

REVOLVING OVEN JOY MONOBLOCK COOKTOP DOME VAULT

130TW

Baking surface of 130 cm. in diameter Pavese 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 Pavese revolving wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that guards the nozzles of the burner from the soot of wood, so they can safely work with both gas and wood.



18

Inside dimension	cm	130
Weight	Kg.	1600
Dome Thickness	cm	8/10
Cooktop - Cover Distance	cm	42
Cooktop 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 - 128 Nm ³ /Hr	
Static pressure	Pa	12
Consumption	W	400
Total Consumption Motor + Burner	W	500
Electrical Power Supply	V	230 Single phase

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

