



Artigiano Series

Handcrafted True Brick Ovens

The Forno Bravo Artigiano Series is a family of true brick ovens handcrafted at a small artisan’s workshop in Tuscany. Based on the traditional round freestanding brick dome originally created in ancient Rome, and perfected in modern Naples, the Artigiano ovens offer the outstanding cooking characteristics that only a true brick oven can provide. Built by hand—one at a time—by talented artisans, these ovens are very special.

The Artigiano ovens are available in three sizes: a 31.4” round cooking surface, a 39.3” round cooking surface, and a 39.3” x 47.1” oval.

The dome of the Artigiano oven is perfectly shaped for cooking pizza, bread and roasts, and quickly reaches the 750F necessary to cook the perfect 2-3 minute pizza. The dome is shipped and installed as a single unit. There are only a small number of artisans with the skill to build a freestanding brick dome, and these ovens are highly prized in Italy, where they are considered the best available.

Constructed using the highest quality refractory bricks, our Artigiano ovens are structurally identical to the commercial brick ovens found in pizzerias throughout Italy. The only difference between the commercial ovens and the Artigiano ovens is the size of the oven chamber and the thickness (thermal mass) of the oven dome.

The 2” thick cooking surface provided with the Artigiano ovens is constructed using the highest quality, high-fired, commercial quality refractory materials. It heats up quickly, and provides the same heat retention characteristics as commercial ovens – allowing you to cook pizza all day long, or bake scores of loaves of bread and roast Thanksgiving turkey.

The Artigiano ovens are delivered with a steel vent, which can be attached to a standard UL103HT steel chimney system. The Artigiano ovens can be finished in virtually any exterior style, including an Igloo or walled enclosure, and can be easily installed on a concrete block stand and insulated hearth.

Each oven includes the oven dome and floor, steel vent and door, 3 x 1” ceramic dome insulation, 2” ceramic floor insulation, CD ROM and installation guide.

Each Oven includes

- One-piece dome and multi-piece cooking floor
- Steel vent and steel door
- 3 x 1” dome insulation and 2” floor insulation
- Forno Bravo CD ROM



Beautiful craftsmanship characterizes the Artigiano ovens.



The dome is built and delivered as a single piece..

The Artigiano Family

	Cooking Surface (in)	Area (m2)	Heat up (min)	Pizzas (10")	Bread (lbs)
Artigiano80	31.4”	0.50	40	2	12
Artigiano100	39.3”	0.80	50	4	22
Artigiano120	39.3”x47.1”	1.0	60	6	28

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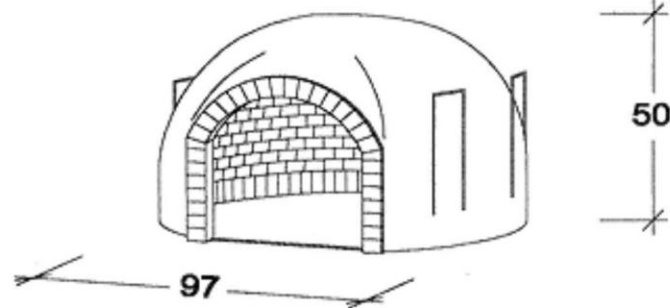


Artigiano Series:

Oven Specifications

Artigiano80

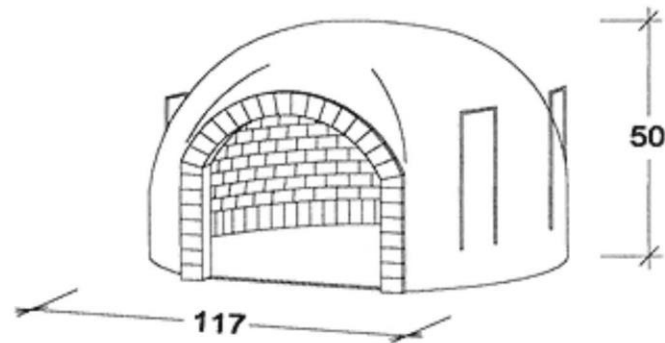
External: 38.1"W x 38.1"D x 19.6"H
Internal: 31.4" round
Oven Opening: 13.3"W x 9.8"H
Weight: 450 pounds, including steel vent



Artigiano80 footprint

Artigiano100

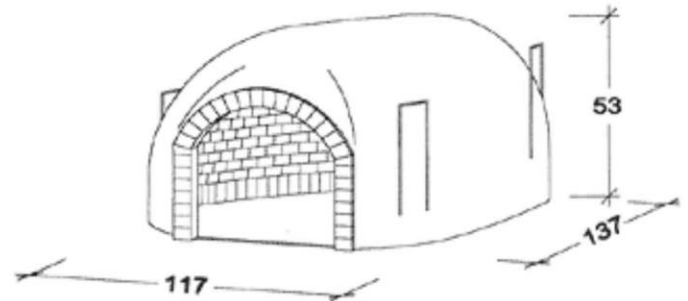
External: 46.0"W x 46.0"D x 19.6"H
Internal: 39.3" round
Oven Opening: 16"W x 12.7"H
Weight: 600 pounds, including steel vent



Artigiano100 footprint

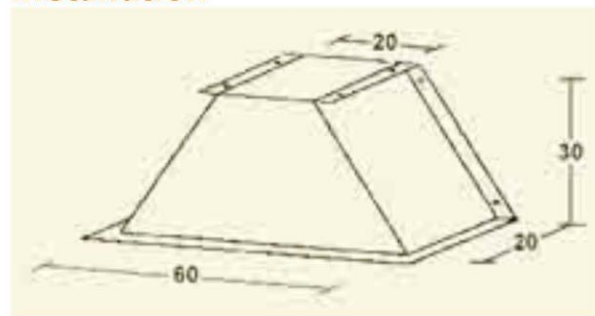
Artigiano120

External: 46.0"W x 53.8"D x 20.8"H
Internal: 39.3" x 47.2 oval
Oven Opening: 16"W x 12.7"H
Weight: 750 pounds, including steel vent



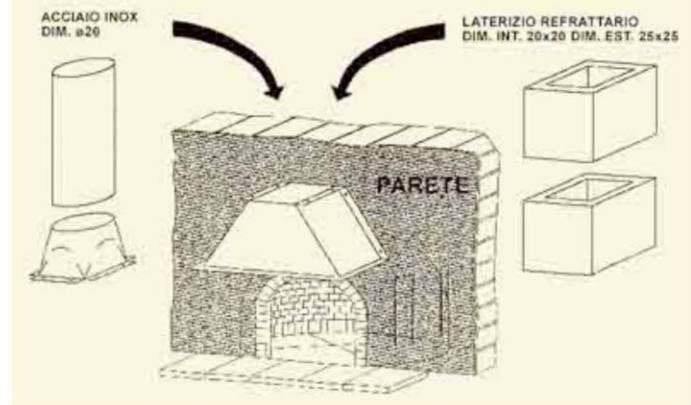
Artigiano120 footprint

Installation



Artigiano vent

SCHEMI DI MONTAGGIO CANNA FUMARIA



Vent installation

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CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home



The Forno Bravo Casa2G Series sets the standard for residential pizza oven design and performance. Fabricated using the industry's highest quality refractory and insulating materials, the Casa2G ovens offer breakthrough wood-fired cooking performance, including the industry's fastest heat-up (as fast as 30 minutes), high throughput pizza baking, and outstanding heat retention for baking and roasting.

Casa2G ovens can be installed indoors or outdoors, and are available in four sizes, ranging from a 32" to a 44" round cooking floor, each with a 6" oven landing. The Casa2G kit provides everything you need to assemble your pizza oven core, including the oven dome, floor and, vent, floor and dome insulation, mortar, stainless steel chimney, anchor plate and rain cap, oven door and thermometer. You add the oven stand and decorative enclosure. Installing a wood-fired oven at your home has never been so easy.


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The Casa2G Series is our most popular line of modular pizza oven kits for the home. They offer the optimal balance between oven size and mass, and heat up time and efficiency. The Casa2G ovens are perfect for weekend entertaining and weekday cooking for your family.

The Casa2G ovens feature four unique technologies:

 The Casa2G oven 2" dome is produced using a proprietary 142 pcf density, 8,230 psi strength refractory material and a two-sided, vibrated mold casting process – the same material and process we use for our commercial ovens. It is a remarkably hard and durable material that is superior to old-fashioned clay ovens.

 The Casa2G oven floor is constructed using large 18"x18"x2" commercial-grade (2,700psi compressed and 2,650°F kiln-fired) baking tiles with Cordierite – for superior thermal shock resistance and better baking.

 Each Casa2G oven is delivered with complete insulation for outstanding heat retention, and includes 3" of high-tech ceramic blanket dome insulation and 2" of ceramic board floor insulation – eliminating the need for old-fashioned and inefficient vermiculite or Perlite.

 The Casa2G Series features an interlocking dome design with a monoblock vent, making assembly simple – and with fewer, tighter seams, the Casa2G ovens offer better heat retention, cooking performance, and durability than other residential ovens.

The Casa2G ovens can be installed either on a site-built concrete block stand, or a Forno Bravo metal oven stand. The Casa2G Series ovens are ETL and ANSI NSF-4 tested for indoor installation. A decorative brick arch and oven tools are available as options.

The Casa2G FAMILY

	COOKING SURFACE	AREA (sq. in.)	HEAT UP (min)	PIZZAS (10")	BREAD (lb.)
Casa2G80	32" x 40"	804	30	1-2	12
Casa2G90	36" x 44"	1,017	40	2-3	17
Casa2G100	40" x 48"	1,256	45	3-4	22
Casa2G110	44" x 52"	1,520	50	4-5	26

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THE WORLD'S FINEST PIZZA OVENS

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Casa2G Series AT-A-GLANCE

	CASA2G80	CASA2G90	CASA2G100	CASA2G110
Internal Dimensions	32"W x 40"D	36"W x 44"D	40"W x 48"D	44"W x 52"D
External Dimensions	36"W x 42"D x 19"H	40"W x 46"D x 19"H	44"W x 50"D x 20"H	48"W x 54"D x 20"H
Oven Opening	17"W x 10"H	17"W x 10"H	20"W x 10.5"H	20"W x 10.5"H
Vent Landing	20.5"W x 8"D	20.5"W x 8"D	23.5"W x 8"D	23.5"W x 8"D
Dome Height	15"	15"	16"	16"
Dome Thickness	2"	2"	2"	2"
Floor Thickness	2"	2"	2"	2"
Ceramic Blanket Dome Insulation	3 x 1"	3 x 1"	3 x 1"	3 x 1"
Ceramic Board Floor Insulation	1 x 2"	1 x 2"	1 x 2"	1 x 2"
Steel Door and Thermometer	Single Wall	Single Wall	Single Wall	Single Wall
Stainless Steel Chimney, Anchor Plate and Rain Cap	24" x 6"	24" x 6"	24" x 8"	24" x 8"
High Temp., Waterproof	25 lb.	25 lb.	50 lb.	50 lb.
Weight (Dome, Floor and	750 lb.	825 lb.	1,025 lb.	1,150 lb.

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Professional Wood-Fired Ovens for the Home

Casa2G Series ADVANTAGES

1. INTERLOCKING DOME

Oven pieces seal tightly for easier assembly and better heat retention.

2. DOME INSULATION

3 x 1" ceramic dome insulation for easy assembly and outstanding heat retention.

3. REFRACTORY CASTING

2" thick, 142 pcf, 8,230 psi strength, two-side vibrated form refractory dome for faster heat up and excellent durability.

4. COOKING FLOOR

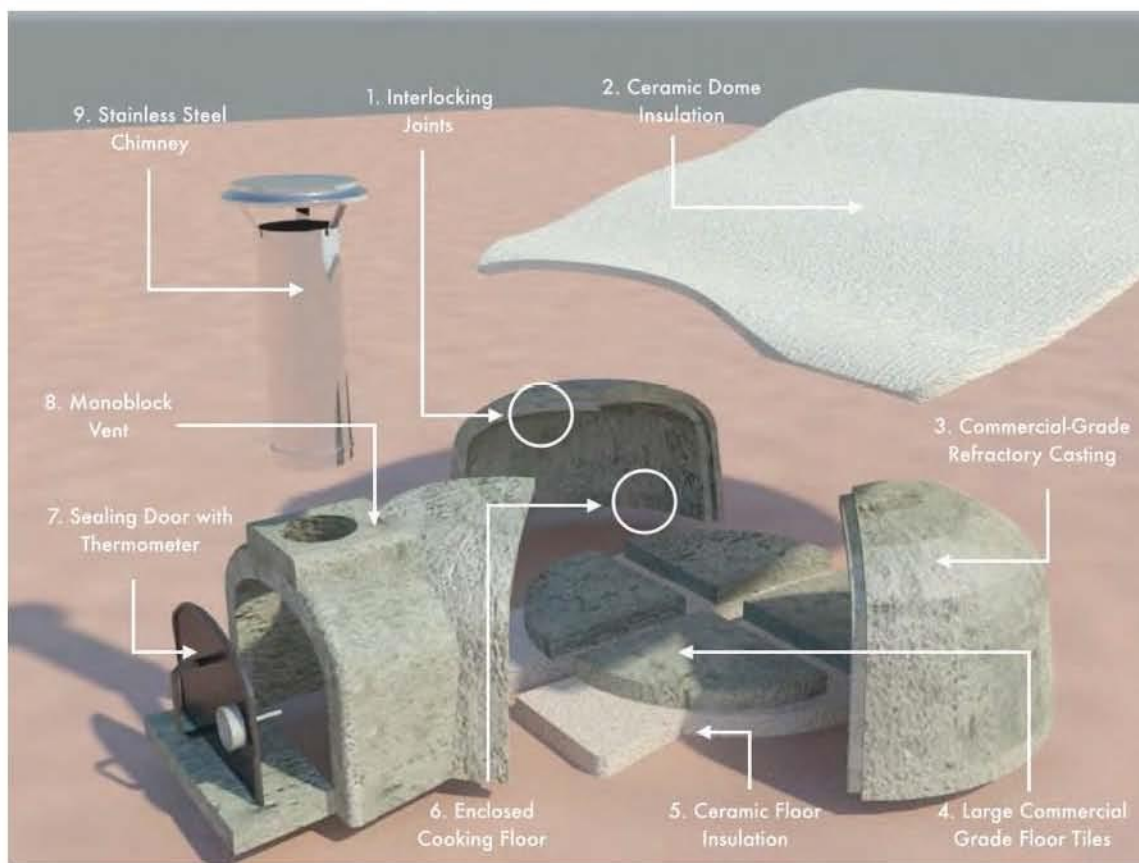
Compressed (2,700psi), kiln fired (2,650°F) 18"x 18"x 2" floor tiles have fewer seams, are more durable, and bake perfect Pizza Napoletana.

5. FLOOR INSULATION

1 x 2" ceramic board floor insulation for easy assembly and excellent heat retention.

6. ENCLOSED COOKING FLOOR

The dome wraps around the floor for better thermal performance.



7. SEALING OVEN DOOR

Door seals cooking chamber off from the vent; excellent heat retention.

8. MONOBLOCK VENT

Integral vent for excellent draw, easy installation and outstanding durability.

9. STAINLESS STEEL CHIMNEY

6" x 24" or 8" x 24" stainless steel chimney, anchor plate, and rain cap; no extra expense or extra shopping. Optional UL103HT ventilation.

10. PLUS

High temperature, waterproof refractory mortar; no extra shopping or shipping costs.

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CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G Series COMPARISON

	PREMIO2G SERIES	CASA2G SERIES	GIARDINO SERIES
Sizes – Internal Diameter	40", 44", 48"	32", 36", 40", 44"	24", 28"
Dome Thickness	3"	2"	1.5"
Floor Thickness	2"	2"	1.5"
Ceramic Blanket Dome Insulation	4"	3"	3"
Ceramic Board Floor Insulation	3"	2"	2"
Steel Door and Thermometer	Double Wall, Insulated	Single Wall	Single Wall
Stainless Steel Chimney, Anchor Plate and Rain Cap	24" x 8"	24" x 6", 24" x 8"	12" x 5"
Vent Opening Diameter	8"	6", 8"	5"

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CASA2G SERIES

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Casa2G Series WHICH SIZE?

Casa2G80

Our smallest Casa2G oven, the Casa2G80 delivers fast heat up times, and can cook two medium, or one large pizza a time. It is the right oven for tight spaces.

- ✦ 32" round cooking surface
- ✦ 8" deep oven landing for staging and warming food
- ✦ 1-2 pizzas (10")
- ✦ 12 loaves of bread (1 lb.)
- ✦ One large chicken
- ✦ 2 roasting pans

Casa2G90

The Casa2G90 is our most popular oven size, cooking three personal pizzas at a time, as well as roasts and vegetables.

- ✦ 36" round cooking surface
- ✦ 8" deep oven landing for staging and warming food
- ✦ 2-3 pizzas (10")
- ✦ 17 loaves of bread (1 lb.)
- ✦ One small turkey (or one large chicken)
- ✦ 2 roasting pans

Casa2G100

Popular with the cooking enthusiast, the Casa2G100 provides more space for multiple roasting pans, along with room for more pizza and bread.

- ✦ 40" round cooking surface
- ✦ 8" deep oven landing for staging and warming food
- ✦ 3-4 pizzas (10")
- ✦ 22 loaves of bread (1 lb.)
- ✦ One large turkey
- ✦ 3 roasting pans

Casa2G110

Perfect for the serious chef, or neighborhood host, the Casa2G110 can be the center of attention for larger parties and family events.

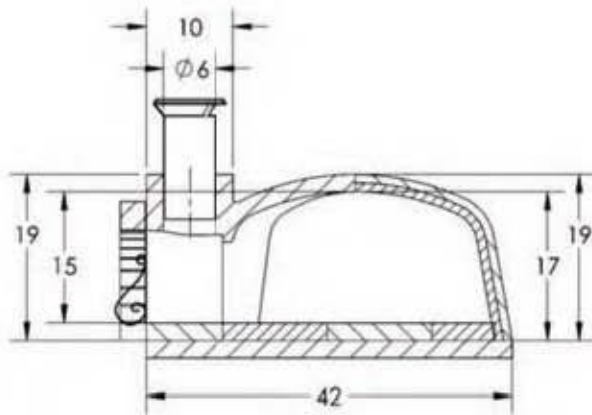
- ✦ 44" round cooking surface
- ✦ 8" deep oven landing for staging and warming food
- ✦ 4-5 pizzas (10")
- ✦ 26 loaves of bread (1 lb.)
- ✦ One large turkey
- ✦ 4 roasting pans

CASA2G SERIES

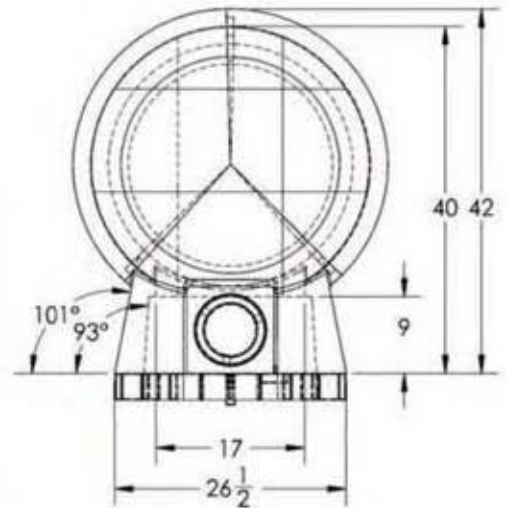
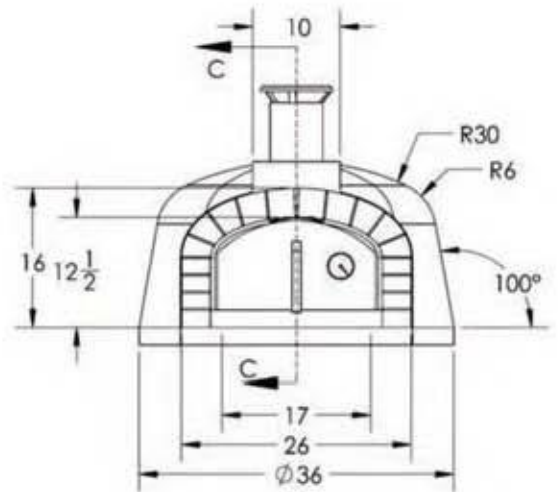
Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G80 DIMENSIONS



SECTION C-C



Casa2G80
32" Modular Pizza Oven Kit
 v2.0 © Forno Bravo 2014
 251 W. Market St.
 Salinas, CA 93901
 (800) 407-5110
 www.fornobravo.com

Certifications

Tested and compliant with UL737, UL2162 and ANSI/NSF-4

Clearances From Combustibles

1" from top; 14" from each side
 6" from oven opening sides

Fuel

Wood only

Installation

On a concrete block stand, or a Forno Bravo metal stand kit

Ventilation

UL103HT, or single wall stainless steel

Brick Arch

Optional



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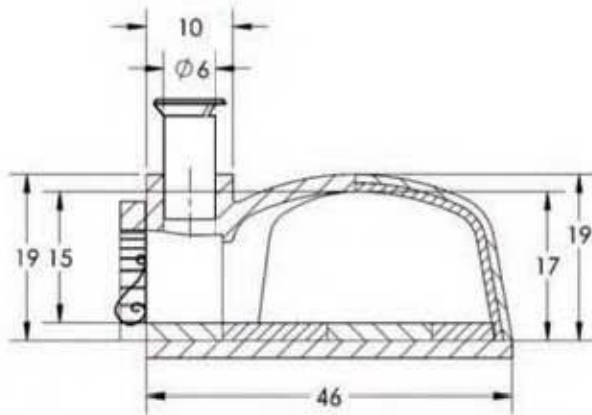
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CASA2G SERIES

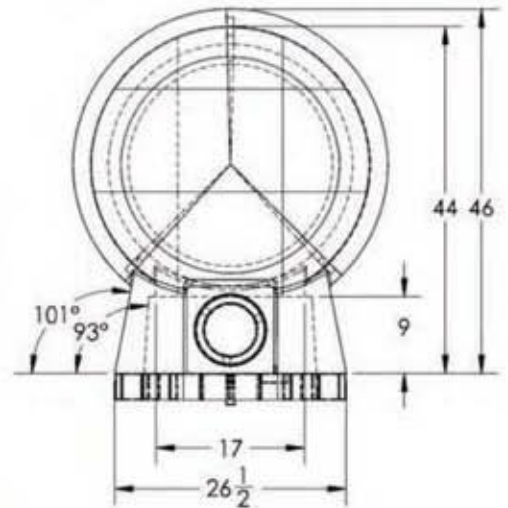
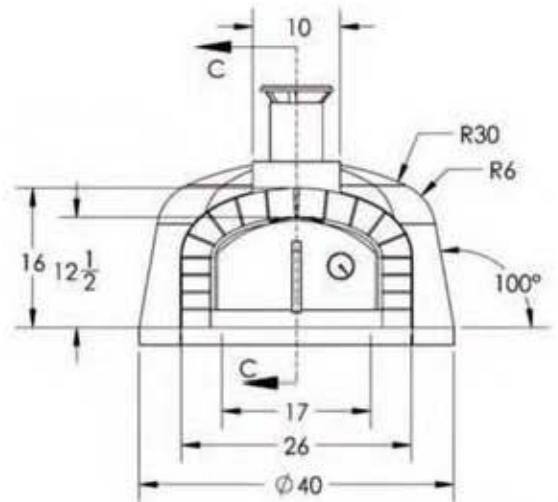
Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G90 DIMENSIONS



SECTION C-C



Casa2G90
36" Modular Pizza Oven Kit
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 251 W. Market St.
 Salinas, CA 93901
 (800) 407-5110
 www.fornobravo.com

Certifications

Tested and compliant with UL737, UL2162 and ANSI/NSF-4

Clearances From Combustibles

1" from top; 14" from each side
 6" from oven opening sides

Fuel

Wood only

Installation

On a concrete block stand, or a Forno Bravo metal stand kit

Ventilation

UL103HT, or single wall stainless steel

Brick Arch

Optional



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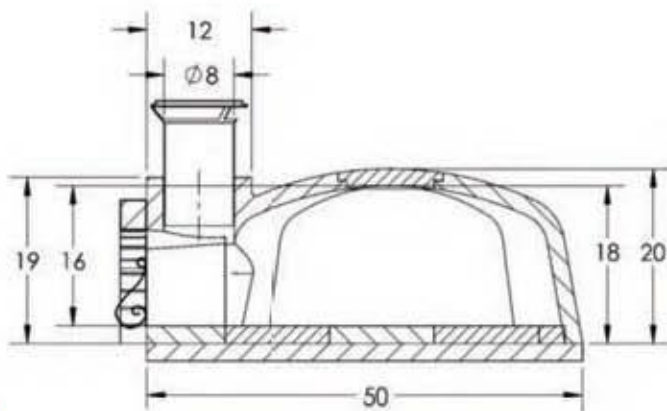
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CASA2G SERIES

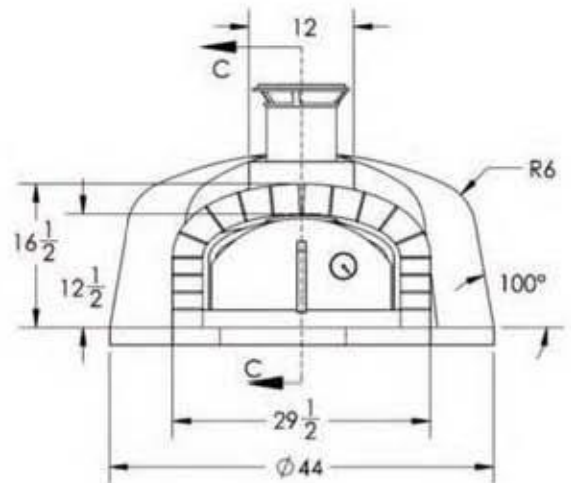
Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G100 DIMENSIONS



SECTION C-C



Casa2G100
40" Modular Pizza Oven Kit
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 Salinas, CA 93901
 (800) 407-5110
 www.fornobravo.com

Certifications

Tested and compliant with UL737, UL2162 and ANSI/NSF-4

Clearances From Combustibles

1" from top; 14" from each side
 6" from oven opening sides

Fuel

Wood only

Installation

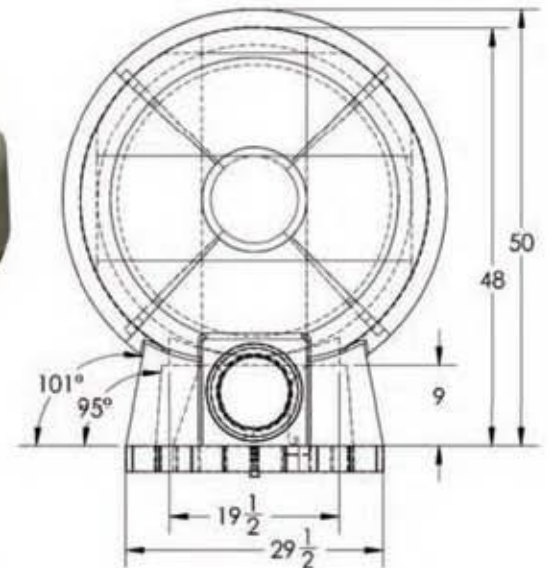
On a concrete block stand, or a Forno Bravo metal stand kit

Ventilation

UL103HT, or single wall stainless steel

Brick Arch

Optional



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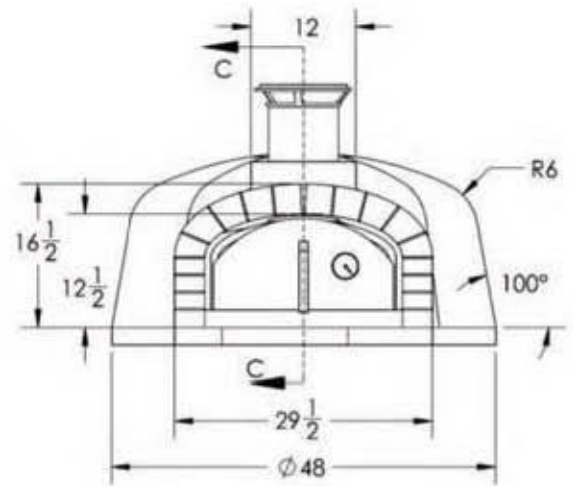
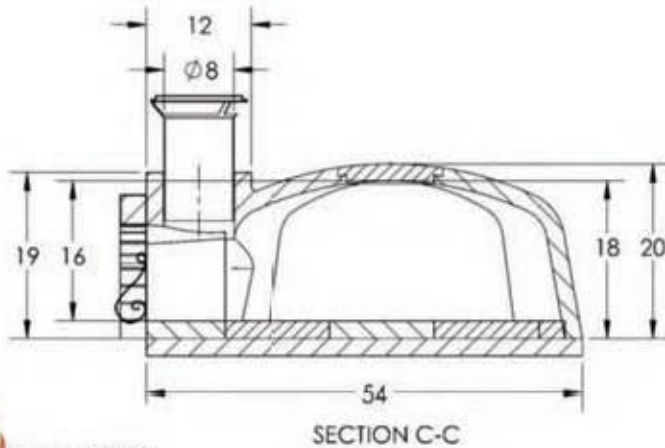


CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G110 DIMENSIONS



FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS

Casa2G110
44" Modular Pizza Oven Kit
v2.0 © Forno Bravo 2014
251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications

Tested and compliant with UL737, UL2162 and ANSI/NSF-4

Clearances From Combustibles

1" from top; 14" from each side
6" from oven opening sides

Fuel

Wood only

Installation

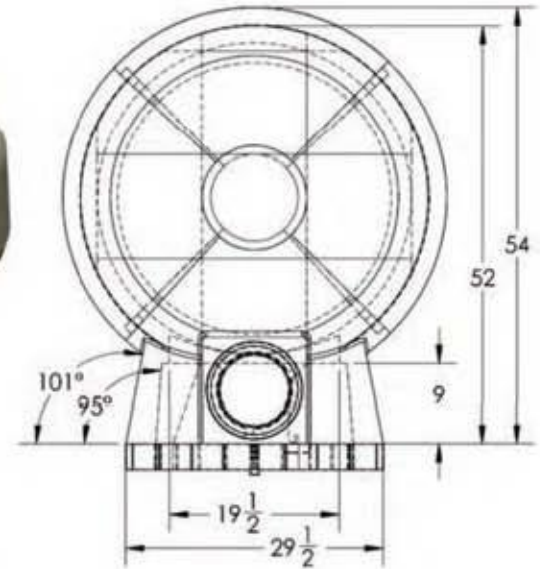
On a concrete block stand, or a Forno Bravo metal stand kit

Ventilation

UL103HT, or single wall stainless steel

Brick Arch

Optional



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GIARDINO SERIES

Modular Refractory Pizza Oven Kits

A Custom Wood-Fired Oven Made Easy



The Forno Bravo Giardino Series makes it easy to install an authentic, custom pizza oven in a small space – at a price a lot lower than you might have thought. Fabricated using the same high quality refractory and insulating materials as commercial pizza ovens and larger residential ovens, the Giardino ovens offer the optimal balance between size/weight and cooking capacity. These wonderful ovens can be quickly assembled, while still allowing a homeowner or builder to create a fully customized stand and enclosure.

Like the popular Forno Bravo Primavera and Andiamo assembled pizza ovens that use the Giardino oven core, the Giardino Series offers the industry's fastest heat-up times (as fast as 20 minutes) and remarkably good heat retention – perfect for pizza making, hearth bread baking, roasting and grilling. Don't let their smaller footprint fool you; the Giardino Series ovens pack a huge amount of wood-fired cooking in a small, affordable package.

GIARDINO SERIES

Modular Refractory Pizza Oven Kits

A Custom Wood-Fired Oven Made Easy

The ovens are available in two sizes: 24" and 28" rounds, with a 6" landing, and include everything you need to assemble a complete oven core, including the oven dome and vent, floor, insulation, chimney, door and thermometer. Building a wood-fired oven has never been so easy.

Like all Forno Bravo ovens, the Giardino Series features four unique technologies:

🐘 The Giardino 1 ½" oven dome is produced using a proprietary 142 pcf density, 8,230 psi strength refractory material and a two-sided, vibrated mold casting process – the same material and process we use for our commercial ovens. It is a remarkably hard and durable material that is superior to old-fashioned clay ovens.

🐘 The Giardino 1 ½" oven floor is constructed using 12"x12"x1 ½" commercial-grade (2,700psi compressed and 2650°F kiln-fired) baking tiles with Cordierite – for superior thermal shock resistance and better baking.

🐘 Each Giardino oven is delivered with complete insulation for outstanding heat retention, and includes 3" of high-tech ceramic blanket dome insulation and 2" of ceramic board floor insulation – eliminating the need for old-fashioned and inefficient vermiculite or Perlite. This is the same volume and quality of insulation that we use in the larger and heavier Casa2G ovens.

🐘 The Giardino Series features a monoblock dome with an integral vent, making assembly easy – there are no seams to line up or mortar together.

The Giardino ovens can be installed either on a site-built concrete block stand, or a Forno Bravo metal oven stand. A decorative brick arch and oven tools are available as options.

The Giardino FAMILY

	COOKING SURFACE	AREA (sq. in.)	HEAT UP (min)	PIZZAS (10")	BREAD (lb.)
Giardino60	24" x 29"	425	20	1	8
Giardino70	28" x 33"	615	30	2	12

GIARDINO SERIES

Modular Refractory Pizza Oven Kits

A Custom Wood-Fired Oven Made Easy

Giardino Series AT-A-GLANCE

	GIARDINO60	GIARDINO70
Internal Dimensions	24"W x 29"D	28"W x 33"D
External Dimensions	27"W x 30.5"D x 15"H	31"W x 34.5"D x 15"H
Oven Opening	16"W x 9.5"H	16"W x 9.5"H
Vent Landing	17"W x 5"D	17"W x 5"D
Dome Height	14"	14"
Dome Thickness	1 1/2"	1 1/2"
Floor Thickness	1 1/2"	1 1/2"
Ceramic Blanket Dome Insulation	3 x 1"	3 x 1"
Ceramic Board Floor Insulation	1 x 2"	1 x 2"
Steel Door and Thermometer	Single Wall	Single Wall
Stainless Steel Chimney, Anchor Plate and Rain Cap	12" x 5"	12" x 5"
High Temp., Waterproof Mortar	25 lb.	25 lb.
Weight (Dome, Floor and Vent)	400 lb.	475 lb.

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Giardino Series ADVANTAGES

1. MONOBLOCK DOME

Single piece oven dome for easier assembly and better heat retention.

2. DOME INSULATION

3 x 1" ceramic dome insulation for easy assembly and outstanding heat retention.

3. REFRACTORY CASTING

1 1/2" thick, 142 pcf, 8,230 psi strength, two-side vibrated form refractory dome for faster heat up and excellent durability.

4. COOKING FLOOR

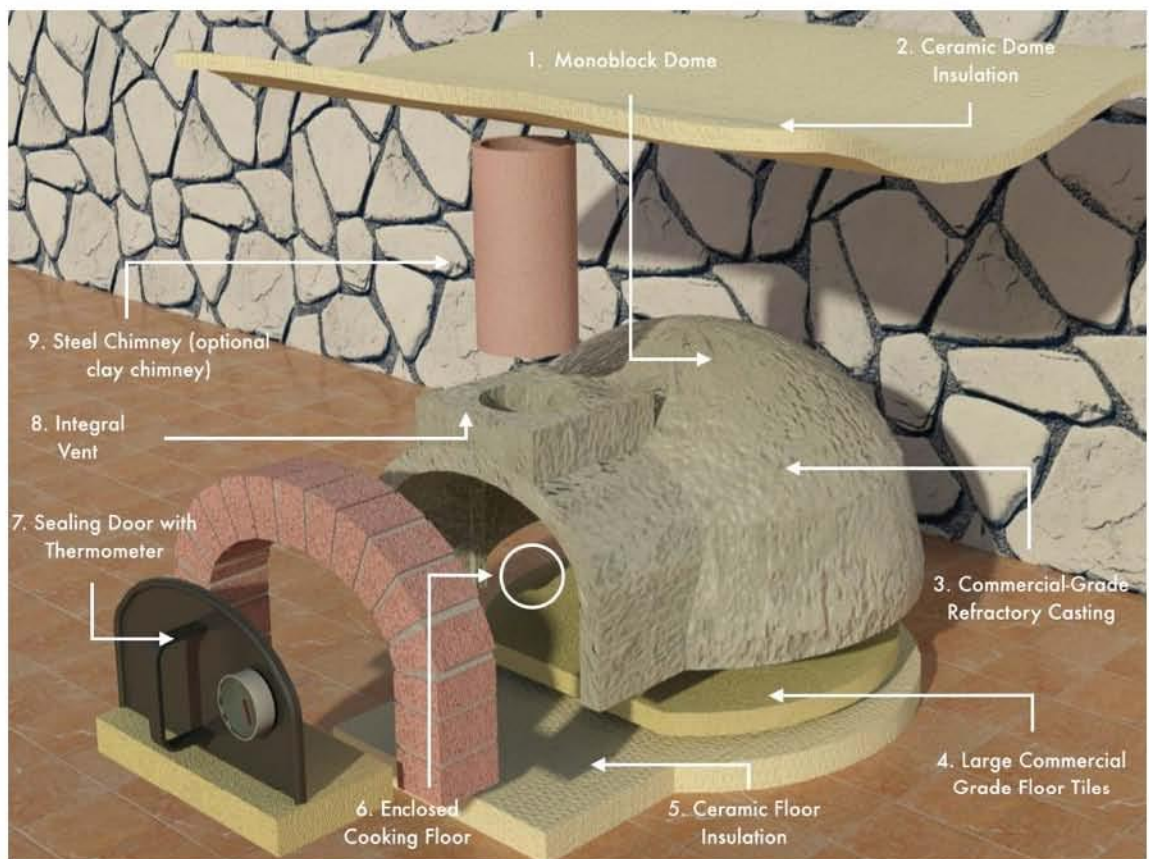
Compressed (2,700psi), kiln fired (2,650°F) 12"x12"x1 1/2" floor tiles have fewer seams, are more durable, and bake perfect Pizza Napoletana.

5. FLOOR INSULATION

1 x 2" ceramic board floor insulation for easy assembly and excellent heat retention.

6. ENCLOSED COOKING FLOOR

The dome wraps around the floor for better thermal performance.



7. SEALING OVEN DOOR

Door seals cooking chamber off from the vent; excellent heat retention.

8. MONOBLOCK VENT

Integral vent for excellent draw, easy installation and outstanding durability.

9. STAINLESS STEEL CHIMNEY

5 x 12" stainless steel chimney, anchor plate, and rain cap; no extra expense or extra shopping. Optional UL103HT ventilation, or clay chimney pipe.

10. PLUS

High temperature, waterproof refractory mortar; no extra shopping or shipping costs.

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A Custom Wood-Fired Oven Made Easy

Giardino Series COMPARISON

	PREMIO2G SERIES	CASA2G SERIES	GIARDINO SERIES
Sizes – Internal Diameter	40", 44", 48"	32", 36", 40", 44"	24", 28"
Dome Thickness	3"	2"	1.5"
Floor Thickness	2"	2"	1.5"
Ceramic Blanket Dome Insulation	4"	3"	3"
Ceramic Board Floor Insulation	3"	2"	2"
Steel Door and Thermometer	Double Wall, Insulated	Single Wall	Single Wall
Stainless Steel Chimney, Anchor Plate and Rain Cap	24" x 8"	24" x 6", 24" x 8"	12" x 5"
Vent Opening Diameter	8"	6", 8"	5"

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GIARDINO SERIES

Modular Refractory Pizza Oven Kits

A Custom Wood-Fired Oven Made Easy

Giardino Series WHICH SIZE?

Giardino60

Our smallest wood oven, the Giardino can bake one pizza at a time. It can also bake eight loaves of bread, or two small roasting pans. If you are looking for the fun of authentic wood-fired cooking, but you have limited space and budget, the Giardino60 is for you. There is nothing else like it.

- ✿ 24" round cooking surface
- ✿ 6" deep oven landing for staging and warming food
- ✿ 1 pizzas (10")
- ✿ 8 loaves of bread (1 lb.)
- ✿ One chicken
- ✿ 2 smaller roasting pans

Giardino70

The Giardino70 offers 36% more cooking space than the Giardino60—which is a lot of cooking space in a smaller oven. The Giardino70 has room for two personal pizzas at a time, and it simply holds more of everything, including bread, roasts and baking roasting pans.

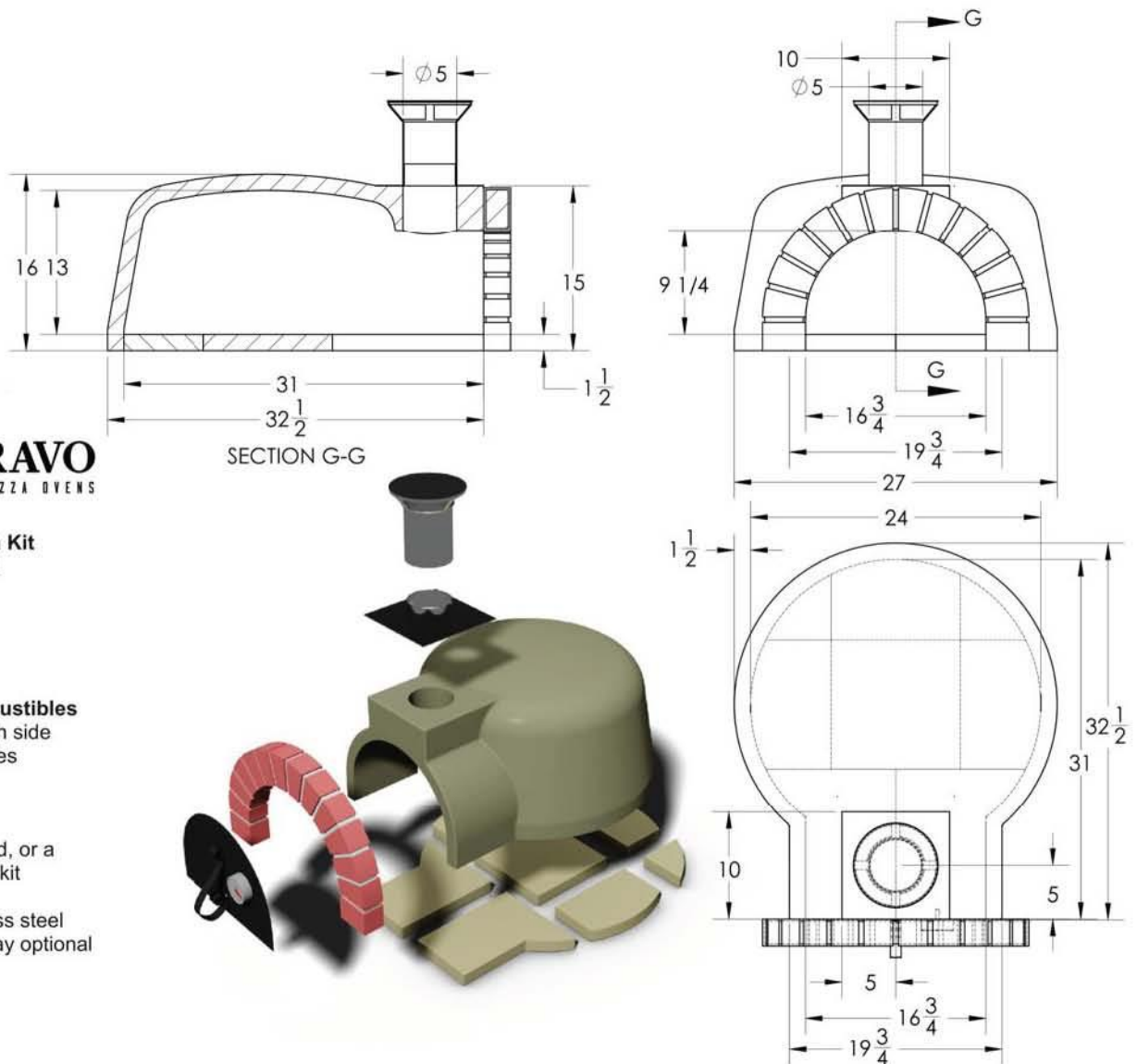
- ✿ 28" round cooking surface
- ✿ 6" deep oven landing for staging and warming food
- ✿ 2 pizzas (10")
- ✿ 12 loaves of bread (1 lb.)
- ✿ One large chicken
- ✿ 2 roasting pans

GIARDINO SERIES

Modular Refractory Pizza Oven Kits

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Giardino60 DIMENSIONS



FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS

Giardion60
24" Modular Pizza Oven Kit
v2.0 © Forno Bravo 2014
251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Clearances From Combustibles

1" from top; 14" from each side
6" from oven opening sides

Fuel

Wood only

Installation

On a concrete block stand, or a
Forno Bravo metal stand kit

Ventilation

12"x5" single wall stainless steel
standard; UL103HT or clay optional

Brick Arch

Optional

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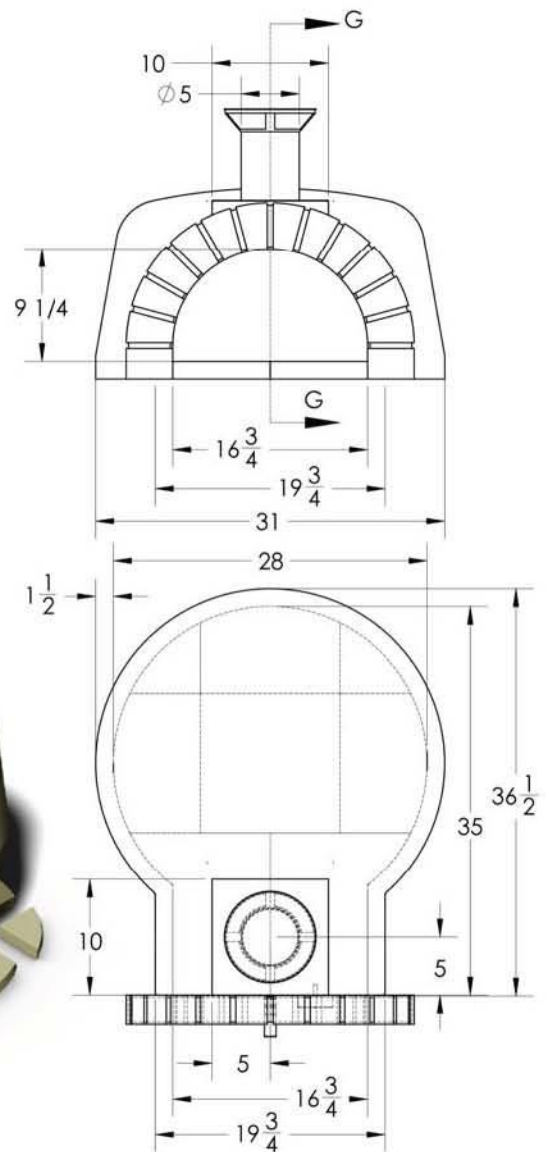
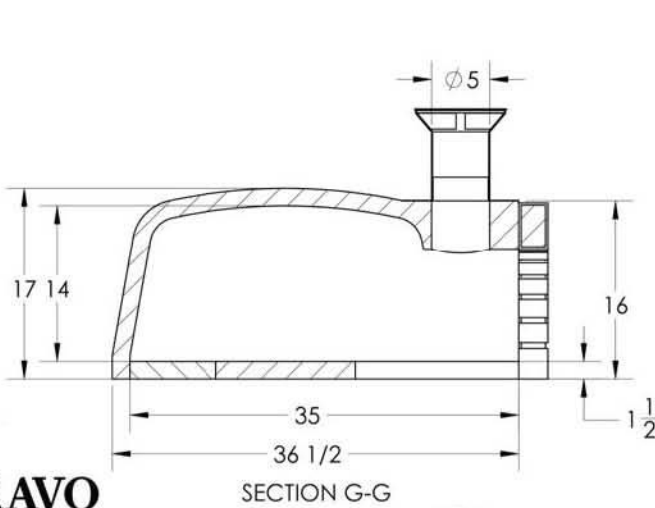
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GIARDINO SERIES

Modular Refractory Pizza Oven Kits

A Custom Wood-Fired Oven Made Easy

Giardino70 DIMENSIONS



Giardino70
24" Modular Pizza Oven Kit
 v2.0 © Forno Bravo 2014
 251 W. Market St.
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 (800) 407-5110
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Clearances From Combustibles
 1" from top; 14" from each side
 6" from oven opening sides

Fuel

Wood only

Installation

On a concrete block stand, or a Forno Bravo metal stand kit

Ventilation

12"x5" single wall stainless steel standard; UL103HT or clay optional

Brick Arch

Optional



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Napolino Series

A Pizza Napoletana Oven for Your Backyard

The Napolino Series is a family of Naples-style pizza ovens designed for backyard baking. These beautiful and innovative ovens feature the traditional center vent and beautifully tiled enclosure found in pizzerias in Naples (and around the world), in an oven sized for home pizza making, baking and roasting. The name Napolino, an affectionate, diminutive version of Napoli, says it all.

The Napolino ovens are available in two sizes: the Napolino60 offers a 24" cooking floor, while the Napolino70 delivers more cooking space with a larger 28" cooking floor. Both ovens are available with or without a metal stand, so that the Napolino can be either placed on a deck or patio using the Forno Bravo stand, or installed on a custom stand or grill island.

Like all Forno Bravo ovens, the Napolino ovens are built using high-tech refractories and space-age insulators, ensuring optimal high temperature baking performance for perfect Pizza Napoletana and excellent heat retention for baking and roasting.

The Napolino Series ovens feature a traditional Naples-style ventilation system, where hot air exhausted from the oven is routed back over the oven dome and then vented through a vertical stainless steel chimney pipe in the center of the oven. This ventilation method helps evenly and efficiently heat the oven dome, as well as help the oven maintain the high temperatures required for baking Pizza Napoletana.

The ovens feature a beautifully tiled enclosure sealed for outdoor use, along with an optional stand that is powder coated to be weather-proof, rust-proof, and attractive. The Napolino ovens are available as standard with a red and black tile pattern, and custom tile colors and designs are available for an extra cost.

The Napolino60 combines fast heat-up (as quick as 20 minutes) with excellent heat-holding capabilities. The outer shell of the oven stays cool, while the oven chamber easily maintains 750°F plus temperatures necessary to bake authentic Italian pizza in two minutes.

The oven includes a steel door with a thermometer. Optional accessories include a pizza placing peel, a round turning peel, an oven brush, oven rake, oven shovel and infrared thermometer.



The Napolino ovens feature a traditional center vent

The Napolino Series Ovens

	Cooking Surface (in)	Area (in ²)	Heat up (min)	Pizzas (10")	Bread (lb.)
Napolino60	24"x31"	452	20	1	10
Napolino70	28"x35"	615	20	2	14

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Andiamo Series Wood Pizza Ovens

Wood-Fired Cooking Where You Want It

The Andiamo Series is a family of fully-assembled pizza ovens with a metal enclosure and stand that are easy to move. These wonderful ovens deliver a true Italian wood-fired cooking experience where you want it. Featuring an attractive metal gabled enclosure, stand, and locking casters, the Andiamo ovens require zero set-up and they can be easily rolled into place—whether it is onto a patio, or out of the garage for a mid-winter pizza party or roast turkey.

Like the other Forno Bravo assembled ovens, the Andiamo Series takes advantage of high-tech refractories and space-age insulators to deliver outstanding cooking performance and durability. The Andiamo ovens provide the ultimate balance of being big enough for serious cooking—while staying small enough to be easily moved where you want it.

The Andiamo ovens are available in two sizes: the Andiamo60 offers a 24" cooking floor, while the Andiamo70 delivers more cooking space with a 28" cooking floor. Both ovens features a 6" oven landing, which is perfect for keeping food warm, and for resting pots and roasting pans.

Like all Forno Bravo assembled ovens, the Andiamo ovens are the right choice for homeowners who do not have the space, time or budget for a larger wood oven, but who still want to enjoy authentic wood-fired cooking, Vera Pizza Napoletana and hearth bread.

The ovens include a traditional Italian-style vent and chimney. The chimney is essential to proper oven operation, allowing efficient heat movement for authentic high-heat cooking. On a practical note, it keeps hot air and smoke away from the chef, and keeps the front of the oven less sooty.

The Andiamo oven's attractive and weather-proof enclosure, stand, and casters comes fully assembled, so there is nothing to set up. You just roll it out of the shipping crate. And the enclosure and stand are both powder-coated for years of rust-free use.

Using commercial-grade refractories and insulators, the Andiamo ovens combine fast heat-up (as quick as 20 minutes) with excellent heat-holding capabilities. The outer shell of the oven stays cool, while the oven chamber easily maintains 750°F plus, to bake authentic Italian pizza in two minutes.

The oven includes a powder-coated steel door with a thermometer. Oven tools are available as an option.



Fully finished and ready to cook, just set it down and go.

The Andiamo Oven

	Cooking Surface (in)	Area (in ²)	Heat up (min)	Pizzas (10")	Bread (lb.)
<i>Andiamo60</i>	24"x31"	452	20	1	10
<i>Andiamo70</i>	28"x35"	615	20	2	14

Andiamo Oven Configurations

Andiamo60—24" oven with metal stand

Andiamo70—28" oven with metal stand

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Primavera Series Wood Pizza Ovens

Real Wood-Fired Cooking; Real Easy

The Primavera Series is a family of fully-assembled pizza ovens. These innovative ovens deliver a true Italian wood-fired cooking experience in a package designed to fit in almost any backyard or patio—and most budgets. Using high-tech refractories and space-age insulators, the Primavera ovens strike the perfect balance between capability/performance, and size/weight. Both ovens require virtually zero assembly, and they can be set up without specialized tools or equipment.

The Primavera ovens are available in two sizes: the Primavera60 offers a 24" cooking floor, while the Primavera70 delivers more cooking space with a 28" cooking floor. Both ovens are available with or without a metal stand, so that it can be either placed on a deck or patio, or installed on a custom stand or grill island.

These assembled ovens are the right choice for homeowners who do not have the space, time or budget for a larger wood oven, but still want to enjoy authentic wood-fired cooking, Vera Pizza Napoletana and hearth bread. The Primavera60's 24" internal round cooking floor is large enough for true "fire-in-the-oven" pizza baking and roasting, where the 28" Primavera70 oven is capable of baking multiple pizzas at a time, and handling a larger number of roasting pans or loaves of bread.

Both ovens features a 6" oven landing, which is perfect for keeping food warm, and for holding pots and roasting pans as they go in and out of the oven.

The ovens also include a traditional Italian-style vent and chimney. The chimney is essential to proper oven operation, allowing efficient heat movement for authentic high-heat cooking. On a practical note, it keeps hot air and smoke away from the chef, and keeps the front of the oven less sooty.

The Primavera oven's attractive and weather-proof black powder-coated metal stand can be set up using a wrench.

Using commercial-grade refractories and insulators, the Primavera ovens combine fast heat-up (as quick as 20 minutes) with excellent heat-holding capabilities. The outer shell of the oven stays cool, while the oven chamber easily maintains 750°F plus, to bake authentic Italian pizza in two minutes. The oven dome and floor are rated for operation at temperatures up to 2300°F—far greater than the oven would ever reach.

The oven includes a steel door with a thermometer. Optional accessories include a pizza placing peel, a round turning peel, an oven brush, oven rake, oven shovel and infrared thermometer.



Fully finished and ready to cook; Just set it down and go.

The Primavera Oven

	Cooking Surface (in)	Area (in ²)	Heat up (min)	Pizzas (10")	Bread (lb.)
<i>Primavera60</i>	24"x31"	452	20	1	10
<i>Primavera70</i>	28"x35"	615	20	2	14

Primavera Oven Configurations

Primavera60—24" oven with metal stand

Primavera70—28" oven with metal stand

Primavera60ns—24" oven without metal stand

Primavera70ns—28" oven without metal stand

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Forno Bravo

The World's Finest Pizza Ovens

Specification Sheet

Toscana Series

Fully-Assembled, Finished Pizza Ovens

The Toscana Series is a family of assembled and fully finished pizza ovens based on the Casa2G Series modular ovens. These wonderful ovens combine the outstanding cooking performance of the Casa2G ovens with the convenience of a fully assembled oven that you just set it place and fire. The Toscana ovens are available in four traditional designs—Igloo (or Dome), Gabled Roof, Hipped Roof or Classical—each finished with a brick arch and oven landing. The Toscana ovens are available in four sizes: 32", 36", 40" and 44" oven floors.

These fully assembled, extremely well insulated ovens are the right choice for homeowners who do not want to manage the oven-installation process and want to get started right away with their oven, or who might want to take their oven with them when they move. Each Toscana oven enclosure is painted and sealed for outdoor operation. The Toscana ovens can also be customized by the customer with brick or stone decoration.

Using state-of-the-art refractory materials, 100% ceramic insulation and a sophisticated custom, multi-layer insulating hearth, the Toscana ovens offer fast heat-up time (about 45 minutes) and excellent heat holding capabilities. Each oven features more than 3" of ceramic dome insulation and 4" of ceramic floor insulation. The outer shell of the oven stays cool, while the oven chamber bakes authentic Italian pizza in 2-3 minutes.

The ovens utilize the Casa2G integrated vent system, providing excellent air movement, as well as durability—a significant improvement over low-end metal venting systems. The ovens use a stainless steel chimney system with rain cap. The Toscana80 and Toscana90 feature a 6" chimney, while the Toscana100 and Toscana110 feature an 8" chimney.

The Toscana ovens are finished with hand crafted smooth stucco and either a warm Italian Giallo yellow exterior grade paint with glaze, or Tuscan Siena terracotta paint with glaze. Custom colors are available on request for an extra charge.

The Toscana ovens are delivered on a concrete hearth, and can be installed directly on a block stand, or on the optional Forno Bravo Cucina metal stand frame. Because of the oven weight, the Toscana ovens must be set in place with a forklift or other mechanical means.

Each Oven includes

- Fully insulated oven with waterproof enclosure
- Brick arch and landing
- Steel door with oven thermometer



The Toscana D Series; a dome shaped enclosure.



The Toscana G Series; a gabled roof enclosure.

The Toscana Family

	Cooking Surface	Area (in ²)	Heat up	Pizzas (10")	Bread (lb.)
Toscana80	32"x40"	804	30	1-2	12
Toscana90	36"x44"	1,017	35	2-3	17
Toscana100	40"x48"	1,256	40	3-4	22
Toscana110	44"x52"	1,520	45	4-5	26

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