



Cooking
SEARE HALO PIEZO

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Our Burgundian roots from the south of the Netherlands show that sharing meals and hospitality are in our blood. The SEARE series continues this tradition with a new standard for warmth and cooking. The SEARE HALO PIEZO, unique for its gas-fired system, comes in various sizes. So, there is a plancha grill on gas for every garden!

FEATURES

The heat of the SEARE HALO PIEZO is evenly distributed over the grill surface, ideal for preparing your favourite dishes. The gas bottle is hidden behind a bamboo door, which is sustainable and complements the corten steel beautifully. The ring slopes inward to catch excess liquid. Additionally, the SEARE HALO PIEZO is easy to maintain. Cleaning is simple without ash residues!

View on the website





1. 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.

2. 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.

3. SEARE RING

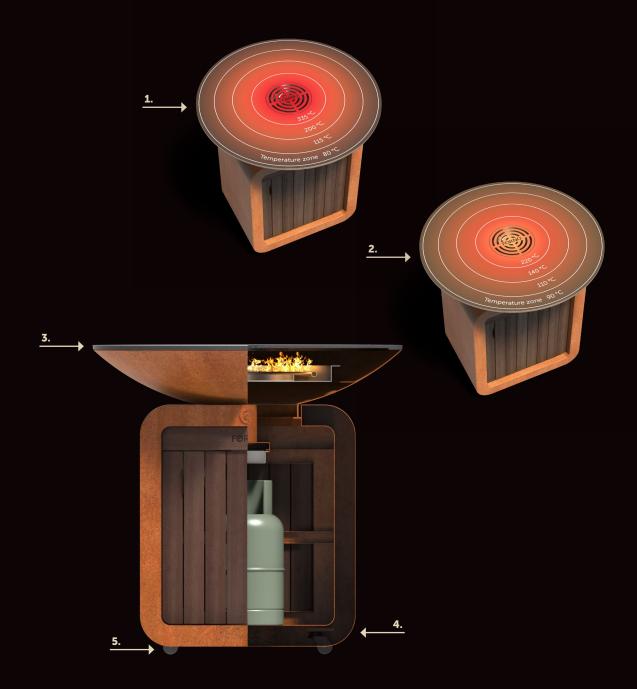
The SEARE ring has a thickness of 10 mm and is designed to distribute heat for contact grilling. This method of grilling uses indirect heat and is ideal for searing meat to create the Maillard reaction, which gives it a delicious brown crust or 'bark'.

4. FLOWR EDGES

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

5. CONCEALED CASTERS

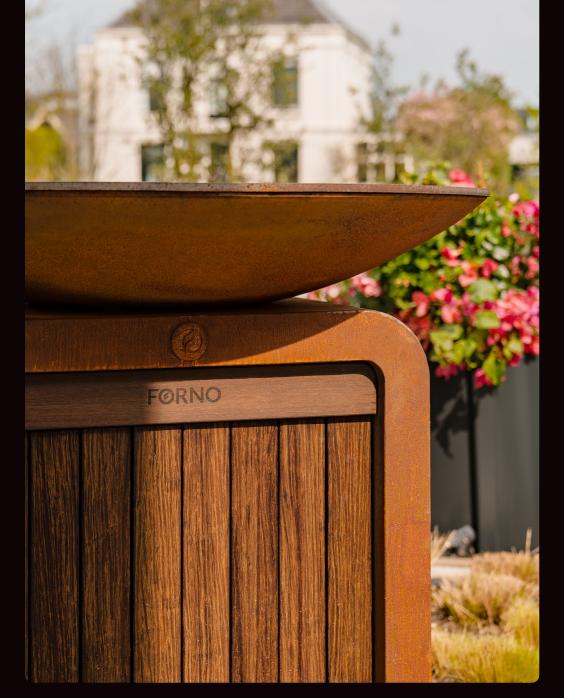
Hidden wheels on this product create the illusion of hovering slightly above the ground. These robust casters make it easy to move it to the perfect spot in the garden.

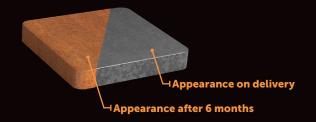


SEARE HALO PIEZO Grill set

Do you want to get even more out of the gas-fired SEARE HALO PIEZO plancha grill? Then use our SEARE grill set. This grill set fits both models. With this grill set, you place your flush grill above the SEARE ring. This way, you can easily create different cooking and grilling temperatures, making it simple to prepare all your favourite dishes.

WOKPLATE **GRILL RAISER FLAME ADJUSTER**





Corten steel

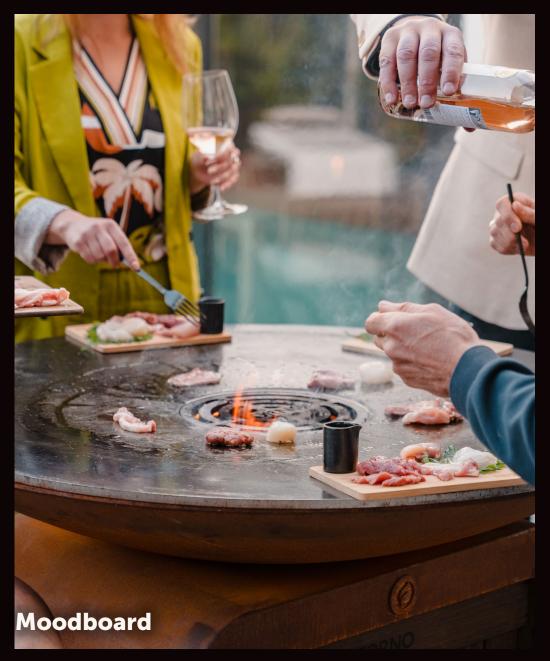
♥ LOW MAINTENANCE ♥ LONG LIFESPAN ♥ ROBUST AND STRONG

ABOUT THE MATERIAL

The powerful orange-brown colour of the outdoor kitchen comes from a natural rust layer. This layer provides a warm appearance. Corten steel, also known as weathering steel, is an alloy of metals that forms a protective layer against corrosion, significantly extending its lifespan.

OTHER FEATURES

- Wear-resistant and strong.
- Weather-resistant and low maintenance.
- The rusting process takes approximately 4-5 months.







Models

Discover the versatility of the SEARE cooking line with our models. Be inspired by the latest innovations in outdoor cooking.













Being outdoors has become increasingly popular in recent years and is an increasingly important role in our daily lives. FORNO has a diverse range of products that will undoubtedly enrich your outdoor experience. With FORNO's products, you create a warm atmosphere in which you can fully enjoy your garden.

FORNO uses the same materials, finishes, and styles, so you can easily match products. This ensures a long-lasting, stylish garden setup: from fire tables to exclusive outdoor kitchens and from robust fireplaces to timeless wood storage.

We design and produce all our products ourselves. This way, we always deliver the top quality you are used to from us, at the sharpest possible price. All products are manufactured in Europe with the utmost care. This ensures that our products meet our standards.

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