



## Tradition Meets Technology

With the Volta Series, Fontana brings precision control to authentic Italian cooking. It's not just about convenience. Volta gives you full command of your oven, your food, and your results — all while keeping the timeless performance Fontana is known for.

### Smart Control and Precision

- **Digital Temperature Control:** The Volta holds your exact temperature steadily. No guessing, no drifting.
- **Smart Control Module:** The Volta introduces an advanced control module that displays both oven and probe temperatures in real time.
- **Dual Food Probes:** Includes two independent food probes, so you can monitor and control multiple dishes at once — from chicken to pork to burgers.
- **Automatic Alerts:** Simply set your desired internal temperature, and the oven alerts you when it's reached.
- **Full-Access Display:** View and control everything directly on the front display, (and our app), from your phone.

### Hybrid Fuel Flexibility

Cook with all the tech and precision that comes with the Volta or use our hybrid kit to convert it to a wood-fired oven for a more authentic experience. Unlike our other ovens, you won't lose any cooking space.

### Power and Connectivity

The Volta Series features redesigned, higher-output burners that bring the oven to temperature faster and hold it there with greater consistency.

- The **Volta 70** now uses a **61,500 BTU** burner (up from 54,000 BTUs).
- The **Volta 90** increases from 68,000 to **72,000 BTUs**.

This added power cuts heat-up time by about **20–25%**, depending on conditions. The oven reaches cooking temperature faster and maintains it even as you open the door or rotate pizzas. The stronger burner also improves temperature recovery, letting you cook back-to-back without waiting for the heat to rebound





## Design and Build

- **Authentic Cooking Experience:** Volta stays true to Fontana's legacy with a solid-welded stainless steel dome, cooking directly on the stones for signature heat retention.
- **Size and Finishes:** Available in two sizes, medium and large. Currently offered in a powder-coated black base with a stainless steel face. Additional colors will launch at a later date
- **Flexible Placement:** The oven can sit directly on a countertop or on a matching Fontana base for a clean, integrated look.

## Power and Connectivity

- **Electrical Connection:** The Volta plugs into a standard **110V outlet** to power its LCD display and electronic gas valve but cooks entirely with gas.
- **Connectivity Ready:** Each oven includes a built-in antenna, preconfigured for Wi-Fi and Bluetooth. This system will pair with Fontana's companion app for remote temperature control, monitoring, and smart notifications.



**VOLTA 70**



**VOLTA 90**

	Size	Medium	Large
	Countertop Weight (lbs)	238	287
	Fuel Type	Propane/Natural Gas + Wood	Propane/Natural Gas + Wood
	BTUs	61,500 BTUs	72,000 BTUs
	Pizza Size		
	Cooking Surface Area	480 sq. in	620 sq. in
	External Dimensions	D 28.9" x W 34.6" x H 21" (46.1" H with chimney)	D 28.9" x W 42.5" x H 21" (46.1" H with chimney)
	Opening Dimensions	W 17.7" x H 8.1"	W 20.1" x H 8.1"
	Saputo Stone Capability	No	No
	Smart Control Module	Yes	Yes
	Connectivity	Wi-Fi range: 50-165 ft Bluetooth range: 30-100 ft.	Wi-Fi range: 50-165 ft Bluetooth range: 30-100 ft.

## Installation and Maintenance

- **Clean Gas Hookup:** On the back of the oven, an access panel with two pre-drilled ports allow you to route the gas either straight out the back or through the bottom. This keeps the connection hidden and the installation seamless.
- **Simple Service Access:** When maintenance is needed, just slide the access plate open for full access to the electronics and gas components.

# FONTANA

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