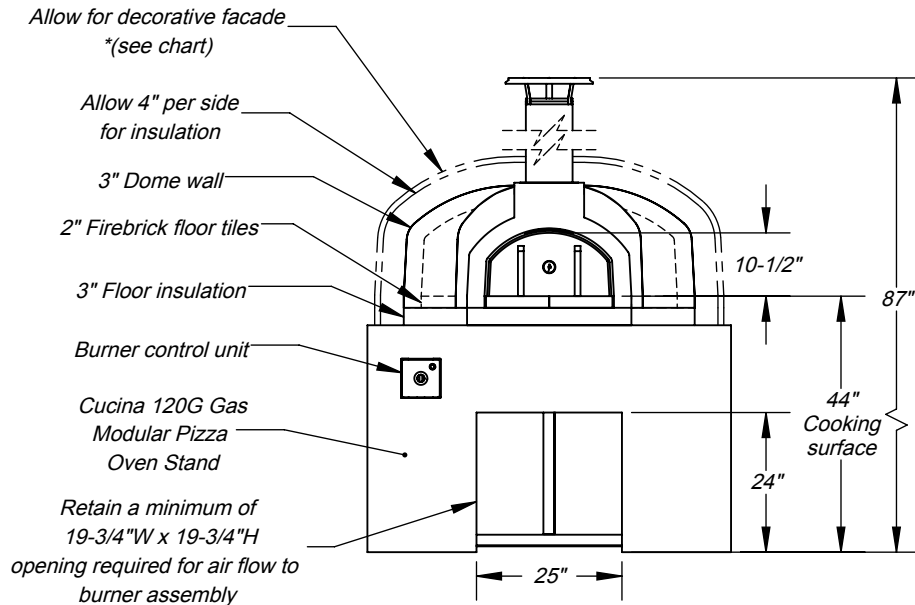
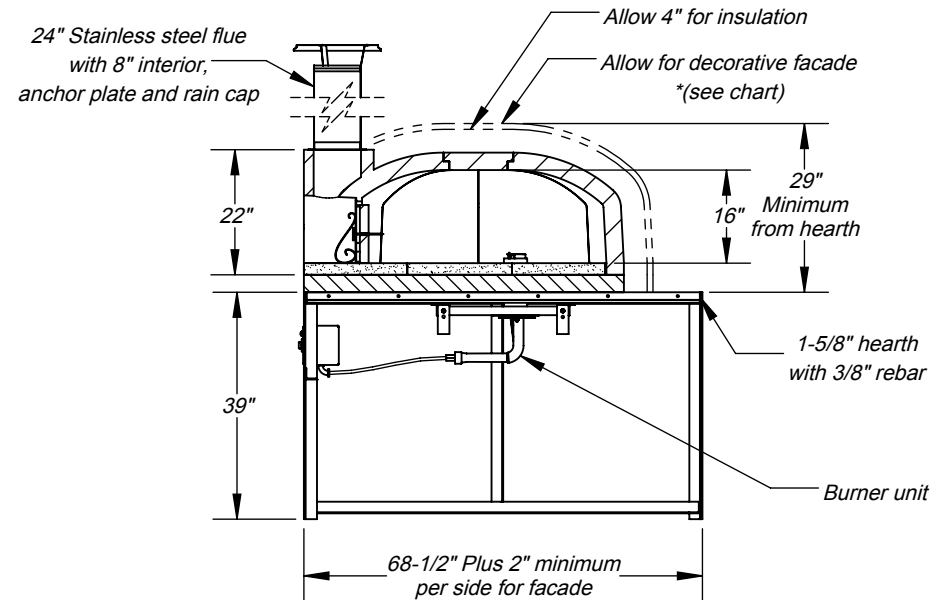


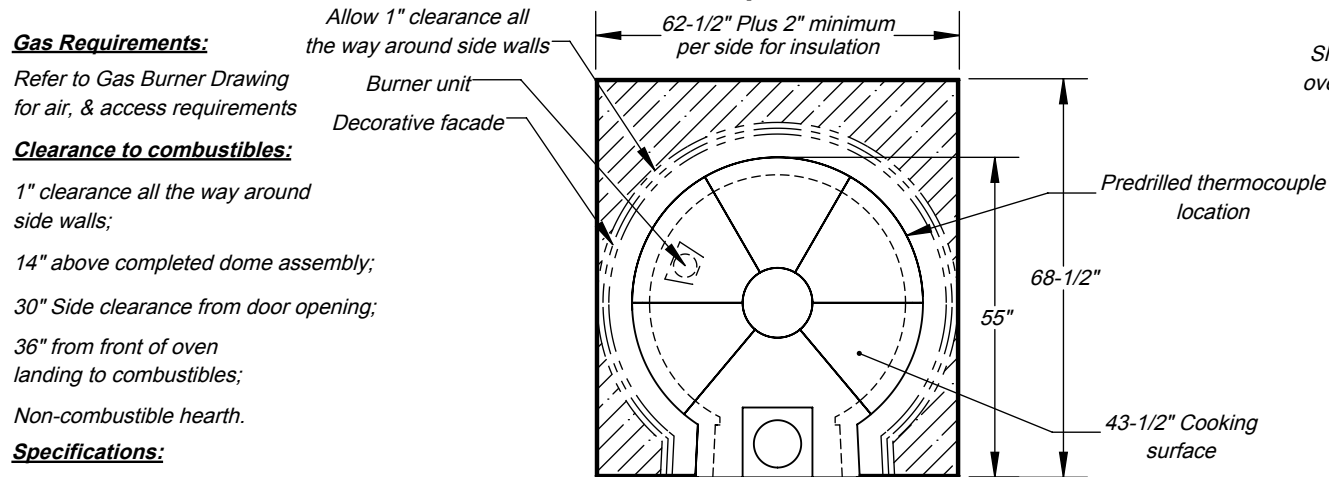
Front View



Side Elevation



Top View



Gas Requirements:

Refer to Gas Burner Drawing
for air, & access requirements

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, liquid propane or natural gas 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 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
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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THE WORLD'S FINEST PIZZA OVENS

Premio2G 110G

Gas Fired Pizza Oven w/ Stand

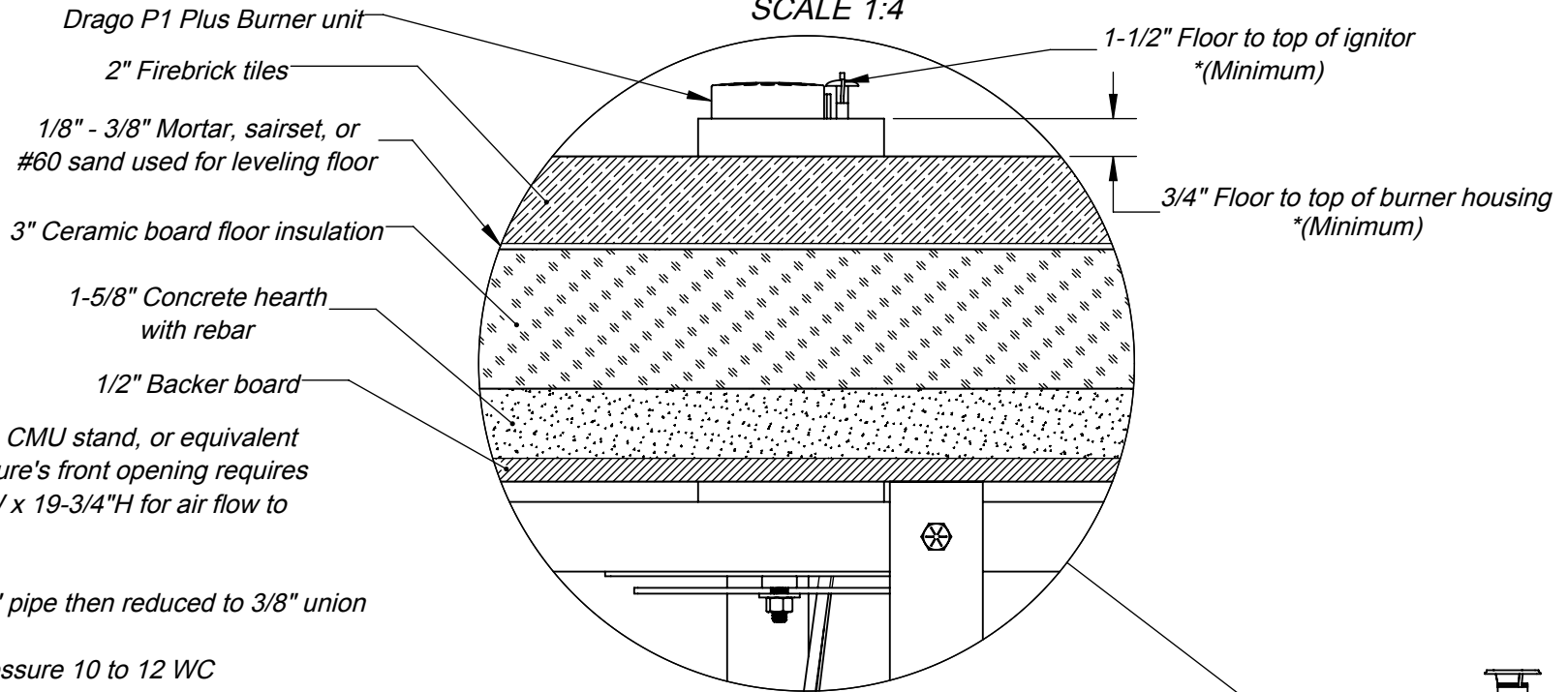
Architect Drawings SKU: FP2G110-SS-LP/NG

Revision 6/13/2016

Sheet: 1 of 7

Detailed view of burner placement

SCALE 1:4



Specifications:

Cucina stand, concrete CMU stand, or equivalent non-combustible structure's front opening requires a minimum of 19-3/4"W x 19-3/4"H for air flow to burner assembly

Gas line should be 1/2" pipe then reduced to 3/8" union

Liquid Propane line pressure 10 to 12 WC

Natural Gas line pressure 5 to 10 WC

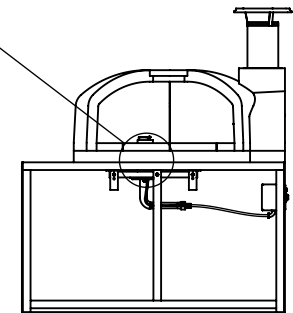
Factory settings:

Natural Gas - 2.75 orifice, air shutter at #2 position

Liquid Propane - 2.25 orifice, air shutter at #3 position

WARNING: DO NOT CHANGE FACTORY SETTINGS WITHOUT CONSULTING MANUFACTURER OR CERTIFIED TECHNICIAN.

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.



Forno Bravo Premio2G 110G Pizza Oven
and Cucina 110G Modular Pizza Oven Stand

UL approved settings for gas orifices	NG	LP
Input rate w/ 2.5 orifice and air shutter at #2 setting (Btu/hr)	32000	
Input rate w/ 2.7 orifice and air shutter at #2 setting (Btu/hr)	38000	
Input rate w/ 1.75 orifice and air shutter at #3 setting (Btu/hr)		32000
Input rate w/ 2.0 orifice and air shutter at #3 setting (Btu/hr)		43000
Input rate w/ 2.25 orifice and air shutter at #3 setting (Btu/hr)		51000
Input rate w/ 2.5 orifice and air shutter at #4 setting (Btu/hr)		46000
For more information: www.fornobravo.com		
Installation guide: www.fornobravo.com/PDF/residential_install.pdf		



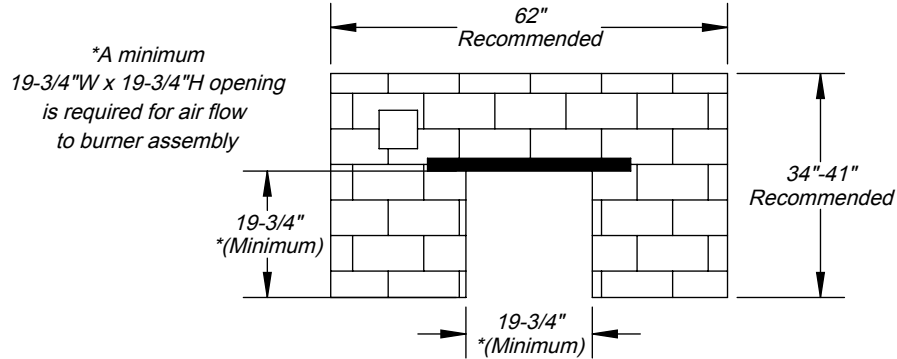
Made in the U.S.A. Residential Gas Fired Pizza Oven

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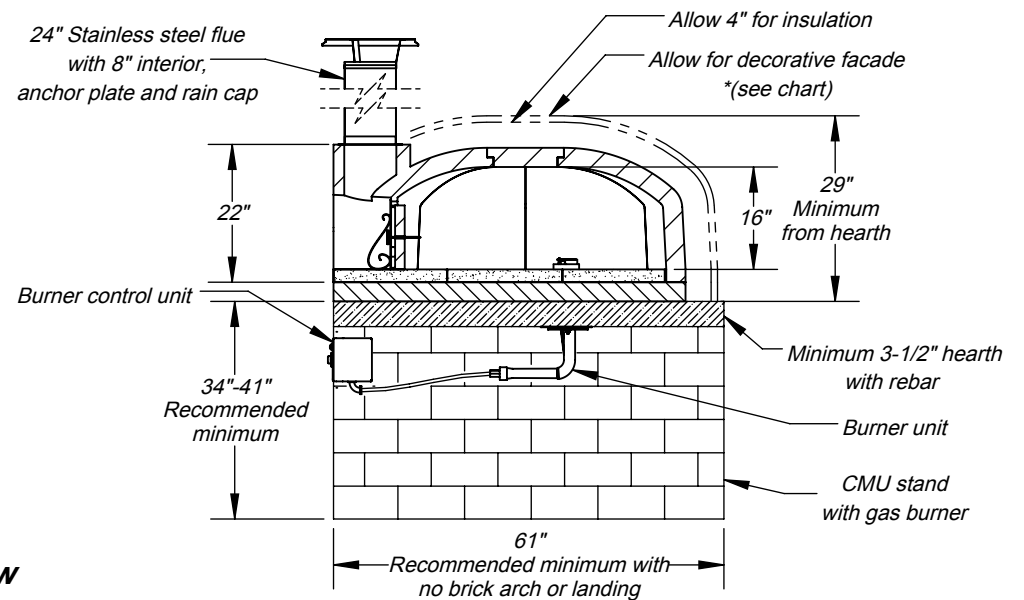
Premio2G 110G
Gas Burner Detailed View
Architect Drawings

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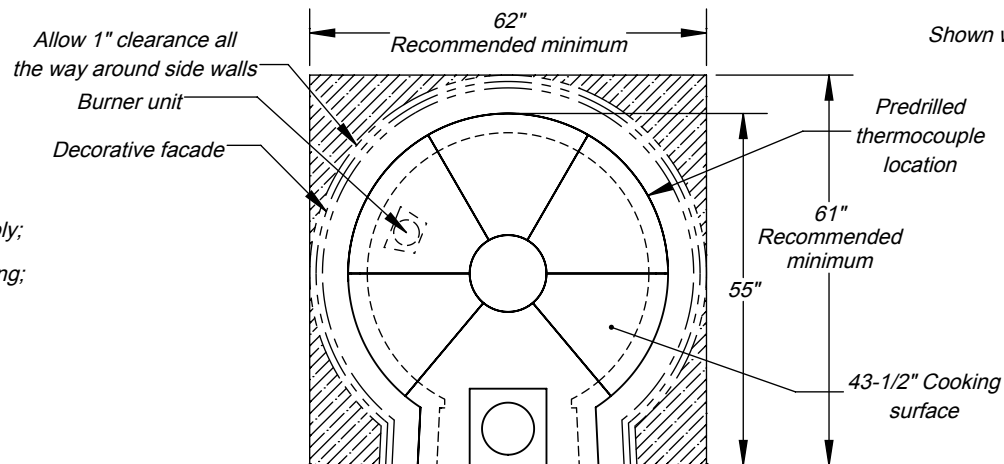
Front View



Side Elevation



Top View



Shown with non-combustible hearth

Gas Requirements:

Refer to Gas Burner Drawing for air, & access requirements

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, liquid gas or propane 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: 1620 lbs..


WARNING:

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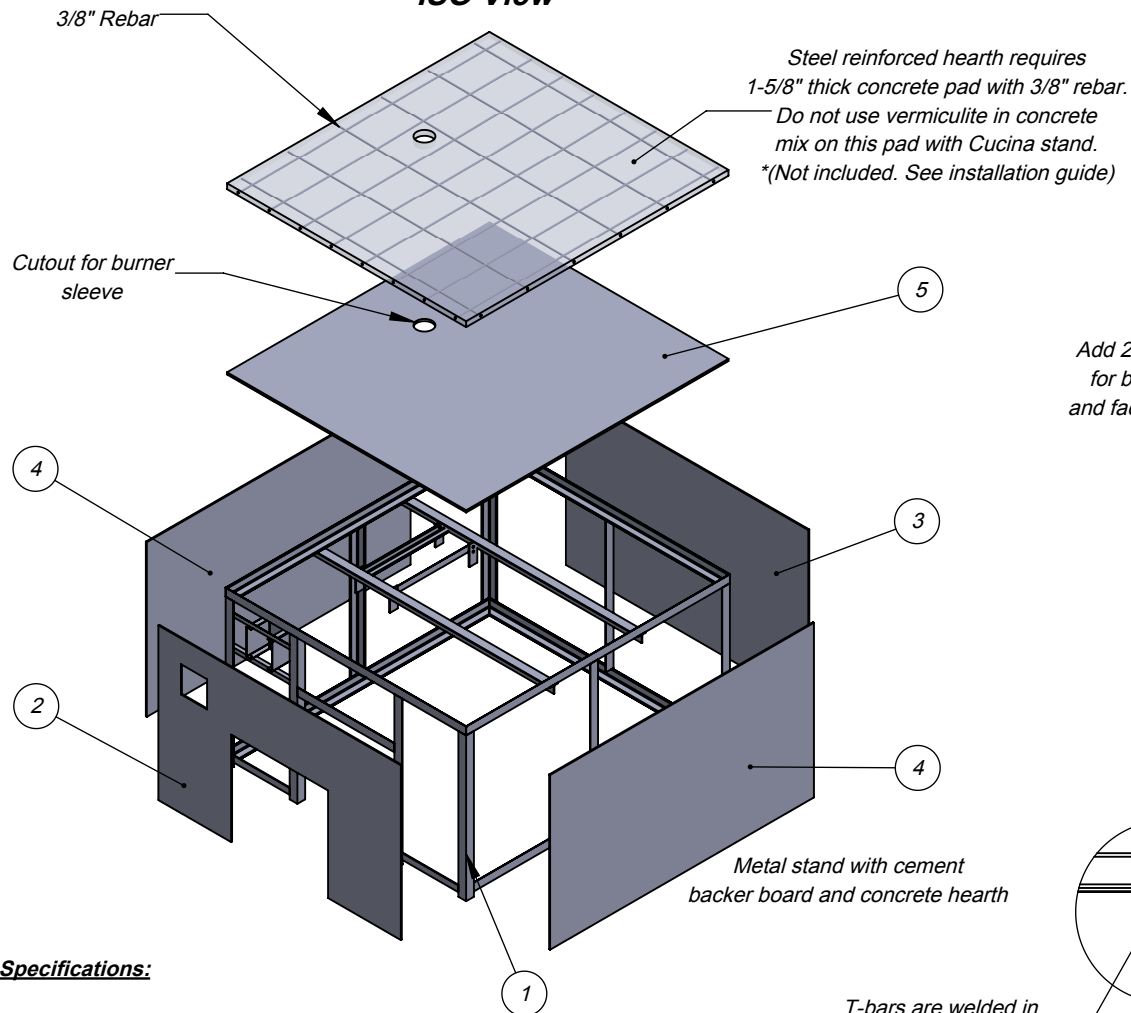
UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual, ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed

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

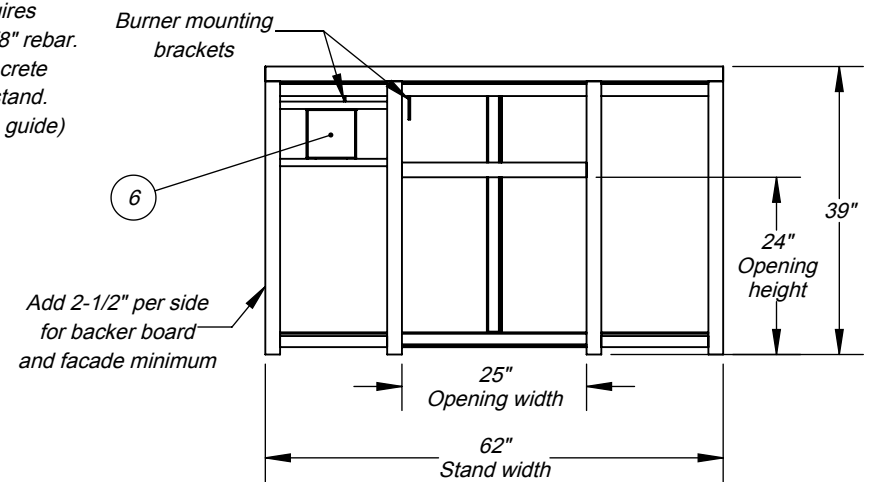


Made in the U.S.A.		Residential Gas Fired Pizza Oven	
 FORNO BRAVO® THE WORLD'S FINEST PIZZA OVENS			
Premio2G 110G Concrete Masonry Unit (CMU)			
Architect Drawings		SKU: CMU	
Revision 6/13/2016		Sheet: 3 of 7	

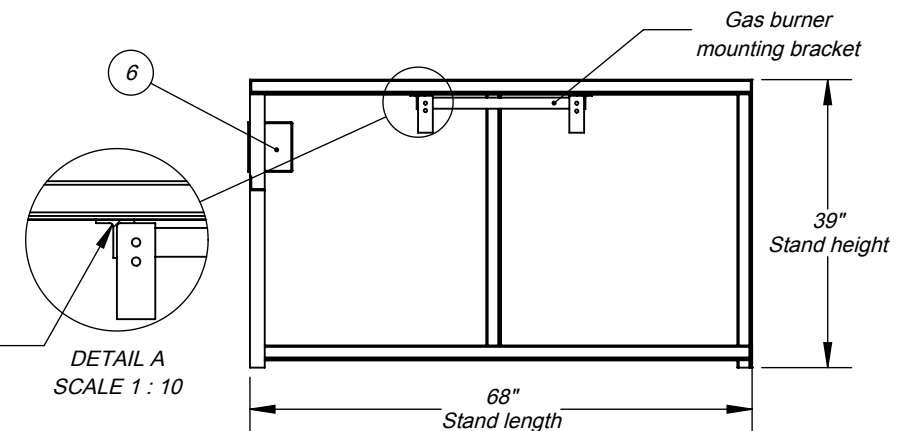
ISO View



Front View



Side Elevation



Specifications:

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

The Cucina 120G stand works with Premio2G 110G 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

T-bars are welded in for additional strength

DETAIL A
SCALE 1 : 10

ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina2G 120G	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	



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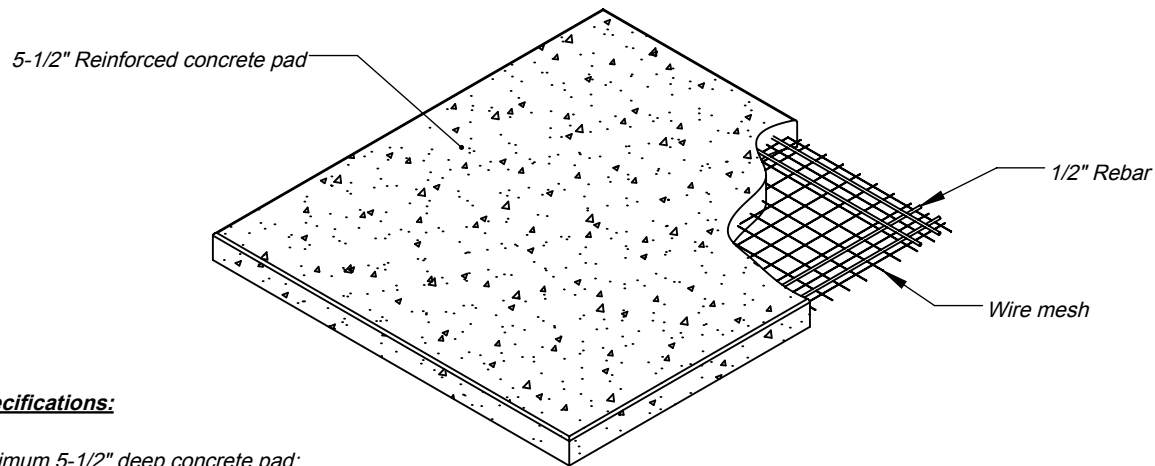
Cucina 120G
Gas Fired Pizza Oven Stand

Architect Drawings SKU: ICS120G

Revision 6/13/2016

Sheet: 4 of 7

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 70"W x 71"D

Slab dimensions:

Minimum 8" wider than oven stand and hearth;

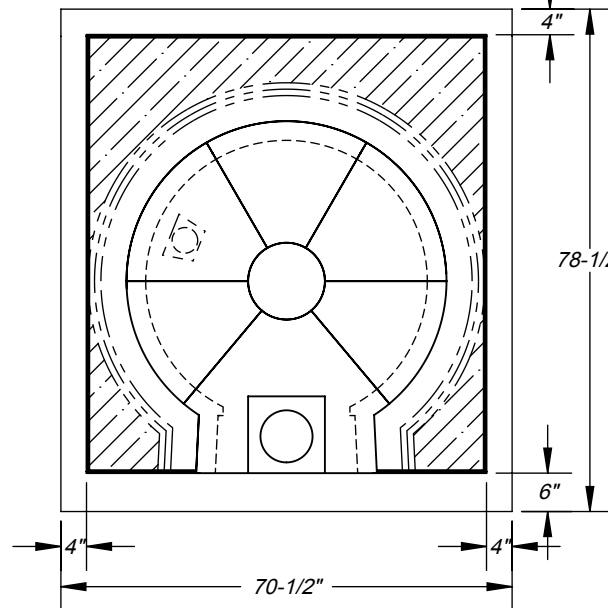
Minimum 10" deeper than oven stand and hearth;

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

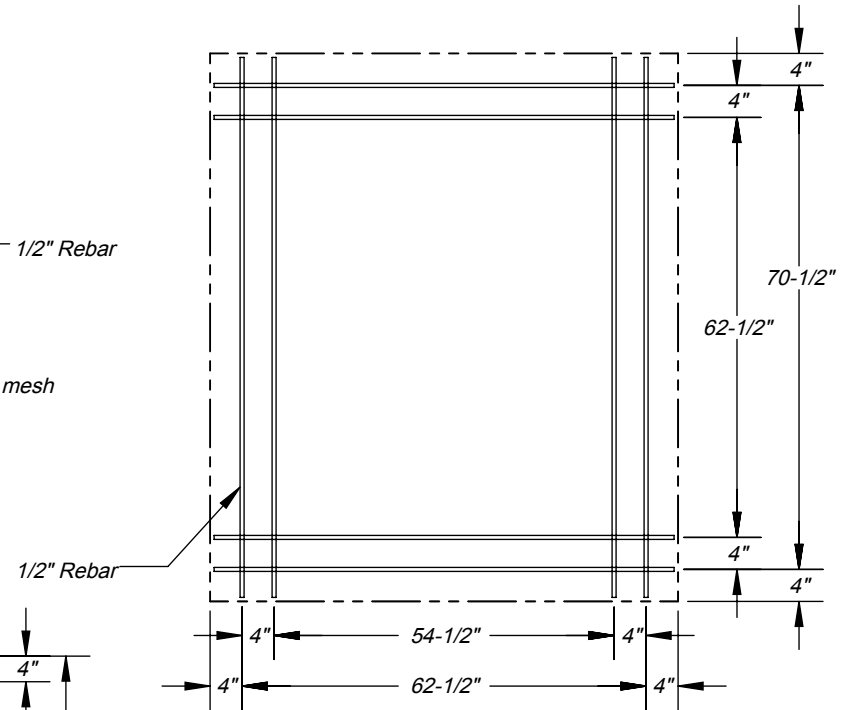
Refer to local building codes for recommendations regarding soil compaction, frost line and other considerations. Depending on local conditions, you may have to excavate down 18" or more of topsoil to reach stable substrate.

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.

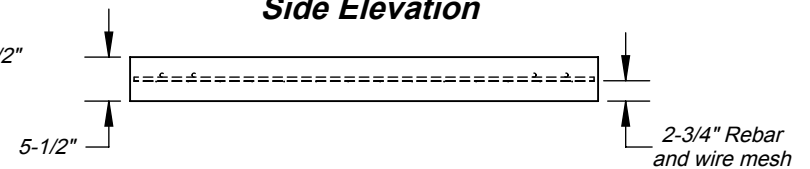
Premio2G 110G oven stand footprint
(*See specifications for CMU stand)



Top View



Side Elevation



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

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Premio2G 110G
Gas Fired Pizza Oven Pad
Architect Drawings

Revision 6/13/2016

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For more information: www.fornobravo.com

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

Premio2G 110G 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

Home Gas Features includes:

- Fuel: Wood, liquid propane or natural gas
- Drago P1 Plus burner assembly (specify, natural gas or liquid propane)
- Burner ignition box with four settings (off, pilot, low and high flame)
- Stainless steel ash guard for burner
- Remote thermometer
- Gas leak detector
- Propane Gas valve regulator. *(Note: Natural gas regulator must be supplied by local certified installer.)

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

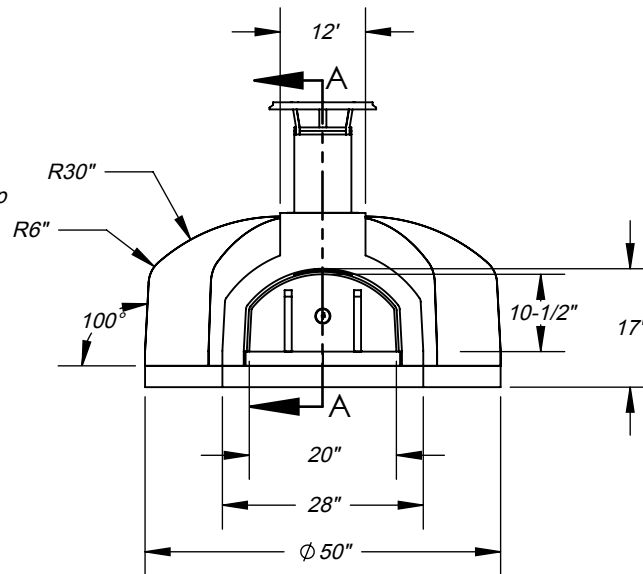
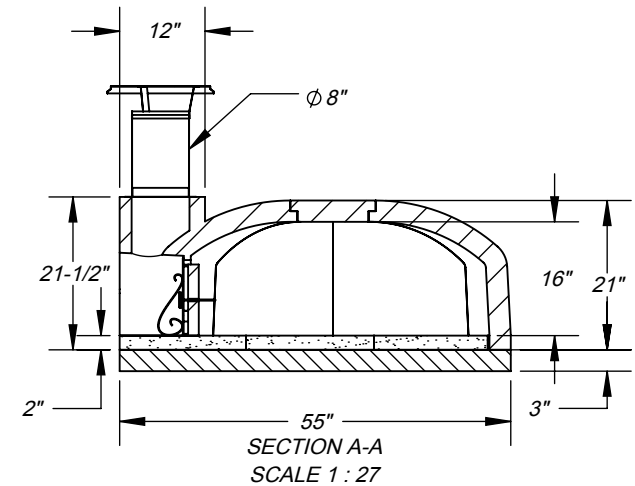
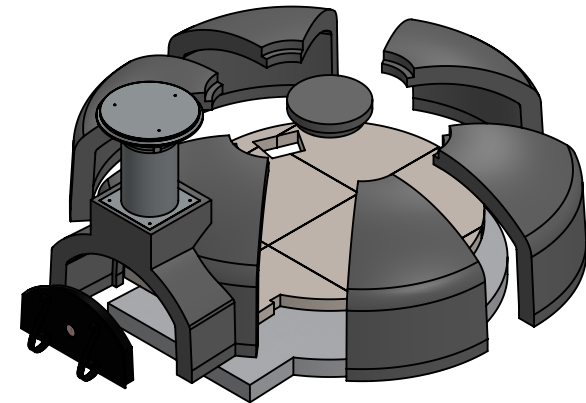
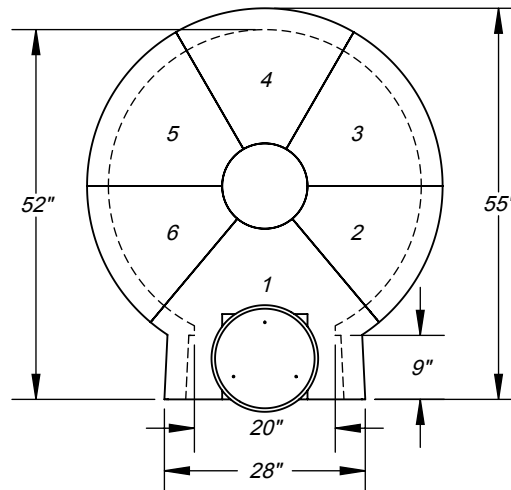
For more information about our certifications, click here: www.fornobravo.com/ul-certified

WARNING:

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**Side Elevation****Top View**

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Premio2G 110G
Gas Fired Pizza Oven

Architect Drawings

Revision 6/13/2016

Sheet: 6 of 7



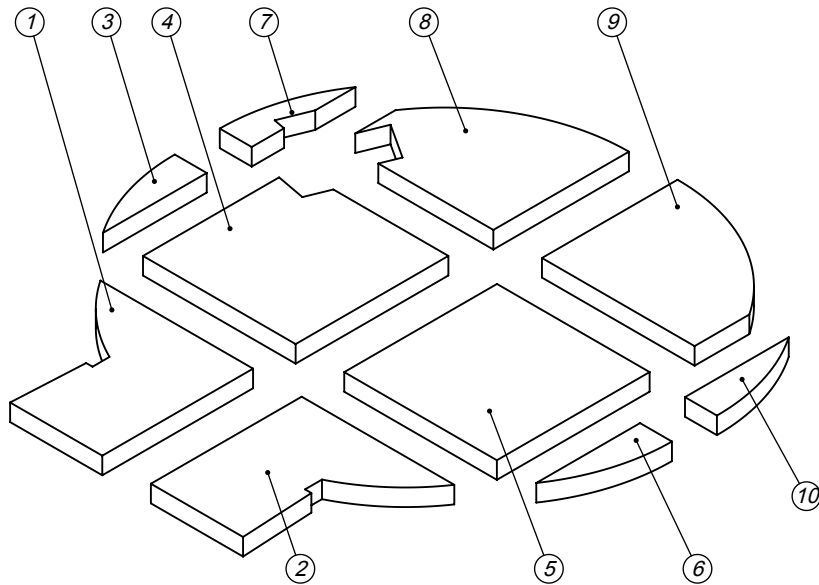
Intertek



Intertek

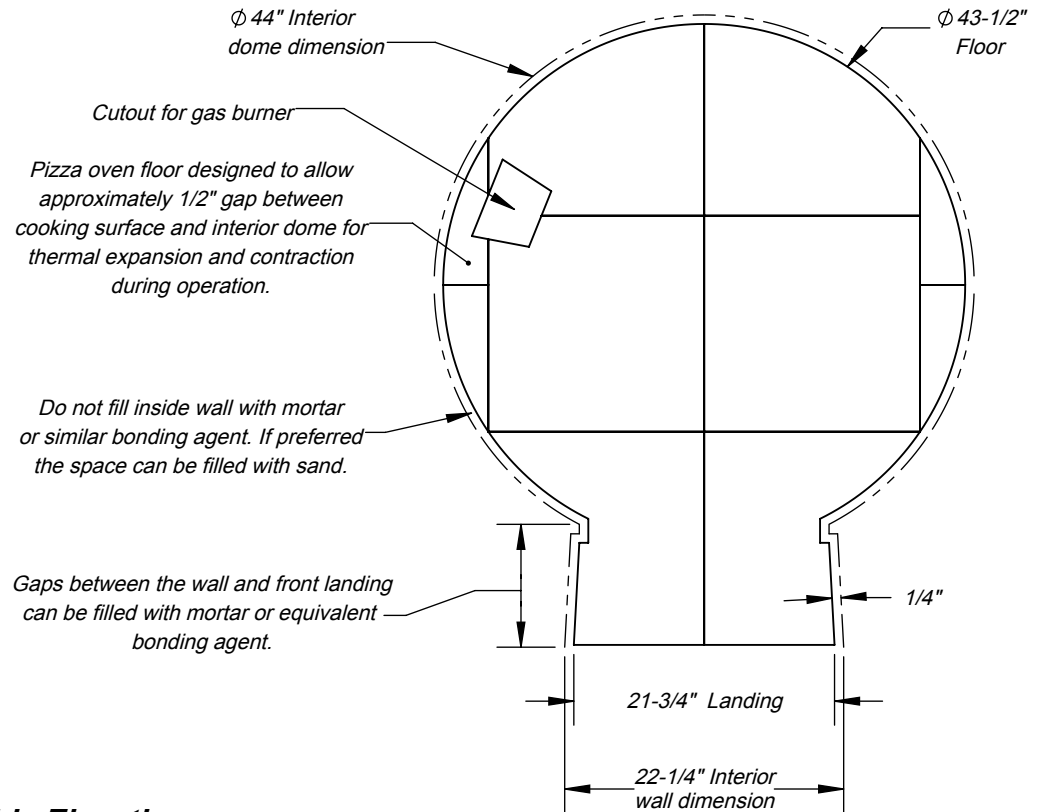
Forno Bravo
251 W. Market St.
Salinas, CA 93901
(800) 407-5119

ISO View

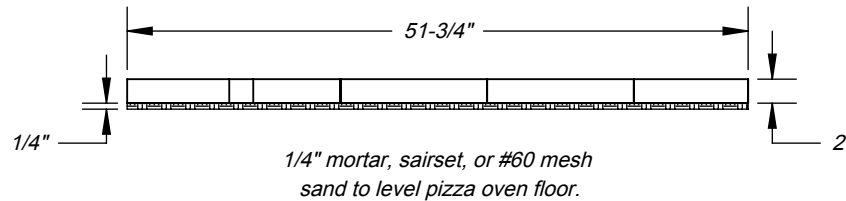


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

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.

WARNING:
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 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

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

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Premio2G 110G

Pizza Oven Floor Tile Layout

Architect Drawings

Revision 6/13/2016

Sheet: 7 of 7

