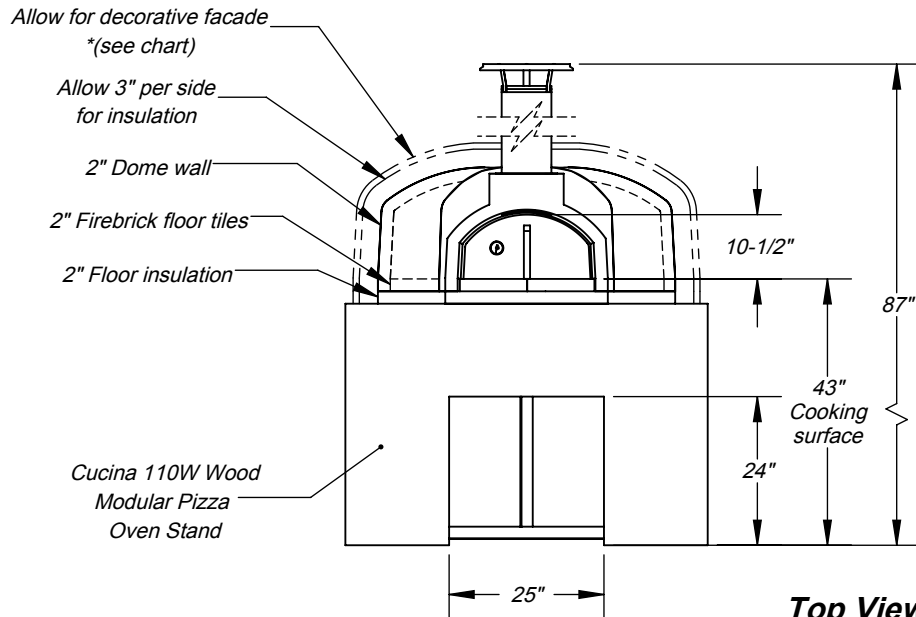
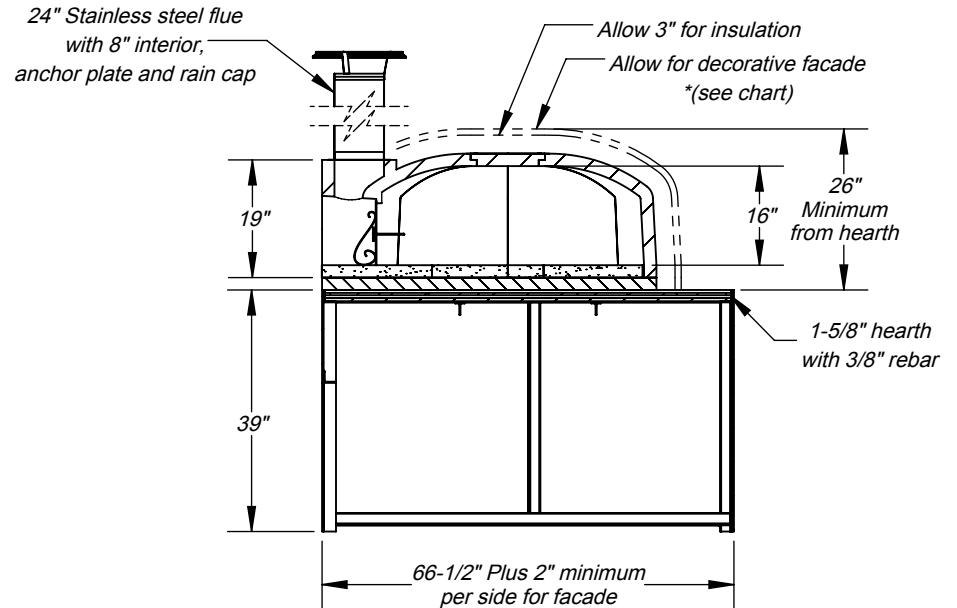


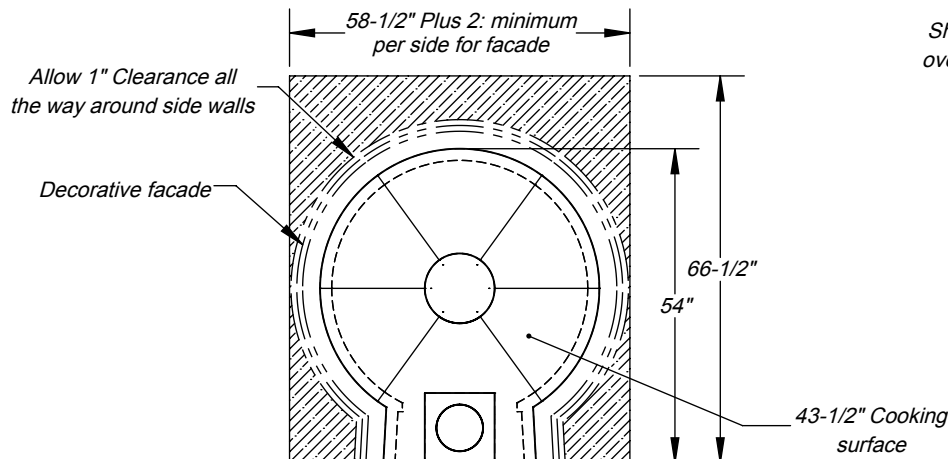
Front View



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 62"W x 70"D x 49"H;
Oven and stand weight: 2031 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: www.fornobravo.com		
Installation guide: www.fornobravo.com/PDF/residential_install.pdf		

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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Casa2G 110W

Wood Fired Pizza Oven w/ Stand

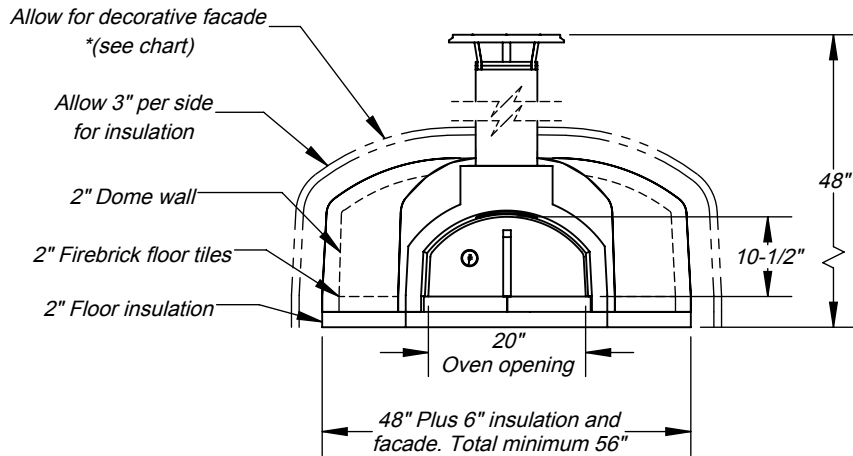
Architect Drawings

SKU:FC2G110-SS-W

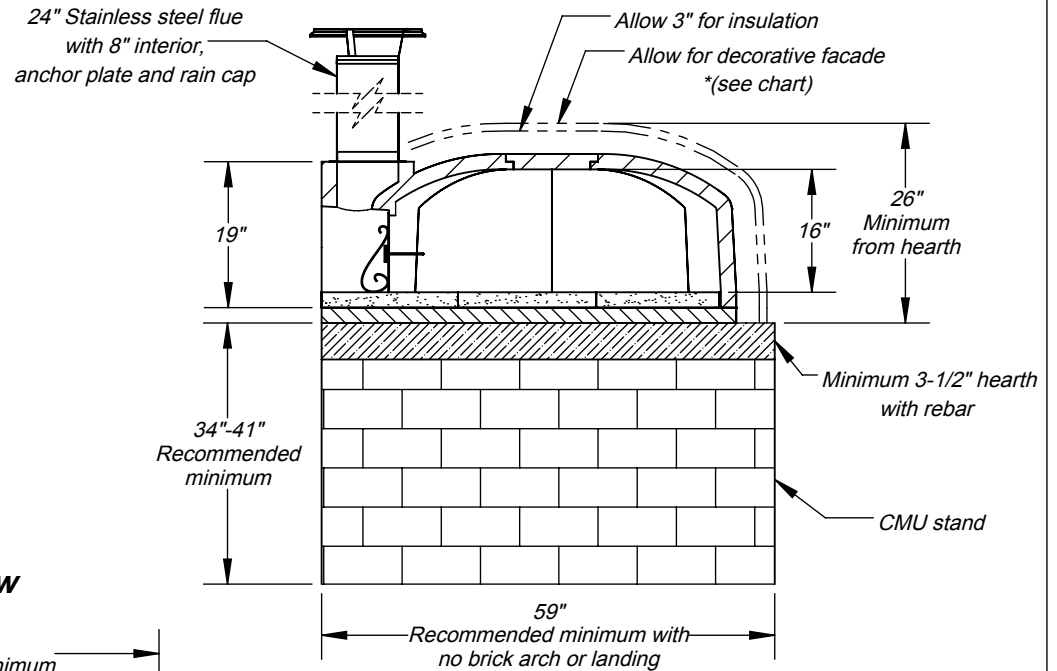
Revision 6/22/2016

Sheet: 1 of 6

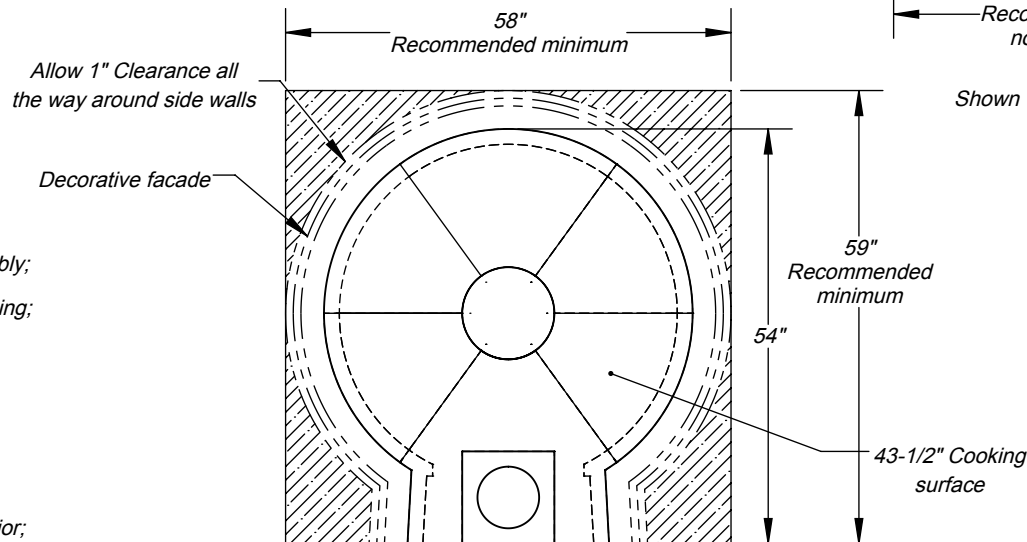
Front View



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 51"D x 47"H;
- Oven weight: 1496 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.

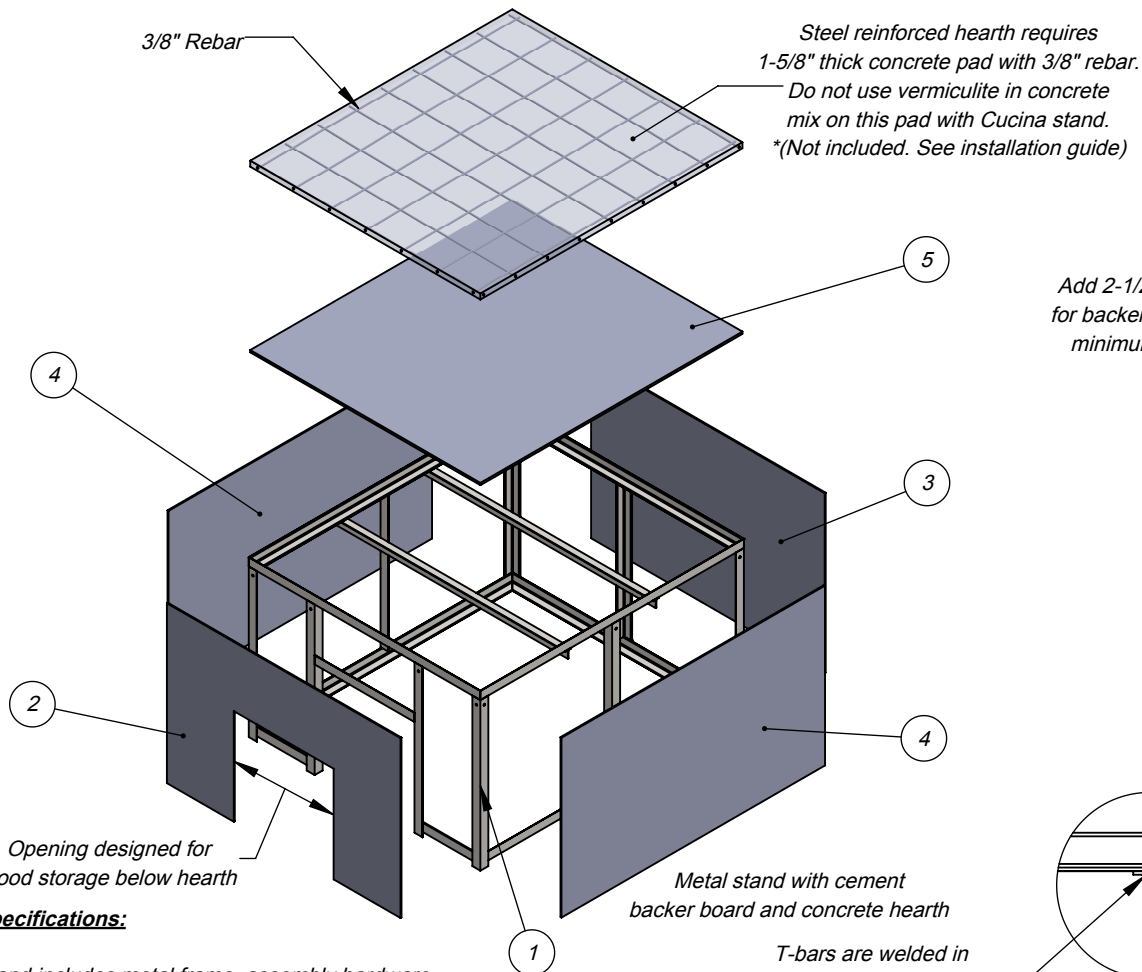
UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual,
ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed

For more information: www.fornobravo.com
Installation guide: www.fornobravo.com/PDF/residential_install.pdf

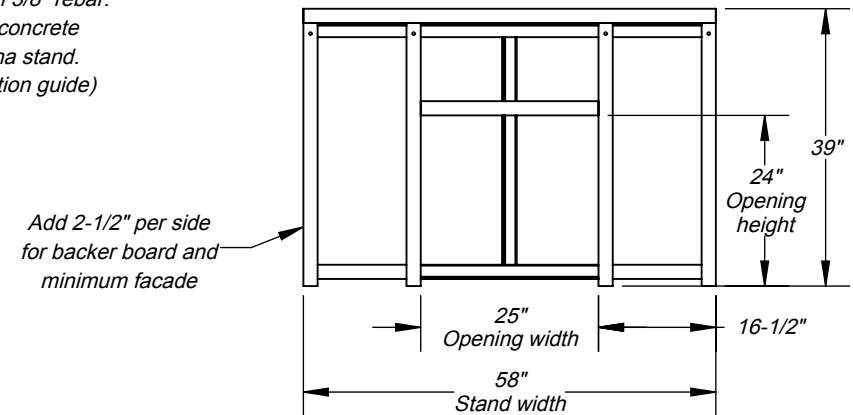


Made in the U.S.A.		Residential Wood Fired Pizza Oven	
 FORNO BRAVO® THE WORLD'S FINEST PIZZA OVENS			
Casa2G 110W Concrete Masonry Unit (CMU)			
Architect Drawings		SKU: CMU	
Revision 6/22/2016		Sheet: 2 of 6	

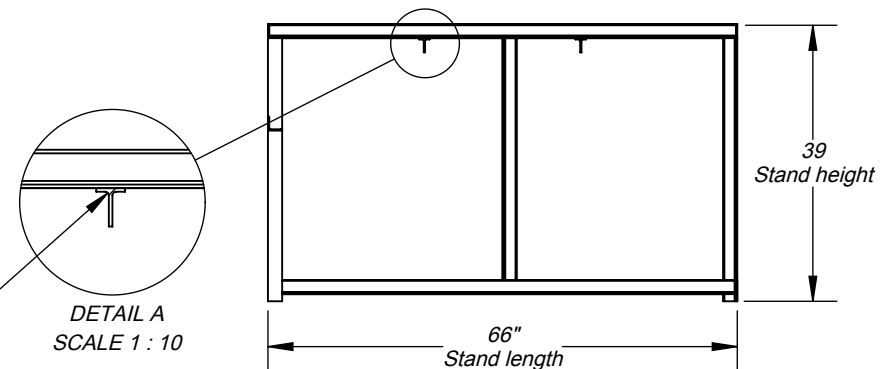
ISO View



Front View



Side Elevation



Specifications:

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

The Cucina 110W stand works with Casa2G 110W and Premio2G 100W ovens.


*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.

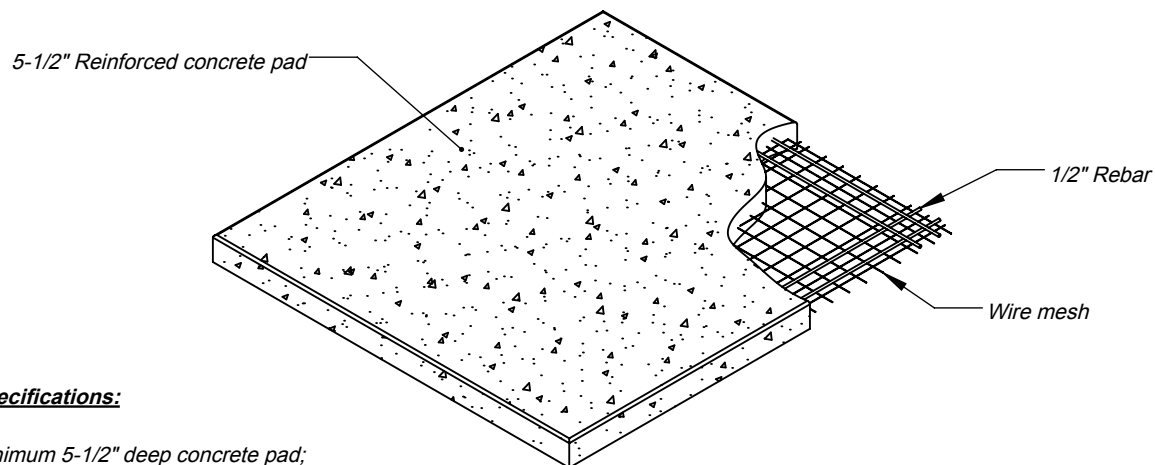
For more information: www.fornobravo.com

Installation guide: www.fornobravo.com/PDF/residential_install.pdf



ITEM#	PART NAME	DESCRIPTION	QTY	Made in the U.S.A.	Residential Wood Fired Pizza Oven
1	Cucina2G 110W	Metal frame substructure	1	 FORNO BRAVO® THE WORLD'S FINEST PIZZA OVENS	Cucina 110W Gas Fired Pizza Oven Stand
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		Architect Drawings	SKU: ICS110W
	*Rebar	* See installation guide		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 66"W x 69"D

Slab dimensions:

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

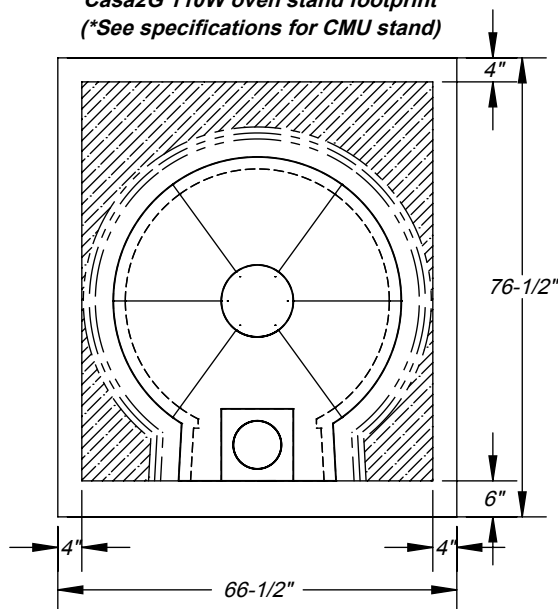
Finished slab should be 2" to 3" above ground level;

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.

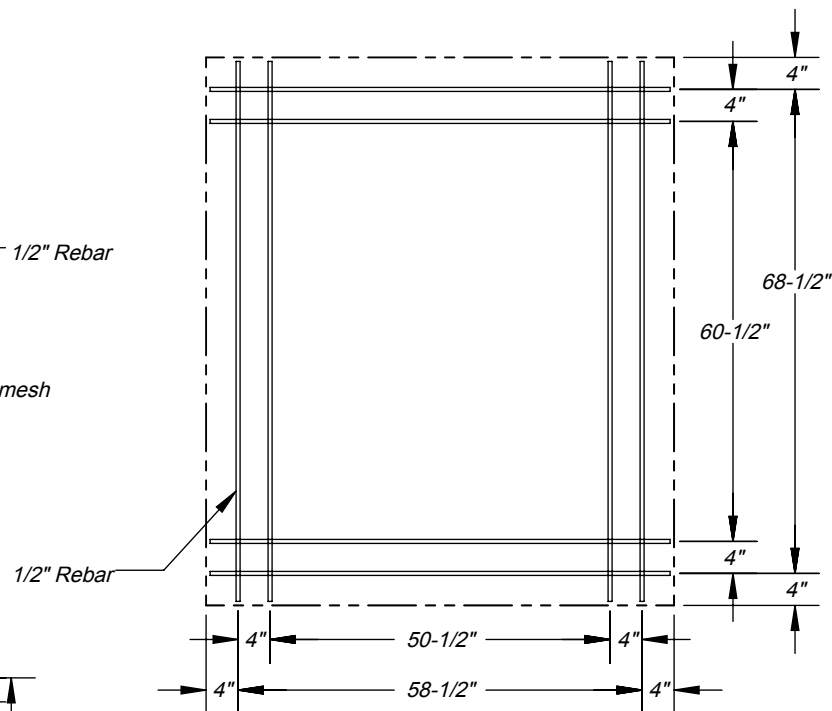
WARNING:

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.

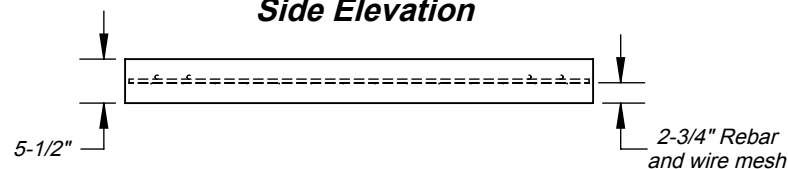
Casa2G 110W oven stand footprint
(*See specifications for CMU stand)



Top View



Side Elevation



For more information: www.fornobravo.com

Installation guide: www.fornobravo.com/PDF/residential_install.pdf

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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Casa2G 110W

Wood Fired Pizza Oven Pad

Architect Drawings



Intertek



Intertek

Revision 6/22/2016

Sheet: 4 of 6

Casa2G 110W 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 pre-cut
- 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

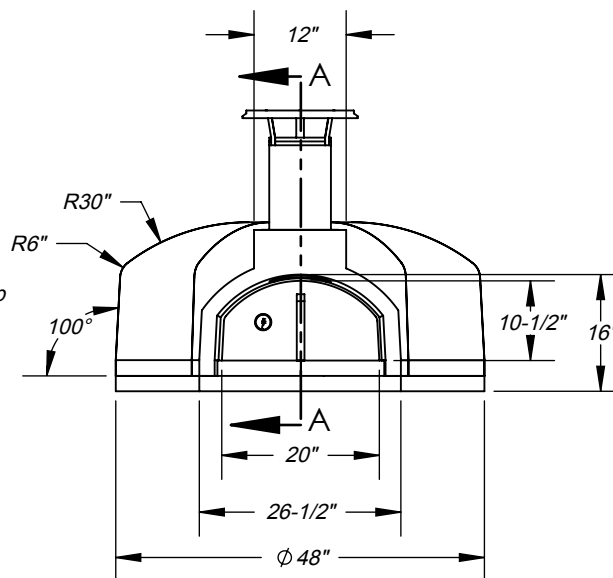
WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE.

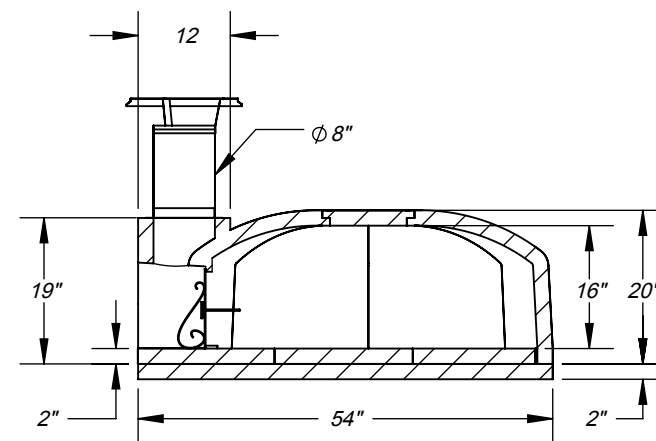
FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH

Installation manual can be found by clicking on this link: www.fornobravo.com/PDF/residential_install.pdf

Front View

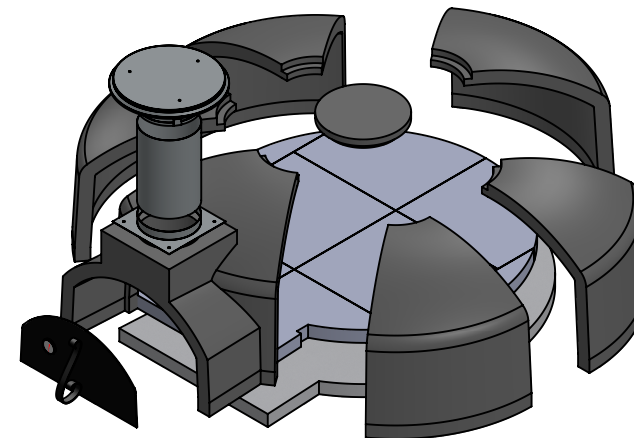
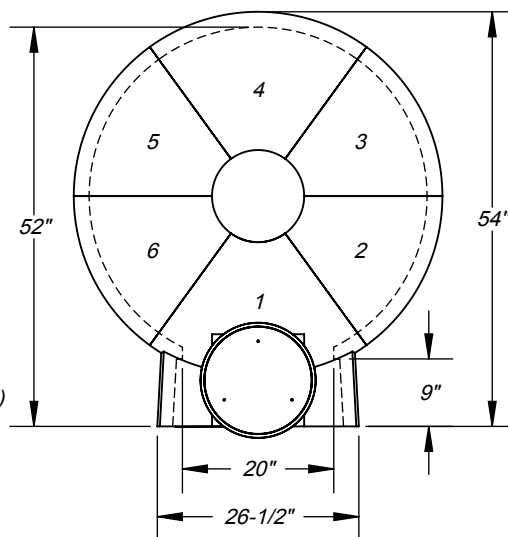


Side Elevation



**SECTION A-A
SCALE 1 : 25**

Top View



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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Casa2G 110W

Wood Fired Pizza Oven

Architect Drawings

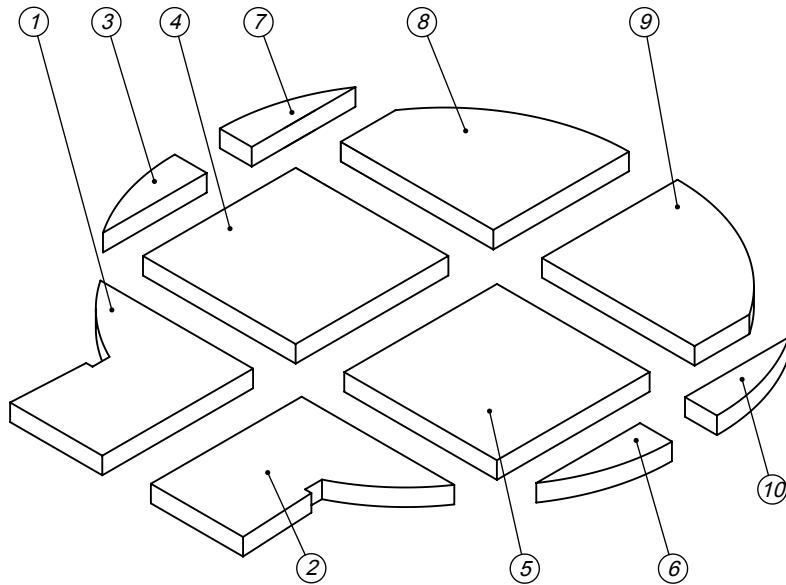
Revision 6/22/2016

Sheet: 5 of 6



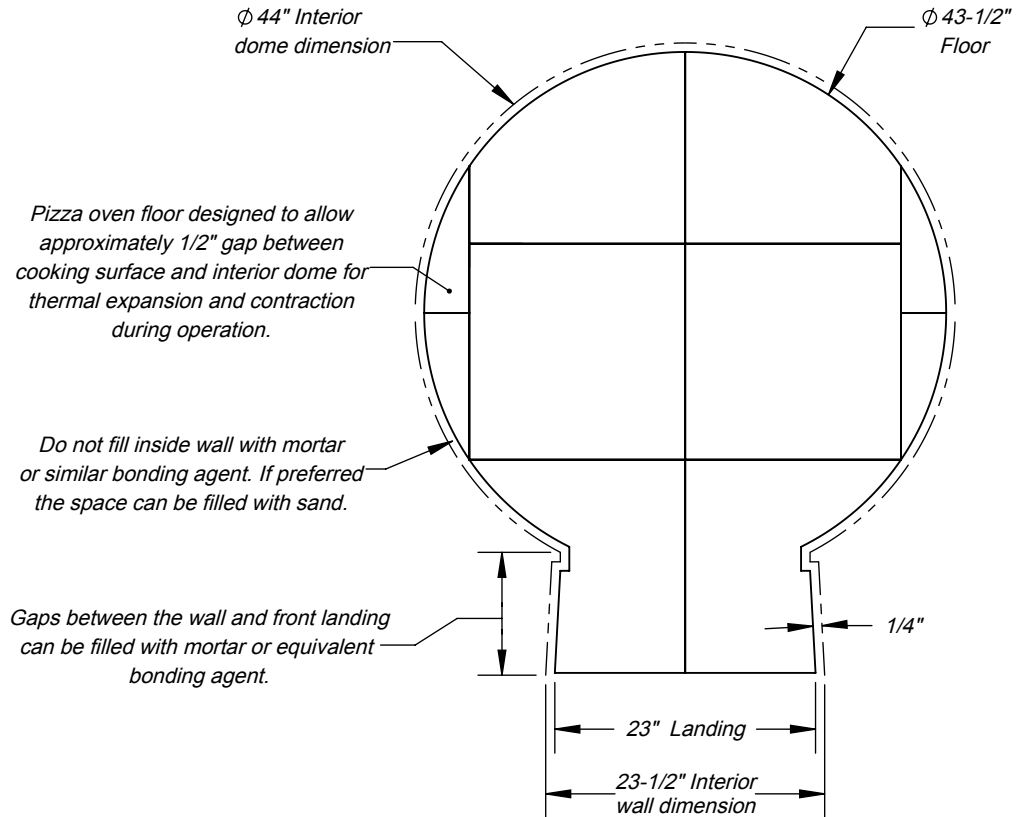
Forno Bravo
251 W. Market St.
Salinas, CA 93901
(800) 407-5119

ISO View

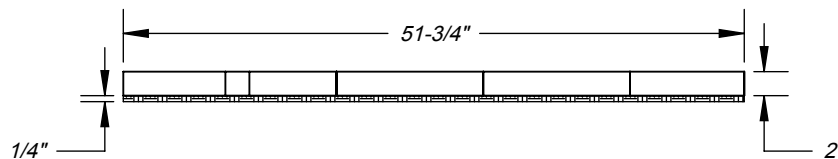


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

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 pizza oven 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.

1/4" mortar, sairset, or #60 mesh sand to level pizza oven floor.

For more information: www.fornobravo.com

Installation guide: www.fornobravo.com/PDF/residential_install.pdf

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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Casa2G 110W
Pizza Oven Floor Tile Layout
Architect Drawings

Revision 6/22/2016

Sheet: 6 of 6

