TRADITIONAL OVEN JOY

140/160

STATIC MONOBLOCK COOKTOP

MONOBLOCK auto-dilating cooktop with a maximum capacity between 9 and 11 pizzas.

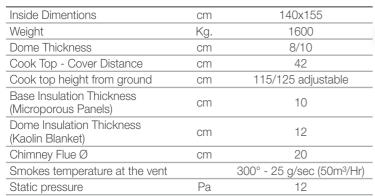
Production capacity of over 120 pizza/ hour.

The highest productivity at very low cost.

Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

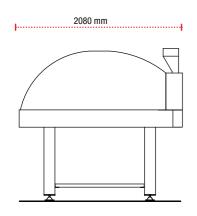
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

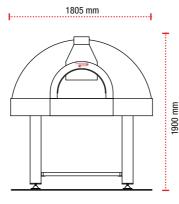
All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.

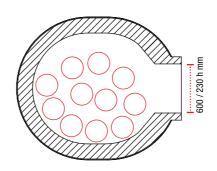


Because Pavesi oven is hand made and assembled, slight variations in the measures of the final product are normal $\,$











n° **9/11**









