

**ALFA**

**USER MANUAL**

Write in this section the data of your product.



Oven Model: .....

Serial number: .....

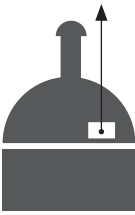
Purchase date: .....

NB: The identification label is located on the back of the product.

**Visit [www.alfaforni.com](http://www.alfaforni.com) and register your oven today.**

**1**

12345678901234



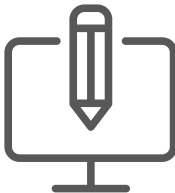
*Identifies the serial number, the identification label is located on the back of the product.*

**2**



*Visit our web site and click on "register your product" or type "[alfa1977.it/product-registration/](http://alfa1977.it/product-registration/)"*

**3**



*Enter your information and register*





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## GENERAL WARNINGS

### **RETAIN THIS MANUAL FOR FUTURE REFERENCE**

Additional copies of this manual at [www.alfaforni.com](http://www.alfaforni.com)

**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 to the device. The label must not be removed.
- Before putting the unit into operation, it is mandatory to remove all protective laser films present.
- Never use steel sponges or sharp scrapers, its will damage the surfaces. Use ordinary non-abrasive products, use, if necessary, 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 surface.
- Due to the temperature, the colour of the surfaces may vary in time.
- Do not paint or apply objects to the oven.
- Remove the protective film before switching on, to facilitate the separation, use warm air (for example, a hairdryer)
- The installation of the product must guarantee easy access for cleaning.
- Where available, use the special stop-wheel supplied to lock the oven once positioned.
- Never put inflammable objects in the oven: they could be accidentally



- ignited and cause a fire.
- Do not allow children to approach the unit during operation or make them subject of play.
  - Do not place sharp metal objects (cutlery or utensils) into the slots of the unit.
  - Alfa stainless steel ready-to-use ovens, despite including insulating material between the two layers of steel, can become hot on the outside.
  - Alfa stainless steel ready-to-use ovens, despite including insulating material between the two layers of steel, can become hot on the outside.
  - Do not store flammable materials on the first shelf below the mouth of the oven.
  - Operate the oven door by gripping the handles.
  - Do not close the door when the oven is lit with a flame at maximum.
  - Do not touch the surfaces of the chimney flue during use.
  - Do not use flammable liquids near the oven.
  - Keep any electrical wiring and fuel lines away from hot surfaces.
  - Do not use the oven if it is not working properly or you suspect a fault.
  - 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.
  - Do not turn the oven off by throwing water inside.
  - Do not use flammable liquids near the oven.
  - In the case of uncontrolled flare-ups, move the food away from the flames until they extinguish.
  - In the event that a grease fire occurs, turn off the gas and leave the counter 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 leave the appliance unattended during cooking that can free fats or oils. Fats and oils may cause fire.
  - Do not block the openings and slots provided for ventilation and heat dissipation.
  - Do not use charcoal, briquettes or lava rock or fuel other than that expressly indicated.
  - During use, in ovens with an integrated base, always remember to lock the wheels using the special tool "Lock Wheels".

## **SAFETY WARNINGS**

### **READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE**

Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

**A MAJOR CAUSE OF OVEN RELATED FIRES IS A FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIAL. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.**

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.

**IN THE EVENT OF A POWER FAILURE,  
NO ATTEMPT SHOULD BE MADE TO OPERATE THE OVEN.**

**The product must be installed by qualified technicians.**

**WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.**



## **SAFETY WARNINGS**

### **ONLY FOR GAS VERSION**



**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 free flames.
3. Open the counter to the oven.
4. Consulting a specialized technician

WARNING: The door and the smoke valve may help achieve the right temperature but in no case should they be used at the same time or when the temperature is higher than 400°C. Incorrect use can cause the oven to overheat.

**ATTENTION! The gas oven may be converted from natural gas to LPG or vice versa using the Alfa Forni conversion kit; the conversion must be carried out by qualified persons using exclusively Alfa materials; under other conditions, the guarantee will no longer be valid.**

WARNING: If the oven is installed in a room, make sure there is adequate ventilation to prevent high concentrations of gas.

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

**WARNING: Do not store unused gas cylinders near it.**

# WARRANTY

Alfa ovens fully comply with the Italian and European proposed regulations. The oven is guaranteed for 2 (two) years; good maintenance and proper use can make sure that the oven lasts much longer.

Warranty covers only parts and components. Shipping and assembly costs are charged to the customer.

**PLEASE RETAIN YOUR SALES RECEIPT OR INVOICE  
WRITE HERE UNDER THE SERIAL NUMBER ON THE PRODUCT  
IDENTIFICATION TAG**

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The warranty does not apply in the following options:

- If the oven is not properly used and installed as described in this manual.
- If the oven has been tampered with either voluntarily or involuntarily in any way.
- In the event the equipment is improperly or inadequately maintained. Burner problems resulting from debris or ash in the burner well will not be covered by the warranty.
- If the oven, for any cause, has been altered and is no longer in the condition detected at delivery of the product.
- If other fuels other than those used have been used. Do not use liquid coal for barbecues, chemicals products, or other fuel.
- If the damage is the result of the use of chemicals inside or outside the oven.
- Normal wear of the burner, thermometer, ignition, electrodes, ignition cable, gas hose and refractory stones.
- The door is not covered by the guarantee.
- Damage caused by exceeding the temperature limit of 450°C / 842°F.
- If components not produced or recommended by Alfa Pro are used.
- Damage to parts not functional and decorative that do not affect the normal use of the oven, including scratches and colors differences.
- In the event the equipment is used outdoor.
- In the event the oven is built-in.
- In the event that the rating plate has been removed, altered or obliterated.
- Bricks are not covered by warranty. Our ovens are supplied with a replacement brick; further spare parts can be available on request.

We recommend the exclusive use of spare parts recommended by Alfa Oven.

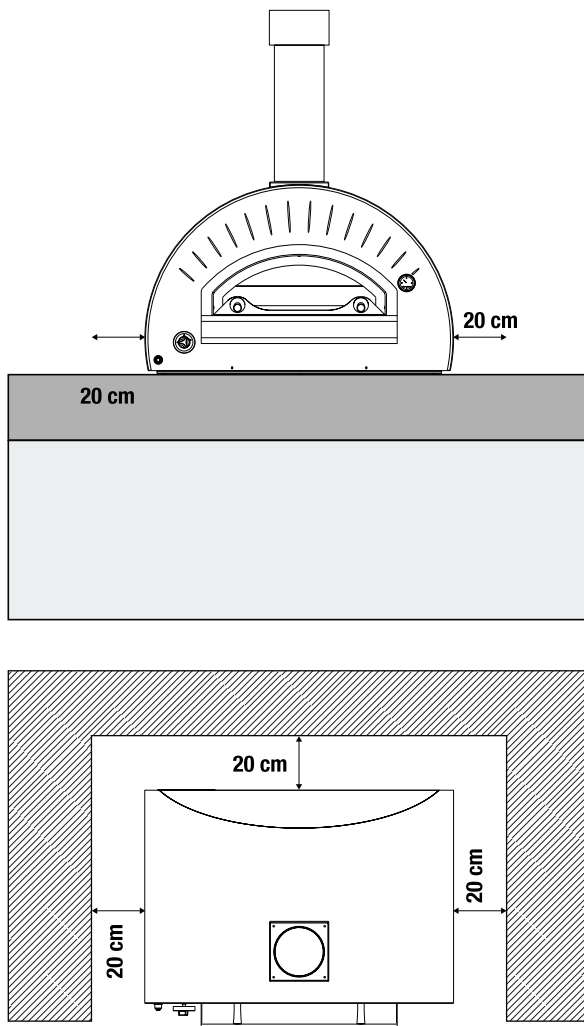




## POSITIONING THE OVEN



**THE OUTER WALLS OF OVEN MAY REACH HIGH TEMPERATURES GREATER THAN 50°C / 120°F. ANY FLAMMABLE MATERIAL SHOULD BE KEPT AT LEAST 1 METRE AWAY FROM THE OVEN.**



**CAUTION!** When being used, place the oven at a safe distance from flammable materials or substances that may be damaged by heat.

**WARNING:** Do not light the oven near trees, brushwood or dry leaves.

**WARNING!**  
**Do not recess the oven!**  
**NO Do not built-in the oven**

**CAUTION!** Put the oven in a place sheltered from wind or strong draughts.

**WARNING!** Place the oven on a flat, stable surface to prevent it from moving during use and putting the safety of people or things at risk.

**ATTENTION: Position the oven at a minimum distance of 20 cm from the walls and from any other equipment.**

**TOP VERSION OVENS SHOULD BE PLACED ON TABLES OR OTHER FIREPROOF SURFACES WITH ADEQUATE LOAD-BEARING CAPACITY. IF NEED BE, ADJUST THE LEGS TO LEVEL THE SUPPORTING SURFACE.**



## CONNECTION ONLY FOR LPG VERSION

### CONNECT THE LPG CYLINDER (only for LPG oven)

Connect the flexible hose to the back of the oven.

#### PRESSURE REGULATOR:

- gas flow:  
10 kg/h - 22 lbs/h
- outlet pressure:  
butane G30: 28 - 30 mbar  
propane G31: 30 - 37 mbar

#### FLEXIBLE HOSE:

Diameter 1/2"  
Length 1,5 meters

#### CYLINDER:

almost 30 kg / 66 lbs



Pressure regulator, flexible hose and cylinder are not supplied with the oven.

### **WARNINGS: Follow the following advises for a correct use of the gas cylinder.**

- Use a suitable pressure regulator and hose according to the regulations in force.
- LPG is heavier than air. Any losses of LPG may collect in a lower part of the environment.
- The LPG cylinder must always be installed, transported and stored in a vertical position. Handle with care and do not drop the LPG cylinders.
- Make sure the gas tank is placed in a ventilated place that it is away from other objects.
- Never store a spare gas cylinder near the gas oven.
- Do not leave or transport the LPG cylinders in places where temperatures can reach 50°C / 120°F (too hot to handle. For example: Do not leave the cylinder in the car on hot days).
- Treat "empty" LPG cylinders with the same attention as full ones. Even if there is no more liquid in the cylinder there may always be gas pressure left in the cylinder. Always close the cylinder valve before disconnecting it.
- It is recommended that all gas connections are checked before using the oven.
- Make sure that the valve on the LPG cylinder or the regulator is closed. Replacement of the cylinder must be performed away from sources of heat and ignition.
- It is advisable to replace the gas pipe every 2-3 years.
- Only use LPG cylinders.
- Do not twist the hose.
- Before each use check that the hose does not have any marks, cracks, abrasions or cuts. If the hose is damaged in some way, do not use the oven.



## CONNECTION FOR USE IN NORTH AMERICA ONLY ONLY FOR LPG VERSION

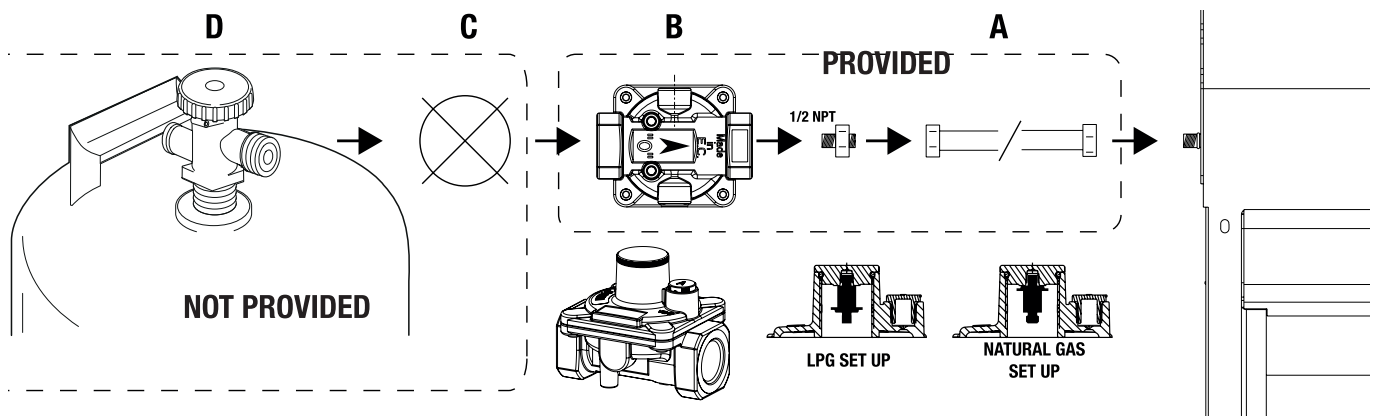
### ADVICE REGARDING THE USE OF AN LPG GAS CYLINDER

- LPG is heavier than air. Any losses of LPG may collect in a lower part of the environment.
- The LPG cylinder must always be installed, transported and stored in a vertical position. Handle with care and do not drop the LPG cylinders.
- Never store a spare gas cylinder near the gas oven.
- Make sure the gas tank is placed in a ventilated place that it is away from other objects.
- Do not leave or transport the LPG cylinders in places where temperatures can reach 50°C (too hot to handle. For example: Do not leave the cylinder in the car on hot days).
- Treat “empty” LPG cylinders with the same attention as full ones. Even if there is no more liquid in the cylinder there may always be gas.
- Pressure left in the cylinder. Always close the cylinder valve before disconnecting it.
- Ensure that the regulator is mounted with the vent hole facing down, so as not to collect water. Make sure that the hole is not obstructed by dirt, grease, insects, etc.
- It is recommended that all gas connections are checked before using the oven.
- Make sure that the valve on the LPG cylinder or the regulator is closed. Replacement of the cylinder must be performed away from sources of heat and ignition.

### Connection of the LPG cylinder.

**This activity must be performed by a qualified technician.**

- A) Connect the hose provided with the unit to the oven  
 B) Connect the pressure regulator (stabilizer) provided with the unit to the hose.
  - This regulator works at an input pressure of 1/2 PSI, and the input connection is type 1/2” (F) NPT.
  - Pressure regulator - 1/2 psi - 97 9(L)(F), Inlet Size: 1/2, Outlet Size:1/2 from Cavagna Group S.P.A.
- C) Connect a pressure regulator NOT PROVIDED with the unit to the sabilizer (B) to keep a pressure of 1/2 PSI. D) Connect a cylinder to the piping.  
 D) Connect a cylinder to the piping.



- It is advisable to replace the gas pipe every 2-3 years.
- Do not twist the hose.

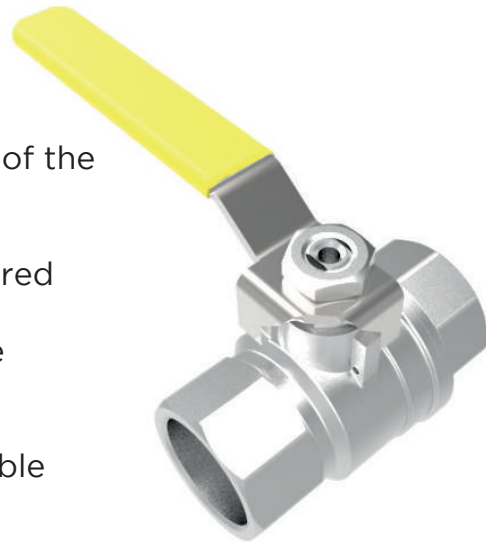


## CONNECTION

### ONLY FOR NATURAL GAS VERSION

#### NATURAL GAS SUPPLY

- Connect the flexible hose to the back of the oven.
- The natural gas supply must be delivered through a galvanized pipe Ø 1/2" or equivalent copper pipe, located at the burner inlet hole.
- Install the gas shut-off valve in a suitable position up-line.



#### **ATTENTION! Follow our advice to correctly use your oven.**

- We recommend checking gas connection before using the oven.
- Make sure the gas tap is turned off when the oven is not being used and during maintenance or cleaning operations.
- Replace the gas hose every 2-3 years. Do not kink the gas hose.
- Before using the oven, check out the hose searching for cracks, cuts or any wearing sign. If the hose is damaged, do not use the oven.

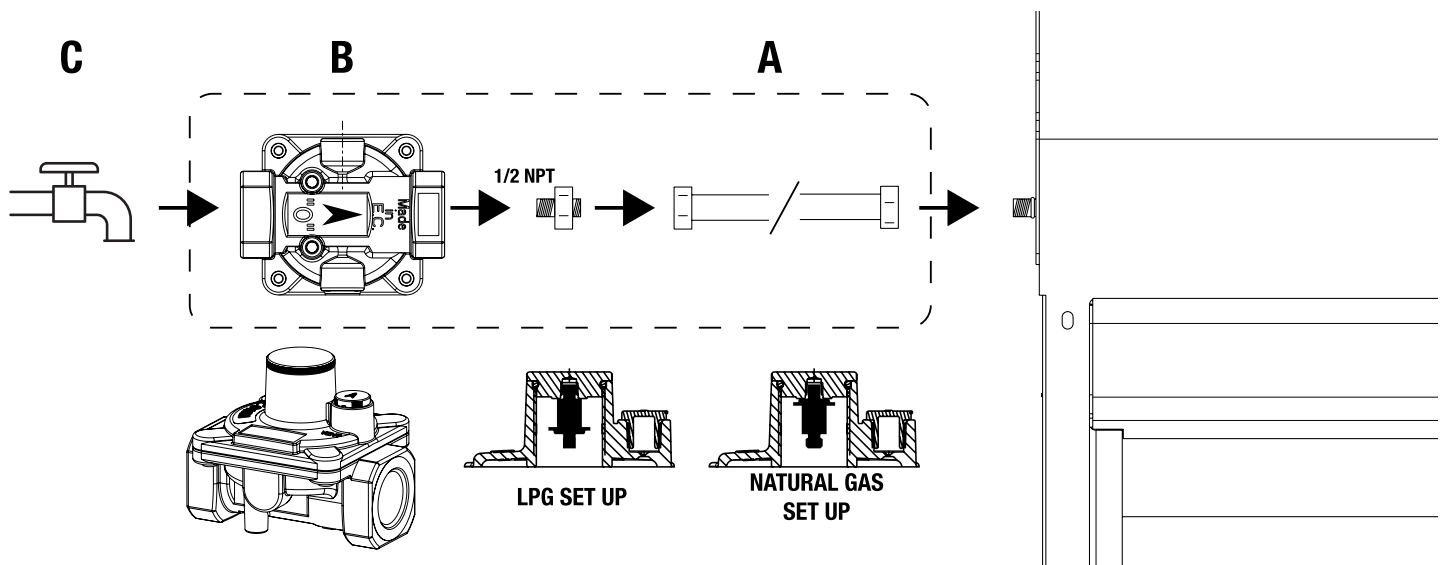


## CONNECTION FOR USE IN NORTH AMERICA ONLY ONLY FOR NATURAL GAS VERSION

### CONNECTION TO THE NATURAL GAS PIPING

**This activity must be performed by a qualified technician.**

- A) Connect the hose provided with the unit to the oven.
- B) Connect the pressure regulator (stabilizer) provided with the unit to the hose.  
This regulator works at an input pressure of 1/2 PSI, and the input connection is type 1/2" (F) NPT.  
Pressure regulator - 1/2 psi - 97 9(L)(F), Inlet Size: 1/2, Outlet Size:1/2 from Cavagna Group S.P.A.
- C) Connect to the natural gas piping.





## CONVERSION LPG - METHANE

**ONLY USE THE COMPONENTS AND PARTS SUPPLIED  
WITH THE CONVERSION KIT**

**WARNING: The following conversion must be performed by  
authorized professionals when the oven is completely cold.**

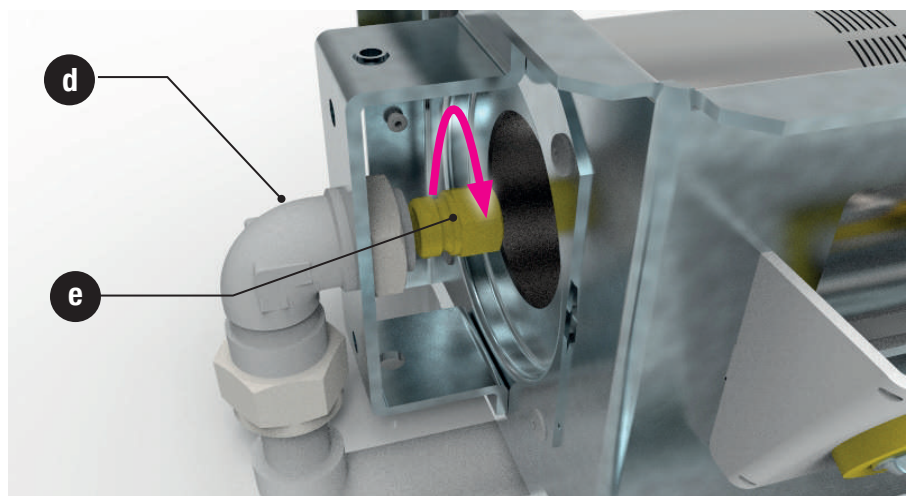
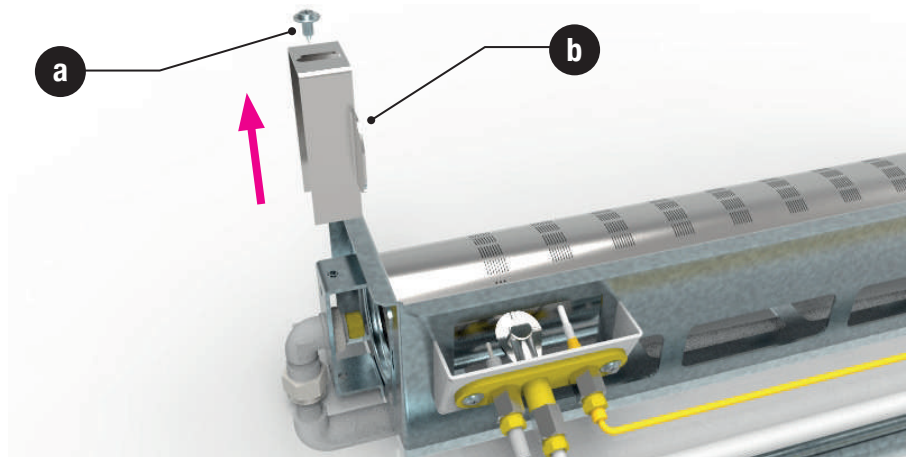
**Improper installation, adjustment, alteration can  
cause property damage or injury.**

### 1 GAS KIT DISASSEMBLY

Remove the gas kit according to the instructions in the appropriate section of the manual.

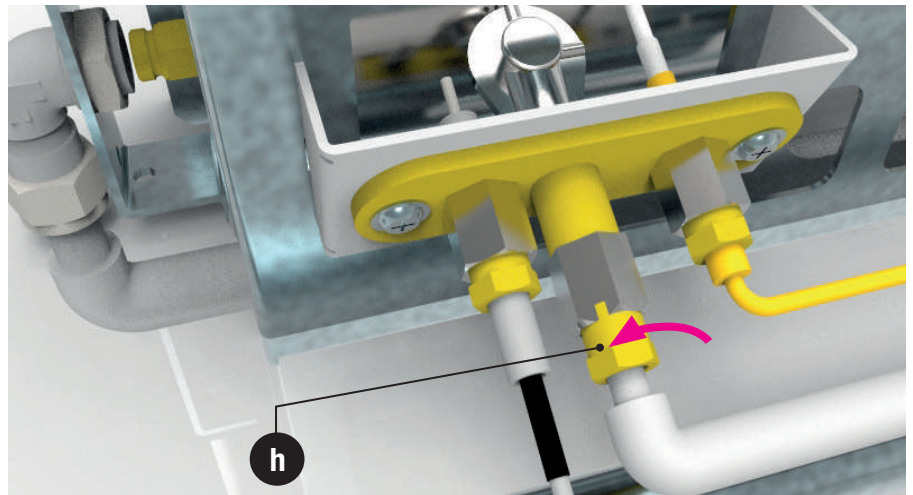
### 2 REPLACEMENT OF THE MAIN NOZZLE

Unscrew the fixing screw (a) and remove the plate covering the nozzle (b). Unfasten the main nozzle (e) to the holder screw (d) by using an 11 mm spanner. Replace the nozzle with the spare part supplied in the kit and screw it back to the holder (d) without e tightening it. During these operations, lock the nozzle holder to keep it from rotating.



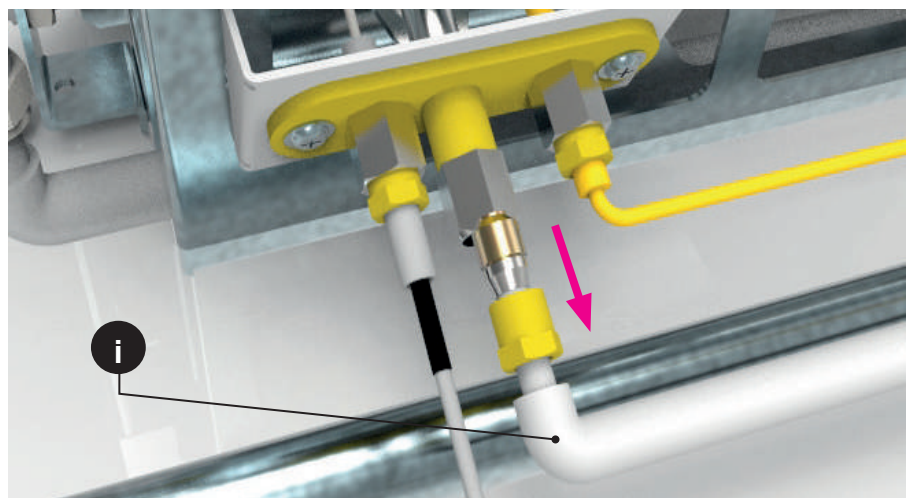
### 3.1 REPLACEMENT OF THE PILOT NOZZLE.

Unscrew the fixing screw (h) of the pilot light tube and remove it



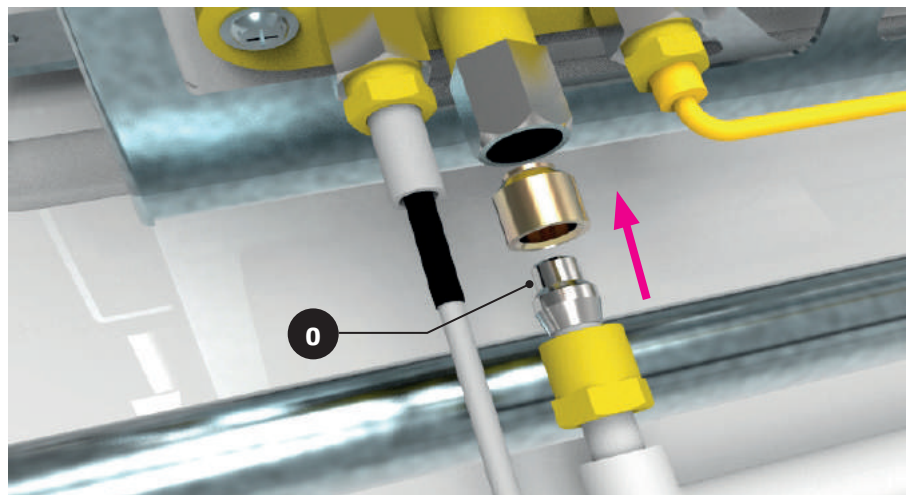
### 3.2

Remove the tube (i) from the seat.



### 3.3

Remove the pilot nozzle (l) from the cone-like support (o) and replace it with the spare component supplied in the kit. Reassemble everything following the same steps in reverse order.



**Following the conversion, apply the new label on the product and check that the size of the nozzle corresponds to that shown on the label.**

## OVEN USE

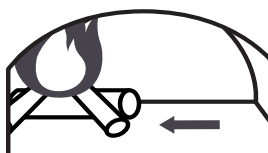
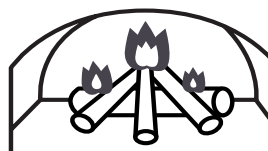
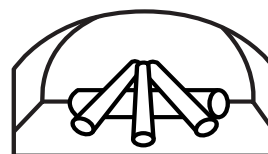
### ONLY FOR WOOD VERSION

**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.

#### LIGHTING

1. Make a small pile of wood in the centre of the oven with small pieces of dry wood.
2. When the wood is well-lit, add two larger logs and move the fire to one side.
3. After a few minutes of continuous burning, never excessive, the temperature of 250°C/482°F will be reached, burning to a dark soot. This is the moment the oven is ready to be used.



#### TURNING OFF

- To turn the oven off, close the oven door and wait for ash to form.
- When the oven has been completely turned off for 30 minutes you can remove the ashes.

#### DIFFERENT TYPES OF WOOD

- Use small sized wood pieces that are very dry, above all for lighting.
- Each wood type provides a fragrance to food in a different way, for example wood from fruit trees is used to give food a more appetising aroma similarly, maple, walnut and chestnut go well for other foods like meat.
- Treated wood, resin or scrap wood are strictly excluded.
- Wet or damp wood can pop due to the increased volume of water. This will produce a lot of smoke and less heat.

#### FOR YOUR SAFETY:

- **Do not exceed the temperature limit of 450°C / 840°F**
- **Do not leave the oven unattended when the fire is going.**
- **To keep constant temp, throw in small quantities of firewood at regular intervals; do not keep adding more logs to avoid a dangerous rise in temperature or flames spilling out of the oven that might damage people or things.**



# OVEN USE

## ONLY FOR GAS VERSION



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

- Check all gas connections for gas leak before starting your oven.
- Do not lean over the oven when lighting. Keep your face and body at least 50 cm / 19,6 inches far 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. To ignite the pilot light, press and rotate the knob together with the piezo ignition button that discharges a spark to ignite the pilot light. To extinguish the flame on the main burner and leave only the pilot light on, turn the knob to the star. If the flame does not light, release the knob back to “zero position”, wait for about 3 minutes and repeat the lighting procedure.



2. Press and rotate the knob anti-clockwise and turn it on high flame;



3. Press and rotate the knob and position it on low flame;



4. To turn the main burner and the pilot light off completely, turn the knob to the dot.



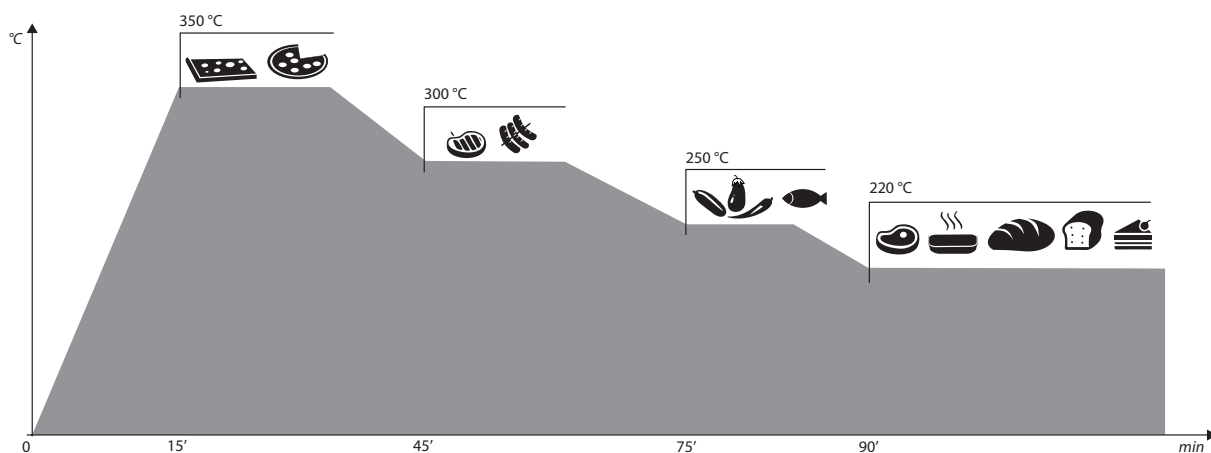
**In the first few times it may be necessary to keep pressed the knob to the ON position for a few minutes in order to drain the gas inside the piping.**

### **FOR YOUR SAFETY:**

- **Never run at maximum for more than 40 minutes.**
- **Do not close the door when the oven is lit with the flame at the maximum position.**
- **Do not exceed the temperature limit of 450°C / 840°F.**
- **Never disconnect the gas pipe or other fittings when using the oven.**

# COOKING

- Always preheat the oven before cooking; heat for 15 minutes, or until the thermometer reaches 350-400°C / 660-750°F; once the temperature has been reached, wait a few minutes for it to stabilise to ensure that the oven floor warms up properly.
- Calculate longer cooking time for cold or ventilated days or high altitudes. Calculate a shorter cooking time if the external temperature is particularly high.
- Cooking times vary according to weather conditions or the amount, dimensions and shape of the food to be cooked.



## ADVICE FOR COOKING PIZZA

- Wait for around 15 minutes after lighting the oven with a high quantity of wood to reach the optimum temperature for cooking an excellent Neapolitan pizza (with an increased level of moisture):
  - Air temperature of 400°C/750°F,
  - Refractory floor temperature of 350°C/660°F.
- Once the optimum temperature is reached,
  - **FOR THE WOOD-FIRED OVEN:** just add some logs every 3-5 minutes to maintain constant temperature and churn out pizzas back to back,
  - **FOR THE GAS-FIRED OVEN:** adjust the flame and churn out pizzas back to back.
- Check that there is no build-up of grease, and, if present, remove to prevent the grease from catching fire.
- During cooking do not lean over the open oven and do not place hands or fingers on the front edge of the oven.
- During cooking the oven will have high temperatures, therefore, it should never be moved or left unattended.

## PYROMETER

- The pyrometer detects the temperature at a point inside the oven. The value detected by the pyrometer is therefore indicative. With experience it will be easy to better assess when the oven is ready for various types of cooking. You will acquire, therefore, complete control of the oven and you will become very adept at choosing the cooking temperature.

## OVEN DOOR

- The door is very effective at adjusting heat intensity: by closing and opening it the temperature may be better managed.
- **ONLY WOOD VERSION:** If the fire is too high and comes out from the oven mouth, use the door to adjust the flame.

# MAINTENANCE AND CARE

## MAINTENANCE

- For proper maintenance of the oven, make sure before you turn it on that the chimney flue is free from any objects and that ash from previous cooking has been removed.
- The oven can be used all year round; in the winter, heat the oven with a smaller fire to avoid thermal shock due to the humidity.
- Prevent corrosion by coating the oven metal parts with Vaseline.
- It is recommended regular maintenance by a qualified technician.
- Thermometer - clean with warm water and soap with a soft plastic scouring pad.
- Stainless steel surfaces - wash with a soft cloth and a solution of soap and water. Make sure to rub following the grain of the stainless steel. Never use detergents containing acid, white spirit or xylene. Rinse well after cleaning the oven.

## CLEANING

- Clean the oven floor (when the oven is cold) with a brush and gently wipe the oven floor with a damp cloth.
- Use a damp cloth to clean the external sheet.
- Apply a light coat of vaseline to make the metal shine.
- Remove and clean the chimney flue once a year; animals may nest there and/or ash may block the passage of smoke.
- If traces of rust begin to appear, clean with a polishing brush and apply a thin coat of vaseline.
- Do not use chemical products to clean the oven.
- Do not clean the product when it is in use.
- If the oven is exposed in a sea side, in order to prevent corrosion and fouling, it is recommended to frequently clean the oven with fresh water.

## STORING THE OVEN

- During periods of inactivity is advised to clean carefully the oven, grease the metal parts and cover it with the cover Alfa available on request.
- On the first use, inspect for potential signs of malfunction.



## ONLY FOR WOOD VERSION

### CLEANING

- When the fire has gone out and the oven is not hot enough, collect the ashes left over from previous cooking with a metallic brush and a pan.



## ONLY FOR GAS VERSION



### MAINTENANCE

- The gas burner should be cleaned periodically by carefully sucking up any cooking residues.
- When cleaning valves and burners, be careful not to damage the burner.
- Remove any residues from the burners with a brush.
- Do not enlarge burner holes (openings).

### GAS KIT DISASSEMBLY

- The gas burner should be cleaned periodically by carefully sucking up any cooking residues.
- When cleaning valves and burners, be careful not to damage the burner.
- Before cleaning is necessary to remove the burner from the oven by following the procedure in the assembly instructions.

### STORING THE OVEN

- If the gas oven is not used close the supply valve of the gas cylinder.
- If the gas oven is placed in a closed space, disconnect the gas supply. The gas cylinder must be left outside in a well-ventilated area.
- In the event that the cylinder is not removed from gas oven, place the entire device and the cylinder in a well-ventilated outdoor area.
- The gas cylinders must be stored outdoors in a well-ventilated area and out of the reach of children. Cylinders not in use must not be stored in a building, garage or other enclosed space.

# TROUBLESHOOTING

## ONLY FOR WOOD VERSION

**Contact us directly for expert advice on the web site [www.alfaforni.com](http://www.alfaforni.com)**

**ALFA REFRATTARI S.R.L.**  
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**FAX +39 0775.782218**

**E-MAIL [info@alfaforni.com](mailto:info@alfaforni.com)**  
**WEB SITE [alfaforni.com](http://alfaforni.com)**

<b>THE OVEN PRODUCES SMOKE</b>	<ul style="list-style-type: none"> <li>- Check that the wood is not too moist and the embers are not unburned.</li> <li>- Make sure that you have started a fire with vivid flames, gradual but steady, in order to avoid incomplete combustion.</li> <li>- If the oven is installed indoors, check the chimney flue and any air inlets in the room.</li> <li>- It is recommended to close the oven door.</li> </ul>
<b>THE OVEN DOES NOT HEAT</b>	<ul style="list-style-type: none"> <li>- Check that the fire is on one side of the oven and not near the mouth.</li> <li>- Fire with vivid flames for 20 minutes.</li> <li>- Do not amass the wood over the embers.</li> <li>- Gradually add the wood to the fire.</li> </ul>
<b>THE OVEN COOLS DOWN QUICKLY</b>	<ul style="list-style-type: none"> <li>- Check that no moisture or water has infiltrated the oven.</li> <li>- It may be lit for the first time or after a long idle period.</li> <li>- Avoid sudden short fires that do not warm the bottom of the oven..</li> </ul>
<b>THE FLAMES COME OUT OF THE MOUTH OR CHIMNEY CAP</b>	<ul style="list-style-type: none"> <li>- Avoid excessive fires and immediately dampen the flames that reach out of the oven by resting the door over</li> <li>- the mouth of the oven, leaving a gap of 2 or 3 cm.</li> </ul>
<b>THE OVEN DOESN'T COOK AS YOU WOULD LIKE</b>	<ul style="list-style-type: none"> <li>- Ensure the oven is at the right temperature.</li> <li>- Ensure the oven maintains the desired temperature for the duration of the cooking time; use the counter to</li> <li>- Adjust the heat intensity as well as the flame adjuster: open and close it to raise or lower the temperature as necessary.</li> </ul>

**Alfa Forni is not responsible for veins, cracks,  
hairline cracks of the floor as they are an intrinsic  
characteristic of the material.**



# TROUBLESHOOTING

## ONLY FOR GAS VERSION



Contact us directly for expert advice on the web site [www.alfaforni.com](http://www.alfaforni.com)

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<b>THE OVEN COOLS DOWN TOO EARLY</b>	<ul style="list-style-type: none"><li>- Make sure that neither moisture nor water have gathered inside the oven.</li><li>- Firing the oven for the first time or after a long period of idleness.</li><li>- Do not build a powerful but short-lived fire that won't heat the oven thoroughly.</li><li>- Verify that the burner is working and close the door.</li></ul>
<b>IF THE OVEN DOESN'T COOK AS YOU WOULD LIKE</b>	<ul style="list-style-type: none"><li>- Ensure the oven is at the right temperature.</li><li>- Fire with high vivid flames for 10 minutes.</li><li>- Ensure the oven maintains the desired temperature for the duration of the cooking time; use the counter</li><li>- To adjust the heat intensity as well as the flame adjuster: open and close the counter to raise or lower the temperature as necessary.</li></ul>

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