

REVOLVING OVEN JOY 90 TW GAS FRONT

MONOBLOCK COOKTOP

DOMED VAULT

Baking surface of 90 cm. in diameter Pavese ROTATING SINGLE BLOCK, capacity for 2/3 pizzas.

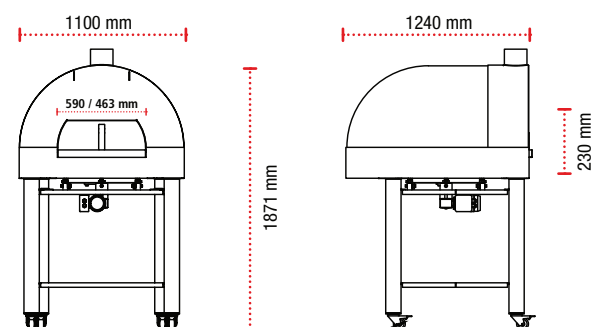
Designed for maximum consistency, the rotating floor bakes pizza and other dishes perfectly, without moving the food item in the oven. Achieve the complex flavors only possible with a traditional oven, with the convenience of gas.

Revolving Joy 90 TW oven was born with a one-torch electronic burner, with high and low flame, adjustable in six different positions.



Inside Dimensions	cm	90
Weight	Kg.	390
Dome Thickness	cm	steel + refractory cement
Cook Top - Cover Distance	cm	32
Cook top height from ground	cm	116
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	15
Chimney Flue Ø	cm	15
Smokes temperature at the vent		300° - 25 g/sec (50m³/Hr)
Static pressure	Pa	12
Monoblock Cooking Plate		Burner Drago Baby SIX
Thermal Potential	Kw	min. 7 - max. 24
Thermal Potential	Kcal/h	min. 6.020 - max. 20.640
Gas Pressure	mbar	min. 15 - max. 25
Gas Flow	Nm³/h	min. 0,73 - max. 2,54
Gas Coupling	inches	1/2
Weight	kg.	8
Total Consumption Motor + Burner	W	500

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



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n° **2/3**