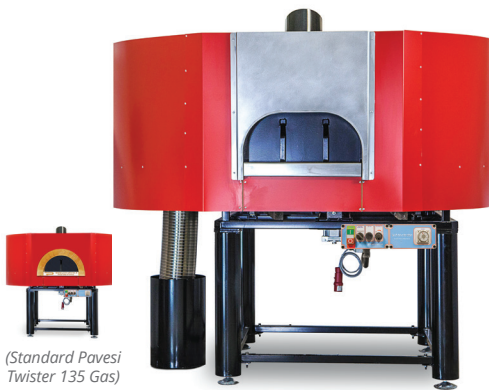




TWISTER SERIES

SERIES: PAVESI TRADITIONAL BRICK OVENS

PAVESI



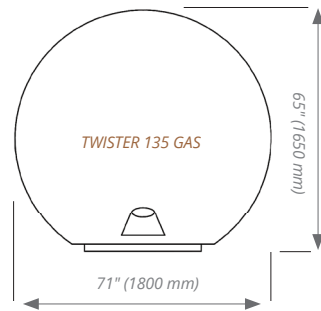
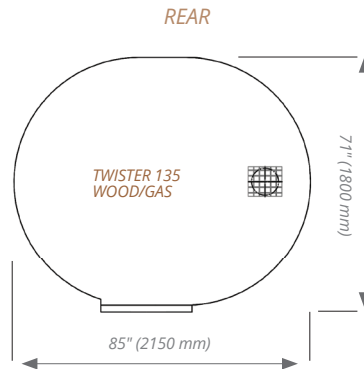
(Standard Pavesi Twister 135 Gas)

Standard Pavesi Twister 135 Wood/Gas

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



FRONT



MONOBLOCK FLOOR

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

AVAILABLE IN



GAS



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
TWISTER GAS	54"	23" x 11"	44"	10 - 12	60 min.	72"	68"	8"	3,000 lbs
TWISTER WOOD/GAS	54"	↓	↓	↓	↓	72" / 82"	82" / 72"	↓	3,150 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

