



COMMERCIAL

PIZZA OVENS BY FORNO BRAVO

PRODUCT CATALOG

ROMA

ASSEMBLED WOOD OR GAS OVEN

The Roma pizza oven is UL/CSA certified for indoor or outdoor installation, making it a perfect addition to any commercial kitchen.



The Roma is a small- to mid-sized fully assembled commercial pizza oven designed for restaurants, pizzerias, breweries, cafés, caterers, and vineyards looking for a gas or wood fired pizza oven to complement other cooking equipment.

Ideal for smaller establishments that want an oven capable of baking up to 140 - 10" pizzas per hour, but with a smaller footprint. Excellent heat retention with quick recovery times, this pizza oven suits restaurant owners who want a quality oven at a reasonable price.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Two sizes available: 44" and 48" cooking surfaces.

MULTIPLE FINISHES

Choose either a stucco finish in seven standard color options for a more rustic look, or get a custom, hand-tiled finish and choose colors and patterns to highlight your brand, décor, or style.

PRICE

Roma ovens start at \$10,950.

NAPOLI

ASSEMBLED WOOD OR GAS OVEN

Truly stunning, the Napoli commercial pizza oven will be the centerpiece of any pizzeria or restaurant. We can custom tile the Napoli pizza oven to suit your business décor.



The Napoli pizza oven series is designed in the traditional Naples style. This tiled, igloo-shaped, pizza oven features a specialized vent that pulls hot air back over the oven dome and up through the top and center of the oven enclosure for better heat retention.

The Napoli commercial pizza oven is UL/CSA certified for indoor and outdoor installation. For fuel, the Napoli can be configured as a wood only oven, or the optional gas/gas with supplemental wood version.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Two sizes available: 46" and 56" cooking surfaces, both with an 8" oven landing.

CUSTOMIZATION

Napoli ovens are hand tiled to your specifications. A large selection of patterns and tiles are available in standard and extended colors and styles to create your dream oven.

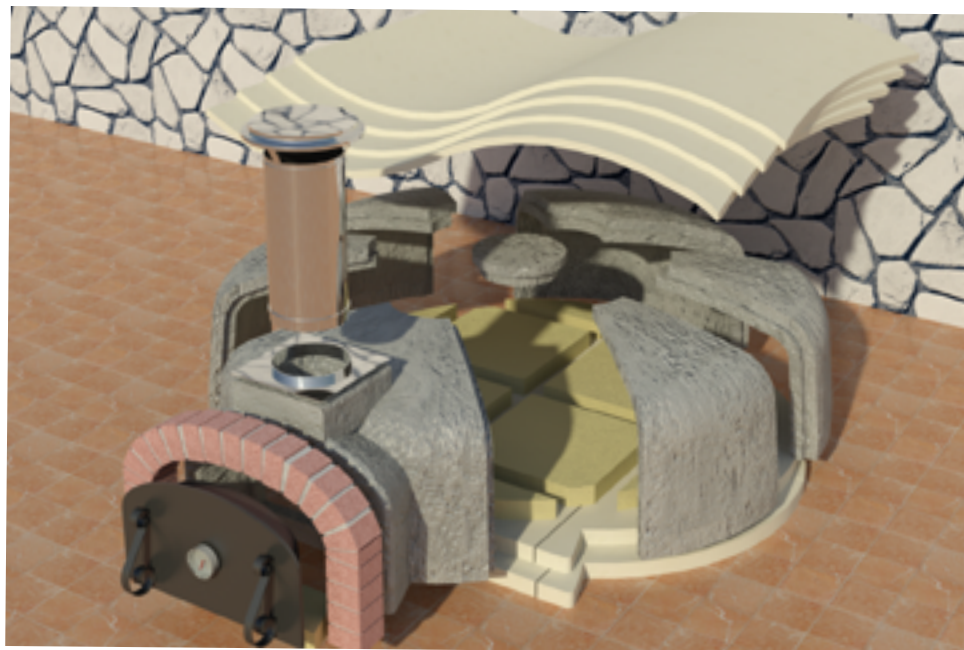
PRICE

Napoli ovens start at \$16,450.

PROFESSIONALE

ASSEMBLED OR KNOCK DOWN OVEN

The Professionale is an incredibly affordable commercial pizza oven option for restaurants and pizzerias who do not want to compromise on quality.



The Professionale pizza oven is UL/CSA certified for indoor or outdoor use; however, the powder coated metal surround is intended for indoor installations only. As a small- to mid-sized, fully assembled, commercial-grade pizza oven, it is designed for restaurants, pizzerias, cafés, breweries, and vineyards looking for a gas or wood fired pizza oven to complement other cooking equipment.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Two sizes available: 44" and 48" cooking surfaces.

MANY OPTIONS AVAILABLE

Looks great in either the front or back of the house. The Professionale can be installed indoor or outdoor, and can be wood fired, or utilized as gas and gas with supplemental wood fuel options. For those with limited entries, our knock down version fits through standard doors and stairwells for easy installation.

PRICE

Professionale ovens start at \$9,950.

MODENA

ASSEMBLED OR KNOCK DOWN OVEN

The Modena is a fully assembled, commercial oven for restaurants and pizzerias, looking for a large, high-volume, gas or wood fired pizza oven.



The Modena commercial pizza oven is UL/CSA certified for indoor and outdoor installation, with the choice of wood fuel, or our powerful, 5:1 modulating gas burner (with or without supplemental wood.) The Modena is ideal for mid- to large-sized pizzerias that want an oven capable of baking up to 280 - 10" pizzas per hour.

Finished with a red metal exterior that holds up well indoors, and a real brick arch, the oven has a classy, modern look. For restaurants wanting a front of the house centerpiece, decorative options are available.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Four sizes available: 48" and 56" round, or 56"x64", and 56"x72" cooking surfaces, all with 8" landings.

EASY INSTALLATION

Since the oven comes completely assembled into a metal tray and stand, the Modena FA pizza oven can be installed in minutes with a forklift. For businesses with narrow entries, our strategically-designed knock down model fits through any standard door or stairwell.

PRICE

Modena ovens start at \$11,450.

PROFESSIONALE OK

MODULAR OVEN KIT

This small- to mid-sized commercial pizza oven comes in a modular kit. It can be moved into pre-existing kitchens with ease, and finished countless ways to make your pizza oven dreams come true.



The Professionale OK commercial pizza oven kit is UL/CSA certified for indoor and outdoor restaurants and pizzerias. It can easily be set up as a wood fired oven or with gas fuel options, using our powerful, 5:1 modulating burner.

The Professionale OK oven kit is most popular with pizzerias who want a custom oven built on-site, have access issues where an assembled oven won't fit, or have a handy entrepreneur and can assemble the pizza oven themselves to save capital.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Two sizes available: 44" and 48" cooking surfaces. You can bake up to 7 - 10" pizzas at a time; or up to 140 per hour.

MAX PERFORMANCE

Like all Forno Bravo commercial pizza ovens, the Professionale OK oven kits are designed with optimal proportions, including the perfect Oven to Floor Height Ratio and Oven Opening Size for baking serious Vera Pizza Napoletana, and many other menu items.

PRICE

Professionale oven kits start at \$5,950.

MODENA OK

MODULAR OVEN KIT

The Modena OK commercial pizza oven kit is most popular with pizzerias who want a large capacity, custom oven built on-site, or have access issues where assembled ovens can't fit.



The Modena OK is a large commercial pizza oven kit, UL/CSA certified for indoor and outdoor installation. Able to bake up to 14 - 10" pizzas at a time, or up to 280 per hour, it is perfect for busy restaurants and pizzerias. Choose either gas or wood as your primary fuel source.

The Modena oven kit provides everything you need to assemble the pizza oven core and floor, including temperature-resistant mortar and ultra-premium insulation. Each piece of the kit can be carried by two people through a standard door.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Four sizes available: 48" and 56" round, 56" x 68" and 56" x 76" oval cooking surfaces, all with 8" landings.

HIGH QUALITY KIT

Modena OK pizza oven kits are designed with optimal proportions, including the perfect Oven Dome to Floor Height Ratio and Oven Opening Size. This oven can be built into your commercial kitchen, or finished in any style you like.

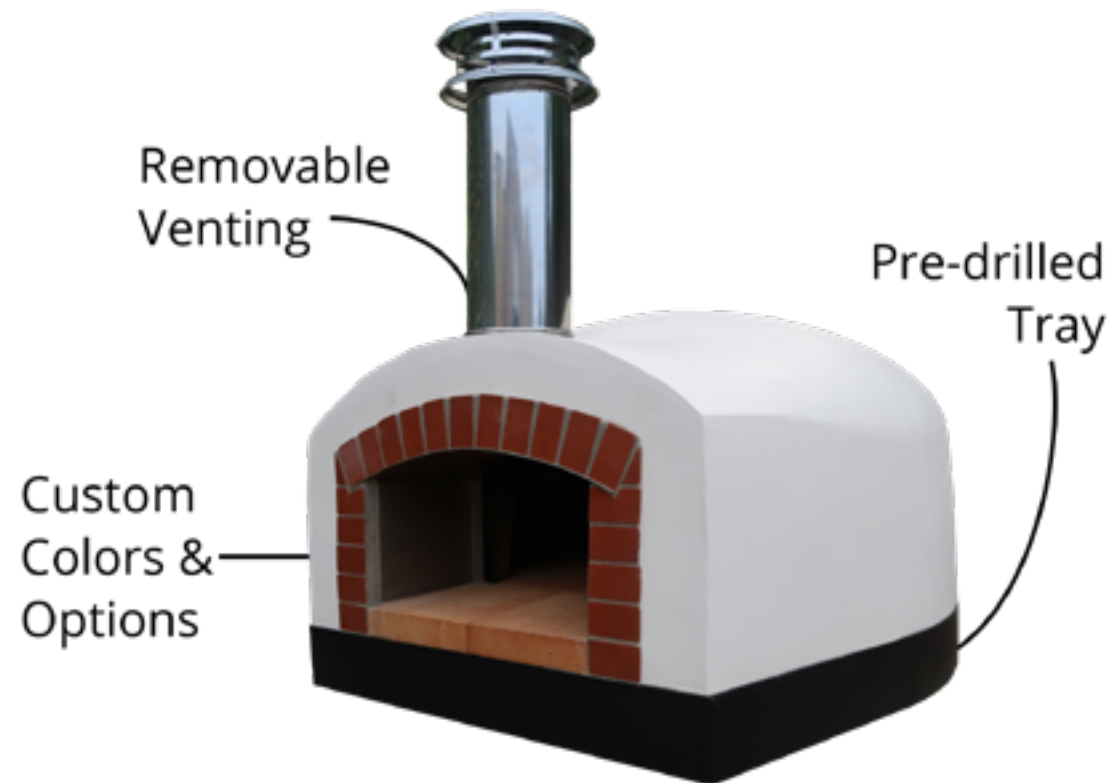
PRICE

Modena oven kits start at \$6,950.

VIAGGIO

TURN-KEY MOBILE DROP-IN OVEN

The Viaggio mobile pizza oven is a drop-in design that allows you to easily mount a complete, high-quality pizza oven onto a trailer or in a food truck.



Fully assembled, with extra features for weight savings and durability, the Viaggio allows you to simplify the build process and proceed with confidence. Whether you are a trailer manufacturer filling a customer request, or an entrepreneur designing your own mobile business, the Viaggio is a proven mobile drop-in oven solution.

Viaggio in Italian means “travel,” which is exactly what this drop-in oven is designed to do, travel to where your customers are waiting for true artisan pizza.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Three sizes: 40”, 44”, and 48” cooking surfaces. You can bake 4 to 7 - 10” pizzas at a time; or up to 140 per hour.

FLEXIBILITY TO GROW

Start mobile to grow your brand and skills, then later transfer the oven you know and love to a restaurant location, or expand by adding an off-site catering or food truck arm to an existing business. The Viaggio is perfect for both applications.

PRICE

Viaggio ovens start at \$8,950.

GAS UPGRADE

USING GAS FUEL WITH YOUR PIZZA OVEN

All Forno Bravo commercial pizza ovens can include an optional gas fuel upgrade, which enables operation with a true gas-only burner, or a combination of gas with supplemental wood.



Our commercial gas pizza oven utilizes an industry-leading, powerful burner assembly. This smart burner comes standard with 5:1 automatic BTU modulation to achieve and maintain the temperature set by the chef. Its typical range of 20,000-100,000 BTUs allows for light idling during the slow times and speedy recovery during the busiest rush! Able to quickly reach pizza making temperatures of 650°F+. The burner also provides its own air for up to 60% greater efficiency, compared to atmospheric burners; more power for less fuel saves you money!

LEARN MORE ABOUT OUR GAS BURNERS [HERE](#)

SPECIFICATIONS

Burner is typically tuned to 100,000 BTUs (higher in larger ovens,) with a 5:1 self-modulating flame. Requires a dedicated 20 Amp, 120 VAC circuit.

CERTIFIED

UL/CSA certified for use in the US and Canada.

OPTIONS AVAILABLE

Natural gas (NG) or liquid propane (LP).

PRICE

Commercial Gas Oven Upgrade starts at \$3,500.

TILE SELECTION

CUSTOMIZING YOUR OVEN YOUR WAY

Express your creativity by making your hand-tiled pizza oven a perfect match for your personality and the décor of your restaurant. Forno Bravo's skilled artisans are unmatched in today's industry. Let us help bring your vision to life!



Our upgraded tile options include a wide variety of custom colors and finishes. While many people like the lightness and symmetry of a square, glass tile, others prefer the depth of a matte finish, or the interest of a textured tile; hexagonal or round tiles allow for a "subway look," or a retro-style vibe; stone finishes can complement granite countertops beautifully. We can match the look you like!

TILE COLORS

Standard Colors come at no extra cost, while our Extended Colors are available at a set price.

GROUT COLORS

Choose from White, Gray, and Black Grout colors to enhance your design.

PRICE

Because of the extensive variety of possible materials and designs, all fully custom tile work will be quoted separately, and must be approved by the customer before production.

LEARN MORE ABOUT
TILE SELECTIONS [HERE](#)

FAQS

FREQUENTLY ASKED QUESTIONS

WHY FORNO BRAVO?

Forno Bravo makes state of the art pizza ovens that you can count on for high performance, technical excellence, and beautiful finishes. Our ovens are manufactured in the USA for maximum quality, and are UL/CSA certified for safety you can trust. Forno Bravo makes the widest range of commercial ovens on the market, so you are sure to find one that fits the needs and style of your business.

WHERE CAN I LEARN MORE ABOUT FORNO BRAVO OVENS?

Visit us on our website at www.fornobravo.com, contact our customer service team at 1-800-407-5119 or sales@fornobravo.com; or visit one of our many dealer representatives spread throughout the country.

For an in-person experience, come visit our showroom in Castroville, CA, or contact the Forno Bravo Customer Service team to find a dealer or customer ambassador near you to do a test bake. You can also check out the photo gallery on our website, or visit our social media pages to see our ovens, both at the factory and in commercial kitchens around the world.

HOW CAN I ORDER?

You have several options. (1) Visit our easy to use online store and place an order for ovens and accessories at www.fornobravo.com/store (2) Call our helpful Sales Team at 1-800-407-5119, or (3) Work with one of our dealers and take advantage of the extra services they offer like installation and design help.

WHAT SHOULD I EXPECT WHEN RECEIVING MY OVEN?

Commercial Ovens are shipped from our California or Colorado facilities in a wooden crate via LTL trucking or a flatbed (Napoli.) You will be notified before the oven leaves the factory and provided with detailed receiving and scheduling instructions. When the crate arrives, do check it carefully and document any damage, if necessary, before the driver leaves. Claims can be made through our Tech Support team.

Please Note: You will need a fork truck to unload and move your commercial oven into place. (You can rent this equipment in the size that fits your oven model. It will not be provided by the carrier.) Smaller kits can be offloaded with a lift gate. Please visit the "Resources" section of the website for more detailed information on receiving your oven.

DO I NEED TO CURE MY NEW OVEN?

Yes, all of Forno Bravo's refractory-style ovens require curing. This is done using a series of small, increasingly larger fires over 5 days. The process slowly bakes the moisture out of the oven's dome and other components, strengthening the dome and allowing it to withstand high temperatures without cracking. This process can be done on-site, following the directions in your owner's manual, or at the factory as an additional service.

WHAT CAN I COOK IN A FORNO BRAVO OVEN?

Anything! Forno Bravo ovens make incredible pizza in a very short amount of time. However, these versatile ovens can also be used for baking, searing, grilling,

and roasting. For example, bake hearth bread and flatbread, cook fish, chicken, and roasts, grill steaks or vegetables, and make various appetizers and dessert items. Your menu is only limited by your imagination!

HOW HOT DO THESE OVENS GET?

The ovens can easily reach the 800 - 1000°F needed for making true Neapolitan style pizza. However, many chefs prefer to keep the floor temperature closer to 600-650°F to achieve the crispier crust preferred by many Americans.

Bonus: If the oven door is closed at the end of service, the oven's temperature will typically only drop a couple of hundred degrees overnight. This results in fast heat up times in the morning for overall fuel, time, and cost savings.

WHAT ARE YOUR LEAD TIMES? (HOW SOON CAN I GET MY OVEN?)

Lead times for our factory assembled ovens vary by oven type, level of customization, and time of year (typically 2 - 8 weeks.) Kits and our Bella steel oven generally ship within a 3 - 5 business days. Please contact the Sales Team to find out our current lead time for a particular oven model/configuration. If you have firm dates you are trying to meet, please let us know, and we will do all we can to accommodate them.

WHAT KIND OF FUEL CAN I USE WITH MY OVEN? (WOOD AND GAS)

Wood: All Forno Bravo ovens can be fueled with dry, cured wood. Hardwoods and fruit woods are the most popular and efficient (Oak, Apple, Pecan, etc.)

Gas Burner: We also offer an easy to use, fuel efficient, 5:1 modulating gas burner option. It can run on natural gas or liquid propane. Chefs can digitally select their desired oven temperature, and the burner will automatically adjust to maintain it. This way, the oven stays ready between rushes with less fuel use, but can still handle heavy volume as well. The burner profile is specifically designed to complement the pizza oven dome to mimic wood fired cooking with less work for the staff. It uses 60% less fuel than an atmospheric burner for significant cost savings. This powerful burner can be used by itself or in combination with a small amount of supplemental wood for ambiance.

WHAT SIZE OF OVEN IS RIGHT FOR ME?

Forno Bravo offers a wide range of cooking floor sizes, from 44" diameter (perfect for bistros and vineyards) to a massive 56"x76" oval style for high volume pizzerias. Depending on the model, these ovens can bake from 5 to 14 pizzas at a time! Contact the Sales Team for assistance in selecting the best oven size for your business. They are here to help.

WHAT KINDS OF FINISHES ARE AVAILABLE FOR FORNO BRAVO OVENS?

Depending on the model, Forno Bravo offers stucco (seven standard colors), powder coated steel, and glass tile/custom tile oven finishes. Oven kits can be built-in, or finished with stone, stucco, mosaic, or any other finish you can imagine!

CAN I CUSTOMIZE THE FINISH OF MY OVEN?

Yes! We can meet most any specification. Our craftsmen love a challenge. Our stucco is available in seven standard colors, plus additional custom choices. Also, please see our tile guide for our standard and extended tile colors, patterns, logo/design options, and customization costs.

DO YOU OFFER VENTING OPTIONS FOR COMMERCIAL KITCHENS?

Yes. Forno Bravo sells Type 1 Hoods, along with several kinds of commercial-grade direct venting materials and extension options that work with our ovens.

I HAVE A RESTAURANT WITH A NARROW ENTRYWAY. DO YOU HAVE ANYTHING FOR ME?

Yes. We offer modular kits and knock down models that can be carried through a standard door or stairway with just a couple of people (No piece weighs over 200 lbs.)

WHAT WOOD FIRED OVENS DO YOU HAVE FOR MOBILE APPLICATIONS AND CATERING?

The Viaggio is our mobile drop-in oven specifically designed for trailers and food trucks. With weight saving features, and a sturdy, powder coated steel tray and steel strapping for durability, it is ready to go out on the road. It comes in 3 sizes to accommodate food service for the smallest catering jobs to large concerts and events.



JOIN THE FORNO BRAVO FAMILY

At Forno Bravo, we have always referred to our customers as family for a simple reason, for us, you are! When you purchase a Forno Bravo oven for your restaurant, bistro, café, pizzeria, or catering company, we want you to have the assurance that you are truly getting the world's finest pizza oven.

We would love to hear from you today!

www.FornoBravo.com

(800) 407-5119

Sales@FornoBravo.com