The Toscana Series is a family of assembled and fully finished pizza ovens based on the Casa2G Series modular ovens. These wonderful ovens combine the outstanding cooking performance of the Casa2G ovens with the convenience of a fully assembled oven that you just set it place and fire. The Toscana ovens are available in four traditional designs—Igloo (or Dome), Gabled Roof, Hipped Roof or Classical—each finished with a brick arch and oven landing. The Toscana ovens are available in four sizes: 32”, 36”, 40” and 44” oven floors.

These fully assembled, extremely well insulated ovens are the right choice for homeowners who do not want to manage the oven-installation process and want to get started right away with their oven, or who might want to take their oven with them when they move. Each Toscana oven enclosure is painted and sealed for outdoor operation. The Toscana ovens can also be customized by the customer with brick or stone decoration.

Using state-of-the-art refractory materials, 100% ceramic insulation and a sophisticated custom, multi-layer insulating hearth, the Toscana ovens offer fast heat-up time (about 45 minutes) and excellent heat holding capabilities. Each oven features more than 3” of ceramic dome insulation and 4” of ceramic floor insulation. The outer shell of the oven stays cool, while the oven chamber bakes authentic Italian pizza in 2-3 minutes.

The ovens utilize the Casa2G integrated vent system, providing excellent air movement, as well as durability—a significant improvement over low-end metal venting systems. The ovens use a stainless steel chimney system with rain cap. The Toscana80 and Toscana90 feature a 6” chimney, while the Toscana100 and Toscana110 feature an 8” chimney.

The Toscana ovens are finished with hand crafted smooth stucco and either a warm Italian Giallo yellow exterior grade paint with glaze, or Tuscan Siena terracotta paint with glaze. Custom colors are available on request for an extra charge.

The Toscana ovens are delivered on a concrete hearth, and can be installed directly on a block stand, or on the optional Forno Bravo Cucina metal stand frame. Because of the oven weight, the Toscana ovens must be set in place with a forklift or other mechanical means.

**Each Oven includes**
- Fully insulated oven with waterproof enclosure
- Brick arch and landing
- Steel door with oven thermometer

<table>
<thead>
<tr>
<th>Toscana Family</th>
<th>Cooking Surface</th>
<th>Area (in²)</th>
<th>Heat up</th>
<th>Pizzas (10”)</th>
<th>Bread (lb.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Toscana80</td>
<td>32”x40”</td>
<td>804</td>
<td>30</td>
<td>1-2</td>
<td>12</td>
</tr>
<tr>
<td>Toscana90</td>
<td>36”x44”</td>
<td>1,017</td>
<td>35</td>
<td>2-3</td>
<td>17</td>
</tr>
<tr>
<td>Toscana100</td>
<td>40”x48”</td>
<td>1,256</td>
<td>40</td>
<td>3-4</td>
<td>22</td>
</tr>
<tr>
<td>Toscana110</td>
<td>44”x52”</td>
<td>1,520</td>
<td>45</td>
<td>4-5</td>
<td>26</td>
</tr>
</tbody>
</table>
Toscana Series

Oven Specifications

**Toscana D Series Domed Enclosure Ovens**

**Toscana80-D**
- External: 46"W x 54"D
- Internal: 32" round
- Oven Opening: 17"W x 10"H
- Ship Weight: 2,350 lbs
- Oven Weight: 2,050 lbs

**Toscana90-D**
- External: 50"W x 58"D
- Internal: 36" round
- Oven Opening: 17"W x 10"H
- Ship Weight: 2,660 lbs
- Oven Weight: 2,360 lbs

**Toscana100-D**
- External: 54"W x 62"D
- Internal: 40" round
- Oven Opening: 20"W x 10.5"H
- Ship Weight: 3,245 lbs
- Oven Weight: 2,945 lbs

**Toscana110-D**
- External: 58"W x 66"D
- Internal: 44" round
- Oven Opening: 20"W x 10.5"H
- Ship Weight: 3,750 lbs
- Oven Weight: 3,450 lbs

**Toscana G Series Gabled Enclosure Ovens**

**Toscana80-G**
- External: 50"W x 54"D
- Internal: 32" round
- Oven Opening: 17"W x 10"H
- Ship Weight: 2,500 lbs
- Oven Weight: 2,200 lbs

**Toscana90-G**
- External: 54"W x 58"D
- Internal: 36" round
- Oven Opening: 17"W x 10"H
- Ship Weight: 2,900 lbs
- Oven Weight: 2,600 lbs

**Toscana100-G**
- External: 58"W x 62"D
- Internal: 40" round
- Oven Opening: 20"W x 10.5"H
- Ship Weight: 3,200 lbs
- Oven Weight: 2,900 lbs

**Toscana110-G**
- External: 62"W x 66"D
- Internal: 44" round
- Oven Opening: 20"W x 10.5"H
- Ship Weight: 3,600 lbs
- Oven Weight: 3,300 lbs

**Toscana H Series Hipped Enclosure Ovens**

**Toscana80-H**
- External: 50"W x 54.5"D
- Internal: 32" round
- Oven Opening: 17"W x 10"H
- Ship Weight: 2,650 lbs
- Oven Weight: 2,350 lbs

**Toscana90-H**
- External: 54"W x 58.5"D
- Internal: 36" round
- Oven Opening: 17"W x 10"H
- Ship Weight: 3,050 lbs
- Oven Weight: 2,750 lbs

**Toscana100-H**
- External: 58"W x 62.5"D
- Internal: 40" round
- Oven Opening: 20"W x 10.5"H
- Ship Weight: 3,450 lbs
- Oven Weight: 3,150 lbs

**Toscana110-H**
- External: 62"W x 66.5"D
- Internal: 44" round
- Oven Opening: 20"W x 10.5"H
- Ship Weight: 3,850 lbs
- Oven Weight: 3,550 lbs
Toscana Series

Colors and Enclosures

Giallo with a Tuscan Glaze (yellow)

Dome enclosure in Siena with Tuscan Glaze (terracotta)

Gabled enclosure in Terracotta Red

Hipped enclosure in Winter White
Toscana Series

Dimensions

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Toscana80-D

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Oven Specifications:

- **Width**: 60"
- **Height**: 58"
- **Depth**: 36"
- **(floor depth)**: 6"
- **Overall Height**: 14" + 10" = 24"

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This document is a specification sheet for the Forno Bravo Toscana90-D model. For more information, visit the Forno Bravo website at [Forno Bravo](http://www.fornobravo.com).
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Toscana100-D

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