

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

140/160

Our highest selling Oven, capable of cooking up to 11 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 Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



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 (50m ³ /Hr)
Static pressure	Pa	12

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

