

FONTANA

F O R N I

Hybrid Oven User's Manual

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- The background of the entire page is a photograph of a yellow building with a tiled roof and a brick archway. Three white and stainless steel hybrid ovens are lined up in front of the archway. Each oven has a stainless steel chimney pipe extending upwards. The ovens are positioned in the lower half of the page, with the table of contents text overlaid on the left side.
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Quick Start Guide

Using a Hybrid / Dual Fuel Kit with your Fontana Oven

Switching from Gas to Wood:

1. Place Burner Cover: Take the stainless steel rectangular plate with a laser-etched 'F.' Place it over the burner between the two brackets to shield it.
2. Cover Burner: This blocks any ashes from falling onto the burner.
3. Use Wood Holder: Positioned on the right-hand side of the cooking chamber. Follow regular woodfired oven steps.

Switching Back to Gas:

1. Remove Wood Holder & Ashes: Clean the wood holder and ashes.
2. Remove Burner Cover: Ready to cook with gas again.



Starting Your Fontana Oven for the First Time:

For Napoli Ovens:

1. Connect Propane: Hook up the propane, hose, and regulator assembly to a 20-pound tank.
2. Check for Gas Escape: Listen for any gas escaping when you turn the valve on.
3. Ignite Oven: For Napoli - turn the gas knob to the lightning bolt. Press the gas knob in while simultaneously pressing the igniter button. You should hear gas flow and see a spark which will ignite the flame on the burner.
4. After ignition, you must continue to hold the gas knob in for a minimum of 30 seconds. This ensures the thermocouple has been heated properly.



For Firenze or Roma Ovens:

1. Connect Propane: Hook up the propane, hose, and regulator assembly to a 20-pound tank.
2. Light Pilot Light:
 - a. Turn the gas knob to the lightning bolt.
 - b. Press and hold the knob for 1.5 to 2 minutes to flood the system with propane. (You should feel it pressing closer to the oven)
 - c. Press the igniter button to light the pilot light. You will hear it click and can press it any time after 60 seconds to see if it is good to go.
 - d. Continue holding the gas knob for 15 seconds so the thermocouple heats up.
 - e. Release the knob, then turn it to the flame setting to light the burner.
 - f. Repeat this process if the oven has been sitting for more than 24 hours.



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

- **FOR OUTDOOR USE ONLY.**
- **IF STORED INDOORS, DETACH AND LEAVE CYLINDER OUTDOORS.**
- **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.**
- **ALLOW THE APPLIANCE TO COOL TO 115°F (45°C) BEFORE MOVING OR STORING.**
- **THIS APPLIANCE IS NOT INTENDED FOR AND SHOULD NEVER BE USED AS A HEATER.**

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 and fuel supply hose 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

Fuels used in gas or oil-fired appliances, and the products of combustion of such fuels, contain chemicals known to the State of California to cause cancer, birth defects or other reproductive harm. "This warning is issued pursuant to California Health and Safety Code Sec. 25249.6"

Installation

1. In the USA, this appliance must be installed in accordance with the local code and the relevant national code:

ANSI Z223.1/NFPA 54 - Latest Edition National Fuel Gas Code

ANSI/NFPA 58 - Latest Edition Storage and Handling of Liquefied Petroleum Gases

2. In Canada, this appliance must be installed in accordance with the local code and the relevant CSA standards:

CSA-B149.1 Natural Gas and Propane installation Code

CSA-B149.2 Propane Storage and Handling

3. 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 the cart is not installed, the appliance must be placed on a non-combustible surface only.**
4. **DO NOT** operate this appliance under any overhead roof construction or foliage.
5. This appliance is for **OUTDOOR USE ONLY**, do not operate in garage, shed, balcony or other such enclosed areas.
6. **DO NOT** restrict the flow of air to the appliance.
7. Keep the area surrounding the appliance free of combustible materials, gasoline, and all flammable liquids and vapors.
8. This appliance is **NOT** intended to be installed in, or on, recreational vehicles and/or boats.
9. Keep the ventilation opening(s) of the cylinder enclosure free and clear from debris.
10. **IMPORTANT: Countertop ovens must be positioned on tables or other fireproof surfaces with adequate load capacity. It is essential to install the feet supplied with the oven.**

LP GAS CYLINDER PLACEMENT

The instructions below apply to LP models only. LP gas cylinders must be installed in safety according to local disposition. Always keep the cylinder in vertical position and do not store a spare cylinder under or near this appliance. Provide for retention means suitable for the size of the cylinders.

NATURAL GAS INSTALLATIONS

Your new gas oven comes from the factory configured for use with LP gas. The unit can be converted to natural gas by

using a natural gas conversion kit – available as an optional upgrade. Please contact your dealer if you would like to order a conversion kit.

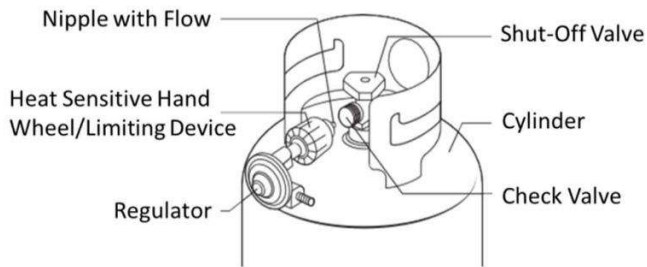
LP Gas Cylinder

QCC®-1 QUICK CLOSING COUPLING

All models are designed to be used with an LP gas cylinder equipped with the QCC®-1 Quick Closing Coupling system.

The QCC®-1 system incorporates safety features required by the American National Standards Institute (ANSI) and the Canadian Standards Steering Committee.

- Gas will not flow until a positive connection has been made.
- A thermal element will shut off the flow of gas between 240° and 300° F.
- When activated, a Flow Limiting Device will limit the flow of gas to 10 cubic feet / hour.



The LP Gas Cylinder is not included with the Gas Oven. Be sure to purchase one with the QCC® valve. This valve is recognized by the external threads on the inlet port of the valve. QCC® equipped cylinders are available from your gas smoker dealer.

NOTE: Any attempt to connect the regulator, by use of adapters or any other means, to any other valve could result in damage, fire or injury and may negate the important safety features in the QCC®-1 system.

SPECIFICATION

1. All LP gas cylinders used with this appliance must be constructed and marked in accordance with the Specifications for LP Gas Cylinders of the U.S. Department of Transportation (D.O.T.) or the National Standard of Canada, CAN/CSA-B339, Cylinders, Spheres and Tubes for Transportation of Dangerous Goods; and Commission, as applicable.
2. The LP gas cylinder used for this appliance must not have a capacity exceeding 20 lb. (9 kg).
 - Approximately 18" (46cm) high and 12" (31cm)
3. All LP gas cylinders used with this appliance should be inspected at every filling and re-qualified by a licensed service outlet at the expiry date (10 years), in accordance with the DOT (USA) and Canadian Transport Commission (Canada) codes for LP Gas Cylinders.
4. All LP gas cylinders used with this appliance must be provided with a shutoff valve terminating in a cylinder valve outlet No. 510, specified in the Standard

for Compressed Gas Cylinder Valve Outlet and Inlet Connection (USA) ANSI/CGA-V-1-1977 (Canada) CSA B96.

5. The cylinder supply system must be arranged for vapor withdrawal.
6. The cylinder must include a collar to protect the valve if the propane capacity is more than 2.2 lb (1 kg).
7. The cylinder must be installed as per assembly instructions.
8. Never fill the cylinder beyond 80% full.
9. The cylinder valve must include a safety relief device having direct communication with the vapor space of the cylinder.

HANDLING

The LP Gas Cylinder is not included with the appliance. Be sure to purchase one with the QCC® valve. This valve is recognized by the external threads on the inlet port of the valve.

A filled LP gas cylinder is under very high pressure. Always handle carefully and transport in the upright position. Protect the valve from accidental damage.

If the cylinder is tipped after it is connected to the regulator, shut off the gas, disconnect the regulator and have it checked before using it again.

STORAGE

Do not store any LP gas cylinders under or near the oven.

Store the LP gas cylinder outdoors in a well-ventilated place.

Do not store the LP gas cylinder in direct sunlight, near a source of heat or combustion.

If you intend to store the appliance indoors, disconnect and remove the LP gas cylinder first. Disconnected cylinders must have a dust cap installed and must not be stored in a building, garage, or any enclosed area.

When the LP gas cylinder is connected to the gas appliance, the gas appliance and LP gas cylinder must be stored outside in a well-ventilated place.

Keep out of the reach of children.

OPERATION

Never connect your gas oven to an LP gas cylinder without the pressure regulator and hose assembly provided, and **NEVER TO AN UNREGULATED LP GAS SUPPLY.**

Always leak test the LP gas cylinder to regulator connection when connecting the LP gas cylinder to the appliance. See "Leak Testing." (page 5)

Do not operate if the smell of LP gas is present. Extinguish all flames and determine source of LP gas before proceeding. **Do not** ignite the appliance until the LP gas leak has been found and sealed.

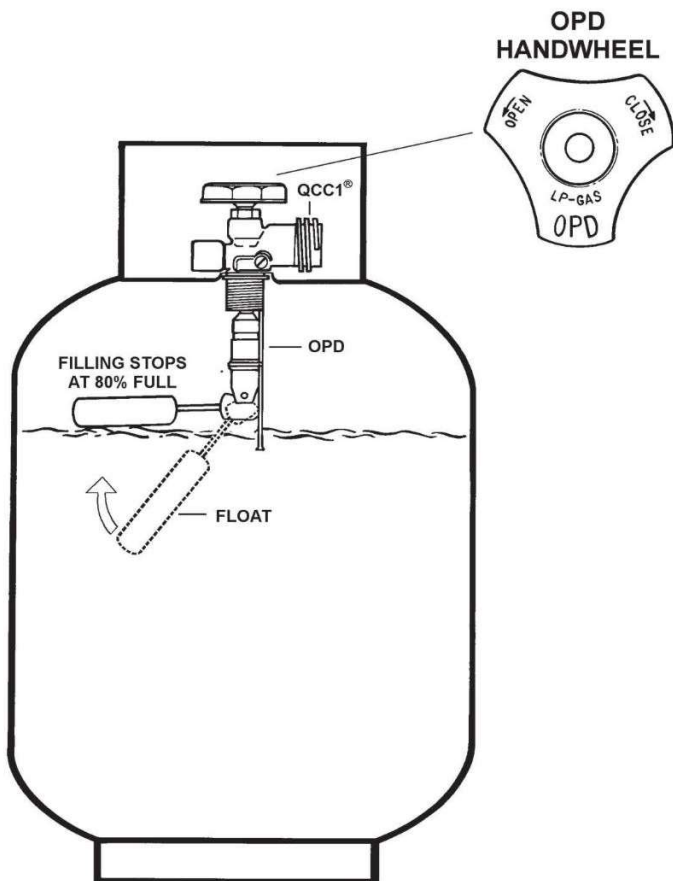
Always shut off LP gas cylinder valve when the appliance is not in use.

If the precautions listed are not taken, a fire causing death or serious injury may occur.

OPD Equipped Cylinder

OVERFILL PREVENTION DEVICE

1. The standard for outdoor gas appliances, ANSI Z21.58/ CAN/CGA-1.6, requires that appliances be used with cylinders equipped with an Overfill Prevention Device (OPD).
2. The OPD is designed to reduce the potential for the overfilling of propane cylinders, thus reducing the possibility of relief valve discharges of raw propane. **The OPD causes a slower purge/fill operation.** Some consumers have been advised by filling stations that these cylinders are "defective." **This is not a defect.** Some propane filling stations may not be aware of this device and its effect on the purge/fill operation.
3. New OPDs coming onto the market have technology that allows for much greater BTU outputs which will decrease the amount of time it takes to purge a cylinder.



IDENTIFICATION

To identify these cylinders, the OPD handwheel has been standardized to the shape shown.

Hose & Regulator

All models are equipped with a hose and regulator with a QCC®-1 Quick Closing Coupling.

The QCC® coupling contains a magnetic Flow Limiting Device which will limit the flow of gas should there be a leak between the regulator and the appliance valve. This device will activate if the cylinder valve is opened while the appliance valves are open. **Be sure the appliance valves are off before the cylinder valve is opened to prevent accidental activation.**

The QCC® coupling incorporates a heat sensitive hand wheel that will cause the back check module in the QCC® cylinder valve to close when exposed to temperatures between 240° and 300°F. Should this occur, do not attempt to reconnect the hand wheel. Remove hose/regulator assembly and replace with a new one.

The pressure regulator is set at 11 inches WC (water column) and is for use with LP gas only. The hose and hose couplings comply with CGA Standard CAN 1.83. No modifications or substitutions should be attempted.

Protect the hose from dripping grease and keep the fuel supply hose away from any heated surface(s), including the base casting of the barbecue.

Inspect the seal in the QCC® cylinder valve when replacing the LP gas cylinder or once per year whichever is more frequent. Replace the seal if there is any indication of cracks, creases, or abrasion.

Inspect and clean the hose before each use. If the hose is cracked, cut, abraded, or damaged in any way, the hose must be replaced prior to the appliance being put into operation.

For repair or replacement of the hose/regulator assembly (see page "component list"), contact our support team.

CONNECTION

1. Be sure cylinder valve and appliance valves are "OFF."
2. Center the nipple in the cylinder valve and hold in place. Using your other hand, turn the hand wheel clockwise until there is a positive stop. **Do not use tools. Hand tighten only.** When making the connection, hold the regulator parallel to the cylinder valve, so as not to cross thread the connection.
3. Leak test connections. See "Leak Testing." (page 6)
4. Refer to lighting instructions. To avoid activating the Flow Limiting Device when lighting, open cylinder valve slowly with the appliance valves off. If the Flow Limiting Device is accidentally activated, turn off cylinder valve and appliance valves, wait 10 seconds to allow the device to reset, open cylinder valve slowly, then open the appliance valve.

DISCONNECTION

Always close LP cylinder valve and remove coupling nut before moving cylinder from specified operation position.

Leak Testing

All factory-made connections have been rigorously tested for gas leaks. However, shipping and handling may have loosened a gas fitting.

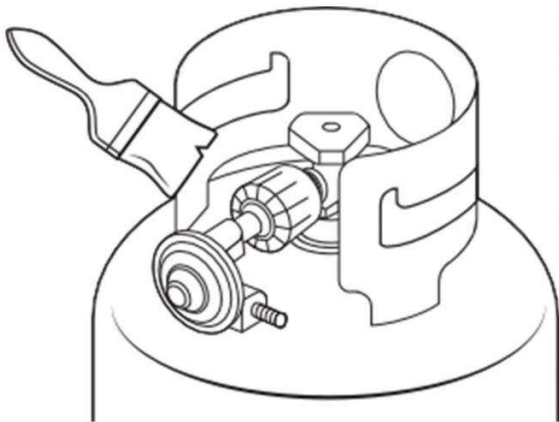
SAFETY PRECAUTIONS

- **Test all fittings for leaks before using your appliance.**
- **Test for leaks every time you connect a gas fitting.**
- **Do not smoke at any time while testing.**
- **Never test for leaks with a lit match or open flame.**
- **Test for leaks outdoors.**
- **Test LP cylinder valve for leaks each time the cylinder is filled.**
- **If a leak persists, contact your gas appliance dealer for assistance. Do not attempt to operate appliance if a leak is present.**

LEAK TEST WITH AN LP CYLINDER

To test for leaks between the LP Cylinder and Gas Valve

1. Extinguish any open flame or cigarettes in the area.
2. Be sure that cylinder and appliance valves are "OFF."
3. Connect LP gas cylinder. See "Hose and Regulator."
4. Prepare a soap solution of one part water, one part liquid detergent.
5. Brush the soap solution on each connection.
6. With a full gas cylinder, open cylinder slowly.
7. A leak is identified by a flow of bubbles from the area of the leak.
8. If a leak is detected, close the gas cylinder "shut-off" valve, tighten the connection and retest.



LEAK TESTING ON NATURAL GAS

To test for leaks between the Natural Gas Supply and Gas Valve

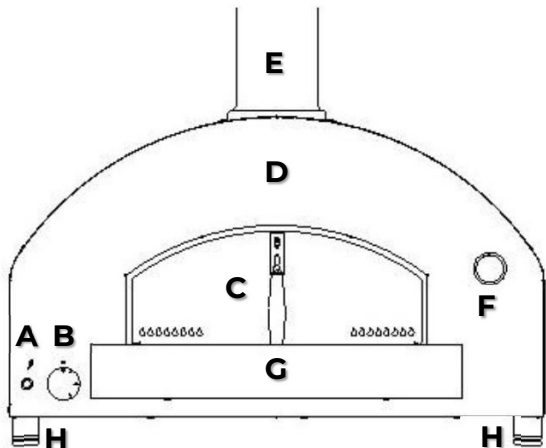
1. Extinguish any open flame or cigarettes in the area.
2. Be sure gas supply and appliance valves are "OFF."
3. Prepare a soap solution of one part water, one part liquid detergent.
4. Brush the soap solution on each connection.
5. Slowly open the natural gas supply valve.
6. A leak is identified by a flow of bubbles from the area of the leak.
7. If a leak is detected, close the natural gas supply valve, tighten the connection and retest.

If the Gas Supply System is pressure tested

1. The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures more than 1/2 psi (3.5 kPa).
2. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).

Lighting

BASIC GAS OVEN COMPONENTS



- | | |
|---------------------------|--------------------------------|
| A - Ignitor button | E - Chimney |
| B - Gas knob | F - Chamber thermometer |
| C - Door | G - Bullnose |
| D - Oven | H - Feet |

LIGHTING INSTRUCTIONS

1. The appliance must be assembled as per the assembly instructions.
2. Ensure the gas supply is properly connected to the appliance. LP installations see: "Hose and Regulator." (page 4) NG installations see: "Natural Gas Conversion Kit" manual.
3. Ensure there are no gas leaks in the gas supply system. See: "Leak Testing." (page 6)
4. Ensure that Burner ignition wires are connected.
5. **WARNING: Always open door before lighting.**
6. Set control knobs to "OFF" and turn on the gas supply.

LIGHTING THE BURNER

1. Open door (**C**) and leave open until lit.
2. Check that the battery has been installed in the electronic ignitor.
3. Push, hold down and turn burner control knob (**B**) to "HIGH" or "pilot flame" and push ignitor button (**A**)
4. Burner should ignite within 5 seconds; close gas immediately if ignition does not occur in this timeframe.

CAUTION - Check your burner's flame after lighting. All burner holes should show upper to 2.5cm / 1" flame on "HIGH." The flames should be mostly blue and without lifting.

If the burner still does not ignite:

Push and turn control knob to "OFF." Wait 5 minutes then try again with control knob set at "MEDIUM."

If that doesn't work, see "Troubleshooting" on page 8. If the problem persists, do not attempt to operate the appliance; contact our support team.

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.

TIPPING HAZARD:

Place the gas cylinder in the appropriate secure and fixed position to avoid overturns and accidents.

First Time Use: Before cooking with your gas appliance for the first time, burn it off (see page 7) to rid it of any odors or foreign matter in the following manner:

Preheating: Preheat the appliance on MEDIUM/HIGH with the door closed for ten minutes. Reduce heat as appropriate for your application.

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.

Shutdown:

1. Turn off cylinder valve/main gas supply.
2. Turn control knobs to "OFF."

Maintenance

REGULAR MAINTENANCE

The following components should be inspected and cleaned (as necessary) before every usage of your gas appliance to ensure optimal performance, safety and efficiency.

General Cleaning

Perform a Burn-Off (see below). When appliance is cool, clean the interior of the appliance if necessary by scraping the bottom of the cooking plane and vacuuming.

Burn-Off

Ignite the burners as per "Lighting" (page 6). Operate gas appliance on HIGH with door closed for 10 min. or until smoking stops. Turn the gas source off then turn control knobs to OFF.

ANNUAL MAINTENANCE

The following components 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.

Burner

Remove burner and inspect for cracks and deterioration. Clean venturi tubes using a pipe cleaner to eliminate any blockages. See "Venturi Tubes." While the burner is removed, clean the interior of appliance by scraping the bottom of the cooking plane and vacuuming.

Hose

Inspect and replace if necessary. For propane see "Hose and Regulator." (Page 4)

Orifice

Inspect the orifice to make sure it is not blocked, misaligned, or loose.

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.

Replacement Parts

If a problem is found with the regulator, hose, burner, or control valves, do not attempt repair. See your dealer, approved service center, or contact the factory for repairs or replacement parts. To ensure optimum performance, use only original replacement parts.

Leak Test

When reconnecting that appliance to a gas supply, be sure to check for leaks. See "Leak Testing." (Page 5)

Venturi Tube

Always keep venturi tube clean. Blockages in the venturi tube caused by spiders, insects and nests can cause a flashback fire. In fact, although the gas burner may still light, the backed up gas can ignite and cause a fire or small flare.

If a flashback fire occurs, turn off gas at the source immediately.

Inspect and clean the venturi tubes if any of the following symptoms occur:

- You smell gas.
- Your appliance does not reach temperature.
- Your appliance heats unevenly.
- The burners make popping noises.

INSPECTING & CLEANING VENTURI TUBES

1. Turn off gas by closing the propane cylinder valve.
2. When appliance is cool, clean the venturi tube with a pipe cleaner.
3. The burner is accessible only after removing the box underneath the oven.

Troubleshooting

Before calling for service, please perform the following simple checks:

Ensure there is fuel supplied to the oven.

Is your propane cylinder empty?

Have you recently refilled the propane cylinder?

If so, is the connection tight? Have you opened the valve on the propane cylinder?

If you've checked the above items, review the troubleshooting list below before calling for service.

Problem	Possible Cause	Corrective Action
Smell of Gas	SHUT OFF GAS SUPPLY IMMEDIATELY. DO NOT USE THE APPLIANCE UNTIL THE LEAK IS SEALED.	
Leak detected at cylinder, regulator or other connection.	<ol style="list-style-type: none"> 1. Regulator fitting loose 2. Gas leak in hose/regulator valves 	<ol style="list-style-type: none"> 1. Tighten fitting and Leak Test (page 5) 2. Contact authorized service center.
Flames beneath control panel	Venturi tube blocked	Remove burner and clean venturi tube – see page 7 for assistance.
Flickering burner flame Or Low temperatures on High setting	Excess flow safety device has been activated in connection between cylinder and oven	Turn LP cylinder valve off, then turn all burners to OFF position. Disconnect the regulator from the cylinder. Wait two minutes. Re-attach the regulator to the cylinder. Open the cylinder valve slowly. Wait one minute. Light oven as normal.
Burner not lighting	<ol style="list-style-type: none"> 1. Out of LP Gas/Gas Supply Valve off 2. Ignitor issue 3. Excess flow safety device has been activated 4. Regulator is not fully connected to the cylinder valve 5. A leak in the system causing the excess flow device to activate 6. Venturi blocked or misaligned with valve orifice 7. Orifice blocked 8. Hose is twisted 9. Burner ports blocked 	<ol style="list-style-type: none"> 1. Refill LP Gas Cylinder/turn on main gas supply valve 2. See “ignitor not working” below 3. Follow steps above for flickering burner flame 4. Tighten the regulator hand wheel 5. Leak test connections to determine loose fitting. Tighten fitting. Leak test system. 6. Clean venturi tube (page 5) 7. Clean orifice with a pin or fine wire Do not drill orifices. 8. Straighten hose 9. Remove burner & clean with a toothbrush
Ignitor not working	<ol style="list-style-type: none"> 1. Ignitor battery is dead 2. Ignitor wire(s) not connected 3. Electrode misaligned on burner 4. Ignitor malfunction 	<ol style="list-style-type: none"> 1. Replace battery 2. Ensure burner electrode wires are connected 3. Realign electrode and clear any surrounding debris from area 4. Contact your dealer for a replacement ignitor
Decreasing heat, popping sound	<ol style="list-style-type: none"> 1. Out of LP Gas 2. Venturi blocked 	
Hot spots on cooking surface	<ol style="list-style-type: none"> 1. Venturi blocked 2. Burner ports partially blocked by debris 	<ol style="list-style-type: none"> 1. Remove burner, clean venturi – see page 7 for assistance. 2. Remove burner & clean with a toothbrush
Regulator making humming noise	Cylinder valve opened too quickly	Open cylinder valve slowly
Yellow Flame	<ol style="list-style-type: none"> 1. Some yellow flame is normal. If it is excessive, the venturi may be blocked 2. Burner ports partially blocked by debris 	<ol style="list-style-type: none"> 1. Clean venturi - see page 7 for assistance 2. Remove burner & clean with a toothbrush
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.		

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.

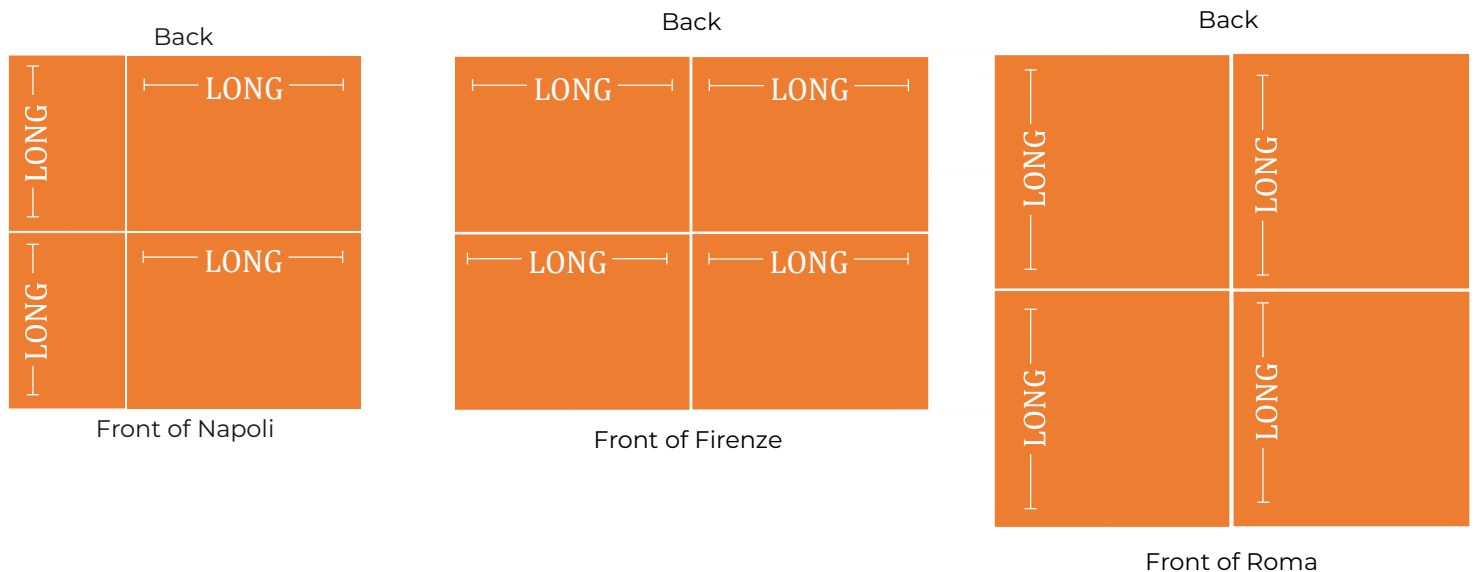
Saputo stones are handmade by Italian artisans in Naples using methods and techniques that have been used for generations. Using the local clay, each stone begins its life by being hand formed into wooden molds. The clay forms are then air dried allowing the clay to release a specific amount of moisture 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.**

Saputo Stone Layout



Troubleshooting

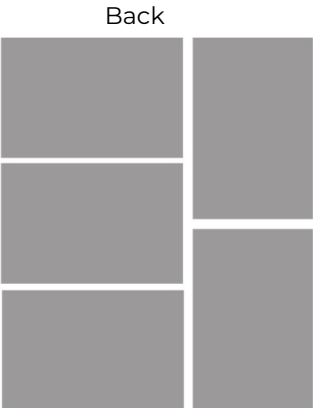
Because these stones are handmade, there is the rare instance you may run into a slight unevenness in your cooking floor surface. If one stone is lower than another, we recommend placing a small amount of sand underneath the lower stone to help raise that stone and even out the cooking floor surface. 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.

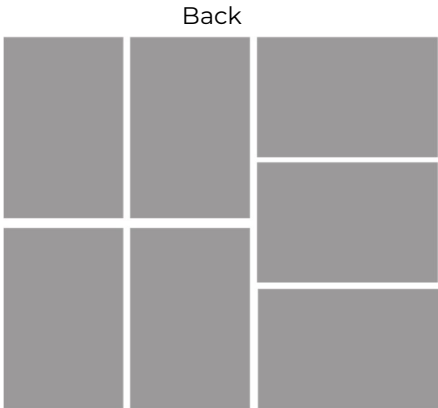
Replacing Stones

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.**

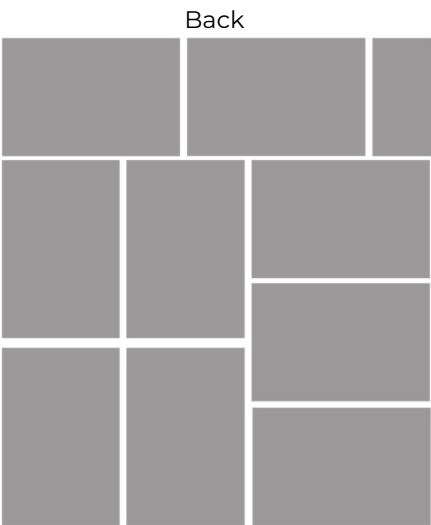
Standard Stone Layout



Front of Napoli



Front of Firenze



Front of Roma

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.

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

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	 C 303020 US
conforms To ANSI std Z21.89-2017 certified To CSA std 1.18-2017 <i>Outdoor Cooking Specialty Gas Appliance</i>		



Certificate of Compliance

Certificate: 80132492

Master Contract: 303020

Project: 80132492

Date Issued: 2023-02-06

Issued To: FONTANA FORNI S.R.L.
Via G. Di Vittorio,6
San Lorenzo in Campo, Pesaro e Urbino, 61047
Italy

Attention: Marco Fontana

The products listed below are eligible to bear the CSA Mark shown with adjacent indicators 'C' and 'US' for Canada and US or with adjacent indicator 'US' for US only or without either indicator for Canada only.

Issued by: *Stefano Vaglica*
Stefano Vaglica



PRODUCTS

CLASS - C271106 - DOMESTIC GAS COOKING APPLIANCES - Outdoor Specialty Cooking Gas Appliances

CLASS - C271186 - DOMESTIC GAS COOKING APPLIANCES-Outdoor Specialty Cooking Gas Appliances-Certified to U.S. Standards

Gas Pizza Oven

For Use on Natural or Propane Gases

Trade Name: Fontana Forni

Model:8070-1PRO / 8070-2PRO

Model:6070-1PRO / 6070-2PRO

Model:6050-1PRO / 6050-2PRO



Certificate: 80132492
Project: 80132492

Master Contract: 303020
Date Issued: 2022-02-06

Trade Name: Bull

Model:8070-3PRO

Model:6070-3PRO

Model:6050-3PRO

APPLICABLE REQUIREMENTS

ANSI Z21.89-2017/CSA 1.18-2017 Outdoor Cooking Specialty Gas Appliances

Notes:

Products certified under Class C271106, C271186 have been certified under CSA's ISO/IEC 17065 accreditation with the American National Standards Institute (ANSI).
www.ansi.org





Supplement to Certificate of Compliance

Certificate: 80132492

Master Contract: 303020

*The products listed, including the latest revision described below,
are eligible to be marked in accordance with the referenced Certificate.*

Product Certification History

Project	Date	Description
80132492	2023-02-06	Original Certification for Gas Pizza Oven Models 8070-1PRO Fontana Brand / 8070-2PRO Fontana Brand / 8070-3PRO Bull Brand - 6070-1PRO Fontana Brand / 6070-2PRO Fontana Brand / 6070-3PRO Bull Brand - 6050-1PRO Fontana Brand / 6050-2PRO Fontana Brand / 6050-3PRO Bull Brand according to ANSI Z21.89-2017/CSA 1.18 – 2017 Outdoor Cooking Specialty Gas Appliances