



Rpm 140/160

TECHNICAL CHART

Product Code:	RPM 140/160
Manufacturer:	Made in Italy by PAVESI FORNI www.pavesiforni.it
Product Description:	Wood and Gas professional oven.
Capacity:	10/14 pizzas
Dimensions	Outside Width 180 cm Depth 195cm Height 190cm
Weight in Kg:	1.400
Monoblock Cooktop:	Ø 140/160 cm - Thickness 7cm

SPECIFICATIONS:

Purpose:	Professional Wood Gas Fired oven for cooking Pizza and other dishes. Stone hearth made
Construction:	by vibrated refractory cement; Dome Thickness 8/10 cm. Base Insulation cm 15 microporous insulating bricks; Dome Insulation cm 10 of kaolin
Cooking Chamber:	blanket. Cooktop Height from Ground 122 cm, Cooktop/Dome distance 42 cm.
Safety:	All Pavesi Ovens are CE and UL conform. Exterior temperatures below 40°. Compliant gas systems with flame failure device.
Opening Dimensions:	The opening of the standard oven measures 56x27H cm, but can be widened up to 70 cm upon request in order to be able to put baking tins or pans inside the oven.
Accessories:	1 Inox Baking Paddle Dim: 18cm; 1 rectangular aluminium Paddle Dim: 32cm 1 firedog + 1 temperature gauge (traditional wood ovens only); spare parts for burner.

GAS BURNER / FLUE

PLEASE NOTE: As it is true for residential boilers, the gas-burner and oven-flue connections in professional ovens must be executed by your specialised technician (plumber or heating technician).

TECHNICAL CHART DRAGO MINI

- Thermal Potential (Kw): min. 6 - max. 34
- Thermal Potential (Kcal/h): min. 5.000 - max. 29.200
- Gas Pressure (mbar): min. 10 - max. 30
- Gas Flow (Nm³/h): min. 0,60 - max. 3,43
- Gas Coupling (inches): 1/2
- Electrical Power Supply: 220 V
- Consumption: 100 W

TECHNICAL CHART FLUE

- 200 mm Flue Connection
- Smokes temperature at the vent 300°
- 25 g/sec (50m³/Hr)
- 12 Pa static pressure
- Co 0,11% (with 13% Oxygen)

IMPORTANT: The oven has to have a flue itself (no other equipment have to be connected to the flue).