



Modena Twister

Rotating Pizza Ovens with either Wood, Gas, or Gas/Wood Combo

Rotating Hearth Combines Outstanding Throughput with Authentic Pizza Quality

The Modena Twister is a professional, rotating oven designed for pizzerias and restaurants that want to combine high throughput production, with the high-quality Artisan pizza that can only be baked in a traditional Italian dome oven. The oven is available with 53" round cooking floor, in wood-fired, gas-fired, and gas/wood combo versions.

The unique design of the Modena Twister allows the pizza chef to control both the temperature of the oven and the speed of the cooking floor rotation, so that the oven bakes the perfect 2-3 minute Italian pizza in a single rotation. The pizza chef simply places the pizzas on the cooking floor, then takes the finish pizza out. Because the rotating cooking floor automatically turns the pizzas, every pizza is baked perfected, and the pizza chef does not have to manually turn the pizza inside the oven.

By reducing the work required by the pizza chef, the Modena Twister ovens can enable a pizzeria to make more pizzas in a small amount of kitchen space, and with a small, fixed amount of labor.

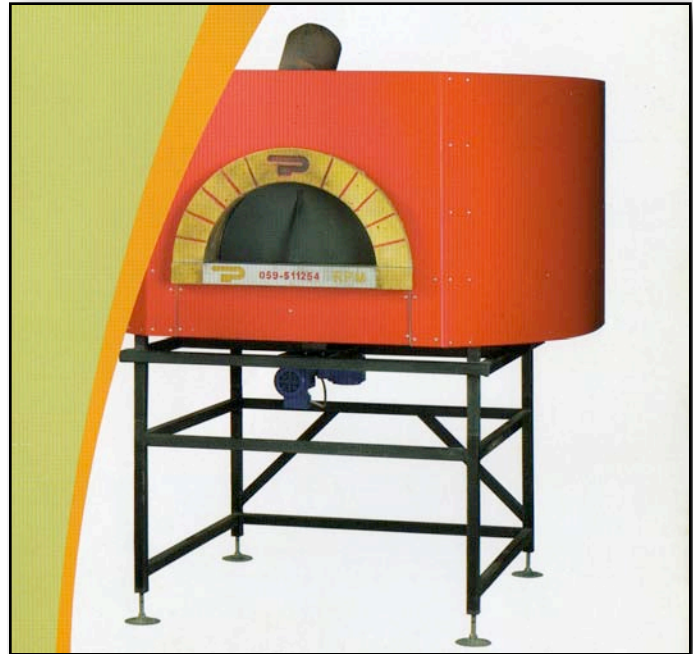
The Modena Twister offers the same single-piece cooking floor, perfect oven proportions, advanced refractory materials and space-age insulators that are found in the traditional Modena ovens, delivering high efficiency, low-cost baking.

Today, the Modena Twister has become the pizza oven of choice by high-volume pizzerias throughout Italy.

Modena Family Commercial Pizza Ovens includes:

- Modena140W Twister Wood-Fired
- Modena140G Twister Gas-Fired
- Modena140C Twister Wood/Gas Combo

The Modena140W Twister and Modena140C Twister are available with the fuel source either on the side or at the rear of the oven.



Modena Twister—high throughput from a true dome oven.



Rotating Hearth with a choice of fuel.

The Modena Twister Cooking Floor

	Cooking Surface (in)	Area (ft ²)	Pizzas (10")	Pizzas (12")
Twister140	53" x 53"	15.5	10	8



Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

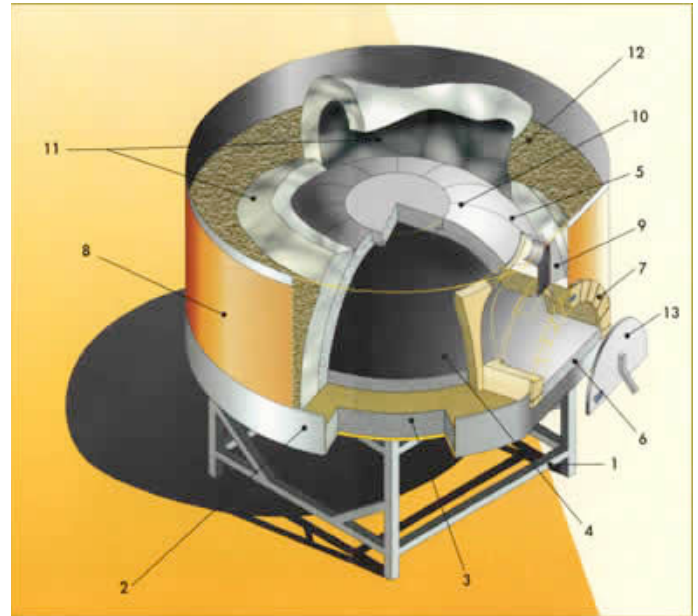
Physical

Height of Cooking Floor: 48"
 Dome Height (internal) from Cooking Floor: 16.5"
 Oven Opening: 22"W x 10.6"H
 Base Insulation: 6"
 Dome Insulation: 4"
 Chimney flue: 20cm (7.9")

Dimensions and Weight

	External Width	External Depth	Weight (lbs.)
Twister140W/F	70.7"	82.5"	3,520
Twister140W/S	82.5"	70.7"	3,520
Twister140G	70.7"	66.8"	3,300

Design



1. Support stand in square tubular steel; stove enamel coating.
2. Steel support platform, reinforced with square tubular steel sections; stove enamel coating.
3. 6" thick under-oven insulation comprised of a double layer of high-efficiency solid-state refractory insulating tiles, fired at 1700°F.
4. Monoblock 2 3/4" cooking floor, made from proprietary high-density, vibrated refractory material.
5. Dome segments between 3" sides and 4" top thick, made from proprietary high-density, vibrated refractory material.
6. Oven landing, made from proprietary high-density, vibrated refractory material covered with high-grade stainless steel.
7. Arch, which projects 2" beyond the oven enclosure allowing for custom partition wall enclosure.
8. Steel enclosure panels with red stove enamel coating; durable, washable and non-rusting.
9. Steel vent, with paint finish capable of withstanding high heat.
10. The joints between the dome sections, and between the oven floor and cooktop overlap, and are grouted with refractory plastic mortar capable of withstanding 2500°F.
11. Ceramic fiber dome insulation between 4"-8" thick; capable of withstanding 2500°F.
12. Additional loose insulation.
13. Oven door.

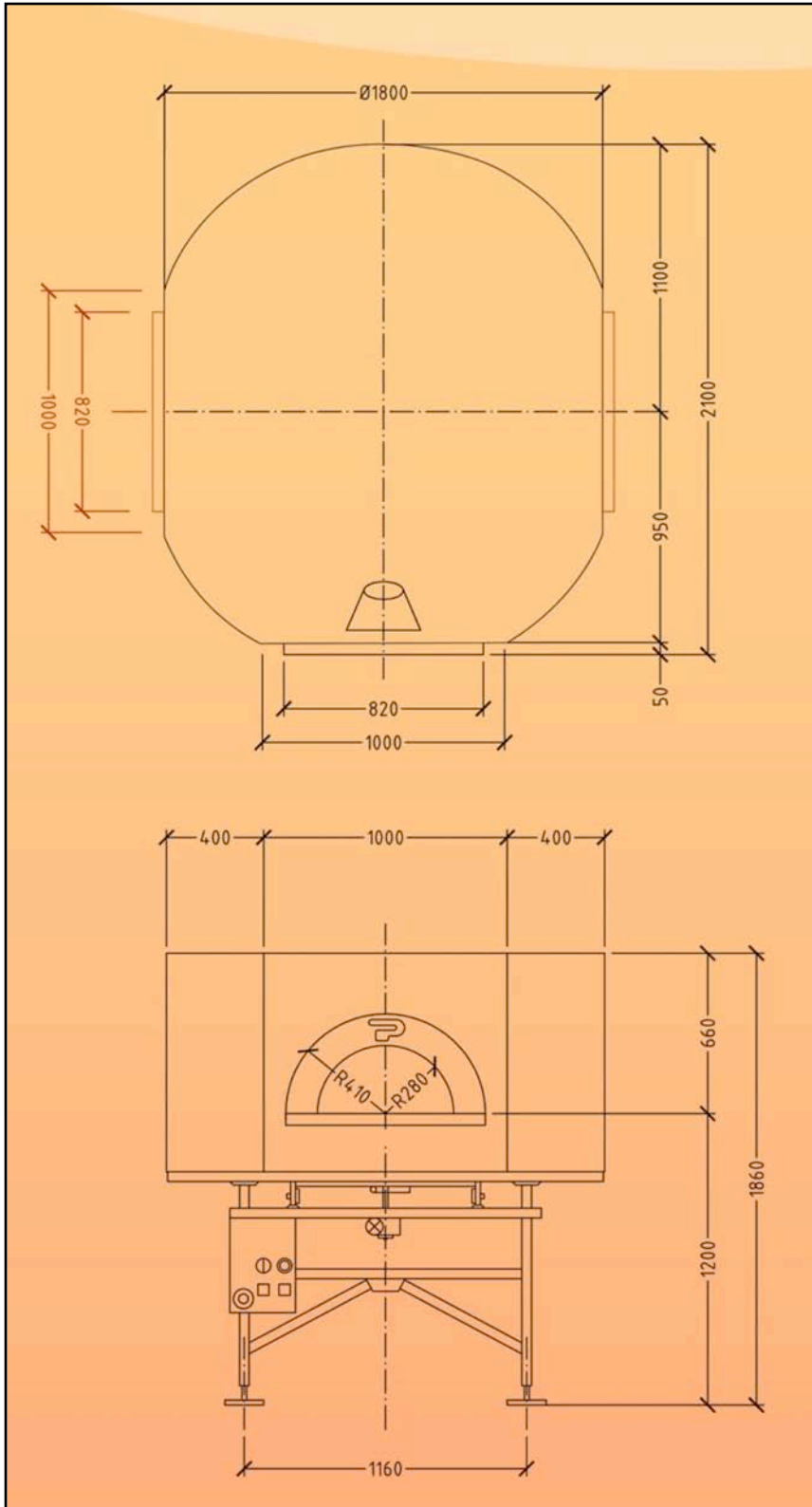


Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

Modena140W/140C Twister/Front (wood and optional gas burner in rear)





Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

Modena140G Twister (gas only)

