TWISTER SERIES
SERIES: PAVESI TRADITIONAL BRICK OVENS

FEATURES
Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven with a rotating floor. A state-of-the-art electronic control allows you to easily change the speed of rotation, and raise or lower the temperature. A powerful twin flame gas burner preserves the wood-fired ambience. Developed and manufactured in Modena, Italy for almost 50 years, Pavesi is a pioneer in high-performance refractory materials. More information can be found online at www.forzaforni.com.

SIZING

MONOBLOCK FLOOR
The world’s only one-piece refractory floor. No tile gaps for incredible heat-transfer and retention.

AVAILABLE IN
GAS
WOOD/GAS

SPECIFICATIONS

<table>
<thead>
<tr>
<th>MODEL</th>
<th>BAKING SURFACE</th>
<th>OVEN OPENING</th>
<th>FLOOR HEIGHT</th>
<th>12” PIZZA CAPACITY</th>
<th>DAILY PREHEAT TIME</th>
<th>EXTERNAL WIDTH</th>
<th>EXTERNAL DEPTH</th>
<th>FLUE SIZE</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>TWISTER GAS</td>
<td>54”</td>
<td>23” x 11”</td>
<td>44”</td>
<td>10 - 12</td>
<td>60 min.</td>
<td>72”</td>
<td>68”</td>
<td>8”</td>
<td>3,000 lbs</td>
</tr>
<tr>
<td>TWISTER WOOD/GAS</td>
<td>54”</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>72” / 82”</td>
<td>82” / 72”</td>
<td></td>
<td>3,150 lbs</td>
</tr>
</tbody>
</table>

PRICING

Please call 844-683-6462 or contact info@forzaforni.com 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

FORZA FORNI
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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

REVISED SPRING 2019. As products continue to improve, spec sheets may change without notice. Please call Forza Forni for the latest specification sheet and for further details.

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MADE IN ITALY