



Forno Bravo

Authentic Italian Wood-Fired Ovens

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10 Reasons to Buy a Forno Bravo Pizza Oven

We know that you have a choice when selecting a pizza oven, and that it can be confusing sorting out different claims. To keep things simple, here are ten good reasons why Forno Bravo sells the World's Finest Pizza Ovens.

1. High-Tech Refractories and Insulators Deliver Great Oven Performance.

Our ovens are constructed using commercial-grade refractory and insulating material that delivers significantly better oven performance than alternatives built using old-fashioned "Tuscan clay", terra cotta and vermiculite. Our refractory material is high-density and ultra pure, and we use only commercial-grade woven ceramic insulation. Our ovens feature compressed, kiln-fired baking tiles, which cook better and last longer than low-end cast floor pieces.

Unlike other producers, who use less-expensive materials for their residential ovens and high-end material for their commercial ovens, every Forno Bravo refractory oven uses the same great materials. This is very important to your oven performance.

2. The World's Fastest Heat Up Time

Our ovens are ready to cook in as little as 20 minutes -- about the time it takes to light charcoal. We have cooked in pizza ovens that take an hour and a half to heat up, and we think that a slow heat up time can be the difference between using your oven on a beautiful weekday evening -- and simply not having enough time to fire your oven.

3. The Best Heat Retention

Our ovens can hold their temperature up to a remarkable 500F overnight, which means they are great at both cooking pizza all night, and at baking and roasting. You don't need to burn a lot of wood firing your oven, and you can bake an oven full of bread with only 7-8 pieces of wood. In fact, our ovens are 30% more wood fuel efficient than traditional ovens.

4. Great Oven Designs

The Casa2G Series ovens feature Interlocking dome pieces and an integrated vent—for easier installation, better operation and better durability. Our Primavera Series ovens offer great cooking in a smaller oven that doesn't require any special installation. Just set it in place and light the fire.

5. Complete Oven Kits

Our modular oven kits include everything you need to build the core oven, including all of the insulation, the mortar and the chimney. No one else does that for you.

6. Breakthrough Price/Performance

There is no reason for anyone to pay the crazy prices some importers have charged for a pizza oven in the past. Our ovens cost much less than the other guys, despite the fact that our ovens are complete and feature commercial grade materials. Our goal is to make the pizza oven as popular in the U.S. as it is in Italy, and the only way to do that is to offer a great product at crazy prices.

7. A Complete Line of Oven Types and Sizes

With both assembled and modular ovens, and sizes ranging from 24" to over 72" (that's six feet), we have the oven you need.

8. The Forno Bravo eBook Series

Each of our ovens comes with the Forno Bravo CD ROM, and our Wood-Fired Cooking eBook Series. We can show you how to make great pizza, hearth bread, roasts, and grills.

9. The Forno Bravo Forum

Join our on-line user group, and become a member of the world's largest on-line community dedicated to Wood-Fired Oven and Wood-Fired Cooking.

10. We Love Brick Ovens

We have built brick ovens from scratch, we created the Pompeii Oven, we have created products that make it easier for you to install your oven, we have scoured Italy for the best pizza ovens, pizza tools and chefs -- and most of all, we love to cook in our own brick ovens. We want to help you enjoy this great way of cooking.