



TOSCANA SERIES

Outdoor Pizza Oven - Gas or Wood Fired

V 1.3, 2022

FornoBravo.com
(800) 407-5119

Toscana Fully Assembled Pizza Oven for Residential Use



The Toscana is a fully assembled pizza oven featuring two (2) distinctive decorative styles, each with a true brick arch and oven landing. Both Toscana oven styles are done with a beautiful painted stucco finish.

The Toscana is a mid to large sized home pizza oven made from our Casa2G pizza oven core. These ovens feature fast heat up times and the best heat retention in the industry. This helps you bake the perfect pizza, hearth bread, roasts, and grilled meats.

The Toscana Core Technologies:

- 2" oven dome produced using a proprietary 142 pcf density, 8,230 psi strength refractory material with poly-fibers for additional long-term durability not found in brick or clay ovens. All manufactured in our Castroville, CA factory using a two-sided, vibrated mold casting process.
- NSF4 certified, 2"-thick oven floor is constructed using large 18"x18"x2", ultra-premium (2,700psi compressed and 2,650°F kiln-fired) firebrick baking tiles with Cordierite — for superior thermal shock resistance, strength, and great pizza baking.
- Ultra-premium, industrial-grade insulation, both in quality and thickness, for outstanding heat retention. Each Toscana includes a minimum of 3" of high-tech ceramic blanket dome insulation and 2" of ceramic board floor insulation — eliminating the need for old-fashioned and inefficient vermiculite or Perlite-based insulating concrete.
- An interlocking dome design with a mono-block vent for great draw. With fewer, tighter seams, the Toscana home pizza oven offers outstanding heat retention, cooking performance, and longevity.

At A Glance:

- Four sizes: 32", 36", 40", and 44" cooking surfaces; all with 8" oven landing.
- You can bake 5 pizzas at a time, or up to 100 per hour.
- ETL certified to UL/CSA standards for indoor installation as a wood fired pizza oven, or for wood and gas fuels in outdoor installations.
- Two classic design styles: Dome and Gabled.
- Decorative, real brick arch and extended hearth.



DOMED



GABLED

TOSCANA SERIES *ADVANTAGES*

1. INTERLOCKING DOME DESIGN

With fewer, tighter seams, the Toscana home pizza oven offers outstanding heat retention, cooking performance, and stability.

2. REFRACTORY CASTING

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

3. DOME INSULATION

3 x 1" high-grade, flexible, ceramic insulation for easy assembly and outstanding heat retention.

4. FLOOR INSULATION

2" high-grade, ceramic fiber board insulation for excellent floor recovery times while baking.

5. ETL CERTIFIED

Toscana pizza ovens are available as gas and wood fired ovens for outdoor kitchens, and are also ETL certified to UL/CSA specifications for indoor use with wood fuel only.

6. VISUALLY ATTRACTIVE

With 2 different old-world design styles, 7 standard colors, and an extended decorative brick arch and landing, the Toscana pizza oven is stunning in any setting.

7. FULLY ASSEMBLED

The Toscana arrives fully assembled and ready to fire on day one. Pre-cure options are available for even faster baking straight from the factory.

8. MONOBLOCK VENT

Integral vent for excellent draw, easy installation, and flexible configurations.

9. STAINLESS STEEL STOVE PIPE

Anchor plate and rain cap included; includes masonry exterior flue on some models. No extra expense or shopping required. Optional UL103HT ventilation available for indoor and covered patio installations.

TOSCANA SERIES AT A GLANCE				
	TOSCANA80	TOSCANA90	TOSCANA 100	TOSCANA110
COOKING DIMENSIONS				
Cooking Surface (W x D)	32" x 40"	36" x 44"	40" x 48"	44" x 52"
Extended Brick Landing (D)	8"	8"	8"	8"
Cooking Total Area (Sq in.)	804	1017	1256	1520
Oven Opening (W x H)	17" x 10"	17" x 10"	20" x 10.5"	20" x 10.5"
Internal Dome Height	15"	15"	16"	16"
COOKING PERFORMANCE				
Heat Up Time with Wood (minutes)	30	40	45	50
Pizzas (10")	1-2	2-3	3-4	4-5
Pizzas per Hour (Avg / Max)	12 / 40	40 / 60	60 / 80	70 / 100
Bread (lbs.)	12	17	22	26
BILLS OF MATERIAL (INCLUDED)				
Dome Thickness	2"	2"	2"	2"
Floor Thickness	2"	2"	2"	2"
Ceramic Blanket for Dome	3 x 1" layers	3x 1" layers	3 x 1" layers	3 x 1" layers
Ceramic Board Below Floor	1 x 2"	1 x 2"	1 x 2"	1 x 2"
Steel Door (single wall)	1 ea	1 ea	1 ea	1 ea
Door Thermometer	1 ea	1 ea	1 ea	1 ea
Stove Pipe, Anchor plate and cap	Steel, Single Wall 6" diameter flue	Steel, Single Wall 6" diameter flue	Steel, Single Wall 8" diameter flue	Steel, Single Wall 8" diameter flue
Upgraded Stove Pipe Available (UL 103HT)	Steel, Double Wall 6" diameter flue; variable height	Steel, Double Wall 6" diameter flue; variable height	Steel, Double Wall 8" diameter flue; variable height	Steel, Double Wall 8" diameter flue; variable height
FUEL SPECIFICATIONS				
Oven ETL Certified to the Following Specifications	UL 737-2011, UL 2162-2014, ANSI Z21.58-2018, CSA 1.6-2018, NSF/ANSI4-2007, ULC S627-2000, and ULC/ORD 2162-2013			
Approved Indoor Fuel	Wood Only			
Approved Outdoor Fuel	Wood, Liquid Propane, or Natural Gas Fuel			
Clearence to Combustibles	From sidewalls: 1"; Above completed dome assembly and vent cap: 14"; From front of oven landing: 36"; Left and right of oven mouth: 30"			
CONTRACTOR SPECIFICATIONS				
External Dimensions* (with Flue/Cap & Brick Ledge) (W x D x H) <i>*Note: +/- 1"-3" for finish variations</i>	Dome or Gabled: 50" x 57" x 53.5"	Dome or Gabled: 54" x 61" x 53.5"	Dome or Gabled: 58" x 65" x 54.5"	Dome or Gabled: 62" x 69" x 54.5"
Crate Size (W" x D" x H")	Dome: 51" x 68" x 64" Gabled: 51" x 68" x 71"	Dome: 57" x 71" x 64" Gabled: 57" x 71" x 71"	Dome: 59" x 75" x 64" Gabled: 59" x 75" x 71"	Dome: 62" x 79" x 64" Gabled: 62" x 79" x 71"
Crated Weight (Approx. Lbs) +/- 100 lbs	Dome: 2,612 Gabled: 2,700	Dome: 2,660 Gabled: 3,100	Dome: 3,245 Gabled: 3,400	Dome: 3,750 Gabled: 3,800
LTL Shipping Class	70	70	70	70
Curbside Delivery <i>*Install using Fork Truck or Crane</i>	Fork Truck with 48" forks	Fork Truck with 72" forks	Fork Truck with 72" forks	Fork Truck with 72" forks

Finding the Perfect Toscana

The Toscana Series is a fully assembled pizza oven that you can get in a Mediterranean Igloo (dome) style, or a Gabled Roof style. Both come in 4 sizes to fit your family and entertaining needs. Designed as a countertop oven, the Toscana is a robust wood fired oven, with an optional gas burner upgrade available in outdoor installations. Its stucco finish comes in your choice of 7 beautiful colors.

Toscana80

Our smallest oven in this family, the Toscana80 delivers fast heat up times, and can cook two medium, or one large pizza at a time. It is the right oven for tight spaces.

- 32" cooking surface
- 8" deep oven landing for staging and warming food
- 1-2 pizzas (10")
- 12 loaves of bread (1 lb.)
- One large chicken
- 2 roasting pans

Toscana90

The Toscana90 is our most popular oven size, cooking three personal pizzas at a time, as well as roasts and vegetables.

- 36" cooking surface
- 8" deep oven landing for staging and warming food
- 2-3 pizzas (10")
- 17 loaves of bread (1 lb.)
- One small turkey (or one large chicken)
- 2 roasting pans

Toscana100

Popular with the cooking enthusiast, the Toscana100 provides more space for multiple roasting pans, along with room for more pizza and bread.

- 40" round cooking surface
- 8" deep oven landing for staging and warming food
- 3-4 pizzas (10")
- 22 loaves of bread (1 lb.)
- One large turkey
- 3 roasting pans

Toscana110

Perfect for the serious chef, or neighborhood host, the Toscana110 can be the center of attention for larger parties and family events.

- 44" cooking surface
- 8" deep oven landing for staging and warming food
- 4-5 pizzas (10")
- 26 loaves of bread (1 lb.)
- One large turkey
- 4 roasting pans

TOSCANA SERIES VARIATIONS

Optional Drago P1+ Outdoor Gas Burner Kit

- Liquid Propane – 51,000 BTUs; Natural Gas – 38,000 BTUs
- Flame control system with pilot, low, and high flame settings
- Styled, stainless steel burner and ash guard
- Remote thermocouple
- Gas leak detector

Multiple Colors, inclusion Custom Options

The Toscana comes standard with either Tuscan Yellow or Mediterranean Red stucco, or 5 other color choices. You can also contact Forno Bravo for custom color options to perfectly match your space.

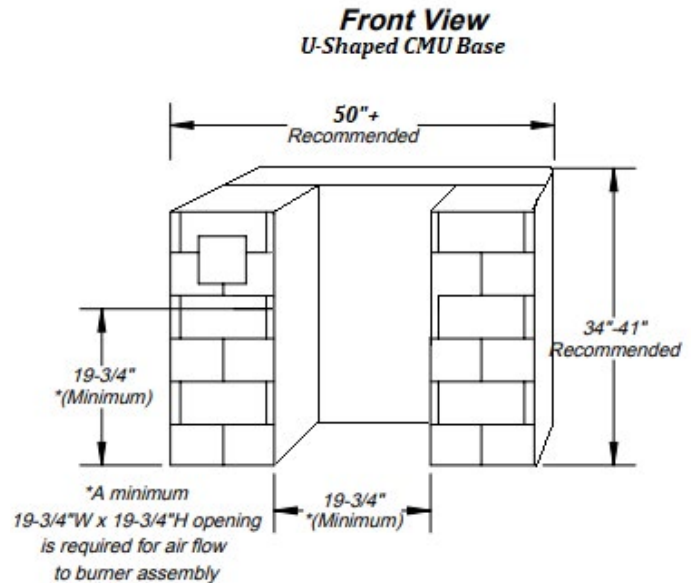
Pre-Cured Oven

Save time and start cooking from the first day you receive your new oven! Forno Bravo can handle the curing for you at the factory before the oven arrives at your home.

Cucina Stand

Need help building the base for your Toscana oven? Forno Bravo's Cucina Stand is an attractive and durable stand to support your oven.

Supporting Your Toscana - Bases and Stands:



The fully assembled Toscana comes with a built-in steel tray to support the oven, bottom insulation, and brick landing. If you are considering using the gas burner upgrade in your build, we highly recommend choosing either a u-shaped, concrete CMU base configuration, or a properly-sized, Cucina Modular Oven Stand for your foundation. These base styles allow you to easily install your burner at the proper height for optimum safety and performance. They also allow for convenient access to the burner for any future maintenance needs.

For Toscanas that will be using wood fuel only, you may choose any non-combustible base configuration you prefer, provided it is strong enough to support the weight of the oven and venting.

All Toscana ovens require an appropriately-sized, 5.5" thick, reinforced concrete pad under their base, regardless of style, to help support and distribute the weight of the counter and oven.

Recommended widths and depths for your base and the reinforced concrete pad foundation can be found in the tables and drawings on the following pages for the various oven configurations and sizes.

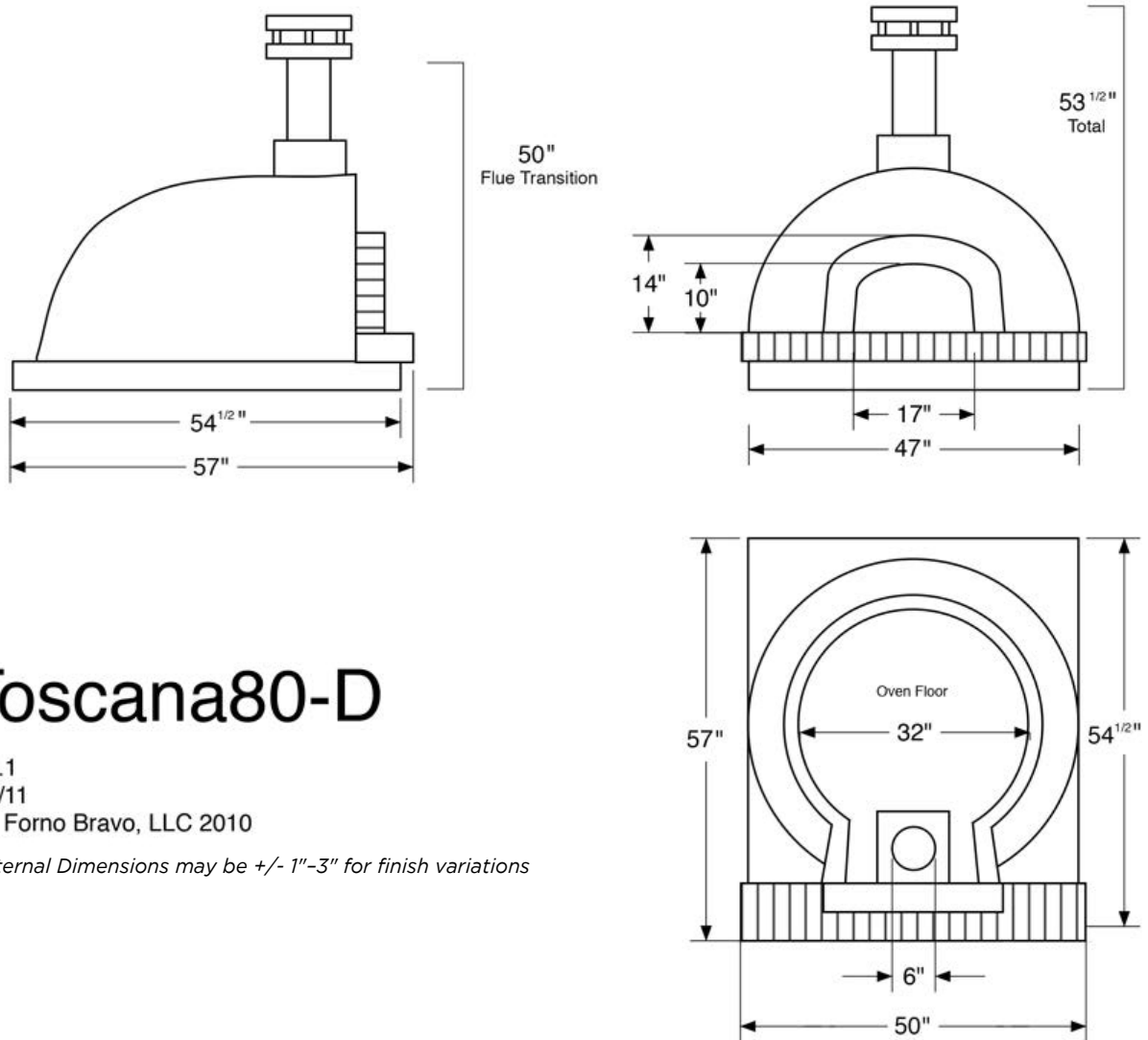
When planning your build, please note that you must maintain a minimum distance to combustibles:

1" clearance around all side walls; 14" above the vent cap &/or top of the finished dome assembly; 30" side clearance from the door opening; 36" from the front of the oven landing. The oven should also have a non-combustible hearth area.

Please Note:

All of our Toscana ovens are carefully hand finished by talented craftsmen in our California factory. Final dimensions (w x d x h) may vary slightly from unit to unit by +/- 1" - 3" due to the compression of insulation, thickness of the stucco, and other hand crafted elements.

TOSCANA 80, DOME *DIMENSIONS*



Toscana80-D

v1.1

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External Dimensions may be +/- 1"-3" for finish variations

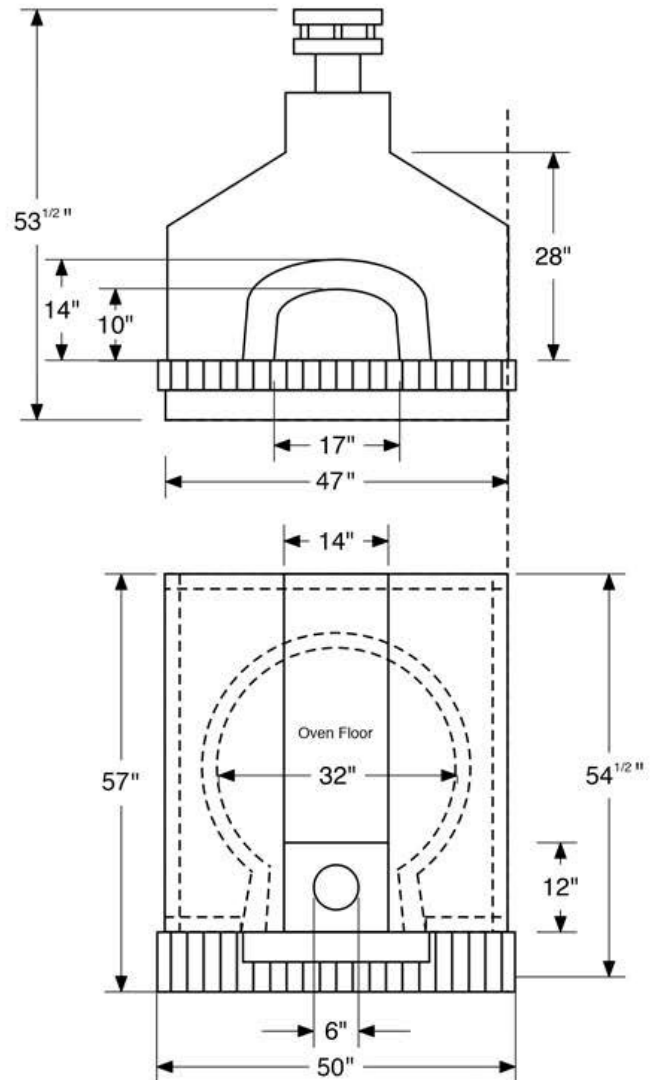
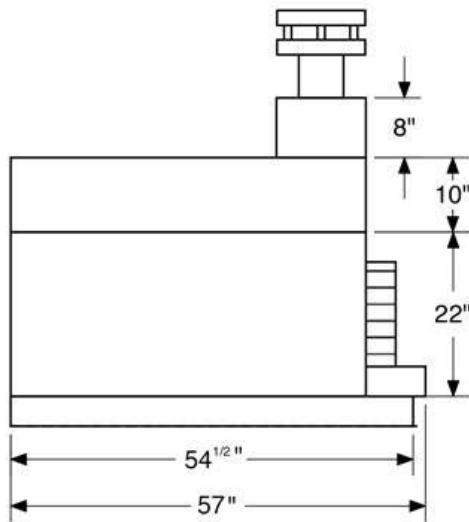
CHEF SPECS

- **Cooking Surface (W x D):** 32" x 40"
- **Cooking Area (sq. in.):** 804
- **Heat up time:** 30 minutes
- **Pizzas (10"): 1 - 2**
- **Bread (1lb): 12 loaves**
- **Internal Dome Height:** 15"
- **Dome Thickness:** 2"
- **Floor Thickness:** 2"
- **Brick Landing (W x D):** 50" x 8"
- **Oven Opening (W x H):** 17" x 10"
- **Steel Door (with Thermometer):** Single Wall

CONSTRUCTION SPECS

- **Oven External Dimensions with Brick Landing (W x D x H):** 50" x 57" x 53.5"
- **Recommended Base/CMU Stand (W x D x H):** 50" x 58" x 34" - 41" min.
- **Reinforced Concrete Slab (W x D x T):** 58" x 68" x 5.5" min
- **Ceramic Blanket Dome Insulation:** 3 x 1"
- **Ceramic Board Floor Insulation:** 1 x 2"
- **Steel, Single Wall Flue:** 6" interior diameter
- **Additional venting options available**
- **Ship Weight (estimated):** 2,612 lbs.
- **Unloading:** Fork truck with 48" forks needed
- **Installation:** Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.

TOSCANA 80, GABLE DIMENSIONS



Toscana80-G

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External Dimensions may be +/- 1"-3" for finish variations

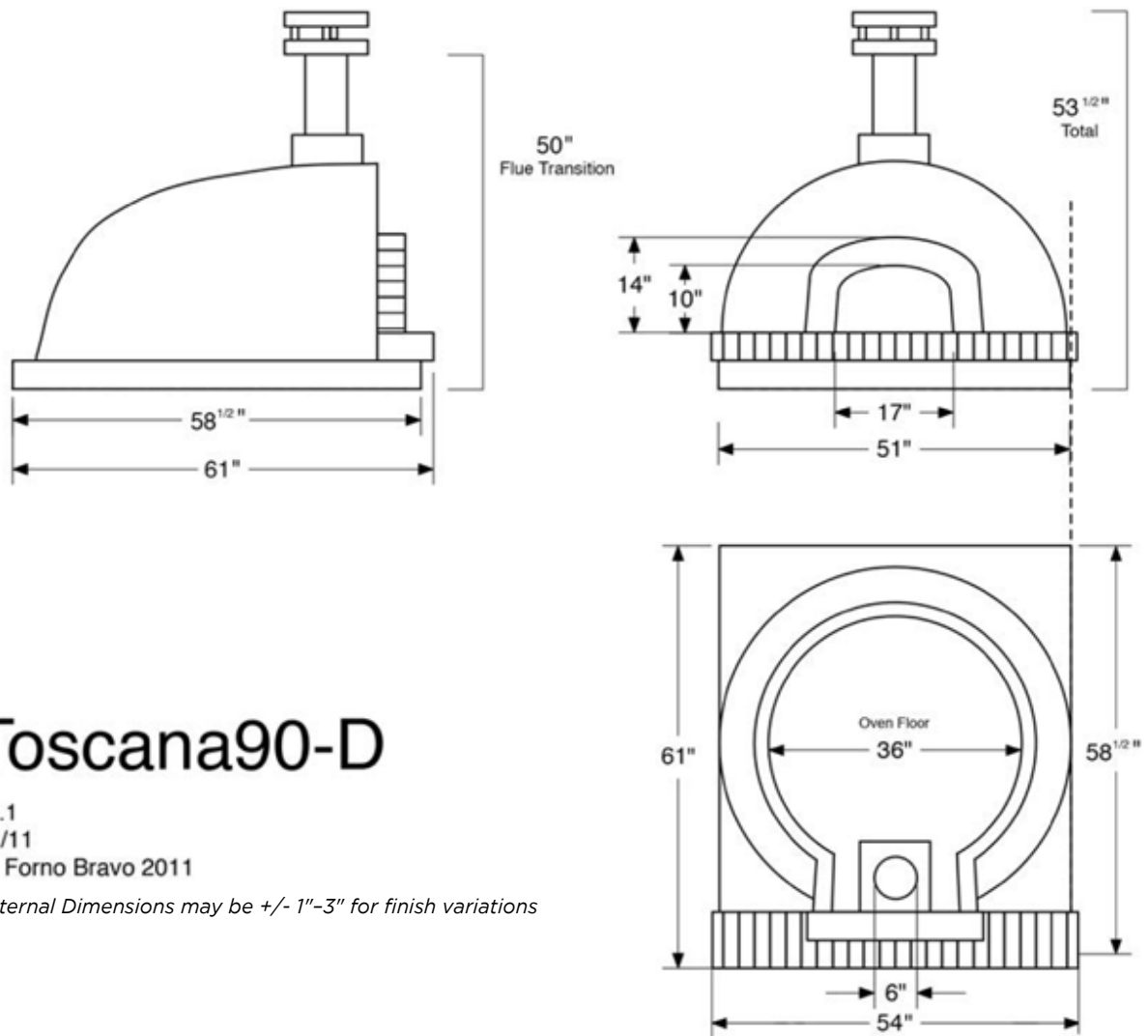
CHEF SPECS

- Cooking Surface (W x D): 32" x 40"
- Cooking Area (sq. in.): 804
- Heat up time: 30 minutes
- Pizzas (10"): 1 - 2
- Bread (1lb): 12 loaves
- Internal Dome Height: 15"
- Dome Thickness: 2"
- Floor Thickness: 2"
- Brick Landing (W x D): 50" x 8"
- Oven Opening (W x H): 17" x 10"
- Steel Door (with Thermometer): Single Wall

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- Reinforced Concrete Slab (W x D x T): 58" x 68" x 5.5" min.
- Ceramic Blanket Dome Insulation: 3 x 1"
- Ceramic Board Floor Insulation: 1 x 2"
- Steel, Single Wall Flue: 6" interior diameter
- Additional venting options available
- Ship Weight (estimated): 2,700 lbs.
- Unloading: Fork truck with 48" forks needed
- Installation: Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.

TOSCANA 90, DOME DIMENSIONS



Toscana90-D

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External Dimensions may be +/- 1"-3" for finish variations

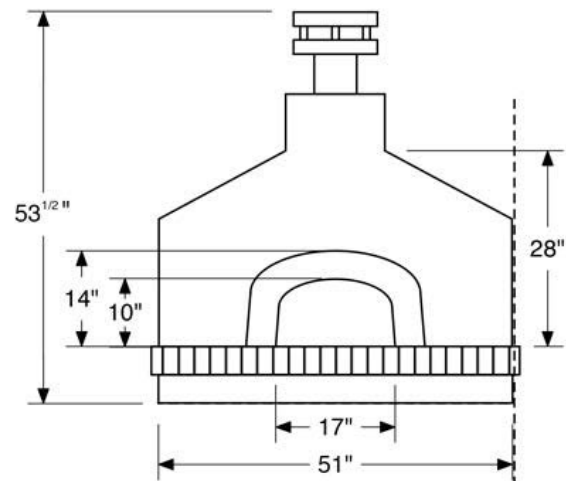
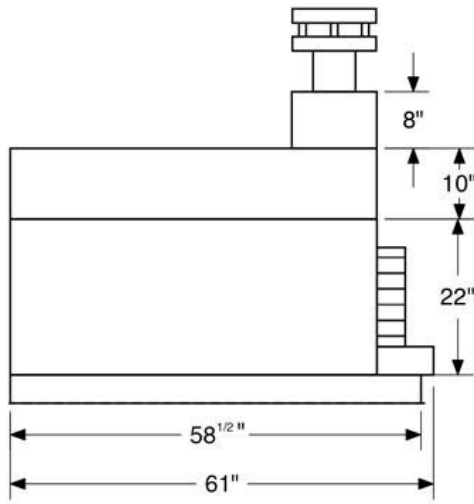
CHEF SPECS

- Cooking Surface (W x D): 36" x 44"
- Cooking Area (sq. in.): 1,017
- Heat up time: 35 minutes
- Pizzas (10"): 2 - 3
- Bread (1lb): 17 loaves
- Internal Dome Height: 15"
- Dome Thickness: 2"
- Floor Thickness: 2"
- Brick Landing (W x D): 54" x 8"
- Oven Opening (W x H): 17" x 10"
- Steel Door (with Thermometer): Single Wall

CONSTRUCTION SPECS

- Oven External Dimensions with Brick Landing (W x D x H): 54" x 61" x 53.5"
- Recommended Base/CMU Stand (W x D x H): 54" x 62" x 34" - 41" min.
- Reinforced Concrete Slab (W x D x T): 62" x 72" x 5.5" min.
- Ceramic Blanket Dome Insulation: 3 x 1"
- Ceramic Board Floor Insulation: 1 x 2"
- Steel, Single Wall Flue: 6" interior diameter
- Additional venting options available
- Ship Weight (estimated): 2,660 lbs.
- Unloading: Fork truck with 72" forks needed
- Installation: Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.

TOSCANA 90, GABLE DIMENSIONS

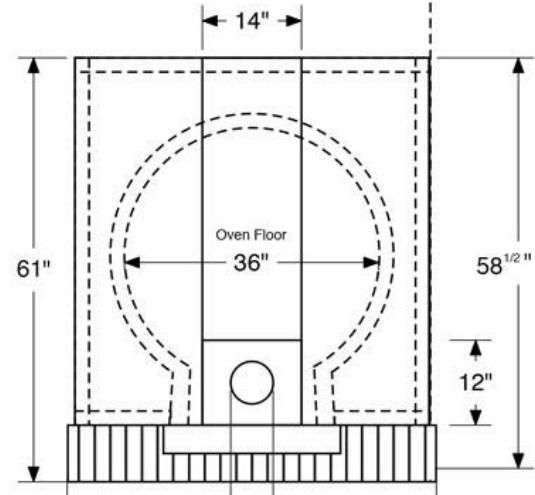


Toscana90-G

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External Dimensions may be +/- 1"-3" for finish variations

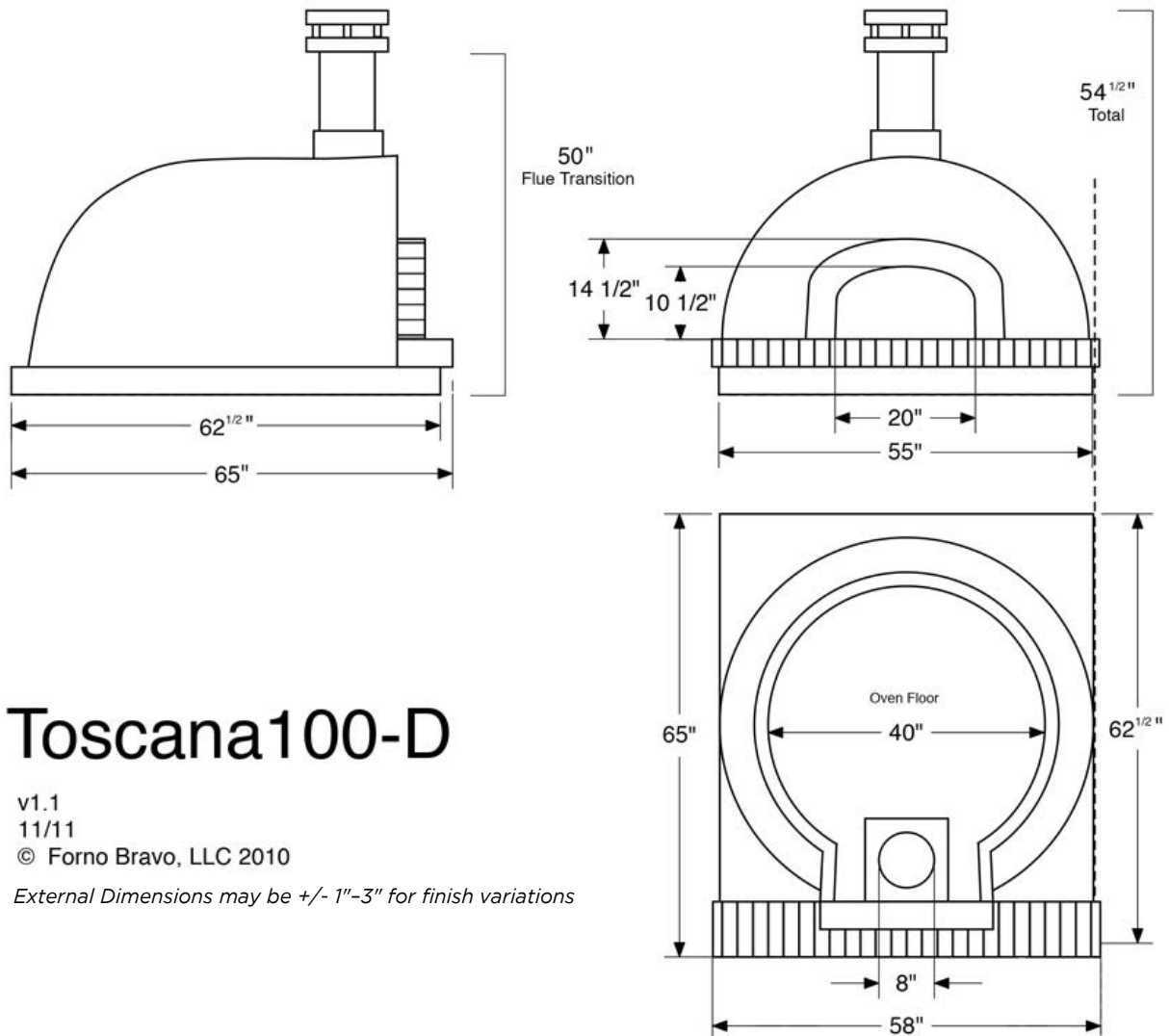
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- **Oven External Dimensions with Brick Landing (W x D x H):** 54" x 61" x 53.5"
- **Recommended Base/CMU Stand (W x D x H):** 54" x 62" x 34" - 41" min.
- **Reinforced Concrete Slab (W x D x T):** 62" x 72" x 5.5" min.
- **Ceramic Blanket Dome Insulation:** 3 x 1"
- **Ceramic Board Floor Insulation:** 1 x 2"
- **Steel, Single Wall Flue:** 6" interior diameter
- **Additional venting options available**
- **Ship Weight (estimated):** 3,100 lbs.
- **Unloading:** Fork truck with 72" forks needed
- **Installation:** Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.

TOSCANA 100, DOME DIMENSIONS



Toscana100-D

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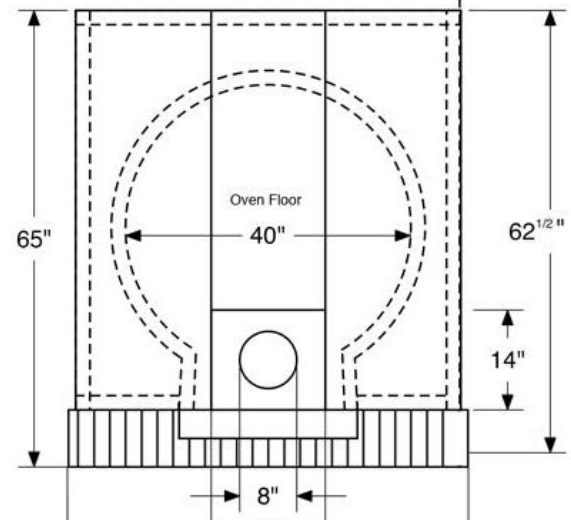
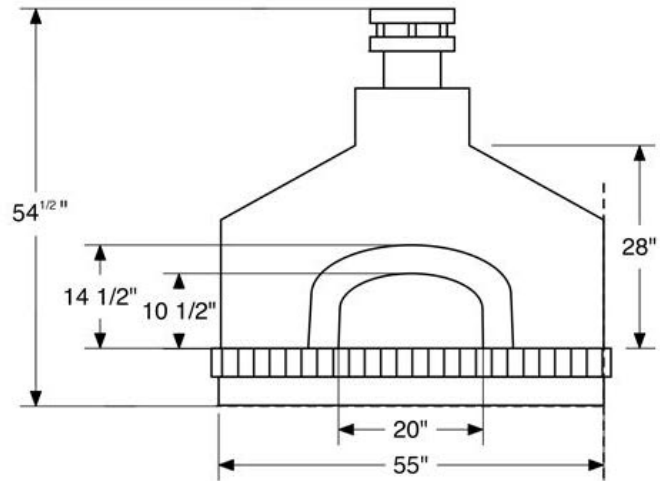
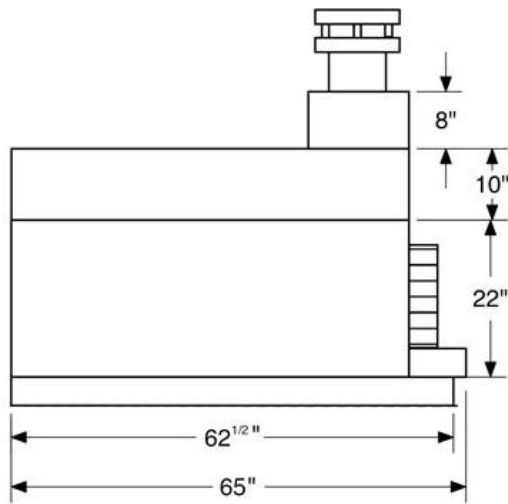
CHEF SPECS

- **Cooking Surface (W x D):** 40" x 48"
- **Cooking Area (sq. in.):** 1,256
- **Heat up time:** 40 minutes
- **Pizzas (10"): 3 - 4**
- **Bread (1lb): 22 loaves**
- **Internal Dome Height:** 16"
- **Dome Thickness:** 2"
- **Floor Thickness:** 2"
- **Brick Landing (W x D):** 58" x 8"
- **Oven Opening (W x H):** 20" x 10.5"
- **Steel Door (with Thermometer):** Single Wall

CONSTRUCTION SPECS

- **Oven External Dimensions with Brick Landing (W x D x H):** 58" x 65" x 54.5"
- **Recommended Base/CMU Stand (W x D x H):** 58" x 66" x 34" - 41" min.
- **Reinforced Concrete Slab (W x D x T):** 66" x 76" x 5.5" min.
- **Ceramic Blanket Dome Insulation:** 3 x 1"
- **Ceramic Board Floor Insulation:** 1 x 2"
- **Steel, Single Wall Flue:** 8" interior diameter
- **Additional venting options available**
- **Ship Weight (estimated):** 3,245 lbs.
- **Unloading:** Fork truck with 72" forks needed
- **Installation:** Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.

TOSCANA 100, GABLE DIMENSIONS



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External Dimensions may be +/- 1"-3" for finish variations

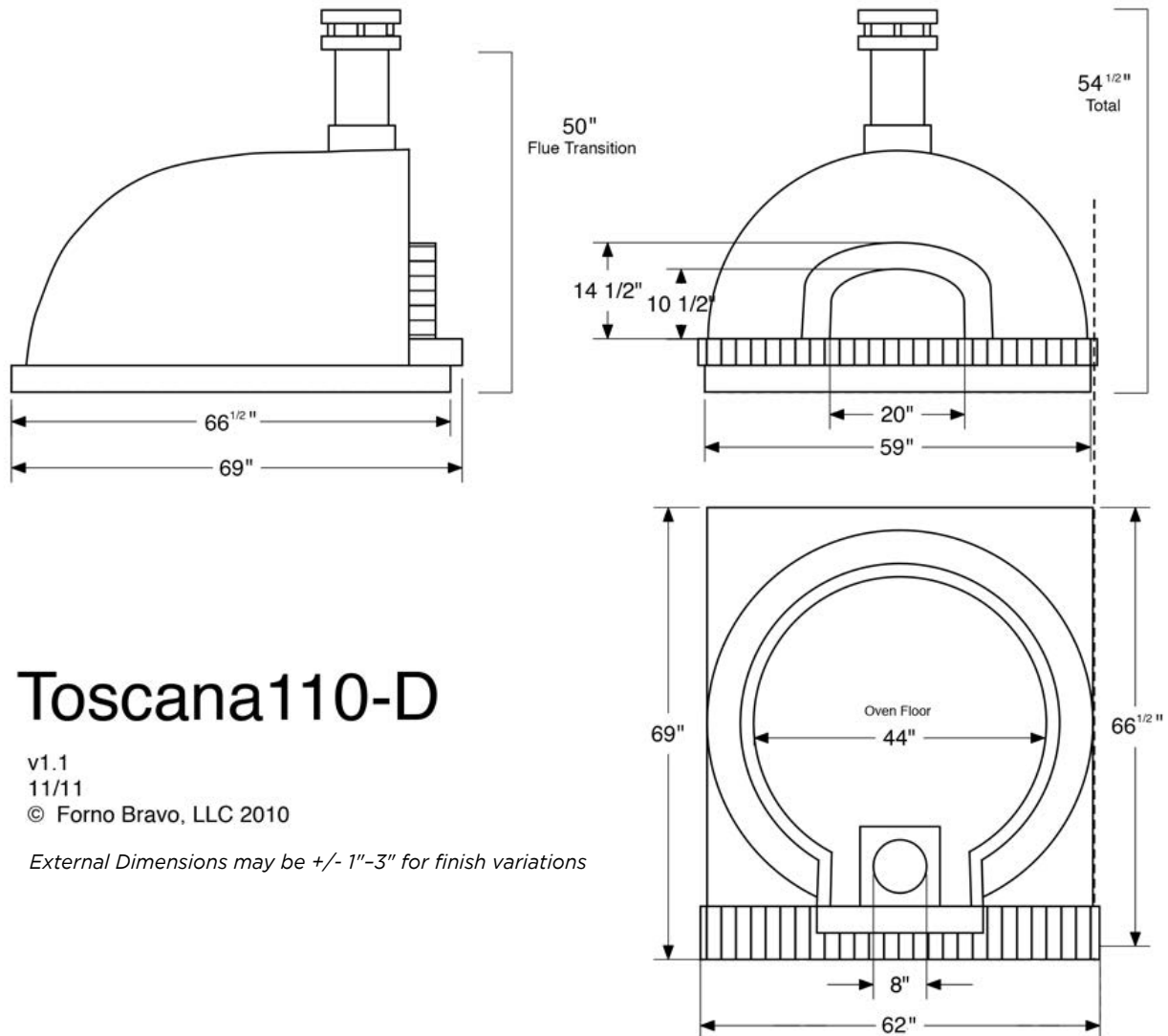
CHEF SPECS

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- **Cooking Area (sq. in.):** 1,256
- **Heat up time:** 40 minutes
- **Pizzas (10"): 3 - 4**
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- **Reinforced Concrete Slab (W x D x T):** 66" x 76" x 5.5" min.
- **Ceramic Blanket Dome Insulation:** 3 x 1"
- **Ceramic Board Floor Insulation:** 1 x 2"
- **Steel, Single Wall Flue:** 8" interior diameter
- **Additional venting options available**
- **Ship Weight (estimated):** 3,400 lbs.
- **Unloading:** Fork truck with 72" forks needed
- **Installation:** Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.

TOSCANA 110, DOME *DIMENSIONS*



Toscana110-D

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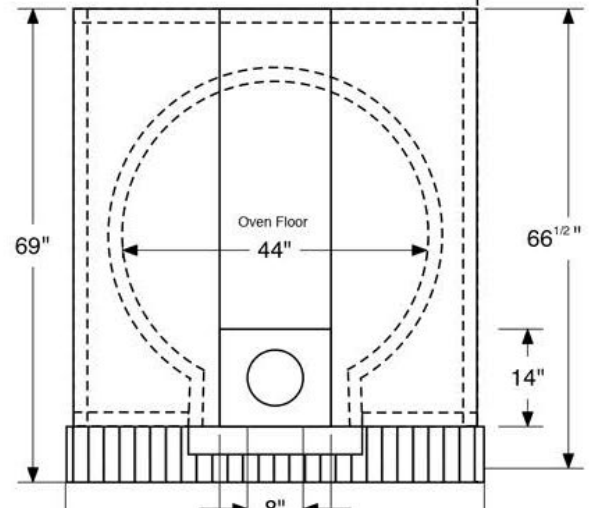
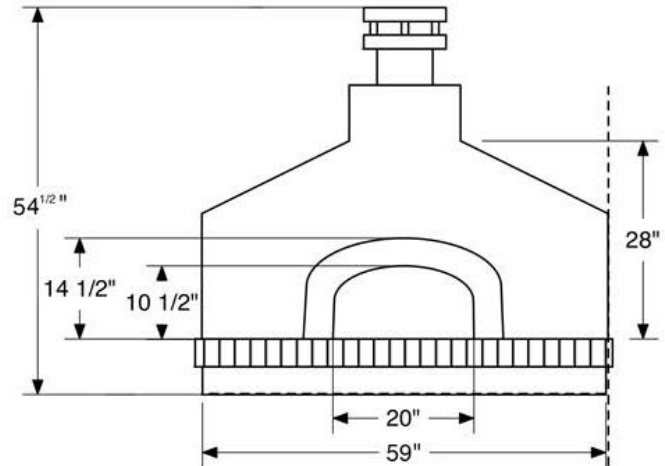
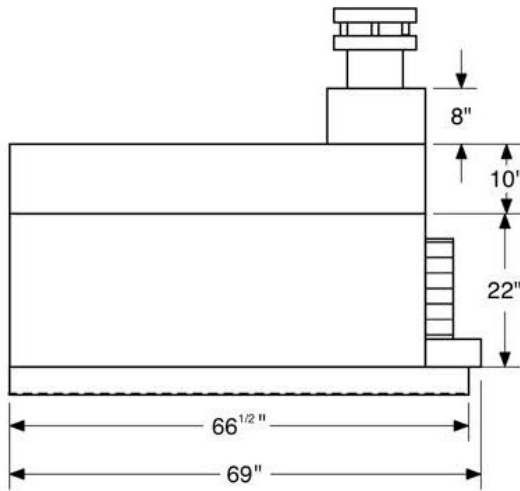
CHEF SPECS

- Cooking Surface (W x D): 44" x 52"
- Cooking Area (sq. in.): 1,520
- Heat up time: 45 minutes
- Pizzas (10"): 4 - 5
- Bread (1lb): 26 loaves
- Internal Dome Height: 16"
- Dome Thickness: 2"
- Floor Thickness: 2"
- Brick Landing (W x D): 62" x 8"
- Oven Opening (W x H): 20" x 10.5"
- Steel Door (with Thermometer): Single Wall

CONSTRUCTION SPECS

- Oven External Dimensions with Brick Landing (W x D x H): 62" x 69" x 54.5"
- Recommended Base/CMU Stand (W x D x H): 62" x 70" x 34" - 41" min.
- Reinforced Concrete Slab (W x D x T): 70" x 80" x 5.5" min.
- Ceramic Blanket Dome Insulation: 3 x 1"
- Ceramic Board Floor Insulation: 1 x 2"
- Steel, Single Wall Flue: 8" interior diameter
- Additional venting options available
- Ship Weight (estimated): 3,750 lbs.
- Unloading: Fork truck with 72" forks needed
- Installation: Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.

TOSCANA 110, GABLE *DIMENSIONS*



Toscana110-G

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External Dimensions may be +/- 1"-3" for finish variations

CHEF SPECS

- Cooking Surface (W x D): 44" x 52"
- Cooking Area (sq. in.): 1,520
- Heat up time: 45 minutes
- Pizzas (10"): 4 - 5
- Bread (1lb): 26 loaves
- Internal Dome Height: 16"
- Dome Thickness: 2"
- Floor Thickness: 2"
- Brick Landing (W x D): 62" x 8"
- Oven Opening (W x H): 20" x 10.5"
- Steel Door (with Thermometer): Single Wall

CONSTRUCTION SPECS

- Oven External Dimensions with Brick Landing (W x D x H): 62" x 69" x 54.5"
- Recommended Base/CMU Stand (W x D x H): 62" x 70" x 34" - 41" min.
- Reinforced Concrete Slab (W x D x T): 70" x 80" x 5.5" min.
- Ceramic Blanket Dome Insulation: 3 x 1"
- Ceramic Board Floor Insulation: 1 x 2"
- Steel, Single Wall Flue: 8" interior diameter
- Additional venting options available
- Ship Weight (estimated): 3,800 lbs.
- Unloading: Fork truck with 72" forks needed
- Installation: Two-tiered pallet allows for straps under the oven. Fork truck or crane required to install the oven.