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

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

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

**FEATURES**
The Pavesi Twister 135 Wood/Gas is a hand-built Italian hearth-style brick oven which features a rotating refractory oven floor. The solid, single piece refractory floor diameter is 54", with a front-facing stainless steel arch opening which allows access to the hearth at 23" wide by 11" tall. The hearth opening can be extended by special order. 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 is positioned behind the wood-fired oven grate to preserve the wood fired ambience and disguise the gas flame. 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 oven structure is formed by a wrapped steel sheet painted “Rosso Corso” red, and sits on top of four circular dark grey steel legs. Custom facade options can be found online at [www.forzaforni.com](http://www.forzaforni.com).

**Oven 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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**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>1350 mm 54&quot;</td>
<td>270 mm 11&quot;</td>
<td>590 mm 23&quot;</td>
<td>2150 mm 85&quot;</td>
</tr>
<tr>
<td>2250 mm 90&quot;</td>
<td>325 mm 15&quot;</td>
<td>790 mm 30&quot;</td>
<td>2850 mm 115&quot;</td>
</tr>
</tbody>
</table>

**GAS REQUIREMENTS**

This equipment may be used with LP gas or natural gas.

- **3/4” Male threaded**
- **LP GAS**
  - GAS PRESSURE: 11-14 in H₂O
  - ORIFICE SIZE: #30
  - HOURLY BTU: 28,000 Btu/Hr
- **NATURAL GAS**
  - GAS PRESSURE: 5.5 - 14 in H₂O
  - ORIFICE SIZE: #5
  - HOURLY BTU: 140,000 Btu/Hr

**MINIMUM BTU** ☐ **MAXIMUM BTU** ☐

(Burner uses an automatic modulation control system that adjusts BTU according to need.)

**Oven Production**

<table>
<thead>
<tr>
<th>Size</th>
<th>12”</th>
<th>16”</th>
</tr>
</thead>
<tbody>
<tr>
<td>PIZZA CAPACITY</td>
<td>10-12 PIZZAS</td>
<td>6-7 PIZZAS</td>
</tr>
<tr>
<td>RECOMMENDED BAKING TIME</td>
<td>1.5-3 MINUTES</td>
<td>3-5 MINUTES</td>
</tr>
<tr>
<td>OVEN TEMP RANGE</td>
<td>700-900 °F</td>
<td>500-700 °F</td>
</tr>
<tr>
<td>DAILY PREHEAT TIME</td>
<td>60 MINUTES</td>
<td></td>
</tr>
</tbody>
</table>

**Rotation Motor Control Panel**

- **START**
- **STOP**
- **ROTATION DIRECTION**
- **ROTATION SPEED**
- **BATCH CYCLE START**
- **BATCH CYCLE TIMER**
DETAILED SPECS

WEIGHT: 3,150 LB

We make every effort to provide accurate information regarding manufacturer’s reported dimension information. Please note that due to the artisan nature of the manufacturing process, from time to time, product sizing and ship weight may vary slightly.

VENTILATION 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 90º 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

KEY

<table>
<thead>
<tr>
<th>Key</th>
<th>Symbol</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>◊</td>
<td>Gas Burner Connection</td>
</tr>
<tr>
<td>2</td>
<td>◊</td>
<td>Rotation Motor Connection</td>
</tr>
<tr>
<td>G</td>
<td>◊</td>
<td>Gas Connection</td>
</tr>
<tr>
<td>F</td>
<td>◊</td>
<td>Flue Collar Connection</td>
</tr>
</tbody>
</table>

All measurements listed in millimeters

CLEARANCES

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.

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.