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TOPAZE OVEN

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TOPAZE OVEN

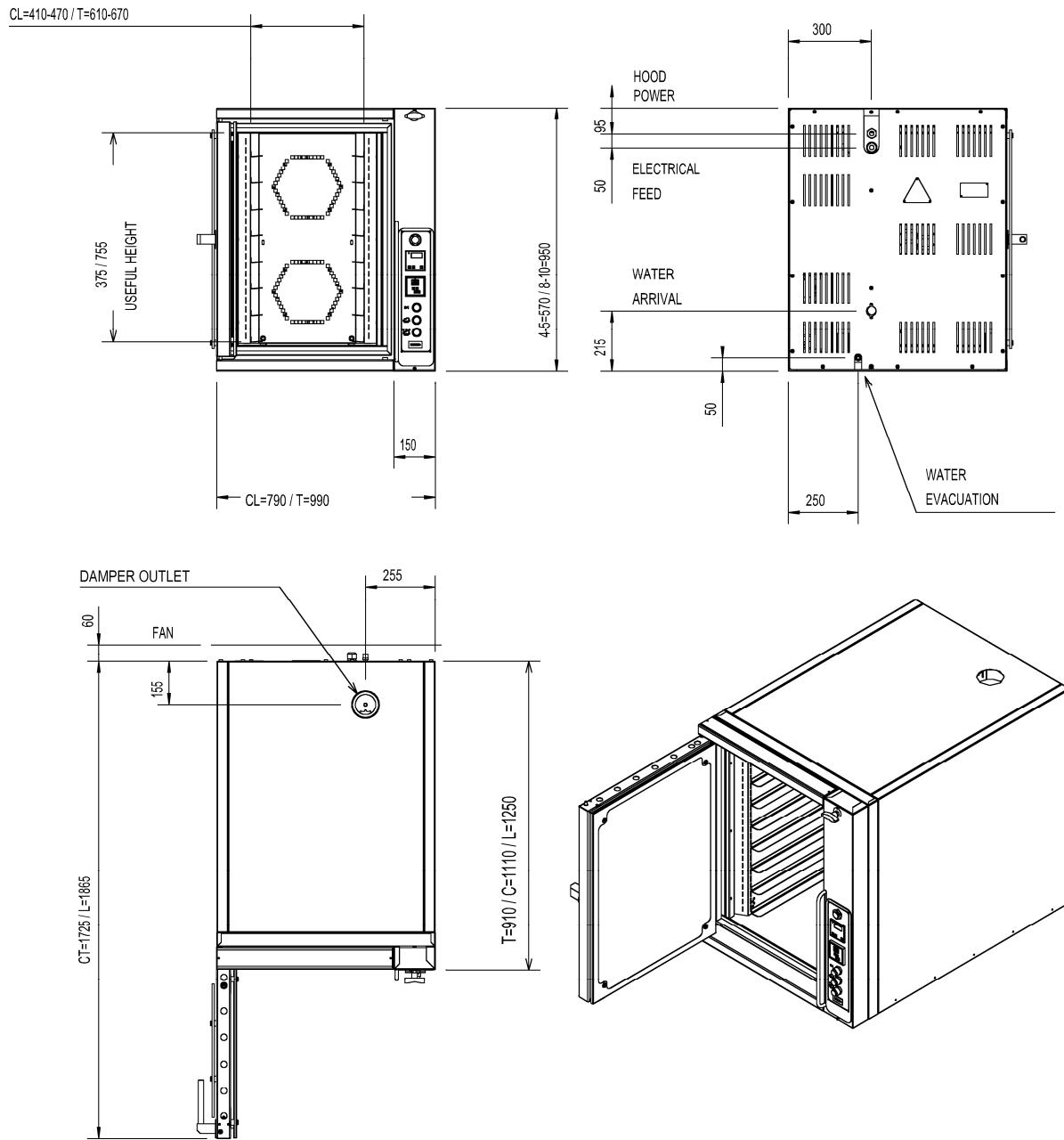
1. GENERAL CHARACTERISTICS

1.1. DESCRIPTION

- ◆ The ovens of the TOPAZE range are electrically heated and air movement in the baking chamber is fan-assisted.
- ◆ TOPAZE ovens can be completely flush fitted (see chapter 2 page 5).
- ◆ All of the models can be superposed (see chapter 1.6 page 4).
- ◆ The standard capacity is 4 to 8 trays for bakery models and 5 to 10 trays for pastry models. Example: 20 to 40 baguettes (4 to 8), 100 to 200 croissants (5 to 10).
- ◆ Two depths are available:
 - L model (long) for trays: 400 x 800, 460 x 760
 - C model (short) for trays: 400 x 600, 460 x 660
- ◆ The baking chamber and the outside structure is made entirely of stainless steel.
- ◆ The electric panel installed on the front groups all the oven controls together.
- ◆ Baking time can be set to a maximum of 60 minutes.
- ◆ An alarm signals the end of baking time.
- ◆ The steam device is pre-set in the factory (standard equipment for bakery ovens).
- ◆ TOPAZE ovens are equipped with lighting inside the baking chamber as well as a reversible door (opening from the left or right).
- ◆ TOPAZE ovens are designed for easy installation by the customer and maintenance has been reduced to a minimum.
- ◆ TOPAZE ovens are designed for the attachment and connection of a extraction hood.
- ◆ Many options and accessories are available as standard features on all the models (see chapter 1.6 page 4).

TOPAZE OVEN

1.2. OVERALL DIMENSIONS OF TOPAZE OVEN



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TOPAZE OVEN

1.3. THE TOPAZE LINE OF OVENS

The installed electric power ratings, including the extraction hood, are given below. Versions 5 to 10 are standard, whereas versions 4 to 8 are equipped with a steam device.

Type of oven	TOPAZE		TOPAZE	
	4	5	8	10
Method of heating	Elect. ventil.	Elect. ventil.	Elect. ventil.	Elect. ventil.
Available voltage				
208V 50/60Hz	X	X	X	X
230V 50/60Hz	X	X	X	X
240V 50/60Hz	X	X	X	X
400V 50/60Hz	X	X	X	X
415V 50/60Hz	X	X	X	X
Thermal power (kW) under 230V	9	6.65	18	13.3

1.4. DIMENSIONS AND WEIGHTS

A free space of 60 mm is required behind the oven for the ventilation of electrical devices and discharge of water to the drains of your premises.

The bakery model requires, in addition, a water connection (see chapter 2.1 page 5).

The following are the overall dimensions.

Type of oven	4 and 5	8 and 10
Width	790 mm	790 mm
Depth, L model (long)	1250 mm	1250 mm
Depth, C model (short)	1140 mm	1140 mm
Height	570 mm	950 mm
Weight	155 kg	215 kg

TOPAZE OVEN

1.5. TABLE OF POWER RATINGS

Type of oven		4		5		8		10	
Voltage	Num. of phases	P (kW)	I (A)	P (kW)	I (A)	P (kW)	I (A)	P (kW)	I (A)
208V 50/60Hz	3 + G	9	25	7	20	17	49	13	38
230V 50/60Hz	3 + G	10	27	7	21	19	52	14	40
240V 50/60Hz	3 + G	11	28	8	22	22	54	17	41
400V 50/60Hz	3 + N + G	10	16	7	12	19	30	14	24
415V 50/60Hz	3 + N + G	11	17	8	13	22	33	17	27

The installed electric power ratings are given without the steam extraction hood.

Add 1.4 A and 180 W to obtain the oven power with the hood.

1.6. OPTIONS AND ACCESSORIES

Options for the TOPAZE line of ovens:

- ◆ Proofer
- ◆ Stand
- ◆ Extraction hood

Topaze oven proofers and stands can be delivered with bases or casters.

The electro-mechanical control of the ovens can be replaced by a programmable electronic interface.

Available accessories:

- ◆ Trays
- ◆ Filets

TOPAZE OVEN

2. INSTALLATION AND STARTING UP

2.1. INSTALLATION

Recommendations for installation:

TOPAZE ovens are delivered ready for use.

They are equipped with connections that are very easy to implement. Nevertheless, you must take certain precautions in order to obtain optimum performance from your oven.

Check if:

- ◆ Access is sufficient to allow the oven packaging or the oven alone to pass through.

Oven packaging:

Type of oven	4	5	8	10
Length (mm)	1360	1360	1360	1360
Width (mm)	820	820	820	820
Height (mm)	755	755	1135	1135
Weight (kg)	170	170	240	240

- ◆ The final installation site must be capable of supporting the weight of the oven (we advise you to use the proofer or the special stand available as an option for all the ovens - cf. chapter 1.6 page 4).
- ◆ The floor must be flat and level (if not, it is best to use a stand or a proofer with adjustable bases).
- ◆ The room must be equipped with:
 - a power supply suitable for the type of oven (for minimum electric power supply needed, see the table of power ratings on the previous page),
 - water supply and discharge pipes of sufficient dimensions (see table on the following page),
 - an adequate electric isolating system (a circuit breaker must be provided by the customer - cf. chapter 1.5 page 4),
 - ventilation of the premises suitable for the equipment installed.

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Table of connections for the TOPAZE line of ovens:

Water evacuation	Copper, diameter 10/12
Steam evacuation	Diameter 86 Diameter 116 (hood)
Water inlet for steam device (model 4 and 8)	Flexible pipe washing machine type (provided) Pressure ranging from 1 to 7 bars

An outlet for the steam device condensate is built into the oven. The condensates are collected in the water outlet located at the rear of the oven. The table of power ratings below gives the values of the oven with the hood (optional equipment).

- ◆ The water overflow outlet must be provided by the customer (pipe 33 x 42 min.) with a minimum slope of 1 cm/m.
- ◆ Steam device: the water inlet must have a stop valve.

Table of electric connections:

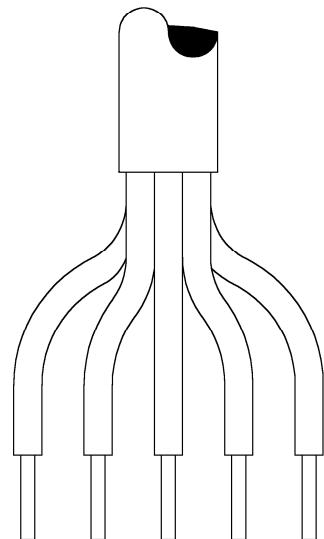
Type of oven	4 and 5	8 and 10
Cables	208 to 240V	4 x 4 mm ²
	380 to 415V	5 x 2.5 mm ²

- ◆ The cross sections are given for H07RNF cable at a maximum temperature of 30°C and a length not exceeding 8 metres.
- ◆ To calculate the rating of your circuit breaker, refer to the power rating table above.
- ◆ Hood: a terminal board located at the rear of the oven is intended for the power supply to the hood (2A max.). The hood control (switch) is located on the panel at the front of the oven.

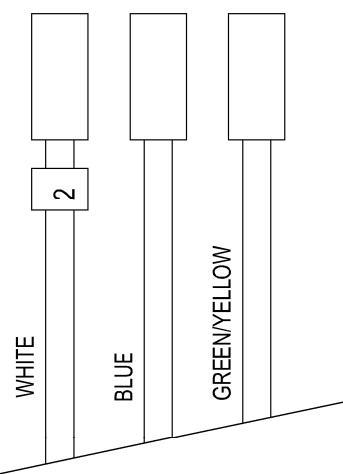
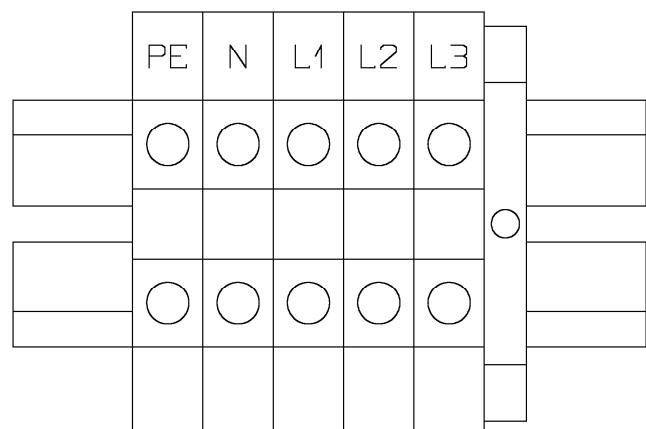
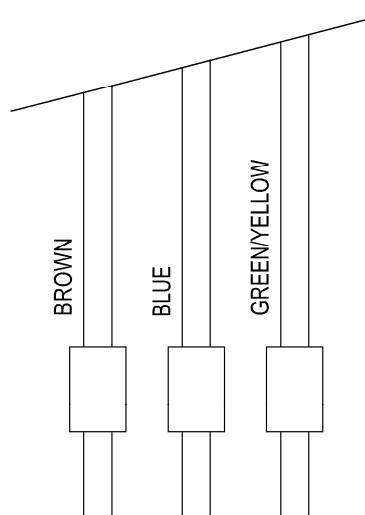
TOPAZE OVEN

MAIN ELECTRICAL CONNECTION

ELECTRIC FEED



HOOD



OVEN

TOPAZE OVEN

Connection procedure:

If the place where the oven is to be installed corresponds with the preceding recommendations, you can now connect it by doing the following:

- ◆ Make sure that you have a suitable circuit breaker and cable on hand.
- ◆ Install the circuit breaker, then connect the cable. For safety reasons, make sure that the circuit breaker is turned off.
- ◆ Install the cable to the rear of the oven.
- ◆ Unscrew the oven rear outside panel
- ◆ Unscrew the lower cable housing and thread the cable through. Leave some slack in the cable.
- ◆ Strip the wires cleanly.
- ◆ Connect the wires according to the drawing on page 7.
- ◆ Carefully screw the terminal screws back. The wires must not move in their terminals.
- ◆ Screw back the cable housing. Leave some slack in the wires between the terminal blocks and the cable housing.
- ◆ Screw back the oven rear outside panel.

 ***We advise you to contact our technicians or dealers if problems occur during installation.***

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2.2. START-UP

- ◆ Ensure that the oven door and the steam damper are properly closed.
 - a) Damper handle should be pushed as far as it will go for the electro-mechanical model.
 - b) that the LED of the button (11) is off for the electronic model.
- ◆ Turn to switch of your installation to the connect to mains position.
- ◆ Turn the temperature regulator knob to the value required. See the user manual for the electronic model.
- ◆ Switch on the fan control:
 - a) Using the button (3) for the electro-mechanical model,
 - b) Using the ON/OFF button for the electronic model.

The turbine or turbines at the back of the baking chamber should start spinning within 20 seconds.

- ◆ Your oven is now in preheating mode.

If the operation is not the same as described above, please contact our after sales service or our dealer.

- ◆ To stop the oven, press the fan control switch (3) or switch ON/OFF.
- ◆ It is not necessary to switch off the circuit breaker when you stop the oven. You can leave the oven connected to the mains, except in the case of technical maintenance (cf. chapter 4 page 21).

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TOPAZE OVEN

3. INSTRUCTIONS FOR USE

3.1. STARTING WORK

Before baking for the first time, you must first preheat the oven and the steam device. To do this, we recommend the following procedure:

- ◆ Starting-up has been done (cf. chapter 2.2 page 9).
- ◆ The door and damper are closed.
- ◆ Select the preheating temperature, which must be equal to that required for baking the product (max. 250°C).
 - for the **electro-mechanical model** see chapter 3.4 page 15
 - for the **electronic model**, see the **user manual no. 16255** at chapter 3.6 page 18
- ◆ Press the fan control switch (3) or the ON/OFF button for the electronic model.
- ◆ Wait until the temperature has been reached. When this occurs:
 - a) the red lamp (6) of the temperature control goes out (electro-mechanical model),
 - b) the lamp (22) goes out and the buzzer sounds (electronic model).

Table of temperature increase times (250°C):

Type 4 and 5	10 min.
Type 8 and 10	10 min.

These values are given for information only and depend on the premises.

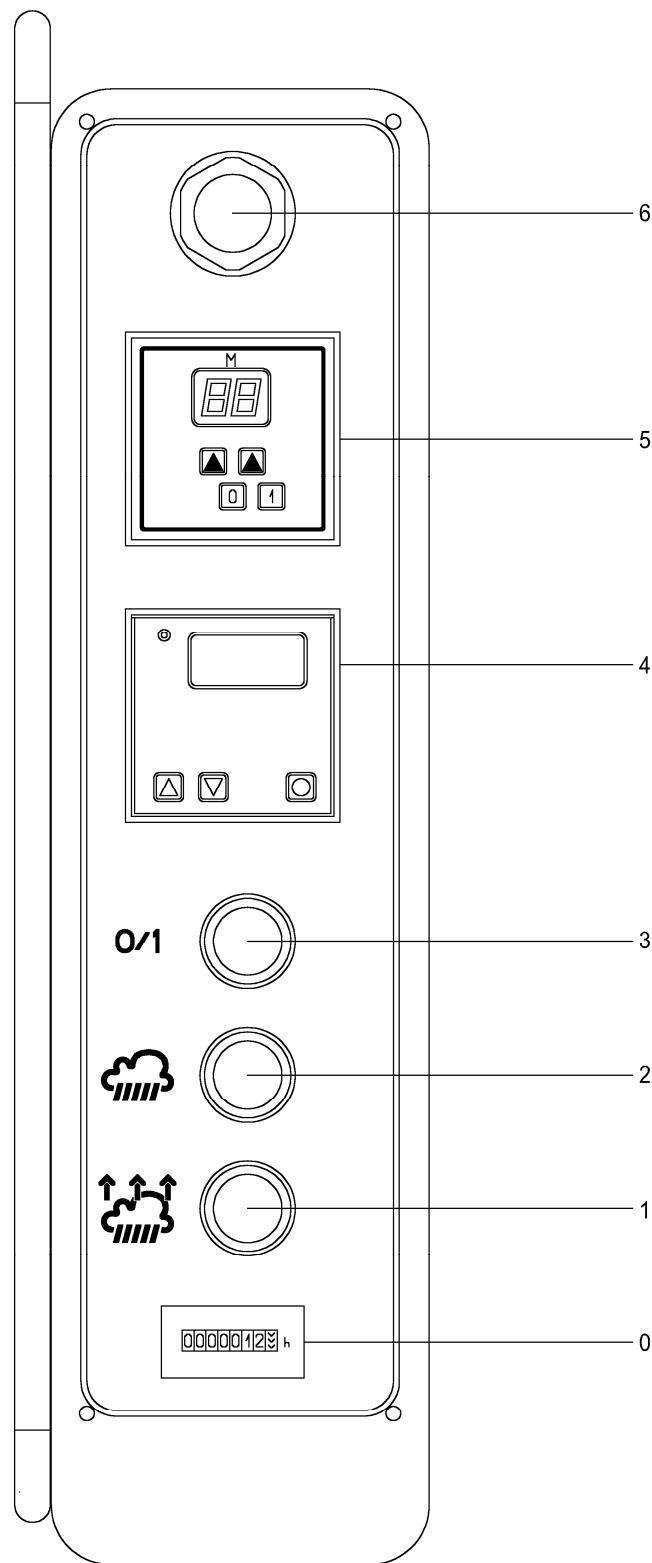
- ◆ Refer to the "Table of baking temperatures" (page 18) for the temperature at which your product bakes.
- ◆ Wait 10 minutes in order to achieve a uniform temperature inside the oven.
- ◆ Adjust the baking time on the timer (5) (cf. chapter 3.3, page 14). If your oven is equipped with a steam device, wait until the temperature shown on the regulator (4) is at least 160°C before use.

Your oven is ready.

 **To proceed with loading your products into the oven, refer to chapter 3.6 page 18.**

TOPAZE OVEN

3.2. ELECTRO-MECHANICAL CONTROL PANEL



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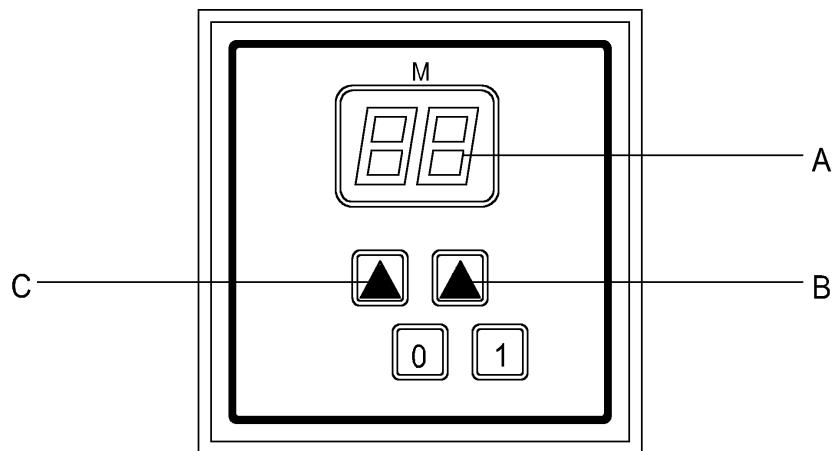
TOPAZE OVEN

Description of the control panel

Reference	Designation	Use
0	Counter	Indicates the number of hours the oven has been used (for maintenance purposes)
1	Extraction On button	Press to activate the extraction hood (the green light goes on). Press again to stop the extractor (green light goes off)
2	Steam injection pulse button	Keep the button pressed down to inject steam in the oven (max. 6 sec.)
3	Oven control button	Press to start the oven (fans, heating elements, lighting). Allows the temperature programming. Green light goes on. Press again to stop, green light goes off.
4	Temperature regulator	Indicates oven temperature Allows the reading and changing of the programmed temperature
5	Timer	Shows programmed baking time, from 0 to 60 minutes.
6	Buzzer	Indicates end of baking when timer goes back to 0

TOPAZE OVEN

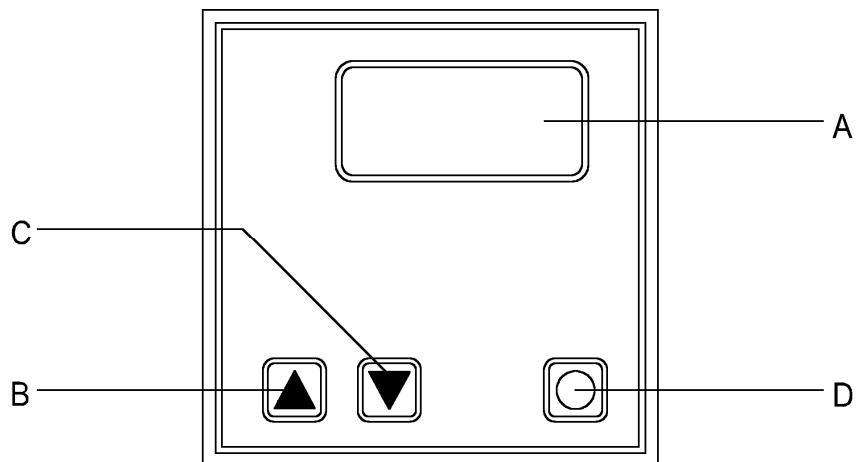
3.3. BAKING TIMER



- ◆ Baking time is adjusted by arrows **B** and **C** (between 00 and 59 minutes) displayed by screen **A**.
- ◆ Start-up using key **1**.
- ◆ Flashing point indicates the counting.
- ◆ Stoppage and return to programmed time by key **0**.
- ◆ Stoppage of end of baking buzzer by **0**.

TOPAZE OVEN

3.4. TEMPERATURE REGULATOR



1. Reading of the oven temperature

- Permanent display at **A**.

2. Reading of the requested temperature

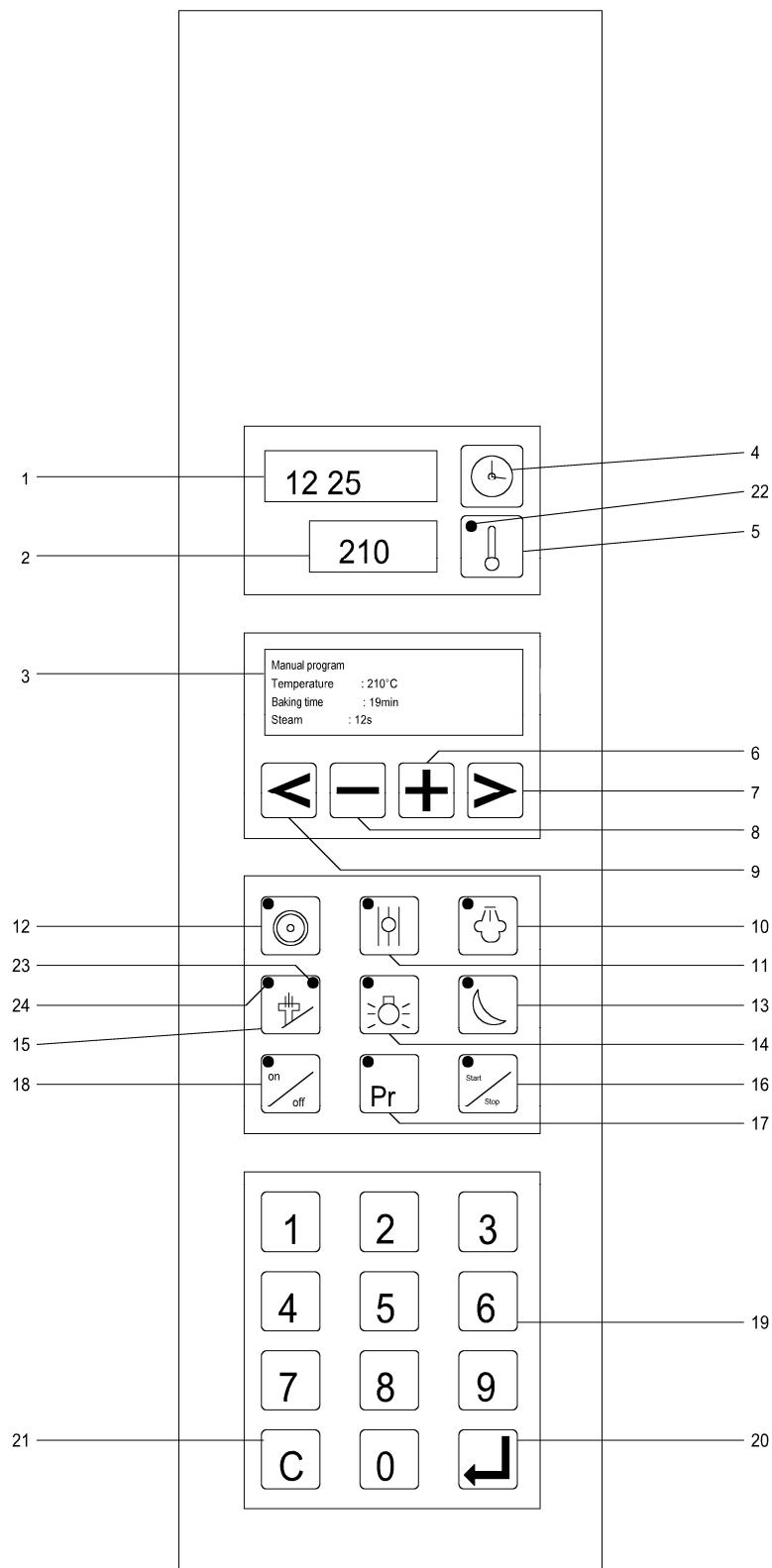
- Push on **D**.
- Display at **A**.

3. Modification of the requested temperature

- Keep button **D** pressed down.
- Push button **B** intermittently to increase the requested temperature.
- Push button **C** intermittently to decrease the requested temperature.

TOPAZE OVEN

3.5. ELECTRONIC CONTROL PANEL



TOPAZE OVEN

Description of the control panel

Displays:

Ref.	Designation
1	Real-time and baking duration display
2	Actual temperature display
3	Liquid crystal display

Keys:

4	Clock
5	Temperature
6	Up cursor arrow
7	Right cursor arrow
8	Down cursor arrow
9	Left cursor arrow
10	Steam
11	Steam valve (Damper)
12	Turbine or rotary rack with LED
13	Preheating and deferred start-up
14	Lighting
15	Steam extractor fan
16	Start/Stop with LED indication
17	Program with LED indication
18	On/Off with LED indication
19	Num. Key (from 0 to 9)
20	Validation
21	Correction

Visual indicators:

22	Thermostat
23	Maximum speed of extractor fan
24	Minimum speed of extractor fan

Use (see attached manual 16255)

TOPAZE OVEN

3.6. RECOMMENDATIONS FOR USE

In order to proceed with baking, you require just two tools:

1. *The temperature regulator (4): enabling you to select the baking temperature.*

As soon as the temperature corresponds with that of the baking chamber, the red regulation light goes out.

Table of baking temperatures

Products	Baking time	Baking temperature
Baguettes	20/23 min.	190°C
Croissants	15/17 min.	170°C
Chocolate rolls	18 min.	170°C
Apple turnovers	19 min.	200°C
Brioche	14 min.	180°C
Tarts	16 min.	200°C
Chou pastry	20 min.	180°C
Genoese cake	25 min.	160°C
Pizzas	15 min.	210°C
Shortbread	12 min.	190°C
Quiches	33 min.	170°C
Pastries	30 min.	210°C

The values are given for information only and are subject to the baker's own preferences.

2. *Timer (5): enabling you to select the baking time. An audio signal warns you that the baking time has finished (it does not switch off the oven).*

To stop the alarm, press the timer's 0 button.

A time delay (invariable) on the steam device is pre-set in the factory, in order to limit steam injection time and the risk of water overflowing.

In operation, pressing the steam button automatically cuts off the oven air circulation for 60 seconds.

For safety, the steam control cannot be used when the oven door is open.

You can use the hood (option) whenever necessary.

The power supply to the hood is independent from the other controls of the oven.

TOPAZE OVEN

Baking cycle:

You can start loading your trays into the oven as soon as it has been preheated.

For this we advise that you:

- Leave the door half-open until the turbine stops turning completely.
- Then, open the door completely.
- Load the trays into the baking chamber.
- Close the door (lock it firmly shut) and immediately press the steam device button (Model 4 - 8). Air circulation stops automatically during the steam cycle so that the steam best settles on the products to be baked.
- The products are baked.
- The end of baking is signalled by a buzzer (semi-automatic mode).
- Stop the buzzer.
- Pull on the damper control for 30 seconds before opening the door.
- Leave the oven door half-open until the turbine stops turning completely.
- Open the door completely.
- Then, take out the trays.

Note: **The oven cools while the door is open. Therefore we advise against opening the door for too long or too frequently, since this can unbalance the temperature in the oven.**

- Repeat the above operations according to the number of trays to be loaded.

 ***It is preferable to press repeatedly on the steam device button instead of pressing the button and keeping it pressed down. Doing so will give a better steam quality.***

- On the model equipped with the electronic control panel proceed in the same way. For details on use, see notice no. 16255.

TOPAZE OVEN

End of work

- ◆ To stop the oven, press the fan control switch (3).
- ◆ Both the temperature regulator display and the oven interior lighting should go out.
- ◆ Stopping the fan automatically cuts off the power supply to the heater.
- ◆ For the weekly maintenance of the oven, it is not necessary to cut off the main oven circuit breaker, but simply to switch off all the switches on the control panel.
- ◆ We advise you to refer to the following chapter on everyday maintenance in order to ensure the cleanliness and normal operation of your oven.

 ***On the model equipped with the electronic control panel proceed in the same way. See notice no. 16255 for details on use.***

TOPAZE OVEN

4. MAINTENANCE

SIMPLE MAINTENANCE (carried out by the customer)

◆ Weekly maintenance:

Cleaning:

- of the baking chamber,
- the door windows,
- the front of the oven.

◆ Monthly maintenance:

Although the oven has been lubricated for life, you may, for preventive reasons, check the lubrication of the door hinges and the door lock.



Only use Pavailler grease, code 13366 (grease package).

◆ Special maintenance:

Check the door seal and replace it if required.

OVERALL MAINTENANCE

No overall maintenance needs to be carried out for the TOPAZE line of ovens. Lubrication has been carried out for life.



Never clean painted surfaces with products such as those usually used for stainless steel.

TOPAZE OVEN

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TOPAZE OVEN

5. ELECTRICAL DIAGRAMS

Main switch on the premises

The customer must provide a protected circuit breaker.

See the power rating table of chapter 1.5 page 4 to choose a circuit breaker.

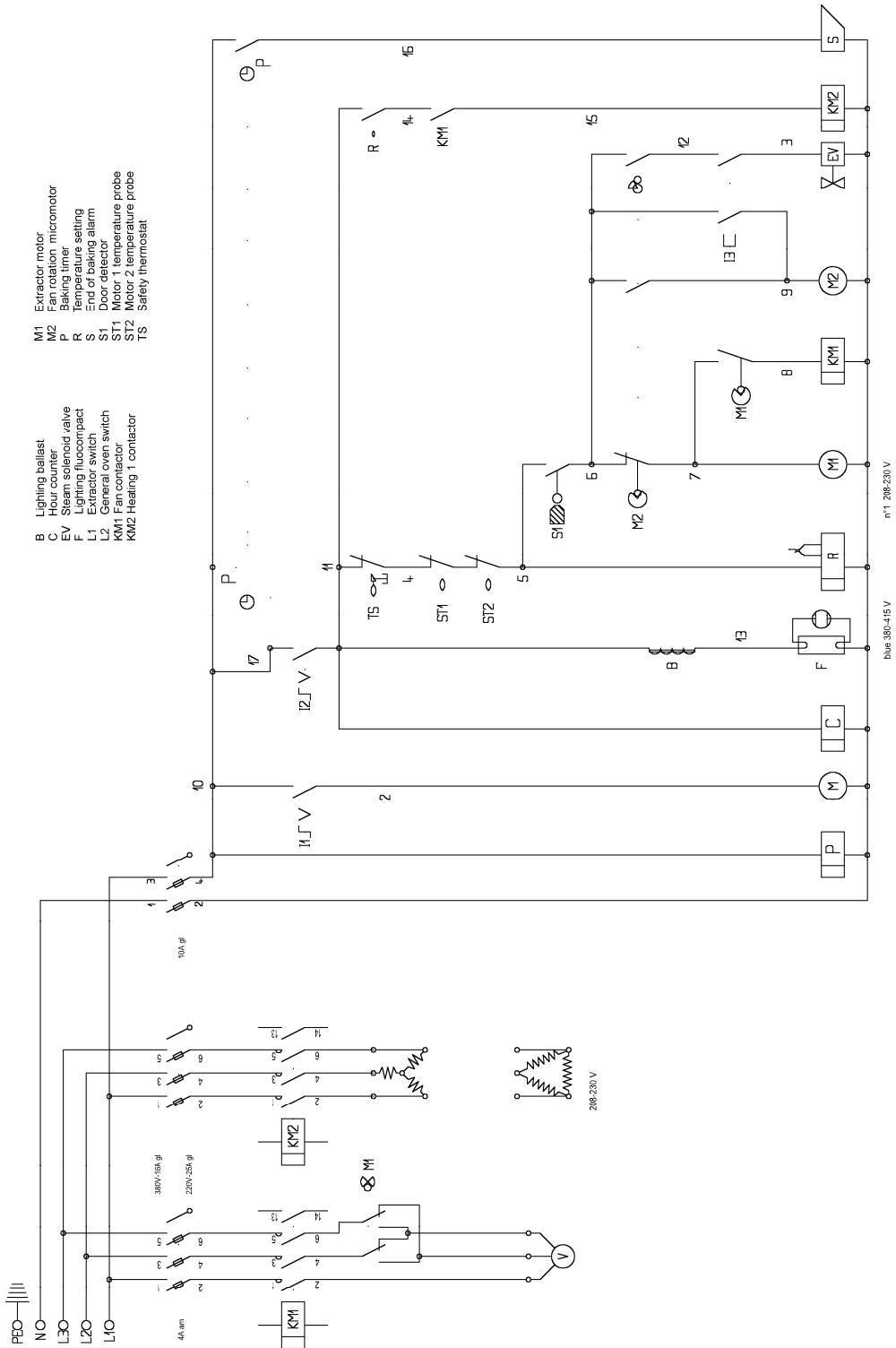
Connection box

The connection box of the oven is equipped with the electrical control of the hood (2 A maximum).

TOPAZE OVEN

5.1. ELECTRO-MECHANICAL CONTROL

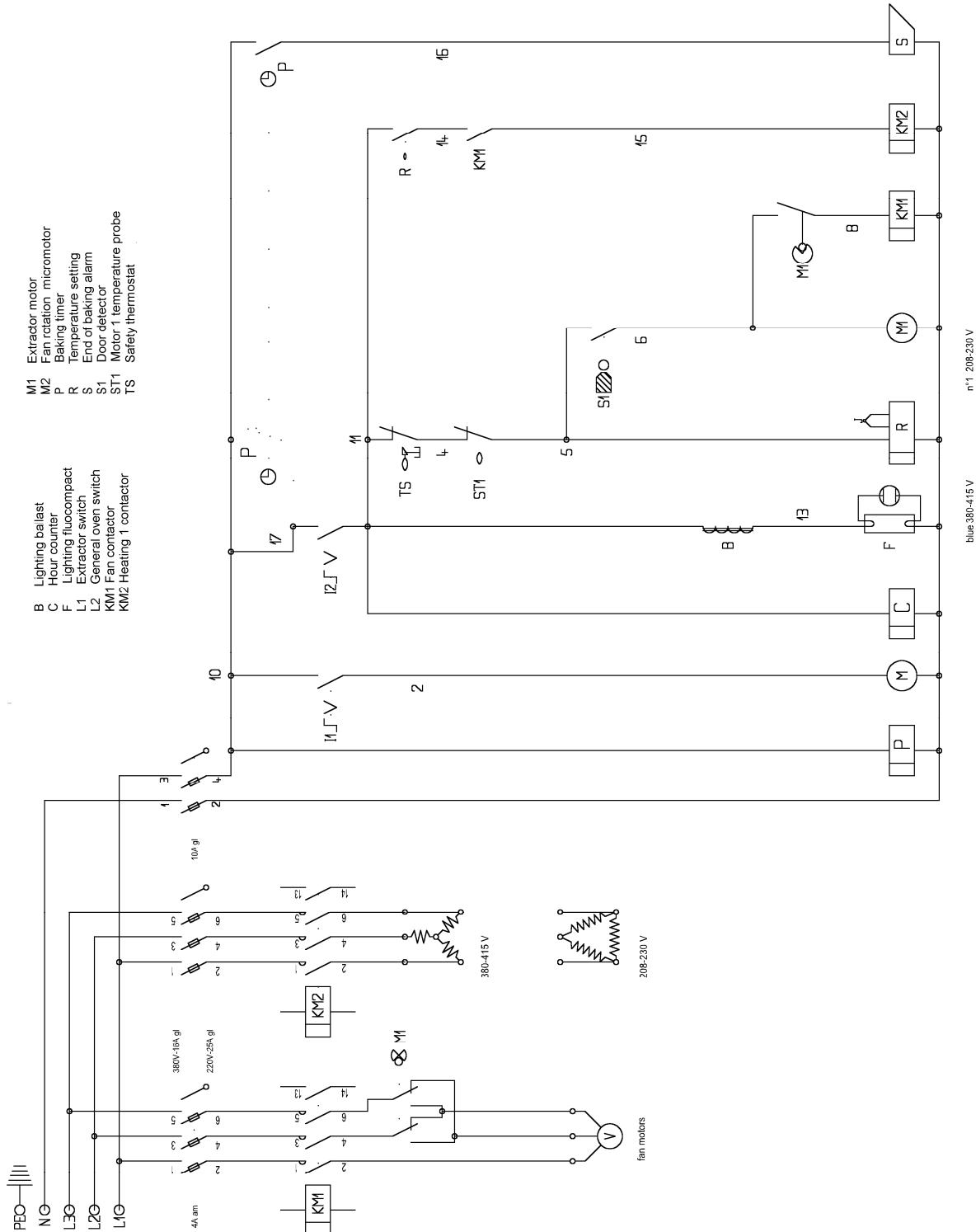
TOPAZE 4



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TOPAZE OVEN

TOPAZE 5



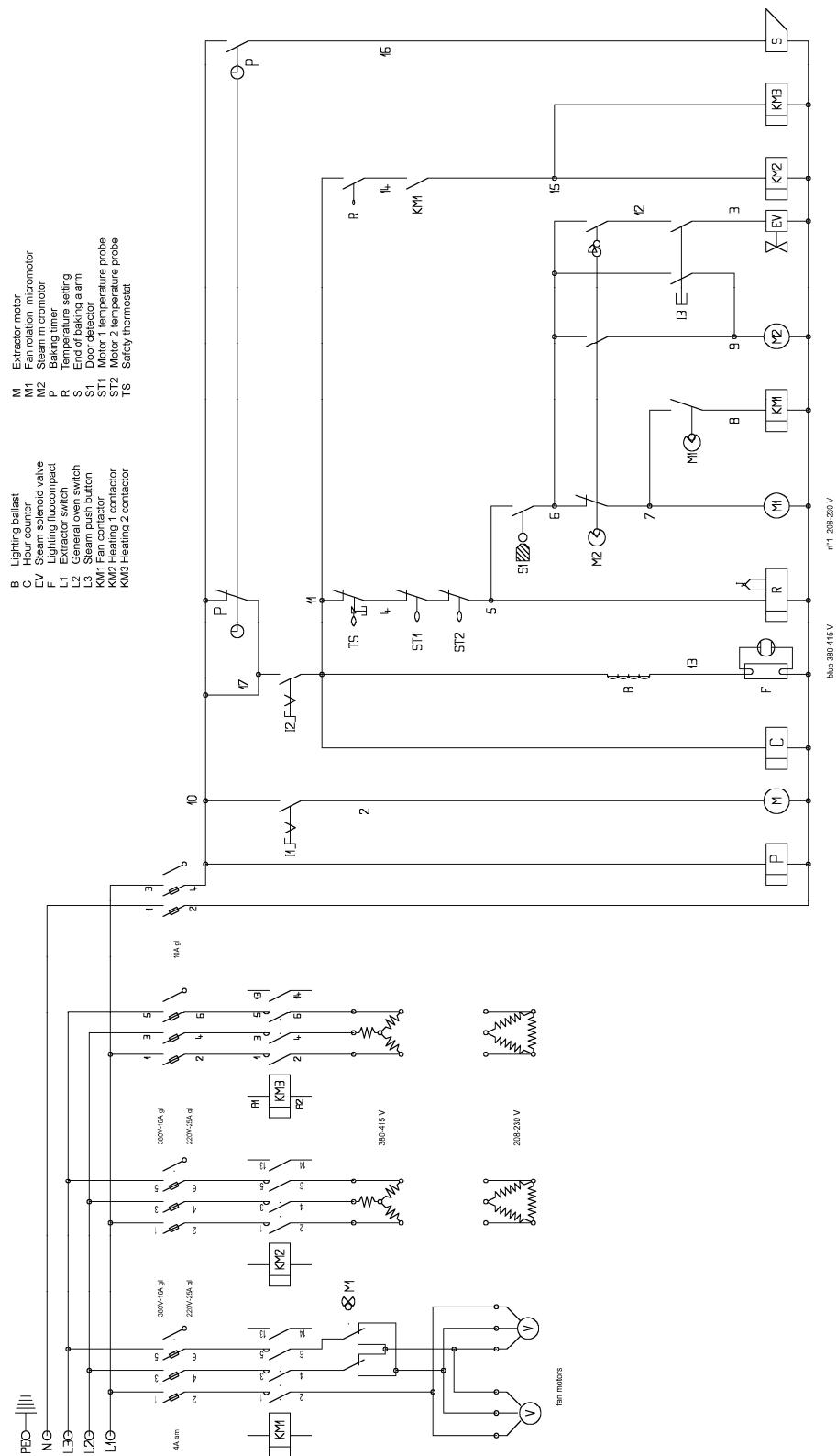
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Pavailler

26802 Portes Les Valence – France

TOPAZE OVEN

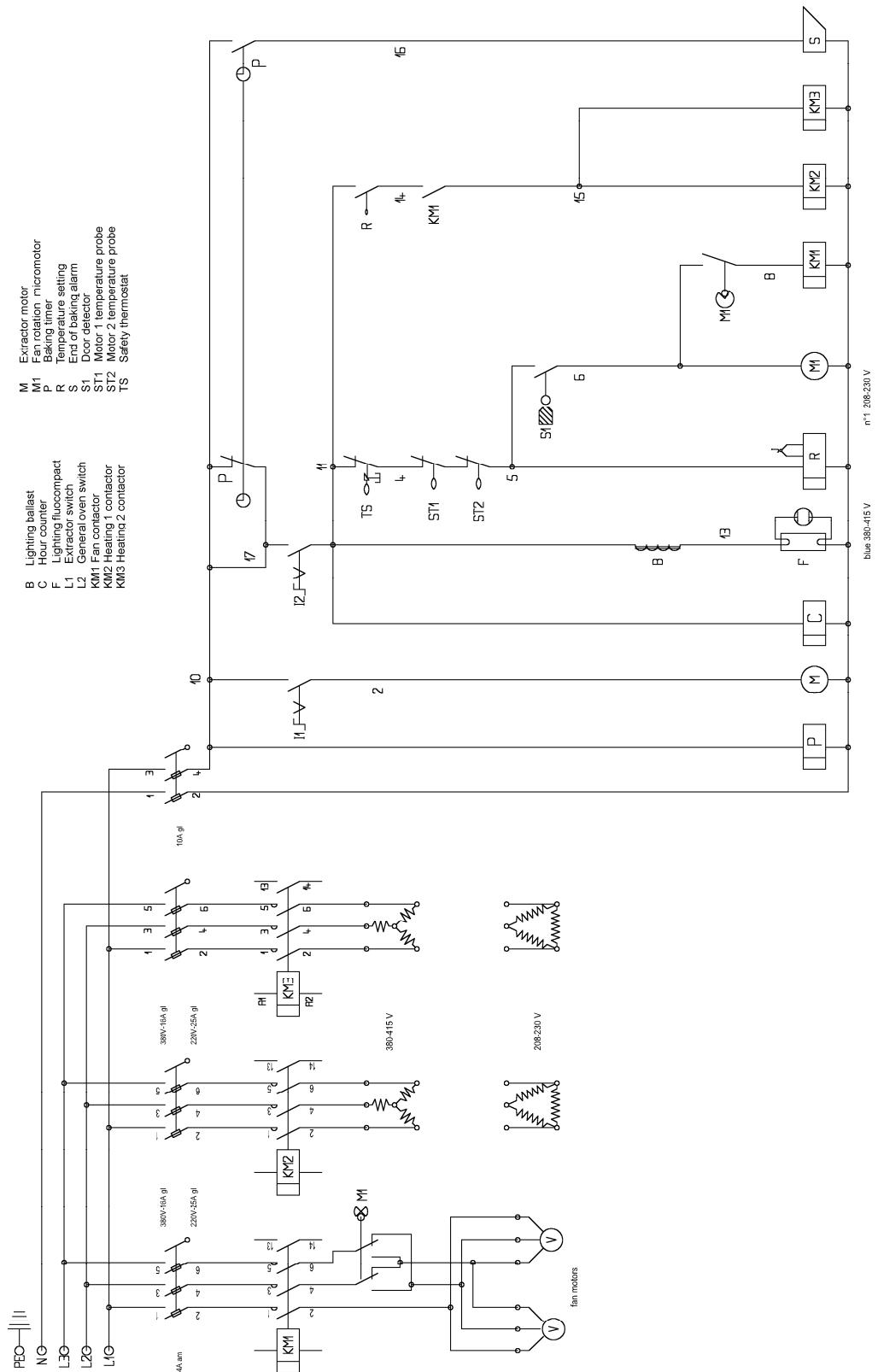
TOPAZE 8



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TOPAZE OVEN

TOPAZE 10

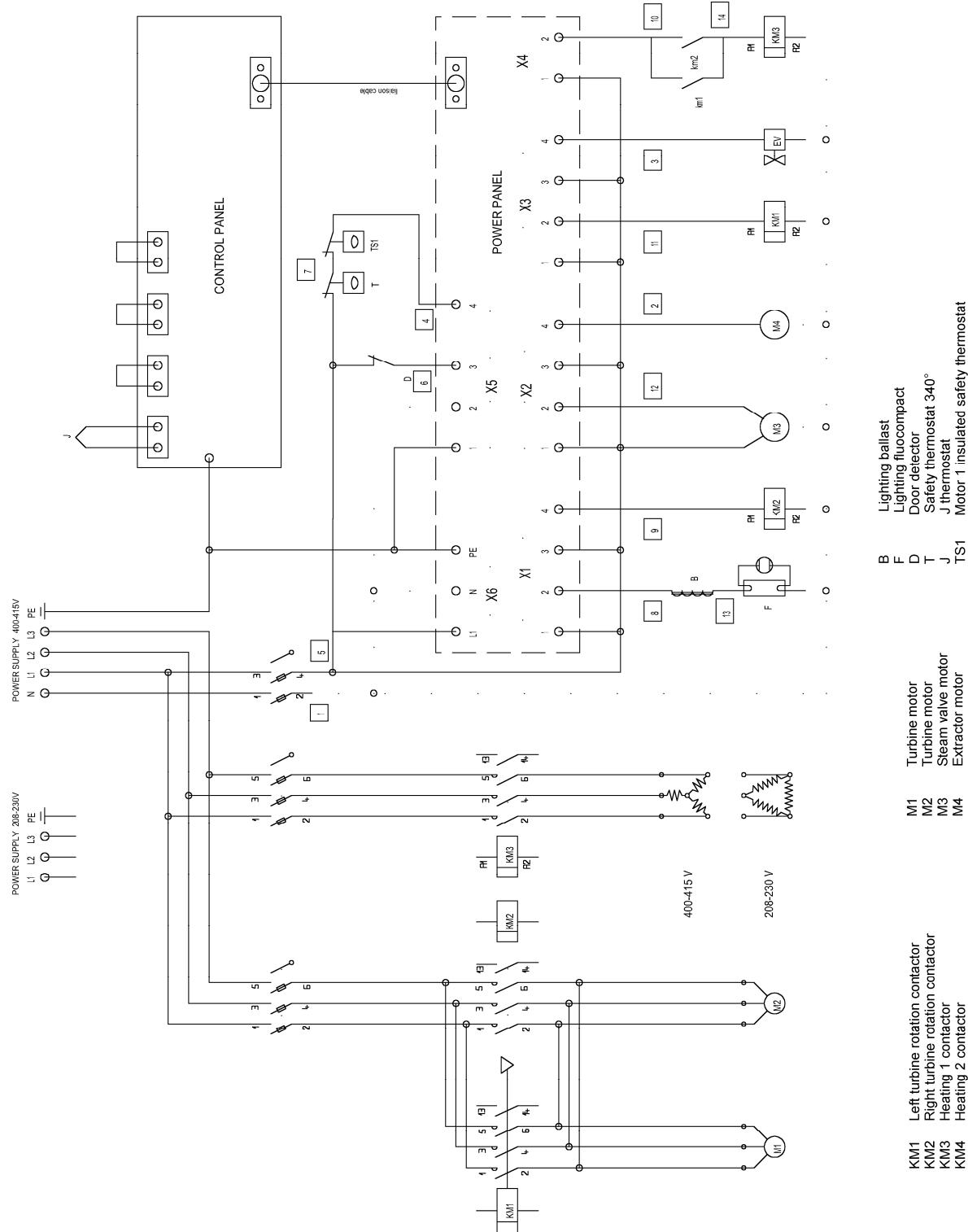


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TOPAZE OVEN

5.2. ELECTRONIC CONTROL

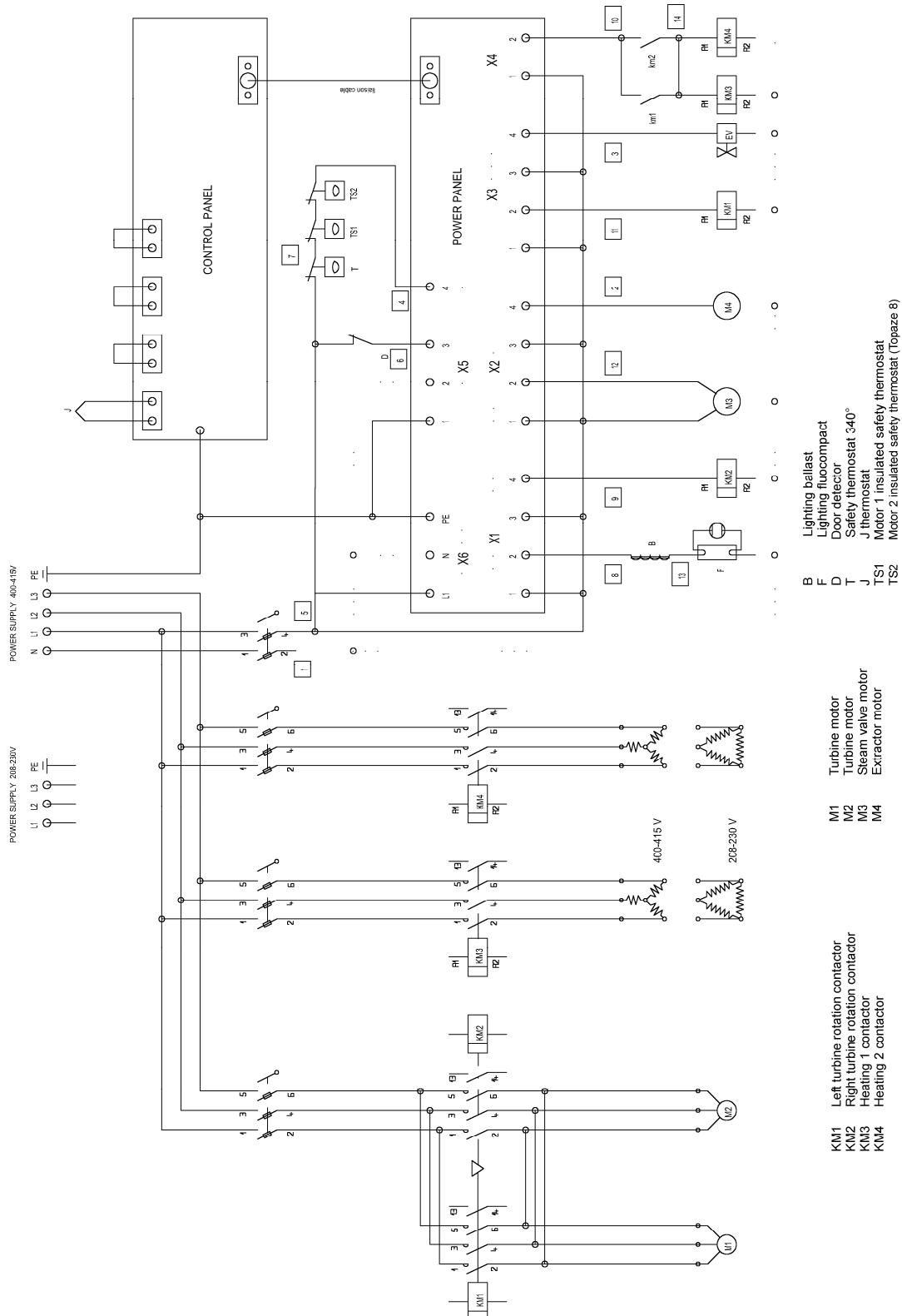
TOPAZE 4-5



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TOPAZE OVEN

TOPAZE 8-10

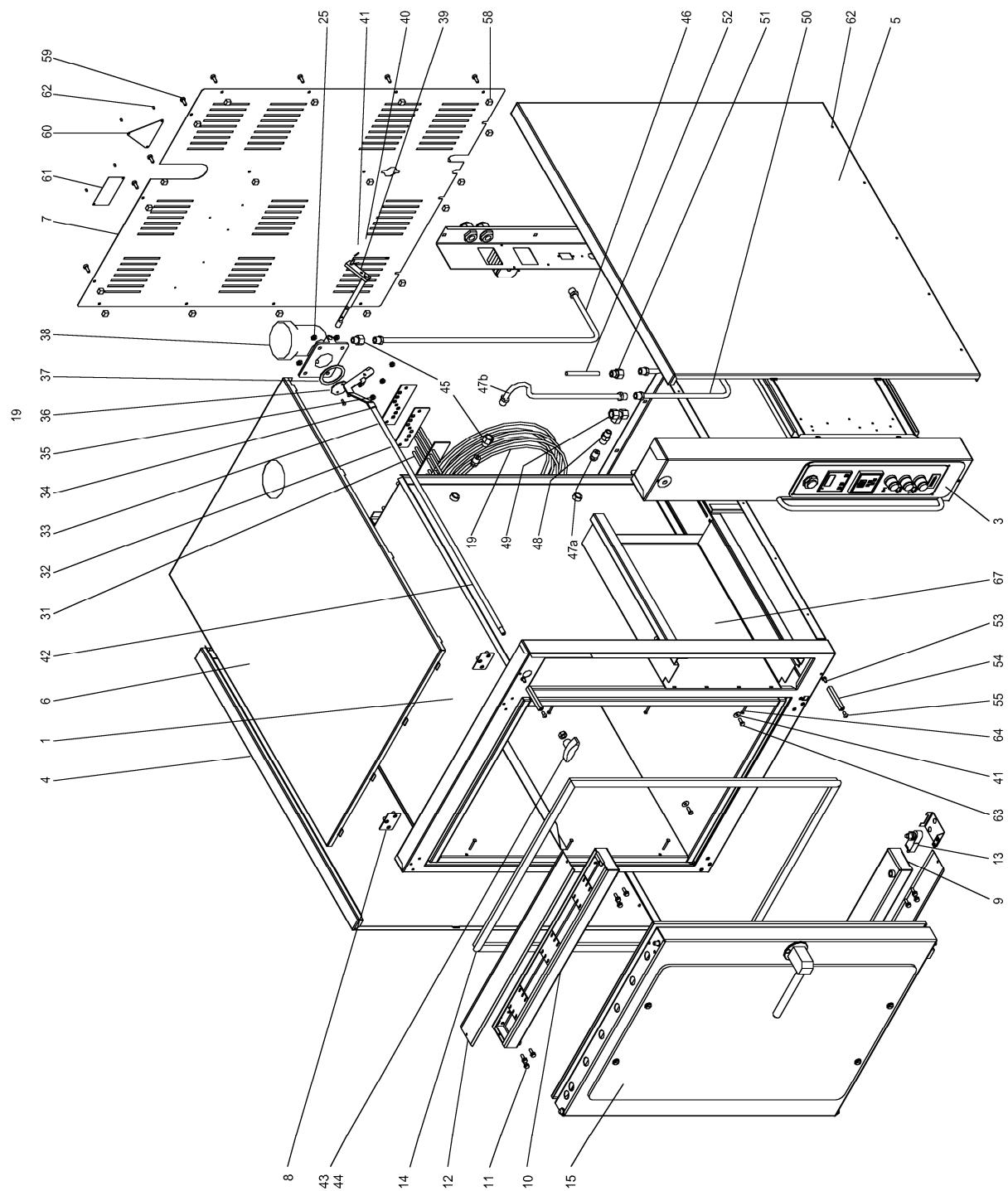


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TOPAZE OVEN

6. SPARE PARTS

6.1. EXPLODED VIEW OF TOPAZE OVEN



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TOPAZE OVEN

GENERAL PARTS LIST TOPAZE L08 & C08

REF.	DESCRIPTION	CODE L08	CODE C08	QTY
1	Topaze L08 Structure	20004614	20004614	1
2	Topaze insulation	00021405	00021405	1
3	Assembled 8 208/240V electromechanical box *	20004732	20004732	1
	Assembled 8 380/415V electromechanical box *	20004733	20004733	1
	Assembled 8-10 208/240V electronic box *	20004559	20004559	1
	Assembled 8-10 380/415V electronic box *	20004999	20004999	1
4	L08 left outside panel	20004611	20004601	1
5	L08 right outside panel	20004612	20004602	1
6	L08 upper outside panel	20004610	20004600	1
7	C08/L08 rear outside panel	20004680	20004680	1
8	Front back plate	20004688	20004688	2
9	C08/L08 lower fascia	20004690	20004690	1
10	C08/L08 upper fascia	20004691	20004691	1
11	TH 6 x 16 collar screw	00032209	00032209	12
12	Fascia plug	20004749	20004749	1
13	Door detector	00030820	00030820	1
14	Interior seal	00019276	00019276	1
15	Topaze C08/L08 door *	20004751	20004751	1
19	TC 4 x 12 screw	00032151	00032151	16
25	M8 safety nut	00032047	00032047	12
31	9 kW heating element	20001190	20001190	2
32	Heating element seal	20001051	20001051	1
33	Heating element flange	20001050	20001050	1
35	M6 safety nut	00032046	00032046	6
36	Topaze damper flap	20004743	20004743	1
37	Damper seal	00010439	00010439	1
38	Damper box	20004699	20004699	1
39	Damper flap spindle	00001718	00001718	1
40	Pin	00032600	00032600	2
41	6 x 18 washer	00032181	00032181	5
42	Control rod damper	20004720	20004722	1
43	HM10 stainless steel nut	00032023	00032023	1
44	Damper handle	00019252	00019252	1
45	Male union	00031018	00031018	2
46	Water drain pipe	20004727	20004727	1
47a	Solid cone nozzle	00019366	00019366	2
47b	Upper feed pipe	20002872	20002872	1
48	Male adaptor	00031039	00031039	1
49	Equalizer T	00031070	00031070	1
50	Water feed pipe	20004725	20004725	1
51	Mixed union	00031460	00031460	1
52	Rilsan pipe	00021493	00021493	0,5
53	TH 6 x 10 screw	00032002	00032002	2
54	Box spacer	20004744	20004744	2
55	TB 6 x 12 screw	00032094	00032094	2
56	Box limit stop	01933902	01933902	1
57	Silicon seal	00031333	00031333	2,5
58	M6 cage nut	00032948	00032948	18
59	TC 6 x 16 Pozidriv screw	00032034	00032034	18
60	Electrical danger triangle	00033276	00033276	1
62	D4 rivet	00032701	00032701	15
63	Brass TH 6 x 16 screw	00032163	00032163	4
64	Stainless steel TC 4 x 30 screw	00032154	00032154	6
65	L08 400 x 800 ventilation grid	00019306	20004709	1
	L08 460 x 800 ventilation grid	00019334	00019334	1
66	L 800/40 L baking surface support	01930401	20004715	16
	L 800/50 L baking surface support	01930901	01930901	16
67	Topaze electronic module box plate	20004998	20004998	1

* see additional exploded views page 30

TOPAZE OVEN

GENERAL PARTS LIST TOPAZE L04 & C04

REF.	DESCRIPTION	CODE L04	CODE C04	QTY
1	Topaze L04 Structure	20004613	20004613	1
2	Topaze insulation	00021405	00021405	1
3	Assembled 4 208/240V electromechanical box *	20004730	20004730	1
	Assembled 4 380/415V electromechanical box *	20004731	20004731	1
	Assembled 4-5 208/240V electronic box *	20004558	20004558	1
	Assembled 4-5 380/415V electronic box *	20004992	20004992	1
4	L04 left outside panel	20004608	20004598	1
5	L04 right outside panel	20004609	20004599	1
6	L04 upper outside panel	20004610	20004600	1
7	C04/L04 rear outside panel	20004677	20004677	1
8	Front back plate	20004688	20004688	2
9	C04/L04 lower fascia	20004690	20004690	1
10	C04/L04 upper fascia	20004691	20004691	1
11	TH 6 x 16 collar screw	00032209	00032209	12
12	Fascia plug	20004749	20004749	1
13	Door detector	00030820	00030820	1
14	Interior seal C04/L04	00019275	00019275	1
15	Topaze C04/L04 door *	20004750	20004750	1
19	TC 4 x 12 screw	00032151	00032151	8
25	M8 safety nut	00032047	00032047	8
31	9 kW heating element	20001190	20001190	1
32	Heating element seal	20004729	20004729	1
33	Heating element flange	20004728	20004728	1
35	M6 safety nut	00032046	00032046	
36	Topaze damper flap	20004743	20004743	1
37	Damper seal	00010439	00010439	1
38	Damper box	20004699	20004699	1
39	Damper flap spindle	00001718	00001718	1
40	Pin	00032600	00032600	2
41	6 x 18 washer	00032181	00032181	5
42	Damper control rod	20004720	20004722	1
43	HM10 stainless steel nut	00032023	00032023	1
44	Damper handle	00019252	00019252	1
45	Male union	00031018	00031018	1
46	Water drain pipe	20004727	20004727	1
47a	Solid cone nozzle	00019366	00019366	1
48	Nipple	00031368	00031368	1
49	Female elbow	00031052	00031052	1
50	Water feed pipe	20004725	20004725	1
51	Mixed union	00031460	00031460	1
52	Rilsan pipe	00021493	00021493	0,5
53	TH 6 x 10 screw	00032002	00032002	2
54	Box spacer	20004744	20004744	2
55	TB 6 x 12 screw	00032094	00032094	2
56	Box limit stop	01933902	01933902	1
57	Silicon seal	00031333	00031333	1,5
58	M6 cage nut	00032948	00032948	15
59	TC 6 x 16 Pozidriv screw	00032034	00032034	15
60	Electrical Danger triangle	00033276	00033276	1
62	D4 rivet	00032701	00032701	15
63	Brass TH 6 x 16 screw	00032163	00032163	2
64	Stainless steel TC 4 x 30 screw	00032154	00032154	6
65	L04 400 x 800 ventilation grid	00019305	20004701	1
	L04 460 x 800 ventilation grid	00019333	00019333	1
66	L 800/40 L baking surface support	01930401	20004715	8
	L 800/50 L baking surface support	01930901	01930901	8
67	Topaze electronic module box plate	20004998	20004998	1

* see additional exploded views page 30

TOPAZE OVEN

GENERAL PARTS LIST TOPAZE L05 & C05

List identical to TOPAZE 4 except:

REF.	DESCRIPTION	CODE L05	CODE C05	QTY
3	Assembled 5 208/240V electromechanical box *	20004773	20004773	1
	Assembled 5 380/415V electromechanical box *	20004774	20004774	1
31	Heating element 6.6 kW	20001191	20001191	1
66	Baking surface support	General parts list	General parts list	10

* see additional exploded views page 30

Refs. 47, 48, 49, 50, 51, 52 replaced by 00031190 male plug.

GENERAL SPARE PARTS LIST TOPAZE L10 & C10

List identical to TOPAZE 8 except:

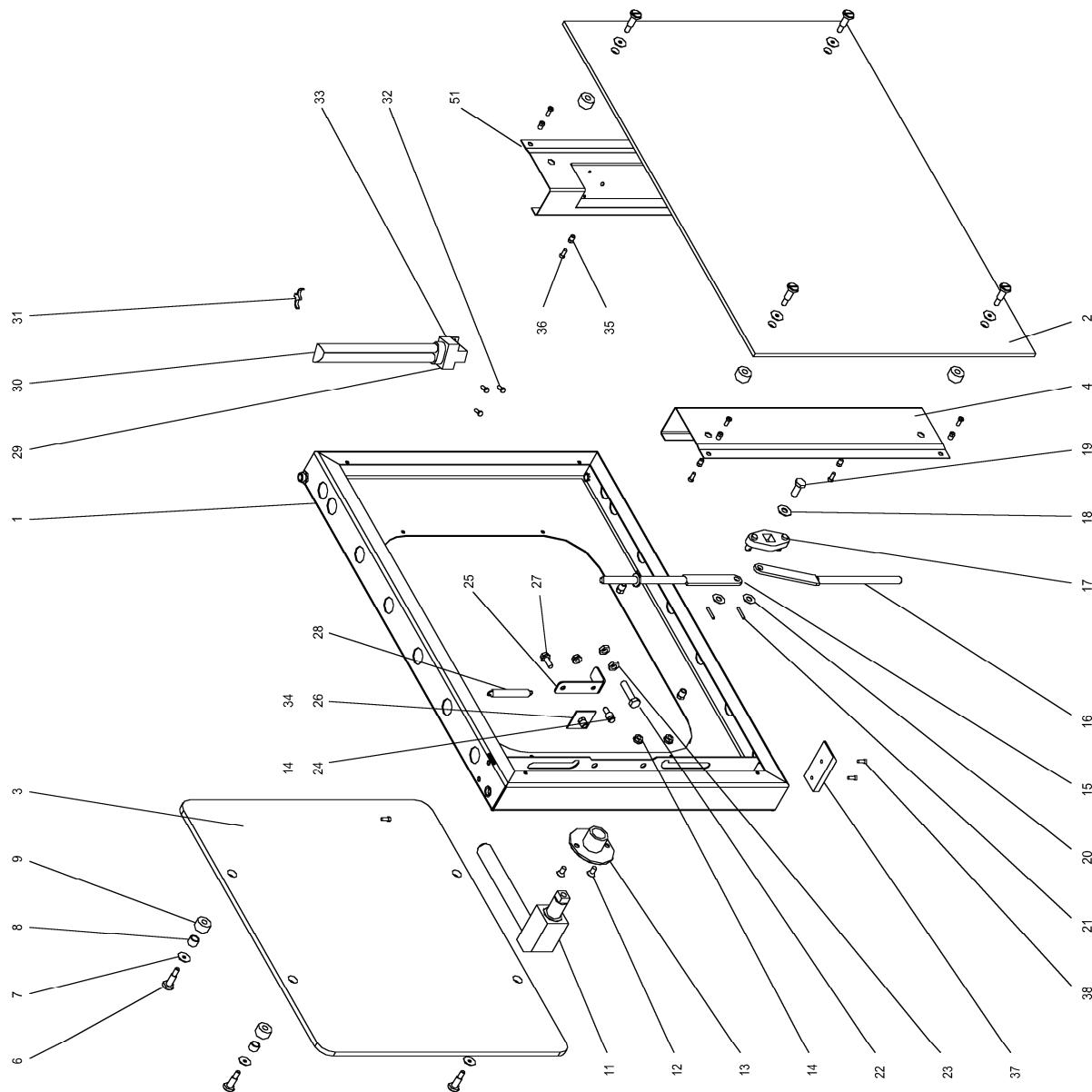
REF.	DESCRIPTION	CODE L10	CODE C10	QTY
3	Assembled 10 208/240V electromechanical box *	20004775	20004775	1
	Assembled 10 380/415V electromechanical box *	20004776	20004776	1
31	Heating element 6.6 kW	20001191	20001191	2
45	Male union	00031018	00031018	1
66	Baking surface support	General parts list	General parts list	20

* see additional exploded views page 30

Refs. 47a, 47b, 48, 49, 50, 51, 52 replaced by 00031190 male plug.

TOPAZE OVEN

6.2. TOPAZE DOOR



TOPAZE OVEN

COMPLETE DOOR TOPAZE 8 & 10

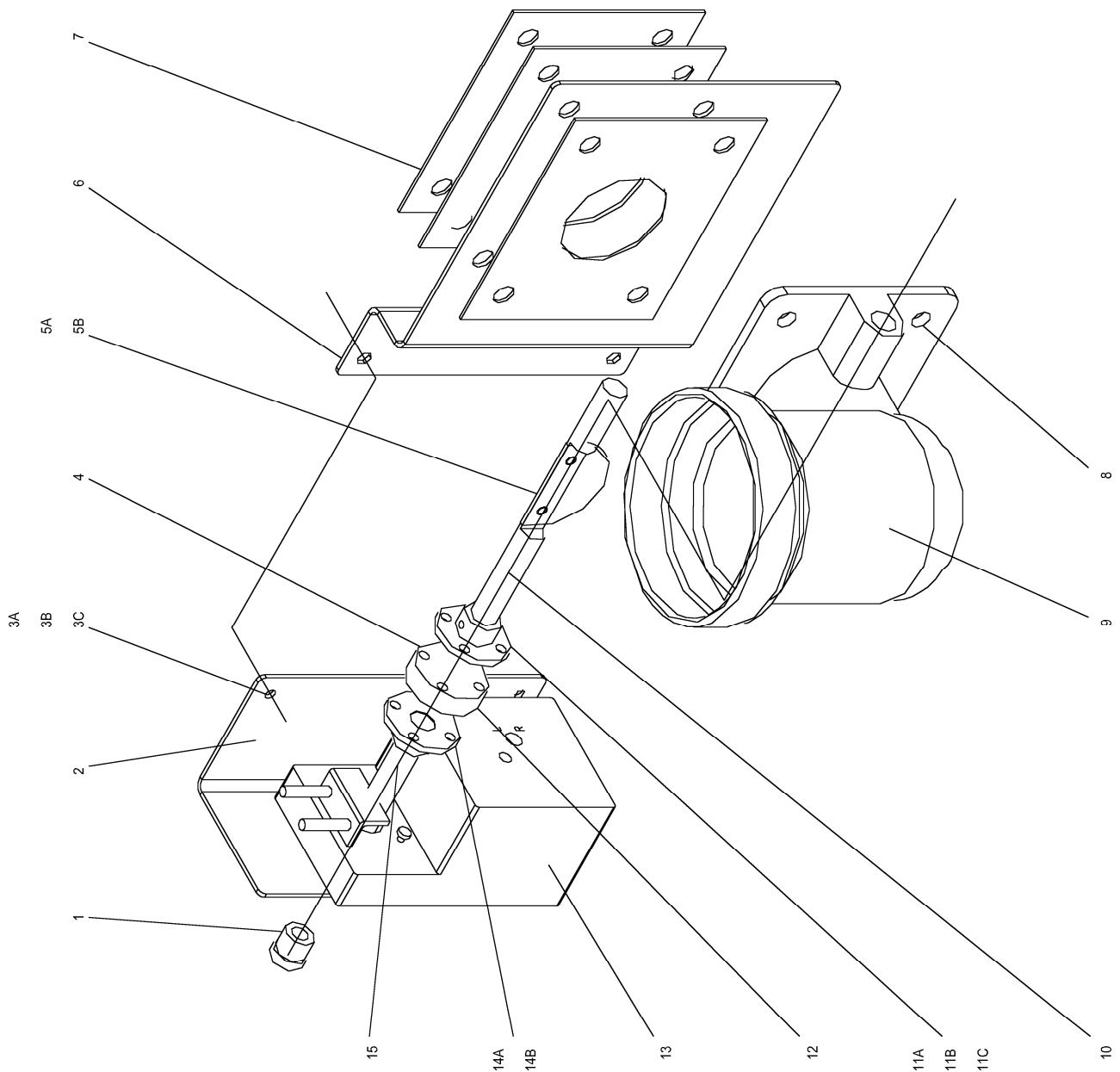
REF.	DESCRIPTION	CODE	QTY
1	C08/L08 welded door	20004755	1
2	V88 interior door glass	00019261	1
3	2 & 4 exterior door glass	00019222	1
4	8/10 door handle internal sheet	20004226	1
5	8/10 door neon internal sheet	20004225	1
15	OD T2 & 4 welded connecting rod	00019017	1
16	8D T2 & 4 welded connecting rod	00019018	1

COMPLETE DOOR TOPAZE 4 & 5

REF.	DESCRIPTION	CODE	QTY
1	C04/L04 welded door	20004754	1
2	V48 interior door glass	00019260	1
3	F1 & 3 exterior door glass	00019221	1
4	415 door handle internal sheet	20004228	1
5	415 door neon internal sheet	20004227	1
6	M6 x 12 D8 x 18 collar screw	00019110	4
7	5 x 18 x 14 silicon washer	00031986	4
8	Glass spacer	00028050	4
9	D20 / D8 x 12 silicon spacer	00019111	4
11	Topaze E/L/P handle	20004768	1
12	TF HC 6 x 12 stainless steel screw	00032060	2
13	Topaze E/L handle hub	20004772	1
14	Safety nut, 6	00032046	3
15	OD T1&3 welded connecting rod	00019006	1
16	15D T1&3 welded connecting rod	00019007	1
17	Topaze door control crank	00019139	1
18	Galvanised LU8 flat washer	00032508	1
19	TH 8 x 20 stainless steel screw	00032006	1
20	MU 8 x 18 brass washer	00032182	2
21	3.2 x 20 split pin	00032621	2
22	M8 x 35 galvanised screw	00032165	1
23	M8 safety nut	00032047	2
24	Heavy belt spring spindle	00039086	1
25	Spring spindle support	20004787	1
26	Spring back plate support	20004777	1
27	TH 6 x 16 indexed galvanised collar screw	00032209	1
28	Topaze door handle spring	00019070	1
29	G23 fluocompact socket	00033065	1
30	Compact fluorescent bulb	00033063	1
31	G23 fluocompact holder	00033569	1
32	3.9 x 10 tapping screw	00032340	3
33	3 x 0.6 wiring, length 2,500	00019382	1
34	M6 stainless steel hexagonal socket	00032081	1
35	M4 stainless steel hexagonal socket	00032080	4
36	TC 4 x 10 stainless steel screw	00032150	8
37	Topaze door runner	20004595	1
38	TF HC 4 x 12 stainless steel screw	00032040	2

TOPAZE OVEN

6.3. DAMPER CONTROL WITH SERVOMOTOR (ELECTRONIC MODULE)



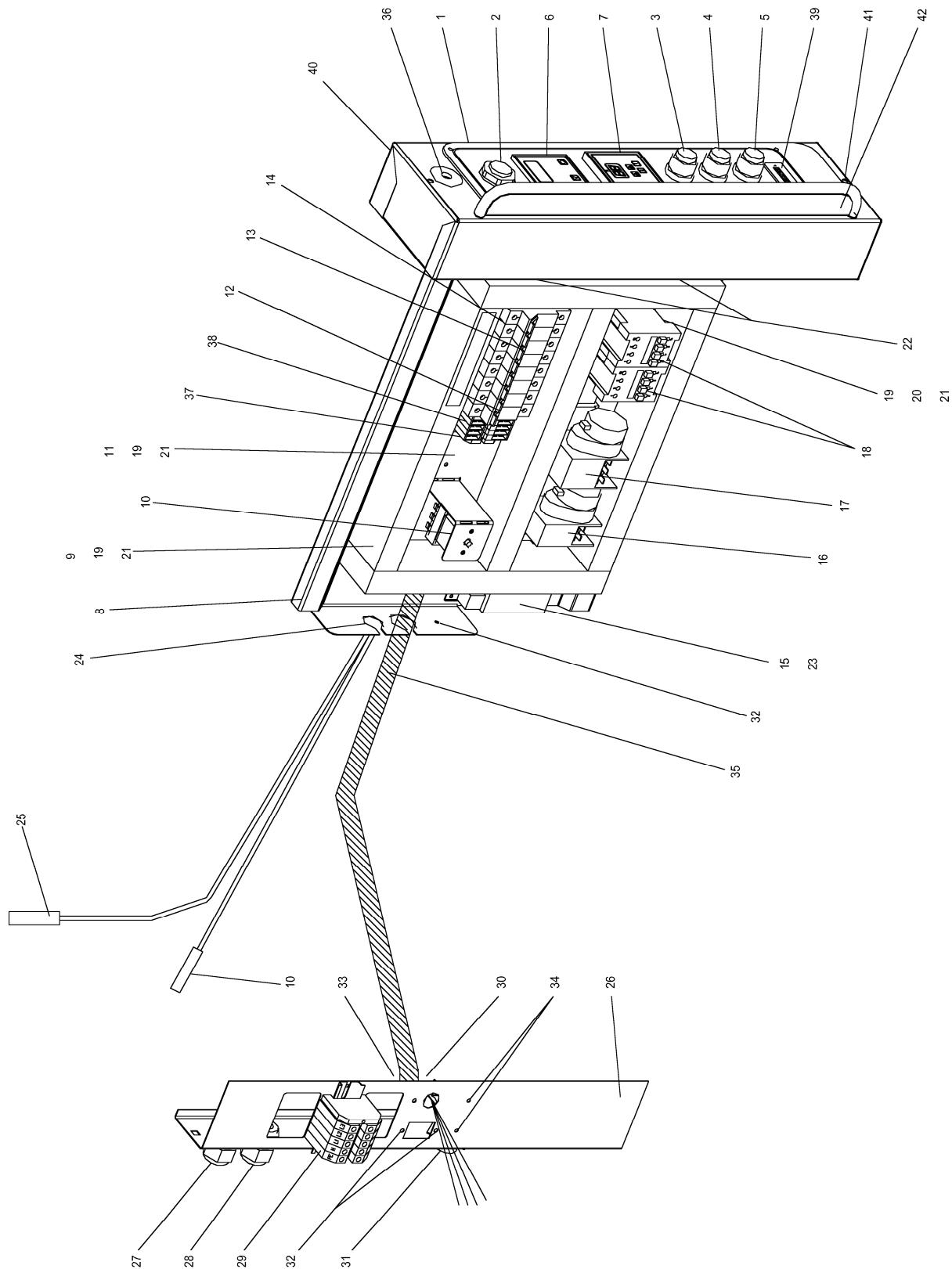
TOPAZE OVEN

DAMPER WITH SERVOMOTOR: PARTS LIST

REF.	DESCRIPTION	CODE	QTY
1	Crochet spindle ring	20005401	1
2	Damper motor support extension	20004628	1
3A	M4 zinc-plated hexagonal bush	00032107	2
3B	TH 4x16 galvanised screw	00032202	2
3C	AZ4 galvanised lock washer	00032521	2
4	Damper motor spindle insulator	20004554	1
5A	Damper flap	20004743	1
5B	TC 4x12 stainless steel screw	00032151	2
6	Damper motor support	20004627	1
7	Damper seal	02000455	3
8	M8 collar nut	00032047	4
9	Angled damper box	20004699	1
10	Damper spindle	20004556	1
11A	TC 3x20 galvanised screw	00032113	4
11B	HU3 hexagonal nut	00032351	4
11C	AZ3 lock washer	00032520	4
12	Damper motor spindle insulator	02000454	1
13	Damper servomotor 230V-50/60Hz	20005571	1
14A	Damper motor spindle flange	20004553	2
14B	Spring pin 3.5x30	00032598	2
15	Damper spindle extension	20004557	1

TOPAZE OVEN

6.4. TOPAZE 4/5 ELECTRO-MECHANICAL BOX



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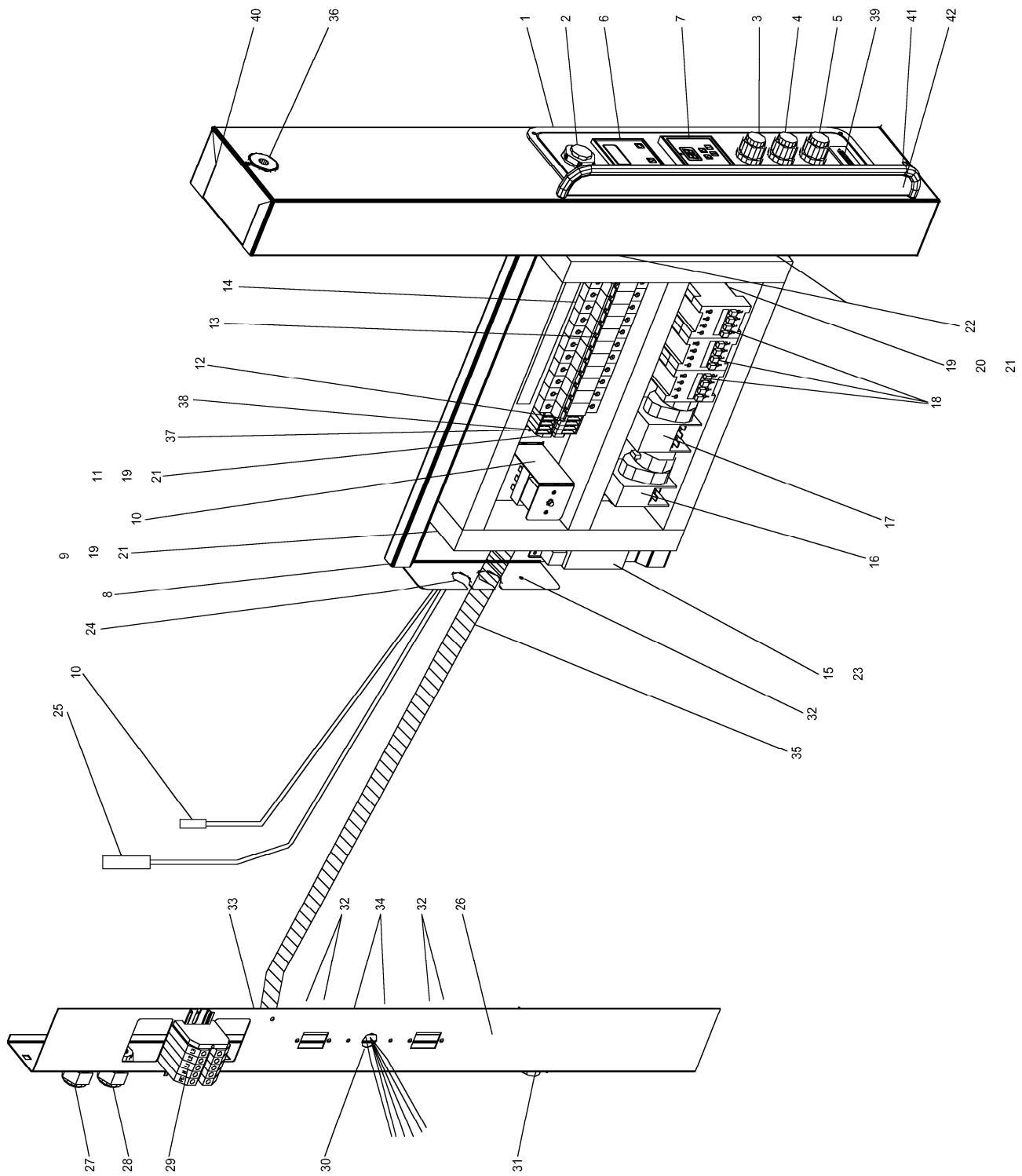
TOPAZE OVEN

GENERAL LIST OF TOPAZE 4/5 BOX PARTS ELECTRO-MECHANICAL

REF.	DESCRIPTION	CODE	TOP4 208/240	TOP4 380/415	TOP5 208/240	TOP5 380/415
1	Silk screened ctrl panel support	20002848	1	1	1	1
2	Buzzer	00033132	1	1	1	1
3	Green push button head	00033295	1	1	1	1
	Component holder clamp	00033297	1	1	1	1
	F screw contact	00033632	1	1	1	1
4	Green LED pulse button head	00033296	1	1	1	1
	Component holder clamp	00033297	1	1	-	-
	F screw contact	00033632	2	2	-	-
5	Green push button head	00033295	1	1	1	1
	Component holder clamp	00033297	1	1	1	1
	F screw contact	00033632	1	1	1	1
6	Baking timer	00033792	1	1	1	1
7	Temperature regulator 72/72	00033785	1	1	1	1
8	Box plate	20004740	1	1	1	1
9	60 x 25 chute	00033005	2	2	2	2
10	Safety thermostat	00033362	1	1	1	1
	TC 4 x 8 screw	00032265	2	2	2	2
11	Symmetrical rail, length 230	1800-62	1	1	1	1
12	2 pole associated kit	00033215	1	1	1	1
13	3 pole associated kit	00033218	2	2	2	2
14	10 x 38 fuse holder	00033502	8	8	8	8
15	Fluocompact lamp ballast	00033081	1	1	1	1
16	2 cam programme	00033201	1	1	-	-
17	3 cam programme	00033200	1	1	1	1
18	24 A three-phase contactor	00033212	2	2	2	2
19	Washer, width 5	00032490	16	16	16	16
20	Symmetrical rail, length 350	13344-03	1	1	1	1
21	Nail rivet 4	00032701	16	16	16	16
22	M4 socket	00032107	2	2	2	2
	TC 4 x 10 galvanised screw	00032271	2	2	2	2
	Front fastening					
23	3.9 x 10 self-tapping screw	00032340	2	2	2	2
	Ballast fastening					
24	Cable clamp	00033122	1	1	1	1
25	J thermocouple length 80	00033805	1	1	1	1
26	Electric rear support	20004741	1	1	1	1
27	Plastic cable housing 13	00030199	1	1	1	1
	Counter nut 13	00033195	1	1	1	1
28	Plastic cable housing 21	00033058	1	1	1	1
	Counter nut 21	00033059	1	1	1	1
29	5 x 10 supply terminal block	00033755	1	1	1	1
30	D14 grommet	00030330	1	1	1	1
31	230V solenoid valve	00031254	1	1		
	Galvanised TC 4 x 10 screw	00032271	2	2		
	D21 rupture grommet	00033484			1	1
32	Galvanised TC 4 x 10 screw	00032271	5	5	5	5
	Galvanised M4 nut	00032051	5	5	5	5
	Earth fastening					
33	Plastic seating	00032223	1	1	1	1
	Galvanised TF 4 x 20 screw	00032101	1	1	1	1
	Galvanised M4 nut	00032051	1	1	1	1
	Cable clamp	00031258	1	1	1	1
34	2-earth rivet	00033754	2	2	2	2
35	230V bundle 4	20004747	1		1	
	400V bundle 4	20004745		1		1
36	D12 grommet	00030331	1	1	1	1
37	4 mm ² earth terminal	00030274	1	1	1	1
38	6.3 terminal	00033437	5	5	5	5
	Terminal protection	00033438	0.5	0.5	0.5	0.5
	Side covering plate	00033439	1	1	1	1
39	Hour counter 50Hz	00033774		1		
	Hour counter 60Hz	00033775	1		1	
40	Control panel case T4/T5	20004993	1	1	1	1
41	Control panel protection	20001201	1	1	1	1
42	Control panel protection	20001212	1	1	1	1

TOPAZE OVEN

6.5. TOPAZE 8/10 ELECTRO-MECHANICAL BOX



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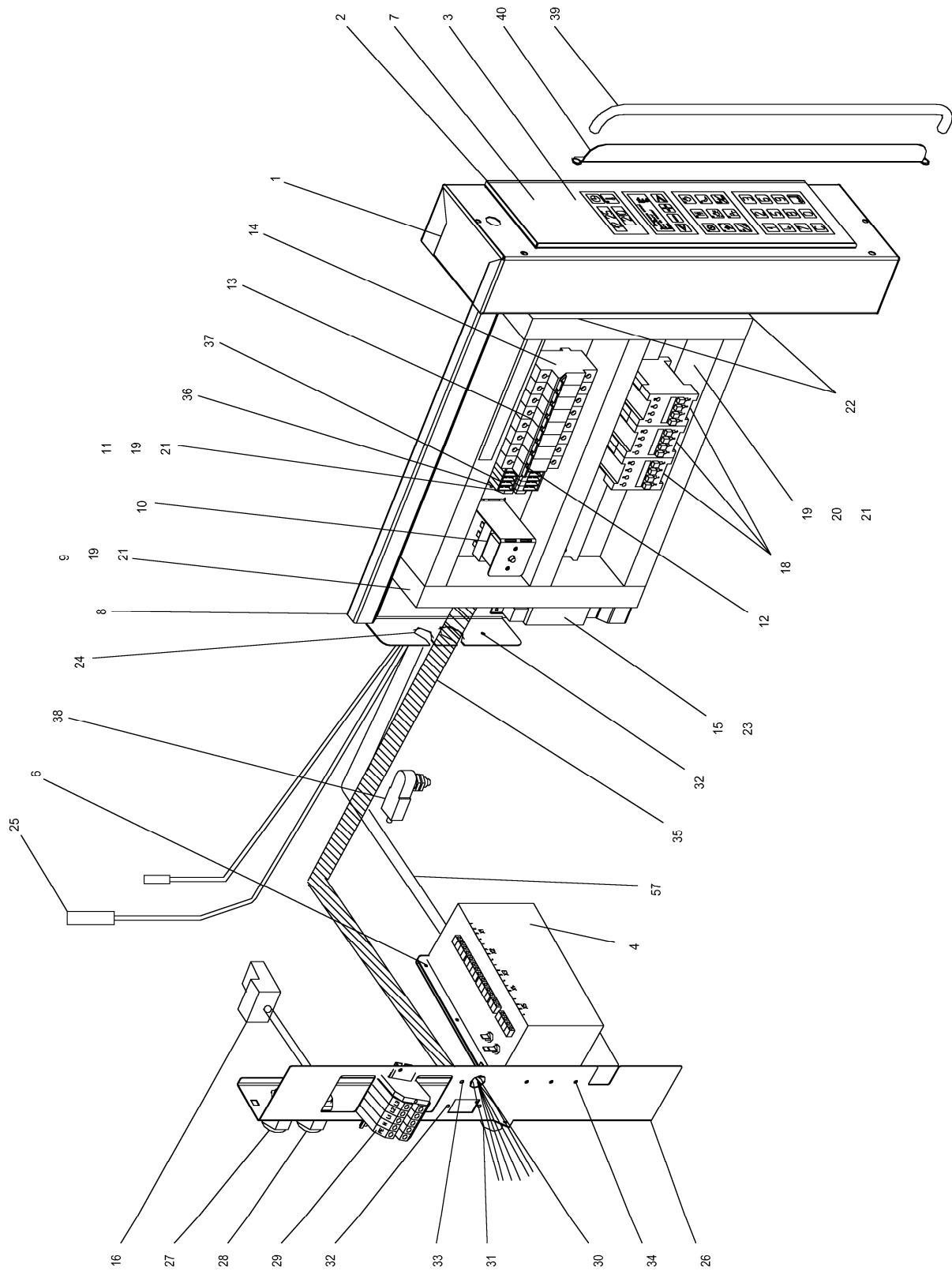
TOPAZE OVEN

GENERAL LIST OF TOPAZE 8/10 BOX PARTS ELECTRO-MECHANICAL

REF.	DESCRIPTION	CODE	TOP4 208/240	TOP4 380/415	TOP5 208/240	TOP5 380/415
1	Silk screened ctrl panel support	20002848	1	1	1	1
2	Buzzer	00033132	1	1	1	1
3	Green push button head	00033295	1	1	1	1
	Component holder clamp	00033297	1	1	1	1
	F screw contact	00033632	1	1	1	1
4	Green LED pulse button head	00033296	1	1	1	1
	Component holder clamp	00033297	1	1	-	-
	F screw contact	00033632	2	2	-	-
5	Green push button head	00033295	1	1	1	1
	Component holder clamp	00033297	1	1	1	1
	F screw contact	00033632	1	1	1	1
6	Baking timer	00033792	1	1	1	1
7	Temperature regulator 72x72	00033795	1	1	1	1
8	Box plate	20004740	1	1	1	1
9	60 x 25 chute	00033005	2	2	2	2
10	Safety thermostat	00033362	1	1	1	1
	TC 4 x 8 screw	00032265	2	2	2	2
11	Symmetrical rail, length 230	1800-62	1	1	1	1
12	2 pole associated kit	00033215	1	1	1	1
13	3 pole associated kit	00033218	3	3	3	3
14	10 x 38 fuse holder	00033502	11	11	11	11
15	Fluocompact lamp ballast	00033081	1	1	1	1
16	2 cam programme	00033201	1	1	-	-
17	3 cam programme	00033200	1	1	1	1
18	24 A three-phase contactor	00033212	3	3	3	3
19	Washer, width 5	00032490	14	14	14	14
20	Symmetrical rail, length 350	13344-03	1	1	1	1
21	Nail rivet 4	00032701	14	14	14	14
22	M4 socket	00032107	2	2	2	2
	TC 4 x 10 galvanised screw	00032271	2	2	2	2
	Front fastening					
23	3.9 x 10 self-tapping screw	00032340	2	2	2	2
	Ballast fastening					
24	Cable clamp	00033122	1	1	1	1
25	J thermocouple length 80	00033805	1	1	1	1
26	Electric rear support	20004741	1	1	1	1
27	Plastic cable housing 13	00030199	1	1	1	1
	Counter nut 13	00033195	1	1	1	1
28	Plastic cable housing 29	00033088	1	1	1	1
	Counter nut 29	00033089	1	1	1	1
29	5 x 10 supply terminal	00033755	1	1	1	1
30	D14 grommet	00030330	1	1	1	1
31	230 V solenoid valve	00031254	1	1		
	Galvanised TC 4 x 10 screw	00032271	2	2		
	D21 rupture grommet	00033484			1	1
32	Galvanised TC 4 x 10 screw	00032271	5	5	5	5
	Galvanised M4 nut	00032051	5	5	5	5
	Earth fastening					
33	Plastic seating	00033223	1	1	1	1
	Galvanised TF 4 x 20 screw	00032101	1	1	1	1
	Galvanised M4 nut	00032051	1	1	1	1
	Cable clamp	00031258	1	1	1	1
34	2-earth rivet	00033754	2	2	2	2
35	230 V bundle 8	20004747	1		1	
	400 V bundle 8	20004745		1		1
36	D12 grommet	00030331	1	1	1	1
37	4 mm ² earth terminal	00030274	1	1	1	1
38	6.3 terminal	00033437	5	5	5	5
	Terminal protection	00033438	0.5	0.5	0.5	0.5
	Side covering plate	00033439	1	1	1	1
39	Hour counter 50Hz	00033774		1		
	Hour counter 60Hz	00033775	1		1	
40	Control panel case T8/T10	20004994	1	1	1	1
41	Control panel protection	20001201	1	1	1	1
42	Control panel protection	20001212	1	1	1	1

TOPAZE OVEN

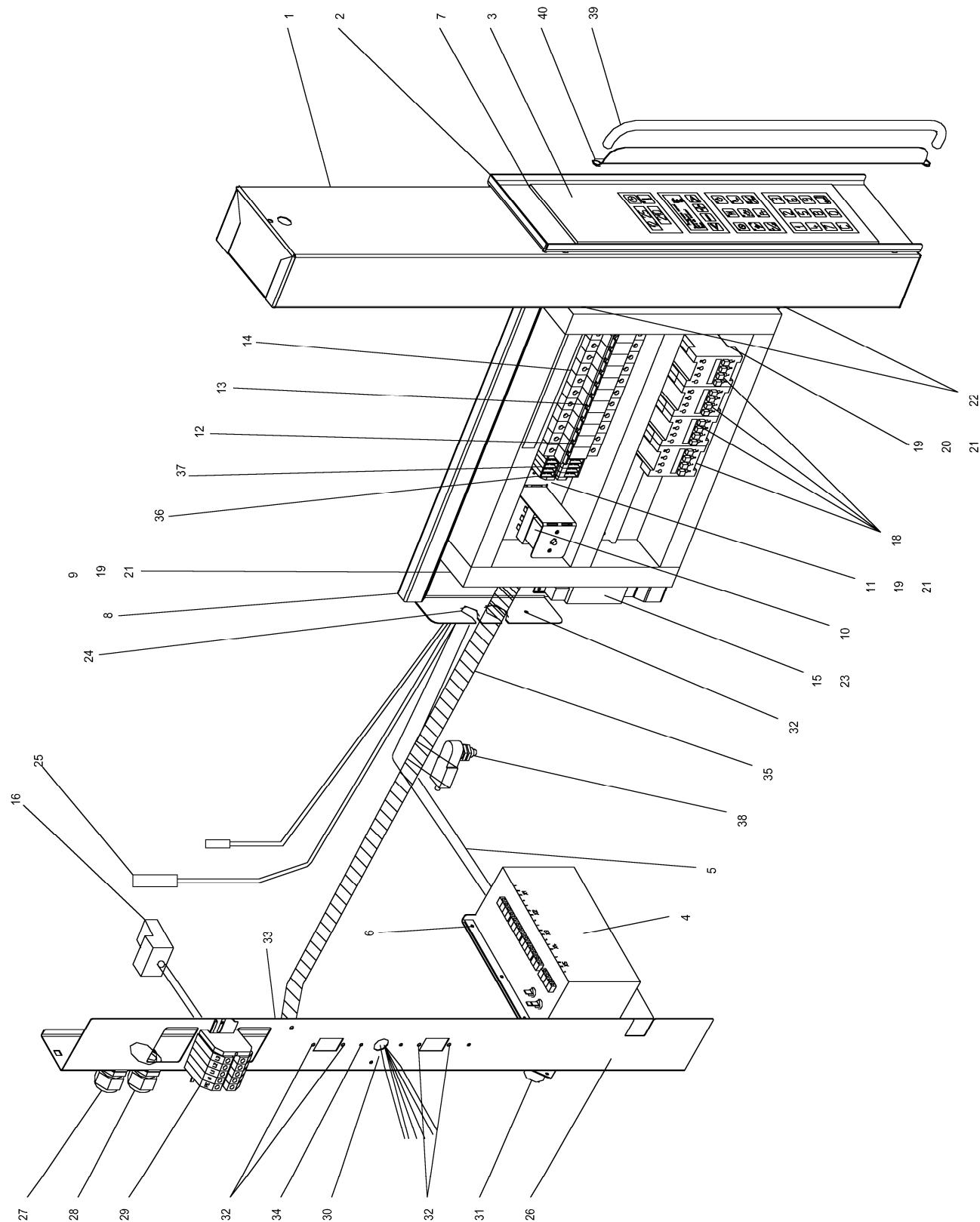
6.6. TOPAZE 4/5 ELECTRONIC BOX



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TOPAZE OVEN

TOPAZE 8/10 ELECTRONIC BOX



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TOPAZE OVEN

GENERAL LIST OF TOPAZE 4/5 & 8/10 BOX PARTS ELECTRONIC

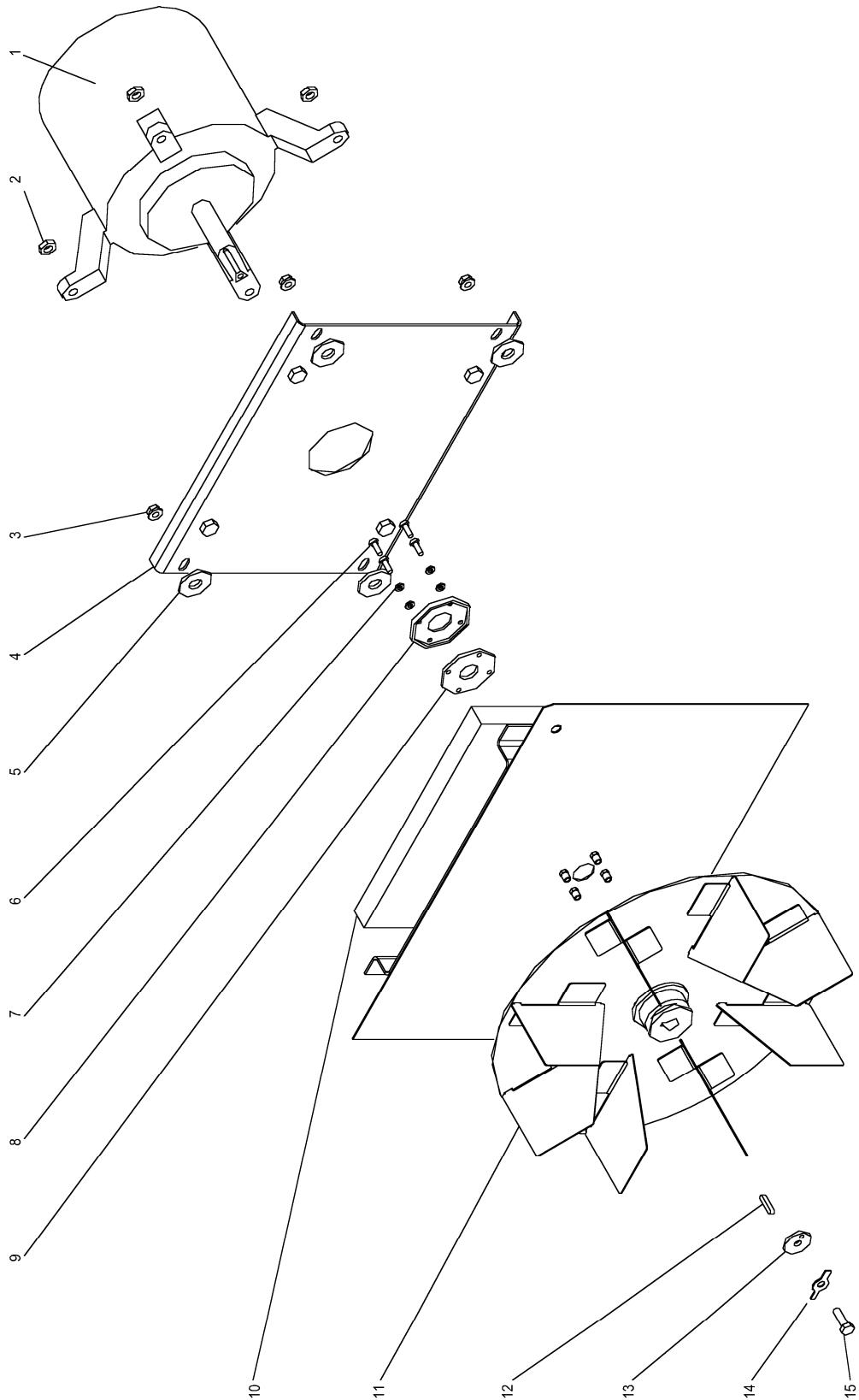
REF.	DESCRIPTION	CODE	TOP4 208/240	TOP4 380/415	TOP5 208/240	TOP5 380/415
1	Control panel case T4/T5	20004993	1	1	-	-
	Control panel case T8/T10	20004994	-	-	1	1
2	Cladding	20004995	1	1	1	1
3	Module control panel	20001430	1	1	1	1
4	Module power panel	20001431	1	1	1	1
5	Module connecting cable	20001432	1	1	1	1
6	Galvanised TF 4x20 screw	00032101	6	6	6	6
7	Safety nut M4	00032045	6	6	6	6
8	Box plate	20004740	1	1	1	1
9	60x25 chute	00033005	2	2	2	2
10	Safety thermostat	00033362	1	1	1	1
	TC 4x8 screw	00032265	2	2	2	2
11	Symmetrical rail, length 260	3637003	1	1	1	1
12	2 pole associated kit	00033215	1	1	1	1
13	3 pole associated kit	00033218	2	2	3	3
14	Fuse holder 10x38	00033502	8	8	11	11
15	Fluocompact lamp ballast	00033081	1	1	1	1
16	Damper flap servomotor	20005571	1	1	1	1
18	Three-phase contactor	00033212	3	3	4	4
19	Washer, width 5	00032490	14	14	14	14
20	Symmetrical rail, length 350	01334403	1	1	1	1
21	Nail rivet 4	00032701	14	14	14	14
22	M4 socket	00032107	2	2	2	2
	Galvanised TC 4x10 screw	00032271	2	2	2	2
23	3.9x10 self-tapping screw	00032340	2	2	2	2
24	Cable clamp	00033122	1	1	1	1
25	J thermocouple length 80	00033805	1	1	1	1
26	Box rear sheet 4/5	20004996	1	1	1	1
	Box rear sheet 8/10	20004997	-	-	1	1
27	Plastic cable housing 13	00030199	1	1	1	1
	Plastic counter nut 13	00033195	1	1	1	1
28	Plastic cable housing 21	00033058	1	1	-	-
	Plastic counter nut 21	00033059	1	1	-	-
	Plastic cable housing 29	00033088	-	-	1	1
	Plastic counter nut 29	00033089	-	-	1	1
29	5x10mm ² supply terminal	00033755	1	1	1	1
30	D14 grommet	00030330	1	1	1	1
31	230V water solenoid valve	00031254	1	1	1	1
32	Galvanised TC 4 X 10 screw	00032271	7	7	7	7
33	Plastic seating	00033223	1	1	1	1
	Cable clamp	00031258	1	1	1	1
34	2-4 earth rivet	00033754	2	2	3	3
35	208/230V bundle T 4-5	20001446	1	-	-	-
	380/415V bundle T 4-5	20001444	-	1	-	-
	208/230V bundle T 8-10	20001447	-	-	1	-
	380/415V bundle T 8-10	20001445	-	-	-	1
36	Earth terminal	00030274	1	1	1	1
37	6.35 terminal	00033437	5	5	5	5
	Terminal protection	00033438	1	1	1	1
	Side covering plate	00033439	1	1	1	1
38	Cable detector	00030820	1	1	1	1
39	Control panel protection	20001201	1	1	1	1
40	Control panel protection	20001212	1	1	1	1

TOPAZE OVEN

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TOPAZE OVEN

6.7. MOTOR AND TURBINE ASSEMBLY



TOPAZE OVEN

MOTOR AND TURBINE ASSEMBLY

REF.	DESCRIPTION	CODE 4 levels	QUANTITY 4 levels	CODE 8 levels	QUANTITY 8 levels
1	0.37 kW HV motor	00033940	1	33940	2
2	M8 safety nut	00032047	4	32047	8
3	M6 safety nut	00032046	4	32046	8
4	Motor plate	20004718	1	20004718	2
5	Insulating washer	00001473	4	01473	8
6	TC 4 x 12 screw	00032151	4	32151	8
7	Ø 4 lock washer	00032521	48	32521	-
8	Leaktight washer	00012538	1	12538	2
9	Leaktight seal	00012539	1	12539	2
10	Ceramic	00001844	1	1932	1
11	60 Hz 6-blade turbine	20004795	1	20004795	2
	50 Hz 8 blade turbine	00019288	1	19288	2
12	Key	00019129	1	19129	2
13	Turbine washer	01923301	1	1923301	2
14	Stop plate	01913001	1	1913001	2
15	HM 6 x 20 stainless steel screw	00032003	1	32003	2