



CATERER SERIES

SERIES: MOBILE PAVESI TRADITIONAL BRICK OVENS



Standard Caterer Quattro

FEATURES

The Caterer series of mobile brick ovens are an agile option for the caterer on the go at private or modest public events. Available in two models, the Caterer Duo with 35.4" baking floor and Caterer Quattro with 43.3" baking floor, this mobile oven can easily become the center of any outdoor event. The Caterer series features the Pavesi Traditional Oven from Modena, Italy.

The Caterer series ovens have been built to be an efficient tool for any caterer. The sturdy body features an aluminum frame construction to re-

duce towing weight, allowing most mid-range SUVs and up to safely pull the Caterer.

Two stainless steel pop-up tables double as doors for the roomy storage space below the oven. Carrying wood, coolers and tools is easy.

The trailer features a removable tow hitch bar and kickstands that allow the oven to stand without the support of the temporary wheel jack or vehicle. The trailer is hitched to the vehicle via a 2" ball coupler and 4 pin trailer plug.



AUTHENTIC ITALIAN OVEN



60 MINUTE PREHEAT TIME



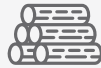
90 SECOND PIZZA BAKE TIME



OVEN FLOOR TEMPERATURE: 500°F - 1000°F



TWIN STAINLESS STEEL TABLES
Functional work-surfaces



STORAGE SPACE
Store firewood & dough



REMOVABLE TOW BAR
For aesthetics & functionality



TWIN KICKSTANDS
Trailer support without tow bar

SPECIFICATIONS

MODEL	OVEN FLOOR	DIMENSIONS (WITHOUT TOW HITCH BAR)	12" PIZZA CAPACITY	STORAGE SPACE (BELOW OVEN)*	TRAILER WEIGHT	EXTERIOR FINISH
CATERER DUO	35.4" ø	86"W x 64"L x 72.75"H	2 Pizzas	57"W x 57"L x 19.5"H	2,000 lbs	Stucco color of choice included
CATERER QUATTRO	43.3" ø	86"W x 64"L x 72.75"H	4 Pizzas	63"W x 61"L x 19.25"H	2,530 lbs	↓

* 2" x 2" metal structure beam located in the center of storage space

PRICING

FOB 10509, NY

MODEL	PRICE
CATERER DUO	\$13,750
CATERER QUATTRO	\$17,000

STUCCO COLORS



CHOOSE FROM THESE SIX STUCCO COLORS FOR YOUR OVEN

1 year limited warranty. See warranty document for details.

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(Hablamos Español, Falamos Português)

Oven 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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REVISED SUMMER 2020. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.