

General features

Versions	X24 F	X24G	X24C
Dimensions (mm) and Weight (Kg)			
Width			
Width front	2305	2305	2305
Width front (Front brick Option)	2365	2365	2365
Depth			
Depth oven	2795	3145	3545
Depth with loading zone	4350	5050	5850
Height			
Height front	2250	2250	2250
Height working table	684	684	684
Height 1 st deck	774	774	774
Height upper deck	1542	1542	1542
Footprint (m ²)	6.44	7.25	8.17
Net Weight	3250	3620	4420
Net Weight (Front brick Option)	4050	4420	5220
Baking chamber			
Width door	1440	1440	1440
Height upper deck	220	220	220
Height lower deck	180	180	180
Useful Depth	1620	1970	2370
Baking Surface (m ²)	9.3	11.3	13.6

Energy specifications

Versions	X24F	X24G	X24C
Electric Power (kW)			
Turbine motor	3	3	3
Lightening	0.20	0.20	0.20
Miscellaneous	0.80	0.80	0.80
Total	4	4	4
Heating Power (indicative)	53	65	76
Connection Power	4	4	4
Electric connections 400+N+T/3/50			
Temperature (°C)			
Average gradient of temperature rising (°C/min.)	4 à 6	4 à 6	4 à 6
Maxi. temperature	400	400	400

Baking characteristics

Type	Weight	Pieces	Oven model
Baguettes	200 g	88	X24 F
Baguettes	200 g	112	X24 G
Baguettes	200 g	136	X24 C
Loaves	400 g	80	X24 F
Loaves	400 g	104	X24 G
Loaves	400 g	120	X24 C
Dimensions pans	Pans/ door	Total amount Of pans	
400x600	3	24	X24 F
400x600	4	32	X24 G
400x600	5	40	X24 C

Connections

Water

Section (mm)	10x12
NPT	1/2"
Pressure (bars)	1 à 5

Electric

400+N+T/3/50

Evacuations sections (mm)

Steam + smoke	250
Fuel arrival (go+back)	10x12
Gas arrival (flexible)	1"

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Information mentioned in this
specification sheet are given as a guide
This information can be modified at any
time without prior notice