



# Forno Bravo

The World's Finest Pizza Ovens

## Specification Sheet

### Napoli Series

#### Assembled Commercial Pizza Ovens

The Napoli Series is a family of fully assembled ovens designed in the traditional Naples style. These tiled, Igloo shape ovens feature a specialized vent that pulls hot air back over the oven dome and up through the top and center of the oven enclosure. Built using the popular Forno Bravo Modena2G oven, the Napoli Series provides a super-duty 4" cooking dome, a 2.5" firebrick tile cooking floor and extra thick 4" - 6" ceramic insulation for excellent high heat cooking, heat retention and fuel efficiency. The Napoli ovens are designed with optimal oven proportions, including the perfect Oven Dome Height and Oven Opening Size for baking Pizza Napoletana.

The Napoli ovens are available both with and without a metal stand. When ordered with the metal stand, the oven is assembled using a metal tray designed to accommodate the metal legs. The Napoli-NS, the configuration without the stand, is assembled on a solid, reinforced concrete base which can be set on a custom designed oven stand. Both versions of the Napoli oven are fully-insulated and finished with a decorative stucco and tile enclosure. Each Napoli oven can be fired using either wood-only, or with the Forno Bravo Burner, which provides both gas-only and gas/wood combo operation. The Napoli ovens can be ventilated using either a direct connect UL103 chimney or a Listed Type 1 hood with grease duct venting.

The Napoli Series ovens are an assembled version of the Forno Bravo Modena2G, and are UL and NSF Listed for restaurant use. The ovens are wood-fired and available in 48" and 56" sizes.

For more information on the Modena2G oven, please refer to the Modena2G Specification Sheet and the Forno Bravo Commercial Oven Installation and Operation Guide.

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The Napoli oven is fully assembled.



Excellent decorative tile work.

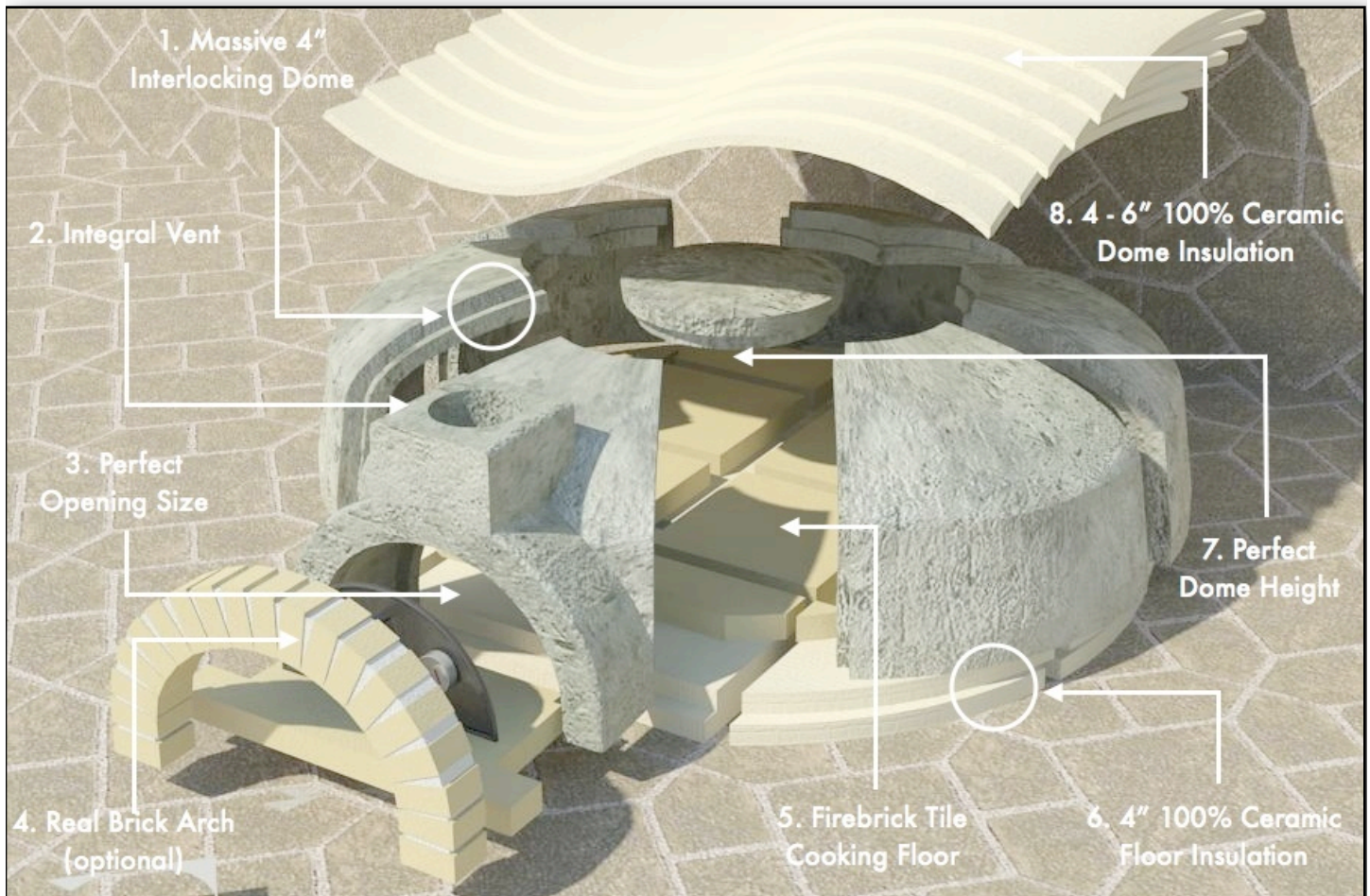
#### The Napoli Family

	Cooking Surface (in)	Area (ft <sup>2</sup> )	Pizzas (12")
Napoli120	48"W x 56"D	13.5	6
Napoli140	56"W x 64"D	18.0	8-10





### The Modena2G/Napoli Advantages



**1. Massive Interlocking Dome.**

Super-duty 4" cast, interlocking refractory dome pieces deliver high heat, high throughput baking and durability.

**2. Integral Vent.**

Solid "true vent" provides excellent draw, less smoke, easy installation and outstanding durability. UL Certified with Direct Connect chimney or Type 1 hood.

**3. Perfect Opening Size**

22" oven opening is large enough for placing/removing pizza and baking sheets—while still retaining heat.

**4. Flexible Oven Opening Arch.**

The Modena2G is designed with an integral, solid oven arch that can be finished with virtually any decorative finish material—including brick, stone and tile. As an option, you can purchase a yellow brick arch made from real bricks.

**5. Large Baking Tile Floor.**

Compressed (2,700psi), kiln fired (2650°F) 18"x18"x2.5" floor tiles have fewer seams, hold heat better and are more durable.

**6. 4" 100% Ceramic Floor Insulation.**

2 x 2" high density ceramic fiber board insulation ensures that no heat is lost through the oven's cooking floor—more than twice as efficient as cast insulators.

**7. Perfect Dome Height.**

The 16.5" dome height is in perfect proportion to the cooking floor diameter, providing the optimal environment for Pizza Napoletana.

**8. 4-6" 100% Ceramic Dome Insulation**

4" (side) to 6" (top) ceramic fiber insulation provides industry-leading heat retention, high heat baking and fuel efficiency.

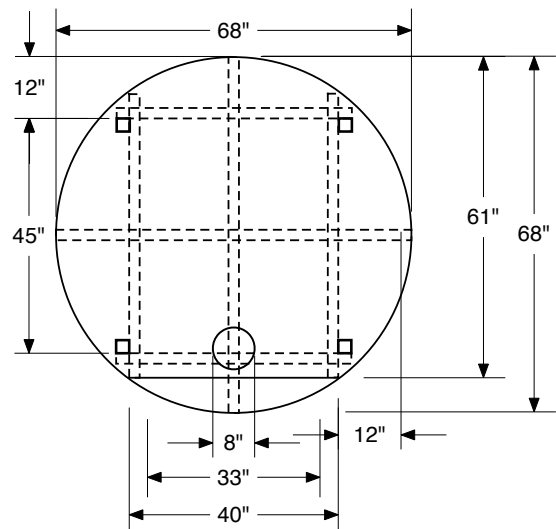
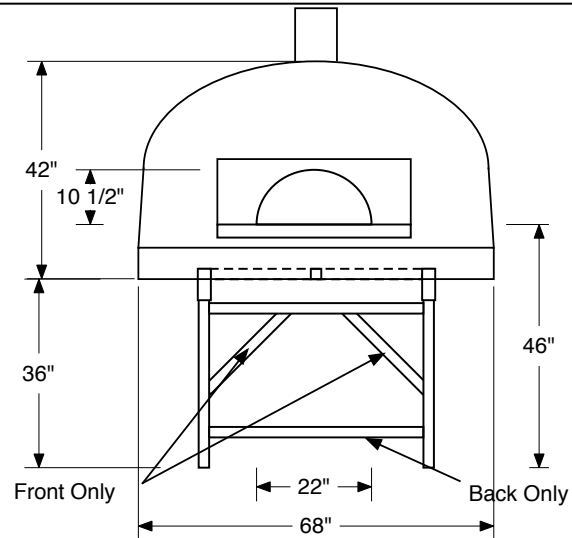
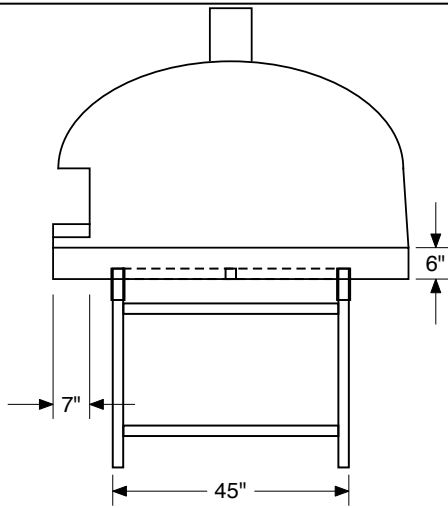


# Forno Bravo

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## Specification Sheet

### Napoli120 Dimensions



## Forno Bravo

### Napoli120 Assembled Oven

v1.1 1/12  
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 744 Neeson Road  
 Marina, CA 93933  
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 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 grease duct vent; or  
 Type 1 Hood with grease duct  
 vent



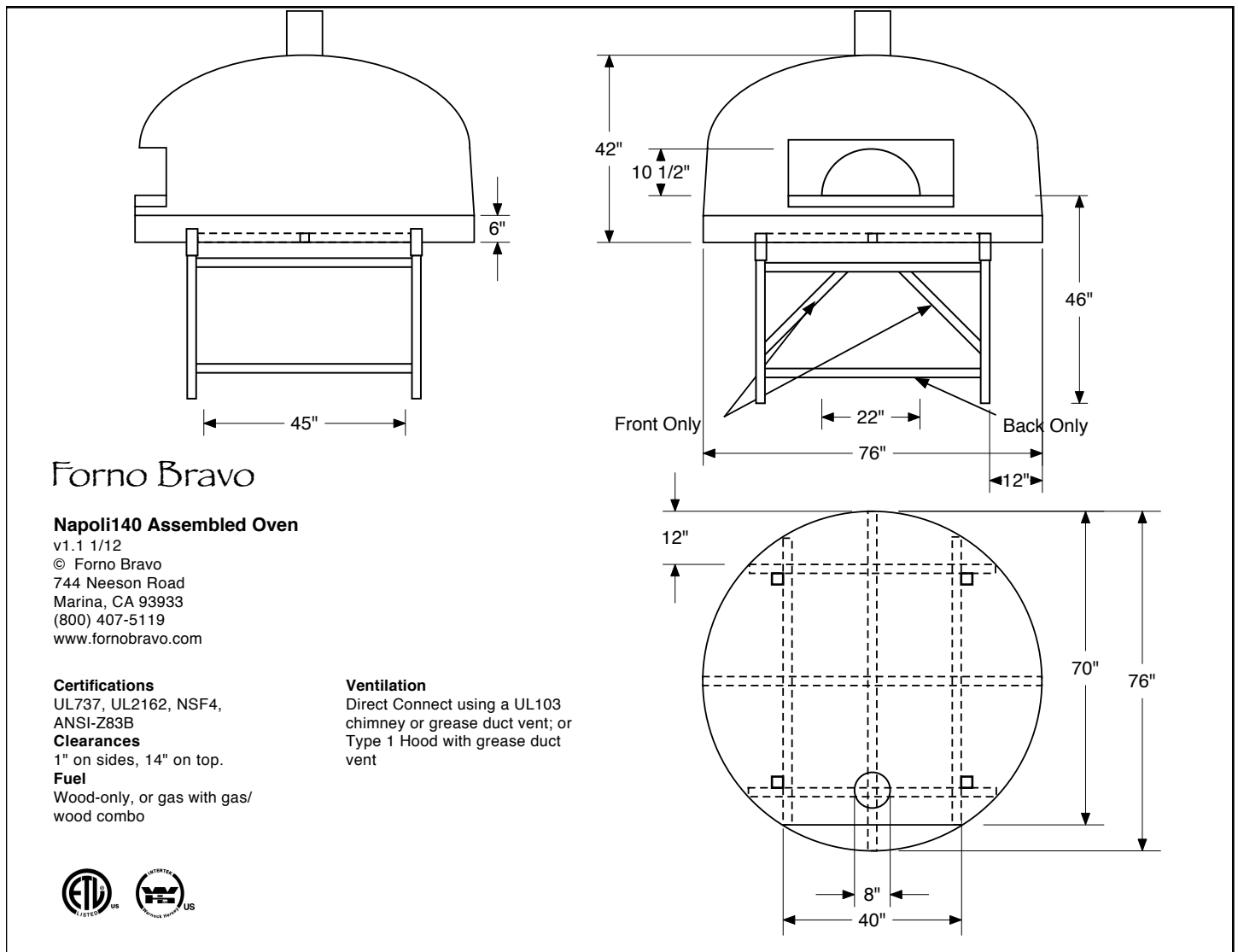


# Forno Bravo

The World's Finest Pizza Ovens

## Specification Sheet

### Napoli140 Dimensions



### Forno Bravo

#### Napoli140 Assembled Oven

v1.1 1/12  
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 744 Neeson Road  
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 (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 grease duct vent; or Type 1 Hood with grease duct vent

