



FORNO

IGNITE YOUR NATURE

SEARE HALO PIEZO

SEARE HALO PIEZO

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 series is our way of passing this on. A new standard. As a source of heat and for cooking! FORNO's range of products for cooking outdoors are beautiful to look at, even when not in use.

The SEARE HALO PIEZO differs from other products in the SEARE range in that it is gas-fired. This gives the SEARE HALO PIEZO an extra-large grilling area, making it particularly suitable for parties and catering.

FEATURES

With its warm and soft design, the SEARE HALO PIEZO is a timeless outdoor kitchen. The gas-fired SEARE ring is specially designed to distribute heat steadily over the entire surface. As a result, the SEARE ring can always provide the perfect temperature for cooking your favourite dishes. The gas cylinder is housed behind a door finished with bamboo, which beautifully complements the warm colour of corten steel. Bamboo is also sustainable.

The SEARE ring slopes inward so excess oil and liquid will not drip down from the grill plate. The SEARE ring 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 the SEARE HALO PIEZO to prevent rust. The drip tray should also be cleaned and a thin layer of water added before use. Because this gas stove produces no ash, it is very easy to maintain.





SPECIFICATIONS

- 5-year guarantee.
- It is also available with wheels so you can move it around.
- The grill plate is made of 10-mm thick S235 steel.
- SEARE ring diameter: 1005 mm.
- Our SEARE HALO PIEZO has a large cooking surface so you can create multiple heat zones. This offers a range of temperatures on the grill, allowing you to easily cook a variety of items at once.

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.
- After use, store in a dry place.
- 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.



SEARE RING

The SEARE ring has a thickness of 10 mm and is designed to distribute heat for contact grilling. This method of grilling uses indirect heat and is ideal for searing meat to create the Maillard reaction, which gives it a delicious brown crust or 'bark'.

FULLY OPEN

When the gas supply tap is fully open, the inner ring reaches the highest temperature. It is then possible to grill and flambé in the core above the grill with flames. The outer rim is somewhat cooler in this position.

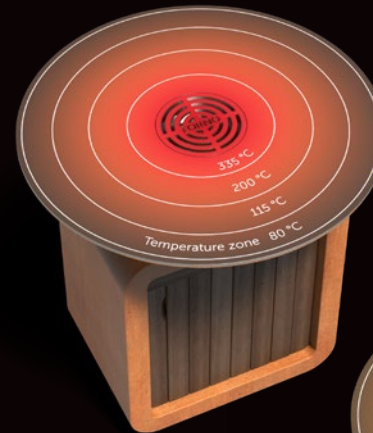


FLOWR EDGES

The soft curves in the design not only create visual appeal but also increase the purity of the airflow, which prevents hissing.

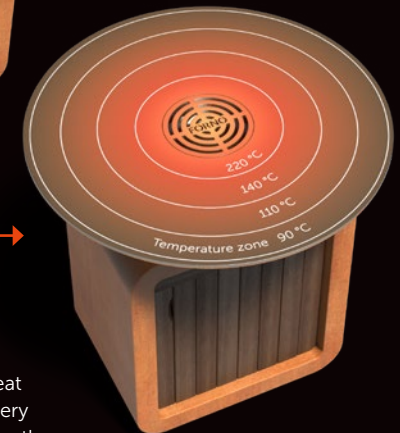
CONCEALED CASTERS

Hidden wheels on this product create the illusion of hovering slightly above the ground. These robust casters make it easy to move it to the perfect spot in the garden.



HALF OPEN

This setting produces a gradual heat pattern on the SEARE ring. From very hot (220C) on the inside, to 90C on the outside.





Sustainability

Innovation is a core FORNO value. One aspect of this is making more intelligent and economical use of the materials used in our products. The SEARE series is made from bamboo and corten steel. Both these materials are remarkably durable.

BAMBOO

Wood and plastic are often used for handles because of its tactile qualities and limited heat conduction. Bamboo is a more sustainable alternative, therefore we use this in the SEARE series.

Bamboo has the same tactile qualities and combines this with a natural appearance and a long lifespan. Moreover, it grows very fast and can be felled and regrown 8 times more quickly than hardwood. During its rapid growth, bamboo also stores large quantities of CO₂.

- Bamboo produces 35% more oxygen than an average tree of the same size.
- Up to 1,696 tonnes of CO₂ uptake per m³.
- Harvested from FSC certified forests.
- Fully and easily recyclable.

CORROSION TENSILE STEEL

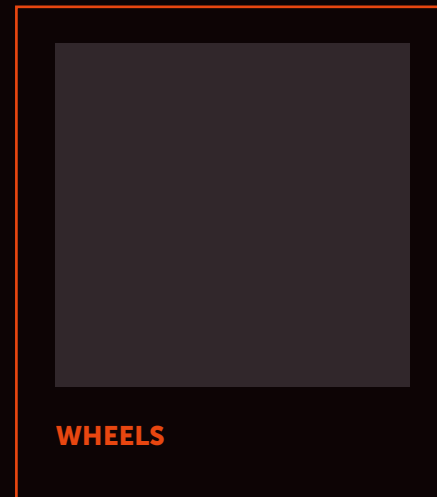
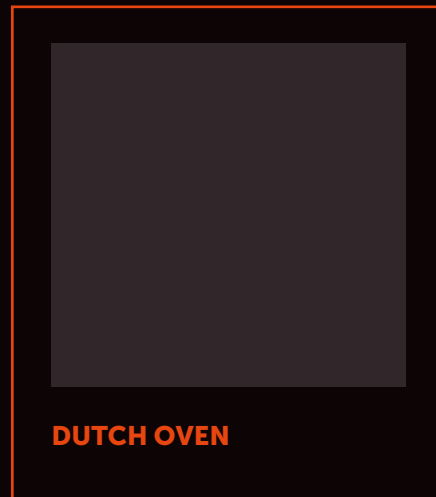
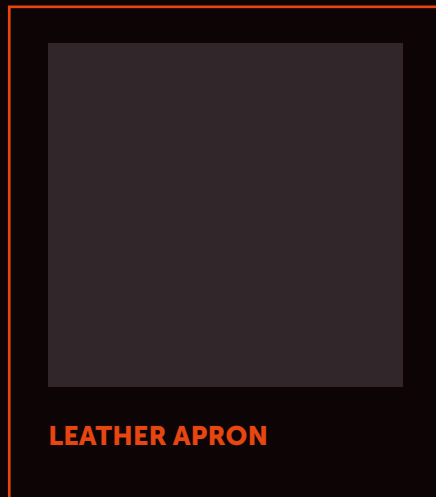
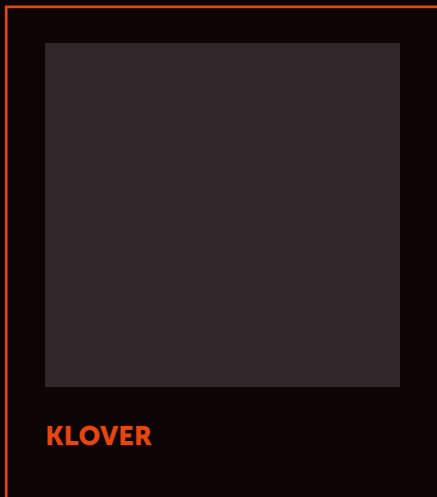
The main material used in the SEARE series is strong and hard-wearing corten steel. The corten steel we use is also very thick (The corten steel used has a large thickness), which ensures a long lifespan without the need to apply any extra protective coating. Corten steel is 100% circular: old corten steel products can be used to make completely new ones!

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 that prevents further rusting (oxidation). This means there is no need to use chemical treatments to prolong the life of corten steel. Our products are manufactured in Europe using only European corten steel.



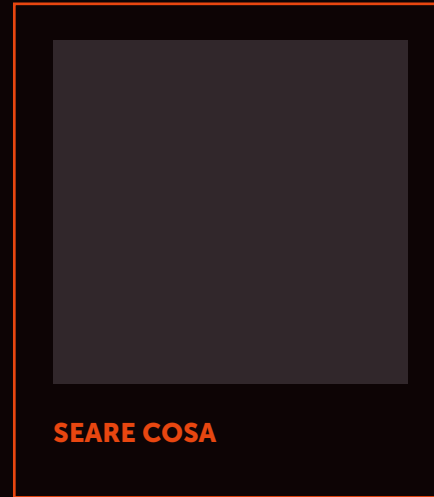
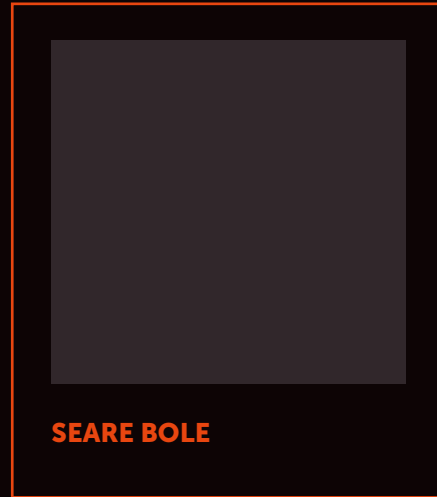
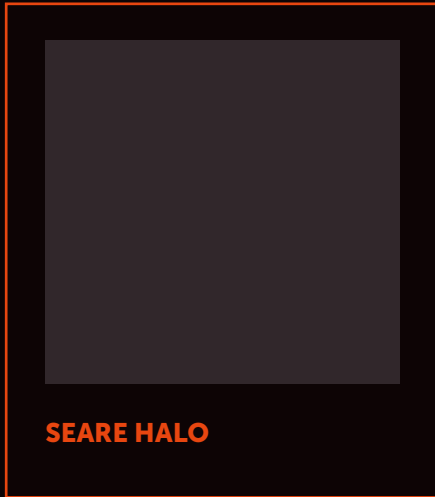
Accessories

Click on the images for more information about the products.



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

IGNITE YOUR NATURE

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.

