Front View

10-1/2"

44-1/2"

Cooking surface

25-3/4"

Landing

45"

4"-6" Insulation

4" Dome wall

2-1/2" Firebrick floor tiles

4" Floor insulation

Stainless steel ash guard

Stand back support member

UL 103HT Chimney flue with 8" interior *(optional)*

Side Elevation

80" *(+/-2)*

16-1/2"

8"

63-1/2" Flue transition height

44-1/2"

Cooking surface

SECTION A-A

54-3/4" x 60-3/8"

Cooking surface

Allow 1" clearance around side walls

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
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
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