

Pavailler Topaze Opera Convection Oven

Description

TOPAZE now dons the Opera look; the new modern and striking design from PAVAILLER. Elegant and easy to clean, this oven is part of a quality process focused on tomorrow's trends and challenges.

TOPAZE Opera is a range of multi-purpose convection ovens. Their standard specification includes a steam injection system. They bake bread, viennoiserie, snacking and pastries alike perfectly. The excellent air flow between the levels allows your products to develop fully and guarantees an even baking throughout the whole baking chamber.

Topaze Opera Range features

- A control panel Easy-Touch on each deck that includes:
- A recipe book with 50 programs.
- An energy management thanks to the Eco mode
- An Expert mode to follow your energy consumption, the internal temperatures or the technical data of the oven
- The handle ensures a reliable locking and starts the timer as soon as the door closes.
- The slide rails can be dismantled and make it possible to adjust the height of the trays for an easier access.
- The interior glass door can be opened without any tools, allowing a deep cleaning and easy access.
- The double glazing contributes to the good insulation of the oven and prevents from any risks of burning by reducing the surface temperature of the door.



Pavailer Topaze Opera Convection Oven

Pavailer Topaze Opera Convection Oven Specifications

MODEL	Topaze Opera L10B / 16	Topaze Opera L10B / 18
Number of Levels	10	10
Spacing Between Levels	90 mm	90 mm
Width x Depth x Height (mm)	790 x 1360 x 1150	
Capacity (Baguettes of 250g)	50	50
Trays Dimension (mm)	400 x 800	460 x 800
Entrance way (mm)	400	400
Control	Easy Touch	
Steam Injection	Yes	Yes
Damper	Yes	Yes
Power	19kW / 415V / 3 Phase / N / 50Hz / 30 A	
Net Weight (kg) *	260	260
Door Opening	Left or Right	
Accessories	Stand, Hood, Condensor, Proofer	
Warranty	1 Year	
* Indicative Values		