The Modena2G OK Series is a family of modular oven kits designed for restaurants and pizzerias looking for a high-end pizza oven capable of baking high volumes of Pizza Napoletana, and other dishes. These muscular ovens feature large cooking floor options, a super-duty 4” cooking dome, a 2½” firebrick tile cooking floor and extra thick 4” - 6” ceramic floor and dome insulation, providing excellent high heat, high throughput pizza baking, durability and fuel efficiency.

Modena2G OK ovens are certified for indoor and outdoor installation, and are available in four sizes – ranging from a 48” round to a 56”x72” oval, each with an 8” oven landing. Each oven kit provide everything required to assemble a pizza oven core, including the oven dome, floor and vent, floor and dome insulation, mortar, an insulated oven door and thermometer. The Modena2G OK ovens are available in wood-fired and gas with gas/wood combo versions. The Modena2G Series is also available Fully Assembled (FA), Knocked Down (KD), and as an assembled, tiled Napoli oven.
The Modena2G OK Series delivers world-class pizza baking performance in a package that can be fully customized and installed anywhere. Each oven piece can be carried through a standard doorway, or up stairs.

All Forno Bravo Modena2G ovens feature five advanced technologies:

- The Modena2G 4” oven dome is produced using a proprietary 142 pcf density, 8,230 psi strength refractory material and a two-sided, vibrated mold casting process. It is a remarkably hard and durable material designed to provide many years of 24/7 operation.

- The Modena2G 2½ oven floor is constructed using large 18”x18”x2½” ultra-premium (2,700psi compressed and 2,650ºF kiln-fired) baking tiles with Cordierite – for superior thermal shock resistance and durability, and for great pizza baking.

- Each Modena2G oven includes ultra-premium insulation, both in quality and thickness, for outstanding heat retention. Each kit includes 4” (side) to 6’ (top) of high-tech ceramic blanket dome insulation and 4” of ceramic board floor insulation – eliminating the need for old-fashioned and inefficient vermiculite or Perlite-based insulating concrete.

- The Modena2G Series features an interlocking dome design with a monoblock vent, making assembly simple – and with fewer, tighter seams, the Professionale ovens offer outstanding heat retention, cooking performance, and durability.

- The gas-fired version of the Modena2G ovens provides a high heat, high throughput pizza baking experience that accurately replicates a true wood fire. The gas-fired Modena2G ovens can operate in both gas-only and gas/wood modes.

All Modena2G ovens are certified to be vented three ways, including directly with a connected UL103HT chimney system or grease duct vent, or indirectly with a Listed Type 1 hood and grease duct vent.

### Modena2G Series SIZES

<table>
<thead>
<tr>
<th>COOKING SURFACE</th>
<th>AREA (sq. ft.)</th>
<th>PIZZAS (11”)</th>
<th>THROUGHPUT (pizza/hr.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Modena2G120</td>
<td>48” x 56”</td>
<td>13</td>
<td>6-7</td>
</tr>
<tr>
<td>Modena2G140</td>
<td>56” x 60”</td>
<td>18</td>
<td>8-10</td>
</tr>
<tr>
<td>Modena2G160</td>
<td>56” x 68”</td>
<td>21</td>
<td>10-12</td>
</tr>
<tr>
<td>Modena2G180</td>
<td>56” x 76”</td>
<td>24</td>
<td>12-14</td>
</tr>
</tbody>
</table>

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# Modena2G Series AT-A-GLANCE

<table>
<thead>
<tr>
<th></th>
<th>MODENA2G120</th>
<th>MODENA2G140</th>
<th>MODENA2G160</th>
<th>MODENA2G180</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cooking Surface Dimensions</strong></td>
<td>48&quot;W x 56&quot;D</td>
<td>56&quot;W x 64&quot;D</td>
<td>56&quot;W x 72&quot;D</td>
<td>56&quot;W x 80&quot;D</td>
</tr>
<tr>
<td><strong>External Dimensions</strong></td>
<td>56&quot;Wx60&quot;Dx23.5&quot;H</td>
<td>64&quot;Wx68&quot;Dx23.5&quot;H</td>
<td>64&quot;Wx76&quot;Dx23.5&quot;H</td>
<td>64&quot;Wx84&quot;Dx23.5&quot;H</td>
</tr>
<tr>
<td><strong>Oven Opening</strong></td>
<td>22&quot;W x 10.5&quot;H</td>
<td>22&quot;W x 10.5&quot;H</td>
<td>22&quot;W x 10.5&quot;H</td>
<td>22&quot;W x 10.5&quot;H</td>
</tr>
<tr>
<td><strong>Vent Landing</strong></td>
<td>24&quot;W x 8&quot;D</td>
<td>24&quot;W x 8&quot;D</td>
<td>24&quot;W x 8&quot;D</td>
<td>24&quot;W x 8&quot;D</td>
</tr>
<tr>
<td><strong>Dome Height</strong></td>
<td>16.5&quot;</td>
<td>16.5&quot;</td>
<td>16.5&quot;</td>
<td>16.5&quot;</td>
</tr>
<tr>
<td><strong>Dome Thickness</strong></td>
<td>4&quot;</td>
<td>4&quot;</td>
<td>4&quot;</td>
<td>4&quot;</td>
</tr>
<tr>
<td><strong>Floor Thickness</strong></td>
<td>2.5&quot;</td>
<td>2.5&quot;</td>
<td>2.5&quot;</td>
<td>2.5&quot;</td>
</tr>
<tr>
<td><strong>Ceramic Blanket Dome Insulation</strong></td>
<td>4 x 1&quot; (side)</td>
<td>4 x 1&quot; (side)</td>
<td>4 x 1&quot; (side)</td>
<td>4 x 1&quot; (side)</td>
</tr>
<tr>
<td></td>
<td>6 x 1&quot; (top)</td>
<td>6 x 1&quot; (top)</td>
<td>6 x 1&quot; (top)</td>
<td>6 x 1&quot; (top)</td>
</tr>
<tr>
<td><strong>Ceramic Board Floor Insulation</strong></td>
<td>2 x 2&quot;</td>
<td>2 x 2&quot;</td>
<td>2 x 2&quot;</td>
<td>2 x 2&quot;</td>
</tr>
<tr>
<td><strong>Door and Thermometer</strong></td>
<td>Insulated, Double Wall</td>
<td>Insulated, Double Wall</td>
<td>Insulated, Double Wall</td>
<td>Insulated, Double Wall</td>
</tr>
<tr>
<td><strong>Ventilation Opening Diameter</strong></td>
<td>8&quot;</td>
<td>8&quot;</td>
<td>8&quot;</td>
<td>8&quot;</td>
</tr>
<tr>
<td><strong>High Temp., Waterproof Mortar</strong></td>
<td>√</td>
<td>√</td>
<td>√</td>
<td>√</td>
</tr>
<tr>
<td><strong>Weight</strong></td>
<td>2,200 lb.</td>
<td>2,550 lb.</td>
<td>2,800 lb.</td>
<td>3,050 lb.</td>
</tr>
</tbody>
</table>
Ultra-Premium Modular Pizza Oven Kits
Massive Commercial Ovens for Restaurants and Pizzerias

Modena2G OK Series ADVANTAGES

1. PERFECT OPENING SIZE
Low oven opening for placing/removing pizza and baking sheets – while still retaining heat.

2. MONOBLOCK VENT
Integral vent for excellent draw, easy installation and outstanding durability.

3. INTERLOCKING DOME
Massive oven pieces seal tightly for easier assembly and better heat retention.

4. DOME INSULATION
4 x 1” (sides) and 6 x 1” (top) ceramic dome insulation for easy assembly and outstanding heat retention.

5. PERFECT DOME HEIGHT
The 16.5” dome height is in perfect proportion to the cooking floor diameter, providing the optimal environment for Pizza Napoletana.

6. COOKING FLOOR
Compressed (2,700psi), kiln fired (2,650ºF) 18”x 18”x 2½” floor tiles have fewer seams, are more durable, and bake perfect Pizza Napoletana.

7. FLOOR INSULATION
2 x 2” ceramic board floor insulation for easy assembly and excellent heat retention.

8. BRICK ARCH
Optional decorative brick arch allows the restaurant owner to choose a fully custom enclosure design.

9. HIGH TEMP. MORTAR
High temperature, waterproof refractory mortar; no extra shopping or shipping costs.

10. CHOICE OF FUEL
Wood-fired or gas-fired with gas/wood combination for world-class pizza baking – either way.

11. VENTILATION
Three certified methods of ventilation, directly connected using either a UL103HT chimney system and grease duct vent, or indirectly using a Listed Type 1 Hood and grease duct vent system. All ventilation equipment is optional.
# MODENA2G OK SERIES

Ultra-Premium Modular Pizza Oven Kits
Massive Commercial Ovens for Restaurants and Pizzerias

## Modena2G Series COMPARISON

<table>
<thead>
<tr>
<th></th>
<th>OVEN KIT (OK)</th>
<th>KNOCKED DOWN (KD)</th>
<th>FULLY ASSEMBLED (FA)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oven Dome, Floor and Vent</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Complete Dome Insulation (4”/6”)</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Complete Floor Insulation (4”)</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Insulated Door and Thermometer</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Refractory Mortar</td>
<td>✓</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Brick Arch</td>
<td>Optional</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Metal Tray, Stand and Surround</td>
<td>No</td>
<td>✓</td>
<td>✓</td>
</tr>
<tr>
<td>Ventilation</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
</tr>
<tr>
<td>Access Through a Doorway</td>
<td>✓</td>
<td>✓</td>
<td>No</td>
</tr>
<tr>
<td>Ready to Light/Set it and Go</td>
<td>No</td>
<td>No</td>
<td>✓</td>
</tr>
<tr>
<td>Customizable Enclosure Design</td>
<td>✓</td>
<td>✓</td>
<td>No</td>
</tr>
</tbody>
</table>
Modena2G Series

**Modena2G 120**
A mainstream commercial pizza oven, the Modena2G can serve as the primary oven for a small to mid-size restaurant that demands high throughput pizza baking and consistent high temperature baking.
- 48” round cooking surface
- 8” deep oven landing for staging and warming food
- 6-7 pizzas (11”)
- 140 pizzas per hour

**Modena2G 140**
Our most popular commercial oven size, the Modena2G140 is the right choice of a mid-size to large restaurant featuring Italian pizza, or a dedicated pizzeria.
- 56” round cooking surface
- 8” deep oven landing for staging and warming food
- 8-10 pizzas (11”)
- 200 pizzas per hour

**Modena2G 160**
Designed for high throughput restaurants and pizzerias, Modena2G160 provides more room for baking more pizzas and other dishes, while only requiring an extra 8” of oven depth in the kitchen.
- 56” x 64” oval cooking surface
- 8” deep oven landing for staging and warming food
- 10-12 pizzas (11”)
- 240 pizzas per hour

**Modena2G 180**
The Modena2G180 can serve as the primary, or even sole cooking appliance in a large restaurant or pizzeria, providing extremely high pizza baking throughput and ample room for large numbers of baking pans, grills and other pieces of cooking equipment.
- 56” x 64” oval cooking surface
- 8” deep oven landing for staging and warming food
- 12-14 pizzas (11”)
- 280 pizzas per hour

Pizza baking throughput is based on the number of places each oven provides multiplied by the number of pizzas each place can bake per hour. By estimating that a pizza can be baked and removed from the oven in roughly three minutes, we calculate that each place is capable of producing 20 pizzas per hour. An individual restaurant’s actual throughput will be determined by a number of factors, including pizza baking time, how closely pizzas are placed together in the oven, and the speed of the restaurant staff.
Modena2G120 OK DIMENSIONS

Section D-D

Certifications
- Complaint with UL737, UL2162, ANSI/NSF-4, ANSI Z83.3
- Clearances From Combustibles:
  - 1" from top; 14" from each side
  - 6" from oven opening sides
- Fuel: Wood, or gas with gas/wood combo
- Installation: On a concrete block stand
- Ventilation (Optional):
  - UL103HT, Grease Duct or Type 1 Hood with Grease Duct vent
  - Brick Arch: Optional
Modena2G140 OK DIMENSIONS
**Modena2G160 OK DIMENSIONS**

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**Certifications**
- Complaint with UL737, UL2152, ANSI/NSF-4, ANSI Z83a
- Clearances From Combustibles:
  - 1" from top; 14" from each side
  - 6" from oven opening sides
- Fuel:
  - Wood, or gas with gas/wood combo
- Installation:
  - On a concrete block stand
  - Ventilation (Optional):
    - UL103HT, Grease Duct or Type 1
    - Hood with Grease Duct vent
  - Brick Arch
    - Optional

---

**Forno Bravo**

The World's Finest Pizza Ovens

Professional160 OK
56"x64" Modular Pizza Oven Kit
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251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com
MODENA2G OK SERIES
Ultra-Premium Modular Pizza Oven Kits
Massive Commercial Ovens for Restaurants and Pizzerias

Modena2G180 OK DIMENSIONS

FORNO BRAVO
The World's Finest Pizza Ovens

Certifications
Compliant with UL737, UL2162,
ANSI/NSF-4, ANSI Z83a
Clearances From Combustibles
1” from top; 14” from each side
6” from oven opening sides
Fuel
Wood, or gas with gas/wood combo
Installation
On a concrete block stand
Ventilation (Optional)
UL103HT, Grease Duct or Type 1 Hood with Grease Duct vent
Brick Arch
Optional

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