



Convection Oven

2022/2023



Pavone heavy-duty convection ovens, designed to withstand the frenetic rhythm of commercial and collective catering. A cooking masterpiece that combines simple use with complete solutions. Intuitive, interactive, innovative. With just a simple touch you have instant control over everything that is happening, preparing signature, top-quality dishes. Always cooked to perfection, from the delicatessen to the baker. Leo, cook like a genius



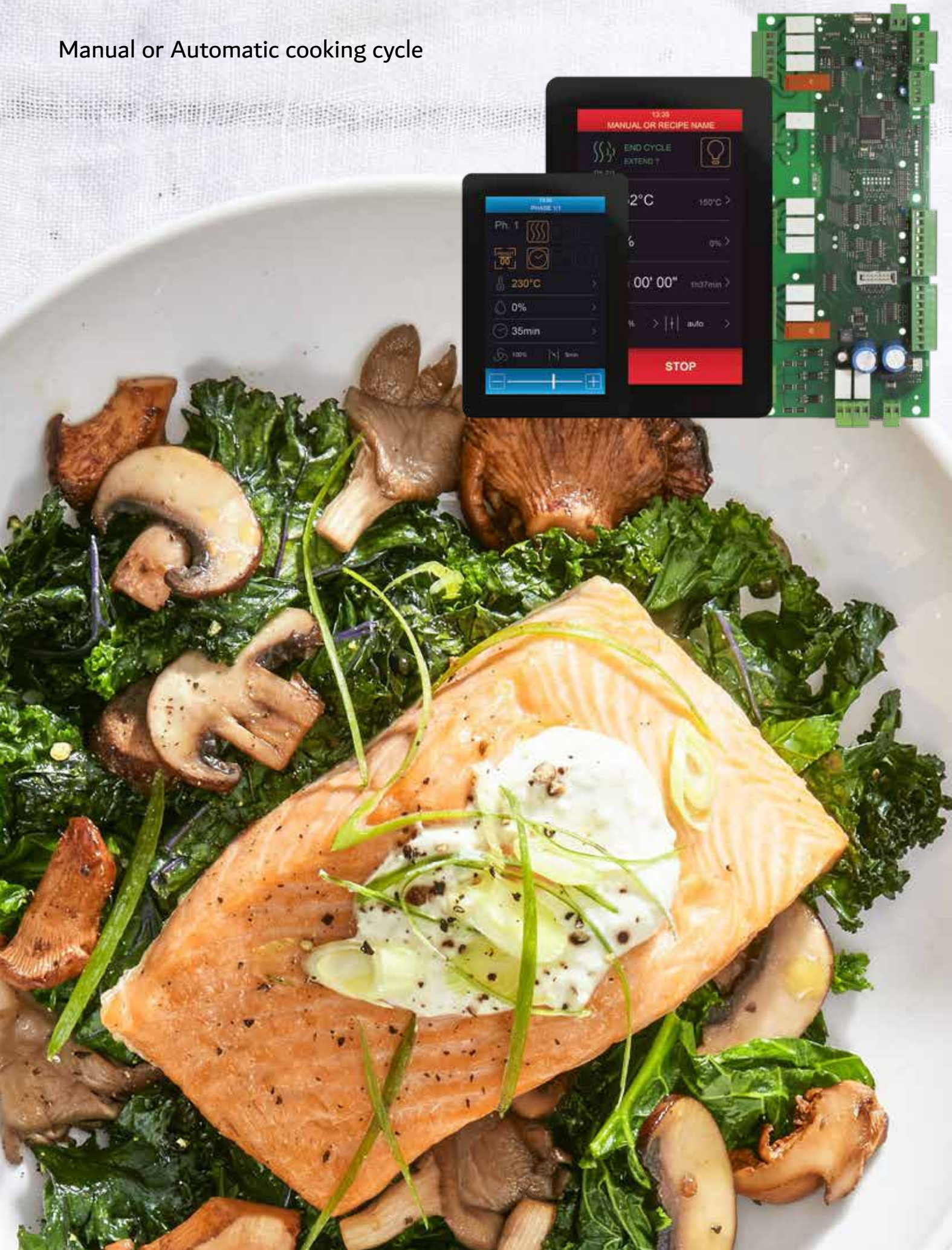
Baking Convection Oven



Combi Convection Oven

Advanced Controller

Manual or Automatic cooking cycle



Colored Touchscreen



Rapid Cool Down Function



Manual or Automatic cooking cycle



WIFI connection



Adding multi-steps cooking recipes



Cloud Storage and Back-Up Option



Built In Programmable Cooking Book with Different Categories



Automatic Fan direction change



Built In Calendar for Your Cooking Plan with Reminder



Manual And Automatic Fan Speed Change Function

Baking Convection Oven



Baking in the Pavone convection oven offers both convenient ease of use and consistent quality of output. Be it frozen goods, morning goods, croissants, Danish pastries or savouries, the results will always rise to the top. It is an ideal solution when the bakery is responsible for convenience products.

By more evenly distributing the oven's heat with a reversible fan and a multiple fan system, all sides of baked goods are baked to perfection. The butter in baked goods loses its moisture faster, becoming flakier and crisper. Cakes rise higher and stay moist. Pastries have light, delicate brown crusts and rich centers.



| MODEL | Control type | CAPACITY EN 600 x 400 | Tray space | External DIMS (CM) | POWER | Electric supply | Motor speed |
|----------|-----------------|-----------------------|------------|--------------------|---------|-----------------|-------------|
| VCOE51A | Touch screen 5" | 5 | 72mm | 105 x 88 x 60 | 6.3 kW | 3~380V-50Z | single |
| VCOE51B | Digital | 5 | 72mm | 105 x 88 x 60 | 6.3 kW | 3~380V-50Z | single |
| VCOE71S | Touch screen 7" | 7 | 72mm | 105 x 88 x 75 | 9.6 kW | 3~380V-50Z | single |
| VCOE71A | Touch screen 5" | 7 | 72mm | 105 x 88 x 75 | 9.6 kW | 3~380V-50Z | single |
| VCOE71B | Digital | 7 | 72mm | 105 x 88 x 75 | 9.6 kW | 3~380V-50Z | single |
| VCOE101S | Touch screen 7" | 10 | 72mm | 105 x 88 x 97 | 12.6 kW | 3~380V-50Z | single |
| VCOE101A | Touch screen 5" | 10 | 72mm | 105 x 88 x 97 | 12.6 kW | 3~380V-50Z | single |
| VCOE101B | Digital | 10 | 72mm | 105 x 88 x 97 | 12.6 kW | 3~380V-50Z | single |



Baking Convection Oven



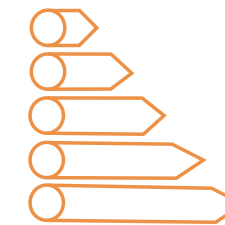
Double glazed door with air vents to reduce the external door temperature



Hygienic washable interior cabin and easy-to-clean tray rack sleds



Hygienic stainless-steel (AISI304) construction for quick and easy cleaning



Advanced insulation to reduce heat retaining and maximize energy efficiency



Integrated bi-directional fan ensures Homogeneous heat distribution and cooking



Heat resistance Interior lighting.



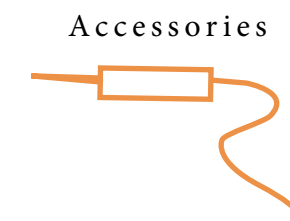
Pre-heat function brings the oven up to a higher temperature which compensate for heat loss during loading the oven



Option to cool the oven interior



Adjustable temperature capacity between 50-300 °C.



CPRB
CORE PROBE
OPTIONAL

Combi Convection Oven

Pavone Combi oven always guarantees consistent and uniform cooking, thanks to its special control system. The ideal temperature and humidity are automatically controlled depending on what food you are cooking. Even at maximum capacity, you can achieve perfectly crisp and golden-brown fried food, grilled dishes, cakes, and bread. Guaranteed juiciness and tenderness even when reheating pre-cooked food.



| MODEL | Control type | CAPACITY EN 600 x 400 | Tray space | External DIMS (CM) | POWER | Electric supply | Motor speed |
|----------|-----------------|-----------------------|------------|--------------------|---------|-----------------|------------------------|
| VCOE50A | Touch screen 5" | 5 | 72mm | 105 x 88 x 60 | 6.3 kW | 3~ 380V-50Z | Single optional Double |
| VCOE50B | Digital | 5 | 72mm | 105 x 88 x 60 | 6.3 kW | 3~ 380V-50Z | Single optional Double |
| VCOE70S | Touch screen 7" | 7 | 72mm | 105 x 88 x 75 | 9.6 kW | 3~ 380V-50Z | Single optional Double |
| VCOE70A | Touch screen 5" | 7 | 72mm | 105 x 88 x 75 | 9.6 kW | 3~ 380V-50Z | Single optional Double |
| VCOE70B | Digital | 7 | 72mm | 105 x 88 x 75 | 9.6 kW | 3~ 380V-50Z | Single optional Double |
| VCOE100S | Touch screen 7" | 10 | 72mm | 105 x 88 x 97 | 12.6 kW | 3~ 380V-50Z | Single optional Double |
| VCOE100A | Touch screen 5" | 10 | 72mm | 105 x 88 x 97 | 12.6 kW | 3~ 380V-50Z | Single optional Double |
| VCOE100B | Digital | 10 | 72mm | 105 x 88 x 97 | 12.6 kW | 3~ 380V-50Z | Single optional Double |



Combi Convection Oven



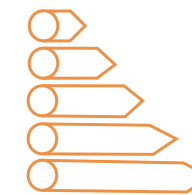
Double glazed door with air vents to reduce the external door temperature



Hygienic washable interior cabin and easy-to-clean tray rack sledges



Hygienic stainless-steel (AISI304) construction for quick and easy cleaning



Advanced insulation to reduce heat retaining and maximize energy efficiency



Integrated bi-directional fan ensures Homogeneous heat distribution and cooking



Heat resistance Interior lighting.



Pre-heat function brings the oven up to a higher temperature which compensate for heat loss during loading the oven



Manual or automatic humidity control



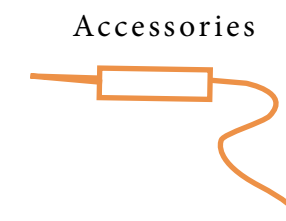
Adjustable temperature capacity between 50-300 °C.



Manual And Automatic Fan Speed Change Function



Option to cool the oven interior



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Proofing Cabinets



| Model | Capacity | Dimensions (CM) | Electrical Power | Voltage |
|-------|----------|-----------------|------------------|------------|
| PPC60 | 7 Trays | 107x90x60 | 1.2 KW | ~220V/50HZ |
| PPC80 | 10 Trays | 107x90x80 | 1.2 KW | ~220V/50HZ |

Stands



| Model | Description | Dimensions (CM) |
|-------|-----------------------------|-----------------|
| PST60 | s/s stand H60 with 7 Trays | 170x90x60 |
| PST80 | s/s stand H80 with 10 Trays | 170x90x80 |



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