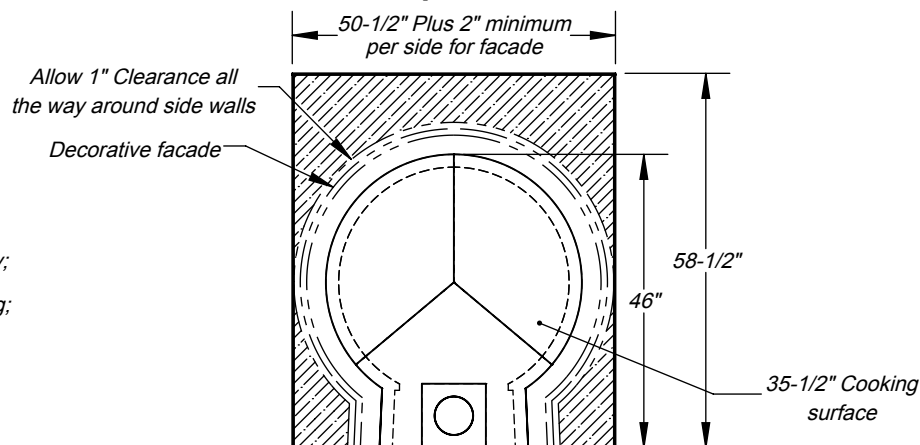


Top View



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 6" interior, rain cap and anchor plate comes standard.

Crate 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.



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 90W

Wood Fired Pizza Oven w/ Stand

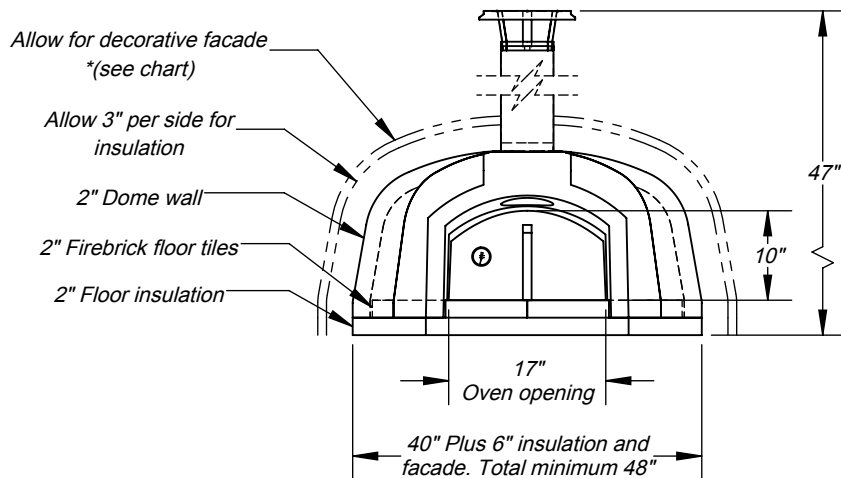
Architect Drawings

SKU: FC2G90-SS-W

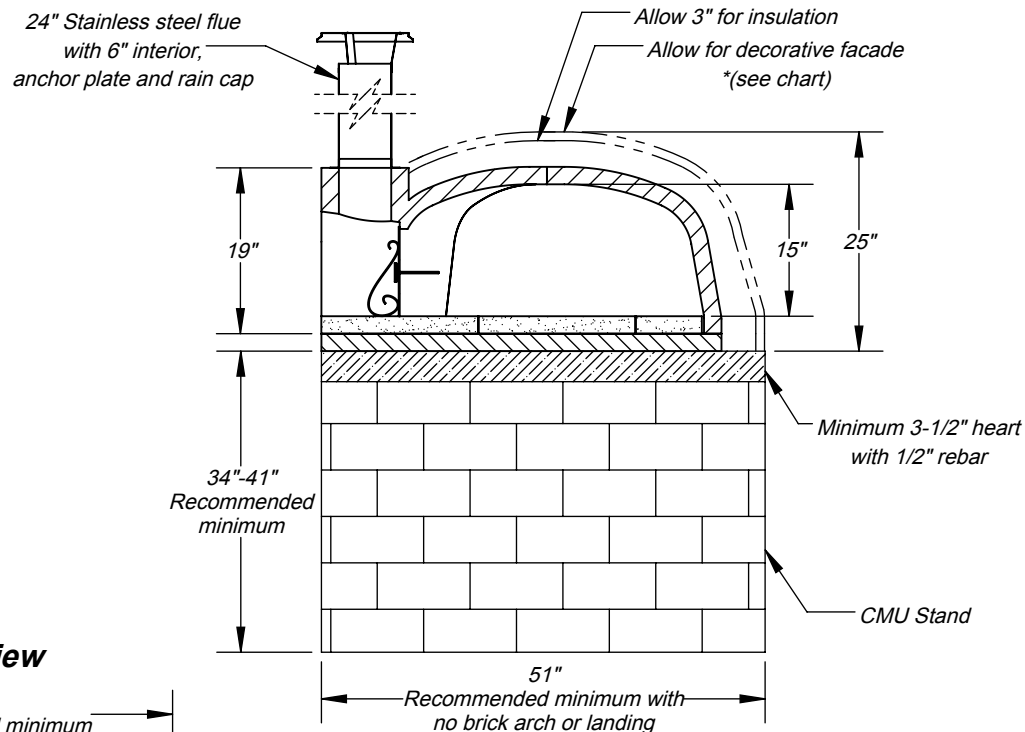
Revision 6/22/2016

Sheet: 1 of 6

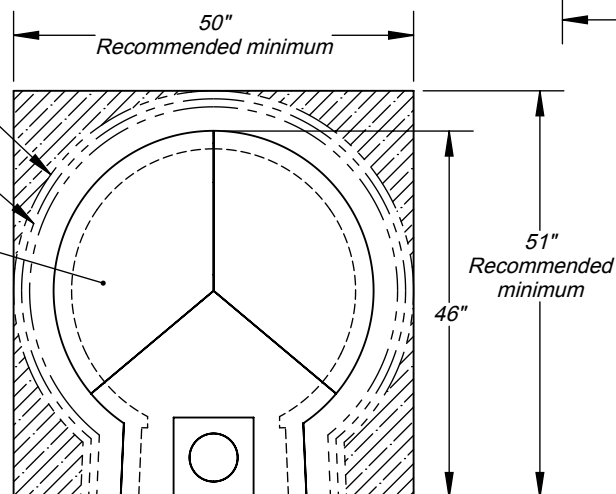
Front View



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 6" interior,
rain cap and anchor plate comes standard.

Crate ships 45"W x 52"L x 35"H, Oven weight: 1080 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
Installation guide: www.fornobravo.com/PDF/residential_install.pdf

Shown with non-combustible hearth

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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Casa2G 90W
Concrete Masonry Unit (CMU)

Architect Drawings

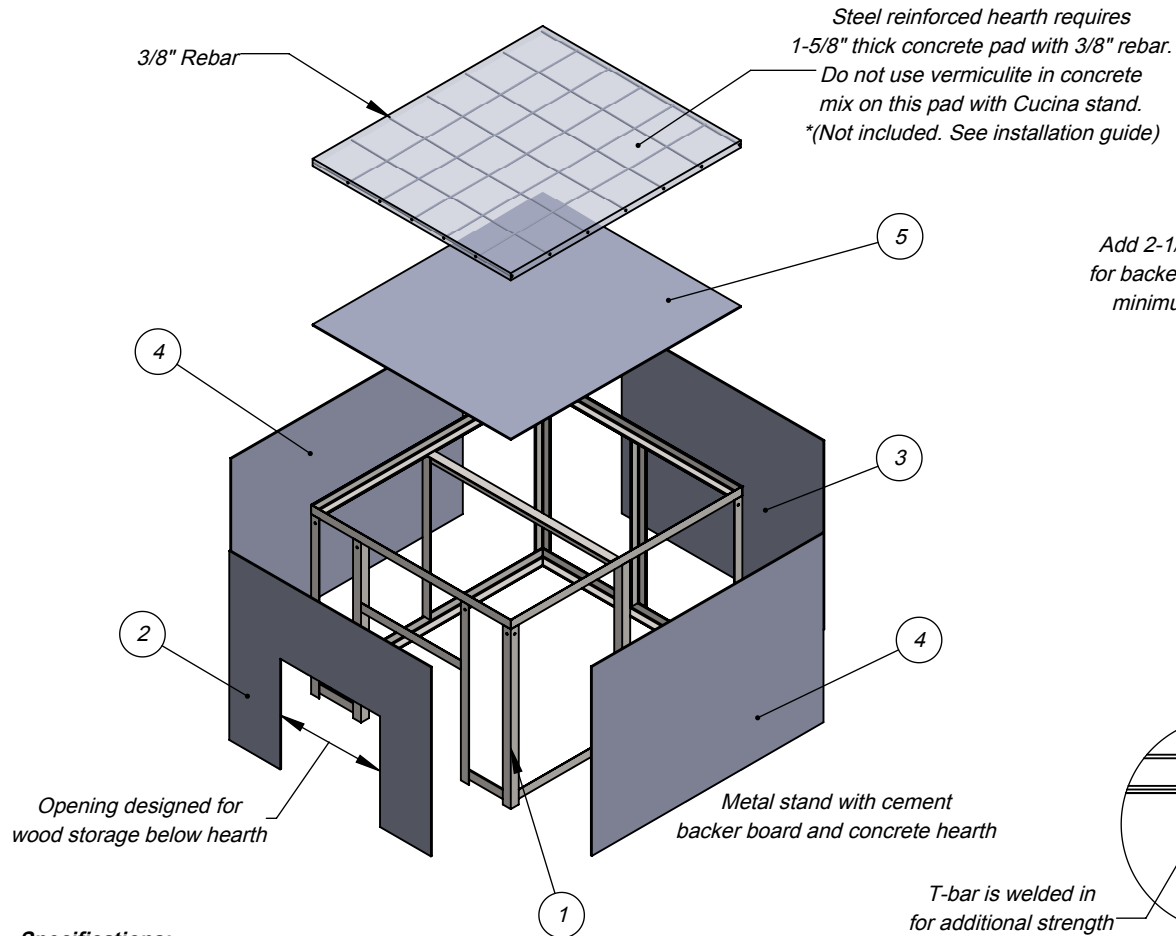
SKU: CMU

Revision 6/22/2016

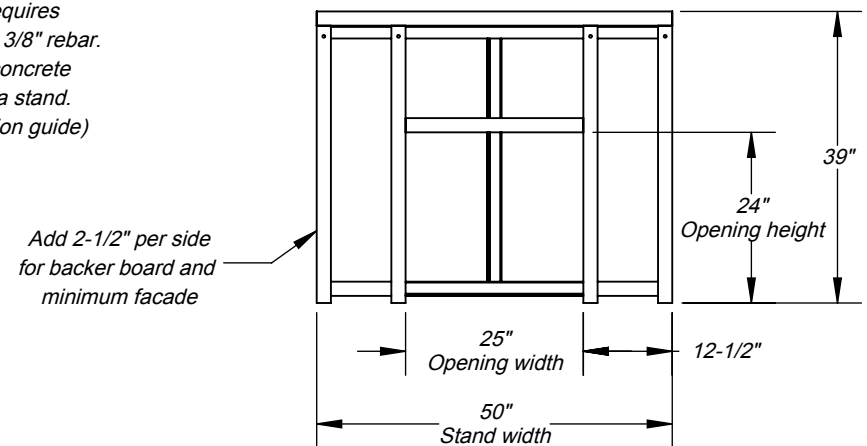
Sheet: 2 of 6



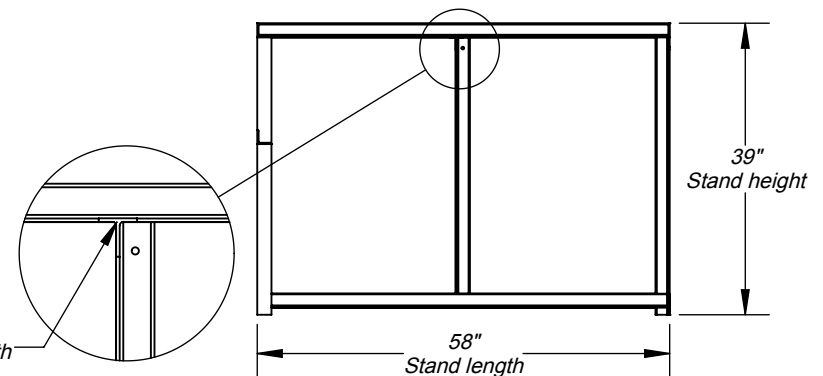
ISO View



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 90W stand works with Casa2G 90W oven.

*Hearth materials not included. See installation guide.

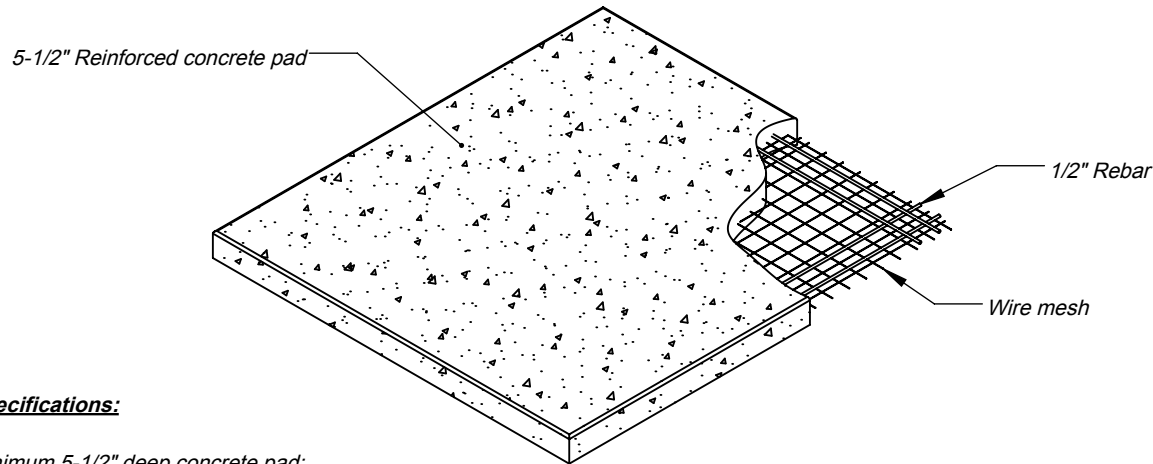
WARNING:
READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

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



ITEM#	PART NAME	DESCRIPTION	QTY	Made in the U.S.A. Residential Wood Fired Pizza Oven	
1	Cucina2G 90W	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	Cucina 90W Wood Fired Pizza Oven Stand	
7	Hex Nut, 3/8"	*Not displayed	10		
8	Self Tapping Screw	*Not displayed	55	Architect Drawings SKU: ICS90W	
	*Concrete Hearth	*See installation guide			
	*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 58"W x 61"D

Slab dimensions:

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

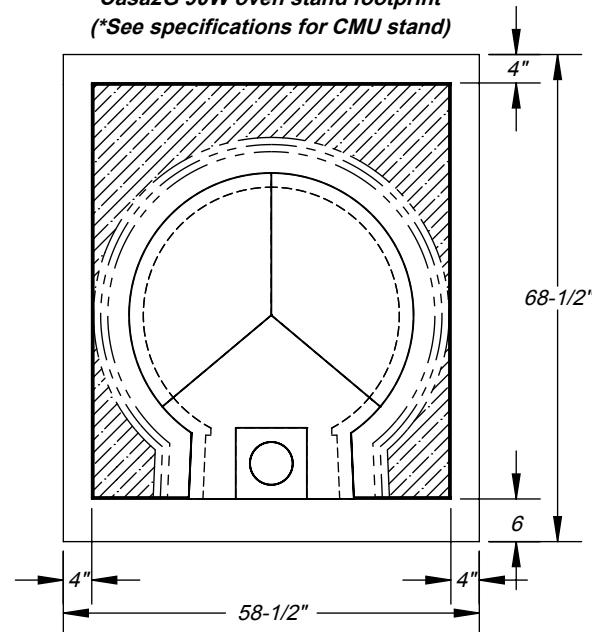
Finished slab should be 2" to 3" above ground level;

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.

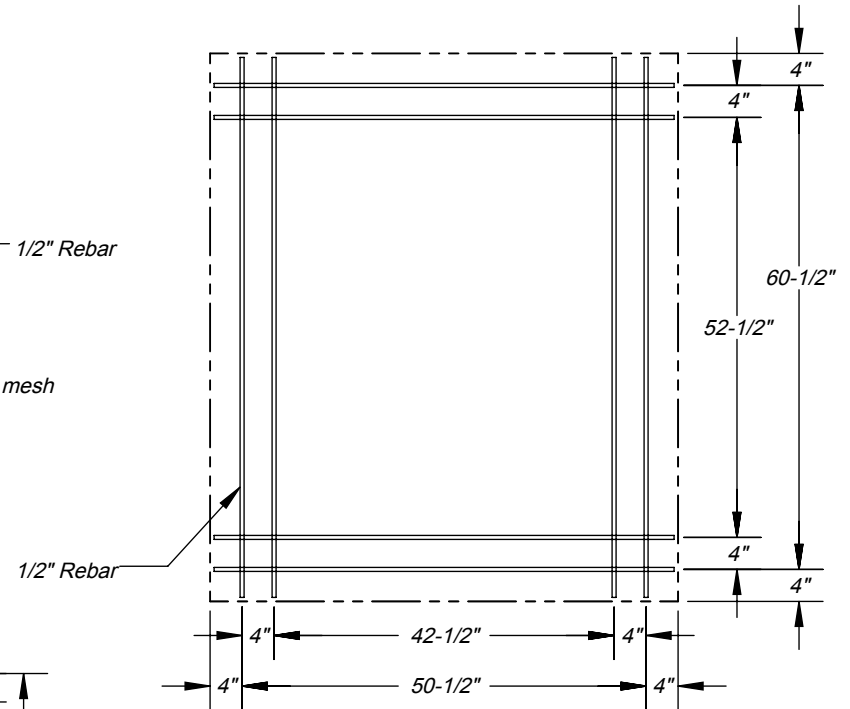
WARNING:

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.

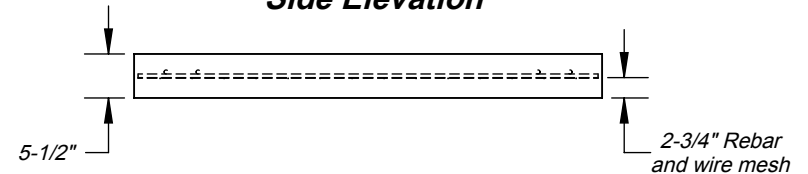
Casa2G 90W oven stand footprint (*See specifications for CMU stand)



Top View



Side Elevation



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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Casa2G 90W

Wood Fired Pizza Oven Pad

Architect Drawings



Intertek



Intertek

Revision 6/22/2016

Sheet: 4 of 6

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

Casa2G 90W 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

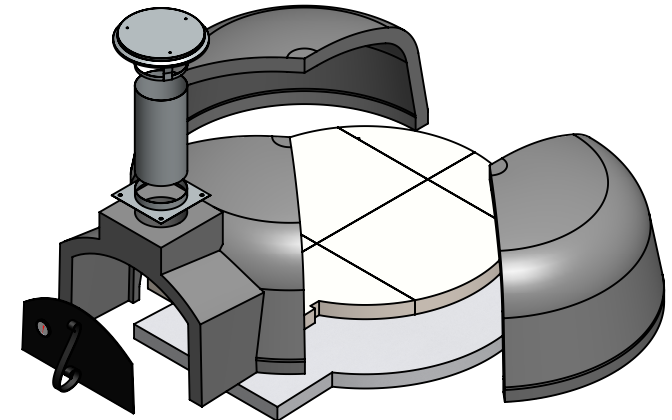
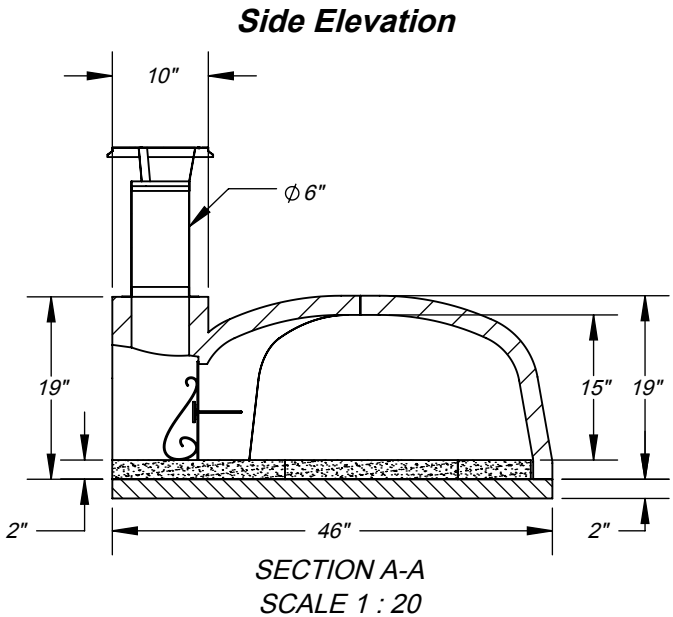
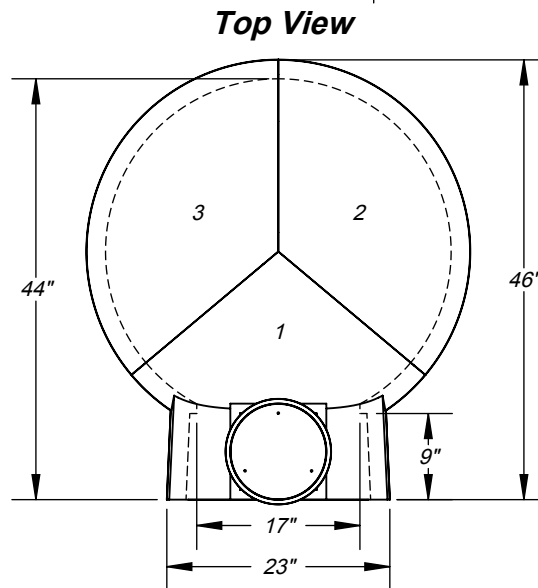
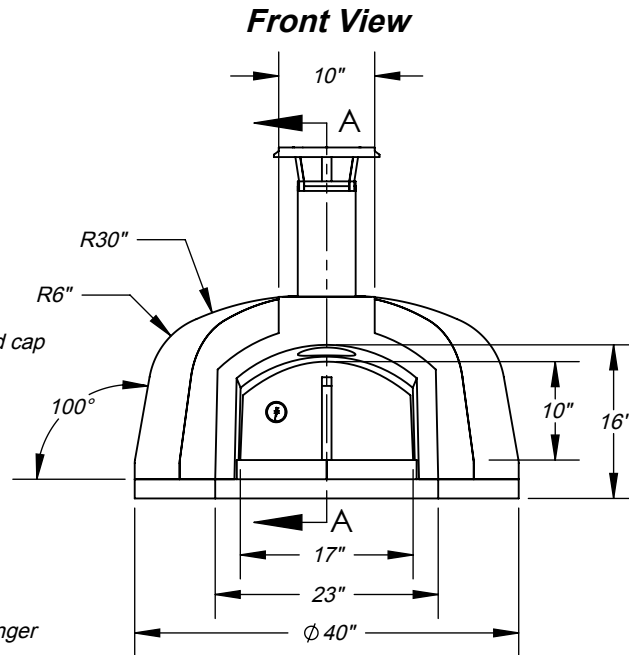
For more information about our certifications, click here: www.fornobravo.com/ul-certified

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 Wood Fired Pizza Oven

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Casa2G 90W
Wood Fired Pizza Oven

Architect Drawings

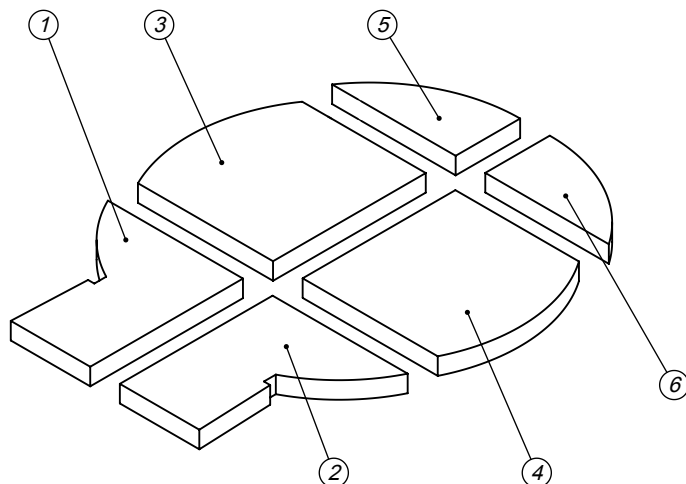
Revision 6/22/2016

Sheet: 5 of 6



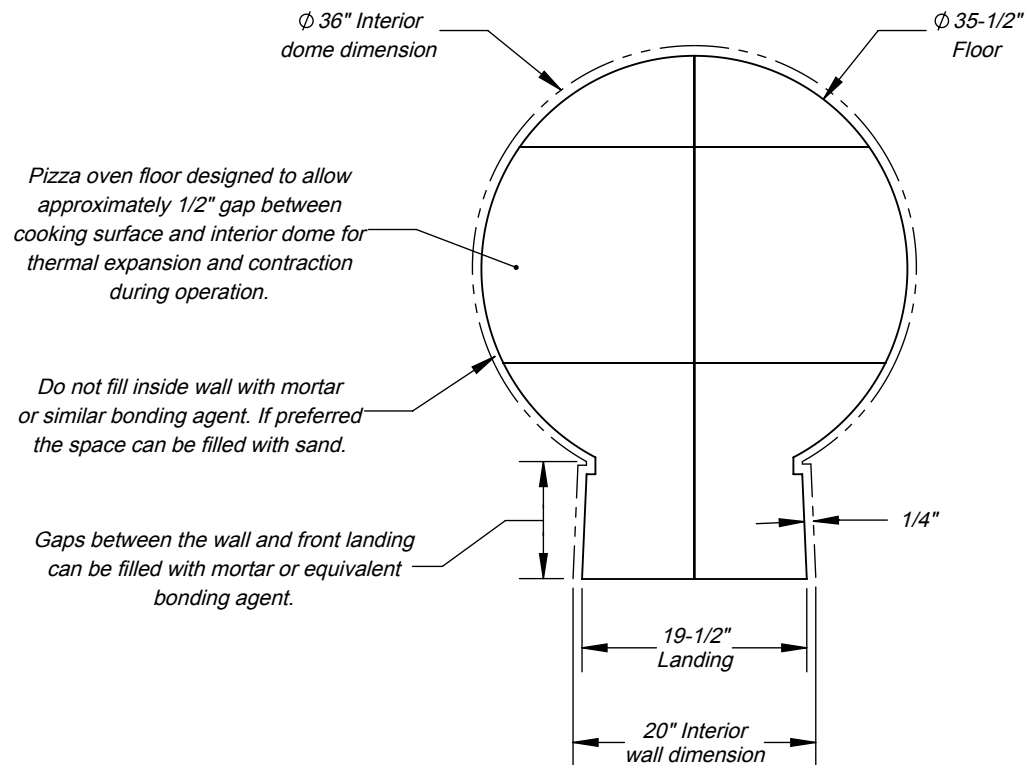
Forno Bravo
251 W. Market St.
Salinas, CA 93901
(800) 407-5119

ISO View

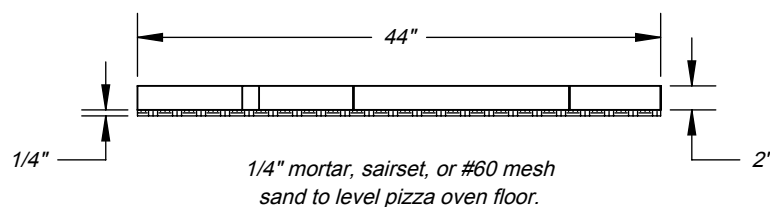


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

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.

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.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 90W
Pizza Oven Floor Tile Layout
Architect Drawings

Revision 6/22/2016

Sheet: 6 of 6

