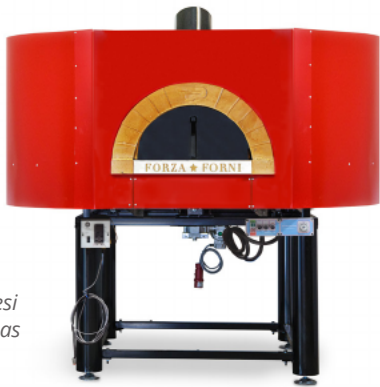




TWISTER GAS

SERIES: PAVESI ROTATING OVENS



Standard Pavesi Twister Gas

JOB NAME: _____

REFERENCE INVOICE #: _____

CUSTOM FACADE: YES NO

CUSTOM FACADE DOCUMENT #: _____

BURNER POSITION: L R

EXTENDED OVEN OPENING: 32"

• Pavesi Twister 135 Gas is constructed in a place by a certified Fiero Group Technician.

REFRACTORY MONOBLOCK FLOOR

The Pavesi Twister features the world's only refractory commercial brick oven floor in one solid block.

TRADITION & TECHNOLOGY

The Pavesi Twister is designed to preserve traditional Italian hearth oven dynamics with the ease and consistency of a rotating floor.

VERSATILE & RELIABLE

The Pavesi Twister design exceeds at holding a wide variety of temperatures to achieve almost any pizza size and style.



Approved by the Association of Neapolitan Pizzaiuoli of America

FEATURES

The Pavesi Twister 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 51", with a front-facing stone arch opening which allows access to the hearth at 23" wide by 11" tall. The hearth opening can be extended by special order. The oven is supplied with a single-flame powered gas burner for use as a primary oven heat source. The self-modulating gas burner monitors the oven floor temperature to adjust the BTU input for maximum efficiency and steady performance. 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 oven structure is formed by a wrapped steel sheet painted "Rosso Corso" red, and sits on top of four circular black steel legs. Custom facade options can be found online at www.fierogroup.com.

BAKING SURFACE	OVEN OPENING	EXTERNAL WIDTH	EXTERNAL DEPTH
 1300 mm 51"	 270 mm 11" 590 mm 23"	 1800 mm 71"	 1650 mm 65"

GAS REQUIREMENTS

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

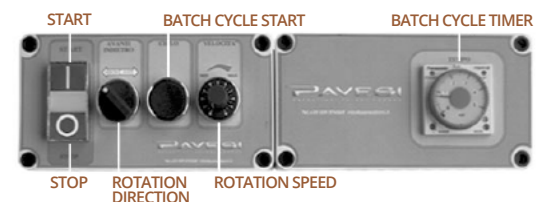
CONNECTION SIZE:	3/4" Male threaded			
	LP GAS		NATURAL GAS	
GAS PRESSURE:	11-14 in H ₂ O		5.5 - 14 in H ₂ O	
	●	○	●	○
ORIFICE SIZE:	#30		#5	
HOURLY BTU INPUT RATING:	28,000 Btu/Hr	140,000 Btu/Hr	28,000 Btu/Hr	140,000 Btu/Hr

● MINIMUM BTU ○ MAXIMUM BTU (Burner uses an automatic modulation control system that adjusts BTU according to need.)

OVEN PRODUCTION

	12"	16"
PIZZA CAPACITY	10-12 PIZZAS	6-7 PIZZAS
RECOMMENDED BAKING TIME:	1.5-3 MINUTES	3-5 MINUTES
OVEN TEMP RANGE:	700-900 °F	500-700 °F
DAILY PREHEAT TIME:	60 MINUTES	

ROTATION MOTOR CONTROL PANEL



FIERO GROUP
601 N Main St, Brewster, NY 10509
Email: info@fierogroup.com
www.fierogroup.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





TWISTER GAS

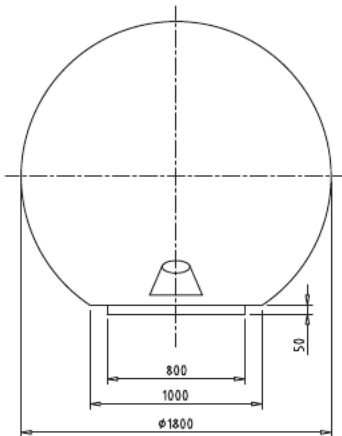
SERIES: PAVESI ROTATING OVENS

DETAILED SPECS

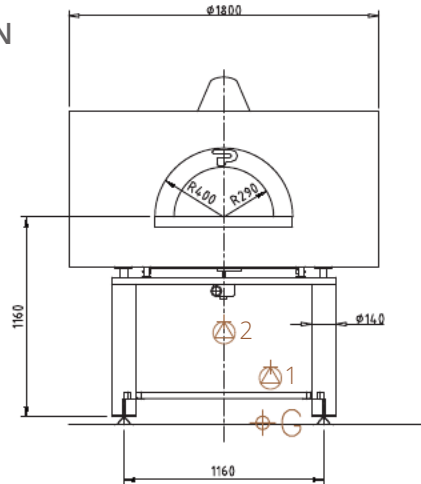
WEIGHT:
3,000 LB

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.

OVERHEAD VIEW

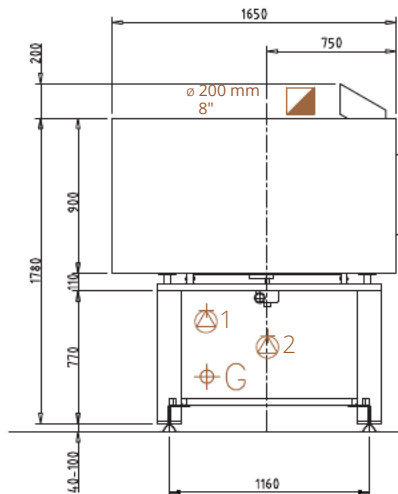


FRONT ELEVATION



LEFT ELEVATION

Pictured: Right Gas Disposition



KEY

	Gas Burner Electrical Connection
	Rotation Motor Electrical Connection
	Gas Connection
	Flue Collar Exhaust Connection

All measurements listed in millimeters

CLEARANCES

Minimum clearance of the oven (built-in or standalone) to combustible materials are as follows:

Top: 14" (356 mm)

Back & Sides: 1" (25 mm)

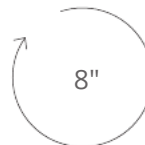
- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

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 | Rotation Motor |
| ■ 120 VAC,
1.2 A, 60 Hz | ■ 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.

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Email: info@fierogroup.com
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