



AUSTRALIAN
BAKERY AND PIZZA

QUALITY BAKERY
PIZZA EQUIPMENT

Pavailler Cyclotherme GAS Deck Oven

Ovens from the Pavailler CYCLOTHERMIC range are designed for use in baking and pastry-making. The air recycling system gives ovens from the CYCLOTHERMIC range an excellent baking quality and consistency, which makes them suitable for a wide range of uses. Ovens from the CYCLOTHERMIC range are available in a gas or fuel oil version.



Reactivity and energy savings

The operating principle of Cyclotherme ovens is based on transversal and continuous circulation of hot pressurised flue gases around the baking chambers. The large volume of flue gases recycled in this way (1,000 m³/ hour and per m² of deck) provides exceptional reactivity regarding the temperature rise. This allows faster heating of the oven and more energy savings. Direct heating of the chambers by the fumes produces an excellent yield. Looped recycling of flue gases guarantees high quality exchanges.

Steam appliance: power and performance

The steam appliance is located in the flue gases, next to the furnace to guarantee high steam production. The steam generation system is independent for each level. Steam controls are located on each side of the oven. It is possible to connect the oven to one single duct for flue gases and steam, which reduces installation costs.

Practicality

The Pavailler X14, X23 and X24 cyclotherme ovens may be implanted on three side-walls to optimise workspace in the bakery. Cleaning and maintenance are done from the front.

New temperature regulation

Cyclotherme technology controls baking temperature even within the baking chamber.



Steam generator located near to the burner.

Ergonomic door handles.

50 - 52 NORCAL ROAD, NUNAWADING, VICTORIA. 3131

+61 3 9878 6900



+61 3 9878 6966

sales@abpatlas.com.au



Quality finishing

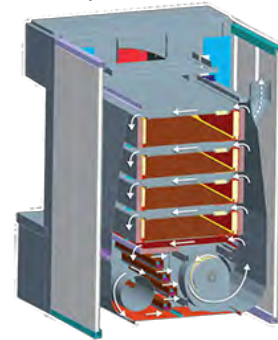
- ✓ Front and interior cladding in stainless steel
- ✓ Manually controlled steam damper on upper deck as standard
- ✓ Baking timer which may programme an automatic start
- ✓ Thermal insulation guaranteed by 110 to 150 mm thick rock wool and improved energy yield
- ✓ Baking tiles in 20 mm thick composite material
- ✓ 6 mm thick toughened glass oven windows

5 models are available:

- ✓ X14: 1 door per level / 4 levels
- ✓ X23: 2 doors per level / 3 levels
- ✓ X24: 2 doors per level / 4 levels
- ✓ X33: 3 doors per level / 3 levels
- ✓ X34: 3 doors per level / 4 levels

Available in natural gas, propane and heating oil versions.

RECYCLING TURBO, the heart of the cyclotherme oven



The turbine is used to increase the speed of flue gases and even out their temperature. The yield is improved together with even baking.

Deck Oven	X14			X23			X24			X33			X34
	F	G	C	F	G	C	F	G	C	G	C	G	C
Doors / Deck	1			2			2			3			3
Decks	4			3			4			3			4
Useful Door Width	720			1440			1440			2160			2160
Damper on upper	Yes, on all models												
Damper on all decks	Optional, on all models												
Useful baking Depth	1650	2000	2400	1650	2000	2400	1650	2000	2400	2000	2400	2000	2400
Baking Surface (m ²)	4.7	5.7	6.8	7	8.5	10.2	9.3	11.3	13.6	12.7	15.3	17	20.3
<i>Dimensions</i>													
Width(mm)	1581	1581	1581	2304	2304	2304	2304	2304	2304	3300	2304	3300	2304
Depth(mm)	2795	3135	3535	2785	3135	3535	2795	3135	3535	3135	3535	3135	3535
Height	All units are 2280 mm high												
Size FrontBrick Version	1645			2366			2366			—	—	—	—
Power (Kw)	3 - on all models												
Thermal Power (Kw)	43	47	53	47	60	60	53	65	76	65	82	76	100
Weight (Kg)	1570	1770	2670	2850	3220	3820	3250	3620	4420	4720	5720	5120	6170
Weight (Kg) front	2120	2320	2670	3650	4020	4620	4050	4420	5220	—	—	—	—