

TOPAZE SMART


MADE IN FRANCE

ELECTRIC CONVECTION OVEN



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


PAVAILLER

CONVECTION OVENS

TOPAZE SMART

Polyvalent et performant, il assure un contrôle total du processus de cuisson et permet d'exprimer votre savoir-faire tout en respectant vos pâtes les plus délicates.

Il garantit une répartition homogène de la chaleur, une maîtrise optimale des cuissons et une efficacité énergétique accrue. Ses fonctionnalités, adaptées aux productions variées (pain, viennoiserie, pâtisserie, snacking), en font un outil idéal pour les professionnels.



THE RANGE

Topaze Smart convection ovens are available in 4 models:

- **C04** : 4 levels, 400x600mm baking trays.
- **C10** : 10 levels, 400x600mm baking trays.
- **L04** : 4 levels, 400x800mm baking trays.
- **L10** : 10 levels, 400x800mm baking trays.

C04 and L04 ovens can be adapted to **5 levels** when baking pastries or other non voluminous products.

A TRUE OVEN FOR PASTRY CHEFS

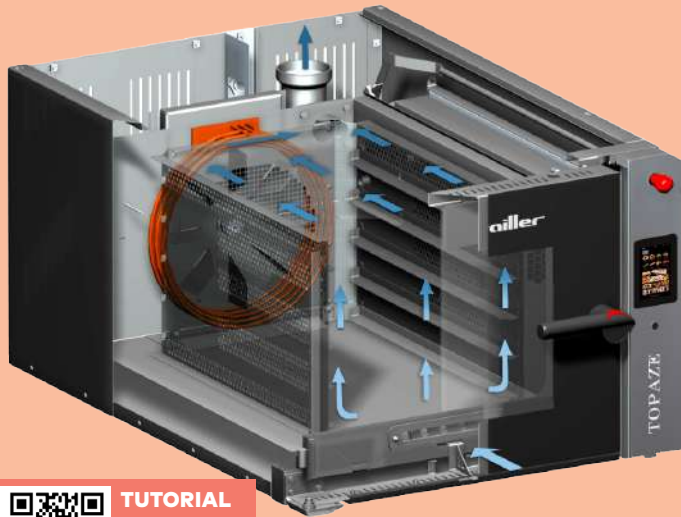
Versatile and high-performance, Topaze Smart ensures total control of the baking process, allowing you to express your know-how while respecting your most delicate doughs.

Ideal for baking pastry pieces, this oven offers the optional **Pastry Pack with variable speed control and electric damper**, for total control of your baking.

These two elements, combined with the **Fine Crust** system and **Smart Control**, enable you to adapt the baking of pastries and the most delicate products such as macaroons, meringue or choux pastry.

The controlled extraction of humidity, combined with a temperature accuracy and a soft and steady ventilation, will guarantee a high-quality and homogeneous result at each batch.





TUTORIAL
MASTER
THE PASTRY
PACK

FINE CRUST

Fine Crust is a natural air intake system that speeds up the removal of humidity.

The fresh air enters the baking chamber through the adjustable vent at the bottom of the door, and pushes the humid air towards the damper.

The opening is **adjustable during baking** and can be set to suit the oven's capacity.

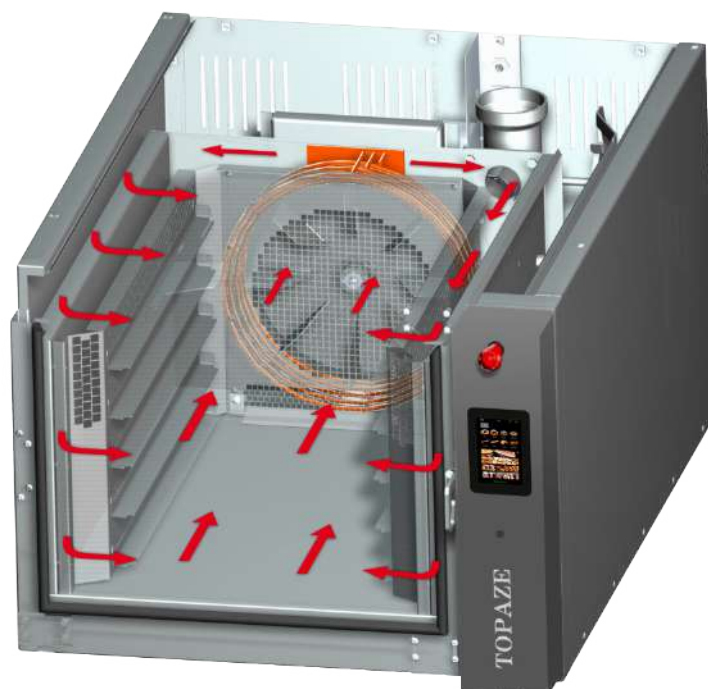
This air flow ensures **controlled drying of the dough**, resulting in **evenly colored products** with a fine, **well-developed crust**.

REGULARITY & PERFORMANCE

The design of the baking chamber allows **hot air to circulate evenly throughout the chamber**, thanks to turbines located on the back panel. Controlled and regular, the intensity of this air flow can be adjusted to suit your preparations (with the speed variator option).

The insulation of the baking chamber ensures an **excellent energy efficiency** while **preventing from heat dispersion** and enabling a perfect baking of the products.

An efficient steam injection system guarantees a **saturated and dense steam** inside the chamber, thus ensuring a regularity of brightness, at each level, of all types of products, and especially bread.



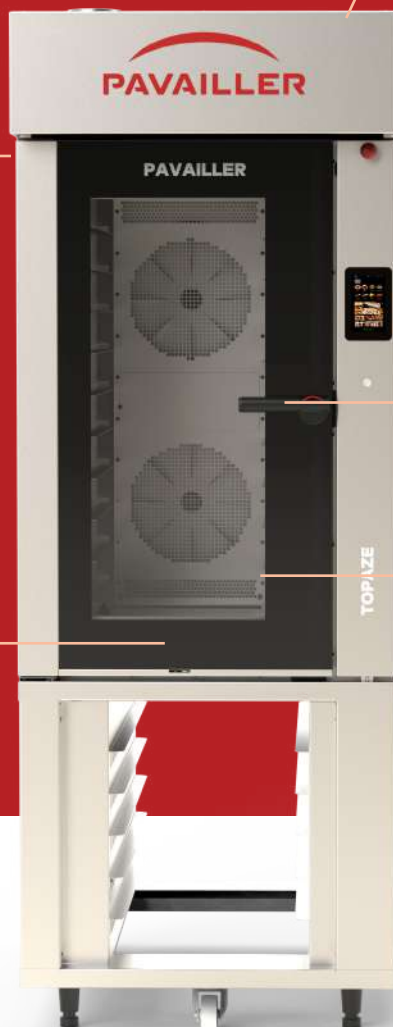
TECHNICAL DATA



2-DOOR OPENING SYSTEM
WITH TOOL-FREE ACCESS
TO LIGHTING.



FINE CRUST FRESH AIR
INTAKE FOR PERFECT
BAKING.



STAINLESS STEEL INTERIOR
STRUCTURE, FRONT, HOOD AND DOOR



UNBREAKABLE LOCKING
SYSTEM WITH DOOR SENSOR
AND REINFORCED HANDLE FOR
EFFORTLESS OPENING.

ONE-PIECE INTERIOR SLIDE
RAILS CAN BE DISASSEMBLED
WITHOUT TOOLS.

CLEANING

- The front panel and **screen-printed glass** can be wiped clean with a damp cloth.
- The lower tray of the baking chamber is **removable**, allowing all crumbs and residues to be collected.
- The glass inner door can be opened **without tools**, allowing thorough cleaning and **easy access** to the door lighting.

ERGONOMICS

- The **ergonomic height** of the oven allows comfortable access to the upper baking tray.
- **The handle transforms into a cycle start:** the timer starts as soon as the door is closed, with a safety click, reducing user effort during work.
- The design of the door keeps the outer pane at a safe temperature (**cold door system**).

ENERGY SAVINGS

- **Reinforced thermal insulation in rock wool panels:** excellent energy efficiency, with no heat loss.
- **Double-glazed door:** contributes to good oven insulation and provides a thermal bridge breaking system, preventing any risk of burning on the outside of the door.

SMART CONTROL

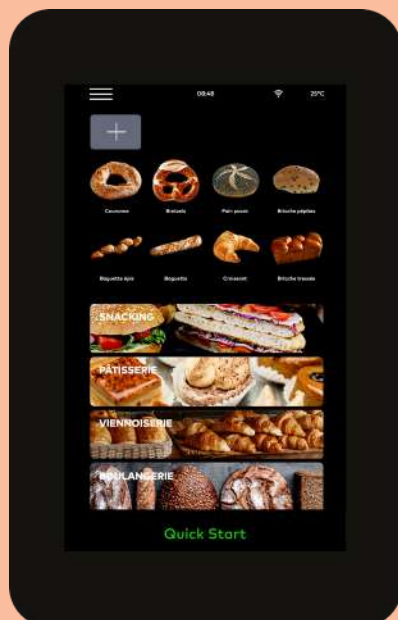
The intuitive 5" SMART CONTROL control system guarantees quick and easy regulation of your baking processes. Readout is instantaneous, and navigation is uncomplicated, with all the parameters you need to express your know-how in every batch.

Favorite recipes

Save and easily find your most frequently used recipes.

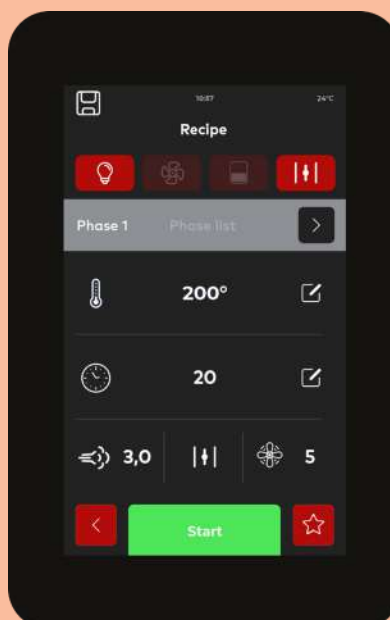
4 Recipe Categories

Dedicated categories (Bread, Viennoiserie, Patisserie, Snacking) organized for fast, practical use.



Customizable recipes

Select the name, photo and parameters of your choice (up to 9 phases per recipe).



Peripherals management

Easily control peripherals (hood, lighting, optional electrical damper) with icons accessible directly on the screen.

⚡ QUICK START MODE

Start baking quickly with **instant access** to key functions.

📅 DELAYED START AND STOP

Program your oven's starting and stopping times **in advance** for optimum organization of your production.

⚙️ OPTIONAL SPEED VARIATOR

Adapt the ventilator speed to your needs with the **6-step speed variator**, adjustable from **50% to 100%** (i.e. up to 10 m/s).

💡 ENERGY SAVING

To prevent energy waste and reduce energy consumption, the oven switches off automatically when not in use.

📦 HALF-LOAD MODE

Reduce energy consumption and optimize your baking cycles with the half-load mode, ideal for small quantities.

🔌 RECIPE LOADING VIA USB

Easily add new recipes directly via the control unit's **built-in USB port**.

🌐 LANGUAGE CHANGE

The touch-sensitive control offers a **choice of languages** for easy use by all.

ACCESSORIES

TOPAZE SMART adapts to all bakery configurations and offers a range of accessories to suit your needs:

- Extractor hood ;
- Air condenser ;
- Proofer ;
- Stand with slide rails ;
- False case ;
- Under oven retarder proofer.



1 – Hood or air condenser

The air condenser offers condensation efficiencies of up to **90%**.

Its design guarantees **efficient recovery and rapid cooling of steam**, without connection to an external chimney.

2 – Stand with slide rails

Three sizes available:

- **H200mm** without slide rails or feet, with wheels.
- **H760mm** with slide rails, feet and wheels.
- **H950mm** with slide rails, feet and wheels.

3 – Proofer

Standard capacity from **5 to 10 baking trays or supports** depending on model. With feet and wheels.

4 – Under oven retarder proofer 10 levels

Depending on your installation requirements, the Topaze Smart + retarder proofer configuration is available with a **unit housed in the hood**, or with a **unit integrated into the rear of the retarder proofer**.

5 – False case

Two sizes available:

- **H570mm**
- **H380mm**.



DATA & DIMENSIONS

	C04B	C10B	LO4B	L10B
Number of levels	4	10	4	10
Spacing between levels (mm)	90	90	90	90
Recommended baking trays (mm)	400 x 600	400 x 600	400 x 800	400 x 800
Capacity (250g baked baguettes)	20	50	20	50
Width (mm)	790	790	790	790
Depth - with hood (mm)	1225	1225	1365	1365
Depth - without hood (mm)	1125	1125	1265	1265
Height (mm)	570	1140	570	1140
Electrical supply (kW)	400V / TRI+N+T / 50-60 Hz			
Electrical power (kW)	10,5	19	10,5	19
Rated current (A)	16,3	31	16,3	31
Net weight (kg)	160	240	160	260

OPTIONS

OPTIONS	
PASTRY PACK (speed variator and electrical damper)	€

NON CONTRACTUAL DATA

COMBINED RUBIS-TOPAZE OVENS

It is possible to combine Topaze ovens with Rubis oven decks, proofers or controlled under oven proofing cabinets.

BAKING THE BEST OF GOODS



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