

Front View

Allow 4" per side for insulation

Approx 1/4" sand or mortar between cooking floor and insulation

4" Ceramic floor insulation

UL 103HT Chimney flue with 8" interior sold separately

Optional arch and landing extension

Allow for decorative facade see chart

Top View

Clearance to combustibles:

Allow 1" clearance all the way around side walls

14" above completed dome assembly

Non combustible concrete hearth

Allow 36" from front of oven landing to combustibles

30" Side clearance from door opening



Side Elevation

Allow 14" clearance from top of dome including facade

Allow 6" for insulation on top
Allow for decorative facade see chart

23-1/2"

23"

34" Min

34" - 41" Recommended

Min 3-1/2" Hearth with 1/2" rebar

66" Recommended Minimum with no arch / landing

Section A-A

Shown with non combustible Concrete 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 78"W x 82"D x 80"H;

Approx weight 3090 lbs.

Fork truck or dock access required upon delivery

| Decorative Facade Allowances | Depth | Width |
|--|---------------------|------------|
| Brick Arch | Usually 5" | N/A |
| Brick Landing | Usually 8" | Preference |
| Stucco | Approx 1" | Approx 2" |
| Tile | Approx 1" | Approx 2" |
| Stone/Brick Veneer | Check Material Spec | Approx 2" |
| Brick or Masonary non veneer | | |
| UL-2162, UL-737, NSF-4, CAN/CGA-1.8, ANSI-Z83.11 Listed | | |
| For more information: www.fornobravo.com | | |

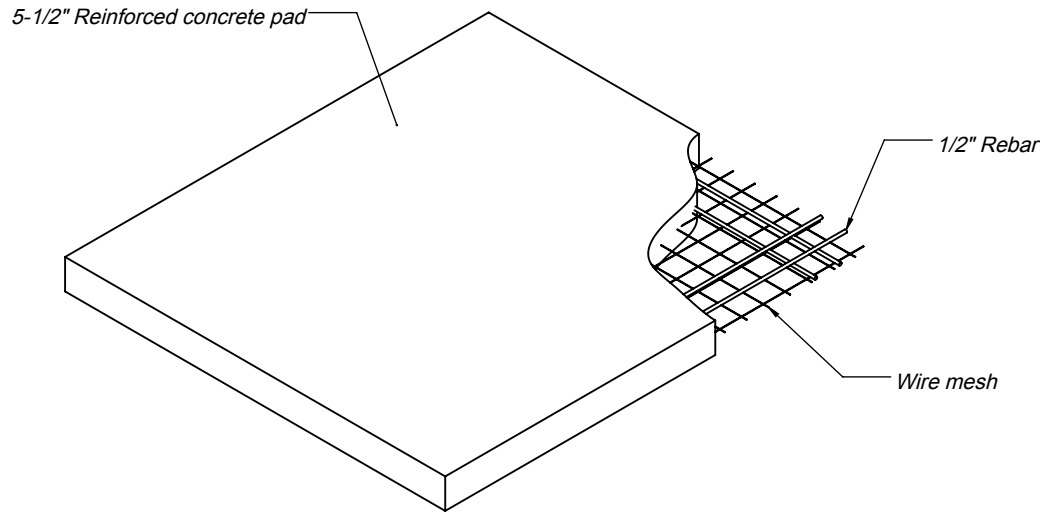
Made in the U.S.A. Commercial Wood Fired Pizza Oven



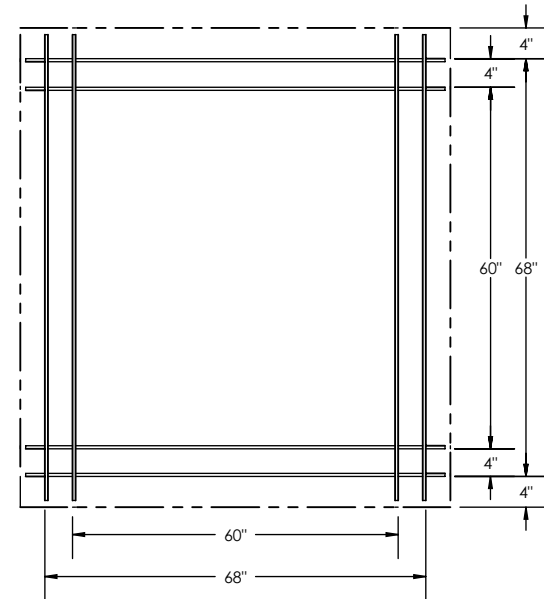
Modena2G 120W
Architect Drawings

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ISO View



Top View



Top 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;

Slab dimensions:

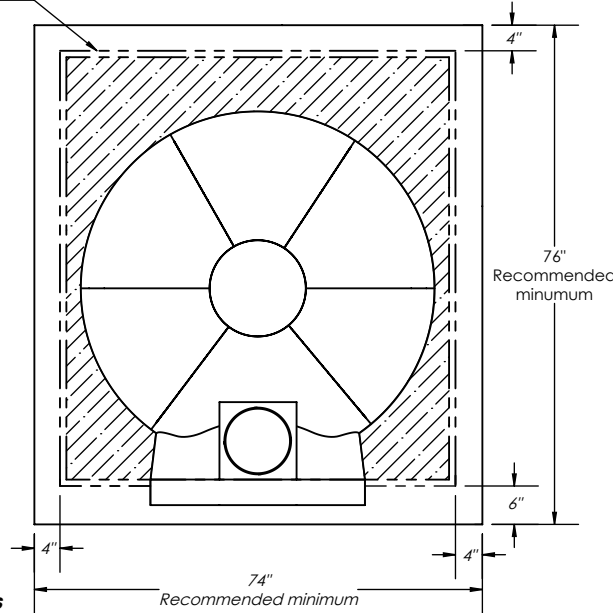
Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

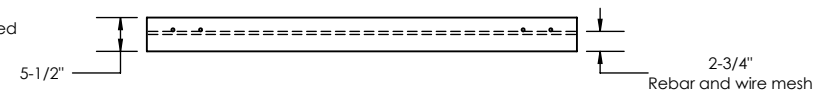
Finished slab should be 2" to 3" above ground level;

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.

Modena2G 120W oven stand footprint



Side Elevation



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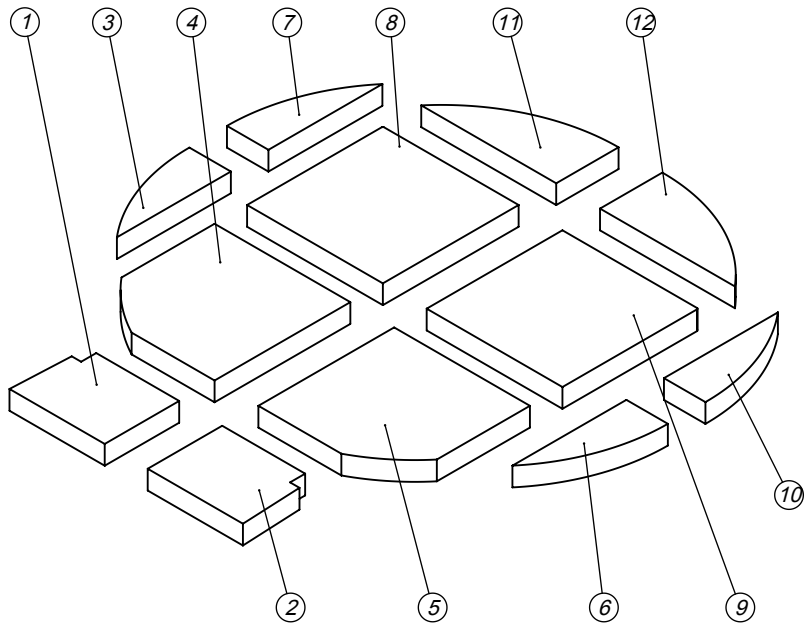
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THE WORLD'S FINEST PIZZA OVENS

Mondena2G 120W Foundation
Architect Drawings

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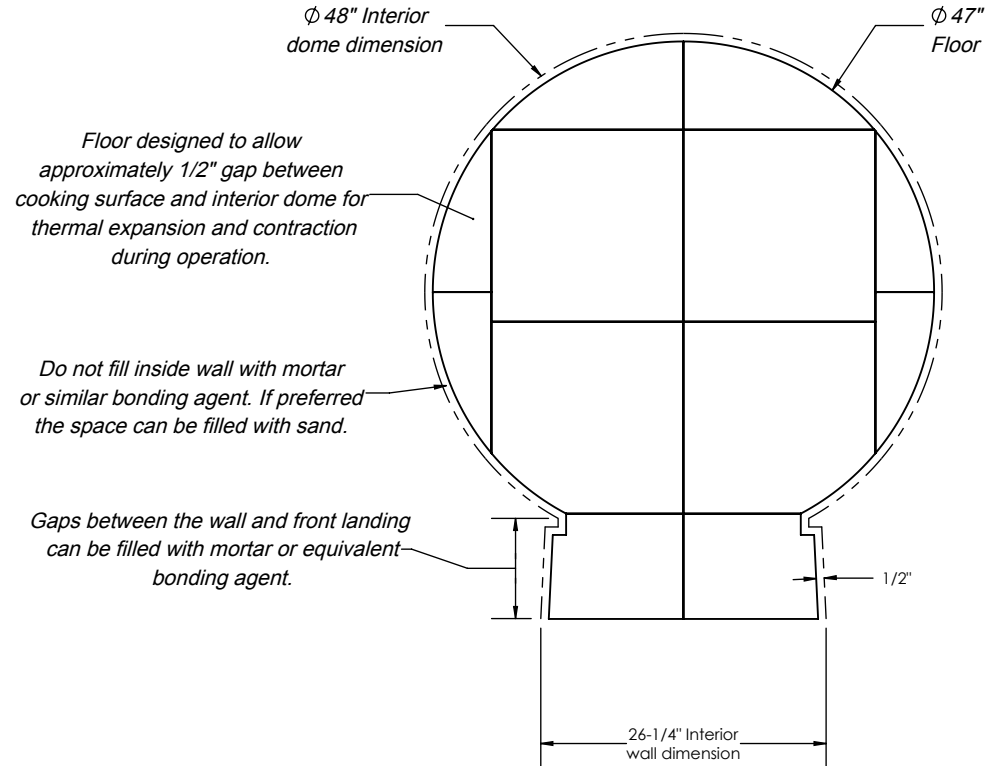
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ISO View

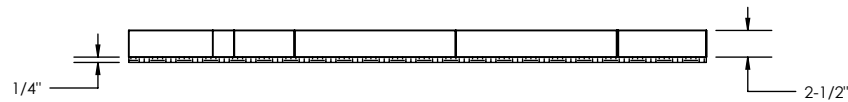


When ordering replacement tiles reference tile number and pizza oven model.

Top View



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

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Modena2G 120W
Floor Tile Layout



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