



*San Lorenzo in Campo, 20th February 2025*

## **Fontana Forni launches Elysia in the French market: the new modular outdoor kitchen unveiled at JdC in Marseille**

**Fontana Forni**, Italian excellence in the production of wood-burning ovens, barbecues and outdoor cooking solutions, on the eve of its 80th anniversary, is pleased to announce its participation in the Journées des Collections in Marseille, scheduled from 25 to 27 March 2025. This important event dedicated to the world of gardening and outdoor spaces in France will be the occasion to present, in an absolute preview for the French market, the latest novelty: Elysia, the modular outdoor kitchen by Fontana Forni.

**Elysia** stems from the desire to offer an outdoor dining experience that combines design, functionality and the typical quality of Italian manufacturing excellence in an era when the boundary between indoor and outdoor spaces is becoming increasingly blurred. Designed for those who love to share special moments in the garden or on the terrace, Elysia is a versatile and customisable solution that adapts to the needs of every space and lifestyle. Its modular structure makes it possible to create made-to-measure combinations: from modules with hob and barbecue to those with sink and storage compartments, all designed to guarantee practicality without sacrificing elegance.

Elysia is unique in its versatility and ability to transform the outdoor cooking experience into a convivial and highly satisfying event. Each module is fully customizable, enabling users to combine and expand their setup over time to meet their evolving needs. Whether it's a spacious garden in the countryside or a city terrace, Elysia's modularity ensures a perfect fit for any environment. Every component is designed with durability in mind, using high-quality materials that guarantee excellent performance even in challenging weather conditions.

The kitchen's structure is crafted from ultra-resistant galvanized and powder-coated steel, renowned for its weather resistance and longevity. This material choice not only ensures that the kitchen retains its property over time but also provides an easy-to-clean surface—an essential feature for outdoor use.



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The worktops are made of Neolith, a robust sintered stone that is resistant to high temperatures and climatic stress, in two versions, one light and one dark, which combined with the more than 100 colors available, make it possible to create highly customized creations, that seamlessly merge practicality with sophisticated aesthetics.

Each Elysia module is meticulously engineered to perform specific functions. From grilling and food preparation to gas cooktops and dedicated units for outdoor ovens, every element has been thoughtfully designed to harmonize functionality with visual appeal. Attention to detail is another hallmark of the Elysia outdoor kitchen: from ergonomically crafted handles to integrated barbecue lighting systems, every feature embodies the pinnacle of Italian luxury and quality. Every corner of the kitchen is optimized to enhance the outdoor culinary experience while ensuring maximum space efficiency.

Participating in the JdC in Marseille represents not only an opportunity for Fontana Forni to strengthen its international presence but also a chance to share with the French audience a deep-rooted passion for fine cuisine and the joy of gathering—a philosophy that has always been at the heart of the company's values. **Elysia** and other Fontana products will be showcased at stand L23, inviting visitors to experience firsthand the quality and innovation that define Fontana Forni.



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## COMPANY PROFILE

**Fontana Forni**, established in **1946** by the **Fontana brothers** in San Lorenzo in Campo (Italy), carries out its production activities over an area of 5.300 sqm in a small town in the hills of the Marche region, an area that has always been characterised by excellence workers and craftsmanship.

Over the past 70 years, the company has seen three generations follow one another, all united not only by the same surname, but also by the passion to create a product of excellence that would be able to create aggregation for lovers of cuisine, good food and togetherness.

Over the years, the company has invested in research and development, expanding the know-how that had characterised its birth, i.e. that of producing indirectly fired wood-burning ovens (two separate chambers, one for combustion and one for cooking) with reliable, certified materials that would carry high the Made in Italy flag.

These were the ingredients that led **Fontana Forni** to be among the **market leaders** and to expand the company's core business as well as the range of products offered. In fact, today, the company boasts a vast and differentiated proposal: not only wood-fired ovens for indirect cooking, but pizza ovens, both wood and gas, hybrid ovens that, depending on cooking needs, run on gas or wood, and, for grill lovers, the line of wood-fired barbecues could not be missing. This intense and passionate journey has led the company to add another important piece to its vast range today: Elysia, the modular outdoor kitchen made possible thanks to the knowledge and expert hands of its craftsmen.

The expansion of the range has allowed Fontana Forni to satisfy more and more diverse needs, leading to the production of **11.000 ovens** per year, sold in over **40 countries** thanks to the support of an extensive sales network of **1.200 dealers**.

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