

REVOLVING OVEN JOY MONOBLOCK COOKTOP DOME VAULT

110 TW

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

A small and extremely reactive Oven. IMMEDIATELY retrieves the calories given off during baking. We prefer not to indicate the hourly production rate, as it is linked to many factors other than the oven specifications, such as the production capacity of the staff and the work area. That will be your job to find out. You'll be surprised.

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.

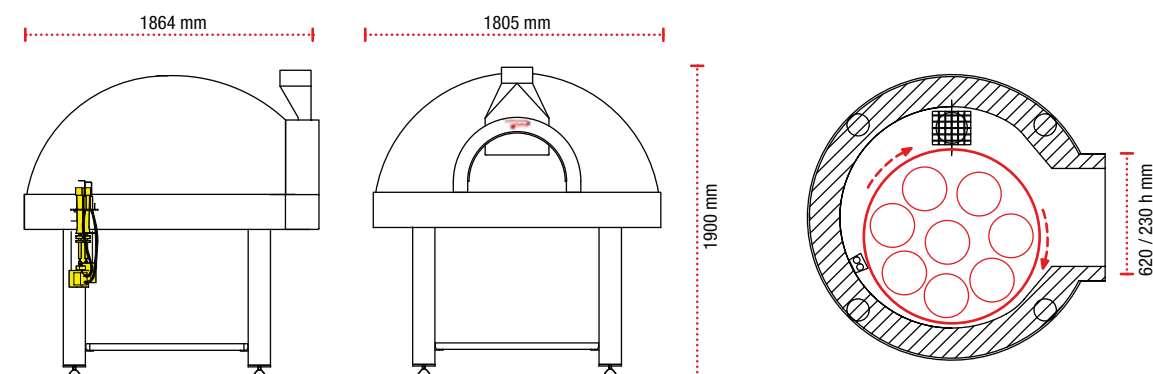
All Pavesi revolving wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

Revolving plate diameter	cm	110
Weight	Kg.	1420
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 - Exhaust gas volume	280°C - 124 Nm³/Hr	
Static pressure	Pa	12
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

