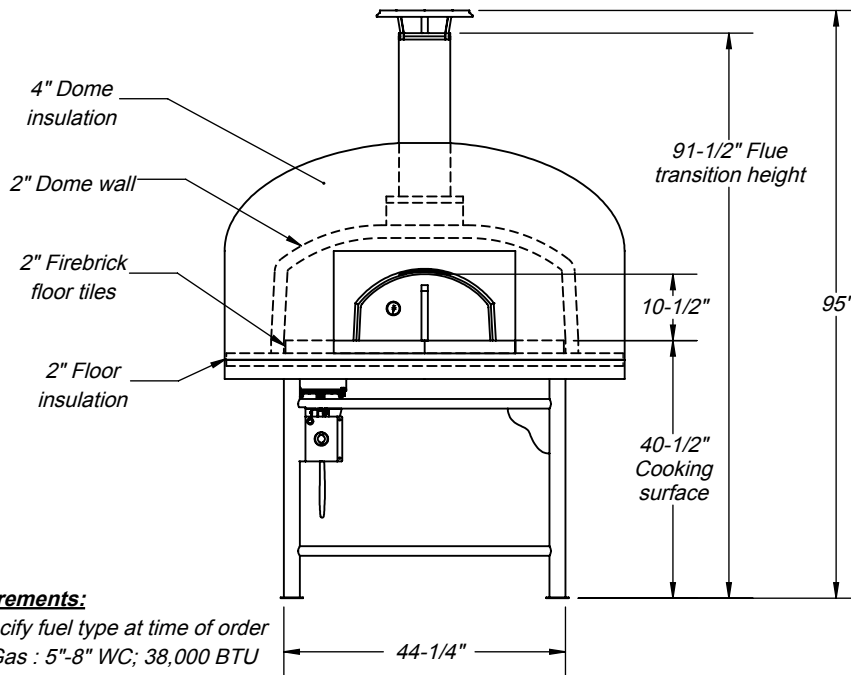
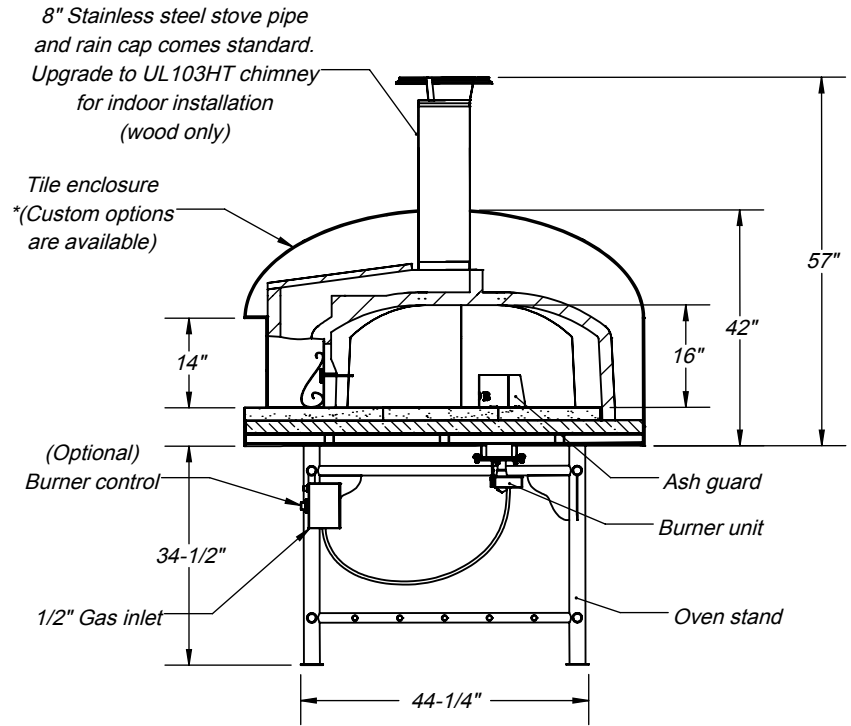


Front View



Side Elevation



Gas Requirements:

- Must specify fuel type at time of order
- Natural Gas : 5"-8" WC; 38,000 BTU
- Propane (LP): 10-12" WC; 51,000 BTU
- 1 AA Battery
- Refer to [install manual](#) for proper airflow

Clearance to combustibles:

Allow 1" clearance all the way around side walls;
 14" above completed dome assembly;
 Allow 36" from front of oven landing to combustibles;
 30" from left and right of oven mouth.
 Non combustible concrete hearth.

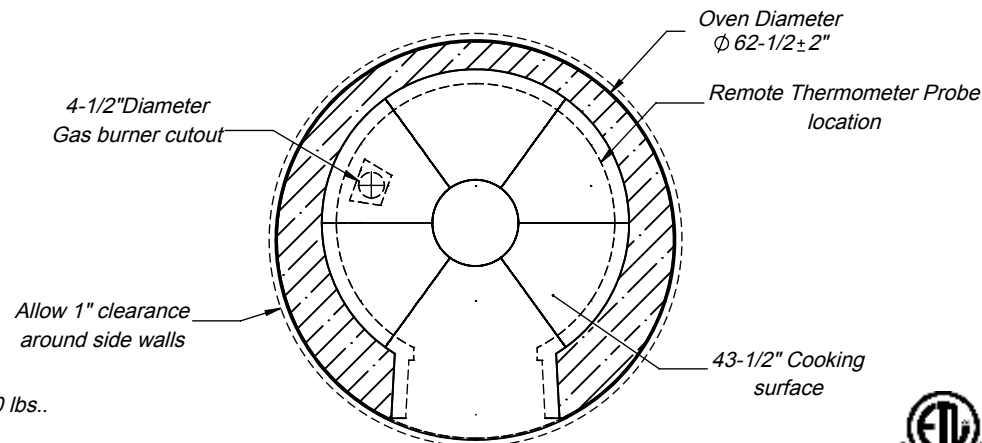
Specifications:

Wood, liquid gas or propane fuel for outdoors' Indoor install for wood only.
 Check local codes for venting requirements.
 Crate ships 71"W x 75"D x 84"H, Oven weight: 3550 lbs..

WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

Top View



Shown with non combustible metal hearth

Made from Casa2G110

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

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Vesuvio 110G
 Gas Fired Pizza Oven

Architect Drawings

SKU: FV110SS

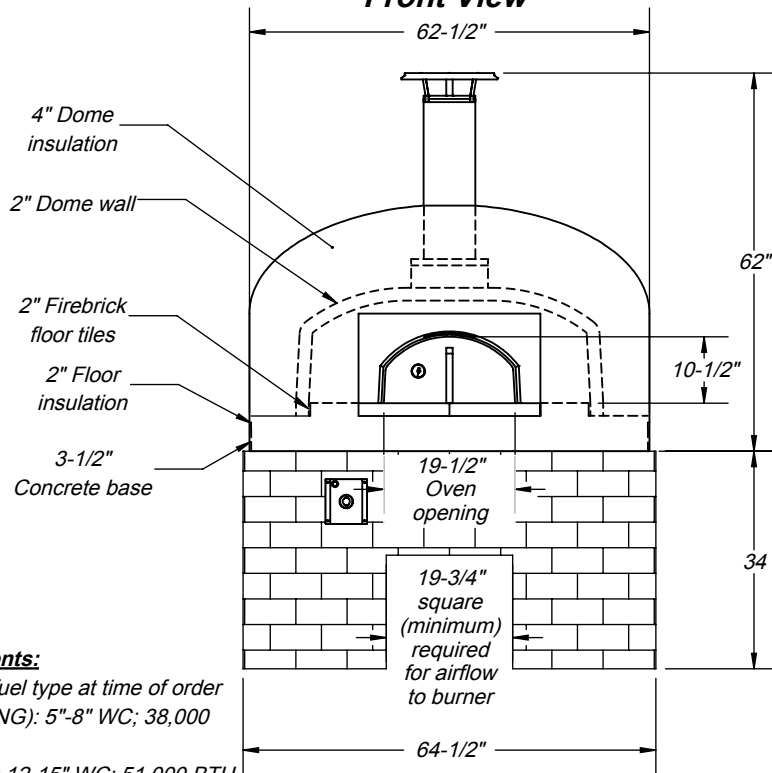
Revision 12/15/2017

Sheet: 1 of 4

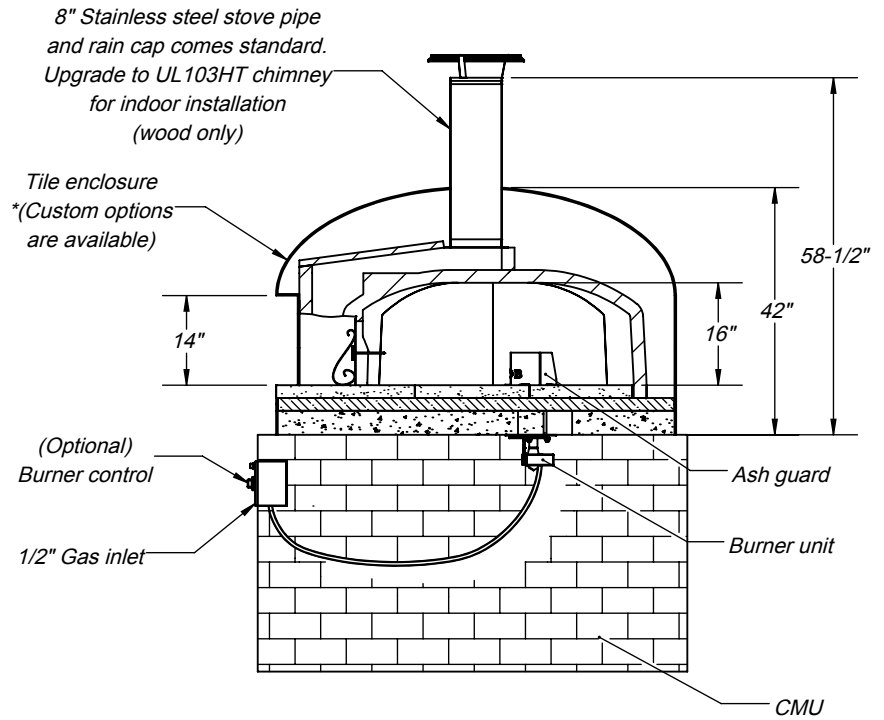


For more information: www.fornobravo.com
<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

Front View



Side Elevation



Gas Requirements:

- Must specify fuel type at time of order
- Natural Gas (NG): 5"-8" WC; 38,000 BTU
- Propane (LP): 12-15" WC; 51,000 BTU
- 1 AA battery
- Refer to [install manual](#) for proper airflow

Clearance to combustibles:

Allow 1" clearance all the way around side walls;
 14" above completed dome assembly;
 Allow 36" from front of oven landing to combustibles;
 30" from left and right of oven mouth.
 Non combustible concrete hearth.

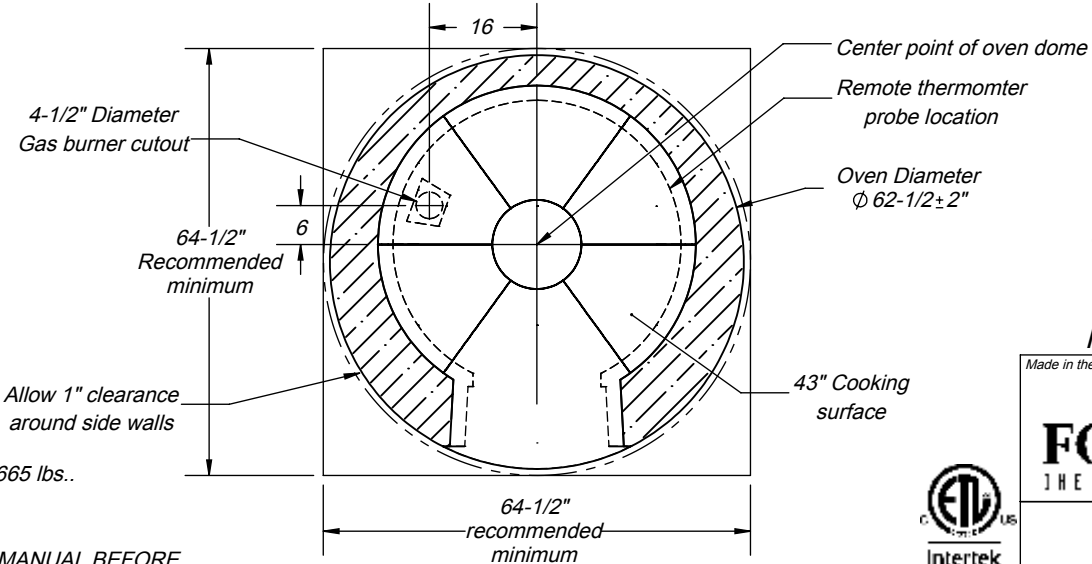
Specifications:

Wood, liquid gas or propane fuel for outdoors;
 Indoor install for wood only.
 Check local codes for venting requirements.
 Crate ships 71"W x 75"D x 72"H, Oven weight: 3665 lbs..

WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

Top View



Shown with non combustible concrete hearth

Made from Casa 110G OK

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

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 THE WORLD'S FINEST PIZZA OVENS

Vesuvio 110G
 Countertop Version

Architect Drawings

SKU: FV110CT

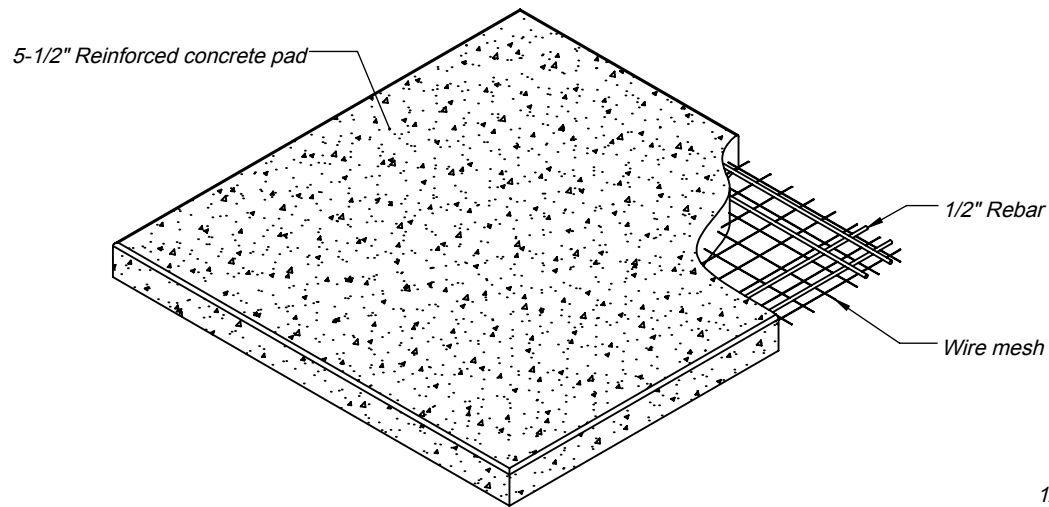
Revision 12/15/2017

Sheet: 2 of 4

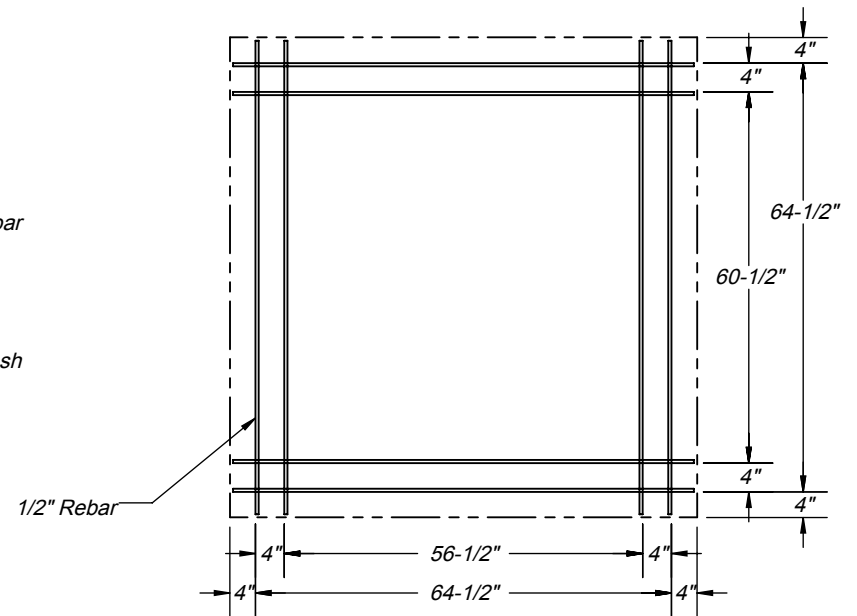


For more information: www.fornobravo.com
<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

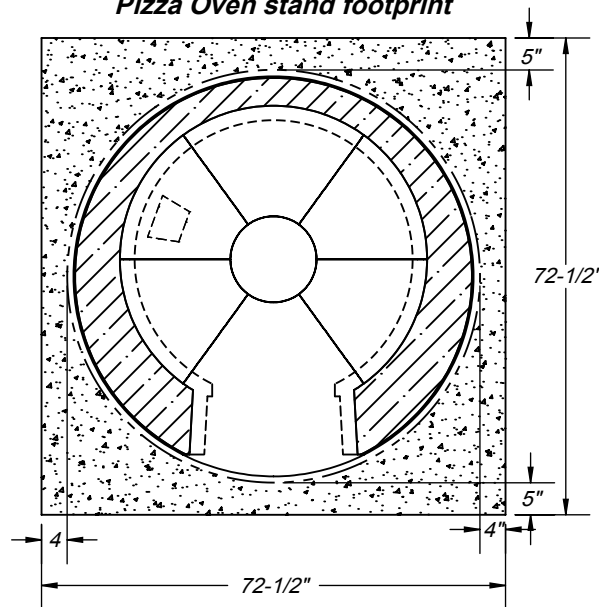
ISO View



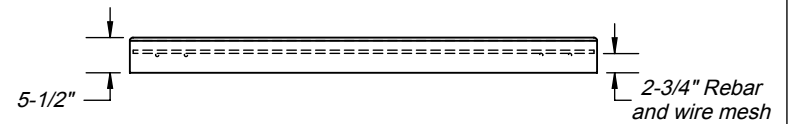
Top View



Vesuvio 110G & 110W Pizza Oven stand footprint



Side Elevation



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 oven stand 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.

WARNING:
READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

For more information: www.fornobravo.com
<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

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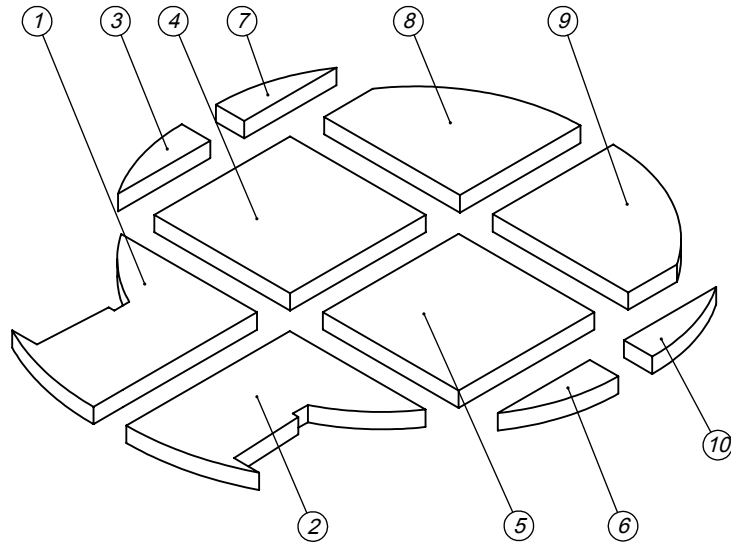
Vesuvio 110G & 110W
Pad for Vesuvio Pizza Oven
Architect Drawings



Revision 12/15/2017

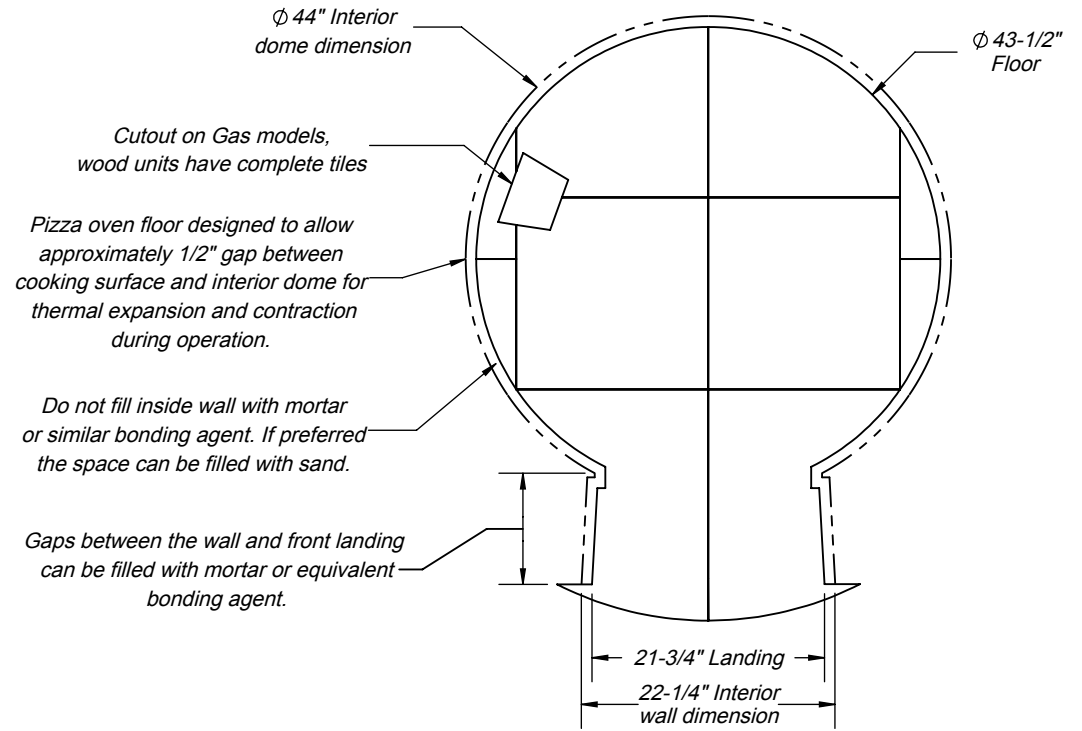
Sheet: 3 of 4

ISO View

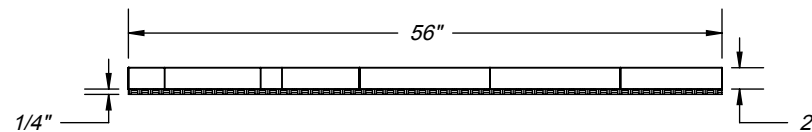


When ordering replacement tiles, reference tile number, oven model and purchase date.

Top View



Side Elevation



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

Specifications:

Floor is NSF-4 rated with 2" thick surface.

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

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

WARNING:
 READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

For more information: www.fornofravo.com
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Vesuvio 110G & 110W
 Pizza Oven Floor Tile Layout
 Architect Drawings

Revision 12/15/2017

Sheet: 4 of 4

