Installation and Operation Manual

PICCOLO SERIES

Forno Classico

Gas-Fire Model

THE PICCOLO & PICCOLINO PIZZA OVEN

BY FORNO CLASSICO

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

Piccolino 45-18''

Piccolo 65-26"

Forno Classico

Forno Classico LLC
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WARNING: All Forno Classico ovens must be installed by a general contractor or licensed professional. Improper handling and installation of the ovens can lead to severe injury or death. Improper instillation on the gas burners can also lead to a fire causing injury or death.

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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FORNO CLASSICO RESIENTIAL SERIES GAS-FIRED OVEN CAUTIONS & WARNINGS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual at 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.

IN THE EVENT OF A POWER FAILURE, NO ATTEMPT SHOULD BE MADE TO OPERATE THE OVEN.

IMPORTANT: It is recommended that this oven be installed, maintained and serviced by authorized professionals.

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.

SANITATION US

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.

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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.

- 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.

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
Piccolo 65	500 lbs.	4'	1,000 lbs.	2,000 lbs
Piccolino 45	200 lbs.	4'	1,000 lbs.	2,000 lbs

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

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 be attached 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

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 Note:

This oven is intended for use with a standard chimney in an open outdoor space. If installation is planned under a ceiling or covered area, a licensed contractor must extend the oven's vent system to meet all relevant safety codes and building regulations.

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.

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 equiped 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!
the gas valve operates the interior burner. The 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 " (7 inches W.C.).

No modification up to 2,000 feet.

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)
Piccolino 45	7''	15,000	11"	15,000
Piccolo 65	7''	35,000	11''	30,000

IMPORTANT LIQUID PROPANE (LP) SAFETY INFORMATION

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.

It is crucial never to overfill a liquid propane tank. All liquid propane tanks should have markings stating their capacity. Filling a liquid propane tank beyond its rated capacity can damage the tank and the gas valve, creating a safety hazard. Please follow the safe operating instructions on the liquid propane tank at all times. Never use a tank showing rust or that has a damaged valve. The liquid propane tank requires adequate ventilation to prevent any unsafe vapor buildup. Only use the gas regulator and gas lines provided by Forno Classico, designed for liquid propane. Never use natural gas in a Forno Classico oven designed for liquid propane.

DANGER:

Do not route the gas supply hose or locate a propane cylinder in a way that could create a tripping hazard. Pulling on the gas line could cause the oven or gas cylinder to fall and injure people. It could also cause a gas leak leading to fire and property damage.

The gas hose must be placed to prevent any tripping hazard for humans or animals. Anything pulling on the gas line could cause a fire or explosion. Never place a liquid propane tank under the oven. Placing the liquid propane tank under or adjacent to the oven could cause an explosion and fire hazard. The liquid propane tank connected to the oven should be a minimum of 5 feet away and well ventilated. Spare liquid propane gas tanks should be kept in a well-ventilated location at least 10 feet away from the pizza oven and all heat sources.
Oven installation must conform to all local building and safety codes. Please reference the following safety codes pertaining to ovens using liquid propane.
National Fuel Gas Code, ANSI Z223.1/NFPA 54; regarding the Storage and Handling of Liquefied Petroleum Gases, ANSI/NFPA 58; Natural Gas and Propane Installation Code, CSA B149.1; or Propane Storage and Handling, CSA B149.2.

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 line)

1

TO IGNITE THE PILOT LIGHT, PRESS AND TURN THE KNOB TO THE SPARK SYMBOL.

2

PRESS THE GAS KNOB AND THE IGNITION BUTTON AT THE SAME TIME TO SPARK THE PILOT LIGHT. N.B. THE IGNITION OF THE PILOT LIGHT MIGHT NEED SEVERAL ATTEMPTS DUE TO THE AIR IN THE SUPPLY LINE, SO BE PATIENT.

3

ONCE THE PILOT LIGHT IS ON, RELEASE THE IGNITION BUTTON BUT KEEP PRESSING THE BURNER KNOB FOR ABOUT 15 SECONDS TO ALLOW THE THERMOCOUPLE TO HEAT UP ENOUGH.

4

RELEASE THE GAS KNOB AND TURN IT COUNTERCLOCKWISE TO HIGH FLAME SETTING TO HEAT UP

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

Battery Replacement Instructions (AA Battery)

1. Remove the old battery
Carefully open the battery compartment. Be gentle to avoid damaging the cap or surrounding components.

2. Install a new AA battery
- Use a Double A (AA) Alkaline battery for best performance.
- Make sure the positive end (+) of the battery is pointing outwards, as shown in the diagram (if available).

3. Reinstall the black plastic cap
- Turn the cap clockwise until it feels snug.
- Do not over tighten, as this could damage the cap or the threading

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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The Forno Classico Piccolo 65 pizza ovens are designed for flexible installation in two configurations. Please follow the guidelines below to ensure proper setup and safe operation.

Important: We strongly recommend that a incensed professional plumber perform all gas line installations. Improper installation may result in serious injury, fire hazard, or voiding of warranty.

Option 1: Steel Stand Installation

We provide a custom steel stand designed specifically for both models. This stand includes a pre-installed gas burner with an adjustable flame and control knob, offering a convenient and secure installation method.

- No additional cutting or modification is required
- Place the stand on a level, stable surface
- Burner must be installed in a well-ventilated area
- Oven operates with a ½-inch gas line connection (standard ½" NPT fitting)
- installation must be performed by a licensed professional plumber

Option 2: Cement Slab or Countertop Installation

You may also install your oven on a cement slab or countertop base.
important: This method requires a cutout in the cement base to accommodate the gas burner beneath the oven.

- Use the installation template provided on our website
- Complete the cutout before placing the oven on the cement surface
- We provide a gas controller knob with adjustable flame and a flexible gas line
- Flexible line allows placement of the controller on the left, right, or below the oven
- We recommend placing it below the oven for best access
- Ensure the flame is visible when adjusting the knob
- Burner must be installed in a well-ventilated area
- Oven operates with a ½-inch gas line connection (standard ½" NPT fitting)
- Installation must be performed by a licensed professional plumber

Documentation & Resources

All installation templates, burner specifications, ventilation guidelines, and controller setup instructions are available on our website:
www.fornoclassico.com

Please refer to these resources before beginning installation to ensure compliance with safety standards and optimal performance.

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.

Warranty Terms:

Forno Classico LLC (The Company) is a manufacturer of Brick Ovens. Forno Classico LLC warrants its brick ovens to be free from defects in materials and workmanship for a period of two (2) years from the date of delivery for the oven structure, which includes the oven dome and internal firebox.

Forno Classico LLC warrants all other components of the brick ovens for one (1) year. These additional components include the gas burner, oven door, thermostat, oven floor, mosaic tile finish, and any other items integrated into the oven sold to the customer.

All other products sold by Forno Classico LLC, such as cooking tools or accessories, are warranted to be free from manufacturing defects for one (1) year from the date of sale.

Limitations of Warranty:

The warranty of products sold by Forno Classico LLC has the following limitations:
1. The warranty on our brick ovens is voided and does not apply if they are not installed in accordance with Forno Classico delivery and installation manual instructions.
Oven installation must conform to all local, state, and federal safety regulations.

2. The oven should not be used in the rain or snow unless covered entirely by a protective structure. The oven needs to be covered and protected from the elements. (Rain, Snow, Hail, etc.) This warranty does not cover hairline cracks causing mosaic tiles to loosen or become damaged due to not curing the oven before initial use or failure to protect the oven from the elements during periods when not in use.

3. This warranty does not cover normal wear and tear of the product. This warranty does not cover discoloration of the exterior finish caused by smoke or unapproved cleaning products.

LIMITATION OF LIABILITY

In no event shall Forno Classico 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 a customer or accepted by Forno Classico LLC. The customer will be solely responsible for and assumes the risk of injury or damage occasioned by using the product.

Forno Classico 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 non-conforming product, the 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 the warranty except with an RMA. Each returned product shall be shipped to Forno Classico LLC (in compliance with Forno Classico LLC's shipping instructions) with freight pre-paid with the RMA number displayed outside the shipping container. The customer will be responsible for damage occurring in shipment. Forno Classico LLC may reject any attempted return of a Product that is not made following the preceding procedures and Forno Classico LLC's instructions.

The sole remedy for defective parts or products is the repair or replacement of the purchased items. The customer is responsible for all cost and expense of installing and using the repaired or replaced product. Refunds are not given after the customer receives and accept the product. The customer is responsible for all return shipping charges unless Forno Classico LLC agrees to cover such expenses in advance and in writing.

How to register a Claim

To register a claim under your warranty, please get in touch with
Forno Classico LLC using the following methods:

Contact us by telephone at (805) 895-2626 (or)
Write us at: Forno Classico LLC, 53 Aero Camino, Goleta, CA 93117

FORNO CLASSICO, LLC
STANDARD TERMS AND CONDITIONS OF SALE

TERMS: The sale of pizza ovens (the "Product") by Forno Classico, LLC, a California limited liability company ("FC LLC"), to the purchaser named on the Sales Order attached hereto ("Customer") is subject to these terms and conditions (the "Terms"). SHIPMENTS: Unless otherwise agreed in writing, each Product shall be shipped F.O.B., from FC LLC's offices in Goleta, California, by such carrier as FC LLC may select. Title for each Product shall shift to the Customer upon delivery and acceptance. Customer is to inspect all products delivered before accepting them to ensure there was no damage to the products during shipment. FC LLC disclaims all responsibility for damages occurring after shipment has been signed for and accepted. Shipping will be paid for by buyer pursuant to the order form. Buyer agrees to take delivery of pizza oven as scheduled. If buyer fails to take delivery of the pizza oven as scheduled, storage fees will be applied for each day the oven is stored. Buyer credit card will be charged for any and all additional storage costs and fees resulting from buyer not taking delivery of the oven as initially scheduled.
WARRANTY: Forno Classico LLC (The Company) is a manufacturer of Brick Ovens. Forno Classico LLC warrants its brick ovens to be free from defects in materials and workmanship for a period of two (2) years from the date of delivery for the oven structure, which includes the oven dome and internal firebox. Forno Classico LLC warrants all other components of the brick ovens for one (1) year. These additional components include the gas burner, oven door, thermostat, oven floor, mosaic tile finish, and any other items integrated into the oven sold to the customer.
All other products sold by Forno Classico LLC, such as cooking tools or accessories, are warranted to be free from manufacturing defects for one (1) year from the date of sale.
Limitations of Warranty:
The warranty of products sold by Forno Classico LLC has the following limitations:
1. The warranty on our brick ovens is voided and does not apply if they are not installed in accordance with Forno Classico delivery and installation manual instructions. Oven installation must conform to all local, state, and federal safety regulations.
2. The oven should not be used in the rain or snow unless covered entirely by a protective structure. The oven needs to be covered and protected from the elements. (Rain, Snow, Hail, etc.) This warranty does not cover hairline cracks causing mosaic tiles to loosen or become damaged due to not curing the oven before initial use or failure to protect the oven from the elements during periods when not in use.
3. This warranty does not cover normal wear and tear of the product. This warranty does not cover discoloration of the exterior finish caused by smoke or unapproved cleaning products.
CANCELLATION: If Customer cancels any purchase order prior to the completion of the order, then Customer shall pay to FC LLC, any and all expenses that exceed the 50% deposit upon demand by FC LLC, cancellation charges equal to (a) the cost of finished Products on hand at the full unit price, (b) work in process prorated based on percentage of work completed, (c) committed raw materials purchases, and (d) all cancellation charges imposed by FC LLC vendors by reason of Customer's cancellation. Upon request of Customer, all finished goods, work in process, and raw materials covered by these charges shall be shipped to Customer at the cost and expense of Customer.
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.
INSTALLATION: Please be aware that installation of the pizza oven is not included as part of this purchase agreement or in the purchase price. Installation of the oven shall be at Buyer expense and arranged by Buyer; Forno Classico LLC responsibility is to deliver the oven curb-side.
MISCELLANEOUS: These Terms and the attached Sales Order form represent the entire agreement between FC LLC and Customer, and may not be modified or amended, except by a written instrument executed by FC LLC. In the event of any conflict between these Terms and the provisions of any Order submitted to FC LLC, these Terms shall prevail and govern the rights and duties of the parties. The rights and duties of FC LLC and Customer hereunder and under any contract resulting from acceptance of the Order to which these Terms are attached shall be governed by and construed in accordance with the laws of the State of California. Each party hereby consents to the jurisdiction of the Courts of the State of California for all actions arising under or in connection with such order and contract. Customer agrees that the contract formed hereunder was formed in, and that the Products will be produced and shipped from offices of FC LLC located in, Santa Barbara County, California, and agrees that the exclusive venue for all disputes hereunder shall be the Superior Court in and for Santa Barbara County, California. FC LLC shall not be liable for costs or delays occasioned by any event or circumstances beyond the reasonable control of FC LLC, including but not limited to fires, floods, epidemics, famines, earthquakes, hurricanes and other natural disasters or acts of God; regulation or acts of any civilian or military authority or act of any self-regulatory authority; wars, terrorism, riots, civil unrest, sabotage, or theft or other criminal acts of third parties.
How to register a Claim: To register a claim under your warranty, please get in touch with Forno Classico LLC using the following methods: • Contact us by telephone at (805) 895-2626 (or)
• Write us at: Forno Classico LLC, 53 Aero Camino, Goleta, CA 93117
Buyer signature Print Name Date

Forno Classico

Forno Classico LLC
53 Aero Camino
Goleta, CA 93117 USA

Phone: (805) 895-2626
info@fornoclassico.com
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An ongoing program of product improvement may require us to change specifications without notice.