**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 UL103HT 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.

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**Side Elevation**

UL 103HT Chimney flue with 8" interior sold separately

Optional arch and landing extension

---

**SECTION A-A**

Shown with non combustible concrete hearth

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**Decorative Facade Allowances**

<table>
<thead>
<tr>
<th>Material</th>
<th>Depth</th>
<th>Width</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brick Arch</td>
<td>Usually 5&quot;</td>
<td>N/A</td>
</tr>
<tr>
<td>Brick Landing</td>
<td>Usually 8&quot;</td>
<td>Preference</td>
</tr>
<tr>
<td>Stucco</td>
<td>Approx. 1&quot;</td>
<td>Approx. 2&quot;</td>
</tr>
<tr>
<td>Tile</td>
<td>Approx. 1&quot;</td>
<td>Approx. 2&quot;</td>
</tr>
<tr>
<td>Stone/Brick Veneer</td>
<td>Check Material Spec.</td>
<td></td>
</tr>
<tr>
<td>Brick or Masonary non veneer</td>
<td>Check Material Spec.</td>
<td></td>
</tr>
</tbody>
</table>

- 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-G0K
Revision 05/10/2016 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 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
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.