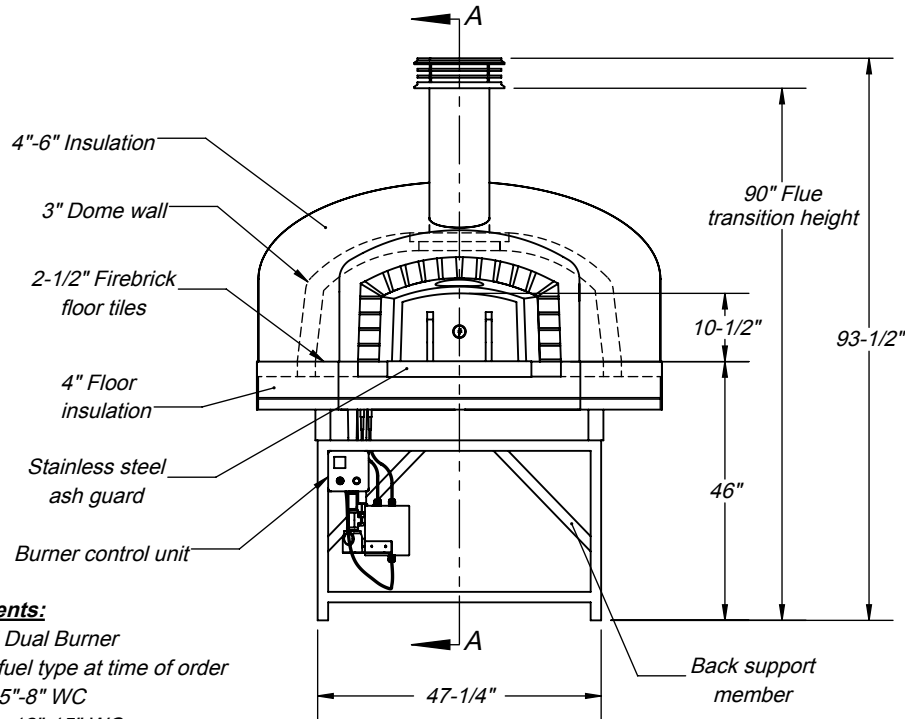
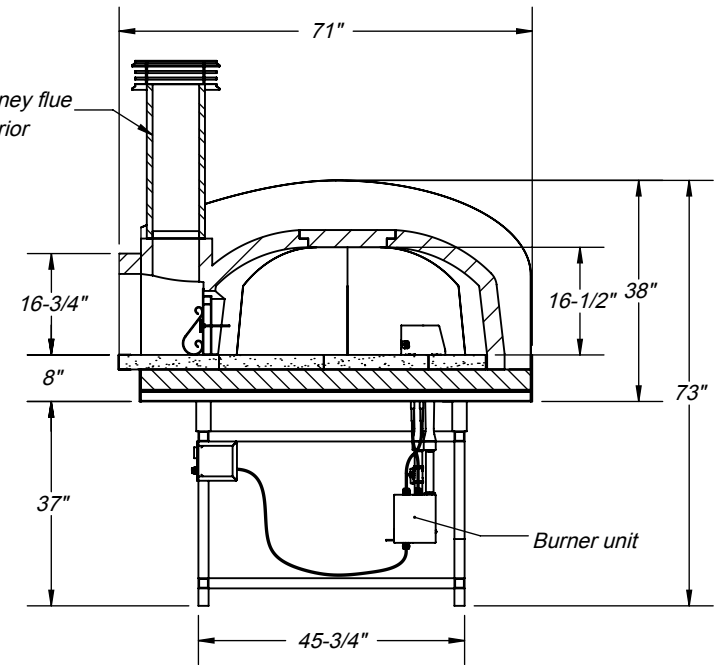


Front View



Side Elevation



SECTION A-A

Shown with non combustible metal hearth

Gas Requirements:

- 125,000 BTU Dual Burner
- Must specify fuel type at time of order
- Natural Gas: 5"-8" WC
- Propane (LP): 12"-15" WC
- 120 VAC with 20 Amp service
- Refer to [install manual](#) for proper airflow

Clearance to combustibles:

Allow 1" clearance all the way around side walls;
 14" above completed dome assembly;
 Allow 36" from front of oven landing to combustibles;
 Non combustible concrete hearth.

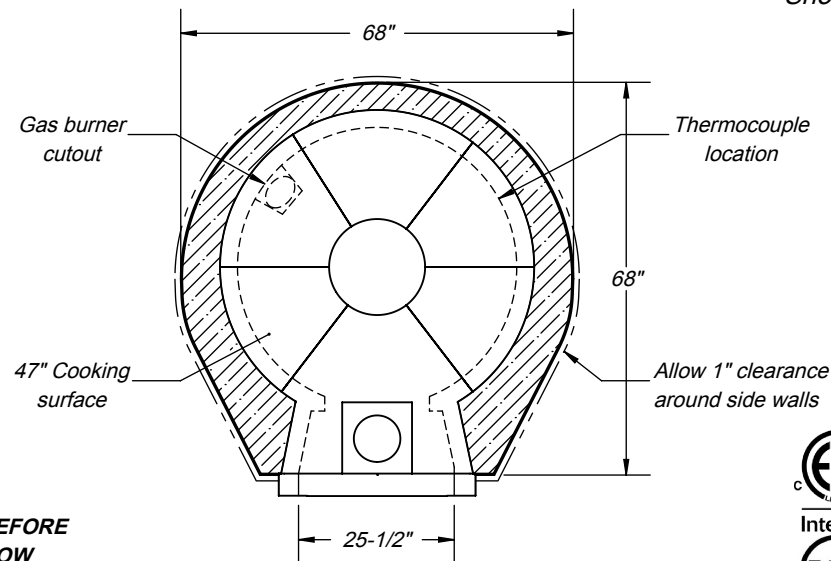
Specifications:

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 77"W x 79"D x 84"H, Oven weight: 4000 lbs..

WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

Top View



For more information: www.fornobravo.com

Installation guide: www.fornobravo.com/PDF/residential_install.pdf

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Roma 120G
 Gas Fired Pizza Oven

Architect Drawings

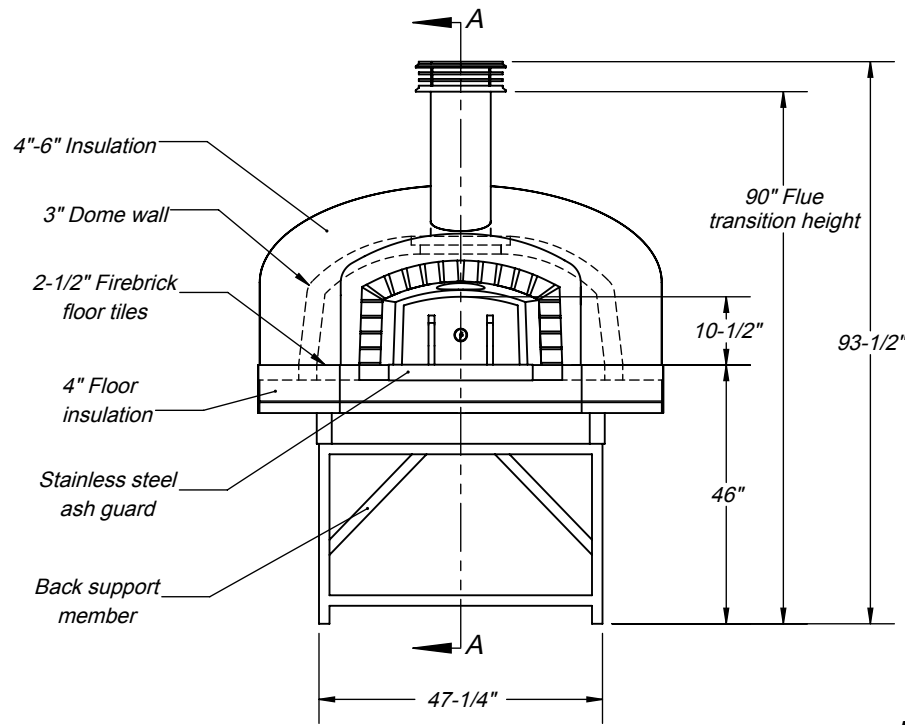
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Revision 02/24/17

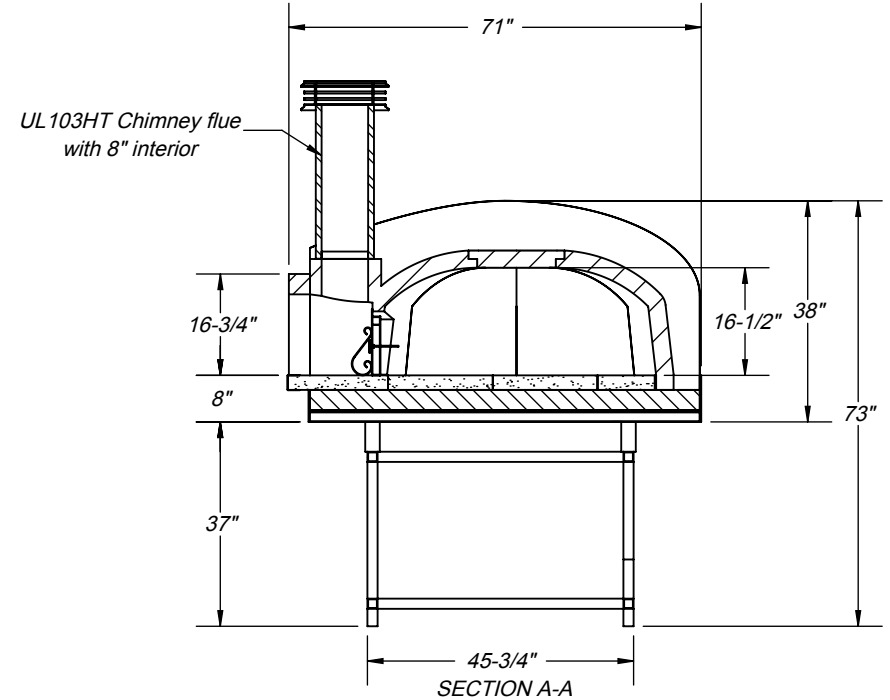
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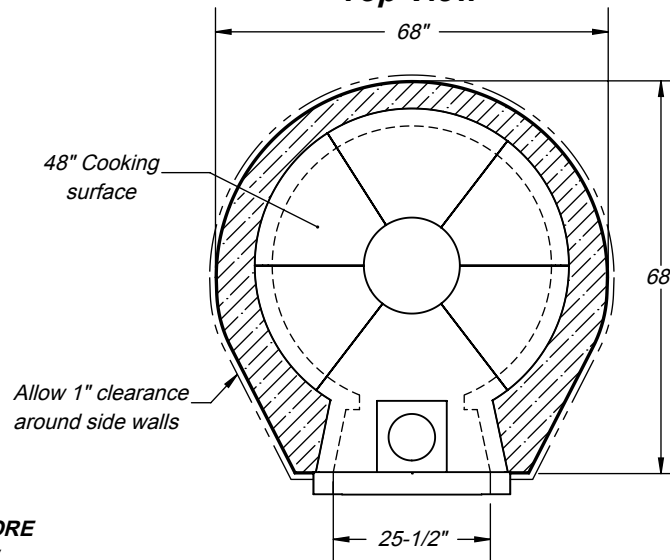
Front View



Side Elevation



Top View



Shown with non combustible metal hearth

Clearance to combustibles:

Allow 1" clearance all the way around side walls;
 14" above completed dome assembly;
 Allow 36" from front of oven landing to combustibles;
 Non combustible concrete 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 UL 103HT direct vent,
 Grease Duct or Type 1 Hood;
 Crate ships 77"W x 79"D x 84"H, Oven weight: 4000 lbs..

WARNING:

READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

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 Installation guide: www.fornobravo.com/PDF/residential_install.pdf

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Roma 120W
 Wood Fired Pizza Oven

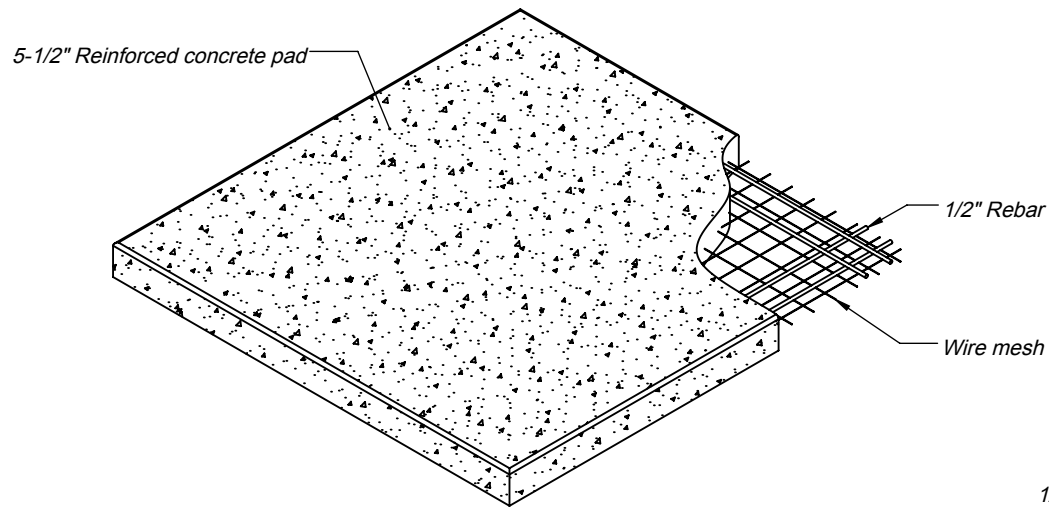
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Revision 02/24/17

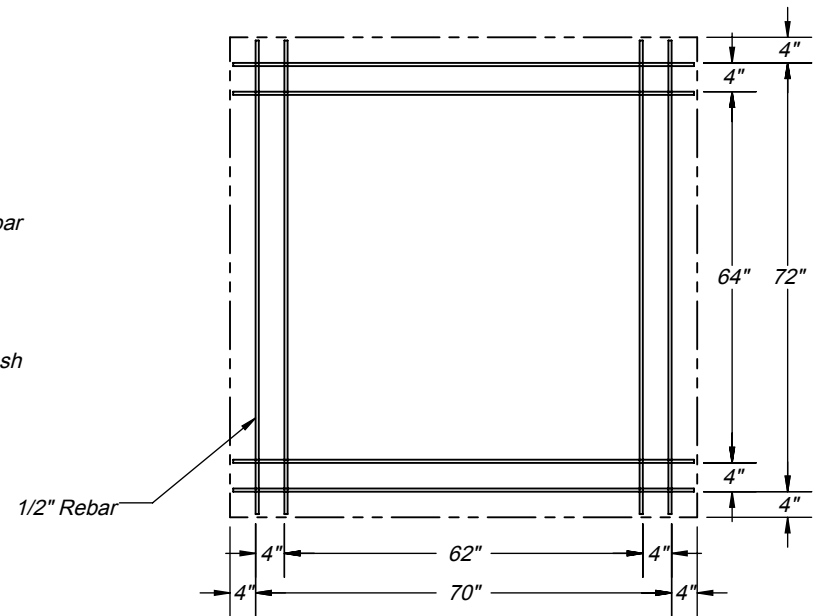
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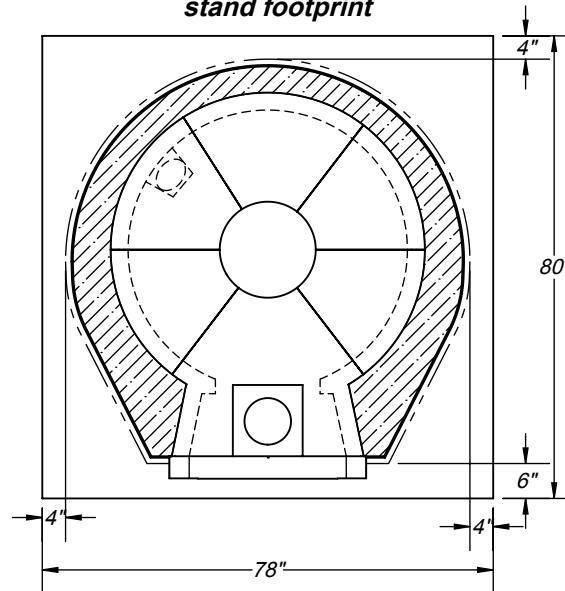
ISO View



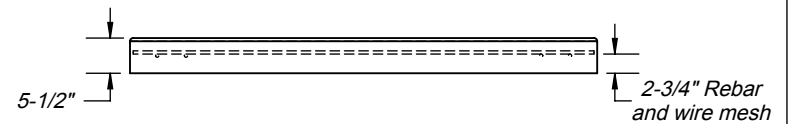
Top View



Roma Pizza 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.

WARNING:

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 Installation guide: www.fornobravo.com/PDF/residential_install.pdf



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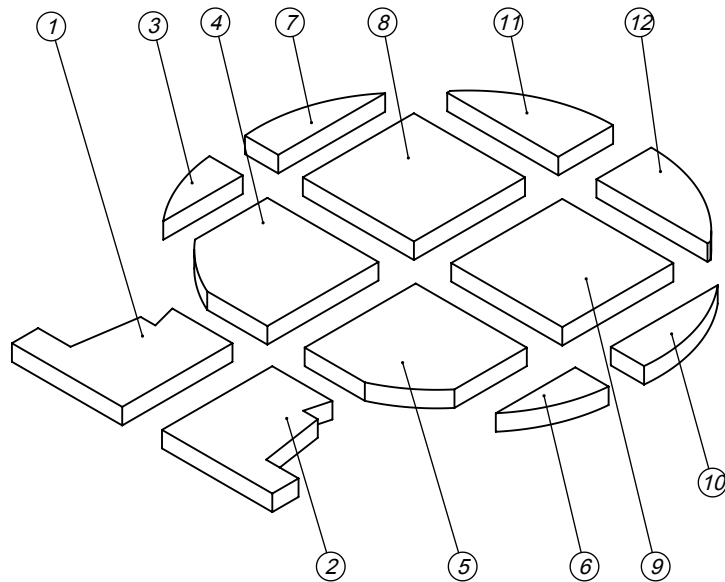
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Roma 120G & 120W
 Pad for Roma Pizza Oven
 Architect Drawings

Revision 02/24/17

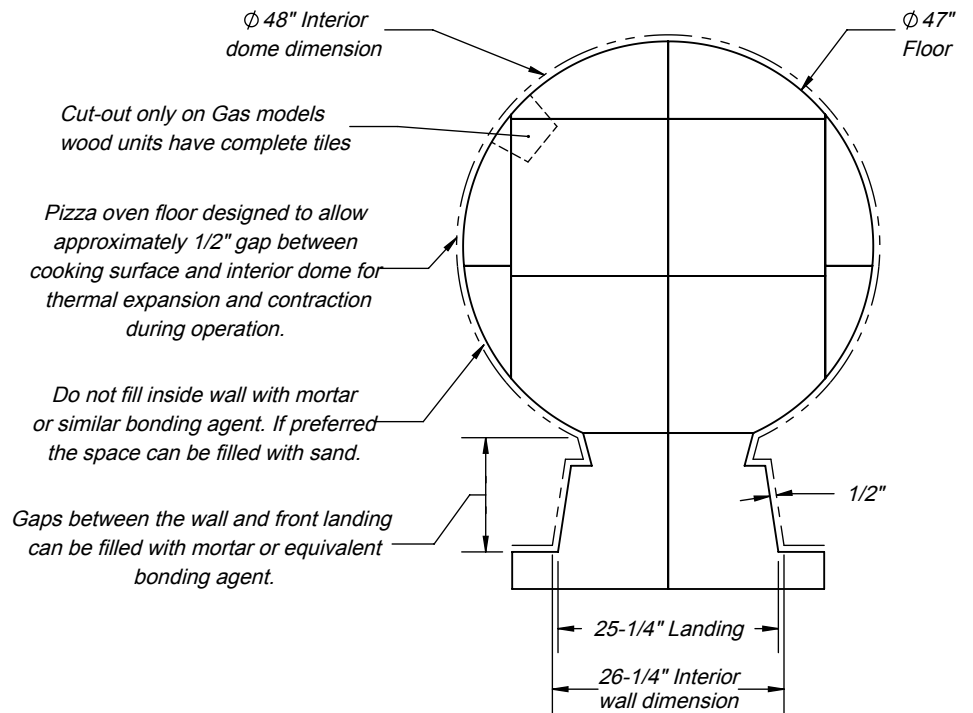
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ISO View

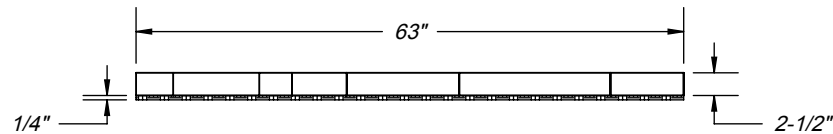


When ordering replacement tiles, reference tile number, pizza oven model and purchase date.

Top View



Side Elevation



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

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 floor.

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

WARNING:
 READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.

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 Installation guide: www.fornobravo.com/PDF/residential_install.pdf

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Roma 120G & 120W
 Pizza Oven Floor Tile Layout

Architect Drawings

SKU: FR120-GFA

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