



▶▶ CYCLOTHERMIC RANGE

Cyclothermic deck ovens

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- ▶▶ **CYCLOTHERMIC** deck ovens
- ▶▶ Electric deck ovens: OPALE Style & SAPHIR
- ▶▶ Rotary rack ovens: CRISTAL & R10
- ▶▶ Convection ovens: TOPAZE Style

- ▶▶ Electric modular deck ovens RUBIS Neo
- ▶▶ Combination ovens TOPAZE & RUBIS Style
- ▶▶ Annular tubes ovens: JADE Style
- ▶▶ Deck ovens EMERAUDE

▶▶ CYCLOTHERMIC RANGE



▶▶ Cyclotherme X14



1 Door handles

▶▶ CYCLOTHERME Range : fixed deck recycling ovens

5 models are available :

X14 : 1 door per level / 4 levels

X23 : 2 doors per levels / 3 levels

X24 : 2 doors per levels / 4 levels

X33 : 3 doors per levels/ 3 levels

X34 : 3 doors per levels/ 4 levels

Available in natural gas, propane and heating oil versions.



2 Steam appliance located next to the furnace

▶▶ Reactivity and energy savings

The operating principle of the 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 this way (1000 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. Lopped recycling of flue gases guarantees high quality exchanges.



▶▶ Cyclotherme X24

▶▶ **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 on each level.

Steam controls are located on each side of the oven.

It is possible to connect the oven to one single duct for the flue gases and steam, which reduces installation costs.

▶▶ **Practicality**

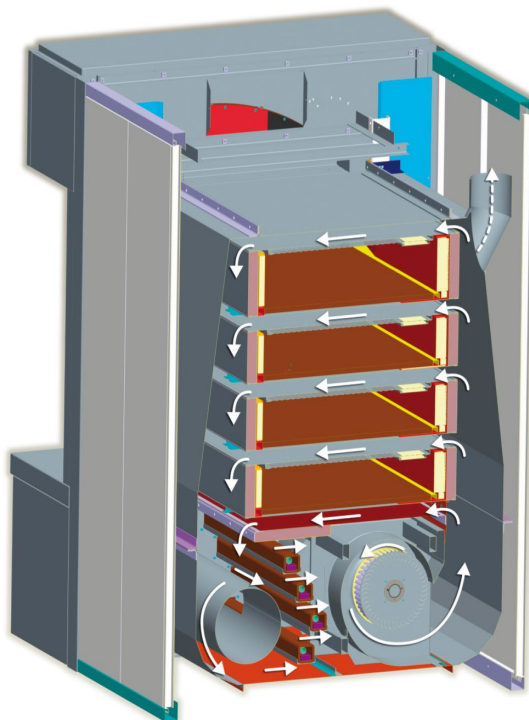
X14, X23 and X24 Cyclotherme ovens may be implanted on three side-walls to optimise workspace in the bakery.

▶▶ **New temperature regulation**

Cyclotherme technology controls baking temperature even within the baking chamber.

▶▶ **Quality finishing**

- Front and interior cladding in stainless steel
- Manually controlled steam damper on upper deck as standard
- Baking timer which may program 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



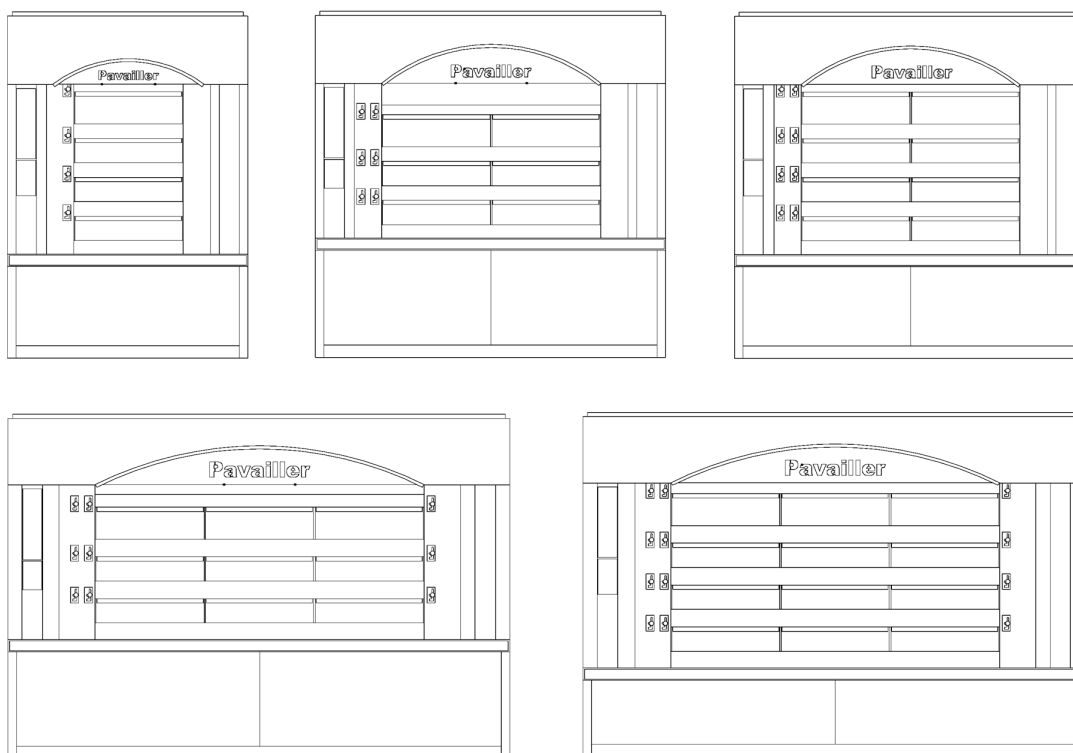
▶▶ **«RECYCLING TURBO», the heart of the cyclothermic oven**

The turbine is used to increase the speed of flue gases and even out their temperature. The yield is improved, as well as the regularity of baking.

Technical features

	X14			X23			X24			X33		X34	
	1600	2000	2400	1600	2000	2400	1600	2000	2400	2000	2400	2000	2400
Number of doors per deck	1	1	1	2	2	2	2	2	2	3	3	3	3
Number of decks	4	4	4	3	3	3	4	4	4	3	3	4	4
Width of the doors (mm)	720	720	720	1440 (720 x 2)	1440 (720 x 2)	1440 (720 x 2)	1440 (720 x 2)	1440 (720 x 2)	1440 (720 x 2)	2160 (720 x 3)	2160 (720 x 3)	2160 (720 x 3)	2160 (720 x 3)
Damper on upper deck	●	●	●	●	●	●	●	●	●	●	●	●	●
Damper on all decks	○	○	○	○	○	○	○	○	○	○	○	○	○
Useful baking depth (mm)	1600	2000	2400	1600	2000	2400	1600	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	20,5
Dimensions WxDxH (mm) with table	1581 2785 2280	1581 3135 2280	1581 3535 2280	2304 2785 2280	2304 3135 2280	2304 3535 2280	2304 2785 2280	2304 3135 2280	2304 3535 2280	3300 3135 2280	3300 3535 2280	3300 3135 2280	3300 3535 2280
Electrical power (kW)	3	3	3	3	3	3	3	3	3	3	3	3	3
Thermal power (kW)	43	47	53	47	60	60	53	65	76	65	82	76	98
Net weight (kg)	1570	1770	2120	2850	3220	3820	3250	3620	4420	4720	5720	5120	6170

○ Option ● Standard



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