ALFA

USER MANUAL

EVO



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STEP 1



Identifies the serial number

STEP 2



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STEP 3



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USER MANUAL

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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.
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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

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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.

IMPORTANT: Your ALFA oven is designed for domestic use. Commercial or professional use of the oven may compromise its proper functioning and void the warranty.

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.

- **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 color 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 place flammable objects inside the oven: if it is accidentally turned on, it could start a fire.

Continue on the next page >>>

- 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 this manual are available on the website
www.alfaforni.com.

SAFETY WARNINGS

FOR YOUR SAFETY



- Do not install in prohibited areas.
- Never touch the door or the chimney during use, as they are not insulated and become very hot during operation.
- Do not store or use gasoline or other flammable vapors or liquids near this or any other appliance.
- Keep the area beneath and around the appliance free of 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.



POSITIONING

Correct positioning is essential for safe use, stable performance and proper ventilation.

WARNING

The external walls of the oven can reach temperatures exceeding 80°C; any flammable materials must not be within 1 meter of the oven.

It is recommended to position the oven at a sufficient distance from flammable materials or materials that could be damaged by heat during use.

Place the oven at a minimum distance of 20 cm from walls and any other appliances.

Increase the minimum distance to 50 cm around the chimney and 1 meter above the oven. Position the oven in a location protected from wind or strong air currents.

FOR YOUR SAFETY

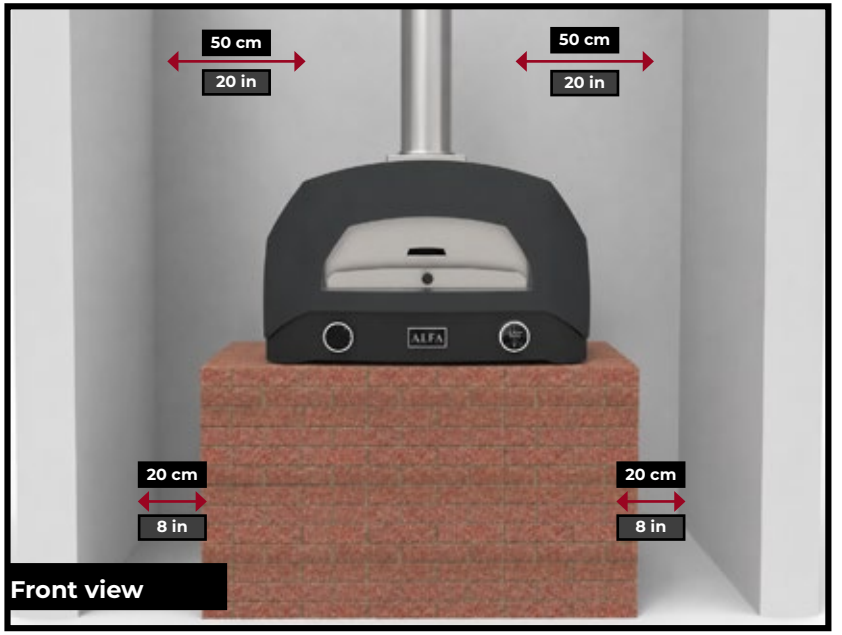
Place the oven on a flat surface and ensure it is perfectly stable.

Ovens should be positioned on tables, bases, or fireproof surfaces with adequate load capacity. Refer to the product data sheet attached to the manual. If applicable, use the adjustable feet to level the oven on the support surface.

Unintentional movements during use can be very dangerous for both people and property.

IMPORTANT

THE MAXIMUM LOAD CAPACITY OF THE COOKING STATION SURFACE IS 200 KG.





For installations under a roof, see next page.

VENTING GUIDE

DO NOT CONNECT THIS TO A CHIMNEY FLUE SERVING ANOTHER APPLIANCE

One of the most common questions for ALFA Oven owners revolves around venting. Many owners find the need to customize the basic vent pipe and cap that comes supplied with your oven. We hope the following information will help whether you're looking to extend your supplied pipe, add a bend to your supplied pipe or more complex projects that need converted to double wall chimney as well as penetrating overhead objects and roofing).

PROJECTS REVIEWED

- Outdoor installation with no overhead obstructions
- Outdoor installation with overhead obstructions
- Indoor installation–Vertical direct vent approved–MUST use UL103HT double wall chimney
- Any customized installation beyond the supplied single wall pipe and cap, ALFA highly recommends that you contact your planning, building and zoning officials to ensure all local building codes are followed along with necessary permits, where needed.
- 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.

Continue on the next page >>>

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, at least 8 inches (20cm).





DIRECT VENT, DOUBLE WALL CHIMNEY

ON THE TERRACE OR UNDER A PERGOLA

- For indoor ALFA Oven venting installations, or outdoor settings where your oven will be under a roof structures, pergolas, or any type of ceiling/roof.
- Double wall chimney can be installed up to 60 feet (18 meters) vertically and must be a minimum of 3 feet (1 meter) above the roof or structure it is penetrating.
- 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 (39 inchs), we recommend installing a butterfly valve to regulate the air flow.



Continue on the next page >>>

ALFA OVENS VENTING GUIDE FOR OVENS

Basic guideline for ALFA Forni flue and obstruction clearances:

- Single-wall flue pipe: allow 50 cm of clearance around the pipe.
- Non-combustible clearance: a minimum of 100 cm is required below the ceiling.
- Double-wall chimney: leave 8 cm of clearance around the chimney.
- Chimneys must extend at least 100 cm above the highest point where they pass through a roof and at least 50 cm higher than any part of a building within 3 meters.
- Never fill the required clearance space with any insulating material or other substances.

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" (0-122 cm) 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 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.

TROUBLESHOOTING

GAS OVENS

I CAN'T TURN IT ON	- Check if pressing the knob causes it to hit the outer part of the oven. If that's the case, the gas valve may not be opening properly.
THE IGNITER IS NOT WORKING	- Make sure the battery is new and the circuit is powered.
CAN THE OVENS BE PLACED DIRECTLY ON THE COUNTERTOP WITHOUT USING THE SUPPLIED FEET?	- No, the feet must be used to allow air to flow between the support surface and the bottom of the oven.

AREA	SUPPORT CONTACTS
ITALY	TELEPHONE: 800.77.77.30 **NUMERO VERDE** E-MAIL: info@alfaforni.com
ROW Rest of the world	TELEPHONE: +39.0775.7821 E-MAIL: info@alfaforni.com

Contact us directly for expert advice on the website

www.alfaforni.com

IGNITION

- **WARNING:** The connection must be carried out exclusively by qualified personnel, in compliance with the applicable gas regulations and only after checking the system for leaks.
- Check all fittings before ignition and use gas-approved PTFE tape on threaded connections.
- During ignition, keep the door open, do not lean over the oven, and keep your face and body at a safe distance. Before opening the LPG cylinder or gas valve, make sure the control knob is in the OFF position.

Connect the oven to the gas supply: For LPG operation, use a cylinder with a capacity of at least 10 kg and a pressure regulator with a minimum flow capacity of 4 kg (sold separately). For natural gas operation, connect the oven directly to the prepared gas supply network in accordance with applicable regulations.

REAR CONNECTION

The EVO oven is supplied ready for a rear gas connection. To use this configuration, proceed to the next step.

BOTTOM CONNECTION

Should you prefer to use the bottom connection, for example when installing the oven in an outdoor kitchen or on a countertop designed to accommodate the gas hose, refer to the following section entitled *"Bottom Connection"* before proceeding with the next steps.

1. Connect the gas hose to the oven: Remove the gas cover and connect the gas hose to the burner. If you purchased the official ALFA Gas Connector, you can install the adapter here and connect the gas hose using the quick-release fitting.

2. Start the burner: Press the control knob and turn it to the spark symbol. Continue holding it down while simultaneously pressing the central button on the thermometer to generate the ignition spark, until the pilot flame lights.

Flame stabilization: Once the pilot flame is lit, keep the control knob pressed for a few seconds to allow the thermocouple to activate correctly.

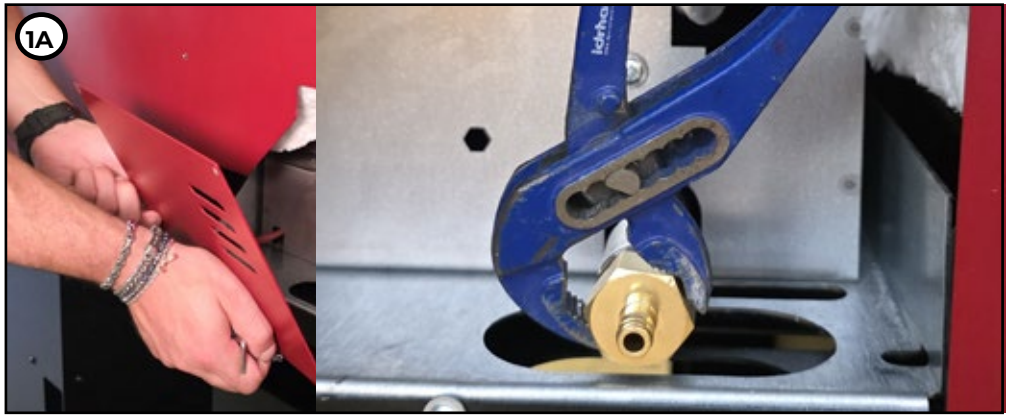
NOTE: *Igniting the burner for the first time, or after it has cooled down, may take some time and may require several attempts due to air in the gas line. Please be patient while the gas fully fills the burner.*

FOR YOUR SAFETY

If the burner does not ignite or no spark is generated, turn the control knob to OFF, shut off the gas supply, and contact customer support.

3. Flame adjustment: Release the control knob and turn it to adjust the flame intensity, referring to the MAX and MIN symbols on the knob.

4. Heating the oven: Set the burner to maximum power, close the oven door, and allow the oven to heat up for at least 25 minutes.









FOR YOUR SAFETY:

- Do not exceed the maximum temperature of 500°C / 950°F.
- Never disconnect the gas hose or any other fittings while the oven is in use.

BOTTOM CONNECTION

- **WARNING:** The connection must be carried out exclusively by qualified personnel, in compliance with the applicable gas regulations and only after checking the system for leaks.
- Check all fittings before ignition and use gas-approved PTFE tape on threaded connections.

To install the oven using the bottom connection, replace the straight fitting already installed on the oven with the supplied 90° elbow fitting.

Proceed as follows:

1. Remove the gas compartment cover by unscrewing the four screws securing it to the oven.

2. Remove the pre-installed straight fitting. Using an adjustable wrench or water-pump pliers, unscrew the fitting by turning it counterclockwise.

3. Before installing the new fitting, check the condition of the sealant on the thread. If necessary, reapply the seal using a product suitable for gas fittings.

4. Install the 90° elbow fitting, pointing it downward. Tighten the fitting by turning it clockwise, without overtightening.

5. Refit the gas compartment cover and secure it using the four screws removed previously.

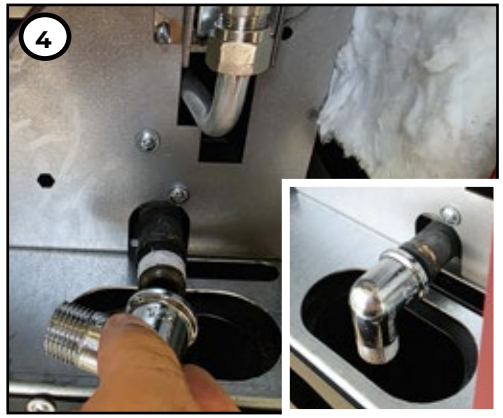
6. Then connect the oven to the gas supply as described in the previous section

Once the connection is complete, always perform a leak test to ensure that there are no gas leaks.













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

Clean the combustion chamber.

Pyrolysis at 500°C (1,000°F). Alfa Forni ovens clean themselves through pyrolysis (Pyro-fire Lysis-Separation). This process uses very high heat to decompose organic materials, carbonizing them into volatile compounds. To activate the pyrolysis, it is recommended to maintain a temperature of 500°C (1,000°F) for 2-3 minutes.



Clean the cooking surface.

Once pyrolysis is complete, wait for the oven to cool down before removing any remaining residues from the surface using the brush. After each use, gently wipe the surface with a damp cloth.



Clean the exterior of the oven.

Like all powder-coated stainless steel products, these ovens are designed to withstand various environmental conditions, including salt air, as long as regular and effective maintenance is ensured. To clean the stainless steel, use a soft cloth soaked in a solution of water and soap or, alternatively, baking soda and dish detergent. Gently scrub while the oven is completely cold.

IMPORTANT: Always check the certification of the product you are using and ensure that the components are those specified.



Clean the stainless steel parts.

WARNING: Steels exposed to high temperatures and direct flames tend to change color on the surface. This is an inherent characteristic of the material.

Alfa Forni ovens are made with stainless steel both inside and outside. To clean these parts, we recommend using a stainless steel cleaner. It is also advisable to carefully read the warnings and instructions on the detergent packaging. Do not use detergents containing acids, turpentine, or xylene. Rinse thoroughly after cleaning the oven.



Protect the stainless steel.

To best protect the stainless steel parts, it is recommended to use petroleum jelly or other neutral cleaning solutions (pH 7) that do not contain acids, mineral spirits, or xylene. Use a soft, non-abrasive cloth for application.
In the case of installation in coastal areas, to prevent corrosion and buildup, it is advised to clean the oven frequently with fresh water.



Protection from Oxidation.

Stainless steel is resistant to oxidation, but occasionally, due to humidity, salt, etc., rust spots may appear on the surface. In this case, use a rust remover product to restore the oven to its original condition.

Gas Burner Cleaning.

The gas burner should be cleaned periodically. We recommend thorough cleaning after using the Hybrid kit or intensive use, by vacuuming cooking residues with a soft brush, possibly removing the burner from the oven. After a long period of non-use, for a more thorough cleaning of all components, it is advised to remove the burner from the oven. For instructions on disassembling the burner, refer to the dedicated pages. Do not attempt to remove carbonized residues using inappropriate products or tools that could damage parts of the burner.



Cleaning of the Nozzles.

The nozzles should be cleaned at least once a year to prevent clogging, which can restrict the gas flow. This requires disassembling the burner. If in doubt, contact specialized personnel.

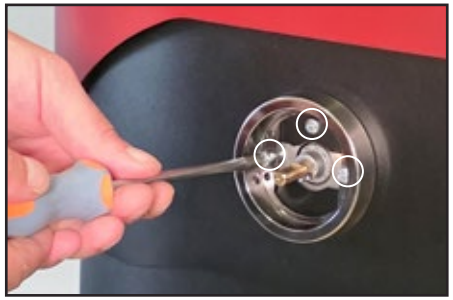
REMOVAL OF THE GAS BURNER



1 - Shut off the gas supply and disconnect the gas hose from the oven.



2 - Remove the gas control knob located on the front panel of the oven.



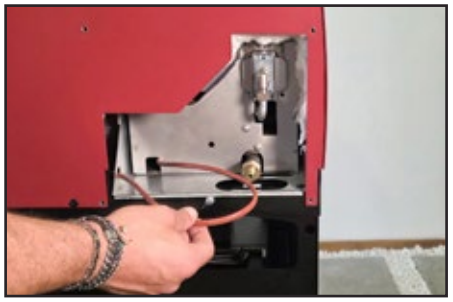
3 - Using a Phillips screwdriver, unscrew the two screws securing the front bezel to the burner assembly.



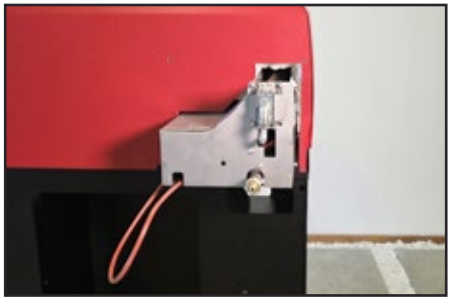
4 - Using the same screwdriver, unscrew the front burner locking screw.



5 - Using a 4 mm Allen key, unscrew the four screws securing the rear cover of the gas compartment. Then remove the cover.



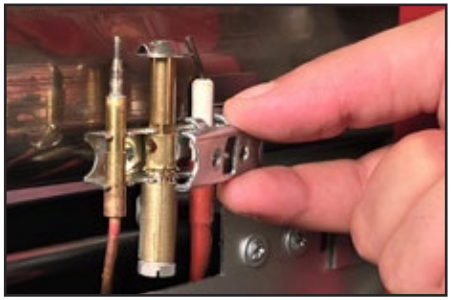
6 - Gently pull the ignition electrode cable out of the cover; it can be identified by its red protective sheath.



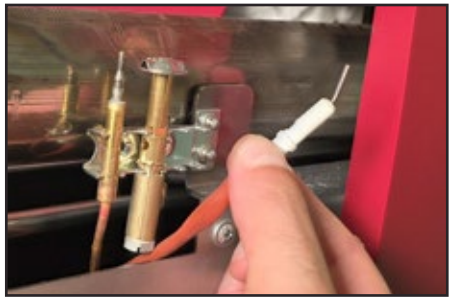
7 - Partially pull out the burner, only as far as necessary to access the pilot assembly.



8 - Using a flat-head screwdriver, unscrew the two screws securing the pilot assembly locking bracket.



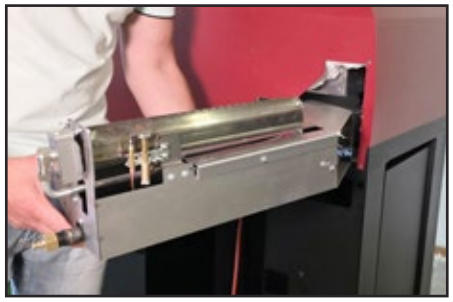
9 - Remove the pilot assembly locking bracket.



10 - Gently remove the ignition electrode from its seat in the pilot assembly, leaving it connected to its cable.



11 - Pass the cable with the red protective sheath and the ignition electrode through the dedicated slot on the burner.

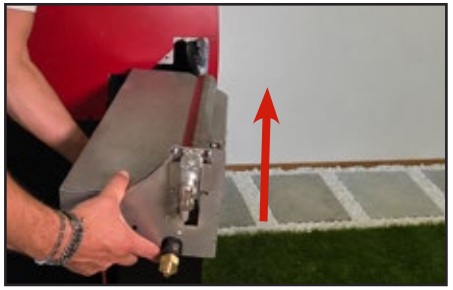


12 - Completely remove the burner from its compartment.

BURNER REINSTALLATION

TIP: Before reinstalling the burner and all its parts, check that the power cable has been correctly connected by pressing the front button.

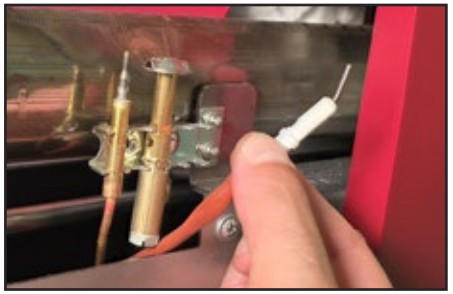
NOTE: Reinsert the knob, paying attention to the valve stem. Apply light pressure to fully seat the knob.



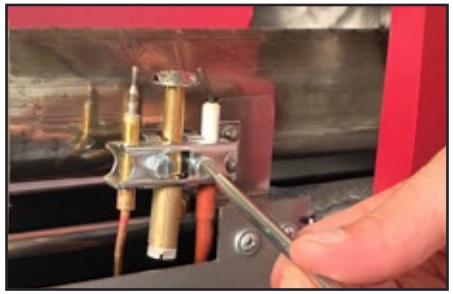
1 - Insert the burner into its compartment for approximately half of its length, leaving the pilot assembly accessible.



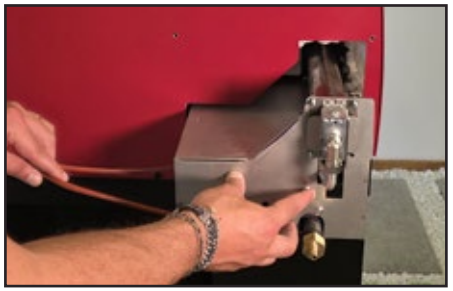
2 - Pass the ignition electrode and its cable with the red protective sheath through the dedicated slot on the burner.



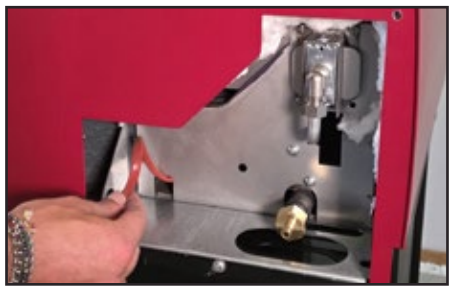
3 - Gently insert the ignition electrode into its seat in the pilot assembly.



4 - Reposition the pilot assembly locking bracket and secure it by tightening the two screws with a flat-head screwdriver.



5 - Fully insert the burner into its compartment, making sure it is correctly positioned.



6 - Arrange the cable with the red protective sheath inside the rear compartment, avoiding bends, crushing, or contact with sharp parts.



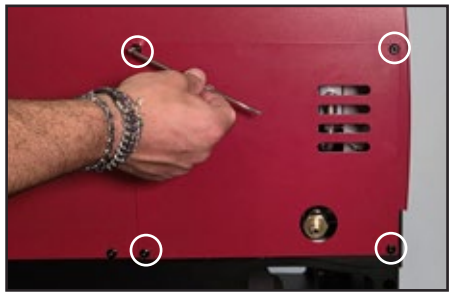
7 - Secure the burner by tightening the front fixing screw with a Phillips screwdriver.



8 - Reposition the front bezel and secure it by tightening the two screws with a Phillips screwdriver.



9 - Reposition the gas control knob, paying attention to the correct orientation.



10 - Reposition the rear cover of the gas compartment and secure it by tightening the four screws with a 4 mm allen key.



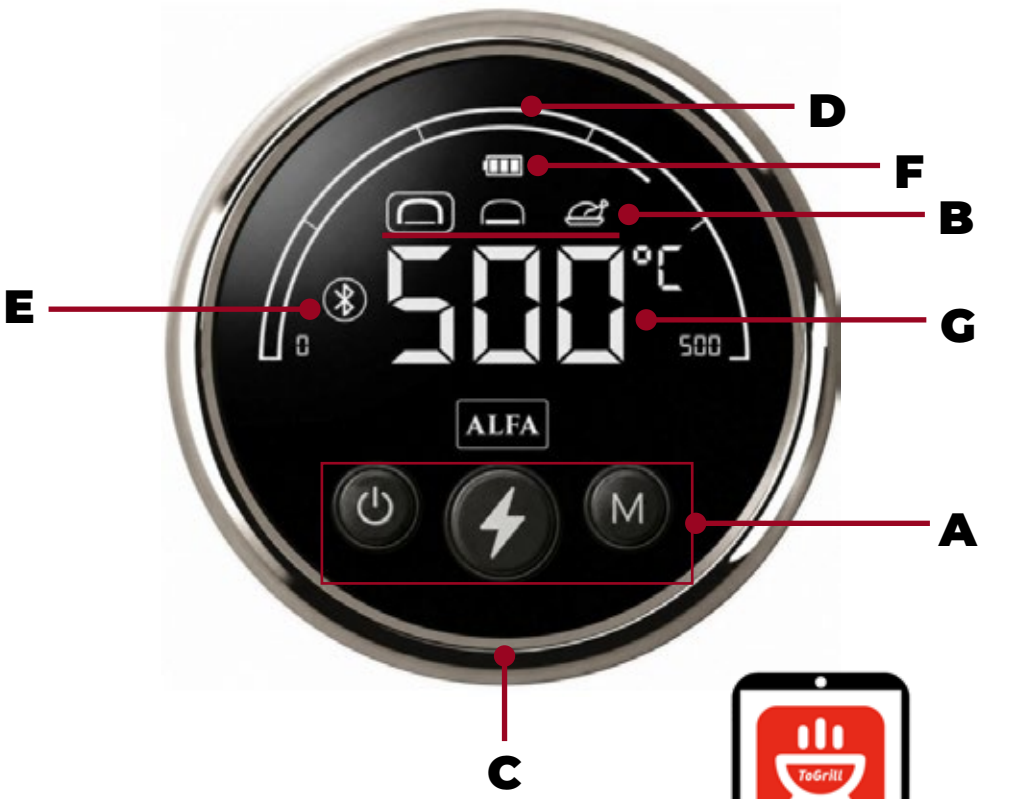
11 - Reconnect the gas supply hose.





12 - Before using the oven, open the gas supply and check all connections for leaks using a suitable leak detection product. **Do not use open flames to detect any leaks.** In the event of a gas leak, immediately shut off the gas supply, do not use the oven, and check again that all connections are correctly tightened and positioned.

DIGITAL THERMOMETER INSTRUCTIONS



Buttons and Operation (A)

The thermometer is equipped with the following buttons:

ON/OFF: turns the device on and off.

MODE: press and hold the button for about 3 seconds to switch between °C and °F (and vice versa). Press briefly to select the temperature to be displayed.

PIEZO: press and hold the button to activate the spark on the burner.

Temperature Display (B)

By briefly pressing the **MODE** button, it is possible to change the temperature displayed on the screen (**G**).

Combustion chamber temperature



Cooking surface temperature



Food probe temperature

The thermometer is equipped with a food probe. By inserting the connector into the dedicated socket located at the bottom of the device (**C**), it is possible to display the measured temperature on the screen, after selecting the input using the MODE button.



The device features a dual temperature display mode: a digital numeric reading and an analog representation via an arc indicator (**D**). The outer arc indicates the combustion chamber temperature, while the inner arc indicates the cooking surface temperature.

Other icons:

Analog temperature reading of the oven chamber and refractory floor (**D**)

Indicates that the Bluetooth module is active (**F**)

Indicates the battery level (**E**)

Battery Installation

Unscrew the screw and open the battery compartment cover. Following the instructions shown inside the compartment, insert the batteries (4 × 1.5 V), ensuring the correct polarity.

Thermometer Installation

Position the thermometer inside the cavity, ensuring correct orientation, then insert it until the fixing magnets engage.

WARNINGS: If the device will not be used for a long time, remove the batteries to prevent any electrolyte leakage that could compromise the thermometer's proper functioning. Do not leave the thermometer exposed to moisture or rain. When not in use, remove the device from its cradle and store it in a dry place.

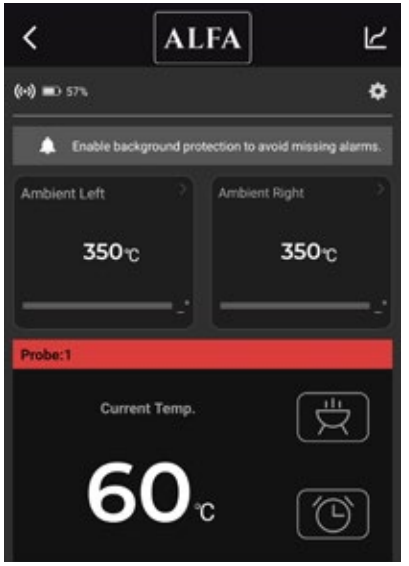
ToGrill: app-based monitoring

The EVO digital thermometer is compatible with the ToGrill app (**H**) available on the App Store and Google Play.

Connection is established via **Bluetooth.** After scanning the QR code on the thermometer, the app prompts you to turn on the device and establishes the connection.



Once the device is connected to the smartphone, the app allows access to the main screen, where you can select your ALFA device.



Selecting the device allows you to view and monitor the oven's three main temperatures in real time:

- **Cooking surface**
- **Combustion chamber**
- **Food probe**



The app also allows you to set custom alerts to monitor when a target temperature is reached or when the temperature remains within a specified range.

Target temperature reached: Receive a notification when the oven reaches the set temperature.

Minimum/Maximum temperature range: Receive a notification if the temperature drops below the minimum threshold or exceeds the maximum threshold you have set.

In the Settings menu, you can also **disable Standby Mode.** This keeps the display active for a longer period, although it increases battery consumption.

PRESSURE REGULATORS

In order to choose the most suitable pressure regulator for your application, consult the table below, which provides information on the required flow rate of the regulator (only LPG and PROPANE) and the allowed pressure for the appliance in different European Union countries.

The pressure regulator can be either fixed or adjustable. If you choose to use an adjustable pressure regulator, consult a technician to verify the correct adjustment.

	RECOMMENDED FLOW RATE OF THE REGULATOR (only LPG and PROPANE)			
	MODERNO 1P / MODERNO 2P / CLASSICO 2P / FUTURO 2P			1,5 kg/h
	MODERNO 3P / CLASSICO 4P / FUTURO 4P / MODERNO 5P			4,0 kg/h
	GAS FAMILY			**LPG CYLINDER CONNECTION PRESSURE REGULATOR**
	2°	3°		
	GAS GROUP			
	H = METHANE	B/P = LPG	P = PROPANE	
	SUPPLY PRESSURE AT THE DEVICE INLET (mbar)			
AUSTRIA	20	50	50	G13
BELGIUM	20	28..30	37	G2
BULGARIA	20	30..50	/	G56
CYPRUS	/	30	30	G56
CROATIA	22	30	37	G2
DENMARK	20	30	/	G56
ESTONIA	20	30	/	G56
FRANCE	20	28..30	37	G2
GERMANY	20	50	50	G12
GREECE	20	30	37	G1
IRELAND	20	30	37	G56
ITALY	20	28..30	37	G1
LATVIA	20	30	/	G56
LITHUANIA	21..30	/	/	G56
LUXEMBOURG	20	/	/	G2
MALTA	/	30	/	G54
NETHERLANDS	**network H**: see supplier	30	30..50	G2
	network G/G+: 20..25			
	network E (from 2030): 20			
POLAND	20	/	/	G12
PORTUGAL	20	30	37	G56/G54/G52
UK	20	29	37	G7/G59
REP. CZECH	20	30	/	G2
ROMANIA		30		G2
SLOVAKIA	20	30	37	G2
SLOVENIA	20	30	37	G2
SPAIN	20	28..30	28..30	G56
SWEDEN	20	30	30	G2
SWISS	20	50	50	G1
HUNGARY	25	30	30	G2

If your country is not listed, you can contact your trusted retailer or email

info@alfaforni.com

WARRANTY

ALFA ovens are covered by the statutory guarantee of conformity, for which the retailer is responsible, in accordance with the national provisions applicable in the country of purchase. The duration and conditions of the statutory guarantee may vary depending on the relevant national legislation. Proper maintenance and correct use of the product can help extend its lifespan over time.

For the complete rules governing the statutory guarantee, please refer to the applicable national provisions.

IT IS REQUIRED TO KEEP THE RECEIPT OR INVOICE AS PROOF OF PURCHASE TO SHOW TO THE RETAILER. WE RECOMMEND NOTING THE SERIAL NUMBER BELOW, WHICH CAN BE FOUND ON THE IDENTIFICATION LABEL LOCATED ON THE BACK OF THE PRODUCT.

For any warranty claims, please always contact your retailer.

Conditions for warranty exclusion:

Damage caused by the transporter if it is not immediately reported on the shipping document by noting “acceptance with reservation” at the time of receiving the product and contacting the seller for further clarification;

If the oven is not properly used and installed as described in this manual. If the oven has been tampered with in any way, whether intentionally or unintentionally, or altered from the condition it was in at the time of delivery;

If there is damage to the product due to obstruction of all smoke exit holes;

Failure to follow the instructions for proper maintenance and cleaning of the product as outlined in the manual;

Damage to the burner caused by cooking residues or damage in cases where the recommended fuel has not been used, such as not using liquid charcoal for barbecues, chemicals, or other fuels;

If components not produced or recommended by Alfa are used;

If the damage results from the use of chemicals inside or outside the oven. If the label located on the back of the product is removed, altered, or erased;

If there is normal wear and tear of the product due to consumer use;

Damage caused by exceeding the temperature indicated by the supplied pyrometer, beyond 500°C (950°F), due to improper use of wood fuel;

Possible oxidation points on the steel due to exposure to saline environments or proximity to the sea. Alfa specifies that possible oxidation is not due to quality defects in the product, but rather to the intrinsic chemical-physical characteristics of the steels when exposed for prolonged periods near saline environments;

Possible deterioration of the paint due to prolonged contact with flames;

Small imperfections on the surface of painted or aesthetic parts that do not affect the normal use of the product;

Accessory parts provided with the product, such as doors and glass;

The tiles and the underfloor insulation are not covered by the warranty, but Alfa ovens are supplied with a replacement tile.

It is recommended to use only ALFA branded spare parts.

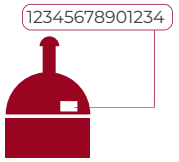
Join ALFA

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

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

NOTE

NOTE

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