

# Australian Bakery & Pizza

Importers and Distributors



## Pavailler Cyclothermic Deck Ovens



Brass Thermometer

Door Handles

Pavailler CYCLOTHERMIC ranges are deck ovens, heated through recycled air. Thanks to the high performances of the air recycling system, the CYCLOTHERMIC oven range has an excellent baking quality and regularity, while assuring a flexible use.

The CYCLOTHERMIC range ovens, can be tailed on two sides in order to optimise available working space.

	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	
All decks 210mm Height + 2 steam extractors		Option	Option		Option	Option		Option	Option	Option	Option	Option	Option
Damper on upper deck	Yes, on all models												
Damper on all decks	Optional, on all models												
Useful baking Depth	1620	1970	2370	1620	1970	2370	1820	1970	2370	1970	2370	1970	2370
Baking Surface (m <sup>2</sup> )	4.7	5.7	6.8	7	6.5	10.2	9.3	11.3	13.6	12.7	15.3	17	20.3
<b>Dimensions</b>													
Width(mm)	1581	1581	1581	2305	2305	2305	2305	2305	2305	3300	3300	3300	3300
Depth(mm)	2795	3145	3545	2795	3145	3545	2795	3145	3545	3145	3545	3145	3545
Height	All units are 2250 mm high												
Size FrontBrick Version	1641			2365			2365			N/A		N/A	
Power (Kw)	4 - on all models												
Thermal Power (Kw)	43	47	53	40	60	60	53	65	76	65	82	76	92
Weight (Kg)	1620	1970	2370	3650	4020	4620	3250	3620	4420	4720	5720	5120	6170

**Your Bakery/Pizza Equipment Specialists.**

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