



Forno Bravo

The World's Finest Pizza Ovens

Premio2G Series

Modular Refractory Pizza Ovens Kits

Professional Wood-Fired Cooking at Home

The Premio2G Series is a family of premium pizza oven kits designed for high-end home and garden applications. The Premio2G ovens feature a thick, high density 3" cast refractory dome, extra thick insulation and an insulated steel door, making these muscular ovens perfect for high throughput pizza baking and retained heat baking and roasting.

How serious is the Premio2G Series? The Premio2G oven dome and insulation are the same thickness and density as many commercial pizza ovens—which are designed for 24/7, 365 day use. Put another way, the Premio2G ovens weigh more than twice as much as some other residential pizza ovens of the same size, without compromising heat up times.

The Premio2G Series is available in five sizes to meet any home cooking requirement, ranging from a 32" to an extra large 48" round cooking surface.

The Premio2G's ultra heavy oven dome is cast using high-density, high-alumina, vibrated refractory—far superior to old-fashioned, rustic ovens. The dome pieces use an interlocking design for a tight fit, better heat retention and better durability. The ovens to heat up quickly (less than an hour) and hold their cooking temperature for hours -- perfect for weekend entertaining, Thanksgiving roast and hearth bread.

The Premio2G cooking floor is made from large, 18"x18" compressed and kiln-fired firebrick tiles—the same quality found in commercial pizza ovens. The cooking floor is fully enclosed by the oven, maintains high heat for virtually limitless pizza baking, and is far more durable than cast and air-dried oven floors.

Each Premio2G oven is delivered with extra-thick insulation for better heat retention, and includes 4" (4 x 1") of high-tech ceramic blanket dome insulation and 3" of ceramic board floor insulation—enabling the ovens to easily retain 400°F up to 24 hours after the fire goes out, while never getting hot on the outside.

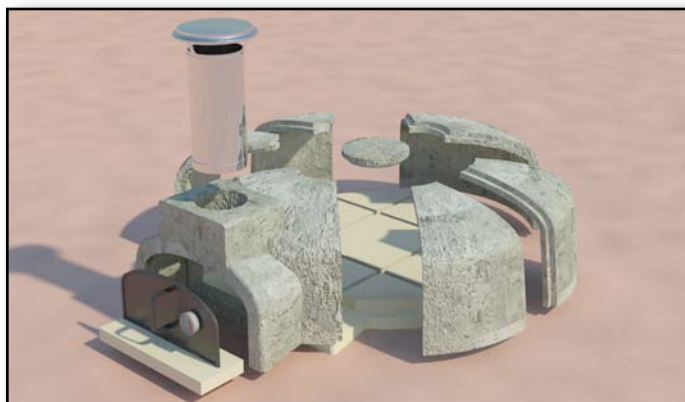
The pizza ovens incorporate a monoblock refractory vent and chimney adapter and oven opening for easy installation and durability. The ovens include a 24" long stainless steel chimney and rain cap, a metal oven door and thermometer.

We offer an optional decorative brick arch for the Premio2G series, giving the oven a traditional Italian finish.

Specification Sheet



Premio2G—professional wood-fired cooking at home.



Thicker dome pieces for better heat retention and baking.

The Premio2G Family

	Cooking Surface	Area (in ²)	Heat up	Pizzas (10")	Bread (lb.)
Premio2G100	40"x48"	1,256	40	3-4	22
Premio2G110	44"x52"	1,520	50	4-5	26
Premio2G120	48"x56"	1,870	60	5-7	30

UL737, UL2162, and ANSI/NSF-4 Certified.

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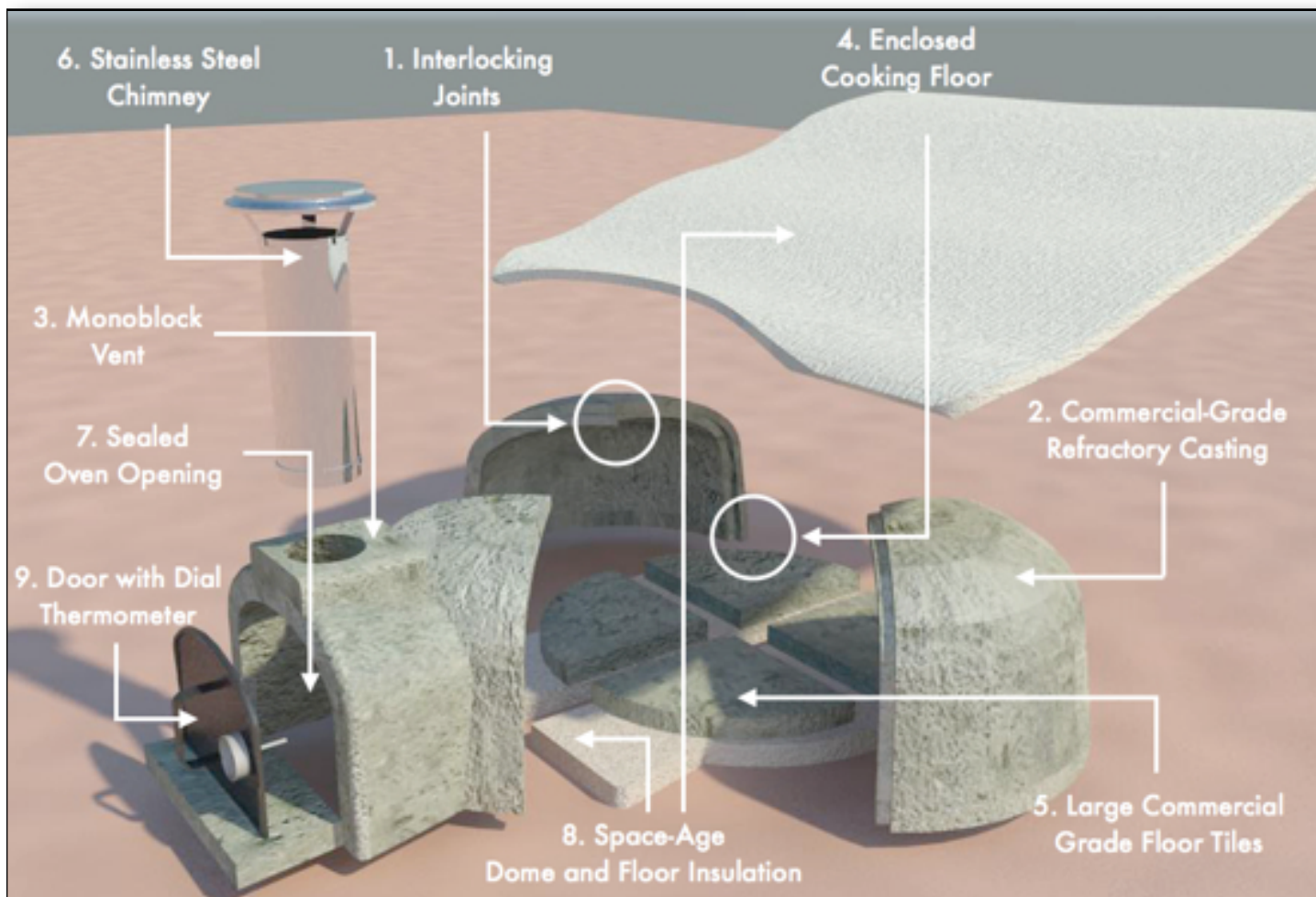


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Specification Sheet

Premio2G Series: Features



1. Interlocking Dome Design.

Oven pieces seal tightly for easier assembly and better heat retention.

2. Commercial-Grade Refractory Casting.

3", 38% AL₂O₃ (81% AL₂O₃/SiO₂), 135 lb./cu. ft. vibrated refractory dome for fast heat up and incredible heat retention.

3. Monoblock Vent.

Solid "true vent" provides excellent draw, less smoke, easy installation and outstanding durability.

4. Enclosed Cooking Floor.

The dome wraps around the floor for better thermal performance.

5. Commercial-Grade Cooking Floor.

Compressed (2,700psi), kiln fired (2650°F) 18"x18"x2" floor tiles have fewer seams, hold heat better and are more durable.

6. Stainless Steel Chimney.

Included 6" or 8" x 24" stainless steel chimney with rain cap snaps directly into the oven for easy assembly.

7. Sealed Oven Opening.

Door jamb enables the oven door to seal the oven chamber from the vent and chimney—controlling the air supply, fire and oven temperature.

8. Extra Thick, Space-Age Oven Insulation

4 x 1" of ceramic dome insulation and 3" floor insulation for easy assembly and excellent heat retention.

9. Insulated Steel Door

Insulated steel door closes oven chamber off from vent.

9. Dial Thermometer

Thermometer integrated in steel oven door.

Plus, High Temp Mortar

High temp, waterproof mortar for easy oven assembly, and no extra shipping.



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Specification Sheet

Premio2G: At-a-Glance

	Premio2G100	Premio2G110	Premio2G120
Cooking Floor	40"W x 48"D	44"W x 52"D	48"W x 56"D
External Dimensions	46"W x 51"D x 21"H	50"W x 55"D x 21"H	50"W x 55"D x 21"H
Oven Opening	20"W x 10.5"H	20"W x 10.5"H	20"W x 10.5"H
Vent Landing	23.5"W x 8"D	23.5"W x 8"D	23.5"W x 8"D
Dome Height	16"	16"	16"
Monoblock Oven Opening and Vent	✓	✓	✓
Sealing Door Jamb	✓	✓	✓
Vent Opening Diameter	8"	8"	8"
Chimney Type	Single wall steel, UL103, or clay	Single wall steel, UL103, or clay	Single wall steel, UL103, or clay
2" Commercial Grade, Kiln-Fired Cooking Floor	✓	✓	✓
4" Ceramic Blanket Dome Insulation	✓	✓	✓
3" Ceramic Board Floor Insulation	✓	✓	✓
High Temp, Waterproof Mortar	50 lb.	50 lb.	50 lb
24" Stainless Steel Chimney with Cap	8"x 24"	8"x 24"	8"x 24"
Insulated Steel Door with Thermometer	✓	✓	✓
Dome Pieces	5	7	7
Pizzas at a Time	5	6	7
Heat Up Time	45 minutes	50 minutes	60 minutes
Weight	1,300 lb	1,450 lb.	1,600 lb

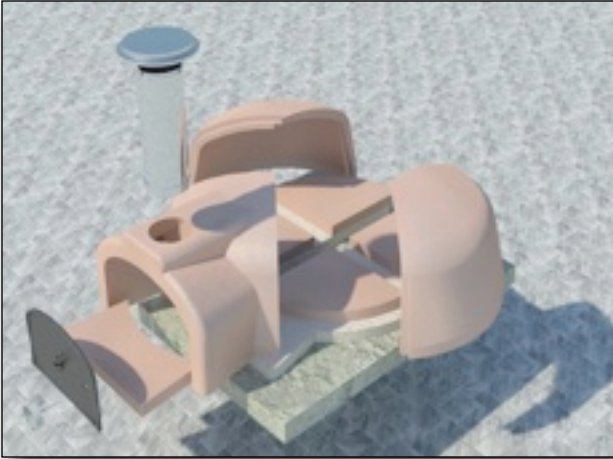


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Specification Sheet

Premio2G: Assembly





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Premio2G: The Other Guys

	Premio2G	Typical Italian "Rustic" or "Red" Oven
3" Commercial-Grade, Vibrated High-Density Dome	✓	Definitely not.
Interlocking Dome Assembly	✓	No. That's too difficult.
Monoblock Refractory Oven Opening and Vent	✓	No way.
2" Commercial-Grade, Kiln-Fired Cooking Floor	✓	No. That's too expensive.
Complete 4" Dome Ceramic Blanket Insulation	✓	Not even close.
Complete 3" Floor Ceramic Board Insulation	✓	No. That's not available.
High Temp, Waterproof Mortar	✓	No. That costs extra.
Stainless Steel Chimney with Cap	✓	No. That costs a lot extra.
Insulated Door with Thermometer	✓	No. Just a sheet metal door.
Lots of Additional Shopping, Shipping and Expense	No.	✓
Pricing	A lot less than you would expect.	\$\$\$\$\$



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Premio2G: Which Size?

Premio2G100

Popular with the cooking enthusiast, the Premio2G100 provides more space for multiple roasting pans, along with room for more pizza and bread.

- 40" round cooking surface
- 8" deep oven landing for staging and warming food
- 5 10" pizzas
- 22 1 lb. loaves of bread
- One large turkey
- 3 roasting pans

Premio2G110

Perfect for the serious chef, or neighborhood host, the Premio2G110 can be the center of attention for larger parties and family events.

- 44" round cooking surface
- 8" deep oven landing for staging and warming food
- 7 10" pizzas
- 26 1 lb. loaves of bread
- One large turkey
- 4 roasting pans

Premio2G120

This is a restaurant-size oven for the serious enthusiast and home party host. If you are looking for the ultimate home pizza oven, this is for you.

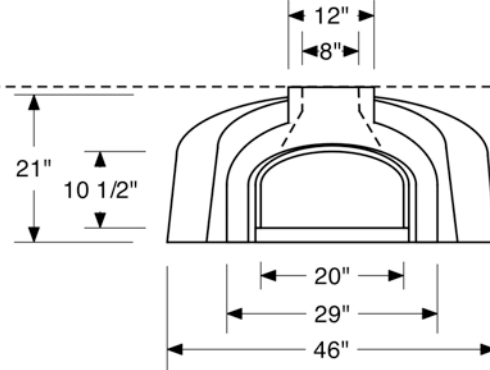
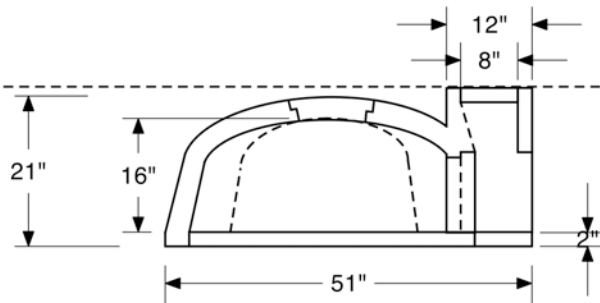
- 48" round cooking surface
- 8" deep oven landing for staging and warming food
- 8+ 10" pizzas
- 30 1 lb. loaves of bread
- Multiple large turkey
- 5+ roasting pans



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Forno Bravo Premio2G100

Premio2G100 Pizza Oven Dimensions

Drawing v1.1

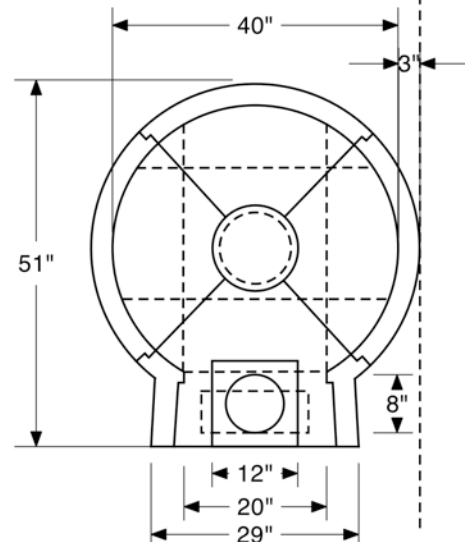
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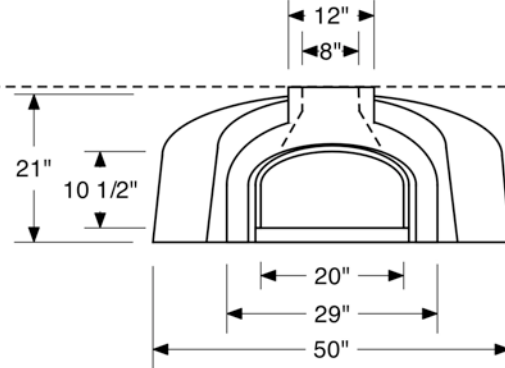
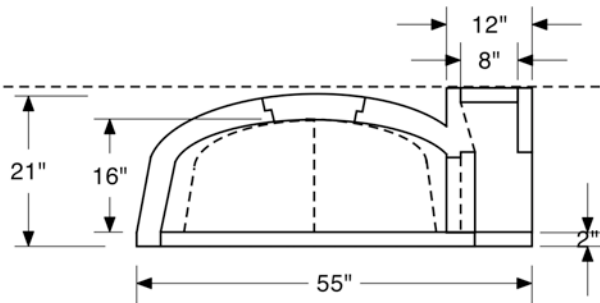




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Forno Bravo Premio2G110

Premio2G110 Pizza Oven Dimensions

Drawing v1.1

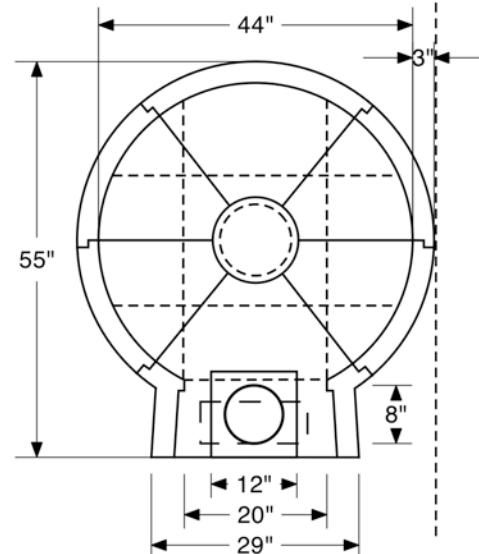
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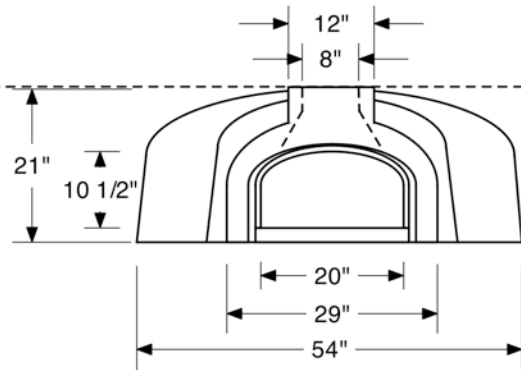
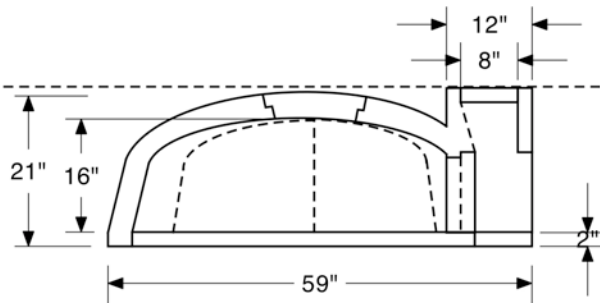




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Specification Sheet



Forno Bravo Premio2G120

Premio2G120 Pizza Oven Dimensions

Drawing v1.1

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