



Premio Series

Premium Precast Pizza Ovens

The Forno Bravo Premio Series is a family of premium modular ovens designed for home and garden applications. The Premio ovens offer the serious chef a number of special, hard-to-find wood-fired oven features, including a large 24" oven landing, a decorative refractory arch, a cast iron door frame with a hinged, insulated oven door, air/temperature control, and a thermometer.

The Premio family's terracotta arch, oven landing and door make a beautiful Mediterranean visual statement, while the door insulation, airflow regulator and temperature gauge provide the serious chef useful features.

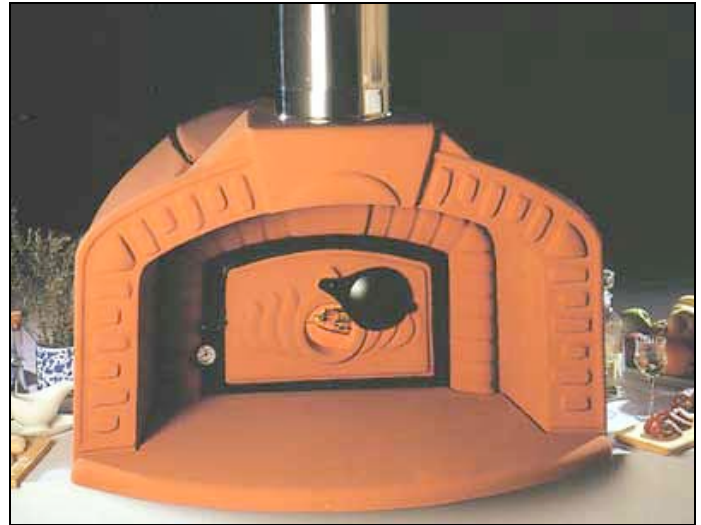
These ovens are built by Italy's largest producer of refractory ovens, and like all the Forno Bravo ovens, provide a world-class cooking experience.

Fabricated using the same 2" refined refractory material as our commercial ovens, the Premio ovens are available in four sizes, ranging from a 35.4" round to a 47.1" round cooking surface. Like our Casa ovens, the thermal mass of the Premio Series ovens is perfectly tuned for home use. They heat up quickly, in less than an hour, are efficient with wood fuel, and maintain their cooking temperature for hours.

The Premio Series cooking surface, constructed using 2" of the same refractory material, stores heat well and provides an optimal environment for crisp pizza and artisan breads. The Premio ovens excel at roasting and baking, giving the chef the ability to more accurately regulate temperature.

The oven's decorative arch incorporates a chimney manifold for easy connection to a steel chimney system (sold separately), and the ovens are shipped with a woven ceramic insulating blanket and three-piece pizza oven tool set.

The Premio ovens can be easily installed on a site-built concrete block stand and hearth. We can also provide a Forno Bravo Cucina metal oven stand as a special order.



The Premio ovens make a beautiful visual statement.

The Premio Family

	Cooking Surface (in)	Area (m2)	Heat up (min)	Pizzas (10")	Bread (lbs)
Premio90	35.4"	.72	45	2-3	17
Premio100	39.3"	.80	50	3-4	22
Premio110	43.2"	.95	50	4-5	26
Premio120	47.1"	1.25	50	5-6	31

Each Oven includes

- Oven dome and cooking floor
- Terracotta arch and oven landing
- Hinged, insulated door with peep hole and thermometer
- Insulating blanket
- Three-piece tool set



Premio Series:

Oven Specifications

Premio90

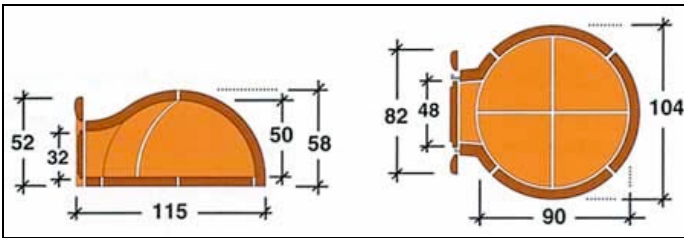
External

- 40.9"W
- 45.2"D (to oven door)
- 58.9"D (to arch end)
- 68.8"D (to landing end)
- 22.4"H

Internal 35.4" round cooking surface

Oven Opening 18.9"W x 12 6"H

Weight 790 pounds, including vent and chimney manifold



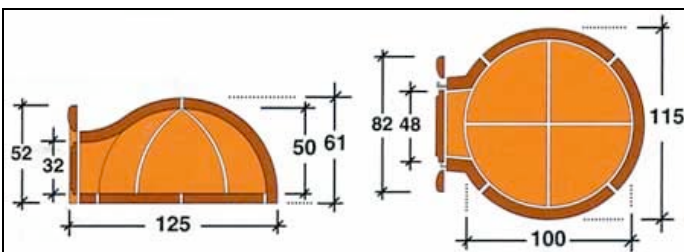
Premio100

External

- 45.2"W
- 48.7"D (to oven door)
- 62.5"D (to arch end)
- 72.3"D (to landing end)
- 24.0"H

Internal 39.3" round cooking surface

Oven Opening 18.9"W x 12 6"H **Weight** 850 pounds, including vent and chimney manifold



Premio110

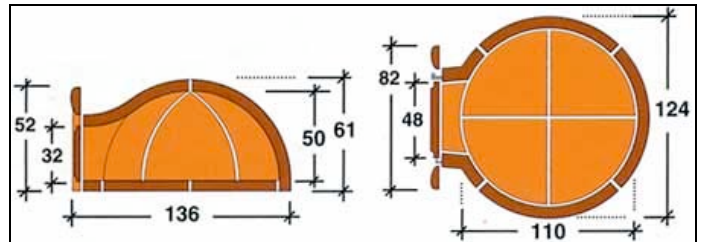
External

- 48.7"W
- 53.4"D (to oven door)
- 67.2"D (to arch end)
- 77.0"D (to landing end)
- 24.0"H

Internal 43.2" round cooking surface

Oven Opening 18.9"W x 12 6"H

Weight 950 pounds, including vent and chimney manifold



Premio120

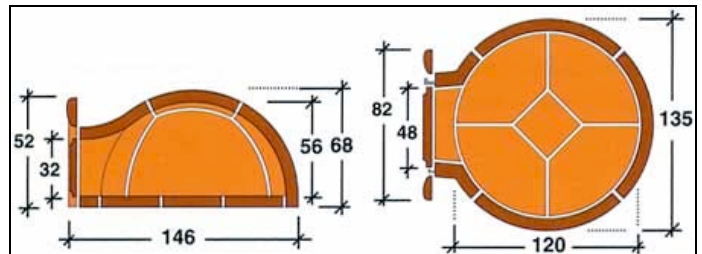
External

- 53.1"W
- 58.6"D (to oven door)
- 72.3"D (to arch end)
- 82.1"D (to landing end)
- 26.7"H

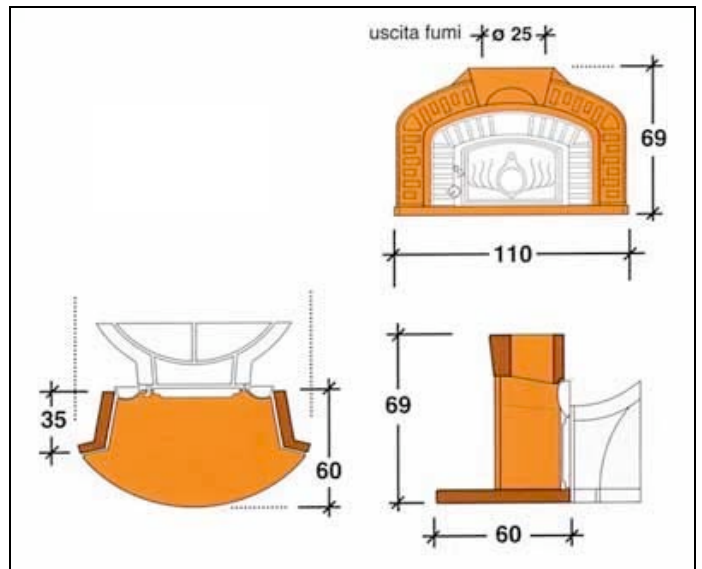
Internal 39.3" round cooking surface

Oven Opening 18.9"W x 12 6"H

Weight: 1200 pounds, including steel vent



Arch and Oven Landing



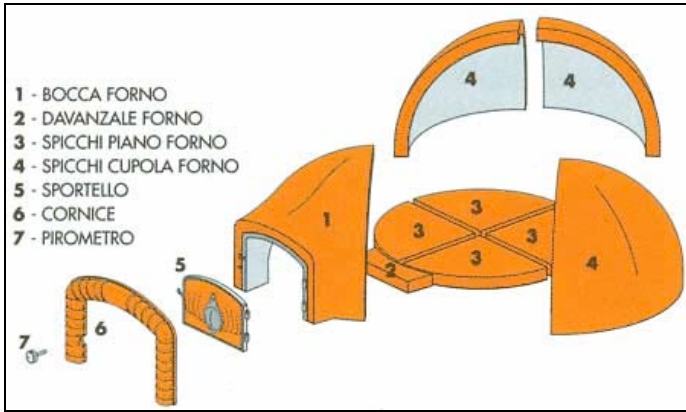


Forno Bravo

Authentic Italian Wood-Fired Ovens

Specification Sheet

Assembly



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