

CONVECTION OVEN WITH SLIDE RAILS TOPAZE RANGE L08-L10 ELECTRIC VERSIONS

General Presentation

- The TOPAZE ovens are electric convection ovens with slide rails
- The L08 version of the TOPAZE range is designed to bake different kinds of bread – Supplied with a steam generator, the L08 version exists in 2 models:
L08-400, 8 levels, for baking pans and baking trays 400x800
L08-460, 8 levels, for baking trays 460x660 and 460x800
- The TOPAZE range L10 version is designed for the baking of different kinds of Danish pastry and pastry – No steam generator – The L10 exists in 2 models :
L10-400, 10 levels, for baking pans 400x600 and baking trays 400x800
L10-460, 10 levels, for baking trays 460x660 and 460x800
- The baking trays or pans have to be ordered separately

Using description

- The TOPAZE range ovens are designed for bakery and pastry applications, excluding all other type of uses
- The hot air flow inside the baking chamber is homogeneous and gives an excellent baking quality and evenness for all types of dough: fresh, frozen or par-baked
- The TOPAZE range ovens can be tailed on three sides to optimise available working room
- Thanks to its flexibility, the TOPAZE range ovens can be used as a main oven, as well as an additional equipment
- The TOPAZE range ovens fit all other PAVAILLER equipment : T80 fixed rack ovens, RUBIS modular ovens, TOURMALINE proofing cabinets or AIGUE MARINE retarder proofers, for implementation of complete baking packages

Construction

- The inside and outside structure of the TOPAZE range ovens are made of stainless steel
- Excellent insulation by 50mm thick high density ceramic fibres – The lower part has a reinforced insulation of 100 mm thick
- The oven door is made of a stiff stainless steel frame, 70mm thick– Insulation is provided thanks to a vertical air circulation (due to natural convection) – The door is supplied with a double tempered glass – Inside and outside glass are easy to remove for cleaning purpose – The inside reflecting glass is protected against shocks by a stainless steel frame
- The high temperature silicone door seal insures perfect tightness on the four door sides - It can be removed without tool for an easier cleaning and maintenance
- A fluorescent tube light is located inside the door frame for a better viewing of products during the baking cycle
- The L08 version is delivered with a steam generator – Steam is generated through sprinkled water on reinforced heating elements – Water sprinkling time is adjusted in the factory at 6 seconds for an optimised production – Ventilation turbines stop automatically during steam injection
- The TOPAZE range ovens are equipped with slide rails for receiving baking trays – The slide rails are removable and in height adjustable every 31,6mm
- The TOPAZE range ovens are delivered with a manual damper controlled from the oven front
- The TOPAZE range ovens are convection ovens – the air flow inside the baking chamber is produced by 2 stainless steel, 300mm diameter turbines – Air is heated by direct contact with tight, reinforced 18/8 grade stainless steel heating elements. These elements are circular for an efficient thermal exchange
- Turbines are powered with 2 cut away fixing motors – The motor shaft is equipped with a dissipation fan – Motors are protected by thermal breakers against excessive temperature rising – Door opening creates an automatic turbines stop

Construction (continued)

- The TOPAZE range ovens are equipped with an alternating turbine – Every 45 seconds, the turbine rotating direction inverses, to obtain an excellent hot air distribution in the baking chamber
- Temperature is controlled via an electronic regulator with LED display and a temperature probe – The TOPAZE range ovens are delivered with a second safety probe
- Control panel situated at the front, at the right side of the door gathering all LED display controls – Each component of this panel can be removed separately
 - End of baking sound signal
 - Electronic baking timer
 - Baking temperature electronic regulator
 - ON/OFF push button
 - Steam injection push button
 - ON/OFF exhaust fan push button
 - Oven total running hours counterThe controls are protected from steam and have a protection bar from shocks

Accessories

- Hood with stainless steel exhaust fan
- Stainless steel stand
- Stainless steel proofer

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Information mentioned in this specification sheet are given as a guide. These information can be modified at any time without prior notice.

General features

Model	L08-400	L08-460	L10-400	L10-460
Baking tray/pan	400x600 400x800	460x800 460x660	400x600 400x800	460x800 460x660
Entry width	400	460	400	460
Levels	8	8	10	10
Steam generator	X	X		
Dimensions (mm) and Weight (kg)				
Width	790	790	790	790
Depth				
Oven depth	1250	1250	1250	1250
Oven depth with open door	1860	1860	1860	1860
Working depth (+loading zone)	2745	2745	2745	2745
Height	950	950	950	950
Footprint (m²)	0.99	0.99	0.99	0.99
Net weight	196	196	196	196
Gross packed weight	211	211	211	211
Baking chamber				
Useful height	755	755	755	755
Space between levels	95	95	63	63

Hood	
Dimensions (mm) and Weight (kg)	
Width	790
Depth	1575
Height	250
Exhaust capacity (m ³ /h)	450
Net weight	27
Power (kW)	
230/1/50	0.09

Stand	Height 710	Height 895
Dimensions (mm) and Weight (kg)		
Width	790	790
Depth	1250	1250
Levels	8	8
Trays per level	1	1
Net weight	40	44
Castors	X	X
Feet	X	X

Proofer	8 trays	16 trays
Tray sizes		
	400x800	400x800
	460x800	460x800
Levels	8	8
Tray per level	1	2
Total capacity	8	16
Width	790	790
Depth	1250	1250
Height	760	760
Net weight	83	83
Power (kW)		
230+N+T/1/50-60	1,7	1,7
Castors	X	X
Feet	X	X
Feet hidrs (Height 165 or 190 mm)	X	X

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Energy specifications

Electric power (kW)	L08	L10
Turbine motor	0,74	0,74
Lighting	0,03	0,03
Exhaust fan	0,09	0,09
Miscellaneous	0,12	0,12
Total	0,98	0,98
Electric power (indicative)	18	13
Connecting power	19	14,5
Electric connections	400+N+T/3/50	400+N+T/3/50
Temperature (°C)		
Average gradient of temperature rising (°C/min.)	10 to 12	10 to 12
Maxi. Temperature	250	250

Baking tray characteristics

Type	Weight	Pieces	Levels	Spacing	Tray type	Dimensions	Oven type
Baguettes	200 g	40	8	95 mm	5 prints 600	400x600 mm	L08-400
Baguettes	200 g	48	8	95 mm	6 prints 660	460x660 mm	L08-460
Baguettes	250 g	40	8	95 mm	5 prints 800	400x800 mm	L08-400
Baguettes	250 g	48	8	95 mm	6 prints 800	460x800 mm	L08-460
Loaves	400 g	32	8	95 mm	4 prints 800	400x800 mm	L08-400
Loaves	400 g	40	8	95 mm	5 prints 800	460x800 mm	L08-460
Danish pastry	-	-	10	63 mm	pans	400x600 mm	L10-400
	-	-	10	63 mm	pans	460x660 mm	L10-460

Utilities

Model	L08	L10
Water		
Section (mm)	10x12	10x12
NPT	¾"	¾"
Pressure (bars)	1 to 5	1 to 5
Electricity (kW)		
400+N+T/3/50	19	14,5
Drain diameter (mm)		
Steam	86	

Other accessories

Heightening set Height 380 mm
Heightening set Height 380 mm with 4 levels Width 400 mm
Heightening set Height 380 mm with 4 levels Width 460 mm
Heightening set Height 570 mm with 4 levels Width 400 mm
Heightening set Height 570 mm with 4 levels Width 460 mm
Connection set water, steam, electricity
Superposition set for L04 or L05

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