

ALFA 4 PIZZE (COMES WITH 2 YEAR WARRANTY)

This wood-fired oven is created for gardens and families. Unique design with built-in lateral shelves and peel holder. The large dimensions and mouth are ideal to cook 4 pizzas in 90 seconds and 4 kg of bread with every oven load. Wood-fired outdoor oven that can even be used on balconies or terraces. It features the refractory floor of professional ovens.

The stainless steel dome is designed to rapidly reach operating temperature. Ceramic fibre insulation maintains long-lasting warmth and cuts down wood consumption to a minimum. It is fitted with a useful stainless steel lateral shelves to place oven trays, ingredients, oven dishes and necessary cooking accessories. Having a built-in peel holder the necessary utensils for wood-fired cooking are always within hand's reach.

4 Pizze Dimensions – Bench top (stand optional)

- External 100cm W x 97cm D with front tray (77cm D on bench) x 68cm H (without flue)
- External height: 122cm H oven with flue
- External height: 217cm H with portable stand and flue
- External portable stand: 155cm W x 87.5cm D
- Internal: 80cm W x 60cm D
- Mouth: 68cm W x 22cm H
- Chimney Flue: 150mm Diameter
- Weight: 125kg
- Pizzas: 4
- Maximum temperature: 500°C (1000°F)
- Colour Option: Copper dome and Diamond Grey

Specifications

- The oven floor is made of interchangeable refractory tiles, each 3 cm thick, designed to store heat and convey it to food for cooking.
- Wood-fired garden oven with stainless steel dome designed to reach high temperatures while consuming very little wood.
- Ceramic fibre insulation ensures long-lasting warmth inside the oven.
- The oven is fitted with a pyrometer. Hence, the cooking chamber's mean temperature can be seen at a glance.
- The large door has a double ergonomic wooden handle for a firm grip. The oven draught can be regulated by moving the door.
- The built-in rear castors allow to move the wood-fired oven to easily and quickly place it wherever you wish.
- It comes with a convenient peel holder to store the tools required for cooking on a wood fire.





- The size of the functional side shelves, which enhance the Alfa 4 Pizze oven's design, is conceived to conveniently accommodate the necessary preparation and cooking tools.
- When the Alfa 4 Pizze oven is delivered to your home, merely insert the flue and assemble the side shelves with a few screws to enjoy the cooking experience.

Oven Protective Covers:

The pizza oven is made for outdoor use, however ovens require "all-weather" protection from rain and the harsh elements when not in use. We supply a high quality, weatherproof, UV resistant, custom-made cover.

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PIZZA OVENS R-US

ALFA



4 PIZZE

LEGNA - WOOD

COPPER
FX4P-LRAM-T

GREY
FX4P-LGRI-T



conforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant



CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	125 kg 275 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica <i>iron sheet, stainless steel, ceramic fiber</i>
Area piano forno <i>Oven floor area</i>	0.48 m ² 5.1 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	80 x 60 cm 31.5 x 23.6 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature <i>Max 1.9 in diam. logs, trimmings</i>
Minuti per scaldare <i>Heating time (min)</i>	20	Carica nominale <i>Rated charge</i>	8.3 kg/h 18.3 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	4	Tiraggio minimo <i>Minimum flue draught</i>	11 Pa
Infornata di pane <i>Bread capacity</i>	4 kg 8.8 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	49.6 g/s
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0.35% 4444 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	4 kg/h 8.8 lbs/h	Temperatura fumi <i>Smoke temperature</i>	395°C 743°F

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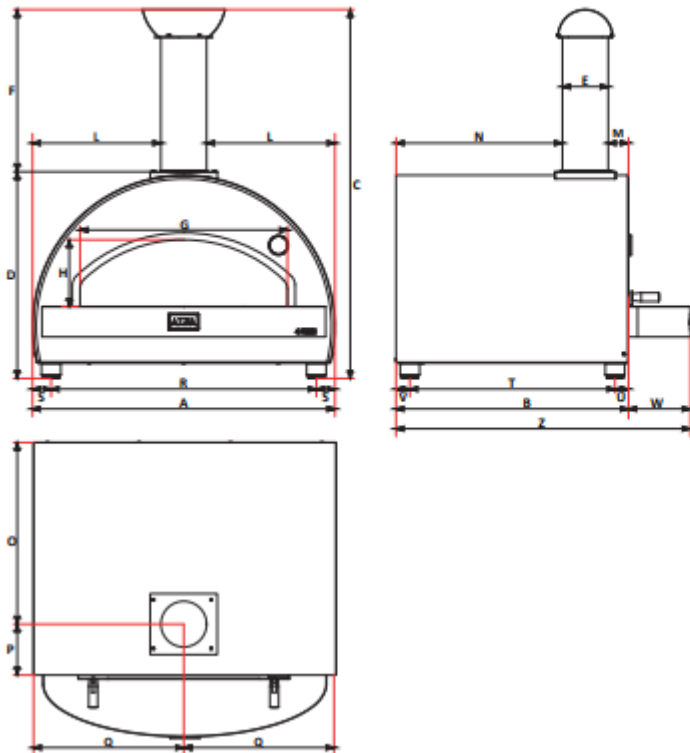


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MISURE - DIMENSIONS



A	99.2 cm 38.6 in	O	49.6 cm 19.5 in
B	76.25 cm 29.7 in	P	16.7 cm 6.6 in
C	121 cm 47.6 in	Q	49.6 cm 19.5 in
D	67.7 cm 26.7 in	R	87 cm 34.3 in
Ø E	15 cm 5.9 in	S	6.1 cm 2.4 in
F	53.3 cm 21 in	T	67.3 cm 26.5 in
G	68 cm 26.5 in	U	4.4 cm 1.7 in
H	21.8 cm 8.5 in	V	4.5 cm 1.8 in
L	42.1 cm 16.6 in	W	20.2 cm 7.9 in
M	6.7 cm 2.6 in	Z	96.5 cm 38 in
N	54.5 cm 21.5 in		

DIMENSIONE IMBALLO PACKAGING

Larghezza Width	Profondità Depth	Altezza Height
106 cm 41.3 in	103 cm 40.1 in	78 cm 30.4 in

PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SPZP_01_024
Canna fumaria Chimney	B	TI150_750_SAT
Sportello Door	G	SSML-01-044
Flangia Flange	H	FML_01_070
Carter esterno Rame External shell Copper	I	SCRT-01-026-RA
Carter esterno Grigio External shell Grey	I	SCRT-01-026-GR
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	FCGSB602515
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Archetto Arch	Q	SSML-01-040
Davanzale Sill	R	SSML-01-041



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4 PIZZE	LEGNA - WOOD	COPPER FX4PIZ-LRAM	ANTIQUE RED FX4PIZ-LROA
 conforme a UNI 10474 e EN 13229 UNI 10474 and EN 13229 compliant			

CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

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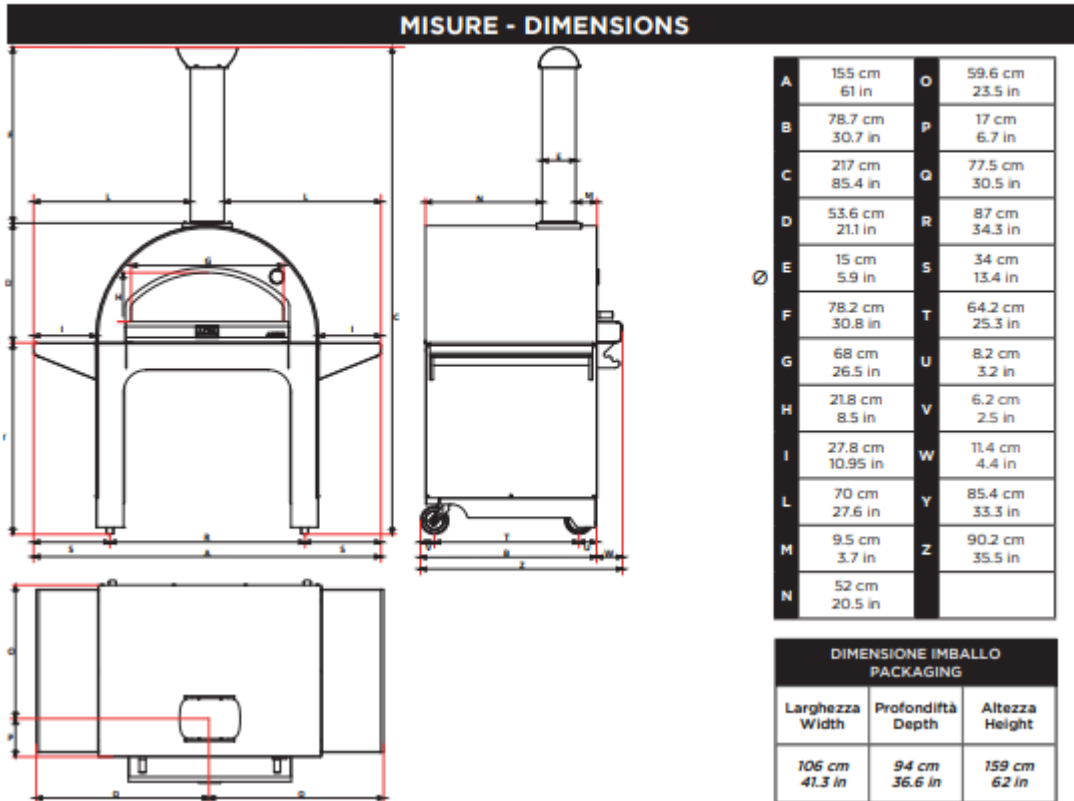


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INSTALLATION

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.

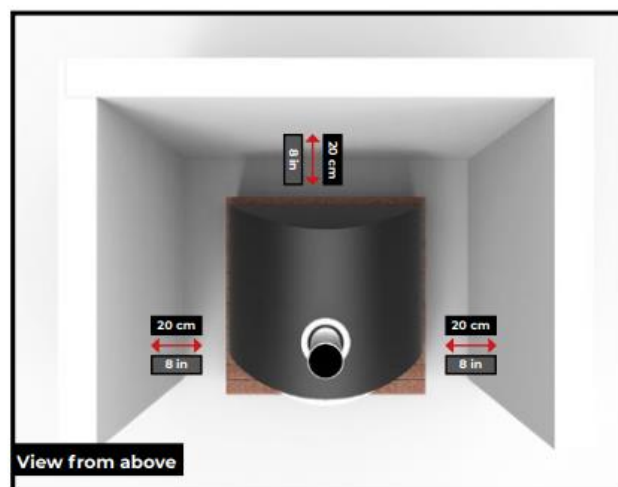
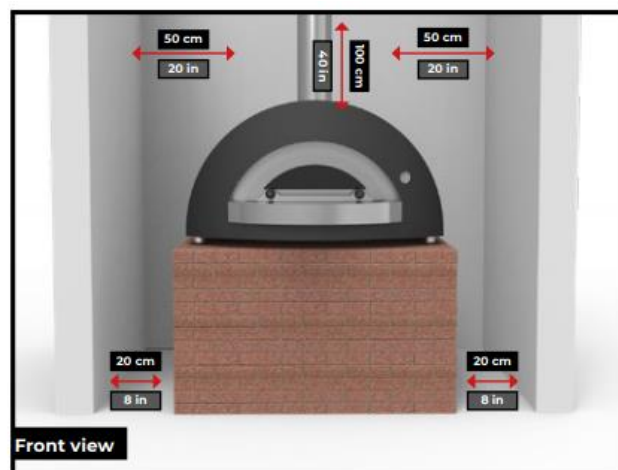
FOR YOUR SAFETY

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



TECHNICAL SPECS 4PIZZE WOOD-FIRED OVEN

WARNINGS

- When firing the oven or adding a log to the fire, you might have smoke coming out of it; do not worry, this is completely normal and it is only due to thermal shock.
- NEVER overload the 4PIZZE oven with firewood; 3-4 logs are more than enough to heat it up and just add a small piece every 15 minutes to maintain the temperature.
- Clean only when the oven is off and has completely cooled.
- Do not clean the inside of the oven with chemical or toxic products. Wait till the oven has cooled off before removing the ash and wipe the floor with a damp (not wet) cloth.
- If there are traces of soot inside the oven, wait for it to cool completely and clean it with a cloth soaked in water or a specific product.
- NEVER exceed the limit temperature of 500 °C (1 000 °F).
- The oven floor is made up of four 3-cm thick firebricks: it takes a little time for them to gradually absorb and release heat and thus deliver impeccable cooking.
- The type and size of the firewood are key to build a great fire; use dry beech or oak wood with a diameter of no more than 10 cm and never place more than 3/4 logs at the same time.
- Always use the supplied wood rack so as not to overload the oven with logs and to better manage the food on the floor.

WARNINGS

- On windy days, do not go near the oven mouth; smoke and flames could suddenly spill out of it.
- If flames shoot out of the oven due to windy conditions or improper use (too many logs or wet wood), immediately close the door and wait for the fire to die down.
- If the oven has been loaded with too much firewood and is past the limit temperature of 500 °C (1 000 °F), do not touch the external surfaces, the flue, the chimney cap and the front. In any case, we advise against touching or putting your face near the oven even during normal usage.
- NEVER disassemble the 4PIZZE wood-fired oven; this could cause damage to the appliance and jeopardize future uses. Alfa Forni is not responsible for any damage to property or people due to tampering with the appliance.
- DO NOT move the oven when it is in operation; wait for it to cool completely before budging it.
- The blackening of the upper part of the oven is the logical consequence of the combustion and does not compromise the future use of the appliance.



4PIZZE WOOD-FIRED OVEN



Ignition

- Make a small stack of seasoned kindling in the centre of the oven.
- As soon as the wood catches fire, add some small logs (3 cm diameter maximum).
- Then move the fire to the side opposite to the pyrometer and clean the floor with a brush.
- If you want to speed up the heating time, leave the door slightly open for 5 minutes and wait for the refractory stones of the floor to get completely hot.

Maintaining a large flame

- After about 40 minutes, remove the door.
- Now you are ready to cook your yummy pizzas!
- Pizza must be baked with a high flame while bread and cakes are baked with embers and a hot oven.
- To make the most of your oven, visit the alfaorni.com website or buy the Alfa cookbook from your nearest dealer.

Extinguishing the fire

- To put out the fire, close the door and wait for the ash to form.
- When the oven has cooled off, remove the ash.
- Never put embers or ash on the ground, patio or near plants or trees.





WARRANTY POLICY

Warranty claims cover only any fault, defect or failure occurring as a result of the manufacturing process on your Alfa Pizza Ovens and or accessories.

The Alfa Pizza Ovens are warrantied for a period of 2 years from date of purchase.

The Warranty covers all types of failure due to malfunctioning parts, manufacturing problems or premature wear even if these events rarely occur.

Warranty excludes normal wear and tear as would be expected in a pizza oven, and is limited to replacement parts and delivery freight only.

Our 2 year warranty applies to claims regarding any fault, defect or failure occurring as a result of the manufacturing process.

If you have a warranty issue or returns request that you would like us to review, get in touch now to speak to one of our friendly customer service team members.

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