WALL TWISTER PVP 130 GAS
SERIES: PAVESI ROTATING OVENS

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

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

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

FEATURES
The Pavesi PVP Twister 130 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 51 1/4", with a front-facing oven arch opening which allows access to the hearth at 23" wide by 11" tall.

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 steel sheet wrap 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.

### GASH REQUIREMENTS
This equipment may be used with LP gas or natural gas.

<table>
<thead>
<tr>
<th>CONNECTION SIZE:</th>
<th>0.5&quot; Male threaded</th>
</tr>
</thead>
<tbody>
<tr>
<td>LP GAS</td>
<td>11-13 in H₂O</td>
</tr>
<tr>
<td>NATURAL GAS</td>
<td>3.5 in H₂O</td>
</tr>
<tr>
<td>GAS PRESSURE</td>
<td></td>
</tr>
<tr>
<td>ORIFICE SIZE</td>
<td>#40 #40 #22 #30</td>
</tr>
<tr>
<td>HOURLY BTU INPUT RATING:</td>
<td>80,000 150,000 45,000 110,000</td>
</tr>
<tr>
<td>PRIMARY BURNER</td>
<td>BOOSTER BURNER (Booster burner controlled by foot pedal to provide top heat at desired moment)</td>
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FORZA FORNI
601 N Main St, Brewster, NY 10509
Email: info@forzaforni.com
www.forzaforni.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

MADE IN ITALY

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REVISED SPRING 2017. 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:**
2,970 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.

ALL DISPLAYED MEASUREMENTS ARE IN MILLIMETER UNITS

**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.

**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 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**

<table>
<thead>
<tr>
<th>Component</th>
<th>Voltage</th>
<th>Amperage</th>
<th>Frequency</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gas Burner</td>
<td>120 VAC</td>
<td>0.5 A</td>
<td>60 Hz</td>
</tr>
<tr>
<td>Rotation Motor</td>
<td>120 VAC</td>
<td>7 A</td>
<td>60 Hz</td>
</tr>
</tbody>
</table>

**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.

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