

Pavailler Opale Electric Deck Oven

Description

The Pavailler Opal Style Oven is ideal for a traditional baking on a deck, thanks to a perfectly homogeneous distribution of the heat in each baking room and to the separated setting of the bottom and the top. Versatile, it will be the ally of your products, even the most refined.

Reactivity and energy savings

An automaton programmable manages the energy saves by cyclic rotation during the oven is ON. This regulation system enables to limit the total power conserving a good reactivity at each floor. Thermal insulation is ensured by rockwool panels from 100 to 140mm of width according to the walls, for an improved security and an optimal energetic productivity.

Steam production

The steam generator partly based on the inferior part of the oven, is heated by 3 resistance shielded stainless steel. Steam production is important and sufficient to the most intensive rates.

Control panel readable and easy to program

Common operations, such as the change and the display of the bottom and top temperature of the floors, are immediately available and easy to program. And that, thanks to an innovative system of real-time clock with programmable start up, enables an effective management for deferred baking.

- Important baking surface for a little surface on the ground floor.
- Independent regulation of the bottom and the top.
- Steam generator with independent operation and important steam production.
- Security thermostat on each floor and on the steam generator.
- Command ON/OFF to switch off the steam generator.
- Optimal electric productivity for energy saves.
- Very good insulation of the oven as well outside as between the decks = limited heat losses = energy saves.
- Front entirely made of brushed stainless steel.
- Half way unlocked thanks to the exclusive Pavailler system.
- Control panel and glass handling on the right or on the left.
- High output hood extractor (around 1000m³/h).
- Resistance recessed ensuring an optimal protection against all kinds of shocks.



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Pavailler Opale Electric Deck Ovens Specifications

(Models Y13 through Y15)

Deck Ovens	Y13 / 72			Y13 / 85			Y14 / 72			Y14 / 85			Y15 / 85		
	C	D	E	C	D	E	C	D	E	C	D	E	C	D	E
Doors / Deck	1	1	1	1	1	1	1	1	1	1	1	1	1	1	1
Decks	3	3	3	3	3	3	4	4	4	4	4	4	5	5	5
Useful Door Width	720 mm			850 mm			720 mm			850 mm			850 mm		
Damper on last deck	Yes			Yes			Yes			Yes			Yes		
Damper on all decks	Optional			Optional			Optional			Optional			Optional		
Useful baking Depth	1645	2060	2475	1645	2060	2475	1645	2060	2475	1645	2060	2475	1645	2060	2475
Baking Surface (m ²)	3.55	4.45	5.35	4.2	5.25	6.3	4.75	5.95	7.15	5.6	7	8.4	7	8.75	10.5
Width (mm)	1385	1385	1385	1530	1530	1530	1385	1385	1385	1530	1530	1530	1530	1530	1530
Depth	2675	3110	3525	2570	2990	3400	2695	3110	3525	2570	2990	3400	2570	2990	3400
Height	2250 mm			2250 mm			2250 mm			2250 mm			2250 mm		
Dimensions (D) without table, with hood				2440	2855	3270				2440	2855	3270	2440	2855	3270
Size FrontBrick Version	1540 mm wide						1540 mm wide						1695 mm wide		
Height with extractor *	2680 mm			2680 mm			2680 mm			2680 mm			2680 mm		
Power (Kw) **	21	22	24	23	25	27	28	30	33	31	34	38	34	39	43
Total Weigth (kg)	1510	1710	1910	1650	1850	2050	2010	2110	2210	2100	2200	2300	2510	2640	2760
Total Weight (Kg) Front Brick Finishing	1910	2110	2310				2410	2510	2610				2910	3040	3160

Pavailer Opale Electric Deck Oven

(Models Y23 through Y34)

Deck Ovens	Y23			Y24			Y33			Y34		
	C	D	E	C	D	E	C	D	E	C	D	E
Doors / Deck	2	2	2	2	2	2	3	3	3	3	3	3
Decks	3	3	3	4	4	4	3	3	3	4	4	4
Useful Door Width	1440 mm			1440 mm			2160 mm			2160 mm		
Damper on last deck	Yes			Yes			Yes			Yes		
Damper on all decks	Optional			Optional			Optional			Optional		
Useful baking Depth	1645	2060	2475	1645	2060	2475	1645	2060	2475	1645	2060	2475
Baking Surface (m²)	7.1	8.9	10.7	9.5	11.85	14.25	10.65	13.35	16.05	14.2	18	21.4
Width (mm)	2110	2110	2110	2110	2110	2110	2830	2830	2830	2830	2830	2830
Depth	2695	3110	3525	2695	3110	3525	2675	3110	3525	2695	2830	3525
Height	2250 mm			2250 mm			2250 mm			2250 mm		
Dimensions (D) without table, with hood												
Size FrontBrick Version	2265 mm wide			2265 mm wide								
Height with extractor *	2680 mm			2680 mm			2680 mm			2680 mm		
Power (Kw) **	38	42	46	52	58	64	52	58	64	73	83	90
Total Weigth (kg)	2710	2860	3010	3110	3210	3310	3400	3430	3510	3610	3710	3925
Total Weight (Kg) Front Brick Finishing	3510	3660	3810	3910	4010	4110						
* Height given with extractor in vertical position, possibility to put in horizontal position. ** As option, possibility to optimize the total power installed of the oven in case of lack of power suupplied.												