

# CRISTAL TOUCH



MADE IN FRANCE

## ROTARY RACK OVEN



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

  
**PAVAILLER**

The background of the entire page is a photograph of a rotary rack oven. Multiple metal racks are visible, each holding several long, golden-brown baguettes. The baguettes are arranged horizontally and appear to be in the process of being baked or have just finished. The oven's interior is metallic and shows signs of use.

# 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, Pavailer 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.PAVAILER.COM](http://WWW.PAVAILER.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  
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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.

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# FOURS À CHARIOT CRISTAL TOUCH

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

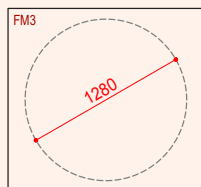
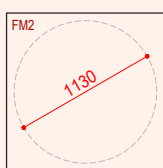
These ovens are available in two sizes, powered by electricity, fuel oil or gas. Their ease of use and maintenance is ensured by their design and Easy-Touch control panel.

## 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).



Maximum  
rack  
diameter



## STURDINESS IN EVERY RESPECT

Particularly resistant, Cristal Touch's **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 **130mm-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**).

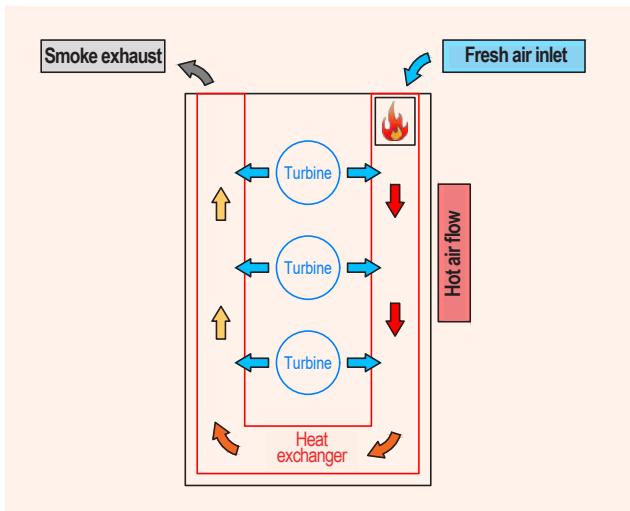
The **cascade steam generator** system produces a generous amount of steam that coats your products evenly, giving them a beautiful shine.

**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.



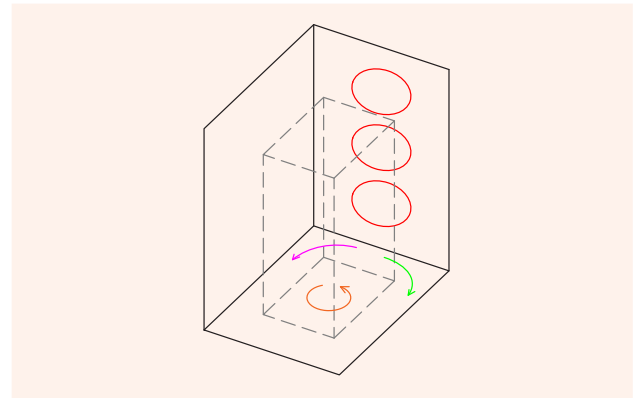
In the Electric version, the heat exchanger consists of **stainless steel heating elements**.

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.

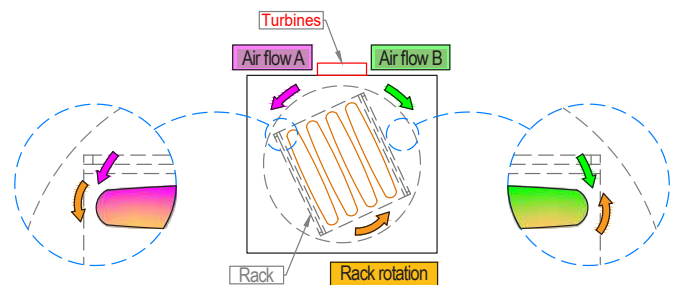
**Optimum heat exchange guarantees high energy efficiency.**

## 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**.



# CARACTÉRISTIQUES TECHNIQUES



## 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.

## EASY-TOUCH CONTROL

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.



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**.

## ENERGY SAVING

Turning off your oven is one of the main ways to avoid energy waste and reduce your energy consumption. Thanks to the **Energy Saving** mode, the oven **automatically shuts down during periods of inactivity**. The screen saver indicates the oven's useful usage rate, to help everyone adopt the right habits on a daily basis.

## DIMENSIONS AND DATA

✓ standard - not available

	CRISTAL TOUCH FM2		CRISTAL TOUCH FM3	
	Electricity	Fuel / Gas	Electricity	Fuel / Gas
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	144 162	144 162	216 288	216 288
Capacity bread 400g	90 98	90 98	126	126
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



555 Rue Benoit Frachon, 26800 PORTES-LES-VALENCE (France)  
Phone : +33 (0)4 75 57 55 00 - Email : [contact@pavailler.com](mailto:contact@pavailler.com)  
[www.pavailler.fr](http://www.pavailler.fr)

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