

Joy 110 TW



TECHNICAL CHART

Product Code:	Joy 110 TW
Manufacturer:	Made in Italy by PAVESI FORNI www.pavesiforni.it
Product Description:	Wood or Wood/Gas professional oven.
Capacity:	8/10 pizzas
Dimensions	Outside Width 180 cm Depth 185cm Height 190cm
Weight in Kg:	1420
Rotating Monoblock Cooktop:	Ø 110 cm - Thickness 7cm

SPECIFICATIONS:

Purpose:	Professional Wood or Wood/Gas Fired oven for cooking Pizza and other dishes.
Construction:	Stone hearth made by vibrated refractory cement; Dome Thickness 8/10 cm. Base Insulation cm 10 of microporous insulating bricks + kaolin blanket; Dome Insulation cm 12 of kaolin blanket.
Cooking Chamber:	Cooktop Height from Ground 115 cm (Adjustable), Cooktop/Dome distance 42 cm.
Safety:	All Pavesi Ovens are CE and UL conform. Exterior temperatures below 40°. Compliant gas systems with flame failure device. Fire on the left or right.
Outside finish:	Hemispherical fiberglass waterproof outer cover (customized colour on request). 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: 60x23H cm. Stainless steel sill.

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

- Thermal Potential (Kw): min. 6 - max. 34
- Thermal Potential (Kcal/h): min. 5.000 - max. 29.200
- Gas Pressure (mbar): min. 10 - max. 30
- Gas Flow (Nm³/h): min. 0,60 - max. 3,43
- Gas Coupling (inches): 1/2
- Electrical Power Supply: 220 V
- Consumption: 100 W

TECHNICAL CHART FLUE

- 200 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).