# RPM TRADITIONAL SERIES **SERIES: PAVESI TRADITIONAL BRICK OVENS**





#### **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.fierogroup.com.

## **SIZING** 71" (1800 RPM 140 x 180 RPM 140 x 160 71" (1800 mm) FRONT 63" (1600 mm) O 59" (1500 mm) 67" (1700 mm) 76" (1950 mm) 82" (2100 mm)



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
RPM 120	48"	23" x 11"	47" 	6 - 7	30 min.	64"	62"	8"	2,420 lbs
RPM 140	56"			9 - 11	45 min.	72" 	68"		2,750 lbs
RPM 140 X 160	56" x 64"			11 - 13	60 min.		78"		3,080 lbs
RPM 140 X 180	56" x 72"	•	<b>↓</b>	13 - 15	75 min.	•	84"	•	3,410 lbs

#### **PRICING**

Please call 844-683-6462 or contact info@fierogroup.com 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\*** 

OVENS CANNOT FIT THROUGH ACCESS DOORWAYS

\*TWO FACTORY-TRAINED TECHNICIANS PROVIDED FOR ON-SITE INSTALLATION + BASIC TRAVEL EXPENSES. CONTACT US FOR PRICING.

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)

Listed to: UL 2162-ULC/ORD C2162. ANSI Z83.11-CSA 1.8, & NSF-4 for Commercial Wood Fired and Gas Fired Cooking Equipment

