

REVOLVING OVEN PVP 150 ROUND

MONOBLOCK COOKTOP

FLAT VAULT

Baking surface cm.150 Pavesi rotating single block, capacity for 14/18 pizzas, single 62x24 opening, ideal for Tray Backed pizza, FLAT VAULT, round, high-thickness walls in refractory Cement, to further increase the heat accumulation (thermal flywheel) wood stack and ash discharge left, and right, it heats from 100° C. to 300° C. in approx. 60 minutes (data measured using dry wood and 20 cm. insulated flue).

The opening of the PVP ROUND leaves the classic brick for an elegant, molded and painted steel bow able to give the oven a decisive modern touch. An oven that can fully satisfy the needs of all those premises that have to work a lot 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 Pavesi rotating 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.



Revolving plate diameter	cm	150
Weight	Kg.	1750
Dome Thickness	cm	8
Cook Top - Cover Distance	cm	37
Cook top height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	15
Dome Insulation Thickness (Kaolin Blanket)	cm	10/20
Chimney Flue Ø	cm	25
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

