



DOVE TRADITIONAL SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

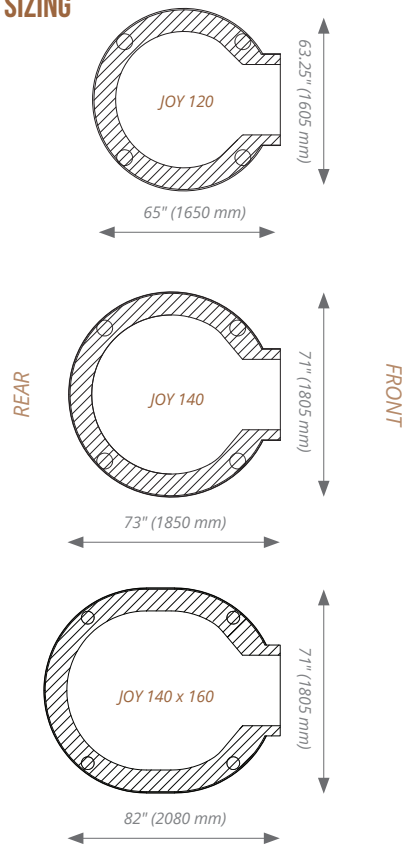


Standard Dome 140 with un-primed fiberglass dome

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

| MODEL | BAKING SURFACE | OVEN OPENING | FLOOR HEIGHT | 12" PIZZA CAPACITY | DAILY PREHEAT TIME | EXTERNAL WIDTH | EXTERNAL DEPTH | FLUE SIZE | WEIGHT |
|-------------|----------------|---------------|--------------|--------------------|--------------------|----------------|----------------|-----------|-----------|
| JOY 120 | 47.25" | 24.5" x 9.25" | 47" | 6 - 7 | 30 min. | 63.25" | 65" | 8" | 2,500 lbs |
| JOY 140 | 55.25" | | | 9 - 11 | 30 min. | 71" | 73" | | 2,900 lbs |
| JOY 140x160 | 55.25" x 63" | | | 11 - 13 | 60 min. | | 82" | | 3,500 lbs |

PRICING

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

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

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

FORZA FORNI
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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

