**Top View**

**Clearance to combustibles:**
- Allow 1" clearance all the way around side walls;
- 14" clearance above completed dome assembly;
- 30" Side clearance from door opening;
- 36" clearance from front landing;
- Non combustible metal hearth;

**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 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
**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
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 preferred the space can be filled with sand.

Gaps between the wall and from landing can be filled with mortar or equivalent bonding agent.

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.