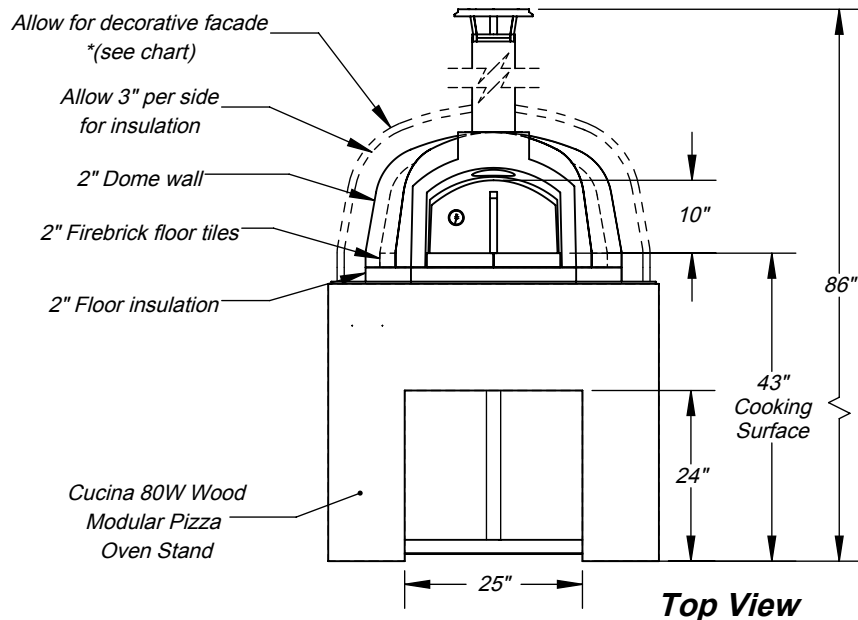
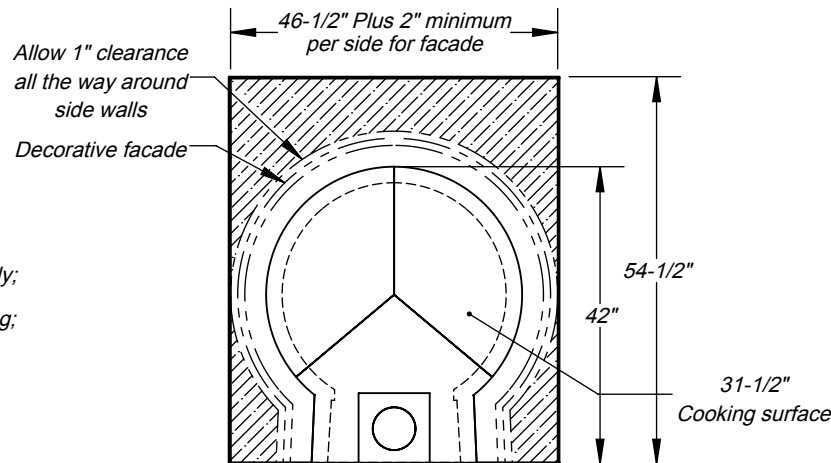


Front View



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;

Non-combustible hearth.

Specifications:

Wood fuel;

24" Stainless steel flue with 6" interior, rain cap and anchor plate comes standard.

Crate ships 50"W x 58"D x 49"H;

Oven and stand weight: 1391 lbs..

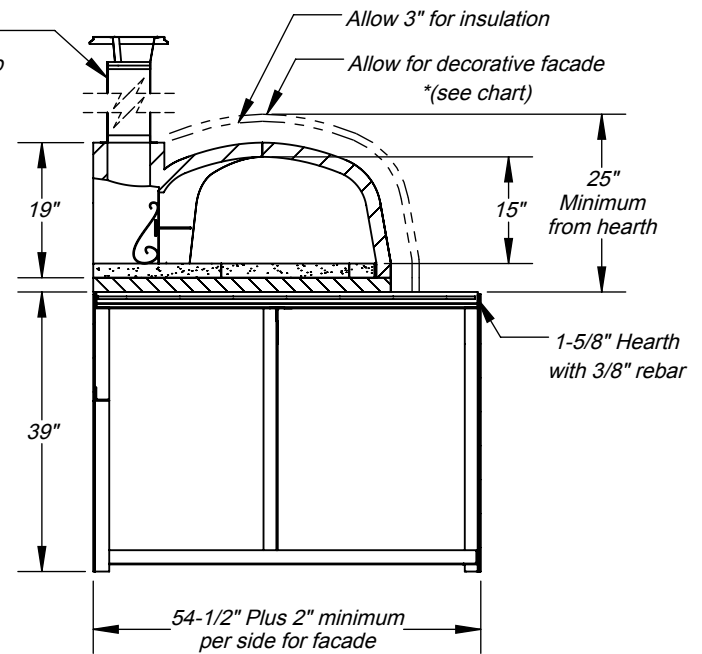
WARNING:

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.



24" Stainless steel flue with 6" interior, anchor plate and rain cap

Side Elevation



Shown with Forno Bravo Cucina 80W oven stand with non-combustible hearth *(Stand sold separately)

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		

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Casa2G 80W

Wood Fired Pizza Oven w/ Stand

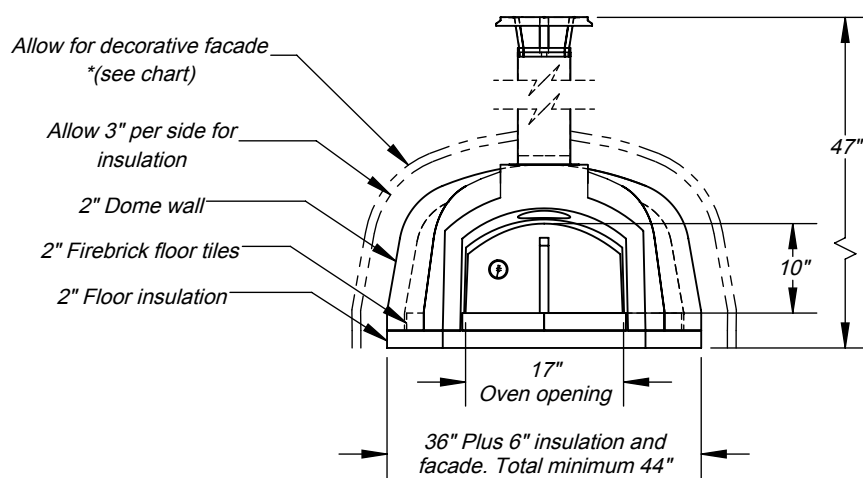
Architect Drawings

SKU: FC2G80-SS-W

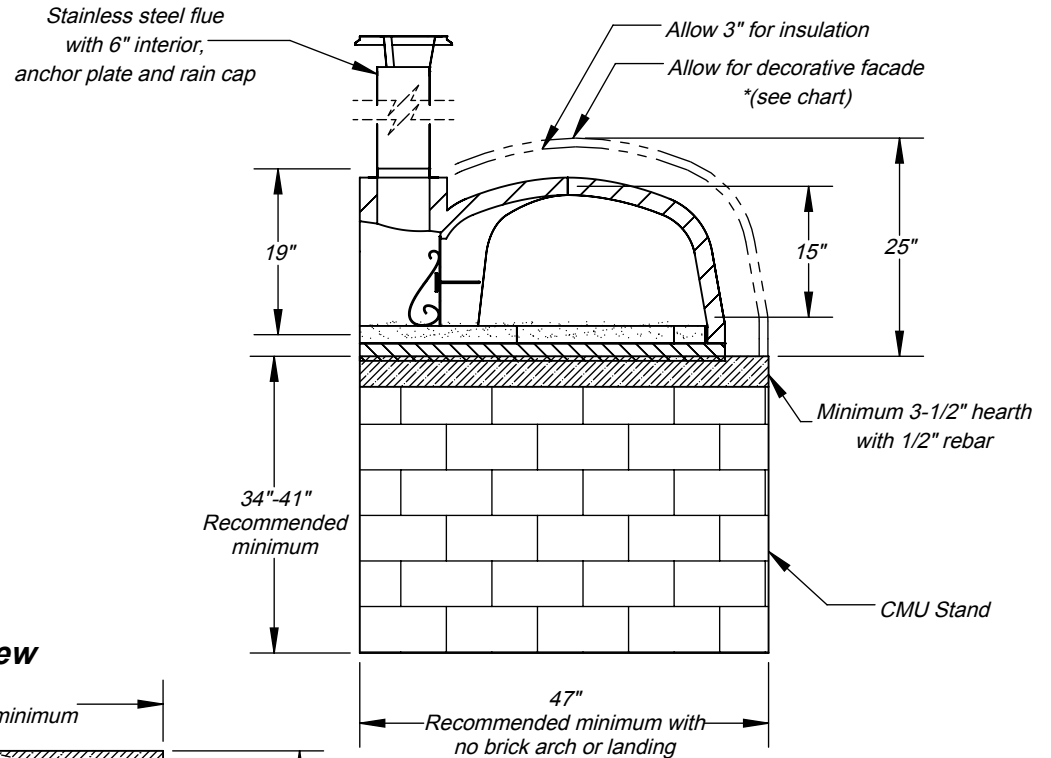
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Sheet: 1 of 6

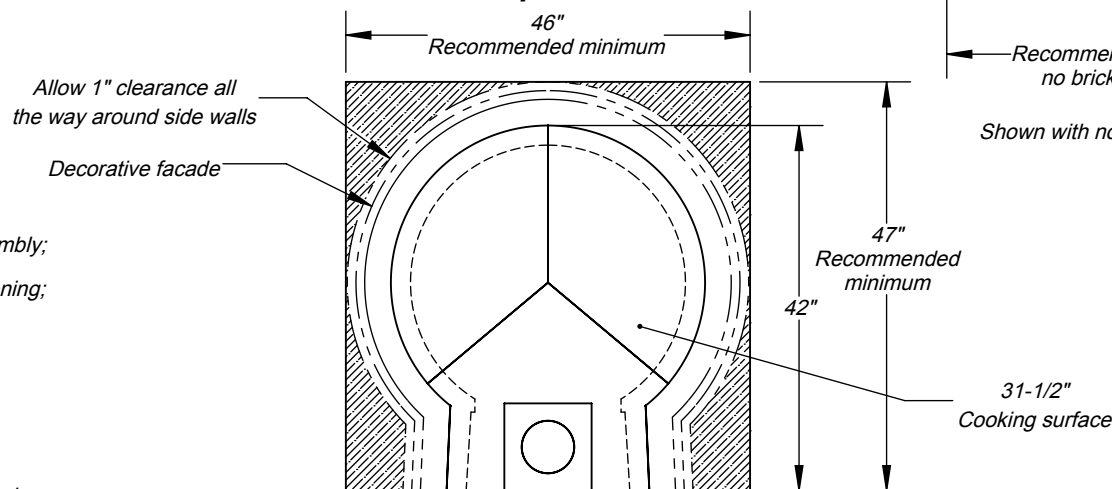
Front View



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;

Non-combustible hearth.

Specifications:

Wood fuel;

24" Stainless steel flue with 6" interior, rain cap and anchor plate comes standard.

Crate ships 45"W x 48"D x 35"H, Oven weight: 956 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

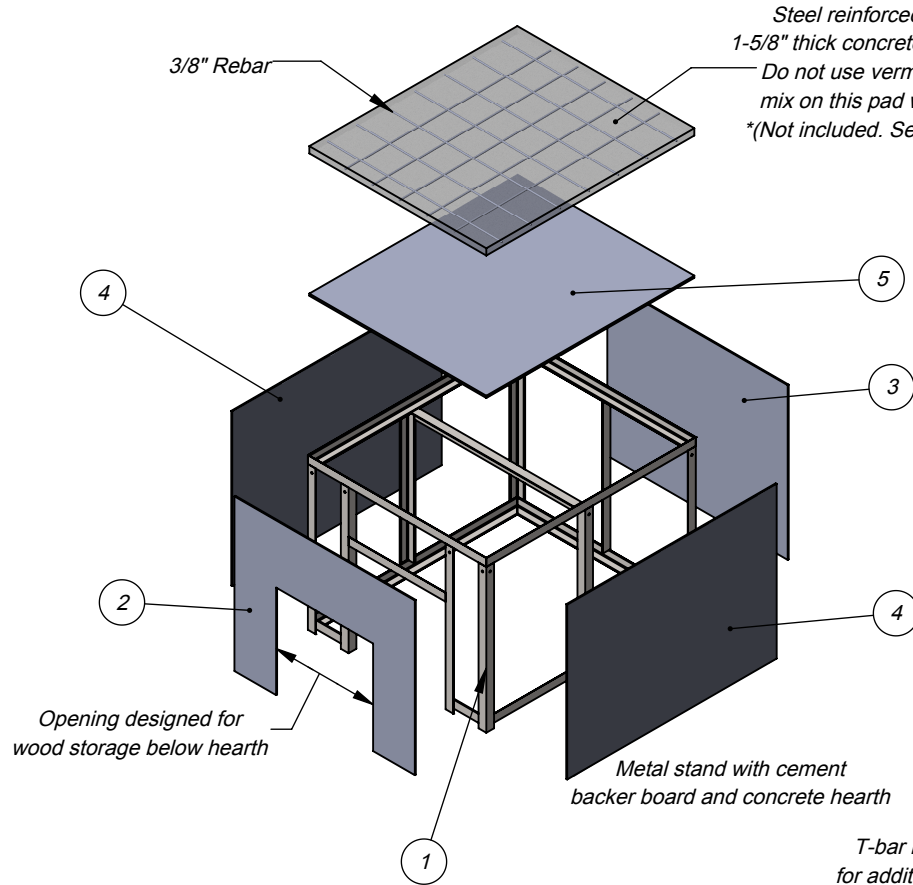
For more information: www.fornobravo.com
Installation guide: www.fornobravo.com/PDF/residential_install.pdf

Shown with non-combustible hearth



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Casa2G 80W Concrete Masonry Unit (CMU)			
Architect Drawings		SKU: CMU	
Revision 6/22/2016		Sheet: 2 of 6	

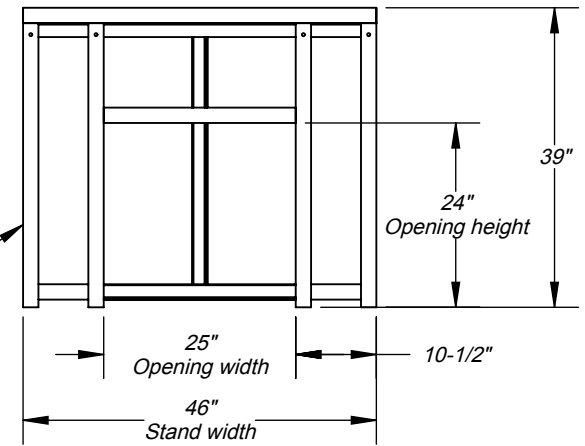
ISO View



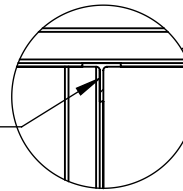
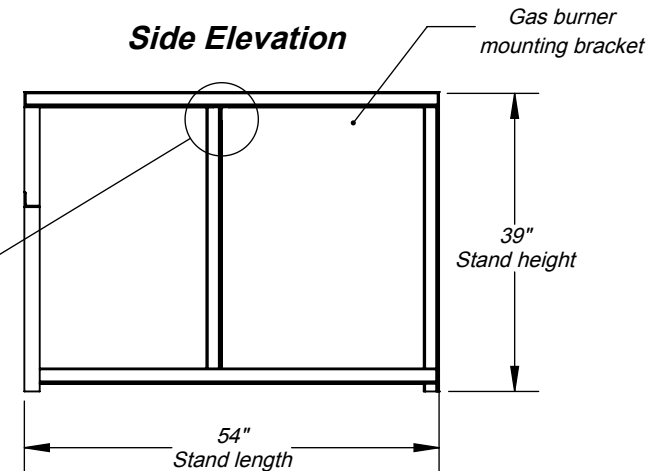
Steel reinforced hearth requires
1-5/8" thick concrete pad with 3/8" rebar.
Do not use vermiculite in concrete
mix on this pad with Cucina stand.
*(Not included. See installation guide)

Add 2-1/2" per side
for backer board
and facade minimum

Front View



Side Elevation



DETAIL A
SCALE 1 : 10

Specifications:

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

The Cucina 80W stand works with Casa2G 80W 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,
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For more information: www.fornobravo.com


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



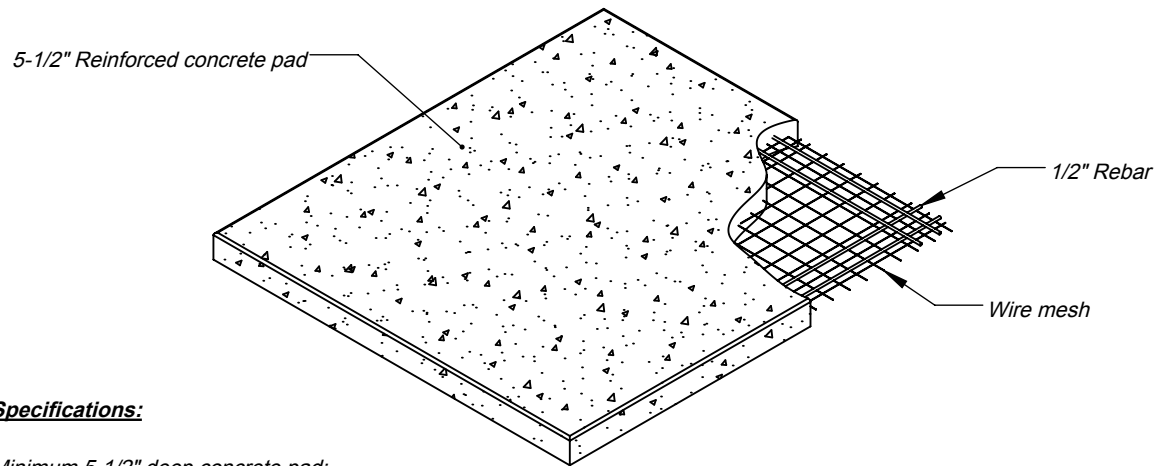
Intertek



Intertek

ITEM#	PART NAME	DESCRIPTION	QTY	<div>Made in the U.S.A.</div> <div>Residential Wood Fired Pizza Oven</div> <div></div>
1	Cucina2G 80W	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		
				<div>Cucina 80W</div> <div>Wood Fired Pizza Oven Stand</div> <div>Architect Drawings</div> <div>SKU: ICS80W</div> <div>Revision 6/22/2016</div> <div>Sheet: 3 of 6</div>

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 54"W x 57"D

Slab dimensions:

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

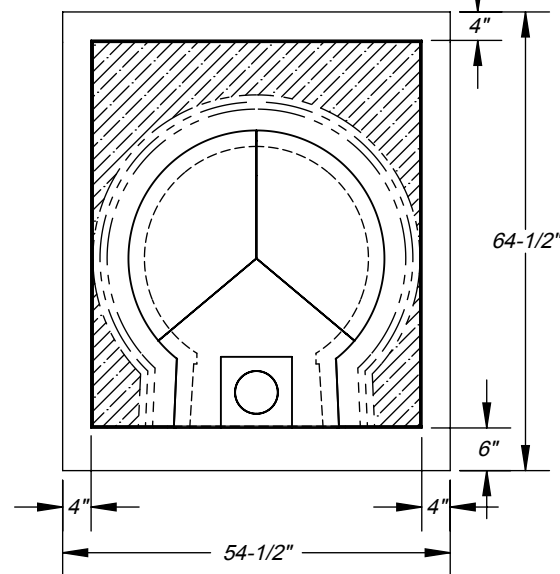
Finished slab should be 2" to 3" above ground level;

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.

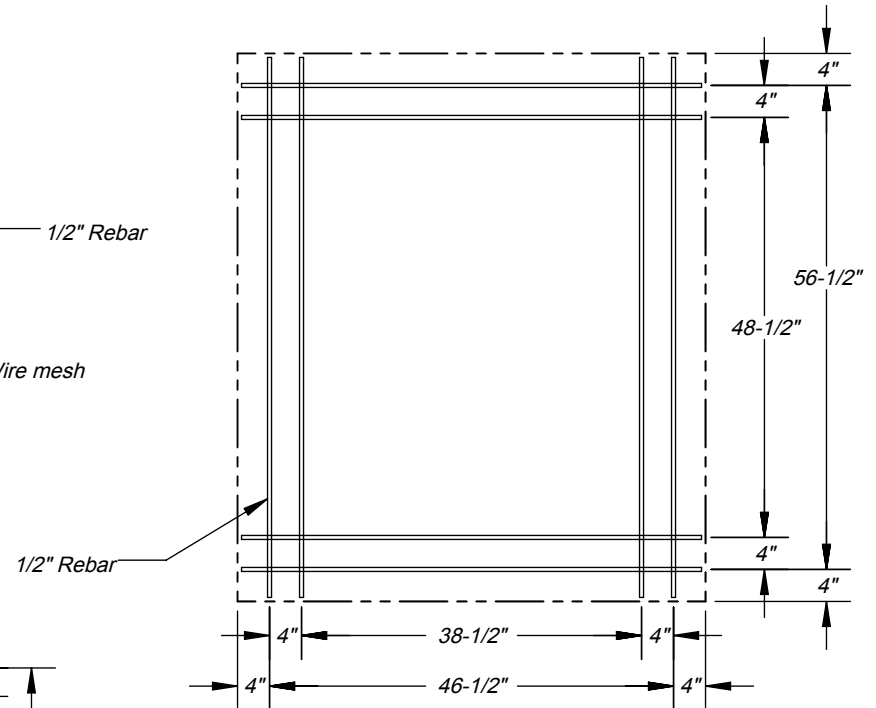
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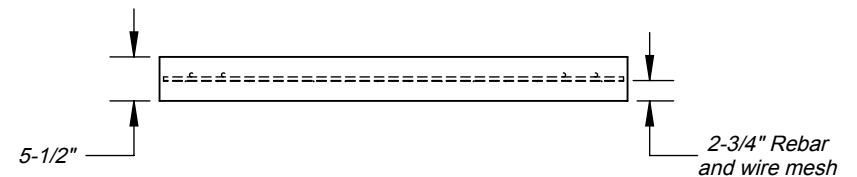
Casa2G 80W oven stand footprint
(*See specifications for CMU stand)



Top View



Side Elevation



For more information: www.fornobravo.com

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

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Casa2G 80W

Wood Fired Pizza Oven Pad

Architect Drawings



Intertek



Intertek

Revision 6/22/2016

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Casa2G 80W 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

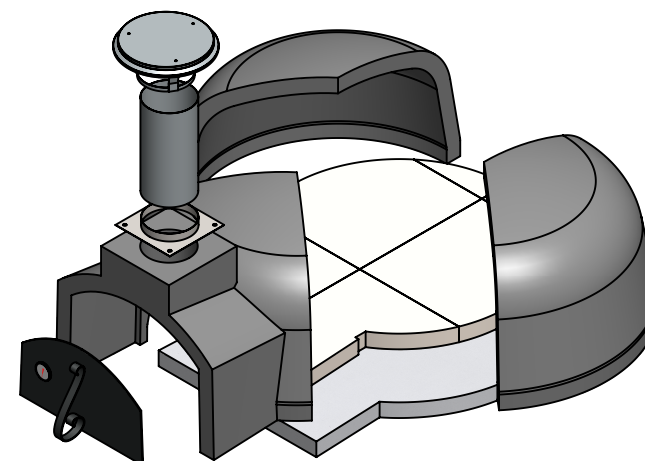
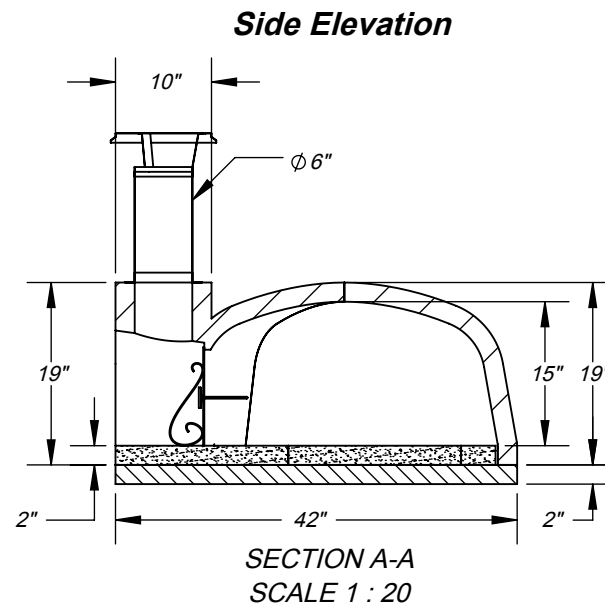
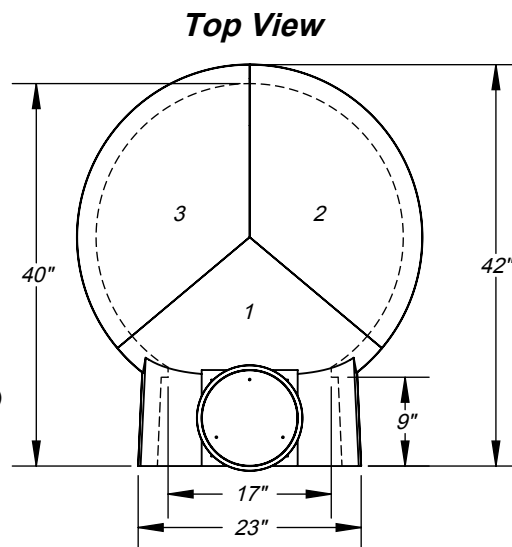
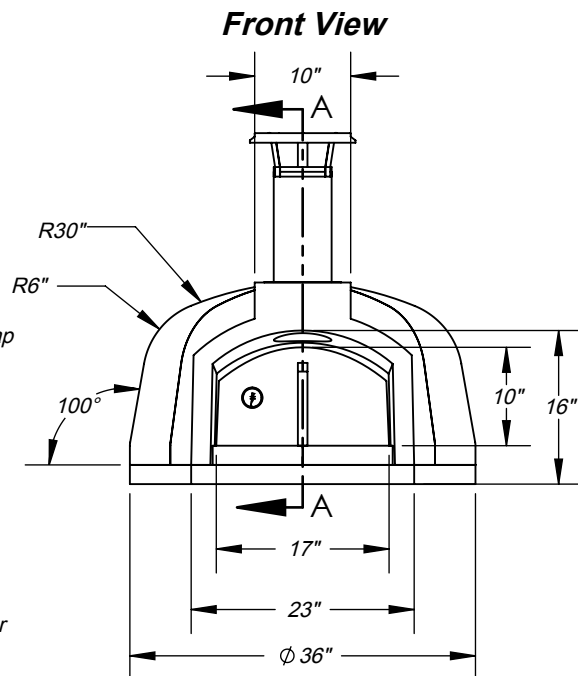
For more information about our certifications, click here: www.fornobravo.com/ul-certified

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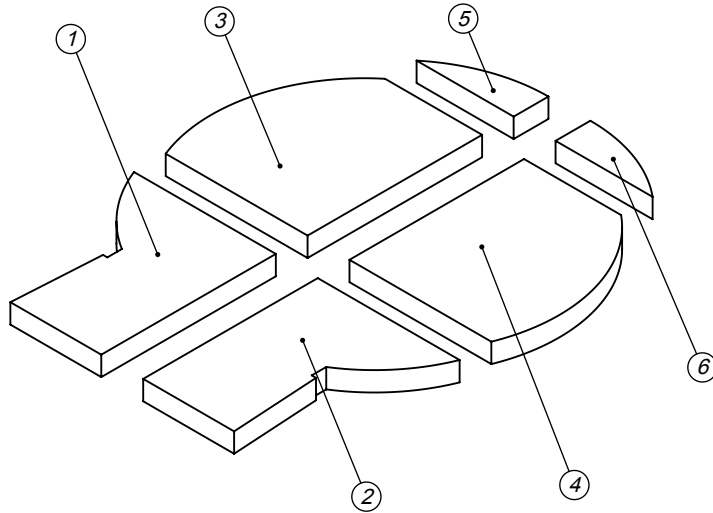
Installation manual can be found by clicking on this link: www.fornobravo.com/PDF/residential_install.pdf



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

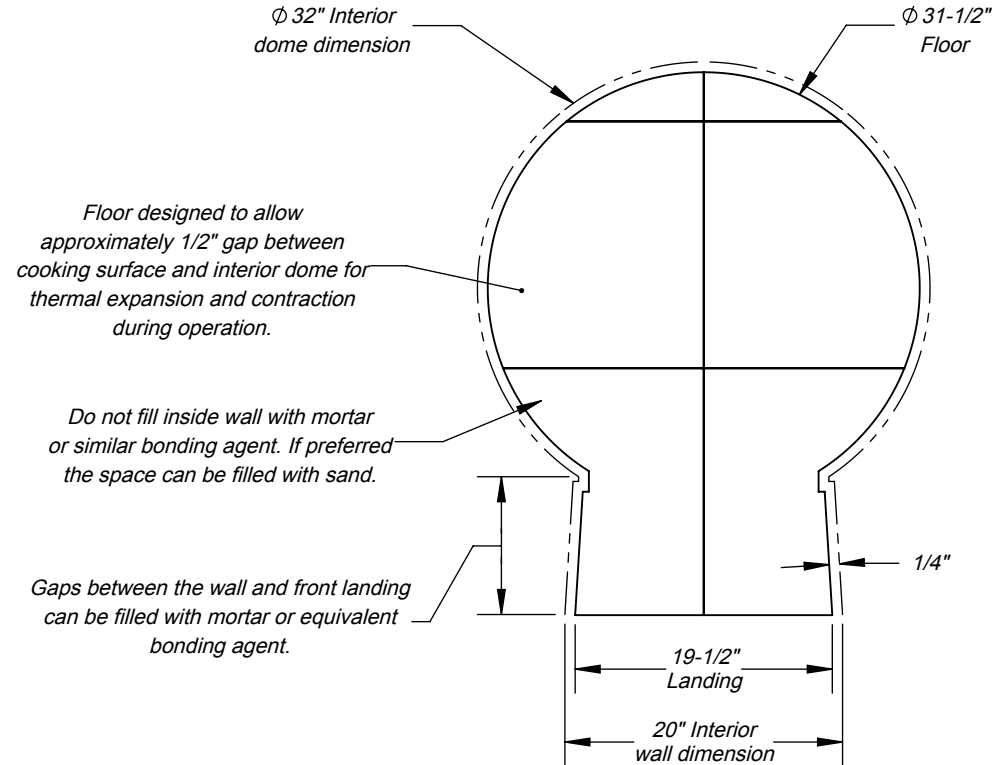
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<p>Casa2G 80W Wood Fired Pizza Oven</p>			
Architect Drawings			
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ISO View

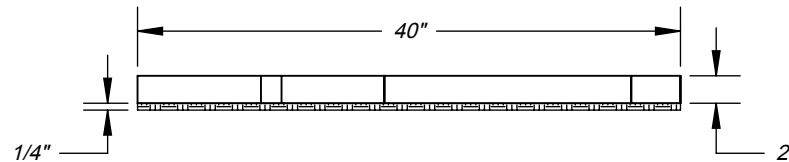


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

Top View



Side Elevation



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

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.

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For more information: www.fornobravo.com

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

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Casa2G 80W

Pizza Oven Floor Tile Layout

Architect Drawings



Revision 6/22/2016

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