# TOPAZE Opera

TOPAZE Opera is a range of multi-purpose convection ovens. Their standard specification includes a steam injection system. They bake bread, viennoiserie, snacking and pastries alike perfectly.

The excellent air flow between the levels allows your products to develop fully and guarantees an even baking throughout the whole baking chamber.





specifications	
Number of levels	4
Spacing between levels	90 mm
Recommended baking trays	400 x 600 mm
Capacity (baked baguettes of 250g)	20
Weight	160 kg
Left hinged door	✓
Right hinged door	0
Easy-Touch control panel	✓
options and accessories	
Pastry Pack : speed variator and electrical damper	€
Grids 460 x 660	€
Stainless steel finishing	0
electricity	
Electrical supply	400V/TRI+N+T/50-60Hz
Power	10,5 kW
Rated current	16,3 A

#### **Accessories**

legend

✓ standard

Hood with ventilator.

option

- Condenser with stainless steel casing.
- Stand H200 without slide rails, without feet, with wheels.

€ paying option

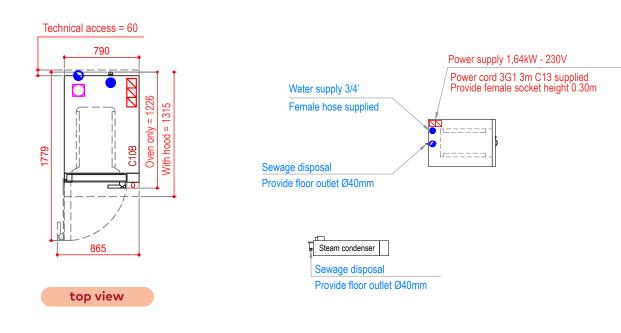
- Stand H760 with slide rails, feet and wheels.
- Stand H950 with slide rails, feet and wheels.
- False case H380, H570.
- · Proofer with feet and wheels.

- ① A control panel Easy-Touch on each deck that includes:
  - A recipe book with 50 programs.
  - An energy management thanks to the Eco mode.
  - An Expert mode to follow your energy consumption, the internal temperatures or the technical data of the oven.
- •• The handle ensures a reliable locking and starts the timer as soon as the door closes.
- The slide rails can be dismantled and make it possible to adjust the height of the trays for an easier access.
- The interior glass door can be opened without any tools, allowing a deep cleaning and an easy access to the lighting located in the door.
- The double glazing contributes to the good insulation of the oven and prevents from any risks of burning by reducing the surface temperature of the door.
- Fine Crust system for the controlled drying of your pastries and delicate products.
- The CO4 can be adapted to 5 levels when baking pastries or other non voluminous products (75mm between the levels.

### <u>IMPLEMENTATION</u>

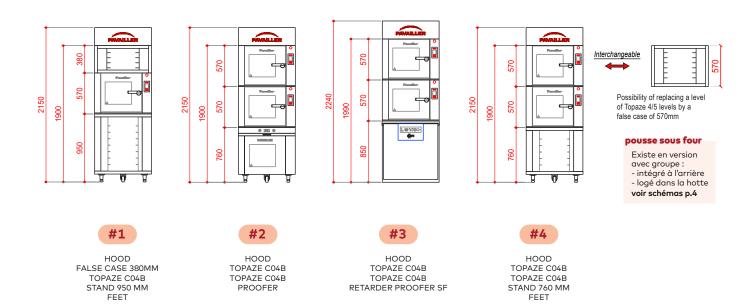
#### **DIMENSIONS AND CONNECTIONS**





#### **Our selection**

The configurations below respect an optimal height under hood of 1900mm, for an efficient and comfortable work.



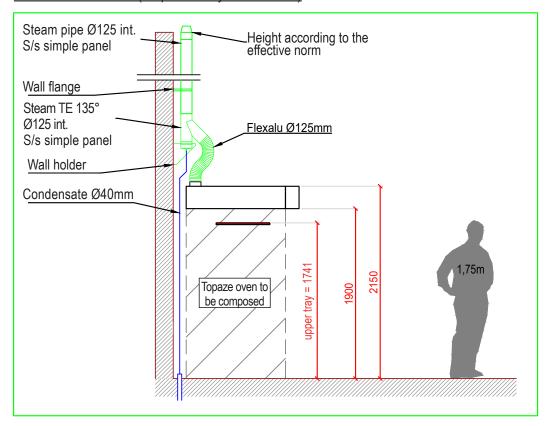


### **IMPLEMENTATION**

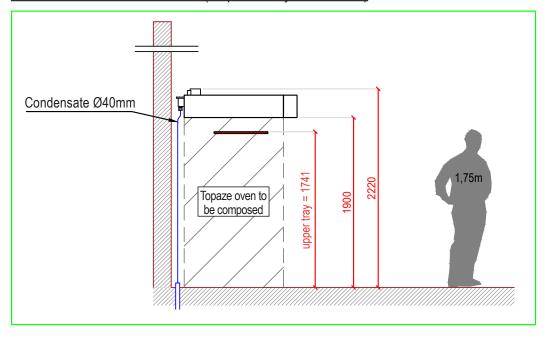




#### Connection on hood (responsability of the client)



#### Connection to steam condenser (responsability of the client)



side view

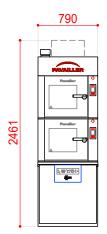
### **IMPLEMENTATION**

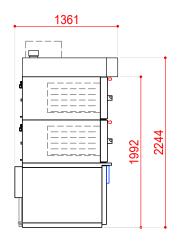


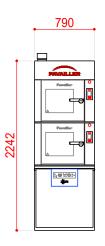


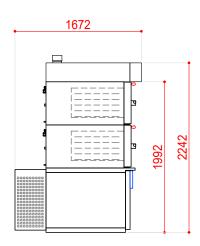
Depending on your installation needs, the Topaze Opera configuration + retarder proofer is available in the following versions:

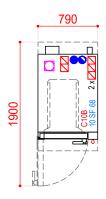
- · with unit built into the Topaze hood;
- with unit integrated at the back of the retarder proofer.





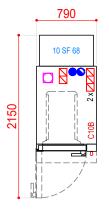


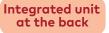












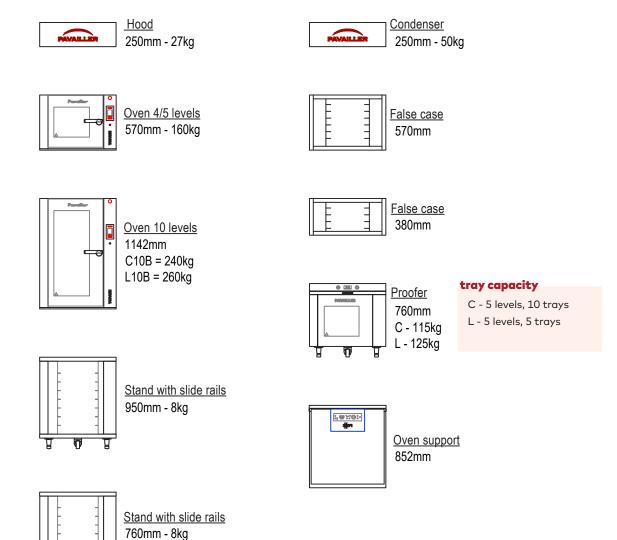






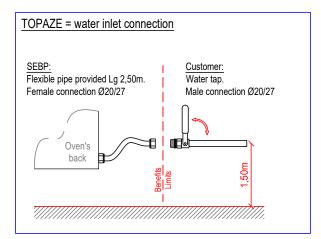
#### The elements below can be combined to form different Topaze ovens configurations:

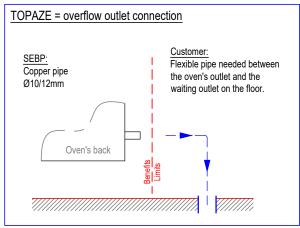
<u>Stand 4 + 10 levels</u> 200mm - 16kg

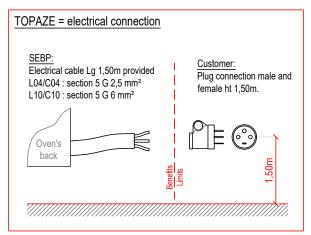


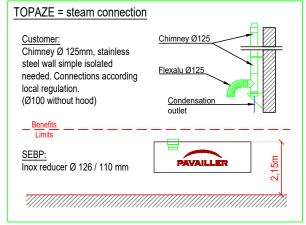
## CONNECTION PRINCIPLES











Non contractuals drawings.



### BAKING THE BEST OF GOODS