



# BISTRO TWISTER 110 WOOD/GAS

SERIES: PAVESI ROTATING OVENS



Standard Pavesi  
Bistro Twister 110  
Wood/Gas, tiled

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

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

CUSTOM FACADE:  YES  NO

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

BURNER POSITION:  L  R

• PVPB110-WG is constructed in a place by a certified Fiero Group Technician.

## REFRACTORY MONOBLOCK FLOOR

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

## TRADITION & TECHNOLOGY

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

## VERSATILE & RELIABLE

The Pavesi Bistro Twister 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 Bistro Twister 110 is a hand-built Italian hearth-style brick oven which features a rotating refractory oven floor. The solid, single piece refractory floor diameter is 43 1/4", with a front-facing oven arch opening which allows access to the hearth at 24 1/2" wide by 9 1/4" tall. Wood fuel is combusted within the oven hearth, to the side of the rotating floor. A steel ash catch allows wood to burn and drop into a fire-proof container placed on the floor underneath the oven.

A powerful single flame gas burner sits opposite the wood fired oven grate to preserve the wood fired ambiance. 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 external structure is formed by a tiled dome and sits on top of four circular dark gray steel legs. Custom facade options can be found online at [www.fierogroup.com](http://www.fierogroup.com).

BAKING SURFACE	OVEN OPENING	EXTERNAL WIDTH	EXTERNAL DEPTH

## 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" PIZZA CAPACITY: 8 - 10 PIZZAS

RECOMMENDED BAKING TIME: 90 - 240 SECONDS  
(DEPENDING ON PIZZA STYLE)

RECOMMENDED OVEN FLOOR

TEMPERATURE RANGE: 600°F - 900°F  
(DEPENDING ON PIZZA STYLE)

DAILY PREHEAT TIME: 45 MINUTES

## ROTATION MOTOR CONTROL PANEL



FIERO GROUP  
601 N Main St, Brewster, NY 10509  
Email: [info@fierogroup.com](mailto:info@fierogroup.com)  
[www.fierogroup.com](http://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



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

MADE IN ITALY



# BISTRO TWISTER 110 WOOD/GAS

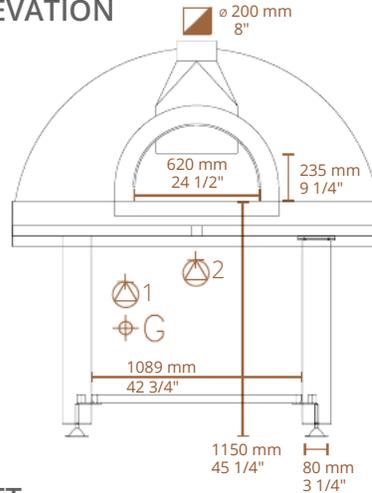
SERIES: PAVESI ROTATING OVENS

## DETAILED SPECS

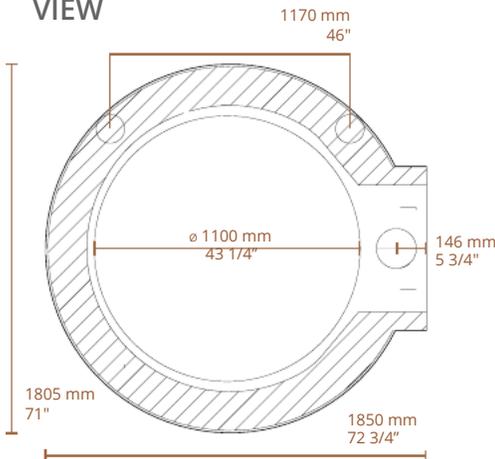
**WEIGHT:**  
**3,130 LB**

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

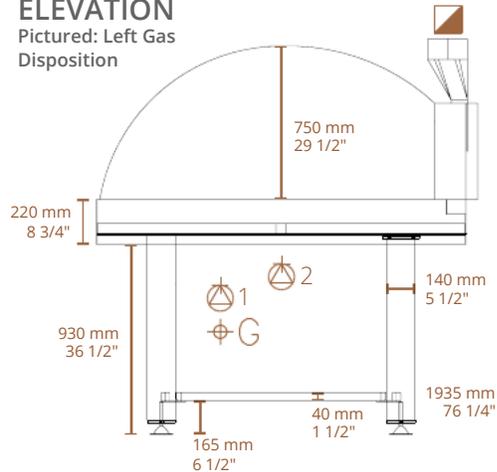


### PLAN VIEW



### LEFT ELEVATION

Pictured: Left Gas Disposition



## KEY

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

## 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)**

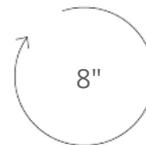
- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

## 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  
(EXTERNAL)

## ELECTRICAL REQUIREMENTS

- |                            |                          |
|----------------------------|--------------------------|
| <b>Gas Burner</b>          | <b>Rotation Motor</b>    |
| ■ 120 VAC,<br>1.2 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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