

ROMA D SERIES

Fully Assembled Stucco Pizza Ovens

Indoor and Outdoor Ovens for Restaurants and Caterers

COMMERCIAL
DATASHEET



The Roma D-Series is a family of fully assembled ovens designed for restaurants, pizzerias, cafes, resorts, caterers and professional food service organizations. The ovens feature an attractive, rugged and waterproof painted stucco enclosure, making it the right choice for both a traditional indoor kitchen setting, and an outdoor entertaining area. The oven can also be easily moved with a forklift or hand truck, providing authentic Italian wood or gas-fired cooking and Pizza Napoletana wherever you want it.

These Igloo (or Dome) shape ovens are built using the popular Forno Bravo Professionale oven core, providing a heavy duty 3" cooking dome, a 2½" firebrick tile cooking floor and extra thick 4" - 6" ceramic insulation for excellent high heat cooking, heat retention and fuel efficiency. Like all Forno Bravo ovens, the Roma D-Series ovens are designed with optimal proportions, including the perfect Oven Dome Height and Oven Opening Size for baking serious Pizza Napoletana.

The Roma D-Series ovens can be either wood-fired, or gas-fired with gas/wood combination.

Distributed By:

Pizza Equipment Professionals

Phone: (800) 655-1831

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**Pizza Equipment
Professionals**

FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS

ROMA D SERIES

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Indoor and Outdoor Ovens for Restaurants and Caterers

The Roma D Series ovens are a cost-effective and good-looking solution to the challenge of putting authentic, restaurant-grade Italian wood-fired cooking where (and perhaps when) you need it. Featuring a traditional, waterproof stucco enclosure, the Roma ovens can be installed permanently outside or inside, or they can be set in place for catering and special events.

The Roma Series is based on the Professionale oven core, and features five advanced technologies:

✿ The Roma 3" 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 Roma 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 Roma 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 Roma Series features an interlocking dome design with a monoblock vent for outstanding heat retention, cooking performance, and durability.

✿ The gas-fired version of the Roma ovens provides a high heat, high throughput pizza baking experience that accurately replicates a true wood fire. The Roma gas-fired ovens can operate equally well in either gas-only or gas/wood modes.

The Roma ovens can be vented three ways, including directly with a connected UL103HT chimney system or grease duct vent, or indirectly with a Listed Type 1 hood and grease duct vent.

Roma D Series SIZES

	COOKING SURFACE	AREA (sq. ft.)	PIZZAS (11")	THROUGHPUT (pizza/hr.)
Roma110 D	44" x 54"	9.7	5-6	120
Roma120 D	48" x 59"	13.5	6-7	140

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Roma Series ADVANTAGES

1. 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.

2. DOME INSULATION

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

3. INTERLOCKING DOME

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

4. REFRACTORY CASTING

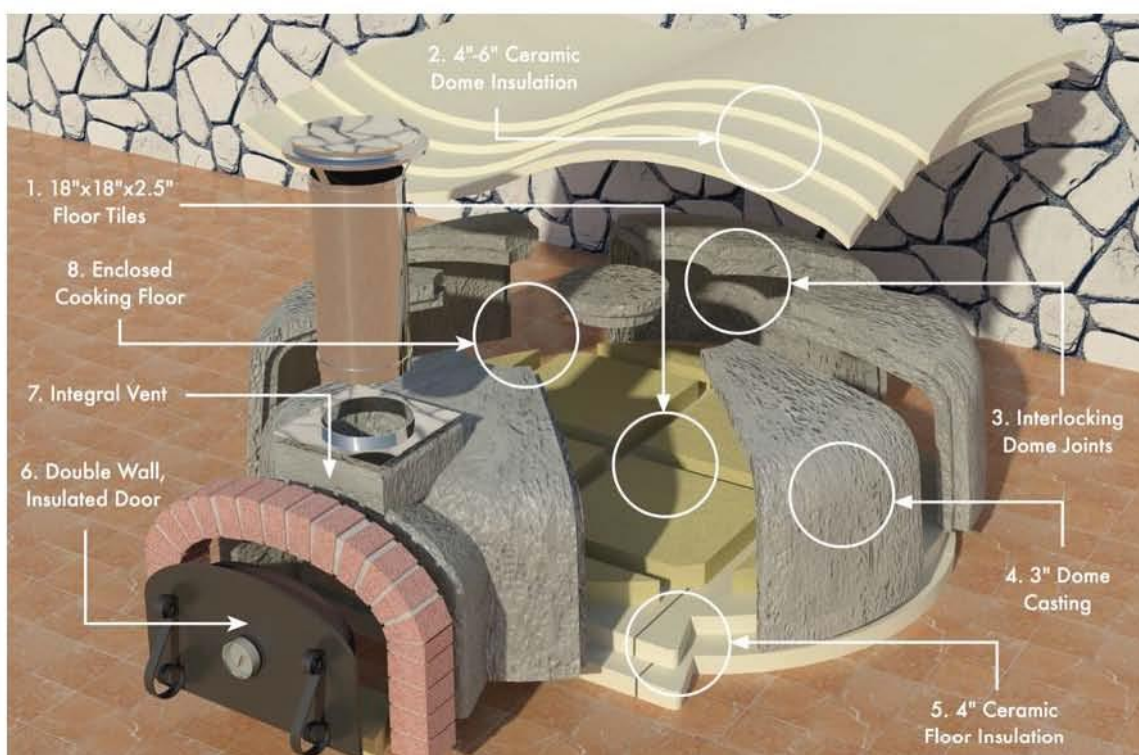
3" thick, 142 pcf, 8,230 psi strength, two-side vibrated form refractory dome for faster heat up and excellent durability.

5. FLOOR INSULATION

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

6. INSULATED OVEN DOOR

Double-wall, insulated oven door seals the cooking chamber off from the vent for best-of-class heat retention.



7. MONOBLOCK VENT

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

8. ENCLOSED COOKING FLOOR

The cooking floor fits inside the oven dome, for superior thermal performance.

9. VENTILATION

Three certified methods of ventilation, including directly connected UL103HT chimney system, directly connected grease duct system, and indirectly using a Listed Type I Hood and grease duct system. All ventilation equipment is optional.

10. PLUS

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

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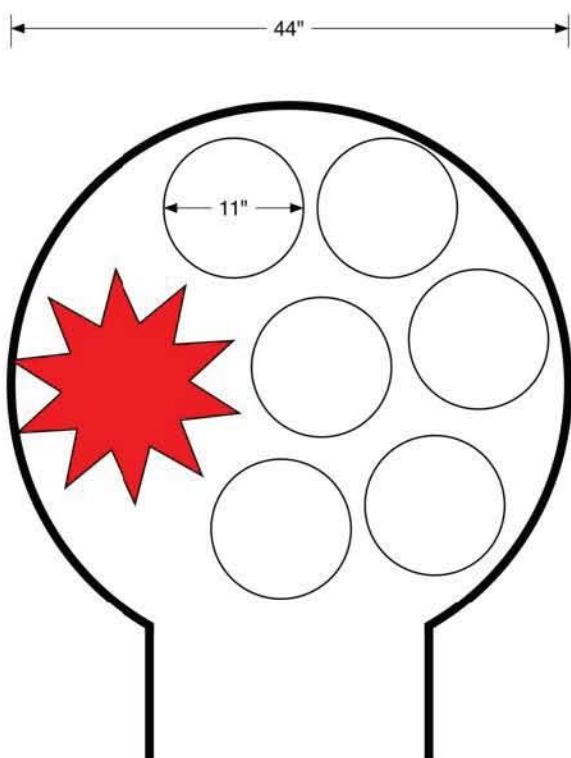
Indoor and Outdoor Ovens for Restaurants and Caterers

Roma Series WHICH SIZE?

Roma 110

An entry-level commercial pizza oven, the Roma110 is the right oven for tight spaces.

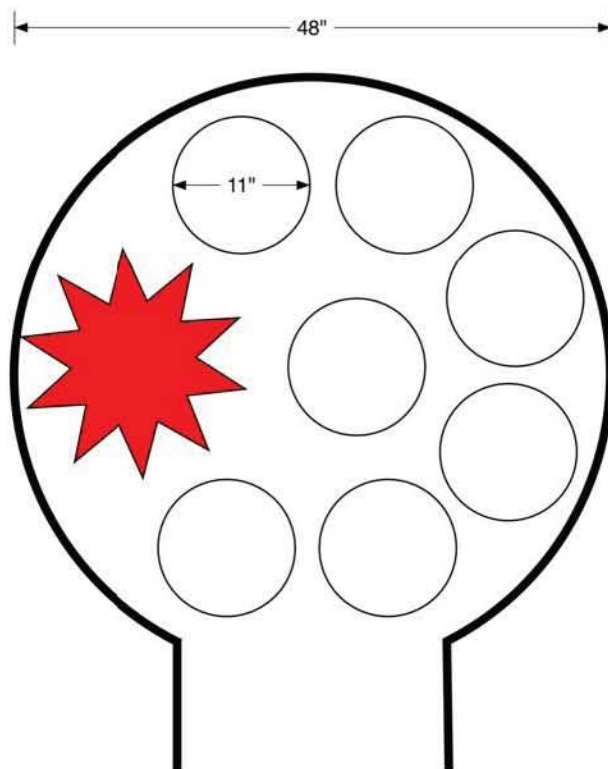
- ✦ 44" round cooking surface
- ✦ 10" deep oven landing for staging and warming food
- ✦ 5-6 pizzas (11")
- ✦ 120 pizzas per hour



Roma 120

A mainstream commercial pizza oven, the Roma120 can serve as the primary oven for a small to mid-size restaurant, or as a complement to other cooking equipment in a larger restaurant.

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



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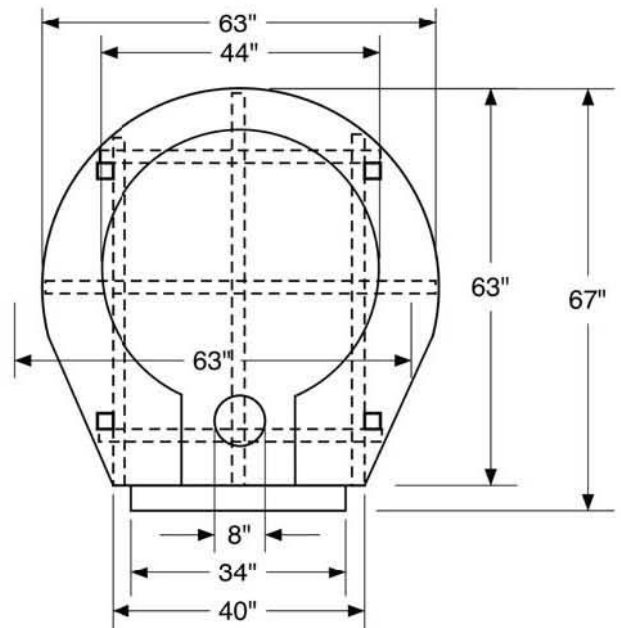
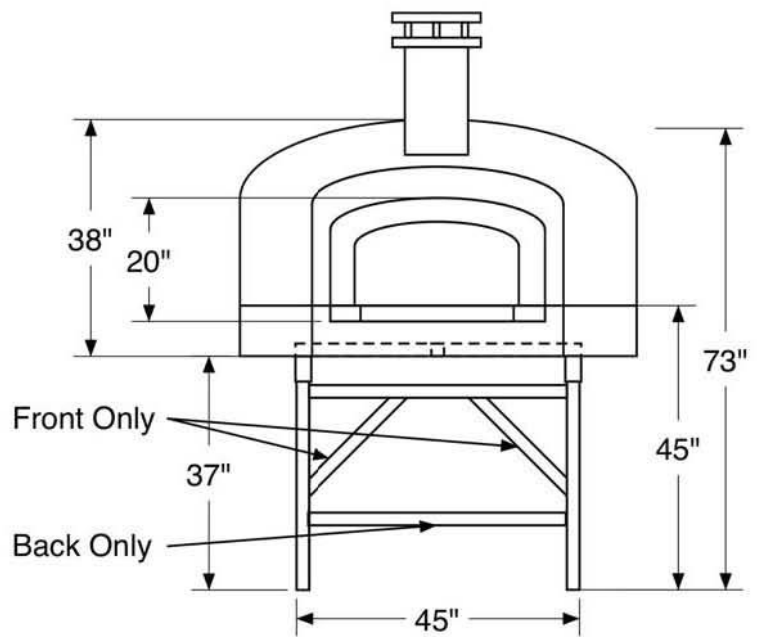
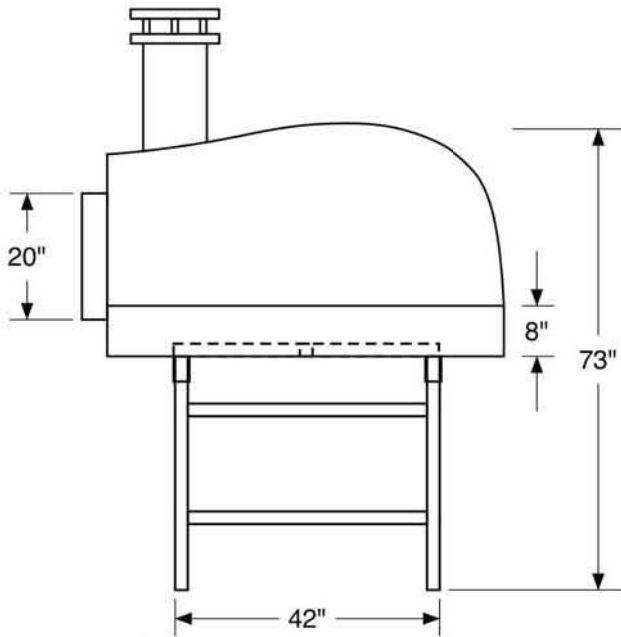


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Roma110 D DIMENSIONS



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THE WORLD'S FINEST PIZZA OVENS

Roma110 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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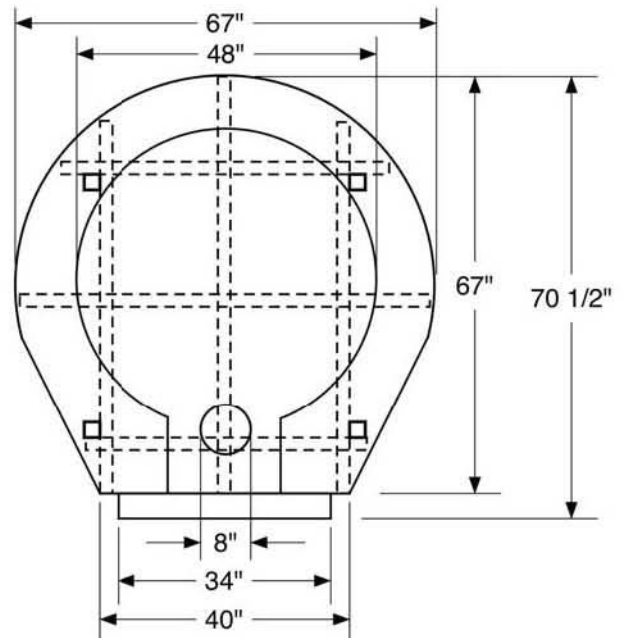
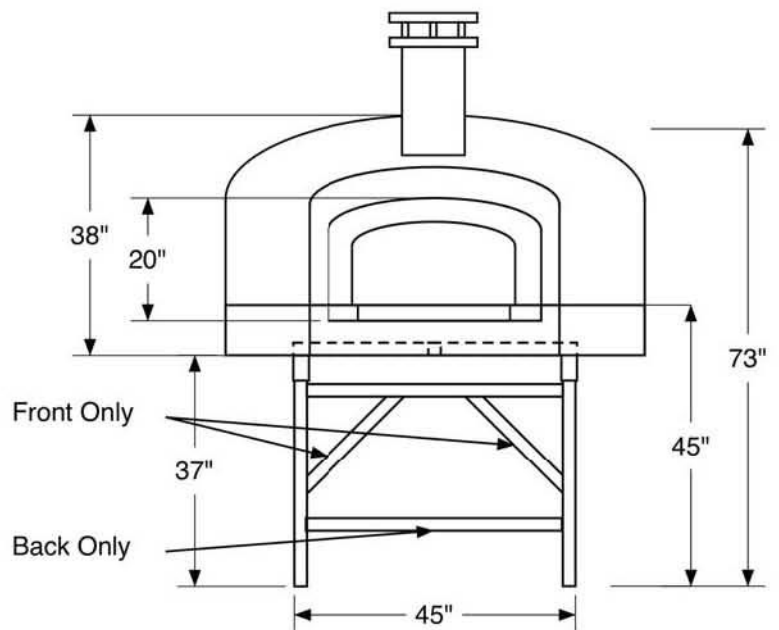
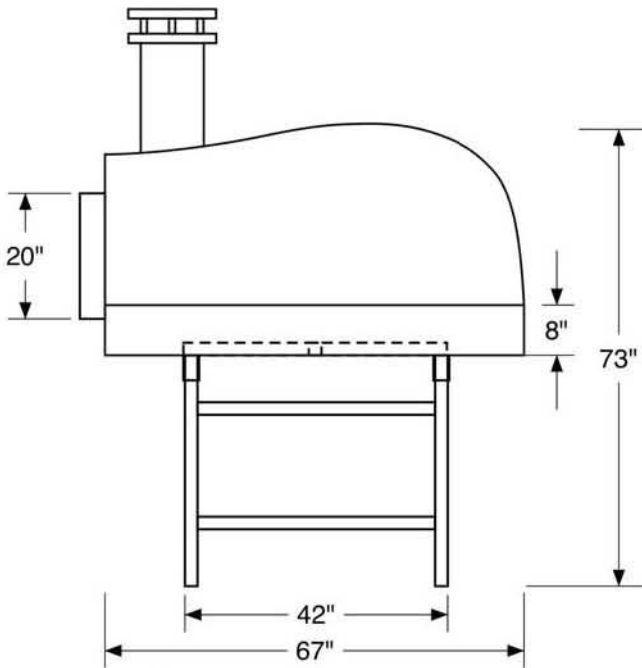
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Roma120 D DIMENSIONS



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Roma120 Assembled Oven

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