

JOY

PAVESI
Forni Modena



Made in Italy





The images are shown for illustrative purposes only and may include accessories that are not supplied as standard.

The unique and
original
monoblock
cooktop

Each oven comes from the Italian tradition and our long experience of craftsmanship. Each oven is built entirely by hand using the highest quality materials in order to ensure stability and the control of every single element. Each oven is made to last, to ensure the best performance and obtain excellent energy saving.

PAVESI®
F O R N I M O D E N A



Hemispherical fiberglass waterproof outer cover.
Customised colour.

Photo: Pizzantica - The Pizza Kombi - Brisbane, Australia.

JOY 90





Monoblock cooktop and dome made of refractory vibrated concrete.

JOY120



120



PAVESI®
Forni Modena

Basta Così - Pizza Trailer - Designer: Varik Ontwerp - The Netherlands





Joy ovens have been designed for being used also outdoors.

JOY 140







JOY 140

PAVESI[®]
FURNI MODENA



Restaurant Belvedere - München, Germany - Stone covering installed by the customer

JOY 140x160



Joy TW wood or
wood/gas with
revolving
cooking plate

User friendly, rotation speed control, cooking plate always at the ideal temperature, the revolving oven is recommended for those who must cook large quantities of pizzas as quickly as possible.

PAVESI®
Forni Modena

JOY 110TW



 **REVOLVING
COOKING PLATE**

In the photo wood version



JOY110TW



H32 Restaurant - Oss - The Netherlands



Gas Burner and Rotation Control Panel electronically managed.

La Rusticana - Formigine (MO) Italy

JOY 130TW



 **REVOLVING
COOKING PLATE**

In the photo wood / gas version

JOY 60



JOY 60TW



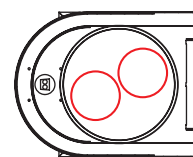
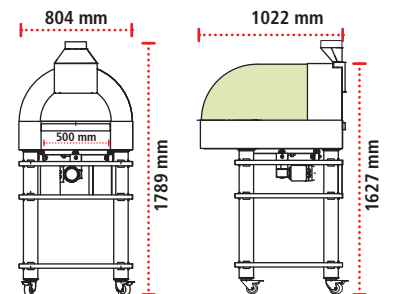
 REVOLVING
COOKING
PLATE



JOY 120

Restaurant Nest by Hotel Sassenheim - Leiden - The Netherlands

JOY 60 TW



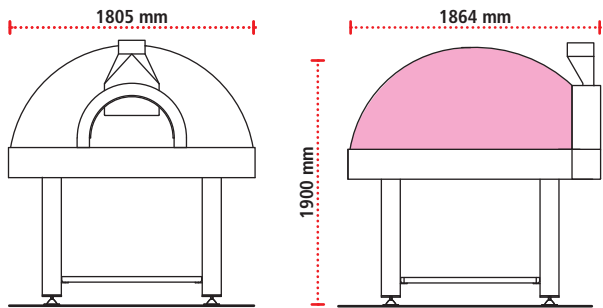
Joy 60 TW



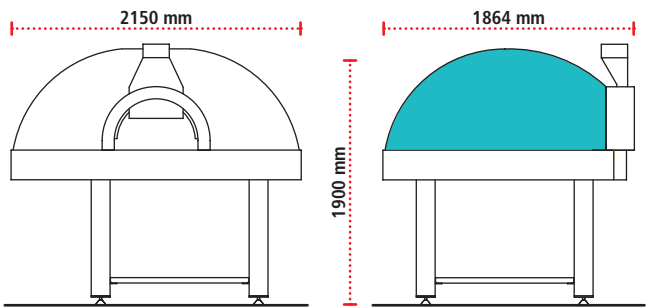
n° 1/2

Inside Dimentions
Weight
Dome Thickness
Cook Top – Cover Distance
Opening Dimensions
Base Insulation Thickness (Microporous Panels)
Dome Insulation Thickness (Kaolin Blanket)
Chimney Flue Ø
Pizzas Nr.
Monoblock Cooking Plate
Thermal Potential (Kw)
Thermal Potential (Kcal/h)
Gas Pressure (mbar)
Gas Flow (Nm³/h)
Gas Coupling (inches)
Weight (kg.)
Electrical Power Supply
Consumption

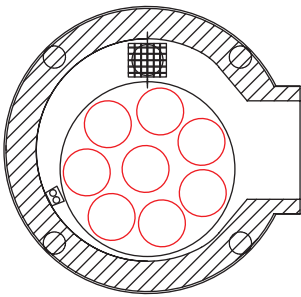
JOY 110 TW



JOY 130 TW



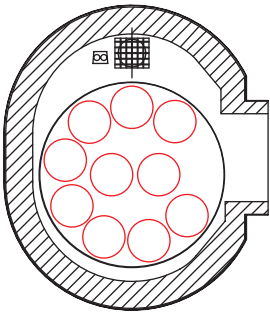
REVOLVING INNER VIEW



Joy 110 TW



n° 6/8



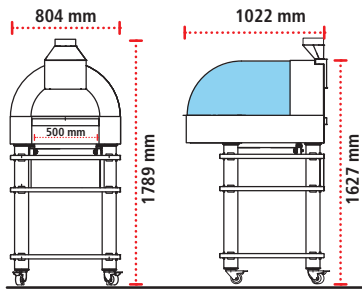
Joy 130 TW



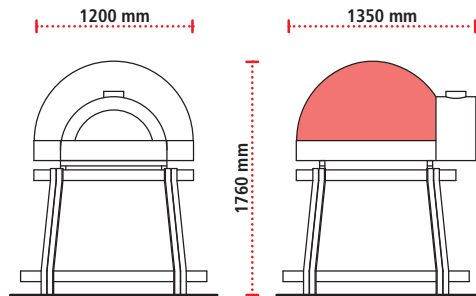
n° 10/12

JOY 60 TW	JOY 110 TW	JOY 130 TW
62 cm	110 cm	130 cm
Kg. 250	Kg.1420	Kg.1600
in acciaio	8/10 cm	8/12 cm
32 cm	42 cm	42 cm
50x20 cm	62x23 cm	62x23 cm
10 cm	10 cm	10 cm
15 cm	12 cm	12 cm
160 mm	200 mm	200 mm
1/2	6/8	10/12
Burner Drago P1	Burner Drago	Burner Drago
min. 6 - max. 15	min. 6 - max. 34	min. 6 - max. 34
min. 5.000 - max. 13.000	min. 5.000 - max. 29.200	min. 5.000 - max. 29.200
min. 2,5 - max. 50	min. 10 - max. 30	min. 10 - max. 30
min. 0,63 - max. 1,58	min. 0,60 - max. 3,43	min. 0,60 - max. 3,43
1/2	1/2	1/2
Kg. 4	Kg. 15	Kg. 15
-	220 V	220 V
-	100 W	100 W

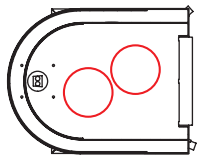
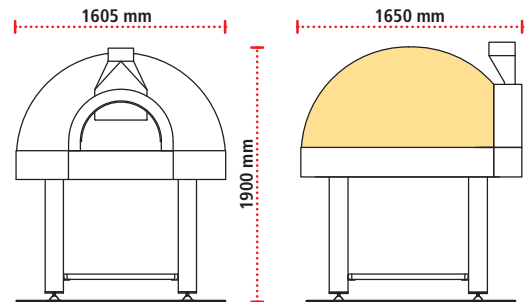
JOY60



JOY90



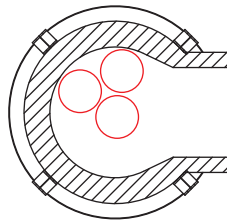
JOY120



Joy 60



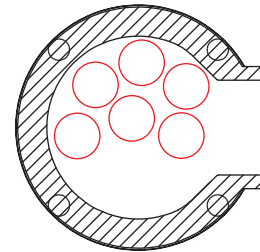
n° 1/2



Joy 90



n° 2/3



Joy 120



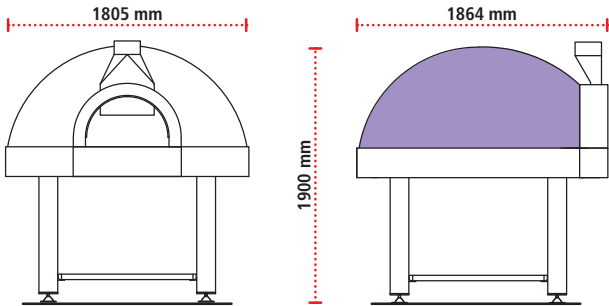
n° 5/6

	JOY 60	JOY 90	JOY 120	JOY 140
Inside Dimentions	64x72 cm	86x81 cm	120 cm	140x135 cm
Weight	Kg. 250	Kg.300	Kg.900	Kg.1320
Dome Thickness	in acciaio	8 cm	8/10 cm	8/10 cm
Cook Top – Cover Distance	32 cm	40 cm	42 cm	42 cm
Opening Dimensions	50x20 cm	58x23 cm	60x23 cm	60x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm	10 cm	10 cm	10 cm
Dome Insulation Thickness (Kaolin Blanket)	15 cm	12 cm	12 cm	12 cm
Chimney Flue Ø	160 mm	160/165 mm**	200 mm	200 mm
Pizzas Nr.	1/2	2/3	5/6	8/12
Monoblock Cooking Plate	Burner Drago P1	Burner Drago P1	Burner Drago	Burner Drago
Thermal Potential (Kw)	min. 6 - max. 15	min. 6 - max. 15	min. 6 - max. 34	min. 6 - max. 34
Thermal Potential (Kcal/h)	min. 5.000 - max. 13.000	min. 5.000 - max. 13.000	min. 5.000 - max. 29.200	min. 5.000 - max. 29.200
Gas Pressure (mbar)	min. 2,5 - max. 50	min. 2,5 - max. 50	min. 7 - max. 50	min. 7 - max. 50
Gas Flow (Nm³/h)	min. 0,63 - max. 1,58	min. 0,63 - max. 1,58	min. 0,63 - max. 3,59	min. 0,63 - max. 3,59
Gas Coupling (inches)	1/2	1/2	1/2	1/2
Weight (kg.)	Kg. 4	Kg. 4	Kg. 8	Kg. 8
Electrical Power Supply	-	-	220 V	220 V
Consumption	-	-	100 W	100 W

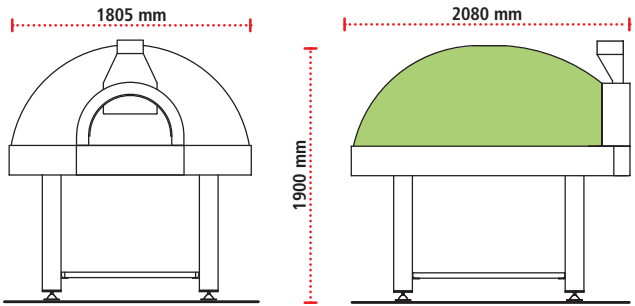
** because Pavesi oven is hand made and assembled, slight variations in the measures of the final product are normal

TRADITIONAL MONOBLOCK COOKTOP

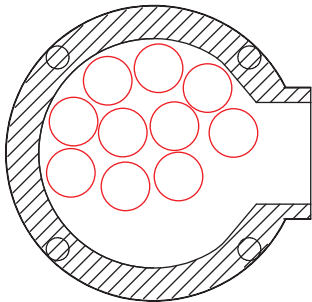
JOY140



JOY140x160



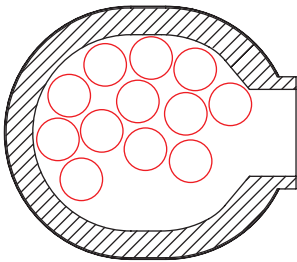
MONOBLOCK COOKTOP INNER VIEW



Joy 140



n° 8/12



Joy 140x160



n° 10/14

JOY 140x160

140x155 cm

Kg.1600

8/10 cm

42 cm

60x23 cm

15 cm

12 cm

200 mm

10/14

Burner Drago

min. 6 - max. 34

min. 5.000 - max. 29.200

min. 7 - max. 50

min. 0,63 - max. 3,59

1/2

Kg. 8

220 V

100 W



Joy cover can be customized as desired, by choosing the finish that will make its look unique and exclusive.

It can be colored with washable paint, plastered in order to obtain a concrete touch, or tiled with mosaics or natural stones.

LEGEND:



 = Wood



 = Gas



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