

# Pavailler Topaze Convection Oven

## Description

Ovens from the TOPAZE range are designed for use in baking and pastry-making. TOPAZE Style is a range of multi-purpose convection ovens. Their standard specification includes a steam injection system. They bake all breads and pastries perfectly. The excellent air flow between the 15 levels allows your baguettes or pastries to develop fully and guarantees even baking throughout the whole baking chamber.



## Topaze Range features

### The L15 model:

A genuine static rack oven, the Topaze Style L15, is extremely compact and used to bake 75 baguettes at a time. It receives a rack with 15 levels spaced by 91 mm which will receive 400 x 800 trays or wire trays. Other 12, 16 and 20 level racks are also available on request. Its standard specification comes with an access ramp to facilitate loading.

## Topaze Range Specifications

MODEL	L15
Number of Levels	15 **
Width (mm)	790
Depth (mm)	1410
Height (mm)	1900
Spacing Between Levels (mm)	91
Capacity (Baguettes of 250g)	75
Trays Dimension (mm)	400 x 800
Entrance way	400
Control	Pro-Touch (electronic) or electromechanical
Steam Injection	Yes
Damper	Motorised (with Pro-Touch) or manual (electromechanical)
Power	400V / 3phase / N / 50Hz
Electric Supply (kW)	33.5
Net Weight (kg) *	400
Halogene Lighting	N/A
Flourescent Tube	Yes
Door Opening	Left
Accessories	Hood Condensor

\* Indicative Values \*\* with rack of 15 levels