



By appointment to The Royal Danish Court

**morsø**

MLE-SOLUÇÕES DE CLIMATIZAÇÃO LDA

since 1853



MORSØ FORNO

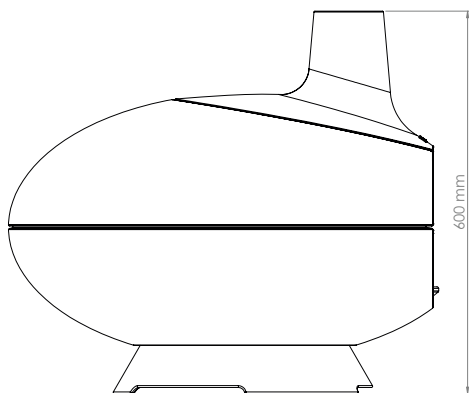
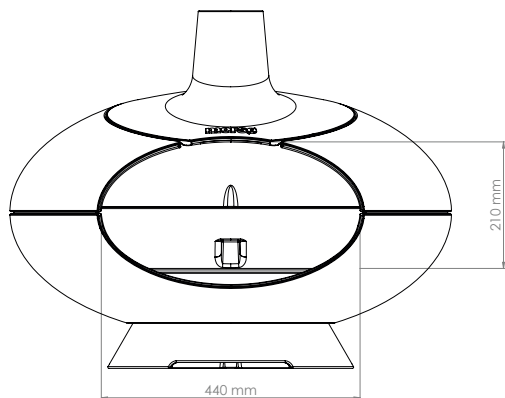
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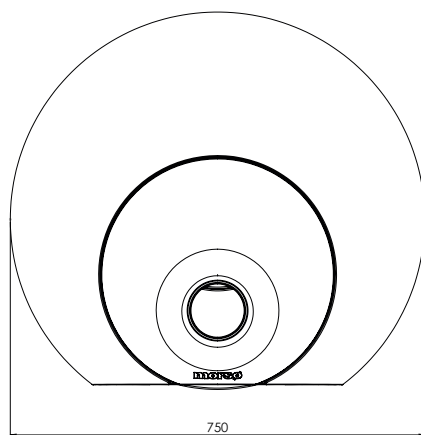
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Vægt samlet 96 kg  
Total weight 96 kg  
Poids total 96 kg  
Gesamtgewicht 96 kg





## MLE-SOLUÇÕES DE CLIMATIZAÇÃO LDA

ENG - INSTRUCTIONS FOR INSTALLATION AND USE

### Congratulations on your new Morsø Forno

Now you can enjoy your terrace while preparing crisp, crunchy Italian pizzas and perfectly baked bread in just a few minutes.

Morsø Forno has been designed by award-winning Danish designer Klaus Rath, and is the ideal choice for the family that values good food, unique design, originality and shared experiences.

The shape of Morsø Forno is based on both internal and external considerations, and its clean lines and simple, functional design fits perfectly with the well-known Morsø style.

- Internally, the Forno is shaped like a traditional wood-burning Italian pizza oven with a wide, low-ceilinged firebox, with room to move the fire aside when cooking food, and good radiant heat from the ceiling.
- On the outside, the Forno has a simple and characteristic shape, that can readily be placed either at ground level – primarily for use as a fireplace - or higher up on a bench or table, if the stove is mainly intended for use in food preparation.

Morsø Forno is made of solid double coated cast iron, coated with a heat and corrosion resistant coating-system, designed for extreme environmental exposures with a low maintenance consideration. This ensures that it lasts for many seasons with correct usage and care.

Behind every Morsø Forno is more than 160 years of experience with cast iron and thorough quality control by our employees throughout the production process.

### SAFETY INFORMATION

- Never leave the Forno before all flames and embers are extinguished.
- Using water to extinguish the fire can result in the cast iron components cracking or warping.
- The outside of the oven becomes very hot while lit. Therefore, be sure to take the necessary care, especially if children and pets are close to the Forno.
- Do not use combustible liquids to light or maintain the fire.
- Be aware of very high temperatures when the Forno is in use. Use gloves. Do not insert arms or fingers into the Forno during use.
- Be aware of sparks and flames from the mouth and chimney of the Forno.
- Only use kitchen tools that can withstand high temperatures. Pots, pans and the like must be made of cast iron, aluminium or mild steel. Teflon and silicone are unsuitable.

### Positioning the Forno

- The Forno must be placed no less than 1m from flammable surfaces and materials to the sides
- The Forno should only be used outdoors and must not be placed below eaves or low hanging branches.
- It is important for the Forno to be placed on a flat, non-flammable, horizontal surface.

### Removing ash and embers

- Use a metal shovel to remove ash or embers.
- Use a metal bucket with a tight-fitting metal lid to store ash and embers. Always place the bucket on a non-flammable surface, well clear of flammable materials.

- When the ash is cold, it can be used as fertiliser in your garden, or disposed of with ordinary refuse.

## ASSEMBLING THE MORSØ FORNO

Morsø Forno weighs approx. 96 kg. To avoid injury during unpacking and assembling the Forno, we recommend that 2 people should carry out this work.

The Forno may have pale markings on delivery. These are a result of assembly and handling during production. Marks will probably also arise when you assemble the Forno. They can easily be removed using a slightly damp cloth.

### Assembling your Morsø Outdoor Oven



1. Place the plinth on a flat surface, preferably where you want the Forno to be.

Remember to allow for the total diameter of 75 cm and separation from flammable materials before positioning the Forno.

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2. Next, place the bottom on the plinth, with the opening in the direction wanted.
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3. Lay the center stone on the three legs in the middle of the Forno.
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4. Now position the side bricks in place in the Forno. Push the side bricks together around the centre brick.
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5. Place the top on. It is important to ensure that the top is not placed askew and that it rests evenly on the bottom section.
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6. Finally, position the chimney on top.

## **MAINTENANCE AND CARE**

If you want to clean the stone, this is best done with a stiff copper brush when the stone is hot. The dark markings on the stone are particles of soot and ash, and contain no bacteria. Such marking can unfortunately not be entirely avoided, but can be minimised by only burning entirely dry, finely split wood.

The cast iron parts can be washed with a mild solution of soft soap, when the Forno is cold. Preferably use demineralised water, as ordinary tap water can leave limescale.

When the fire is lit, small cracks can appear in the surface of the stones. These cracks are insignificant and are not a health or safety hazard

## **GUARANTEE**

The guarantee period runs from the date of purchase.

The guarantee does not cover:

- Wear items, i.e. parts that become worn during ordinary use, such as stones and sealants. For these parts, the relevant provisions of the Sale of Goods Act for deficiencies apply.
- Damage resulting from incorrect installation and use in relation to Morsø's assembly and usage guidelines.
- Damage as a result of overheating or using incorrect fuel.

In the event of a claim for defects or omissions, the provisions of the national sale of goods legislation apply.

In the event of a claim, please contact your dealer, who will deal with your claim.

## **TIPS & TRICKS**

### **Lighting and stoking techniques**

Behind every successful fire is a good layer of embers. This can be formed quickly by using 2-4 firelighting briquettes under 1 – 2 kg dry kindling in the middle of the fireplace. Kindling should be stacked in a cross and the stack lit in the middle. You can use a blower pipe, such as that built into the Morsø Ash scraper, to blow on the embers and give the fire an extra boost.

When the kindling has burnt down, spread it over an area corresponding to central stone, and add more firewood. To quickly prepare the Forno for pizza baking, it helps to use finely split firewood, approx. 3 x 3 cm.

When the fire has burnt down again, repeat the above until there are enough embers to cover almost the whole bottom of the stove. Each time, the area covered by embers expands, allowing more firewood to be added. To avoid burns, it is a good idea to use tongs to add firewood to the Forno. You could use Morsø Fire Tongs, which have been developed especially for the Morsø Forno.

If lighting with firelighters or bags containing paraffin, it can be helpful to place a split log underneath. This prevents the paraffin melting into the baking stone.

**NB!!** Always use dry, clean and untreated timber in the fireplace.

Logs should be stored under a roof for no less than 1 year, and preferably 2 years, exposed to the wind. Logs should be split as soon as possible after felling if they are to dry quickly. The wood can be used when its moisture content is below 20 %.

Never use driftwood, as it is usually very salty and can therefore ruin the stove. Impregnated and painted timber and chipboard emit poisonous smoke and vapours, and must therefore not be used as firewood. Pine and similar species of resinous timber develop poisonous gases when burning, and should therefore not be used in connection with food preparation.

When heating up and cooling down, the stove can make cracking sounds, which are due to the large temperature difference to which the material is subjected.

### **Pizza baking**

For pizza baking, the stone must be very hot, and there must be living flames running up the inside of the stove. To heat the stones thoroughly, we recommend following the method described in the section on "Lighting and stoking techniques".

The ceiling of flames is achieved by spreading the embers 2/3 of the way around the edge of the Forno and regularly supplementing with thin sticks of finely split, dry firewood. The firewood will flame up after a short while.

Depending on the weather and how much fuel you use, the Forno can be ready for baking pizzas in 30-60 minutes. The optimal temperature of the stone on which you bake the pizzas, must be 250-300 °C, and the temperature in the dome must preferably be above 500 °C.

- When the Forno is ready, clear an area in the middle of the stove with an ash scraper. Any loose ash can be blown away with the blower pipe in the Morsø Ash Scraper.
- Place the pizza directly on the rear stones and turn at short intervals to achieve even baking.
- In a few minutes, you will have a delicious, extra crisp pizza.

On [www.morsoe.com](http://www.morsoe.com) you will find a section on "Recipes" containing some recipes to inspire you.

### **ACCESSORIES**

A range of accessories have been developed for Morsø Forno, which are all available at your local dealership.

### **REPAIR KIT**

Surface scratches and rust formation will appear with use. Such small damages are easily repaired using the supplied repair/maintenance kit. Maintenance of the oven is recommended 1-2 times annually. See the maintenance video at [morsoe.com](http://morsoe.com).

## MODERN DESIGN AND HIGHEST FUNCTIONALITY - HAND-MADE IN DENMARK



### THIS IS HOW EASY YOUR MORSØ IS TO MAINTAIN

Packing, setting up and time can leave your Morsø with a few small scrapes. This is due to the materials and entirely normal, not a matter of sub-standard quality.

You can easily remedy small scrapes and scratches using the enclosed repair kit:

- Apply the liquid evenly
- Light the Morsø stove and heat through fully
- The liquid automatically fuses on at the high temperatures

The repair kit can also be used for rust spots



### BEST SURFACE PROTECTION

The coating protects against UV rays and changing weather conditions, without affecting the functionality of the stove or impairing lighting.

### DEPEND ON MORSØ

As the Morsø stoves are cast using the highest quality iron, the Morsø stove is extremely resistant to burning through.

The material prevents deformation and displacement due to heating and retains heat for a very long time thanks to perfect joints without welds.



### A LITTLE WORK, A LOT OF ENJOYMENT

Your Morsø needs no cleaning, as the high temperatures burn off fat and food scraps.

If you haven't used your Morsø for a while? Follow this procedure when the stove is cold:

1. Wash your Morsø with mild soapy water,
2. Remove all soap residues,
3. Light up

Cast iron parts that come in contact with foodstuffs can be coated with cooking oil after cleaning with hot water.

**5 YEARS  
WARRANTY**

We give a 5 years warranty on our Outdoor Living series against casting and material defects.



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[www.morsoe.com](http://www.morsoe.com)

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