

ALFA

STONE OVEN MINI

ALFA

SCHEDA TECNICA

FXSTONE - MINI - RAM

copper
rame



Materiali utilizzati: lamiera ferro, acciaio inox, fibra ceramica
Tipo di refrattario: tavella silico-alluminoso
Temperatura max: 400 °C

Used material: iron sheet, stainless steel, ceramic fiber
Type of refractory: Alumina silicate bricks
Max oven temperature: 752 °F

Dettagli tecnici / Technical details

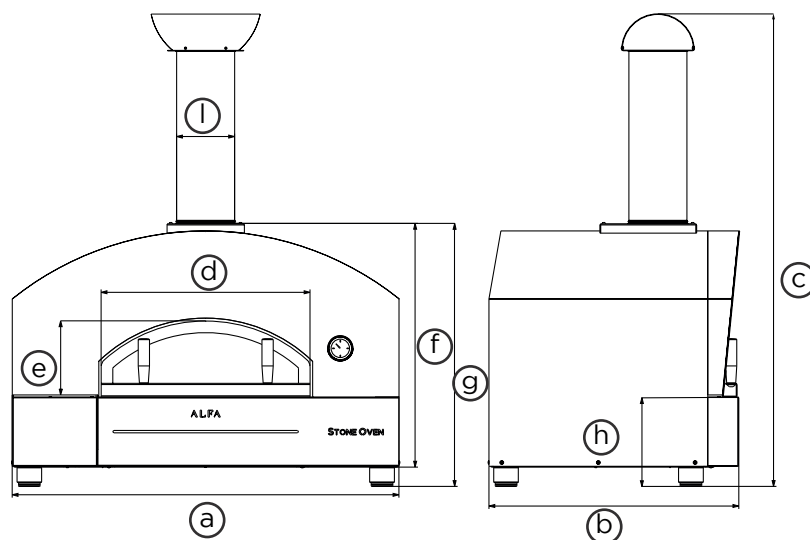
Peso <i>Weight</i>	125 Kg 276 lbs	Tempo riscaldamento <i>Heating time</i>	15 (min)
Area piano forno <i>Oven floor area</i>	0,28 m ² 3 ft ²	N° pizze alla volta <i>Pizza capacity</i>	2
Dim. piano forno <i>Oven floor dim.</i>	70 x 40 cm 27,6 x 15,7 in	Infornata di pane <i>Bread capacity</i>	4 Kg/h 8,8 lbs/h

Legna / Wood

Combustibile raccomandato <i>Recommended fuel</i>	Ciocchi legna diam. Max 5 cm, potature Wood - Max 1,9 In diam. logs, trimmings	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	57,7 g/s
Carica nominale <i>Rated charge</i>	3 kg/h 6,6 Lbs/h	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,31% 3843 mg/Nm ³
Tiraggio minimo <i>Minimum flue draught</i>	10 Pa	Temperatura fumi <i>Smoke temperature</i>	395°C 743°F

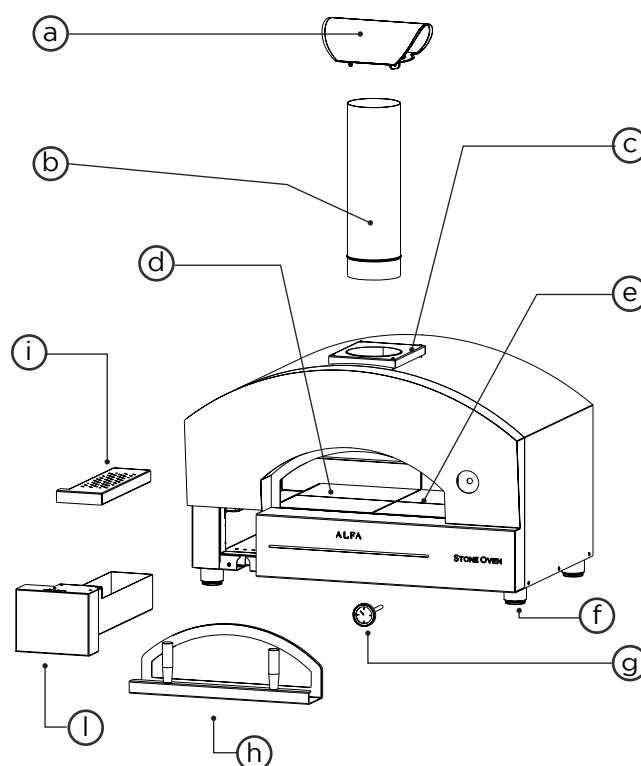
Misure / Dimensions

A	100 cm	39,4 in
B	64,6 cm	25,4 in
C	122 - 123 cm	48 - 48,5 in
D	54 cm	21 in
E	19,6 cm	7,7 in
F	63 cm	24,8 in
G	68 cm	26,7 in
H	23 cm	9 in
I	15 cm	5,9 in



Lista componenti / Assembly part list

	CODICE	N°	DESCRIZIONE
a	SSML-01-043	1	COMIGNOLO 150
b	TI150_500_SAT	1	CANNA FUMARIA 150
c	SSML-03-0123	1	FLANGIA STONE OVEN MINI
d	RRA3020	2	TAVELLA 3020
e	RRA4020	2	TAVELLA 4020
f	D14PIED-M10X20	4	PIEDINO REGOLABILE D60
g	YT63-135	1	TERMOMETRO
h	SSML-01-037	1	SPORTELLO STONE OVEN MINI
i	SCMB-03-0122	1	BRACIERE 2P
l	SSML-01-036	1	CASSETTO CENERE 36

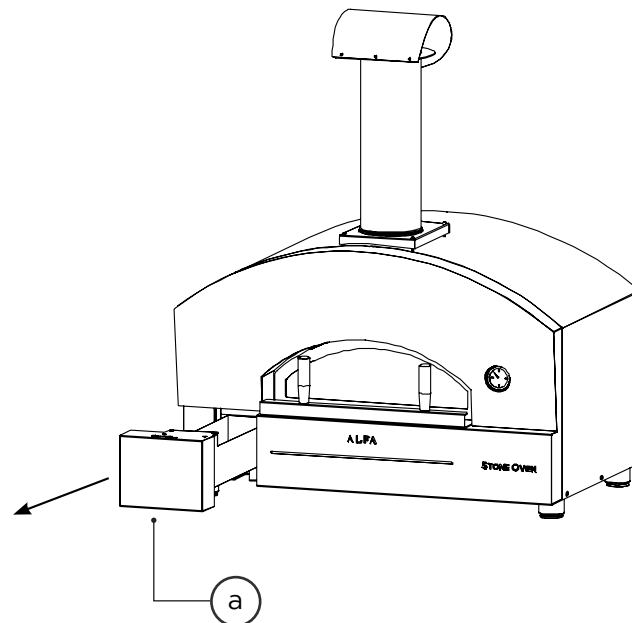


MAINTENANCE

- For proper maintenance of the oven, make sure before you turn it on that the chimney flue is free from any objects and that ash from previous cooking has been removed.
- Remove the embers when the ash has extinguished.
- The oven can be used all year round; in the winter, heat the oven with a smaller fire to avoid thermal shock due to the humidity.
- It is recommended regular maintenance by a qualified technician.

CLEANING

- When the fire has gone out and the oven is not hot enough, drop the ash through the perforated grid in the ash pan, using a wire brush.
- Remove the ash pan (a) and empty it.
- Clean the oven floor (when the oven is cold) with a brush and gently wipe the oven floor with a damp cloth.
- Use a damp cloth to clean the external sheet.
- Apply a light coat of vaseline to make the metal shine.
- Remove and clean the chimney flue once a year; animals may nest there and/or ash may block the passage of smoke.
- There is no problem if the oven gets dirty with food residue! The high temperature and flames incinerate these residues.
- If traces of rust begin to appear, clean with a polishing brush and apply a thin coat of vaseline.
- To sanitise, clean and heat the cooking floor before cooking, sprinkle the inside of the oven with hot embers all over the oven floor and leave for a few minutes.
- Do not use chemical products to clean the oven.
- Do not clean the product when it is in use.
- If the oven is exposed in a sea side, in order to prevent corrosion and fouling, it is recommended to frequently clean the oven with fresh water.



WARRANTY ADDENDUM FOR U.S.A. MARKET

EN

WARRANTY PARTS ONLY,
NO LABORE COVERAGE.

IMPORTANT NOTICE

Before calling for service please consult the user manual carefully.



For Warranty Parts/Customer Service,
call: 630-787-4489

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