

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.

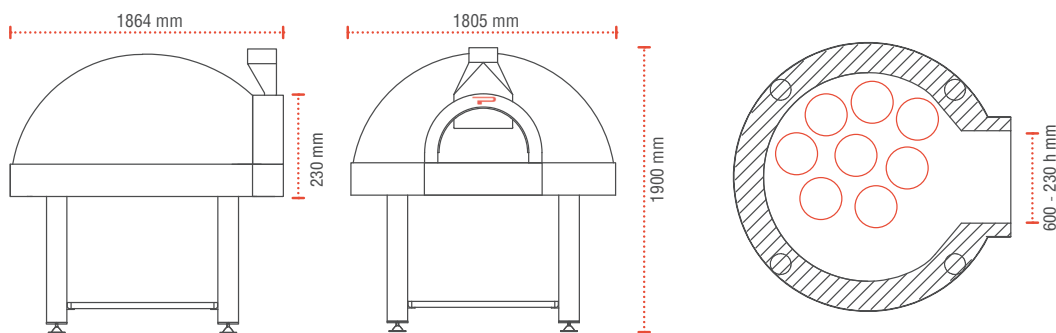
All Pavesi traditional wood ovens can be supplied with the electronically managed gas burner Avanzini, including a special stainless steel protection that guards the nozzles of the burner from the soot of wood, so they can safely work with both gas and wood



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Inside dimensions	cm	140x135
Weight	Kg.	1320
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 - 128 Nm³/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 140



n° 6-8