

FONTANA

F O R N I

User's Manual

- MARGHERITA 60X60
- MANGIAFUOCO 80X60
- MARINARA 80X80



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Quick Start Guide

Congratulations on your Fontana Oven!

Here are some helpful videos, tips, and recipes to help you get started.

Installing the Fontana Proprietary Heat Shield:



How to build and light a fire in your oven:



Assembling the Cart:



Best practices for cleaning your oven:



We're constantly adding new recipes so be sure to follow us on socials for more ideas!

We'd love for you to tag us in your delicious creations!

#FontanaForniUSA @FontanaForniUSA

Please reach out to us if we can assist you.

1-877-842-9822

support@fontanaforniusa.com

We strongly recommend that you peruse this manual attentively and store it in a secure place for future reference. For further insights, suggestions, and helpful tips on usage, we encourage you to explore our YouTube channel, where we share valuable content to enhance your pizza-making experience.

Fontana Forni USA on YouTube



Safety

Your new oven is a safe, convenient appliance when assembled and used properly. As with all gas-fired products, however, certain safeguards must be observed. **Failure to follow these safeguards may result in serious injury or damage.** If you have questions concerning assembly or operation, contact our support team. This appliance is not intended for commercial use.

CAUTION

If not used properly, the oven may cause fires. To reduce the risk of fire, follow the instructions and use only well dried seasoned wood as fuel.

- **FOR OUTDOOR USE ONLY.**
- **THIS APPLIANCE MUST NOT BE OPERATED UNATTENDED.**
- **SPECIAL CARE MUST BE TAKEN TO KEEP CHILDREN AND PETS AWAY FROM THE APPLIANCE AT ALL TIMES.**
- **THIS APPLIANCE WILL BE HOT DURING AND AFTER USE. USE INSULATED OVEN MITTS OR GLOVES FOR PROTECTION FROM HOT SURFACES.**
- **DO NOT MOVE THE APPLIANCE WHEN IN USE.**
- **ALWAYS PLACE THE OVEN ON A FLAT SURFACE AND OUT OF STRONG WINDS.**
- **ALLOW THE APPLIANCE TO COOL TO 115°F (45°C) BEFORE MOVING OR STORING.**
- **DO NOT USE FLAMMABLE LIQUIDS NEAR THE OVEN.**
- **DO NOT EXTINGUISH FIRE USING WATER.**
- **DO NOT USE ANY ARTIFICIAL OR CHEMICAL FIRE LIGHTERS OR ALCOHOL TO START THE FIRE.**
- **DO NOT USE ANY ARTIFICIAL WOOD OR OTHER CHEMICAL FUELS.**
- **DO NOT BURN ANY PLASTICS IN THE OVEN**
- **ALWAYS USE HEAT RESISTANT TOOLS WHILE COOKING.**
- **THIS APPLIANCE IS NOT INTENDED FOR AND SHOULD NEVER BE USED AS A HEATER OR INCENERATOR.**

Use caution when handling or transporting this product.

Metal edges can be hazardous. Use appropriate gloves when lifting or handling. Before lifting, remove any side shelves, grids and grates.

ELECTRICAL CAUTION

1. If any accessory is used on this appliance that requires an external electrical power source, the accessory when installed must be electrically grounded in accordance with local codes. In the absence of local codes, the following standards apply:

(U.S.A.) ANSI/NFPA No. 70-Latest Edition

and

(Canada) CSA C22.1 Canadian Electrical Code

2. Do not cut or remove the grounding prong from the plug.
3. Keep the electrical supply cord away from any heated surface.

PROPOSITION 65 WARNING

Handling the brass material on this product exposes you to lead, a chemical known to the state of California to cause cancer, birth defects or other reproductive harm. **WASH YOUR HANDS AFTER HANDLING THIS PRODUCT.**

WARNING

Although the oven is well insulated, improper use can cause the external surfaces to overheat. For this reasons all contact with the oven's external surfaces should be avoided during operation. If not properly used the oven may cause fires. To reduce the risk of fire follow the instructions and use only well dried seasoned wood as fuel.

Installation

1. The appliance must be located away from both noncombustible and combustible surfaces by at least 1" (2.5cm) from each side, and 1" from the rear. **If legs are not installed, the appliance must be placed on a non-combustible surface only.**
2. **DO NOT** operate this appliance under any overhead roof construction or foliage.
3. This appliance is for **OUTDOOR USE ONLY**, do not operate in garage, shed, balcony or other such enclosed areas.
4. **DO NOT** restrict the flow of air to the appliance.
5. Keep the area surrounding the appliance free of combustible materials, gasoline, and all flammable liquids and vapors.
6. This appliance is **NOT** intended to be installed in, or on, recreational vehicles and/or boats.

Lighting

LIGHTING INSTRUCTIONS

1. The appliance must be assembled as per the assembly instructions.
2. Start the fire by arranging small wood pieces in a pile to the left of the oven. Set the damper to open.
3. Feed the fire for about 20 minutes adding medium cut wood, wait until the temperature of the thermometer reaches about 750°F
4. Place the wood holder (included with your oven) next to the fire to separate the fire from the cooking area.
5. Keep feeding the fire with good quality wood even during the cooking of pizzas and other dishes.

EXTINGUISHING THE FIRE

1. To extinguish the fire, close the oven with the door supplied holding the valve open and wait until the embers become ash.
2. Once the fire has been completely extinguished, remove ashes.

CAUTION – Never use water to extinguish the fire.

Operation

WARNING: The use of alcohol, prescription or non-prescription drugs may impair the consumer's ability to properly assemble or safely operate the appliance.

Always remove the ashes when the oven is cool. Do not leave ashes and unburned pieces of embers for long periods, as this will tend to collect moisture and may damage your oven.

Sweep and clean the chimney flue once a year, so that soot and ashes will not fall back into the oven.

You can operate the oven all year long, however when using it in the colder season, build your fire more slowly to avoid thermal shocks to the oven. This may damage your oven and increase the risk of cracking.

If you spill any juices or sauces during cooking, simply place the embers over that spot the **next time** you cook. This is one of the easiest self-cleaning tools available and the hot temperatures will burn off any residual drippings or food.

Door Position: The position of the door during operation is a matter of personal preference, but the appliance cooks faster, uses less fuel, and controls the temperature best with the door closed. A closed door also imparts a smokier flavor, and is essential for smoking and convection cooking.

TYPES OF WOOD

While any dried hardwood is the best for your oven, different dishes can be cooked by using different types of hardwood.

Wood from fruit trees (apple, cherry, peach etc.) can add delicious flavors and aromas to your food. Dry and well-seasoned hardwood will burn longer and at higher temperatures resulting more cost effective. Treated and resinous wood must be avoided. They can be dangerous for your health and affect the taste of food.

Maintenance

REGULAR MAINTENANCE

For the correct maintenance of the oven, be sure that before lighting it that there is nothing obstructing the chimney flue, and the ashes from the previous use have been removed.

Cleaning

When the fire is extinguished and the oven is cool, remove the ash using a brush and an ash bucket.

Clean the oven floor with a brush and a damp cloth.

When the fire is extinguished and the oven is cool, remove the ash using a brush and an ash bucket.

When you have finished cooking, we recommend that you scatter the remaining embers on the entire cooking surface, half-close the door and wait until the oven is cool; this operation is recommended to keep the cooking surface always clean and free from dirt due to previous cooking. When the embers are cold, sweep out the residual ash. This way your oven will always be clean and ready for the next use.

ANNUAL MAINTENANCE

Your oven should be inspected and cleaned at least once a year or after any period of storage over 30 days to ensure optimal performance, safety and efficiency.

Stainless Steel

Wash with soap and water. Use stainless steel cleaner to polish and remove stains or marks. Extreme heat can cause the color to change. This discoloration is not considered a manufacturing defect.

Troubleshooting

Before calling for service, please review the troubleshooting guide below:

Problem	Possible Cause	Corrective Action
The oven produces too much smoke	<ol style="list-style-type: none"> 1. Incorrect wood used 2. Too much wood is used 3. Not enough ventilation 	<ol style="list-style-type: none"> 1. Make sure the wood used is not too green and damp and therefore incombustible. The wood being burned should be dry and hard. 2. Feed the fire is fed gradually by increasing a constant flame, to avoid incomplete combustion 3. Make sure that there is adequate ventilation in the oven area, so as to ensure proper evacuation of smoke. The damper should be halfway open when trying to get the oven up to temperature.
The oven does not heat properly	Fire not built properly	<ol style="list-style-type: none"> 1. Position the fire to the left inside the baking chamber, ensuring it is away from the oven's mouth. 2. Keep the damper halfway open during this process 3. Allow for a robust flame to develop over the next 20-30 minutes 4. Refrain from using green or wet wood, and add additional wood gradually for optimal results. 5. Add additional wood gradually
The oven cools down too quickly	<ol style="list-style-type: none"> 1. The oven has been lit after a long period of inactivity 2. The fire is too small 	<ol style="list-style-type: none"> 1. Check if water or humidity have infiltrated the oven 2. Follow the steps above to build a fire correctly. Ensure the damper is in the correct position
Flames come out of the oven mouth	The fire is excessively large	Avoid letting the fire get excessively large. You can contain the fire by placing the door near the oven mouth leaving it slightly open with 2-3 cm gap.
<p>If troubleshooting fails to solve any of these or any other issues, please contact your dealer or reach out to our support team – see information on page 13.</p>		

Saputo Stone Information

Saputo Stones are exclusively available to you as an optional upgrade with the purchase of this oven. They have the unique ability to cook pizza using the true Neapolitan method at 806°F – 896°F (430°C – 480° C) in the Fontana without burning the bottom of the dough.

Saputo stones are handmade by Italian artisans in Naples using methods and techniques that have been used for generations. Using the local clay, each stone begins its life by being hand formed into wooden molds. The clay forms are then air dried allowing the clay to release a specific amount of moisture before firing. Once dried, the forms are carefully loaded into a wood fired kiln. The kiln is fired to a specific temperature, and the artisans stay with the kiln for several days to maintain the kiln temperature. Once the firing process is complete, the stones are removed and ready for use.

Maintenance

The Saputo stones are made using a material & process that produces a softer stone, as result, they are quite fragile. Treat them with care when moving them in and out of the oven.

To clean Saputo stones, we recommend using a brass bristled brush, while the stones are still warm, to gently remove any excess food particles. It is safe to periodically clean the stones, while they are cold, with a slightly damp cloth to remove any food debris or residue. **Make sure the stones are completely dry before firing them up to temperature again.** Any residual moisture absorbed into the stone that is quickly heated could result in thermal shock that could potentially crack the stone. **Never use any cleaning solutions or liquids to clean your stones.**

Troubleshooting

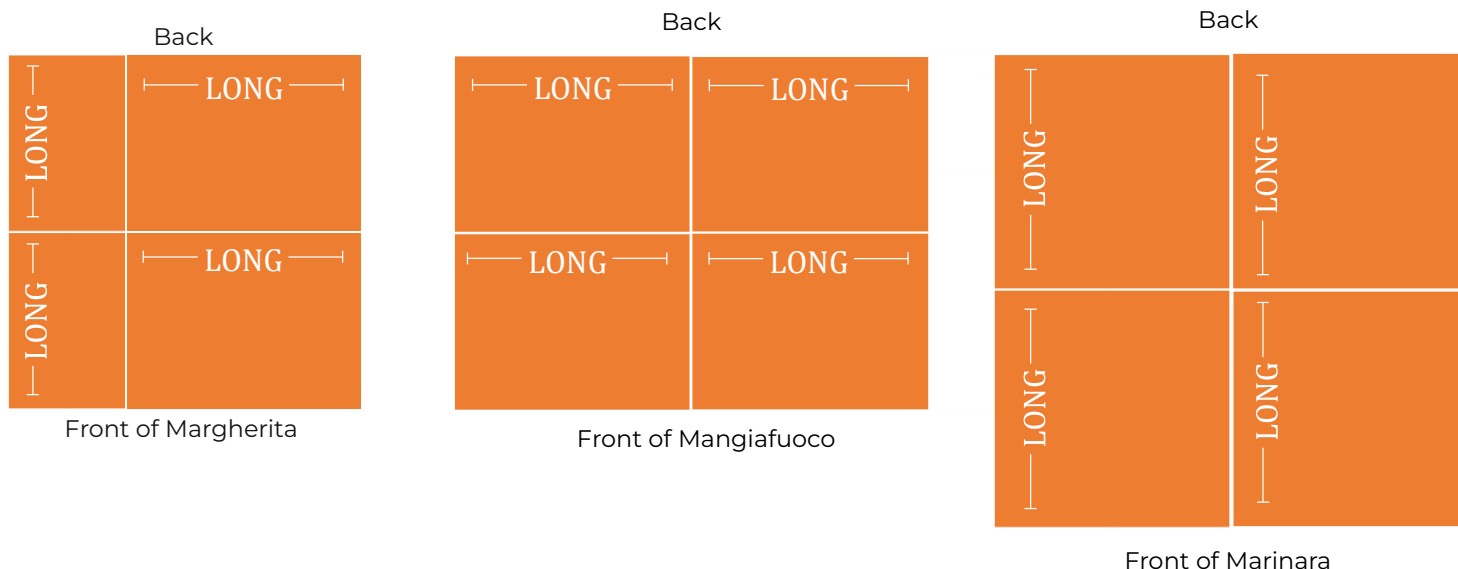
Because these stones are handmade, there is the rare instance you may run into a slight unevenness in your cooking floor surface. If one stone is lower than another, we recommend placing a small amount of sand underneath the lower stone to help raise that stone and even out the cooking floor surface. This is common practice with traditional ceramic masonry ovens that works well in this scenario as well.

Unfortunately, we cannot replace stones that have small chips in them. Because these stones are handmade, air dried & then kiln dried, it quite often results in imperfections and chipping along the edges. Chipping does not alter the performance of the stone or oven, therefore is not considered a defect. If a customer finds chipping on the stone bothersome, we recommend rotating the stone when possible, to achieve the smoothest surface or touching up the edge with sandpaper.

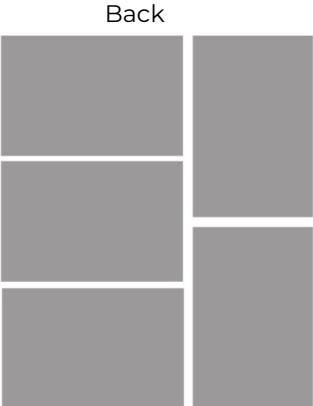
Replacing Stones

When swapping out Standard stones for Saputo Stones, the first Standard stone can be removed by using a flat head screwdriver to pry up the first stone. The subsequent Standard stones can be removed by hand. When placing the Saputo stones in your oven, place each stone in the oven with the smooth side facing up. **It is important to make sure you have the long side of each stone oriented as is depicted in your oven's diagram. If the stones are not oriented as shown, the stones will not fit inside the oven.**

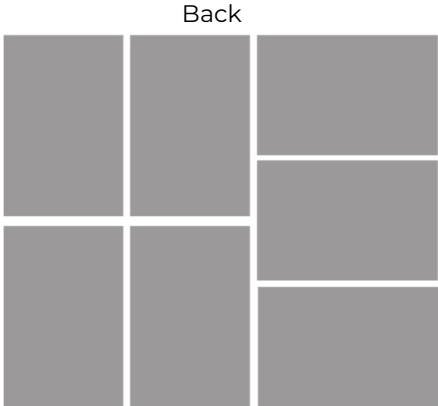
Saputo Stone Layout



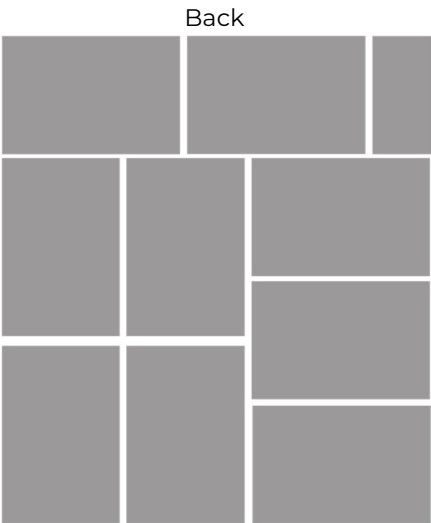
Standard Stone Layout



Front of Margherita



Front of Mangiafuoco



Front of Marinara

Warranty

Product Warranty Information

At Fontana Forni, we are committed to providing our customers with high-quality products designed to enhance your cooking experience. We take pride in the quality and durability of our pizza ovens. To assure your satisfaction and peace of mind, we offer the following warranty coverage:

1. Two-Year Manufacturer's Warranty:

We provide a comprehensive two-year warranty against manufacturer defects for all our products. If you encounter any issues related to manufacturing defects during this period, please contact us immediately using our contact page or by phone. Our dedicated team will work diligently to resolve any such issues promptly.

2. Four-Year Warranty on the Dome:

Specifically for the dome of the cooking chamber, we offer a four-year warranty. This warranty demonstrates our confidence in the durability and performance of our ovens. In case you experience any dome-related concerns within this four-year period, kindly get in touch with us for assistance.

Stones Disclaimer:

Due to the delicate nature of the stones used in our ovens, we regretfully cannot offer a warranty on the stones themselves. However, if your oven arrives with any damaged stones, please notify us immediately, and we will address the matter promptly.

Exclusions from Warranty Coverage:

It's important to note that our warranty does not cover the following items:

- Damage resulting from shipment or transportation issues that were not noted in the bill at the time of receiving the oven.
- Damage arising from negligent unpacking of the oven.
- Damage due to improper assembly or installation of the oven.
- Damage resulting from heating the oven beyond its maximum temperature rating.
- Damage resulting from the use of combustible materials other than wood for lighting fires in the oven.
- Damage or corrosion caused by exposure to the elements and/or chemicals.
- Damage that leads to a broken or stuck chamber thermometer.

At Fontana Forni, we are committed to your satisfaction and the lasting performance of our products. Our warranty coverage ensures that we stand by our quality and craftsmanship. If you have any questions or require assistance related to warranty claims, please do not hesitate to contact us. We are here to serve you.

Contacting Customer Service

If service is required, call Fontana Forni USA at (877) 842-9822
or email support@fontanaovens.com

Locate the serial number and model number on the rating plate at the oven's rear.

In the event of a claim, it is essential to have the following information readily available. We recommend recording the information for future reference:

- **Order number:**

- **Model name/number:**

- **Serial number:**

- **Date of purchase:**


Service Hours: Our customer service operates from 8 am to 5 pm, Monday to Friday, Eastern Standard Time (EST).

Support Outside Operating Hours: For urgent matters outside regular hours, leave a detailed voicemail or mark emails as urgent. We'll address critical issues promptly.

Expected Response Time: Expect an email response or callback within 24 hours during our service hours.

Attach Visuals for Faster Resolution: When emailing, attach relevant photos or videos to expedite troubleshooting.

Online Resources and FAQs: Check our online resources before reaching out for quick answers.

Fontana Forni s.r.l. +39 0721-776697 via G.Di Vittorio, 6 61047, S.Lorenzo in Campo (PU)		
Gas & Manifold Pressure(in.w.c.): LP -11.0 <input checked="" type="checkbox"/> NG- 4.0 <input type="checkbox"/>		
Model	Input Rating: Btu/h	Orifice: LP - NG
<input type="checkbox"/> 8070 - <input type="checkbox"/> PRO	75000	2.60mm - 4.60mm
<input checked="" type="checkbox"/> 6070 - <input checked="" type="checkbox"/> 1 PRO	68000	2.40mm - 4.20mm
<input type="checkbox"/> 6050 - <input type="checkbox"/> PRO	54500	2.25mm - 3.70mm
Construction: Combustible		NonCombustible
Back & Side Clearance: 1" (2.5 cm)		1" (2.5 cm)
Serial No.	FF220123456	
conforms To ANSI std Z21.89-2017 certified To CSA std 1.18-2017 <i>Outdoor Cooking Specialty Gas Appliance</i>		

When servicing involves component installation, use authorized parts for warranty coverage.

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FORNI

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