



Toscana Series

Fully-Assembled, Finished Pizza Ovens

The Toscana Series is a family of assembled and fully finished pizza ovens based on the Casa2G Series modular 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 Toscana ovens are available in four traditional designs—Igloo (or Dome), Gabled Roof, Hipped Roof or Classical—each finished with a brick arch and oven landing. The Toscana ovens are available in four sizes: 32", 36", 40" and 44" oven floors.

These fully assembled, extremely well insulated ovens are the right choice for homeowners who do not want to manage the oven-installation process and want to get started right away with their oven, or who might want to take their oven with them when they move. Each Toscana oven enclosure is painted and sealed for outdoor operation. The Toscana ovens can also be customized by the customer with brick or stone decoration.

Using state-of-the-art refractory materials, 100% 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. Each oven features more than 3" of ceramic dome insulation and 4" of ceramic floor insulation. The outer shell of the oven stays cool, while the oven chamber bakes 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 use a stainless steel chimney system with rain cap. The Toscana80 and Toscana90 feature a 6" chimney, while the Toscana100 and Toscana110 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, or on the optional Forno Bravo Cucina metal stand frame. 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 with waterproof enclosure
- Brick arch and landing
- Steel door with oven thermometer



The Toscana D Series; a dome shaped enclosure.



The Toscana G Series; a gabled roof enclosure.

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



Forno Bravo

The World's Finest Pizza Ovens

Specification Sheet

Toscana Series

Oven Specifications

Toscana D Series Domed Enclosure Ovens

Toscana80-D

External: 46"W x 54"D
Internal: 32" round
Oven Opening: 17"W x 10"H
Weight: 1,400 pounds

Toscana90-D

External: 50"W x 58"D
Internal: 36" round
Oven Opening: 17"W x 10"H
Weight: 1,600 pounds

Toscana G Series Gabled Enclosure Ovens

Toscana80-D

External: 46"W x 54"D
Internal: 32" round
Oven Opening: 17"W x 10"H
Weight: 1,600 pounds

Toscana90-D

External: 50"W x 58"D
Internal: 36" round
Oven Opening: 17"W x 10"H
Weight: 1,800 pounds

Toscana100-D

External: 54"W x 62"D
Internal: 40" round
Oven Opening: 20"W x 10.5"H
Weight: 1,800 pounds

Toscana110-D

External: 58"W x 66"D
Internal: 44" round
Oven Opening: 20"W x 10.5"H
Weight: 2,000 pounds

Toscana100-D

External: 54"W x 62"D
Internal: 40" round
Oven Opening: 20"W x 10.5"H
Weight: 2,000 pounds

Toscana110-D

External: 58"W x 66"D
Internal: 44" round
Oven Opening: 20"W x 10.5"H
Weight: 2,200 pounds



Toscana Series

Colors and Enclosures



Giallo with a Tuscan Glaze (yellow)



Gabled enclosure in Giallo.

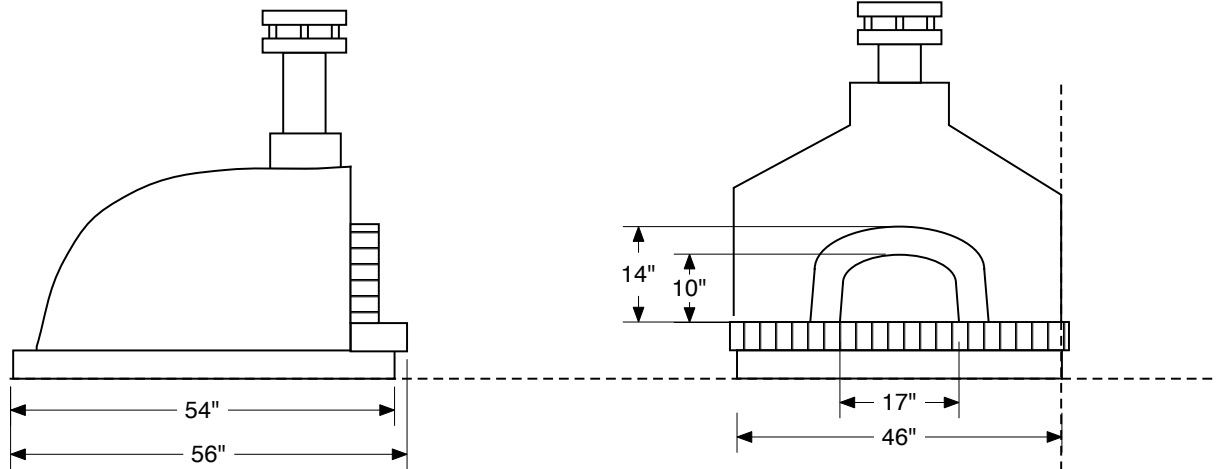


Dome enclosure in Siena with Tuscan Glaze (terracotta)



Toscana Series

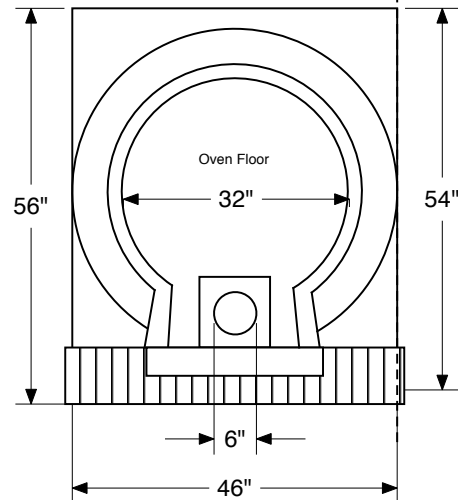
Dimensions



Forno Bravo

Toscana80-D

v1.1
11/11
© Forno Bravo, LLC 2010
744 Neeson Road
Marina, CA 93933
(800) 407-5119

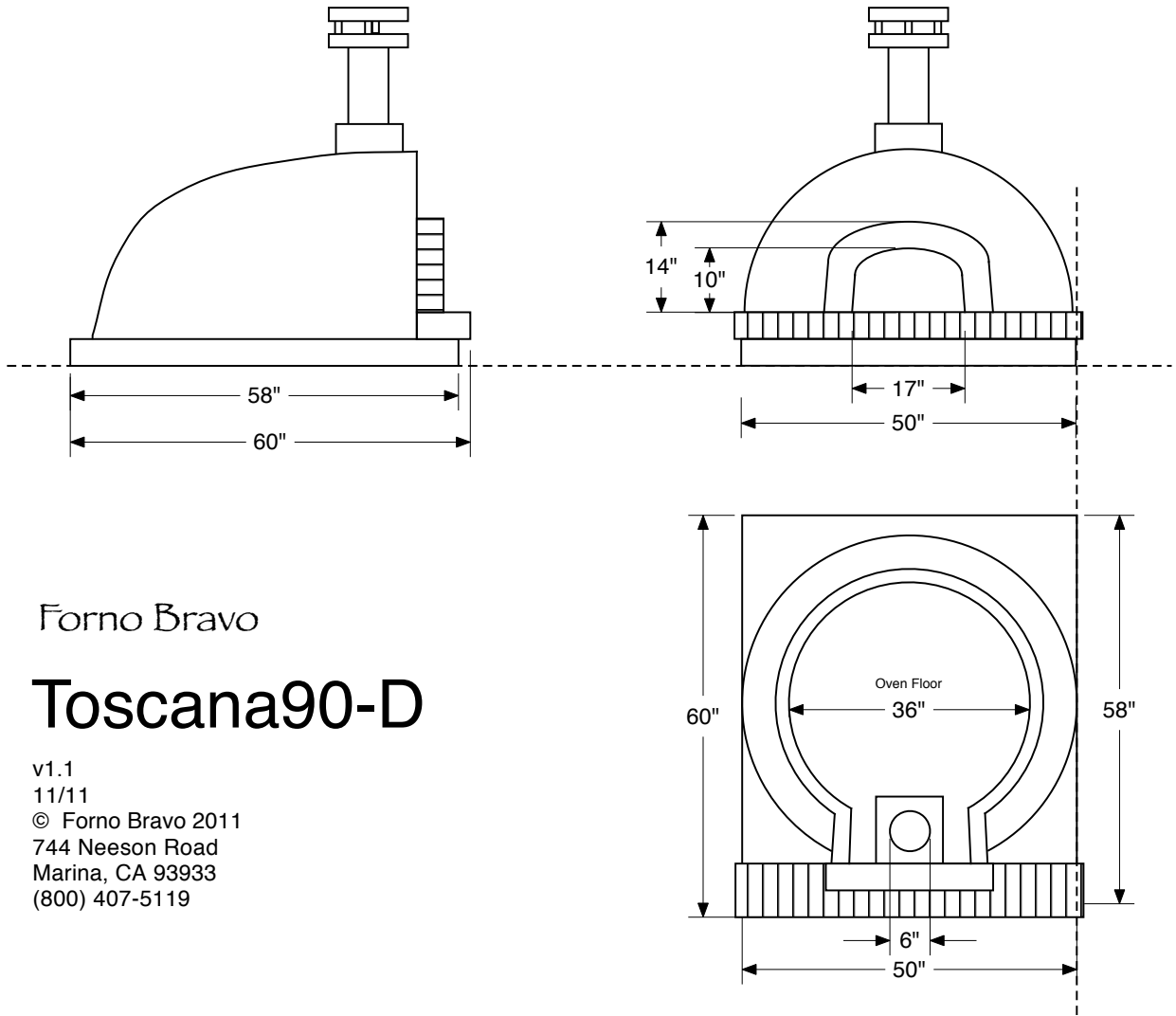




Forno Bravo

The World's Finest Pizza Ovens

Specification Sheet



Forno Bravo

Toscana90-D

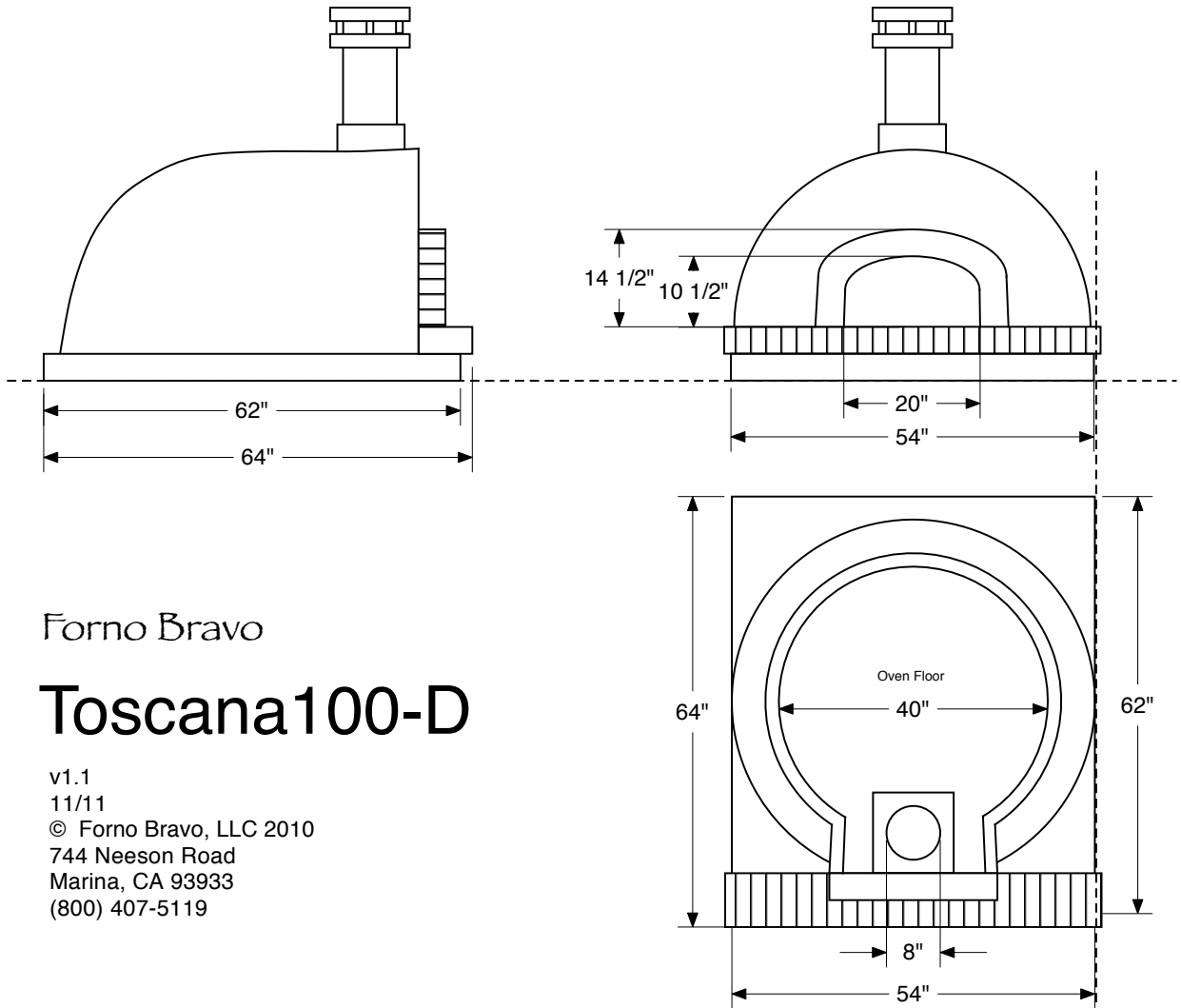
v1.1
11/11
© Forno Bravo 2011
744 Neeson Road
Marina, CA 93933
(800) 407-5119



Forno Bravo

The World's Finest Pizza Ovens

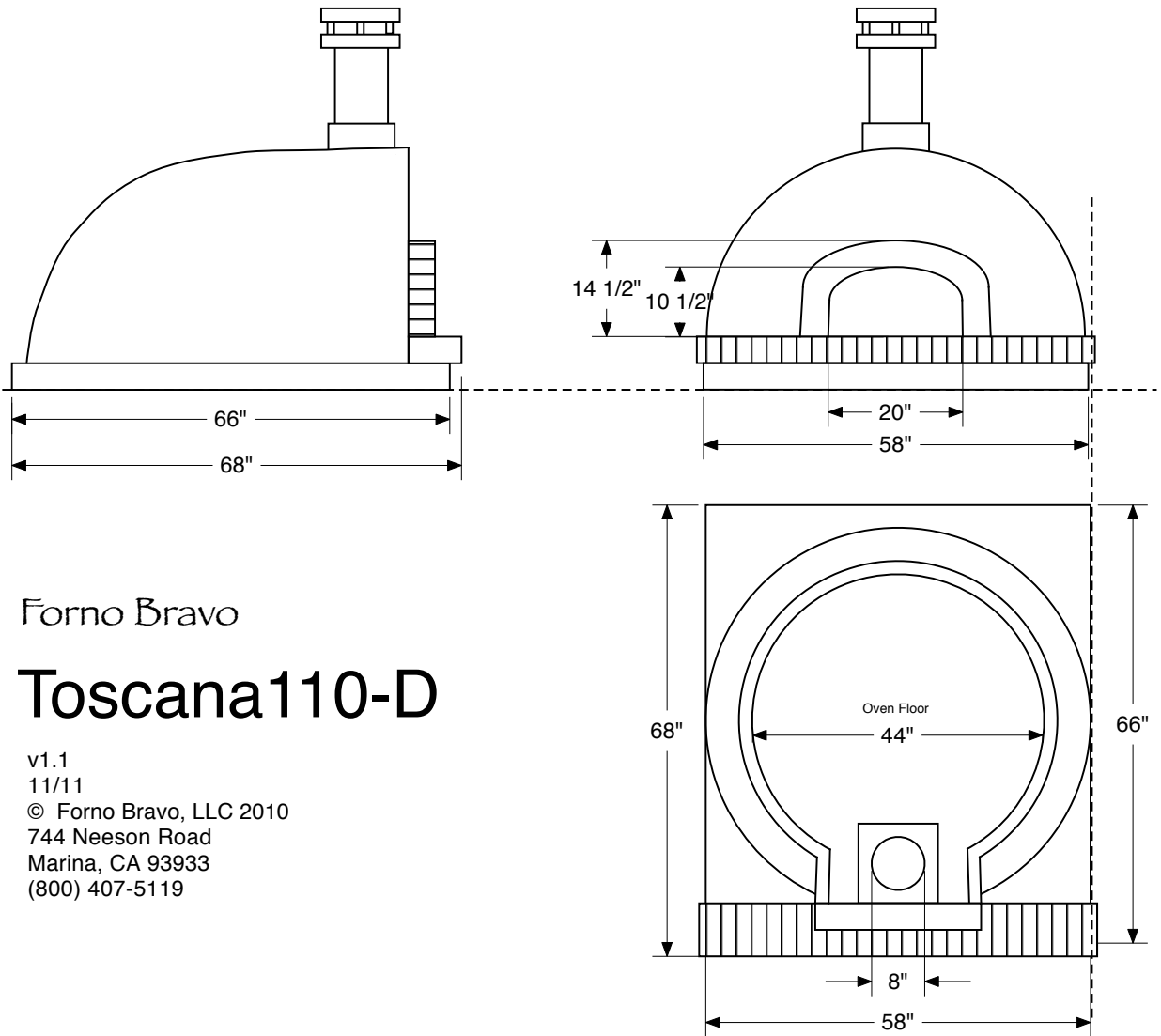
Specification Sheet



Forno Bravo

Toscana100-D

v1.1
11/11
© Forno Bravo, LLC 2010
744 Neeson Road
Marina, CA 93933
(800) 407-5119



Forno Bravo

Toscana110-D

v1.1

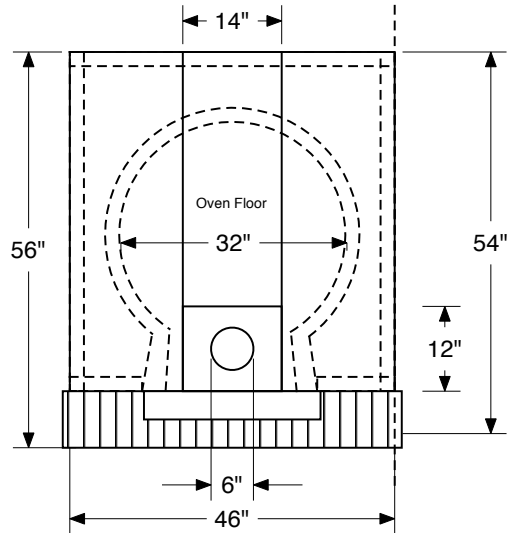
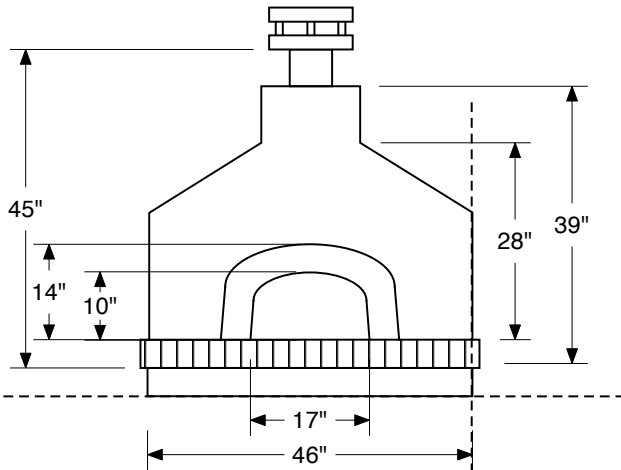
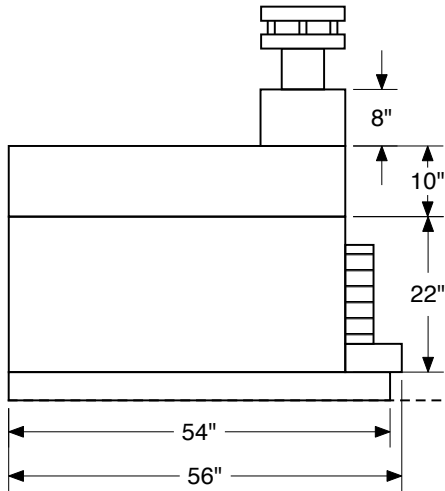
11/11

© Forno Bravo, LLC 2010

744 Neeson Road

Marina, CA 93933

(800) 407-5119



Forno Bravo

Toscana80-G

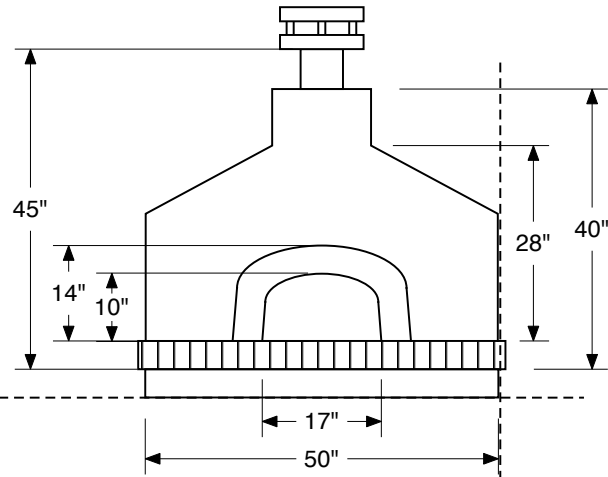
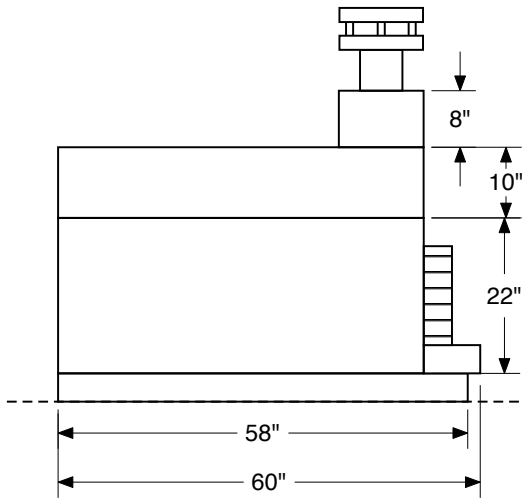
v1.0
 11/11
 © Forno Bravo 2011
 744 Neeson Road
 Marina, CA 93933
 (800) 407-5119



Forno Bravo

The World's Finest Pizza Ovens

Specification Sheet



Forno Bravo

Toscana90-G

v1.1

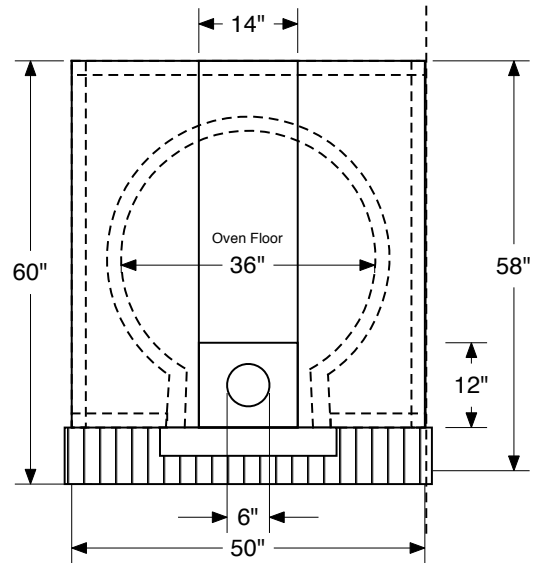
11/11

© Forno Bravo, LLC 2011

744 Neeson Road

Marina, CA 93933

(800) 407-5119

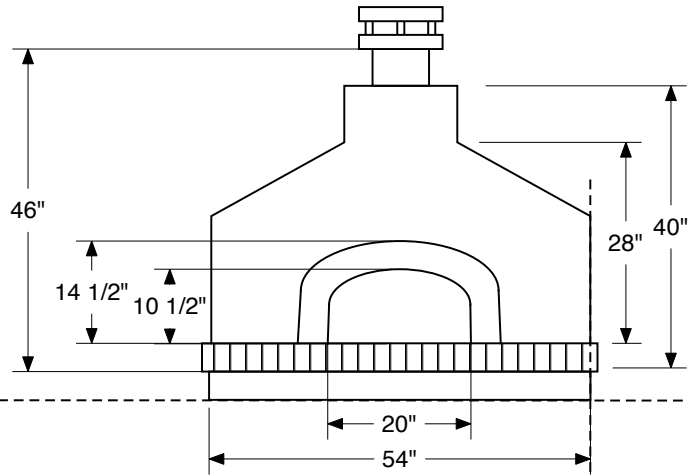
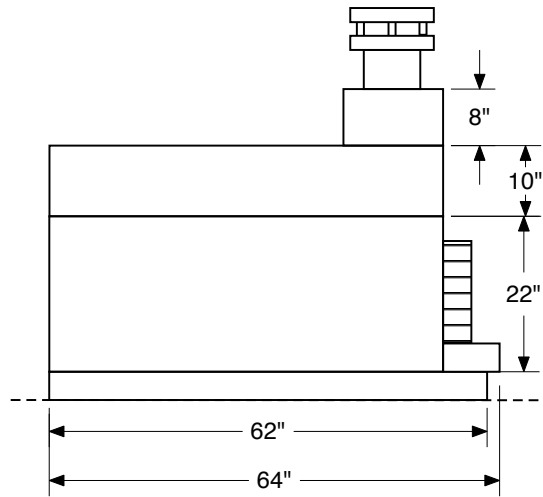




Forno Bravo

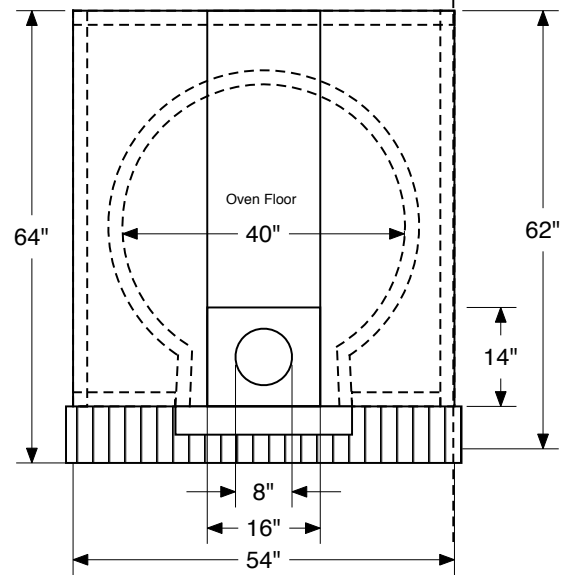
The World's Finest Pizza Ovens

Specification Sheet



Forno Bravo
Toscana100-G

v1.0
 11/11
 © Forno Brav 2011
 744 Neeson Road
 Marina, CA 93933
 (800) 407-5119

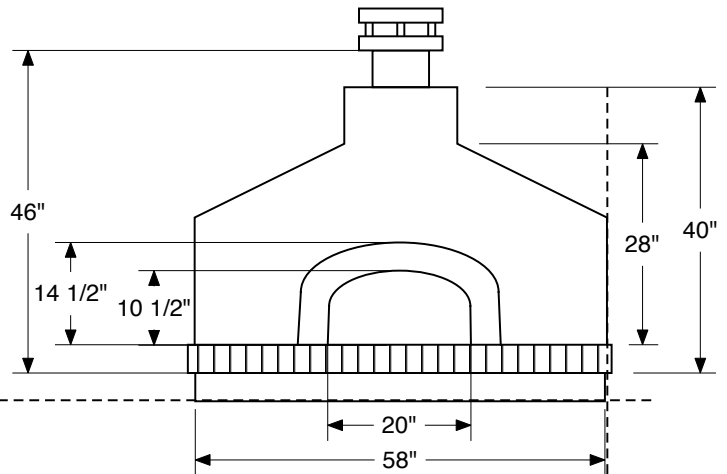
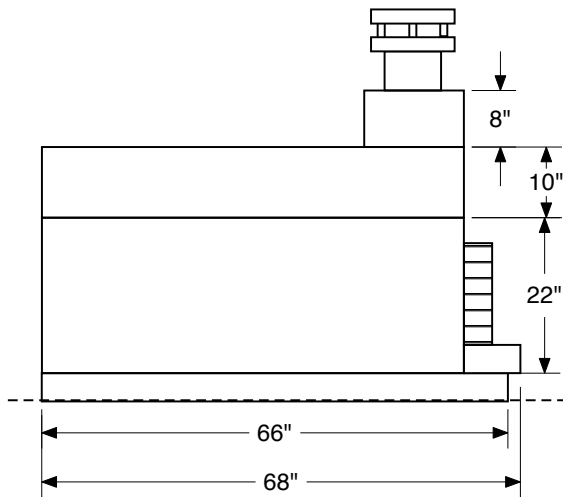




Forno Bravo

The World's Finest Pizza Ovens

Specification Sheet



Forno Bravo

Toscana110-G

v1.0
11/11
© Forno Brav 2011
744 Neeson Road
Marina, CA 93933
(800) 407-5119

