# CRISTAL Range

## Rotary rack oven

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CYCLOTHERMIC DECK OVENS
RUBIS STYLE
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ROTARY RACK OVENS R10-R20
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FMS
**ROTARY RACK OVENS CRISTAL**
TOPAZE STYLE
TOPAZE & RUBIS

# CRISTAL Range

## Security above all things

- Door factory-fitted with an interior double show protection ramp and safety handle.
- Decompression tube to balance pressure in the baking chamber for user safety.
- Two-phase door opening to avoid any risks for the user.

## Rack rotation

- The rack is raised and lowered automatically during loading and unloading.
- Optional squirrel cage rack driving device, except for the FM3 model where it is fitted as standard


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## Cristal Range

Cristal ovens are rotary rack ovens designed for baking and pastry-making applications. The regular flow of hot air combined with rotation of the rack offers excellent quality and even baking for all types of products: fresh, raw, frozen and frozen pre-cooked.
The rapid rise in temperature makes it a flexible oven that optimizes production according to sales cycles.

## Range features

Cristal rack ovens are available in three sizes:

- The FM1 for baking trays measuring **400x800mm**
- The FM2 for baking trays measuring **600x800mm**
- The FM3 for baking trays measuring **800x1000mm**

Each model is available in three versions:
Fuel, gas, electricity

The thermal exchanger on the FM1 and FM2 can be placed on the back, to the right or left of the baking chamber. On the FM3, it is always on the back.

This «modular» design offers various layout possibilities as the floor space varies according to the chosen configuration
*(this configuration should be specified when ordering).*

## Yield, reactivity and flexibility:

For the gas and fuel versions, the heat exchanger is in refractory stainless steel.
For the electric version, the exchanger consists of blocks of stainless steel elements.
The design and materials of the heat exchanger helps ensure perfectly even baking on all decks of the rack. The specific section of this exchanger allows optimal heat exchange to ensure rarely equaled yield and efficiency.

Air circulation inside the baking chamber is provided by three 300 m diameter stainless steel turbines arranged vertically on the base of the oven. The air sucked in by the turbines is heated in contact with the exchanger and is evenly distributed through vents in the baking chamber. This oven is particularly easy to use and requires no complex settings (all settings are done in the factory).

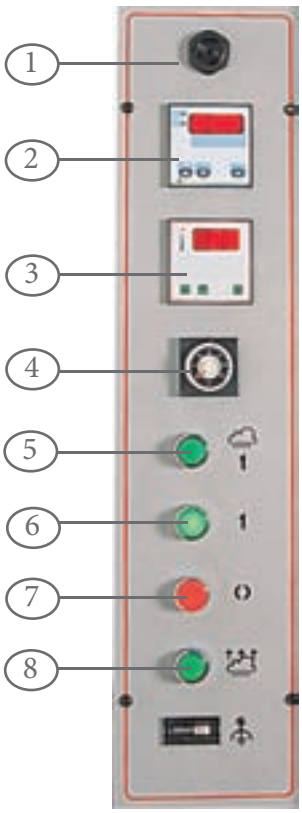
## esilience and manufacturing quality

terior structure, front, hood and door in stainless steel
- side and rear doors in pre-lacquered electro-galvanized steel
- triple glazed, tempered glass door
sed in two points by articulated bronze bolt and stainless steel adjustable strike
- stainless steel extractor

## Ergonomics and comfort of use.

he interior glazed door is opened without a tool, llowing in-depth cleaning and easy access to the light fitting in the door.
- a sloping retractable plane for easy insertion of the rack.
- Very smooth surfaces for easy cleaning
- choice of door opening: left or right

## Simple and effective controls




1 - Sound alarm at the end of baking

2 - Electronic baking timer

3 - Electronic regulator to control and maintain baking temperature

4 - Steam injection button.

5 - On button without steam injection

6 - Off button

7 - Extractor's on/off button

8 - Total operating time counter

## Thermal insulation

Thermal insulation is provided by 100 to 130 mm thick glass wool panels for enhanced safety and improved energy yield.
The door consists of a rigid 100mm thick stainless steel structure.
Thermal insulation is provided by vertical air circulation completed by 30 mm glass wool with a steam screen on the outer door.
The high temperature silicone door join ensures an excellent seal.

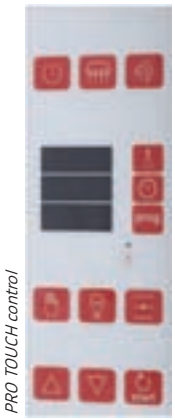
## Temperature regulation

Temperature is controlled by an electronic digital display regulator and probe. To deal with all situations, the oven is fitted with a second safety probe as standard.

## Steam generation system

Steam is produced by water injection over a set of metal elements heated by the hot air flow. The water injection time is programmed by a timer on the control panel.
The oven has a baker's cycle (with steam) and a pastry-making cycle (without steam).
A steam evacuation system is built into the door frame.

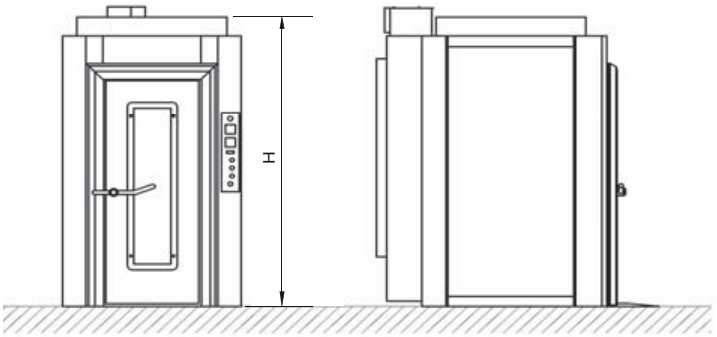
## Electronic control panel

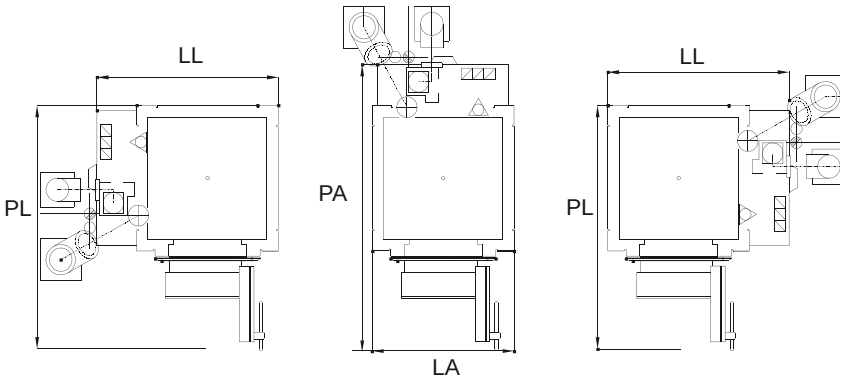


*PRO TOUCH control*

New optional PRO TOUCH control used to:
- read and adjust baking and pre-heating temperatures and steam injection time.
- program 30 recipes by entering baking, steam injection and vent opening times.
- display a recipe number
- adjust recipes

## Technical features




| | FM1 | | FM2 | | FM3 | |
|---|---|---|---|---|---|---|
| | Electric | Fuel / Gas | Electric | Fuel / Gas | Electric | Fuel / Gas |
| Baking tray format | 400 X 800<br>460 x 800 | 400 X 800<br>460 x 800 | 600 x 800<br>660 x 800 | 600 x 800<br>660 x 800 | 750 x 900<br>800 x 800<br>650x 1100 | 750 x 900<br>800 x 800<br>650x 1100 |
| 250g baguette capacity | 90<br>108 | 90<br>108 | 144<br>162 | 144<br>162 | 216<br>288 | 216<br>288 |
| 400g loaf capacity | 60<br>70 | 60<br>70 | 90<br>98 | 90<br>98 | 126 | 126 |
| Extractor 1000m3 / H | ● | ● | ● | ● | ● | ● |
| Doorway WxH (mm) | 600 x 1650 | 600 x 1650 | 800 x 1850 | 800 x 1850 | 950 x 1850 | 950 x 1850 |
| Rack disc driving device | ● | ● | ● | ● | ⦸ | ⦸ |
| Squirrel cage¡ | ○ | ○ | ○ | ○ | ● | ● |
| LA (mm) | 1250 | 1250 | 1450 | 1450 | 1750 | 1750 |
| LL (mm) | 1570 | 1675 | 1775 | 1950 | - | - |
| H (mm) | 2280 | 2280 | 2480 | 2480 | 2480 | 2480 |
| PA (mm) | 2880 | 2985 | 3085 | 3260 | 3180 | 3305 |
| PL (mm) | 2560 | 2560 | 2760 | 2760 | - | - |
| Rack height (mm) | 1 610 | 1 610 | 1 810 | 1 810 | 1 810 | 1 810 |
| Electric power (kW) | 40 | 2,5 | 63 | 4 | 88 | 4 |
| Heating power (kW) | - | 47 | - | 77 | - | 103 |
| Net weight (kg) | 825 | 885 | 1025 | 110 | 1250 | 1400 |

○ *option* ● *standard* ⦸ *Without*



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PAVAILLER - Rue Benoit Frachon - 26800 PORTES-LES-VALENCE (France)
Tél. +33 (0) 475 575 500 - Fax +33 (0) 475 572 319 - Email : pavailler@pavailler.com