



Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

Toscana Series

Fully-Assembled and Finished Pizza Ovens

The Toscana Series is a family of assembled and fully finished pizza ovens based on our Casa2G Series pre-cast refractory 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 ovens are finished in the traditional Mediterranean Igloo (or beehive) shape with a brick arch and oven landing. The Toscana ovens are available in four sizes, based on the Casa2G80 (32"), Casa2G90 (36"), Casa2G100 (40") and Casa2G110 (44") modular pizza ovens kits.

These fully assembled, fully insulated ovens are the perfect choice for homeowners who do not want to manage the site-installation process, who want to get started right away with their pizza oven, who might have trouble locating installation products, or who might want to take their oven with them when they move.

Using state-of-the-art refractory materials, including aluminate mortars, woven 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. The outer shell of the oven stays cool, while the oven chamber cooks 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 also use a stainless steel chimney system with rain cap. The Toscana80/90 feature a 6" chimney, while the Toscana100/110 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. An optional metal stand frame is also available.

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
- Brick arch and landing
- Steel door



Fully finished and ready to cook; Just set it down and go.

The Toscana Family

	Cooking Surface	Area (in ²)	Heat up	Pizzas (10")	Bread (lb.)
Toscana80	32"x40"	804	30	1-2	12
Toscana90	36"x44"	1,017	35	2-3	17
Toscana100	40"x48"	1,256	40	3-4	22
Toscana110	44"x52"	1,520	45	4-5	26

744 Neeson Road, Unit A
Marina, CA 93933
(800) 407-5119
info@fornobravo.com
www.fornobravo.com



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Oven Specifications

Toscana80

External: 46"W x 54"D
Internal: 32" round
Oven Opening: 17"W x 10"H
Weight: 1400 pounds

Toscana90

External: 50"W x 58"D
Internal: 36" round
Oven Opening: 17"W x 10"H
Weight: 1600 pounds

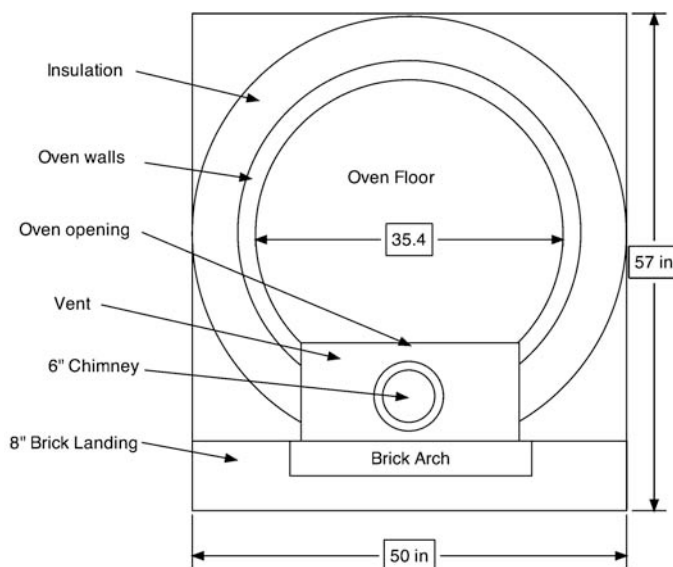
Toscana100

External: 54"W x 62"D
Internal: 40" round
Oven Opening: 20"W x 10.5"H
Weight: 1800 pounds

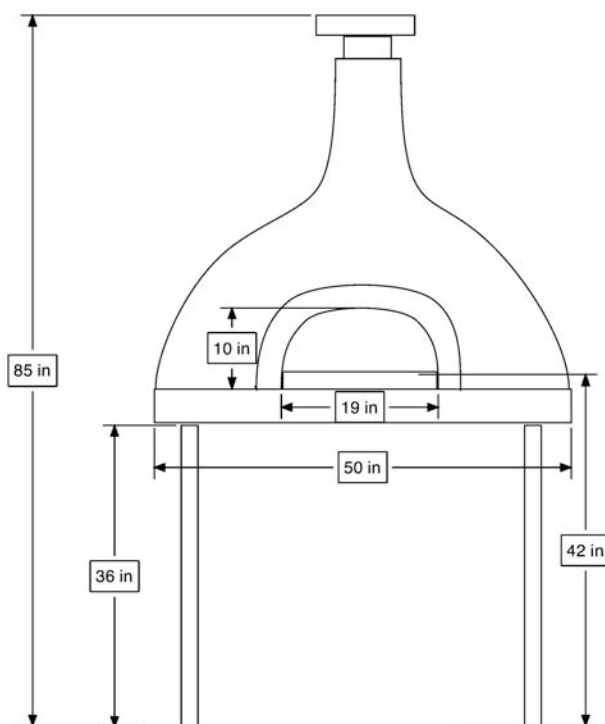
Toscana110

External: 58"W x 66"D
Internal: 44" round
Oven Opening: 20"W x 10.5"H
Weight: 2000 pounds

Toscana90 Top View



Toscana90 Front View





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Colors

