



FORNO

IGNITE YOUR NATURE

SEARE COSA

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From fire bowl to BBQ, the COSA is a compact and versatile product that will transform an evening with friends and family into a memorable experience. The distinctive design has a touch of the otherworldly about it. Use the COSA as a warm and inviting fire bowl or add a SEARE ring for grilling at home or on holiday.

FEATURES

The COSA is a versatile product. From cooking to cosy fires, the COSA can do it all. This product will suit you perfectly if you love spending time outdoors. Its beautiful design and the warm colour of the corten steel help to create a warm and pleasant atmosphere. Discover a whole new world of possibilities for outdoor cooking with the COSA. Simple and stylish!

The grill ring on the COSA can be removed, giving you an instant fire bowl. The round shapes add to the experience of enjoying the warmth of the COSA with family and friends. The COSA is a pleasant and inviting source of warmth for your garden.





SPECIFICATIONS

- 5-year guarantee.
- The bowl has a thickness of 3 mm.
- Includes drainage holes.
- Includes stainless steel mounting materials.
- The grill plate is made of 10-mm thick S235 steel.

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.
- 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.
- It is important that the product is positioned on a firm, levelled surface. If the ground is not level, the weight of the product will be unevenly distributed. This can cause stress damage.
- We do not recommend using corten steel within 2 km of a coastline.
- The weathering process may cause rust run-off.
- 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.



SEARE Family

Food brings us together. It allows us to discover new people, cultures, and lifestyles. In a world that's becoming increasingly polarised, it's more important than ever for us to continue to meet each other. Society is shifting further onto the online world. We're always on the go and don't take enough time to rest and relax. We want to invite you to live in the present: put away your gadgets, cook a meal together and have real conversations. When we're celebrating the important milestones in our lives, we eat together.

Food is a traditional part of our most beautiful moments. Birthdays, weddings and births: we want to make these moments extra special. Humans are instinctively attracted to fire. As well as providing warmth, it gives us a sense of security.

Our company's roots are in the burgundian region in the south of the Netherlands. Eating together is part of our cultural character, so we understand the art of hospitality. The SEARE family is our way of passing this on.

A new standard. As a source of warmth and for cooking!

DESIGN

The warm, soft and minimalist shapes reflected in the Japandi are timeless and guiding contemporary design. For the SEARE family, aesthetics, in addition to functionality, have been key to the design.

MATERIALS

In our search to find the right materials, we leaned strongly towards those that were warm and natural. We chose bamboo and corten steel, which have the added advantage of being maintenance-free and ideal for outdoor use. SEARE products retain their quality without the need for preservation with coatings or chemical treatments. In fact, exposure to the weather will enhance the natural look of these products over time.



Accessories

Click on the images for more information about the products.



GRILLSET 300



KLOVER



FOODBUMPER



GRILL LIFTER



WHEELS



DUTCH OVEN

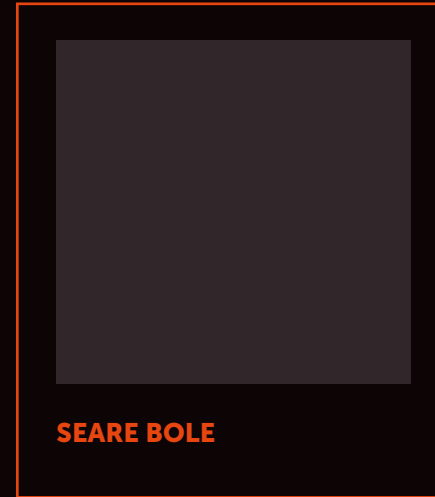
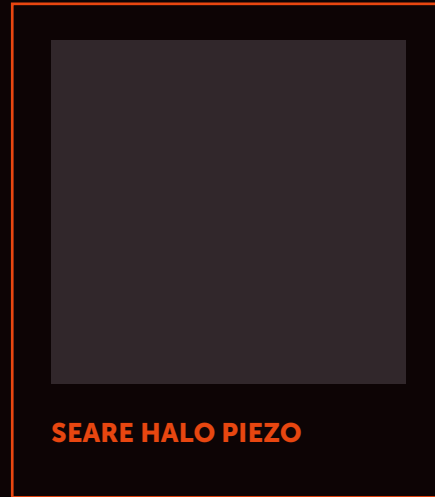
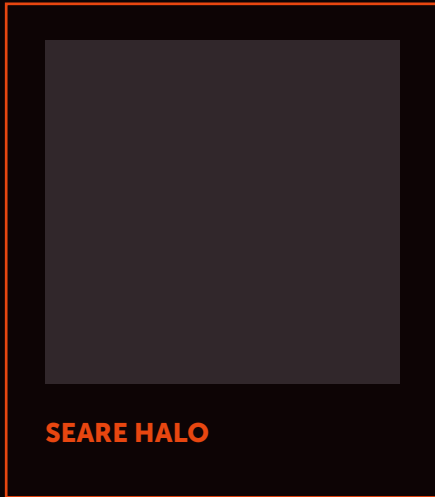


LEATHER APRON



SEARE product line

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.

