



## LISTING INFORMATION OF

## Forno Bravo Models Modena 2g, Napoli, Roma and Professionale Commercial Solid Fuel and Gas Pizza Ovens

SPEC ID: 28455

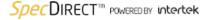
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## LISTING INFORMATION

Product	Commercial solid fuel and gas pizza ovens
Brand Name	Forno Bravo
Description	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. Flue Outlet: 8" flue opening is located at the top front of unit.
	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.
Models	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 Roma: 110-W-FA, 120-W-FA, 110-G-FA, 120-G-FA 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 Napoli: 120-W-FA, 140-W-FA, 120-G-FA, 140-G-FA Number = Oven Size W = Wood model G = Gas model OK = Oven kit – field assembled FA = Fully assembled
Model Similarity	The Napoli is a fully assembled oven with a center vent, finished with tile, and built on the certified Modena2G refractory oven core.  The Roma is a fully assembled oven with a front vent,



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

CLEARANCES	
Sides	1-in/25 mm
Тор	14-in/354 mm
Floor from front	36-in/914 mm
Floor from sides	30-in/762 mm

Attribute Value

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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