

# 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

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

