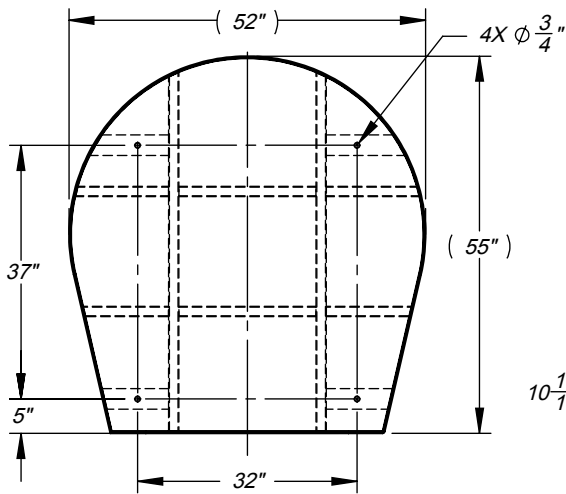
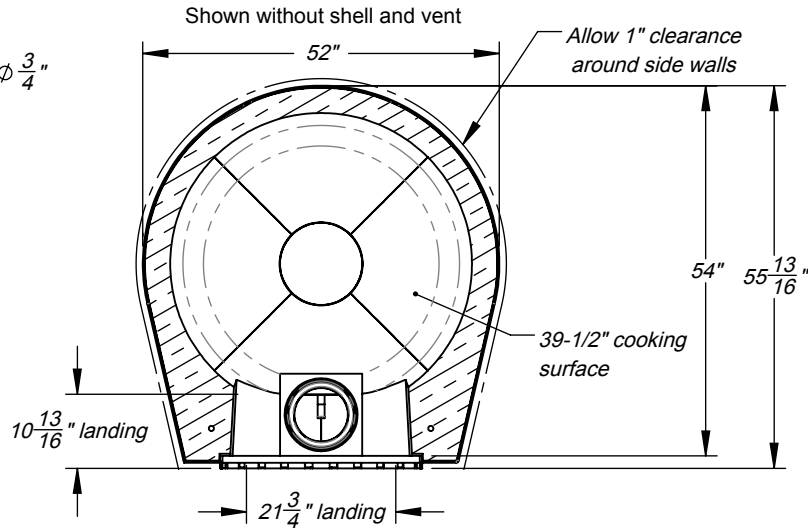


**Top View
Oven Mounting Layout**



Top View



Clearance to Combustibles:

Allow 1" clearance all the way around side walls

14" required above completed dome

30" side clearance from door opening

36" from front of oven landing to combustibles

Non-combustible hearth

Specifications:

Wood fuel

Crate ships 60" W x 65" D x 54" H

Approx oven weight 2725 lbs.

Approx shipping weight 3025 lbs.

Check local codes for venting requirements.

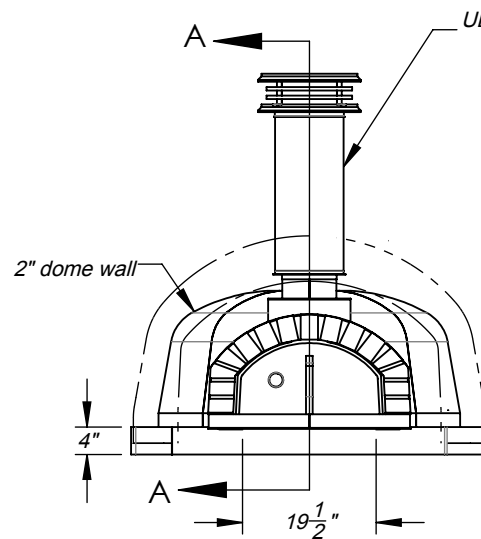
Product UL listed for UL103HT Direct Vent,

Grease Duct or Type 1 Hood

Oven requires fork lift to offload at time of delivery

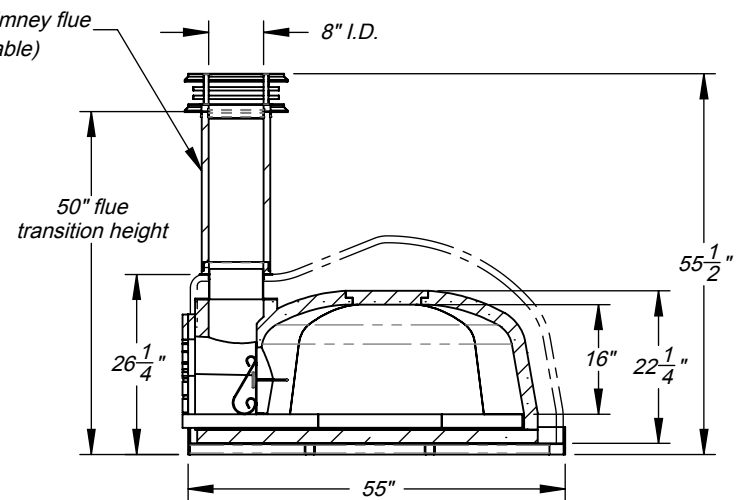
WARNING:

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



Front View

Option A : Flush Front Lip



SECTION A-A

Shown with non-combustible hearth



Intertek



Intertek

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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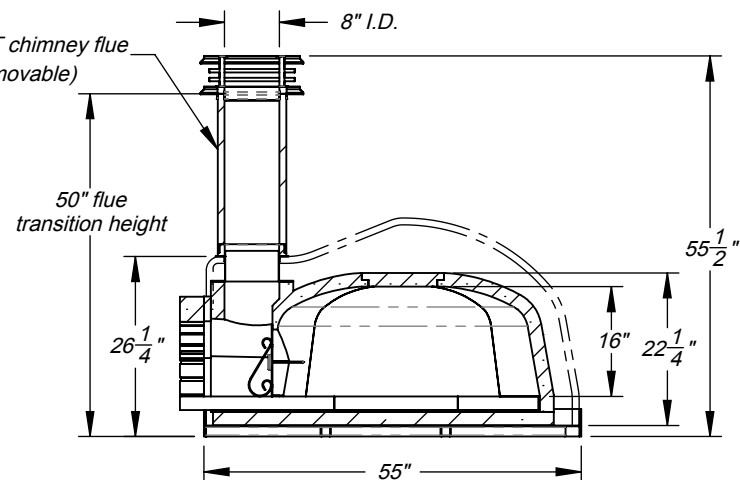
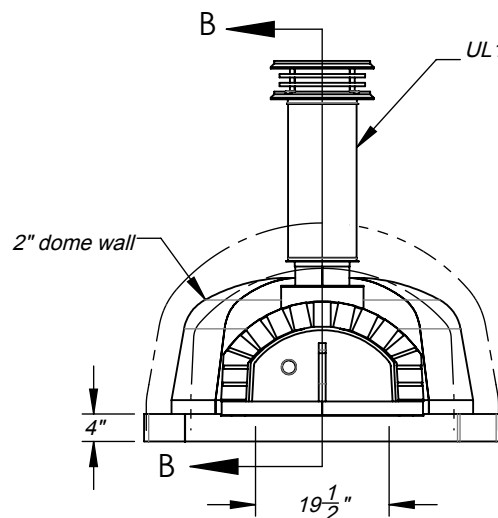
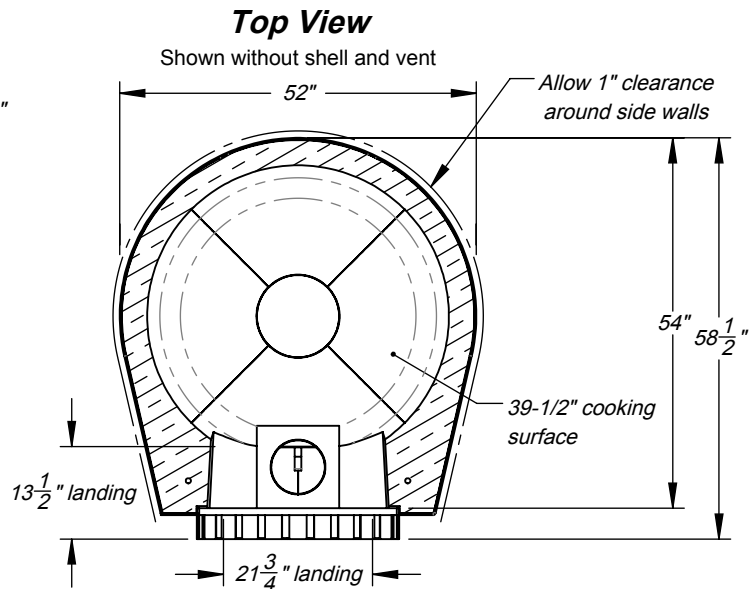
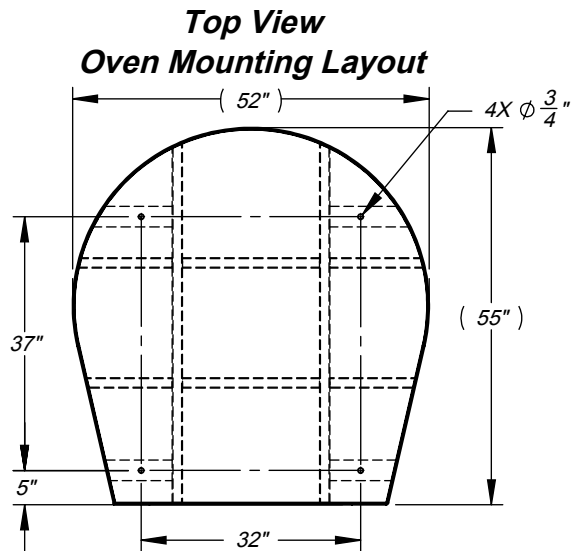
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THE WORLD'S FINEST PIZZA OVENS

Viaggio 100

Architect Drawings

Revision 2/21/2019

Sheet: 1 of 4



Front View
Option B : 4" Extended Landing

SECTION B-B
Shown with non-combustible hearth

Clearance to Combustibles:

Allow 1" clearance all the way around side walls

14" required above completed dome

30" side clearance from door opening

36" from front of oven landing to combustibles

Non-combustible hearth

Specifications:

Wood fuel

Crate ships 60" W x 65" D x 54" H

Approx oven weight 2725 lbs.

Approx shipping weight 3025 lbs.

Check local codes for venting requirements.

Product UL listed for UL103HT Direct Vent,

Grease Duct or Type 1 Hood

Oven requires fork lift to offload at time of delivery

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



Intertek



Intertek

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Viaggio 100

Architect Drawings

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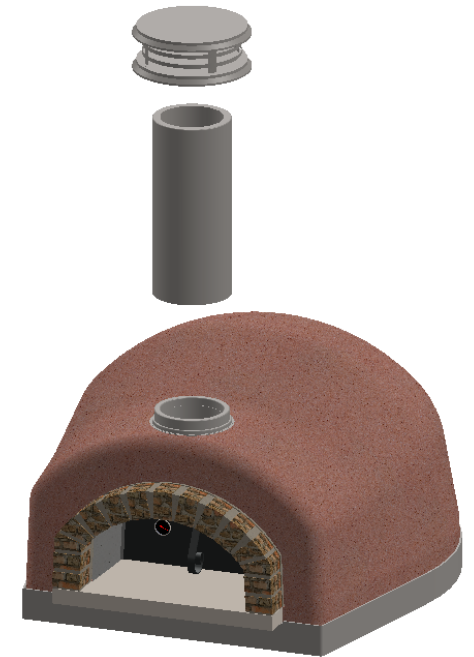
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Viaggio100 Mobile Drop-In Pizza Oven includes:

- 2" thick, two-sided vibrated refractory oven dome with integral vent
- 10-13/16" or 13-1/2" non-combustible landing
- Industrial-grade ceramic fiber insulation blankets (3" on sides, 6" on top in multiple 1" thick layers)
- 2" ceramic fiber insulation board below cooking floor
- NSF-4 rated, 2" thick fireclay cooking surface (40" x 48")
- 24" removable, double wall stove pipe, anchor plate, and chimney cap with spark arrester
- Powder coated, single wall steel door
- Door thermometer

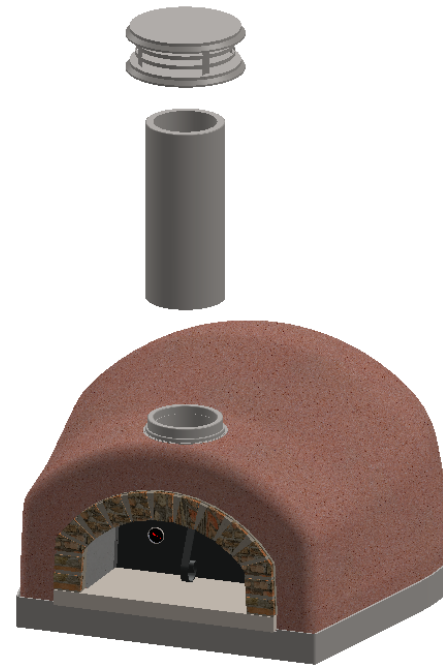
Specifications for Oven Finish and Tray:

- Stucco finish (2 standard colors; custom color upgrades available)
- Flush or extended brick arch options
- Fabricated steel ring and tray in a powder coated finish
- Integrated grid of square tubular supports in the tray to increase strength and reduce flex
- Pre-drilled holes and mounting brackets for easy and secure mounting
- Stainless steel strapping of the oven dome to the tray for additional durability
- Integrated refractory, mono-block vent with removable stove pipe
- Designed for mounting on a single-axle trailer
- Oven can be transferred to a future stationary location
- Wood-fired only in mobile applications



Option B

Extended landing for use when going through a wall and being flashed



Option A


Flush mount landing for use in open trailers and food truck concession trailers

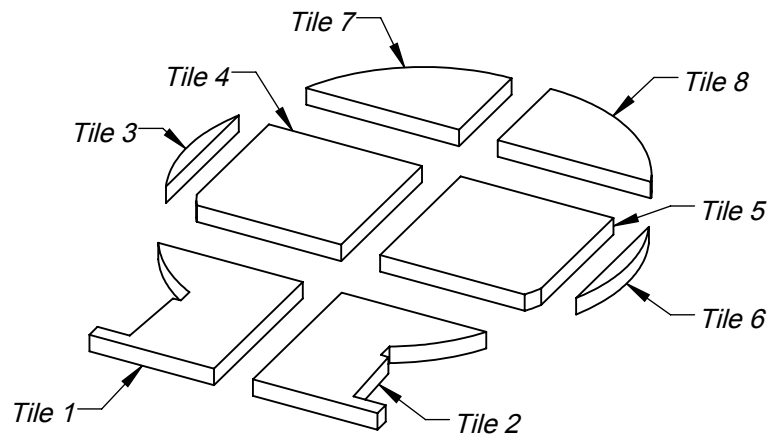
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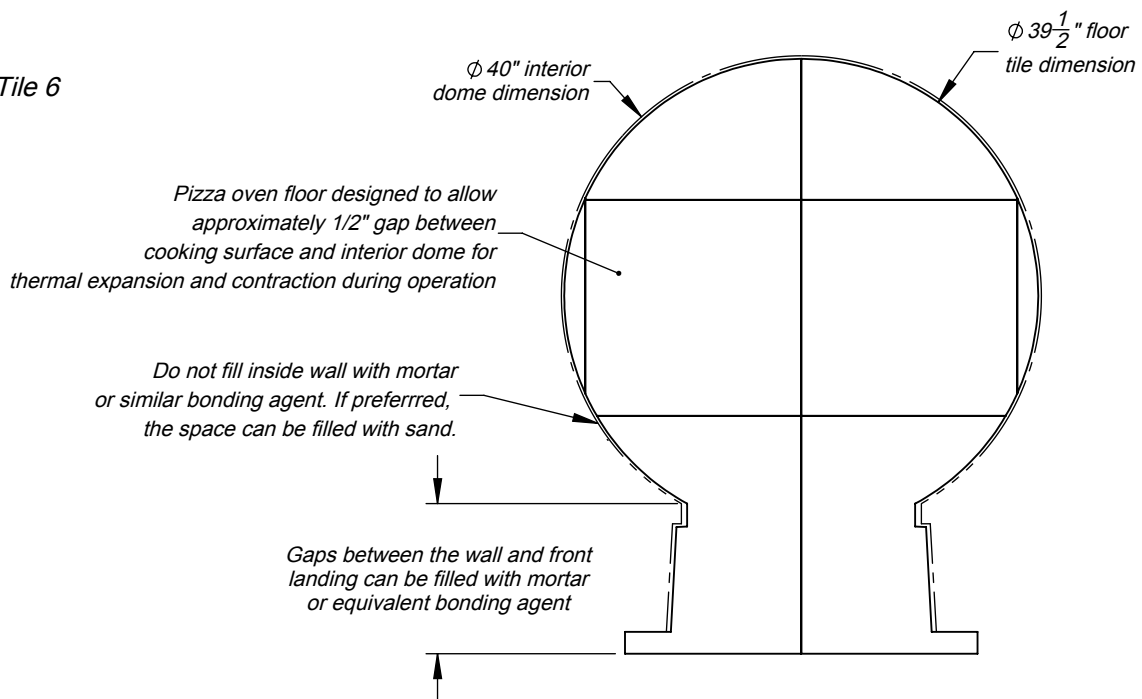
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<i>Viaggio 100</i>	
<i>Architect Drawings</i>	
<i>Revision 2/21/2019</i>	<i>Sheet: 3 of 4</i>



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

Top View Floor Tile Layout



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.

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.



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