



Forno Bravo

Authentic Italian Wood-Fired Ovens

744 Neeson Road, Unit A
Marina, CA 93933
(800) 407-5119
info@fornobravo.com
www.fornobravo.com

Dear Customer:
Please
Read
This
Before
Accepting
Delivery



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Dear Forno Bravo Customer:

Thank you for purchasing a Forno Bravo Product. Please read these instructions carefully on how to take delivery of your new oven or fireplace and properly cure your oven after it is assembled.

Receiving Your Oven or Fireplace

When your shipment arrives at the carrier's destination terminal, the carrier company will call to arrange an appointment for delivery. Please select a time that is convenient for you and that will allow you the time you need to uncrate and inspect the oven while the carrier is still present.

Please note that Forno Bravo cannot be responsible for damage claims found after the carrier has left the site. The carrier will not process a claim for a shipment that has been signed for and accepted as undamaged.

Before the carrier's driver leaves, inspect the shipping crate for any signs of mis-handling or damage. There will be a Shockwatch Indicator label on the crate, where RED Indicates rough handling. If the Shockwatch Indicator is RED, if the Shockwatch Indicator is MISSING, or if there is visible damage to the crate, make a note on the Bill of Lading.

Remove the top panel of the crate using a screwdriver, and check the product for damage. Ensure that there are no visible dents, chips, or cracks on product.

If there is any damage to the product, REJECT the delivery and fill out the Claim Form. Take digital pictures if possible. The enclosed Claim Form must be completed while the carrier is on site so that we can complete an insurance claim for damage. We will ship you a complete replacement product.

Curing Your Oven

It is essential that you properly cure your oven before you start using it. The curing process involves building a series of long and low fires, which bakes out water used in the manufacturing process.

Failure to properly cure your oven can result in significant oven damage and can void your oven warranty.

If you have any questions, you can reach us at the email address and phone number listed above.

Regards,

Forno Bravo, LLC



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Curing Your Oven

Before you begin using your Forno Bravo oven for cooking, it is essential that you properly cure your oven by building a series of low and then increasingly larger fires. If you build a large fire in your oven right way, you will compromise your oven's longevity and ability to cook well, and will cause serious damage, including cracking.

After you have installed your oven, there is a great deal of water in the mortar, hearth concrete, and the oven components. Simply letting the oven stand for a long period of time does not "cure" the moisture out of these components. Your oven dome contains between 5-15 gallons of water, depending on the oven size, and the curing process slowly bakes this water out of the oven in a safe manner. Note that water boils and turns to steam at 212°F, and that steam will damage your oven.

Before you start the curing process, let the completed oven sit for one week. Then, start a series of low and growing fires. You can either use the door thermometer that is included with your oven and an optional Digital Infrared Thermometer to check the oven temperature.

Day 1. Maintain a fire temperature of 300°F throughout the day and as long as possible into the evening.

Day 2. Repeat at 350°F.

Important Note. While it is difficult to maintain consistent, low temperature fires, it is critical for proper curing that you do not go above these temperatures during the first two days.

Day 3. Repeat at 400°F.

Day 4. Repeat at 450°F.

Day 5. Repeat at 500°F.

Close the oven door every evening to preserve dryness and heat.

Important Notes

Use solid wood fuels only.

DO NOT use charcoal, pressure treated lumber, chipped wood products, sappy wood such as pine, laminated wood or any material other than dry medium or hard firewood.

Do not use products not specified for use with this oven.

DO NOT USE liquid fuel (firelighter fluid, gasoline, lantern oil, kerosene or similar liquids) to start or maintain a fire.

Never use water to lower temperature inside the oven, or to extinguish the fire.

Also, using a space heater can help, but only so far. It is not an alternative to fire curing.