



LISTING INFORMATION OF

Forno Bravo Models Casa 2g and Premio 2g Residential Solid Fuel & Gas Pizza Ovens

SPEC ID: 40437

Forno Bravo, LLC
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United States

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LISTING INFORMATION

Product	Residential Solid Fuel and Gas Pizza Ovens
Brand Name	Forno Bravo
Description	<p>Materials: The top dome, door/arch area, and flue gas collection area are cast from a cementous type refractory material called FB, which is mixed at the Forno Bravo facility. The hearth sections of the oven are cast from a refractory brick material called SK-34. The oven is covered with 4-inches of ceramic bat insulation around the top of the oven and 2-inches of ceramic hard board insulation are placed under the hearth of the oven. The dome sections have a 20 gauge, galvanized, woven wire with a 1-in opening for reinforcement of these sections.</p> <p>Flue Outlet: 8" flue opening is located at the top front of unit.</p> <p>The ovens are circular in shape with a domed ceiling over the hearth/cooking area. The ovens are shipped in pieces and are to be assembled in the field. Each unit is supplied with a door that can be installed in a partly open position at the top of the door, or the door must be fully removed when in operation. The flue opening is located directly behind the front face of the oven opening. Smoke is drawn out past the door opening to the flue.</p>
Models	<p>Casa 2G: 80, 90, 100, 110</p> <p>Premio 2G: 100, 110, 120</p>
Model Similarity	The Casa 2G and the Premio 2G have the same basic design. The main difference is that the Casa 2G uses 3-in thick dome refractory and 3-in of dome insulation; whereas, the Premio 2G uses 4-in thick dome refractory and 4-in of dome insulation.
Ratings	<p>Maximum input rating NG – 38,000 Btu/hr</p> <p>Maximum input rating LP – 51,000 Btu/hr</p>

APPLIANCE RATINGS

	NATURAL GAS	PROPANE
Model	All models	All Models
Orifice Size (mm)	2.5	1.75
Normal Input Rate (Btu/hr)	32,000	32,000
Manifold Pressure at Normal Input Rate (in/wc)	6.2	10.5
Orifice Size (mm)	2.7	2.0
Normal Input Rate (Btu/hr)	38,000	43,000

Manifold Pressure at Normal Input Rate (in/wc)	6.0	10.3
Orifice Size (mm)		2.25
Normal Input Rate (Btu/hr)		51000
Manifold Pressure at Normal Input Rate (in/wc)		10.2
Orifice Size (mm)		2.50
Normal Input Rate (Btu/hr)		46,000
Manifold Pressure at Normal Input Rate (in/wc)		4.7

VENTING	
Vent Type	UL 103 HT
Vent Size	Casa 2G 80/90 – 6-in, All others - 8-in

CLEARANCES TO COMBUSTIBLE CONSTRUCTION

CLEARANCES	
Top – above dome	14-in
Side	1-in
Back	1-in
Wood storage	9-in below hearth slab

Unit is acceptable for use on a combustible surface. A non-combustible protective cover must be placed under the unit and a minimum of 36-inches from the front and 30-inches beyond both sides for the fueling door.

Attribute	Value
Criteria	ULC S627 (2000)
Criteria	UL 737 (2011) Ed. 10
Criteria	UL 2162 (2014) Ed. 1
Criteria	ULC ORD 2162 (2013) Ed. 1
Criteria	ANSI Z21.58 (2018) Ed.5
Criteria	CSA 1.6 (2018) Ed.5
CSI Code	11 40 00 Foodservice Equipment
Fuel Type	Solid Fuel - Wood
Fuel Type	Propane
Fuel Type	Natural Gas
Intertek Services	Certification
Listed or Inspected	LISTED
Listing Section	GAS FOOD SERVICE EQUIPMENT - RANGES AND UNIT BROILERS
Listing Section	COMMERCIAL WOOD-FIRED BAKING OVENS - REFRACTORY TYPE
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