

TRADITIONAL OVEN JOY STATIC MONOBLOCK COOKTOP

90

This Monoblock auto-dilating backing oven is recommended for restaurants seating a maximum of 20 people or for anyone who simply wishes to give an extra service to customers without losing space. Ideal for cooking pizza at home or in the garden with the help of a professional oven.

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.

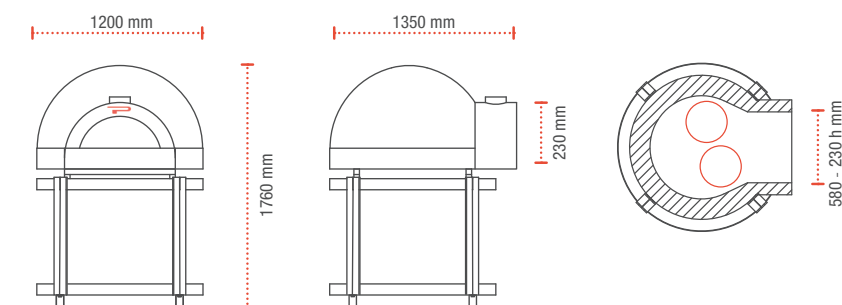
The Pavesi Joy 90 wood-fired oven can be equipped, on request, with a single flame burner, electronically controlled D1M, or manually controlled Drago P1.



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Inside dimensions	cm	86x81
Weight	Kg.	300
Dome Thickness	cm	8
Cooktop - Cover Distance	cm	40
Cooktop height from ground	cm	116
Base Insulation Thickness (Microporous Panels)	cm	10
Dome Insulation Thickness (Kaolin Blanket)	cm	12
Chimney Flue Ø	cm	14,5/15
Smokes temperature at the vent - Exhaust gas volume 280°C - 120 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 90



n° 2