

ALFA

USER MANUAL
QUICK START GUIDE



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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.

STEP 1



Identifies the serial number

STEP 2



Scan the QRcode
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STEP 3



Enter your information



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www.alfaforni.com/registration.php

USER MANUAL

Download the complete user manual



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 in lingua inglese. Per scaricare le altre lingue scansionare il QRcode oppure digitare 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'initiative SAUVER LA PLANÈTE et pour cela le manuel à été imprimé seulement en anglais. Pour télécharger les autres langues, flashez le code QR ou cliquez sur ce lien.



Alfa Forni participa en la iniciativa SALVAR EL PLANETA, por eso el manual fue publicado solo en inglés. Para descargar los otros idiomas escanea el código QR o haz clic aquí.



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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.

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. To facilitate the separation, use warm air (for example, a hairdryer)
- **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 store, use or put flammable liquids or objects in or near the oven.
- 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.
- In the event that a grease fire occurs, turn off the gas and leave the door closed until the fire is extinguished.
- When using the oven wear heat resistant oven gloves.
- The parts that are sealed by the manufacturer should not be modified by the user.
- 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 the manual on www.alfaforni.com**

SAFETY WARNINGS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE

Do not install where prohibited. Never touch the metal door or flue during use as they are not insulated and become very hot when in use.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials

WARNING: Do not use wood fired ovens in any enclosed room unless properly vented and meeting all local building codes and 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.

SAFETY WARNINGS FOR GAS-BURNING OVENS ONLY

GAS LEAKS MAY RESULT IN FIRE OR EXPLOSION AND CAUSE SERIOUS PERSONAL INJURY OR DEATH, OR PROPERTY DAMAGE.

IF YOU SMELL GAS:

1. Turn the gas off.
2. Put out any live fire or flames.
3. Open the door to the oven.
4. Consult a licensed gas professional

ATTENTION! The gas oven may be converted from LPG to natural gas and viceversa using the Alfa Ovens supplied conversion kit. Follow the supplied instructions or contact a qualified and licensed gas professional.

WARNING: If the gas oven is not used close the gas supply valve.

WARNING: Do not store unused gas cylinders near the oven.

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.

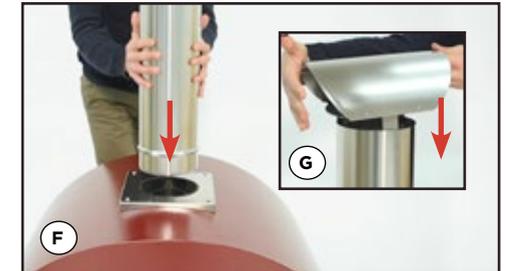
Unscrew the igniter button, insert the battery (E), then screw back the ignition button. Now when pressing the button you will see and hear a small spark.

- 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 you 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

ATTENTION

The outer sides of the oven can reach temperatures above 80°C (176°F). Any flammable materials must not be within 1-metre (39 in) radius of the oven.

CAUTION: When being used, place the oven at a safe minimum distance from flammable materials or any other substance that can be damaged by heat.

CAUTION

Put the oven away from wind or strong drafts.

FOR YOUR SAFETY

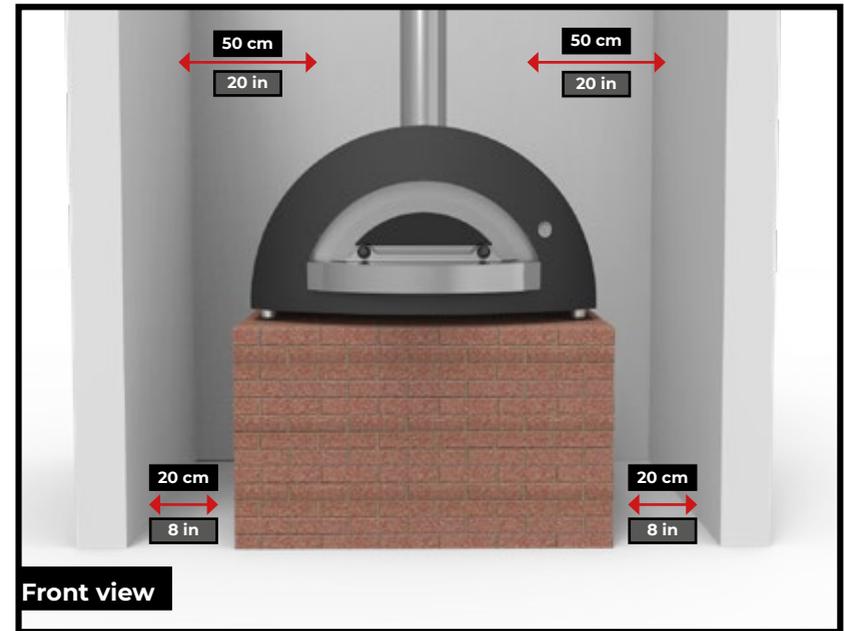
Place the oven on a flat and stable surface. Involuntary movements during operation may result in personal injury and property damage.

CAUTION: Place the oven at a minimum distance of 20 cm (8 in) from the wall or any other equipment. Increase the minimum distance to 50 cm (20 in) around the flue and 1m from the top of the oven.

THE OVEN SHOULD BE PLACED ON TABLES, BASES OR OTHER FIREPROOF SURFACES WITH ENOUGH LOAD-BEARING CAPACITY (for the weight, refer to the product data sheet attached to the instruction manual), **ADJUST THE LEVELLING FEET TO HOLD THE OVEN STEADY.**

To move the oven more easily, remove the bricks inside the combustion chamber

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 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 inches), we recommend installing a butterfly valve to regulate the air flow.



Continue next page >>>

ALFA OVENS VENTING GUIDE FOR WOOD FIRED OVENS

Basic Guideline for ALFA Ovens Flue and Obstruction Clearances:

- Single Wall Flue Piping: Allow 18" (50 cm) of clearance around pipe
- NON Combustible Clearance: Minimum of 3 feet (100 cm) below the ceiling is required
- Double Wall Flue Chimney: Allow 3" (8 cm) of clearance around chimney
- Chimneys must extend at least 3 feet (100 cm) above the highest point where it passes through a roof, and at least 2 feet (50 cm) higher than any portion of a building within 10 feet (3 m)
- Never fill any required clearance with any insulation or other materials.

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.

VENTING SUPPORT AND ASSISTANCE

AREA	CONTACTS
ITALY	PHONE: 800.77.77.30 NUMERO VERDE E-MAIL: info@alfaorni.com
NORTH AMERICA United States & Canada	PHONE: +1 570 350 7939 E-MAIL: alfaventing@olympiachimney.com
ROW Rest of the world	PHONE: +39.0775.7821 E-MAIL: info@alfaorni.com

LIGHTING THE OVEN

ONLY FOR WOOD VERSION

WARNING: Follow the instructions before turning on the oven.

Do not use flammable liquids or other fuels to light the oven.
Make sure that there are no flammable materials near the oven
and that the minimum safety distance is respected.

1 - In the center of the oven or slightly right of center create a cross stacked pile of ALFA Wood using smaller pieces. Include 2-3 QwikWik brand or your favorite fire-starters to help start the fire quickly.

2 - Light the QwikWik firestarters to ignite your initial cross stacked wood pile in the oven

3 - After the wood is on fire, replace the oven door on the oven warming shelf leaving a small gap of 1-2 inches so air can enter the oven and to help keep the fire roaring. This helps keep the fire in the oven and heat the oven to your desired temperature faster.

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 you've built a nice fire and hot bed of coals move them to the left side of the oven with the help of the ember mover.

The fire should be on the opposite side of the thermometer for the most accurate oven chamber temp.

"If the gas oven is used with wood, using the Hybrid Kit, it is necessary to place the fire on the refractory surface on the side opposite the burner. NEVER place the fire above the burner."

6 - Clean the refractory floor with the brush tool.

7 - Using a laser thermometer check the temperature of the oven floor. You want it to be about 370°- 430°C (700°- 800°F).

8 - When the oven floor is the right temperature you're ready to begin cooking your pizzas! Cook pizzas with the oven door off and feel free to replace the oven door with the same gap for air as mentioned in section 3 to keep heat and flame in the oven.



LIGHTING THE OVEN

ONLY FOR GAS VERSION



ATTENTION PLEASE!

IF YOU LIVE IN NORTH AMERICA, SEE THE NEXT PAGE

WARNING: Follow the instructions before turning on the oven.

- Check all gas connections for gas leak before starting your oven.
- Use the proper PTFE gas piping tape for all threaded connections
- Do not lean over the oven when lighting. Keep your face and body at a safe distance from the oven door.
- When lighting the oven, the oven door must be open.
- The burner control knob must be in the off position before turning on the LGP cylinder valve.
- Do not move the oven while it is in use.

1 - Connect to 10kg. tank using regulator hose (not supplied) or direct connect to natural gas source.

2 - Push IN the burner knob and turn it counter-clockwise to the star symbol on the control panel.

3 - While KEEPING the burner knob pushed in, push the ignition button at the same time to light the burner pilot flame.

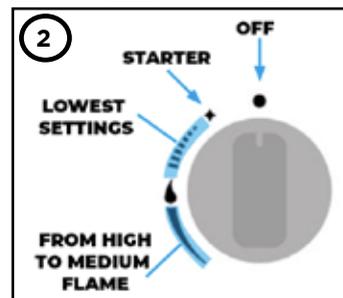
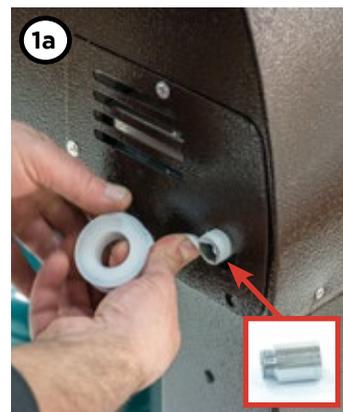
NOTE: Lighting the pilot flame for the first time or after it has cooled could take some time and possibly a few attempts due to air in the supply line. Be patient as the gas makes its way to the pilot light.

4 - Once the pilot flame is lit properly you will see a small flame inside (rear left corner) of the oven. You can now release the ignition button BUT will need to KEEP the burner knob pushed in for 15 seconds. This will ensure that the thermocouple is hot enough to allow the pilot flame to stay on.

5 - Slowly release the burner knob and turn it counter-clockwise to the larger dual flame symbol on the control panel.

The oven burner is now on high and you can start preheating the oven. **Wind can cause the flame to blow out depending how low the setting is.**

6 - Return oven door to warming shelf leaving 1-2" gap all the way around the oven opening so air can enter the oven. Do not replace oven door tightly or the lack of air will force the flame to extinguish. Preheat oven for 45 minutes to allow the fire bricks to get to pizza making temp. Using a laser thermometer, check the oven floor temperature. You want the floor to be 370°- 430°C (700°- 800°F) to make pizza.



WATCH THE VIDEO TUTORIAL

Scan the qr-code or type alfaforni.com/kit-gas.php

FOR YOUR SAFETY:

- Do not exceed the temperature limit of 500°C / 950°F.
- Never disconnect the gas pipe or other fittings when using the oven.



LIGHTING THE OVEN

ONLY FOR GAS VERSION

INSTRUCTIONS FOR NORTH AMERICA ONLY



WARNING: Follow the instructions before turning on the oven.

- Check all gas connections for gas leak before starting your oven.
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- Do not lean over the oven when lighting. Keep your face and body at a safe distance from the oven door.
- When lighting the oven, the oven door must be open.
- The burner control knob must be in the off position before turning on the LGP cylinder valve.
- Do not move the oven while it is in use.

1 - Connect to 20lb. tank using supplied regulator hose or direct connect to natural gas source. Make sure the burner stabilizer is connected in the correct direction to the burner at the oven.

2 - Push IN the burner knob and turn it counter-clockwise to the star symbol on the control panel.

3 - While KEEPING the burner knob pushed in, push the ignition button at the same time to light the burner pilot flame.

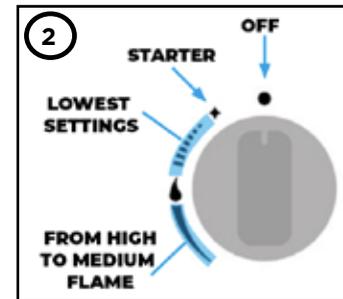
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FOR YOUR SAFETY:

- Do not exceed the temperature limit of 500°C / 950°F.
- Never disconnect the gas pipe or other fittings when using the oven.

CONVERSION LPG-NG

ONLY FOR GAS VERSION

WARNING: The conversion must be performed by qualified technicians when the oven has completely cooled down. Improper installation, adjustment or maintenance can cause property damage or personal injury.

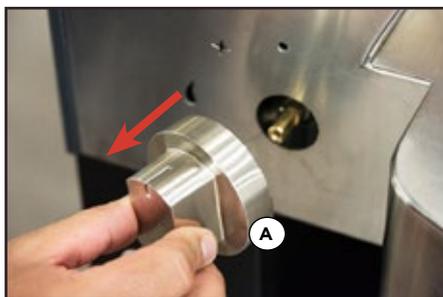
ONLY USE THE COMPONENTS AND PARTS SUPPLIED BY ALFA FORNI.

The oven is supplied with LPG or natural gas. Follow the instruction for the conversion. The LPG bottle is not included.



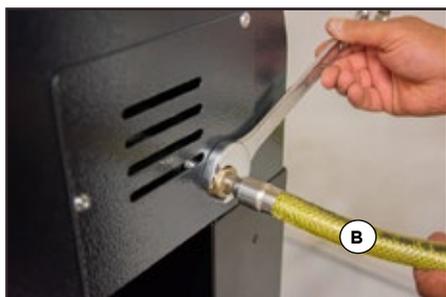
1 - Close the gas

Before starting, make sure that the gas flow is stopped. Then close the gas mains tap or the LPG cylinder.



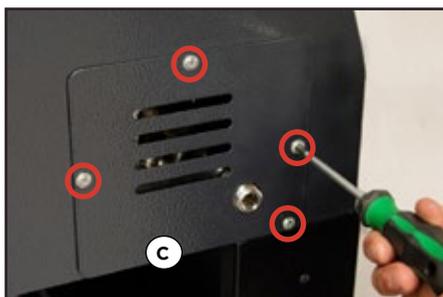
2 - Remove the gas knob

In order to remove the gas knob (A) it will be sufficient to pull it with slight force. Follow the direction of the arrow.



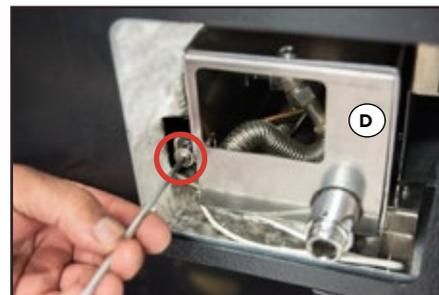
3 - Remove the gas tube

In order to disconnect the gas tube (B) you can use a 24 wrench or suitable pliers.



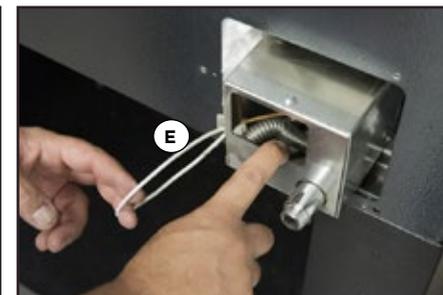
4 - Remove the protective casing

In order to remove the protective casing (C) it will be sufficient to remove the screws indicated in the photo that secure it to the oven.



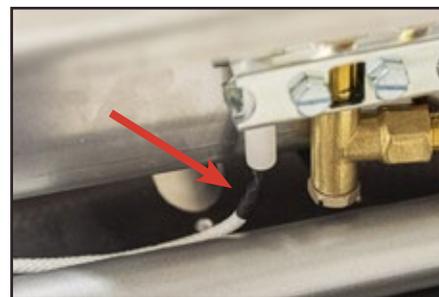
5 - Unlock the burner

In order to unlock the burner (D) simply remove the screw indicated in the red circle. Use a 4mm hex wrench.



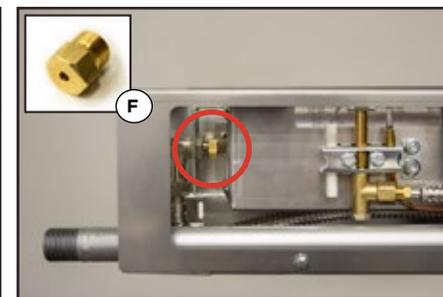
6 - Remove the burner

Now remove the burner halfway, being careful not to damage the ignition cable. (E)



7 - Disconnect the ignition cable

At this point, looking sideways, you will have access to the assembly unit and you can disconnect the white ignition cable. You can help yourself with tweezers by gripping the black sheath.



8 - Identify the nozzle to be replaced

Once the burner is removed, you will see the golden nozzle (F) that will need to be replaced.



9 - Remove the nozzle

In order to remove the nozzle, use an 11 wrench by unscrewing the nozzle as if it were a normal nut. Turn the wrench from top to bottom.



10 - Resetting the burner

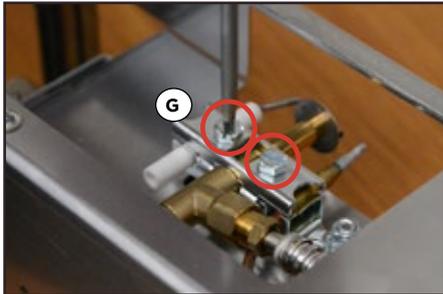
Now simply install (screw in) the new nozzle and proceed in reverse from point 7 to point 2. **At first start-up, check for any leaks.**

If you are in North America, continue with point 11 on the next page >>>

CONVERSION LPG-NG NEEDLE

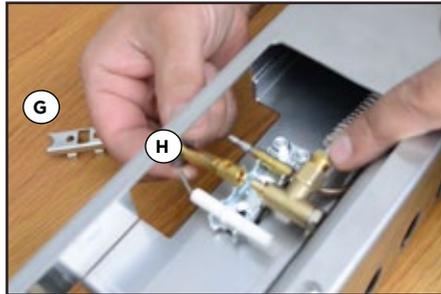
ONLY FOR GAS VERSION

INSTRUCTIONS FOR NORTH AMERICA ONLY



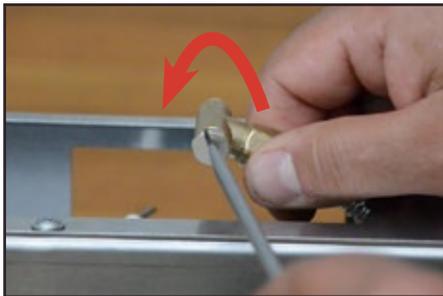
11 - Pilot group release

Remove the block (G) of the pilot group to proceed with the adjustment of the pilot flame. Just unscrew the two screws circled in red.



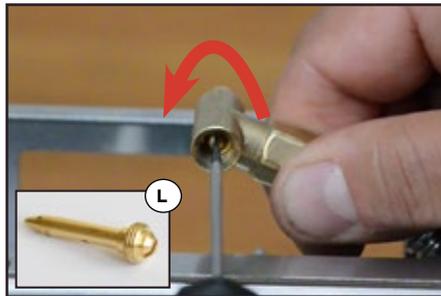
12 - Remove the pilot flame

Once the stop (G) has been removed, remove the pilot flame head (H).



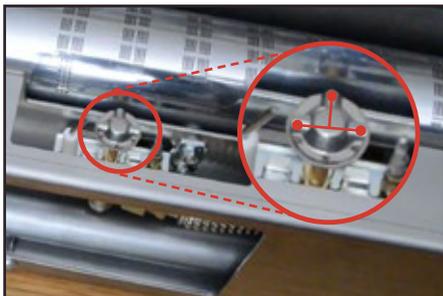
13 - We reach the nozzle

We raise the pilot flame and unscrew the cap to reach the pilot flame nozzle (L).



14 - Replace the pilot flame nozzle

Using a suitable screwdriver, unscrew the pilot flame nozzle (L) and replace it with the new nozzle.



15 - Resetting the pilot flame

Reposition the pilot flame head as shown in the enlarged photo. Check that the T created by the openings respects the indicated position.



16 - Let's restore the pilot group

At this point restore the pilot assembly by repositioning the block (G) previously removed. Then proceed in reverse from point 7 to point 2 of the previous page.

LPG/NG CONNECTION AND INSTALLATION

ONLY FOR GAS VERSION

INSTRUCTIONS FOR NORTH AMERICA ONLY



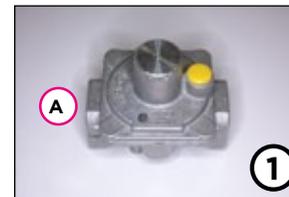
LPG CONNECTION

- A REGULATOR CONNECT TO OVEN (supplied)
- E 1/2" MALE GAS FITTING (3/8" OD FLARE X 1/2" MIP - TAPPED 3/8" FIP (supplied)
- F1 LPG HOSE CONNECT TO OVEN (supplied)
- F2 LPG HOSE/REGULATOR CONNECT TO PROPANE GAS CYLINDER. (supplied)

- Connect Regulator (A) to the oven.
- Connect Propane Hose (F1) to the Regulator (A) using 1/2" Male Gas
- Fitting (E) - 3/8" OD Flare x 1/2" MIP - Tapped 3/8" FIP.
- Connect Propane Hose/Regulator to Propane Gas Cylinder

*Use PTFE tape or pipe thread sealant where needed

LPG / NG REGULATOR CONVERSION INSTRUCTIONS



1 - BEGIN BY CONVERTING THE REGULATOR FROM LPG TO NG (H)



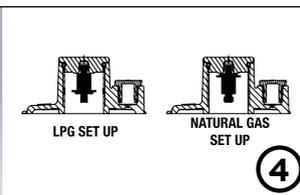
2 - UN SCREW THE CAP TO ACCESS THE REGULATOR ADJUSTMENT.



3 - THE PLASTIC ADAPTER SHOULD BE TURNED UPSIDE DOWN DEPENDING ON THE TYPE OF GAS SUPPLY.



4 - CONVERTING THE REGULATOR



5 - REFIT THE CAP.

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	Burner	Monthly
7	Nozzles	Yearly
8	Rust spots	Biennially

1. Clean the combustion chamber.

Pyrolysis 500°C (1 000°F). The Alfa ovens clean themselves thanks to a process called pyrolysis (pyro “fire” + lysis “separating”). It is a procedure that uses very high heat to decompose organic materials and to transform them into volatile compounds. To activate pyrolysis we suggest you keep the temperature at 500°C (1 000°F) for 2-3 minutes. Do not clean the Combustion Chamber with abrasive sponges and acidic or basic solvents which could compromise the integrity of the oven.



2. Clean the cooking floor. Once the pyrolysis is finished, wait for the oven to cool down and remove any food residues with the help of a brush and a damp cloth. You should clean your oven floor after each use.



3. Clean the oven outside. Like all stainless and powder-coat products, Alfa ovens are built to withstand adverse weather conditions including salt air corrosion as long as punctual and effective maintenance is ensured. To clean stainless steel, use a soft cloth soaked in a solution of water and soap or alternatively with baking soda and dish detergent. Rub gently when the oven is completely cold. Use neutral, neither acidic nor basic solutions and always do the operation with the oven cold



IMPORTANT: always check the certification of the product you use and that the components are those declared.

ATTENTION: Steels subjected to high temperatures and direct flames tend to change color on the surface. This is an inherent feature of the material.

4. Clean the stainless-steel parts

ALFA ovens are made with stainless-steel outside and inside. To clean these parts, we recommend that you use a stainless-steel cleaner. Please carefully read the warnings and the instructions. Do not use detergents containing acids, white spirit or xylene. Rinse well after cleaning the oven.



5. Protect stainless steel. To better protect the stainless steel parts, we suggest using vaseline oil or other neutral cleaning solutions (pH 7) that do not contain acids, white spirit or xylene. Use soft, non-abrasive cloth to apply. In the case of beachfront installations to avoid salty air corrosion and white thin layers, clean the oven often with fresh water.



6. Gas burner

The gas burner must be cleaned from time to time by removing food residues with the help of a brush. When cleaning valves and burners, be careful not to damage the burner and not to enlarge the holes.

7. Clean the nozzles at least once a year to prevent them from clogging thus reducing the gas flow (contact qualified persons).

8. Remove rust spots. Stainless steel is rust-proof but in some cases (humidity, salty air, sea spray...) some rust stains might appear. Use a rust remover to make your oven shiny and new once again.



COVER THE OVEN

- Do not forget to use the Alfa cover to protect your oven.
- Visit our dedicated page to find out some advice on how to maintain the ovens, to clean them and to extend their lifespan.



TROUBLESHOOTING

WOOD-FIRED OVENS

CRACKED GASBETON OR FIREBRICK	<ul style="list-style-type: none"> - Firebricks can crack and pose no problems or performance issues when cooking on your ALFA Oven. - Gasbeton insulation brick is inherently brittle and many times is cracked from large pieces just to get into the oven mouth for placement under the firebrick in assembly. This is completely normal. - If you ever have a cavity in either of your bricks you can turn it and use the other side or replace it. - All ovens come with an extra fire brick if you would need to replace one. - If you feel any of the bricks are too damaged for use please contact Customer Service
THE OVEN PRODUCES SMOKE	<ul style="list-style-type: none"> - Check that the wood is not too moist and the embers are not unburned. - Make sure that you have started a fire with vivid flames, gradual but steady, in order to avoid incomplete combustion. - If the oven is installed indoors, check the chimney flue and any air inlets in the room. - It is recommended to close the oven door.
THE OVEN DOES NOT HEAT	<ul style="list-style-type: none"> - Check that the fire is on one side of the oven and not near the mouth - Fire with vivid flames for 20minutes. - Do not amass the wood over the embers. - Gradually add the wood to the fire.
THE OVEN COOLS DOWN QUICKLY	<ul style="list-style-type: none"> - Check that no moisture or water has infiltrated the oven. - It may be lit for the first time or after a long idle period. - Avoid sudden short fires that do not warm the bottom of the oven.
THE FLAMES COME OUT OF THE MOUTH OR CHIMNEY CAP	<ul style="list-style-type: none"> - Avoid excessive fires and immediately dampen the flames that reach out of the oven by resting the door over the mouth of the oven, leaving a gap of 1-2 inches.
CAN YOU PUT THE OVENS RIGHT ON THE COUNTERTOP WITHOUT USING THE SUPPLIED FEET?	<ul style="list-style-type: none"> - No, the feet must be used to allow for air to flow beneath the bottom of the oven floor

Contact us directly for expert advice on the web site www.alfaforni.com

TROUBLESHOOTING

GAS-FIRED OVENS

CANT GET THE PILOT TO LIGHT	<ul style="list-style-type: none"> - Check that the knob is not going in too far and hitting the oven preventing the pilot to allow gas for ignition.
IGNITION DOESN'T WORK	<ul style="list-style-type: none"> - Make sure the battery is new and has power
CAN YOU PUT THE OVENS RIGHT ON THE COUNTERTOP WITHOUT USING THE SUPPLIED FEET?	<ul style="list-style-type: none"> - No, the feet must be used to allow for air to flow beneath the bottom of the oven floor

ELECTRONIC BUTTON ONLY FOR GAS OVENS

The ignition button comes with AA battery included. To install it, follow this procedure.

1. Unscrew the button head.
2. Put in the battery.
3. Screw the button head.

Carry out these operations when the oven is off.

Remove the battery during long periods of inactivity.



AREA	CONTACTS SUPPORT
ITALY	PHONE: 800.77.77.30 NUMERO VERDE E-MAIL: info@alfaforni.com
NORTH AMERICA United States & Canada	PHONE: +1 630-238-1280 E-MAIL: ALFAinfo@LVDistributes.com
ROW Rest of the world	PHONE: +39.0775.7821 E-MAIL: info@alfaforni.com

Contact us directly for expert advice on the web site www.alfaforni.com

WARRANTY



ALFA ovens are covered by a 24-month warranty relating to conformity defects. Correct maintenance and proper use of the product will help extend its working life.

For country specific legal warranty regulations, please refer to what is stated in the individual national reference provisions.

PLEASE RETAIN YOUR PURCHASE RECEIPT OR INVOICE TO SHOW TO YOUR DEALER. WE SUGGEST YOU NOTE DOWN BELOW THE OVEN SERIAL NUMBER INDICATED ON THE IDENTIFICATION LABEL LOCATED ON THE BACK OF THE PRODUCT.

Please contact your dealer in case of any warranty claims.

The warranty does not cover:

Transport damage, in the event of such damage, it should be immediately noted on the transport document by affixing, upon receipt of the product, the words "acceptance with reservation" and immediately contacting the dealer for further clarification;

Improper use of the oven and installation differing from that described in this manual.

Any tampering with the oven, either intentionally or unintentionally or alterations to the condition the oven was in when delivered;

Should the product be damaged due to obstruction of all the smoke outlet holes;

Cases of failure to follow the instructions relating to proper maintenance and product cleaning as indicated in the manual;

Burner damage due to cooking residues or damage caused by using fuels other than that recommended e.g. liquid barbecue charcoal, chemicals or other fuels;

Cases of the use of components not manufactured or recommended by Alfa;

Damage caused by the use of chemicals inside or outside the oven;

The label located on the back of the product having been removed, altered or erased;

Cases of normal wear and tear of the product due to use by the consumer;

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

Possible oxidation spots on the steel due to exposure to saline environments or closeness to the sea. Alfa points out that possible oxidation is not due to quality defects in the product, but to inherent chemical and physical characteristics of steels in case of prolonged exposure to saline environments;

Possible deterioration of paint in case of prolonged contact with flames;

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

Accessory parts of the product such as door and glass;

The refractory stone and the undertop insulation are not covered by warranty; however, Alfa ovens come with a replacement stone.

We recommend the exclusive use of ALFA branded spare parts



US AND CANADA WARRANTY
Customers residing in the United States and Canada have an additional year of warranty on the gas burner.



JOIN ALFA

Register your oven product

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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Certifications

		
51CN4201	GMK10747	MH60751 GAS MH61283 WOOD