

## TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

140/160

Our highest selling Oven, capable of cooking up to 12 pizzas, both wood and gas fired, MONOBLOCK auto-dilating backing surface.

Identical power consumption as Mod. 140, but with a greater productivity (one can easily produce more than 120 pizzas / hour.)  
Ideal for large restaurants or pizzerias with the work load concentrated in a few hours. Excellent for giant pizzas with a diameter of over 40 cm.

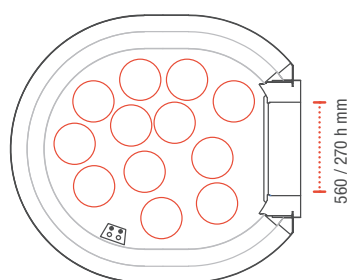
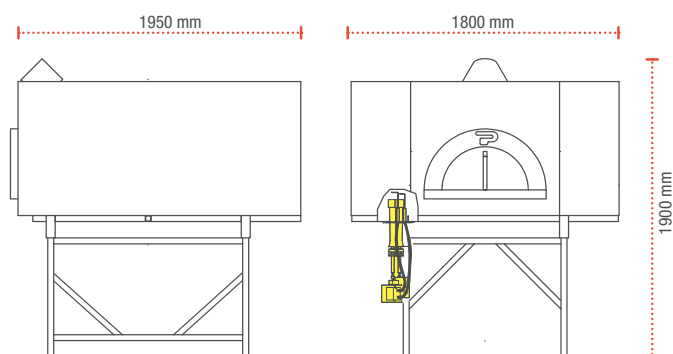
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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



Inside dimensions	cm	140x155
Weight	Kg.	1400
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 - 128Nm³/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° 10-12