**REFRACTORY MONOBLOCK FLOOR**

The Pavesi RPM 140x180 features the world's only refractory commercial brick oven floor in one solid block.

**TRADITION & TECHNOLOGY**

The Pavesi RPM 140x180 is designed to preserve traditional Italian hearth oven dynamics with maximum consistency for high output.

**VERSATILE & RELIABLE**

The Pavesi RPM 140x180 design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.

- **FEATURES**
  - The Pavesi RPM 140x180 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 71" 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. Custom options include 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).

**BAKING SURFACE**

- **oven opening**: 55" x 71"
- **external width**: 1800 mm
- **external depth**: 2100 mm

**CUSTOM FACADE OPTIONS**

<table>
<thead>
<tr>
<th>TILE</th>
<th>STUCCO</th>
<th>METAL WRAP</th>
<th>BRICK</th>
</tr>
</thead>
</table>

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

**Oven Production**

- **12" Pizza Capacity**: 13 - 15 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**: 75 Minutes
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 90º 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
Wood-Fired Only
- 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.

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