



*AUTHENTIC.*  
**ITALIAN.**  
**OVENS.**



WOOD+FIRE

GREENS+

SINCE 1969,

**PAVESI IS SYNONYMOUS  
FOR HIGH-POWERED PERFORMANCE**

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## PAVESI FORNI

MASTERFULLY VERSATILE

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**FOUNDED 1969 IN MODENA, ITALY**

The only refractory brick oven in the world with a **one-piece floor**. Preferred by top chefs for its consistent, reliable performance.

*Traditional & rotating floor models available.*

# PAVESI



## THE ONLY ONE-PIECE REFRACTORY FLOOR IN THE WORLD

Pavesi ovens feature a floor with unparalleled heat transfer and reduction in hot & cold spots.



## BUILDING ON-SITE

Forza Forni can build Pavesi ovens *on-site* for easier installation.

*Minimum 36" doorway*



### FUEL OPTIONS



Wood-fired



Gas-fired



Wood & Gas-fired

### TRADITIONAL



#### RPM TRADITIONAL

OVEN MODELS: 120 • 140 • 140x160 • 140x180

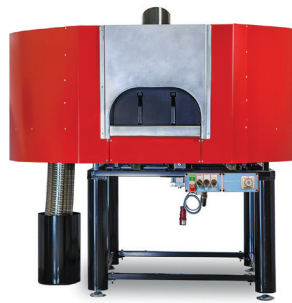


### ROTATING



#### BISTRO TWISTER

110 • 130



#### TWISTER 135


135



#### WALL TWISTER

110 • 130 • 150





*I'VE USED DECK OVENS, I'VE USED GRILLS, I'VE USED REGULAR WOOD-FIRED OVENS.  
I'VE BEEN USING A PAVESI ROTATING OVEN FOR 3 YEARS...*

**...I DON'T KNOW IF I COULD  
EVER CHANGE BACK**

**EXECUTIVE CHEF STEVEN FLYNN**  
OGLIASTRO PIZZA BAR, BROOKLYN, USA



SOME OF OUR CLIENTS:



**ANTICO**

Atlanta, GA



**CITIFIELD STADIUM**

New York, NY



**CONNIE'S PIZZA**

Chicago, IL



**UNA PIZZA NAPOLETANA**

San Francisco, CA



**ROBERTA'S**

Brooklyn, NY



**KESTÉ**

New York, NY





**SINCE 1892,  
ACUNTO IS THE BEATING  
HEART OF ARTISAN PIZZA  
OVENS IN NAPLES**

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## **ACUNTO FORNI**

AUTHENTIC NEAPOLITAN

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### **FOUNDED 1892 IN NAPLES, ITALY**

Acunto Napoli has been synonymous with quality wood fired ovens since 1892. Over four generations of the Acunto family have built these traditional brick ovens by hand.



## THE ORIGINAL NEAPOLITAN OVEN FOR AUTHENTIC PIZZA NAPOLETANA

Built with **salt, rock, clay** and **sand** from the base of **Mount Vesuvius**, the **Acunto** oven is built for quality Neapolitan performance.



### CUSTOM VENETIAN TITLE

**Forza Forni** can design and tile your oven with imported **Venetian** ceramic and metal tiles.

### FUEL OPTIONS



Wood-fired



Gas-fired



### ANGOLARE

120 • 130



### CIRCOLARE

120 • 130




### VESUVIO

120 • 130



OVEN MODELS:



**REVOLUTIONARY.  
IZZO CRACKED THE CODE  
FOR HIGH-PERFORMANCE  
ELECTRIC BRICK OVENS**

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**IZZO FORNI**

ELECTRIC NEAPOLITAN

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**FOUNDED 1951 IN NAPLES, ITALY**

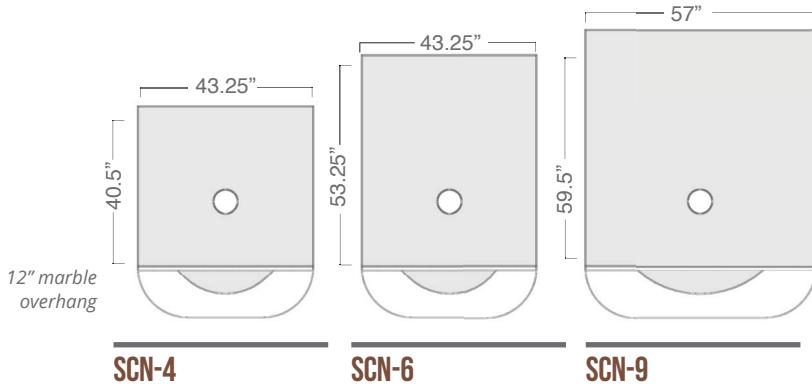
The Izzo Elettrico stands as one of the greatest advances in Neapolitan pizza production since the invention of the Margherita pizza; a fully electric brick oven that reaches 850°F.





## ELECTRIC POWER, WITH TRADITIONAL NEAPOLITAN RESULTS

This oven is built with authentic *"Biscotto di Sorrento"* refractory bricks in a traditional low dome shape - but is entirely electric powered. There is no need to rotate pizzas during the cooking process, as heat is evenly distributed through the dome and floor.



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# MOBILE BRICK OVENS

FEATURING PAVESI TRADITIONAL OVENS

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BUILT BY FORZA FORNI SINCE 2006

The **Forza Forni** family of mobile brick ovens feature options ranging from the lightweight **Caterer 90** for part-time catering, to the **Pizza Trailer** for a complete mobile food business.



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THE PIZZA TRAILER



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CATERER 90



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CATERER 120

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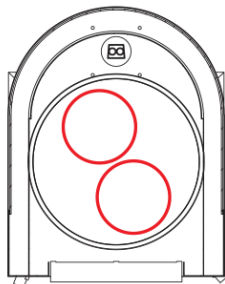
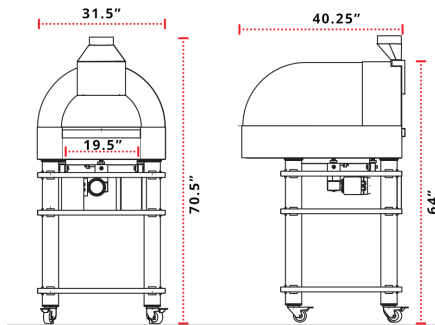
# BAMBINO TWISTER

THE WORLD'S SMALLEST ROTATING BRICK OVEN

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## TRANSFORM YOUR KITCHEN OVERNIGHT

The **Bambino Twister** is fueled by a *single gas* fired flame, that creates a **strong heat pressure effect**. The **rotating floor** allows the operator to simply place dishes on the oven floor and watch them bake evenly.



FITS TWO 12" PIZZAS OR  
ONE 18" PIZZA



BAMBINO



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# STENO MIXING

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FOUNDED 1946 IN MILAN, ITALY

Mix **high quality** pizza dough the right way with **Steno** mixers. The spiral, fork and diving arm implements are vastly superior to dough production from conventional stand mixers, providing better **oxygenation** and **flavors**.

*Steno*



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**SPIRAL MIXER**



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**FORK MIXER**



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**DIVING ARM MIXER**

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# TOOLS

## HIGH QUALITY ITALIAN PIZZA TOOLS

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Forza Forni stocks a wide range of imported Italian pizza tools, gadgets, and kitchenware.

Such as:

- OVEN TOOLS
- DOUGH BOXES
- PROSCIUTTO SLICERS
- DOUGH ROLLERS
- PIZZA PEELS
- OIL CRUETS
- AND MORE...





BREWSTER HQ



DEMO KITCHEN

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# TEST KITCHEN FACILITIES

COMPLETE KITCHEN FACILITIES IN NEW YORK

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## TEST KITCHEN: BREWSTER, NY

Visit Forza Forni HQ for a chance to tour the production center and bake in the ovens from the Forza Forni catalog. Book time to develop new recipes and baking methods in the complete commercial kitchen.

Located only 60 miles north of New York City, the Brewster HQ is easily accessible by commuter rail or car.

*601 N Main St, Brewster, NY 10509*

## DEMO KITCHEN: MANHATTAN, NY

Attend special demo events and book appointments for one-on-one consultation at the NYC demo kitchen, located in the Manhattan financial district.

*66 Gold St, New York, NY 10038*



# FORZA FORNI

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*www.forzaforni.com*

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