

Forno Bravo Residential vs. The Other Guys

	Forno Bravo	Typical Italian "Rustic" or "Red" Oven
Commercial-Grade, High-Density Dome	✓	Definitely not.
Interlocking Dome Installation	✓	Nope. That's too difficult.
Monoblock Refractory Oven Opening and Vent	✓	No way.
Commercial-Grade, Kiln-Fired Cooking Floor	✓	No. Too expensive.
Complete 3"-4" Dome Ceramic Blanket Insulation	✓	Not even close.
Complete 2"-3" Floor-Ceramic Board Insulation	✓	No. We don't have that.
High Temp, Waterproof Mortar	✓	No. That's extra.
Stainless Steel Chimney with Cap	✓	No. That's a lot extra.
Lots of Additional Shopping and Expenses	No.	✓
Price (you'll be pleasantly surprised)	\$	\$\$\$\$