

## REVOLVING OVEN PVP 130

### MONOBLOCK COOKTOP

### FLAT VAULT

ROTATING SINGLE BLOCK Pavese Baking surface of 130 cm. in diameter, capacity for 10-12 pizzas, FLAT VAULT, square chamber with refractory Cement walls, single 56x27 opening, heats from 100° C. to 300° C. in approx. approx. 50 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

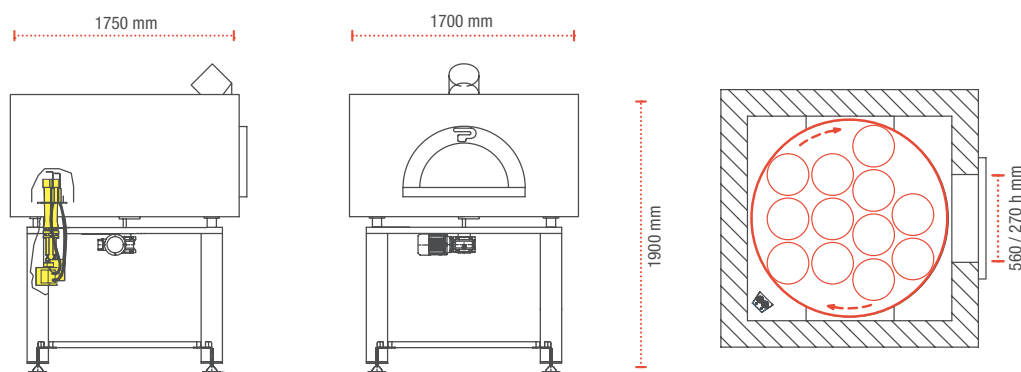
An oven that can fully satisfy the requirements of all those premises that need to work intensely for many hours. A Large oven yet extremely reactive. IMMEDIATELY recovers the calories given off during baking. We are sure that it will fully satisfy all your requirement.

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



Revolving plate diameter	cm	130
Weight	Kg.	1350
Dome Thickness	cm	7,5
Cooktop - Cover Distance	cm	32
Cooktop height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	10/15
Dome Insulation Thickness (Kaolin Blanket)	cm	10
Chimney Flue Ø	cm	20
Smokes temperature at the vent - Exhaust gas volume 280°C - 128 Nm³/Hr		
Static pressure	Pa	12
Total Consumption Motor + Burner	W	500
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 Pavese oven is hand made and assembled, slight variations in the measures of the final product are normal



PVP 130



n° 10-12

