

# FORNO BRAVO

THE WORLD'S FINEST PIZZA OVENS

## Cross-Linking Instructions

- Cross-linking your website and fornobravo.com is an essential co-marketing effort. Your website and location listing on our Dealer Locator provides a local resource for purchase and support to end-users who utilize fornobravo.com to make a purchase decision. The link to fornobravo.com provides your customers access to a wealth of information on product selection and wood-fire oven cooking to help them make purchase decisions with your assistance. The attached site map of fornobravo.com illustrates the extensive amount of information available to both you and your customers.

## Commercial Dealer Website:

- Using the Forno Bravo logo, hyperlink the image to: [www.fornobravo.com](http://www.fornobravo.com)

## Marketing copy for your website:

- wide range of sizes and configurations
- faster heat-up
- superior thermal performance
- authentic Italian design; made in USA
- wood, gas, or gas/wood options
- Intertek listed in US and Canada
- unrivaled durability

## Commercial Products:

### Assembled Commercial Pizza Ovens

Forno Bravo provides three assembled commercial pizza oven product families—each available with two fuel options: wood-only, or gas with gas/wood combo. Our assembled ovens are shipped ready to fire. Just set it, connect it and light it.

- [The Modena2G FA Series](#). A family of ultra-premium ovens designed for high volume, high throughput pizzerias and restaurants looking to feature an Italian style oven.
- [The Professionale FA Series](#). A family of smaller commercial ovens designed for restaurants looking for a wood or gas-fired oven to complement their other cooking equipment.
- [The Napoli Series](#). A family of traditional Naples-style ovens based on the Modena2G OK (oven kit) that feature a center oven vent and distinctive tiled Igloo enclosure. Perfect for a VPN or Pizza Napoletana restaurant.
- [The Roma Series](#). A family of indoor/outdoor, transportable ovens based on the Professionale OK (oven kit) designed for restaurants and professional food service companies looking for an attractive, traditional stucco enclosure.

### Modular Commercial Pizza Oven Kits

Designed for customers who either do not have forklift access to their kitchen, or who want a custom stand or enclosure, the Forno Bravo Modular Oven Kits provide everything you need to install your oven—either wood-fired or [Gas with Gas/Wood Combo](#). And two people can carry each piece up stairs or through a standard doorway.

Each Forno Bravo commercial oven features a massive, fully interlocking dome with an integral vent, and a 2 1/2" thick industrial baking tile floor. Unlike other oven kits that do not include the insulation and mortar that are necessary for proper assembly, the Forno Bravo Oven Kits include everything you need—including ultra-thick 100% ceramic insulation for both the oven dome and floor.

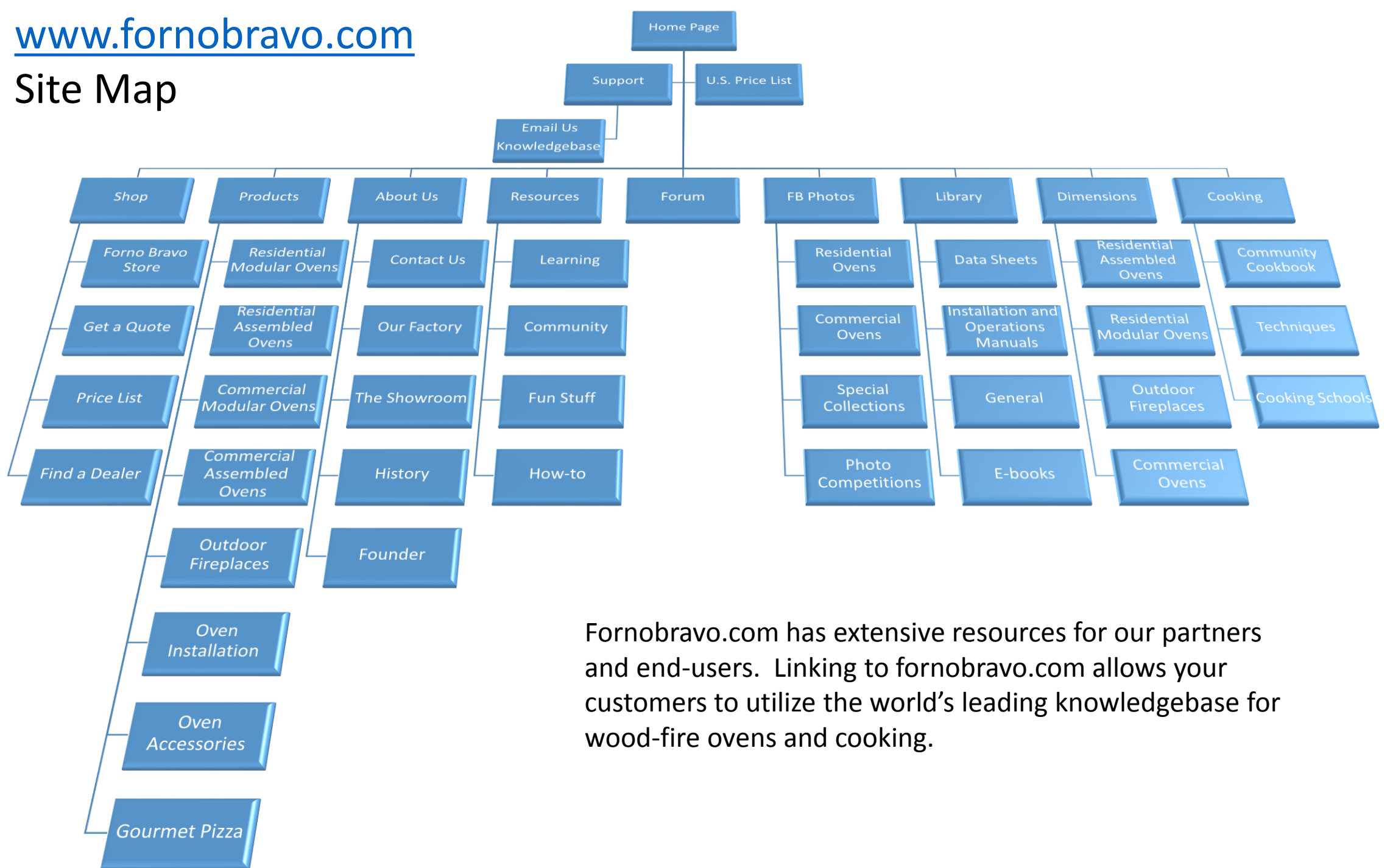
There are two Forno Bravo Modular Oven Kit product families:

- [The Professionale OK Series](#). A family of smaller oven kits designed for restaurants looking for a wood or gas-fired oven to compliment their other cooking equipment.
- [The Modena2G OK Series](#). A family of ultra-premium oven kits designed for high volume, high throughput pizzerias and restaurants looking to feature an Italian style oven.

Every Forno Bravo commercial pizza oven is designed to continuously maintain the 800°F+ baking temperature required for 90-second Pizza Napoletana.

For additional information or assistance, please contact Forno Bravo at: [sales@fornobravo.com](mailto:sales@fornobravo.com)

# Site Map



Fornobravo.com has extensive resources for our partners and end-users. Linking to fornobravo.com allows your customers to utilize the world's leading knowledgebase for wood-fire ovens and cooking.