

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

140/160

MONOBLOCK auto-dilating cooktop with a maximum capacity between 10 and 12 pizzas.
Production capacity of over 120 pizza/ hour.
The highest productivity at very low cost.

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.

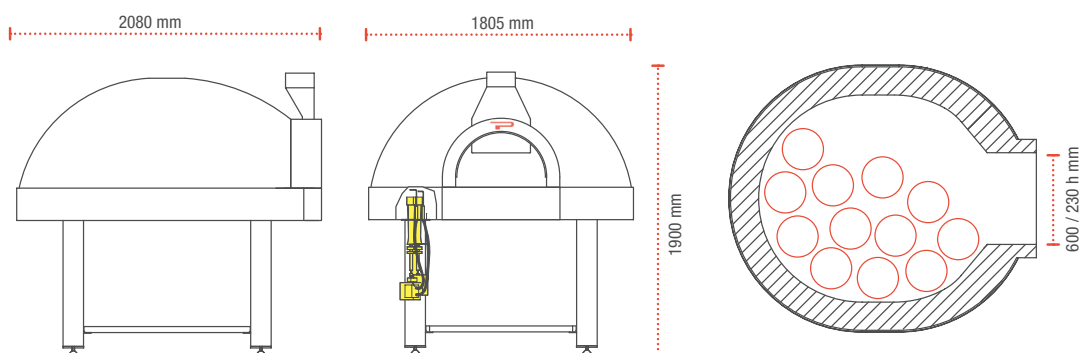
The cooktop is made in a single refractory block with a thickness of 7 cm and a weight up to 250 kg.

All the Pavesi gas-fired ovens are supplied with an electronically managed gas burner.



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|--|-----------------|----------------------------------|
| Inside dimensions | cm | 140x155 |
| Weight | Kg. | 1600 |
| Dome Thickness | cm | 8/10 |
| Cooktop - Cover Distance | cm | 42 |
| Cooktop height from ground | cm | 115/125 adjustable |
| Base Insulation Thickness (Microporous Panels) | cm | 15 |
| 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 |
| Monoblock Cooking Plate | Burner Drago D2 | |
| Thermal Potential | Kw | min. 6 - max. 34 |
| Thermal Potential | Kcal/h | min. 5.000 - max. 29.200 |
| Gas Pressure Nat. Gas | mbar | min. 7/20 - max. 25/50 |
| Gas Flow Nat. Gas | Nm³/h | min. 0,63/0,20 max. 3,59/1,22 |
| Gas Coupling | inches | 1/2 |
| Weight | kg. | 8 |
| Electrical Power Supply | V | 230 Single phase |
| Burner Consumption | W | 100 |

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



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n° 10-12