

## TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

120

Small yet with the capacity to bake up to 4-5 pizzas, wood fired. It has a MONOBLOCK cooktop and is recommended for restaurants seating a maximum of 40/50 people or for anyone who simply wish to give an extra service to the customers without losing space.

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 guards the nozzles of the burner from the soot of wood, so they can safely work with both gas and wood

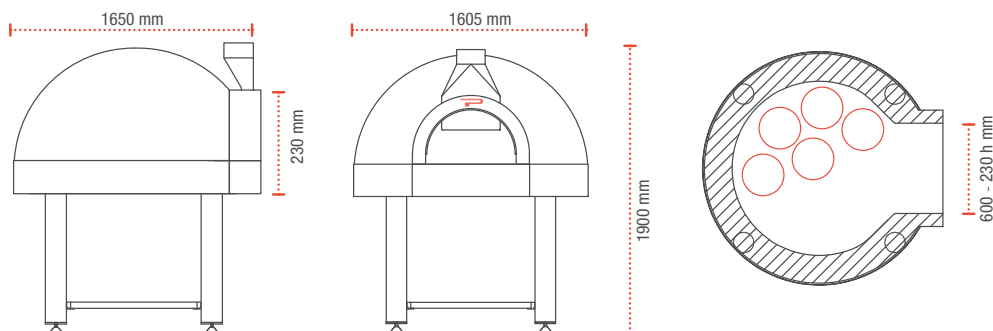


Palladian mosaic cladding in Italian marble on request.  
Glossy black metal body on request.

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Inside dimensions	cm	120x115
Weight	Kg.	860
Dome Thickness	cm	8/10
Cooktop - Cover Distance	cm	42
Cooktop 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 - Exhaust gas volume		280°C - 124 Nm <sup>3</sup> /Hr
Static pressure	Pa	12

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



JOY 120



n° 4-5