

FONTANA FORNI USA  
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**FONTANA**  
F O R N I U S A  
WOOD FIRED OVENS



## WHY FONTANA?

Fontana has a 30 year history in Italy for not only being the originator of portable wood-fired ovens, but also for producing absolute top quality ovens and grills with ever changing innovative designs.

Each Fontana oven is made of heavy-duty materials for long lasting, reliable performance. The internal structure that cannot be seen is what distinguishes the Fontana ovens from its competitors. While others use more economical spot welds and screws in the construction of their ovens, the heart of the GUSTO and DIVINO lines is 3mm thick stainless steel.

The Fontana oven offers a traditional domed chamber ensuring uniform heat distribution. While fabricating ovens with a square oven chamber would cost less to produce, the cooking results would be inferior.

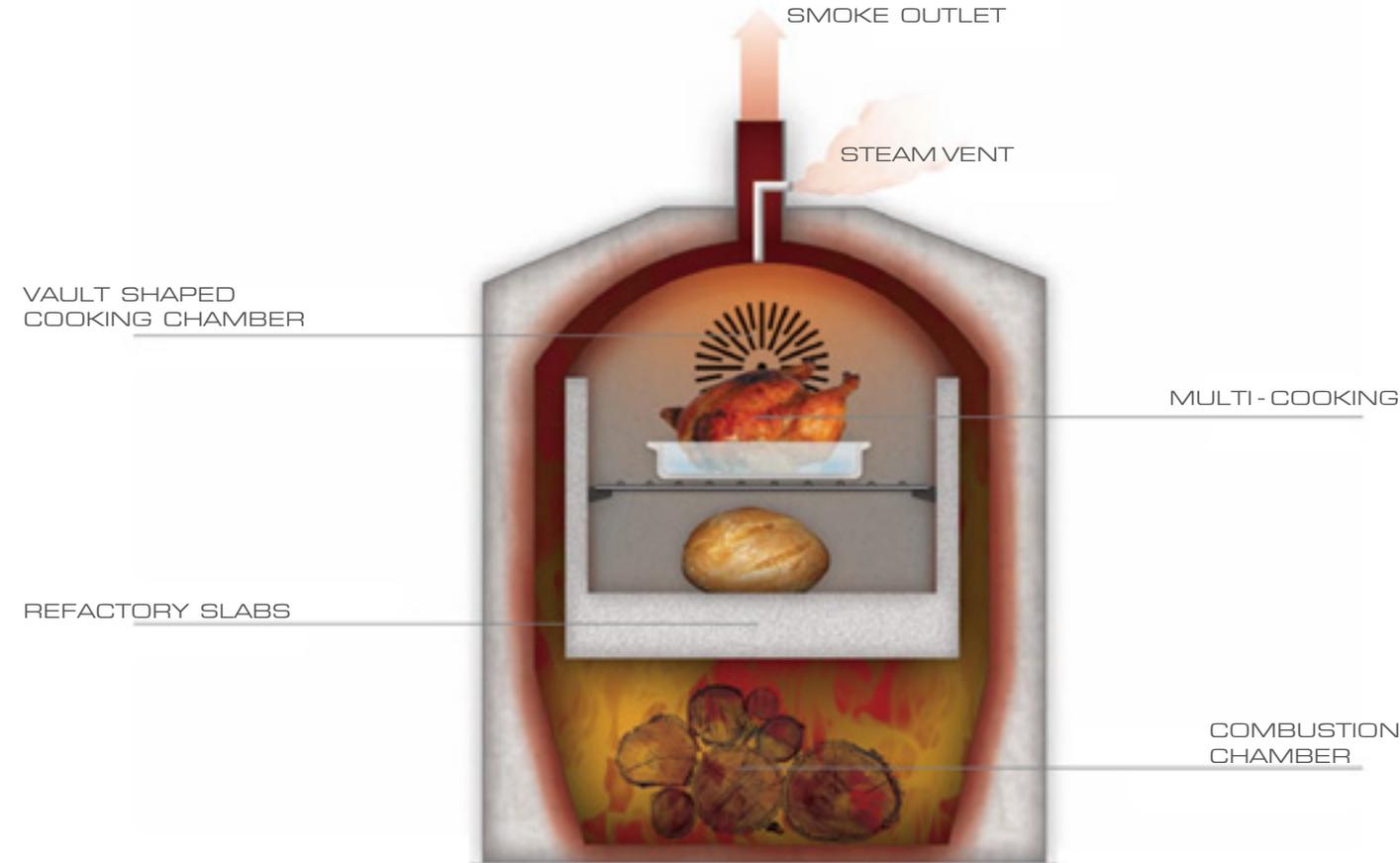
All models in the Fontana line use a stainless steel chimney and most are equipped with a damper control allowing maximum heat retention, more complete combustion, and durability.

Humidity escapes the oven chamber through a strategically placed vapor exit valve allowing perfect moisture levels for obtaining juicy roasts or crispy crust.

Fontana's unique combustion chamber completely surrounds the oven for exceptional heat uniformity with heat radiating from all directions. Other ovens use a tube system which not only results in 'hot spots', but also severely limits oven temperatures.

Fontana ovens are extremely efficient, consuming 5 times less wood than a traditional brick oven and cutting initial heat up time. Most ovens heat up in 45 minutes.

# FONTANA'S EXCLUSIVE FEATURES



## FONTANA'S SUPERIOR CONSTRUCTION

STAINLESS STEEL  
ROOF & SIDE PANELS

LIGHTING & FAN

PAINTED  
ELECTROGALVANIZED  
SHEET-IRON

STAINLESS STEEL  
CHIMNEY

TIMER & THERMOMETER

HEAVY DUTY DOORSTOP

FRONT & SIDE WORKTOPS

CAST IRON DOOR

TROLLEY USABLE AS  
LEAVENING CHAMBER



\*GUSTO MODEL

The **GUSTO**, Fontana's best selling unit, is the original portable wood-fired oven. The Fontana **GUSTO** oven, which performs equally as well as the traditional brick oven, can be used for 'brick oven' pizza, bread, roasts, chicken, or vegetables. Many of these beautifully constructed ovens can be found in Italy to still be in use after 30 years of service. The Fontana **GUSTO** is a heavy duty unit that is made of a combination of cast iron, steel, and stainless steel for years of dependable use.

They are extremely practical and easy to use equipped with an interior light and a convection fan. These wood fired ovens are extremely efficient, heating up in 45 minutes and maintaining their heat for 1 1/2 hours while consuming 5 times less wood than a traditional brick oven. The Gusto and Rosso come equipped with three racks, and accessory stones are available for maximizing use of the cooking area.



**GUSTO**

**Interior Dimensions**

- GUSTO 100: D-36", W-20", H- 18"
- GUSTO 80x54: D-30" W-20" H-18"
- GUSTO 80: D-30", W-16", H-16"
- GUSTO 57: D-22", W-16", H-16"

**Exterior Dimensions**

- GUSTO 100: D-56", W-47", H-64"
- GUSTO 80x54: D-48" W-47" H-64"
- GUSTO 80: D-48", W-40", H-63"
- GUSTO 57: D-40", W-40", H-63"



**ROSSO**

All the great features and sizes of the **GUSTO** in red!





When technical tradition and contemporary aesthetic taste meet the result is the **DIVINO** Line; a family of modern ovens with clean lines containing the same robust combustion chamber as the Gusto Line. The Fontana **DIVINO** oven, which performs equally as well as the traditional brick oven, can be used for 'brick oven' pizza, bread, roasts, chicken, or vegetables. Many of these beautifully constructed ovens can be found in Italy to still be in use after 30 years of service.

**Interior Dimensions**  
D-30", W- 16", H-16"

The Fontana **DIVINO** is a heavy duty unit that is made of a combination of electrogalvanized steel and stainless steel for years of dependable use. They are extremely practical and easy to use - equipped with an interior light and a convection fan. These wood fired ovens are extremely efficient, heating up in 45 minutes and maintaining their heat for 1 1/2 hours while consuming 5 times less wood than a traditional brick oven.

**Exterior Dimensions**  
D-48", W-38",H-65"



**DIVINO STANDARD**



**DIVINO  
COPPER**



**DIVINO  
STAINLESS**



The **SMALL-EST** is made with the same standard as all Fontana ovens: strength, top quality materials and strictly artisan assembly. Its small external dimensions, with a large cooking chamber, make it ideal for installation in small gardens, terraces and balconies. The cooking chamber is equipped with two racks for multi-level cooking, refractory plates, & interior lighting. Supplied with racks, cooking pans, stainless steel chimney and fire tool. Equipped with thermometer, the oven is mounted on a trolley for a wide portability.



**SMALL-EST  
STANDARD**



**Interior Dimensions**  
D-23", W-16", H-10"

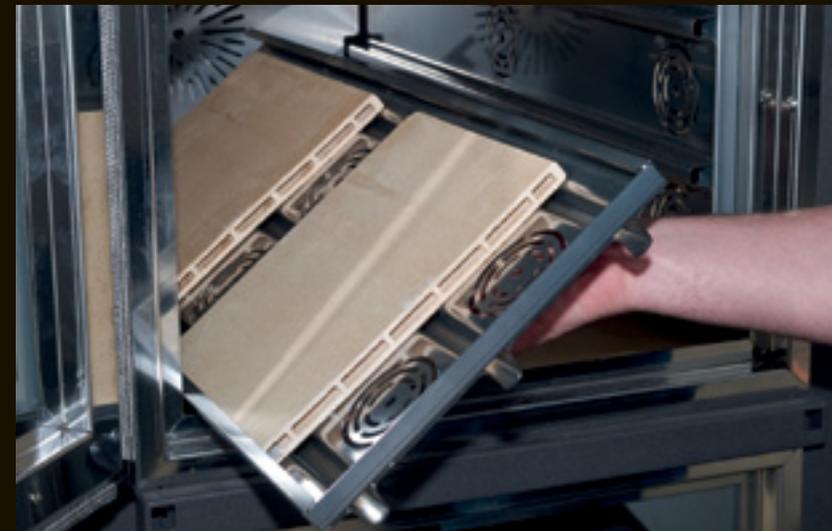
**Exterior Dimensions**  
D-29", W-29", H-65"



**SMALL-EST  
COPPER**



**FUOCO VIVO**



**Interior Dimensions**  
D-23", W-17", H-10"

**Exterior Dimensions**  
D-33", W-32", H-62"



The **Fuoco Vivo** is Fontana's most affordable model. The **Fuoco Vivo** is still made with the same quality standards as all Fontana models using all solid welds on the structure of the oven and burn chamber. This basic model is still extremely functional, has very quick heat up times, and consumes minimal wood to maintain temperature levels. This model has two cooking levels and has enough room for two pizzas.

The Italian made **FORNO TOSCANO MARGHERITA** is the latest addition to our line of wood-fired ovens. This modern take on the traditional brick oven combines the speed and efficiency expected from the products we proudly carry with the authentic touch of old world cooking. Made with the highest quality stainless steel, these ovens heat up to temperature in an incredible 10-15 minutes. Cook directly on the cooking stone to obtain incredibly crispy brick oven crust. This is sure to become our best selling wood burning pizza oven.



**FORNO TOSCANO  
MARGHERITA**



**Interior Dimensions**  
D-24", W-24", H-14"

**Exterior Dimensions**  
D-34", W-31", H-77"



**FORNO TOSCANO  
MANGIAFUOCO**

The Italian made **FORNO TOSCANO MANGIAFUOCO** is the other new addition to our line of wood-fired ovens. The larger **MANGIAFUOCO** is like the smaller **MARGHERITA**, but the **MANGIAFUOCO** has a larger cooking surface. This modern take on the traditional brick oven combines the speed and efficiency expected from the products we proudly carry with the authentic touch of old world cooking. Made with the highest quality stainless steel, these ovens heat up to temperature in an incredible 10-15 minutes. Cook directly on the cooking stone to obtain incredibly crispy brick oven crust. This is sure to become our best selling wood burning pizza oven.

**Interior Dimensions**  
D-24", W-32", H-14"

**Exterior Dimensions**  
D-34", W-39", H-77"