

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;

Terracotta flue comes standard; Stainless steel flue *(optional)

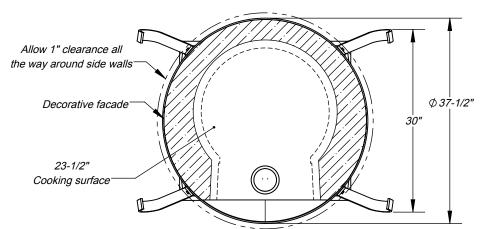
Crate ships 46"W x 49"D x 52"H; Oven and stand weight: 1010 lbs..

5

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



For more information: www.fornobravo.com Installation guide: www.fornobravo.com/PDF/Primavera-operation.pdf



Primavera 60

Wood Fired Pizza Oven w/ Stand

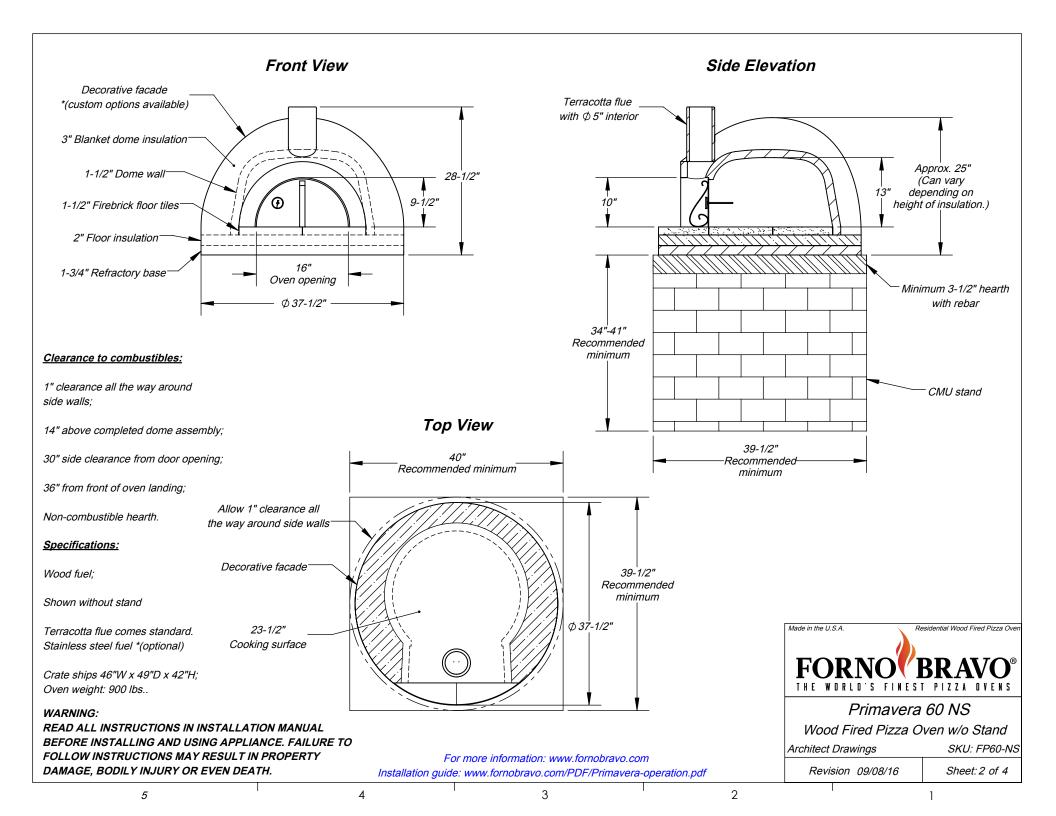
Architect Drawings

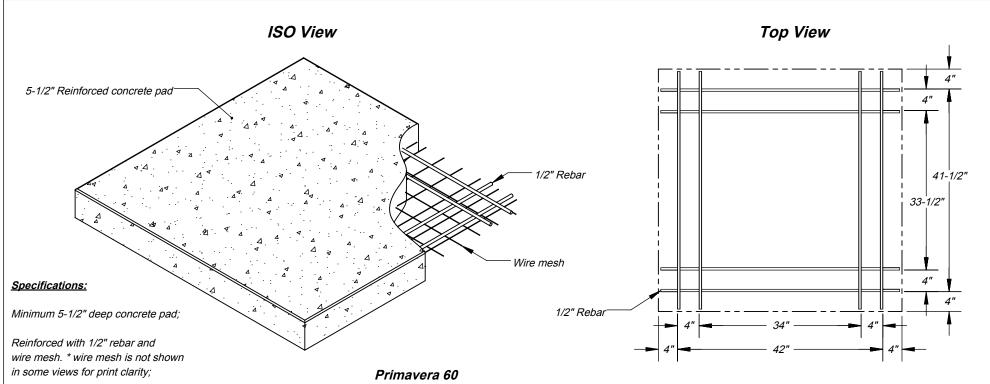
SKU: FP60

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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.

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Primavera 60 oven stand footprint

5-1/2"

49-1/2"

FORNO BRAVO®

THE WORLD'S FINEST PIZZA DVENS

Primavera 60

Wood Fired Pizza Oven Pad
Architect Drawings

Revision 09/08/2016

Side Elevation

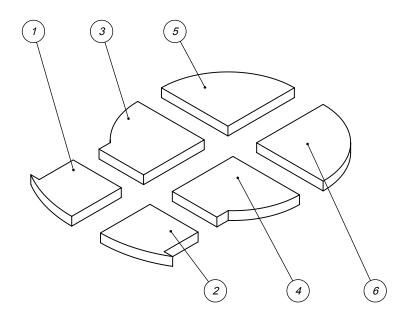
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2-3/4" Rebar & wire mesh

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ISO View

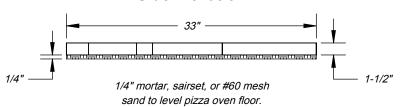


When ordering replacement tiles, reference tile number, pizza oven model and purchase date

Ø 24" Interior Ø 23-1/2" dome dimension Floor Pizza oven floor designed to allow approximately 1/2" gap between cooking surface and interior dome for thermal expansion and contraction during operation. Do not fill inside wall with mortar or similar bonding agent. If preferredthe space can be filled with sand. Gaps between the wall and front landing can be filled with mortar or equivalent bonding agent. 17-1/4" Landing 17-3/4" Interior wall

Top View

Side Elevation



Specifications:

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

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Primavera 60

Pizza Oven Floor Tile Layout

Architect Drawings

Revision 09/08/16

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