



# Operations and Owner's Manual

## Bella Ultra40 Wood Fired Pizza Oven Cart and Countertop Models

### ASSEMBLY INSTRUCTIONS and IMPORTANT SAFEGUARDS

Proudly Made in the USA





Customer service for Bella Outdoor Living is managed by our sister company, Forno Bravo, a global leader in the design, manufacture, and support of wood and gas fired pizza ovens for businesses and homes.

For assistance with your Bella Wood Fired Oven,  
or for more information on this product,  
please contact us in one of the following ways:

- Website: [www.BellaOutdoorLiving.com](http://www.BellaOutdoorLiving.com)  
[www.FornoBravo.com](http://www.FornoBravo.com)
- Telephone: 1 (800) 407-5119  
or outside the U.S.A. at +1 (408) 317-0124
- Mail: 251 W. Market Street, Salinas, CA 93901
- Email: [Support@fornobravo.com](mailto:Support@fornobravo.com)

**PLEASE READ AND FOLLOW ALL SAFETY WARNINGS  
AND INSTRUCTIONS IN THIS MANUAL  
TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.**

**WE WANT YOU TO ASSEMBLE AND USE YOUR OVEN AS SAFELY AS POSSIBLE.**

**THE PURPOSE OF THIS SAFETY ALERT SYMBOL  IS TO ATTRACT YOUR ATTENTION  
TO POSSIBLE HAZARDS AS YOU ASSEMBLE AND USE YOUR OVEN.**

**WHEN YOU SEE THE SAFETY ALERT SYMBOL, PAY CLOSE ATTENTION TO THE  
INFORMATION WHICH FOLLOWS.**

** READ ALL SAFETY WARNINGS AND INSTRUCTIONS CAREFULLY BEFORE  
ASSEMBLING & OPERATING YOUR OVEN.**

## **WARNINGS & INSTRUCTIONS**

- Only use the oven on a hard, level, non-combustible, stable surface (concrete, stone, etc.) capable of supporting the weight of the oven. Never use on wooden or other combustible surfaces.
- Maintain proper clearance of 3 meters (apx. 10') between the oven and combustible materials (bushes, trees, wooden decks, fences, buildings, etc.) at all times when the oven is in use. **BEWARE** of flying sparks from the oven mouth.
- Do not place the oven under a roof covering, awning, overhang, or other enclosed area.
- **FOR OUTDOOR USE ONLY.** Do not operate the oven indoors or in an enclosed area. In windy weather, place the oven in an outdoor area that is protected from the wind.
- Do not use petrol, kerosene, or alcohol for lighting wood. Use of any of these or similar products will cause an explosion, possibly leading to severe bodily injury.
- Never add charcoal lighting fluid to hot, or even warm coals, to start or “freshen up” a fire in the oven, as flashback or an explosion may occur, causing severe burns.
- Use firewood for burning only. **DO NOT** use charcoal, charcoal pre-treated with lighter fluid, pressure-treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, or any material other than dry, untreated, medium or hard firewood in your oven. Use extreme caution when adding wood during cooking.
- The oven will be extremely hot during use. Use caution when reaching into the oven. To protect yourself from burns, always wear shoes, long oven mitts or gloves, and protective clothing with long sleeves while operating this oven. **Avoid touching hot surfaces and be very careful when removing the oven door.**
- Place the oven in an area where children and pets cannot come into contact with the unit. Close supervision is necessary when the oven is in use. **Do not leave the oven unattended when it is in use.**
- **Lock the caster wheels before use.** Never move the oven when it is in use, or when it contains hot coals or ashes.
- Do not store or use the oven near petrol or other flammable liquids, or where gases or flammable vapors may be present.
- Improper installation, amendment, service, or maintenance may cause property damage, personal injury, or death.
- Use caution when assembling and operating your oven to avoid scrapes or cuts from any sharp edges on the metal parts.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the oven by a person responsible for their safety.

**USE CAUTION AND DUE CARE WHEN OPERATING THE OVEN.  
SAVE THIS MANUAL FOR FUTURE REFERENCE.**



## Operations and Owner's Manual

### Bella Ultra40 Wood Fired Pizza Oven Cart and Countertop Models

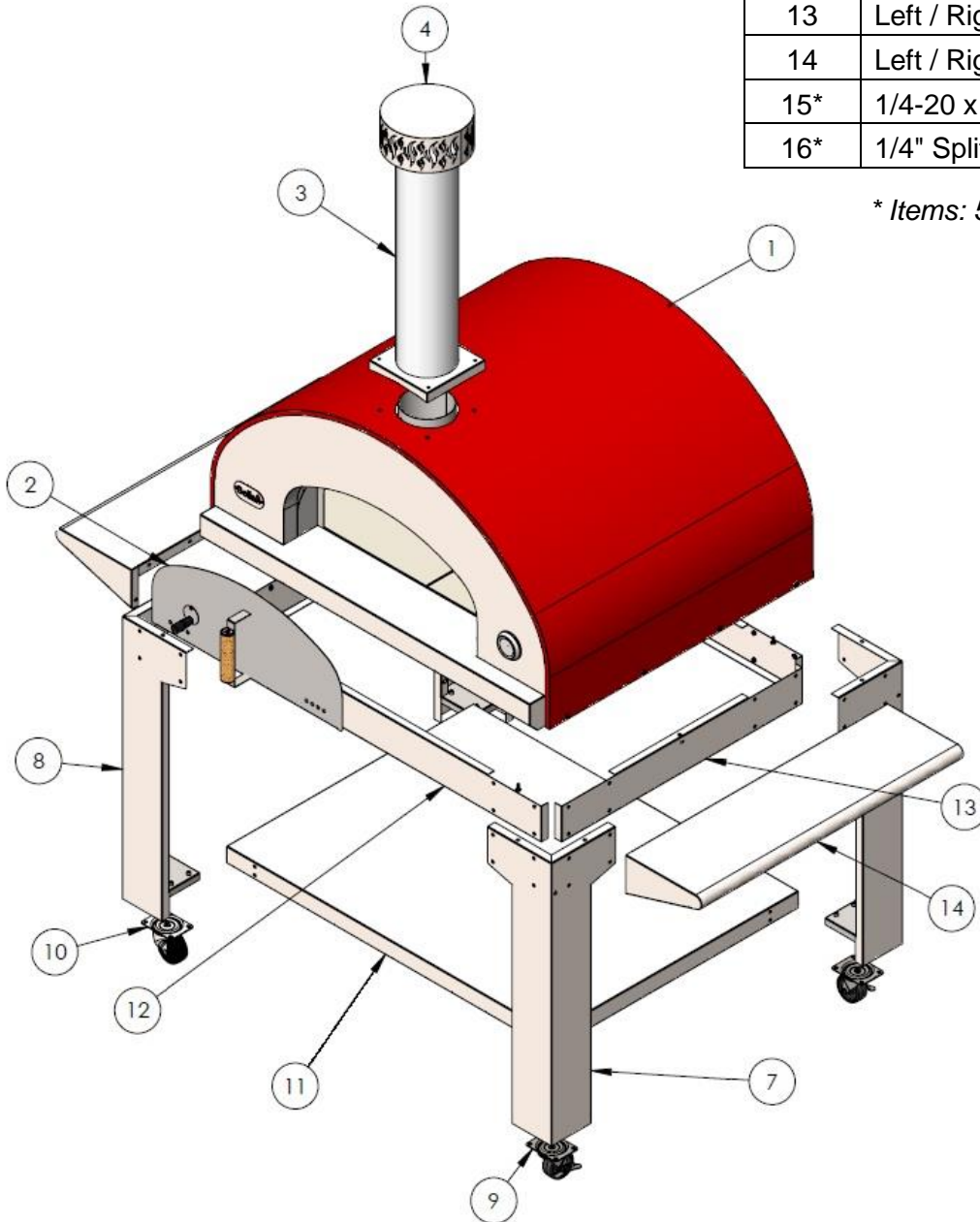
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# 1. Parts List

Item No.	Oven Components Countertop & Cart Models	Qty
1	Oven	1
2	Door	1
3	Smokestack	1
4	Spark Arrestor	1
5*	8-32 x 1-1/2" Screws	4
6*	#6 x 1/2" Self-Tapping Screws	3

Item No.	Cart Components	Qty
7	Right Front / Left Rear Leg	2
8	Left Front / Right Rear Leg	2
9	Locking Swivel Casters	2
10	Non-Locking Swivel Casters	2
11	Storage Tray	1
12	Front / Rear Panel (Long)	2
13	Left / Right Panels (Shorter)	2
14	Left / Right Shelves	2
15*	1/4-20 x 1/2" Screws	72
16*	1/4" Split Washers	72




\* Items: 5, 6, 15, & 16 are not shown

For the Bella Ultra40 Cart Model assembly instructions, proceed to Step 1 (Page 6) of this manual.  
 For the Bella Ultra40 Countertop Model assembly instructions, proceed to Step 5 (Page 10) of this manual.

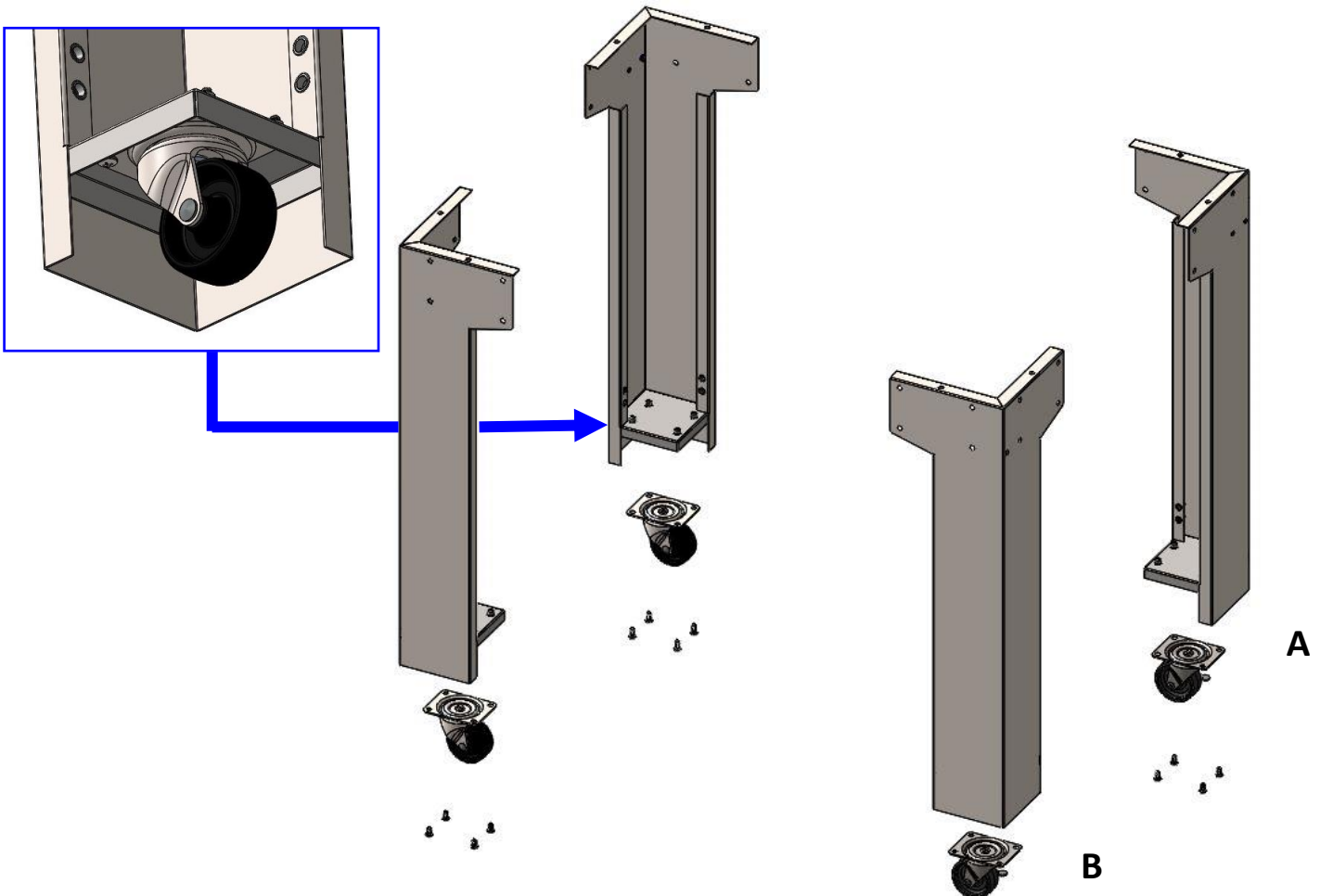
## 2. Assembly Steps

### General Notes:

- Choose a flat, cleared assembly area.
-  This oven is best assembled / initially moved into place with four people.
- Unpack the parts and **place them on the cardboard box** or a **furniture blanket** to prevent scratches.

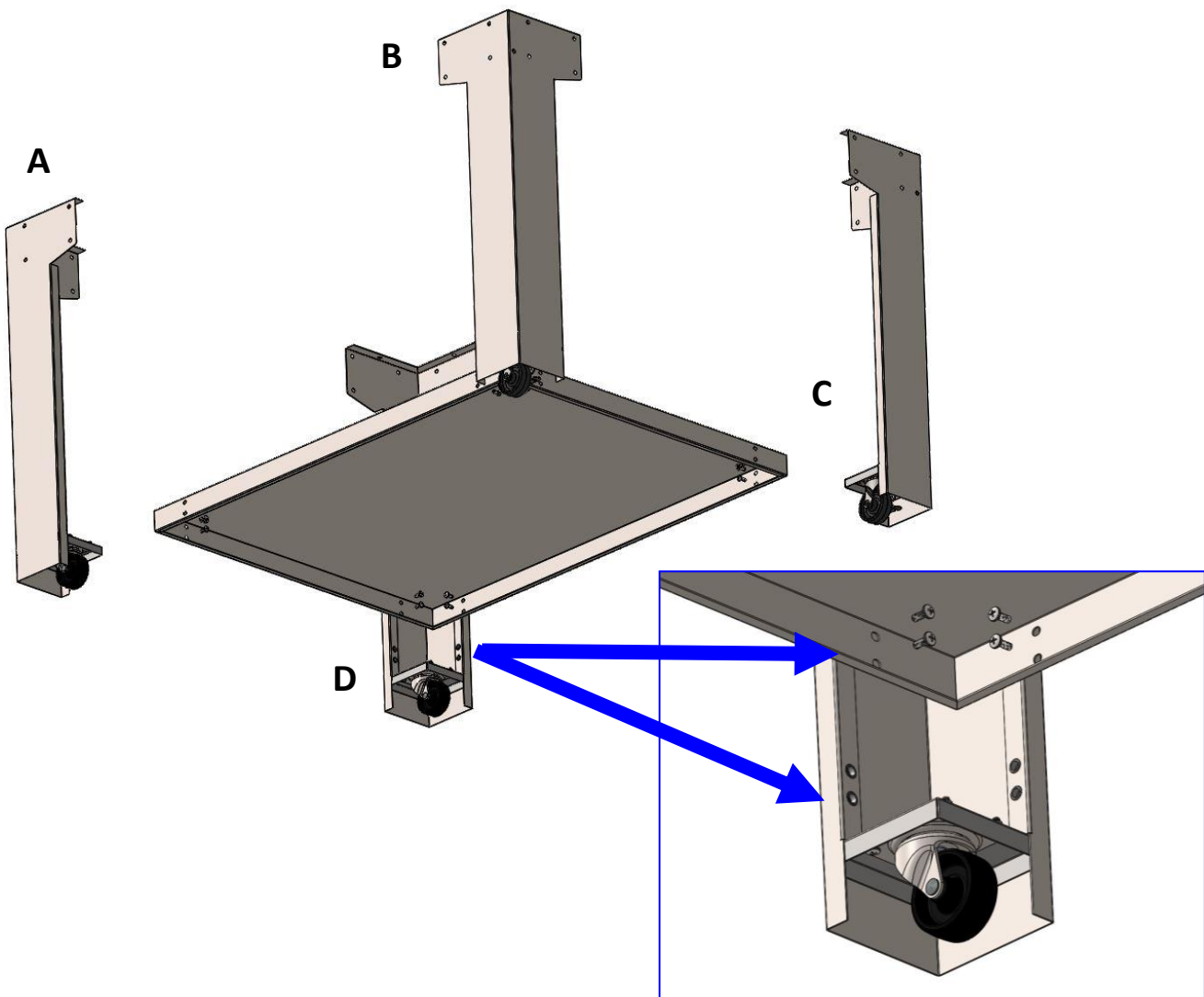
### Step 1:

- Attach the four **Swivel Casters** (Items #9 & 10) to the bottom of the Cart Legs (Items #7 & 8). Position the **Locking Swivel Casters** (Item #9) to the legs on the short end of the cart (same end) at locations “A” & “B”.
- With a Phillips Head Screwdriver (not included,) attach the casters to the bottom side of the cart legs using **1/4” Split Washers** (Item #16) and **1/4-20 x 1/2” Screws** (Item #15.) Use four washers and four screws per caster (*screws point up when finished.*)  
(*Assembly order from the bottom: 1. Screw, 2. Washer, 3. Caster, 4. Square Plate on Leg*)



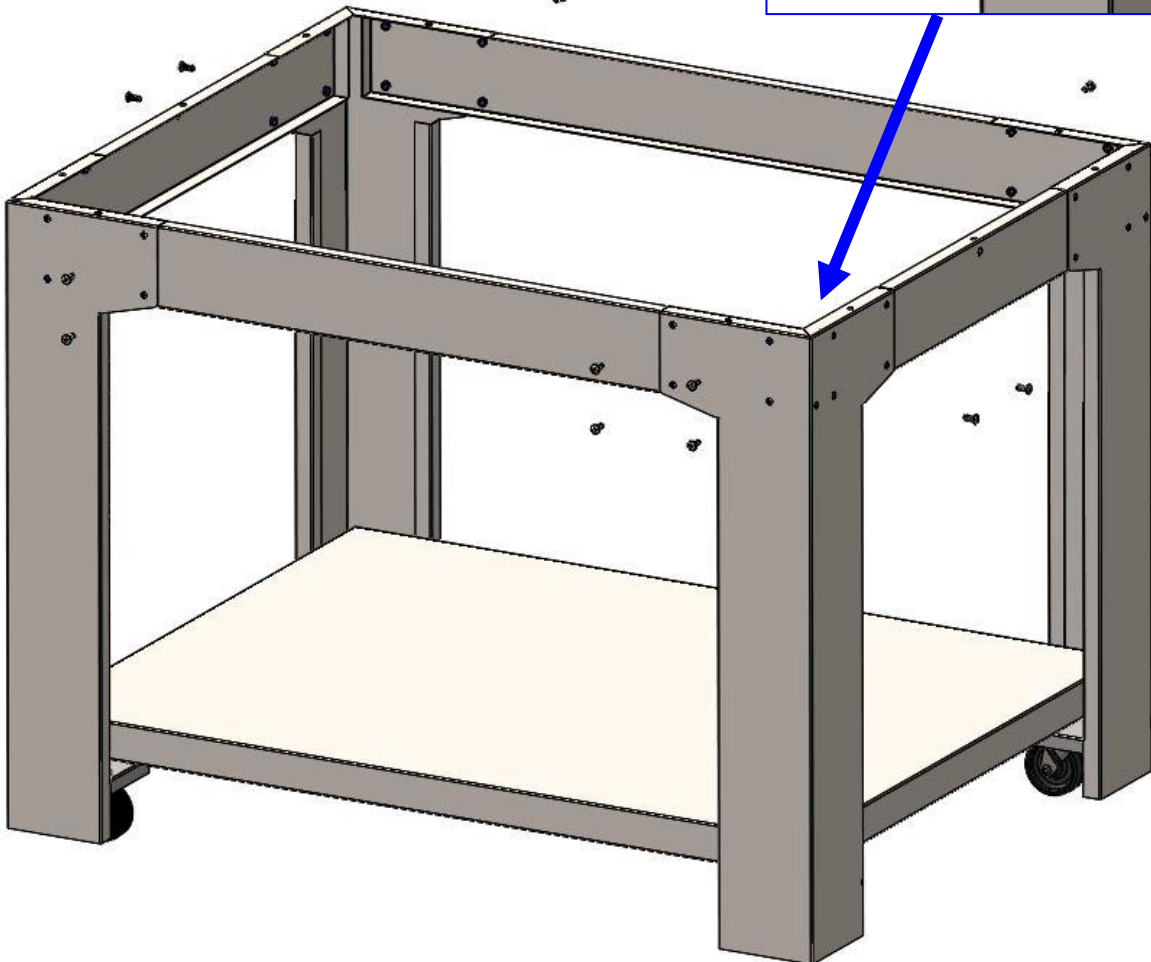
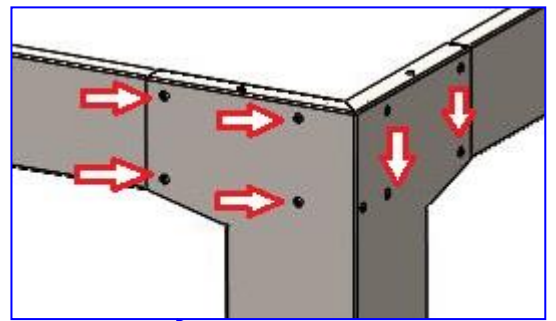
## Step 2:

- Attach the edge of the **Storage Tray** (Item #11) to the four **Cart Legs** (Items #7 & 8) using **1/4" Split Washers** (Item #16) and **1/4-20 x 1/2" Screws** (Item #15) – Use four washers and four screws per leg. The screws will be inserted from the underside of the tray into the pre-drilled holes on the legs, which are above the square plate that supports the casters. (See *Close-up Diagram*.)
  - Pay close attention to the direction of the legs before attaching them! The open portion of the legs should be at the top. The legs are positioned **diagonally** across from each other. **Warning:** Failure to position the legs this way will prevent you from attaching the equipment side shelves in Step 4.
    - Item #8 contains the Left Front & Right Rear legs. (“A” & “C” positions)
    - Item #7 contains the Right Front & Left Rear legs. (“B” & “D” positions)
- Lock two of the casters (Item #9) to reduce movement while finishing the assembly.



## Step 3:

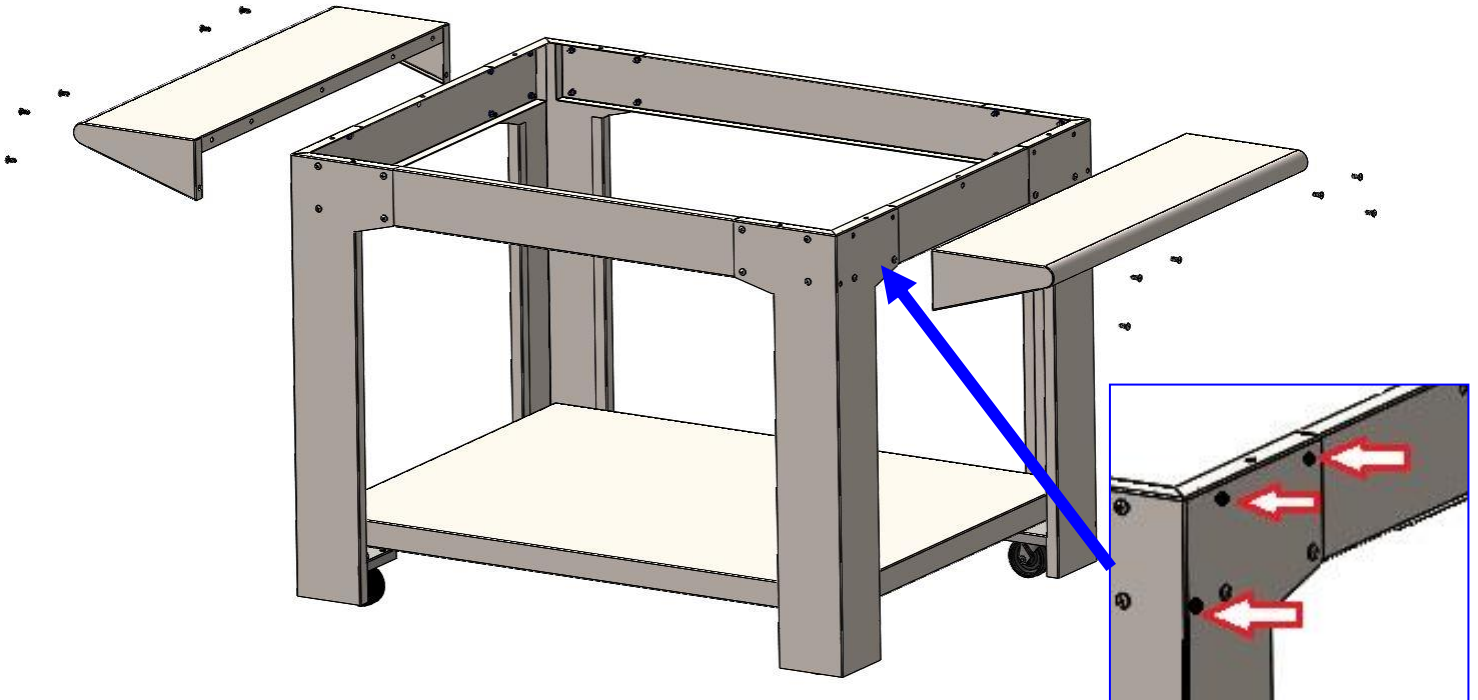
- Attach the longer **Front and Rear Panels** (Item #12) and the shorter **Left and Right Panels** (Item #13) to the inside of the **Cart Legs** (Items #7 & 8) facing outward (lip to the inside of the cart.)
- **1/4" Split Washers** (Item #16) and **1/4-20 x1/2" Screws** (Item #15) should be inserted into the pre-drilled holes from the outside of the leg.
  - Use four washers and four screws on each corner of the long sides of the cart.
  - Only use two washers and screws on the inner bottom row of holes on each end corner. (See arrows on close-up diagram.)





## Step 4:

- Attach the inside back lip of the **Left and Right Shelves** (Item #14) to the shorter **Left and Right Panels** (Item #13) and **Cart Legs** (Items #7 & 8) on the ends of the cart.
- **1/4" Split Washers** (Item #16) and **1/4-20 x1/2" Screws** (Item #15) should be inserted into the three pre-drilled holes from the outside of the cart. – Use six washers and six screws per shelf. The correct holes are on the outside edges of the end corners. (See arrows on close-up diagram.)



### Important Warning :

The Bella Ultra40 Pizza Oven weighs over **400 lbs.** and lifting it is a four person job! Keep the oven upright when moving it. Tipping the oven or turning it on its side may result in significant damage to the unit. This damage is not covered under the warranty.

### Heavy Item!

Use enough manpower to lift the oven (4 people.)

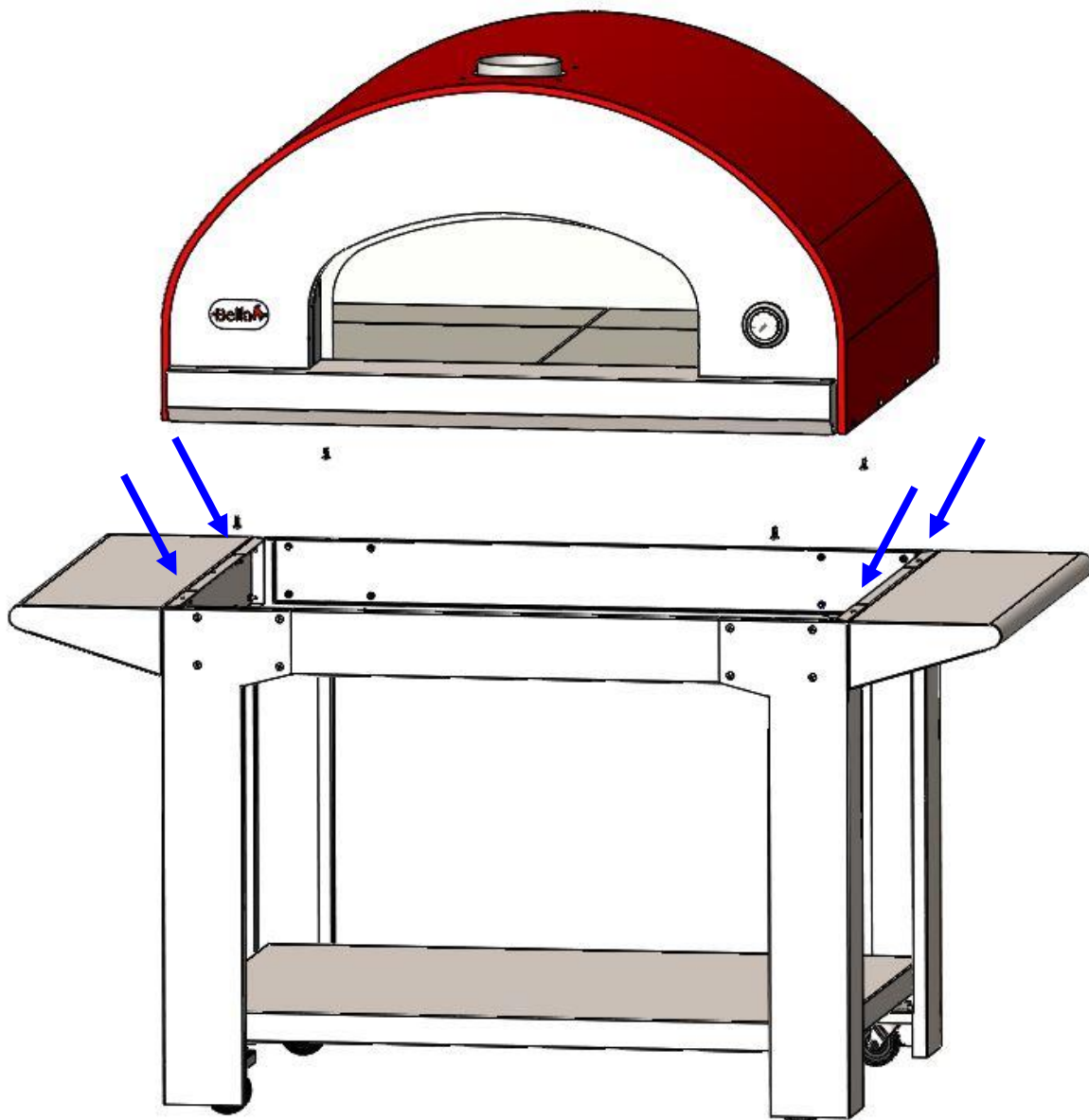
**DO NOT** tip or turn the oven on its side!



## Step 5:

- Carefully place the **Oven** (Item #1) on the **Assembled Cart** (Items #7-14) using four people to move the oven. (Remember, it weighs over 400 lbs!)
- Fasten the oven to the cart using four **1/4" Split Washers** (Item #15) and **1/4-20 x 1/2" Screws** (Item #14) inserted from underneath the cart, through the top lip of the cart into the bottom of the oven – Use two washers and two screws per cart end.
- For the **Ultra40 Countertop Model**, use four people to place the oven on the prepared counter. Be sure the counter is sturdy enough to support **450 lbs.** minimum.

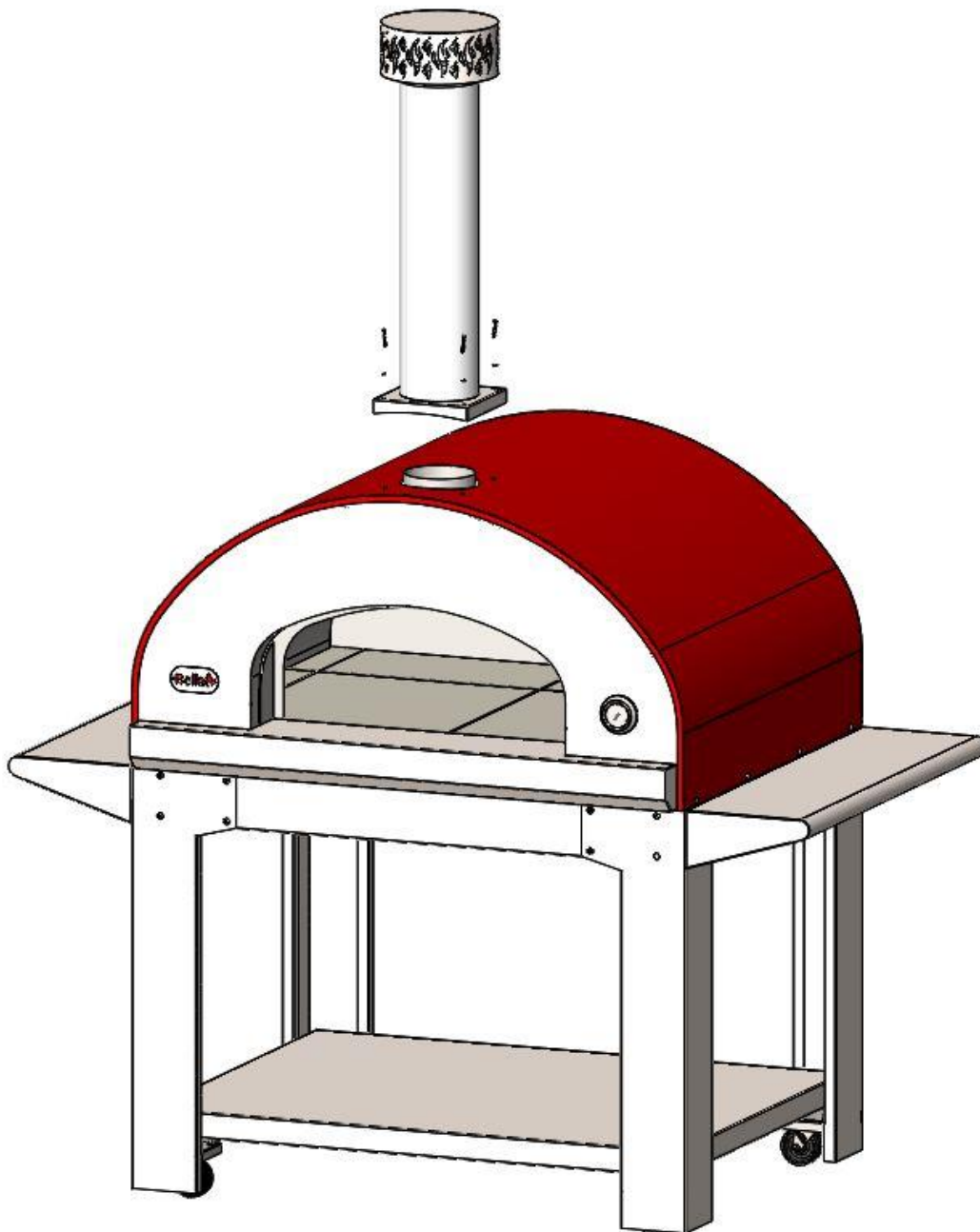
**Reminder:** Keep the oven upright when moving it to avoid damage to the unit.



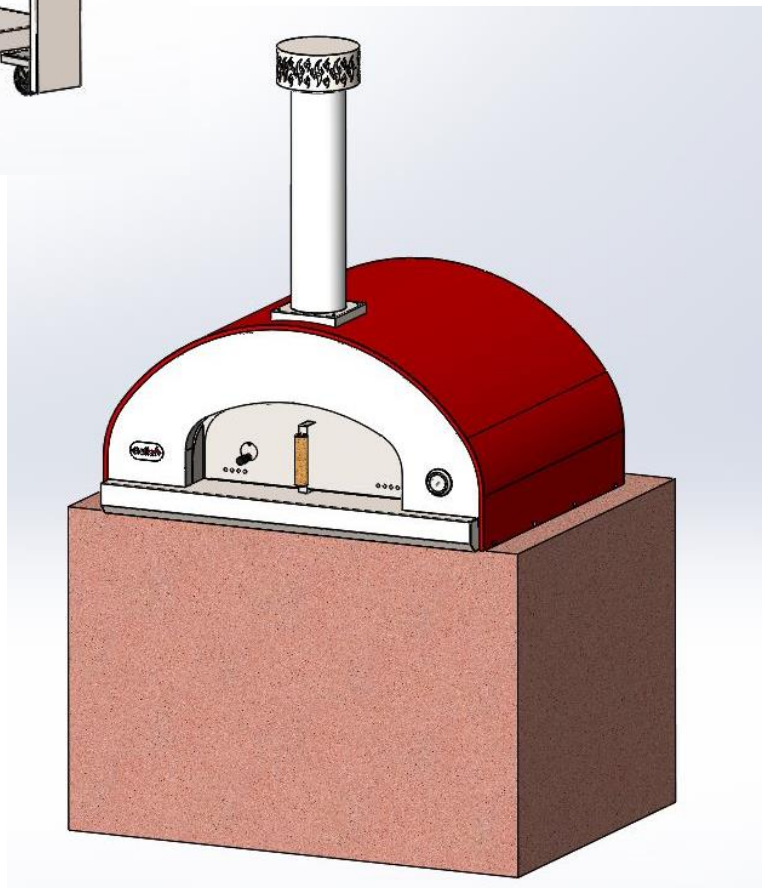
## Step 6:

Note: This step applies to both the Cart and Countertop models.

- Assemble the **Chimney** by attaching the **Spark Arrestor** (Item #4) to the top of the **Smokestack** (Item #3) using the three **#6 x 1/2" Self-Tapping Screws** (Item #6) in the pre-drilled holes (*not shown.*)
- To connect the **Assembled Chimney** (Items #3 & 4) onto the **Oven** (Item #1), fasten the bottom flange of the **Smokestack** (Item #3) onto the top of the oven using four **8-32 x 1-1/2" Screws** (Item #5.)



# View of the Assembled Pizza Oven and Cart/Countertop Models



The Pizza Oven is now ready for use. No curing is required.

### 3. Precautionary Safety Messages :

- As this oven uses a naked flame, it is advisable to keep a well-maintained fire extinguisher close by for added safety.
- Ensure the oven is not overloaded with firewood and that burning logs cannot roll out.
- DO NOT OVER-FIRE. The oven temperature should not exceed **800°F**. “Over-firing” by exceeding this temperature, or having flames spill out the front of the oven, may cause personal injury and/or damage to the pizza oven which is not covered under the warranty.
- Due to the intense heat, please use due care when operating this oven.
- These units have been designed as ovens for cooking purposes, not as a general wood fire for outdoor heating.
- Recommended maximum cooking temperature is **750°F**.
- **See Page 3** of this manual for additional warnings and instructions on using your oven.

### 4. Firing Your Oven:

When firing up your oven, it is recommended that you gradually heat the oven to the desired temperature. Maximum airflow is recommended to get your fire going, so do not place the door over the mouth of the oven when lighting your fire.

- Start your fire in the center of the oven’s cooking floor using dry kindling and a taste-free, odor-free fireblock or fire starter. Build your fire up slowly, adding wood to the back and sides as the fire grows. Once the fire is burning consistently, add wood as required (just a few pieces of wood will be needed.) Let the fire burn for about 15–20 minutes, or until the fire has settled with minimal smoke output, and the oven is at the desired heat.
- To prepare for cooking, move the fire to one side of the oven and brush the oven floor. Only use a copper or brass brush. Do not use steel wire brushes, natural fiber brushes, or wet cloths to clean the oven floor.
- Cooking should commence when the coals have formed, and the oven floor and dome have reached the desired temperatures.
- Always check the temperature gauge, or use a point-and-shoot infrared thermometer to ensure the oven is maintaining the desired temperature. Note: Shooting an infrared thermometer directly into the flames will give varying and less helpful readings.
- Additional firewood can be added as necessary to sustain the required heat. To maintain the most consistent oven temperature, use your metal pizza peel to place any

new wood inside of the oven away from the active fire for a few minutes. When the wood has warmed, move it over onto the coals, where it will light quickly with a minimum of smoke. Never toss or throw wood into the oven or directly onto the fire.

- An open oven mouth (i.e. no door covering the opening) allows extra air flow. This is useful when lighting the fire, or for boosting the fire when adding firewood. Partially blocking the mouth of the oven with the door will reduce the flame size, intensity, and heat, allowing for a more controlled cooking temperature.
- ⚠ DO NOT completely cover the mouth of the oven with the door when there is a live flame inside the oven. This will cut off oxygen to the fire, and can cause the fire to erupt suddenly when the door is removed. Gasses from the fire can also create pressure build up behind the light-weight door, causing it to blow out like a projectile.
- ⚠ BEWARE of very high temperatures in the oven. Use long, heat-resistant gloves or mitts that are rated as flame-retardant and non-combustible up to a minimum of 800°F when handling pots and tools. DO NOT put unprotected hands or arms inside of the oven while it is lit.

## 5. Firewood and Fuels:

The efficiency of the oven depends on the quality of the firewood used. Only dry wood should be used, as damp wood produces excessive smoke and will delay the oven reaching the desired operating temperature. Double-split wood in lengths of 12”-16” and 2”-5” diameter is preferred. Visit [www.fornobravo.com/tech-resources/choosing-the-right-wood/](http://www.fornobravo.com/tech-resources/choosing-the-right-wood/) to learn more about firewood types, properties, and recommendations.

Use solid wood fuels only. DO NOT use charcoal, pressure treated lumber, chipped wood products, sappy wood (such as pine,) laminated wood, or any material other than dry, medium or hard firewood.

⚠ DO NOT use liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene, or similar liquids) to start, “freshen up,” or maintain the fire. These types of fuels can cause explosions or flashbacks to occur, resulting in severe burns.


## 6. Oven Clearances:

The Bella Ultra40 is designed for outdoor use only. ⚠ BEWARE of flying sparks from the mouth of the oven. It is essential to maintain clearance space between the oven components and any combustible material, such as walls, ceilings, awnings, canopies, foliage, or construction materials. The oven must have a minimum 10 feet (apx. 3 meters) clearance to combustibles from all sides and top when in use. See Page 3 for specific details. Failure to maintain these clearances can result in fire.

Please note that the oven's steel exterior can be hot to the touch, similar to a BBQ. The exterior of the oven can reach in excess of 220°F, while its single walled chimney can exceed 500°F. Do not touch the exterior of the oven or chimney without wearing heat-resistant, protective gloves. Do not move or store the oven until the exterior and interior of the oven has cooled down to less than 100°F.

## 7. Oven Door – Baking Function:

The oven door is used when baking. The door should be removed when cooking pizza. Use safety gloves rated to 800°F when removing the door to avoid contact with the hot surface. Place the door on the storage tray of the pizza oven stand for safe keeping.

 NEVER close the oven door completely when a fire is burning in the oven. Among other risks, closing the door fully will cut off oxygen to the fire, and can cause the fire to erupt suddenly when the door is removed, increasing the possibility of injury.

## 8. Water:


Water can damage the inside of your oven. You must ensure that no water enters the oven chamber, either through the oven door opening, or through the chimney.

- Always place the provided metal door in the oven opening when not in use to stop water from entering through the opening into the oven chamber.
- Do not install the oven at a backward-leaning angle, where water could enter the oven and pool, causing damage.
- Do not ice or wet-mop the oven floor.
- Water is not required to clean the cooking floor. The oven operates at very high temperatures. The high heat act as an automatic “self-cleaning” mode, burning off all spilled or stuck-on foods. If stuck-on food is a problem during cooking, you can remove it with a brass oven brush. As a preventative measure, non-dough based foods should always be placed on appropriate cookware before being placed in the oven.

## 9. Soot:

Over time, the top of the opening to your oven will darken with soot. While your Bella's vent and chimney system do an excellent job of drawing smoke out of the oven chamber, soot is an unavoidable part of any wood oven. You can occasionally clean the oven opening with soap and water (with the door firmly in place,) or you can allow the opening to naturally become black.

## 10. Maintenance and Cleaning Instructions:

-  To prevent a possible burn injury, always allow the oven to completely cool before cleaning it.
- Use warm soapy water and a soft cloth to clean the exterior of the oven. Do not use oven cleaner, as it may damage the surface coating. Wipe the stainless steel with the grain to reduce external scratching of the finish.
- Do not dispose of ash residue or unburnt charcoal briquettes until they have completely cooled. Do clean the ashes out of your oven before you light a new fire. Old, cold ashes will get in the way of baking food.
- Disposal of Ashes: Ashes should be placed in a metal container with a tight-fitting lid. Pending disposal, the closed container of ashes should be placed on a non-combustible floor or on the ground, well away from all combustible materials.
- Creosote: When wood is burned slowly, it produces tar and other organic vapors. The vapors combine with expelled moisture and condense in a relatively cool oven flue of a slow burning fire, accumulating as creosote. When ignited, this creosote makes an extremely hot fire.
- Inspect your chimney for creosote buildup regularly. We recommend that you sweep your chimney no less than once per year, minimum, or as often as is required, based on the type and volume of use. Have your chimney cleaned by a professional chimney sweep if you are unsure about the process or your ability to clean it. Use a plastic, wood, or steel brush. Do not use a brush that will scratch the stainless steel liner of your chimney. Scrub the spark arrestor with a wire brush. You should also remove the chimney cap for cleaning. Be sure to replace the spark arrestor and cap on the chimney after the cleaning is complete and before lighting a fire in your oven again.

## 11. Pizza Baking – Vera Pizza Napoletana:

Your oven is fired, the cooking floor is clean, you've assembled your first pizza, and you are ready to go!

**Preparing:** Test to make sure your pizza is not stuck on your peel by moving your peel forward and backward using short jerks — it should slide around easily.

If it does stick, gently lift up one side of the pizza using your fingers, and toss just a little bit of flour underneath. Slide your peel back and forth, and that should loosen it up. *(Use flour sparingly to reduce burning.)*

If your pizzas consistently stick to the peel, use more flour underneath your pizza dough before you start applying the sauce and toppings. Also, if you have a group of people assembling pizzas, there is a high probability a pizza will stick to the peel if it sits for a while before you cook it. Be sure to check before trying to put it in the oven.



**Placing:** Next, choose a target roughly centered between the fire and dome wall — at least 6" away from the edge of the fire. The best way to place your pizza is to push your peel toward your spot, then stop it just short of that spot, allowing the pizza to slide off the peel. Pull the peel backward as the pizza slides forward.

You will know that your oven is hot enough to bake correctly when the cornicione (*raised outer rim*) of the fresh pizza puffs up almost immediately.

**Turning:** After about 60 seconds, slide your turning peel under the pizza, and rotate the pizza 180 degrees, so that the side that was furthest from the fire is now facing it. Forno Bravo's round, metal turning peel has a hand glide that allows you to smoothly reach into the oven and slip the peel under the pizza to move it.

If your pizza is burning on the side facing the fire, turn it sooner. After another 45-90 seconds, your pizza should be done. You can also try turning your pizza twice, rotating it in thirds. Experiment, and stick with what works best for you.

If the bottom is ready, but the top is not quite done, you can lift your pizza up with your peel for the last few seconds, holding it closer to the dome. The heat of the dome will act like a broiler, and quickly finish baking your pizza.

**Multiple Pizzas:** The Bella Ultra40 can hold four or more pizzas, and not all of the pizzas can be placed directly across from the fire. You will want to think in zones. Start your pizzas in the zone closest to the fire, then move them to the outer zone to finish baking. You will find a rhythm where you will take one pizza out, move a pizza from the starting zone to the finishing zone, and place a new pizza in the starting zone.

Hint: Don't forget to keep adding wood to your fire to keep the flame active for best results. You can warm the wood slightly by placing it in the oven away from the flames for a few minutes before gently placing it on the coals. This will cause the wood to light quickly with little smoke, and will help keep oven temperatures consistent.

**Finishing:** The perfect pizza is bubbling on top with completely melted and browned cheese, has a brown outer crust, and a dark brown or "leopard spotted" bottom. The crust is crunchy on the outside and soft and delicate on the inside. Everything is steaming hot. Throw on some fresh basil and a drizzle of quality olive oil. Then using a pizza cutting wheel, cut your pizza into six or eight pieces, and enjoy!



## 12. Other Styles of Cooking in Your Bella Wood Fired Pizza Oven:

Type of Cooking	Temperatures	Notes on Fire, Food Types, & Tools
Pizza ( <i>Vera Pizza Napoletano</i> )	650°F – 750°F	See Section 11 above for detailed directions.
Roasting	450°F – 600°F	<p>Fire: Medium-sized bed of coals and a small flame of 2”-4” high.</p> <p>Type: Used to sear meats, and brown vegetables or casseroles before covering with a lid or liquid to finish cooking completely.</p> <p>Tools: Cast iron pan or good terracotta pot.</p>
Baking	500°F and lower	<p>Fire: After fully firing your oven, carefully rake out the hot coals and brush out the cooking floor. Monitor your temperatures and add small pieces of wood as needed.</p> <p>Type: Breads, desserts, smaller roasts, beans, legumes, and pasta dishes.</p> <p>Tools: Place bread and doughs directly on the cooking floor, and other items in a temperature-safe pan. See our eBooks for baking recipes and techniques.</p>
Grilling	Hot Coals	<p>Fire: Fire the oven, then rake a layer of hot coals across the cooking floor.</p> <p>Type: Meats and vegetables.</p> <p>Tools: Place a free standing cast iron grill into the oven over the coals (<i>The Tuscan Grill is available in the online store.</i>) Allow it to heat up before placing food on top.</p> <p>Tips: Your food will cook faster in a Bella oven than a traditional grill, leaving it moist and tender. (<i>It cooks 3 ways – heat of the grill, coals underneath, &amp; hot dome above.</i>)</p> <p>Be careful not to overcook your food.</p>

Type of Cooking	Temperatures	Notes on Fire, Food Types, & Tools
Browning	450°F – 600°F	<p>Fire: Small to mid-sized fire with coals.</p> <p>Type: Meats and vegetables.</p> <p>Tools: The reflected heat from the fire acts like a broiler for searing and browning. Cast iron skillets work well for this style.</p>
Sautéing	450°F – 600°F	<p>Fire: Small to mid-sized fire with coals.</p> <p>Type: Onions, garlic, carrots, ground beef.</p> <p>Tools: Metal or cast iron pan.</p> <p>Tips: Preheat the pan for a minute or two, add your olive oil, and return the pan for a few seconds. Add chopped vegetables, or anything else you need to sauté, and return the pan to the oven for a few minutes.</p> <p>You can either slightly sauté vegetables until they are soft and translucent, or leave them in longer to brown the vegetables and build up the browned bits that you can reduced into a sauce with a splash of wine. You can leave your pan in even longer to caramelize your onions.</p>
Combination Cooking	400°F – 600°F	<p>Fire: Small to mid-sized fire with coals. Hot to start, cooler temps to finish baking.</p> <p>Type: Coq au Vin, Chicken Fricassee, and baked vegetable dishes.</p> <p>Tools: Cook in a single oven-safe pan.</p> <p>Tips: Add your ingredients in layers, sautéing and browning them as needed. Add your liquid ingredients at the end, and cover your pan to bake. (This not only keeps you out of the kitchen and reduces the number of pans you have to clean, it also holds all of the flavors of your ingredients in your pan and in your food.)</p>

Type of Cooking	Temperatures	Notes on Fire, Food Types, & Tools
Clay Pot in a Bella Oven	400°F – 600°F	<p>Fire: Fully fire your oven and let the temperature fall to about 650°F, then add your covered dish. Allow temps to fall as the food cooks.</p> <p>Type: Tender, Moist Whole Chicken, etc.</p> <p>Tools: Use a covered clay pot such as a Forno Bravo terracotta pot, with seasonings and liquid in the pan, along with the bird. See the Community Cookbook for recipes for this type of dish.</p>
Warming and Melting	Mouth of the Oven	<p>Fire: Place dish at the front of the oven away from the direct heat and let warm.</p> <p>Type: Warm a sauce or stock, melt butter, or make flavored olive oils for dipping.</p> <p>Tools: Small heat-safe dish, cup, or pan.</p>

**TIP FROM OUR CHEFS:** If you are cooking pizza sequentially for a large gathering, after you finish each pizza, pull some coals out onto the cooking floor to quickly “recharge it.” When your next pizza is prepared and ready to go in, simply push the coals back aside, give the floor a quick brush off, and begin cooking again.

### 13. Bakeware to Avoid:

White porcelain pans tend to crack in wood fired ovens. Be careful with terracotta-looking pans mass-produced in Asia. They might not withstand the temperature of your wood fired oven. High quality, Italian terracotta pans that are guaranteed to work well in your oven are available in the Forno Bravo online store.

In general, be careful with any ceramic pan that you would be sad to lose. Better safe than sorry. The combination of high heat, flame, and being moved around with a pizza peel can be rough on any pan.

## 14. Other Resources:

Additional techniques and recipes for cooking in your Bella Pizza Oven can be found in Brigit Binn's eBook "**Kissed by Fire - Wood Oven Recipes from Wine Country**," which is available on the Forno Bravo website ([www.fornobravo.com/kissed-by-fire-ebook/](http://www.fornobravo.com/kissed-by-fire-ebook/).)

Forno Bravo also offers free, informative eBooks on "**Wood Fired Cooking**" and "**Wood Fired Bread Baking**" in our online store, along with many tips and suggestions on our various cooking-related web pages within the Forno Bravo site.

Our **Community Cookbook** portion of the website ([www.fornobravo.com/community-cookbook](http://www.fornobravo.com/community-cookbook)) has over 200 free wood fired recipes and videos for you to try from our talented chef's panel and our community of wood fired pizza oven owners and enthusiasts.

You can also find resources, new recipes, and fresh ideas in our monthly Wood Fired Newsletter and online blog at [www.fornobravo.com](http://www.fornobravo.com).

**GENERAL NOTE:** Bella Stainless Steel Pizza Ovens will have slightly different cooking characteristics than refractory, brick, or masonry pizza ovens. These include heating up more quickly, but also cooling down more quickly as well. You will need to manage your fire more proactively to maintain your desired temperatures and achieve the finished product you are seeking.

Part of the adventure of mastering wood fired cooking is learning your oven's characteristics and working in partnership with it to achieve amazing food and a fun cooking experience. The Bella is a well-made, wonderful oven that will provide you years of cooking pleasure. We invite you to enjoy the wood fired journey!





## 15. Limited Warranty

Forno Bravo, LLC Ovens and Fireplaces  
Bella Outdoor Living, dba

### THE WARRANTY

Forno Bravo, LLC, a producer and importer of quality ovens and fireplaces, warrants its Bella Outdoor Living Pizza Ovens and their components, including oven body, floor, venting system, factory-installed finishes, stand, door, and accessories (herein referred to as Product) to be free from defects in materials and workmanship for a period of **two (2) years** from the date of shipment. Additionally, Forno Bravo warrants the internal dome welds on the oven to be free from defects for a period of **five (5) years**. Warranty may be invalidated if Product is not correctly installed, operated, and maintained according to all supplied instructions.

### QUALIFICATIONS TO THE WARRANTY

The complete Product Warranty outlined above does not apply under the following circumstances:

- (1) The Product was not installed in accordance with Forno Bravo installation instructions and local building codes.
- (2) This Warranty does not apply to any hairline cracking in the ceramic cooking floor, or any problems caused by over-firing, as defined in the Owner's Manual.
- (3) The Product has been subjected to non-standard use, including but not limited to, tossing or throwing firewood into the oven with force, addition of non-approved appliances or burners, burning fuels with abnormal burning characteristics, including: driftwood, coal, plywood, and wood products using a binder that may burn at excessive temperatures and cause damage to the Product.
- (4) The Product has been subjected to icing or wet-mopping the oven while it is still heated (which can cause cracking or damage to the oven floor,) or improper chemicals or liquids have been used to clean or sanitize the interior of the oven.
- (5) This Warranty does not cover damage caused from storing any materials on the top of the oven.
- (6) This Warranty does not apply to normal wear and tear of the Product, or on parts that would be worn or replaced under normal conditions, including:
  - (a) Normal, minor cracking due to expansion and contraction stress relief in the refractory materials of the floor tiles.
  - (b) Scratch marks on the stainless steel or powder coated finishes from normal use.
  - (c) Discoloration of exterior finishes in areas repeatedly exposed to smoke, as this is considered normal wear on wood fired pizza ovens.
- (7) This Warranty does not cover damage to, or failure of the Product, resulting from natural causes, or other catastrophe, such as flood, fire, earth movement, wind, or storms.

## **LIMITATION ON LIABILITY**

It is expressly agreed and understood that Forno Bravo's sole obligation, and Purchaser's exclusive remedy under this Warranty, and under any other Warranty, expressed or implied otherwise, shall be limited to replacement, repair, or refund up to the original purchase price of the Product, excluding shipping costs, as specified above. Such liability shall not include, and Purchaser or other third parties, specifically renounce any rights to recover special, incidental, consequential, or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, damage to business reputation or goodwill, all costs incurred receiving, unloading, moving at your location, and installing Forno Bravo Products, or loss of use of the Product.

In no event shall Forno Bravo be responsible for any incidental or consequential damages caused by defects in its Products, whether such damage occurs, or is discovered before or after replacement or repair, and whether or not such damage is caused by Forno Bravo. The duration of any Warranty with respect to this Product is limited to legitimate claims received within the duration of the foregoing Warranty.

Warranty of replacement parts or Product shall only be from the original purchase date of Product, not date of repair or replacement covered under this Warranty. Parts to be replaced under the Warranty will be repaired or replaced with new or functionally sound parts at Forno Bravo's option.

Note: Some states do not allow the exclusion or limitation of incidental or consequential damages, or the duration of an implied warranty, so the above exclusion or limitations may not apply to you.

## **INVESTIGATION OF CLAIMS AGAINST WARRANTY**

Forno Bravo reserves the right to investigate any and all claims against this Warranty and to decide upon the method of settlement.

Before any Product is returned, Forno Bravo, or its authorized representative, must provide Purchaser with written return authorization and instructions for preparation of the shipment. Failure to properly package Product for return may result in Purchaser being billed by Forno Bravo. Forno Bravo reserves the right to bill Purchaser for return freight if Product was found to be damaged through negligence or Warranty was voided, as outlined in this Warranty. Reference your original Terms of Sale Agreement for additional details.

## **DEALERS HAVE NO AUTHORITY TO ALTER THIS WARRANTY**

Forno Bravo's employees and dealers have no authority to make any Warranties, nor to authorize any remedies in addition to, or inconsistent with, those stated above.

## **HOW TO REGISTER A CLAIM AGAINST WARRANTY**

In order for any claim under this Warranty to be valid, Forno Bravo must be notified of the claimed defect by either:

- Telephone at 1-800-407-5119, or outside the U.S. at +1 (408) 317-0124,
- Writing to Forno Bravo, 251 W. Market Street, Salinas, CA 93901, or
- Email to [Support@fornobravo.com](mailto:Support@fornobravo.com).

All claims against this Warranty should include the Product model, original invoice number, date of installation, a description of the defect, photographs of the area of concern, and a full description of the circumstances giving rise to the Warranty Claim, if known. Please examine all of the contents of your delivery as soon as possible after receipt and inform Forno Bravo within ten (10) days if any items are missing, incorrect, or damaged.

