



# 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 <sup>2</sup> )	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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## 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 <sup>2</sup> )	Heat up (min)	Pizzas (10")	Bread (lb.)
<b>Napolino60</b>	24"x31"	452	20	1	10
<b>Napolino70</b>	28"x35"	615	20	2	14

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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 <sup>2</sup> )	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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# The Strada60 Portable Pizza Oven

### Wood-Fired Pizza "To Go"

The Strada60 is our smallest, lightest and most portable wood-fired pizza oven. In fact, it might be the most portable "true masonry" pizza oven in the world. First and foremost, the Strada is a real wood-fired pizza oven, featuring a 24" cooking floor with room enough for a live fire and an 11" traditional Pizza Napoletana, or 6-8 loaves of bread using retained heat.

Weighing roughly 315 lbs (without the optional stand), the Strada oven is the right choice for someone who wants an oven they can use for tailgating and parties, and for someone who wants a real Italian style pizza oven—but has limited space and budget. It can be moved by two strong guys and it will fit in your truck, minivan and even most SUVs.

Like all Forno Bravo ovens, the Strada is 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 oven's innovative design combines the benefits of an integrated vent and chimney, with the space and weight savings of enclosing the chimney inside the oven chamber. As a result, the Strada60 delivers the maximum cooking capacity per pound of oven weight and per cubic ft. of oven volume.

The Strada60 offers a 24" cooking floor, as well as a well-proportioned 16" x 9 1/2" oven opening and a low 12" dome, delivering optimal high temperature pizza baking. The oven is available with or without a metal stand, so that it can be placed on a deck or patio, installed on a custom stand or grill island, or put in your vehicle—ready to go on the road for parties and tailgaters.

The oven's enclosure and optional stand are powder coated to be weather-proof, rust-proof, and attractive, while the stand can be set up in minutes using a standard wrench.

The Strada60 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, 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.



It fits in an SUV, truck or van and can be picked up by two guys.



And it's really nice looking and it bakes great Pizza Napoletana.

### The Strada Oven

	Cooking Surface (in)	Area (in <sup>2</sup> )	Heat up (min)	Pizzas (11")	Bread (lb.)
<b>Strada60</b>	24"x24"	452	20	1	8

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Strada60 Specifications V1.2



# 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 <sup>2</sup> )	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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