

# JADE STYLE



MADE IN FRANCE

## ANNULAR TUBES STEAM OVEN



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

  
**PAVAILLER**



# JADE STYLE RANGE

The JADE Style range of annular tubes steam ovens, available in 3 models, enables you to bake your bakery and patisserie products.

With its gas or fuel-fired cooking system, JADE Style allows you to reduce your energy bills and save space thanks to its 3 built-in sides.

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](http://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

**+33 (04) 75 57 55 00**

# JADE STYLE RANGE

JADE Style ovens are designed for bakery and patisserie applications, to the exclusion of all other types of use.



JADE Style ovens are available in 3 models:

**J14** : 1 door per deck / 4 decks

**J23** : 2 doors per deck / 3 decks

**J24** : 2 doors per deck / 4 decks

They are available in natural gas, propane and fuel oil versions.

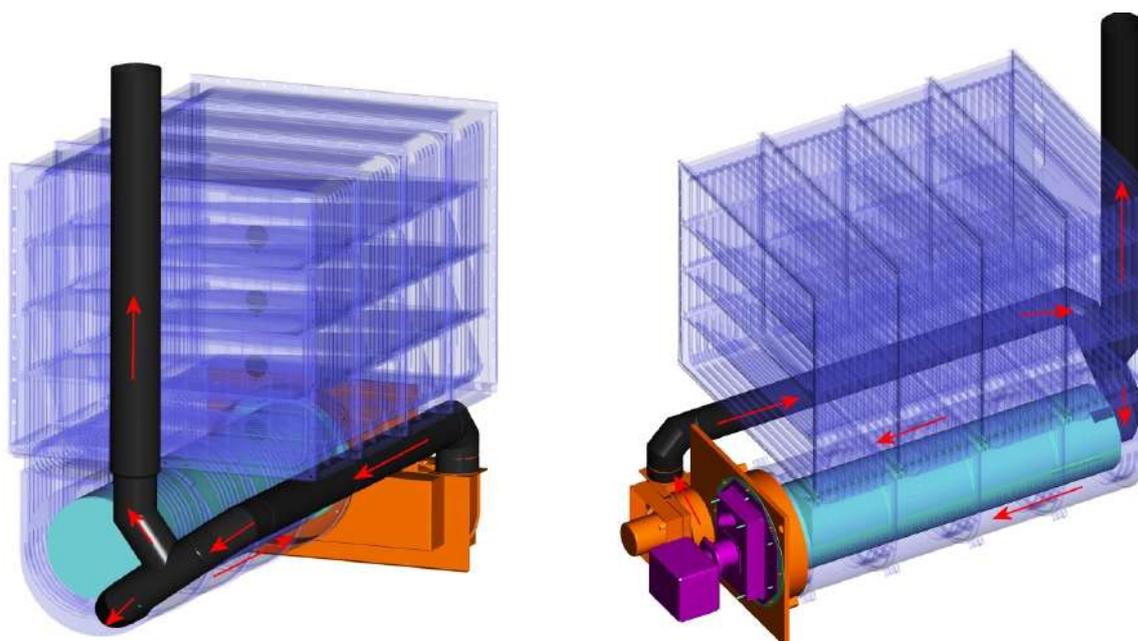
## OPTIMAL HEAT EXCHANGE

The refractory stainless steel hearth ensures perfect heat exchange between the annular tubes and the baking zones.

The hot-gas recirculation system, positioned at the front of each baking zone, enhances heat exchange and improves energy efficiency.

It also contributes to the excellent homogeneity of the baking zones at all points.

The recycling turbine is driven by a remote-mounted motor, equipped with a dissipating fan and isothermal protection.



## CONSTRUCTION

- Thermal insulation is provided by **rock wool panels 100 to 150 mm thick**, depending on the wall, for added safety and excellent energy efficiency.
- **The facade is sealed with fiber braiding.** Inter-door seals are metal.
- A high-intensity low-voltage halogen lamp **ensures perfect product visibility** throughout the cooking process.
- A **tempered glass porthole** protects each lamp from the effects of heat.
- Full, **crease-free volumes** to prevent dust accumulation.

## BENEFITS

- **High-performance steam generator** on each deck.
- **Excellent oven insulation**, both on the outside and between the chambers, minimizing heat loss and saving energy.
- Front panel **entirely in brushed stainless steel.**
- **Protected window seals** on each deck.
- **Control panel and window handles** on right or left.
- **CE-approved forced-air oil or gas burner.**
- Each steam tube is **high-pressure tested at the factory before shipment** for your safety.
- The **burner is accessible from the front on the left-hand side**, and a fan is located at the front to force the return of burnt gases.
- Ovens can be **built-in on 3 sides** to optimize work space in the bakehouse.



### BRITA filter cartridge



It is protected against limescale because the water is filtered by a BRITA cartridge. This ensures safe, continuous operation.



Exclusive opening and closing system



20mm thick slab

# TECHNICAL DATA



## METICULOUS FINISHES

- ANGLES DESIGNED TO AVOID HARD-TO-CLEAN NOOKS AND CRANNIES.
- SMOOTH SURFACES WITH VERY FEW ROUGH EDGES.



## ERGONOMICS AND EASE OF USE

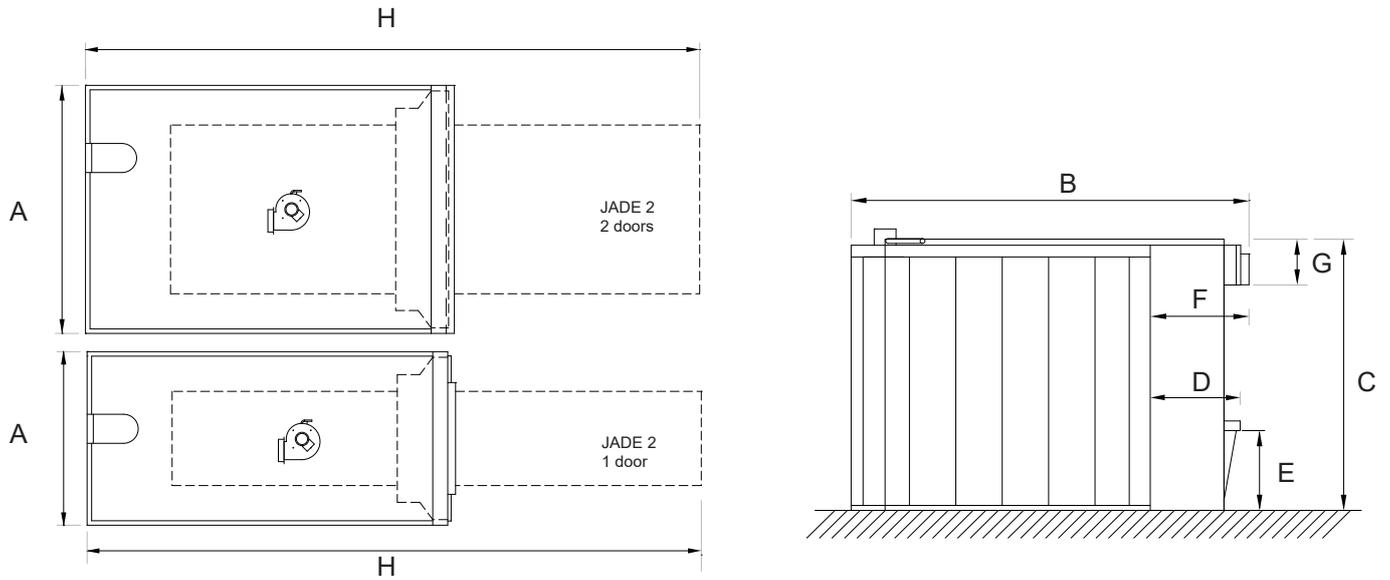
- ERGONOMIC HANDLES WITH EMBELLISHMENTS.
- INTEGRATED MAGNETIC BLADE HOLDER ON BOTH SIDES.
- STEAM RECALL BUTTON ON EACH SIDE



## TIMERS

- 4 SEPARATE TIMERS PER LEVEL FOR BETTER VISIBILITY OF YOUR BAKING.

# DATA AND DIMENSIONS



## JADE STYLE J14 / J23 / J24

	J14			J23			J24		
	1600	2000	2400	1600	2000	2400	1600	2000	2400
Door number per deck	1			2			2		
Number of decks	4			3			4		
Useful door width (mm)	860			2 x 760			2 x 760		
Useful depth (mm)	1545	1945	2345	1545	1945	2345	1545	1945	2345
Baking surface (m <sup>2</sup> )	5,4	6,8	8,2	7,2	9	10,8	9,6	12	14,4
A - Width (mm)	1560	1560	1560	2220	2220	2220	2220	2220	2220
Width with integrated elevator	1760	1760	1760	2420	2420	2420	2420	2420	2420
B - Depth (mm)	2670	3070	3470	2670	3070	3470	2670	3070	3470
H - Depth with loader (mm)	4880	5280	6080	4880	5280	6080	4880	5280	6080
C - Height with hood (mm)	2200	2200	2200	2200	2200	2200	2200	2200	2200
Height with extractor (mm)	2615	2615	2615	2615	2615	2615	2615	2615	2615
D - Table depth (mm)	443	443	443	443	443	443	443	443	443
E - Table height (mm)	742	742	742	886	886	886	762	762	762
F - Hood depth (mm)	206	206	206	206	206	206	206	206	206
G - Hood height	330	330	330	330	330	330	330	330	330
Electrical supply	230V / MONO +T/ 50Hz								
Electrical power (kW)	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4	1,4
Heating power Fuel/Gas (kW)	44	46	50	48	53	62	56	66	74
Rated current (A)	8	8	8	8	8	8	8	8	8
Weight (kg)	3300	3600	3900	3700	4100	4500	4100	4600	5100
Damper on all decks	o	o	o	o	o	o	o	o	o

NON CONTRACTUAL DATA

# BAKING THE BEST OF GOODS



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