



# JOY TRADITIONAL 140

SERIES: PAVESI TRADITIONAL BRICK OVENS



Standard tiled  
Joy 140

JOB NAME: \_\_\_\_\_

REFERENCE INVOICE #: \_\_\_\_\_

CUSTOM FACADE:  YES  NO

CUSTOM FACADE DOCUMENT #: \_\_\_\_\_

WOOD FIRED ONLY  WOOD/GAS FIRED

BURNER POSITION:  L  R

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

## REFRACTORY MONOBLOCK FLOOR

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

## TRADITION & TECHNOLOGY

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

## VERSATILE & RELIABLE

The Pavesi Joy 140 design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.



Approved by  
the Association  
of Neapolitan  
Pizzaiuoli of  
America

## FEATURES

The Pavesi Joy 140 is a hand-built Italian hearth-style brick oven designed and manufactured in Modena, Italy. The solid, single piece refractory floor diameter is 55", 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 single 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.fierogroup.com](http://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 <sub>2</sub> O		5.5 - 14 in H <sub>2</sub> O	
ORIFICE SIZE:	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
	#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:** 9 - 11 PIZZAS

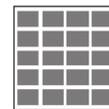
**RECOMMENDED BAKING TIME:** 90 - 240 SECONDS  
(DEPENDING ON PIZZA STYLE)

**RECOMMENDED OVEN FLOOR**

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

**DAILY PREHEAT TIME:** 30 MINUTES

## CUSTOM FACADE OPTIONS



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](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





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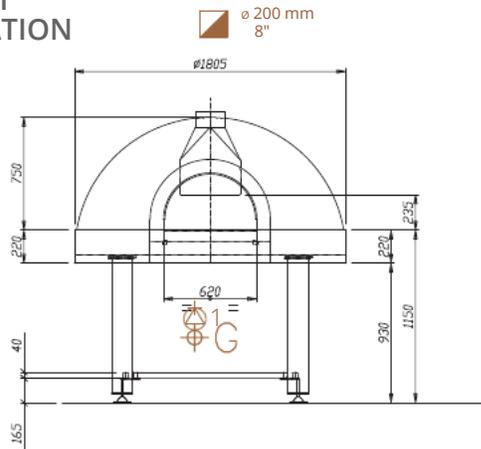
SERIES: PAVESI TRADITIONAL BRICK OVENS

## DETAILED SPECS

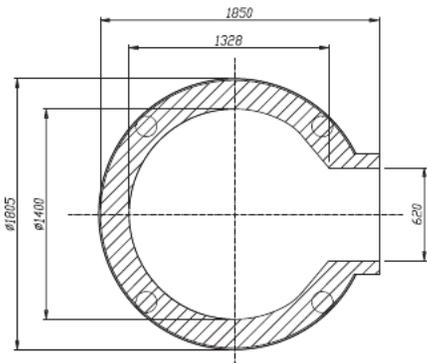
WEIGHT:  
**2,900 LB**

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

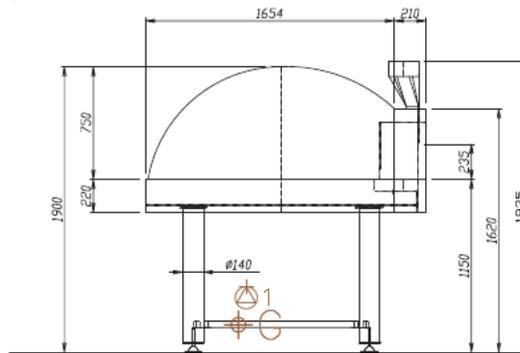


### PLAN VIEW



### LEFT ELEVATION

Pictured: Left Gas Disposition



## KEY

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

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)**

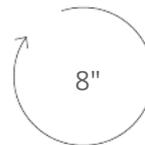
- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

## 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 H<sub>2</sub>O



FLUE COLLAR CONNECTION DIAMETER (EXTERNAL)

## ELECTRICAL REQUIREMENTS

- |                            |                                   |
|----------------------------|-----------------------------------|
| <i>Gas-Fired Only</i>      | <i>Wood-Fired Only</i>            |
| ■ 120 VAC,<br>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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