

# ONYX

MADE IN FRANCE

## ELECTRIC COMPACT DECK OVENS



We provide quality,  
professional equipment  
and services to artisan bakeries.

  
**PAVAILLER**



# ONYX RANGE

ONYX contains all the know-how of PAVAILLER in terms of baking quality, as well as the finishing details or the maintenance access.

ONYX combines the latest technological developments and innovations stemming from in-depth R&D that is highly focused towards future trends.

The conception of the baking chambers, as well as the doors, allow an accelerated baking for breads forever more golden and crusty, in order to offer hot bread in record time.



KNOW-HOW

## More than 70 years by your side



With more than 70 years of experience, Pavailler has reached its high level of expertise thanks to a unique know-how in the conception of ovens for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

VISIT

[WWW.PAVAILLER.COM](http://WWW.PAVAILLER.COM)

LAB

## Discover your future oven



As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

MAKE AN APPOINTMENT WITH US

**+33 (04) 75 57 55 00**

ASSISTANCE

## At your service



Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.

CALL US

**+33 (04) 75 57 55 00**

## BAGUETTES IN EXPRESS MODE

Thanks to the specific conception of the baking chambers, the ONYX oven can bake traditional baguettes in **18 minutes**.

You will gain up to 2 hours of baking time a day !  
But also 2 hours of electricity consumption.

Ideal for the restocking during the day, your baguettes are ready in express mode : you will always be ready to serve and satisfy your customers.

## A REAL PASTRY OVEN

The presence of **electric dampers on each deck** (*option*), as well as the possibility of partially opening the doors during the baking in order to evacuate the humidity and dry the products, make ONYX particularly well adapted to pastry production.

The raised chamber of the last deck can receive the large pieces and gives you even more baking possibilities.



## BAKING WITH COMPACTNESS AND SOBRIETY

If ONYX is a true Baking Oven - ready to do a series of baking and respond to your needs - it will still find its place inside your bakery thanks to its low volume and its modern design.

**ONYX, it's up to 6,4m<sup>2</sup> of baking surface for 2,8m<sup>2</sup> of floor space.** It's also 80 to 120 baguettes baking at the same time on 5 decks, depending on their length.

In its **Fit** version, represents up to **5,8m<sup>2</sup>** of baking surface for **2,7m<sup>2</sup>** of floor space. It is also up to 3 depths of traditional baguettes on the different decks, depending on their length.

ONYX is a sober oven limited to **30Kwh** (adjustable on Easy-Touch) to be compatible with every electricity subscriptions.





## EASY TOUCH CONTROL PANEL A RELIABLE AND INTUITIVE REGULATOR

A modern and intuitive control system for an easy regulation of your baking.

The visualisation is immediate and the navigation without complexity, with all the needed parameters at your fingertips to express your know-how at each batch.



**TUTORIAL**  
EASY-TOUCH  
HOW DOES IT  
WORK ?



The **Recipe Book** contains 50 programs that allow you to save your baking parameters and access your favorite recipe in a split second. They can be programmed with 5 different temperature stages.

**Eco**

The Eco Mode allows you to lighten your electricity bills without penalizing the baking temperature or the quality of your product. This energy management mode causes a 40% drop in power, and allows you to make savings and prevents you from exceeding the consumption threshold. **This mode is advised when in half-capacity.**

**+1'**

In just one tap, you can increase the baking time and adapt to any conditions.



The **Expert Mode** gives you access to advanced visualisation programs in order to follow your energy consumption, the internal temperatures or the oven technical data.

# TECHNICAL DATA



ELECTRICAL COLUMN EASILY UNLOCKED, SLIDES FORWARD TO GIVE ACCESS TO THE LIGHT BULBS AND CONTROL DEVICES.

ERGONOMIC UNLOCKING HANDLE TO MANIPULATE THE ELEVATOR WITH ONE HAND.

ULTRA PRECISE GUIDANCE SYSTEM FOR A GREAT MANEUVERABILITY.

THE DESIGN OF THE HOOD ENSURES FULL, FOLD-FREE VOLUMES TO PREVENT DUST ACCUMULATION.

TWO HALF-PANES (SIMPLE PANE FOR THE FIT VERSION), NOT CUMBERSOME AND ARE EASY TO HANDLE.

BI-LATERAL LOCKING ENSURING A PRECISE POSITIONING IN FRONT OF EACH LOADING DECK.



FIXED IN A DRAWER-FRAME, THE PANES SLIDE WITHOUT EFFORTS TO BE REMOVED, CLEANED AND PUT BACK IN (EVEN WHEN HOT) FOR A PERFECT VISIBILITY!



FIXED AGAINST THE FRAME, THE GLASS PANES ARE AIRTIGHT AND PRESERVE THE BAKING QUALITY. THANKS TO THEIR SEALING JOINTS, BOTH HOT AIR AND STEAM STAY INSIDE THE CHAMBER FOR AN EFFICIENT AND ECONOMICAL BAKING.



## ADVANTAGES

- Large baking surface for a **small footprint**.
- Oven adapted to the production of **pastries**.
- Allows the baking of traditional baguettes in **18 minutes**.
- Quick removal of the glass panes **without tools**.
- The **maintenance is accessed from the front**, where all the devices are reachable: resistors, probes, steam generator, electrical box...
- Onyx is **built-in on 3 sides** (up to 1400mm in depth for the Fit version) in order to lodge itself into the most confined bakehouses.



### BRITA filtration cartridge



It is protected against limescale because the water is filtered by a BRITA cartridge. This ensures safe and continuous operation.

## ENERGETIC STEAM GENERATOR

Generously dimensioned to keep the pace, it spreads steam all day long to give you golden and crusty breads.

The steam generator has a differentiated controlling to respond immediately to each request, regardless of the concerned deck.

The steam injection can be done through several spaced out sequences for an optimal spraying.

Reliable and constant functioning thanks to the protection with an antilimescale filter cartridge from BRITA.




# DATA AND DIMENSIONS



## ONYX 4 & 5 LEVELS


● standard

	ONYX 4 levels	ONYX 5 levels
Width of the doors (mm)	1345	1345
Useful baking depth (mm)	950	950
Baking surface (m <sup>2</sup> )	5,13	6,41
Control panel on the left (on all decks)	●	●
Door handle on the left	●	●
Integrated elevator loader	●	●
Loader width (mm)	1365	1365
Hood's height (mm)	350	350
Useful height of lower decks (mm)	140	140
Useful height of upper deck (mm)	200	200
Electrical supply 	380-415V / TRI+N+T / 50Hz / TNTT	
Standard electrical power (kW)	29,2	29,2
Standard rated current (A)	44,4	44,4
Connection limits (Kw) - configurable on the Easy Touch	30	30
Net weight (kg)	1400	1500

## OPTIONS & ACCESSORIES

€ paying option

○ free option

	OPTIONS
Stainless steel version	○
Electrical power 	€
Added value scissor elevator + loading	€
Electric dampers on each deck	€





## ONYX FIT 4 & 5 LEVELS

● standard

	ONYX Fit 4 levels	ONYX Fit 5 levels
Width of the doors (mm)	870	870
Useful baking depth (mm)	1350	1350
Baking surface (m <sup>2</sup> )	4,70	5,87
Control panel on the left (on all decks)	●	●
Door handle on the left	●	●
Integrated elevator loader	●	●
Loader width (mm)	835	835
Hood's height (mm)	350	350
Useful height of lower decks (mm)	140	140
Useful height of upper deck (mm)	200	200
Electrical supply	380-415V / TRI+N+T / 50Hz / TTTT	
Standard electrical power (kW)	29,2	29,2
Standard rated current (A)	44,4	44,4
Connection limits (Kw) - configurable on the Easy Touch	30	30
Net weight (kg)	1400	1500

## OPTIONS & ACCESSORIES

€ paying option

○ free option

	OPTIONS
Stainless steel version	coming soon
Electrical power	€
Electric dampers on each deck	€







# BAKING THE BEST OF GOODS



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