



The Strada60 Portable Pizza Oven

Wood-Fired Pizza "To Go"

The Strada60 is our smallest, lightest and most portable wood-fired pizza oven. In fact, it might be the most portable "true masonry" pizza oven in the world. First and foremost, the Strada is a real wood-fired pizza oven, featuring a 24" cooking floor with room enough for a live fire and an 11" traditional Pizza Napoletana, or 6-8 loaves of bread using retained heat.

Weighing roughly 315 lbs (without the optional stand), the Strada oven is the right choice for someone who wants an oven they can use for tailgating and parties, and for someone who wants a real Italian style pizza oven—but has limited space and budget. It can be moved by two strong guys and it will fit in your truck, minivan and even most SUVs.

Like all Forno Bravo ovens, the Strada is built using high-tech refractories and space-age insulators, ensuring optimal high temperature baking performance for perfect Pizza Napoletana and excellent heat retention for baking and roasting.

The oven's innovative design combines the benefits of an integrated vent and chimney, with the space and weight savings of enclosing the chimney inside the oven chamber. As a result, the Strada60 delivers the maximum cooking capacity per pound of oven weight and per cubic ft. of oven volume.

The Strada60 offers a 24" cooking floor, as well as a well-proportioned 16" x 9 1/2" oven opening and a low 12" dome, delivering optimal high temperature pizza baking. The oven is available with or without a metal stand, so that it can be placed on a deck or patio, installed on a custom stand or grill island, or put in your vehicle—ready to go on the road for parties and tailgaters.

The oven's enclosure and optional stand are powder coated to be weather-proof, rust-proof, and attractive, while the stand can be set up in minutes using a standard wrench.

The Strada60 combines fast heat-up (as quick as 20 minutes) with excellent heat-holding capabilities. The outer shell of the oven stays cool, while the oven chamber easily maintains 750°F plus, to bake authentic Italian pizza in two minutes.

The oven includes a steel door with a thermometer. Optional accessories include a pizza placing peel, a round turning peel, an oven brush, oven rake, oven shovel and infrared thermometer.



It fits in an SUV, truck or van and can be picked up by two guys.



And it's really nice looking and it bakes great Pizza Napoletana.

The Strada Oven

	Cooking Surface (in)	Area (in ²)	Heat up (min)	Pizzas (11")	Bread (lb.)
Strada60	24"x24"	452	20	1	8

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



Forno Bravo

The World's Finest Pizza Ovens

Specification Sheet

Oven Specifications

Strada60

Cooking floor: 24"x24"

Oven opening: 16" wide x 9.5" high

Enclosure height: 21"

Oven bottom to the chimney top (no cap): 27"

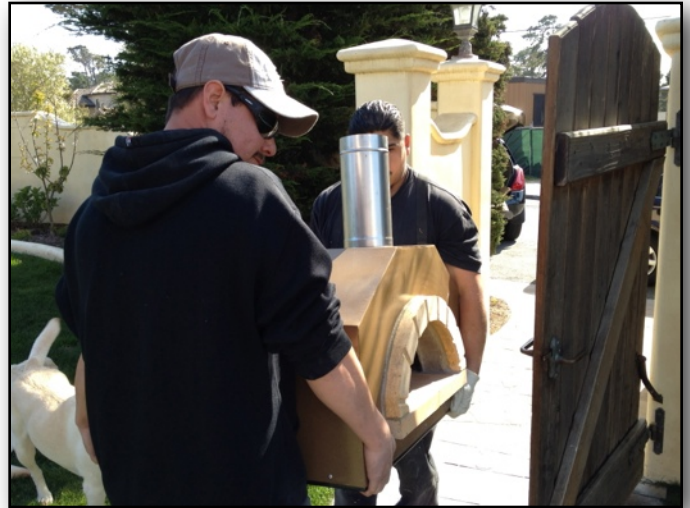
Oven width: 31"

Oven depth: 28"

Weight: about 315 pounds (not including the stand)

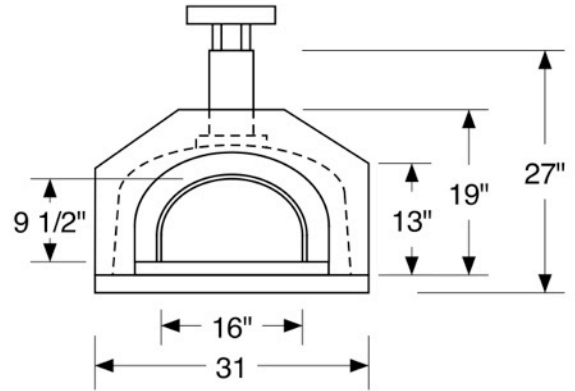
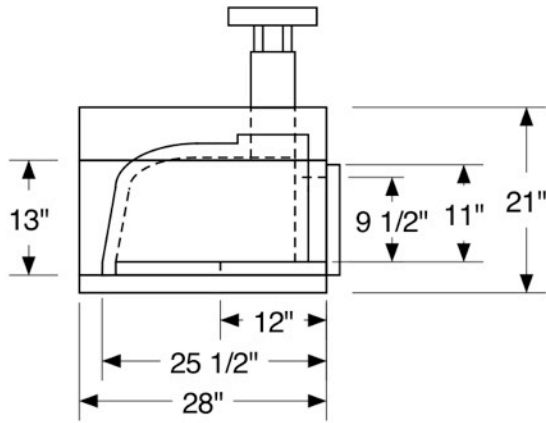
Can be lifted by two strong guys

Oven Photos





Oven Dimensions



Forno Bravo Strada60

v1.3
 9/12
 © Forno Bravo 2012
 744 Neeson Road
 Marina, CA 93933
 (800) 407-5119

