

## **PLEASE READ BEFORE USING YOUR OVEN**



For Forno Commercial Style Ranges Models:  
FFSGS6244, FFSGS6156, FFSGS6260, FFSGS6187,  
FFSGS6239, FFSGS6125, FFSGS6291

Useful information for your oven:

- This oven is very powerful.
- To avoid burns, please use oven mitts when manipulation oven racks and be careful not to touch the oven door when in use.
- All knobs may reach 123F when oven is in use – although the standard regulations is max 148F please handle with care.
- For better Broil efficiency pre-heat to 500F for 8 Minutes and turn the knob to broil.

### **Cooking tips:**

1- Pizza: Place rack on bottom level at 375F for 16 minutes then broil 2 to 3 minutes on top level.

2- Vegetables: Place rack second from bottom at 350F for 14 to 17 minutes.

3- Place rack on middle level at 350F for:

Fish: 4 to 6 minutes

Meats 10oz: 9-14 minutes

Chicken 8oz: 14-19 minutes

4- Turkey and Braised Meats:

Place rack at bottom level at 350F, no need to rise the cooking temperature above 350F for the first 20 minutes.

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