

CASA2G SERIES

Modular Refractory Pizza Ovens Kits
Professional Wood-Fired Cooking at Home



The Forno Bravo Casa2G Series sets the standard for residential pizza oven design. Fabricated using the industry's highest quality refractory and insulating materials, the Casa2G ovens offer breakthrough wood-fired cooking performance, including the industry's fastest heat-up (as fast as 30 minutes), highest throughput pizza baking,

and the longest heat retention for baking and roasting.

The ovens are available in four sizes, ranging from a 32" to a 44" round cooking floor, each with an 8" oven landing. The Casa2G kit provides everything you need to assemble your pizza oven, including the oven dome, vent and floor

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insulation, mortar, stainless steel chimney, oven door and thermometer. You add the oven stand and decorative stucco. Building a wood-fired oven has never been so easy.

At the core of the Casa2G Series are four unique technologies:

- The Casa2G oven 2" dome is produced using a proprietary 142 pcf density, 8,230 psi strength refractory material and a two-sided, vibrated mold casting process – the same material and process we use for our commercial ovens. It is a remarkably hard and durable material that is superior to old-fashion clay ovens.
- The Casa2G oven floor is made using large 18"x18"x2" commercial-grade (2,700psi compressed and 2650°F kiln-fired) baking tiles with Cordierite – for superior thermal shock resistance and better baking.
- Each Casa2G oven is delivered with complete insulation for outstanding heat retention, and includes 3" of high-tech ceramic blanket dome insulation and 2" of ceramic board floor insulation – eliminating the need for old-fashioned and inefficient vermiculite or Perlite.
- The Casa2G Series features an interlocking dome design with a monoblock vent, making assembly simple – and with fewer, tighter seams, the Casa2G ovens offer better heat retention, cooking performance, and durability than other residential ovens.

The Casa2G ovens can be installed either on a site-built concrete block stand, or a Forno Bravo metal oven stand. The Casa2G Series ovens are ETL and ANSI NSF-4 tested for indoor installation. A decorative brick arch and oven tools are available as options.

The Casa2G FAMILY

	COOKING SURFACE	AREA (sq. in.)	HEAT UP	PIZZAS (10 in.)	BREAD (lb.)
Casa2G80	32"x40"	804	30	1-2	12
Casa2G90	36"x44"	1,017	35	2-3	17
Casa2G100	40"x48"	1,256	40	3-4	22
Casa2G110	44"x52"	1,520	45	4-5	26

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The Casa2G ADVANTAGE

1. INTERLOCKING DOME DESIGN.

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

2. COMMERCIAL-GRADE REFRACTORY CASTING.

142 pcf, 8,230 psi strength vibrated refractory dome for faster heat up and better heat retention.

3. MONOBLOCK VENT.

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

4. ENCLOSED COOKING FLOOR.

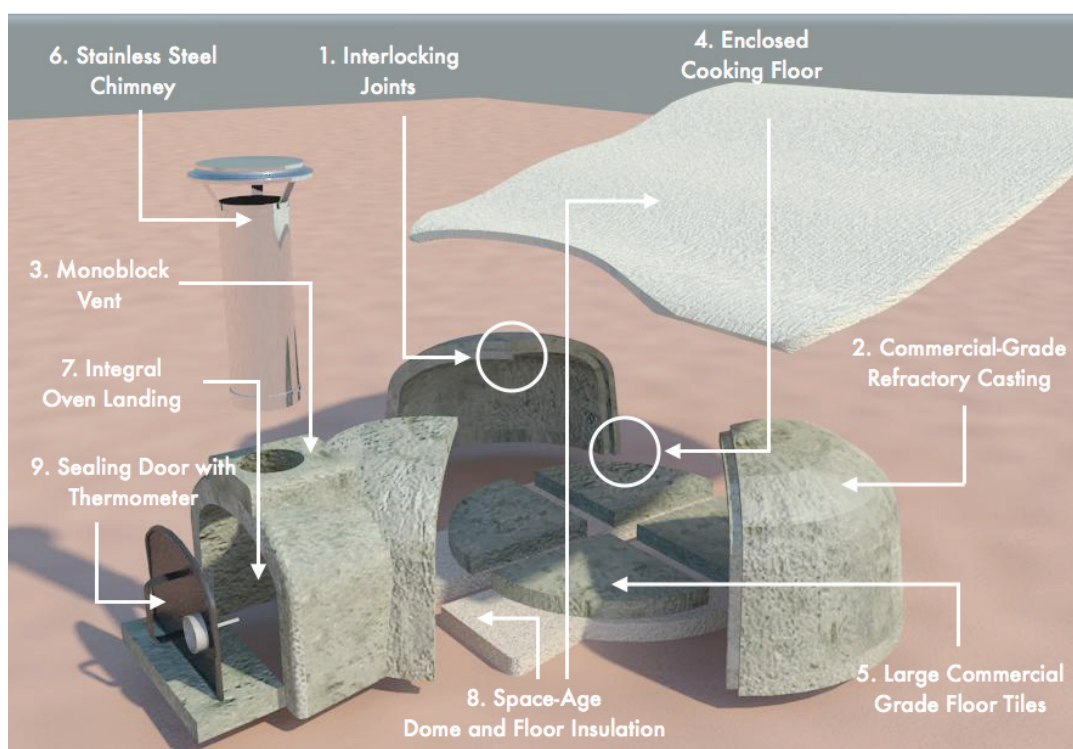
The dome wraps around the floor for better thermal performance.

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. COMPLETE, SPACE-AGE OVEN INSULATION

3 x 1" of ceramic dome insulation and 2" floor insulation for easy assembly and excellent heat retention.

9. METAL DOOR

Steel door closes oven chamber off from vent.

10. 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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	CASA2G80	CASA2G90	CASA2G100	CASA2G110
Cooking Floor	32"W x 40"D	36"W x 44"D	40"W x 48"D	44"W x 52"D
External Dimensions	36"W x 42"D x 19"H	40"W x 46"D x 19"H	44"W x 50"D x 20"H	48"W x 54"D x 20"H
Oven Opening	17"W x 10"H	17"W x 10"H	20"W x 10.5"H	20"W x 10.5"H
Vent Landing	20.5"W x 8"D	20.5"W x 8"D	23.5"W x 8"D	23.5"W x 8"D
Dome Height	15"	15"	16"	16"
Monoblock Oven Opening and Vent	✓	✓	✓	✓
Sealing Door Jamb	✓	✓	✓	✓
Vent Opening Diameter	6"	6"	8"	8"
Chimney Type	Single wall steel, UL103, or clay	Single wall steel, UL103, or clay	Single wall steel, UL103, or clay	Single wall steel, UL103, or clay
Commercial Grade, Kiln-Fired Cooking Floor	✓	✓	✓	✓
Ceramic Blanket Dome Insulation	3 x 1"	3 x 1"	3 x 1"	3 x 1"
Ceramic Board Floor Insulation	1 x 2"	1 x 2"	1 x 2"	1 x 2"
High Temp. Waterproof Mortar	✓	✓	✓	✓
24" Stainless Steel Chimney with Cap	✓	✓	✓	✓
Steel Door with Thermometer	✓	✓	✓	✓
Dome Pieces	3	3	5	7
Pizzas at a Time	2	3	4	5
Heat Up Time	30 minutes	35 minutes	40 minutes	45 minutes
Weight (dome, vent and floor)	750 lb.	825 lb.	1,025 lb.	1,150 lb.

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Casa2G: WHICH SIZE IS RIGHT?

CASA2G80

Our smallest Casa2G oven, the Casa2G80 delivers fast heats up times, and can cook two medium, or one large pizza a time. It is the right oven for tight spaces.

- 32" round cooking surface
- 8" deep oven landing for staging and warming food
- 2 11" pizzas
- 12 1 lb. loaves of bread
- One large chicken
- 2 roasting pans

CASA2G90

The Casa2G90 is our most popular oven size, cooking three personal pizzas at a time, as well as roasts and vegetables.

- 36" round cooking surface
- 8" deep oven landing for staging and warming food
- 3 11" pizzas
- 17 1 lb. loaves of bread
- One small turkey (or large chicken)
- 2 roasting pans

CASA2G100

Popular with the cooking enthusiast, the Casa2G100 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
- 4 11" pizzas
- 22 1 lb. loaves of bread
- One large turkey
- 3 roasting pans

CASA2G110

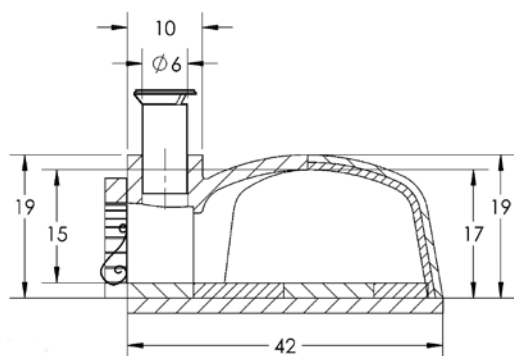
Perfect for the serious chef, or neighborhood host, the Casa2G110 can be the center of attention for larger parties and family events.

- 44" round cooking surface
- 8" deep oven landing for staging and warming food
- 5 11" pizzas
- 26 1 lb. loaves of bread
- One large turkey
- 4 roasting pans

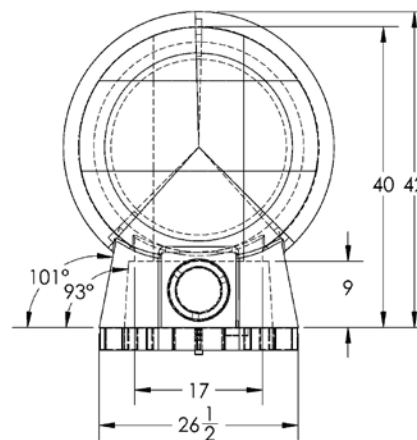
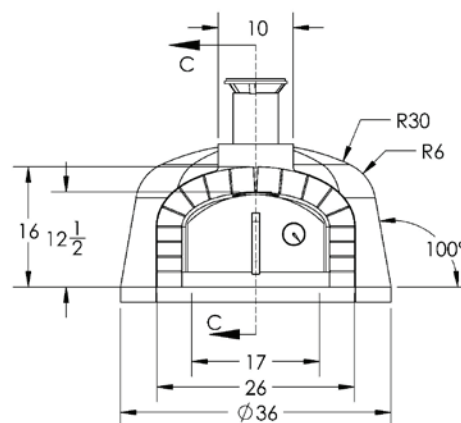
CASA2G SERIES

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Casa2G80 DIMENSIONS



SECTION C-C



FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS

Casa2G80

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

Certifications

Tested and compliant with
UL737, UL2162 and ANSI/NSF-4

Clearances

1" on sides, 14" on top.

Fuel

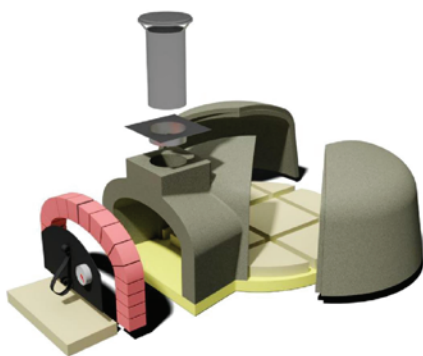
Wood - only

Installation

Install on a concrete block stand, or
Forno Bravo Cucina stand at a cooking
floor height of roughly 44".

Ventilation

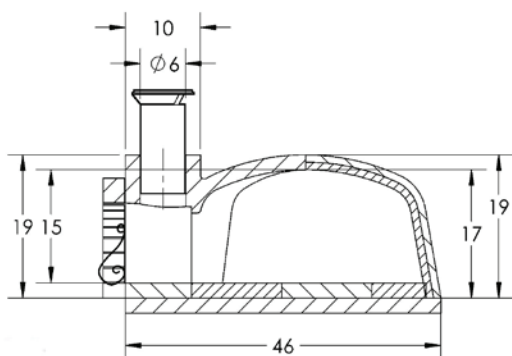
Direct Connect using a UL103 listed
or single wall steel chimney system.
Brick Arch Optional



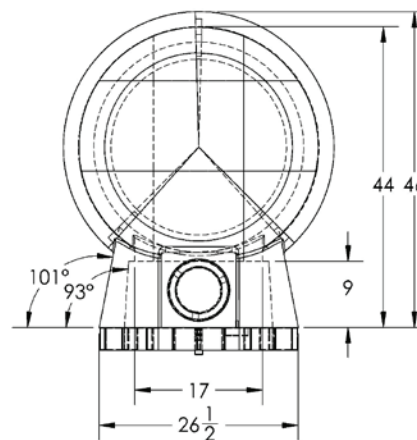
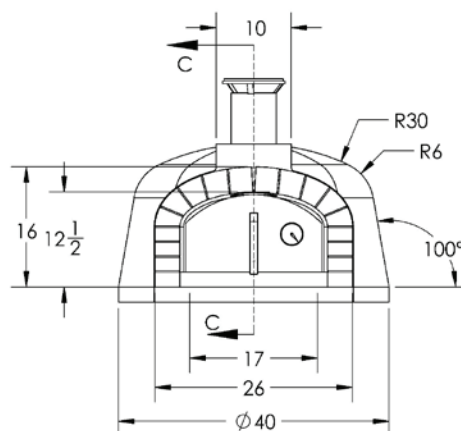
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Casa2G90 DIMENSIONS



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Casa2G90

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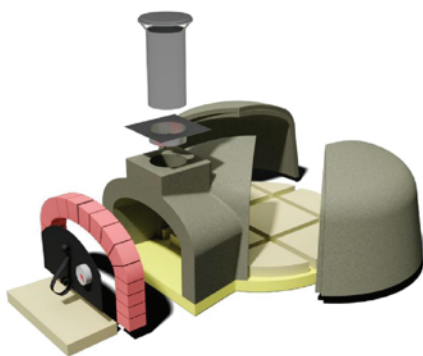
Wood - only

Installation

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Ventilation

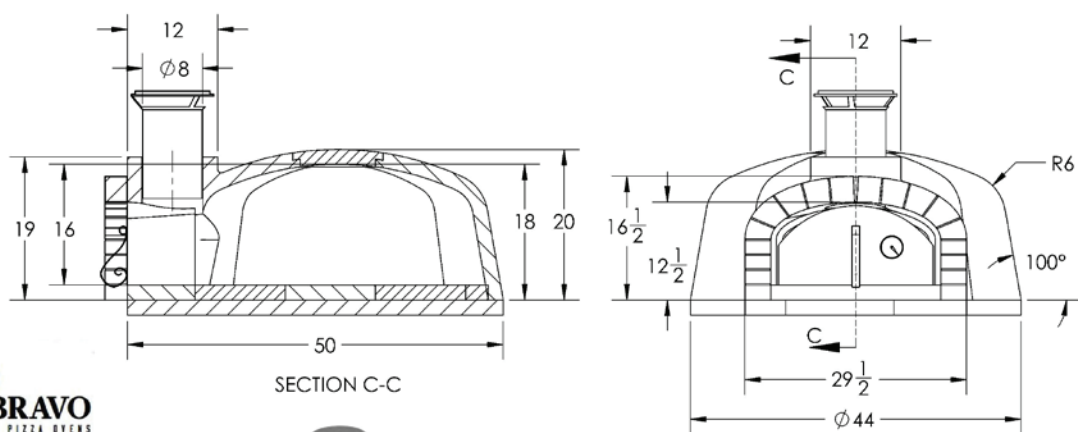
Direct Connect using a UL103 listed
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Brick Arch Optional



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Casa2G100 DIMENSIONS



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THE WORLD'S FINEST PIZZA OVENS

Casa2G100

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Certifications

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Clearances

1" on sides, 14" on top.

Fuel

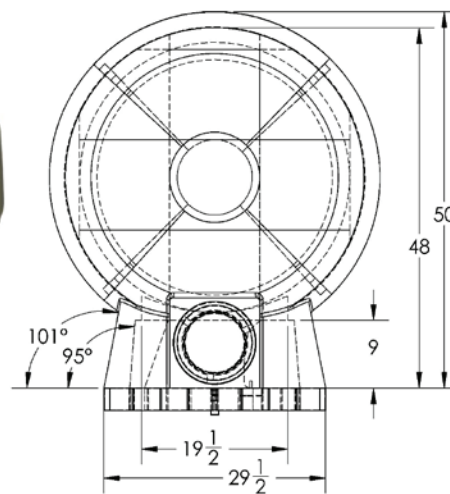
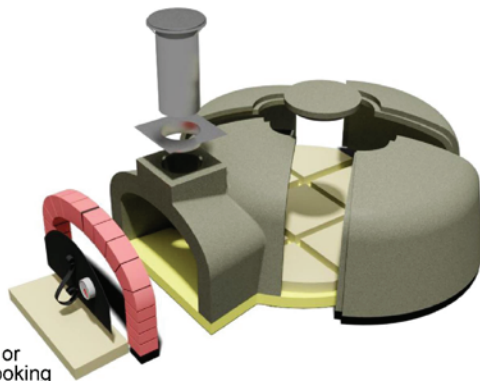
Wood - only

Installation

Install on a concrete block stand, or
Forno Bravo Cucina stand at a cooking
floor height of roughly 44".

Ventilation

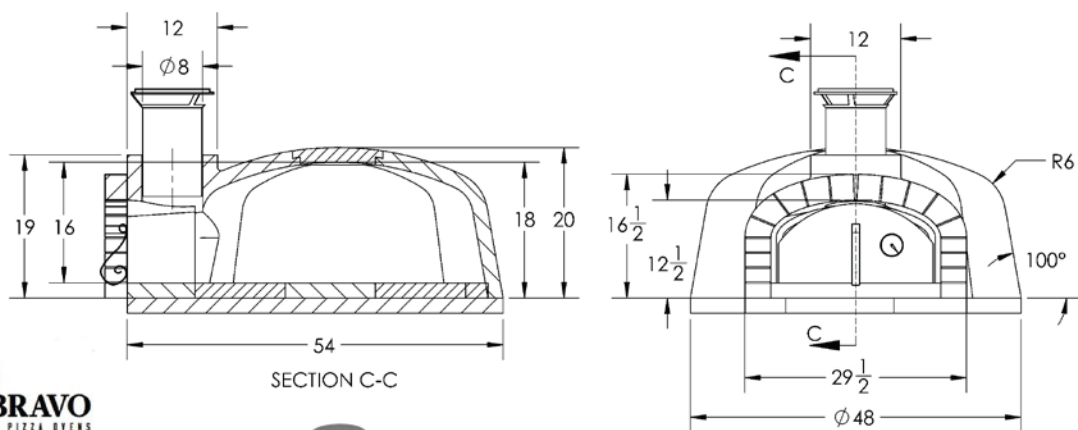
Direct Connect using a UL103 listed
or single wall steel chimney system.
Brick Arch Optional



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Casa2G110 DIMENSIONS



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Casa2G110

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Certifications

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Clearances

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Fuel

Wood - only

Installation

Install on a concrete block stand, or
Forno Bravo Cucina stand at a cooking
floor height of roughly 44".

Ventilation

Direct Connect using a UL103 listed
or single wall steel chimney system.
Brick Arch Optional

