Gas Requirements:
Refer to Gas Burner Drawing for air and 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 6" interior, rain cap and anchor plate comes standard.
Crates ships 54"W x 62"L x 49"H;
Oven and stand weight: 1510 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.

Casa2G 90G
Gas Fired Pizza Oven w/ Stand

UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual,
ANSI-Z63.11 Dual, ANSI Z21.58, CSA 1.6-2007 Listed

For more information: www.fornobravo.com

Detailed view of burner placement

**Drago P1 Plus Burner unit**

**SCALE 1:4**

- 2" Firebrick tiles
- 1/8" - 3/8" Mortar, sarsaparilla, or #60 sand used for leveling floor
- 2" Ceramic board floor insulation
- 1-5/8" Concrete hearth with rebar
- 1/2" Backer board

**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>
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<th>UL approved settings for gas orifices</th>
<th>NG</th>
<th>LP</th>
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<tr>
<td>Input rate w/ 2.5 orifice and air shutter at #2 setting (Btu/hr)</td>
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<td>Input rate w/ 1.75 orifice and air shutter at #3 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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For more information: www.fornobravo.com

**Gas Requirements:**
Refer to Gas Burner Drawing for air and 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 6" interior, rain cap and anchor plate comes standard.
Crate ships 45"W x 52"L x 35"H, Oven weight: 880 lbs.

**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.

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

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

Casa2G 90G
Concrete Masonry Unit (CMU)

Architect Drawings SKU: CMU
Revision 6/13/2016 Sheet: 3 of 7
**Specifications:**

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

The Cucina 90G stand works with Casa2G 90G 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
Installation guide: www.fornobravo/PDF/residential_install.pdf
**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 58"W x 61"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 90G 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

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

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

Revision 6/13/2016
Sheet: 6 of 7
Specifications:
Pizza oven 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.fornobravo.com
Installation guide: www.fornobravo/PDF/residential_install.pdf