

# WOOD FIRED PIZZA OVEN

## SAFETY INSTRUCTIONS

PLEASE READ AND FOLLOW ALL INSTRUCTIONS TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE.

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### ALERT!

Only use the oven on a hard, level surface away from combustible material at all times.

### NOTICE

For outdoor use only. Do not operate the oven indoors or place the oven under a roof covering, awning, overhang, tent, canopy or other enclosed area.

### CAUTION

Do not use petrol, kerosene, or alcohol for lighting wood. Use of any of these or similar products will cause an explosion, leading to severe bodily injury.

### WARNING

Never add charcoal lighting fluid to hot or event warm coals to start or 'freshen up' a fire in the oven, as flashback or an explosion may occur, causing severe burns.

### NOTICE

Use firewood for burning only. Do not use charcoal, charcoal pre-treated with lighter fluid, pressure-treated lumber, chipped wood products, sappy wood (such as pine), laminated wood, or any material other than dry, untreated, medium, or hard firewood in the oven.

### 6

The oven will be extremely hot during use. Use caution when reaching into the oven. To protect yourself from burns, always wear closed toed shoes, provided High Heat Gloves, and protective clothing with long sleeves while operating the oven.

### 7

Place the oven in an area where children and pets cannot come into contact with the unit. Close supervision is necessary when the oven is in use. Do not leave the oven attended when it is in use.

### 8

Lock the caster wheels before use. Never move the oven when it is in use, or when it contains hot coals or ashes.

### 9

Do not store or use the oven near petrol or other flammable liquids, or where gases or flammable vapors are present.



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**SKU 27938**

### INCLUDES

Wood Fired Pizza Oven

High Heat Gloves

Hot Ash Pail

Hot Ash Shovel

Infrared Thermometer

Copper Brush

Aluminum Pizza Peel 13"

Aluminum Pizza Turner 8"

### REQUIRED RESALE

Almond Wood 45 lb bag

Cedar Fire Starter

### OPTIONS

Stainless Steel Prep Table

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### NOTE

Use extreme caution when adding wood during cooking. temperature.

Avoid touching hot surfaces and be very careful when removing the oven door.

As this oven uses a naked flame, it is advisable to keep a well-maintained fire extinguisher close by for added safety.

Ensure the oven is not overloaded with firewood and that burning logs cannot roll out.

The oven temperature should not exceed 800 degrees Fahrenheit.

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The provided instructions are a guide only. Please refer to [www.fornobravo.com](http://www.fornobravo.com) for technical details.

# CONVECTION OVEN

## SETUP INSTRUCTIONS

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### STEP 1

Secure the oven on a flat, level surface away from combustible materials and lock the casters.

### STEP 2

Start your fire in the center of the oven's cooking floor using dry kindling and a taste-free, odor-free fire block or fire starter. Build your fire up slowly, adding wood to the back and sides as the fire grows. NOTE: When firing up the oven, it is recommended that you gradually heat the oven to the desired temperature and get maximum airflow by removing the door of the oven.

### STEP 3

Once the fire is burning consistently, add wood as required (just a few pieces of wood will be needed). Let the fire burn for about 15 - 20 minutes, or until the fire has settled with minimal smoke output, and the oven is at the desired heat.

### STEP 4

To prepare for cooking, move the fire to one side of the oven and brush the oven floor. Only use a copper or brass brush. Do not use steel wire brushes, natural fiber brushes or wet cloths to clean the oven floor.

### STEP 5

Cooking should commence when the coals have formed. Additional firewood can be added as necessary to sustain the required heat. To maintain the most consistent oven temperature, use the metal pizza peel to place any new wood inside of the oven away from the active fire for a few minutes. When the wood has warmed, move it over onto the coals. Never toss or throw wood into the oven or directly onto the flame.

### STEP 6

Always check the temperature gauge or use the point-and-shoot infrared thermometer to ensure the oven is maintaining the desired temperature. Note: Shooting an infrared thermometer directly into the flame will give varying and less helpful readings.



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#### NOTE

Partially blocking the mouth of the oven with the door will reduce the flame size, intensity, and heat, allowing for a more controlled cooking temperature. NEVER close the door completely when a fire is burning.

The efficiency of the oven depends on the quality of the firewood used. Only solid, dry wood should be used, as damp wood produces excessive smoke and will delay the oven reaching desired operating temperature.

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## BAKING TIPS

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### STEP 1

Test to make sure your pizza is not stuck on your peel by moving your peel back and forth using short jerks - it should move around easily. If it does stick, gently lift one side of the pizza using your fingers, and toss just a little bit of flour underneath. Slide your peel back and forth, that should loosen it up. NOTE: Use flour sparingly to reduce burning.

### STEP 2

Next, choose a target roughly centered between the fire and dome wall - at least 6" away from the edge of the fire. The best way to place your pizza is to push the peel toward your spot, then stop it just short of that spot, allowing the pizza to slide off the peel. Pull the peel backwards as the pizza slides forward.

### STEP 2

You will know the oven is hot enough to bake correctly when the cornicione (raised outer rim) of the fresh pizza puffs up almost immediately. After about 60 seconds, slide the turning peel under the pizza, and rotate the pizza 180 degrees, so that the side that was furthest from the fire is now facing it. If your pizza is burning on the side facing the fire, turn it sooner.

### STEP 3

After another 45 - 90 seconds, your pizza should be done. The perfect pizza is bubbly on top with completely melted brown cheese, has a brown outer crust, and a dark brown or 'leopard spotted' bottom. The crust is crunchy on the outside and soft and delicate on the inside. Everything is steaming hot. Throw on some fresh basil, use a pizza cutting wheel to cut your pizza, and enjoy!

## SHUTDOWN INSTRUCTIONS

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### STEP 1

Wait for the fire to entirely extinguish and the coals and oven to cool completely.

### STEP 1

Once cool, Use the provided hot ash shovel and pail to clean all wood, ash and debris from the oven and dispose of the hot ash pail contents. NOTE: Do not use water or wet liquids of any kind on the oven floor as this may damage the inside of the oven and lead to additional fees.

### STEP 1

Place all accessories back in their proper place on the oven cart.



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### NOTE

You can also try turning your pizza twice, rotating it in thirds. Experiment, and stick with what works best for you.

If the bottom is ready, but the top is not quite done, you can lift your pizza up with the peel for the few last seconds, holding it closer to the dome. The heat of the dome will act as a broiler and quickly finish baking your pizza.

Don't forget to keep adding wood to your fire to keep the flame active for best results.

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