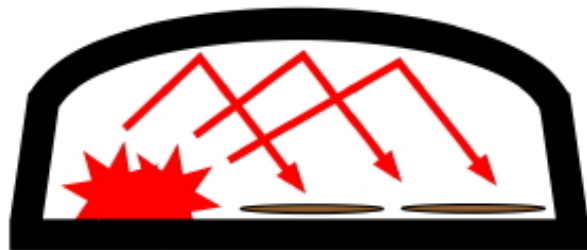
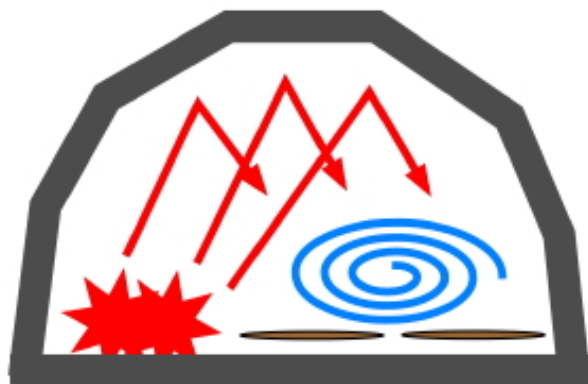


Forno Bravo



Right

A low oven dome height in proper proportion to the cooking floor diameter evenly bounces heat on the cooking floor for even, high temperature pizza baking



Wrong

The dome height is too high in proportion to the oven floor diameter. Heat must travel too far from the fire to the cooking floor, resulting in inconsistent, low temperature pizza baking. Further, the fire is not able to adequately maintain a hot cooking floor.