

ZIRCO

CONVECTION OVENS MODULAR OVENS COMBINED OVENS



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

PAVAILLER

A close-up photograph of a bakery. A hand is reaching into a metal rack filled with various types of bread, including round loaves and baguettes. The breads are golden-brown and appear freshly baked. The background shows a dark metal mesh structure, likely part of the oven or display case.

ZIRCO RANGE

ZIRCO offers bakers and pastry makers an answer adapted to their production and installation requirements: convection ovens, modular ovens or combined ovens for mixed use with deck and convection baking, the ideal configuration is possible thanks to the flexibility and performance of the ZIRCO range.

Ergonomic and equipped with a simple and intuitive touch control with up to 99 baking programs, ZIRCO guarantees excellent baking of your breads, pastries, cookies, and ready-to-bake products.

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

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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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SELF-CLEANING CONVECTION OVENS ZIRCO

The ZIRCO range of self-cleaning convection ovens consists of three models with a capacity of 5, 8 or 10 levels, designed to accommodate 600x400mm trays.



BAKING QUALITY

ZIRCO guarantees perfect baking results for your **bread, pastries, cookies, and ready-to-bake products** thanks to **even heat distribution and fast, optimal steam production**.

Equipped with a fan (double fan for the 10-level ZIRCO), the baking chamber ensures **optimal circulation of hot air throughout the chamber** and is easy to clean thanks to its **automatic cleaning cycle** and rounded corners.

ERGONOMICS

Particularly ergonomic, its layout in **600x400mm** format ensures a **reduced depth** and facilitates its implementation.

REINFORCED MOTOR CONTROL

The variable speed control, which is standard in ZIRCO fan ovens, allows you to select **up to 10 fan speeds**, guaranteeing optimal conditions for baking all types of bread and pastries.

The **ultra-fast change of the fan's direction of rotation** - in just 2 seconds, even at maximum speed - ensures **uniform baking quality and consistent product aspect** at every level.

The **immediate and automatic stop of the fan** each time the door is opened **prevents the loss of thermal energy** and, consequently, the drop in temperature inside the chamber.



CONSTRUCTION

- Stainless steel 304/430 construction.
- Rounded inner edges for easy cleaning.
- Quickly removable slide rails and fan cover.
- Powerful heating elements particularly durable over time.
- Double-glazed door made of tempered anti-reflective glass.
- LED interior lighting.
- Sturdy handle made of low thermal conductive material.
- Thick ceramic and rock wool insulation.



AUTOMATIC CLEANING

This system **automatically cleans the interior of the chamber**, including the slide rails, door glass and other elements located under the ventilator cover.

Simple and effective, the **high-pressure cleaning ensures perfect cleanliness in only 1h20min**. Thanks to the perfect design of the cleaning system, the **silent high-performance water pump and the certified detergent**, the result is a spotless chamber ready for the next batch !

The program saves energy as **only 20 to 30 liters of water are used for cleaning**, depending on the size of the oven.

ZIRCO CLEANING AGENT



Certified* oven wash detergent for the cleaning of a ZIRCO convection oven (includes 36 x 100g packets).

*It is possible to use another detergent, provided that it is certified.

FILTRATION



ZIRCO convection ovens are equipped* with a BRITA water filtration cartridge.

This protects them from limescale and ensures safe and continuous operation.

*for ZIRCO 1, 2 and 3 configured models (to be ordered for all other configurations).



MODULAR OVENS ZIRCO

With its sober and elegant stainless steel design and its numerous configurations, ZIRCO fits perfectly into all types of installations: these modular ovens are available in a 1-tray (600x400) or 2-tray (800x600) version and are available in 1 to 5 decks.

Each deck is independent and equipped with its own touch control and steam generator.

EASY-TO-USE CONTROL PANEL

Designed to be used for all kinds of bakery, pastry and ready-to-bake products, managing the baking parameters is child's play thanks to the touch control: preheating, dissociated temperature of the bottom and top, steam injection or even the position of the damper, it is possible to customize up to 99 recipes!



BAKING CHAMBER

Available in two sizes, with a door opening of 16cm and capable of going up to 5 levels, ZIRCO modular chambers offer just as many possibilities to find the ideal configuration for the baking capacity you need!

The traditional refractory stone hearth accumulates heat perfectly and allows for uniform baking and a tasty appearance of the finished products.

STEAM GENERATOR

The powerful steam generator is designed to meet the needs of the most demanding bakers and ensures:

- a higher production volume ;
- perfect quality and shiny appearance of the products;
- an incredibly fast recovery of the steaming system.





CONSTRUCTION

- Simple modular system (from 1 to 5 levels).
- Powerful heating elements that are particularly durable over time.
- Refractory stone baking surface.
- Anti-glare tempered glass door.
- LED interior lighting.
- Thick ceramic and rock wool insulation.
- Stainless steel 304/430 construction.



ENERGY SAVINGS



The advanced electronic control of the heating elements allows the oven, via the ECO button, to operate with half the power, thus reducing your electricity consumption.

COMBINED OVENS

ZIRCO convection and modular ovens can be combined with each other and completed with several accessories (hood, condenser, proofers, stands).

This mixed use offers bakers and pastry makers the possibility of baking all types of products throughout the day.



A traditional baking on deck and in a convection oven



Great flexibility in the choice of combinations



An ergonomic and space-saving baking unit



TOUCH CONTROL

ZIRCO ovens are all equipped with a **7-inch LCD touch screen** that allows you to easily manage each step of your baking process.

Easy to use thanks to its selection pictograms and intuitive navigation, the ZIRCO control operates in **manual or programmed mode** and is capable of **storing up to 99 programs managing up to 6 baking steps each**.

Recipes can be easily customized thanks to **data transfer via USB key**.



CONVECTION OVEN SETTINGS

- Programmable parameters of the baking steps: preheating temperature, ventilator speed, baking time, temperature, steam injection, position of the electric damper.
- Steam injection.
- Fan stop after steam injection.
- Selection of 10 fan speeds.
- Reversible fan rotation (left/right).
- Automatic preheating and cooling.
- Timer function for automatic oven start-up.
- Time extension button.

MODULAR OVEN SETTINGS

- Programmable parameters of the baking steps: preheating temperature, baking time, bottom and top temperature, steam injection, position of the electric damper.
- Electronic control of temperature, time and humidity.
- Independent regulation of upper and lower heating elements up to 300°C.
- Manual or automatic steam injection.
- Automatic preheating date/time function.
- Energy optimization function.
- Time extension button.

ACCESSORIES

Hood, condenser, proofer or stand, complete your ZIRCO oven in an optimal way thanks to numerous accessories compatible with our convection and modular ovens:



Proofer 10 or 16 trays (600x400mm)

- Digital regulation of the timer.
- Digital regulation of temperature and hygrometry.
- Wheels with brakes.
- Max. temperature 60°C.



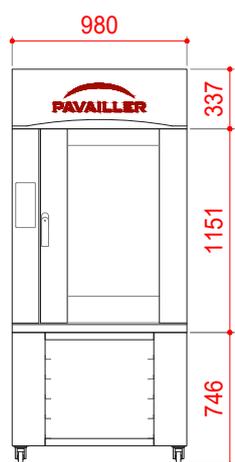
Stands

- Stands for convection ovens: height 20, 50, 75 or 90cm.
- Stands for modular ovens: height 40, 75 or 90cm.
- Wheels with brakes.
- Stainless steel 304 construction.

DATA AND DIMENSIONS

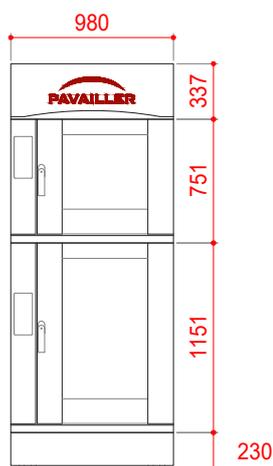
OUR ZIRCO CONFIGURATIONS

You can choose one of our 6 pre-designed ZIRCO configurations or build your own ZIRCO unit by combining the ovens and accessories of your choice.



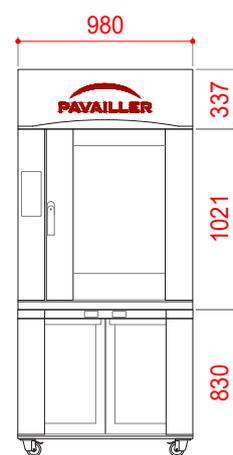
ZIRCO 1

- Hood
- Convection oven 10 levels door hinged on the right
- Stand H75cm
- + BRITA filtration



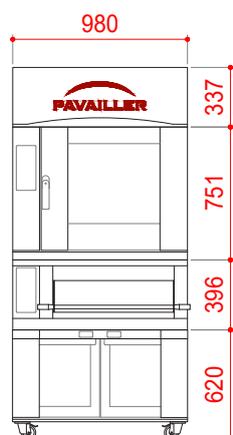
ZIRCO 2

- Hood
- Convection oven 5 levels door hinged on the right
- Convection oven 10 levels door hinged on the right
- Stand H23cm
- + BRITA filtration



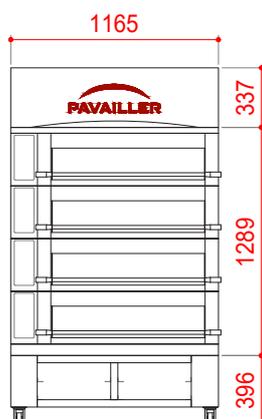
ZIRCO 3

- Hood
- Convection oven 8 levels door hinged on the right
- proofer 16 trays
- + BRITA filtration



ZIRCO 4

- Hood
- Convection oven 5 levels door hinged on the right
- Modular oven 1 tray 1 level
- Proofer 10 trays
- + BRITA filtration



ZIRCO 5

- Hood
- Modular oven 2 trays 4 levels
- Stand H40cm



ZIRCO 6

- Hood
- Modular oven 2 trays 3 levels
- Proofer 10 trays
- Proofer extension H60cm

CONVECTION OVENS



CONVECTION OVENS	5 LEVELS	8 LEVELS	10 LEVELS
Capacity	5x (600x400)	8x (600x400)	10x (600x400)
Spacing between levels	90 mm	90 mm	85 mm
Dimensions (LxPxH) mm	980 x 863 x 751	980 x 863 x 1021	980 x 863 x 1151
Electrical supply	3N- / 380-400V / 50/60Hz		
Electrical power	11,9 kW	15,9 kW	20,5 kW
Weight	126 kg	157 kg	187 kg



HOODS & STANDS	HOOD	CONDENSER	STAND H90	STAND H75	STAND H50	STAND H20
Capacity	/	/	10x (600x400)	8x (600x400)	6x (600x400)	/
Dimensions (LxPxH) mm	980 x 879 x 337	980 x 879 x 337	980 x 750 x 900	980 x 750 x 746	980 x 750 x 500	980 x 750 x 230
Electrical supply	230V- / 50Hz		/			
Electrical power	60 W	80 W	/	/	/	/
Weight	24 kg	30 kg	29 kg	25 kg	23 kg	18 kg

MODULAR OVENS



MODULAR OVENS	1 LEVEL	2 LEVELS	2 LEVELS	3 LEVELS	4 LEVELS	5 LEVELS
Capacity	1x (600x400)	1x (600x400)	2x (400x600)	2x (400x600)	2x (400x600)	2x (400x600)
Number of levels	1	2	2	3	4	5
Dimensions (LxPxH) mm	980 x 860 x 396	980 x 860 x 694	1165 x 1092 x 694	1165 x 1092 x 991	1165 x 1092 x 1289	1165 x 1092 x 1588
Electrical supply	3N- / 380-400V / 50/60Hz					
Electrical power	4,8 kW	9,6 kW	12,9 kW	19,3 kW	26 kW	32,5 kW
Weight	85 kg	170 kg	250 kg	355 kg	460 kg	565 kg



HOODS & STANDS	HOOD	CONDENSER	STAND H90	STAND H75	STAND H40
Capacity	/	/	12x (400x600)	10x (400x600)	4x (400x600)
Dimensions (LxPxH) mm	1165 x 1143 x 337	1165 x 1143 x 337	1165 x 950 x 900	1165 x 950 x 750	1165 x 986 x 396
Electrical supply	230V- / 50Hz		/		
Electrical power	60 W	80 W	/	/	/
Weight	26 kg	32 kg	41 kg	37 kg	23 kg

ACCESSORIES



PROOFERS	HTBP 10/60	HTBP 16/80	EXTENSION H60	EXTENSION H80
Capacity	10x (600x400)	16x (600x400)	/	/
Spacing between levels	70 mm	70 mm		
Dimensions (LxPxH) mm	980 x 863 x 620	980 x 863 x 830	1165 x 985 x 620	1165 x 985 x 830
Electrical supply	1N- / 230V / 50/60Hz		/	
Electrical power	2,8 kW	2,8 kW	/	/
Weight	90 kg	105 kg	50 kg	55 kg

BAKING THE BEST OF GOODS



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