ALFA

USER MANUAL
QUICK GUIDE

alfaforni.com

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If you are here, it means that you have purchased an Alfa product and we would like to thank you for this. By choosing our product you are supporting the search and desire to bring good and healthy flame cooking in everybody's life.

Register your purchase and you can download a collection of must-see tips for the best use of your oven.

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Identifies the serial number

STEP 2

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USER MANUAL

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Alfa Forni participates in the SAVE THE PLANET initiative;
that's why the manual has been printed only in English.
To download the other languages, scan the QR code or click the link below.

Alfa Forni partecipa all'iniziativa SAVE THE PLANET,
per questo il manuale è stato stampato esclusivamente il lingua inglese.
Per scaricare le altre lingue scansionare il QRcode oppure digita il link qui sotto.

Alfa Forni nimmt an der SAVE THE PLANET-Initiative teil. Die gedruckte Anleitung ist deswegen nur auf Englisch verfügbar. Um die anderen Sprachen herunterzuladen, scannen Sie den QR-Code oder geben Sie den Link hier unten ein

Alfa Forni participe à l'inititiative SAUVER LA PLANÈTE
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GENERAL WARNINGS

WARNING: improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

IMPORTANT: Your ALFA oven is designed for domestic use. Commercial or professional use of the oven may compromise its proper functioning and void the warranty.

PLEASE READ THE FOLLOWING INFORMATION FOR PROPER INSTALLATION AND OPTIMUM PERFORMANCE OF THE OVEN.

- The identification plate, with technical data, lot number and brand name is visibly applied on the device. Do not remove this label.
- Remove all protective film before putting the unit into operation.
- **Never use steel sponges or sharp scrapers, it can damage the surfaces. Use ordinary non-abrasive products. If necessary, use wood or plastic tools. Rinse thoroughly and dry with a soft cloth or microfiber cloth.**
- Do not use dishes or containers made of plastic material. The high temperatures inside the oven could melt the plastic, damaging the appliance.
- Use tools and utensils that are resistant to high temperatures.
- Position the oven on a flat and level surface.
- **Due to the temperature, the color of the surfaces may vary in time.**
- Do not paint or apply objects to the oven.
- Installation of the product must allow for easy access for cleaning.
- Never place flammable objects inside the oven: if it is accidentally turned on, it could start a fire.
- Alfa stainless steel ready-to-use ovens can become hot on the outside even with a layer of high quality insulation.
- Always remove the oven door by gripping the handle and using gloves when hot.
- Do not touch the surfaces of the chimney flue during use.
- Keep any electrical wiring and fuel lines away from hot surfaces.
- Do not use the oven if it's not working properly or you suspect a fault in operation.
- Do not move the oven during use or when it is hot.
- Do not lean on or rest objects on the oven, this may compromise its stability.
- Never extinguish the flame with water.
- When using the oven wear heat resistant oven gloves.
- The parts that are sealed by the manufacturer should not be modified by the user.

Continue on the next page >>>

- Do not block the openings and slots provided for ventilation and heat dissipation.
- When using charcoal, only use high quality natural lump wood charcoal. Do not use briquettes, lava rock, liquid fuels, accelerants or anything other than that expressly indicated.
- Do not lift the oven from the sill or shelf
- The measurements of the refractory cooking floor may vary by a few millimeters, this tolerance is due to the craftsmanship of the product.

ALWAYS READ THE COMPLETE USER MANUAL.
Additional copies of this manual are available on the website www.alfaforni.com.

SAFETY WARNINGS

FOR YOUR SAFETY

- Do not install in prohibited areas.
- Never touch the door or the chimney during use, as they are not insulated and become very hot during operation.
- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.
- Keep the area beneath and around the appliance free of combustible materials.
- Do not use the wood-burning oven indoors unless the space is adequately ventilated and complies with all building codes and local approvals.

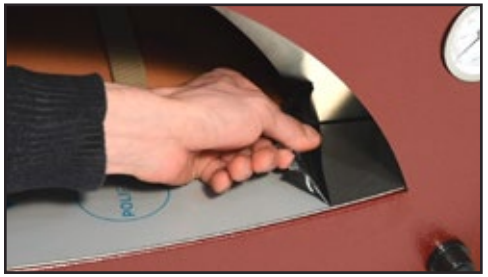
NEVER USE TOO MUCH WOOD THAT CAUSES FLAMES TO EXIT THE CHIMNEY CAP. THIS CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH AND VOID WARRANTY.

UNPACKING AND ASSEMBLY

1 - Remove the oven packaging.
Simply remove the plastic straps (A) and lift off the top cap (C).

2 - Empty the combustion chamber by removing the oven parts and documentation from inside the chamber.

3 - Remove the laser protective film from all stainless steel parts, such as: sill, door, flue and chimney. Use a hair dryer to speed up the procedure and easily remove the laser film.

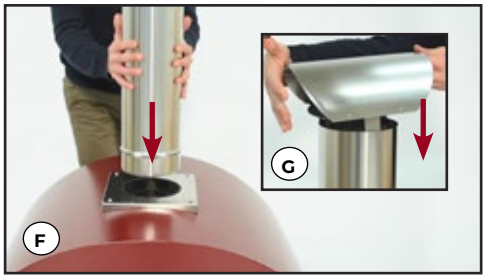


4 - Install the 4 feet.
Install the feet by screwing them into the special housings in the lower part of the oven.

5 - Insert the supplied battery into the igniter.
Unscrew the igniter button, insert the battery (E), then screw back the ignition button. Now when pressing the button you will see and hear a small spark.

- Check the indicated polarity.
- Battery type: AA supplied

6 - Install the flue and chimney.
Insert the flue (F) in the appropriate housing (flange) and then insert the chimney (G).



7 - Assemble the door.
It will be sufficient to screw the black duroplast handle (H) locking it with the appropriate bolt contained in the packaging.

When you unbox the oven for the first time, due to shipping, you may notice the presence of red refractory powder on the cooking floor.
If this is the case, you should brush the powder off. We also recommend to cook and discard 2 or 3 pizza dough balls to ensure you remove the refractory powder before cooking and eating your first pizza.

If your are using the oven for the first time or after a prolonged period of inactivity we recommend to extend your pre-heating of the oven by an extra 30 minutes to allow the dispersion of any humidity possibly collected by the refractory bricks during shipping or after prolonged inactivity.

POSITIONING

WARNING

The external walls of the oven can reach temperatures exceeding 80°C; any flammable materials must not be within 1 meter of the oven.

It is recommended to position the oven at a sufficient distance from flammable materials or materials that could be damaged by heat during use.

Place the oven at a minimum distance of 20 cm from walls and any other appliances.

Increase the minimum distance to 50 cm around the chimney and 1 meter above the oven. Position the oven in a location protected from wind or strong air currents.

FOR YOUR SAFETY

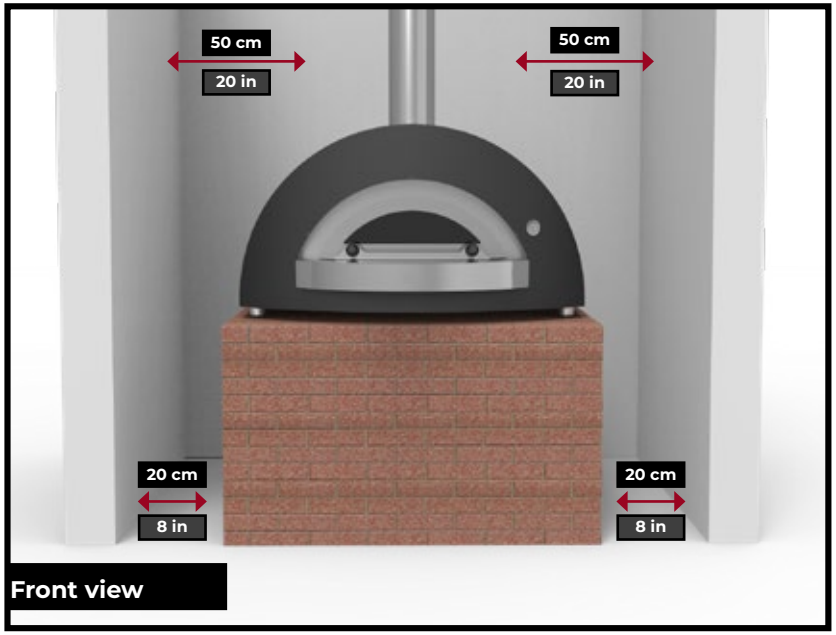
Place the oven on a flat surface and ensure it is perfectly stable.

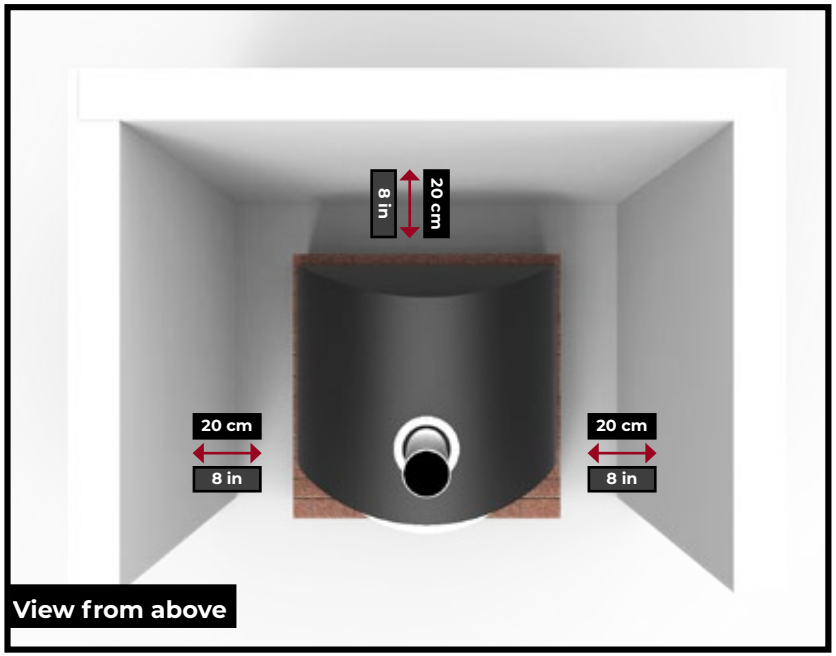
Ovens should be positioned on tables, bases, or fireproof surfaces with adequate load capacity. Refer to the product data sheet attached to the manual. If applicable, use the adjustable feet to level the oven on the support surface.

Unintentional movements during use can be very dangerous for both people and property.

IMPORTANT

THE MAXIMUM LOAD CAPACITY OF THE COOKING STATION SURFACE IS 200 KG.





For installations under a roof, see next page.

VENTING GUIDE

DO NOT CONNECT THIS TO A CHIMNEY FLUE SERVING ANOTHER APPLIANCE

One of the most common questions for ALFA Oven owners revolves around venting. Many owners find the need to customize the basic vent pipe and cap that comes supplied with your oven. We hope the following information will help whether you're looking to extend your supplied pipe, add a bend to your supplied pipe or more complex projects that need converted to double wall chimney as well as penetrating overhead objects and roofing).

PROJECTS REVIEWED

- Outdoor installation with no overhead obstructions
- Outdoor installation with overhead obstructions
- Indoor installation–Vertical direct vent approved–MUST use UL103HT double wall chimney
- Any customized installation beyond the supplied single wall pipe and cap, ALFA highly recommends that you contact your planning, building and zoning officials to ensure all local building codes are followed along with necessary permits, where needed.
- DO NOT CONNECT THIS TO A CHIMNEY FLUE SERVING ANOTHER APPLIANCE

FLUE EXHAUST IN THE GARDEN

When installing the ALFA Oven in your outdoor cooking area with the venting away from any structures or low ceilings, the ALFA supplied high quality stainless steel pipe and cap are sufficient and no additional piping is necessary. You can customize these systems vertically to assist draw or to help with your install design. ALFA do not offer custom pipe or chimney. Supplied single wall wood stove flue pipe can always be upgraded to double wall chimney.

Continue on the next page >>>

WARNING: Major causes of vent related fires is failure to maintain required clearances (air spaces) to combustible materials.

Note: The outer walls of oven may reach high temperatures, more than 80°C (176°F). Position the oven so it is not in contact with the wall or other furniture and make sure there is a gap of at least, at least 8 inches (20cm).

DIRECT VENT, DOUBLE WALL CHIMNEY ON THE TERRACE OR UNDER A PERGOLA

- For indoor ALFA Oven venting installations, or outdoor settings where your wood fired oven will be under a roof structures, pergolas, or any type of ceiling/roof.
- Double wall chimney can be installed up to 60 feet (18 meters) vertically and must be a minimum of 3 feet (1 meter) above the roof or structure it is penetrating.
- Do not install the oven under a roof or pergola. If you are penetrating through an overhead object OR A ROOF you must remove supplied single wall pipe and start WITH PIPE AND CHIMNEY MANUFACTURED BY SPECIALIZED COMPANIES

If you plan to extend the chimney more than 1 meter (39 inchs), we recommend installing a butterfly valve to regulate the air flow.

Continue on the next page >>>

ALFA OVENS VENTING GUIDE FOR WOOD FIRED OVENS

Basic guideline for ALFA Forni flue and obstruction clearances:

- Single-wall flue pipe: allow 50 cm of clearance around the pipe.
- Non-combustible clearance: a minimum of 100 cm is required below the ceiling.
- Double-wall chimney: leave 8 cm of clearance around the chimney.
- Chimneys must extend at least 100 cm above the highest point where they pass through a roof and at least 50 cm higher than any part of a building within 3 meters.
- Never fill the required clearance space with any insulating material or other substances.

OFFSET ELBOW INSTALLATION

- Avoid elbows if at all possible, as a vertical pipe or chimney is the most efficient
- Pipe or chimney systems may have a maximum of 2 offsets (two elbows total) of 30-degrees from vertical
- Do not combine elbows to create steeper angles and never exceed 2 elbows in one pipe or chimney system
- For Example: You could have a 30-degree bend with a 0-48" (0-122 cm) horizontal pipe or chimney and then another 30-degree bend back to the vertical position
- Do not use with forced-draft, positive-pressure appliances.

OFFSET ELBOW

WARNING: DO NOT USE (2) 30-DEGREE ELBOWS TO CREATE A 60-DEGREE ANGLE!

THIS VOIDS ALL WARRANTIES AND PRESENTS A FIRE HAZZARD WITHIN THE PIPE OR CHIMNEY SYSTEM.

If your installation requirement cannot meet the basic standards be sure to consult a professional and obtain necessary permits in advance.

TROUBLESHOOTING AND ASSISTANCE

WOOD-FIRED OVENS

GASBETON OR FRACTURED REFRACTORY BRICK TROUBLESHOOTING	- Refractory bricks may break, but this does not affect the oven's performance or cause issues during cooking in your ALFA oven. - The insulating gasbeton brick is inherently fragile and is often broken by large pieces when being inserted into the oven's opening to position it beneath the refractory brick during assembly. This is completely normal. - If you find a cavity in one of your bricks, you can simply turn it around and use the other side, or replace it. All ovens come with an additional refractory brick in case one needs to be replaced. - If you believe one of the bricks is too damaged for use, please contact customer service.
THE OVEN SMOKES	- Check that the wood is not excessively damp and that there are no unburnt embers. - Ensure that a fire with a steady, gradual flame has been started to avoid incomplete combustion. - In case of indoor installation, verify that the flue is not clogged, that the pipe is not constricted (with an angle greater than 45°), and check the operation of the air vents inside the room. - It is recommended to slightly close the door.
THE OVEN DOES NOT HEAT	- Make sure the fire is started on one side of the oven, not near the mouth. - Build a fire for 20 minutes with a steady flame. - Do not pile the wood on top of the embers. - Gradually add wood to the fire.
THE OVEN YES COOL SOON	- Check that no moisture or water has entered the oven. - This could occur during the first ignition or after a long period of inactivity. - Avoid making a sudden fire shortly, as it would not thoroughly heat the oven.
THE FLAMES COME OUT FROM THE MOUTH OR FROM THE CHIMNEY	- Avoid making an excessive fire and immediately dampen the flame that comes out by placing the door over the oven opening, leaving only a small gap of 2 or 3 cm open.

AREA	CONTACTS
ITALY	TELEPHONE: 800.77.77.30 **NUMERO VERDE** E-MAIL: info@alfaforni.com
ROW Rest der Welt	TELEPHONE: +39.0775.7821 E-MAIL: info@alfaforni.com

Contact us directly for expert advice at www.alfaforni.com

LIGHTING THE OVEN

WARNING: follow the instructions before lighting the oven:

- Do not use flammable liquids or other fuels to ignite the oven.
- Ensure there are no flammable materials near the oven and that the minimum safety distance is maintained.

1 - In the center of the oven or slightly to the right, build a small stack of wood using small logs. To optimize ignition, you can use some fire-starting wads.

2 - Light the fire. To make ignition more efficient, you can use an electric or gas lighter.

3 - After lighting the fire and achieving a lively flame, close the door, leaving a few centimeters open to allow air circulation and facilitate combustion. This helps keep the fire alive and heats the oven to the desired temperature more quickly.

4 - Slowly add larger wood logs to create a larger fire. Do this for about 15-20 minutes depending on the size of your oven. Larger ovens can take longer to heat up. Do not put too much wood in at one time and replace the door as noted in section 3 to help keep the flame inside the oven.

5 - After burning some of the wood and creating a hot bed of coals, move them to the left side of the oven using the ALFA fire mover.

6 - Clean the refractory cooking surface with the ALFA brush.

7 - Use a laser thermometer (not included) to check that the cooking surface temperature is at the desired level.
The optimal temperature is around 370°- 430°C (700°- 800°F).

8 - When the refractory surface temperature is correct, you're ready to start baking your pizzas! Bake the pizzas without using the door, but feel free to slightly open the oven's mouth, leaving about 5 cm for ventilation.

CARE AND MAINTENANCE

MAINTENANCE DIARY		
	CLEANING	**TIME SCHEDULE**
1	Combustion chamber	Every use
2	Cooking floor	Every use
3	Oven outside	Weekly
4	Stainless-steel parts	Weekly
5	Steel protection	Monthly
6	Rust spots	Biennially

Clean the combustion chamber.
Pyrolysis at 500°C (1,000°F). Alfa Forni ovens clean themselves through pyrolysis (Pyro-fire Lysis-Separation). This process uses very high heat to decompose organic materials, carbonizing them into volatile compounds. To activate the pyrolysis, it is recommended to maintain a temperature of 500°C (1,000°F) for 2-3 minutes.

Clean the cooking surface. Once pyrolysis is complete, wait for the oven to cool down before removing any remaining residues from the surface using the brush. After each use, gently wipe the surface with a damp cloth.

Clean the exterior of the oven. Like all powder-coated stainless steel products, these ovens are designed to withstand various environmental conditions, including salt air, as long as regular and effective maintenance is ensured. To clean the stainless steel, use a soft cloth soaked in a solution of water and soap or, alternatively, baking soda and dish detergent. Gently scrub while the oven is completely cold.

IMPORTANT: Always check the certification of the product you are using and ensure that the components are those specified.
WARNING: Steels exposed to high temperatures and direct flames tend to change color on the surface. This is an inherent characteristic of the material.

Clean the stainless steel parts.
Alfa Forni ovens are made with stainless steel both inside and outside. To clean these parts, we recommend using a stainless steel cleaner. It is also advisable to carefully read the warnings and instructions on the detergent packaging. Do not use detergents containing acids, turpentine, or xylene. Rinse thoroughly after cleaning the oven.

Protect the stainless steel. To best protect the stainless steel parts, it is recommended to use petroleum jelly or other neutral cleaning solutions (pH 7) that do not contain acids, mineral spirits, or xylene. Use a soft, non-abrasive cloth for application.
In the case of installation in coastal areas, to prevent corrosion and buildup, it is advised to clean the oven frequently with fresh water.

Protection from Oxidation. Stainless steel is resistant to oxidation, but occasionally, due to humidity, salt, etc., rust spots may appear on the surface. In this case, use a rust remover product to restore the oven to its original condition.

WARRANTY

ALFA ovens are covered by a 24-month legal warranty against defects in conformity, at the expense of the retailer. Proper maintenance and correct use of the product can contribute to its longer lifespan.

For the legal warranty terms, please refer to the specific national regulations in force.

IT IS REQUIRED TO KEEP THE RECEIPT OR INVOICE AS PROOF OF PURCHASE TO SHOW TO THE RETAILER. WE RECOMMEND NOTING THE SERIAL NUMBER BELOW, WHICH CAN BE FOUND ON THE IDENTIFICATION LABEL LOCATED ON THE BACK OF THE PRODUCT.

For any warranty claims, please always contact your retailer.

Conditions for warranty exclusion:

Damage caused by the transporter if it is not immediately reported on the shipping document by noting “acceptance with reservation” at the time of receiving the product and contacting the seller for further clarification;

If the oven is not properly used and installed as described in this manual. If the oven has been tampered with in any way, whether intentionally or unintentionally, or altered from the condition it was in at the time of delivery;

If there is damage to the product due to obstruction of all smoke exit holes;

Failure to follow the instructions for proper maintenance and cleaning of the product as outlined in the manual;

Damage to the burner caused by cooking residues or damage in cases where the recommended fuel has not been used, such as not using liquid charcoal for barbecues, chemicals, or other fuels;

If components not produced or recommended by Alfa are used;

If the damage results from the use of chemicals inside or outside the oven. If the label located on the back of the product is removed, altered, or erased;

If there is normal wear and tear of the product due to consumer use;

Damage caused by exceeding the temperature indicated by the supplied pyrometer, beyond 500°C (950°F), due to improper use of wood fuel;

Possible oxidation points on the steel due to exposure to saline environments or proximity to the sea. Alfa specifies that possible oxidation is not due to quality defects in the product, but rather to the intrinsic chemical-physical characteristics of the steels when exposed for prolonged periods near saline environments;

Possible deterioration of the paint due to prolonged contact with flames;

Small imperfections on the surface of painted or aesthetic parts that do not affect the normal use of the product;

Accessory parts provided with the product, such as doors and glass;

The tiles and the underfloor insulation are not covered by the warranty, but Alfa ovens are supplied with a replacement tile.

It is recommended to use only ALFA branded spare parts.

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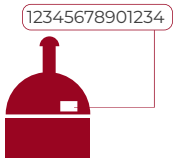
STEP 1



Identifies the serial number

STEP 2

Scan the QRcode
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STEP 3

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