TOPAZE L15 SMART

ELECTRIC CONVECTION OVEN

The TOPAZE L15 Smart is a versatile convection oven. Equipped with a steam injection system, it allows you to bake your bread and pastries to perfection.

The excellent air circulation between the levels allows baguettes and pastries to rise fully and ensures even baking throughout the baking chamber.

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technical data	
Number of levels	15
Spacing between levels	91
Recommended baking racks	460x660 400x800 400x600
Capacity (250g baguettes baked)	75
Net weight	400
Door hinged on the left	✓
Smart Control	✓
Electrical damper	✓
Hood with extractor	✓
Condenser with cover strip	€
connection	
Electrical supply	220V/TRI+N+T/60Hz
Power	33,5 kW
Rated current	52 A
monobloc baking racks (H 1,57m)	
460x660 mm 12 levels (113 mm)	€
460x660 mm 13 levels (104 mm)	€
460x660 mm 14 levels (97 mm)	€
460x660 mm 15 levels (91 mm)	€
460x660 mm 16 levels (85 mm)	€
460x660 mm 18 levels (76 mm)	€
460x660 mm 20 levels (68 mm)	€

legend

✓ standard € paying option

- 5" **Smart Control** :
  - **Quick Start** mode;
  - **4 recipe categories:** bread, viennoiserie, patisserie, snacking;
  - Recipe mode (9 phases) with **photos** ;
  - Quick access to **favorite** recipes;
  - **Icon-based management of peripherals** (hood, lighting, optional electric damper);
  - **Half-load** mode;
  - Recipe book loading via **USB** ;
  - **Delayed oven** start and stop;
  - **Energy Saving :** automatic stand-by after 30min of inactivity and display of usage rate.
- The handle is a sturdy mechanical part that guarantees perfect locking reliability.
- Easily removable slides and angles studied to avoid difficult to clean corners.
- Brushed stainless steel front.
- Equipped as standard with a ramp to facilitate loading.
- The volumes of the hood are full and without folds to avoid the accumulation of dust.

Recommended baking racks

- 12 levels : 48 breads of 400g.
- 15 levels : 75 baguettes of 250g.
- 16 levels : 80 baguettes of 200g.

IMPLEMENTATION
DIMENSIONS

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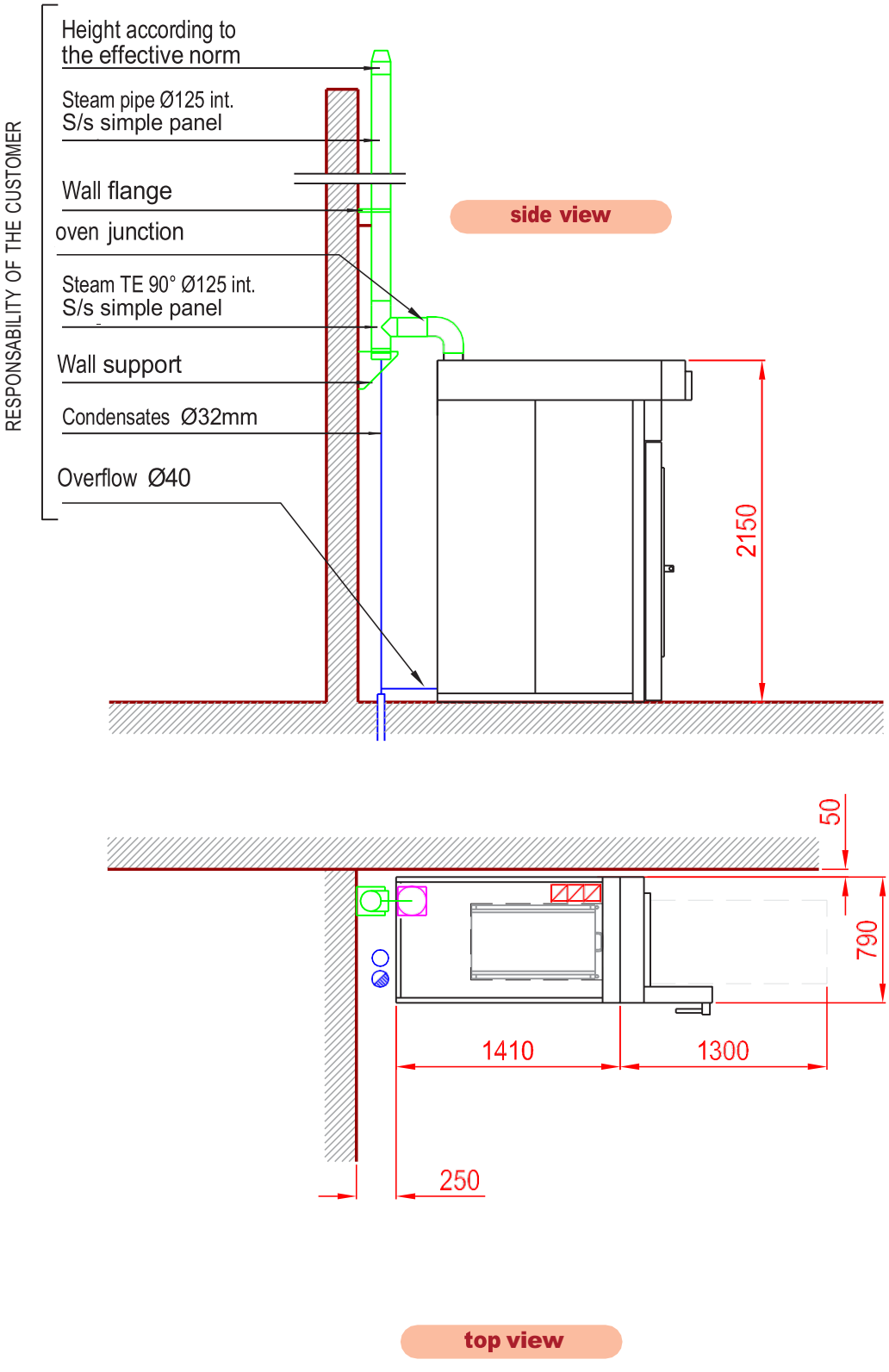
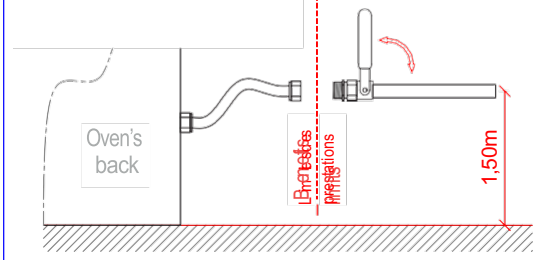


CONNECTION
PRINCIPLES

Connection principle for water supply

Pavailler:
Pipe (washing machine type) supplied.
Female connection Ø3/4.

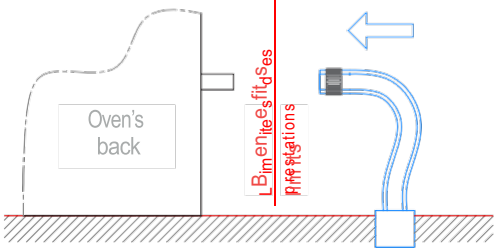
Client:
Stop valve height 1,50m to provide.
Male connection Ø3/4.



Connection principle for water disposal

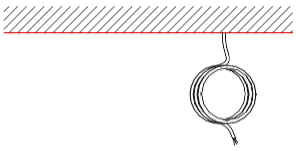
Pavailler:
Copper Ø10/12mm at the oven exit.

Client:
Flexible hose to connect between the copper output of the oven and the evacuation on the ground.



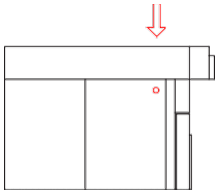
Electrical connection principle

Pavailler:
Power cable height 2,30m.
Make sure to have additional length for the connection on the oven.



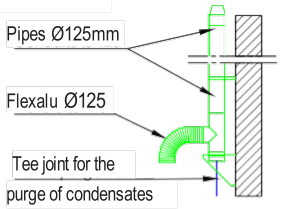
Benefits
limits

Client:
Connection in the oven through the cable gland



Steam connection principle

Client:
Pipes Ø125mm, simple s/s panel to provide. Connection according to the effective norm.



Benefits
limits

Pavailler:
Stainless steel reduction Ø126/110mm

Non contractual schematics.

Non contractual documentation - 06/2025