

ALFA

**USER MANUAL**  
NORTH AMERICA



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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

12345678901234



**Identifies the serial number**

## STEP 2



**Scan the QRcode**  
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## STEP 3



**Enter your information**



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# 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.

**IMPORTANT: Your ALFA oven is designed for domestic use. Commercial or professional use of the oven may impair its proper functioning and reduces the warranty period to 60 days.**

**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.
- 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 this manual are available on the website [www.alfaforni.com](http://www.alfaforni.com).

Continue on the next page >>>

# 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.**

# 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 Forni 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

## 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

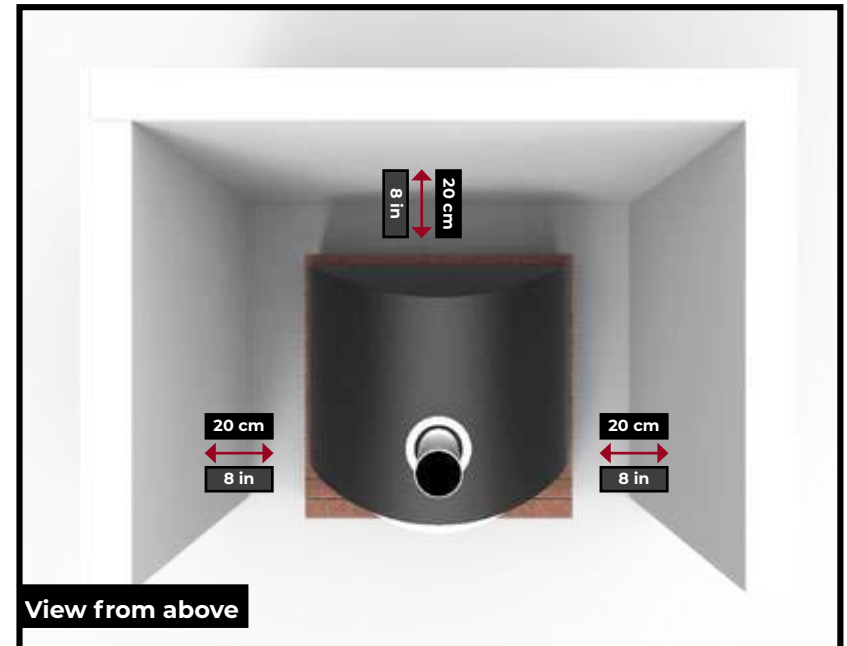
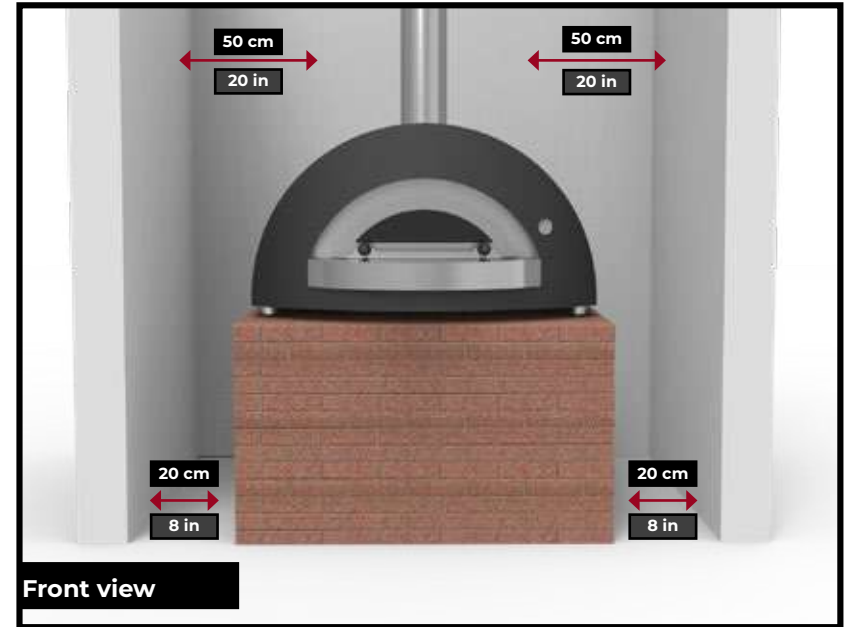
Place the oven on a flat surface and ensure it is perfectly stable.

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 inches), 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.

## VENTING SUPPORT AND ASSISTANCE

AREA	CONTACTS
<b>NORTH AMERICA</b> Stati Uniti & Canada	PHONE: +1 570 350 7939 E-MAIL: <a href="mailto:alfaventing@olympiachimney.com">alfaventing@olympiachimney.com</a>

# LIGHTING THE OVEN

ONLY FOR WOOD VERSION

**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.** The fire should be positioned on the opposite side of the thermometer to accurately measure the chamber temperature. *If using the oven in wood mode with the Hybrid Kit, the fire must be placed on the refractory surface on the side opposite the burner.*

**NEVER place the fire above the burner.**

**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.



# LIGHTING THE OVEN

ONLY FOR GAS VERSION

## **WARNING: Follow the instructions before turning on the oven.**

- Check all gas connections before starting the oven.
- For all threaded connections, use an appropriate PTFE gas pipe tape.
- Do not lean over the oven when igniting it. 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 opening the LPG cylinder.

**1 - Connect the oven to the gas supply.** If the oven is powered by LPG, use a cylinder of at least 20 pounds with the regulator hose provided. If the oven uses NATURAL GAS, connect it directly to a natural gas source. Complete the installation by connecting the stabilizer to the burner in the correct direction.

**2 - Press the ignition button to create a spark.**

**3 - Press the burner control knob and turn it counterclockwise to the high flame symbol on the control panel.**

*NOTE: Igniting the burner for the first time or after it has cooled down may take some time and possibly several attempts due to air in the gas line. Be patient as the gas fills the burner completely.*

## **FOR YOUR SAFETY**

If the burner does not ignite or there is no spark, turn off the gas supply by setting the control knob to the OFF position and contact customer support.

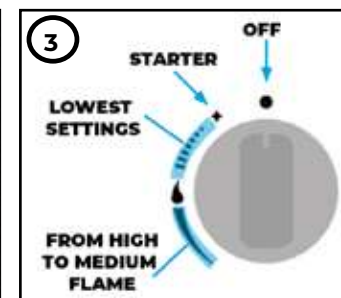
**4 - Once the burner is fully ignited, you will see a large flame inside the oven.**

Now you can release the ignition button, BUT you must KEEP the burner control knob pressed for 10 seconds. This will ensure that the thermocouple is hot enough to keep the burner on. The oven burner is now at maximum, and you can begin preheating the oven.

**5 - Release the burner control knob and turn it counterclockwise to the larger flame symbol.** The oven burner is now on high flame, and you can begin preheating the oven.

**Note:** Wind can extinguish the flame if it is set too low.

**6 - Reposition the oven door and allow the cooking surface to heat up, leaving a gap of 4/5 cm so that air can enter the oven.** Lack of air may cause the oven to go out. Preheat the oven for at least 30 minutes to allow the refractory bricks to reach the pizza cooking temperature. Use a laser thermometer to check the cooking surface temperature. For a true Neapolitan pizza, the cooking surface should reach around 370°- 430°C (700°- 800°F).



## **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.

# LPG - NATURAL GAS CONVERSION

FOR GAS MODELS ONLY

THE ALFA OVEN CAN BE CONVERTED FROM LPG TO NATURAL GAS AND VICE VERSA, ACCORDING TO THE OVEN'S INITIAL CONFIGURATION.

REQUEST THE SPECIFIC CONVERSION KIT FOR YOUR OVEN FROM YOUR RETAILER/DISTRIBUTOR.



## WARNING

The conversion operation must be carried out by a qualified technician when the oven is turned off and completely cold. Improper connections, alterations, or inadequate maintenance can cause material damage to property and injury to people.

## IMPORTANT

USE ONLY COMPONENTS PROVIDED BY ALFA TO AVOID INVALIDATING THE OVEN'S WARRANTY.



# 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

## 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.

## Gas Burner Cleaning.

The gas burner should be cleaned periodically. We recommend thorough cleaning after using the Hybrid kit or intensive use, by vacuuming cooking residues with a soft brush, possibly removing the burner from the oven. After a long period of non-use, for a more thorough cleaning of all components, it is advised to remove the burner from the oven. For instructions on disassembling the burner, refer to the dedicated pages. Do not attempt to remove carbonized residues using inappropriate products or tools that could damage parts of the burner.



## Cleaning of the Nozzles.

The nozzles should be cleaned at least once a year to prevent clogging, which can restrict the gas flow. This requires disassembling the burner. If in doubt, contact specialized personnel.

# EXTRACTION OF THE BURNER

MODERNO 2 AND 3 PIZZE AND CLASSICO 2 AND 4 PIZZE



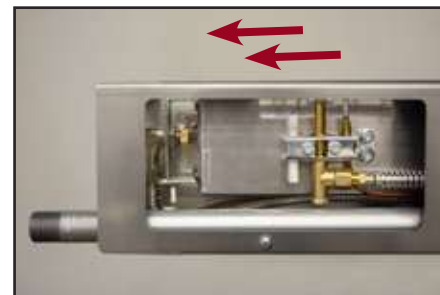
## 1 - Shut off the gas

Before starting, make sure the gas flow is interrupted. Then, close the gas network valve or the LPG cylinder valve.



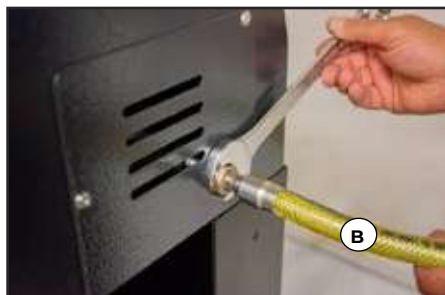
## 2 - Remove the gas knob

To remove the gas knob (A), simply pull it by applying light force. Follow the direction of the arrow.



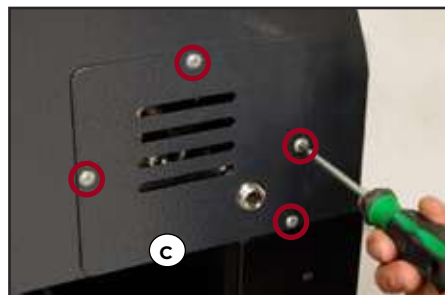
## 7. Remove the burner

Complete the removal of the burner by pulling it out completely.



## 3 - Remove the gas hose

To disconnect the gas hose (B), you can use a 24mm wrench or an appropriate pliers.



## 4 - Remove the protective cover

To remove the protective cover (C), simply remove the screws shown in the photo that secure it to the oven.



## 5. Remove the burner fixing screw

Using a cross screwdriver, unscrew the screw at the bottom left that secures the burner to the oven.



## 6 - Disconnect the ignition cable

Partially remove the burner to disconnect the ignition cable from the electrode WITHOUT pulling it.

# RESTORATION OF THE BURNER

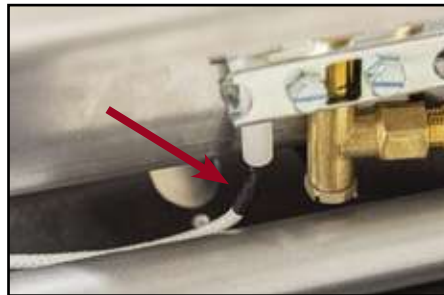
TIP: Before reassembling the burner and all its parts, ensure that the power cable is correctly connected by activating the button located at the front.

NOTE: Reinsert the knob, paying attention to the valve pin. Apply slight pressure to push the knob into place.



## 1 - Partially reinsert the burner

Position the burner to slide it into the guide and, through the front lower opening, insert the igniter cable. PARTIALLY insert the burner while guiding the igniter cable into place.



## 2 - Reconnect the igniter cable

Insert the igniter cable into the igniter, taking care not to damage the cable or the connection.

TIP: Before reassembling the burner and its components, verify that the power cable is correctly connected by pressing the front button.



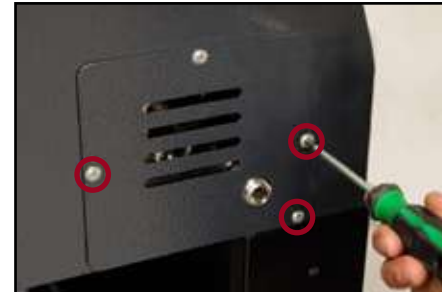
## 3 - Fully insert the burner

Slide the burner into the guide rail until it reaches the front stop position. Ensure the igniter cable does not become tangled.



## 4 - Secure the burner fixing screw

Tighten the rear screw to hold the burner firmly in place.



## 5 - Attach the protective cover

Reposition the rear burner cover and tighten the fixing screws using a Phillips screwdriver.



## 6 - Reassemble the gas knob

Reinsert the knob, ensuring it aligns properly with the valve pin. Apply light pressure to fully seat the knob. Ensure the knob is in the "off" position.



## 7 - Reconnect the gas supply hose

Reconnect the supply hose to the rear burner manifold. You can now reopen the natural gas circuit or the LPG cylinder.

# EXTRACTION OF THE BURNER

MODERNO 1 AND 5 PIZZE - FUTURO 2 AND 4 PIZZE



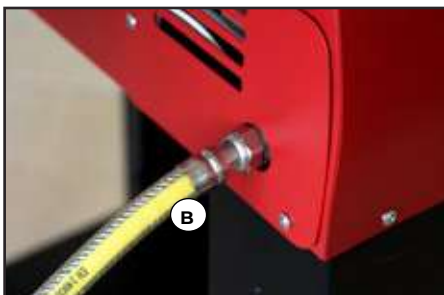
## 1 - Shut off the gas

Before starting, make sure the gas flow is interrupted. Then, close the gas network valve or the LPG cylinder valve.



## 2 - Remove the gas knob

To remove the gas knob (A), simply pull it by applying light force. Follow the direction of the arrow.



## 3 - Remove the gas hose

To disconnect the gas hose (B), you can use a 24mm wrench or an appropriate pliers.



## 4 - Remove the protective cover

To remove the protective cover (C), simply remove the screws shown in the photo that secure it to the oven.



## 5. Remove the burner fixing screw

Use a screwdriver to unscrew the front fixing screw of the burner. The position and shape of the screw may vary depending on the oven model.



## 6 - Disconnect the ignition cable

Partially remove the burner to disconnect the ignition cable from the electrode WITHOUT PULLING IT.



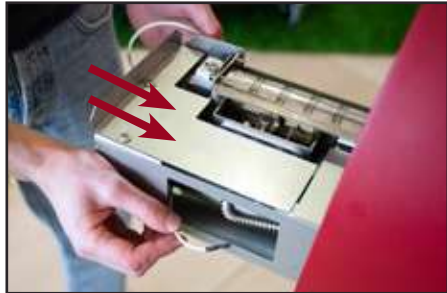
## 7. Remove the burner

Complete the removal of the burner by pulling it out completely.

# RESTORATION OF THE BURNER

TIP: Before reassembling the burner and all its parts, ensure that the power cable is correctly connected by activating the button located at the front.

NOTE: Reinsert the knob, paying attention to the valve pin. Apply slight pressure to push the knob into place.



## 1 - Partially reinsert the burner

From the lower front opening, insert the igniter cable. PARTIALLY insert the burner, guiding it to allow the igniter cable to slide smoothly.



## 2 - Reconnect the igniter cable

Connect the ignition cable to the igniter, taking care not to damage the cable or the connection.

TIP: Before reassembling the burner and all its components, check that the power cable is properly connected by pressing the front button.



## 3 - Fully insert the burner

Slide the burner into the guide until it reaches the front stop position. Ensure the igniter cable does not become tangled.



## 4 - Secure the burner fixing screw

At the front, near the knob position, tighten the screw to hold the burner securely in place.



## 5 - Attach the protective cover

Reposition the rear burner cover and tighten the fixing screws using a Phillips screwdriver.



## 6 - Reassemble the gas knob

Reinsert the knob, ensuring it aligns with the valve pin. Apply gentle pressure to fully seat the knob. Ensure the knob is in the "off" position.



## 7 - Reconnect the gas supply hose

Reconnect the supply hose to the rear burner manifold. You can now reopen the natural gas circuit or the LPG cylinder.

# TROUBLESHOOTING

## WOOD-FIRED OVENS

<p><b>GASBETON OR FRACTURED REFRACTORY BRICK TROUBLESHOOTING</b></p>	<ul style="list-style-type: none"> <li>- Refractory bricks may break, but this does not affect the oven's performance or cause issues during cooking in your ALFA oven.</li> <li>- 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.</li> <li>- 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.</li> <li>- If you believe one of the bricks is too damaged for use, please contact customer service.</li> </ul>
<p><b>THE OVEN SMOKES</b></p>	<ul style="list-style-type: none"> <li>- Check that the wood is not excessively damp and that there are no unburnt embers.</li> <li>- Ensure that a fire with a steady, gradual flame has been started to avoid incomplete combustion.</li> <li>- 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.</li> <li>- It is recommended to slightly close the door.</li> </ul>
<p><b>THE OVEN DOES NOT HEAT</b></p>	<ul style="list-style-type: none"> <li>- Make sure the fire is started on one side of the oven, not near the mouth.</li> <li>- Build a fire for 20 minutes with a steady flame.</li> <li>- Do not pile the wood on top of the embers.</li> <li>- Gradually add wood to the fire.</li> </ul>
<p><b>THE OVEN YES COOL SOON</b></p>	<ul style="list-style-type: none"> <li>- Check that no moisture or water has entered the oven.</li> <li>- This could occur during the first ignition or after a long period of inactivity.</li> <li>- Avoid making a sudden fire shortly, as it would not thoroughly heat the oven.</li> </ul>
<p><b>THE FLAMES COME OUT FROM THE MOUTH OR FROM THE CHIMNEY</b></p>	<ul style="list-style-type: none"> <li>- 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.</li> </ul>

**Contact us directly for expert advice at [www.alfaforni.com](http://www.alfaforni.com)**

# TROUBLESHOOTING

## GAS OVENS

<p><b>I AM NOT ABLE TO TURN ON</b></p>	<ul style="list-style-type: none"> <li>- Check if pressing the knob hits the exterior of the oven. If so, it is possible that the gas valve is not opening properly.</li> </ul>
<p><b>THE IGNITER DOES NOT WORK</b></p>	<ul style="list-style-type: none"> <li>- Make sure the battery is new and the circuit is powered.</li> </ul>
<p><b>CAN YOU PLACE THE OVENS DIRECTLY ON THE WORKTOP WITHOUT USING THE SUPPLIED FEET?</b></p>	<ul style="list-style-type: none"> <li>- No, the feet should be used to allow air to flow between the base of the oven and the surface it's resting on.</li> </ul>

### ELECTRONIC BUTTON

The ignition button contains an AA battery. To insert it, follow this procedure:

1. Unscrew the head of the button
2. Insert the battery
3. Screw the head of the button back on

Perform this procedure when the oven is off.

For long periods of inactivity, remove the battery.



AREA	SUPPORT CONTACTS
<p><b>NORD AMERICA</b> United States &amp; Canada</p>	<p>PHONE: +1 630-238-1280 E-MAIL: ALFAinfo@LVDistributes.com</p>

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# PRESSURE REGULATORS

ONLY FOR GAS MODELS

In case it is necessary to replace the pressure regulator connected to the oven, to choose the most suitable model, refer to the table below, which provides the required flow rate and the permissible pressure for the appliance.

The pressure regulator can be either fixed or adjustable. If you choose to use an adjustable pressure regulator, consult a technician to verify the correct adjustment.

RECOMMENDED FLOW RATE OF THE REGULATOR	
250 MJ/h	
GAS FAMILY	
2°	3°
GAS GROUP	
NATURAL GAS	LPG
SUPPLY PRESSURE AT THE DEVICE INLET (in w.c.)	
4	11
LPG CYLINDER CONNECTION PRESSURE REGULATOR	
QCC	



# 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;

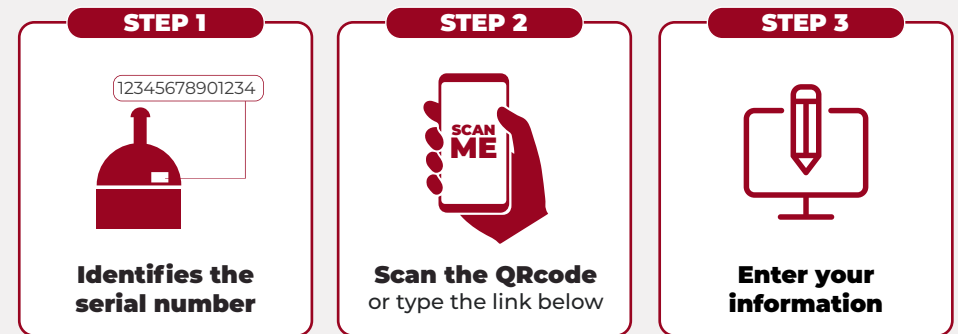
The tiles and the underfloor insulation are not covered by the warranty, but Alfa ovens are supplied with a replacement tile.

# 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.**



**REGISTER YOUR PRODUCT**  
[www.alfaforni.com/registration.php](http://www.alfaforni.com/registration.php)

**It is recommended to use only ALFA branded spare parts.**

