





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

FIERO GROUP 601 N Main St, Brewster, NY 10509 Email: info@fierogroup.com www.fierogroup.com 844-OVEN-INC (844-683-6462) Toll-free in USA (Hablamos Español, Falamos Português)

Please contact American representative, Fiero Forni, for further inquiries or concerns.

DOC#: VGP-1116-1



VENTILATION GUIDE



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"
- "International Residential Code"
- Local codes

ITALY

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

NORTH AMERICA

FIERO GROUP 601 N Main St, Brewster, NY 10509 Email: info@fierogroup.com www.fierogroup.com 844-OVEN-INC (844-683-6462) Toll-free in USA (Hablamos Español, Falamos Português)

Please contact American representative, Fiero Forni, for further inquiries or concerns.

DOC#: VGP-1116-1





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 powerexhausted 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.

ITALY

NORTH AMERICA

PAVESI FORNI S.R.L. Via Radidi in Piano 120/c. 41043 Corlo di Formigine (MO) Italy FIERO GROUP 601 N Main St, Brewster, NY 10509 Email: info@fierogroup.com www.fierogroup.com 844-OVEN-INC (844-683-6462) Toll-free in USA (Hablamos Español, Falamos Português)

Please contact American representative, Fiero Forni, for further inquiries or concerns.

DOC#: VGP-1116-1



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.

ITALY

PAVESI FORNI S.R.L. Via Radidi in Piano 120/c.

41043 Corlo di Formigine (MO) Italy

NORTH AMERICA

FIERO GROUP 601 N Main St, Brewster, NY 10509 Email: info@fierogroup.com www.fierogroup.com 844-OVEN-INC (844-683-6462) Toll-free in USA (Hablamos Español, Falamos Português)

Please contact American representative, Fiero Forni, for further inquiries or concerns.

DOC#: VGP-1116-1