



VIAGGIO MOBILE DROP-IN PIZZA OVEN

Wood Fired Ovens for Trailers, Food Trucks, or Restaurants

3 Sizes - 2 Styles - Multiple Finishes on All Models - Made in the USA

GENERAL OVEN OPTIONS

- 40", 44", or 48" cooking surfaces;
- Flush mount arch in a contrasting color or brick — recommended for open trailers and enclosed food trucks for weight / space savings (standard).
- 4" Extended lip and external brick arch configuration option is available in all sizes for porch style trailers requiring the oven mouth to go through the wall.
- Stucco finish in 7 standard colors, with an option for custom paint colors, or a hand-tiled finish (upgrade) in standard or custom patterns & logos.
- Wood fired only for mobile applications. The Viaggio110 and 120 ovens can also be retrofitted for gas, if used in a permanently stationary application (*restaurant.*)

MOBILE DROP-IN ELEMENTS COMMON TO ALL VIAGGIO SERIES OVENS

- Fabricated steel ring and tray, powder coated with a black, hammertone finish
- Stainless steel strapping of oven dome to limit the vertical / horizontal movement of the dome, extending the life of the oven under mobile conditions.
- Integrated grid of square tubular supports provide the tray and oven with extra strength and rigidity.
- Pre-drilled mounting holes and 4" x 5" metal mounting brackets allow for easy and secure mounting to a trailer frame or metal stand.
- 24" Removable, double wall stove pipe, locking anchor plate, and laser cut chimney cap with spark arrestor.
- Accommodates future growth — Start with a food truck to establish your brand, and later grow to a brick and mortar location. You can easily transfer the Viaggio and keep using the oven you love in a new space!
- Intertek certified products to UL/ Standards by a recognized leader in oven manufacturing.

VIAGGIO100:

- Ideal for small catering events, evening parties, and brand expansion/ restaurant promotion.
- Oven weight is approximately 2,725 lbs (stucco finish) and can be mounted to a single axle trailer.
- 40" x 48" cooking surface for baking 3 – 4 10" pizzas / max 70 per hour.
- 10-13/16" landing, or optional 13½" extended landing.
- Casa2G two-sided vibrated refractory core with:
 - 2" dome thickness,
 - 2" fire brick floor,
 - 2" of ceramic insulation board below the floor,
 - 3" (side)/6" (top) of ceramic insulation blankets on the dome.
- Integrated refractory mono-block vent.
- Price starts at \$8,450



VIAGGIO110:

- Perfect for farmers markets, and mid-sized events.
- Oven weight is approximately 3,455 lbs (stucco finish) and can be mounted to a reinforced, single axle trailer, or other concessionaire equipment.
- 44" x 54" cooking surface for baking 5 – 6 10" pizzas / max 120 per hour.
- 14-9/16" landing, or optional extended 16½" landing.
- Professionale TE two-sided vibrated refractory core with:
 - 3" dome thickness,
 - 2.5" fire brick floor,
 - 4" of ceramic insulation board below the floor,
 - 4" (side)/6" (top) of ceramic insulation blankets on the dome.
- Integrated stainless steel vent for weight savings without sacrificing thermal mass.
- Price starts at \$10,450

VIAGGIO120:

- Designed for large concerts, sporting events, and festivals.
- Oven weight is approximately 3,550 lbs (stucco finish) and should be mounted on a double axle trailer, food truck, or other concessionaire equipment.
- 48" x 59" cooking surface for baking 6 – 7 10" pizzas / max 140 per hour.
- 13-13/16" landing, or optional extended 16½" landing.
- Professionale TE two-sided vibrated refractory core with:
 - 3" dome thickness,
 - 2.5" fire brick floor,
 - 4" of ceramic insulation board below the floor,
 - 4" (side)/6" (top) of ceramic insulation blankets on the dome.
- Integrated stainless steel vent for weight savings without sacrificing thermal mass.
- Price starts at \$11,450

**Please contact our Sales Team for assistance in
determining which Viaggio is right for your business needs!**

1-800-407-5119
www.fornobravo.com