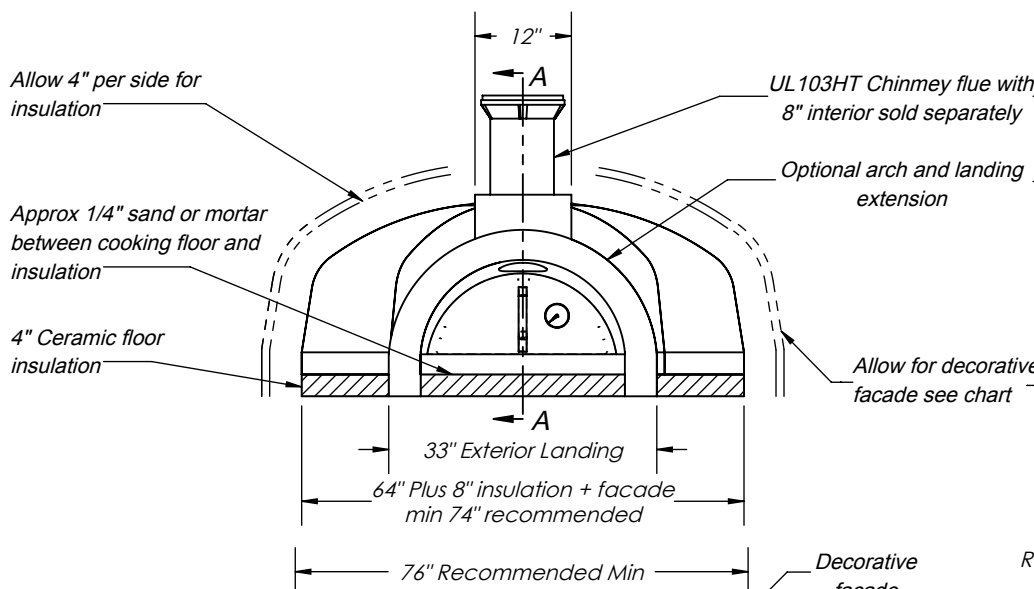
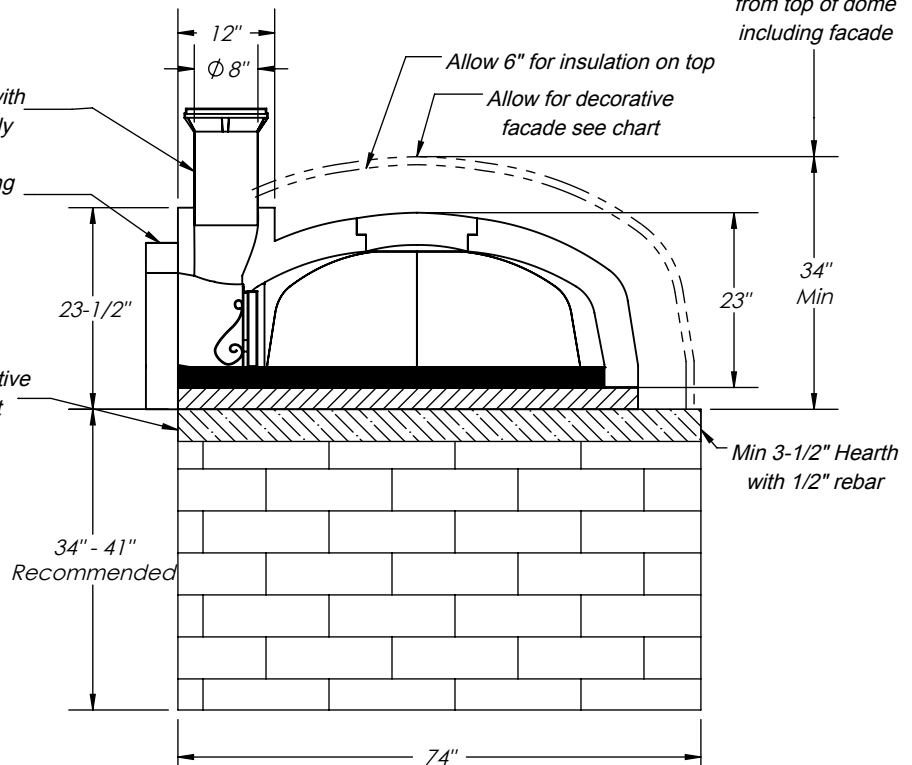


Front View



Side Elevation



Top View

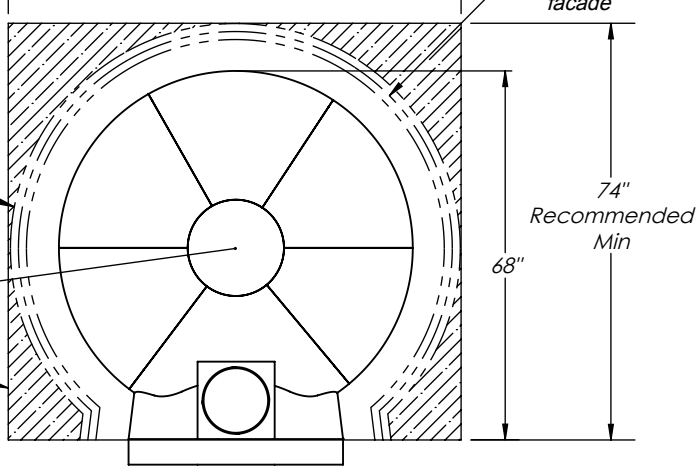
Clearance to combustibles:

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



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

30" Side clearance from door opening



Decorative Facade Allowances	Depth	Width
Brick Arch	Usually 5"	Approx 3"
Brick Landing	Usually 8"	Preference
Stucco	Approx 1"	Approx 2"
Tile	Approx 1"	Approx 2"
Stone/Brick Veneer	Approx 1"	Approx 2"
Brick or Masonary non veneer	Check Material Spec	
UL-2162, UL-737, NSF-4, CAN/CGA-1.8, ANSI-Z83.11 Listed		
For more information: www.fornobravo.com		

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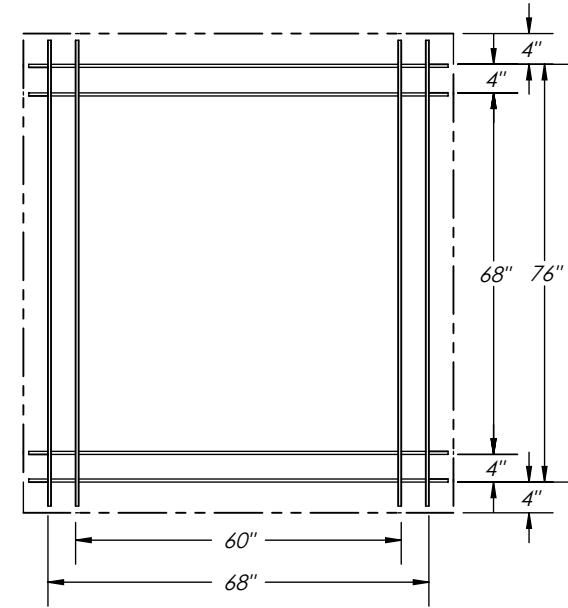
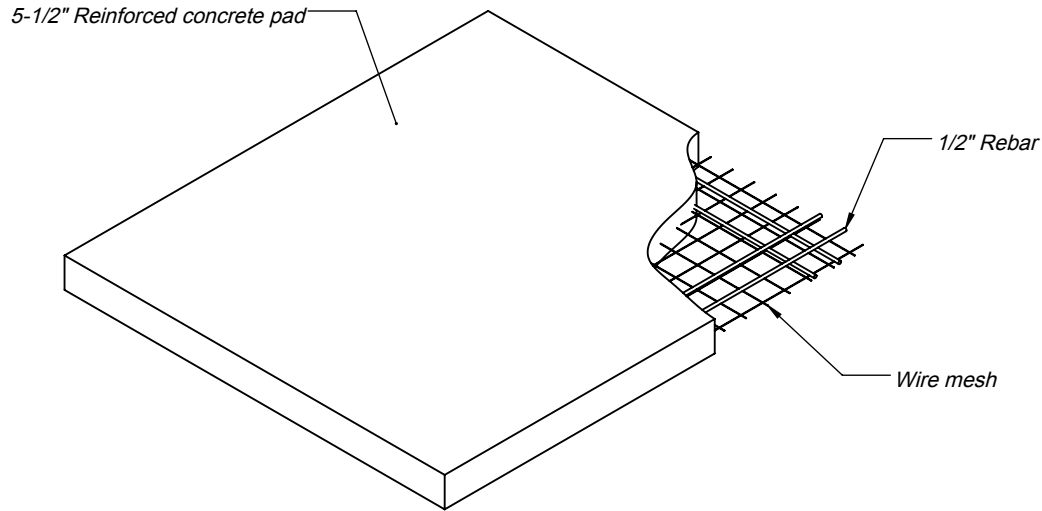


Modena2G 140W
Architect Drawings

Revision 02/04/2016 Sheet 1 of 3

ISO View

Top View



Top View

Modena2G 140W 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;

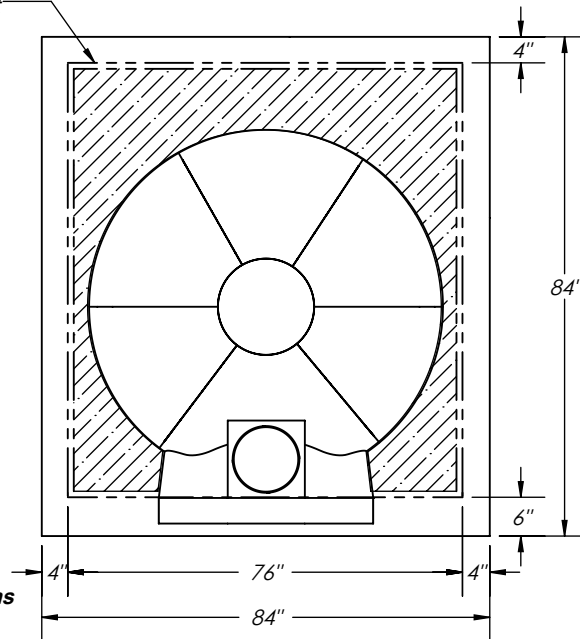
Slab dimensions:

Minimum 8" wider than oven stand and hearth;

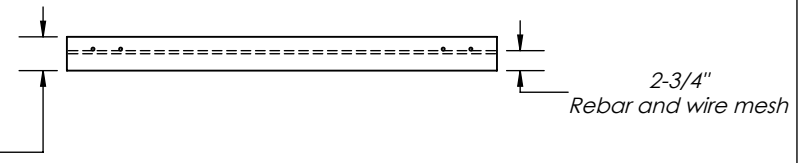
Minimum 10" deeper than oven stand and hearth;

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 140W Foundation
Architect Drawings

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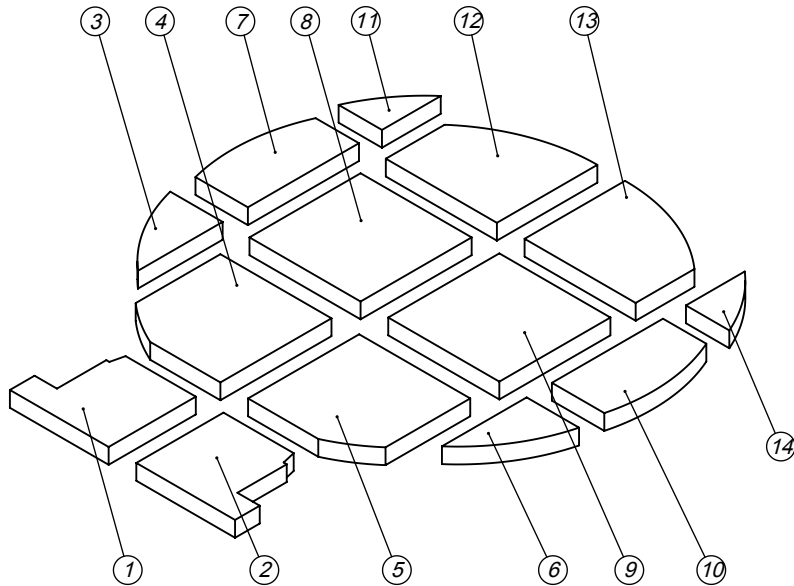
Intertek



Intertek

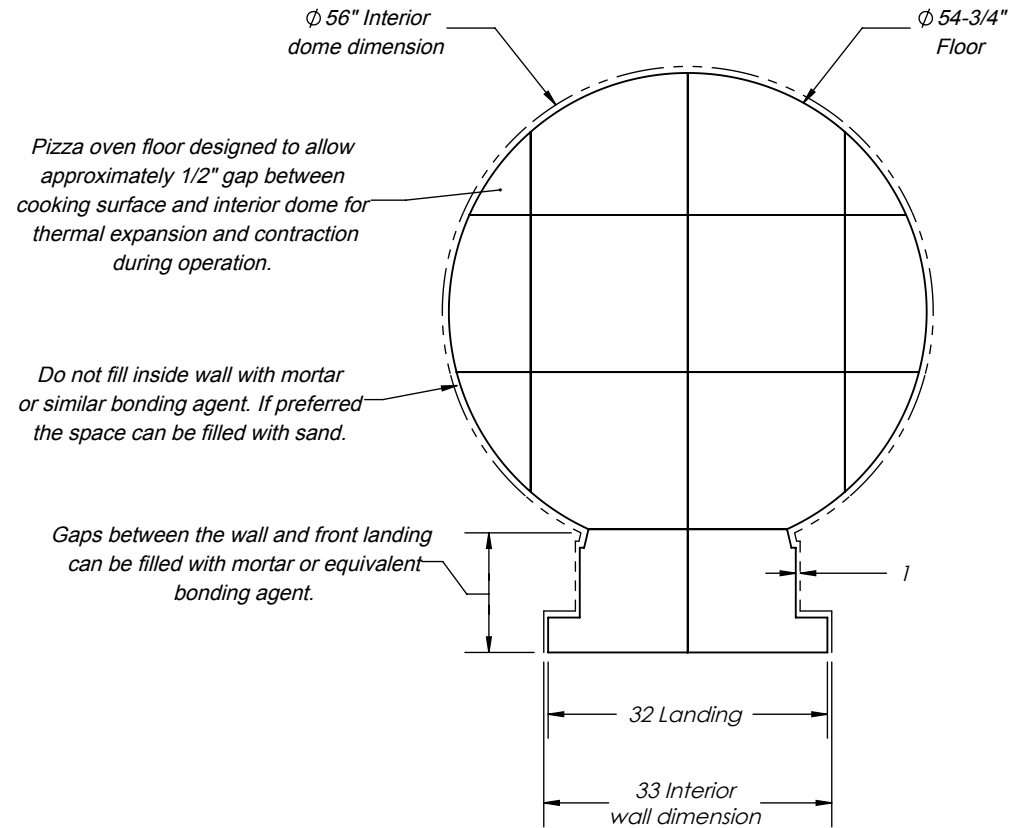
For more information: www.fornobravo.com

ISO View

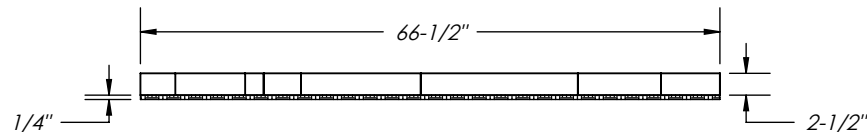


When ordering replacement tiles reference tile number and pizza oven model.

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 140W KD and FA
Floor Tile Layout



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