

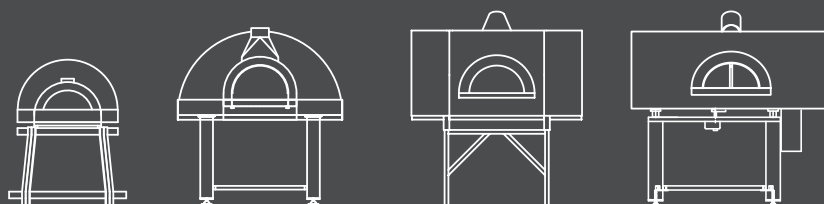
PAVESI®
Forni Modena

GB



PIZZA OVENS

Wood & Gas version



Made in Italy







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What we build *is what we are*

4

Since 1969, Pavesi Srl has been involved in the production and laying of refractory and insulating materials on ceramic, glass and foundry ovens.

Thanks to the acquired know-how, Pavesi Srl has been building in Italy and marketing all over the world for over 30 years professional wood and gas ovens for pizzerias and bakeries.

Each oven comes from our long Italian experience of craftsmanship and the **highest quality materials**. Pavesi ovens are designed, **developed and made in Italy**. **Pavesi ovens are CE and UL conform.**

Each oven is built entirely by hand and subject to strict controls.

Each oven is made to last, to ensure the best performance and obtain excellent energy saving.





Fast delivery *and ready to use*

6

Pavesi Srl sets in 8/10 working days the maximum response time that passes from order confirmation to the delivery of the finished product, ready for shipment. Pavesi ovens are assembled and operational within 24 hours.

The oven is lit and running in just 30-60 minutes as its special insulation keeps almost the same temperature of the evening before.

Pavesi ovens can be moved from one room to another using a hand pallet or fork lift whenever necessary, or, if the business changes premises, they can be disassembled and reassembled by the new location. Since they are removable and not set permanently into the building, they do not require any particular permits for installation.



COURTESY OF FORNITALIA PIZZA OVENS, NJ



Each to their own...

TRADITIONAL OVEN AND REVOLVING OVEN

Compared to an oven with a traditional baking surface, the revolving oven allows the pizza maker to devote himself to only preparing the pizzas since those already in the oven need to be neither checked nor turned. A timer that the pizza maker sets regulates the baking time and heat speed, and alerts the pizza maker when the baking is completed by sounding an alarm. In this way the oven can always run at a steady rate.

DOME VAULTED OVEN AND FLAT VAULTED OVEN

The main difference between an oven with a dome vault and one with a flat vault consists of greater compactness of the baking chamber. In the flat vaulted oven, there is less air to heat compared to the traditional dome vaulted oven, so heating is faster and, as a result, operating costs are lower. Another consequence is that the flame distribution and its refractive heat on the cooking plate are optimized.



Production capacity

8



60

90

110

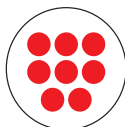
120

130

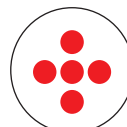
WOOD FIRED



JOY 90
2 pizze

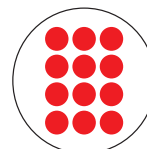


JOY 110TW
6/8 pizze



RPM 120
4/5 pizze

JOY 120
4/5 pizze



PVP 130 ROUND
10/12 pizze

TWISTER
10/12 pizze

JOY 130TW
10/12 pizze

All wood-burning ovens can be equipped with a gas burner in order to work with both wood and gas.

GAS FIRED



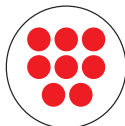
JOY 60TW
1/2 pizze

JOY 60
1/2 pizze



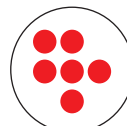
JOY 90
2/3 pizze

JOY 90TW
GAS FRONT - 2/3 pizze



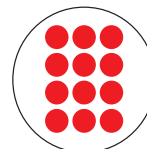
PVP 110
6/8 pizze

JOY 110TW
GAS FRONT - 6/8 pizze



RPM 120
5/6 pizze

JOY 120
5/6 pizze



PVP 130
10/12 pizze

TWISTER
10/12 pizze

JOY 130TW
GAS FRONT - 10/12 pizze

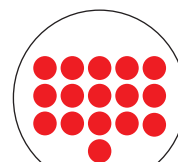
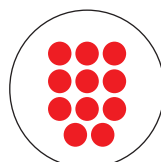
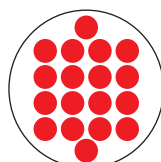
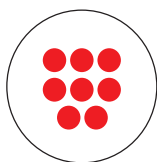


140

150

140
160

140
180



RPM 140
6/8 pizze

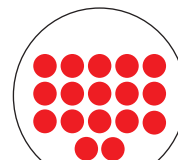
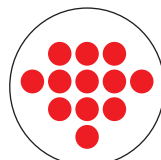
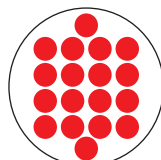
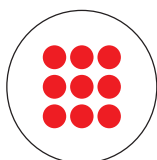
PVP 150 ROUND
14/18 pizze

RPM 140/160
9/11 pizze

RPM 140/180
12/16 pizze

JOY 140
6/8 pizze

JOY 140/160
9/11 pizze



RPM 140
7/9 pizze

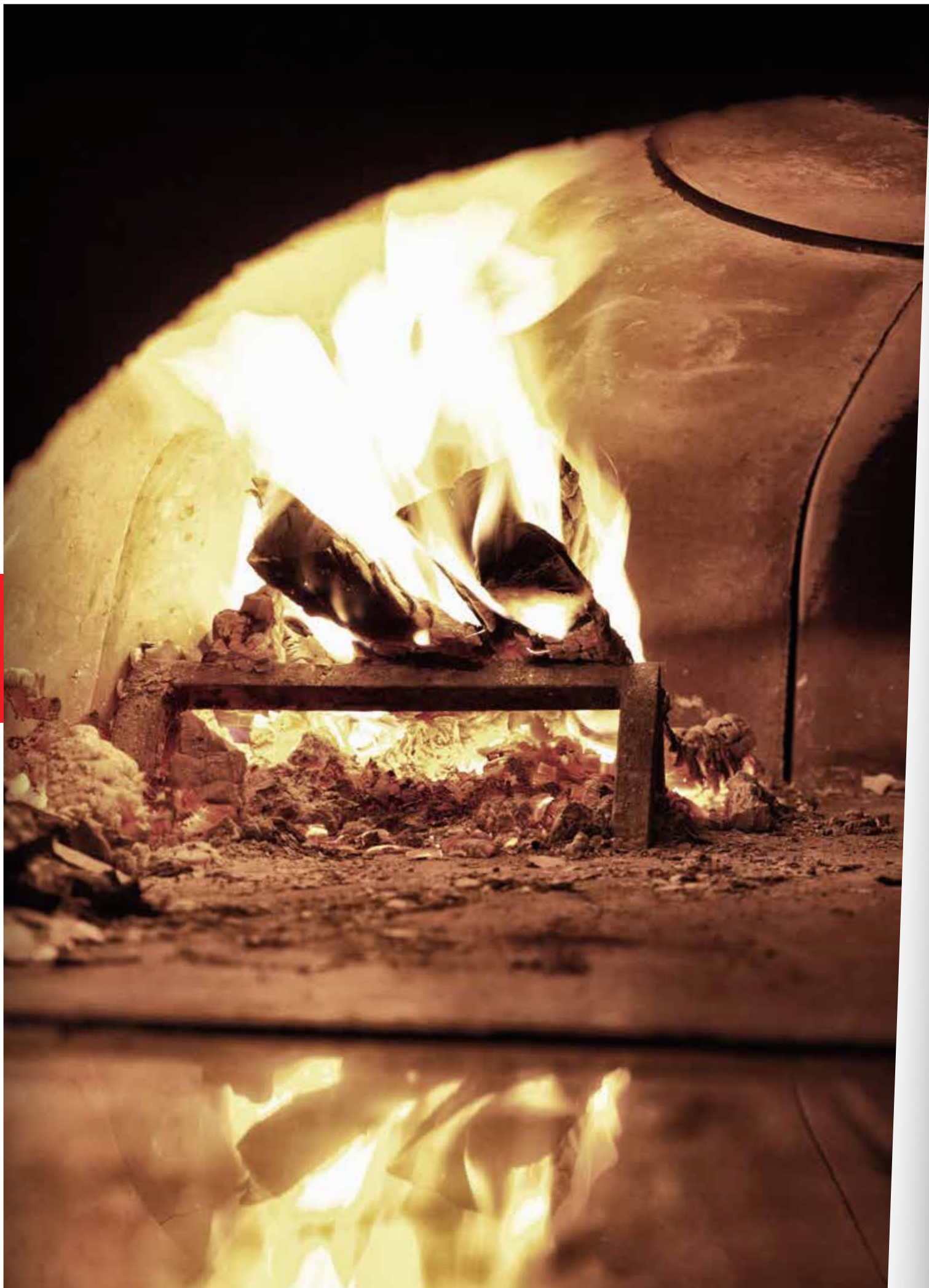
PVP 150
14/18 pizze

RPM 140/160
10/12 pizze

RPM 140/180
13/17 pizze

JOY 140
7/9 pizze

JOY 140/160
10/12 pizze



Wood Fired

WHY CHOOSE A PAVESI WOOD OVEN?

All Pavese ovens are made in Italy by hand, with care, using traditional methods and the highest quality refractory materials and insulators. The core of Pavese ovens, produced with a formula for refractory cement that withstand operating temperatures exceeding 1200°C, in a context of daily work that requires an average of 300 - 400°C, turns out to be extremely durable.

The cook plate is made of a single refractory block with a thickness of 7 cm and an average weight of 250 Kg. The single block cook plate, being without joints, used with care and according to our instructions, remains smooth and homogeneous for the entire duration of the life of the oven.



**USER
FRIENDLY**



**MINIMUM
WAITING**

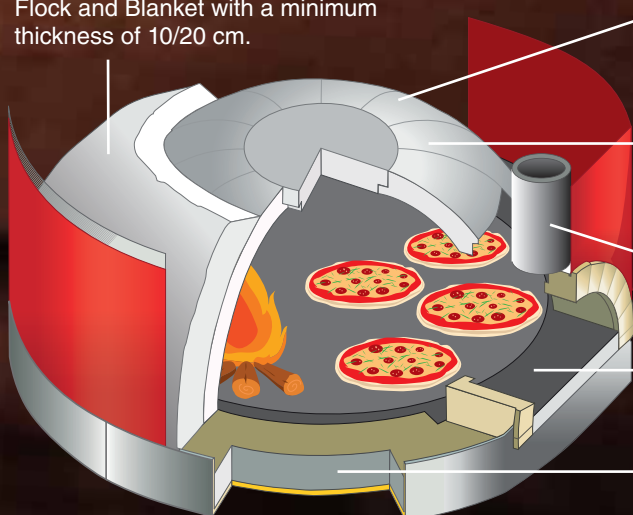


**ALWAYS OPTIMAL
TEMPERATURE**



**ENERGY
SAVING**

Dome insulation in Kaolin Fiber Flock and Blanket with a minimum thickness of 10/20 cm.



Joints and between dome segments and cook top grouted with refractory plastic cement resisting high temperature.

Dome segments, 8-10 cm thick and oven opening arch made from the same material as that used for the cook top.

Calibrated fume hood in steel, with heat resistant paint finish.

MONOBLOCK cook top, 7 cm thick, made from vibrated refractory cement.

Base insulation, comprising a double layer of insulating slabs in refractory clay, P.V. 450 KG./MC

Wood Fired

Collection

TRADITIONAL & REVOLVING **JOY**

Joy cover can be customized as desired, by choosing the finish that will make its look unique and exclusive. It can be colored with washable paint, plastered in order to obtain a concrete touch, or tiled with mosaics or natural stones. Ask us how to do it, or choose from the options we have specially selected for you!

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COURTESY OF FORNITALIA PIZZAOVENS, NL

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

90

This Monoblock auto-dilating backing oven is recommended for restaurants seating a maximum of 20 people or for anyone who simply wish to give an extra service to the customers without losing space. Ideal for cooking pizza at home or in the garden with the help of a professional oven.

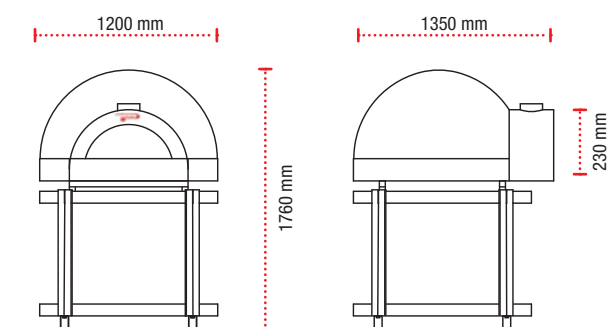
Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

Through the installation of the manual gas burner Avanzini P1, Joy 90 wood oven can cook also by gas.



Inside Dimentions	cm	86x81
Weight	Kg.	300
Dome Thickness	cm	8
Cook Top - Cover Distance	cm	40
Cook top height from ground	cm	116
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	16
Smokes temperature at the vent	300° - 25 g/sec (50m³/Hr)	
Static pressure	Pa	12

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



JOY 90



n° 2

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

120

Small yet with the capacity to bake up to 4/5 pizzas, wood fired. It has a MONOBLOCK cooktop and is recommended for restaurants seating a maximum of 40/50 people or for anyone who simply wish to give an extra service to the customers without losing space.

Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. 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.

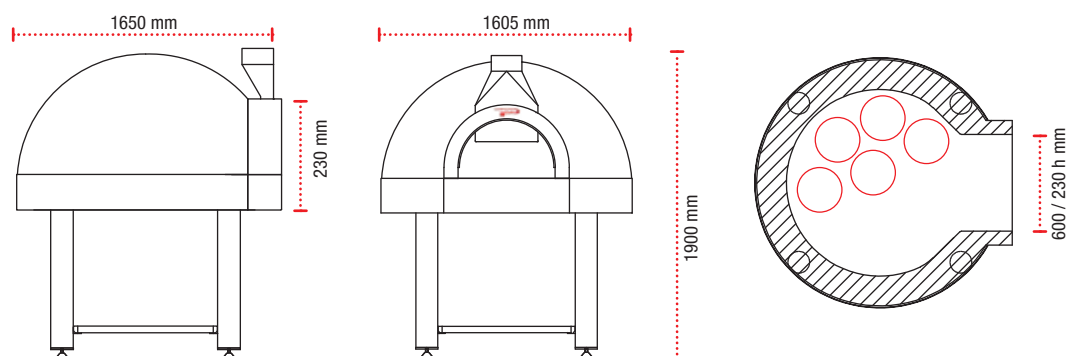
All Pavese traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



Inside Dimensions	cm	120x115
Weight	Kg.	860
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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12

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

14



JOY 120



n° 4/5

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

140

Perfectly circular with a maximum capacity between 6 and 8 pizzas. MONOBLOCK auto-dilating oven. Production capacity of over 100 pizza/ hour. The highest productivity at very low cost.

Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. 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.

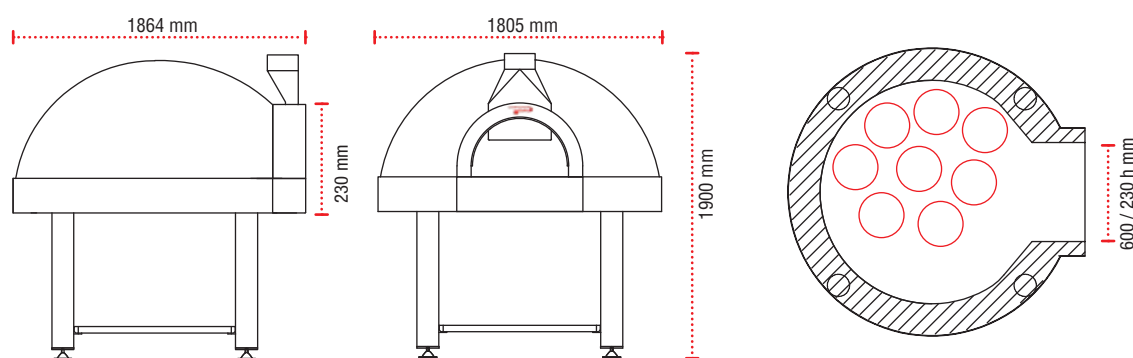
All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



Inside Dimensions	cm	140x135
Weight	Kg.	1320
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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12

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

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JOY 140



n° 6/8

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

140/160

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.

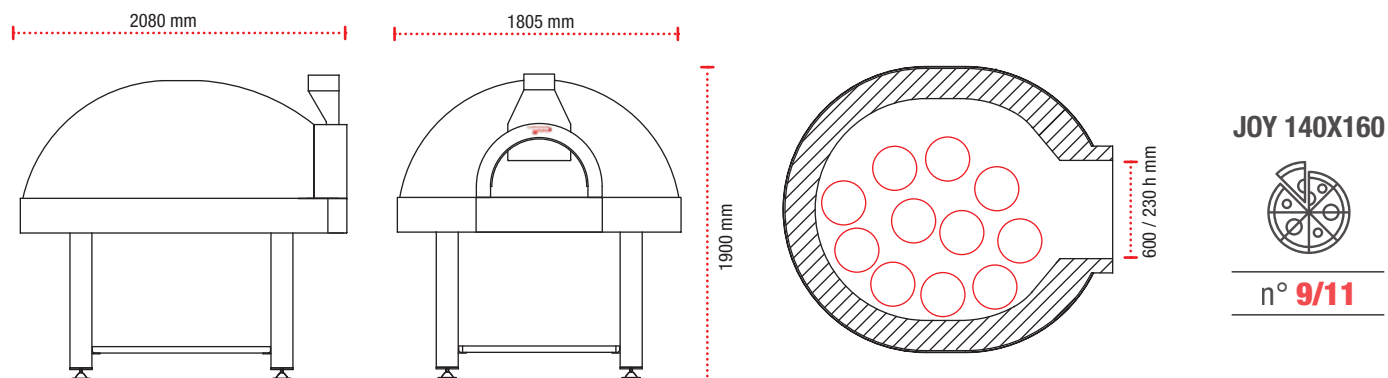
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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.



Inside Dimentions	cm	140x155
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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12

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



REVOLVING OVEN JOY 110 TW

MONOBLOCK COOKTOP

DOME VAULT

Baking surface cm.110 Pavesi ROTATING SINGLE BLOCK, capacity for 6/8 pizzas.

A small and extremely reactive Oven. IMMEDIATELY retrieves the calories given off during baking. We prefer not to indicate the hourly production rate, as it is linked to many factors other than the oven specifications, such as the production capacity of the staff and the work area. That will be your job to find out. You'll be surprised.

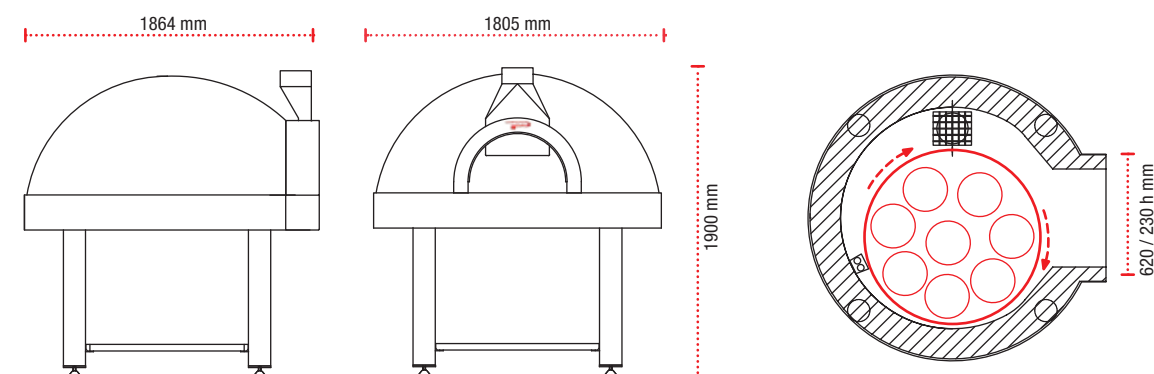
User friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible.

All Pavesi revolving 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	110
Weight	Kg.	1420
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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	20
Smokes temperature at the vent	300° - 25 g/sec (50m³/Hr)	
Static pressure	Pa	12

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



JOY 110 TW



n° 6/8



REVOLVING OVEN JOY MONOBLOCK COOKTOP DOME VAULT

130TW

Baking surface of 130 cm. in diameter Pavese ROTATING SINGLE BLOCK, capacity for 10/12 pizzas.

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.

User friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible.

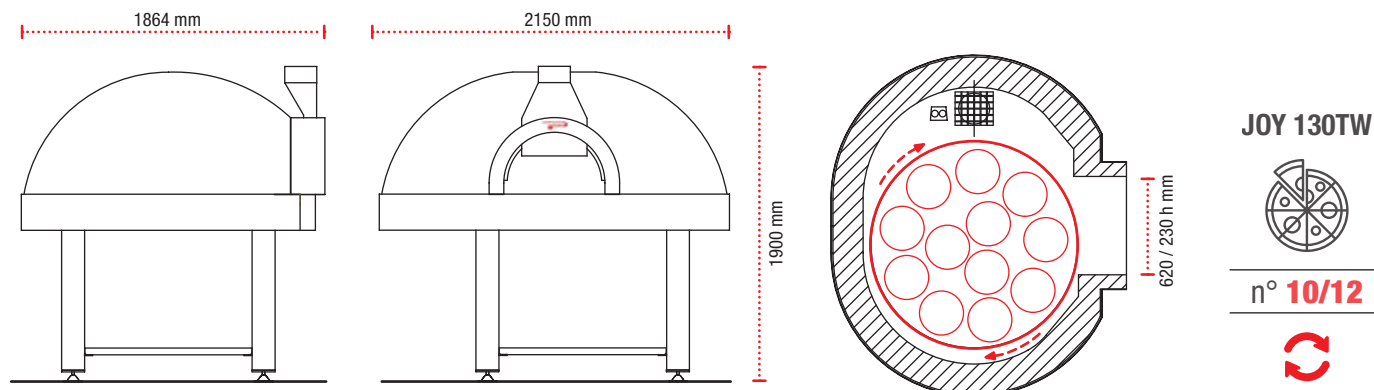
All Pavese revolving wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



Inside Dimensions	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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12

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

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Through the installation of the Avanzini gas burner any wood-burning Pavesi oven can cook also by gas.

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COURTESY OF FORNITALIA NL



COURTESY OF FORNITALIA PIZZA OVENS, NL



Wood Fired

Collection

TRADITIONAL **RPM**

Immediately recognizable thanks to the Rosso Corsa cover, they are a classic example of technology applied to tradition. The high yield in both wood and gas versions, coupled with low purchase and management costs and limited dimensions, have consecrated them as one of the world's best and most appreciated pizza ovens.



TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

120

Small yet with the capacity to bake 4/5 pizzas, either wood or gas fired, this MONOBLOCK auto-dilating baking oven, is ideal for restaurants seating a max of 40/50 people or with anyone who simply wants to provide its clients with an added service without sacrificing too much space.

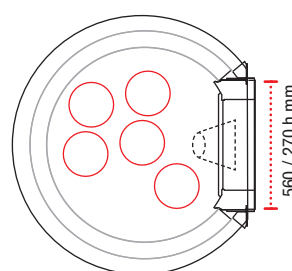
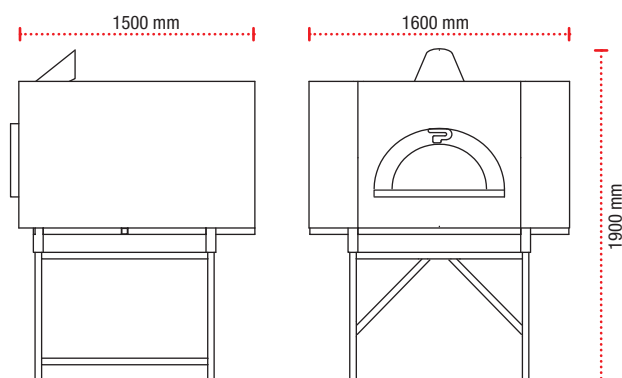
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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	120x115
Weight	Kg.	1100
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

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



RPM 120



n° 4/5

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

140

The first. The best known.

Perfectly circular, with a maximum capacity of between 6 and 8 pizzas, both wood and gas fired. MONOBLOCK auto-dilating oven.

Production capacity of over 100 pizza/ hour.

One of our highest selling versions.

The highest productivity at very low cost.

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

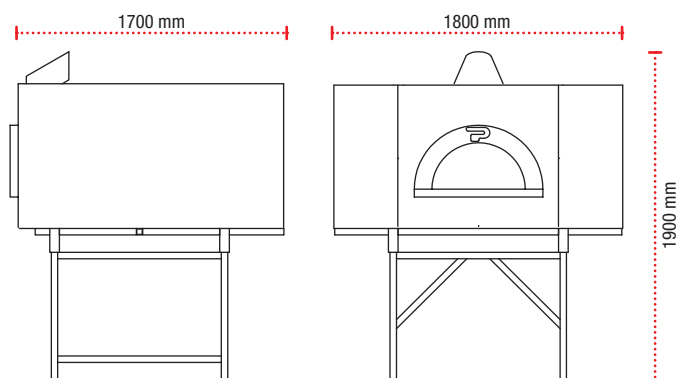
All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



Inside Dimentions	cm	140x135
Weight	Kg.	1250
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

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

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RPM 140



n° 6/8

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.

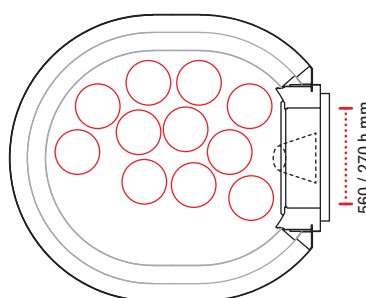
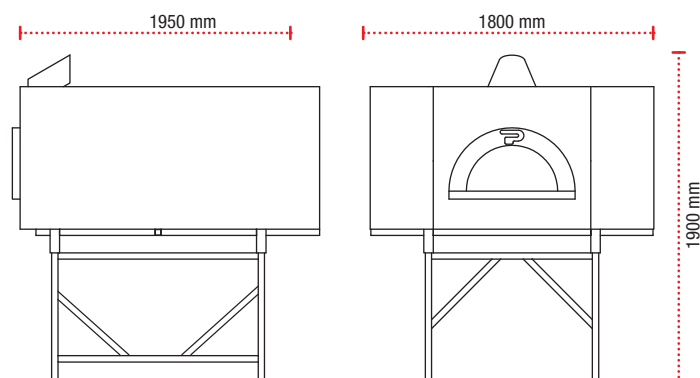
All Pavese traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



Inside Dimensions	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

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

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RPM 140/160



n° 9/11

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

140/180

The largest of our standard range of ovens, both wood and gas fired, MONOBLOCK auto-dilating backing surface.

Can cook up to 16 pizzas with staggering productivity levels (it can even cook as many as 150/160 pizzas / hour.) Ideal for the production of pizza by the meter. Compared to other ovens with similar baking surface dimensions, it is very small and uses very little power.

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

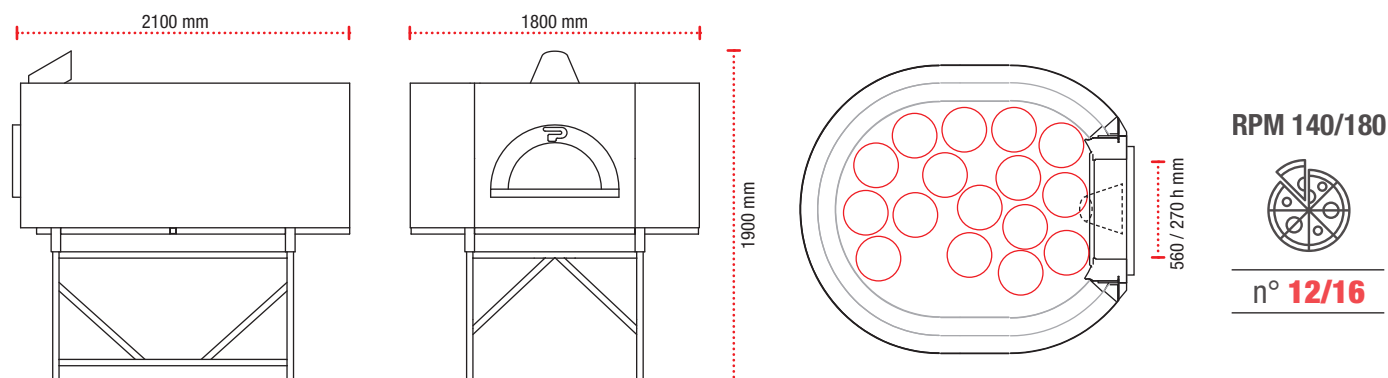
All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



Inside Dimentions	cm	140x175
Weight	Kg.	1550
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

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

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COURTESY OF FORZA FORNI ,USA

The oven can be coated with copper panels to harmonize its aesthetics with the furnishing of the room.

It is also possible to glue tiles or mosaics directly on the red cover panels, as it remains at room temperature even during the oven operation.

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COURTESY OF MULCAHY GROUP, IE

Wood Fired

Collection

REVOLVING **PavesiVoltaPiana**

The PVP collection maintains the characteristic Rosso Corsa of the outer cover, which distinguishes immediately the products of Pavesi from Modena.

The main difference between an oven with a dome vault and one with a flat vault consists of the greater compactness of the baking chamber. The FLAT VAULT guarantees a more intense impact of the flame on the rotating plane, therefore retrieving right away the calories given off during baking.



REVOLVING OVEN PVP 130 ROUND

MONOBLOCK COOKTOP

FLAT VAULT

Baking surface diameter cm.130 Pavese rotating SINGLE BLOCK, capacity for 10/12 pizzas, single 62x24 opening, ideal for Tray Backed pizza, FLAT VAULT, round, high-thickness walls in refractory Cement, to further increase the heat accumulation (thermal flywheel) wood stack and ash discharge left and right, it heats from 100° C. to 300° C. in approx. 45 minutes (data measured using dry wood and 20 cm. insulated flue).

A small and extremely reactive Oven.

IMMEDIATELY retrieves the calories given off during baking.

We prefer not to indicate the hourly production rate, as it is linked to many factors other than the oven specifications, such as the production capacity of the staff and the work area.

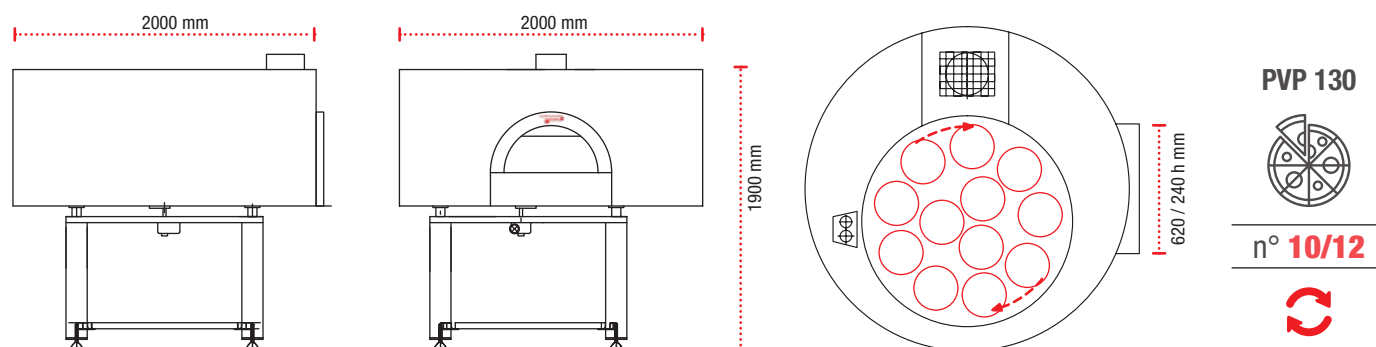
That will be your job to find out. You'll be surprised.

All Pavese 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.	1500
Dome Thickness	cm	7,5
Cook Top - Cover Distance	cm	37
Cook top height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	15
Dome Insulation Thickness (Kaolin Blanket)	cm	10/20
Chimney Flue Ø	cm	20
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12

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



REVOLVING OVEN PVP 150 ROUND

MONOBLOCK COOKTOP

FLAT VAULT

Baking surface cm.150 Pavesi rotating single block, capacity for 14/18 pizzas, single 62x24 opening, ideal for Tray Backed pizza, FLAT VAULT, round, high-thickness walls in refractory Cement, to further increase the heat accumulation (thermal flywheel) wood stack and ash discharge left, and right, it heats from 100° C. to 300° C. in approx. 60 minutes (data measured using dry wood and 20 cm. insulated flue).

The opening of the PVP ROUND leaves the classic brick for an elegant, molded and painted steel bow able to give the oven a decisive modern touch. An oven that can fully satisfy the needs of all those premises that have to work a lot for many hours.

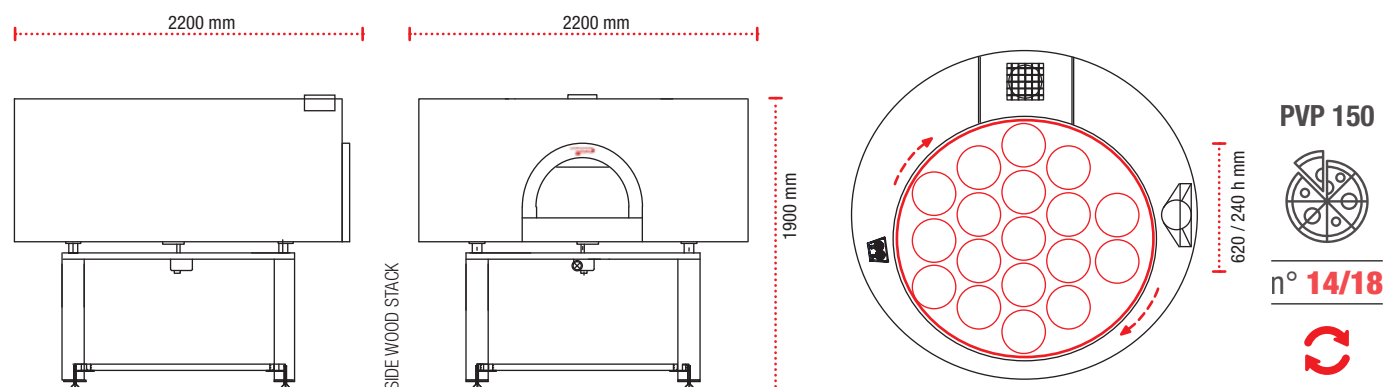
A Large, even Huge oven yet still extremely reactive. IMMEDIATELY retrieves the calories given off during baking. We are sure it will satisfy you and we sincerely hope that you will be able to exploit it 100%.

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	150
Weight	Kg.	1750
Dome Thickness	cm	8
Cook Top - Cover Distance	cm	37
Cook top height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	15
Dome Insulation Thickness (Kaolin Blanket)	cm	10/20
Chimney Flue Ø	cm	25
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12

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





Pavesi ovens perfectly meet the needs of those who work with itinerant vehicles to promote the culture of pizza on the road and the street food.

31

RPM 120 COURTESY OF UNA TRUCK NORWAY.



Wood Fired

Collection

REVOLVING TWISTER

An oven that can fully satisfy the needs of all those who do not want to give up the dome ceiling. Wood stack and ash discharge left, right and middle, single opening, user friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible. Thanks to the perfect insulation, the exterior temperature of the oven is ambient temperature, so it can be overlaid with a plasterboard wall that enhances the appearance of the restaurant interior design.



REVOLVING OVEN MONOBLOCK COOKTOP DOME VAULT

TWISTER

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).

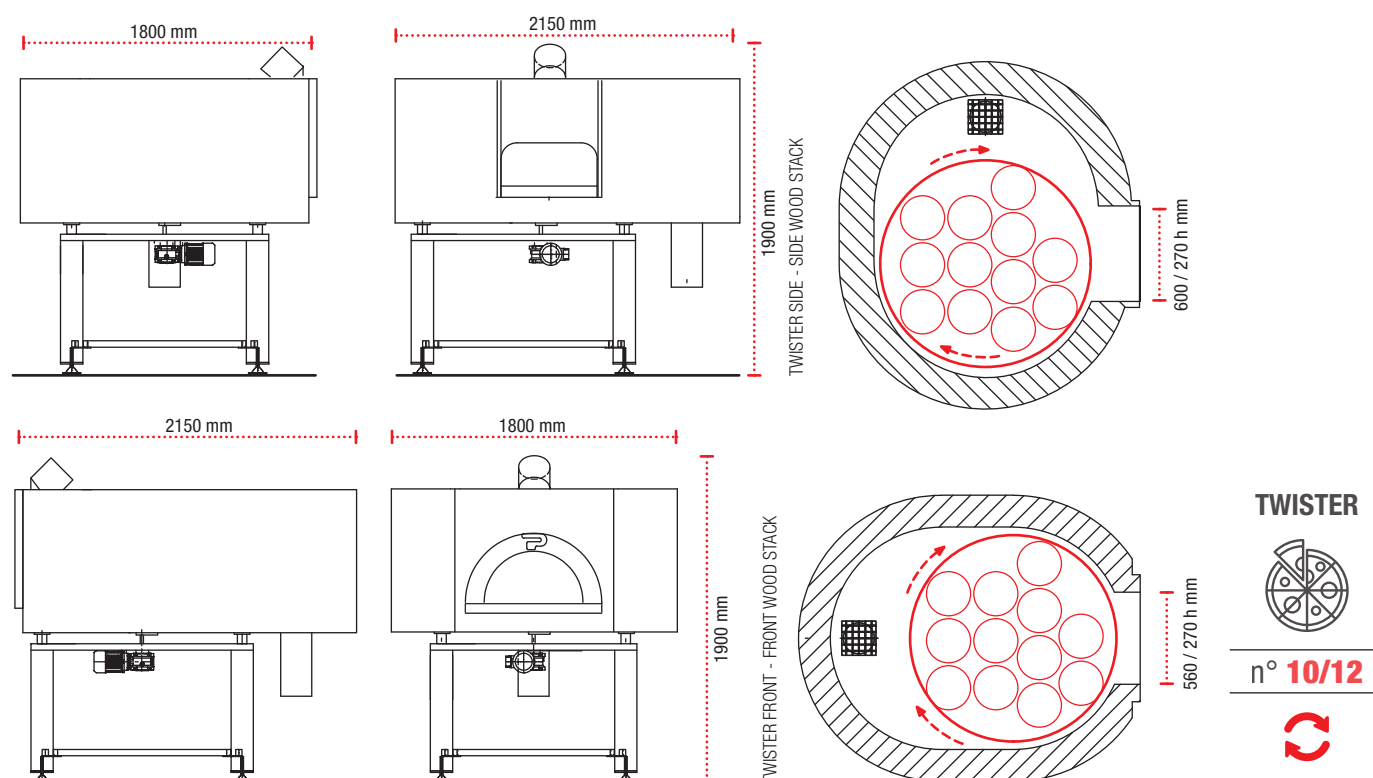
Ideally suited for large premises or pizzerias whose work load is concentrated in just a few hours, with the need to retain the traditional wood fired baking feel and the desire to provide its clients with a perfect product at all times, while saving on time and labour.

All Pavese 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

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





Gas Fired

WHY CHOOSE A PAVESI GAS OVEN?

In some situations, it is either impracticable or inconvenient to use a wood-fired oven (legislation, larger sized oven, sourcing and storing the wood, etc.). In these cases the gas-fired oven is recommended, as it guarantees simple use (electronic temperature control), greater hygiene (no soot), reduced consumption (in some cases gas is cheaper than wood).



USERFRIENDLY



MINIMUM
WAITING

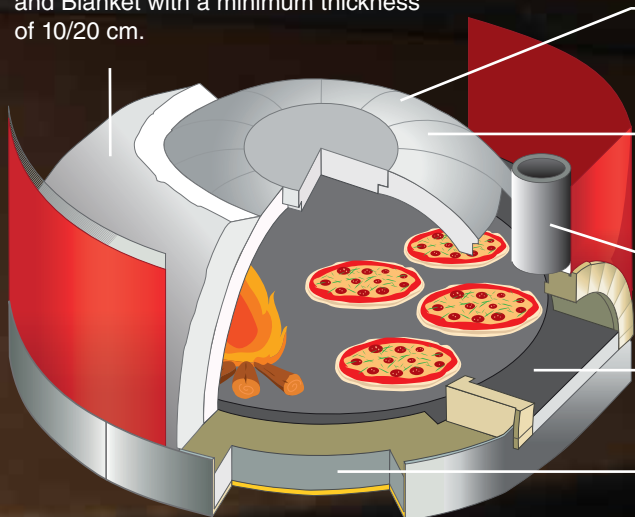


ALWAYS OPTIMAL
TEMPERATURE



ENERGY
SAVING

Dome insulation in Kaolin Fiber Flock and Blanket with a minimum thickness of 10/20 cm.



Joints between dome segments and between dome segments and cook top grouted with refractory plastic cement resisting high temperature.

Dome segments, 8-10 cm thick and oven opening arch made from the same material as that used for the cook top.

Calibrated fume hood in steel, with heat resistant paint finish.

MONOBLOCK cook top, 7 cm thick, made from vibrated refractory cement.

Base insulation, comprising a double layer of insulating slabs in refractory clay, P.V. 450 KG./MC

Temperature Control

and better hygiene

Drago is a multi-gas atmospheric burner designed specifically for wood-fired oven Pavesi by Avanzini Bruciatori s.r.l., a company that has been operating successfully in the production of bakery burners since 1960.

In this atmospheric burner combustion relies on natural chimney draw, like wood does; the flame created by Drago's special total pre-mixing firing system is well diffused and very bright.

Drago is unmatched by other products on the market in terms of uniform cooking throughout the oven surface.



Burner Body

Drago is extremely silent and operates continuously: it has two separate flames easily controlled from the external control unit, which is installed in the position that is most convenient for the user.

The burner starts automatically on first flame, which is the one used for maintaining oven temperature, while the second flame is used for fast heating and during peak cooking times, for maximum operating economy and reduced fuel consumption.



Electronic control panel

Drago is totally automatic and easy to operate with the advanced Drago Control unit, it guarantees maximum operating safety and fast oven heat-up.



Drago P1

Manual burner Drago P1 can be installed inside ovens from 70 up to 90 cm in diameter.

The user can set low heat for keeping the oven at operating temperature and also high heat for fast oven heat-up. Available with the vertical shape of the picture, or L shaped, to minimize the size underneath the cooking plate.

Drago P1 can be installed anywhere, even outdoors, since it does not require connection to a power supply, is not sensitive to humidity and always guarantees maximum safety for the user as certified by the tests carried out by the IMQ mark



PAVESI Control Panel

Speed control by means of a potentiometer, rotation inversion, timed baking cycle with acoustic warning and automatic slowdown, electronic temperature gauge for those who want to have complete control over their oven.



Gas Fired

Collection

TRADITIONAL & REVOLVING JOY

Joy cover can be customized as desired, by choosing the finish that will make its look unique and exclusive. It can be colored with washable paint, plastered in order to obtain a concrete touch, or tiled with mosaics or natural stones. Ask us how to do it, or choose from the options we have specially selected for you!

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TRADITIONAL OVEN JOY

STATIC MONOBLOCK COOKTOP

60

Born from the need to provide a compact, professional gas oven, Joy 60 opens new frontiers for the pizza chefs. Creative, vibrant, unmistakable, the Joy 60 oven is perfect for anyone who wants to dedicate a pizza corner in his business or bake professional pizza at home. Easy to position behind a bar or in a terrace thanks to its stand with wheels, or again as a complement for the production of gluten-free pizzas, Joy 60 is perfectly adaptable to the colors of any decor, in compliance with environmental standards, with great attention to energy saving and production efficiency. The oven Joy 60 is supplied with a one-torch manual burner Drago P1.

REVOLVING OVEN JOY

REVOLVING COOKTOP

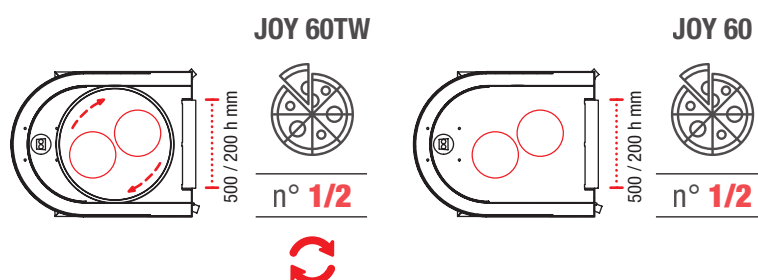
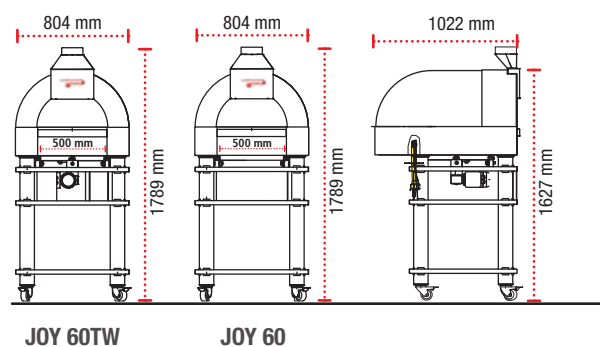
60 TW

With its rotating plate of 62 cm in diameter, its small size (80 cm) and high-performance materials, the professional Joy 60 TW, thanks to its built-in gas burner, can reach temperatures exceeding 400 ° C, and in addition to pizzas, makes it possible to cook artisan bread, succulent roasts or stews, in the space you would occupy with a coffee table. Available in endless customizable colors, the revolving Joy 60 TW oven allows the pizza maker to devote himself to only preparing the pizzas, since those already in the oven do not need to be turned. The oven Joy 60TW is supplied with a one-torch manual burner Drago P1.

JOY60 - JOY60TW		
Inside Dimentions	cm	60 x 70
Weight	Kg.	250
Dome Thickness		steel
Cook Top - Cover Distance	cm	32
Cook top height from ground	cm	121
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	12
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12
Monoblock Cooking Plate		Burner Drago P1
Thermal Potential	Kw	min. 6 - max. 15
Thermal Potential	Kcal/h	min. 5.000 - max. 13.000
Gas Pressure Nat. Gas	mbar	min. 15/25 - max. 25/50
Gas Flow Nat. Gas	Nm³/h	min. 0,63/0,20 max. 1,58/0,54
Gas Coupling	inches	1/2
Weight	kg.	Kg. 4
Electrical Power Supply		-
Consumption		-



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



TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

90

This Monoblock auto-dilating backing oven is recommended for restaurants seating a maximum of 20 people or for anyone who simply wish to give an extra service to the customers without losing space. Ideal for cooking pizza at home or in the garden with the help of a professional oven.

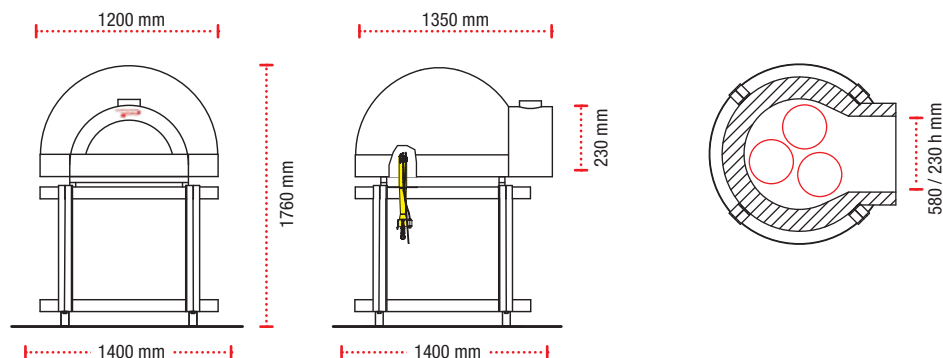
Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

The oven Joy 90 is supplied with a one-torch manual burner Drago P1.



Inside Dimentions	cm	86x81
Weight	Kg.	300
Dome Thickness	cm	8
Cook Top - Cover Distance	cm	40
Cook top height from ground	cm	116
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	16
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12
Monoblock Cooking Plate		Burner Drago P1
Thermal Potential	Kw	min. 6 - max. 10
Thermal Potential	Kcal/h	min. 5.000 - max. 13.000
Gas Pressure Nat. Gas	mbar	min. 15/25 - max. 25/50
Gas Flow Nat. Gas	Nm³/h	min. 0,63/0,20 max. 1,58/0,54
Gas Coupling	inches	1/2
Weight	kg.	Kg. 4
Electrical Power Supply		-
Consumption		-

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



JOY 90



n° 2/3

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

120

Small yet with the capacity to bake up to 5/6 pizzas, wood fired. It has a MONOBLOCK cooktop and is recommended for restaurants seating a maximum of 40/50 people or for anyone who simply wish to give an extra service to the customers without losing space.

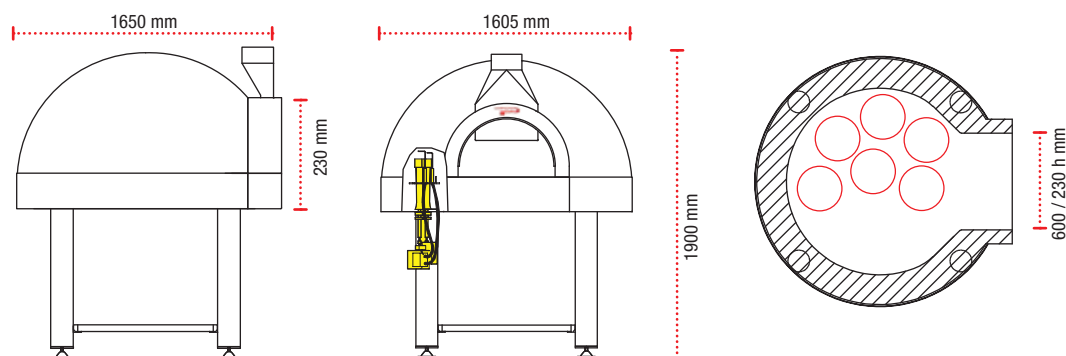
Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. Designed to provide a working tool of the highest standard but still unique, because it is strongly characterized in terms of aesthetics, almost a piece of design.

The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg. All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.

Inside Dimentions	cm	120x115
Weight	Kg.	860
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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
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
Consumption	W	100



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



JOY 120



n° 5/6

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

140

Perfectly circular with a maximum capacity between 7 and 9 pizzas. MONOBLOCK auto-dilating oven. Production capacity of over 100 pizza/ hour. the highest productivity at very low cost.

Exceptional performance, compact size, power consumption in line with our traditional ovens, perfect baking for the entire evening. 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.

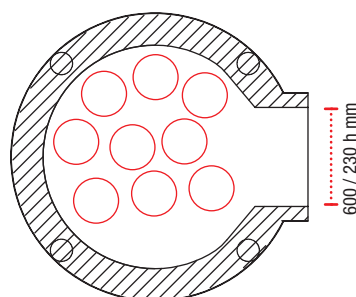
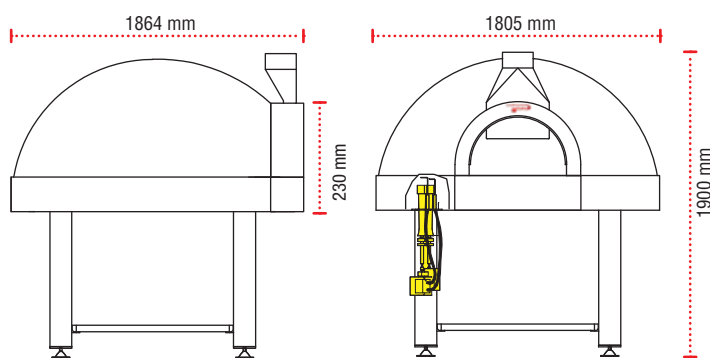
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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



Inside Dimentions	cm	140x135
Weight	Kg.	1320
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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
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
Consumption	W	100

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



JOY 140



n° 7/9

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

140/160

MONOBLOCK auto-dilating cooktop with a maximum capacity between 10 and 12 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.

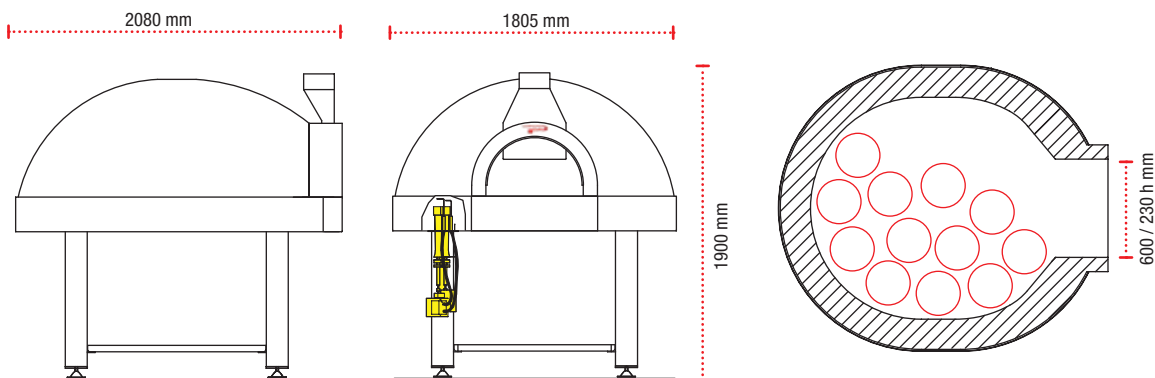
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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



Inside Dimentions	cm	140x155
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	15
Dome Insulation Thickness (Kaolin Blanket)	cm	12
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
Consumption	W	100

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



JOY 140/160



n° 10/12



*Forget the floors heated by double burners, or auxiliary resistances that weigh on the bills!
Pavesi refractory material holds the temperature where you need, when you need it.*



GAS BURNER ELECTRONICALLY MANAGED.
JOY 120 NEST RESTAURANT SASSENHEIM NL COURTESY OF FORNITALIA

REVOLVING OVEN JOY 90 TW GAS FRONT

MONOBLOCK COOKTOP

DOME VAULT

Baking surface of 90 cm. in diameter Pavesi ROTATING SINGLE BLOCK, capacity for 2/3 pizzas.

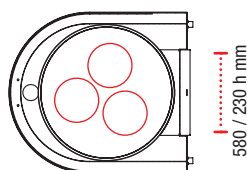
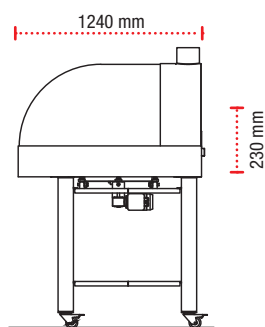
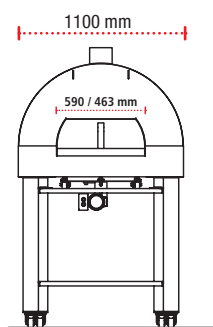
Designed for maximum consistency, the rotating floor bakes pizza and other dishes perfectly, without moving the food item in the oven. Achieve the complex flavors only possible with a traditional oven, with the convenience of gas.

Revolving Joy 90 TW oven was born with a one-torch electronic burner, with high and low flame, adjustable in six different positions.



Inside Dimentions	cm	90
Weight	Kg.	390
Dome Thickness	cm	steel + refractory cement
Cook Top - Cover Distance	cm	32
Cook top height from ground	cm	116
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	15
Chimney Flue Ø	cm	15
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12
Monoblock Cooking Plate		Burner Drago Baby SIX
Thermal Potential	Kw	min. 7 - max. 24
Thermal Potential	Kcal/h	min. 6.020 - max. 20.640
Gas Pressure	mbar	min. 15 - max. 25
Gas Flow	Nm³/h	min. 0,73 - max. 2,54
Gas Coupling	inches	1/2
Weight	kg.	8

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



JOY 90 TW
GAS FRONT



n° **2/3**

REVOLVING OVEN JOY 110 TW GAS FRONT

MONOBLOCK COOKTOP

DOME VAULT

Baking surface of 110 cm. in diameter Pavesi ROTATING SINGLE BLOCK, capacity for 6/8 pizzas.

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.

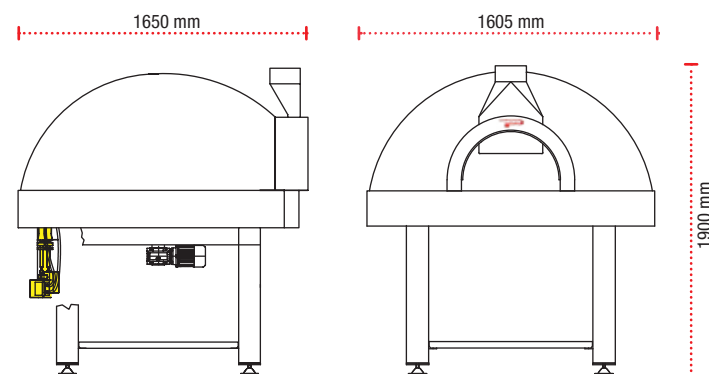
User friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible.

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



Inside Dimentions	cm	110
Weight	Kg.	970
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
Dome Insulation Thickness (Kaolin Blanket)	cm	12
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
Consumption	W	100

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



JOY 110 TW
GAS FRONT



n° **6/8**



REVOLVING OVEN JOY 130 TW GAS FRONT

MONOBLOCK COOKTOP

DOME VAULT

Baking surface of 130 cm. in diameter Pavesi ROTATING SINGLE BLOCK, capacity for 10/12 pizzas.

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.

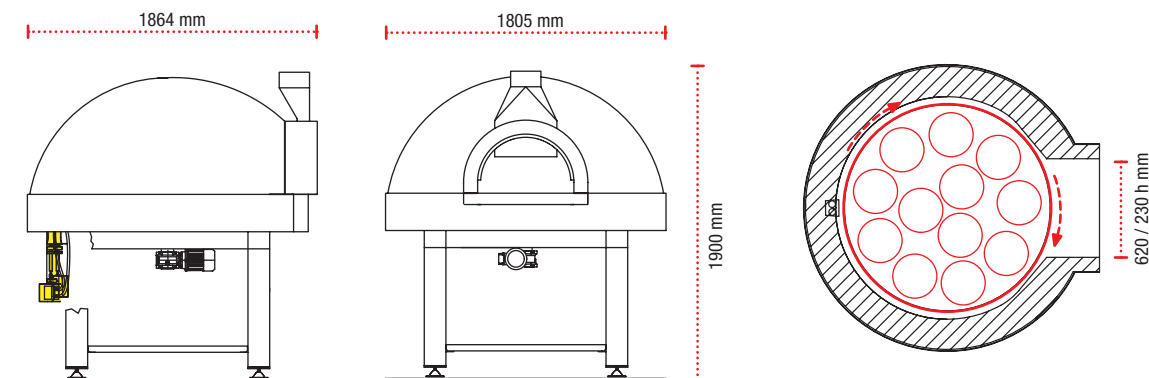
User friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible.

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



Inside Dimensions	cm	130
Weight	Kg.	1270
Dome Thickness	cm	8/12
Cook Top - Cover Distance	cm	42
Cook top height from ground	cm	115/125 adjustable
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	12
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
Consumption	W	100

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



JOY 130 TW
GAS FRONT



n° **10/12**



Gas Fired

Collection

TRADITIONAL **RPM**

The exterior temperature of the oven is ambient temperature, so it can be plastered in order to obtain a concrete touch, or tiled with mosaics or natural stones.

By following the rules in force in the country of use, the gas oven can be installed under the hood as in the reference below, the Pizza Pilgrim restaurant in London, UK.



COURTESY OF PIZZAPILGRIMS, UK

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

120

Small yet with the capacity to bake 5/6 pizzas, either wood or gas fired, this MONOBLOCK auto-dilating baking oven, is ideal for restaurants seating a max of 40/50 people or with anyone who simply wants to provide its clients with an added service without sacrificing too much space.

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

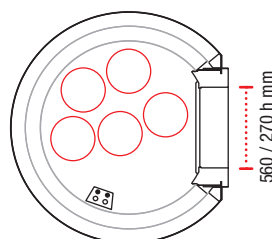
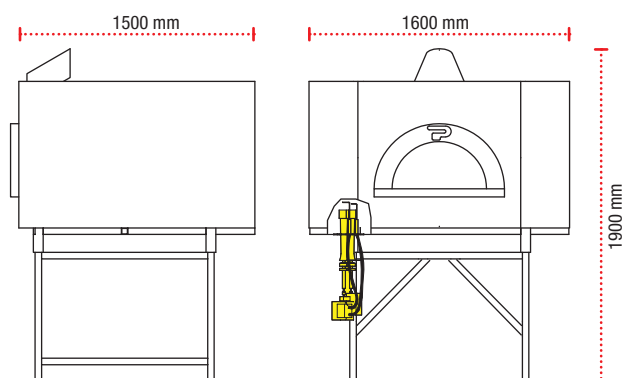
All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.

Inside Dimentions	cm	120x115
Weight	Kg.	1100
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
Consumption	W	100



49

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



RPM 120



n° 5/6

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

140

The first. The best known.

FAIRING: Perfectly circular, with a maximum capacity of between 7 and 9 pizzas, both wood and gas fired. **MONOBLOCK** auto-dilating oven. Production capacity of over 100 pizza/ hour. One of our highest selling versions. The highest productivity at very low cost.

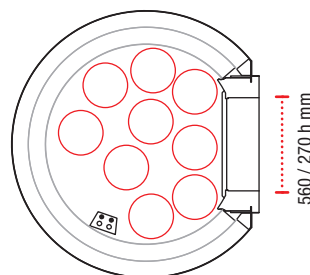
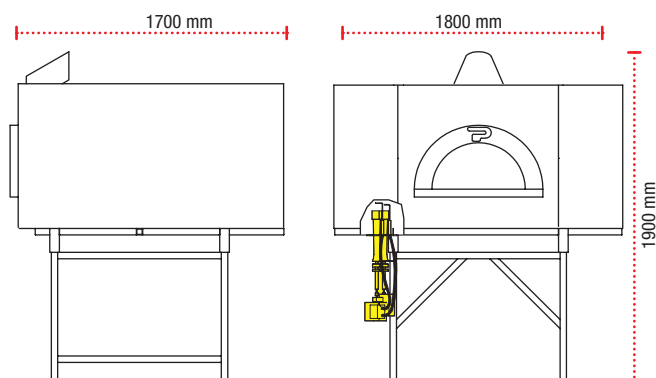
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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



Inside Dimentions	cm	140x135
Weight	Kg.	1250
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
Consumption	W	100

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



RPM 140



n° 7/9

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.

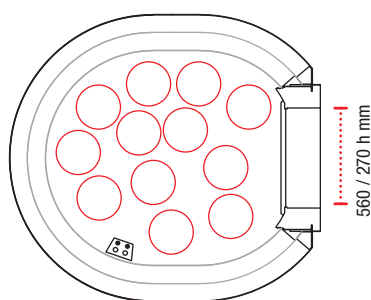
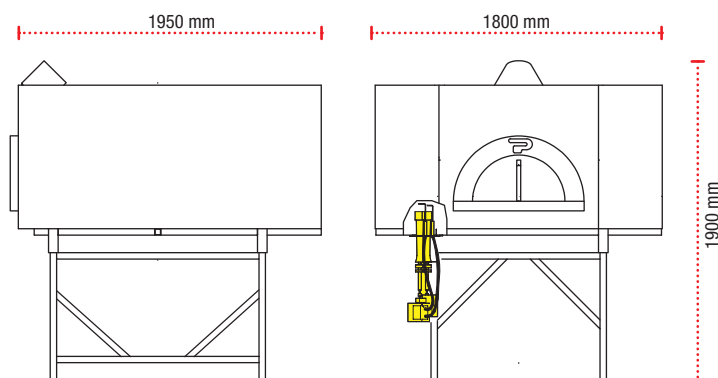
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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
Consumption	W	100

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



RPM 140/160



n° 10/12

TRADITIONAL OVEN RPM STATIC MONOBLOCK COOKTOP

140/180

The largest of our standard range of ovens, both wood and gas fired, MONOBLOCK auto-dilating backing surface.

Can cook up to 17 pizzas with staggering productivity levels (it can even cook as many as 150/160 pizzas / hour.) Ideal for the production of pizza by the meter. Compared to other ovens with similar baking surface dimensions, it is very small and uses very little power.

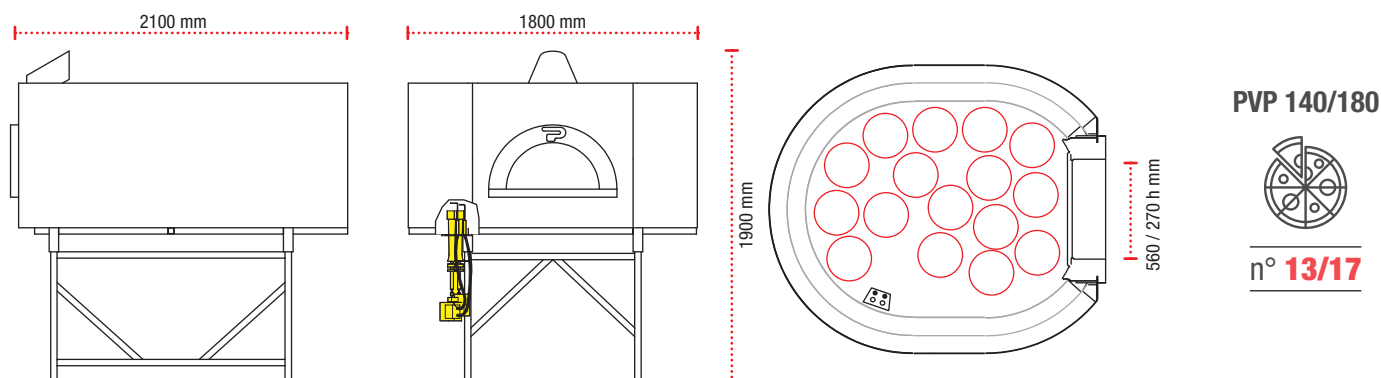
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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



Inside Dimentions	cm	140x175
Weight	Kg.	1550
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
Consumption	W	100

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





Pavesi has designed the world's first fast-assembly install kit.

Each Pavesi Kit Oven can be installed passing through a standard doorway, enabling fast and easy install with no access limitations.

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Gas Fired

Collection

REVOLVING **PavesiVoltaPiana**

The collection PVP was born to meet the need of combining high quality production standards and the use in limited spaces. PVP gas ovens, retaining the constructive characteristics and the technical standards of all Pavesi revolving models, are particularly suitable for those with limited space requirements, who do not want to give up on a high productivity.



COURTESY OF PIZZA STORE DISTRIBUTION, FR

REVOLVING OVEN PVP 110

MONOBLOCK COOKTOP

FLAT VAULT

ROTATING SINGLE BLOCK Pavesi Baking surface of 110 cm. in diameter, capacity for 6/8 pizzas, FLAT VAULT, square chamber with refractory Cement walls, single 56x27 opening, heats from 100° C. to 300° C. in approx. in 40 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

A small and extremely reactive Oven.

IMMEDIATELY retrieves the calories given off during baking.

We prefer not to indicate the hourly production rate, as it is linked to many factors other than the oven specifications, such as the production capacity of the staff and the work area.

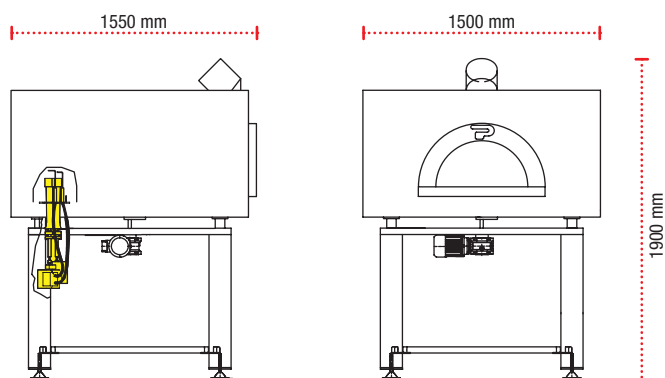
That will be your job to find out. You'll be surprised.

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



Revolving plate diameter	cm	110
Weight	Kg.	1300
Dome Thickness	cm	7,5
Cook Top - Cover Distance	cm	32
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
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
Consumption	W	100

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



PVP 110



n° 6/8



REVOLVING OVEN PVP 130

MONOBLOCK COOKTOP

FLAT VAULT

ROTATING SINGLE BLOCK Pavesi Baking surface of 130 cm. in diameter, capacity for 10/12 pizzas, FLAT VAULT, square chamber with refractory Cement walls, single 56x27 opening, heats from 100° C. to 300° C. in approx. approx. 50 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

An oven that can fully satisfy the requirements of all those premises that need to work intensely for many hours.

A Large oven yet extremely reactive.

IMMEDIATELY retrieves the calories given off during baking.

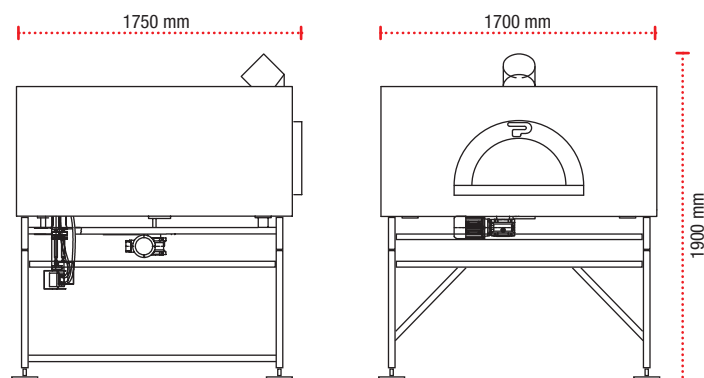
We are sure only that it will fully satisfy all your requirement.

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



Revolving plate diameter	cm	130
Weight	Kg.	1350
Dome Thickness	cm	7,5
Cook Top - Cover Distance	cm	32
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
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
Consumption	W	100

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



PVP 130



n° 10/12



REVOLVING OVEN PVP 150

MONOBLOCK COOKTOP

FLAT VAULT

ROTATING SINGLE BLOCK Pavesi Baking surface of 150 cm. in diameter, capacity for 14/18 pizzas, ideal for Tray Backed pizza, FLAT VAULT, square chamber with refractory Cement walls, single 56x27 opening, heats from 100° C. to 300° C. in approx. 60 minutes (data measured using 34 KW/h Methane Gas Burner and 20 cm. insulated flue).

An oven that can fully satisfy the requirements of all those premises that need to work intensely for many hours.

A Large, even Huge oven yet still extremely reactive.

IMMEDIATELY retrieves the calories given off during baking.

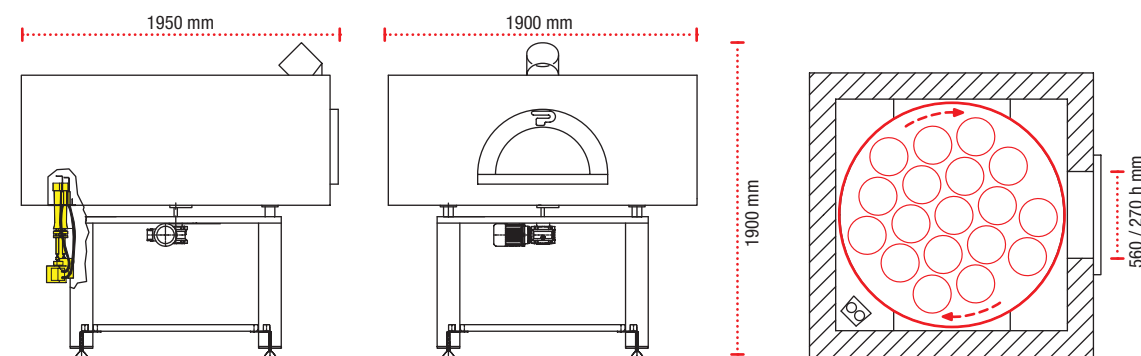
We are sure it will satisfy you and we sincerely hope that you will be able to exploit it 100%.

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



Revolving plate diameter	cm	150
Weight	Kg.	1400
Dome Thickness	cm	7,5
Cook Top - Cover Distance	cm	32
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	25
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
Consumption	W	100

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



PVP 150



n° 14/18



Gas Fired

Collection

REVOLVING **TWISTER**

The first revolving oven produced by Pavesi is still a best seller. 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.



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)

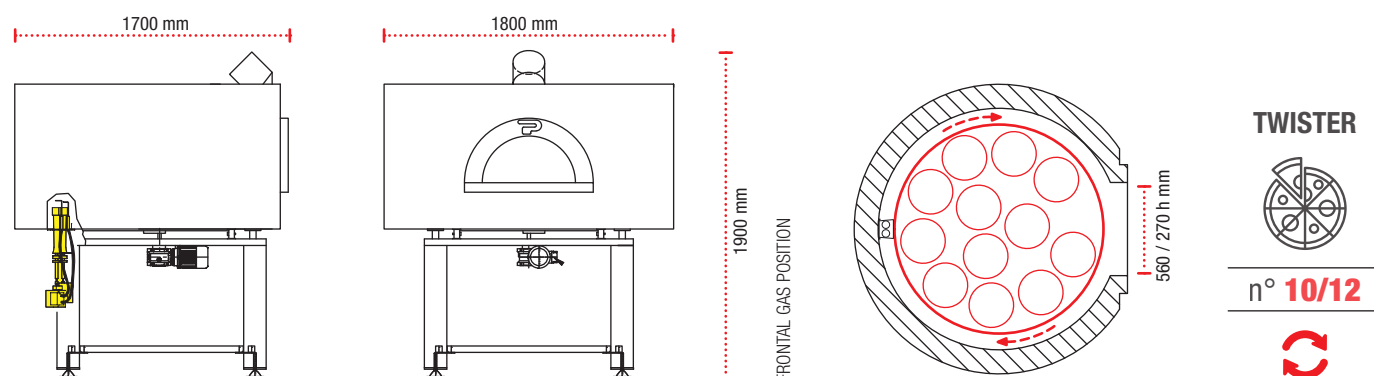
At last anyone will be able to work in front of the Oven, and dedicate themselves entirely to preparing the pizza. Extremely simple to use, maximum hygiene, power consumption kept to a minimum, maximum space optimisation and excellent baking characteristics, make the GAS TWISTER that extra help that 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
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
Consumption	W	100

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





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