**Gas Requirements:**
- Must specify fuel type at time of order
- Natural Gas: 5"-8" 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 59"W x 63"D x 84"H, Oven weight: 2300 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.
**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 59"W x 63"D x 72"H, Oven weight: 2540 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.

For more information: www.fornobravo.com
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.
Specifications:

Floor is NSF-4 rated with 2" thick surface.

Use 1/4" mortar, sainset, 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

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

Pizza oven floor designed to allow approximately 1/2" gap between cooking surface and interior dome for thermal expansion and contraction during operation.

Do not fill inside wall with mortar or similar bonding agent. If preferred the space can be filled with sand.

Gaps between the wall and front landing can be filled with mortar or equivalent bonding agent.

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