Fornetto®
Razzo
Multi-Function
Smoker Oven

At Garth, we believe that life is best enjoyed with great food and surrounded by family and friends.

Great food starts with the freshest of ingredients, quality equipment and simple techniques.

Our ongoing commitment to designing and manufacturing quality products for families across the globe is why the Garth family are delighted to introduce the newest addition to our Fornetto range – the Fornetto Razzo.

Using time honoured techniques, the Fornetto Razzo lets you create tantalising smoked foods, succulent roasts and other baked dishes – all in your own backyard.

With the Fornetto range, great food just got a whole lot better.

Gavin Hill
Chief Executive Officer
Garth Outdoor Leisure

Fornetto®

**Razzo Multi-Function Smoker Oven**

Proudly invoking strong traditions of craftsmanship and quality, your Fornetto Razzo sits perfectly in your outdoor spaces. Don't let the apparent simplicity fool you – the Fornetto Razzo has been created with the serious home chef in mind.

Generously proportioned, and available in two convenient sizes, the Fornetto Razzo allows for a variety of foods to be cooked together.

With the flexibility of stackable baskets, grill trays and our hanging hooks tucked conveniently within the hood, you can cook everything from freshly caught fish, to a whole turkey or that venison haunch you've always dreamt about. Perfect results can be achieved.

Add in an additional oven section to cater for larger groups, or remove the oven sections and easily transform your Fornetto Razzo into a traditional charcoal style barbecue.

Choose from our signature Empire Red or Midnight Black gloss enamel finishes and you are set to impress. Paired with the Fornetto range of cookware and accessories and you are ready for grand entertaining.

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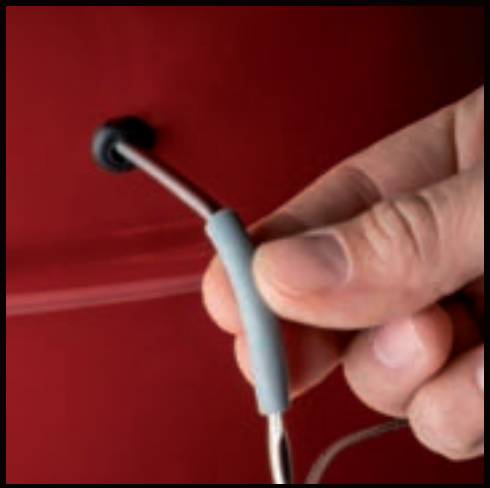
**Razzo Multi-Function Smoker Oven**

# Key Features



## HANGING HOOKS

Tucked into the domed hood, these stainless steel hooks are ideal for hanging meats, whole fish or fillets, cheese, sausages and other foods.

## THERMOMETER HOLES

Located near the access doors, these small holes allow digital thermometers to be inserted into different sections of your Fornetto Razzo's oven chambers without letting heat or flavours escape.

## FLEXIBILITY

Smoke, roast, steam or barbecue. Add or remove sections to quickly transform into a larger capacity smoker or a convenient charcoal brazier.

## ENAMELLED STEEL

Enamelled steel exterior helps retain valuable heat and enable airflow within the fire chamber.

## EASY GRIP HANDLE

A generously curved handle that is designed for use with our barbecue gloves. Just in case, there is a phenolic grip to protect your hands.

## STABILITY

Stylish right down to the ground – the tripod feet provide stability while allowing air to freely circulate around the bottom vents.

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# Key Features

## EASY GRIP HANDLES

Large handles allow each section to be lifted in and out of position easily and safely.

## PHENOLIC DIALS

Fornetto's signature phenolic dials allow air into the fire chamber while the dial on the hood draws the heat and flavoured smoke upward and through the oven chamber.

## SECURE STACKING

Each module fits easily together and is locked securely into place with strong clips.

## 304 STAINLESS STEEL

High quality, culinary grade, 304 stainless steel is used for all baskets, grills and hooks.

## ACCESS DOOR

See inside the oven chamber or access the fire basket and water bowl without lifting the Razzo units apart. Like all Fornetto ovens and smokers, our phenolic handles protect your fingers from hot surfaces beneath.

## THERMOMETER

Calibrated in both Fahrenheit and Celsius for quick and easy monitoring.

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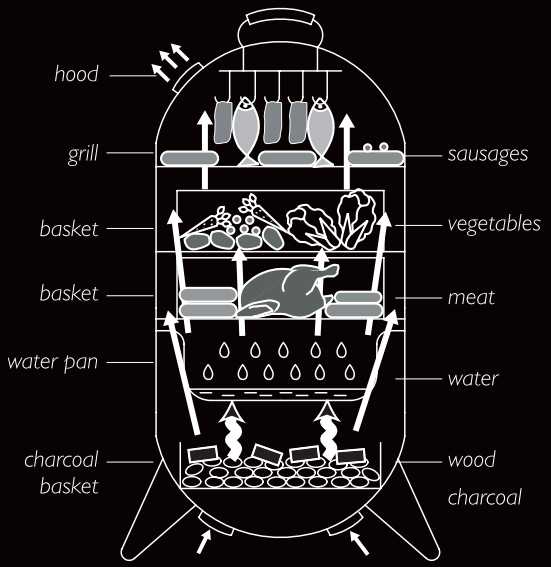
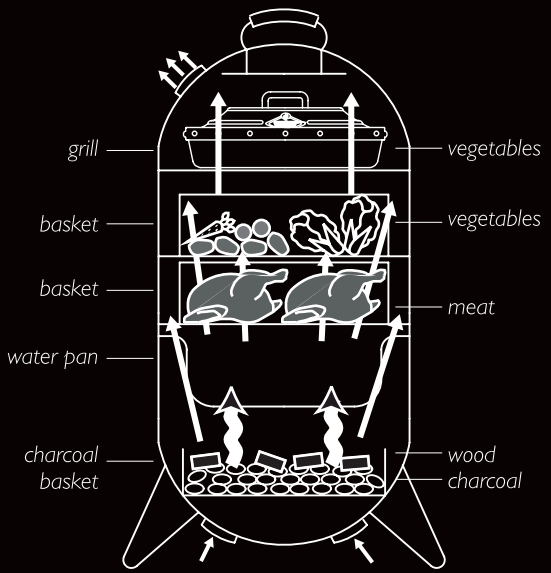
# The Fornetto Razzo offers greater flexibility




## **COOKING** *OPTION 1*

### SMOKING

Fill the water bowl, add your favourite aromatic Fornetto Smoking Chips.
Cook low and slow.

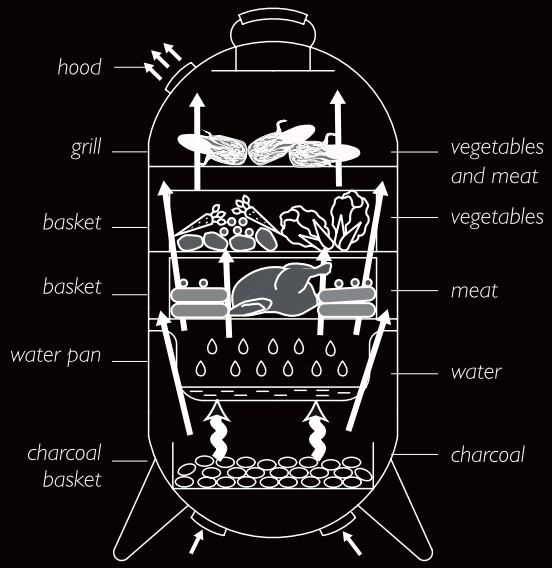



## **COOKING** *OPTION 3*

### ROASTING

Remove the water from the pan and gently roast meats using indirect cooking methods of traditional charcoal barbecuing.

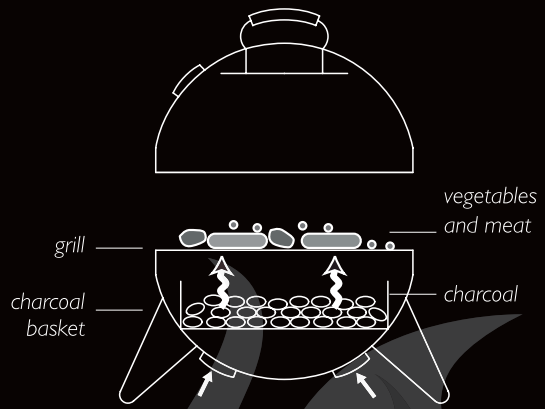
through different traditional cooking methods




## COOKING *OPTION 2*

### BASKET COOKING

Place a variety of foods in the baskets and set above the water pan. Juices and liquids from the food are caught in the water bath. Flavoured steam enhances your food giving a richer taste.




## COOKING *OPTION 4*

### GRILLING

Position the grill rack directly above the coals for traditional charcoal-style barbecue.

# Accessories

**ADDITIONAL OVEN CHAMBER** *FNR22S or FNR18S*

Increase the oven capacity in your Fornetto Razzo easily with an additional oven section. Ideal for large joints of meat or when entertaining all the family and friends.

Available in both 18 or 22 inch diameter (45 or 56 cm) in Empire Red or Midnight Black gloss enamel finish.

**LEATHER GLOVES** *PZ5-GL1*

Made from heat-resistant, double insulated leather, the Fornetto Gloves offer unmatched protection and versatility when using your Fornetto oven.

Cow hide creates a barrier, so that high heat won't penetrate into the mitt's cotton lining.

The extra-long cuffs also protect the forearm.

**ALL WEATHER PROTECTIVE COVERS**

*FNR18F-C suits 18" smoker*

*FNR22F-C suits 22" smoker*

Tailored to fit, our weather proof covers are available as an optional accessory.

What are you **cooking**
dinner in tonight?

Fornetto

# Make a Statement with Fornetto Stoneware

Creating great tasting dishes in your Razzo is easy with Fornetto's unique range of stoneware and signature Cordastone Pizza stones.

Our cookware range has been designed especially to complement the Fornetto range of wood fired ovens and smokers, and may even be used in traditional gas and electric ovens

Fornetto stoneware can withstand temperatures as high as 500°C / 930°F and retains heat so that food stays hotter on the table for longer.

Fornetto cookware is also highly resistant to thermal shock so you can take the dishes directly from the freezer to the hot oven.

Finished in a glossy Empire red glaze Fornetto cookware makes a bold statement at the table, whether indoors or out.

To view our complete range of accessories visit **www.fornetto.com**.

Range availability may vary between countries.

Fornetto cookware is dishwasher, freezer and microwave safe. Never use abrasive cleaning products or scouring pads.

*The Fornetto cookware range includes:*

*DUTCH OVEN / STEW POT*

*DEEP PIZZA PAN / PIE DISH*

*GARLIC ROASTER / TORTILLA WARMER*

*ROUND BREAD CLOCHE*

*LARGE PIZZA / BAKING STONE*

## DUTCH OVEN / STEW POT *CE-5*

Duplicating the benefits of baking in a brick oven, your Fornetto Dutch Oven will satisfy the biggest crowd with a generous 3.5 litre or 3.69 quarts capacity.

Specifically designed to enhance slow-cooking techniques with even heat distribution and by locking in moisture, you will soon be enjoying the delicious results - whether it is tender whole chickens, large cuts of meat such as pork shoulder, or tasty soups and stews - perhaps even your favourite chilli recipe.

| | |
|---|---|
| Diameter: | 270mm / 10.63" |
| Height: | 152 mm / 5.98" (Including the handle ) |
| Volume: | 3.5 lt or 3.69-qt |

## DEEP PIZZA PAN / PIE DISH *CE-6*

Discover the rustic charm of the Fornetto Pie Dish. Manufactured to deliver even baking temperatures across the cooking surface and with a porous surface that absorbs moisture your pies and pizzas will have the perfect crispy crust.

With generous proportions and a wide rim, the Fornetto Pie Dish is ideal for baking deep-dish fruit or savoury pies or delicious deep dish pizza and served directly at the table.

The rich glaze is hand-applied and strong enough to withstand the highest temperatures and the sharpest of utensils - so you don't need to worry about scratching or cracking when slicing your favourite pie.

| | |
|---|---|
| Diameter: | 270mm / 10.63" |
| Height: | 52 mm / 2.04" |

## Make a Statement with Fornetto Stoneware

## GARLIC ROASTER / TORTILLA WARMER *CE-4*

The Fornetto Garlic Roaster is perfect for roasting garlic and ideal for warming your tortillas while you prepare your fillings for delicious fajitas or soft tacos. Ideal for serving straight from the oven to the table, you can even use the Fornetto Roaster/Warmer for serving pancakes or crepes.

Diameter: 237mm / 9.33"
Height: 92 mm / 3.62" (Including the handle)

## ROUND BREAD CLOCHE *CE-1*

The Fornetto bread cloche is designed for baking bread in the oven. To use a bread cloche, bakers preheat it in the oven, lift the lid, place the bread dough on the base, replace the hot lid and bake the dough as they would normally. By baking inside the cloche rather than in the oven itself, the bread cooks differently, developing a crispier, golden crust while providing a chewy, moist interior.

Diameter: 310mm / 12.2"
Height: 185mm / 7.28" (Including the handle)

## LARGE PIZZA / BAKING STONE *CPS-02*

With its porous Cordastone® surface, the Fornetto Pizza Stone draws moisture away from the dough during cooking for perfect crispier crusts. Specially manufactured for even heat distribution across the entire surface, the Fornetto Pizza Stone maintains an even baking temperature.

To get started, bring up the heat in your Fornetto Razzo to 230°C /450° F and allow the Pizza Stone to preheat for 15 minutes.

Diameter: 340mm / 13.38" Ceramic pizza stone

*Availability of the Fornetto may vary between countries or regions. For more information on the Fornetto range of cookware or to contact your nearest distributor go to* - ***www.fornetto.com***

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# Enrich the flavours

**Fornetto Smoking Chips**

A perfect match for a wood-fired pizza or pork ribs is a great bottle of wine. Now, you can enhance the flavour of your food with some of the best wines in the world, using chips of wood from the actual barrels that matured these wines.

For years, wineries in Europe have thrown away beautiful old French or American oak barrels once they're finished storing wines and cognacs.

Oak barrels can be used for up to 100 years, concentrating aromas through the porous wood and the natural flavours of the oak.

Fornetto Smoking Chips are simply chips of wood from oak barrels with no dangerous additives. We have an exclusive, certified process that dries out the chips while locking in the flavours and aromas that have been created during the aging process of the wine.

**There are three types of Fornetto chips**

**Red Wine Barrel:** American and French oak barrels used to mature red wine in the lush grape growing area of Rioja in northern Spain. Perfect to enhance the flavours of any red meats and pork.

**Cognac Barrel:** French oak barrels that mature the perfumed white wine grapes from the Cognac region of France. They're ideal for seafood, vegetables and meat.

**Muscatel Barrel:** American or European oak used to mature the sweet white wine from the Muscat grape grown in north-western Spain. Great for adding a hint of floral sweetness to chicken and to Fornetto desserts such as baked apples.

**Fornetto Smoking Chips - the facts**

**Why Fornetto Smoking Chips are different:**
They're made from high-quality oak barrels directly sourced from European wineries.

**Why this matters:**
It's environmentally friendly and there are no dangerous additives.

**Is that all?** It makes your food taste better, too.

## SMOKING CHIPS

Let the subtle aromas of fine European wines and cognac enhance the flavours of your food.

Available in 400gms / 14.11oz Fornetto Smoking Chips are packed with flavour.

| | |
|---|---|
| **RED WINE SMOKING CHIPS** | *AH-SP-10* |
| **COGNAC SMOKING CHIPS** | *AH-SP-12* |
| **MUSCATEL SMOKING CHIPS** | *AH-SP-14* |

Where are
you **enjoying**
lunch today?

MIDNIGHT BLACK FNR22F-MB

EMPIRE RED FNR22F-ER

EMPIRE RED FNR18F-ER

MIDNIGHT BLACK FNR18F-MB

# Technical Specifications

| FNR22F-ER / FNR22F-MB | HEIGHT | DIAMETER | LITRES |
|---|---|---|---|
| | mm / inches<br>1270 / 49 | mm / inches<br>560 / 22 | L |
| OVEN CHAMBER VOLUME | | 73.85 | |
| GRILL TRAY | | 510 / 20.08 | |
| FOOD BASKET | 120 / 4.72 | 526 / 20.71 | |
| WATER BOWL | 126 / 4.96 | 508 / 20 | 25.53 |
| CHARCOAL BASKET | 128 / 5.04 | 446 / 17.56 | |
| TRIPOD | | 60 / 2.36 | |

| FNR18F-ER / FNR18F-MB | HEIGHT | DIAMETER | LITRES |
|---|---|---|---|
| | mm / inches<br>1170 / 44 | mm / inches<br>455 / 18 | L |
| OVEN CHAMBER VOLUME | | | 40.47 |
| GRILL TRAY | | 395 / 15.55 | |
| FOOD BASKET | 104 / 4.09 | 409 / 16.1 | |
| WATER BOWL | 71 / 2.8 | 349 / 13.74 | 6.79 |
| CHARCOAL BASKET | 128 / 5.04 | 334 / 13.15 | |
| TRIPOD | | 60 / 2.36 | |

| GALLONS | NET WEIGHT | GROSS WEIGHT | STEEL |
|---|---|---|---|
| US / IMP | kg / lb | kg / lb | |
| 19.51 / 16.25 | 34.1 / 75.18 | 37.5 / 82.67 | |
| | | | 4.5 mm 304 Stainless Steel |
| | | | 4.5mm 304 Stainless Steel |
| 6.74 / 5.62 | | | 0.8 mm Enamelled Steel |
| | | | 4mm Enamelled Steel |
| | | | |

| GALLONS | NET WEIGHT | GROSS WEIGHT | STEEL |
|---|---|---|---|
| US / IMP | kg / lb | kg / lb | |
| 10.69 / 8.90 | 24.55 / 54.12 | 26.5 / 58.42 | |
| | | | 4.5 mm 304 Stainless Steel |
| | | | 4.5mm 304 Stainless Steel |
| 1.79 / 1.49 | | | 0.8 mm Enamelled Steel |
| | | | 4mm Enamelled Steel |
| | | | |

## ADDITIONAL OVEN CHAMBER

| | | |
|---|---|---|
| **HEIGHT** mm / inches | 300 / 11.81 | 300 / 11.81 |
| **DIAMETER** mm / inches | 560 / 22 | 560 / 22 |

| | |
|---|---|
| **EMPIRE RED** | **FNR22S-ER** |
| **MIDNIGHT BLACK** | **FNR22S-MB** |

| | | |
|---|---|---|
| **HEIGHT** mm / inches | 249 / 9.8 | 249 / 9.8 |
| **DIAMETER** mm / inches | 455 / 18 | 455 / 18 |

| | |
|---|---|
| **MIDNIGHT BLACK** | **FNR18S-MB** |
| **EMPIRE RED** | **FNR18S-ER** |

## Online Support

Whatever you need – whether it is technical support, suggestions on what to cook, or a sneak peek at any new products in the Fornetto range you will find what you are looking for on the website www.fornetto.com. It's easy to navigate, has loads of helpful information that is easy to understand.

If you can't find what you need – just drop an email to our Customer Support team and they will get back to you with an answer.

## New Products

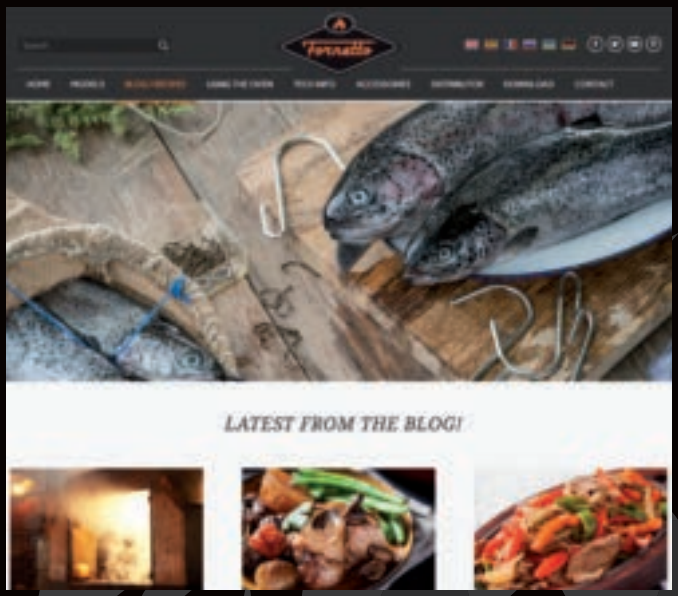
By visiting our website or following us on our Facebook page www.facebook.com/ FornettoWoodFiredOven you can keep up to date on any new products that are in development or about to hit the market. While not all products are available in all countries, many of our items are available to order online – just check with your local stockist or distributor first.

## Current News

For current news, blogs and customer comments – be sure to like us on Facebook www.facebook.com/FornettoWoodFiredOven

## Recipes

Our Fornetto website contains many great recipe ideas that you can easily adapt for cooking in your new Fornetto Razzo.



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