**Front View**

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

**Side Elevation**

UL103HT Chimney flue with 8" interior sold separately
Optional arch and landing
Allow for decorative facade see chart below
Allow 6" for insulation on top
Allow for decorative facade see chart
Min 3-1/2" Hearth with 1/2" rebar

**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
33" Exterior landing
64" Plus 8" insulation + facade min 74" recommended

**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 UL103HT 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**

<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 6&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>

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

**Commercial Wood Fired Pizza Oven**

Modena2G 160W

For more information: www.fornobravo.com

Made in the U.S.A.

Architect Drawings
SKU: FM2G160-WOK
Revision 04/08/2016
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

ISO View

5-1/2" Reinforced concrete pad

1/2" Rebar

Wire mesh

Top View

Modena2G 160G oven stand footprint

Side Elevation

Modena2G 160W
Pizza Oven Pad

For more information: www.fornobravo.com
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.