



**WOOD FIRED
SMOKER AND OVEN**

FOR MORE THAN 40 YEARS and three generations, Garth has proudly been designing and manufacturing quality products that are sold in countries around the world.

Garth is proud to introduce our new Fornetto range of versatile two in one wood fired ovens and smokers. A traditional appearance coupled with modern ingenuity; a Fornetto oven is the ultimate social cooking experience.

With simple restaurant-quality techniques, the Fornetto range of wood fired ovens and smokers let you safely create authentic pizzas and breads, succulent roasted meats and other baked dishes - all in your own backyard or patio.

At Garth, we believe that life is best enjoyed with great food surrounded by family and friends. With the Fornetto range, great food just got a whole lot better.

ENJOY!

Gavin Hill
Chief Executive Officer
Garth Outdoor Leisure

**EASY
ENTERTAINING
OUTDOORS**





With their cast iron doors and solid construction the Fornetto Wood Fired Oven and Smokers invoke an impression of history and strong traditions of quality and craftsmanship.

Don't let the apparent simplicity of the Fornetto design fool you - our ovens are created with the serious home chef in mind.

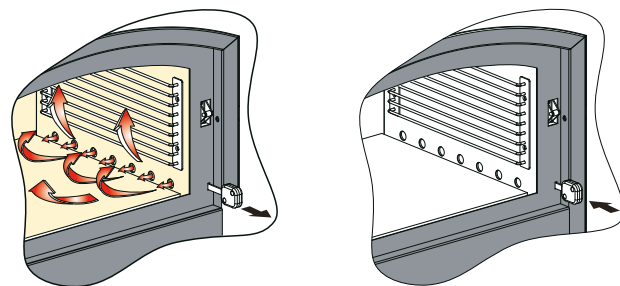


USING THE SMOKER SLIDE VENTILATION SYSTEM

By opening the smoke slider and allowing smoke to enter the Fornetto oven chamber, it is easy to cook by traditional smoking methods of indirect heat and smoke.

A subtle smoky flavour is also achieved by opening the smoker slide for short periods of time, during the cooking process.

When adding smoking chips or aromatic woods to the removable smoker box you give unique flavours to your food.



PZ-5 WT-SBSS

COOLTOUCH
adjustable Phenolic
ventilation controls
never overheat.



ENERGY EFFICIENT
spacious stainless steel oven with
ceramic bricks and pizza stone
for maximum heat retention.



SPACIOUS fire chamber
quickly heats the oven.



PZ-5 WT-SBSS





ELECTRIC OVEN LIGHTS
Fitted with mains power Halogen lights inside the oven compartment, you can easily monitor food as it cooks without continually opening the door or using a torch.



LARGE CAPACITY OVEN
With its 61.2 litre / 16.15 gallon oven capacity, the oven chamber is big enough for the family roast. The adjustable shelf system offers versatility and flexibility.



WOOD STORAGE CABINET
Keep your firewood and other combustibles clean and dry in the handy storage cabinet.

PZ7-BR



With solid construction and cast iron doors the Fornetto-alto Wood Fired Oven and Smoker combines the strong traditions of quality craftsmanship with modern technology. An illuminated cooking chamber and generous warming drawer let the Fornetto-alto make your outdoor entertaining even easier.

WARMING DRAWER
Perfect for keeping food warm without overcooking or warming plates and platters until you are ready to serve. Also use it to store equipment when not in use.



USING THE WARMING DRAWER

The Fornetto-alto ovens have been designed with a built in warming drawer. Using the radiant heat from the fire chamber above, the warming drawer is the perfect place for keeping foods perfectly warm without overcooking, until the rest of dinner is ready to be served. Gently warm breads and rolls, soups, etc even preheat the dinner plates and serving dishes.

The warm environment of the drawer also makes it ideal for proofing your bread or pizza dough, before baking.

PZ7-EC





COOLTOUCH PHENOLIC HANDLES
Control the flow of air and smoke to change the temperature with the adjustable damper handle. Handles never overheat with our Cooltouch Phenolic finish.



LARGE CAPACITY OVEN
With its 61.2 litre / 16.15 gallon oven capacity, the oven chamber is big enough for the family roast. The adjustable shelf system offers versatility and flexibility.



ELECTRIC OVEN LIGHTS
Fitted with mains power Halogen light inside the oven compartment, easily monitor food as it cooks inside the Fornetto-largos large oven chamber - without continually opening the door and letting valuable heat escape.



The premium outdoor wood fired oven designed for the gourmet entertainer looking to entertain on the grander scale.



CREATING A FORNETTO "OUTDOOR KITCHEN"

Why not consider locating your Fornetto-alto Wood Fired Oven and Smoker into a permanent outdoor installation. By incorporating stone bench tops, handy storage drawers and cabinets, sink and taps, even a refrigerator you can create the perfect "outdoor kitchen" for you and your family.

We use a standard diameter on our chimney flues, so you can easily extend the length of the flue if desired.



Built in island is shown for display purposes only



The Fornetto range of versatile ovens let you create succulent, authentic **WOOD FIRED DISHES** outdoors – together with your friends and family.



SMOKING CHIPS

With Fornetto Smoking Chips let the subtle aromas of fine European wines and cognacs enhance the flavours of your food. Made from beautiful old oak barrels which were once used to mature some of the best wines in the world, the flavours are absorbed into the porous oak wood and concentrated through successive vintages.

Once the barrels have completed their last vintage, rather than being burned or dumped, are dried using a natural process which locks in the flavour and aromas without the use of dangerous or chemical additives and then shredded to make the fantastic Fornetto Smoking Chips.

Easy to use, simply soak the chips in water for about 15 minutes to bring out the full flavour. Place in the detachable smoker box and attach to the inside of your Fornetto Wood Fired Oven & Smoker. After that, pour yourself a glass of wine and let the smoking chips do all of the work.



We have three delicious flavours of Fornetto Smoking Chips:

MUSCATEL The sweet white wine from the Muscat grape which is grown in the north-western region of Spain are matured in American or European oak barrels. Perfect for adding a floral sweetness to poultry and desserts such as baked apples.

COGNAC French oak barrels used to mature the perfumed white wine grapes from the Cognac region of France. Ideal for seafood, meats or vegetables.

RED WINE American and French oak barrels used to mature red wine in the lush grape growing area of Rioja in northern Spain. Perfect for adding flavour to red meats or pork.





PREMIUM HARDWOOD LUMP CHARCOAL

Made in Paraguay from Quebracho hardwood trees, our Fornetto Charcoal is created by the local indigenous population, in adobe style brick ovens using traditional methods that have continued for thousands of years. The manufacturing of Fornetto Charcoal meets international certification and environmental standards and we are proud to support this local industry. The result is a high quality 100% natural hardwood charcoal free of chemical additives and debris.

Sold in generous 9.07kg / 20lb bags, Fornetto Charcoal is a high quality restaurant grade charcoal that is cleaner, more efficient, doesn't spark and emits less smoke. Because it burns longer and harder, with more than three hours superior burn time, you can spend more time relaxing with family and friends.



And because Fornetto Charcoal is mild in flavour you are in control of how flavours are imparted when cooking with your wood fired oven. Be creative! We suggest our aromatic Fornetto Smoking Chips, sourced from old oak barrels once used to produce fine red wine and cognac in European wineries.

Fornetto – an indulgence for all the senses.





TOOLS & ACCESSORIES

Designed for use with our wood fired ovens, we bring you the Fornetto range of accessories. Whether you're cooking, serving or cleaning up – there is a tool to suit.

4 PIECE TOOLSET

Long handles for safety, solid construction for reliability and because cooking outdoors is thirsty work, we added a bottle opener too.

Set comprises:

- Spatula
- Pizza Cutter
- Oven Hook/Poker Tool
- Cleaning brush

PZ5-S4P



BAMBOO PIZZA PEEL

From the oven to the table – perfectly presented pizzas.

BPP-012



LEATHER GLOVES (pair)

Heavily Insulated for maximum protection yet flexible for easy handling.

PZ5-GL1



CLASSIC SPATULA

With a narrower 170 mm / 6.69 inch blade, our 'Classic' spatula is ideal for handling those mini pizzas, small loaves, focaccias or rolls.

AH-SP-17



FORNETTO OVEN MAT

At 1900 mm x 900 mm / 75 inch x 35½ inch, let our Fornetto Oven Mat protect your pavers, decking or flooring from drips or spills.

MAT-01

FIRE & FUEL

SMOKING CHIPS

Let the subtle aromas of fine European wines and cognac enhance the flavours of your food. Available in 400 gms / 14.11 oz, Fornetto Smoking Chips are packed with flavour.



RED WINE

AH-SP-10



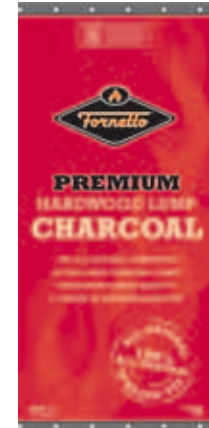
COGNAC

AH-SP-12



MUSCATEL

AH-SP-14



PREMIUM HARDWOOD LUMP CHARCOAL

Quality hardwood charcoal burns hotter and longer.

9.07kg / 20lb bags

AH-SP-7

PROTECTION & CLEANING



ALL WEATHER PROTECTIVE COVERS

Tailored to fit, our weather proof covers are included with your oven. Replacement covers are available to order.



CHARCOAL STORAGE BAG

AH-SP-15





4 PIECE TOOLSET

Set comprises:

- Spatula
- Pizza Cutter
- Oven Hook/Poker Tool
- Cleaning brush

PZ5-S4P





COOKWARE

Discover our range of unique Fornetto ovenware - lovingly crafted stoneware and our signature Cordastone® pizza stones are made using only the finest materials available.

Creating great tasting dishes in your Fornetto Wood Fired Oven and Smoker is even easier with ovenware that can be used at incredibly high temperatures. (500°C/930°F)

Our stoneware is highly resistant to thermal shock, you can take your dishes directly from the freezer to the hot oven. What's more their capacity to retain heat means food stays hotter for longer on the table.

So whether you are baking bread or roasting a chicken we have it covered. Our Fornetto cookware range has been especially created to compliment our Fornetto range of ovens. All stoneware pieces are finished in a glossy Empire red glaze to make a bold statement on your table - whether it is inside or out.



ROUND BREAD CLOCHE

310mm /12.2"diam x 185mm /7.28 high
(including the handle)

CE-1



BAKING STONE

360mm /14.17" x 230mm /9.05"
high (including the handle)

CE-3



GARLIC ROASTER • TORTILLA WARMER

237mm /9.33" x 92 mm /3.62" high
(including the handle)

CE-4



DUTCH OVEN • STEW POT

270mm /10.63" x 152 mm /5.98" high
(including the handle) 3.5 lt or 3.69-qt

CE-5



DEEP PIZZA PAN • PIE DISH

270mm /10.63" x 52 mm /2.04" high

CE-6



ROASTING DISH • LASAGNE DISH

300mm /11.81" x 300mm /11.81"
x 60 mm /2.36" high

CE-7



MINI PIZZA STONES

4 per set
190mm /7.48" baking stones

CPS-01



LARGE PIZZA STONE


340mm/ 13.38" ceramic pizza stone

CPS-02





The Fornetto range of wood
fired ovens and smokers make
OUTDOOR entertaining easier.



**WHERE WILL YOU ENJOY
DINNER THIS EVENING?**

CONVENIENT OUTDOOR HEATER
Perfect for relaxing around on
those cooler evenings when you
really don't want to go indoors.



DIMENSIONS

FORNETTO

Height (including chimney)	1917 mm	75.5 in
Width	650 mm	25.6 in
Depth	560 mm	22.1 in
Chimney / Flue	505 mm	19.9 in
Chimney / Flue (diameter)	152 mm	6 in

Oven Dimensions

Height	297 mm	11.7 in
Weight	474 mm	18.7 in
Depth	400 mm	15.8 in

Oven Chamber Volume

Litres / Gallons US	61.2 litres	16.15 gal
Litres / Gallons Imp	61.2 litres	13.46 gal

Net Weight	96.7 kg	213 lb
Gross Weight	112 kg	247 lb



FORNETTO-ALTO

Height (including chimney)	1946 mm	76.6 in
Width	1150 mm	45.3 in
Depth	653 mm	25.7 in
Chimney / Flue	505 mm	19.9 in
Chimney / Flue (diameter)	152 mm	6 in

Oven Dimensions

Height	297 mm	11.7 in
Weight	474 mm	18.7 in
Depth	400 mm	15.8 in

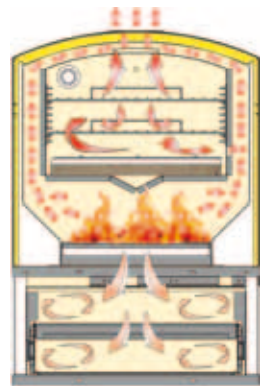
Oven Chamber Volume

Litres / Gallons US	61.2 litres	16.15 gal
Litres / Gallons Imp	61.2 litres	13.46 gal

Warming Drawer Volume

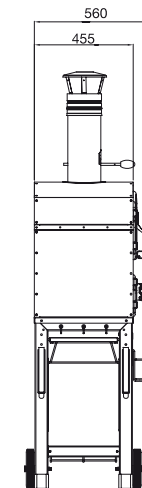
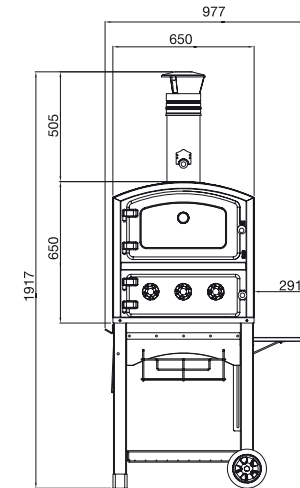
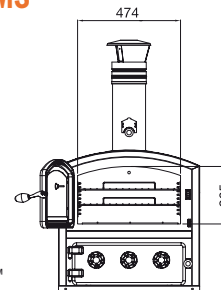
Litres / Gallons US	50 litres	13 gal
Litres / Gallons Imp	50 litres	11 gal

Net Weight	125.5 kg	276.7 lb
Gross Weight	140.9 kg	310.6 lb

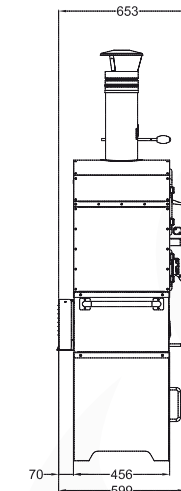
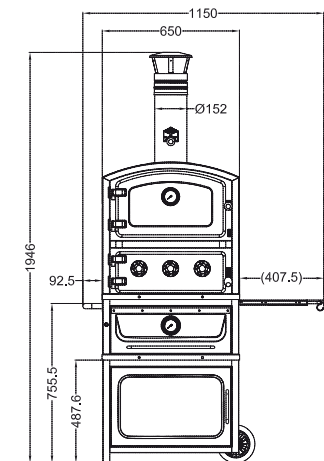
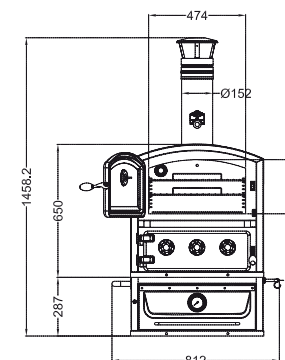
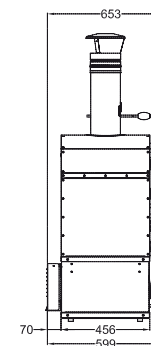
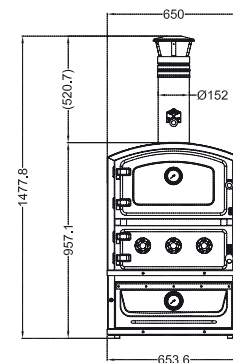


TECHNICAL DIAGRAMS

FORNETTO™



FORNETTO-ALTO™





ONLINE SUPPORT

Whatever you need – whether it is technical support, suggestions on what to cook, or a sneak peek at any new products in the Fornetto range you will find what you are looking for on the website www.fornetto.com. It's easy to navigate, has loads of helpful information that is easy to understand and if you can't find what you need – just drop an email to our Customer Support team and they will get back to you with an answer.



NEW PRODUCTS

By visiting our website or following us on our Facebook page www.facebook.com/FornettoWoodFiredOven you can keep up to date on any new products that are in development or about to hit the market. While not all products are available in all countries, many of our items are available to order online – just check with your local stockist or distributor first.



RECIPE VIDEOS

If you are looking for easy and delicious recipe ideas then check out our recipe videos featuring our chefs Megan and Jacques. Whether it's the perfect pizza dough, succulent roasted chicken, rustic style bread, or simple dessert ideas; our videos are easy to follow and there's a recipe card you can download. Mobile ready, you can even watch the videos on your iPad or Tablet device direct from the Fornetto website or on our very own YouTube Channel www.youtube.com/user/FornettoOvens/videos



For current news, blogs and customer comments – be sure to like us on Facebook
www.facebook.com/FornettoWoodFiredOven





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