ALFA

SCAN ME

MORE INFO

MODERNO Portable

Data Sheets - Scheda Tecnica



GAS
VERSION



Weight Peso	**35 kg** **77 lbs**
Cooking floor Piano Cottura	**40 x 40 cm** **16 x 16 in**
Max oven temperature Temperatura massima	**500°C** **1000°F**
Heating time Minuti per scaldare	**30'**
Pizza capacity Numero Pizze	**1 Pizza** ⌀33cm
Heat capacity Potenza nominale	**7 kW**

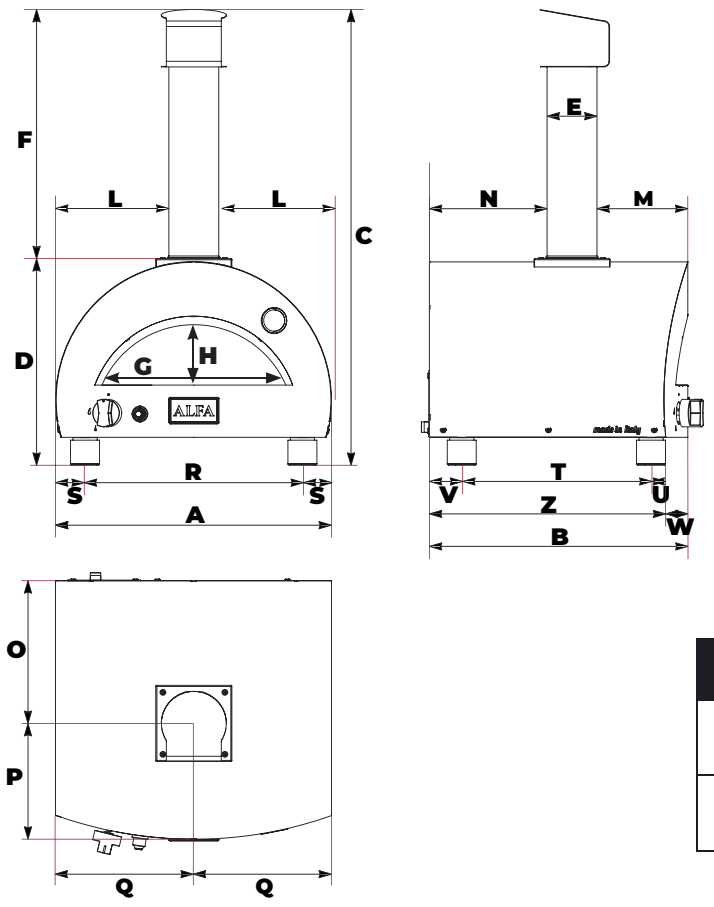
Materials Materiali	**Stainless Steel, iron sheet, Ceramic fiber** Acciaio inox, lamiera ferro, Fibroceramica	
Type of refractory Tipo di refrattario	**Alumina silicate HeatKeeper™ Firebrick** Tavella HeatKeeper™ silico-alluminoso	
Recommended fuel Combustibile consigliato	**LPG gas (G30 / G31)** Gas GPL (G30 / G31)	
Gas category Categoria gas	**I3+ GPL**	
G30 / G31 operation Funzionamento a G30 / G31	**30 mbar** 11 in WC	**50 mbar**
Max consumption Consumo Massimo	**0.5 kg/h**	

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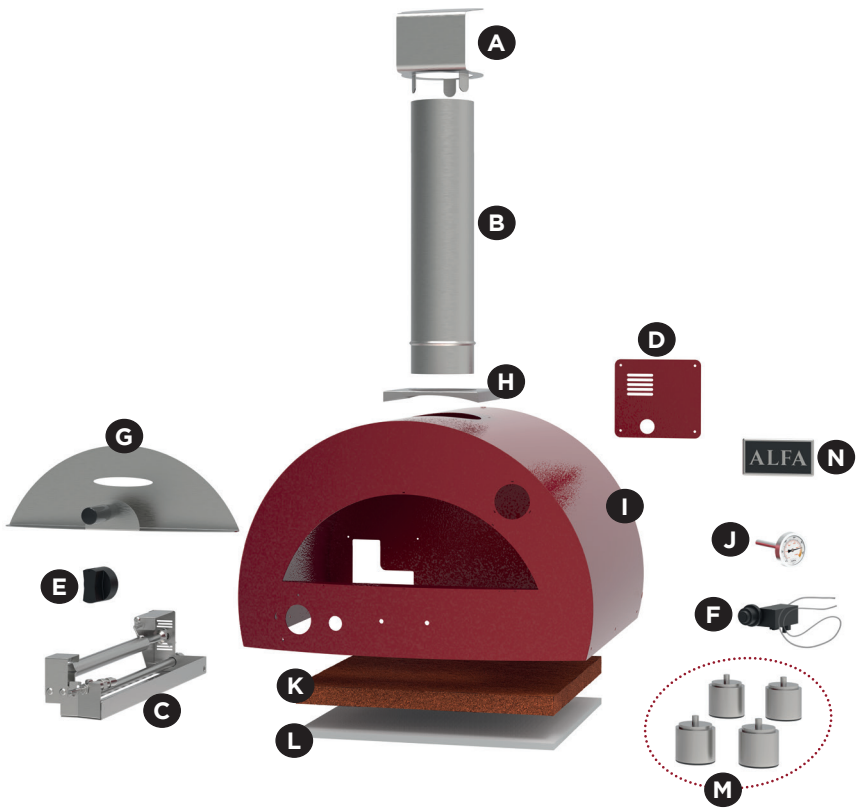
made in Italy



A	**55 cm** 21.7 in	O	**28.6 cm** 11.2 in
B	**51.7 cm** 20.4 in	P	**23.5 cm** 9.3 in
C	**91.2 cm** 35.9 in	Q	**27.7 cm** 10.9 in
D	**41.3 cm** 16.3 in	R	**43.5 cm** 17.1 in
E	∅ **10 cm** 3.9 in	S	**5.8 cm** 2.3 in
F	**49.9 cm** 19.6 in	T	**37.9 cm** 14.9 in
G	**36.8 cm** 14.5 in	U	**2.7 cm** 1.1 in
H	**12 cm** 4.7 in	V	**6.9 cm** 2.6 in
L	**22.7 cm** 8.9 in	W	**4.5 cm** 1.8 in
M	**18.2 cm** 7.2 in	Z	**47.3 cm** 18.6 in
N	**23.6 cm** 9.3 in		

PACKAGING DIMENSIONE IMBALLO			
Width Larghezza	**Depth** Profondità	**Height** Altezza	**Weight** Peso
55 cm 21.6 in	**58 cm 22.8 in**	**38 cm 15 in**	**40 Kg 88 lbs**

Description Descrizione		**Code** Codice
Chimney cap Comignolo	**A**	CMG-2-015
Chimney Canna fumaria	**B**	TI100-430-SAT
KIT GAS 24kW	**C**	GAS-1-015
Side gas cover Carter laterale gas	**D**	CRT-2-035
Gas knob Manopola gas	**E**	D14MANO-MC55
Electric generator Generatore elettrico	**F**	GENELP003IQ
Electrical cable Cavo elettrico	**F**	D14CAVOTV-1000
Door Sportello	**G**	SPT-1-013
Flange Flangia	**H**	FLG-2-015
External shell Carter esterno	**I**	CRT-1-019
Thermometer Termometro	**J**	D14TERM-5070
Red bricks 40x20 cm Mattoni 40x20 cm	**K**	RRA4020
Board	**L**	BOARD 10
Feet (n.4) Piedini	**M**	SETPIE-M10X25
Logo Alfa (v1.0)	**N**	D14PLAC-ALFA



ALFA

User Manual

Quick Start Guide

Portable



www.alfaforni.com

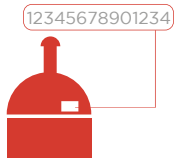
JOIN ALFA

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.

STEP 1



Identifies the serial number

STEP 2



Scan the QRcode
or type the link below

STEP 3



Enter your information



REGISTER YOUR PRODUCT
www.alfaforni.com/registration.php

USER MANUAL

Download the complete user manual

printreleaf | CERTIFIED PROFESSIONAL



Alfa Forni participates in the SAVE THE PLANET initiative;
that's why the manual has been printed only in English.
To download the other languages, scan the QR code or click the link below.



Alfa Forni partecipa all'iniziativa SAVE THE PLANET,
per questo il manuale è stato stampato esclusivamente il lingua inglese.
Per scaricare le altre lingue scansionare il QRcode oppure digita il link qui sotto.



Alfa Forni nimmt an der SAVE THE PLANET-Initiative teil. Die gedruckte Anleitung ist deswegen nur auf Englisch verfügbar. Um die anderen Sprachen herunterzuladen, scannen Sie den QR-Code oder geben Sie den Link hier unten ein



Alfa Forni participe à l'inititiative SAUVER LA PLANÈTE
et pour cela le manuel à été imprimé seulement en anglais.
Pour télécharger les autres langues, flashez le code QR ou cliquez sur ce lien.



Alfa Forni participa en la iniciativa SALVAR EL PLANETA,
por eso el manual fue publicado solo en inglés.
Para descargar los otros idiomas escanea el código QR o haz clic aquí.



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Index

02 WARNINGS

04 UNPACKING AND ASSEMBLY

06 POSITIONING

08 VENTING GUIDE

10 LIGHTING THE OVEN
12 LIGHTING THE OVEN - NORTH AMERICA

14 CARE AND MAINTENANCE

16 TROUBLESHOOTING

18 WARRANTY

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.

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 colour 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.
- 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.
- Do not lift the oven from the sill or shelf
- The measurements of the refractory cooking floor may vary by a few millimeters, this tolerance is due to the craftsmanship of the product.

ALWAYS READ THE COMPLETE USER MANUAL.
Additional copies of the manual on www.alfaforni.com

SAFETY WARNINGS

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE
Do not install where prohibited. Never touch the metal door or flue during use as they are not insulated and become very hot when in use.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials

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

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

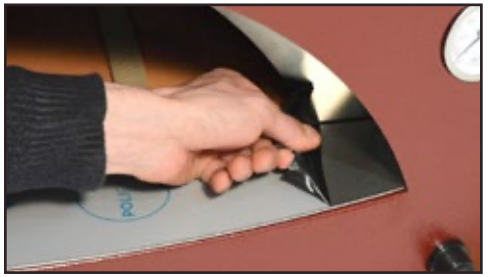
1 - Remove the oven packaging.
Simply remove the plastic straps (A) and lift off the top cap (C).



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.

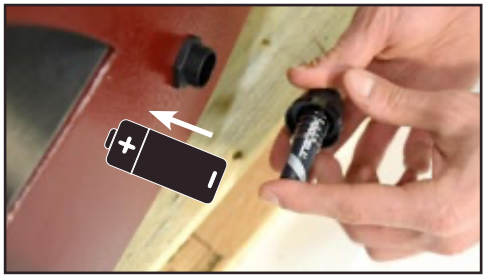


4 - Install the 4 feet.
Install the feet by screwing them into the special housings in the lower part of the oven.

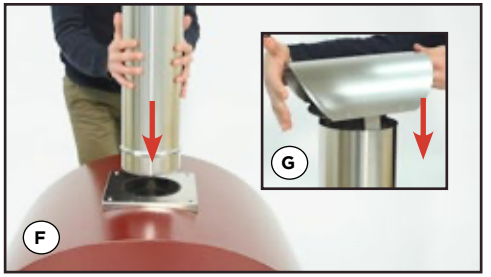


5 - Insert the supplied battery into the igniter.
Unscrew the igniter button, insert the battery (E), then screw back the ignition button. Now when pressing the button you will see and hear a small spark.

- 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 your 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 1m (40 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.

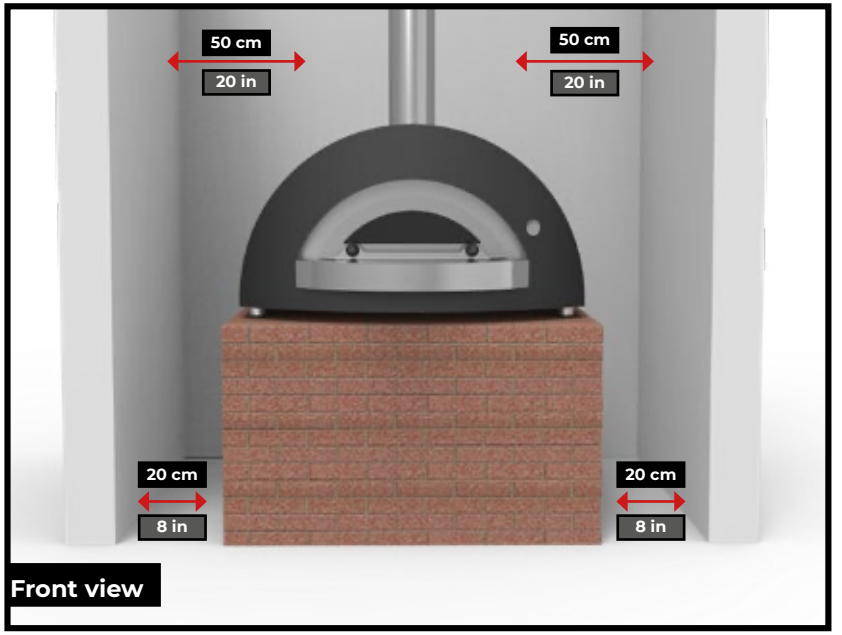
CAUTION
Put the oven away from wind or strong draughts.

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

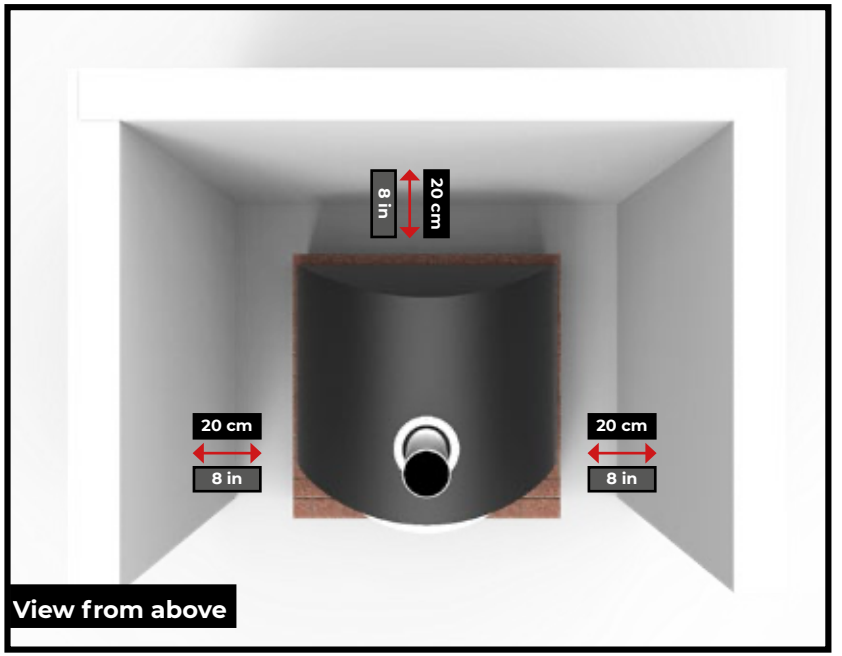
CAUTION: Place the oven at a minimum distance of 20 cm (8 in) from the wall or any other equipment. Increase the minimum distance to 50 cm around the flue and 1m (40 in) from the top of the oven.

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).

For installations under a roof, see page next page.



Front view



View from above

VENTING GUIDE

DO NOT CONNECT THIS TO A CHIMNEY FLUE SERVING ANOTHER APPLIANCE



FLUE EXHAUST IN THE GARDEN

When installing the ALFA Oven in your outdoor cooking area with the venting away from any structures or low ceilings, the ALFA supplied high quality stainless steel pipe and cap are sufficient and no additional piping is necessary. You can customize these systems vertically to assist draw or to help with your install design. ALFA do not offer custom pipe or chimney. Supplied single wall wood stove flue pipe can always be upgraded to double wall chimney.

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 8 inches (20cm).

DIRECT VENT, DOUBLE WALL CHIMNEY ON THE TERRACE OR UNDER A PERGOLA

- For outdoor settings where your wood fired oven will be under a roof structures, pergolas, or any type of ceiling/roof.
- Do not install the oven under a roof or pergola. If you are penetrating through an overhead object OR A ROOF you must remove supplied single wall pipe and start WITH PIPE AND CHIMNEY MANUFACTURED BY SPECIALIZED COMPANIES





If you plan to extend the chimney more than 1 meter, we recommend installing a butterfly valve to regulate the air flow.



OFFSET ELBOW INSTALLATION

- Avoid elbows if at all possible, as a vertical pipe or chimney is the most efficient
- Pipe or chimney systems may have a maximum of 2 offsets (two elbows total) of 30-degrees from vertical
- Do not combine elbows to create steeper angles and never exceed 2 elbows in one pipe or chimney system
- For Example: You could have a 30-degree bend with a 0-48" horizontal pipe or chimney and then another 30-degree bend back to the vertical position
- Do not use with forced-draft, positive-pressure appliances.



OFFSET ELBOW

WARNING: DO NOT USE (2) 30-DEGREE ELBOWS TO CREATE A 60-DEGREE ANGLE!

THIS VOIDS ALL WARRANTIES AND PRESENTS A FIRE HAZZARD WITHIN THE PIPE OR CHIMNEY SYSTEM.

If your installation requirement cannot meet the basic standards be sure to consult a professional and obtain necessary permits in advance.

VENTING SUPPORT AND ASSISTANCE	
AREA	CONTACTS
ITALY	PHONE: 800.77.77.30 **NUMERO VERDE** E-MAIL: info@alfaforni.com
NORTH AMERICA United States & Canada	PHONE: +1 570 350 7939 E-MAIL: alfaventing@olympiachimney.com
ROW Rest of the world	PHONE: +39.0775.7821 E-MAIL: info@alfaforni.com

LIGHTING THE OVEN

ATTENTION PLEASE!
IF YOU LIVE IN NORTH AMERICA, SEE THE NEXT PAGE

WARNING: Follow the instructions before turning on the oven.
- Check all gas connections for gas leak before starting your oven.
- Use the proper PTFE gas piping tape for all threaded connections
- 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 LGP cylinder valve.
- Do not move the oven while it is in use.

1 - Connect to 10kg tank using regulator hose. Make sure the burner stabilizer is connected in the correct direction to the burner at the oven.

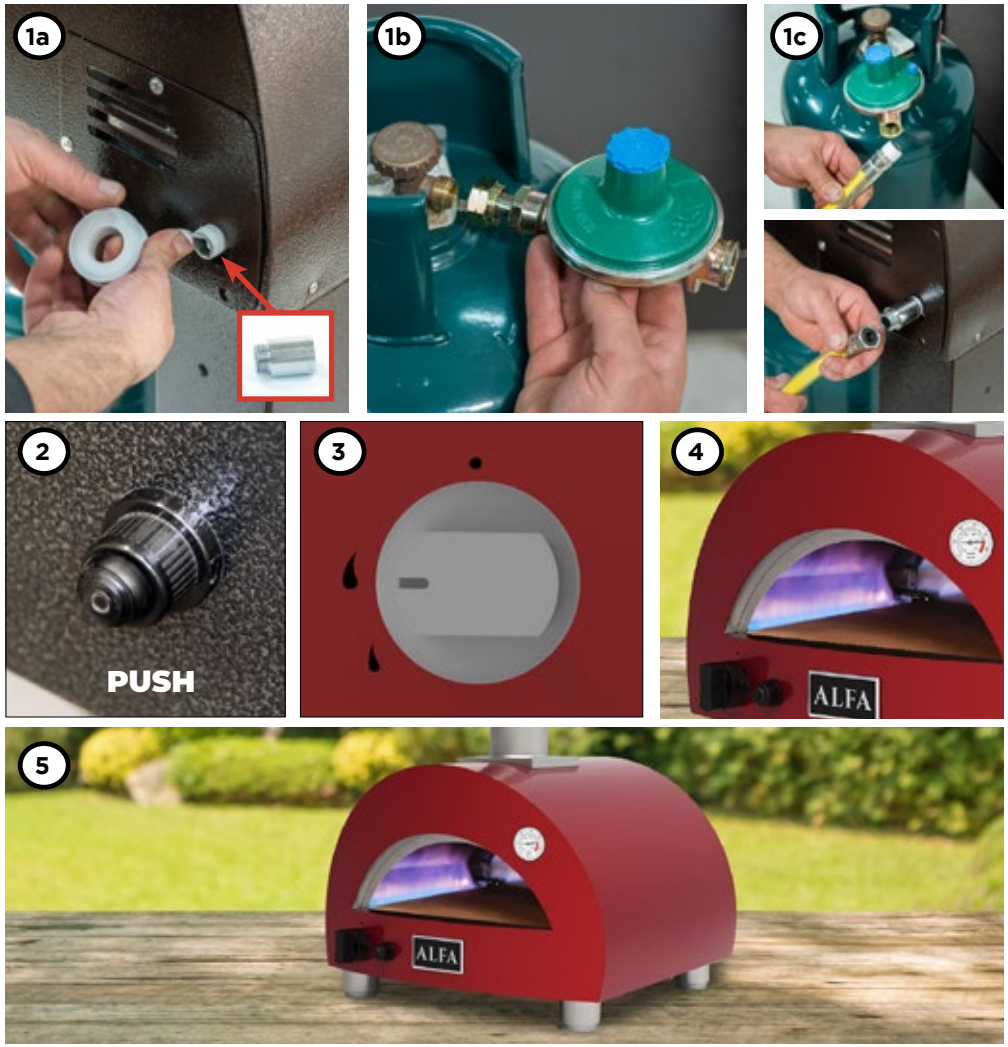
2 - Push the ignition button to make the spark.

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 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 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.

LIGHTING THE OVEN

INSTRUCTIONS FOR NORTH AMERICA

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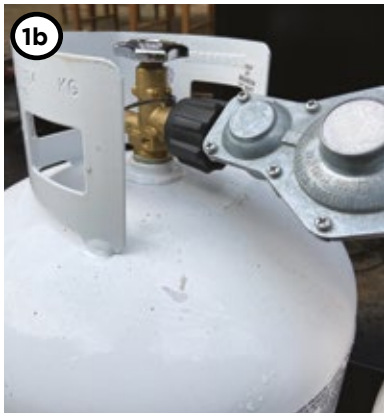
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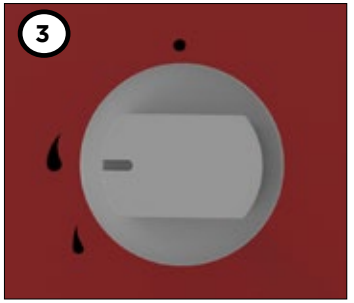
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FOR YOUR SAFETY:

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- Never disconnect the gas pipe or other fittings when using the oven.

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 colour 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 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.

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.**



TROUBLESHOOTING

CANT GET THE LIGHT	- Check that the knob is not going in too far and hitting the oven preventing the gas tap to allow gas for ignition.
IGNITION DOESN'T WORK	- Make sure the battery is new and has power
CAN YOU PUT THE OVENS RIGHT ON THE COUNTERTOP WITHOUT USING THE SUPPLIED FEET?	- No, the feet must be used to allow for air to flow beneath the bottom of the oven floor

ELECTRONIC BUTTON

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.





Contact us directly for expert advice on the web site www.alfaforni.com

NOTE

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 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

US AND CANADA WARRANTY
Customers residing in the United States and Canada have an additional year of warranty on the gas burner.

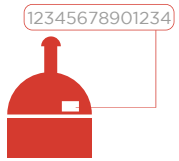
JOIN ALFA

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.

STEP 1



Identifies the serial number

STEP 2



Scan the QRcode or type the link below

STEP 3



Enter your information

SCAN ME

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