

ONYX

MADE IN FRANCE

ELECTRIC COMPACT DECK OVENS



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

PAVAILLER



ONYX RANGE

ONYX contains all the know-how of PAVAILLER in terms of baking quality, as well as the finishing details or the maintenance access.

ONYX combines the latest technological developments and innovations stemming from in-depth R&D that is highly focused towards future trends.

The conception of the baking chambers, as well as the doors, allow an accelerated baking for breads forever more golden and crusty, in order to offer hot bread in record time.

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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DECK OVEN ONYX

Thanks to the specific design of the baking chambers, the ONYX oven can **bake traditional baguettes quickly** (up to a maximum of 800 baguettes per day).

This saves you up to **10% baking time per day!** Faster heating means less heat loss, which in turn means **less energy (electricity) consumption and lower bills!**

Ideal for restocking during the day, your baguettes are ready in express mode: you will always be ready to serve and satisfy your customers.

BAKING CHAMBER

A REAL VERSATILE OVEN

The presence of **electric dampers on each deck** (*optional*), as well as the possibility of opening the doors during baking to evacuate humidity and dry the products, make the ONYX **particularly well suited to the production of pastries.**

The **raised chamber on the top floor** can accommodate larger pieces and offers you even more baking possibilities.

COMPACTNESS AND SOBRIETY

If ONYX is a true Baking Oven - ready to do a series of baking and respond to your needs - it will still find its place inside your bakery thanks to its low volume and its modern design.

ONYX, it's up to 6,4m² of baking surface for 2,8m² of floor space. It's also 80 to 120 baguettes baking at the same time on 5 decks, depending on their length.

In its **Fit** version, represents up to **5,8m²** of baking surface for **2,7m²** of floor space. It is also up to 3 depths of traditional baguettes on the different decks, depending on their length.

ONYX is a sober oven limited to **30Kwh** (adjustable on Easy-Touch) to be compatible with every electricity subscriptions.



**FILTER CARTRIDGE
BRITA INCLUDED**



Opale ovens are protected against limescale by a BRITA water filter cartridge. This ensures safe and continuous operation.



**WARRANTY PERIOD
2 YEARS**

Pavailler offers a 2 year warranty on Onyx deck ovens.



STEAM GENERATOR

LOW MOTION

Based on a Low Motion low-pressure design, the Onyx range steam generator guarantees a perfect optimization of the exchange and an excellent performance.

Designed to provide an ideal operating ratio allowing a quick temperature recovery before each new injection, it will satisfy the most demanding bakers: no need to opt for a reinforced steam, Low Motion has been designed to perfectly meet your steam needs according to your oven model.

ECONOMICAL

Save your resources: Low Motion technology allows you to save water and energy. With a low and controlled hourly consumption, **energy savings of between 6 and 13%** can be achieved.

RESISTANT

The thickness of the materials used and the quality of the finish guarantee **robustness, watertightness and longevity** and prevent any risk of leakage or collapse of your steam generator.

SAFETY

A safety thermostat is present in the steam generator.

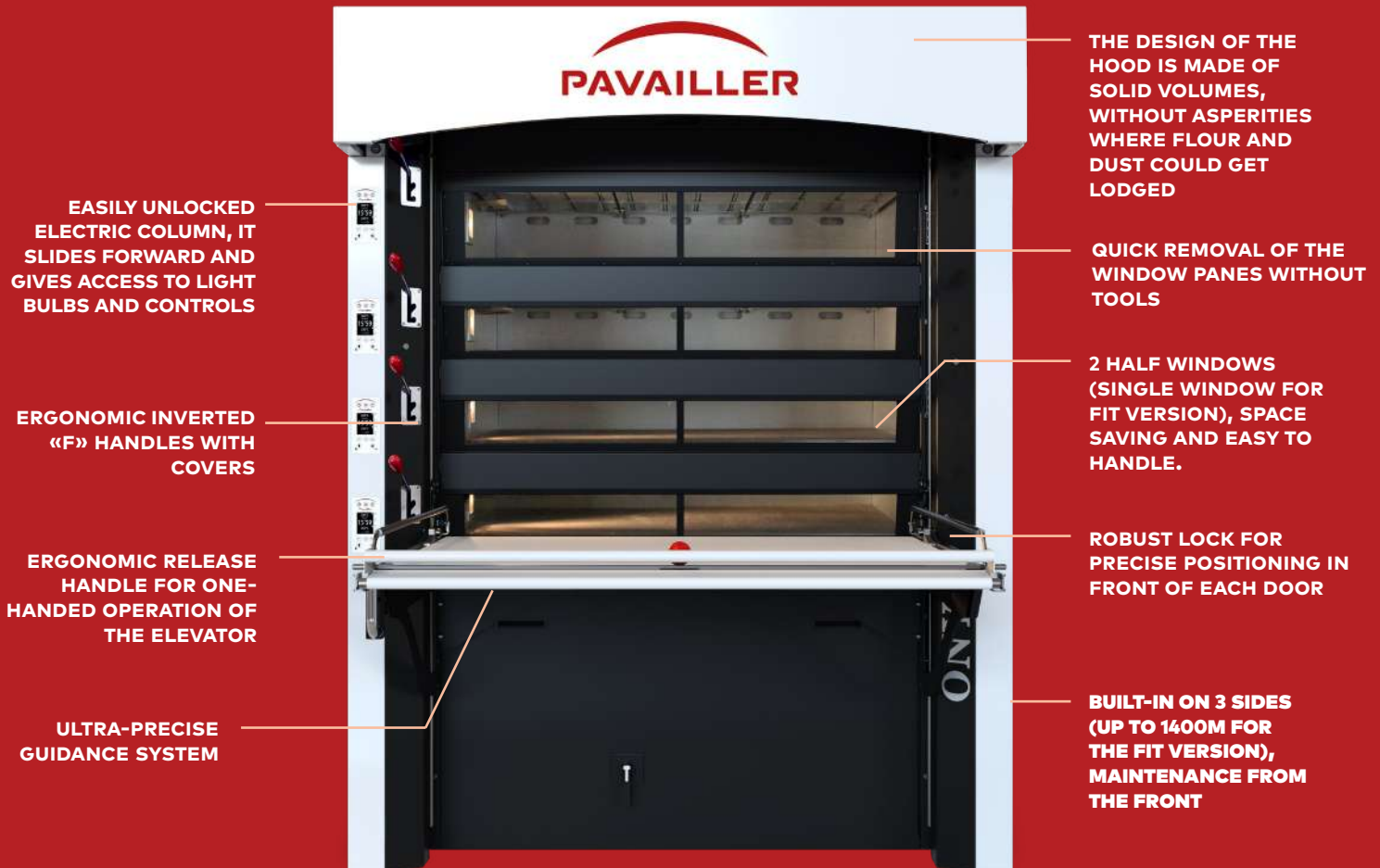
OPTIMUM

Low Motion steam generators are more sober in every aspect, but they do not compromise on the volume of steam generated: thanks to their **high vaporization capacity and low pressure drop**, a generous steam covers your products evenly, guaranteeing a shiny and appetizing appearance of your bread!

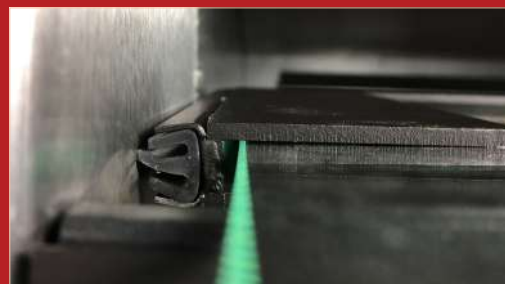
SILENT

Its low-pressure operation also makes it the quietest steam generator on the market! At only 55 decibels per injection, less noisy than the hood extractor, you will barely hear it.

TECHNICAL DATA



FIXED IN A DRAWER-FRAME, THE PANES SLIDE WITHOUT EFFORTS TO BE REMOVED, CLEANED AND PUT BACK IN (EVEN WHEN HOT) FOR A PERFECT VISIBILITY!



FIXED AGAINST THE FRAME, THE GLASS PANES ARE AIRTIGHT AND PRESERVE THE BAKING QUALITY. THANKS TO THEIR SEALING JOINTS, BOTH HOT AIR AND STEAM STAY INSIDE THE CHAMBER FOR AN EFFICIENT AND ECONOMICAL BAKING.

EASY TOUCH CONTROL

RELIABLE AND INTUITIVE

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.



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.

ECO MODE

The Eco Mode allows you to **save on your electricity bills** without penalizing the baking temperature and the quality of your products.

This mode allows you to **manage the priority between decks**, and allows you to save money and not exceed a consumption threshold.

+1 TOUCH

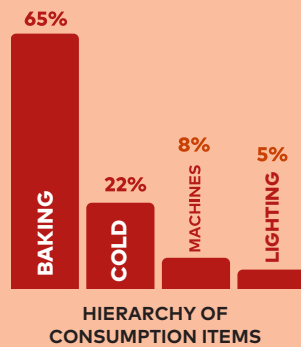
With a single touch, you can **adjust the baking time**.

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**, a deck **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.

ENERGY SAVINGS

Baking is the most energy consuming item and therefore represents the main lever on which to act in priority in order to reduce your energy bill.



ONYX ENERGY GUIDE

ONYX has been designed with the objective of controlling and optimizing energy consumption.

Its conception limiting heat loss, the intelligent control of its electronic command, as well as the sobriety of its steam devices, are all tools allowing you to reduce your energy consumption, without compromising on the quality of baking.



Low Motion steam generator

The **Low Motion** technology allows you to save water and energy thanks to a slower water diffusion and a better evaporation.

⚡ These are **energy savings of between 6 and 13%**, or **3 kWh per day**.

OUR ADVICE

Moderate steam injections and remember to use the recipes programmed on the Easy Touch.



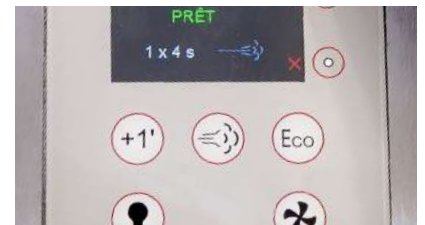
Delayed start

Independently and flexibly program the heating of each deck with the **delayed start** on the Easy Touch.

⚡ Save on preheating by delaying the start of each deck by 10 minutes. On a four-deck ONYX oven, this represents a saving of **253 hours per year**.

OUR ADVICE

Shift the delayed start from one deck to the next according to the order of the first batches.



ECO mode

The **ECO function** of the Easy Touch control allows the management of the priority between the decks in order to optimize the energy consumption of the oven.

OUR ADVICE

Use the ECO button when a deck is not used much or at all.

GOOD PRACTICES

- **After 30 minutes without baking**, cut off one deck or the entire oven.
- **Decrease your baking temperature by 5°C.**
- **Group your batches** to fill your oven and improve your yield (on average, on a production run, a 2 door oven is only 50% occupied).
- **Defrost the products** before baking.
- **Calculate the required preheating time** taking into account the different possible flow temperatures.
- **Turn off your oven 10 minutes before the end of your last baking** (use falling heat for products requiring low temperatures)
- **Turn off the lights** on unused floors.

THINK ABOUT MAINTENANCE

- **Clean** the glass doors of your oven and its lighting.
- **Descale** the injection tubes of your steaming devices.
- **Check the condition** of door seals and insulation panels.



Energy distribution

The Easy Touch control **manages energy savings by optimizing the heating time** of each baking chamber and the steam generator.

This management system optimizes the total power of the oven while maintaining **excellent responsiveness** at each stage..



Baking chambers

Thanks to the specific design of the baking chambers, the ONYX oven can bake traditional baguettes quickly !


This saves you up to 10% baking time per day!

By heating faster, the heating elements run for less time, and less heat is lost, which means **less energy (electricity) consumed, and therefore a lower energy bill!**



Kilowatt trap

40% of heat loss in an oven is through the front. Limit them during heating and reheating periods, thanks to the kilowatt traps. These **magnetic protections**, available as an option on ONYX Fit, can be easily installed and removed on each deck.

 They allow you to make **gains of 20°C**, i.e. a **saving of 130 kWh/month** (representing **5 to 10% energy savings**).


DATA AND DIMENSIONS



ONYX 4 & 5 LEVELS

up to 800 baguettes/day maximum

● standard

	ONYX 4 levels	ONYX 5 levels
Width of the doors (mm)	1345	1345
Useful baking depth (mm)	950	950
Baking surface (m ²)	5,13	6,41
Control panel on the left (on all decks)	●	●
Door handle on the left	●	●
Integrated elevator loader	●	●
Loader width (mm)	1365	1365
Hood's height (mm)	350	350
Useful height of lower decks (mm)	140	140
Useful height of upper deck (mm)	200	200
Electrical supply 	380-415V / TRI+N+T / 50Hz / TNTT	
Standard electrical power (kW)	28	28
Standard rated current (A)	40,6	40,6
Connection limits (Kw) - configurable on the Easy Touch	30	30
Net weight (kg)	1400	1500

OPTIONS & ACCESSORIES

€ paying option

○ free option

	OPTIONS
Stainless steel version	○
Electric dampers on each deck	€


NON CONTRACTUAL DATA



ONYX FIT 4 & 5 LEVELS

up to **800 baguettes/day maximum**

● standard

	ONYX Fit 4 levels	ONYX Fit 5 levels
Width of the doors (mm)	870	870
Useful baking depth (mm)	1350	1350
Baking surface (m ²)	4,70	5,87
Control panel on the left (on all decks)	●	●
Door handle on the left	●	●
Integrated elevator loader	●	●
Loader width (mm)	835	835
Hood's height (mm)	350	350
Useful height of lower decks (mm)	140	140
Useful height of upper deck (mm)	200	200
Electrical supply 	380-415V / TRI+N+T / 50Hz / TNTT	
Standard electrical power (kW)	28	28
Standard rated current (A)	40,6	40,6
Connection limits (Kw) - configurable on the Easy Touch	30	30
Net weight (kg)	1450	1570

OPTIONS & ACCESSORIES

€ paying option

○ free option

	OPTIONS
Stainless steel version	○
Electric dampers on each deck	€
Kilowatts trap	€

NON CONTRACTUAL DATA

BAKING THE BEST OF GOODS



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