

## ALFA BRIO – WOOD & GAS (HYBRID)

Brio is the oven that heats up so quickly that you can eat your first pizza in 30 minutes! This pizza oven is both gas and wood-fired, heating up to cooking temperature in just 15 minutes! Why wait an hour or more to cook a delicious pizza? Start eating your perfectly cooked pizza in half the time of other ovens.

This oven was crafted with your outdoor kitchen in mind! With a depth of only 30 inches and a sleek wrap-around design, it will look perfect on your outdoor kitchen counter-top or as a standalone oven on its dedicated base!

The Brio features triple-layer high-density ceramic fiber insulation, typically used in commercial pizza ovens. This pizza oven has 30% more insulation than its competing products! This means you'll notice excellent heat retention while also keeping the external temperatures moderate.

Alfa's R&D team has succeeded in producing an oven capable of retaining as much heat as possible by limiting heat loss after a careful study of the cooking chamber's proportions and fluid flows protected by the Alfa Flue System™ patent; in this way, the heat is trapped for a long time inside the Alfa high-density fire bricks so that they reach the good temperature for an even cooking.

**IMPORTANT NOTE:** The Brio gas oven comes configured for LPG. However, a Natural Gas conversion kit is included for installation by a certified technician if you decide to change to natural gas in the future.

### Brio Pizza Oven Specifications

Heating time: 20 minutes

Recommended fuel: LPG gas or Natural Gas

Max oven temperature: 500 degrees c

Cooking floor W x D: 70 x 50 cm

Door Width: 48.5 cm

Weight: 90kgs (Oven Only)

### Alfa Hybrid Brio Kit (recommended for dual fuel use - see Add Ons)

**Colour Option:** Silver Black or Antique Red

#### ***How the hybrid oven works:***

The name of the game is the Kit Hybrid, a special lid for the gas burner that protects it from the soot and the heat of the flame. The burner lid can withstand temperatures of up to 1 000 °C for a long period of time. By covering or not covering the burner, you can choose which fuel to use for cooking. A wood holder is included in the kit which is very useful to keep a tidy fire inside the oven. You can go for hybrid, whether for a home oven connected to the local gas supply or for a mobile one powered by a cylinder.

No more spare gas bottles and the network is undergoing maintenance. Don't worry, with the Kit Hybrid you can continue baking by burning wood! You will never run out of fuel to cook your marvelous Neapolitan pizzas again!

So, if you want to bake with wood, put the lid on the gas burner; if you choose gas, make sure you are connected to the mains or the gas cylinder, light the oven, set the temperature et voilà!



## Alfa Brio Hybrid specifications

**ALFA**



<b>BRIO</b>	GPL - LPG	SILVER BLACK FXBRIO-GSB	ANTIQUE RED FXBRIO-GROA
CE	conforme a UNI 10474 e EN 13229 UNI 10474 and EN 13229 compliant	UL US LISTED	

### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso Weight	90 kg 198 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0.35 m <sup>2</sup> 3.77 ft <sup>2</sup>	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	70 x 50 cm 27.5 x 19.7 in	Combustibile consigliato Recommended fuel	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare Heating time (min)	30	Categoria gas Gas category	13+ GPL
N° pizze alla volta Pizza capacity	2 - 3	Potenza nominale Heat capacity	15 kW 71.655 Btu/h
Infornata di pane Bread capacity	2-3 kg 4.4 - 6.6 lbs	Funzionamento a G30 / G31 G30 / G31 operation	28.30 / 37 mbar
Temperatura massima Max oven temperature	500°C 1000°F	Consumo Massimo Maximum consumption	1.09 / 1.07 kg/h

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## ALFA



### BRIO

METANO - NG

SILVER BLACK  
FXBRIO-GSB

ANTIQUE RED  
FXBRIO-GROA



conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant



### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	90 kg 198 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>	0.35 m <sup>2</sup> 3.77 ft <sup>2</sup>	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
Dim. piano forno <i>Oven floor dim.</i>	70 x 50 cm 27.5 x 19.7 in	Combustibile consigliato <i>Recommended fuel</i>	Gas METANO (G20) <i>Natural Gas (G20)</i>
Minuti per scaldare <i>Heating time (min)</i>	30	Categoria gas <i>Gas category</i>	I2H (METANO)
N° pizze alla volta <i>Pizza capacity</i>	2 - 3	Potenza nominale <i>Heat capacity</i>	15 kW 71.655 Btu/h
Infornata di pane <i>Bread capacity</i>	2- 3 kg 4.4 - 6.6 lbs	Funzionamento a G30 / G31 <i>G30 / G31 operation</i>	20 mbar 4 in WC
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Consumo Massimo <i>Maximum consumption</i>	1.43 kg/h

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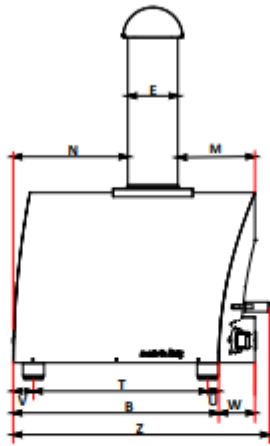
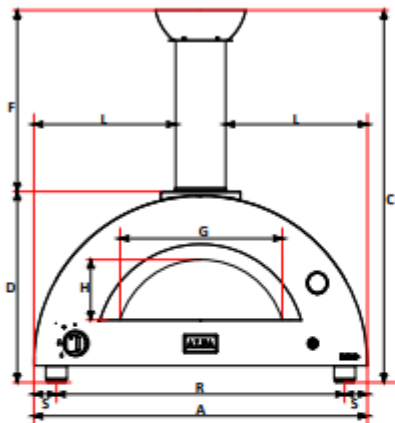
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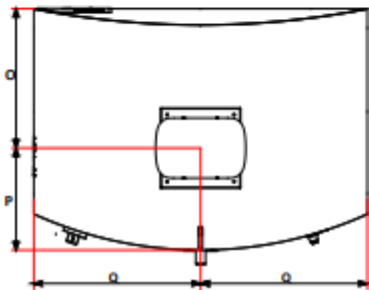
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# PIZZA OVENS R-US

## MISURE - DIMENSIONS



A	100 cm 39.4 in	O	41.8 cm 16.5 in
B	61.2 cm 23.9 in	P	30.6 cm 12 in
C	111.6 cm 43.9 in	Q	50 cm 19.7 in
D	57.2 cm 22.5 in	R	86.4 cm 34 in
Ø E	15 cm 5.9 in	S	6.8 cm 2.7 in
F	54.4 cm 21.4 in	T	52.3 cm 20.6 in
G	48.5 cm 18.9 in	U	3.3 cm 1.3 in
H	17.9 cm 6.9 in	V	6.1 cm 2.4 in
L	46.9 cm 18.5 in	W	10.8 cm 4.2 in
M	23.1 cm 9.1 in	Z	76.9 cm 30.3 in
N	34.4 cm 13.5 in		



DIMENSIONE IMBALLO PACKAGING			
Larghezza Width	Profondità Depth	Altezza Height	Peso Weight
108 cm 42.5 in	77 cm 30.3 in	64 cm 25 in	104.5 Kg 230 lbs

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SSML-1-9401
Canna fumaria Chimney	B	TI150_500_SAT
KIT GAS 15kW	C	SALI-1-2203
Carter laterale gas Side gas cover	D	SCRT-3-2204 SB/RO
Manopola gas Gas knob	E	D14MANO-70P
Generatore elettrico Electric generator	F	GENELP003IQ
Cavo elettrico Electrical cable	F	CAVO-AT
Sportello Door	G	SSML-2-22016
Flangia Flange	H	SML-2-22012
Carter esterno External shell	I	SCRT-1-2203 SB/RO
Termometro Thermometer	J	YT63-135
Mattoni 50x20 cm Red bricks 50x20 cm	K	RRA5020
Fibrablock	L	D16BLOK-50X70
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA



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### 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.**

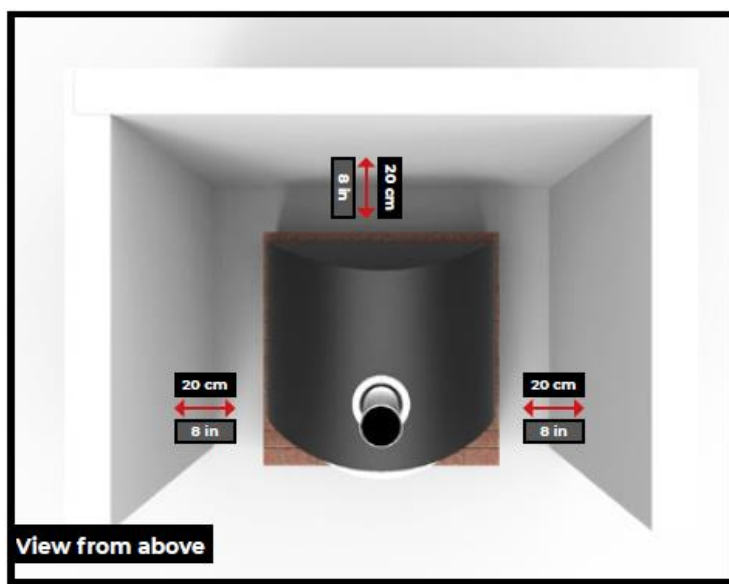
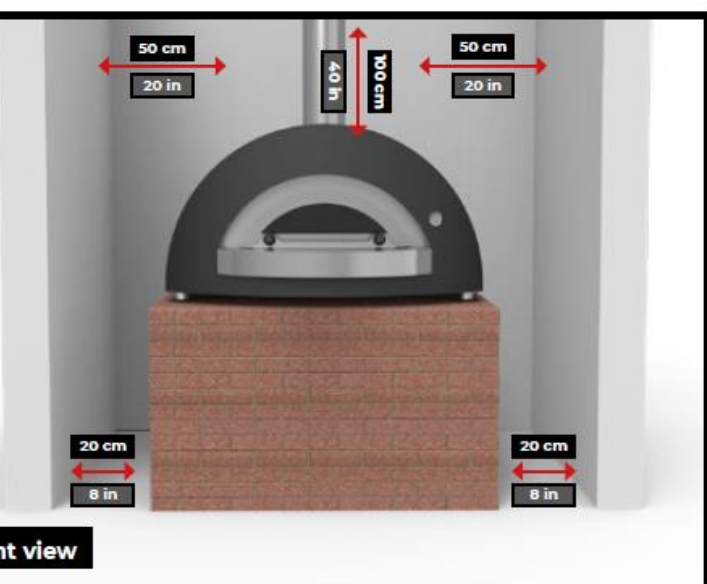
#### FOR YOUR SAFETY

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



# 1

## IS YOUR ALFRESCO CONSIDERED TO BE ENCLOSED OR OUTDOORS?

### GUIDELINES FOR INDOOR GAS OVEN INSTALLATIONS

**WARNING: Wood Fired Ovens must not be installed underneath an exhaust canopy. They must be separately flued according to Indoor Wood Heater regulations.**

Is your alfresco area is deemed to be more than 50 % enclosed and are you considering installing a gas fired oven? You may need to install an exhaust hood to comply with the local gas laws in your state.

Each state of Australia has its own governing agency that oversees gas safety. For example, Victoria's governing agency is Energy Safety Victoria (ESV). They set legal standards related to the use of gas appliances indoors, outdoors and in semi-enclosed spaces such as alfresco areas. These legal standards must be adhered to in your relevant state of Australia before connecting and using a gas oven or barbeque. Using gas appliances in an enclosed space can be deadly if the gas appliances are not designed and approved for indoor use. It is vital that you understand if your Alfresco area is classified as enclosed (indoor) or outdoors.

One significant change which now is in place for Homeowners, Builders, Landscapers and Plumbers is that a gas oven or barbecue installation needs to be approved for indoor use and installed with an interlock to the gas supply so that the installed extraction system must be in operation before gas will flow to the appliance. If you purchased your oven from ALFA in Australia, we have the correct certification on our gas ovens, and you must comply with these instructions and AS/NZS 5601.

**As a guide, Energy Safety VICTORIA's requirements for enclosed/indoor alfresco areas are as follows:**

- Ovens and BBQ's must have flame failure devices fitted to every burner and be approved/certified for indoor use (Please be aware that not all appliances with a flame failure device are approved/certified for indoor use),
- Ovens and BBQ's must have a commercial grade exhaust hood that moves a minimum of 2000 cubic metres of air per hour, and this requires the appliance to have an interlock installed, so that the extraction fan is operating before gas will flow to the appliance.
- Ovens and BBQ's must be installed on a non-combustible surface.



**As a guide, Energy Safety VICTORIA's requirements for enclosed/indoor alfresco areas are as follows:**

- The area has walls on all sides but at least one permanent opening at ground level and no overhead cover,
- The area has a partial enclosure that includes an overhead cover and no more than two walls,
- The area is partially enclosed including an overhead cover and three or more walls with at least 25% of the total wall area completely open AND at least 30% of the remaining wall area is open and unrestricted, or
- Balconies must have at least 20% of the total wall area open and unrestricted.

**If your alfresco area has been classified as ENCLOSED, you must have a suitable exhaust hood fitted above your Oven that shifts a minimum of 2000 cubic metres of air per hour with a gas interlock arrangement. Before using your oven, contact your electrician and/or plumber/gasfitter for further instructions and installation requirements.**

**Refer to the Figure 1. 'NATURAL VENTILATION REQUIREMENTS' to determine if your alfresco area is classified as outdoor or enclosed (indoor).**

**Refer to Figure 2. for a typical interlock arrangement.**

**Figure 1. Natural Ventilation requirements.**

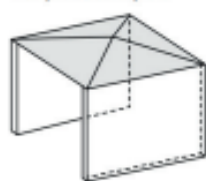
## NATURAL VENTILATION REQUIREMENTS –

### When is an Alfresco considered 'outdoors'?

A covered Alfresco area is considered outdoors when it is an open-air situation with natural ventilation.

- If the Alfresco meets the below minimum requirements, it is considered that natural ventilation is provided and an outdoor domestic BBQ may be used.
- If the Alfresco does not meet the below minimum requirements, it is considered an enclosed Alfresco and additional requirements must be satisfied.
- For additional information, see Energy Safety publication – "Safe locations for using barbecues and gas patio heaters".

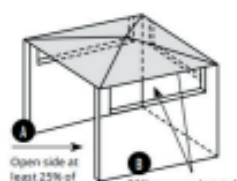
**Compliant examples:**



**Not more than:**  
• Two parallel walls with a covered roof.

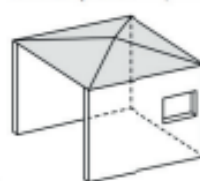


**Not more than:**  
• Two walls at right angles with a covered roof.

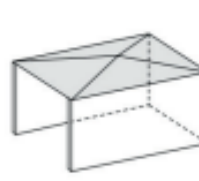


**Not more than:**  
• Three walls, with the one open side being at least 25% of the total perimeter (A).  
• The remaining three walls having an area of 30% or more of unrestricted opening (B).

**Non-compliant examples:**



• Remaining 3 walls do not have 30% or more of unrestricted opening.



• Open side is less than 25% of the total perimeter.

**Note:** the above applies to a fully detached alfresco and/or an alfresco sharing a house wall.



## NEW INTERLOCK REQUIREMENTS FOR ENCLOSED GAS FIRED OVENS

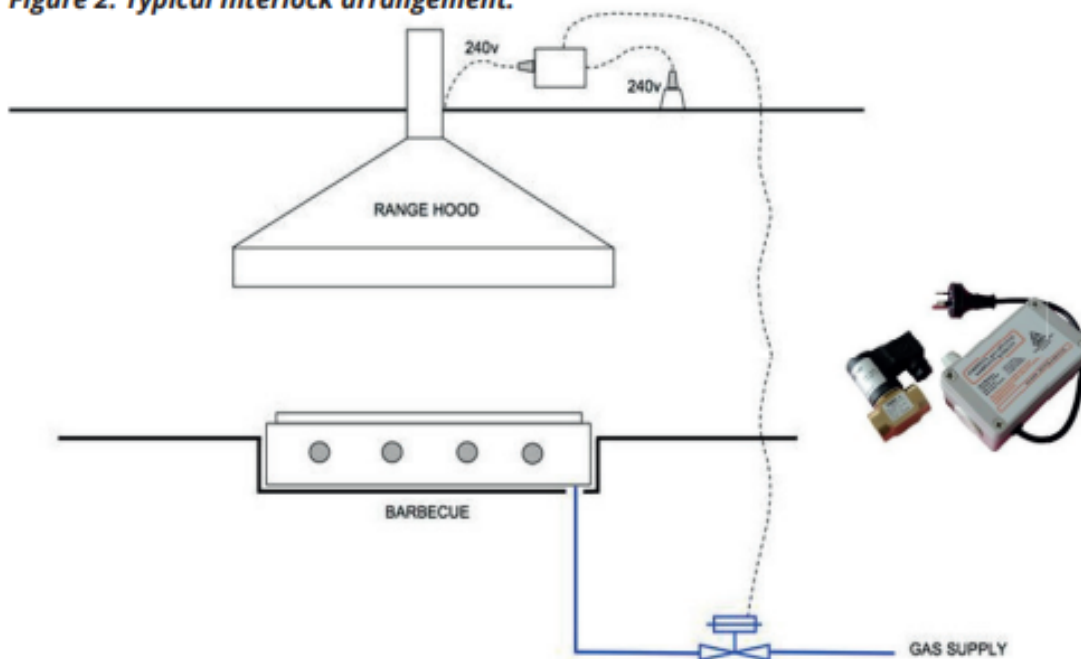
The standard for commercial and residential gas installations in Australia AS/ NZS 5601.1.2013 was amended in May of 2016 with many new requirements. One significant change that which will affect the installation of gas fired ovens and gas barbecues is a new clause 6.10.1.15. This clause requires that an appliance approved for indoor/commercial use and installed in residential premises, be fitted with an **interlock to the gas supply so that the installed extraction system must be in operation before gas will flow to the appliance.**

In Australia many Alfresco areas are being enclosed or semi enclosed meaning that appliances approved for outdoor use can no longer be fitted in the area. Energy Safe will accept appliances approved for indoor or commercial use provided that certain conditions are met.

In general terms the main conditions are,

- The appliance is approved for indoor/commercial use by an Independent Type A gas appliance Inspector or an approved Certifying Body.
- A flame failure system is fitted
- The appliance is installed under a compliant extraction system/range hood
- The extraction system/range hood is interlocked to the gas supply

**Figure 2. Typical Interlock arrangement.**





## FREQUENTLY ASKED QUESTIONS ABOUT EXHAUST HOODS

### Q. Do I have to install an exhaust hood above my oven or barbecue?

If your alfresco area is classed as enclosed (i.e. more than 50% enclosed) then you must install an exhaust hood above your gas fired oven which complies with Energy Safety laws. Even if your alfresco is not classed as enclosed, you can choose to install an exhaust hood to extract fumes and to protect their ceiling.

### Q. What are the Energy Safety laws that apply to alfresco areas?

In a nutshell, if your alfresco area is classed as "enclosed" you must comply with the following:

- Your gas fired oven must have flame failure devices fitted to the burner and be licensed for indoor use
- Your gas fired oven must have a commercial grade exhaust hood that moves a minimum of 2000 cubic metres of air per hour.
- Your gas fired oven must be installed in accordance with the manufacturer's instructions with regards to clearances and combustible surfaces etc.

### Q. What size exhaust hood do I need to install?

For sufficient ventilation, you need to install an exhaust hood that is as wide or wider than your gas fired oven. You must ensure that your oven flue terminates directly below your exhaust hood. In any case, you must ensure all the flue gases are being extracted by the exhaust fan. Confirm this with the exhaust hood supplier and installer.

### Q. What height does my exhaust hood need to be?

Energy Safety Regulations specify the height at which an exhaust hood must not be installed when over a gas fired oven. Please follow the same guidelines for your gas fired oven (width of the oven opening as a minimum) but with regards to your flue pipe, your gas oven flue pipe exhaust cap must terminate directly below the exhaust hood with a minimum clearance of 200mm below the exhaust hood. **If you have a dual fuel oven, you must not use wood as a fuel if your oven is installed underneath an exhaust canopy. This is so that the flames cannot be sucked up into the exhaust hood and cause a fire.** If you do not have sufficient height in your alfresco area, you will need a custom-made exhaust hood that satisfies the height requirements. Contact the exhaust manufacturer for more information and detail to ensure the installation is safe.



**Q. Does my exhaust hood need to be flued through the roof, or can it be flued through a back wall?**

You can have your exhaust hood flued through the ceiling or through the back wall. Please follow the manufacturers guidelines on how to install an exhaust hood.

**Q. In an enclosed area, can I extend the Flue of a gas fired oven separately through the roof, or can it be flued through a back wall without using the gas interlock exhaust system?**

NO. The Alfa gas fired oven can only be installed with the flue and cap (cowl) that was supplied with the oven. The terminal cap supplied has been approved for indoor use under an exhaust canopy as described in this section. It has not been approved for separate flueing through a roof.

**CAUTION. NEVER USE WOOD AS A FUEL IF YOUR OVEN IS INSTALLED UNDERNEATH AN EXHAUST CANOPY.**

## 2 CONNECTING TO A GAS CYLINDER – LPG GAS ONLY

The Alfa NANO and BRIO comes ready to be used with Propane (AUS) gas cylinders. The size of cylinder that can be used with this oven is a 9kg and must be located outdoors in a well-ventilated area. Your oven will come supplied with the correct regulator connection to suit your Propane cylinder and has a pre-set pressure regulator of 2.75 kPa.

Before each use, ensure the hose and the regulator seals are in good condition. This appliance has the ability to be converted to Natural Gas and must be done by a qualified person **ONLY**. Refer to the Alfa User Manual for how to connect the gas cylinder to the oven. Before connecting the oven to the gas cylinder, please refer to the appliance's Data Label to verify you are using the correct gas specification. The hose and regulator connected to the oven have been leak tested at factory. Do not disassemble or modify unnecessarily.

- Check that all control knobs are in the 'Off' position.
- Make sure the cylinder valve is off by turning the valve knob all the way clockwise.
- If present, remove the protective cap from threaded connection on the cylinder.

Note: LCC27 connectors are right hand threaded and must be turned clockwise to connect.



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- Turn clockwise to connect LCC27 Connector. Tighten the regulator connection by hand (no tools) to ensure it is secure before lighting and operating this barbecue.
- Conduct a leak test on all of the gas line and cylinder connections on this oven WITH SOAPY WATER and look for bubbles. No bubbles, No troubles.
- If bubbles form at any connections, turn off the gas supply and retighten before retesting. Do not use appliance if there are any leaks.

## HOW TO DISCONNECT THE GAS CYLINDER FROM THE OVEN

When it is time to replace or refill your gas cylinder please always observe the following procedure:

- Ensure that all control knobs on the appliance and the gas cylinder are turned off before disconnecting the hose and regulator from the cylinder.
- DO NOT smoke or use a naked flame near the appliance or gas cylinder while disconnecting.
- Remove the gas cylinder from the enclosure before disconnecting the hose and regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area. This excludes from within a well-ventilated outdoor kitchen cabinet (well-ventilated = 200cm<sup>2</sup> low level openings within 15mm of the base and 200cm<sup>2</sup> high level openings within 125mm of the top of the compartment).

This appliance is designed to be used with a gas cylinder of 9KG capacity.

- The Gas cylinder must be constructed and marked in accordance with specifications for LP Gas Cylinders.
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- DO NOT store a spare LPG cylinder under or near this appliance.
- NEVER fill a gas cylinder beyond 80 percent full.
- Only turn on a gas cylinder, by no more than one full turn.
- If the information above is not followed exactly, a fire causing death or serious injury may occur. Gas Cylinders

**NOTE: ALWAYS STORE GAS CYLINDERS OUTDOORS IN A WELL-VENTILATED AREA**

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## **3**

### **CONNECTING TO MAINS GAS – NATURAL GAS ONLY**

The Alfa NANO and BRIO come supplied with an appliance regulator to use with Natural Gas connections. The gas connection to the oven can only be done by a Licenced Gasfitter and they must ensure that all work is completed in line with the relevant state rules and regulations. The rear cover needs to be removed and then replaced to connect the pipework to the oven and all joints needs to be leak tested with soapy water to ensure there are no leaks. Ensure that the AS/NZS 1869 Class B/D hose assembly (flexible hose) does not contact any hot or sharp surfaces.

The oven needs to have an inlet supply pressure of 1.13 kPa and an operating pressure of 1.0 kPa to perform as designed. The flame should be a sharp blue flame that sits on the burner, not a weak yellow flame or a flame that is lifting off the burner. Please ensure your Gasfitter is aware of these requirements and tests for satisfactory operation before using the oven.

This appliance has to be converted to Natural gas before and must be done by a qualified person ONLY. Injector sizes, bypass rates and aeration adjustments need to be made in accordance with the Australian certificate holder's instructions.

## **4**

### **WARNINGS**

**BEFORE FIRING UP THE OVEN, FOLLOW THESE INSTRUCTIONS**

- Check all gas connections before using the oven.
- The gas knob must be in the "0" position.
- NEVER exceed the limit temperature of 500 °C (1 000 °F)
- NEVER set the NANO or BRIO gas-fired oven temperature above 450 °C (840 °F). Heat it to full whack for no more than 40-50 minutes with the door closed, then open the door and start cooking.
- To avoid stressing the oven, NEVER exceed the temperature indicated on the thermometer supplied by more than 450°/500°C (840°/1000°F)



## CAUTION

- If the oven has remained at maximum flame and with the door closed for more than 40 minutes and has reached an internal temperature of more than 450°C (840°F), do not touch the external surface, the flue, the chimney cowl or the front parts of the oven. In any case, do not touch or keep your face near the oven when it is in use.
- NEVER disassemble the oven so as not to compromise its use. Manufacturers are not liable for damages to persons or property due to tampering or improper use of the oven.
- DO NOT handle the oven when it is running, wait for the oven to cool completely and then lift it to move it.
- External parts of the oven may turn black as a by-product of gas combustion. This is perfectly normal and does not undermine the performance of the oven.
- To replace the piezo igniter, never remove the cable from the front housing, disconnect it and extract it from the rear of the igniter; then replace the piece and reconnect the cable. Gasfitters Only.
- To clean/replace the burner, never remove the ignitor cable from its housing, remove it from the pilot light glow plug and reconnect it. Only Licenced Gasfitters are permitted to work on gas equipment.

**PLEASE READ ALL THE ALFA WARNINGS CONTAINED IN THIS MANUAL!**

## 5

### GENERAL SAFETY INFORMATION

**Please Read ALL the User Manual thoroughly before assembling or using your gas oven.** This oven has been tested and certified in accordance with Australian Standards AS/NZS 5263.1.7 and AS 4563 and is approved for sale and distribution in Australia.

- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- DO NOT MODIFY THIS APPLIANCE.
- DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION



## CARE AND MAINTENANCE

- We recommend that your gas fired oven is serviced annually to ensure there is no build-up of fats, ash or dust in the burner compartment that may cause a fire and damage to your appliance.
- Please Note: In Australia, ONLY Licenced Gasfitters are permitted to disconnect and remove the gas burner from the appliance for maintenance or repairs.
- (FOR GASFITTERS ONLY) Refer to Care and maintenance section of the Alfa User Manual for more information on how to remove/maintain the gas burner and pilot. Where there are conflicting statements, the information in this Manual applies for ALL installations within Australia.

## CAUTION: FOR OUTDOOR AND ENCLOSED/INDOOR USE

- **WARNING:** The oven **MUST NOT BE USED** indoors unless the relevant approved markings are displayed on the back of the appliance and the oven is installed with an interlock to the gas supply so that the installed extraction system must be in operation before gas will flow to the appliance (refer to section 1 of this section – AUSTRALIAN SPECIFICATIONS).
- We recommend assembling and moving this oven with another person.
- Only use this oven on a hard, level, non-combustible, stable surface or built structure etc. capable of supporting the weight of the oven.
- Keep your face and your body at least 50 cm away from the oven door when lighting and using the oven.
- Place the oven in an area where children and pets cannot come into contact with it.
- Close supervision is necessary when in use.
- Do not use this oven for anything other than its intended purpose.
- Any modifications to this oven may be dangerous.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- Never alter or modify the regulator or gas supply assembly.
- Use caution when opening the door. Keep hands, face and body a safe distance away.
- Use caution during assembly and while operating your oven to avoid scrapes or cuts from sharp edges of metal parts.
- Use caution when reaching into or under the oven.



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- Use caution and common sense when operating your oven.
- Do not move the oven during cooking.
- Always turn off gas supply after use.
- We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.
- Failure to adhere to safety warnings and guidelines in this manual could result in bodily injury or property damage.
- When operating and handling the oven and fuel, always wear protective clothing.
- Do not attempt to service the oven. Servicing of the gas components must be done by a Licensed Gasfitter.
- Remove all packaging before use. Recycle and/or dispose of all packaging materials thoughtfully.
- Check with your local council recycling rules for further information.
- Ensure this manual remains in the possession of the user for further reference.
- Contact your local Municipality for any building codes and regulations regarding indoor or outdoor oven installations.
- When using in an enclosed area, adequate ventilation must be provided. Gas vapours are highly explosive and can cause serious injury if allowed to accumulate in a confined space and ignited. Consult with your Gasfitter to ensure you have adequate ventilation.

**PRODUCT WARNING LABELS:** Do not remove the permanent WARNING labels that are applied to your oven to ensure safe operation.

**DATA SPECIFICATION LABEL:** On your oven is a silver data label that contains detailed information about your product. For your records on this label you will find,

- Distance from combustible materials
- Product Specifications such as injector sizes, gas type and gas input
- Serial Number
- Manufacturing Date

If you need to contact the manufacturer for information, technical support or to order spare parts please have this information at hand.

[www.pizzaovensrus.com.au](http://www.pizzaovensrus.com.au) | [info@pizzaovensrus.com.au](mailto:info@pizzaovensrus.com.au) | 0402 551 467 | 1300 032 822



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**SAFETY COMPLIANCE LABEL:** While there is a requirement under the regulations for all gas products to be safe, the Australian and New Zealand regulatory environment establishes the limits of fundamental safety. The safety compliance label confirms that this oven has been certified as compliant and deemed suitable for importing and operation in Australia.

**COOKING SURFACE:** This oven has been tested and certified with the floor tiles that it came with. Changing the floor tiles will void this certification and cause a safety issue. DO NOT change the oven's original configuration of cooking surfaces.

**IN CASE OF A FIRE:** If the fire is at the oven, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher. If you cannot safely reach the valve to turn off because the fire is at the cylinder, contact the fire brigade immediately. Cool the gas cylinder by directing water from the garden hose to its centre. If gas is burning try to not extinguish it, having the gas burn off is better than letting the pressure build up and potentially lead to an explosion.

**PREVENTING FAT FIRES:** Your oven whilst in use may collect fat and grease. Make sure that excessive amounts of grease or food DO NOT build up on the floor tiles and walls of the oven to reduce the risk of fat fires occurring. If your oven is not maintained regularly, this build up can lead to a potential fire. If you have any questions, please email the Alfa Forni support team for further details.

**VENTILATION:** When locating your oven it is important to ensure there is adequate ventilation for both the oven and cylinder. This is required not only for proper combustion, but also to prevent gas build up. A minimum 20cm ventilation and air-intake gaps are to be left at rear and side of the oven and 1 meter from any combustible material.

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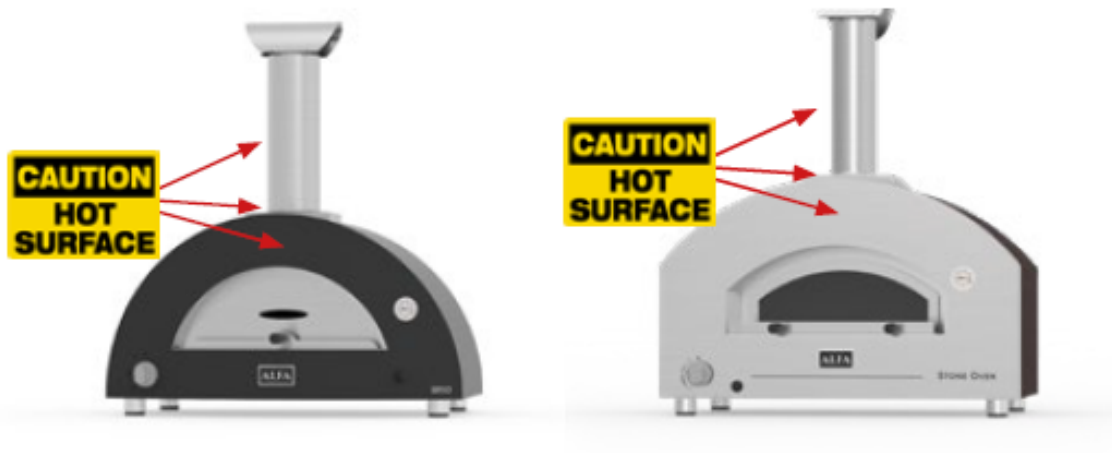
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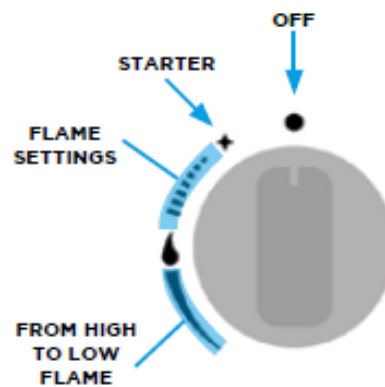


## BRIO AND STONE OVEN GAS OVEN



### Ignition

- Turn the knob counterclockwise and keep it pressed for about one minute to allow the gas to flow.
- Push the ignition button for a few seconds and wait until the oven pilot lights up while keeping the knob pressed. Turn the knob counterclockwise to maximum flame.
- Close the oven door and wait 40-50 minutes for the refractory stone floor to heat up.

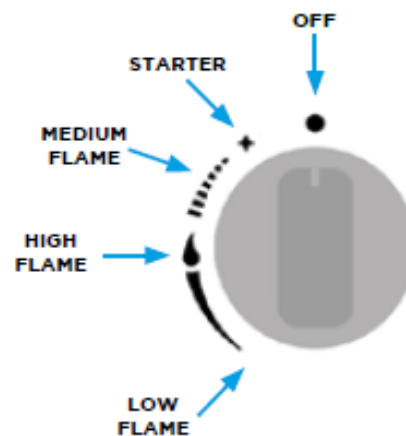


### Keeping the flame lit

- After 40-50 minutes open.
- Now you are ready to cook your delicious pizzas!
- For heating up the oven floor, keep the door closed for a couple of minutes after baking, this will allow the oven to regain the temperature lost with the previous batches.

### Switching your gas-fired oven off

- When you have finished cooking, turn the knob clockwise to switch off the oven. Check that the main flame and the pilot are out.



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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