

Shown with Forno Bravo Cucina130G  
oven stand 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 propane or natural gas fuel;

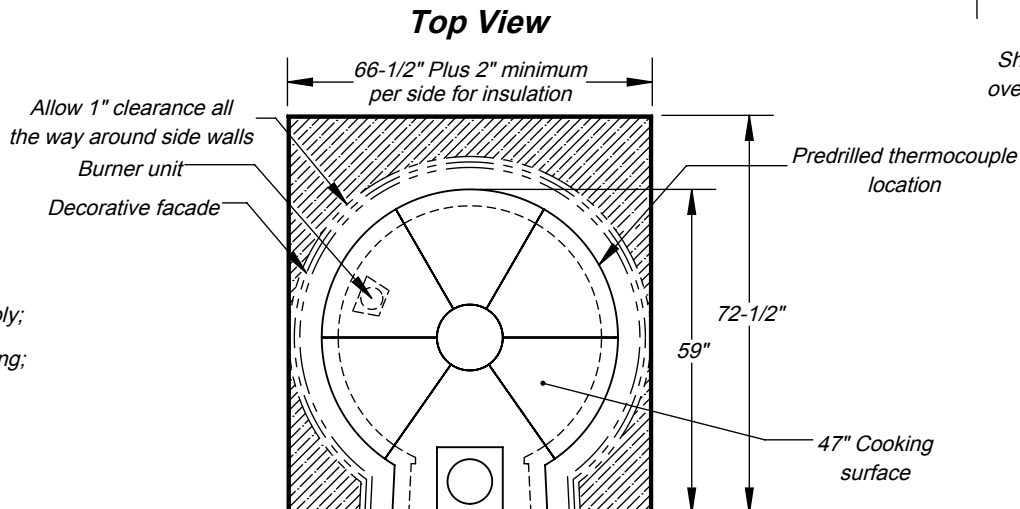
24" Stainless steel flue with 8" interior;  
rain cap and anchor plate comes standard.

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

Oven 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: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		
Installation guide: <a href="http://www.fornobravo.com/PDF/residential_install.pdf">www.fornobravo.com/PDF/residential_install.pdf</a>		

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

**FORNO BRAVO®**  
THE WORLD'S FINEST PIZZA OVENS

**Premio2G 120G**

Gas Fired Pizza Oven w/ Stand

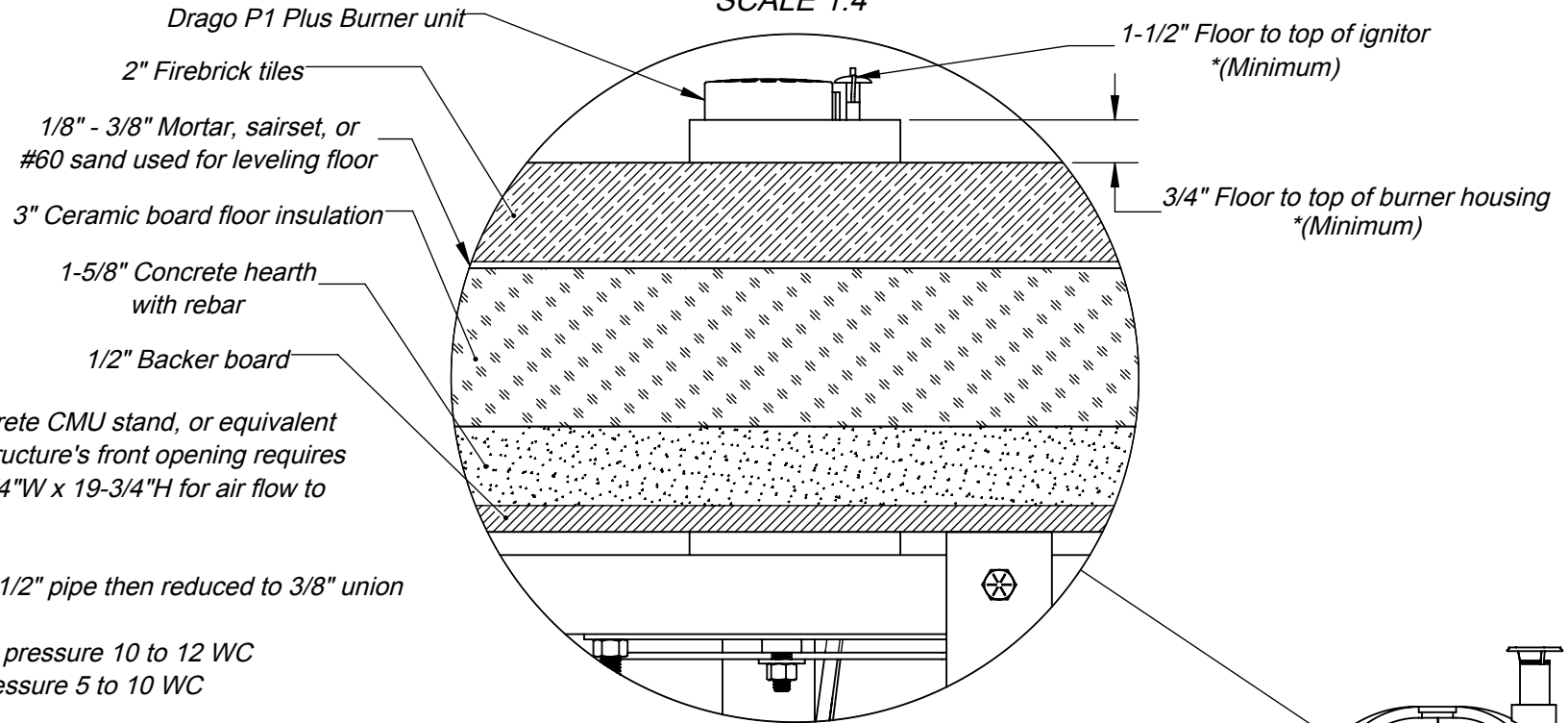
Architect Drawings SKU: FP2G120-SS-LP/NG

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## 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

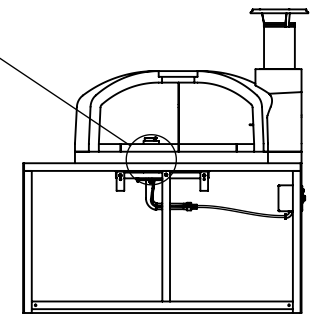
Factory settings:

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.**

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Forno Bravo Premio2G 120G Pizza Oven  
and Cucina 130G 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: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		
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Premio2G 120G

Gas Burner Detailed View

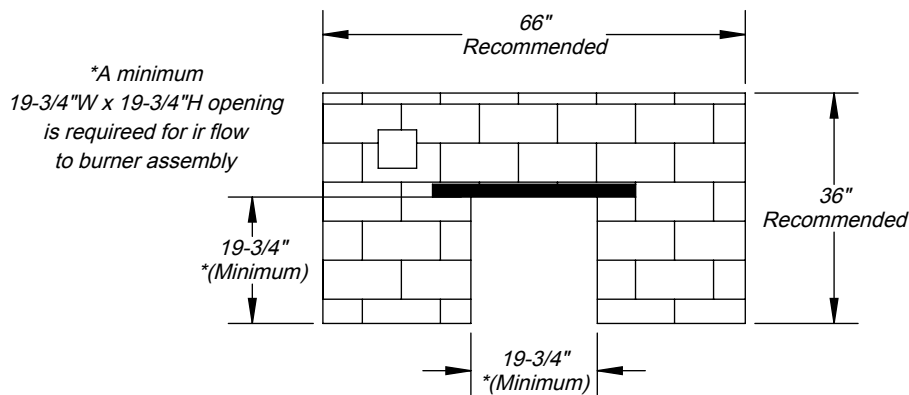
Architect Drawings

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## Front View



## 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 gas or propane fuel;

24" Stainless steel flue with 8" interior; rain cap and anchor plate comes standard.

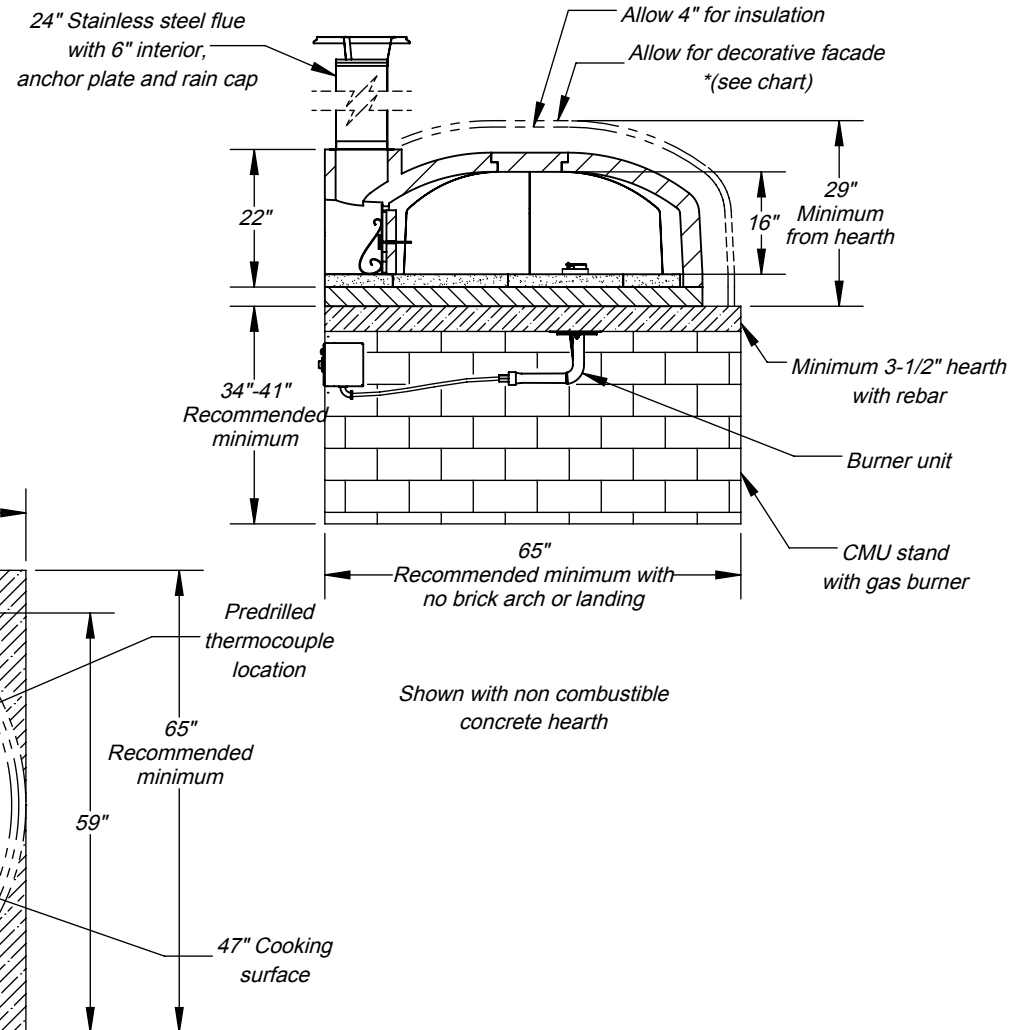
Crate ships 49"W x 58"D x 50"H;  
Oven weight: 1800 lbs..

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## Side Elevation



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
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ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed		
For more information: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		

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**Premio2G 120G**

Gas Fired Pizza Oven

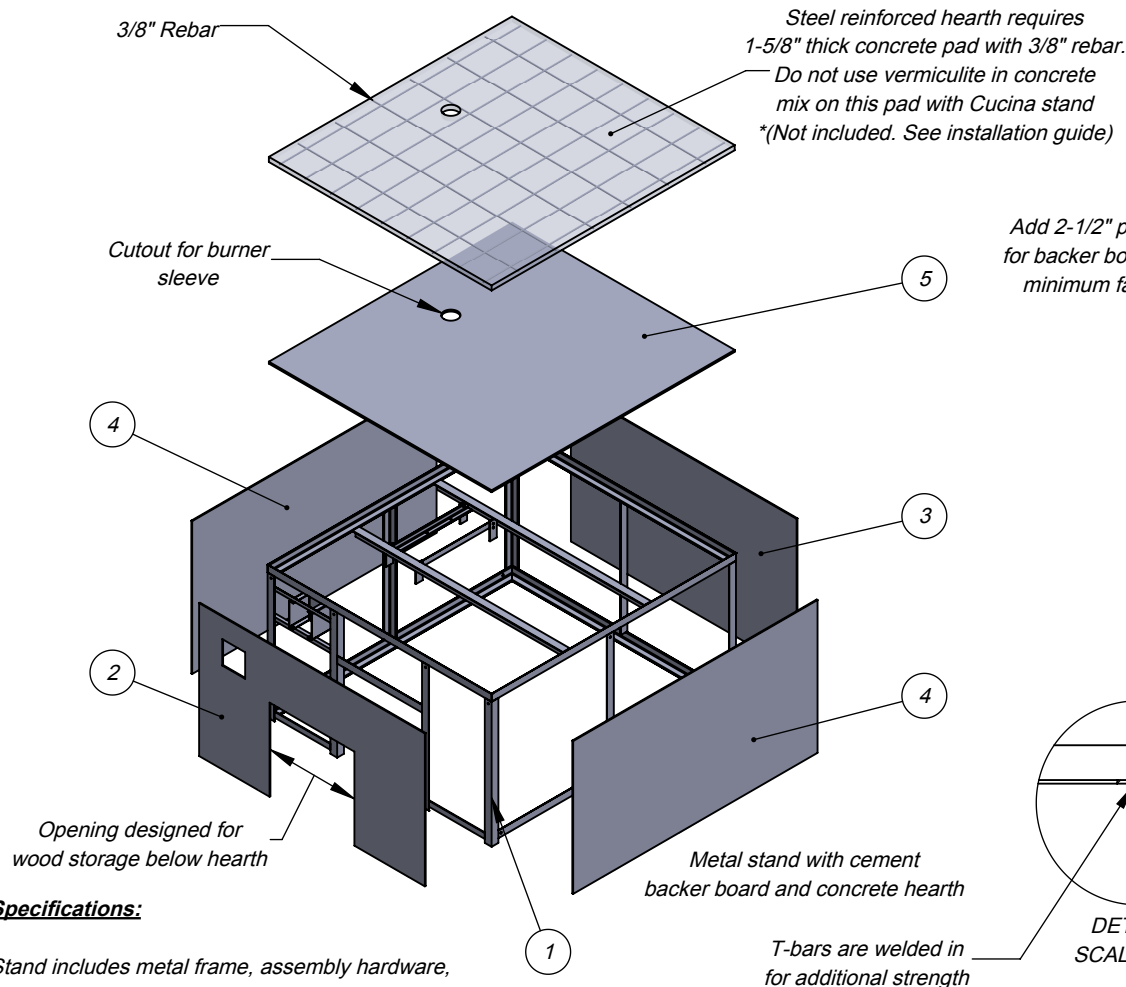
Architect Drawings

SKU: CMU

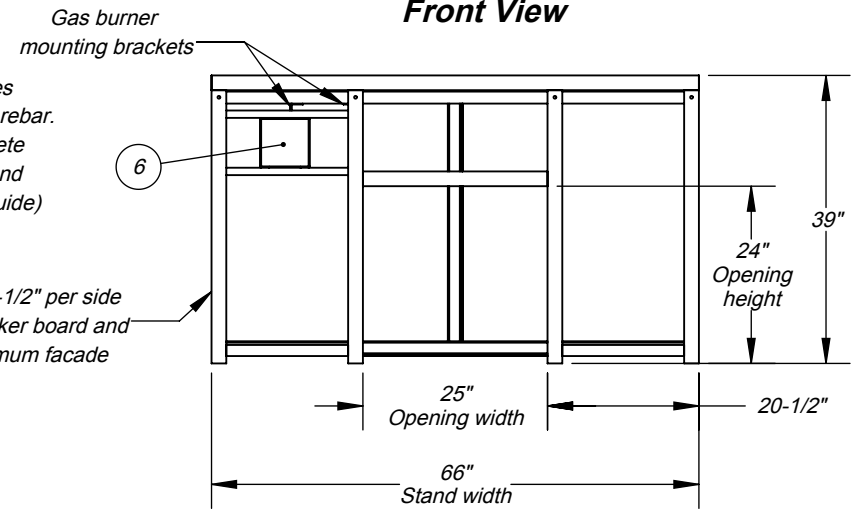
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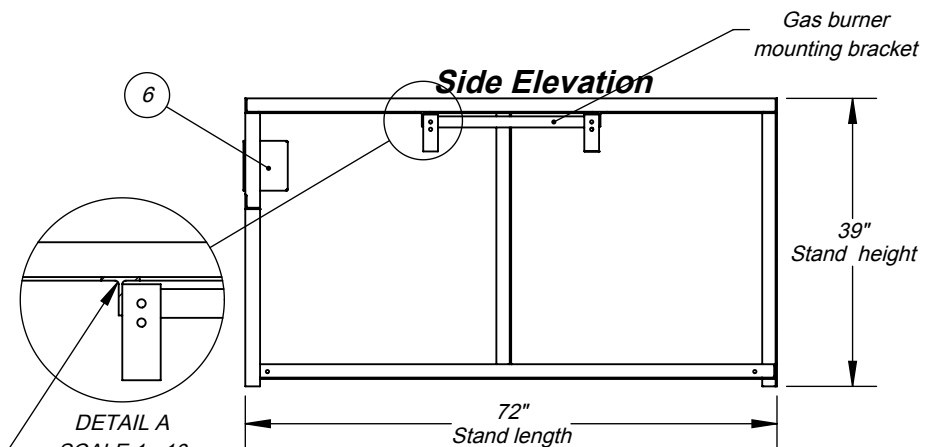
## ISO View



## Front View



## Side Elevation



### Specifications:

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

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

\* Hearth materials not included. See installation guide.

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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 130G	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 130G**  
Gas Fired Pizza Oven Stand

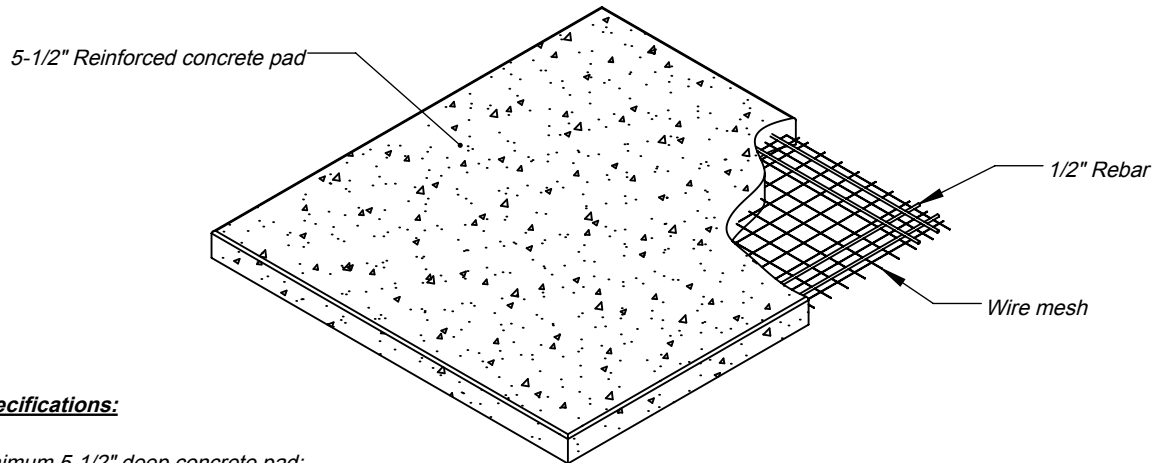
Architect Drawings

SKU: ICS130G

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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;

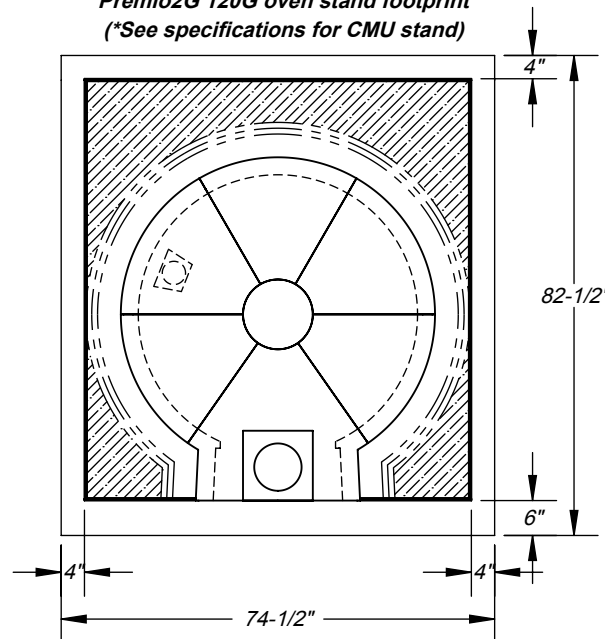
Finished slab should be 2" to 3" above ground level;

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.

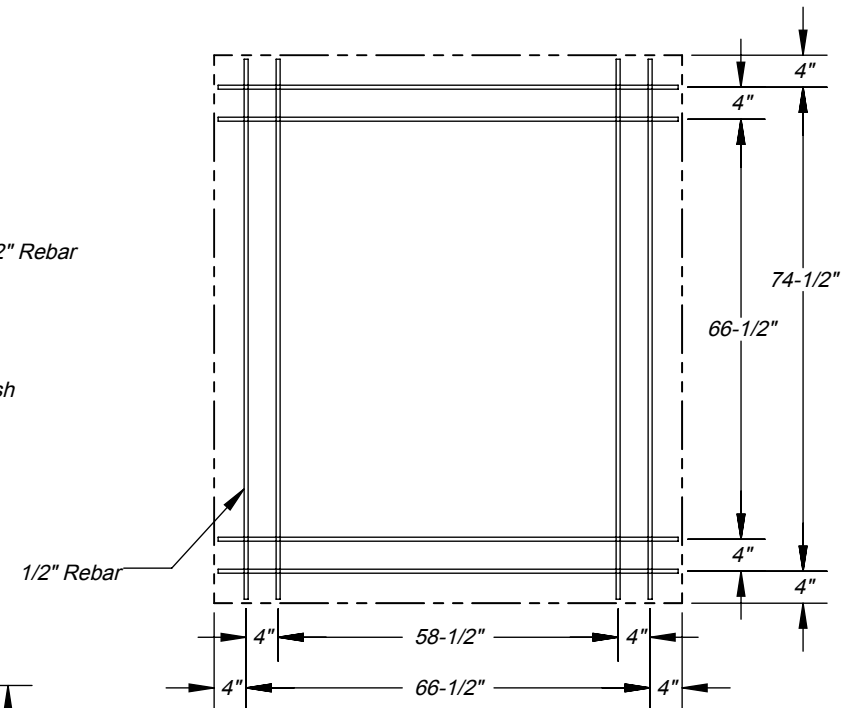
### **WARNING:**

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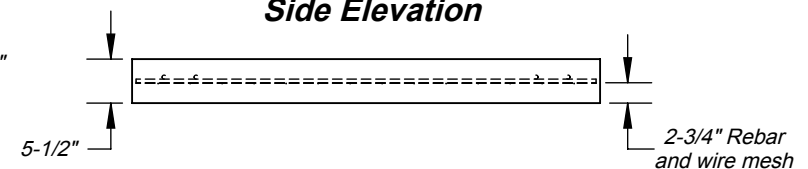
**Premio2G 120G oven stand footprint**  
(\*See specifications for CMU stand)



## Top View



## Side Elevation



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)

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

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**Premio2G 120G**  
Gas Fired Pizza Oven Pad  
Architect Drawings

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**Premio2G 120G 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 R30"
- 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:

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

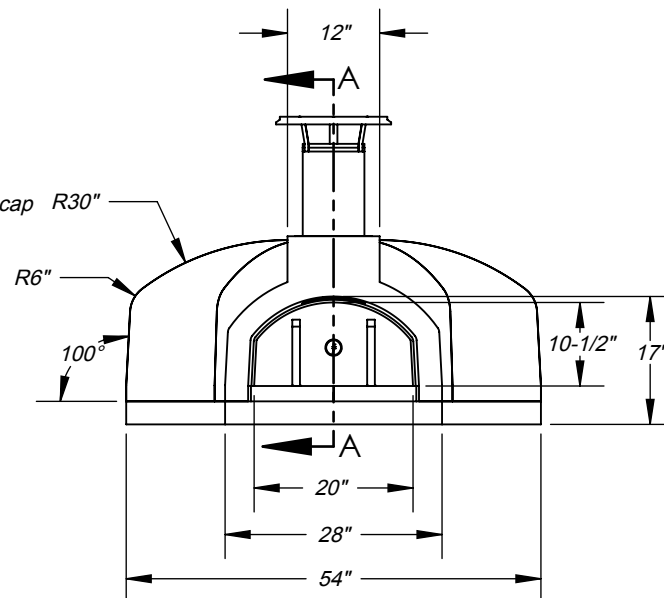
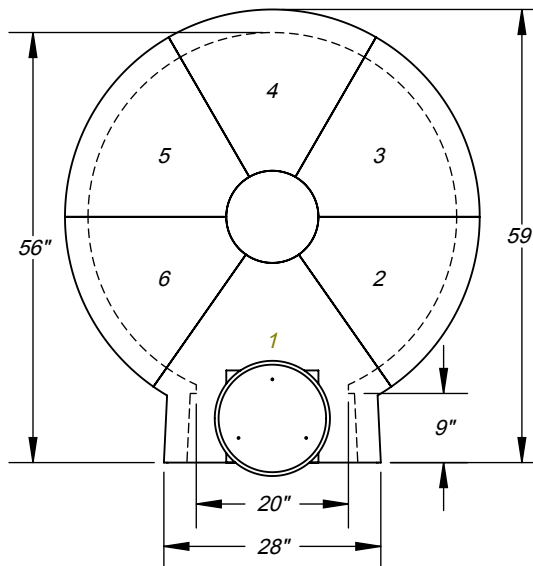
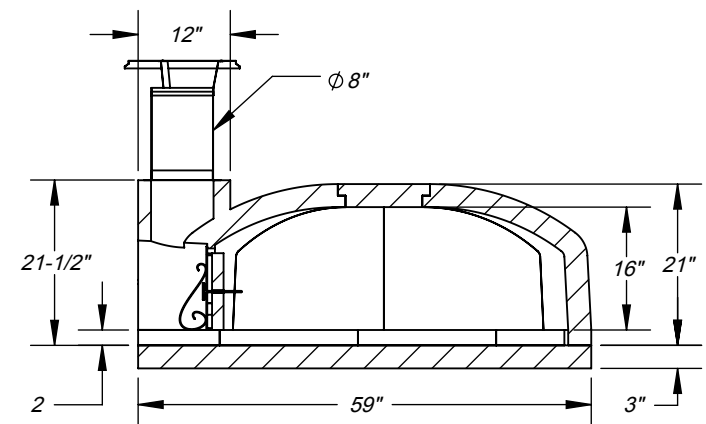
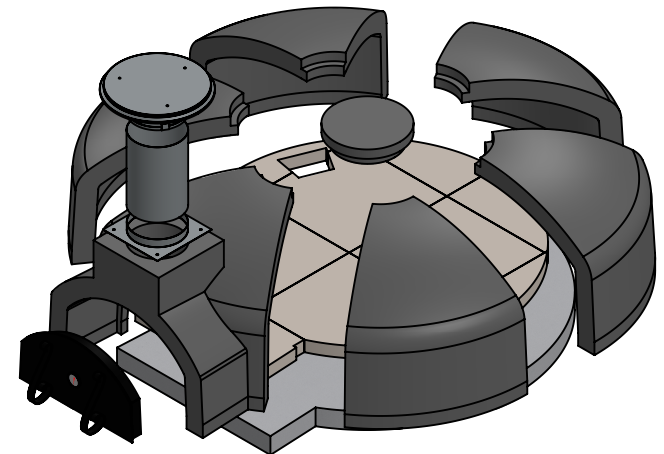
For more information about our certifications, click here: [www.fornobravo.com/ul-certified](http://www.fornobravo.com/ul-certified)

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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)

**Front View****Top View****Side Elevation****SECTION A-A  
SCALE 1 : 25**

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**Premio2G 120G**

**Gas Fired Pizza Oven**

Architect Drawings

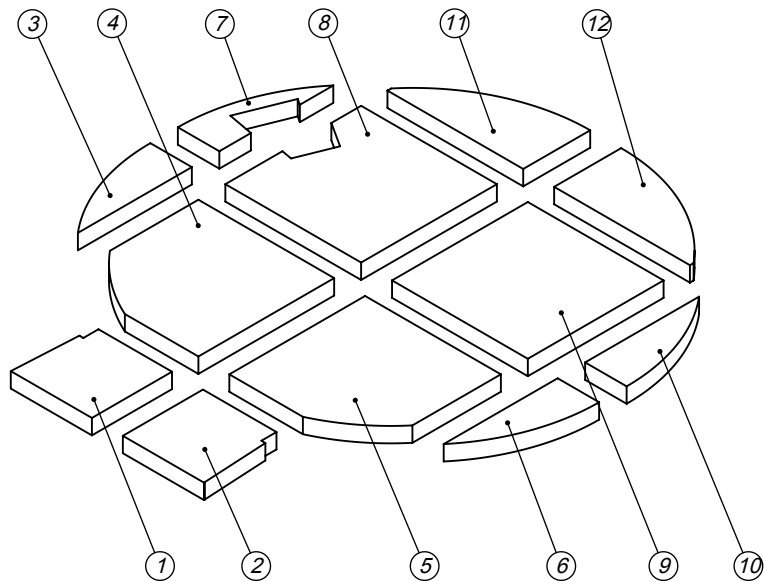
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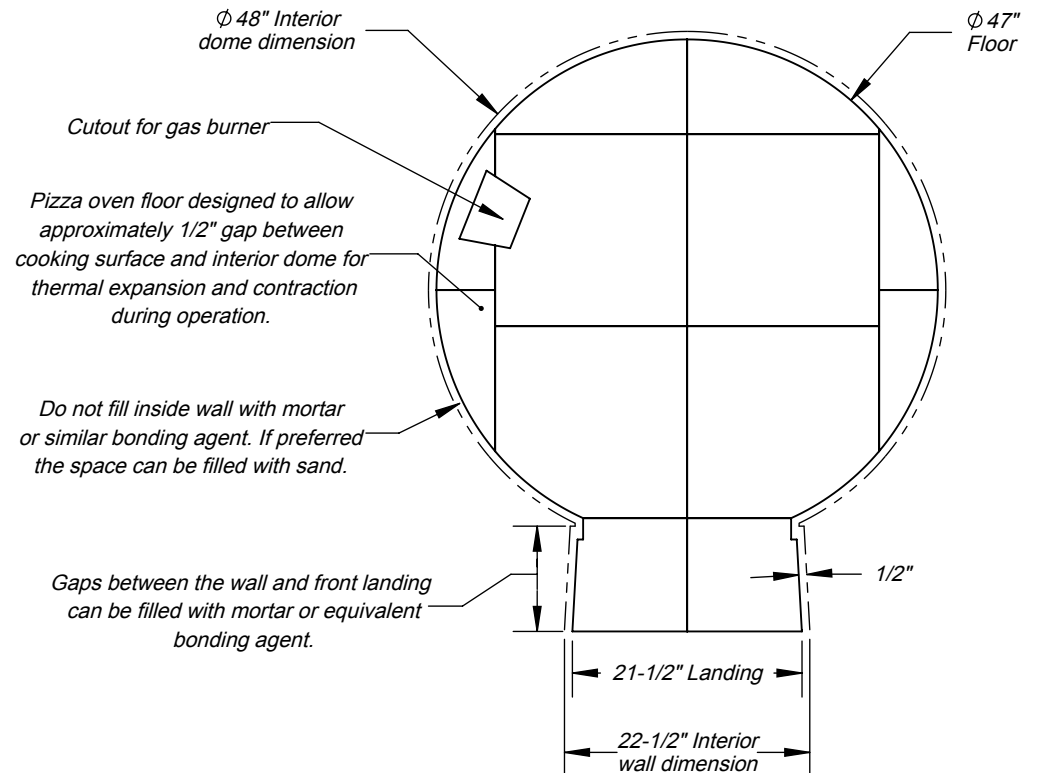
Forno Bravo  
251 W. Market St.  
Salinas, CA 93901  
(800) 407-5119

## ISO View

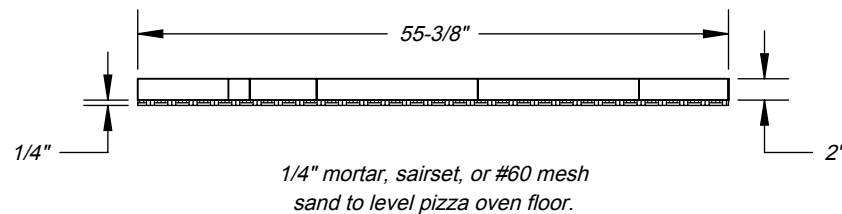


When ordering replacement tiles, reference tile number, pizza oven model and purchase date.

## 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.

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<b>Premio2G 120G</b> Pizza Oven Floor Tile Layout Architect Drawings	
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