



▶▶ **CRISTAL range**
Rotary rack oven

www.pavailler.fr



▶▶ CRISTAL range



Security above all things

- Door factory-fitted with an interior double shock protection ramp and safety handle.
- Decompression tube to balance pressure in the baking chamber for user safety.
- Two-phase door opening to avoid any risks for the user.



Rack rotation

- The rack is raised and lowered automatically during loading and unloading.
- Optional turntable rack driving device, except for the FM3 model where it is fitted as standard



▶▶ Cristal range

Cristal ovens are rotary rack ovens designed for baking and pastry-making applications. The regular flow of hot air combined with rotation of the rack offers excellent quality and even baking for all types of products: fresh, raw, frozen and frozen pre-cooked.

The rapid rise in temperature makes it a flexible oven that optimizes production according to sales cycles.

▶▶ Range features

Cristal rack ovens are available in three sizes:

- The FM1 for baking trays measuring **400x800mm**
- The FM2 for baking trays measuring **600x800mm**
- The FM3 for baking trays measuring **800x1000mm**

Each model is available in three versions:
Fuel, gas, electricity

The thermal exchanger on the FM1 and FM2 can be placed on the back, to the right or left of the baking chamber. On the FM3, it is always on the back.

This «modular» design offers various layout possibilities as the floor space varies according to the chosen configuration

(this configuration should be specified when ordering).

▶▶ Yield, reactivity and flexibility

For the gas and fuel versions, the heat exchanger is in refractory stainless steel.

For the electric version, the exchanger consists of blocks of stainless steel elements.

The design and materials of the heat exchanger helps ensure perfectly even baking on all decks of the rack. The specific section of this exchanger allows optimal heat exchange to ensure rarely equaled yield and efficiency.

Air circulation inside the baking chamber is provided by three 300 mm diameter stainless steel turbines arranged vertically on the base of the oven. The air sucked in by the turbines is heated in contact with the exchanger and is evenly distributed through vents in the baking chamber. This oven is particularly easy to use and requires no complex settings (all settings are done in the factory).

Resilience and manufacturing quality

- Interior structure, front, hood and door in stainless steel
- Side and rear doors in pre-lacquered electro-galvanized steel
- triple glazed, tempered glass door
- Closed in two points by articulated bronze bolt and stainless steel adjustable strike
- Stainless steel extractor



Ergonomics and comfort of use.

- The interior glazed door is opened without a tool, allowing in-depth cleaning and easy access to the light fitting in the door.
- A sloping retractable plane for easy insertion of the rack.
- Very smooth surfaces for easy cleaning
- Choice of door opening: left or right

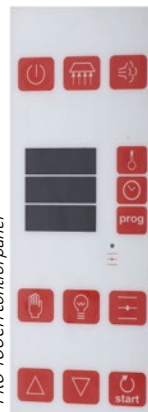


Simple and effective controls



- 1** Discontinuous sound alarm at the end of baking. Continuous sound alarm while the rack goes down.
- 2** End of baking timer or postponed start
- 3** Electronic regulator to control and maintain baking temperature
- 4** Timer that controls the duration of steam injection
- 5** ON button with steam injection : start of the oven and automatic steam injection
- 6** ON button without steam injection : start of the oven without steam injection
- 7** OFF button
- 8** Extractor's ON/OFF button
- 9** Total operating time counter

PRO TOUCH control panel



Thermal insulation

Thermal insulation is provided by 100 to 130 mm thick glass wool panels for enhanced safety and improved energy yield.

The door consists of a rigid 100mm thick stainless steel structure.

Thermal insulation is provided by vertical air circulation completed by 30 mm glass wool with a steam screen on the outer door.

The high temperature silicone door join ensures an excellent seal.

Temperature regulation

Temperature is controlled by an electronic digital display regulator and probe. To deal with all situations, the oven is fitted with a second safety probe as standard.

Steam generation system

Steam is produced by water injection over a set of metal elements heated by the hot air flow. The water injection time is programmed by a timer on the control panel.

The oven has a baker's cycle (with steam) and a pastry-making cycle (without steam).

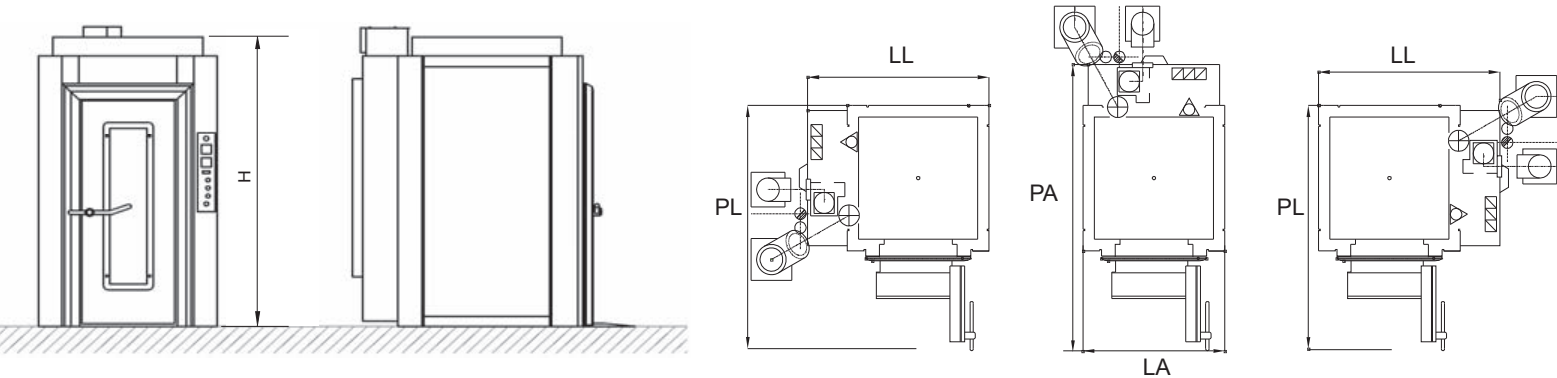
A steam evacuation system is built into the door frame.

Electronic control panel

Optional PRO TOUCH control used to :

- read and adjust baking and pre-heating temperatures and steam injection time.
- program 30 recipes by entering baking, steam injection and vent opening times.
- display a recipe number
- adjust recipes

▶▶ Technical features



● Standard - ○ Option - € Paying option

	FM1		FM2		FM3	
	Electric	Fuel / Gas	Electric	Fuel / Gas	Electric	Fuel / Gas
Baking tray format	400 x 800	400 x 800	600 x 800	600 x 800	750 x 900	750 x 900
	460 x 800	460 x 800	660 x 800	660 x 800	800 x 800	800 x 800
					650 x 1100	650 x 1100
					800 x 1000	800 x 1000
250g baguette capacity	90	90	144	144	216	216
	108	108	162	162	288	288
400g loaf capacity	60	60	90	90	126	126
	70	70	98	98		
Extractor 1000 m ³ /H	●	●	●	●	●	●
Doorway WxH (mm)	600 x 1650	600 x 1650	800 x 1850	800 x 1850	950 x 1850	950 x 1850
Rack disc driving device	●	●	●	●	●	●
Turntable	○	○	○	○	●	●
LA (mm)	1250	1250	1450	1450	1750	1750
LL (mm)	1570	1675	1775	1950	-	-
H (mm)	2280	2280	2480	2480	2480	2480
PA (mm)	2880	2985	3085	3260	3385	3510
PL (mm)	2560	2560	2760	2760	-	-
Rack height (mm)	1640	1640	1820	1820	1820	1820
Electric power (kW)	43,5	2,5	68,5	4	97	4
Heating power (kW)	-	47	-	77	-	103
Net weight (kg)	825	900	1025	1100	1325	1425

Non-binding photographs and illustrations



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