

ALFA ALLEGRO

Allegro is the largest oven in Alfa Pizza's FORNINOX range. Its dimensions and technical features recall a professional oven. It has been designed to meet the daily requirements of both family and many friends. Besides the shelf made of refractory tiles, the stainless-steel dome and ceramic fibre insulation, Allegro is fitted with large concealed lateral shelves, a food warming compartment and a wood storage shelf. Its **4 castor wheels** are designed for easy moving. Allegro carries the art of a wood-fired kitchen to another level.!

- The **oven floor** is made of interchangeable refractory tiles designed to store heat and convey it from the bottom upwards to food for cooking.
- The stainless-steel dome is studied to reach high temperatures while consuming very little wood.
- Ceramic fibre insulation ensures long-lasting warmth inside the oven.
- Allegro is fitted with a **pyrometer** that allows to check combustion chamber temperature.
- The large functional concealed side shelves are designed to accommodate ingredients, utensils and all cooking accessories that might be required. They can be folded to reduce the bulk when the oven is not being used.
- The wide door fitted with two ergonomic wooden handles allows to adjust the draught inside the oven by controlling the fire.
- Allegro is produced with a **food warming shelf** located just below the combustion chamber. It has been inserted to maintain foods at a constant temperature, or to leave dishes to rest when they are taken out of the oven.
- The wood compartment ensures cleanliness and allows to neatly stack and preserve wood.
- Coloured parts of the oven are powder coated to resist high temperatures.
- The 4 built-in castor wheels are designed for easy handling. The oven can, therefore, be smoothly moved and stationed wherever you wish.

Dimensions – Bench top (stand sold separately - See Add Ons)

- Cooking Floor Dimensions: 100 W x 70 D cm
- Oven Mouth Width: 59 cm
- Weight: 170 kg
- Heating time: 20 minutes
- Pizza capacity: 4
- Recommended fuel size: Small logs (Max 5cm diameter)
- Average fuel consumption: 4 kgs/hr
- Max oven temperature: 500C

Colour Option: Yellow and Antique Red

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.



ALFA

FORNO A LEGNA

ALLEGRO TOP

FXALLE-LROA-T

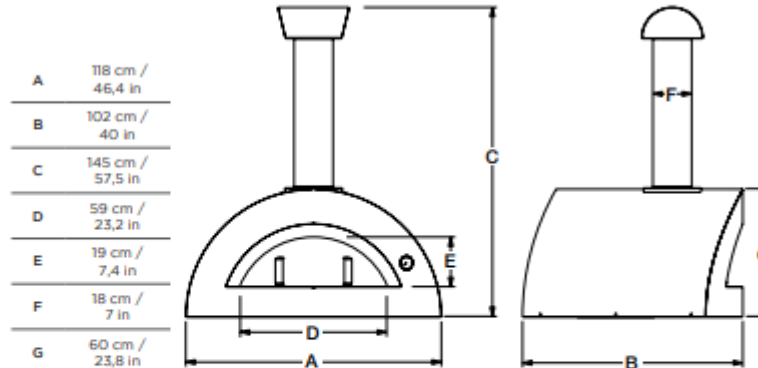
rosso
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FXALLE-LGIA-T

giallo

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS



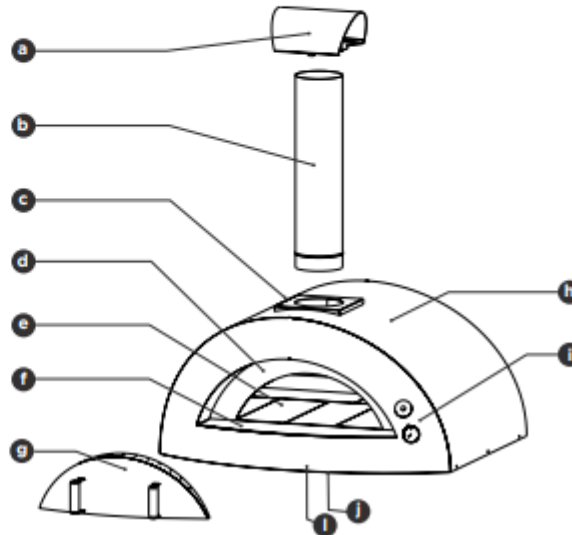
conforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant

CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	170 kg 375 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,7 m ² 7,5 ft ²	Tipe di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	100 x 70 cm 39,3 x 27,5 in	Combustibile consigliato Recommended fuel	Ciocchi diam. Max 5 cm, potature Max 1,9 in diam. logs, trimmings
Minuti per scaldare Heating time (min)	20	Carica nominale Rated charge	8,3 kg/h 18,3 Lbs/h
N° pizze alla volta Pizza capacity	5	Tiraggio minimo Minimum flue draught	11 Pa
Infornata di pane Bread capacity	5 kg 11 lbs	Flusso volumetrico fumi Flue smokes mass flow	49,6 g/s
Temperatura massima Max oven temperature	500°C 1000°F	Emissioni CO al 13% O ₂ CO emission at 13% O ₂	0,35% 4444 mg/Nm ³
Consumo medio Average fuel consumption	5 kg/h 11 lbs/h	Temperatura fumi Smoke temperature	387°C 728°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	S6PZ_01_026	1 Corniglino
b	TL_180_750_SAT	1 Canna fumaria
c	6PZ_01_027	1 Flangia
d	CMB-01-032	1 Cupola camera forno
e	RRA-3020	5 Piano refrattario (30x20)cm
e	RRA-4020	5 Piano refrattario (40x20)cm
f	S6PZ_01_017	1 Davanzale inox
g	S6PZ_01_021	2 Sportello inox
h	CRT-01-0291-G	1 Carter esterno giallo per forno allegro
h	CRT-01-029-R	1 Carter esterno rosso per forno allegro
i	YT63-190	1 Termometro
j	CMB-01-033	1 Vasca camera forno
l	FCGSB602515	8 SIPOREX 1030x700x100mm
l	FCGSB602515	2 SIPOREX 1030x600x100mm



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ALFA

FORNO A LEGNA

ALLEGRO

FXALLE-LROA

rosso 

FXALLE-LGIA

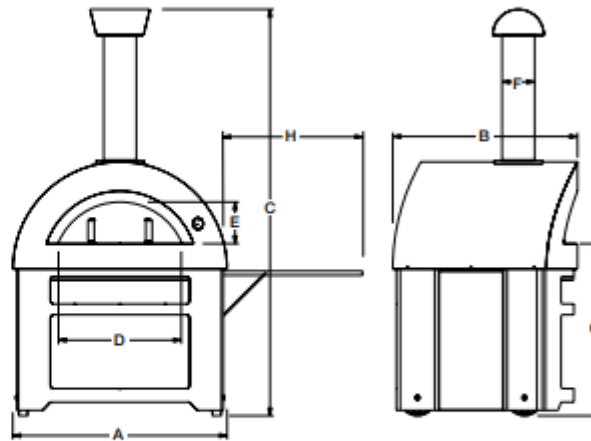
giallo 

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

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

A	118 cm / 46,4 in
B	102 cm / 40 in
C	225 cm / 88,6 in
D	59 cm / 23,2 in
E	19 cm / 7,4 in
F	18 cm / 7 in
G	95 cm / 37,4 in
H	70 cm / 27,5 in

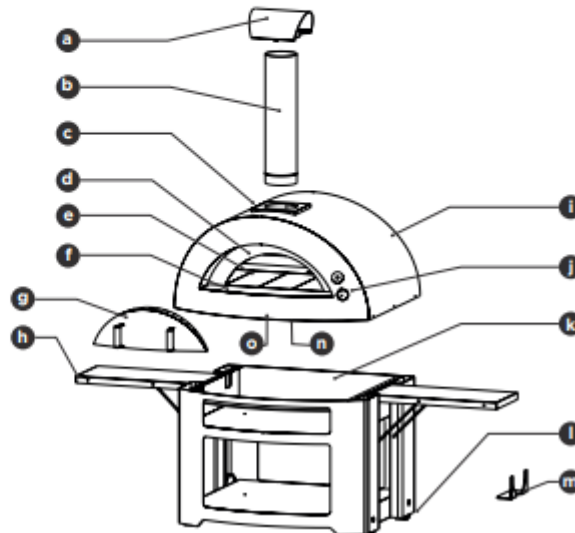


CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	245 kg 540 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,7 m ² 7,5 ft ²	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	100 x 70 cm 39,3 x 27,5 in	Combustibile consigliato Recommended fuel	Ciocchi diam. Max 5 cm, potature Max 1,9 in diam. logs, trimmings
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MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	S6PZ_01_026	1 Cornignolo
b	TI_180_750_SAT	1 Canna fumaria
c	6PZ_01_027	1 Flangia
d	S6PZ_01_002	1 Camera forno
e	RRA-3020	5 Piano refrattario (30x20)cm
e	RRA-4020	5 Piano refrattario (40x20)cm
f	S6PZ_01_017	1 Davanzale inox
g	S6PZ_01_021	2 Sportello inox
h	S6PZ_01_038-NE	1 Ripiani laterali
i	S6PZ_01_011-G	1 Carter esterno giallo per forno allegro
i	S6PZ_01_011-R	1 Carter esterno rosso per forno allegro
j	YT63-190	1 Termometro
k	S6PZ_01_028-NE	1 Base forno allegro
l	OPGA200020	1 Ruote
m	SFRU-01-100	2 Ferma ruota
n	CMB-01-033	1 Vasca camera forno
o		1 SIPOREX 1030x700x100mm



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.**

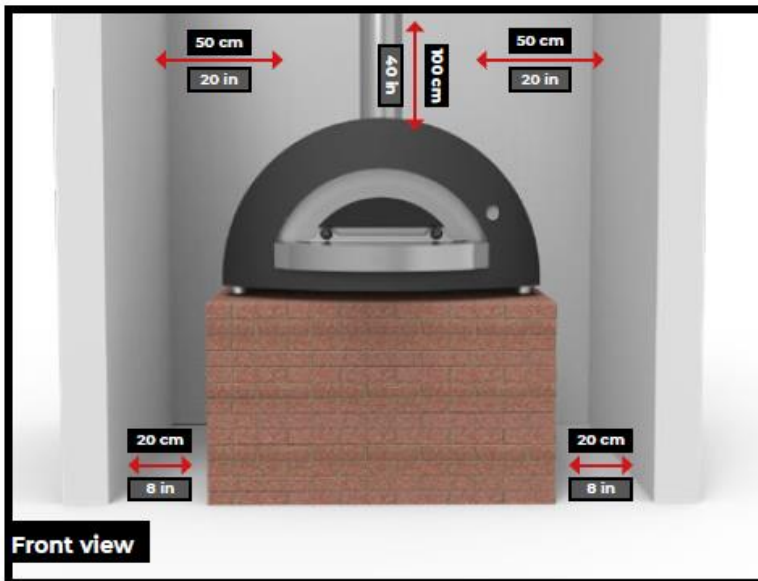
CAUTION: Place the oven at a minimum distance of 20 cm (8 in) from the wall or any other equipment. Increase the minimum distance to 50 cm around the flue and 1m from the top of the oven.

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



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ALLEGRO 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.



TECHNICAL SPECS ALLEGRO 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 ALLEGRO 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 7/8 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 ALLEGRO 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.





2 YEAR WARRANTY

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 Forni Pizza Ovens are warranted 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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