

PREMIO2G SERIES

Premium Modular Refractory Pizza Oven Kits

Restaurant Grade Wood-Fired Ovens for the 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 extended retained heat baking and roasting. The Premio2G ovens can be installed both indoors and outdoors.

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 twice as much as some other residential pizza ovens of the same size, without compromising heat up times.

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Premio2G Series ovens are available in three sizes for high-end home cooking requirements, ranging from an ample 40" to an extra large 48" round cooking surface; each oven provides an 8" landing area. The Premio2G kits provides everything you need to assemble your pizza oven, including the oven dome, vent and floor, insulation, mortar, a 24" stainless steel chimney, an insulated oven door and thermometer.

At the core of the Premio2G Series are four unique technologies:

🔥 The Premio2G's ultra heavy 3" oven dome is produced using our own proprietary 142 pcf density, 8,230 psi strength refractory material and a two-sided, vibrated mold casting process – it is a remarkably hard and durable material that is superior to old-fashioned clay ovens.

🔥 The Premio2G cooking floor is made from large, 18"x18"x2" commercial-grade (2,700psi compressed and 2,650°F kiln-fired) baking tiles with cordierite – for superior thermal shock resistance and durability, and better baking.

🔥 Each Premio2G oven is delivered with extra-thick insulation for better heat retention, and includes 4" 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 Premio2G Series ovens feature an interlocking dome design with a monoblock vent, making assembly simple. And with fewer, tighter seams, the Premio2G ovens offer better heat retention, cooking performance and durability than other residential ovens.

The Premio2G ovens can be installed either on a site-built concrete block stand, or a Forno Bravo metal oven stand. The Premio2G Series ovens are Intertek tested to the UL737, UL2162 and ANSI NSF-4 standards for indoor installation. A decorative brick arch and oven tools are available as options.

The Premio2G FAMILY

	COOKING SURFACE	AREA (sq. in.)	HEAT UP (min)	PIZZAS (10")	BREAD (lb.)
Premio2G100	40" x 48"	1,250	45	4-5	22
Premio2G110	44" x 52"	1,520	50	5-6	26
Premio2G120	48" x 56"	1,700	60	6-7	30

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Premio2G Series AT-A-GLANCE

	PREMIO2G100	PREMIO2G110	PREMIO2G120
Internal Dimensions	40"W x 48"D	44"W x 52"D	48"W x 56"D
External Dimensions	46"W x 51"D	50"W x 55"D	54"W x 59"D
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"
Dome Thickness	3"	3"	3"
Floor Thickness	2"	2"	2"
Ceramic Blanket Dome Insulation	4 x 1"	4 x 1"	4 x 1"
Ceramic Board Floor Insulation	1 x 3"	1 x 3"	1 x 3"
Steel Door and Thermometer	Double Wall, Insulated	Double Wall, Insulated	Double Wall, Insulated
Stainless Steel Chimney, Anchor Plate and Rain Cap	24" x 8"	24" x 8"	24" x 8"
High Temp., Waterproof Mortar	50 lb.	50 lb.	50 lb.
Weight (Dome, Floor and Vent)	1,300 lb.	1,450 lb.	1,600 lb.

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Premio2G Series ADVANTAGES

1. INTERLOCKING DOME

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

2. DOME INSULATION

4 x 1" ceramic dome insulation for easy assembly and outstanding heat retention.

3. REFRACTORY CASTING

3" thick, 142 pcf, 8,230 psi strength, two-side vibrated form refractory dome for faster heat up and excellent durability.

4. COOKING FLOOR

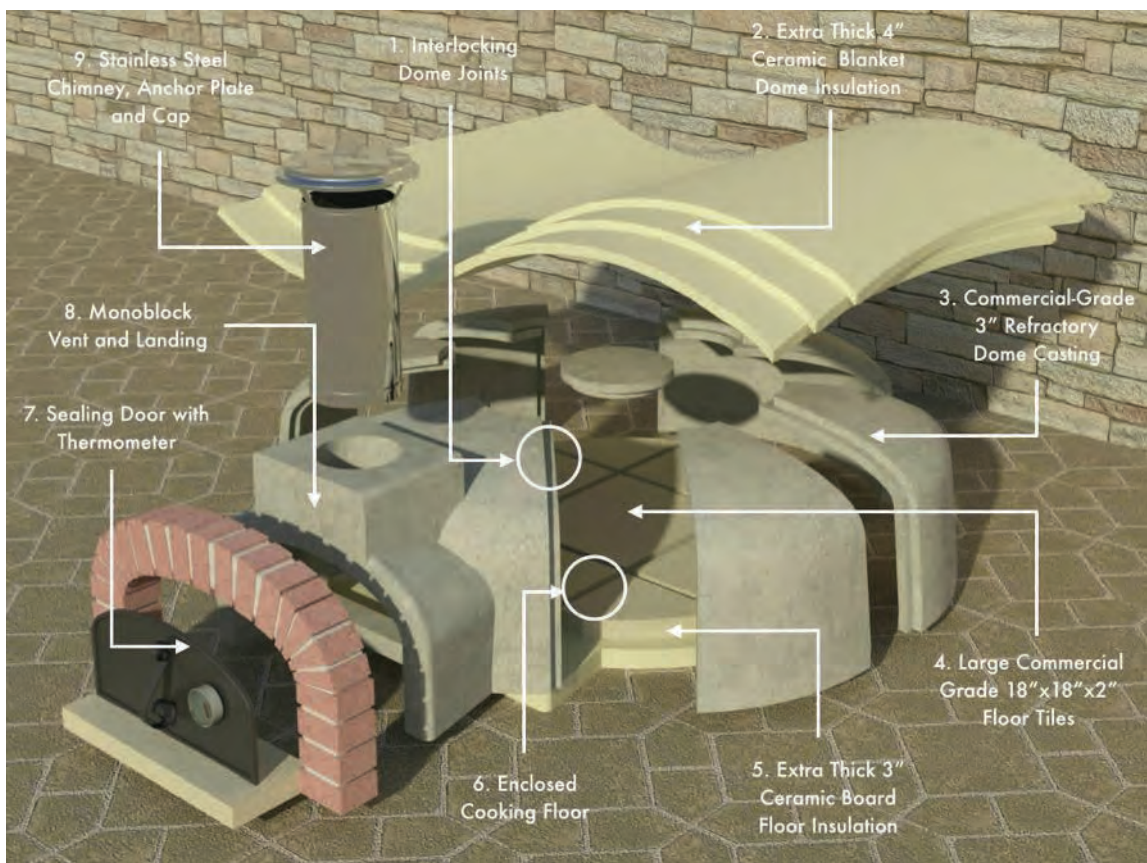
Compressed (2,700psi), kiln fired (2,650°F) 18"x 18"x 2" floor tiles have fewer seams, are more durable, and bake perfect Pizza Napoletana.

5. FLOOR INSULATION

3" ceramic board floor insulation for easy assembly and excellent heat retention.

6. ENCLOSED COOKING FLOOR

The dome wraps around the floor for better thermal performance.



7. INSULATED OVEN DOOR

Insulated door seals cooking chamber off from the vent; excellent heat retention.

8. MONOBLOCK VENT

Integral vent for excellent draw, easy installation and outstanding durability.

9. STAINLESS STEEL CHIMNEY

8"x 24" stainless steel chimney, anchor plate, and rain cap; no extra expense or extra shopping. Optional UL103HT ventilation.

10. PLUS

50 lb. high temperature, waterproof refractory mortar; no extra shopping or shipping costs.

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Premio2G Series COMPARISON

	PREMIO2G SERIES	CASA2G SERIES	GIARDINO SERIES
Sizes – Internal Diameter	40", 44", 48"	32", 36", 40", 44"	24", 28"
Dome Thickness	3"	2"	1.5"
Floor Thickness	2"	2"	1.5"
Ceramic Blanket Dome Insulation	4"	3"	3"
Ceramic Board Floor Insulation	3"	2"	2"
Steel Door and Thermometer	Double Wall, Insulated	Single Wall	Single Wall
Stainless Steel Chimney, Anchor Plate and Rain Cap	24" x 8"	24" x 6", 24" x 8"	12" x 5"
Vent Opening Diameter	8"	6", 8"	5"

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Premio2G Series 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
- ✿ 4-5 pizzas (10")
- ✿ 22 loaves of bread (1 lb.)
- ✿ One large turkey
- ✿ 3 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
- ✿ 6-7 pizzas (10")
- ✿ 30 loaves of bread (1 lb.)
- ✿ Multiple large turkeys
- ✿ 5+ roasting pans

Premio2G110

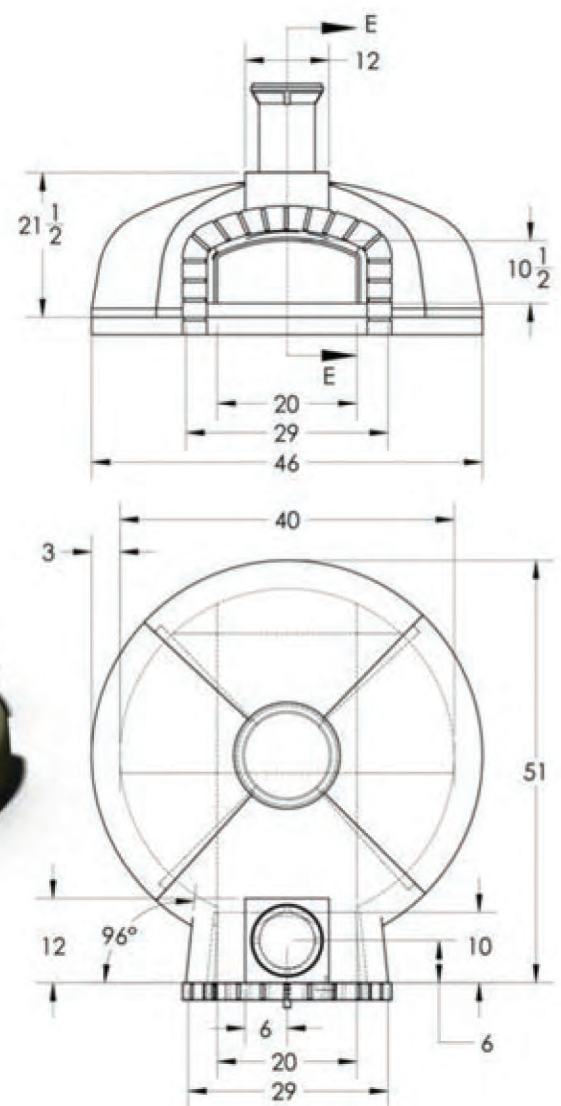
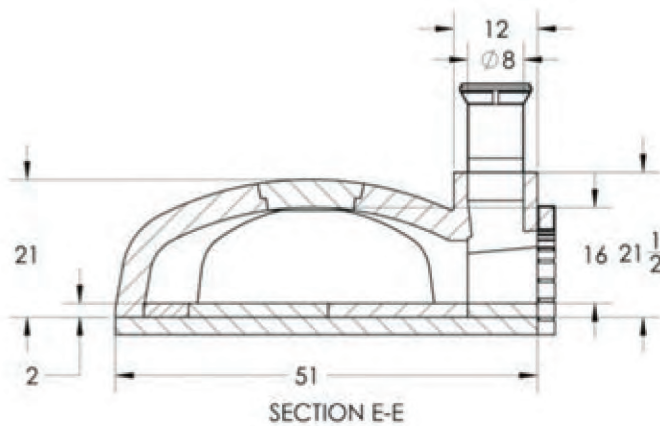
Perfect for the serious chef, or neighborhood host, the Premio2G110 can be the center of attention for larger parties and family events.

- ✿ 44" round cooking surface
- ✿ 8" deep oven landing for staging and warming food
- ✿ 5-6 pizzas (10")
- ✿ 26 loaves of bread (1 lb.)
- ✿ One large turkey
- ✿ 4 roasting pans

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Premio2G100 DIMENSIONS



FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS

PREMIO2G100
40" MODULAR PIZZA OVEN KIT

v1.1 © Forno Bravo 2014
251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications

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

Clearances From Combustibles
14" from top; 1" from each side
6" from oven opening sides

Fuel

Wood only

Installation

On a concrete block stand, or a Forno
Bravo metal stand kit

Ventilation

UL103HT, or single wall stainless steel

Brick Arch

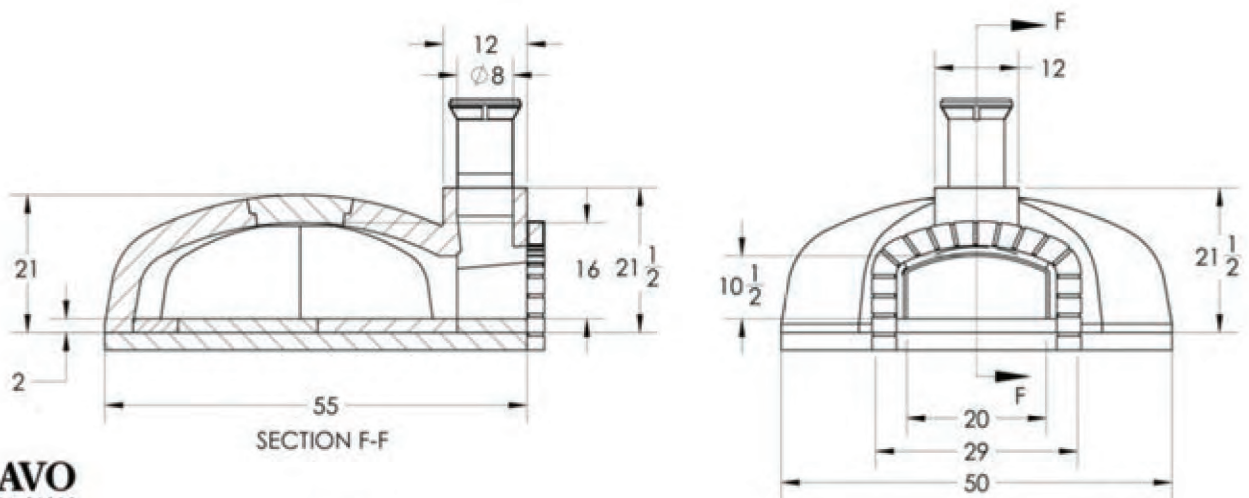
Optional



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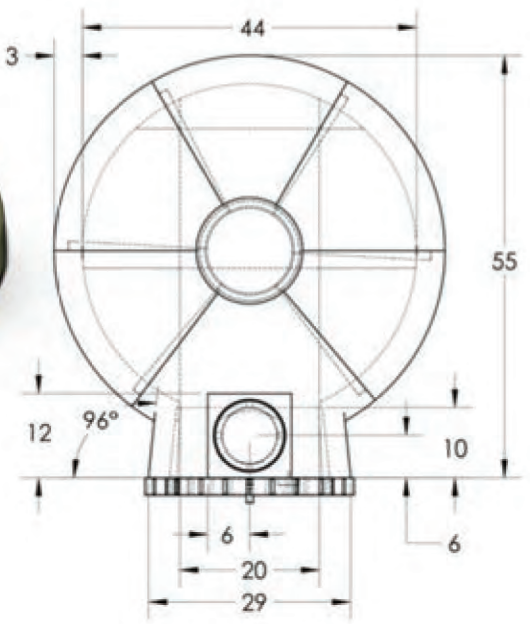
Premio2G110 DIMENSIONS



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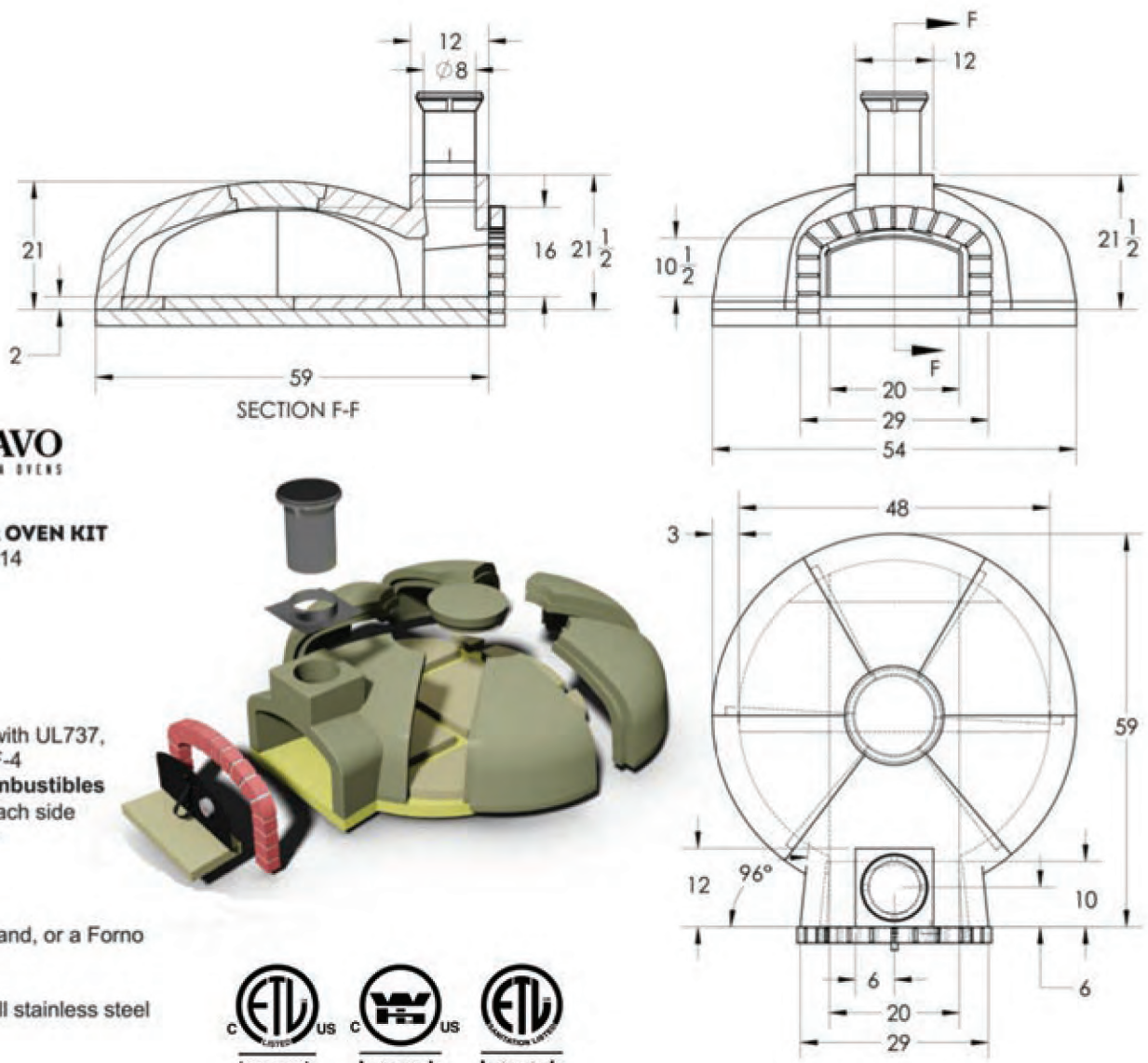
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Premio2G120 DIMENSIONS



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