



**FONTANA**  
F O R N I

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PIZZA OVENS DESIGNED & MADE IN ITALY



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



**Margherita**

**Oven**

Margherita  
Mangiafuoco  
Marinara

**Interior Dimension**

W 60cm, D 60cm, H 35cm  
W 80cm, D 60cm, H 35cm  
W 80cm, D 80cm, H 35cm



**Mangiafuoco**

**Exterior Dimension**

W 78cm, D 86cm, H 194cm  
W 98cm, D 86cm, H 194cm  
W 98cm, D 106cm, H 194cm



**Marinara**

- Exterior utilizes 2.5 mm, 441 & 304 Stainless Steel & Electro-Galvanized, Powder Coated Steel.
- Dome Constructed Using all 2.5 mm, 441 Stainless Steel.
- Easy Setup! Go from Delivery to Delicious in Minutes.
- 12cm Natural Rock-Spun Insulation.
- Consumes 5x Less Wood than Traditional Brick Ovens.
- Heats Up in 30 minutes.
- Cook Directly on the Stone for Old-World Results.

For more info please visit [fontanaovens.com](http://fontanaovens.com)



**Margherita Gas**

**Oven**

Margherita Gas  
Mangiafuoco Gas

**Interior Dimension**

W 60cm, D 60cm, H 35cm  
W 80cm, D 60cm, H 35cm



**Mangiafuoco Gas**

**Exterior Dimension**

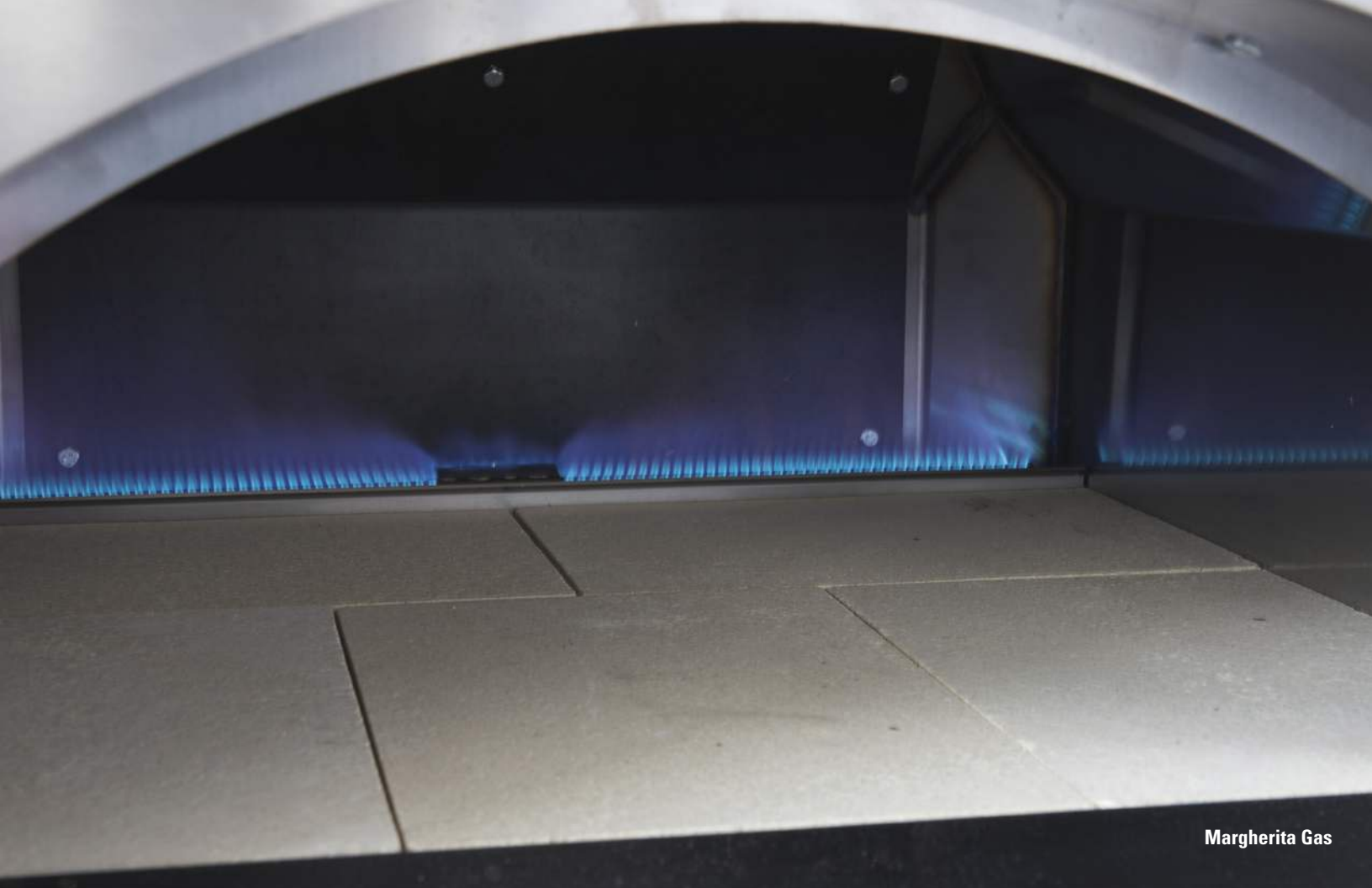
W 78cm, D 86cm, H 194cm  
W 98cm, D 86cm, H 194cm

Like their wood-burning counterparts, the Margherita Gas & Mangiafuoco Gas pizza ovens were designed from the ground up to cook perfect Neapolitan-style pizza. These convenient 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.



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- Dome Constructed Using all 2.5 mm, 441 Stainless Steel.
- Easy Setup! Go from Delivery to Delicious in Minutes.
- 12cm Natural Rock-Spun Insulation.
- Runs on Propane or Natural Gas (with a conversion kit).
- Heats Up in 30 minutes.
- Cook Directly on the Stone for Old-World Results.





Margherita Gas



**Wood Fired Oven Accessory Kit**



**Gas Fired Oven Accessory Kit**



**Standard Accessory Kit**

# Accessory Kits

At Fontana Forni, we offer a robust line of accessories to allow you to get the very most out of your versatile Fontana Forni oven. We also offer cover options and cleaning kits to maintain and protect your investment. Go to [fontanaovens.com](http://fontanaovens.com) to see more accessories that will allow you explore the incredible versatility of your Fontana Oven

**The Premium Wood Fired Oven Accessory Kit** includes: the brass-bristled brush, turning peel, pizza peel, infrared thermometer, & ash shovel.

**The Premium Gas Fired Oven Accessory Kit** includes: the brass-bristled brush, turning peel, pizza peel, & infrared thermometer.

**The Standard Accessory Kit** includes: the brass-bristled brush, turning peel, & square pizza peel.

**The Hand Tool Accessory Kit** includes: the pizza wheel, bench scraper, & dough cutter.

**The Dough Preparation Accessory Kit** includes: the pizza wheel, bench scraper, dough cutter, 2 dough trays and 1 dough tray lid, & two heavy duty aluminum pizza pans for slicing and serving.



**Hand Tool Accessory Kit**



**Dough Preparation Accessory Kit**

# Oven Covers

There is no better way to protect your investment than with a Fontana oven cover. We offer two cover options that fit our single chambered wood-fired and gas-fired ovens. These covers are available for both the standalone oven configuration and the countertop oven configuration.

## Premium Single Chamber Oven Cover

Our premium cover's triple layered fabric & proprietary ventilation system keeps moisture from getting in while simultaneously preventing condensation from forming underneath to ensure your oven remains dry and protected in any climate. It comes with built-in straps and clips that help secure the cover on your oven ensuring that your oven stays protected in adverse weather conditions.

## Standard Single Chamber Oven Cover

Our standard cover's fabric is treated with a superhydrophobic treatment, keeping your oven dry in wet conditions. It also comes with built-in straps and clips that help secure the cover on your oven .

We also have a standard cover option available for our dual chambered Gusto and Rosso models.



**Premium Oven Cover**



**Standard Oven Cover**

The Pizza Desk is the workstation companion for the Margherita and Mangiafuoco ovens. The 304 stainless steel top of the Pizza Desk makes for an ideal work surface when preparing your dough just before you bake pizza in your Fontana Forni oven. Not only is the Pizza Desk mobile, it also includes: a lower tier for storing essential materials, a 4 space tool holder for your pizza peel, turning peel, cleaning brush, & ash shovel.

- 304 Stainless Steel Work Surface.
- Electro-Galvanized, Powder Coated Steel
- Wheeled (Two Swivel) for Extra Portability.
- Tool Holder: Holds Four Long-Handled Tools.

**Exterior Dimension**

W 198cm, D 90cm, H 92cm

**Upper Surface Dimension**

W 180cm, D 90cm, H 92cm

**Bottom Storage Dimension**

W 161cm, D 90cm, H 61cm



**Pizza Desk**





**Pizza Desk with Mangiafuoco**





**Gusto**



**Rosso**

This is the original portable wood-burning oven design, introduced in 1978 by the Fontana family 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! Choose from the stainless steel (Gusto) or red (Rosso) finished roof to complement your existing outdoor decor.

- Heavy-Duty 2.5 mm 304 & 441 Stainless Steel.
- Cast-Iron Doors.
- 12cm Natural Rock-Spun Insulation.
- Uses 5x Less Wood than Traditional Brick Ovens.
- Heats up in 45 minutes.
- Includes: Three Racks, Interior Light, Convection Fan, Pans, Fire Poker, & Built-In Pizza Stone.

### Oven

Gusto 100x65 & Rosso 100x65  
 Gusto 80x65 & Rosso 80x65  
 Gusto 80x54 & Rosso 80x54  
 Gusto 80 & Rosso 80  
 Gusto 57 & Rosso 57

### Interior Dimension

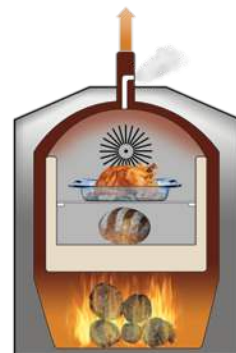
W 61cm, D 91cm, H 45cm  
 W 61cm, D 76cm, H 45cm  
 W 50cm, D 76cm, H 45cm  
 W 40cm, D 76cm, H 40cm  
 W 40cm, D 55cm, H 40cm

### Exterior Dimension

W 130cm, D 143cm, H 163cm  
 W 130cm, D 120cm, H 163cm  
 W 120cm, D 120cm, H 163cm  
 W 102cm, D 120cm, H 160cm  
 W 102cm, D 102cm, H 160cm

### Footprint

W 94cm, D 117cm  
 W 94cm, D 94cm  
 W 84cm, D 94cm  
 W 77cm, D 94cm  
 W 77cm, D 74cm







**INC V**



**INC Q**

If you want the Fontana dual-chamber design, but value permanence over portability, then you'll love the INC built-in wood-burning oven. As the centerpiece of your patio or backyard kitchen, the INC will wow your dinner guests with its beauty and the bounty of culinary delights. From brick-oven pizza and bread to roasted meats and vegetables, you can prepare in its wood-fired cooking chamber.

The INC V has tapered top corners while the INC Q has 90 degree top corners for a slight variation aesthetically. A full range of sizes allows you to find the perfect fit for your cooking needs and style.

- Heavy-Duty 2.5 mm 304 & 441 Stainless Steel.
- Cast-Iron Doors.
- 12cm Natural Rock-Spun Insulation.
- Uses 5x Less Wood than Traditional Brick Ovens.
- Heats Up in 45 minutes.
- Includes: Three Racks, Interior Light, Convection Fan, Pans, Fire Poker, & Built-In Pizza Stone.

#### **Oven**

Inc 100x65 V & Inc 100x65 Q  
 Inc 80x65 V & Inc 80x65 Q  
 Inc 80x54 V & Inc 80x54 Q  
 Inc 80 V & Inc 80 Q  
 Inc 57 V & Inc 57 Q

#### **Interior Dimension**

W 61cm, D 91cm, H 45cm  
 W 61cm, D 76cm, H 45cm  
 W 50cm, D 76cm, H 45cm  
 W 40cm, D 76cm, H 40cm  
 W 40cm, D 55cm, H 40cm



**INC V**

For more info please visit [fontanaovens.com](http://fontanaovens.com)

#### **Exterior Dimension**

W 94cm, D 117cm, H 99cm  
 W 94cm, D 94cm, H 99cm  
 W 84cm, D 94cm, H 94cm  
 W 77cm, D 94cm, H 89cm  
 W 77cm, D 74cm, H 89cm









# Pizza Dough Recipe

## Ingredients:

1 kg all purpose flour or best 00 flour (100%)  
630 grams water (63% hydration)  
4 grams instant dry yeast (0.4%)  
20 grams salt (2%)

## Directions:

1. Simply place the all purpose flour and salt into a large capacity bowl. Mix and disperse salt into the flour.
2. With your hands, form a well in the flour. In the center of the well add the tepid, room temperature water and dissolve the yeast by mixing it with some of the flour. Allow it to stand 5 to 10 minutes, until slightly foamy on the surface.
3. Add yeast to the water and combine some of the flour. Using either a wooden spoon, dough whisk, a plastic spatula, or your hands, begin to mix ingredients until everything is incorporated and formed into a rough ball.
4. Turn the mixture onto a clean and floured work surface with the help of a plastic spatula. Knead the dough until all dried ingredients are well incorporated resulting into a smooth, soft texture. Do not overwork the dough!



5. With the help of a spatula, transfer the dough back into the large capacity bowl, or plastic container and cover it with either a damp cloth, plastic wrap, or lid.
  6. Allow the dough to rest in a draft free area until doubled in size. Depending on the temperature of the room, this should take no longer than 1½ to 2 hours. At this point you can start shaping the pizza balls.
- \*For even better results, and flavor development, you can place the dough in the refrigerator for 6 up to 24 hours. If you choose to refrigerate the dough, you must first allow it to return to ambient temperature before you shape it. Depending on the temperature of your kitchen, this should take at least one hour.



## Available Dough Kit: CA-FTDT-KIT

7. Once doubled in size, turn the dough onto a floured surface and with a bench scraper divide it into 6 portions each weighing about 250 grams.
8. Shape each portion of dough into loose, uniform balls and cover them with either a cloth, plastic wrap or place them into stackable dough boxes.



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