



# BISTRO TWISTER SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

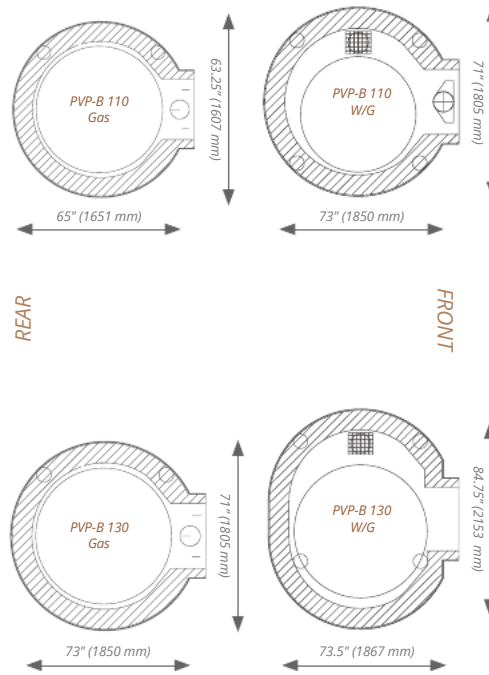


Standard Pavesi  
Bistro Twister 110

## FEATURES

Pavesi Bistro Twister Ovens meld classical and cutting-edge 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](http://www.fierogroup.com).

## SIZING



## MONOBLOCK FLOOR

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

## AVAILABLE IN



GAS



WOOD/GAS

Approved by  
the Association  
of Neapolitan  
Pizzaiuoli of  
America



## 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

Please call 844-683-6462 or  
contact [info@fierogroup.com](mailto:info@fierogroup.com) for pricing

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

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

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



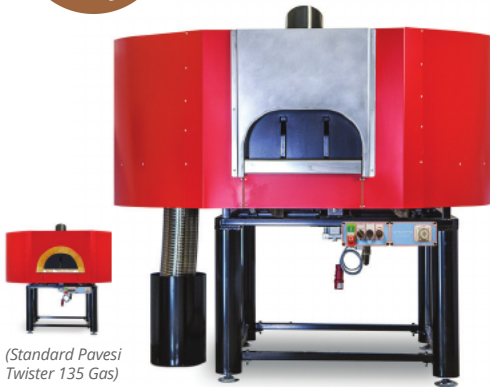




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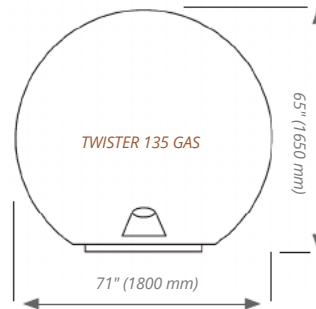
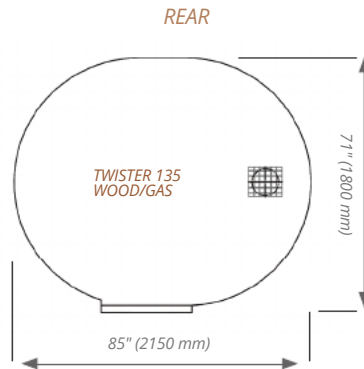
(Standard Pavesi Twister 135 Gas)

Standard Pavesi Twister 135 Wood/Gas

## FEATURES

Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven with a rotating floor. A state-of-the-art electronic control allows you to easily change the speed of rotation, 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](http://www.fierogroup.com).

## SIZING



FRONT



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## AVAILABLE IN



GAS



WOOD/GAS

Approved by the Association of Neapolitan Pizzaiuoli of America



## 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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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