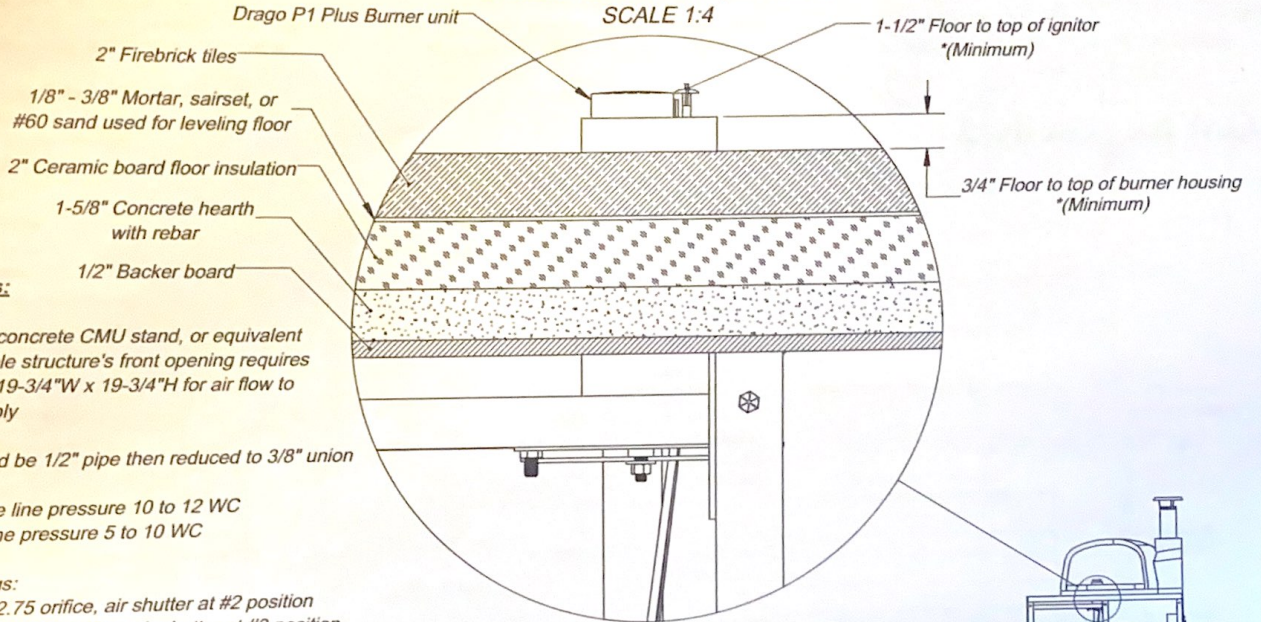


Detailed view of burner placement

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

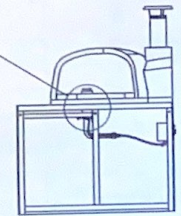
WARNING: DO NOT CHANGE FACTORY SETTINGS WITHOUT CONSULTING MANUFACTURER OR CERTIFIED TECHNICIAN.

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.

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

For more information: www.fornobravo.com

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



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Casa2G 90G
Gas Burner Detailed View
Architect Drawings

Revision 6/13/2016 Sheet 2 of 7

