**Front View**

- Decorative facade (*see chart*)
- Allow 4" per side for insulation
- 3" Dome wall
- Approx. 1/4" sand and mortar between cooking floor and insulation
- 4" Ceramic floor insulation

**Top View**

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

**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 48"W x 54"D x 62"H;
- Approx weight 2085 lbs.;
- Lift gate service provided.

**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

<table>
<thead>
<tr>
<th>Decorative Facade Allowances</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 Masonry non veneer</td>
<td>Check Material Spec.</td>
<td></td>
</tr>
</tbody>
</table>

*Made in the U.S.A.*

**Commercial Wood Fired Pizza Oven**

**Professionale 110W**

Wood Fired Pizza Oven

**Certifications:**
- UL-2162, UL-737, CAN/CGA-1.8, ANSI-Z83.11 Listed
- For more information: www.fornobravo.com

**Architect Drawings**

- SKU: FPRO110-WOK
- 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](http://www.fornobravo.com)*
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.