

# REVOLVING OVEN PVP 150

## MONOBLOCK COOKTOP

### FLAT VAULT

ROTATING SINGLE BLOCK Pavese Baking surface of 150 cm. in diameter, capacity for 14/18 pizzas, ideal for Tray Backed pizza, FLAT VAULT, square chamber with refractory Cement walls, single 56x27 opening, heats from 100° C. to 300° C. in approx. 60 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

An oven that can fully satisfy the requirements of all those premises that need to work intensely for many hours.

A Large, even Huge oven yet still extremely reactive.

IMMEDIATELY retrieves the calories given off during baking.

We are sure it will satisfy you and we sincerely hope that you will be able to exploit it 100%.

All the Pavese gas-fired ovens are supplied with an electronically managed gas burner.

Revolving plate diameter	cm	150
Weight	Kg.	1400
Dome Thickness	cm	7,5
Cook Top - Cover Distance	cm	32
Cook top height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	10/15
Dome Insulation Thickness (Kaolin Blanket)	cm	10
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12
Total Consumption Motor + Burner	W	500
Monoblock Cooking Plate		Burner Drago D2
Thermal Potential	Kw	min. 6 - max. 34
Thermal Potential	Kcal/h	min. 5.000 - max. 29.200
Gas Pressure Nat. Gas	mbar	min. 7/20 - max. 25/50
Gas Flow Nat. Gas	Nm³/h	min. 0,63/0,20 max. 3,59/1,22
Gas Coupling	inches	1/2
Weight	kg.	8
Electrical Power Supply	V	230 Single phase
Total Consumption Motor + Burner	W	500



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Because Pavese oven is hand made and assembled, slight variations in the measures of the final product are normal

