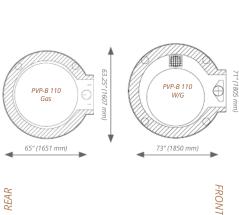




Standard Pavesi Bistro Twister 110



71" (1805

PVP-B 130

Gas

73" (1850 mm)

SIZING



VESI

MONOBLOCK FLOOR

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

AVAILABLE IN



Approved by the Association of Neapolitan Pizzaiuoli of America

84.75"

mm,

PVP-B 130

W/G

73.5" (1867 mm



FEATURES

Pavesi Bistro Twister Ovens meld classical and cuttingedge culinary techniques into one exceptional oven with a rotating, refractory oven floor. 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 state-of-the-art gas burner electronically reads the oven floor temperature to maintain the desired baking heat. Pavesi is a pioneer in high-performance refractory materials. More information can be found online at www.fierogroup.com.

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	

PRICING

FOB 10509, NY

WARRANTY INFORMATION

Please call 844-683-6462 or contact info@fierogroup.com for pricing

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

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*

FOR LOCATIONS WHERE PRE-BUILT OVENS CANNOT FIT THROUGH ACCESS DOORWAYS

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



DOC#: PAVBISTWISTERSERIES-0326-19

REVISED SPRING 2019. As products continue to improve, spec sheets may change without notice. Please call Fiero Forni for the latest specification sheet and for further details.

MADE IN ITALY



NAPOLI TWISTER SERIES SERIES: PAVESI ROTATING OVENS

SIZING

REAR

PAVESI

MONOBLOCK FLOOR The world's only one-piece refractory floor. No tile gaps for incredible heat-transfer

and retention.

AVAILABLE IN

GAS





FEATURES

The Napoli Twister Ovens are designed to preserve traditional Italian hearth oven dynamics with ease and consistency from its refractory monoblock rotating floor. Exceeding at holding a wide variety of temperatures to achieve almost any pizza size and style of your liking. More information can be found online at www.fierogroup.com.

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		

PRICING

FOB 10509, NY

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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.

71" (1804 mm,

85.5" (2172 mm,

FRONT

NAPOLI TWISTER GAS

75″ (1905mm)

NAPOLI TWISTER W/G

77.75" (1975 mm)

ON-SITE INSTALLATION

ON-SITE INSTALLATION AVAILABLE*

WOOD/GAS

Approved by the Association of Neapolitan

Pizzaiuoli of America

FOR LOCATIONS WHERE PRE-BUILT OVENS CANNOT FIT THROUGH ACCESS DOORWAYS

FIERO GROUP

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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#: NAPSERIES-04-23-20

REVISED WINTER 2020. As products continue to improve, spec sheets may change without notice. Please call Fiero Forni for the latest specification sheet and for further details.

MADE IN ITALY



TWISTER SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

SIZING

REAR

TWISTER 135 WOOD/GAS

85" (2150 mm)

TWISTER 135 GAS

71" (1800 mm)

FRONT

71" (1800 mm

 \bigcirc

65" (1650 mm,





(Standard Paves) . Twister 135 Gas)

FEATURES

Standard Pavesi Twister 135 Wood/Gas

Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven with a rotating floor. A stateof-the-art electronic control allows you to easily change the speed of roation, and raise or lower the temperature. A powerful twin flame gas burner preserves the wood-fired ambience. 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.

SPECIFICATIONS

OVEN **EXTERNAL** BAKING FLOOR **12" PIZZA** DAILY **EXTERNAL** FLUE MODEL SURFACE **OPENING** HEIGHT CAPACITY **PREHEAT TIME** WIDTH DEPTH SIZE WEIGHT **TWISTER** 54" 23" x 11" 44" 10 - 12 60 min. 72" 68" 8" 3,000 lbs GAS **TWISTER** WOOD/ 54" 72" / 82" 82" / 72" 3,150 lbs GAS ٧

PRICING

Please call 844-683-6462 or contact info@fierogroup.com for pricing

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

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WARRANTY INFORMATION

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ON-SITE INSTALLATION

ON-SITE INSTALLATION AVAILABLE*

Listed to: UL 2162-ULC/ORD C2162.

ANSI Z83.11-CSA 1.8, & NSF-4 for

Commercial Wood Fired and

Gas Fired Cooking Equipment

FOR LOCATIONS WHERE PRE-BUILT OVENS CANNOT FIT THROUGH ACCESS DOORWAYS

DOC#: PAVTWISTERSERIES -0326-19

REVISED SPRING 2019. As products continue to improve, spec sheets may change without notice. Please call Fiero Forni for the latest specification sheet and for further details.

MADE IN ITALY

MONOBLOCK FLOOR

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AVAILABLE IN



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