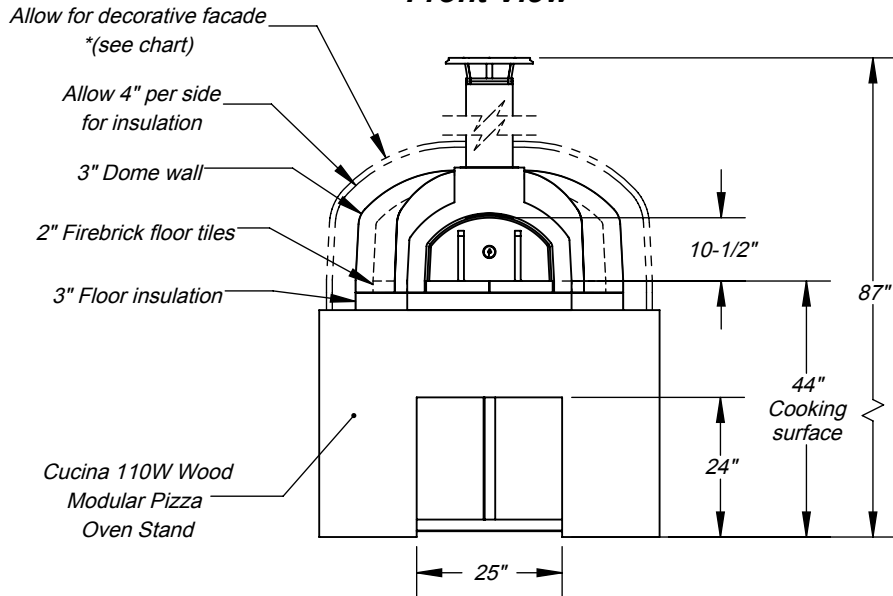
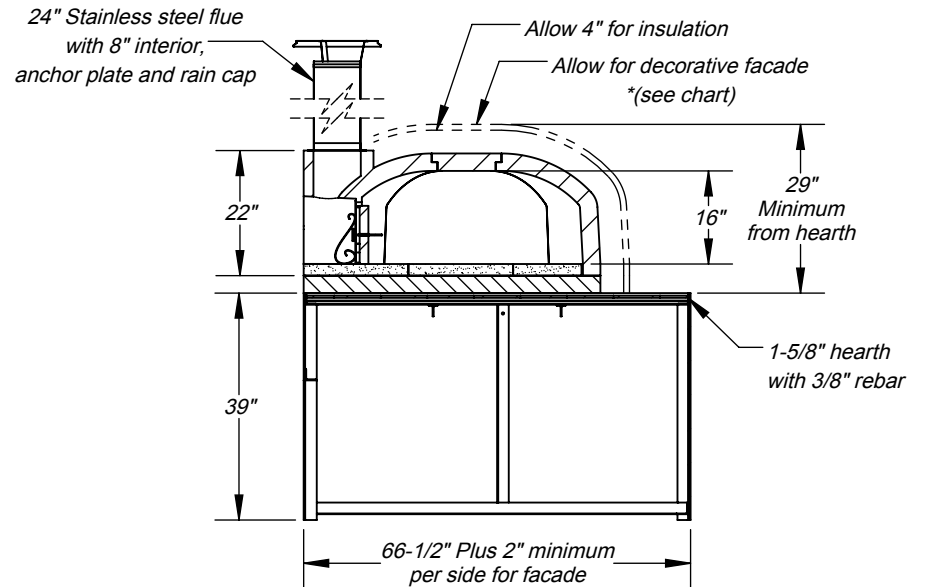


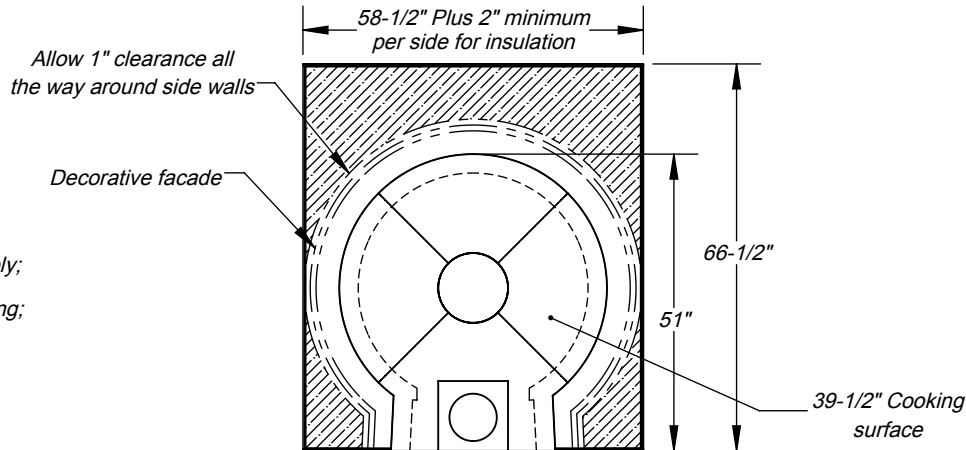
Front View



Side Elevation



Top View



Shown with Forno Bravo Cucina110W oven stand with non-combustible hearth
*(Stand sold separately)

Clearance to combustibles:

- 1" clearance all the way around side walls;
- 14" above completed dome assembly;
- 30" Side clearance from door opening;
- 36" from front of oven landing to combustibles;
- Non-combustible hearth.

Specifications:

- Wood fuel;
- 24" Stainless steel flue with 8" interior; rain cap and anchor plate comes standard.
- Crate ships 62"W x 70"D x 49"H;
- Oven and stand weight: 2031 lbs..

WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.



Decorative Facade Allowances	Depth	Width
Brick Arch	Usually 5"	N/A
Brick Landing	Usually 8"	Preference
Stucco	Approx 1"	N/A
Tile	Approx 1"	Approx 2"
Stone/Brick Veneer	Approx 1"	N/A
Brick or Masonary non veneer	Check Material Spec	N/A
UL737, UL2162, NSF-4, CAN/CGA-1.8, ANSI-Z83.11, ANSI-Z21.58, CSA 1.6-2007 Listed		
<i>For more information: www.fornobravo.com</i>		
<i>Installation guide: www.fornobravo.com/PDF/residential_install.pdf</i>		

Made in the U.S.A. Residential Wood Fired Pizza Oven



Premio2G 100W

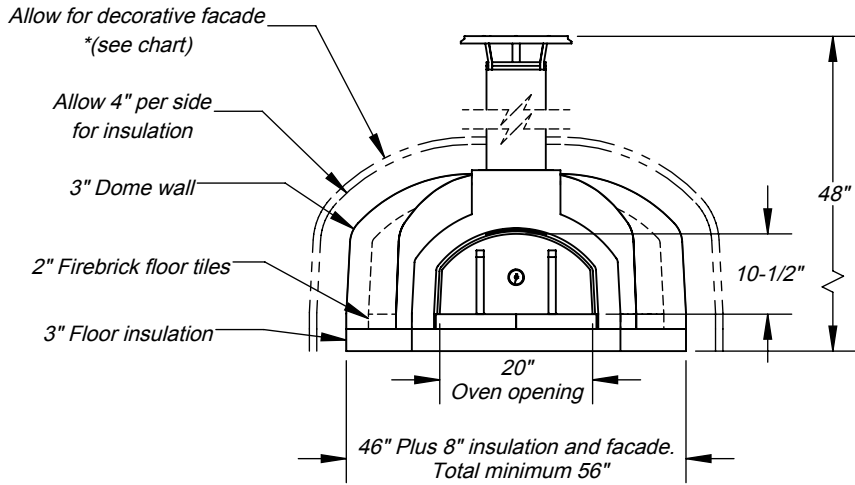
Wood Fired Pizza Oven w/ Stand

Architect Drawings SKU: FP2G100-SS-W

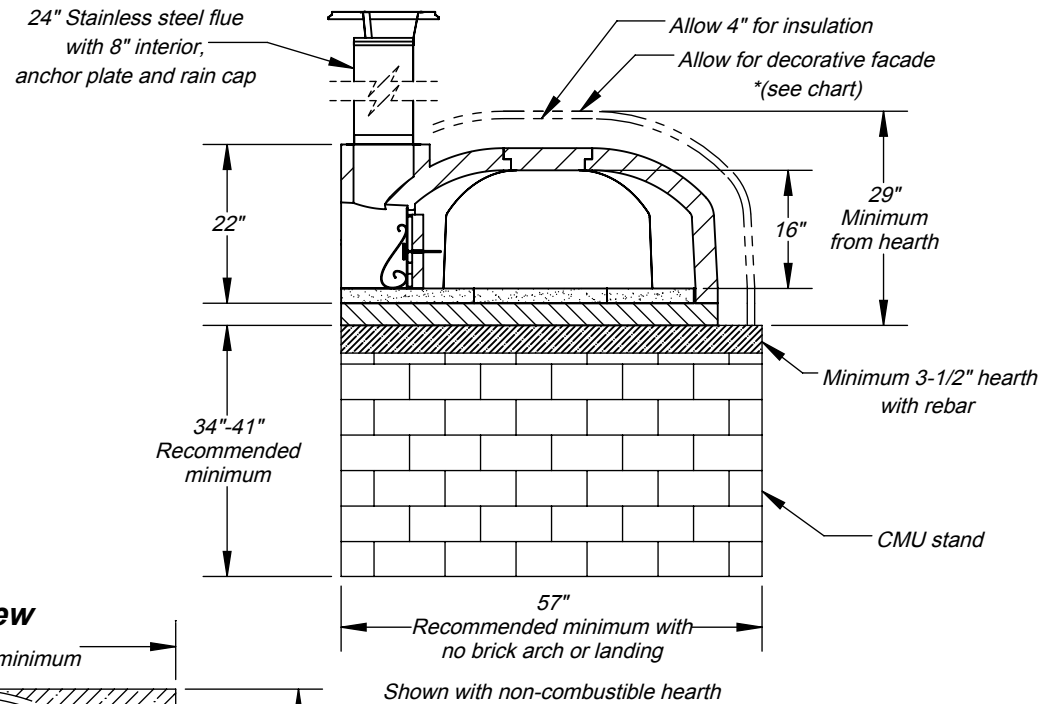
Revision 6/22/2016

Sheet: 1 of 6

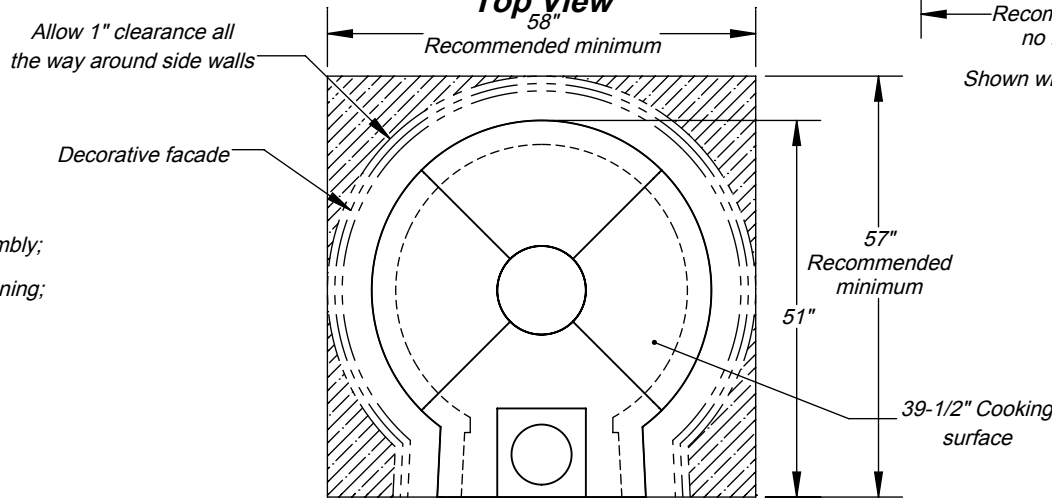
Front View



Side Elevation



Top View



Clearance to combustibles:

- 1" clearance all the way around side walls;
- 14" above completed dome assembly;
- 30" Side clearance from door opening;
- 36" from front of oven landing to combustibles;
- Non-combustible hearth.

Specifications:

- Wood fuel;
- 24" Stainless steel flue with 8" interior; rain cap and anchor plate comes standard.
- Crate ships 48"W x 54"D x 49"H;
- Oven weight: 1600 lbs..

WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual, ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed

For more information: www.fornobravo.com
 Installation guide: www.fornobravo.com/PDF/residential_install.pdf



Made in the U.S.A. Residential Wood Fired Pizza Oven

FORNO BRAVO®
 THE WORLD'S FINEST PIZZA OVENS

Premio2G 100W
 Concrete Masonry Unit (CMU)

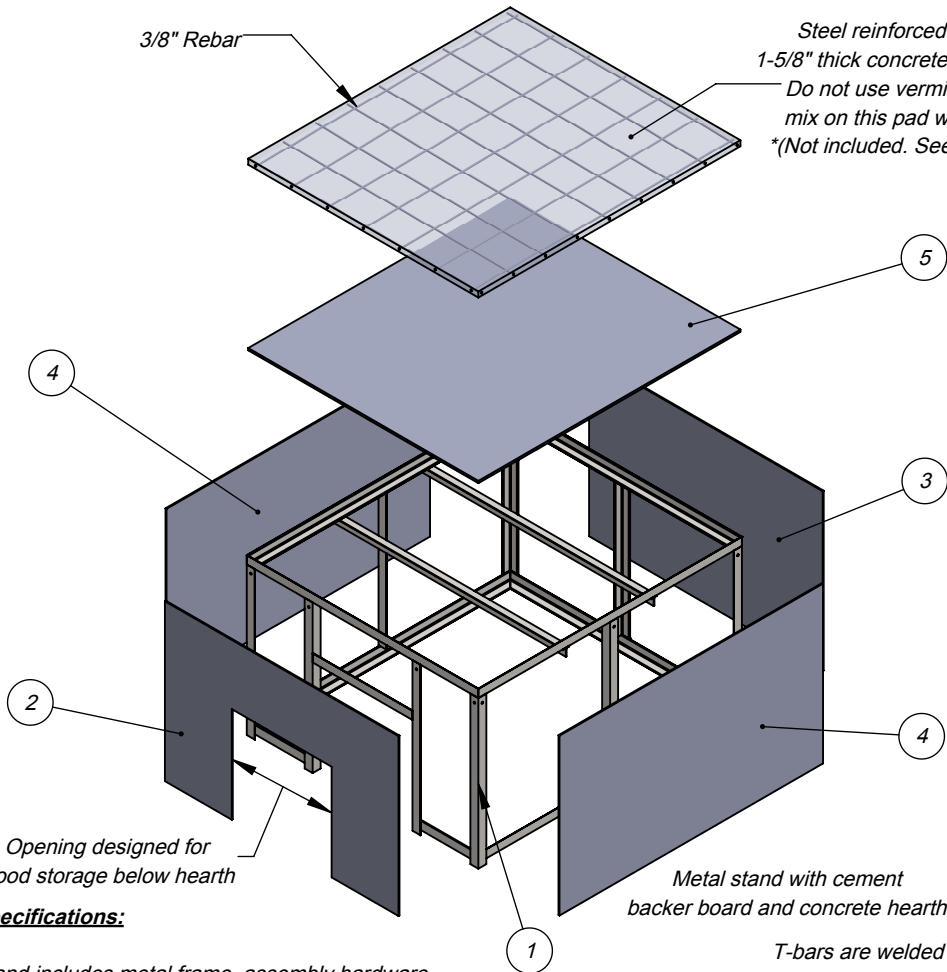
Architect Drawings

SKU: CMU

Revision 6/22/2016

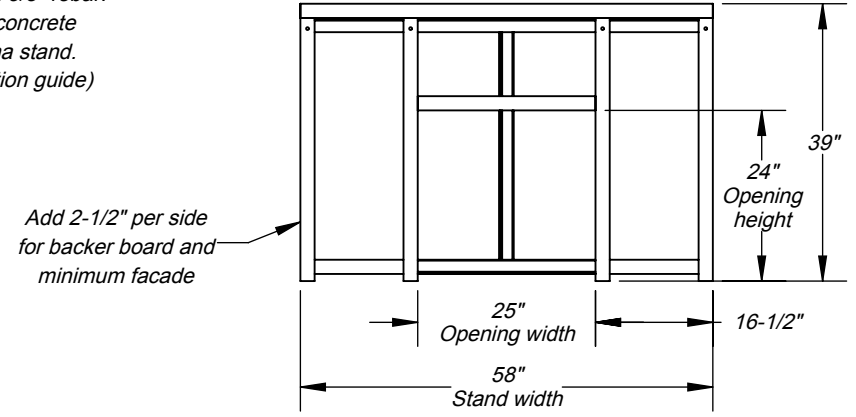
Sheet: 2 of 6

ISO View

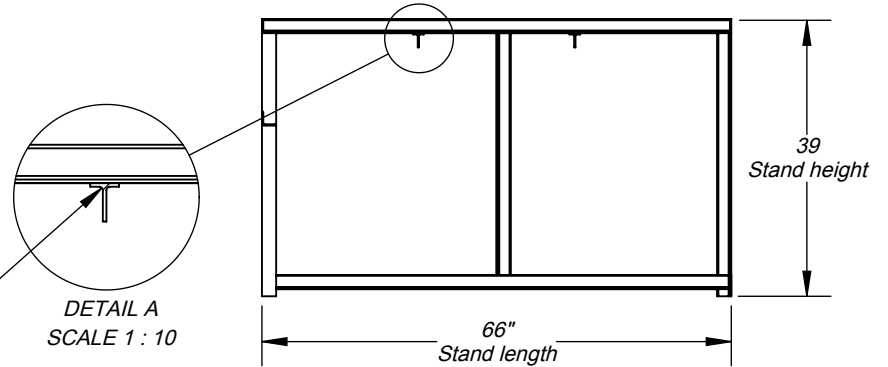


Steel reinforced hearth requires 1-5/8" thick concrete pad with 3/8" rebar. Do not use vermiculite in concrete mix on this pad with Cucina stand. *(Not included. See installation guide)

Front View



Side Elevation



Specifications:

Stand includes metal frame, assembly hardware, precut / predrilled exterior cement backer board panels.
The Cucina 110W stand works with Premio2G 100W and Casa2G 110W ovens.

*Hearth materials not included. See installation guide.

WARNING:
READ ALL INSTRUCTIONS ON INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

For more information: www.fornobravo.com
Installation guide: www.fornobravo.com/PDF/residential_install.pdf



ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina2G 110W	Metal frame substructure	1
2	Front Panel	1/4" Pre-cut Backer Board	1
3	Back Panel	1/4" Pre-cut Backer Board	1
4	Side Panel	1/4" Pre-cut Backer Board	2
5	Top Panel	1/2" Pre-cut Backer Board	1
6	Hex Bolt, 3/8" x 1"	*Not displayed	10
7	Hex Nut, 3/8"	*Not displayed	10
8	Self Tapping Screw	*Not displayed	55
	*Concrete Hearth	* See installation guide	
	*Rebar	* See installation guide	

Made in the U.S.A. Residential Wood Fired Pizza Oven

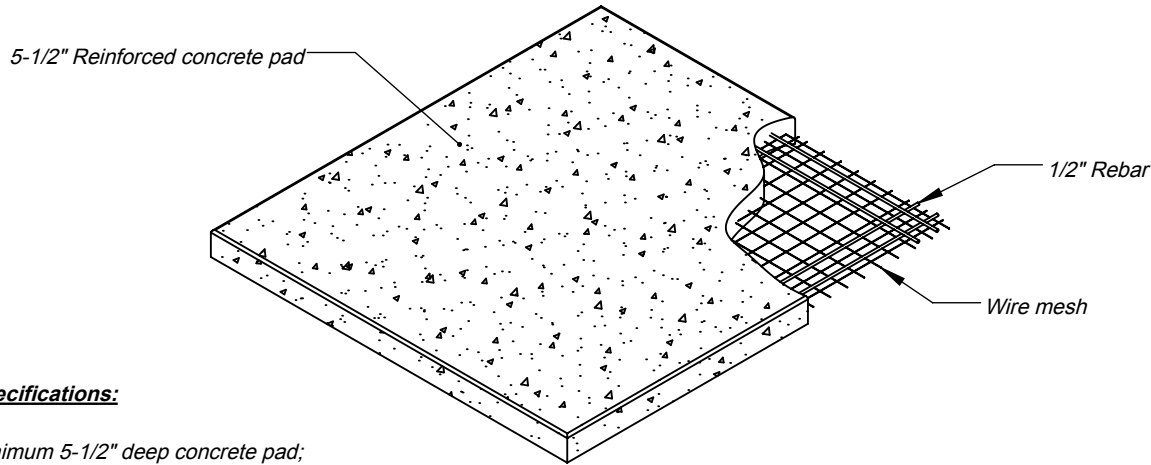
FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Cucina 110W
Wood Fired Pizza Oven Stand

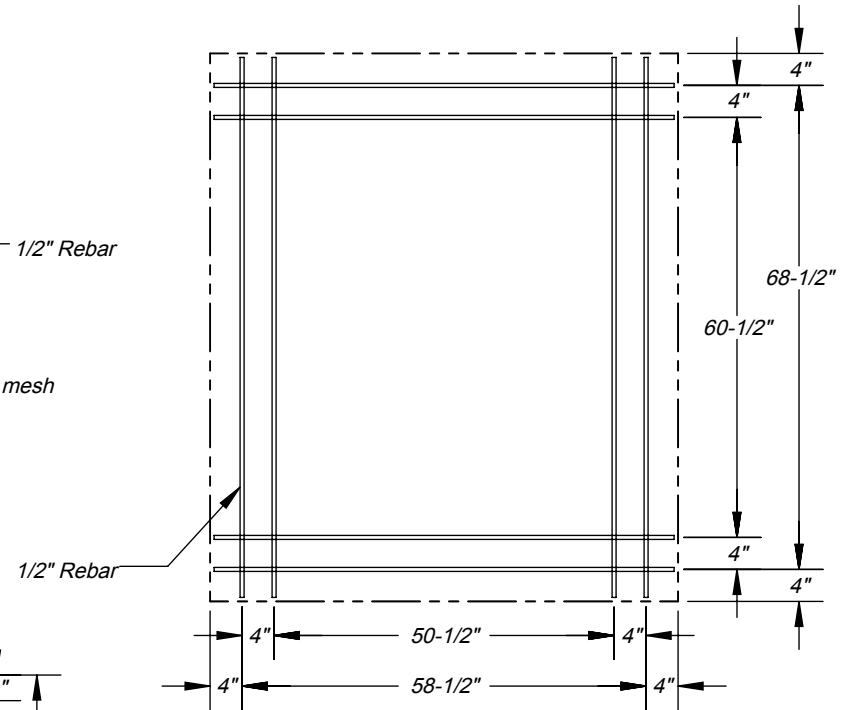
Architect Drawings SKU: ICS110W

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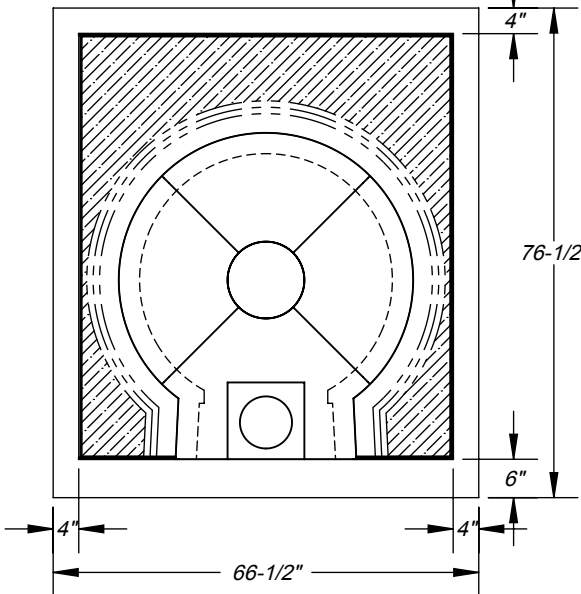
ISO View



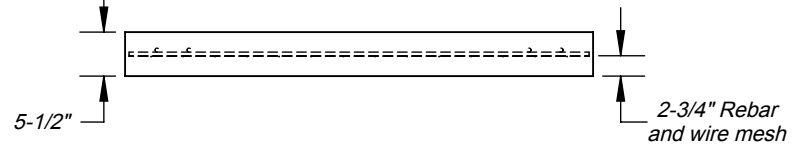
Top View



Premio2G 100W oven stand footprint
(*See specifications for CMU stand)



Side Elevation



Specifications:

Minimum 5-1/2" deep concrete pad;

Reinforced with 1/2" rebar and wire mesh. * wire mesh is not shown in some views for print clarity;

Cut rebar and wire mesh short to conceal inside concrete pad;

*CMU stand requires a minimum cement foundation pad of 58"W x 57"D

Slab dimensions:

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

Finished slab should be 2" to 3" above ground level;

Refer to local building codes for recommendations regarding soil compaction, frost line and other considerations. Depending on local conditions, you may have to excavate down 18" or more of topsoil to reach stable substrate.

WARNING:

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For more information: www.fornobravo.com
Installation guide: www.fornobravo.com/PDF/residential_install.pdf



Made in the U.S.A. Residential Wood Fired Pizza Oven

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Premio2G 100W
Wood Fired Pizza Oven Pad
Architect Drawings

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Premio2G 100W Pizza Oven Kit includes:

- Commercial grade refractory oven dome with integral vent
- 3" ceramic fiber insulation board
- 4" ceramic fiber insulation blanket (multiple 1" thick blankets)
- NSF-4 rated fireclay cooking surface
- High temp refractory mortar to seal dome joints
- Single wall stove pipe, anchor plate, 24" pipe and cap
- Double wall insulated steel door
- Door thermometer

Sold separately:

- UL certified spark arrestor
- Decorative brick arch
- Double wall insulated steel door to retain heat longer
- Cucina stand with steel frame and hardie-backer board pre-cut
- Stove pipe extension
- Upgrade to double wall chimney for indoor installations / covered patios
- Pizza Oven Tools, infrared thermometer, gloves and other items

To be provided by customer / contractor:

- Concrete support pad with rebar (or equivalent structure)
- Concrete masonry stand (CMU) or equivalent non-combustible structure
- Decorative facade materials (stucco, brick, tile, steel, etc.)

Certifications:

Tested and compliant with:

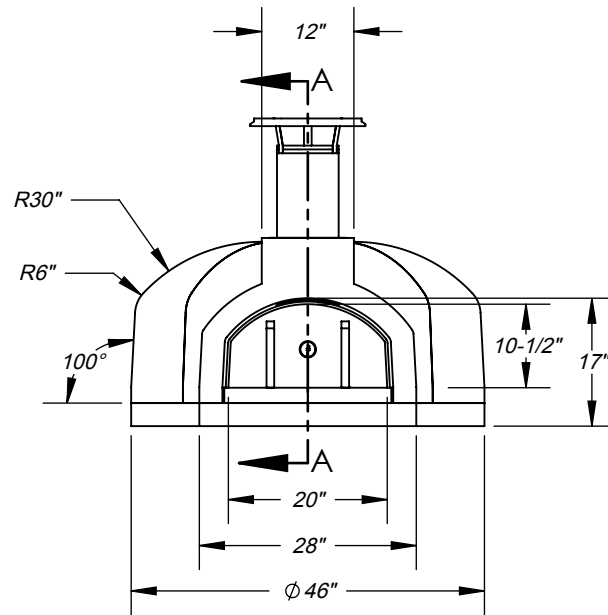
UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual, ANSI-Z83.11 Dual, ANSI-Z21.58-CSA 1.6-2007

For more information about our certifications, click here: www.fornobravo.com/ul-certified

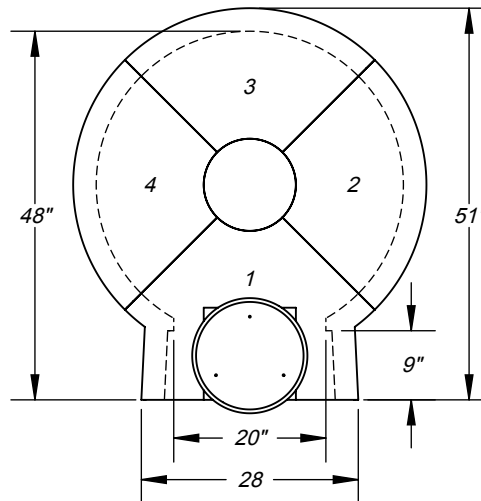
WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE.
FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH
 Installation manual can be found by clicking on this link: www.fornobravo.com/PDF/residential_install.pdf

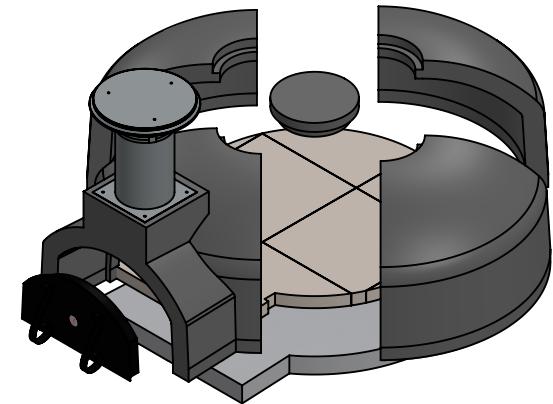
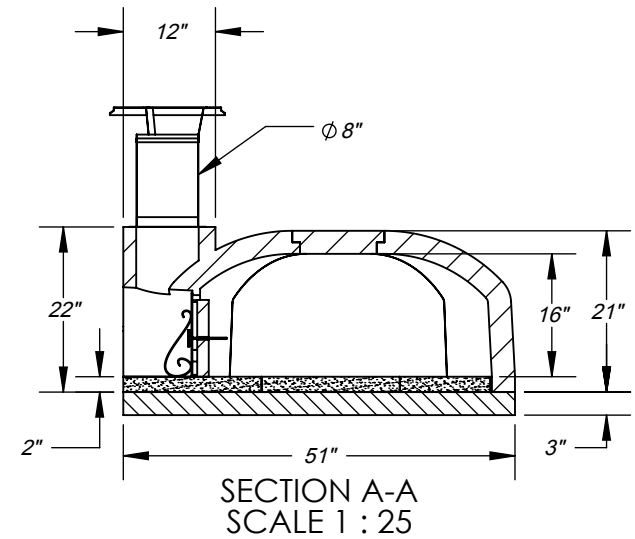
Front View



Top View



Side Elevation



Intertek



Intertek

Made in the U.S.A. Residential Wood Fired Pizza Oven

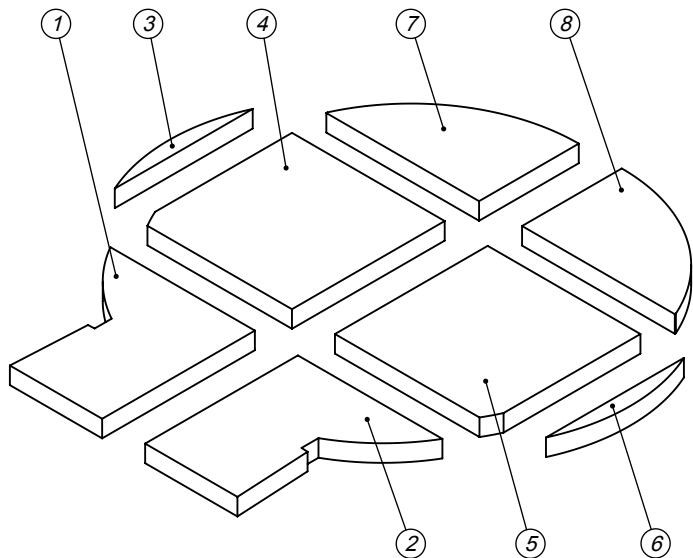
FORNO BRAVO®
 THE WORLD'S FINEST PIZZA OVENS

Premio2G 100W
 Wood Fired Pizza Oven
 Architect Drawings

Revision 6/22/2016

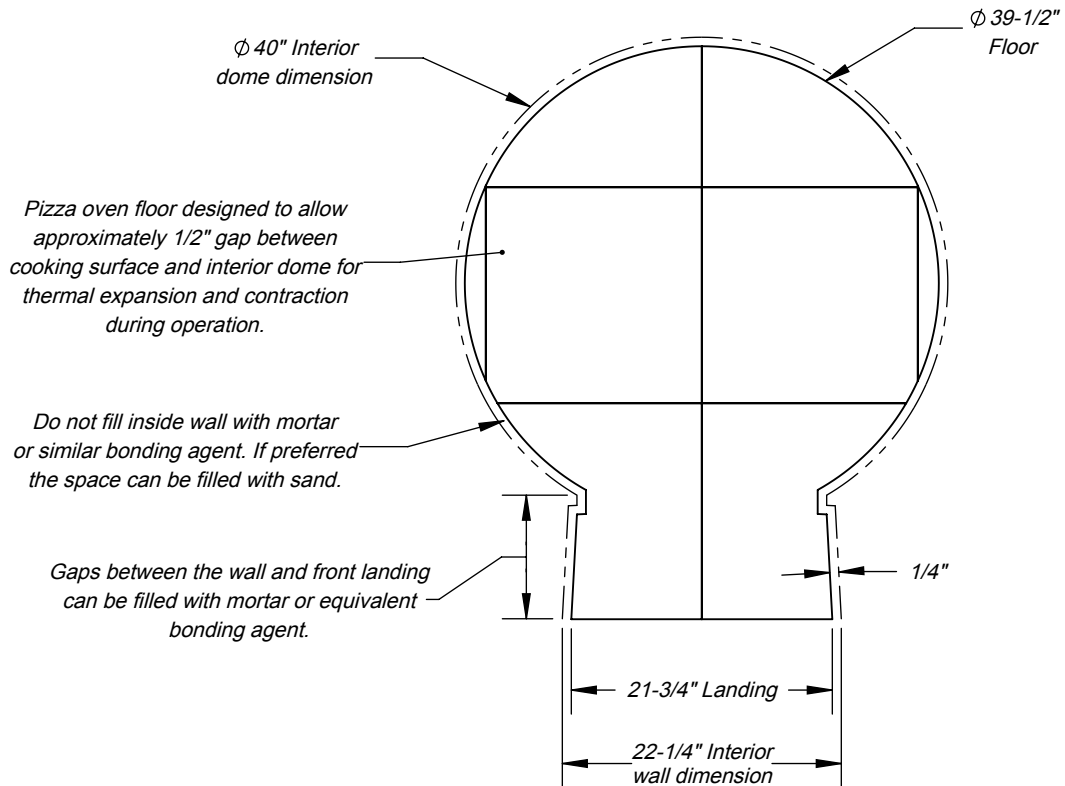
Sheet: 5 of 6

ISO View

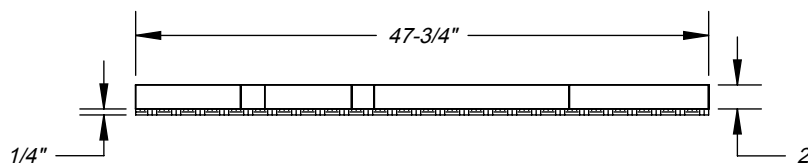


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

Top View



Side Elevation



1/4" mortar, sairset, or #60 mesh sand to level pizza oven floor.

Specifications:

Pizza oven floor is NSF-4 rated with 2" thick surface.

Use 1/4" mortar, sairset, or #60 mesh sand to level the pizza oven floor.

No more than 3/8" filler around landing or door may not fit.

WARNING:
 READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

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 Installation guide: www.fornobravo.com/PDF/residential_install.pdf

Made in the U.S.A. Residential Wood Fired Pizza Oven



Premio2G 100W
 Pizza Oven Floor Tile Layout

Architect Drawings

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