



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 Primavera ovens are available in two sizes: the Primavera60 offers a 24” cooking floor, while the Primavera70 delivers more cooking space with a 28” cooking floor. Both ovens are available with or without a metal stand, so that it can be either placed on a deck or patio, or installed on a custom stand or grill 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 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 Primavera oven's attractive and weather-proof black powder-coated metal stand can be set up using a 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 with a thermometer. 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 (lb.)
Primavera60	24”x31”	452	20	1	10
Primavera70	28”x35”	615	20	2	14

Primavera Oven Configurations

Primavera60—24” oven with metal stand

Primavera70—28” oven with metal stand

Primavera60ns—24” oven without metal stand

Primavera70ns—28” oven without metal stand

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Oven Specifications

Primavera60

Internal cooking floor: 24"x31"

Oven landing: 6" deep

Oven opening: 16" wide x 9.5" high

Oven width: 38"

Weight: about 450 pounds (not including the stand)

Can be lifted by 4 strong people

Primavera70

Internal cooking floor: 28"x35"

Oven landing: 6" deep

Oven opening: 16" wide x 9.5" high

Oven width: 42"

Weight: about 600 pounds (not including the stand)

Can be lifted by 4-6 strong people

Oven Photos

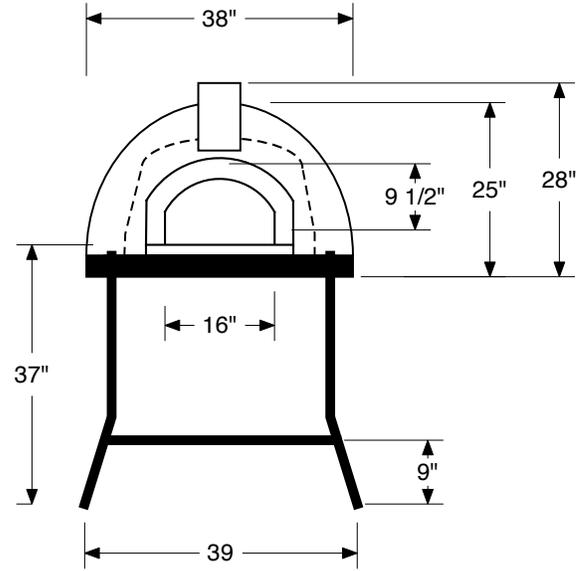
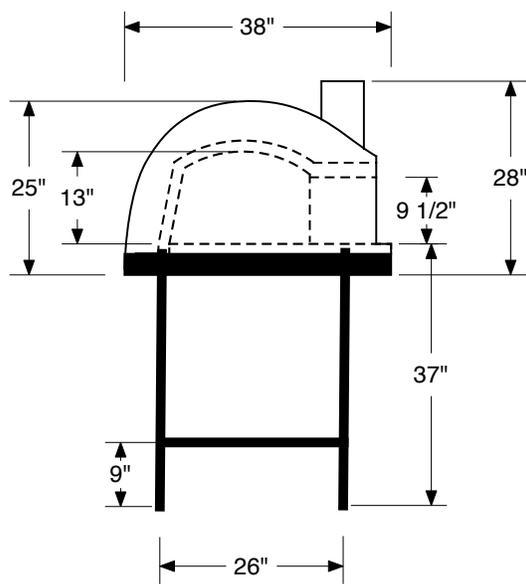


Primavera without the stand for installation on a grill island



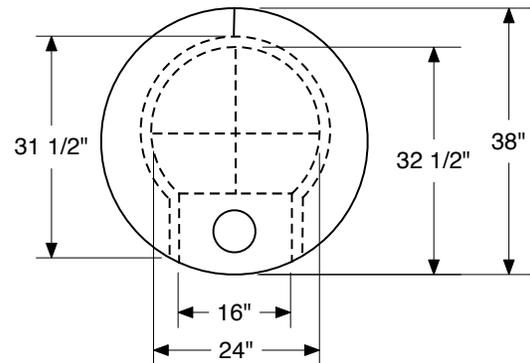


Oven Dimensions



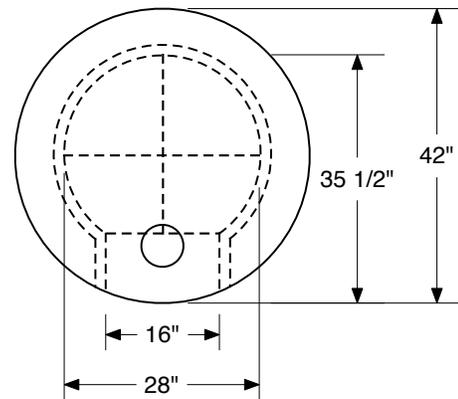
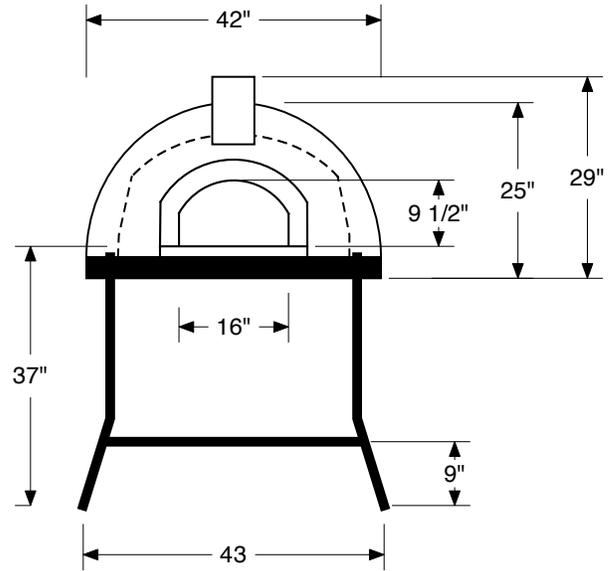
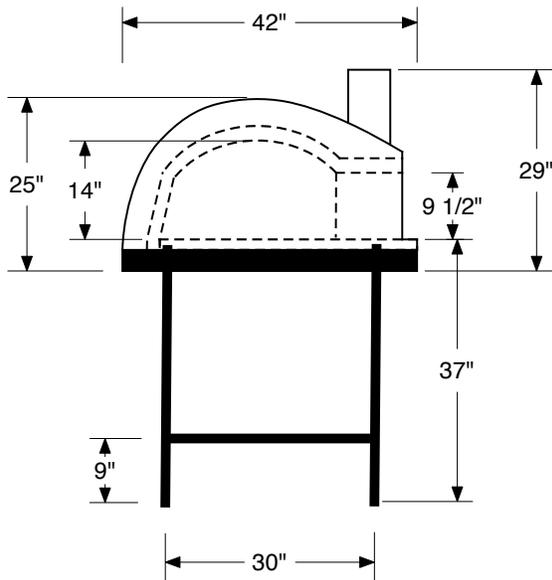
Forno Bravo
Primavera60

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Oven Dimensions



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