DOME TRADITIONAL SERIES
SERIES: PAVESI TRADITIONAL BRICK OVENS

FEATURES
Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven. Developed and manufactured in Modena, Italy for almost 50 years, Pavesi is a pioneer in high-performance refractory materials. More information can be found online at www.forzaforni.com.

SIZING

MONOBLOCK FLOOR
The world’s only one-piece refractory floor. No tile gaps for incredible heat-transfer and retention.

AVAILABLE IN
WOOD
GAS
WOOD/GAS

SPECIFICATIONS

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BAKING SURFACE</th>
<th>OVEN OPENING</th>
<th>FLOOR HEIGHT</th>
<th>12&quot; PIZZA CAPACITY</th>
<th>DAILY PREHEAT TIME</th>
<th>EXTERNAL WIDTH</th>
<th>EXTERNAL DEPTH</th>
<th>FLUE SIZE</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>JOY 120</td>
<td>47.25&quot;</td>
<td>24.5&quot; x 9.25&quot;</td>
<td>47&quot;</td>
<td>6 - 7</td>
<td>30 min.</td>
<td>63.25&quot;</td>
<td>65&quot;</td>
<td>8&quot;</td>
<td>2,500 lbs</td>
</tr>
<tr>
<td>JOY 140</td>
<td>55.25&quot;</td>
<td></td>
<td>55.25&quot; x 63&quot;</td>
<td>9 - 11</td>
<td>30 min.</td>
<td>71&quot;</td>
<td>71&quot;</td>
<td>2,900 lbs</td>
<td></td>
</tr>
<tr>
<td>JOY 140x160</td>
<td>55.25&quot; x 63&quot;</td>
<td></td>
<td></td>
<td>11 - 13</td>
<td>60 min.</td>
<td>82&quot;</td>
<td></td>
<td>3,500 lbs</td>
<td></td>
</tr>
</tbody>
</table>

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.

ON-SITE INSTALLATION
ON-SITE INSTALLATION AVAILABLE*
FOR LOCATIONS WHERE PRE-BUILT OVENS CANNOT FIT THROUGH ACCESS DOORWAYS

* TWO FACTORY-TRAINED TECHNICIANS PROVIDED FOR ON-SITE INSTALLATION + BASIC TRAVEL EXPENSES. CONTACT US FOR PRICING.

PRICING
Please call 844-683-6462 or contact info@forzaforni.com for pricing.

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

REVISED SPRING 2019. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.

DOC#: PAV SERIES-0326-19