PVP 150 WOOD/GAS ROUND

REFRACTORY MONOBLOCK FLOOR
The Pavesi PVP 150 features the world's only refractory commercial brick oven floor in one solid block.

TRADITION & TECHNOLOGY
The Pavesi PVP 150 is designed to preserve traditional Italian hearth oven dynamics with the ease and consistency of a rotating floor.

VERSATILE & RELIABLE
The Pavesi PVP 150 design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.

Features
The Pavesi 150 Wood/Gas Round is a hand-built Italian hearth-style brick oven which features a rotating refractory oven floor. The solid, single piece refractory floor diameter is 59”, with a front-facing oven arch opening which allows access to the hearth at 24.4” wide by 12.5” tall. The gas burner is a BTU-modulating smart burner that can be used with either Natural gas or LP gas. The burner is capable of heating the oven up to 1000ºF. The modulating burner flame is capable of holding the oven at temperature while preventing unnecessary gas usage. 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 round steel structure painted “Rosso Corso” red, and sits on top of four circular dark grey steel legs. Custom facade options can be found online at www.forzaforni.com.

Baking Surface

<table>
<thead>
<tr>
<th>Baking Surface</th>
<th>Oven Opening</th>
<th>External Width</th>
<th>External Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>1500 mm</td>
<td>320 mm</td>
<td>2200 mm</td>
<td>2200 mm</td>
</tr>
<tr>
<td>59”</td>
<td>12.5”</td>
<td>86.6”</td>
<td>86.6”</td>
</tr>
<tr>
<td>620 mm</td>
<td>24.4”</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

- Connection Size: 3/4" Male threaded
- LP Gas
  - Gas Pressure: 11-14 in H₂O
  - Orifice Size: #30
  - Hourly BTU Input Rating: 28,000 Btu/HR
- Natural Gas
  - Gas Pressure: 5.5 - 14 in H₂O
  - Orifice Size: #5
  - Hourly BTU Input Rating: 140,000 Btu/HR

Minimum BTU: 28,000 Btu/HR (Burner uses an automatic modulation control system that adjusts BTU according to need)

Oven Production

<table>
<thead>
<tr>
<th>Pizza Capacity</th>
<th>12”</th>
<th>16”</th>
</tr>
</thead>
<tbody>
<tr>
<td>Recommended Baking Time</td>
<td>1.5-3 Minutes</td>
<td>3-5 Minutes</td>
</tr>
<tr>
<td>Oven Temp Range</td>
<td>600-900 °F</td>
<td>500-700 °F</td>
</tr>
<tr>
<td>Daily Preheat Time</td>
<td>60 Minutes</td>
<td></td>
</tr>
</tbody>
</table>

Rotation Motor Control Panel

STOP

Rotation Direction

Rotation Speed

START

Batch Cycle Start

Batch Cycle Timer

FORZA FORNI
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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

REVISED FALL 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.
WEIGHT: 3,860 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.

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

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.

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