AUTHENTIC.
ITALIAN.
OVENS.
PAVESI FORNI

SINCE 1969, PAVESI IS SYNONYMOUS FOR HIGH-POWERED PERFORMANCE

PAVESI FORNI

MASTERCFULLY VERSATILE

FOUNDED 1969 IN MODENA, ITALY

The only refractory brick oven in the world with a one-piece floor. Preferred by top chefs for its consistent, reliable performance.

Traditional & rotating floor models available.
Forza Forni can build Pavesi ovens on-site for easier installation.

Pavesi ovens feature a floor with unparalleled heat transfer and reduction in hot & cold spots.

**Building On-Site**

Forza Forni can build Pavesi ovens on-site for easier installation.

Minimum 36” doorway

**FUEL OPTIONS**

**TRADITIONAL**

Wood-fired

Gas-fired

Wood & Gas-fired

**ROTATING**

**OVEN MODELS:**

- RPM TRADITIONAL: 120 • 140 • 140x160 • 140x180
- BISTRO TWISTER: 110 • 130
- TWISTER 135: 135
- WALL TWISTER: 110 • 130 • 150
I’VE USED DECK OVENS, I’VE USED GRILLS, I’VE USED REGULAR WOOD-FIRED OVENS. I’VE BEEN USING A PAVESI ROTATING OVEN FOR 3 YEARS...

“I DON’T KNOW IF I COULD EVER CHANGE BACK”
SOME OF OUR CLIENTS:

**ANTICO**
Atlanta, GA

**CITIFIELD STADIUM**
New York, NY

**CONNIE’S PIZZA**
Chicago, IL

**UNA PIZZA NAPOLETANA**
San Francisco, CA

**ROBERTA’S**
Brooklyn, NY

**KESTÉ**
New York, NY
Since 1892, Acunto is the beating heart of artisan pizza ovens in Naples.
THE ORIGINAL NEAPOLITAN OVEN FOR AUTHENTIC PIZZA NAPOLETANA

Built with **salt, rock, clay** and **sand** from the base of **Mount Vesuvius**, the **Acunto** oven is built for quality Neapolitan performance.

**FUEL OPTIONS**

- **Wood-fired**
- **Gas-fired**

**OVEN MODELS:**

<table>
<thead>
<tr>
<th>ANGOLARE</th>
<th>CIRCOLARE</th>
<th>VESUVIO</th>
</tr>
</thead>
<tbody>
<tr>
<td>120 • 130</td>
<td>120 • 130</td>
<td>120 • 130</td>
</tr>
</tbody>
</table>

**CUSTOM VENETIAN TITLE**

**Forza Forni** can design and tile your oven with imported **Venetian** ceramic and metal tiles.
The Izzo Elettrico stands as one of the greatest advances in Neapolitan pizza production since the invention of the Margherita pizza; a fully electric brick oven that reaches 850ºF.

IZZO FORNI
ELECTRIC NEAPOLITAN

FOUNDED 1951 IN NAPLES, ITALY
The Izzo Elettrico stands as one of the greatest advances in Neapolitan pizza production since the invention of the Margherita pizza; a fully electric brick oven that reaches 850ºF.
ELECTRIC POWER, WITH TRADITIONAL NEAPOLITAN RESULTS

This oven is built with authentic “Biscotto di Sorrento” refractory bricks in a traditional low dome shape - but is entirely electric powered. There is no need to rotate pizzas during the cooking process, as heat is evenly distributed through the dome and floor.
MOBILE BRICK OVENS
FEATURING PAVESI TRADITIONAL OVENS

BUILT BY FORZA FORNI SINCE 2006

The Forza Forni family of mobile brick ovens feature options ranging from the lightweight Caterer 90 for part-time catering, to the Pizza Trailer for a complete mobile food business.
BAMBINO TWISTER
THE WORLD’S SMALLEST ROTATING BRICK OVEN

TRANSFORM YOUR KITCHEN OVERNIGHT

The Bambino Twister is fueled by a single gas fired flame, that creates a strong heat pressure effect. The rotating floor allows the operator to simply place dishes on the oven floor and watch them bake evenly.

FITS TWO 12" PIZZAS OR ONE 18" PIZZA
STENO MIXING

FOUNDED 1946 IN MILAN, ITALY

Mix high quality pizza dough the right way with Steno mixers. The spiral, fork and diving arm implements are vastly superior to dough production from conventional stand mixers, providing better oxygenation and flavors.
Forza Forni stocks a wide range of imported Italian pizza tools, gadgets, and kitchenware.

Such as:

- **OVEN TOOLS**
- **DOUGH BOXES**
- **PROSCIUTTO SLICERS**
- **DOUGH ROLLERS**
- **PIZZA PEELS**
- **OIL CRUETS**
- **AND MORE...**
TEST KITCHEN FACILITIES
COMPLETE KITCHEN FACILITIES IN NEW YORK

TEST KITCHEN: BREWSTER, NY
Visit Forza Forni HQ for a chance to tour the production center and bake in the ovens from the Forza Forni catalog. Book time to develop new recipes and baking methods in the complete commercial kitchen.

Located only 60 miles north of New York City, the Brewster HQ is easily accessible by commuter rail or car.
601 N Main St, Brewster, NY 10509

DEMO KITCHEN: MANHATTAN, NY
Attend special demo events and book appointments for one-on-one consultation at the NYC demo kitchen, located in the Manhattan financial district.
66 Gold St, New York, NY 10038