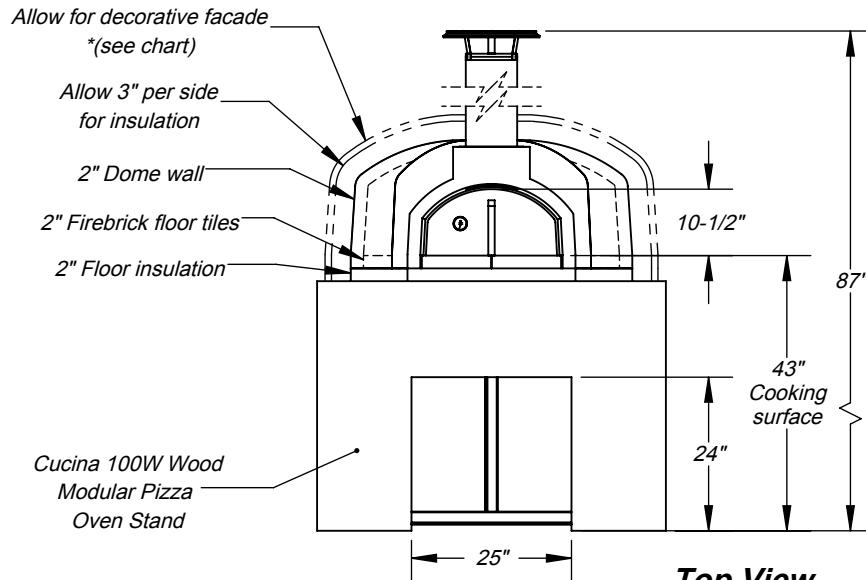
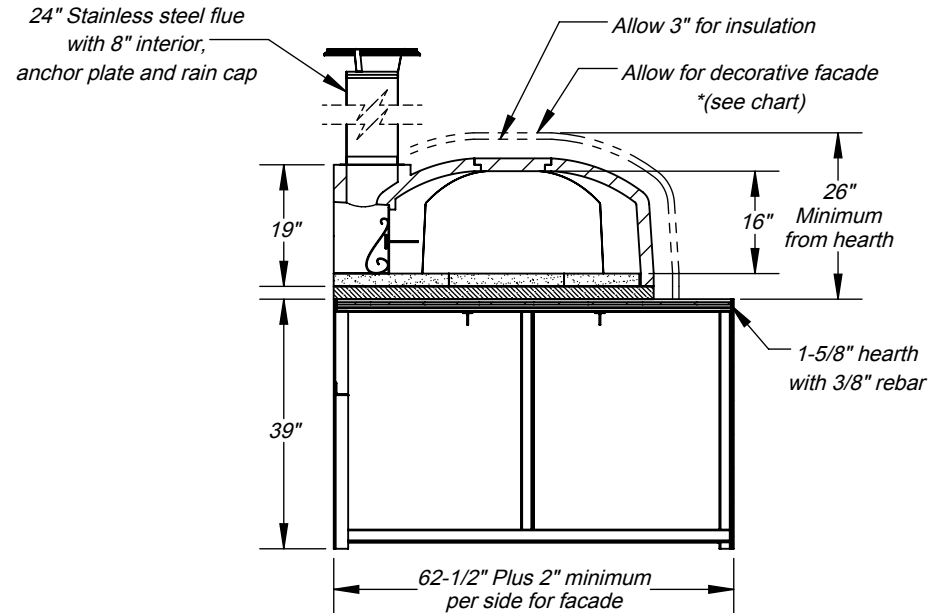


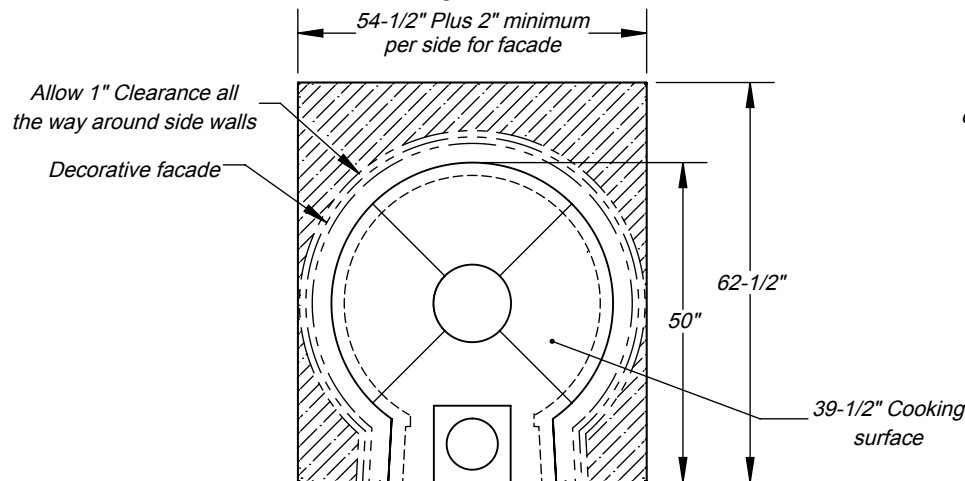
**Front View**



**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;

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

Crate ships 58"W x 66"D x 49"H;  
Oven and stand 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.**



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
UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual,		
ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed		
For more information: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		
Installation guide: <a href="http://www.fornobravo.com/PDF/residential_install.pdf">www.fornobravo.com/PDF/residential_install.pdf</a>		

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

**FORNO BRAVO®**  
THE WORLD'S FINEST PIZZA OVENS

**Casa2G 100W**

Wood Fired Pizza Oven w/ Stand

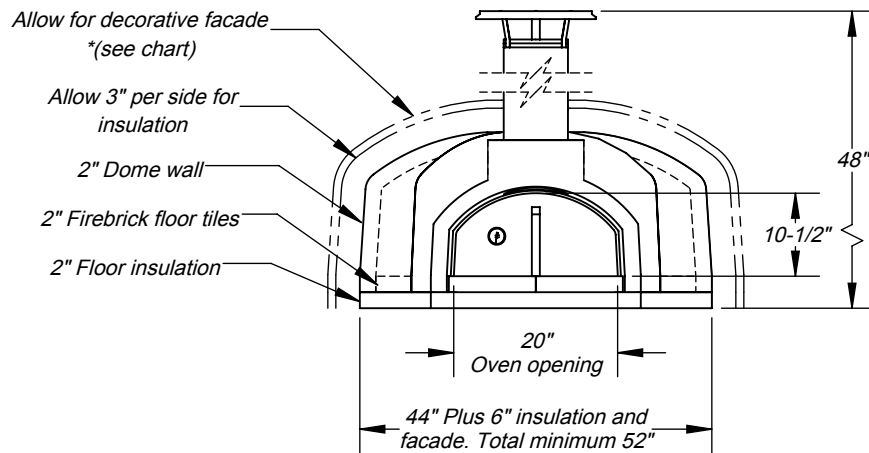
Architect Drawings

SKU: FC2G100-SS-W

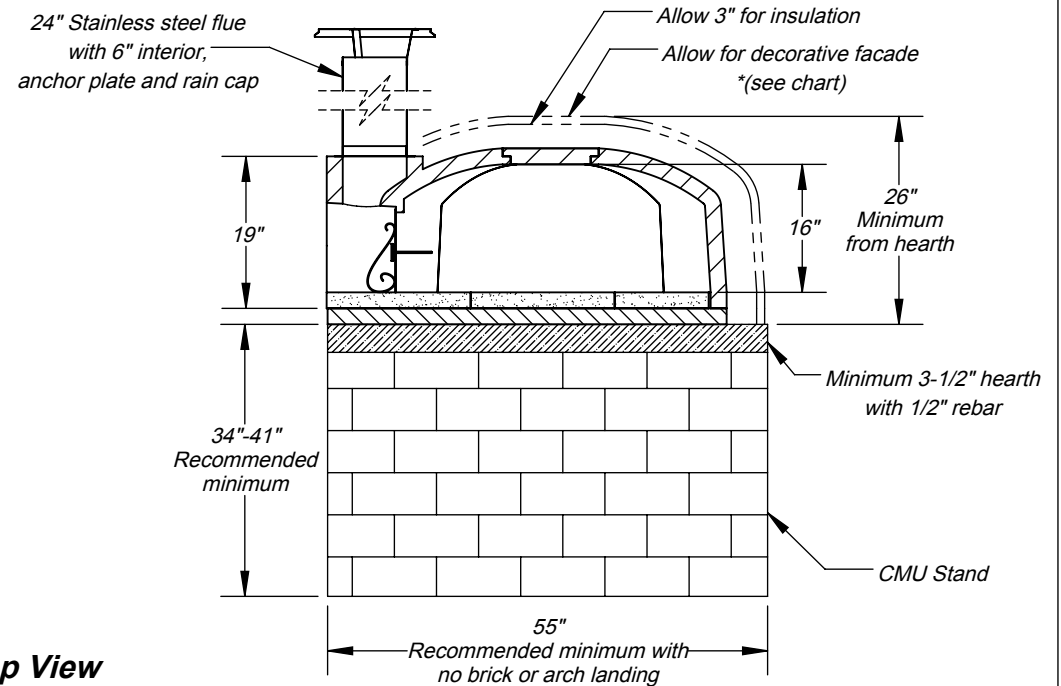
Revision 6/22/2016

Sheet: 1 of 6

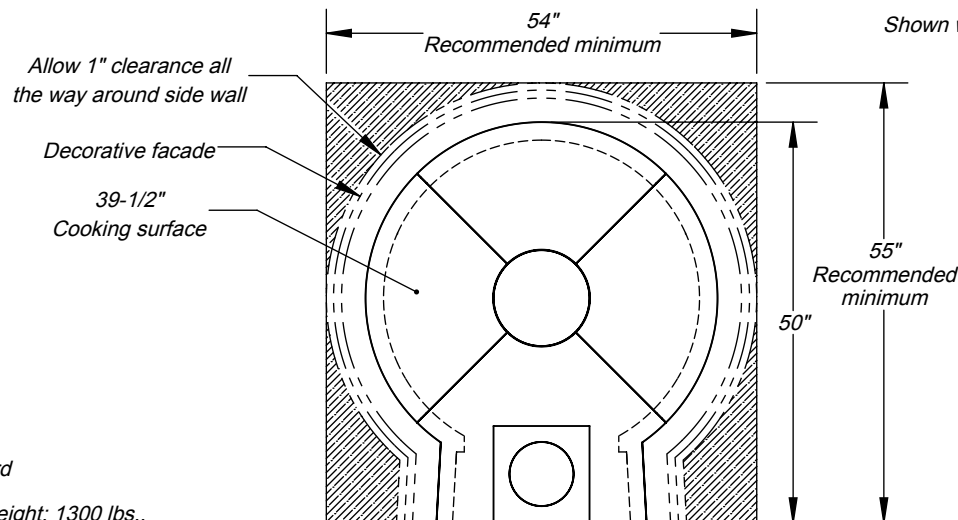
# Front View



# 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;

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

Crate ships 45"W x 48"D x 47"H; Oven weight: 1300 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,  
ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed

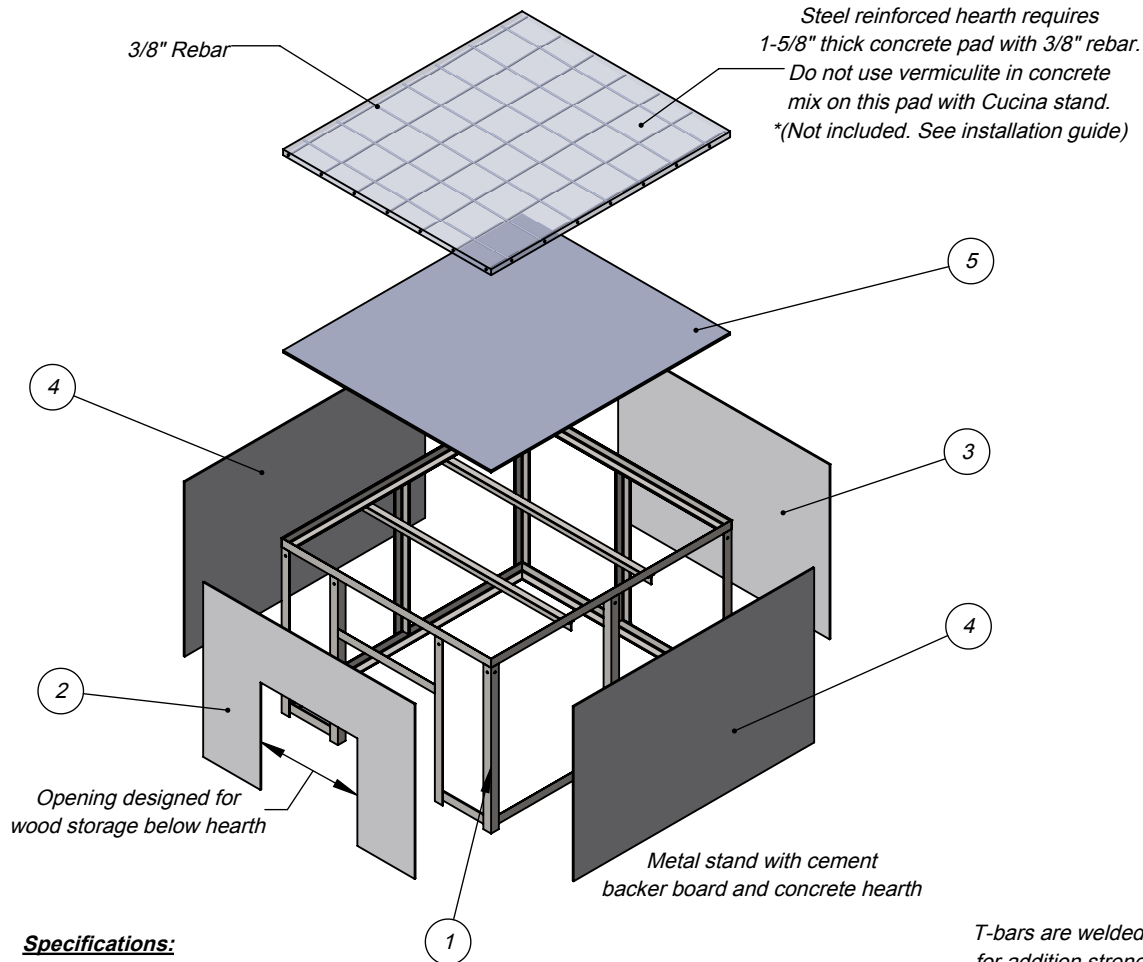
For more information: [www.fornobravo.com](http://www.fornobravo.com)  
Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)

Shown with non-combustible hearth

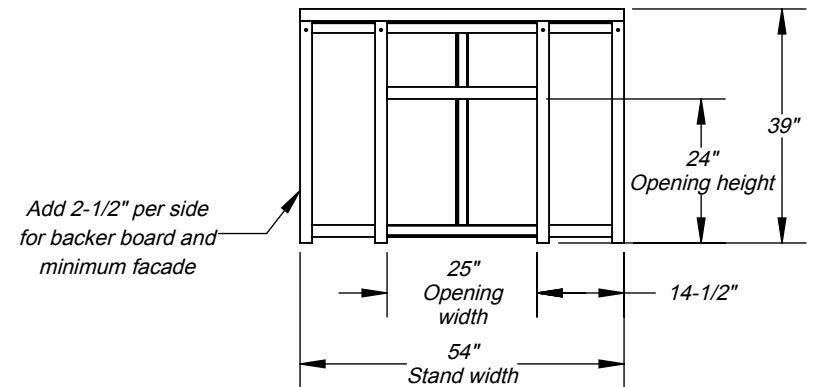


Made in the U.S.A.		Residential Wood Fired Pizza Oven	
 <b>FORNO BRAVO®</b> THE WORLD'S FINEST PIZZA OVENS			
<b>Casa2G 100W</b> Concrete Masonry Unit (CMU)			
Architect Drawings		SKU: CMU	
Revision 6/22/2016		Sheet: 2 of 6	

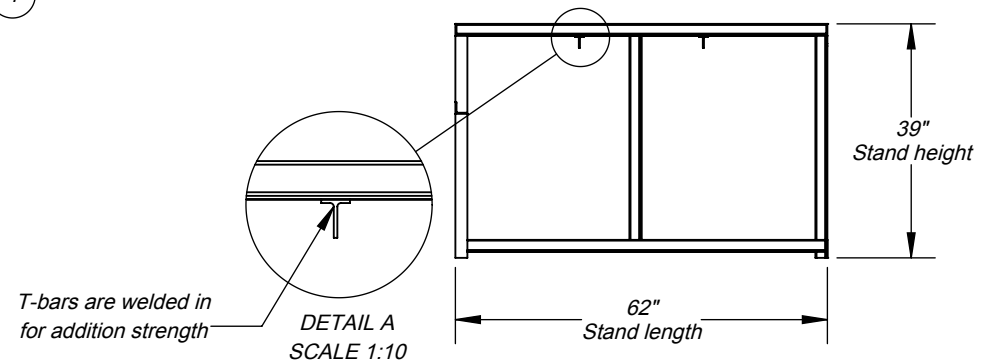
## ISO View



## Front View



## Side Elevation



### Specifications:

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

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

\* Hearth materials not included. See installation guide.

**WARNING:**  
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Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)



ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina2G 100W	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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**Cucina 100W**  
Wood Fired Pizza Oven Stand

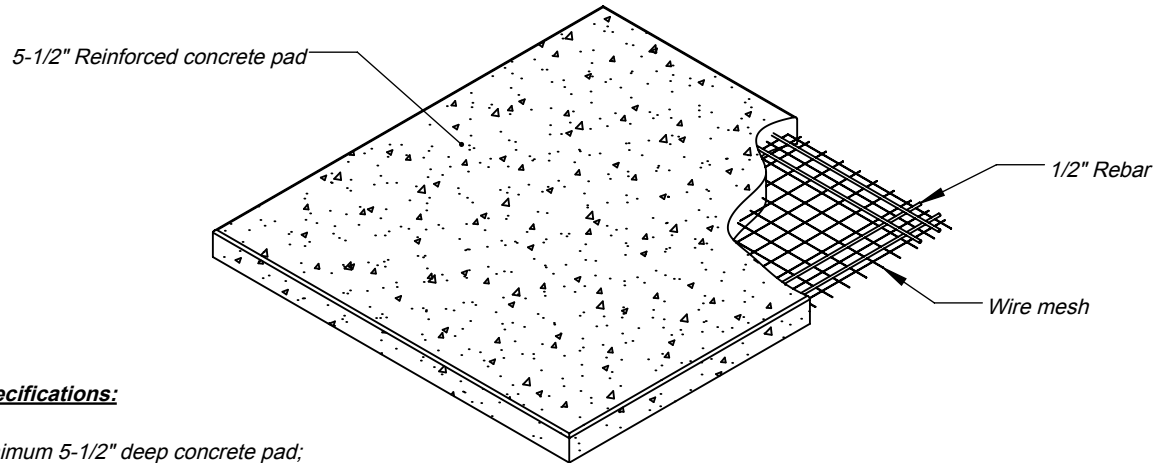
Architect Drawings

SKU: ICS100W

Revision 6/22/2016

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 62"W x 65"D

### Slab dimensions:

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

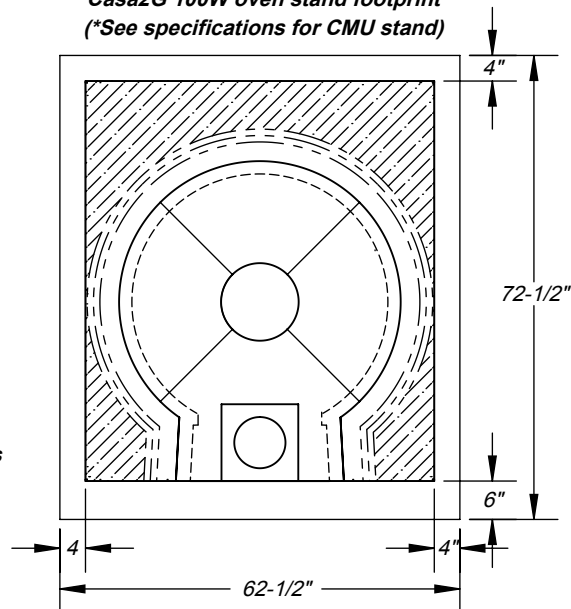
Finished slab should be 2" to 3" above ground level;

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.

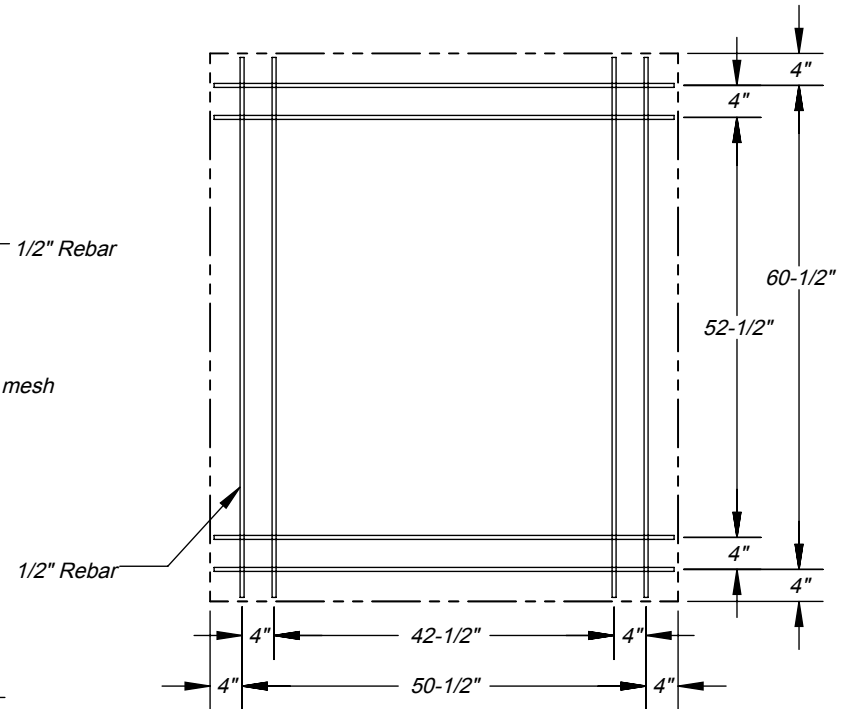
### WARNING:

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.

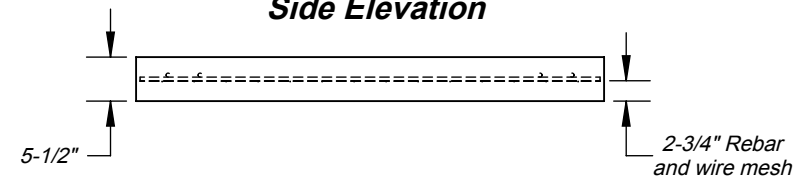
**Casa2G 100W oven stand footprint**  
(\*See specifications for CMU stand)



## Top View



## Side Elevation



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

Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)

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

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**Casa2G 100W**

Wood Fired Pizza Oven Pad

Architect Drawings



Intertek

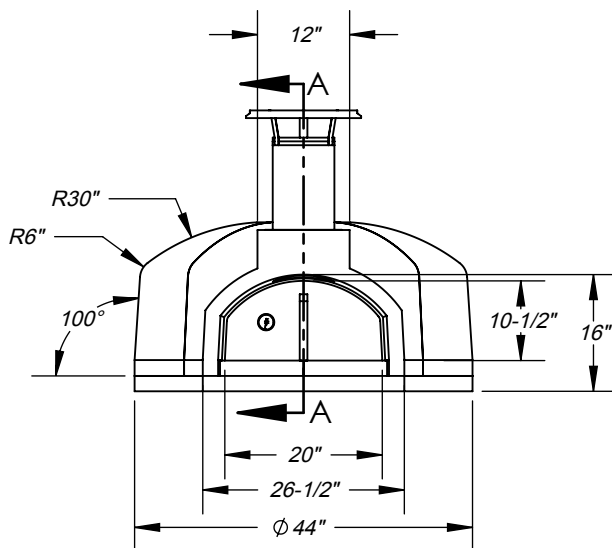


Intertek

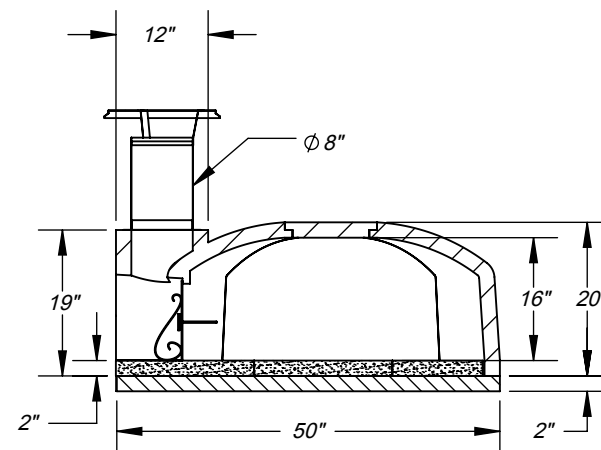
Revision 6/22/2016

Sheet: 4 of 6

**Front View**

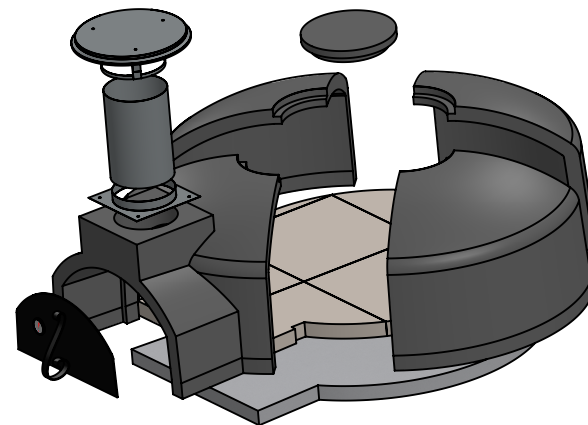
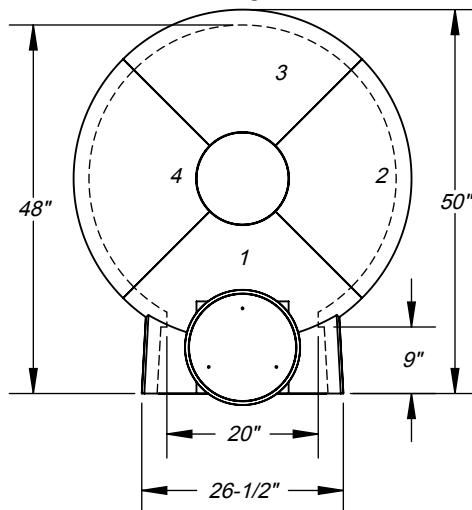


**Side Elevation**



SECTION A-A  
SCALE 1 : 25

**Top View**



**Casa2G 100W 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

**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 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](http://www.fornobravo.com/ul-certified)

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**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](http://www.fornobravo.com/PDF/residential_install.pdf)

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**Casa2G 100W**  
Wood Fired Pizza Oven  
Architect Drawings

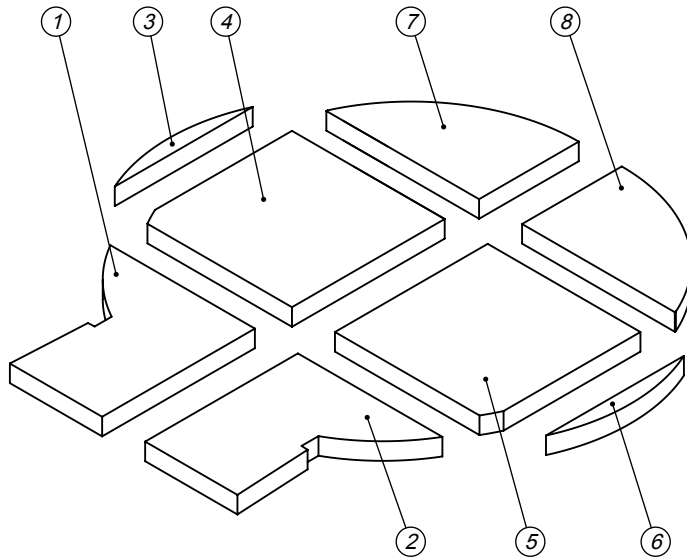
Revision 6/22/2016

Sheet: 5 of 6



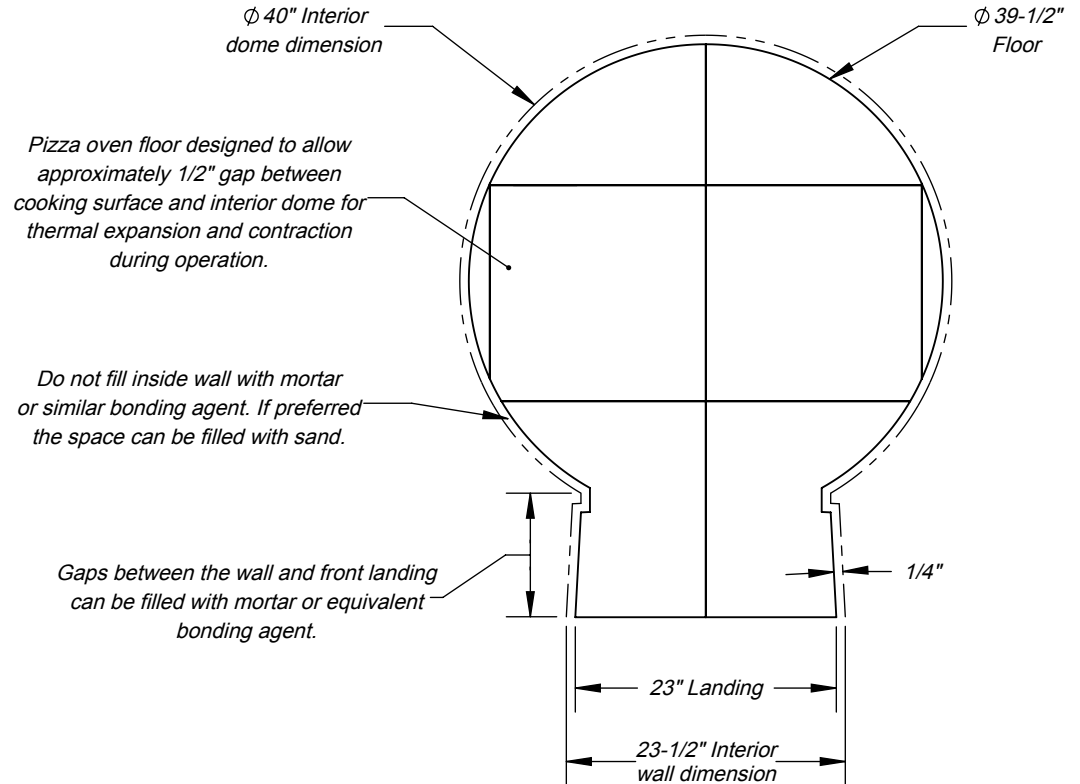
Forno Bravo  
251 W. Market St.  
Salinas, CA 93901  
(800) 407-5119

## ISO View

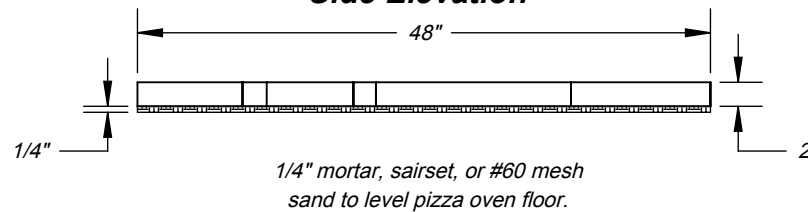


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

## Top View



## Side Elevation



## 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.

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Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)



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<b>Casa2G 100W</b> Pizza Oven Floor Tile Layout Architect Drawings			
Revision 6/22/2016		Sheet: 6 of 6	