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. 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.

BAKING SURFACE | OVEN OPENING | EXTERNAL WIDTH | EXTERNAL DEPTH
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1400 mm x 1800 mm 55" x 71" | 270 mm 11" | 590 mm 23" 1800 mm 71" | 2100 mm 82 3/4"

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

- CONNECTION SIZE: 0.5" Male threaded
- GAS PRESSURE: LP GAS 11-14 in H₂O, NATURAL GAS 5.5 - 14 in H₂O
- ORIFICE SIZE: #30, #5
- HOURLY BTU INPUT RATING: 28,000 Btu/Hr 140,000 Btu/Hr (Burner uses an automatic modulation control system that adjusts BTU according to need.)

_MINIMUM BTU_ MAXIMUM BTU

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

CUSTOM FACADE OPTIONS
- TILE
- STUCCO
- METAL WRAP
- BRICK

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

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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#: RPM140X180-0518 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:
3,460 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.

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.