

TECHNICAL MANUAL
USERS GUIDE
INSTALLATION AND MAINTENANCE INSTRUCTIONS

STAINLESS STEEL WOOD FIRED OVEN 5 MINUTI



 **ALFA PIZZA**

AlfaPizza.it is a brand of Alfa Refrattari Srl.
www.alfapizza.it

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Buongiorno!

Congratulations on your purchase of a 5 MINUTI steel wood fired oven made by **ALFA**, the world's leading producer of high quality professional and residential refractory wood fired ovens.

This manual will help you to achieve a perfect installation and demonstrate the correct use and proper maintenance of your oven. It will also help you to obtain the best cooking results from and extend the lifespan of this high quality product.

*The help you get the best results from your **ALFA** oven, we strongly suggest that you read this manual carefully and keep it someplace safe for future reference.*

For additional tips and videos, we encourage you to visit www.alfapizza.it, as we strive to provide you with the most up-to-date media and information relevant to the correct installation and maintenance of your oven.

*We thank you very much for choosing an **ALFA** oven. We are confident you will have many enjoyable culinary adventures with family and friends for years to come.*

The Alfa Team



CAUTION



READ THE FOLLOWING INFORMATION TO ENSURE THE CORRECT INSTALLATION AND OPTIMUM PERFORMANCE OF YOUR OVEN

IF NOT PROPERLY USED, THIS OVEN CAN CAUSE FIRES. TO REDUCE THE RISK OF FIRE FOLLOW THE INSTRUCTIONS CAREFULLY AND USE ONLY DRY WELL SEASONED HARDWOOD FOR FUEL. ONLY USE COOKING MATERIALS SUITED FOR HIGH TEMPERATURE COOKING SUCH AS CAST IRON AND TERRA COTTA COOKWARE.

WARNING: YOUR ALFA WOOD BURNING OVEN IS DESIGNED FOR OUTDOOR USE ONLY! NEVER USE INDOORS OR IN AN ENCLOSED AREA. ALWAYS USE IN A WELL VENTILATED AREA TO PREVENT THE POSSIBILITY OF CARBON MONOXIDE POISONING OR ASPHYXIATION.

WARNING: ALWAYS PLACE YOUR OVEN ON A LEVEL SURFACE AND OUT OF STRONG WINDS.

WARNING: DO NOT MOVE THE OVEN WHILE BURNING A FIRE OR USING.

WARNING: ALWAYS KEEP CHILDREN AND PETS AWAY FROM THE OVEN DURING USE. THE OVEN TEMPERATURES CAN BE EXTREMELY HIGH AND CAN CAUSE SEVERE BURNS.

WARNING: ALWAYS USE HEAT RESISTANT UTENSILES WHILE COOKING. PLASTIC SPOONS, FORKS, TONGS ETC AND OTHER SIMILAR MATERIALS WILL NOT WITHSTAND THE HIGH TEMPERATURES IN YOUR OVEN AND SHOULD BE AVOIDED.

WARNING: ALTHOUGH THE OVEN IS WELL INSULATED, IMPROPER USE CAN CAUSE THE EXTERNAL SURFACES TO OVERHEAT. FOR THIS REASON NO CONTACT SHOULD BE MADE WITH THE OVEN'S EXTERNAL SURFACES DURING OVEN OPERATION.

WARNING: FLAMES CAN EXIT VIA THE OVEN MOUTH. BE SURE NOT TO KEEP ANY FLAMMABLE LIQUIDS OR MATERIALS NEAR THE OVEN MOUTH.



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CAUTION



PLEASE READ THE OVEN MANUAL CAREFULLY BEFORE ATTEMPTING TO INSTALL THE OVEN. INCORRECT INSTALLATION CAN CAUSE DAMAGE AND/OR BODILY HARM. FOR ADDITIONAL INFORMATION, CONTACT YOUR LOCAL DEALER, AN EXPERIENCE OVEN INSTALLER.



DO NOT EXTINGUISH FIRES USING WATER!

DO NOT THROW LOGS, PLACE THEM CAREFULLY INSTEAD. THROWING LOGS INTO THE OVEN WILL DAMAGE THE INTERNAL COMPONENTS OF THE OVEN!

DO NOT USE ANY FLAMMABLE LIQUIDS NEAR THE OVEN!

DO NOT USE ANY ARTIFICIAL FIRE OR BBQ STARTER FLUIDS OR CHEMICALS!

DO NOT USE ANY ARTIFICIAL LOGS OR OTHER SYNTHETIC FUELS!

DO NOT BURN ANY PLASTICS, FOOD PACKAGING OR OTHER SYNTHETIC MATERIALS!

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THE COMPANY



AN ITALIAN TRADITION SINCE 1977

Alfa Refrattari has over 35 years experience producing high quality refractory and heating products for the Italian and global markets. In Italy alone, we have 4.000 distributors for a wide range of products, including bricks, fireplaces, barbecues and wood fired ovens for professional and domestic use.

More recently, we have expanded our network of distributors and Alfa products are now available on 5 continents, with distributors covering the entire globe.

The Alfa Team includes more than 100 dedicated individuals, who strive daily to meet the needs of our various clients around the globe. The recent construction and opening of our new factory in Anagni, situated about half way between Rome and Naples, has allowed us to benefit from vertical integration and dedicate additional space and time to innovation.

Alfa Refrattari products are designed and produced in house and special attention is dedicated to a judicious respect for the environment and stewardship of natural resources.

For additional information visit our website alfapizza.it



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WHY YOU CHOSE WELL



10 GREAT REASONS FOR CHOOSING ALFA OVENS

GUARANTEE: With Alfa, you have the guarantee of having chosen the world leader in the production of professional and residential ovens since 1977.

QUALITY: All Alfa ovens are completely designed, build and assembled in our factory thanks to our vertically integrated production process which includes metalwork, carpentry, marble and refractory studios.

UNIQUE DESIGN: Alfa ovens have the ability to maintain high and consistent cooking temperatures for long periods of time thanks to the specially designed oven dome and mouth that capture the heat and maintain it in the oven, where it should be.

HIGH QUALITY MATERIALS: Alfa only uses the highest quality aluminous refractory materials to ensure that all our products meet rigorous testing standards before leaving our factory.

HIGH TEMPERATURE OVEN FLOORS: Alfa oven cooking floors are made from high quality natural refractory clays that are resistant to high temperatures. The bricks are produced and baked in our own factory.

EASE OF USE: The mouths of Alfa oven are spacious and designed to make the oven easy to operate, work safely and comfortably and make your cooking experience enjoyable.

SAVINGS: Thanks to the high dome and superior heat retention qualities by Alfa ovens, you will use less wood and start cooking faster.

GREAT COOKING: Thanks to the consistent temperatures maintained by Alfa ovens, food will be cooked well and uniformly.

SPEED: Alfa modular ovens reach cooking temperatures in 20 minutes and can maintain heat for at least 40 minutes.

THE BEST TECHNOLOGY: With Alfa products you enjoy the latest in design technology, performance and appearance. Everything you need to make the very best meals and dishes for ygreat entertaining.



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USING AN ALFA WOOD OVEN



FOLLOW THIS GUIDE TO GET MAXIMUM RESULTS FROM YOUR OVEN

Your Alfa Oven is ready to use once assembled. Unlike other ovens Alfa stainless steel ovens do not need to be cured.

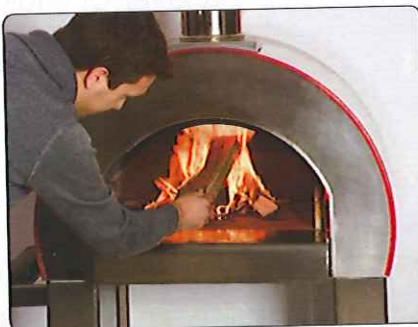
LIGHTING THE OVEN

1. In the middle of the oven, make a small fire using small and medium sized dry wood.
2. Once the fire has started, add larger pieces of wood and move the embers towards one side of the oven. Add wood slowly so as not to suffocate the fire.
3. After a few minutes of continuous fire, the oven dome will become slightly "white" as a result of the high temperatures (exceeding 250°C / 480°F).

The oven is ready to use at this point.



1



2



3

EXTINGUISHING THE FIRE

1. To extinguish the fire, close the oven door and wait until the embers have become ash.
2. Once the fire has been completely extinguished for at least 30 minutes, remove the ash and light the oven again or add bread and desserts that can be cooked in the oven with the door closed using the heat that is retained by the oven dome and hearth.



DO NOT EXTINGUISH A FIRE IN THE OVEN WITH WATER!
DO NOT THROW LOGS, PLACE THEM CAREFULLY INSTEAD!



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MAINTENANCE AND CLEANING **ALFA PIZZA**

MAINTAINANCE

- For a correct maintainance of the oven be sure that before lighting a fire the chimney flue and smoke exit are free of any blockages and that the ash from any previous fires has been properly cleared.

CLEANING

- When the fire has been extinguished and the oven is not very hot, remove the ash from any previous fires using a fire resistant brush and dustpan or ash bucket.
- Clean the oven floor (when it is not hot) with a broom and a humid cloth, passing the cloth gently over the oven floor.
- To clean the external surfaces of the oven use a towel soaked in warm water.
- To give the oven additional shine, apply a layer of liquid paraffin using a cloth.



DO NOT USE CHEMICAL PRODUCTS TO CLEAN THE OVEN!
DO NOT CLEAN THE OVEN WHEN IT IS IN USE!

TO SANITIZE THE OVEN, CLEAN AND HEAT THE OVEN FLOOR BY SCATTERING RED HOT EMBERS ACROSS THE OVEN FLOOR AND LEAVING THEM IN THIS POSITION FOR A FEW MINUTES.

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IF THE OVEN BEGINS TO SMOKE

- Check to make sure the wood is not humid and therefore incombustible. The wood should be dry and well seasoned hardwood.
- Ensure that the fire was made with a gradually increasing constant live flame, in order to avoid incomplete combustion.
- Double check the placement of the flue exit and ensure there is a proper ventilation shaft for the smoke to exit from.

IF THE OVEN DOES NOT HEAT PROPERLY

- Check that the fire is placed on the side of the oven away from the oven mouth.
- Make a fire with approximately 20-30 minutes of blazing flame.
- Do not use incombustible wood.
- Add additional wood to the fire gradually.

IF THE OVEN COOLS DOWN TOO QUICKLY

- The cause could be either from the first starting or starting the oven after a long period of inactivity.
- Avoid making a small or fast fire that would not heat the oven to capacity.
- Verify that water and/or humidity have not infiltrated the oven.

IF FLAMES COME OUT OF THE OVEN MOUTH

- Avoid making excessively large fires and dim any fire that comes out of the oven mouth by putting the oven door near the oven mouth leaving it open at around 2-3

ALFA DOES NOT REPLY TO QUESTIONS REGARDING MICRO-VEINS OR CRACKS IN THE OVEN FLOOR, BECAUSE THESE ARE INTRINSIC CHARACTERISTICS OF THE REFRACTORY MATERIALS.



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TIPS FOR USING YOUR OVEN



DIFFERENT TYPES OF WOOD

- While any dry well season hardwood is best, different dishes can be enhanced and complimented by using different types of hard wood. Wood from fruit trees such as apple, cherry, orange and peach to name just a few can add delicious flavours and aromas to your food.
- Similarly, hickory, maple, mesquite and cedar also work well and provide different flavours that go well with different meats.
- Dry, well seasoned hardwood will burn hotter and will heat your oven faster and are more cost effective and efficient.
- Treated woods, resinous woods and scrap wood should be avoided at all times. As you are cooking food in your oven, you do not want to introduce any chemicals to your oven. This is a health hazard and will effect the taste of your food.
- If you hear the wood sizzle in the fire and see moisture bubbling out of the end of a log, the wood is not dry and well seasoned. This will produce more smoke, lower temperatures and possibly damage your oven.

POSITIONING YOUR OVEN

- Safety should always be your first priority.
- While the fire is well contained in the oven, and the oven is well insulated, ensure that other combustible materials are far away from the oven during use.
- Ensure the oven has sufficient clearance from your home or other structures.
- While your Alfa oven is light and mobile, a stone, concrete or brick patio is recommended in case of sparks or embers possibly falling out of your oven due to improper placement of your fire, or too large a fire.

Always use caution when operating your Alfa oven.



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OVEN OPERATION



- Once the oven is cool always clean out the ash from your oven. Never leave it inside your oven for extended periods of time as it will tend to collect moisture and possibly damage your oven.
- Sweep and clean the chimney and flue every year to ensure it is clean and operates effectively and that soot and ash do not fall back into the oven.
- You can operate your oven all year long. However when operating your oven during the off season when the temperatures are cold, build your fire more slowly to avoid thermal shock to the oven. This can damage your oven and increase the risk of cracking.
- If you happen to spill any juices or sauces during cooking don't worry. Simply place the fire over or close to that spot the next time you cook. Your Alfa Wood Fired Oven is one of the easiest self-cleaning ovens available and the hot temperatures will burn off any residual drippings or food that might have fallen off your food.



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COOKING



Your Alfa Wood Fired oven uses three methods of cooking that will produce amazing savoury results. Additionally your cooking time will tend to be shorter and in some cases much shorter. Pay close attention to your food to avoid over cooking. Rotate and/or stir your food regularly. Your Alfa oven cooks at very high temperatures and you should always closely monitor your cooking progress to avoid over cooking.

- Radiant Heat Cooking – Once your oven has been thoroughly heated, it retains the heat due to the insulation over the dome and underneath the hearth. Even when the fire has been removed or is out, the retained heat will still provide a very even cooking process and will heat your food from all directions.
- Convection Cooking – Due to the rounded dome, the air is heated and circulated around the oven and your food providing a faster and more even cooking process.
- Conduction Cooking – As the heat is stored in the clay refractory bricks in the hearth, your food is cooked when it is placed on the hearth. This applies to foods such as pizza, breads and pasteries that are placed directly on the hot hearth, as well as food cooked in a container such as a terra cotta pot or cast iron pan or skillet. With some dishes it is best to heat the cast iron pan, grill or skillet before placing your food on it.

Remember your food will cook faster in your Alfa Wood Fired Oven. This seals in the juices and will deliver more tender and juicier meats and dishes and is how your Alfa Wood Fired Oven to produce superior results!

Always use insulated protective gloves or mitts when taking dishes and/or food in and out of the oven or when placing additional wood in the oven.



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ALFA REFRATTARI OVENS ARE GUARANTEED IN ACCORDANCE WITH ITALIAN AND EUROPEAN COMMUNITY LAWS.

WARRANTY

The Alfa 5 minuti oven has a warranty period of 2 (two) years from date of purchase. With proper maintenance and correct use, the oven will last significantly longer than the aforementioned warranty period.

WARRANTY EXCEPTIONS

Warranty on Alfa products is considered void in the following circumstances:

1. The oven was not assembled and/or used properly.
2. The oven was damaged or tampered with in any way, both voluntarily and/or involuntarily.
3. The oven, for whatever reasons, was physically altered in any way and is no longer in the same condition it was in when it left the factory. Any modifications of this kind will void the warranty.
4. Combustible material other than wood was used to light fires in the oven. Do not use any artificial fire or BBQ starter fluids or chemicals, artificial logs or wood or other fuels. Do not burn any plastics, food packaging, food wrap or other non natural materials or synthetics.
5. Damage to the oven results from the use of chemical products inside or outside of the oven.



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