

TRADITIONAL OVEN JOY

STATIC MONOBLOCK COOKTOP

60

Born from the need to provide a compact, professional gas oven, Joy 60 opens new frontiers for the pizza chefs. Creative, vibrant, unmistakable, the Joy 60 oven is perfect for anyone who wants to dedicate a pizza corner in his business or bake professional pizza at home. Easy to position behind a bar or in a terrace thanks to its stand with wheels, or again as a complement for the production of gluten-free pizzas, Joy 60 is perfectly adaptable to the colors of any decor, in compliance with environmental standards, with great attention to energy saving and production efficiency. The oven Joy 60 is supplied with a one-torch manual burner Drago P1.

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

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

