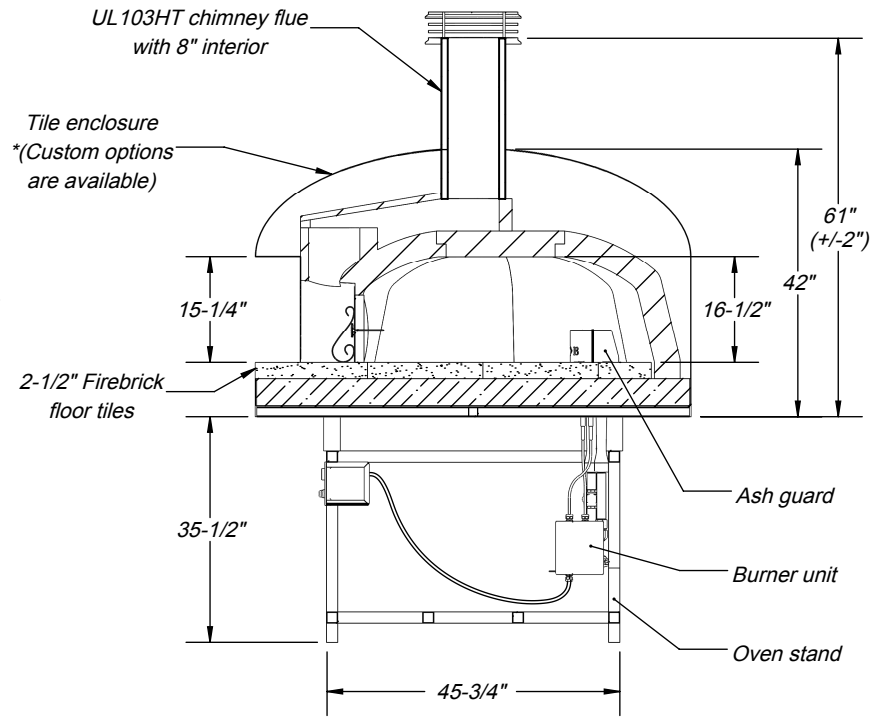
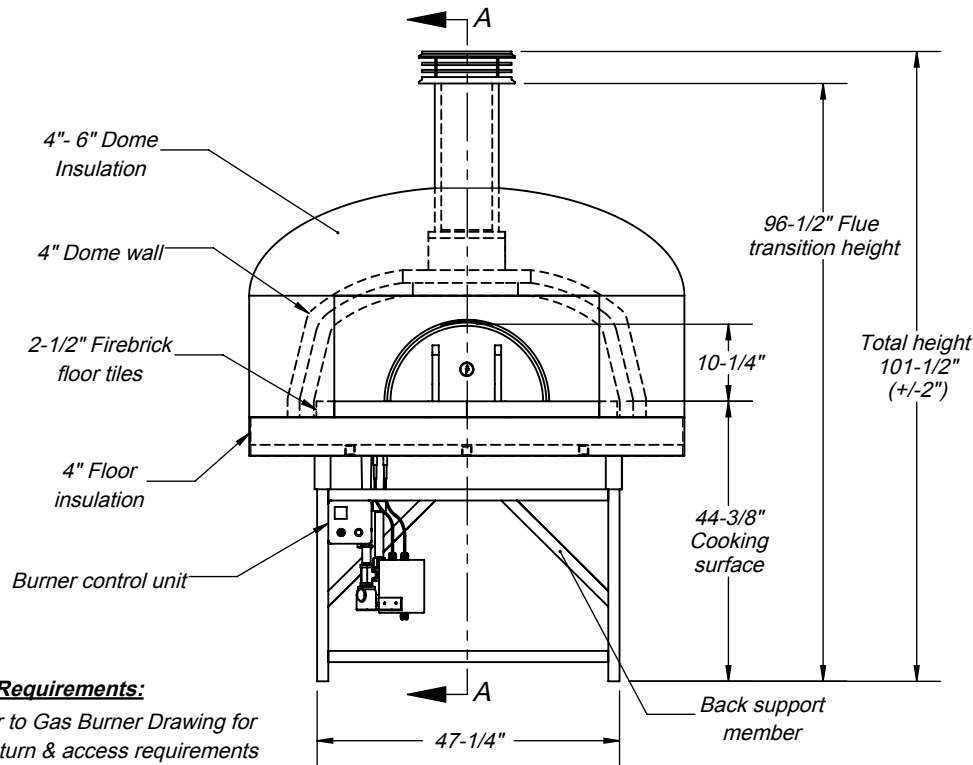


**Front View**

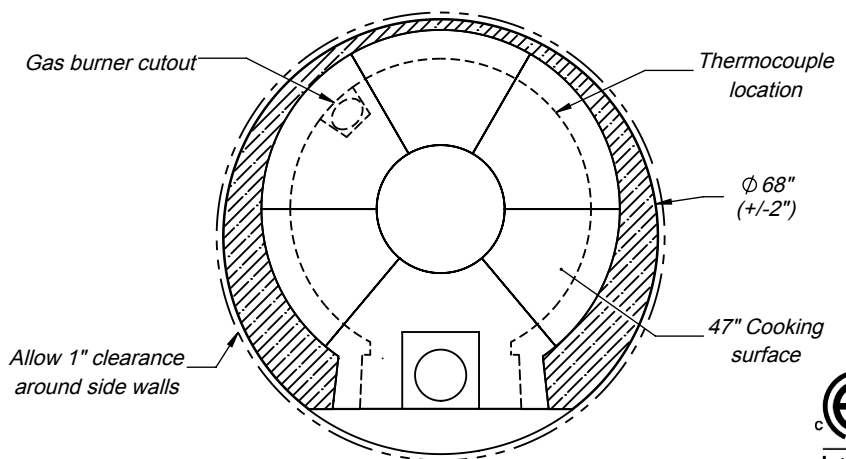
**Side Elevation**



SECTION A-A

Shown with non-combustible metal heart

**Top View**



**Gas Requirements:**

Refer to Gas Burner Drawing for air return & access requirements

**Clearance to combustibles:**

- Allow 1" clearance all the way around side walls;
- 14" clearance above completed dome assembly;
- 30" Side clearance from door opening;
- 36" clearance from front landing;
- Non combustible metal hearth;

**Specifications:**

- Wood, liquid gas, or propane fuel;
- Available with or without the stand;
- Check local codes for venting requirements.
- Product UL listed for UL 103HT direct vent, Grease Duct or Type 1 Hood;
- Crate ships 73"W x 75"D x 86"H, Oven weight: 5213 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.**

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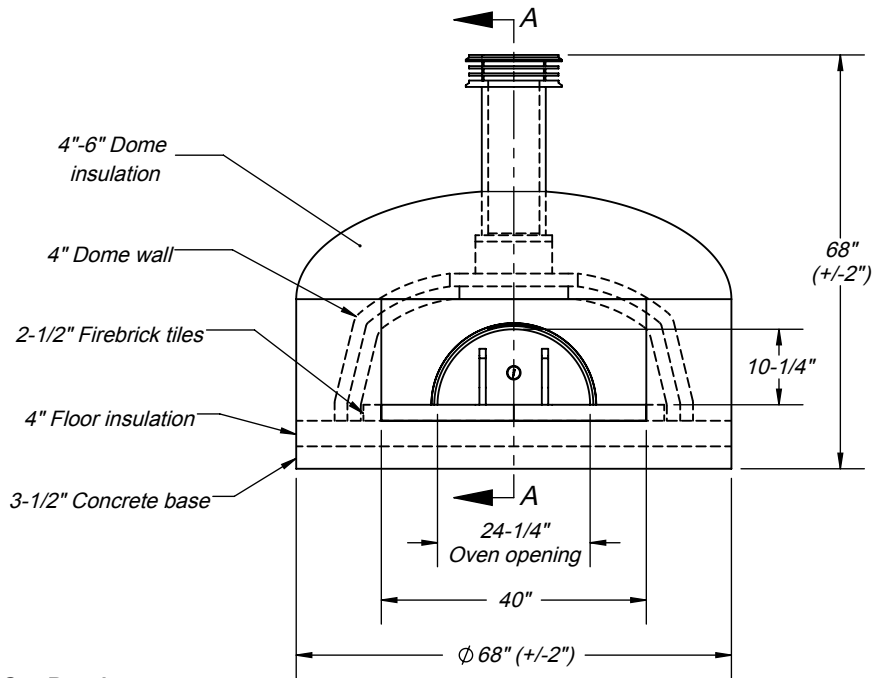
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THE WORLD'S FINEST PIZZA OVENS

**Napoli 120G**  
Gas Fired Pizza Oven w/ Stand

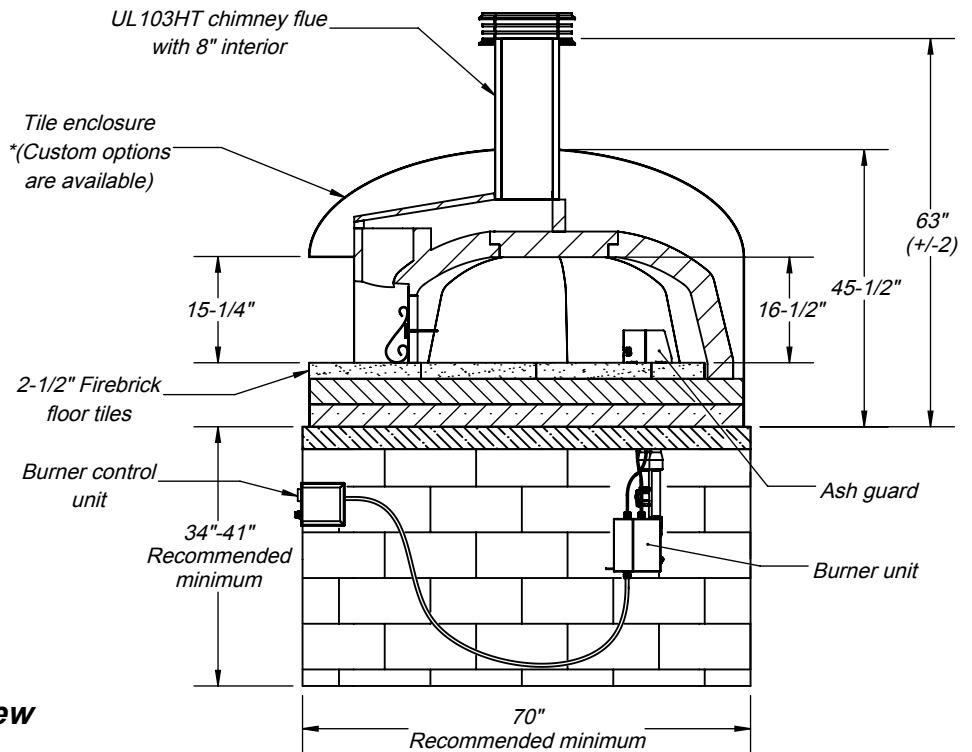
Architect Drawings SKU: FN120G-SS-LP/NG

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**Front View**



**Side Elevation**



**Gas Requirements:**

Refer to Gas Burner Drawing for air return & access requirements

**Clearance to combustibles:**

- Allow 1" clearance all the way around side walls;
- 14" clearance above completed dome assembly;
- 30" Side clearance from door opening;
- 36" clearance from front landing;
- Non combustible metal hearth;

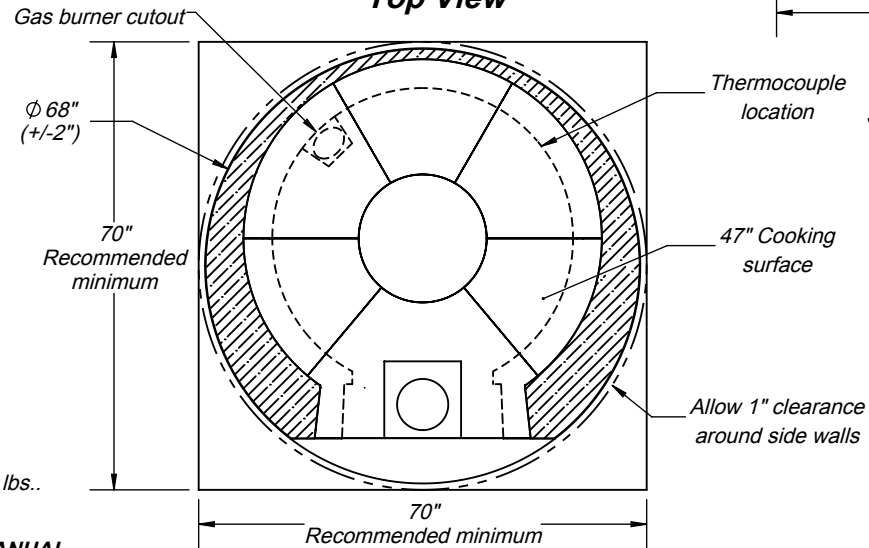
**Specifications:**

- Wood, liquid gas, or propane fuel;
- Available with or without the stand;
- Check local codes for venting requirements.
- Product UL listed for UL 103HT direct vent, Grease Duct or Type 1 Hood;
- Crate ships 73"W x 75"D x 66"H, Oven weight: 6413 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**



**SECTION A-A**

Shown with non combustible concrete hearth

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**Napoli 120G**

Concrete Masonry Unit (CMU)

Architect Drawings

SKU: FN120G-NS

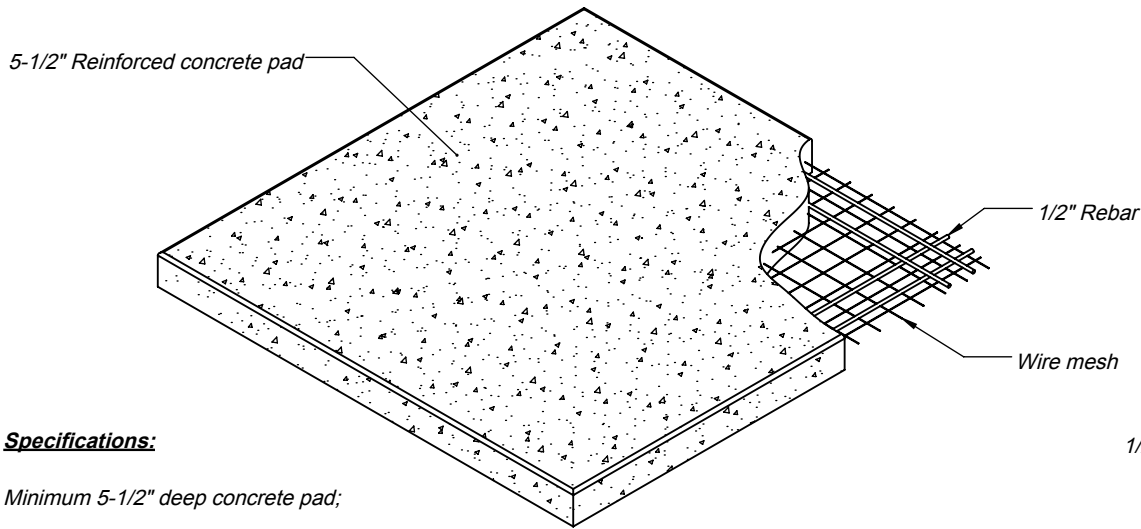
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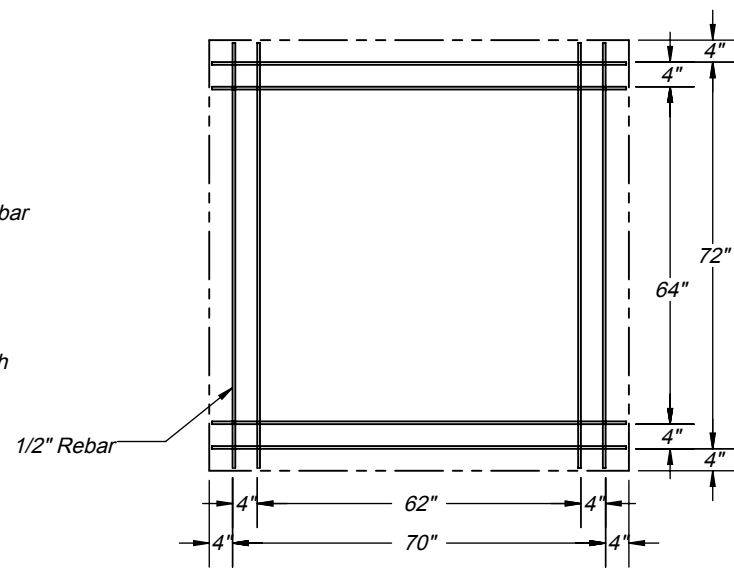


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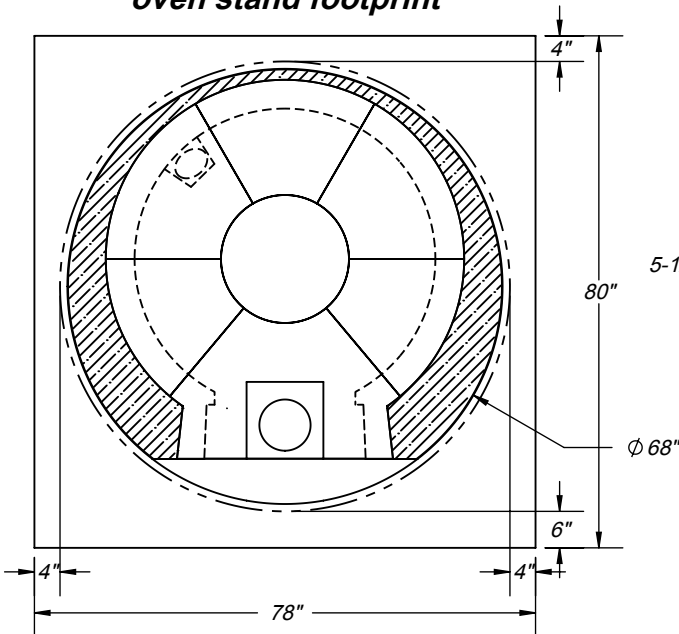
**ISO View**



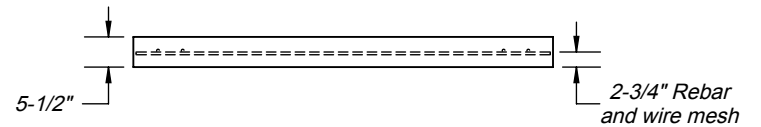
**Top View**



**Napoli 120G  
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;

\*CMU stand requires a minimum cement foundation pad of 78"W x 80"D

**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:**

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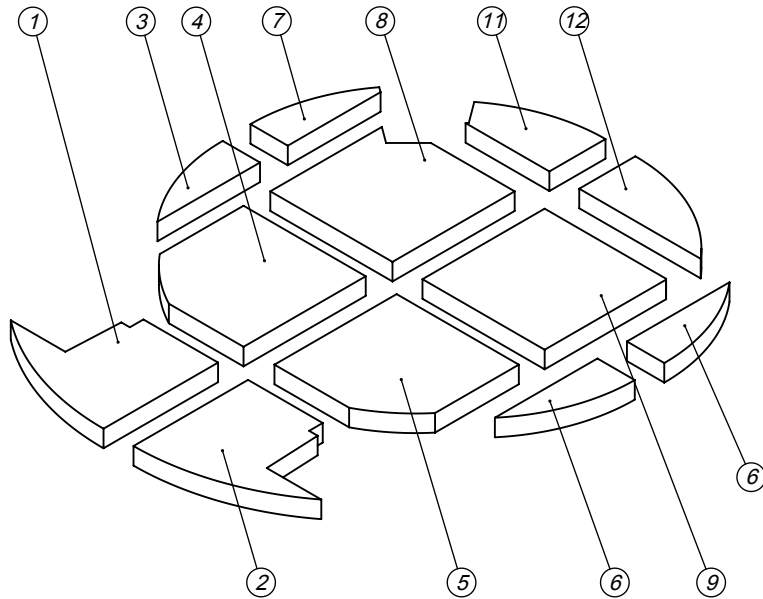
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**Napoli 120G**  
Gas Fired Pizza Oven Pad  
Architect Drawings

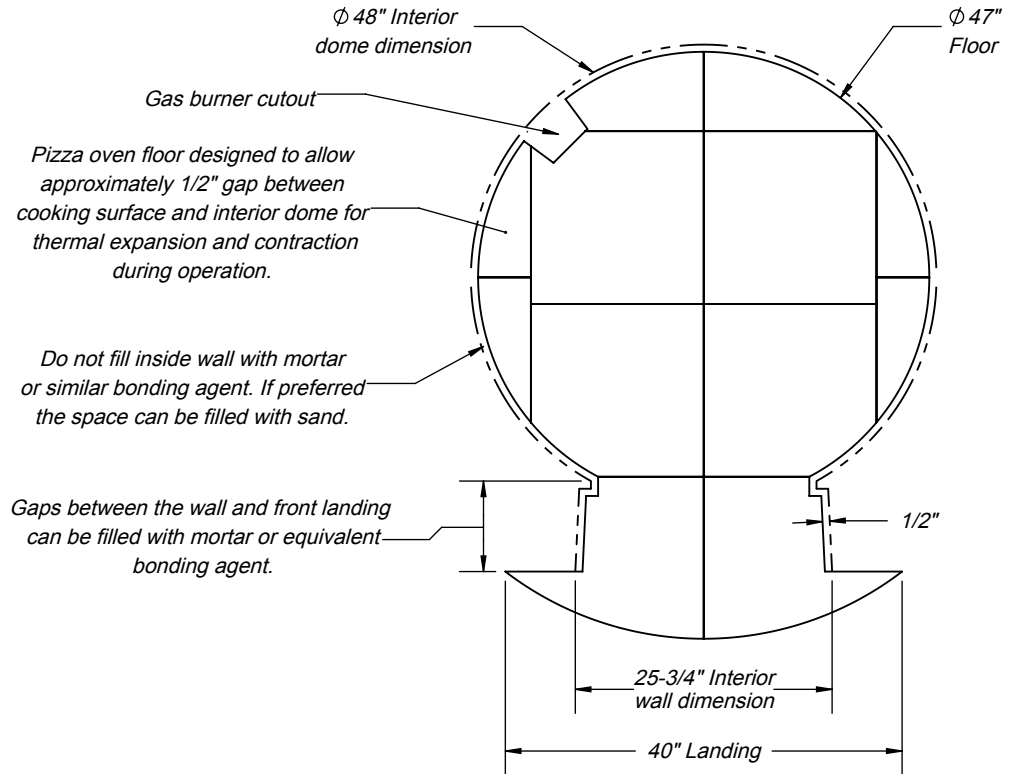
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**ISO View**

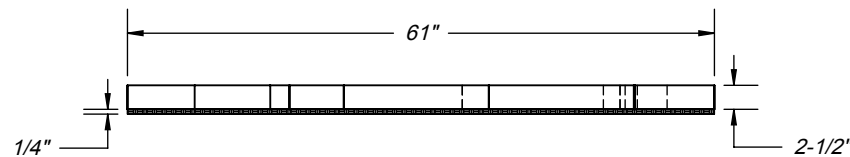


When ordering replacement tiles, reference tile number, pizza oven model and purchase date.

**Top View**



**Side Elevation**



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

**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.

**WARNING:**  
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**Napoli 120G**

Pizza Oven Floor Tile Layout

Architect Drawings



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