

OPALE TOUCH

ELECTRIC DECK OVEN


MADE IN FRANCE



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


PAVAILLER

OPALE TOUCH RANGE

The Opale Touch oven is ideal for traditional deck baking, thanks to the perfectly even distribution of heat in the baking chambers and the separate adjustment of deck and top temperatures.

Versatile, it will be the ally of all your products, even the most refined.

1 TO 3 DOORS PER DECK

3 TO 5 LEVELS

2 LOADING WIDTHS

BAKING SURFACE FROM 3,55 TO 21,4M²

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

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

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ENERGY SAVINGS

A programmable automaton manages the energy savings by optimizing the heating period of each deck and of the steam generator.

This regulation system allows the optimization of the total power of the oven, while still maintaining an excellent reactivity at each level.

The thermal insulation is ensured by 100 to 140mm thick rockwool panels depending on the walls, for an improved security and an optimal energetic productivity.

INSULATION



RESISTORS



STEAM PRODUCTION

The **steam generator**, placed in the lower part of the oven, is heated by 3 reinforced and airtight stainless steel resistors that guarantee an important and sufficient overproduction of steam in order to follow the most intensive paces.

Thanks to its fast rising temperatures, the steam is immediately available for an homogeneous and regular injection.

STANDARD STEAM GENERATOR





TECHNICAL DATA



EASY-TOUCH CONTROL SYSTEM
WITH RECIPE BOOK AND ECONOMIC
MANAGEMENT.



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



THE DESIGN OF THE TABLE IS
UNCLUTTERED, WITH NO SUPERFICIAL
ELEMENTS, TO FACILITATE THE DAILY
MAINTENANCE OF THE OVEN.

ERGONOMICS AND COMFORT OF USE

- Column with the indicators of baking inclined towards the user to facilitate the reading.
- Control column protected by a stainless steel bar.
- Ergonomic handles with covers.
- Magnet integrated for blade of scarification.

NEAT FINISHES

- High-quality and robust finishes.
- Brushed stainless steel front.
- Angles designed to avoid hard-to-clean corners.
- Smooth surfaces with very few rough edges.

EASY TOUCH CONTROL PANEL A RELIABLE AND INTUITIVE REGULATOR



TUTORIAL
EASY-TOUCH
HOW DOES IT
WORK ?

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.



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.



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.**



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.

ADVANTAGES

Low energy consumption, optimal cooking regularity, adaptable connection power according to production levels or energy saving management system are the benefits guaranteed by Opale Touch.

- Large baking surface for a **small footprint**.
- **Independent** regulation of the bottom and the top of the deck.
- Steam generator with independent operation and an **important steam production**.
- **Security thermostat** on each floor and on the steam generator.
- Optimal electric productivity for **energy savings**.
- Very good insulation of the oven, both on the outside and between the boxes. **Heat loss is limited to a minimum**.
- Front panel made entirely of **brushed stainless steel**.
- Halfway unlocked door opening thanks to the **exclusive Pavailer F system**.
- Control panel and glass handling on the **left**.
- **High output** hood extractor (around 1000m³/h)
- Resistors integrated into a sheet metal that ensures a **protection against all kinds of impacts** and an **optimal distribution of heat**.
- **BRITA filtration cartridge** included.



BRITA filtration cartridge



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





LOADING WIDTH

870 mm — Y13, Y14 and Y15 large version.
720 mm — Y13, Y14, Y23, Y24, Y33 and Y34.

EMBEDDABILITY

Built-in on 3 sides (all maintenance operations are done from the front).

SLAB THICKNESS

20 mm.

LIGHTING



Double lighting per level.

EXHAUST HOOD



Exhaust hood with easily removable grids for cleaning.

DATA AND DIMENSIONS



OPALE TOUCH Y13 / Y14 / Y15

	Y13 / 72			Y13 / 87			Y14 / 72			Y14 / 87			Y15 / 87		
	1600	2000	2400	1600	2000	2400	1600	2000	2400	1600	2000	2400	1600	2000	2400
Number of doors per deck	1			1			1			1			1		
Number of decks	3			3			4			4			5		
Useful width of the doors (mm)	720			870			720			870			870		
Useful baking depth (mm)	1600	2000	2400	1600	2000	2400	1600	2000	2400	1600	2000	2400	1600	2000	2400
Baking surface (m ²)	3,55	4,45	5,35	4,2	5,25	6,3	4,75	5,95	7,15	5,3	7	8,4	7	8,75	10,5
Electrical power (kW)* 	6,90	7,95	8,82	8,28	9,45	10,62	13,80	15,90	17,64	16,56	18,90	21,24	20,70	23,63	26,55
Average hourly consumption in normal use (kWh) 	5,01	6,28	7,55	5,93	7,41	8,89	8,62	10,79	12,97	10,16	12,70	15,24	15,32	19,16	22,99
Dimensions LxPxH (mm) with table	1385 2551 2256	1385 2966 2256	1385 3381 2256	1530 2551 2256	1530 2966 2256	1530 3381 2256	1385 2551 2256	1385 2966 2256	1385 3381 2256	1530 2551 2256	1530 2966 2256	1530 3381 2256	1530 2551 2256	1530 2966 2256	1530 3381 2256
Dimensions (H) with extractor**	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662
Useful height of lower decks (mm)	175	175	175	175	175	175	175	175	175	175	175	175	175	175	175
Useful height of upper deck (mm)	225	225	225	225	225	225	225	225	225	225	225	225	225	225	225
Net weight (kg)	1510	1710	1910	1525	1675	1825	2010	2110	2210	1685	1835	1985	1850	2000	2150

OPALE TOUCH Y23 / Y24 / Y33 / Y34

	Y23 / 72			Y24 / 72			Y33 / 72			Y34 / 72		
	1600	2000	2400	1600	2000	2400	1600	2000	2400	1600	2000	2400
Number of doors per deck	2			2			3			3		
Number of decks	3			4			3			4		
Useful width of the doors (mm)	1440			1440			2160			2160		
Useful baking depth (mm)	1600	2000	2400	1600	2000	2400	1600	2000	2400	1600	2000	2400
Baking surface (m ²)	7,10	8,90	10,70	9,50	11,85	14,25	10,65	13,35	16,05	14,25	17,85	21,45
Electrical power (kW)* 	20,70	23,85	26,46	34,50	39,75	44,10	31,05	35,78	39,69	51,75	59,63	66,15
Average hourly consumption in normal use (kWh) 	14,23	17,84	21,45	20,80	25,94	31,20	27,05	33,90	40,76	36,19	45,33	54,47
Dimensions LxPxH (mm) with table	2110 2551 2256	2110 2966 2256	2110 3381 2256	2110 2551 2256	2110 2966 2256	2110 3381 2256	2825 2551 2256	2825 2966 2256	2825 3381 2256	2825 2551 2256	2825 2966 2256	2825 3381 2256
Dimensions (H) with extractor**	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662
Useful height of lower decks (mm)	175	175	175	175	175	175	175	175	175	175	175	175
Useful height of upper deck (mm)	225	225	225	225	225	225	225	225	225	225	225	225
Net weight (kg)	2710	2860	3010	3110	3210	3310	3400	3510	3630	3610	3710	3925

OPTIONS & ACCESSORIES

	OPTIONS
Electrical power* 	€
Electrical power* 	€
Table (for models of width 870mm)	€
Damper on all decks	€
Integrated elevator-loader	€

Standard steam generator 9,84 kW

*Does not include the steam generator.
** Height given with extractor in vertical position, possibility to put it in horizontal position.



BAKING THE BEST OF GOODS



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