

REVOLVING OVEN *TWISTER*

MONOBLOCK COOKTOP

DOME VAULT

ROTATING MONOBLOCK auto-dilating baking surface, wood fired, gas burner optional, single opening, wood stack and ash discharge left, right and middle, uniform heat distribution, production capacity that can exceed 160 pizzas / hour and 400 pizzas baked in succession (data gathered directly from pizza restaurants). Ideally suited for large premises or pizzerias whose work load is concentrated in just a few hours, with the need to retain the traditional wood fired baking feel and the desire to provide its clients with a perfect product at all times, while saving on time and labour.

All Pavesi rotating 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.

Revolving plate diameter	cm	130
Weight	Kg.	1600
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
Consumption	W	400
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

