



# BISTRO TWISTER SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI

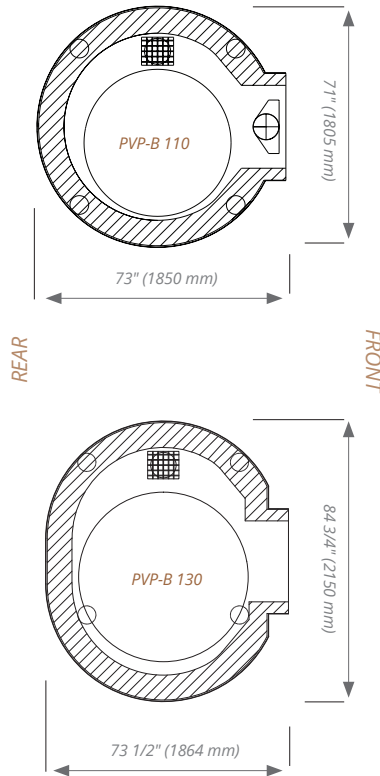


Standard Pavesi  
Bistro Twister 110

## FEATURES

Pavesi Bistro Twister Ovens meld classical and cutting-edge culinary techniques into one exceptional oven with a rotating, refractory oven floor. 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 state-of-the-art gas burner electronically reads the oven floor temperature to maintain the desired baking heat. 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](http://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



WOOD/GAS

Approved by  
the Association  
of Neapolitan  
Pizzaiuoli of  
America



## SPECIFICATIONS

MODEL	BAKING SURFACE	OVEN OPENING	FLOOR HEIGHT	12" PIZZA CAPACITY	DAILY PREHEAT TIME	EXTERNAL WIDTH	EXTERNAL DEPTH	FLUE SIZE	WEIGHT
PVP-B 110	44"	24.5" x 9.25"	45.25"	8 - 10	45 min.	71"	73"	8"	3,130 lbs
PVP-B 130	52"	↓	↓	10 - 12	60 min.	84 3/4"	73 1/2"	↓	3,638 lbs

## PRICING

Please call 844-683-6462 or  
contact [info@forzaforni.com](mailto: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](mailto:info@forzaforni.com)  
[www.forzaforni.com](http://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



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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.

MADE IN ITALY