

Fontana Forni MAESTRO-40

Fontana Forni Maestro 40 Outdoor Pizza Oven Instruction Manual

Model: MAESTRO-40

Brand: Fontana Forni

INTRODUCTION

Welcome to the world of authentic Italian pizza making with your new Fontana Forni Maestro 40 Outdoor Pizza Oven. Designed and built in Italy since 1978, this gas-fired oven brings professional-grade performance to your residential outdoor space. Its robust construction and efficient heating capabilities ensure perfect pizzas every time.

Key Features:

- **100% Italian Craftsmanship:** Designed and built in Italy, ensuring quality and authenticity.
- **Rapid Heating:** Reaches 750°F (399°C) within 30 minutes and safely up to 900°F (482°C).
- **Optimal Stone Temperature:** Quick rebound time for consistent Neapolitan-style pizza baking.
- **Durable Construction:** Features a solid welded bent-steel dome, engineered for all weather conditions.
- **Safe Exterior:** Rock wool insulation keeps the exterior safe to touch during operation.
- **Fuel Type:** Operates on Liquefied Petroleum Gas (LPG).



Figure 1: The Fontana Forni Maestro 40 Outdoor Pizza Oven.

IMPORTANT SAFETY INFORMATION

WARNING: For outdoor use only. Do not operate this appliance indoors or in an enclosed area. Failure to follow these instructions could result in fire, explosion, or carbon monoxide poisoning, which could cause property damage, personal injury, or death.

- Always read and understand the entire manual before assembling, operating, or servicing this oven.
- Keep the oven area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- Maintain proper clearance from combustible construction: minimum 1 inch from the oven to flammable materials.
- Ensure adequate ventilation during operation.
- Do not leave the oven unattended while in use.
- Keep children and pets away from the hot oven.
- Use heat-resistant gloves when handling hot surfaces or tools.
- Always connect the oven to the gas supply according to local codes and manufacturer instructions.

SETUP AND ASSEMBLY

Unpacking:

Carefully remove all packaging materials from the oven. Inspect the oven for any damage that may have occurred during shipping. If any damage is found, do not assemble or operate the oven and contact customer support immediately.

Placement:

The Maestro 40 oven is designed for outdoor use only. Place the oven on a stable, non-combustible surface, such as a sturdy outdoor table or countertop. Ensure there is sufficient clearance from walls, fences, and other combustible materials. Refer to the safety section for specific clearance requirements.



Figure 2: Proper outdoor placement of the Maestro 40 oven.

Fuel Connection:

The Maestro 40 operates on Liquefied Petroleum Gas (LPG). Connect the gas regulator hose to a standard LPG tank following the instructions provided with your gas tank and regulator. Ensure all connections are tight and check for leaks using a soapy water solution before lighting the oven.

OPERATING INSTRUCTIONS

Lighting the Oven:

1. Ensure the gas tank valve is fully open.
2. Turn the control knob on the oven to the 'High' position.
3. Press and hold the ignition button (if applicable) or use a long-stem lighter to ignite the burner.
4. Once ignited, hold the knob for a few seconds before releasing. If the flame extinguishes, repeat the process.

Preheating:

Allow the oven to preheat for approximately 20-30 minutes. The built-in thermometer on the oven's exterior will indicate the internal air temperature. For optimal pizza baking, aim for an air temperature between 750°F and 800°F (399°C - 427°C). The internal cooking stone temperature should be around 730°F to 740°F (388°C - 393°C) for a 2 to 2.5-minute pizza.

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Video 1: Demonstrating ideal oven temperature for pizza baking.

Cooking Pizza:

Once the oven reaches the desired temperature, use a pizza peel to launch your pizza onto the hot cooking stone. Rotate the pizza periodically using a turning peel to ensure even cooking and a perfectly crispy crust. Cooking times for Neapolitan-style pizzas are typically 60-90 seconds.

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Video 2: A demonstration of cooking pizza in the Maestro 40 oven.

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Video 3: Another example of pizza preparation and cooking with the Maestro 40.

Shutting Down:

When finished cooking, turn the control knob to the 'Off' position and close the gas tank valve. Allow the oven to cool completely before cleaning or moving.

CARE AND MAINTENANCE

Cleaning the Cooking Stone:

After the oven has cooled, use a brass brush to scrape off any food residue from the cooking stone. Do not use water or cleaning agents on the stone, as it is porous and can absorb liquids, leading to cracking. Any dark spots on the stone will burn off during the next use.

Exterior Cleaning:

Wipe down the stainless steel and painted exterior surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that could scratch the finish.

Storage:

Store the oven in a dry, protected area when not in use, especially during prolonged periods of inactivity or adverse weather conditions. Consider using a weather-resistant cover to protect it from the elements.

Efficient Performance

Complete encapsulation of the cooking chamber with both ceramic and rock wool insulation allow for incredibly high heat on the interior while the exterior remains safe to touch.

Optimized stone thickness & insulation ensure quick temperature heat up and rebound times

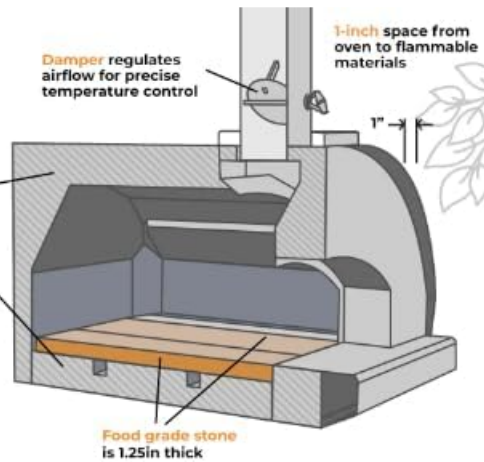
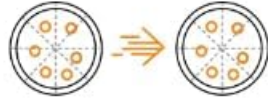


Figure 3: The Maestro 40 features rock wool insulation for efficient heat retention and a safe-to-touch exterior.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven not lighting	No gas flow; Clogged burner; Faulty igniter	Check gas tank and connections; Clean burner ports; Contact support for igniter replacement.
Low flame or inconsistent heat	Low gas pressure; Clogged burner; Regulator issue	Ensure gas tank is full; Clean burner; Check regulator for damage or blockages.
Pizza burning on top/bottom	Oven too hot; Uneven heat distribution; Pizza left too long	Reduce flame; Rotate pizza more frequently; Adjust cooking time.

SPECIFICATIONS

Feature	Detail
Brand	Fontana Forni
Model	MAESTRO-40
Item Weight	90 pounds (approx. 40.8 kg)
Product Dimensions (L x W x H)	22 x 22 x 23 inches (approx. 55.9 x 55.9 x 58.4 cm)
Fuel Type	Liquefied Petroleum Gas (LPG)
Oven Cooking Mode	Conduction
Max Temperature	Up to 900°F (482°C)
Finish Type	Brushed
Origin	Made in Italy

Note: Dimensions and weight are approximate and may vary slightly.

WARRANTY AND SUPPORT

Warranty Information:

The Fontana Forni Maestro 40 Outdoor Pizza Oven comes with a **Two-year Warranty** on the overall product and a **Four-year Warranty** on the oven dome, covering manufacturing defects under normal residential use. Please retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, troubleshooting, or warranty inquiries, please contact Fontana Forni customer support. Visit the official Fontana Forni website for the most up-to-date contact information and additional resources.

You can also visit the [Fontana Forni Store on Amazon](#) for more product details and support.