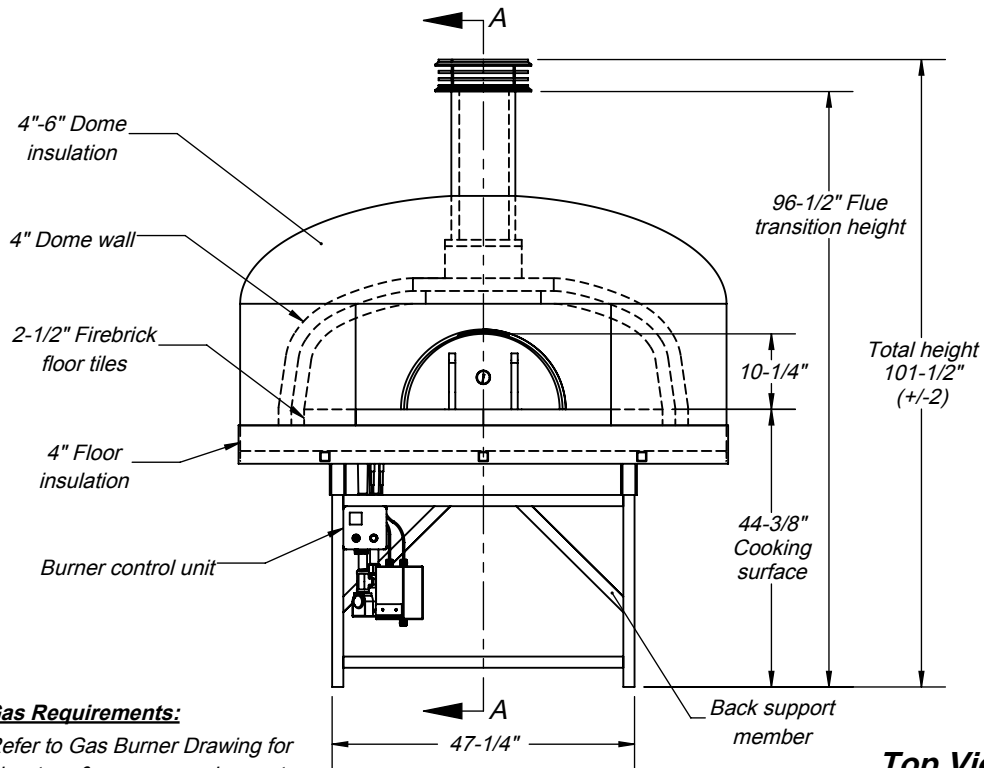
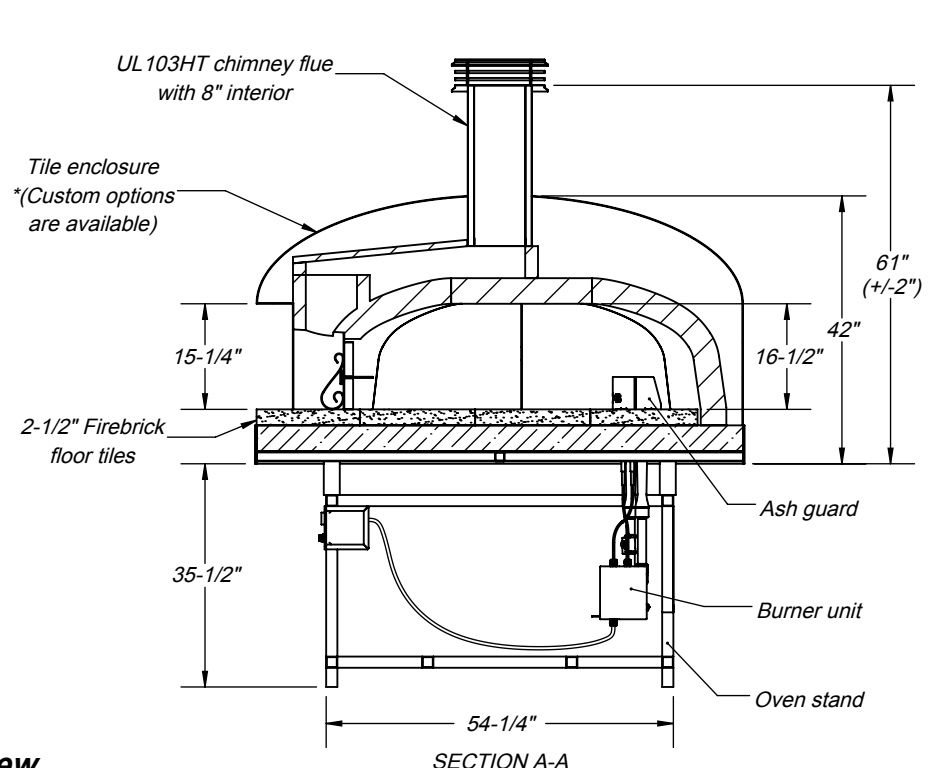


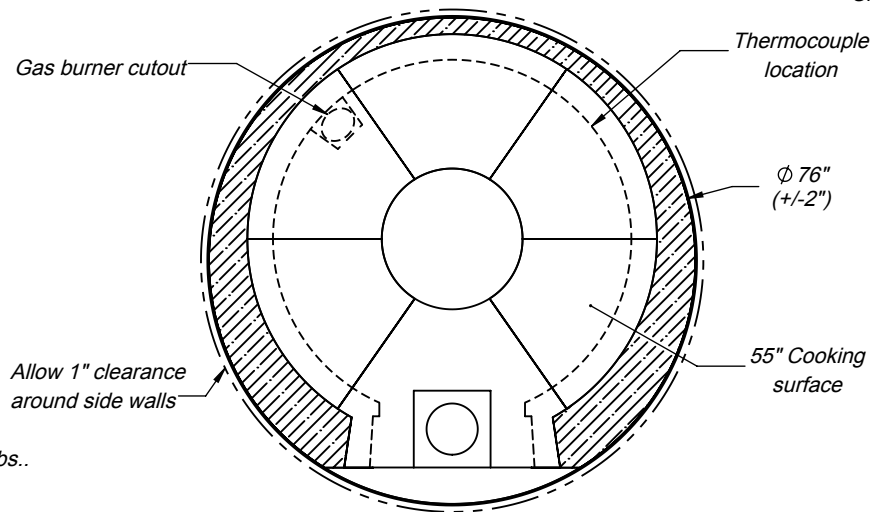
Front View



Side Elevation



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 81"W x 83"D x 86"H, Oven weight: 5614 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.

For more information: www.fornobravo.com
https://www.fornobravo.com/PDF/commercial_install.pdf

Shown with non-combustible metal hearth



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

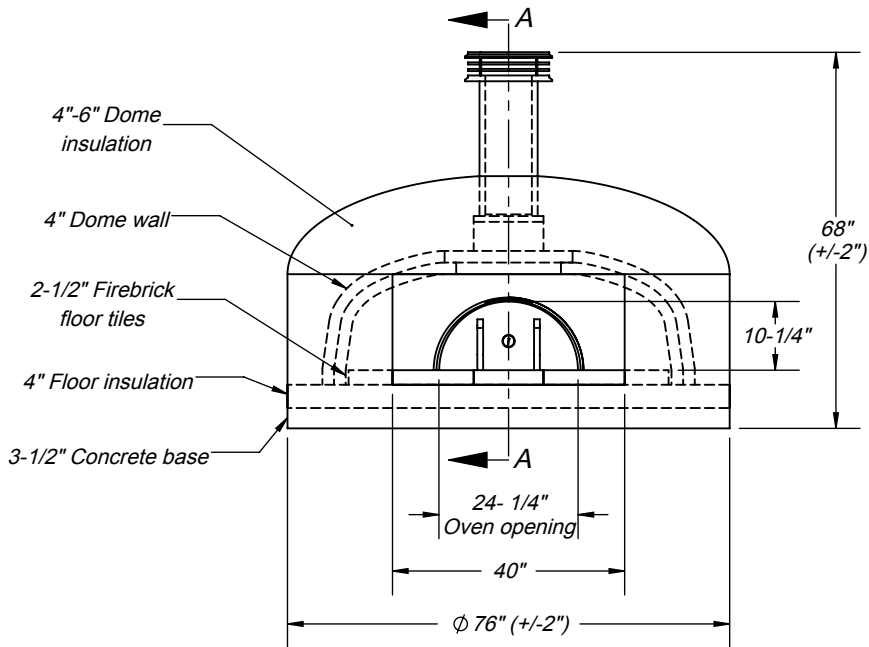
FORNO BRAVO®
 THE WORLD'S FINEST PIZZA OVENS

Napoli 140G
 Gas Fired Pizza Oven w/ Stand

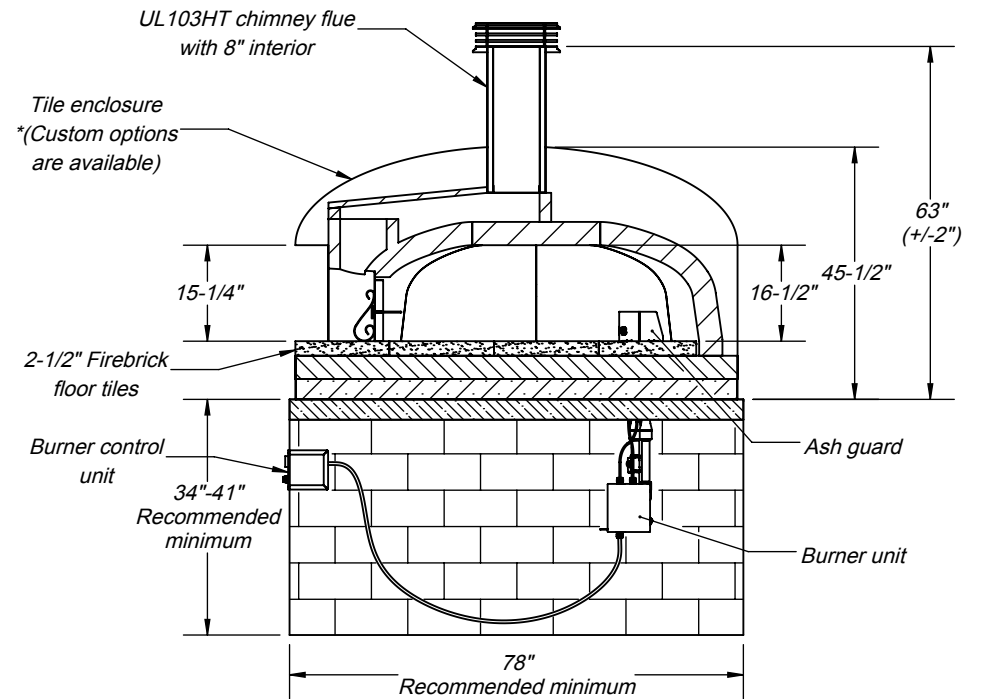
Architect Drawings SKU: FN140G-SS-LP/NG

Revision 01/23/17 Sheet: 1 of 4

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;

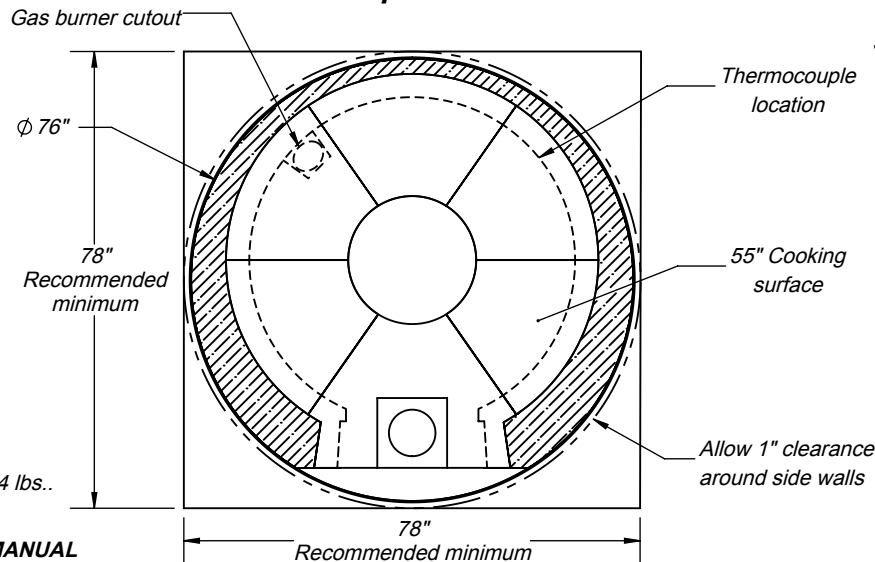
Specifications:

- 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 81"W x 83"D x 66"H, Oven weight: 7054 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 concrete hearth

For more information: www.fornobravo.com
https://www.fornobravo.com/PDF/commercial_install.pdf

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

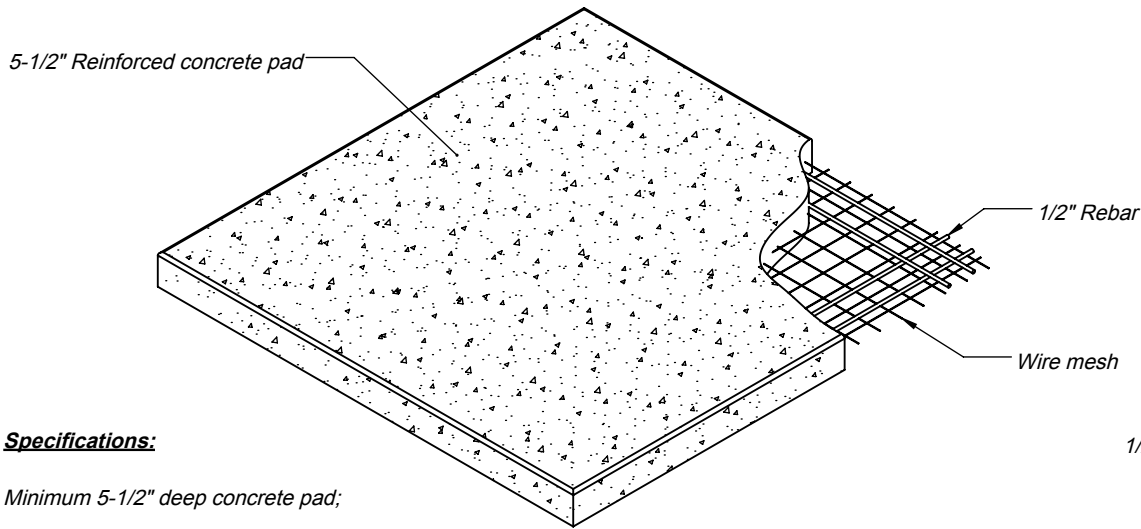
FORNO BRAVO®
 THE WORLD'S FINEST PIZZA OVENS

Napoli 140G
 Concrete Masonry Unit (CMU)
 Architect Drawings SKU: FN140G-NS

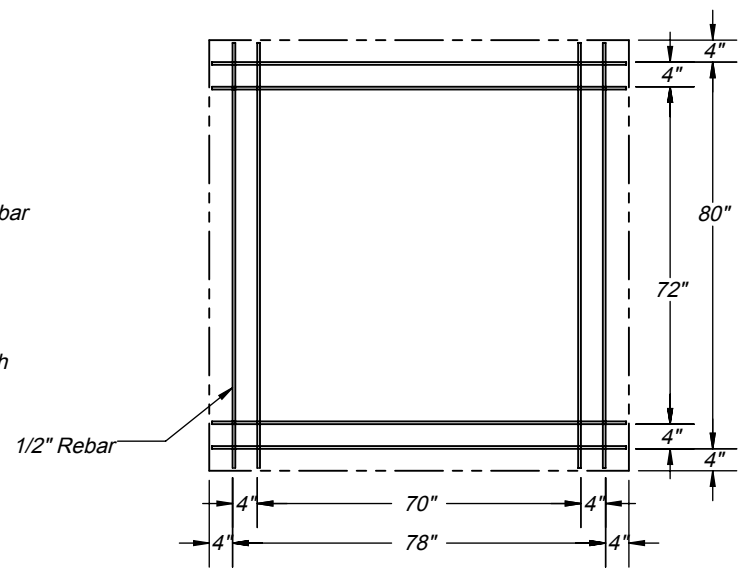
Revision 01/23/17 Sheet: 2 of 4



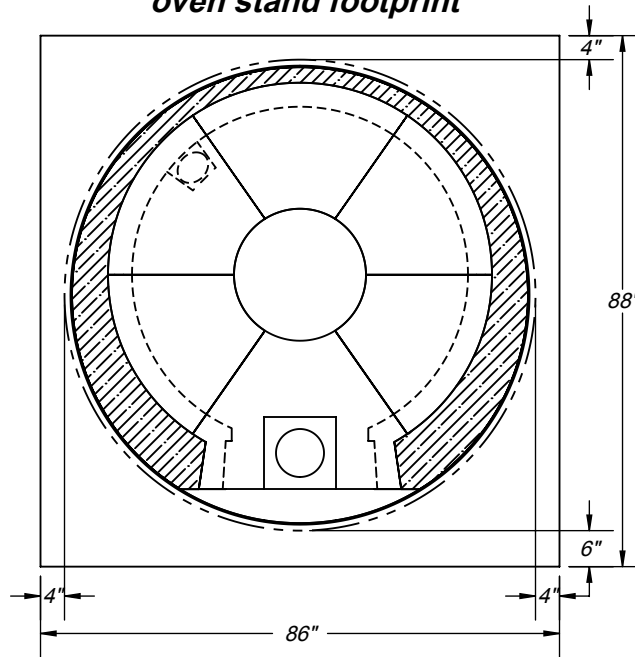
ISO View



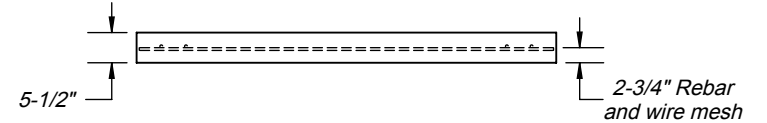
Top View



**Napoli 140G
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 86"W x 88"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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For more information: www.fornobravo.com
https://www.fornobravo.com/PDF/commercial_install.pdf

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



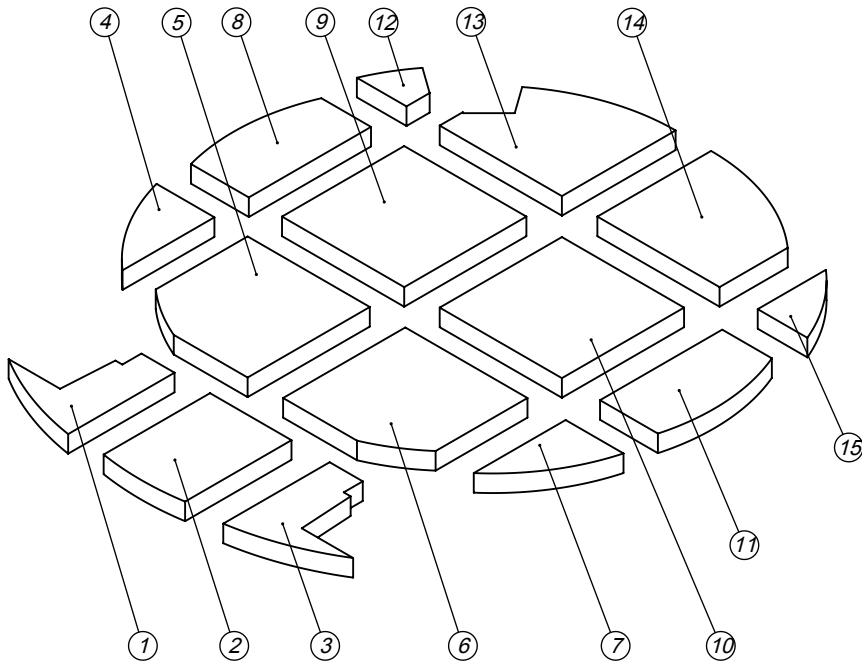
Napoli 140G
 Gas Fired Pizza Oven Pad
 Architect Drawings



Revision 01/23/17

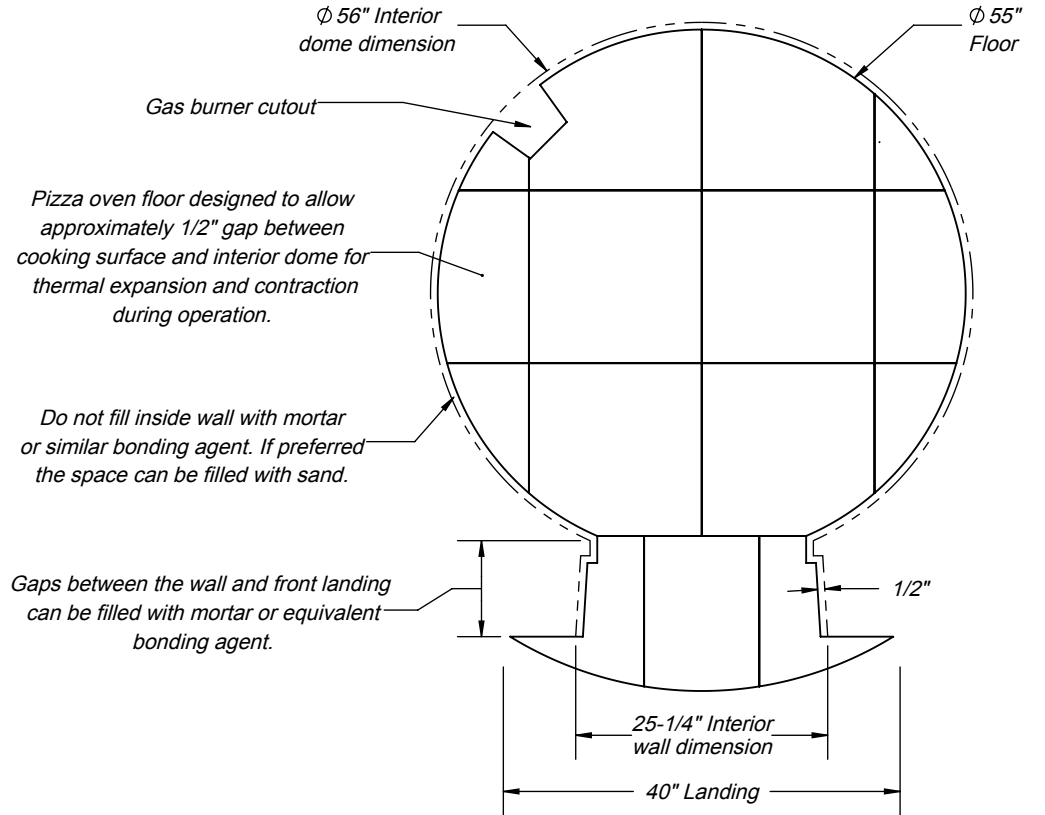
Sheet 3 of 4

ISO View

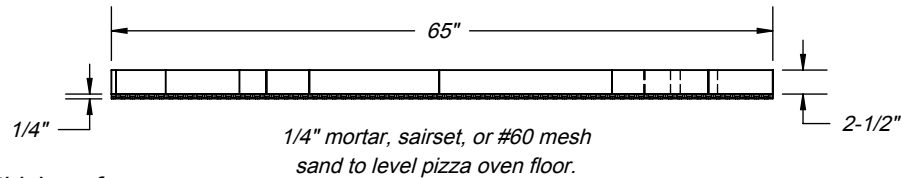


When ordering replacement tiles, reference tile number, pizza oven model and purchase date.

Top View



Side Elevation



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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For more information: www.fornobravo.com
https://www.fornobravo.com/PDF/commercial_install.pdf

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Napoli 140G

Pizza Oven Floor Tile Layout

Architect Drawings



Revision 01/23/17

Sheet: 4 of 4