

Caterer 110

High Throughput Portable Wood-Fired Catering Pizza Oven

The Forno Bravo Caterer110 is a full-size wood-fired catering pizza oven, featuring a large 43" round Italian-made oven chamber integrated on a custom-designed dual-axle trailer. This portable oven provides both large storage areas and work surfaces, along with an oven capable of cooking six pizzas at one time – and over 100 pizzas per hour. Constructed using state-of-the-art composite refractory materials, the oven easily holds the heat needed to bake hundreds of perfect Italian three-minute pizzas at Farmer's Markets, festivals, markets, sporting events, and catered parties.

A Caterer Series oven can produce world-class pizza, in the tradition of Vera Pizza Napoletana, anywhere you can park a car – perfect for the high-end caterer. In fact, the shape of the Caterer oven is patterned after the great wood-fired pizza ovens found in Naples.

The Caterer Series oven chamber, built by Italy's largest producer of wood-fired ovens, will deliver years of near-zero maintenance performance. The oven itself is constructed using the same high-end material as our permanent commercial ovens, which are designed for over 10 years of 365 day/year cooking at 800F.

The Caterer Series ovens heat up in about an hour, and cook pizza virtually indefinitely – in the spirit of the Italian pizzerias for which they were designed. Caterers will enjoy both low wood fuel consumption and high throughput.

The ovens feature a 3"x5" work surface to the left of the oven opening, and two separate storage units facing to the back of the trailer, and one large storage unit facing to the front.

The Caterer's custom-designed trailer features leveling braces, a 10,000-pound dual axle for a smooth ride, and a complete electrical system, with automatic braking. The oven contains a number of Forno Bravo proprietary technologies that ensure oven longevity, performance and security. The oven can be rolled into place after you detach the towing vehicle.

The Caterer ovens are built as standard with a traditional Mediterranean "Igloo" design, and can be finished in virtually any trailer and stucco color. The oven's stucco finish is state-of-the-art water, crack and UV resistant. Custom oven trim packages are available. Let us know if you want a specific finish package – we can do it.



A commercial wood-fired kitchen – on wheels.



Storage in the front



Storage and work surfaces in the back

Caterer 110

Portable Pizza Oven Specifications

The Oven Chamber

Cooking Surface (in)	Area (m2)	Heat up (min)	Pizzas (10")	Bread (lbs)
43.2"	.95	50	6	26

Water, crack and UV resistant stucco finish in a choice of colors;

8" stainless steel UL103HT chimney with cap and spark arrestor;

Proprietary castable refractory and installation technology for oven performance, longevity and security.

The Trailer

6'W x 12'L x 8'H;

5,000lbs (total weight of the oven and trailer);

10,000lb rated dual axle design for smooth ride;

Four hand-crank leveling braces;

Guide wheel on trailer hitch for hand-rolling oven;

Electronic auto-brake for trailer disconnection;

Electronic brake and turn signal light;

Weather and wear resistant power-coat paint in choice of colors.

Storage

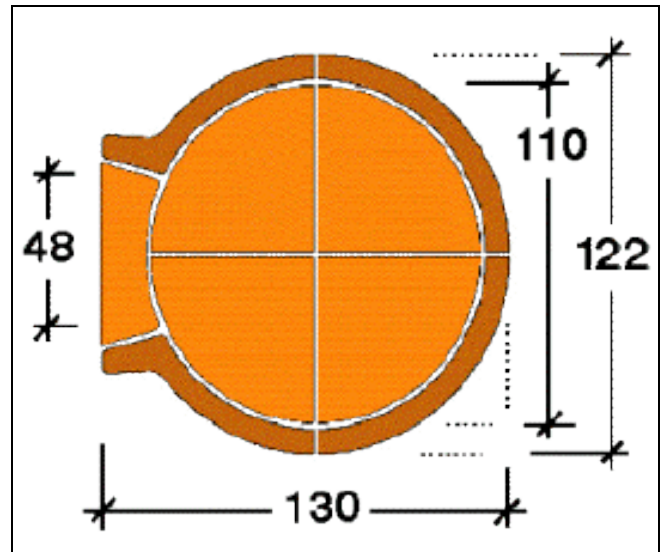
Two 30"W x 36"D x 20"H rear-facing storage areas, with lockable latch;

One 60"W x 24"D x 20"H front storage area, with 30"W x 20"H lockable door.

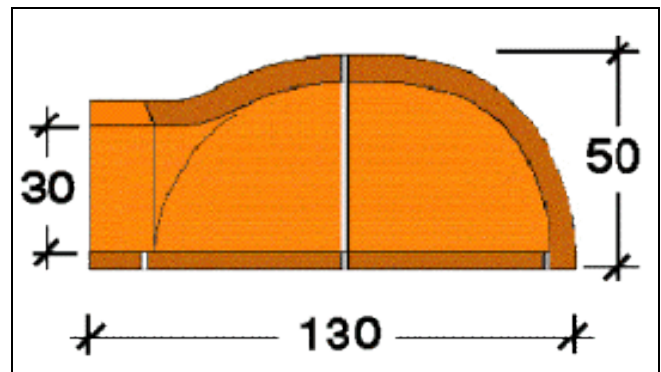
Work Surfaces

36"W x 60"D powered-coated work surface to the left of the oven, which can easily accommodate removable wood or butcher-block for food preparation and cleaning;

20"W x 8"D wood oven landing in front of the oven chamber for moving food in and out.



The Caterer 110 features an authentic Italian produced pizza oven, constructed with state-of-the-art refractory material for fast heat up and excellent heat retention for long cooking session. The oven's 19.8" opening keeps the heat in, while allowing you to cook larger pizzas.



The Caterer 110's time-proven dome shape is patterned after the great pizza ovens found in Naples, the home of Vera Pizza Napoletana.

Forno Bravo, LLC
 8112 Chalk Hill Road
 Healdsburg, CA 95448
 (707) 836-0105
 info@fornobravo.com