

## Joy 60



### TECHNICAL CHART

Product Code:	Joy 60
Manufacturer:	Made in Italy by PAVESI FORNI www.pavesiforni.it
Product Description:	Gas professional oven.
Capacity:	1/2 pizzas
Dimensions	Outside Width 80 cm   Depth 102 cm Height 163 cm
Weight in Kg:	250
Monoblock Cooktop:	64x72 cm

### SPECIFICATIONS:

<b>Purpose:</b>	Professional Gas Fired oven for cooking Pizza and other dishes.
<b>Construction:</b>	Cooktop made by vibrated refractory cement; <b>Dome in stainless steel.</b> <b>Base Insulation</b> cm 10 of rock wool + kaolin blanket; <b>Dome Insulation</b> cm 12 of kaolin blanket.
<b>Cooking Chamber:</b>	<b>Cooktop Height from Ground</b> 122 cm, <b>Cooktop/Dome distance</b> 32 cm.
<b>Safety:</b>	All Pavesi Ovens are CE and UL conform. Exterior temperatures below 40°. Compliant gas systems with flame failure device. Fire in the center back.
<b>Outside finish:</b>	Hemispherical fiberglass waterproof outer cover (customized colour on request). Heat painted metal parts with a high resistance to thermal shock.
<b>Opening Dimensions:</b>	Fire painted opening measures: 50x20H cm. Stainless steel sill. Wheeled Stand.

### GAS BURNER / FLUE

PLEASE NOTE: As it is true for residential boilers, the gas-burner and oven-flue connections in professional ovens must be executed by your specialised technician (plumber or heating technician).

#### TECHNICAL CHART MANUAL BURNER P1

- Thermal Potential (Kw): min. 6 - max. 15
- Thermal Potential (Kcal/h): min. 5.000 - max. 13.000
- Gas Pressure (mbar): min. 2,5 - max. 50
- Gas Flow (Nm<sup>3</sup>/h): min. 0,63 - max. 1,58
- Gas Coupling (inches): 1/2

#### TECHNICAL CHART FLUE

- 160 mm Flue Connection
- Smokes temperature at the vent 300°
- 25 g/sec (50m<sup>3</sup>/Hr)
- 12 Pa static pressure
- Co 0,11% (with 13% Oxygen)

IMPORTANT: The oven has to have a flue itself (no other equipment have to be connected to the flue).