



LISTING INFORMATION OF  
**Forno Bravo Models Modena 2g, Napoli, Roma and  
Professionale Commercial Solid Fuel and Gas Pizza Ovens**  
SPEC ID: 28455

Forno Bravo, LLC  
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United States

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## LISTING INFORMATION

<b>Product</b>	Commercial solid fuel and gas pizza ovens
<b>Brand Name</b>	Forno Bravo
<b>Description</b>	<p>Materials: The top dome, door/arch area, and flue gas collection area are cast from a cementous type refractory material called FB, which is mixed at the Forno Bravo facility. The hearth sections of the oven are cast from a refractory brick material called SK-34. The oven is covered with 4-inches of ceramic bat insulation around the top of the oven and 2-inches of ceramic hard board insulation is placed under the hearth of the oven.</p> <p>Flue Outlet: 8" flue opening is located at the top front of unit.</p> <p>The ovens are circular in shape with a domed ceiling over the hearth/cooking area. The ovens are shipped in pieces and are to be assembled in the field. Each unit is supplied with a door that can be installed in a partly open position at the top of the door, or the door must be fully removed when in operation. The flue opening is located directly behind the front face of the oven opening. Smoke is drawn out past the door opening to the flue. The flue gases were collected into a Gaylord model PG-ND-BDL-0-ES-48-PPA listed exhaust hood and an Exhausto model GSV 009-016 grease fan.</p>
<b>Models</b>	<p>Professionale: 110-W-OK, 110-W-FA, 120-W-OK, 120-W-FA, 110-G-OK, 110-G-FA, 120-G-OK, 120-G-FA</p> <p>Roma: 110-W-FA, 120-W-FA, 110-G-FA, 120-G-FA</p> <p>Modena 2G: 120-W-OK, 120-W-FA, 140-W-OK, 140-G-FA, 160-W-OK, 160-W-FA, 180-W-OK, 180-W-FA, 120-G-OK, 120-G-FA, 140-G-OK, 140-G-FA, 160-G-OK, 160-G-FA, 180-G-OK, 180-G-FA</p> <p>Napoli: 120-W-FA, 140-W-FA, 120-G-FA, 140-G-FA</p> <p>Number = Oven Size W = Wood model G = Gas model OK = Oven kit – field assembled FA = Fully assembled</p>
<b>Model Similarity</b>	<p>The Napoli is a fully assembled oven with a center vent, finished with tile, and built on the certified Modena2G refractory oven core.</p> <p>The Roma is a fully assembled oven with a front vent,</p>

	finished with stucco or tile, and built on the certified Professionale refractory oven core.
<b>Ratings</b>	80,000 to 200,000 Btu/hr, 100-240V, 50/60Hz, 5A

<b>CLEARANCES</b>	
Sides	1-in/25 mm
Top	14-in/354 mm
Floor from front	36-in/914 mm
Floor from sides	30-in/762 mm

<b>Attribute</b>	<b>Value</b>
Criteria	ANSI Z83.11 / CSA 1.8 (2016)
Criteria	UL 737 (2011) Ed. 10
Criteria	UL 2162 (2014) Ed. 1
Criteria	ULC ORD 2162 (2013) Ed. 1
CSI Code	11 40 00 Foodservice Equipment
Fuel Type	Solid Fuel - Wood
Fuel Type	Propane
Fuel Type	Natural Gas
Intertek Services	Certification
Listed or Inspected	LISTED
Listing Section	GAS FOOD SERVICE EQUIPMENT - RANGES AND UNIT BROILERS
Listing Section	COMMERCIAL WOOD-FIRED BAKING OVENS - REFRACTORY TYPE
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