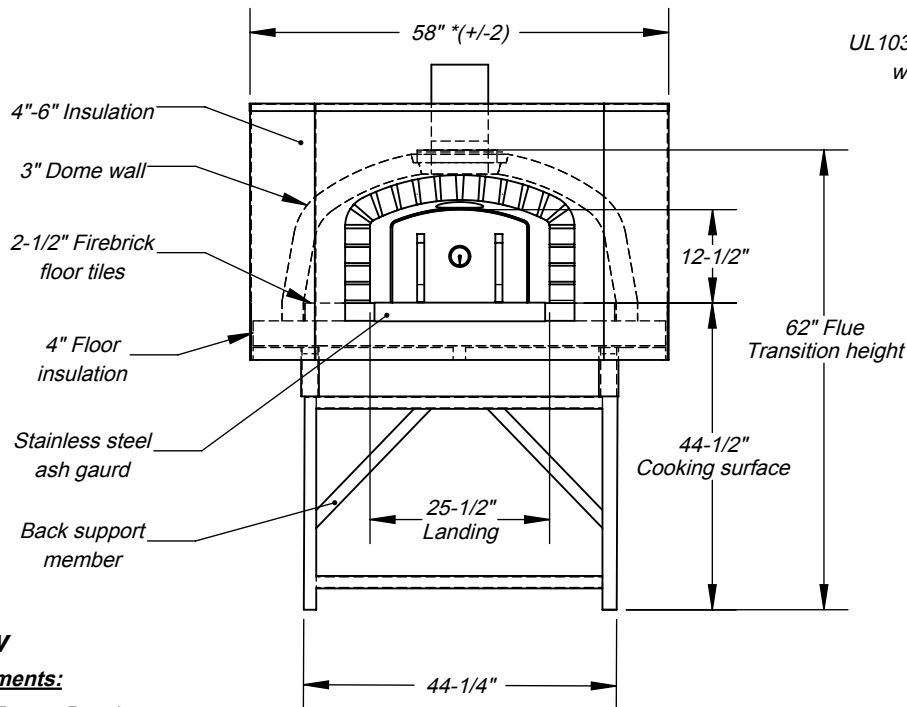
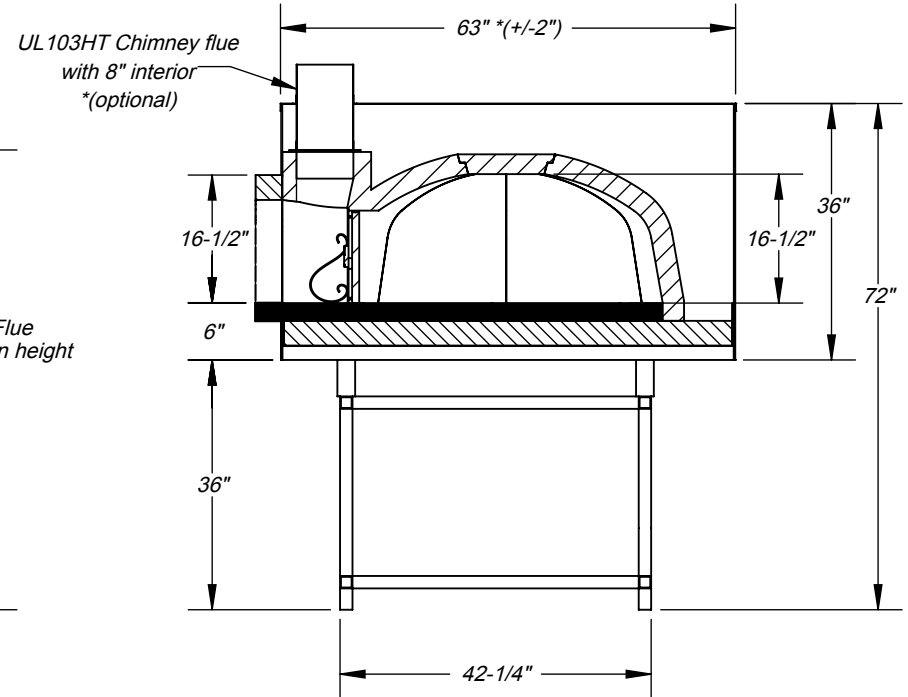


### Front View



### Side Elevation



### SECTION A-A

Shown with non combustible metal hearth

### Top View

#### Gas Requirements:

Refer to Gas Burner Drawing for air, & access requirements

#### Clearance to combustibles:

Allow 1" clearance all the way around side walls

14" above completed dome assembly

30" Side clearance from door opening

Allow 36" from front of oven landing to combustibles

Non combustible concrete hearth

#### Specifications:

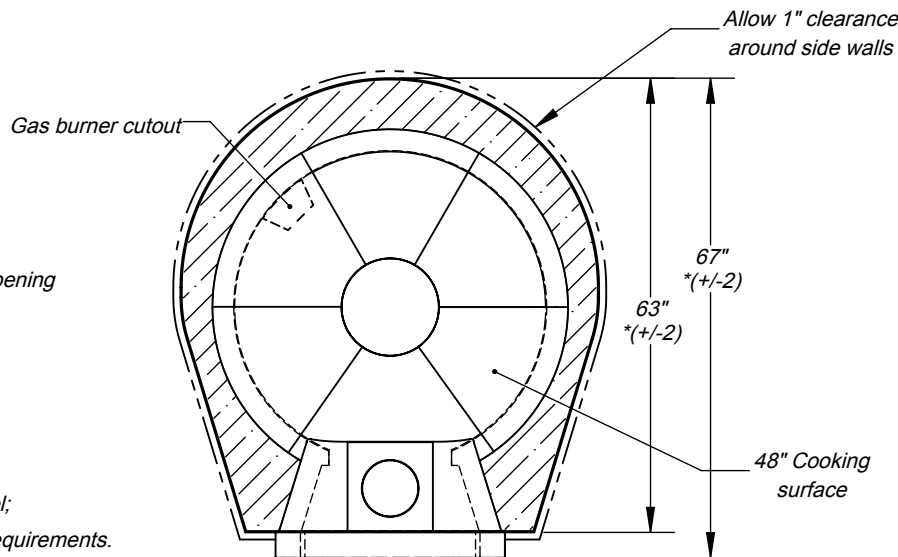
Wood, liquid gas or propane fuel;

Check local codes for venting requirements.

Product UL listed for UL 103HT direct vent, Grease Duct or Type 1 Hood;

Crate ships 68"W x 71"D x 84"H, Oven weight: 3090 lbs.

**Fork truck or dock access required upon delivery.**



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



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

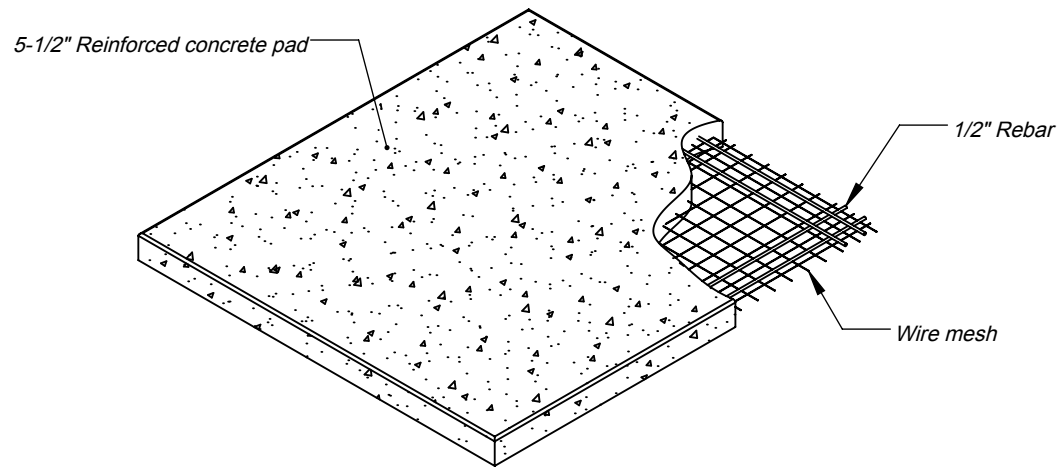
**FORNO BRAVO®**  
THE WORLD'S FINEST PIZZA OVENS

**Professionale 110G**  
Gas Fired Oven

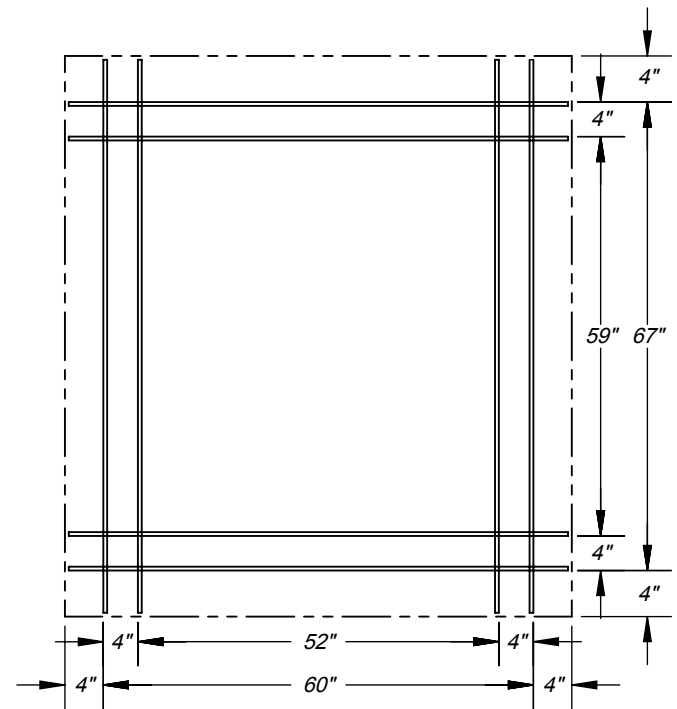
Architect Drawings SKU: FPRO110-GKD/GFA

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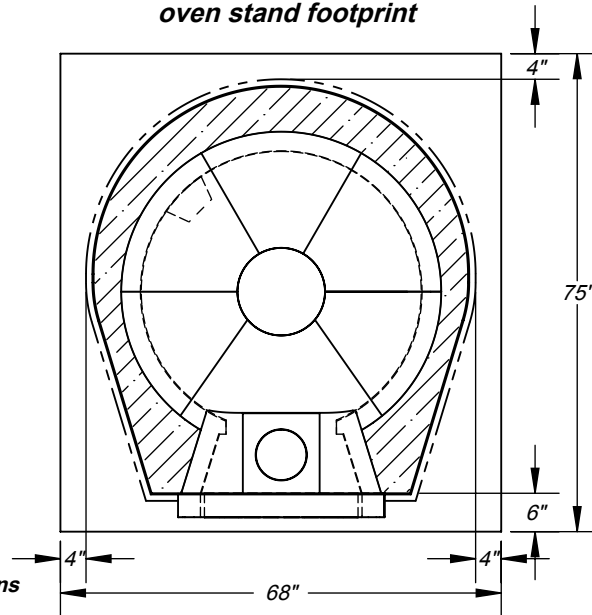
**ISO VIEW**



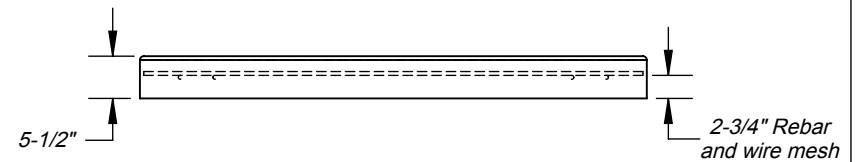
**Top View**



**Professionale 110G  
oven stand footprint**



**Side Elevation**



**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 ovenstand 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 Gas Fired Pizza Oven



**Professionale 110G**

Pizza Oven Pad

Architect Drawings



Intertek

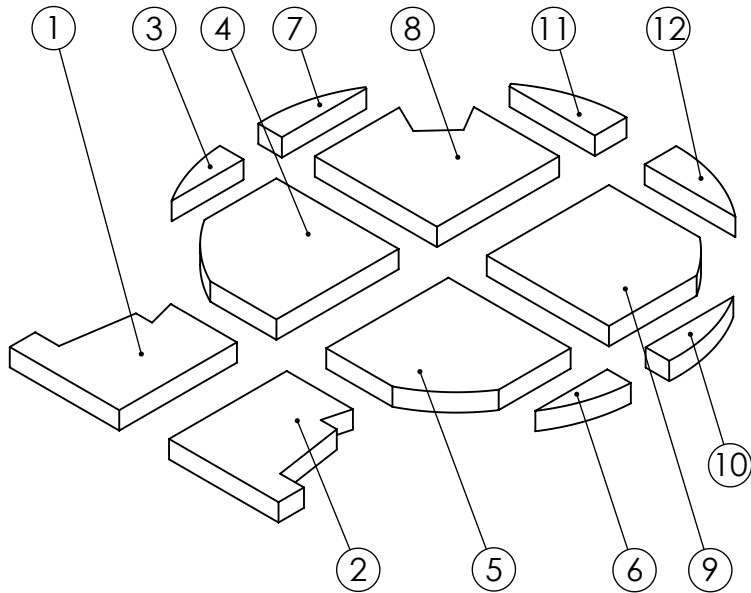


Intertek

Revision 03/31/2016

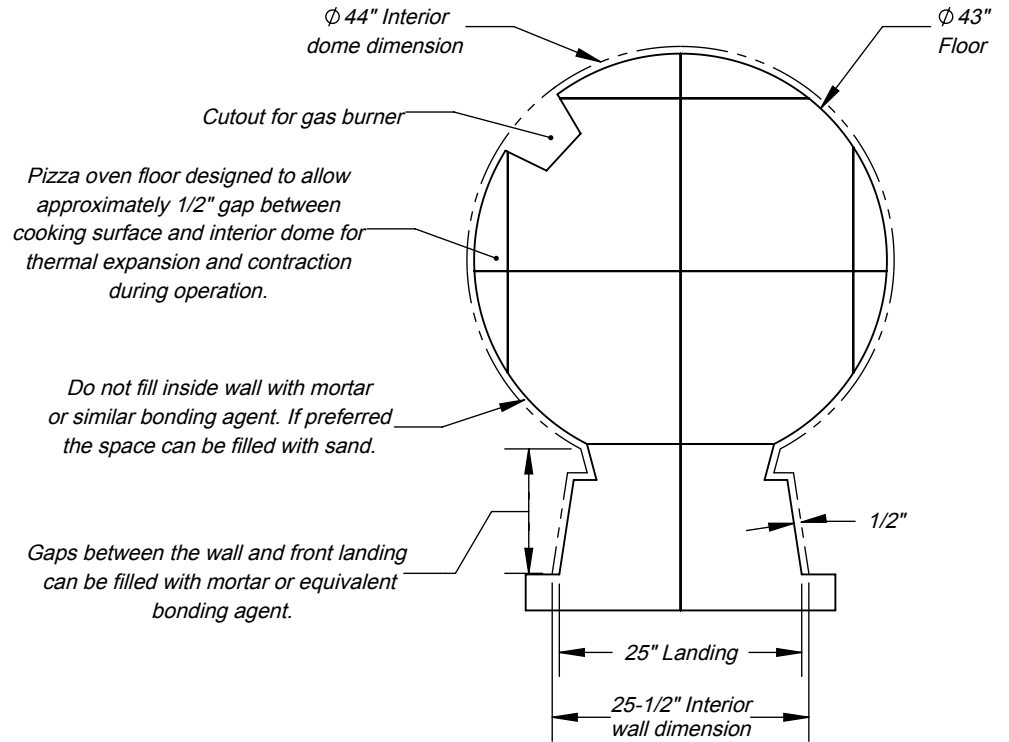
Sheet: 2 of 3

**ISO View**

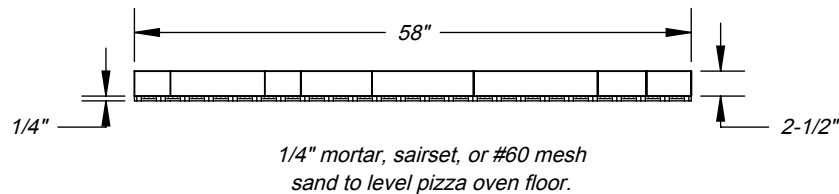


When ordering replacement tiles reference tile number and pizza oven model.

**Top View**



**Side Elevation**



**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

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Pizza Oven Floor Tile Layout  
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