



Andiamo Series Wood Pizza Ovens

Wood-Fired Cooking Where You Want It

The Andiamo Series is a family of fully-assembled pizza ovens with a metal enclosure and stand that are easy to move. These wonderful ovens deliver a true Italian wood-fired cooking experience where you want it. Featuring an attractive metal gabled enclosure, stand, and locking casters, the Andiamo ovens require zero set-up and they can be easily rolled into place—whether it is onto a patio, or out of the garage for a mid-winter pizza party or roast turkey.

Like the other Forno Bravo assembled ovens, the Andiamo Series takes advantage of high-tech refractories and space-age insulators to deliver outstanding cooking performance and durability. The Andiamo ovens provide the ultimate balance of being big enough for serious cooking—while staying small enough to be easily moved where you want it.

The Andiamo ovens are available in two sizes: the Andiamo60 offers a 24” cooking floor, while the Andiamo70 delivers more cooking space with a 28” cooking floor. Both ovens features a 6” oven landing, which is perfect for keeping food warm, and for resting pots and roasting pans.

Like all Forno Bravo assembled ovens, the Andiamo ovens are the right choice for homeowners who do not have the space, time or budget for a larger wood oven, but who still want to enjoy authentic wood-fired cooking, Vera Pizza Napoletana and hearth bread.

The ovens include a traditional Italian-style vent and chimney. The chimney is essential to proper oven operation, allowing efficient heat movement for authentic high-heat cooking. On a practical note, it keeps hot air and smoke away from the chef, and keeps the front of the oven less sooty.

The Andiamo oven’s attractive and weather-proof enclosure, stand, and casters comes fully assembled, so there is nothing to set up. You just roll it out of the shipping crate. And the enclosure and stand are both powder-coated for years of rust-free use.

Using commercial-grade refractories and insulators, the Andiamo ovens combine 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 powder-coated steel door with a thermometer. Oven tools are available as an option.



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

The Andiamo Oven

	Cooking Surface (in)	Area (in ²)	Heat up (min)	Pizzas (10")	Bread (lb.)
Andiamo60	24”x31”	452	20	1	10
Andiamo70	28”x35”	615	20	2	14

Andiamo Oven Configurations

Andiamo60—24” oven with metal stand

Andiamo70—28” oven with metal stand

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

Andiamo60

Internal cooking floor: 24"x32"

Oven landing: 6" deep

Oven opening: 16" wide x 9.5" high

Oven dimensions: 33"wide x 34" deep

Weight: about 450 pounds

Andiamo70

Internal cooking floor: 28"x36"

Oven landing: 6" deep

Oven opening: 16" wide x 9.5" high

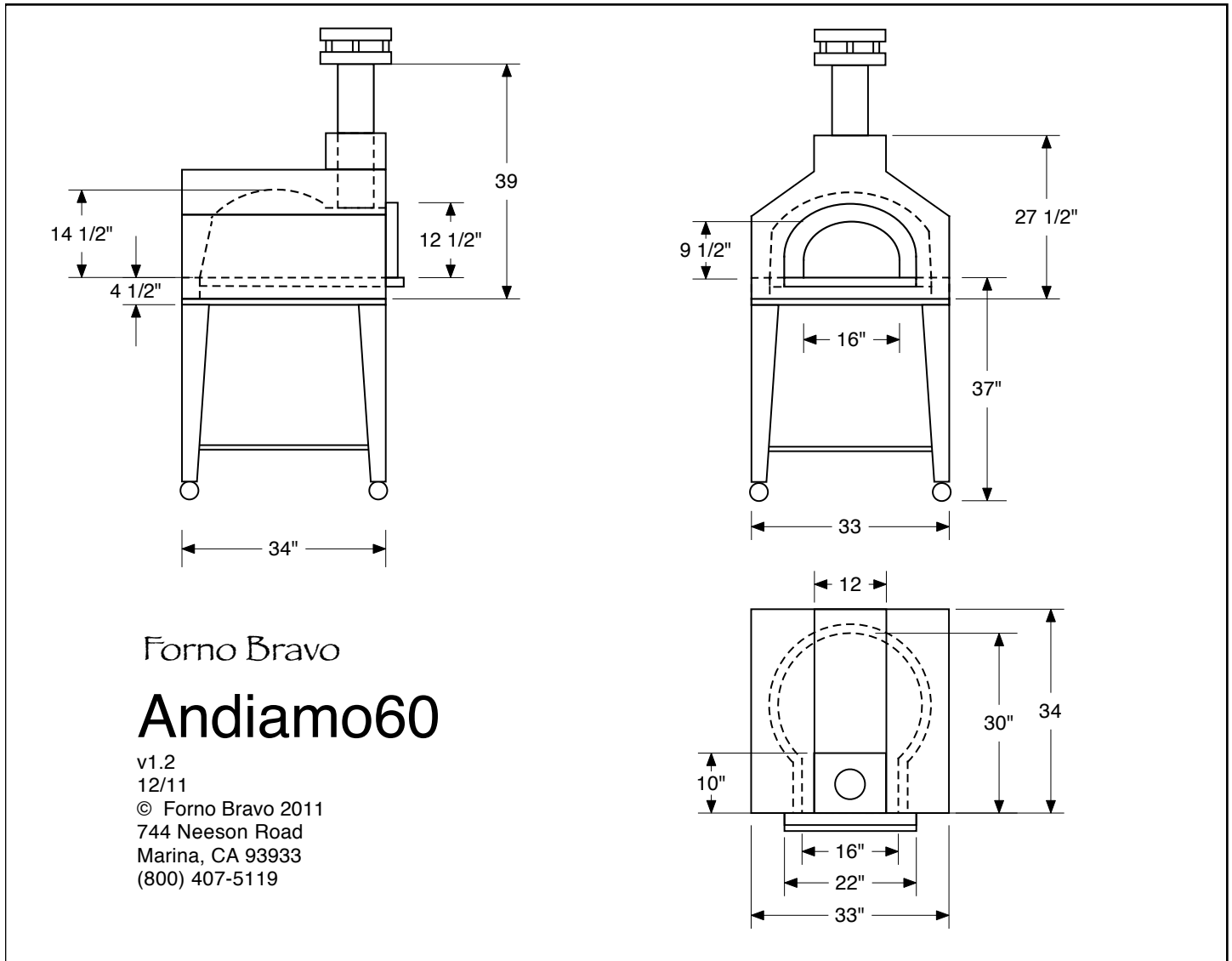
Oven width: 37"wide x 38" deep

Weight: about 600 pounds

Oven Photos



Oven Dimensions

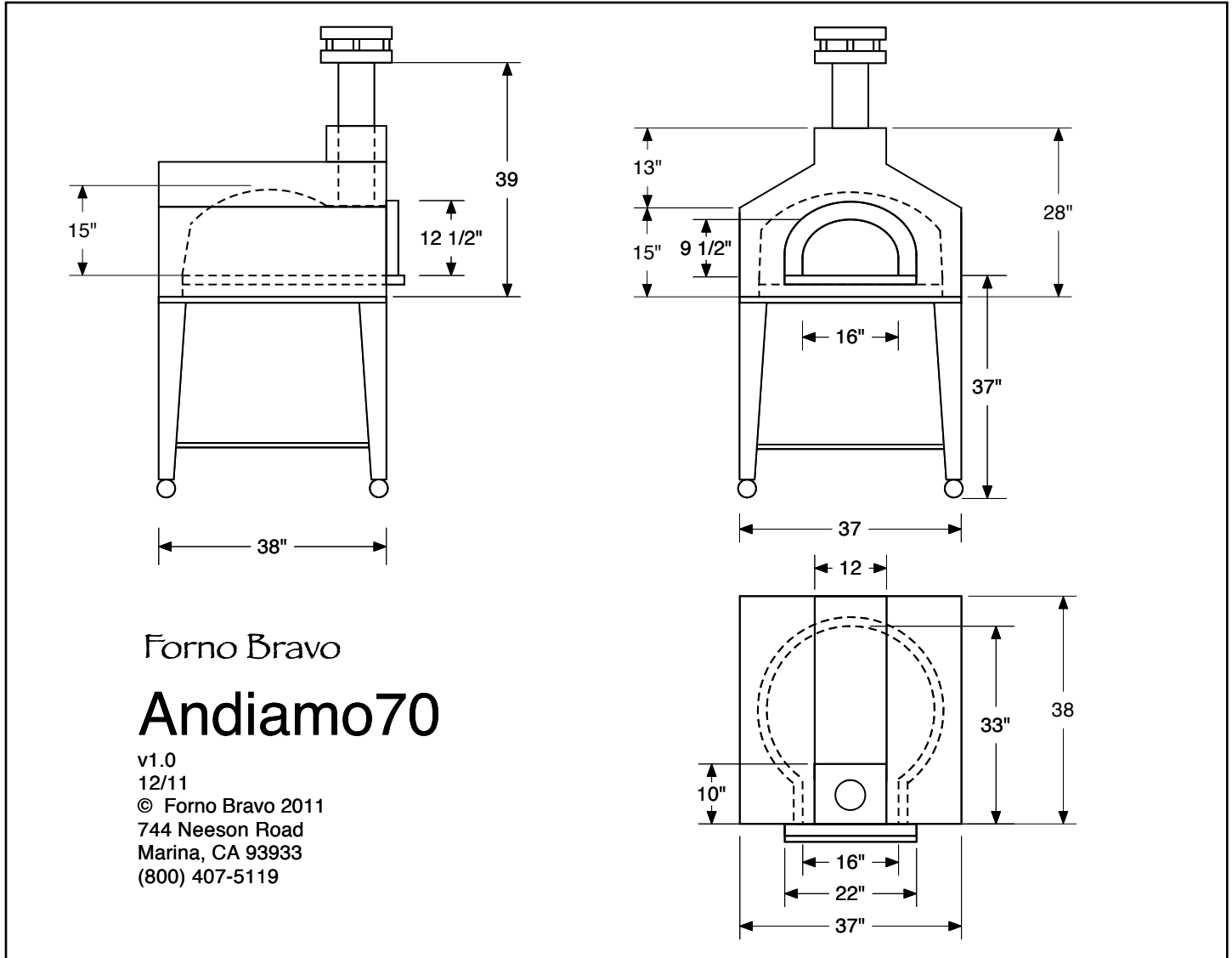


Forno Bravo
Andiamo60

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Oven Dimensions



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Andiamo70

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