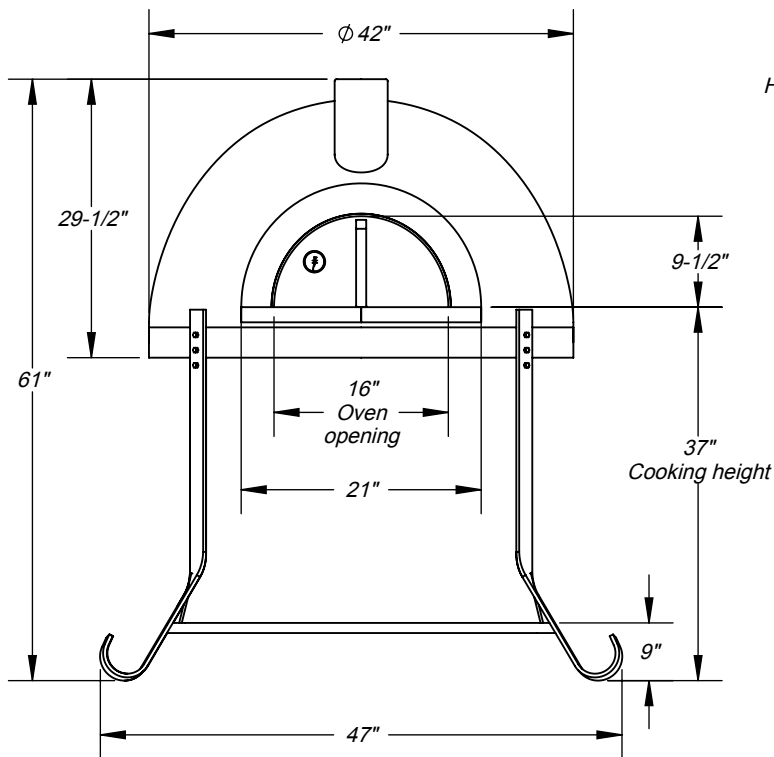
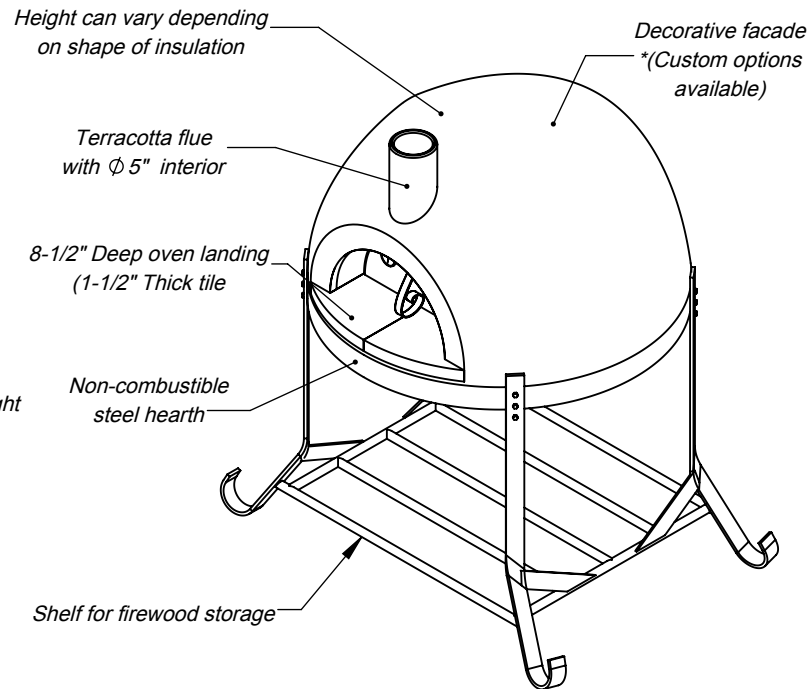


**Front View**



**ISO View**



**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;

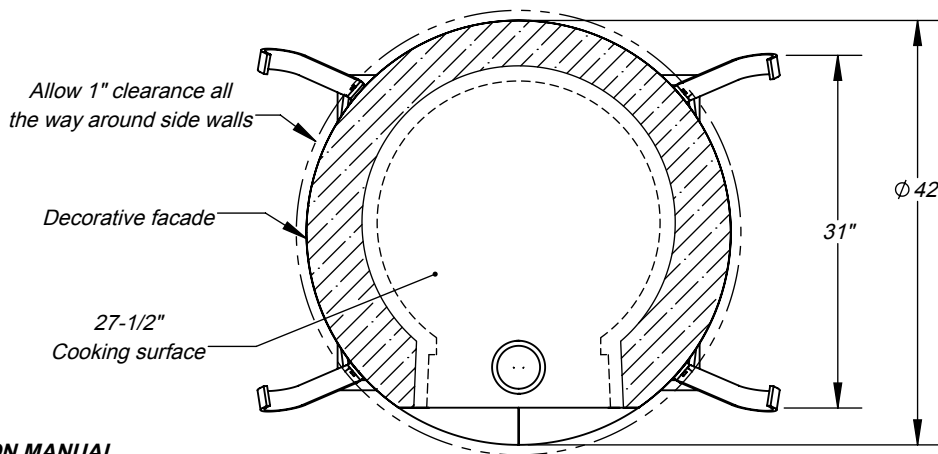
Non-combustible hearth.

**Specifications:**

- Wood fuel;
- Available with or without stand;
- Terracotta flue comes standard;
- Stainless steel flue \*(optional)
- Crate ships 49"W x 50"D x 52"H;
- Oven and stand weight: 1050 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**

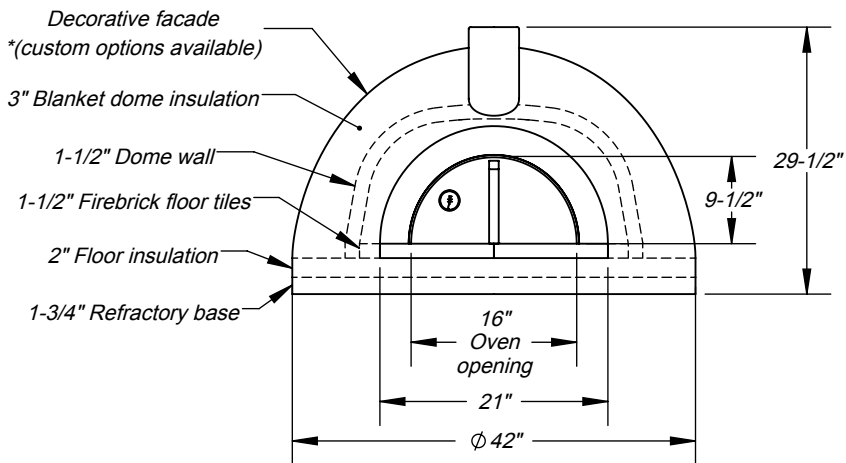


For more information: [www.fornobravo.com](http://www.fornobravo.com)

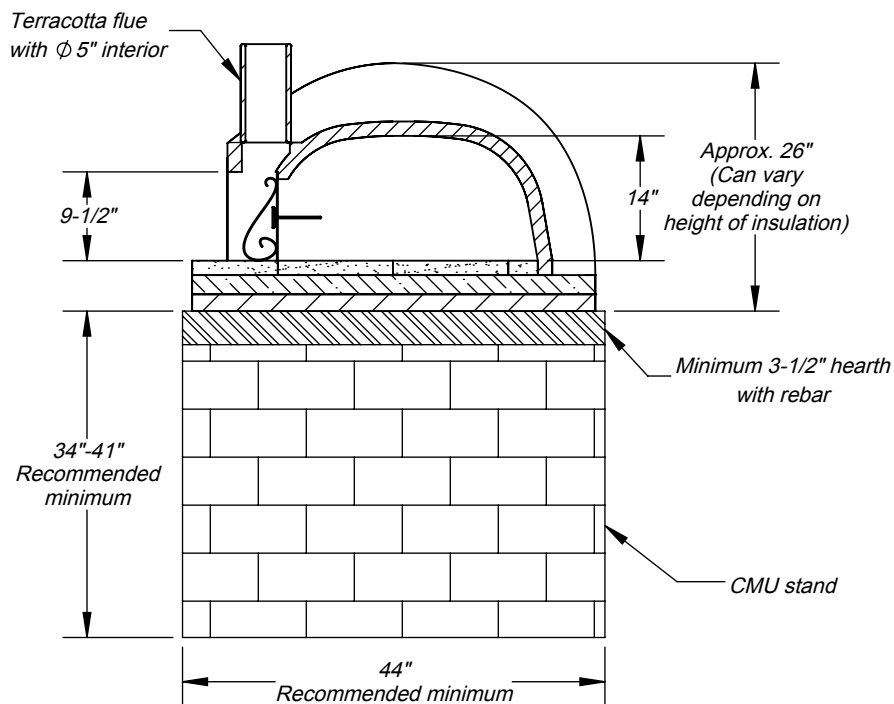
Installation guide: [www.fornobravo.com/PDF/Primavera-operation.pdf](http://www.fornobravo.com/PDF/Primavera-operation.pdf)

Made in the U.S.A.		Residential Wood Fired Pizza Oven	
 <b>FORNO BRAVO®</b> THE WORLD'S FINEST PIZZA OVENS			
<b>Primavera 70</b> Wood Fired Pizza Oven w/ Stand			
Architect Drawings		SKU: FP70	
Revision 09/08/16		Sheet: 1 of 4	

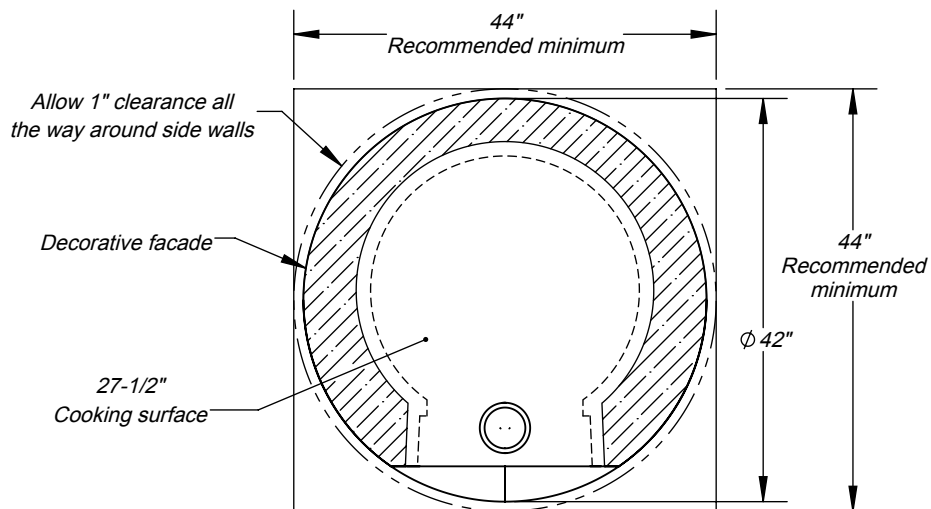
### Front View



### Side Elevation



### Top View



**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 fuel;
- Shown without stand
- Terracotta flue comes standard.
- Stainless steel flue \*(optional)
- Crate ships 49"W x 50"D x 42"H;
- Oven weight: 1230 lbs..

**WARNING:**

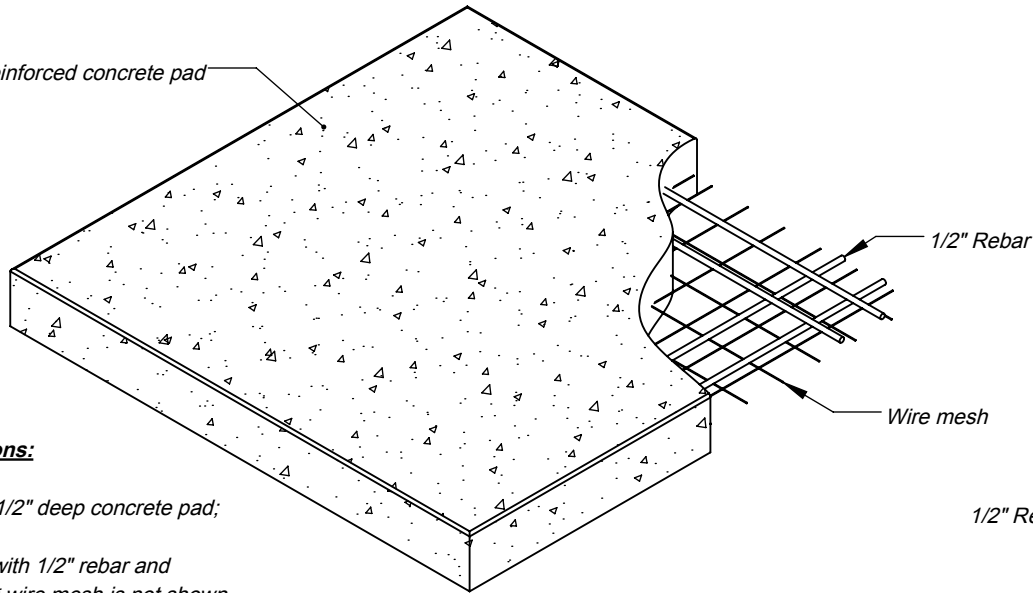
**READ ALL INSTRUCTIONS IN INSTALLATION MANUAL BEFORE INSTALLING AND USING APPLIANCE. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH.**

For more information: [www.fornobravo.com](http://www.fornobravo.com)  
Installation guide: [www.fornobravo.com/PDF/Primavera-operation.pdf](http://www.fornobravo.com/PDF/Primavera-operation.pdf)

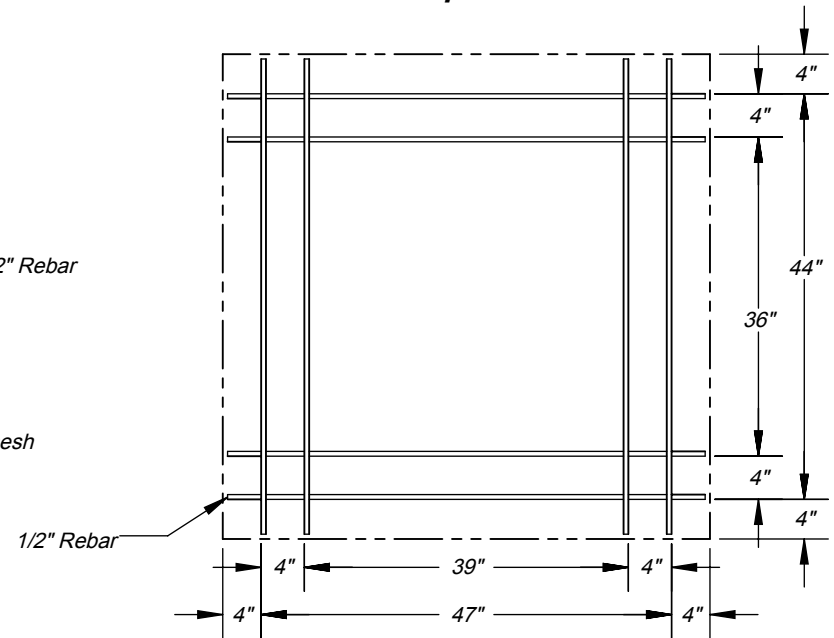
Made in the U.S.A.		Residential Wood Fired Pizza Oven	
 <p><b>FORNO BRAVO®</b> THE WORLD'S FINEST PIZZA OVENS</p>			
<p><b>Primavera 70 NS</b> Wood Fired Pizza Oven w/o Stand</p>			
Architect Drawings		SKU: FP70-NS	
Revision 09/08/16		Sheet: 2 of 4	

**ISO View**

5-1/2" Reinforced concrete pad



**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 52"W x 54"L.

**Slab dimensions:**

Minimum 8" wider than oven stand and hearth;

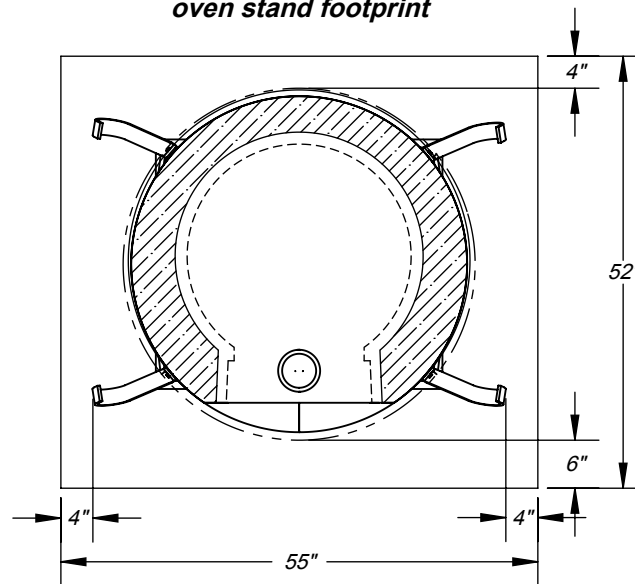
Minimum 10" deeper than oven stand and hearth;

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

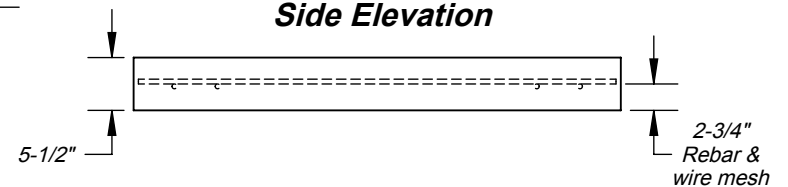
Refer to local building codes for recommendations regarding soil compaction, frost line and other considerations. Depending on local conditions, you may have to excavate down 18" or more of topsoil to reach stable substrate.

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**Primavera 70 oven stand footprint**



**Side Elevation**



For more information: [www.fornobravo.com](http://www.fornobravo.com)  
 Installation guide: [www.fornobravo.com/PDF/Primavera-operation.pdf](http://www.fornobravo.com/PDF/Primavera-operation.pdf)

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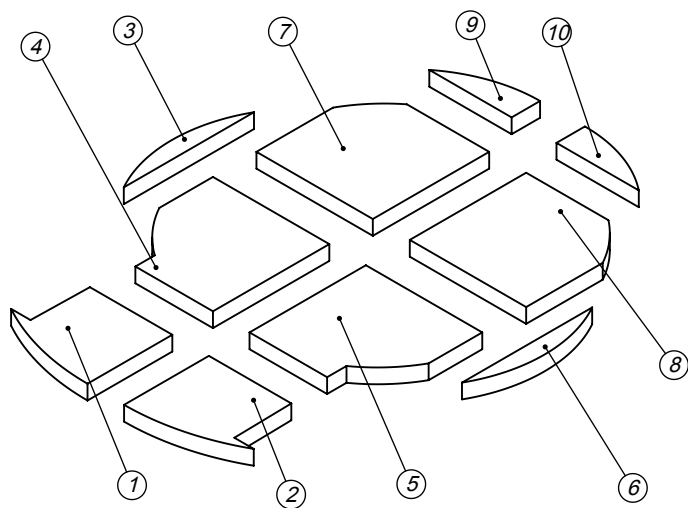
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**Primavera 70**  
 Wood Fired Pizza Oven Pad  
 Architect Drawings

Revision 09/08/2016

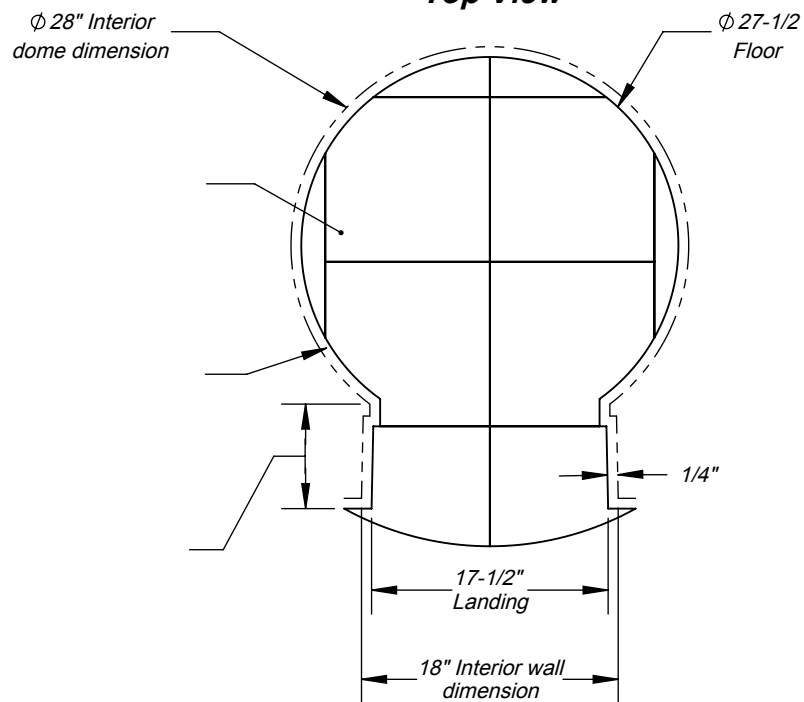
Sheet: 3 of 4

**ISO View**

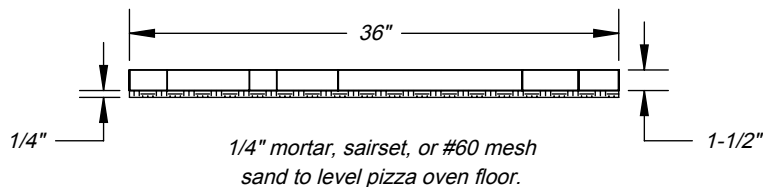


When ordering replacement tiles, reference tile number, pizza oven model and purchase date.

**Top View**



**Side Elevation**



**Specifications:**

Pizza oven floor is NSF-4 rated with 1-1/2" 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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**Primavera 70**  
Pizza Oven Floor Tile Layout  
Architect Drawings

Revision 09/08/16

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