

# JOY

**PAVESI**<sup>®</sup>  
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

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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.

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**PAVESI**®  
FORNI MODENA



Hemispherical fiberglass waterproof outer cover. Customised colour. For the outdoor use of the JOY oven, we recommend an anti-rust treatment (price on request).

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

JOY 90





An extremely reactive Oven.  
IMMEDIATELY retrieves the calories given off during baking.

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*Restaurant TRIPLETTA Paris - Courtesy of Pizza Store distribution France.*

# JOY 120

Dome Finishing by Italian Botticino marble  
made by the client.



JOY 120



Custom colored Dome Pearl Gold RAL 1036.

*Restaurant Nest by Hotel Sassenheim - Leiden - The Netherlands*





**PAVESI**<sup>®</sup>  
Forni Modena



Dome Finishing by tiles made by the client.

*Pietza Bar NL Courtesy of Fornitalia*

# JOY 140

Rough dome,  
matt Black RAL 9017.





The cooktop is made in a single refractory block with a thickness of 7 cm and an average weight of 250 Kg.

*Tel It Ziak Restaurant ISRAEL - Courtesy of Ella Work.*

JOY

140x160



Rough dome,  
bright white  
RAL 9016.

Joy TW wood, gas or  
wood/gas with  
**revolving**  
cooking plate

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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.

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**PAVESI**<sup>®</sup>  
Forni Modena



# JOY 110TW



REVOLVING  
COOKING PLATE

In the photo wood version,  
also available in wood/gas  
and gas only versions.





JOY 110TW





*H32 Restaurant - Oss - The Netherlands*



Gas Burner and Rotation Control Panel electronically managed.

*Joy 130 TW Restaurant Leyhoeve Tilburg NL Courtesy of Fornitalia.*

# JOY 130TW

 REVOLVING  
COOKING PLATE

In the photo wood/gas version,  
also available in wood only and  
gas only versions.



Smooth dome, pure bright  
orange Ral 2004.

JOY 60



# JOY 60TW



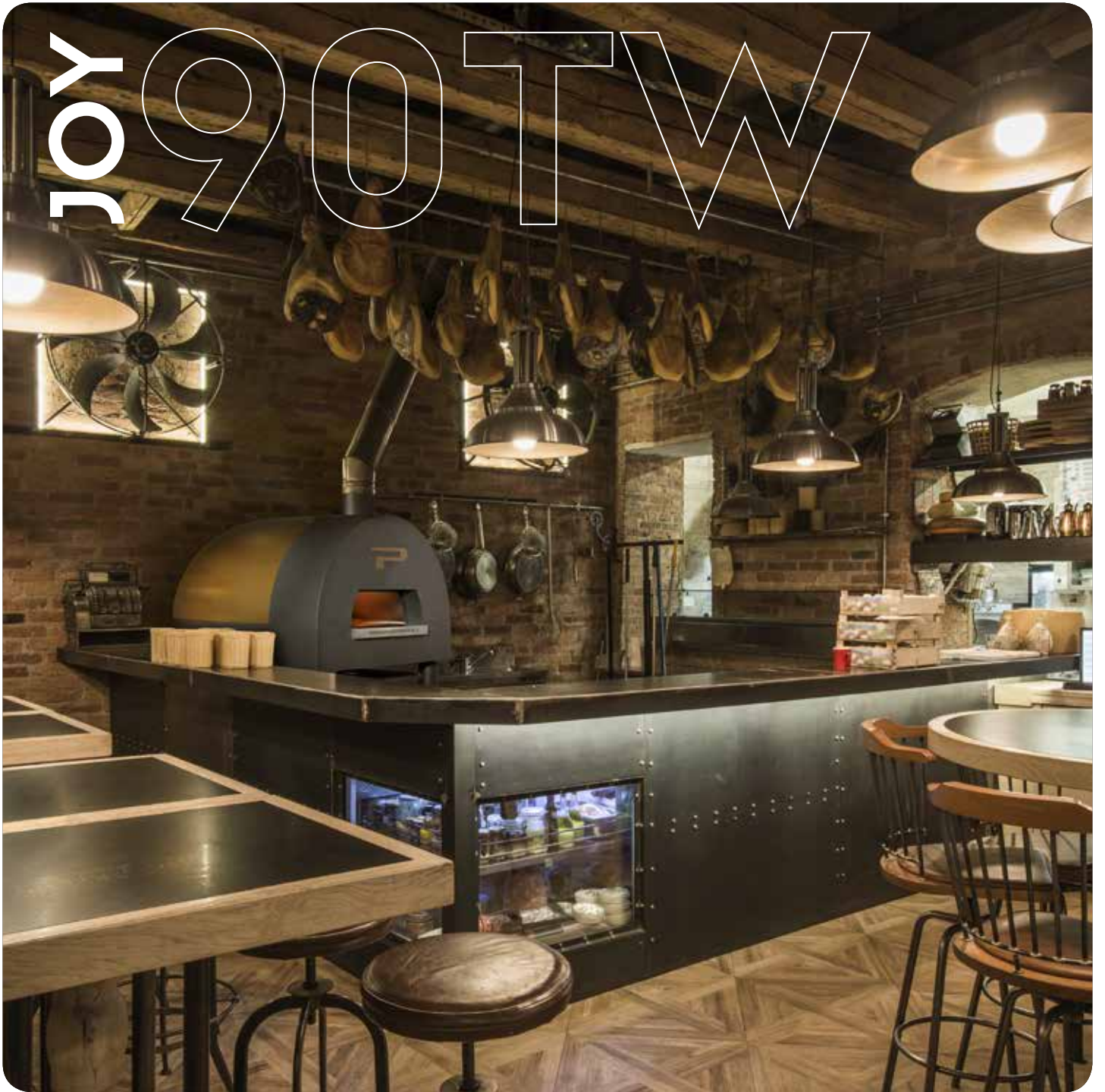
**REVOLVING  
COOKING PLATE**

Also available in the version with  
static cooking plate.



JOY

90TW



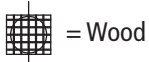
# JOY 90TW

## REVOLVING COOKING PLATE

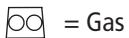
In addition to pizza, Joy ovens cook perfectly fish, meat, vegetables and bread.



## LEGEND:



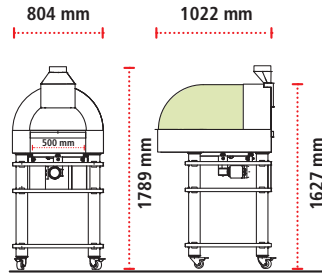
= Wood



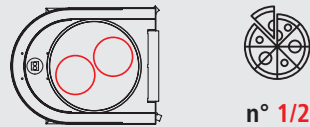
= Gas

## Revolving

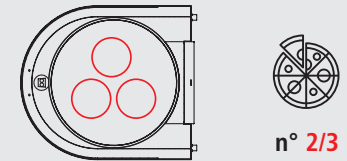
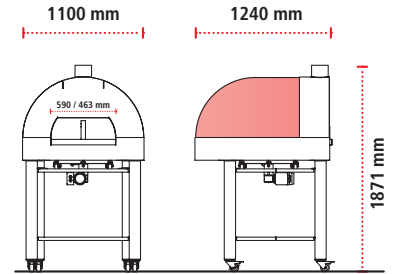
### JOY 60 TW GAS FRONT



Revolving Inner view



### JOY 90 TW GAS FRONT



#### JOY 60 TW GAS FRONT

Inside Dimintions	
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	

62 cm

Kg. 250

steel

32 cm

50x20 cm

10 cm

12 cm

12 cm

1/2

#### Burner Drago P1

min. 6 - max. 15

min. 5.000 - max. 13.000

min. 2,5 - max. 50

min. 0,63 - max. 1,58

1/2

Kg. 4

-

-

#### JOY 90 TW GAS FRONT

90 cm

Kg. 390

steel + refractory cement

32 cm

50x20 cm

10 cm

15 cm

15 cm

2/3

#### Burner Drago Baby SIX

min. 7 - max. 24

min. 6.020 - max. 20.640

min. 15 - max. 25

min. 0,73 - max. 2,54

1/2

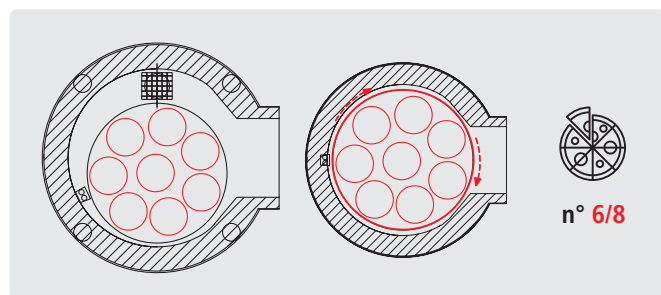
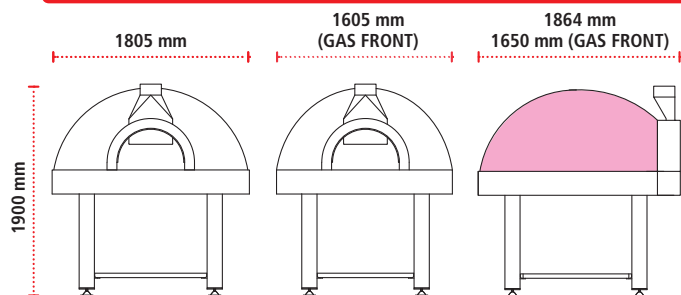
Kg. 8

-

-



## JOY 110 TW - JOY 110 TW GAS FRONT



### JOY 110 TW

110 cm	110 cm
Kg.1420	Kg.970
8/10 cm	8/10 cm
42 cm	42 cm
62x23 cm	62x23 cm
10 cm	10 cm
12 cm	12 cm
20 cm	20 cm
6/8	6/8

### Burner Drago D2

min. 6 - max. 34	min. 6 - max. 34
min. 5.000 - max. 29.200	min. 5.000 - max. 29.200
min. 7 - max. 25	min. 7 - max. 50
min. 0,63 - max. 3,59	min. 0,63 - max. 3,59
1/2	1/2
Kg. 8	Kg. 8
230 V single phase	230 V single phase
100 W	100 W

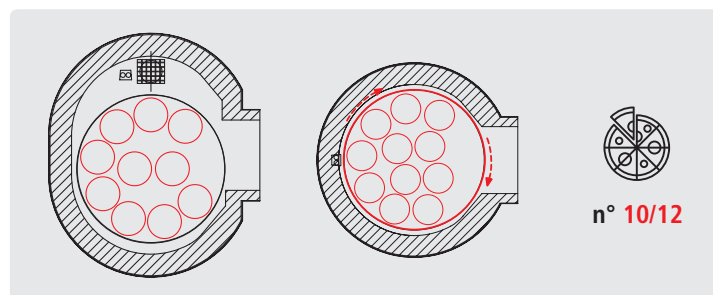
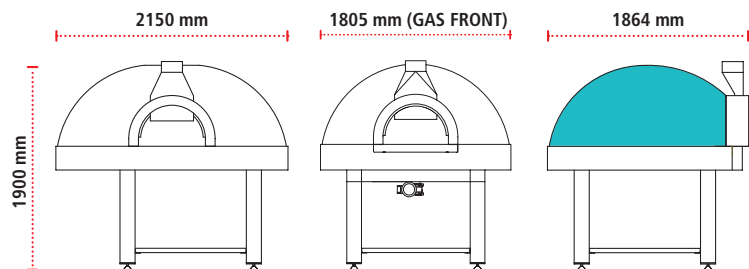
### JOY 110 TW GAS FRONT

110 cm	110 cm
Kg.970	Kg.970
8/10 cm	8/10 cm
42 cm	42 cm
62x23 cm	62x23 cm
10 cm	10 cm
12 cm	12 cm
20 cm	20 cm
6/8	6/8

### Burner Drago D2

min. 6 - max. 34	min. 6 - max. 34
min. 5.000 - max. 29.200	min. 5.000 - max. 29.200
min. 7 - max. 50	min. 7 - max. 50
min. 0,63 - max. 3,59	min. 0,63 - max. 3,59
1/2	1/2
Kg. 8	Kg. 8
230 V single phase	230 V single phase
100 W	100 W

## JOY 130 TW - JOY 130 TW GAS FRONT



### JOY 130 TW

130 cm	130 cm
Kg.1600	Kg.1270
8/12 cm	8/12 cm
42 cm	42 cm
62x23 cm	62x23 cm
10 cm	10 cm
12 cm	12 cm
20 cm	20 cm
10/12	10/12

### Burner Drago D2

min. 6 - max. 34	min. 6 - max. 34
min. 5.000 - max. 29.200	min. 5.000 - max. 29.200
min. 7 - max. 50	min. 7 - max. 50
min. 0,63 - max. 3,59	min. 0,63 - max. 3,59
1/2	1/2
Kg. 8	Kg. 8
230 V single phase	230 V single phase
100 W	100 W

### JOY 130 TW GAS FRONT

130 cm	130 cm
Kg.1270	Kg.1270
8/12 cm	8/12 cm
42 cm	42 cm
62x23 cm	62x23 cm
10 cm	10 cm
12 cm	12 cm
20 cm	20 cm
10/12	10/12

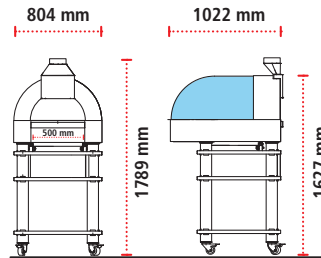
### Burner Drago D2

min. 6 - max. 34	min. 6 - max. 34
min. 5.000 - max. 29.200	min. 5.000 - max. 29.200
min. 7 - max. 50	min. 7 - max. 50
min. 0,63 - max. 3,59	min. 0,63 - max. 3,59
1/2	1/2
Kg. 8	Kg. 8
230 V single phase	230 V single phase
100 W	100 W

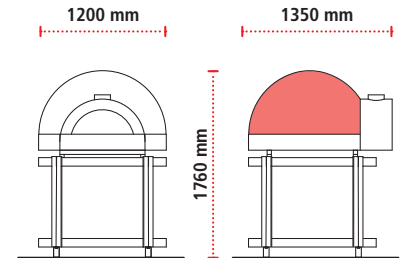


# Traditional monoblock cooktop

## JOY 60



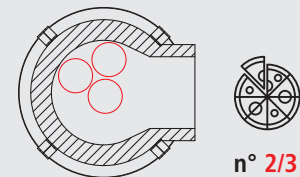
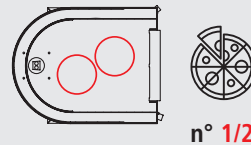
## JOY 90



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. Ask us how to do it, or choose from the options we have specially selected for you!

Monoblock cooktop inner view



### JOY 60

Inside Dimentions	64x72 cm
Weight	Kg. 250
Dome Thickness	steel
Cook Top – Cover Distance	32 cm
Opening Dimensions	50x20 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	12 cm
Pizzas Nr.	1/2
Monoblock Cooking Plate	<b>Burner Drago P1</b>
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 (Nm³/h)	min. 0,63 - max. 1,58
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 4
Electrical Power Supply	-
Consumption	-

### Burner Drago P1

min. 6 - max. 15  
min. 5.000 - max. 13.000  
min. 2,5 - max. 50  
min. 0,63 - max. 1,58  
1/2  
Kg. 4

### JOY 90

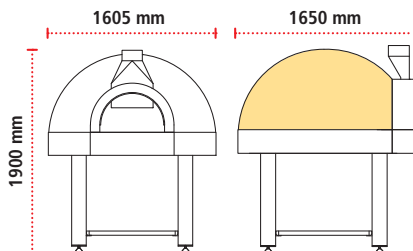
Inside Dimentions	86x81 cm
Weight	Kg.300
Dome Thickness	8 cm
Cook Top – Cover Distance	40 cm
Opening Dimensions	58x23 cm
Base Insulation Thickness (Microporous Panels)	10 cm
Dome Insulation Thickness (Kaolin Blanket)	12 cm
Chimney Flue Ø	16/16,5 cm**
Pizzas Nr.	2/3
Monoblock Cooking Plate	<b>Burner Drago P1</b>
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 (Nm³/h)	min. 0,63 - max. 1,58
Gas Coupling (inches)	1/2
Weight (kg.)	Kg. 4
Electrical Power Supply	-
Consumption	-

### Burner Drago P1

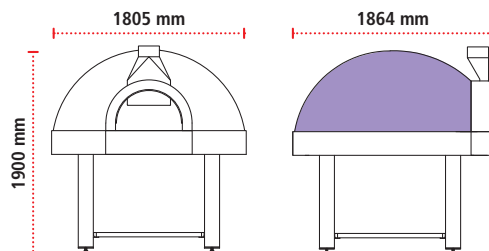
min. 6 - max. 15  
min. 5.000 - max. 13.000  
min. 2,5 - max. 50  
min. 0,63 - max. 1,58  
1/2  
Kg. 4

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

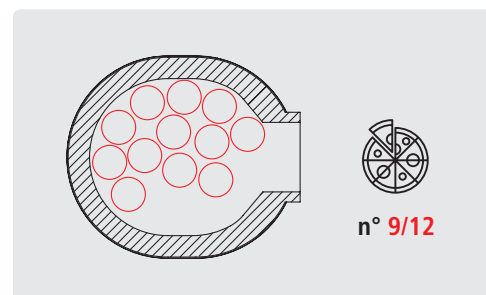
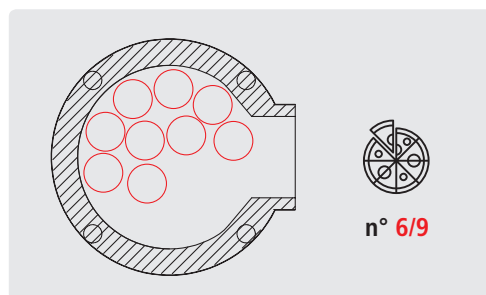
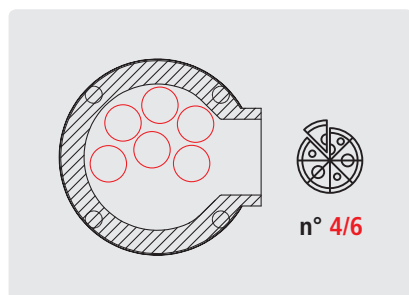
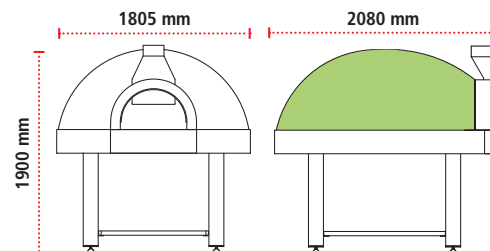
## JOY 120



## JOY140



## JOY140x160



### JOY 120

120 cm
Kg.900
8/10 cm
42 cm
60x23 cm
10 cm
12 cm
20 cm
4/6
<b>Burner Drago D2</b>
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 Single phase
100 W

### JOY 140

140x135 cm
Kg.1320
8/10 cm
42 cm
60x23 cm
10 cm
12 cm
20 cm
6/9
<b>Burner Drago D2</b>
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 Single phase
100 W

### JOY 140x160

140x155 cm
Kg.1600
8/10 cm
42 cm
60x23 cm
15 cm
12 cm
20 cm
9/12
<b>Burner Drago D2</b>
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 Single phase
100 W

**PAVESI**<sup>®</sup>  
Forni MODENA

Pavesi srl

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