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;
Burner control unit
Cucina 110G Gas Modular Pizza Oven Stand
Retain a minimum of 19-3/4"W x 19-3/4"H opening required for air flow to burner assembly

Allow for decorative facade *(see chart)
Allow 3" per side for insulation
2" Dome wall
2" Firebrick floor tiles
2" Floor insulation
Burner unit
Cucina 110G Gas Modular Pizza Oven Stand
Retain a minimum of 19-3/4"W x 19-3/4"H opening required for air flow to burner assembly

Shown with Forno Bravo Cucina 110G oven stand with non-combustible hearth

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
**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>
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<th>NG</th>
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<td>Input rate w/ 2.5 orifice and air shutter at #2 setting (Btu/hr)</td>
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<td>Input rate w/ 2.5 orifice and air shutter at #4 setting (Btu/hr)</td>
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**Front View**

* A minimum 19-3/4"W x 19-3/4"H opening is required for air flow to burner assembly.

19-3/4" *(Minimum)*

**Top View**

* A minimum 58" Recommended

19-3/4" *(Minimum)*

**Side Elevation**

24" Stainless steel flue with 8" interior, anchor plate and rain cap

Allow 3" for insulation

Allow for decorative facade *(see chart)*

 Minimum 3-1/2" hearth with rebar

CMU stand with gas burner

**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 51"D x 47"H;

Oven weight: 1296 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.

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

For more information: www.fornobravo.com

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

Casa2G 110G
Concrete Masonry Unit (CMU)

Architect Drawings
SKU: CMU

Revision 6/13/2016
Sheet: 3 of 7
Steel reinforced hearth requires 1-5/8" thick concrete pad with 3/8" rebar. Do not use vermiculite in concrete mix on this pad with Cucina stand. *(Not included. See installation guide)*

**Specifications:**

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

* Hearth materials not included. See installation guide.

**WARNING:**
READ ALL INSTRUCTIONS ON 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

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<td>*</td>
<td>Rebar</td>
<td>* See installation guide</td>
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Made in the U.S.A.

Residential Gas Fired Pizza Oven

**Cucina 110G**

Gas Fired Pizza Oven Stand

Architect Drawings
SKU: ICS110G

Revision: 6/13/2016
Sheet: 4 of 7
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 66"W x 69"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.

For more information: www.fornobravo.com
Casa2G 110G 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
- Gas valve regulator

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

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

Revision 6/13/2016 Sheet 6 of 7

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

Casa2G 110G Gas Fired Pizza Oven Architect Drawings

Component Dimensions:
- Front View: Height 12", Depth 20", Width 54"
- Side Elevation: Height 16", Depth 20", Width 54"
- Top View: Diameter 54", Height 26-1/2"
When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

Specifications:

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

Use 1/4" mortar, sastet 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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For more information: www.fornobravo.com