



Forno Braga

Ready to Cook - Double Insulated - Woodfired Brick Oven

Now with cast aluminum doors!

The Forno Braga woodfired oven is the perfect all rounder:

It cooks anything you can cook in a conventional oven such as stews, roasts, chicken, fresh, breads, pizza, cakes – you name it. Whether you want to turn a simple family meal into something special, surprise your guests with an extraordinary meal cooked in your woodfired oven, or throw a pizza party for the kids, your Forno Braga woodfired oven does it all. This woodfired oven is our best seller and with its charming looks it is a true jewel in any outdoor area. Plus its ease of use can turn any cook into a master chef. The 37cm doors (now in cast aluminium for the 100x100 and 120x120 models) allow you to better control the wood fire and thus the temperature inside the oven for the different kinds of cooking.

The double door features a hole that is designed to fit our optional rotisserie accessory for spit roasting. When not used, the hole is covered by a metal flap. In the back wall of the dome there is a protrusion for the spit.

BrusticsTM
GET FIRED UP

European Woodfired Oven

The Forno Braga woodfired ovens are real brick ovens made in Portugal which is widely known for its superb clay quality and craftsmanship; Portugal, like other Mediterranean countries, has kept up the ancient tradition of woodfired cooking. They are hand made by Impexfire who have **produced over 200,000** ovens since 1992.

It is the perfect all-rounder.

It cooks anything you can cook in a conventional oven such as **stews, roasts, chicken, fish, breads, pizza, cakes** – you name it. Whether you want to turn a simple family meal into something special, surprise your guests with an extraordinary meal cooked in your woodfired oven, or throw a pizza party for the kids, your Forno Braga woodfired oven does it all.



Exceptional Features

Specially made with extra insulation for **Brustics Euro Woodfired Ovens**, Stainless Steel door and flue, your Forno Braga oven **will keep its heat for hours**.

The 37cm double doors allow you to better control the wood fire and thus the temperature inside the oven for different kinds of cooking.

See the manual that comes with your oven. The double door also features a hole that is designed to fit a rotisserie for spit roasting (available as an optional accessory). In the back wall of the dome there is a protrusion for the spit. When not used, the hole is covered by a metal flap.

Forno Braga ovens are made of refractory clay bricks, fired in a woodfired tunnel oven at 900C° to 1000C° for 72 hours.



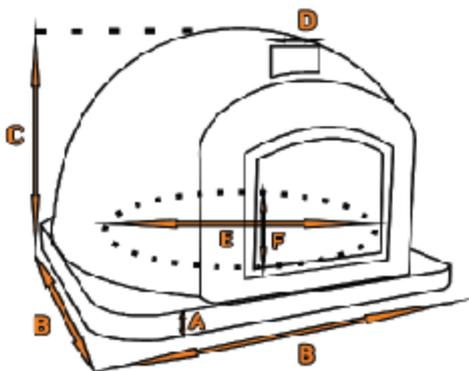
Complete and Ready to Cook

Includes:

- Cast aluminium door (excl. the 90x90 model, which is stainless steel; see sizes below)
- Stainless steel chimney and cowl
- Chimney valve
- 1 x Pot of Ultrafire sealant kit
- Free clay oven dish

Optional - Stainless Steel Roasting spit (see costs below)

Their composition allows them to absorb heat quickly and retain heat for long periods, therefore saving fuel. The cooking floor of the oven is made from refractory tiles that are resistant to high temperatures. For the best results, pizza and breads should be baked directly on the oven floor, as the heat retained in the refractory tiles is an important detail for the cooking process.



SIZE	A (cm)	B	C	D	E	F	Door	Weight	Price	Roasting Spit
100x100	6	98.5	73	14	78	83	w:40cm h:33cm	550kg	\$2955	\$189.50
120x120	6	118.5	77	14	97	102	w:40cm h:33cm	850kg	\$3495	\$199.50

Note: as the ovens are assembled completely by hand, please allow a difference of more or less than 1-2cm for each measurement.

* Stainless steel door only.

BRUSTICS EURO WOOD FIRED OVENS
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