

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

120

Small yet with the capacity to bake 5-6 pizzas, either wood or gas fired, this MONOBLOCK auto-dilating baking oven, is ideal for restaurants seating a max of 40-50 people or with anyone who simply wants to provide its clients with an added service without sacrificing too much space.

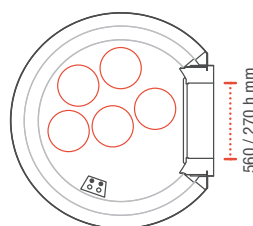
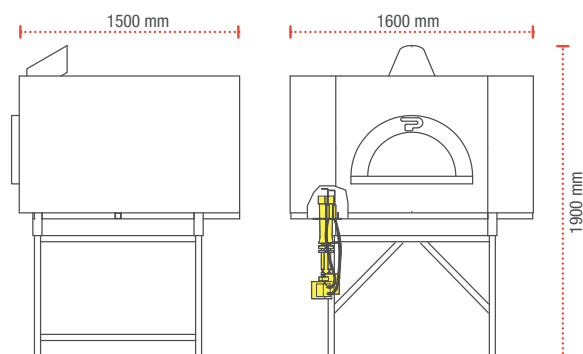
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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



Inside dimensions	cm	120x115
Weight	Kg.	1100
Dome Thickness	cm	8/10
Cooktop - Cover Distance	cm	42
Cooktop height from ground	cm	122
Base Insulation Thickness (Microporous Panels)	cm	15
Dome Insulation Thickness (Kaolin Blanket)	cm	10
Chimney Flue Ø	cm	20
Smokes temperature at the vent - Exhaust gas volume	280°C - 1124 Nm³/Hr	
Static pressure	Pa	12
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
Burner Consumption	W	100

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



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n° 5-6