



Twister Gas

TECHNICAL CHART

Product Code:	Twister Gas
Manufacturer:	Made in Italy by PAVESI FORNI www.pavesiforni.it
Product Description:	Gas professional oven
Capacity:	10/12 pizzas
Dimensions	Outside Width 180 cm Depth 170 cm Height 190cm
Weight in Kg:	1.500
Monoblock Cooktop:	Ø 130 cm - Thickness 7cm

SPECIFICATIONS:

Purpose:	Revolving Professional Gas Fired oven for cooking Pizza and other dishes. Stone hearth
Construction:	made by refractory cement; Dome Thickness 8/10 cm; Base Insulation cm 15 (microporous insulating bricks); Top Insulation cm 10 (kaolin blanket). Cooktop Height from Ground 120 cm (Adjustable); Cooktop/Dome distance 42 cm.
Cooking Chamber:	
Safety:	All Pavesi Ovens are CE and UL conform. Exterior temperatures below 40°. Compliant gas systems with flame failure device.
Opening Dimensions:	The opening 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 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).