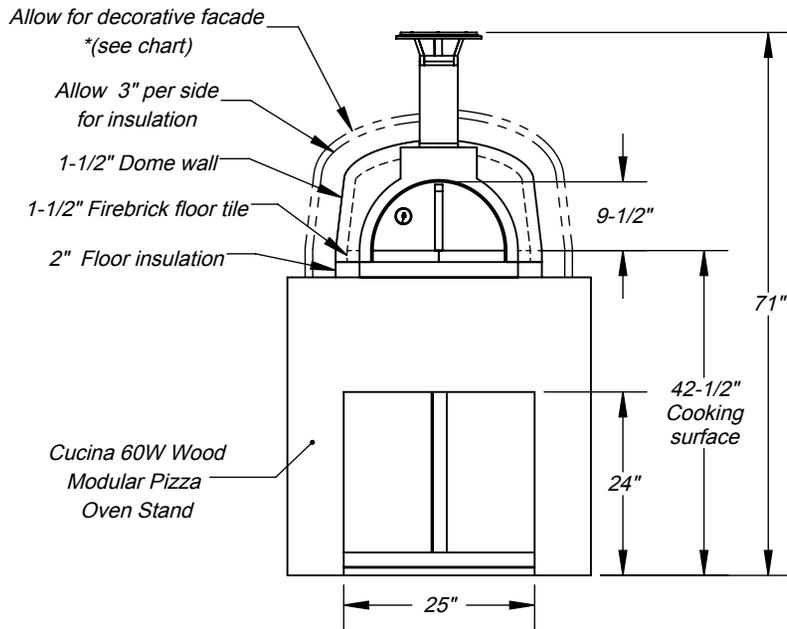
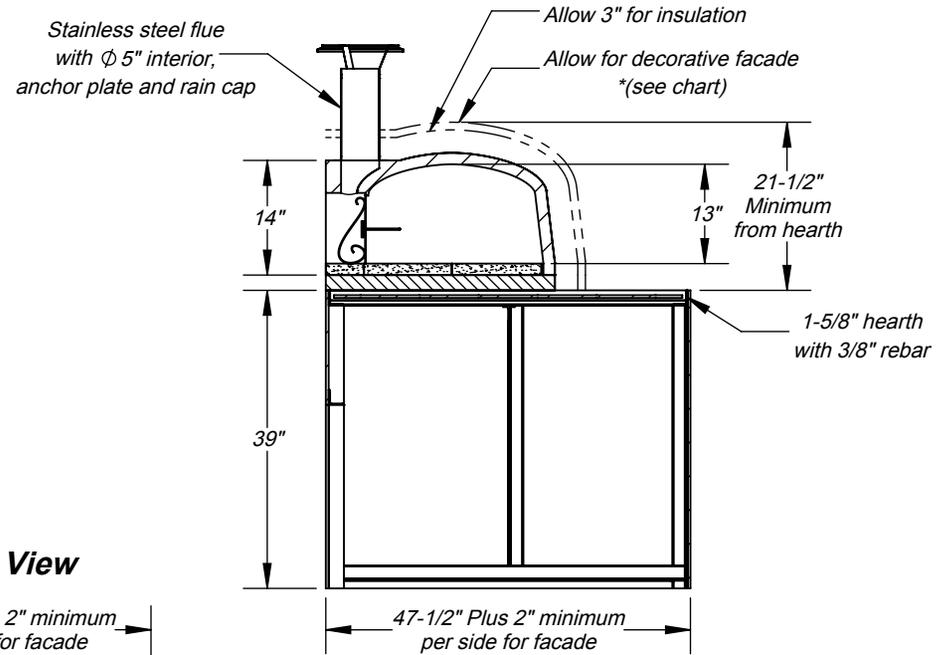


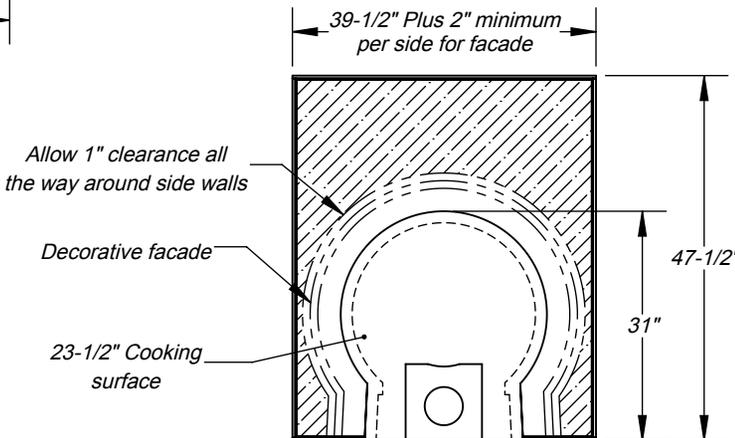
Front View



Side Elevation



Top View



Shown with Forno Bravo Cucina 60W Wood oven stand with non-combustible hearth *(Stand sold separately)

Clearance to combustibles:

- 1" clearance all the way around side walls;
- 14" above completed dome assembly;
- 30" Side clearance from door opening;
- 36" from front of oven landing to combustibles;
- Non-combustible hearth.

Specifications:

- Wood fuel;
- 12" Stainless steel flue with 5" interior, rain cap and anchor plate comes standard.
- Crate ships 44"W x 46"D x 34"H;
- Oven weight: 580 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.

Decorative Facade Allowances	Depth	Width
Brick Arch	Usually 5"	N/A
Brick Landing	Usually 8"	Preference
Stucco	Approx 1"	N/A
Tile	Approx 1"	Approx 2"
Stone/Brick Veneer	Approx 1"	N/A
Brick or Masonary non veneer	Check Material Spec	N/A
For more information: www.fornobravo.com		
https://www.fornobravo.com/PDF/Giardino-Install.pdf		

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



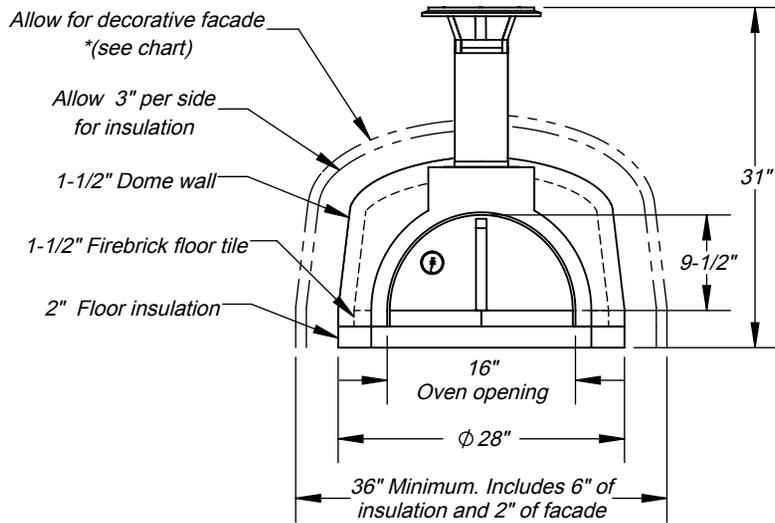
Giardino 60W
Wood Fired Pizza Oven w/ Stand

Architect Drawings SKU: FG60-SS-WOK

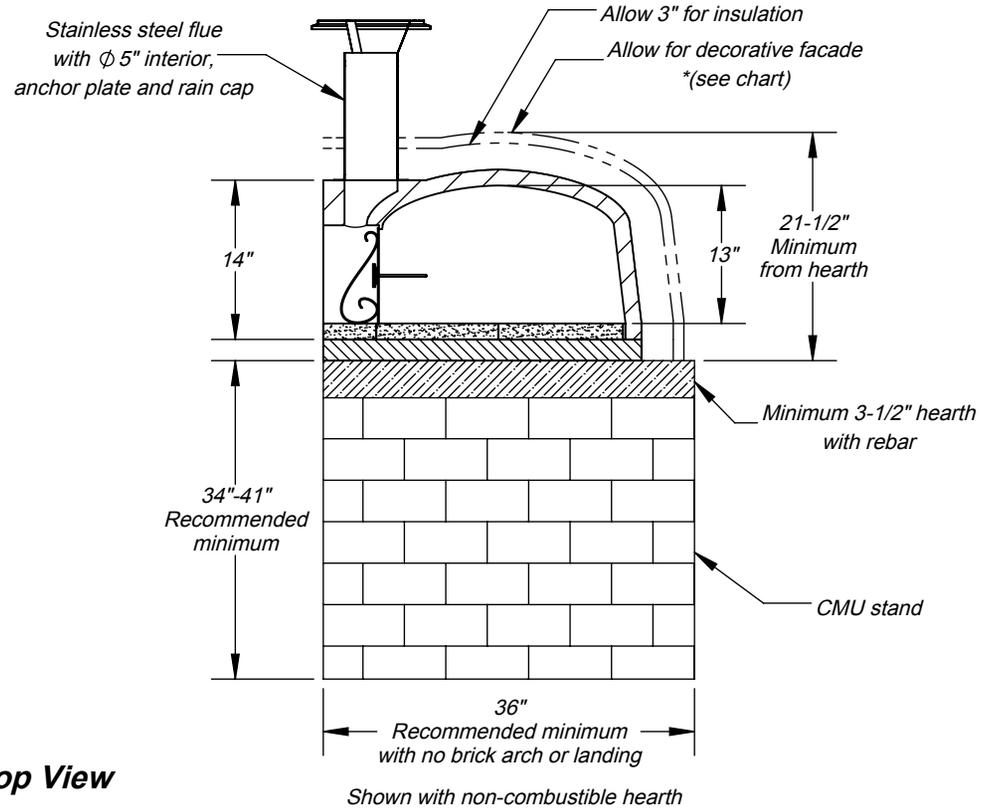
Revision 01/10/17

Sheet: 1 of 6

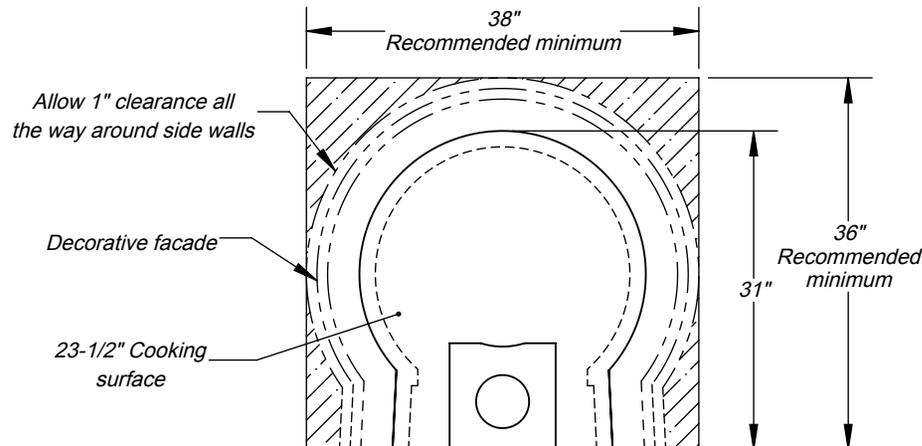
Front View



Side Elevation



Top View



Clearance to combustibles:

- 1" clearance all the way around side walls;
- 14" above completed dome assembly;
- 30" Side clearance from door opening;
- 36" from front of oven landing to combustibles;
- Non-combustible hearth.

Specifications:

- Wood fuel;
- 12" Stainless steel flue with 5" interior, rain cap and anchor plate comes standard.
- Crate ships 44"W x 46"D x 34"H;
- Oven weight: 580 lbs..

WARNING:

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For more information: www.fornobravo.com
<https://www.fornobravo.com/PDF/Giardino-Install.pdf>

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

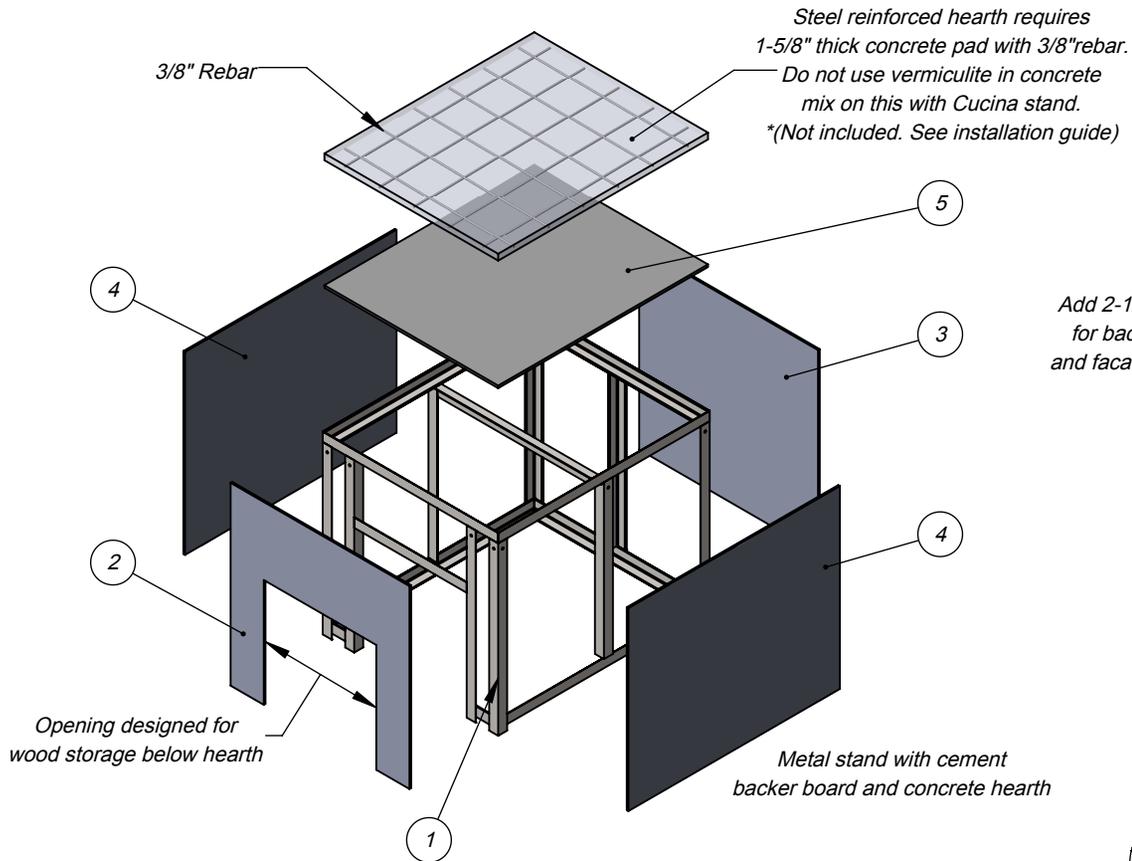
FORNO BRAVO®
 THE WORLD'S FINEST PIZZA OVENS

Giardino 60W
 Concrete Masonry Unit (CMU)
 Architect Drawings SKU: CMU

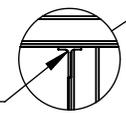
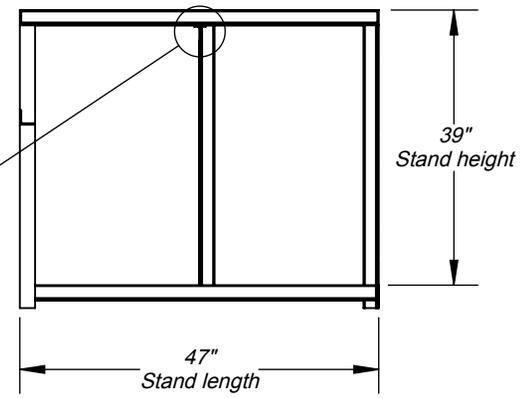
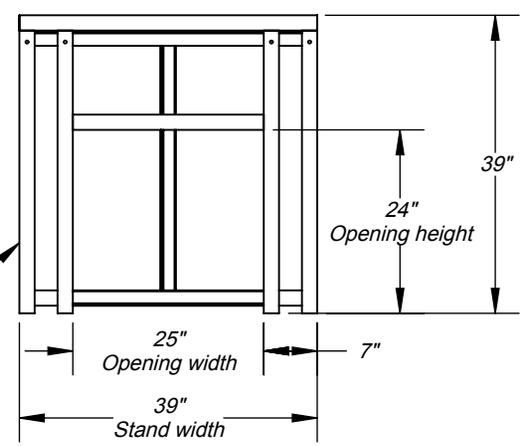
Revision 01/10/17

Sheet: 2 of 6

ISO View



Add 2-1/2" per side for backer board and facade minimum



DETAIL SCALE 1:10

Specifications:

Stand includes metal frame, assembly hardware, pre-cut / predrilled exterior cement backer board panels.

The Cucina 60W stand works with Giardino 60W oven.

*Hearth materials not included. See installation guide.

WARNING:
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For more information: www.fornobravo.com
<https://www.fornobravo.com/PDF/Giardino-Install.pdf>

ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina 60	Metal frame substructure	1
2	Front Panel	1/4" Pre-cut Backer Board	1
3	Back Panel	1/4" Pre-cut Backer Board	1
4	Side Panel	1/4" Pre-cut Backer Board	2
5	Top Panel	1/2" Pre-cut Backer Board	1
6	Hex Bolt, 3/8" x 1"	*Not displayed	10
7	Hex Nut, 3/8"	*Not displayed	10
8	Self Tapping Screw	*Not displayed	55
	*Concrete Hearth	* See installation guide	
	*Rebar	* See installation guide	

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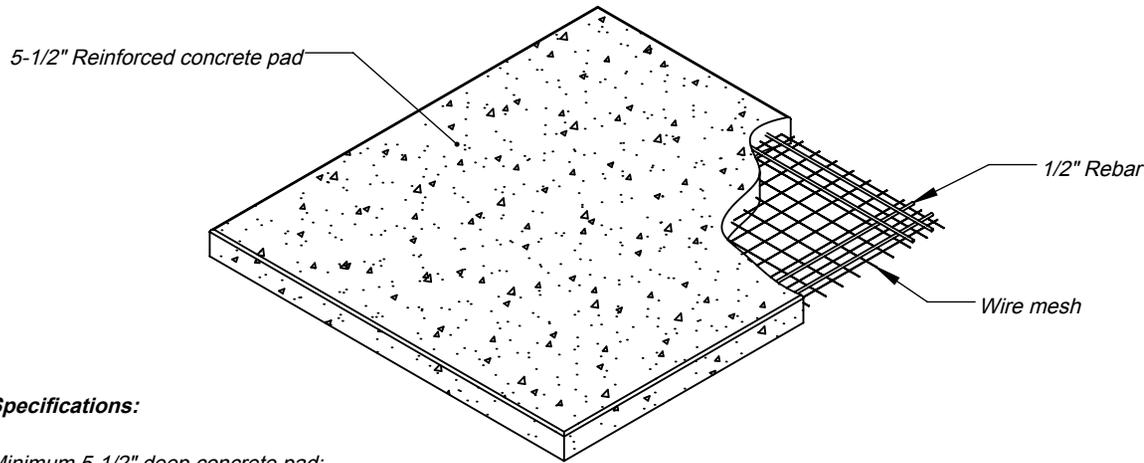
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Cucina 60W
 Wood Fired Pizza Oven Stand

Architect Drawings SKU: ICS60W

Revision 01/10/17 Sheet: 3 of 6

ISO View



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;

*CMU stand requires a minimum cement foundation pad of 46"W x 46"D

Slab dimensions:

Minimum 8" wider than oven stand and hearth;

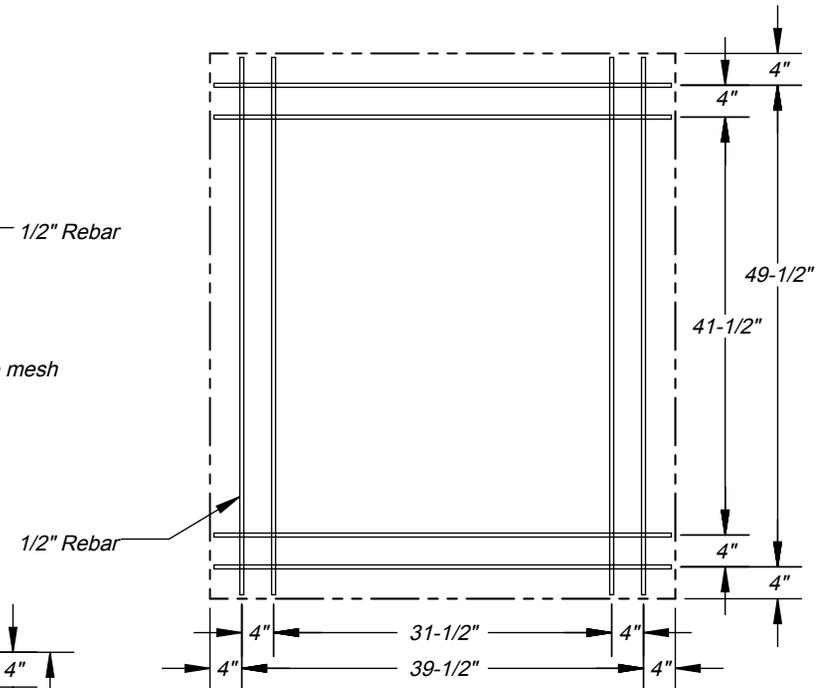
Minimum 10" deeper than oven stand and hearth;

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

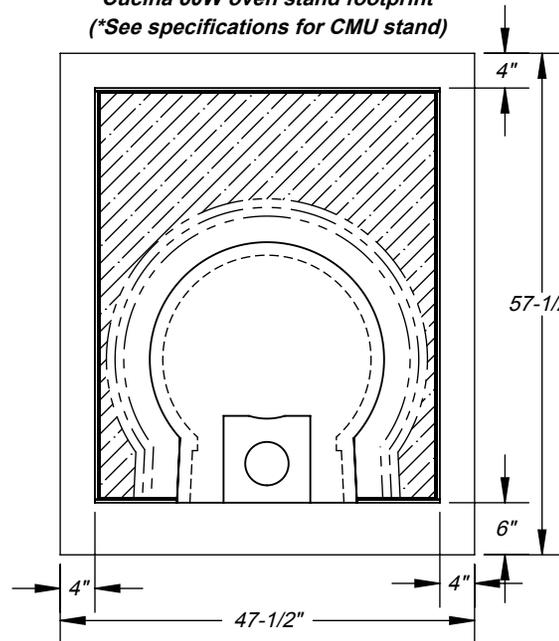
Refer to local building codes for recommendations regarding soil compaction, frost line and other considerations. Depending on local conditions, you may have to excavate down 18" or more of topsoil to reach stable substrate.

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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.

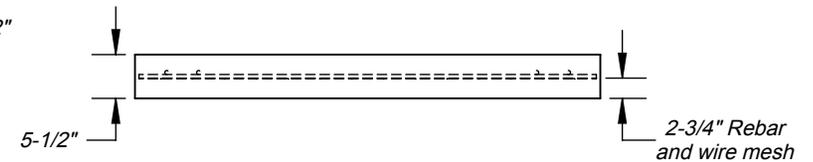
Top View



Cucina 60W oven stand footprint
 (*See specifications for CMU stand)



Side Elevation



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Cucina 60W
 Wood Fired Pizza Oven Pad
 Architect Drawings

Revision 01/10/17

Sheet: 4 of 6

For more information: www.fornobravo.com
<https://www.fornobravo.com/PDF/Giardino-Install.pdf>

Giardino 60W Pizza Oven Kit includes:

- Commercial grade refractory oven dome with integral vent
- 2" ceramic fiber insulation board
- 3" ceramic fiber insulation blanket (multiple 1" thick blankets)
- High temp. refractory mortar
- Single wall stove pipe, anchor plate, 12" pipe and cap
- Single wall steel door
- Door thermometer

Sold separately:

- UL certified spark arrestor
- Decorative brick arch
- Double wall insulated steel door to retain heat longer
- Cucina stand with steel frame and hardie-backer board pre-cut
- Stove pipe extension
- Upgrade to double wall chimney for indoor installations / covered patios
- Pizza Oven Tools, infrared thermometer, gloves and other items

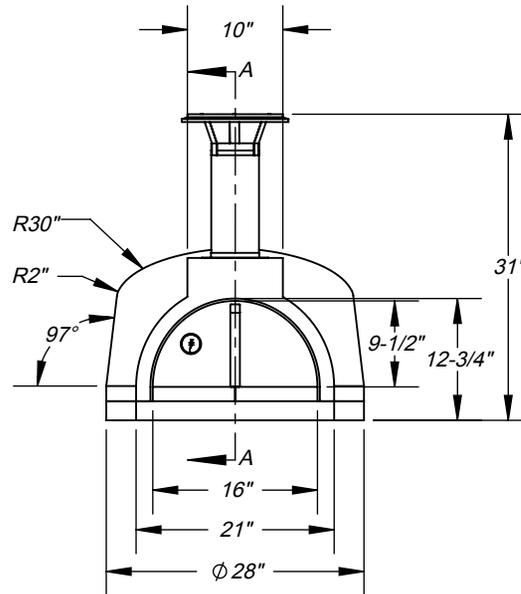
To be provided by customer / contractor:

- Concrete support pad with rebar (or equivalent structure)
- Concrete masonry stand (CMU) or equivalent non-combustible structure
- Decorative facade materials (stucco, brick, tile, steel, etc.)

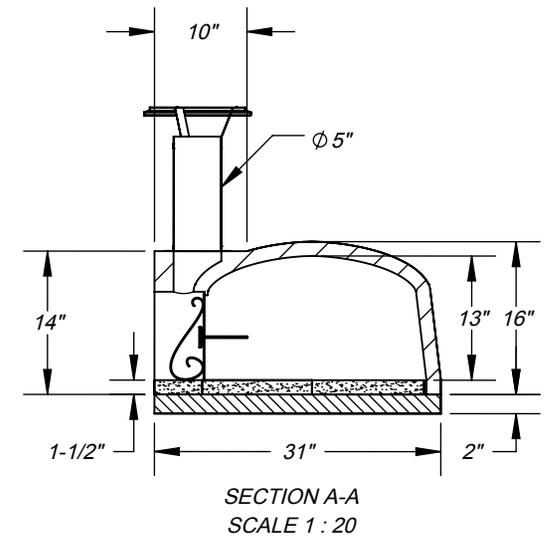
WARNING:

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
Installation manual can be found by clicking on this link: <https://www.fornobravo.com/PDF/Giardino-Install.pdf>
For more information about our certifications, click here: www.fornobarvo.com/ul-certified

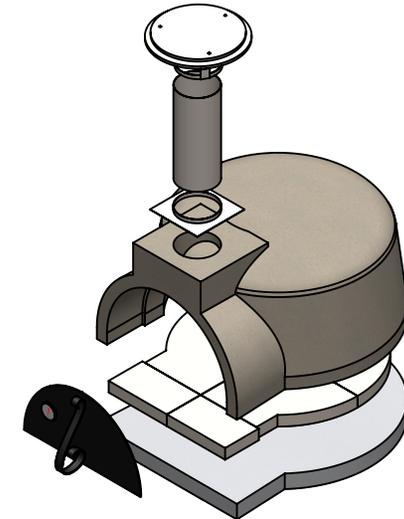
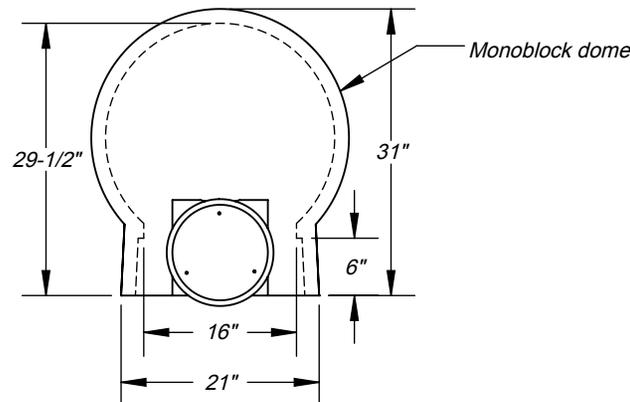
Front View



Side Elevation



Top View



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

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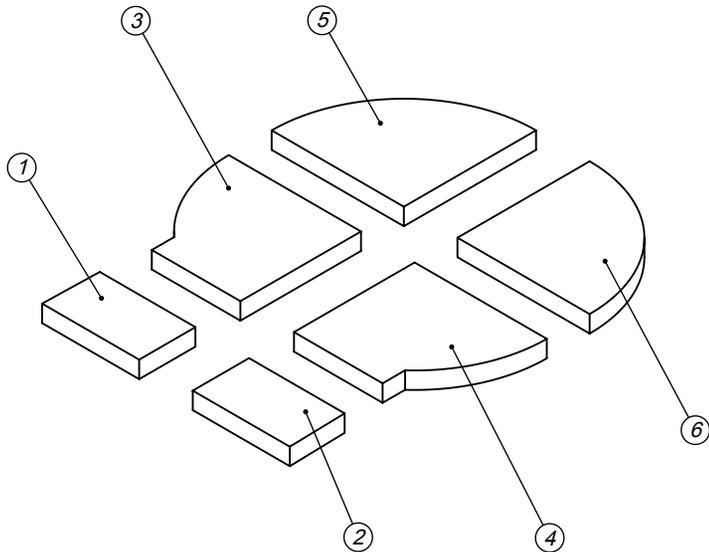
Giardino 60W
Wood Fired Pizza Oven
Architect Drawings

Forno Bravo
251 W. Market St.
Salinas, CA 93901
(800) 407-5119

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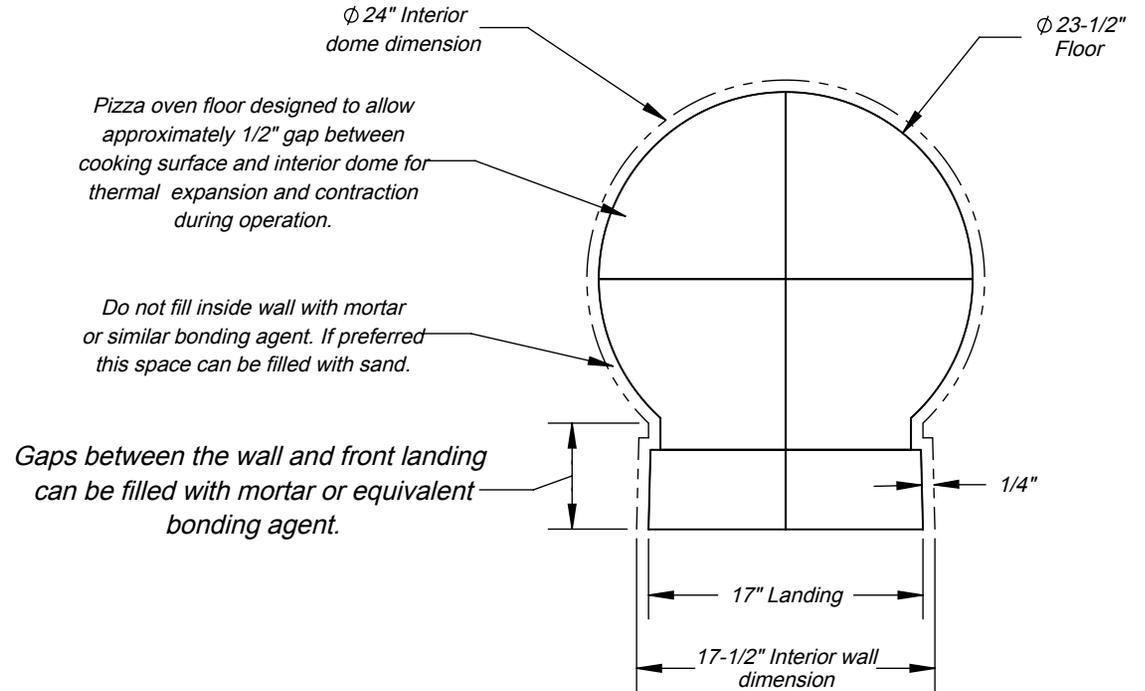
Sheet: 5 of 6

ISO View

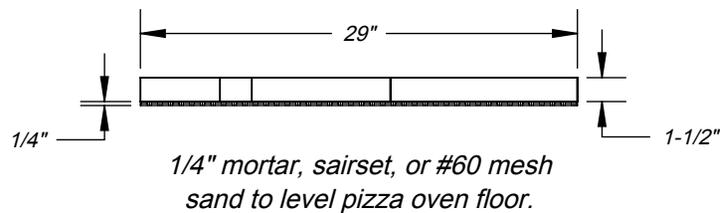


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

Top View



Side Elevation



Specifications:

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.

WARNING:
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Giardino 60W
 Pizza Oven Floor Tile Layout
 Architect Drawing

Revision 01/10/17

Sheet: 6 of 6