



ALFRESCO
CHEF

Wood Fired Ovens

Manual

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READ AND FOLLOW ALL SAFETY WARNINGS AND INSTRUCTIONS BEFORE ASSEMBLING AND USING YOUR OVEN

USE CAUTION AND CARE WHEN OPERATING THE OVEN

SAVE THIS MANUAL FOR FUTURE REFERENCE

- **ONLY USE THIS OVEN ON A FLAT, HARD, STABLE AND NON-COMBUSTABLE SURFACE. ENSURE THE SURFACE IS CAPABLE OF SUPPORTING THE WEIGHT OF THE OVEN. NEVER USE ON WOODEN OR COMBUSTABLE SURFACES.**
- **DO NOT USE THE OVEN WITHIN 3 METRES OF ALL COMBUSTABLE MATERIALS (BUILDINGS, FENCES, DECKING, TREES, BUSHES ETC.)**
- **DO NOT USE OVEN UNDER A ROOF COVERING, ORNING OR OVERHANG.**
- **DO NO OPERATE THIS OVEN INDOORS. DO NOT OPERATE THE OVEN IN VERY WINDY CONDITIONS.**
- **DO NOT USE PETROL, ALCOHOL OR KEROSENE TO LIGHT THE OVEN. USE OF THESE MATERIALS COULD LEAD TO SEVERE BODY INJURY**
- **NEVER USE FLAMMABLE LIQUIDS DURING OPERATION, OR ANY FUELS THAT HAVE BEEN PRE-SOAKED IN FLAMMABLE LIQUIDS. USE ONLY KILN DRIED HARDWOOD TO FUEL THE OVEN.**
- **THE OVEN WILL BE EXTREMELY HOT DURING USE. USE EXTREME CAUTION WHEN ADDING HARDWOOD TO THE FIRE. USE CAUTION WHEN REACHING INTO THE OVEN**
- **AVOID TOUCHING HOT SURFACES AND PROTECT YOURSELF WITH OVEN MITTS WHEN OPERATING THE OVEN.**
- **DO NOT MOVE THE OVEN WHEN IN USE.**
- **DO NOT LEAVE OVEN UNATTENDED WHEN IN USE.**
- **DO NOT STORE THE OVEN NEAR ANY FLAMMABLE LIQUIDS, OR WHERE GASES OR FLAMMABLE VAPOURS ARE PRESENT.**
- **IMPROPER INSTALLATION, ASSEMBLY, SERVICE OR MAINTENANCE MAY CAUSE PROPERTY DAMAGE, PERSONAL INJURY OR DEATH.**

USING YOUR OVEN

READ ALL SAFETY NOTES ABOVE BEFORE USING THE OVEN

Wood

Use a kiln dried hardwood with a moisture content of 10% or less. Using softwood or hardwood with a high moisture content will limit the performance significantly and could damage your oven.

Door

Use the door when heating up, baking and roasting. It can also be used between pizzas to maintain temperature. **Always take care to use an oven mitt when holding the door handle.**

Damper

Use the damper on the chimney to measure airflow through the oven. The more air flowing through the oven the hotter the oven will be. To roast and bake, close the damper when the wood has burnt to embers. Always allow wood to burn before closing the damper, otherwise it may smoke heavily.

Do not heat the oven above 450°C. Exceeding this temperature could lead to personal injury and/or damage to the oven that is not covered by warranty.

It is recommended that a fire extinguisher is kept nearby at all times.

MAINTENANCE & CLEANING

It is highly recommended that your oven is kept under a cover when not in use.

When not in use for long periods of time, It is recommended that your oven is stored under a cover in garage or shed.

Always allow the oven to cool before cleaning.

Always let ash and wood residue cool before removing from the oven and disposing.

Never empty hot ash or embers into waste disposal containers.

Use warm soapy water to clean the exterior of the oven after every use. Do not use oven cleaner under any circumstances.

Most debris from cooking will reduce to ashes and can be brushed off the surface of the oven with a brass bristled brush. Avoid fatty liquids coming into contact with the base wherever possible.

Use metal protectors, such as WD40, to protect the oven in periods of disuse.

INSTRUCTIONS FOR USE

Making pizzas

1. Place a natural fire starter inside the oven, right in the centre. Place two medium sized logs either side of the fire starter, and two smaller ones directly above a natural fire starter - we recommend Woodson fire starter. You may need to use some kindling around the base of the fire too.
2. Light the fire starter, ensuring that the kindling and/or logs start to burn well. The wood should not smoulder or smoke before catching fire. If it does, use wood that has less moisture.
3. Once the fire is established, keep adding small and medium pieces of wood to ensure that the dome and tiles heat through well. Use the door with a sizeable gap to retain more heat and speed up the heating process.
4. Once the oven reaches 350°C, use an ember rake to push the wood to one side, then brush off the ash with the brass brush. Add more wood to push the temperature to 400°C.
5. You can now start to place pizzas on the opposite side to your fire. Again, use the door to maintain/recover heat to cooking temperature (370°C+) if necessary.

Instructions for other baking and roasting

Follow instructions until the end of step 2. Add logs until the temperature is above your target cooking temperature, then allow the logs to burn to embers. Using the door et ajar, maintain the temperature inside the oven as the wood burns down.

6. Once the wood has burned to embers, close the chimney damper and door enough to set the oven at your chosen temperature. If the oven cools, use small pieces of wood to restore the temperature, opening the door and damper to allow the wood to burn fully before closing again. It may be useful to spread the embers for a more uniform heat.

WARRANTY

The Alfresco Chef Wood Fired Ovens guarantee the oven and its components to be free from defects in materials and workmanship for up to 3 years.

Please retain your receipt, invoice or any other proof of purchase for the duration of your ownership.

Exclusions

The following exclusions apply to the warranty.

- Where the oven has been subject to use outside of the above user guide. This includes the use of anything other than untreated hardwood for fuel and burning the oven at excessive temperatures.
- Where the oven has been subject to normal wear and tear.
- Oven tiles are not covered by the warranty, but are available from the manufacturer. Please be careful with tiles when moving the oven.