

OPALE CONNECT


MADE IN FRANCE

ELECTRIC DECK OVEN



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


PAVAILLER

OPALE CONNECT RANGE

The Opale Connect oven is ideal for traditional deck baking, thanks to a perfectly even distribution of heat in the baking chambers and the independent adjustment of deck and top temperatures.

Versatile, it will be the ally of all your products, even the most refined.

3 POWER LEVELS

1 TO 3 DOORS PER DECK

3 TO 5 LEVELS

3 LOADING WIDTHS

BAKING SURFACE FROM 3,4 TO 21,4M²

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 LAB¹ 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

DECK OVEN OPALE CONNECT

The OPALE TOUCH range of electric deck ovens is composed of models available from 1 to 3 doors, in 3, 4 or 5 levels, in 4 depths (1300, 1600, 2000 and 2400mm) and in 3 loading widths:

600 mm — Y23 and Y24.

850 mm — Y13, Y14 and Y15.

720 mm — Y13, Y14, Y23, Y24, Y33 and Y34.

THE RANGE



**FILTER CARTRIDGE
BRITA INCLUDED**



Opale ovens are protected against limescale by a BRITA water filter cartridge. This ensures safe and continuous operation.



**WARRANTY PERIOD
2 YEARS**

Pavailler offers a 2 year warranty on Opale Touch deck ovens.



BAKING CHAMBER

- Large baking surface for a small footprint.
- Independent deck and top control, adjustable on the V-Connect control panel.
- Resistance layer embedded in sheet metal in the baking length, guaranteeing maximum protection against impact and optimum heat distribution.
- Protected temperature sensors.
- « Hot air curtain » effect thanks to front-mounted resistors.
- 20mm thick tiles.
- Steam diffusion from the back to the front guarantees a perfect homogeneity on all your products.
- Safety thermostat on each floor.
- Optimal electrical efficiency for energy savings.
- Double LED lighting per deck.
- Glass panes can be easily removed without tools.
- Damper on the last deck as standard (on all decks as an option).



BAKING CHAMBER



RESISTORS



STEAM GENERATOR

LOW MOTION

Based on a Low Motion low-pressure design, the new Opale range steam generator guarantees a perfect optimization of the exchange and an excellent performance.

Designed to provide an ideal operating ratio allowing a quick temperature recovery before each new injection, it will satisfy the most demanding bakers: no need to opt for a reinforced steam, Low Motion has been designed to perfectly meet your steam needs according to your oven model.

ECONOMICAL

Save your resources: Low Motion technology allows you to save water and energy. With a low and controlled hourly consumption, **energy savings of between 6 and 13%** can be achieved.

RESISTANT

The thickness of the materials used and the quality of the finish guarantee **robustness, watertightness and longevity** and prevent any risk of leakage or collapse of your steam generator.

SAFETY

A safety thermostat is present in the steam generator.

OPTIMUM

Low Motion steam generators are more sober in every aspect, but they do not compromise on the volume of steam generated: thanks to their **high vaporization capacity and low pressure drop**, a generous steam covers your products evenly, guaranteeing a shiny and appetizing appearance of your bread!

SILENT

Its low-pressure operation also makes it the quietest steam generator on the market! At only 55 decibels per injection, less noisy than the hood extractor, you will barely hear it.

TECHNICAL FEATURES

HOOD WITH HIGH FLOW
EXTRACTOR (1000M³/H)

ROBUST AND NEAT
FINISHES. BRUSHED
STAINLESS STEEL FRONT

COLUMN TILTED
TOWARDS USER FOR
EASIER READING
(REMOTE COLUMN
POSSIBLE)

EXHAUST HOOD WITH
EASILY REMOVABLE GRIDS
FOR CLEANING

ERGONOMIC GLASS
DOOR HANDLES
AVAILABLE ON THE LEFT
OR RIGHT

REMOVABLE HOOK

MAINTENANCE FROM
THE FRONT

HALF-OPENING OF NON-
LOCKED VENTS THANKS
TO THE EXCLUSIVE F
PAVAILLER SYSTEM.
GLASS PANES REMOVABLE
WITHOUT TOOLS.

ERGONOMIC HANDLE

INTEGRATED ELEVATOR
(OPTIONAL), REVERSIBLE.

FACILITATES PASSAGE
AND FREES UP SPACE IN
THE OVERHEAD STORAGE
POSITION



Integrated elevator for loading and unloading products. the loader automatically opens the glass panes as it passes, for quick and easy handling.



As standard, the elevator is reinforced with an all-stainless steel construction.

It ensures robust, easy handling during loading and unloading.



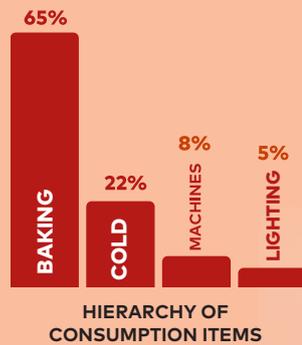
The glass panes are housed in a drawer frame: they slide effortlessly out, can be cleaned and replaced (even when hot) for perfect visibility.



The design of the altar table is uncluttered, with no superficial elements, in order to facilitate the daily maintenance of the oven.

ENERGY SAVINGS

Baking is the most energy consuming item and therefore represents the main lever on which to act in priority in order to reduce your energy bill.



OPALE CONNECT ENERGY GUIDE

OPALE CONNECT has been designed with the objective of controlling and optimizing energy consumption.

Its conception limiting heat loss, the intelligent control of its electronic command, as well as the sobriety of its steam devices, are all tools allowing you to reduce your energy consumption, without compromising on the quality of baking.



Low Motion steam generator

The **Low Motion** technology allows you to save water and energy thanks to a slower water diffusion and a better evaporation.

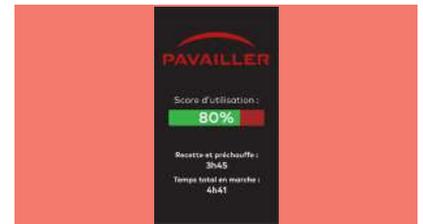
⚡ These are **energy savings of between 6 and 13%**, or **12 kWh per day** (on an Opale Y13, Y14, Y23 or Y24).



Delayed start

Independently and flexibly program the heating of each deck with the **delayed start** on the V-Connect.

⚡ Save on preheating by delaying the start of each deck by 10 minutes. On a four-deck oven, this represents a saving of **253 hours per year**.



Automatic standby mode

To avoid energy waste and reduce energy consumption, the oven **automatically switches to standby mode** after 1h15 of inactivity.

OUR ADVICE

Moderate steam injections and remember to use the recipes programmed on the V-Connect.

OUR ADVICE

Shift the delayed start from one deck to the next according to the order of the first batches.

GOOD PRACTICES

- **After 30 minutes without baking**, cut off one deck or the entire oven.
- **Decrease your baking temperature** by 5°C.
- **Group your batches** to fill your oven and improve your yield (on average, on a production run, a 2 door oven is only 50% occupied).
- **Defrost the products** before baking.
- **Calculate the required preheating time** taking into account the different possible flow temperatures.
- **Turn off your oven 10 minutes before the end of your last baking** (use falling heat for products requiring low temperatures)
- **Turn off the lights** on unused floors.

THINK ABOUT MAINTENANCE

- **Clean** the glass doors of your oven and its lighting.
- **Descale** the injection tubes of your steaming devices.
- **Check the condition** of door seals and insulation panels.



Energy distribution

The V-Connect control **manages energy savings by optimizing the heating time** of each baking chamber and the steam generator.

This management system optimizes the total power of the oven while maintaining **excellent responsiveness** at each stage.



Insulation

Thermal insulation is provided by **rock wool panels up to 150 mm thick** depending on the panels, for increased insulation and optimum energy efficiency.



3 power levels

OPALE Connect has 3 power levels, adaptable to your production needs.

1 sun	2 suns	3 suns
Kg of dough/hour/m² of baking on average		
13 kg	15 kg	18 kg
To bake 1000 baguettes on Y14 (5 m²)		
5,4 h 129 kWh	4,7 h 127 kWh	4,1 h 156 kWh

V-CONNECT CONTROL

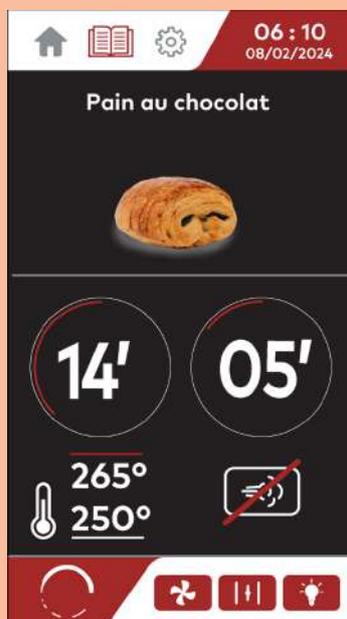
The intuitive 7" V-CONNECT control system makes it quick and easy to regulate your baking processes. Readouts are instantaneous and navigation is straightforward, with all the parameters you need to express your know-how in every batch.

Clear, intuitive interface

During baking, all essential information is visible at a glance: timer, temperatures, steam injection.

Customizable recipes

Select the name, photo and parameters of your choice (up to 5 phases per recipe).



Precise control by deck

Each deck has its own control. The display shows up to 3 timers, depending on the number of doors in the oven, for easy monitoring of baking progress.

Managing peripherals

Easily control peripherals (hood, lighting, damper, steam) with on-screen icons.

📅 DELAYED START AND STOP

Program your oven's start and stop times in advance for optimum organization of your production.

📄 INFORMATION AT YOUR FINGERTIPS

Statistics, event logs and quick access to technical documentation (manuals, videos) for optimum monitoring.

🔄 SYNCHRONIZED PROGRAMMING

The recipes created can be deployed on all controls in a single gesture.

Similarly, a delayed start can be applied to all days of the week and all decks in an instant.



📁 LOADING VIA USB

Easily add new recipes and personalize them with the photos of your choice, directly via the control unit's built-in USB port.

🌐 LANGUAGE CHANGE

The touch-sensitive control offers a choice of languages, making it accessible to all.

💡 ENERGY SAVING

To prevent energy waste and reduce energy consumption, the oven switches off automatically during periods of inactivity.

The stand-by display indicates the oven's useful usage rate, to help everyone adopt the right habits on a daily basis.



DATA & DIMENSIONS

OPALE CONNECT Y13 / Y14 / Y15 / Y23 / Y24 / Y33 / Y34
NON CONTRACTUAL DATA

	Y13 / 72			Y13 / 85				Y14 / 72			Y14 / 85				Y15 / 85			
	1600	2000	2400	1300	1600	2000	2400	1600	2000	2400	1300	1600	2000	2400	1300	1600	2000	2400
Number of doors per deck	1			1				1			1				1			
Number of decks	3			3				4			4				5			
Useful width of the doors	720 mm			850 mm				720 mm			850 mm				850 mm			
Useful baking depth (mm)	1600	2000	2400	1300	1600	2000	2400	1600	2000	2400	1300	1600	2000	2400	1300	1600	2000	2400
Baking surface (m ²)	3,57	4,46	5,35	3,41	4,20	5,25	6,30	4,76	5,94	7,13	4,55	5,60	7,00	8,40	5,69	7,00	8,75	10,50
Electrical power without steam generator (kW)*	11,00	13,00	14,00	13,10	13,00	15,00	18,00	18,00	21,00	23,00	21,50	21,50	24,50	28,00	26,20	25,70	29,20	33,20
Electrical power with steam generator (kW)*	20,97	22,97	23,97	23,07	22,97	24,97	27,97	27,97	30,97	32,97	31,47	31,47	34,47	37,97	34,01	33,51	37,01	41,01
Average hourly consumption in normal use (kWh)	5,01	6,28	7,55	4,82	5,93	7,41	8,89	8,62	10,79	12,97	8,25	10,16	12,7	15,24	12,45	15,32	19,16	22,99
Dimensions LxPxH (mm) with table	1385 2551 2256	1385 2966 2256	1385 3381 2256	1530 2255 2256	1530 2551 2256	1530 2966 2256	1530 3381 2256	1385 2551 2256	1385 2966 2256	1385 3381 2256	1530 2255 2256	1530 2551 2256	1530 2966 2256	1530 3381 2256	1530 2255 2256	1530 2551 2256	1530 2966 2256	1530 3381 2256
Dimensions (H) with extractor**	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662
Useful height of lower decks (mm)	175	175	175	175	175	175	175	175	175	175	175	175	175	175	175	175	175	175
Useful height of upper deck (mm)	225	225	225	225	225	225	225	225	225	225	225	225	225	225	225	225	225	225
Net weight (kg)	1510	1710	1910	1375	1525	1675	1825	2010	2110	2210	1535	1685	1835	1985	1700	1850	2000	2150

	Y23 / 60			Y23 / 72			Y24 / 60			Y24 / 72			Y33 / 72			Y34 / 72		
	1300	1600	2000	1600	2000	2400	1300	1600	2000	1600	2000	2400	1600	2000	2400	1600	2000	2400
Number of doors per deck	2			2			2			2			3			3		
Number of decks	3			3			4			4			3			4		
Useful width of the doors	1200 mm			1440 mm			1200 mm			1440 mm			2160 mm			2160 mm		
Useful baking depth (mm)	1300	1600	2000	1600	2000	2400	1300	1600	2000	1600	2000	2400	1600	2000	2400	1600	2000	2400
Baking surface (m ²)	4,94	5,76	7,20	7,13	8,92	10,70	6,58	7,68	9,60	9,51	11,89	14,27	10,70	13,37	16,05	14,27	17,83	21,40
Electrical power without steam generator (kW)*	23,50	31,00	36,00	25,00	31,00	35,00	37,00	48,00	53,50	39,00	46,50	53,00	41,30	49,30	55,80	61,80	72,80	82,30
Electrical power with steam generator (kW)*	33,47	40,97	45,97	34,97	40,97	44,97	46,97	57,97	63,47	48,97	56,47	62,97	52,55	60,55	67,05	73,03	84,05	93,55
Average hourly consumption in normal use (kWh)	14,23	17,84	21,45	14,23	17,84	21,45	20,8	25,94	31,2	20,8	25,94	31,2	27,05	33,9	40,76	36,19	45,33	54,47
Dimensions LxPxH (mm) with table	2070 2250 2256	2070 2560 2256	2070 2975 2256	2110 2551 2256	2110 2966 2256	2110 3381 2256	2070 2250 2256	2070 2560 2256	2070 2975 2256	2110 2551 2256	2110 2966 2256	2110 3381 2256	2825 2551 2256	2825 2966 2256	2825 3381 2256	2825 2551 2256	2825 2966 2256	2825 3381 2256
Dimensions (H) with extractor**	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662	2662
Useful height of lower decks (mm)	200	200	200	175	175	175	175	175	175	200	200	200	175	175	175	175	175	175
Useful height of upper deck (mm)	250	250	250	225	225	225	225	225	225	250	250	250	225	225	225	225	225	225
Net weight (kg)	2650	2710	2860	2710	2860	3010	3110	3210	3310	3010	3110	3210	3400	3510	3630	3610	3710	3925

*3 power levels - oven power can be adjusted to suit your needs.

** Height given with extractor in vertical position, can be placed in horizontal position.

OPTIONS & ACCESSORIES	
Table (for 850mm wide models)	€
Electrical damper on all decks	€
Integrated elevator-loader	€
Column elevator-loader	€
Grey elevator-loader + stainless steel side covers	€

BAKING THE BEST OF GOODS



555 rue Benoit Frachon, 26800 PORTES-LES-VALENCE (France)
Phone : +33 (0) 475 575 500 - Email : contact@pavailer.com
www.pavailer.fr

an Ali Group Company



The Spirit of Excellence