

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

140/180

The largest of our standard range of ovens, both wood and gas fired, MONOBLOCK auto-dilating backing surface.

Can cook up to 16 pizzas with staggering productivity levels (it can even cook as many as 150/160 pizzas / hour.) Ideal for the production of pizza by the meter. Compared to other ovens with similar baking surface dimensions, it is very small and uses very little power.

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 dimensions	cm	140x175
Weight	Kg.	1550
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 - 133 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

