**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.

**Front View**

- 4"-6" Insulation
- 4" Dome wall
- 2-1/2" Firebrick floor tiles
- 4" Floor insulation
- Stainless steel ash guard
- Stand back support member

**Side Elevation**

- UL103HT Chimney flue with 8" interior *(optional)*
- 88 *(+/-2)"

**SECTION A-A**

- Shown with non combustible metal hearth

**For more information:** www.fornobravo.com

---

**Made in the U.S.A.**

**Commercial Gas Fired Pizza Oven**

**Modena2G 180G**

**Gas Fired Pizza Oven**

**Architect Drawings SKU: FM2G180-GKD/GFA**

**Revision 6/16/2016**

**Sheet: 1 of 3**
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