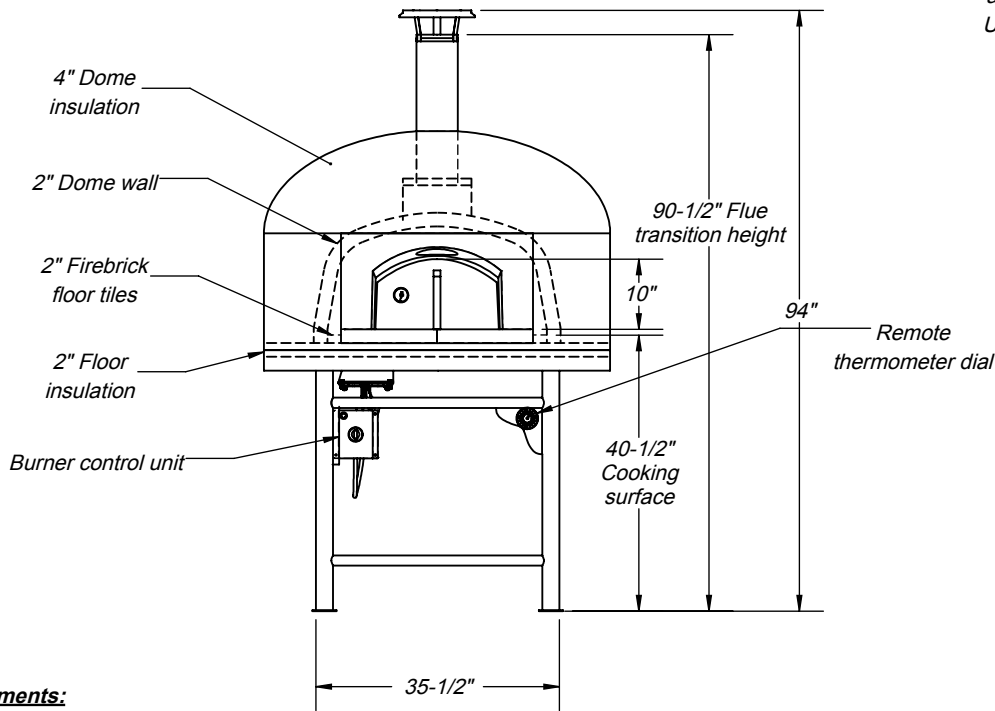
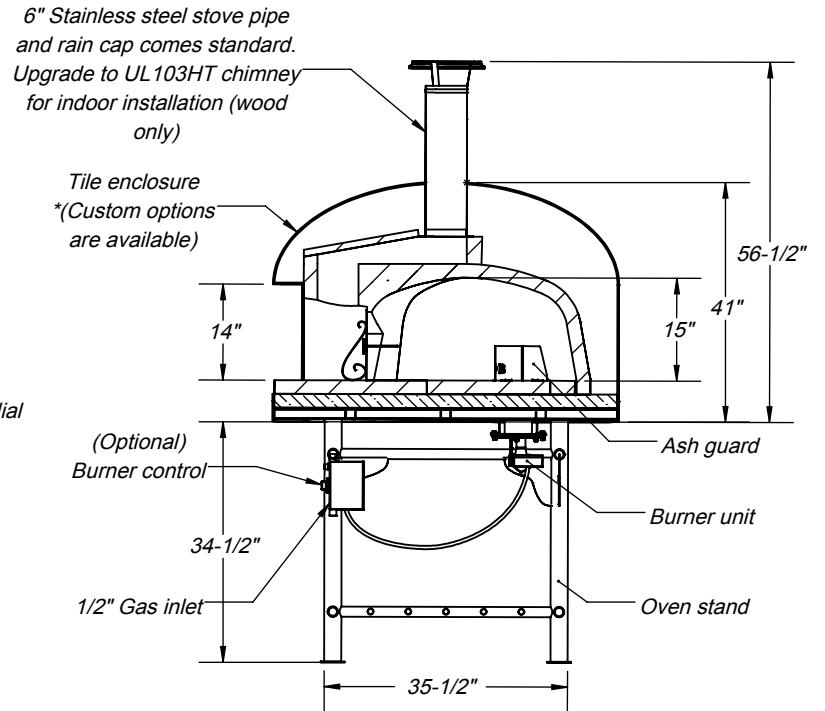


### Front View



### Side Elevation



#### 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.

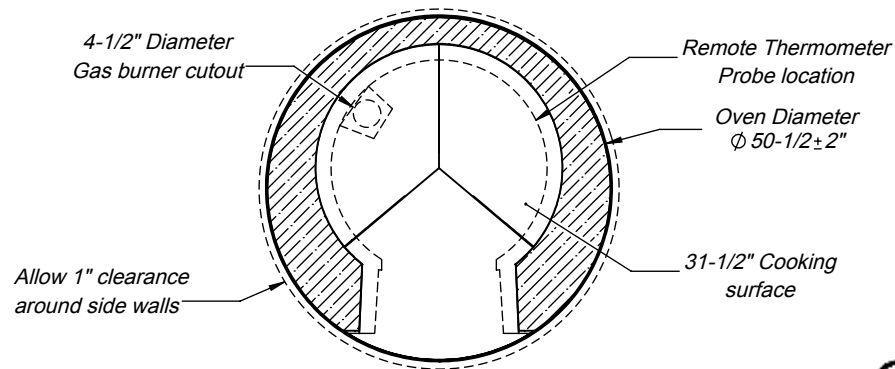
#### Specifications:

- 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.**

### Top View



Shown with non combustible metal hearth

Made from Casa2G80

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

**FORNO BRAVO**  
THE WORLD'S FINEST PIZZA OVENS

**Vesuvio 80G**  
Wood/Gas Pizza Oven

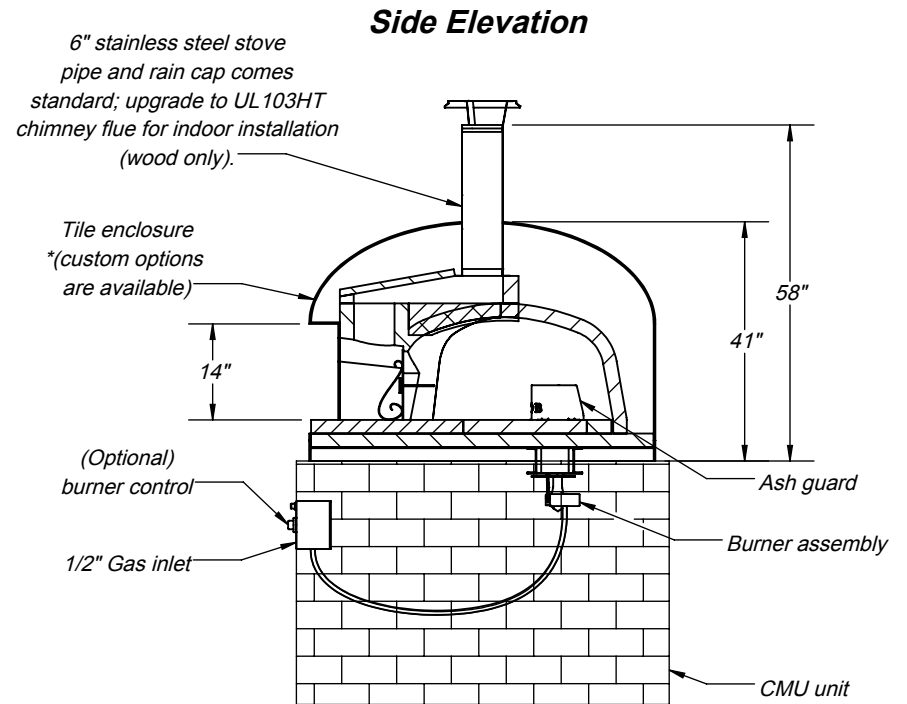
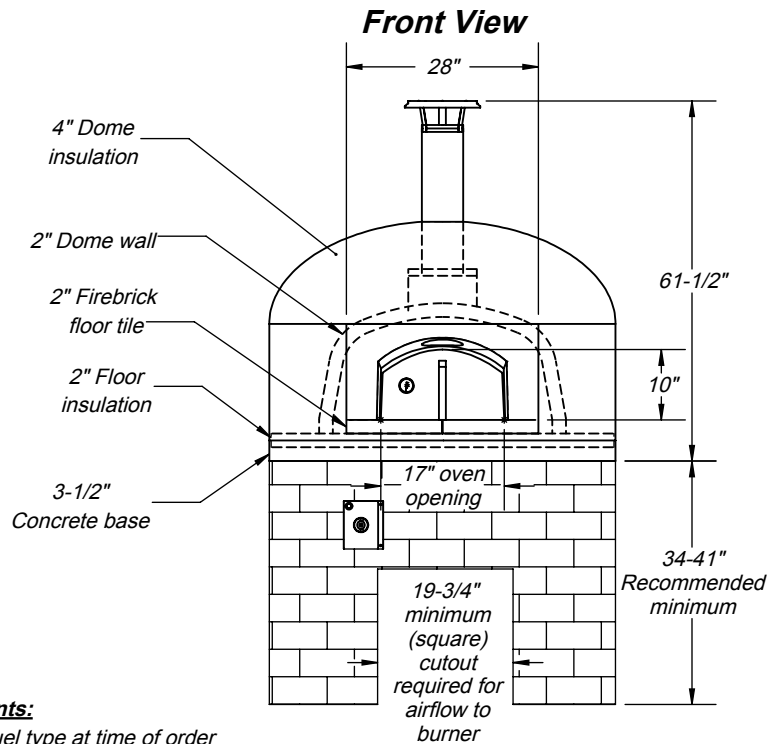
Architect Drawings SKU: FV80SS

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/>



**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:**

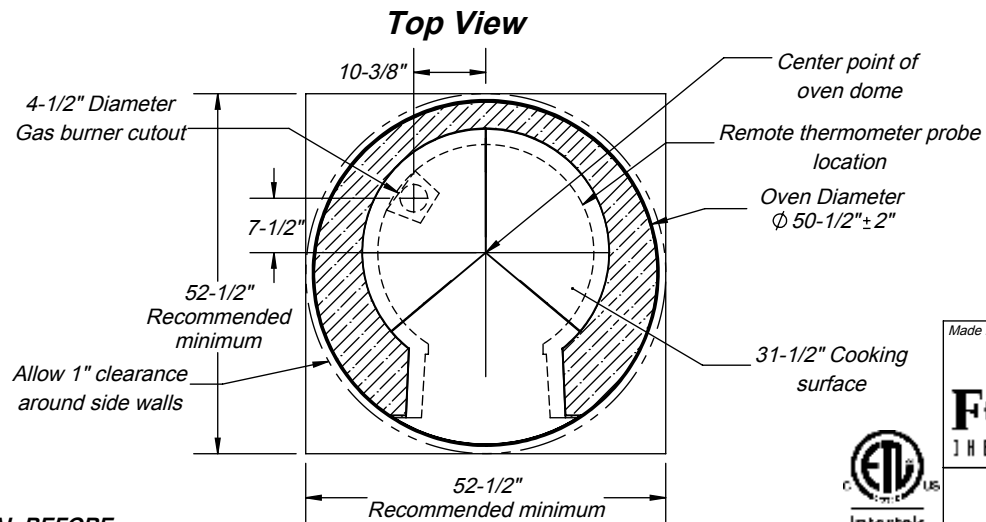
Allow 1" clearance all the way around side walls;  
14" above completed dome assembly;  
Allow 36" from front of oven landing to combustibles;  
30" from left and right of oven mouth.  
Non combustible concrete hearth.

**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.**



Shown with non combustible concrete hearth

Made from Casa 80G OK

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



**Vesuvio 80G**  
Countertop Version

Architect Drawings

SKU: FV80-CT

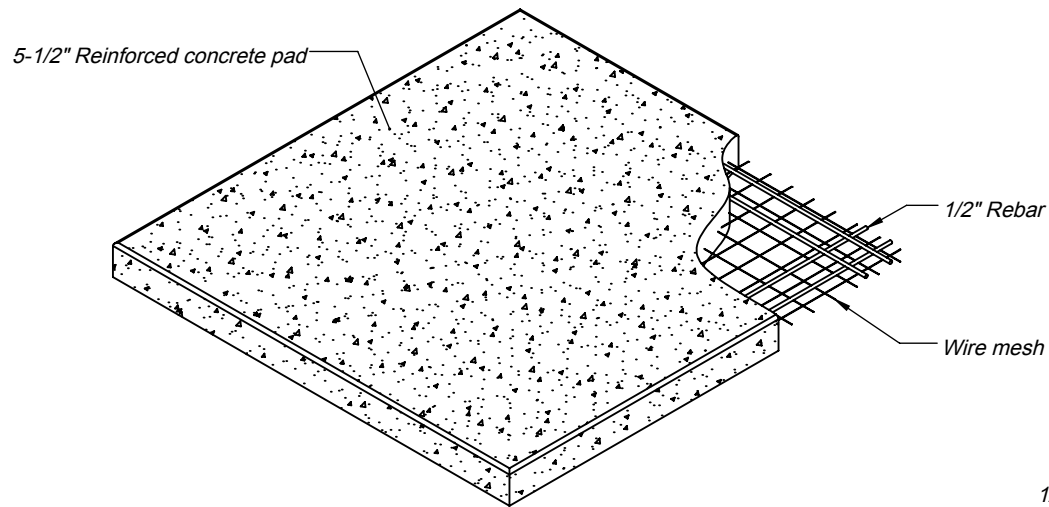
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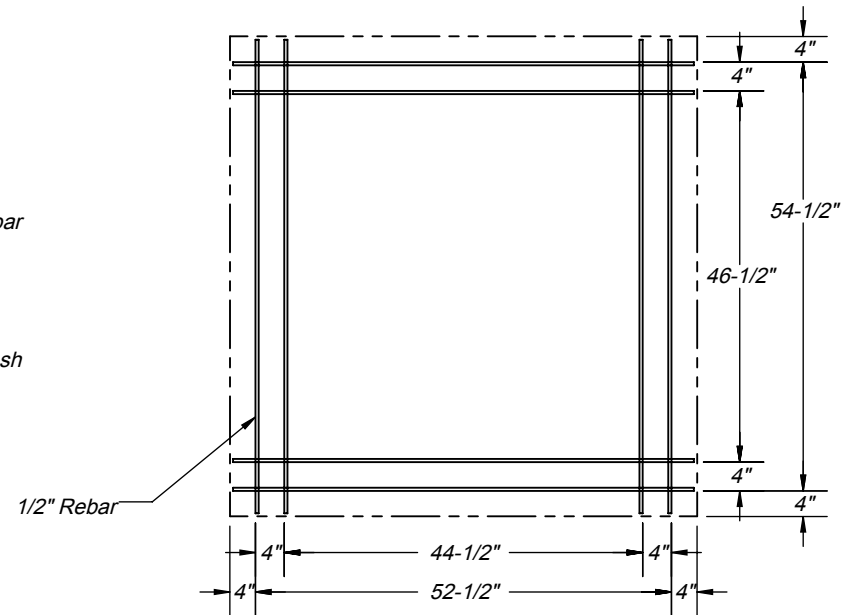


For more information: [www.fornobravo.com](http://www.fornobravo.com)  
<https://www.fornobravo.com/product-series/vesuvio-series-wood-ovens/>

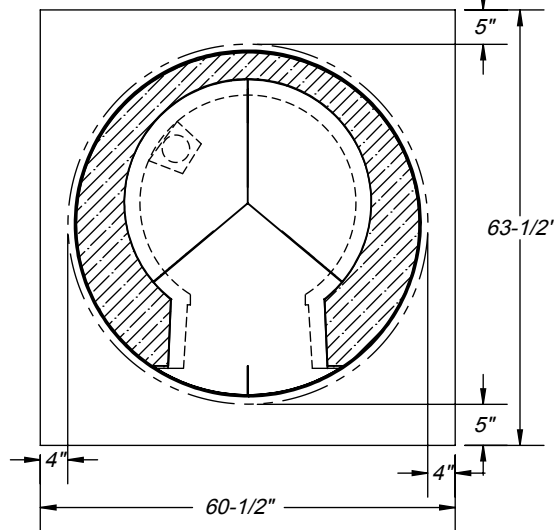
**ISO View**



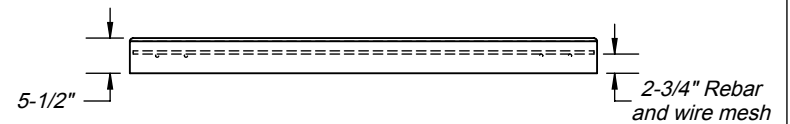
**Top View**



**Vesuvio 80G & 80W  
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:**

**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



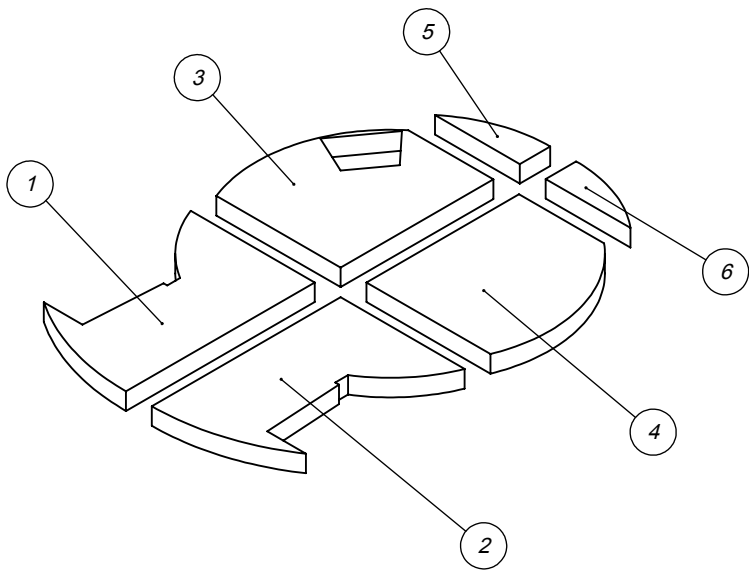
**Vesuvio 80G & 80W**  
Pad for Vesuvio Pizza Oven  
Architect Drawings



Revision 12/15/2017

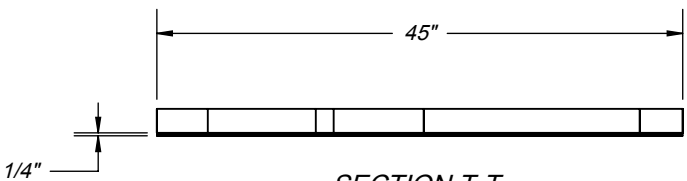
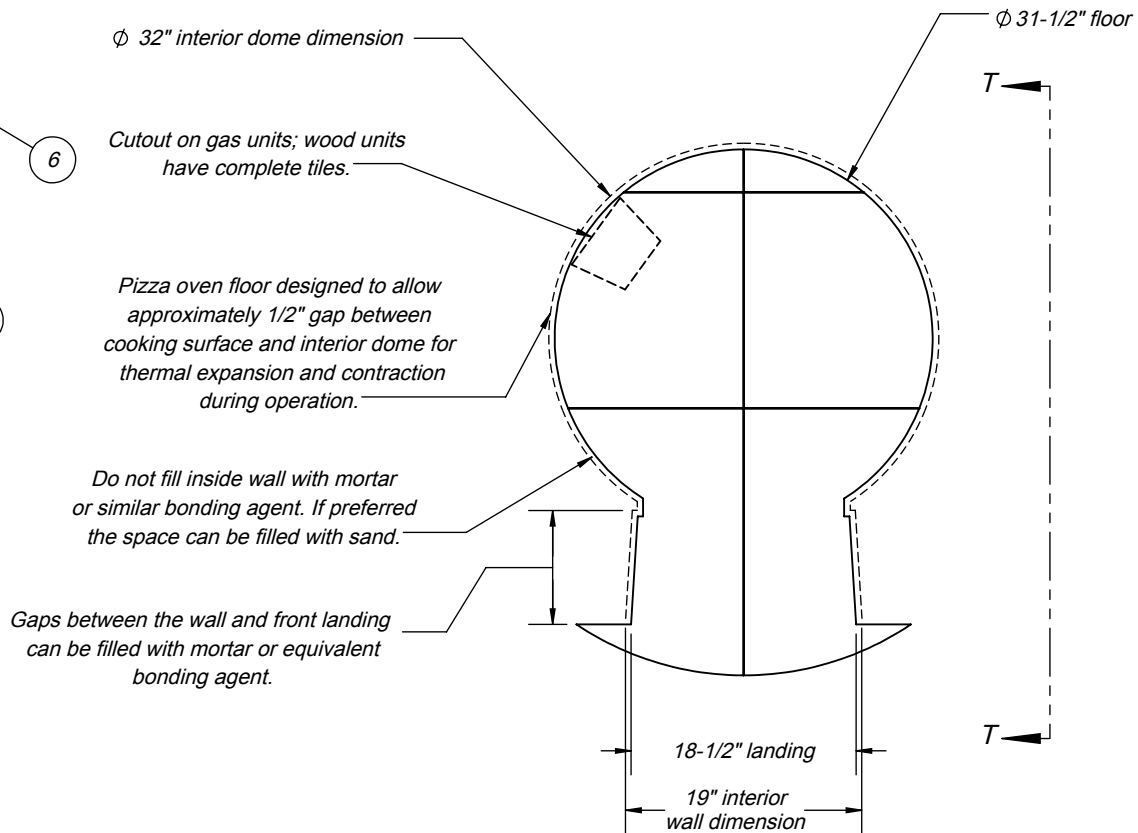
Sheet: 3 of 4

**ISO View**



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

**Top View**



**SECTION T-T  
Side Elevation**

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

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

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

**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.

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



**Vesuvio 80G & 80W**

Pizza Oven Floor Tile Layout

Architect Drawings



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