



# AUTHENTIC. ITALIAN. OVENS.

PAVESI ROTATING. CONSISTENT PERFECTION.





# ARTISAN QUALITY. COMMERCIAL CONSISTENCY.



## PERFECT BAKE GUARANTEED

The batch recipe program timer controls the rotating floor to consistently produce the exact product you intended



## PRODUCTION POWERHOUSE

Double your output compared to an equivalent static oven. Bake up to 250 pizzas/hour without breaking a sweat.



## ARTISANAL QUALITY MADE SIMPLE

Oven dynamics designed on the ancient principles of the "Pompeii" oven. Achieve the authentic flavors only possible with a traditional oven.

**What if you could deliver an artisanal quality pizza or wood-fired dish, with the ease, consistency, and speed of a conveyor oven? The Fiero line of commercial rotating ovens deliver all of that; neatly packaged within the beauty, tradition, and charm of an authentic Italian brick oven!**

Perfect for high-volume pizza making, our commercial brick pizza ovens help you grow expanding food-service operations. Whether it's a 10" Neapolitan pizza or an 18" New York pie, the powerful gas burner and rotation controls achieve the exact bake you're looking for and more.

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# PAVESI BISTRO TWISTER

## ROTATING PIZZA OVEN



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Available with 43.25"  
or 51" deck.  
The Bistro Twister  
features a domed roof  
finished in authentic  
Venetian tile.

The Bistro Twister provides a modern and airy appearance. The oven exterior features a space grey powdercoated metal finish, tiled dome, and stainless steel oven landing.

### FEATURES

- Available in gas, or wood/gas (for ambience).
- Tiled in imported 1"x1" Venetian ceramic or metal tile.
- Powerful self-modulating gas burner with automatic oven temperature control.
- High performance refractory components manufactured in Modena, Italy by Pavesi (c. 1969). Includes single piece floor.
- Programmable rotation control panel for timed bake cycles.

### CUSTOM TILE FINISHES

Standard single color Venetian tile finish included. Optional tile finishes include custom pattern designs, custom block lettering, and more. See [fierogroup.com](http://fierogroup.com) for more.



**Pavesi Bistro Twister 110 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 G	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	43.25"	24.5" x 9.25"	43.25"	8 - 10	45 min.	71"	73"	8"	3,130 lbs
PVP-B 130 G	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

# PAVESI NAPOLI TWISTER

## ROTATING PIZZA OVEN



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Beauty and brains delivered in one simple package. High performance power meets the impact of artisanal showmanship.

The Napoli Twister features the classic Italian oven facade, with a surface finished in Venetian tile. The oven mouth features a black steel faceplate with a curved granite landing.

### FEATURES

- Available in gas, or wood/gas (for ambience)
- Tiled in imported 1"x1" Venetian ceramic or metal tile
- Powerful self-modulating gas burner with automatic oven temperature control.
- High performance refractory components manufactured in Modena, Italy by Pavesi (c. 1969). Includes single piece floor.
- Programmable rotation control panel for timed bake cycles.

### CUSTOM TILE FINISHES

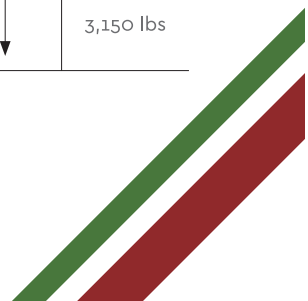
Standard single color Venetian tile finish included. Optional tile finishes include custom pattern designs, custom block lettering, and more. See [fierogroup.com](http://fierogroup.com) for more.



Napoli Twister Gas

## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
NAPTW-130 GAS	51"	23" x 11"	44"	10 - 12	60 min.	72"	68"	8"	3,000 lbs
NAPTW-130 WOOD/GAS	51"	↓	↓	↓	↓	72" / 82"	82" / 72"	↓	3,150 lbs



# PAVESI TWISTER SERIES

## ROTATING PIZZA OVEN



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The Pavesi Twisters feature the world's only one-piece refractory floor. No tile gaps for incredible heat-transfer and retention.

The Twister series is the original and classic Pavesi Rotating oven design, based on the iconic RPM Oven design. It features a powdercoated Rosso Corsa red steel finish.

### FEATURES

- Available in gas, or wood/gas (for ambience).
- Finished in powdercoated Rosso Corsa red steel.
- Powerful self-modulating gas burner with automatic oven temperature control.
- High performance refractory components manufactured in Modena, Italy by Pavesi (c. 1969). Includes single piece floor.
- Programmable rotation control panel for timed bake cycles.

### CUSTOM METAL FINISHES

Standard Rosso Corsa red steel finish included. Optional metal finishes include stainless steel, powdercoated copper, black, and more. See [fierogroup.com](http://fierogroup.com) for more.



Standard Pavesi  
Twister Wood/Gas

## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACI-	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
TWISTER 130 G	51"	23" x 11"	44"	10 - 12	60 min.	72"	68"	8"	3,000 lbs
TWISTER 130 W/G GAS	51"	↓	↓	↓	↓	72" / 82"	82" / 72"	↓	3,150 lbs

# THE BAMBINO

## ROTATING PIZZA OVEN

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Don't let its small size fool you – the Bambino packs a big punch! Roast, sear, and bake at over 750°F, with perfect balance.

**Ultra compact with ultra performance. The Bambino Twister opens new frontiers for nearly any foodservice operation.**

Easily positioned under an existing kitchen line (or in a small terrace) thanks to its mobile stand, the rotating deck Bambino oven transforms kitchen capabilities instantly. Bake artisan pizza and wood-fired dishes with ease, owing to its deceptively simple controls & operator-friendly design.

The Bambino is fueled by a single gas-fired burner that creates a strong heat pressure effect. This effect is key to achieving the top heat necessary for baking pizzas and roasting proteins/vegetables. With its manually controlled rotating floor and small form factor, the Bambino oven can reach temperatures exceeding 750°F.

The rotating floor allows the operator to simply place dishes on the oven floor and bake evenly. There is **no need to move or touch food during the baking/roasting process.**



**Bambino 60**

### FEATURES

- High performance one piece refractory floor manufactured in Modena, Italy by Pavesi (c. 1969).
- Powerful single flame modulating gas burner
- Stainless steel control panel with oven temp. read-out, manual gas burner BTU dial, and floor rotation speed dial.
- Space grey powdercoated oven frame set on casters.

### ACCESSORIES

- **Cast aluminum bakeware pans (made in Italy).** This lightweight bakeware heats quickly and evenly, is dishwasher safe, and is excellent presentation for diners.

## SPECIFICATIONS

MODEL	FLOOR DIAMETER	OVEN OPENING	12" PIZZA CAPACITY	EXTERNAL WIDTH	EXTERNAL DEPTH	EXTERNAL HEIGHT	FLUE SIZE	WEIGHT
BAMBINO 60	24.25"	19.7" X 7.9"	1 - 2	31.5"	40.25"	70.5"	Ø 6"	550 lbs
BAMBINO 90	35.4"	23" X 9.45"	5	43.5"	49"	72"	Ø 4.75"	1760 lbs