

*If you are reading this...  
welcome to the family!*



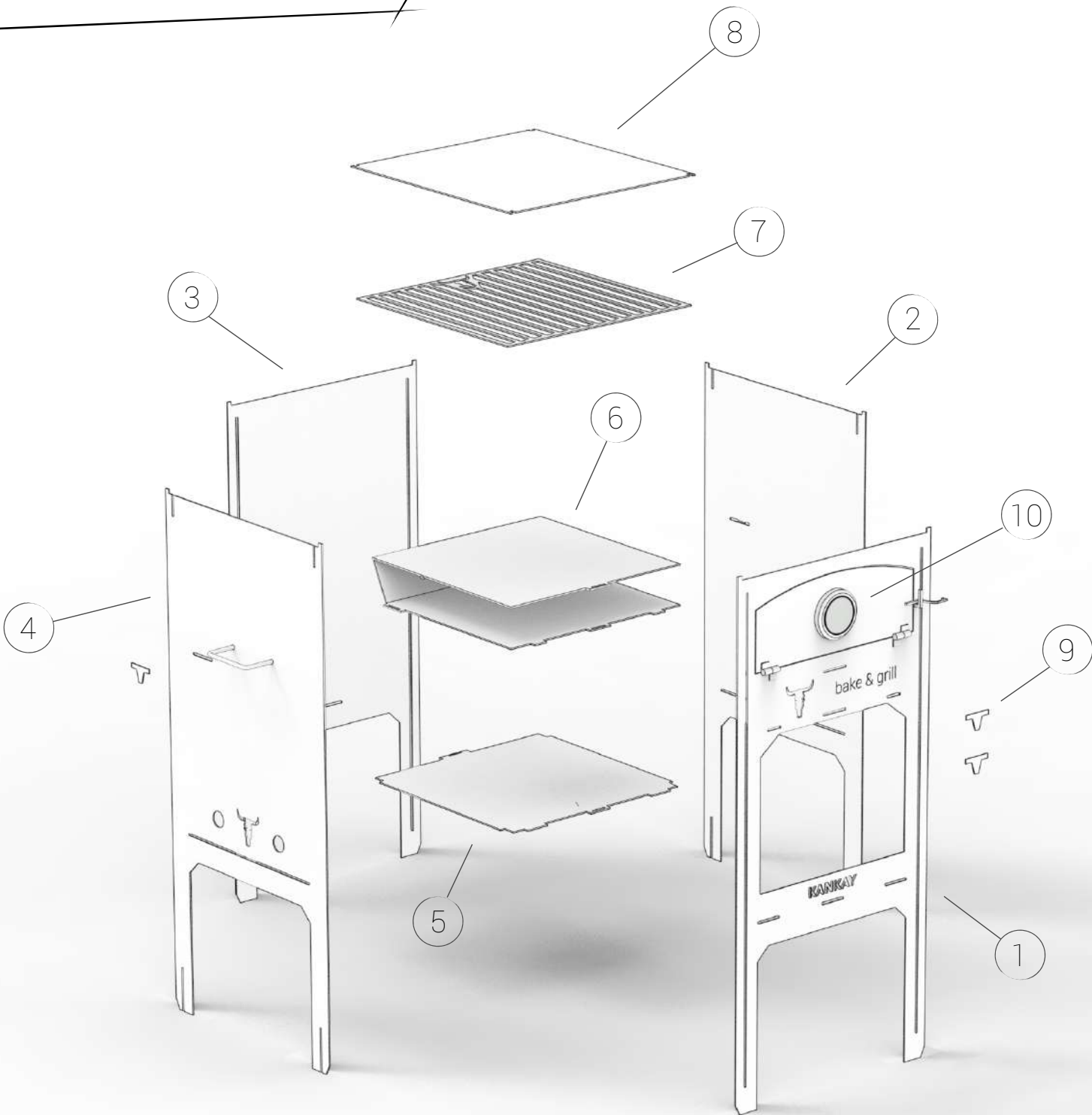


# FORNO

It's time to learn all about it

KANKAY

# COMPONENTS

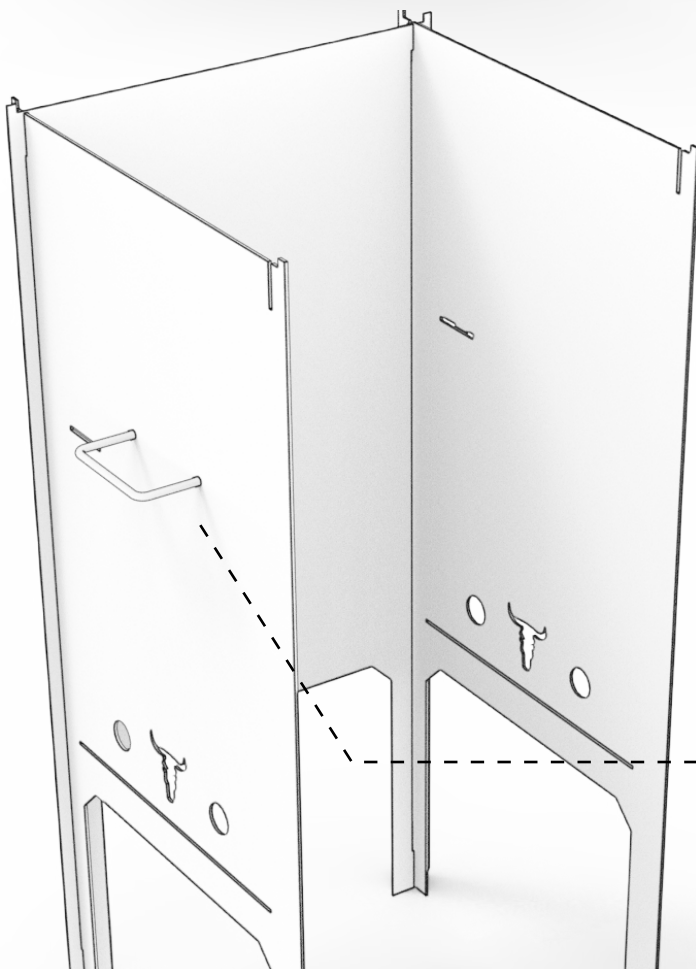
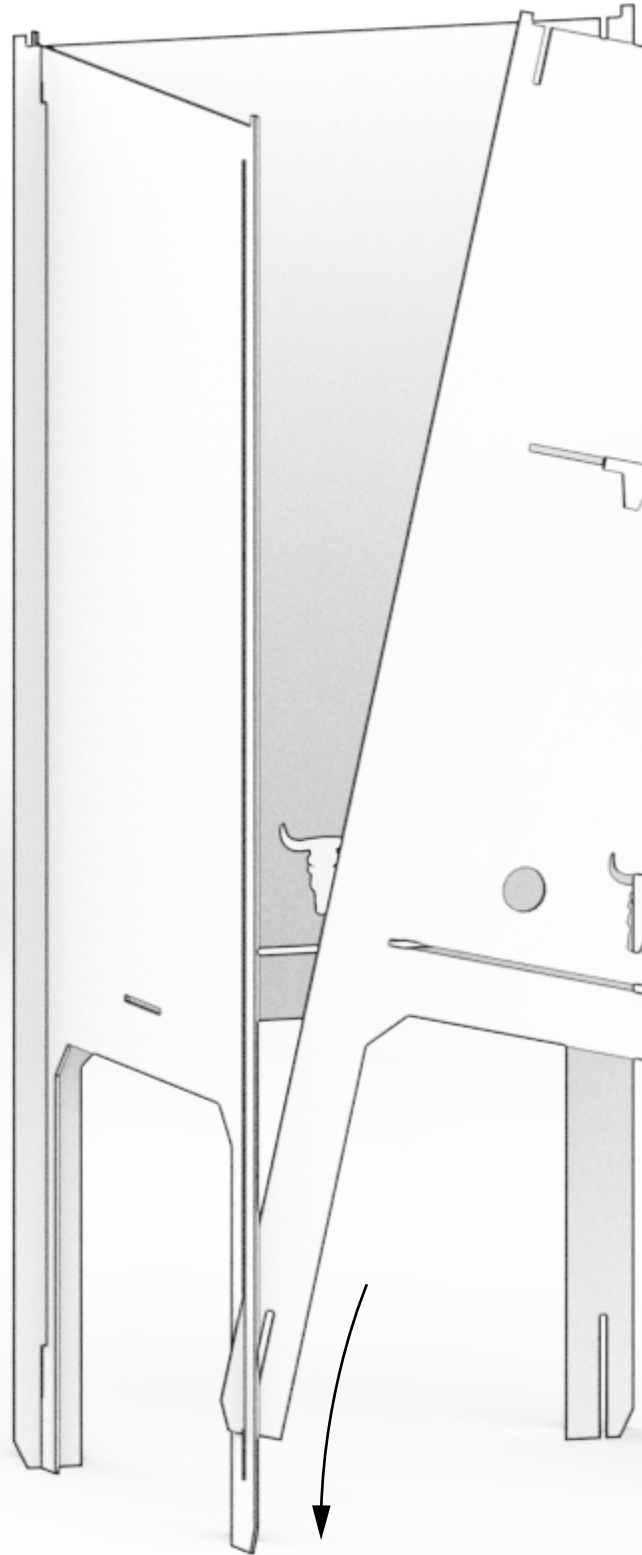
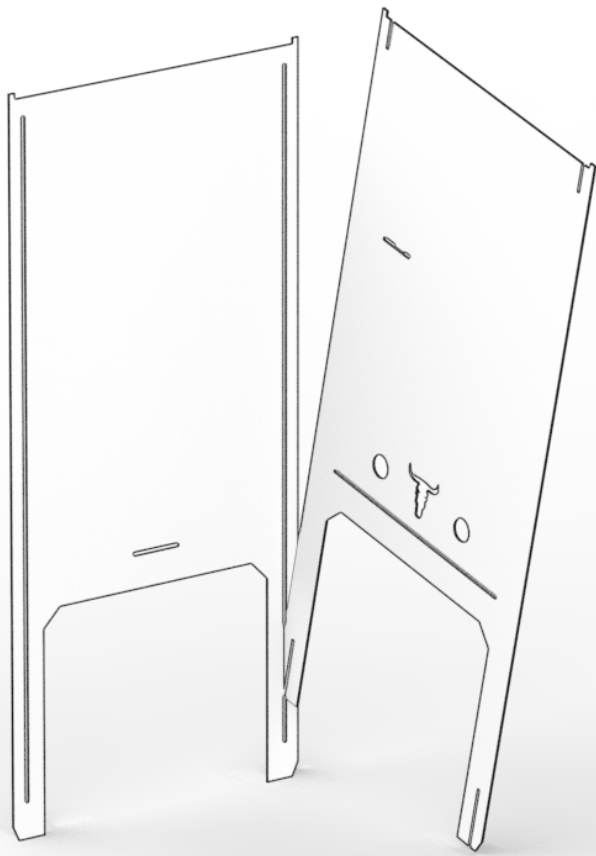


1 - Front face  
2 - Right face  
3 - Left face  
4 - Back face  
5 - Bottom

6 - Hot box  
7 - Grill  
8 - Lid  
9 - Fixing pins  
10 - Thermometer

# ASSEMBLY

Forno is all about fitting



Handles should be facing outwards

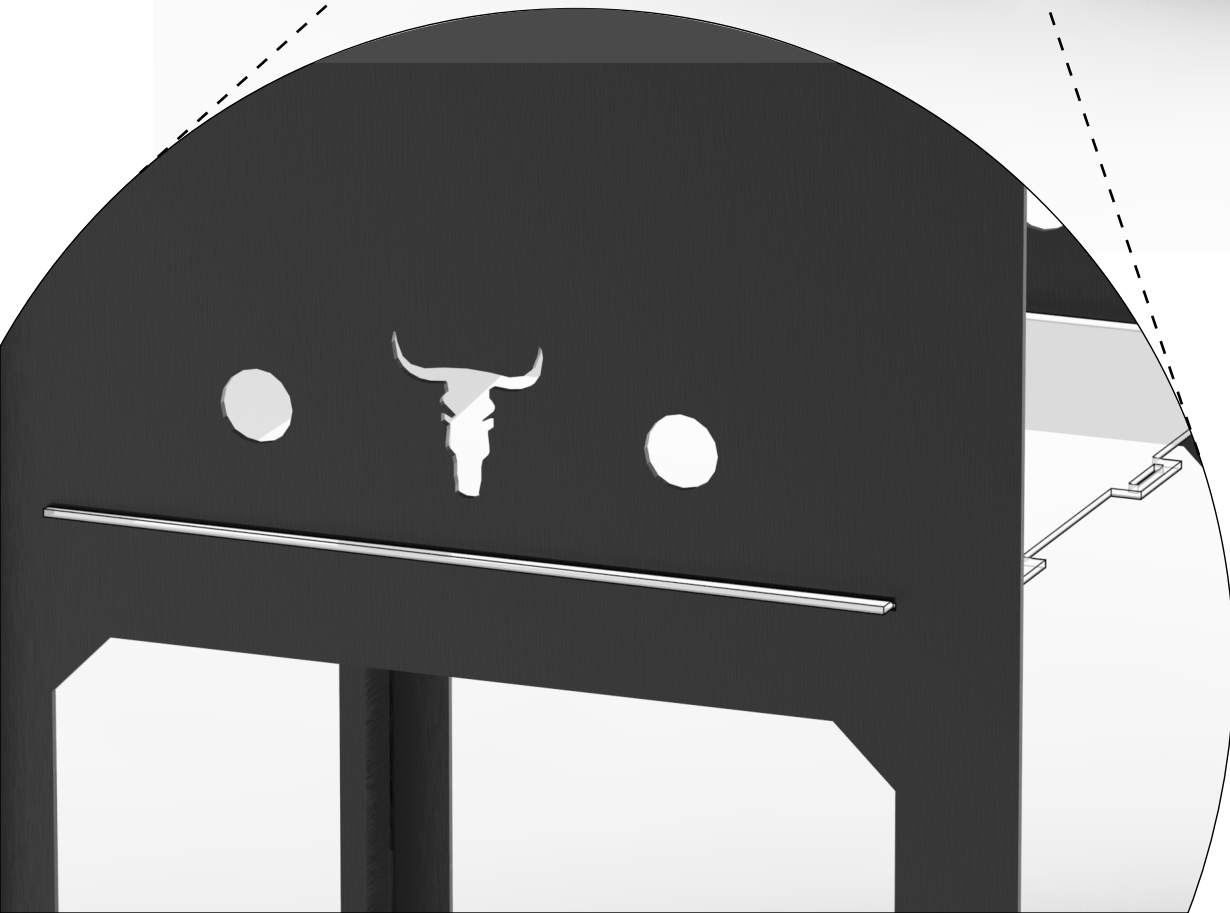
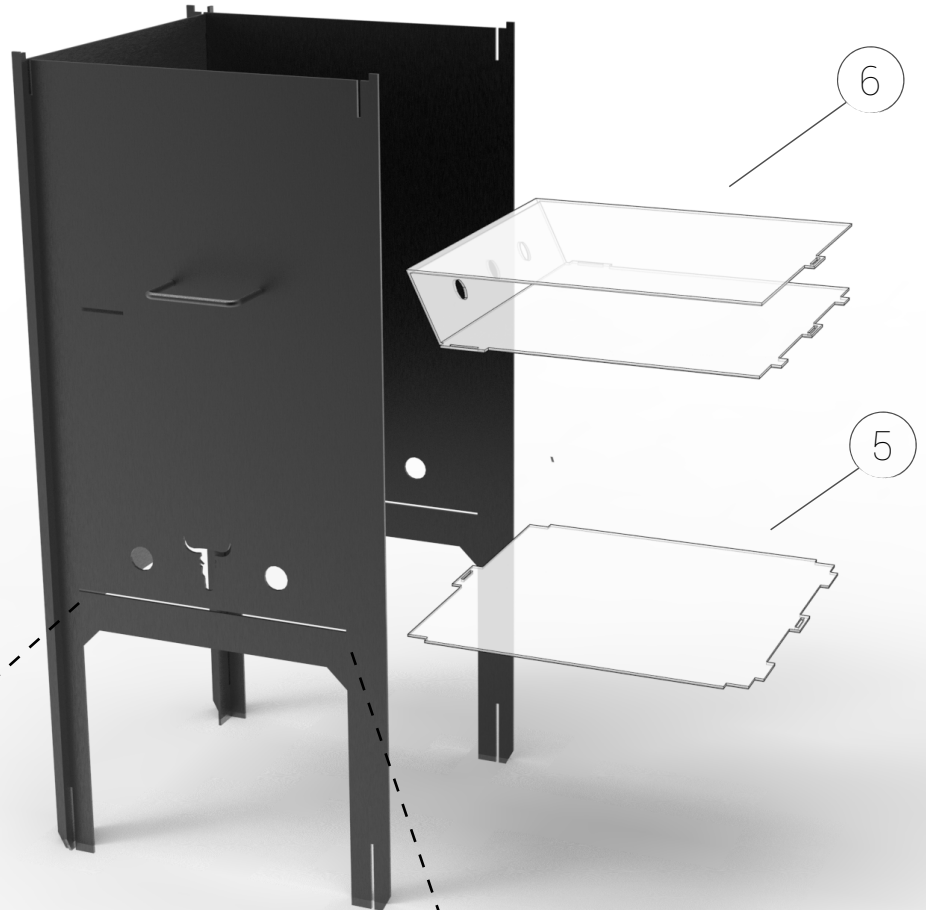
# ASSEMBLY

Once the back and side faces are assembled, it is time to add some inner parts

The fretwork around the forno will guide to fit it properly. You can't miss it! It's easy!

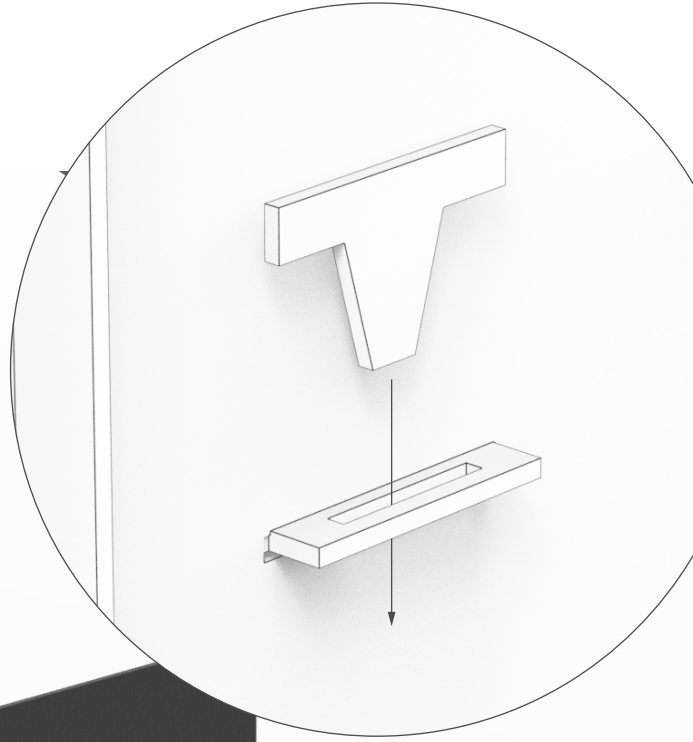
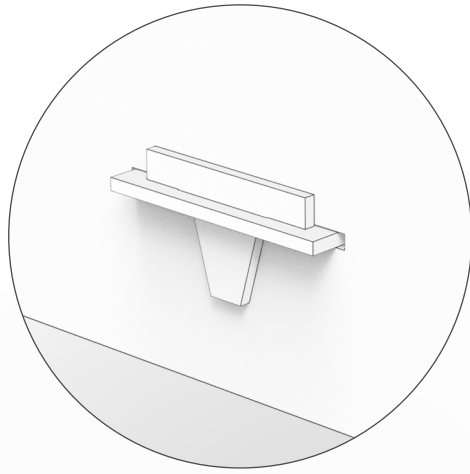
5 Bottom

6 Hot box



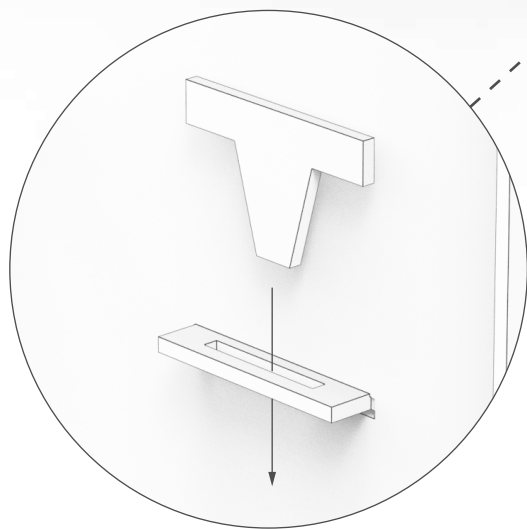
# ASSEMBLY

Fixing pins: use them to secure the forno all together



# ASSEMBLY

Fit the front face the same way you did before. Add the grill and lid.



Secure with pins.

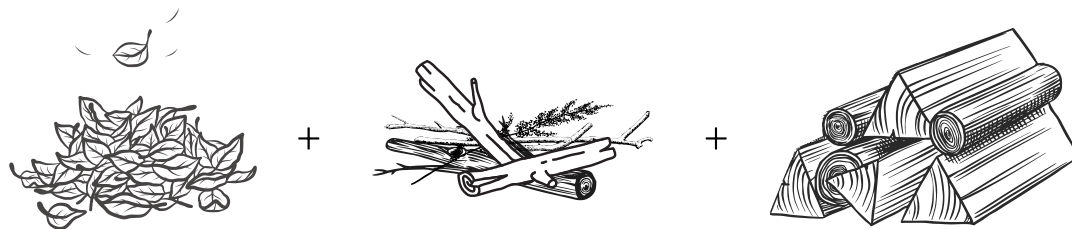
By now, you should be watching something like this!



# THE FIRE

We will show you that lighting fire correctly is not as difficult as people say. here are basic steps to follow and you'll get no margin for error...





1. Put together some paper and bark tree trying to form a mattress, not too tight as fire needs oxygen. Tip: it must be everything dry, otherwise you ll have a lot of smoke everywhere.
2. On top that mattress you made, add some dry branches and logs of wood.
3. Finally light that mattress in different places and if you need blow gently.



1. Make buns with newspapers and place them all together, don t press them too much as fire needs oxygen.
2. Select medium and small pieces of charcoal. Place them on top of the paper buns and add some pieces of cardboard between the paper and the pieces of charcoal. Cardboard will help to set up the fire.
3. Finally light the paper in different places and if you need blow gently. Once the fire is lit you may add the charcoal you need to cook.

# SEASONING



It is a fundamental step when cooking for the first time, but it is not complicated at all. You can use oil or animal fat.

After heating the grill/iron, apply a thin layer of oil and spread it evenly through out the cooking surface. Let it burn for a while until you notice the material changes its color and finish.

**CLEANING:** To clean your Kankay after each use, use the same oil and scrub any remains from previous cookings.



# LET'S DO IT

You are ready to delight everyone



If you have any questions do not hesitate to write us and someone from the KANKAY family will answer you as soon as possible.



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