

## 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.

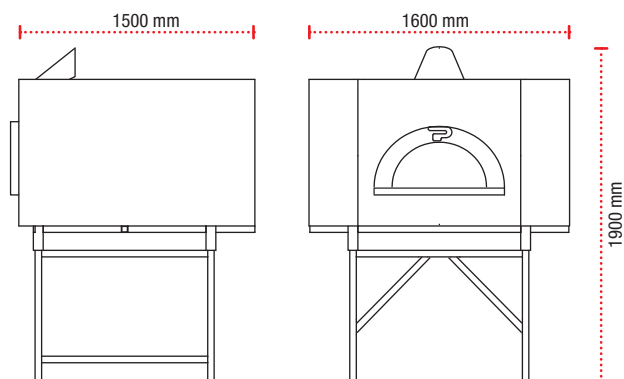
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

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



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n° 4/5