Front View

Allow 4" per side for insulation
Approx 1/4" sand or mortar between cooking floor and insulation
4" Ceramic floor insulation

12"
33" External Landing
56" Plus 8" insulation + facade
min 66" recommended

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

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

Side Elevation

UL103HT Chimney flue with 8" interior sold separately
Optional arch and landing extension
Allow for decorative facade see chart

Allow 14" clearance from top of dome including facade
Allow 6" for insulation on top
Allow for decorative facade see chart

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

Recommended Minimum with no arch / landing

Section A-A

Shown with non combustible
Concrete Hearth

Decorative Facade Allowances

<table>
<thead>
<tr>
<th>Brick Arch</th>
<th>Depth</th>
<th>Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>Usually 5&quot;</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Brick Landing</td>
<td>Usually 8&quot;</td>
<td>Preference</td>
</tr>
<tr>
<td>Stucco</td>
<td>Approx 1&quot;</td>
<td>Approx 2&quot;</td>
</tr>
<tr>
<td>Tile</td>
<td>Approx 1&quot;</td>
<td>Approx 2&quot;</td>
</tr>
<tr>
<td>Stone/Brick Veneer</td>
<td>Check Material Spec</td>
<td>Approx 2&quot;</td>
</tr>
<tr>
<td>Brick or Masonary non veneer</td>
<td>UL-2162, UL-737, NSF-4, CAN/CGA-1.8, ANSI-Z83.11 Listed</td>
<td></td>
</tr>
</tbody>
</table>

For more information: www.fornobravo.com

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

Rev 02/04/2016 Sheet 1 of 3
**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.

---

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