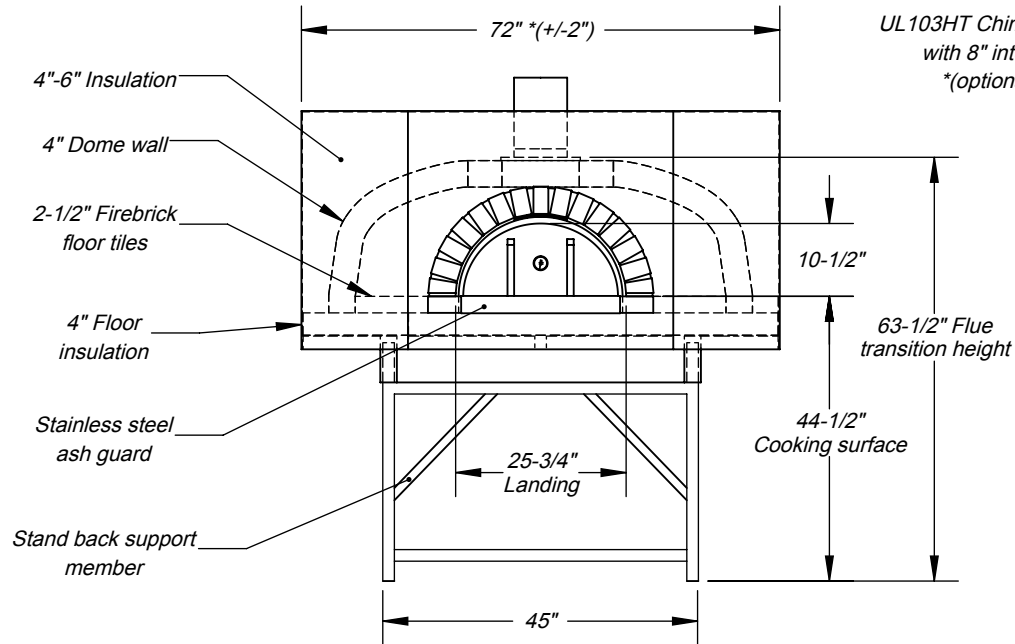
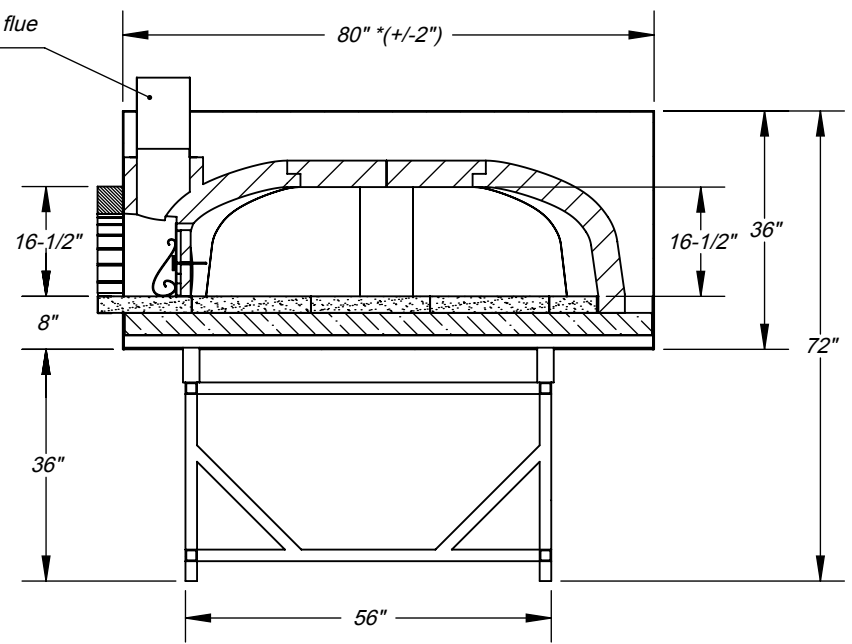


Front View



Side Elevation



SECTION A-A

Shown with non combustible metal hearth

Top View

Clearance to combustibles:

- Allow 1" clearance all the way around side walls;
- 14" clearance above completed dome assembly;
- 30" Side clearance from door opening;
- 36" clearance from front landing;

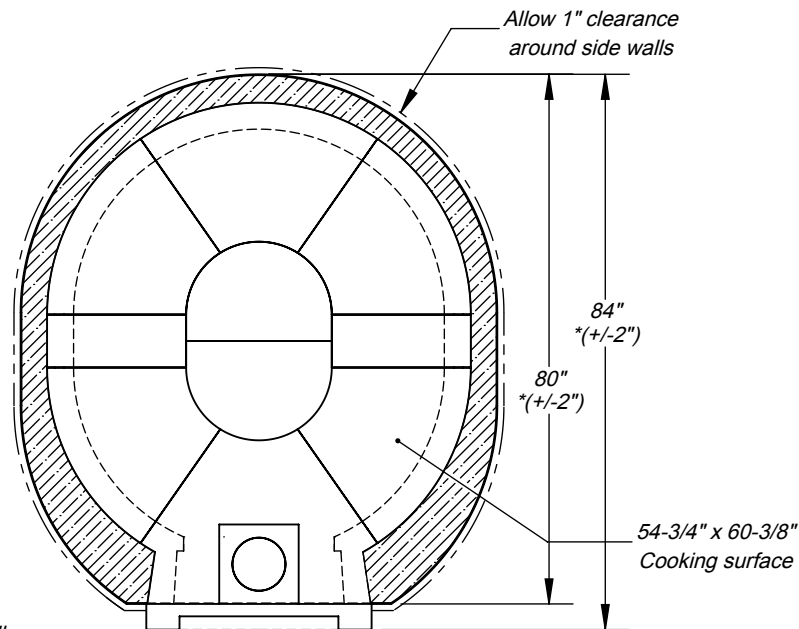
Non combustible metal hearth;

Specifications:

Wood fuel can be upgraded to gas unit.
Refer to gas model for specifications;

Check local codes for venting requirements.
Product UL listed for UL 103HT direct vent,
Grease Duct or Type 1 Hood;

Crate ships 92"W x 80"D x 84"H, Oven weight: 4000 lbs..



For more information: www.fornobravo.com

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

FORNO BRAVO[®]
THE WORLD'S FINEST PIZZA OVENS

Modena2G 160W

Wood Fired Pizza Oven

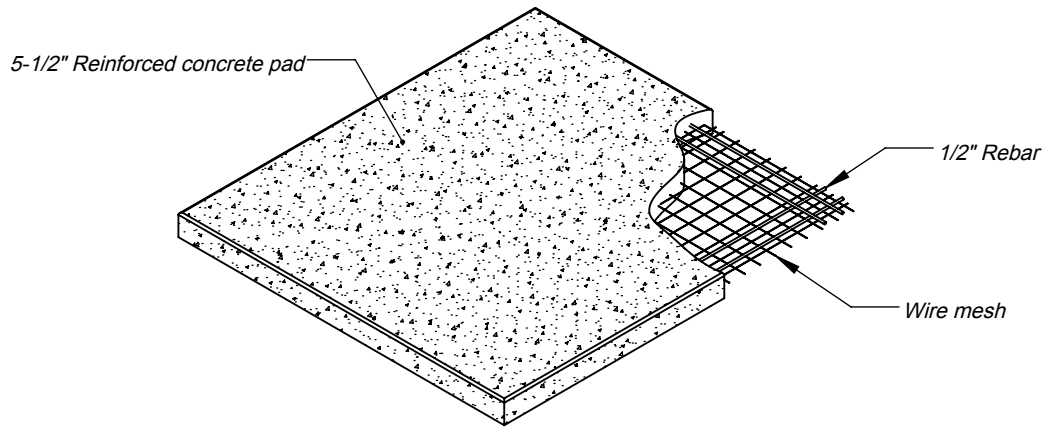
Architect Drawings SKU: FM2G160-WKD/WFA

Revision 6/16/2016

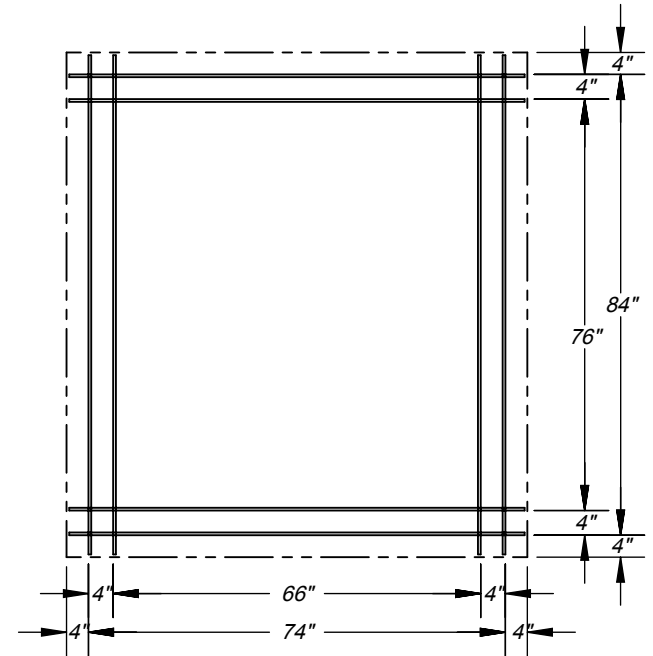
Sheet: 1 of 3



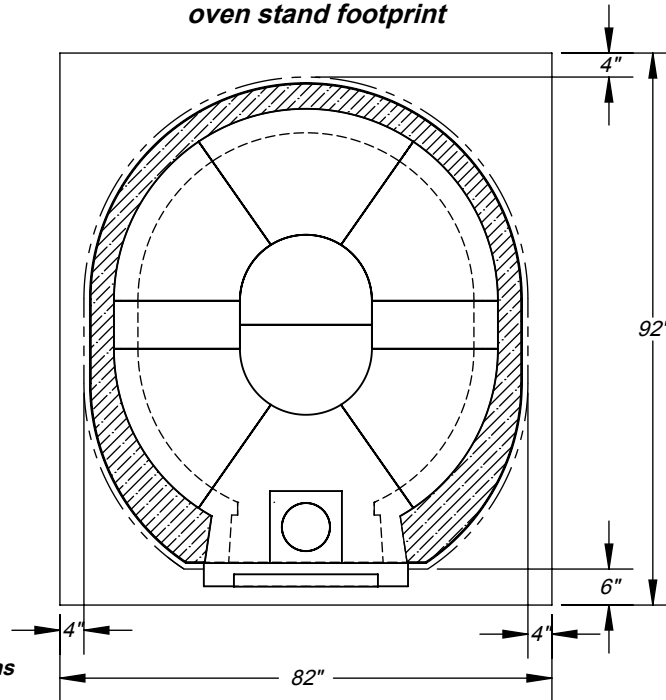
ISO View



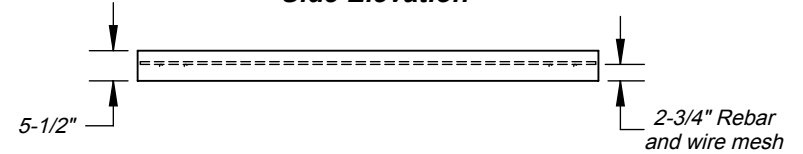
Top View



**Modena2G 160W
oven stand footprint**



Side Elevation



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;

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.

For more information: www.fornobravo.com

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FORNO BRAVO®
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Modena2G 160W

Pizza Oven Pad

Architect Drawings



Intertek

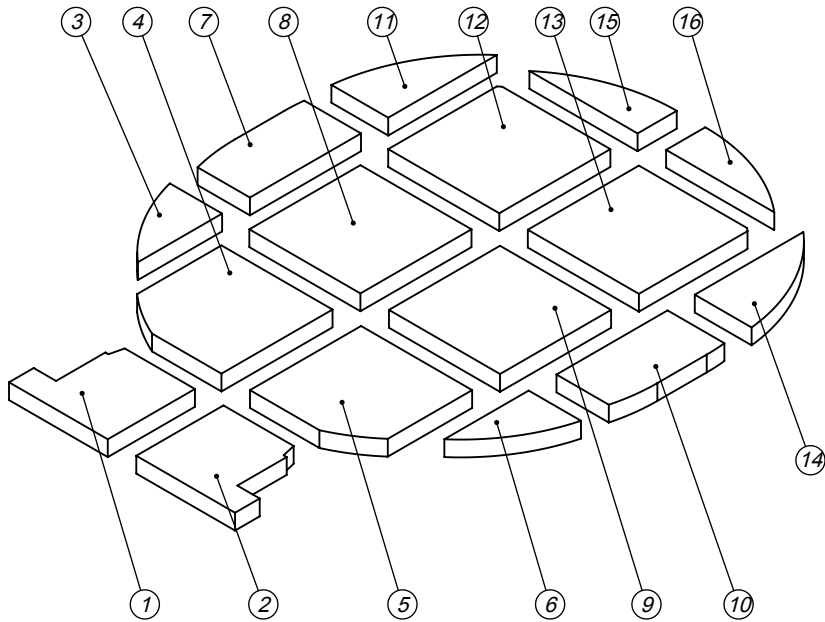


Intertek

Revision 6/16/2016

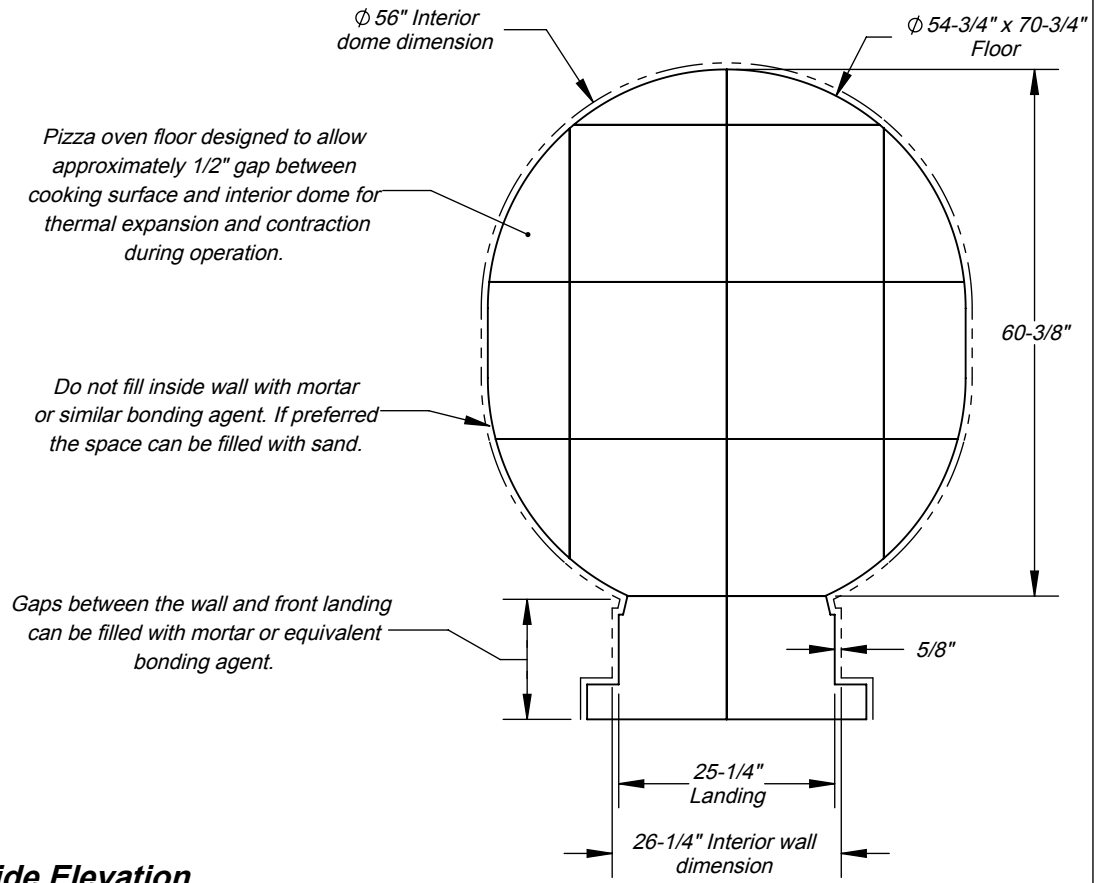
Sheet: 2 of 3

ISO View



When ordering replacement tiles reference tile number and pizza oven model.

Top View

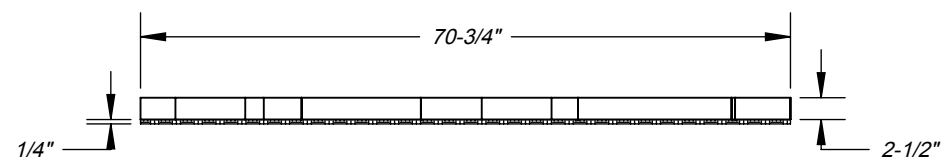


Pizza oven floor designed to allow approximately 1/2" gap between cooking surface and interior dome for thermal expansion and contraction during operation.

Do not fill inside wall with mortar or similar bonding agent. If preferred the space can be filled with sand.

Gaps between the wall and front landing can be filled with mortar or equivalent bonding agent.

Side Elevation



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

Specifications:

Pizza oven floor is NSF-4 rated with 2-1/2" 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.

For more information: www.fornobravo.com

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



Modena2G 160W

Pizza Oven Floor Tile Layout

Architect Drawings SKU: FM160-WKD/WFA

Revision 6/16/2016

Sheet: 3 of 3

