Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

Pompeii Oven Kit

Build an Italian brick oven; Just add labor

The Pompeii Oven Kits provide the essential (and often hard to find) materials you need to build the brick oven described in the popular Forno Bravo Pompeii Oven eBook. Each Kit includes enough medium duty 9"x4.5"x2.5" firebricks to build the oven dome and vent, along with 12"x12"x2.5" cooking floor tiles, high temp, waterproof mortar, dome insulation and floor insulation—along with the Pompeii Oven eBook on the Forno Bravo CD ROM—delivered to your doorstep. Just add labor.

Each Pompeii Oven Kit features industrial-grade refractories and high-tech insulators, ensuring that your oven will reach and hold pizza making temperature and retain heat for baking and roasting. Our medium duty firebrick and cooking floor tiles are 38% alumina, 134 lb density, and are rated to 2,500ºF. They are perfect for a pizza oven. The FB Board and FB Blanket insulators are rated to 2,300ºF and are incredibly efficient, and FB Mortar is rated to 2,500ºF, and is fully waterproof for outside oven installation. We provide enough insulation for 3" over the oven dome and 2" under the oven floor to retain high heat inside the oven while keeping the outside enclosure cool.

The Pompeii Oven Kit is the right solution for any brick oven builder who wants to save the time and hassle of locating all the pieces for the Pompeii Oven locally, and who wants to be sure to purchase the right items. There are many types of brick, firebrick, mortar and insulation, and the Pompeii Oven Kit is comprised of the exact items you need. Further, many backyard oven builders are limited to using Portland cement-based mortar and loose, less efficient insulators, such as vermiculite and perlite. While these old-fashioned items are functional, they are not are durable as modern materials and do not perform—or last—as well as state-of-the-art materials.

Finally, and perhaps most importantly, the Pompeii Oven Kits are very reasonably priced. We purchase in bulk from a large refractory producer, we private label the products, and we pass the savings on to our builder community. Check around, and we think you will find that our price meets, or beats, the best prices you can find locally—even after you shop hard, drive lots of miles, and use multiple suppliers.

The Pompeii Oven Kit is delivered to your house on two wooden pallets. Using liftgate truck service, the materials are placed on your sidewalk or driveway, where you can easily move them to your building site.

Optional Accessories

Duravent UL103HT chimney system
20"W x 12.5"H metal oven door

The highest-grade materials to build an Italian brick oven.

Pompeii Oven Sizes

	Cooking Surface (in)	Area (m^2)	Pizzas (10")	Bread (lbs)
Pompeii90	*35.4"*	*0.72*	*2-3*	*17*
Pompeii110	*43.2*	*0.95*	*4-5*	*26*

Each Pompeii Oven Kit Includes

Medium duty 9"x4.5"x2.5" firebricks; 38% alumina, 134lb/ft^3
Medium duty 12"x12"x2.5" floor tiles; 38% alumina, 134lb/ft^3
FB Mortar high temperature, waterproof mortar
FB Blanket oven dome insulation
FB Board under oven floor insulation

Kit Specifications

Pompeii90

120 9"x4.5"x2.5" firebricks;
17 12"x12"x2.5" floor tiles
110 lbs. high temperature, waterproof mortar (FB Mortar)
Two 50 sq ft 1" insulating blankets (FB Blanket)
Three 24"x36"x2" insulating boards (FB Board)
Weight: about 1,600 pounds

Pompeii110

140 9"x4.5"x2.5" firebricks;
20 12"x12"x2.5" floor tiles
165 lbs. high temperature, waterproof mortar (FB Mortar)
Three 50 sq ft 1" insulating blankets (FB Blanket)
Three 24"x36"x2" insulating boards (FB Board)
Weight: about 2,000 pounds

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