















FONTANA FORNI

Product Catalog - 2026





Why Choose Fontana Forni?

Our experience
Made in Italy since 1978, Fontana is where tradition and innovation come together. The Fontana family created the first indirect combustion wood-fired oven, and more than 50 years later, every oven is still built from start to finish in Italy by master craftsmen who take pride in making the best ovens in the world.

Premium materials
Fontana ovens are built so precisely that they need only a 1-inch clearance from combustible materials, meaning you can safely place them closer to outdoor structures without worry. No other oven on the market can make that claim. This unmatched performance comes from using thicker, higher-grade stainless steel, natural rock-spun and ceramic insulation, and corrosion-resistant powder-coated metal. Together, these materials deliver exceptional heat retention, safety, and long-term durability that cheaper, thinner, and synthetic alternatives can't match.

Built to last
Fontana Forni uses continuous solid-weld construction for its domes, never spot welds or screws like many other ovens that can peel, split, or fail under intense heat. When you're cooking at 900 degrees, this makes all the difference. Solid welding creates a single, seamless structure that won't warp, separate, or burn through, even after years of use. It's one of the main reasons so many original Fontana ovens are still performing today just like they did the day they were made

Quick heat up time
Fontana ovens heat up fast and hold that heat where it matters most in the stone. Our stones are 1.25 inches thick, about twice as thick as most entry-level ovens that use 0.6-inch stones. That extra mass keeps the surface hot and consistent, so every pizza cooks evenly.

With entry-level ovens, the first pizza often cooks too fast and the next comes out pale because the thin stone loses heat. Fontana's 1.25-inch stone holds consistent heat, giving you the same crisp crust and perfectly cooked center every time.

Versatility in cooking
Cook pizza at 800 degrees, sear a steak at 700, roast salmon at 550, or caramelize vegetables at 450—all in the same oven. A Fontana oven is incredibly versatile, giving you the freedom to cook anything you would indoors, only better. It's also the perfect second oven, keeping the heat and smells of bacon, fish, or roasts outside, and freeing up space in your kitchen during the holidays. Once you start using it, you'll find yourself cooking everything in it, not just pizza.











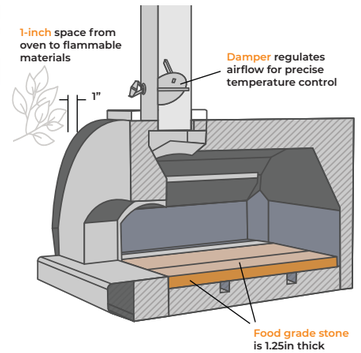
The first of its kind

When the Fontana family produced its indirect combustion, metal, wood-fired oven in Italy in 1978, it was a true first.

Today Fontana Forni is widely recognized as a leading manufacturer of portable metal ovens. We now offer a wide range of ovens for commercial and residential use. Fontana ovens are still 100% made in Italy by master craftsmen with painstaking attention to detail.

Simply put, these are the highest quality, most durable ovens on the market.





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



Oven Comparison









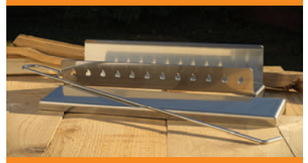

	Margherita	Mangiafuoco	Marinara	Maestro 60	Napoli Hybrid	Volta 70	Firenze Hybrid	Volta 90	Roma Hybrid
Size	Medium	Large	Extra Large	Small	Medium	Medium	Large	Large	Extra Large
Countertop Weight (lbs)	187 (w/cart 242)	250 (w/cart 298)	331 (w/cart 385)	120	220 (w/cart 264)	238	264 (w/cart 310)	287	330 (w/cart 385)
Fuel Type	Wood	Wood	Wood	Propane/Natural Gas	Propane/Natural Gas + Wood	Propane/Natural Gas + Wood	Propane/Natural Gas + Wood	Propane/Natural Gas + Wood	Propane/Natural Gas + Wood
BTUs	N/A	N/A	N/A	29,000 BTUs	54,000 BTUs	**61,500 BTUs**	68,000 BTUs	**72,000 BTUs**	75,000 BTUs
Pizza Size	12" 2 PIZZAS	12" 3 PIZZAS	12" 4 PIZZAS	12" 2 PIZZAS	12" 2 PIZZAS	12" 2 PIZZAS	12" 3 PIZZAS	12" 3 PIZZAS	12" 4 PIZZAS
Cooking Surface Area	24" x 24" = 576 sq. in	32" x 24" = 768 sq. in	32" x 32" = 1,024 sq. in	24" x 16" = 384 sq. in	20" x 24" = 480 sq. in	**480 sq. in**	28" x 24" = 672 sq. in	**672 sq. in**	28" X 32" = 896 sq. in
External Dimensions	31" W x 34" D x 23" H	39" W x 34" D x 23" H	39" W x 42" D x 23" H	29.75" W x 22.25" D x 23" H (40.5" H with chimney)	31" W x 33" D x 24" H (47" H with chimney)	**34.6" W x 28.9" D x 21" H (46.1" H with chimney)**	39" W x 33" D x 26" H (47" H with chimney)	**42.5" W x 28.9" D x 21" H (46.1" H with chimney)**	39" W x 41" D x 26" H (47" H with chimney)
Opening Dimensions	18.5"	21.7"	21.7"	16.5" W	18.5"	**W 17.7" x H 8.1"**	21.7"	**W 20.1" x H 8.1"**	21.7"
Saputo Stone Capability	Yes	Yes	Yes	Yes	Yes	**No**	Yes	**No**	Yes
Color	Gray, Red, Stainless	Gray, Red, Stainless	Gray, Red, Stainless	Dark Gray	Gray, Red, Stainless	Black	Gray, Red, Stainless	Black	Gray, Red, Stainless
Smart Control Module	No	No	No	No	No	**Yes**	No	**Yes**	No
Connectivity	N/A	N/A	N/A	N/A	N/A	**Wi-Fi range: 50–165 ft Bluetooth range: 30–100 ft.**	N/A	**Wi-Fi range: 50–165 ft Bluetooth range: 30–100 ft.**	N/A

For more info. please visit **FontanaOvens.com**





Damper Control



Hybrid Conversion Kit



Natural Gas Conversion Kit



























Fuel Type: Hybrid
Propane, Wood & Natural Gas

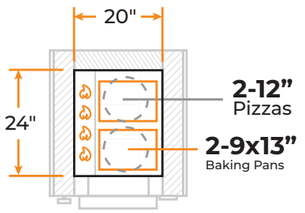
Fontana ovens come fully loaded with a damper, hybrid conversion kit, and natural gas conversion kit.

No hidden extras, unlike competitors who charge hundreds more.

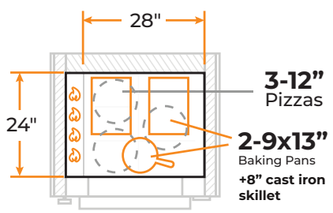
Fuel Type: Wood

Wood-fired ovens cook food quickly but gently, preserving nutrients, and imparts flavor into food like no other cooking fuel

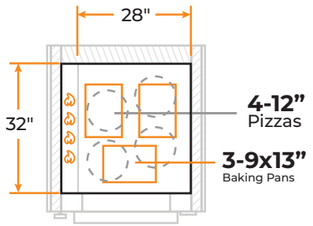
Hybrid/Dual Fuel Line
Cooking Surface Area



NAPOLI Hybrid Oven
480 sq. in Cooking Surface
54,500 BTUs



FIRENZE Hybrid Oven
672 sq. in Cooking Surface
68,000 BTUs

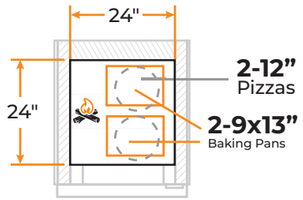


ROMA Hybrid Oven
896 sq. in Cooking Surface
75,000 BTUs

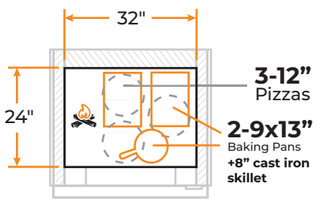
- Heats up to 900°F+ safely, reaching 750°F within 30 mins.
- Solid welded bent-steel dome engineered for all weather, made to last.
- Offer the best of both gas and wood without compromising on fuel efficiency.
- Comes ready to cook with propane but can be converted to natural gas
- Sleek design which gives your outdoor cooking space a clean and stylish look.
- Combine with Portable Cart add-on for easy mobility
- Safe-to-touch exterior when in use.
- Easily control temperature with integrated damper, removable door & precise valve adjustment.

For more info. please visit **FontanaOvens.com**

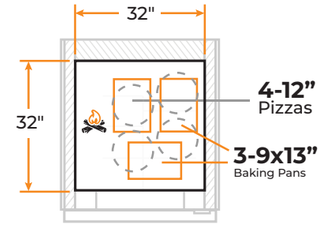
Wood Fired Line
Cooking Surface Area



Margherita Wood Oven
576 sq. in Cooking Surface



Mangiafuoco Wood Oven
768 sq. in Cooking Surface



Marinara Wood Oven
1,024 sq. in Cooking Surface

- Heats up to 900°F+ safely, reaching 750°F within 30 mins.
- Quick rebound time to maintain the ideal stone temperature for Neapolitan pizza
- Solid welded bent-steel dome engineered for all weather, made to endure
- Combine with Portable Cart add-on for easy mobility
- Industry leading 1 inch clearance to combustibles.
- Safe-to-touch exterior when in use.
- Easily control temperature with integrated damper and removable door.

For more info. please visit fontanaovens.com







Unlike our other ovens, you won't lose any cooking space.

Cook with all the tech and precision that comes with the Volta or use our hybrid kit to convert it to a wood-fired oven for a more classic experience.





Tradition Meets Technology
The New Volta Series

With the Volta Series, Fontana brings precision control to authentic Italian cooking. It's not just about convenience. Volta gives you full command of your oven, your food, and your results — all while keeping the timeless performance Fontana is known for.

Smart Control and Precision

Digital Temperature Control: The Volta holds your exact temperature steadily. No guessing, no drifting.

Smart Control Module: The Volta introduces an advanced control module that displays both oven and probe temperatures in real time.

Dual Food Probes: Includes two independent food probes, so you can monitor and control multiple dishes at once — from chicken to pork to burgers.

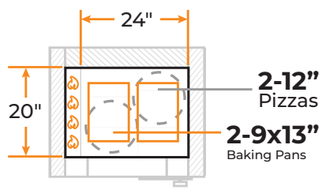
Automatic Alerts: Simply set your desired internal temperature, and the oven alerts you when it's reached.

Full-Access Display: View and control everything directly on the front display,(and our app), from your phone.

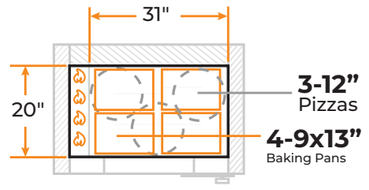
110V-Powered Smart Controls: The standard outlet powers the display and smart gas valve, not the heat itself. Cooking remains gas- or wood-fired, preserving traditional flavor.

Clean Installation Design: Rear access ports allow gas lines to exit through the back or bottom. This keeps installations tidy in a finished outdoor kitchen.

Hybrid/Dual Fuel Line
Cooking Surface Area



Volta 70 Hybrid Oven
480 sq. in Cooking Surface
61,500 BTUs



Volta 90 Hybrid Oven
672 sq. in Cooking Surface
72,000 BTUs

Must-Have Accessories

At Fontana Forni, we offer a robust line of accessories for making pizza, bread, and other recipes. We also offer cutlery and implements for cleaning, care, and maintenance. We strongly urge our customers to consider including an accessory kit, oven cover, and portable desk to enhance their cooking experience.



Professional Line Kit



Standard 5-Piece Kit



Stainless Steel Grill















Saputo Stones
Fontana's Secret to 900-Degree Pizzas Without the Scorched Crust

Once shaped by hand, these Italian volcanic clay stones are air-dried and fired in a wood-fired kiln. This process gives the stones their signature terracotta hue. The outcome is a stone that has exceptional heat retention and moisture absorption. This makes it ideal for cooking a Neapolitan pizza at a high temperature of 850°F+ for 60-90 seconds without burning the base. These stones are a testament to the rich history of pizza making in Naples and are an essential tool for achieving an authentic Neapolitan pizza in your Fontana oven. Fontana Forni has exclusive distribution rights for Saputo Stones in North America.



Portable Desks



Premium Oven Covers









Kiln-Dried Cut Firewood

For more info. please visit **FontanaOvens.com**

Authentic Cooking Experience: Volta stays true to Fontana's legacy with a solid-welded stainless steel dome, cooking directly on the stones for signature heat retention.

Size and Finishes: Available in two sizes, large and extra-large, and three refined color options. Each oven features a powder-coated base, back, and roof for long-lasting durability.

Flexible Placement: The oven can sit directly on a countertop or on a matching Fontana base for a clean, integrated look.

Professional Line Kits: The perfect combination of essential high-end, these tools by GI Metal are thoughtfully bundled to help you get the most out of your oven. Crafted for peak performance, each item ensures precise cooking, seamless pizza transfer, and effortless cleanup. Included: brass-bristle brush, turning peel, pizza peel, ash shovel, and infrared thermometer.

Standard 5-Piece Kits: Includes essential tools for pizza making and oven maintenance: brass-bristle brush, ash shovel, turning peel, pizza peel, and infrared thermometer. Solid, full-length design for larger ovens ensures durability and sturdiness.

Premium Oven Covers: Available in countertop and full length designs—for ovens on carts or desks—they come in either a standard and premium quality for single and dual chamber models. Protects from all climates to ensure longevity.

Carts & Desks: Depending on the available space, you can add a free-standing cart or portable desk for easy mobility. They also offer storage for accessory kits, wood, and more.

Forno Toscano Stainless Steel Grill: This grill can convert your Fontana oven into grill, providing you with two cooking units in one. It can widen the range of dishes you can prepare, from steaks, burgers, ribs, wings, grilled veggies, and more. It easily insert into the oven and maneuver for even cooking. The Italian-made craftsmanship ensures a high-quality level of food.

Kiln Dried Pizza Cut Firewood: This firewood lights easily and burns longer than standard wood, reaching higher temps than most types. The bundle contains enough wood to make 15 pizzas.

For more info. on all of our accessories, please visit **FontanaOvens.com**

FONTANA FORNI

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