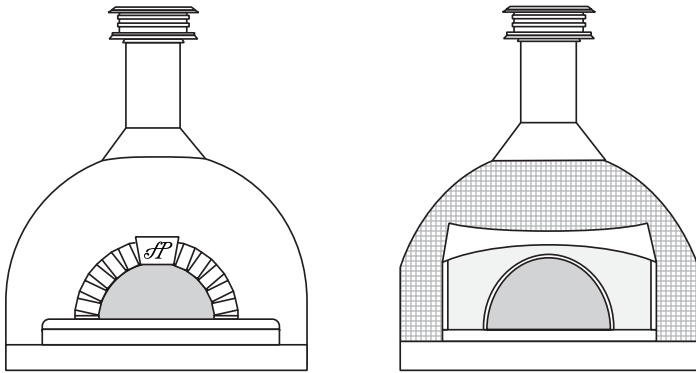




FORNO PIOMBO

OWNER'S MANUAL



WOOD FIRED OVEN



We are artisans.
Our mission is to build the
highest quality, best performing
wood fire ovens in the world.
We embrace our customers as
family, and believe our ovens
will inspire creativity while
bringing people together.

WELCOME TO OUR FAMILY!



GUY PIOMBO,
ANTHONY PIOMBO
Founders

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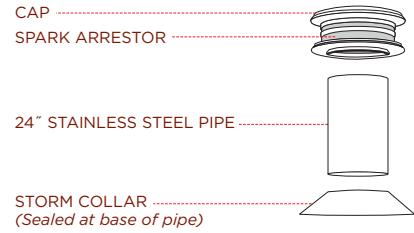
SPECS | FORNO CASA 36"

*Measurements may vary slightly

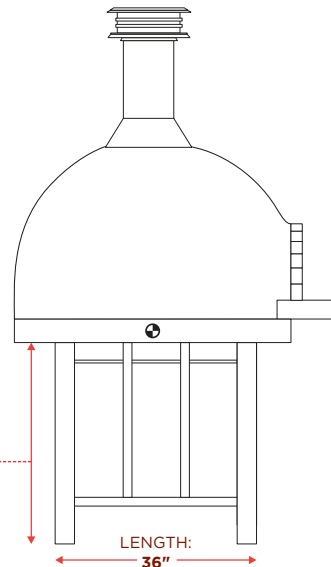
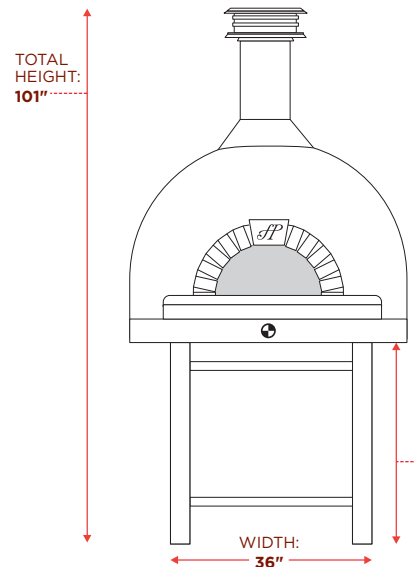
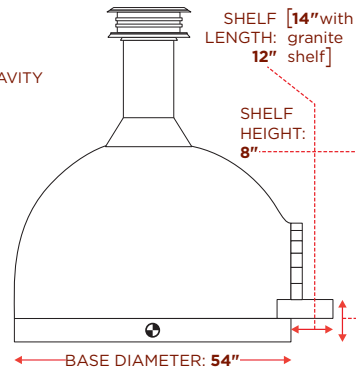
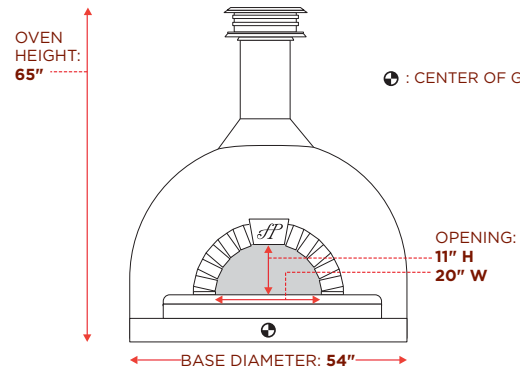
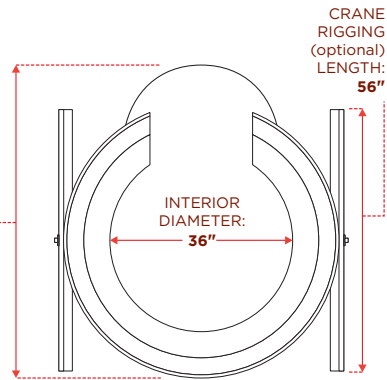
WEIGHT: 2,500 lbs

DOMESTIC MATERIAL: Fire-brick

VENT: UL Standard 8" Double-Wall Insulated



OVEN LENGTH: 66"
[68" with granite shelf]



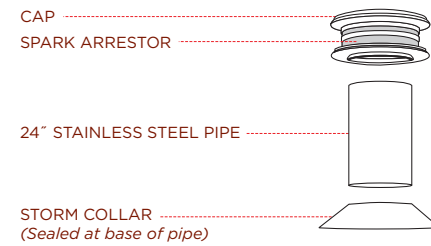
SPECS | FORNO CASA 42"

*Measurements may vary slightly

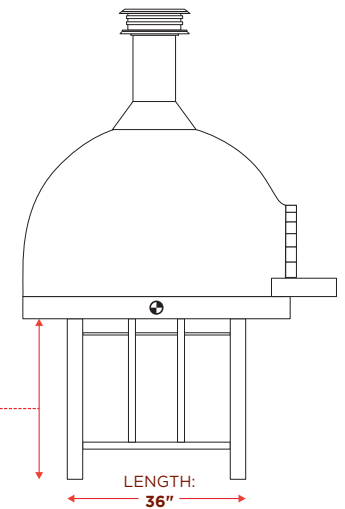
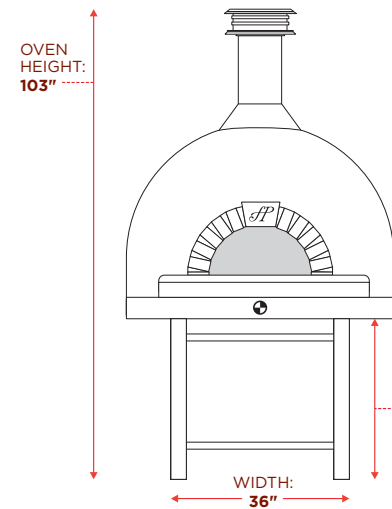
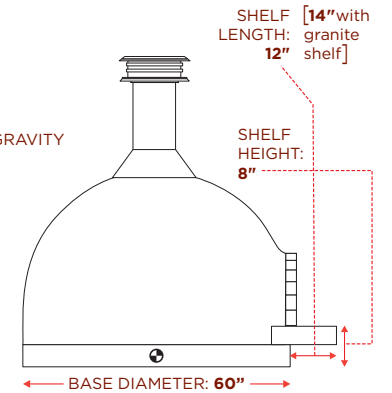
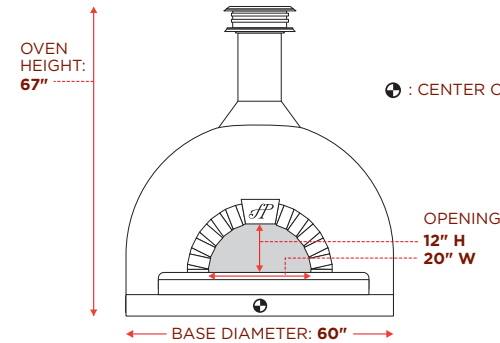
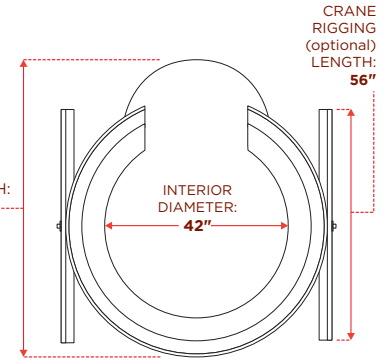
WEIGHT: 3,000 lbs

DOMESTIC MATERIAL: Fire-brick

VENT: UL Standard 8" Double-Wall Insulated



OVEN LENGTH: 72"
[74" with granite shelf]



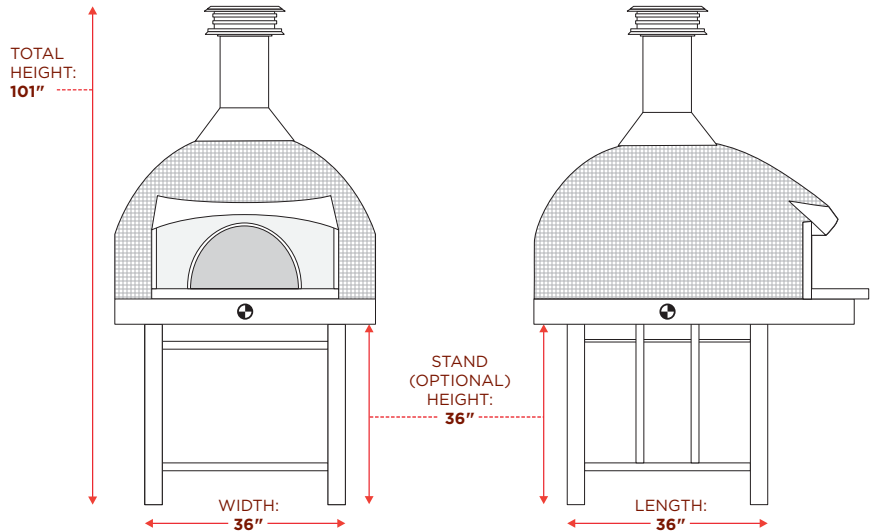
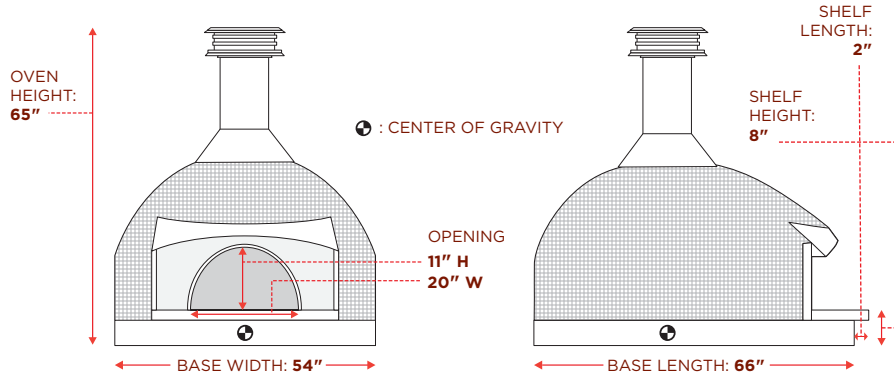
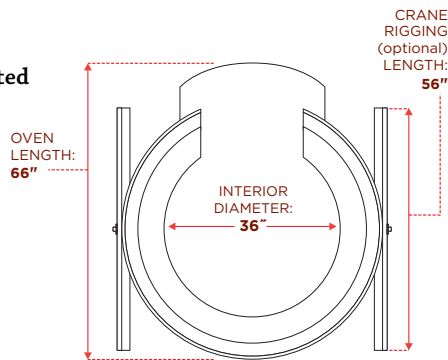
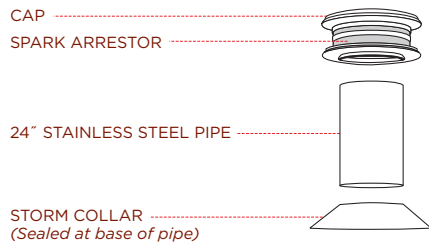
SPECS | FORNO PALAZZO 36"

*Measurements may vary slightly

WEIGHT: 2,700 lbs

DOMe MATERIAL: Fire-brick

VENT: UL Standard 8" Double-Wall Insulated



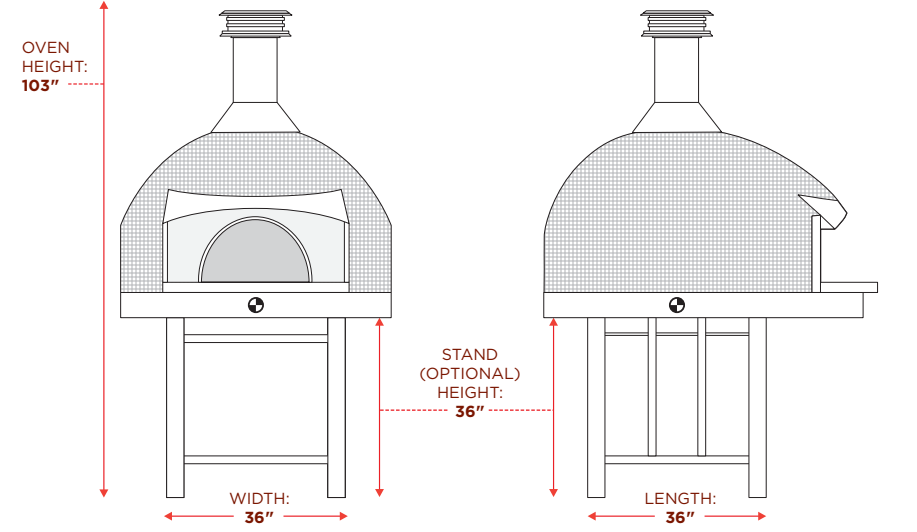
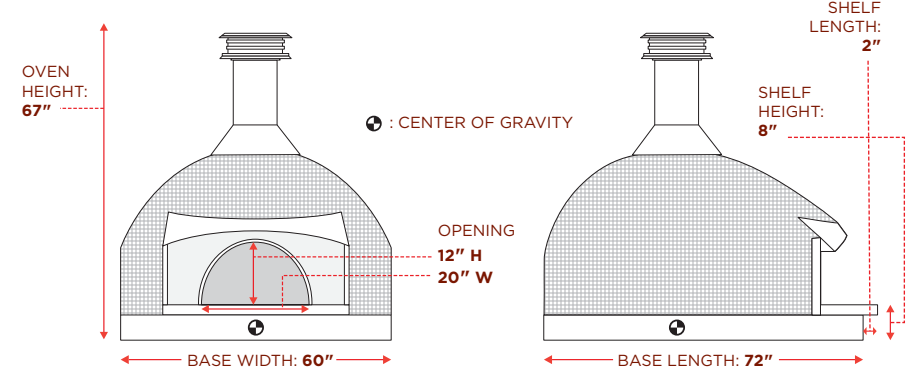
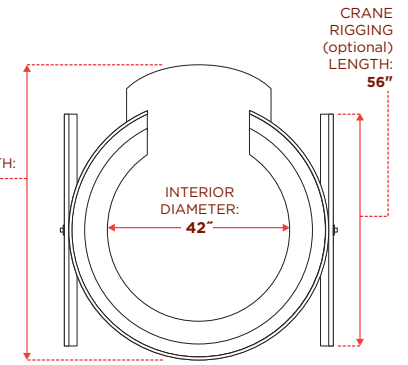
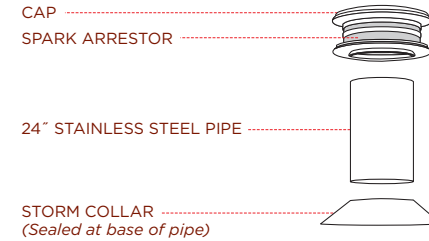
SPECS | FORNO PALAZZO 42"

*Measurements may vary slightly

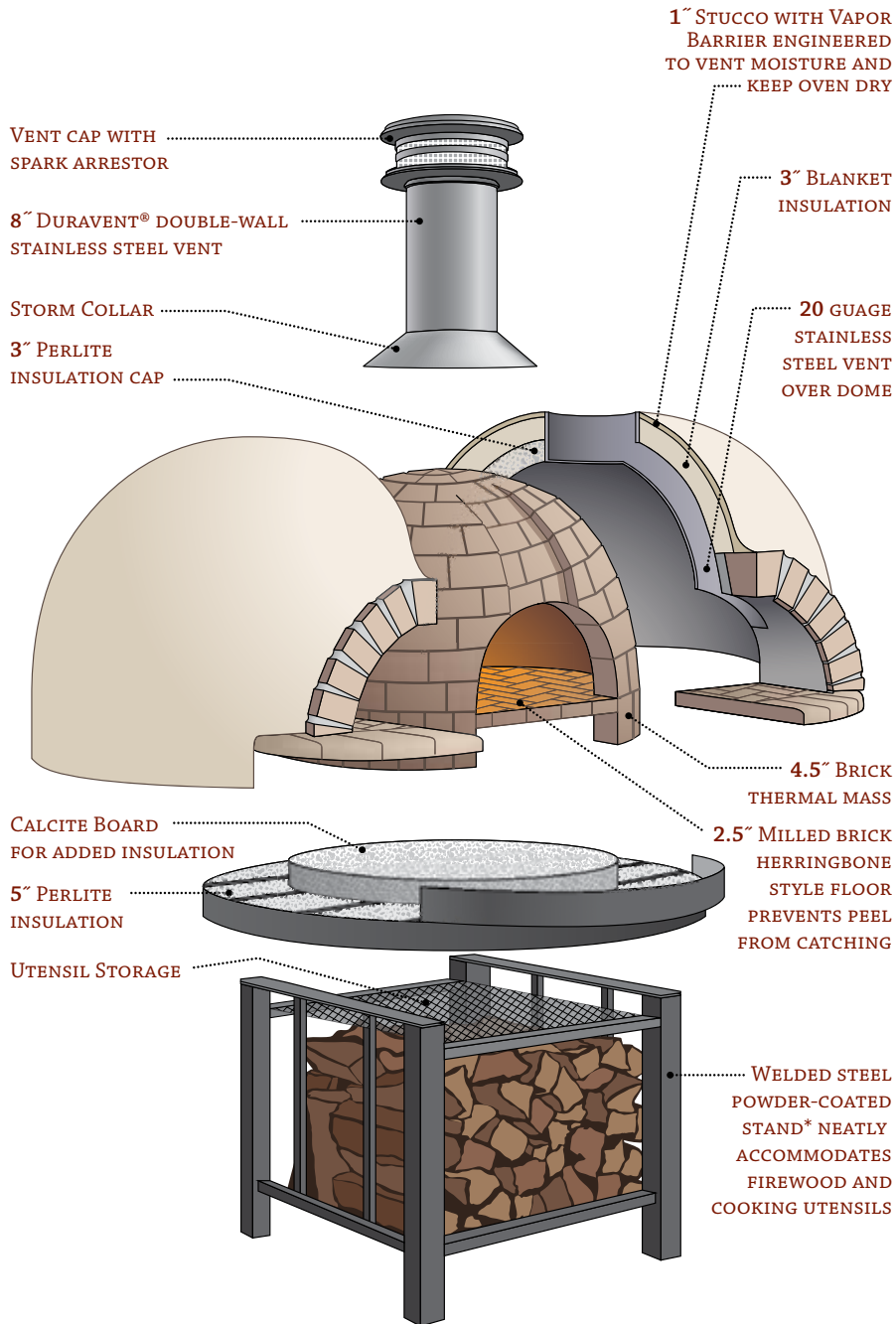
WEIGHT: 3,200 lbs

DOMe MATERIAL: Fire-brick

VENT: UL Standard 8" Double-Wall Insulated



MATERIALS



LOCALLY SOURCED

Our ovens are manufactured from the ground up at our warehouse in Napa, California. We source all material from local dealers in our area who we trust, allowing us to ensure we're always using the highest quality products available.



STEEL:
Van Bebbler Bros.
Petaluma, CA



BRICK:
Pacific Supply
Napa, CA



PERLITE:
NorCal Perlite Inc
Richmond, CA



INSULATION:
Distribution International
Benicia, CA



VENTING:
Slakey Brothers
Fairfield, CA



STUCCO & TILE:
Wright Bros. Supply
Benicia, CA



MSDS SHEETS AVAILABLE FOR ALL MATERIALS UPON REQUEST

INSTALLATION (Forklift)

* Refer to safety section on pg 17 before installing

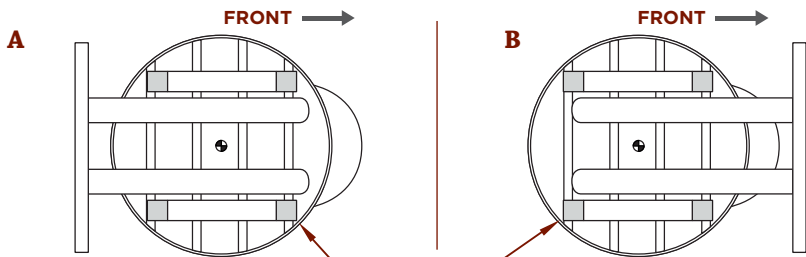


Lift only from the *back* or *sides* of the oven. If lifting from the front is the *only* option, do not support any weight on the shelf. Note that the **center of mass** is the **center of the base ring** and should be balanced accordingly.

STAND INSTALLATION:

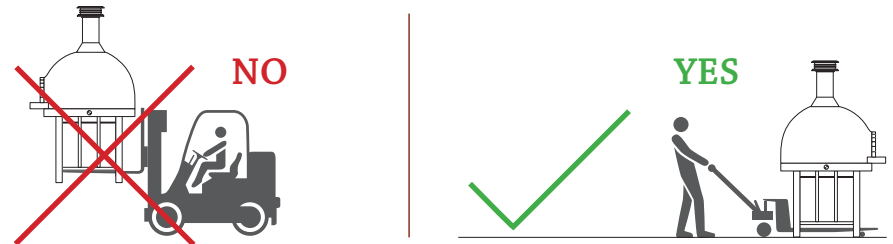


When setting the oven on a stand, **place the stand first**, then place the oven on top. Keep forks centered between the stand-legs to ensure the oven is properly aligned and square with the stand.



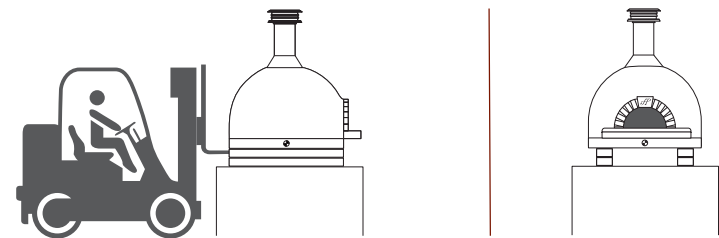
AVOID CONTACT BETWEEN RIM AND STAND

The oven can only be set on our stand by lifting from the **front** or **back**. Make sure to set the fork-width to fit in the allocated slot between stand legs: On the **36" stand: about 29" wide**; and on the **42" stand: about 33" wide**. All 4 legs of the stand fit inside the circular lip surrounding the base of the oven.

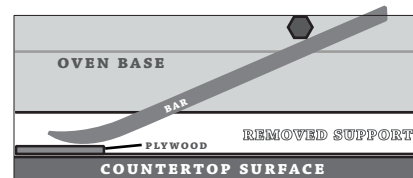
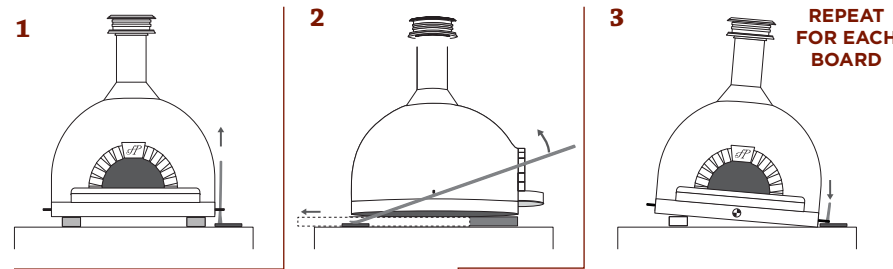


Never attempt to move the stand and oven together using a forklift as it will likely topple over. Stand and oven *can* be moved together using a **pallet jack**, but only on a **level, smooth surface**.

COUNTERTOP INSTALLATION:



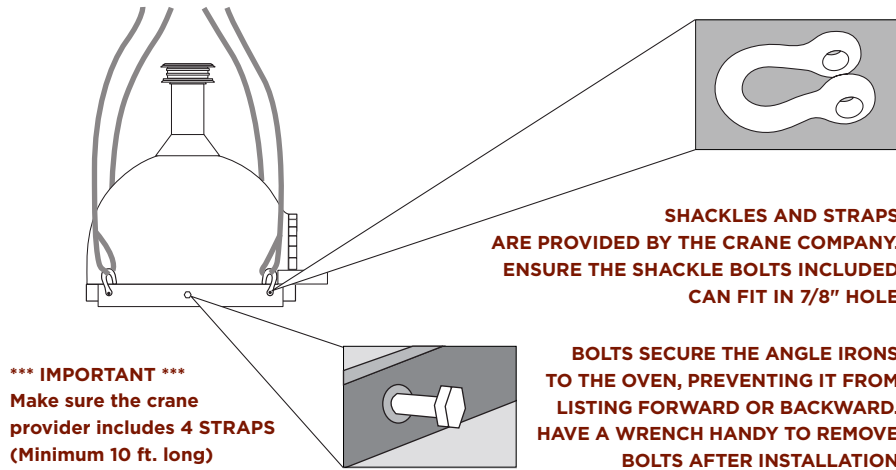
When setting the oven on a pre-existing countertop or base, load it from the back or front. Set it down on **2x4's** arranged parallel to one another: 2 stacked on the left and 2 stacked on the right. This allows for the removal of the forks.



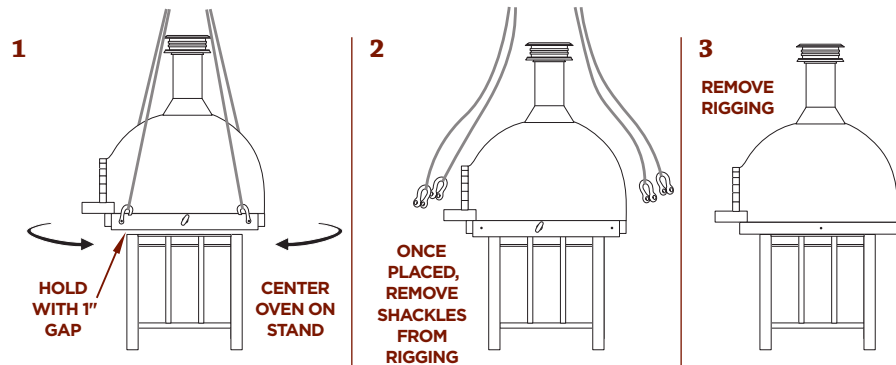
Use the 2 bolts attached to the sides of the oven and a **pry bar** to lift the weight off one side, remove a board, set it down gently and repeat on either side, one 2x4 support at a time, until the oven rests on the surface. Alternatively, you can use the forklift tines to lift up on the bolts.

INSTALLATION (Crane)

VISIT: <https://youtu.be/17pVSLHypdc> FOR MORE INFO

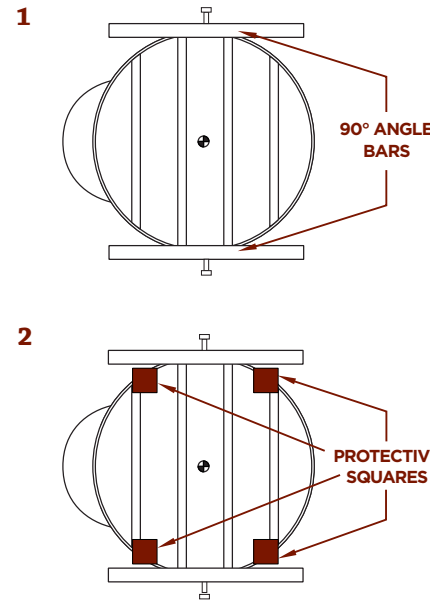


STAND INSTALLATION:



If you plan to install the oven using a crane, you will have received our crane rigging in your shipment. The rigging is bolted to the oven, and consists of **2 angle irons** and **4 shackles**. Once uncrated, attach the crane straps to each shackle, and secure them to the irons. If you have a stand, be sure to set it in place *before* lifting the oven. Have the crane operator hold the oven slightly above the stand while one person centers it and another observes from a distance to ensure proper alignment. Once placed, remove the straps and shackles, followed by the 2 bolts holding the rigging to the oven. The rigging is heavy so *have a second person provide support while un-bolting* to prevent the bars from falling and causing damage or injury. Reference the bottom of page 8 for instructions on how to correctly place your oven on the stand

COUNTERTOP INSTALLATION:



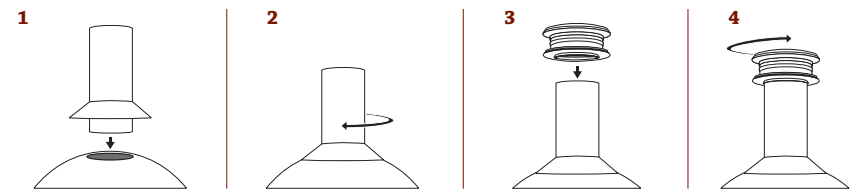
Shown from the bottom, you can see the rigging bars support and brace the oven, preventing it from tilting during the lift phase. Setting the oven down directly on these bars would make it impossible to remove them (*unless placing on our stand, which does not contact these bars*). The following method can be used to protect your countertop and support the oven while the rigging is removed:

Suspend the oven in place just a few inches from the countertop. The crane rigging is 1/4" thick, so to block the oven up high enough to remove the crane rigging you will need to acquire (4) sets of blocks that are between 1/2" and 1 1/2" thick. We recommend rubber (or similar) antivibration pads that are 7/8" thick and 4" x 4". Antivibration pads are strong

enough to support the weight of the oven, but also delicate enough not to damage a countertop. Alternatively you can use small pieces of wood, multiple thick pieces of cardboard or something similar. Just make sure that the thickness of all 4 pads is close to identical, so that one pad isn't bearing the full brunt of the weight of the oven.

With the oven now free from the rigging, you can remove the cardboard squares and maneuver the oven using the same techniques described on **page 11**. Pry up one side, remove two squares, then do the same for the other side. You can also use the crane and a lifting strap to slowly raise one side of the oven and remove the protective squares. Ensure crane operator is aware and comfortable with this method before attempting. *Be sure to keep fingers clear of the gap between the oven and countertop during this stage.*

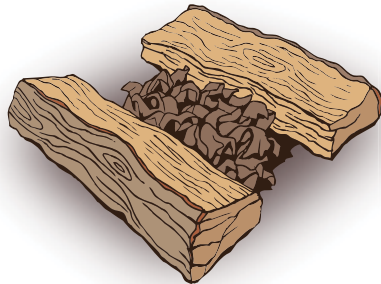
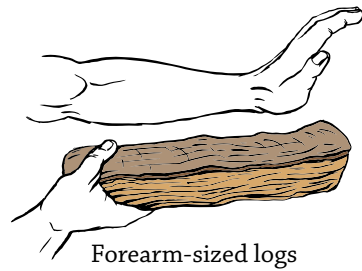
SECURING THE VENT



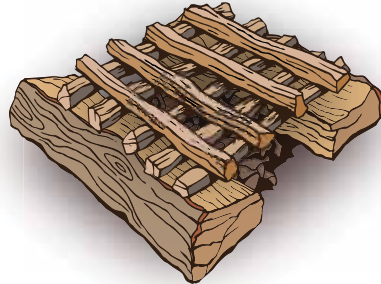
To secure the vent, insert it into the hole at the top of the oven with the line facing towards the back, turn it clockwise a quarter turn or until it tightens. Set the spark arrester cap on top and turn counter-clockwise until tight.

BUILDING THE FIRE

Through plenty of experience building countless fires in our own ovens, we have identified the following method as the most reliable way to get a good fire started if you don't have a built-in burner unit (see next page).



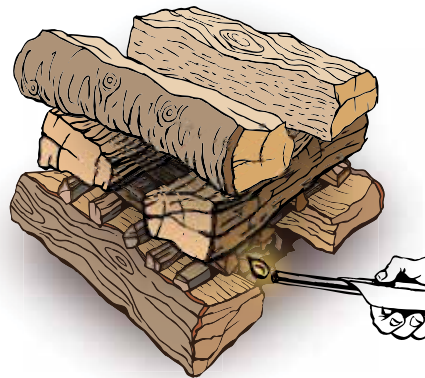
STEP 1: In center of oven, lay crumpled torn pieces of brown paper bag between two logs spaced about 1 log width apart



STEP 2: Lay sticks of kindling over the top in a criss-cross pattern, spaced to allow airflow



STEP 3: Lay two more logs perpendicular to the last layer of kindling, spaced about a half log width apart.

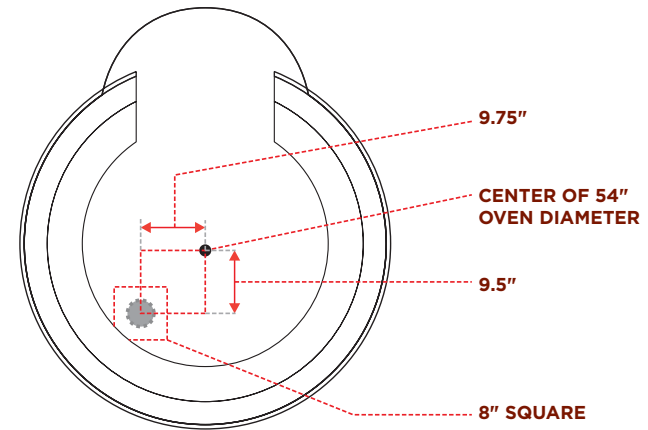


STEP 4: Add two more logs, perpendicular to the last two, and spaced about a half log width apart. Light paper beneath.

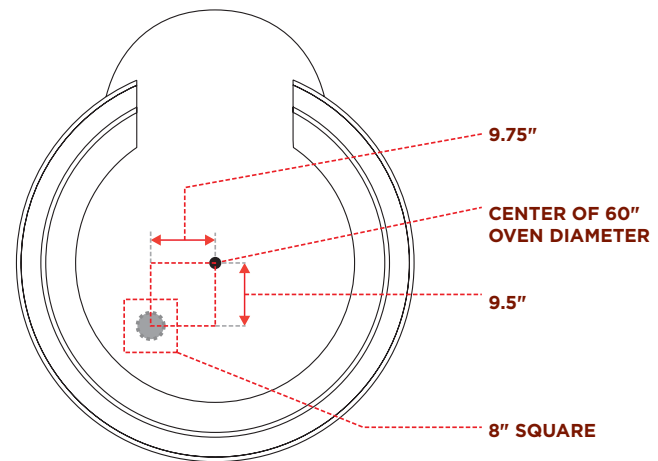
BURNER INSERT

All FORNO PIOMBO ovens have a plug cut out that allows for a propane burner to be installed for easy fire lighting. See below for reference points for installing the burner unit.

36 INCH MODEL



42 INCH MODEL



** Measurements may vary slightly*

CURING THE OVEN

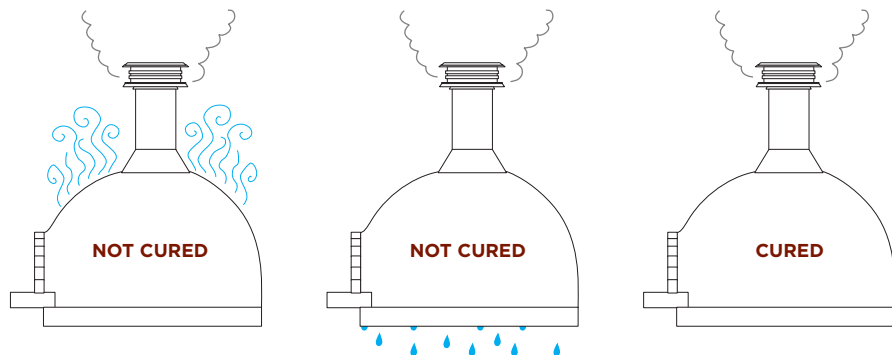
When you first receive your oven, the brick dome is full of moisture. This moisture comes from the water sprayed onto the bricks as we cut them. By curing the oven, you release the moisture from inside the bricks, converting it into steam. This steam needs to be released in a controlled manner to avoid damaging the finished exterior coat. The goal of the curing process is to remove all the moisture from the oven. **FOLLOW THE STEPS BELOW TO CURE YOUR OVEN:**

1. Build a fire in the center of your oven. You can also build the fire closer to the front if it's easier and then push it to the center using a shovel.
2. Light the fire. Feed it one medium-sized log about every 7 minutes to steadily raise the temperature in the oven.
3. Continue heating the oven by feeding it more logs until you notice moisture dripping from the base. It can also appear in the form of steam rising from the top. *At the first sign of moisture, stop adding logs to the fire, and allow it to burn out on its own.* Repeat this process every 12 to 24 hours. You should be able to reach a higher temperature each time.
4. Once you can maintain oven temperature at 1000°F without seeing any moisture released, you will know the curing process is complete! Feel free to cook in the oven while you're curing it, *just make sure to stop feeding it logs once you notice moisture being released.*

PRO TIP: When the oven dome interior is fully cleared with no black soot, it is an indication that the temperature has reached 900 °F –1000°F This takes about 1 hour, 15 minutes for the 36" oven, and about 1 hour, 30 minutes for the 42" oven.

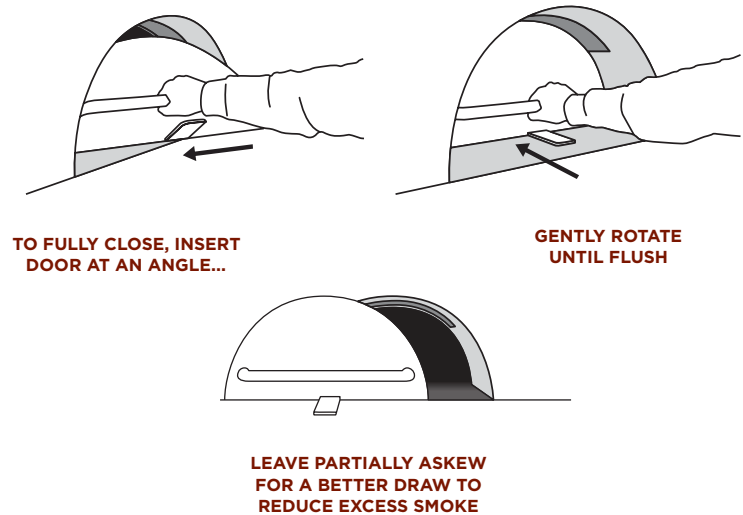
HOW LONG DOES IT TAKE TO CURE? Each oven is different. On average it takes about 2-3 fires to expel all the residual moisture.

NOTE FROM THE OWNER: We notice new oven owners are often *hesitant* to load the oven up with wood and super-heat it. Don't be! Once properly cured, our ovens are meant to have a roaring hot fire inside!



THE DOOR

The door included with your oven is designed to control and regulate temperature. Use it to control excess smoke coming from the opening by placing it about an inch in front of the mouth. If you plan to operate at lower temperatures using residual heat (see next page), simply close the door with smoldering coals inside to retain heat. Avoid leaving the door closed longer than 1 week at a time, as this can trap unwanted moisture inside.



TEMPERATURE CONTROL

All FORNO PIOMBO ovens are capable of reaching temperatures well above 1000°F. In order to maintain these high temps (700°F and above), add logs to the fire and keep a flame going at all times. The rate of logs added will depend on your desired cooking temperature. More logs at a faster rate will heat the oven faster. To cook at lower temperatures (below 500°F), you will mainly be using the retained heat stored in the brick dome. The bricks are 4.5" thick, so the longer you maintain a high temperature, the slower that heat will dissipate, allowing you to cook longer at lower temperatures. We recommend scheduling your low-temperature cooking around the times that you plan to cook at higher temperatures. The graphs on the following page shows the temperature decrease throughout an average weekend after heating it up to 900°F on a Friday. Included are various meals that can be prepared using only the residual heat in the dome.

WOOD

You will be going through quite a bit of firewood, we recommend finding a local supplier in your area who can deliver it to your home. Ask a local wood fired restaurant in your area who they use. It's a good idea to get your wood from someone who supplies it to restaurants and clients who use it to cook with. Although any hardwood will work fine, we recommend white oak for high temp cooking. You will want the wood to consist of about "forearm-sized" split logs. You will want wood with a moisture content below 18%

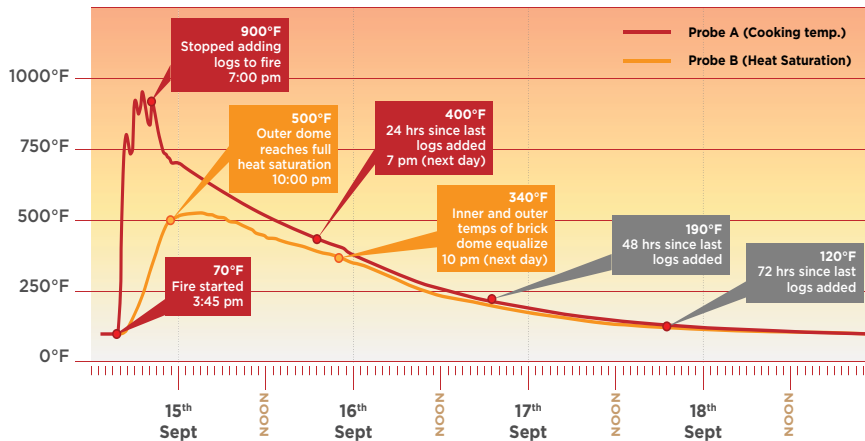
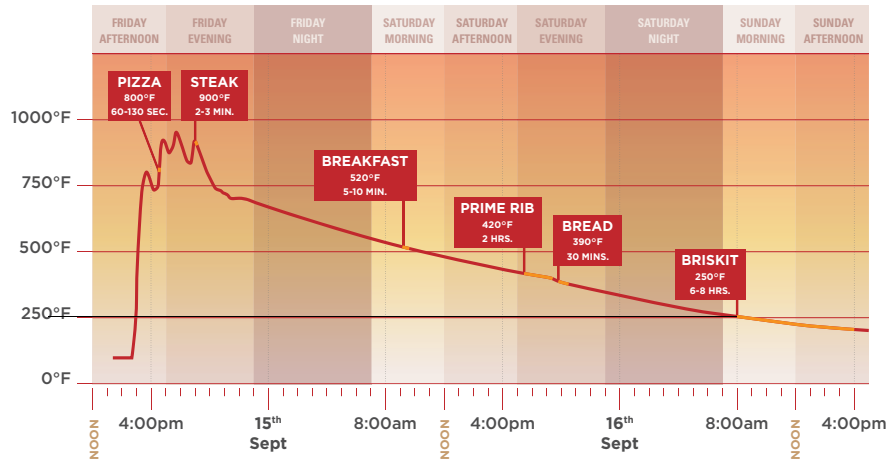
CLEANING THE OVEN

OUTSIDE:

Cleaning the outside of the oven depends on the finish you have. For glass tile, a can of Thompson's Water Repellent helps clean the tile, and also seal / darken the grout. For the stainless steel vent, windex works fine. Stucco ovens tend to "reflect their environment" and will develop a unique patina over time. For unsightly stains you can use water and a rag to remove most. We do not recommend using chemical cleaners as it can discolor your finish. If the archway and/or brick shelf has black soot buildup, use Grease Lightning clean it off. Keep in mind the brick archway and shelf will naturally darken and patina over time.

INSIDE:

Cleaning food spills (grease, cheese, etc.) from the inside of the oven is very straightforward. Simply heat it up to 1000°F. The heat will incinerate all organic matter, leaving only ash behind. Wait for the ash to cool down, then dispose of it.



There are additional ways of controlling low temperatures in the oven aside from simply waiting for it to cool down. If you want the temperature to drop faster, for example, remove all of the coals and ash from your oven, and open the door. To raise the temperature, add a log (include some burning kindling if the flame has gone out). Keep in mind that **heat saturation** of the bricks and **good timing** are the keys to efficient, effective wood-fire cooking.

