User/Installation manual

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TOPAZE STYLE OVEN

Translated manual
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Ladies and gentlemen,

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You have just purchased one of our Pavailler products.
We wish to thank you for the confidence you have placed in our products.
These products are the result of extensive studies and testing to ensure your full satisfaction.
Our sales and after sales teams are always available to help you install, start up and use the product under optimum conditions.

WARRANTY CONDITIONS ON THE FRENCH MARKET

This document contains the conditions and recommendations for installing, using and maintaining our equipment.
Pavailler equipment has a one year warranty for parts and labour.
Certain operations requiring the intervention of a specialised technician may only be performed by Pavailler's after sales service or one of our authorised dealers.
Any modifications to the equipment and non-observance of the recommendations of use stated above shall release Pavailler from all liability and make the warranty null and void.
For further information, please contact our technicians or authorised dealers.
In a continuous quest for improvements S.E.B.P. reserves the right to modify the technical characteristics of its products without prior notice. Dimensions, visuals and weights are given by way of illustration.

PLEASE READ CAREFULLY BEFORE USING THE EQUIPMENT

- The customer must make sure that the premises where the equipment is to be installed have a suitable capacity, in compliance with the applicable rules and standards.
- There must be no flour accumulations in the vicinity of the oven.

LIMITING FLOUR DUST EMISSIONS

Flour, the main ingredient in dough, is also considered the main cause of respiratory diseases in the baking sector, such as colds and asthma.
In fact, dust developing during flour processing are one of the causes for different forms of colds or, more seriously, different types of asthma.
Below is a list of recommendations on how to limit flour dust formation in the bakery as much as possible:

• Use 25 kg bags instead of 50 kg bags and empty them in several steps.
• Place the open end of the bag on the bottom of the mixer bowl and pull it up gently, holding the other end.
• Reduce the height from which the flour drops as much as possible.
• Do not shake the empty bag, close it and gently roll it up to fold it.
• Add the flour into the mixer bowl after the water (never the other way round).
• Distribute the flour manually or by means of a sieve without throwing it.
• Clean the worktop with the dough cutter, do not use a brush or compressed air (air gun).
• Separate work clothes from normal clothes.
• Do not shake out or brush work clothes, wash them.
• Avoid draughts.
• When using the mixer stick to the programmed operation in first gear during the first two minutes of the mixing cycle.
This is when the most flour dust is emitted.
• When using the mixer shift back into first gear each time flour is added.
• It is preferable to use a vacuum cleaner with a dust filter and to perform the cleaning operations in damp conditions by using a scraper instead of brushes or rags.
• Wear a protective mask during the operations generating the most dust: loading the mixer bowl, using the hydraulic divider, flouring the dough pieces, etc.
• Use equipment specially designed for reducing dust emissions: mixer with anti-dust lid, hydraulic divider with anti-adhesion treatment, etc.

Other volatile substances can be harmful or dangerous to the operator's health, please consult the information given by the raw material supplier.

ENVIRONMENTAL PROTECTION

In compliance with the current regulations this symbol indicates that the product may not be disposed of with household waste at the end of its service life.
To protect the environment the product must be taken to a collection point suitable for its treatment, valorisation and recycling.
The user thus helps to preserve natural resources and to protect health.

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1 GENERAL CHARACTERISTICS

1.1 DESCRIPTION

♦ Ovens from the TOPAZE STYLE range are heated electrically and are fitted with a ventilation system in the baking chamber.

♦ TOPAZE STYLE ovens are available in 4 versions:

L10B model :
Baking racks are 96mm apart.

The model L10B has a capacity of 10 baking pans (400x800 or 460x760).

C10B model :
Baking racks are 96mm apart.

The model C10B has a capacity of 10 baking pans (400x600 or 460x660).

L04B model :
The model L04B has a capacity of 4 or 5 baking pans 400x800 or 460x760.

400x800: Baking racks are 96mm apart. It is possible to add a 5th level with 2 supplied slide channels. The spacing will be 75 mm.

460x760: Baking racks are 86 mm apart, 69 mm with a 5th level.

C04B model :
The model C04B has a capacity of 4 or 5 baking pans (400x600 or 460x660).

400x800: Baking racks are 96mm apart. It is possible to add a 5th level with 2 supplied slide channels. The spacing will be 75 mm.

460x660: Baking racks are 86 mm apart, 69 mm with a 5th level.

♦ **All TOPAZE STYLE ovens are fitted with steam generators**

♦ The baking chamber and exterior panels are made out of 100% stainless steel.

♦ The electronic panel installed on the front houses all the oven controls.

♦ The baking time can be programmed for a period of up to 60 minutes.

♦ An alarm indicates the end of the baking cycle.

♦ TOPAZE STYLE ovens have an interior light in the baking chamber and a reversible door (left or right opening). The internal door on hinges is easily opening under tool to facilitate the cleaning (cf. Maintenance page 22).

♦ All TOPAZE ovens are designed for the attachment and connection of a hood.

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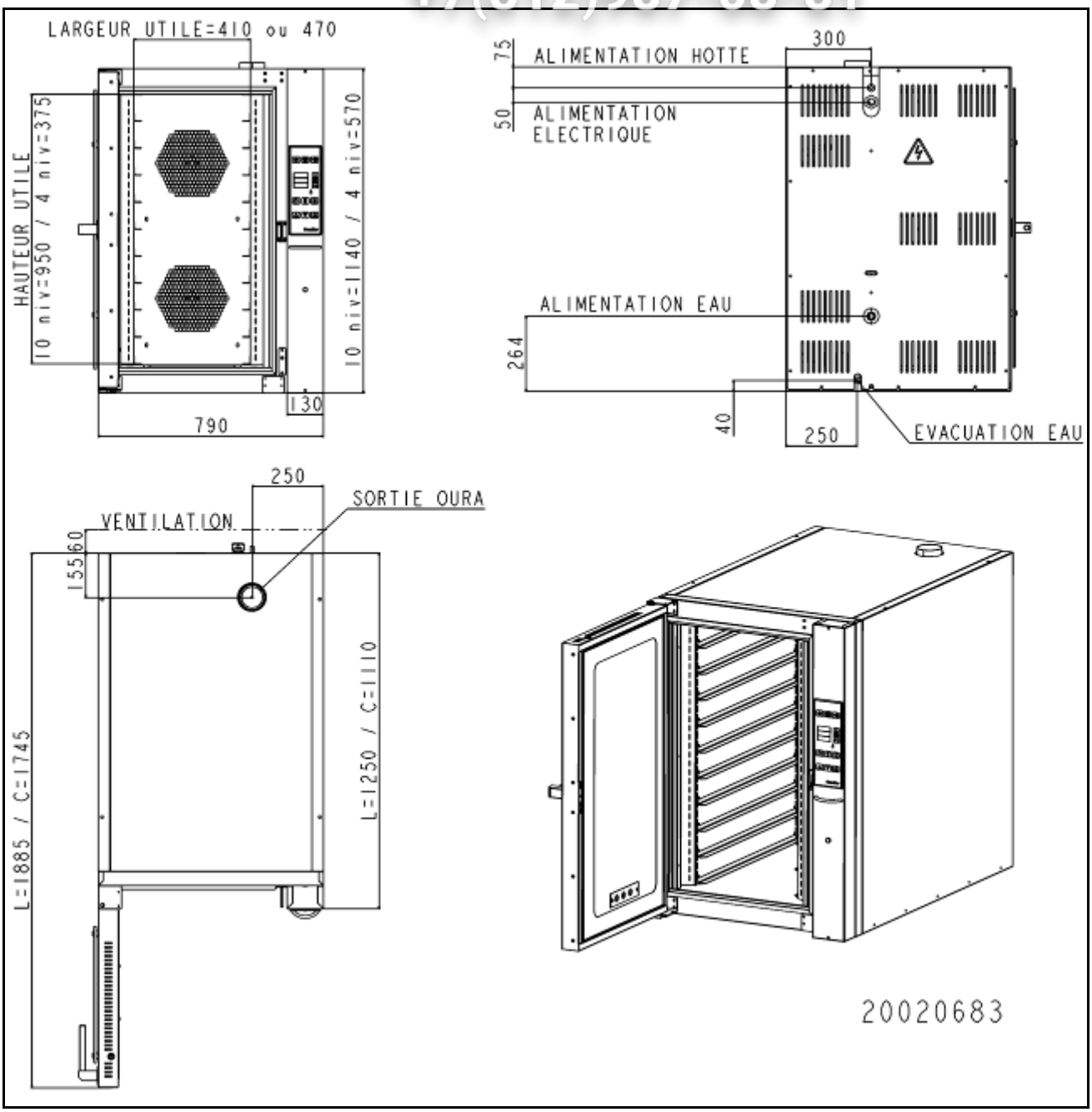
1.2 OVERALL DIMENSIONS OF TOPAZE STYLE OVENS



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1.3 DIMENSIONS AND WEIGHT

A free space of 60mm is required behind the oven for ventilation of the electrical devices and for the various connections (cold water, evacuation, electricity)

Models	L10B	C10B	L04B	C04B
Width (mm)	790	790	790	790
Depth (mm)	1360	1220	1360	1220
Height (mm)	1150	1150	570	570
Weight (Kg)	250	230	155	155

1.4 POWER AND INTENSITY TABLE

Oven type		L10B		C10B		L04B		C04B	
Voltage	No. of phases	P (kW)	I (A)	P (kW)	I (A)	P (kW)	I (A)	P (kW)	I (A)
208V 50/60Hz	3 + T	16.2	43.4	16.2	43.4	8.4	23.2	8.4	23.2
220V 50/60Hz	3 + T	18.1	46	18.1	46	9.4	24.6	9.4	24.6
230V 50/60Hz	3 + T	19.8	48	19.8	48	10.3	25.9	10.3	25.9
240V 50/60Hz	3 + T	21.6	50	21.6	50	11.2	26.8	11.2	26.8
380V 50/60Hz	3 + N + T	17.1	28.5	17.1	28.5	9.4	14.2	9.4	14.2
400V 50/60Hz	3 + N + T	19	30	19	30	10.3	14.9	10.3	14.9
415V 50/60Hz	3 + N + T	20.5	31.1	20.5	31.1	11.2	15.5	11.2	15.5

Installed electrical power ratings are given without the steam extraction hood.
Add 1A and 180W to obtain the current and power of the oven with hood.

1.5 OPTIONS AND ACCESSORIES

Options for ovens from the TOPAZE STYLE range:

- Proofer box or base
- Extraction hood or condenser

Topaze oven proofers and bases can be supplied with feet or castors.
The oven's electromechanical controls can be replaced with a programmable electronic interface

Available accessories:

- Pans, Trays

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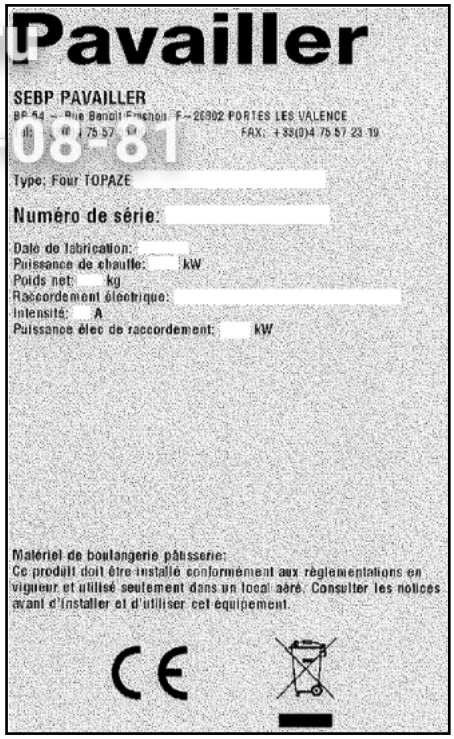
1.6 CONFORMITY OF REGULATIONS

The equipment is in compliance with the following European directives:

- 2006/42/CE Directive machines
- 2004/108/CE Directive electromagnetic compatibility
- Reglement (CE) 1935/2004 of 27th octobre 2004

This conformity is attested by :

- The mark of conformity CE indicated on the descriptive label fixed behind the oven
- The declaration of conformity CE joined with the oven (see typical declaration page 8)
- The present original note of instructions which must be communicated to the fitter and to the user



1.7 ACOUSTIC CHARACTERISTIC

The level of acoustic pressure measured according to the trial code PREN 454 is lower in 70dBA.

1.8 INSTRUCTIONS OF RECYCLING

In compliance with the current regulations this symbol indicates that the product may not be disposed of with household waste at the end of its service life.
To protect the environment the product must be taken to a collection point suitable for its treatment, valorisation and recycling.
The user thus helps to preserve natural resources and to protect health.

Packaging :

Ovens TOPAZ STYLE are delivered in a packaging to protect it from damage from transport.
Packaging materials are raw materials and are recyclable. If they are not preserved, please recycle these materials.
For more information concerning the recycling, please contact your local administration which will inform you on the scene about collection of the waste and the opening hours.

Mechanical parts :

Concerning the environmental protection, the hoarse or worn mechanical parts must be recycled (iron framework).

Declaration of conformity:

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CONFORMITY DECLARATION

Déclaration de conformité
Konformitäts Erklärung
Dichiarazione di conformita'
Declaración de conformidad

CE

The Manufacturer :
- Le fabricant - il costruttore
- Der Hersteller - El fabricante

SEBP PAVAILLER
BP 54 - Rue Benoit Frachon
F - 26802 PORTES LES VALENCE

Declares under its only responsability that the brand new product here under described :
- déclare, sous sa seule responsabilité, que le matériel neuf désigné ci-après :
- dichiara, sotto la propria esclusiva responsabilità che il prodotto, nuovo di fabbrica :
- erklärt, in seiner alleinigen Verantwortung die Konformität der nachfolgend aufgeführ Ware :
- declara bajo su propio responsabilidad que el material descrito a continuación :

Machine for bakeries/confectioners
Machine pour boulangerie/pâtisserie - Macchina per panificio/pasticceria - Machine für Bäckerei/Feinbäckerei - Máquina para panadería/pastelería

Model : - Modèle - Modello - Modell - Modelo :
Convection oven
Four ventilé - - - Convection oven

Type : Four TOPAZE
- Type : - Tipo : - Typ : - Tipo :

Code :
- Code : - Codice : - Code : - Código :

Serial
- N° de série : - N° di serie : - Seriennr : - Número de serie :

Year of manufacture :
- Année de fabrication : - Anno di costruzione : - Baujahr : - Año de fabricación :

is compliant with the following European Directives :
- est conforme aux directives européennes suivantes :
- mit den folgenden europäischen Richtlinien konform ist :
- E' conforme alle seguenti direttive europee :
- está conforme con las siguientes normas europeas :

2006/42/CE MACHINE DIRECTIVE
2006/42/CE Directive machines
2006/42/CE Maschinenrichtlinie
2006/42/CE Direttiva macchine
2006/42/CE Directiva de Máquinas

2004/108/CE DIRECTIVE CONCERNING THE ELECTROMAGNETIC COMPATIBILITY
2004/108/CE Directive compatibilité électromagnétique
2004/108/CE elektromagnetische Kompatibilitäts-Richtlinien
2004/108/CE Direttiva Compatibilità Elettromagnetica
2004/108/CE Directiva compatibilidad electromagnética

REGULATION (EC) 1935/2004 of 27 october 2004
Under normal and foreseeable conditions of use not bringing about an unacceptable change in the composition or deterioration of the organoleptic characteristics of bread dough, the above mentioned machine is authorised for food contact in the bakery field.

- Réglement (CE) 1935/2004 du 27 octobre 2004
La machine référencée ci-dessus, dans les conditions normales et prévisibles d'emploi n'entraînant aucune modification inacceptable de la composition ou une altération des caractères organoleptiques de la pâte à pain, est apte au contact alimentaire en boulangerie.
- Regolamento (CE) 1935/2004 del 27 ottobre 2004
La machina in oggetto, nelle normali e prevedibili condizioni d'impiego, non provoca alcuna modifica non accettabile della composizione o alterazione delle caratteristiche organolettiche della pasta di pane. E' adatto al contatto alimentare in panificazione.
- Verordnung (EG) 1935/2004 vom 27 October 2004
Unter normalen oder vorhersehbaren Verwendungsbedingungen, welche keine unvertretbare Veränderung der Zusammensetzung oder eine Beeinträchtigung der organoleptischen Eigenschaften des Brotteigs herbeiführen, ist die oben genannte maschine für Lebensmittelkontakt im Bäckereibereich zugelassen.
- Reglamento (CE) 1935/2004 de 27 de octubre 2004
La máquina se hace referencia anteriormente, en condiciones normales y previsibles de empleo, sin alterar la composición o un deterioro inaceptable de las características organolépticas de la masa de pan, es adecuado para contacto con alimentos en cocción.

it is certify as before mentioned :
- et est certifié comme indiqué :
- und ist mit folgenden Produktzertifizierungen ausgestattet :
- Ed è dotato delle seguenti certificazioni di prodotto :
- y está certificado como sigue :

Only Yves Adrien, plant manager, is authorized to build up the technical file of this product.
Mr Yves Adrien, directeur d'établissement, est seul autorisé à constituer le dossier technique de ce produit.
Il Sig. Yves Adrien, direttore di stabilimento, è il solo autorizzato a costituire il fascicolo tecnico di questo prodotto.
Mr Yves Adrien, Ausstellungsdirektor, ist der Alleinberechtigte zur Bildung der technischen Akte dieses Produktes.
Sr Yves Adrien, director de establecimiento, es sólo autorizado a constituir el expediente técnico de este producto.

Portes-lès-Valence, le

Yves ADRIEN
Plant manager - Directeur d'établissement - Direttore di stabilimento - Betriebsleiter - Director de establecimiento

S.E.B.P. Société d'Equipement de Boulangerie-Pâtisserie
Société par Actions Simplifiée au capital de 2 850 000 €
Siège social : BP 54 - Rue Benoît Frachon - F-26802 Portes-lès-Valence Cedex -France
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SIREN 478 695 034 - RCS Romans - N° TVA Intracommunautaire FR 17 478 695 034 - Code NAF: 2893 Z
Lieu de juridiction : Le tribunal compétent du ressort de notre siège social.

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2 INSTALLATION AND COMMISSIONING

2.1 INSTALLATION

Installation recommendations :

TOPAZE STYLE ovens are delivered ready for use. The required connections can be set up very easily. However, certain precautions must be taken to obtain optimum performance from your oven.

Please check that :

- The passages of door are self-important dimensions to allow to pass the packaging or the oven with nude (table 1.3 page 6).
- Its definitive place of installation can support the mass of the oven (we recommend you the steam room or the optional available special base on all the ovens)
- The ground is plan and of level (Otherwise prefer a base or a steam room to adjustable feet).
- The room is equipped :
  - of the power supply adapted to the type of the oven (minimal electric power to respect, to see picture paragraph 1.4 page 6),
  - of a system of electric insulation / protection and cut in load calibrated according to the picture paragraph 1.4 page 6 (switch to be planned by the customer), easily approachable and placed near immediate of the oven,
  - pipes of sufficient supply and evacuation of water (see picture page 10),
  - of a fireplace of evacuation of vapors adapted to the oven,
  - of a ventilation of the premises adapted to the settled equipments,
  - of a minimum lighting of 300 luxes (cf. NF standard 1837).

Instructions of handling and installation :

- Installation of the base :
  - Take up the support of the oven (base or steam room) with feet,
  - Position the support in the place where the oven is going to work and adjust so necessary flatness,
  - Block the support in position
- Installation of the oven :
  - Unpack the oven on its palette,
  - If you have an equipment of lifting, to girth the oven (2 belts minimum), the rise and to arrange it on the support
  - If you have a system of lifting typical "hoist-stacking truck", to raise the oven with its palette at the level of the support, then make slide the oven on the support,
  - Adjust the oven on the support to align the highly-rated, fix the oven on the support by the back (to defuse the hood defers)

ATTENTION HIGH CENTRE OF GRAVITY: RISK OF FALL OF THE OVEN ONCE INSTALLS ON ITS SUPPORT

Connection procedure of the steam evacuation

TOPAZE STYLE ovens must be connected to a steam exhaust to the outside.

Installation with Pavailler hood :
Installing the Pavailler hood with the instructions supplied with the hood: connect the exhaust vent on the hood to the oven with the cuff diameter 83 and 90 mm diameter hose to the hood. Sealing between the sleeve and the casting with silicone sealant.
The output of the hood is designed with a flexible diameter 125 (supplied).

Installation without Pavailler hood
Without Pavailler hood, The oven must be installed under a hood allowing to get back vapors of cooking escaping by the door and by the oura behind the oven.
Install necessarily the cuff diameter 88mm on the oura. Use some putty silicone to make the waterproofness between this cuff and the oura.

Connecting the condensate drain to sewer

A discharge pipe (30mm diameter minimum) is expected by the customer for all TOPAZE STYLE ovens. The slope should be 1cm/m minimum. The condensate is at the bottom and back of the oven with a copper tube 10-12mm diameter slightly exceeding the oven. Connect also the condensate of the Pavailler hood

Connecting the water supply :

To connect the steam injection there should be a drinkable water supply.
This supply should include a stop valve near the oven, identified and easily accessible. This valve must be condemnable by padlocks in closed position. The pressure must be between 1 and 7 bar.
A hose type « Washing machine » in 20-27 femal is supplied with the oven. Plan an arrival in 20-27 male.

Table of electrical connections :

Ovens type		**L4/C4**	**L10/C10**
Câbles	208 à 240V	4 x 4 mm^2	4 x 10 mm^2
	380 à 415V	5 x 2,5 mm^2	5 x 6 mm^2

- Sections are given for H07RNF wires to a maximum temperature of 30°C and with a maximum length of 8 meters.
- Your disconnecting switch must be sized to the table of intensities above.
- PAVAILLER hood or condenser: a terminal block located at the back of the oven is provided for the electrical supply to the hood (2A maximum). The hood control (switch) is positioned on the panel on the oven front.

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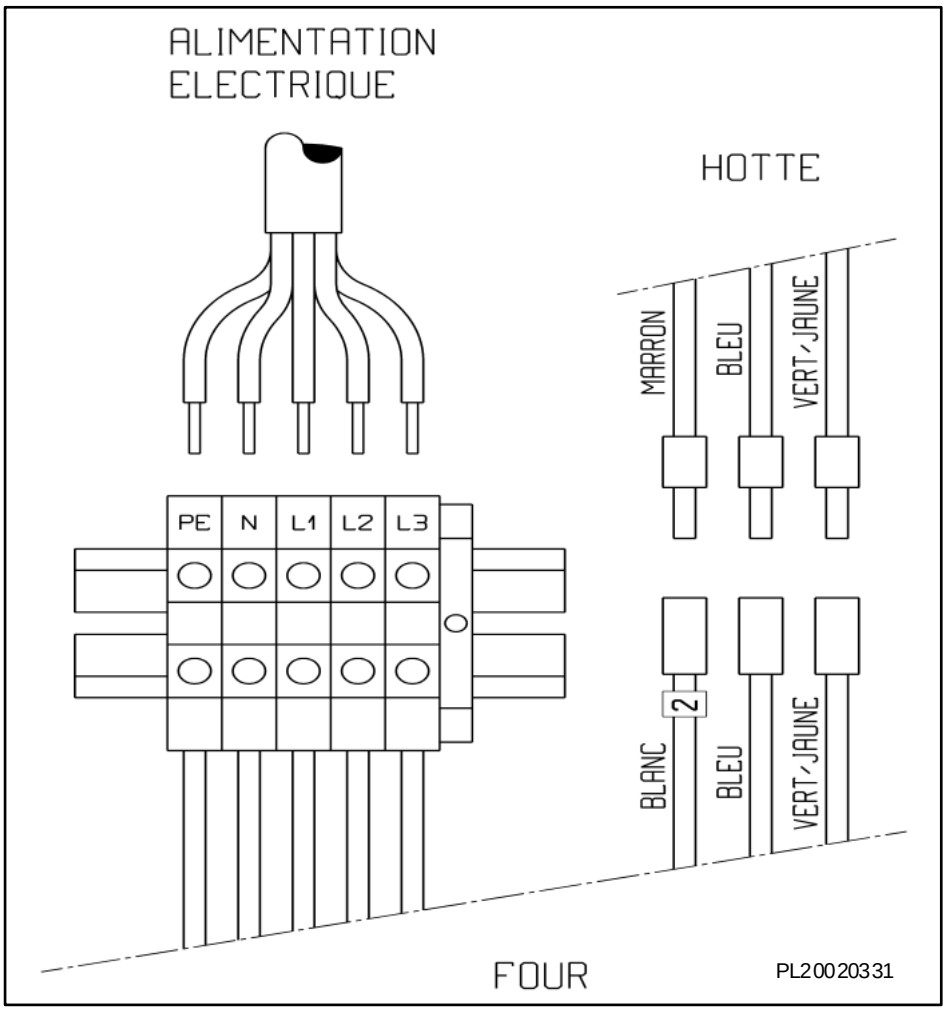
Procedure of electrical connection :

If the oven's installation site meets the recommendations described above, you can now connect it by doing the following:

- Make sure you have a suitable switch disconnector.
- Install the switch-disconnector and connect the wire. For safety reasons, make sure that the switch is on the OFF position.
- The oven's power wire is supplied and installed. It goes beyond the stuffing box at the back of the oven.
- Fix the wire to the switch-disconnector.
- Firmly tighten the screws of the terminals, wires must not move from their slot.
- To connect electrically a hood or a condenser PAVAILLER, disassemble the back cover of the oven and connect wires following the diagram below. Firmly tighten the terminal screws and remount the rear cover.



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2.2 START-UP

- Make sure that the oven door and the steam evacuation outlet are closed.
  - Outlet handle fully engaged for the electomechanical model.
  - Red LED (rep 7 page 15) for the electonic model.
- Turn switch-disconnector ON
- Set the temperature on the regulator (see page 14) or the electronic plate (see page 19) to the required value.
- Press the ventilation control key :
  - Using switch (3) (see page 14) for the electomechanical model,
  - Using the ON/OFF key (see page 15) for the electonic model.

Turbine(s) at the bottom of the baking chamber should begin to turn within 20 second.

- Your oven is now in preheating mode.

Nota : The rotation of the turbine(s) is reversed at regular time intervals, in order to standardize the temperature in the cooking chambe.

CAUTION ON THE RISKS OF BURNS :

During all the duration of use of the oven in cooking, from the preheating to the cooling, there are residual risks of burns, particularly at the front of the oven, especially on articulated windows.

Wearings personal protective equipement like anti-scald gloves is REQUIRED for the introduction and the withdrawal of cooking support in the oven, and for opening the zipper of fresh air.

If the door is open during cooking or at the end of cooking, it is strongly recommanded to open the door in 2 steps :

- Unlock with the handle and opening up slightly to let off the steam in the oven (which can cause burning)
- Open the door once the steam completely removed

In case of malfunction of the valve steam injection, there are residual risks of scalding on opening the oven door.

When the door is open, aware of the risk of burns and shear-training on the turbines at the bottom of the oven; risk of burns by pressing the sensor and door opening button steam injection.

- To stop the oven, press the switch control ventilation (3) (see page 14) ou ON/OFF (see page 15).

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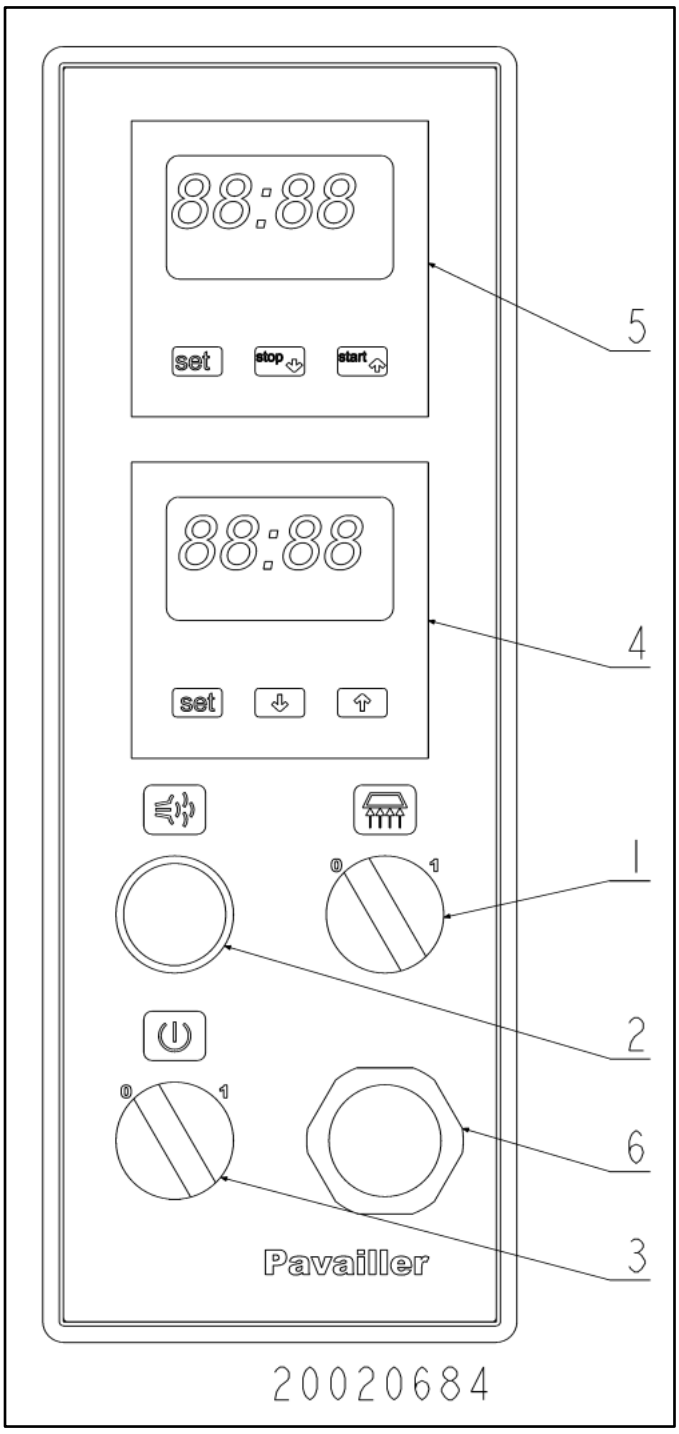
3 UTILISATION ET MODE D'EMPLOI

3.1 ELECTROMECHANICAL CONTROL PANEL

3.1.1 Présentation



Ref	Description	Use
1	Hood Power Button (or condenser)	o Turn the button to position 1 to start the hood (or condenser): Green light goes on. o Turn the button to position 0 to stop the hood extractor (or condenser).
2	Steam button	Allows injection of steam (6 seconds maximum).
3	Oven control button	o Turn the button to position 1 to start oven. Allows programming the regulator. Green light goes on. o Turn the button to position 0 to stop oven.
4	Temperature regulator	Indicates oven temperature Used to display and adjust temperature settings.
5	Timer	Display programmed baking time from 0 to 60 minutes.
6	Buzzer alert	Signals end of baking cycle when timer reached zero.

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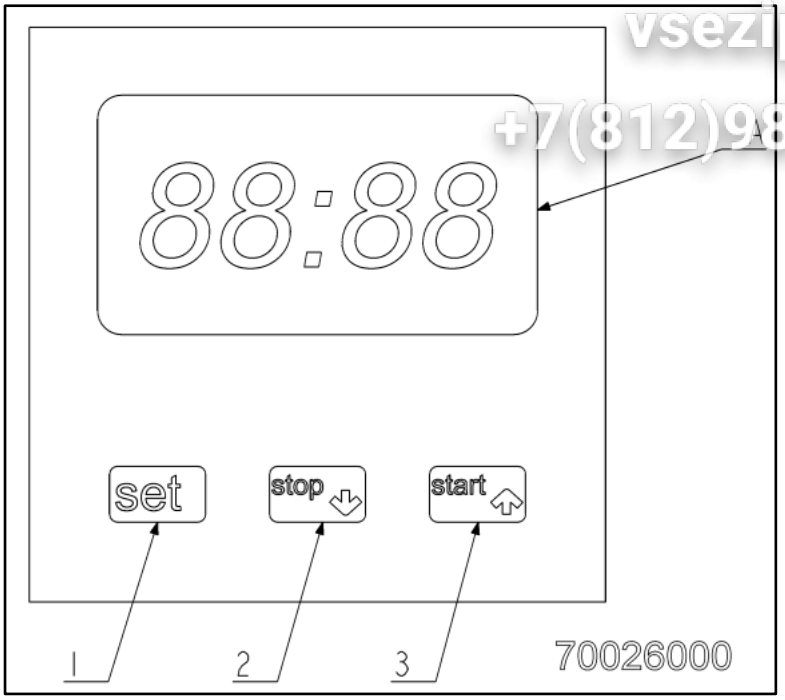
3.1.2 Baking timer

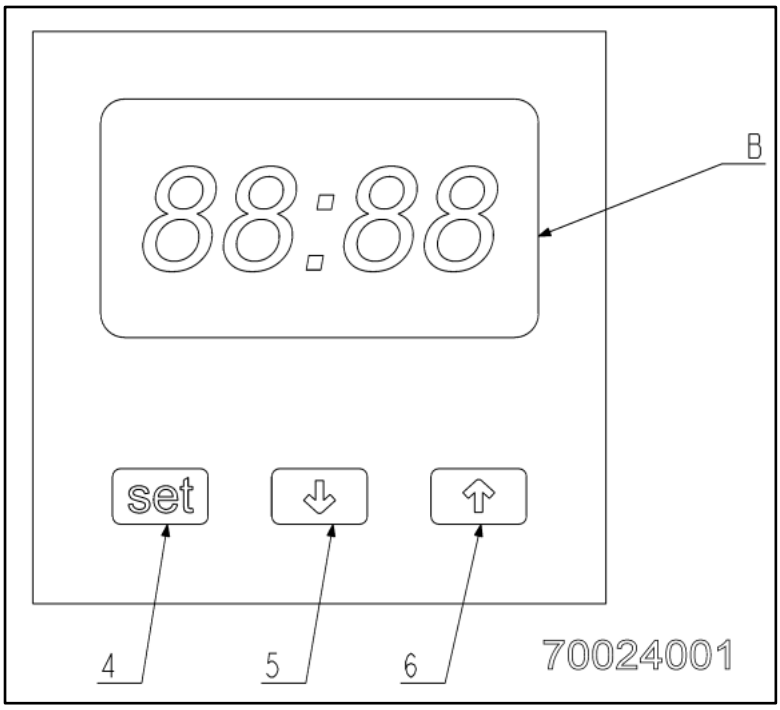


Setting baking time :
Press SET key (1) once to enter minutes. 2 figures of minutes flash on and off (A).
Use key (2) and (3) to reduce or increase time.
Press SET again to enter seconds.
2 figures of seconds flash on and off (A).
Use key (2) and (3) to reduce or increase time.
Press SET key or wait 4 seconds to exit baking time settings.

Baking cycle countdown timer :
Press START key once (3).
The time in minutes and seconds begins to count down.
While counting down, the timer can be stopped by pressing the stop button.

End of countdown
When the time 00 :00 is reached, the buzzer sounds (don't cut the oven).
Press the STOP key to turn off buzzer and return to the programmed baking time.

3.1.3 Temperature regulator



Oven temperature reading
Permanently displayed at A.

Reading and adjusting required temperature
Press SET (4) key once. The thermometer symbol flashes below on the left. The device displays the required temperature.
You can adjust the temperature up and down using the arrow keys (5) and (6).
To return to the oven's actual temprature press the SET key once. The thermometer symbol goes out. As soon as the required temperature is reached the display **OUT1** goes out.

Locking the regulator
Press and hold down the 'up' arrow (6) until the device displays **0-nn.**
The regulator is now locked. By pressing SET, **O-nn** is displayed and you cannot read or modify the required temperature. To unlock, press and hold down the 'up' arrow until 0-nn disappears (press for about 4 seconds).

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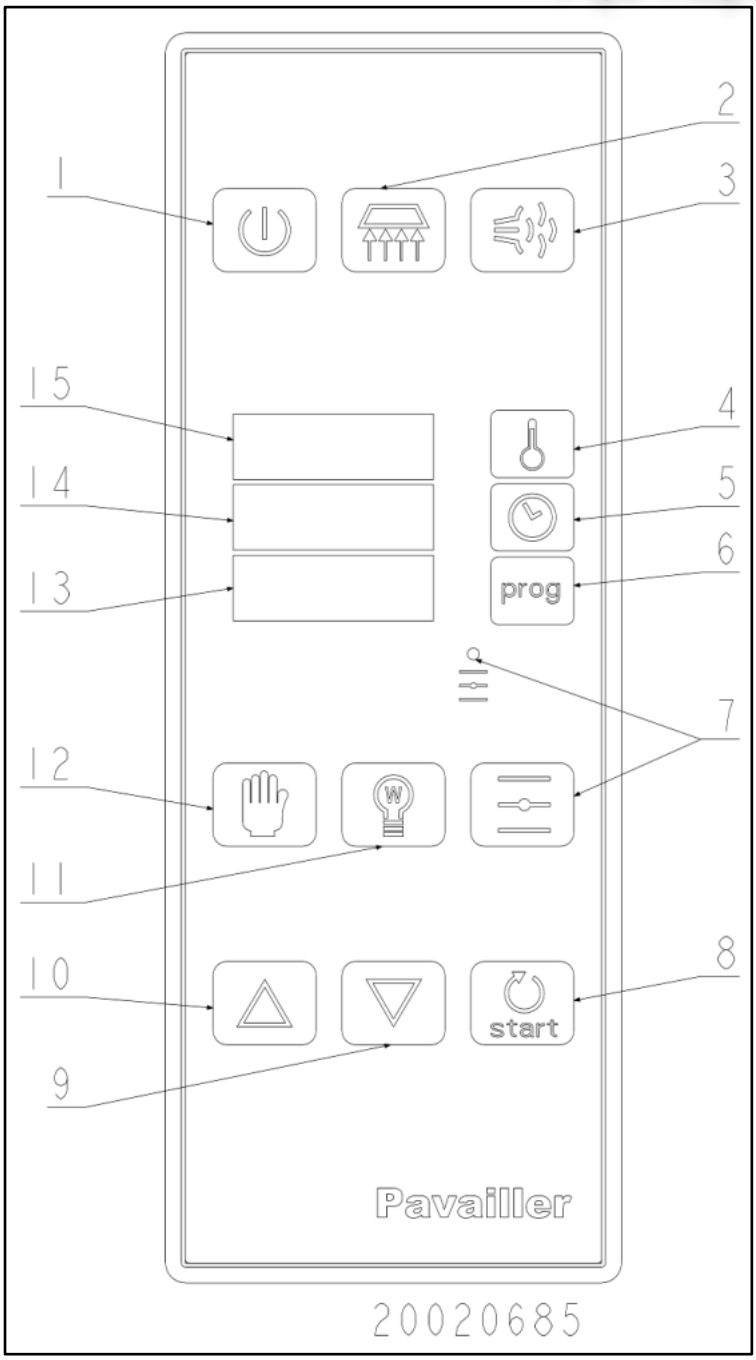
3.2 ELECTRONIC CONTROL PANEL

3.2.1 Présentation



Ref	Description
1	Start of oven
2	Stat/Stop the extractor hood
3	Steam injection
4	Temperature settings
5	Timer
6	Choice of the program
7	Oura's opening and light (light on = oura is open ; light off = oura is closed)
8	Starting up of the cycle
9	Key set « down »
10	Key set « up »
11	Stat/Stop the oven's light
12	Access to the "manual" mode
13	Current program
14	Baking time (or programming)
15	Baking temperature (or programming)

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3.2.2 Date setting

STAGES	DISPLAY	KEY	ACTION
0	250 1122 P01	PREHEATING MODE	☐ Oven temperature : 250° ☐ Hour : 11h22 ☐ Program : 01
			Press 5 s
1	0932		HOUR setting
			Validation
2	11 0-99		YEAR setting
			Validation
3	04 0-12		MONTH setting
			Validation
4	12 0-31		DAY setting
			Validation Press 5 sec or wait 10 sec

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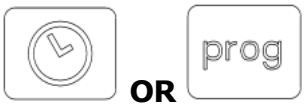
3.2.3 Deferred starting up (Manual or automatic functioning)

STAGES	DISPLAY	KEY	ACTION
0	- 1 - 1 8 2 0	SLEEP MODE	☐ Day : Monday ☐ Hour : 18H20
			Press 5 s
1	- - - - - - - H 0 1		Clock Selection
			Validation
2	- 2 - H 0 1		Day Selection
	1 = Monday 2 = Tuesday 3 = Wednesday 4 = Thursday 5 = Friday 6 = Saturday 7 = Sunday	1-5 = Monday to Friday 1-6 = Monday to Saturday 1-7 = Monday to Sunday 6-7 = Saturday to Sunday	
			Validation
3	P 0 1 H 0 1		Program Selection
			Validation
4	- 2 - 0 6 0 0 H 0 1		Hour Selection
		 OR	Deferred starting up validation : Press 5 s

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If clock ON	- 1 - 1 8 2 0 - - - - 2 - 0 6 0 0 H 0 1	Current state (Day and hour) Programming (Day, hour and program)	Display In Alternation	Deferred mode
If clock OFF	- 1 - 1 8 2 0 			Sleep mode

In the stop of the oven, the next starting up is looked for according to day and the hour of the programmed clocks. It is possible to program a maximum of 14 clocks.

3.2.4 Meter of functioning

STAGES	DISPLAY	KEY	ACTION
0	- 1 - 1 8 2 0	SLEEP MODE	☐ Day : Monday ☐ Hour : 18H20
1	1 2 7 H C 0 1		Meter selection : C01 = Nb hours of functioning of the card (switched on) C02 = Nb hours of use C03 = Nb hours with stoking C04= Nb hours without stoking C05 = Nb started cycles (button 8) C06 = Nb steam cycles (button 3)
2			Exit of display Press 5 sec or wait 10 sec

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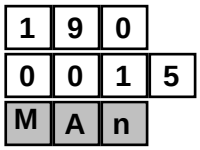
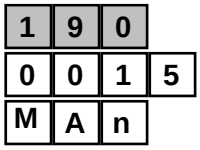
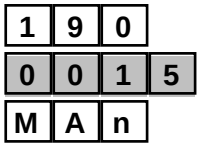
3.2.5 Manual fonctioning (without program)

STAGES	DISPLAY	KEY	ACTION
1			Manual program selection: **MAn**
			Validation
2			Temperature setting
			Validation
3			Baking time setting

There is no steam's automatic injection.

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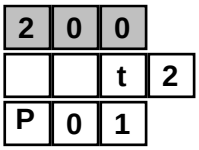
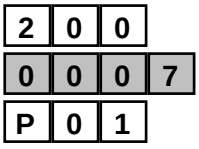
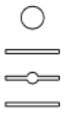
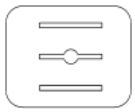
3.2.6 Manual Modification in the course of cooking

STAGES	DISPLAY	KEY	ACTION
1			Temperature setting
			Validation after 10 sec
			Validation
2			Baking time setting
			Validation after 10 sec
3			Preservation of the key : Steam Injection
4			Open / Close oura valve
	Led on = oura valve opened Led off = oura valve closed		

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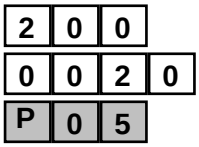
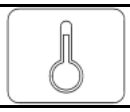
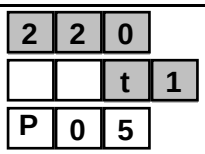
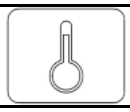
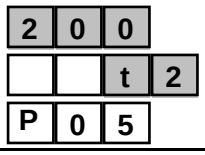
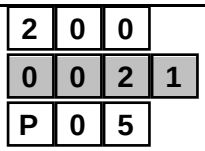
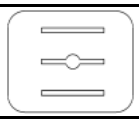
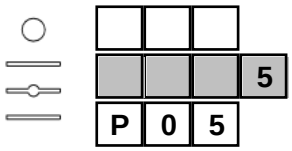
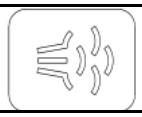
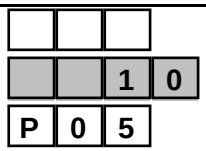
3.2.7 Programming a recipe

STAGES	DISPLAY	KEY	ACTION
1			Program selection
			Validation
2			Temperature of preheating setting
			Validation
3			Temperature of cooking setting
			Validation
4			Time of cooking setting
			Validation
5			Opening time of oura valve setting (end of cooking)
			Validation
			Time of steam injection setting
6			Press 5 sec : parameters validation

Every key confirms the parameter previously modified.

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3.2.8 Selection and launch of a recipe

STAGES	DISPLAY	KEY	ACTION
0	2 5 0 1 1 2 2 P 0 1	PREHEATING MODE	☐ Oven's temperature : 250° ☐ Hour : 11h22 ☐ Program : 01
1		prog	Program selection (see programing a recipe)
		Validation after 10 s	
	2 5 0 1 1 2 2 - - = Occasional sound signal		Reached temperature End of preheating
			Open the door : Load the oven
			Close the door
2		start	Start of cooking
	2 5 0 0 0 2 0 P 0 1		Cooking ☐ Oven's temperature: 250° ☐ Remaining time : 20 min ☐ Program : 01
	2 0 0 0 0 2 0 = - - Occasional sound signal		End of cooking
3		start	Stop of the sound signal

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3.2.9 List of errors command Protouch

ERROR	CAUSE	ACTION
Err 1	Defect if absence Sector > 2mn	Press key If no change, call your convenience
Err 2	Defect sounds Temperature 1 Detected if disconnected or defective probe (borders 29 and 30)	Press key If no change, call your convenience
Err 3	Defect sounds Temperature 2 Detected if disconnected or defective probe (borders 27 and 28)	Press key If no change, call your convenience
Err 4	Defect sounds Temperature 3 Detected if disconnected or defective probe (borders 25 and 26)	Press key If no change, call your convenience
Err 7	Defect thermostats of security (border 6)	Press key If no change, call your convenience

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ERREUR	CAUSE	ACTION
Err 11	Defect open door (border 4)	Press key If no change, call your convenience
Err 12	Defect battery : change the battery CR2032 if tension < 2,5V	Press key If no change, call your convenience
Err 13	Not exploitation of the oven Detected if the oven is in regulation since 45 mn or no injection vapor since 70 mn	Press key If no change, call your convenience
tEC 14	Annual revision if counter > 10000 h	Press key If no change, call your convenience
Err 16	Defect connection keyboard	Press key If no change, call your convenience
Err 17	Defect memory card	Press key If no change, call your convenience
Err 18	Defect interference	Press key If no change, call your convenience

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3.3 COOKING

3.3.1 Begin of work

Before starting a first cooking, it is necessary to you to proceed to the preheating of the oven and the steam's device. For that, We recommend you to use the following method :

- Made starting, door and oura valve closed
- Select the temperature of preheating ; who must be equal to that of the product to be cooked (maximum 250°C)

3.3.2 Cooking's temperature table

Product	Baking time	Baking temperature L04B/C04B	Baking temperature L10B/C10B
Baguettes	20/22 min.	190°C	200°C
Croissants	16 min.	165°C	165°C
Chocolate croissant	16 min.	165°C	165°C
Chouquettes	30 min.	170°C	170°C
Apple turnovers	19 min.	200°C	220°C
Brioches	14 min.	180°C	200°C
Pie	16 min.	200°C	220°C
Puff pastry	20 min.	180°C	200°C
Genoese	25 min.	160°C	180°C
Pizzas	15 min.	210°C	230°C
Shortbread cookies	12 min.	190°C	210°C
Quiches	33 min.	170°C	190°C

The values are given as a rough guide and can be subject to the appreciation of the baker.

- Turn the ON/OFF button 0/1 (rep. 3 page 13) or key ON/OFF (rep. 1 page 15) for the electronic model.
- Wait that the temperature is reached :

The display OUT1 has to go out on the regulator of the electromechanic model.
The time of gone up in temperature is 10 min approximately.

- Then wait 10 minutes to standardize the temperature inside the oven.
- Settle the duration of cooking to the timer (5) (see chapter 3.1 page 13). To use the steam's device, wait that the temperature indicated on the regulator (4) (or (15) for the electronic model) is at least 160°C before using it.

Your oven is ready.

Nota : An invariable temporization to use the steam's injection is preset in factory to limit the duration of injection of vapor and the risks of overflowing of water. By security, the command of steam cannot be used when the door of the oven is opened.

Nota : Use the pull of the internal window to create an inlet of cool air to dry the products of type puff pastry or the other one. CAUTION on the risks of burns if the operator is made with warm oven (see indications page 12).

Nota : You can use the hood extractor or the condenser as soon as necessary. Indeed, the power supply of the hood extractor or the condenser is independent from the other commands of the oven.

3.3.3 Cooking cycle :

As soon as your oven is preheated, you can proceed to load your patches.
For it we recommend you to follow the indications against the risks of burn page 12 and :

- Half-open the door up to the complete stop in rotation of the ventilation.
- Open the door completely.
- Load patches into the oven (Wear gloves anti-burns).
- Close the door (indeed lock it) and press at once on the steam button (2) for electromechanical model (button (3) for electronic model). The ventilation stops automatically during 60s to improve the removal of the steam on products to be cooked.
- Cooking of products.
- End of cooking announced by the buzzer (semiautomatic mode). Stop the sound signal.
- Open the oura valve during 30 seconds before opening the door.
- Half-open the door up to the complete stop in rotation of the ventilation.
- Open the door completely after the evacuation of the steam.
- Then take out patches (Wear gloves anti-burns).

Nota : During all the time of this opening, the oven cools. We recommend you to avoid the too frequent or prolonged openings, this one being able to lead to a malfunction of the oven.

Nota : It's better to give several boost of steam instead of a support prolonged on the button. The quality of steam will be improved there.

For the electronic panel, follow the instructions pages 15 to 22.

3.3.4 End of work

- To stop the oven, turn off the on/off button (rep. 3 page 13) or press ON/OFF key (rep. 1 page 15) for electronic model.
- The display of the temperature of the regulator as well as the internal lighting of the oven have to go out. The stop of the ventilation cuts automatically the power supply of the stoking.

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3.4 CLEANING OF THE OVEN

Before any operation of cleaning cut the power supply of the oven and wait for its complete cooling (minimum the 1 hour with the opened door).

3.4.1 Prevention of risks connected to the emissions of dusts of flour:

The cleaning can constitute an important source of flour's emission. The dust of flour is the main cause of allergies respiratory in bakery.
- Do not use compressed air
- Use an adapted industrial vacuum cleaner

3.4.2 Cleaning :

Clean every week the oven before an important accumulation of spots.
By means of a vacuum cleaner clean every week the top of the oven.
CAUTION : ROOF ACCES IS FORBIDDEN
Clean the inside of the oven and the window (See explanation following page for the opening) with products recommended below.

Cleaning of the stainless steel surfaces, the sides of the oven and the windows:
Only use :
- Cleaners of type: soap, washing powders, wash liquids, produces for window Not containing bleach or alcohol. Rinse systematically in the water.
- Sponges, rags, rubber raclettes

Do not use :
-Every produces with bleach or other chlorinated by-product.
-Every produces with alcohol
-Water jet or high-pressure cleaner.
-Brush with hairs steel or plugs steel
-Cleaning products of the silverware
-Scouring powders and sponges scraper
-Solvent for the painted parts
-The hydrochloric acid is strictly forbidden

Never clean surfaces painted with products such as those used usually for stainless steel.

3.5 POSITION OF SLIDERS FOR BACKING PANS

Models L10B/C10B and C04B/L04B :
Pick slide channels in notches by leaving 2 free notches between every slide channel. Pick the low slide channel on the lowest notch. (There is then a free notch over the highest slide channel.)

To adapt oven C04B/L04B in 5 steps :
Pick slide channels in notches by leaving 1 free notch between every slide channel.

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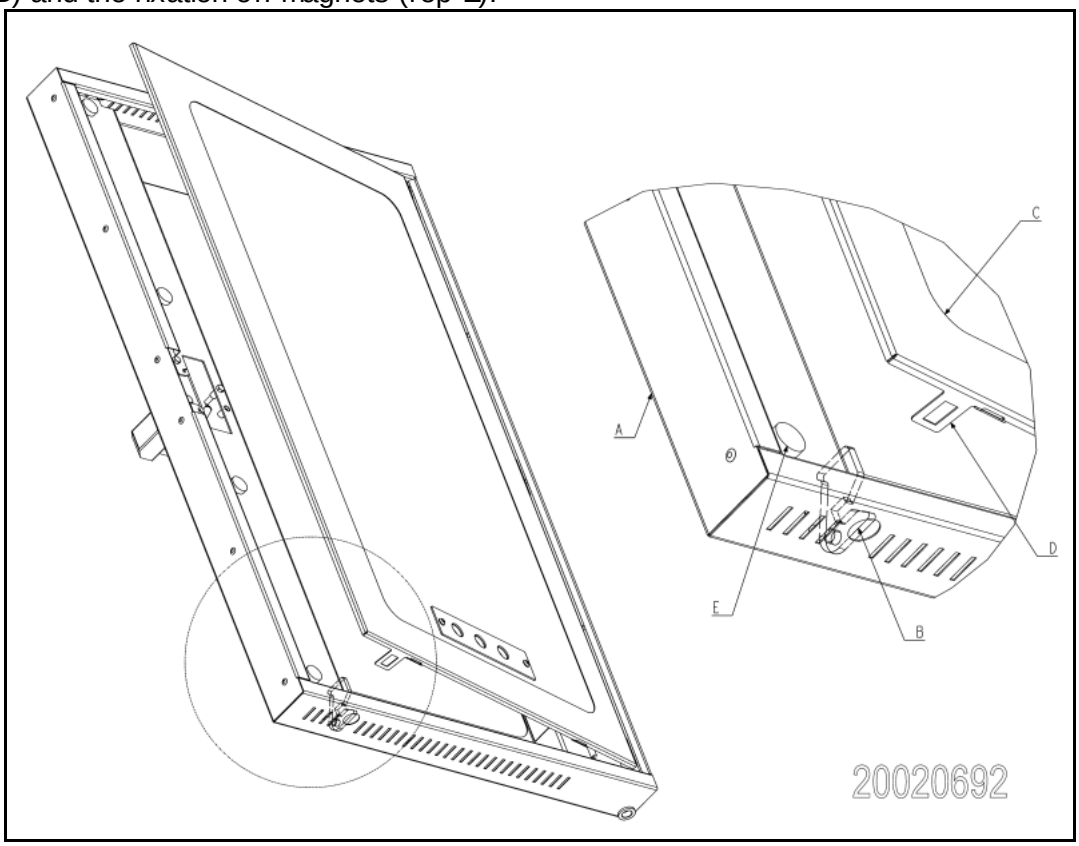
4 MAINTENANCE

Before any operation of cleaning cut the power supply of the oven and wait for its complete cooling (minimum the 1 hour with the opened door).

Opening of the internal window :

To reach inside the door to clean or change the bulbs of lighting:

- Open the main door (rep A).
- Unlock by raising the handle (rep B) with a hand and unlock the internal window (rep C) with the other hand.
- To close, move closer to the internal window until the locking of the handle in the hook (rep D) and the fixation on magnets (rep E).



Maintenance by qualified personnel:

- Check (***every 6 months***) the greasing of hinges and the locking of the door. Use exclusively some fat Pavailler codes 13366 (Barrierta or Pyratex, white fat).
- Check (***every week***) the joint of door and make it change if need be.
- Chimney-sweeping of the exhaust ducts of vapor: make sweep regularly the exhaust duct of vapors. (Frequency following standards and regulations in force).
- Descaling (***every 6 months or 800 hours or from the perception of a lack of steam***) supply pipes in water (tube copper) and solenoid valves ; Clean and rinse abundantly; Change so necessary parts.

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5 WIRING DIAGRAMS

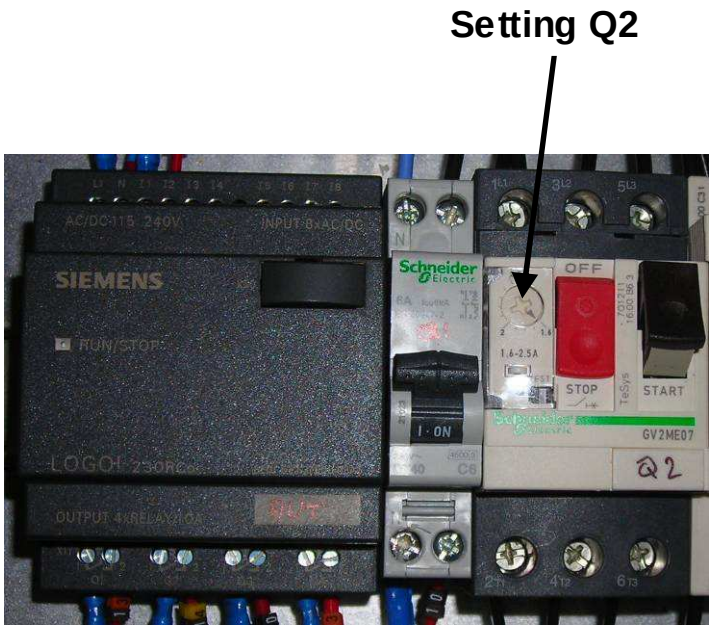
Switch-disconnector and electric protection of the local

A switch- disconnector with a protection is to be planned by the customer.
See chapter 2.1/ INSTALLATION

Bornier of connecting

The bornier of oven's connecting is equiped with the power command of extractor hood or condenser Pavailler (2 A maximum).

5.1 SETTING THE BREAKER MOTOR Q2



Setting Q2	Supply voltage	
	380-415V	**208-240V**
TOPAZES L04 et C04	1.6A	1.9A
TOPAZES L10 et C10	2.5A	3.7A

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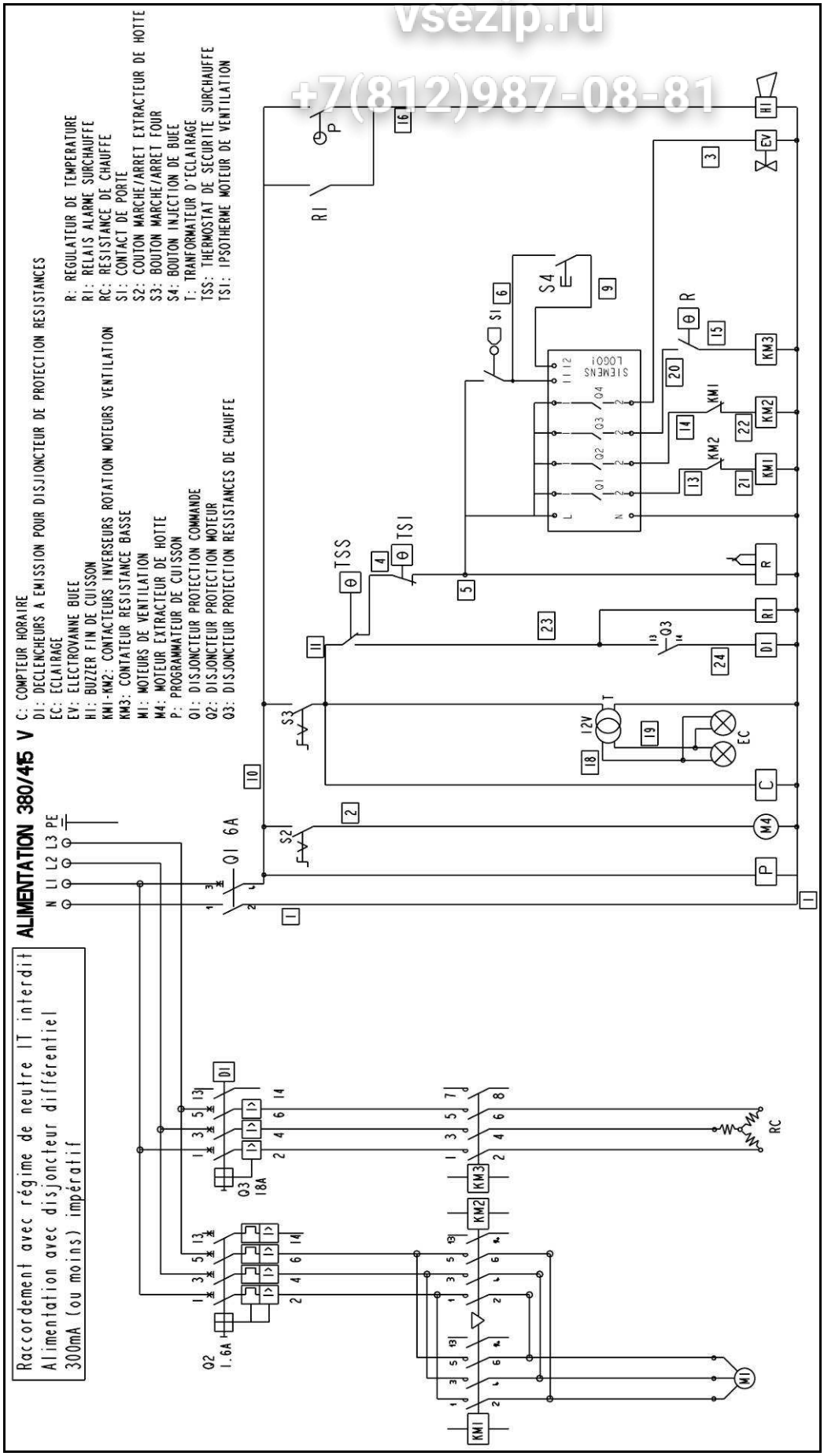
5.2 ELECTROMECHANICAL CONTROL TOPAZE L04B-C04B



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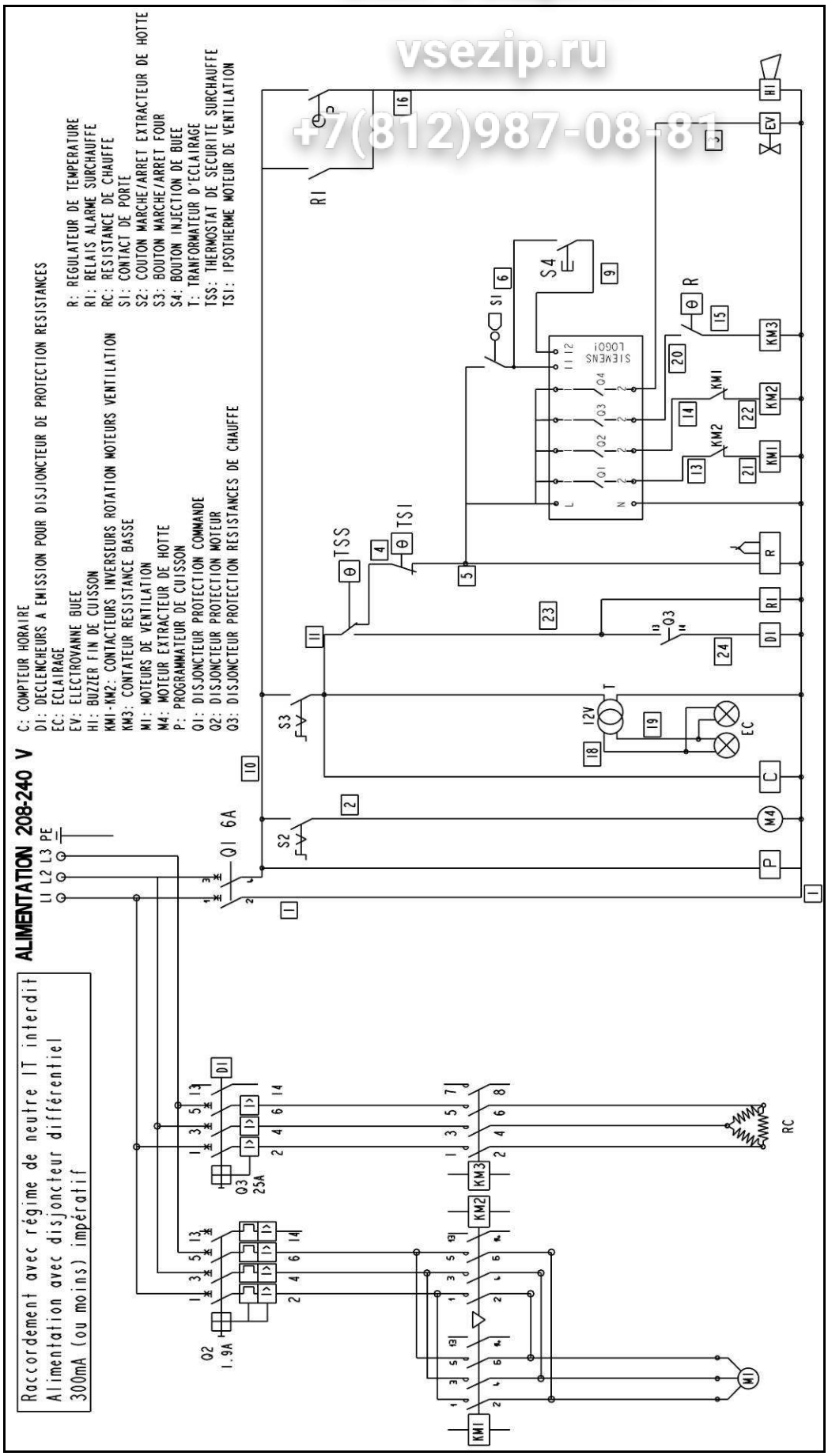

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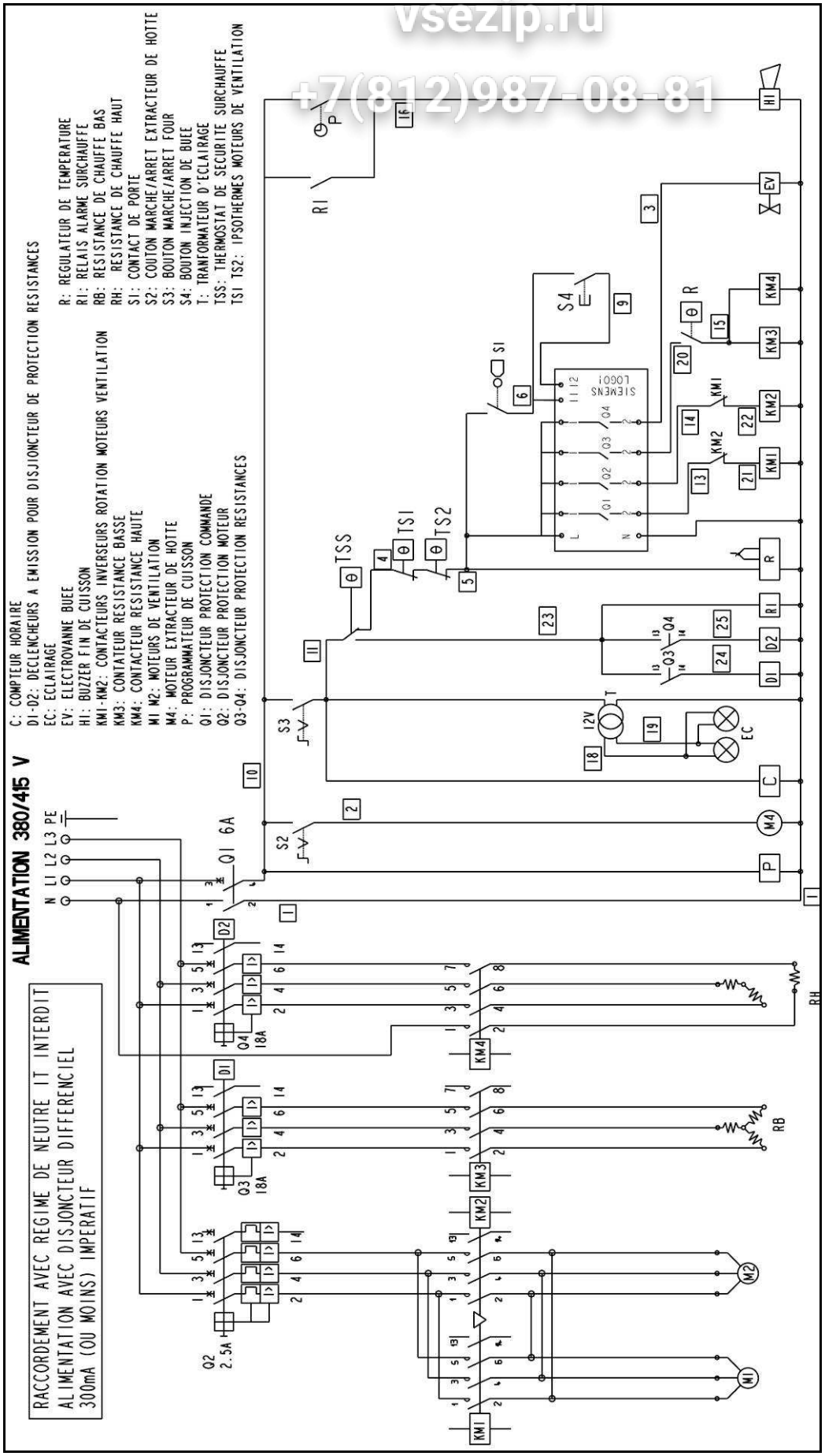
5.3 ELECTROMECHANICAL CONTROL : TOPAZE L10B-C10B



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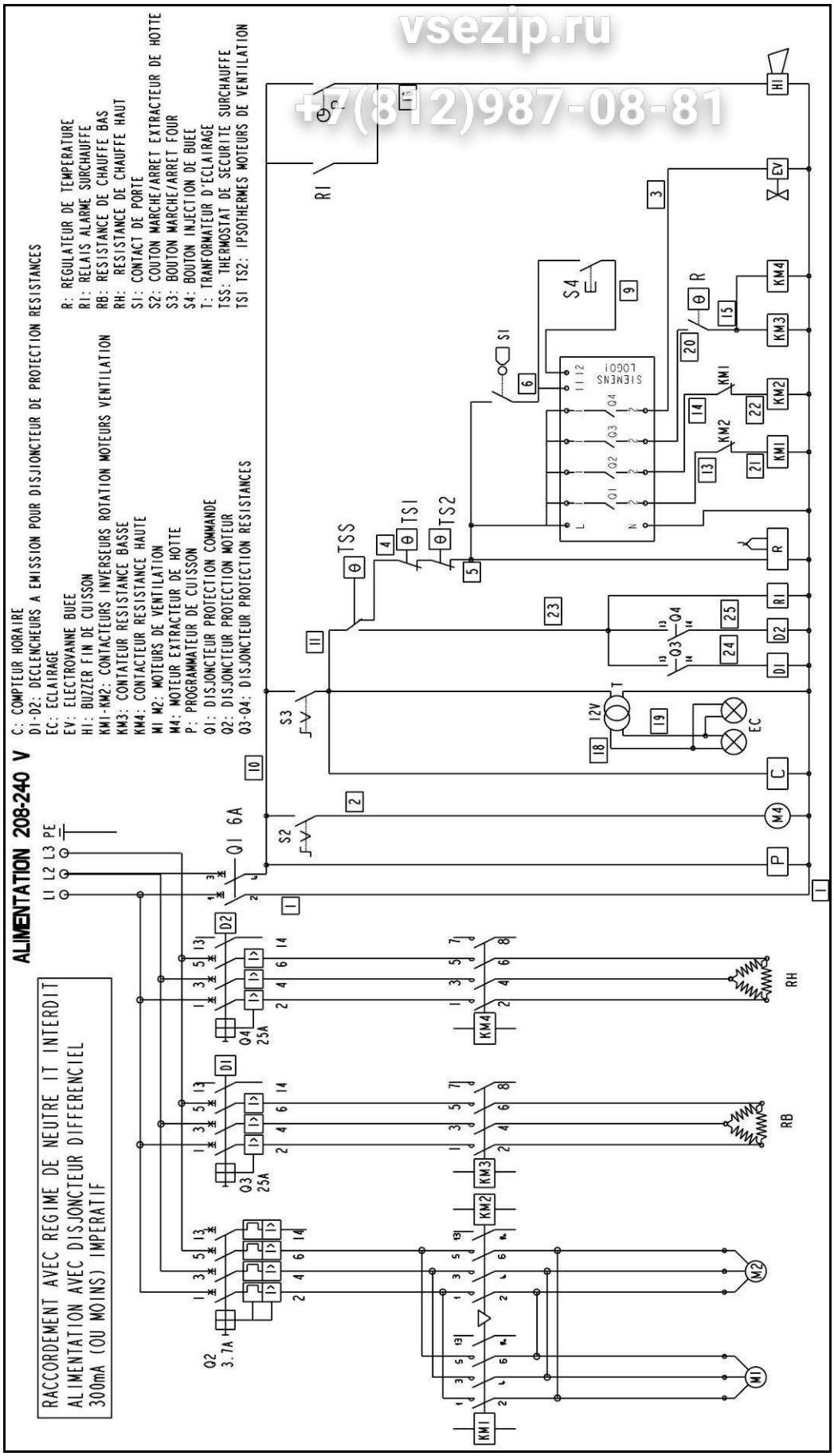

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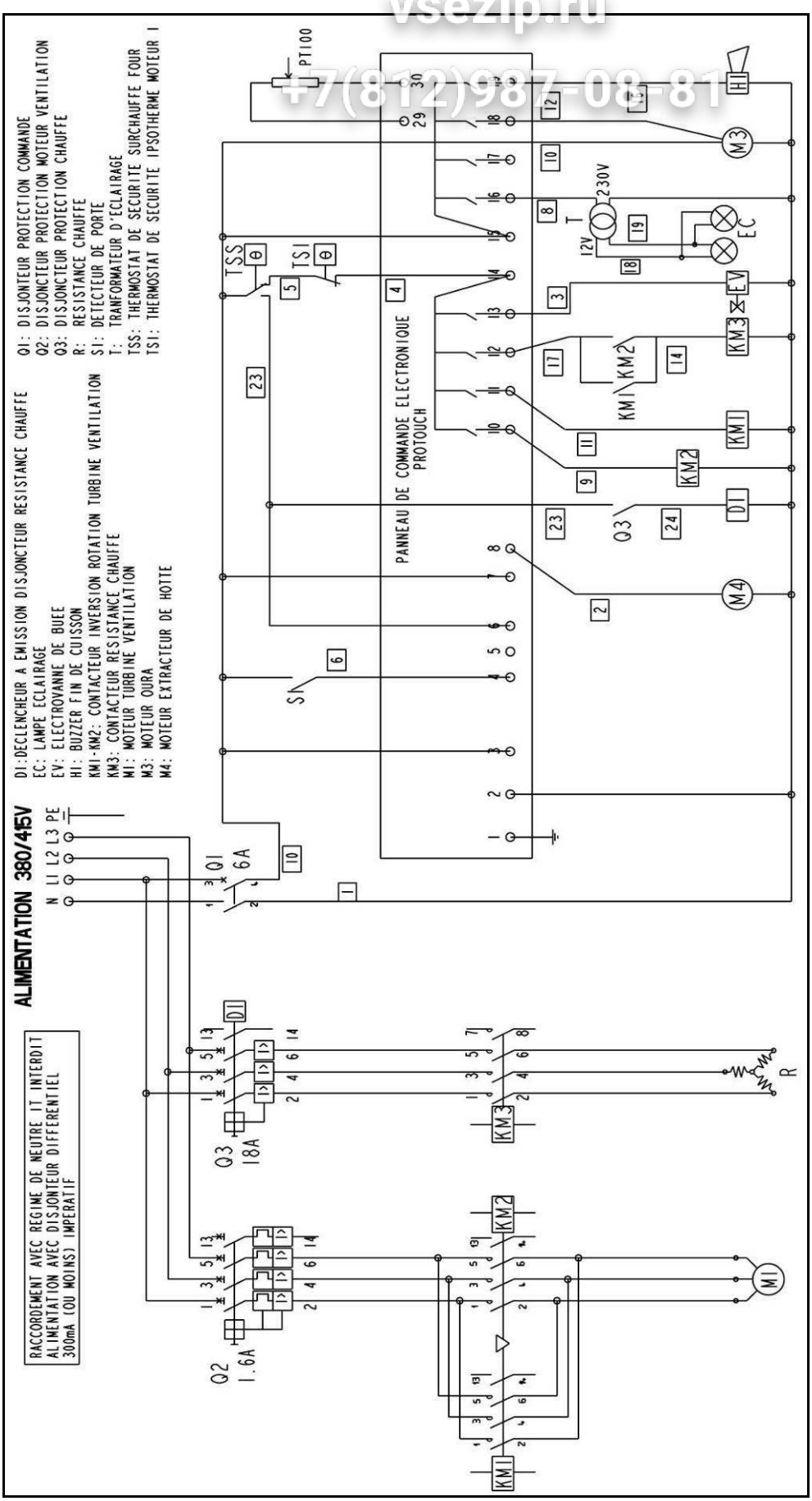
5.4 ELECTRONIC CONTROL : TOPAZE L04B-C04B



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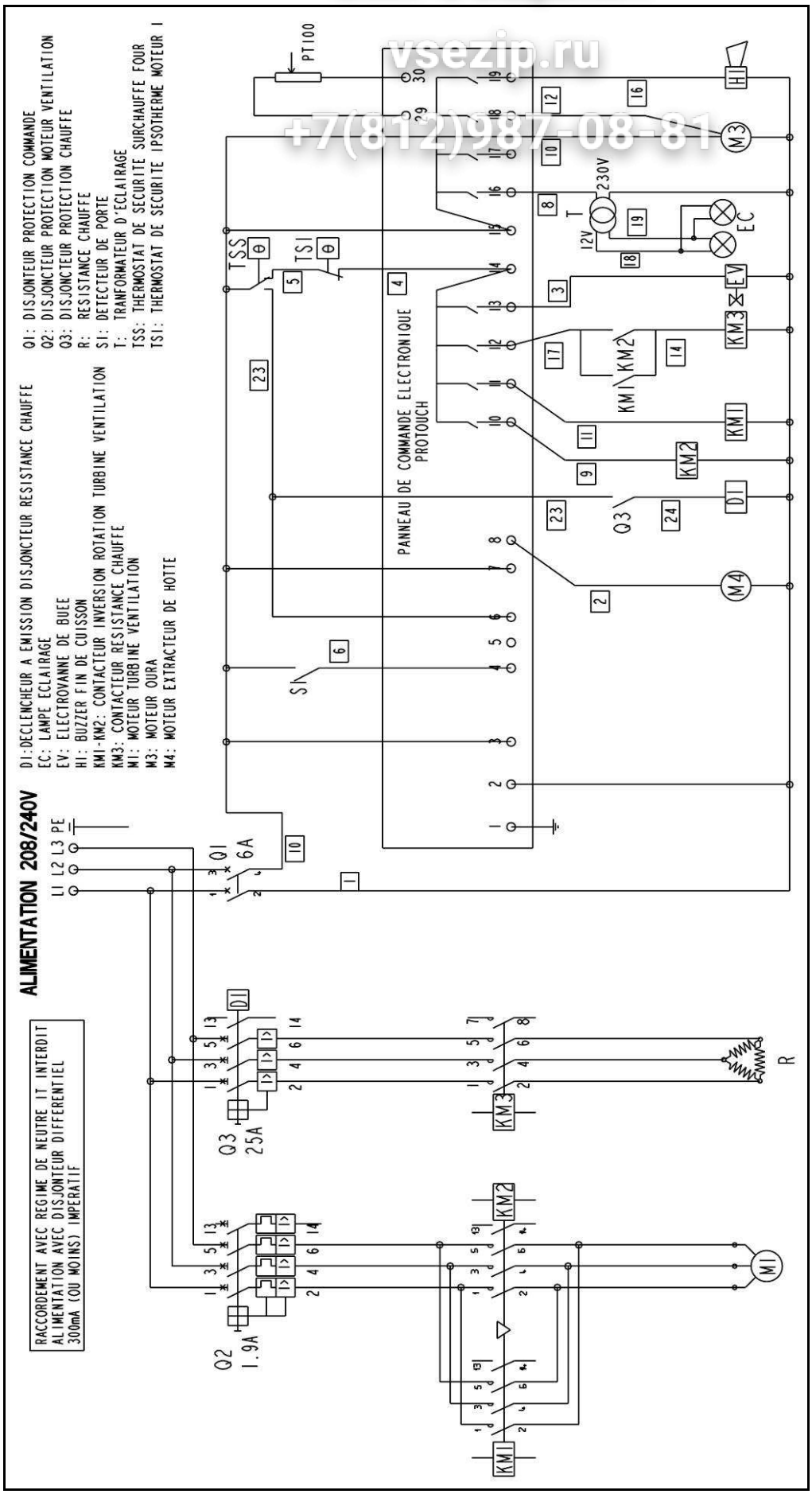

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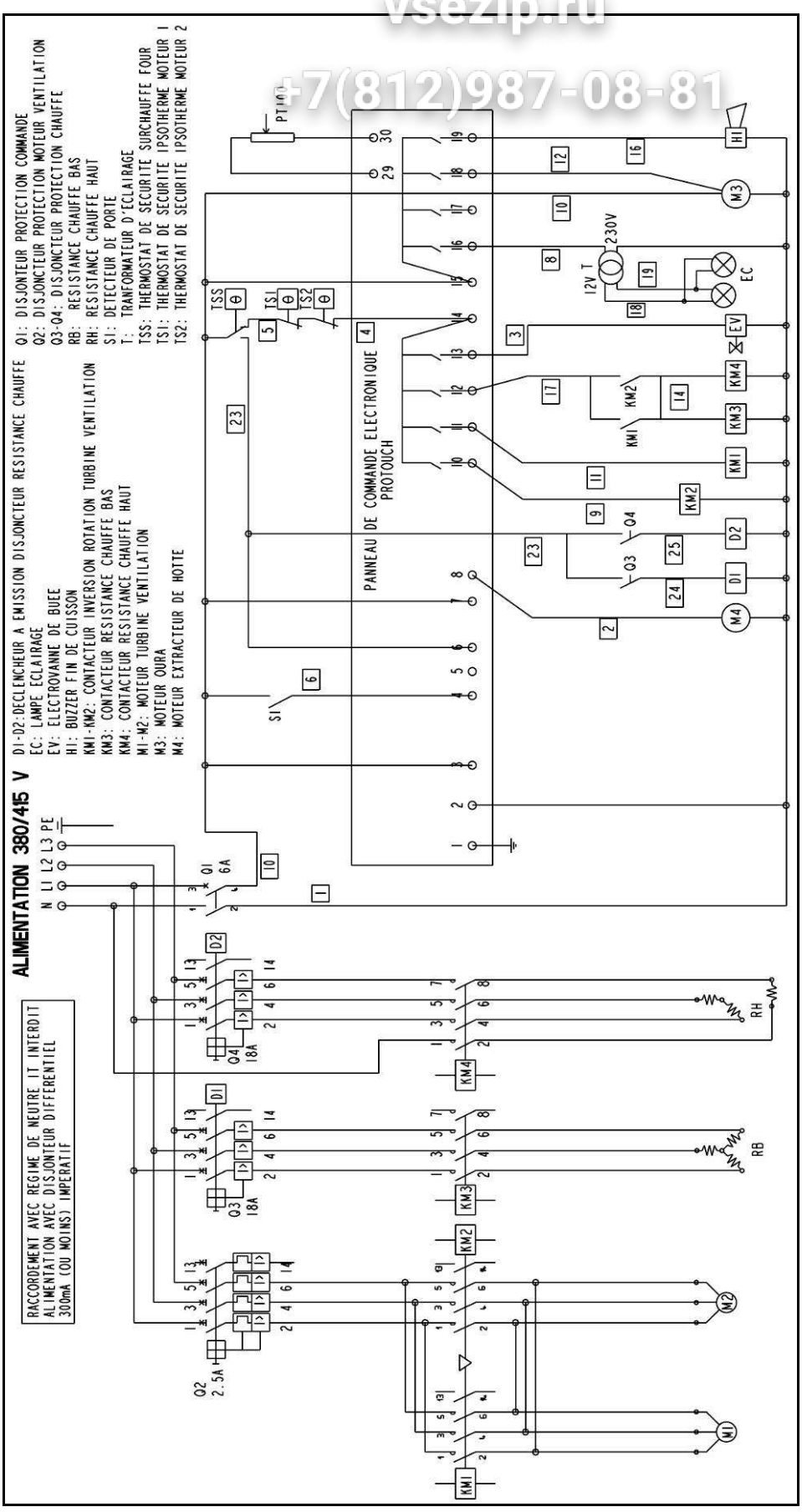
5.5 ELECTRONIC CONTROL: TOPAZE L10B-C10B



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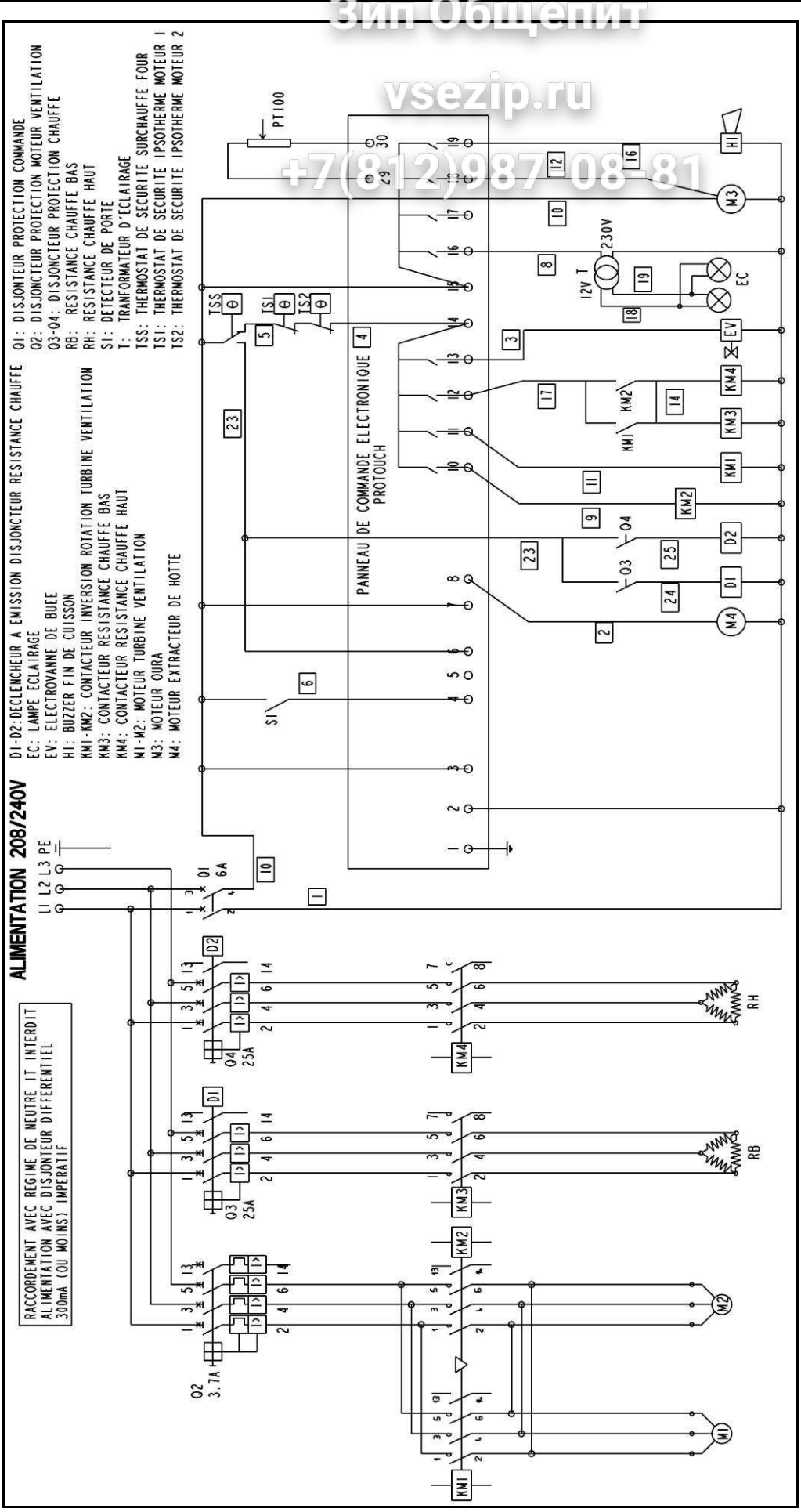
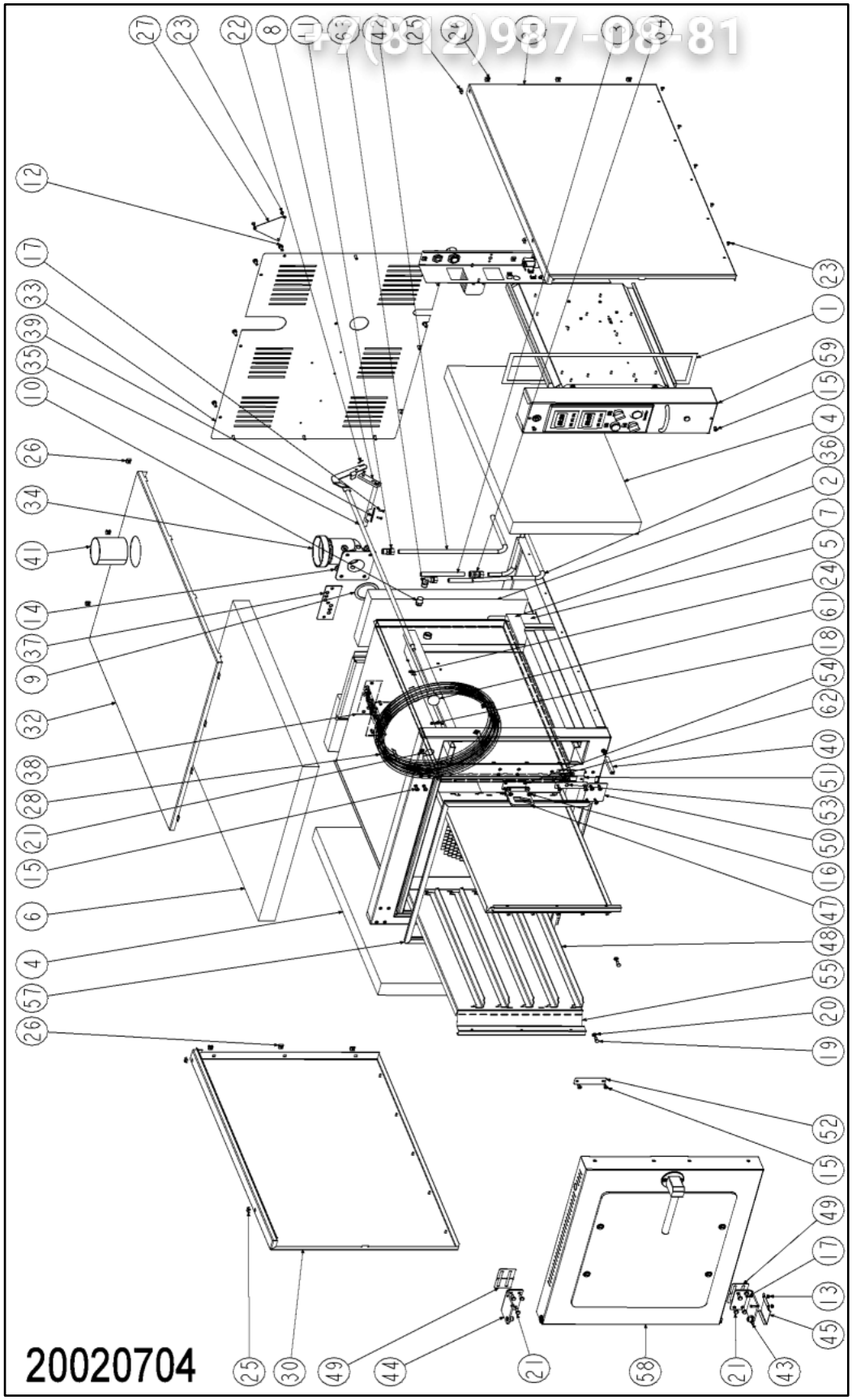


6 PARTS LIST

6.1 GENERAL PARTS LIST FOR L04B AND C04B



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GENERAL PARTS LIST FOR L04B AND C04B

REP.	CODES	DESIGNATION	QUANTITE L04B	QUANTITE C04B	REP.	CODES	DESIGNATION	QUANTITE L04B	QUANTITE C04B
1	31333	JOINT SILICONE 13x1.5 HT	1,5 m	1,5 m	35	20004630	TIGE COMMANDE OURA	1	0
2	21767	ISOLATION 200X475 EP50	2	2		20004720		0	1
3	21490	TUBE RILSAN H.P 10x12	1 m	1 m	36	20004725	TUBE ALIMENTATION EAU	1	1
4	21774	ISOLATION 390X800 EP50	0	2	37	20004728	BRIDE RESISTANCE	1	1
	21765	ISOLATION 390X940 EP50	2	0	38	20004729	JOINT RESISTANCE	1	1
5	21822	ISOLATION 760x650 EP 50	0	1	39	20004743	VOLET OURA	1	1
	21776	ISOLATION 900x650 EP 50	1	0	40	20004744	ENTRETOISE COFFRET	2	2
6	21823	ISOLATION 850x650 EP 50	0	1	41	20012014	MANCHETTE D88 LG 85	1	1
	21766	ISOLATION 990x650 EP 50	1	0	42	20044023	TUBE EVACUATION EAU	1	1
7	21825	ISOLATION 800x650 EP 40	0	1	43	20044035	EQUERRE INFERIEURE PORTE	1	1
	21764	ISOLATION 940x650 EP 40	1	0	44	20044037	EQUERRE SUPERIEURE PORTE	1	1
8	1718	AXE VOLET OURA	1	1	45	20044042	CACHE CABLE PORTE	1	1
9	10439	JOINT VANNE OURA	1	1	46	20044067	CABLE DETECTEUR PORTE (NON REPRESENTE)	1	1
10	19366	BUSE A CONE PLEIN 3/8 M	1	1	47	20044090	GACHE GAUCHE	1	1
11	31610	UNION M SS COLLET 10-12 R3/8	1	1		20044080	GACHE DROITE		
12	32034	VIS M06x16 TCL	15	15	48	20044298	ECHELLE L 600x25 TOP C gauche	0	5
13	32045	ECROU EMBASE CRANTEE HM4	2	2		20044299	ECHELLE L 600x25 TOP C droite	0	5
14	32047	ECROU EMBASE CRANTEE HM 8	4	4		20044296	ECHELLE L 800x25 TOP L gauche	5	0
15	32094	VIS TBHC 6x12 INOX	18	18		20044297	ECHELLE L 800x25 TOP L droite	5	0
16	32145	VIS INOX TF HC M6x16	4	4	49	20044133	1/2 CALE CHARNIERE	4	4
17	32151	VISTC4x12 INOX	4	4	50	20044141	CACHE CHARNIERE BAS	1	1
18	32153	VIS TCBL Z M4x20 INOX	1	1	51	20044145	JOINT DETECTEUR PORTE	1	1
19	32163	VIS TH 6x16 LAITON	2	2	52	20044146	BOUCHON DETECTEUR	1	1
20	32181	RONDELLE M6 LAITON	2	2	53	20044147	SUPPORT DETECTEUR	1	1
21	32209	VISTH TH M06x16 EMB CRANTEE	10	10	54	20044089	CALE GACHE GAUCHE	2	2
22	32635	GOUPILLE FENDUE 2x16	1	1		20044149	CALE GACHE DROITE		
23	32708	RIVET INOX SEMI ETANCHE D4 X 9.5	13	13	55	20044300	GRILLE 400x600	0	1
24	32703	ATTACHE RAPIDE C4630-1	2	2		20004700	GRILLE 460x660		
25	32947	ECROU CAGE M4	4	4		19305	GRILLE 400x800	1	0
26	32948	ECROU CAGE M6	15	15		19333	GRILLE 460x760		
27	33276	TRIANGLE DANGER ELECTRIQUE	1	1	57	20044607	JOINT INTERIEUR TOP 04 B	1	1
28	20001190	RESISTANCE 9000W	1	1	58	20044592	PORTE TOPAZE GAUCHE 04 B	1	1
	70105050	RESISTANCE 6000W				20044608	PORTE TOPAZE DROITE 04 B		
30	20004608	JAQUETTE GAUCHE	1	0	59	20044620	COFFRET ELECTROMECANIQUE 400/50-60	1	1
	20004598		0	1		20044630	COFFRET ELECTRONIQUE 400/50-60		
31	20004609	JAQUETTE DROITE	1	0		20044617	COFFRET ELECTROMECANIQUE 230/50-60		
	20004599		0	1		20044618	COFFRET ELECTRONIQUE 230/50-60		
32	20004610	JAQUETTE SUPERIEURE	1	0	61	20051202	POIGNEE OURA	1	1
	20004600		0	1	62	70014600	DETECTEUR DE POSITION	1	1
33	20004677	JAQUETTE ARRIERE	1	1	63	70200010	COUDE MF 10/12-3/8G SANS COLLET	1	1
34	20004699	BOITE OURA	1	1	64	70200020	UNION MIXTE 10/12 SANS COLLET	1	1

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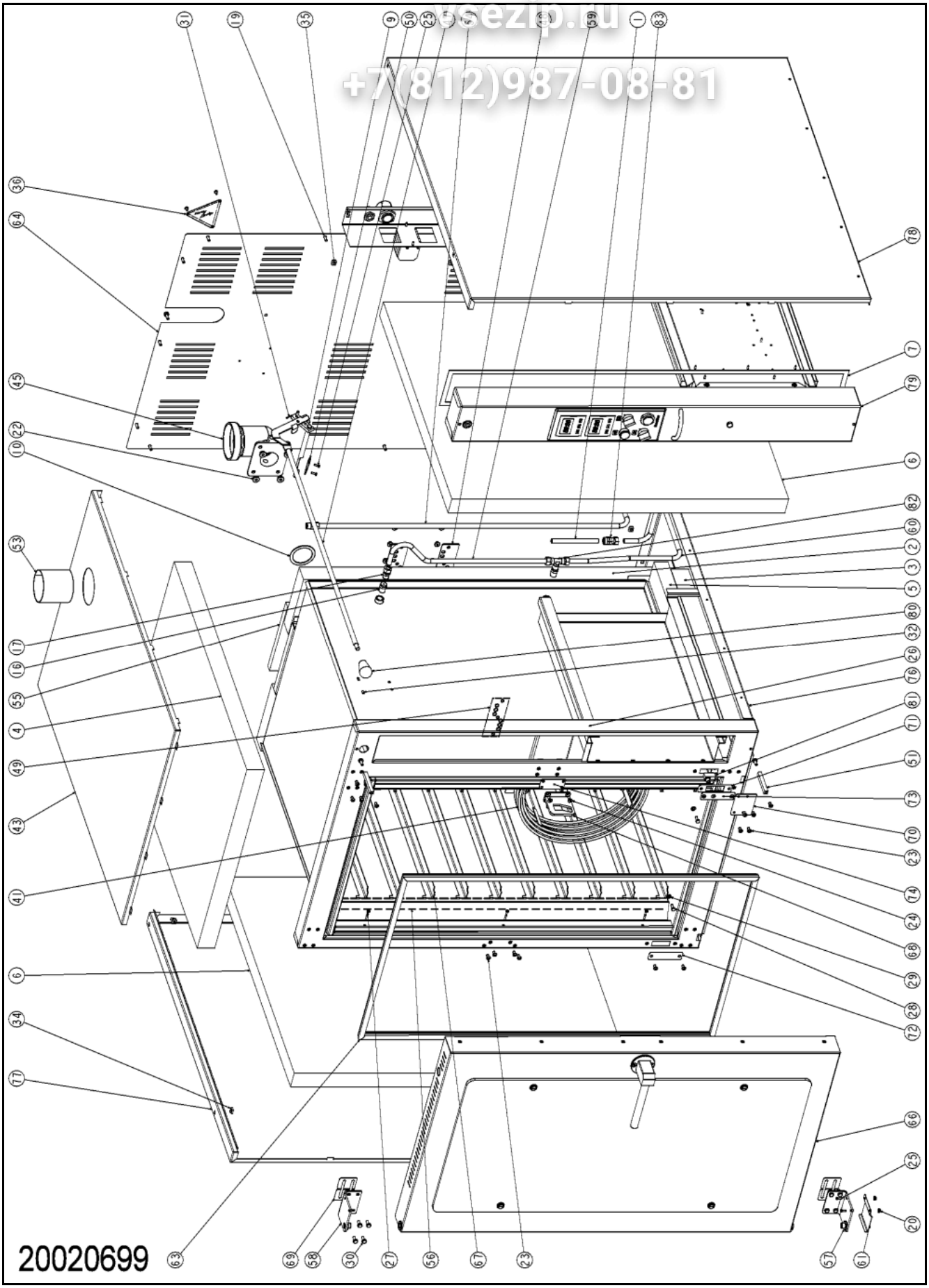
6.2 GENERAL PARTS LIST FOR L10B ET C10B



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GENERAL PARTS LIST FOR L10B ET C10B

CODES	DESIGNATION	QUANTITE L10B	QUANTITE C10B	REP	CODES	DESIGNATION	QUANTITE L10B	QUANTITE C10B
21490	TUBE RILSAN H.P 10x12	1 m	1 m	51	20004744	ENTRETOISE COFFRET	2	2
21775	ISOLATION 1050x200 EP 50	2	2	53	20012014	MANCHETTE D80 LG 85	1	1
21822	ISOLATION 760x650 EP 50	0	1	54	20044023	TUBE EVACUATION EAU	1	1
21776	ISOLATION 900x650 EP 50	1	0	55	20044024	ISOLANT USINE ARR TOP 10	1	1
21823	ISOLATION 850x650 EP 50	0	1	56	20044027	GRILLE 400x800 SOUDEE	1	0
21766	ISOLATION 990x650 EP 50	1	0		20044476	GRILLE 460x760 SOUDEE		
21825	ISOLATION 800x650 EP 40	0	1		20044025	GRILLE 400x600 SOUDEE	0	1
21764	ISOLATION 940x650 EP 40	1	0		20044680	GRILLE 460x660 SOUDEE		
21824	ISOLATION 960x800 EP 50	0	2	57	20044035	EQUERRE INFERIEURE PORTE	1	1
21777	ISOLATION 960x940 EP 50	2	0	58	20044037	EQUERRE SUPERIEURE PORTE	1	1
31333	JOINT SILICONE 13x1.5 HT	2.5m	2.5m	59	20044040	TUBE ALIMENTATION SUPERIEUR	1	1
1718	AXE VOLET OURA	1	1	60	20044041	TUBE ALIMENTATION EAU	1	1
10439	JOINT VANNE OURA	1	1	61	20044042	CACHE CABLE PORTE	1	1
19366	BUSE A CONE PLEIN 3/8 M	2	2	63	20044055	JOINT INTERIEUR	1	1
31610	UNION M SS COLLET 10-12 R3/8	2	2	64	20044052	JAQUETTE ARRIERE	1	1
32034	VIS M06x16 TCL	18	18	65	20044067	CABLE DETECTEUR PORTE (NON REPRESENTE)	1	1
32045	ECROU EMBASE CRANTEE HM4	10	10	66	20044073	PORTE TOPAZE FERRAGE A GAUCHE	1	1
32046	ECROU EMBASE CRANTEE HM6	14	14		20044087	PORTE TOPAZE FERRAGE A DROITE		
32047	ECROU EMBASE CRANTEE HM 8	12	12	67	20044296	ECHELLE L 800x25 TOP L gauche	10	0
32094	VIS TBHC 6x12 INOX	18	18		20044297	ECHELLE L 800x25 TOP L droite	10	0
32145	VIS INOX TF HC M6x16	4	4		20044298	ECHELLE L 600x25 TOP C gauche	0	10
32151	VIS TC4x12 INOX	8	8		20044299	ECHELLE L 600x25 TOP C droite	0	10
32153	VIS TCBL Z M4x20 INOX	1	1	68	20044080	GACHE DROITE	1	1
32154	VIS TCBL Z M4x30 INOX	6	6		20044090	GACHE GAUCHE		
32163	VIS TH 6x16 LAITON	4	4	69	20044133	1/2 CALE CHARNIERE	4	4
32181	RONDELLE M6 LAITON	4	4	70	20044141	CACHE CHARNIERE BAS	1	1
32209	VIS TH M6x16 EMBASE CRANTEE	10	10	71	20044145	JOINT DETECTEUR PORTE	1	1
32635	GOUPILLE FENDUE 2x16	1	1	72	20044146	BOUCHON DETECTEUR	1	1
32703	ATTACHE RAPIDE C4630-1	2	2	73	20044147	SUPPORT DETECTEUR	1	1
32708	RIVET INOX SEMI ETANCHE D4 X 9.5	13	13	74	20044149	CALE GACHE DROITE	2	2
32947	ECROU CAGE M4	4	4		20044089	CALE GACHE GAUCHE		
32948	ECROU CAGE M6	17	17	76	20044030	STRUCTURE TOPAZE L10B	1	0
33276	TRIANGLE DANGER ELECTRIQUE	1	1		20044486	STRUCTURE TOPAZE C10B	0	1
20001190	RESISTANCE 9000W (EN TENSION 400V) **(EN TENSION 230V POSITION BASSE)**	2 **(1)**	2 **(1)**	77	20044048	JAQUETTE GAUCHE	1	0
70105008	RESISTANCE 9000W (EN TENSION 400V) **(EN TENSION 230V POSITION HAUTE)**	0 **(1)**	0 **(1)**		20044489		0	1
70105050	*RESISTANCE 6000W*	*2*	*2*	78	20044049	JAQUETTE DROITE	1	0
20004610	JAQUETTE SUPERIEURE	1	0		20044490		0	1
20004600		0	1	79	20044600	COFFRET ELECTROMECANIQUE 400/50-60	1	1
20004699	BOITE OURA	1	1		20044610	COFFRET ELECTRONIQUE 400/50-60		
20004630	TIGE COMMANDE OURA	1	0		20044468	COFFRET ELECTROMECANIQUE 230/50-60		
20004720		0	1		20044469	COFFRET ELECTRONIQUE 230/50-60		
20004728	BRIDE RESISTANCE	2	2	80	20051202	POIGNEE OURA	1	1
20004729	JOINT RESISTANCE	2	2	81	70014600	DETECTEUR DE POSITION	1	1
20004743	VOLET OURA	1	1	82	70200000	TE FMF 10/12 3/8G SANS COLLET	1	1
				83	70200020	UNION MIXTE 10/12 SANS COLLET	1	1

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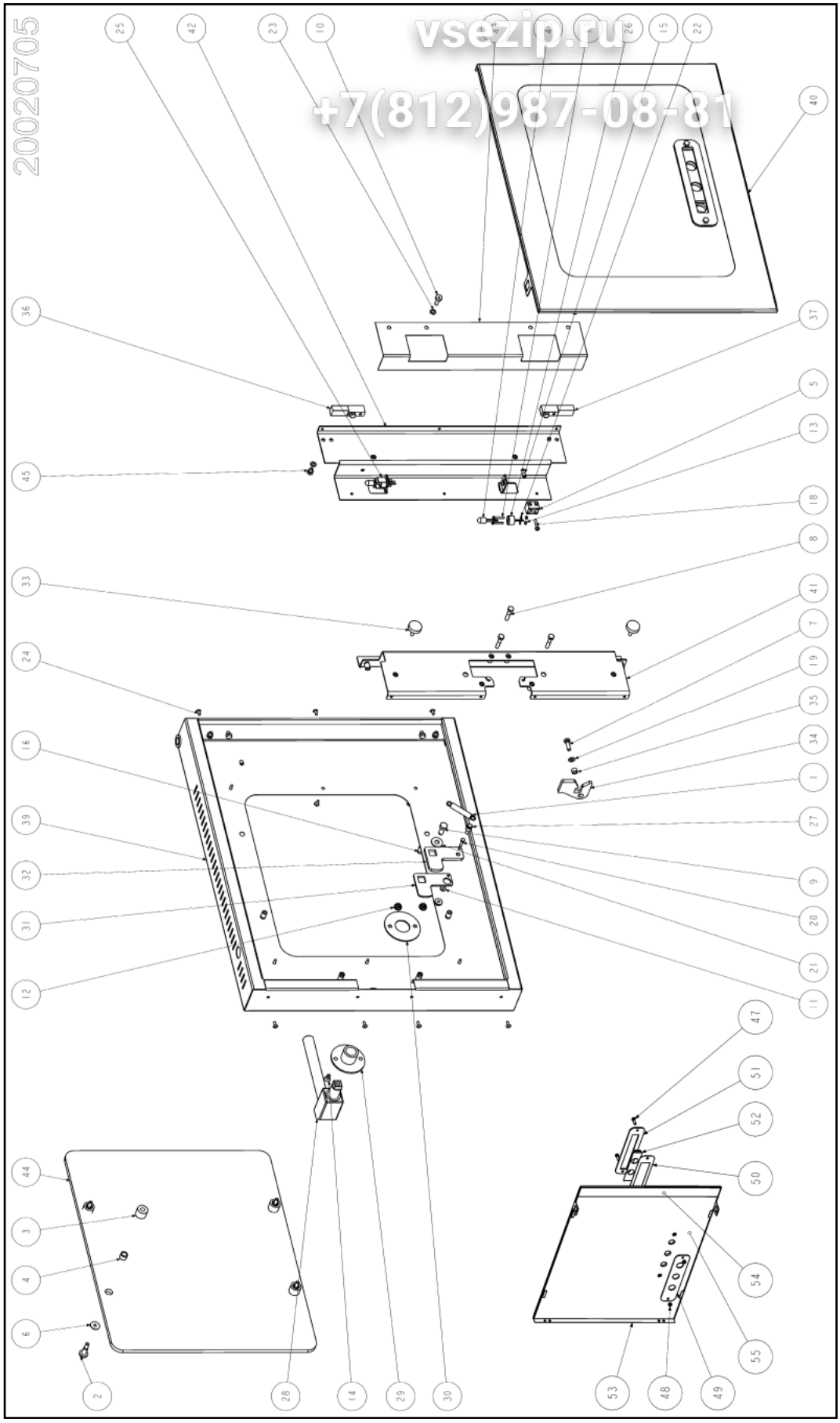
6.3 DOOR OF TOPAZE L04B AND C04B



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DOOR OF TOPAZE L04B AND C04B

REP.	CODES	DESIGNATION	QUANTITE
1	19070	RESSORT POIGNEE PORTE TOPAZE	1
2	19110	VIS INOX EPAULEE M6x16	4
3	19111	ENTRETOISE RONDELLE SILICONE D20xD3 EP 16	4
4	28050	ENTRETOISE VITRE	4
5	30409	BORNE PORCELAINE BIP 2.5mm2	1
6	31986	RONDELLE SILICONE	4
7	32003	VIS TH M06x20 INOX	1
8	32004	VIS TH M06x30 INOX	3
9	32006	VIS TH M08x20 INOX	1
10	32034	VIS M06x16 TCL POZ INOX	2
11	32045	ECROU EMBASE CRANTEE HM4	1
12	32046	ECROU EMBASE CRANTEE HM6	3
13	32050	ECROU HM3 ZINGUE	4
14	32060	VIS INOX TF HC M6x12	2
15	32080	DOUILLE HEXA M4 INOX	2
16	32081	DOUILLE HEXA M6 INOX	16
17	32131	VIS TCS 3x20 ZINGUEE	4
18	32153	VIS TCBL Z M4x20 INOX	1
19	32181	RONDELLE M6 LAITON	1
20	32202	VIS TH M04x16 ZINGUEE	1
21	32508	RONDELLE L 8	1
22	32520	RONDELLE EVENTAIL AZ 3 ZING	4
23	32531	RONDELLE EVENTAIL AZ 6 INOX	10
24	32708	RIVET INOX SEMI ETANCHE D4 X 9.5	13
25	33818	DOUILLE G 5.3 L R CABLE 800	1
26	33864	DOUILLE G 5.3 L R CABLE 120	1
27	39086	AXE RESSORT TAPIS LOURD	1
28	20004768	POIGNEE OUVERTURE PORTE	1
29	20004772	MOYEU POIGNEE TPORTE	1
30	20044072	CONTRE PLAQUE POIGNEE PORTE	1
31	20044076	VERROU DE PORTE LAITON	1
32	20044077	VERROU DE PORTE INOX	1
33	20044088	AIMANT PORTE	2
34	20044099	CROCHET VERROUILLAGE	1
35	20044100	BAGUE CROCHET	1
36	20044121	CHARNIERE INOX A VISSER (MONTEE A L'ENVERS)	1
37	20044121	CHARNIERE INOX A VISSER	1
38	20044162	CABLE 3x1 ECLAIRAGE (NON REPRESENTE)	1
39	20044593	PORTE SOUDEE TOPAZE 04	1
40	20044595	VITRE INTERIEURE COMPLETE (POUR PORTE PRINCIPALE FERRAGE GAUCHE)	1
	20044609	VITRE INTERIEURE COMPLETE (POUR PORTE PRINCIPALE FERRAGE DROITE)	1
41	20044599	RENFORT POIGNEE PORTE TOPAZE 04	1
42	20044604	RENFORT ECLAIRAGE PORTE TOPAZE 04	1
43	20044605	REFLECTEUR PORTE TOPAZE 04	1
44	20044606	VITRE EXTERIEURE TOPAZE 04	1
45	70000005	VIS TH M06x8 INOX	8
46	70035005	LAMPE HALOGENE R21021 12V 35W	2
47	32003	VIS TH M06x20 INOX	2
48	32025	ECROU HM6 INOX FREIN AUTOBLOQUANT	2
49	20044004	CONTREPLAQUE VITRE	1
50	20044005	ENTRETOISE TIRETTE VITRE	1
51	20044006	GUIDE TIRETTE VITRE	1
52	20044007	TIRETTE ENTREE AIR	1
53	20044596	CONTRE PORTE BRUTE TOPAZE 04	1
54	20044597	CONTREPLAQUE VITRE TOPAZE 04	1
55	20044598	VITRE INTERIEURE TOPAZE 04	1

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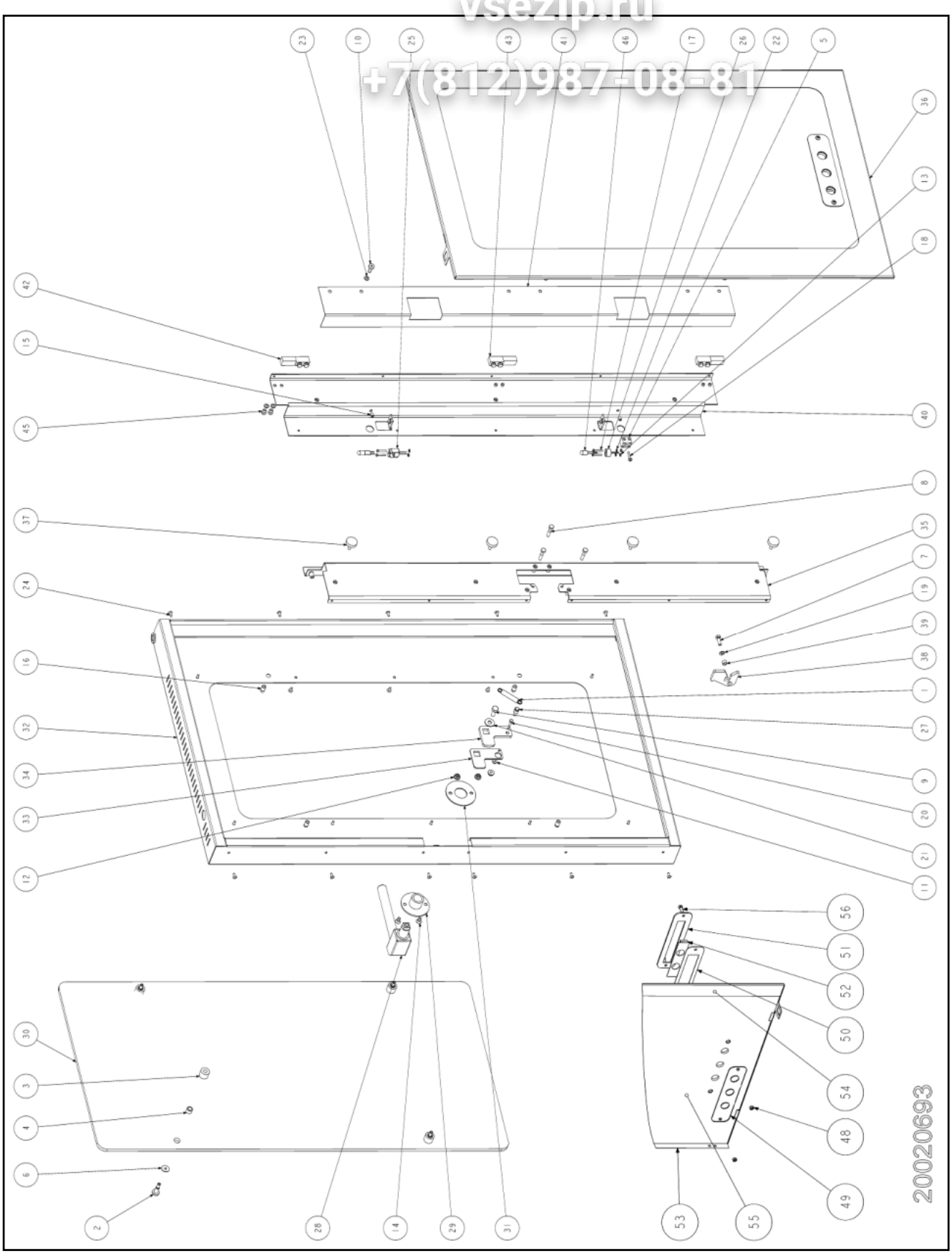
6.4 DOOR OF TOPAZE L10B AND C10B



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DOOR OF TOPAZE L10B **ET C10B**

REP.	CODES	DESIGNATION	QUANTITE
1	19070	RESSORT POIGNEE PORTE TOPAZE	1
2	19110	VIS INOX EPAULEE M6x16	4
3	19111	ENTRETOISE RONDELLE SILICONE D20xD3 EP 16	4
4	28050	ENTRETOISE VITRE	4
5	30409	BORNE PORCELAINE BIP 2.5mm2	1
6	31986	RONDELLE SILICONE	4
7	32003	VIS TH M06x20 INOX	1
8	32004	VIS TH M06x30 INOX	3
9	32006	VIS TH M08x20 INOX	1
10	32034	VIS M06x16 TCL POZ INOX	3
11	32045	ECROU EMBASE CRANTEE HM4	1
12	32046	ECROU EMBASE CRANTEE HM6	3
13	32050	ECROU HM3 ZINGUE	4
14	32060	VIS INOX TF HC M6x12	2
15	32080	DOUILLE HEXA M4 INOX	2
16	32081	DOUILLE HEXA M6 INOX	17
17	32131	VIS TCS 3x20 ZINGUEE	4
18	32153	VIS TCBLZ M4x20 INOX	1
19	32181	RONDELLE M6 LAITON	1
20	32202	VIS TH M04x16 ZINGUEE	1
21	32508	RONDELLE L8	1
22	32520	RONDELLE EVENTAIL AZ 3 ZING	4
23	32531	RONDELLE EVENTAIL AZ 6 INOX	15
24	32708	RIVET INOX SEMI ETANCHE D4 X 9.5	21
25	33818	DOUILLE G 5.3 L R CABLE 800	1
26	33864	DOUILLE G 5.3 L R CABLE 120	1
27	39086	AXE RESSORT TAPIS LOURD	1
28	20004768	POIGNEE OUVERTURE PORTE	1
29	20004772	MOYEU POIGNEE PORTE	1
30	20044017	VITRE EXTERIEUR	1
31	20044072	CONTRE PLAQUE POIGNEE PORTE	1
32	20044074	PORTE SOUDEE TOPAZE	1
33	20044076	VERROU DE PORTE LAITON	1
34	20044077	VERROU DE PORTE INOX	1
35	20044078	RENFORT POIGNEE PORTE	1
36	20044084	VITRE INTERIEURE COMPLETE (POUR PORTE PRINCIPALE FERRAGE GAUCHE)	1
	20044029	VITRE INTERIEURE COMPLETE (POUR PORTE PRINCIPALE FERRAGE DROITE)	1
37	20044088	AIMANT PORTE	4
38	20044099	CROCHET VERROUILLAGE	1
39	20044100	BAGUE CROCHET	1
40	20044114	RENFORT ECLAIRAGE PORTE	1
41	20044120	REFLECTEUR PORTE	1
42	20044121	CHARNIERE INOX A VISSER (MONTEE A L'ENVERS)	1
43	20044121	CHARNIERE INOX A VISSER	2
44	20044162	CABLE 3x1 ECLAIRAGE (NON REPRESENTE)	1
45	70000005	VIS TH M06x8 INOX	12
46	70035005	LAMPE HALOGENE R21021 12V 35W	2
48	32025	ECROU H M6 INOX AUTOBLOQUANT	2
49	20044004	CONTREPLAQUE VITRE	1
50	20044005	ENTRETOISE TIRETTE VITRE	1
51	20044006	GUIDE TIRETTE VITRE	1
52	20044007	TIRETTE ENTREE AIR	1
53	20044086	CONTRE PORTE BRUTE	1
54	20044116	CONTREPLAQUE VITRE	1
55	20044119	VITRE INTERIEURE	1
56	32003	VIS H M6X20 INOX	1

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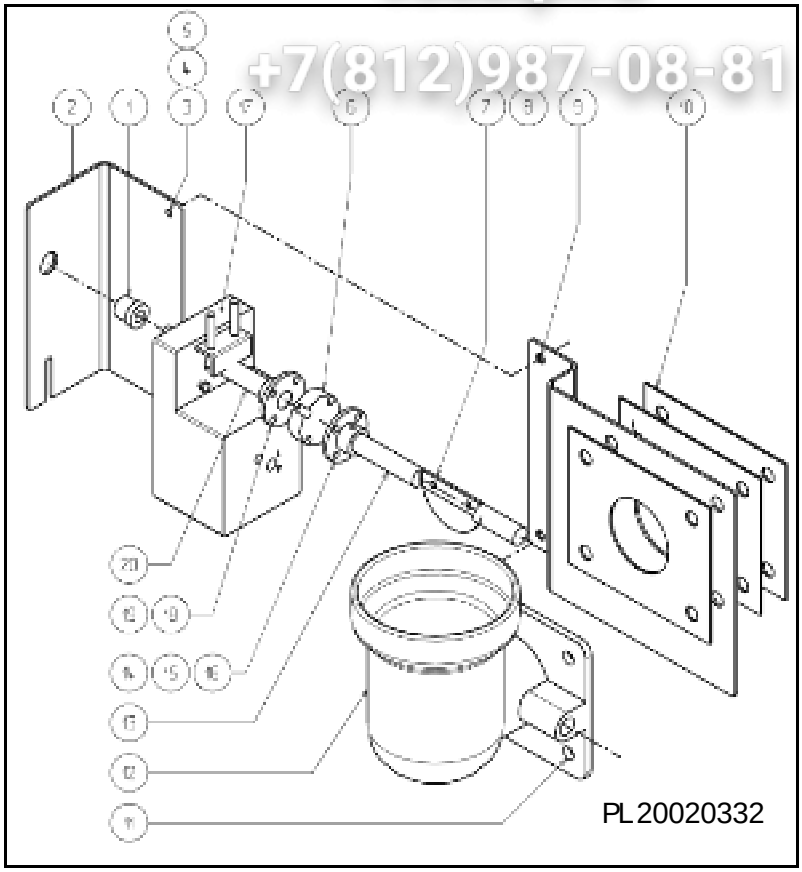
6.5 OURA VALVE (ELECTRONIC MODEL)



REP.	DESIGNATION	CODE	QTE
1	Bague axe crochet	20005401	1
2	Rallonge support moteur oura	20004628	1
3	Douille hexagonal zinguée M4	00032107	2
4	Vis TH 4x16 zinguée	00032202	2
5	Rondelle éventail AZ4 zinguée	00032521	2
6	Isolant axe moteur oura	20004554	1
7	Volet oura	20004743	1
8	Vis inox TC 4x12	00032151	2
9	Support moteur oura	20004627	1
10	Joint oura	20004555	3
11	Ecrou M8 à embase	00032047	4
12	Boite coudé d'oura Topaze	20004699	1
13	Axe oura	20004556	1
14	Vis TC 4x20 zinguée	00032115	4
15	Écrou 6 pans M4	00032130	4
16	Rondelle éventail AZ4	00032521	4
17	Servomoteur d'oura 230V-50/60Hz	20005571	1
18	Bride de l'axe moteur oura	20004553	2
19	Goupille élastique 3,5x30	00032598	2
20	Rallonge axe oura	20004557	1

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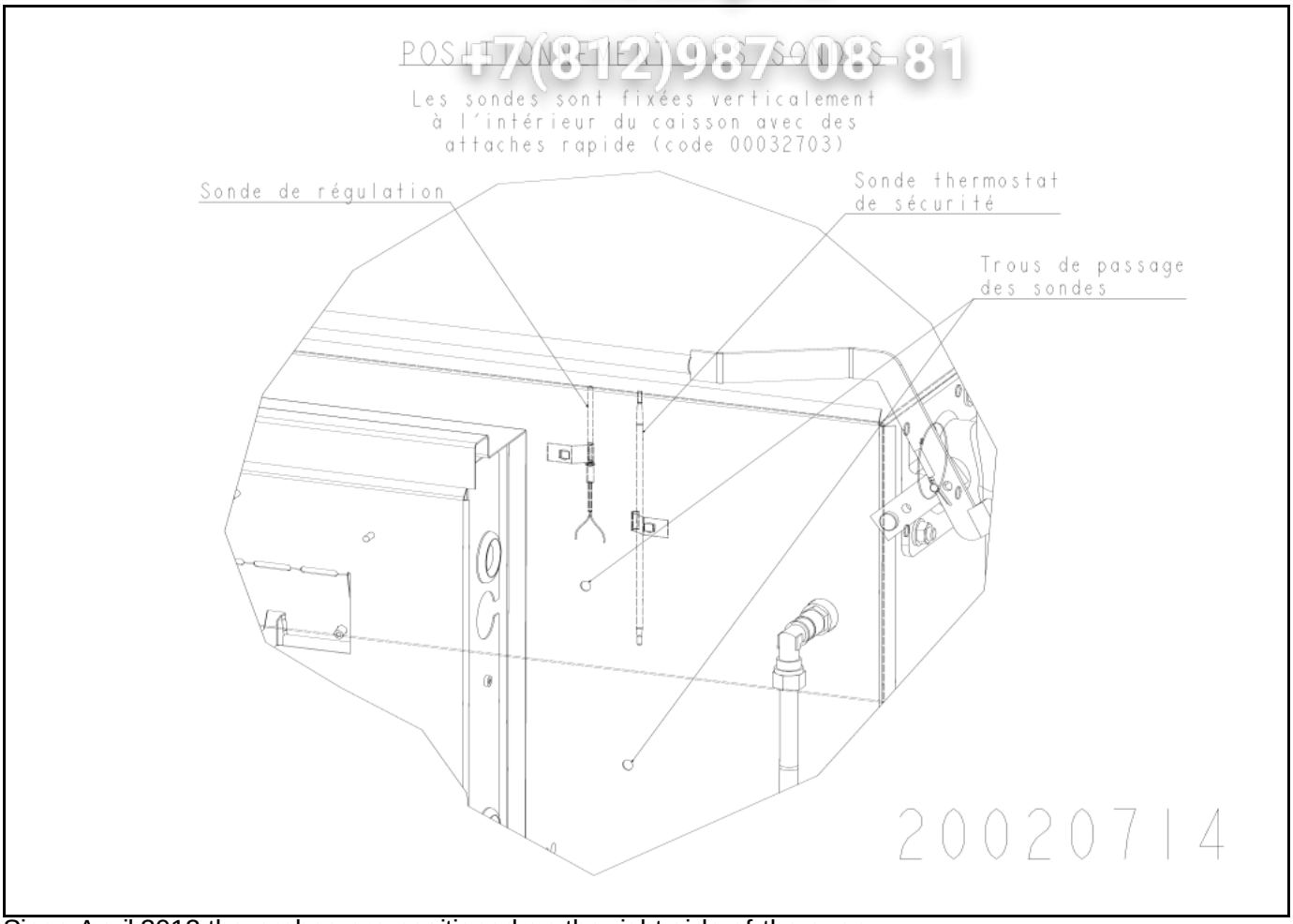
6.6 POSITIONING OF PROBES



Since April 2012 the probes are positioned on the right side of the oven.
To access it you must pull back to the electrical box to the front of the oven, possibly removing the back cover and the right one.

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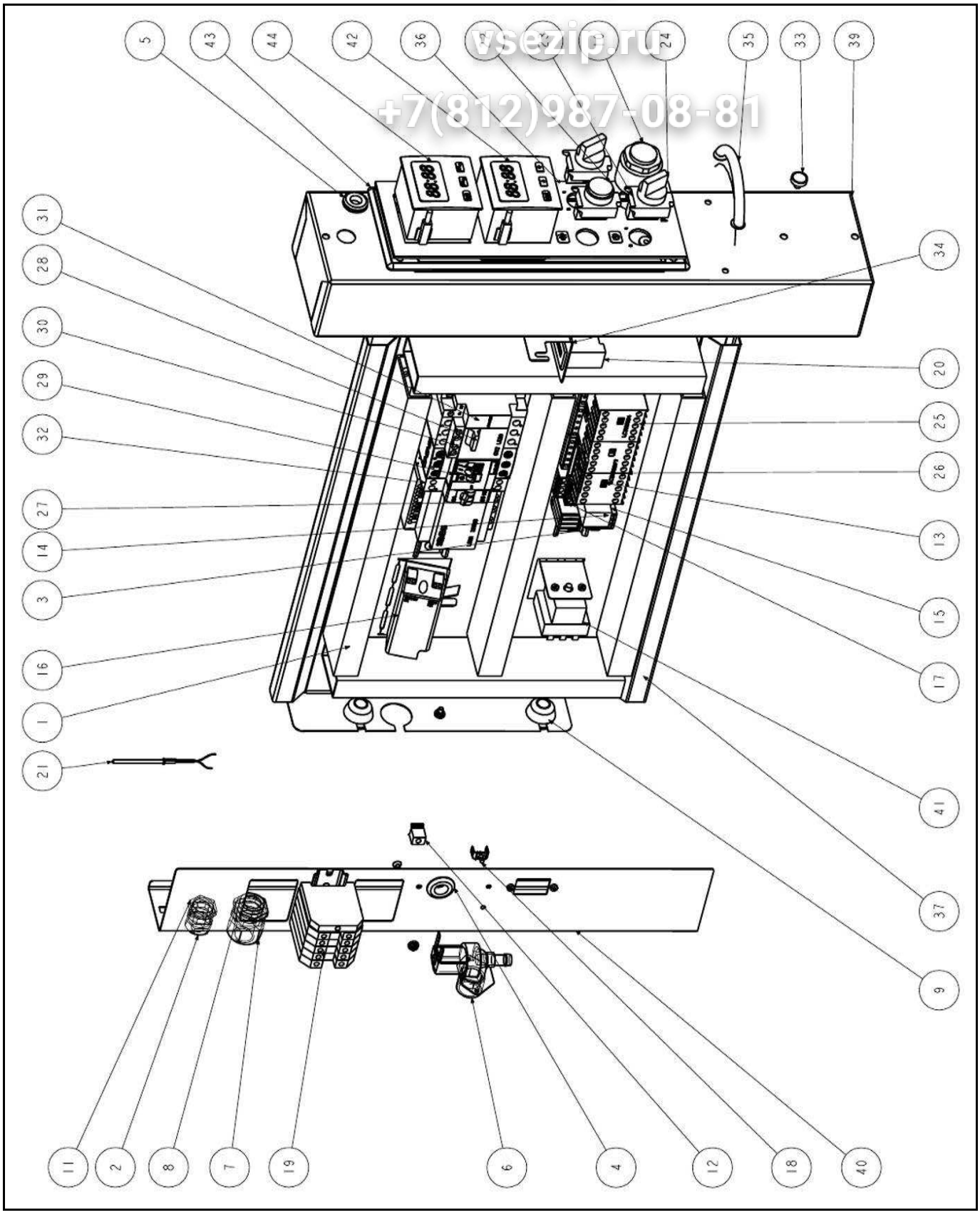

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PARTS LIST FOR ELECTRIC PART L04B-C04B ELECTROMECHANICAL

REPERE	CODE	DESIGNATION	QUANTITE 380-415V	QUANTITE 208-240V
1	33005	GOULOTTE 25x60	1,8m	1,8m
2	30199	PRESSE ETOUPE ELEC 13 PLASTIQUE	1	1
3	30274	BORNE DE PROTECTION V/J	1	1
4	30330	PASSE FILS D14	1	1
5	30331	PASSE FILS D12	1	1
6	31254	ELECTROVANNE	1	1
7	33058	PRESSE ETOUPE ELEC 21 PLASTIQUE	1	1
8	33059	CONTRE ECROU ELEC 21 PLASTIQUE	1	1
9	33122	SERRE CABLE D12-D18	2	2
10	33132	BUZZER	1	1
11	33195	CONTRE ECROU ELEC 13 PLASTIQUE	1	1
12	33223	EMBASE COLLIER	1	1
13	33437	BORNES LANGUETTES 6.3	3	3
14	33439	FLASQUE D'EXTREMITE	1	1
15	33586	RELAIS 4RT	1	1
16	33617	TRANSFORMATEURS ECLAIRAGE	1	1
17	33711	SOCLE RELAIS 4RT	1	1
18	33754	RIVET CONNECTIONS TERRE	2	2
19	33755	BORNIER ALIMENTATION	1	1
20	33774	COMPTEUR HORAIRE	1	1
21	33791	THERMOCOUPLE	1	1
22	33831	TETE IMPULSION VERTE	1	1
23	33837	BLOC PORTE CONTACT	3	3
24	33839	TETE TOURNANTE VERTE	2	2
25	2036209	CONTACTEUR	1	-
	70010100	CONTACTEUR	-	1
26	2036501	CONTACTEUR INVERSEUR	1	1
27	2036671	AUTOMATE SIEMENS LOGO	1	1
28	2041831	DISJONCTEUR	1	-
	2041851	DISJONCTEUR	-	1
29	2042011	DISJONCTEUR MOTEUR	1	1
30	2042111	CONTACT AUXILLIAIRE	1	1
31	2042635	DECLENCHEUR A EMISSION	1	1
32	2042701	DISJONCTEUR 1P+N 6A	1	-
	2042801	DISJONCTEUR 2P 6A	-	1
33	20043236	AIMANT	1	1
34	20044400	SUPPORT COMPTEUR HORAIRE	1	1
35	20044440	POIGNEE PROTECTION ARRONDIE	1	1
36	20044453	PLATINE SUPPORT COMMANDE	1	1
37	20044603	PLATINE COFFRET	1	1
38	20044613	FAISCEAU ELECTRIQUE 400V	1	-
	20044615	FAISCEAU ELECTRIQUE 230V	-	1
39	20044621	COFFRET COMMANDE ELECTROMECANIQUE	1	1
40	20044635	SUPPORT ARRIERE ELEC	1	1
41	70022005	THERMOSTAT DE SECURITE	1	1
42	70024001	REGULATEUR TEMPERATURE	1	1
43	70024007	JOINT PLATINE COMMANDE	1	1
44	70026000	HORLOGE CUISSON	1	1

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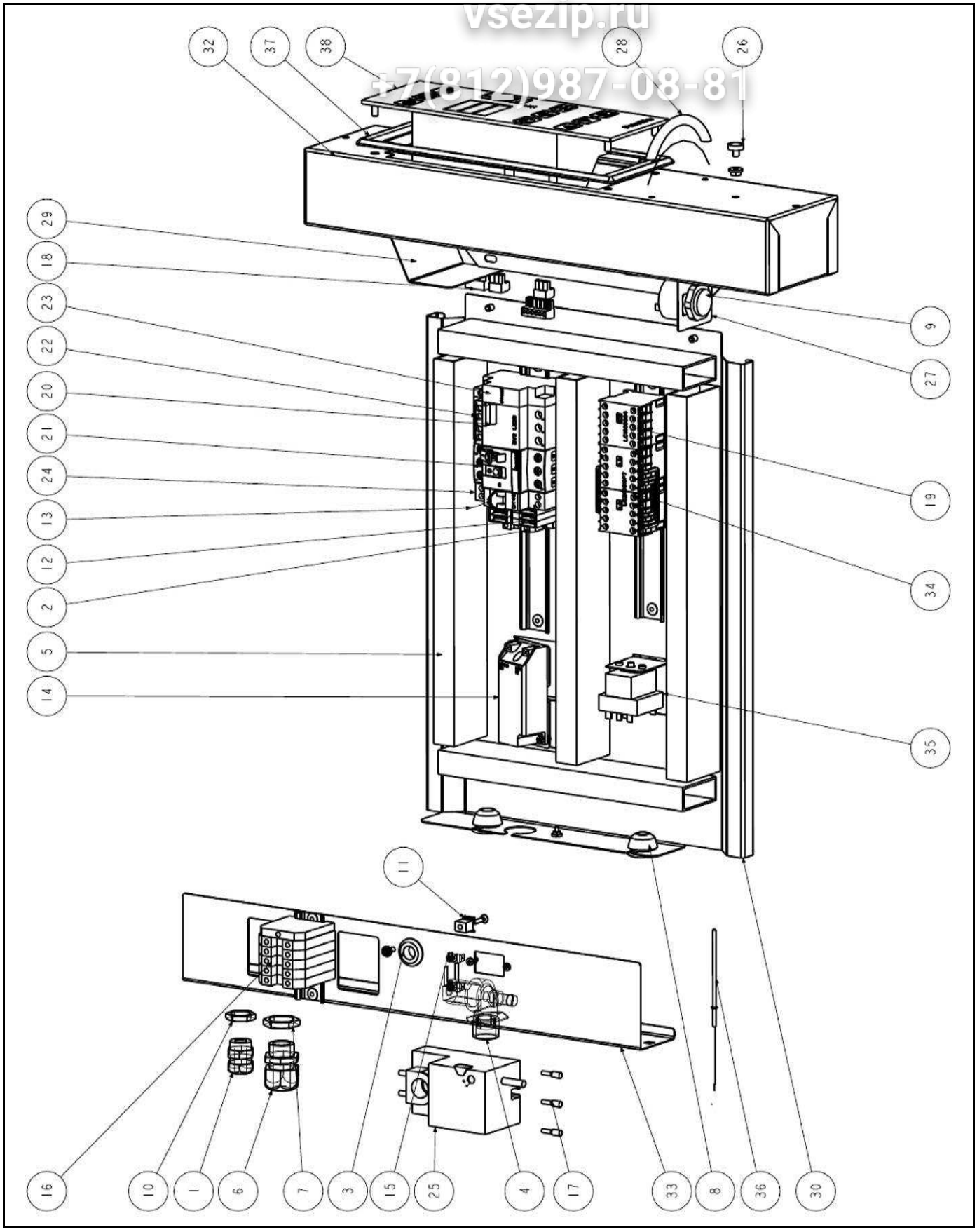
6.7 ELECTRIC PART FOR TOPAZE L04B-C04B ELECTRONIC



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PARTS LIST FOR ELECTRIC PANEL 043-C04E ELECTRONIC

REPERE	CODE	DESIGNATION	QUANTITE	
			380-415V	208-240V
1	30199	PRESSE ETOUPE ELEC 13 PLASTIQUE	1	1
2	30274	BORNE DE PROTECTION V/J	1	1
3	30330	PASSE FILS D14	1	1
4	31254	ELECTROVANNE	1	1
5	33005	GOULOTTE 25x60	1,8m	1,8m
6	33058	PRESSE ETOUPE ELEC 21 PLASTIQUE	1	1
7	33059	CONTRE ECROU ELEC 21 PLASTIQUE	1	1
8	33122	SERRE CABLE D12-D18	2	2
9	33132	BUZZER	1	1
10	33195	CONTRE ECROU ELEC 13 PLASTIQUE	1	1
11	33223	EMBASE COLLIER	1	1
12	33437	BORNES LANGUETTES 6.3	3	3
13	33439	FLASQUE D'EXTREMITE	1	1
14	33617	TRANSFORMATEURS ECLAIRAGE	1	1
15	33754	RIVET CONNECTIONS TERRE	2	2
16	33755	BORNIER ALIMENTATION	1	1
17	33815	FICHE MALE RONDE ROUGE	3	3
18	2001161	JEU CONNECTEURS PLATINE ELECTRONIQUE	1	1
19	2036209	CONTACTEUR	1	-
	70010100	CONTACTEUR	-	1
20	2041831	DISJONCTEUR	1	-
	2041851	DISJONCTEUR	-	1
21	2042011	DISJONCTEUR MOTEUR	1	1
22	2042111	CONTACT AUXILLIAIRE	1	1
23	2042635	DECLENCHEUR A EMISSION	1	1
24	2042701	DISJONCTEUR 1P+N 6A	1	-
	2042801	DISJONCTEUR 2P 6A	-	1
25	20005571	SERVOMOTEUR CLAPET	1	1
26	20043236	AIMANT	1	1
27	20044400	SUPPORT COMPTEUR HORAIRE	1	1
28	20044440	POIGNEE PROTECTION ARRONDIE	1	1
29	20044495	TOLE PROTECTION PLATINE	1	1
30	20044603	PLATINE COFFRET	1	1
31	20044614	FAISCEAU ELECTRIQUE 400V	1	-
	20044616	FAISCEAU ELECTRIQUE 230V	-	1
32	20044631	COFFRET COMMANDE	1	1
33	20044635	SUPPORT ARRIERE ELEC	1	1
34	70010103	CONTACTEUR INVERSEUR	1	1
35	70022005	THERMOSTAT DE SECURITE	1	1
36	70023000	SONDE PT100	1	1
37	70024007	JOINT CDE ELECTRONIQUE	1	1
38	70024008	PLATINE ELECTRONIQUE	1	1

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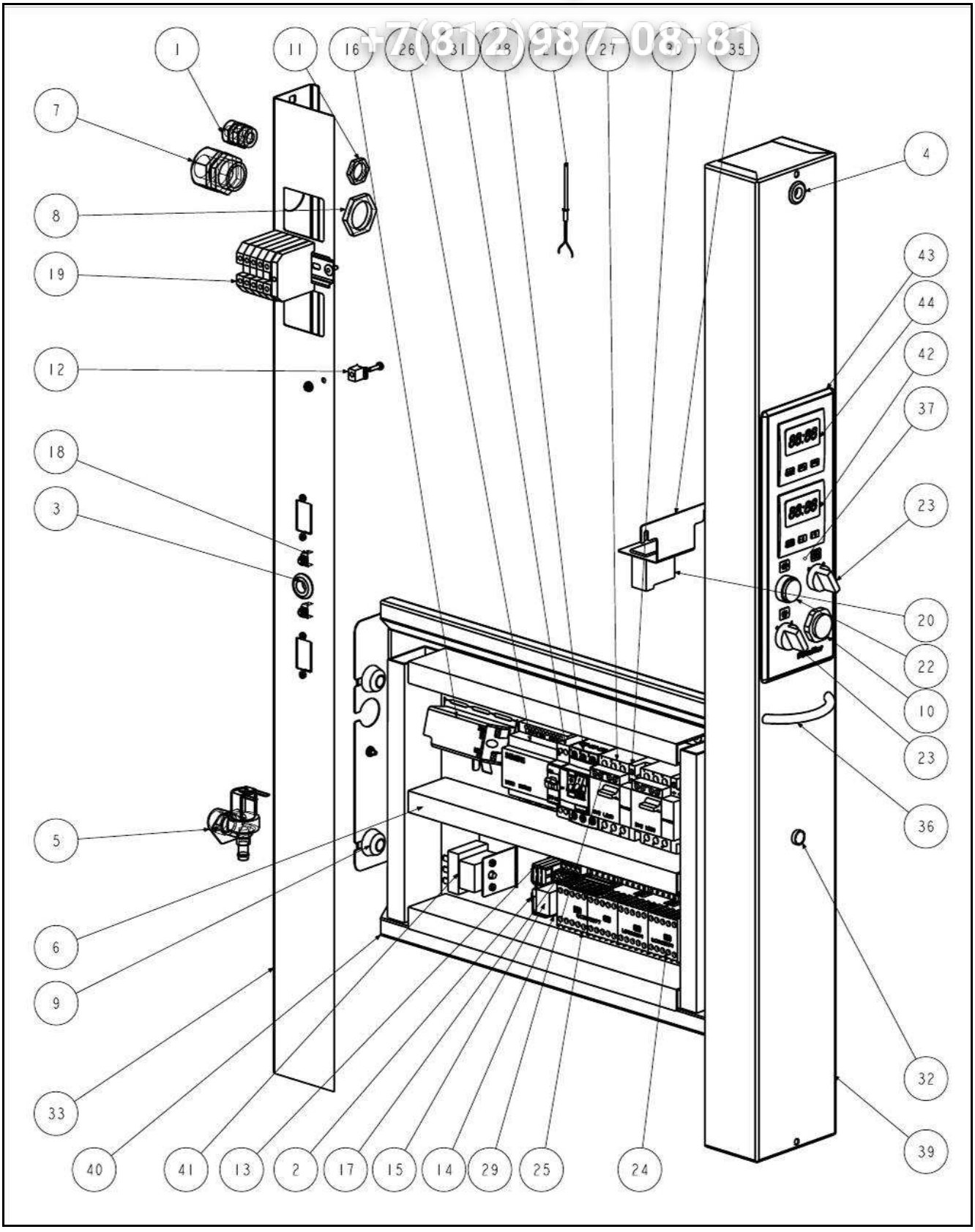
6.8 PARTS LIST FOR ELECTRIC PART L10B-C10B ELECTROMECHANICAL



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PARTS LIST FOR ELECTRIC PART L10B-C10B ELECTROMECHANICAL

REPERE	CODE	DESIGNATION	QUANTITE	
			380-415V	208-240V
1	30199	PRESSE ETOUPE ELEC 13 PLASTIQUE	1	1
2	30274	BORNE DE PROTECTION VJ	1	1
3	30330	PASSE FILS D14	1	1
4	30331	PASSE FILS D12	1	1
5	31254	ELECTROVANNE	1	1
6	33005	GOULOTTE 25x60	1,8m	1,8m
7	33088	PRESSE ETOUPE ELEC 29 PLASTIQUE	1	1
8	33089	CONTRE ECROU ELEC 29 PLASTIQUE	1	1
9	33122	SERRE CABLE D12-D18	2	2
10	33132	BUZZER	1	1
11	33195	CONTRE ECROU ELEC 13 PLASTIQUE	1	1
12	33223	EMBASE COLLIER	1	1
13	33437	BORNES LANGUETTES 6.3	3	3
14	33439	FLASQUE D'EXTREMITE	1	1
15	33586	RELAIS 4RT	1	1
16	33617	TRANSFORMATEURS ECLAIRAGE	1	1
17	33711	SOCLE RELAIS 4RT	1	1
18	33754	RIVET CONNECTION TERRE	2	2
19	33755	BORNIER ALIMENTATION	1	1
20	33774	COMPTEUR HORAIRE	1	1
21	33791	THERMOCOUPLE	1	1
22	33831	TETE IMPULSION VERTE	1	1
23	33839	TETE TOURNANTE VERTE	2	2
24	2036209	CONTACTEUR	2	-
	70010100	CONTACTEUR	-	2
25	2036501	CONTACTEUR INVERSEUR	1	1
26	2036671	AUTOMATE SIEMENS LOGO	1	1
27	2041831	DISJONCTEUR	2	-
	2041851	DISJONCTEUR	-	2
28	2042011	DISJONCTEUR MOTEUR	1	-
	2042031	DISJONCTEUR MOTEUR	-	1
29	2042111	CONTACT AUXILLIAIRE	2	2
30	2042635	DECLENCHEUR A EMISSION	2	2
31	2042701	DISJONCTEUR 1P+N 6A	1	-
	2042801	DISJONCTEUR 2P 6A	-	1
32	20043236	AIMANT	1	1
33	20044053	SUPPORT ARRIERE ELEC	1	1
34	20044071	FAISCEAU ELECTRIQUE 400V	1	1
35	20044400	SUPPORT COMPTEUR HORAIRE	1	1
36	20044440	POIGNEE PROTECTION ARRONDIE	1	1
37	20044453	PLATINE SUPPORT COMMANDE	1	1
39	20044601	COFFRET COMMANDE ELECTROMECANIQUE	1	1
40	20044603	PLATINE COFFRET	1	1
41	70022005	THERMOSTAT DE SECURITE	1	1
42	70024001	REGULATEUR TEMPERATURE	1	1
43	70024007	JOINT PLATINE COMMANDE	1	1
44	70026000	HORLOGE CUISSON	1	1

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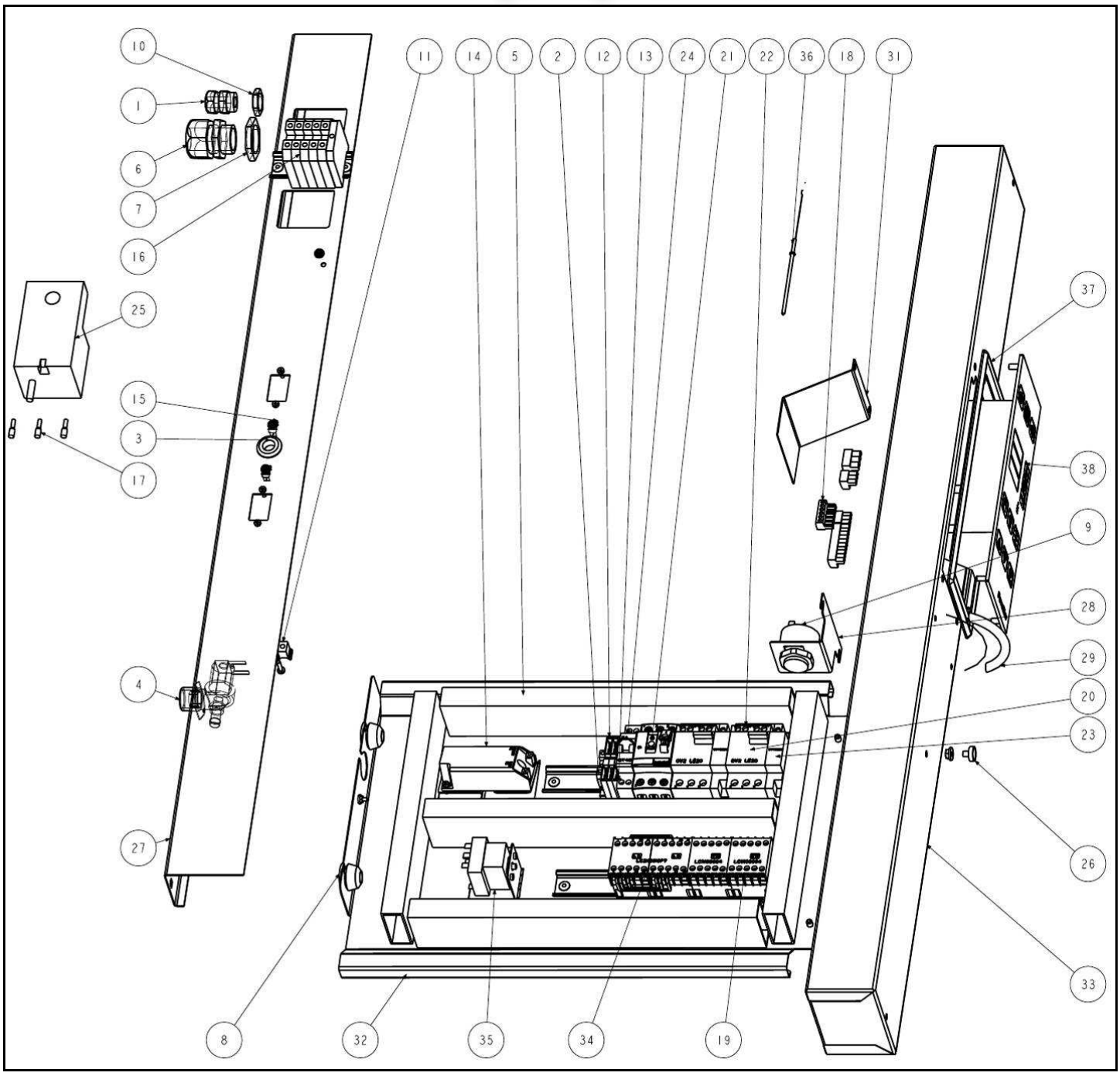
6.9 PARTS LIST FOR ELECTRIC PART L10B-C10B ELECTRONIC



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PARTS LIST FOR ELECTRIC PART L10B-C10B ELECTRONIC

REPERE	CODE	DESIGNATION	QUANTITE	
			380-415V	208-240V
1	30199	PRESSE ETOUPE ELEC 13 PLASTIQUE	1	1
2	30274	BORNE DE PROTECTION V/J	1	1
3	30330	PASSE FILS D14	1	1
4	31254	ELECTROVANNE	1	1
5	33005	GOULOTTE 25x60	1,8m	1,8m
6	33088	PRESSE ETOUPE ELEC 29 PLASTIQUE	1	1
7	33089	CONTRE ECROU ELEC 29 PLASTIQUE	1	1
8	33122	SERRE CABLE D12-D18	2	2
9	33132	BUZZER	1	1
10	33195	CONTRE ECROU ELEC 13 PLASTIQUE	1	1
11	33223	EMBASE COLLIER	1	1
12	33437	BORNES LANGUETTES 6.3	3	3
13	33439	FLASQUE D'EXTREMITE	1	1
14	33617	TRANSFORMATEURS ECLAIRAGE	1	1
15	33754	RIVET D4+2 CONNECTIONS TERRE	2	2
16	33755	BORNIER ALIMENTATION	1	1
17	33815	FICHE MALE RONDE ROUGE	3	3
18	2001161	JEU CONNECTEURS PLATINE ELECTRONIQUE	1	1
19	2036209	CONTACTEUR	2	-
	70010100	CONTACTEUR	-	2
20	2041831	DISJONCTEUR	2	-
	2041851	DISJONCTEUR	-	2
21	2042011	DISJONCTEUR MOTEUR	1	-
	2042031	DISJONCTEUR MOTEUR	-	1
22	2042111	CONTACT AUXILLIAIRE	2	2
23	2042635	DECLENCHEUR A EMISSION	2	2
24	2042701	DISJONCTEUR 1P+N 6A	1	-
	2042801	DISJONCTEUR 2P 6A	-	1
25	20005571	SERVOMOTEUR CLAPET	1	1
26	20043236	AIMANT	1	1
27	20044053	SUPPORT ARRIERE ELEC	1	1
28	20044400	SUPPORT COMPTEUR HORAIRE	1	1
29	20044440	POIGNEE PROTECTION ARRONDIE	1	1
30	20044462	FAISCEAU ELECTRIQUE 400V	1	-
	20044463	FAISCEAU ELECTRIQUE 230V	-	1
31	20044495	TOLE PROTECTION PLATINE	1	1
32	20044603	PLATINE COFFRET	1	1
33	20044611	COFFRET COMMANDE	1	1
34	70010103	CONTACTEUR INVERSEUR	1	1
35	70022005	THERMOSTAT DE SECURITE	1	1
36	70023000	SONDE PT100	1	1
37	70024007	JOINT COMMANDE ELECTRONIQUE	1	1
38	70024008	PLATINE ELECTRONIQUE COMMANDE	1	1

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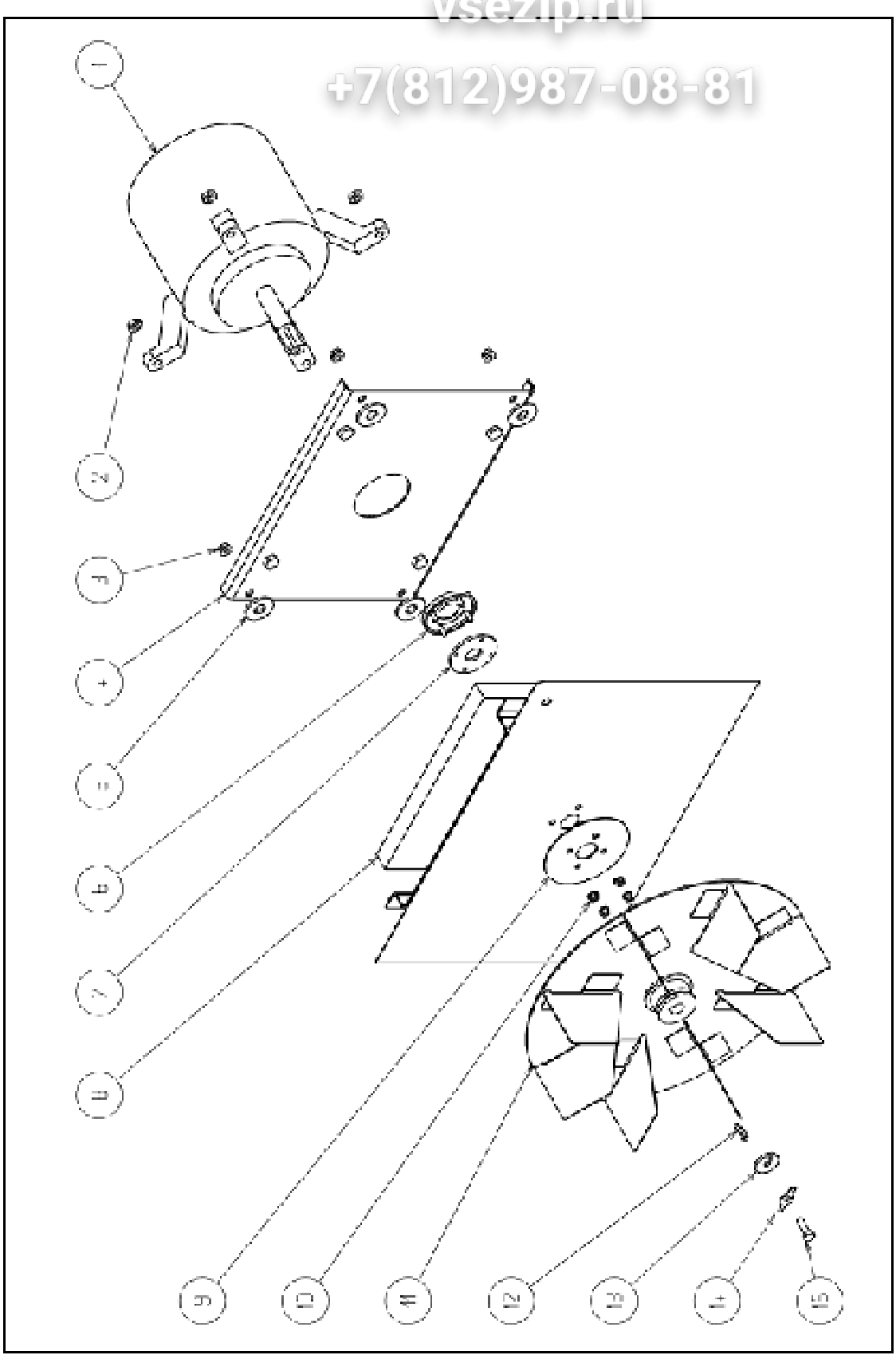
6.10 PARTS LIST ENGINE AND SLOG



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PARTS LIST ENGINE AND SLOG

REP.	DESIGNATION	CODE 4 étages	QUANTITE 4 étages	CODE 10 étages	QUANTITE 10 étages
1	Moteur 0,37 kW HT	00033940	1	00033940	2
2	Écrou sécurité M8	00032047	4	00032047	8
3	Écrou sécurité M6	00032046	4	00032046	8
4	Plaque moteur	20004718	1	20004718	2
5	Rondelle isolante	00001473	4	00001473	8
6	Rondelle étanchéité moteur	20008228	1	20008228	2
7	Joint d'étanchéité	00012539	1	00012539	2
8	Céramique	00001844	1	00001932	1
9	Rondelle renfort	20004625	1	20004625	2
10	Ecrou sécurité M4	00032045	4	00032045	8
11	Turbine 6 pales 60 Hz	20004795	1	20004795	2
	Turbine 8 pales 50 Hz	00019288	1	00019288	2
12	Clavette	00019129	1	00019129	2
13	Rondelle turbine	01923301	1	01923301	2
14	Plaque d'arrêt	01913001	1	01913001	2
15	Vis inox HM 6 x 20	00032003	1	00032003	2

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