

USER INSTRUCTIONS:

GUSTO

Congratulations on your purchase of the finest stainless wood-fired oven available! Our ovens, made in Italy by artisans having over 50 years experience, will give you years of culinary enjoyment. Follow the below instructions for proper set-up, use, and care of your new wood-fired oven. We hope you enjoy your new oven creates incredible memories as well as delicious dishes.

Parts

Oven

Roof Panels

Chimney

Chimney Cap

Shelves

Trays

Racks

Pizza Stone

Fire Poker

Assembly

The first step in the assembly of your new oven is to open the plastic wrap surrounding the oven. **Make sure NOT TO USE A BLADE, which can scratch the oven.** Once open, you will notice a tall skinny box, which contains the roof panels. The cart, which is upside down on top of the oven, must be then carefully removed. **WARNING, the cart contains oven parts, so these must be removed BEFORE cart removal.** This process is best done in two. With one person on either side of the cart, lift straight up (chimney is exposed inside) and over the chimneystack, and flip so that the cart is sitting on the wheels. Once in place, the cart must be placed (with handles facing AWAY from oven doors) directly in front of the oven. At this point your oven should be on the pallet with the roof (insulation) exposed. Now, to lift your oven you have two options:

Option 1:

Directly behind the chimneystack, and inside of the insulation you will find a cylinder that has been welded to the oven. One can lift the oven by attaching directly to this cylinder using a forklift, winch, etc. Making sure NO ONE is underneath the oven slowly lifted off of the pallet (which is then carefully removed) and roll cart underneath oven. The oven can now be gently placed onto the cart so that the flanges fit properly (all sides of cart and oven are FLUSH).

Option 2:

First you need TWO pieces of rebar that are at least 12” longer than the width of the oven. One piece of rebar will be inserted into the square hole at the front bottom of the oven with at least 6” protruding on each side. The second piece will be inserted into the square holes at the rear bottom of the oven with at least 6” protruding on each side. The rebar will serve as ‘handles’ in all four corners. Making sure to lift with your legs and not your back, it is best to have FOUR individuals grab the rebar ‘handles’ and lift carefully. Once in the air, the oven

can be carefully placed onto the cart. The flanges on the cart hold the oven in the proper position on the cart. **ATTENTION!!** Be sure the oven fits properly onto the cart with the sides of the oven and cart matching perfectly.

Now that your oven is in place on the cart, remove the roof panels from their box. These will be protected by a rubber film coating, which will need to be removed. At this point, place the panel (which does NOT have the bent flange at the apex) into place onto the roof and match up the two pre-drilled holes on the panel and top of oven. Use provided screws to secure the roof to the oven without tightening completely. Next, take the second panel and perform the same procedure. At this point, you should have both panels on the roof with second panel lying over first (**FLANGE ON TOP – IMPORTANT!!!**). Using a cordless screwdriver, secure the two panels together with the provided self-tapping screws and do NOT over-tighten. Now tighten the rest of the roof screws. Place chimney cover onto the chimneystack. The transformer, which comes with your oven, should be installed (using provided screws), and can then be plugged up to any normal 110V power outlet. Note – your transformer converts 110V to 12V. Both fan and light require 12V.

Your oven is now completely assembled and is ready for use!!!

First-time Ignition

When firing your oven for the first time, one **MUST** season the oven properly. This is done, by building a small fire, and slowly bring it up to temperature by gradually adding larger pieces of wood. **FAILURE TO FOLLOW THESE INSTRUCTIONS COULD POTENTIALLY RESULT IN DAMAGE TO THE FINISH ON THE OVEN!**

DO NOT EXCEED TEMPERATURES OF 600° F DURING SEASONING PROCESS!!!

LOCATE THE FIRE CHAMBER

Your Fire chamber is located directly **BELOW** the cooking chamber with the racks. If looking at the front of the oven, it would be the **MIDDLE** door.

Begin by placing a bit of your preferred starter (paper, starter blocks, etc.) with small pieces of kindling on top into your fire chamber. Once lit, add larger pieces of wood (max 3” in diameter) until you have a nice roaring fire and your temperature reaches 500° F. *****Let your fire burn for approximately 2 hrs, this will ensure that all of the moisture has been evaporated from inside of your cooking stones.***** After this initial warm-up, let your oven cool down completely.

*****THIS WARM-UP PROCESS IS FOR FIRST TIME BURN*****

Your oven is now ready for use!!!

Using your Oven

Cooking in a wood-fired oven takes some practice, but once mastered, will result in a culinary experience like none other.

Lighting your oven - Fire needs oxygen to burn, so make sure your ash tray is free of ash when you start your fire. A full ash tray can keep the oven from heating properly. The fire should burn more towards the front of the oven for even heat.

The advantage of a stainless steel domed pizza oven is the incredibly quick heat up time. Once the fire ignites, add larger pieces of wood until a larger roaring fire is achieved. Fully opening the slatted door to the fire chamber will allow oxygen to feed the fire while keeping heat inside the oven. Also, the smoke and heat escape can be adjusted via the damper (handle) on the chimney. *****When handle is in the HORIZONTAL (pointing LEFT to RIGHT) position, the chimney is CLOSED. When handle is in VERTICAL (pointing UP to DOWN) position, the chimney is completely open.***** Once the fire is roaring and temperature starts to increase, you can partially close the slatted door to the fire chamber, as well as partially close the chimney damper.

*****WARNING CHIMNEY IS VERY HOT, DO NOT TOUCH*****

*****WARNING HANDLE ON DOOR CAN BE VERY HOT, USE HEAT RESISTANT GLOVE*****

Your oven should be ready to use in approximately 45 minutes.

The pizza stones are certified to come in contact with food, so food can be cooked directly on the stones for authentic wood-fired pizza. Brush any ash residue off the cooking surface before use.

Keep an active fire in the oven while you are cooking and add wood as necessary.

Cleaning and Care

When finished cooking, simply let your fire burn out and clean out the ash tray (located inside fire tray) once cool. The inside of the oven can be cleaned with any approved stainless cleaner. The igniting stage will burn out any impurities in the oven.

It is imperative to use a good stainless steel cleaner to clean your oven as well as using a solution to protect any stainless that is exposed to the elements. Approved cleaning/protecting solutions can be purchased via our website www.fontanaforniusa.com. One such kit is the EMERGO cleaner and protectant solution.

WARNING

Read and follow the Do's and Don'ts.

KEEP CHILDREN AND PETS AWAY DURING USE. OVEN IS VERY HOT AND HEAVY!!

DURING USE OR WHILE BURNING, DO NOT MOVE OVEN.

USE ONLY HEAT RESISTANT UTENSILS TO PREVENT MELTING.

IF THE FOLLOWING INSTRUCTIONS ARE NOT FOLLOWED WARRANTY WILL BE VOIDED, AND POSSIBLE FIRE AND HARM COULD ENSUE.

DO NOT ALTER ASSEMBLY INSTRUCTIONS!

DO NOT BURN MAN MADE MATERIALS SUCH AS PLASTIC PLATES, CUPS, FOOD WRAP, ETC!
DO NOT HANDLE FLAMMABLE LIQUIDS NEAR THE OVEN!
DO NOT BURN COAL, ARTIFICIAL FRIE LOGS, OR OTHER TIPES OF ARTIFICIAL FUELS IN THE OVEN!
DO NOT BURN ANY TYPE OF ARTIFICIAL FIRE FLUIDS!
DO NOT BURN/BUILD FIRE IN A NON-APPROVED AREA (SEE SPECIFIC MODEL INSTRUCTIONS)!
DO NOT USE OVEN IN A COMMERCIAL ENVIRONMENT!
DO NOT USE YOUR OVEN INDOORS, IT IS MADE FOR EXTERIOR USE!
DO NOT SET UP OVEN ON AN UNSTABLE OR UNEVEN SURFACE
DO NOT EVER SET UP OVEN IN DIRECT CONTACT WITH COMBUSTIBLE SURFACES.

Warranty Info:

This unit has a ONE year limited warranty against manufacturer defects and a FOUR year warranty on the dome (Buon Appetito has TWO year warranty). Failure to follow the instructions above (or warranty exceptions below) will result in a VOIDING of your warranty. Temperatures MUST NOT EXCEED 600° F during the seasoning process. Flaking or bubbling of paint could be a direct result of not following these seasoning instructions.

Warranty Exceptions

Failure to follow these instructions will VOID your warranty

- 1. Your oven was not properly assembled according to the instructions.**
- 2. Your oven was not used properly according to uses listed.**
- 3. A fire was built in ANY LOCATION other than where stated in the instructions.**
- 4. If ANY modifications whatsoever were made to the oven. Whether altered physically where it is no longer in the exact same condition as when it was first received (fresh from factory).**
- 5. Your oven was damaged or tampered with in ANY way, either purposefully or not.**
- 6. If ANY other material other than dry hard wood was burned in the oven chamber. BY NO MEANS SHOULD THE FOLLOWING EVER BE USED OR BURNED IN THE COOKING/BURNING CHAMBER:**
 - a. Artificial fire starter fluids**
 - b. Chemicals**
 - c. Artificial logs, or artificial wood of any sort**
 - d. Coal**
 - e. Any Plastics such as plates, cups, food wrap, or any other man made materials.**
- 7. Any damage resulting from scratching or deterioration from any non-approved cleaning devices whether chemical, or structurally damaging.**
- 8. Overuse for extended periods of time in a COMMERCIAL environment. These ovens are made for PRIVATE use NOT for hotels, restaurants, etc.**

If you ever run into any issues while your oven is still in warranty, we have access to all spare parts (within reason), and will ship them immediately (pending availability). Any repairs or replacement parts not covered under warranty can be ordered via our site www.FontanaforniUSA.com

