

## MARGHERITA WOOD FIRED PIZZA OVEN

The Margherita Pizza Oven features 60 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 stainless steel chimney wool that maintains temperature more efficiently and avoids the external structure becoming too hot.

### Specifications:

- Fuel Type: Wood
- Cooking chamber Dimensions: 60cm W x 60cm D
- External Dimensions (inc. chimney and shelf): 78cm W x 85.5cm D x 113 cm H
- Trolley/Stand Dimensions: 78cm W x 78cm D x 80cm H
- Hourly Consumption: 6.5kg
- Average Heat output: 21.6mj/6kw
- Smoke Temperature: 220
- Chimney Diameter: 140mm
- Weight: 105kg
- Pizza Capacity: Two small (10") pizzas | One 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

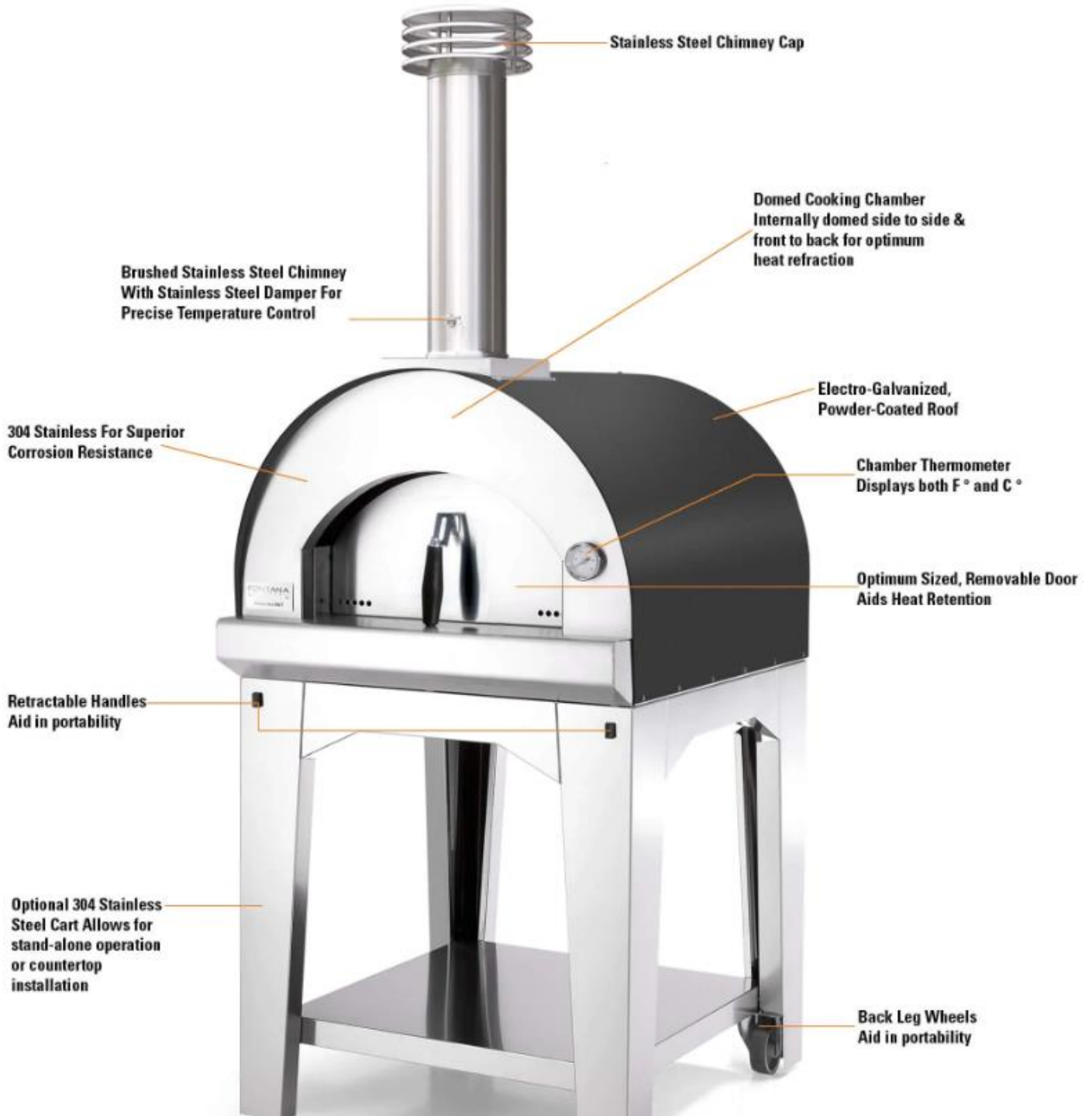
### Oven Protective Covers:

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.



# PIZZA OVENS R-US

## Unique Features of the Fontana Margherita Pizza Oven



[www.pizzaovensrus.com.au](http://www.pizzaovensrus.com.au) | [info@pizzaovensrus.com.au](mailto:info@pizzaovensrus.com.au) | 0402 551 467 | 1300 032 822



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Business



Shipping  
Australia Wide

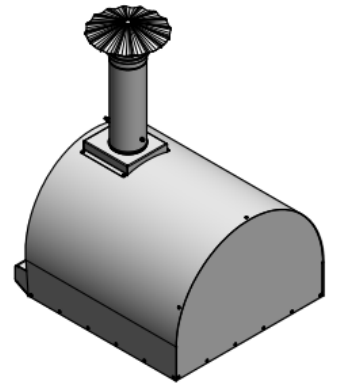
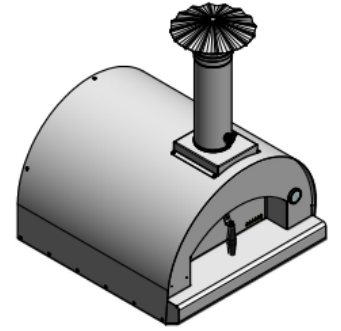
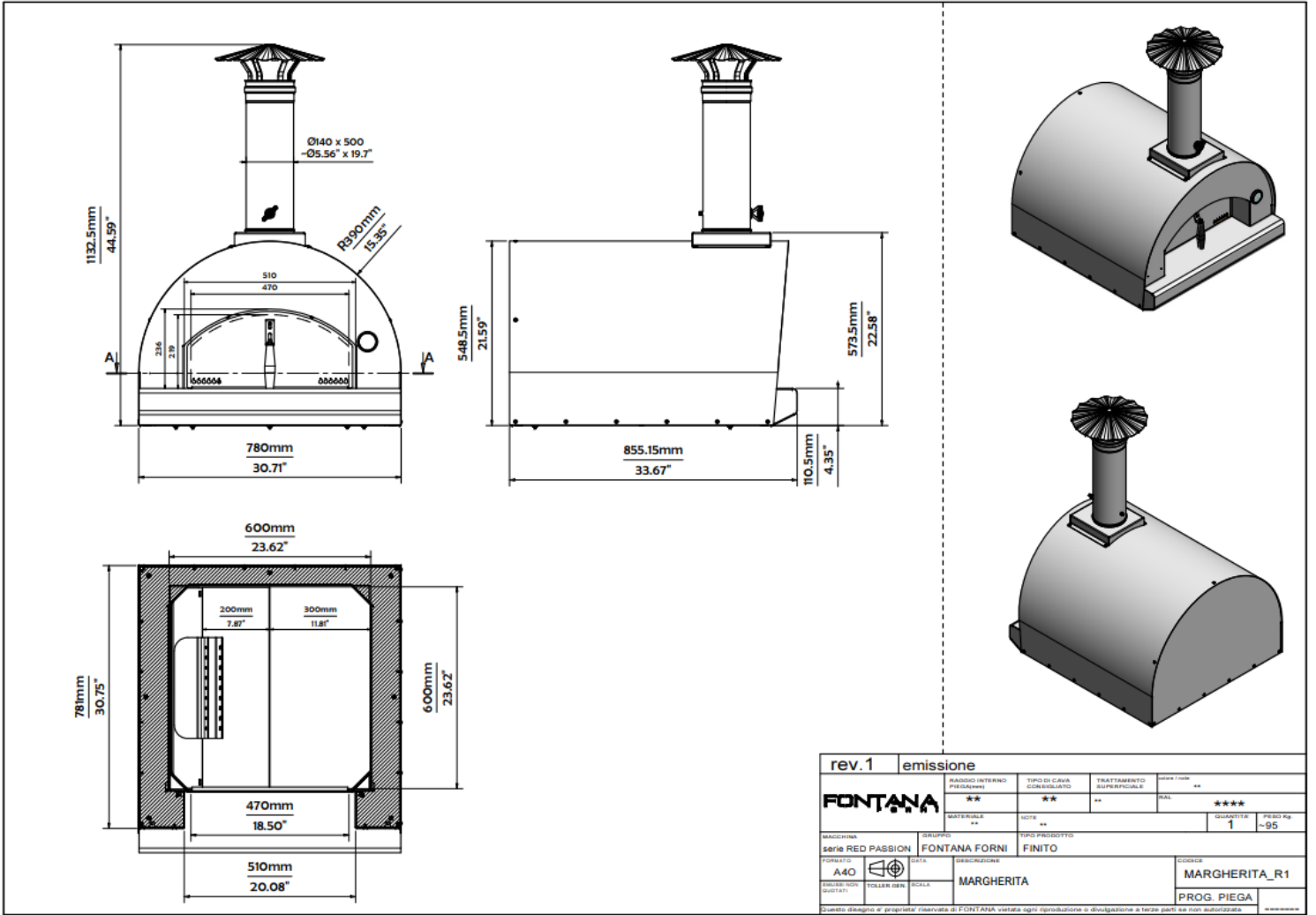


Expert Advice



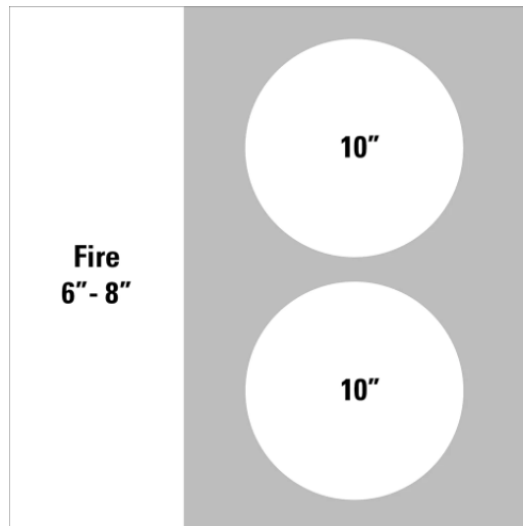
Best Price  
Guaranteed

# PIZZA OVENS R-US



# PIZZA OVENS R-US

rev. 1		emissione	
<b>FONTANA</b>	**	**	**
MATERIALE	**	NOTE	**
QUANTITÀ	1	PREZZO Kg.	~110.00
MACCHINA	serie RED PASSION	GRUPPO	FONTANA FORNI
FORMATO	A40	DESCRIZIONE	FINITO
ESPOSIZIONI	TOLLER GEN	SCALA	MARGHERITA-CARRELLO
ESPOSIZIONI	SCALA	DESCRIZIONE	MARGHERITA-CARRELLO
ESPOSIZIONI	SCALA	DESCRIZIONE	PROG. PIEGA



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Expert Advice



Best Price  
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## 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 **two-year warranty against manufacturer defect**. There is also a **four-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

