

Модульные печи ZIRCO

Технические характеристики



По вопросам продаж и поддержки обращайтесь:

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Рязань (4912)46-61-64
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Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



ZIRCO RANGE

ZIRCO offers bakers and pastry makers an answer adapted to their production and installation requirements: convection ovens, modular ovens or combined ovens for mixed use with deck and convection baking, the ideal configuration is possible thanks to the flexibility and performance of the ZIRCO range.

Ergonomic and equipped with a simple and intuitive touch control with up to 99 baking programs, ZIRCO guarantees excellent baking of your breads, pastries, cookies, and ready-to-bake products.

KNOW-HOW

**More than 70
years by your side**

With more than 70 years of experience, Pavailler has reached its high level of expertise thanks to a unique know-how in the conception of ovens for bakeries and pastry shops, and a development of Made in France products, always more reliable and efficient.

LAB

**Discover your
future oven**

As a demonstration and training center, our LAB' is at your disposal to test our equipment in real-life situations. Our Baker Demonstrator is there to advise and assist you.

ASSISTANCE

At your service

Benefit from the power of a worldwide network of distributors! We provide local support to bakers all over the world, to help you at every stage of your project.



MODULAR OVENS ZIRCO

With its sober and elegant stainless steel design and its numerous configurations, ZIRCO fits perfectly into all types of installations: these modular ovens are available in a 1-tray (600x400) or 2-tray (800x600) version and are available in 1 to 5 decks.

Each deck is independent and equipped with its own touch control and steam generator.

EASY-TO-USE CONTROL PANEL

Designed to be used for all kinds of bakery, pastry and ready-to-bake products, managing the baking parameters is child's play thanks to the touch control: preheating, dissociated temperature of the bottom and top, steam injection or even the position of the damper, it is possible to customize up to 99 recipes!



BAKING CHAMBER

Available in two sizes, with a door opening of 16cm and capable of going up to 5 levels, ZIRCO modular chambers offer just as many possibilities to find the ideal configuration for the baking capacity you need!

The traditional refractory stone hearth accumulates heat perfectly and allows for uniform baking and a tasty appearance of the finished products.

STEAM GENERATOR

The powerful steam generator is designed to meet the needs of the most demanding bakers and ensures:

- a higher production volume ;
- perfect quality and shiny appearance of the products;
- an incredibly fast recovery of the steaming system.





CONSTRUCTION

- Simple modular system (from 1 to 5 levels).
- Powerful heating elements that are particularly durable over time.
- Refractory stone baking surface.
- Anti-glare tempered glass door.
- LED interior lighting.
- Thick ceramic and rock wool insulation.
- Stainless steel 304/430 construction.



ENERGY SAVINGS



The advanced electronic control of the heating elements allows the oven, via the ECO button, to operate with half the power, thus reducing your electricity consumption.

TOUCH CONTROL

ZIRCO ovens are all equipped with a **7-inch LCD touch screen** that allows you to easily manage each step of your baking process.

Easy to use thanks to its selection pictograms and intuitive navigation, the ZIRCO control operates in **manual or programmed mode** and is capable of **storing up to 99 programs managing up to 6 baking steps each**.

Recipes can be easily customized thanks to **data transfer via USB key**.



CONVECTION OVEN SETTINGS

- Programmable parameters of the baking steps: preheating temperature, ventilator speed, baking time, temperature, steam injection, position of the electric damper.
- Steam injection.
- Fan stop after steam injection.
- Selection of 10 fan speeds.
- Reversible fan rotation (left/right).
- Automatic preheating and cooling.
- Timer function for automatic oven start-up.
- Time extension button.

MODULAR OVEN SETTINGS

- Programmable parameters of the baking steps: preheating temperature, baking time, bottom and top temperature, steam injection, position of the electric damper.
- Electronic control of temperature, time and humidity.
- Independent regulation of upper and lower heating elements up to 300°C.
- Manual or automatic steam injection.
- Automatic preheating date/time function.
- Energy optimization function.
- Time extension button.

ACCESSORIES

Hood, condenser, proofer or stand, complete your ZIRCO oven in an optimal way thanks to numerous accessories compatible with our convection and modular ovens:



Proofers 10 or 16 trays (600x400mm)

- Digital regulation of the timer.
- Digital regulation of temperature and hygrometry.
- Wheels with brakes.
- Max. temperature 60°C.



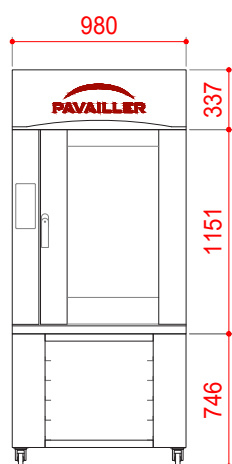
Stands

- Stands for convection ovens: height 20, 50, 75 or 90cm.
- Stands for modular ovens: height 40, 75 or 90cm.
- Wheels with brakes.
- Stainless steel 304 construction.

DATA AND DIMENSIONS

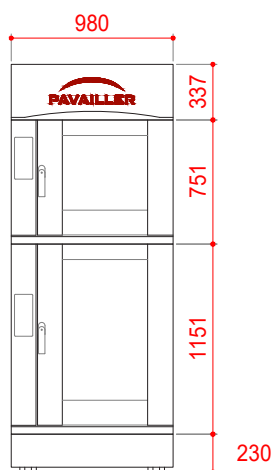
OUR ZIRCO CONFIGURATIONS

You can choose one of our 6 pre-designed ZIRCO configurations or build your own ZIRCO unit by combining the ovens and accessories of your choice.



ZIRCO 1

- Hood
- Convection oven 10 levels
door hinged on the right
- Stand H75cm
- + BRITA filtration



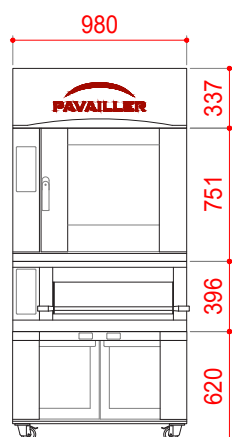
ZIRCO 2

- Hood
- Convection oven 5 levels
door hinged on the right
- Convection oven 10 levels
door hinged on the right
- Stand H23cm
- + BRITA filtration



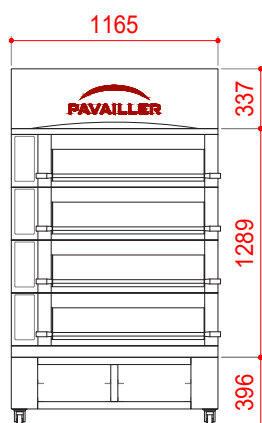
ZIRCO 3

- Hood
- Convection oven 8 levels
door hinged on the right
- proofer 16 trays
- + BRITA filtration



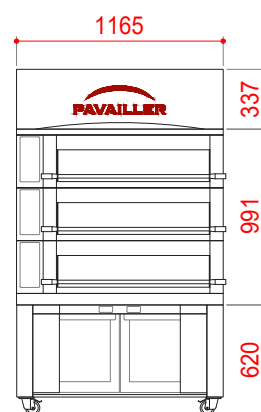
ZIRCO 4

- Hood
- Convection oven 5 levels
door hinged on the right
- Modular oven 1 tray
1 level
- Proofer 10 trays
- + BRITA filtration



ZIRCO 5

- Hood
- Modular oven 2 trays
4 levels
- Stand H40cm



ZIRCO 6

- Hood
- Modular oven 2 trays
3 levels
- Proofer 10 trays
- Proofer extension H60cm



MODULAR OVENS

MODULAR OVENS	1 LEVEL	2 LEVELS	2 LEVELS	3 LEVELS	4 LEVELS	5 LEVELS
Capacity	1x (600x400)	1x (600x400)	2x (400x600)	2x (400x600)	2x (400x600)	2x (400x600)
Number of levels	1	2	2	3	4	5
Dimensions (LxPxH) mm	980 x 860 x 396	980 x 860 x 694	1165 x 1092 x 694	1165 x 1092 x 991	1165 x 1092 x 1289	1165 x 1092 x 1588
Electrical supply	3N~ / 380-400V / 50/60Hz					
Electrical power	4,8 kW	9,6 kW	12,9 kW	19,3 kW	26 kW	32,5 kW
Weight	85 kg	170 kg	250 kg	355 kg	460 kg	565 kg



HOODS & STANDS	HOOD	CONDENSER	STAND H90	STAND H75	STAND H40
Capacity	/	/	12x (400x600)	10x (400x600)	4x (400x600)
Dimensions (LxPxH) mm	1165 x 1143 x 337	1165 x 1143 x 337	1165 x 950 x 900	1165 x 950 x 750	1165 x 986 x 396
Electrical supply	230V~ / 50Hz		/		
Electrical power	60 W	80 W	/	/	/
Weight	26 kg	32 kg	41 kg	37 kg	23 kg

ACCESSORIES



PROOFERS	HTBP 10/60	HTBP 16/80	EXTENSION H60	EXTENSION H80
Capacity	10x (600x400)	16x (600x400)	/	/
Spacing between levels	70 mm	70 mm		
Dimensions (LxPxH) mm	980 x 863 x 620	980 x 863 x 830	1165 x 985 x 620	1165 x 985 x 830
Electrical supply	1N~ / 230V / 50/60Hz		/	
Electrical power	2,8 kW	2,8 kW	/	/
Weight	90 kg	105 kg	50 kg	55 kg

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