



# DOME TRADITIONAL SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

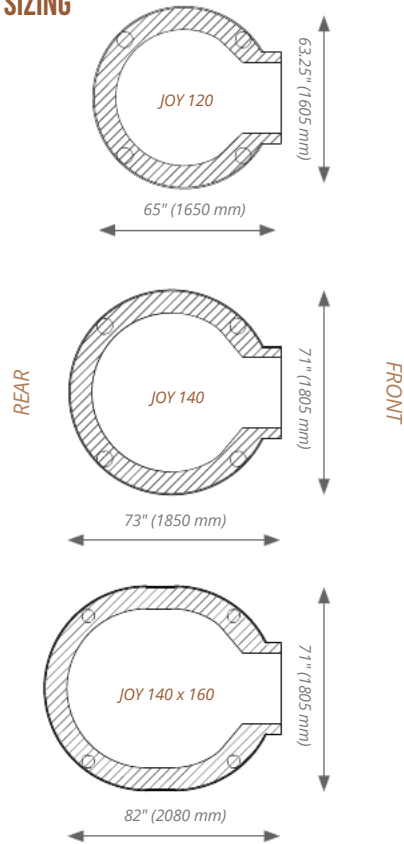


Standard Dome 140 with un-primed fiberglass dome

## FEATURES

Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven. Developed and manufactured in Modena, Italy for almost 50 years, Pavesi is a pioneer in high-performance refractory materials. More information can be found online at [www.fierogroup.com](http://www.fierogroup.com).

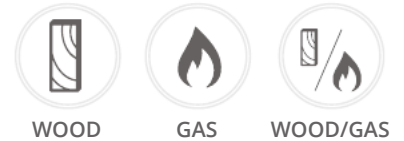
## SIZING



## MONOBLOCK FLOOR

The world's only one-piece refractory floor. No tile gaps for incredible heat-transfer and retention.

## AVAILABLE IN



## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
JOY 120	47.25"	24.5" x 9.25"	47"	6 - 7	30 min.	63.25"	65"	8"	2,500 lbs
JOY 140	55.25"			9 - 11	30 min.	71"	73"		2,900 lbs
JOY 140x160	55.25" x 63"			11 - 13	60 min.		82"		3,500 lbs

## PRICING

Please call 844-683-6462 or contact [info@fierogroup.com](mailto:info@fierogroup.com) for pricing

\*TWO FACTORY-TRAINED TECHNICIANS PROVIDED FOR ON-SITE INSTALLATION + BASIC TRAVEL EXPENSES. CONTACT US FOR PRICING.

## 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.

## ON-SITE INSTALLATION

**ON-SITE INSTALLATION AVAILABLE\***

FOR LOCATIONS WHERE PRE-BUILT OVENS CANNOT FIT THROUGH ACCESS DOORWAYS

FIERO GROUP  
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Email: [info@fierogroup.com](mailto:info@fierogroup.com)  
[www.fierogroup.com](http://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

