

FONTANA
FORNI

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FORNI
MADE IN ITALY



When the Fontana family produced its indirect combustion, metal, wood-fired oven in Italy during 1978, it was a true first. There was nothing else like it available at that time.

Today Fontana Forni is widely recognized as a leading manufacturer in portable metal ovens. We now offer a wide range of ovens for commercial and residential use. Fontana ovens are still 100% Made in Italy by master craftsmen with painstaking attention to detail.

Simply put, these are the highest quality, most durable ovens on the market.

Why Choose Fontana Forni?

OUR EXPERIENCE

We have an exceptional history of innovation and design that spans decades unlike any other company on the market. And 40+ years later, we are still dedicated to making all of our ovens 100% in Italy, offering only the very best products to all of our customers. We have a long track record of excellence and the knowledge to assist with any questions you may have about outdoor ovens.

PREMIUM QUALITY MATERIALS

Fontana ovens are made with top-of-the-line materials, including high-performance stainless steel and all-natural rock-spun insulation. This provides exceptional heat retention and durability, setting us apart from other brands that may use cheaper and less effective materials.

DESIGNED FOR DURABILITY

Fontana Forni's solid-weld construction method ensures that our ovens can withstand high heat temperatures and pressure without peeling, splitting, or breaking. This increases durability and longevity. With domes that are 25% thicker than the other brands with solid, complete welds in the joints compared to spot welds, these ovens are built to last in all climates and any type of inclement weather.

SAFE & UNIQUE DESIGN

Fontana Forni prioritizes safety in all of our ovens with clearances to combustibles at 1", compared to other brands that typically have 8" to 10" clearances. This design feature ensures a safe distance from flammable materials such as wood or drywall, reducing the risk of fire, and providing customers with peace of mind. With any of our models you can trust that safety is always a top priority.

FAST & EFFICIENT HEATING

Designed to heat up quickly, our ovens reach 750+ degrees in just 30 minutes for single-chambered ovens and only 45 minutes for our dual-chamber designs. Plus, they use far less fuel than standard ceramic ovens or other lower quality brands.

EASY PORTABILITY

A permanent brick oven in your home is great, but they can be very expensive to build or relocate if you move. We offer the same great cooking experience of a built-in brick oven, but it can easily be moved. And our small, compact models can also easily be taken to various locations outside your home too like picnics, tailgates, and more.





Maestro 60 Gas

Interior Dimension
W 24", D 16", H 8"

Exterior Dimension
W 29.75", D 22.25", H 23"

For more info please visit fontanaforniusa.com



Fontana Forni USA's most compact and portable model easily fits into smaller spaces but still has the largest cooking area in this category. A unique cooking chamber design ensures uniform heat distribution while avoiding any hot spots. The electro-galvanized and powder-coated exterior provides excellent protection from corrosion. Paired with a solid welded bent-steel dome, the Maestro 60 is made for all types of weather. And it can endure any climate from sunny, salty coastal locales to snowy mountaintop retreats. Plus, a stainless steel damper control allows for precise temperature control and maximum heat retention. It also comes with insulation surrounding the cooking chamber that maximizes heat retention while also reducing energy usage.

- Heats Up to 900 Degrees Safely, Reaching 750 Degrees Within 30 Mins.
- Quick Rebound Time for Maintaining Ideal Stone Temperature for Neapolitan Pizza
- Combine with Mini Portable Desk for Easy Mobility
- Safe-to-Touch Exterior When in Use, Rock Wool Fully Insulated for Efficient Heat Retention



**Recommended Addition:
Mini Portable Desk**





Margherita Gas

Oven

Margherita Gas
Mangiafuoco Gas

Interior Dimension

W 24", D 24", H 14"
W 32", D 24", H 14"

Exterior Dimension

W 31", D 34", H 77"
W 39", D 34", H 77"



Mangiafuoco Gas

Like their wood-burning counterparts, the Margherita Gas and Mangiafuoco Gas pizza ovens were designed from the ground up to cook perfect, Neapolitan-style pizza while offering the convenience of gas. These gas units can be fueled using propane or natural gas (with a conversion kit). Both ovens are Intertek-ETL certified in the United States and Canada. And because they bear the Fontana name, you can feel confident that these ovens will be easy to set up, easy to maintain, and will perform flawlessly for years.



- Runs on Propane or Natural Gas (with a Conversion Kit).
- 100% designed and built in Italy since 1978
- Heats up to 900°F safely, reaching 750°F within 30 mins.
- Quick rebound time to maintain the ideal stone temperature for Neapolitan pizza
- Solid welded bent-steel dome engineered for all weather, made to endure
- Combine with Portable Cart add-on for easy mobility
- Safe to touch exterior when in use, rock wool fully Insulated for efficient heat retention

For more info. on our gas ovens, please visit fontanaforniusa.com





Margherita Wood-Fired

Oven

Margherita
Mangiafuoco
Marinara

Interior Dimension

W 24", D 24", H 14"
W 32", D 24", H 14"
W 32", D 32", H 16"

Exterior Dimension

W 31", D 34", H 77"
W 39", D 34", H 77"
W 39", D 42", H 77"



Mangiafuoco Wood-Fired



Marinara Wood-Fired

- 100% designed and built in Italy since 1978
- Heats up to 900°F safely, reaching 750°F within 30 mins.
- Quick rebound time to maintain the ideal stone temperature for Neapolitan pizza
- Solid welded bent-steel dome engineered for all weather, made to endure
- Combine with Portable Cart add-on for easy mobility
- Safe to touch exterior when in use, rock wool fully Insulated for efficient heat retention

For more info. on our wood-fired ovens, please visit fontanaforniusa.com



This is the original portable wood-burning oven design, introduced in 1978 and still in use across Italy by families who love to gather outdoors for deliciously prepared meals. Today, it remains one of our best-selling ovens because it combines beautiful Italian design with versatility and functionality. Use it to prepare brick-oven pizza, bread, roasts, chicken, vegetables, and more! Plus, the stainless steel finished roof will complement any existing outdoor decor.

- Accessories Included: 3 stainless steel racks, 1 large pan, 2 small pans, 1 side shelf, & a certified food-safe brick floor
- 441 stainless steel and gray painted steel livery for durability and longevity of use
- Designed to use 5x less wood than traditional ceramic ovens
- Versatile Cooking Options: roast, grill, and sear; ideally suited for baking breads & pasteries
- Safe to touch exterior when in use, rock wool fully insulated for efficient heat retention
- Rear wheels to easily move if needed

Gusto

Oven

100x65
80x65
80x54
80
57

Interior Dimension

W 24", D 36", H 18"
W 24", D 30", H 18"
W 20", D 30", H 18"
W 16", D 30", H 16"
W 16", D 22", H 16"

Exterior Dimension

W 51", D 56", H 64"
W 51", D 47", H 64"
W 47", D 47", H 64"
W 40", D 47", H 63"
W 40", D 40", H 63"

Footprint

W 37", D 46"
W 37", D 37"
W 33", D 37"
W 30", D 37"
W 30", D 29"





Vulcano

Oven

Vulcano
Prometeo

Interior Dimension

W 40", D 28", H 16"
W 47", D 35", H 16"



Prometeo

Exterior Dimension

W 49", D 40", H 90"
W 56", D 48", H 114"

Fontana Forni is proud to announce two new models for commercial use. These are the perfect pre-built solution for restaurants that are looking to offer a true wood-fired pizza experience to their customers. Either oven makes a great cost effective alternative to more expensive built-in ceramic ovens for a restaurant or catering application.

The Vulcano and Prometeo each utilize solid-weld construction using 310 S Stainless Steel, the type of stainless usually reserved for forging and smelting applications. 310 S Stainless Steel provides solid corrosion resistance, excellent resistance to oxidation, and superior strength in temperatures up to 2,100°F. With these models, you can cook with confidence knowing that the oven will perform under the rigors of daily restaurant use for many years to come.

Both models are available with or without the cart for standalone or countertop operation.

- Achieve maximum commercial output for a fraction of the cost
- Combine with Portable Cart add-on for easy mobility unlike other commercial brands
- 100% handcrafted, designed, and built in Italy since 1978
- Heats up to 900°F safely, reaching 750°F within 30 mins.
- Quick rebound time to maintain ideal stone temp. for pizza
- Solid welded bent-steel dome made to endure and assure longevity of use
- Safe to touch exterior when in use, rock wool fully Insulated for efficient heat retention

For more info. on our commercial ovens, please visit fontanaforniusa.com



Accessory Kits

Must-Have Accessories

At Fontana Forni, we offer a robust line of accessories for making pizza, bread, and other recipes. We also offer cutlery and implements for cleaning, care, and maintenance. We strongly urge our customers to consider including an accessory kit, oven cover, and portable desk to enhance their cooking experience.



Oven Covers

Accessory Kits: Each one includes a minimum of a brass-bristled brush, turning peel and pizza peel. Wood-fired kits have the addition of an ash shovel and infrared thermometer. For even more convenience, the total deluxe kit offers everything you need to make the ultimate pizza by adding-in a 5-piece dough tray set, dough cutter, scraper, and pizza wheel cutter with all the other items.

Oven Cover: Available in countertop and full length designs—for ovens on carts or desks—they come in either a standard and premium quality for single and dual chamber models. Protects from all climates to ensure longevity.



Portable Desks

Carts & Desks: Depending on the available space, you can add a free-standing cart or portable desk for easy mobility. They also offer storage for accessory kits, wood, and more.



For more info. on our accessories, please visit fontanaforniusa.com

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