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 150 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 59”, 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 powder-coated 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>1500 mm 59”</td>
<td>290 mm 11’</td>
<td>580 mm 23’</td>
<td>1900 mm 75’</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Connection Size:</th>
<th>0.5” Male threaded</th>
</tr>
</thead>
<tbody>
<tr>
<td>LP Gas</td>
<td>11-13 in H2O</td>
</tr>
<tr>
<td>Natural Gas</td>
<td>#40 #22 #30</td>
</tr>
<tr>
<td>Btu/Hr</td>
<td>80,000</td>
</tr>
</tbody>
</table>

Primary Burner Booster Burner
(Booster burner controlled by foot pedal to provide top heat at desired moment)

FORZA FORNI
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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

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.
WEIGHT: 3,080 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

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

FLUE COLLAR CONNECTION DIAMETER (EXTERNAL)

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.