



NAPOLINO SERIES

Outdoor Pizza Oven - Wood Fired

Wood-Fired Ovens for the Home

FornoBravo.com
(800) 407-5119

Napolino Outdoor Pizza Oven is a Naples-Style Pizza Oven for your home.



The Napolino ovens feature a beautifully tiled enclosure sealed for outdoor use, along with an optional stand that is powder coated to be weather-proof, rust-proof, and attractive. These beautiful wood fired pizza ovens can be custom tiled just for you.

This beautiful and innovative pizza oven features the traditional center vent and beautifully tiled enclosure found in pizzerias in Naples (and around the world), in an oven sized for home pizza making, baking and roasting. The name Napolino, an affectionate, diminutive version of Napoli, says it all.

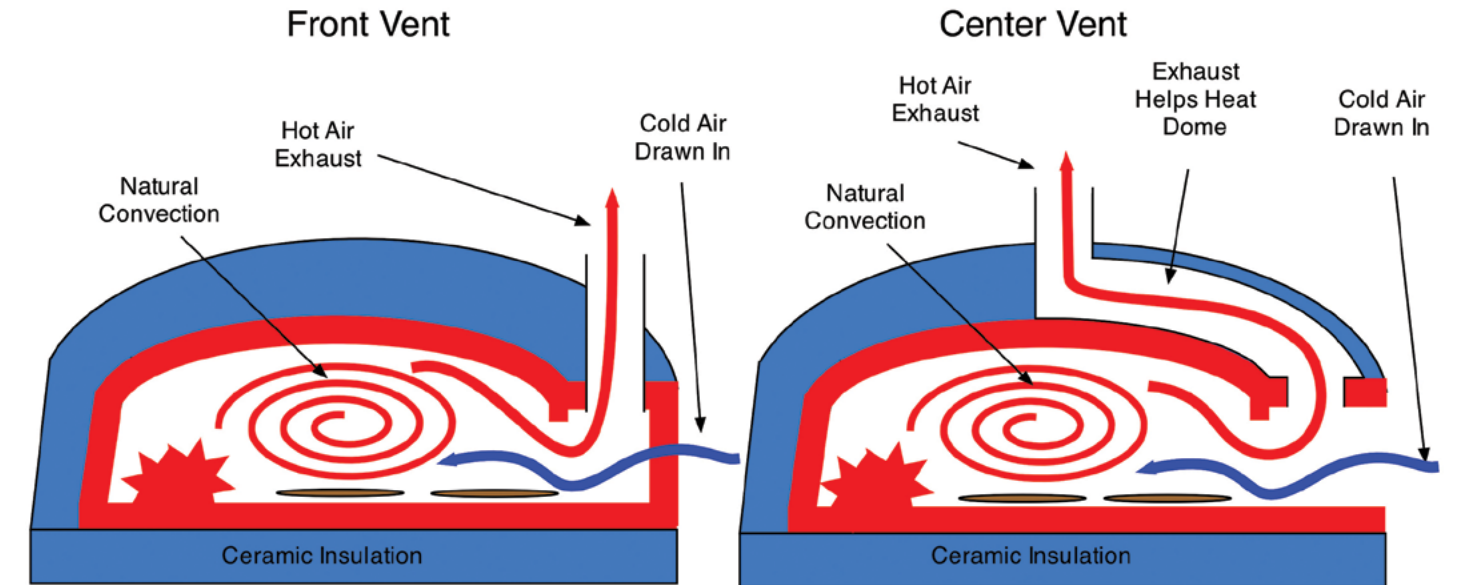
Napolino Core technologies:

- We make the oven dome using a 38% alumina (81% alumina and silica) refractory material cast in a two-sided, vibrated form—a higher quality process than many competitor home pizza ovens.
- The oven floor is made using large 12"x12" commercial-grade (2,700psi compressed and 2650°F kiln-fired) firebrick floor tiles—superior to any other home pizza ovens.
- Ultra-premium insulation, both in quality and thickness, for outstanding heat retention. Each

- pizza oven includes a minimum of 3" of high-tech ceramic blanket dome insulation and 2" of ceramic board floor insulation — eliminating the need for old-fashioned and inefficient vermiculite or Perlite-based insulating concrete.
- The oven has a mono-block dome and integral vent design with zero seams. This is why the Napolino ovens have excellent heat retention and cooking performance, and much better durability than other small outdoor pizza ovens.

At A Glance:

- Two sizes: 24" and 28" cooking surfaces; both with 7" oven landing
- You can bake 1 to 2 pizzas at a time, or up to 30 per hour
- Outdoor use only, but can be installed under a patio cover using double wall chimney
- Wood fired pizza oven, no gas or charcoal



In the traditional wood oven ventilation design, the vent is located in front of, and above, the oven opening, and the chimney runs straight up. The vent and chimney create a strong draw, helping pull hot air out of the oven chamber and increasing the oven's natural convection. While a wood oven will "work" without a vent and chimney, a properly designed oven ventilation system will significantly improve air movement and oven performance, while keeping smoke away from the chef. The traditional design can work either with, or without, side walls that enclose the vent.

The center vent design has also been used widely over the years in both pizza ovens and bread ovens. Like the traditional ventilation design, the vent creates a strong draw, helping pull hot air out of the oven. Additionally, because the hot air is pulled directly across the top of the oven dome, this ventilation design can help evenly heat the oven and help the dome maintain high pizza baking temperatures. The center vent design is used in Naples-style pizza ovens, where they often call the vent a hood, or second dome.

NAPOLINO SERIES ADVANTAGES

- 1. MONO-BLOCK DOME**
No seams for oven to lose heat.
- 2. REFRACTORY CASTING**
1.5" thick, 142 pcf, 8,230 psi strength, two-side vibrated form refractory dome for faster heat up and excellent durability.
- 3. DOME INSULATION**
3 x 1" high grade ceramic insulation for easy assembly and outstanding heat retention.
- 4. FLOOR INSULATION**
2" high grade ceramic fiber board insulation for excellent floor recovery times while baking.
- 5. COOKING FLOOR**
Compressed (2,700psi), kiln fired (2,650°F) 1.5" thick floor tiles with fewer seams, are more durable, and bake perfect Pizza Napoletana.
- 6. ENCLOSED COOKING FLOOR**
The dome wraps around the floor for better thermal performance.
- 7. SEALING OVEN DOOR**
Door seals cooking chamber off from the vent; excellent heat retention.
- 8. MONOBLOCK VENT**
Integral vent for excellent draw, easy installation and outstanding durability.
- 9. STAINLESS STEEL STOVE PIPE**
Anchor plate, and rain cap; no extra expense or extra shopping. Optional UL103HT ventilation.

NAPOLINO SERIES AT A GLANCE

	NAPOLINO60	NAPOLINO70
COOKING DIMENSIONS		
Cooking Surface	24" x 31"	28" x 35"
Oven Landing	6"	6"
Cooking Total Area (Sq in).	452	615
Oven Opening (W" x H")	16 x 9.5	16 x 9.5
Internal Dome Height	13"	14"

COOKING PERFORMANCE		
Heat Up Time Wood (min)	20	20
Pizzas (10")	1	2
Pizzas Per Hour	20+	30+

BILLS OF MATERIAL (INCLUDED)		
Dome Thickness	1.5"	1.5"
Floor Thickness	1.5"	1.5"
Ceramic Blanket for Dome	3 per 1" layers	3 per 1" layers
Ceramic Board Below Floor	2"	2"
Steel Door (single wall)	1 ea	1 ea
Door Thermometer	1 ea	1 ea
Stove Pipe, Anchor plate and cap	Single Wall Standard	Single Wall Standard

FUEL SPECIFICATIONS	Wood Fuel	
Indoor	NO	
Outdoor	YES	

CONTRACTOR SPECIFICATIONS		
Min External Dimensions (W" x D" x H")	38 x 38 x 69.5	44 x 44 x 72
Crate Size (W" x D" x H")	46 x 49 x 49	49 x 50 x 49
Estimated Crated Weight (+ / - 100 Lbs)	1000	1300
LTL Shipping Class	70	70
Cursibe Delivery	Lift Gate	Lift Gate

Finding the Perfect Napolino

Napolino60 with Stand

The Napolino Series makes a great visual statement and bakes Pizza Napoletana, hearth bread, and roasts.

- 24" cooking surface
- 1 pizza (10"), max 20 pizzas/hour
- Hand tiled and can be customized
- Steel stand that is powder coated to be weather-proof, rust resistant, and attractive.
- Cooking height of 37"
- Starts at \$4,750.00

Napolino60 with No Stand

Popular with the cooking enthusiast who desires a pizza oven in their outdoor kitchen.

- 24" round cooking surface
- 1 pizza (10"), max 20 pizzas/hour
- Hand tiled and can be customized
- Can be placed on any non-combustible hearth or countertop that can support the weight of the oven
- Starts at \$4,550.00

Napolino70 with Stand

The Napolino Series makes a great visual statement and bakes Pizza Napoletana, hearth bread, and roasts.

- 28" cooking surface
- 2 pizzas (10"), max 30 pizzas/hour
- Hand tiled and can be customized
- Steel stand that is powder coated to be weather-proof, rust resistant, and attractive.
- Cooking height of 37"
- Starts at \$4,950.00

Napolino70 with No Stand

Popular with the cooking enthusiast who desires a pizza oven in their outdoor kitchen.

- 28" cooking surface
- 2 pizzas (10"), max 30 pizzas/hour
- Hand tiled and can be customized
- Can be placed on any non-combustible hearth or countertop that can support the weight of the oven
- Starts at \$4,750.00

NAPOLINO SERIES VARIATIONS

Stand or No Stand

Napolino Ovens can be placed either on a countertop or on a steel framed stand. The stand has a shelf underneath, perfect for storing wood for the oven.

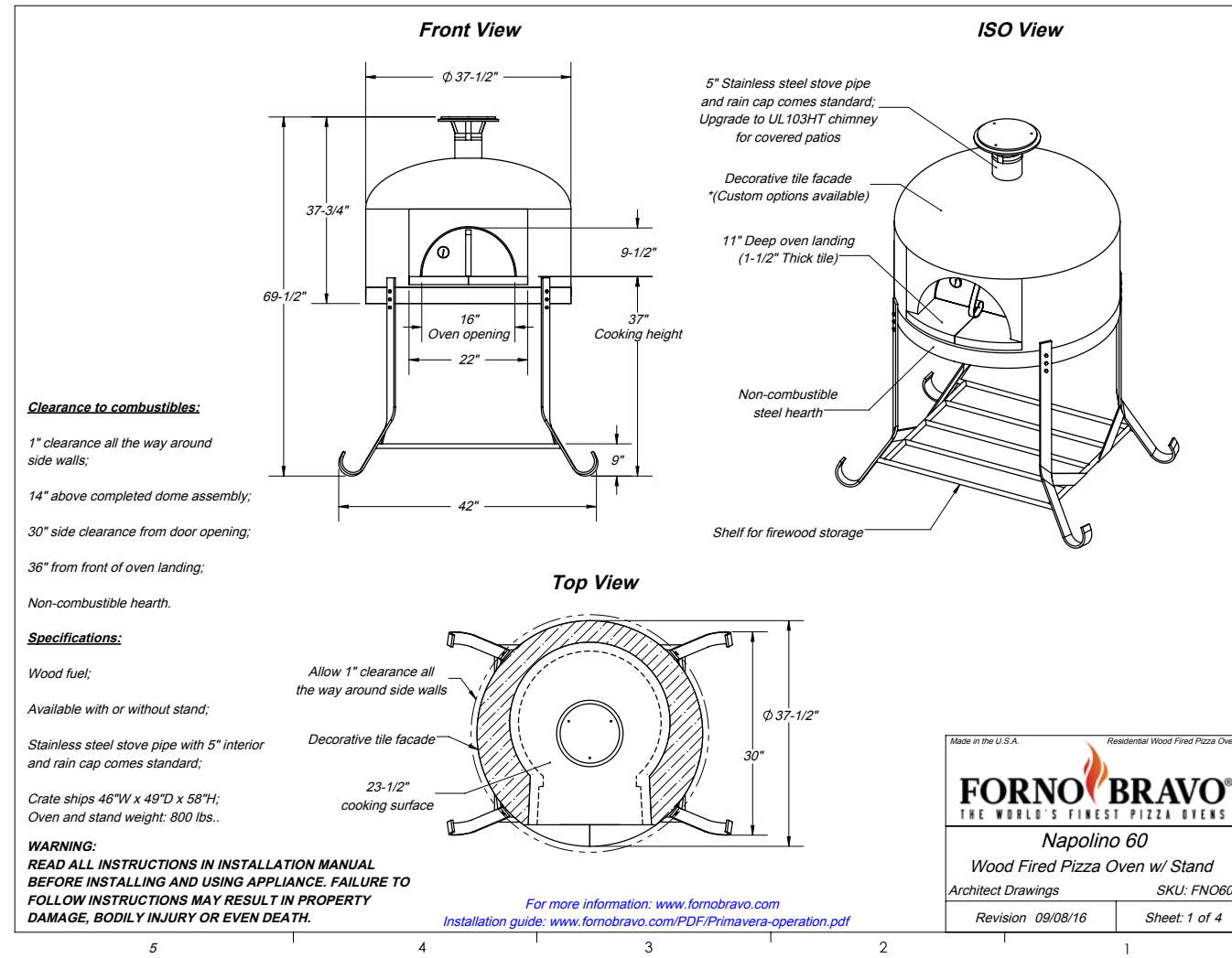
Custom Tile

The Napolino ovens feature a beautifully tiled enclosure sealed for outdoor use, along with an optional stand that is powder coated to be weather-proof, rust-proof, and attractive. These beautiful wood fired pizza ovens can be custom tiled just for you.

Double Wall Chimney and Stove Pipe Extensions

The Napolino oven can be fitted at time of order with double wall chimney for installation under patios/pergolas.

NAPOLINO 60 WITH STAND DIMENSIONS



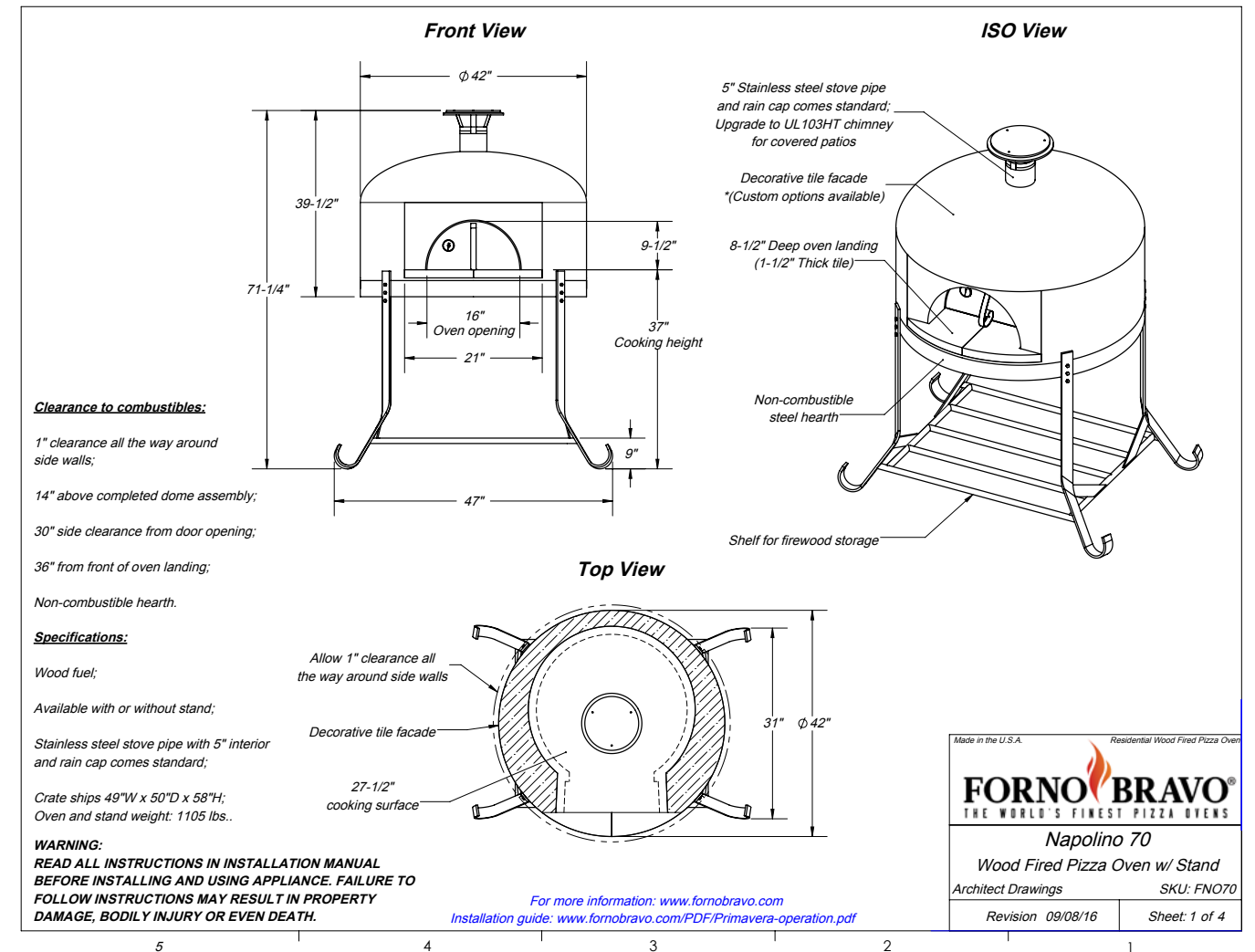
CHEF SPECS

- Cooking Surface: 24" x 31"
- Area (sq. in.): 452
- Heat up (min.): 20
- Pizzas (10"): 1
- Bread (1lb): 10
- Internal Dome Height: 13"
- Internal Dimensions: 32"w x 40"d
- Dome Thickness: 1.5"
- Floor Thickness: 1.5"
- Oven Opening: 16" x 9.5"

CONSTRUCTION SPECS

- External Dimensions 38"w x 38"d x 69.5" h
- Internal Dome Height: 13"
- Ceramic Blanket Dome Insulation: 3 x 1"
- Ceramic Board Floor Insulation: 1 x 2"
- Steel Door and Thermometer: Single Wall
- Stainless Steel Chimney, anchor plate and Rain Cap: 24" x 5"
- Ship Weight (estimated): 1,000 lb.
- Additional venting options available
- Arrives with liftgate service

NAPOLINO 70 WITH STAND DIMENSIONS



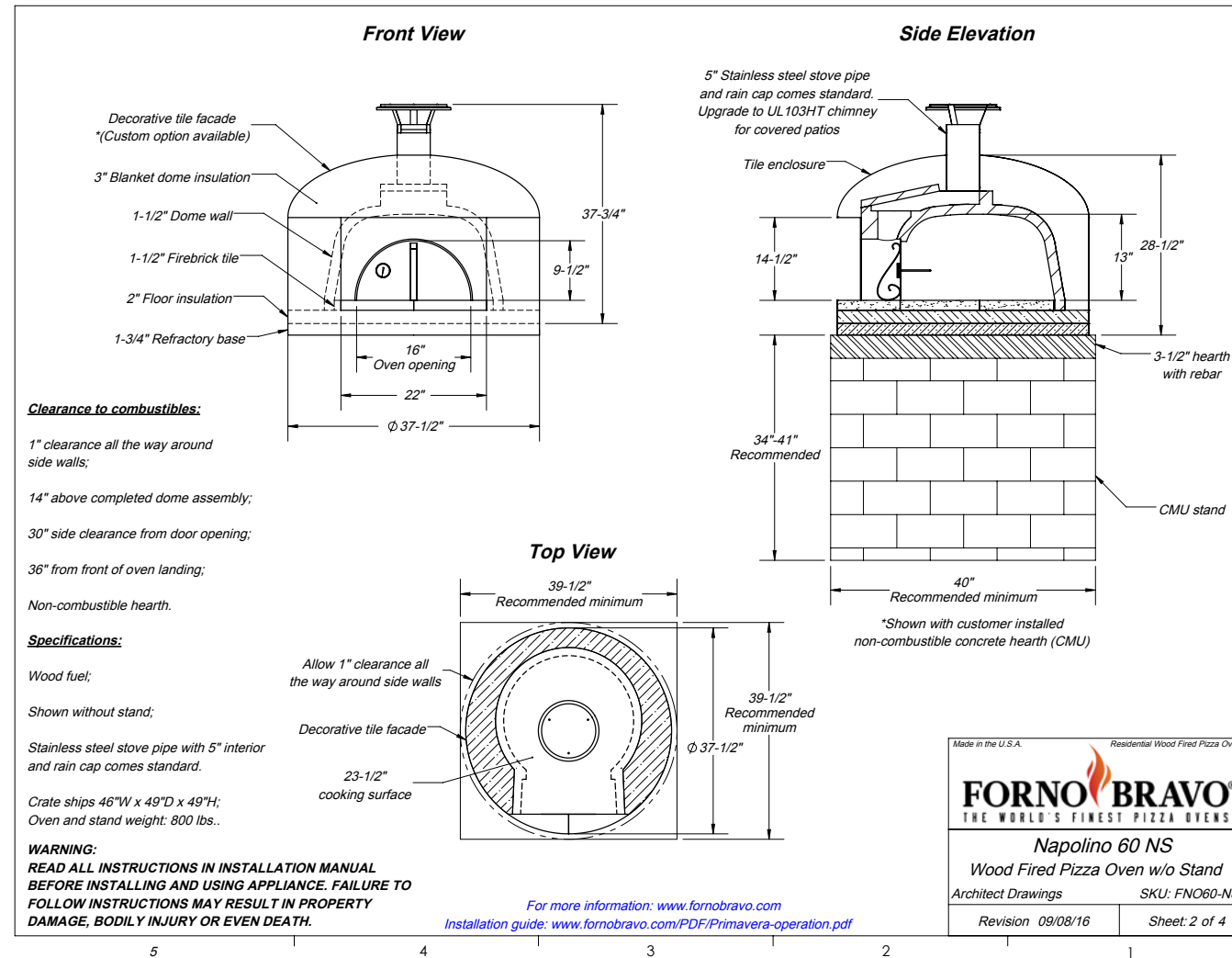
CHEF SPECS

- Cooking Surface: 28" x 35"
- Area (sq. in.): 615
- Heat up (min.): 20
- Pizzas (10"): 1-2
- Bread (1lb): 14
- Internal Dome Height: 14"
- Internal Dimensions: 32"w x 40"d
- Dome Thickness: 1.5"
- Floor Thickness: 1.5"
- Oven Opening: 16" x 9.5"

CONSTRUCTION SPECS

- External Dimensions 44"w x 44"d x 72" h
- Internal Dome Height: 14"
- Ceramic Blanket Dome Insulation: 3 x 1"
- Ceramic Board Floor Insulation: 1 x 2"
- Steel Door and Thermometer: Single Wall
- Stainless Steel Chimney, anchor plate and Rain Cap: 24" x 5"
- Ship Weight (estimated): 1,300 lb.
- Additional venting options available
- Arrives with liftgate service

NAPOLINO 60, NO STAND DIMENSIONS



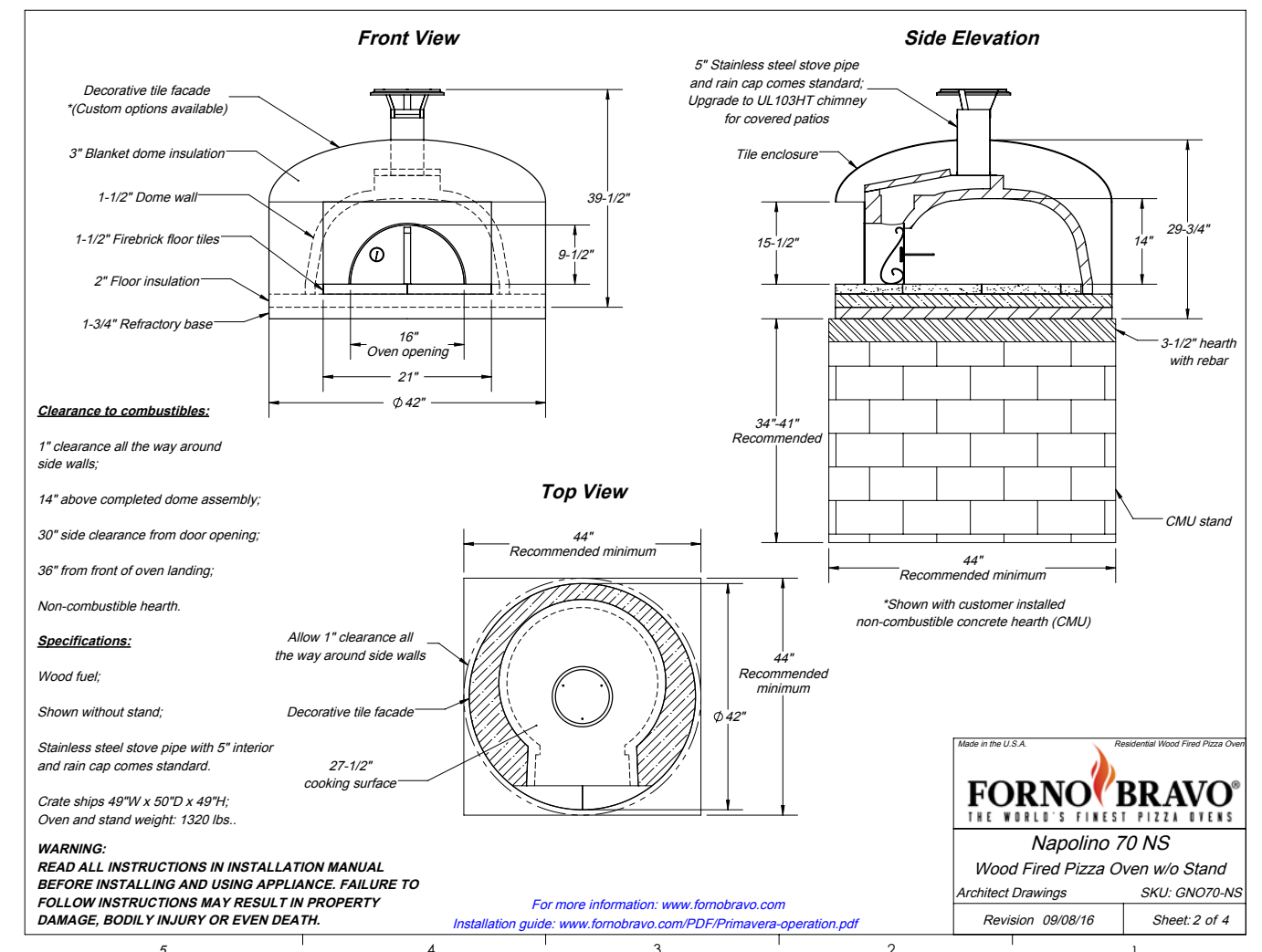
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CONSTRUCTION SPECS

- External Dimensions 38"w x 38"d x 69.5" h
- Internal Dome Height: 13"
- Ceramic Blanket Dome Insulation: 3 x 1"
- Ceramic Board Floor Insulation: 1 x 2"
- Steel Door and Thermometer: Single Wall
- Stainless Steel Chimney, anchor plate and Rain Cap: 24" x 5"
- Ship Weight (estimated): 1,000 lb.
- Additional venting options available
- Arrives with liftgate service
- Can be moved with pallet jack
- May require additional equipment to install

NAPOLINO 70, NO STAND DIMENSIONS



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