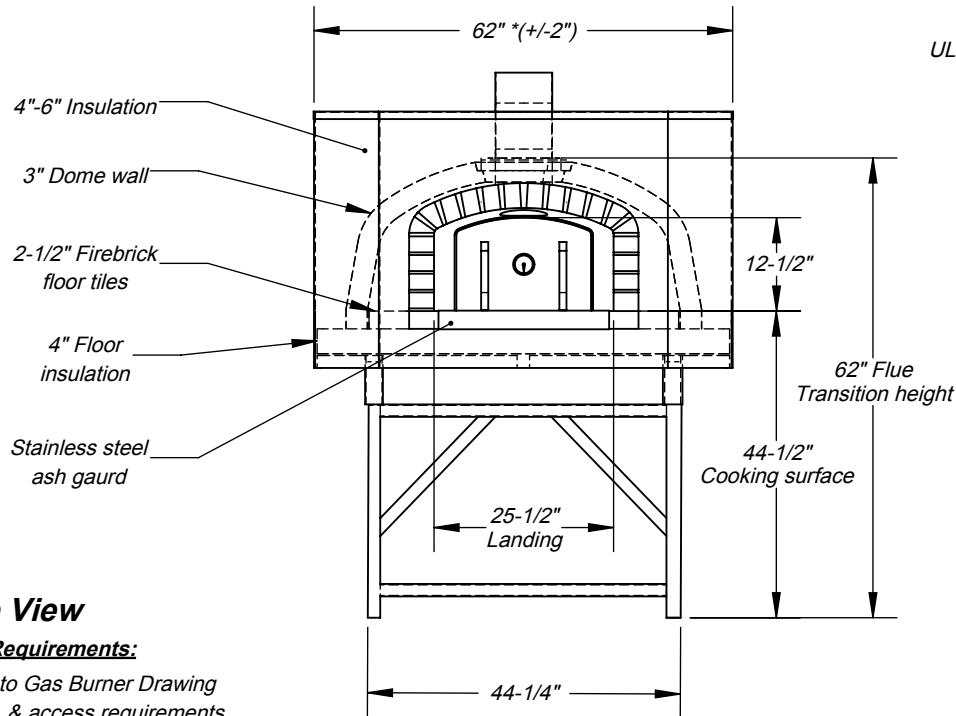
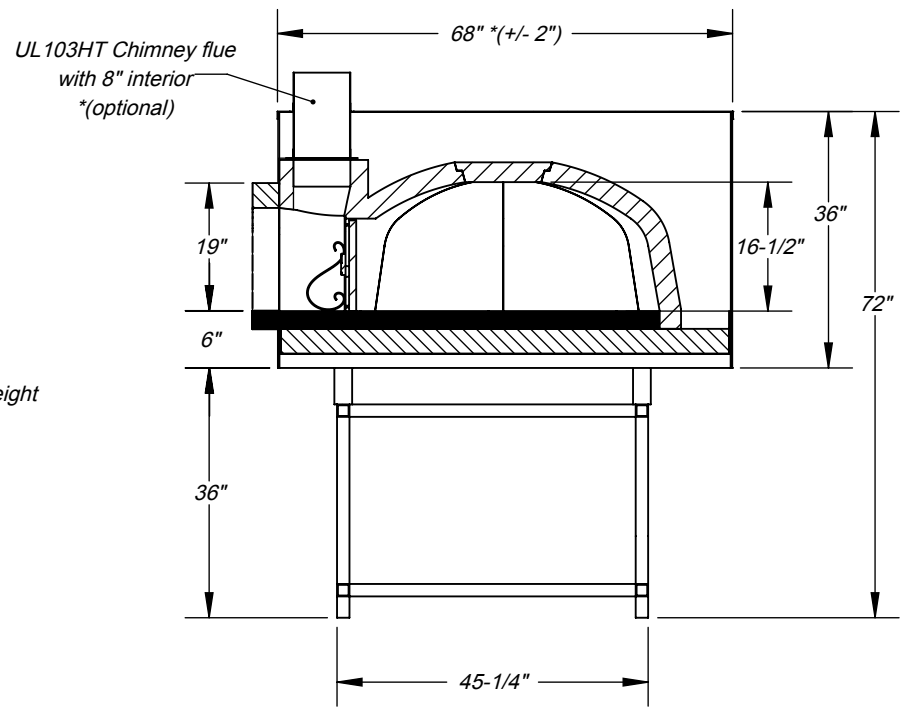


Front View



Side Elevation



SECTION A-A

Shown with non combustible metal hearth

Top View

Gas Requirements:

Refer to Gas Burner Drawing for air, & access requirements

Clearance to combustibles:

Allow 1" clearance all the way around side walls

14" above completed dome assembly

30" Side clearance from door opening

Allow 36" from front of oven landing to combustibles

Non combustible concrete hearth

Specifications:

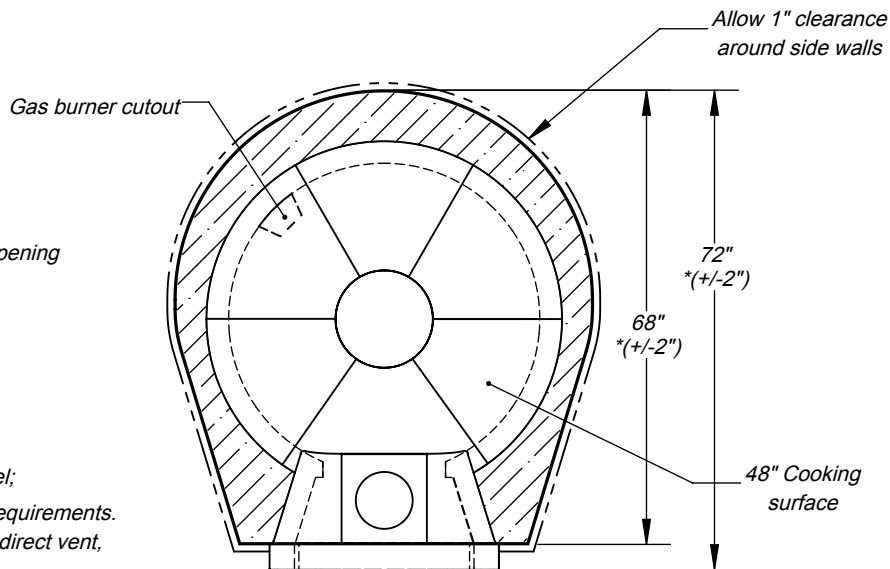
Wood, liquid gas or propane fuel;

Check local codes for venting requirements.

Product UL listed for UL 103HT direct vent,

Grease Duct or Type 1 Hood;

Crate ships 84"W x 84"D x 84"H, up to 3303 lbs.



Fork truck or dock access required upon delivery.

For more information: www.fornobravo.com



Made in the U.S.A. Commercial Gas Fired Pizza Oven

FORNO BRAVO
THE WORLD'S FINEST PIZZA OVENS

Professionale 120G

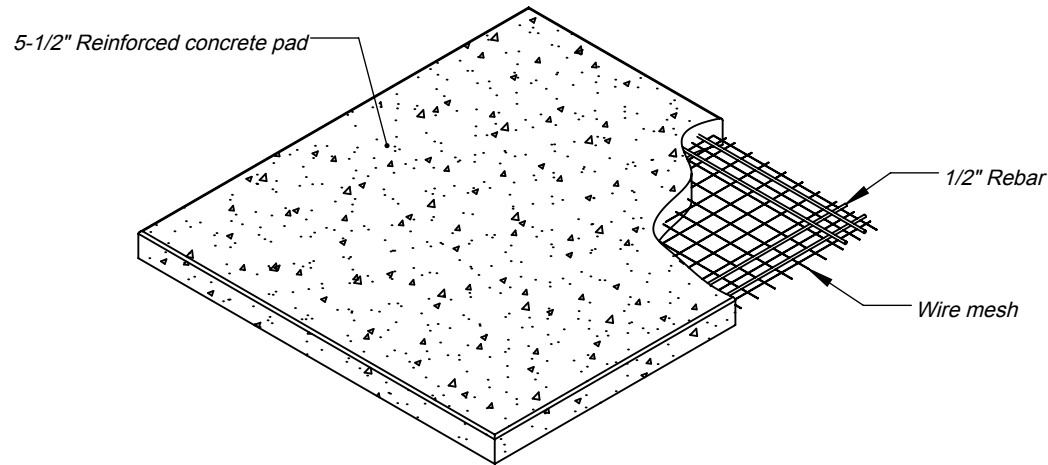
Gas Fired Oven

Architect Drawings SKU: FPRO120-GKD/GFA

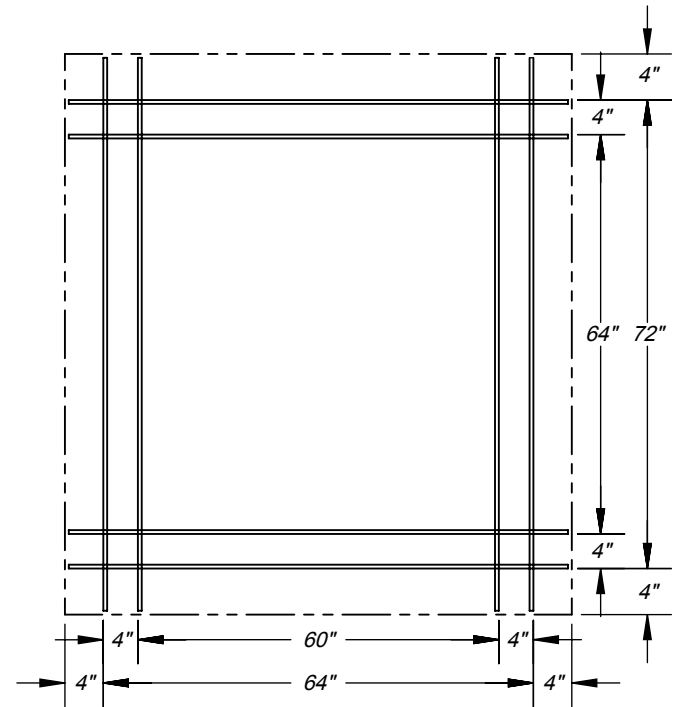
Revision 03/31/2016

Sheet: 1 of 3

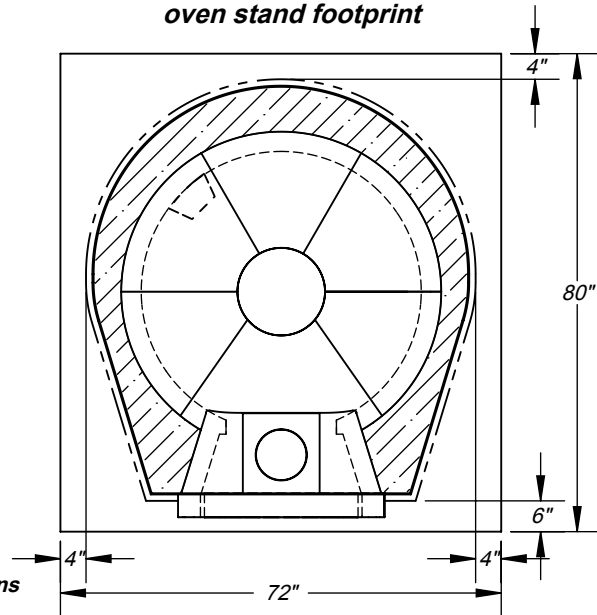
ISO VIEW



Top View



**Professionale 120G
oven stand footprint**



Specifications:

Minimum 5-1/2" deep concrete pad;

Reinforced with 1/2" rebar and wire mesh. * wire mesh is not shown in some views for print clarity;

Cut rebar and wire mesh short to conceal inside concrete pad;

Slab dimensions:

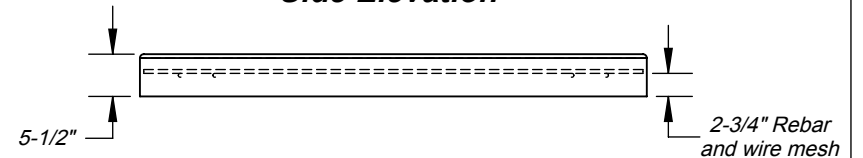
Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than ovenstand and hearth;

Finished slab should be 2" to 3" above ground level;

Refer to local building codes for recommendations regarding soil compaction, frost line and other considerations. Depending on local conditions, you may have to excavate down 18" or more of topsoil to reach stable substrate.

Side Elevation



For more information: www.fornobravo.com

Made in the U.S.A. Commercial Gas Fired Pizza Oven



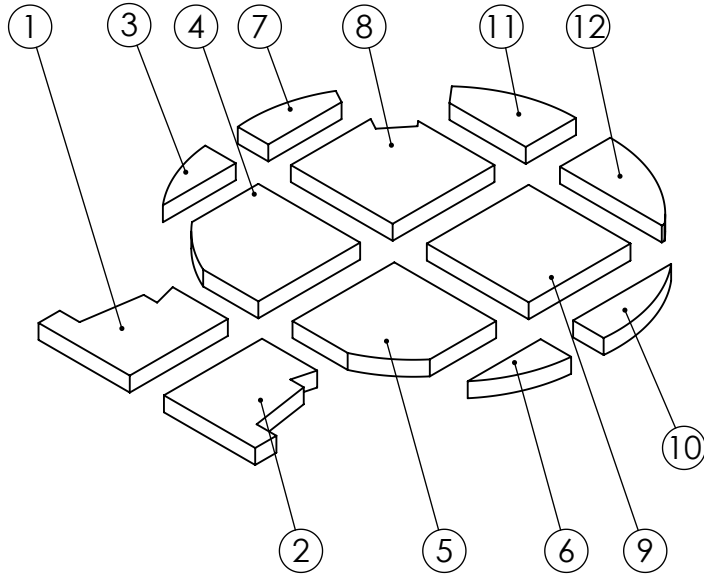
Professionale 120G
Pizza Oven Pad
Architect Drawings



Revision 03/31/2016

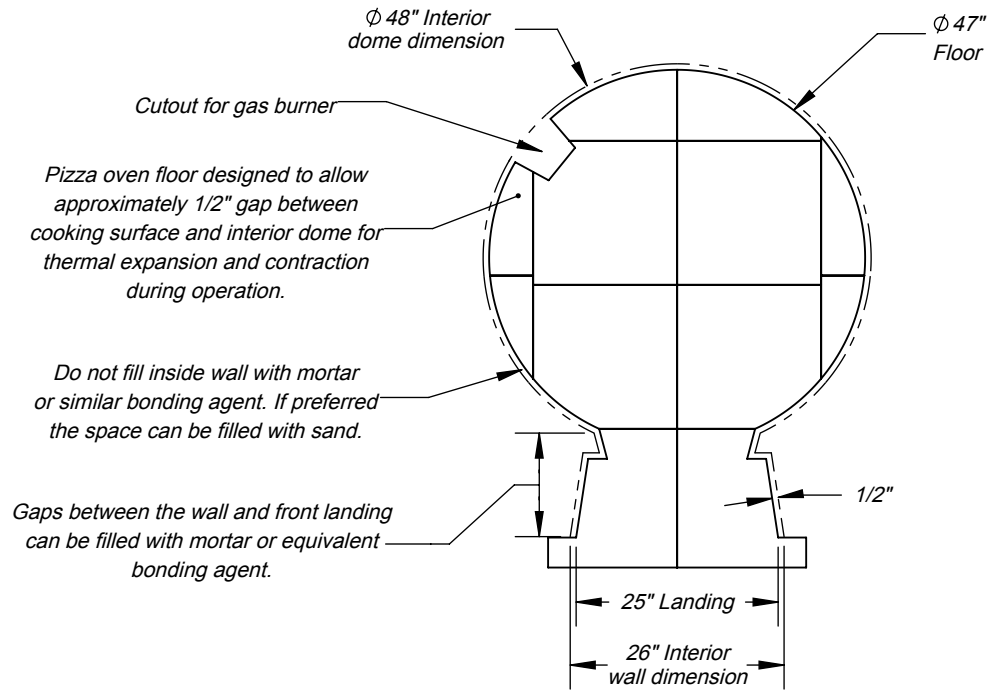
Sheet: 2 of 3

ISO View

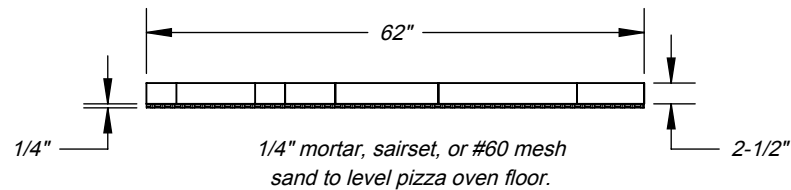


When ordering replacement tiles reference tile number and pizza oven model.

Top View



Side Elevation



Specifications:

Pizza oven floor is NSF-4 rated with 2-1/2" thick surface.

Use 1/4" mortar, sairset, or #60 mesh sand to level the pizza oven floor.

No more than 3/8" filler around landing or door may not fit.

For more information: www.fornobravo.com

Made in the U.S.A. Commercial Gas Fired Pizza Oven



Professionale 120G
Pizza Oven Floor Tile Layout
SKU: FPRO120-GKD/GFA



Revision 03/31/2016

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