

Shown with Forno Bravo Cucina 90G oven stand with non-combustible hearth

**Gas Requirements:**

Refer to Gas Burner Drawing for air and access requirements

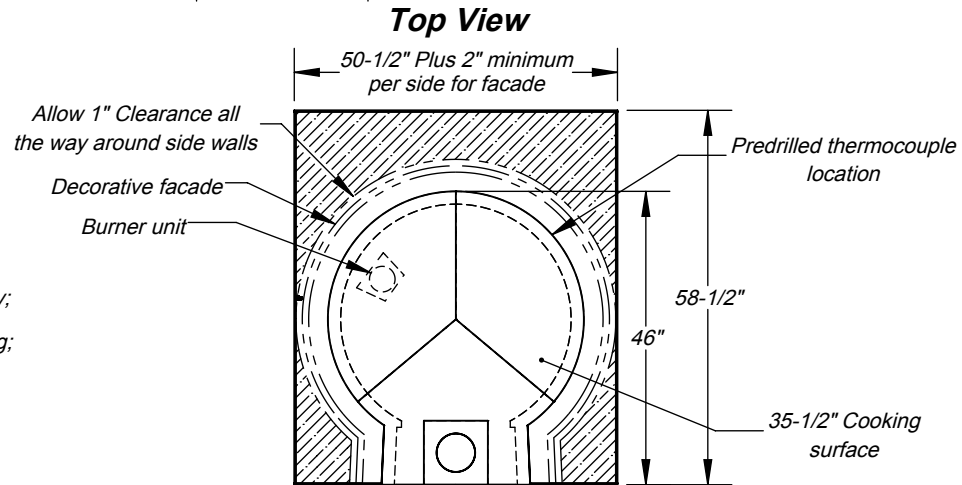
**Clearance to combustibles:**

- 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 to combustibles.
- Non-combustible hearth.

**Specifications:**

- Wood, liquid gas or propane fuel;
- 24" Stainless steel flue with 6" interior, rain cap and anchor plate comes standard.
- Crate ships 54"W x 62"L x 49"H;
- Oven and stand weight: 1510 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
<b>UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual,</b>		
<b>ANSI-Z83.11 Dual, ANSI Z21.58, CSA 1.6-2007 Listed</b>		
For more information: <a href="http://www.fornobravo.com">www.fornobravo.com</a>		
Installation guide: <a href="http://www.fornobravo.com/PDF/residential_install.pdf">www.fornobravo.com/PDF/residential_install.pdf</a>		

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

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**Casa2G 90G**  
 Gas Fired Pizza Oven w/ Stand

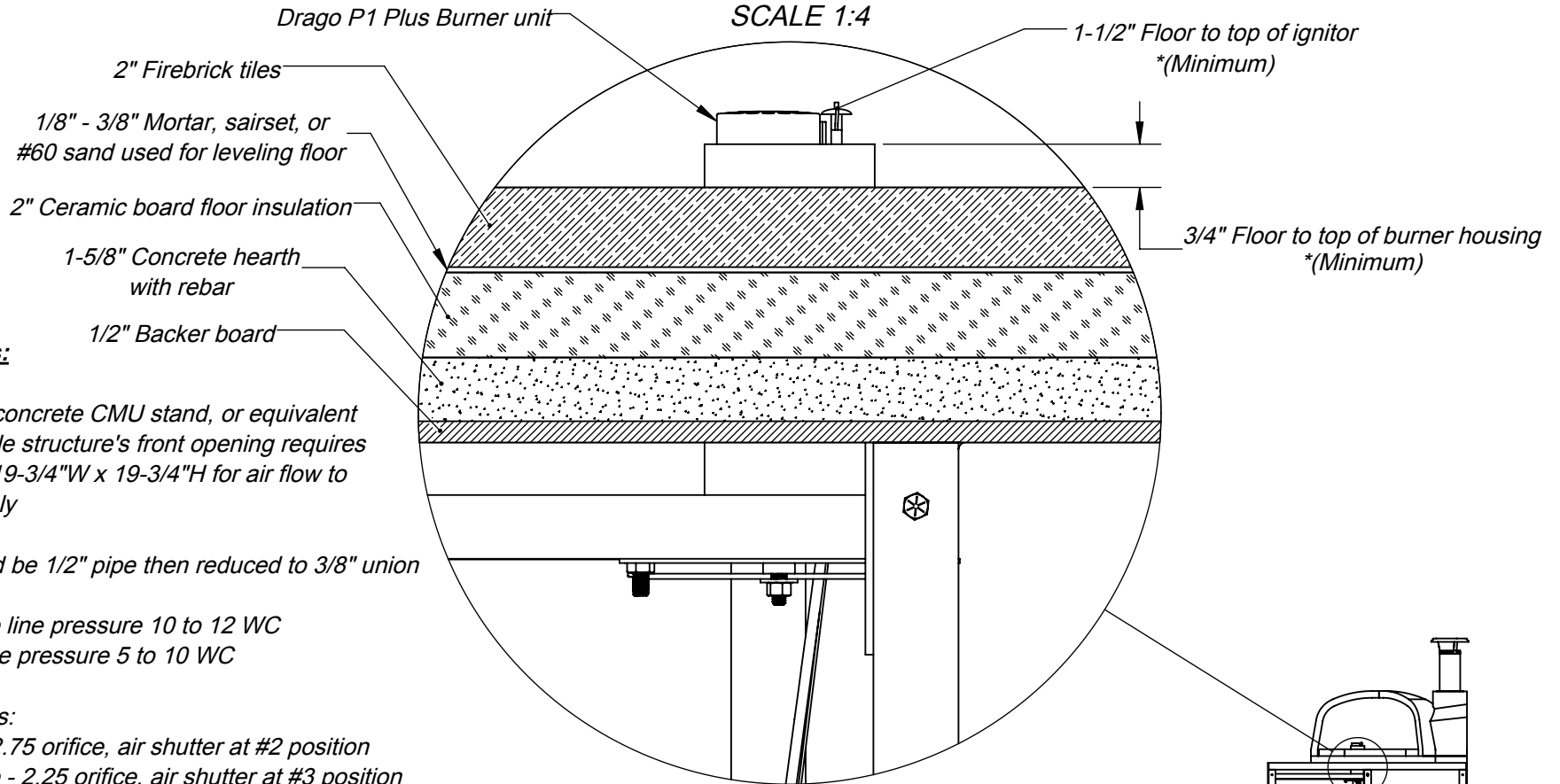
Architect Drawings SKU: FC2G90-SS-LP/NG

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Detailed view of burner placement

SCALE 1:4



**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

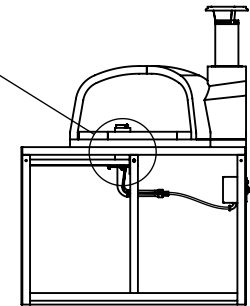
Liquid Propane line pressure 10 to 12 WC  
 Natural Gas line pressure 5 to 10 WC

**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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Forno Bravo Casa2G 90G Pizza Oven and Cucina 90G Modular Pizza Oven Stand

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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Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)



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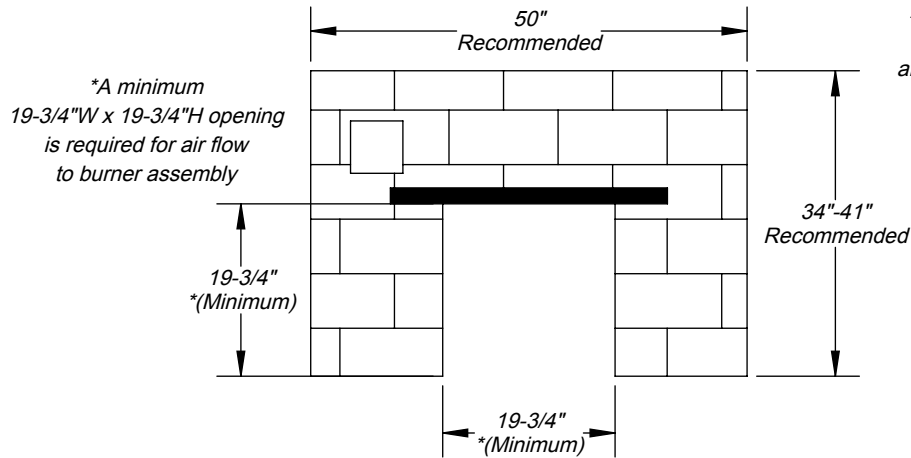


**Casa2G 90G**  
 Gas Burner Detailed View  
 Architect Drawings

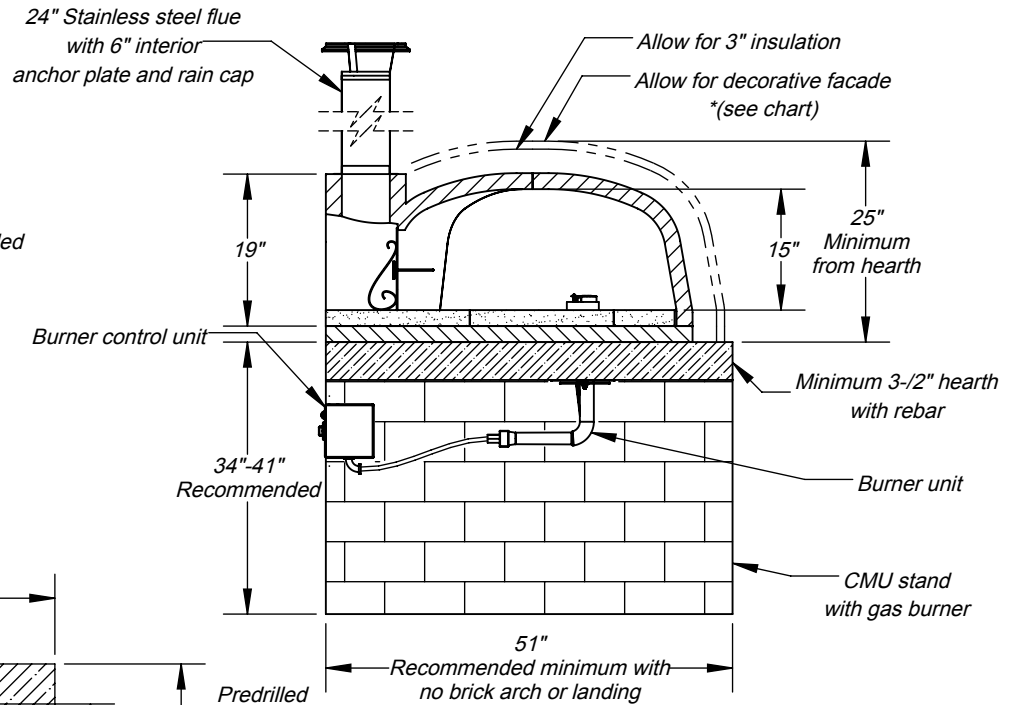
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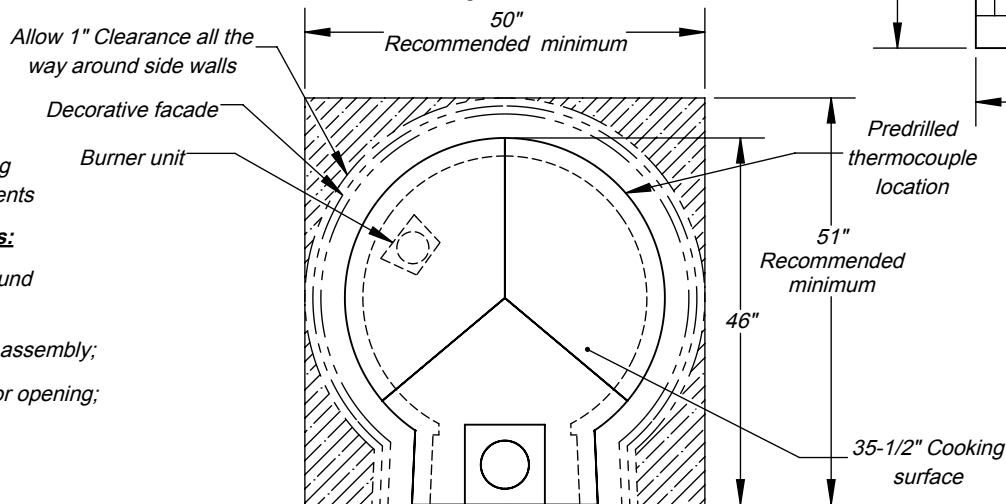
### Front View



### 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 to combustibles.
- Non-combustible hearth.

#### Specifications:

- Wood, liquid gas or propane fuel;
- 24" Stainless steel flue with 6" interior, rain cap and anchor plate comes standard.
- Crate ships 45"W x 52"L x 35"H, Oven weight: 880 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 90G**  
Concrete Masonry Unit (CMU)

Architect Drawings

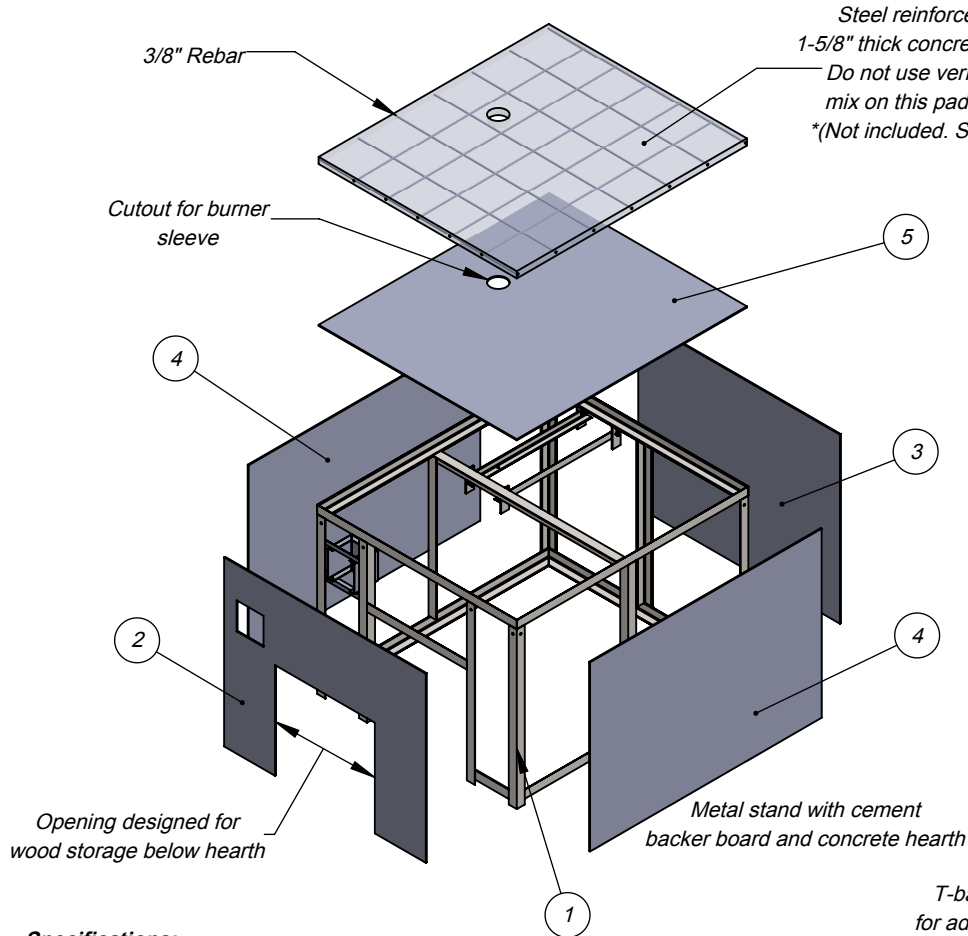
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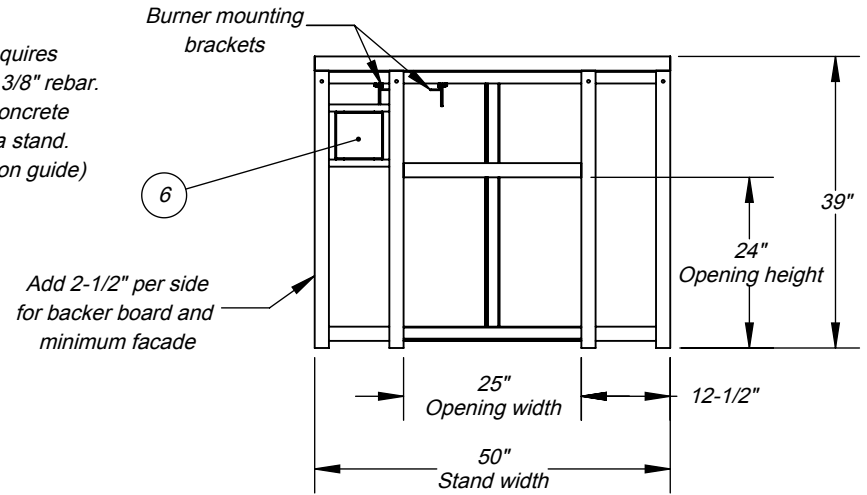
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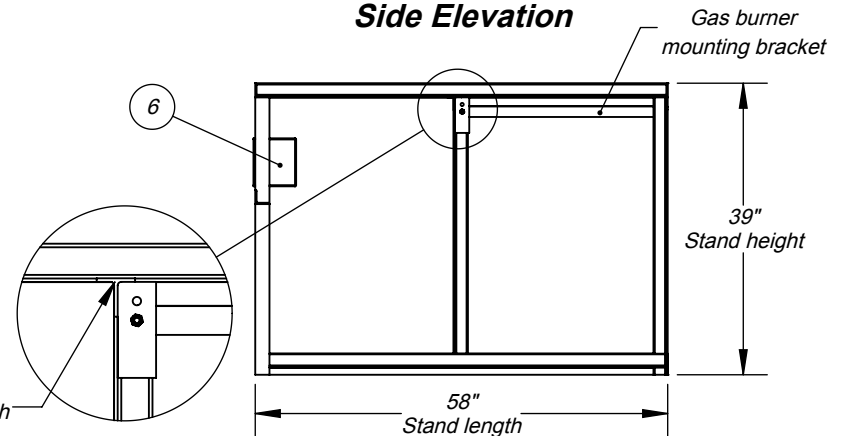
**ISO View**



**Front View**



**Side Elevation**



**Specifications:**

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

The Cucina 90G stand works with Casa2G 90G oven.

\*Hearth materials not included. See installation guide.

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ITEM#	PART NAME	DESCRIPTION	QTY
1	Cucina2G 90G	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	

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**Cucina 90G**  
 Gas Fired Pizza Oven Stand

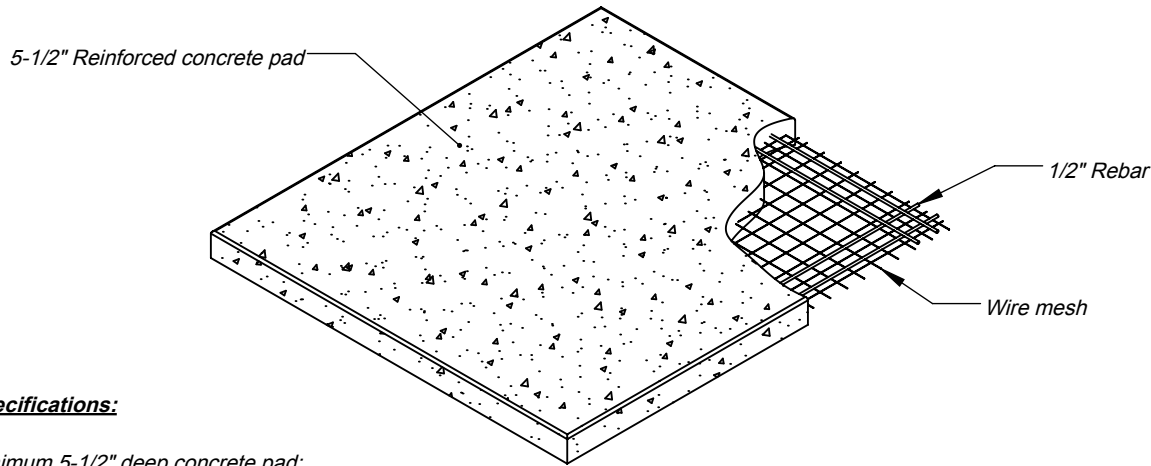
Architect Drawings

SKU: ICS90G

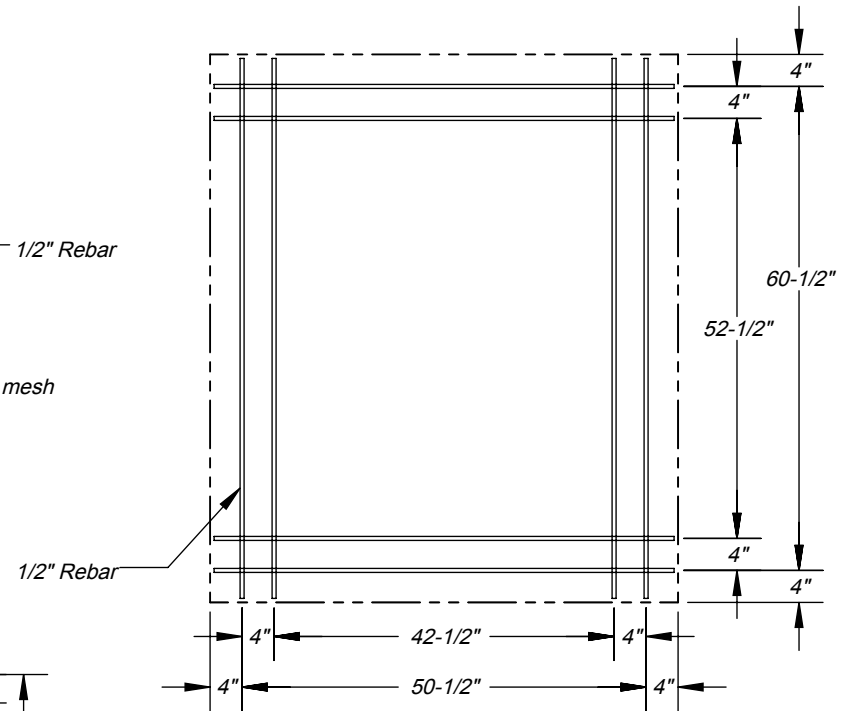
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**ISO View**



**Top View**



**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 58"W x 61"D

**Slab dimensions:**

Minimum 8" wider than oven stand and hearth;

Minimum 10" deeper than oven stand and hearth;

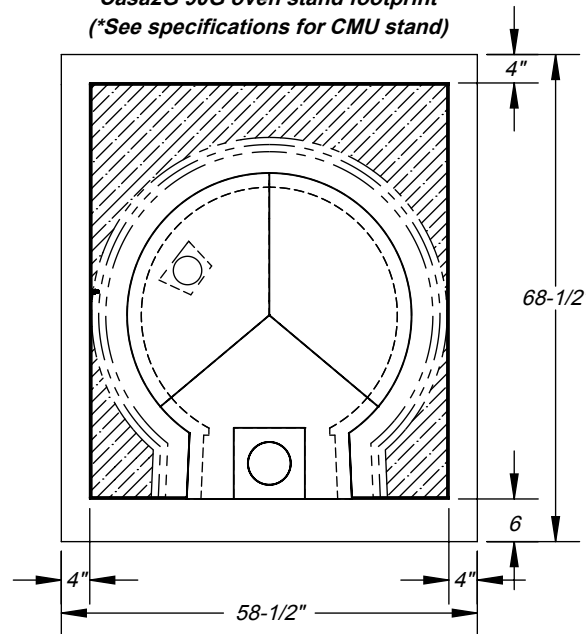
Finished slab should be 2" to 3" above ground level;

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.

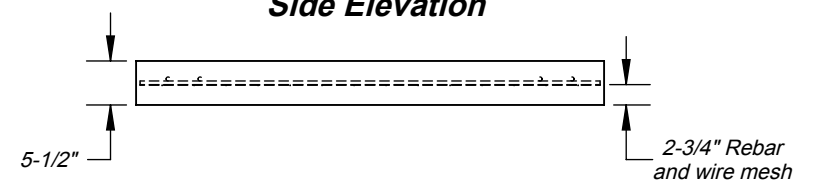
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**Casa2G 90G oven stand footprint**  
(\*See specifications for CMU stand)



**Side Elevation**



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**Casa2G 90G**  
Gas Fired Pizza Oven Pad  
Architect Drawings

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Installation guide: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)

**Casa2G 90G 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:

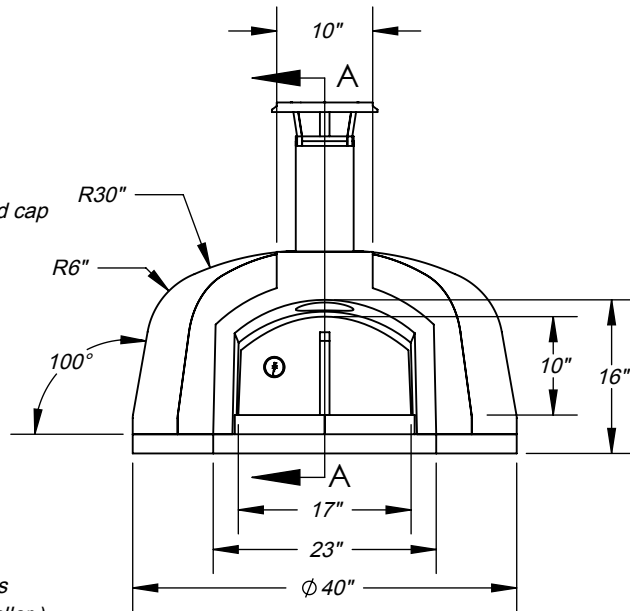
UL737, UL2162, NSF-4, CAN/CGA-1.8 Dual, ANSI-Z83.11 Dual, ANSI-Z21.58-CSA 1.6-2007

For more information about our certifications, click here: [www.fornobravo.com/ul-certified](http://www.fornobravo.com/ul-certified)

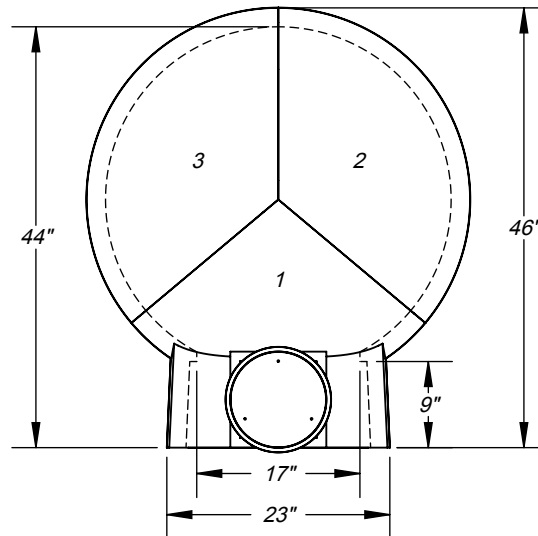
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 Installation manual can be found by clicking on this link: [www.fornobravo.com/PDF/residential\\_install.pdf](http://www.fornobravo.com/PDF/residential_install.pdf)

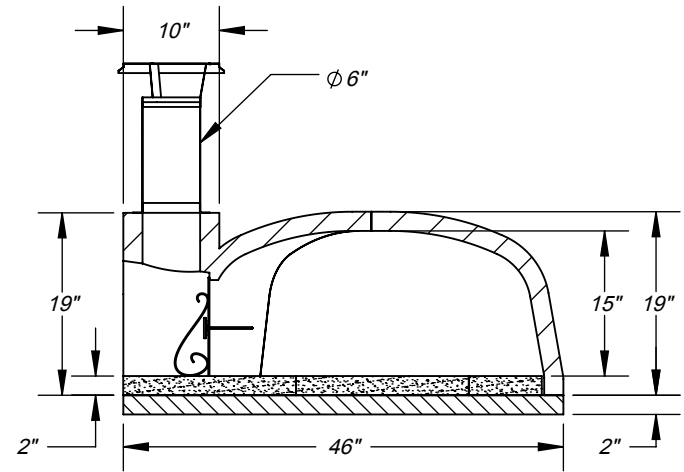
**Front View**



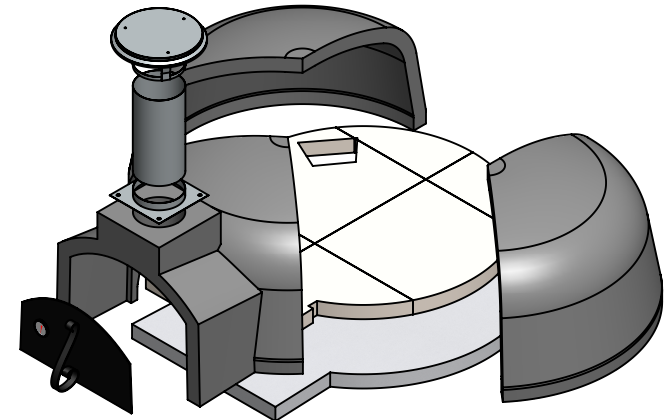
**Top View**



**Side Elevation**



**SECTION A-A  
SCALE 1 : 20**



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

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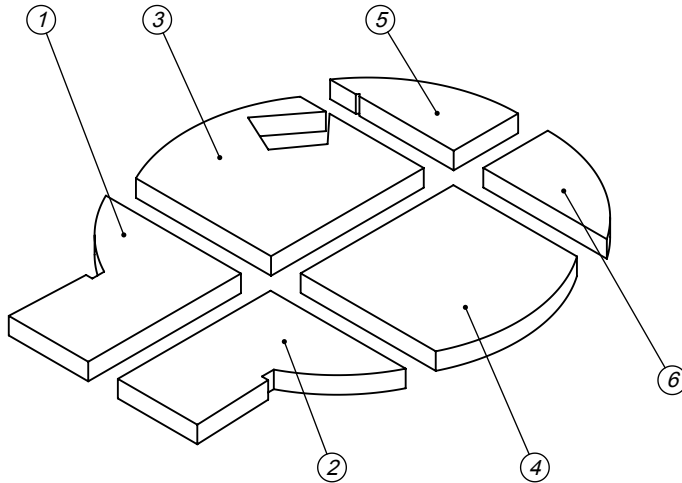
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**Casa2G 90G**  
 Gas Fired Pizza Oven  
 Architect Drawings

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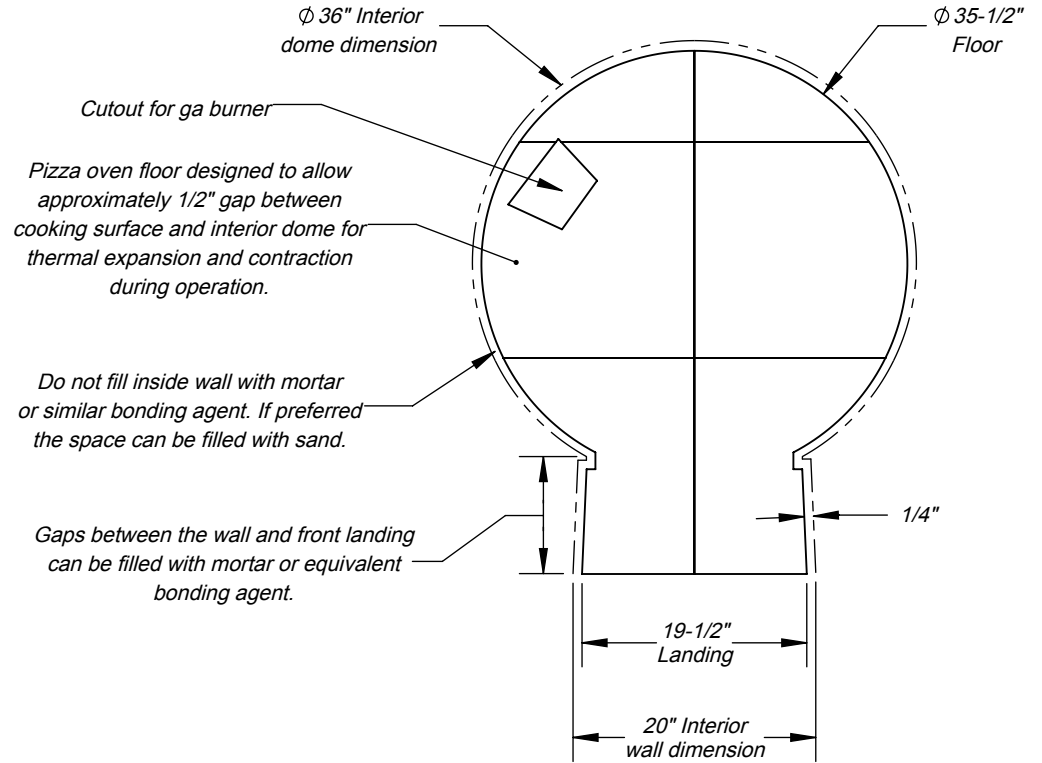
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**ISO View**

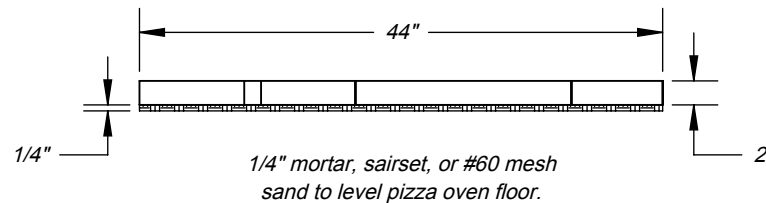


When ordering replacement tiles, reference tile number, pizza oven model and date of purchase.

**Top View**



**Side Elevation**



**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.

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**Casa2G 90G**

Pizza Oven Floor Tile Layout

Architect Drawings



Revision 6/13/2016

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