



FORNO

IGNITE YOUR NATURE

DAMM

DAMM

With its retro design, the DAMM looks like a stove from a bygone time. Worktop attachments (bamboo, stainless steel and/or wood) can be mounted on either side of the fireplace to provide extra preparation space. It also has a grill for cooking.

FEATURES

The FORNO DAMM can be used in two ways! Enjoy the warmth of the fireplace and use the integrated grill for cooking. The solid-metal grill plate is suitable for contact grilling and can also be used with pans and kettles.

Enhance your patio with this Forno outdoor fireplace with grill. Use a spatula to scrape the grill clean, then simply wipe with a damp cloth and the grill is ready to be used again. So easy to maintain!

The DAMM is made of corten steel, which develops an orange-brown patina over time. Corten steel is a metal alloy made by adding copper, phosphorus, silicon, nickel and chromium to iron. When exposed to air, the material forms a protective layer of rust. This natural coating prevents further corrosion,

Customise your DAMM by adding our wood, bamboo and/or stainless steel worktop attachments to create additional workspace. Hooks are attached to the wooden and bamboo worktops for hanging utensils and barbecue tools.





SPECIFICATIONS

- 5-year guarantee.
- Dimensions LxWxH: 70x90x200 cm.
- The grill plate is made of 10-mm thick S235 steel.
- Includes flue with flue cap.
- The grill overflow is simple to seal with the supplied twist stopper.
- The ash pan can be used to regulate the air intake by sliding it out about 5 cm. This allows you to control the intensity of the fire's heat.

KEY POINTS TO NOTE

- The grill can be cleaned simply by oiling it and scraping off residue with a spatula. Apply a final coat of oil to the grill plate before storing to prevent rust.
- Worktop attachments are not supplied as standard with the DAMM. These can be ordered separately.
- Use one wall bracket per metre of flue pipe or use a roof vent.
- Products should be unpacked immediately upon receipt to release any moisture trapped inside the packaging. If the product is left in its packaging, it may develop uneven rust patches.
- Products are delivered without rust. The corten steel rusting process takes about 4-5 months, depending on weather conditions.
- We do not recommend using corten steel within 2 km of a coastline.
- Rust can be fixed by applying Owatrol. This is a penetrating rust inhibitor that forms a protective anti-rust coating. Owatrol protects the product and stops the rust on corten steel flaking off.

FIRST USE

- We recommend using vegetable oils with a higher smoke point, such as groundnut oil or sunflower oil, to cook on the grill plate.
- When you use the FORNO® for the first time, it is important to make a small fire for the first 25 minutes before increasing the fire. The heavy roasting plate will become significantly warmer on the underside than on the upper side. Due to this temperature difference, the plate will draw hollow (except model DAMM). After the first use, the plate has 'settled' and this procedure is no longer necessary.
- The grill will reach a temperature of 275-300°C about 25-30 minutes after the fire is lit.
- The grill functions optimally after it has been used once or twice, allowing the oil to 'season' the plate. Allowing the oil to 'burn in' protects the grill from rusting when not in use and makes cooking easier.



Worktops

Worktop attachments (stainless steel and/or wood) can be mounted on either side of the DAMM. This addition turns the DAMM into an outdoor fireplace that is both beautiful and practical.

FEATURES

Customise your DAMM by adding our optional wood, bamboo and/or stainless steel worktop attachments. Add the same worktop to both sides of the grill or use a different type of worktop on each side to create your own unique DAMM. This gives the product a sleek look and is a simple way of creating extra workspace. Hooks are attached to the wooden and bamboo worktops for hanging utensils and barbecue tools. A great way to save even more space.

The FORNO DAMM can be used in two ways! Enjoy the warmth of the fireplace and use the integrated grill for cooking. The solid-metal grill plate is suitable for contact grilling and can also be used with pans and kettles.



Stainless steel

Our stainless steel worktops are strong, sturdy and resistant to various weather conditions. Stainless steel has a long lifespan and is also very hard wearing.

SPECIFICATIONS

- 5-year guarantee.
- Worktop dimensions LxWxH: 40x50x13 cm.

KEY POINTS TO NOTE

- Products should be unpacked immediately upon receipt to release any moisture trapped inside the packaging. This moisture can cause stains that are difficult to remove.

Hardwood

All our hardwood is classified as durability class 2 and will last up to 25 years. Due to the high durability class of the wood, it needs no additional treatment. The wood will turn grey naturally over time and is strong and hard wearing.

SPECIFICATIONS

- 5-year guarantee.
- Worktop dimensions LxWxH: 40x50x13 cm.
- All (hard)woods turn grey when exposed to sun, rain and wind. The eventual colour partly depends on the initial colour of the hardwood.

KEY POINTS TO NOTE

- Products should be unpacked immediately upon receipt to release any moisture trapped inside the packaging. This moisture can cause stains that are difficult to remove.
- Wood is a natural product that shrinks or expands depending on temperature and moisture content. Regular oiling helps to stabilise the moisture content and limit shrinking and swelling. We recommend using Woca oil.

Bamboo

Bamboo is becoming increasingly popular as an element in gardens, and this is reflected in our FORNO collection. The bamboo worktop is a sustainable alternative to hardwood and looks beautiful combined with the warm colour of corten steel. The material is an excellent alternative to tropical hardwood. Bamboo grows much faster than hardwoods and can be harvested every 4 to 6 years.

SPECIFICATIONS

- 5-year guarantee.
- Worktop dimensions LxWxH: 40x50x13 cm.
- Finished with bamboo elements. Bamboo naturally shrinks and swells very little.

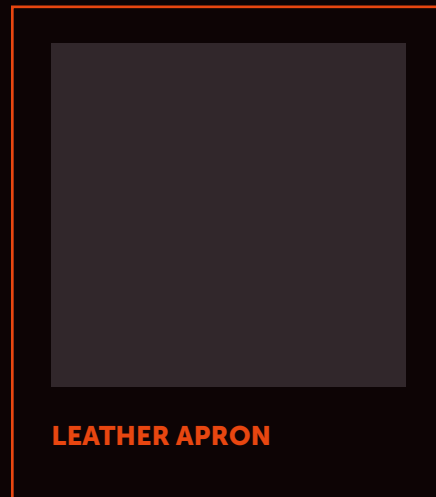
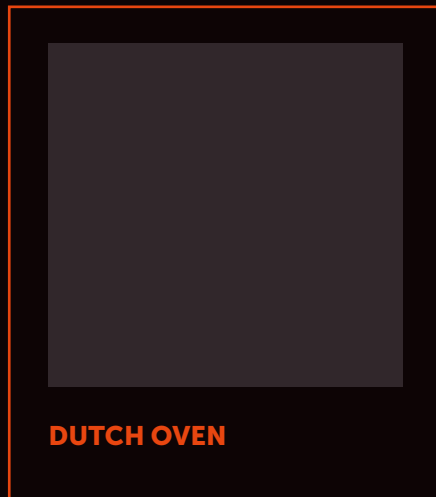
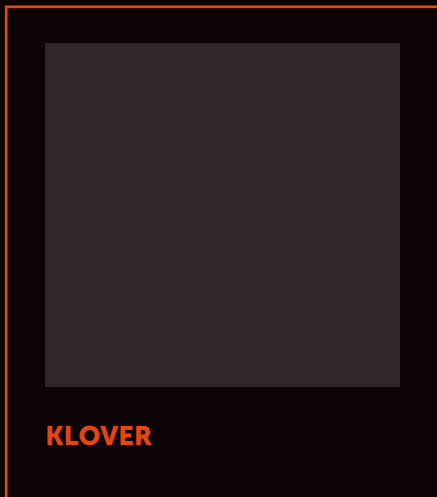
KEY POINTS TO NOTE

- Products should be unpacked immediately upon receipt to release any moisture trapped inside the packaging. If the product is left in its packaging, it may develop patches of uneven discolouration.
- If left untreated, bamboo will turn grey naturally as it ages. This colour change is caused by UV radiation.
- To preserve the colour of the bamboo, treat the worktop with a protector immediately after attaching.
- Use a separate chopping board to avoid damaging the bamboo worktop. Food should not be prepared directly on the worktop.



Accessories

Click on the images for more information about the products.



Maintenance

All our accessories meet the highest standards and are an highly suitable addition to our products. Visit www.forno.eu for a complete overview of our accessories.



RUST ACCELERATOR

Our Corten Steel products are delivered un-rusted and the weathering process will take approximately 4-5 months. This process can be accelerated with the BIO rust accelerator available on our website.

Always read the descriptions on the packaging carefully before use.



FORNO

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Spending time outdoors has soared in popularity over the last few years, becoming an increasingly important part of our daily lives. FORNO offers a diverse range of products guaranteed to enhance the outdoor experience. Our collections create an ambience in which you can enjoy your garden to the fullest.

All our products have their own character, but they are designed to work together, allowing you to create endless combinations. The materials, finishes and styles are repeated across the collections so that they coordinate beautifully. The result? A long-lasting, stylish garden design: from fire tables to exclusive outdoor kitchens and from sturdy fireplaces to timeless wood storage.

We design and manufacture all our products in-house, ensuring that we can continue to provide the high quality that you have come to expect from us. And we do this at the most competitive price possible. All our products are made in Europe with the utmost care, so we can be sure that they meet our exacting standards.

FORNO® product information edition 1, 06 - 2023.

This product information has been compiled with great care.

It is nevertheless possible that it contains errors or is not up to date. We reserve the right to amend or change prices and images.

