

# JOLLY 60/80



JOLLY 60/80



**JOLLY 60/80 con carrello**  
*JOLLY 60/80 with trolley*  
*JOLLY 60/80 mit fahrbarem unterbau*

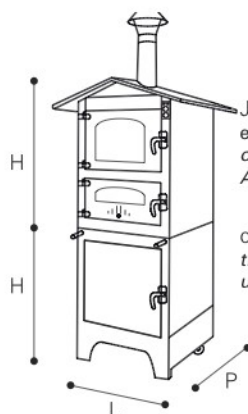


Particolare della camera di cottura.  
*Detail of the cooking chamber.*  
*Kochraum.*

## Dati Tecnici in cm Technical Features / Technischen Angaben

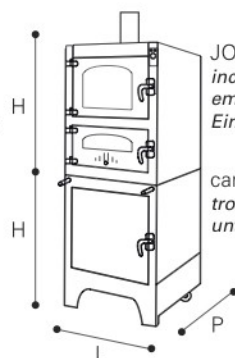
Modello <i>Models</i> <i>Typen</i>	Piano cottura <i>Cooking plain</i> <i>Beckenhöhlung</i>	Forno <i>Oven</i> <i>Ofen</i>				Carrello <i>Trolley</i> <i>Wagen</i>			
		L	P	H	Kg	L	P	H	Kg
<b>JOLLY KJE - 6048</b> <i>esterno / outside / Aussengelande</i>	<b>60 x 48 h42</b>	<b>97</b>	<b>94</b>	<b>105</b>	<b>180</b>	<b>77</b>	<b>75</b>	<b>66</b>	<b>45</b>
<b>JOLLY KJE - 8048</b> <i>esterno / outside / Aussengelande</i>	<b>80 x 48 h42</b>	<b>97</b>	<b>114</b>	<b>105</b>	<b>205</b>	<b>77</b>	<b>95</b>	<b>66</b>	<b>51</b>
<b>JOLLY KJI - 6048</b> <i>incasso / Embeded / Einbauofen</i>	<b>60 x 48 h42</b>	<b>77</b>	<b>75</b>	<b>96</b>	<b>180</b>				
<b>JOLLY KJI - 8048</b> <i>incasso / Embeded / Einbauofen</i>	<b>80 x 48 h42</b>	<b>77</b>	<b>95</b>	<b>96</b>	<b>205</b>				

Canna fumaria  $\varnothing$  cm 12 / *Flue  $\varnothing$  cm 12 / Rauchfang  $\varnothing$  cm 12*



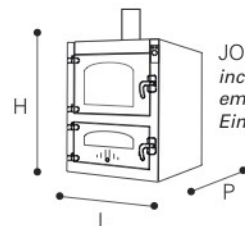
JOLLY  
*esterno*  
*outside*  
*Aussengelande*

carrello  
*trolley*  
*unterbau*



JOLLY  
*incasso*  
*embeded*  
*Einbauofen*

carrello  
*trolley*  
*unterbau*



JOLLY  
*incasso*  
*embeded*  
*Einbauofen*



*Vivere con gusto*

Dati e caratteristiche non sono impegnativi. La ditta si riserva di apportare modifiche.  
*Data and characteristics are not binding. The company reserves the right to make changes.*  
*Daten und Eigenschaften ohne Gewähr. Die Firma kann jederzeit Änderungen vornehmen.*

# JOLLY 60/80



## Tempi e temperature consigliate

*Cooking times and temperatures suggested / Kochzeiten und empfohlene temperaturen*

Alimenti <i>Foods / Speisen</i>	Temperatura C° <i>Temperature / Temperatur</i>	Tempo di cottura <i>Cooking time / Backenzeit</i>	Tempo di riscaldamento <i>Warning time / Aufwärmungszeit</i>	Legna <i>Wood / Brennholz</i>
<b>Arrosto</b> <i>Roast / Braten</i>	<b>250 + 300</b>	<b>60 + 90</b>	<b>40 + 45</b>	<b>2,5 + 3,5</b>
<b>Pasta al forno</b> <i>Noodels / Nudeln</i>	<b>210 + 250</b>	<b>20 + 25</b>	<b>35 + 40</b>	<b>2 + 3</b>
<b>Dolci</b> <i>Cakes / Kuchen</i>	<b>180 + 210</b>	<b>15 + 35</b>	<b>35 + 40</b>	<b>1,5 + 2,5</b>
<b>Pane</b> <i>Bread / Bröt</i>	<b>300 + 350</b>	<b>45 + 65</b>	<b>40 + 45</b>	<b>2,5 + 3</b>
<b>Pizza</b> <i>Pizza / Pizza</i>	<b>400 + 450</b>	<b>10 + 18</b>	<b>50 + 55</b>	<b>3 + 4</b>
<b>Porchetta</b> <i>Pork / Spanferkel</i>	<b>280 + 320</b>	<b>280 + 340</b>	<b>40 + 55</b>	<b>7 + 10</b>
<b>Verdure</b> <i>Vegetable / Verduras</i>	<b>150 + 200</b>	<b>15 + 25</b>	<b>35 + 40</b>	<b>2 + 3</b>



*Vivere con gusto*