



BISTRO TWISTER 110 GAS

SERIES: PAVESI ROTATING OVENS

JOB NAME: _____

REFERENCE INVOICE #: _____



Standard Pavese
Bistro Twister 110 Gas

CUSTOM FACADE: ☐ YES ☐ NO

CUSTOM FACADE DOCUMENT #: _____

BURNER POSITION: ☐ L ☐ R

• *Bistro Twister 130 Gas is constructed in a place by a certified Fiero Group Technician.*

REFRACTORY MONOBLOCK FLOOR

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

TRADITION & TECHNOLOGY

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

VERSATILE & RELIABLE

The Pavese Bistro 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 Bistro Twister 110 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 43.25", with a front-facing oven arch opening which allows access to the hearth at 24 1/2" wide by 9 1/4" tall. 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 external structure is formed by a tiled dome and sits on top of four circular dark gray steel legs. Custom facade options can be found online at www.fierogroup.com.

BAKING SURFACE	OVEN OPENING	EXTERNAL WIDTH	EXTERNAL DEPTH

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" PIZZA CAPACITY: 8 - 10 PIZZAS

RECOMMENDED BAKING TIME: 90 - 240 SECONDS
(DEPENDENT ON PIZZA STYLE)

RECOMMENDED OVEN FLOOR

TEMPERATURE RANGE: 600°F - 900°F
(DEPENDENT ON PIZZA STYLE)

DAILY PREHEAT TIME: 45 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



DOC#: BTW110GAS-0819-1

REVISED WINTER 2021. As products continue to improve, spec sheets may change without notice. Please call Fiero Group for the latest specification sheet and for further details.

MADE IN ITALY



BISTRO TWISTER 110 GAS

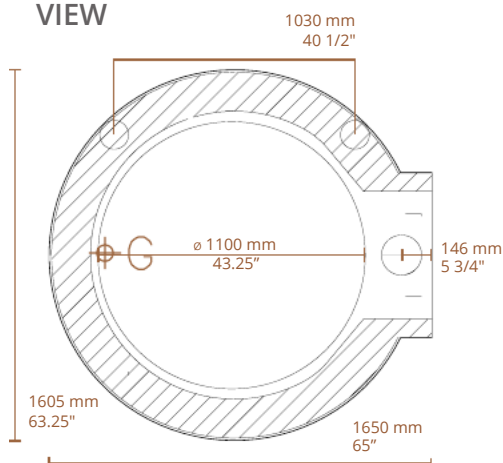
SERIES: PAVESI ROTATING OVENS

DETAILED SPECS

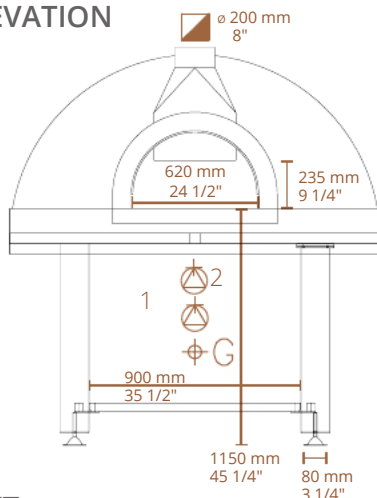
WEIGHT:
2,200 LB

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.

PLAN VIEW

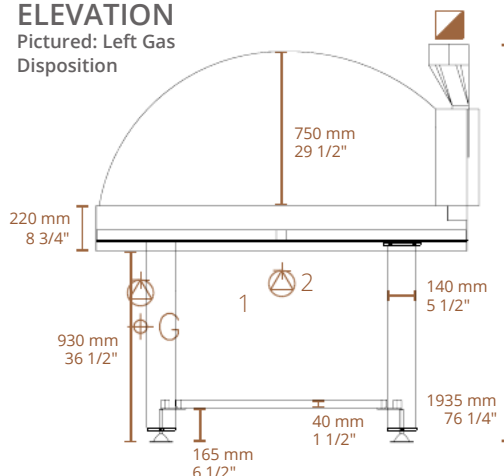


FRONT ELEVATION



LEFT ELEVATION

Pictured: Left Gas Disposition



KEY

	1	Gas Burner Electrical Connection
	2	Rotation Motor Electrical Connection
	G	Gas Connection
		Flue Collar Exhaust Connection

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)

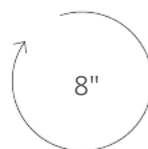
- Non-combustible flooring must extend out at least 36" (914 mm) from oven opening and at least 30" (762 mm) to each side of the opening.
- Do not fill required air space with insulation or other materials.

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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