



251 W. Market St. Salinas, CA 93901-1419

Tel: (800) 407-5119 • Fax: (831) 676-0986

www.fornobravo.com

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To Whom It May Concern,

Forno Bravo commercial pizza oven models Professionale, Modena, Roma and Napoli models are [UL tested](#) and certified for use in the United States and Canada. We have provided several links in this PDF for your convenience and quick reference to relevant material.

Our commercial ovens were tested under three distinct venting solutions. You can reference this in our [Commercial Installation](#) manual, but for quick reference we have outlined those conditions below.

Direct Connection –

An 8" (inside diameter) Listed UL103 Type HT or Grease Duct/Building Heating Appliance Chimney may be connected to the integral refractory vent at the top of the oven.

A field-built grease duct, constructed and installed to the specifications of a grease duct, as detailed in NFPA 96 or the International Mechanical Code may also be used. For Grease Duct installation requirements, refer to the Selkirk Metalbestos Model PS and IPS Grease Duct Installation Instructions, or Metal-Fab IPIC Installation Instructions.

For UL103 Type HT installation requirements, refer to the Simpson DuraTech (or equivalent) chimney system installation instructions.

Recommendation –

The [DuraTech](#) product manual specifically recommends not introducing forced air into a UL103HT direct vent application. Additionally, DuraTech products are



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limited to no more than two (2) thirty-degree bends in the vent system. Forced air, or bends greater than thirty degrees, increase the risk of fire in the chimney system and would require upgrading to a Type 1 grease hood.

Type 1 Hood –

If required, a Type 1 Hood can be installed above the oven opening and set on the top of the oven, as show in the illustration link: [Drawing of Sample Hood](#). This installation method meets the standard for ventilation control and fire protection for commercial cooking operations.

Specifications: The exhaust hood dimensions must be: 48” wide, 38” deep, and 24” high. Duct Velocity: 1500-2500 FPM, and Volume: 800-1000 CFM. The grease filters must be positioned at the rear of the exhaust hood and must be of the steel-baffle type. If solid fuel is used (wood fired), spark arrestor steel baffle filters are required. (Mesh-type grease filters must not ever be used.) The front of the exhaust hood must set forward 20” from the front of the oven face. The face of the filter must be a minimum of 42” from the oven heath, per the Uniform Mechanical Codes. (UMC) or 48” per NFPA 96. The sides of the exhaust hood must extend a minimum of 6” to either side of the oven door opening. There must be a minimum of 3” of clearance between the hood and any combustible surface.

Warning –

Always check with your local code enforcement for any requirements specific to your location.

IMPORTANT SAFETY CONSIDERATIONS

Solid fuel exhaust contains creosote and other substances that accumulate in ducting, creating a risk of fire. The rate of accumulation will vary with respect to flue gas temperature, wood type, and moisture content. Frequent, regularly-scheduled, thorough, flue cleanings are the best way to minimize the risk of flue fires.



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If you have any questions feel free to contact us by email at support@fornobravo.com or call (800) 407-5119, Monday thru Friday 8AM to 4:30PM PST.

Thank you,

Timothy W. Cole
COO
Forno Bravo