



FORNO^o

outdoor fire

FORNO[®] COOKING



Product description

FORNO[®] is the new product to prepare a healthy meal outside. The spherical fire bowl has a round wide, thick flat roasting plate that you use as Teppanyaki or plancha. The roasting plate has different cooking temperatures. The centre of the plate is warmer than the outer sides so cooking is even easier and all ingredients can be served together. The FORNO[®] is beautifully designed and creates a special atmospheric cooking experience together with your guests. Whether you are baking eggs, slowly cooking vegetables, grilling a tender steak or preparing a fish meal, with the FORNO[®] you discover a completely new world full of possibilities for outdoor cooking. You can grill and bake at the same time thanks to the included BBQ grill (except model DAMM).

SPECIFICATIONS

General information

- Mat. thickness: min. 3mm
- Mat. thickness baking tray: 10mm
- Drainage holes in bowls
- Stainless steel mounting materials
- 5 year warranty (descending)

Options

- DAMM extension wood
- DAMM extension stainless steel
- Separate FORNO[®] baking tray
- Corten accessories for flue

Corten

- Brown-orange rust colour
- Delivered un-rusted
- Rust process takes 4-5 months
- BIO rust accelerator available

IMPORTANT

Points of attention

- All packaging materials must immediately be removed from the products.
- Corten Steel should never be constantly in moisture, it should drain well and ventilate in all situations.
- Products will be delivered un-rusted.
- We only use Corten steel type S355JOWP.
- Coastal areas: We do not recommend using Corten steel within a radius of 2 km from a coastline.
- During the weathering process rust residue can come off the product.
- Drilling / grinding in the material is not permitted.

Maintenance

- Clean the grill immediately after use and store in a dry environment. If the grill is kept in the fireplace for a few days, it will have the chance to rust. Our grills are tested and SGS certified.
- Remove the ash after use and clean the flue pipe once a year.

PLACEMENT

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1. Thanks to robust adjustable feet under the FORNO® models (with the exception of DAMM), they can be placed on uneven surfaces without causing problems to the product. Always make sure that the product is neatly level.
2. Never drill or grind into the product, as this can weaken the product to such an extent that it can be damaged.
3. Always make sure that the drainage holes are clear to prevent moisture trapping.

INSTALLATION

1. Model DAMM is not standard equipped with the side extensions, these must be ordered separately.
2. The extensions are easy to assemble and only require a hexagon wrench to adjust the bolt.
3. When the bolts are correctly adjusted, hang the extension with the bolts in the slotted holes and the surface is nicely level.
4. In addition, the DAMM model is equipped with a stop that can be placed in the baking tray so cooking fat cannot run into the fire.

FIRST USE

1. When you use the FORNO® for the first time, it is important to make a small fire for the first 25 minutes before increasing the fire. The heavy roasting plate will become significantly warmer on the underside than on the upper side. Due to this temperature difference, the plate will draw hollow (except model DAMM). After the first use, the plate has 'settled' and this procedure is no longer necessary.
2. The FORNO® cooking unit will work best after it has been used once or twice and the oil has been burned into the plate. Cooking on the roasting plate will be easier after the oil has 'burnt-in', this also protects the plate from rusting when not in use.
3. It is best to use a vegetable oil with a high smoke point, such as sunflower oil.

TEMPERATURE

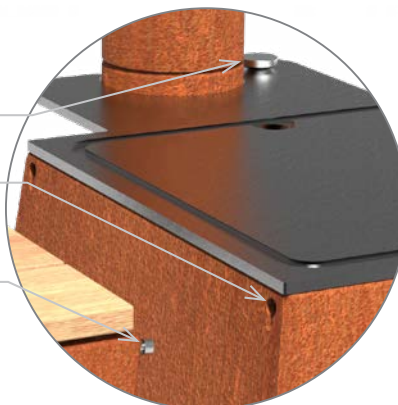
After about 25-30 minutes of burning, the roasting plate of the FORNO® will have reached a temperature of 275 - 300°C on the inner edge. When the fire has been made, you can start by greasing the plate and use a little more oil to bake. The temperature of the outer edge is slightly lower so you can switch between roasting and keeping warm. When heating the roasting plate, it will pull slightly hollow (except model DAMM). So excess oil and fats will automatically end up in the fire. When the plate has cooled down, it will completely straighten out again.

To light the DAMM model nicely, you can slide the ash pan open a few centimeters to improve the air flow.

ADJUSTABLE FEET



STOP
SLOTTED HOLE
ADJUSTING BOLT





MODELS

MODELS

For a complete overview of all our products and specifications, please visit www.forno.nl



FORNO BFC2



FORNO BFC3



FORNO BFC7



DAMM



FORNO BULL BTC1



FORNO BULL BTC2



COSA + GRILL



COSA + BAKING TRAY



GAP + PIZZA



FORNO BAKING TRAY



FORNO CAST IRON PAN



FORNO LEATHER APRON

ACCESSORIES

ACCESSORIES

All our accessories meet the highest standards and are an highly suitable addition to our products.
Visit www.forno.nl for a complete overview of our accessories.



RUST ACCELERATOR

Our Corten Steel products are delivered un-rusted and the weathering process will take approximately 4-5 months. This process can be accelerated with the BIO rust accelerator available on our website.
Always read the descriptions on the packaging carefully before use.



CORTEN VARNISH

Corten varnish can be applied to the Corten Steel products to stop the weathering process.
Always read the descriptions on the packaging carefully before use.