

REVOLVING OVEN JOY

REVOLVING COOKTOP

60TW

With its rotating plate of 62 cm in diameter, its small size (80 cm) and high-performance materials, the professional Joy 60 TW, thanks to its built-in gas burner, can reach temperatures exceeding 400 ° C, and in addition to pizzas, makes it possible to cook artisan bread, succulent roasts or stews, in the space you would occupy with a coffee table.

Available in endless customizable colors, the revolving Joy 60 TW oven allows the pizza maker to devote himself to only preparing the pizzas, since those already in the oven do not need to be turned. The oven Joy 60TW is supplied with a one-torch manual burner Drago P1.



JOY60 - JOY60TW

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|--|--------|----------------------------------|
| Inside Dimentions | cm | 60 x 70 |
| Weight | Kg. | 250 |
| Dome Thickness | | steel |
| Cook Top - Cover Distance | cm | 32 |
| Cook top height from ground | cm | 121 |
| Base Insulation Thickness (Microporous Panels) | cm | 10 |
| Dome Insulation Thickness (Kaolin Blanket) | cm | 12 |
| Chimney Flue Ø | cm | 12 |
| Smokes temperature at the vent | | 300° - 25 g/sec (50m³/Hr) |
| Static pressure | Pa | 12 |
| Monoblock Cooking Plate | | Burner Drago P1 |
| Thermal Potential | Kw | min. 6 - max. 15 |
| Thermal Potential | Kcal/h | min. 5.000 - max. 13.000 |
| Gas Pressure Nat. Gas | mbar | min. 15/25 - max. 25/50 |
| Gas Flow Nat. Gas | Nm³/h | min. 0,63/0,20 max. 1,58/0,54 |
| Gas Coupling | inches | 1/2 |
| Weight | kg. | Kg. 4 |
| Electrical Power Supply | | - |
| Burner Consumption | | - |

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

