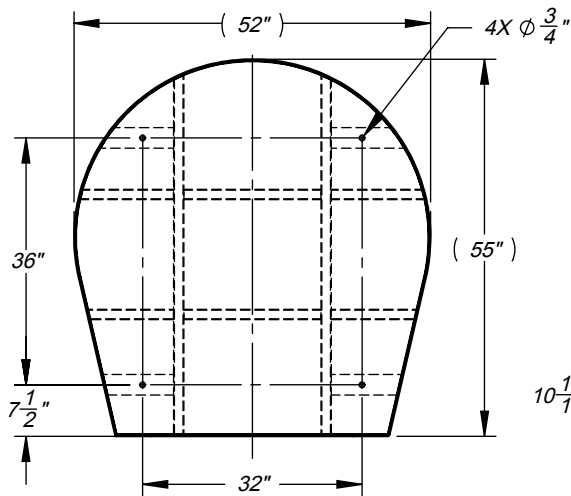
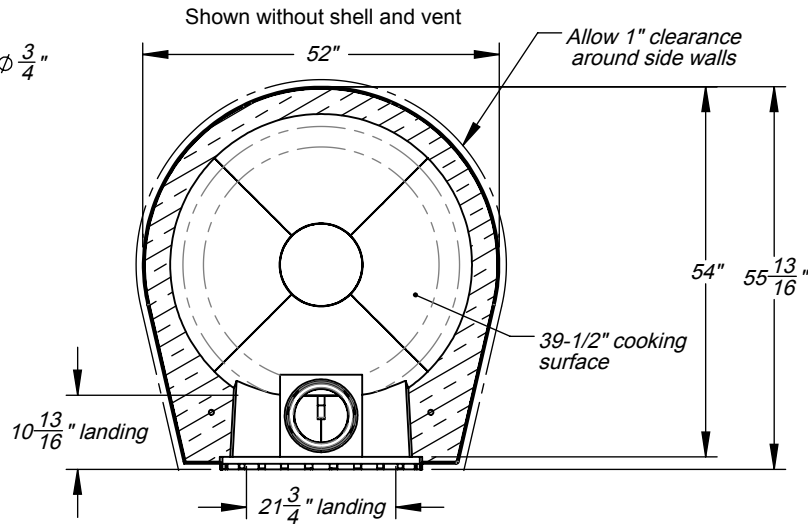


### Top View Oven Mounting Layout



### Top View



#### 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 1550 lbs.

Approx shipping weight 2100 lbs.

Check local codes for venting requirements.

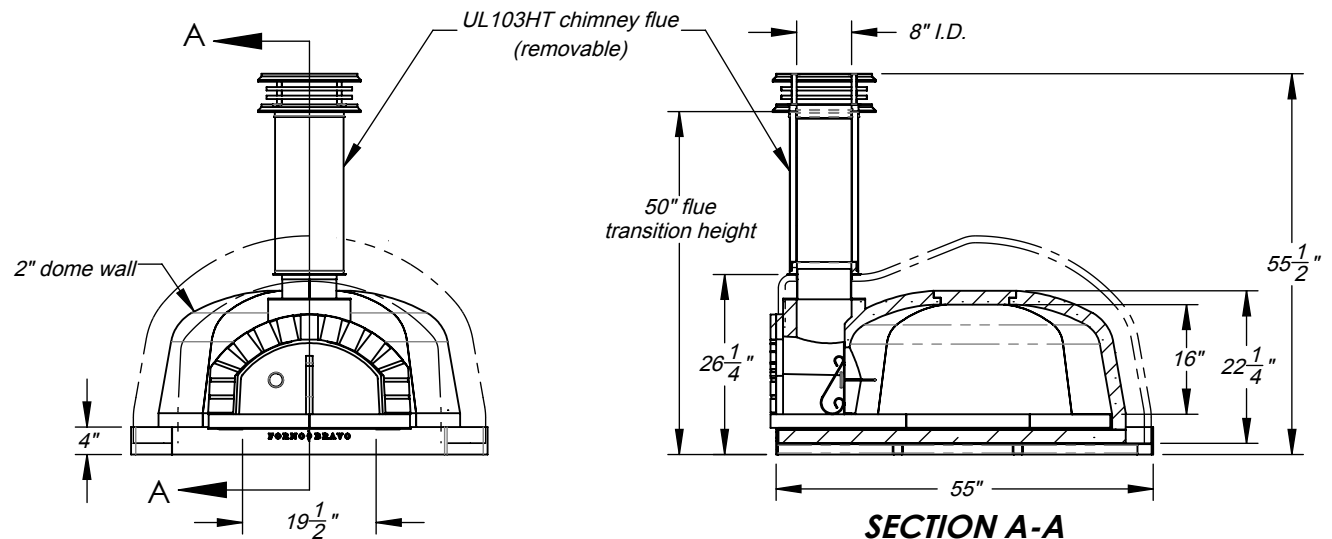
Product UL listed for UL103HT Direct Vent,

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**



### SECTION A-A

Shown with non-combustible hearth

### Front View Option A : Flush Front Lip



Intertek



Intertek

UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual,  
ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed  
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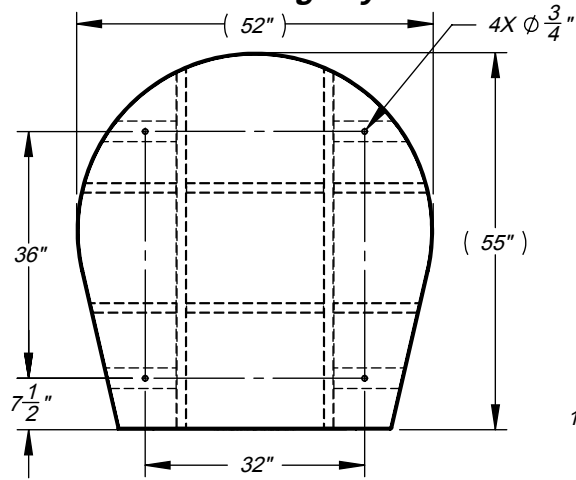
Viaggio 100

Architect Drawings

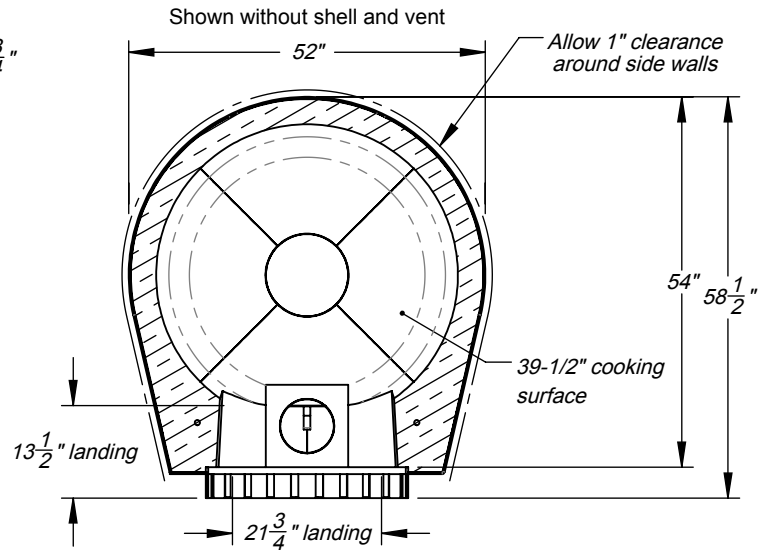
Revision 4/13/2020

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**Top View  
Oven Mounting Layout**



**Top View**



**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 1550 lbs.

Approx shipping weight 2100 lbs.

Check local codes for venting requirements.

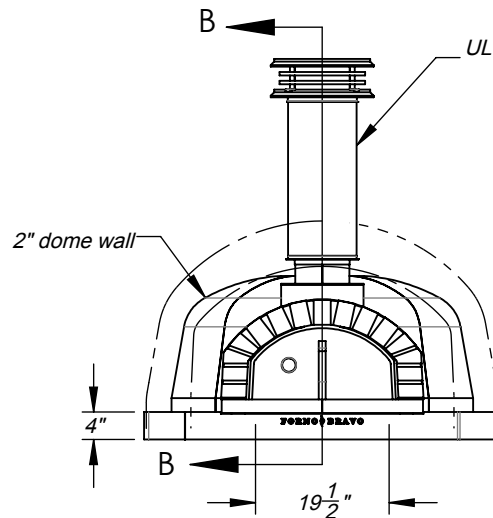
Product UL listed for UL103HT Direct Vent,

Grease Duct or Type 1 Hood

**Oven requires fork lift to offload at time of delivery**

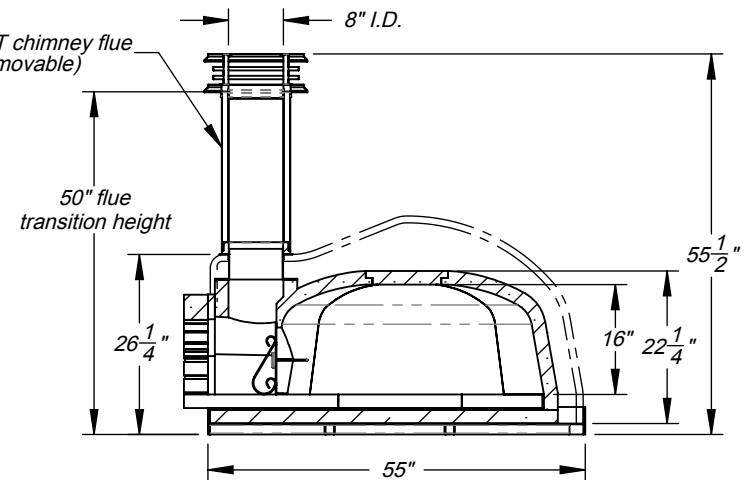
**WARNING:**

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**Front View**

**Option B : 4" Extended Landing**



**SECTION B-B**

Shown with non-combustible hearth



Intertek



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**Viaggio 100**

Architect Drawings

Revision 4/13/2020

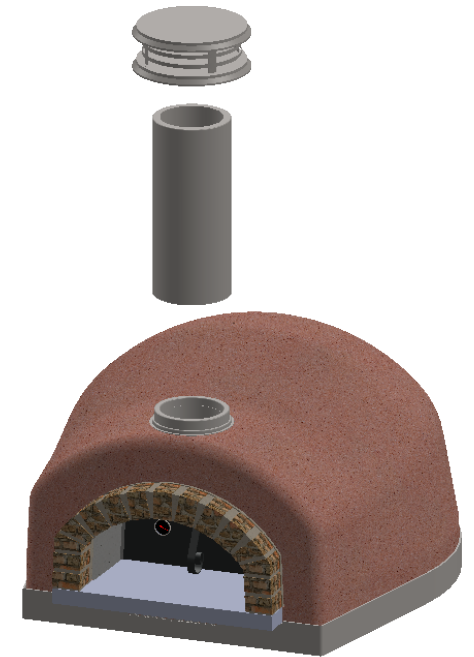
Sheet: 2 of 4

**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

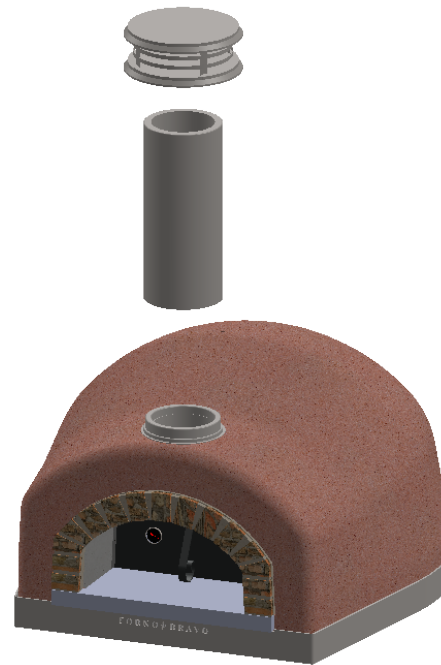
**Specifications for Oven Finish and Tray:**

- 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



**Option B**

Extended landing for use when going through a wall and being flashed



**Option A**


Flush mount landing for use in open trailers and food truck concession trailers

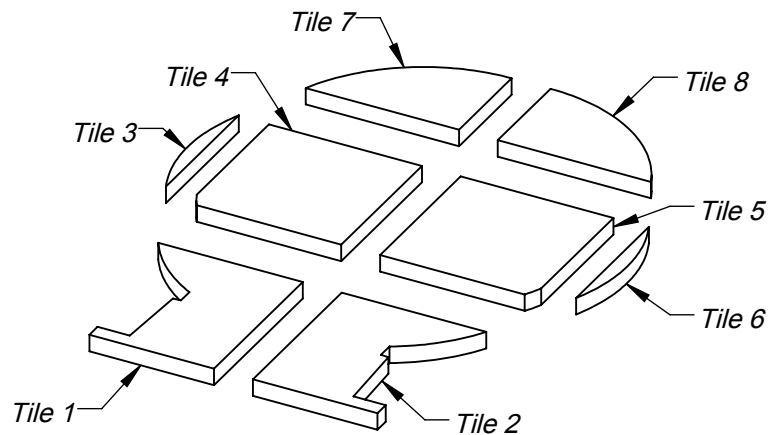
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<i>Viaggio 100</i>	
<i>Architect Drawings</i>	
<i>Revision 4/13/2020</i>	<i>Sheet: 3 of 4</i>



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

### Top View Floor Tile Layout

Ø 40" interior dome dimension  
Ø 39½" floor tile dimension

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

### 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.

**WARNING:**  
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