

TOPAZE OPERA


MADE IN FRANCE

ELECTRIC CONVECTION OVEN



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


PAVAILLER

A close-up photograph of several chocolate-glazed pastries, possibly eclairs or donuts, arranged diagonally. The pastries are covered in a smooth, dark chocolate glaze and topped with finely chopped nuts. The background is dark, making the pastries stand out.

TOPAZE OPERA RANGE

TOPAZE OPERA is the ultimate versatile convection oven : adapted to the production of pastries, viennoiseries, snacking products and breads, the excellent air flow between the levels allows your products to develop fully and guarantees an even baking throughout the whole baking chamber.

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

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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TOPAZE OPERA OVEN

The new OPERA design is modern and striking. Elegant and easy to clean, this oven is part of a quality process focused on tomorrow's trends and challenges.

The TOPAZE OPERA offers models from 4 levels (that can be adapted to 5 levels when baking pastries or other non voluminous products) to 10 levels. They receive baking trays or grids of size 400x600 mm or 400x800 (entry direction 400).

A TRUE OVEN FOR PASTRY CHEFS

TOPAZE OPERA guarantees a complete control of the baking process to allow you to express your knowhow while still respecting the structure and flavour of the most delicate doughs.

Ideal for the baking of pastries, this oven offers a **Pastry Pack** as an option, with a speed variator as well as an electrical damper, for a total mastering of your baking.

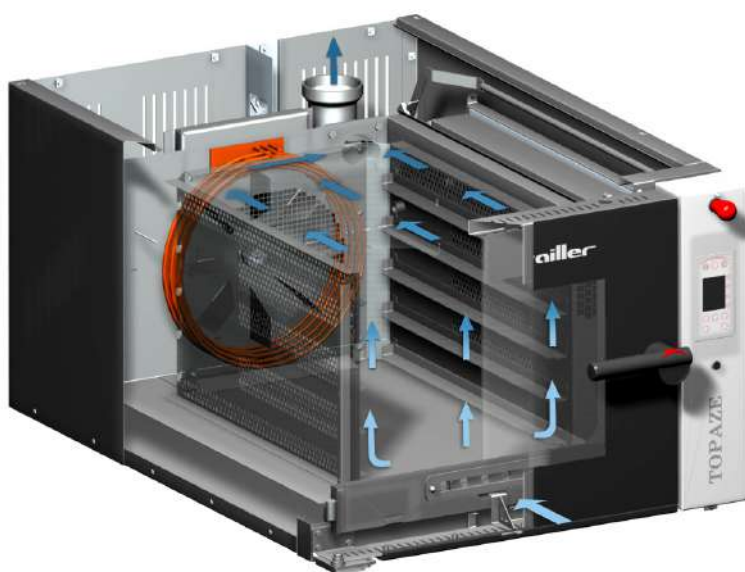
These two elements, combined with the **Fine Crust** system and **Easy-Touch**, allow you to adapt the baking of your pastries and more delicate products such as macaroons, meringues, or choux pastry.

For a perfect and controlled dehumidification, TOPAZE OPERA includes as standard the Fine Crust system. This technique creates an intake of fresh air inside the chamber in order to manage the humidity level and boost the development and drying of products such as 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 system of air suction that speeds up the evacuation 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. Its opening is adjustable during the baking and can be adapted according to the capacity of your oven.

This air flow allows a controlled drying of your doughs, for products with a regular coloration and a crust as thin and developed as can be.

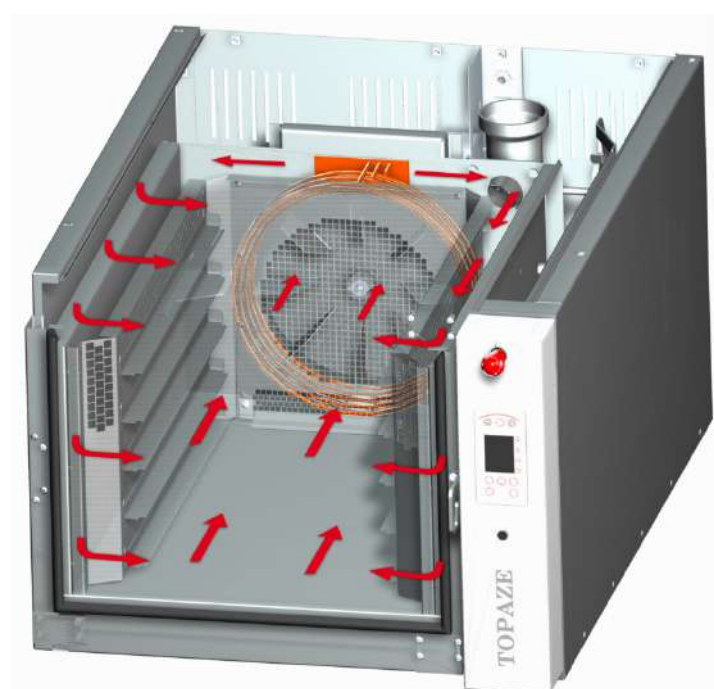


REGULARITY AND PERFORMANCE

The meticulous conception of TOPAZE OPERA's baking chamber allows an homogeneous circulation of the hot air, in each corner of the chamber, thanks to turbines located on the back panel. Controlled and regular, the intensity of this steady air flow can be adjusted according to 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 your 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



FRESH AIR SUCTION SYSTEM
FINE CRUST FOR A PERFECT
BAKING OF YOUR PASTRIES.



EASY-TOUCH CONTROL
SYSTEM WITH RECIPE
BOOK AND ECONOMIC
MANAGEMENT.



2 DOORS OPENING SYSTEM:
OPENS WITHOUT TOOLS TO
ACCESS THE LIGHTING AND
MAKE CLEANING EASIER.



UNBREAKABLE CLOSING
SYSTEM WITH MAGNETIC DOOR
DETECTOR AND REINFORCED
HANDLE FOR AN EFFORTLESS
OPENING.

ENERGY SAVINGS

Aware of the stakes in terms of sustainable energy and energy reductions, Pavailler has designed TOPAZE OPERA into the interests of energy efficiency and profitability.

This oven has a reinforced thermal insulation with rock wool panels that ensure an excellent energy efficiency, without heat losses. The double glazing of the door contributes to the good insulation of the oven and also guarantees a thermal bridge rupture that lowers the temperature on the exterior surface of the door, thus preventing from any risks of burning.

For a more extensive management of the oven's consumption, the EASY-TOUCH control has an Eco Mode that allows significant savings and prevents you from exceeding the consumption threshold.

This control panel also allows the oven to stop automatically, without any action required from the user, after 45 minutes of inactivity after a delayed start program.

EASY TOUCH CONTROL PANEL A RELIABLE AND INTUITIVE REGULATOR



TUTORIAL
EASY-TOUCH
HOW DOES IT
WORK ?

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

The visualisation is immediate and the navigation without complexity, with all the needed parameters at your fingertips to express your know-how at each batch.



The Recipe Book contains 50 programs that allow you to save your baking parameters and access your favorite recipe in a split second. They can be programmed with 5 different temperature stages.



The Eco Mode allows you to lighten your electricity bills without penalizing the baking temperature or the quality of your product. This energy management mode causes a 40% drop in power, and allows you to make savings and prevents you from exceeding the consumption threshold. **This mode is advised when in half-capacity.**



In just one tap, you can increase the baking time and adapt to any conditions.



The Expert Mode gives you access to advanced visualisation programs in order to follow your energy consumption, the internal temperatures or the oven technical data.

ADVANTAGES

Controlled air flow, optimal baking consistency - even for the most delicate products -, ergonomics and energy saving management system are ones of many benefits guaranteed by Topaze Opera.

AN EASY CLEANING

- The painted black and white front, as well as the silk-screen printed glass, are easy and quick to clean without difficulties with only a wet cloth.
- The Easy Touch control panel includes a cleaning mode : a long press on the icon disables the panel and allows its cleaning without any risk of triggering anything.
- The lower baking tray makes it possible to retrieve all the accumulated crumbs and residue.
- The interior glass door can be opened without any tools, allowing a deep cleaning and an easy access to the lighting located in the door.

ERGONOMICS AND COMFORT OF USE

- TOPAZE has been designed with a userfriendly height in order for the user to reach the upper tray with ease.
- The slide rails can be dismantled and make it possible to adjust the height of the trays for an easier access (for Topaze C04/C05).
- The handle is a robust and reinforced mechanical part that allows a flexible and effortless manipulation, and guarantees a perfectly reliable locking.
- The handle becomes the starting point of the cycle : the timer starts as soon as the door closes, with a safety click, which reduces the user's efforts.
- The conception of the door keeps the exterior glass at a safe temperature («cold door» system).



ACCESSORIES

TOPAZE OPERA can be adapted to any bakehouse's configuration and offers the following accessories :

- Hood
- Condenser
- Proofer
- Support with slide rails
- Retarder proofer - oven support



DATA AND DIMENSIONS

TOPAZE OPERA

	C04B	C10B	L04B	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

€ paying option

○ free option

OPTIONS	
PASTRY PACK (speed variator and electrical damper)	€
Stainless stell finishing	○

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.



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