RESIDENTIAL

PIZZA OVENS BY FORNO BRAVO

PRODUCT CATALOG
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

CONTACT US: (800) 407-5119 / Sales@FornoBravo.com

SIZES
Two sizes available: 24” and 28” cooking surfaces.

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 $2,795.
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.

SIZES
Two sizes available: 24” and 28” cooking surfaces, both 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 $4,550.

LEARN MORE ABOUT THIS OVEN HERE

CONTACT US: (800) 407-5119 / Sales@FornoBravo.com
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

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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 enclosure style can be formed as a Mediterranean Igloo (domed), a Gabled Roof, or a Hipped Roof shape. All three Toscana oven styles come fully assembled with a beautiful painted stucco finish.

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.

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

**CUSTOMIZATION**
Three distinct enclosure styles, 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 $4,350.

LEARN MORE ABOUT THIS OVEN [HERE](#)
Bella ovens are fully assembled, stainless steel, outdoor pizza ovens which are lightweight and portable, making them one of the easiest ovens to get up and running.

Bella ovens are available as portable pizza oven carts or can be installed on a countertop. Great for any outdoor kitchen or patio. More affordable and flexible than traditional refractory or brick ovens, these lightweight, portable, wood fired pizza ovens are easy to install and position, and do not require curing.

These durable stainless steel pizza ovens heat up remarkably quickly (15-30 minutes) and use less wood on average than a traditional brick oven.

SIZES
Four sizes available: 28”, 32”, 36”, and 40” cooking surfaces.

PERFECT FOR ALL CHEFS
The ease of the Bella stainless steel outdoor oven means anyone can become a pizza maestro. Bella ovens provide the most uncomplicated and versatile way of adding a wood fired oven to your outdoor living space.

PRICE
Bella ovens start at $2,095.

LEARN MORE ABOUT THIS OVEN HERE
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.

**SIZES**
Two sizes available: 24” and 28” cooking surfaces.

**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.

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

SIZES
Four sizes available: 32”, 36”, 40”, and 42” 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 $2,595.

LEARN MORE ABOUT THIS OVEN HERE

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FORNO BRAVO RESIDENTIAL
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
Four sizes available: 32", 36", 40", and 42" 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 $3,650.

LEARN MORE ABOUT THIS OVEN AT HERE
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+.)

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 $1,800.

LEARN MORE ABOUT THIS GAS BURNER HERE
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

CONTACT US: (800) 407-5119 / Sales@FornoBravo.com
**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 SEE AN OVEN IN PERSON?**
Visit our showroom at our factory in Salinas, CA to see many different models, or 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.

**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.

**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 differences. In the process, the oven’s dome and other components undergo moisture migration. This makes the dome and other components less absorbent and more durable. The dome should then be able to withstand more intense heat cycles.

**WHAT KINDS OF FINISHES ARE AVAILABLE FOR FORNO BRAVO OVENS?**
Depending on the model, finishes include stucco, powder coated steel, and custom tile or custom tile.

**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. Some models can also use a gas burner option (natural or propane). For more information, see the FAQS section of the website for more details.

**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 when the oven leaves the factory and provided with detailed receiving and scheduling instructions. The oven will be delivered to your property, and you will be responsible for unloading, checking the oven carefully, and documenting any damage.

**WHAT SIZE OVEN IS RIGHT FOR ME?**
We offer residential ovens with cooking floors ranging from 24” to 48” in diameter. The size you choose will depend on the number of pizzas you want to bake at one time, the size of your kitchen, and how you plan to use your oven.

**DO THEY HEAT?**
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 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.).

**HOW TO 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.

**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 SIZE OVEN IS RIGHT FOR ME?**
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**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 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.).

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**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 (natural or propane). For more information, see the FAQS section of the website for more details.

**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.

**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/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.