

FORNO VENETZIA

Ignite Your Culinary Passions



(Oven and oven tools not included)

Braccio del Forno
(Arm of the Oven)

Owner's Manual and User's Guide



Thank-you for purchasing your Forno Venetzia Braccio del Forno.

We are confident you will find the Braccio del Forno will elevate and expand what you can do with your Forno Venetzia oven and lead to more culinary adventures for you and your guests.

Broiling, grilling and baking will never be the same!

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IMPORTANT!

SAFETY WARNINGS!

Please read the entire Owner's Manual before attempting to assemble and use your Braccio del Forno (Arm).

ALWAYS USE CAUTION WHEN COOKING IN YOUR OVEN AND USING YOUR BRACCIO DEL FORNO. THIS ACCESSORY CAN BECOME VERY HOT.

SAVE THESE INSTRUCTIONS

THIS COOKING ARM IS DESIGNED FOR USE WITH FORNO VENETZIA TORINO AND BELLAGIO MODELS ONLY AND IS FOR OUTDOOR USE ONLY.

AVOID GREASY AND OVERLY FATTY FOODS AS THESE CAN IGNITE AND CAUSE GREASE FIRES.

DO NOT REMOVE OR DETACH THE BRACCIO DEL FORNO FROM THE OVEN WHILE THE OVEN AND ARM ARE HOT. WAIT UNTIL THE FIRE HAS EXTINGUISHED AND BOTH THE OVEN AND ARM ARE COOL.

Ensure the oven and the Braccio del Forno are flat and level to avoid the Arm moving by itself. If the oven and/or the Arm are not level the Arm maybe prone to drifting.

Never leave the Arm and oven unattended during use.

When cooking dishes that may contain or involve grease or oils, use caution to avoid any spillage that could be ignited by the fire.

TIPS AND SUGGESTIONS

Remove any protective laser film and all packaging materials before use.

Thoroughly clean the grill and baking sheet/drip tray before your first use and after every use.

Take care to avoid the wooden handle getting wet as this can loosen the grip of the wooden handle on the Stainless steel Arm.

Always store your Braccio del Forno (Arm) indoors when not in use. Leaving your Arm outdoors for extended periods of time or during inclement weather will void the warranty.

To clean the grill and baking sheet of your Braccio del Forno, a grill or BBQ brush can be used as well as a slightly abrasive detergent or pad with warm soapy water. Rinse thoroughly with clean warm water and dry well.

To clean the Arm support beams use a clean cloth and warm soapy water with a mild detergent and dry well. Avoid water getting into the connections of each section of the Arm.

To clean the wooden handle, wipe using a damp cloth.

Some parts of your Braccio del Forno may experience some discoloration from the high temperatures. This is considered normal and does not affect the performance of the Arm.

USING YOUR FORNO VENETZIA BRACCIO del FORNO (ARM)

With the removable grill, and baking sheet, your Braccio del Forno can be used for broiling, grilling or for baking depending on how the fire and embers are arranged.

For the best results, always ensure your oven is preheated with a well established fire burning and a good bed of embers.



Grilling

Typically grilling is achieved with the heat source being directly below the food being grilled. To achieve this, once your oven has been preheated and there is a well established fire with a good bed of embers, move the embers evenly across the oven floor, similar to how charcoal would be arranged in a charcoal BBQ. There should be no live flames, just the glowing embers of your hardwood fire.

Grilling can be done with the baking sheet acting as a drip tray to catch all the juices and fat drippings. Particularly if you want to use these drippings to add to a gravy later or for basting.

Alternatively, the baking sheet/drip tray can be removed and have the food on the grill directly over the embers and coals of your fire. Ensure there is a sufficient bed of embers for the drippings to fall on to. This not only improves the flavor and performance, but helps minimize the amount of drippings that will come in contact with the bricks and help keep the floor of your oven clean.

Broiling

Broiling is achieved when the heat source is above the food and tends to use higher temperatures. To achieve this, once your oven has been preheated and there is a well established fire with a good bed of embers, keep the fire on the left side of the oven. Additionally there should be live flames partially curling up and over part of the inner dome. This generates convection cooking and directs the heat flow up the left side of the oven, over the top of the inner dome and down toward the food on the Arm.

Broiling can be done with the baking sheet separately or together with the grill, depending on the dish. For meats or other dishes that may require the grill, continue to use the baking sheet as a drip tray to catch any juices and drippings. As the fire and embers are primarily on the left side of the oven there is nothing covering the bricks. This will help keep the bricks and the hearth of your oven clean and ready for the next course without having to burn away any remnants on the bricks in between dishes.

Broil/Grill Convection

A combination of grilling and broiling can be achieved by maintaining a fire with a live flame on the left side of the oven while at the same time, spreading enough embers across the oven floor. This provides a heat source both below the food as well as coming down from the top of the oven. Additionally this also generates convection cooking so that your dish is surrounded by heat which is constantly being circulated around the oven.



Baking

Baking is achieved once the oven has been preheated and the fire has had a chance to die down with little or no flame. Baking is typically done at lower temperatures and is done with the residual heat that is stored in the oven and the brick hearth along with the heat from the embers. Depending on what is being baked, small additional pieces of hardwood can be added from time to time to maintain a supply of embers. Large flames should be avoided.

Remove the grill and just use the baking sheet. Ideal for Bruschetta and Hors d'oeuvres.

Managing the Temperature

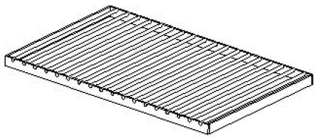
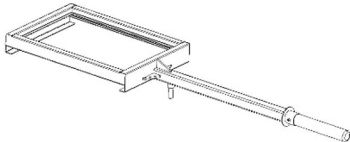
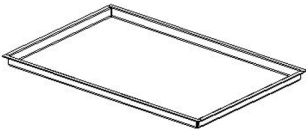
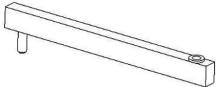
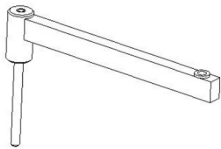
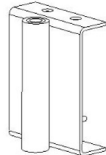
The size and type of fire will have the largest effect on the temperature, just as with cooking any other dish in your Forno Venetia. However additional temperature control can be achieved by where the grill and baking sheet are positioned in the oven. How close to the fire and toward the back of the oven will tend to be hotter areas. Similarly the front of the oven will tend to be cooler. Your Braccio del Forno makes positioning easy without having to put on heavy oven gloves and reaching into a hot oven. This allows you to maneuver your food around both the inside of the oven as well as bring it out to check and turn as required. Monitor your food regularly to observe how fast it is cooking and where. Lower temperatures will be found closer to the opening of the oven while hotter temperatures may be on either side of the oven, as well as at the back of the oven, depending on the size of the fire and live flame.



BRACCIO DEL FORNO ASSEMBLY GUIDE FVABraccio-10

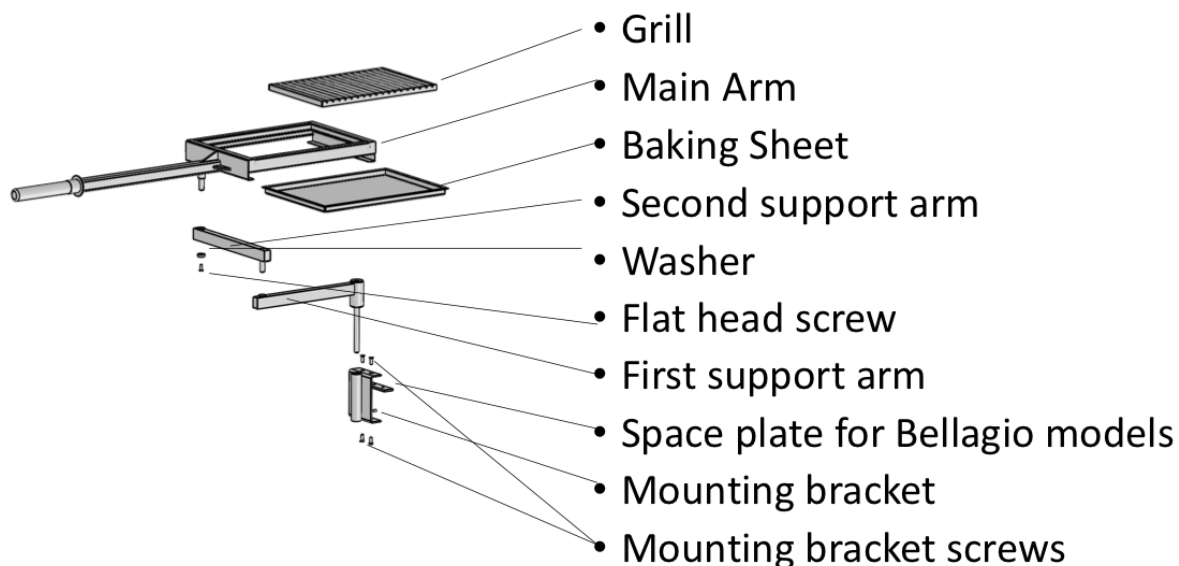
1. Carefully unpack your FVABraccio-10 and all other contents found inside the box taking care not to scratch the various parts. Do not dispose of the polystyrene as you will need this during assembly to avoid scratching the oven and parts.
2. Next, ensure you have all the necessary parts and components.
3. You will require a Philips screw driver.



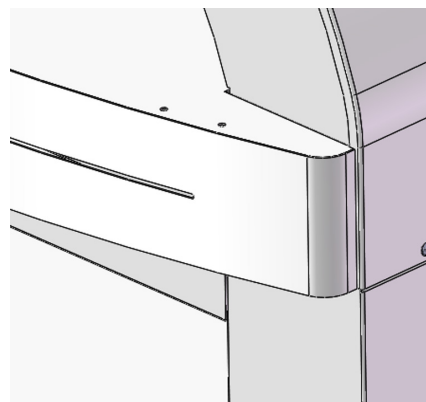
Item	Name	Size (cm)	Material	Image	Quantity
1	Grill	36.8 x 24.8 x 15	Stainless Steel		1
2	Main Arm	106.4 x 28.7 x 10.2	Stainless Steel		1
3	Baking Sheet	40.2 x 29 x 14	Stainless Steel		1
4	Second Support Arm	33 x 63 x 20	Stainless Steel		1
5	Washer	D20 x 6	Stainless Steel		1
6	Flat Head Philips Screw	M5*15	Stainless Steel		1
7	First Support Arm	34.6 x 17.5 x 35	Stainless Steel		1
8	Space Plate for Bellagio Models	10 x 2.8 x 5	Stainless Steel		1
9	Mounting Bracket	12.7 x 10 x 58.5	Stainless Steel		1
10	Torino Mounting Bracket Flat Head Screws	M6*15	Stainless Steel		4
11	Bellagio Mounting Bracket Flat Head Screws	M5*15	Stainless Steel		4



Forno Venetzia FVABraccio-10 Hardware List



1. Locate the threaded screw holes on the front ledge of your Torino or Bellagio oven. There are two on the top and two underneath.



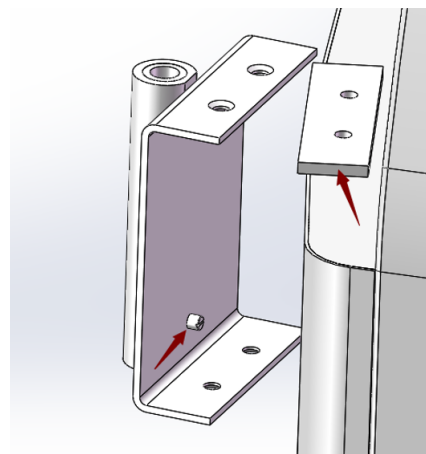
2. For all Torino models, position the Mounting bracket on the front ledge and align the screw holes on the mounting bracket to the threaded screw holes in the front ledge.

NOTE The set screw on the mounting bracket should be on the bottom.

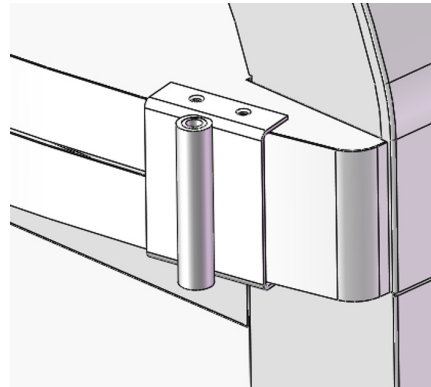
NOTE If you have the Torino model, do not insert the space plate.

- 2.1 *NOTE*** For all **Bellagio Models** the Mounting Bracket Space Plate should be inserted between the top of the mounting bracket and the top of the front ledge as shown.

Next insert the first support arm into the mounting bracket **before** attaching the mounting bracket to the oven.

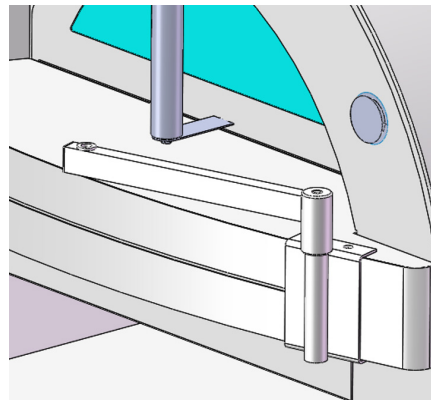
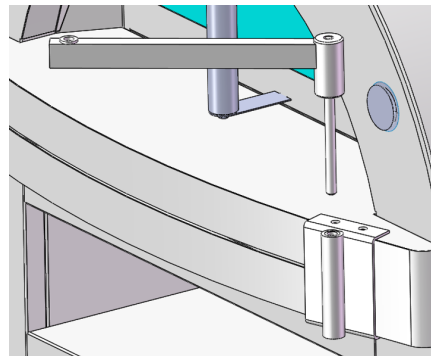


3. Secure the Mounting bracket to the front ledge using the 4 flat head Philips screws. 2 on the top of the mounting bracket and 2 underneath.



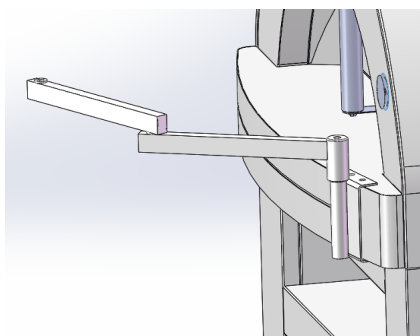
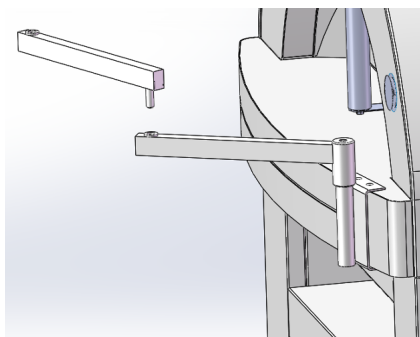
4.1 Torino Mounting: Insert the first support arm into the mounting bracket

4.2 Bellagio Mounting: Skip to step 5

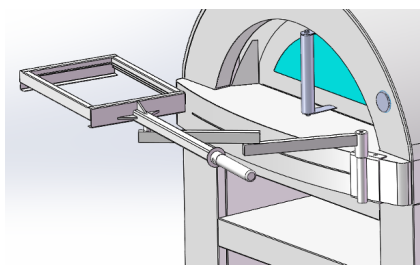
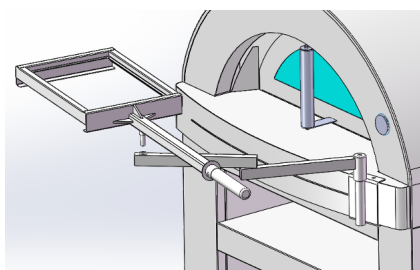




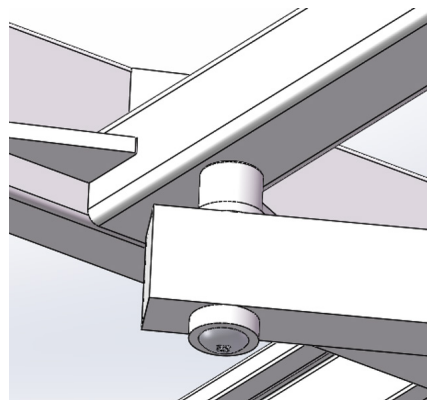
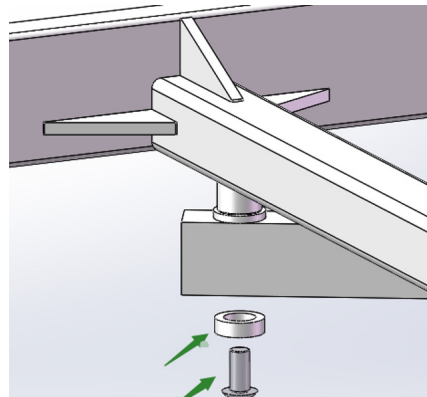
5. Insert the Second Support Arm into the First Support Arm as shown.



6. Insert the Main Arm into the Second Support Arm as shown.

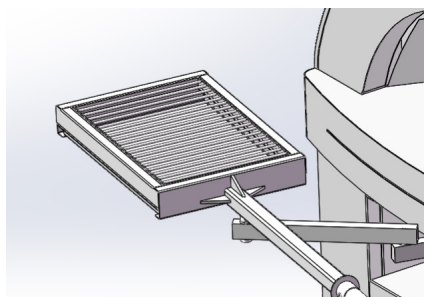
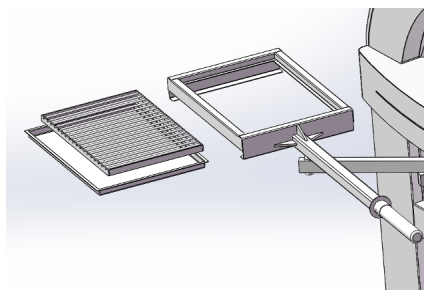


7. Install Spacer and 1 M5 x15 flat head Philips screw to fix the stopper at the bottom of the rotary shaft



8. Insert the baking shelf into the Main Arm by sliding it onto the slots on the bottom.

9. Place the Gill on top of the recessed frame.



10. Assembly is complete.



FORNO VENETZIA



www.fornovenetzia.com

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