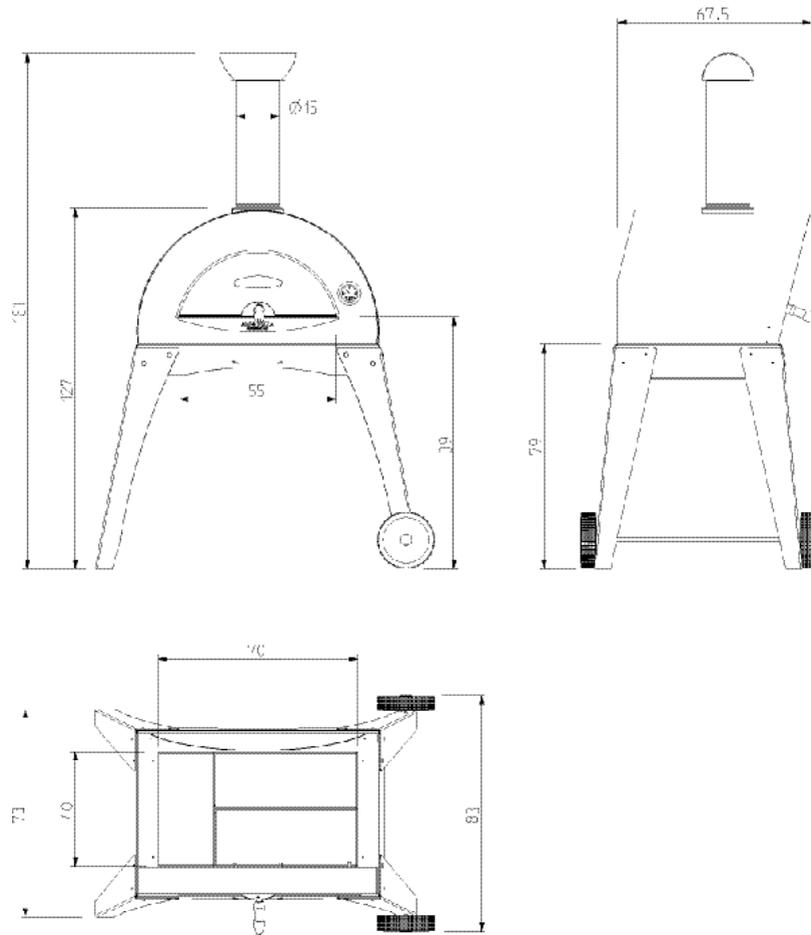


ENGLISH

TECHNICAL MANUAL  
USERS GUIDE  
INSTALLATION AND MAINTENANCE INSTRUCTIONS



WOOD FIRED OVEN  
CIAO



Piano Cottura/ Oven Floor Area	m <sup>2</sup> 0,28 11 In <sup>2</sup>	Consumo Medio/ Average Consumption	Kg/h 2,5 5,51 Lbs/h
Altezza Piano Cottura/ Oven Floor Height	Cm 89 35 In	Temperatura Massima/ Max Temperature	400 °C 752 °F
Minuti per scaldare/ Heating time	min 10	Canna Fumaria/ Chimney Dimensions	D. Cm 15 D. 5,9 In
N Pizze alla volta/ Pizza Capacity	1	Altezza Totale/ Total Height	Cm 181 71,2 In
Infornata Pane/ Bread Capacity	Kg 1 2,2 Lbs	Peso/ Weight	Kg 80 176 Lbs

**ALFA PIZZA**

Alfa Pizza Via Villamagna snc - 03012 - Anagni (FR) ITALIA  
Tel. +39 0775/7821 Fax +39 0775/782238 info@alfapizza.it www.alfapizza.it

*Buongiorno,*

*Congratulations on your purchase of a WOOD FIRED OVEN CIAO **ALFA PIZZA** 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.*

*To help you get the best results from your **ALFA PIZZA** 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](http://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 **ALFA PIZZA** and wish you a very enjoyable use of your oven and many successful culinary adventures for years to come.*

*The Alfa Pizza 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 COOKING TEMPERATURE SUCH AS CAST IRON AND TERRACOTTA COOKWARE.

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

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

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

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



- DO NOT** EXTINGUISH FIRES USING WATER
- DO NOT** THROW LOGS, PLACE THEM CAREFULLY INSTEAD
- DO NOT** USE ANY FLAMMABLE LIQUIDS NEAR THE OVEN
- DO NOT** PAINT OR APPLY ANYTHING ON THE OVEN
- DO NOT** USE ANY ARTIFICIAL LOGS OR OTHER SYNTHETIC FUELS

## WARRANTY INFORMATION

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

### WARRANTY

The CIAO 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.

### COLD SEASON

We suggest to store the oven during cold season, to protect it from weathering. Otherwise, you can cover it using a transpiring waterproof sheet.

### 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.
5. Damage to the oven results from the use of chemical products inside or outside of the oven.
6. The oven was used for professional purpose.
7. The refractory oven floor pieces are subject to wear through use. Alfa Pizza supplies floor pieces as spare parts.

## THE COMPANY

### AN ITALIAN TRADITION SINCE 1977

Alfa Pizza is an Italian leader on wood-fired ovens. Alfa Pizza 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 dealers 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 Pizza products are now available on 5 continents, with distributors covering the entire globe.

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



## USER GUIDE

### FOLLOW THIS GUIDE TO GET MAXIMUM RESULTS FROM YOUR OVEN ALFA PIZZA

#### 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.
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.



#### 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.



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

## USER GUIDE

#### DIFFERENT TYPES OF WOOD

- Dry, well seasoned and small hardwood will burn hotter and will heat your oven faster and are more cost effective and efficient.
- While any dry well seasoned hardwood is best, different dishes can be enhanced and complimented by using different types of hardwood. 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.
- Treated woods, resinous woods and scrap wood are forbidden at all times.
- 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 ensure that other combustible materials are far away from the oven during use.
- Ensure the oven has sufficient clearance from objects or materials that can get damaged by heat and sparks.

#### PYROMETER

- The pyrometer detects the temperature in a point of the oven. Therefore, it detects a rough temperature. Using the oven, you will gain experience to easily determine when the oven is ready for different dishes. You will gain full control of your oven and be able to choose the best cooking temperature.

#### OVEN DOOR

- The two slits at the oven front are designed to lay the oven door when cooking: in this position, the door also serves as a small shelf.
- The door is a very effective temperature regulator: closing and opening you can adjust temperature.

## MAINTENANCE AND CLEANING

### MAINTENANCE

- For a correct maintenance 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.
- Once the oven is cool always clean out the ash from it.
- You can operate your oven all year long. However when operating your oven during the off season and 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.

### CLEANING

- When the fire has been extinguished and the oven is not very hot, remove the ash from any previous fires using a broom and dustpan.
- 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.
- Sweep and clean the chimney and flue every year to ensure it is clean and operates effectively and that soot and ash or animals do not fall back into the oven.
- If you happen to spill any juices or sauces during cooking don't worry. Hot temperatures will burn off any residual drippings or food that might have fallen off your food.
- In case of rust, remove with polish using a brush, then apply a thin layer of paraffin.



**DO NOT USE CHEMICAL PRODUCTS TO CLEAN ANY PART OF THE OVEN**  
**ONLY CLEAN THE OVEN WHEN IT IS NOT 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.**

## TROUBLESHOOTING

### IF THE OVEN BEGINS TO SMOKE

- Make sure the wood is not humid and therefore incombustible.
- 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.
- We suggest to put the oven door near the oven mouth.

### 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 cm.

### IF THE OVEN DOES NOT COOK AS DESIRED

- Check that the oven has reached the right temperature.
- Make sure the oven keeps the desired temperature for the entire cooking time.
- May you need advise from an expert, please feel free to contact us on our web site [www.alfapizza.it](http://www.alfapizza.it)

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