



**TWO IN ONE
WOOD FIRED
SMOKER AND OVEN**

A group of people are dining outdoors at a table. The table is set with wine glasses, plates of food, and a centerpiece of flowers. A woman in the foreground is smiling and looking towards the right. A man in the background is holding a bottle of wine. The scene is set in a garden or patio area with trees and foliage in the background.

FOR MORE THAN 40 YEARS and three generations, Garth has proudly been designing and manufacturing quality products that are sold in countries around the world.

The Garth team is proud to introduce the Fornetto, our versatile two in one wood fired oven and smoker. A traditional appearance coupled with modern ingenuity; the Fornetto is the ultimate social cooking experience.

With simple restaurant-quality techniques, the Fornetto wood fired oven and smoker lets you safely create authentic pizzas and breads, succulent roasted meats and other baked dishes - all in your own backyard or patio.

Using the unique SMOKER SLIDE ventilation system or the removable smoker box, adding a wonderful depth of flavour to your food has never been easier.

At Garth, we believe that life is best enjoyed with great food surrounded by family and friends. With the Fornetto, great food just got a whole lot better.

ENJOY!

Gavin Hill
Chief Executive Officer
Garth Outdoor Leisure

**EASY
ENTERTAINING
OUTDOORS**

With its cast iron doors and solid construction the Fornetto Wood Fired Oven and Smoker invokes an impression of history and strong traditions of quality and craftsmanship.

Don't let the apparent simplicity of the Fornetto's design fool you - our ovens are created with the serious home chef in mind.



HANDY easy to reach condiments shelf



CONVENIENT lift-up side table

COOLTOUCH Phenolic controls never overheat



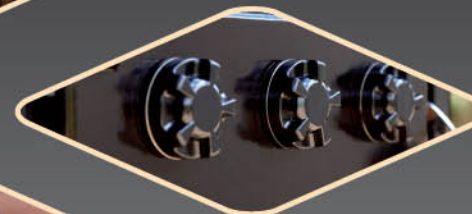
SPACIOUS fire chamber quickly heats the oven



REMOVABLE smoker box



ENERGY EFFICIENT spacious stainless steel oven with ceramic bricks and pizza stone for maximum heat retention



ADJUSTABLE ventilation controls

Convenient and safe OUTDOOR heater

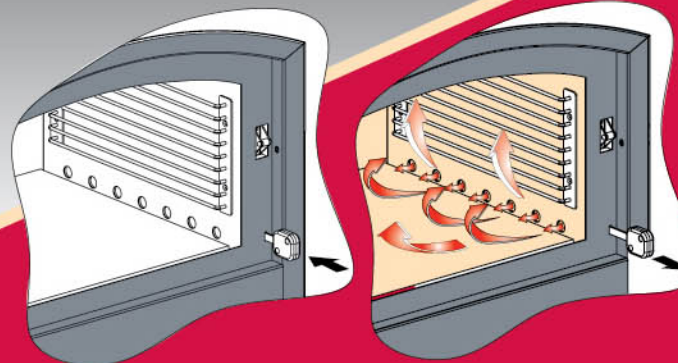


USING THE SMOKER

By opening the smoke slider and allowing smoke to enter the Fornetto's oven chamber, it is easy to cook by traditional smoking methods of indirect heat and smoke.

A subtle smoky flavour is also achieved by opening the smoker slide for short periods of time, during the cooking process.

When adding smoking chips or aromatic woods to the removable smoker box you give unique flavours to your food.



UNIQUE smoker slide ventilation system



FIND OUT MORE
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i-nigma
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PZ-5 WT-SR



Fornetto's versatile oven lets
you create succulent, authentic
WOOD FIRED DISHES outdoors -
within easy range of your friends and family.



Designed for use with our wood fired ovens, we bring you the Forno-attrezzi range of accessories. Whether you're cooking, serving or cleaning up – there is a tool to suit.



4 PIECE TOOLSET

Designed for use with our outdoor ovens – long handles for safety, solid construction for reliability and because cooking outdoors is thirsty work, we added a bottle opener too.

Set comprises:

- Spatula
- Pizza Cutter
- Oven Hook/Poker Tool
- Cleaning brush

PZ5-S4P



LEATHER GLOVES (pair)

Heavily Insulated for maximum protection yet flexible for easy handling. **PZ5-GL1**



ALL WEATHER PROTECTIVE COVER

Designed to keep your oven clean and dry when not in use.



BAMBOO PIZZA PEEL

From the oven to the table – perfectly presented pizzas.

BPP-012



2 x 2 kg (or 4.4 lbs) free range whole chickens
 1 ½ cups cooked brown rice (warm or room temperature)
 6 x brown mushrooms – roughly chopped
 ½ cup of dried apricots or apple – roughly chopped
 ½ cup of fresh chopped parsley leaves
 2 x tablespoon almond flakes
 2 x tablespoon pinenuts
 2 x tablespoon chopped pistachios
 1 x Lemon zest and juice
 Sea salt flakes and ground black pepper

METHOD

Heat oven to 180°C / 350°F and maintain temperature.
 Pat skin of chicken with paper towel to dry.
 Ensure any fluids are drained from cavity.
 Do not trim fat or excess skin away.

Toast the nuts in a dry non-stick fry pan until slightly golden – be careful not to burn.

In a bowl, mix all ingredients together until evenly combined. Spoon half the mixture into each chicken making sure to “stuff” it tightly, compacting the mixture.

Using a toothpick or skewer overlap the excess skin around the cavity to seal and prevent the stuffing spilling out as the chickens cook.

Rub the skin with lemon and extra salt.

Place an oven proof tray at the bottom of the oven and pour in two cups of water.

Place both chickens side by side and breast side upon a wire rack in the middle of the oven – above the water tray.

Cook the chickens for 45 minutes and then turn them over. Be careful not to break the chicken. Add a little more water to the tray if necessary.

Cook for a further 30 minutes – remove from the oven, cover with foil and allow to rest.

Use the liquids from the roasting tray to make a delicious smoky gravy.

Serve with roasted vegetables or salad.

OPTION: Couscous or white rice may be substituted for brown rice if desired.



PZ-5 WT-SB
Colour: Midnight



PZ-5 WT-SR
Colour: Empire

SPECIFICATIONS:

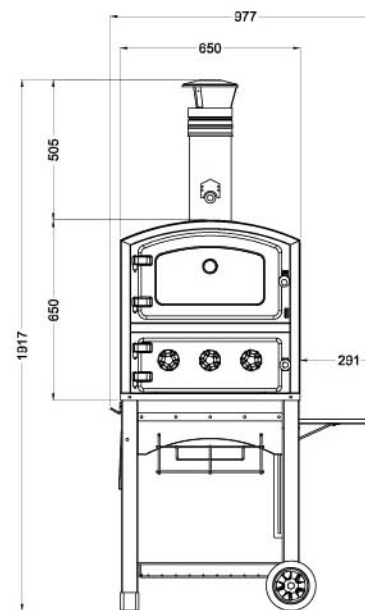
Oven Exterior- powder coated/stainless steel
Oven Interior – Stainless Steel
Cast iron oven and combustion chamber doors – black
Cast iron oven and combustion chamber doors – red
1 x 150 mm Chimney & Cowl
1 x Chimney Adjustment
3 x Phenolic Ventilation Knobs
1 x Smoker Box
1 x Side Shelf -powder coated
1 x Wire Pizza Stone Rack
2 x Wire Oven Racks
3 x Fire Bricks
1 x Pizza Stone
1 x Temperature Gauge
1 x Wire Basket – Stainless Steel
1 x Fire Grate and Shelf
1 x Wood Storage Basket – Stainless Steel
2 x Trolley Handles

DIMENSIONS:

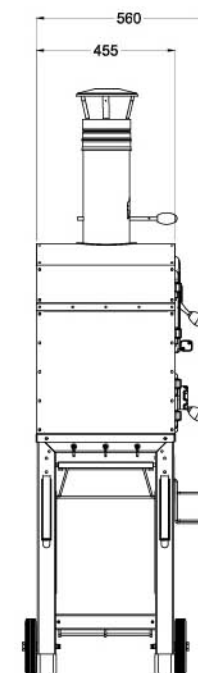
Height (including chimney)	1917 mm	75 1/2 in
Width	650 mm	25 1/2 in
Depth	560 mm	22 1/16 in
Oven Dimensions (H x W x D)	297 x 474 x 400 mm	11 7/10 x 18 2/3 x 15 3/4 in
Litres / Gallons US	61.2 litres	16.15 gal
Chimney / Flue	505 mm	19 7/8 in
Chimney / Flue (diameter)	150mm	6 in
Net Weight	100 kg	220 lb 3oz
Gross Weight	104 kg	229 lb

Disclaimer: Models and colours may vary between countries. To confirm exact colours available in your country please contact your local stockist or distributor. Accessories sold separately.

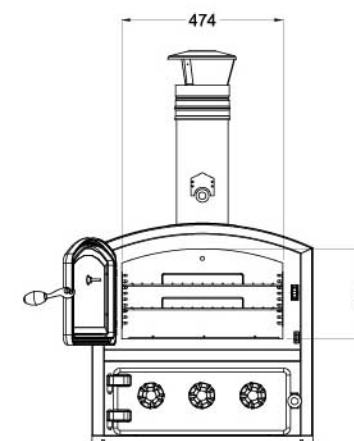
TECHNICAL DIAGRAMS



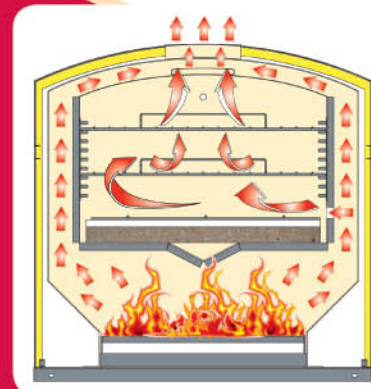
Front View



Side View



Oven Chamber





www.fornetto.com

<http://www.facebook.com/FornettoWoodFiredPizzaOven>

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