**Professionale 110G**  
Gas Fired Oven

**Architect Drawings**  
SKU: FPRO110-GKD/GFA

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**Specifications:**
- Wood, liquid gas or propane fuel;
- Check local codes for venting requirements.
- Product UL listed for UL103HT 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

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**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

**Top View**
- 4"-6" Insulation
- 3" Dome wall
- 2-1/2" Firebrick floor tiles
- 4" Floor insulation
- Stainless steel ash guard
- Back support member

**Side Elevation**
- 63" *(+/-2)"
- 67" *(+/-2)"
- 48" Cooking surface

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**Section A-A**
- UL103HT Chimney flue with 8" interior *(optional)*
- Showed with non combustible metal hearth

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Fork truck or dock access required upon delivery.

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Revision 03/31/2016  
Sheet: 1 of 3
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

Professionale 110G
oven stand footprint

ISO VIEW

1/2" Rebar

Wire mesh

Top View

Side Elevation

2-3/4" Rebar and wire mesh

Professionale 110G
Pizza Oven Pad
Architect Drawings

Revision 03/31/2016 Sheet: 2 of 3
Specifications:

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

Use 1/4" mortar, sarsset, or #60 mesh sand to level the pizza oven floor.

No more than 3/8" filler around landing or door may not fit.