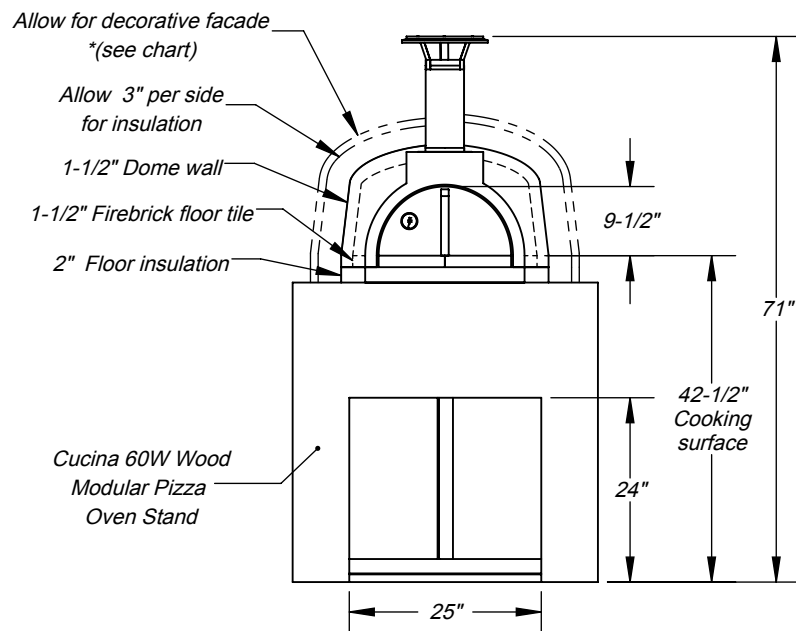
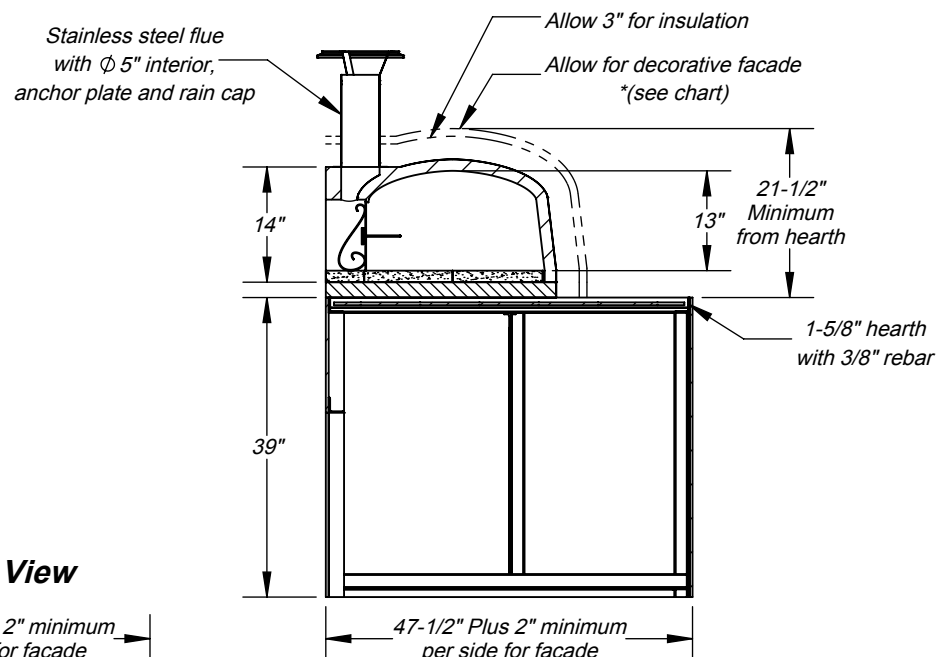


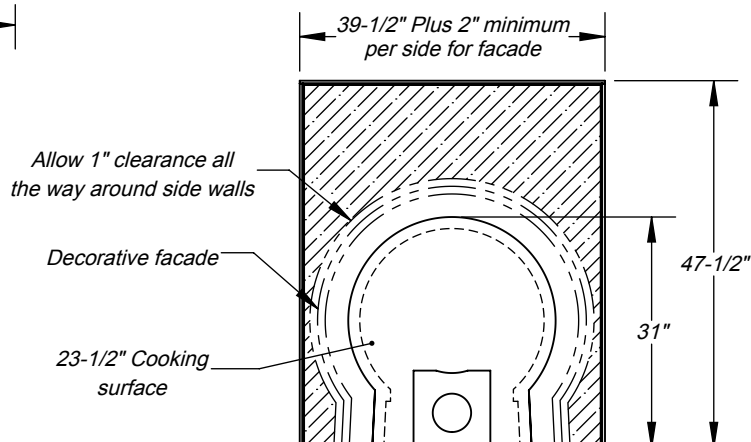
## Front View



## 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;

12" Stainless steel flue with 5" interior,  
rain cap and anchor plate comes standard.

Crate ships 44"W x 46"D x 34"H;

Oven weight: 580 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.**

Shown with Forno Bravo Cucina 60W Wood  
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
For more information: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		
<a href="https://www.fornobravo.com/PDF/Giardino-Install.pdf">https://www.fornobravo.com/PDF/Giardino-Install.pdf</a>		

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

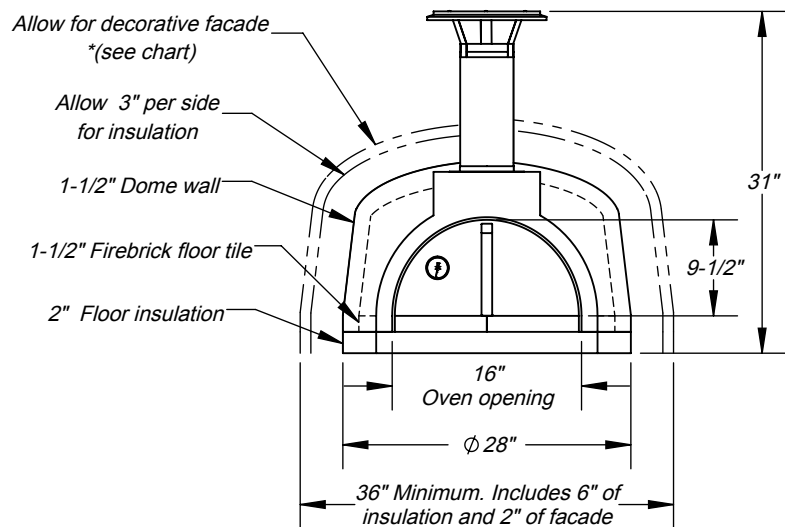
**FORNO BRAVO®**  
THE WORLD'S FINEST PIZZA OVENS

**Giardino 60W**  
Wood Fired Pizza Oven w/ Stand  
Architect Drawings SKU: FG60-SS-WOK

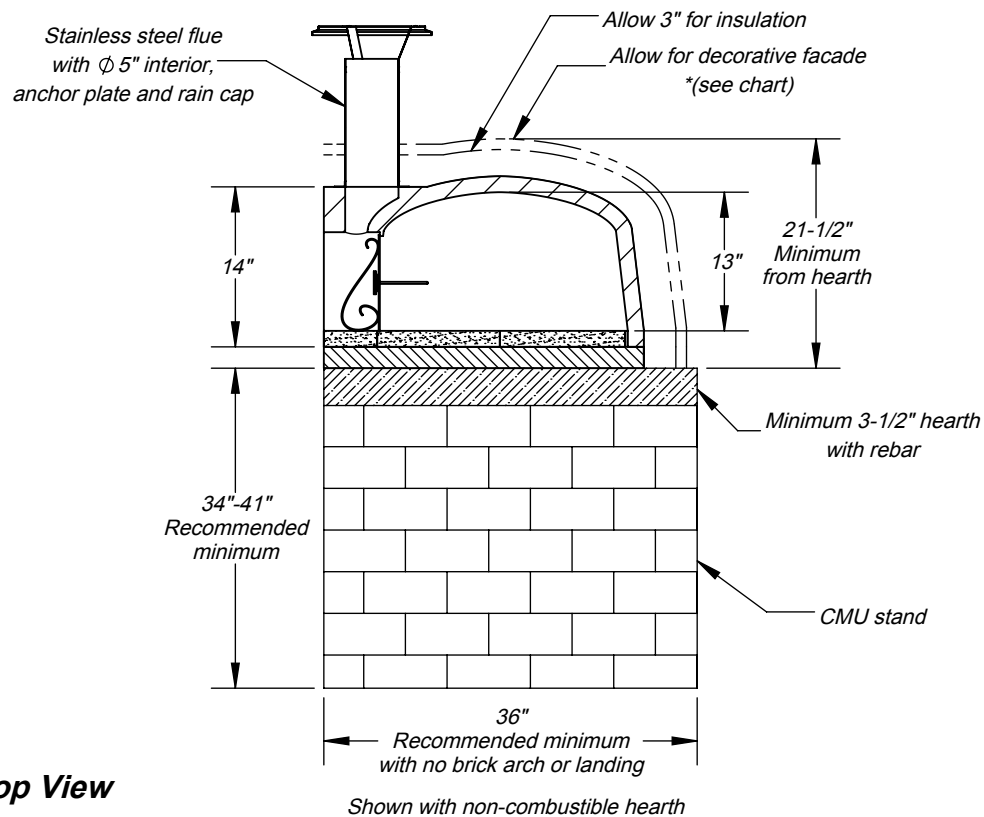
Revision 01/10/17

Sheet: 1 of 6

## Front View



## Side Elevation



### 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;

12" Stainless steel flue with 5" interior,  
rain cap and anchor plate comes standard.

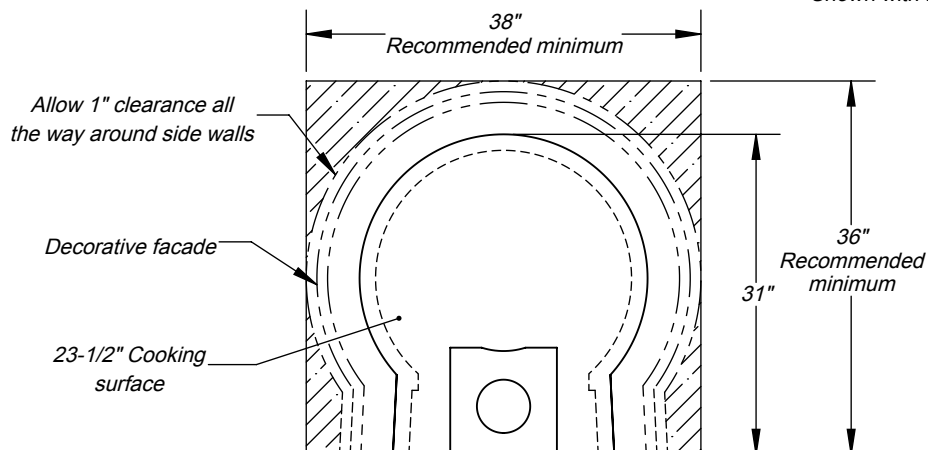
Crate ships 44"W x 46"D x 34"H;

Oven weight: 580 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.**

## Top View



For more information: [www.fornobravo.com](http://www.fornobravo.com)  
<https://www.fornobravo.com/PDF/Giardino-Install.pdf>

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**Giardino 60W**

Concrete Masonry Unit (CMU)

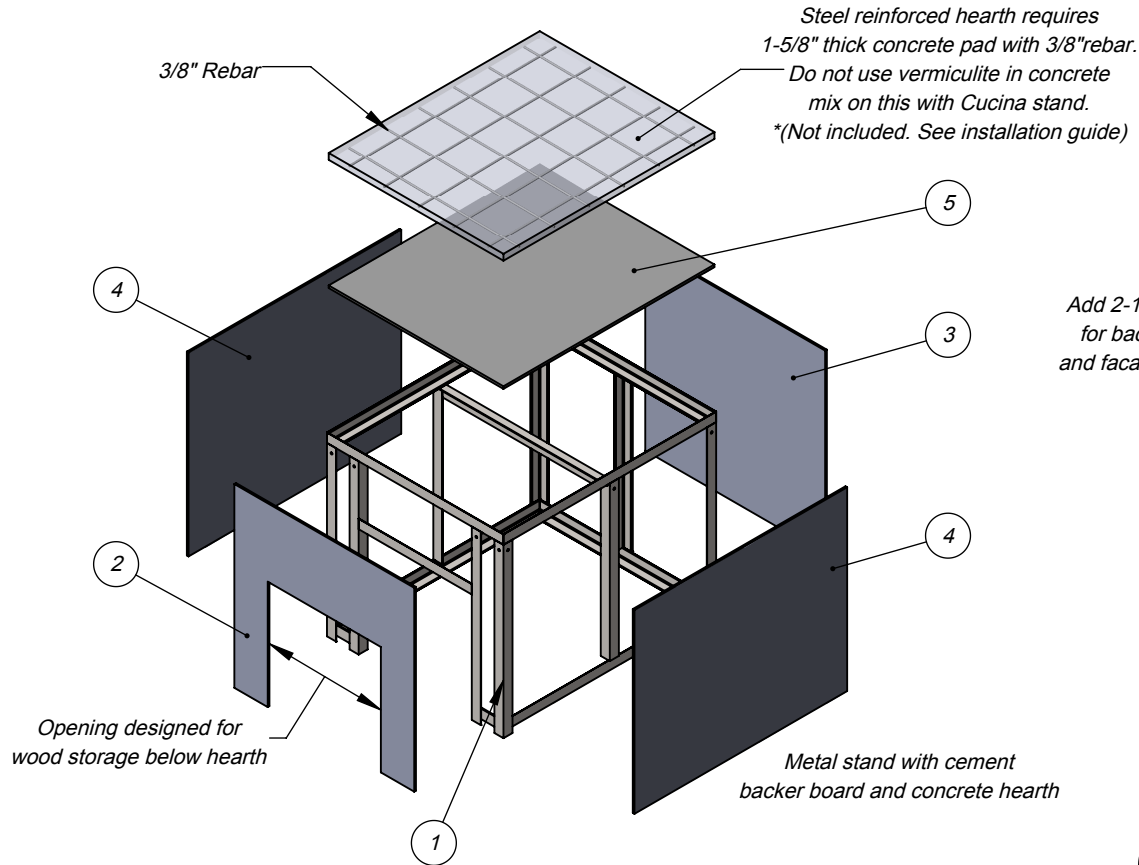
Architect Drawings

SKU: CMU

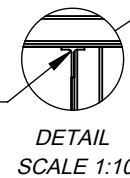
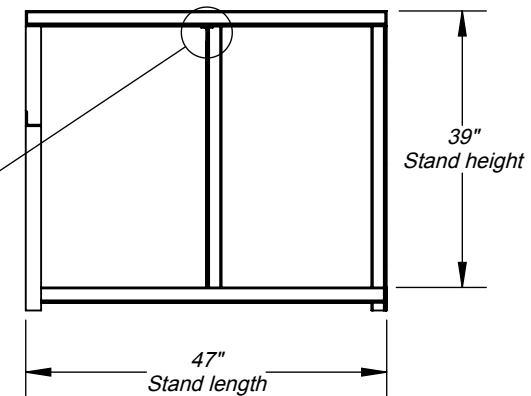
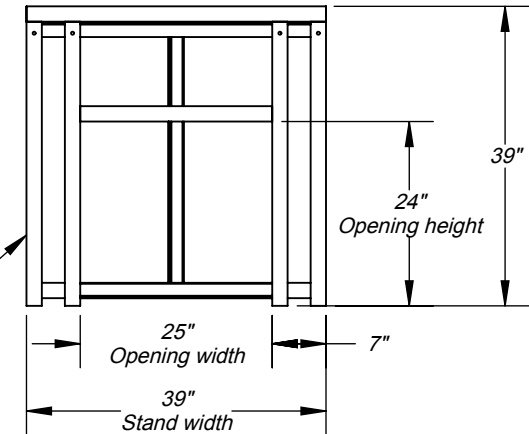
Revision 01/10/17

Sheet: 2 of 6

## ISO View



Add 2-1/2\"/>



T-bar is welded in  
for additional strength

DETAIL  
SCALE 1:10

### Specifications:


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

The Cucina 60W stand works with Giardino 60W oven.

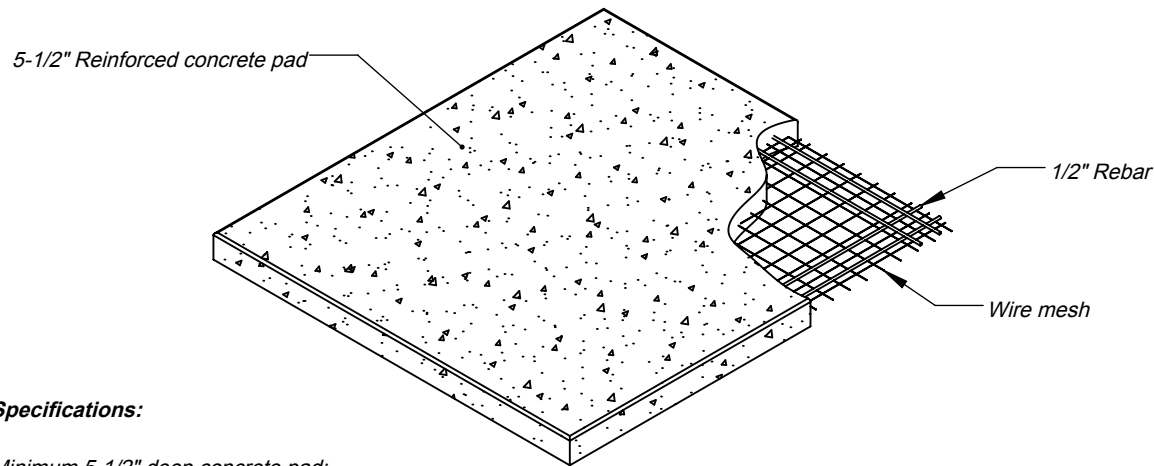
\* Hearth materials not included. See installation guide.

**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](http://www.fornobravo.com)  
<https://www.fornobravo.com/PDF/Giardino-Install.pdf>

ITEM#	PART NAME	DESCRIPTION	QTY	Made in the U.S.A. <span>Residential Wood Fired Pizza Oven</span>	
1	Cucina 60	Metal frame substructure	1	<div></div>	
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	<div><h3>Cucina 60W</h3><h3>Wood Fired Pizza Oven Stand</h3></div>	
7	Hex Nut, 3/8"	*Not displayed	10		
8	Self Tapping Screw	*Not displayed	55		
	*Concrete Hearth	* See installation guide		Architect Drawings <span>SKU: ICS60W</span>	
	*Rebar	* See installation guide		Revision 01/10/17 <span>Sheet: 3 of 6</span>	

## 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 46"W x 46"D

### Slab dimensions:

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

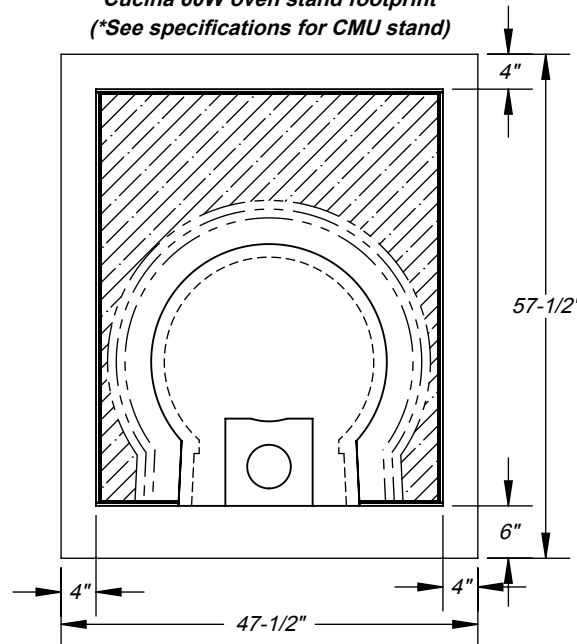
Finished slab should be 2" to 3" above ground level;

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.

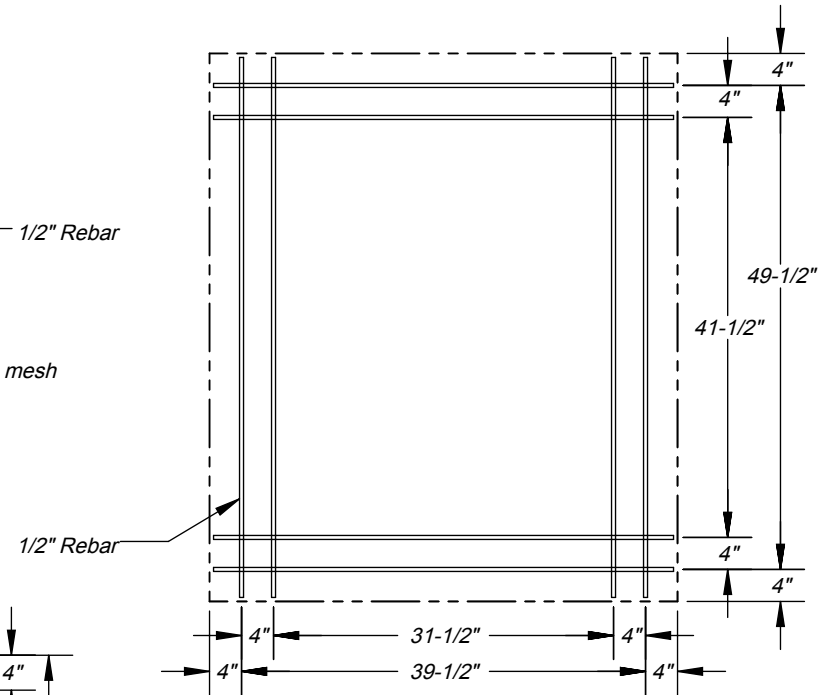
### WARNING:

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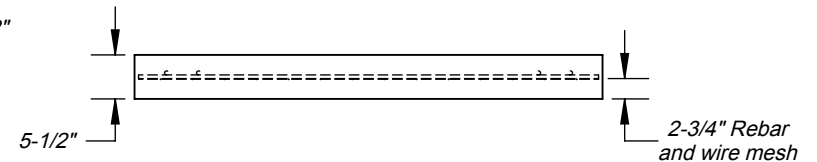
Cucina 60W oven stand footprint  
(\*See specifications for CMU stand)



## Top View



## Side Elevation



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

**FORNO BRAVO®**  
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**Cucina 60W**  
Wood Fired Pizza Oven Pad  
Architect Drawings

Revision 01/10/17

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For more information: [www.fornobravo.com](http://www.fornobravo.com)  
<https://www.fornobravo.com/PDF/Giardino-Install.pdf>

**Giardino 60W 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)
- High temp. refractory mortar
- Single wall stove pipe, anchor plate, 12" pipe and cap
- Single wall steel 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 extension
- Upgrade to double wall chimney for indoor installations / covered patios
- Pizza Oven Tools, infrared thermometer, gloves and other items

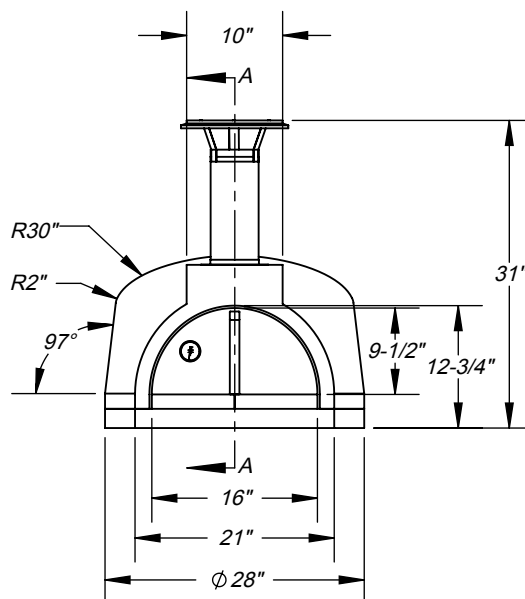
**To be provided by customer / contractor:**

- 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.)

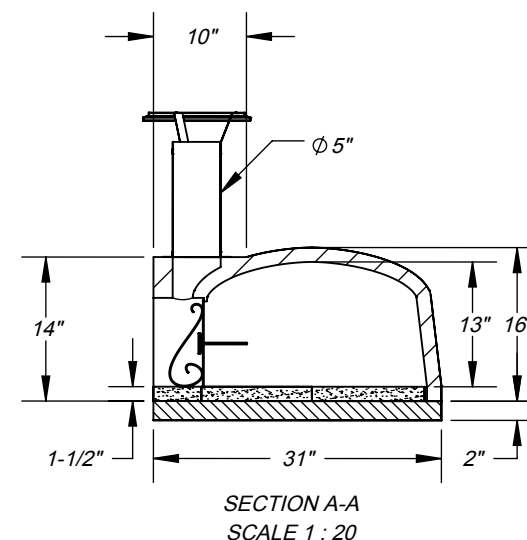
**WARNING:**

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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: <https://www.fornobravo.com/PDF/Giardino-Install.pdf>  
For more information about our certifications, click here: [www.fornobarvo.com/ul-certified](http://www.fornobarvo.com/ul-certified)

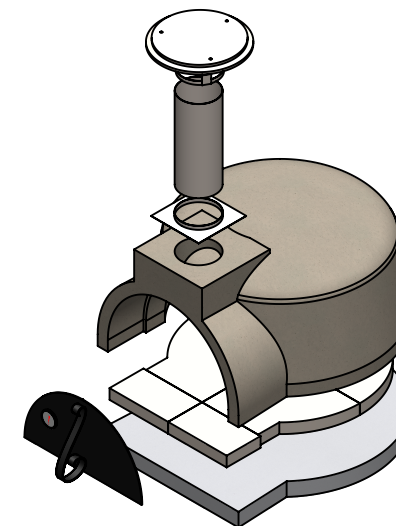
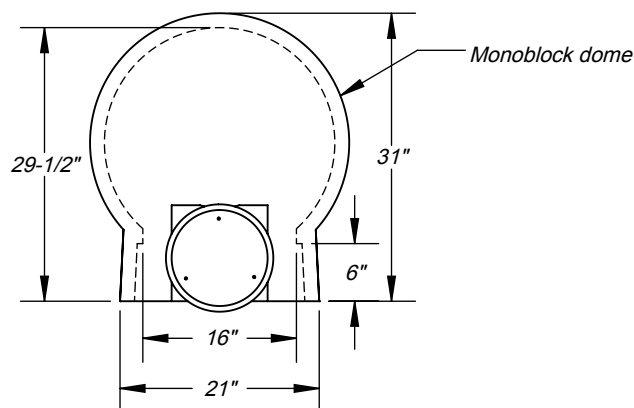
**Front View**



**Side Elevation**



**Top View**



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

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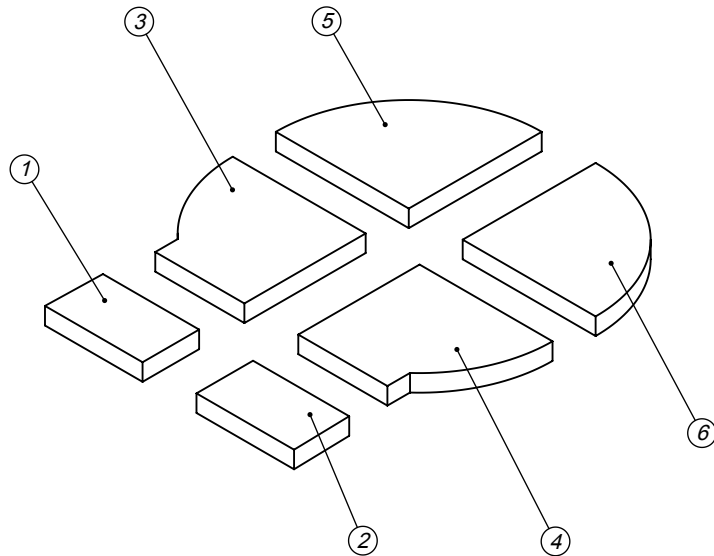
**Giardino 60W**  
Wood Fired Pizza Oven  
Architect Drawings

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

Revision 01/10/17

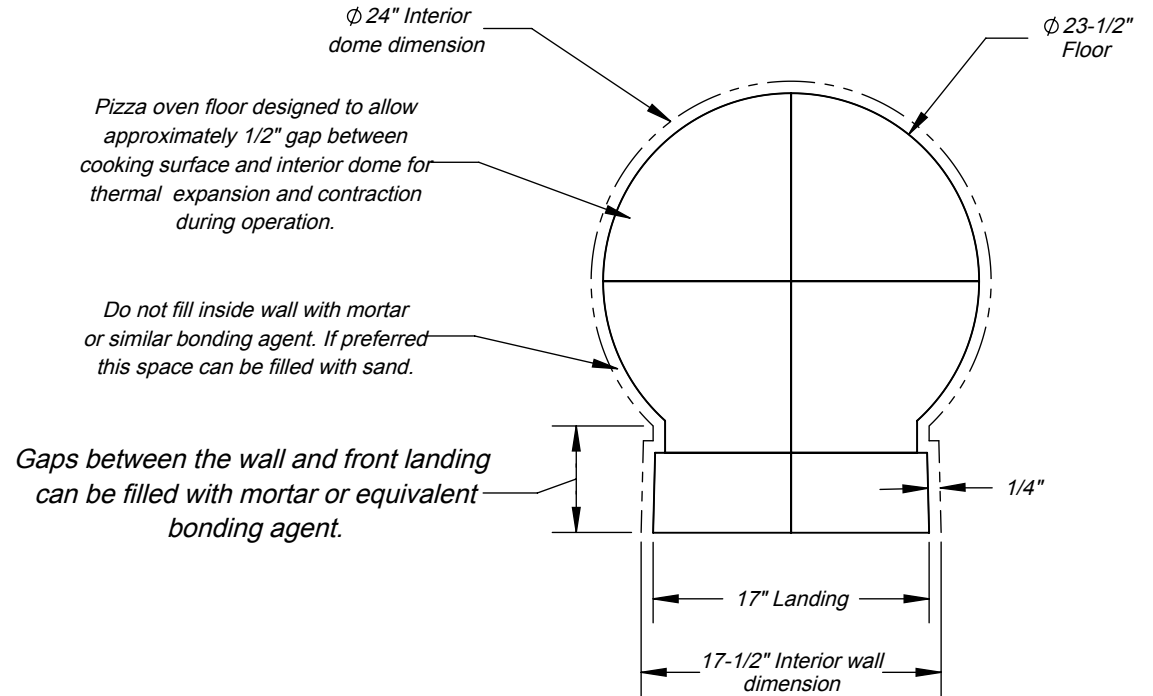
Sheet: 5 of 6

## ISO View

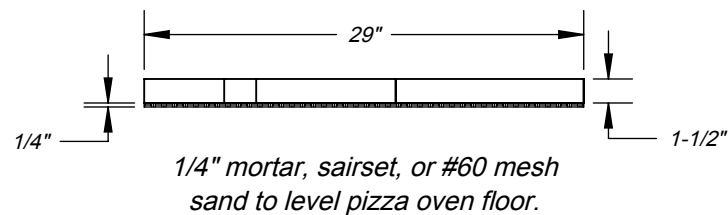


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

## Top View



## Side Elevation



### Specifications:

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:**  
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**Giardino 60W**  
Pizza Oven Floor Tile Layout  
Architect Drawing

Revision 01/10/17

Sheet: 6 of 6