

MODENA2G OK SERIES

COMMERCIAL
DATASHEET

Ultra-Premium Modular Pizza Oven Kits

Massive Commercial Ovens for Restaurants and Pizzerias



The Modena2G OK Series is a family of modular oven kits designed for restaurants and pizzerias looking for a high-end pizza oven capable of baking high volumes of Pizza Napoletana, and other dishes. These muscular ovens feature large cooking floor options, a super-duty 4" cooking dome, a 2½" firebrick tile cooking floor and extra thick 4" - 6" ceramic floor and dome insulation, providing excellent high heat, high throughput pizza baking, durability and fuel efficiency.

Modena2G OK ovens are certified for indoor and outdoor installation, and are available in four sizes – ranging from a 48" round to a 56"x72" oval, each with an 8" oven landing. Each oven kit provide everything required to assemble a pizza oven core, including the oven dome, floor and vent, floor and dome insulation, mortar, an insulated oven door and thermometer. The Modena2G OK ovens are available in wood-fired and gas with gas/wood combo versions. The Modena2G Series is also available Fully Assembled (FA), Knocked Down (KD), and as an assembled, tiled Napoli oven.



Pizza Equipment Professionals
Phone: (800) 655-1831
Fax: (209) 8244684
www.PizzaEquipmentPros.com
info@pizzaequipmentpros.com

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THE WORLD'S FINEST PIZZA OVENS

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The Modena2G OK Series delivers world-class pizza baking performance in a package that can be fully customized and installed anywhere. Each oven piece can be carried through a standard doorway, or up stairs.

All Forno Bravo Modena2G ovens feature five advanced technologies:

✿ The Modena2G 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 Modena2G 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 Modena2G 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 – eliminating the need for old-fashioned and inefficient vermiculite or Perlite-based insulating concrete.

✿ The Modena2G Series features an interlocking dome design with a monoblock vent, making assembly simple – and with fewer, tighter seams, the Professionale ovens offer outstanding heat retention, cooking performance, and durability.

✿ The gas-fired version of the Modena2G ovens provides a high heat, high throughput pizza baking experience that accurately replicates a true wood fire. The gas-fired Modena2G ovens can operate in both gas-only and gas/wood modes.

All Modena2G ovens are certified to 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.

Modena2G Series SIZES

	COOKING SURFACE	AREA (sq. ft.)	PIZZAS (11")	THROUGHPUT (pizza/hr.)
Modena2G120	48" x 56"	13	6-7	140
Modena2G140	56" x 60"	18	8-10	200
Modena2G160	56" x 68"	21	10-12	240
Modena2G180	56" x 76"	24	12-14	280

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Modena2G Series AT-A-GLANCE

	MODENA2G120	MODENA2G140	MODENA2G160	MODENA2G180
Cooking Surface	48"W x 56"D	56"W x 64"D	56"W x 72"D	56"W x 80"D
External Dimensions	56"Wx60"Dx23.5"H	64"Wx68"Dx23.5"H	64"Wx76"Dx23.5"H	64"Wx84"Dx23.5"H
Oven Opening	22"W x 10.5"H	22"W x 10.5"H	22"W x 10.5"H	22"W x 10.5"H
Vent Landing	24"W x 8"D	24"W x 8"D	24"W x 8"D	24"W x 8"D
Dome Height	16.5"	16.5"	16.5"	16.5"
Dome Thickness	4"	4"	4"	4"
Floor Thickness	2.5"	2.5"	2.5"	2.5"
Ceramic Blanket Dome Insulation	4 x 1" (side) 6 x 1" (top)	4 x 1" (side) 6 x 1" (top)	4 x 1" (side) 6 x 1" (top)	4 x 1" (side) 6 x 1" (top)
Ceramic Board Floor Insulation	2 x 2"	2 x 2"	2 x 2"	2 x 2"
Door and Thermometer	Insulated, Double Wall	Insulated, Double Wall	Insulated, Double Wall	Insulated, Double Wall
Ventilation Opening	8"	8"	8"	8"
High Temp., Waterproof Mortar	✓	✓	✓	✓
Weight	2,200 lb.	2,550 lb.	2,800 lb.	3,050 lb.

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Modena2G OK 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 for excellent draw, easy installation and outstanding durability.

3. INTERLOCKING DOME

Massive oven pieces seal tightly for easier assembly and better heat retention.

4. DOME INSULATION

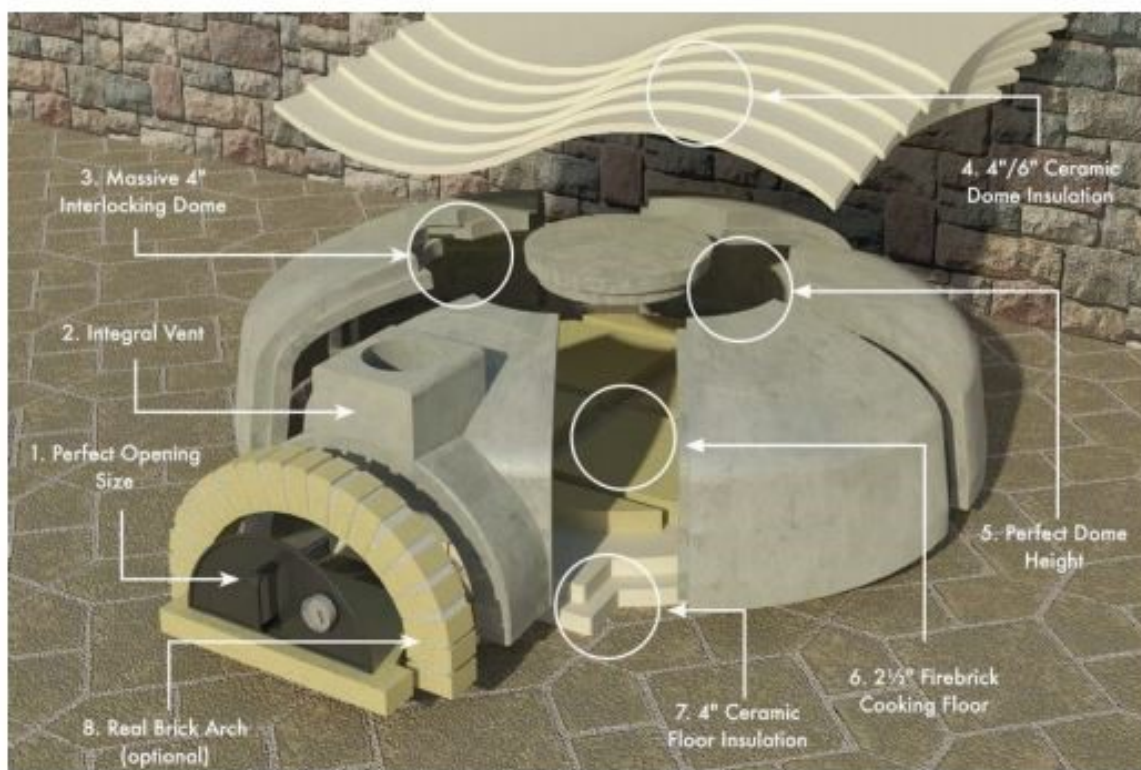
4 x 1" (sides) and 6 x 1" (top) ceramic dome insulation for easy assembly and outstanding heat retention.

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. BRICK ARCH

Optional decorative brick arch allows the restaurant owner to choose a fully custom enclosure design.

9. HIGH TEMP. MORTAR

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

10. CHOICE OF FUEL

Wood-fired or gas-fired with gas/wood combination for world-class pizza baking.
- either way.

11. VENTILATION

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

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Modena2G Series COMPARISON

	OVEN KIT (OK)	KNOCKED DOWN (KD)	FULLY ASSEMBLED (FA)
Oven Dome, Floor and Vent	✓	✓	✓
Complete Dome Insulation (4"/6")	✓	✓	✓
Complete Floor Insulation (4")	✓	✓	✓
Insulated Door and Thermometer	✓	✓	✓
Refractory Mortar	✓	✓	✓
Brick Arch	Optional	✓	✓
Metal Tray, Stand and Surround	No	✓	✓
Ventilation	Optional	Optional	Optional
Access Through a Doorway	✓	✓	No
Ready to Light/Set it and Go	No	No	✓
Customizable Enclosure Design	✓	✓	No

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Modena2G Series WHICH SIZE?

Modena2G 120

A mainstream commercial pizza oven, the Modena2G 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

Modena2G 140

Our most popular commercial oven size, the Modena2G140 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

Modena2G 160

Designed for high throughput restaurants and pizzerias, Modena2G160 provides more room for baking more pizzas and other dishes, while only requiring an extra 8" of oven depth in the kitchen.

- 56" x 64" oval cooking surface
- 8" deep oven landing for staging and warming food
- 10-12 pizzas (11")
- 240 pizzas per hour

Modena2G 180

The Modena2G180 can serve as the primary, or even sole cooking appliance in a large restaurant or pizzeria, providing extremely high pizza baking throughput and ample room for large numbers of baking pans, grills and other pieces of cooking equipment.

- 56" x 64" oval cooking surface
- 8" deep oven landing for staging and warming food
- 12-14 pizzas (11")
- 280 pizzas per hour

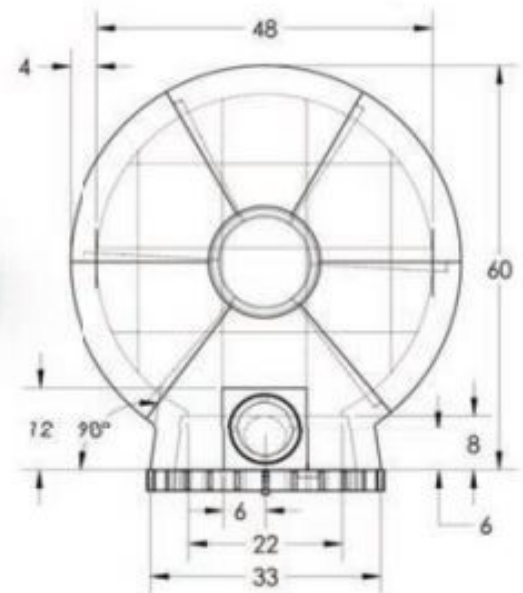
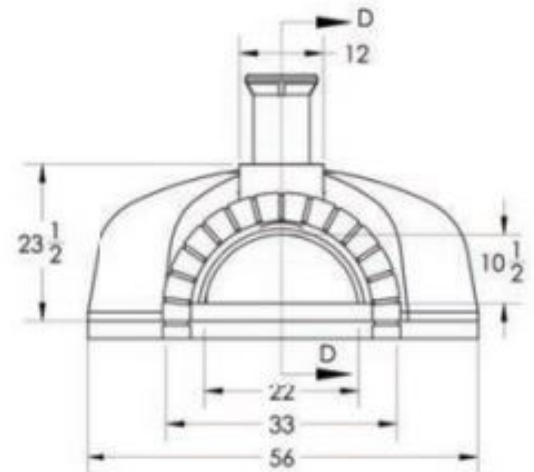
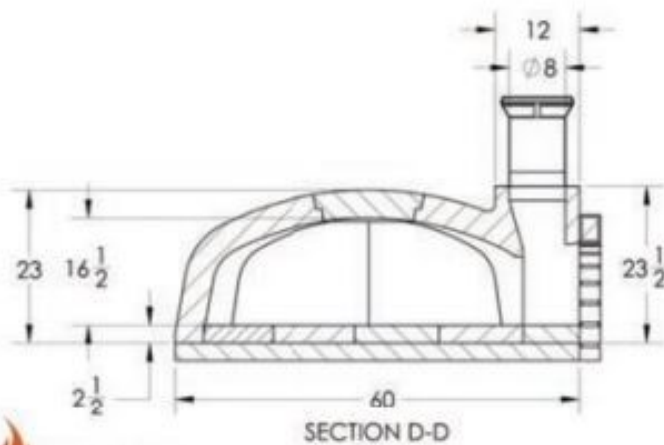
Pizza baking throughput is based on the number of places each oven provides multiplied by the number of pizzas each place can bake per hour. By estimating that a pizza can be baked and removed from the oven in roughly three minutes, we calculate that each place is capable of producing 20 pizzas per hour. An individual restaurant's actual throughput will be determined by a number of factors, including pizza baking time, how closely pizzas are placed together in the oven, and the speed of the restaurant staff.

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Massive Commercial Ovens for Restaurants and Pizzerias

Modena2G120 OK DIMENSIONS



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Modena2G120 OK
48" Modular Pizza Oven Kit
v2.0 © Forno Bravo 2014
251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications
Complaint with UL737, UL2162,
ANSI/NSF-4, ANSI Z83a
Clearances From Combustibles
1" from top; 14" from each side
6" from oven opening sides

Fuel
Wood, or gas with gas/wood combo

Installation
On a concrete block stand
Ventilation (Optional)
UL103HT, Grease Duct or Type 1
Hood with Grease Duct vent
Brick Arch
Optional



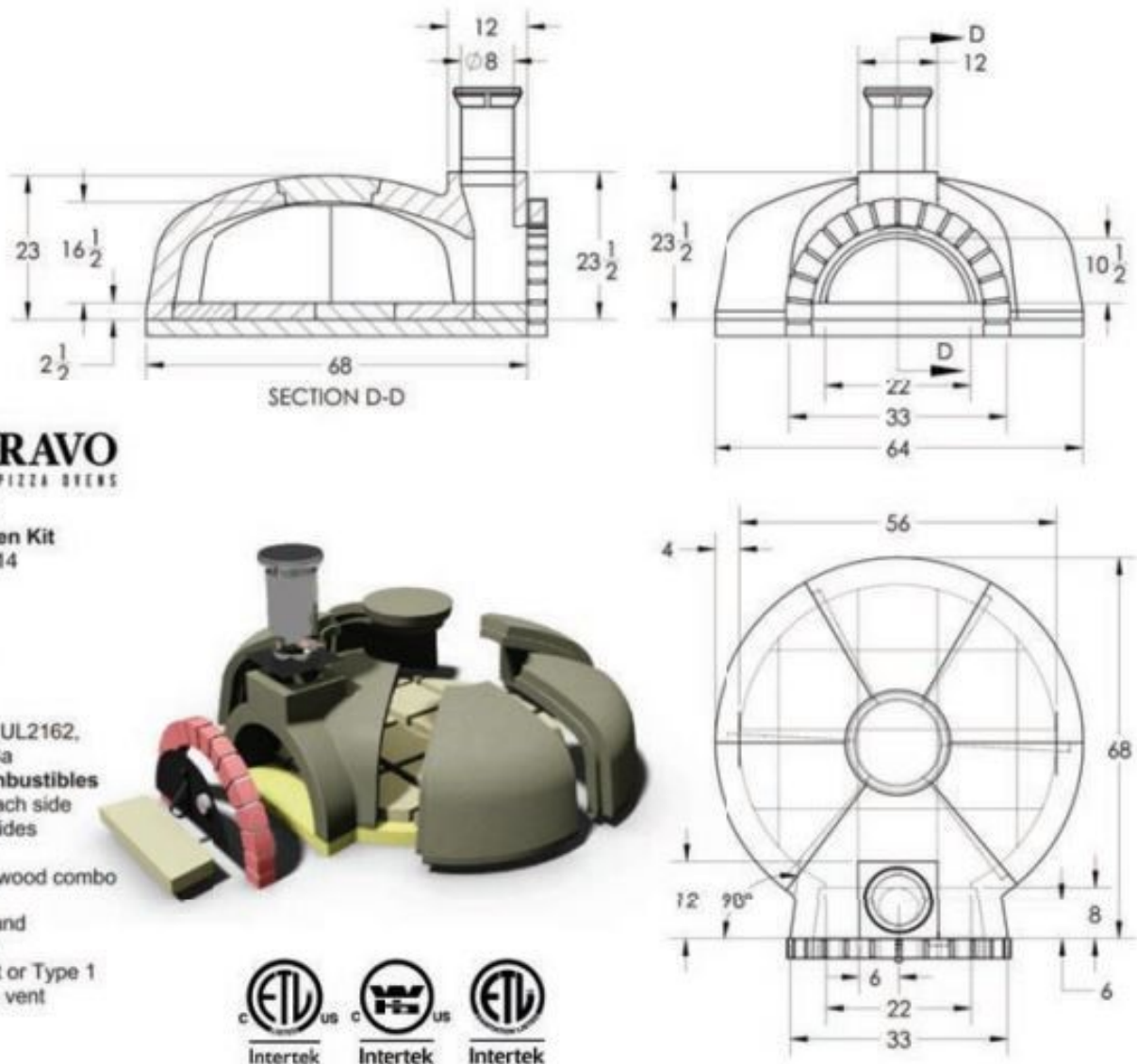
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Modena2G140 OK DIMENSIONS



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Professionale140 OK
56" Modular Pizza Oven Kit
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Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications

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ANSI/NSF-4, ANSI Z83a

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

Fuel

Wood, or gas with gas/wood combo

Installation

On a concrete block stand

Ventilation (Optional)

UL103HT, Grease Duct or Type 1
Hood with Grease Duct vent

Brick Arch

Optional



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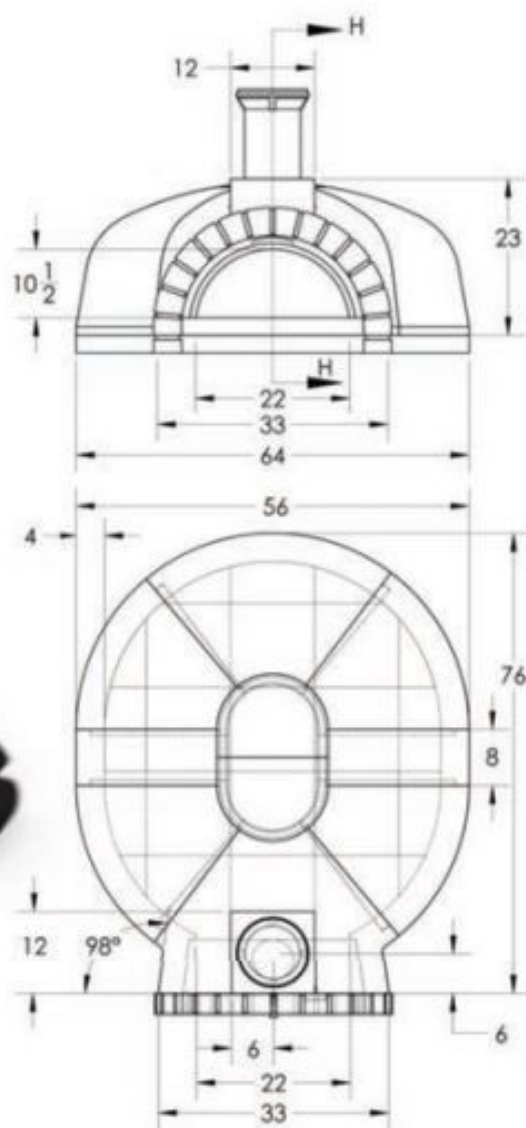
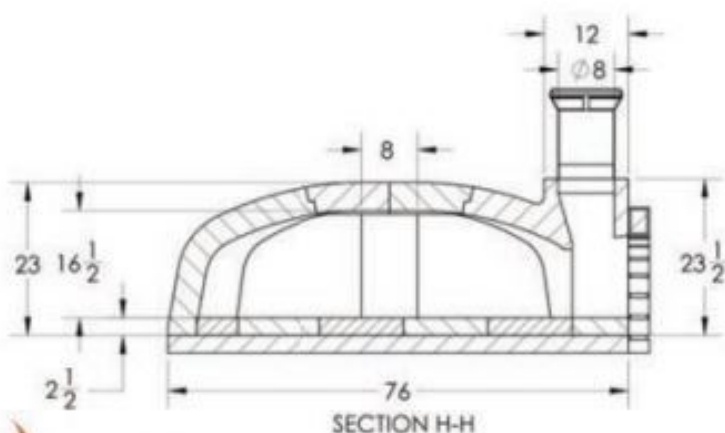
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Modena2G160 OK DIMENSIONS



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Professionale160 OK
56"x64" Modular Pizza Oven Kit
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251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications

Complaint with UL737, UL2162,
ANSI/NSF-4, ANSI Z83a

Clearances From Combustibles

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

Fuel

Wood, or gas with gas/wood combo

Installation

On a concrete block stand

Ventilation (Optional)

UL103HT, Grease Duct or Type 1

Hood with Grease Duct vent

Brick Arch

Optional



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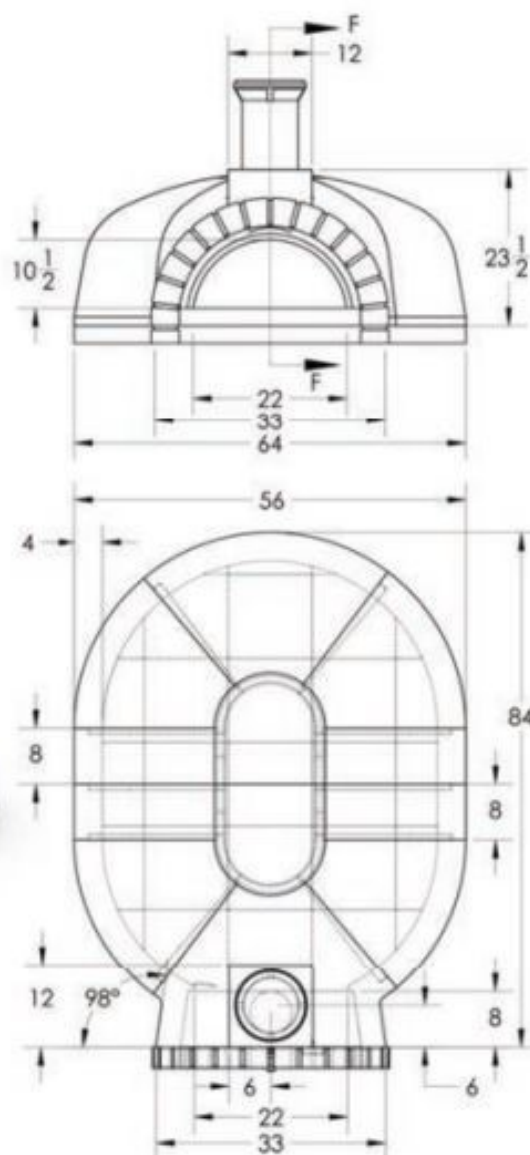
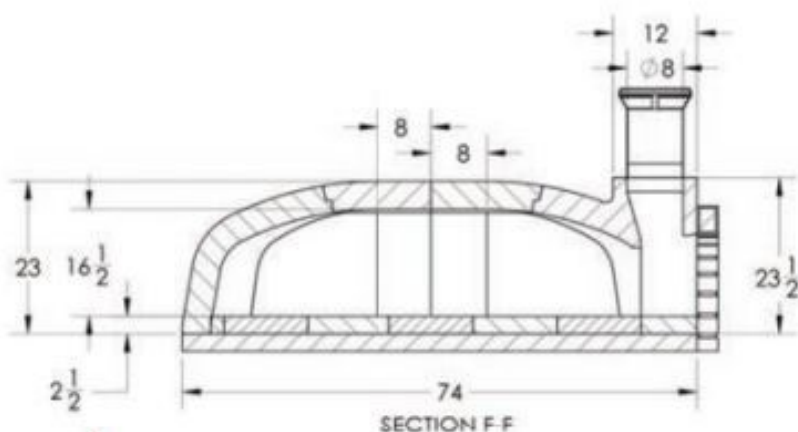
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Modena2G180 OK DIMENSIONS



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Professionale180 OK
56"x72" Modular Pizza Oven Kit
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(800) 407-5110
www.fornobravo.com

Certifications

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ANSI/NSF-4, ANSI Z83a

Clearances From Combustibles

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

Fuel

Wood, or gas with gas/wood
combo

Installation

On a concrete block stand

Ventilation (Optional)

UL103HT, Grease Duct or Type 1
Hood with Grease Duct vent

Brick Arch

Optional



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