

NAPOLI SERIES

Fully Assembled and Tiled Pizza Ovens

Traditional Naples-Style Ovens for Restaurants and Pizzerias

COMMERCIAL
DATASHEET



The Napoli Series is a family of fully assembled and tiled ovens designed in the traditional Naples style. These wonderful hand-made, Igloo shape ovens feature a specialized vent that pulls hot exhaust air back over the top of the oven dome and up through a vent located at the center of the oven enclosure. Built using the ultra-premium Forno Bravo Modena2G oven, the Napoli Series provides a super-duty 4" cooking dome, a 2½" firebrick tile cooking floor, extra thick 4" - 6" ceramic insulation, and an insulated oven door for excellent high heat cooking, heat retention and fuel efficiency.

The Napoli ovens are designed with optimal oven proportions, including the perfect low Oven Dome Height and Oven Opening Size for high throughput, high temperature Pizza Napoletana baking.

The Napoli Series ovens are certified for restaurant use, and are available in two sizes – 48" and 56" rounds with an 8" oven landing, in wood-fired and gas-fired with gas/wood combo versions. The ovens feature brilliant black and red gloss tiles, with custom tile colors available as an option.

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The Napoli Series ovens are designed to be the focal point for restaurants and pizzerias who are focusing on Pizza Napoletana or other high-end pizza styles. In addition to making a strong visual statement, the Napoli offers world-class high temperature pizza baking performance.

Beyond a beautifully tiled enclosure, each Forno Bravo Napoli oven features four advanced technologies:

✿ The Napoli 4" oven dome is produced using a proprietary 142 pcf density, 8,230 psi strength refractory material and a two-sided, vibrated mold casting process. It is a remarkably hard and durable material designed to provide many years of 24/7 operation.

✿ The Napoli 2½ oven floor is constructed using large 18"x18"x2½" ultra-premium (2,700psi compressed and 2,650°F kiln-fired) baking tiles with Cordierite – for superior thermal shock resistance and durability, and for great pizza baking.

✿ Each Napoli oven includes ultra-premium insulation, both in quality and thickness, for outstanding heat retention. Each kit includes 4" (side) to 6" (top) of high-tech ceramic blanket dome insulation and 4" of ceramic board floor insulation.

✿ The gas-fired version of the Napoli oven provides a high heat, high throughput pizza baking experience that accurately replicates a true wood fire. The Napoli gas-fired ovens can operate in both gas-only and gas/wood modes.

All Napoli ovens can be vented two ways; directly with a connected UL103HT chimney system, or indirectly with a Listed Type 1 hood and grease duct vent.

Napoli Series SIZES

	COOKING SURFACE	AREA (sq. ft.)	PIZZAS (11")	THROUGHPUT (pizza/hr.)
Napoli120	48" x 56"	13	6-7	140
Napoli140	56" x 60"	18	8-10	200

Distributed By:
Pizza Equipment Professionals
Phone: (800) 655-1831
Fax: (209) 824-4684
www.PizzaEquipmentPros.com
info@pizzaequipmentpros.com

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Napoli Series AT-A-GLANCE

	MODENA2G120	MODENA2G140
Cooking Surface Dimensions	48"W x 56"D	56"W x 64"D
External Dimensions	68"Wx68"Dx42"H (without stand) 68"Wx68"Dx78"H (with stand)	76"Wx76"Dx42"H (without stand) 76"Wx76"Dx78"H (with stand)
Cooking Floor Height	46"	46"
Oven Opening	22"W x 10.5"H	22"W x 10.5"H
Vent Landing	24"W x 8"D	24"W x 8"D
Dome Height	16.5"	16.5"
Dome Thickness	4"	4"
Floor Thickness	2.5"	2.5"
Ceramic Blanket Dome Insulation	4" (side) 6" (top)	4" (side) 6" (top)
Ceramic Board Floor Insulation	4"	4"
Door and Thermometer	Insulated, Double Wall	Insulated, Double Wall
Ventilation Opening Diameter	8"	8"
Weight	5,200 lb.	5,600 lb.

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Napoli Series ADVANTAGES

1. PERFECT OPENING SIZE

Low oven opening for placing/removing pizza and baking sheets – while still retaining heat.

2. MONOBLOCK VENT

Integral vent directed back over the oven dome improves high temperature baking and provides traditional design.

3. INTERLOCKING DOME

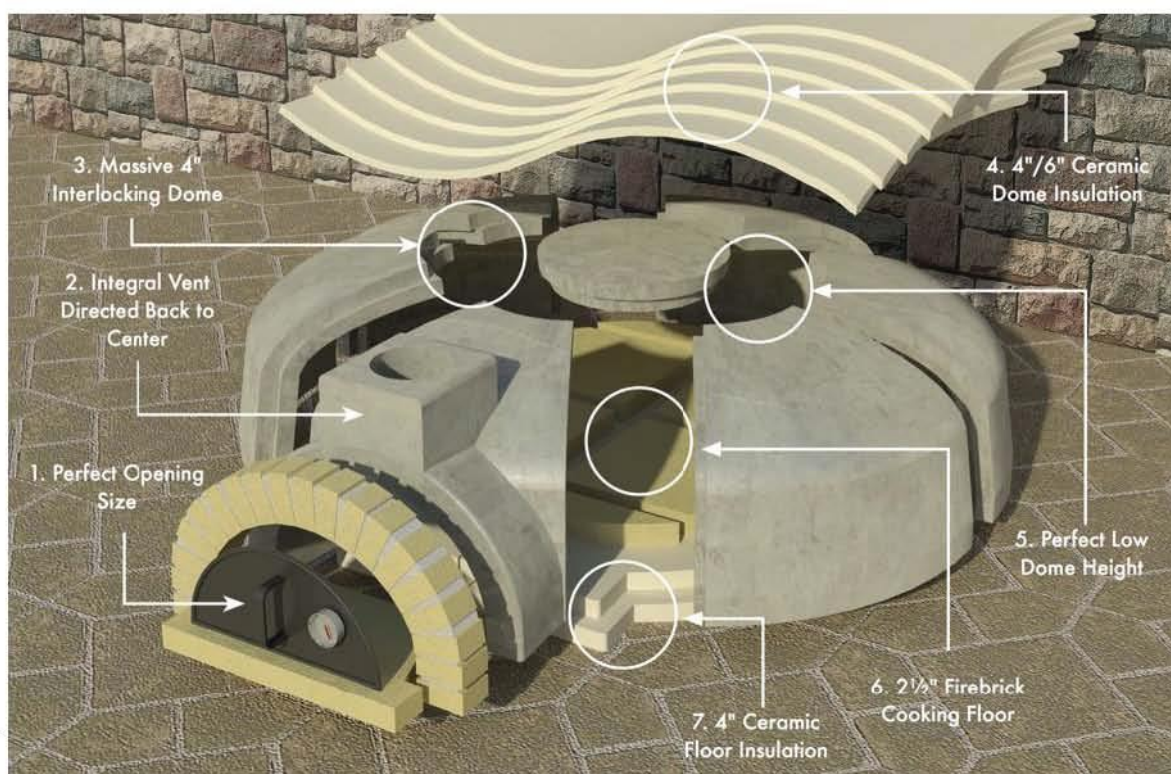
Massive 4" oven pieces seal tightly for better heat retention and cooking performance.

4. DOME INSULATION

4 x 1" (sides) and 6 x 1" (top) ceramic dome insulation for easy assembly and outstanding heat retention.

5. PERFECT DOME HEIGHT

The 16.5" dome height is in perfect proportion to the cooking floor diameter, providing the optimal environment for Pizza Napoletana.



6. COOKING FLOOR

Compressed (2,700psi), kiln fired (2,650°F) 18"x 18"x 2½" floor tiles have fewer seams, are more durable, and bake perfect Pizza Napoletana.

7. FLOOR INSULATION

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

8. VENTILATION

Two certified methods of ventilation; directly connected using a UL103HT chimney system and indirectly using a Listed Type 1 Hood and grease duct vent system. All ventilation equipment is optional.

9. CHOICE OF FUEL

Wood-fired or gas-fired with gas/wood combination. World-class high temperature pizza baking with both options.

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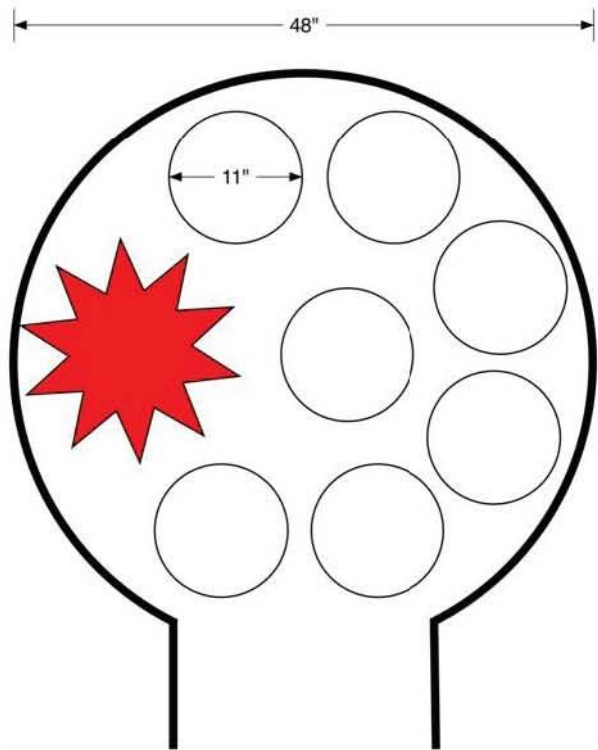
Traditional Naples-Style Ovens for Restaurants and Pizzerias

Napoli Series WHICH SIZE?

Napoli 120

A mainstream commercial pizza oven, the Napoli2G can serve as the primary oven for a small to mid-size restaurant that demands high throughput pizza baking and consistent high temperature baking.

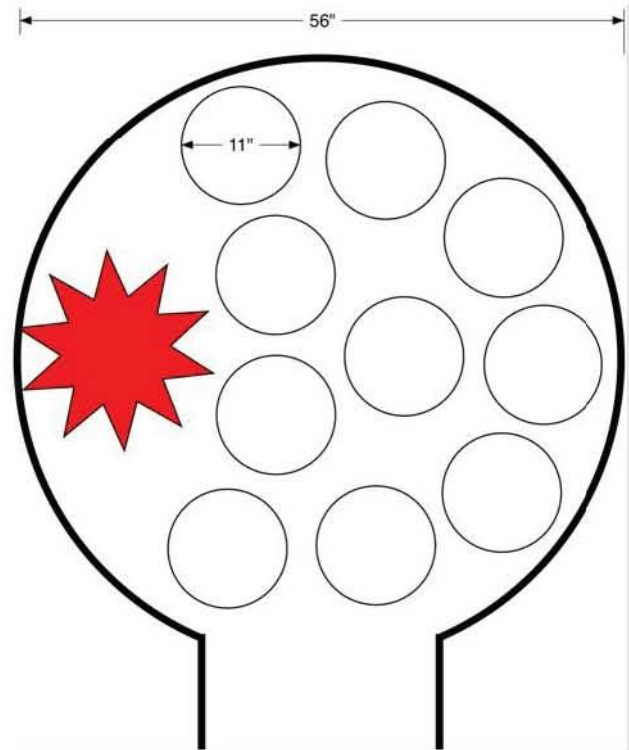
- ✂ 48" round cooking surface
- ✂ 8" deep oven landing for staging and warming food
- ✂ 6-7 pizzas (11")
- ✂ 140 pizzas per hour



Napoli 140

Our most popular commercial oven size, the Napoli2G140 is the right choice of a mid-size to large restaurant featuring Italian pizza, or a dedicated pizzeria.

- ✂ 56" round cooking surface
- ✂ 8" deep oven landing for staging and warming food
- ✂ 8-10 pizzas (11")
- ✂ 200 pizzas per hour



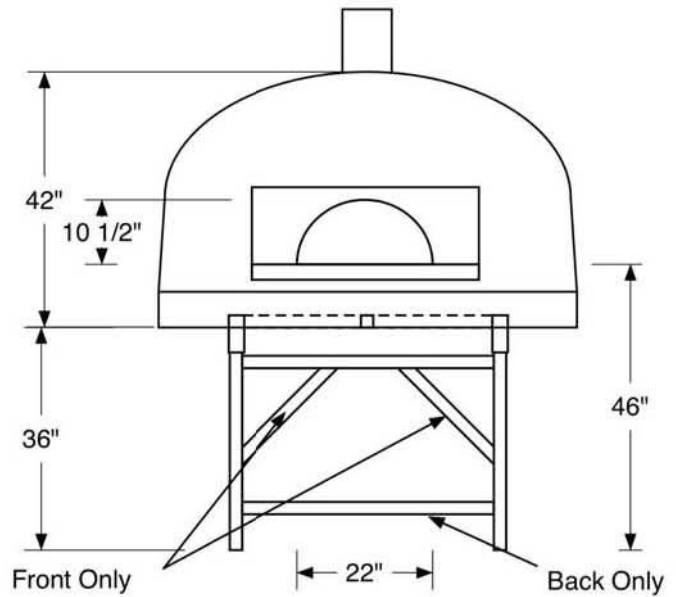
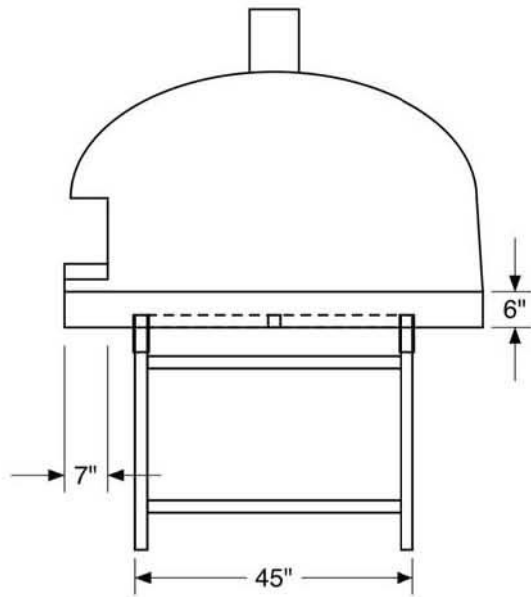
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Napoli120 DIMENSIONS



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Napoli120 Assembled Oven

v2.0 3/14

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744 Neeson Road
Marina, CA 93933
(800) 407-5119
www.fornobravo.com

Certifications

UL737, UL2162, NSF4,
ANSI-Z83B

Clearances

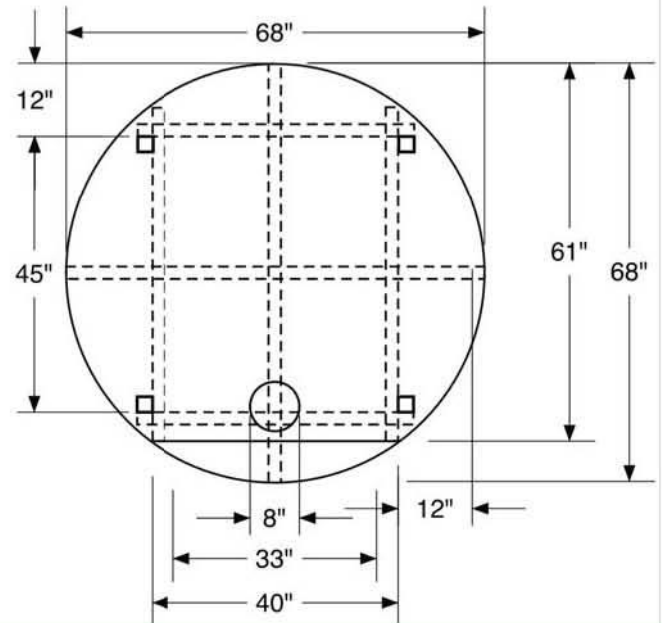
1" on sides, 14" on top.

Fuel

Wood-only, or gas with gas/
wood combo

Ventilation

Direct Connect using a UL103
chimney, or Type 1 Hood with
grease duct vent



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