



Forno Bravo

The World's Finest Pizza Ovens

Specification Sheet

Modena2G Series

Wood and Gas-Fired Pizza Ovens for Restaurants and Pizzerias

The Modena2G Series ovens are designed for restaurants and pizzerias looking for a high-end pizza oven capable of baking large volumes of Pizza Napoletana, and other dishes. These muscular ovens feature large cooking floor options, a super-duty 4" cooking dome, a 2.5" firebrick tile cooking floor and extra thick 4" - 6" ceramic insulation, providing excellent high heat cooking and fuel efficiency.

The Modena2G ovens are available in Fully Assembled and Modular Oven Kit configurations in 48", 56", 56" x 64" and 56" x 72" sizes, either wood-only, or Gas with Gas/Wood Combo.

Constructed using ultra-premium refractory materials and 100% ceramic fiber insulation, the Modena2G offers the industry's best heat retention and durability for maximum throughput pizza baking. The Modena2G ovens can make hundreds of pizzas per hour.

The Modena2G oven are based on the traditional Italian "low dome" oven design and feature optimal proportions for the oven floor, dome height and oven opening—perfect for baking Pizza Napoletana and other artisan pizzas. Our innovative vent design enables proper oven operation, and easy compliance with US restaurant ventilation standards.

The ovens are Listed to the UL737, UL2162, NSF-4 (sanitation) and ANSI-Z83 (gas-fired commercial appliances) standards, and can be vented either with a Direct Connect UL103 chimney system or Grease Duct vent, or with a Type 1 hood.

The Modena2G Series ovens are available both as Modular Oven Kits and Fully Assembled Ovens, either wood-only or Gas with Gas/Wood Combo, to meet any installation requirement:

- The Modena2G Assembled Ovens are fully assembled and fully insulated, and include the metal stand and colored metal surround. Just set it in place, connect the chimney (and electricity and gas for the gas version), and light it.
- The Modena2G Oven Kit includes the oven dome, vent, floor, door and thermometer, plus all of the insulation and high temp mortar. Designed for restaurants with limited forklift access, the Oven Kits can be carried by hand through a standard doorway.

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The Modena2G Fully Assembled.



The 2G Oven Kit (brick arch optional).

The Modena2G Family

	Cooking Surface (in)	Area (ft ²)	Pizzas (12")
Modena2G120	48"W x 56"D	13.5	6
Modena2G140	56"W x 64"D	18.0	8-10
Modena2G160	56"W x 72"D	21.1	12
Modena2G180	56"W x 80"D	24.2	14



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Forno Bravo Gas Burner System

The Forno Bravo Gas with Gas/Wood Combo option combines all of the advantages of traditional wood-fired baking, with the convenience of gas. The Forno Bravo burner system uses an electronically controlled, multi-line atmospheric burner, designed specifically for firing Italian-style dome pizza ovens.

Unlike other pizza oven burner systems, that require fans and extra burner elements such as infrared panels—and still don't maintain proper temperature, the Forno Bravo burner maintains high, even cooking temperature, just like wood.

Oven temperature is controlled electronically, giving the chef easy control over cooking temperatures. The burner works in two modes: a low flame, which is used for maintaining the oven temperature, and a high flame used for quickly bringing the oven to cooking temperature, and for dealing with peak cooking periods. This dual-mode operation delivers economy of operation, combined with high throughput performance and cooking.

The Forno Bravo burner works on an atmospheric burner principle, where combustion takes place just as it does with wood. There is a natural draw of air through the oven opening, and the flame created by the burner is widely diffused and very bright. This natural combustion delivers uniform cooking, high-performance "wood-like" flavors, and low maintenance costs compared with fan-assisted burners.

The burner itself does not protrude inside the oven, as it is installed inside the oven floor. The advantage of this design is significant. Unlike other burners, where the flame diffusers need to be replaced periodically, the Forno Bravo burner head does not become overheated.

The Modena2G ovens are UL737, UL2162, ANSI/NSF-4 and ANSIZ83a Certified.

Burner Specifications

- 3/4" NPT gas connection
- Natural gas or LP (please specific prior to ordering)
- Natural Gas: 5 to 8 inches WC
- Propane (LP): 12 to 15 inches WC
- The gas supply must be capable of providing at least 125,000BTU at listed pressures.
- Electrical: 110V, 100 watt

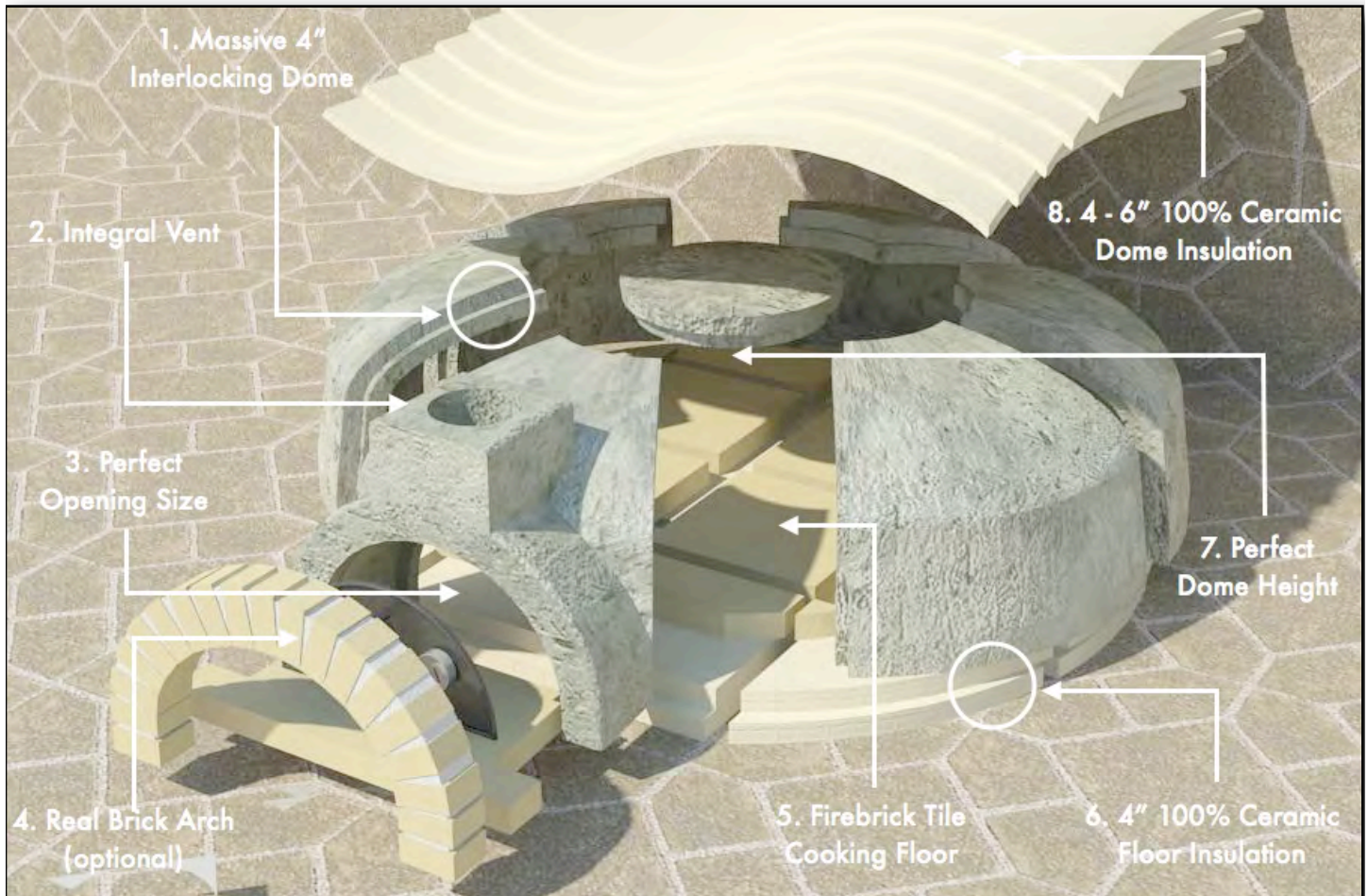


A silent, diffused cone of flame works just like wood.





The Modena2G Advantage



1. Massive Interlocking Dome.

Super-duty 4" cast, interlocking refractory dome pieces deliver high heat, high throughput baking and durability.

2. Integral Vent.

Solid "true vent" provides excellent draw, less smoke, easy installation and outstanding durability. UL Certified with Direct Connect chimney or Type 1 hood.

3. Perfect Opening Size

22" oven opening is large enough for placing/removing pizza and baking sheets—while still retaining heat.

4. Flexible Oven Opening Arch.

The Modena2G is designed with an integral, solid oven arch that can be finished with virtually any decorative finish material—including brick, stone and tile. As an option, you can purchase a yellow brick arch made from real bricks.

5. Large Baking Tile Floor.

Compressed (2,700psi), kiln fired (2650°F) 18"x18"x2.5" floor tiles have fewer seams, hold heat better and are more durable.

6. 4" 100% Ceramic Floor Insulation.

2 x 2" high density ceramic fiber board insulation ensures that no heat is lost through the oven's cooking floor—more than twice as efficient as cast insulators.

7. Perfect Dome Height.

The 16.5" dome height is in perfect proportion to the cooking floor diameter, providing the optimal environment for Pizza Napoletana.

8. 4-6" 100% Ceramic Dome Insulation

4" (side) to 6" (top) ceramic fiber insulation provides industry-leading heat retention, high heat baking and fuel efficiency.



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Modena2G Oven Kits (OK): At-a-Glance

	Modena2G120 OK	Modena2G140 OK	Modena2G160 OK	Modena2G180 OK
Cooking Floor	48"W x 56"D	56"W x 64"D	56"W x 72"D	56"W x 80"D
External Dimensions	58"W x 60"D x 23"H	64"W x 68"D x 23"H	64"W x 76"D x 23"H	64"W x 84"D x 23"H
Oven Opening	22"W x 10.5"H	22"W x 10.5"H	22"W x 10.5"H	22"W x 10.5"H
Vent Landing	24"W x 8"D	24"W x 8"D	24"W x 8"D	24"W x 8"D
Dome Height	16.5"	16.5"	16.5"	16.5"
Monoblock Oven Opening and Vent	✓	✓	✓	✓
Sealing Door Jamb	✓	✓	✓	✓
Vent Opening Diameter	8"	8"	8"	8"
Chimney Type	UL103, Type 1 Hood or Grease Duct	UL103, Type 1 Hood or Grease Duct	UL103, Type 1 Hood or Grease Duct	UL103, Type 1 Hood or Grease Duct
Commercial Grade, Kiln-Fired Cooking Floor	2.5"	2.5"	2.5"	2.5"
Ceramic Blanket Insulation (side/top)	4"/6"	4"/6"	4"/6"	4"/6"
Floor Ceramic Board Insulation	4"	4"	4"	4"
High Temp, Waterproof Mortar	50 lb.	50 lb.	50 lb.	50 lb.
Steel Door with Thermometer	✓	✓	✓	✓
Dome Pieces	7	7	10	13
Weight	2200 lb.	2550 lb.	2800 lb.	3050 lb.



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Modena2G Assembled Ovens (FA): At-a-Glance

	Modena2G120 FA	Modena2G140 FA	Modena2G160 FA	Modena2G180 FA
Cooking Floor	48"W x 56"D	56"W x 64"D	56"W x 72"D	56"W x 80"D
Oven Opening	22"W x 10.5"H	22"W x 10.5"H	22"W x 10.5"H	22"W x 10.5"H
Internal Dome Height	16.5"	16.5"	16.5"	16.5"
Enclosure Dimension	64"W x 64"D	72"W x 72"D	72"W x 80"D	72"W x 88"D
Oven Height	72"	72"	72"	72"
Cooking Floor Height	44.5"	44.5"	44.5"	44.5"
Weight	2500 lb.	2850 lb.	3200 lb.	3650 lb.



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Modena2G Oven Packages

	Modular Oven Kit (OK)	Fully Assembled (FA)
Oven Dome, Vent and Floor	✓	✓
Door and Thermometer	✓	✓
Complete Dome Ceramic Insulation (4"-6")	✓	✓
Complete Floor Ceramic Insulation (4")	✓	✓
Refractory Mortar	✓	✓
Decorative Brick Arch	Optional.	✓
Metal Tray, Stand & Surround	Optional.	✓
Fully Assembled (set it, connect it and light it)		✓
Modular (carry the pieces through a doorway)	✓	



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Modena2G Ovens vs. The Other Guys

	Forno Bravo	The Other Guys
4" Commercial-Grade, High-Density Dome	✓	Some well-known commercial ovens are 3" thick, or less. That means less heat retention for high throughput pizza baking.
2 1/2" Commercial-Grade, Kiln-Fired Cooking Floor	✓	Some ovens feature cast/air-dried floors, which are can crack, and wear out more quickly than pressed and fired firebrick tiles. Other ovens have a very thin cooking floor, which cannot retain enough heat for high throughput baking.
Perfect Dome Height and Oven Opening Proportions	✓	Watch out for ovens with a very high dome and a large oven opening. These ovens are not suited to baking true Pizza Napoletana.
100% Ceramic Dome Insulation	✓	Some producers use vermiculite or rock wool, which are bulky and less efficient. Other oven kits do not include insulation. It is an expensive add-on.
100% Floor Ceramic Board Insulation	✓	Many producers use less efficient vermiculite and can have trouble holding heat for high throughput baking. Other oven kits do include insulation, which is an expensive add-on.
Gas with Gas/Wood Combo Option	✓	Some producers do not offer gas versions, and others do not offer gas/wood combo.
Gas Burner Works Just Like Wood	✓	Many oven burners are not capable of fully firing the oven and require expensive add-on burners—such as an infrared burner under the oven floor.
UL737, UL2162, NSF-4, ANSI-Z83a	✓	Make sure the oven you choose is Listed to each standard. They are all important for getting your permits.
Price (you'll be pleasantly surprised)	\$	\$\$\$\$

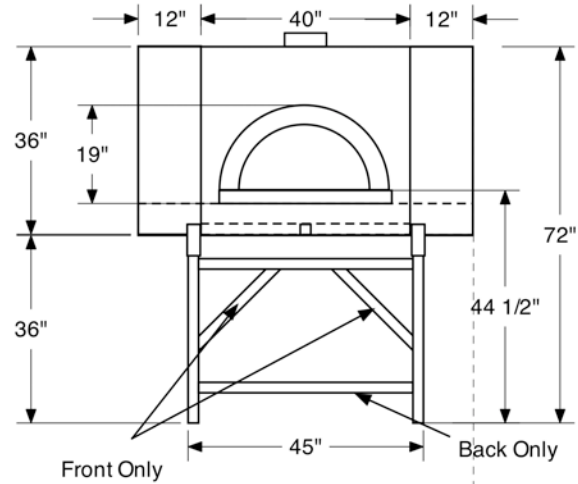
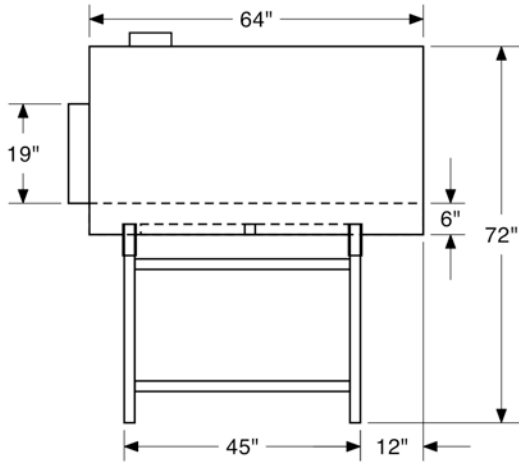


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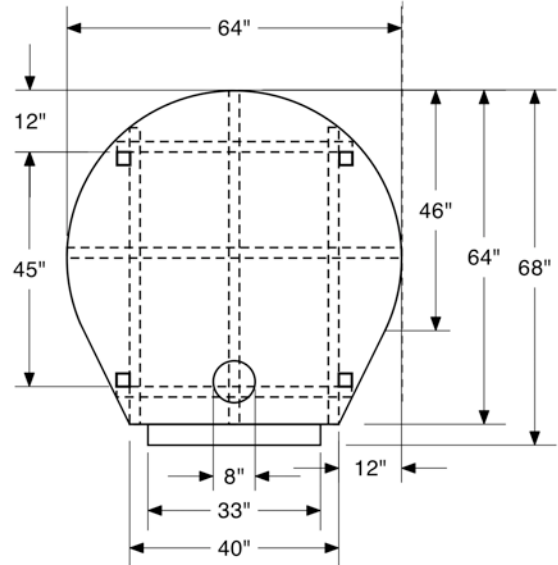
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Modena2G120-FA (Fully Assembled)



Modena2G120

Modena2G120 Stand and Enclosure
 v1.1
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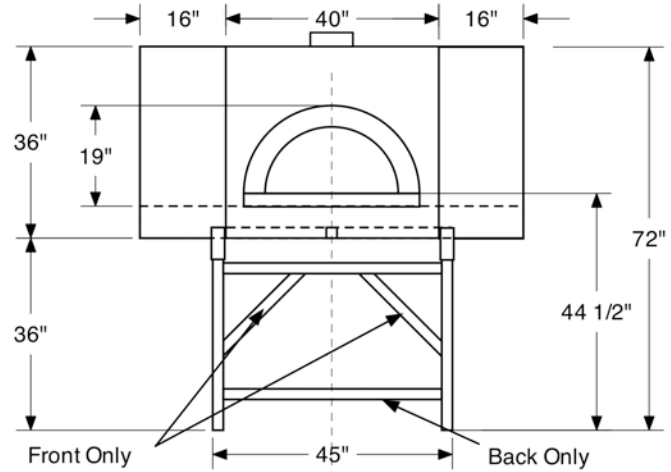
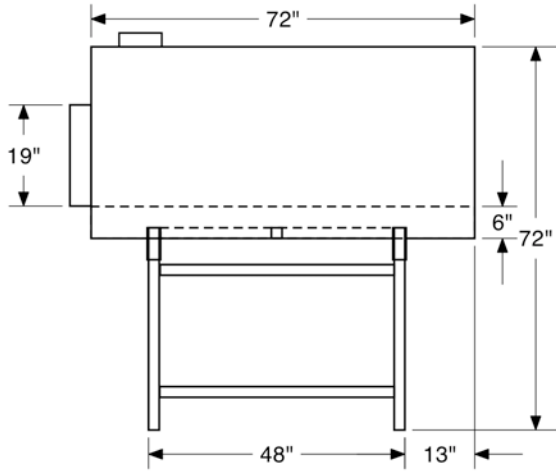


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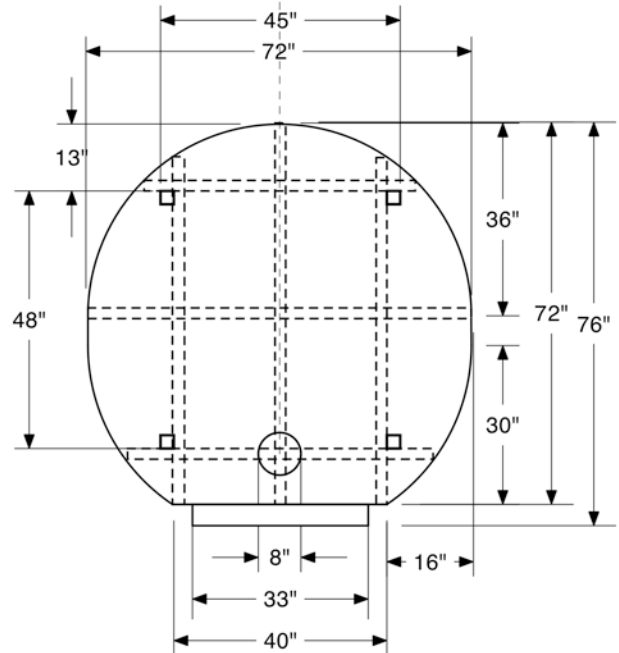
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Modena2G140-FA (Fully Assembled)



Modena2G140

Modena2G140 Stand and Enclosure
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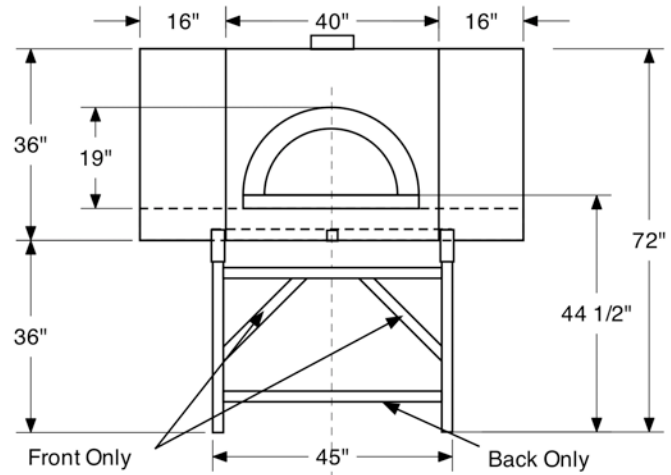
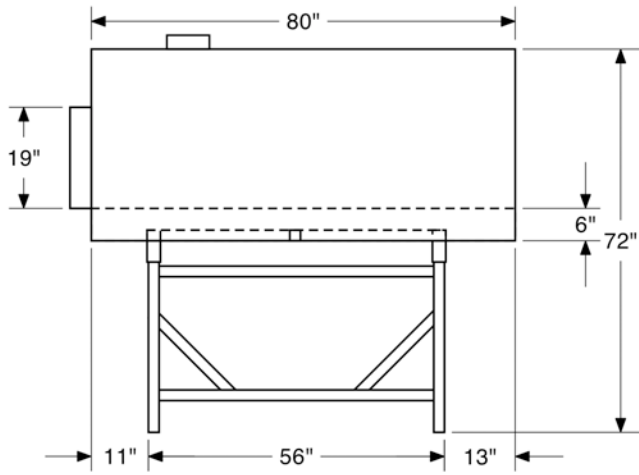


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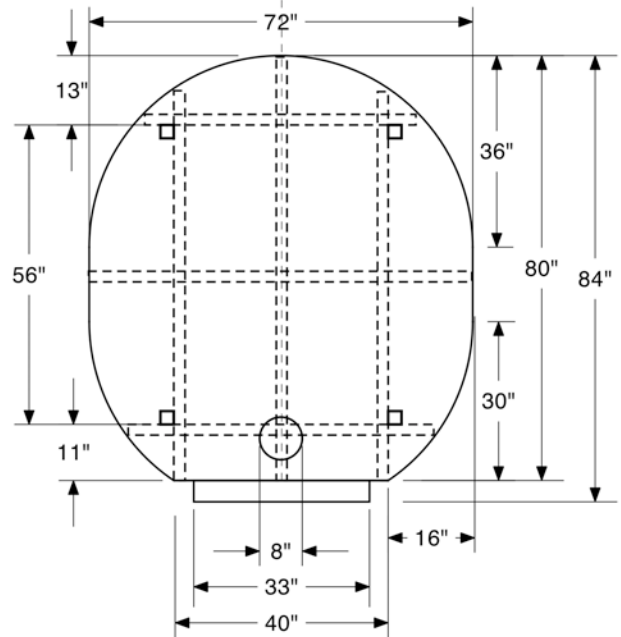
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Modena2G160-FA (Fully Assembled)



Modena2G160

Modena2G160 Stand and Enclosure
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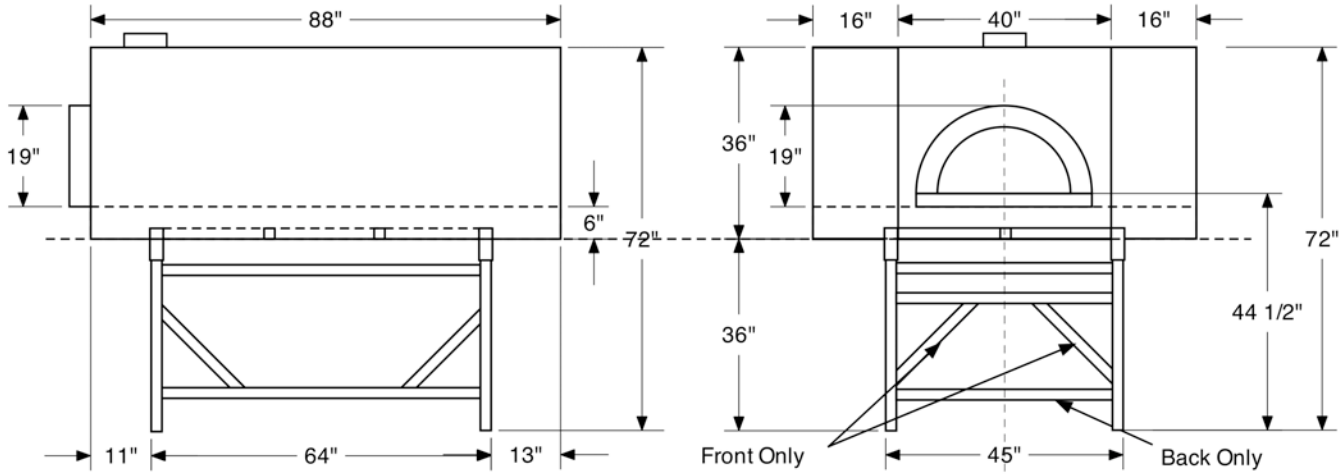


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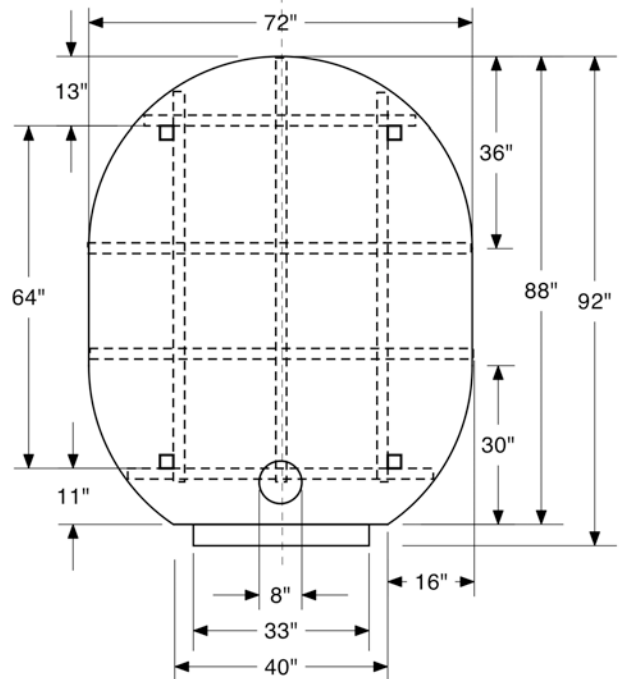
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Modena2G180-FA (Fully Assembled)



Modena2G180



Modena2G180 Stand and Enclosure
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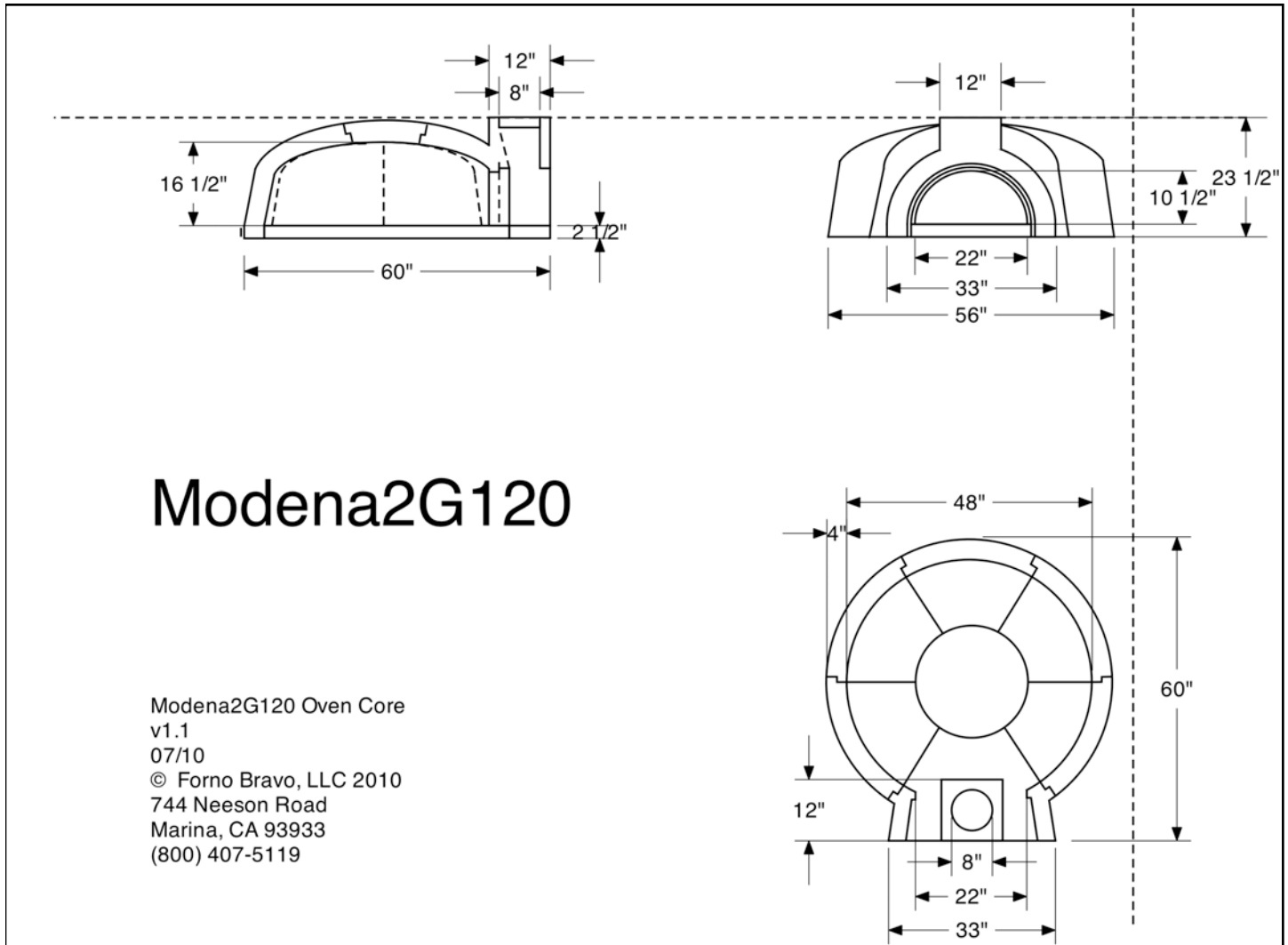


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Modena2G120-OK (Oven Kit)



Modena2G120

Modena2G120 Oven Core
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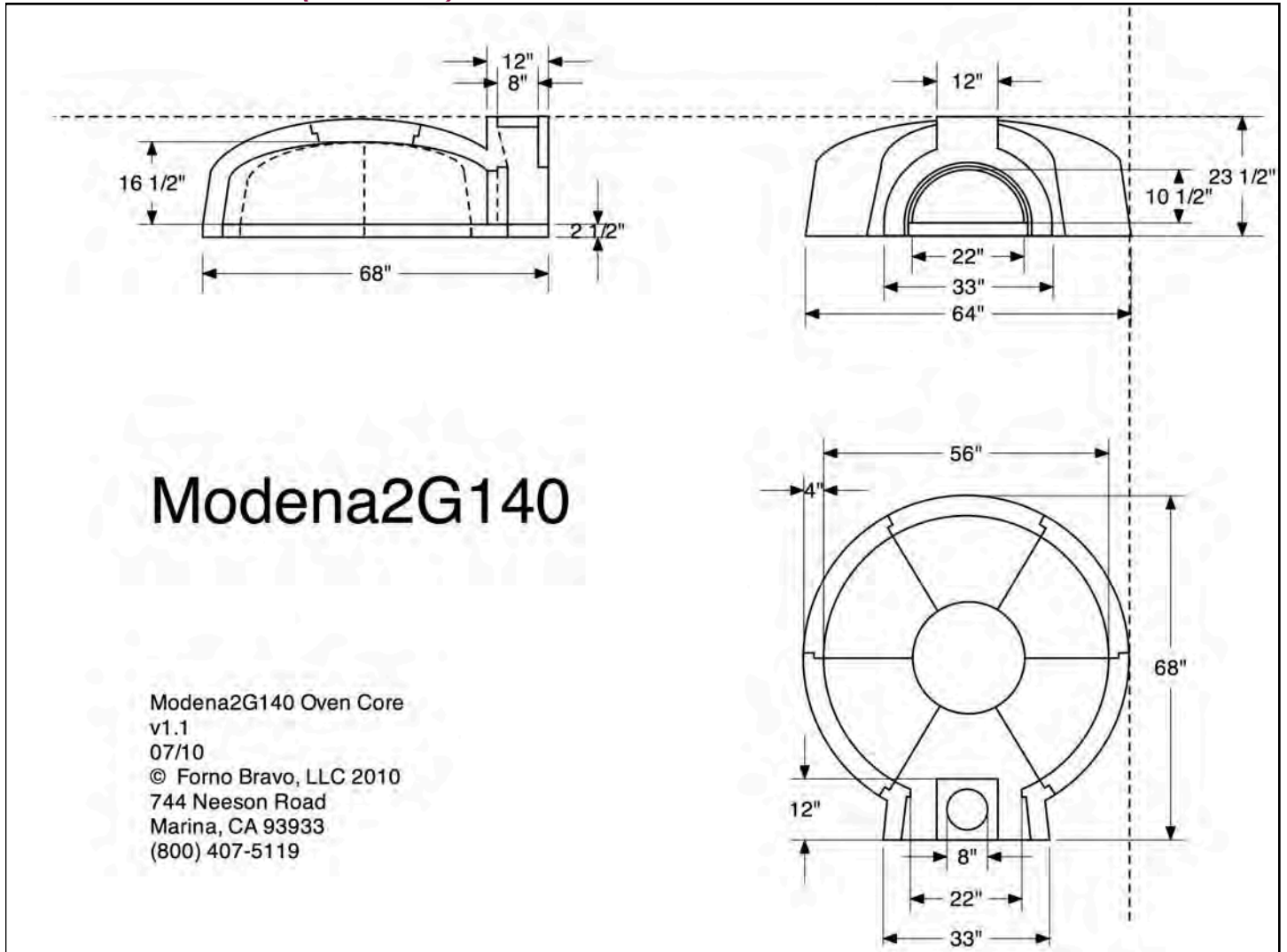


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Modena2G140-OK (Oven Kit)



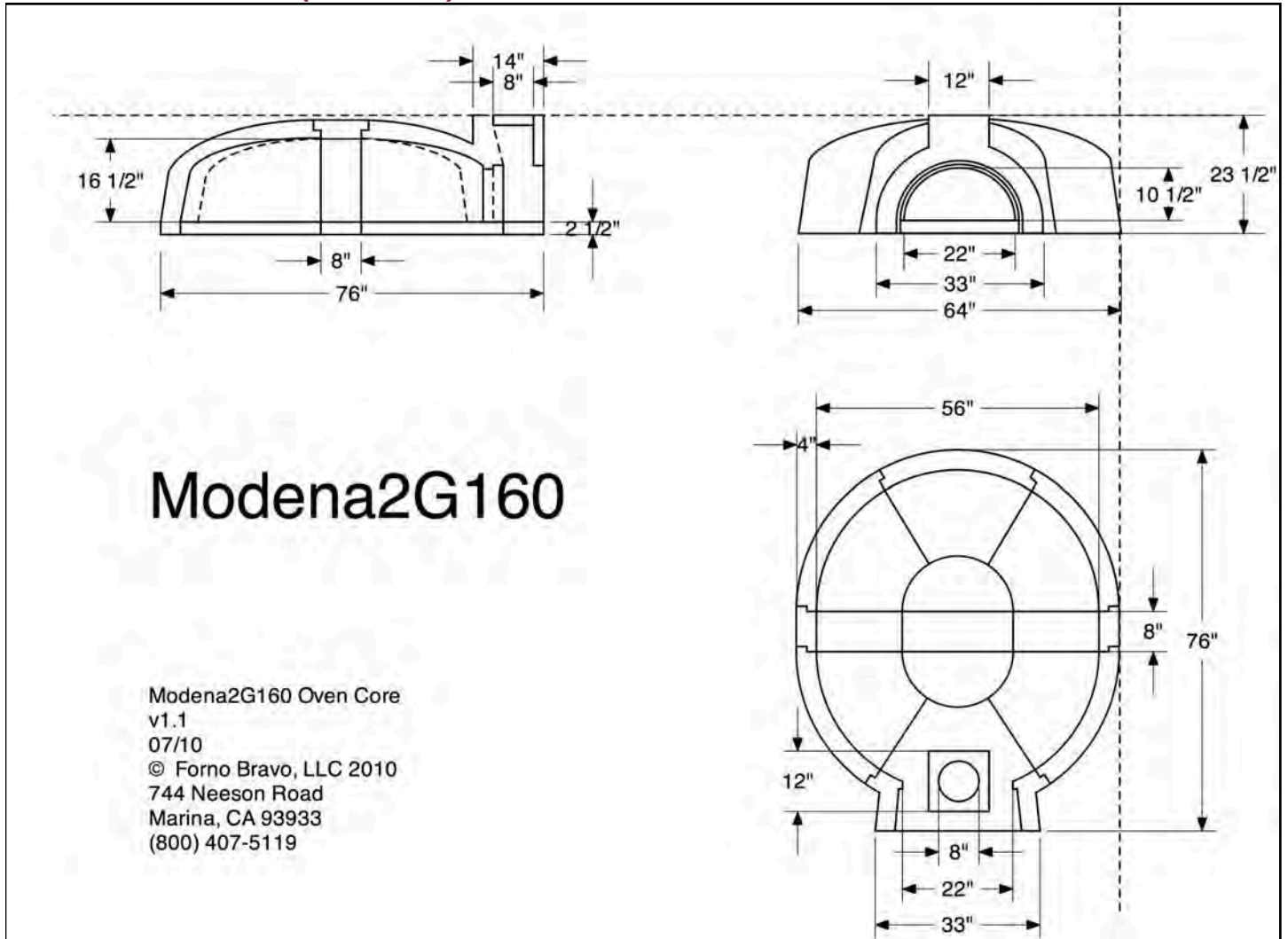


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Modena2G160-OK (Oven Kit)





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Specification Sheet

Modena2G160-OK (Oven Kit)

