

MANGIAFUOCO WOOD FIRED OVEN

The Mangiafuoco Oven features 80 x 60 cm cooking chamber. It 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.

Specifications:

- Fuel Type: Wood
- Cooking chamber Dimensions: 80cm W x 60cm D
- External Dimensions (inc. chimney and shelf): 98cm W x 85.5cm D x 114cm H
- Trolley/Stand Dimensions: 98cm W x 78cm D x 80cm H
- Hourly Consumption: 8kg
- Average Heat output: 28.8mj/8kw
- Smoke Temperature: 220 Chimney Diameter: 140mm
- Weight: 133kg
- Pizza Capacity: Three small (10") pizzas | Two medium (12") pizzas
- 12 centimetres of insulation surrounds the cooking chamber (back, sides, top, & underneath) to maximize heat retention and cooking efficiency

Features:

- Made in Italy
- Steel and 441 Stainless Steel Construction
- Solid weld construction
- Rock Based Insulation which will not break down Food Grade
- Cooking Stones
- 10-15 Min Preheat Time
- Easy Setup
- Portable

Oven Protective Covers:

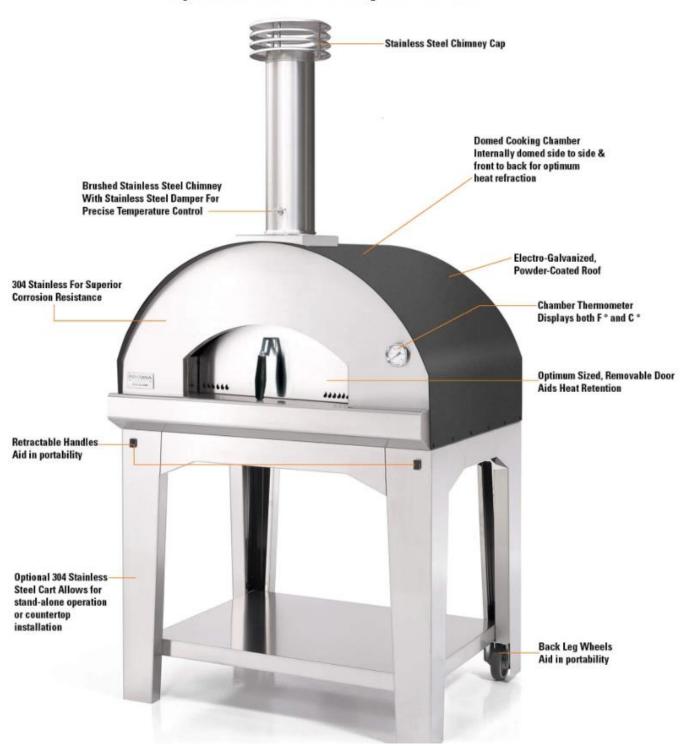
The pizza oven is made for outdoor use, however, ovens require "all-weather" protection from rain and harsh elements when not in use. We supply a high-quality, weatherproof, UV resistant, custom-made cover. Please contact us if you would like to order one.







Unique Features of the Fontana Mangiafuoco Pizza Oven



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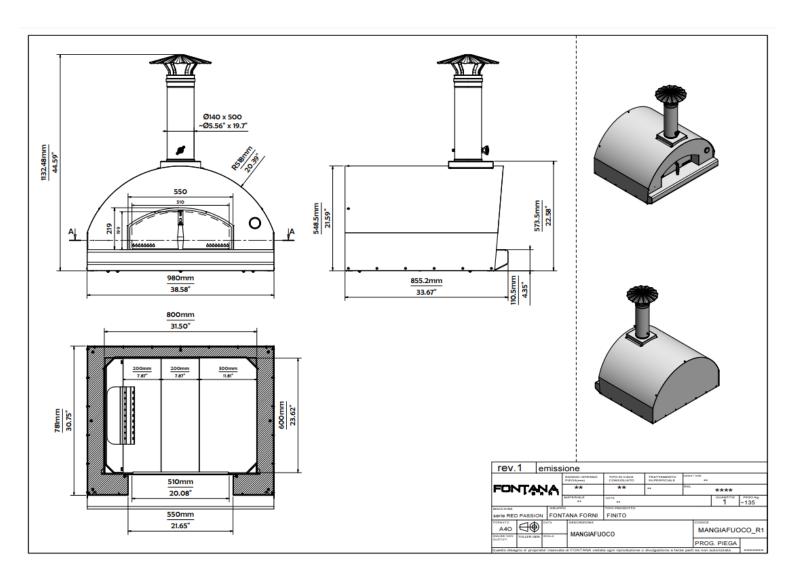


Australia Wide









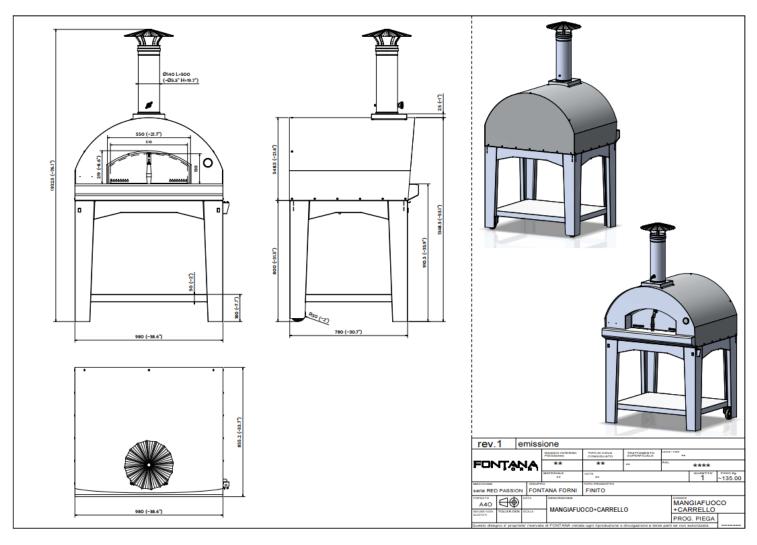


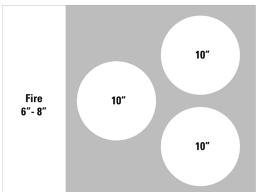






















WARRANTY

We sincerely believe Fontana is the best wood-fired oven on the market. This is why we offer the best-in-class warranty on all of our ovens. There is a 2 year warranty against manufacturer defect. There is also a 4 year warranty on the dome of the cooking chamber. We stand by the quality & durability of our product, and we will continue to do so after the sale. Should you ever have a problem with your oven within the warranty period, please let us know using our contact page or call us. We will work to resolve any issue(s) that are a result of manufacturing defect.

Unfortunately, because of the fragile nature of the stones, we do not offer a warranty on the stones. However, should your oven arrive with a damaged stone, please contact us immediately.

The warranty does not cover the following items:

- damage as result of shipment or transporting that has not been highlighted in the bill of lading at the time of receiving of the oven
- damage as result of negligent unpacking of the oven
- damage as result of the oven being improperly assembled or installed
- damage as result of heating the oven beyond its max temperature rating
- damage as result of using combustible material other than wood to light fires in the oven
- damage or corrosion as result of exposure to the elements and/or chemicals
- damage that results in a broken or stuck chamber thermometer

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