



Forno Bravo

Authentic Italian Wood-Fired Ovens

**Toscana Assembled Oven
Installation and Operation Manual**

Forno Bravo, LLC

Toscana Assembled Refractory Ovens, Including:

Toscana80, Toscana90, Toscana100, Toscana110

Installation and Operation Manual

A MAJOR CAUSE OF OVEN-RELATED FIRE IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

*Forno Bravo, LLC
744 Neeson Road
Marina, CA 93933
(800) 407-5119
info@fornobravo.com
<http://www.fornobravo.com>*



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Warning

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THE APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY, OR EVEN DEATH.

HOT WHILE IN OPERATION. KEEP CHILDREN, CLOTHING AND FURNITURE AWAY. CONTACT MAY CAUSE SKIN BURNS.

DO NOT BURN GARBAGE OR FLAMMABLE FLUIDS.

DO NOT USE THIS APPLIANCE INDOORS.

Keep children and pets away from hot oven.

Use firewood for burning only. DO NOT use charcoal, pressure treated lumber, chipped wood products, sappy wood such as pine, laminated wood or any material other than dry medium or hard firewood.

DO NOT USE liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene or similar liquids) to start or maintain a fire.

BEWARE of very high temperatures in the oven and use long oven gloves and mitts to handle pots and tools. DO NOT put unprotected hands or arms inside oven while it is lit.

Dispose of ashes using a metal shovel and place in a metal bin with a tightly fitting lid. The container should be stored on a non-combustible surface, away from all combustible materials. Ensure ashes are completely cold before disposing of them appropriately.

BEWARE of flying sparks from mouth of oven. Ensure that no combustible materials are within range of oven at any time.

DO NOT close the oven door fully while a fire is in the oven. Closing the door fully will cut off oxygen to the fire, causing the fire to erupt suddenly when the door is removed. Always keep door tilted to allow air to circulate in the oven.

DO NOT use water to dampen or extinguish fire in the oven.

DO NOT pack required air spaces with insulation or other materials.

Curing of the refractories is not done as part of the manufacturing process. Follow the instructions for curing the oven. Failure to follow the curing schedule can cause damage to the oven, and will void the oven warranty.

SAVE THESE INSTRUCTIONS



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Limited Warranty

Forno Bravo, LLC Ovens and Fireplaces

THE WARRANTY

Forno Bravo, LLC, an importer and producer of ovens and fireplaces, warrants its ovens and fireplaces (herein referred to as Product) to be free from defects in materials and workmanship for a period of (1) one year from the date of shipment.

QUALIFICATIONS TO THE WARRANTY

The complete Product Warranty outlined above does not apply under the following circumstances:

- (1) The Product was not installed in accordance with Forno Bravo installation instructions and local building codes.
- (2) The Product has been subjected to non-standard use, including burning fuels with abnormal burning characteristics including, driftwood, coal, plywood and wood products using a binder that may burn at excessive temperatures and cause damage to the Product.
- (3) This Warranty does not apply to normal wear and tear.
- (4) This Warranty does not apply to any cracking caused by over-firing or the failure to follow a proper curing schedule.
- (5) In the event that the Listing plate has been removed, altered or obliterated.
- (6) On parts that would be normally worn or replaced under normal conditions.
- (7) Normal cracking due to expansion and contraction stress relief in either the dome or floor tiles.

LIMITATION ON LIABILITY

It is expressly agreed and understood that Forno Bravo's sole obligation and purchaser's exclusive remedy under this Warranty, under any other warranty, expressed or implied, otherwise, shall be limited to replacement, repair, or refund, as specified above, and such liability shall not include, and

purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

In no event shall Forno Bravo be responsible for any incidental or consequential damages caused by defects in its products, whether such damage occurs or is discovered before or after replacement or repair, and whether or not such damage is caused by Forno Bravo's negligence. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. The duration of any implied warranty with respect to this Product is limited to the duration of the foregoing warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above may not apply to you.

INVESTIGATION OF CLAIMS AGAINST WARRANTY

Forno Bravo reserves the right to investigate any and all claims against this Warranty and to decide upon method of settlement.

DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY

Forno Bravo's employees and dealers have no authority to make any warranties nor to authorize any remedies in addition to or inconsistent with those stated above.

HOW TO REGISTER A CLAIM AGAINST WARRANTY

In order for any claim under this Warranty to be valid, Forno Bravo must be notified of the claimed defect in writing or by telephone to Forno Bravo, 744 Neeson Road, Marina, CA, 93933. Claims against this Warranty in writing should include the date of installation, and a description of the defect.



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1. About Your Oven

Your assembled Toscana Forno Bravo oven is made by hand, with care, in the U.S., using traditional methods and the highest quality refractories and insulators.

PLEASE READ THIS ENTIRE PAGE. IT CONTAINS IMPORTANT INFORMATION THAT WILL HELP KEEP YOUR OVEN OPERATING OPTIMALLY. FAILURE TO FOLLOW THESE INSTRUCTION CAN DAMAGE THE OVEN AND POTENTIALLY VOID THE OVEN WARRANTY.

Variations in Finish

Because your oven is handmade, you will see variations in the exterior finish. These variations are normal. We think these ovens offer authentic handmade charm, and we hope that you agree with us.

Curing

Always follow the Curing Schedule provided with your Toscana oven. It is vital that you bring your oven up to heat slowly in order to not damage the oven dome and vent material. In the event that the inside of your oven gets wet, follow the Curing Schedule to slowly dry it out. You should also bring your oven up to heat slowly after any period of rain and/or the oven not being used -- such as the first firing in the spring (Toscana).

Soot

Over time, as is the case with any wood oven, the top of the opening to your oven will become black with soot. While your Toscana oven's vent and chimney system do an excellent job of drawing smoke and hot air out of the oven chamber, soot is an unavoidable part of any wood oven. You can occasionally clean the oven opening with soap and water, or you can allow the opening to naturally become black.

Oven Care

Your oven enclosure is sealed to withstand outdoor weather conditions, including rain and snow. But you must take care to ensure that water does not enter the oven

cooking area. When you are not using the oven, always place the oven door tightly across the oven opening.

Hairline Cracks

Small hairline cracks may appear in your oven dome or vent, which is a normal part of the heat up/cool down (expansion/contraction) cycle that all wood ovens experience. These small cracks will not impact how well your oven cooks or how long it will last, and a majority of minor cracks can be ignored. If you have any questions or concerns, please contact Forno Bravo.

Water

Water can damage the inside of your oven. You must ensure that no water enters the oven chamber, either through the oven door opening or through the chimney. Always place the provided metal door at the oven opening to stop water from entering through the oven opening. Do not install the oven at a backward angle, where water could enter the oven, pool, and cause damage.



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2. Contained in the Crate

The oven, chimney and cap;

Steel door with thermometer

Forno Bravo CD ROM with wood-fired cooking and oven operation eBooks.

Optional Accessories (not included with the oven)

Cucina metal oven stand;

Oven tools;

Infrared thermometer;

Oven bakeware.



Available in Yellow or Terracotta.



3. Optional Oven Tools

Forno Bravo provides optional oven tools that will make your Primavera oven more fun and functional:



A rectangular peel for placing pizza, bread and bakeware.



A round peel for turning pizzas.



A brush for cleaning the cooking floor.



A rake with a specially shaped head to allow you to move wood and hot coals and reach the edge where the oven dome meets the cooking floor.



A shovel for removing hot coals and ashes and moving and placing wood.



Short handled wooden pizza peels for assembling pizzas before sliding them onto a metal peel to set in the oven.



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A long handled wooden pizza peel for assembling and placing pizzas in the oven.



A log holder to keep your wood in place, and improve the airflow, flame and heat in your oven.



An infrared thermometer for reading the oven dome and floor temperature.

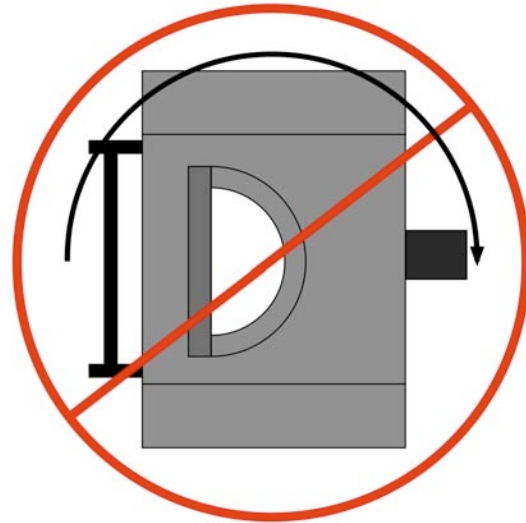


4. Moving Your Oven

The Toscana oven is too heavy for a liftgate truck, and it must be removed from the delivery truck with an owner provided forklift.

Take care when moving and placing the Toscana oven. It is too heavy to be lifted without professional, mechanical assistance.

DO NOT TURN THE OVEN ON ITS SIDE. The Toscana oven is not designed to be turned on its side and you will cause significant damage to the oven if you do so.





5. Oven Placement

TAKE CARE WHEN SETTING THE OVEN. Take care when moving and placing the Toscana oven. It is too heavy to be lifted without professional, mechanical assistance.

The Toscana oven can be placed on a variety of support structures, including the Forno Bravo Cucina metal stand frame, a customer built oven stand, an outdoor kitchen counter, and a BBQ island. Support structures can be build from concrete block, metal studs, or angle iron. It is very important to ensure that the structure is capable of holding the weight of the oven with any risk of movement or settling.



A block stand can be stuccoed to match the color of the Toscana oven.



A custom Toscana oven on a simple metal stand.



6. Curing Your Oven

Although it may appear that your oven is dry, there is moisture in the oven dome and cooking floor, mortars and concrete that must work its way out. It is important that you cure your oven slowly, by building a series of five increasingly larger fires, starting with a low temperature. These fires bake the moisture out of your oven slowly, without creating steam that can damage the oven pieces.

If you begin building large fires in your oven right way, you will compromise your oven's longevity, and cause damage, including cracking.

For an accurate reading of the oven's surface temperatures, you can use the optional digital infrared thermometer.

Day 1. Maintain a fire temperature of 300°F throughout the day and as long as possible into the evening. Close the oven door at the end of the day.

Day 2. Repeat at 350°F.

Important Note. While it is difficult to maintain consistent, low temperature fires, it is critical for proper curing that you do not go above these temperatures during the first two days. The temperature of the oven will vary at different spots—particularly at first. Do not exceed the recommended temperature at the hottest spot, typically the top of the dome directly above the fire.

Day 3. Repeat at 400°F.

Day 4. Repeat at 450°F.

Day 5. Repeat at 500°F.

Close the oven door every evening to preserve dryness and heat.

Enjoy your oven. For additional information on how to get the most from your Toscana oven, read our guide to Wood-Fired Cooking, available on the Forno Bravo CD-ROM provided with this oven, and through our web site – www.fornobravo.com.

Small HAIRLINE cracks CAN occur with normal heating and cooling of the oven. They will not AFFECT the performance or LONGEVITY of the oven. If cracks of 1/8" or more develop, contact Forno Bravo.

Important Notes

Use solid wood fuels only. DO NOT use charcoal, pressure treated lumber, chipped wood products, sappy wood such as pine, laminated wood or any material other than dry medium or hard firewood.

Do not use products not specified for use with this oven.

DO NOT USE liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene or similar liquids) to start or maintain a fire.

Never use water to lower the temperature inside the oven, or to extinguish the fire.



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7. Firing and Operation

Start your fire in the center of the oven cooking floor using a taste-free, odor-free fire starter and dry kindling. Build your fire up slowly, adding wood to the back and sides as the fire grows.

Continue to add wood until the oven reaches the desired temperature. Then, move the fire to one side and brush the oven floor. Only use the copper brush that was provided with your oven, and do not use steel wire brushes, natural fiber brushes or wet clothes to clean the oven floor.

You can monitor your oven temperature using an optional digital infrared thermometer.

DO NOT over fire your oven, or build a fire where flame exits the oven door opening.

BEWARE of very high temperatures in the oven and use long oven gloves and mitts to handle pots and tools. DO NOT put unprotected hands or arms inside oven while it is lit.

BEWARE of flying sparks from mouth of oven. Ensure that no combustible materials are within range of oven at any time.

DO NOT close the oven door fully while a fire is in the oven. Closing the door fully will cut off oxygen to the fire, causing the fire to erupt suddenly when the door is removed.

Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid, or similar liquids to start or “freshen up” a fire in the oven. Keep all such liquids well away from the oven when in use.

Keep the oven door opening free of all combustible materials when the oven is in operation.

Disposal of Ashes. Ashes should be placed in a metal container with a tight-fitting lid. The closed container of ashes should be placed on a non-combustible floor, or on the ground, well away from all combustible materials pending disposal. When the ashes are disposed by burial

in soil, or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.

Wood can be safely stacked in the area under the oven.

For more information on Oven Management and Wood-Fired Cooking, refer to the Forno Bravo Wood-Fired eCookbook Series—including Wood-Fired Cooking, Wood-Fired Pizza and Wood-Fired Hearth Bread—included on the CD ROM provided with this oven.



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8. Oven Care and Maintenance

Your oven enclosure is sealed and painted to withstand outdoor weather conditions, including rain and snow. But you must take care to ensure that water does not enter the oven cooking area. If you choose to leave your oven outside permanently, always place the oven door tightly across the oven opening, and ensure that the provided spark arrestor is attached.

Your oven requires very little on-going maintenance or cleaning. The oven operates at very high temperatures, which acts as an automatic “self-cleaning” mode, burning off all spilled or stuck-on foods.

If stuck-on food is a problem during cooking, you can remove it with the provide brass oven brush.

Clean the ashes out of your oven, before you light a new fire. Old, cold ashes will get in the way of food baking.



10. How Your Oven Works

Wood-fired ovens use heat retained in the refractory dome and cooking floor, along with the option of a live fire or hot coals to create a range of different cooking environments. Your Toscana oven can work with a live fire, hot or warm coals and retained heat only.

It is this unique cooking ability that let's you bake Italian pizza, hearth bread and great roasts in your Toscana oven, and that makes wood-fired cooking unlike any other type of cooking.

Live Fire

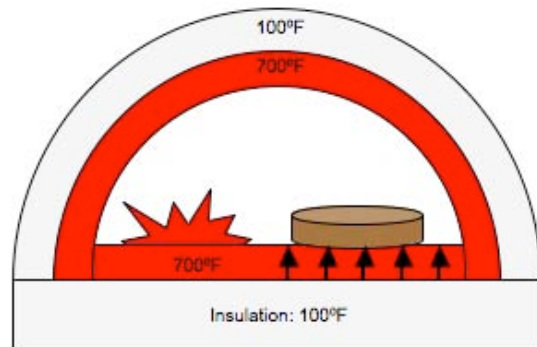
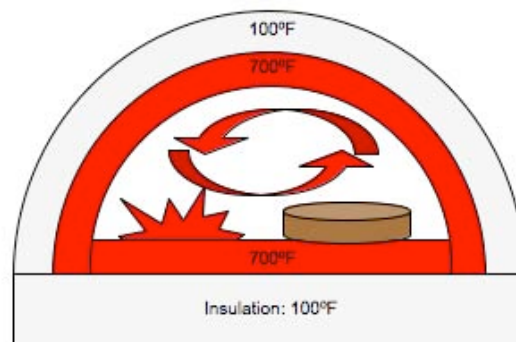
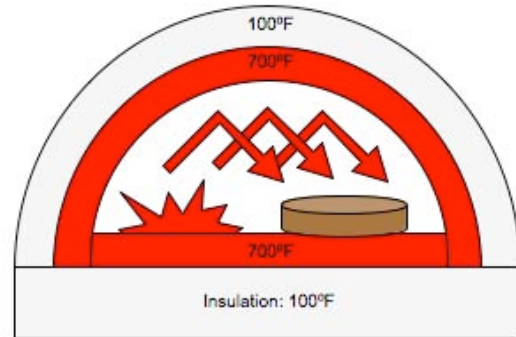
When cooking with a live fire, your Forno Bravo oven cooks simultaneously in three ways, as shown in the three graphics on the right:

- Reflected heat
- Convection
- Conductive heat

With reflective heat, flame from a live fire is bounced off the dome onto your food. This reflective heat cooks food, such as pizza, and also recharges the cooking floor, putting heat back into the floor to replace heat that is lost through cooking.

Because your Forno Bravo oven breathes, drawing in cold air through the lower half of the oven opening and exhausting hot air out the top half of the opening, it is constantly moving hot, moist air across the top of your food. While modern convection ovens use fans and heat coils to move hot, dry air within the oven, nothing can compare with natural convection.

Finally, heat stored in the cooking floor is transferred directly into food that is set on top of it. This is true for bread and pizza, which are set directly on the cooking floor, as well as for pots and pans which are placed on it.





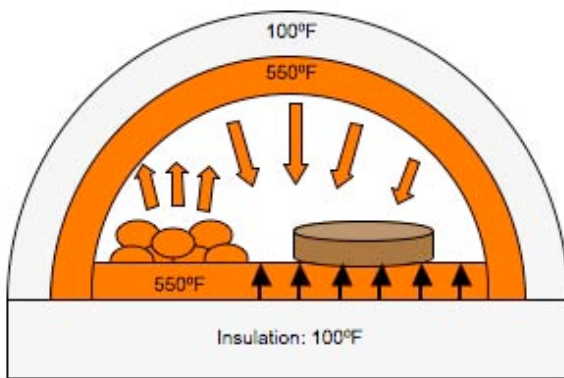
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Hot or Warm Coals

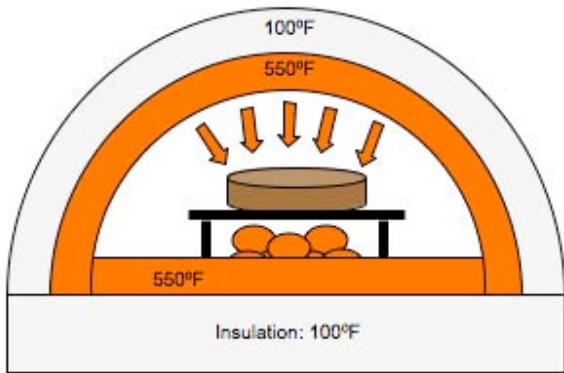
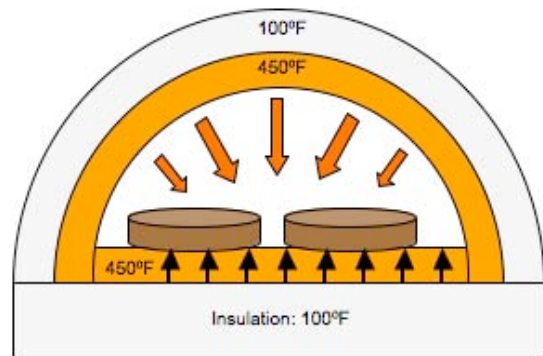
There are many dishes that do not need, or want, the high heat of a live fire and a very hot 700°F oven. For cooler styles of cooking, let your fire die down and allow your oven to cool. You can use the heat of the coals and a hot oven to roast, brown, sear, and grill, and to ensure that your oven will retain enough heat for longer periods of cooking. You can use hot or warm coals either on the side of the oven, or directly under your food—as shown below.



Retained Heat

For baking bread and other dishes at temperatures where you would normally cook in a conventional oven, your oven will cook for hours with retained heat. You can rake out the coals from the fire, and then close the oven door to let the oven temperature moderate.

With this type of cooking, you can bake bread, desserts and small roasts, and as the oven temperature falls, you can slow cook beans, soups and stews, and long-cooking meats and ribs.





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11. Types of Wood-Fired Cooking

Your Forno Bravo oven is capable of an almost endless variety of cooking styles. With almost all types of cooking, you should bring your oven fully up to heat, and then prepare it for the type of cooking you want to do by moving the fire and coals to one side of the oven, and then letting the oven temperature reach the range where you will be cooking. How long you fire your oven depends on how much cooking you will be doing, and how long you want your oven to hold its heat.

Remember that you can only take out heat from the oven that you put in. If you are going to be cooking a lot of pizza for a large party, or baking lots of bread or a large roast, fire your oven longer. If you are making pizza for the family for a mid-week meal, you can fire your oven for a shorter time—typically only until the dome goes white.

The main cooking styles are:

Fire-in-the-Oven Cooking

Fire-in-the-oven cooking (650°F and up) is used for baking pizza, pizza-like flatbreads and certain types of appetizers, all of which cook in a couple of minutes. Your Forno Bravo Pizza Oven can be pizza-ready in about 45 minutes. The goal with this type of cooking is to completely fill the floor and dome with heat, build up a large sized bed of coals and maintain a large fire where the flame reaches to top of the dome.



There are two ways to know that an oven is ready to cook pizza. First, when the oven dome itself has gone clear,

and there is no visible black soot. At this point, you should move the fire to one side, while continuing to maintain a large fire going with the flame reaching the middle of the oven.

Alternatively, if you are using an infrared thermometer, the floor should read approximately 650°F-700°F. Pizzas are baked right on the floor next to the fire. Leave the oven completely open, and add one piece of wood every 15-20 minutes to maintain a large flame.



For a visual description of how your Forno Bravo oven absorbs, holds and uses heat to cook, see our [Wood-Fired Cooking eBook](#).

Roasting (at higher heat than baking)

When you want to sear meats, brown vegetables or casseroles before covering them with a lid or with liquid, or you want a dish to cook completely before the outside burns or becomes too brown, you should use a roasting temperature of between 600°F and 450°F. This range is lower than for high heat fire-in-the-oven pizza cooking, but higher than for traditional baking. In order to roast, first bring you oven up to pizza temperature, and then allow it to drop in temperature and the fire to burn down but not out. Push the coals to one side.



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The fully fired oven combined with a low fire, enables you to sear and brown dishes, and then allows the oven to slowly drop in temperature for longer cooking. There should be no visible black on the dome, a medium sized bed of coals and a small flame of 2"-4" high. The door may be left off for shorter roasting times (under one hour) or positioned inside the arch opening to help regulate the heat for hours of roasting. Add small pieces of wood as needed to maintain temperature.

Baking (at conventional oven temperatures)

Baking (500°F and lower) is used for baking bread, desserts, smaller roast meats, beans and legumes, and pasta dishes. After fully firing your oven, carefully rake out the hot coals and brush out the oven. If you wish, you can swab the deck with a damp, not wet, towel. As the temperature falls, your oven will cook gently and consistently using the heat retained in the oven dome and floor.



With this type of cooking, you can bake either one fully loaded batch of bread, or multiple batches of different types of bread, but with smaller quantities.

Read the Forno Bravo Wood-Fired Bread eCookbook for more information on bread baking techniques and recipes.

Grilling

Your brick oven makes a great grill. By raking a layer of hot coals across the cooking floor at the front of your oven, and sliding in a free standing cast iron grill into the oven, you can enjoy wonderful grilling – with top and bottom heat. Meats and vegetables have very good grill marks that seal in moisture, giving you food that is crisp and not dried out. With heat from the grill itself, from the coals below it, and the heat radiating from oven dome above, your brick oven can cook faster than a traditional grill, leaving your food more moist and tender.





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Browning

Your Forno Bravo oven reflects heat down from a live fire to brown and sear foods. You can sear meats, before adding them to casseroles to cook, and you can brown vegetables as evenly and quickly as you can with the broiler in your conventional oven. If your recipe calls for browning multiple batches of vegetables, such as Eggplant Parmesan or Ratatouille, you can spread out and use your entire cooking floor to quickly do the job.



Sautéing

If your recipe calls for *sautéing* something (anything), such as onions and garlic, celery and carrots, or ground beef, you can use a metal pan to do the job in your Forno Bravo oven. Preheat the pans for a minute or two, and then add your olive oil, and return the pan for a few seconds. Add your chopped vegetables, or anything else you need to *sauté*, and return the pan for a few minutes. You can either slightly *sauté* vegetables until they are soft and translucent, or leave them in a while longer to brown the vegetables and build up the browned bits that you can reduced into a sauce with a splash of wine. You can leave your pan in even longer to caramelize your onions.

Combination Cooking

Many brick oven dishes, such as *Coq au Vin*, Chicken *Fricassee* and baked vegetable dishes can be cooked in a single pan, without having to use your conventional oven cook top. Add your ingredients in layers, *sautéing* and browning them as needed. Add your liquid ingredients at the end, and cover your pan to bake. This not only keeps

you out of the kitchen and reduces the number of pans you have to clean, it also holds all of the flavors of your ingredients in your pan and in your food – where you want them.

Take a look at our Roast Rabbit recipe, and you can see that this entire recipe can be done in your brick oven.

A Clay Pot in a Brick Oven

Use a covered clay pot, such as a Romertopf or Forno Bravo terracotta pot, in your Forno Bravo oven to roast a moist and tender chicken. Fully fire your oven, let the temperature fall to about 650°F, and then add your covered dish. Your roast stays moist for a long time, you have more room for error between a chicken that is not quite done, or is already dried out.



Warming and Melting

You can place any type of dish, cup or pan at the mouth of your oven to warm a sauce or stock, melt butter, and make flavored olive oils. Try putting 1 Tbs. of fresh rosemary into a quarter cup to olive oil and leave at the entry to your oven to warm through. You can use the flavored oil for dipping, or for vegetable dishes.



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Making Wood Coals for External Grilling

Nothing tastes better than food cooked over real wood coals, and your brick oven is an efficient source of those coals.



That is why many Italian outdoor kitchens include an attached open grill, which can be used either with its own fire, or with coals from the brick oven. If you have a conventional charcoal grill, use your Forno Bravo oven shovel to move hot coals to our grill.

Finally, try experimenting with different pot and pans. A grill pan pre-heated in your oven gives your food nice sear marks, and terracotta pans and steel pans give roast potatoes a different texture and flavor.



12. Oven Management

Remember to leave enough time to fully fire your oven before you need it for cooking. If you are cooking just for your family, or for an after work meal, you can fire your oven for as little as 40 minutes, and still easily bake three or four pizzas. If you are holding a larger party, or want to have retained heat for other baking, fire your oven for 90 minutes, or longer.

Build your fire in the center (left to right and front to back) of the oven using 7-9 sticks of dry kindling, one to two odor-free, non-toxic fire starters, and two to three pieces of seasoned medium or hardwood. Alternatively, you can light your fire with a butane torch. It can be easier and faster than the traditional match or lighter. Try to avoid wax and sawdust fireplace starters, as they could leave a taste in your food.



Once the fire gets going, add 2-3 pieces of wood so that the flame reaches the center and front of the dome, without lapping too far out of the oven opening. Use seasoned wood that is roughly 3"-4" in diameter, and roughly 12" long. Your firewood should not smolder or smoke before catching fire, and should burn easily and quickly. Once the fire is well established, continue adding more wood, and wait for about 20 minutes.

After about 20 minutes, a small spot at the top center of the oven dome should start to turn clear (or white) and then begin expanding outward. This "whitening" is the sign that dome is reaching the desired cooking temperature. This change occurs when the carbon accumulated on the oven dome reaches about 700°F, and turns from black to

clear.



Once the whitening has started, begin building the fire toward the walls of the oven by adding pieces of wood on either side of the fire, and in the back. This wider fire will help drive the necessary heat across the entire cooking floor, and evenly spread heat across the dome. Within a few minutes, you will see the whitening spreading across the dome to the sides.



After roughly 45 minutes, the entire cooking dome will turn clear, and the cooking surface will have reached the desired 700°F+ for cooking pizza. Push the fire to the side of the oven, brush the floor, and you are ready to start baking pizzas.



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Only use a copper/brass brush designed for a wood oven. Do not use a metal BBQ grill brush, which will scratch your cooking floor.

Also, we do not recommend using a damp towel to clean the floor. The cool, wet towel will take heat out of your cooking floor, and it is not necessary. A well-made pizza oven brush will be able to get all of the ashes off the part of the floor where you will be making pizza. This is a different strategy that when you are baking wood-fired bread, where the towel is good both for cleaning the floor and for moderating the floor temperature for bread.

You want a live fire the entire time you are cooking pizza. The heat of the fire bounces off the dome and down to help cook your pizza and also to restore heat to your cooking floor. Your flame should roughly reach the apex of your dome, or even past it.

Add a new piece of wood every 15-20 minutes when you are cooking pizza. Your fire should be hot enough where a 2-3" diameter piece of wood will quickly combust and add heat to the oven and flame in the dome.

Vera Pizza Napoletana

A quick word on oven temperature. There has been a lot of discussion on oven temperature ever since Forno Bravo first translated the original *Verace Pizza Napoletana* document a number of years ago. Since then we have received many emails and phone calls asking our opinion on cooking temperature, and whether the 900°F mentioned in the document is essential.

First, it is worth noting that there are multiple documents and web sites that mention *Pizza Napoletana*, and that there really is not a "correct" temperature. The VPN association in the U.S. says 800°F, and other Italian sites mentions 750°F.

Our thinking is that there is more to temperature than a single number. As a pizzaiolo, you have to manage dome and cooking floor temperature, as well air temperature and the heat of your flame. Focusing on one a single number misses the point, and everyone I have spoken with in the *Pizza Napoletana* community concurs. It's sort of like saying "mine goes to 11."

What everyone does agree on is that a high heat, wood-fired oven is the best and only way to bake an authentic pizza, and that the quality of your finished pizza relies on the technique you use when making your dough and dough balls, the quality of the ingredients you use, and how delicately you shape and assemble your pizza – along with how well you manage your oven.



13. Pizza Baking

Your oven is fired, the dome is white, and the cooking floor is clean. You have assembled your first pizza, and you are ready to go. Test to make sure your pizza is not stuck on your peel by moving your peel forward and backward using short jerks - it should slide easily around. If it does stick, lift it up on one side using your fingers, and throw a little flour underneath. Slide your peel back and forth, and that should loosen it up.

If your pizzas consistently stick to the peel, use more flour underneath your pizza dough before you start decorating. Also, if you have a group of people assembling pizzas, and one sits for a while before you place it in the oven, there is a large chance it will stick.

Next, choose a target roughly centered between the fire and dome wall – at least 6" away from the edge of the fire. The best way to place your pizza is to push your peel toward your spot, then stop it just short that spot, allowing the pizza to slide off the peel. Pull the peel backward as the pizza slides forward.

You will know that your oven is hot enough to bake correctly when the cornicione of the fresh pizza puffs up almost immediately.

After about 60 seconds, slide your turning peel under the pizza and turn it 180 degrees, so that the side that was furthest from the fire is now facing it. The Forno Bravo round turning peel has a hand glide that allows you to rotate the peel under the pizza in order to easily rotate it.

If your pizza is burning on the side facing the fire, you should turn it sooner. After another 45-90 seconds, your pizza should be done. You can also try turning your pizza twice, rotating it in thirds. Experiment, and stick with what works best for you.

Optionally, you can lift your pizza up for the last few seconds with your peel, holding it closer to the dome. The reflecting heat of the dome will quickly finish baking your pizza if the top is not quite done.

If you have a larger oven that can hold four or more pizzas, not all of the pizzas of the pizzas can be placed directly across from the fire. In that case, you should start your pizzas in the zone closest to the fire, then move them to the outer zone to finish baking. You will find a rhythm where you will take one pizza out, move a pizza from the starting zone to the finishing zone, and place a new pizza in the starting zone.

The perfect pizza is bubbling on top with completely melted and browned cheese, and has a brown outer crust, and a dark brown bottom. The crust is crunchy on the outside and soft and delicate on the inside. Everything is steaming hot. Throw on some fresh basil, use a pizza cutting wheel to cut your pizza into six or eight pieces and you have done it.

Don't forget to keep adding wood to your fire to keep the flame active.





Appendix 1. Cucina Stand

Assembly

The Cucina stand is an optional modular metal stand frame for creating a “built-in” look for the Forno Bravo residential ovens. The stand consists of a metal stand frame and hearth tray, along with pre-cut and pre-drilled backer board panels that face the outside and inside of the stand and form the bottom of the hearth tray. The stand is designed to hold a customer-installed concrete hearth and decorative finish, such as stucco, stone or brick.

Assembly Instructions

1. Bolt the metal frame together and set it in place.
2. Screw the backer panels to the inside of the metal frame.
3. Screw the backer panels to the outside of the frame. Do not worry if there are gaps between the panels. The stand will be covered with a decorative finish.
4. Lay the backer panels in the bottom of the hearth tray and support them with a customer supplied support built using 2x4 lumber. The support will hold the tray panel and concrete in place while the wet concrete is curing. Cut the 2x4 lumber to make a “T” under each panel, where the top of the support touches the bottom of the panel.
5. Place a grid of 1/4” rebar running in both directions every 10”, located in the center of the tray (equal amounts of concrete above and below the rebar grid).
6. Mix and pour standard pre-mix concrete to fill the tray, and leave it to cure for 24 hours.
7. Remove the support.
8. Place the oven on top of the concrete hearth.

Do not place an assembled Forno Bravo oven inside the stand tray. The stand is not designed to accurately fit the size of any assembled oven and you will damage the oven enclosure if you try to make it fit. Pour a concrete hearth and place the assembled oven on top of the cured concrete.



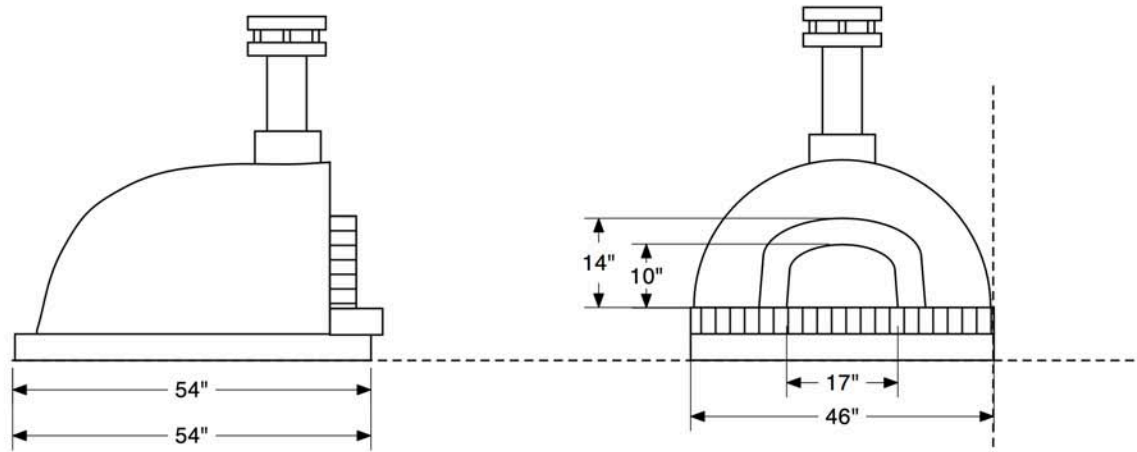


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Authentic Italian Wood-Fired Ovens

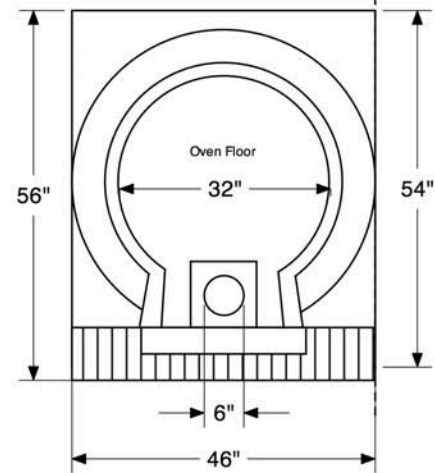
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Appendix 2: Dimensions



Toscana80

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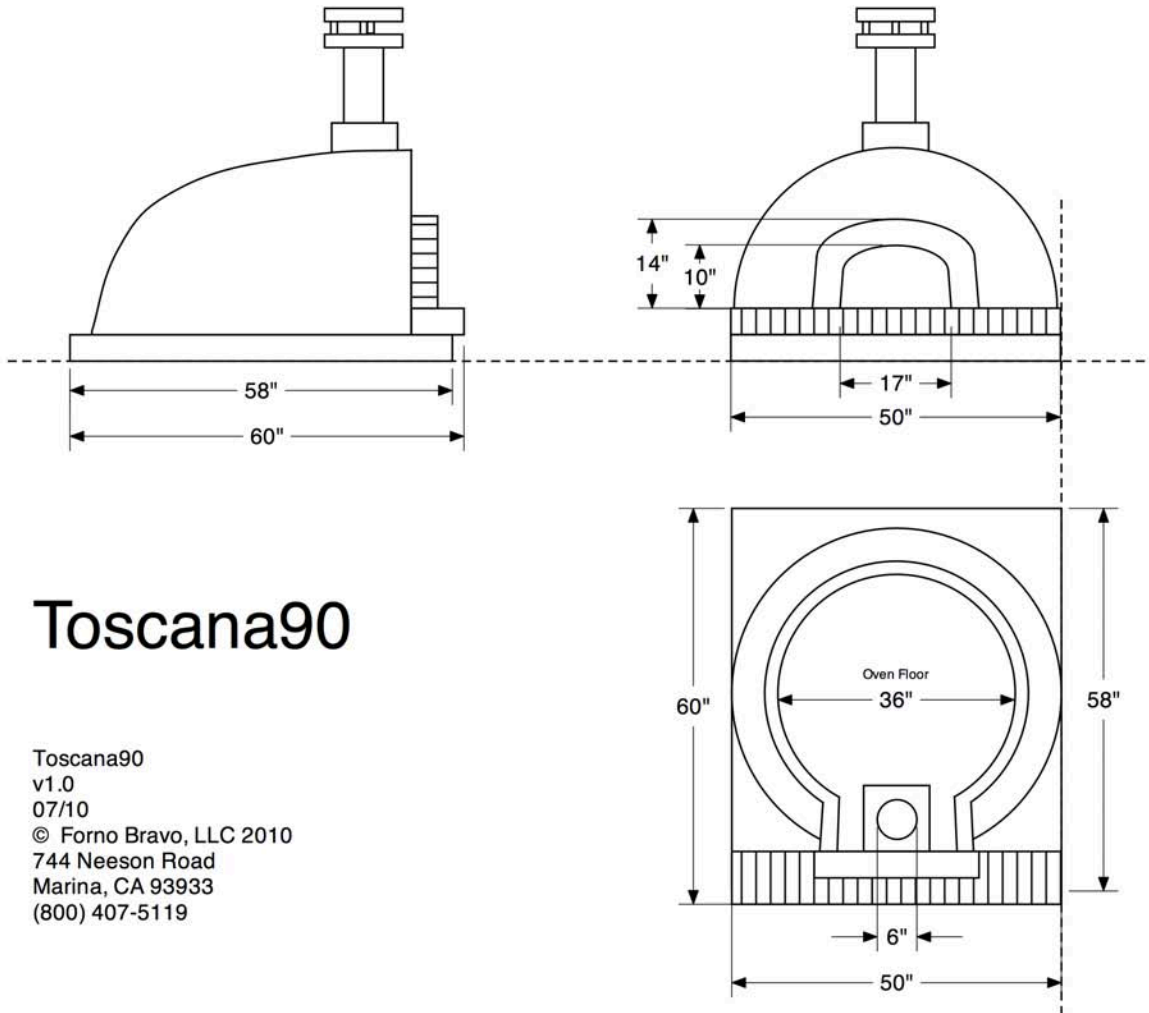




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Toscana90

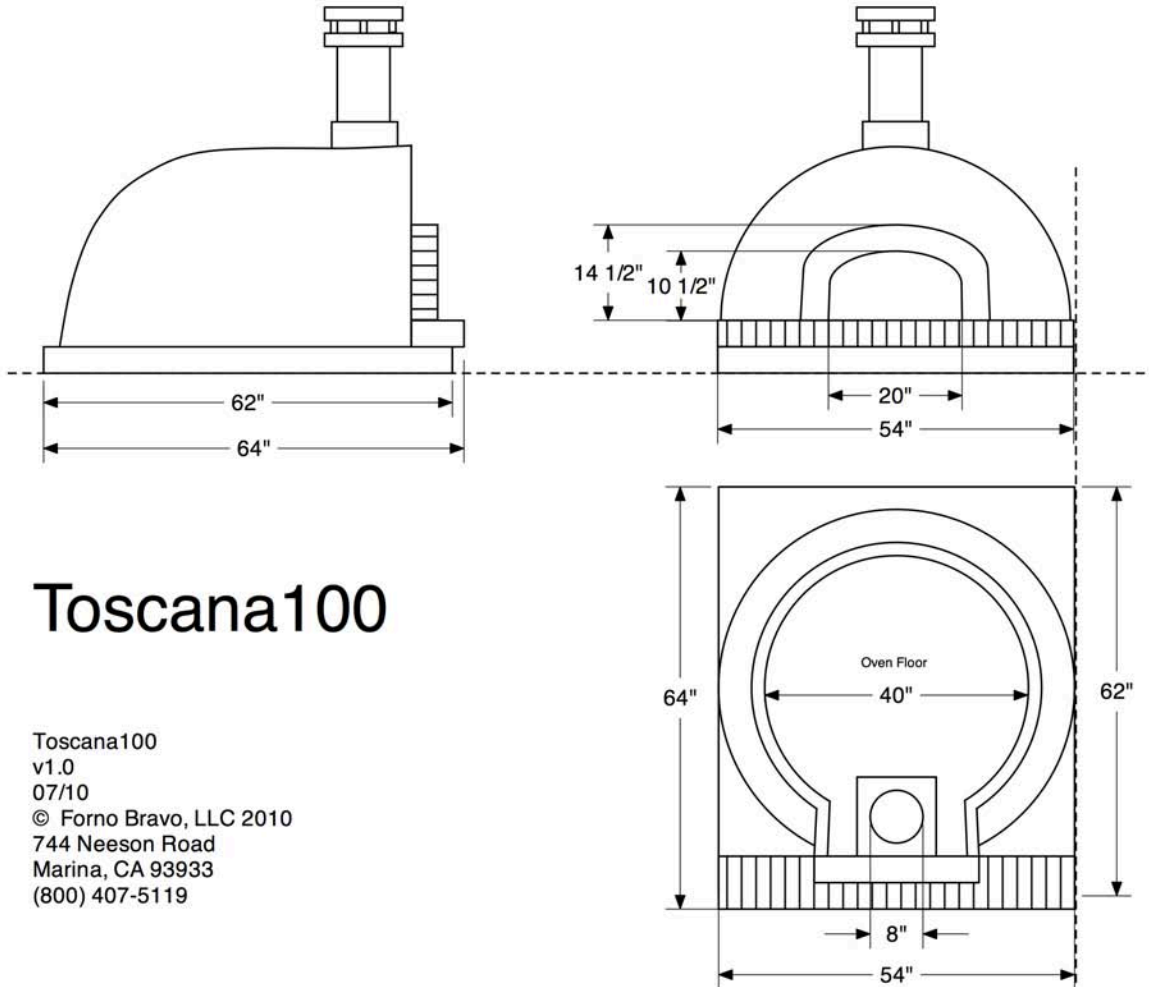
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Toscana100

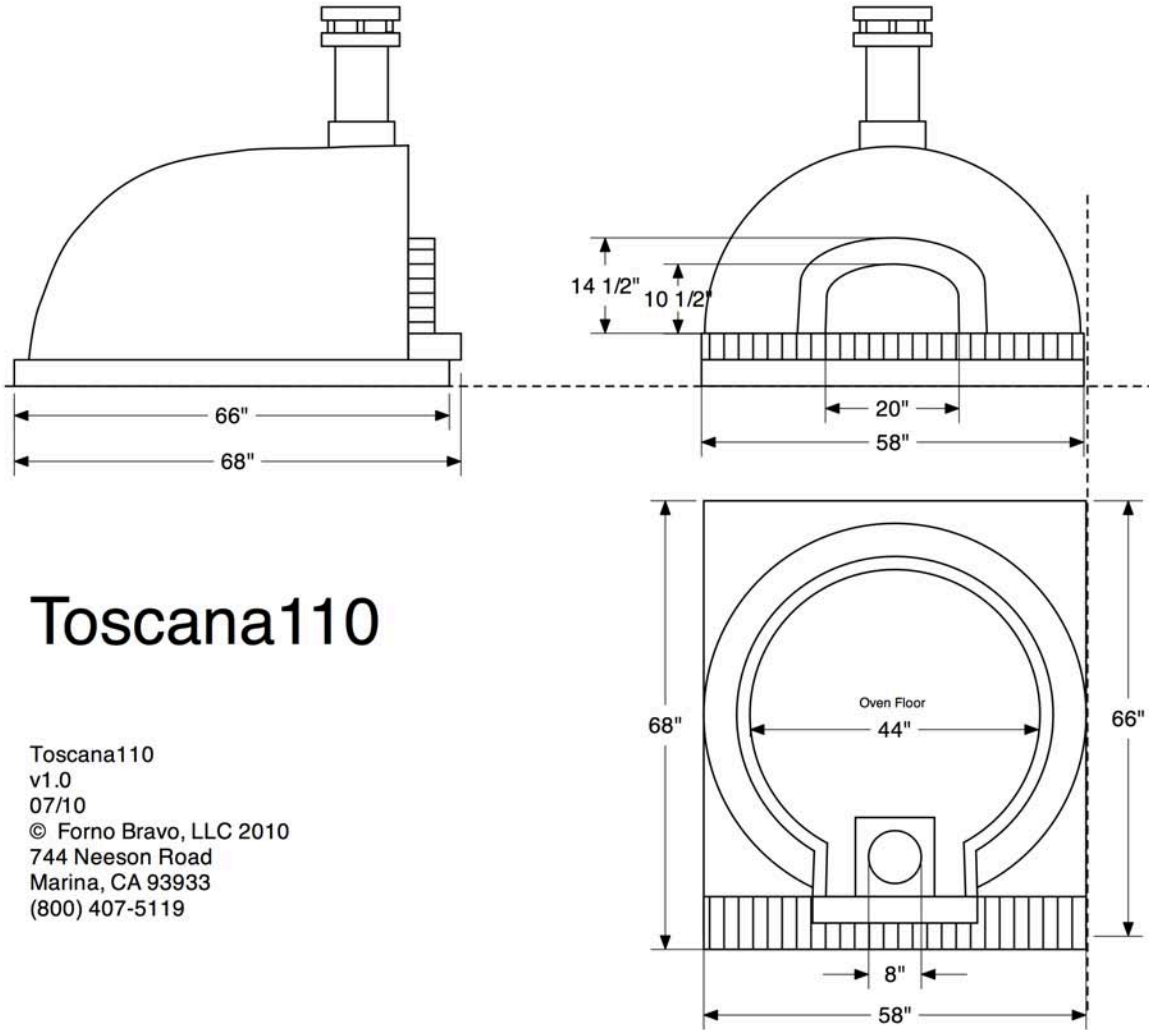
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Toscana110

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Appendix 3. Optional Cooking Equipment

Forno Bravo also provides various pizza making accessories that you may want to have, including:



An oil canister for swirling extra virgin olive oil on your pizzas before you put them in the oven.



Pizza cutter.



Pizza server.



Dough cutter.



Serving plate.



Stand mixer



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Digital scale



Glazed, Italian-terracotta pans in a range of sizes and shapes for roasting meat and fish, veggies, potatoes and slow cooking casseroles.



Dough tray



Cast iron pots and pans.



Tuscan Grill.



Vertical A metal stand that holds a chicken upright with a beer can inside its cavity.



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Toscana Assembled Oven Installation and Operation Manual

Bakeware to Avoid

White porcelain pans tend to crack in a wood-fired oven.

Be careful with terracotta-looking pans mass-produced in Asia. They might not withstand the temperature of your wood-fired oven. You probably would not worry about the cost of the pan, but if it cracks, it probably will ruin your meal.

Be careful with any ceramic pan that you would be sad to lose. Better safe than sorry. The combination of high heat, flame and being moved around with a pizza peel can be rough on any pan.