

ALFA

**USER MANUAL**  
AUSTRALIAN

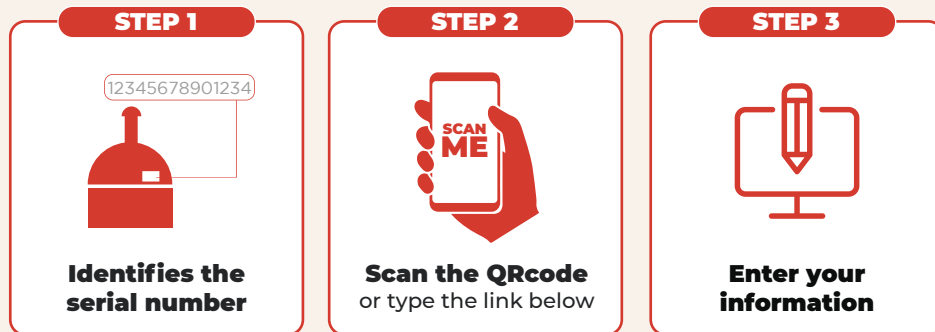


# JOIN ALFA

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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# 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.

**FOR OUTDOOR USE ONLY**

**WARNING: THE APPLIANCE SHALL NOT BE USED INDOOR**

## 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.

**ALWAYS READ THE COMPLETE USER MANUAL.**  
Additional copies of the manual on [www.alfaforni.com](http://www.alfaforni.com)

- 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.

## 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).



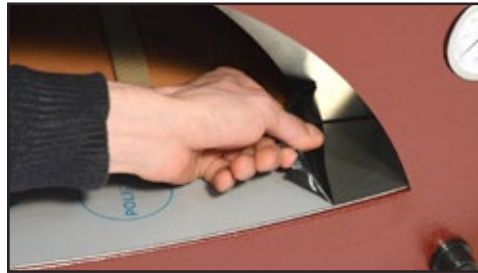
## 2 - Empty the combustion chamber

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

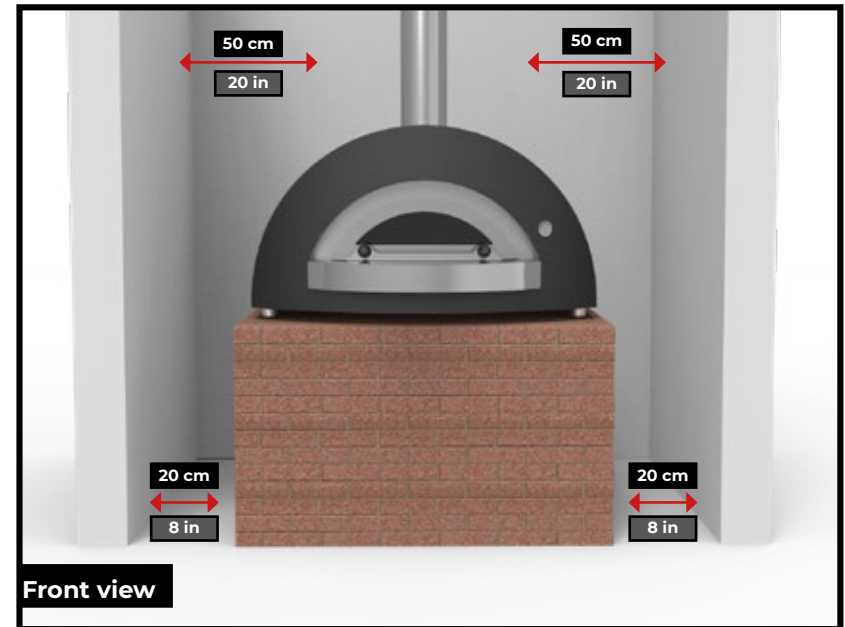
Place the oven on a flat and stable surface. Involuntary movements during operation may result in personal injury and property damage.

**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**

## PROJECTS REVIEWED

- Outdoor installation with no overhead obstructions
- Outdoor installation with overhead obstructions
- 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.

**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 outdoor settings where your oven will be under a roof structures, pergolas, or any type of ceiling/roof.

Continue next page >>>

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**This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection**

**An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover - EXAMPLE 1**

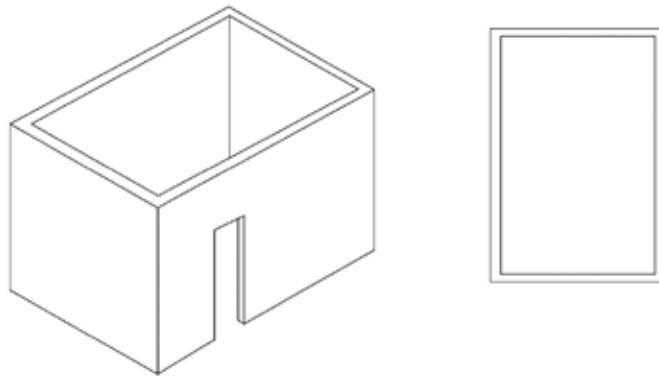


Figure 1 Outdoor Area, Example 1

**Within a partial enclosure that includes an overhead cover and no more than two walls**

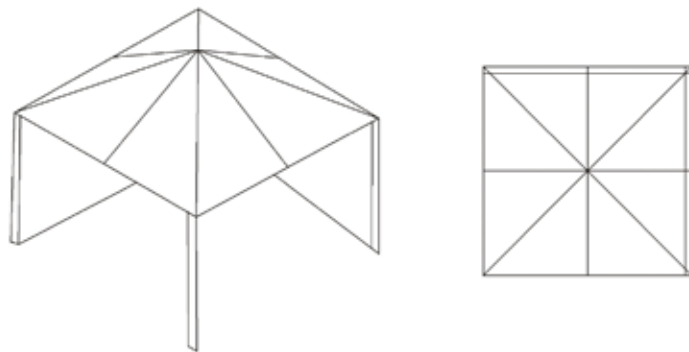


Figure 2 Outdoor Area, Example 2

**Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply**

- o at least 25% of the total wall area is completely open
- o at least 30% of the remaining wall area is open and unrestricted

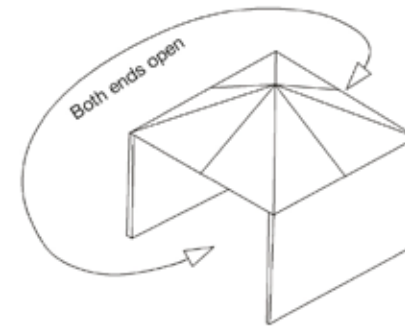


Figure 3 Outdoor Area, Example 3

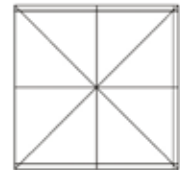
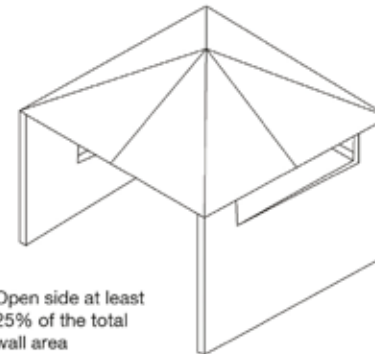


Figure 4 Outdoor Area, Example 4

Open side at least 25% of the total wall area

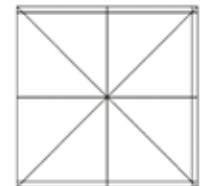
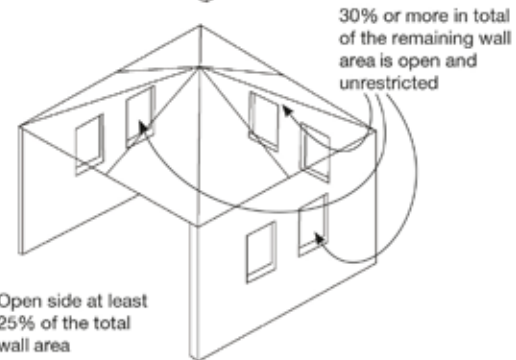


Figure 5 Outdoor Area, Example 5

- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted

## CONNECTING TO A GAS CYLINDER – LPG GAS ONLY

The Alfa Ovens comes ready to be used with Propane (AUS) gas cylinders. The size of cylinder that can be used with this oven is a 9kg and must be located outdoors in a well-ventilated area. Your oven will come supplied with the correct regulator connection to suit your Propane cylinder and has a pre-set pressure regulator of 2.75 kPa.

Before each use, ensure the hose and the regulator seals are in good condition. This appliance has the ability to be converted to Natural Gas and must be done by a qualified person **ONLY**. Refer to the Alfa User Manual for how to connect the gas cylinder to the oven. Before connecting the oven to the gas cylinder, please refer to the appliance's Data Label to verify you are using the correct gas specification. The hose and regulator connected to the oven have been leak tested at factory. Do not disassemble or modify unnecessarily.

- Check that all control knobs are in the 'Off' position.
- Make sure the cylinder valve is off by turning the valve knob all the way clockwise.
- If present, remove the protective cap from threaded connection on the cylinder.

Note: LCC27 connectors are right hand threaded and must be turned clockwise to connect.

- Turn clockwise to connect LCC27 Connector. Tighten the regulator connection by hand (no tools) to ensure it is secure before lighting and operating this barbecue.
- Conduct a leak test on all of the gas line and cylinder connections on this oven WITH SOAPY WATER and look for bubbles. No bubbles, No troubles.
- If bubbles form at any connections, turn off the gas supply and retighten before retesting. Do not use appliance if there are any leaks.

### HOW TO DISCONNECT THE GAS CYLINDER FROM THE OVEN

When it is time to replace or refill your gas cylinder please always observe the following procedure:

- Ensure that all control knobs on the appliance and the gas cylinder are turned off before disconnecting the hose and regulator from the cylinder.
- DO NOT smoke or use a naked flame near the appliance or gas cylinder while disconnecting.
- Remove the gas cylinder from the enclosure before disconnecting the hose and regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.

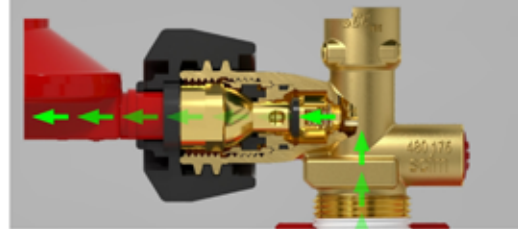
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area. This excludes from within a well-ventilated outdoor kitchen cabinet (well-ventilated = 200cm<sup>2</sup> low level openings within 15mm of the base and 200cm<sup>2</sup> high level openings within 125mm of the top of the compartment).

This appliance is designed to be used with a gas cylinder of 9KG capacity.

- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- DO NOT store a spare LPG cylinder under or near this appliance.
- NEVER fill a gas cylinder beyond 80 percent full.
- Only turn on a gas cylinder, by no more than one full turn.
- If the information above is not followed exactly, a fire causing death or serious injury may occur. Gas Cylinders

**NOTE: ALWAYS STORE GAS CYLINDERS  
OUTDOORS IN A WELL-VENTILATED AREA**

### LCC27 CONNECTOR



**WARNING: DO NOT USE AN  
ADAPTOR AT THE CYLINDER  
CONNECTION**



## **CONNECTING TO MAINS GAS – NATURAL GAS ONLY**

### **AS PER AS/NZS 5601**

The gas connection to the oven can only be done by a Licenced Gasfitter and they must ensure that all work is completed in line with the relevant state rules and regulations. The rear cover needs to be removed and then replaced to connect the pipework to the oven and all joints needs to be leak tested with soapy water to ensure there are no leaks. Ensure that the AS/NZS 1869 Class B/D hose assembly (flexible hose) does not contact any hot or sharp surfaces.

The oven needs to have an inlet supply pressure of 1.13 kPa and an operating pressure of 1.0 kPa to perform as designed. The flame should be a sharp blue flame that sits on the burner, not a weak yellow flame or a flame that is lifting off the burner. Please ensure your Gasfitter is aware of these requirements and tests for satisfactory operation before using the oven.

This appliance has to be converted to Natural gas before and must be done by a qualified person ONLY. Injector sizes, bypass rates and aeration adjustments need to be made in accordance with the Australian certificate holder's instructions.

- Check all gas connections before using the oven.
- The gas knob must be in the "0" position.
- NEVER exceed the limit temperature of 500 °C (1 000 °F)
- NEVER set the gas-fired oven temperature above 450 °C (840 °F). Heat it to full whack for no more than 40-50 minutes with the door closed, then open the door and start cooking.
- To avoid stressing the oven, NEVER exceed the temperature indicated on the thermometer supplied by more than 450°/500°C (840°/1000°F)

## **WARNINGS**

BEFORE FIRING UP THE OVEN, FOLLOW THESE INSTRUCTIONS

# LIGHTING THE OVEN

**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 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 LPG cylinder valve.
- Do not move the oven while it is in use.

**1 - Connect to** tank using regulator hose supplied and connected to the oven.

**2 - Push the ignition button** to make the spark.

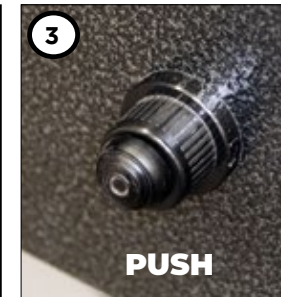
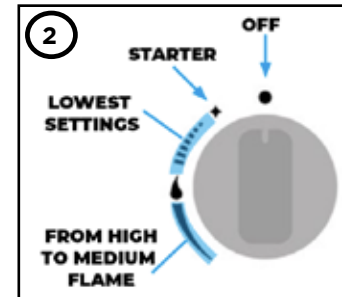
**3 - Push IN the burner knob and turn it counter-clockwise to the high flame symbol on the control panel.**

*NOTE: Lighting the burner 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 burner is lit properly you will see a big flame inside of the oven.** You can now release the ignition button BUT will need to KEEP the burner knob pushed in for 10 seconds. This will ensure that the thermocouple is hot enough to allow the burner to stay on. The oven burner is now on high and you can start preheating the oven.

**5 - 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 30 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.

FOR ANY FURTHER INFORMATION ABOUT MAINTENANCE  
SEE PAGE 22 AND 23



**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
- If you see big yellow flames goes out the oven please contact customer service
- Never operate this appliance unattended.
- Never operate this appliance within 1.5m (5ft) of any structure, combustible material or other gas cylinder.
- Never operate this appliance within 7.5m (25ft) of any flammable liquid.
- If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or a grease fire with water.



# 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.



## SPECIFICATION

MODEL	BURNER	NGC	BURNER INJECTOR (LPG)	BURNER INJECTOR (NG)	PILOT INJECTOR (LPG)	PILOT INJECTOR (NG)
NANO IAPMO	1	29 MJ	1,40 mm	2,30 mm	0,25	0,41
Moderno 2 Pizze	1	54 MJ	2,30 mm	4,00 mm	0,41	0,62
Classico 2 Pizze	1	54 MJ	2,30 mm	4,00 mm	0,41	0,62
Moderno 3 Pizze	1	69 MJ	2,30 mm	4,00 mm	0,41	0,62

## NOTE

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# 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.

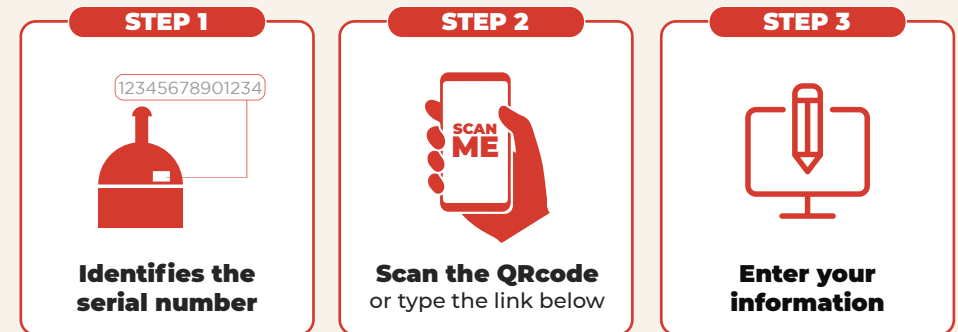
**We recommend the exclusive use of ALFA branded spare parts**

# JOIN ALFA

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