**REFRACTORY MONOBLOCK FLOOR**
The Pavesi Bistro Twister features the world's only refractory commercial brick oven floor in one solid block.

**TRADITION & TECHNOLOGY**
The Pavesi Bistro Twister is designed to preserve traditional Italian hearth oven dynamics with the ease and consistency of a rotating floor.

**VERSATILE & RELIABLE**
The Pavesi Bistro Twister design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.

**FEATURES**
The Pavesi Bistro Twister 110 is a hand-built Italian hearth-style brick oven which features a rotating refractory oven floor. The solid, single piece refractory floor diameter is 43 1/4", with a front-facing oven arch opening which allows access to the hearth at 24 1/2" wide by 9 1/4" tall. 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 powerful twin flame gas burner sits opposite the wood fired oven grate to preserve the wood fired ambiance. The internal refractory dome and single piece floor are sealed with a refractory cement and over-insulated with high quality asbestos-free ceramic blankets to ensure maximum heat retention. The external structure is formed by a fiberglass dome painted “Rosso Corso” red, and sits on top of four circular dark gray steel legs. Custom facade options can be found online at www.forzaforni.com.

**BAKING SURFACE**

<table>
<thead>
<tr>
<th>Baking Surface</th>
<th>Oven Opening</th>
<th>External Width</th>
<th>External Depth</th>
</tr>
</thead>
<tbody>
<tr>
<td>1110 mm x 44&quot;</td>
<td>235 mm x 9.25&quot;</td>
<td>620 mm x 24.5&quot;</td>
<td>1850 mm x 73&quot;</td>
</tr>
</tbody>
</table>

**GAS REQUIREMENTS**
This equipment may be used with LP gas or natural gas.

- **Connection Size:** 3/4" Male threaded
- **Natural Gas**
  - **Gas Pressure:** 11-14 in H₂O
  - **Orifice Size:** #30
  - **Hourly BTU Input Rating:** 28,000 Btu/Hr

- **LP Gas**
  - **Gas Pressure:** 5.5 - 14 in H₂O
  - **Orifice Size:** #5
  - **Hourly BTU Input Rating:** 140,000 Btu/Hr

**Oven Production**

- **12" Pizza Capacity:** 8 - 10 Pizzas
- **Recommended Baking Time:** 90 - 240 Seconds (depending on pizza style)
- **Recommended Oven Floor Temperature Range:** 600°F - 900°F (depending on pizza style)
- **Daily Preheat Time:** 45 Minutes

**Rotation Motor Control Panel**

- **Start**
- **Batch Cycle Start**
- **Batch Cycle Timer**

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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Made in Italy

REVISED FALL 2018. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.
DETAILED SPECS

WEIGHT:
3,130 LB

Minimum clearance of the oven (built-in or standalone) to combustible materials are as follows:
Top: 14" (356 mm)
Back & Sides: 1" (25 mm)
Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
Do not fill required air space with insulation or other materials.

CLEARANCES
Minimum clearance of the oven (built-in or standalone) to combustible materials are as follows:
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WEIGHT:
3,130 LB

VVENTILATION REQUIREMENTS
Direct connection as a natural draft, grease-rated chimney system per NFPA 96 and UL 2162 is recommended. If the duct run exceeds 20 feet or incorporates a 90° elbow, a UL 705 & UL 762 listed rooftop exhaust fan shall be installed to ensure adequate pressure within the duct. A Listed Type 1 exhaust hood, or one constructed in accordance with all relevant local and national codes (NFPA 96), may also be installed above the oven in instances where a natural/power draft chimney system is otherwise impossible. See "Ventilation Document – Pavesi" for details.

Operational airflow: 150-200 CFM
Static Pressure at Flue Collar: 0.05 in H₂O

ELECTRICAL REQUIREMENTS
- Gas Burner: 120 VAC, 0.5 A, 60 Hz
- Rotation Motor: 120 VAC, 7 A, 60 Hz

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.