



# FORNAGI

*Considerable thought and research has been applied to produce the Fornagi. Ideal for the home, the Fornagi will not only enable you to cook a huge range authentic dishes, it will also enhance your garden visually. The versatile Fornagi is able to bake, roast and even grill; its use is only limited by your imagination.*

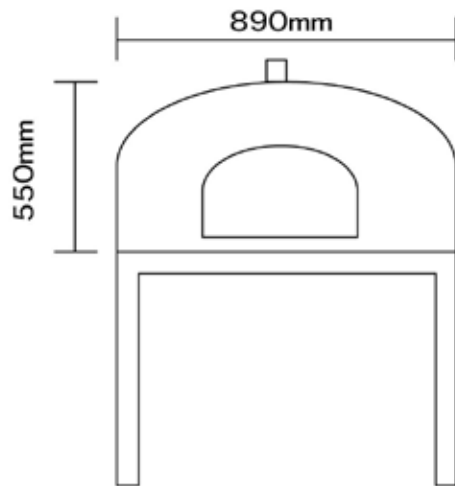


**The Clay Oven Co. Ltd.**  
163 Dukes Road, London W3 0SL  
Tel: +44 (0) 208 896 2696 Fax: +44 (0) 208 896 2686  
[www.clayovens.com](http://www.clayovens.com)

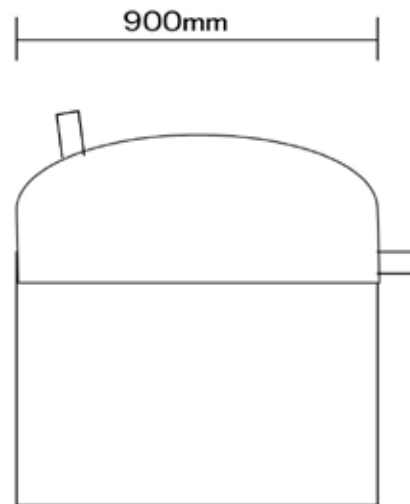


The dome of the oven is cast in clay which has the unique property of absorbing thermal shock as well as offering maximum strength and insulation. The distinctive clay dome is designed in such way to allow the semicircular access aperture to remain open when cooking giving maximum visual impact.

The oven comes supplied with a front aperture cover, 2 pizza paddles (6",12") and maintenance kit and instructions. It is supplied either in kit form or built on site by our engineers.



Front View



Side View

## COOKING TIME

<i>Roasted meats</i>	<i>1.5-2 hrs</i>
<i>Thin bread</i>	<i>2.5 mins</i>

## HEARTH CAPACITY

<i>Pizza Size</i>	<i>Capacity</i>
<i>8" Pizza</i>	<i>5</i>
<i>10" Pizza</i>	<i>3</i>

*Continuous product improvement is a policy of the Clay Oven Co. Ltd. therefore specification and design are subject to change without notice.*



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