

FONTANA
OVENS



WHY FONTANA?

Fontana knows you don't have to compromise between quality food and quality time. You can have the luxury of authentic tastes and textures and time spent with the people you cherish. If you think you should have it all, choose Fontana.

For over 40 years our master craftsmen have constructed Fontana ovens from the finest materials including solid metals and natural rock-spun insulation.

Other brands use spot-welding and synthetic insulation, reducing their ovens' durability and heat efficiency.

Fontana ovens use a traditional vault shape, double forced ventilation system, three-surface refraction and innovative "total-fire" structure to produce uniform heat distribution.

Fontana ovens are unique in their ability to achieve brick-oven temperatures in a short amount of time.

Our pizza ovens heat up in 15 minutes while your dough is rising to perfection.

Our larger ovens heat up in 45 minutes.

Fontana ovens are not only time-efficient, but also fuel-efficient: they use one-fifth of the fuel that other ovens use.



ACCESSORIES

At Fontana, we offer a line of accessories for making pizza, bread and cooking. We also offer cutlery and implements for cleaning, care and maintenance. See our complete line at www.fontanaovens.com

PIZZA



CUTLERY



BREAD



COOKING



CLEANING



PROTECTION



FOR MORE PLEASE VISIT WWW.FONTANAOVENS.COM

GUSTO

The original portable wood-burning oven, introduced nearly 40 years ago by the Fontana family. Today, it remains our best-selling oven combining beautiful Italian design with versatility and functionality. Use it to prepare brick-oven pizza, bread, roasts, chicken, vegetables and more! With the Gusto — if you can imagine it, you can cook it to perfection.

HEAVY-DUTY 3MM STAINLESS STEEL AND CAST-IRON CONSTRUCTION.

EASY SETUP! GO FROM DELIVERY TO DELICIOUS IN JUST MINUTES.

FULLY INSULATED WITH 12CM NATURAL ROCK-SPUN INSULATION.

THE GUSTO IS COMPLETELY PORTABLE.

CONSUMES FIVE TIMES LESS WOOD THAN A TRADITIONAL BRICK OVEN.

HEATS UP IN 45 MINUTES AND STAYS HOT FOR ONE AND A HALF HOURS.

COMES WITH THREE RACKS, AN INTERIOR LIGHT AND CONVECTION FAN.



Oven

Gusto 100X65
Gusto 100
Gusto 80X65

Interior Dimensions

D 36", W 24", H 18"
D 36", W 20", H 18"
D 30", W 24", H 18"

Exterior Dimensions

D 56", W 51", H 64"
D 56", W 47", H 64"
D 48", W 51", H 64"

Gusto 80X54
Gusto 80
Gusto 57

D 30", W 20", H 18"
D 30", W 16", H 16"
D 22", W 16", H 16"

D 48", W 47", H 64"
D 48", W 40", H 63"
D 40", W 40", H 63"

Rosso

DIVINO

Centuries of wood oven-making tradition packaged in a contemporary design. Divino is a family of modern ovens with clean lines capable of delivering the superior results you expect from Fontana. This oven contains the same robust combustion chamber as the Gusto, which means you enjoy the highest cooking efficiency of any oven on the market. Plus, the Divino features the same commitment to quality craftsmanship so you can be confident that your oven will perform flawlessly — and look good — for years.

The Divino is available in two distinct models: the Divino Standard, the perfect blend of technical tradition and contemporary aesthetic; the Divino Copper, which adds old-world charm to this modern classic.

THE VAULTED COMBUSTION CHAMBER DELIVERS BRICK-OVEN RESULTS.

HEAVY-DUTY 3MM STAINLESS STEEL AND CAST-IRON CONSTRUCTION.

FULLY INSULATED WITH 12CM NATURAL ROCK-SPUN INSULATION.

EASY SETUP! GO FROM DELIVERY TO DELICIOUS IN JUST MINUTES.

THE DIVINO IS COMPLETELY PORTABLE.

CONSUMES FIVE TIMES LESS WOOD THAN A TRADITIONAL BRICK OVEN.

HEATS IN 45 MINUTES AND STAYS HOT FOR ONE AND A HALF HOURS.

INCLUDES THREE RACKS, AN INTERIOR LIGHT AND A CONVECTION FAN.



Divino Standard



Divino Copper

Oven
Divino

Interior Dimensions
D 30", W 16", H 16"

Exterior Dimensions
D 48", W 38", H 65"

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FORNO TOSCANO

There's something magical about pizza cooked to perfection on the wood-fired stone of a traditional Italian oven — the crispy crust, the melted mozzarella, the simmering sauce. Now, with the Forno Toscano series from Fontana, modern versions of the traditional brick oven, you can create this magic right in your backyard. These ovens are designed from the ground up to cook perfect, Italian-style pizza. Choose from a red, black or stainless steel finish to compliment your existing outdoor decor.

HEAVY-DUTY 3MM STAINLESS STEEL AND SOLID-WELD DOME.

EASY SETUP! GO FROM DELIVERY TO DELICIOUS IN JUST MINUTES.

FULLY INSULATED WITH 12CM NATURAL ROCK-SPUN INSULATION.

COMPLETELY PORTABLE.

CONSUMES LESS WOOD THAN A TRADITIONAL BRICK OVEN.

HEATS UP IN 15 MINUTES AND COOKS EVENLY AND QUICKLY EVERY TIME.

COOK DIRECTLY ON THE HEATING STONE FOR OLD-WORLD RESULTS.

SOLID-WELD DOME REINFORCED WITH COR-TEN® STEEL.



Margherita



Mangiafuoco



Marinara

Oven
Margherita
Mangiafuoco
Marinara

Interior Dimensions
D 24", W 24", H 14"
D 24", W 32", H 14"
D 32", W 32", H 16"

Exterior Dimensions
D 34", W 31", H 77"
D 34", W 39", H 77"
D 42", W 39", H 77"

Sizes and colors available in all three models.

PIZZA E CUCINA

A pizza oven that's more than an oven. The Pizza e Cucina is the newest and most innovative addition to our line of wood-fired ovens and grills. This incredible unit acts as the ultimate outdoor cooking experience, transforming quickly and easily from pizza oven to cast-iron grill to smoker to plancha (flattop metal grill) to wok, all by swapping removable accessories. And because we make every Pizza e Cucina with the same commitment to quality craftsmanship as our other Fontana products, you can rest assured that your multi-function oven will deliver superior results for years to come. The Pizza e Cucina comes in a single and double version.

COMBUSTION CHAMBER HEATS UPPER AREA QUICKLY AND EFFICIENTLY.

INCLUDES: PIZZA STONE, CAST-IRON GRILL, GRIDDLES AND WOK

HEAVY-DUTY STAINLESS STEEL AND CAST-IRON CONSTRUCTION.

EASY SETUP! GO FROM DELIVERY TO DELICIOUS IN JUST MINUTES.

THE PIZZA E CUCINA IS COMPLETELY PORTABLE.

HEATS IN 10 TO 15 MINUTES. START COOKING AND EATING IN LESS TIME.

MADE ENTIRELY IN ITALY USING THE FINEST, MOST DURABLE MATERIALS.



GRIDDLE/WOK

PIZZA OVEN

GRILL/SMOKER

Oven

Pizza e Cucina Single
Pizza e Cucina Double

Interior Dimensions

D 30", W 16", H 16"
D 30", W 16", H 16"

Exterior Dimensions

D 48", W 38", H 65"
D 48", W 38", H 65"

INC



Inc Q



Inc

If you want the best features of the Gusto, but you value permanence over portability, then you'll love the Inc built-in wood-burning oven. As the centerpiece of your patio or backyard kitchen, the Inc will wow your dinner guests with its beauty and the bounty of culinary delights, from brick-oven pizza and bread to roasted meats and vegetables, you can prepare in its wood-fired cooking chamber.

The Inc has tapered top corners to give the installed oven a relaxed, casual appearance. The Inc Q has 90-degree top corners for a more contemporary, appearance. A full range of sizes allows you to find the perfect fit for your cooking needs and style.

HEAVY-DUTY 3MM STAINLESS STEEL AND CAST-IRON CONSTRUCTION.

STRONG, BOLD LINES HELP THE INC ANCHOR ANY DESIGN AESTHETIC.

FULLY INSULATED WITH 12CM NATURAL ROCK-SPUN INSULATION.

FULL SPECS AND SCHEMATICS AVAILABLE FOR SPEEDY INSTALLATION.

CONSUMES FIVE TIMES LESS WOOD THAN A TRADITIONAL BRICK OVEN.

HEATS UP IN 45 MINUTES AND STAYS HOT FOR ONE AND A HALF HOURS.

COMES WITH THREE RACKS, AN INTERIOR LIGHT AND CONVECTION FAN.

Oven

Inc 100Q
Inc 80x54Q
Inc 80Q
Inc 57Q

Interior Dimensions

D 36", W 20", H 18"
D 30", W 16", H 16"
D 30", W 20", H 18"
D 22", W 16", H 16"

Exterior Dimensions

D 46", W 33", H 36"
D 37", W 34", H 36"
D 37", W 30", H 35"
D 29", W 30", H 35"

Oven

Inc 100V
Inc 80x54V
Inc 80V
Inc 57V

Interior Dimensions

D 36", W 20", H 18"
D 30", W 20", H 18"
D 30", W 16", H 16"
D 22", W 16", H 16"

Exterior Dimensions

D 46", W 33", H 36"
D 37", W 34", H 36"
D 37", W 30", H 35"
D 29", W 30", H 35"