

Manufacturer / Expert	Inside Diameter:	Inside Height:	Calculated Height / Diameter Ratio>>>	Opening Dimension		Actual opening height %	Site Link (if any)
				Width	Height		
SAMPLING OF COMMERCIALY AVAILABLE OVENS:							
MAM 505 Commercial Italian Oven	53.0	17.0	32.1%	22.8	11.3	66.2%	http://www.brickovens.biz/equipment/oven-info/mam-505-wood.pdf
MAM 405	39.5	17.0	43.0%	19.8	11.5	67.6%	http://www.brickovens.biz/equipment/oven-info/mam-405-wood.pdf
Forno Bravo Modena Commercial Series	47.8	16.5	34.6%	22.0	10.6	64.2%	http://www.fornobravo.com/commercial_pizza_oven/pizza_oven_specs/modena_series.html
Forno Bravo Casa 110	43.2	19.7	45.5%	18.9	11.8	60.0%	http://www.fornobravo.com/residential_pizza_oven/pizza_oven_specs/casa110.html
Vesuvio FVR 100 (Mugnaini, Valoriani)	39.4	19.7	50.0%	19.7	11.8	59.9%	
AVERAGE	44.6	18.0	40.3%	20.6	11.4	63.4%	
NEOPOLITAN STYLE OVEN RECOMMENDED DESIGN SPECS:							
PizzaNapoletana's Recommendations	42.0	12.4	29.4%	17.3	8.7	70.4%	http://www.pizzamaking.com/forum/index.php/topic,1118.0.html (note: 42" was smallest recommended size) Rule: Diameter / 3.4
Neopolitan Volta Bassa Standard, Per James @ Forno Bravo	42.0	13.9	33.0%	17.3	8.7	62.8%	http://www.fornobravo.com/forum/f6/naples-style-oven-91.html Opening dimensions copied from pizzanapoletana's recommendations since not quoted by James
AVERAGE	42.0	13.1	31.2%	17.3	8.7	66.4%	

Note: Some dimensions converted from centimeters to inches