



OVEN CATALOG

— FORZA FORNI —



ACUNTO SERIES



THE ORIGINAL NEAPOLITAN OVENS

Over 125 years of artisan oven-building experience go into each Acunto Neapolitan brick oven. Endorsed by both the *Vera Pizza Napoletana Association* and the *Neapolitan Association of Pizzaioli*, it is the oven of choice for authentic Neapolitan pizza.





ACUNTO ANGOLARE SERIES

SERIES: ACUNTO NAPOLI OVENS



AVAILABLE IN



WOOD



GAS



WOOD/GAS



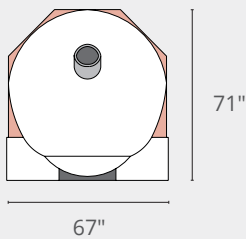
Acunto Angolare 130 Model

FEATURES

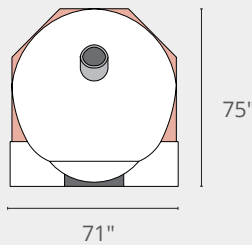
The Acunto Angolare series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening. The refractory baking floor diameter ranges from 47.5" up to 51", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, ensuring heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven may be special-ordered with removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at www.forzaforni.com.

GAA 120 PLAN ELEVATION



GAA 130 PLAN ELEVATION



Custom-tiled Acunto Angolare 130



SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAA 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	71"	10"	5,510 lbs
GAA 130	51"	8.75" x 20"	6 - 7	↓	71"	75"	↓	6,175 lbs

FORZA FORNI
601 N Main St, Brewster, NY 10509
Email: info@forzaforni.com
www.forzaforni.com

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

Ovens Listed to: UL 2162, NSF-4
Commercial Wood-Fired
Baking Ovens - Refractory Type;
File#: MH48941



DOC#: ACUNTOSERIES-01-2021

REVISED WINTER 2021. 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



ACUNTO CIRCOLARE SERIES

SERIES: ACUNTO NAPOLI OVENS



Acunto Circolare 130 Model

AVAILABLE IN



WOOD



GAS



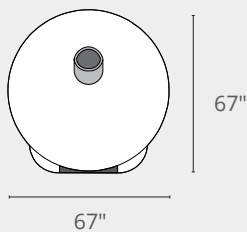
WOOD/GAS

FEATURES

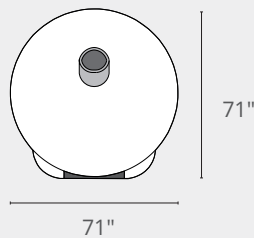
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The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven may be special-ordered with removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at www.forzaforni.com.

GAC 120 PLAN ELEVATION



GAC 130 PLAN ELEVATION



Custom-tiled Acunto Circolare 130



SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAC 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	67"	10"	5,070 lbs
GAC 130	51"	8.75" x 20"	6 - 7	↓	71"	71"	↓	5,735 lbs

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MADE IN ITALY



ACUNTO VESUVIO SERIES

SERIES: ACUNTO NAPOLI OVENS



Acunto Vesuvio 130 Model

AVAILABLE IN



WOOD



GAS



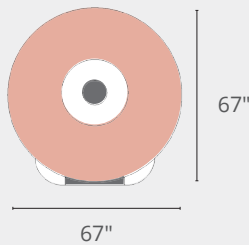
WOOD/GAS

FEATURES

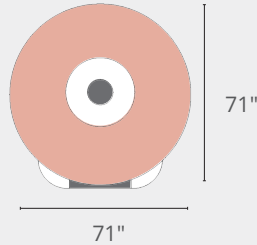
The Acunto Vesuvio series ovens are hand-built Neapolitan brick ovens which feature a cast steel door opening. The refractory baking floor diameter ranges from 47.5" up to 51", lined with hand-made clay bricks to form a dome. An internal steel and cement structure reinforces the dome and shapes the oven base. A proprietary mixture of Neapolitan sand, volcanic rock and clay form a thick insulation, heat retention.

The oven is finished with red and white quartz paint and white Carrara marble countertops - the painted surfaces are prepared for tiling. The oven may be special-ordered with removable steel legs, or placed on an existing structure without factory provided legs. Information about the addition of gas burners, custom tiling, or leg options can be found online at www.forzaforni.com.

GAV 120 PLAN ELEVATION



GAV 130 PLAN ELEVATION



Custom-tiled Acunto Vesuvio 130



SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
GAV 120	47.5"	8.75" x 17"	5 - 6	1 Hour	67"	67"	10"	6,070 lbs
GAV 130	51"	8.75" x 20"	6 - 7	↓	71"	71"	↓	6,735 lbs

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MADE IN ITALY

PAVESI

TRADITIONAL SERIES



CRAFTED WITH PRECISION AND CARE

Pavesi Traditional Ovens meld classical 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.





RPM TRADITIONAL SERIES

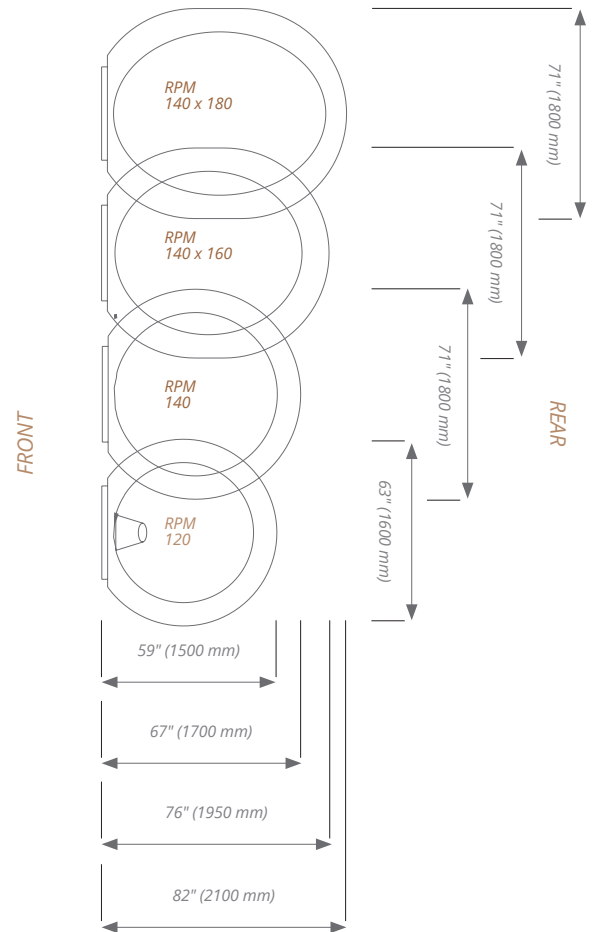
SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI



Pavesi RPM Traditional 140

SIZING



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"			13 - 15	75 min.		84"		3,410 lbs

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MADE IN ITALY



JOY TRADITIONAL SERIES

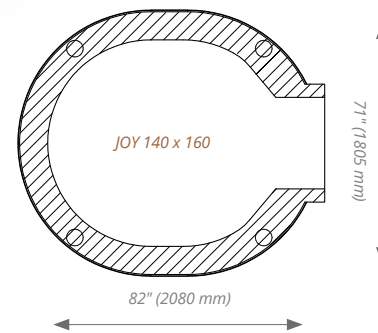
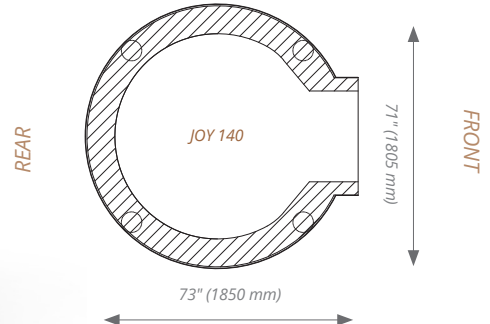
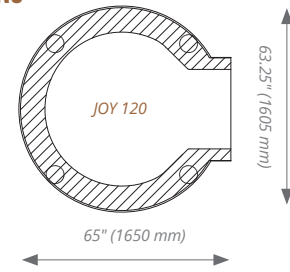
SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI



Pavesi JOY Traditional 120

SIZING



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
JOY 120	47.25"	24.5" x 9.25"	47"	6 - 7	30 min.	63.25"	65"	8"	2,500 lbs
JOY 140	55.25"			9 - 11	30 min.	71"	73"		2,900 lbs
JOY 140x160	55.25" x 63"			11 - 13	60 min.		82"		3,500 lbs

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PAVESI

ROTATING SERIES



SIGNATURE REFRACTORY RECIPE

Pavesi Rotating Ovens meld classical cutting-edge culinary techniques into one exceptional oven with a rotating, refractory oven floor. Developed and manufactured in Modena, Italy for almost 50 years, Pavesi is a pioneer in high-performance refractory materials.





BISTRO TWISTER SERIES

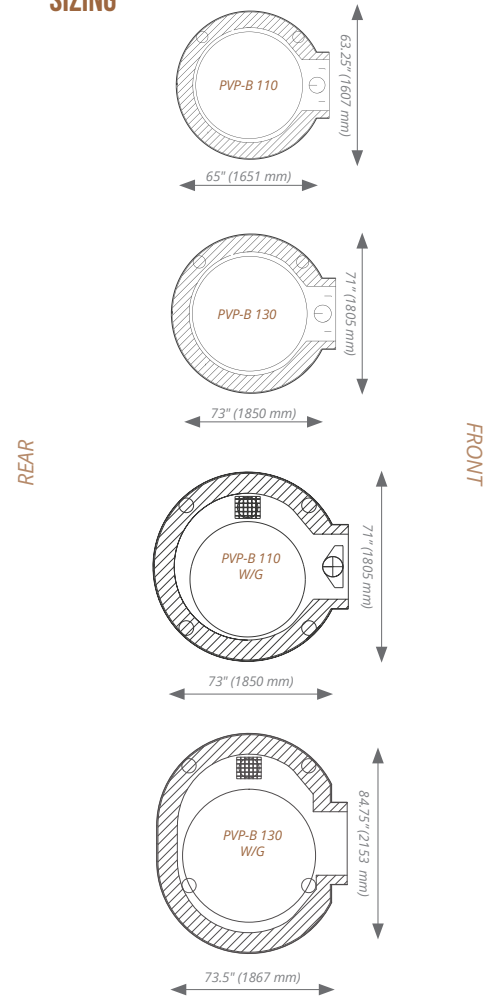
SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI



Pavesi Bistro Twister 110

SIZING



AVAILABLE IN



GAS



WOOD/GAS

SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
PVP-B 110 Gas	43.25"	24.5" x 9.25"	43.25"	8 - 10	45 min.	63.25"	65"	8"	2,200 lbs
PVP-B 110 W/G	44"	24.5" x 9.25"	43.25"	8 - 10	45 min.	71"	73"	8"	3,130 lbs
PVP-B 130 Gas	51"	24.5" x 9.25"	51"	10 - 12	45 min.	71"	73"	8"	3,230 lbs
PVP-B 130 W/G	51"	24.5" x 9.25"	51"	10 - 12	60 min.	84.75"	73.5"	8"	3,638 lbs

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TWISTER SERIES

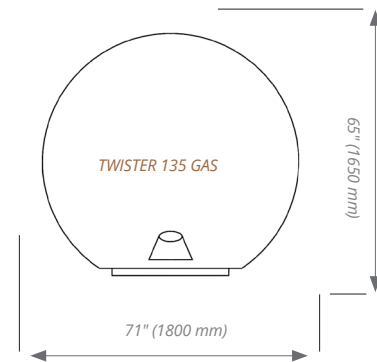
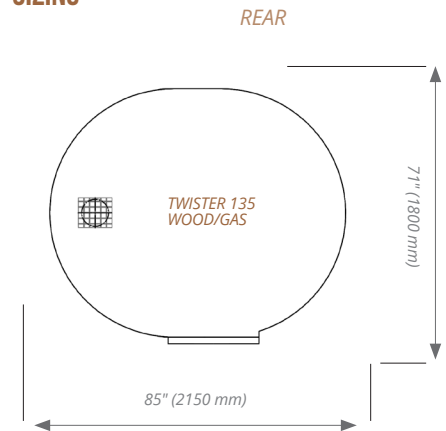
SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

SIZING



Pavesi Twister 135 Wood/Gas



FRONT

AVAILABLE IN



GAS



WOOD/GAS

SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
TWISTER GAS	54"	23" x 11"	44"	10 - 12	60 min.	72"	68"	8"	3,000 lbs
TWISTER WOOD/GAS	54"	↓	↓	↓	↓	72" / 82"	82" / 72"	↓	3,150 lbs

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MADE IN ITALY



NAPOLI TWISTER SERIES

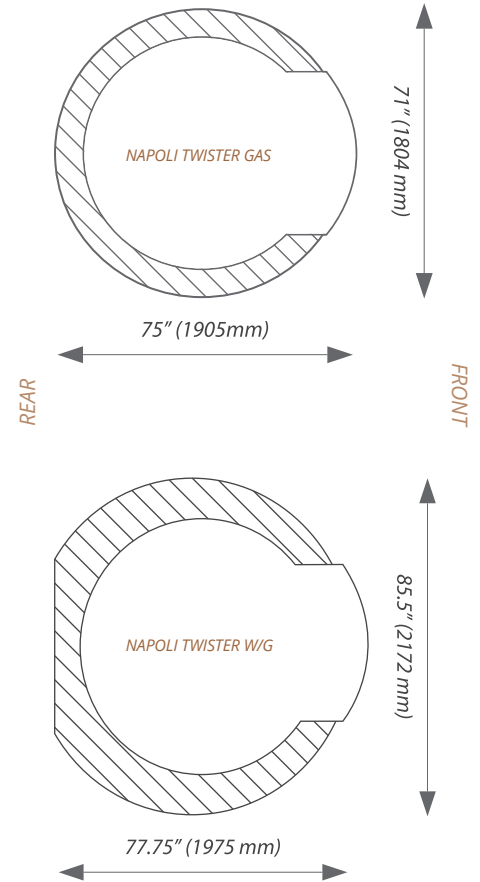
SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI



Pavesi Napoli Twister 135 Wood/Gas

SIZING



AVAILABLE IN



GAS



WOOD/GAS

SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
NT Gas	51"	22.5" x 9.56"	46.5"	10 - 12	60 min.	71"	75"	8"	3,600 lbs
NT W/G	51"	22.5" x 9.56"	46.5"	10 - 12	60 min.	85.5"	77.75"	8"	3,900 lbs

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MADE IN ITALY



BAMBINO TWSITER

SERIES: BAMBINO ROTATING BRICK OVENS

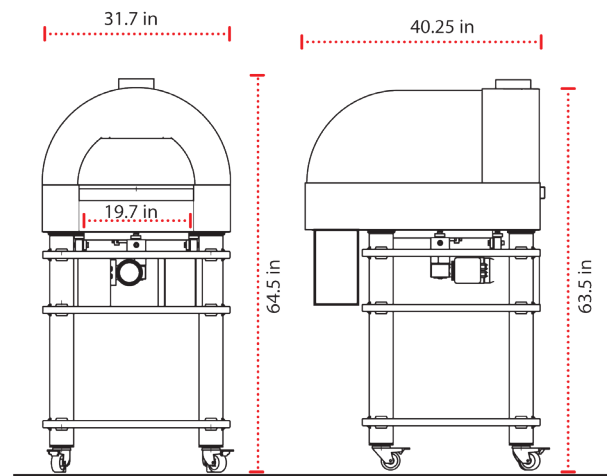


Bambino Twister 60

FEATURES

It's simple construction and portable nature, the Bambino Oven can be installed in almost any imaginable scenario. The revolving deck offers effortless cooking capabilities, without the need to touch or turn the product during baking.

Featuring a 24.25" diameter rotating floor, and a small external size (approx 31.7" width). The professional Bambino Oven can reach temperatures exceeding 800°F. In addition to pizzas, can bake artisan bread and succulent roasts or stews. Custom facade options can be found online at www.forzaforni.com.



GAS REQUIREMENTS

This equipment may be used with LP gas or natural gas (must be specified on order)

CONNECTION SIZE:	3/4" Male threaded			
	LP GAS		NATURAL GAS	
GAS PRESSURE:	11-14 in H ₂ O		5.5-14 in H ₂ O	
MIN - MAX HOURLY BTU INPUT RATING:	20,000 Btu/Hr	60,000 Btu/Hr	20,000 Btu/Hr	60,000 Btu/Hr

ELECTRICAL REQUIREMENTS

Gas Burner

■ 120 VAC,
1 A, 60 Hz
Supplied with NEMA
5-15p Plug

Rotation Motor

■ 120 VAC,
2 A, 60 Hz
Supplied with NEMA
5-15p Plug

SPECIFICATIONS

MODEL	FLOOR DIAMETER	OVEN OPENING	12" PIZZA CAPACITY	EXTERNAL WIDTH	EXTERNAL DEPTH	EXTERNAL HEIGHT	FLUE SIZE	WEIGHT
BAMBINO 60	Ø 24.25"	19.7" X 7.9"	1 - 2	31.7"	40.25"	64.5"	Ø 6"	550 lbs
BAMBINO 90	Ø 35.4"	23" X 9.45"	5	43.5"	49"	72"	Ø 4.75"	1760 lbs

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Listed to: ANSI Z83.11-CSA 1.8, for
Commercial Gas Fired Cooking
Equipment



DOC#: BAMBINO-01-2021

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MADE IN ITALY

Castelli

CASTELLI OVEN SERIES



THE TRUE ROMAN OVEN

For decades, the Castelli family have worked hand in hand with the master Roman pizzaioli of the Associazione Pizzerie Italiane to create the perfect oven for perfect Roman pizza.

API Associazione
Pizzerie
Italiane



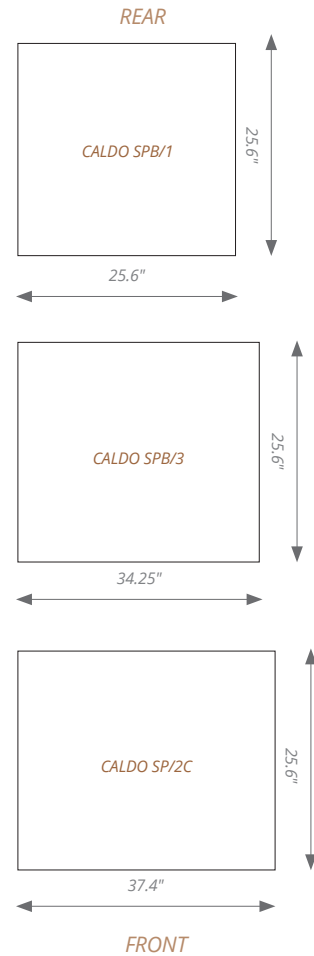
CALDO SERIES

SERIES: CASTELLI FORNI OVENS



Caldo Single Short Deck SPB/1

SIZING



AVAILABLE IN



ELECTRIC

SPECIFICATIONS

MODEL	EXTERNAL (W x D x H)	INTERNAL CHAMBER (W x D x H)	OPERATING TEMP.	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
CALDO SINGLE SHORT DECK SPB/1	25.6" x 25.6" x 18.5"	15.75" x 17.75" x 7"	450 - 480°F	3-PHASE 208V 60Hz 6.11A 2.26Kw	2 hrs	154 lbs	4" Ø
CALDO SINGLE WIDE DECK SPB/3	34.25" x 25.6" x 18.5"	24.4" x 17.75" x 7"		3-PHASE 208V 60Hz 7.78A 2.83Kw		203 lbs	
CALDO DOUBLE DECK SP/2C	37.4" x 25.6" x 28.75"	27.5" x 17.75" x 6" (2 chambers of equivalent size)		3-PHASE 208V 60Hz 15.76A 5.67Kw		386 lbs	

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Listed to: UL 197, CAN/CSA C22.2
No. 109-M1981, & NSF-4 for
Commercial Electric Cooking Appliances
UL File # E486182





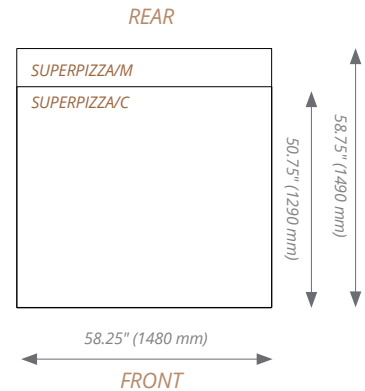
ROMA SERIES

SERIES: CASTELLI FORNI OVENS



Two Chamber Superpizza/C Model

SIZING



AVAILABLE IN



ELECTRIC

SPECIFICATIONS

MODEL	INTERNAL CHAMBER	CHAMBER HEIGHT	TOTAL HEIGHT	PIZZA CAPACITY	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
SUPERPIZZA C ONE CHAMBER	40" x 34"	4.75" or 7"	69.4"	2 x 23.5" x 15.75"	3P 208V 60Hz 1 x 26.4A	2 - 2.5 hr	1030 lbs	4" Ø
SUPERPIZZA C TWO CHAMBERS	40" x 34"		77.15"	4 x 23.5" x 15.75"	3P 208V 60Hz 2 x 26.4A		1760 lbs	
SUPERPIZZA M ONE CHAMBER	40" x 41.3"		69.4"	2 x 31.5" x 15.75"	3P 208V 60Hz 1 x 27.8A		1105 lbs	
SUPERPIZZA M TWO CHAMBERS	40" x 41.3"		77.15"	4 x 31.5" x 15.75"	3P 208V 60Hz 2 x 27.8A		1875 lbs	

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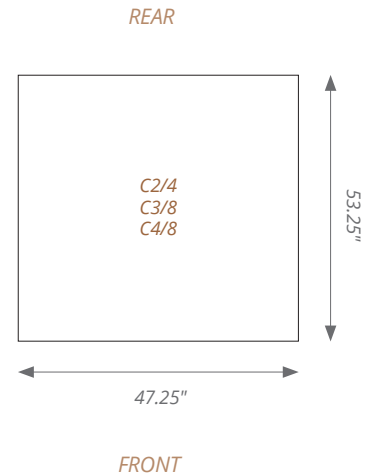
TAGLIO SERIES

SERIES: CASTELLI FORNI OVENS



Four Chamber C4/8 Model

SIZING



AVAILABLE IN

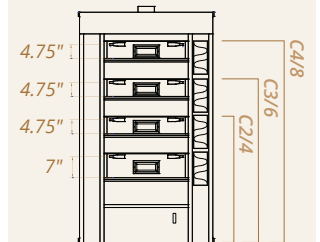


ELECTRIC

SPECIFICATIONS

MODEL	EXTERNAL (W x D x H)	INTERNAL CHAMBER (W x D)	Kw Usage: Min-Max	PIZZA CAPACITY	ELECTRICAL REQUIREMENTS	DAILY PREHEAT	TOTAL WEIGHT	FLUE SIZE
C2/4	45.7" x 53.25" x 77.5"	24.4" x 41.3"	4-14	4 x 23.5" x 15.75"	3P 208V 60Hz 38.9A	2-2.5 Hours	1,215 lbs	4" ø
C3/6			6-20	6 x 23.5" x 15.75"	3P 208V 60Hz 55.5A		1,480 lbs	
C4/8			8-27	8 x 23.5" x 15.75"	3P 208V 60Hz 75A		1,565 lbs	

* DECKS:



Castelli ovens always have one large 7" deck. Smaller decks are always 4.75". The number of smaller decks depends on the Castelli oven model.

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MOBILE UNITS



A PORTABLE ARTISANAL PIZZERIA ON WHEELS

The premier mobile pizza oven caterer and trailer available, fully equipped with the finest durable kitchen equipment and reliable traditional Pavesi oven.





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.



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

FORZA FORNI
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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



DOC#: TRAILERSERIES-01-2021

REVISED WINTER 2021. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.



CATERER SERIES

SERIES: MOBILE PAVESI TRADITIONAL BRICK OVENS

FEATURES

The Caterer series of mobile brick ovens are an agile option for the caterer on the go at private or modest public events. Available in two models, the Caterer Duo with 35.4" baking floor and Caterer Quattro with 43.3" baking floor, this mobile oven can easily become the center of any outdoor event. The Caterer series features the Pavesi Traditional Oven from Modena, Italy.

The trailer features a removable tow hitch bar and kickstands that allow the oven to stand without the support of the temporary wheel jack or vehicle. The trailer is hitched to the vehicle via a 2" ball coupler and 4 pin trailer plug.



Caterer Quattro

SPECIFICATIONS

MODEL	OVEN FLOOR	DIMENSIONS (WITHOUT TOW HITCH BAR)	12" PIZZA CAPACITY	STORAGE SPACE (BELOW OVEN)*	TRAILER WEIGHT	EXTERIOR FINISH
CATERER DUO	35.4" ø	86"W x 64"L x 72.75"H	2 Pizzas	57"W x 57"L x 19.5"H	2,000 lbs	Stucco color of choice included
CATERER QUATTRO	43.3" ø	86"W x 64"L x 72.75"H	4 Pizzas	63"W x 61"L x 19.25"H	2,530 lbs	↓

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