

PROFESSIONALE OK SERIES

COMMERCIAL
DATASHEET

Modular Pizza Oven Kits

Commercial Ovens for Restaurants, Cafes and Pizzerias



The Professionale OK (Oven Kit) Series is a family of mid-size modular commercial oven kits designed for smaller restaurants, pizzerias, and cafes, as well as larger restaurants looking for a wood or gas-fired pizza oven to complement other cooking equipment. While the Professionale ovens are efficiently sized and cost-effective, they are built using the same ultra-premium refractory and insulating materials as our full-size Modena2G ovens – and they bake perfect Pizza Napoletana. Professionale OK ovens are certified for indoor and outdoor installation, and are available in two sizes – 44" and 48" rounds, with a 10" oven landing.

These oven kits provide everything you need to assemble a pizza oven core, including the oven dome, floor and vent, floor and dome insulation, mortar, an insulated oven door and thermometer. And each piece of the oven kit can be carried by two people through a standard door, making access and installation easy. The Professionale OK ovens are available in wood-fired and gas with gas/wood combo versions.

The Professionale Series is also available Fully Assembled (FA), Knocked Down (KD), optimized for mobile use in the Trailer Edition (TE), and as an assembled stucco Roma (RO) oven.

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The Professionale OK Series ovens allow restaurants to create the optimal balance between oven chamber size and mass, and available kitchen floor-space and efficiency – all without compromising cooking performance. The Professionale ovens offer world-class cooking performance in tight spaces with limited access, and on tight budgets.

All Forno Bravo Professionale ovens feature five advanced technologies:

✿ The Professionale 3" 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 Professionale 2½ oven floor is constructed using large 18"x18"x2½" ultra-premium (2,700psi compressed and 2,650°F kiln-fired) baking tiles with Cordierite – for superior thermal shock resistance and durability, and for great pizza baking.

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

All Professionale ovens can 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.

Professionale Series SIZES

	COOKING SURFACE	AREA (sq. ft.)	PIZZAS (11")	THROUGHPUT (pizza/hr.)
Professionale110	44" x 54"	10	5-6	120
Professionale120	48" x 59"	13	6-7	140

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Professionale Series AT-A-GLANCE

	PROFESSIONALE110 OK	PROFESSIONALE120 OK
Cooking Surface Dimensions	44"W x 54"D	48"W x 59"D
External Dimensions	50"W x 57"D x 22.5"H	54"W x 62"D x 22.5"H
Oven Opening	18"W x 12.5"H	18"W x 12.5"H
Vent Landing	24"W x 10"D	24"W x 10"D
Dome Height	16.5"	16.5"
Dome Thickness	3"	3"
Floor Thickness	2.5"	2.5"
Ceramic Blanket Dome Insulation	4 x 1" (side)/6 x 1" (top)	4 x 1" (side)/6 x 1" (top)
Ceramic Board Floor Insulation	2 x 2"	2 x 2"
Steel Door and Thermometer	Insulated, Double Wall	Insulated, Double Wall
Ventilation Opening Diameter	8"	8"
High Temp., Waterproof Mortar	√	√
Weight (Dome, Floor and Vent)	1,850 lb.	2,050 lb.

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Professionale Series ADVANTAGES

1. COOKING FLOOR

Compressed (2,700psi), kiln fired (2,650°F) 18"x 18"x 2½" floor tiles have fewer seams, are more durable, and bake perfect Pizza Napoletana.

2. DOME INSULATION

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

3. INTERLOCKING DOME

Oven pieces seal tightly for easier assembly and better heat retention.

4. REFRACTORY CASTING

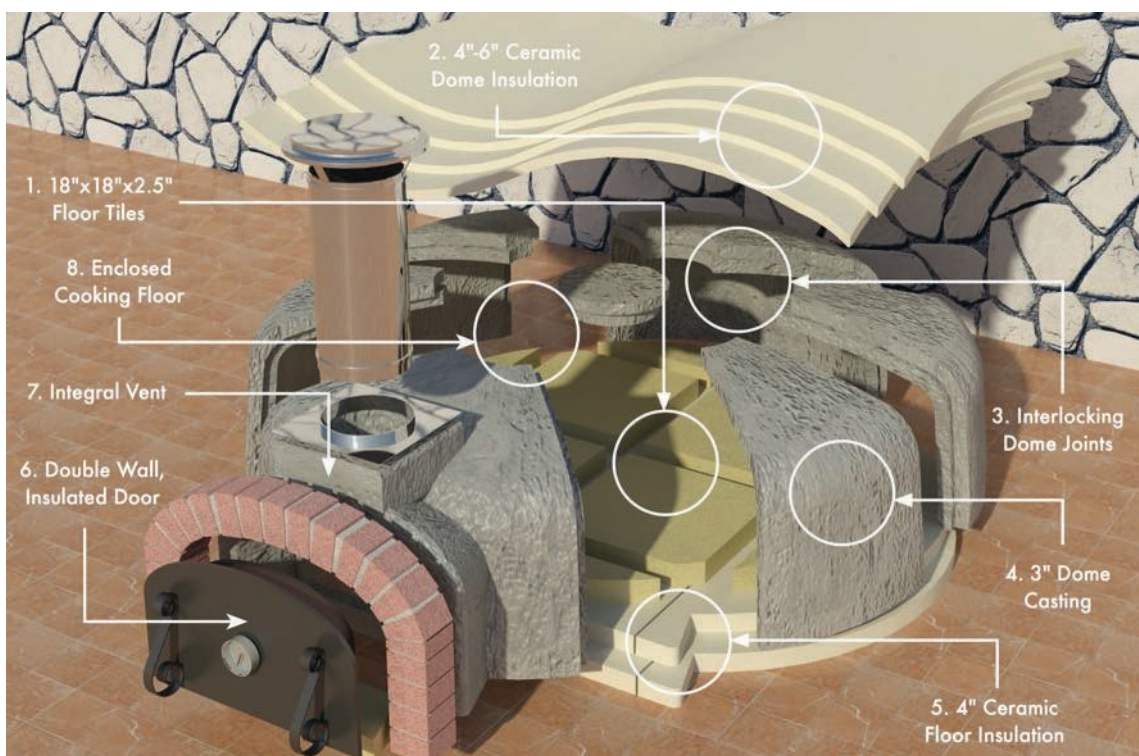
3" thick, 142 pcf, 8,230 psi strength, two-side vibrated form refractory dome for faster heat up and excellent durability.

5. FLOOR INSULATION

2 x 2" ceramic board floor insulation for easy assembly and excellent heat retention.

6. INSULATED OVEN DOOR

Double-wall, insulated oven door seals the cooking chamber off from the vent for best-of-class heat retention.



7. MONOBLOCK VENT

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

8. ENCLOSED COOKING FLOOR

The cooking floor fits inside the oven dome, for superior thermal performance.

9. VENTILATION

Three certified methods of ventilation, including directly connected UL103HT chimney system, directly connected grease duct system, and indirectly using a Listed Type 1 Hood and grease duct system. All ventilation equipment is optional.

10. PLUS

High temperature, waterproof refractory mortar; no extra shopping or shipping costs.

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Professionale Series COMPARISON

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

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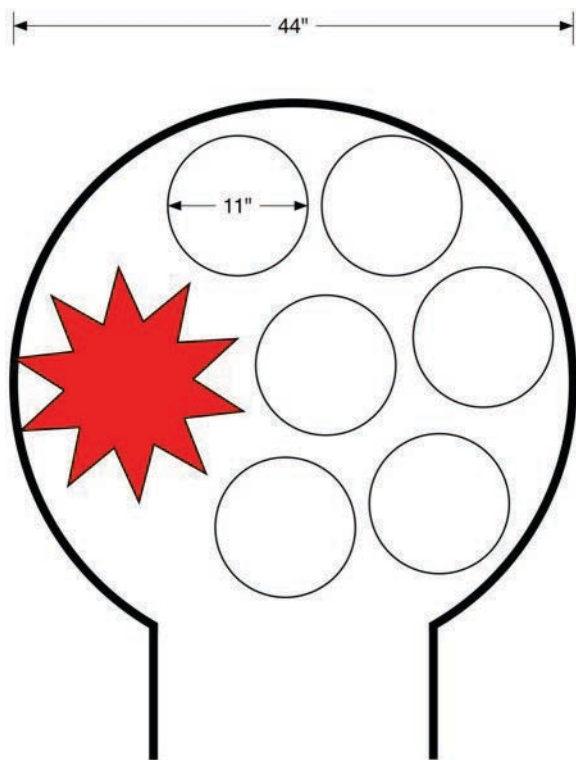
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Professionale Series WHICH SIZE?

Professionale 110

An entry-level commercial pizza oven, the Professionale110 is the right oven for tight spaces.

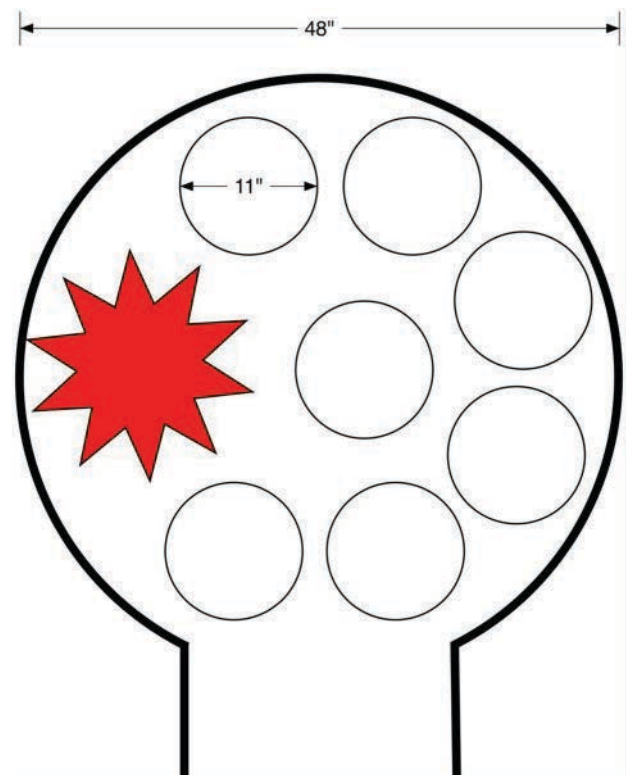
- 44" round cooking surface
- 10" deep oven landing for staging and warming food
- 5-6 pizzas (11")
- 120 pizzas per hour



Professionale 120

A mainstream commercial pizza oven, the Professionale120 can serve as the primary oven for a small to mid-size restaurant, or as a complement to other cooking equipment in a larger restaurant.

- 48" round cooking surface
- 11" deep oven landing for staging and warming food
- 6-7 pizzas (11")
- 140 pizzas per hour

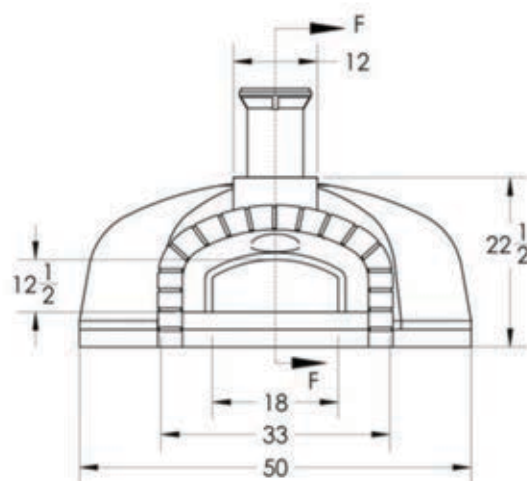
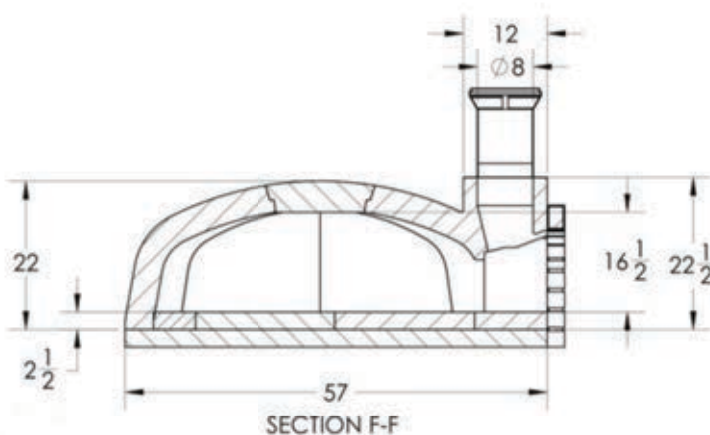


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Professionale110 OK DIMENSIONS



FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS

Professionale110 OK
48" Modular Pizza Oven Kit
v2.0 © Forno Bravo 2014
251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications

Complaint 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

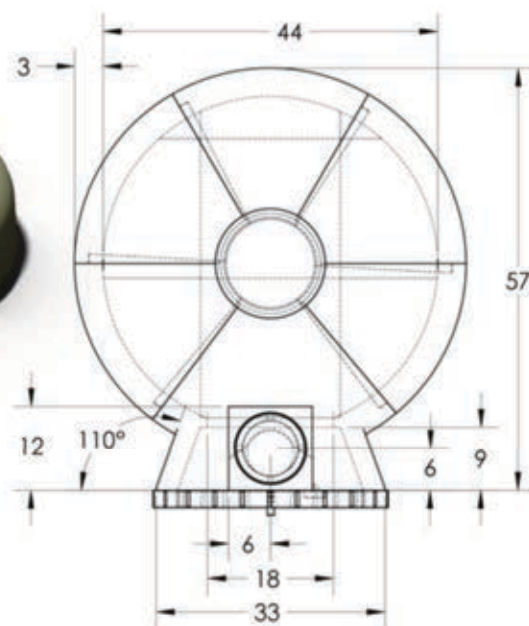
Ventilation (Optional)

UL103HT, Grease Duct or Type 1

Hood with Grease Duct vent

Brick Arch

Optional



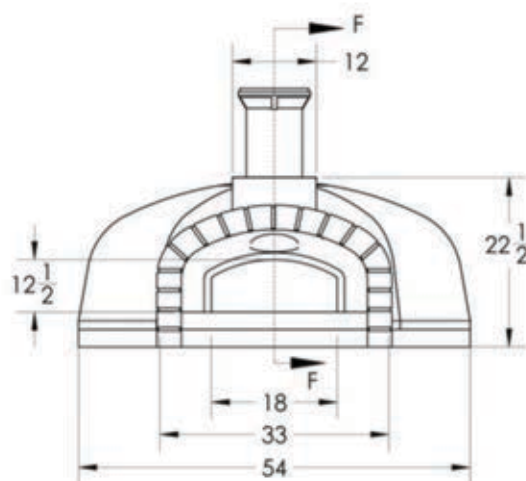
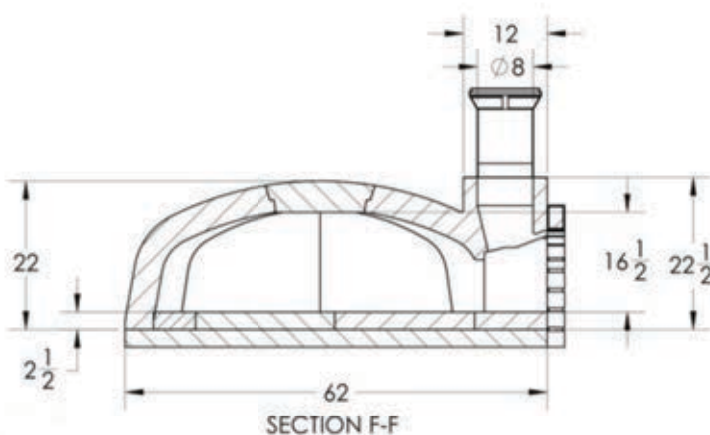
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Professionale120 OK DIMENSIONS



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Ventilation (Optional)

UL103HT, Grease Duct or Type 1

Hood with Grease Duct vent

Brick Arch

Optional

