The Pavesi Joy 120 features the world’s only refractory commercial brick oven floor in one solid block.

TRADITION & TECHNOLOGY
The Pavesi Joy 120 is designed to preserve traditional Italian hearth oven dynamics with maximum consistency for high output.

VERSATILE & RELIABLE
The Pavesi Joy 120 design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.

Features
The Pavesi Joy 120 is a hand-built Italian hearth-style brick oven designed and manufactured in Modena, Italy. The solid, single piece refractory floor diameter is 47 1/4”, 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 twin flame 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.forzaforni.com.

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

<table>
<thead>
<tr>
<th>CONNECTION SIZE: 0.5” Male threaded</th>
<th>NATURAL GAS</th>
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</thead>
<tbody>
<tr>
<td>LP GAS</td>
<td>11-14 in H₂O</td>
</tr>
<tr>
<td>NATURAL GAS</td>
<td>5.5 - 14 in H₂O</td>
</tr>
<tr>
<td>ORIFICE SIZE: #30</td>
<td>#5</td>
</tr>
<tr>
<td>HOURLY BTU INPUT RATING: 28,000 Btu/Hr 140,000 Btu/Hr</td>
<td>28,000 Btu/Hr 140,000 Btu/Hr</td>
</tr>
</tbody>
</table>

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

OVEN PRODUCTION
12” PIZZA CAPACITY: 6 - 7 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: 30 MINUTES

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

Standard Joy 120 with un-primed fiberglass dome
Approved by the Association of Neapolitan Pizzaioli of America

Listed to: UL 2162-ULC/ORD C2162, ANSI Z63.11-CSA 1.8, & NSF-4 for Commercial Wood Fired and Gas Fired Cooking Equipment

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MADE IN ITALY

REVISED WINTER 2018. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.
**DETAILED SPECS**

**WEIGHT:**
2,500 LBS

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.

**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 90º 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

**ELECTRICAL REQUIREMENTS**

<table>
<thead>
<tr>
<th>Gas-Fired Only</th>
<th>Wood-Fired Only</th>
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<tbody>
<tr>
<td>120 VAC, 0.5 A, 60 Hz</td>
<td>No Electrical Connection Needed</td>
</tr>
</tbody>
</table>

**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.

**(Hablamos Español, Falamos Português)**