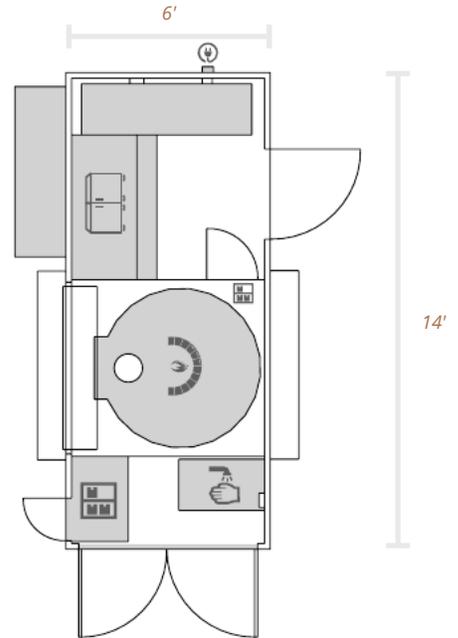




PIZZA TRAILER SERIES

SERIES: MOBILE PAVESI TRADITIONAL BRICK OVENS

PAVESI



FEATURES

The ultimate answer to mobile wood-fired cooking - the Pizza Trailer. Fully equipped with the finest durable kitchen equipment and the reliable traditional Pavesi oven, the Pizza Trailer has the capability to remain on the road serving pizza for days on end - without the need for restocking.

The Pizza Trailer features a Pavesi wood-fired RPM 120 or 140 pizza oven, attachable stainless steel work tables, pizza prep station within the interior, refrigeration, cool dough storage space, firewood storage, and tool storage locker with a hot/cold water stainless steel sink.

An 8 foot extendable canopy above the service area provides comfort in any climate. More information can be found online at www.fierogroup.com.



RPM Pavesi traditional Italian pizza oven



Generator ready: Outlets and inset lighting



Two-door refrigerator with toppings rails



Hot/cold water hand sink



NSF-approved surfaces & prep tables



Dough, tool & firewood storage space



8-foot extendable canopy

SPECIFICATIONS

OVEN	DIMENSIONS	SINK	ELECTRICAL REQUIREMENTS	LIGHTING	INSULATED DOUGH STORAGE CAPACITY
Pavesi RPM 120 or 140	6'W x 14'D x 6'H	5 gallon fresh water tank 6 gallon waste water tank Hot water on demand	Two 15 amp circuit connections*	2 interior work lights 4 exterior recessed lights	Over 30 dough trays or up to 500 8oz dough balls

* Requires 3200 running Watts total, via generator or grid connection

PRICING

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

WARRANTY INFORMATION

1 year limited warranty on internal refractory parts, 1-year limited warranty on electrical, trailer and other components. See warranty document for details.

INCLUDED ACCESSORIES

- 5-PIECE ITALIAN OVEN TOOL SET
- 30 ITALIAN DOUGH TRAYS

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844-OVEN-INC (844-683-6462)
Toll-free in USA
(Hablamos Español, Falamos Português)

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