



Artigiano Series:

Handcrafted Brick Ovens

The Forno Bravo Artigiano Series is a family of true brick ovens handcrafted at a small artisan’s workshop in Tuscany. Based on the traditional round freestanding brick dome originally created in ancient Rome, and perfected in modern Naples, the Artigiano ovens offer the outstanding cooking characteristics that only a true brick oven can provide. Built by hand – one-at-a-time by talented artisans, these ovens are very special.

The Artigiano ovens are available in three sizes: a 31.4” round cooking surface, a 39.3” round cooking surface, and a 39.3” x 47.1” oval.

The dome of the Artigiano oven is perfectly shaped for cooking pizza, bread and roasts, and quickly reaches the 750F necessary to cook the perfect 2-3 minute pizza. The dome is shipped and installed as a single unit. There are only a small number of artisans with the skill to build a freestanding brick dome, and these ovens are highly prized in Italy, where they are considered the best available.

Constructed using the highest quality refractory bricks, our Artigiano ovens are structurally identical to the commercial brick ovens found in pizzerias throughout Italy. The only difference between the commercial ovens and the Artigiano ovens is the size of the oven chamber, the durability of the refractory bricks, and the thickness (thermal mass) of the oven dome.

The 2” thick cooking surface provided with the Artigiano ovens is constructed using the highest quality, high-fired, commercial quality refractory materials. It heats up quickly, and provides the same heat retention characteristics as commercial ovens – allowing you to cook pizza all day long, or bake scores of loaves of bread and roast Thanksgiving turkey.

The Artigiano ovens are delivered with a steel vent, which can be attached to a standard UL103HT steel chimney system. The Artigiano ovens can be finished in virtually any exterior style, including an Igloo and walled enclosure, and can be easily installed on a concrete block stand and insulated hearth.

Each oven includes a high-tech insulating blanket, three-piece Italian pizza tool set and installation guide.



Beautiful craftsmanship characterizes the Artigiano ovens.



The 39.3” x 47.1” Artigiano120 provides ample cooking space.

The Artigiano Family

	Cooking Surface (in)	Area (m2)	Heat up (min)	Pizzas (10")	Bread (lbs)
Artigiano80	31.4”	.50	40	2	12
Artigiano100	39.3”	.80	50	4	22
Artigiano120	39.3”x47.1”	1.0	60	6	28

Each Oven includes

- One-piece dome and four-piece cooking floor
- Steel vent and steel door
- Insulating blanket
- Three piece tool set

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Artigiano Series:

Oven Specifications

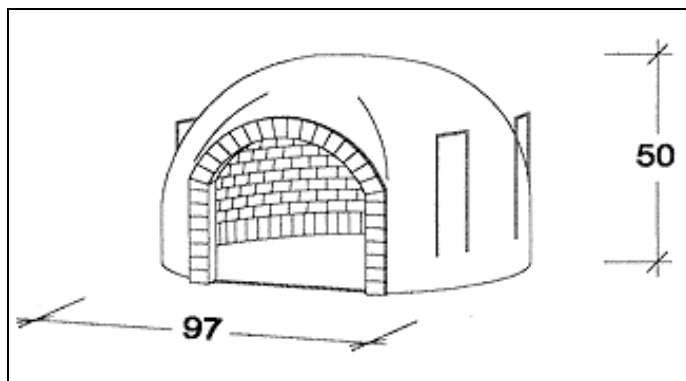
Artigiano80

External: 38.1"W x 38.1"D x 19.6"H

Internal: 31.4" round

Oven Opening: 13.3"W x 9.8"H

Weight: 450 pounds, including steel vent



Artigiano80 footprint

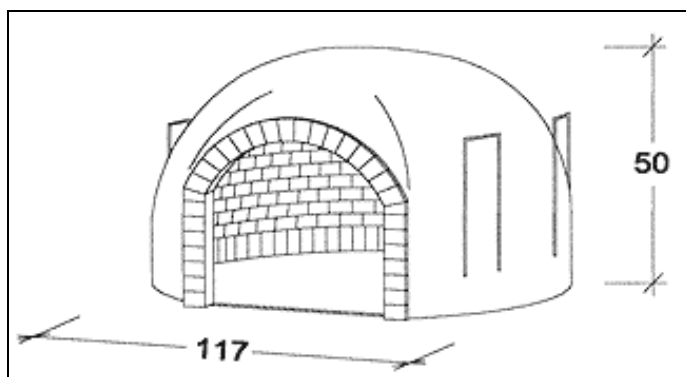
Artigiano100

External: 46.0"W x 46.0"D x 19.6"H

Internal: 39.3" round

Oven Opening: 17.6"W x 9.8"H

Weight: 600 pounds, including steel vent



Artigiano100 footprint

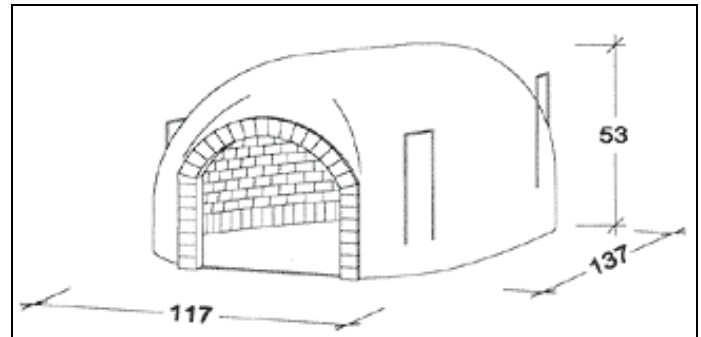
Artigiano120

External: 46.0"W x 53.8"D x 20.8"H

Internal: 39.3" round

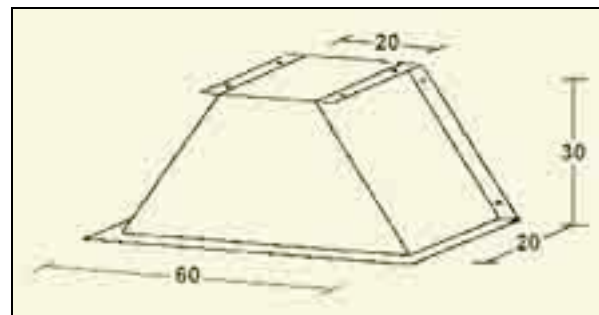
Oven Opening: 17.6"W x 9.8"H

Weight: 750 pounds, including steel vent



Artigiano120 footprint

Installation



Artigiano vent



Vent installation