



DOVE TRADITIONAL SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

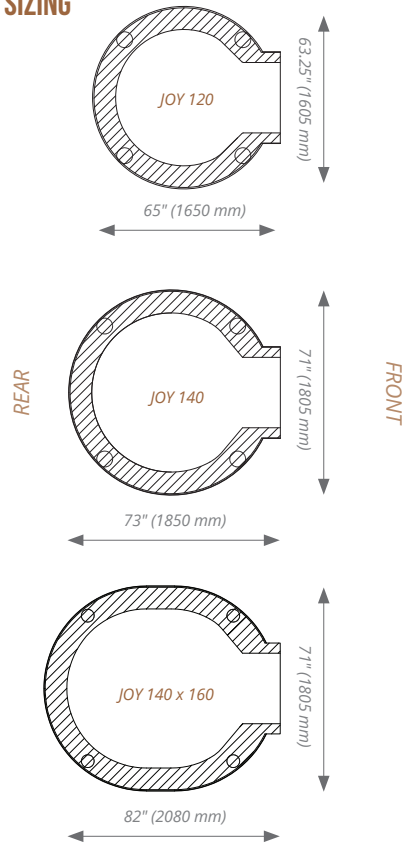


Standard Dome 140 with un-primed fiberglass dome

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

FOB 10509, NY

MODEL	WOOD	WOOD/GAS
JOY 120	\$13,650	\$17,700
JOY 140	\$15,750	\$19,800
JOY 140x160	\$17,850	\$21,900

*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
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



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REVISED WINTER 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.

MADE IN ITALY