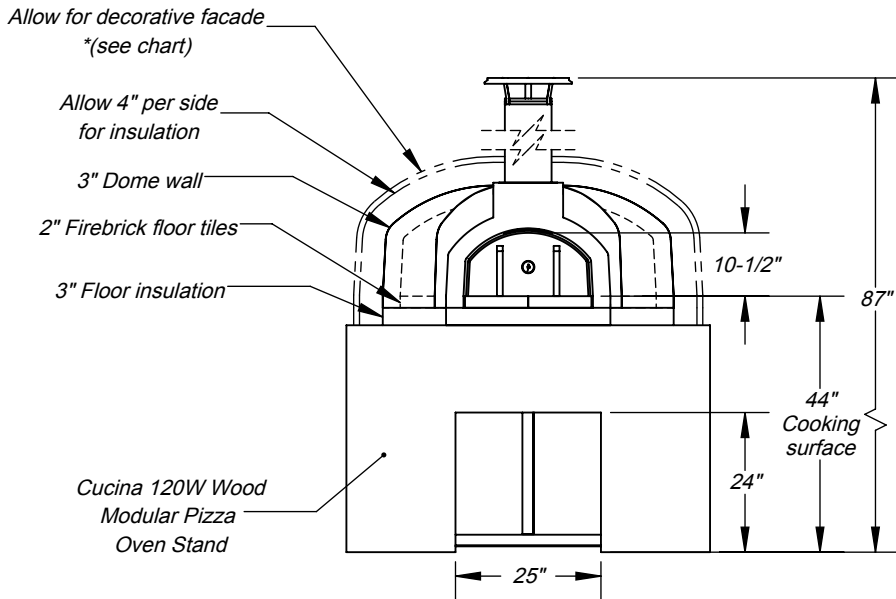
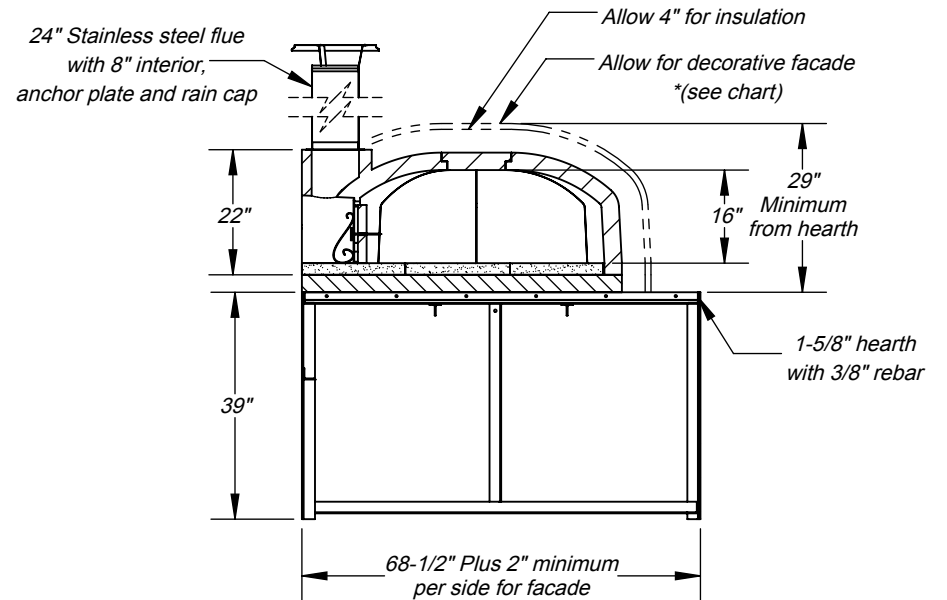


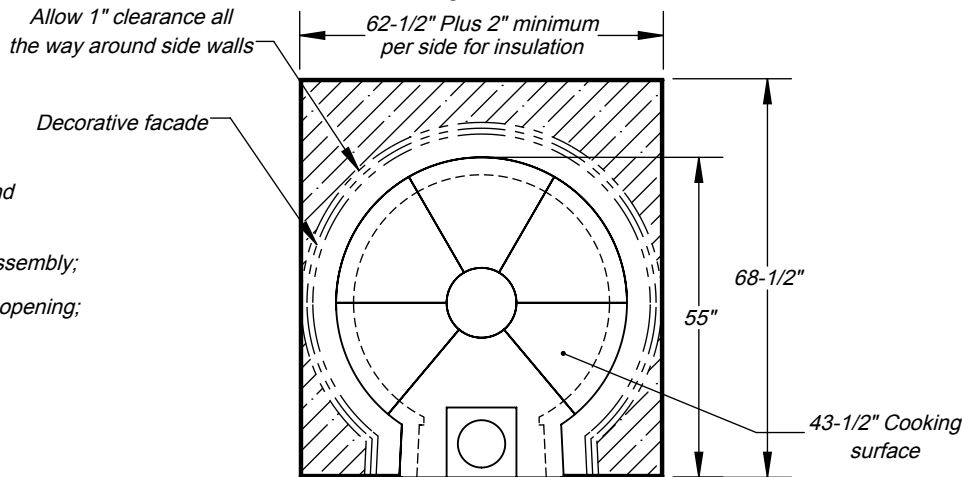
Front View



Side Elevation



Top View



Shown with Forno Bravo Cucina 120W 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 66"W x 72"D x 49"H;
- Oven and stand weight: 2405 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
<b>UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual, ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed</b>		
For more information: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		

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



**Premio2G 110W**

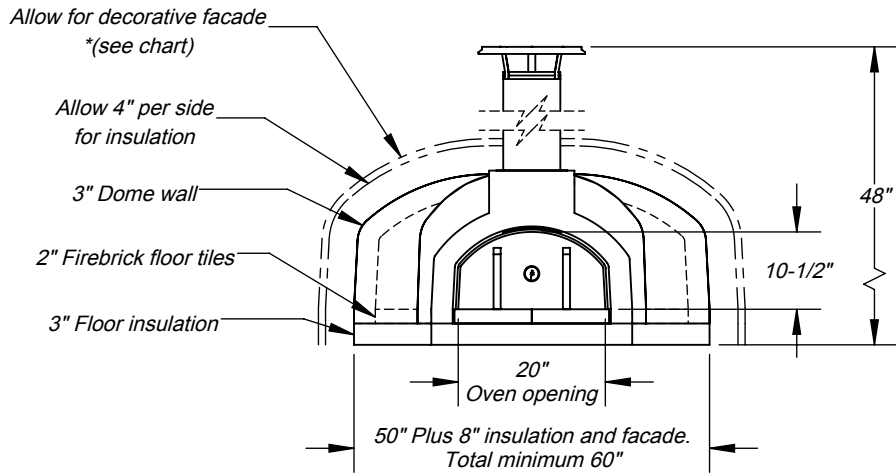
Wood Fired Pizza Oven w/ Stand

Architect Drawings SKU: FP2G110-SS-W

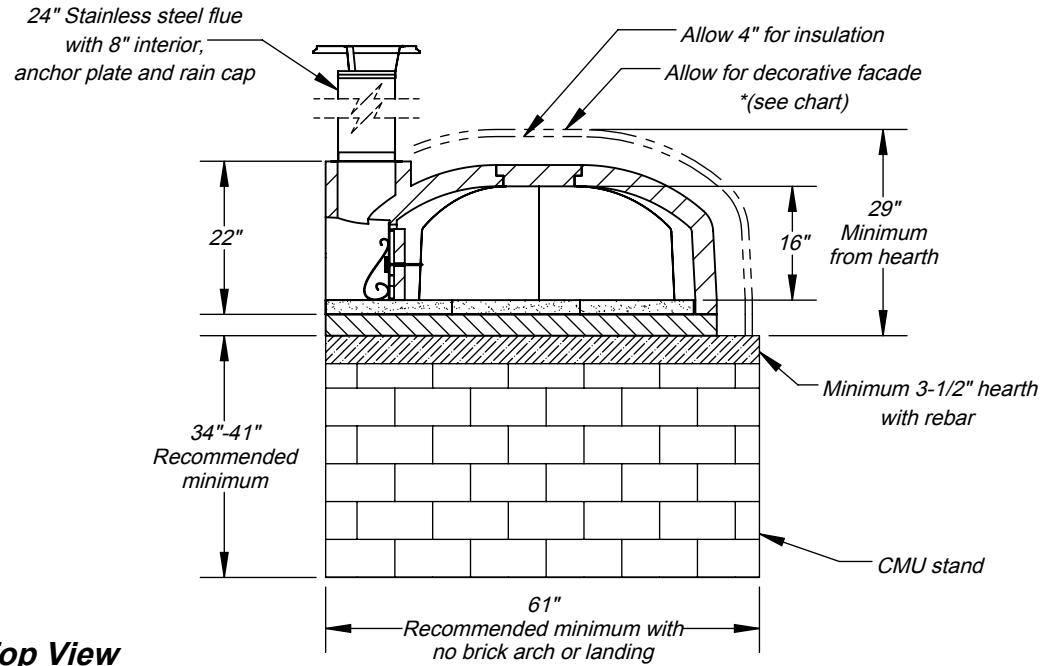
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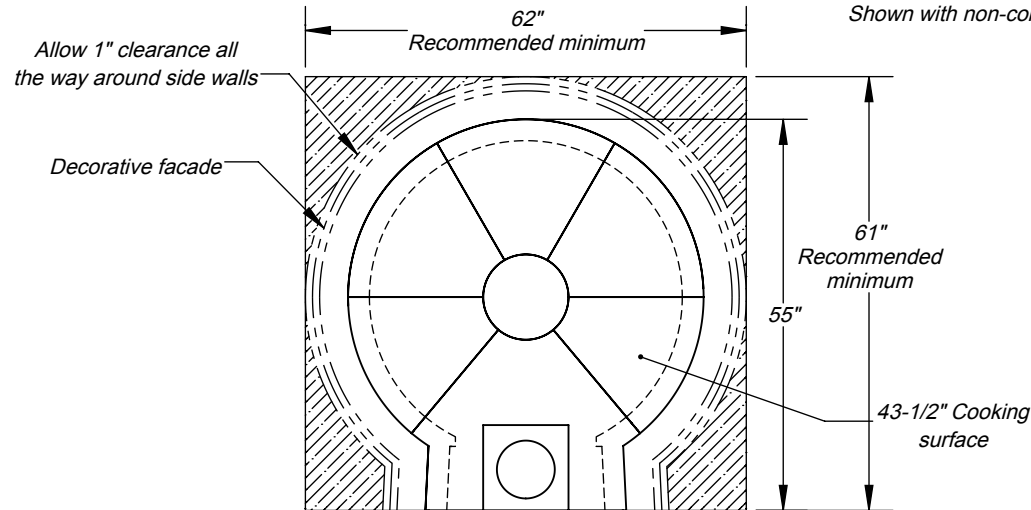
### Front View



### 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 49"W x 55"D x 49"H;
- Oven weight: 1870 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](http://www.fornobravo.com)  
 Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)



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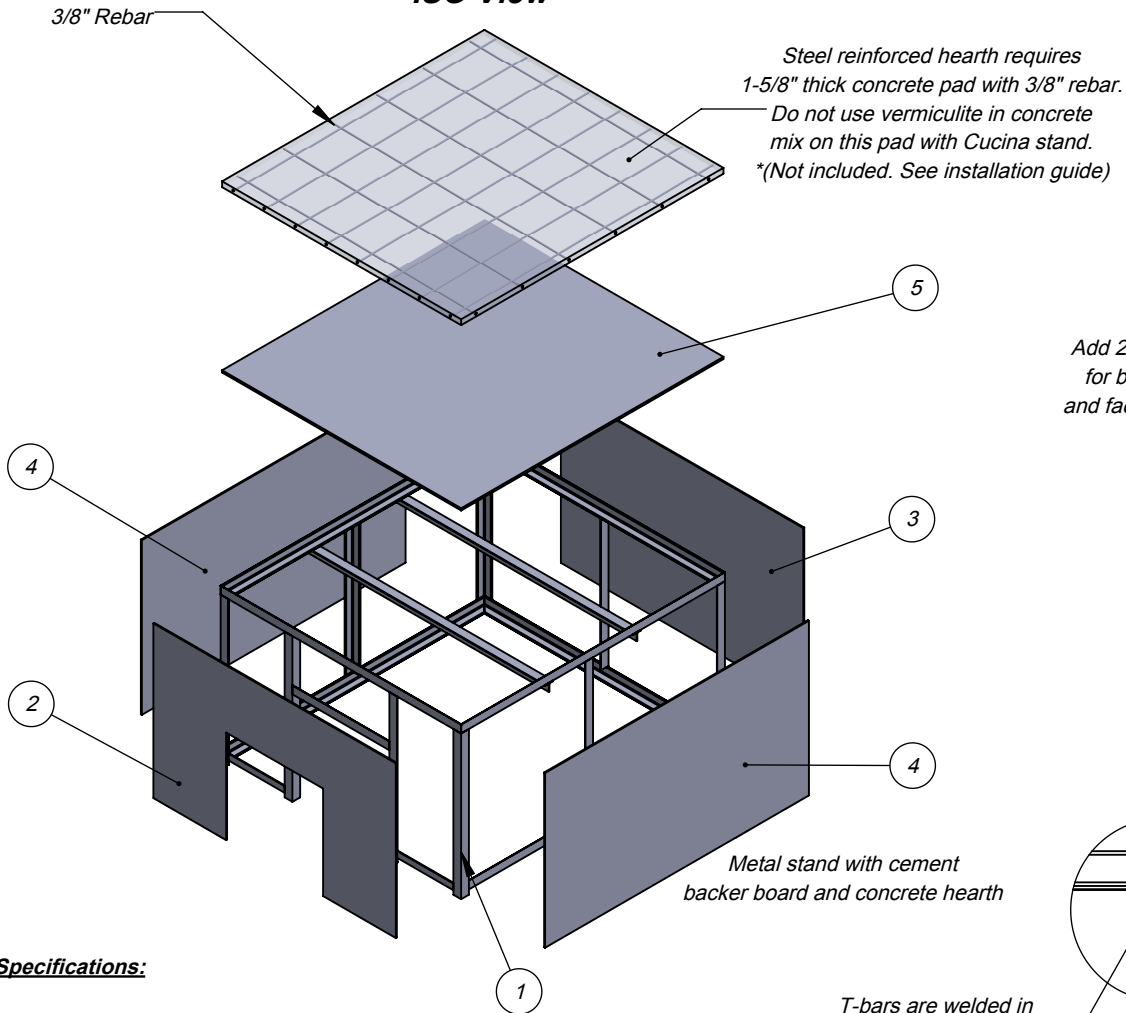
**Premio2G 110W**  
 Concrete Masonry Unit (CMU)

Architect Drawings SKU: CMU

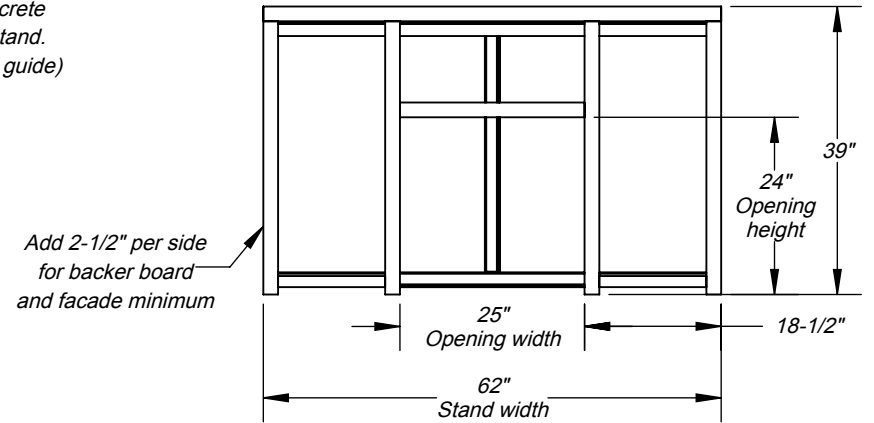
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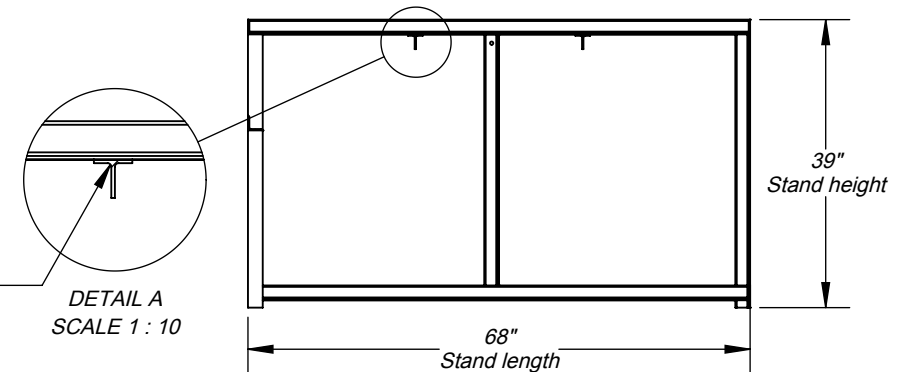
### ISO View



### Front View



### Side Elevation



#### Specifications:

Stand includes metal frame, assembly hardware, precut / predrilled exterior cement backer board panels.

The Cucina 120W stand works with Premio2G 110W oven.

\*Hearth materials not included. See installation guide.

#### WARNING:

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Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)



ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina2G 120W	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

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Cucina 120W

Wood Fired Pizza Oven Stand

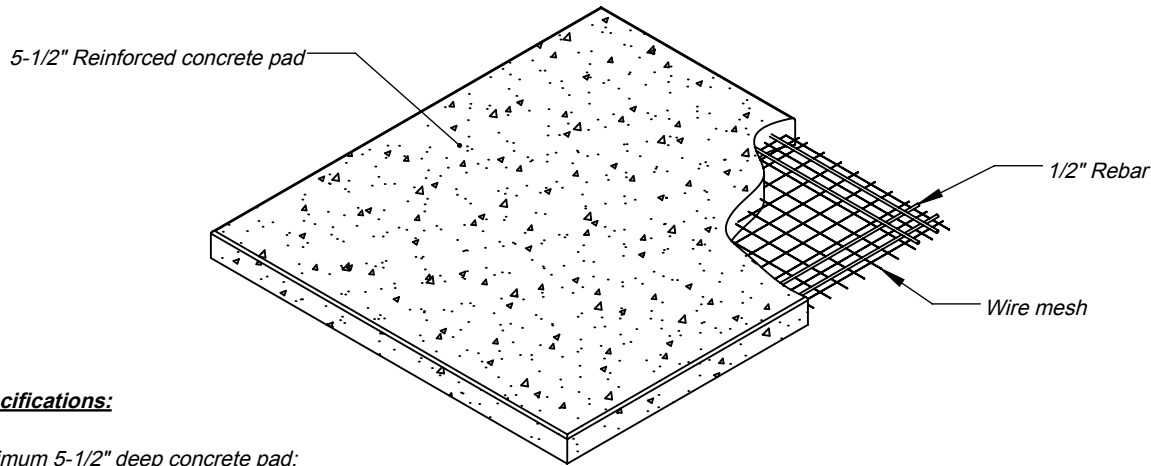
Architect Drawings

SKU: ICS120W

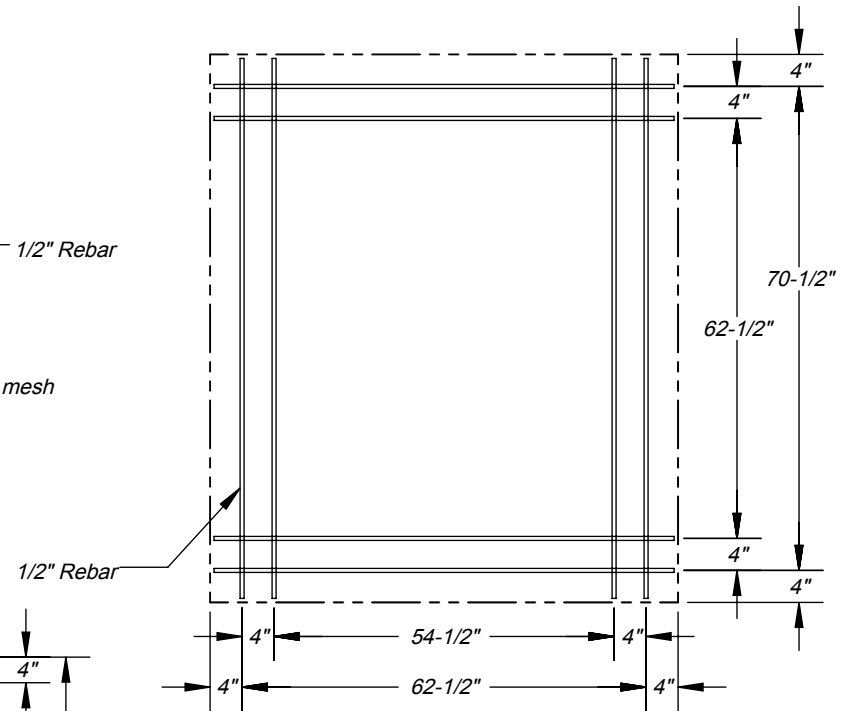
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**ISO View**



**Top View**



**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 70"W x 71"D

**Slab dimensions:**

Minimum 8" wider than oven stand and hearth;

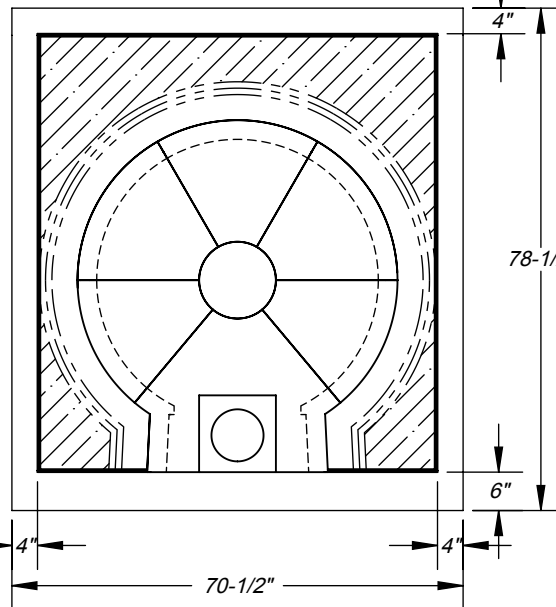
Minimum 10" deeper than oven stand and hearth;

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

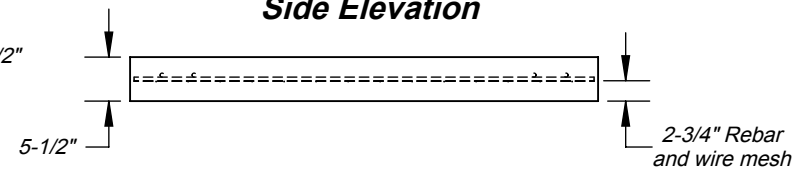
Refer to local building codes for recommendations regarding soil compaction, frost line and other considerations. Depending on local conditions, you may have to excavate down 18" or more of topsoil to reach stable substrate.

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**Premio2G 110W oven stand footprint**  
 (\*See specifications for CMU stand)



**Side Elevation**



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

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**Premio2G 110W**  
 Wood Fired Pizza Oven Pad  
 Architect Drawings



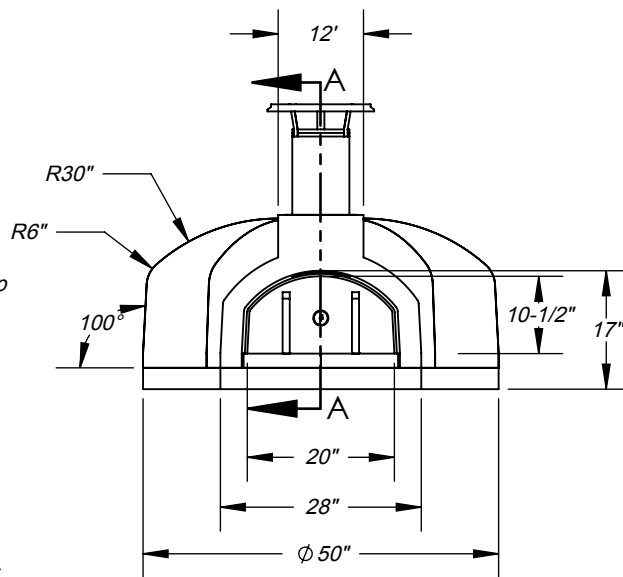
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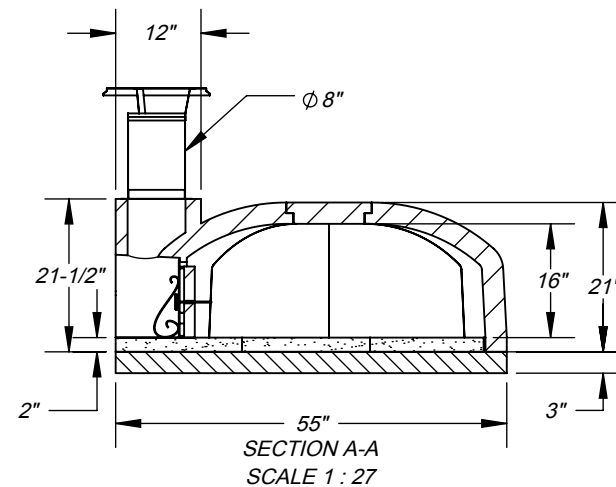
For more information: [www.fornobravo.com](http://www.fornobravo.com)

Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)

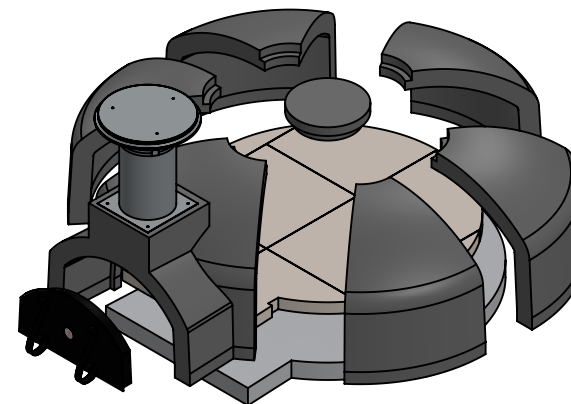
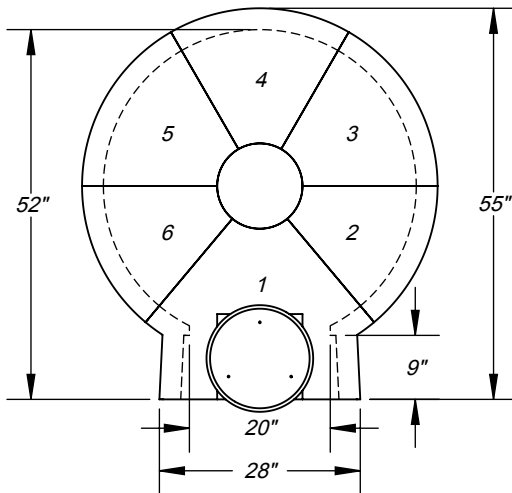
**Front View**



**Side Elevation**



**Top View**



**Premio2G 110W 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](http://www.fornobravo.com/ul-certified)

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 Installation manual can be found by clicking on this link: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)

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

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**Premio2G 110W**  
 Wood Fired Pizza Oven  
 Architect Drawings

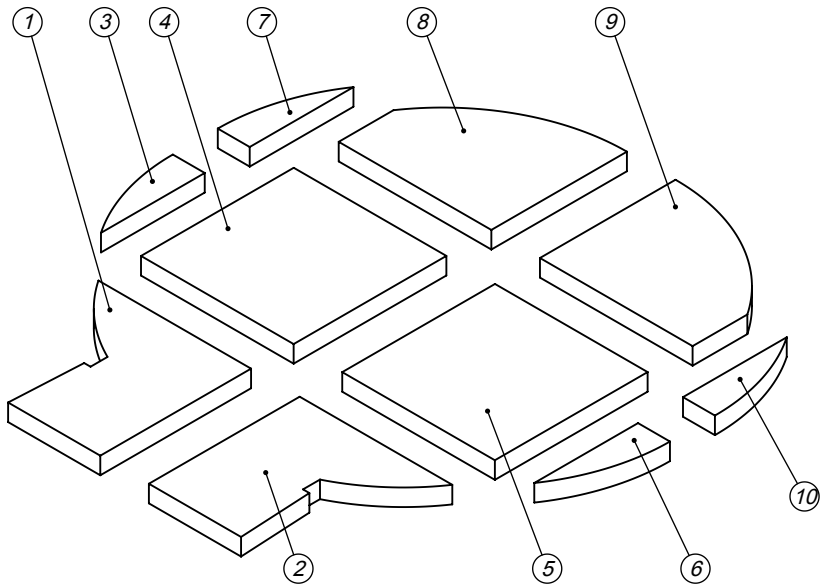


Forno Bravo  
 251 W. Market St.  
 Salinas, CA 93901  
 (800) 407-5119

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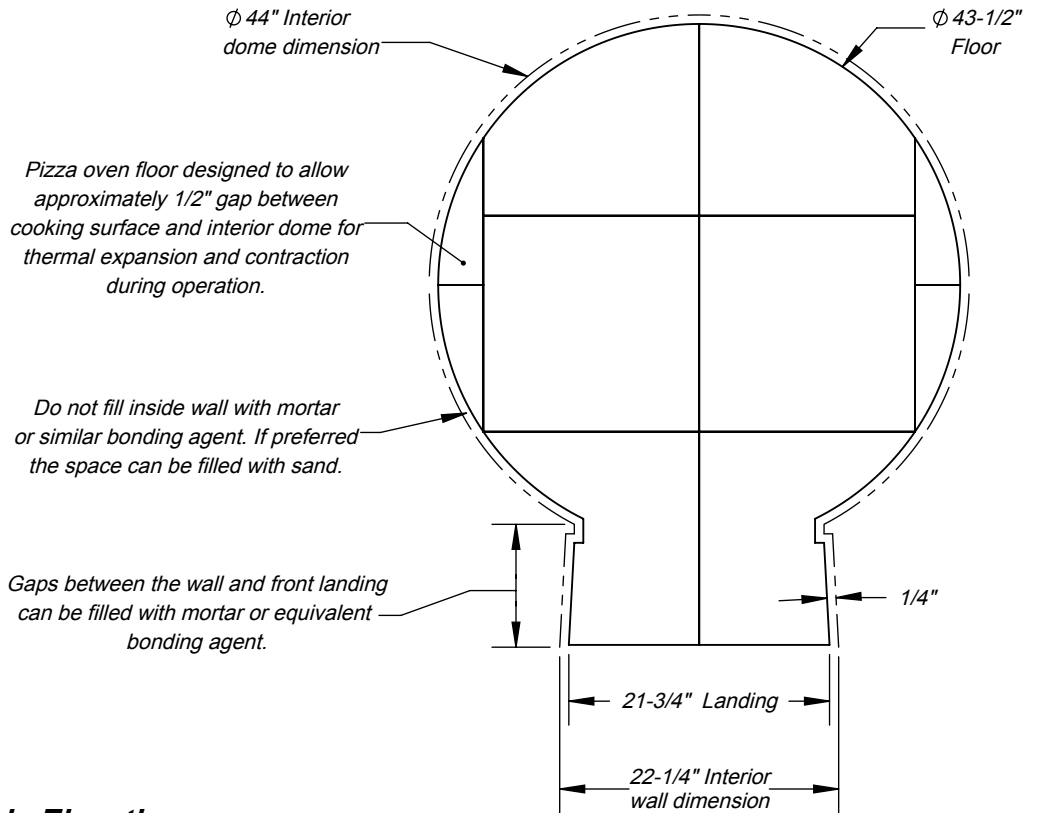
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**ISO View**

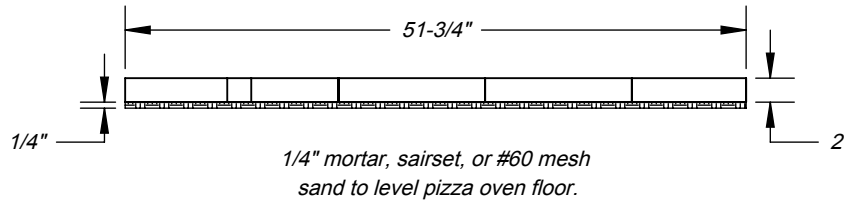


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

**Top View**



**Side Elevation**



**Specifications:**

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

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

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

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 Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)

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

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**Premio2G 110W**

Pizza Oven Floor Tile Layout

Architect Drawings

Revision 6/22/2016

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