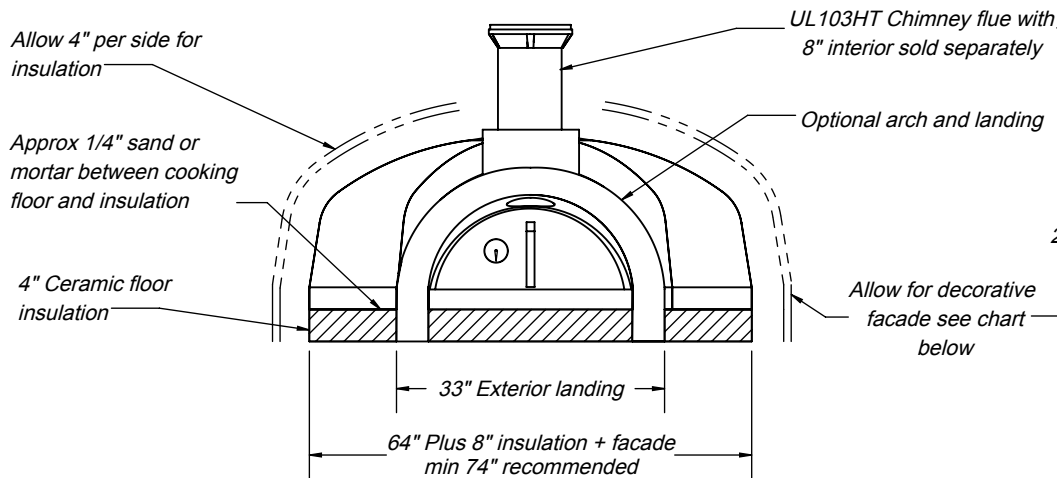
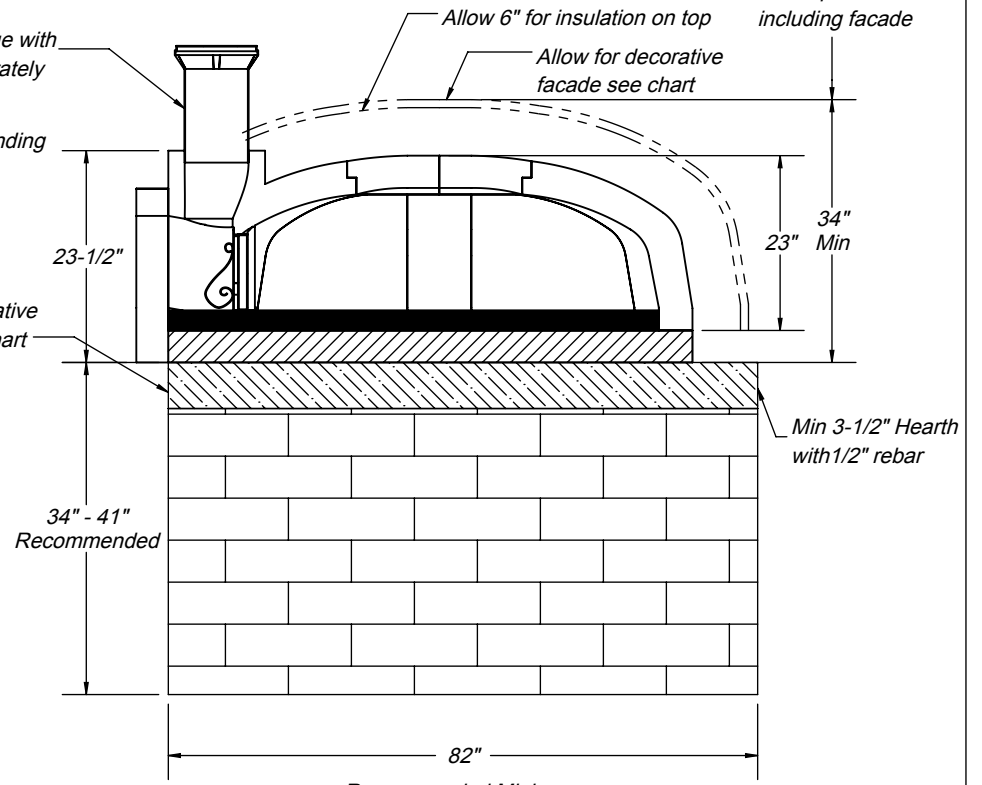


Front View



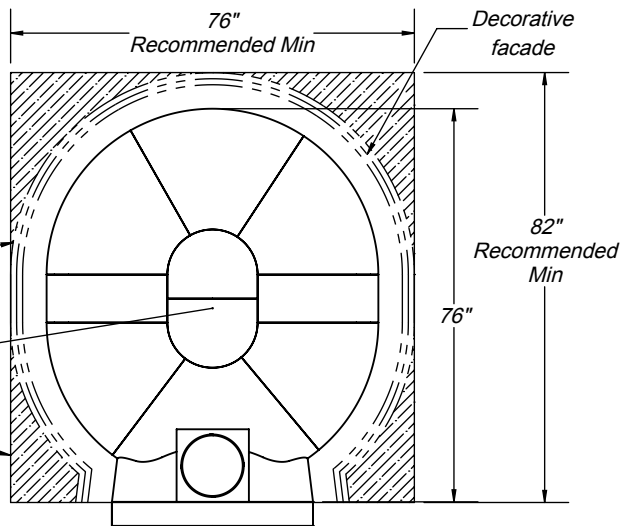
Side Elevation



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 58"W x 60"D x 70"H;
- Approx. oven weight: 3375 lbs..
- Fork truck or dock access required upon delivery**



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		

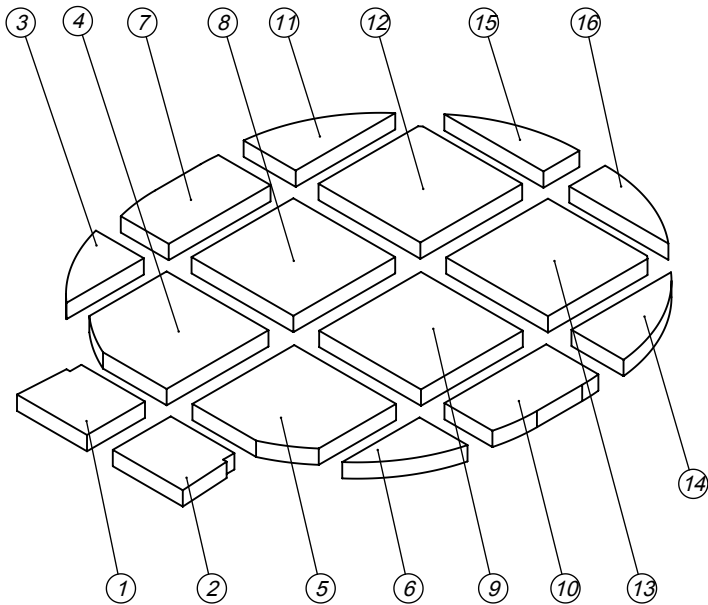
Made in the U.S.A. Commercial Wood Fired Pizza Oven



Modena2G 160W
Wood Fired Pizza Oven

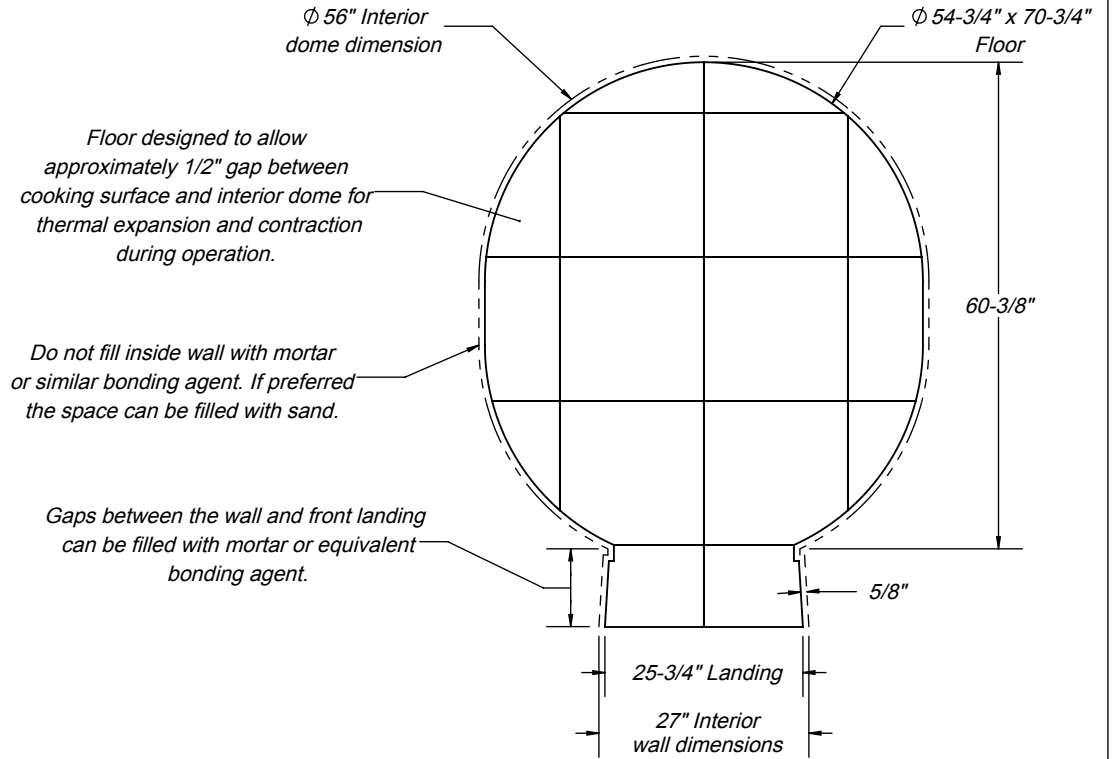
Architect Drawings SKU: FM2G160-WOK
Revision 04/08/2016 Sheet: 1 of 3

ISO View

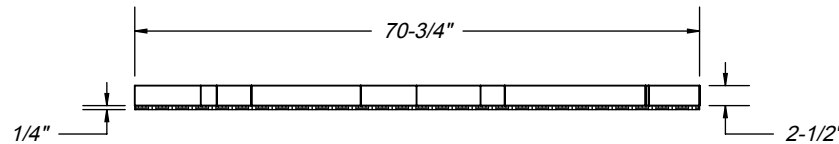


When ordering replacement tiles reference tile number and oven model.

Top View



Side Elevation



1/4" mortar, sairset, or #60 mesh sand to level floor.

Specifications:

Floor is NSF-4 rated with 2-1/2" thick surface.

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

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

For more information: www.fornobravo.com

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



Modena2G 160W

Pizza Oven Floor Tile Layout

Architect Drawings

SKU: FM2G160-WOK

Revision 04/08/2016

Sheet: 3 of 3

