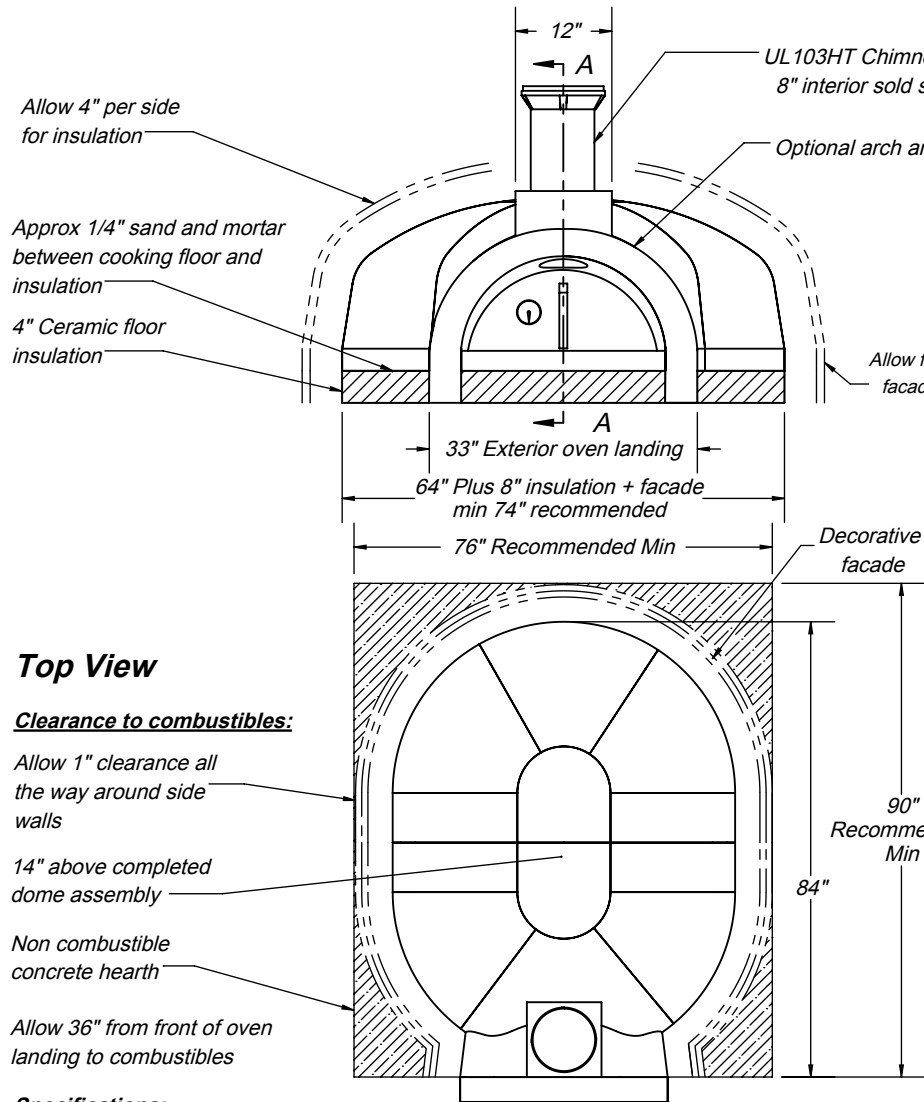
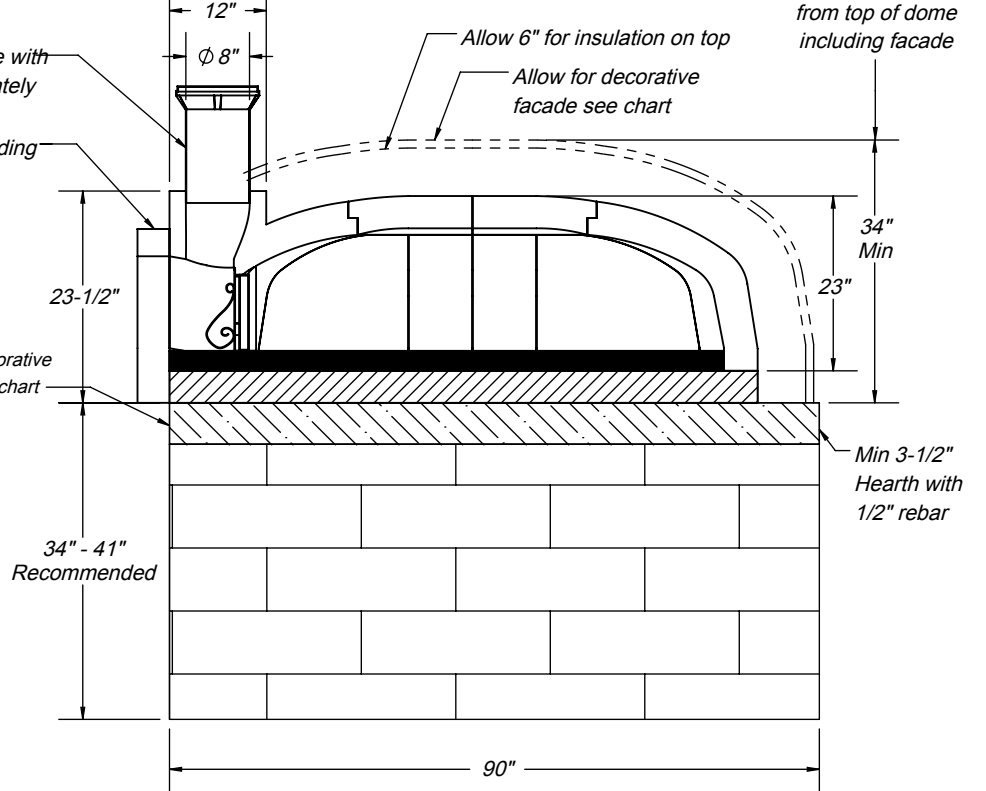


### Front View



### 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: 3650 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	
<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>		

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

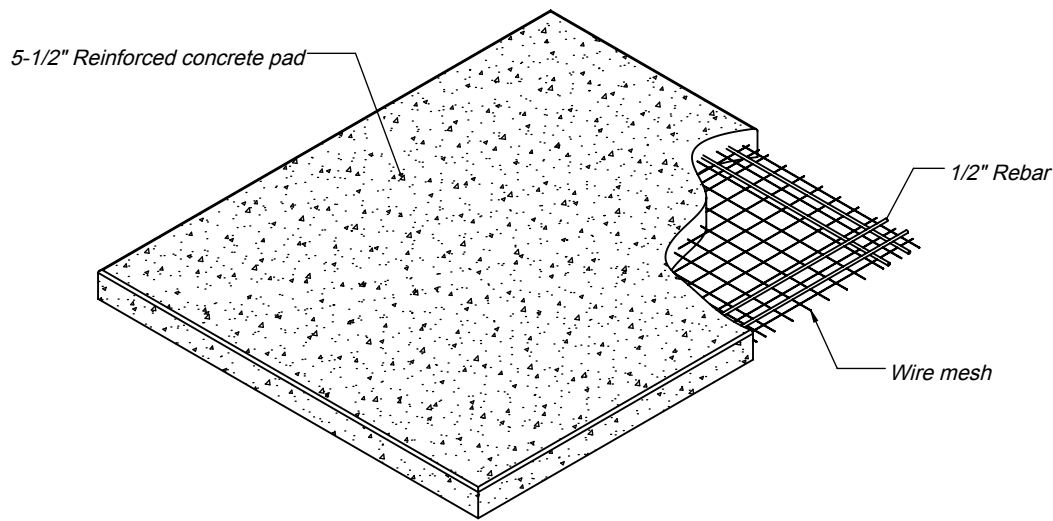
**FORNO BRAVO®**  
THE WORLD'S FINEST PIZZA OVENS

**Modena2G 180W**  
Wood Fired Pizza Oven

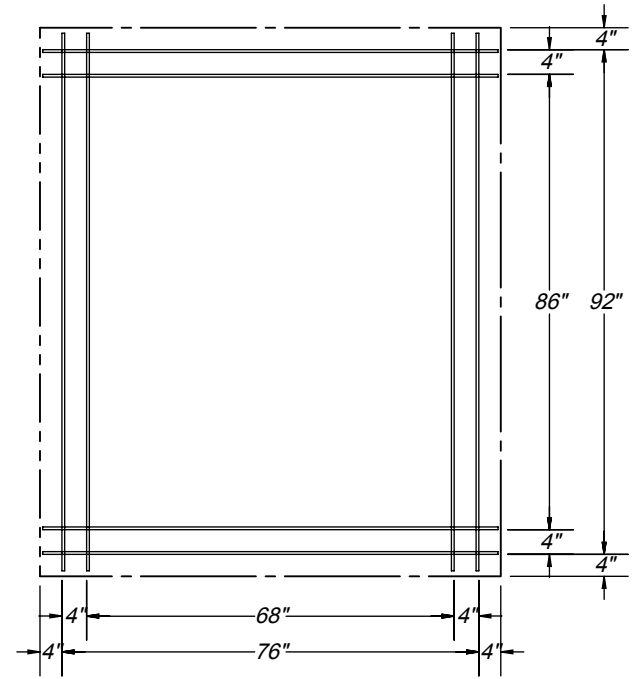
Architect Drawings SKU: FM2G180-WOK

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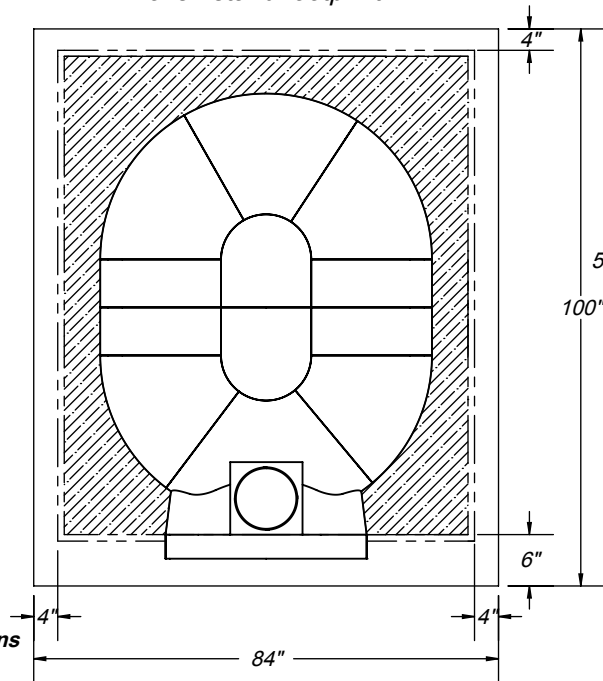
**ISO View**



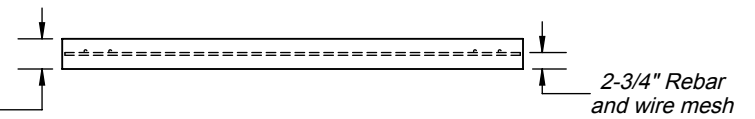
**Top View**



**Modena2G 180W  
oven stand footprint**



**Side Elevation**



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

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



**Modena2G 180W**  
Pizza Oven Pad  
Architect Drawings



Intertek

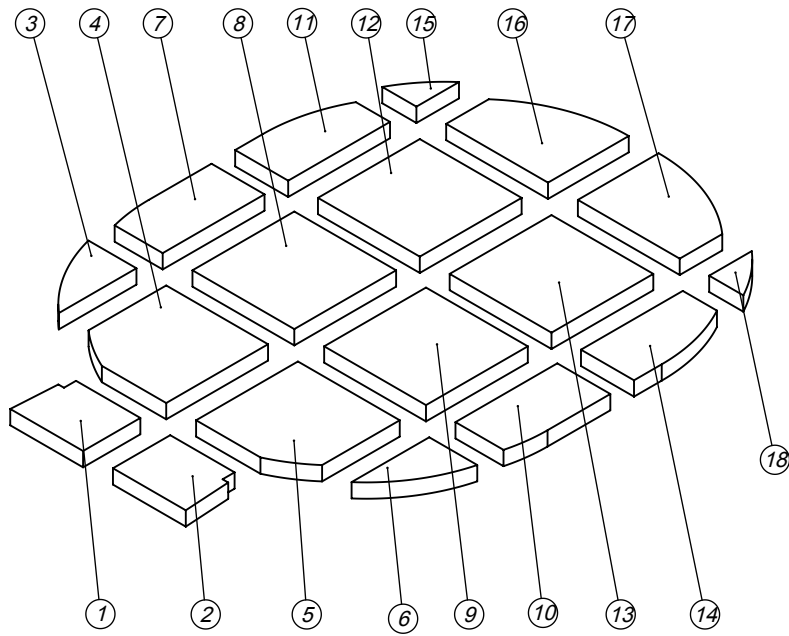


Intertek

Revision 04/08/2016

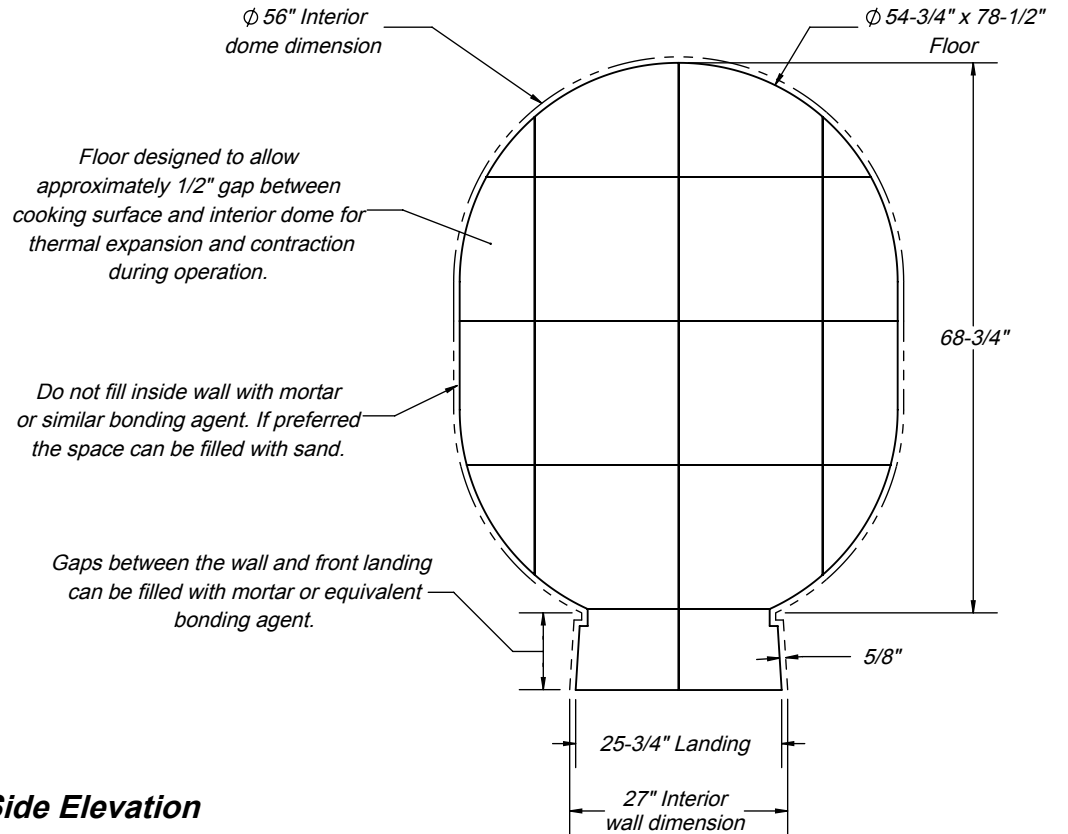
Sheet: 2 of 3

**ISO View**

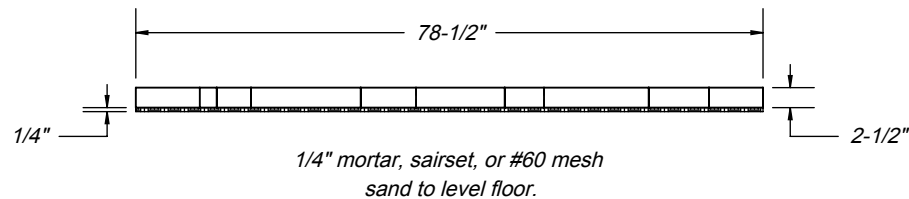


When ordering replacement tiles reference tile number and oven model.

**Top View**



**Side Elevation**



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

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



**Modena2G 180W**

Pizza Oven Floor Tile Layout

Architect Drawings

SKU: FM2G180-WOK

Revision 04/08/2016

Sheet: 3 of 3

