REFRACTORY MONOBLOCK FLOOR

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

TRADITION & TECHNOLOGY

The Pavesi RPM 120 is designed to preserve traditional Italian hearth oven dynamics with maximum consistency for high output.

VERSATILE & RELIABLE

The Pavesi RPM 120 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

Custom facade options can be found online at www.forzaforni.com.

BAKING SURFACE

Oven Opening

External Width

External Depth

GAS REQUIREMENTS

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

_CONNECTION SIZE:_ 0.5” Male threaded

_NATURAL GAS_

<table>
<thead>
<tr>
<th>GAS PRESSURE</th>
<th>LP GAS</th>
<th>NATURAL GAS</th>
</tr>
</thead>
<tbody>
<tr>
<td>11-14 in H₂O</td>
<td>5.5 - 14 in H₂O</td>
<td></td>
</tr>
</tbody>
</table>

_ORIFICE SIZE:_ #30 #5

_HOURLY BTU INPUT RATING:_

<table>
<thead>
<tr>
<th>MINIMUM BTU</th>
<th>MAXIMUM BTU</th>
</tr>
</thead>
<tbody>
<tr>
<td>28,000 Btu/HR</td>
<td>140,000 Btu/HR</td>
</tr>
</tbody>
</table>

 Förza Forni
601 N Main St, Brewster, NY 10509
Email: info@forzaforni.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

MADE IN ITALY

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

(Tile, Stucco, Metal Wrap, Brick)

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

Job Name:
Reference Invoice #:

Custom Facade: YES NO

Custom Facade Document #:

Pavesi RPM 120 is constructed in a place by a certified Forza Forni Technician.

Standard Pavesi RPM 120

FORZA FORNI
601 N Main St, Brewster, NY 10509
Email: info@forzaforni.com
www.forzaforni.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

Made in Italy

DOC#: RPM120-0518

REVISED SPRING 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:** 2,470 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.

**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 H₂O

**ELECTRICAL REQUIREMENTS**

- **120 VAC, 1.2 A, 60 Hz**
- **Plug connection is a NEMA 5-15P Plug.**

**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.

**FORZA FORNI**
601 N Main St, Brewster, NY 10509
Email: info@forzaforni.com
www.forzaforni.com

Forza Forni Toll-Free (844-683-6462)

Listed to: UL 2162-ULC/ORD C2162, ANSI Z83.11-CSA 1.8, & NSF-4 for Commercial Wood Fired and Gas Fired Cooking Equipment

**MADE IN ITALY**