

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.

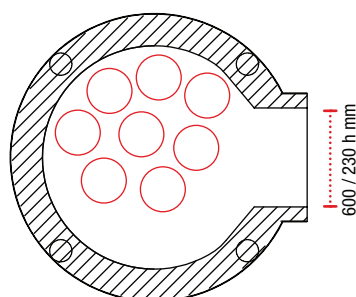
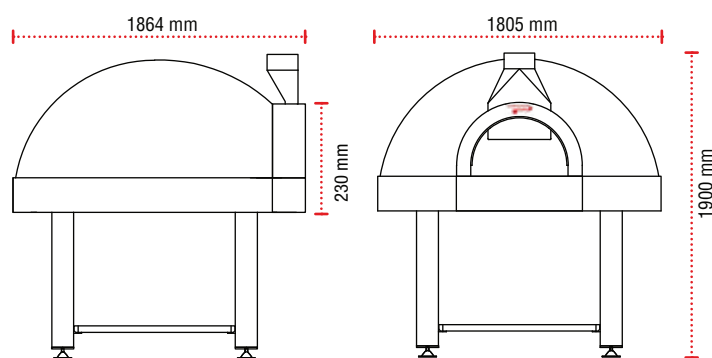
All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that protects the nozzles of the burner from the soot of wood, so they can safely work with gas and with wood.



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