

## 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 Pavese gas-fired ovens are supplied with an electronically managed gas burner.



Inside Dimentions	cm	140x155
Weight	Kg.	1400
Dome Thickness	cm	8/10
Cook Top - Cover Distance	cm	42
Cook top 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		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
Burner Consumption	W	100

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

