



WALL TWISTER SERIES

SERIES: PAVESI LOW DOME ROTATING OVENS

PAVESI

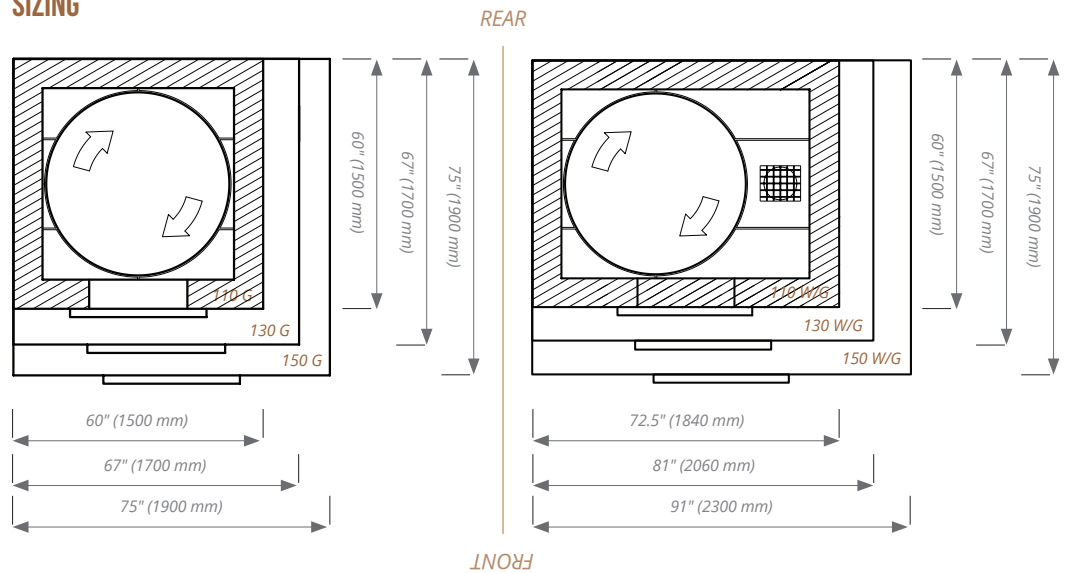


Standard Pavesi Wall Twister PVP 110 Wood/Gas

FEATURES

Pavesi Traditional Ovens meld classical and cutting-edge culinary techniques into one exceptional oven. Developed and manufactured in Modena, Italy for almost 50 years, Pavesi is a pioneer in high-performance refractory materials. With uniform heat distribution and a production capacity that can exceed 250 pizzas/hr, wall twister ovens are ideally suited for large premises or pizzerias whose workload is concentrated in just a few hours. 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.

SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
110 G	44"	23" x 11"	44"	8 - 10	33 min.	60"	60"	8"	2,860 lbs
130 G	52"			10 - 12	45 min.	67"	67"		2,970 lbs
150 G	60"			14 - 18	60 min.	75"	75"		3,080 lbs
110 W/G	44"			8 - 10	33 min.	72.5"	60"		3,080 lbs
130 W/G	52"			10 - 12	45 min.	81"	67"		3,190 lbs
150 W/G	60"			14 - 18	60 min.	91"	75"		3,300 lbs

PRICING

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

*TWO FACTORY-TRAINED TECHNICIANS PROVIDED FOR ON-SITE INSTALLATION + BASIC TRAVEL EXPENSES. CONTACT US 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
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

