

Joy 90



TECHNICAL CHART

Product Code:	Joy 90
Manufacturer:	Made in Italy by PAVESI FORNI www.pavesiforni.it
Product Description:	Wood and Gas professional oven.
Capacity:	2/3 pizzas
Dimensions	Outside Width 120 cm Depth 135cm Height 176cm
Weight in Kg:	300
Monoblock Cooktop:	Ø 90 cm - Thickness 5cm

SPECIFICATIONS:

Purpose:	Professional Wood Gas Fired oven for cooking Pizza and other dishes. Stone hearth made by vibrated refractory cement; Dome Thickness 8 cm. Base Insulation cm 10 of microporous insulating bricks; Dome Insulation cm 12 of kaolin blanket. Cooktop Height from Ground 116 cm (including accessory support stand), Cooktop/Dome distance 40 cm.
Construction:	
Cooking Chamber:	
Safety:	All Pavesi Ovens are CE and UL conform. Exterior temperatures below 40°. Hemispherical fiberglass waterproof outer cover. Heat painted metal parts with a high resistance to weathering, UV rays and thermal shock. Joy oven has been specifically designed for being used also outdoors.
Opening Dimensions:	Fire painted opening measures: 58x23H cm. Stainless steel sill.
Accessories on request:	Heat painted support stand with wheels (on request); Insulated flue pipe in stainless steel and Windproof Hat; Hobby Set composed of big and small shovel, brush and holder.

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 DRAGO P1

- Thermal Potential (Kw): min. 6 - max. 20
- Thermal Potential (Kcal/h): min. 5.000 - max. 17.000
- Gas Pressure (mbar): min. 10 - max. 30
- Gas Flow (Nm³/h): min. 0,60 - max. 3,50
- Gas Coupling (inches): 1/2
- Weight (kg.): 4

TECHNICAL CHART FLUE

- 150 mm Flue Connection
- Smokes temperature at the vent 300°
- 25 g/sec (50m³/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).