

**ALFA**

**USER MANUAL**  
QUICK





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# USER MANUAL

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# GENERAL WARNINGS

**WARNING: Improper connection, as well as any alterations or improper maintenance, may cause material damage to things or people and even death in extreme cases.**

Please read the instructions carefully before installing and using the appliance.

## READ THE FOLLOWING INFORMATION CAREFULLY FOR A CORRECT INSTALLATION AND OPTIMAL OPERATION OF THE OVEN

- The data plate with the serial number, the model number and the mark is visibly applied to the oven. The data plate must never be removed.
- Before use, remove all plastic film protecting the appliance, blowing hot air to make it easier (hair-dryer).
- Check the appliance after unpacking. If any transport damage has occurred, do not use the oven.
- This appliance is intended for professional use by qualified persons.
- Never allow children to get near the appliance when it is operating or to play with it.
- Even though ALFA stainless-steel ovens include insulating materials between steel layers, they could overheat on the outside.
- During the switch-on phase, small muffled noises may occur; this should not cause concern, as this is only the material adapting to the change in temperature.
- Never use steel sponges or sharp scrapers which could damage the surfaces. Use common non-abrasive products and, if need be, wood or plastic tools. Rinse thoroughly and dry with a soft or microfibre cloth.
- Never use plastic dishes or containers. The oven high temperatures could melt the plastic and damage the appliance.
- Use tools and cutlery that are resistant to high temperatures.
- Place the oven on a level surface and make sure to keep it away from objects and materials that might be damaged by heat or sparks.
- Due to the high temperatures, the colours of the exterior surfaces might vary in time.
- Do not paint the oven or put objects on it.
- The installation of the oven must allow for easy access for cleaning.
- Lock the oven casters to make sure your oven stays in place before using it.
- Do not move the oven during use or when it is hot.
- Never store flammable objects into the oven.
- Never insert sharp metal objects (cutlery or tools) into the ventilation slots.
- Never obstruct the ventilation openings or heat dissipation slots.
- Never place sealed containers or boxes into the oven. They can build pressure during cooking and can end up exploding.
- Never put flammable materials on the upper third under the oven chamber.
- Hold the handle when opening and closing the door.
- Do not touch the exterior surfaces and the flue when the oven is running.
- Do not use flammable liquids near the oven.



- Keep any electrical wiring and fuel line away from hot surfaces.
- Do not use the oven in case of breakage or malfunctioning.
- Do not lean or rest objects on the oven: they might compromise its stability.
- Keep the oven clear of naked flames.
- In the event of unchecked flames, move the food away from the fire until it is extinguished.
- In case of grease fire, turn off the oven and leave the door closed until the fire goes out.
- Wear heat resistant gloves when operating the oven.
- The parts sealed by the manufacturer should not be altered by the user.
- Do not leave the appliance unattended during cooking that releases fats and oils: they can catch fire.
- Do not lift the oven from the shelf or the worktop.
- Make sure that the flames do not come out of the oven mouth.
- Never throw water into the oven to put out the fire.
- **Any modifications made to the device can be potentially dangerous.**



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**ALWAYS READ THE COMPLETE USER MANUAL.**  
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# WARNINGS

## PLEASE READ THE FOLLOWING INSTRUCTIONS BEFORE INSTALLING AND USING THE OVEN.

Please read the entire instruction manual before installing this appliance. Failure to follow these instructions could result in personal and property damage or death. Please contact the local authorities for any restrictions on the installation.

**ONE OF THE MAIN CAUSES OF OVEN FIRE IS DUE TO THE NON-OBSERVANCE OF THE MINIMUM DISTANCE FROM FLAMMABLE MATERIALS OR IMPROPER INSTALLATION. IT IS OF THE UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED IN ACCORDANCE WITH THESE INSTRUCTIONS.**

**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapours or liquids in the proximity of this or any other appliance. Always keep the area under and around this appliance free and clear of any combustible materials.

**WARNING:** Improper installation, adjustment, alteration or maintenance might cause personal and property damage and death

## WARNING

Do not lean over the oven to ignite it: keep face and body no less than 50 cm away from the mouth of the oven.

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**

## SAFETY WARNINGS FOR WOOD-BURNING OVENS ONLY

- When using charcoal, only choose high-quality lump wood charcoal.
- Do not use briquettes, lava rock, liquid fuels or anything other than those expressly indicated
- Do not use any fuel other than firewood.
- Place the logs in the oven, do not throw them in!

**NEVER USE TOO MUCH WOOD BECAUSE IT WILL RELEASE FLAMES OUT OF THE CHIMNEY POT AND THE MOUTH OF THE OVEN. THIS MAY CAUSE DAMAGE TO THE PRODUCT, INJURY OR DEATH AND AS A RESULT, VOID THE WARRANTY.**

# SAFETY WARNINGS

## FOR GAS-BURNING OVENS ONLY

**ATTENTION: Whenever you turn off the gas-fired oven, wait for the thermocouple to cool off to make sure the gas flow is interrupted.**

NEVER leave the knob in the minimum/maximum position before the probe has completely cooled down: this could create a gas leak and cause an explosion upon ignition.

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

### IF YOU SMELL GLASS

1. Turn the gas off.
2. Put out any flames.
3. Open the door oven.
4. Contact a gas service technician.

- **The appliance must be installed by a qualified person.**
- If the oven is installed in a closed space, make sure there is enough ventilation to prevent gas concentrations.
- Follow the instructions to fit the gas regulator.
- Do not place used gas bottles near the oven.
- If the oven is left inactive for a certain period, make sure there are no gas leaks and that the burners are not clogged.
- The gas-fired oven may be converted from LPG to natural gas and vice versa using the Alfa Oven conversion kit (included). The conversion should only be done by qualified technicians and with ALFA material, otherwise the warranty will no longer be valid.
- A rusty or dented gas bottle might be dangerous and should be checked by your supplier. Do not use gas bottles with damaged valves.
- Even an apparently empty gas bottle can contain traces of gas, so transport it and store it accordingly.
- Replace the gas pipe every 2-3 years, check the expiration date.
- Do not twist the gas hose (not included).
- If the gas-fired oven is not being used, switch off the gas valve.
- If the gas-fired oven is stored in a closed space, disconnect the gas supply.
- If you smell gas or hear a hissing sound, air the oven for a few minutes before turning it on.
- The feet supplied with the product must always be mounted.

# INSTALLATION



**THIS APPLIANCE CANNOT BE COATED WITH FLAMMABLE MATERIALS. USE ONLY NON-COMBUSTIBLE MATERIALS TO BUILD IN THE OVEN.  
THE TOP PART OF THE OVEN CANNOT BE BUILT IN AND IT MUST BE KEPT CLEAR OF FURNITURE THAT COULD COMPROMISE ADEQUATE VENTILATION**

- **ATTENTION:** do not occupy the minimum safe distance with insulation or other materials.
- Improper installation of this oven can cause fire; to reduce this risk, carefully follow the instructions.
- Read the entire instruction manual before installing this appliance. Failure to follow these instructions could result in personal and property damage or death.
- Leave enough space around the burner for proper maintenance.

## **ATTENTION**

the outer sides of the oven can reach temperatures above 50 °C (120 °F). Any flammable materials must not be within 1-metre 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 draughts.**

## **FOR YOUR SAFETY**

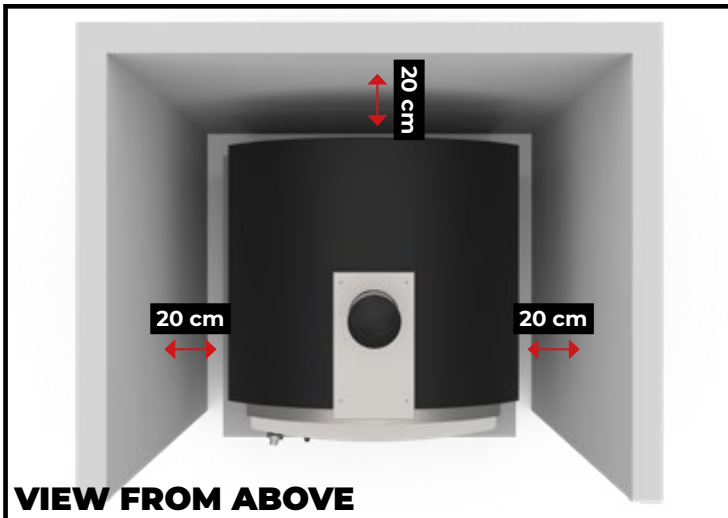
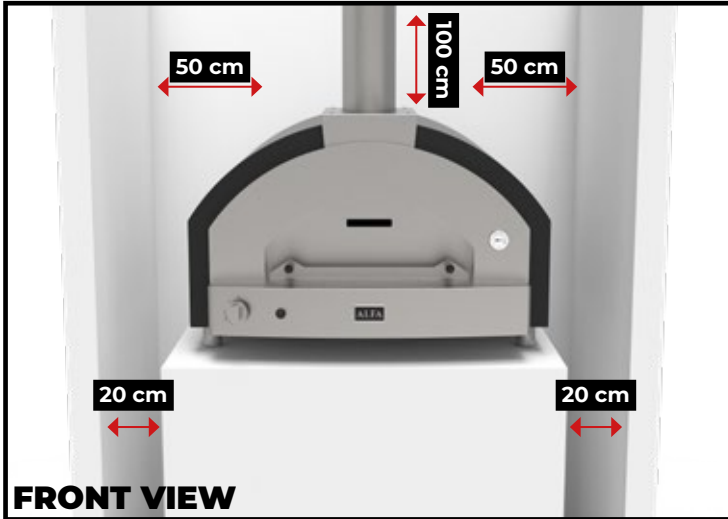
**Place the oven on a flat and stable surface.  
Involuntary movements during operation may result  
in personal injury and property damage.**

**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 around the flue and 1m from the top of the oven.



**THE TOP VERSION OVENS SHOULD BE PLACED ON TABLES 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**



# BASE

- Correct assembly: Before using the base, check that all screws and parts are tightened tightly to ensure both stability and safety during use.
- Load capacity: Comply with the weight limit indicated for the base of the oven with wheels. Do not overload the base otherwise it could cause damage to the wheels or cause the oven to tip over.
- Positioning surface: Make sure to position the oven base on a flat and stable surface. Avoid placing it on slippery or unstable surfaces that could cause the oven to overturn.
- Wheel locking: The oven base is equipped with wheels that have wheel-brakes. Make sure to lock the wheels when the oven is in position so as to avoid unwanted displacements during use. Check the condition of the wheels periodically, making sure that they are in working condition and that they roll without obstacles. Lubricate moving parts and clean the oven base regularly to avoid accumulation of dust and dirt.
- Safe use: Use the oven base with wheels only for the intended purpose, i.e. to support and facilitate the movement of the oven. Do not use it as a ladder or support for other heavy objects.



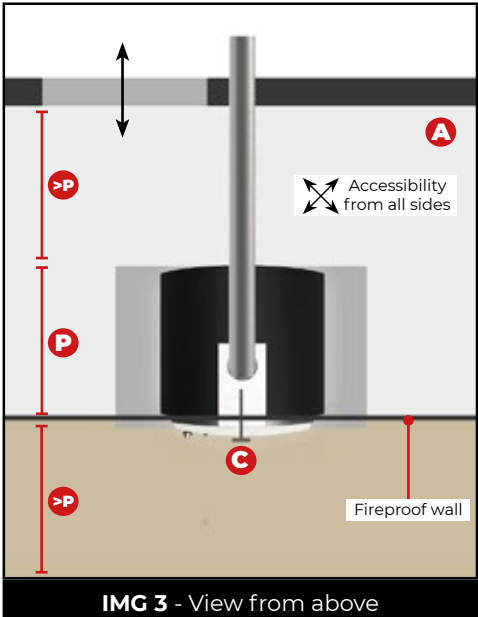
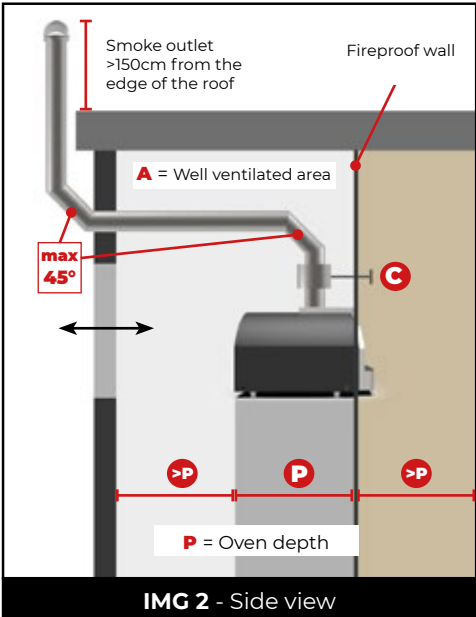
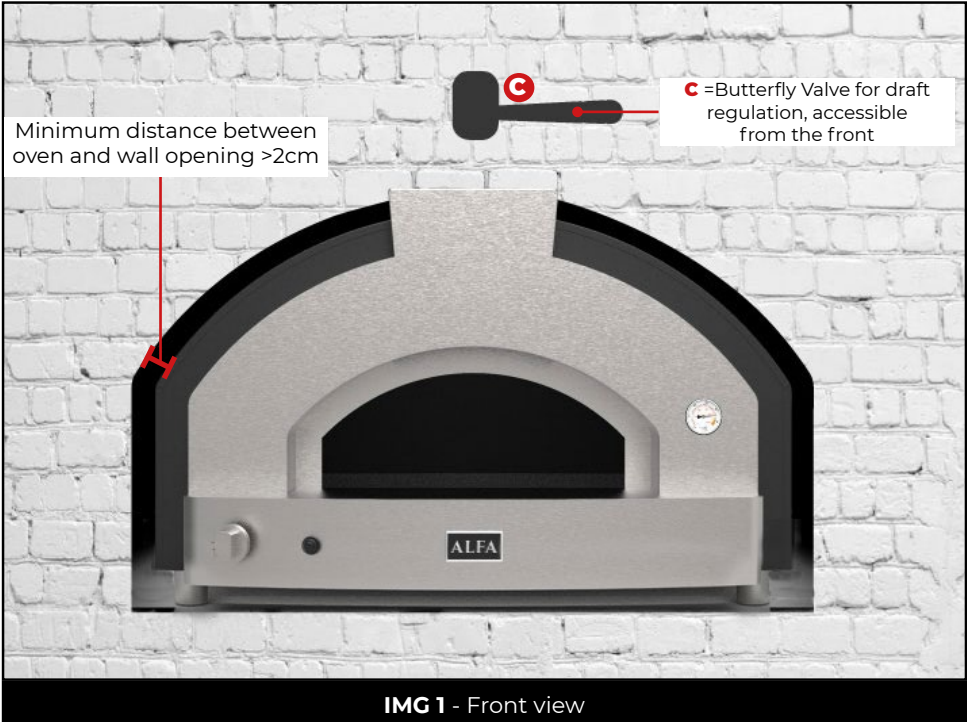
# INSTALLATION

## BEHIND A WALL



**WARNING:**  
**BUILT-IN INSTALLATION IS TO BE UNDERSTOOD  
AS INSTALLATION BEHIND A WALL**

- The oven can be installed behind a fireproof wall leaving the non visible sides of the oven free and accessible (see img 3)
- The burner can be removed from the front or rear, so you must leave adequate space for removal. See minimum distances on the specification sheets of your Alfa-oven. (see img 2)
- Do not cover the oven with materials which would cause excessive overheating of the outside of the oven with possible paint deterioration
- Provide at least 2cm of air around the oven at the front (see img 1) to ensure easy removal in case of need.
- The premises must be well ventilated by providing suitable air vents.
- See ventilation section on page 13. Lack of air recirculation especially in gas ovens causes malfunctions
- Use fireproof materials for wall construction. (see img 1)
- For the fume outlet refer to the venting section on page 15. Consider fitting a butterfly valve with the possibility of opening and closing at the front.
- The flue pipe must protrude at least 150cm from the highest part of the roof to prevent fumes from invading the upper floors
- Install the oven on the base. When installing on a surface, make sure to screw the feet on.



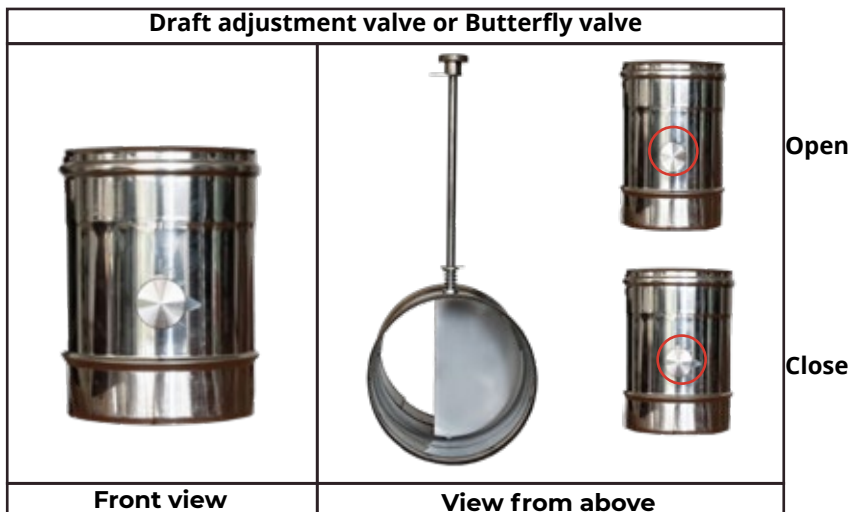
# FLUE

ONLY FOR WOOD-BURNING OVENS

- Wood-fired models must be connected to a smoke evacuation system, the exhaust must be leak-proof.
- As a rule, the chimney must serve only one oven; connecting more than one to a single chimney could jeopardise the smooth escape of fumes.
- A well-designed chimney must not contain too many joints; elbows with an angle greater than 45° are to be avoided at all costs in order to ensure that the flue gases escape correctly.

## BUTTERFLY VALVE

- In case of excessive draught in the oven, provide a draught regulating valve (ALFA accessory).
- The valve is not supplied with the oven, for more information visit [www.alfaforni.com](http://www.alfaforni.com)
- The valve can be used to accelerate the heating of the oven and to maintain a constant temperature inside the combustion chamber.
- Do not close the door completely with the valve closed, this could overheat the oven beyond the permitted limit and cause irreparable damage to the product.
- **WARNING:** the surface of the valve can become very hot.
- **WARNING:** wear a glove when opening and closing the valve as the knob can reach high temperatures.
- Incorrect or inappropriate use of the valve may result in damage to the oven and/or personal injury and property. Alfa shall not be liable for damage caused by incorrect use of the valve.
- The valve made of stainless steel 304 can change its colour when subjected to high temperatures, this is an inherent characteristic of the material.



# VENTILATION AND AERATION OF THE INSTALLATION

ONLY FOR GAS-FIRED OVENS

## 1. VENTILATION

Gas appliances must be installed in well-ventilated areas to prevent concentration of substances hazardous to health in the room.

### 1.1 NATURAL VENTILATION

Natural ventilation can be obtained by using one or more permanent openings on walls/windows/fixtures or through ventilation ducts. The net area of the ventilation openings must be no less than 300 cm<sup>2</sup>.

The ventilation slots may be made in the walls, on the doors or the window systems of the room or the combustion air room facing outwards; they can be obtained by increasing the gap between doors facing outwards and the floor of the room or the combustion air room or they can be realised on the fixtures facing outwards as long as the free air flow is guaranteed and the net cross section is measurable.

The room ventilation can also be implemented by an individual or collective ventilation duct, provided that this pipework is impermeable to smoke and gas and it does not have changes in direction or sharp edges.

In case of indirect ventilation of the room where the gas appliance is installed, the circulation of air between adjacent rooms may be ensured with several air flow openings as long as each of them has a net cross-section area of no less than 200 cm<sup>2</sup>. Such apertures can be made in the walls or in the doors of the common walls or can be obtained by increasing the gap between the inner doors and the floor of the premises as long as the free air flow is Guaranteed and the net cross section is measurable.

**ATTENTION**  
**Always contact a qualified technician.**

## 1.2 FORCED VENTILATION

Forced ventilation can be obtained with systems equipped with electric fans. The actual flow rate must be no less than 1,72 m<sup>3</sup>/h per kW. The air velocity near the installation must not disturb the operators and must have the following characteristics:

The air velocity next to the exhaust hood must be between 0,25 m/s and 0,5 m/s. The make-up air velocity must be less than or equal to 0,15 m/s up to 2 metres from the walking surface.

The air flow vents in the premises, facing outwards, must have the following characteristics:

To be conveniently located so as not to create a short circuit in the air flow.  
To be protected by grilles.

For LPG installations, at least 1/5 of the natural ventilation surface with a minimum of 100 cm<sup>2</sup>, must be coming from the floor as LPG is heavier than air and tends to settle in the ground.

## 2. AERATION

The required aeration may be obtained through the implementation of one of the systems described in the following paragraphs.

### 2.1 FORCED AERATION SYSTEMS

The hourly flow rate of the system must be at least 1,72 m<sup>3</sup> per kW referred to the total rated thermal output of the installation without compromising the possibility of supplying some fresh air in the room for other purposes not exclusively related to the safety of the appliances using gaseous fuels. The gas supply must be directed to the equipment and must be stopped in the event that the air flow rate should fall below the value specified above. In this case, the gas distribution should be allowed only manually.

#### **ATTENTION**

**Always contact a qualified technician.**



## 2.2 NATURAL AERATION SYSTEMS

2.2.1 Total rated thermal output not exceeding 15 kW. Through permanent openings facing outwards in the room where the appliances are installed. The net area of the openings or the cross section must be no less than 100 cm<sup>2</sup>.

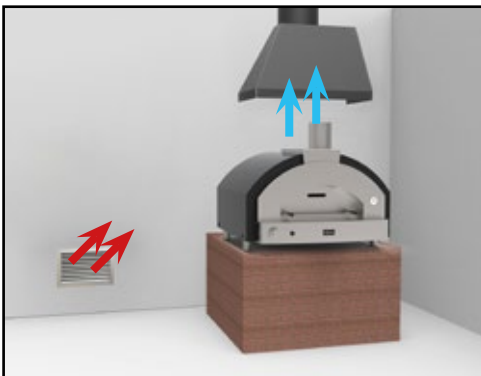
2.2.2 Total rated thermal output not exceeding 35 kW. Through exhaust hoods connected to the flue or duct with natural draught according to the UNI EN 13 384 guidelines.



➔ **NATURAL VENTILATION** -  $S=300\text{cm}^2$   
 ➔ **FORCED AERATION** -  $1,72\text{ m}^3/\text{h} \times \text{kW}$



➔ **NATURAL VENTILATION**-  $S=300\text{cm}^2$   
 ➔ **NATURAL AERATION** -  $S>100\text{cm}^2$



➔ **FORCED VENTILATION** -  $1,72\text{ m}^3/\text{h} \times \text{kW}$   
 ➔ **FORCED AERATION** -  $1,72\text{ m}^3/\text{h} \times \text{kW}$



➔ **FORCED VENTILATION** -  $1,72\text{ m}^3/\text{h} \times \text{kW}$   
 ➔ **AERAZIONE NATURALE** -  $S>100\text{cm}^2$

# CONNECTION

## ONLY FOR LPG OVENS

### CONNECT THE LPG BOTTLE

Connect the flexible hose to the back of the oven.

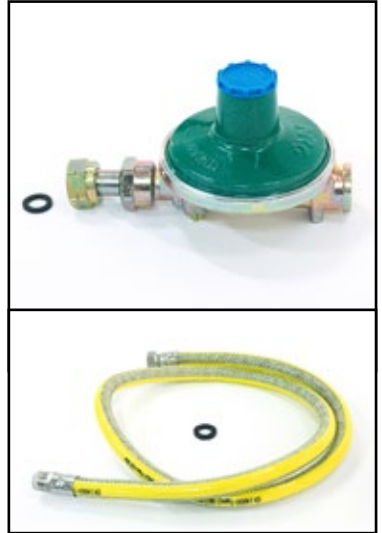
### PRESSURE REGULATOR

(not included):

- Gas flow: 4 Kg/h
- Outlet pressure:
- 1/2" diameter
- Length 1.5 meters
- Working pressure: **tab page 54**
- 

### BOTTLE

- We recommend a bottle greater than 20kg



### WARNING: Follow the advice for a proper use of a gas bottle.

- Use a suitable pressure regulator (not supplied) with operation according to the pressures and regulations in the country of installation. It is recommended to replace the hose every 2 years.
- LPG is heavier than air so any gas loss may collect in low spots.
- The LPG bottle must always be installed, transported and stored in a vertical position: Handle with care and do not drop the bottle.
- Make sure that the gas bottle is placed in a ventilated room away from other objects.
- Never store a spare gas bottle near the oven.
- Do not leave or transport the LPG bottles to places where temperatures can reach 50°C (120°F) because they can get too hot to handle. (For example: never leave the gas bottle in the car on a hot day).
- Treat empty gas bottles as carefully as full ones. Even if there is no more liquid in the bottle, there is maybe some gas left. Always turn off the valve before disconnecting the bottle.
- Make sure that the LPG bottle or the regulator valve is shut off. Change the gas bottle away from heat source and with the oven off.
- Replace the gas pipe periodically, respecting the indicated deadline.
- Only use LPG bottles.
- When connecting the oven to the external tank, check the correct inlet pressure to the oven in order to ensure optimal operation and avoid damage to the burner.
- Never twist the gas hose.
- Before using the oven, check that the hose does not have any marks, cracks, abrasions or cuts. If it is damaged, do not use the oven.

- Always check the gas connections before using the oven.



**1.** Screw the gas regulator into the bottle valve and turn the bolt counter-clockwise. Use the gas bottle spanner to tighten and not to damage the gasket and the watertight seal.



**2.** Connect the flexible hose to the pressure regulator.



**3.** Screw the hose to the oven with the help of the right spanner to securely fasten it.

**4.** Apply some soapy water to the entire assembly. Turn on the valve without igniting the appliance; if there are no bubbles then you can proceed with the ignition. If a leak is detected, replace the part immediately.

**5.** Turn the bottle so that the valve opening faces the rear of the oven.

# CONNECTION

ONLY FOR NATURAL GAS OVENS

**ATTENTION**  
Always contact a qualified technician.

Ensure that the furnace has a dedicated methane line with adequate pressure.

## CONNECT TO THE GAS NETWORK

- The natural gas supply must be made with  $\emptyset$  **1/2" galvanized pipe (A)** or **copper pipe (B)** to fit into the burner inlet hole. Alternatively, use a **(C) flexible connection pipe** between the oven and the wall power supply.
- Install the **gas tap (D)**
- Connect the hose to the back of the oven.

### **WARNING: Follow the advice for a proper use of the oven.**

- Check all the gas connections before using the oven.
- Make sure the gas tap is turned off when the oven is not being used and during maintenance or cleaning.
- Replace the gas hose every 2/3 years.
- Never twist the gas hose.
- Before using the oven, check that the hose does not have any marks, cracks, abrasions or cuts. If it is damaged, do not use the oven.





**1.** We recommend installing a gas-tap between the wall power supply and the connection pipe to the oven.



**2.** Connect the hose to the wall power supply.



**3.** Screw the hose to the oven with the help of the right spanner to securely fasten it.

# BURNER DISASSEMBLY

LPG-NATURAL GAS ONLY FOR QUICK 2 PIZZE AND QUICK 4 PIZZE

The burner can be dismantled either from the front or from the rear.

## FRONT DISASSEMBLY

In this case, it will be necessary to remove the oven's sill. If the oven has been built in and you cannot remove the gas connection in the back (point 2), a gas pipe long enough to allow the burner to be completely removed must be installed.

## REAR DISASSEMBLY

In order to proceed with the disassembly of the burner from the back of the oven, follow the subsequent instructions: page 22

# FRONT BURNER DISASSEMBLY PROCEDURE

ONLY FOR QUICK 2 PIZZE AND QUICK 4 PIZZE

## WARNING

Always contact a qualified technician



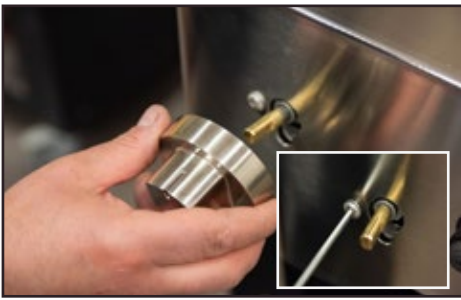
### 1 - Turn off the gas

Before starting, make sure that the gas flow has been interrupted. Next, close the gas mains tap or LPG cylinder.



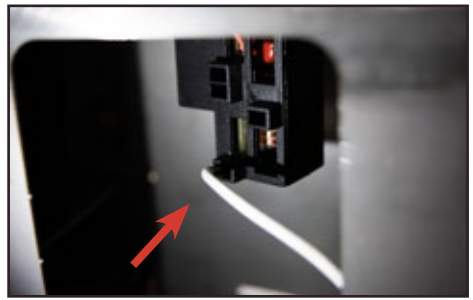
### 2 - Unscrew and remove the Gas hose

To disconnect the gas hose, use a 24 wrench or a suitable pliers.



### 3 - Remove knob and locking screw

To remove the gas knob simply pull it by applying little force. Then remove the locking screw located to the left of the knob with a screwdriver.



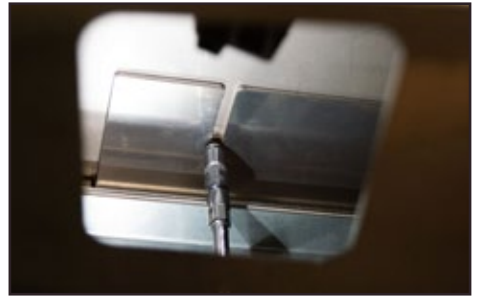
### 4 - Remove cable from igniter

You can remove the igniter's cable by applying little force from an opening under the oven's sill



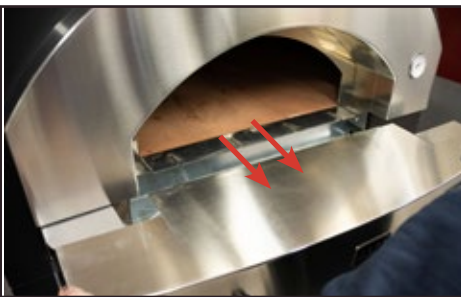
### 5 - Remove a screw from under the sill

Remove the screw found in the stopper under the sill, then loosen the other screw and rotate the block as can be seen in the image.



### 6 - Remove the 4 screws in the 4 holes under the sill

The oven's sill you can be accessed through the 4 openings (4 fixing screws) which must be removed.



### 7 - Remove the sill

After removing all the screws and fasteners, you can remove the sill from the oven by pulling in the direction indicated by the arrows.



### 8 - Remove the burner

At this point, remove the burner located on the left of the oven by pulling it towards you.

# REAR BURNER DISASSEMBLY PROCEDURE

ONLY FOR QUICK 2 PIZZE AND QUICK 4 PIZZE

## WARNING

Always contact a qualified technician



### 1 - Turn off the gas

Before starting, make sure that the gas flow has been interrupted. Next, close the gas mains tap or LPG cylinder.



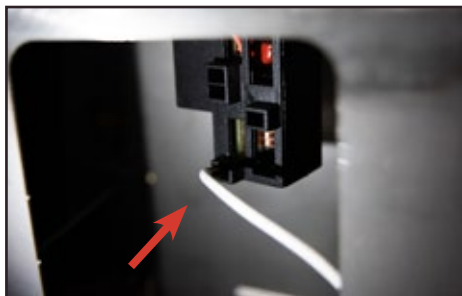
### 2 - Unscrew and remove the Gas hose

To disconnect the gas hose, use a 24 wrench or a suitable pliers.



### 3 - Remove knob and locking screw

To remove the gas knob simply pull it by applying little force. Then remove the locking screw located to the left of the knob with a screwdriver.



### 4 - Remove cable from igniter

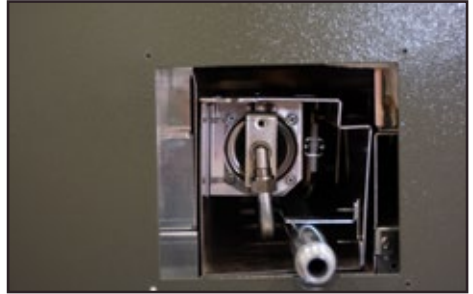
You can remove the igniter's cable by applying little force from an opening under the oven's sill





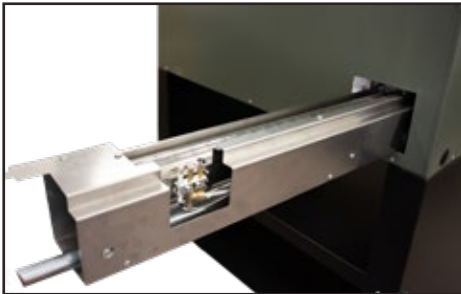
### 5 - Unscrew and remove the rear gas casing

Unscrew the 4 screws found on the rear gas casing by using a screwdriver.



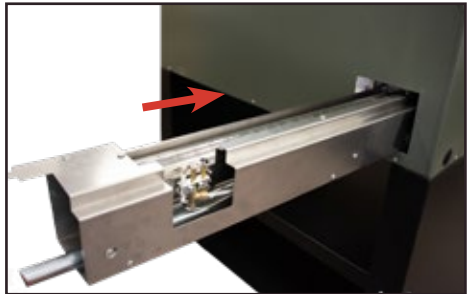
### 6 - Remove the burner

To remove the burner, simply pull it towards you so that it comes out of its casing.



### 7 - Working on the burner

Once the burner has been removed, you can work comfortably on the burner's components.



### 8 - Reassemble the burner

Proceed backwards from point 6 to point 1.

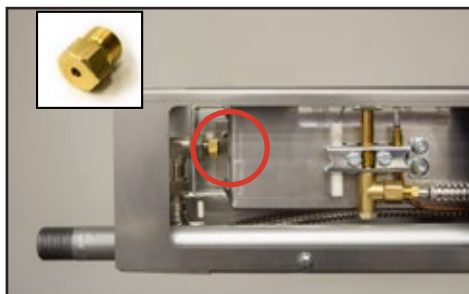
# BURNER CONVERSION

ONLY FOR QUICK 2 PIZZE AND QUICK 4 PIZZE

After having disassembled the burner, (page 20) proceed with replacing the burner's main nozzle.

## WARNING

Always contact a qualified technician



### 1 - Locate the nozzle to be replaced

Once you have removed the burner, you will be able to identify the golden nozzle that needs replacing.



### 2 - Replace the nozzle

To remove the nozzle, use an 11mm wrench by unscrewing the nozzle as if it were a normal nut (Rotate the wrench from top to bottom). Then install (screw in) the new nozzle.



### 3 - Restoring the burner

At this point, simply install (screw in) the new nozzle and proceed by installing the burner. **Check for any leaks when carrying out the first lighting.**

<b>OVEN</b>	<b>kW</b>	<b>LPG 30mbar</b>	<b>NATURAL GAS 20mbar</b>
<b>QUICK 2 PIZZE</b>	Next release	Next release	Next release
<b>QUICK 4 PIZZE</b>	30	3,10	4,50

# BURNER ASSEMBLY

LPG-NATURAL GAS

ONLY FOR QUICK 6 PIZZE

## WARNING

Always contact a qualified technician



### 1 - Remove the panel located on the left side of the oven base.

Remove the side panel by unscrewing the four screws located at the corners. To do this, use an 4 Allen wrench.

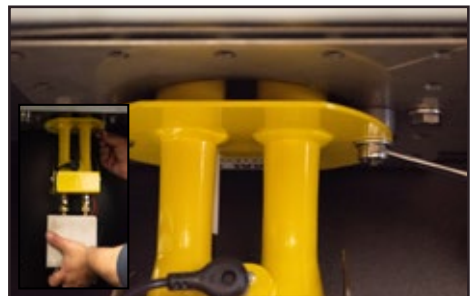


### 2 - Once the panel is removed, you can access the burner



### 3 - Unhook the two pins

Unhook the two pins located in the lower area of the burner by applying light pressure on them.



### 4 - Disassemble the burner fixing bolts

Unscrew the bolts with a 13 wrench. Be careful when releasing the burner from its supports by holding it with your other hand.



**5 - Remove the burner from its housing**



**6 - - Remove the burner from the compartment**

Place the burner horizontally, so as to facilitate its extraction.

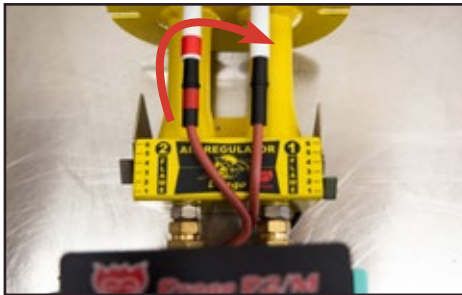
# BURNER CONVERSION

ONLY FOR QUICK 6 PIZZE

After disassembling the burner (page 26) proceeds to conversion.

## WARNING

Always contact a qualified technician

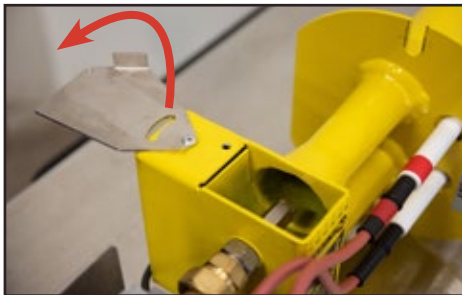


**1 - Place the burner on a surface and rotate it to one side.**



**2 - Remove the screw on the air regulator**

In order to do this, use a 4 allen wrench.



**3 - Move the air regulator**

Move the air regulator with your hands by rotating it on its pin, thus obtaining access to the nozzle.



**4 -Loosen the nozzle**

To do this use an 11 wrench.



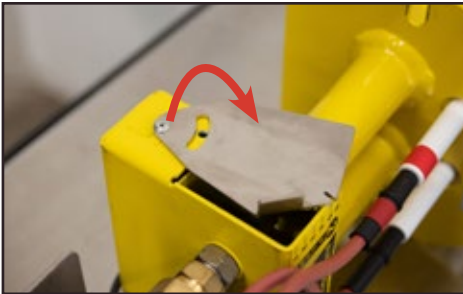
### 5 - Remove the nozzle

Complete the removal of the nozzle using your hands.



### 6 - Replace the nozzle with the one supplied

Secure and tighten the nozzle with your hands first, then with an 11 wrench.



### 7 - Close the air regulator

Repeat the sequence from point 2 to point 7 for both sides.



### 8 - Position the air regulator

Referring to the notch, position the air regulator according to the values shown in the table as necessary, then secure it with the screw.



### 9 - Pay attention to the setting

Follow the directions, paying attention to the distinction FLAME 1 and FLAME 2.

Table on page 30



### 10 - Proceed to reassemble the burner

During the coupling phase, make sure that the stops on the collar and the bolts are correctly centred.

# ADJUSTMENT TABLE FLAME 1 AND FLAME 2

OVEN	LPG 30mbar		NATURAL GAS 20mbar	
	F1	F2	F1	F2
<b>NOZZLES</b>	2,00	2,00	2,75	3,00
<b>AIR</b>	4 5	6	2 3	5 6



## **BEFORE USE**

Remove all plastic film protecting the appliance, blowing hot air to make it easier (hairdryer). Never open with sharp objects.

## **SILL**

Do not use aggressive cleaning products on models that are equipped with a lava stone sill. Water and pure 30% pure alcohol are recommended: alcohol will dissolve the fat found on the stones and the water will capture it. Remember not to use any detergent or degreaser, as the stones absorb liquids.

Use neutral and non-aggressive detergents on models that have stainless steel sills. Simply use ethyl alcohol (or a solution made up of water and alcohol) for routine surface maintenance or to remove food stains or inevitable “finger marks” from stainless steel. The liquid can be sprayed or vaporized directly onto the surface and then dried with a soft, dry cloth.

If there is stubborn dirt, sodium bicarbonate mixed with some hot water is very effective. The result is a thick cream to be spread on the steel, left for a few minutes and then rinsed, drying well with a microfiber cloth. Furthermore, if needed, there are specific products on the market for cleaning steel. Always read the product label and check that it does not contain aggressive agents that could damage the stainless steel.

## **DOOR**

- The oven door is an effective temperature regulator.
- You can also bake pizza with the door closed, checking if it is cooking properly thanks to the light of the fire.
- Handle the door carefully.
- Do not touch the metal parts of the door: open and close with the handle.
- If a butterfly valve is used to adjust the smoke outlet, do not close the door completely. Incorrect use could cause damage to the product.

## **PYROMETER**

### **ONLY FOR QUICK 2-4 PIZZE**

The pyrometer detects the temperature at a given point inside the oven. The value gauged by the pyrometer is only indicative. With experience, you will better assess when the oven is ready for various types of cooking. Gradually, you will have command of your oven and become very adept at choosing the right cooking temperature. The ALFA laser thermometer comes as an optional extra (not included) in particular to measure the superficial temperature of the oven floor. Visit the cooking tools section of our website. >> [AlfaForni.com](http://AlfaForni.com)

# LIGHTING THE OVEN

## ONLY FOR WOOD VERSION

**WARNING: Follow the instructions before turning on the oven.  
Do not use flammable liquids or other fuels to light the oven.  
Make sure that there are no flammable materials near the oven and that the  
minimum safety distance is respected**

## FIRST IGNITION

It is important to carefully control the oven temperature during the first lighting. Condensation may form on the sides of the steel during the first lighting. Due to the evaporation of the humidity contained in the tiles of the refractory surface. Allow the oven to heat up gradually. The time needed will depend on the size of the oven and the type of wood used.

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

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

**3 - After the wood is on fire, replace the oven door on the oven warming shelf leaving a small gap of 1-2 inches (3-5 cm) so air can enter the oven and to help keep the fire roaring.** This helps keep the fire in the oven and heat the oven to your desired temperature faster.

**4 - Slowly add larger wood logs to create a larger fire.** Do this for about 15-20 minutes depending on the size of your oven. Larger ovens can take longer to heat up. Do not put too much wood in at one time and replace the door as noted in section 3 to help keep the flame inside the oven.

**5 - After you've built a nice fire and hot bed of coals move them to the left side of the oven with the help of the ember mover.** The fire should be on the opposite side of the thermometer for the most accurate oven chamber temp.

**6 - Clean the refractory floor with the brush tool.**

## **7 - Use an infrared thermometer (not included) to gauge the oven floor temperature**

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

## **TURNING OFF**

- To turn the oven off, close the oven door and wait for ash to form.
- When the fire is out and the oven has been completely shut down for 60 minutes or longer and you confirm the coals have cooled down, you can remove the ashes into a fire safe metal ash can.

## **TYPES OF WOOD**

- Use small sized wood pieces that are very dry for lighting.
- Treated wood, pine, resin or scrap woods are strictly prohibited.
- Wet or damp wood can be difficult to start and can pop due to the increased volume of water. This will produce a lot of smoke and ash and less than optimal heat and performance.
- The stainless steel oven does not require excessive amounts of wood.

### **FOR YOUR SAFETY**

- Do not exceed the temperature limit of 500°C (932°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 property.

# IGNITION

FOR **QUICK 2 PIZZE** AND **QUICK 4 PIZZE** GAS MODELS ONLY

**WARNING: Before firing up the oven, follow the instructions.**

- Check all gas connections before using the oven.
- Do not lean over the oven when lighting it.
- Keep your face and your body at least 50 cm away from the oven door. There must be no door, when lighting the oven.
- The gas knob must be in the "zero" position.

## FIRST IGNITION

It is important to carefully control the oven temperature during the first lighting. Condensation may form on the sides of the steel during the first lighting. Due to the evaporation of the humidity contained in the tiles of the refractory surface. Allow the oven to heat up gradually. The time needed will depend on the size of the oven and the type of wood used.

1. To ignite the pilot light, press and turn the knob to the star symbol.

2. Press the gas knob and the ignition button at the same time to spark the pilot light.

N.B. The ignition of the pilot light might need several attempts due to the air in the supply line, so be patient.

3. Once the pilot light is on, release the ignition button but **KEEP PRESSING** the burner knob for about 15 seconds to allow the thermocouple to heat up enough.

4. Release the gas knob and turn it counter-clockwise to high flame setting to heat up the oven.



## OTHER COMMANDS

- To extinguish the flame of the main burner and leave only the pilot light on, turn the knob to the star.
- To switch off the main burner and the pilot light, turn the knob to the "0" position.
- If the flame does not light, release the knob and turn it back to the "0" position, wait for about 3 minutes and repeat the procedure. If it takes several tries to ignite, keep the knob pressed in the ignition position (Fig. 1) for a few minutes in order to drain the gas inside the pipe.

### FOR YOUR SAFETY:

- **Do not exceed the limit temperature of 450°/500°C (840°/932F).**
- **Do not leave the oven unattended when the fire gets going.**
- **Never run the oven full throttle for too long.**
- **Never disconnect the gas pipe or other fittings when the oven is in operation.**
- **Do not touch the external surfaces and the flue during use because they can get too hot.**

## ELECTRONIC BUTTON

ONLY FOR **QUICK 2 PIZZE** AND **QUICK 4 PIZZE** GAS

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

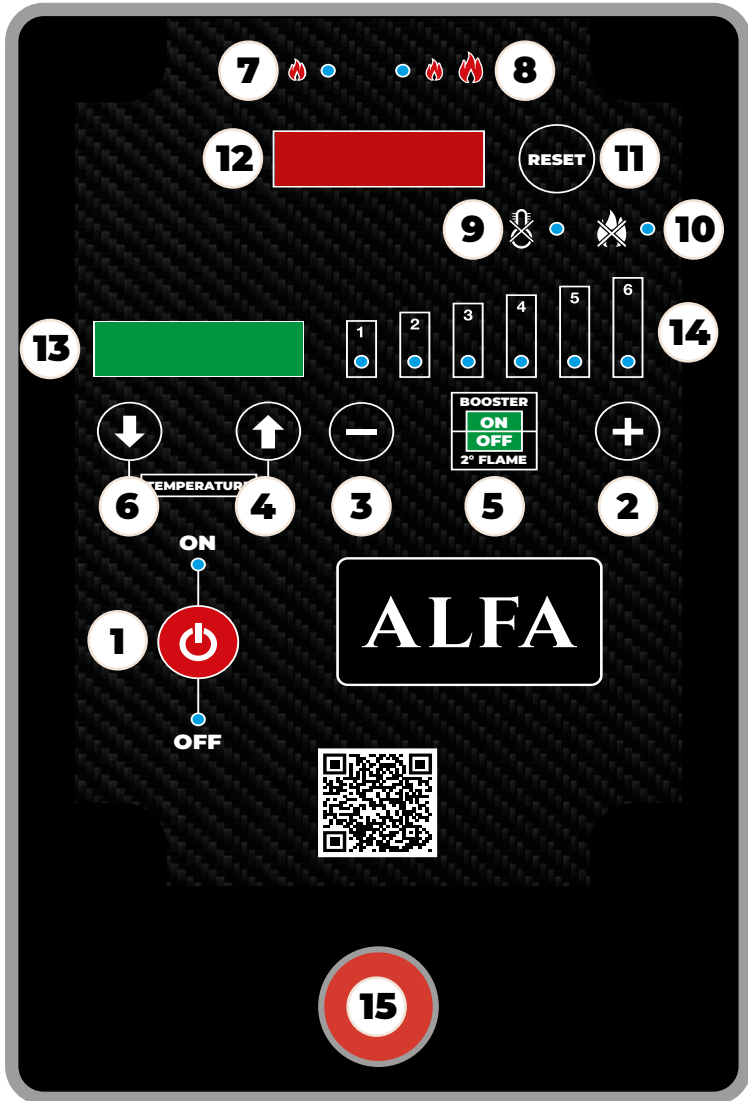
1. Unscrew the button head.
2. Put in the battery.
3. Screw the button head.

Carry out these operations when the oven is off.  
Remove the battery during long periods of inactivity.


















# IGNITION

ONLY FOR QUICK 6 PIZZE GAS OVENS




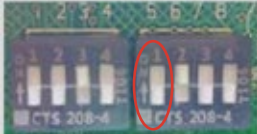
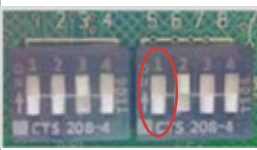

# CONTROL UNIT FUNCTIONS LIST

ONLY FOR QUICK 6 PIZZE GAS

<b>1</b>		Burner on Switch
<b>2</b>		Button to increase the power of the second flame F2".
<b>3</b>		Button to reduce the power of the second flame F2.
<b>4</b>		Button to increase the set temperature.
<b>5</b>		Booster function enable/disable button. Button to turn off and on the second flame manually.
<b>6</b>		Button to decrease the set temperature.
<b>7</b>		First flame mode signal LED.
<b>8</b>		F2 second flame operation signal LED.
<b>9</b>		Faulty temperature probe signal LED.
<b>10</b>		Burner block warning LED.
<b>11</b>		Button to "Reset" (unlock) the burner.
<b>12</b>		Read-out (red) of the internal T° measured by the probe and error messages.
<b>13</b>		Read-out (green) of the set baking T° and control unit information.
<b>14</b>		Second flame (F2) power indicator.
<b>15</b>		Main switch.

# CHANGE UNIT OF MEASUREMENT

CELSIUS / FAHRENHEIT




STEP	PICTURE	ACTION
1		Disconnect the voltage to the control unit from the main switch inside the room.
2		Undo the 4 screws to open the Drago Control Plus control panel.
3		On the back of the control panel identify the terminal block.
4		Acting on the NO 5 LEVER it is possible to change the degree measurement unit: <ul style="list-style-type: none"><li>• Fahrenheit (°F) degrees are set with the lever in high position.</li><li>• Celsius (°C) degrees are set with the lever in low position.</li></ul>
5		Tighten the screws to fix the cover of the Drago Control Plus control panel back in place.

**IT IS STRICTLY FORBIDDEN TO MODIFY THE FUSES WITH WIRINGS OR OTHER CONNECTIONS.**





# FIRST IGNITION

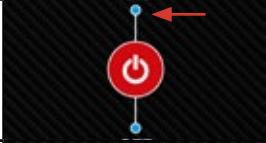

BLOCK / UNBLOCK BURNER

STEP	PICTURE	ACTION
1		Press the red "MAIN SWITCH"
-		On the green display "OFF" is displayed and the internal temperature of the oven is displayed on the red display.
2		Press the red button to ignite the burner in "ON". On the green display the set temperature or zero is displayed.



**DURING THE FIRST IGNITION, THE BURNER MAY GO INTO LOCKOUT. IN CASE OF BLOCK, THE SEQUENCE IS THE FOLLOWING:**

STEP	PICTURE	ACTION
1		The display shows the caption "bLoc" steady on. <b>Note:</b> the burner can attempt start-up 1 time before the "bLoc" caption appears on the green display.
2		Then the burner block red led lights up.

## BURNER RELEASE VIA “RESET” BUTTON

STEP	PICTURE	ACTION
<b>1</b>		Check that the green light of the ON-OFF button is on.
<b>2</b>		Press the “RESET” button. Wait approximately 1 minute for the cycle to restart.
<b>3</b>		If the problem persists, vent the gas pipe and then repeat the unlock procedure. If the problem is not solved, contact the technical service.

## BURNER RELEASE WITH “MAIN SWITCH” SIDE BUTTON




STEP	PICTURE	ACTION
<b>1</b>		Press the red “MAIN SWITCH” button (located on the left side) to cut off power to the burner.
<b>2</b>		Press the red “MAIN SWITCH” button again (located on the left side) to return power to the burner. The burner will restart automatically.
<b>3</b>		If the problem persists, vent the gas pipe and then repeat the unlock procedure. If the problem is not solved, contact the technical service

# TEMPERATURE AND FLAME ADJUSTMENT

THE MAXIMUM SETTABLE TEMPERATURE IS 450 °C

## CAUTION!

THE SET COOKING TEMPERATURE F2 IS THE SAME AS THE OVEN OPERATING TEMPERATURE.

STEP	PICTURE	ACTION
1		Press the temperature up button until the temperature to be set shows on the green display. <b>Note: it is rarely necessary to exceed 360°C as set temperature.</b>
2		When the desired temperature is reached, release the arrow key. The Drago Control Plus stores the set temperature, which flashes on the green display.
3		The green display stops flashing and the led related to the operation of the second flame switches on igniting the 2nd flame.

## GAS ADJUSTMENT 1ST FLAME (F1)

Flame F1 is always on when the burner is working, and it carries out two functions only:

- cook pizzas in a preheated oven,
- light up the inside of the baking chamber.

Flame F1 DOES NOT have to heat up the oven, as it is a “maintenance” flame.


The oven working in F1 mode only does not have to raise the T°; instead, the temperature has to gradually decrease by 7°C so that the F2, if it is being used, switches on again, or maintain the same temperature if empty.

The flame F1 stays on, to be visually inspected; the flame forms a small mushroom that reaches the up to the beginning of the oven cupola.

The flame must be soft, silent, blue at the base and yellow at the tip: you need to try

to obtain a flame as yellow and as bright as possible, however stop before soot deposits on the cupola.

Flame F1 has to switch off only in the case where:

- The oven operator switches off the burner using the  "ON/OFF" red button;
- The oven exceeds the limit T° (set in factory at 450°C).
- Intervention of the safety thermostat, vacuum "unsuitable environment".


The adjustment criteria of flame F1 are:

- Increase in the T° (to be avoided); operate on the gas adjustment screw, reducing its flow;
- Amount of light produced;
- Soot (to be avoided).

## 2<sup>ND</sup> FLAME (F2) POWER ADJUSTMENT

The 2<sup>nd</sup> flame (F2) can be manually adjusted in 6 power positions, by pressing the buttons "+" and "-" on the control panel.

This adjustment is designed to lower the 2<sup>nd</sup> flame power during product cooking, in order to prevent the upper part from burning.

STEP	PICTURE	ACTION
1		During the oven heating phase, press the "A" button until position "6" is selected on the "B" indicator, in order to quickly reach the operating temperature.
2	 <p>The image shows a control panel with six vertical indicators numbered 1 to 6, each with a blue dot. Below them are two circular buttons: a minus sign (-) on the left and a plus sign (+) on the right. In the center is a rectangular button labeled 'BOOSTER' with 'ON' and 'OFF' options, and '2<sup>nd</sup> FLAME' below it.</p>	<p>Once the operating temperature has been reached, the high flame turns off, the oven temperature drops (7°C) and then the high flame back on. Adjust, if required, the power of the high flame by using the "+" and "-" buttons depending on work needs.</p> <p>The second flame switch automatically remains active once it has reached the set temperature, but once it restarts with the setting made previously using the "+" and "-" buttons on the scale 1-6.</p>

# FUNCTION BOOSTER





The “Booster” function activates the operation of the 2nd flame F2, at the moment when the oven has reached the set temperature and then switched off.

Once the time programmed in the “Booster” function has expired, the 2nd flame F2 starts to operate again in automatic mode.

The Booster function can only be activated once the oven has reached the set temperature and turned off the 2nd flame F2.

The 2nd flame F2 will not restart until the oven temperature drops to 7°C; in this 7°C range the Booster function can be activated.

The following procedure is used to program the duration of the “Booster” function:









STEP	PICTURE	ACTION
1		Press the “Booster” button.
2		The programmable time for the Booster function appears on the green display.
3		Press the buttons in the figure to increase or decrease the “Booster” function duration with multiple times of 30 seconds.
3A		Once the function is engaged, you can adjust the power of Flame F2 from 1 to 6 with the “-” and “+” buttons according to your needs. Once the flame power has been set, it will remain in memory for subsequent times.
4		If necessary, turn off the Booster function by holding down the “Booster” button for a few seconds.

# BURNER OPERATION WITH DAMAGED PROBE







## EMERGENCY PROCEDURE

**IMPORTANT!**  
 The emergency procedure must remain active only until the temperature probe has been replaced; then, the normal burner operation must be restored. In the emergency condition, being the temperature probe damaged or not working, it will not detect the temperature inside the oven.


Proceed as follows to operate the burner with the probe damaged:

<b>EMERGENCY PROCEDURE</b>		
<b>STEP</b>	<b>PICTURE</b>	<b>ACTION</b>
<b>1</b>		Press the red "ON/OFF" button to ignite the burner in "ON" the green "ON" LED lights up).
<b>2</b>		Press and HOLD the "Booster" button.
<b>3</b>		Press the "down arrow" button ONCE (always keeping the "Booster" button pressed).
<b>4</b>		Press the "-" button ONCE. (always keeping the "Booster" button pressed).
<b>5</b>		Press the "up arrow" button ONCE. (always keeping the "Booster" button pressed).
<b>6</b>		Press the "+" button ONCE. (always keeping the "Booster" button pressed).
<b>-</b>		The writing "SOS" appears on the red display.
<b>7</b>		Release the "Booster" button.






## BURNER IGNITION (WITH EMERGENCY PROCEDURE ACTIVE)

STEP	PICTURE	ACTION
<b>8</b>		Press the "+" button ONCE.
<b>9</b>		The low flame (within 5/10 seconds) and the corresponding LED light up.
<b>10</b>		Press the "Booster" button.
<b>11</b>		The high flame and related LED light up.
<b>12</b>		Bring the oven to the desired temperature.
<b>10</b>		Press the 'Booster' button to extinguish the high flame.
<b>11</b>		"SOS" appears in the red display.

## BURNER SWITCH-OFF (WITH EMERGENCY PROCEDURE ACTIVE)

<b>12</b>		Press the "+" button ONCE to turn off the burner.
-		<p><b>CAUTION!</b>            DO NOT SWITCH OFF THE BURNER USING THE RED SWITCH "MAIN SWITCH" (on the left), OTHERWISE IT WILL BE NECESSARY TO REPEAT THE ENTIRE EMERGENCY PROCEDURE.</p>

# ERROR MESSAGES

COMMUNICATION	PICTURE
BLOC: burner locked	
AL01: probe fault	
CC01: Drago Control Plus control panel / modulating valve on burner fault	
Err1: the Drago Control Plus control panel plugs are not connected correctly	
---- (4 LINES): probe fault	



# CARE AND MAINTENANCE

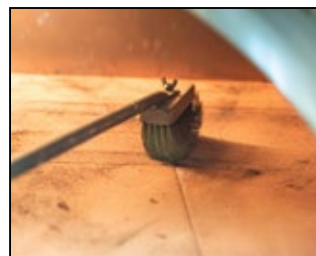
MAINTENANCE CALENDAR		
	CLEANING	TIME SCHEDULE
1	Combustion chamber	Every use
2	Cooking floor	Every use
3	Oven outside	Weekly
4	Stainless-steel parts	Weekly
5	Steel protection	Monthly
6	Burner	Monthly
7	Nozzles	Yearly
8	Rust spots	Biennially

## 1. Clean the combustion chamber.

Pyrolysis 500°C (932°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 (932°F) for 2-3 minutes.



**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 304 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.

**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 colour on the surface.



#### 4. Clean the stainless-steel parts.

ALFA ovens are made with 304 stainless-steel outside and 253 stainless-steel 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 or olive oil or baby oil as substitutes. In the case of beach front installations, to avoid salty air corrosion and white thin layers, often clean the oven 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.



# CARE AND MAINTENANCE

## SPECIFICATIONS FOR WOOD-FIRED OVENS

- Before lighting the oven make sure that **the chimney flue is unobstructed** and that any previous ash has been removed.
- When the fire is out and the oven is cold, collect the ash from previous cooking with a wire brush and a shovel.
- The oven can be used all year round; in the winter months, heat the oven with a small fire to avoid thermal shock due to humidity.
- **Creosote** - Formation and need for removal. When the wood is burned slowly, it produces organic vapours which combine with moisture to form creosote. Creosote vapours condense in the flue and accumulate on the inner surface of the flue.
- The chimney should be **inspected** at least twice a year for creosote build-up. When you observe excessive creosote, it should be removed to reduce the risk of fire.
- **Remove and sweep the chimney flue** once a year: birds nesting in it or other obstructions can lead to hazardous blockages.
-

# TROUBLESHOOTING

## WOOD-FIRED OVENS

<b>THE OVEN SMOKES</b>	<ul style="list-style-type: none"><li>- Check that the firewood is not too wet and the embers are not unburned.</li><li>- Make sure that you start a fire with a strong and constant flame so as to achieve complete combustion.</li><li>- If the oven is installed indoors, check that the chimney flue is not clogged and that the bends are no greater than 45 degrees. Also verify that the air vents are working. Close the oven door when you are doing it.</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>- Heat up the oven with a strong fire for 20 minutes.</li><li>- Do not stack firewood on top of the glowing embers.</li><li>- Gradually add 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 have seeped into the oven.</li><li>- Maybe you are lighting the oven for the first time, or you are doing it after the oven stood idle for too long.</li><li>- Refrain from making short-lived fires that would not heat the oven thoroughly.</li></ul>
<b>THE FLAMES SPILL OUT OF THE OVEN OR OF THE CHIMNEY CAP</b>	<ul style="list-style-type: none"><li>- Make sure the fire does not get too strong and put out the flames spilling out of the oven by leaving the door ajar.</li></ul>
<b>THE OVEN DOES NOT COOK AS YOU WOULD LIKE</b>	<ul style="list-style-type: none"><li>- Check that the oven is at the right temperature.</li><li>- Make sure that the oven maintains the ideal temperature throughout the cooking. Use the door as a temperature control; open or close it to raise or lower the heat.</li></ul>

# TROUBLESHOOTING

## GAS-FIRED OVENS

<b>THE OVEN COOLS DOWN TOO EARLY</b>	<ul style="list-style-type: none"><li>- Check that no moisture or water have seeped into the oven.</li><li>- Maybe you are lighting the oven for the first time, or you are doing it after the oven stood idle for too long.</li><li>- Refrain from making short-lived fires that would not heat the oven thoroughly.</li><li>- Check that the gas burner is working and close the door.</li></ul>
<b>THE OVEN DOES NOT COOK AS YOU WOULD LIKE</b>	<ul style="list-style-type: none"><li>- Check that the oven is at the right temperature.</li><li>- Heat up the oven with a strong fire for 10 minutes.</li><li>- Make sure that the oven maintains the ideal temperature throughout the cooking. Use the door as a temperature control; open or close it to raise or lower the heat.</li><li>- If the nozzles are clogged, contact a qualified gas technician.</li></ul>
<b>THE NOZZLES ARE CLOGGED</b>	<ul style="list-style-type: none"><li>- Contact an expert maintenance technician.</li></ul>
<b>THE FLAME DOES NOT IGNITE</b>	<ul style="list-style-type: none"><li>- Check that the thermocouple is intact and functioning.</li><li>- Verify that the thermocouple is mounted near the pilot.</li><li>- Check correct gas pressure.</li><li>- Make sure you have fitted the correct pressure regulator.</li></ul>

**For expert advice, contact us at [www.alfaforni.com](http://www.alfaforni.com).**

**Alfa is not responsible for veins, scratches or hairline cracks in the oven floor as they are an intrinsic property of the material.**

**If you need any assistance, feel free to contact us at [info@alfaforni.com](mailto:info@alfaforni.com) or call the number +39.0775.7821**

Country	Pressure
Albania	30 mbar
Andorra	30 mbar
Armenia	30 mbar
Austria	50 mbar
Azerbaijan	30 mbar
Belgium	30 mbar
Belarus	30 mbar
Bosnia and Herz.	30 mbar
Bulgaria	30 mbar
Cyprus	30 mbar
Vatican City	30 mbar
Croatia	30 mbar
Denmark	30 mbar
Estonia	30 mbar
Finland	30 mbar
France	30 mbar
Georgia	30 mbar
Germany	50 mbar
Greece	30 mbar
Ireland	30 mbar
Iceland	30 mbar
Italy	30 mbar
Kazakhstan	30 mbar
Latvia	30 mbar
Liechtenstein	50 mbar
Lithuania	37 mbar
Luxembourg	30 mbar
Macedonia	30 mbar
Malta	30 mbar
Moldova	30 mbar
Monaco	30 mbar

Country	Pressure
Montenegro	30 mbar
Norway	30 mbar
Netherlands	30 mbar
Poland	37 mbar
Portugal	30 mbar
UK	37 mbar
Czech Rep.	30 mbar
Romania	30 mbar
Russia	30 mbar
Serbia	30 mbar
Slovakia	30 mbar
Slovenia	30 mbar
Spain	30 mbar
Sweden	30-37-50 mbar
Switzerland	50 Mbar
Turkey	30-37 mbar
Ukraine	30 mbar
Hungary	30 mbar
USA	27,5 mbar
Canada	27,5 mbar
South Africa	28 mbar
Australia	27,5 mbar
New zealand	27,5 mbar
Israel	30 mbar
Mexico	30 mbar
Brazil	28 mbar
Costa Rica	30 mbar
Venezuela	30 mbar
Peru	30 mbar
Singapore	30 mbar



# WARRANTY



ALFA professional ovens are covered by a legally-required 12-month warranty against conformity defects. Good maintenance and proper use of the product will contribute to extending its lifespan.

The time limit for reporting defects is 8 days from their discovery.

For legal warranty regulations, please refer to the provisions of the individual national legislation of reference.

**YOU ARE REQUESTED TO KEEP THE PURCHASE RECEIPT OR INVOICE TO SHOW TO THE RETAILER. WE ADVISE YOU TO WRITE DOWN BELOW THE SERIAL NUMBER YOU WILL FIND ON THE IDENTIFICATION LABEL ON THE BACK OF THE PRODUCT.**

**In case of any warranty claims, please contact your dealer only. Under the Warranty, ALFA undertakes to remedy any faults and malfunctions which are demonstrably related to material or manufacturing defects. ALFA shall be entitled to decide, on a case-by-case basis, whether to repair the product, to replace it or to substitute defective parts, without prejudice to business agreements and national legislation of reference.**

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



## The warranty does not cover the following:

Damage caused by the carrier in the event of such damage not being indicated immediately on the transport document by marking the product "accepted with reservation" upon receipt and immediately contacting the seller for further clarification;

The case of the oven not being properly used and installed as described in this manual. In particular, in the event of the oven needing to be recessed at the time of installation, please follow the correct procedures indicated in this manual under penalty of invalidating the warranty;

The case of the oven being tampered with in any way, whether intentionally or unintentionally, or altered so it is no longer in the condition it was when the product was delivered;

The case of damage to the product due to obstruction of all smoke/fume outlets;

Failure to observe the proper product maintenance and cleaning instructions as set out in the manual;

Damage to the burner due to cooking residues or damage in cases where fuel other than that recommended has been used, e.g. use of liquid barbecue charcoal, chemicals or other fuel;

The case of components being used which have not been manufactured or recommended by Alfa;

The case of damage being the result of the use of chemicals inside or outside the oven;

Damage due to exceeding the temperature indicated by the pyrometer

provided, over

500°C (932° F), due to improper use of wood fuel;

The case of the label on the back of the product being removed, altered or erased;

The case of normal wear and tear of the product due to professional use;

Possible oxidation of the steel due to exposure to saline environments or near the sea.

Alfa specifies that possible oxidation is not due to quality defects in the product, but to intrinsic chemical-physical characteristics of steel in the event of prolonged exposure near saline environments;

Possible deterioration of the paint due to prolonged contact with flames;

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

Accessory parts supplied with the product, such as the door;

Floors and underfloor insulation are not covered by the warranty. Alfa ovens are however supplied with a replacement floor;

As regards electrically powered products, the warranty does not cover light bulbs and any damage due to over voltage or the use of a power supply with inadequate power output and/or voltage;

The cost of the labour required to carry out the work under warranty.





