

4 PIZZE WOOD FIRED OVEN

PRODUCT DETAILS



TECHNICAL DETAILS

Oven Floor Area	m ² 0.48	Average Consumption	Kg/h 3
Oven Floor Height	cm 91.5	Max. Temperature	350 °C
Heating Time	min 10	Chimney Dimensions	D. cm 15
Pizza Capacity	4	Total Height	cm 202
Bread Capacity	Kg 4	Weight	Kg 150

Includes: oven door - chimney flue - chimney cap

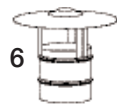
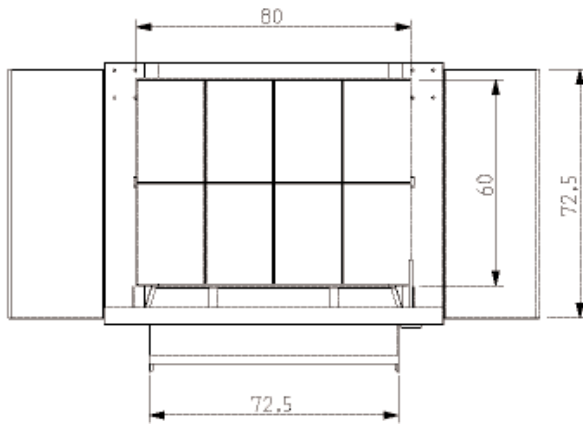
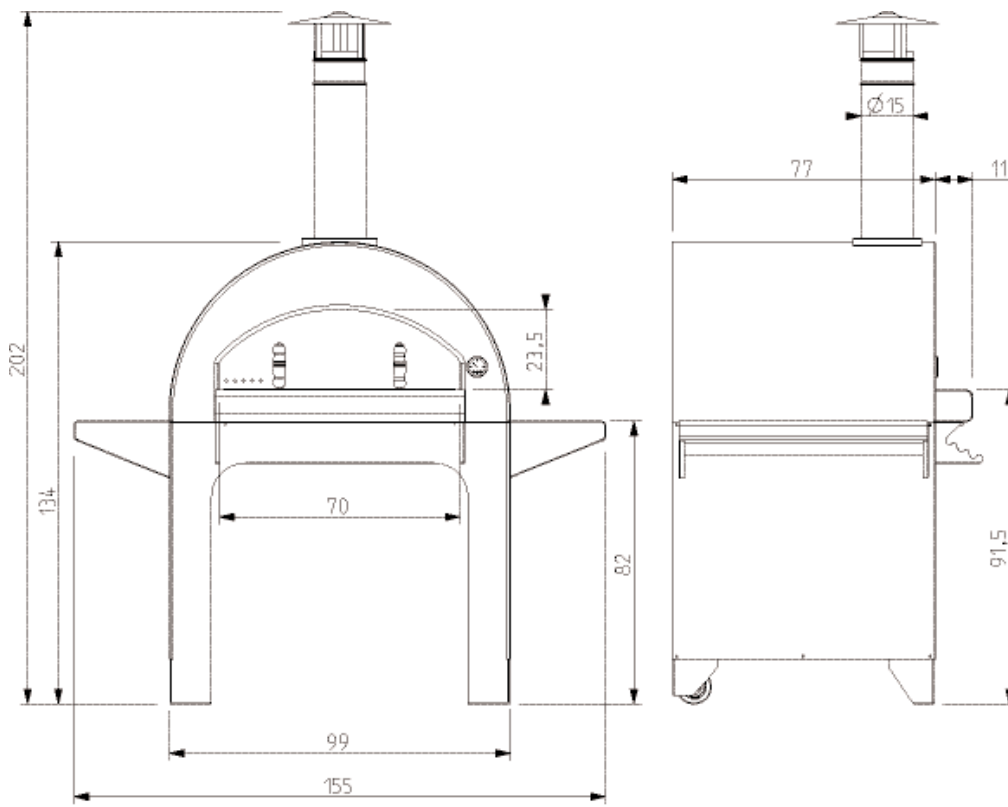
Optional Accessories: wood holder - grill - tray - fork - recipe book

Recommended Fuel: branches and medium sized logs

 **ALFA PIZZA**

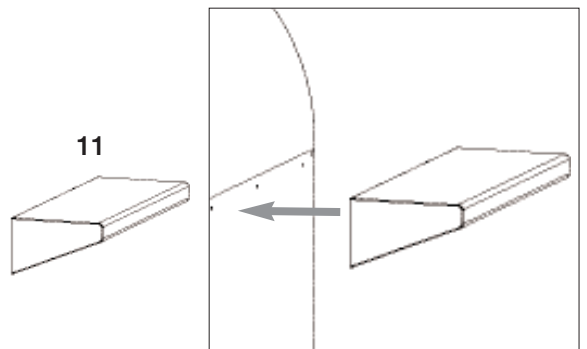
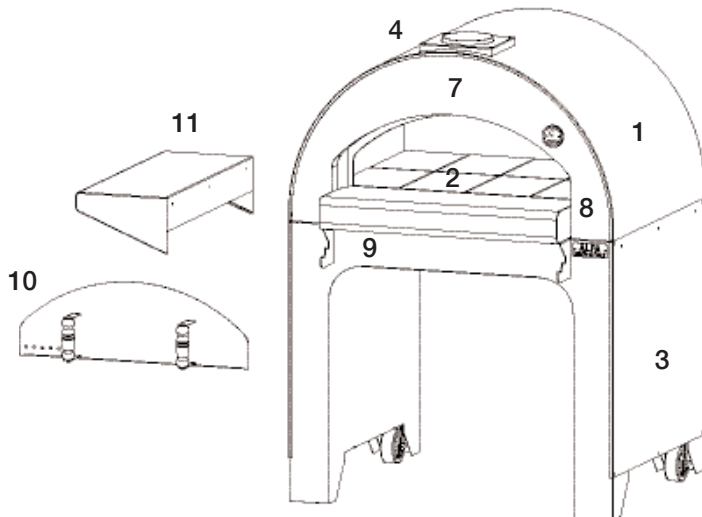
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NO.	PCS.	DESCRIPTION
1	1	Oven body
2	8	Cooking floor tiles
3	1	Base structure
4	1	Flange
5	1	Chimney pipe
6	1	Chimney cap
7	1	Arch
8	1	Thermometer
9	1	Sill with peel holder
10	1	Oven door
11	2	Side tables

FIRING YOUR OVEN FOR THE FIRST TIME:
 ALFA RECOMMENDS THAT YOU CURE YOUR OVEN BEFORE
 FIRST USE TO ENSURE THAT ANY RESIDUAL HUMIDITY IS
 DRIED OUT.



Installing Side Tables:
 Position the side tables in line
 with holes and attach using
 screws included with oven.

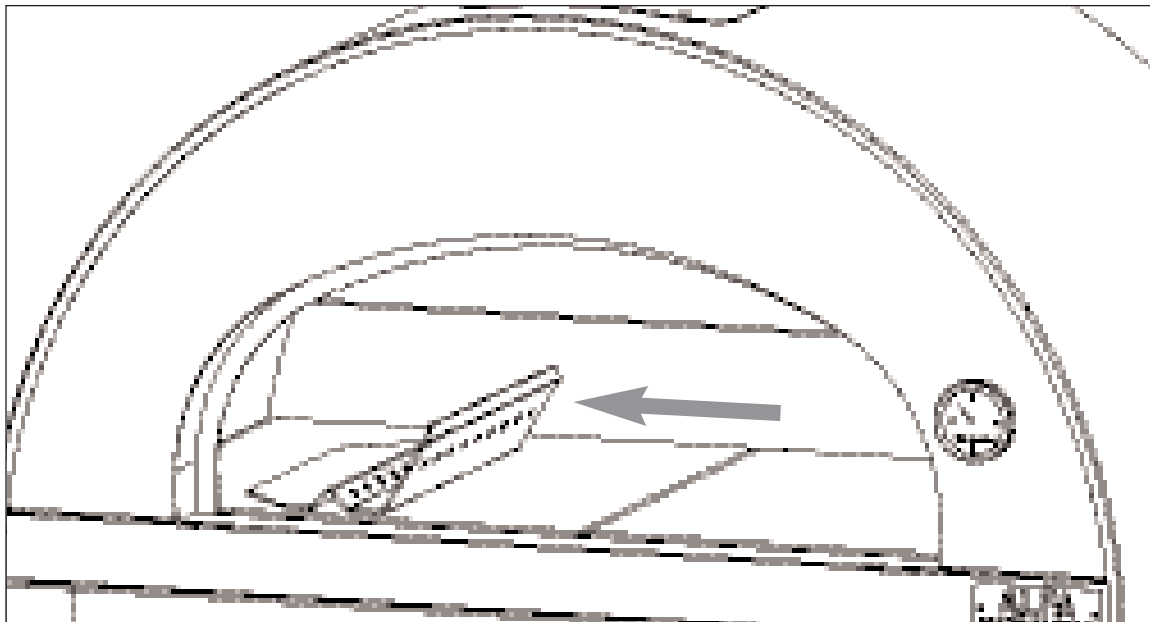
LASERFILM PROTECTIVE COVERING

To facilitate the removal of the laserfilm protective covering use hot air. Avoid leaving the oven exposed to direct sunlight before removal of the protective film.

POSITIONING THE WOOD HOLDER

- Position the wood holder in the oven's combustion chamber, preferably on the left side.
- Once the fire has been started, slide the wood holder to the left, as shown in the the diagram below.

In addition to holding wood in place during the oven's operation, the wood holder can be used to remove ash when the oven is not hot, thanks to it's "dustpan" shape.



MAINTENANCE

A continuous and dedicated attention to maintenance will ensure that your oven functions perfectly for years. Occasionally, and especially before the winter season, apply WD-40 and/or paraffin wax to the exterior metal surfaces of the oven to protect against corrosion.

WARNING: When not using the oven, it should be covered or shielded from the elements.

Thermometer - Clean with a sponge soaked in warm water and soap.

Oven - Remove any residual ash using a brush. Clean the oven's external surfaces with a sponge and soapy water, and then rinse with a damp towel.

Stainless steel surfaces - Clean using a smooth cloth soaked in warm soapy water. Be careful to rub in the direction of the stainless steel grain finish lines. Then rinse thoroughly with a damp towel. Do not use cleanser containing acids, turpentine or xylene.

How to keep the stainless steel in pristine condition

The oven, oven sill, arch and support base are made from stainless steel. It is easy to give the oven shine. Just clean with soapy water, rinse with damp cloth and wipe thoroughly. Finally apply a slight layer of liquid paraffin using a cloth or cotton buds. In case of resistant residues, use a non metal brush or automobile wax.

WARNING: Do not use a metal brush or abrasive cleaners on the oven stainless steel surfaces since they can get scratched.

WARNING: Be careful to rub in the direction of the stainless steel grain finish lines in order to maintain unaltered its appearance.

WARRANTY CONDITIONS

Warranty requests will be valid only upon presentation of purchase receipt to dealer.

Warranty covers damages to the oven's finish within 30 days from the date of purchase only for new ovens (not yet fired).

Warranty is considered void in the following circumstances:

- small defects and slight imperfections
- defects arising from an improper or careless use and wrong installation
- color alteration and corrosion and rust formation resulting from exposure to atmospheric agents or improper use of chimica products
- defects resulting from physical alteration, improper use or intentional damage
- damages resulting from lack of regular maintenance
- damages caused by transport
- damages arising from circumstances beyond our control
- normal wear of parts
- costs for assembly and delivery of parts under warranty
- damages resulting from professional use (in hotel, restaurant, events etc.)

This Warranty is limited to the repair or replacement of damaged parts resulting from normal use and maintenance.