



FONTANA[®]
F O R N I



For more than 60 years, Fontana Forni has been creating products appreciated throughout the world. Fontana's technical and aesthetic engineering manages to combine tradition and modernity, offering not just cooking solutions but a real lifestyle. Year after year, Fontana has created the best wood-fired ovens, the dream of all cooking enthusiasts. Fontana, an example of excellence born under the sign of the great tradition of Italian craftsmanship, prides itself on extreme attention to detail and research of solid materials and techniques. Our customer commitment: to always make each of our products with the aim of providing the highest performance in terms of cooking and gastronomy.

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FONTANA OUTDOOR PIZZA OVENS

INDIRECT COMBUSTION OVEN

There are two types of outdoor ovens in the Fontana range. Our first and original is the indirect combustion oven.

INDIRECT COMBUSTION OVEN Our first and original "outdoor pizza oven" provides a separate chamber that is used to build the fire and create heat. The fire chamber is located below the cooking chamber and heat rises around the upper cooking compartment. The benefits of this wood fired oven design include a clean, smoke and ash free cooking area. Additionally, this outdoor oven design allows for multiple racks for simultaneously cooking numerous foods.

A wood oven changes the lifestyle, the way of cooking for family and entertaining friends. The wood oven evokes a time when life was a little slower and food was probably better. It allows you to enjoy a style of cooking which is authentic and able to produce amazing dishes. A wood oven is much more than a pizza oven; it is flexible as a conventional oven and can cook every kind of food.



COOKING CHAMBER WITH TRADITIONAL VAULT SHAPE

Fontana is the only company in its field to design a cooking chamber with the traditional rounded vault shape: this solution, although more expensive to produce than the flat square chambers of competitors, allows an optimal and more uniform heat distribution (no need to "turn" the dishes during the cooking), no need for maintenance and lower emissions into the atmosphere, since any combustion residue, unable to settle on the rounded roof, returns into the combustion chamber, being definitely incinerated.



TOTAL COMBUSTION Thanks to its unique structure, during the combustion, the flame rises in the side channels of the oven, wrapping the whole cooking chamber and ensuring an exceptional heat uniformity.

HEAVY WEIGHT STRUCTURE Weight is an important index of quality, in fact the Fontana oven is by far the heaviest in its class. This increases the reliability of the product at high temperatures and it will function properly for many years. The heart of the product is made of 3mm thick 304 grade stainless steel.



ANTI-DEFORMATION SYSTEM Each Fontana oven is designed to last for a long time. The oven is completely sealed with a special double passage that prevents infiltration of smoke into the cooking chamber. The brass hinges and refractory bricks at the base of the oven are some of the technical devices which enable this anti-deformation property.



EASY CLEANING The side and back panels of the cooking chamber can be easily removed to allow perfect cleaning even in the dishwasher. Furthermore, the unique structure of the Fontana oven, which enables it to reach very high temperatures, allows the destruction of fat, making it easier to clean stubborn dirt.

The Fontana door system which features single-glazed ceramic glass is easy to clean. The door is resistant to high temperatures, up to 400 °C, ensuring it is extremely safe.



STAINLESS STEEL CHIMNEY EQUIPPED WITH SMOKE-EXIT VALVE All models in the Fontana range feature a stainless steel chimney and most are equipped with a damper control valve allowing maximum heat retention, more complete combustion and durability.

FONTANA OUTDOOR PIZZA OVENS

DIRECT COMBUSTION OVEN



DIRECT COMBUSTION OVEN Our second wood burning oven design includes cooking and baking in the same chamber as the fire! The process is very similar to our other outdoor ovens except the cooking heat radiates directly from the fire, creating very fast cook times for wood fired pizzas and more. In this type of wood burning pizza oven, you build your fire directly on the cooking surface and on one side or to the rear of the oven. Once the fire is stoked and the coals are hot, you simply cook and bake directly adjacent to the embers and flames. This model, when used as an outdoor pizza oven, can cook a pizza in as little as 2 minutes. Another of the many benefits of this design is that it pre-heats in just 10-15 minutes.

It is **PREASSEMBLED**, thus avoiding long and expensive assembly time: immediately ready to use!

EASY to use: it reaches the right temperature in a few minutes, thanks to the stainless steel vault. The insulation of natural rock wool and the fire surface in refractory material allow the oven to efficiently maintain the temperature produced and limit the wood consumption.

REFRACTORY materials are certified for food use.



DIVINO 80

INDIRECT COMBUSTION OVEN

The Fontana DIVINO 80 is a modern outdoor oven with clean lines containing the same robust combustion chamber that has been designed and perfected by Fontana Forni.

The Fontana DIVINO oven can be used for 'brick oven' pizza, bread, roasts, chicken, or vegetables. Many of these beautifully constructed ovens can be found in Italy to still be in use after 30 years. The Fontana DIVINO 80 is a heavy duty unit that is made of a combination of cast iron, steel, and stainless steel for years of dependable use. They are

extremely practical and easy to use equipped with an interior light and a convection fan. These wood fired ovens are extremely efficient, heating up in 45 minutes and maintaining their heat for 1 1/2 hours while consuming 5 times less wood than a traditional brick oven. The DIVINO comes equipped with two racks for multi- function cooking.



CHIMNEY AND CHIMNEY
TOP IN STAINLESS STEEL

SMOKE CONTROL VALVE

THERMOMETER
AND TIMER

STAINLESS STEEL
DOORSTOP

FRONT AND SIDE
WORKTOPS

PRIMARY AIR REGISTER

PAINTED ELECTRO
GALVANISE
SHEET IRON

STORAGE IN TROLLEY FOR
WOOD OR TRAYS OR USE
AS LEAVENING (RAISING)
CHAMBER

DIVINO FEATURES

Made in Italy
Steel and 304 Stainless Steel
Interior Light
Convection Fan
Extremely Efficient
45 Min Preheat Time
Easy Setup

DURABLE WHEELS

MANGIAFUOCO

80 x 60 DIRECT COMBUSTION OVEN

temperature for maximum resistance to heat, weather and rust. The insulation of the oven is made of natural rock wool that maintains temperature more efficiently and avoids the external structure becoming too hot.

The Fontana MANGIAFUOCO Oven features a 80 x 60 cm cooking chamber. The stainless steel trolley is an optional extra and features a shelf, wheels and hook to hang tools. The MANGIAFUOCO Oven comes complete with a wood-holder plate, fire tool, flue pipe and chimney top and removable stainless steel door for the cooking chamber. The fire surface is made of high quality refractory chamotte which is certified for food use. The internal structure is made of stainless steel, while the external one is electro-galvanised steel treated with paints at high



MANGIAFUOCO FEATURES

Made in Italy
Steel and 441 Stainless Steel
Solid weld construction
10-15 Min Preheat Time
Easy Setup

3cm FOOD
GRADE
CERAMIC
COOKING
TILES

DURABLE WHEELS

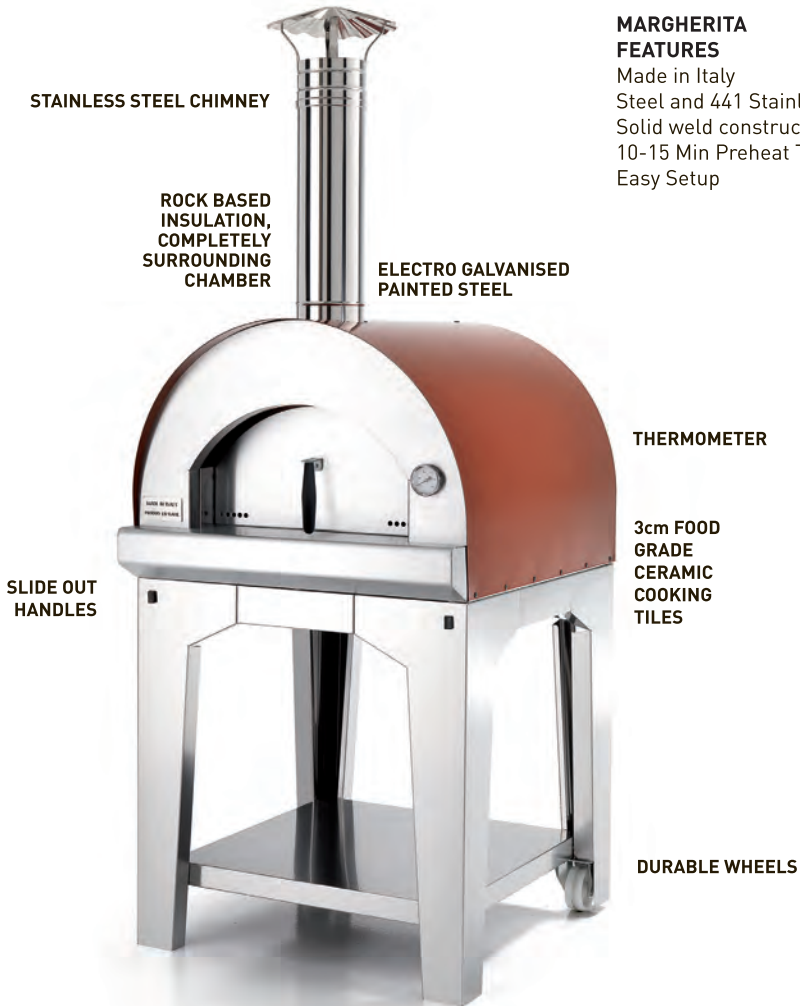
* Trolley/stand is available as optional extra

MARGHERITA

60 x 60 DIRECT COMBUSTION OVEN

The Fontana MARGHERITA Oven features a 60 x 60 cm cooking chamber. The stainless steel trolley is an optional extra and features a shelf, wheels and hook to hang tools. The MARGHERITA Oven comes complete with a wood-holder plate, fire tool, flue pipe and chimney top and removable stainless steel door for the cooking chamber. The fire surface is made of high quality refractory chamotte which is certified for food use. The internal structure is made of stainless steel, while the external one is electro galvanised steel treated with paints at high

temperature for maximum resistance to heat, weather and rust. The insulation of the oven is made of natural rock wool that maintains temperature more efficiently and avoids the external structure becoming too hot.



MARGHERITA FEATURES

Made in Italy
Steel and 441 Stainless Steel
Solid weld construction
10-15 Min Preheat Time
Easy Setup

* Trolley/stand is available as optional extra

CAPRICCIOSA

60 x 40 DIRECT COMBUSTION OVEN

The internal structure is made of stainless steel, while the external one is electro-galvanised steel treated with paints at high temperature for maximum resistance to heat, weather and rust. The insulation of the oven is made of natural rock wool that maintains temperature more efficiently and avoids the external structure becoming too hot.

The Fontana CAPRICCIOSA Oven features a 60 x 40 cm cooking chamber. The stainless steel trolley is an optional extra and features a shelf, wheels and hook to hang tools. The CAPRICCIOSA Oven comes complete with a wood-holder plate, flue pipe and chimney top and removable stainless steel door for the cooking chamber. The fire surface is made of high quality refractory chamotte which is certified for food use.

CAPRICCIOSA FEATURES

Made in Italy
Steel and 441 Stainless Steel
Solid weld construction
10-15 Min Preheat Time
Easy Setup

ROCK BASED
INSULATION,
COMPLETELY
SURROUNDING
CHAMBER

STAINLESS STEEL
CHIMNEY

ELECTRO GALVANISED
PAINTED STEEL

STAINLESS
STEEL DOOR

3cm FOOD
GRADE
CERAMIC
COOKING
TILES

SLIDE OUT
HANDLES

DURABLE WHEELS

* Trolley/stand is available as optional extra



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DIVINO 80



FUEL TYPE
WOOD

OVEN EXTERNAL DIMENSIONS
(EXCLUDING CHIMNEY)
W 88 x D 112 x H 164 cm

COOKING CHAMBER DIMENSIONS
W 45 x D 80 x H 42 cm

HOURLY CONSUMPTION
3.4 kg

NOMINAL HEAT OUTPUT
8 kw

SMOKE TEMPERATURE
220°

CHIMNEY DIAMETER
140 mm

WEIGHT
280 kg

MANGIAFUOCO



FUEL TYPE
WOOD

OVEN EXTERNAL DIMENSIONS
(EXCLUDING CHIMNEY)
W 98 x D 85.5 x H 196 cm

TROLLEY/STAND DIMENSIONS
W 98 x D 78 x H 80 cm

COOKING CHAMBER DIMENSIONS
80 x 60 cm

HOURLY CONSUMPTION
8 kg

NOMINAL HEAT OUTPUT
8 kw

SMOKE TEMPERATURE
220°

CHIMNEY DIAMETER
140 mm

WEIGHT
133 kg

MARGHERITA



FUEL TYPE
WOOD

OVEN EXTERNAL DIMENSIONS
(EXCLUDING CHIMNEY)
W 78 x D 85.5 x H 196 cm

TROLLEY/STAND DIMENSIONS
W 78 x D 78 x H 80 cm

COOKING CHAMBER DIMENSIONS
60 x 60 cm

HOURLY CONSUMPTION
6.5 kg

NOMINAL HEAT OUTPUT
6 kw

SMOKE TEMPERATURE
220°

CHIMNEY DIAMETER
140 mm

WEIGHT
105 kg

CAPRICCIOSA



FUEL TYPE
WOOD

OVEN EXTERNAL DIMENSIONS
(EXCLUDING CHIMNEY)
W 78 x D 54.5 x H 137 cm

TROLLEY/STAND DIMENSIONS
W 60 x D 40 x H 80 cm

COOKING CHAMBER DIMENSIONS
60 x 40 cm

HOURLY CONSUMPTION
6.5 kg

NOMINAL HEAT OUTPUT
6 kw

SMOKE TEMPERATURE
220°

CHIMNEY DIAMETER
120 mm

WEIGHT
80 kg



Sitro Group Australia is the exclusive Australasian distributor for the hand crafted and designed Fontana Forni wood burning ovens and grills. For over 60 years, Fontana Forni has been creating the best portable wood fired ovens. The finest materials and craftsmanship go into every one of our Italian made outdoor, wood burning ovens. The high quality materials, such as durable cast iron, steel and stainless steel, mean that families can use and enjoy baking in our wood fired ovens for decades. Many of these beautifully constructed outdoor ovens are still being used after 30 years of service in Italy.

Whether cooking pizza, pastries, bread, or roasts, each Fontana Forni outdoor oven uses a wood-firing process to provide an even, natural radiant heat source. This is a key ingredient for achieving genuine Italian cooking that provides an unparalleled and remarkable flavour to any meal prepared in our ovens. Fontana Forni products provide an exciting and delicious dining experience for memorable gatherings with family and

friends. Our ovens allow for slow roasting and fast, high temperature cooking – how about a delicious homemade pizza in as little as 2 minutes? Fire roasted and baked old world flavour is our goal and, according to the reviews, we've achieved it!

Frequently referred to as an outdoor pizza oven or wood fired pizza ovens, all Fontana Forni units are equally suited for just about anything you might cook in a traditional style oven. We receive rave reviews for our oven's ability to bake breads, roast all kinds of meat, cook delicious vegetables and of course, bake amazing wood fired pizza. We also get positive ratings for the sleek aesthetic designs and very helpful standard features found on most models that include interior lights, temperature gauges and cooking timers.

Enjoy your Fontana oven and....
Buon Appetito!!!

Due to continual product development, the product you purchase may differ slightly from the ones shown here.

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