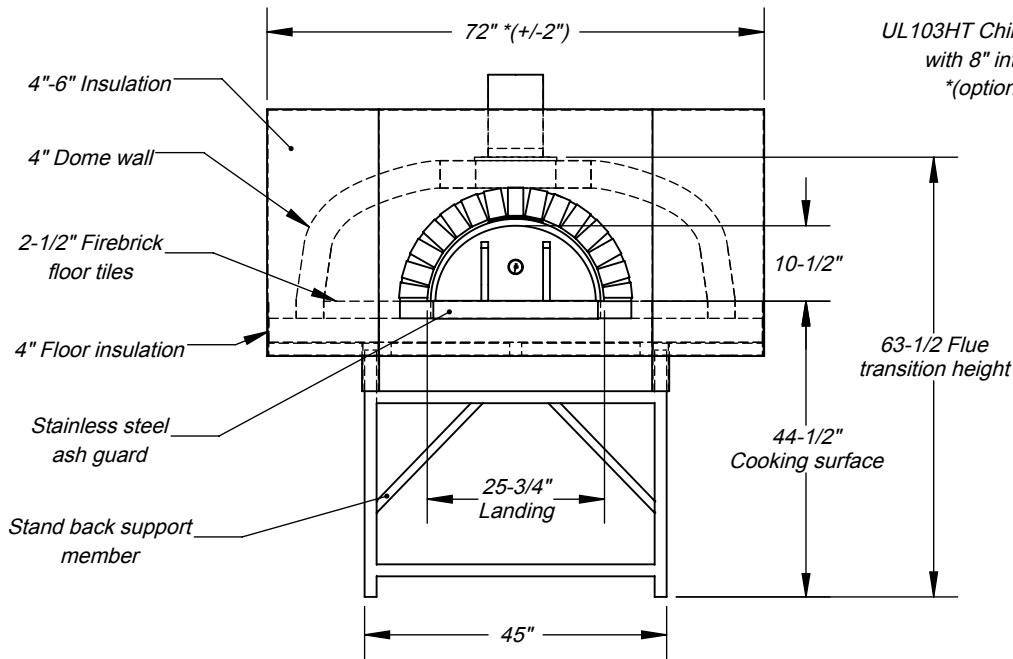
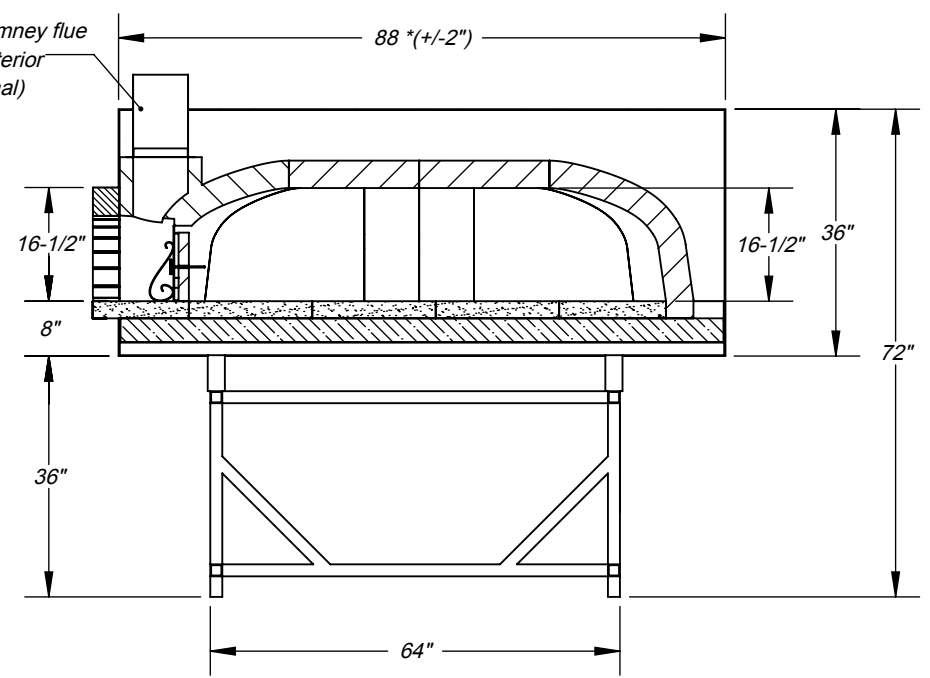


### Front View



### Side Elevation



### SECTION A-A

### Top View

#### Gas Requirements:

Refer to Gas Burner Drawing for air, & access requirements

#### Clearance to combustibles:

Allow 1" clearance all the way around side walls;

14" above completed dome assembly;

30" Side clearance from door opening;

Allow 36" from front of oven landing to combustibles;

Non combustible concrete hearth.

#### Specifications:

Wood, liquid gas or propane fuel;

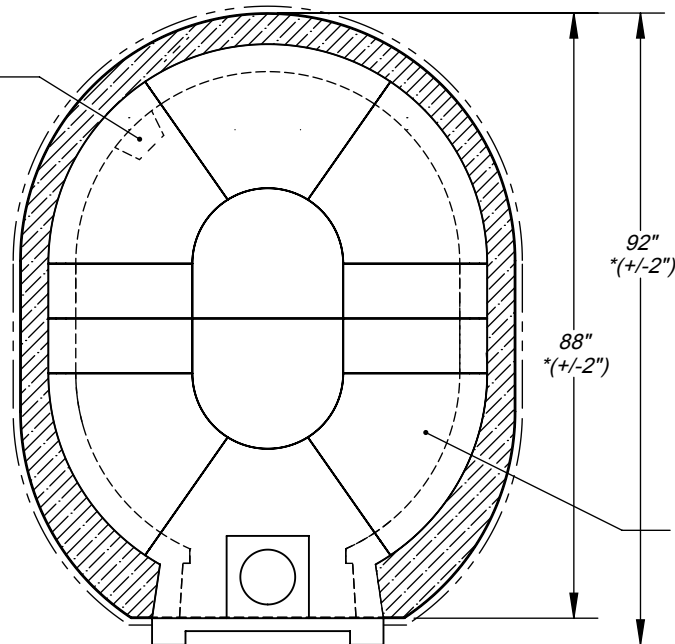
Check local codes for venting requirements.

Product UL listed for UL103HT direct vent,

Grease Duct or Type 1 Hood;

Crate ships 99"W x 80"D x 84"H, Oven weight: 4400 lbs..

Gas burner cutout



Shown with non combustible metal hearth

For more information: [www.fomobravo.com](http://www.fomobravo.com)

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**FORNO BRAVO**<sup>®</sup>  
THE WORLD'S FINEST PIZZA OVENS

**Modena2G 180G**

Gas Fired Pizza Oven

Architect Drawings SKU: FM2G180-GKD/GFA

Revision 6/16/2016

Sheet: 1 of 3

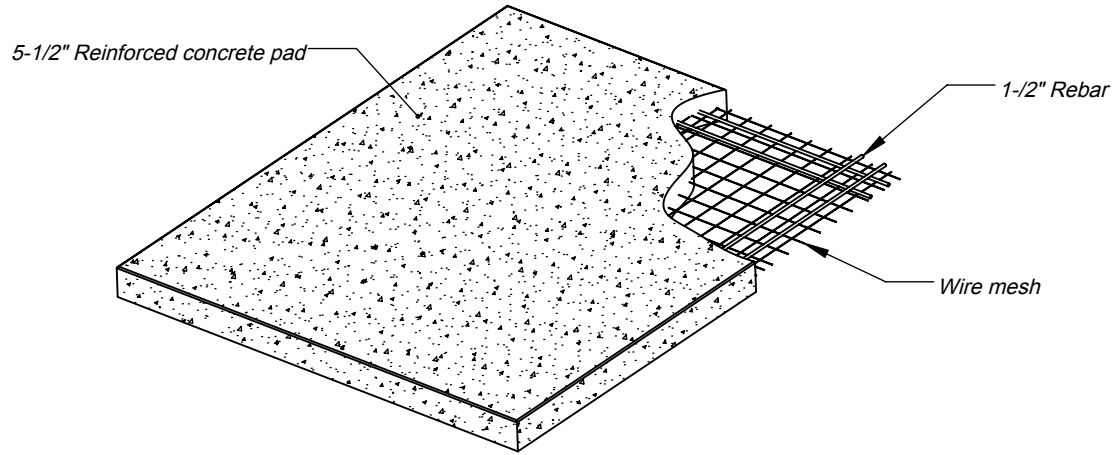


Intertek

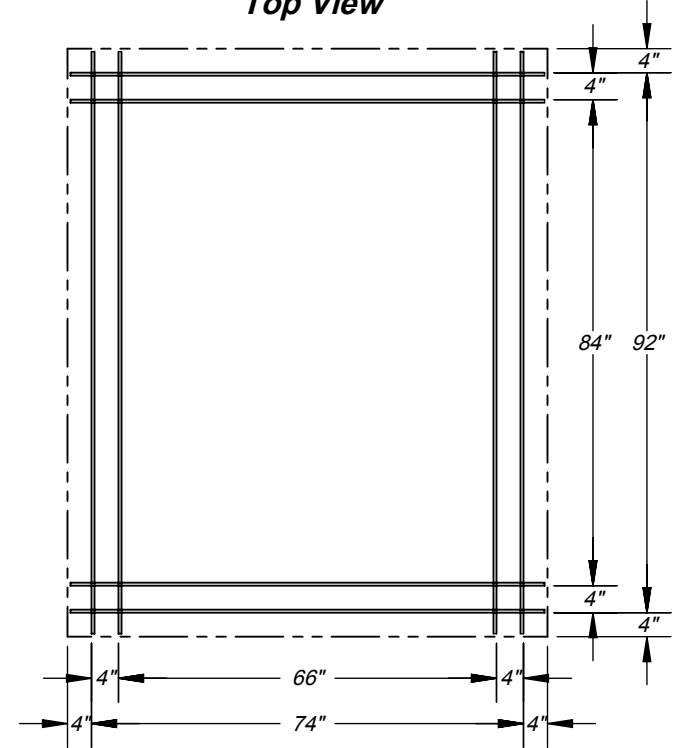


Intertek

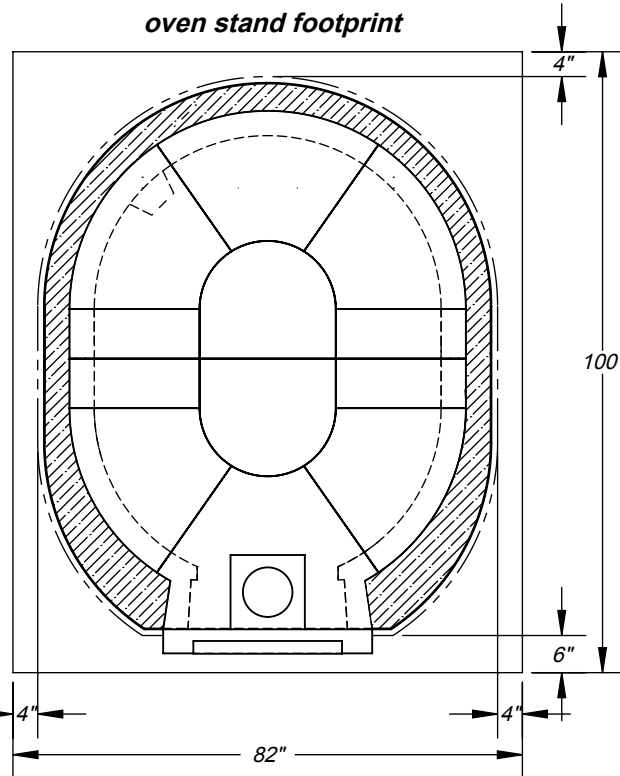
**ISO View**



**Top View**



**Modena2G 180G  
oven stand footprint**



**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:**

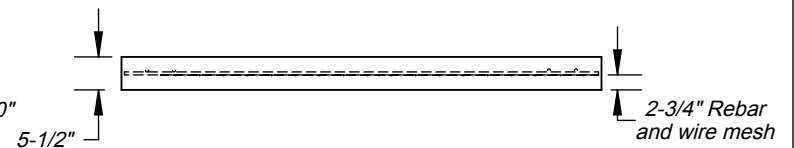
Minimum 8" wider than oven stand and hearth;

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.

**Side Elevation**



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**Modena2G 180G**

Pizza Oven Pad

Architect Drawings



Intertek

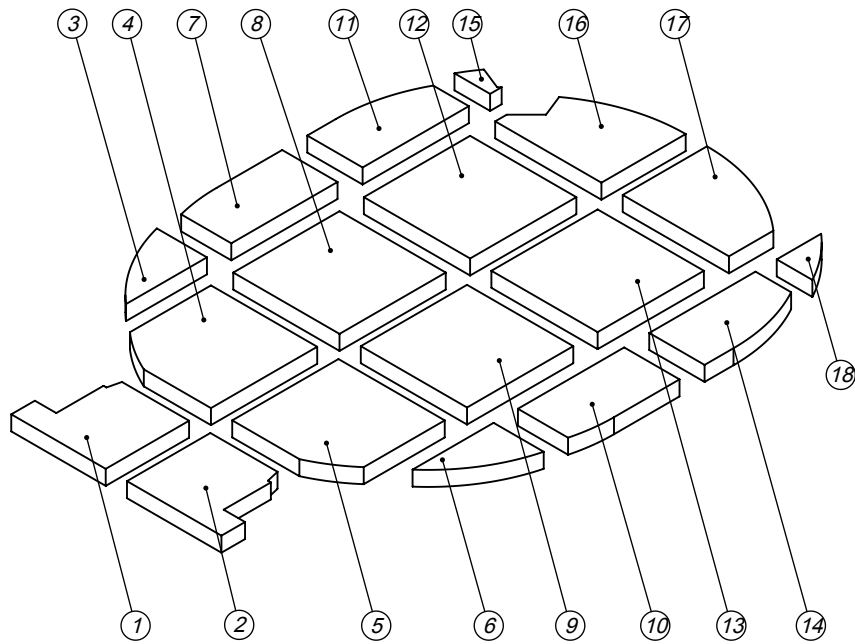


Intertek

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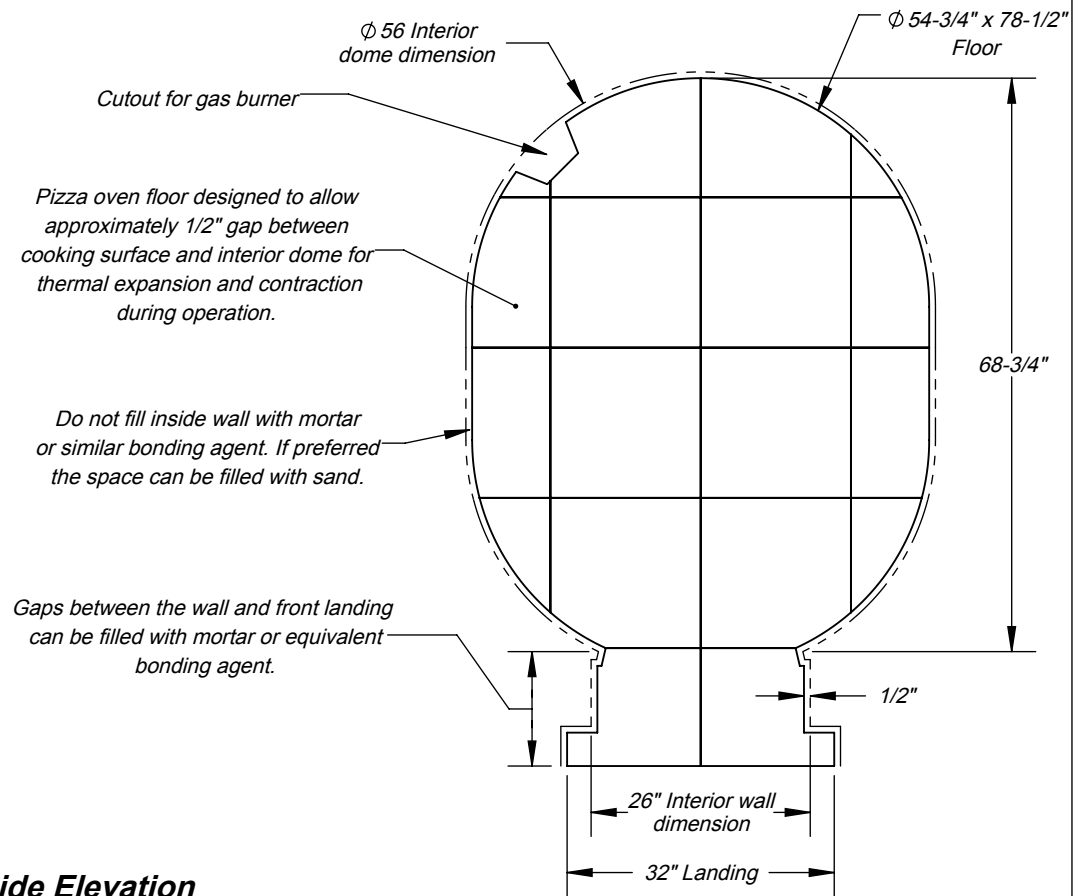
Sheet: 2 of 3

**ISO View**

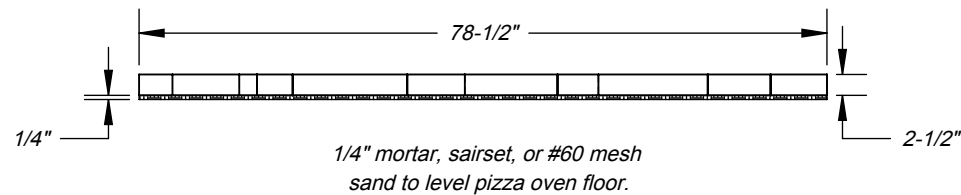


When ordering replacement tiles reference tile number and pizza oven model.

**Top View**



**Side Elevation**



**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](http://www.fornobravo.com)

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**Modena2G 180G**

Pizza Oven Floor Tile Layout

Architect Drawings SKU: FM2G180-GKD/GFA

Revision 6/16/2016

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