



# Forno Bravo

The World's Finest Pizza Ovens

## Professionale TE Trailer Edition

### Commercial Pizza Ovens for Catering and Trailers

The Professionale TE Series ovens are designed for installation on trailer, vans and other portable catering equipment. These innovative ovens combine the same high-temperature pizza baking characteristics of the Forno Bravo Modena2G and standard Professionale ovens, with a space and weight efficient stainless steel venting system.

The ovens feature a commercial interlocking, 3" oven dome and 18" x 18" x 2 1/2" compressed/kiln-fired firebrick cooking floor, combined with a lightweight stainless steel vent—optimized for catering, trailers and other portable applications. The ovens are available in two sizes, 44" x 54" and 48" x 59". With 4" of ceramic dome and floor insulation, the Professionale TE ovens are efficient with wood fuel, and maintain both high temperature for non-stop high temperature baking.

Because of the oven dome and floor thickness and the quality of the refractory and insulating materials, the Professionale TE ovens also offer the optimal balance of heat-up time and heat retention -- allowing catering professionals to bring their oven up to speed quickly—typically an hour, while still providing the outstanding high heat retention required for catering large events.

The oven is vented with a Direct Connect UL103 chimney system, with the chimney anchor plate permanently installed in the ventilation system.

**The Forno Bravo Professionale ovens are UL737, UL2162, ANSI/NSF-4 and ANSIZ83a Certified.**

## Specification Sheet



The Professionale TE—designed specifically for catering.



Commercial-grade dome and floor, combined with lightweight venting.

### The Professionale TE Series

	Cooking Surface (in)	Area (m2)	Heat up (min)	Pizzas (10")
ProfessionaleTE110	44" x 54"	.95	60	4-5
ProfessionaleTE120	48" x 59"	1.25	75	5-6



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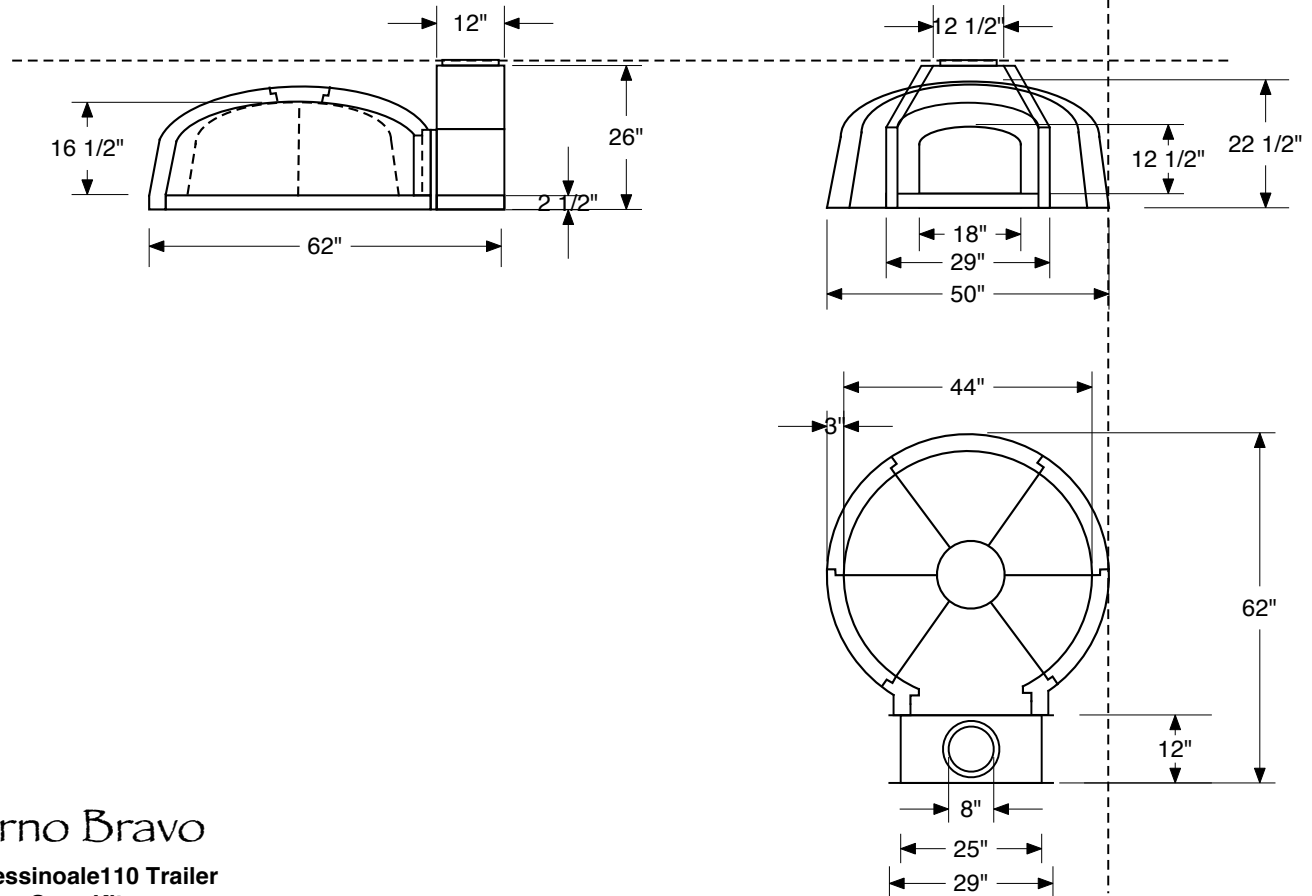


# Forno Bravo

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## Specification Sheet

### Professionaale110-TE Dimensions



### Forno Bravo

#### Professionaale110 Trailer Edition Oven Kit

v1.0 10/11

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744 Neeson Road  
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#### Clearances

1" on sides, 14" on top  
after insulation.

#### Fuel

Wood-only, or gas with gas/  
wood combo.

#### Ventilation

Direct Connect using a UL103  
chimney or grease duct vent; or  
Type 1 Hood. Vent optional.

#### Brick Arch

Optional.



Tested and compliant with UL737,  
UL2162, ANSI/NSF-4 and ANSI-Z83a

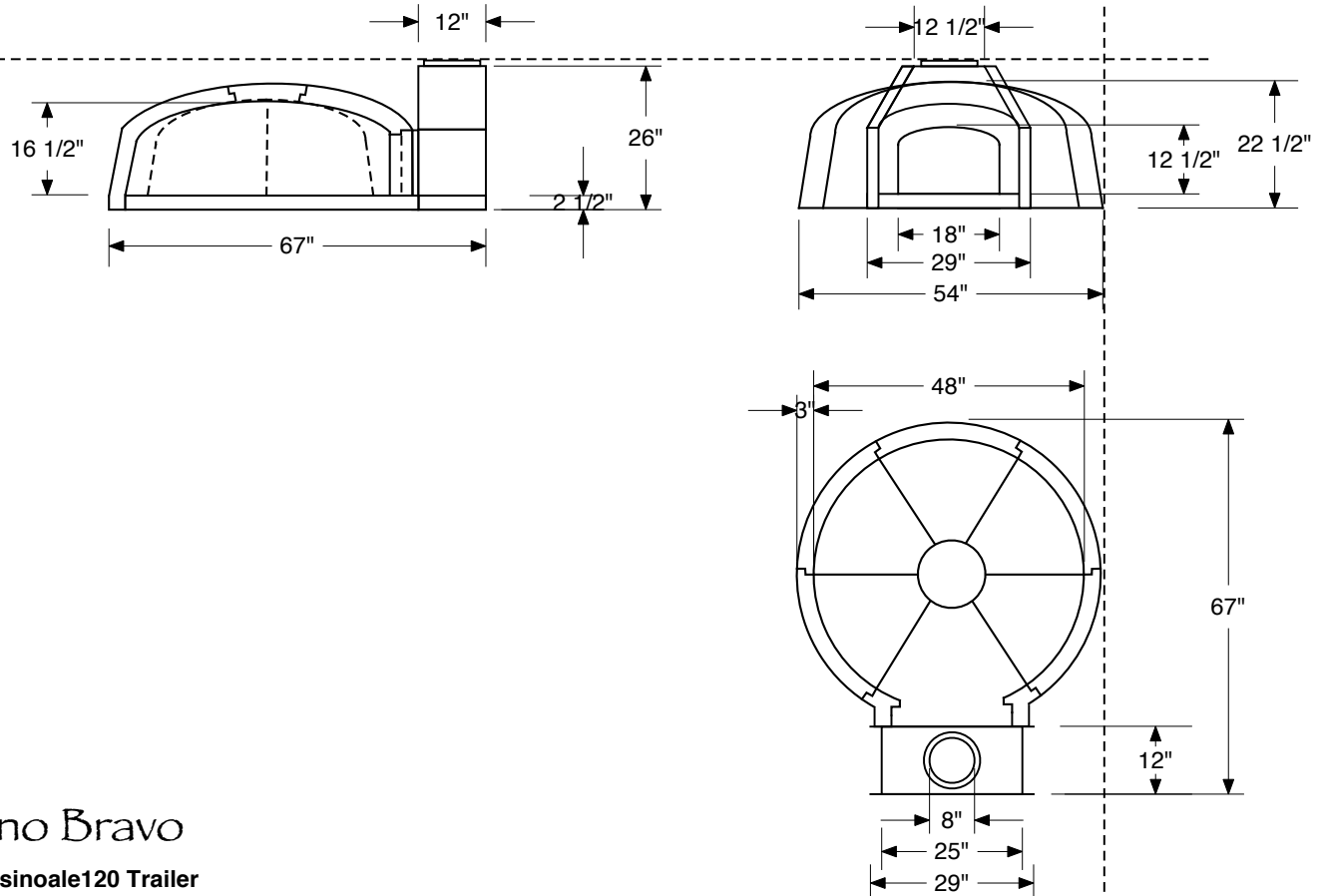


# Forno Bravo

The World's Finest Pizza Ovens

## Specification Sheet

### Professionaale120-TE Dimensions



## Forno Bravo

### Professionaale120 Trailer Edition Oven Kit

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#### Clearances

1" on sides, 14" on top after insulation.

#### Fuel

Wood-only, or gas with gas/wood combo.

#### Ventilation

Direct Connect using a UL103 chimney or grease duct vent; or Type 1 Hood. Vent optional.

#### Brick Arch

Optional.



Tested and compliant with UL737, UL2162, ANSI/NSF-4 and ANSI-Z83a