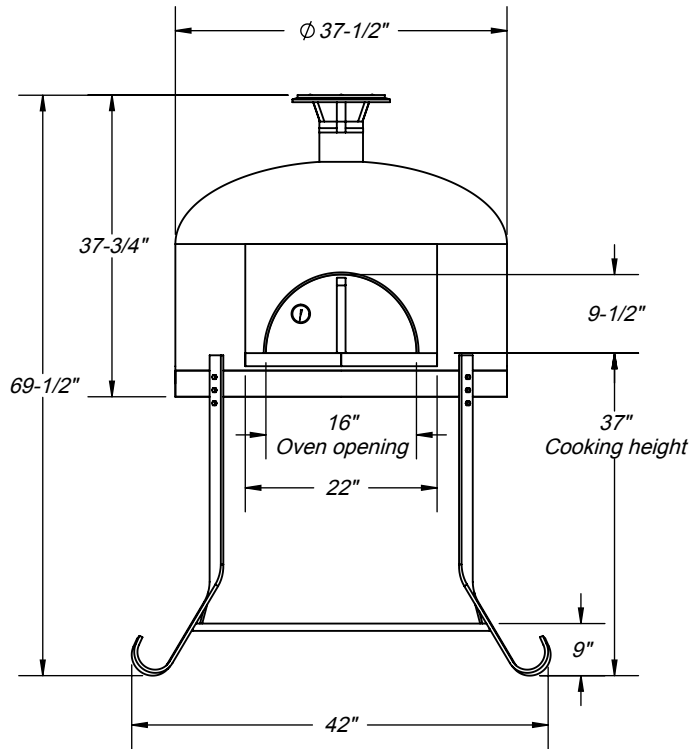


**Front View**



**Clearance to combustibles:**

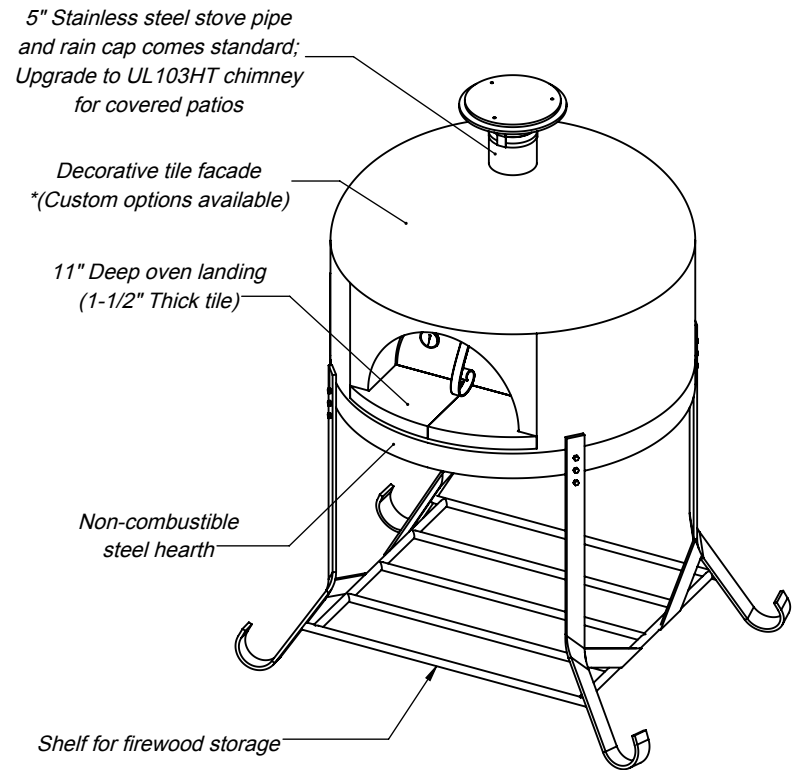
- 1" clearance all the way around side walls;
- 14" above completed dome assembly;
- 30" side clearance from door opening;
- 36" from front of oven landing;
- Non-combustible hearth.

**Specifications:**

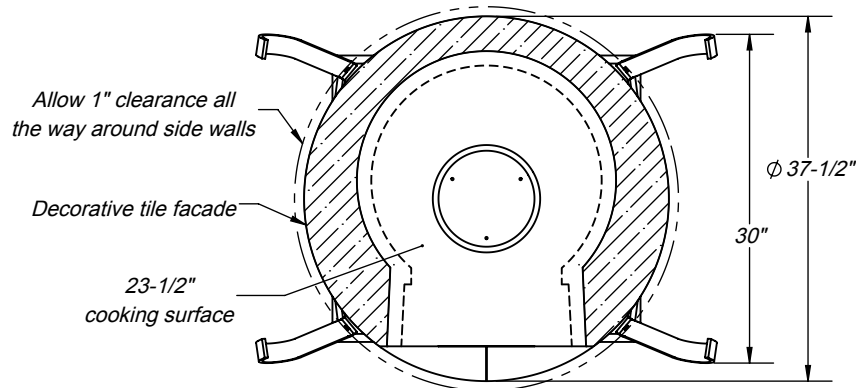
- Wood fuel;
- Available with or without stand;
- Stainless steel stove pipe with 5" interior and rain cap comes standard;
- Crate ships 46"W x 49"D x 58"H;
- Oven and stand weight: 800 lbs..

**WARNING:**  
**READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.**

**ISO View**



**Top View**



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

Installation guide: [www.fornobravo.com/PDF/Primavera-operation.pdf](http://www.fornobravo.com/PDF/Primavera-operation.pdf)

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

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

**Napolino 60**

Wood Fired Pizza Oven w/ Stand

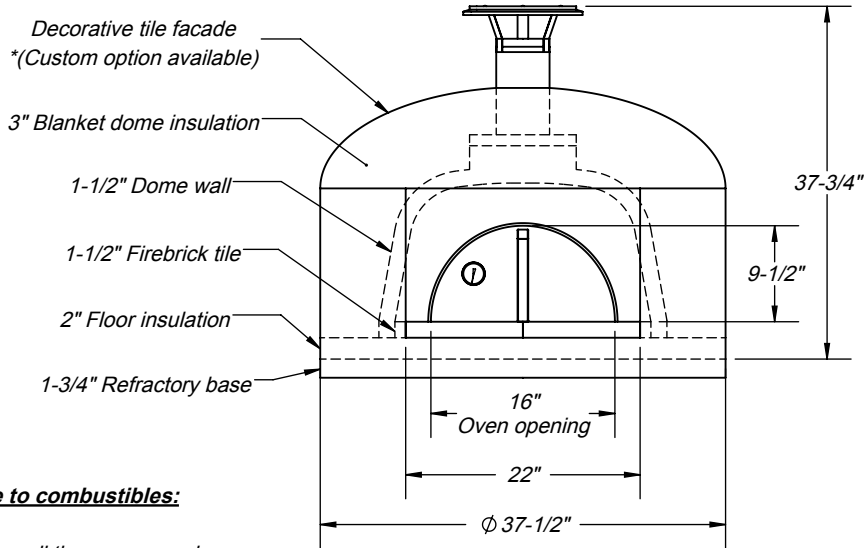
Architect Drawings

SKU: FNO60

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### Front View



#### Clearance to combustibles:

- 1" clearance all the way around side walls;
- 14" above completed dome assembly;
- 30" side clearance from door opening;
- 36" from front of oven landing;
- Non-combustible hearth.

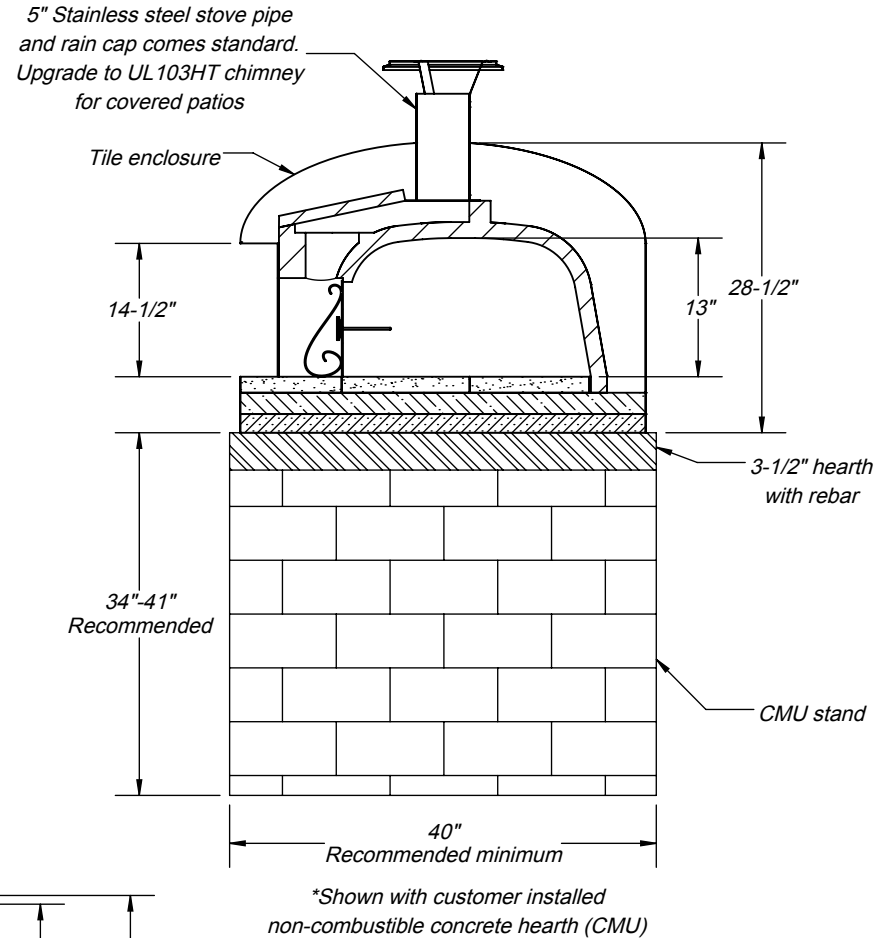
#### Specifications:

- Wood fuel;
- Shown without stand;
- Stainless steel stove pipe with 5" interior and rain cap comes standard.
- Crate ships 46"W x 49"D x 49"H;
- Oven and stand weight: 800 lbs..

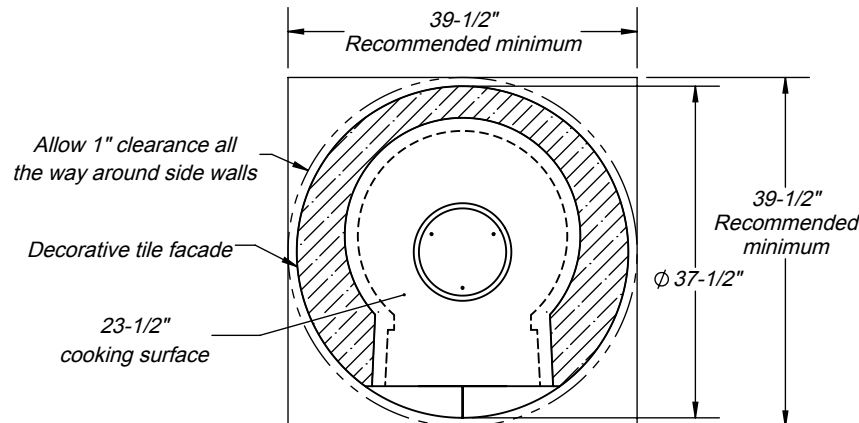
#### WARNING:

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### Side Elevation



### Top View



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Installation guide: [www.fornobravo.com/PDF/Primavera-operation.pdf](http://www.fornobravo.com/PDF/Primavera-operation.pdf)

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THE WORLD'S FINEST PIZZA OVENS

**Napolino 60 NS**

Wood Fired Pizza Oven w/o Stand

Architect Drawings

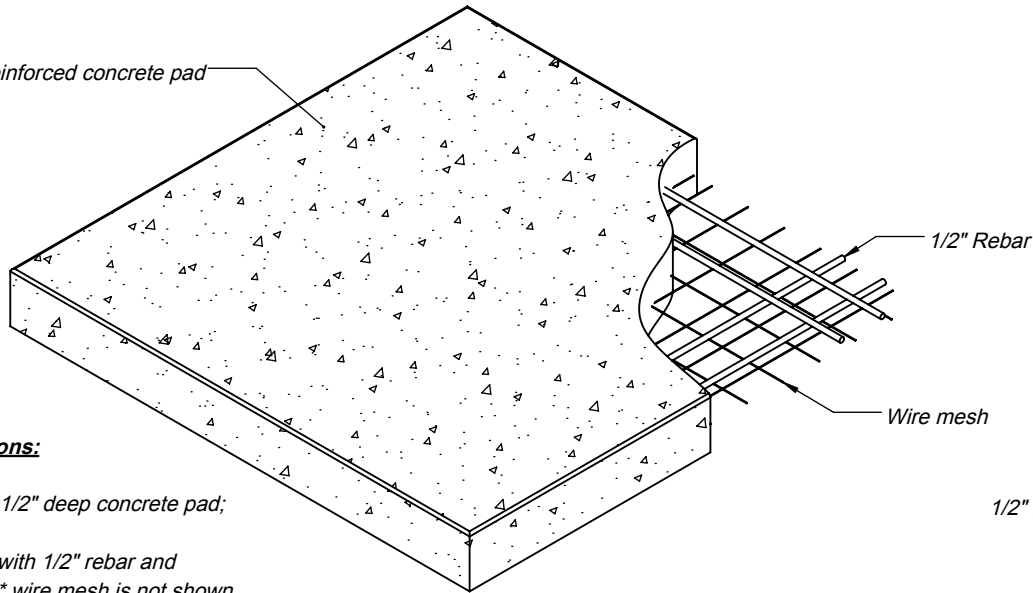
SKU: FNO60-NS

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**ISO View**

5-1/2" Reinforced concrete pad



1/2" Rebar

Wire mesh

**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;

\*CMU stand requires a minimum cement foundation pad of 48"W x 50"L

**Slab dimensions:**

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

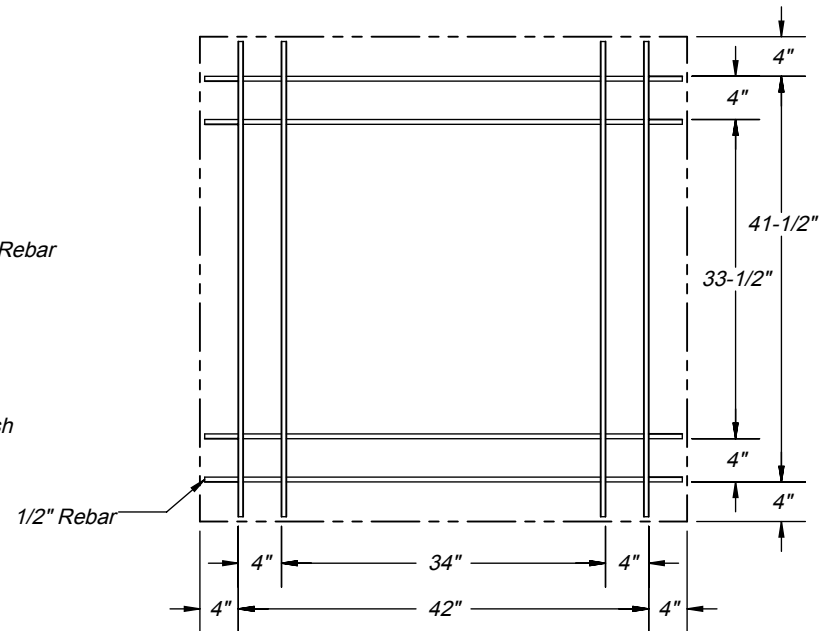
Finished slab should be 2" to 3" above ground level;

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.

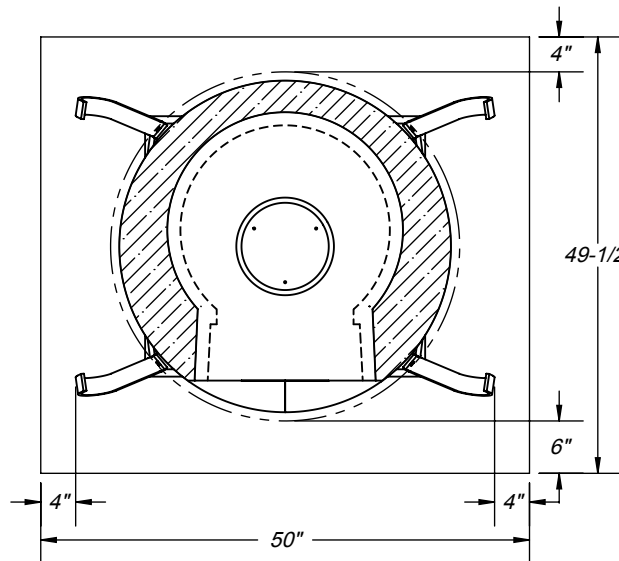
**WARNING:**

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

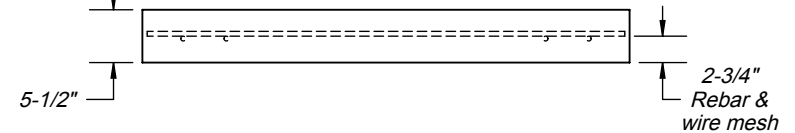
**Top View**



**Napolino 60  
oven stand footprint**



**Side Elevation**



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

Installation guide: [www.fornobravo.com/PDF/Primavera-operation.pdf](http://www.fornobravo.com/PDF/Primavera-operation.pdf)

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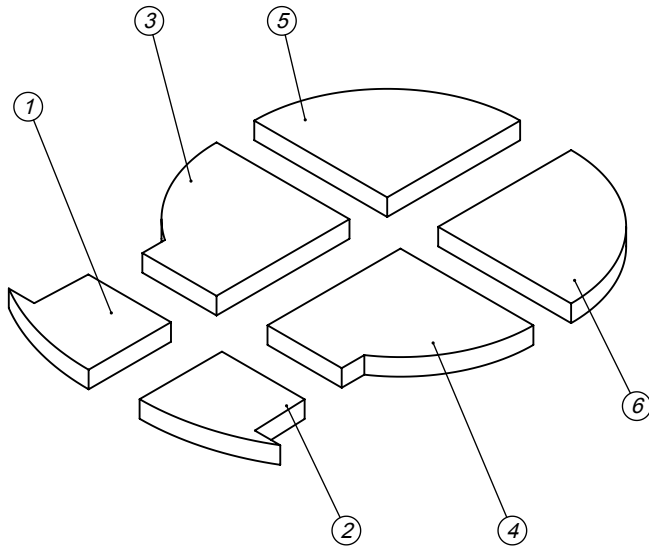


**Napolino 60**  
Wood Fired Pizza Oven Pad  
Architect Drawings

Revision 09/08/16

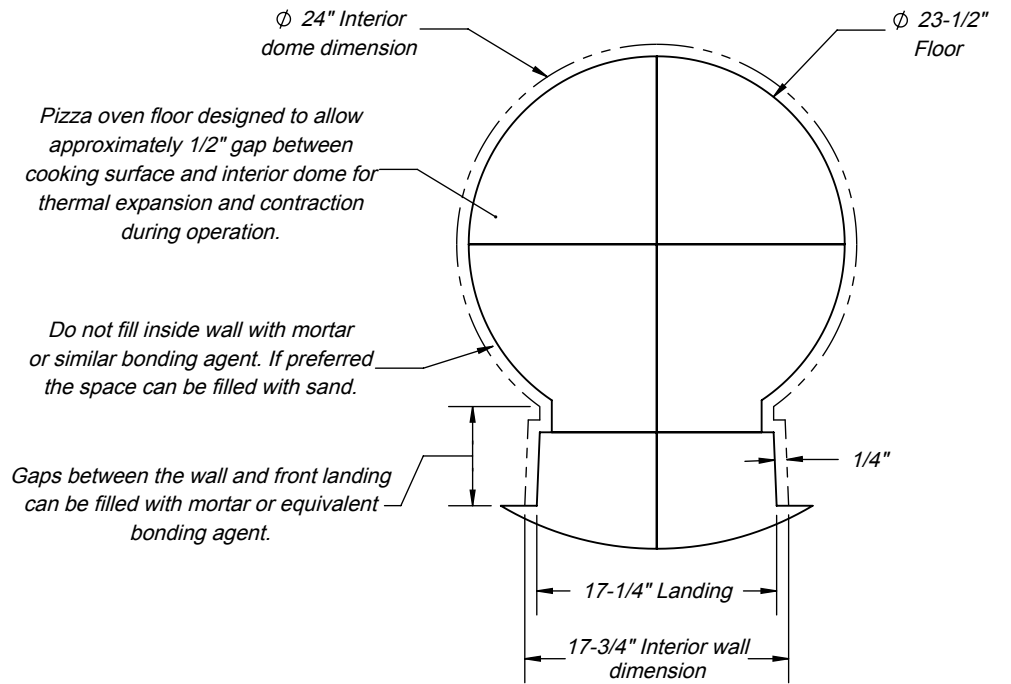
Sheet: 3 of 4

### ISO View

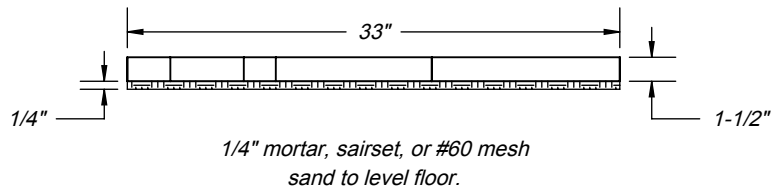


When ordering replacement tiles, reference tile number, oven model and purchase date.

### Top View



### Side Elevation



### Specifications:

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

**WARNING:**  
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