



Forno Bravo

Authentic Italian Wood-Fired Ovens

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Why You Should Not Use a Gas-Fired Oven at Home

We do not recommend gas fired ovens for homeowners for three reasons. First, there are some serious safety issues. Pizza ovens are small and enclosed, and even a small leak can leave enough gas in an oven to be unsafe and capable of exploding. Our commercial gas-fired ovens have very sophisticated burners, controls and shut-offs that minimize risk, but they cost \$3,000 by themselves. The scope of the safety problem is very large, with the possibility of a life-threatening explosion.

Second, commercial gas-fired ovens are operated in a commercial setting by professionals. We have concerns about a potentially dangerous gas-fired oven being operated by friends, neighbors or even children. Even if a problem were to never occur, the stress of worrying about oven safety would detract from the enjoyment of owning a pizza oven.

Third, a gas fire has much less potential energy than a wood fire, so gas-fired ovens take a long time to heat up from scratch. Gas does a good job of holding a commercial oven at cooking temperature because those ovens never fully cool down. Still, it can take hours for a gas burner to heat up an oven from a cold start -- which is what homeowners do with their ovens. The Forno Bravo wood-fired ovens heat up in about 45 minutes, which is why they are so popular.