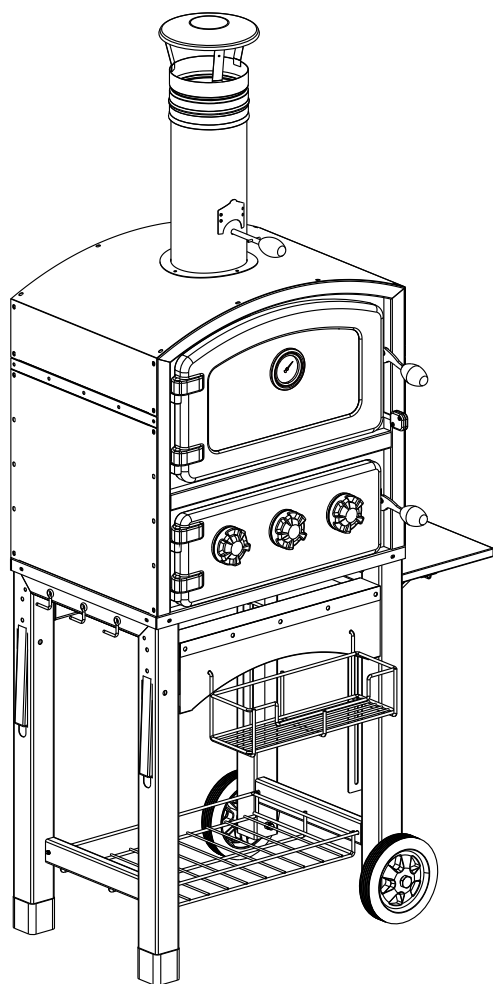


# PZ-5

Please read  
all instructions  
thoroughly before use

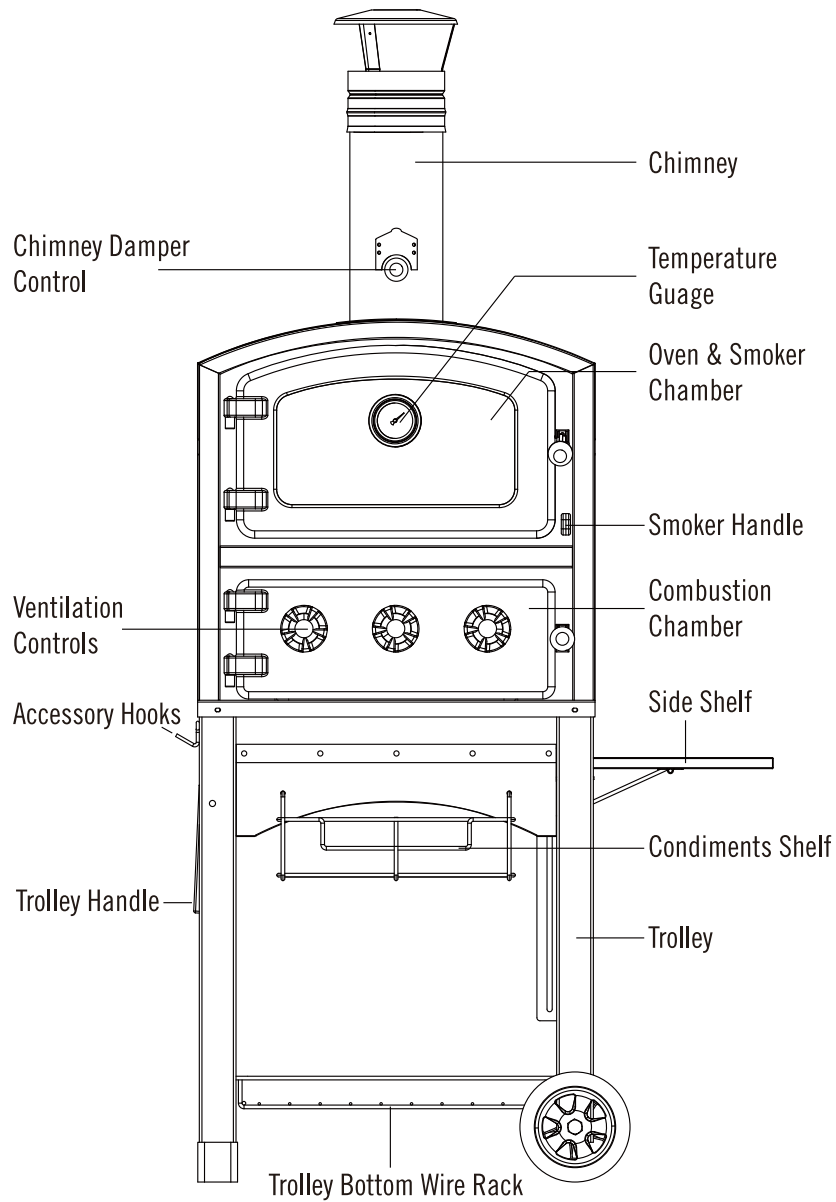
## Wood Fired Dual Purpose Smoker and Oven



assembly &  
operating  
manual

dimensions:

width	650 mm / 25.5 inches
depth	560 mm / 22.05 inches
height	1917 mm / 75.5 inches (includes chimney)
chimney	505 mm / 19.9 inches



### COMPOSITION OF OVEN:

- |                              |                             |
|------------------------------|-----------------------------|
| 1X Chimney                   | 1X Charcoal Holder          |
| 1X Chimney Damper Control    | 1X Ash Tray                 |
| 1X Temperature Gauge         | 3X Ventilation Controls     |
| 1X Pizza Stone               | 1X Smoker Box               |
| 3X Fire bricks               | 1X Side Shelf               |
| 1X Pizza Stone Wire Rack     | 1X Condiments Shelf         |
| 2X Pizza Oven Cooking Grills | 1X Trolley Bottom Wire Rack |
| 3X Accessory Hooks           | 2X Trolley Handle           |

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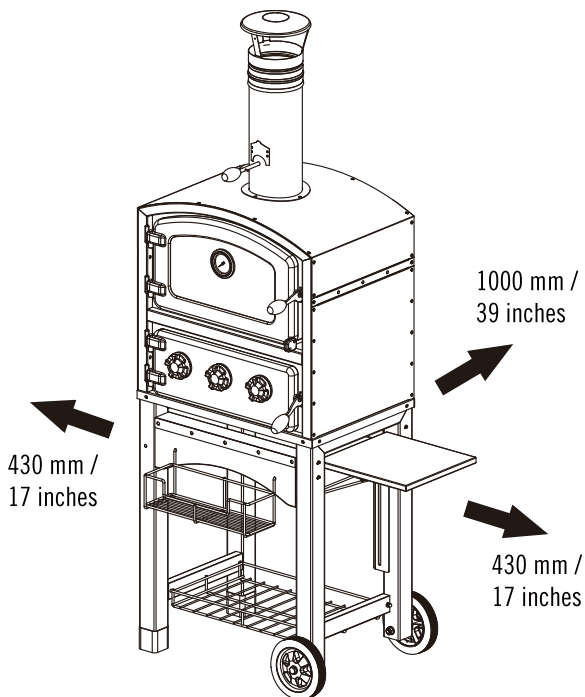
### GENERAL INTRODUCTION ON SAFE USAGE:

Before using the oven:

- Remove all point of sale stickers from the glass window and all packaging materials from inside the oven and beneath the pizza stone and fire bricks.
- Carefully read the instructions in this booklet; do not use the oven for purposes otherwise indicated in this booklet;
- Follow carefully all the instructions in this booklet;
- This booklet and all documentation attached to it must be kept in an accessible place;
- Wear oven gloves to avoid burns;
- For first time lighting follow carefully the instructions in "FIRST TIME LIGHTING OF THE OVEN".

**This booklet contains instructions regarding the functioning and correct use of the oven and its maintenance.**

### MINIMUM CLEARANCE



-Minimum clearances from combustible materials must be:

- Rear: 430 mm / 17 inches
- Sides: 430 mm / 17 inches
- Vertical Above: 1000 mm / 39 inches

- This oven is suitable for baking, roasting, and smoking all different types of food.
- Always position the pizza oven on a flat platform to avoid tipping over.
- Do not exceed the temperature of 350°C / 662 °F in the oven otherwise you could seriously damage the appliance!
- To lower the temperature of the oven, open the door of the cooking chamber and do not add any more wood.
- Always wear suitable oven gloves to avoid burns as a result of accidentally touching hot parts of the oven.

### OVEN FUNCTION:

The Fornetto wood fired oven and smoker is easy to use, gives excellent results and is economical because it is specially designed to use less wood.

Let the fire go out completely in the combustion chamber before cleaning or covering with the protective cover.

**Wood and charcoal can be used to fuel the oven. Small pieces of wood are most suitable as the oven is designed to be economical and environmentally friendly**

**DO NOT USE TIMBER THAT HAS A HIGH RESIN CONTENT OR HAS BEEN CHEMICALLY TREATED - SUCH AS TREATED PINE.**

**Briquettes, heat beads and other combustible products that have been chemically treated should also not be used for cooking in your Fornetto oven.**



#### ATTENTION:

**This oven will become very hot, do not move during operation.**

#### CAUTION!

**Do not use spirits, petrol or comparable fluids for lighting or relighting of oven.**

#### WARNING!

**Keep children and pets away from oven during use.**

**DO NOT USE INDOORS.**

### DATAPLATE:

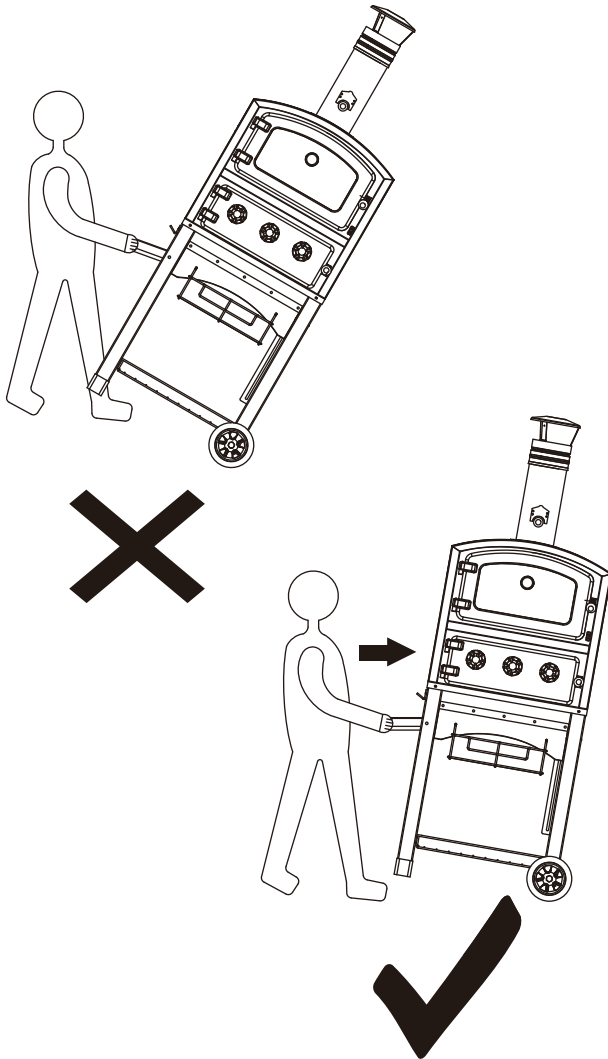
The dataplate is situated on the rear of the oven; always refer to the details on this plate if you need to contact the manufacturer for information or to order spare parts.

### The oven functions in the following way:

- Wood is lit in the combustion chamber
- The temperature in the cooking chamber is brought up to the required level
- The fire is stoked with suitable wood
- The cooking of food is carried out observing the correct cooking times
- Let the fire go out completely in the combustion chamber before cleaning or covering with the protective cover.

### Moving the Oven:

- The oven can be moved easily by pulling out the two handles located in the legs of the trolley. The handles enable you to easily lift and tilt the oven to engage the castors and move the oven to its new position.
- Take all precautions to avoid tipping the oven during transport, by only lifting the oven a few inches off the ground.



**ATTENTION: THE OVEN WILL BECOME VERY HOT, DO NOT MOVE THE OVEN DURING USE.**

### FIRST TIME LIGHTING OF THE OVEN:

It is **IMPORTANT** to follow the instructions below:

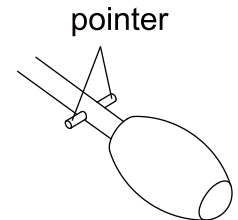
Before lighting your Fornetto wood fired oven for the first time you will need to remove all packaging materials from the inside of the oven and beneath the pizza stone and firebricks.

Next, clean the inside of the oven using warm water and a mild detergent to remove the special coatings applied during the manufacturing process, as well as any residue or moisture build up in the insulation that may occur during transportation. These materials can emit unpleasant smells when the oven is lit for the first time.

If you cook without following the instructions below, this may be detrimental to your health.

- Obtain some small size dry wood, not longer than 30 cm / 12 inches.
- Place the grills inside the cooking chamber.
- Open the door of the combustion chamber and light the fire.
- Close the doors opening occasionally to stoke the fire.
- Heat the oven, maintaining a temperature of about 350 F / 177 C for at least 2 hours.
- Open the doors of the cooking chamber frequently and leave it open for a few minutes to allow the release of bad odours, then close the door (repeat this action several times).

### Chimney Adjustment:



If the pointer is in its horizontal position (as shown in the diagram) the chimney is shut.



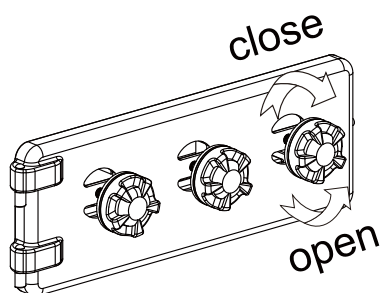
If the pointer is in its vertical position (as shown in the diagram) the chimney is half open.



If the pointer is in its vertical position (as shown in the diagram) the chimney is open.

**NOTE:** You can rotate the chimney adjustment handle to the position you require. Smoke and the temperature in the oven chamber can be controlled by adjusting the chimney damper control.

### COMBUSTION CHAMBER ADJUSTMENT:



By dialing open the ventilation control knobs, in conjunction with the chimney damper, you allow air to enter the combustion chamber and circulate through the oven which will increase the flames and cause the oven temperature to rise.

### COOKING INSTRUCTIONS:

Healthy and natural dishes can be prepared with the Fornetto wood fired oven and smoker. Cooking is fast and economical thanks to the insulation of the cooking chamber preventing heat escape. Cooking should take place with the door of the oven chamber closed.

It is possible to use two support surfaces, the ceramic plate at the bottom, as well as a removable slide out rack. This way there is plenty of room for a number of cooking vessels.

It is also possible to cook food directly on the ceramic plate (pizza stone) which is fitted on the floor of the cooking chamber as it is perfectly suited for direct cooking.

To avoid staining with fat or grease, the food should be placed on a tray or a sheet of aluminium (or an extra ceramic plate).

**We recommend the Garth Pizza Stone , part No: SP-54. Check with your local store of purchase.**

- Obtain small size dry wood, not longer than 30 cm / 12 inches.
- Open the door of the combustion chamber and light the fire towards the back of the chamber.
- Warm the oven, heating it to the required temperature (see table of suggested temperatures)
- Once the desired temperature has been reached, reduce the flames by reducing airflow using the dials at the front of the combustion chamber. The hot coals will continue the cooking process and heat the oven.
- Place the food to be cooked in the cooking chamber
- If, during the cooking process, the temperature falls, or another cooking process has to be started, add small pieces of wood to the combustion chamber in order to stoke the fire and bring the oven back up to temperature.

### Practical guidelines for cooking:

**Sweets:** The temperature is normally moderate (usually 250 F / 121 C or 300 F / 149 C and the oven must be uniformly preheated for 45 to 55 minutes. Remember that the door should not be opened during the cooking process .

**Meat and Fish:** Meat can be roasted in an oven proof dish or placed directly onto the wire shelves. If positioning your roast on one of the wire shelves, a tray should be placed underneath to collect the cooking juices. To prevent over cooking, the cooking of very small pieces should be avoided.

**Cooking Times:** Cooking times vary depending on the type of food, its weight and size. When cooking a particular dish for the first time in your Fornetto wood fired oven, you should regularly monitor the food during the cooking process. The large viewing window will enable you to monitor food without opening the door.

It is advisable to refrain from opening the door repeatedly as this will allow the internal heat to escape and affect the cooking time.

**The times and temperatures in the table below should be used as a general guide only. Moisture content in foods, different cooking vessels (metals, ceramics, etc) as well the size and weight may cause a variation in required cooking time.**

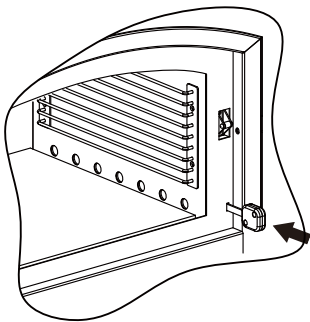
FOOD	WEIGHT	TEMP	TIME
VEAL	1 Kg / 2.2 lbs	330F / 165C	70 MINS
ROAST BEEF	1 Kg / 2.2 lbs	360F / 182C	90 MINS
PORK	1 Kg / 2.2 lbs	330F / 165C	90 MINS
CHICKEN	1.5 Kg / 3.3 lbs	330F / 165C	90 MINS
BEEF STEW	1 Kg / 2.2 lbs	300F / 150C	120 MINS
VEAL STEW	1 Kg / 2.2 lbs	300F / 150C	120 MINS
SALMON	1 Kg / 2.2 lbs	280F / 138C	45 MINS
TUNA	1 Kg / 2.2 lbs	250F / 121C	30 MINS
OYSTER		250F / 121C	20 MINS
LASAGNA	2 Kg / 4.4 lbs	330F / 165C	60 MINS
PIZZA	0.5 Kg / 1.1 lbs	450F / 233C	8 MINS

### Using the Smoker:

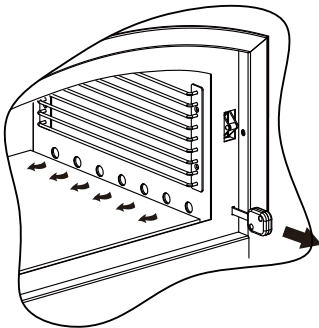
By opening the smoke slider and allowing smoke to enter the Fornetto's oven chamber, it is easy to cook by traditional smoking methods of indirect heat and smoke. A subtle smoky flavour can be produced by opening the smoker slide for short periods of time during the cooking process.

Similar to barbecuing, the food is placed in the oven chamber with the fire in the combustion chamber. Smoking occurs in a temperature range of approximately 140 C / 284 F to 225 C / 437 F and requires an extended cooking time. This type of cooking is ideal for turkey, chicken, ham or sausages.

### SMOKER SLIDER:



Close the smoker slide to use the oven without smoke.



Open the smoker slide to allow smoke to enter the oven and flavour or cook the food inside.

With any type of live fire cooking, allow enough time to build a fire and get the smoker up to temperature.

Adjust the chimney damper control and the ventilation control knobs until the temperature is achieved. (Refer to the CHIMNEY ADJUSTMENT and COMBUSTION CHAMBER ADJUSTMENT instructions.)

Place your food in the oven chamber and open the smoker slide.

Keep the door closed while cooking to prevent unnecessary loss of heat and smoke. Add wood as necessary to maintain the fire.

You can try adding several wood chunks to the fire. Wood chunks are available in a variety of natural flavors, and can be used alone or in addition to wood. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking.

Mild Flavor	Medium Flavor	Heavy Flavor
Peach	White Oak	Mesquite
Apple	Cherry	Red Oak
Pecan	Hickory	Blackjack Oak

Experiment with different woods to determine your personal favorite, and always use well-seasoned wood. Green or freshcut wood can turn food black, and tastes bitter.

### MAINTENANCE:

#### CLEANING THE COOKING CHAMBER:

The cooking chamber should be cleaned periodically with products suited to stainless steel and glass. Do not use abrasive products, as these could scratch all surfaces. Dry the walls of the chamber thoroughly.

#### CLEANING THE EXTERNAL PAINTED SURFACES:

Regularly clean the external painted surfaces of the oven, to maintain its perfect aspect. Do not use abrasive or corrosive products, as these could damage the paintwork. Use only delicate detergents suited to cleaning painted surfaces, using a damp cloth.

#### CLEANING THE COMBUSTION CHAMBER:

It is necessary to empty the ash from the tray regularly. When the embers are fully extinguished and the oven has cooled completely, remove the ash tray and support grid and empty contents.

#### USEFUL HINTS:

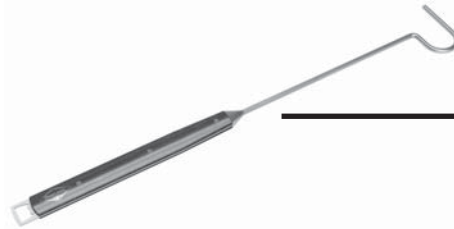
- The Fornetto wood fired oven and smoker has an air vent located on the rear wall of the oven which allows any moisture which may form during cooking to escape and ensures that food is cooked in a natural dry heat. This is especially important when cooking moist recipes that need drying such as cakes, bread and pastries.
- When using the oven, light to the correct cooking temperature and maintain this temperature for at least 10 minutes before introducing food. This allows the temperature to stabilise internally.
- When the oven door is opened to check food inside, the chamber temperature may drop slightly. Do not immediately add more wood. Close the oven door and wait a few minutes to see if temperature rises back to the desired cooking temperature.
- Maintain the cooking temperature, by adding one small piece of wood or charcoal at a time. Allow sufficient time for the fuel to burn, then check when the oven has returned to temperature. If necessary, add another piece of wood or charcoal.
- The Fornetto wood fired oven and smoker has a great ability to maintain temperature even after cooking. Therefore, we suggest that when cooking food at high temperatures such as pizza, you then use the oven to cook another dish that requires a lower temperature without having to add more wood.
- A wide variety of foods can be cooked in the Fornetto wood fired oven and smoker, resulting in more intense flavours. Roast meats should not need to be repeatedly turned or basted, as the cooking temperature will remain constant, with the correct operation steps followed.
- Never exceed the maximum temperature on the gauge at any time as this will permanently damage your oven and void your warranty.

### AVAILABLE ACCESSORIES:

The following products are sold under the "Forno-Attrezzi" range of accessories.



**BPP-012**  
Bamboo Pizza Peel



**PZ5-S4P**  
4 Piece Pizza  
Tool Set



**PZ5-GL1**  
Leather Gloves  
(pair)

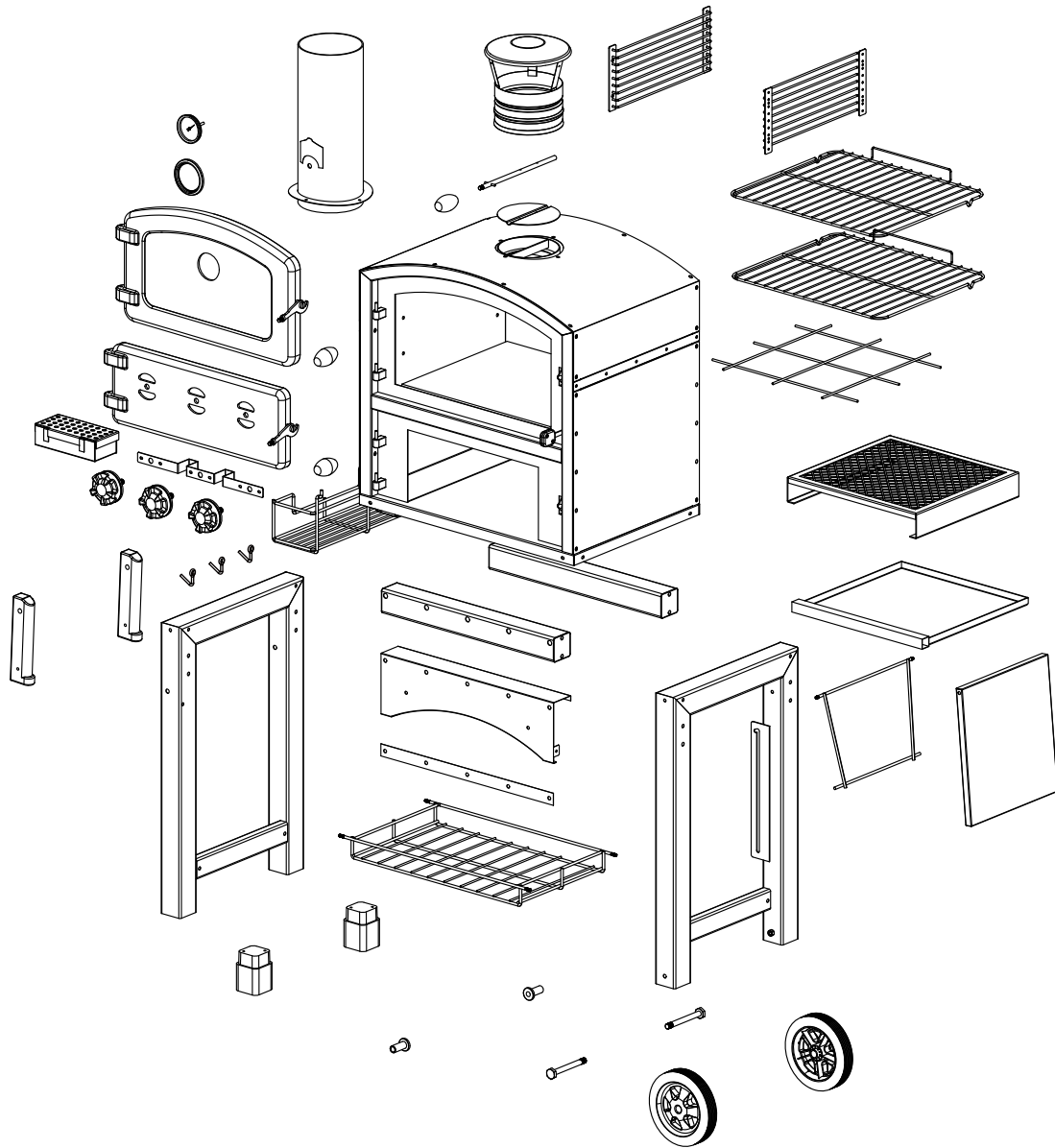
We recommend the Garth Pizza Stone, part No SP-54.



Check availability with your local supplier or distributor or contact our Customer Service Department.

# PZ-5

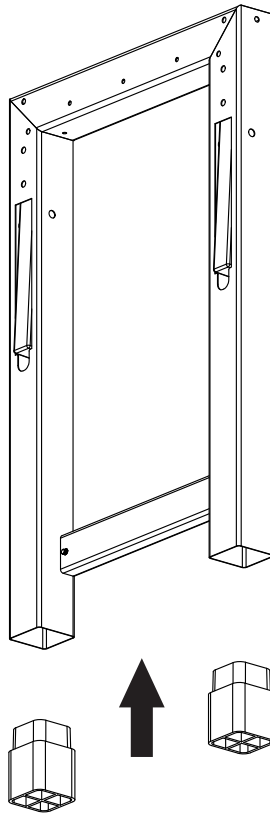
## Pizza and Smoker Oven




- |                |               |              |        |
|----------------|---------------|--------------|--------|
| 8: M6 X 75 mm  | 2:            | 2:           | 2:     |
| 2: M5 X 20 mm  | 4:            | 2: M6        | 2: M12 |
| 14: M5 X 12 mm | 2: M12        | 8: 6mm       | 2: M4  |
| 2: M4 X 16 mm  | 3: M5 X 12 mm | 4: M4 X 8 mm | 2: 5mm |
| 12: 5mm        | 4: 6mm        | 4: 12mm      | 4: 6mm |




1.




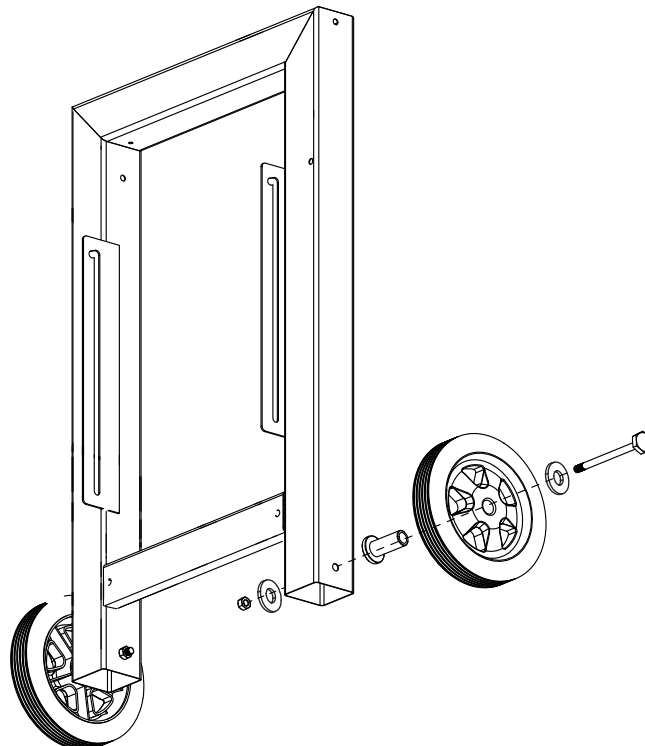
2.

 2: M12

 2:

 2: M12

 4: 12mm



3.



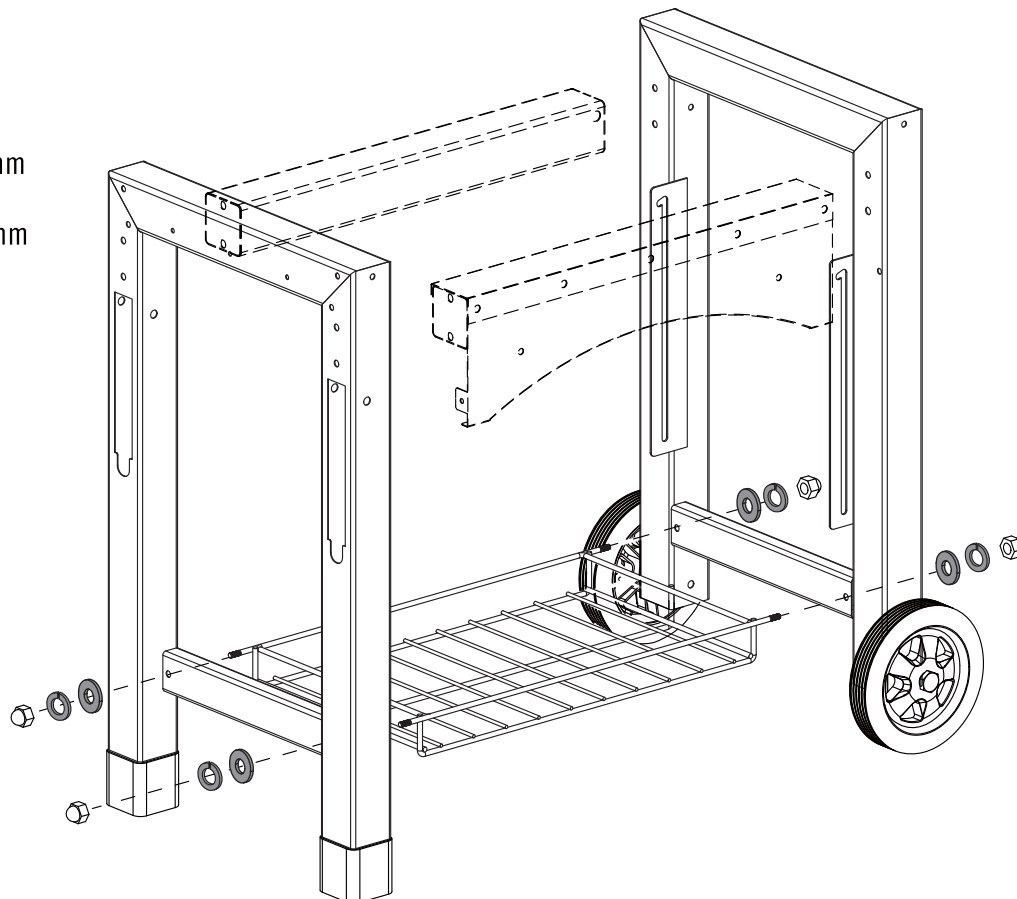
4:



4: 6mm



4: 6mm



4.



8: M6 X 75 mm



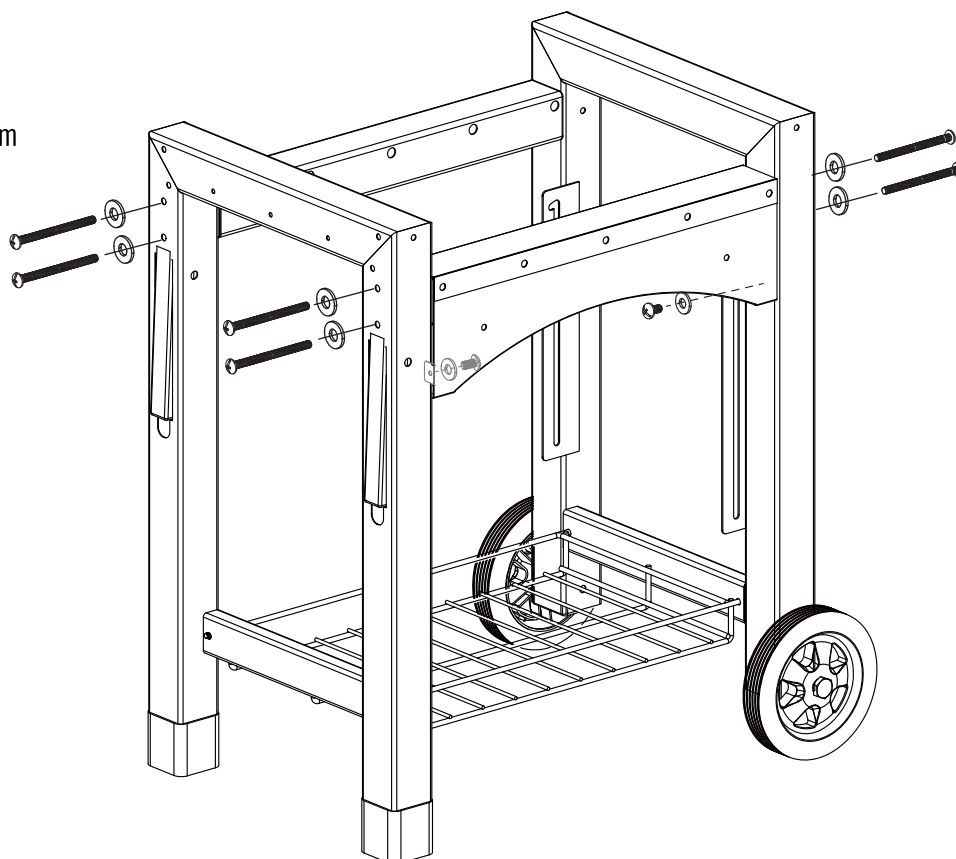
8: 6mm



2: M5X12mm



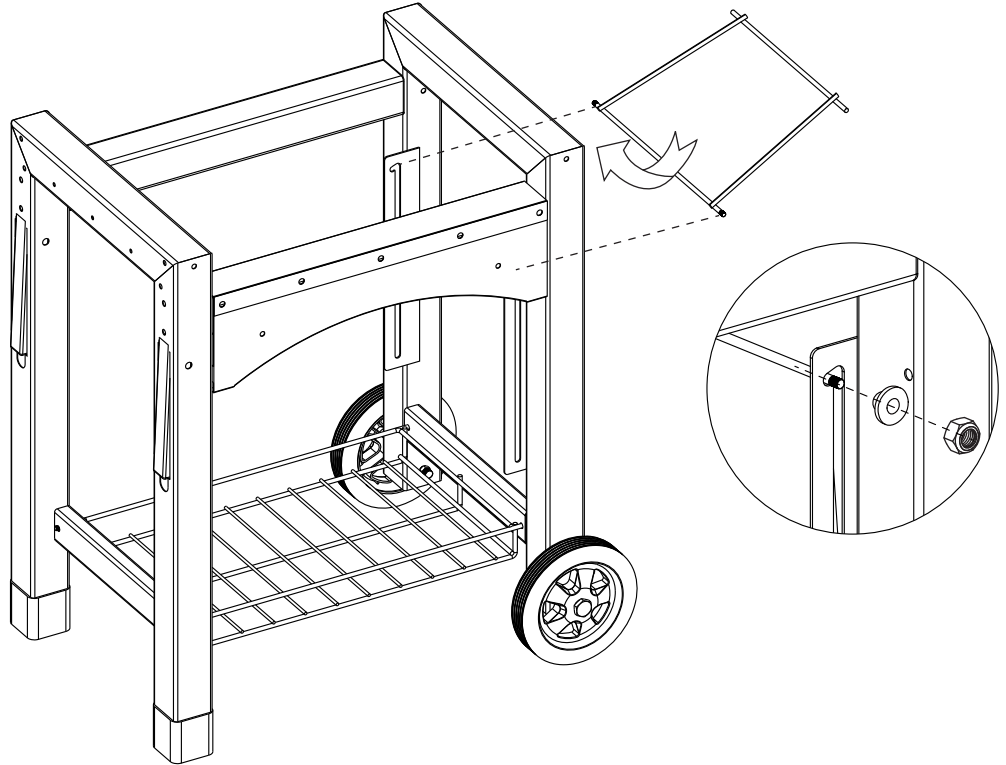
2: 5mm



5.

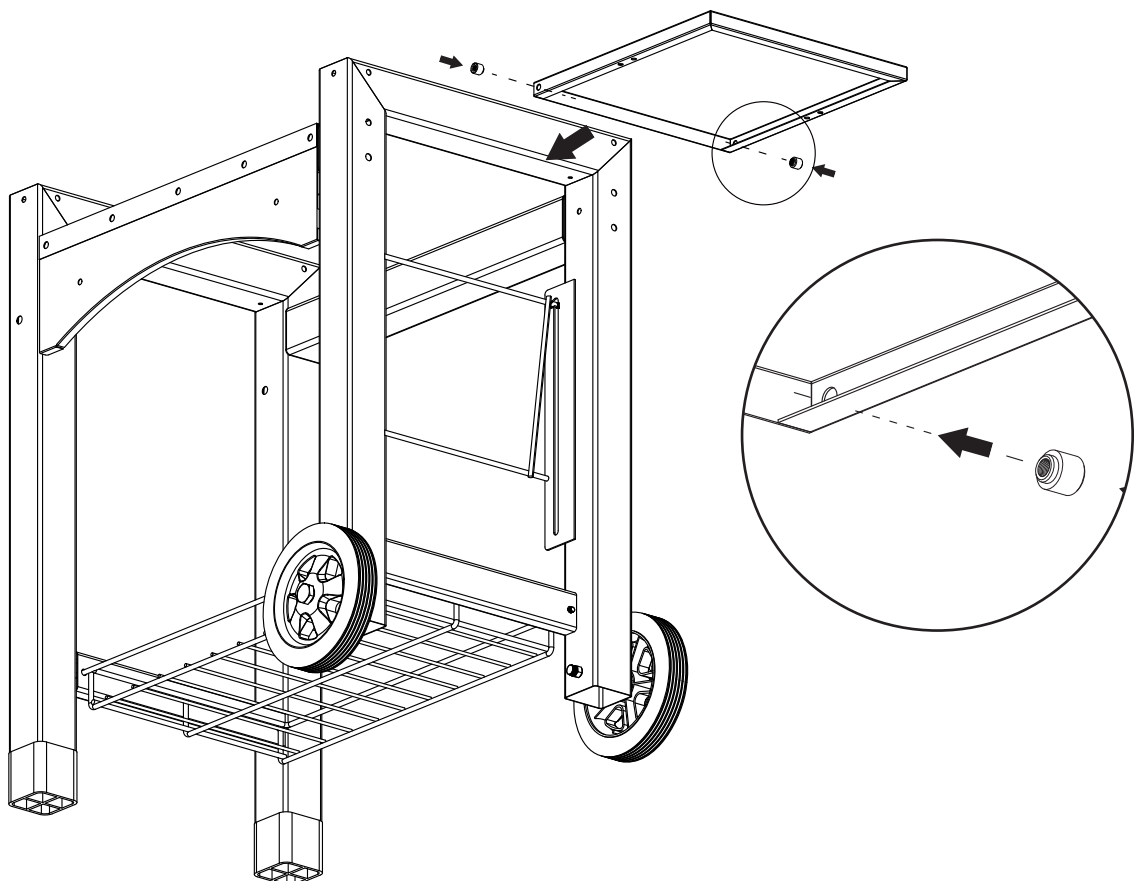
 2: M6

 2:




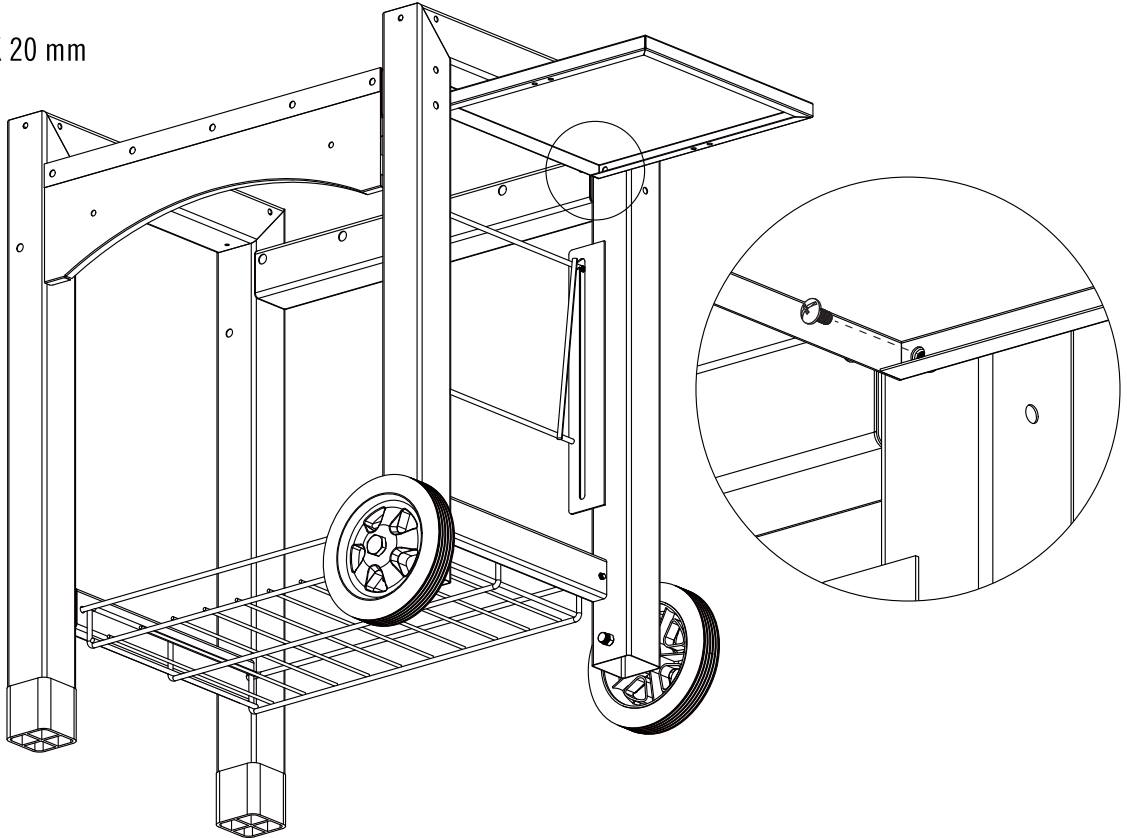
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 2:



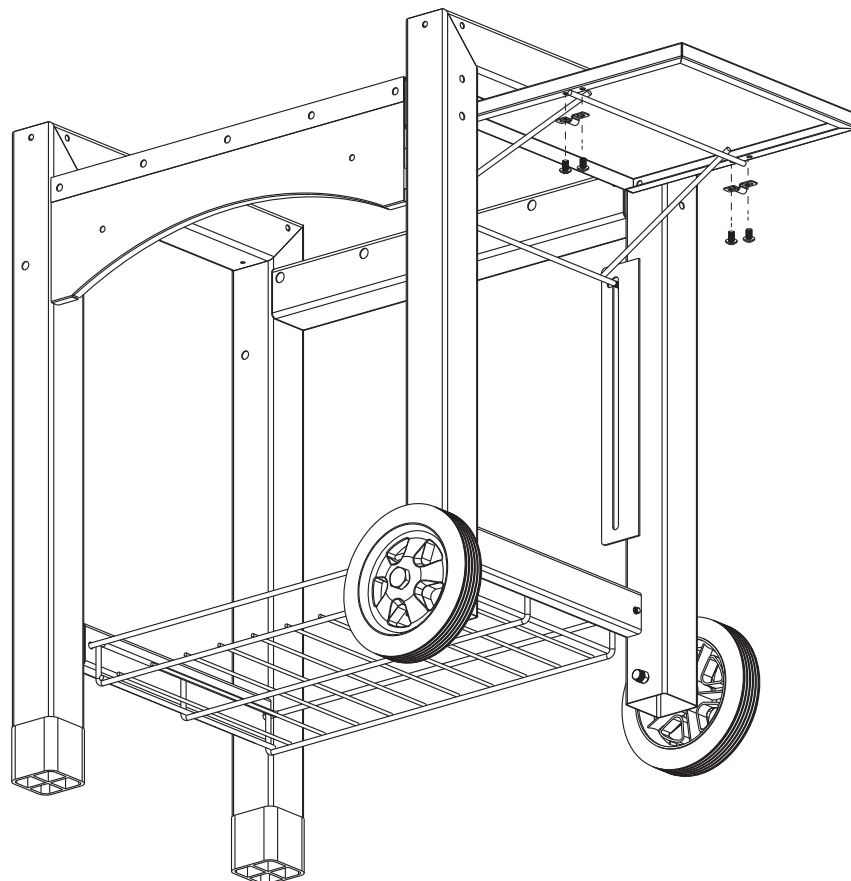
7.

 2: M5 X 20 mm



8.

 4: M4 X 8 mm





# PZ-5

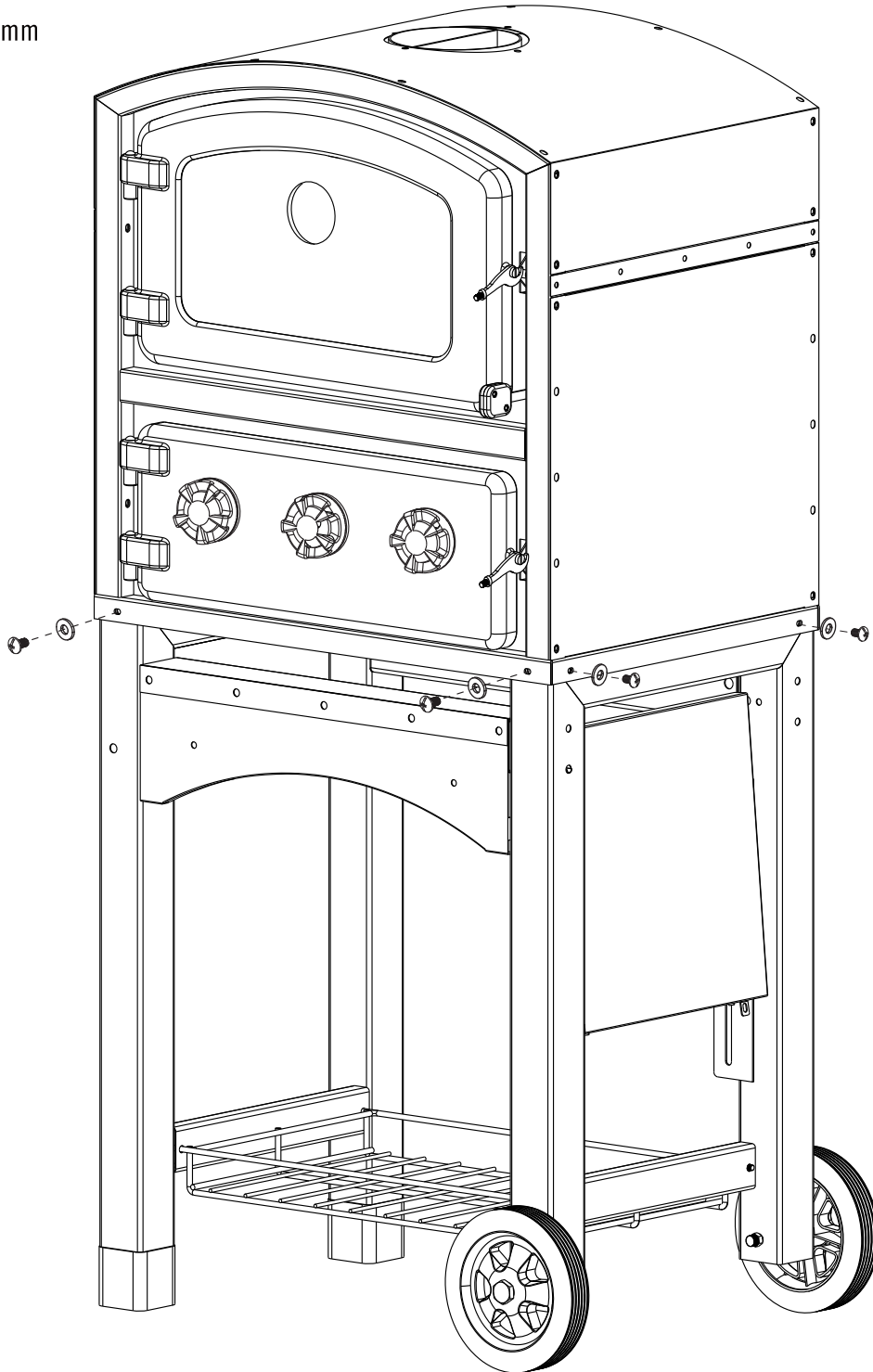
## Pizza and Smoker Oven



9.

 8: M5 X 12 mm

 8: 5mm

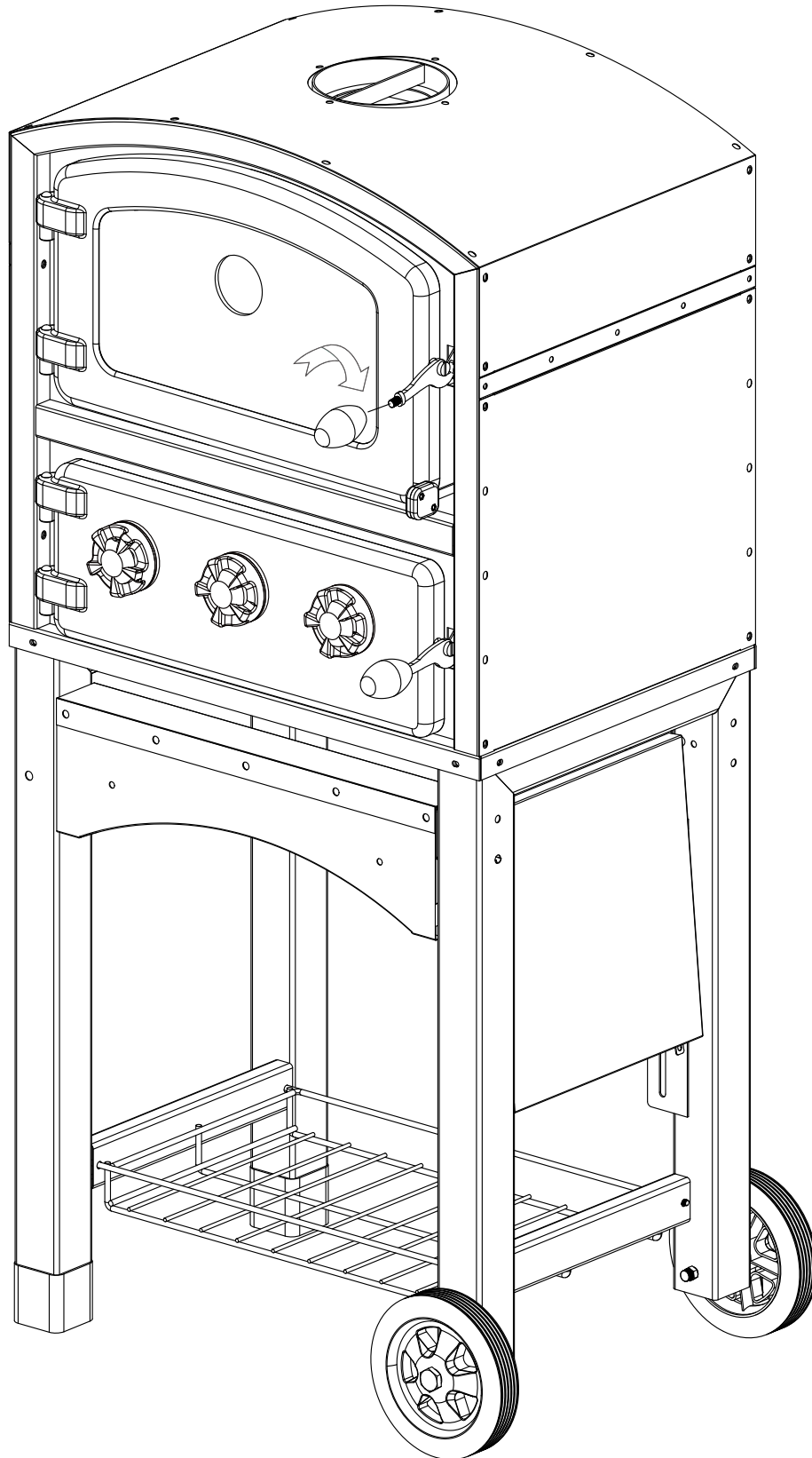


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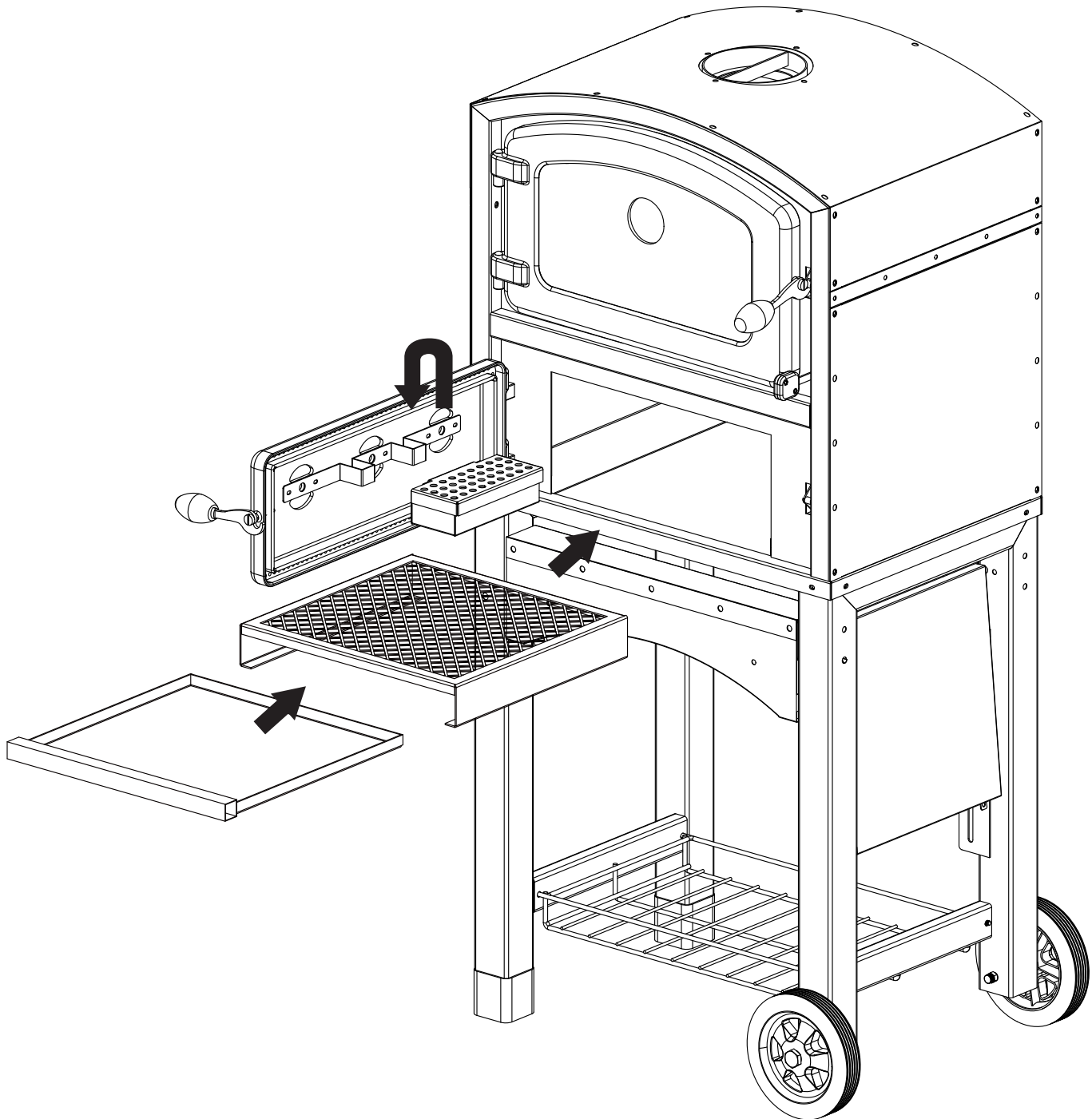
## Pizza and Smoker Oven



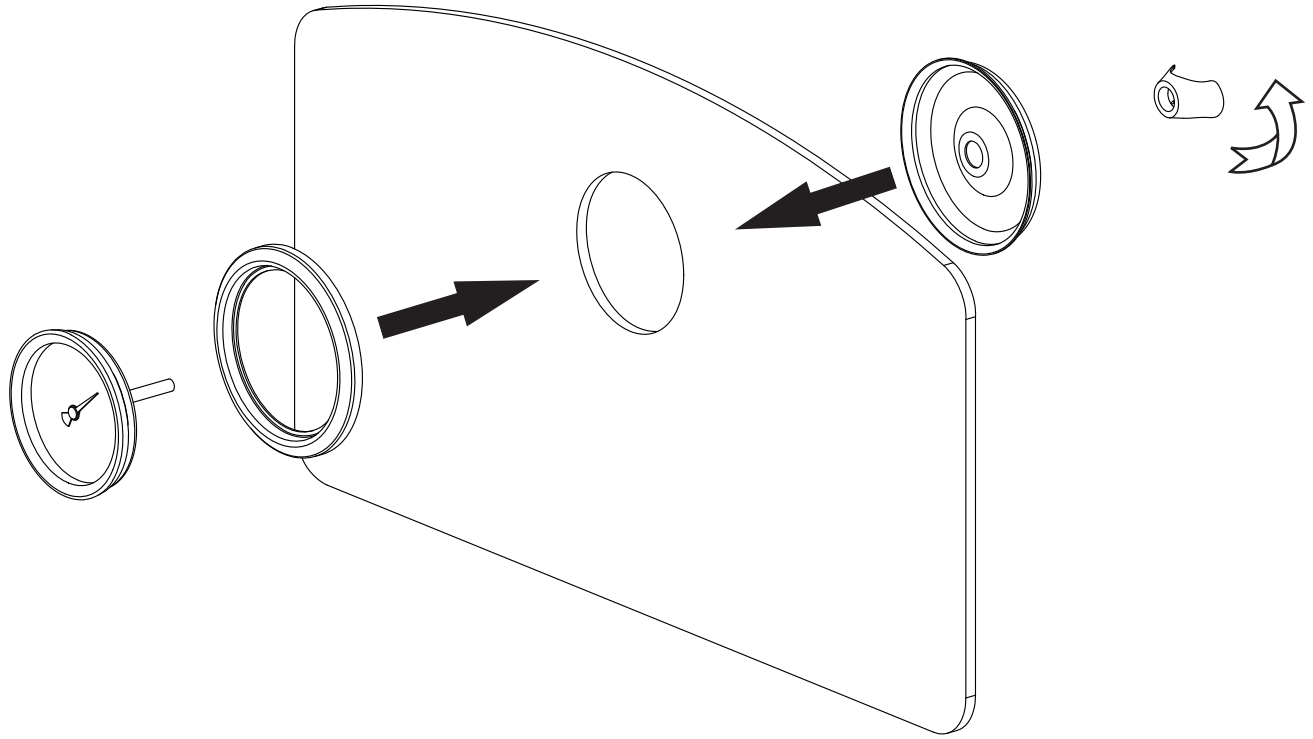
10.




11.




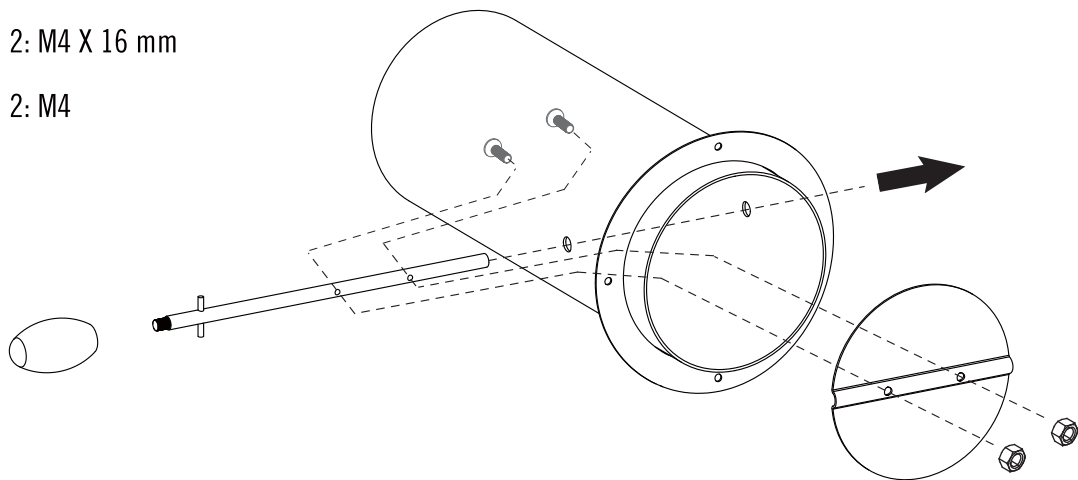
12.



13.

 2: M4 X 16 mm


 2: M4

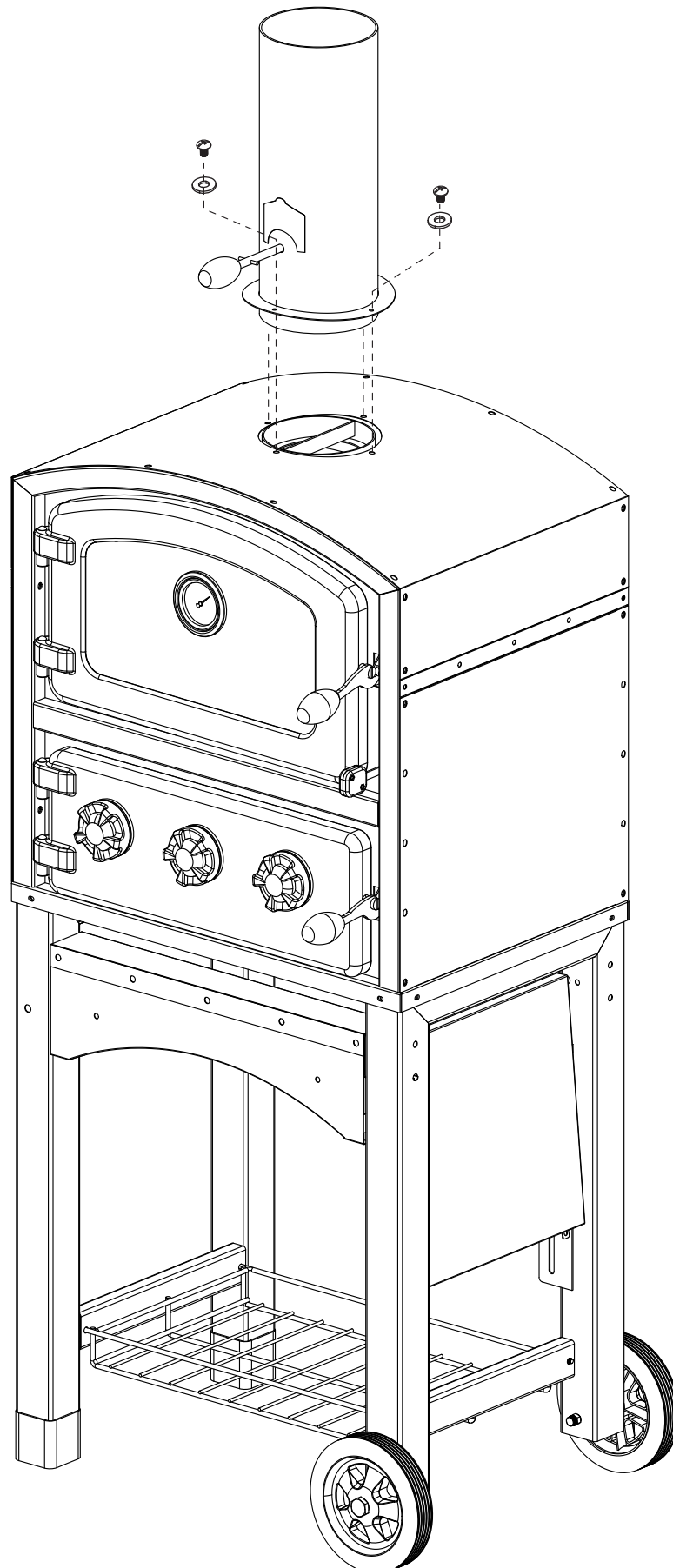




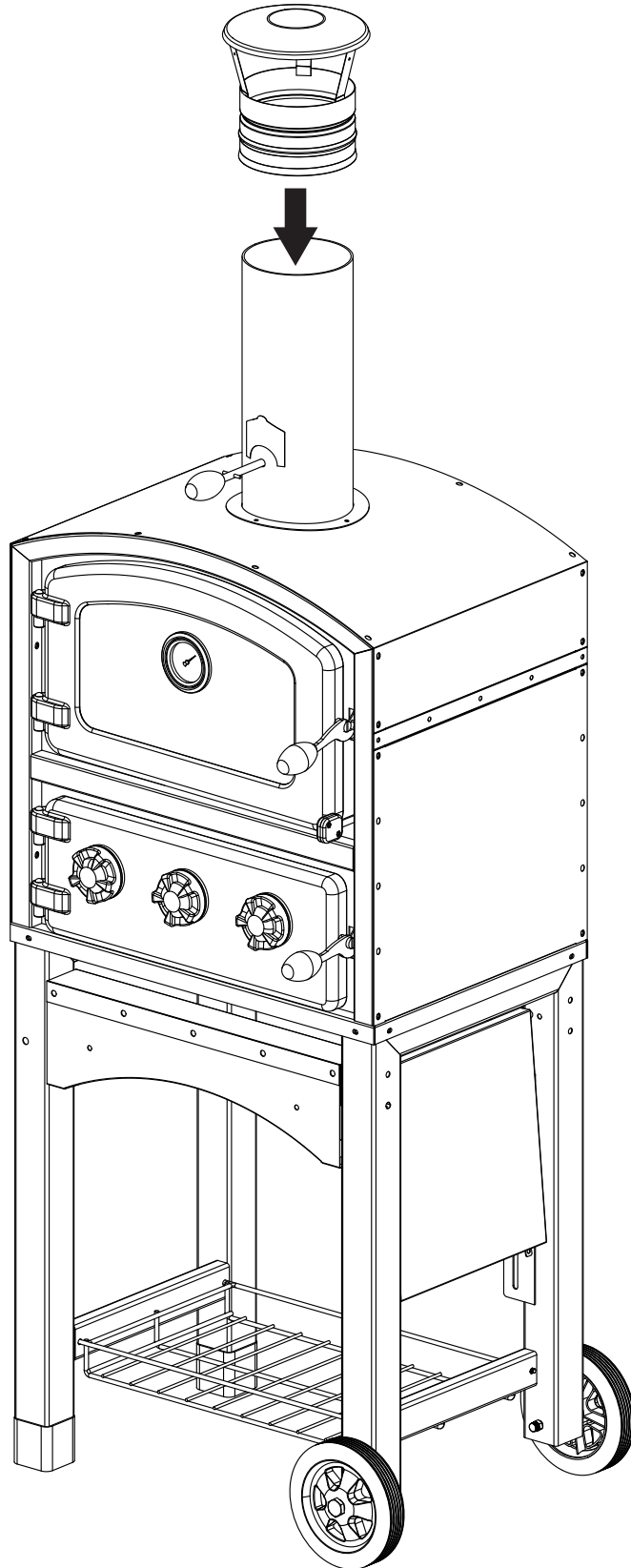
14.

 4: M5 X 12 mm

 4: 5mm



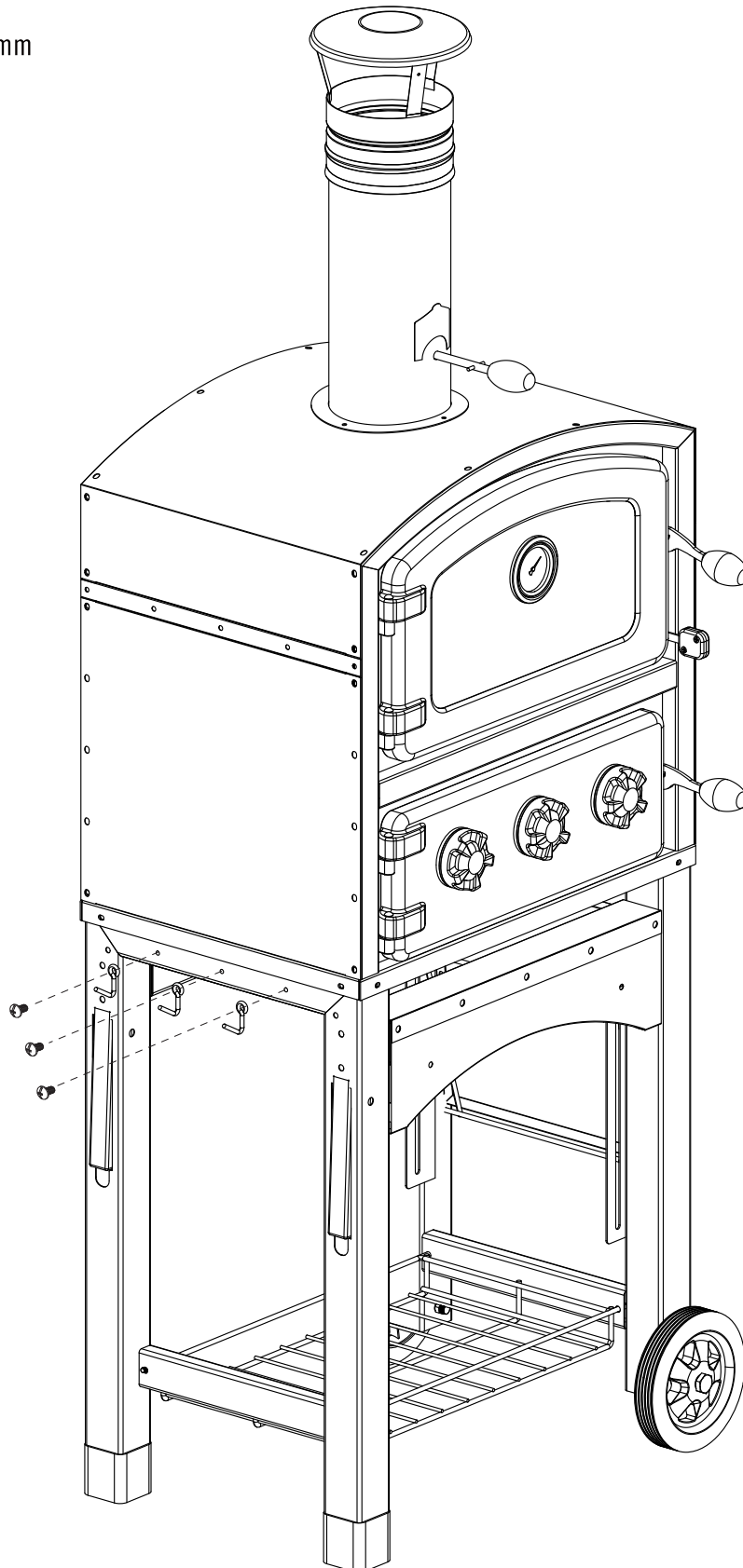
15.



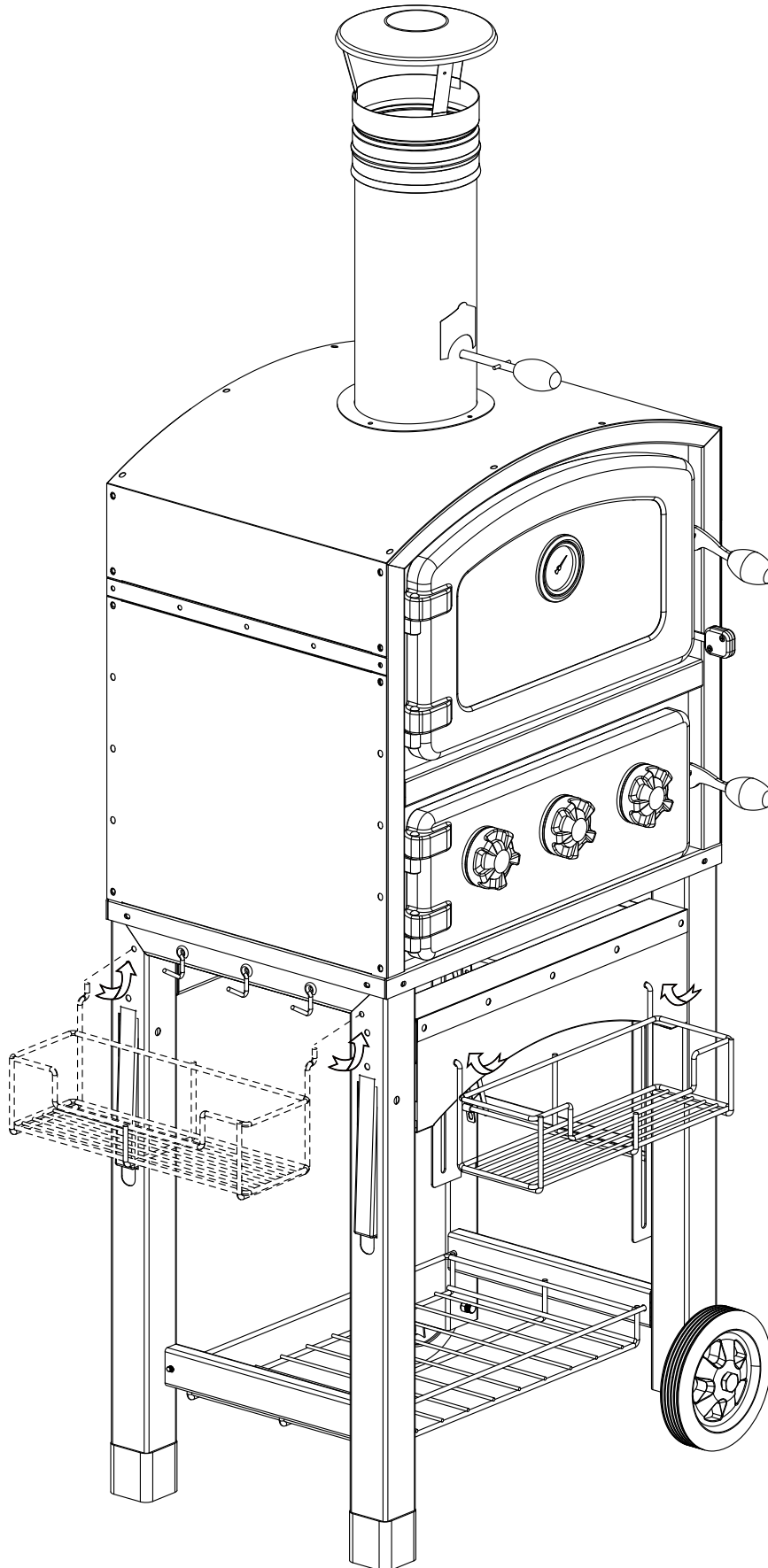
16.



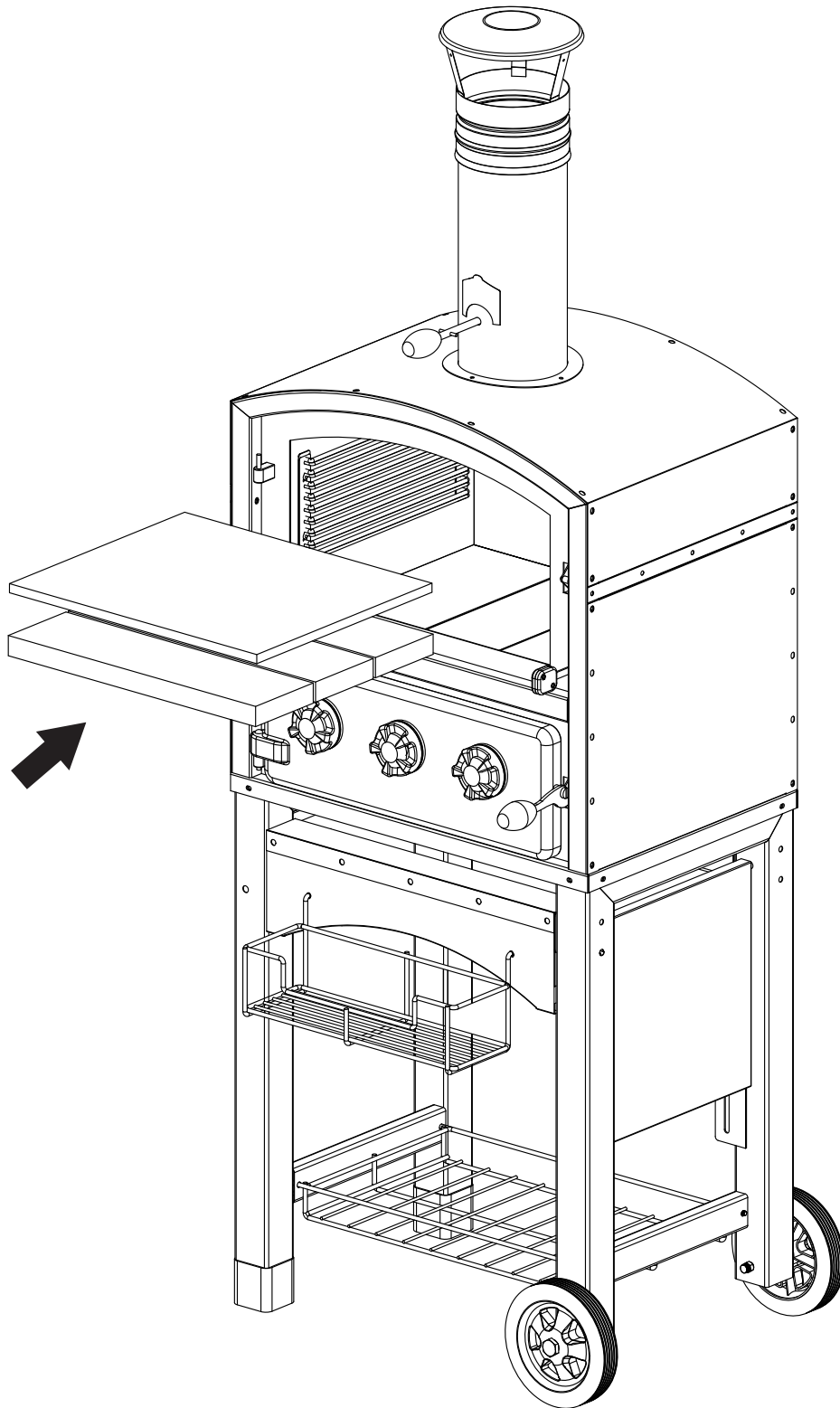
3: M5 X 12 mm



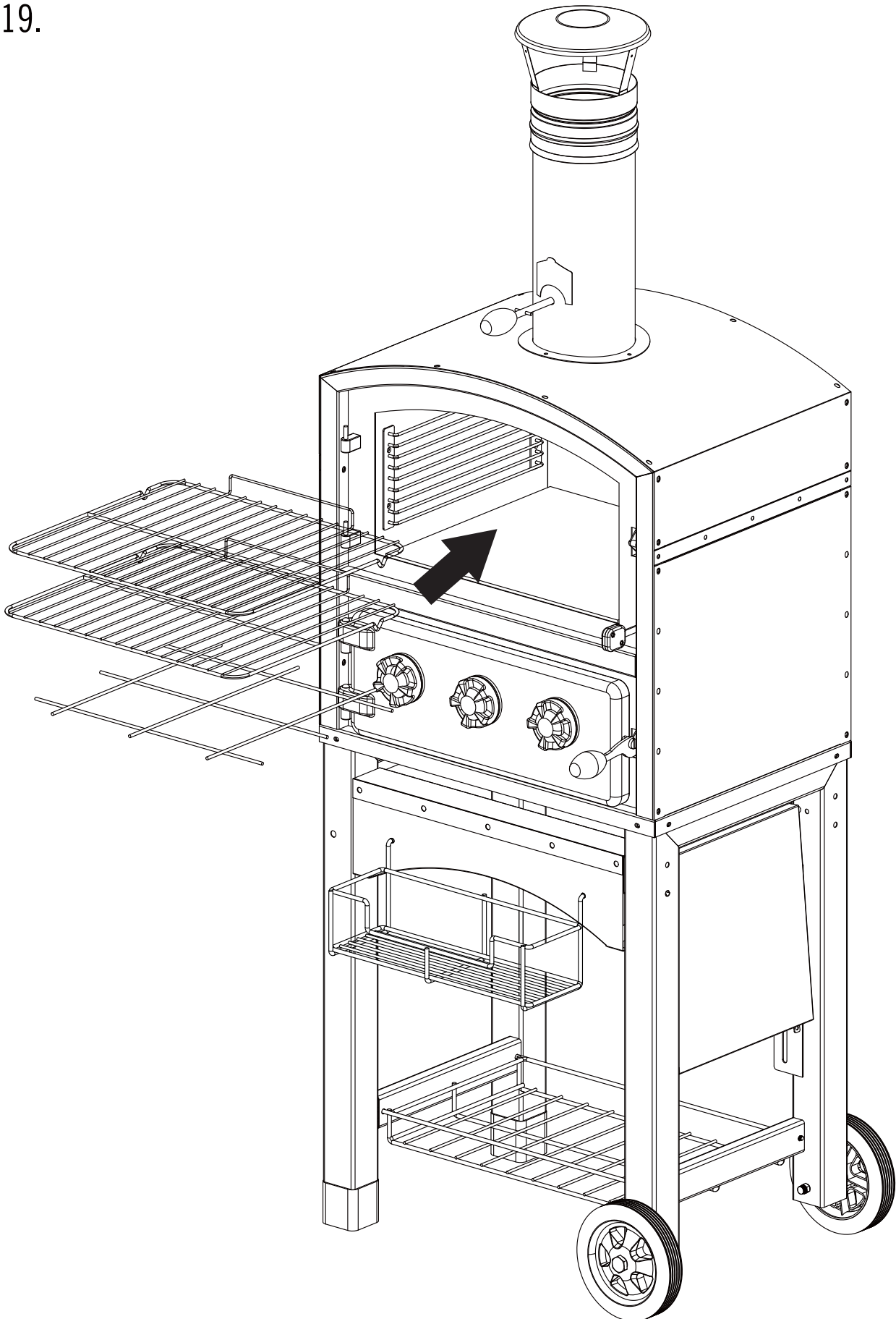
17.



18.

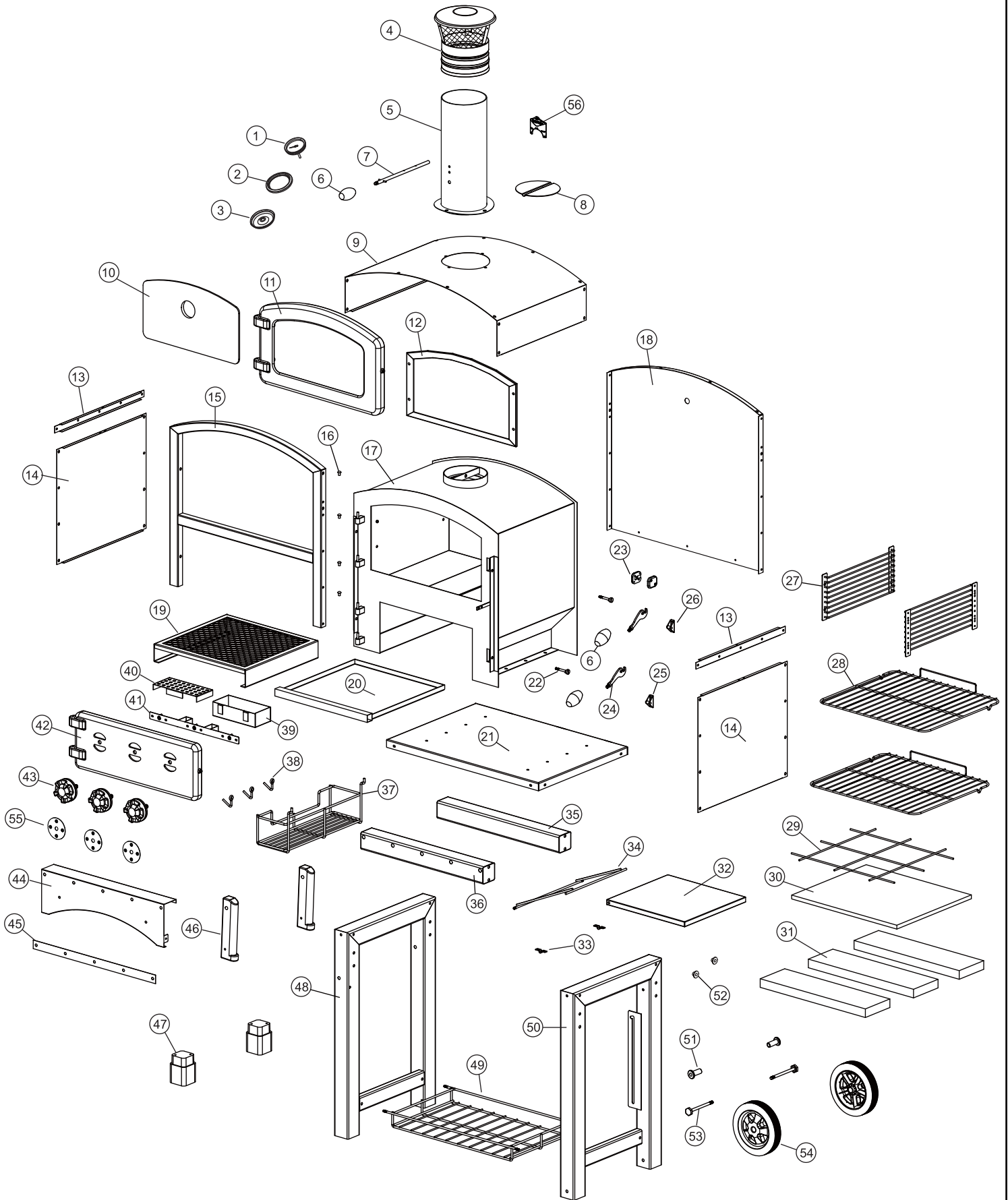


19.



# PZ-5

## Pizza and Smoker Oven



# PZ-5

## Pizza and Smoker Oven



PART NUMBER	PART NAME	SUPPLIER CODE	AVAILABLE OR NOT
1	Temp Gauge	PZ120418	
2	Temp Gauge Bezel	LG0812	
3	Temp Gauge Bowl	TG-PZ5	
4	Chimney top	CT-PZ5	
5	Chimney	CY-PZ5	
6	Pizza oven handle	P5676	
7	Chimney adjustment handle	CDH-PZ5	N/A
8	Chimney shutter	CS-PZ5	N/A
9	Pizza oven Top panel	POTP-PZ5	N/A
10	Window glass	GS-PZ5	
11	Pizza oven door (red)	PZ5D-1R	
	Pizza oven door (black)	PZ5D-1B	
12	Window fitting panel	WFP-PZ5	N/A
13	Decoration strip	DS-PZ5	N/A
14	Pizza oven outer side panel	POSP-PZ5	N/A
15	Pizza oven front plate	PSFP-PZ5	N/A
16	Door hinge decoration cap	DHDC-PZ5	N/A
17	Pizza oven frame	POF-PZ5	N/A
18	Pizza oven back plate	POBP-PZ5	N/A
19	Charcoal holder	CH-PZ5	
20	Ash tray	AT-PZ5	
21	Base	BASE-PZ5	N/A
22	Restriction bolt	RB-PZ5	N/A
23	Smoker control handle	SCH-PZ5	
24	Door lever	DL-PZ5	
25	Combustion chamber door door catch	CDC-PZ5	
26	Pizza oven door door catch	PDC-PZ5	
27	Cooking grill holder	CGH-PZ5	
28	Pizza oven cooking grill	POCG-PZ5	
29	Pizza stone wire rack	PSWR-PZ5	
30	Pizza stone	PS-PZ5	
31	Fire brick	FB-PZ5	
32	Drop down side shelves	DDSS-PZ5	
33	Hinge support plate	HSP-PZ5	
34	Side shelf support wire	SSSW-PZ5	
35	Trolley top cross bar (Back)	TTCB-F-PZ5	N/A
36	Trolley top cross bar (Front)	TTCB-B-PZ5	N/A
37	Wire basket	WB-PZ5	
38	Wire hook	WH-PZ5	N/A
39	Smoke box	SB-PZ5	
40	Smoke box cover	SBC-PZ5	
41	Smoke box hook	SBH-PZ5	N/A
42	Combustion chamber door (red)	PZ5D-2R	
	Combustion chamber door (black)	PZ5D-2B	
43	Ventilation Control	BKNB-PZ5	
44	Trolley front decoration panel	TFDP-PZ5	N/A
45	Trolley decoration strip	TDS-PZ5	N/A
46	Trolley handle	TH-PZ5	
47	Plastic insert	PI-PZ5	
48	Trolley left leg	TLL-PZ5	N/A
49	Trolley bottom wire rack	TBWR-PZ5	
50	Trolley right leg	TRL-PZ5	N/A
51	Axle socket	AS-PZ5	
52	Nylon socket	NS-PZ5	
53	Wheel axle	WA-PZ5	
54	Wheel	WH-BT026	
55	Stainless steel backing plate	SSBP-PZ5	
56	Chimney adjustment label	CAL-PZ5	
57	Bolt Pack	BP-PZ5	



# 2 YEAR WARRANTY



YOUR OVEN IS COVERED AGAINST DEFECTS FOR A PERIOD UP TO 2 YEAR FROM DATE OF PURCHASE FOR PARTS LABOUR AND REPAIR.

THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSED BY ABUSE OR NEGLECT.

PLEASE THOROUGHLY READ CONDITIONS OF THE WARRANTY

This warranty is given by

Garth Living Pty Ltd  
45 Yale Drive  
Epping VIC 3076  
AUSTRALIA

Garth Europe B.V.  
Prisma 25, 2495 AS  
Den Haag  
THE NETHERLANDS

Garth USA  
ALFRESCO HOME, LLC  
1000 Armand Hammer Blvd  
Pottstown, PA 19464  
USA

T: +61 3 9408 8933  
E: [info@garth.com.au](mailto:info@garth.com.au)

E: [euwarranty@garth.com.au](mailto:euwarranty@garth.com.au)

E: [info@garth.com.au](mailto:info@garth.com.au)

[www.garthsupport.com](http://www.garthsupport.com)    [www.fornetto.com](http://www.fornetto.com)    [www.facebook.com/FornettoWoodFiredPizzaOven](https://www.facebook.com/FornettoWoodFiredPizzaOven)

This warranty is provided in addition to other rights and remedies you may have under Australian Consumer Law or the relevant Consumer Laws in the country of purchase: You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Any claim under this warranty must be made within 2 years of the date of purchase of the product. Proof of purchase must be presented.

## CONDITIONS OF THE WARRANTY

- The product is warranted for a period of 2 year from date of purchase.
- Proof of purchase must be supplied when applying for warranty.
- The operating manual must be retained in a safe place.
- The appliance must be operated and maintained in accordance with the instructions supplied in the operating manual.
- Any repair does not extend the warranty period.
- Any parts other than original oven parts will void this warranty

## INSTALLATION CONDITIONS

- All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.

# 2 YEAR WARRANTY



## WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service.
- No liability will be accepted for loss or damage during transit.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discoloration caused by heat, abrasive chemical cleaners or chipping of porcelain enamel parts.
- Cleaning and wear and tear - service calls of this nature are chargeable
- Corrosion or damage caused by exposure to the elements such as insects, weather, hail or grease and fat fires.
- Commercial use of this appliance.
- Unauthorized repairs or modifications during the warranty period.
- Glass breakage due to misuse or overheating.

## TECHNICAL ASSISTANCE

If you experience any technical issues with your Fornetto Wood Fired Smoker & Oven, firstly review the operating manual and the troubleshooting sections or go to [www.fornetto.com](http://www.fornetto.com)

FOR WARRANTY CLAIMS OR SPARE PARTS PLEASE GO TO

**[www.garthsupport.com](http://www.garthsupport.com)**

To find your Fornetto Wood Fired Smoker & Oven online go to the warranty section on [www.fornetto.com](http://www.fornetto.com) and select your country or region of purchase and follow the instructions.

## RECORD THE FOLLOWING INFORMATION IMMEDIATELY

Date of purchase .....

Purchased from .....

Location .....

Model name and number .....

Serial number .....

Receipt number .....

Note: the serial number is located on both the outside of the packing carton and on the appliance data plate, either on the side of the Fornetto Wood Fired Smoker & Oven or inside the cabinet door.

ATTACH THE PURCHASE RECEIPT TO THIS WARRANTY SHEET



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