Top View

Gas Requirements:
Refer to Gas Burner Drawing for air, & access requirements
Gas burner cutout

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, liquid gas or propane fuel;
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: 3650 lbs.
Fork truck or dock access required upon delivery

Front View

Side Elevation

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

UL103HT Chimney flue with 8" interior sold separately
Optional arch and landing

Allow for decorative facade see chart below
Allow for decorative facade see chart

4.8"

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

34" Min

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

Recommended Minimum with no arch / landing

Shown with non combustible Concrete Hearth

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 Gas Fired Pizza Oven

Moderna2G 180G
Gas Fired Pizza Oven

Architect Drawings  SKU: FM2G180-GOK
Revision 04/08/2016  Sheet: 1 of 3
ISO View

5-1/2" Reinforced concrete pad

1/2" Rebar

Wire mesh

Top View

Modena2G 180G 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

2-3/4" Rebar and wire mesh

For more information: www.fornobravo.com
Specifications:

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

Use 1/4" mortar, sisset, 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