

REVOLVING OVEN JOY 110 TW GAS FRONT

MONOBLOCK COOKTOP

DOME VAULT

Baking surface of 110 cm. in diameter Pavesi ROTATING SINGLE BLOCK, capacity for 6/8 pizzas.

Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

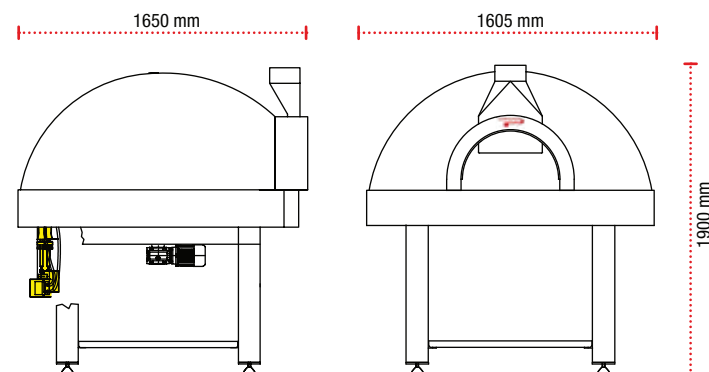
User friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible.

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



Revolving plate diameter	cm	110
Weight	Kg.	970
Dome Thickness	cm	8/10
Cook Top - Cover Distance	cm	42
Cook top height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12
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

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



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n° **6/8**

