**REFRACTORY MONOBLOCK FLOOR**
The Pavesi RPM 140x160 features the world’s only refractory commercial brick oven floor in one solid block.

**TRADITION & TECHNOLOGY**
The Pavesi RPM 140x160 is designed to preserve traditional Italian hearth oven dynamics with maximum consistency for high output.

**VERSATILE & RELIABLE**
The Pavesi RPM 140x160 design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.

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**BAKING SURFACE**

<table>
<thead>
<tr>
<th></th>
<th>Oven Opening</th>
<th>External Width</th>
<th>External Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>Width</td>
<td>590 mm x 76&quot;</td>
<td>171 mm x 23&quot;</td>
<td>1950 mm x 76 3/4&quot;</td>
</tr>
<tr>
<td>Height</td>
<td>270 mm x 11&quot;</td>
<td>1800 mm x 71&quot;</td>
<td></td>
</tr>
</tbody>
</table>

**FEATURES**
The Pavesi RPM 140x160 is a hand-built Italian hearth-style brick oven designed and manufactured in Modena, Italy. The solid, single piece refractory floor diameter is a 55" x 63" oval block, with a front-facing stone arch opening which allows access to the hearth at 23" wide by 11" 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 structure is formed by a wrapped steel sheet painted “Rosso Corso” red, and sits on top of four circular dark grey steel legs. The oven is supplied with a single-flame powered gas burner for use as a primary oven heat source. The self-modulating gas burner monitors the oven floor temperature to adjust the BTU input for maximum efficiency and steady performance. Custom facade options can be found online at [www.forzaforni.com](http://www.forzaforni.com).

**CUSTOM FACADE OPTIONS**

- TILE
- STUCCO
- METAL WRAP
- BRICK

(To be sent for further details) (Burner uses an automatic modulation control system that adjusts BTU according to need.)

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**GAS REQUIREMENTS**

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

<table>
<thead>
<tr>
<th>Connection Size:</th>
<th>0.5&quot; Male threaded</th>
</tr>
</thead>
<tbody>
<tr>
<td>LP GAS</td>
<td>NATURAL GAS</td>
</tr>
<tr>
<td>Gas Pressure:</td>
<td>11-14 in H2O</td>
</tr>
<tr>
<td>Orifice Size:</td>
<td>#30</td>
</tr>
<tr>
<td>Hourly BTU Input Rating:</td>
<td>28,000 Btu/HR</td>
</tr>
<tr>
<td>Minimum BTU</td>
<td>Maximum BTU</td>
</tr>
</tbody>
</table>

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**OVEN PRODUCTION**

12" PIZZA CAPACITY: 11 - 13 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**: 60 MINUTES

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**CUSTOM FACADE DOCUMENT #**: Pavesi RPM 140x160 is constructed in a place by a certified Forza Forni Technician.
DETAILED SPECS

WEIGHT:
3,130 LB

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
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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 Z63.11-CSA 1.8, & NSF-4 for Commercial Wood Fired and Gas Fired Cooking Equipment

MADE IN ITALY