



JOY TRADITIONAL 140x160

SERIES: PAVESI TRADITIONAL BRICK OVENS

JOB NAME: _____

REFERENCE INVOICE #: _____



Standard tiled
Joy140x160

CUSTOM FACADE: YES NO

CUSTOM FACADE DOCUMENT #: _____

WOOD FIRED ONLY WOOD/GAS FIRED

BURNER POSITION: L R

**Joy Traditional 140x160 is constructed in a place by a certified Fiero Group Technician.*

REFRACTORY MONOBLOCK FLOOR

The Pavesi Joy 140 x 160 features the world's only refractory commercial brick oven floor in one solid block.

VERSATILE & RELIABLE

The Pavesi Joy design excels at holding a wide variety of temperatures to achieve almost any pizza size and style.

TRADITION & TECHNOLOGY

The Pavesi Joy 140 x 160 is designed to preserve traditional Italian hearth oven dynamics with maximum consistency for high output.



*Approved by
the Association
of Neapolitan
Pizzaiuoli of
America*

FEATURES

The Pavesi Joy 140 x 160 is a hand-built Italian hearth-style brick oven designed and manufactured in Modena, Italy. The solid, single piece refractory floor diameter is 55" x 63", with a front-facing stone arch opening which allows access to the hearth at 24.5" wide by 9.25" tall. Wood fuel is combusted directly within the oven hearth which maximizes energy efficiency and power. The internal refractory dome and single piece floor are sealed with a refractory cement and over-insulated with high quality asbestos-free ceramic blankets to ensure maximum heat retention. The oven body features a domed fiberglass shell structure ready to be stuccoed, tiled or painted; and sits on top of four circular dark grey steel legs. Custom options include a gas burner for use as a primary power source. The powerful modulating gas burner is positioned so as to preserve the wood fired ambience and disguise the gas flame. Custom facade options can be found online at www.fierogroup.com.

BAKING SURFACE	OVEN OPENING	EXTERNAL WIDTH	EXTERNAL DEPTH

GAS REQUIREMENTS

This equipment may be used with LP gas or natural gas.

CONNECTION SIZE:	3/4" Male threaded			
	LP GAS		NATURAL GAS	
GAS PRESSURE:	11-14 in H ₂ O		5.5 - 14 in H ₂ O	
	●	○	●	○
ORIFICE SIZE:	#30		#5	
HOURLY BTU INPUT RATING:	28,000 Btu/Hr	140,000 Btu/Hr	28,000 Btu/Hr	140,000 Btu/Hr

● MINIMUM BTU ○ MAXIMUM BTU *(Burner uses an automatic modulation control system that adjusts BTU according to need)*

OVEN PRODUCTION

12" PIZZA CAPACITY: 11 - 13 PIZZAS

RECOMMENDED BAKING TIME: 90 - 240 SECONDS
(DEPENDING ON PIZZA STYLE)

RECOMMENDED OVEN FLOOR

TEMPERATURE RANGE: 600°F - 900°F
(DEPENDING ON PIZZA STYLE)

DAILY PREHEAT TIME: 60 MINUTES

CUSTOM FACADE OPTIONS



TILE



STUCCO

(Please circle one. Depending on your preference, a custom facade worksheet will be sent to you)

Fiero Group
601 N Main St, Brewster, NY 10509
Email: info@fierogroup.com
www.fierogroup.com

844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: UL 2162-ULC/ORD C2162,
ANSI Z83.11-CSA 1.8, & NSF-4 for
Commercial Wood Fired and
Gas Fired Cooking Equipment



DOC#: JOY140160-1218-1

REVISED WINTER 2020. As products continue to improve, spec sheets may change without notice. Please call Fiero Group for the latest specification sheet and for further details.

MADE IN ITALY



JOY TRADITIONAL 140 x 160

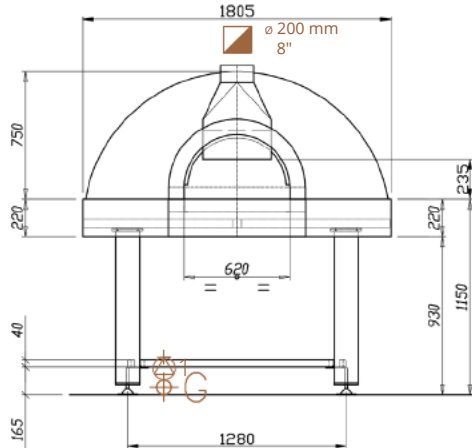
SERIES: PAVESI TRADITIONAL BRICK OVENS

DETAILED SPECS

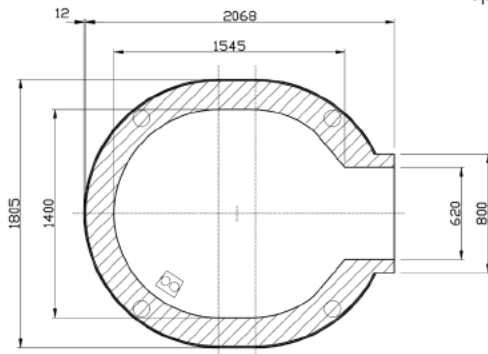
WEIGHT:
3,500 LB

We make every effort to provide accurate information regarding manufacturer's reported dimension information. Please note that due to the artisan nature of the manufacturing process, from time to time, product sizing and ship weight may vary slightly.

FRONT ELEVATION

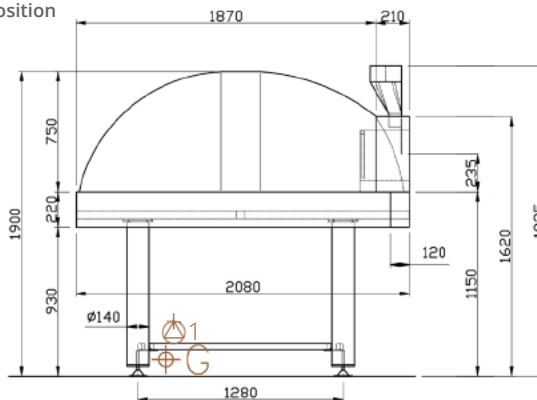


PLAN VIEW



LEFT ELEVATION

Pictured: Left Gas Disposition



KEY

	Gas Burner Electrical Connection <i>(Only for gas-fired option)</i>
	Gas Connection <i>(Only for gas-fired option)</i>
	Flue Collar Exhaust Connection
	Gas Burner <i>(Only for gas-fired option)</i>

All measurements listed in millimeters

CLEARANCES

Minimum clearance of the oven (built-in or standalone) to combustible materials are as follows:

Top: 14" (356 mm)

Back & Sides: 1" (25 mm)

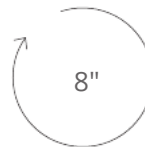
- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

VENTILATION REQUIREMENTS

Direct connection as a natural draft, grease-rated chimney system per NFPA 96 and UL 2162 is recommended. If the duct run exceeds 20 feet or incorporates a 90° elbow, a UL 705 & UL 762 listed rooftop exhaust fan shall be installed to ensure adequate pressure within the duct. A Listed Type 1 exhaust hood, or one constructed in accordance with

all relevant local and national codes (NFPA 96), may also be installed above the oven in instances where a natural/power draft chimney system is otherwise impossible. See "Ventilation Document - Pavesi" for details.

Operational airflow: 150-200 CFM
Static Pressure at Flue Collar: 0.05 in H₂O



FLUE COLLAR CONNECTION DIAMETER (EXTERNAL)

ELECTRICAL REQUIREMENTS

- | | |
|----------------------------|-----------------------------------|
| <i>Gas-Fired Only</i> | <i>Wood-Fired Only</i> |
| ■ 120 VAC,
1.2 A, 60 Hz | ■ No Electrical Connection Needed |

WARRANTY INFORMATION

10 year limited warranty on internal refractory parts, 1 year limited warranty on electrical, gas and other components. See warranty document for details.

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