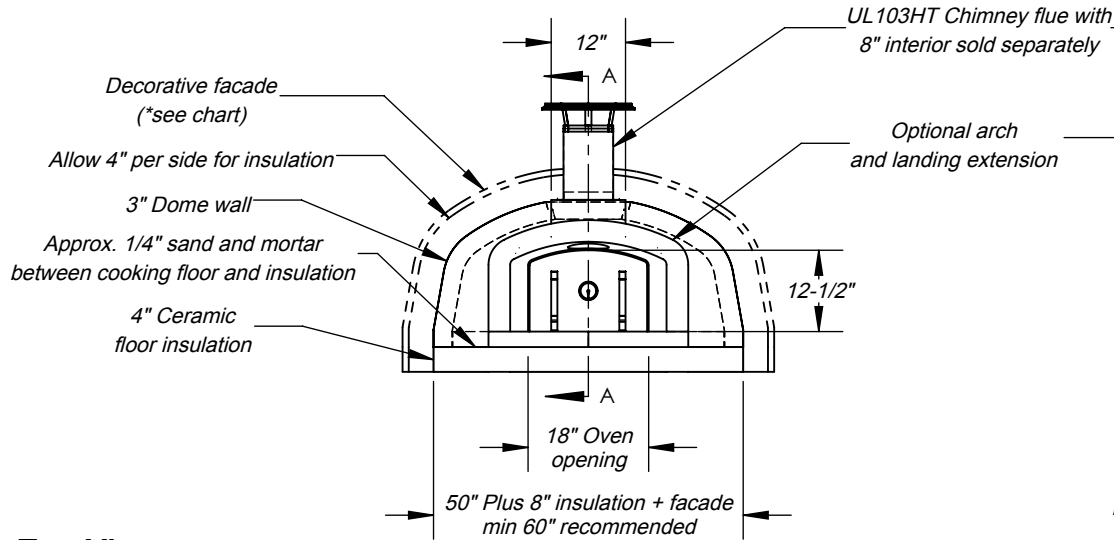
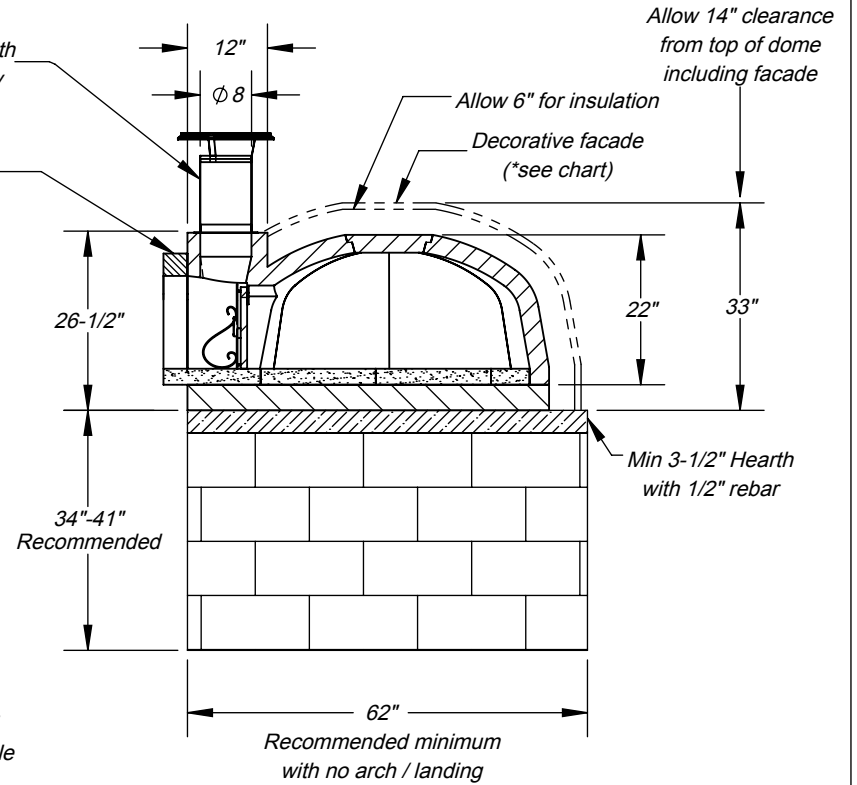


Front View



Side Elevation



Top View

Gas Requirements:

Refer to Gas Burner Drawing for air and access requirements

Gas burner cutout

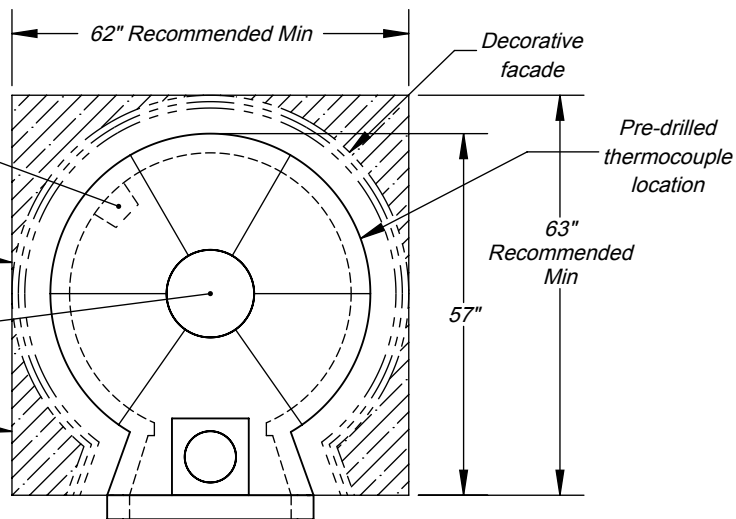
Clearance to combustibles:

Allow 1" clearance all the way around side walls

14" above completed dome assembly

Non combustible concrete hearth

Allow 36" from front of oven landing to combustibles



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 48"W x 52"D x 62"H;

Approx weight 2085 lbs.

Lift gate service provided.



Decorative Facade Allowances	Depth	Width
Brick Arch	Usually 5"	N/A
Brick Landing	Usually 8"	Preference
Stucco	Approx. 1"	Approx. 2"
Tile	Approx. 1"	Approx. 2"
Stone/Brick Veneer	Check Material Spec.	
Brick or Masonary non veneer	Check Material Spec.	
UL-2162, UL-737, CAN/CGA-1.8, ANSI-Z83.11 Listed		
For more information: www.fornobravo.com		

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



Professionale 110G
Gas Fired Pizza Oven

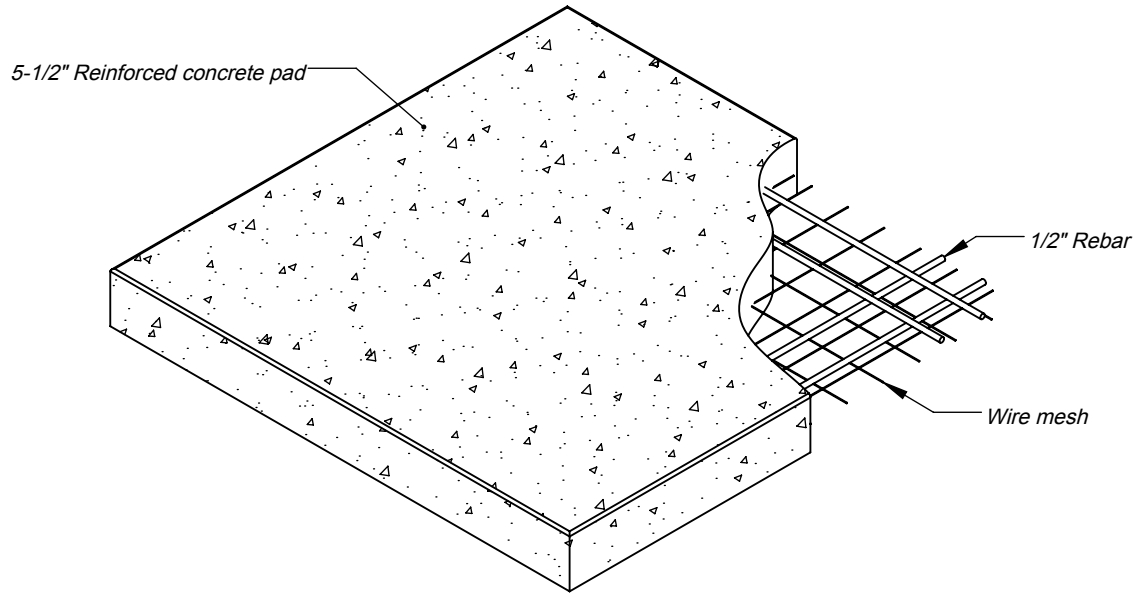
Architect Drawings

SKU: FPRO110-GOK

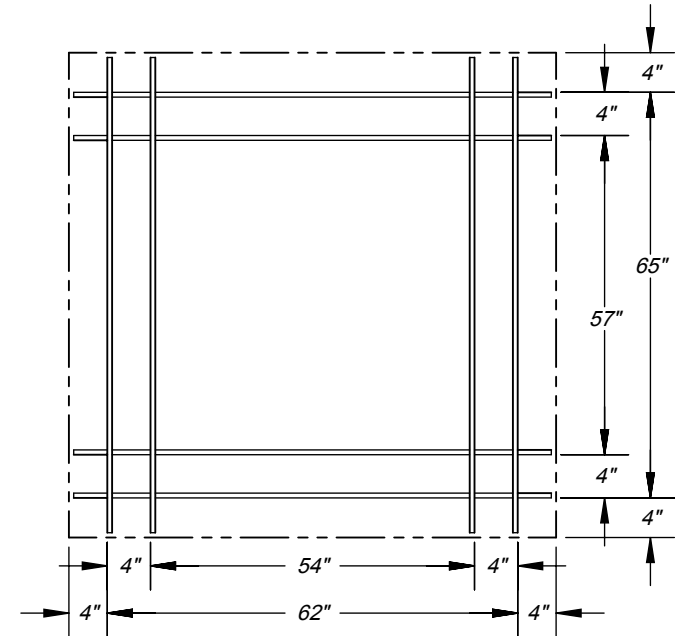
Revision 05/10/2016

Sheet: 1 of 3

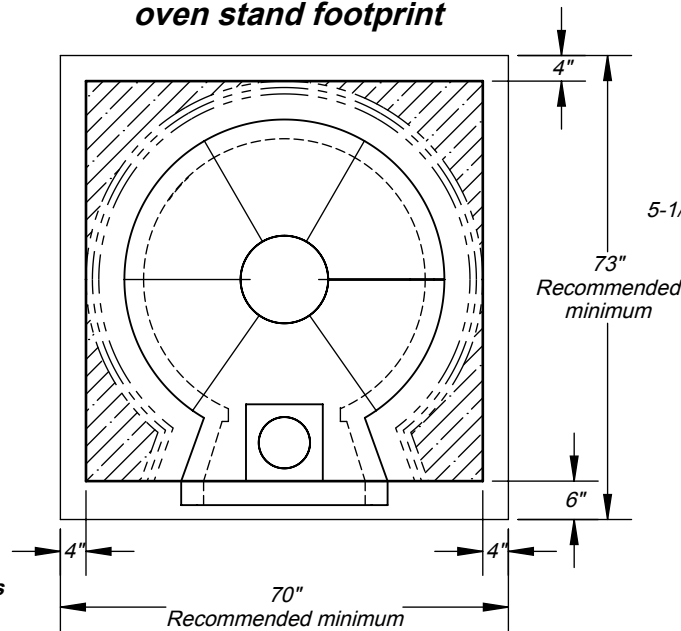
ISO View



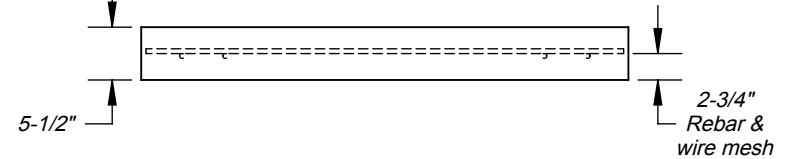
Top View



**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 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.

For more information: www.fornobravo.com

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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Professionale 110G

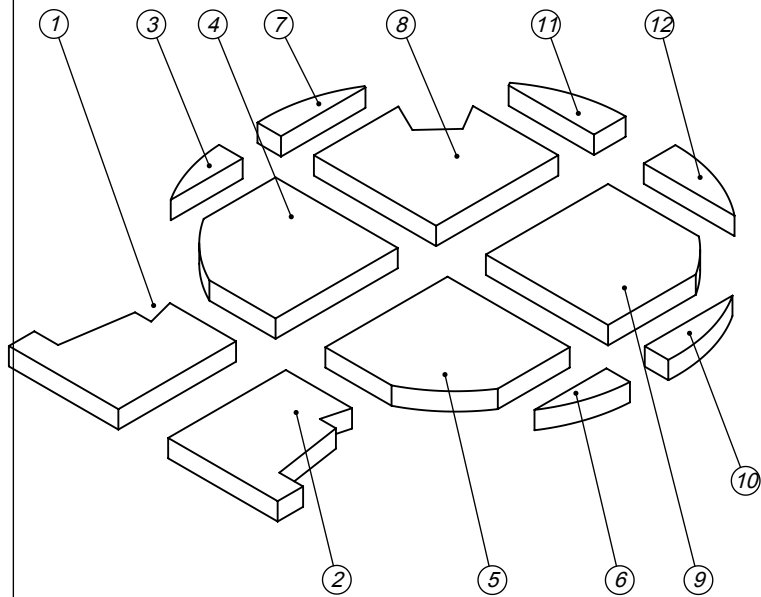
Pizza Oven Pad

Architect Drawings

Revision 05/10/2016

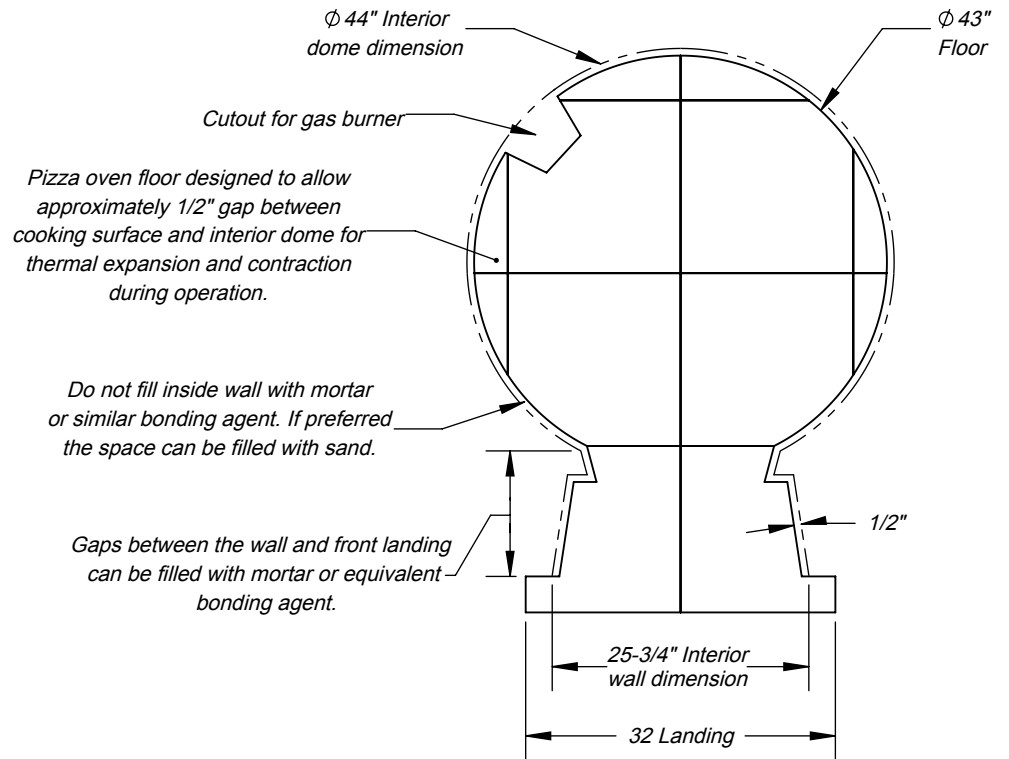
Sheet: 2 of 3

ISO View

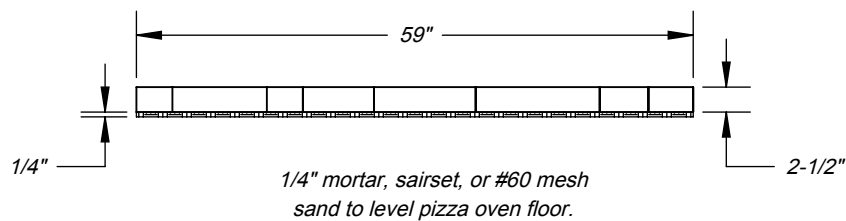


When ordering replacement tiles reference tile number and pizza oven model.

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

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Professionale 110G
 Pizza Oven Floor Tile Layout

Architect Drawing SKU: FPRO110-GOK

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