



RESIDENTIAL

PIZZA OVENS BY FORNO BRAVO

PRODUCT CATALOG

PRIMAVERA

OUTDOOR WOOD FIRED OVEN

With a heat up time of 20 minutes and a smaller footprint, the Primavera can easily be incorporated into your outdoor living areas.



The Primavera outdoor pizza oven is Forno Bravo's most popular, outdoor pizza oven. It is small enough to fit in almost any outdoor space, and can go with you if you move. An affordable pizza oven that will last a lifetime!

Made from the Giardino wood fired pizza oven core, the Primavera provides the industry's fastest heat-up times along with excellent heat retention. This makes it easy to cook authentic wood fired pizza in under 2 minutes. Very versatile, it's also great for bread, roasts, and other dishes.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

28" cooking surface.

PRE-CURE AND MORE

Choose pre-curing for immediate pizza baking. Also, select from seven colors and stand or counter models.

EASY DELIVERY

The Primavera is delivered curbside with a lift gate. Then, place it with a pallet jack or engine hoist. No forklift required.

PRICE

Primavera ovens start at \$2,995.

NAPOLINO

OUTDOOR WOOD FIRED OVEN

This exquisite wood fired pizza oven featuring a beautifully hand-tiled enclosure and optional powder coated stand will be the highlight of your outdoor kitchen.



The Napolino pizza oven is a Naples-style show stopper! It is a fully assembled oven designed for backyard baking.

The Napolino features the traditional center vent found in pizzerias in Naples (and around the world), all in an oven sized for home pizza making, baking, and roasting. Enjoy high quality performance in a compact package.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

28" cooking surface, with a 7" oven landing.

CUSTOMIZATION

Napolino ovens are hand tiled to your taste. Many tiles and patterns to choose from, or design your own look and logo.

EASY DELIVERY

Delivered curbside to your home using a lift gate. Simply place the oven with a pallet jack, engine hoist, or small fork truck.

PRICE

Napolino ovens start at \$4,995.

VESUVIO

INDOOR OR OUTDOOR WOOD
OR GAS FIRED OVEN

The Vesuvio pizza oven is a large, Naples-style, fully assembled pizza oven featuring a beautiful hand tiled exterior, with either gas or wood fuel options.



The Vesuvio is our signature home pizza oven and features an intricate, hand-tiled enclosure that will hold up in any climate. It offers fast heat up times and superior heat retention, helping you bake excellent pizza, bread, meats, and more. Perfect for larger families and gatherings.

The reliable Vesuvio oven is UL/CSA certified as a gas and wood fired pizza oven for outdoor kitchens, and for indoor use as a wood fired oven.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Four sizes available: 32", 36", 40", and 44" cooking surfaces, all with 8" landings.

CUSTOMIZATION

Choose your own tile colors and design. Flexible oven configurations.

TRADITIONAL CENTER VENT

Comes with a traditional center vent system that aids in heat retention and smoke mitigation.

PRICE

Vesuvio ovens start at \$7,995.

TOSCANA

INDOOR OR OUTDOOR WOOD
OR GAS FIRED OVEN

Featuring three distinctive decorative styles, each with a true brick arch and large oven landing, the Toscana oven provides impressive presence and performance for your home.



The Toscana features a distinctive decorative style - Mediterranean Igloo (or dome) - and finished beautifully with painted stucco available in seven standard colors.

Built using the reliable Casa2G core, this mid- to large-sized home pizza oven is available with gas or wood fuel options. Toscana ovens feature fast heat up times and the best heat retention in the industry for quality cooking creations.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Four sizes available: 32", 36", 40", and 44" cooking surfaces, all with 8" landings.

CUSTOMIZATION

Seven standard finish colors, plus the option of wood or gas fuel. You can even choose to receive your oven pre-cured so you can start cooking on day one.

PRICE

Toscana ovens start at \$5,450.

GIARDINO

OUTDOOR WOOD FIRED OVEN KIT

When creating a fully customized kitchen, a Giardino oven kit is the smallest pizza oven kit sold by Forno Bravo. This modular oven kit makes it easy to install an authentic, small, pizza oven at your home — even if you are a novice builder.



The Giardino outdoor pizza oven kit offers the perfect balance between size, weight, and cooking capacity, and uses the industry's highest quality refractory and insulating materials. Forno Bravo uses the Giardino pizza oven kit to make our popular Primavera and Napolino pizza ovens.

The Giardino outdoor pizza oven kit has the industry's fastest heat-up times (20 minutes) and excellent heat retention. This helps you bake the perfect pizza, calzones, hearth bread, roasts, and grilled steaks.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

28" cooking surface.

TAILOR-MADE

The Giardino oven kit gives an outdoor kitchen a robust and powerful oven that you can design around to bring your living and entertaining space to life. While flexible in finish and placement, the Giardino offers oven performance you can count on.

PRICE

Giardino oven kits start at \$1,995.

CASA2G

WOOD, GAS, OR COMBO OVEN KIT

Expand your indoor or outdoor kitchen with a Casa2G oven kit, and cook pizzas, roasts, and other delights to joyfully entertain and feed your family and friends.



The Casa2G is our popular mid- to large-sized modular pizza oven kit. Because of its size, customers can comfortably make a large number of pizzas and other dishes for parties and entertaining. As a kit, it also gives you the ability to highly customize the look of your oven wherever you place it.

The Casa2G pizza oven kit heats up quickly, and then stays hot well into the next day. Fuel it with wood for a classic experience, or add the gas upgrade for even more convenience.

LEARN MORE ABOUT THIS OVEN [HERE](#)

SIZES

Four sizes available: 32", 36", 40", and 44" cooking surfaces. all with 8" landings.

STRAIGHT FORWARD INSTALLATION

The Casa2G uses a cast, 2"-thick, high-tech, high-performance dome with overlapping pieces for easy assembly. The kit comes with every major component you'll need to make your project a success! Hire an installer or go DIY, the Casa2G kit produces a superior oven.

PRICE

Casa2G oven kits start at \$2,895.

PREMIO2G

WOOD, GAS, OR COMBO OVEN KIT

Our premium modular pizza oven kit essentially provides a commercial grade oven for your home. With a Premio2G oven, the cooking and entertaining possibilities are truly endless!



How serious is the Premio2G series? Very serious! The Premio's pizza oven dome and insulation are the same thickness and density as a commercial pizza oven's—which is designed for 24/7, 365-day use. Put another way, the high-density, Premio2G modular pizza oven kit weighs more than twice as much as most other outdoor ovens with the same size cooking floor, but without compromising heat up times or inflating costs. UL/CSA certified in the US and Canada.

SIZES

Two sizes available: 40" and 48" cooking surfaces, all with 8" oven landings.

PRO COOKING AT HOME

A foodie/home chef's dream! This oven does it all. Pizza in 90 seconds, bread, lamb, grilled steak, turkey, appetizers, and desserts. If you can dream it, you can bake it! Plus, as a kit, you can seamlessly incorporate the Premio2G into any indoor or outdoor kitchen design.

PRICE

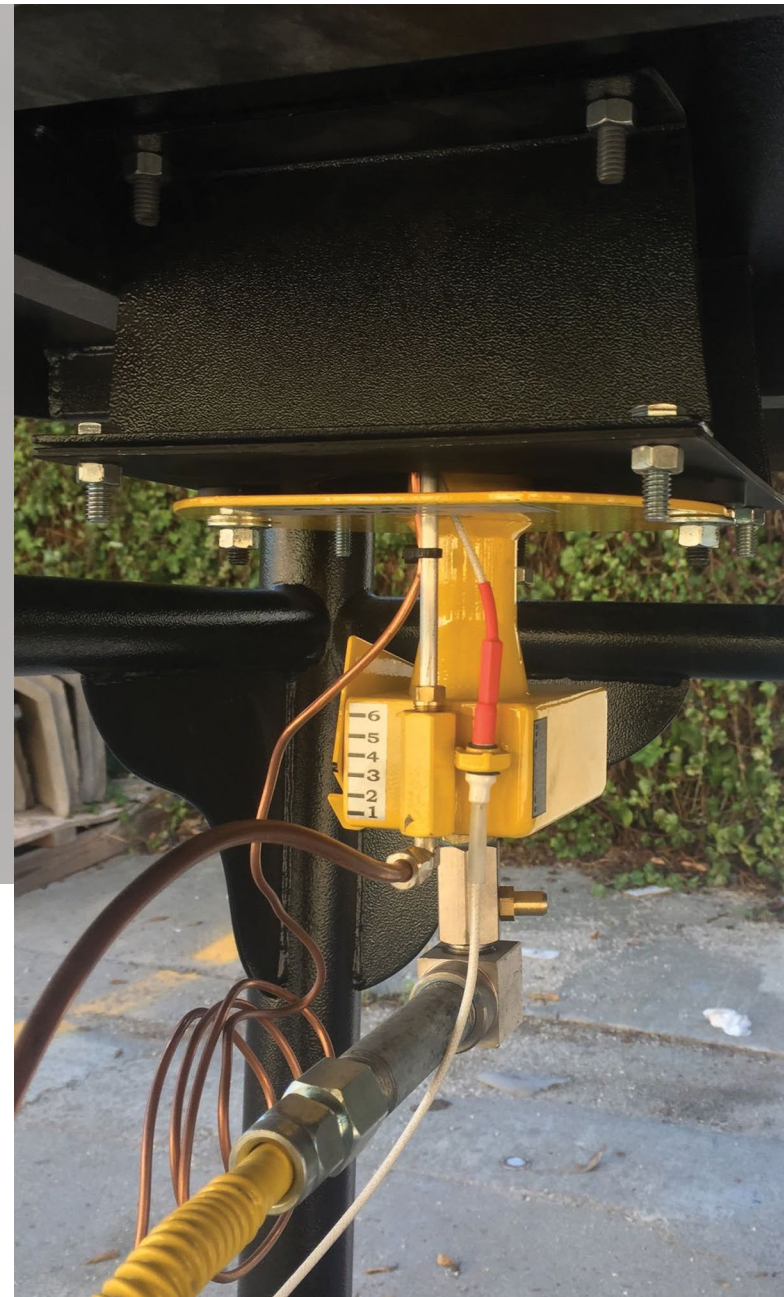
Premio2G oven kits start at \$4,495.

LEARN MORE ABOUT THIS OVEN AT [HERE](#)

GAS UPGRADE

USING GAS FUEL WITH YOUR PIZZA OVEN

Fast, 30 to 60 minute heat up times are standard for residential ovens with gas burners. They make the perfect home gas pizza oven for those who want the authenticity of wood fired cooking, with the convenience of gas.



Our Gas Upgrade for home pizza ovens is now available for our Casa2G and Premio2G modular pizza oven kits, and our Toscana and Vesuvio fully-assembled home pizza ovens. These UL/CSA certified, outdoor gas pizza ovens can be fired with natural gas, liquid propane, wood, or a combination of both wood and gas fuel sources. Outdoor gas pizza ovens include a gas burner that is factory set to natural gas or propane, with both low and high flame settings — low for bread baking (500°F) or high for Vera Pizza Napoletana (800°F+.)

LEARN MORE ABOUT THIS
GAS BURNER [HERE](#)

FLEXIBILITY

Extremely easy to operate! Option to cook with gas only, wood only, or a gas/wood combo.

CERTIFIED

UL/CSA certified for use the USA and Canada.

OPTIONS AVAILABLE

Available in natural gas (NG) or liquid propane (LP).

PRICE

Residential Gas Burner Upgrade starts at \$2,495.

TILE SELECTION

CUSTOMIZING YOUR OVEN YOUR WAY

Express your creativity by making your hand-tiled pizza oven a perfect fit for your personality and your home. Forno Bravo's skilled artisans are unmatched in today's industry. Let us help bring your vision to life!



Our upgraded tile options include a wide variety of custom colors and finishes. While many people like the lightness and symmetry of a square, glass tile, others prefer the depth of a matte finish, or the interest of a textured tile; hexagonal or round tiles allow for a “subway look,” or a retro-style vibe; stone finishes can complement granite countertops beautifully. We can match the look you like!

TILE COLORS

Standard Colors come at no extra cost, while our Extended Colors are available at a set price. Custom tile quoted separately.

GROUT COLORS

Choose from White, Gray, and Black Grout colors to coordinate with your tile design.

PRICE

Because of the extensive variety of possible materials and designs, all fully custom tile work will be quoted separately, and must be approved by the customer before production.

LEARN MORE ABOUT
TILE SELECTIONS [HERE](#)

FAQS

FREQUENTLY ASKED QUESTIONS

WHY FORNO BRAVO?

Forno Bravo makes state of the art pizza ovens that you can count on for high performance, technical excellence, and beautiful finishes. Our ovens are manufactured in the USA for maximum quality, and larger models are all UL/CSA certified. Forno Bravo makes the widest range of wood and gas fired ovens on the market, so you are sure to find one that you love.

WHERE CAN I LEARN MORE ABOUT FORNO BRAVO OVENS?

Visit us on our informative website at www.fornobravo.com, contact our customer service team at 1-800-407-5119 or sales@fornobravo.com; or visit one of our many dealers spread throughout the country.

WHERE CAN I SEE AN OVEN IN PERSON?

Visit our showroom at our factory in Castroville, CA to view many different models, or contact the Customer Service team at Forno Bravo to find a dealer near you.

You can also visit the photo gallery on our website, or our social media pages to see hundreds of photos of our ovens at the factory and in their new homes!

HOW CAN I ORDER?

Several ways: (1) Visit our easy to use online store and place an order for ovens, accessories, and ebooks at www.fornobravo.com/store (2) Call our helpful Sales Team at 1-800-407-5119, or (3) Work with one of our dealers and take advantage of the extra services they offer like installation and design help.

WHAT SHOULD I EXPECT WHEN RECEIVING MY OVEN?

Ovens are shipped in a crate or on a double pallet via LTL trucking or on a flatbed. You will be notified before the oven leaves the factory and provided with detailed receiving and scheduling instructions. When the oven arrives, check it carefully and document any damage, if necessary, before the driver leaves.

Smaller ovens will be placed curbside by the carrier with a lift gate. Larger ovens will need a fork truck for unloading. (You can rent this equipment in a size that fits your oven model.) Finally, depending on the size of your oven and where it will be installed on your property, you can move the oven into position using a friend, engine hoist, pallet jack, forklift, or even a crane.) Please visit the “Resources” section of the website for more details.

DO I NEED TO CURE MY NEW OVEN?

Curing is the process of slowly baking moisture out of the oven’s dome and other components using a series of small, increasingly larger fires over 5 days. All of Forno Bravo’s refractory-style ovens require curing. This can be done at home following the directions in your owner’s manual, or at the factory as an additional service. Curing strengthens the dome and allows it to withstand the high temperatures used in a pizza oven without cracking.

(The steel Bella ovens do not need to be cured.)

WHAT CAN I COOK IN A FORNO BRAVO OVEN?

Anything you want! Forno Bravo ovens make incredible pizza. However, these versatile ovens can also bake bread, cinnamon rolls, roasts, fish, chicken, stews, and desserts. They’re also great for grilling vegetables and

steaks. The Community Cookbook on our website has hundreds of recipes for you to try.

HOW HOT DO THESE OVENS GET AND HOW FAST DO THEY HEAT?

Depending on the oven size, the floor of the oven will typically reach pizza temperatures of 600°F (800 – 1000°F at the top of the dome) in 30 – 120 minutes. Plus, with their thick domes and ultra-premium insulation, they will hold their heat for hours!

HOW DIFFICULT IS IT TO INSTALL A FORNO BRAVO OVEN KIT?

Installing an oven kit is relatively simple with some basic construction/masonry skills. With its pre-cut floor bricks, and set-in-place sectional dome made from high-tech materials, it is much easier than doing a full DIY oven project, and yields a better, more consistent performance.

I HAVE A BACKYARD WITH A NARROW ENTRYWAY. DO YOU HAVE ANYTHING FOR ME?

All of our kits can be carried through a standard gate with just a couple of people (No piece weighs over 200 lbs.) Our Primavera, Napolino, and Bella ovens also fit easily through a gate. However, some people prefer to use a small forklift or bobcat to install the Napolino, due to its extra weight; larger ovens will require a forklift or crane.

WHAT ARE YOUR LEAD TIMES? (HOW SOON CAN I GET MY OVEN?)

Most kits and Bella ovens are available to ship within a few business days. All factory assembled ovens are custom finished, so take longer to produce. Lead times vary by oven type, level of customization, and time of year (2 - 8 weeks on average.) Please contact the Sales Team to find out current lead times for a specific oven model. If you have firm dates you are trying to meet, please let us know, and we will do all we can to accommodate them.

WHAT KINDS OF FINISHES ARE AVAILABLE FOR FORNO BRAVO OVENS?

Depending on the model, finishes include stucco, powder coated steel, and glass tile, or custom tile. Oven kits can be finished with anything you like (stone, stucco, mosaic, and more!)

CAN I CUSTOMIZE THE FINISH OF MY OVEN?

Yes! Our craftsmen love a challenge. Stucco comes

in seven standard colors, plus custom choices. See our tile guide for standard and extended tile colors, patterns, logo/design options, and customization costs.

WHAT KIND OF FUEL CAN I USE WITH MY OVEN?

All Forno Bravo ovens can use dry, cured, wood fuel. Oak, apple, alder, and pecan are common favorites. Our larger residential ovens also have a gas burner option (liquid propane or natural gas fuel.) The burner can be used by itself, or in combination with wood.

GAS VS WOOD—WHICH ONE IS BETTER?

Both fuel sources have benefits. Wood is more traditional, less expensive, and adds to the fun and ambiance of outdoor cooking. Gas is easier and less technical to use than wood, but has a higher upfront cost. Both options are great. It’s just a question of which option is right for you.

WHAT SIZE OVEN IS RIGHT FOR ME?

We offer residential ovens with cooking floors ranging from 24” to 48” in diameter. To choose a size, balance the number of pizzas you want to bake at one time, against oven heat up times. (Larger ovens take longer to heat.)

For example, a Primavera60 bakes one 10” pizza at a time, but it heats up in 30 min. Since the pie only takes 90 seconds to 2 minutes to bake, it is a great choice for a small family. Whereas, the Premio120 can bake up to 7 pizzas at a time! It takes much longer to heat fully, but stays hot for 40+ hours. This oven is ideal for big gatherings and large meals. The Sales Team can provide selection help if you need it.

REFRACTORY VS STEEL?

Steel and refractory ovens have different characteristics. The wood fired Bella steel oven is portable, fast heating, and makes great pizza and other dishes. It both heats up and cools down more quickly than a refractory oven. It also requires more active fire management for best results. In contrast, refractory ovens are heavier. Their thick domes take longer to heat, but then hold and release that heat slowly and evenly over time. Refractory ovens also handle higher temperatures than steel ovens (though the Bella is still rated to over 700°F.)



JOIN THE FORNO BRAVO FAMILY

At Forno Bravo, we have always referred to our customers as family for a simple reason, for us, you are! When you purchase a Forno Bravo oven and have it in your home, we want you to be assured that you are truly getting the world's finest pizza oven. Having a Forno Bravo oven opens up the opportunity to try new recipes and share great stories around the table with your friends, your family, and your community!

We would love to hear from you today!

www.FornoBravo.com

[\(800\) 407-5119](tel:8004075119)

Sales@FornoBravo.com