

Shown with Forno Bravo Cucina 80G oven stand with non-combustible hearth

Gas Requirements:
Refer to Gas Burner Drawing for air and access requirements

Clearance to combustibles:
1" clearance all the way around side walls;

14" above completed dome assembly;
30" side clearance from door opening;
36" from front of oven landing;
Non-combustible hearth.

Specifications:

Wood, liquid propane or natural gas fuel;
24" Stainless steel flue with 6" interior, rain cap and anchor plate comes standard.

Crate ships 50"W x 58"D x 49"H;
Oven and stand weight: 1391 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.



Decorative Facade Allowances	Depth	Width
Brick Arch	Usually 5"	N/A
Brick Landing	Usually 8"	Preference
Stucco	Approx 1"	N/A
Tile	Approx 1"	Approx 2"
Stone/Brick Veneer	Approx 1"	N/A
Brick or Masonary non veneer	Check Material Spec	N/A
UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual,		
ANSI-Z83.11 Dual, ANSI-Z21.58, CSA 1.6-2007 Listed		
For more information: www.fornobravo.com		
Installation guide: www.fornobravo.com/PDF/residential_install.pdf		

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



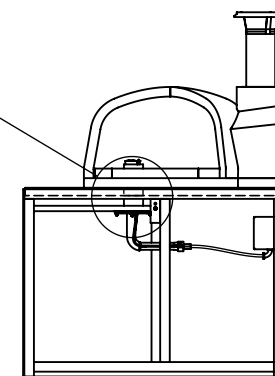
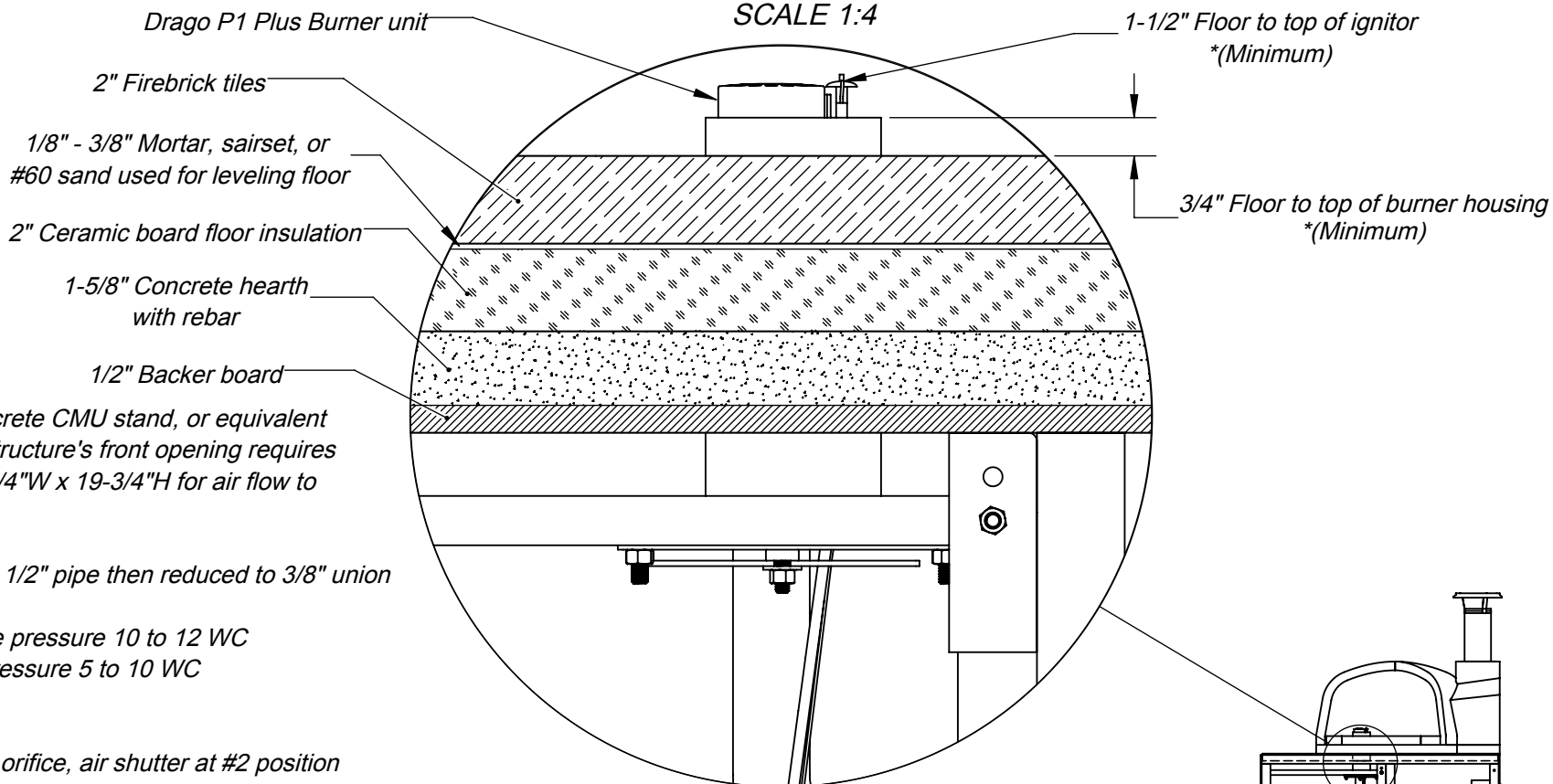
Casa2G 80G
Gas Fired Pizza Oven w/ Stand

Architect Drawings SKU: FC2G80-SS-LP/NG

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Detailed view of burner placement

SCALE 1:4



Forno Bravo Casa2G 80G Pizza oven and Cucina 80G Modular Pizza Oven Stand

Specifications:

Cucina stand, concrete CMU stand, or equivalent non-combustible structure's front opening requires a minimum of 19-3/4"W x 19-3/4"H for air flow to burner assembly

Gas line should be 1/2" pipe then reduced to 3/8" union

Liquid Propane line pressure 10 to 12 WC

Natural Gas line pressure 5 to 10 WC

Factory settings:

Natural Gas - 2.75 orifice, air shutter at #2 position

Liquid Propane - 2.25 orifice, air shutter at #3 position

WARNING: DO NOT CHANGE FACTORY SETTINGS WITHOUT CONSULTING MANUFACTURER OR CERTIFIED TECHNICIAN.

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UL approved settings for gas orifices	NG	LP
Input rate w/ 2.5 orifice and air shutter at #2 setting (Btu/hr)	32000	
Input rate w/ 2.7 orifice and air shutter at #2 setting (Btu/hr)	38000	
Input rate w/ 1.75 orifice and air shutter at #3 setting (Btu/hr)		32000
Input rate w/ 2.0 orifice and air shutter at #3 setting (Btu/hr)		43000
Input rate w/ 2.25 orifice and air shutter at #3 setting (Btu/hr)		51000
Input rate w/ 2.5 orifice and air shutter at #4 setting (Btu/hr)		46000

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Casa2G 80G
Gas Burner Detailed View

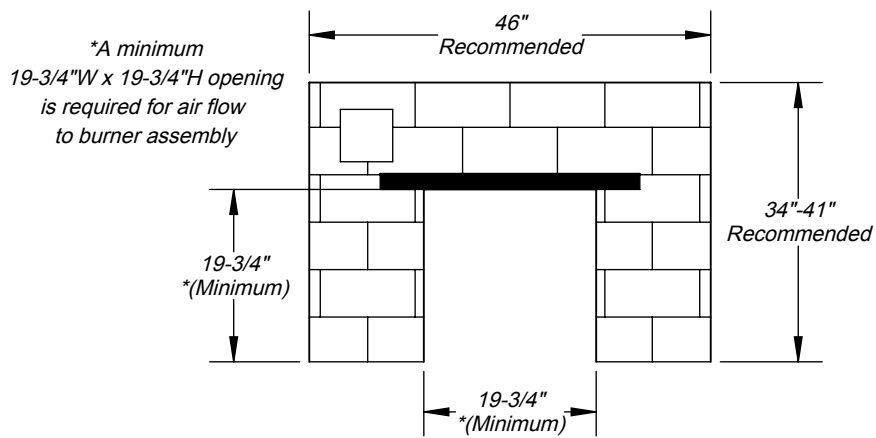
Architect Drawings



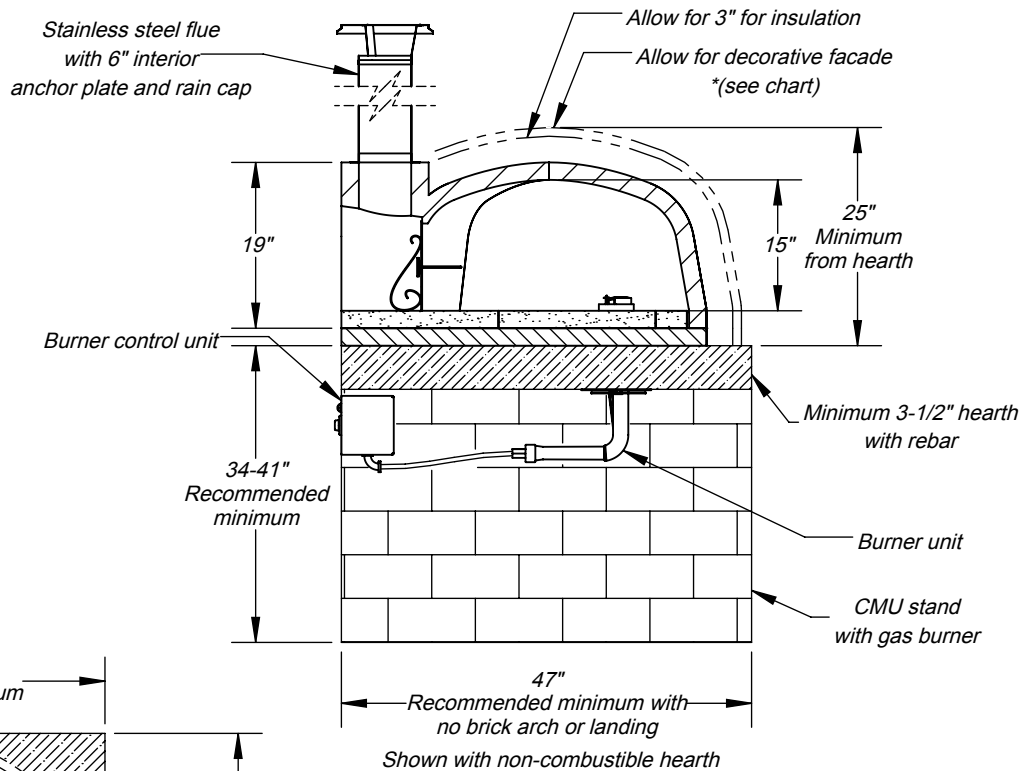
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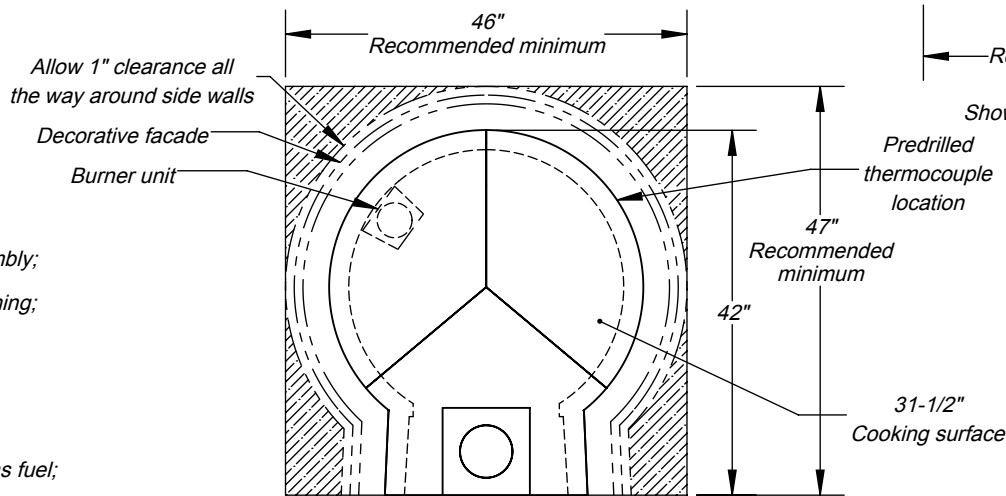
Front View



Side Elevation



Top View



Gas Requirements:

Refer to Gas Burner Drawing for air and access requirements

Clearance to combustibles:

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

Specifications:

- Wood, liquid propane or natural gas fuel;
- 24" Stainless steel flue with 6" interior, rain cap and anchor plate comes standard.
- Crate ships 45"W x 48"D x 35"H, Oven weight: 756 lbs..

WARNING:
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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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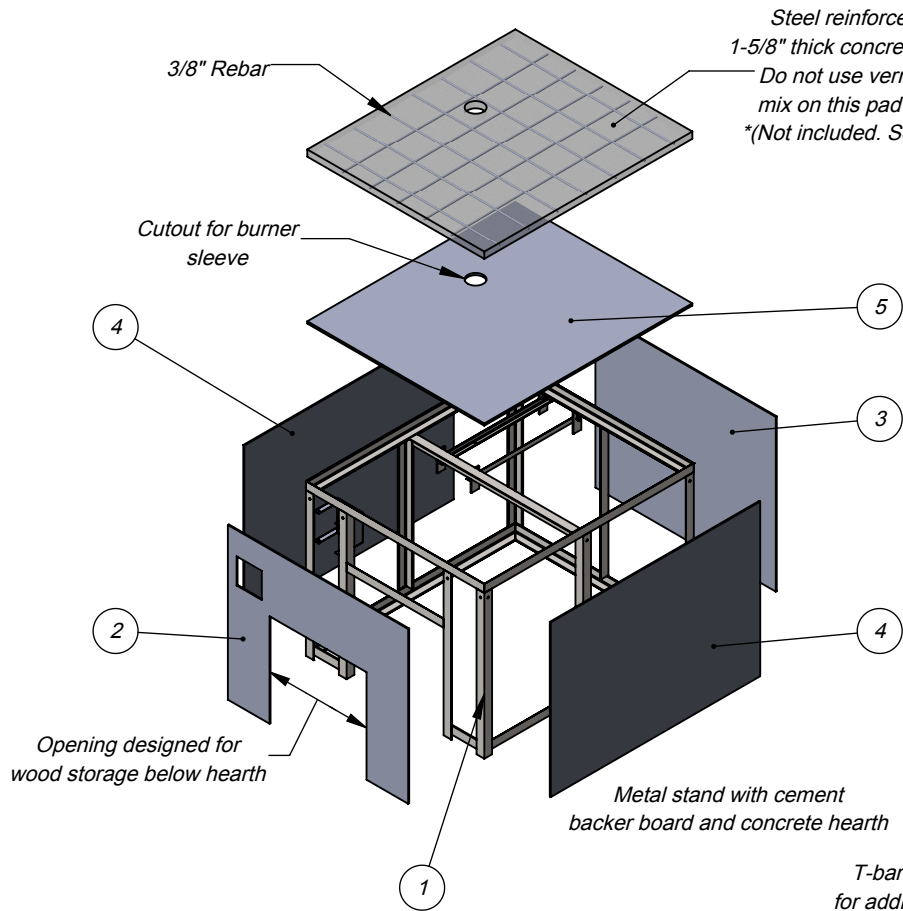
Casa2G 80G
 Concrete Masonry Unit (CMU)

Architect Drawings SKU: CMU

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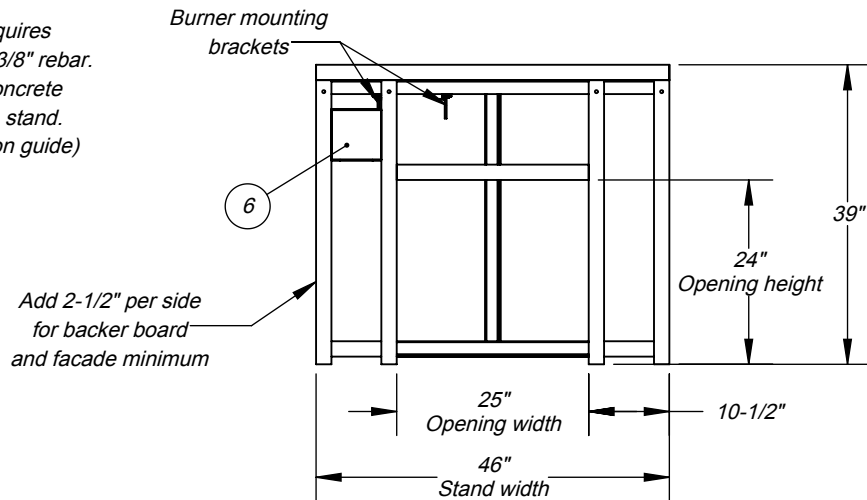


ISO View

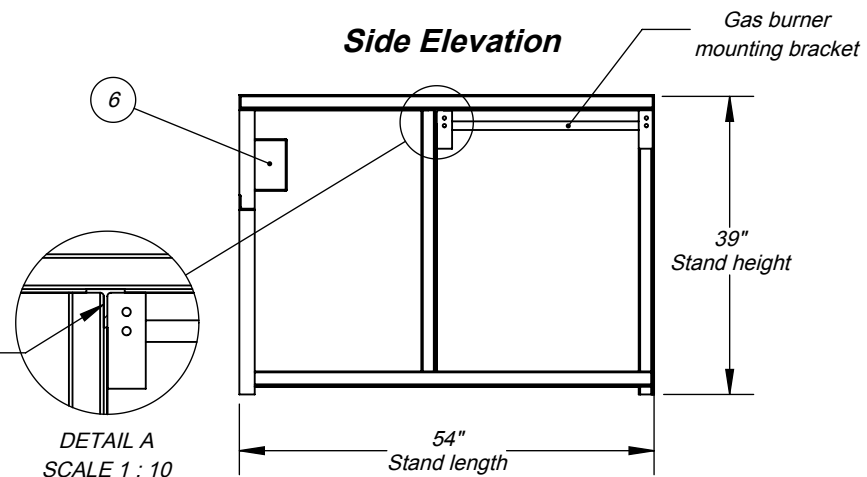


Steel reinforced hearth requires 1-5/8" thick concrete pad with 3/8" rebar. Do not use vermiculite in concrete mix on this pad with Cucina stand. *(Not included. See installation guide)

Front View



Side Elevation



Specifications:

Stand includes metal frame, assembly hardware, precut / predrilled exterior cement backer board panels.

The Cucina 80G stand works with Casa2G 80G oven.

*Hearth materials not included. See installation guide.

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Intertek



Intertek

ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina2G 80G	Metal frame substructure	1
2	Front Panel	1/4" Pre-cut Backer Board	1
3	Back Panel	1/4" Pre-cut Backer Board	1
4	Side Panel	1/4" Pre-cut Backer Board	2
5	Top Panel	1/2" Pre-cut Backer Board	1
6	Control Box Mount	Secures burner control unit	1
7	Hex Bolt, 3/8" x 1"	*Not displayed	10
8	Hex Nut, 3/8"	*Not displayed	10
9	Self Tapping Screw	*Not displayed	55
	*Concrete Hearth	* See installation guide	
	*Rebar	* See installation guide	

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

FORNO BRAVO®
THE WORLD'S FINEST PIZZA OVENS

Cucina 80G
Gas Fired Pizza Oven Stand

Architect Drawings

SKU: ICS80G

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Casa2G 80G Pizza Oven Kit includes:

- Commercial grade refractory oven dome with integral vent
- 2" ceramic fiber insulation board
- 3" ceramic fiber insulation blanket (multiple 1" thick blankets)
- NSF-4 rated fireclay cooking surface
- High temp refractory mortar to seal dome joints
- Single wall stove pipe, anchor plate, 24" pipe and cap
- Single wall steel powder coated door
- Door thermometer

Home Gas Features includes:

- Fuel: Wood, liquid propane or natural gas
- Drago P1 Plus burner assembly (specify, natural gas or liquid propane)
- Burner ignition box with four settings (off, pilot, low and high flame)
- Stainless steel ash guard for burner
- Remote thermometer
- Gas leak detector
- Propane Gas valve regulator. *(Note: Natural gas regulator must be supplied by local certified installer.)

Sold separately:

- UL certified spark arrestor
- Decorative brick arch
- Double wall insulated steel door to retain heat longer
- Cucina stand with steel frame and hardie-backer board precut
- Stove pipe extensions
- Upgrade to double wall chimney for indoor installations / covered patios
- Pizza Oven Tools, infrared thermometer, gloves and other items

To be provided by customer / contractor:

- Concrete support pad with rebar (or equivalent structure)
- Concrete masonry stand (CMU) or equivalent non-combustible structure
- Decorative facade materials (stucco, brick, tile, steel, etc.)

Certifications:

Tested and compliant with:

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

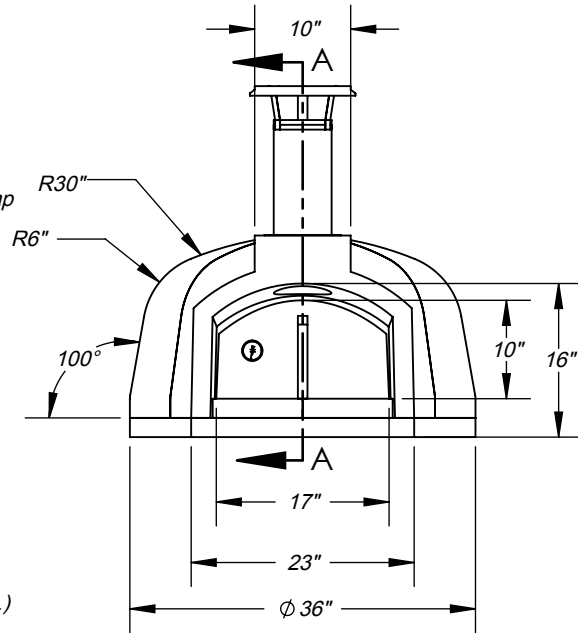
For more information about our certifications, click here: www.fornobravo.com/ul-certified

WARNING:

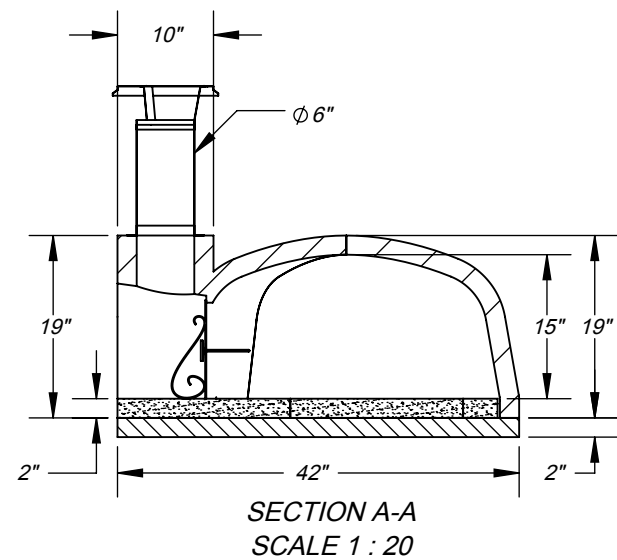
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Installation manual can be found by clicking on this link: www.fornobravo.com/PDF/residential_install.pdf

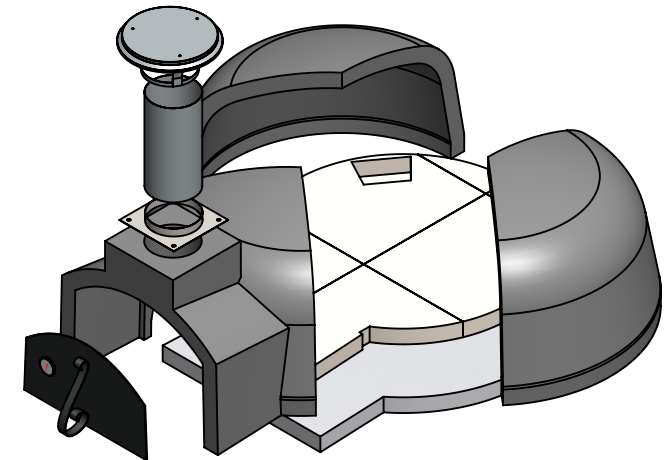
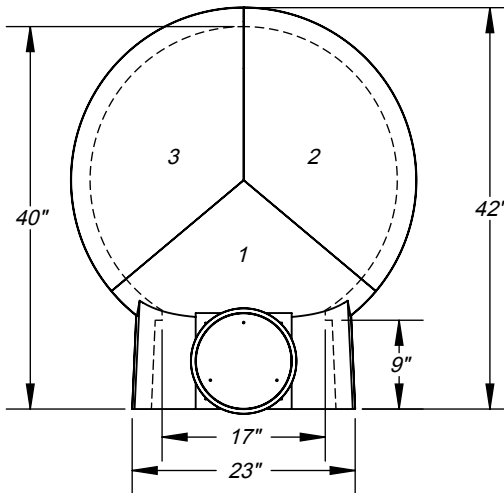
Front View



Side Elevation



Top View



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Casa2G 80G
Gas Fired Pizza Oven
Architect Drawings

Revision 6/13/2016

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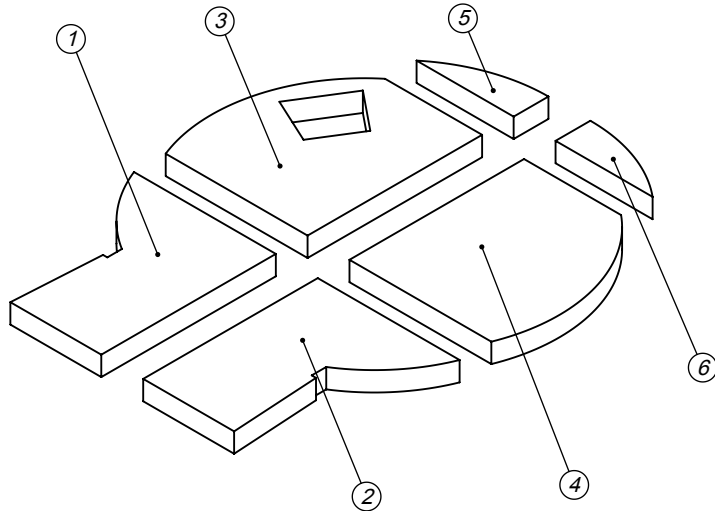
Intertek



Intertek

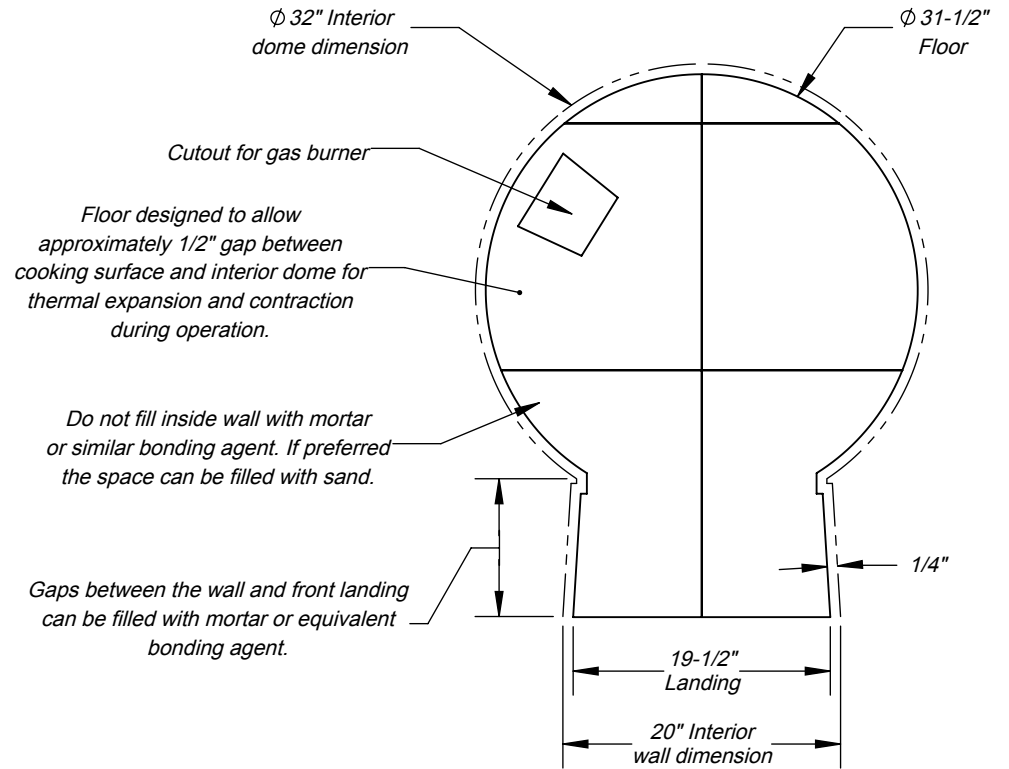
Forno Bravo
251 W. Market St.
Salinas, CA 93901
(800) 407-5119

ISO View

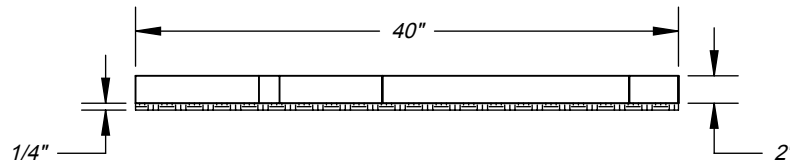


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

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" thick surface.

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

No more than 3/8" filler around landing or door may not fit.

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 Installation guide: www.fornobravo.com/PDF/residential_install.pdf

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Casa2G 80G
 Pizza Oven Floor Tile Layout
 Architect Drawings

Revision 6/13/2016

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