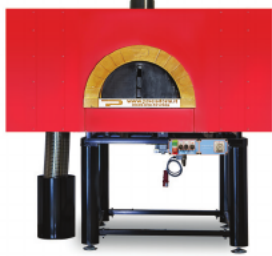




# WALL TWISTER SERIES

SERIES: PAVESI LOW DOME ROTATING OVENS

PAVESI

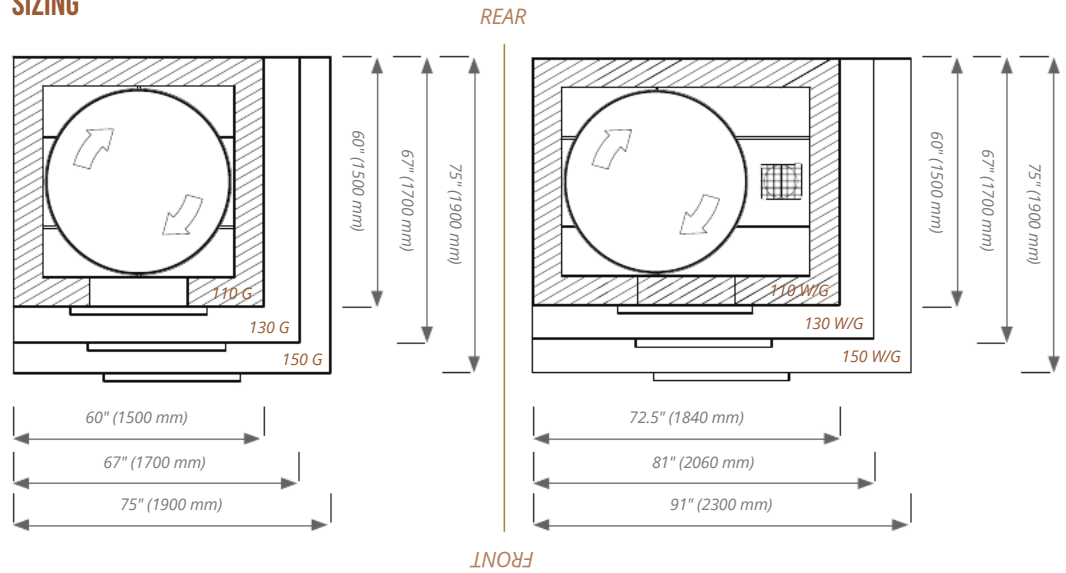


Standard Pavesi Wall Twister PVP 110 Wood/Gas

## FEATURES

Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven. Developed and manufactured in Modena, Italy for almost 50 years, Pavesi is a pioneer in high-performance refractory materials. With uniform heat distribution and a production capacity that can exceed 250 pizzas/hr, wall twister ovens are ideally suited for large premises or pizzerias whose workload is concentrated in just a few hours. 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.

## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
110 G	44"	23" x 11"	44"	8 - 10	33 min.	60"	60"	8"	2,860 lbs
130 G	52"			10 - 12	45 min.	67"	67"		2,970 lbs
150 G	60"			14 - 18	60 min.	75"	75"		3,080 lbs
110 W/G	44"			8 - 10	33 min.	72.5"	60"		3,080 lbs
130 W/G	52"			10 - 12	45 min.	81"	67"		3,190 lbs
150 W/G	60"			14 - 18	60 min.	91"	75"		3,300 lbs

## PRICING

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

