



Toscana Series:

Fully-Assembled and Finished Pizza Ovens

The Toscana Series is a family of assembled and fully finished pizza ovens based on our Casa Series pre-cast refractory ovens. These wonderful ovens combine the outstanding cooking performance of the Casa ovens with the convenience of a fully assembled oven that you just set it place and fire. The ovens are finished in the traditional Mediterranean Igloo (or beehive) shape with a brick arch and oven landing. The Toscana ovens are available in four sizes, based on the Casa80 (31.4"), Casa90 (35.3"), Casa100 (39.3") and Casa110 (43.2") modular pizza ovens kits.

These fully assembled ovens are the perfect choice for homeowners who do not want to manage the site-installation process, who want to get started right away with their pizza oven, who might have trouble locating installation products, or who might want to take their oven with them when they move.

Using state-of-the-art refractory materials, including aluminate mortars, woven 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. The outer shell of the oven stays cool, while the oven chamber cooks authentic Italian pizza in 2-3 minutes.

The ovens utilize the Casa refractory vent system, providing excellent air movement, as well as durability -- a significant improvement over low-end metal venting systems. The ovens also use premium quality DuraVent DuraTech double-wall stainless steel chimney system. The Toscana80/90 feature a 6" chimney, while the Toscana100/110 feature an 8" chimney.

The Toscana ovens are finished with a premium color-in, water-proof, crack-resistant stucco -- in a warm Mediterranean cream. Custom colors are available on request.

The Toscana's metal legs can be detached from the hearth tray for easy shipment, and then re-attached at the installation site. The bottom of the oven can be finished by attaching metal studs and concrete board around the Toscana's legs. Optionally, the Toscana oven can be placed directly on a site-built concrete block stand.

The ovens include a steel door and three-piece Italian-made Pizza Oven tool set (round peel, rectangular peel and brush). Optional accessories include an oven rake, oven shovel and infrared thermometer.

Each Oven includes

- Steel door
- Three-piece Italian-made oven tool set



Fully finished and ready to cook; Just set it down and go.

The Toscana Family

	Cooking Surface (in)	Area (m2)	Heat up (min)	Pizzas (10")	Bread (lbs)
Toscana80	31.4"	0.5	40	2	12
Toscana90	35.3"	0.72	45	3	17
Toscana100	39.3"	0.80	50	4	22
Toscana110	43.2"	0.95	50	5	26



