

CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home



The Forno Bravo Casa2G Series sets the standard for residential pizza oven design and performance. 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), high throughput pizza baking, and outstanding heat retention for baking and roasting.

Casa2G ovens can be installed indoors or outdoors, and are available in four sizes, ranging from a 32" to a 44" round cooking floor, each with a 6" oven landing. The Casa2G kit provides everything you need to assemble your pizza oven core, including the oven dome, floor and, vent, floor and dome insulation, mortar, stainless steel chimney, anchor plate and rain cap, oven door and thermometer. You add the oven stand and decorative enclosure. Installing a wood-fired oven at your home has never been so easy.

CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

The Casa2G Series is our most popular line of modular pizza oven kits for the home. They offer the optimal balance between oven size and mass, and heat up time and efficiency. The Casa2G ovens are perfect for weekend entertaining and weekday cooking for your family.

The Casa2G ovens feature 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-fashioned clay ovens.

✿ The Casa2G oven floor is constructed using 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 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 (min)	PIZZAS (10")	BREAD (lb.)
Casa2G80	32" x 40"	804	30	1-2	12
Casa2G90	36" x 44"	1,017	40	2-3	17
Casa2G100	40" x 48"	1,256	45	3-4	22
Casa2G110	44" x 52"	1,520	50	4-5	26

CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G Series AT-A-GLANCE

	CASA2G80	CASA2G90	CASA2G100	CASA2G110
Internal Dimensions	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"
Dome Thickness	2"	2"	2"	2"
Floor Thickness	2"	2"	2"	2"
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"
Steel Door and Thermometer	Single Wall	Single Wall	Single Wall	Single Wall
Stainless Steel Chimney, Anchor Plate and Rain Cap	24" x 6"	24" x 6"	24" x 8"	24" x 8"
High Temp., Waterproof	25 lb.	25 lb.	50 lb.	50 lb.
Weight (Dome, Floor and	750 lb.	825 lb.	1,025 lb.	1,150 lb.

CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G Series ADVANTAGES

1. INTERLOCKING DOME

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

2. DOME INSULATION

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

3. REFRACTORY CASTING

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

4. COOKING FLOOR

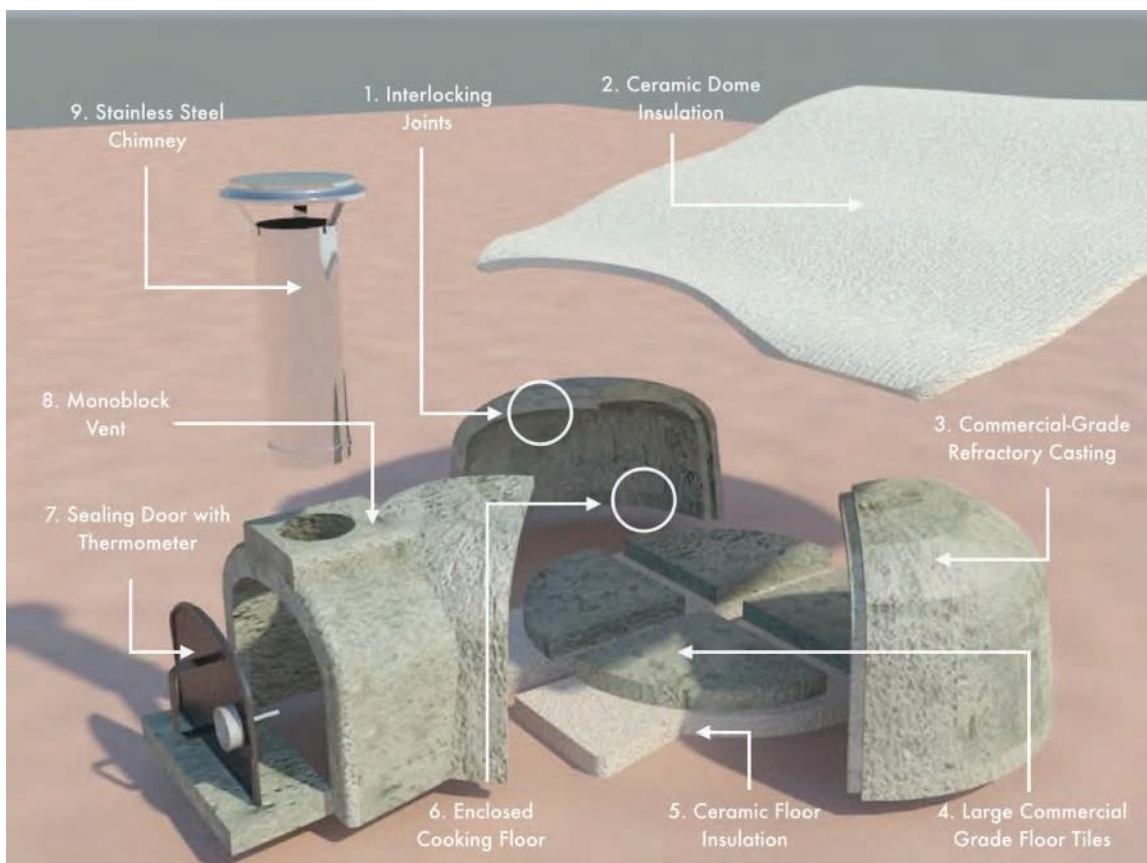
Compressed (2,700psi), kiln fired (2,650°F) 18"x 18"x 2" floor tiles have fewer seams, are more durable, and bake perfect Pizza Napoletana.

5. FLOOR INSULATION

1 x 2" 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. SEALING OVEN DOOR

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

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

10. PLUS

High temperature, waterproof refractory mortar; no extra shopping or shipping costs.

CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G 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"

CASA2G SERIES

Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G Series WHICH SIZE?

Casa2G80

Our smallest Casa2G oven, the Casa2G80 delivers fast heat 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
- 🔥 1-2 pizzas (10")
- 🔥 12 loaves of bread (1 lb.)
- 🔥 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
- 🔥 2-3 pizzas (10")
- 🔥 17 loaves of bread (1 lb.)
- 🔥 One small turkey (or one 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
- 🔥 3-4 pizzas (10")
- 🔥 22 loaves of bread (1 lb.)
- 🔥 One large turkey
- 🔥 3 roasting pans

Casa2G110

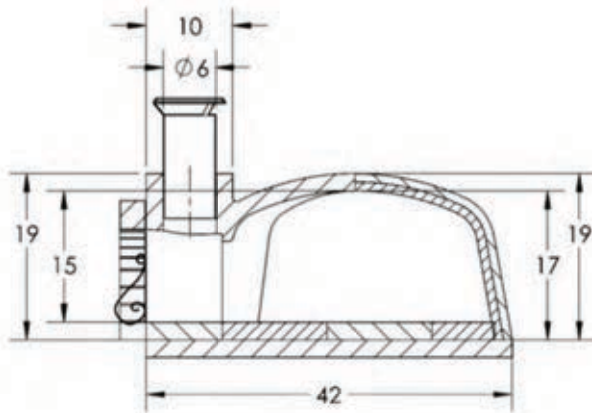
Perfect for the serious chef, or neighborhood host, the Casa2G110 can be the center of attention for larger parties and family events.

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

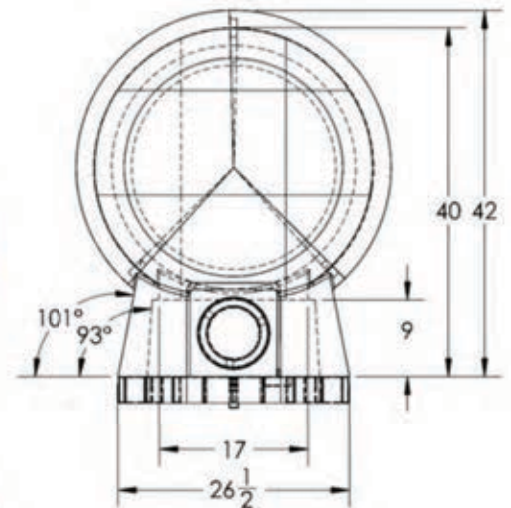
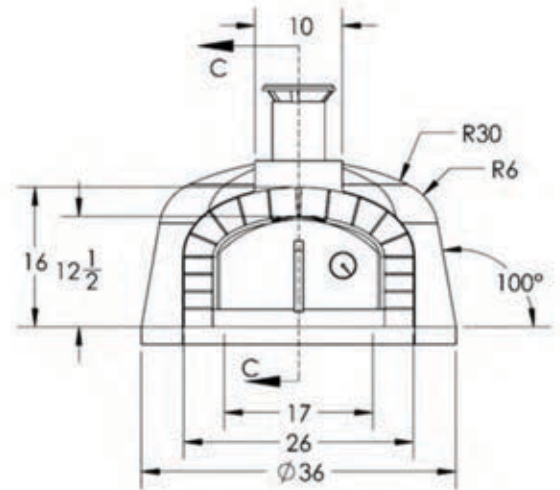
CASA2G SERIES

Modular Refractory Pizza Oven Kits
Professional Wood-Fired Ovens for the Home

Casa2G80 DIMENSIONS



SECTION C-C



Casa2G80
32" Modular Pizza Oven Kit
v2.0 © 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

1" from top; 14" 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

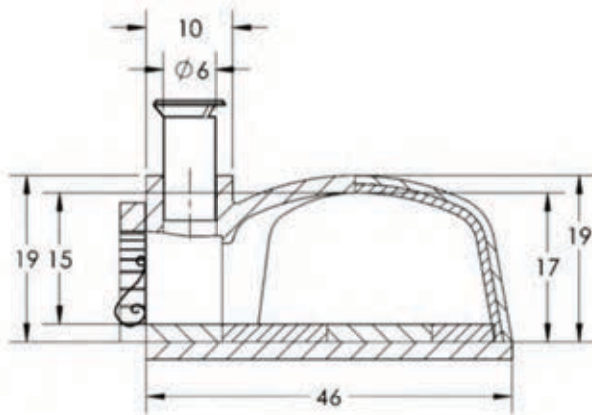


CASA2G SERIES

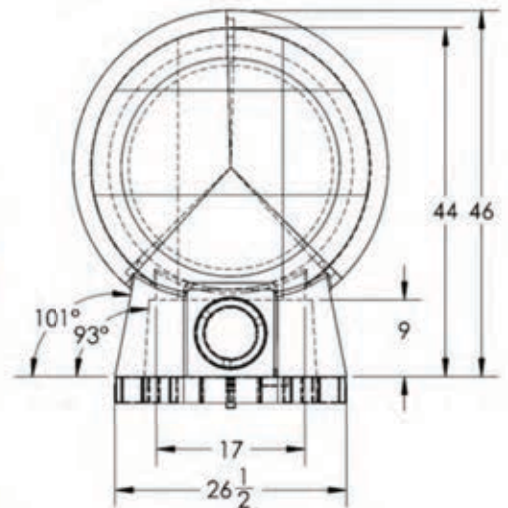
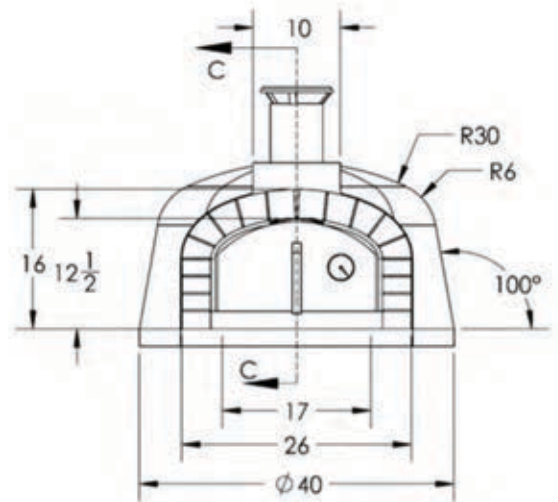
Modular Refractory Pizza Oven Kits

Professional Wood-Fired Ovens for the Home

Casa2G90 DIMENSIONS



SECTION C-C



Casa2G90
36" Modular Pizza Oven Kit
 v2.0 © 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

1" from top; 14" 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

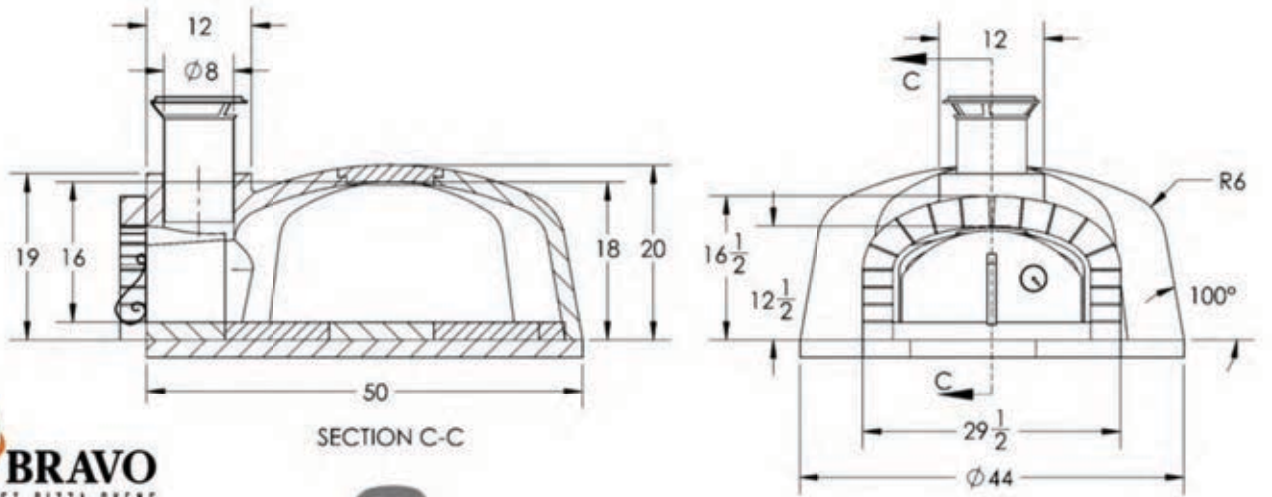
Optional



CASA2G SERIES

Modular Refractory Pizza Oven Kits
Professional Wood-Fired Ovens for the Home

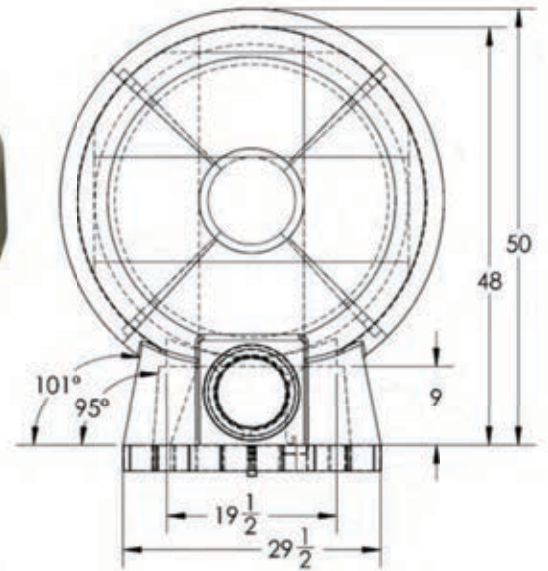
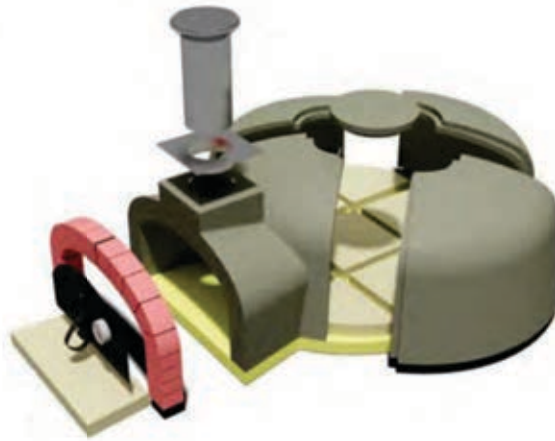
Casa2G100 DIMENSIONS



Casa2G100
40" Modular Pizza Oven Kit
v2.0 © Forno Bravo 2014
251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications
Tested and compliant with UL737,
UL2162 and ANSI/NSF-4
Clearances From Combustibles
1" from top; 14" from each side
6" from oven opening sides

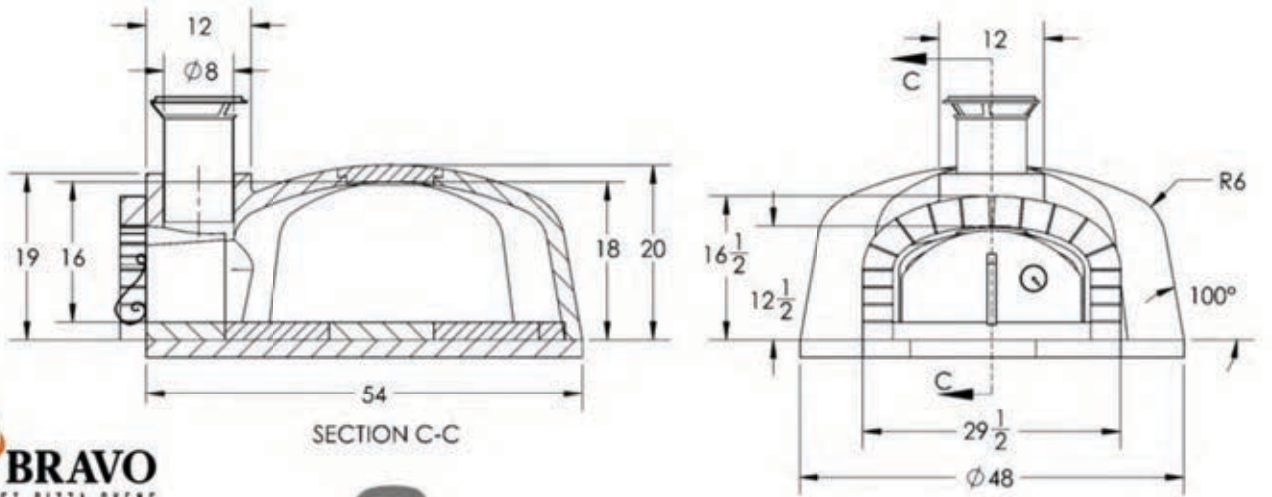
Fuel
Wood only
Installation
On a concrete block stand, or a Forno
Bravo metal stand kit
Ventilation
UL103HT, or single wall stainless steel
Brick Arch
Optional



CASA2G SERIES

Modular Refractory Pizza Oven Kits
Professional Wood-Fired Ovens for the Home

Casa2G110 DIMENSIONS



Casa2G110
44" Modular Pizza Oven Kit
v2.0 © Forno Bravo 2014
251 W. Market St.
Salinas, CA 93901
(800) 407-5110
www.fornobravo.com

Certifications
Tested and compliant with UL737,
UL2162 and ANSI/NSF-4
Clearances From Combustibles
1" from top; 14" 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

