



Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

Giardino Series

Modular Refractory Pizza Ovens Kits

A Custom Pizza Oven Made Easy

The Forno Bravo Giardino Series makes it easy to install an authentic, small custom pizza oven—for the first time. Fabricated using the industry’s highest quality refractory and insulating materials, the Giardino ovens offer the perfect balance between size/weight and cooking capacity. These wonderful ovens can be quickly assembled, while still allowing a homeowner, builder or DIY-er to build a fully custom enclosure. All at a price a lot lower than you would think.

Like the popular Forno Bravo Primavera ovens, the Giardino Series offer the industry’s fastest heat-up times (20 minutes) and excellent heat retention—for perfect pizza making, hearth bread baking, roasting and grilling.

The ovens are available in two sizes: 24” and 28” rounds, with a 6” landing. Each Giardino oven kit provides everything you need to assemble a fully insulated oven core. Building a wood oven has never been so easy.

The Giardino Series ovens are based on three unique technologies for a residential wood oven:

- The oven dome is produced using a 38% alumina (81% alumina and silica) refractory material cast in a two-sided, vibrated form—a higher quality process than other residential pizza ovens.
- The oven floor is made using large 12”x12” commercial-grade (2,700psi compressed and 2650°F kiln-fired) floor tiles—superior to any other residential oven.
- Each Giardino kit provides everything you need to install your oven core, including high-tech ceramic oven dome and floor insulation, high temp mortar, and a terracotta chimney—you add the stand blocks, concrete and stucco.

The Giardino Series features a monoblock dome and vent design making assembly incredibly simple. With zero seams, the Giardino ovens offer excellent heat retention and cooking performance, and much better durability than other small residential ovens. The Giardino ovens also provide a steel door and thermometer—essential for baking and roasting.

For applications that require a longer chimney, the Giardino ovens can be fitted with an adapter for either a 6” UL103 chimney system, or 6” single wall stainless steel chimney pipe.

The Giardino ovens can be installed either on a site-built concrete block stand, or on a Forno Bravo metal stand frame.



The Giardino ovens are easy to assemble, and customizable.



The Giardino is available with an optional brick arch.

The Giardino Family

	Cooking Surface	Area (in ²)	Heat up	Pizzas (10")	Bread (lb.)
Giardino60	24"x29"	452	20	1	8
Giardino70	28"x33"	615	20	2	10

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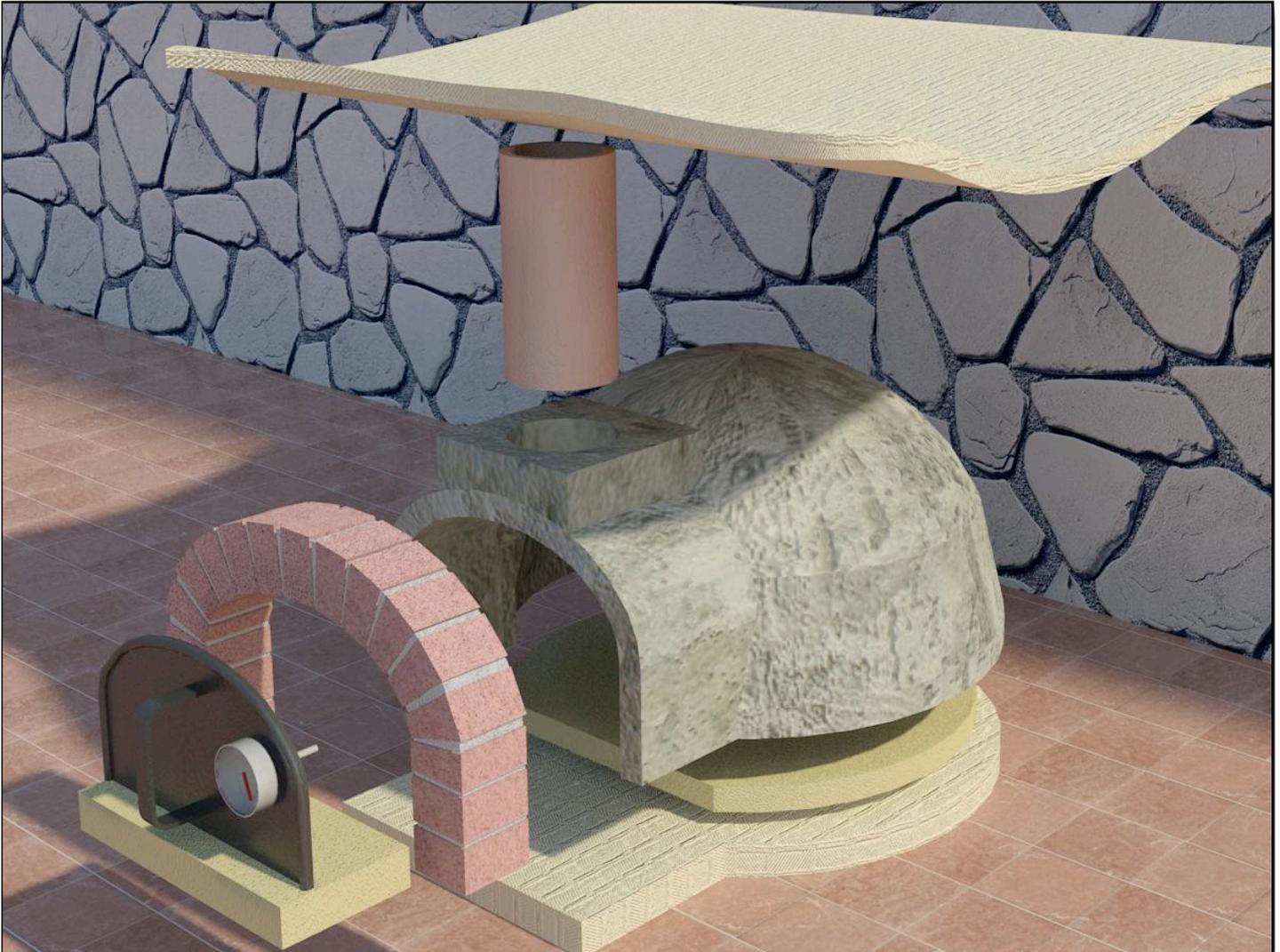


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Giardino Series: Features



1. Monoblock Dome Design.

The oven dome and vent are cast as a single piece, making the Giardino ovens easy to assemble and more durable.

2. Commercial-Grade Refractory Casting.

31% AL2O3 (81% AL2O3/SiO2) vibrated refractory dome for faster heat up and better heat retention.

3. Enclosed Cooking Floor.

The dome wraps around the floor for better thermal performance.

4. Commercial-Grade Cooking Floor.

Compressed (2,700psi), kiln fired (2650°F) 12" x 12" floor tiles hold heat better and are more durable than a cast, air dried oven floor.

5. Terracotta or Steel Chimney.

5" x 12" terracotta chimney. Optionally, you can install a 5" UL103 or stainless steel single wall chimney system.

6. Oven Opening and Landing.

The oven door can close off the oven chamber from the vent and chimney.

7. Complete, Space-Age Oven Insulation

3" of ceramic dome insulation and 2" floor insulation for easy assembly and excellent heat retention.

8. Metal Door and Dial Thermometer

Steel door with a thermometer—essential for baking

Plus. High Temp Mortar

High temp, waterproof mortar for easy oven assembly, and no extra shipping.



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Giardino Series: At-a-Glance

	Giardino60	Giardino70
Cooking Floor	24"W x 29"D	28"W x 33"D
External Dimensions	27"W x 30.5"D x 19"H	31"W x 34.5"D x 15"H
Oven Opening	16"W x 9.5"H	16"W x 9.5"H
Vent Landing	17"W x 5"D	17"W x 5"D
Dome Height	17.5"	13.5"
Monoblock Oven Dome and Vent	✓	✓
Vent Opening Diameter	5"	5"
Chimney Type	Terracotta or 6" UL103 steel	Terracotta or 6" UL103 steel
Commercial Grade, Kiln-Fired Cooking Floor	✓	✓
2-3" Ceramic Blanket Insulation	50 sq. ft.	75 sq. ft.
2" Floor Ceramic Board Insulation	6 sq. ft.	7 sq. ft.
High Temp, Waterproof Mortar	25 lb.	25 lb.
Terracotta Chimney with Cap	✓	✓
Steel Door with Thermometer	✓	✓
Dome Pieces	1	1
Floor Pieces	5	5
Pizzas at a Time	1	2
Heat Up Time	20 minutes	20 minutes
Weight (dome, vent and floor)	400 lb.	450 lb.



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Giardino Series: Which Size is Right for You?

Giardino60

Our smallest wood oven, the Giardino can bake one pizza at a time. It can also bake eight loaves of bread, or two small roasting pans. If you are looking for the fun of authentic wood-fired cooking, but you have limited space and budget, the Giardino60 is for you. There is nothing else like it.

- 24" round cooking surface
- 6" deep oven landing for staging and warming food
- 1 10" pizzas
- 8 1 lb. loaves of bread
- One large roasting chicken
- 2 small roasting pans

Giardino70

The Giardino70 offers 36% more cooking space than the Giardino60—which is a lot of cooking space in a smaller oven. The Giardino70 has room for two personal pizzas at a time, and it simply holds more of everything, including bread, roasts and baking roasting pans.

- 28" round cooking surface
- 6" deep oven landing for staging and warming food
- 2 10" pizzas
- 11 1 lb. loaves of bread
- One small turkey
- 2-3 roasting pans

If the Giardino Series is too small for your cooking requirements, you should look into the Forno Bravo Casa2G Series.



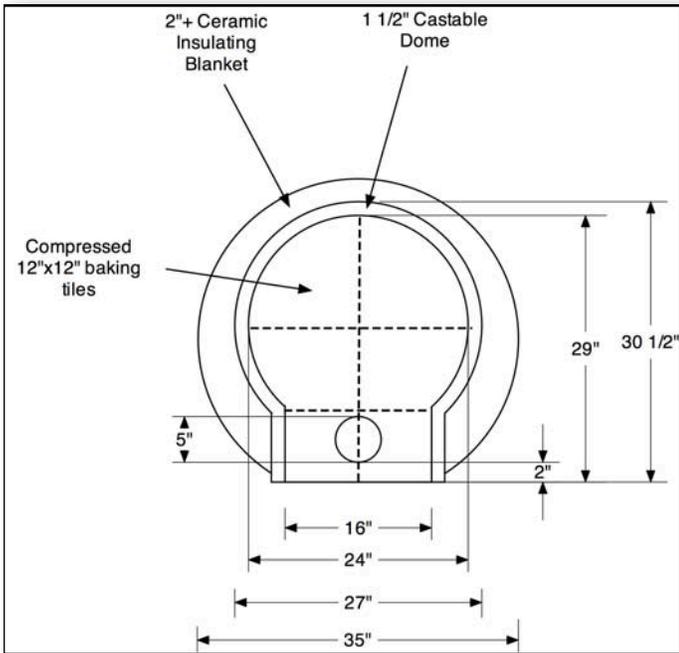
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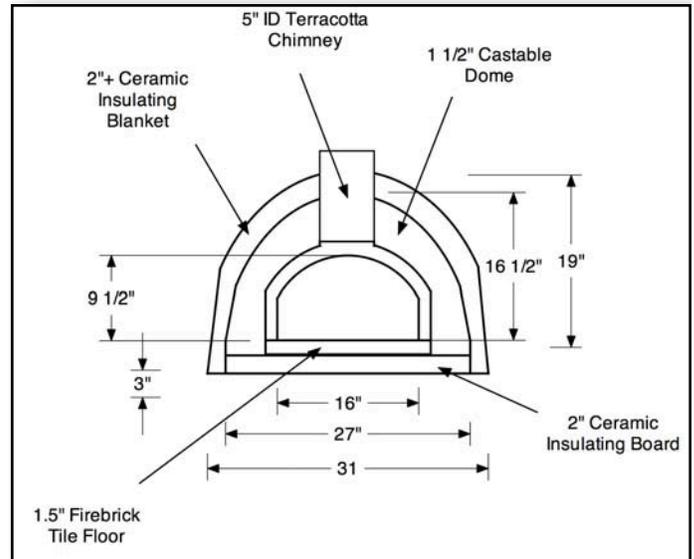
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Giardino60

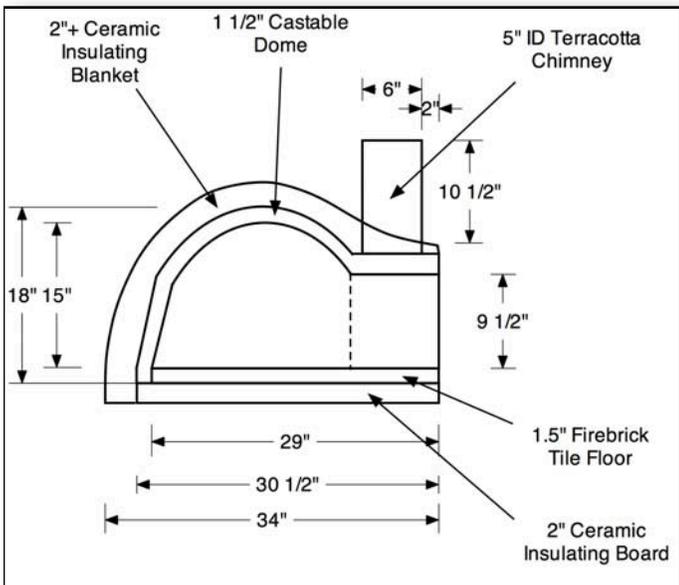
Top View



Front View



Side View





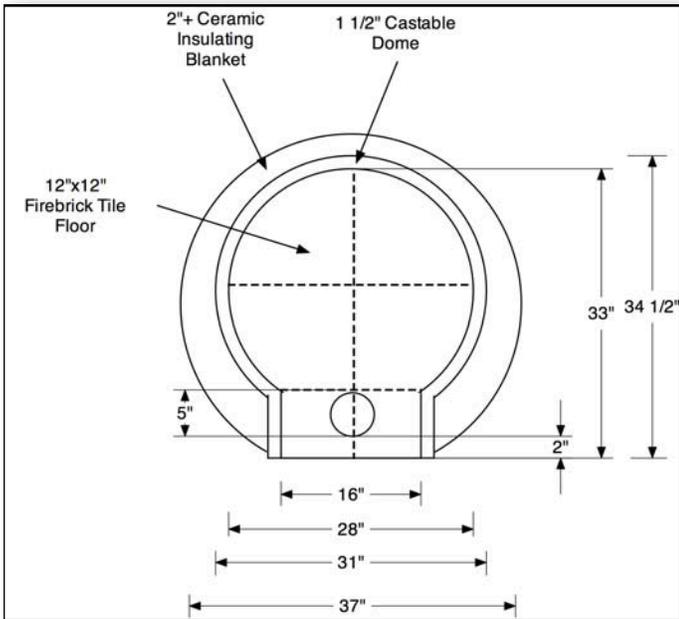
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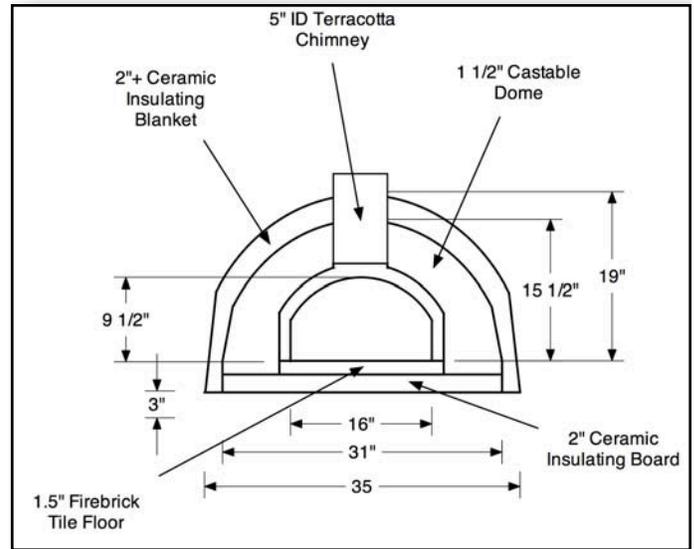
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Giardino70

Top View



Front View



Side View

