

CRISTAL TOUCH

ROTARY RACK OVEN



MADE IN FRANCE



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





CRISTAL RANGE

The Cristal Touch range of rotary rack ovens is designed for bakery and patisserie applications.

The homogeneous circulation of hot air, combined with the rotating movement of the rack, gives the oven excellent baking quality and consistency, for all types of production: fresh, raw, frozen and frozen precooked.

Its rapid temperature rise makes it a flexible oven, enabling production to be optimized according to sales cycles.

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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ROTARY RACK OVEN CRISTAL TOUCH

High-performance, smooth-running and energy-efficient, CRISTAL Touch ovens are highly flexible and adaptable to a wide range of layouts.

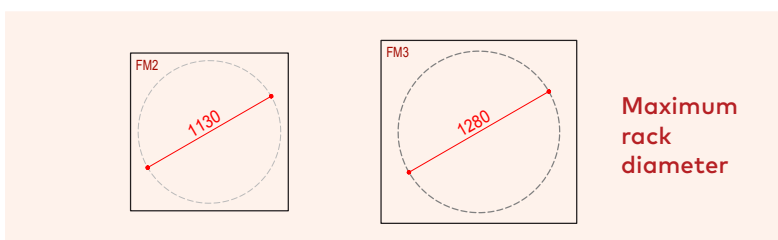
These ovens are available in two sizes, powered by electricity, fuel oil or gas. Their ease of use and maintenance is ensured by their design and Easy-Touch control panel.

THE RANGE

The rotary rack ovens in the Cristal Touch range are available in two sizes:

- Model **FM2** for 600x800 mm baking racks;
- Model **FM3** for 800x1000 mm firing racks.

Cristal Touch ovens adapt to your existing racks: all models are fitted with a turntable as standard, enabling the use of all types of rack (max. height 1820mm).



STURDINESS IN EVERY RESPECT

Particularly resistant, Cristal Touch's **430 all-stainless steel construction** ensures long life. Easy to maintain and built to last, they **perform well under intensive use conditions**, so you can bake quickly, without waiting.

Protective gaskets, a thick heat exchanger, two double-secured door hinges and a large triple-glazed window maximize visibility, ensuring long-lasting, efficient operation.

INSULATION

Cristal Touch is an **energy-efficient oven** with no compromise on performance.

Insulation is provided by **rock wool panels 120 to 180mm thick**, depending on the panel, for enhanced safety and improved energy efficiency.

The door is made of a rigid **100mm-thick stainless steel structure**, and features a **high-temperature silicone gasket** that also ensures an excellent seal.

STEAM GENERATOR

Steam is produced by injecting water onto a set of metal masses heated by the flow of hot air (**injection time programmable on Easy-Touch**).

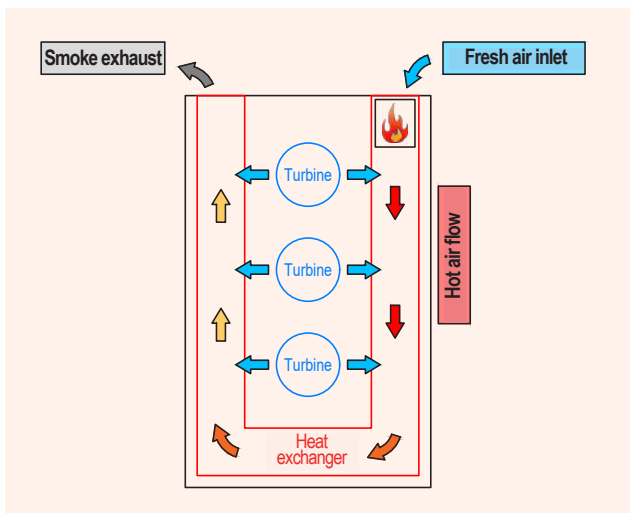
The **cascade steam generator** system produces a generous amount of steam that coats your products evenly, giving them a beautiful shine.

Rapid recovery guarantees uninterrupted, even baking.

The steam generator can be **disassembled from the inside**.

HEAT EXCHANGER

Gas and Fuel versions are equipped with a **U-shaped heat exchanger («U-FLOW»)** in refractory stainless steel.



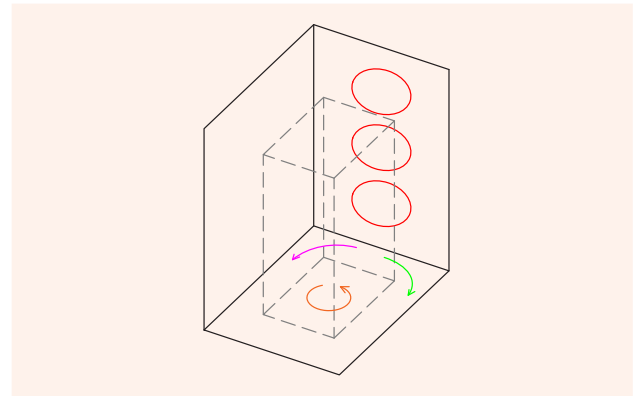
In the Electric version, the heat exchanger consists of **stainless steel heating elements**.

These elements are ideally positioned close to the turbines to ensure **fast, flexible heating efficiency**, enabling a succession of firings and contributing to perfect evenness of baking on all levels.

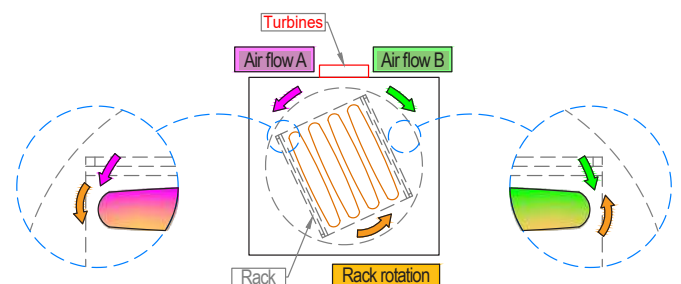
Optimum heat exchange guarantees high energy efficiency.

AIR CIRCULATION

Cristal Touch ovens feature **Double Wind technology**: a bi-lateral air flow developed to ensure **fast, even baking**.



The high airflow generated by **3 stainless steel fan turbines** (adjustable with the speed variator option) ensures **even distribution throughout the baking chamber**.



TECHNICAL DATA



EASY CLEANING

- All-stainless steel design;
- Easily accessible space between door glass panes;
- Retractable access ramp for cleaning in front of the oven.

MAINTENANCE

- Front maintenance access for fast repairs on the control panel;
- Burner accessible from above.

BUTTON «RACK EXTRACTION»

When the door is opened, the automatic stop ensures the end of the rotation cycle and stops the rack in the «ready-to-unload» position for comfortable, rapid rack extraction.

COMMANDE EASY-TOUCH

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

The reading is instantaneous and the navigation is done with a simple fingertip, without complexity and with all the necessary parameters to express your know-how in each batch.



TUTORIAL
EASY-TOUCH
HOW DOES IT
WORK ?



RECIPE BOOK

The Recipe Book contains **50 programs** that allow you to save your baking settings and access your favorite recipes in an instant.

They can even be programmed with **5 different temperature levels**.

EXPERT MODE

Expert Mode lets you enter advanced visualization menus to monitor internal temperatures and oven technical data.

TOUCH +1

With a single touch, you can **adjust the baking time**.

DIMENSIONS AND DATA

✓ standard - not available

	CRISTAL TOUCH FM2		CRISTAL TOUCH FM3	
	Electricity	Fuel / Gaz	Electricity	Fuel / Gaz
Baking support format	600 x 800 660 x 880	600 x 800 660 x 880	750 x 900 800 x 800 650 x 1100 800 x 1000	750 x 900 800 x 800 650 x 1100 800 x 1000
Capacity baguettes 250g	144	144	216	216
	162	162	288	288
Capacity bread 400g	90	90	126	126
	98	98		
Turntable	✓	✓	✓	✓
Easy-Touch control	✓	✓	✓	✓
Door opening LxH (mm)	800 x 1850	800 x 1850	950 x 1850	950 x 1850
Width (mm)	1450	1450	1750	1750
Height (mm)	2480	2480	2480	2480
Depth (mm) door opened	3085	3260	3385	3510
Max. rack height (mm)	1820	1820	1820	1820
Electrical supply	400V/TRI+T/50Hz			
Electrical power (kW)	69,5	4,4	97,5	4,4
Heating power (kW)	65,5	77	93,5	103
Rated current (A)	101	7,2	142	7,2
Net weight (kg)	1025	1100	1325	1425

NON CONTRACTUAL DATA

BAKING THE BEST OF GOODS



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