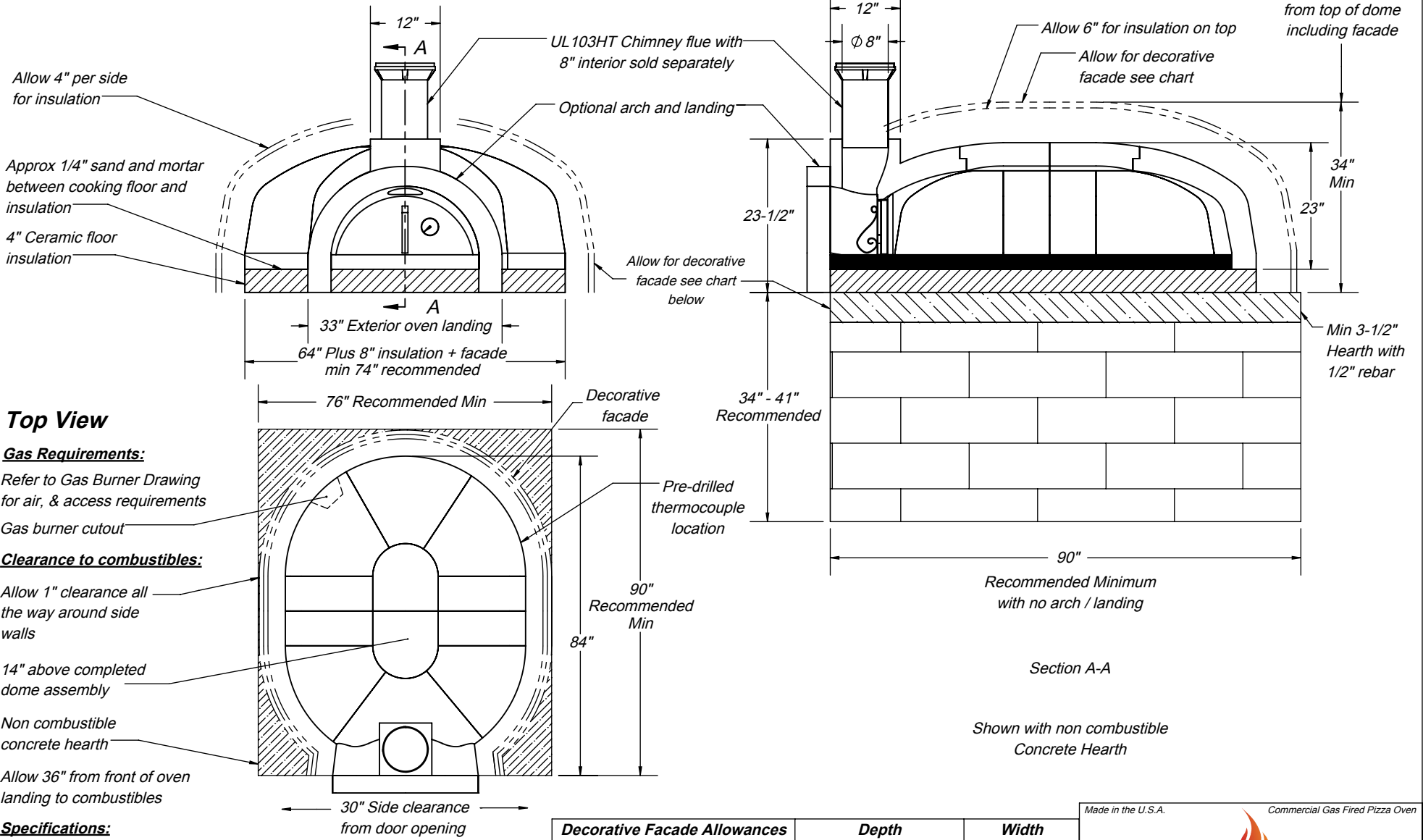


**Front View**

**Side Elevation**



**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 UL 103HT 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



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	
<b>UL-2162, UL-737, NSF-4, CAN/CGA-1.8, ANSI-Z83.11 Listed</b>		
For more information: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		

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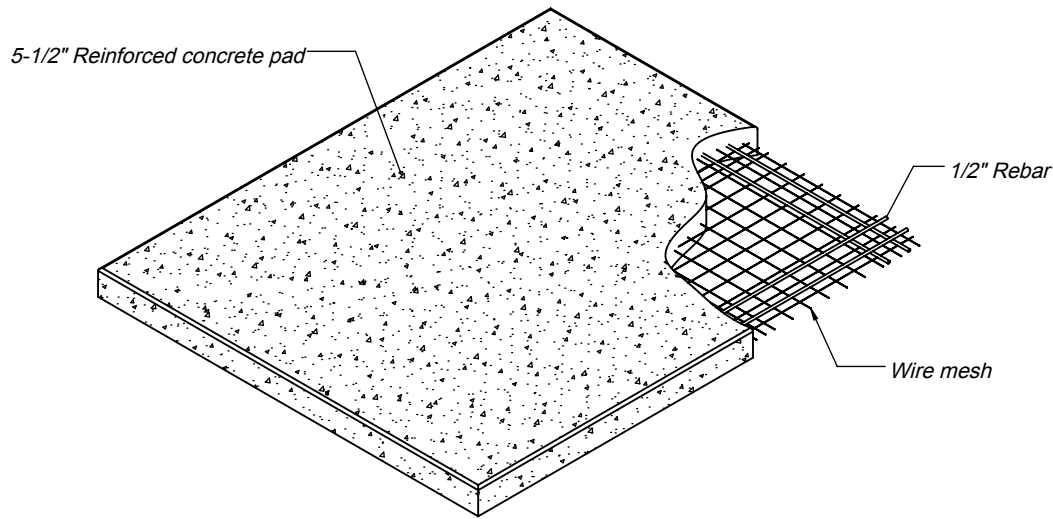
**FORNO BRAVO®**  
THE WORLD'S FINEST PIZZA OVENS

**Modena2G 180G**  
Gas Fired Pizza Oven

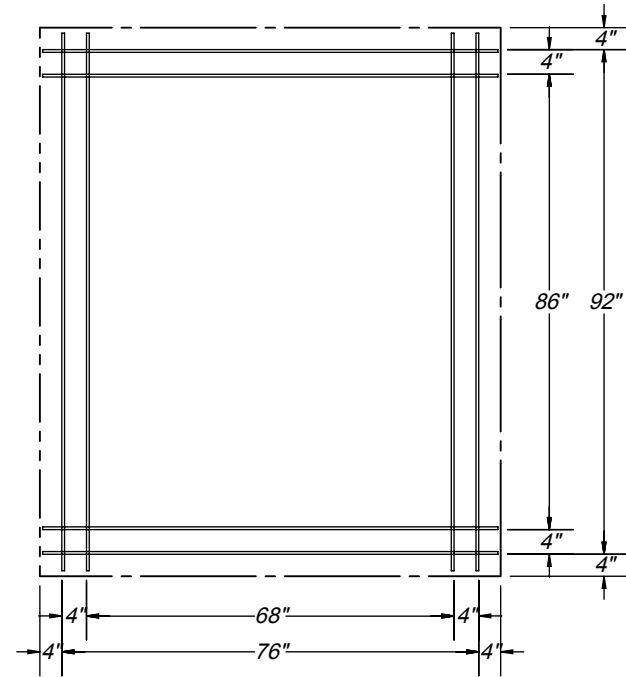
Architect Drawings SKU: FM2G180-GOK

Revision 04/08/2016 Sheet: 1 of 3

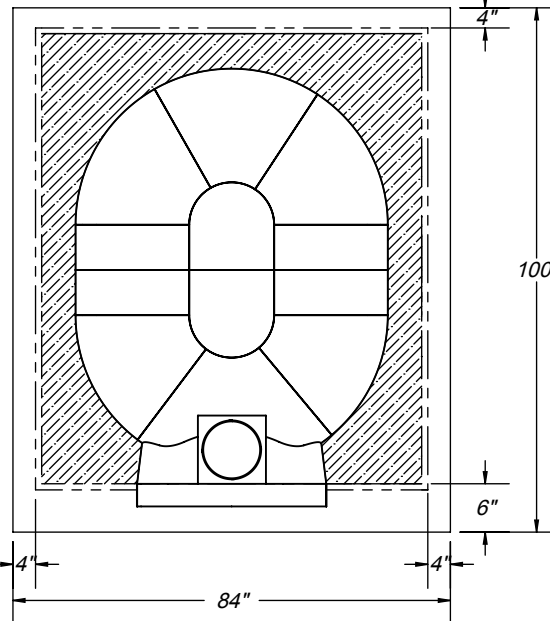
**ISO View**



**Top View**



**Modena2G 180G  
oven stand footprint**



**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:**

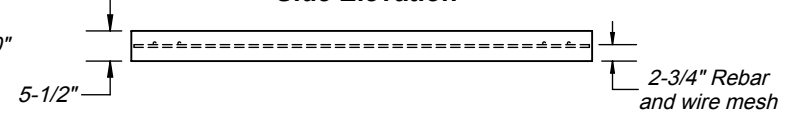
Minimum 8" wider than oven stand and hearth;

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.

**Side Elevation**



For more information: [www.fornobravo.com](http://www.fornobravo.com)

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**Modena2G 180G**

Pizza Oven Pad

Architect Drawings



Intertek

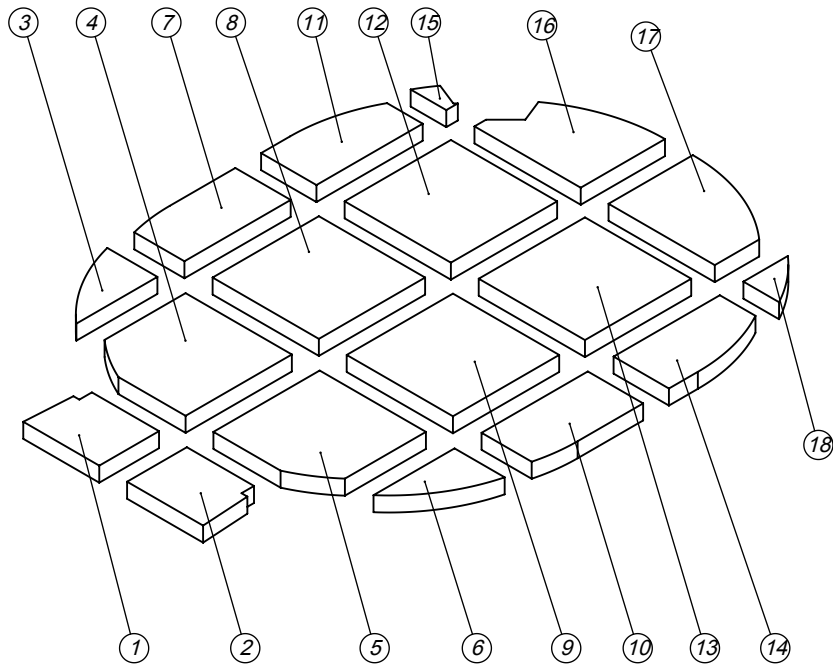


Intertek

Revision 04/08/2016

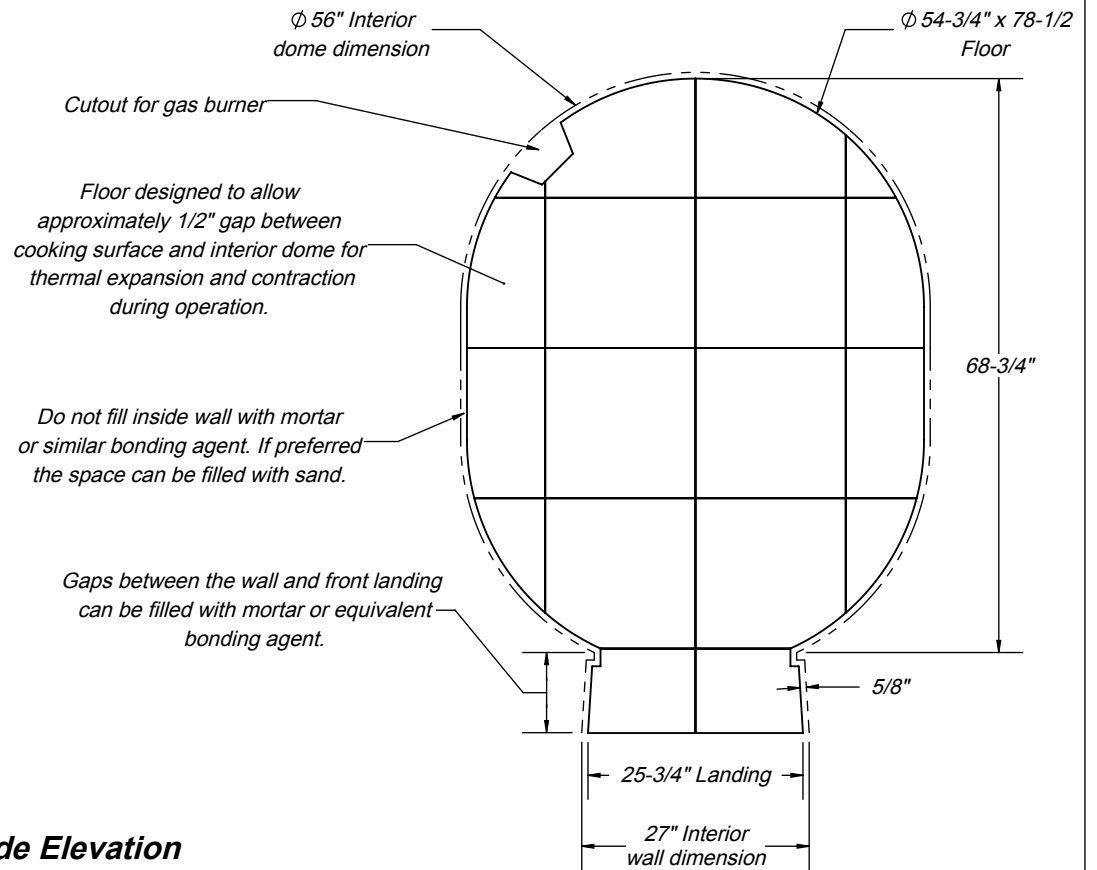
Sheet: 2 of 3

**ISO View**

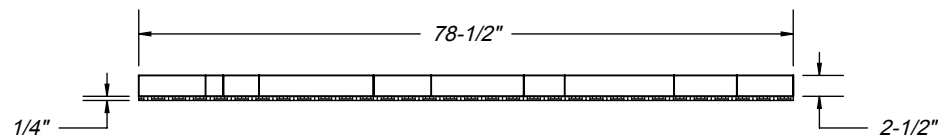


When ordering replacement tiles reference tile number and pizza oven model.

**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](http://www.fornobravo.com)

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



**Modena2G 180G**

Pizza Oven Floor Tile Layout

Architect Drawings

SKU: FM2G180-GOK

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Sheet: 3 of 3

