Top View
Oven Mounting Layout

48" 6" 36"

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 65" W x 75" D x 50" H
Approx oven weight 3455 lbs.
Approx shipping weight 3755 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

Front View
Option A - Flush Trailer Vent

Top View
Shown without shell and vent

Allow 1" clearance around side walls
43-1/2" cooking surface

SECTION A-A
Shown with non-combustible hearth
UL103HT chimney flue (removable)
8" I.D.

55 17/32" flue transition height
8" I.D.

33-19/32" 36 14/41 " 22" 68"

For more information: www.fornobravo.com

Viaggio 110
Architect Drawings
Revision 2/21/2019 Sheet: 1 of 4
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Viaggio110 Mobile Drop-In Pizza Oven includes:
- 3" thick, two-sided vibrated refractory oven dome with integral landing
- 14-9/16" or 16-1/2" non-combustible landing
- Industrial-grade ceramic fiber insulation blankets (4" on sides, 6" on top in multiple 1" thick layers)
- 4" of ceramic fiber insulation board below cooking floor (2 x 2")
- NSF-4 rated, 2-1/2" thick fireclay cooking surface (40" x 54")
- 24" removable, double wall stove pipe, anchor plate, and chimney cap with spark arrester
- Powder coated, double wall, insulated steel door
- Door thermometer

Specifications for Oven Finish and Tray:
- Stucco finish (2 standard colors; custom color upgrades available)
- Flush or extended trailer vent 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
- Stainless steel throat for weight savings
- UL103HT-rated chimney anchor plate and removable stove pipe
- Designed for mounting on a reinforced, single-axle trailer
- Oven can be transferred to a future stationary location
- Wood-fired only in mobile applications

Option A
Flush Trailer Vent
Flush mount landing for use in open trailers and food truck concession trailers

Option B
Extended Trailer Vent
Extended landing for use when going through a wall and being flashed

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Specifications:

Pizza oven floor is NSF-4 rated with 2-1/2" 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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