








VENTILATION GUIDE

PAVESI OVENS

PAVESI
REFRATTARI PAVESI MODENA

KEY VENTILATION FACTS FOR PAVESI OVENS

-  All Pavesi Forni SRL ovens are **intended** to be direct connected to a natural or powered draft chimney system, per NFPA 96.
-  All Pavesi Forni SRL ovens **do not** require a Type I or Type II hood to be installed above the oven, per manufacturer instructions and NFPA 96.
-  In exhaust systems that are **four stories or higher**, a listed grease duct system (UL 1978 & UL 103) shall be provided, per NFPA 96, 14.4.2.
-  In exhaust systems that **exceed 20 feet vertical or incorporate a 90° elbow**, a UL 705 & UL 762 listed rooftop restaurant exhaust fan shall be installed to ensure the exhaust of flue gasses.
-  Pavesi Forni SRL ovens direct connected to draft chimney systems per NFPA 96 and NFPA 211 **shall not require fixed automatic fire-extinguishing equipment**, neither for the oven appliance nor its exhaust system, per NFPA 96 14.7.2 & 14.7.4.

ITALY

PAVESI FORNI S.R.L.
Via Radidi in Piano 120/c.
41043 Corlo di Formigine (MO) Italy

NORTH AMERICA

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)

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DIRECT CONNECTION FOR PAVESI OVENS

Pavesi Forni SRL intends all ovens to be **direct connected** to a UL 103 and UL 1978 listed commercial kitchen grease duct in a **natural draft chimney system** per Chapters 3 and 4 of ANSI/NFPA 211 and Chapter 14 of ANSI/NFPA 96. Pavesi Forni ovens have been investigated by Intertek for direct connection to UL 103 pipe per UL 737 in addition to the commercial gas fired cooking appliance standard, ANSI Z83.11; and the commercial wood fired refractory oven standard, UL 2162 (*See attached at the end of this document*).

In exhaust systems that exceed 20 feet vertical or incorporate a 90° elbow, a UL 705 and UL 762 listed rooftop restaurant exhaust fan should be installed to maintain adequate pressure within the system to exhaust all kitchen vapors.

Oven requires approximately 150-200 CFM in make-up air. This shall be supplied via conditioned room air.

AHJ: INTERPRETATION OF THE CODE FOR NATURAL DRAFT CHIMNEY

International Mechanical Code:

Per the "International Mechanical Code", Section 917.1, "Cooking appliances that are designed for permanent installation shall be listed, labeled and installed in accordance with the manufacturer's installation instructions."... "Solid-fuel-fired ovens shall be listed and labeled in accordance with UL 2162."

UL 2162:

Per UL 2162 (*See attached at the end of this document*), "This equipment is intended to be installed in accordance with appropriate installation standards, such as the current editions of:

- ANSI/NFPA 96, "Ventilation Control & Fire Protection of Commercial Cooking Operations"
- ANSI/NFPA 211, "Chimneys, Fireplaces, Vents, and Solid Fuel-Burning Appliances"
- ANSI/NFPA 70, "National Electrical Code" (NEC)
- "Uniform Mechanical Code"
- "International Mechanical Code"
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AHJ: INTERPRETATION OF THE CODE FOR NATURAL DRAFT CHIMNEY (CONTINUED)

ANSI/NFPA 96:

Per Chapter 14, "Solid Fuel Cooking Operations" of the NFPA 96 document, 14.1 "Venting Application" states "Venting requirements of solid fuel cooking operations shall be determined in accordance with 14.1.1 through 14.1.7."

An examination of following sections provides that a natural draft chimney system direct connected to the exhaust manifold of a Pavesi oven complies with the International Mechanical Code and NFPA 96 document;

- **14.1.1** Where solid fuel cooking equipment is required by the manufacturer to have a natural draft, the vent shall comply with Section 14.4.
 - Pavesi Forni ovens are designed for connection to a natural draft chimney system. The oven incorporates an integral hood system which captures all smoke vapors and exhausts them to outside of the building via the UL 1978 listed chimney system attached to the exhaust manifold port located on top of the oven.
- **14.1.4** Natural draft ventilation systems and power-exhausted ventilation systems shall comply with Sections 14.3, 14.4, and 14.6.
 - Pavesi Forni ovens can and should be installed in compliance with these Sections. In the instance where a power-exhausted ventilation system is needed, install a fan complying with UL 705 and UL 762 listed roof top restaurant exhaust fan standards.
- **14.1.5** Where a solid fuel cooking appliance allows effluent to escape from the appliance opening, this opening shall be covered by a hood and an exhaust system that meets the requirements of Sections 14.3, 14.4, and 14.6.
 - Pavesi Forni ovens do not allow effluent to escape from the appliance opening. All ovens are built with a natural hood constructed from refractory cement at the oven mouth. A natural draft is created by the movement of air due to the positive pressure system created by heat pressure within the oven.
- **14.1.6** Solid fuel cooking operations shall have spark arresters to minimize the passage of airborne sparks and embers into plenums and ducts.
 - Pavesi Forni can supply spark arresters to our clients to facilitate this requirement.
- **14.1.7** Where the solid fuel cooking operation is not located under a hood, a spark arrester shall be provided to minimize the passage of sparks and embers into flues and chimneys.
 - See response to 14.1.6.

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AHJ: FIRE SUPPRESSION CODE REQUIREMENTS

The following NFPA 96 Sections of Chapter 14 provide that **fixed automatic fire-extinguishing equipment are not required for Pavesi Forni ovens or their exhaust systems** when installed per installation instructions outlined in this document:

- **14.6.1** Exhaust system requirements shall comply with Chapter 8 for hooded operation or shall be installed in accordance with the manufacturer's recommendation for unhooded applications.
 - Pavesi Forni ovens shall be installed per Chapters 3 and 4 of NFPA 211 and Chapter 14 of NFPA 96 as an unhooded, direct-connected exhaust system.
- **14.7.2** Where acceptable to the authority having jurisdiction, solid fuel-burning cooking appliances constructed of solid masonry or reinforced Portland or refractory cement concrete and vented in accordance with Chapters 3 and 4 of NFPA 211, "Standard for Chimney's Fireplaces, Vents, and Solid Fuel-Burning Appliances, shall not require fixed automatic fire-extinguishing equipment.
 - Per UL 2162, Pavesi Forni ovens are solid fuel burning wood fired ovens of refractory cement construction. Therefore, **automatic fire suppression equipment is not required to protect the oven.**
- **14.7.4** Where acceptable to the authority having jurisdiction, solid fuel-burning cooking appliances constructed of solid masonry or reinforced Portland or refractory cement concrete and vented in accordance with Chapters 3 and 4 of NFPA 211, "Standard for Chimney's Fireplaces, Vents, and Solid Fuel-Burning Appliances, shall not require automatic fire-extinguishing equipment for the protection of grease removal devices, hoods and duct systems.
 - Per UL 2162, Pavesi Forni ovens are solid fuel burning wood fired ovens of refractory cement construction. Therefore, **automatic fire suppression equipment is not required to protect the exhaust system.**

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Listing Constructional Data Report (CDR)

1.0 Reference and Address			
Report Number	100376855MID-009a	Original Issued: 13-Mar-2014	Revised: None
Standard(s)	UL 2162 Issue: 2014-05-23 Ed: 1 Commercial Wood-Fired Baking Ovens - Refractory Type; ULC/ORD C2162 Issue: 05/01/2013 Ed: 1 Commercial Wood-Fired Baking Ovens - Refractory Type; ANSI Z83.11 Issued: 2007/03/01 Ed: 3 (R2011), (R2012) Gas Food Service Equipment; Addenda A: 2007, Addenda B: 2009; CSA 1.8 Issued: 2007/03/01 Ed:3 (R2011), (R2012) Gas Food Equipment ; Addenda A: 2007 and Addenda B: 2009		
Applicant	Pavesi Srl	Manufacturer	Pavesi USA/Fired Up Kitchens, LLC
Address	Via Radici in Piano 120/C Corlo di Formigine, MO, 41042	Address	357 Adams Street Bedford Hills, NY 10507
Country	Italy	Country	USA
Contact	Chiara Caiti	Contact	Peter de Jong
Phone	39-59-574569	Phone	914-733-2845
FAX		FAX	
Email	chiara@pavesiforni.it	Email	peter@firedupkitchens.com

2.0 Product Description	
Product	Wood and Gas baking oven
Brand name	Pavesi
Description	The PVP 150 is rectangular in shape with a flat ceiling over the hearth/cooking area and wrapped horizontally with a steel shell. A rotating plate is located offset to the left side of the total hearth area and is used as the entire cooking surface. The top is left open except for ceramic fiber insulation. The ovens are shipped assembled except for the steel stand, which needs to be placed under the oven when installed. The oven must be fully enclosed in finishing materials when installed in the final location to be compliant with the NSF 4 sanitary requirements. Each unit is supplied with a door that can be installed in a partly open position at the top of the door, or the door must be fully removed when in operation. The flue opening is located directly behind the front face of the oven opening.
Models	PVP110, PVP130, PVP150, RPM120, RPM140, RPM140x160, RPM140x180, Twister 135, Joy 90
Model Similarity	The PVP Series of ovens are similar in design, with the only difference being that they are smaller in size. The RPM Series are similar, but use a dome top; as well as the Twister 135 and Joy 90. All ovens are manufactured from the same materials and use the same electrical and gas components where applicable.
Ratings	110V, 60Hz
Other Ratings	Gas input ratings: NG 110,000 Btu/hr (with boost burner) - 45,000 Btu/hr (without boost burner); LP 150,000 Btu/hr (with boost burner) - 80,000 Btu/hr (without boost burner)

8.0 Test Summary				
Evaluation Period	11/21/11 - 4/6/12		Project No.	G100598014
Sample Rec. Date	26-Oct-2011	Condition	Production	Sample ID.
Test Location	8431 Murphy Drive, Middleton, WI, 53562			
Test Procedure	Testing Lab			
<p>Determination of the result includes consideration of measurement uncertainty from the test equipment and methods. The product was tested as indicated below with results in conformance to the relevant test criteria. UL 737 is referenced for the evaluation of flue temperature for solid fuel appliances connected to a UL 103 Type HT factory built chimney.</p>				
The following tests were performed:				
Test Description	UL 2162	ULC/ORD 2162	UL 737	ANSI Z83.11 - CSA 1.8
Test Pressures and Burner Adjustments	--	--	--	2.4
Combustion	--	--	--	2.5
Burner Operating Characteristics	--	--	--	2.6
Automatic Ignition Systems	--	--	--	2.7
Thermostats	--	--	--	2.12
Appliances Equipped w/ Induced Draft or Power Burners	--	--	--	2.17
Rapid Fire Test	14	7.5	--	--
Normal Operation Fire Test	15	7.6	--	--
Abnormal Operation Fire Test	16	7.7	--	--
Flame Spillage Fire Test	17	7.8	--	--
Glazing Test	18	7.9	--	--
Thermal Conductivity Test	19	7.10	--	--
Refractory Material Strength Test	20	7.11	--	--
Fire Chamber Strength Test	21	7.12	--	--
Fire Tests	--	--	10	--
8.1 Signatures				
A representative sample of the product covered by this report has been evaluated and found to comply with the applicable requirements of the standards indicated in Section 1.0.				
Completed by:	Brian Ziegler	Reviewed	Rick Curkeet	
Title:	Lead Engineer - Hearth	Title:	Chief Engineer - Building and Hearth Products	
Signature:		Signature:		



LCJX.GuideInfo Cooking Appliances, Wood Fired

[View Listings](#)[Page Bottom](#)

[Heating Appliances] Cooking Appliances, Wood Fired

[See General Information for Heating Appliances](#)

USE AND INSTALLATION

This category covers wood-fired cooking appliances, including broilers, ranges, rotisseries, ovens, and the like, as identified in the individual certifications, and intended for use in commercial establishments such as restaurants or for outdoor residential use. These appliances are intended to burn solid wood only, including particulate wood products. Some equipment may be provided with door assemblies, floor protectors and wall shields, adjustable flue-gas dampers, or other optional features as specified in the manufacturer's installation and operating instructions.

This equipment is intended to be installed in accordance with appropriate installation standards, such as the current editions of:

- ANSI/NFPA 96, "Ventilation Control and Fire Protection of Commercial Cooking Operations"
- ANSI/NFPA 211, "Chimneys, Fireplaces, Vents, and Solid Fuel-Burning Appliances"
- ANSI/NFPA 70, "National Electrical Code" (NEC)
- "Uniform Mechanical Code"
- "International Mechanical Code"
- "International Residential Code"
- Local codes

Installation is intended to be accomplished by a qualified agency - one who is engaged in, and is responsible for (or is thoroughly familiar with) the installation and operation of solid-fuel-burning heating and/or cooking appliances and who is experienced in such work, familiar with all precautions required, and has complied with all the requirements of the Authority Having Jurisdiction.

Installation is intended to be in strict accordance with the markings on the appliance and the manufacturer's installation instructions furnished with the appliance, including (as applicable) markings and instructions pertaining to clearances, types of adjacent surfaces, and proper vent installation. Equipment suitable for built-in installation, side-by-side mounting, or stacking is indicated in the installation instructions. Some equipment is intended to be placed on noncombustible floors, or on combustible floors covered with an insulating, noncombustible floor protector as specified in the manufacturer's installation instructions, ANSI/NFPA 96 and ANSI/NFPA 211.

All equipment, but especially equipment that may emit grease-laden vapors, is intended to be provided with an exhaust ventilating system in accordance with ANSI/NFPA 96. See Exhaust Hoods with Exhaust Dampers ([YXZR](#)), Exhaust Hoods Without Exhaust Dampers ([YYCW](#)) or Grease Ducts for Restaurant Cooking Appliances ([YYGQ](#)). Exhaust hood assemblies covered under these categories are intended to be installed in accordance with the manufacturer's installation instructions and ANSI/NFPA 96 and the NEC, as applicable.

All exhaust hoods are marked relative to minimum exhaust airflow and maximum supply airflow directed into the hood and/or out the bottom (if provided). Airflow rates are established under draft-free laboratory conditions. Greater exhaust and/or lesser supply airflow rates may be required for each specific installation to obtain complete vapor and smoke removal.

FACTORS NOT INVESTIGATED

The structural and sanitation properties of the appliance, the toxicity of the products of combustion, the physiological effects on persons consuming food products prepared or served by use of these appliances, the structures in which the appliance may be installed, and the toxicity of coatings have not been investigated.

PRODUCT IDENTITY

One of the following product identities appears on the product:

Wood-fired Equipment Part (for appliances that require additional parts to complete the installation)

Wood-fired Oven

Other product identities may be used as shown in the individual certifications.

RELATED PRODUCTS

See:

Gas-Wood-fired Food Service Equipment ([LGRC](#))

Gas-fired Food Service Equipment ([LGQX](#))

Heaters, Ranges, Household, Electric ([KRMX](#))

ADDITIONAL INFORMATION

For additional information, see Heating Appliances ([KTCR](#)) and Heating, Cooling, Ventilating and Cooking Equipment ([AAHC](#)).

REQUIREMENTS

The basic standard used to investigate products in this category is [ANSI/UL 2162](#), "Commercial Wood-Fired Baking Ovens - Refractory Type."

UL MARK

The Certification Mark of UL on the product is the only method provided by UL to identify products manufactured under its Certification and Follow-Up Service. The [Certification Mark](#) for these products includes the UL symbol, the words "CERTIFIED" and "SAFETY," the geographic identifier(s), and a file number.

Additional Certification Markings

Appliances that require additional parts to complete the installation include the statement:

For Use with [Company name] Certified Wood-fired Equipment Parts

Alternate UL Mark

The Listing Mark of UL on the product is the only method provided by UL to identify products manufactured under its Listing and Follow-Up Service. The Listing Mark for these products includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, the product name, such as "Wood-fired Oven," or other appropriate product name as shown in the individual Listings, and for appliances that require additional parts to complete the installation, the statement "For Use With [Company Name] Listed Wood-fired Equipment Parts." (+)

(+) Each additional part includes the UL symbol (as illustrated in the Introduction of this Directory) together with the word "LISTED," a control number, and the product name "Wood-fired Equipment Part."

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