

FORNO^o

healthy outdoor cooking

How to use the FORNO^o

When you use the FORNO^o for the first time, it is important to make a small fire for the first 25 minutes before increasing the fire.

The heavy roasting plate will become significantly warmer on the underside than on the upper side. Due to this temperature difference, the plate will draw hollow.

After the first use, the plate has 'settled' and this procedure is no longer necessary. The FORNO^o cooking unit will work best after it has been used once or twice and the oil has been burned into the plate.

Cooking on the roasting plate will be easier after the oil has 'burnt-in', this also protects the plate from rusting when not in use.

The best is to use a vegetable oil with a high degree of combustion, such as sunflower oil.

Maintenance, cleaning and installation

Cleaning the FORNO^o is not really necessary. The cooking oil and food remains can be slid into the fire with a spatula after use.

If desired, the roasting plate can be cleaned with a damp cloth before use. The FORNO^o can withstand weather and wind and requires no further maintenance. Thanks to the heavy duty adjustable feet, the FORNO^o can be placed stably on almost any surface. The design also takes into account that this heavily executed cooking unit can be moved; the total unit consists of various parts that can be easily assembled or disassembled without tools.

Temperature

After about 25-30 minutes of burning, the roasting plate of the FORNO^o will have reached a temperature of 275 - 300°C on the inner edge.

When the fire has been made, you can start by greasing the plate and use a little more oil to bake.

The temperature of the outer edge is slightly lower so you can switch between roasting and keeping warm.

When heating the roasting plate, it will pull slightly hollow. So excess oil and fats will automatically end up in the fire.

When the plate has cooled down, it will completely straighten out again.

FORNO^o
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