

REVOLVING OVEN PVP 110

MONOBLOCK COOKTOP

FLAT VAULT

ROTATING SINGLE BLOCK Pavesi Baking surface of 110 cm. in diameter, capacity for 6/8 pizzas, FLAT VAULT, square chamber with refractory Cement walls, single 56x27 opening, heats from 100° C. to 300° C. in approx. in 40 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

A small and extremely reactive Oven. IMMEDIATELY retrieves the calories given off during baking. We prefer not to indicate the hourly production rate, as it is linked to many factors other than the oven specifications, such as the production capacity of the staff and the work area. That will be your job to find out. You'll be surprised.

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



Revolving plate diameter	cm	110
Weight	Kg.	1300
Dome Thickness	cm	7,5
Cook Top - Cover Distance	cm	32
Cook top 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		300° - 25 g/sec (50m³/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
Total Consumption Motor + Burner	W	500

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

