**Front View**

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

**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 3300 lbs.
- Fork truck or dock access required upon delivery

**Decorative Facade Allowances**

<table>
<thead>
<tr>
<th>Material</th>
<th>Depth</th>
<th>Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brick Arch</td>
<td>Usually 5&quot;</td>
<td>Approx 3&quot;</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>Approx 1&quot;</td>
<td>Approx 2&quot;</td>
</tr>
<tr>
<td>Brick or Masonary non veneer</td>
<td>Check Material Spec</td>
<td></td>
</tr>
</tbody>
</table>

**Side Elevation**

- 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

Shown with non combustible Concrete Hearth

**Modena2G 140W**

Commercial Wood Fired Pizza Oven

Made in the U.S.A.

UL-2162, UL-737, NSF-4, CAN/CGA-1.8, ANSI-Z83.11 Listed

For more information: www.fornobravo.com

Revision 02/04/2016 Sheet 1 of 3
ISO View

5-1/2" Reinforced concrete pad

1/2" Rebar

Wire mesh

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

Side Elevation

Modena2G 140W 140W 140W 140W Foundation Foundation Foundation Foundation

Architect Drawings

Revision 02/04/2016 Sheet 2 of 3
**Specifications:**

Pizza oven floor is NSF-4 rated with 2-1/2" thick surface.

Use 1/4" mortar, saisset, or #60 mesh sand to level the pizza oven floor.

No more than 3/8" filler around landing or door may not fit.