

REVOLVING OVEN MONOBLOCK COOKTOP DOME VAULT

TWISTER GAS

ROTATING MONOBLOCK auto-dilating baking surface cm 130, central back gas fired, single opening 56x27 cm, uniform heat distribution, production capacity that can exceed 160 pizzas / hour and 400 pizzas baked in succession (data gathered directly from pizza restaurants)

At last anyone will be able to work in front of the Oven, and dedicate themselves entirely to preparing the pizza. Extremely simple to use, maximum hygiene, power consumption kept to a minimum, maximum space optimisation and excellent baking characteristics, make the GAS TWISTER that extra help that everyone would love to have on their premises.

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



Revolving plate diameter	cm	130
Weight	Kg.	1500
Dome Thickness	cm	8/10
Cook Top - Cover Distance	cm	42
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
Total Consumption Motor + Burner	W	500
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

