

REVOLVING OVEN JOY MONOBLOCK COOKTOP DOME VAULT

130 TW

Baking surface of 130 cm. in diameter Pavesi ROTATING SINGLE BLOCK, capacity for 10/12 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 Pavesi revolving wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



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| Revolving plate diameter | cm | 130 |
| Weight | Kg. | 1600 |
| 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 |
| Consumption | W | 400 |
| Electrical Power Supply | V | 230 Single phase |

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

