

ALFA ONE NANO WOOD

Alfa NANO, the new portable pizza oven from Italy. Bring home this compact, light (only 55 kg) and distinctively designed device. It takes five minutes to assemble it: just screw the levelling feet, insert the flue and chimney cowl and let the party begin!

NANO goes from 0°C (32°F) to 500°C (750°F) in just 10 minutes and cooks a pizza in 90 seconds. Its dimensions are 73x55x48 cm and its weight 55 Kg. A portable oven for making true high-temperature Neapolitan pizza.

Thanks to the patented Alfa deflector, heat gradually comes out of the flue and ensures outstanding performances. The mouth of the NANO oven is designed to maximise the heat of the cooking chamber and to better rotate the pizza inside it.

Fire the oven up: Fire up the oven 15 minutes before dinner.

Cook the pizza in 90 seconds: Cook the pizza in 90 seconds by turning it a couple of times to make it brown evenly. Bon appétit! Take the pizza out of the oven, cut it and tuck it in! You're the great pizza chef!

The Alfa Forni pyrometer facilitates the accurate measurement of the temperature according to the type of cooking.

The door comes with a peephole for continuously monitoring food cooking even when it's closed.

The cooking chamber is entirely made of reinforced stainless steel.

The double layer of ceramic fibre insulation used in commercial ovens contains heat and prevents the external frame from overheating.

To bake with the NANO oven, you just need small logs no more than 5 cm (2 in) thick. With 2 kg (4,4 lbs) of firewood you can really cook throughout the evening!

Always use the wood basket so as not to overload the oven with logs and to better manage the food on the floor.

The four oven floor firebricks are nearly 3 cm (1,2 in) thick to gradually absorb and release heat and to guarantee an impeccable cooking.

Dimensions

External Dimensions: 73x55x48cm

Internal Dimensions Oven Floor Size: 60x40 cm

Box Dimensions: 77x57x48cm

Weight: 55kg

What comes in the box?

Alfa oven – feet – flue – chimney cowl

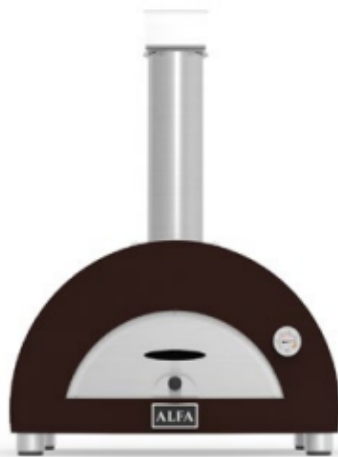
Colour Option: Copper dome



PIZZA OVENS R-US

Alfa One Nano Wood specifications

ALFA



NANO	LEGNA - WOOD	COPPER FXMD-S-LRAM

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

CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	54 kg 119 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>	0.24 m ² 2.6 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 40 cm 23.6 x 15.7 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>	10	Carica nominale <i>Rated charge</i>	6.9 kg/h 15.2 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	1	Tiraggio minimo <i>Minimum flue draught</i>	10 Pa
Infornata di pane <i>Bread capacity</i>	1 kg 2.2 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

www.pizzaovensrus.com.au | info@pizzaovensrus.com.au | 0402 551 467 | 1300 032 822



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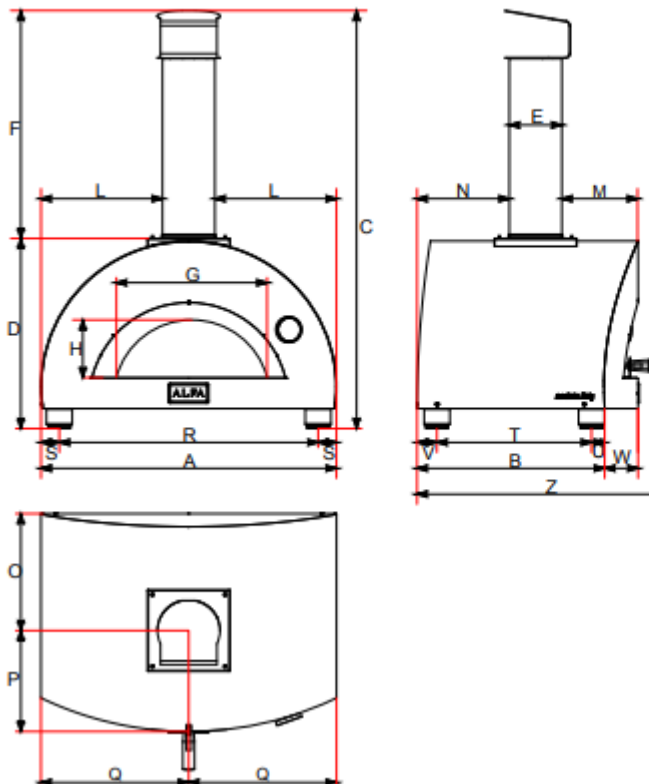


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MISURE - DIMENSIONS



A	73.2 cm 28.8 in	O	29.3 cm 11.5 in
B	46.5 cm 18.1 in	P	25.4 cm 10 in
C	105 cm 41.3 in	Q	36.6 cm 14.4 in
D	47.7 cm 18.8 in	R	64.1 cm 25.2 in
E	13 cm 5.1 in	S	4.5 cm 1.8 in
F	57.3 cm 22.3 in	T	38.3 cm 15.1 in
G	38.8 cm 15.1 in	U	3.3 cm 1.3 in
H	14.5 cm 5.6 in	V	4.9 cm 1.9 in
L	30.1 cm 11.9 in	W	8.2 cm 3.2 in
M	18.9 cm 7.4 in	Z	64.4 cm 25.4 in
N	22.9 cm 9.3 in		

DIMENSIONE IMBALLO PACKAGING

Larghezza Width	Profondità Depth	Altezza Height	Peso Weight
75 cm 29.2 in	58 cm 22.6 in	46 cm 17.9 in	57 Kg 125.4 lbs

PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SML-03-0221
Canna fumaria Chimney	B	TI130_500_SAT
Sportello Door	G	SSML-03-0224
Flangia Flange	H	SML-03-0220
Carter esterno External shell	I	CRT-1-013-RA
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	D10GASB-D300
Piedini (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Paletta Peel	O	SSML-02-0225
Paralegna Wood holder	P	SML-03-0222



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.

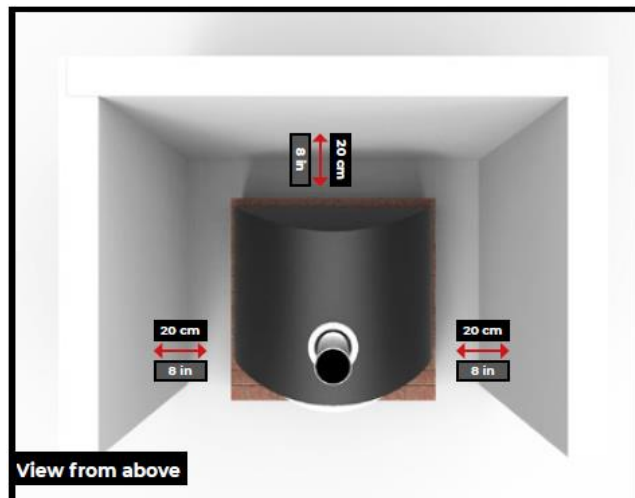
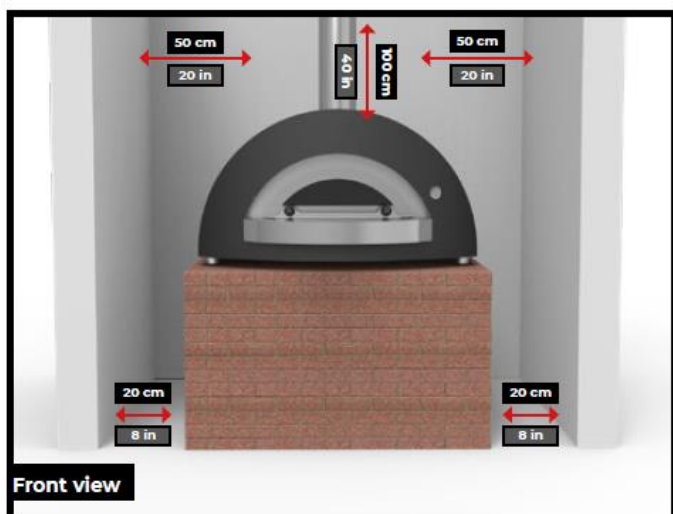
FOR YOUR SAFETY

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



ONE 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 30 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.





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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