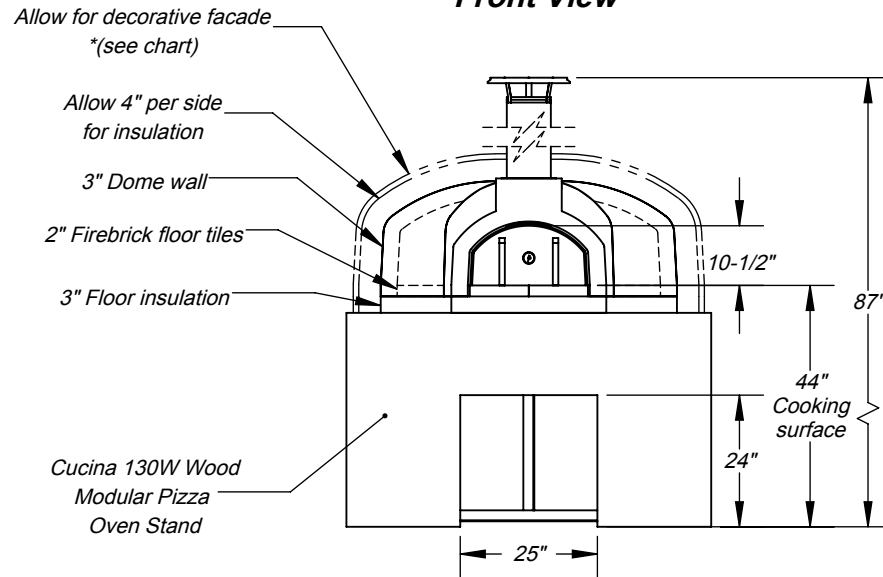
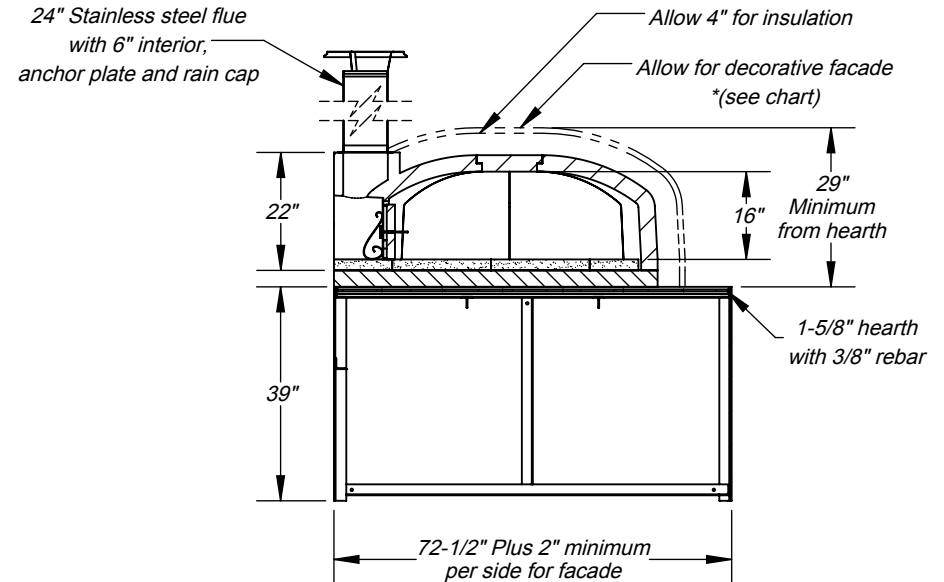


Front View

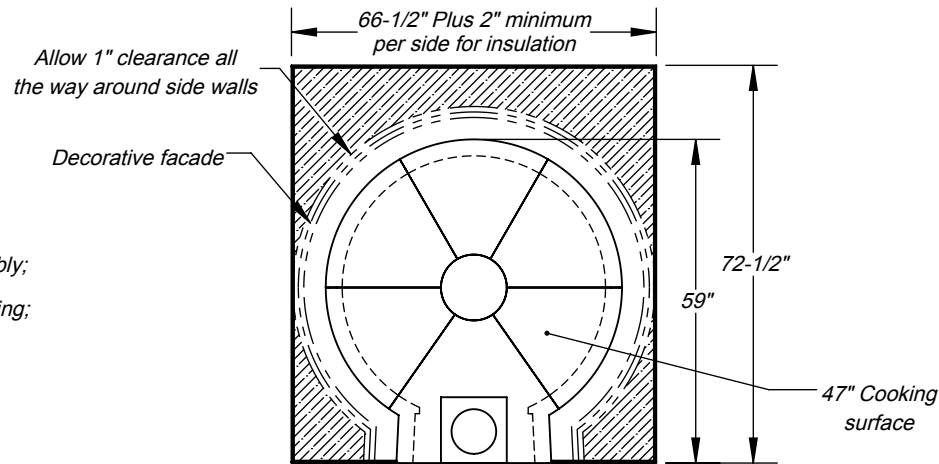


Side Elevation



Shown with Forno Bravo Cucina130W
oven stand with non-combustible hearth
*(Stand sold separately)

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 70"W x 76"D x 49"H;

Oven and stand weight: 2538 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 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 120W

Wood Fired Pizza Oven w/ Stand

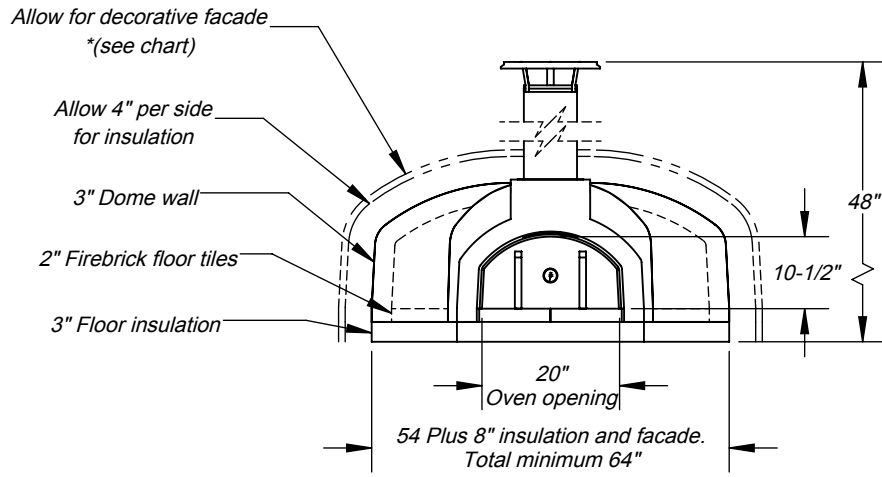
Architect Drawings

SKU: FP2G120-SS-W

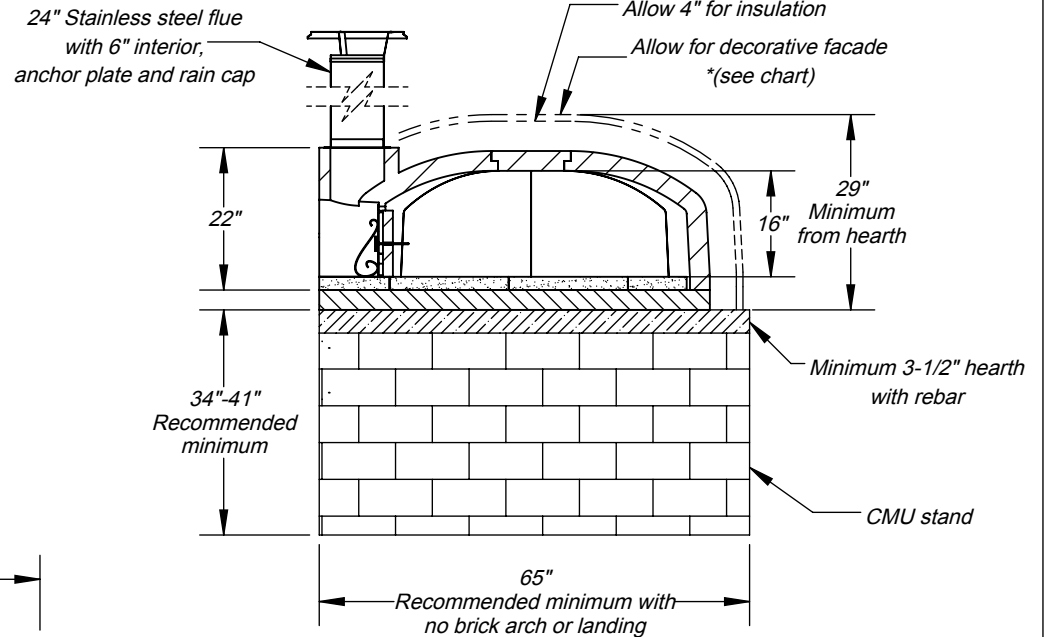
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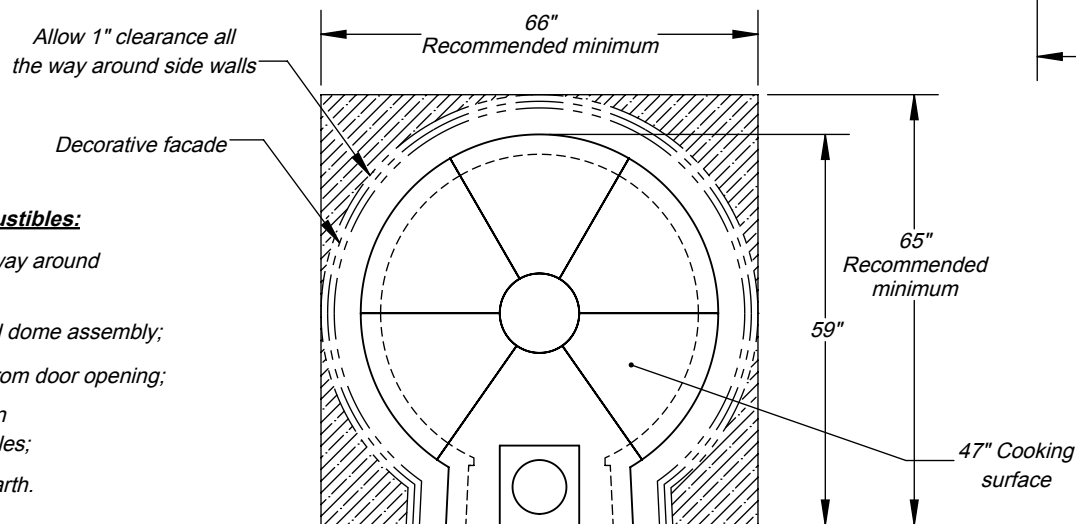
Front View



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 58"D x 50"H;
- Oven weight: 2003 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 Dual,		
ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed		
For more information: www.fornobravo.com		

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

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Premio2G 120W

Wood Fired Pizza Oven

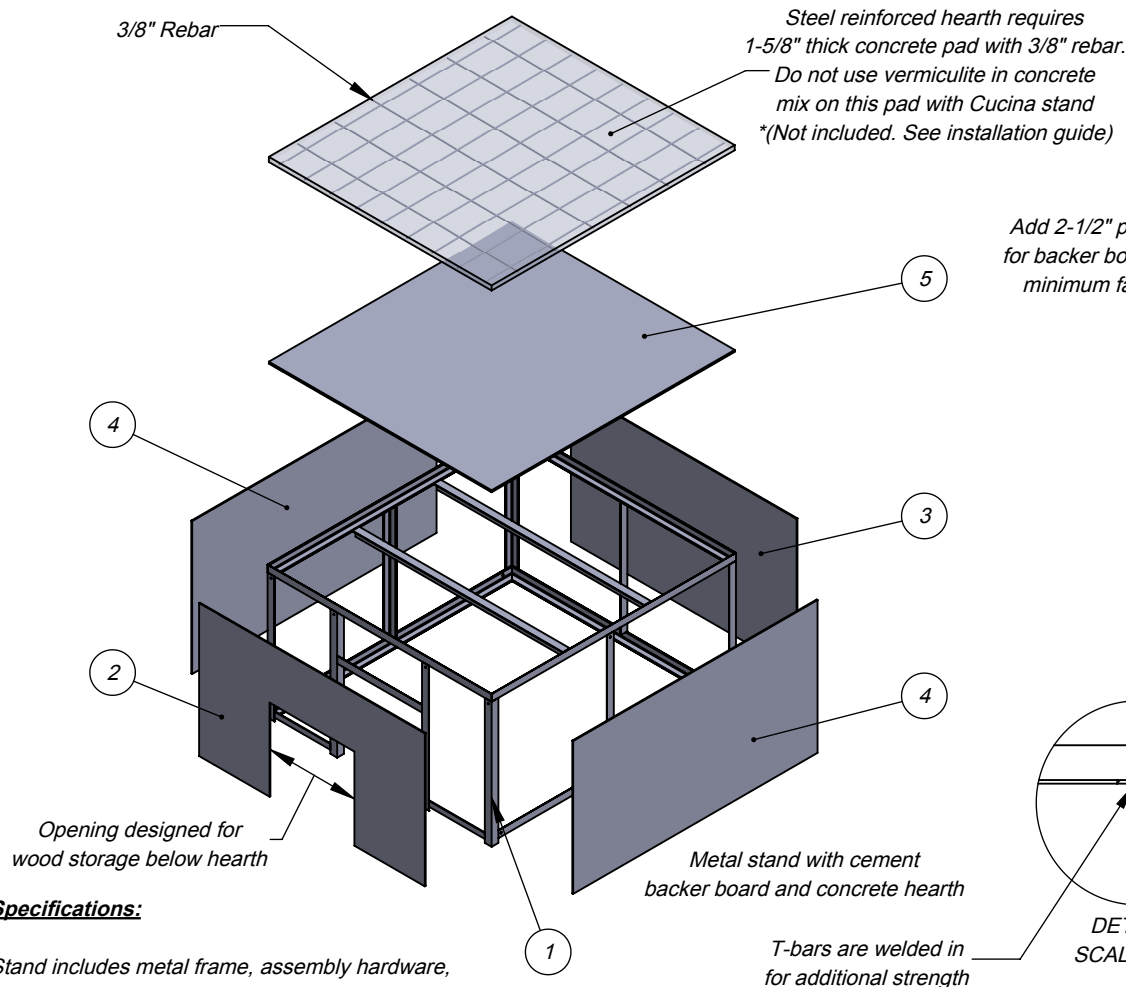
Architect Drawings

SKU: CMU

Revision 6/22/2016

Sheet: 2 of 6

ISO View



Specifications:

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

The Cucina 130W stand works with Premio2G 120W oven.

* Hearth materials not included. See installation guide.

WARNING:

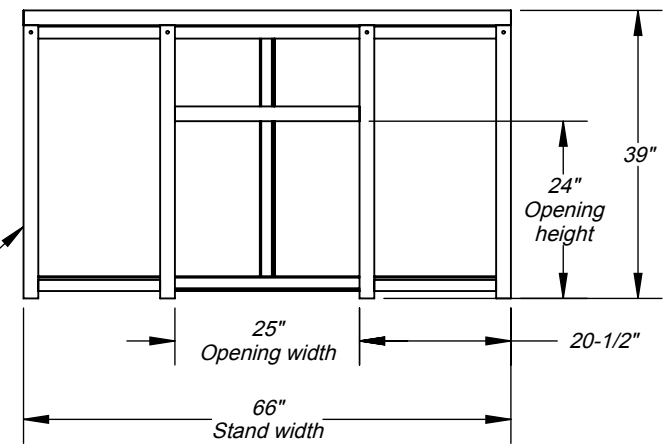
READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

For more information: www.fornobravo.com

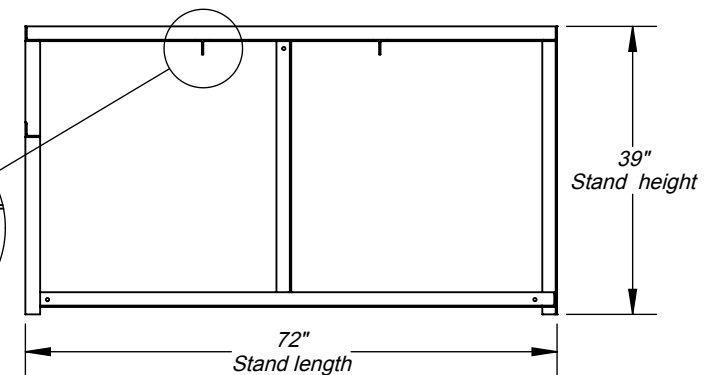
Installation guide: www.fornobravo.com/PDF/residential_install.pdf



Front View



Side Elevation



ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina2G 130W	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	Control Box Mount	Secures burner control unit	1
7	Hex Bolt, 3/8" x 1"	*Not displayed	10
8	Hex Nut, 3/8"	*Not displayed	10
9	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 130W

Wood Fired Pizza Oven Stand

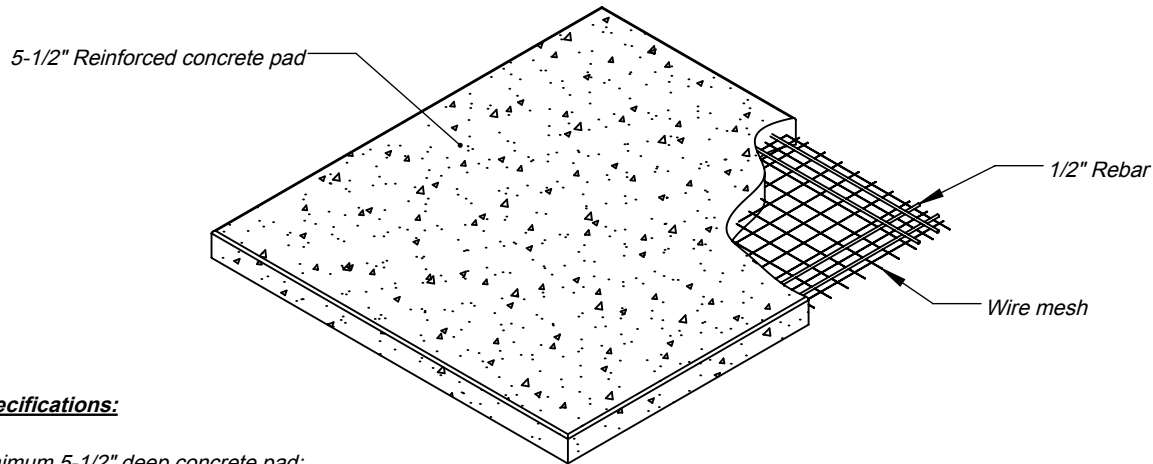
Architect Drawings

SKU: ICS130W

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ISO 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 74"W x 75"D

Slab dimensions:

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

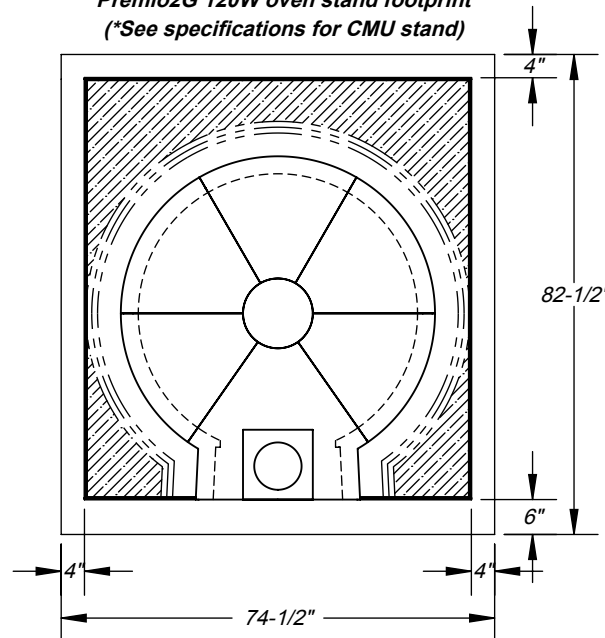
Finished slab should be 2" to 3" above ground level;

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.

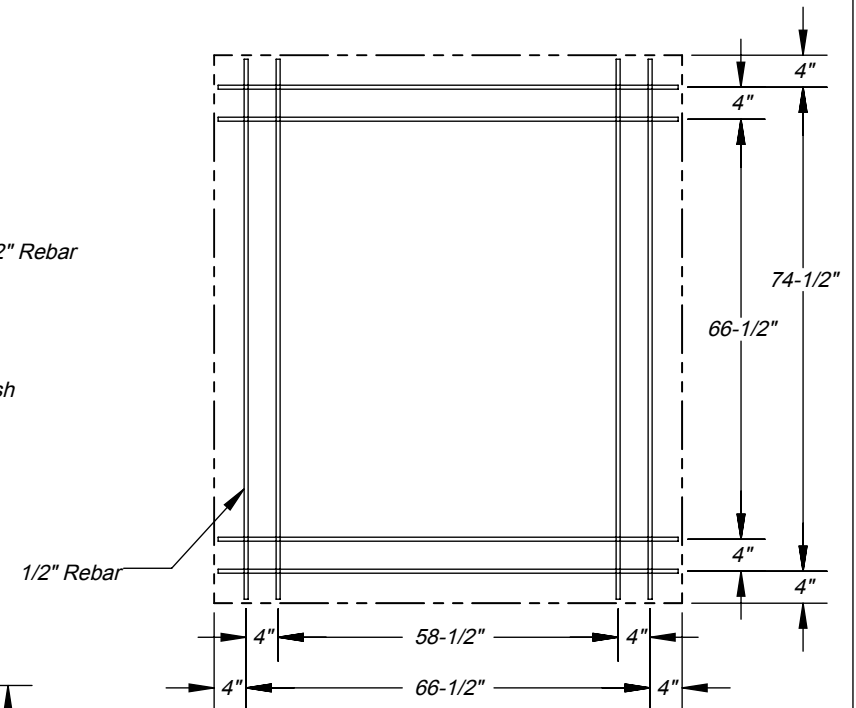
WARNING:

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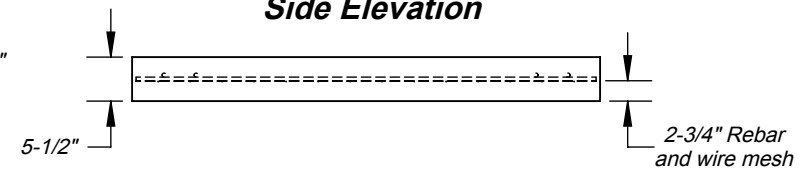
Premio2G 120W oven stand footprint
(*See specifications for CMU stand)



Top View



Side Elevation



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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Premio2G 120W

Wood Fired Pizza Oven Pad

Architect Drawings



Intertek



Intertek

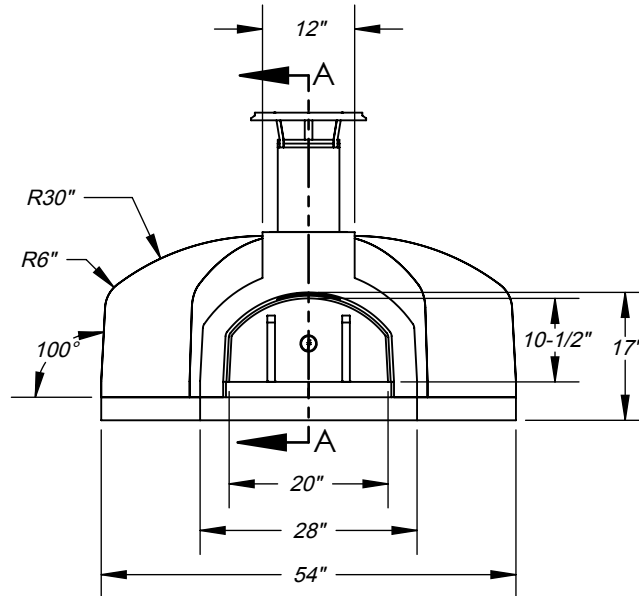
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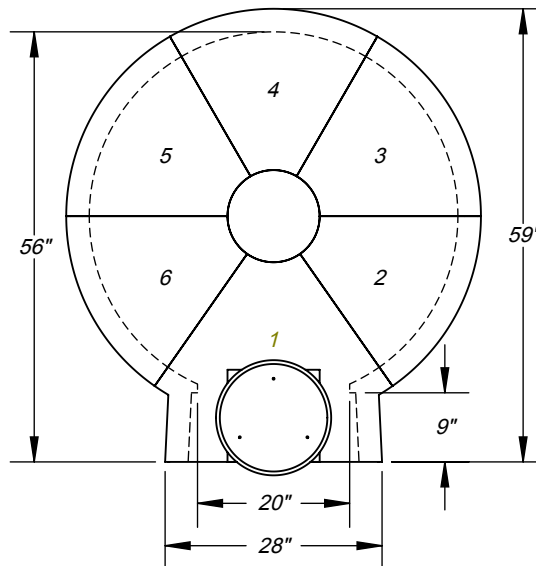
For more information: www.fornobravo.com

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

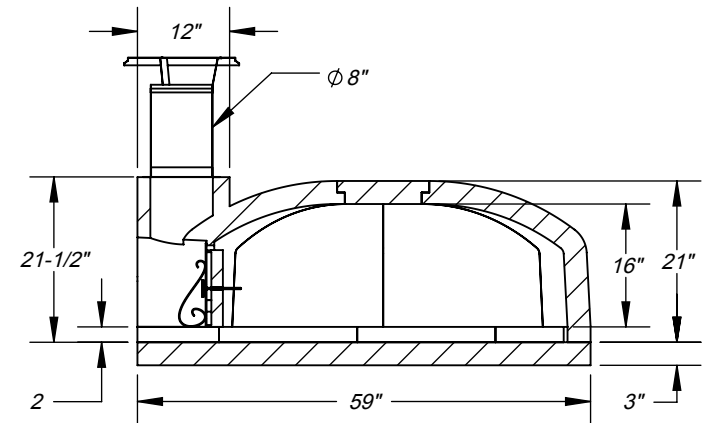
Front View



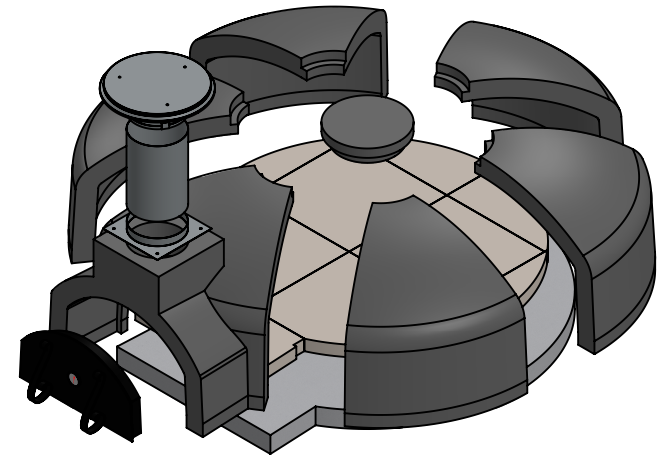
Top View



Side Elevation



**SECTION A-A
SCALE 1 : 25**



Premio2G 120W 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:

UL 737, 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:

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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

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



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

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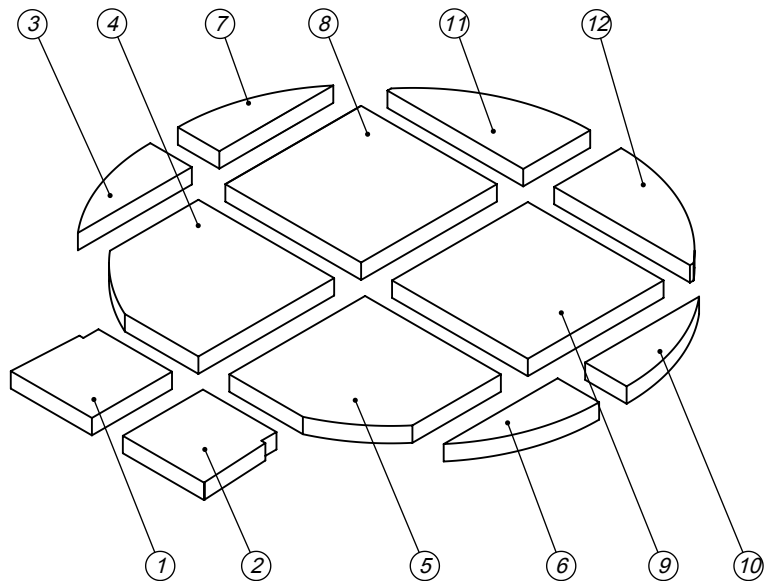
Premio2G 120W
Wood Fired Pizza Oven

Architect Drawings

Revision 6/22/2016

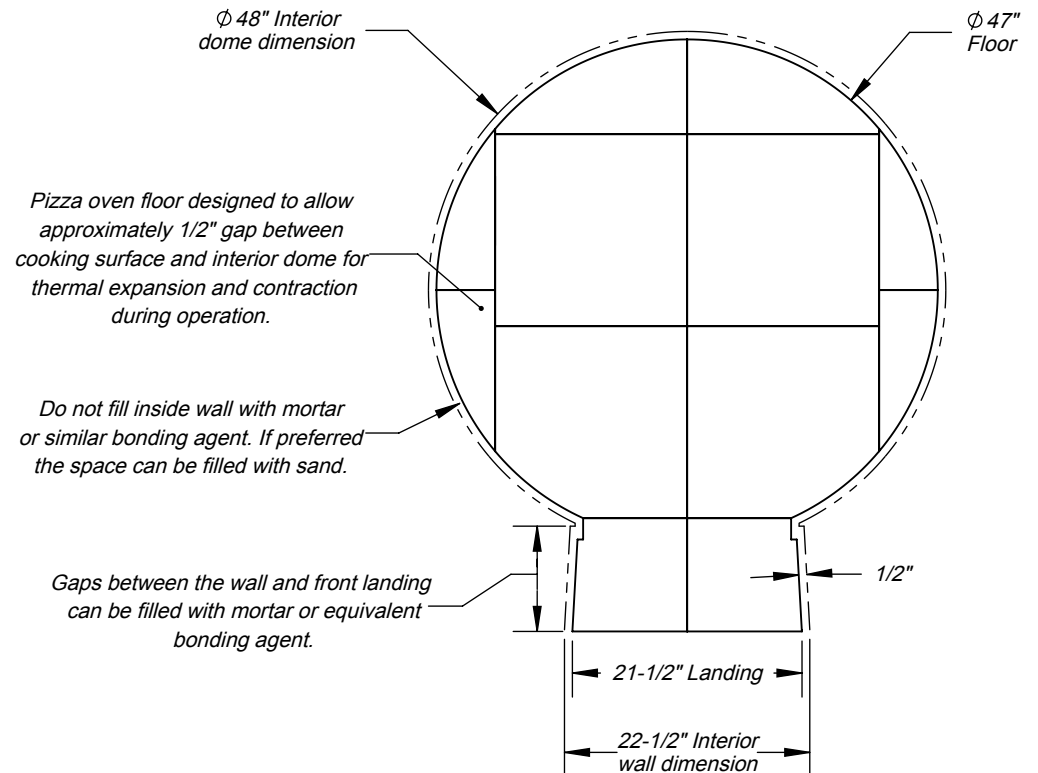
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ISO View

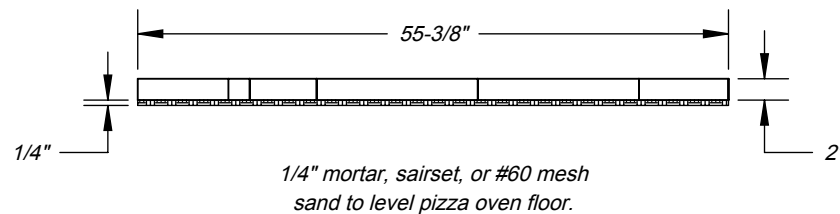


When ordering replacement tiles, reference tile number, pizza oven model and purchase date.

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 pizza oven floor.

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

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



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Premio2G 120W Pizza Oven Floor Tile Layout	
Architect Drawings	
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