



## Alfa Ciao

The Alfa Ciao is light and easy to handle. Large castors are designed to conveniently move the oven anywhere.

The oven has a refractory cooking surface with stainless steel dome. It quickly reaches optimal operating temperature ensuring the progress of baking can be checked at a glance.

Refractory wood-fired oven, the ideal solution for pizzas, bread, cakes, roasts, mixed grills (meat, fish, vegetables), cooked in earthenware containers, and whatever you generally cook and bake in a conventional oven but also ensuring a genuine wood fire experience. Easy to move, easy to use.

### Ciao Dimensions – Bench Top

- External: 91cm W x 63.6cm D x 64cm H (without flue)
- External depth incl shelf: 72cm
- External height: 118cm H with flue
- Internal: 70cm W x 40cm D
- Mouth: 50cm W x 20.5cm H
- Chimney Flue: 150mm Diameter
- Weight: 80kg
- Pizzas: 2

### Colour Option: Grey Top

- With innovative design, **the Ciao features stainless steel parts and parts treated with powder coating, resistant to high temperatures.**
- The roof of the oven is entirely made of stainless steel, allows it to reach high temperatures in a few minutes with the use of little amounts wood.
- The cooking floor is made of **interchangeable hollow refractory tiles with a thickness of 3 cm**, which store heat and transmits it to the food being cooked.
- The ceramic fibre insulation isolates the oven enabling retention of the heat inside the cooking chamber.
- A pyrometer indicates the temperature in the combustion chamber, allowing simple and direct control.
- The door, equipped with a comfortable handle to grip, permits you to adjust the draft easily by controlling the fire inside the oven.
- The two slots below the mouth of the oven are designed to accommodate the door, making it possible to always have it at hand.
- The Alfa Ciao arrives home ready to be used. Just insert the flue and assemble the legs and wheels with a few screws. Easy!

### Oven Protective Covers:

The pizza oven is made for outdoor use, however, ovens require “all-weather” protection from rain and harsh elements when not in use. We supply a high-quality, weatherproof, UV resistant, custom-made cover. Please click add-on to add to your order.

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# PIZZA OVENS R-US

## Alfa Ciao specifications



<b>CIAO</b>	<b>LEGNA - WOOD</b>	<b>SILVER GREY</b> FXCM-LGRI-T
<b>CE</b> conforme a UNI 10474 e EN 13229 UNI 10474 and EN 13229 compliant		
<b>UL</b> LISTED		

### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	80 kg 176 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
<b>Area piano forno</b> <i>Oven floor area</i>	0.28 m <sup>2</sup> 3 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	70 x 40 cm 27.5 x 15.7 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1.9 in diam. logs, trimmings
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	15	<b>Carica nominale</b> <i>Rated charge</i>	6.9 kg/h 15.2 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	2	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	10 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	2 kg 4.4 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	57.7 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	500°C 1000°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0.31% 3843 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	2.5 kg/h 5.5 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	395°C 743°F

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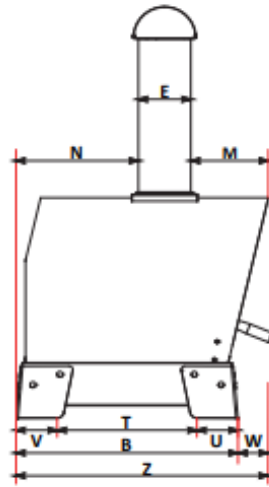
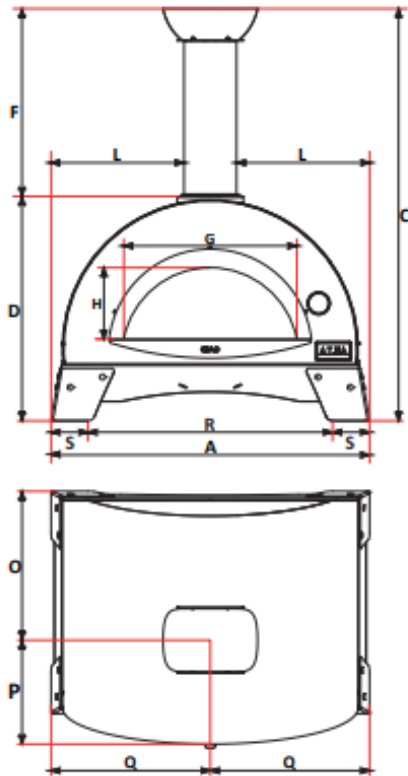
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# PIZZA OVENS R-US

## MISURE - DIMENSIONS



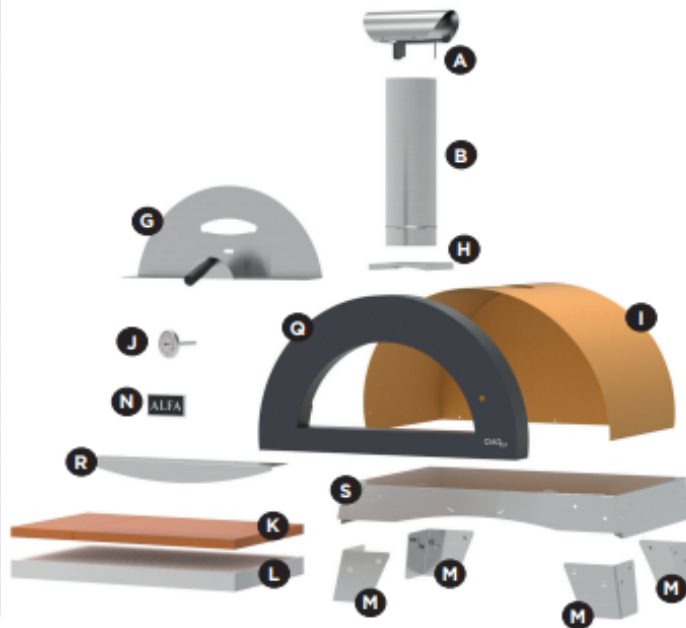
A	91.1 cm 35.5 in	O	42.5 cm 16.7 in
B	63.5 cm 24.8 in	P	29.7 cm 11.7 in
C	117.7 cm 46.3 in	Q	45.5 cm 17.9 in
D	64.1 cm 25.2 in	R	69.9 cm 27.5 in
Ø E	15 cm 5.9 in	S	10.6 cm 4.2 in
F	53.6 cm 21.1 in	T	40 cm 15.7 in
G	49.5 cm 19.3 in	U	11.8 cm 4.6 in
H	20.4 cm 7.9 in	V	11.8 cm 4.6 in
L	38 cm 15 in	W	8.58 cm 3.3 in
M	22.2 cm 8.7 in	Z	72.1 cm 28.1 in
N	32.3 cm 12.7 in		

### DIMENSIONE IMBALLO PACKAGING

Larghezza Width	Profondità Depth	Altezza Height
95 cm 37 in	77 cm 30 in	76 cm 29.6 in

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SPZP_01_024
Canna fumaria Chimney	B	TI150_500_SAT
Sportello Door	G	SSML_01_0150
Flangia Flange	H	SPZP_01_050
Carter esterno External shell	I	SCRT-01-028-GIA
Carter esterno External shell	I	SCRT-01-028-GRI
Termometro Thermometer	J	YT63-135
Mattoni 40x20 cm Red bricks 40x20 cm	K	RRR-4020
Mattoni 50x20 cm Red bricks 50x20 cm	K	RRR-5020
Gasbeton	L	D10GASB-D300
Piedini Feet (n.4)	M	PZP-01-070/71
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Archetto Arch	Q	SSML-01-048-GR
Davanzale Sill	R	SSML-01-049
Vasca camera	S	SCMB-01-028



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# PIZZA OVENS R-US

## 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.**

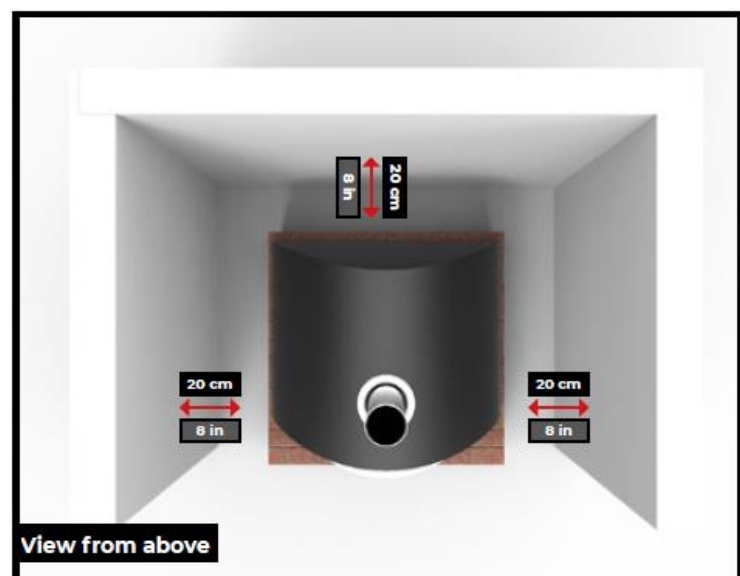
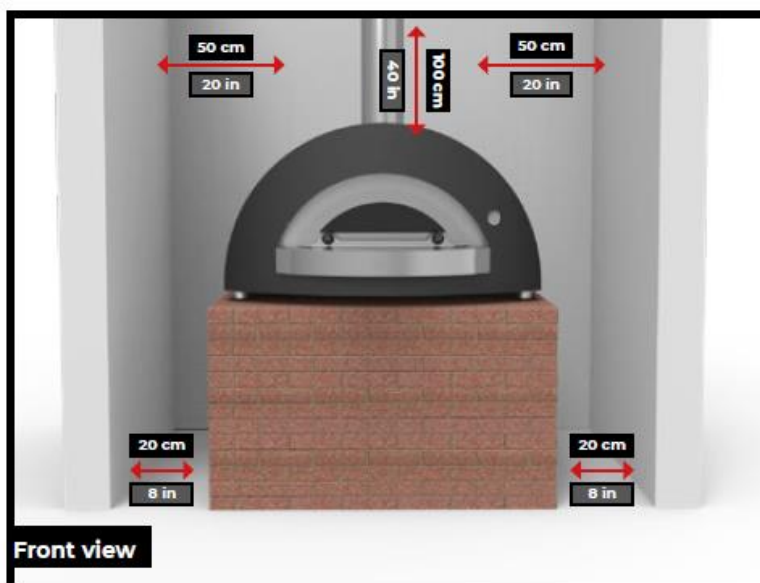
### FOR YOUR SAFETY

**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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# PIZZA OVENS R-US

## CIAO AND 5 MINUTI 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 [alfaforni.com](http://alfaforni.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.

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## 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 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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