

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

120

Small yet with the capacity to bake 4-5 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.

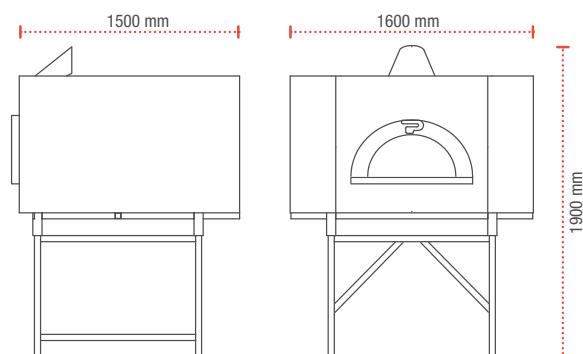
All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that guards the nozzles of the burner from the soot of wood, so they can safely work with both gas and wood.



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Inside dimension	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 - 124 Nm³/Hr	
Static pressure	Pa	12

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



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n° 4-5