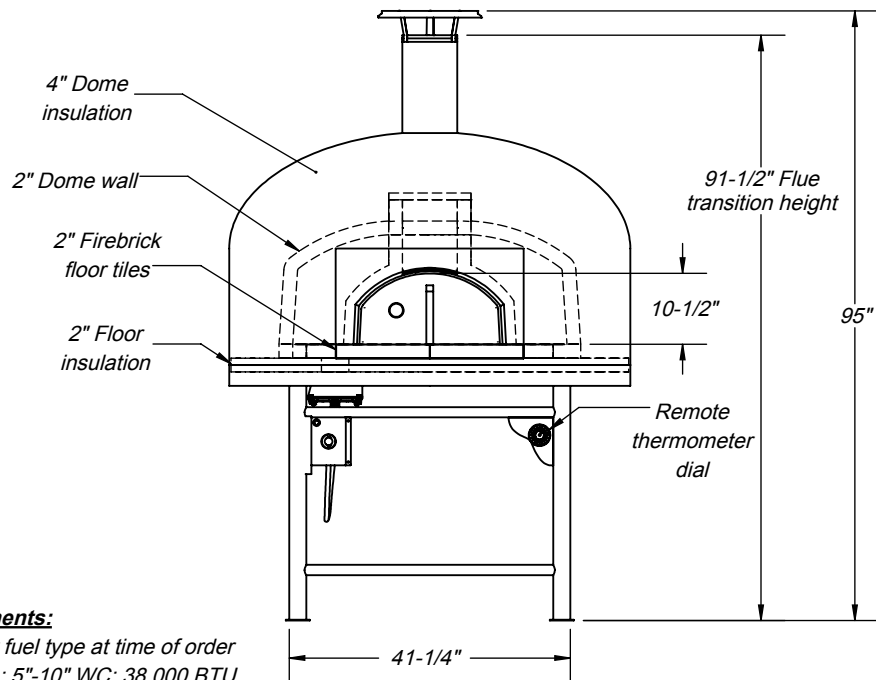
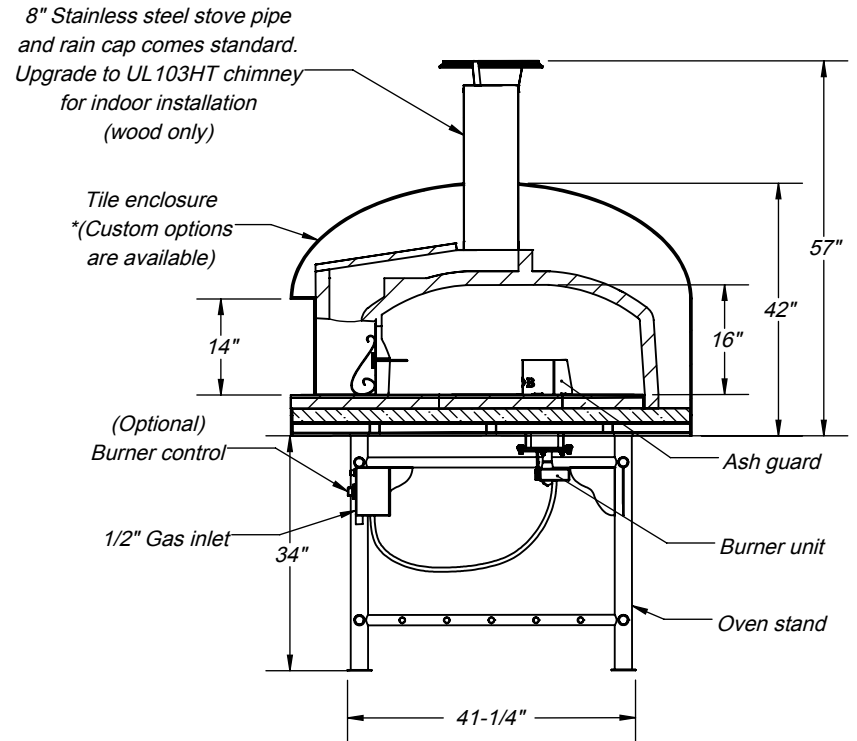


### Front View



### Side Elevation



#### Gas Requirements:

- Must specify fuel type at time of order
- Natural Gas : 5"-10" WC; 38,000 BTU
- Propane (LP): 10"-12" WC; 51,000 BTU
- 1 AA Battery
- 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;  
 30" from left and right of oven mouth.  
 Non combustible concrete hearth.

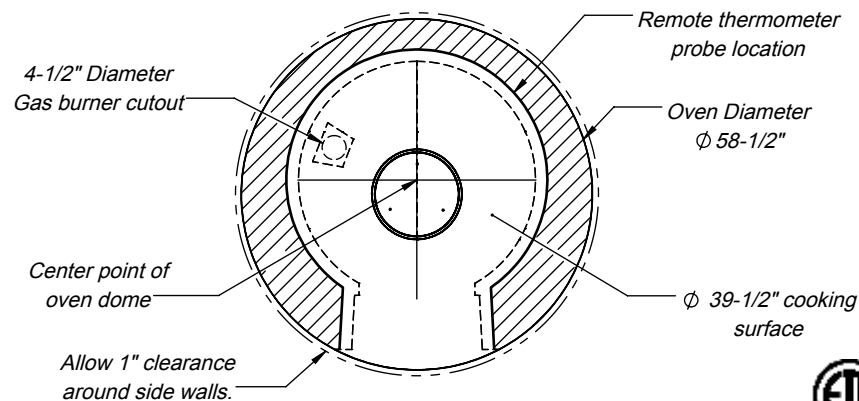
#### Specifications:

Wood, liquid gas or propane fuel for outdoors;  
 Indoor install for wood only.  
 Check local codes for venting requirements.  
 Crate ships 67"W x 71"D x 84"H, Oven weight: 3025 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



Shown with non combustible metal hearth

Made from Casa2G100

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

**FORNO BRAVO**<sup>®</sup>  
 THE WORLD'S FINEST PIZZA OVENS

Vesuvio 100G  
 Wood/Gas Pizza Oven

Architect Drawings

SKU: FV100SS

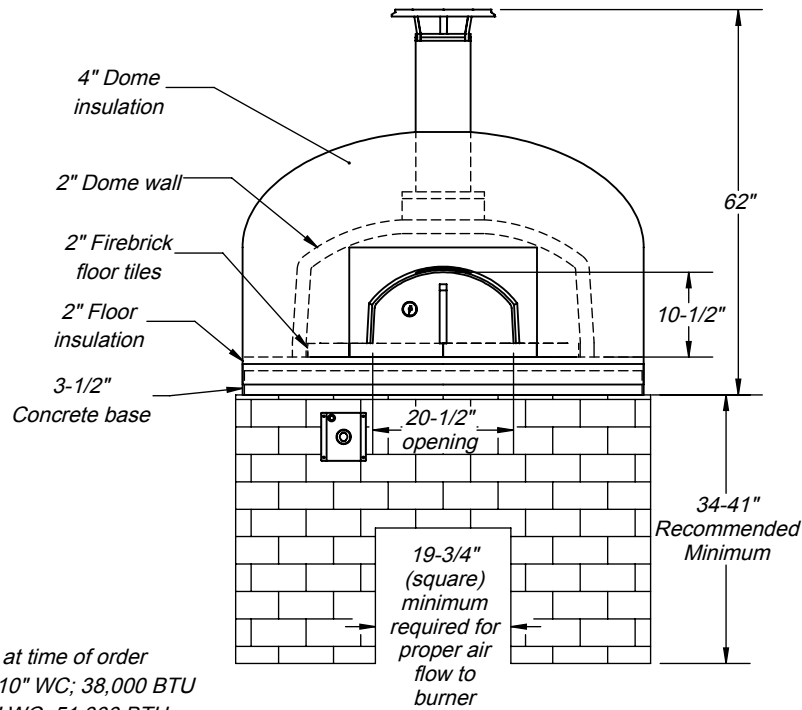
Revision 12/15/2017

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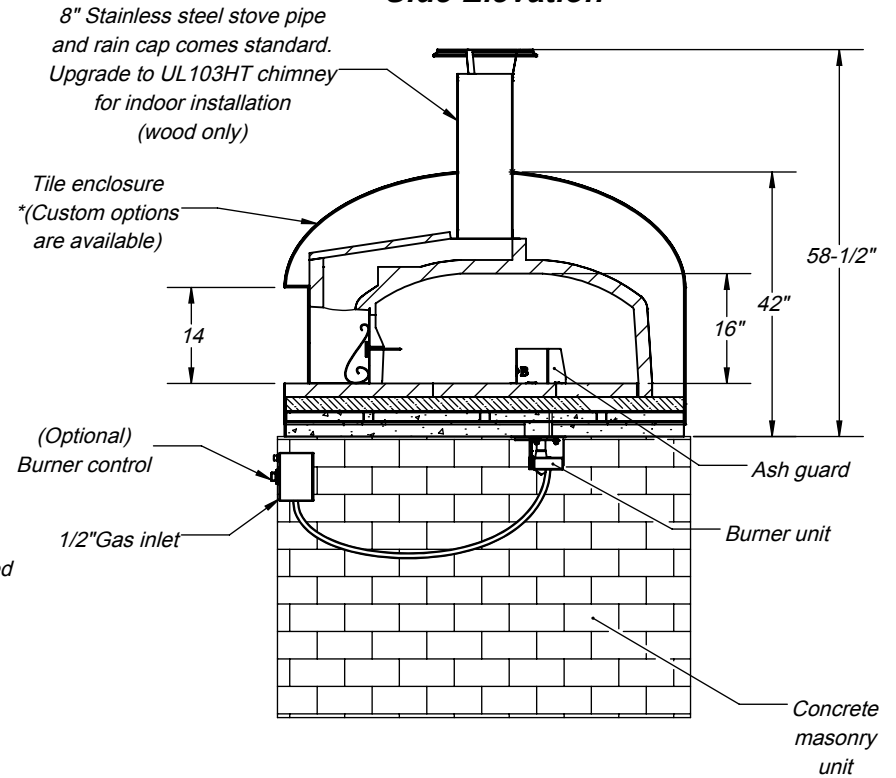


For more information: [www.fornobravo.com](http://www.fornobravo.com)  
<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

### Front View



### Side Elevation



#### Gas Requirements:

- Must specify fuel type at time of order
- Natural Gas (NG): 5"-10" WC; 38,000 BTU
- Propane (LP): 10"-12" WC; 51,000 BTU
- 1 AA battery
- 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;
- 30" from left and right of oven mouth.
- Non combustible concrete hearth.

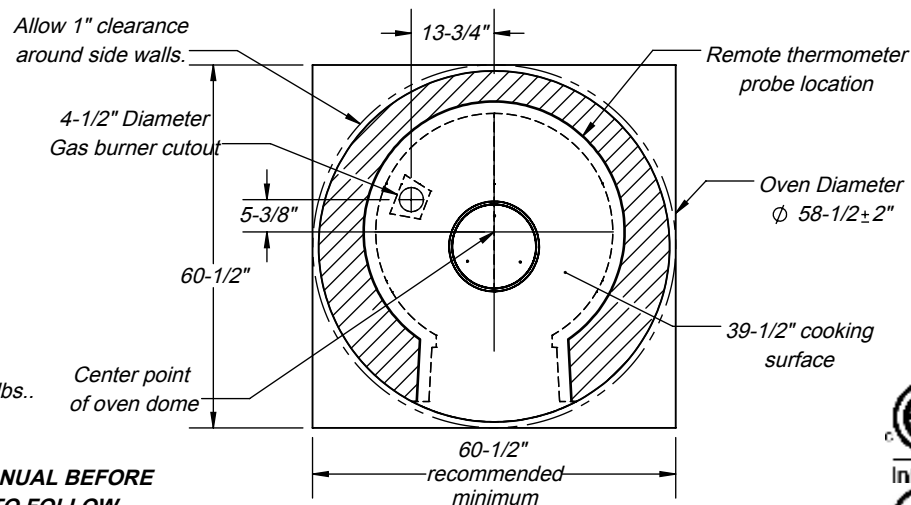
#### Specifications:

- Wood, liquid gas or propane fuel for outdoors;
- Indoor install for wood only.
- Check local codes for venting requirements.
- Crate ships 67"W x 71"D x 72"H, Oven weight: 3125 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



Shown with non combustible concrete hearth

Made from Casa 100G OK

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

**FORNO BRAVO**<sup>®</sup>  
 THE WORLD'S FINEST PIZZA OVENS

Vesuvio 100G  
 Countertop Version

Architect Drawings

SKU: FV100CT

Revision 12/15/2017

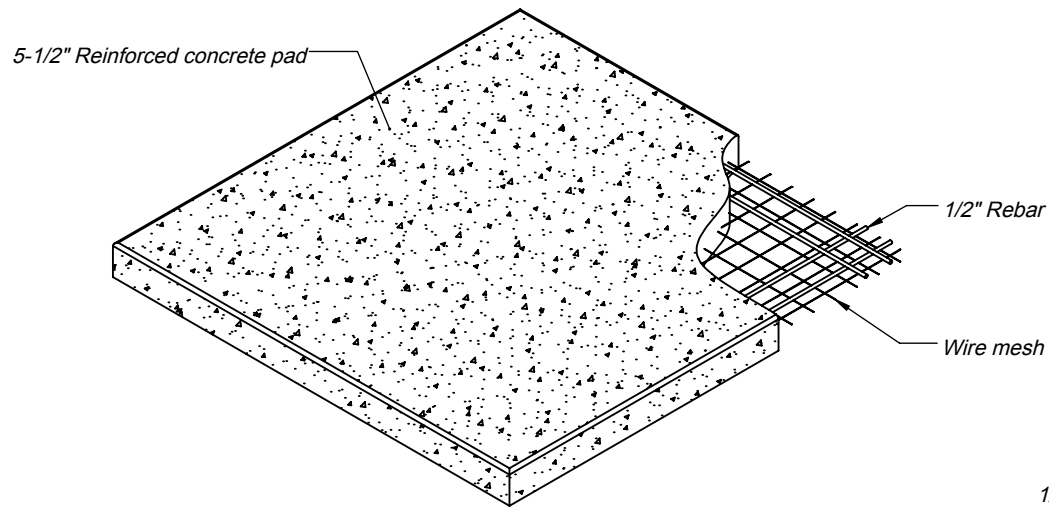
Sheet: 2 of 4



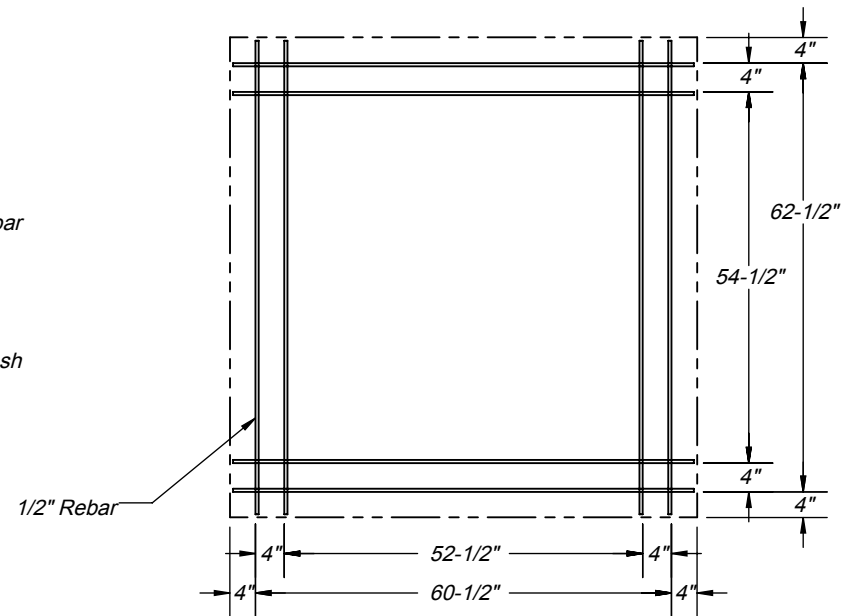
For more information: [www.fornobravo.com](http://www.fornobravo.com)

<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

### ISO View



### Top View



#### 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;

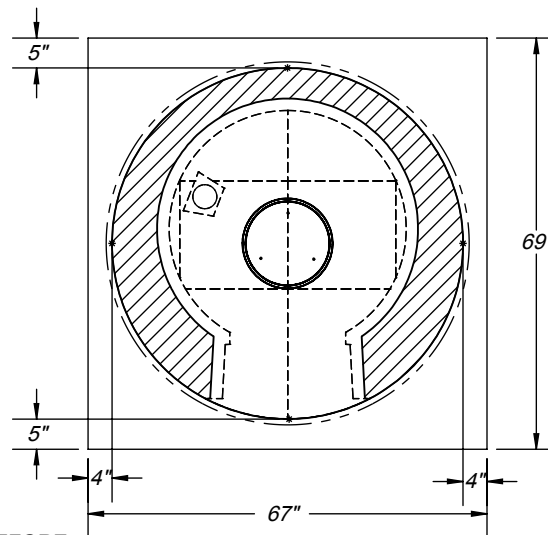
Finished slab should be 2" to 3" above ground level;

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.

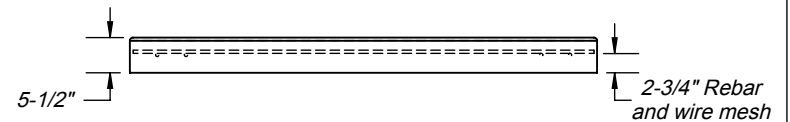
#### WARNING:

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.

### Vesuvio 100G & 100W Pizza Oven stand footprint



### Side Elevation



For more information: [www.fornobravo.com](http://www.fornobravo.com)

<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

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

**FORNO BRAVO**<sup>®</sup>  
THE WORLD'S FINEST PIZZA OVENS

Vesuvio 100G & 100W  
Pad for Vesuvio Pizza Oven  
Architect Drawings



Intertek

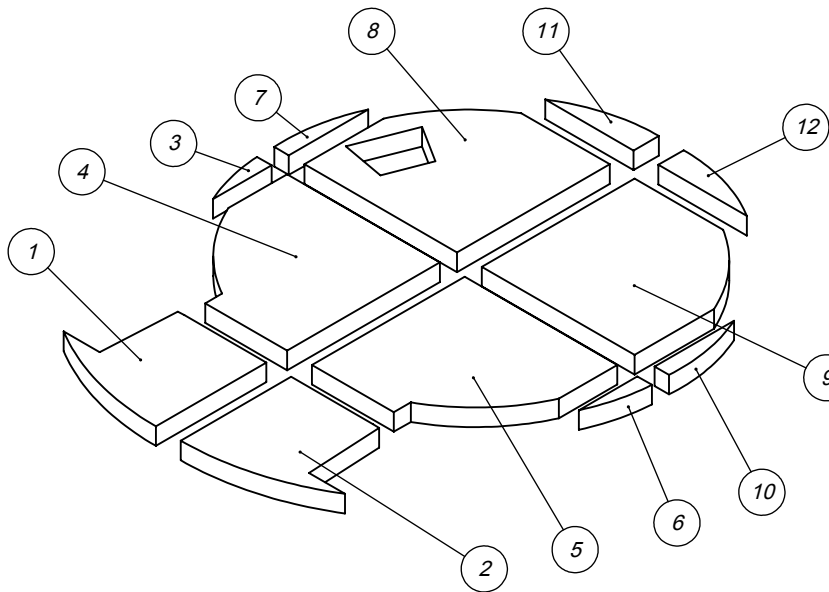


Intertek

Revision 12/15/2017

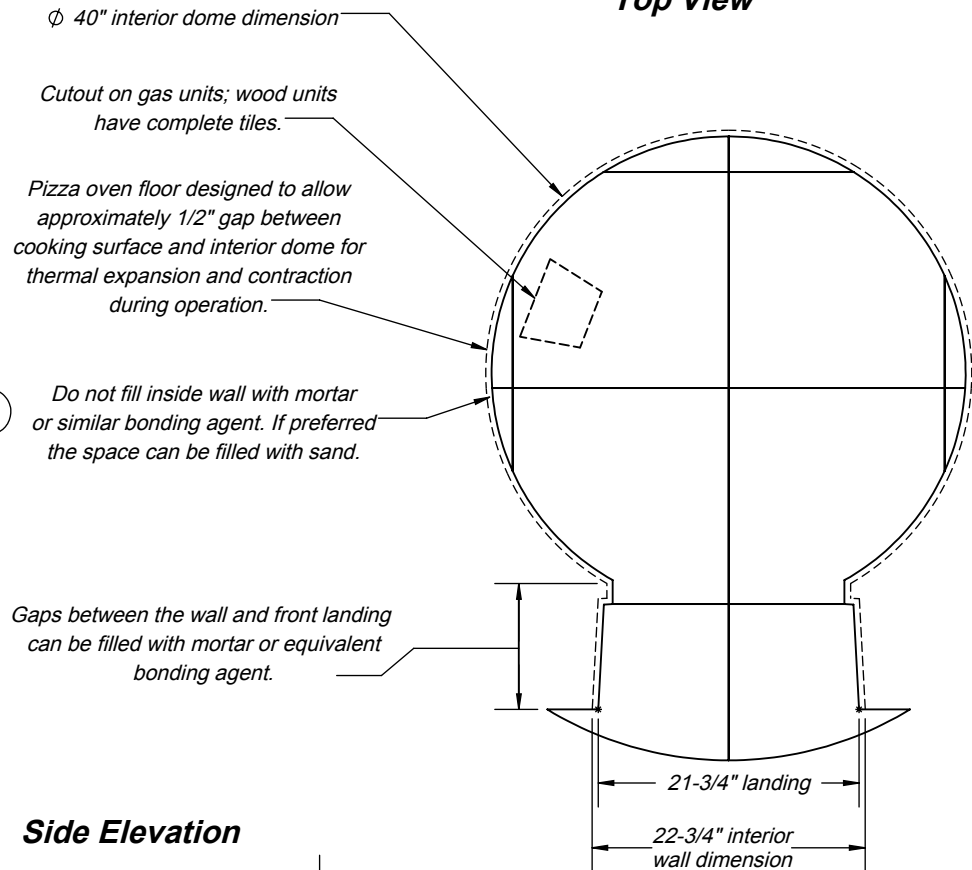
Sheet: 3 of 4

**ISO View**

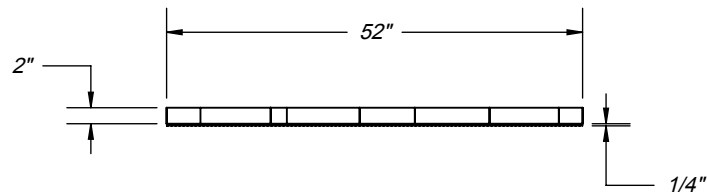


When ordering replacement tiles, reference tile number, oven model and purchase date.

**Top View**



**Side Elevation**



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

**Specifications:**

Floor is NSF-4 rated with 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.

For more information: [www.fornobravo.com](http://www.fornobravo.com)  
<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

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



**Vesuvio 100G & 100W**  
 Pizza Oven Floor Tile Layout  
 Architect Drawings



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