

Why choose a gas oven?

There's a reason portable pizza ovens are experiencing a surge in demand. Their compact size, ease of transport, and rapid heat-up times make them a perfect fit for modern lifestyles.

- Outdoor Adventures – Campers and travellers can now enjoy authentic wood-fired or gas-cooked pizza without being tied to a fixed kitchen.
- Urban Living – With more Australians living in apartments and townhouses, compact cooking solutions are essential.
- Fast and Efficient – Many portable models heat up to 500°C within minutes, cooking a pizza in as little as 90 seconds.
- Gourmet on the Move – Food truck operators and market vendors are embracing compact, high-heat ovens to serve artisan pizzas quickly.

Experience the convenience and performance of Jalandó's Gas Pizza Oven range.

IMPORTANT INFORMATION

Fontana Hybrid Oven Flue Installation via Roof

The Fontana Mangiafuoco (PO510GA) and Fontana Margherita (PO500G) Hybrid Pizza Ovens have been approved for gas use in Australia under AS/NZS 5263.1.7:2020; Certificate number SAI-400431.

For customers planning to flue these through the roof, we recommend that they contact their local fireplace shop or flue chimney supplier for advice on local installation requirements, Flues and Triple Skin Insulated Flue Roof Kits. We recommend that the customer use an RSF™ Insulated Pizza Oven 2m OR 3m Flue Kit from Pivot Stoves to remain compliant. When installing the RSF™ flue on a Hybrid Gas/Wood Pizza Oven, the cowl must comply to AGA standards with Bird Netting fitted.

The customer must ensure that the flue chimney is installed by an experienced, qualified flue installer (licensed plumber or builder) to meet Australian Standard AS291.

Fontana Forni Australia

Phone 1300 794 839 | Email info@FontanaForni.com.au

Can I install my gas pizza oven indoors?

- Check Manufacturer's Instructions: Always consult the manufacturer's manual to determine if your specific model is certified for indoor use as most domestic models are not.
- Consult a Licensed Professional: Speak with a licensed gas fitter and your local council or energy safety authority (e.g., Energy Safe Victoria) before purchasing or installing a gas pizza oven indoors to confirm the requirements in your specific location.

Installing a Flue for a Gas Pizza Oven Under a Roof (Australia)

You can install a flue through the roof only if these conditions are met: Oven is Certified for outdoor use:

- The oven must be approved for outdoor installation (check the data plate/manual).
- "Outdoor use only" models cannot go in enclosed spaces, even with a flue.

Adequate ventilation:

- The roofed area must qualify as "outdoor" under AS/NZS 5601.1, meaning:
- At least 25% of wall area is open, and
- At least 30% of the remaining wall area is open.

Flue requirements:

- Must be stainless steel and approved for gas appliances.
- Must terminate above the roofline in open air.
- Installed by a licensed gas fitter who provides a Gas Compliance Certificate.

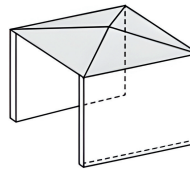
Enclosed areas:

- If your space doesn't meet ventilation rules, the oven must be indoor-certified, which most aren't.

What is considered an alfresco

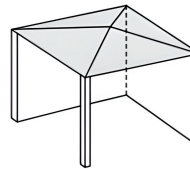
Gas and hybrid ovens cannot go in an enclosed space, must have open walls

Compliant examples:



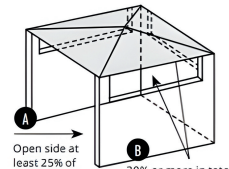
Not more than:

- Two parallel walls with a covered roof.



Not more than:

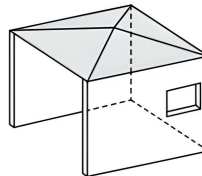
- Two walls at right angles with a covered roof.



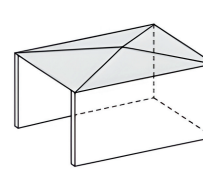
Not more than:

- Three walls, with the one open side being at least 25% of the total perimeter (A).
- The remaining three walls having an area of 30% or more of unrestricted opening (B).

Non-compliant examples:



- Remaining 3 walls do not have 30% or more of unrestricted opening.



- Open side is less than 25% of the total perimeter.



Gas and Hybrid Pizza Oven Range and Accessories

Suzanne 0459 226 949

Damian 0497 927 177

Showroom: 23 Reserve Street,
Preston Vic 3072

Hours: Tuesday - Friday 9:30am - 5pm
All other times by appointment only



@JalandóPizzaOvens



@jalandopizzaovens

www.jalandopizzaovens.com.au

Hybrid Pizza Oven Range

Fontana Margherita Hybrid \$4,999 with cover and stand \$5,100

External Dimensions
780mmW x 855mmD x 1140mmH (Inc Flue)
Internal Cooking Area
610mmW x 610mmD
Oven Weight
105kg



Fontana Mangiafuoco Hybrid \$5,499

External Dimensions
980mmW x 855mmD x 1140mmH (Inc Flue)
Internal Cooking Area
800mmW x 600mmD
Oven Weight
133kg



Fontana Pizza Oven Stand \$1000

Mangiafuoco
980mmW x 780mmD x 800mmH
Margherita
780mmW x 780mmD x 800mmH



Gasmate Natural Gas High Flow Regulator & Hose Kit with Ball Valve \$135

Suitable for most brands of
2-6 Burner Natural Gas BBQs
Natural Gas install must be carried out by a
licensed installer.



Gas Pizza Oven Range

Fontana (Maestro 40) \$2,499 \$1,999 with cover and stand \$2,199

External Dimensions
552mmW x 565mmD x 1050mmH (Inc Flue)
Internal Cooking Area
410mmW x 405mmD
Oven Weight
45kg



Fontana (Maestro 60) \$2,899

External Dimensions
752mmW x 565mmD x 1050mmH (Inc Flue)
Internal Cooking Area
610mmW x 405mmD
Oven Weight
55kg



Gas Pizza Oven Range continued

WITT 13" Piccolo Rotante \$985

External Dimensions
480mmW x 576mmD x 387mmH
Internal Cooking Area
330mmW x 330mmD
Oven Weight
19kg (Boxed 26kg)
Colours
Green or Black



WITT 16" Etna Rotante \$1,220

External Dimensions
650mmW x 750mmD x 440mmH
Internal Cooking Area
405mmW x 405mmD
Oven Weight
29.8kg (Boxed 37.5kg)
Colours
Matte Graphite, Black or Stone



ZiiPa Piana \$619

External Dimensions
396mmW x 565mmD x 285mmH
Internal Cooking Area
310mmW x 310mmD
Oven Weight
12kg
Colours
Eucalyptus, Charcoal



Oven Accessories

Fontana Oven Cover
Mangiafuoco **\$179**
Margherita/Maestro **\$149**



ZiiPa Piana Pizza Oven Cover \$69
Made from premium waterproof material
Colours
Eucalyptus, Charcoal



WITT Pizza Oven Tools \$45

WITT Pizza Oven Brush
Product Dimensions
61 x 4.5 x 5.2cm
Weight
0.31kg



WITT Perforated Pizza Peel 12" \$85

Made from ultra-thin, lightweight aluminum, with a
detachable handle for easy storage.
Product Dimensions
31.3 x 43.3 x 4.1cm
Weight
0.55kg



WITT Pizza Oven Cast Iron Roasting Pan \$85

Product Dimensions
17 x 31.7 x 4.5cm
Weight
2.3kg



WITT 2 Side Roasting & Cooking Pan \$178

Product Dimensions
37.6 x 33.5 x 5.5cm
Weight
5.7kg



WITT Pizza Oven Covers

WITT Piccolo 13" **\$83**
WITT Etna 16" **\$85**



WITT Pizza Oven Table \$595

Made from durable black powder-coated steel with a
sleek stainless steel top, this table offers a sturdy, easy-to-
clean surface that stands up to high-heat cooking
environments. Four lockable wheels
ensure effortless mobility and stability.
External Dimensions
800mmW x 800mmD x 900mmH
Weight
19.8kg

