

ALFA 5 MINUTI

It is the wood-fired pizza oven with the highest sales record. The dimensions are compact. Have your meal cooked in just 5 minutes! The Alfa 5 Minuti is a compact wood-fired oven for bread and pizza with castors created for easy moving. This wood-fired oven is designed for balconies, terraces and gardens. Refractory oven floor and stainless steel dome. Rapidly reaches cooking temperature (in 5 minutes)!

- 5 Minuti Dimensions – Bench Top (stand sold separately - see Add-ons)
- External: 82cm W x 68cm D x 59cm H (without flue)
- External height: 112cm H oven with flue
- External height: 200cm H with portable stand and flue
- Trolley dimensions: 91cm W x 64cm D x 88cm H
- Internal: 60cm W x 50cm D
- Weight: 80kg
- Pizzas: 2

Colour Option: Copper dome

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.

- Compact modular outdoor oven. Ready to cook in just **5 minutes**.
- The size is designed to easily cook 2 pizzas in 90 seconds and 2 kg of bread with every oven load.
- Wood-fired oven with castors. Includes parts in stainless steel and powder coated parts that are resistant to high temperatures.
- It can be installed on a trolley which is designed with a large stainless steel handle on the side and two castors for easy and light moving.
- The cooking surface is made of interchangeable **refractory tiles**.
- The stainless steel dome is designed to reach high temperatures while consuming very little wood.
- Ceramic fiber insulation ensures long-lasting warmth inside the oven.
- The stainless steel door is fitted with a wooden handle enhanced by an ergonomic grip to open and close the oven mouth without risking burns.
- Temperature and draught can be adjusted by opening and closing the door. When the door is closed, the flame is weaker and cooking takes place by conduction and convection. The open door kindles the flame to brown food for a crisp result.
- The pyrometer installed inside the oven indicates combustion chamber temperature.
- The stainless steel front and ledge ensure easy cleaning and comfort when placing food items in the oven. The ledge is extremely useful to place baking trays and dishes.
- Wood can be neatly stacked in the dedicated oven compartment, to be used when required.
- **Alfa 5 Minuti** is delivered to your home almost ready for use. Complete the oven by merely inserting the flue and assembling the trolley with a few screws.



ALFA



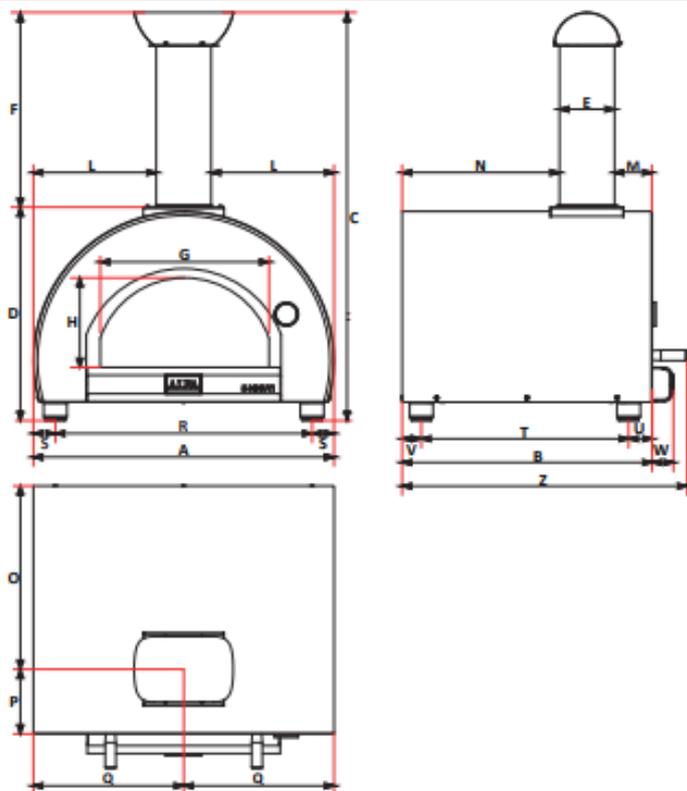
5 MINUTI	LEGNA - WOOD	COPPER FX5MIN-LRAM-T	ANTIQUE RED FX5MIN-LROA-T
 conforme a UNI 10474 e EN 13229 UNI 10474 and EN 13229 compliant 			

CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	80 kg 176 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica <i>iron sheet, stainless steel, ceramic fiber</i>
Area piano forno <i>Oven floor area</i>	0.32 m ² 3.2 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	60 x 50 cm 23.6 x 19.6 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature <i>Max 1.9 in diam. logs, trimmings</i>
Minuti per scaldare <i>Heating time (min)</i>	15	Carica nominale <i>Rated charge</i>	6.9 kg/h 15.2 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	2	Tiraggio minimo <i>Minimum flue draught</i>	10 Pa
Infornata di pane <i>Bread capacity</i>	2 kg 4.4 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	57.7 g/s
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0.31% 3843 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	2.5 kg/h 5.5 lbs/h	Temperatura fumi <i>Smoke temperature</i>	395°C 743°F



MISURE - DIMENSIONS



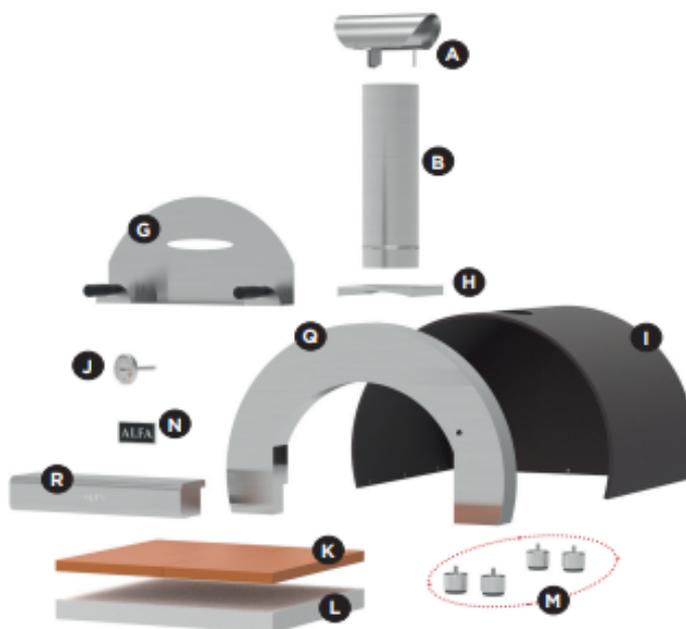
A	82 cm 32.3 in	O	50.4 cm 19.8 in
B	68.2 cm 26.6 in	P	23.1 cm 9.1 in
C	112.2 cm 44.2 in	Q	41 cm 16.1 in
D	58.7 cm 23.1 in	R	70 cm 27.6 in
Ø E	15 cm 5.9 in	S	6 cm 2.4 in
F	53.5 cm 21.1 in	T	56.5 cm 22.2 in
G	46 cm 17.9 in	U	6.4 cm 2.5 in
H	24.6 cm 9.6 in	V	5.3 cm 2.1 in
L	33.5 cm 13.2 in	W	5.78 cm 2.25 in
M	10.3 cm 4.1 in	Z	77.7 cm 30.6 in
N	42.9 cm 16.9 in		

DIMENSIONE IMBALLO PACKAGING

Larghezza Width	Profondità Depth	Altezza Height
88 cm 34.3 in	80 cm 31.2 in	69 cm 26.9 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	SFMN_01_031
Flangia Flange	H	SFMN_01_070
Carter esterno External shell	I	SCRT-01-027-RA
Carter esterno External shell	I	SCRT-01-027-RO
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	FCGSD60-2515
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Archetto Arch	Q	SSML-01-045
Davanzale Sill	R	SSML-01-046



Alfa 5 Minuti Stand Specifications

SCHEDA TECNICA / TECHNICAL SPECIFICATION

ALFA

BASE

5MINUTI OVEN

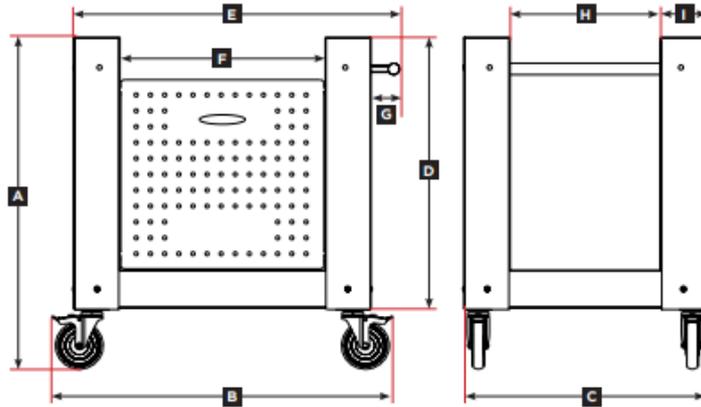
● **BF-5MINUTI RAM**

● **BF-5MINUTI NER**

A	87.8 cm - 34.6 in	F	53.9 cm - 21.2 in
B	91.3 cm - 35.9 in	G	7.7 cm - 3 in
C	63.7 cm - 25 in	H	39.5 cm - 15.5 in
D	71.6 cm - 28.2 in	I	12.1 cm - 4.7 in
E	85.2 cm - 33.5 in		

DIMENSIONE IMBALLO PACKAGING		
Larghezza Width	Profondità Depth	Altezza Height
99 cm 38.6 in	71 cm 27.7 in	16 cm 6.2 in

MISURE / DIMENSIONS

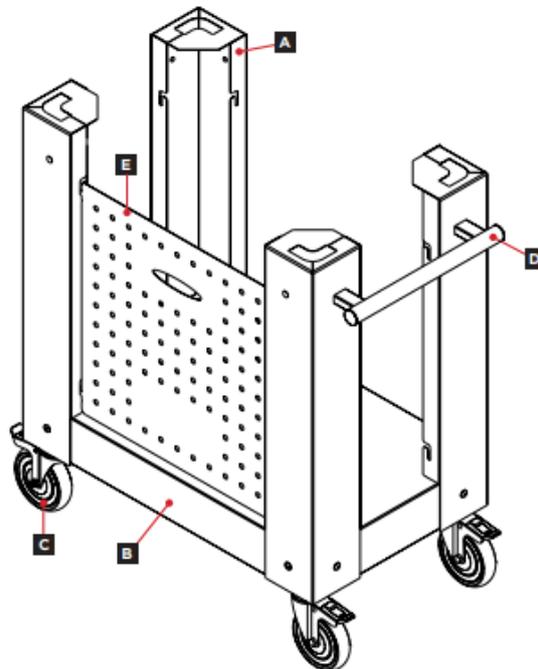


CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	29 kg 64 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox iron sheet, stainless steel
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COMPONENTI / PARTS LIST

	CODE	N°	DESCRIPTION
A	BAS-2-12012	4	Leg - Gamba
B	BAS-2-1201	1	Shelf - Ripiano
C	D14RU-125FRGN	4	Wheel - Ruota
D	D14MAN-37B21	1	Handle - Maniglia
E	SML-3-1201	1	Panel - Pannello





WATCH THE VIDEO, SCAN THE QR CODE

alfaorni.com/alfa-base.php





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.

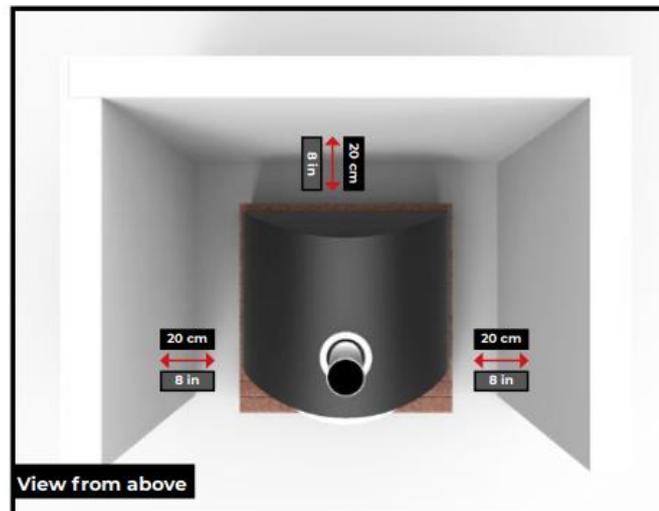
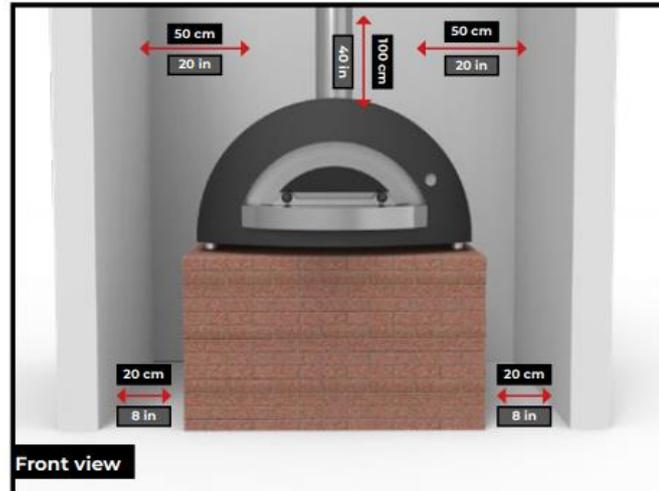
FOR YOUR SAFETY

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



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 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

CIAO AND 5 MINUTI 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 CIAO oven or 5 MINUTI 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 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 CIAO oven or 5 MINUTI 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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