



ROSSOFUOCO[®]

Forni a legna & Barbecues

Why should you choose a wood oven by



DIRECT COOKING OVENS:

PIÚ TRECENTO – NONNA LUISA AND CAMPAGNOLO.

For who loves the traditional baking,  produces direct cooking ovens; handy ovens with the inner vault made of stainless steel and the bottom of cooking chamber composed of refractory bricks.

Our ovens are lightweight, durable and made of high quality materials 100% Made in Italy. Our work is focused on details in order to make your outdoor cooking activities always cheerful, carefree and safe.

Given the small sizes of the ovens they can be placed anywhere in the garden, on the terrace as well as on the veranda. Thanks to the wheels and the handle of the cart you can move the oven without problems. In addition you can put a practical work supporting plane upon the handle that you can use as you prefer.

MODELS		
PIÚ TRECENTO	NONNA LUISA	CAMPAGNOLO
		
Inner size of cooking chamber: 80 (W) x 90 (D) cm	Inner size of cooking chamber: 80 (W) x 60 (D) cm	Inner size of cooking chamber: 60 (W) x 50 (D) cm
Nr. Of Pizza: 5/6	Nr. Of Pizza: 3/4	Nr. Of Pizza: 1/2
GAS version available	GAS version available	-

The differences between the 3 models are only the dimensions. The technical features are the same for each models.

These technical features which distinguish our direct cooking ovens are:

1. EXIT OF THE SMOKES:

The exit of the smoke of our direct cooking ovens is OUT of the cooking chamber and in the frontal part of it. In this way the heat does not go out immediately so the ovens stay warm longer.



2. REFRACTORY BRICKS RAISED:

Our refractory bricks are not in direct contact with the base of the oven but they are a little bit raised. In this way the bricks are more stable and there is a layer of air serving as insulation – then the bricks stay warm longer.



3. INSULATION:

We use a thick layer of insulation all around the oven in addition to the layer of air. The cooking chamber of our ovens are made of stainless steel.



Nonna Luisa and **Più Trecento** are available GAS fueled too. The wood version is yet ready for the application of the gas burner in a second moment. In the same way if you buy a **Nonna Luisa** or **Più Trecento** GAS fueled, in a second moment you can transform them in a wood oven simply removing the GAS burner with the stainless steel bricks and adding the refractory bricks with the wood support (code: FDGASKBM).

Gas Burner:



Stainless steel brick:



Flame Trap:



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Direct cooking oven: BENNI

If you are looking for an oven with big dimensions but also with low price BENNI is your oven!



- Cooking chamber: 80 (W) x 60 (D) cm – nr. Pizzas 3/4
- Wood fueled;
- Exit of the smoke: in the central part of the cooking chamber and with a valve in the chimney to regulate the “draft”;
- Insulation: all around and below the oven;
- Stainless steel cooking chamber – frontal part painted with black paint resistant to high temperature.

Direct cooking oven: MINO

The direct cooking oven easy to take with you wherever you want!



- Cooking chamber: 60 (W) x 40 (D) cm – nr. Pizza 1;
- Wood fueled;
- Exit of the smoke: in the central part of the cooking chamber and with a valve in the chimney to regulate the “draft”;
- Refractory surface;
- Insulation: all around and below the oven;
- Stainless steel cooking chamber – frontal part painted with black paint resistant to high temperature.



In addition to take MINO wherever you want with all the cooking accessories Rossofuoco introduces you VIAVAI – the practical travel kit to move your oven. It becomes a little but complete cooking area.

Kitchen cart with extension

Rossofuoco presents the kitchen cart with the extension where it is possible to cook whatever you want and you can lay on it your oven to have a complete cooking area.

The kitchen cart has the stainless steel base with wheels and handles to move it easily.




INDIRECT COOKING OVENS (DUAL CHAMBER OVEN):

This category of ovens is the most sold in the Italian market. The main characteristic of these products is the separation of the combustion chamber from cooking chamber: thanks to an innovative heating system it is possible to avoid the contact of ash and smoke with the dishes, and reach, at the same time, high temperatures. Versatile and easy to use allows to cook any type of food, including pizza.

For this category of ovens you have the indoor and outdoor version – if you add roof and cart at the dual chamber oven you have the outdoor version of it.



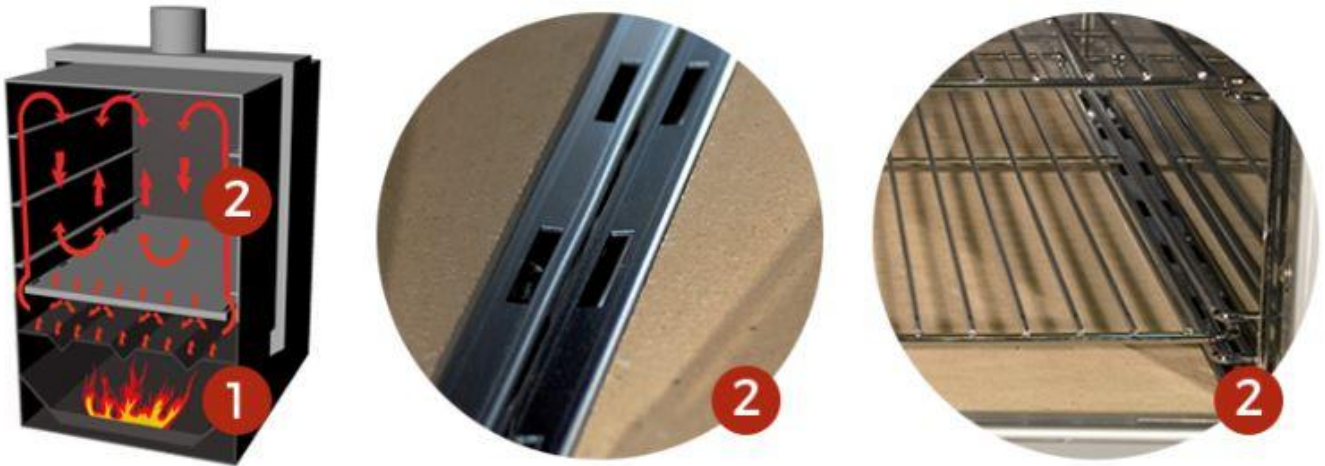
All models of  **ROSSOFUOCO®** Forni a legna & Barbecue dual chamber ovens have the main technical features, the differences between them are the aesthetic features.

The technical features which distinguish our indirect cooking ovens are:



- The oven can be dismantled and mounted in place to overcome any obstacle and to allow structural inspections;
- An easy replacement of the components – once the oven is built in the wall, you do not have to remove the oven no more because any maintenance work is executed from the inner of the cooking chamber or from the instruments console;
- Thanks to rock and glass wool all around the ovens they are perfectly insulated.

To obtain extraordinary baking quality the **ROSSOFUOCO®** Forni a legna & Barbecues dual chamber ovens are built with an exclusive system of inner distribution of heat. Homogeneous temperature thanks to “convection” heating and not to “irradiation” heating: **ROSSOFUOCO®** Forni a legna & Barbecues ovens deliver perfectly cooked food even while using all five levels at the same time. Our design prevents flames from ever coming into contact with the oven walls thereby avoiding uneven heat distribution. Heating in the ovens begins when the radiant panel that is placed between the combustion and the cooking chamber starts to be heated (1). The heated air then begins to pass through the slits in the lower wall of the combustion chamber (2). Lastly, the heat is spread out evenly, reaching every cooking chamber; this process allows for baking without the need for switching on the ventilation system (2).



Our baking chamber is self cleaning and square, rather than vaulted, giving more cooking space for perfect simultaneous cooking on all five levels. Our baking chamber is made out of stainless steel and it is more strong, without the risk of being deformed by high levels of heat. No weldings inside the baking chamber and between baking and combustion chambers to avoid that the heat changes the chambers due to different dilatations of different materials.



The separated system of baking and combustion chambers avoid the contact among the foods and the smoke. You do not need familiarity to regulate the quantity of wood to obtain the right temperature which can be reach and keep adding wood in a second moment.



The intensity of the combustion shall be adjustable or with the **smoke valve** to change the “draught” or with the combustion chamber’s ventilation holes.

The **steam valve** adjusts the humidity in the baking chamber and the ventilation further improve the inner

distribution of the heat. Smoke and Steam valves are in the frontal part of the oven, very handy to use. Rossofuoco ovens can reach the temperature of use in 30/40 minutes with ¾ kgs of small wood. It keeps the temperature constant for more than 2 hours after the end of combustion.



Handles “anti-burns”:

ergonomic “cool-grip” handles to avoid burns and provides an easy front clamping system.



Anti-tilting grids:

two or three grids depending on the models that can be placed on one of the five levels with double racks, so totally secure.



Stainless steel hinges:

they are not fixed to the front but to the frame of the oven. This means that it forms a single piece with the chamber itself.

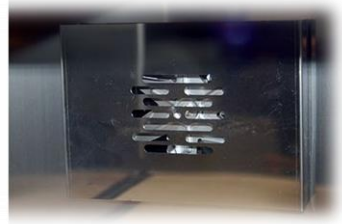


A safer 12-volt electrical system:

The electrical connection to the house electric current with the 12-volt converter allows to use the internal lighting of the oven and its ventilation in complete safety thanks to the converter transformers as standard equipment. Two low-voltage lamps are set at the higher corners of the baking chamber, in this way the light reaches each level of the chamber.

Also the ventilation fan is standard equipment with inner recirculation that takes the air from the central part of the oven and pushing it to the sides.

With our “natural convection” heating system, the use of the ventilation fan is not required.



5 Years Warranty:

Five-years warranty on combustion and baking chambers. Only those who are sure of its own product can provide so much. This certainty comes from a production that follows the stricter standards in order to give enough security to the customers with the availability of spare parts for a long time.

To get this,  **ROSSOFUOCO®** Forni a legna & Barbecues makes use of skilled professionals for planning and design and expert technicians for the constructions of its wood ovens.





's range includes different models of indirect cooking ovens and the majority of them have nr. 3 depths for the cooking chamber: 65cm – 80cm and 100cm. These models are: **Steel – Fiamma – Effe – Rame – Red** and **Eco**;

The model **Sedicinoni** has a cooking chamber of 73 (W) x 63 (D) cm (horizontal layout of the cooking chamber);

The model **Quattrostagioni** has a cooking chamber of 48 (W) x 75 (D) cm (bifrontal oven);

The models **Garden** and **Garden Plus** have nr. 2 depths for the cooking chamber: 80 cm and 100 cm (they are indirect cooking ovens for outdoor only – with incorporated cart);

The model **Garden Color indoor version** has nr. 2 depths for the cooking chamber: 65 cm and 80 cm;

The models **Garden Color outdoor version** and **Raggio** have only nr. 1 depth for the cooking chamber: 80 cm;

The model **Eco50** has the cooking chamber 50 cm deep.

- Until 1500 combinations of customization -

wide range of products with different features until 1500 different combinations for outdoor and built-in products.

There are lots of reasons to have a Rossofuoco wood oven, we list just a few:

- To take “Pizzeria” at home: pizza, any kind of bread but also meat, vegetables, pasta and dessert can be cooked with extraordinary results of fragrance and taste.
 - Very high temperatures ensure an excellent and healthy quality of cooking.
 - To cook outdoor.
 - For a better foods taste.
 - To have the chance to cook at the same time different foods and big quantity of them.
 - To support the energy saving – you only need $\frac{3}{4}$ kgs of wood.
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Indirect cooking oven RAGGIO:

The new Rossofuoco's indirect cooking oven RAGGIO has a rounded profile and a little frontal shelf included.



TO SUM UP

ROSSOFUOCO indirect wood burning ovens

Here you are some important features of Rossofuoco ovens which are easily comparable with other similar products.

Our products are reliable thanks to top-quality components 100% “Made in Italy”. Rossofuoco has a wide range and attention to details.

The strength of Rossofuoco ovens are:

- Smoke and steam valves - with the first one you can optimize the combustion, with the second one you can regulate the humidity in the cooking chamber according to the customer’s taste and the recipe;
- An easy replacement of the components – once the oven is built in the wall, you do not have to remove the oven no more because any maintenance work is executed from the inner of the cooking chamber or from the instruments console;
- You have high-performance with low-consumption – with 3 or 4 kg of virgin wood it is reached a optimal temperature and it does not take much to maintain it;
- Homogeneous temperature thanks to “convection” heating and not to “irradiation” heating: the flame is not in direct contact with the cooking chamber that otherwise it would burn a lot the lower part or the walls of the cooking chamber. Actually the flame heats the radian panel located between the cooking chamber and the combustion/flame chamber. In this place the air heats up and starts its natural circulation movements by “convection” and it filters through a series of slits located around the base of the cooking chamber. In this way, the hot air reaches uniformly any levels of the cooking chamber and so you can cook even without fan;
- Cleaning our ovens is very easy since the grills and the supports are totally removable with a simple gesture. They have not spring that lose its functionality after the heating of the oven.
- The cooking and the combustion/fire chamber are not welded among them to avoid that the dilations of the different materials can alter the chambers;
- The cooking chamber made of stainless steel, without polluting and unaesthetic welds, strong and non-deformable to thermal shocks;
- Rossofuoco oven is completely dismountable to overcome any obstacles and you can reassemble it on the spot or for a structural inspection;
- The stainless steel hinges are not fixed on the front of the oven but on its body part. This system allows to optimize the closure of the oven even during strong dilations;
- Handles that avoid burns with an easy front clamping system. You simply have to push until to get a perfect closure;
- 2 light bulbs allow to see on any levels the phase of cooking;
- Rossofuoco ovens have 5 levels to cook, 3 “ant-tilting” grills, pans, poker, oven mitt and pan holder;
- Rossofuoco cooking and combustion/fire chamber are under 5 years warranty;
- Guarantee assistance by Rossofuoco after-sales.