Gas Requirements:
Refer to Gas Burner Drawing for air, & access requirements

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, liquid gas or propane fuel;
24" Stainless steel flue with 8" interior, rain cap and anchor plate comes standard
Crate ships 58"W x 66"L x 49"H; Oven weight: 1835 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.

<table>
<thead>
<tr>
<th>Decorative Facade Allowances</th>
<th>Depth</th>
<th>Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brick Arch</td>
<td>Usually 5&quot;</td>
<td>N/A</td>
</tr>
<tr>
<td>Brick Landing</td>
<td>Usually 8&quot;</td>
<td>Preference</td>
</tr>
<tr>
<td>Stucco</td>
<td>Approx 1&quot;</td>
<td>N/A</td>
</tr>
<tr>
<td>Tile</td>
<td>Approx 1&quot;</td>
<td>Approx 2&quot;</td>
</tr>
<tr>
<td>Stone/Brick Veneer</td>
<td>Approx 1&quot;</td>
<td>N/A</td>
</tr>
<tr>
<td>Brick or Masonary non veneer</td>
<td>Check Material Spec</td>
<td>N/A</td>
</tr>
</tbody>
</table>

UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual, ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed

For more information: www.fornobravo.com
Detailed view of burner placement

**SCALE 1:4**

**Specifications:**

Cucina stand, concrete CMU stand, or equivalent non-combustible structure’s front opening requires a minimum of 19-3/4"W x 19-3/4"H for air flow to burner assembly

Gas line should be 1/2" pipe then reduced to 3/8" union

Liquid Propane line pressure 10 to 12 WC
Natural Gas line pressure 5 to 10 WC

Factory settings:
Natural Gas - 2.75 orifice, air shutter at #2 position
Liquid Propane - 2.25 orifice, air shutter at #3 position

**WARNING:** DO NOT CHANGE FACTORY SETTINGS WITHOUT CONSULTING MANUFACTURER OR CERTIFIED TECHNICIAN.

**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.

<table>
<thead>
<tr>
<th>UL approved settings for gas orifices</th>
<th>NG</th>
<th>LP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Input rate w/ 2.5 orifice and air shutter at #2 setting (Btu/hr)</td>
<td>32000</td>
<td></td>
</tr>
<tr>
<td>Input rate w/ 2.7 orifice and air shutter at #2 setting (Btu/hr)</td>
<td>38000</td>
<td></td>
</tr>
<tr>
<td>Input rate w/ 1.75 orifice and air shutter at #3 setting (Btu/hr)</td>
<td>32000</td>
<td></td>
</tr>
<tr>
<td>Input rate w/ 2.0 orifice and air shutter at #3 setting (Btu/hr)</td>
<td>43000</td>
<td></td>
</tr>
<tr>
<td>Input rate w/ 2.25 orifice and air shutter at #3 setting (Btu/hr)</td>
<td>51000</td>
<td></td>
</tr>
<tr>
<td>Input rate w/ 2.5 orifice and air shutter at #4 setting (Btu/hr)</td>
<td>46000</td>
<td></td>
</tr>
</tbody>
</table>

For more information: www.fornobravo.com
**Front View**

- **54"**
- 19-3/4"W x 19-3/4"H opening is required for air flow to burner assembly
- **19-3/4"** *(Minimum)*
- **34'-41"** Recommended

**Gas Requirements:**
Refer to Gas Burner Drawing for air, & access requirements

**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, liquid gas or propane fuel;
24" Stainless steel flue with 8" interior, rain cap and anchor plate comes standard

Crate ships 45"W x 48"L x 47"H; Oven weight: 1100 lbs.

**WARNING:**
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**Side Elevation**

- **24" Stainless steel flue with 8" interior, anchor plate and rain cap**
- **Allow 3" for insulation**
- **Allow for decorative facade *(see chart)***

**Top View**

- **54"** Recommended minimum
- **39-1/2" Cooking surface**
- **55"** Recommended minimum with no brick arch or landing
- **Shown with non-combustible hearth**

**Burner control unit**

**Burner unit**

**CMU stand with gas burner**

**Minimum 3-1/2" hearth with rebar**

**ul737, ul2162, nsf-4, can/cga-1.8 dual, ansi-z83.11 dual, ansi-z21.58, csa 1.6-2007 listed**

For more information: [www.fornobravo.com](http://www.fornobravo.com)

Specifications:

Stand includes metal frame, assembly hardware, precut / predrilled exterior cement backer board panels.

The Cucina 100G stand works with Casa2G 100G oven.

*Hearth materials not included. See installation guide.

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
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 62"W x 65"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.

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.
Casa2G 100G 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)
- NSF-4 rated fireclay cooking surface
- High temp refractory mortar to seal dome joints
- Single wall stove pipe, anchor plate, 24" pipe and cap
- Single wall steel powder coated door
- Door thermometer

**Home Gas Features includes:**
- Fuel: Wood, liquid propane or natural gas
- Drago P1 Plus burner assembly (specify, natural gas or liquid propane)
- Burner ignition box with four settings (off, pilot, low and high flame)
- Stainless steel ash guard for burner
- Remote thermometer
- Gas leak detector
- Propane Gas valve regulator. *(Note: Natural gas regulator must be supplied by local certified installer.)*

**Sold separately:**
- UL certified spark arrester
- Decorative brick arch
- Double wall insulated steel door to retain heat longer
- Cucina stand with steel frame and hardie-backer board precut
- Stove pipe extensions
- 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.)

**Certifications:**
Tested and compliant with: UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual, ANSI-Z83.11 Dual, ANSI-Z21.58-CSA 1.6-2007
For more information about our certifications, click here: www.fornobravo.com/ul-certified

**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: www.fornobravo.com/PDF/residential_install.pdf
**Specifications:**

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

Use 1/4" mortar, sainset, 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.fornobravo.com