

REVOLVING OVEN MONOBLOCK COOKTOP DOME VAULT

TWISTER

ROTATING MONOBLOCK auto-dilating baking surface, wood fired, gas burner optional, single opening, wood stack and ash discharge left or right, uniform heat distribution, production capacity that can exceed 160 pizzas / hour and 400 pizzas baked in succession (data gathered directly from pizza restaurants). Ideally suited for large premises or pizzerias whose work load is concentrated in just a few hours, with the need to retain the traditional wood fired baking feel and the desire to provide its clients with a perfect product at all times, while saving on time and labour.

All Pavesi rotating 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.

Revolving plate diameter	cm	130
Weight	Kg.	1600
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 - 128 Nm ³ /Hr		
Static pressure	Pa	12
Consumption	W	400
Total Consumption Motor + Burner	W	500
Electrical Power Supply	V	230 Single phase



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

33

