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

Specifications:
Wood fuel
Crate ships 60" W x 65" D x 54" H
Approx oven weight 2725 lbs.
Approx shipping weight 3025 lbs.
Check local codes for venting requirements.
Product UL listed for UL103HT Direct Vent, Grease Duct or Type 1 Hood

Oven requires fork lift to offload at time of delivery

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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DAMAGE, BODILY INJURY OR EVEN DEATH

For more information: www.fornobravo.com
Viaggio100 Mobile Drop-In Pizza Oven includes:

- 2" thick, two-sided vibrated refractory oven dome with integral vent
- 10-13/16" or 13-1/2" non-combustible landing
- Industrial-grade ceramic fiber insulation blankets (3" on sides, 6" on top in multiple 1" thick layers)
- 2" ceramic fiber insulation board below cooking floor
- NSF-4 rated, 2" thick fireclay cooking surface (40" x 48")
- 24" removable, double wall stove pipe, anchor plate, and chimney cap with spark arrester
- Powder coated, single wall steel door
- Door thermometer

Specifications for Oven Finish and Tray:

- Stucco finish (2 standard colors; custom color upgrades available)
- Flush or extended brick arch options
- Fabricated steel ring and tray in a powder coated finish
- Integrated grid of square tubular supports in the tray to increase strength and reduce flex
- Pre-drilled holes and mounting brackets for easy and secure mounting
- Stainless steel strapping of the oven dome to the tray for additional durability
- Integrated refractory, mono-block vent with removable stove pipe
- Designed for mounting on a single-axle trailer
- Oven can be transferred to a future stationary location
- Wood-fired only in mobile applications

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Made in the U.S.A.
Specifications:

Pizza oven 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.

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