

REVOLVING OVEN MONOBLOCK COOKTOP DOME VAULT

TWISTER GAS

ROTATING MONOBLOCK auto-dilating baking surface cm 130, central back gas fired, single opening 56x27 cm, uniform heat distribution, production capacity that can exceed 160 pizzas / hour and 400 pizzas baked in succession (data gathered directly from pizza restaurants)

At last anyone will be able to work in front of the Oven, and dedicate themselves entirely to preparing the pizza. Extremely simple to use, maximum hygiene, power consumption kept to a minimum, maximum space optimisation and excellent baking characteristics, make the GAS TWISTER that extra help that everyone would love to have on their premises.

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

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|---|--------------------|----------------------------------|
| Revolving plate diameter | cm | 130 |
| Weight | Kg. | 1500 |
| Dome Thickness | cm | 8/10 |
| Cooktop - Cover Distance | cm | 42 |
| 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 - 124 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 |



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

