



# Installation and Operation Manual

## **NAPOLI SERIES**

**ITALIAN BRICK OVEN**

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*Gas-Fire Model*

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### **THE NAPOLI PIZZA OVEN BY FORNO CLASSICO**

Instructions for the Assembly, Use and Care of Your  
Hand Made Brick Oven

**NAPOLI –GO 65-26”**

**NAPOLI- GO 80-32”**

**NAPOLI- GO 100-40”**

 **Forno Classico**

Forno Classico LLC  
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## CAUTIONS AND WARNINGS

Residential Oven Series  
Installation, Operation & Maintenance



### IMPORTANT SAFETY WARNINGS

This appliance is **FOR OUTDOOR USE ONLY**. It is not to be used inside a garage, other building or any type of enclosed area.

**WARNING:** Failure to follow the information in this Use and Care Guide exactly may result in fire or explosion, causing property damage, personal injury or death. Read and follow all warnings and instructions before assembling and using the appliance.

**WARNING:** This appliance is not intended for installation in or on a boat or recreational vehicle.



#### **DANGER IF YOU SMELL GAS:**

- 1. Shut off gas to the oven.**
- 2. Extinguish any open flame.**
- 3. If odor continues, keep away from the oven and immediately call your gas supplier or fire department.**

**Failure to follow these instructions could result in fire or an explosion, which could cause property damage, personal injury or death.**

**IMPORTANT:** Any damage caused by a failure to heed the warnings or follow the safety instructions and safe practices described in this instruction manual is not covered by any warranty.



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## TABLE OF CONTENTS

Residential Oven Series  
Installation, Operation & Maintenance



### RESIDENTIAL OVEN SPECIFICATION APPENDIX

|                              |       |
|------------------------------|-------|
| NAPOLI SERIES.....           | 1     |
| CAUTIONS & WARNINGS.....     | 2-8   |
| UNLOADING & WARNING.....     | 9-10  |
| INSTALLATION CLEARANCES..... | 11-12 |
| GAS SPECIFICATIONS.....      | 13-15 |
| LIGHTING THE OVEN.....       | 16    |
| FLAME CONTROL.....           | 17    |
| GAS OVEN MAINTENANCE.....    | 18    |
| CURING THE OVEN.....         | 19    |
| WARRANTY & LIABILITY.....    | 20    |



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### FORNO CLASSICO RESIDENTIAL SERIES GAS-FIRED OVEN CAUTIONS & WARNINGS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual at [www.fornoclassico.com](http://www.fornoclassico.com)

For prompt responses to service/maintenance questions, call us at (805)-895-2626

#### **READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE**

Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

**IMPORTANT:** Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.

**WHEN THE OVEN IS NOT PROPERLY INSTALLED, A FIRE MAY RESULT.  
TO REDUCE RISK OF FIRE, FOLLOW THE INSTALLATION INSTRUCTION.**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

**CAUTION:** Never use gasoline, gasoline-type lantern fuel, kerosene, charcoal lighter fluid or similar liquids to start or freshen-up a fire in this oven. Keep all such liquids well away from the oven when in use.



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**A MAJOR CAUSE OF OVEN RELATED FIRES IS A FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIAL. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

**CALIFORNIA PROPOSITION 65 WARNING:**

The burning of gas cooking fuel generates some by-products that are on the list of substances that are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate the pizza oven according to this instruction manual and insure you provide good ventilation when cooking with gas.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**WARNING:** This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

**SAVE THE INSTRUCTIONS**

Installation of the oven must conform with local codes, or in the absence of local codes, must conform to the *National Fuel Gas Code, ANSI Z223.1/NFPA 54* or *Natural Gas and Propane Installation Code, CSA B149.1; Propane Storage and Handling, CSA B149.2.*



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Installation, Operation & Maintenance



### Safe Operation

- Never operate this pizza oven unattended.
- Never operate this pizza oven within 10 ft (3.0 m) of any structure, combustible material or a gas cylinder.
- Never operate this appliance within 25 ft (7.5 m) of any flammable liquid.
- Never allow oil or grease to get hotter than 400°F (200°C) or if oil begins to smoke, immediately turn off the burner or gas supply to OFF.
- Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking vessels until liquids have cooled to 115°F (45°C) or less.
- If a fire should occur, keep away from the pizza oven and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

#### WARNING:

When the pizza oven is in use, some surfaces of the oven get hot enough to cause severe burns. Never leave children or pets alone or unattended in the area where the oven is in use. Do not allow children or pets to sit, stand around or play on or near the oven.

#### IMPORTANT:

Any damage caused by a failure to heed the warnings or follow the safety instructions and safe practices described in this instruction manual is not covered by any warranty.

## CAUTIONS & WARNINGS

Residential Oven Series  
Installation, Operation & Maintenance



### IMPORTANT SAFETY WARNING:

Improper installation and use of the pizza oven is dangerous. Extreme care and caution should be exercised as the pizza oven can produce intense heat and the risk of accidents or potential injuries exists. In addition to the instructions, follow these safety guidelines to reduce the risk of fire, burns and other injuries:

- Installation of the oven should be done by a qualified gas technician. Do not attempt to repair or replace any parts of the pizza oven yourself. Ask the technician to show you how to shut the gas off and what to do if you smell gas.
- If you smell gas, it is likely the connection is not sealed correctly, you have a leak and even if the oven appears to be operating properly, you need to turn off the pizza oven and shut off the gas supply.
- Follow the guidelines for the safe placement of your pizza oven on a flat surface that will bear the specified weight of the oven.
- Do not place the pizza oven underneath any structures or materials that are combustible. The pizza oven is for outdoor use only, in a well-ventilated area.
- When turning on and lighting the oven, please pay close attention to what you are doing and immediately turn off the oven if you smell gas. Do not place your face or hands in the opening of the oven, especially when lighting it. Once the oven is on, all the internal surfaces will become extremely hot and can cause severe burns.
- Do not block any openings of the oven; do not obstruct the flow of combustion or air ventilation and do not block off the open front of the oven. Do not install the oven inside of a structure; your pizza oven should only be installed in an open outdoor location.

## CAUTIONS & WARNINGS

Residential Oven Series  
Installation, Operation & Maintenance



- Keep any gas hoses and electrical cords away from the hot opening and vent of the pizza oven.
- Never leave the pizza oven unattended while cooking.
- Do not allow pets to play in the area of the pizza oven and get underfoot.
- Do not allow children to use the oven or play next to or around nor stand in front of the pizza oven while it is being lit and in operation and they should remain away until the oven has completely cooled.
- Never heat unopened food containers in the oven as the internal pressure from the heat may cause them to explode.
- Use only cooking vessels that are rated for the temperatures you are using for cooking in the pizza oven; glass, porcelain and aluminum are not recommended. Size of the cooking vessel should be at least one inch (1") smaller in diameter than the opening of the oven.
- Use only dry potholders, mitts or gloves made or rated specifically for cooking, as damp or moist potholders or gloves may cause steam burns. Do not use towels or cloths in place of potholders or gloves. Do not leave potholders, gloves, towels, etc. on top of, next to the opening or in the oven as they may catch on fire.
- Wait for the oven to cool down and make sure the gas is off before attempting to clean or remove bits of food debris from the floor of your pizza oven. Do not use harsh detergents or abrasive chemicals for cleaning.
- Do not throw water, flammable liquids or use alcoholic beverages, nor spray aerosols inside a hot oven. Hot steam or explosive flames may blow out of the openings of the oven causing injuries and fire.
- Do not use the oven in heavy wind conditions.
- Please follow all the guidelines in this manual for the installation, safe and proper use of your pizza oven.

## UNLOADING AND MOVING

Residential Oven Series  
Installation, Operation & Maintenance



### RECEIVING THE OVEN

Your oven will be shipped via a common carrier from our Goleta, California Facility. The oven will arrive fully assembled and crated. You will need a forklift to remove the crated oven. Once off the truck the oven can be moved with a pallet jack. We will notify you when your oven is shipped and provide you with the tracking information and the trucking company's contact number. It is always important to call the trucking company in advance to coordinate the delivery.

| Napoli Oven Model | Approximate Shipping Weight | Minimum Fork Length Required | Required Forklift Capacity | Pallet Jack Capacity |
|-------------------|-----------------------------|------------------------------|----------------------------|----------------------|
| Napoli 65         | 1,200 lbs.                  | 4'                           | 3,000 lbs.                 | 2,000 lbs            |
| Napoli 80         | 2,000 lbs.                  | 4'                           | 4,000 lbs.                 | 3,000 lbs            |
| Napoli 100        | 2,800 lbs.                  | 5'                           | 4,000 lbs.                 | 4,000 lbs            |

**THE OVEN IS VERY HEAVY. MOVING THE OVEN UP OR DOWN A RAMP OR INCLINE ON A PALLET JACK IS NOT SAFE!**



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## LIFTING THE OVEN

### 1. USING A CRANE

Once the oven is uncrated and removed from the tie down pallet it can be lifted and placed using a crane. Rigging for placement by a crane requires the use of two sling straps to be located directly beneath the oven base and on opposite sides. The rigging straps can culminate to an overhead lifting bar or hook. Each side of the rigging straps must have tension straps to ensure that the rigging straps remain spread wide at their bases during the lifting process.



### 2. USING A FORKLIFT

Be sure to use a forklift rated, and forks the minimum length, as shown in Appendix A. Fork extensions must be used so the forks extend through to the opposite side of the stand. The oven is very top heavy, so be sure to spread the forks as far apart as possible



### 3. USING A PALLET JACK

Once the oven has been removed from the delivery vehicle, it can easily be moved on flat surfaces using a pallet jack. If the forks don't extend across the base, use 4" x 4" posts to bridge the space, placing the forks underneath for support.



**DO NOT TURN THE OVEN ON ITS SIDE**

## INSTALLATION CLEARANCES

Residential Oven Series  
Installation, Operation & Maintenance



### CLEARANCE

1. Forno Classico gas fired ovens must have a minimum 1" clearance to combustibles from all sides, and 14" clearance to combustibles from the top.
2. Any facade materials 6" to either side of the oven doorway and above must be constructed of non-combustible building materials. You may bridge the gap between the oven and facade wall with metal stud framing and concrete board.

**NOTICE:** Only non-combustible materials may be applied directly to the oven.

**IF THIS OVEN IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF OVEN RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

**WARNING: DO NOT PACK REQUIRED AIR SPACES WITH INSULATION OR OTHER MATERIAL.**



**WARNING:** Installation and servicing of this product could expose you to glasswool/ceramic fibers as well as calcium silicate dust. **ALWAYS WEAR RESPIRATORY AND EYE PROTECTION WHEN INSTALLING OR SERVICING THIS APPLIANCE.** Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

**PLEASE READ THIS ENTIRE MANUAL BEFORE YOU INSTALL THE OVEN. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.**

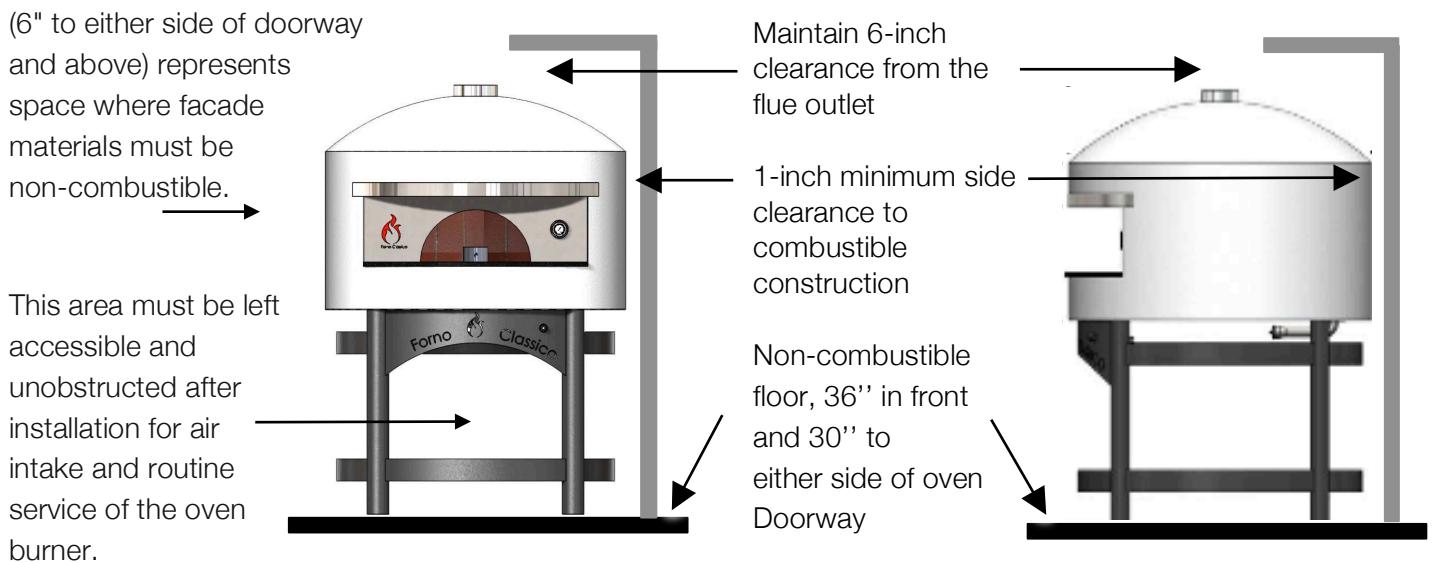
## INSTALLATION CLEARANCES

Residential Oven Series  
Installation, Operation & Maintenance



### THE FOLLOWING CLEARANCE INFORMATION APPLIES TO ALL THE FORNO CLASSICO NAPOLI OVENS

Forno Classico ovens carry an CSA Sanitation listing. The oven interior only is CSA listed to NSF/ANSI Standard 4. Surfaces of the oven, meant to be left exposed after facade installation, have been evaluated for sanitation and food safety and comply with NSF/ANSI Standard 4. To operate the oven in accordance with NSF/ANSI Standard 4, only pizza and bread products may be cooked directly on the floor of the oven. Other types of food may be cooked on or in pans, or other suitable containers to prevent spillage onto the oven deck.



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## GAS SPECIFICATIONS

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Installation, Operation & Maintenance



### DANGER:

**Do not place your natural gas connection in a location that may cause a hazard or injury. Getting caught in a connector or tripping on a component may cause a serious injury or if the gas continuously flows out of a broken pipe, regulator or connector, the gas could start a fire and further injury. Turn gas off at the source or call your fire department for help immediately and have a professional gas technician make repairs before using the oven.**

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### REQUIREMENTS: NATURAL GAS

Check to make sure that your pizza oven was made to use natural gas. If you are not positive that you specified natural gas for your oven, please call or write Forno Classico before installing and using natural gas as your fuel source. Using the wrong fuel source will damage your oven. A pizza oven configured for LP gas will have orifices that are different than an oven made for natural gas. If you specified natural gas, your oven was shipped with a regulator to be used during the installation of your oven. You or a gas technician must provide the correct connector and pipe.

Forno Classico residential ovens are equipped with a 1/2 " NPT gas connection located at the rear left of the oven. Have a licensed gas installer provide the hook-up and test all fittings and pipe connections for leaks. Use approved gas leak detectors (soap solutions or equivalent) over and around the fittings and pipe connections. **DO NOT USE A FLAME**

#### TO TEST FOR LEAKS!

Eurosit 630 is the gas control valve that operates the interior burner. The Eurosit 630 control valve is located beneath the front right of the oven. **NOTE:** the gas valve is shipped in the **off** position.

The manifold pressure test port for the burner gas valve is a plugged tap located at the base of the gas valve body.

The burner manifold pressure has been adjusted and tested at the factory. A variety of factors can influence this pressure, so be sure to test the burner manifold pressure and adjust the valve as necessary to achieve the specified pressure.

**NOTE:** Maximum inlet gas pressure: 1/2 " (14 inches W.C.).



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## GAS SPECIFICATIONS CONT'D

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Installation, Operation & Maintenance



### Factory Specified Manifold Pressures (W.C.) and associated BTU/hr. input values for Forno Classico Residential Series Ovens

| Napoli Oven Model | W.C. (NG) | BTU/hr Input (NG) | W.C. (Propane) | BTU/hr Input (propane) |
|-------------------|-----------|-------------------|----------------|------------------------|
| <b>NAPOLI 65</b>  | 7"        | 35.000            | 11"            | 50.000                 |
| <b>NAPOLI 80</b>  | 5"        | 55.000            | 10"            | 55.000                 |
| <b>NAPOLI 100</b> | 5"        | 55.000            | 10"            | 55.000                 |



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### IMPORTANT LIQUID PROPANE (LP) SAFETY INFORMATION

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#### **DANGER:**

- 1. Only a qualified gas technician should install the fuel source for your oven.**
  - 2. Do not use liquid propane (LP) gas cylinders/tanks or store any next to the Napoli pizza oven.**
  - 3. Install only a fixed LP propane fuel source, using the correct regulator that came with the oven.**
  - 4. If you do not follow the instructions above exactly, a fire may occur causing serious injury or death.**
  - 5. The vapors from LP gas are combustible.**
- 

#### **To avoid the risk of explosion and fire, please follow these safety measures:**

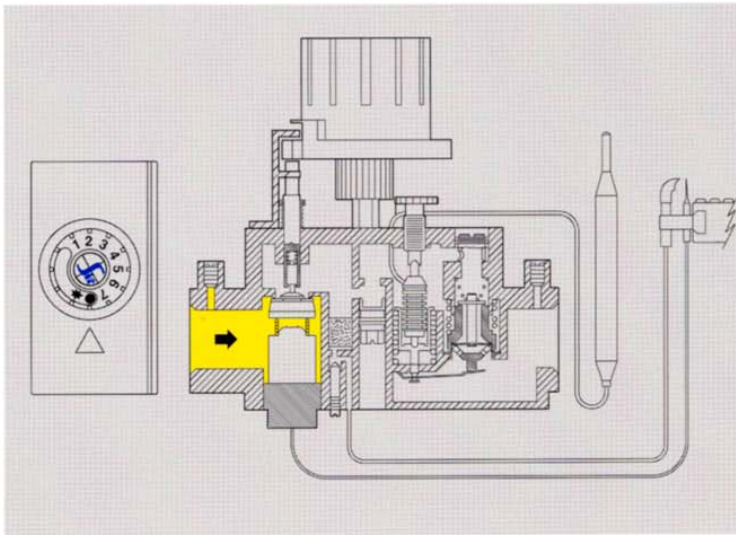
- Do not connect your pizza oven to liquid propane LP gas if the oven was made to be used with natural gas. Using the incorrect fuel source will damage your oven. Please call or write to Forno Classico before you connect to LP gas if you are not positive that your oven was created for use with liquid propane.
- Do not replace the LP regulator using a type that is different from the one that was supplied with the pizza oven. The LP regulator that has been shipped is specifically to be used for your oven.

## LIGHTING THE OVEN

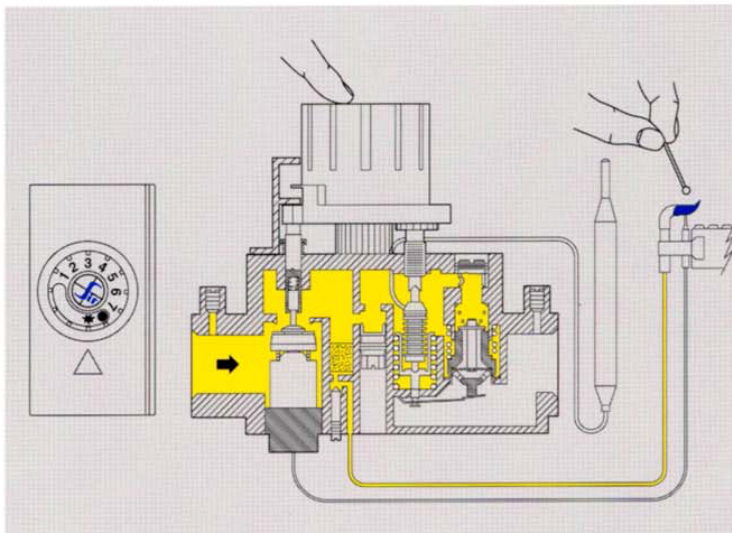
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Installation, Operation & Maintenance



1. Make sure that the venting system has been tested and approved for operation.
2. Make sure main gas supply line is on (valve parallel to gas line).
3. If equipped make sure oven gas shut-off valve is also on (valve parallel to gas)



1. Starting from the off position • (Figure 1) press and turn the knob to the pilot position \*



2. Press the knob in and push on ignite button rapidly, keeping the knob pressed in for 15 seconds.
3. Release the knob and listen for the sound of the pilot flame, if not burning repeat the above.

## FLAME CONTROL

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Installation, Operation & Maintenance



For each specific configuration of oven there is a system that determines what the desired flame height will be. Each flame height corresponds to a saturated floor temperature. Several factors need to be accounted for in order to determine this relationship for each oven. Burning wood simultaneously in the oven will influence the settings below.

### USING THE FLAME HEIGHT INDICATOR SCALE

**Heat Up Flame:** Set Throttle Knob Pointer at “5” (highest setting) on the Flame Height Index Scale until desired temperature is reached.

**Holding Flame:** Set the flame height to “3” (~8–9" flame) on the Flame Height Index Scale for desired temperature of 570–600 °F. Set the flame height to “2” (~5–6" flame) on the Flame Height Index Scale for desired temperature of 450–480 °F.

**Cooking Flame:** After introducing the pizza/product into the oven, visually raise the flame to approximately 3 inches higher than the Holding Flame.

Return the Flame Height Control Knob to the Holding Flame position after removing the pizza/product from the oven.

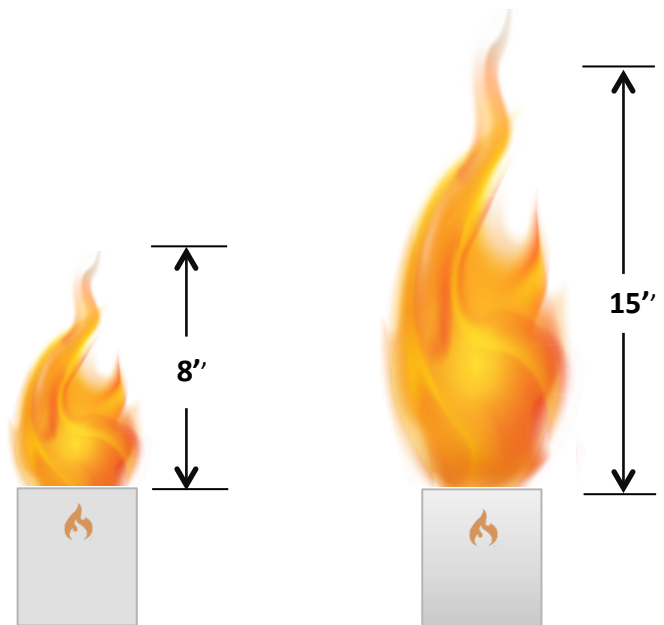
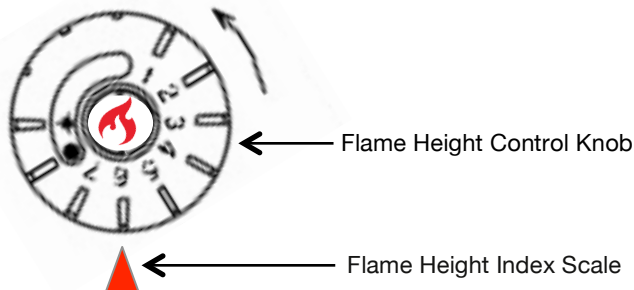
### THE COOKING FLAME HAS TWO PURPOSES:

1. To bake the top of the pizza/product as fast as the bottom of the pizza/product. 2. To help replace heat to the floor (hearth) that is lost during production cooking.

Note: The settings recommended on the Flame Height Index Scale for specific flames are based on ovens that have been installed according to specifications. Individual results may vary slightly.

### FLAME HEIGHT INDICATOR

Comprised of two parts



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## **GAS OVEN MAINTENANCE**

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Installation, Operation & Maintenance



### **CLEANING THE OVEN**

Clean as needed—Make sure the oven and the gas is turned off and the oven has cooled completely. Forno Classico recommends the use of a long-handled brush for sweeping up surface debris that will accumulate on the floor of the oven during use. Use a natural fiber brush, always brushing away from the radiant burner well to the doorway where it can be easily removed with a spatula. For deeper cleaning, use a brass bristled brush. The oven floor can be then cleaned with a damp (not wet) rag wrapped around the brush head.

Forno Classico offers an assortment of oven brushes. Specification sheets may be viewed on the Forno Classico website under Tools & Accessories.

**NEVER PLACE ANYTHING IN OR ABOVE THE RADIANT FLAME.**

**NEVER SWEEP DEBRIS INTO THE RADIANT BURNER. THIS CAN CAUSE THE BURNER TO CUT OUT, DAMAGE BURNER COMPONENTS, AND/OR EFFECT BURNER PERFORMANCE. PROBLEMS CAUSED BY DEBRIS IN THE RADIANT BURNER WILL NOT BE COVERED BY THE OVEN WARRANTY.**

**NEVER USE ICE, EXCESSIVE WATER, ANY LIQUID, OR ANY TYPE OF CLEANING CHEMICAL ON THE OVEN FLOOR. DOING SO CAN SEVERELY DAMAGE THE OVEN CERAMIC AND THIS DAMAGE WILL NOT BE COVERED UNDER WARRANTY.**



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## CURING THE OVEN

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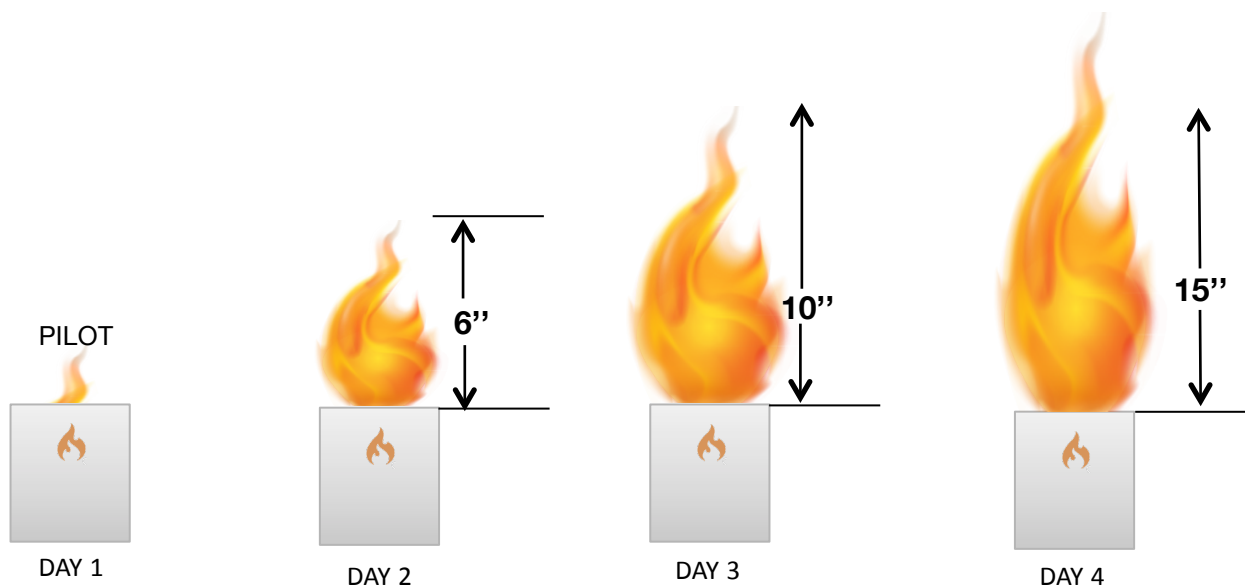


Once the installation of your gas-burning oven is complete, it is necessary to “CURE” the oven to eliminate any potential moisture within the walls and floor. The task is to slowly increase the heat inside the oven inner lining of the walls. This is to be expected as a result of the thermal expansion and does not indicate potentially damaging cracks in the clay elements could result in damages to the oven.

1. Remove the door. Light the oven pilot and turn the knob and adjust the radiant flame to about four inches (4" ) above the burner.
2. With the door off, allow the oven to heat for four (4) hours, occasionally checking to verify the flame remains unchanged.
3. After 4 hours, raise radiant flame to a 6-inch high flame. Hold this setting for an additional 4 hours.
4. After 4 hours, turn the temperature control to full on and hold for at least another 3 hours.
5. Once the temperature reaches 800 °F the oven is ready for use.
6. Shuttung Down: Once cooking is completed, turn the oven off and turn off the gas; after oven cools, you may put the door back in place.

With pilot on, the oven is now ready for use and desired cooking temperature can be set at startup.

**ATTENTION: During the curing process, you may notice moisture accumulating underneath the oven—this is normal and occurs naturally. Eventually, this moisture will disappear as curing is completed.**



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## **WARRANTY & LIABILITY**

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### **WARRANTY**

FC LLC warrants that each Product sold by FC LLC shall (a) meet the written specifications therefor (if any) as of the date of delivery of such Product to Customer, and (b) be free from material defects in materials and workmanship for a period of one (3) years following the date of delivery to Customer. FC LLC HEREBY EXPRESSLY DISCLAIMS ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE. To return any allegedly defective or nonconforming Product, Customer first must notify FC LLC in writing of its proposed return, and request a return merchandise authorization ("RMA") number. No Product may be returned for an alleged breach of warranty, except with a RMA. Each returned Product shall be shipped to FC LLC (in compliance with FC LLC's shipping instructions) freight pre-paid with the RMA number displayed on the outside of the shipping container. Customer will be responsible for damage occurring in shipment. FC LLC may reject any attempted return of a Product that is not made in accordance with the foregoing procedures and FC LLC's instructions.

### **LIMITATION OF LIABILITY**

In no event shall FC LLC be liable for any indirect, special, incidental or consequential damages (including lost profits or loss of goodwill), whether based on contract, tort (including negligence), or any other legal theory, arising out of or related to any order placed by Customer or accepted by FC LLC. Customer will be solely responsible for, and assumes the risk of, injury or damage occasioned by use of the Product.



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An ongoing program of product improvement may require us to change specifications without notice.