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 5$^{th}$ 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 5$^{th}$ 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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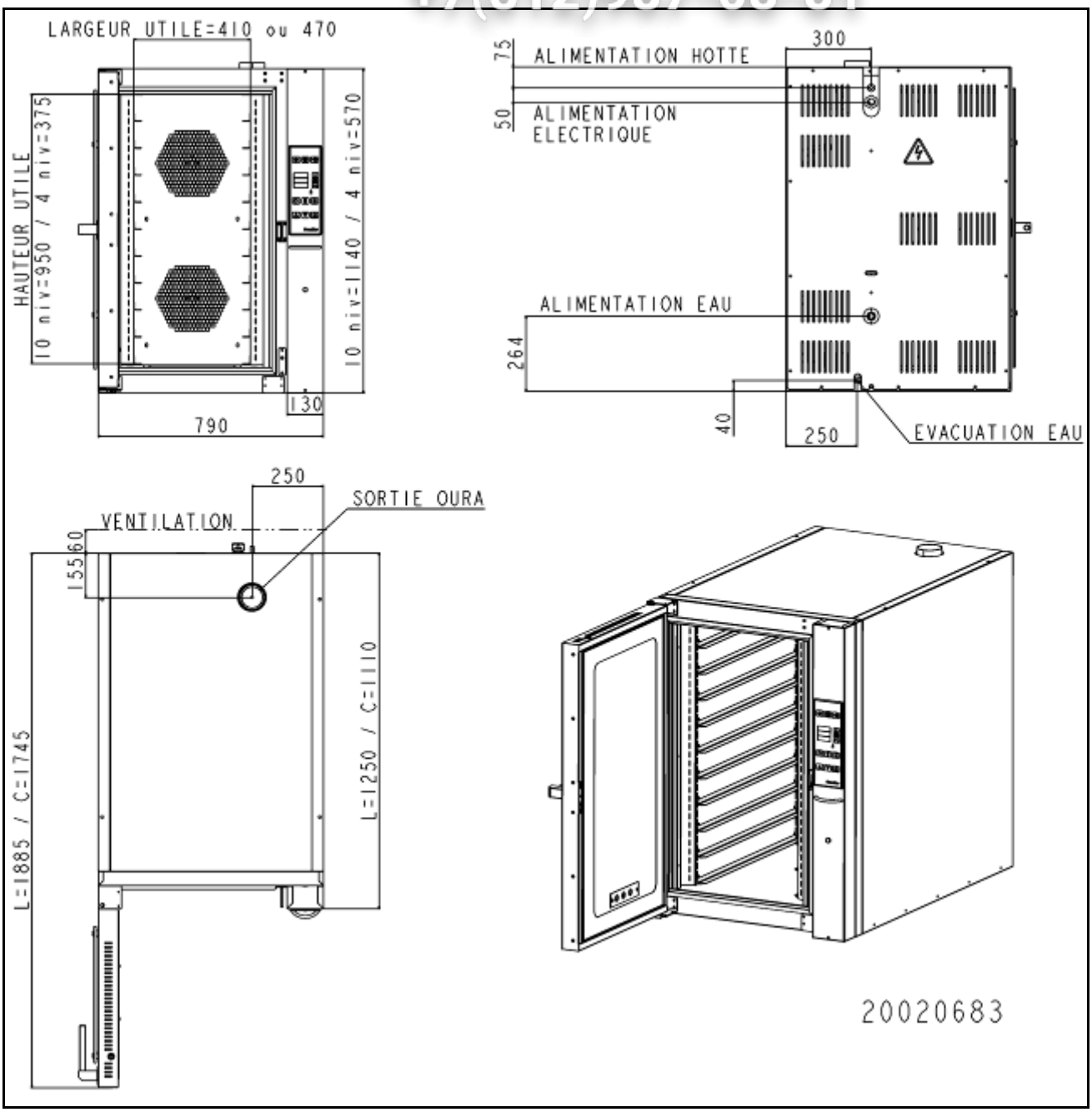
## 1.2 OVERALL DIMENSIONS OF TOPAZE STYLE OVENS



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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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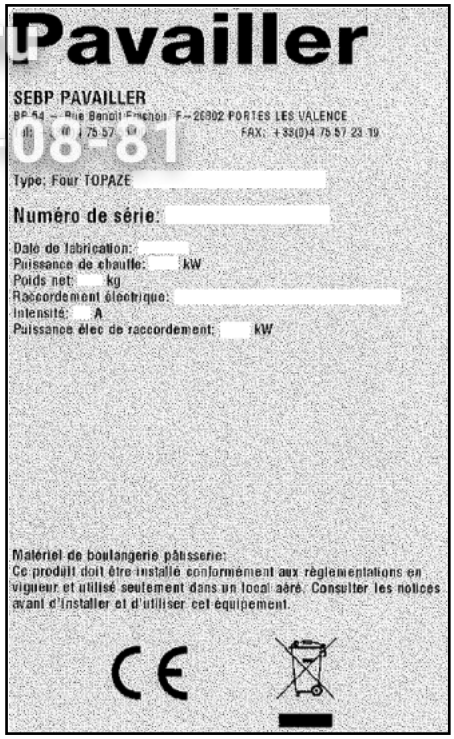
## 1.6 CONFORMITY OF REGULATIONS

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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# Pavailler

## 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
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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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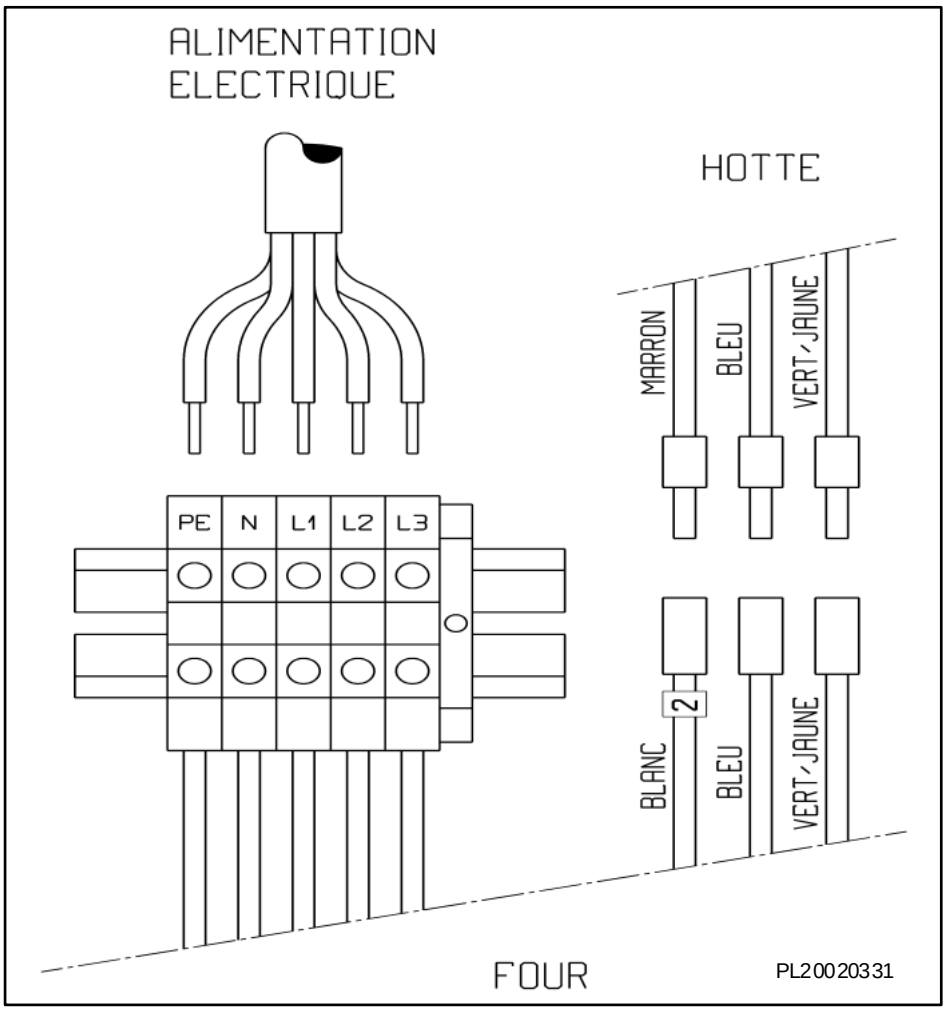
***Procedure of electrical connection :***

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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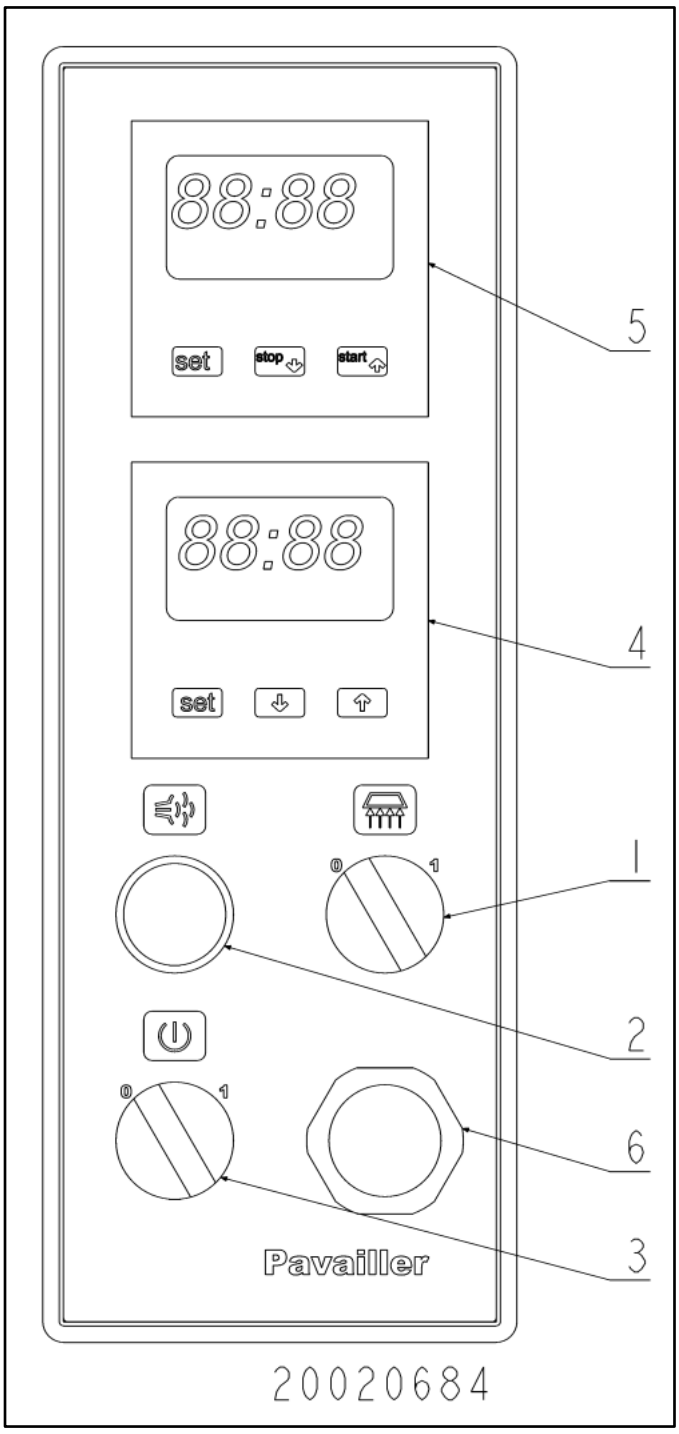
# 3 UTILISATION ET MODE D'EMPLOI

## 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.<br>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.<br>o Turn the button to position 0 to stop oven. |
| 4 | Temperature regulator | Indicates oven temperature<br>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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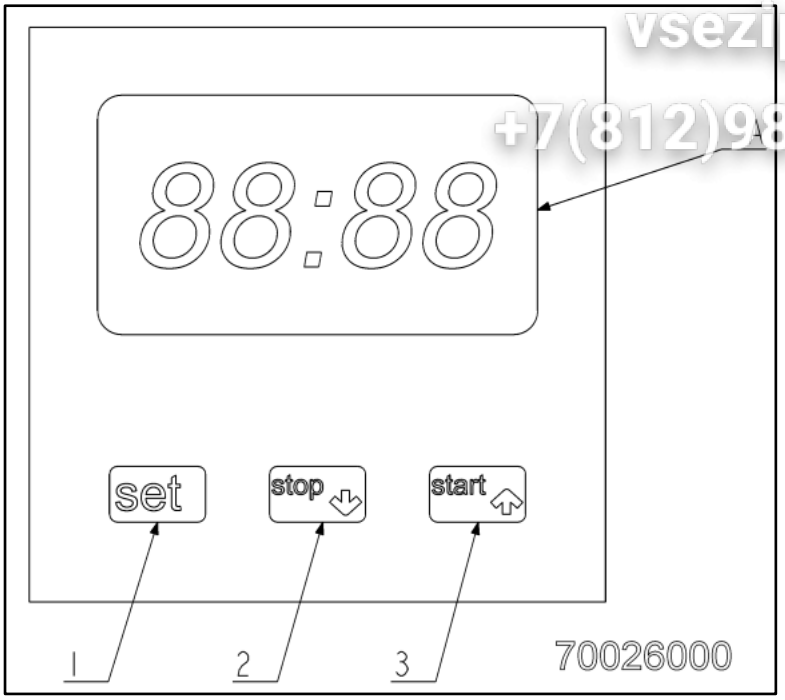
### 3.1.2 Baking timer

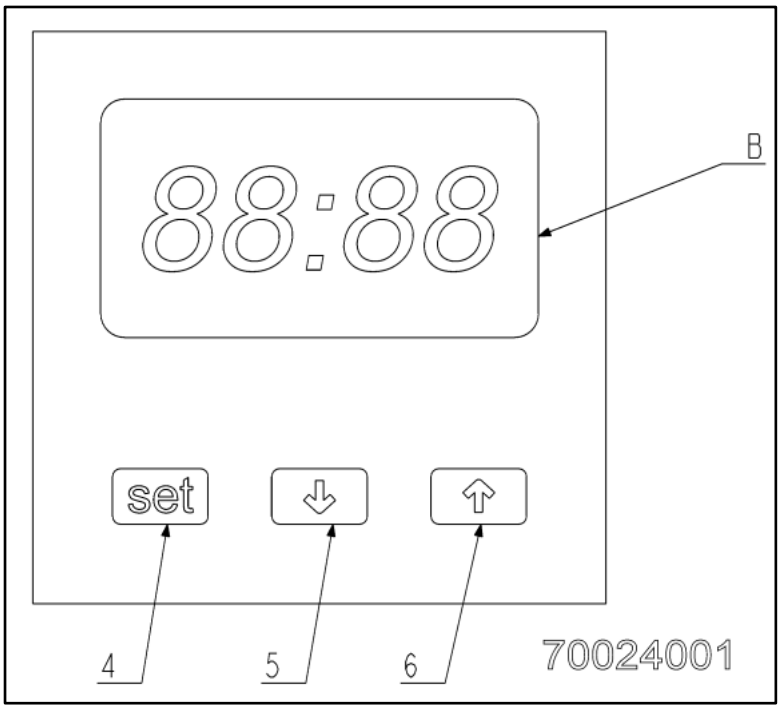



Setting baking time :
Press SET key (1) once to enter minutes. 2 figures of minutes flash on and off (A).
Use key (2) and (3) to reduce or increase time.
Press SET again to enter seconds.
2 figures of seconds flash on and off (A).
Use key (2) and (3) to reduce or increase time.
Press SET key or wait 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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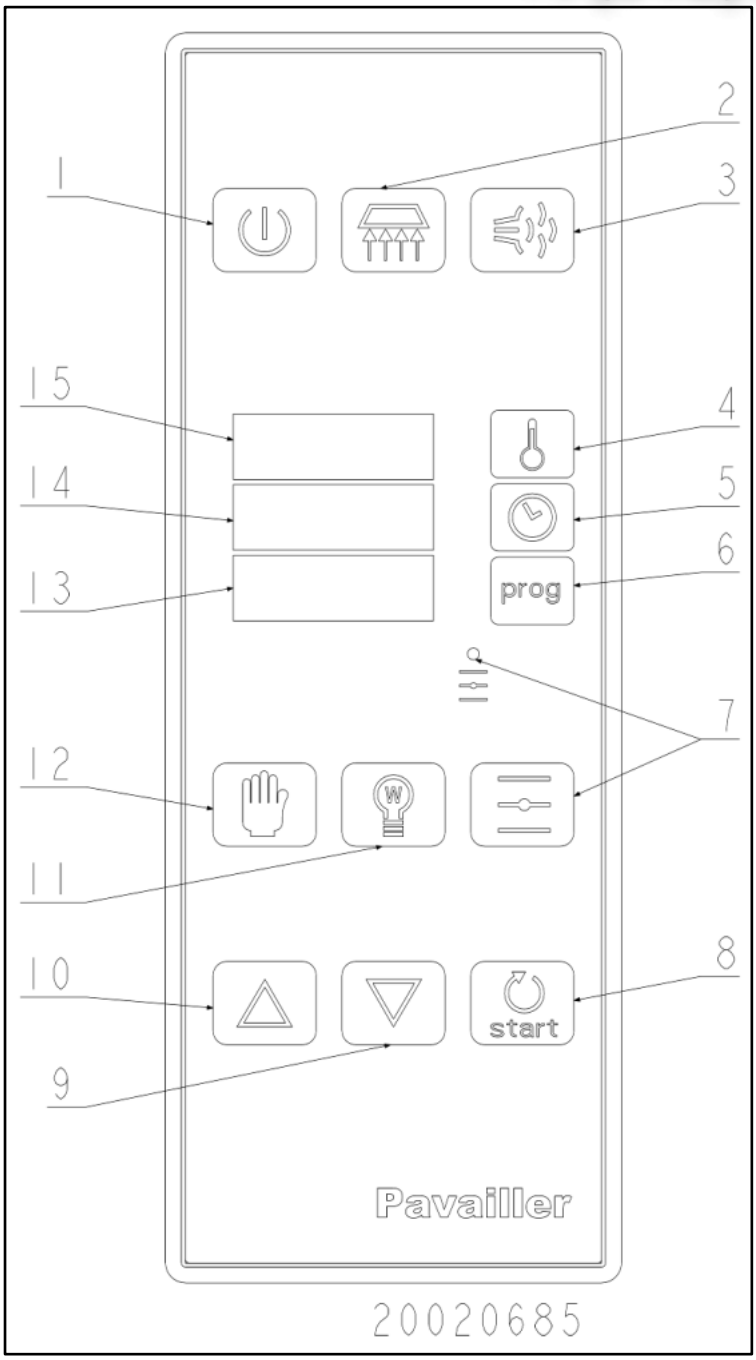
## 3.2 ELECTRONIC CONTROL PANEL

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



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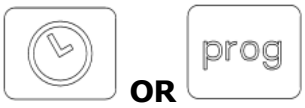
### 3.2.3 Deferred starting up (Manual or automatic functioning)

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

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| | | | | |
|---|---|---|---|---|
| If clock ON | - 1 -<br>1 8 2 0<br>- - -<br><br>- 2 -<br>0 6 0 0<br>H 0 1 | Current state (Day and hour)<br><br>Programming (Day, hour and program) | Display In Alternation | Deferred mode |
| If clock OFF | - 1 -<br>1 8 2 0<br> | | | 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 -<br>1 8 2 0 | SLEEP MODE | ☐ Day : Monday<br>☐ Hour : 18H20 |
| | | | |
| 1 | 1 2 7 H<br>C 0 1 | | Meter selection :<br>C01 = Nb hours of functioning of the card (switched on)<br>C02 = Nb hours of use<br>C03 = Nb hours with stoking<br>C04= Nb hours without stoking<br>C05 = Nb started cycles (button 8)<br>C06 = Nb steam cycles (button 3) |
| 2 | | | Exit of display<br>Press 5 sec or<br>wait 10 sec |



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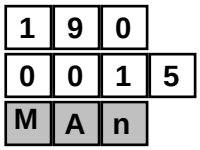
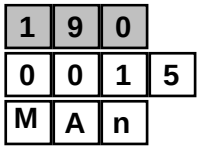
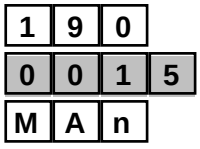
### 3.2.5 Manual fonctioning (without program)

| 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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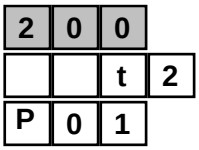
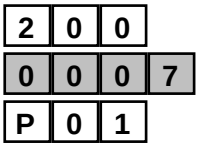
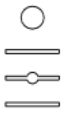
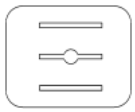
### 3.2.6 Manual Modification in the course of cooking

| 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<br>Led off = oura valve closed | | |

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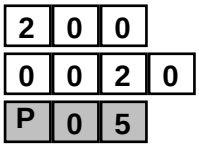
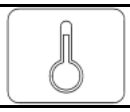
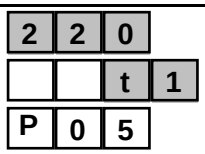
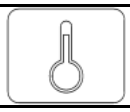
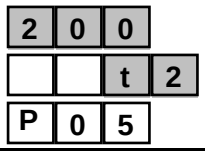
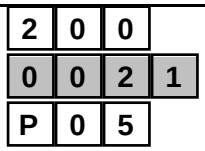
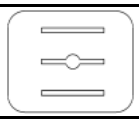
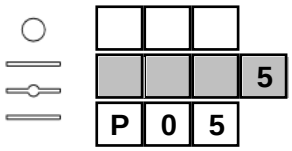
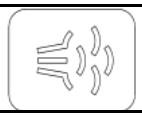
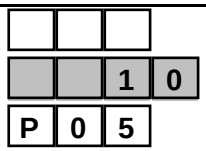
### 3.2.7 Programming a recipe

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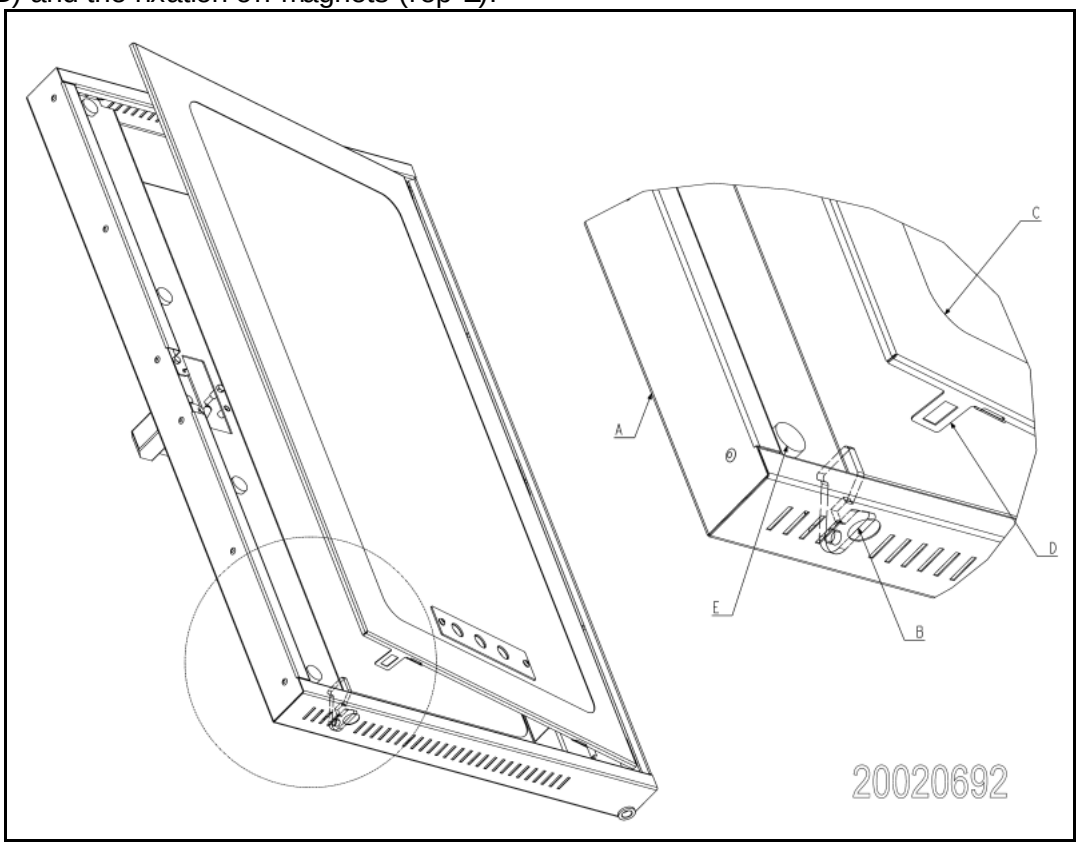
# 4 MAINTENANCE

***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

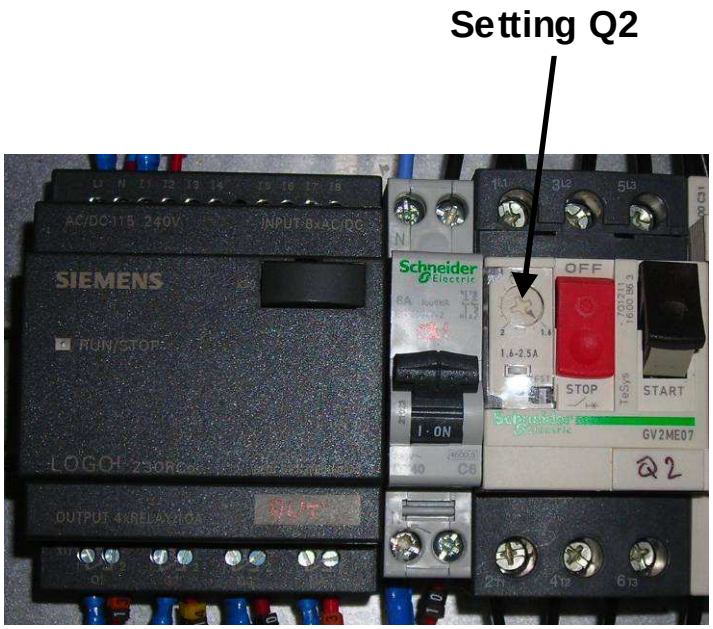
***Switch-disconnector and electric protection of the local***

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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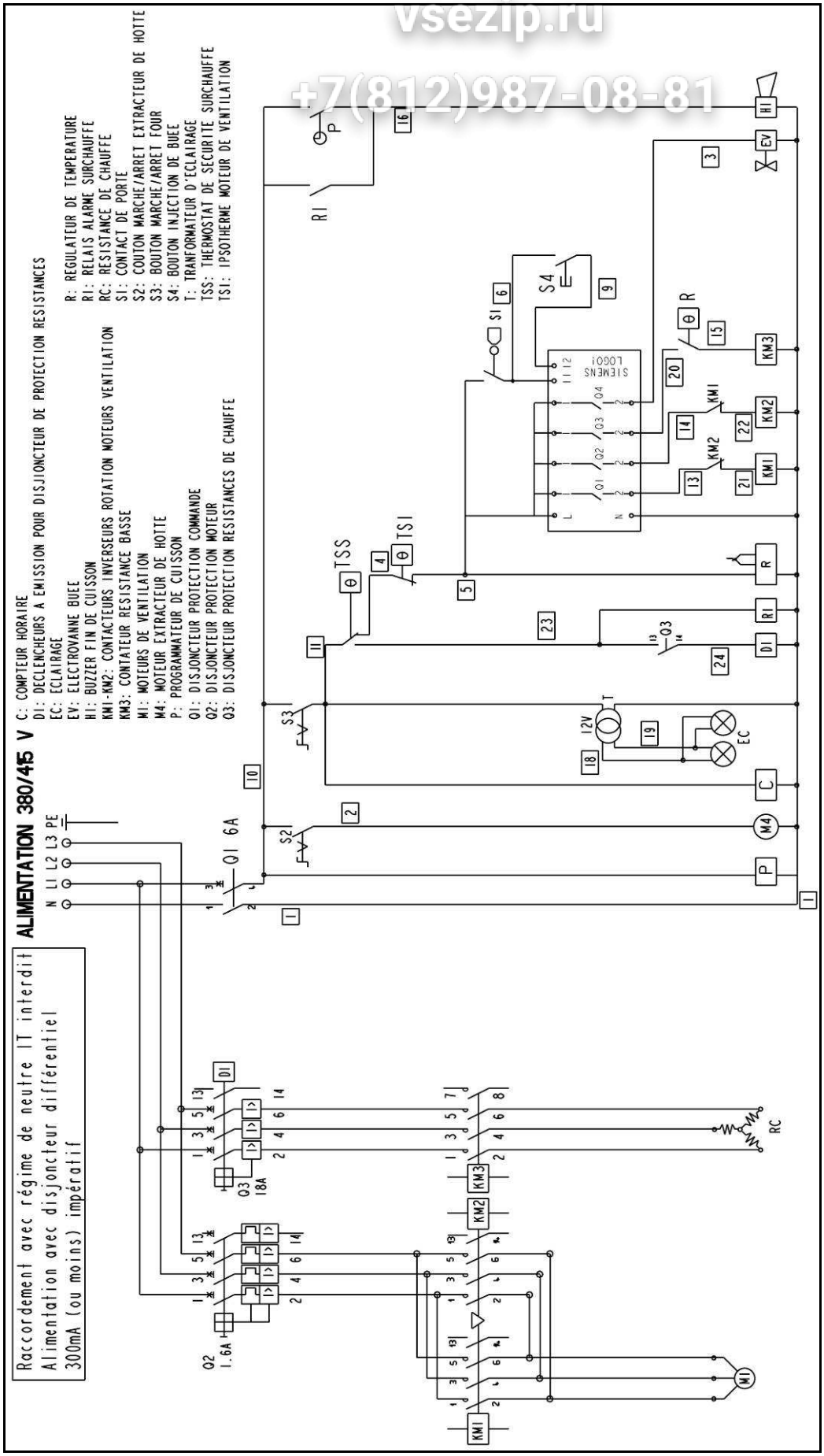
## 5.2 ELECTROMECHANICAL CONTROL TOPAZE L04B-C04B



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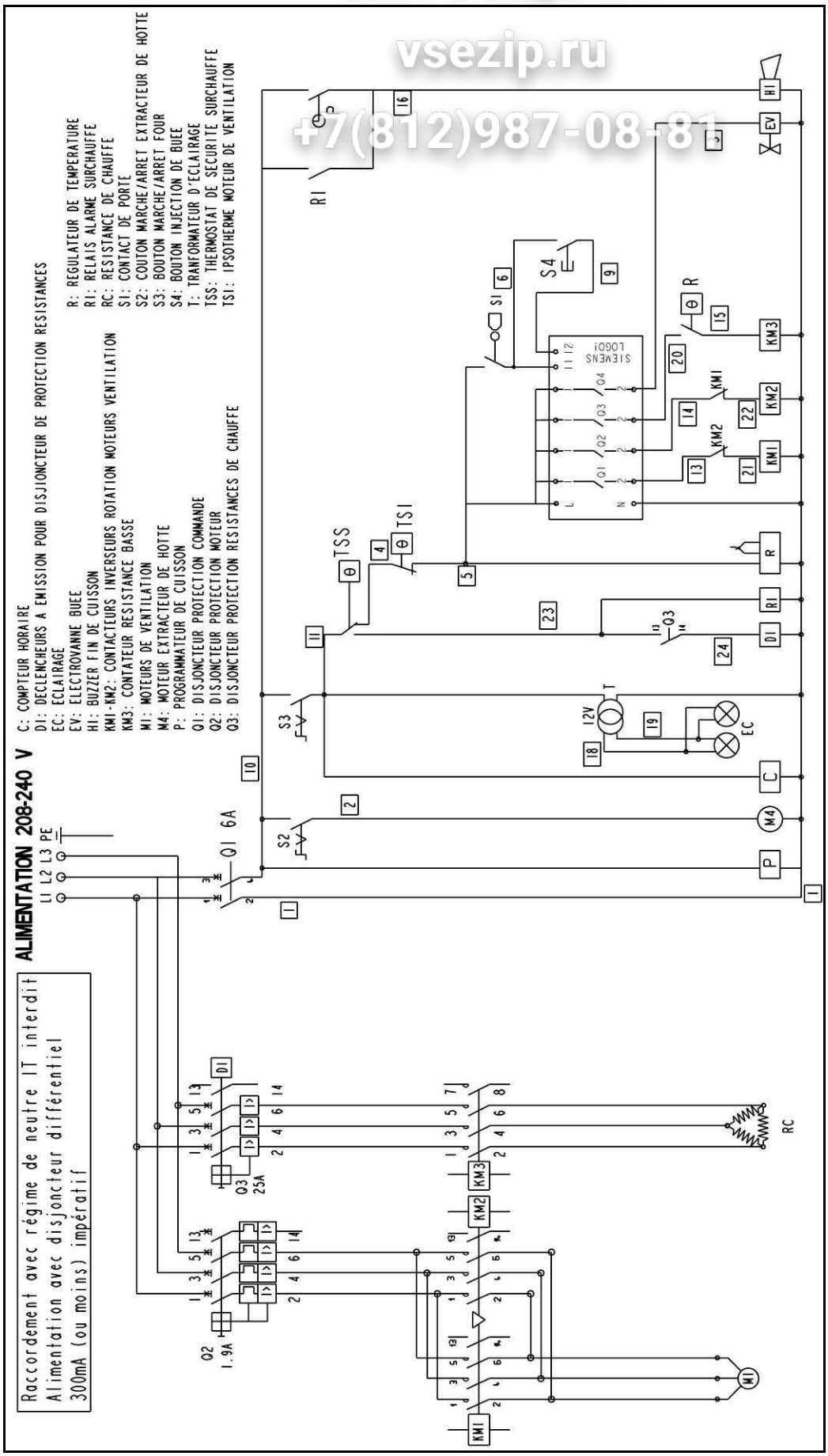

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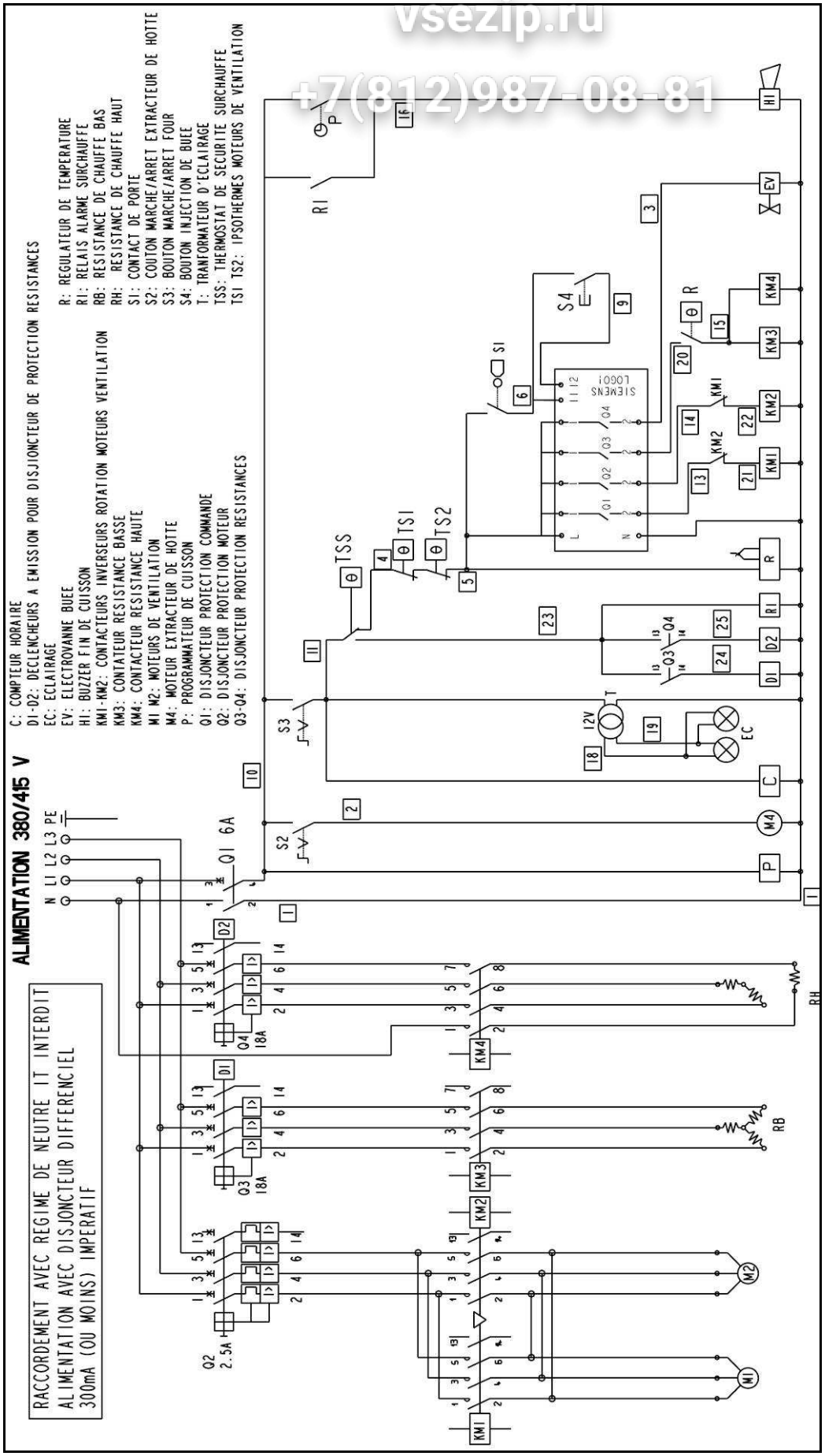
## 5.3 ELECTROMECHANICAL CONTROL : TOPAZE L10B-C10B



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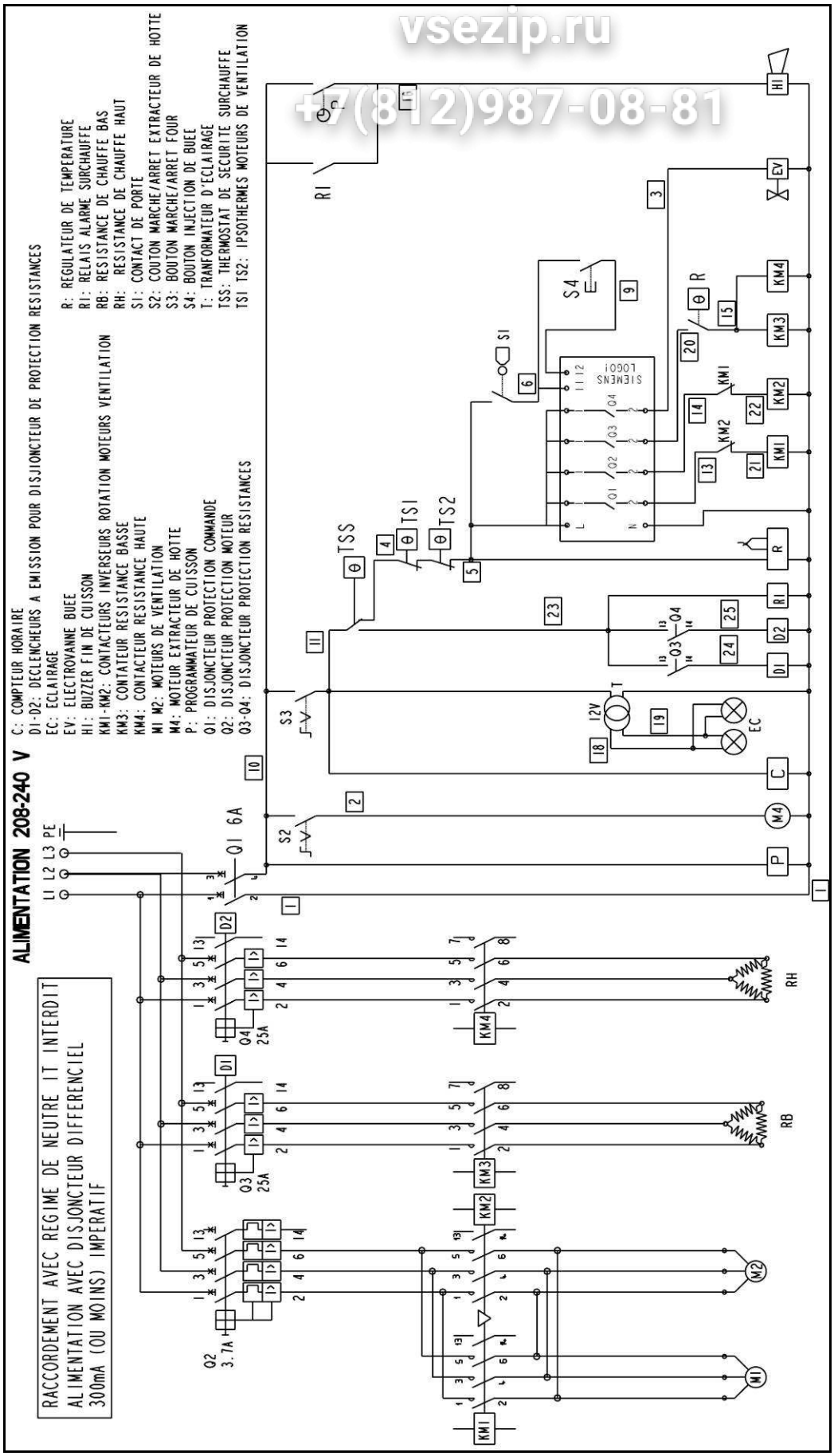

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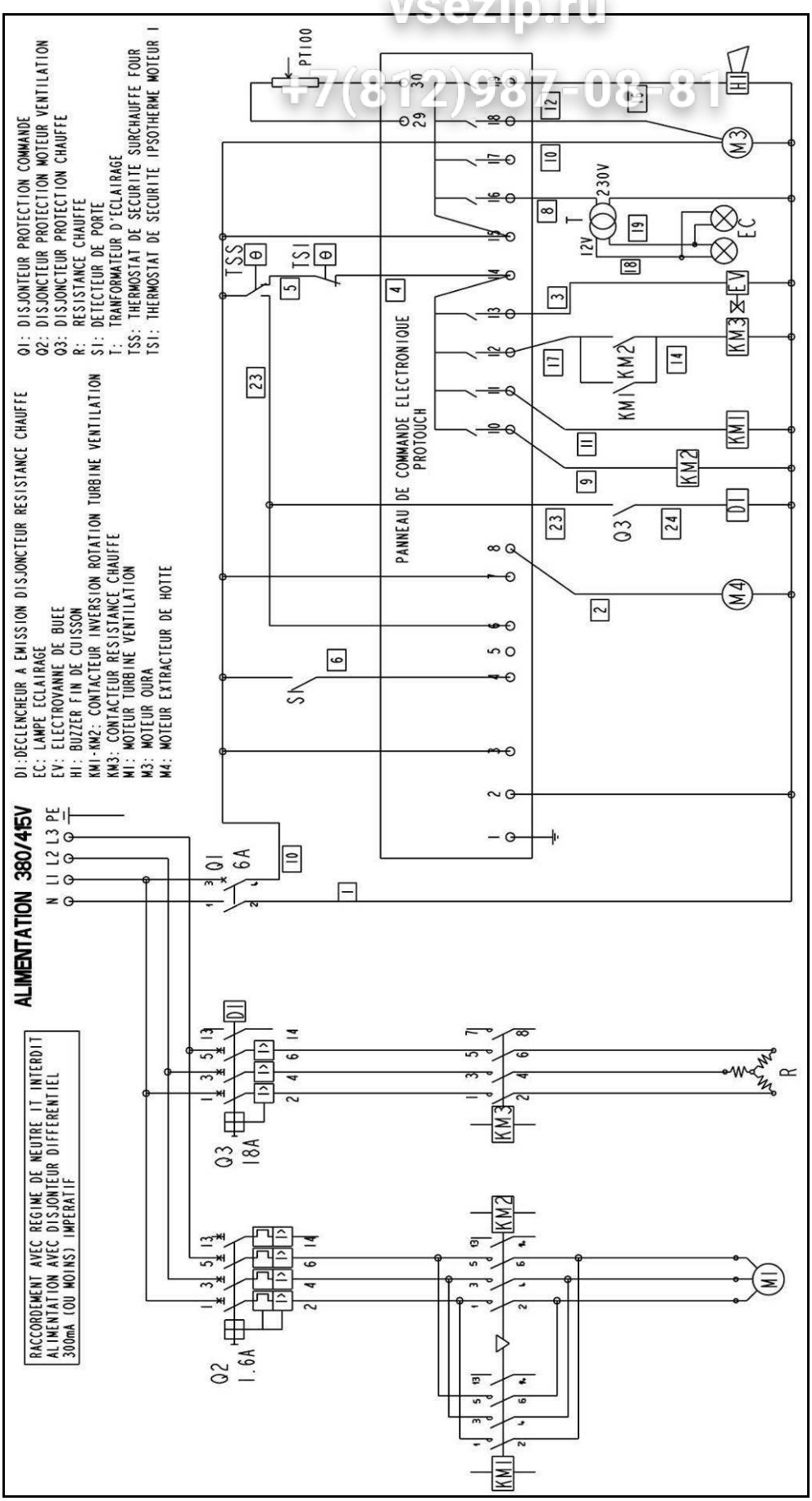
## 5.4 ELECTRONIC CONTROL : TOPAZE L04B-C04B



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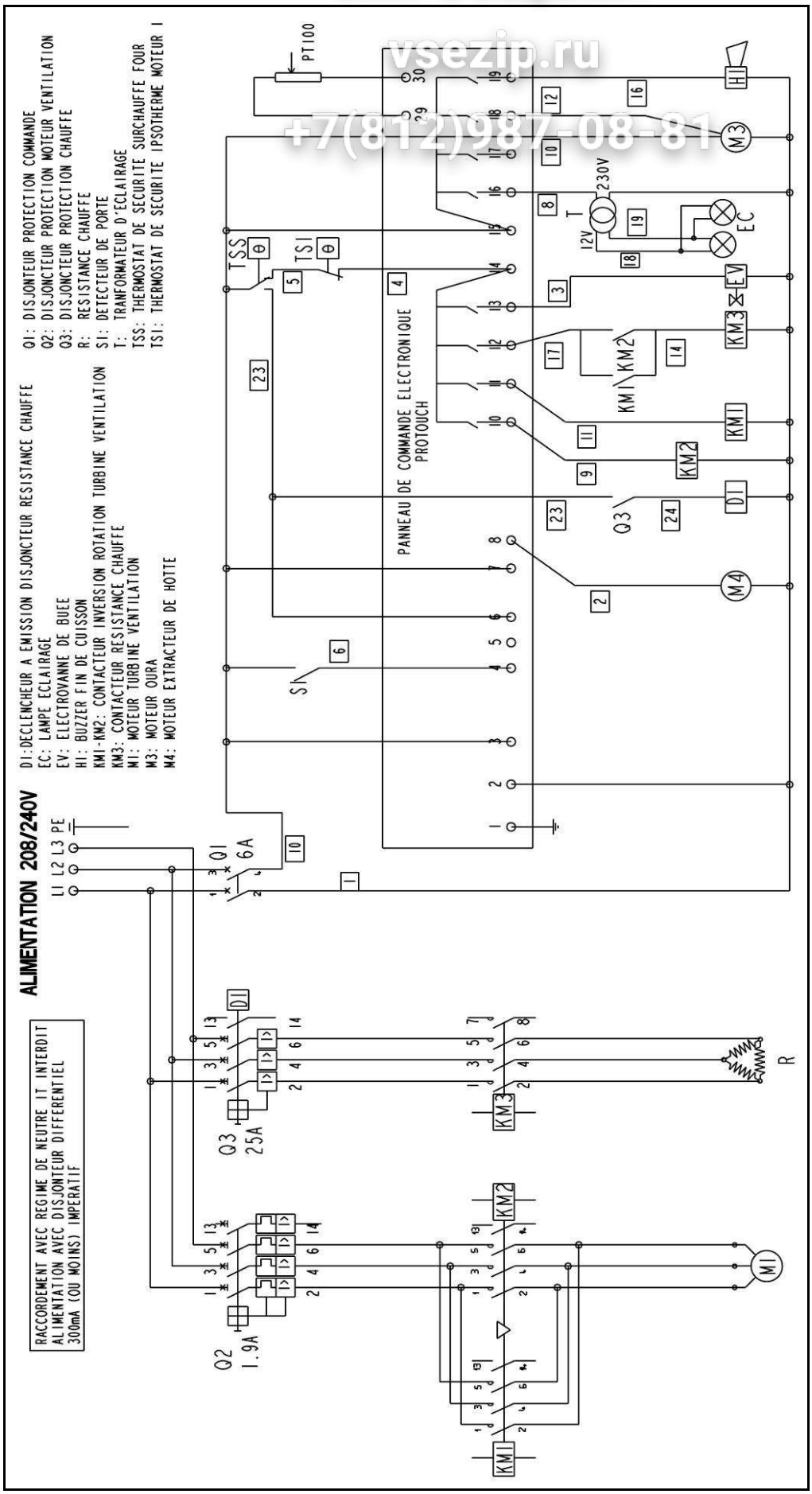

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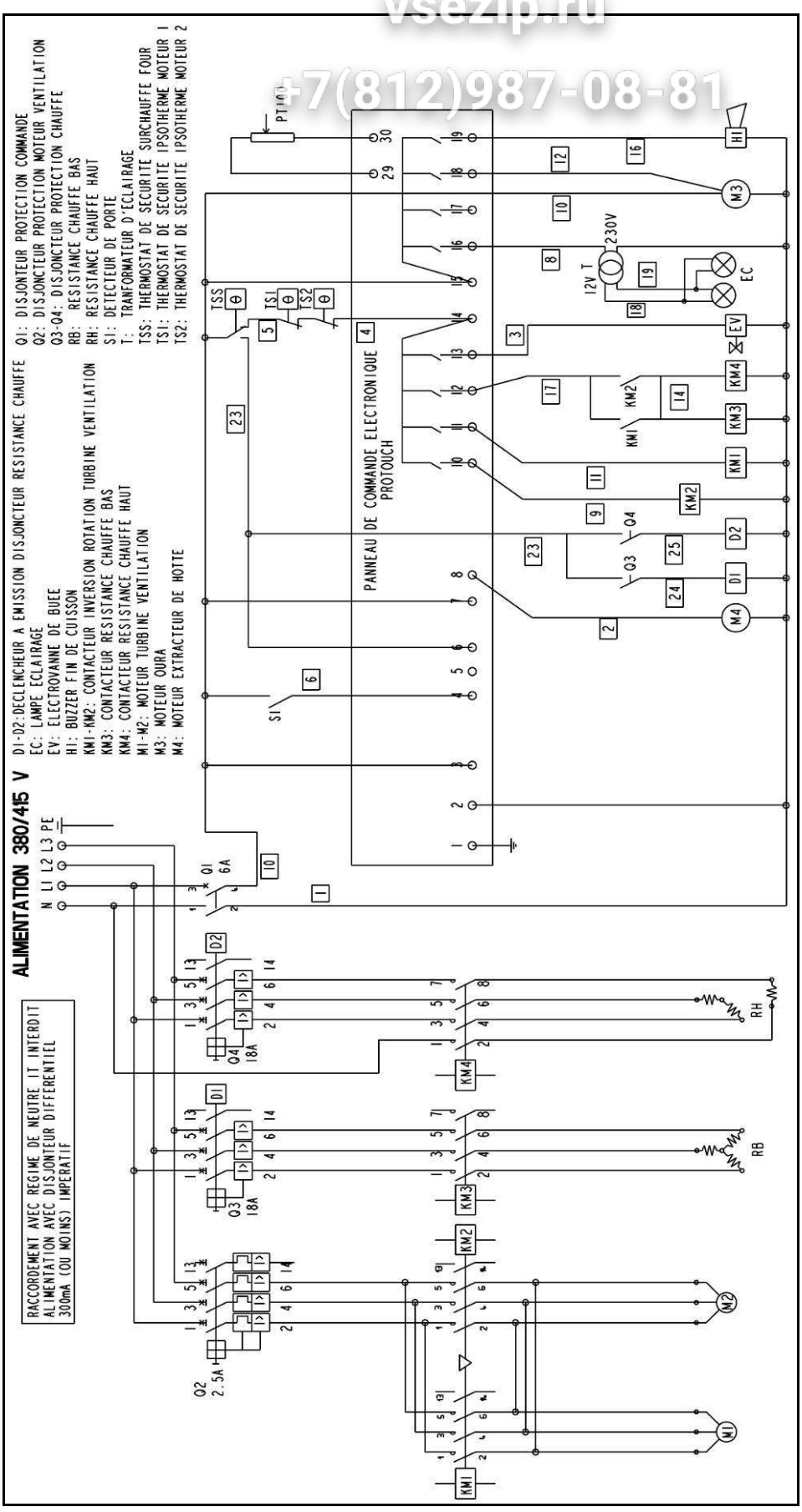
## 5.5 ELECTRONIC CONTROL: TOPAZE L10B-C10B



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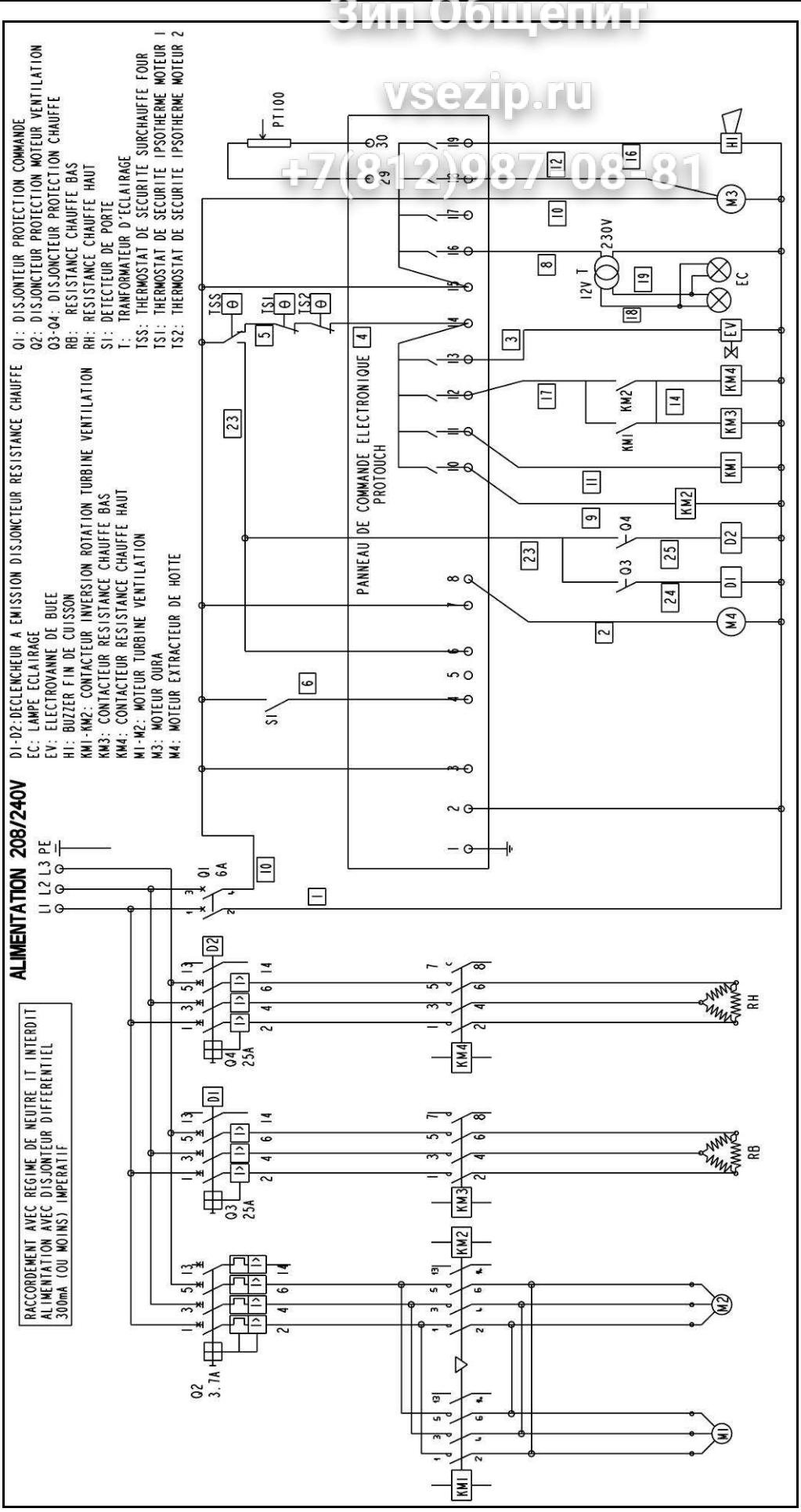
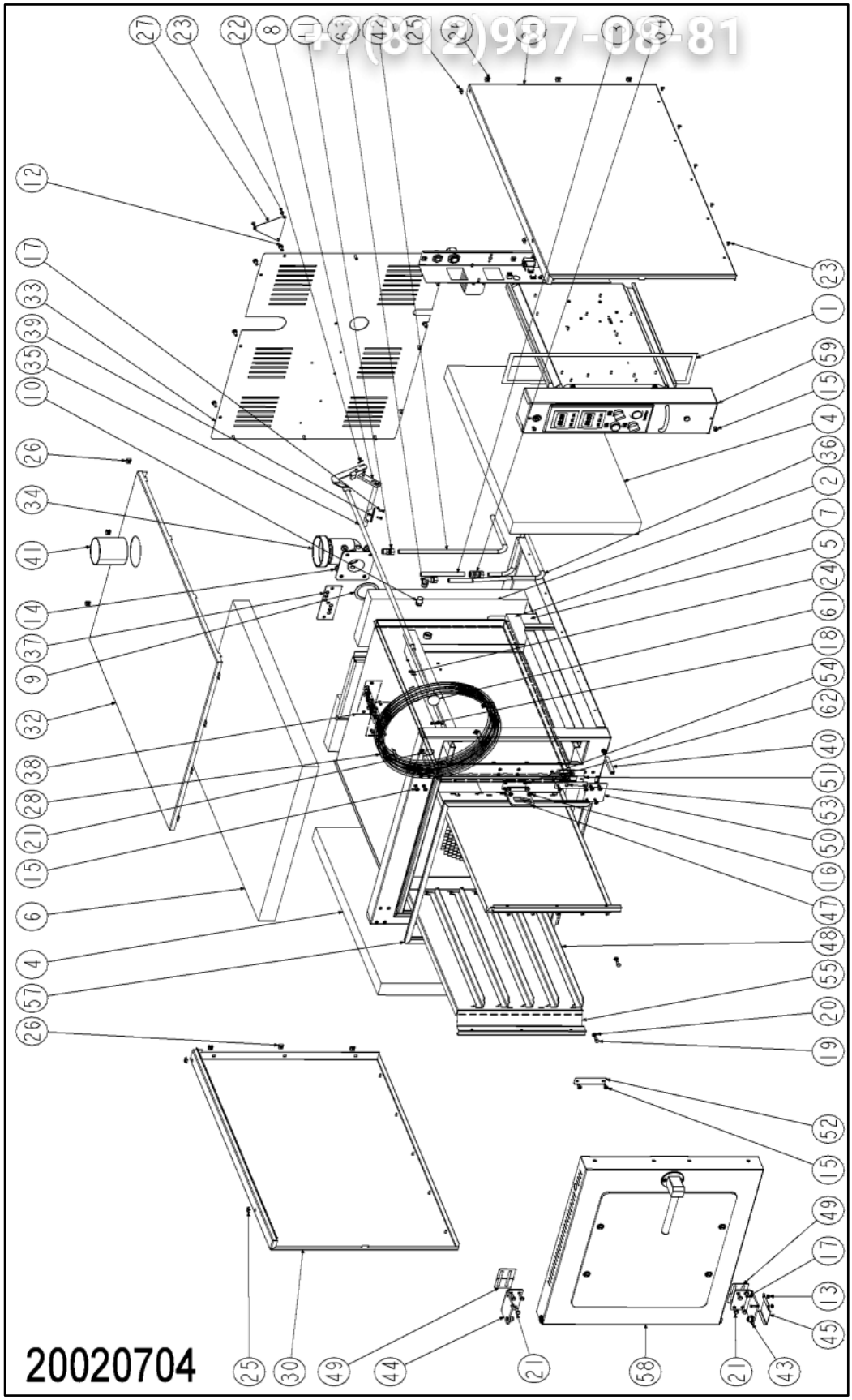


# 6 PARTS LIST

## 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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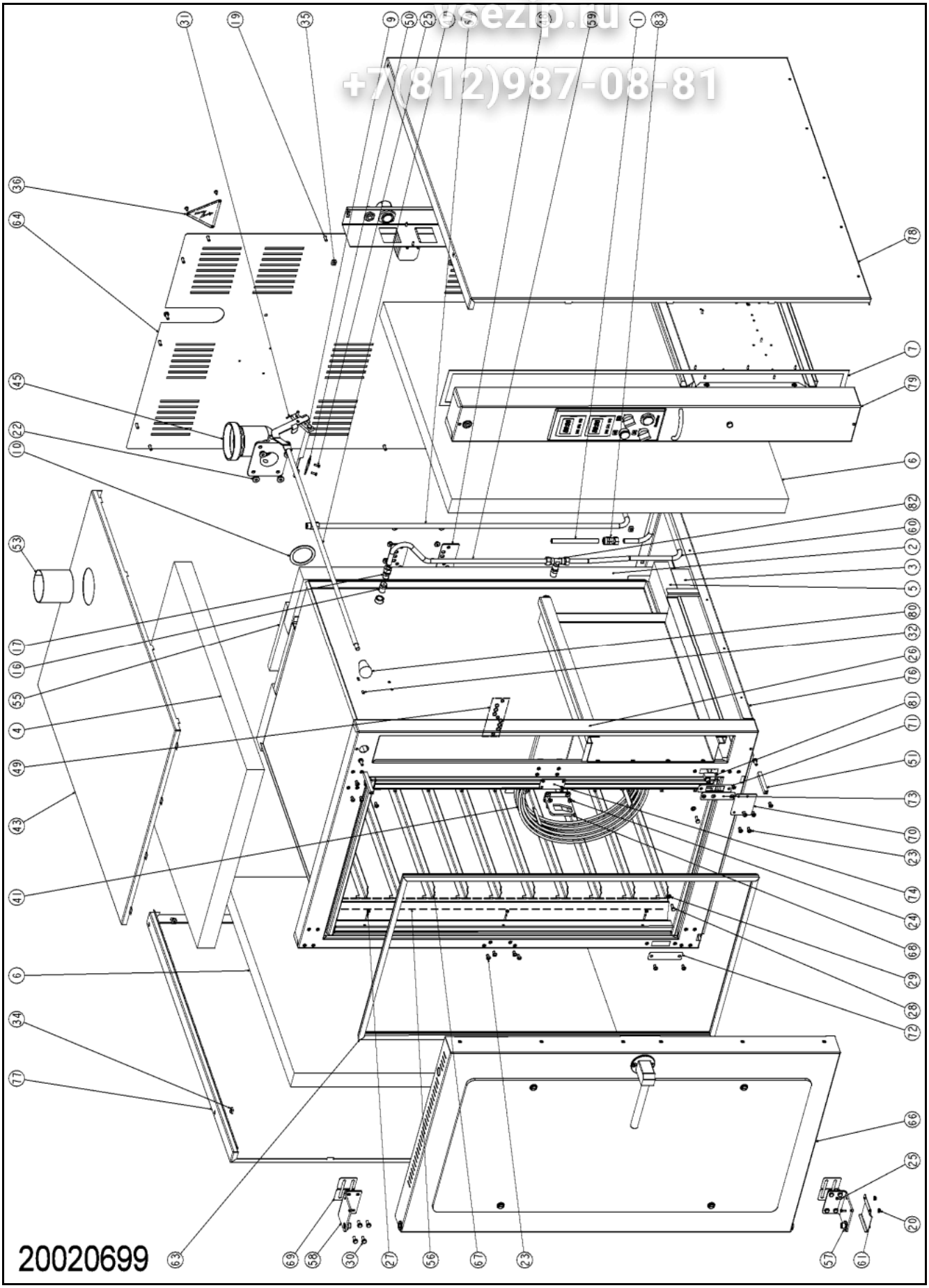
## 6.2 GENERAL PARTS LIST FOR L10B ET C10B



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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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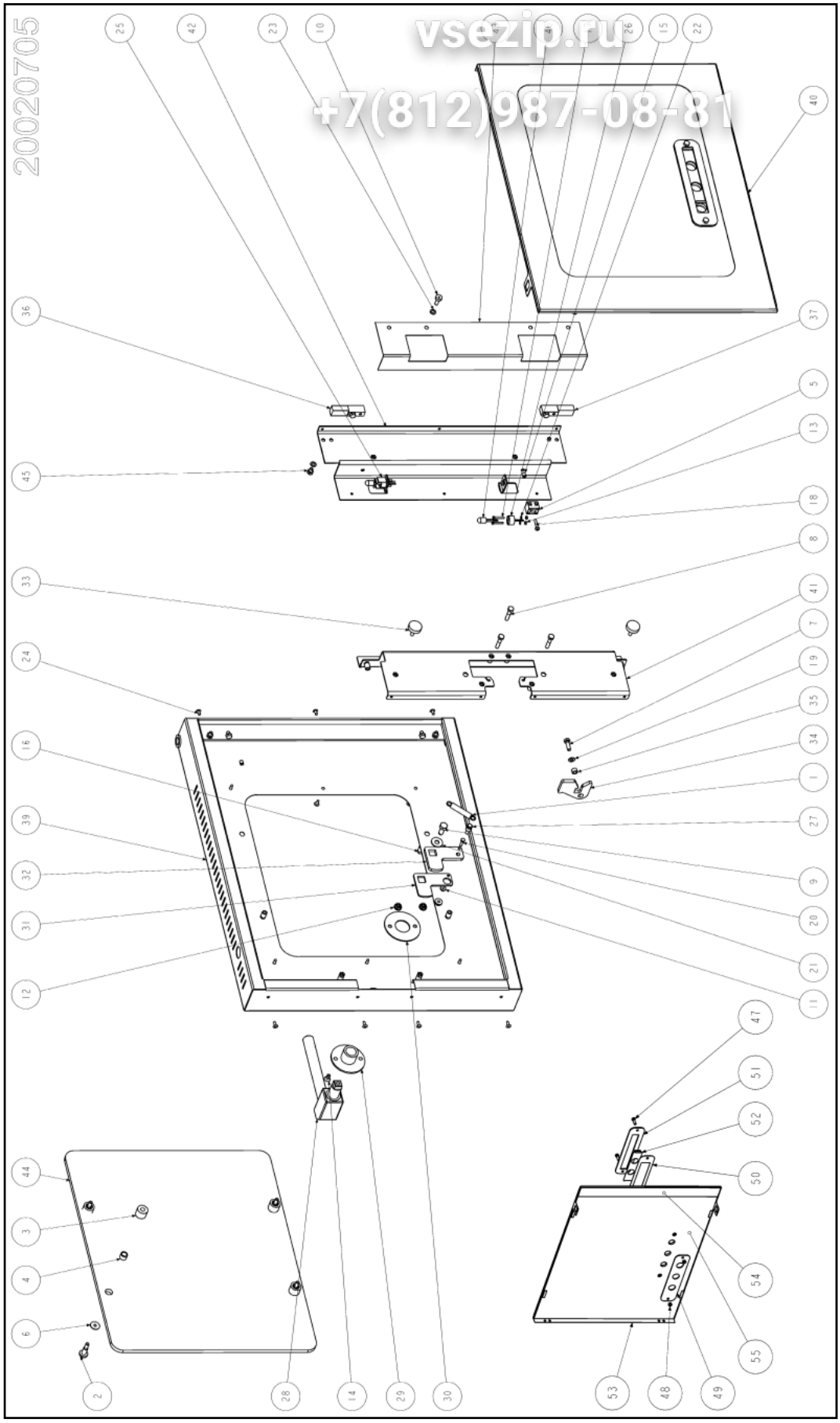
## 6.3 DOOR OF TOPAZE L04B AND C04B



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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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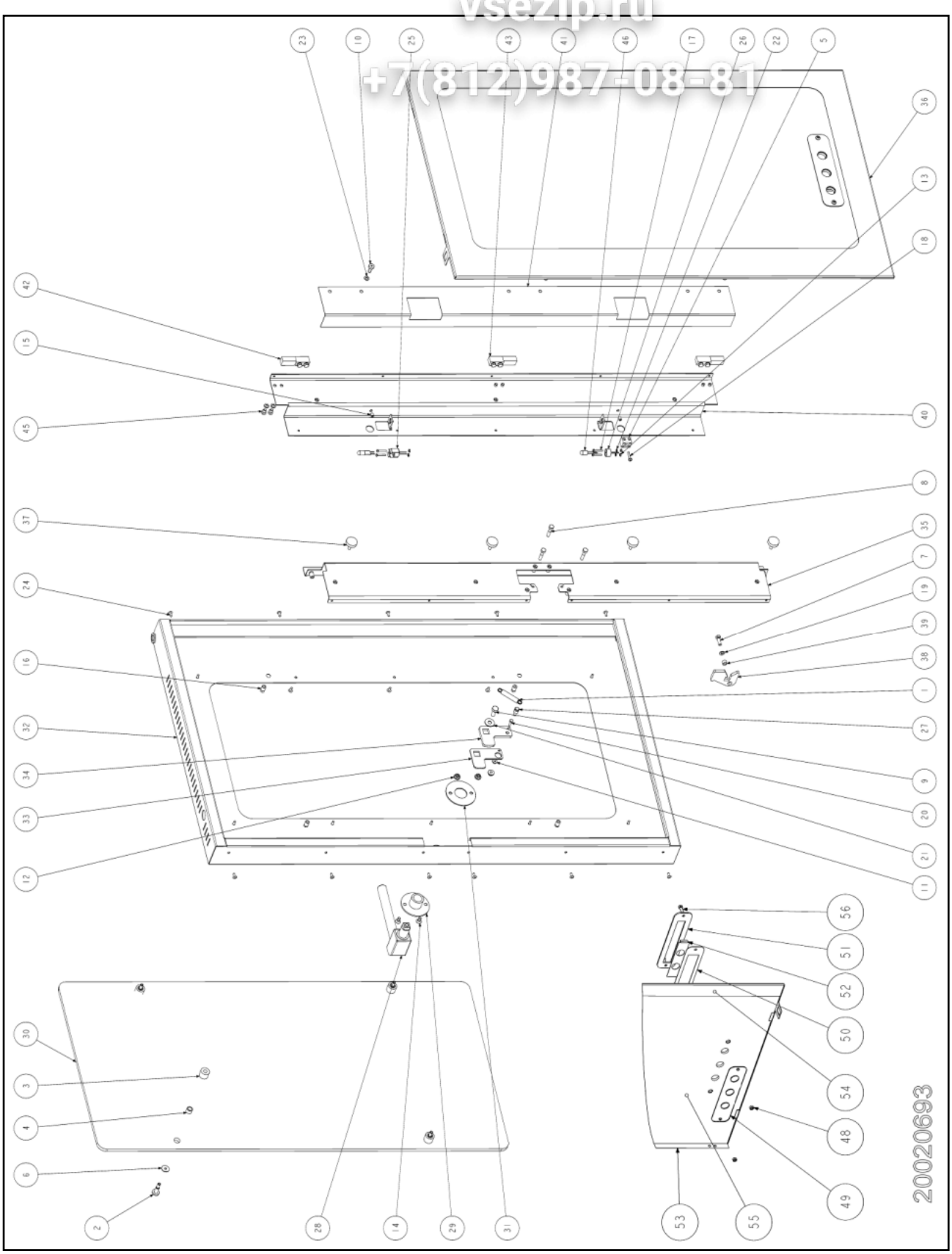
## 6.4 DOOR OF TOPAZE L10B AND C10B



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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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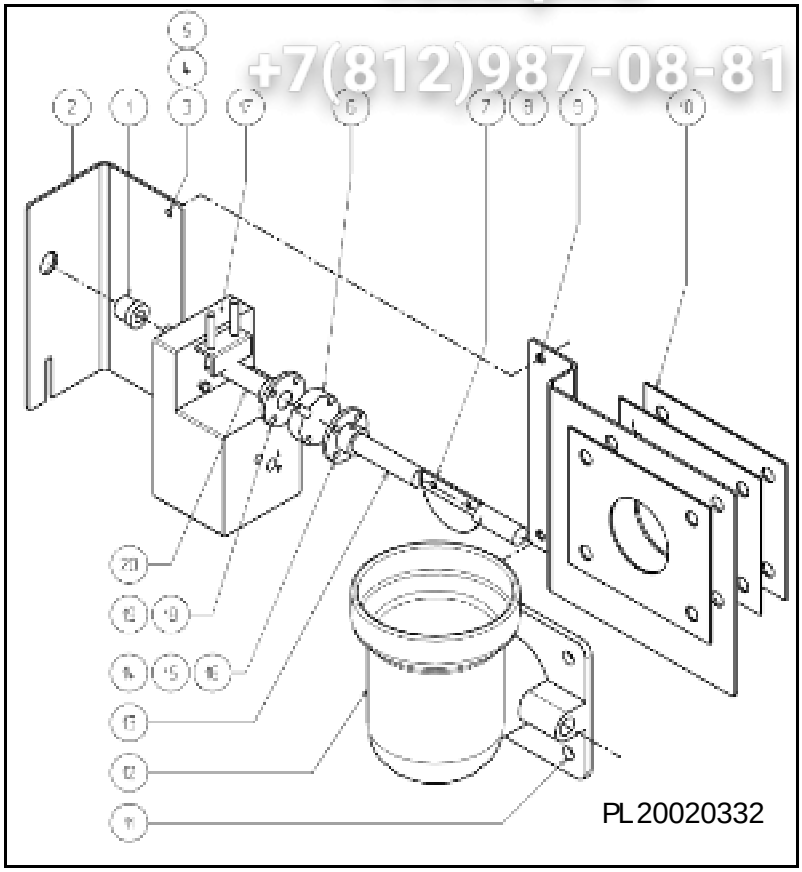
## 6.5 OURA VALVE (ELECTRONIC MODEL)




| 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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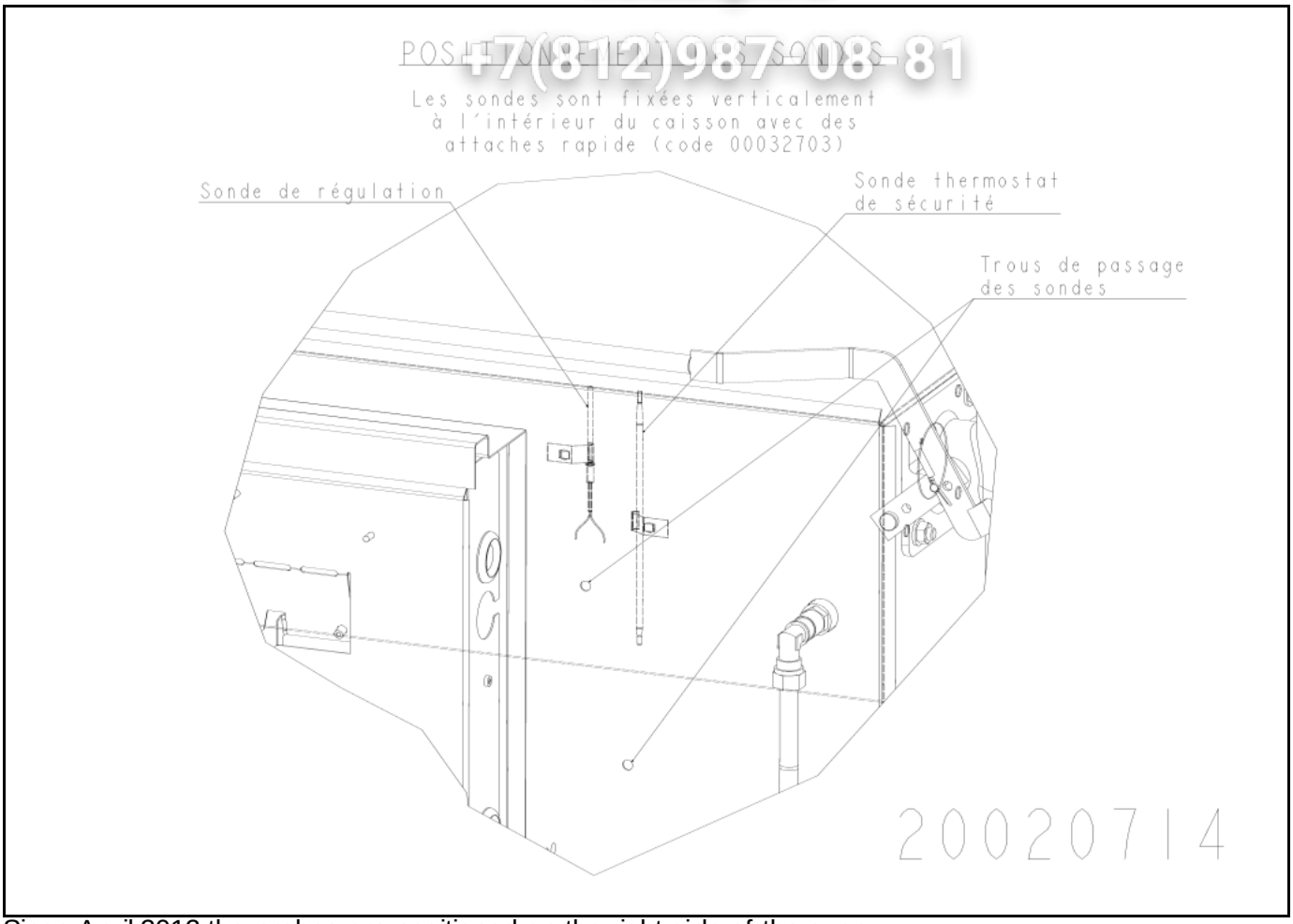
## 6.6 POSITIONING OF PROBES




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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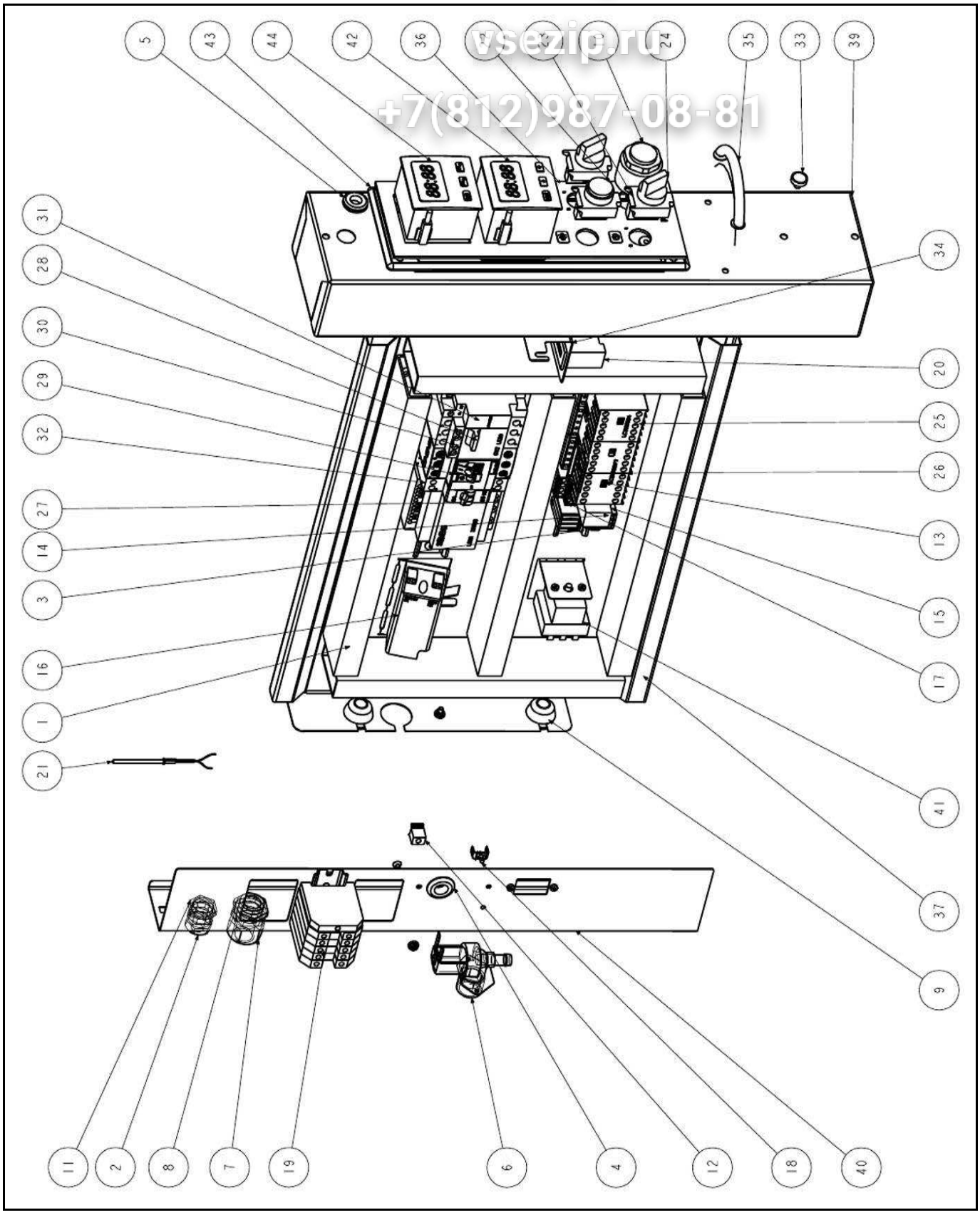




Pavailler
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## PARTS LIST FOR ELECTRIC PART L04B-C04B ELECTROMECHANICAL

| 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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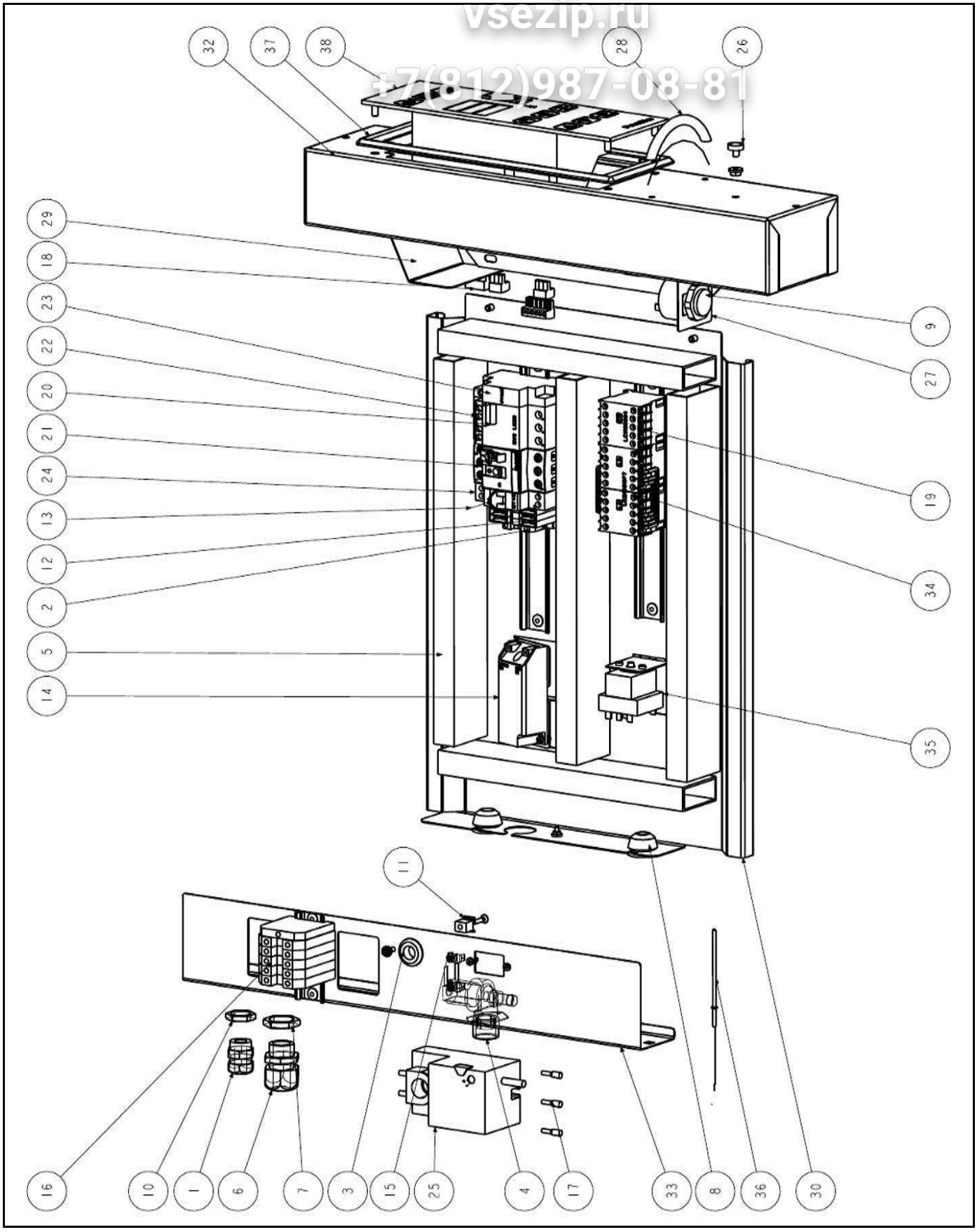
## 6.7 ELECTRIC PART FOR TOPAZE L04B-C04B ELECTRONIC



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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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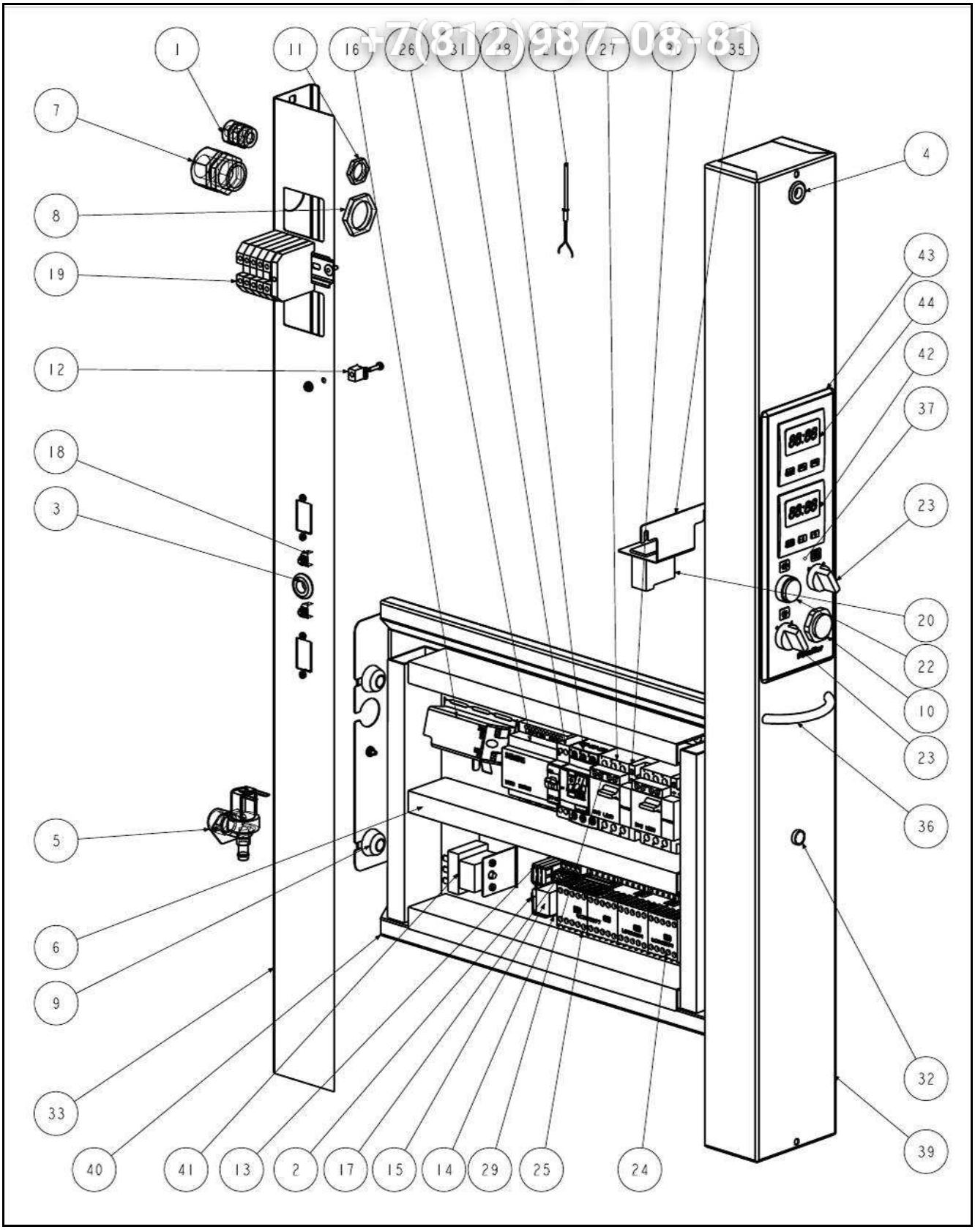
## 6.8 PARTS LIST FOR ELECTRIC PART L10B-C10B ELECTROMECHANICAL



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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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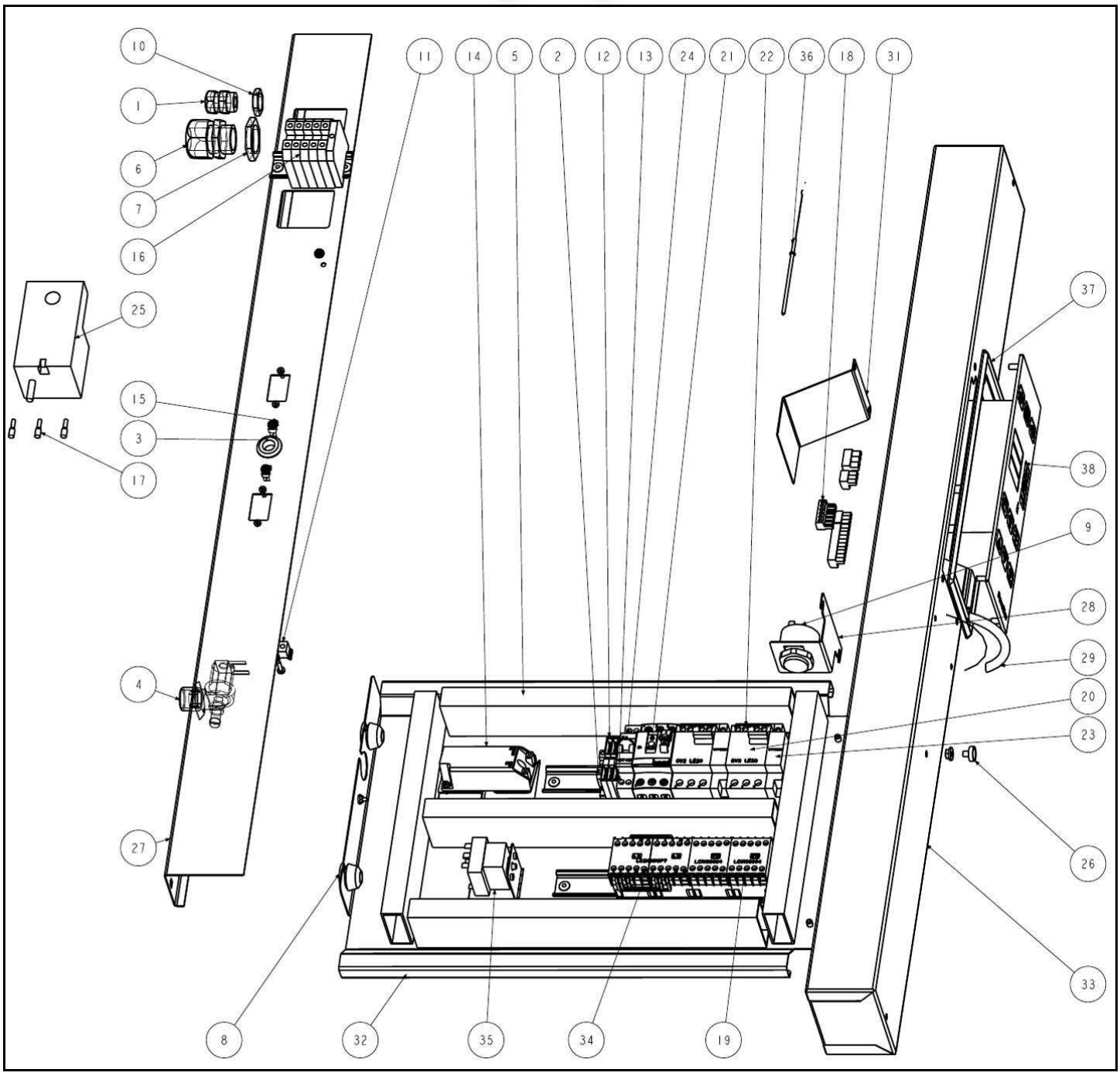
## 6.9 PARTS LIST FOR ELECTRIC PART L10B-C10B ELECTRONIC



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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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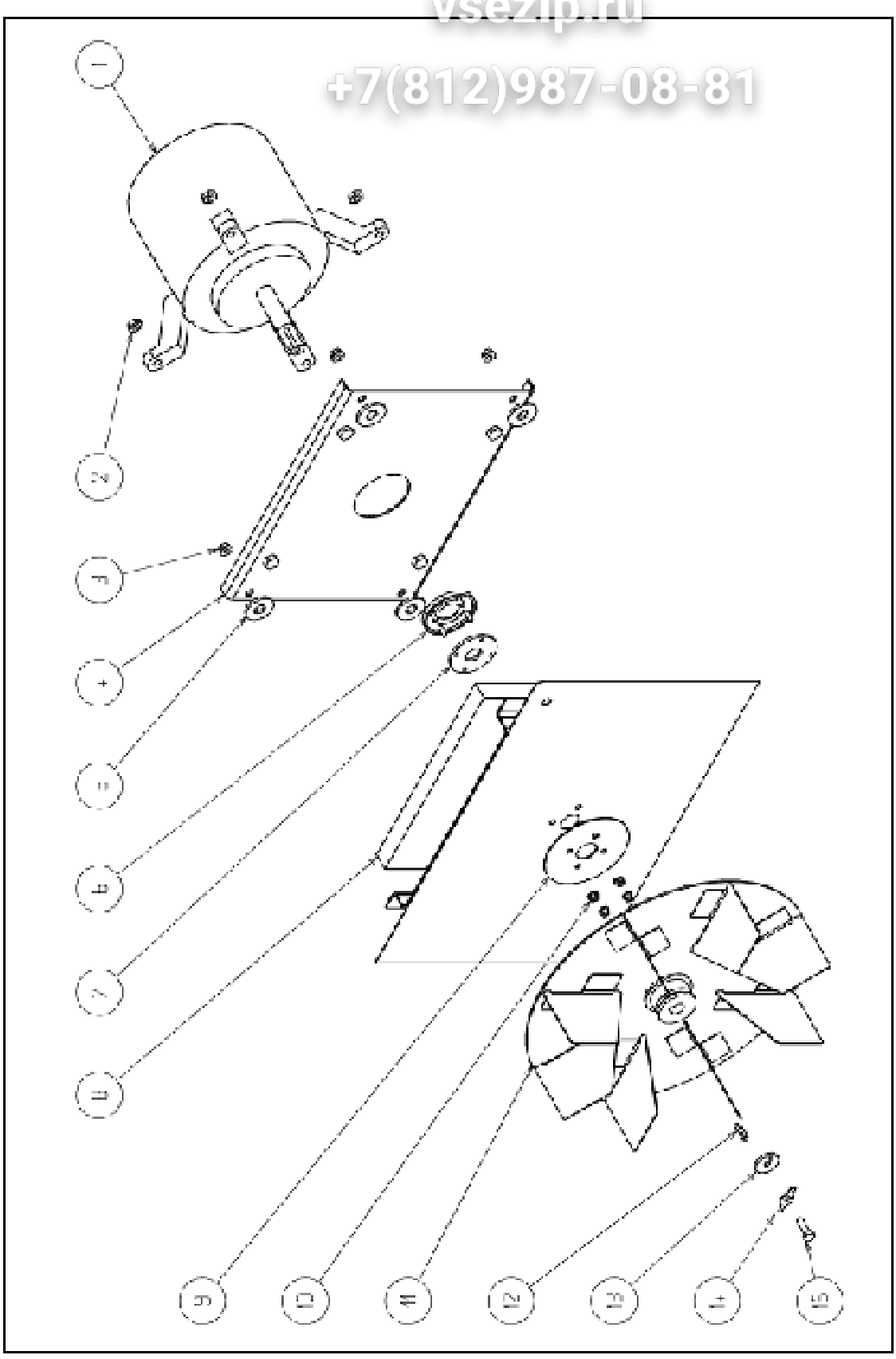
## 6.10 PARTS LIST ENGINE AND SLOG




PL20020242

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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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DEALER’S STAMP