

MARINARA WOOD FIRED OVEN

Marinara Wood Fire Pizza Oven has a generously sized 80 x 80 cm cooking chamber. Equipped with a practical stainless steel trolley with shelf, wheels and hook to hang tools, it is provided with wood-holder plate, fire tool, flue pipe and chimney top, closing door for the cooking chamber. The fire surface is made of high quality refractory chamotte, certified for food use. The internal structure is in stainless steel, while the external one is in electrogalvanized steel treated with paints at high temperature for the maximum resistance to heat, weather and rust. The insulation of the oven is made of natural rock wool and it allows to maintain temperature more efficiently and to avoid that the external structure becomes to hot.

Colour: Available in Grey external Dome

- Fuel Type: Wood
- Cooking chamber Dimensions: 80cm W x 80cm D
- Ext. Dimensions (inc. chimney and shelf): 105.5cm W x 98cm D x 1132cm H
- Trolley/Stand Dimensions: 98cm W x 98cm D x 80cm H
- Hourly Consumption: 3.8kg
- Average Heat output: 32.4mj/9kw
- Smoke Temperature: 190 Chimney Diameter: 140mm
- Weight: 160kg
- Pizza Capacity: Four small (10") pizzas | Three medium (12") pizzas
- 12 centimeters 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
- Ability to cook up to 6 Pizzas at a time
- Easy Setup
- **Portable**

Oven Protective Covers:

www.pizzaovensrus.com.au

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.



Australia Wide







Unique Features of the Fontana Marinara Pizza Oven



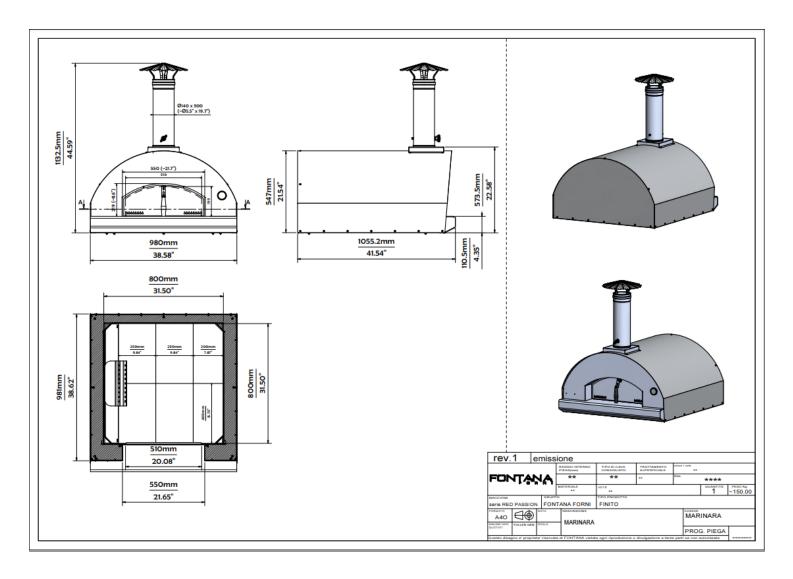




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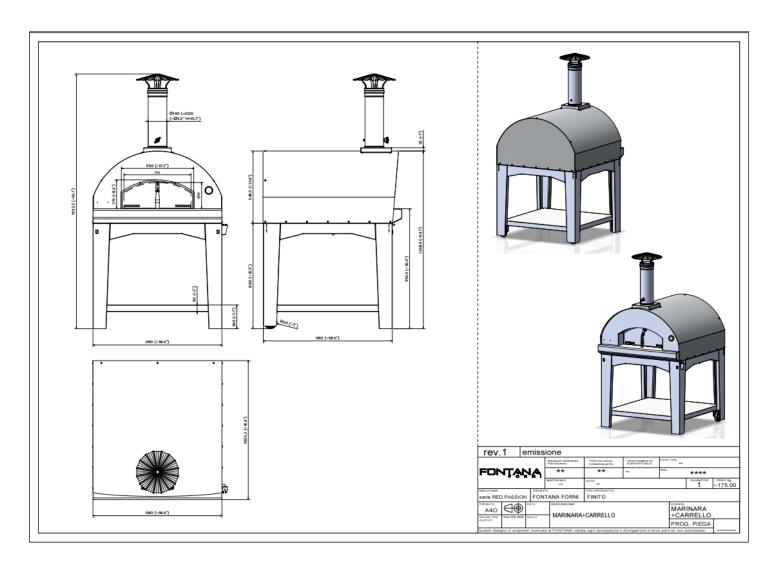




0402 551 467







Australian Owned









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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