



BISTRO TWISTER SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

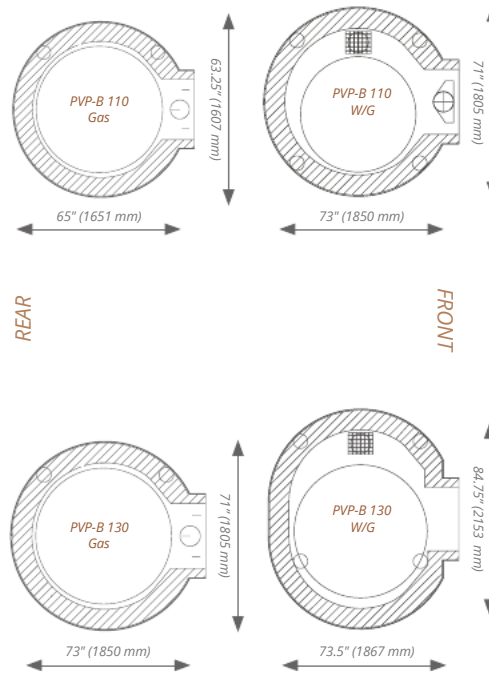


Standard Pavesi
Bistro Twister 110

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.

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 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
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





NAPOLI TWISTER SERIES

SERIES: PAVESI ROTATING OVENS

PAVESI

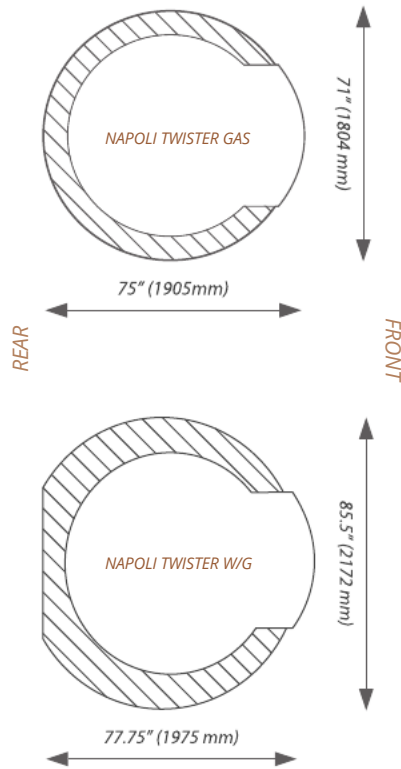


Standard Napoli Twister Gas

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.

SIZING



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AVAILABLE IN



GAS



WOOD/GAS



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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

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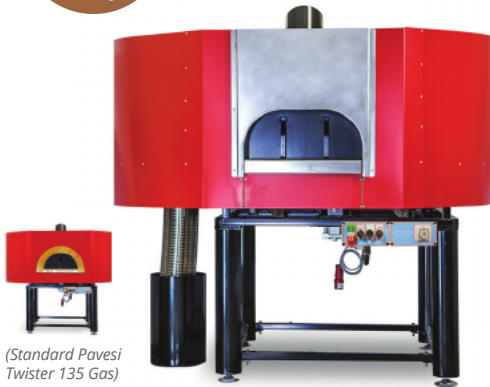




TWISTER SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI



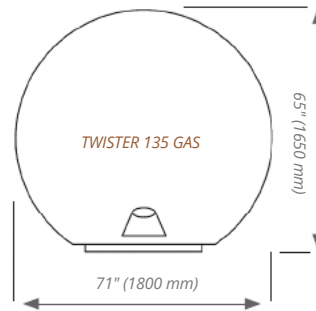
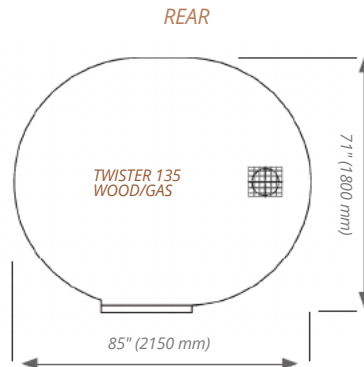
(Standard Pavesi Twister 135 Gas)

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.

SIZING



FRONT



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AVAILABLE IN



GAS



WOOD/GAS

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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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