

# Vesuvio Series

Fully Assembled, Hand Tiled Pizza Ovens

Naples-style Wood-Fired Ovens for the Home



The Forno Bravo Vesuvio Series is a family of Naples-style ovens designed for backyard baking. These beautiful and innovative ovens feature a traditional center vent system where hot air exhausted from the oven is routed back over the oven dome and then vented through a stainless steel chimney pipe in the center of the dome. This ventilation method evenly and efficiently heats the oven dome and maintains the high temperatures required for baking Pizza Napoletana.

Vesuvio ovens feature a beautifully tiled enclosure for outdoor use and optional decorative powder coated steel stand. These hand crafted ovens are available in four sizes: 32", 36", 40" and 44" round cooking floor, each with a minimum 6" oven landing. The Vesuvio oven comes with Steel Door and Thermometer. Optional accessories include a pizza placing peel, round turning peel, oven brush, oven rake, oven shovel and infrared thermometer. Having an authentic Naples-Style Wood Fired Oven has never been so easy.

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The Vesuvio is our most popular artistic fully assembled residential pizza oven. They offer the optimal balance between oven size and mass, and heat up time and efficiency. Their center vent construction provides the best heat retention and distribution available from a fully assembled oven. The Vesuvio ovens are perfect for weekend entertaining and weekday cooking for your family.

The Vesuvio ovens feature four unique technologies:

🔥 The Vesuvio oven 2" dome is produced using a proprietary 142 pcf density, 8,230 psi strength refractory material and a two-sided, vibrated mold casting process — the same material and process we use for our commercial ovens. It is a remarkably hard and durable material that is superior to old-fashioned clay ovens.

🔥 The Vesuvio oven floor is constructed using 2" commercial-grade (2,700psi compressed and 2,650°F kiln-fired) baking tiles with Cordierite —

🔥 Each Vesuvio oven is constructed with 3" of high-tech ceramic insulation and 2" of ceramic floor insulation — eliminating the need for old-fashioned and inefficient vermiculite or Perlite.

🔥 The Vesuvio center vent system traps hot air exhausted from the oven and routes it back over the oven dome and then vents it through a stainless steel chimney pipe in the center of the dome providing the best fuel efficiency and heat retention available.

🔥 The Vesuvio stand option provides easy installation. Simply lower the oven with a fork truck onto the Metal Stand and you are ready to cure and fire your oven.

The Vesuvio No Stand ovens can be installed on a site-built concrete block stand. The Vesuvio Series ovens are ETL and ANSI NSF-4 tested for indoor installation. Oven tools are available as options.

## The Vesuvio FAMILY

|            | COOKING SURFACE | AREA (sq. in.) | HEAT UP (min) | PIZZAS (10" ) | BREAD (lb.) |
|------------|-----------------|----------------|---------------|---------------|-------------|
| Vesuvio80  | 32" x 40"       | 804            | 30            | 1-2           | 12          |
| Vesuvio90  | 36" x 44"       | 1,017          | 40            | 2-3           | 17          |
| Vesuvio100 | 40" x 48"       | 1,256          | 45            | 3-4           | 22          |
| Vesuvio110 | 44" x 52"       | 1,520          | 50            | 4-5           | 26          |

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## Vesuvio Series AT-A-GLANCE

|                                     | Vesuvio80         | Vesuvio90         | Vesuvio100        | Vesuvio110        |
|-------------------------------------|-------------------|-------------------|-------------------|-------------------|
| Internal Dimensions                 | 32"W x 40"D       | 36"W x 44"D       | 40"W x 48"D       | 44"W x 52"D       |
| External Dimensions                 | 50.5"D x 60"H     | 54.5"D x 60"H     | 58.5"D x 62"H     | 62.5"D x 62"H     |
| Oven Opening                        | 17"W x 10"H       | 17"W x 10"H       | 19.5"W x 10.5"H   | 19.5"W x 10.5"H   |
| Vent Landing                        | 20"W x 8"D        | 20"W x 8"D        | 23"W x 8"D        | 23"W x 8"D        |
| Dome Height                         | 15"               | 15"               | 16"               | 16"               |
| Dome Thickness                      | 2"                | 2"                | 2"                | 2"                |
| Floor Thickness                     | 2"                | 2"                | 2"                | 2"                |
| Ceramic Blanket Dome Insulation     | 3"                | 3"                | 3"                | 3"                |
| Ceramic Board Floor Insulation      | 2"                | 2"                | 2"                | 2"                |
| Steel Door and Thermometer          | Single Wall       | Single Wall       | Single Wall       | Single Wall       |
| Stainless Steel Chimney Flu and Cap | 24" x 6"          | 24" x 6"          | 24" x 8"          | 24" x 8"          |
| Weight<br>(No Stand +100lb)         | 2,000 lb          | 2,300 lb          | 2,800 lb          | 3,200 lb          |
| Stand & Floor Height                | 36"H + 4.5" Floor | 36"H + 4.5" Floor | 36"H + 4.5" Floor | 36"H + 4.5" Floor |



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## Vesuvio Series ADVANTAGES

### 1. CENTER VENT DESIGN

Naples-style vent drawing heat across the dome for distributing heat and improving performance.

### 2. DOME INSULATION

3" ceramic dome insulation for outstanding heat retention.

### 3. REFRACTORY CASTING

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

### 4. COOKING FLOOR

Compressed (2,700psi), kiln fired (2,650°F) 2" floor tiles have fewer seams, more durable, and bake perfect Pizza Napoletana.

### 5. FLOOR INSULATION

2" ceramic floor insulation for excellent heat retention.

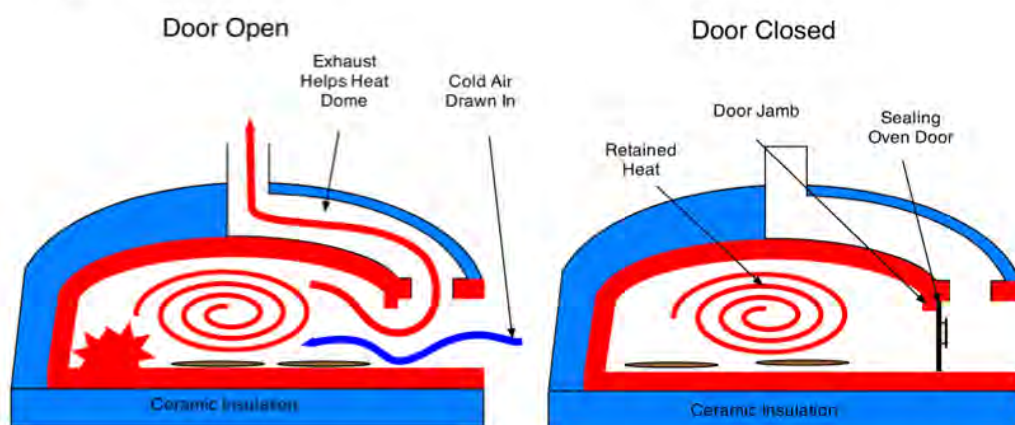
### 6. ENCLOSED COOKING FLOOR

The dome wraps around the floor for better thermal performance.

### 7. SEALING OVEN DOOR

Door seals cooking chamber off from the vent; excellent heat retention.

### Center Vent Design



The center vent design has been used widely over the years in Naples-style pizza ovens. The vent creates a strong draw, helping pull hot air out of the oven. Additionally, because the hot air is pulled directly across the top of the oven dome, this ventilation design can help evenly heat the oven and help the dome maintain high pizza baking temperatures. The center vent design is used in Naples-style pizza ovens, where they often call the vent a hood, or second dome.

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The center vent design works properly for retained heat baking with the door closed. The door completely closes off the oven chamber from outside air—including air from the vent and chimney. Controlling airflow allows the chef to control airflow and, when desired, cut off the air supply and put out the fire. During retained heat baking, the door allows the oven to retain heat, and not allow oven heat to simply "go up the chimney."

### 8. STAINLESS STEEL CHIMNEY

6" x 24" or 8" x 24" stainless steel chimney, anchor plate, and rain cap; no extra expense. Optional UL103HT upgrade for indoor installation

### 9. GLASS TILE WATERPROOF

Hand tiled with <0.01% moisture absorption and >100 lb Breaking Strength this oven is very durable and sealed for any climate. Oven ships with spare tiles.

### 10. PLUS

Option for custom two tone color schemes to match your decor. Additional charge may apply.

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## Vesuvio Series WHICH SIZE?

### Vesuvio 80

Our smallest Vesuvio oven, the Vesuvio 80 delivers fast heat up times, and can cook two medium, or one large pizza a time. It is the right oven for tight spaces.

- 🔥 32" round 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

### Vesuvio 90

The Vesuvio 90 is our most popular oven size, cooking three personal pizzas at a time, as well as roasts and vegetables.

- 🔥 36" round 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

### Vesuvio 100

Popular with the cooking enthusiast, the Vesuvio 100 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

### Vesuvio 110

Perfect for the serious chef, or neighborhood host, the Vesuvio 110 can be the center of attention for larger parties and family events.

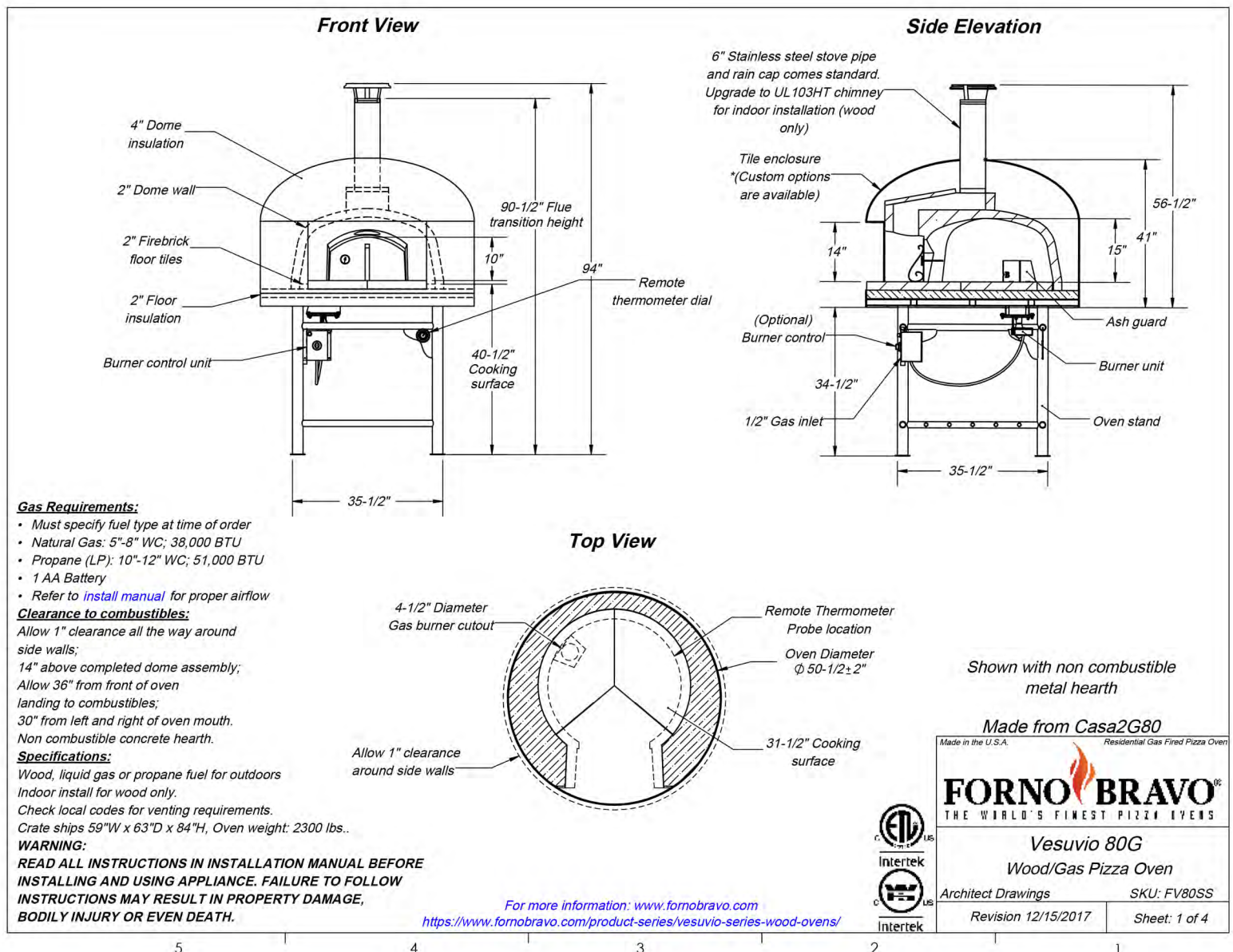
- 🔥 44" round cooking surface
- 🔥 8" deep oven landing for staging and warming food
- 🔥 4-5 pizzas (10")
- 🔥 26 loaves of bread (1 lb.)
- 🔥 One large turkey
- 🔥 4 roasting pans

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## Vesuvio 80 DIMENSIONS



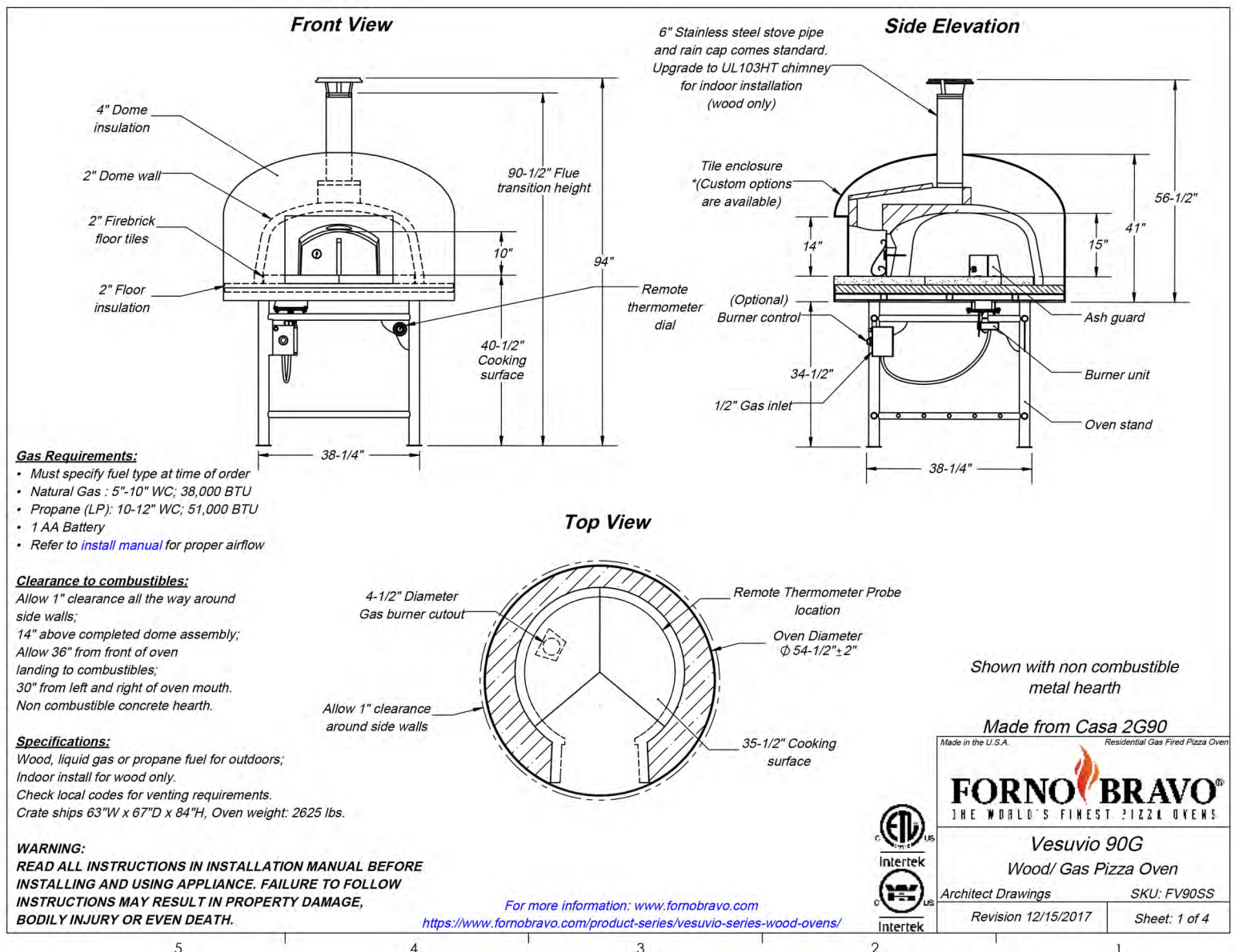


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## Vesuvio 90 DIMENSIONS

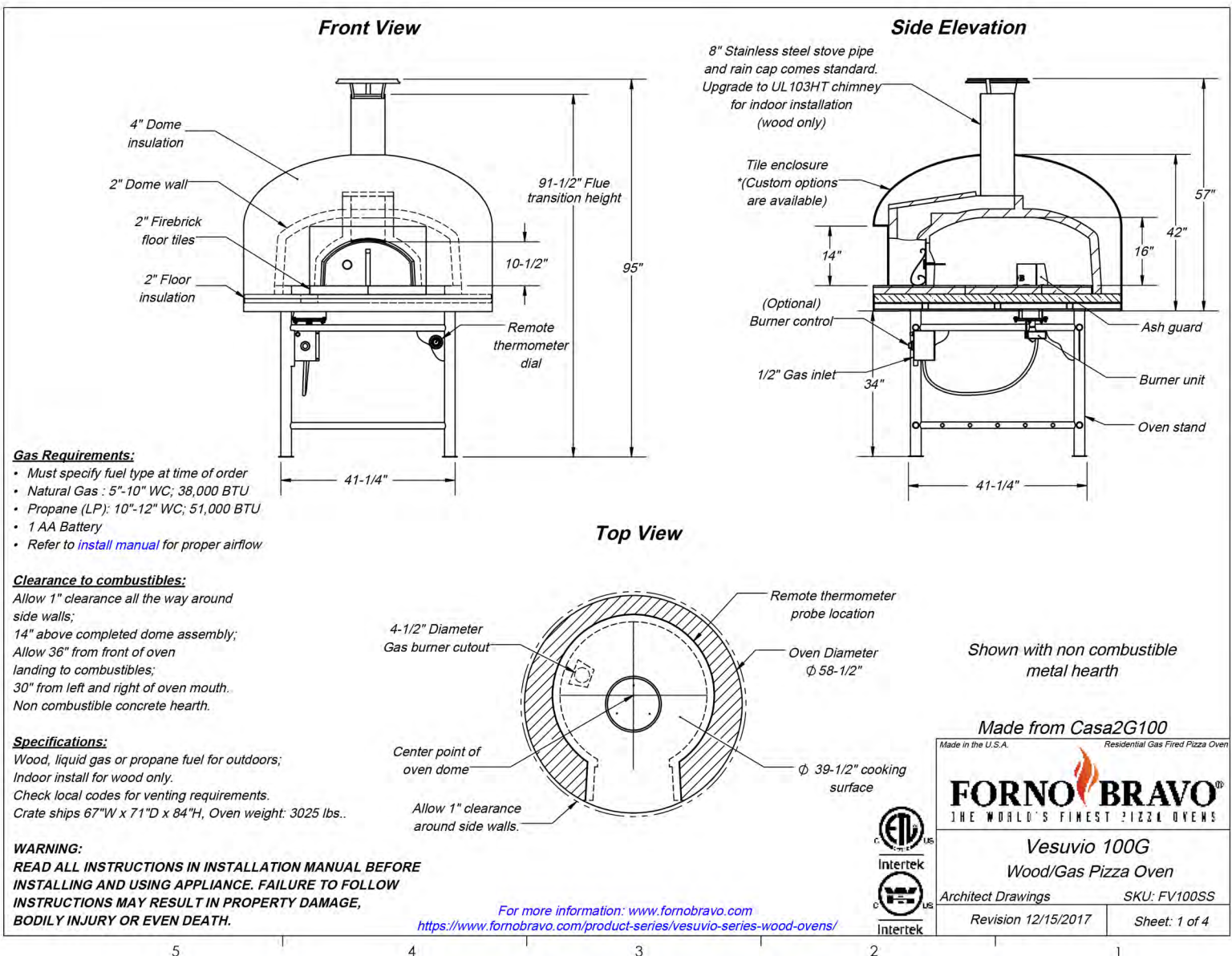


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## Vesuvio 100 DIMENSIONS





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## Vesuvio 110 DIMENSIONS

