



Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

Primavera Series Wood Pizza Ovens

Real Wood-Fired Cooking; Real Easy

The Primavera Series is a family of fully-assembled pizza ovens. These innovative ovens deliver a true Italian wood-fired cooking experience in a package designed to fit in almost any backyard or patio—and most budgets. Using high-tech refractories and space-age insulators, the Primavera ovens strike the perfect balance between capability/performance, and size/weight. Both ovens require virtually zero assembly, and they can be set up without specialized tools or equipment.

The Primavera60 offers a 24” cooking floor, and comes with a decorative metal stand, while the Primavera70 delivers more cooking space with a 28” cooking floor—though it must be placed on an owner-provided stand or cooking island.

These assembled ovens are the right choice for homeowners who do not have the space, time or budget for a larger wood oven, but still want to enjoy authentic wood-fired cooking, Vera Pizza Napoletana and hearth bread. The Primavera60’s 24” internal round cooking floor is large enough for true “fire-in-the-oven” pizza baking and roasting, where the 28” Primavera70 oven is capable of baking multiple pizzas at a time, and handling a larger number of roasting pans or loaves of bread. Both ovens offer a larger usable cooking surface than other small wood-fired ovens.

Both ovens features a 6” oven landing, which is perfect for keeping food warm, and for holding pots and roasting pans as they go in and out of the oven.

The ovens also include a traditional Italian-style vent and chimney. The chimney is essential to proper oven operation, allowing efficient heat movement for authentic high-heat cooking. On a practical note, it keeps hot air and smoke away from the chef, and keeps the front of the oven less sooty.

The Primavera60 oven’s attractive black powder-coated metal stand can be set up using a standard wrench.

Using commercial-grade refractories and insulators, the Primavera ovens combine fast heat-up (as quick as 20 minutes) with excellent heat-holding capabilities. The outer shell of the oven stays cool, while the oven chamber easily maintains 750°F plus, to bake authentic Italian pizza in two minutes. The oven dome and floor are rated for operation at temperatures up to 2300°F—far greater than the oven would ever reach.

The oven includes a steel door. Optional accessories include a pizza placing peel, a round turning peel, an oven brush, oven rake, oven shovel and infrared thermometer.



Fully finished and ready to cook; Just set it down and go.

The Primavera Oven

	Cooking Surface (in)	Area (in ²)	Heat up (min)	Pizzas (10")	Bread (lbs)
Primavera60	24”	452	20	1	10
Primavera70	28”	615	20	2	14

Oven Specifications

Primavera60

Internal cooking floor: 24” round
Oven landing: 6” deep
Oven opening: 16” wide x 9.5” high
Oven width: 37”
Enclosure height: 64” (from the ground)
Cooking floor height: 38” (from the ground)
Weight: about 450 pounds (not including the stand)

Primavera70

Internal cooking floor: 28” round
Oven landing: 6” deep
Oven opening: 16” wide x 9.5” high
Oven width: 41”
Enclosure height: 26” (from the base to the enclosure top)
Weight: about 600 pounds

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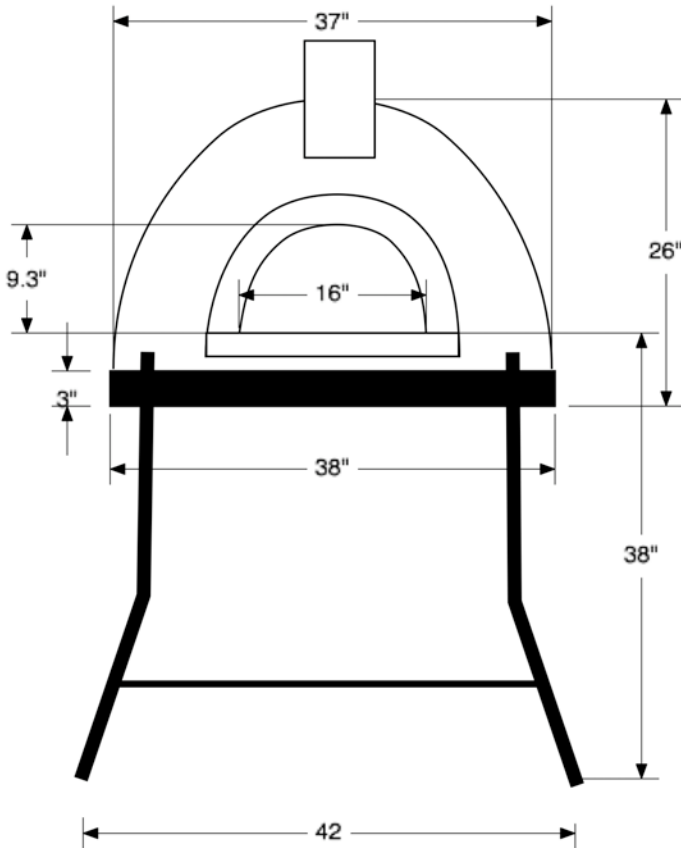


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Primavera60 Dimensions



Primavera70 Dimensions

