



# ▶▶ EMERAUDE Range

Emeraude bi-energy deck ovens



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## Ergonomics and user-friendliness

- Ergonomic handles with hub cap
- Magnet integrated on each side for blades of scarification
- Steam recall button on each side



## New timers

- 4 separate timers for each level to ensure a better visibility of the baking



## ▶▶ Emeraude Range

The Emeraude is the ultimate versatile oven. Thanks to the combination of three annular tube decks and one electric deck, it offers an easy and adjusted baking under any circumstances. The Emeraude will satisfy you for your important batches as well as your baking during the day.



## ▶▶ A flexible and efficient baking

Declined from the JADE and OPALE Style ovens, the Emeraude offers an operating flexibility with bi-temperatures.

Thanks to a reinforced insulation between the electric and annular tube decks, the simultaneous baking of breads needing different temperatures becomes child's play.

The electric deck's quick rise to the setpoint temperature enables the replenishment during the day in order to meet the demand and satisfy the clientele, and this, without needing the use of the other three annular tube decks.



## ▶▶ Energy savings

The independence of the electric deck, as well as the flexibility of each area, ensures a control of the energy consumption.

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.

Each part of the oven is also equipped with a programmable postponed start-up.

## ▶▶ Specifications

- Slot-in on 3 sides if necessary (the maintenance is usually done by the front side)
- Every fuel, declined with every brand of burners, can be chosen when ordering

## The « Style » design

In line with the rest of the range, the hood retains the « Style » red and white design; without folds to avoid the accumulation of dust



## Quality finishing

- Robust and careful finishing
- Brushed stainless steel facade
- No recesses difficult to clean
- Smooth surfaces with few asperities



## Advantages

- Independent regulation of the bottom and the top.
- Latest-generation steam generator with independent operation and important steam production.
- Extraction engine located on the back of the oven, safe from shovel or broom kicks.
- Hood's grids easily dismantled, without tools, for cleaning.
- Optimised distribution of the heat
- Very good insulation of the oven, outside as well as between the decks for limited heat losses and energy savings.
- Front entirely made of brushed stainless steel.
- Glazed door seals protected on every deck.
- Control panel and glass handling on the right or on the left.
- Hood extractor quieter and more efficient.

## “TURBO STEAM” Exceptional steam performances

We aim to provide you with the best equipment. We have thus completely redesigned the steam generator.

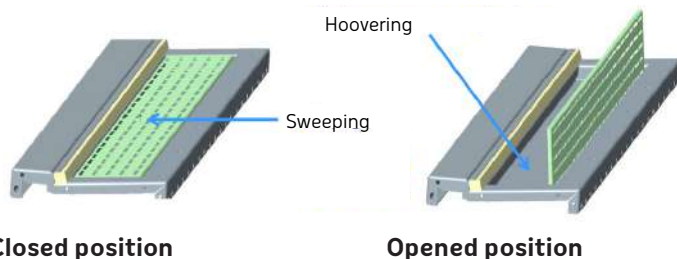
Inspired by the «radiator» technique, its internal geometry has been designed to achieve a specific shape, **to evaporate the right amount of water in the most efficient way.**

**Turbo Steam obtains a 97% yield.** 291 ml of the 300 ml of water injected, is therefore transformed into steam!

Immediately available through rapidly rising temperature, steam is injected under pressure to **ensure a perfect forward / backward sweeping movement.** The baking chamber is filled in seconds and steam settles on the bread in a **perfectly regular and even way.**

## An easier cleaning

Thanks to the crumb-tray incorporated on each level, one sweep of a broom is enough to clean the deck and retrieve the crumbs without scattering them on the floor.



## Regulation programming for the electric deck

### Module ON

- 1 On / Off
- 2 On / Off of the hood extractor
- 3 Steam generator
- 4 On / Off of the lighting
- 5 Setting of the temperature of the top (°C)
- 6 Setting of the temperature of the bottom (°C)
- 7 Timer setting
- 8 Timer starting
- 9 Top of the floor temperature (°C)
- 10 Bottom of the floor temperature (°C)
- 11 Cooking timer

### Module OFF

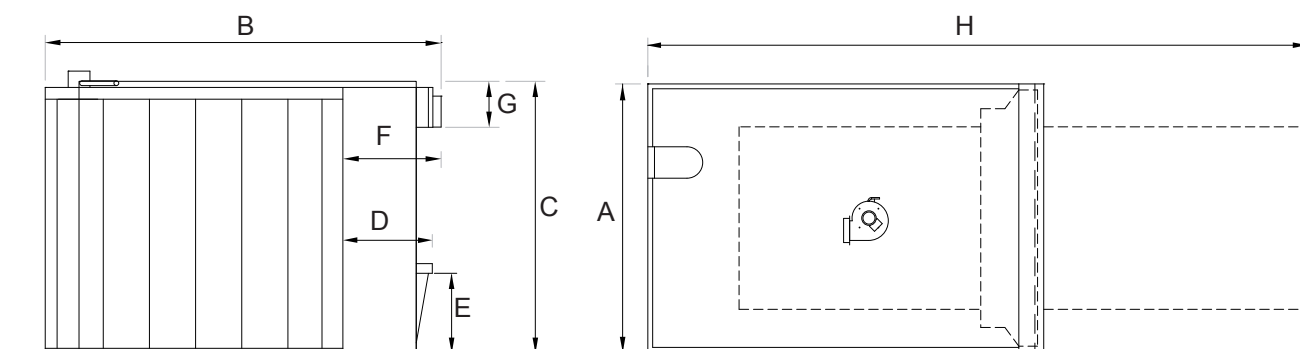
- 1 On / Off
- 2 On / Off of the extractor
- 4 On / Off of the lighting
- 6 Setting of the deferred starting day
- 7 Setting of the deferred starting hour
- 8 On / Off of the deferred starting
- 9 Display of “DIF” if deferred starting
- 10 Real day or deferred starting day
- 11 Real hour or deferred hour

*Temperatures displayed in Celsius degrees (°C) or Fahrenheit (°F)*

## ►► Technical features

● Standard - ○ Option - € Paying option

	E24 1600	E24 2000	E24 2400
Door number per deck	2	2	2
Deck number	4	4	4
Door width (mm)	2 x 760	2 x 760	2 x 760
Damper on upper deck	●	●	●
Damper on all decks	○	○	○
Baking depth (mm)	1600	2000	2400
Baking surface (m <sup>2</sup> )	9,6	12	14,4
A - Width (mm)	2220	2220	2220
Width with integrated elevator (mm)	2420	2420	2420
B - Depth (mm)	2787	3189	3595
H - Depth with elevator in high position (mm)	4892	5604	6425
C - Height with hood (mm)	2200	2200	2200
Height with extractor (mm)	2240	2240	2240
D - Table's depth (mm)	470	470	470
E - Table's height (mm)	680	680	680
F - Hood's depth (mm)	140	140	140
G - Hood's height (mm)	330	330	330
Electrical supply	19	21,2	23,1
Standard rated current (A)	27,9	31,1	33,7
Fuel/Gas heating power (kW)	48	53	62
Weight (kg)	4100	4600	5100



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