

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.

Inside Dimentions	cm	91 x 65
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 - Exhaust gas volume 280°C - 110 Nm³/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

