



# PVP 150 WOOD/GAS ROUND

SERIES: PAVESI ROTATING OVENS

JOB NAME: \_\_\_\_\_

REFERENCE INVOICE #: \_\_\_\_\_



ROUND VERSION  
PVP 150 W/G

CUSTOM FACADE:  YES  NO

CUSTOM FACADE DOCUMENT #: \_\_\_\_\_

• Pavesi 150 Wood/Gas Round is constructed in a place by a certified Forza Forni Technician.

## REFRACTORY MONOBLOCK FLOOR

The Pavesi PVP 150 features the world's only refractory commercial brick oven floor in one solid block.

## TRADITION & TECHNOLOGY

The Pavesi PVP 150 is designed to preserve traditional Italian hearth oven dynamics with the ease and consistency of a rotating floor.

## VERSATILE & RELIABLE

The Pavesi PVP 150 design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.



Approved by  
the Association  
of Neapolitan  
Pizzaiuoli of  
America

## FEATURES

The Pavesi 150 Wood/Gas Round is a hand-built Italian hearth-style brick oven which features a rotating refractory oven floor. The solid, single piece refractory floor diameter is 59", with a front-facing oven arch opening which allows access to the hearth at 24.4" wide by 12.5" tall. The gas burner is a BTU-modulating smart burner that can be used with either Natural gas or LP gas. The burner is capable of heating the oven up to 1000°F. The modulating burner flame is capable of holding the oven at temperature while preventing unnecessary gas usage. The internal refractory dome and single piece floor are sealed with a refractory cement and over-insulated with high quality asbestos-free ceramic blankets to ensure maximum heat retention. The oven structure is formed by a round steel structure painted "Rosso Corso" red, and sits on top of four circular dark grey steel legs. Custom facade options can be found online at [www.forzaforni.com](http://www.forzaforni.com).

BAKING SURFACE	OVEN OPENING	EXTERNAL WIDTH	EXTERNAL DEPTH
 1500 mm 59"	 320 mm 12.5" 620 mm 24.4"	 2200 mm 86.6"	 2200 mm 86.6"

## GAS REQUIREMENTS

This equipment may be used with LP gas or natural gas.

CONNECTION SIZE:	3/4" Male threaded			
	LP GAS		NATURAL GAS	
GAS PRESSURE:	11-14 in H <sub>2</sub> O		5.5 - 14 in H <sub>2</sub> O	
	●	○	●	○
ORIFICE SIZE:	#30		#5	
HOURLY BTU INPUT RATING:	28,000 Btu/Hr	140,000 Btu/Hr	28,000 Btu/Hr	140,000 Btu/Hr

● MINIMUM BTU    ○ MAXIMUM BTU    (Burner uses an automatic modulation control system that adjusts BTU according to need)

## OVEN PRODUCTION

	12"	16"
PIZZA CAPACITY	14-18 PIZZAS	6 PIZZAS
RECOMMENDED BAKING TIME:	1.5-3 MINUTES	3-5 MINUTES
OVEN TEMP RANGE:	600-900 °F	500-700 °F
DAILY PREHEAT TIME:	60 MINUTES	

## ROTATION MOTOR CONTROL PANEL



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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Falamos Português)

DOC#: RNDTW150WG-0119-1

REVISED FALL 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



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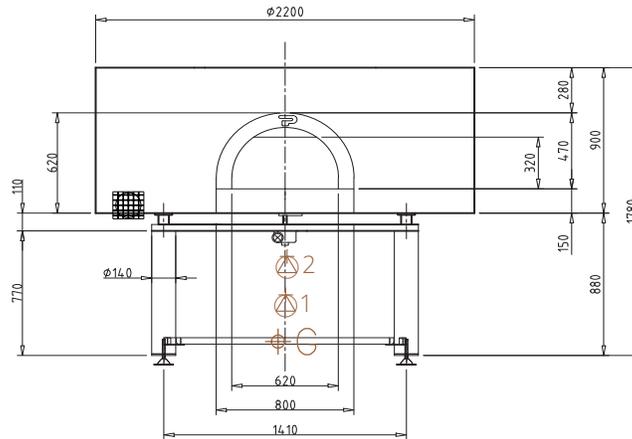
## DETAILED SPECS

**WEIGHT:**  
**3,860 LB**

We make every effort to provide accurate information regarding manufacturer's reported dimension information.

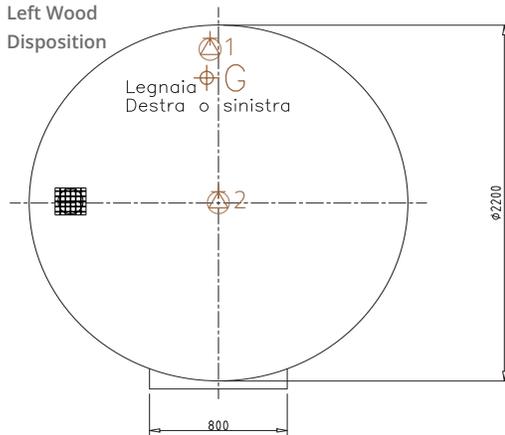
Please note that due to the artisan nature of the manufacturing process, from time to time, product sizing and ship weight may vary slightly.

### FRONT ELEVATION

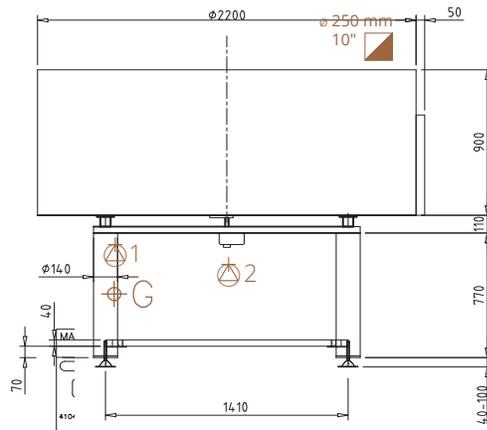


### OVERHEAD VIEW

Pictured:  
Left Wood  
Disposition



### LEFT VIEW



## KEY

	1	Gas Burner Electrical Connection
	2	Rotation Motor Electrical Connection
	G	Gas Connection
		Flue Collar Exhaust Connection
		Wood Grate/ Ash Catch

All measurements listed in millimeters

## CLEARANCES

Minimum clearance of the oven (built-in or standalone) to combustible materials are as follows:

**Top: 14" (356 mm)**

**Back & Sides: 1" (25 mm)**

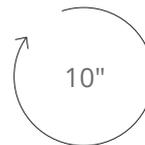
- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

## VENTILATION REQUIREMENTS

Direct connection as a natural draft, grease-rated chimney system per NFPA 96 and UL 2162 is recommended. If the duct run exceeds 20 feet or incorporates a 90° elbow, a UL 705 & UL 762 listed rooftop exhaust fan shall be installed to ensure adequate pressure within the duct. A Listed Type 1 exhaust hood, or one constructed in accordance with

all relevant local and national codes (NFPA 96), may also be installed above the oven in instances where a natural/power draft chimney system is otherwise impossible. See "Ventilation Document - Pavesi" for details.

**Operational airflow:** 150-200 CFM  
**Static Pressure at Flue Collar:** 0.05 in H<sub>2</sub>O



FLUE COLLAR  
CONNECTION  
DIAMETER

## ELECTRICAL REQUIREMENTS

- |                            |                          |
|----------------------------|--------------------------|
| <b>Gas Burner</b>          | <b>Rotation Motor</b>    |
| ■ 120 VAC,<br>0.5 A, 60 Hz | ■ 120 VAC,<br>7 A, 60 Hz |

## 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.

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