

EMERAUDE

BI-ENERGY DECK OVENS



MADE IN FRANCE



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


PAVAILLER



EMERAUDE RANGE

The Emeraude oven is the ultimate all-rounder! Thanks to the combination of three annular tube technology decks and an electric deck, it makes baking easy and convenient in all circumstances.

Emeraude will satisfy your needs, whether for large batches or intermittent baking throughout the day.

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

BI-ENERGY OVENS EMERAUDE RANGE

Thanks to its dual energy source, Emeraude allows you to combine different types of baking with flexibility and reactivity.

Emeraude ovens are available in 3 models with different depths (1600, 2000 & 2400mm).

They feature 4 decks: 1 electric deck and 3 annular-tube decks, fired by natural gas, propane or fuel oil.



SMOOTH & EFFICIENT BAKING



ENERGY SAVINGS

Derived from the JADE and OPALE ovens, Emeraude offers **flexible dual-temperature operation**.

Thanks to **reinforced insulation** between the electric and annular tube decks, **simultaneous baking of breads requiring different temperatures** becomes child's play.

The **rapid return to set temperature** of the electric deck enables **restocking during the day to meet demand and satisfy customers**, without requiring the full use of the other three decks.

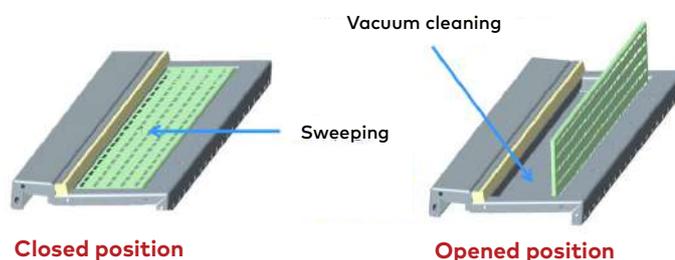
The independence of the electrical deck and the **flexible use** of each zone ensure that **energy consumption is kept under control**.

Thermal insulation is provided by rock wool panels 100 to 140 mm thick, depending on the panels, for **enhanced safety and excellent energy efficiency**.

Each oven zone is also equipped with a programmable start-up timer.

EASY CLEANING

Thanks to the crumb tray built into each deck, a simple sweep is all it takes to clean the deck and collect crumbs without scattering them on the floor.



CONSTRUCTION

- Front entirely in **brushed stainless steel**.
- Control panel and door handles on **right or left**.
- Full, crease-free volumes to **prevent dust accumulation**.
- Extraction motor located **at the rear of the oven**, away from potential damage from shovels and brooms.
- Can be **built-in on 3 sides** if required (maintenance operations can be carried out from the front).
- All **fuels, with all burner brands**, can be selected to order.

BENEFITS

- **Independent** bottom and top control.
- **Latest-generation steam generator**, with independent operation and optimized steam production.
- **Easily removable hood grids**, without tools, for cleaning.
- **Optimized heat distribution** by diffusion plate.
- **Excellent oven insulation**, both on the outside and between the chambers, minimizing heat loss and saving energy.
- **Quieter, more efficient** hood extractor.



FILTER CARTRIDGE BRITA INCLUDED



Emeraude 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 Emeraude deck ovens.

REGULATION PROGRAMMING FOR THE ELECTRIC DECK



MODULE ON

- 1 - On / Off
- 2 - On / Off of the hood extractor
- 3 - Steam generator
- 4 - On / Off of the lighting
- 5 - Setting of the temperature of the top
- 6 - Setting of the temperature of the bottom
- 7 - Timer setting
- 8 - Timer starting
- 9 - Top temperature
- 10 - Bottom temperature
- 11 - Baking timer

MODULE OFF

- 1 - On / Off
- 2 - On / Off of the hood extractor
- 4 - On / Off of the lighting
- 6 - Setting of the deferred starting day
- 7 - Setting of the deferred starting hour
- 8 - On / Off of the deferred starting
- 9 - Display of "DIF" if deferred starting
- 10 - Real day or deferred starting day
- 11 - Real hour or deferred hour

Temperatures displayed in Celsius degrees (°C) or Fahrenheit (°F).

TECHNICAL DATA



METICULOUS FINISHES

- ANGLES DESIGNED TO AVOID HARD-TO-CLEAN NOOKS AND CRANNIES.
- SMOOTH SURFACES WITH VERY FEW ROUGH EDGES.



ERGONOMICS AND EASE OF USE

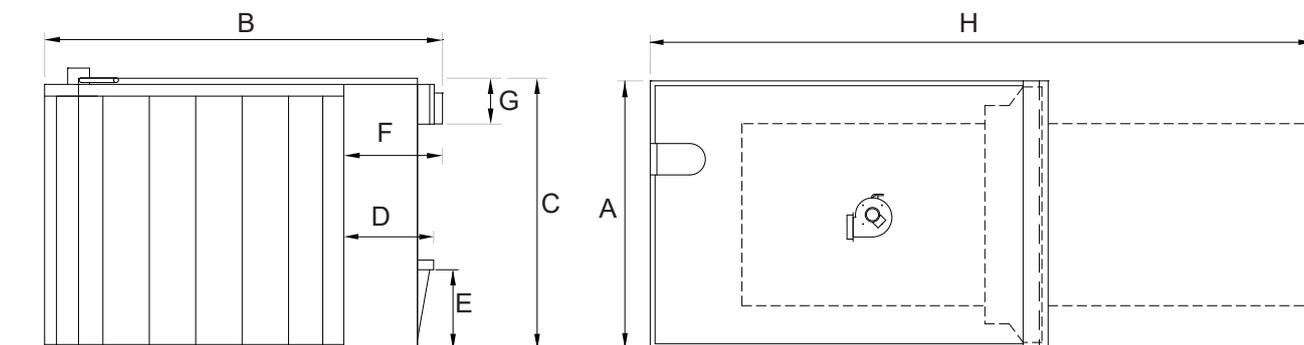
- ERGONOMIC HANDLES WITH EMBELLISHMENTS.
- INTEGRATED MAGNETIC BLADE HOLDER ON BOTH SIDES.
- STEAM RECALL BUTTON ON EACH SIDE



TIMERS

- 4 SEPARATE TIMERS PER LEVEL FOR BETTER VISIBILITY OF YOUR BAKING.

DATA & DIMENSIONS



● standard ○ option

	E24 1600	E24 2000	E24 2400
Number of doors per deck	2	2	2
Number of decks	4	4	4
Door width (mm)	2 x 760	2 x 760	2 x 760
Damper on upper deck	●	●	●
Damper on all decks	○	○	○
Baking depth (mm)	1600	2000	2400
Baking surface (m ²)	9,6	12	14,4
A - Width (mm)	2220	2220	2220
Width with integrated elevator (mm)	2420	2420	2420
B - Depth (mm)	2787	3189	3595
H - Depth with elevator in high position (mm)	4892	5604	6425
C - Height with hood (mm)	2200	2200	2200
Height with extractor (mm)	2240	2240	2240
D - Table's depth (mm)	470	470	470
E - Table's height (mm)	680	680	680
F - Hood's depth (mm)	140	140	140
G - Hood's height (mm)	330	330	330
Electrical supply	400V / TRI+N+T/50Hz		
Power (kW)	17,7	19,8	21,6
Rated current (A)	27,1	30,1	32,7
Fuel/Gas heating power (kW)	48	53	62
Net weight (kg)	4100	4600	5100

NON CONTRACTUAL DATA



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

an Ali Group Company



The Spirit of Excellence