



MANUAL & USER GUIDE

VERONA

WOOD. FIRE. FOOD.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

Alfresco chef® is a registered trademark of Innovative Food Ingredients Ltd.

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TECHNICAL DATA*

Size: 1840cm x 94cm x 70cm

Weight: 100kg

Cooking Floor: 60cm x 70cm

Fire Brick Tiles:

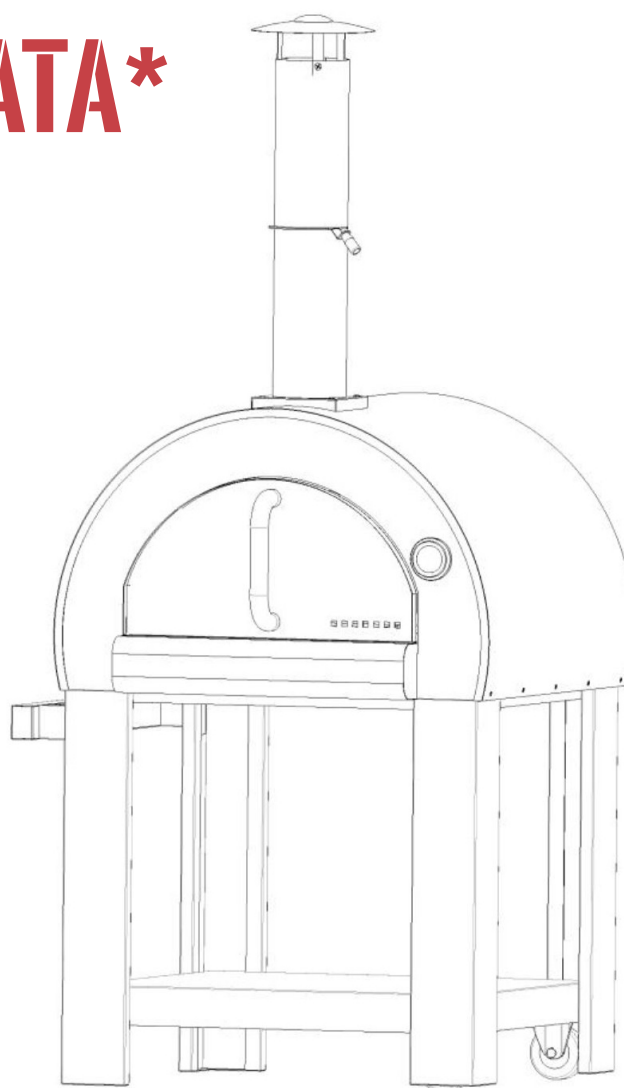
- 4 x 30cm x 30cm
- 2 x 30cm x 10cm

* Subject to slight changes to features and design.

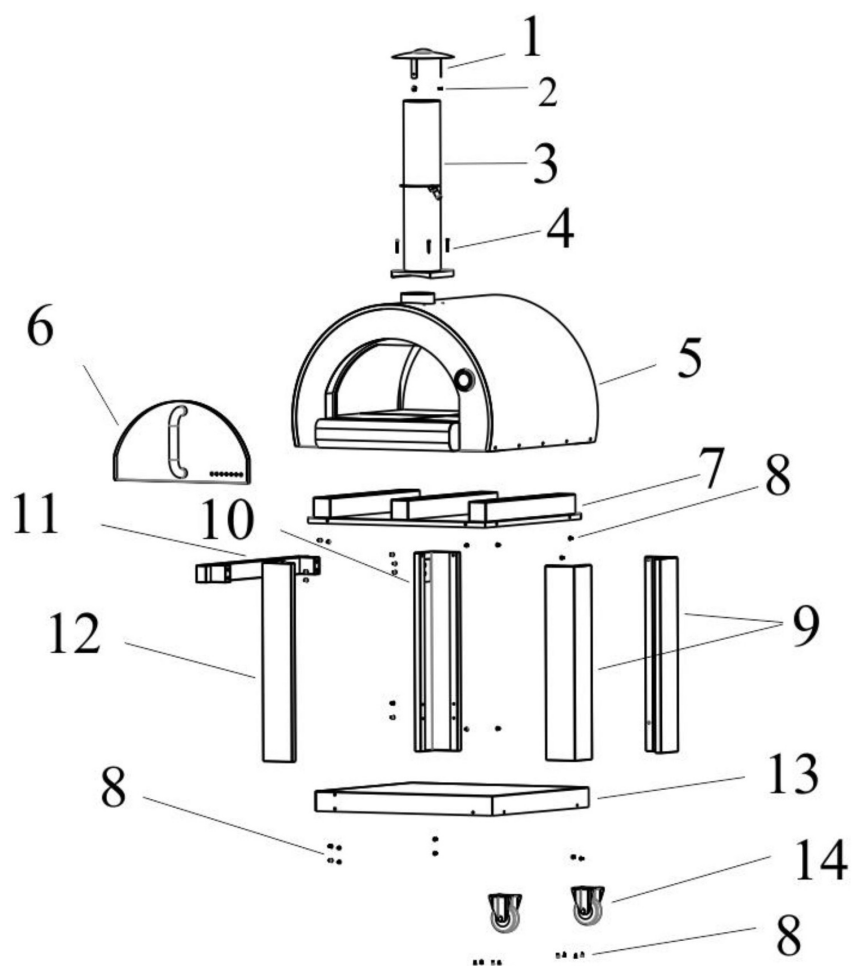
ESSENTIAL ITEMS FOR YOUR WOOD FIRED OVEN

- 4pc Peel Set
- Verona Oven Cover

Find your local stockist at
www.thealfrescochef.co.uk



COMPONENTS



Number	Part	Quantity
1	Chimney Cap	1
2	M5*10 Screws	3
3	Chimney	1
4	M6*40 Screws	4
5	Oven Body with fire brick tiles	1
6	Door	1
7	Stand Top Plate	1
8	M6*12 Screw	32
9	Right Leg	2
10	Left Back Leg	1
11	Stand Handle	1
12	Left Front Leg	1
13	Stand Bottom Plate	1
14	Wheels	2

ASSEMBLY INSTRUCTIONS

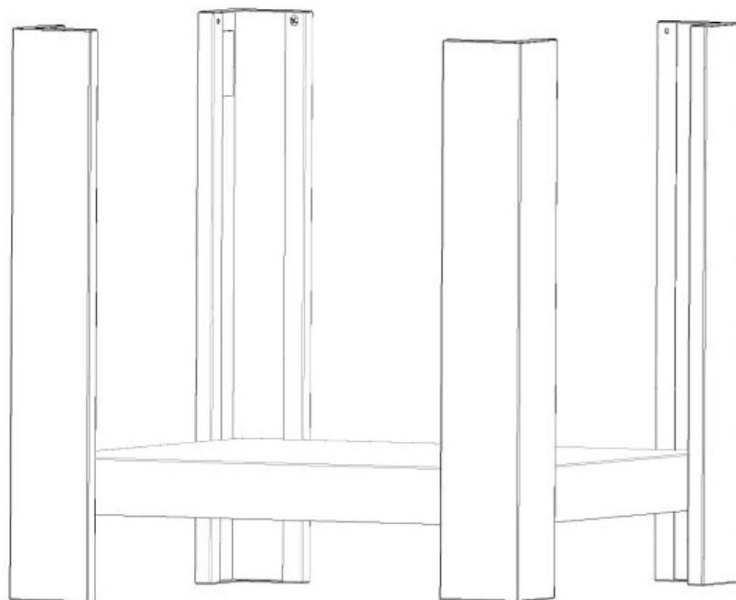
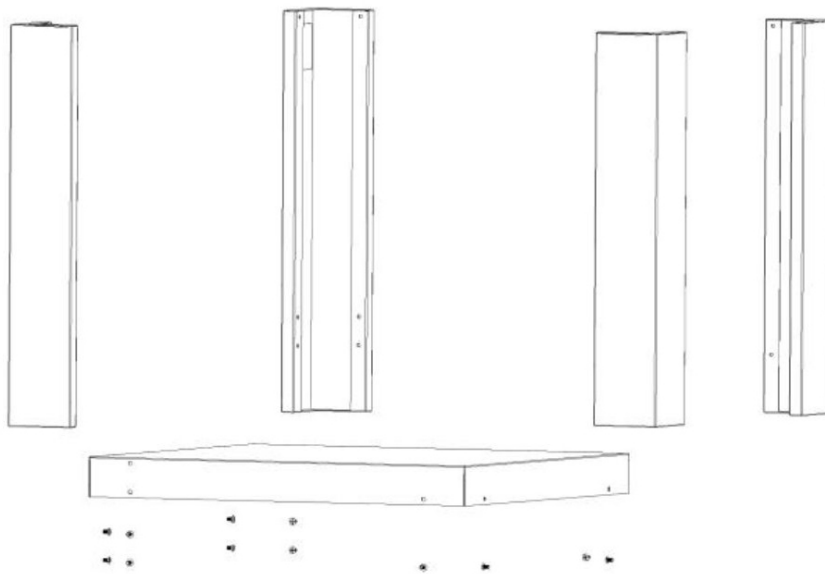
1

Attach 4 x legs to the bottom plate by 10 x M6*12 Screws

Tip: Before assembling lay all legs out and identify left and right.

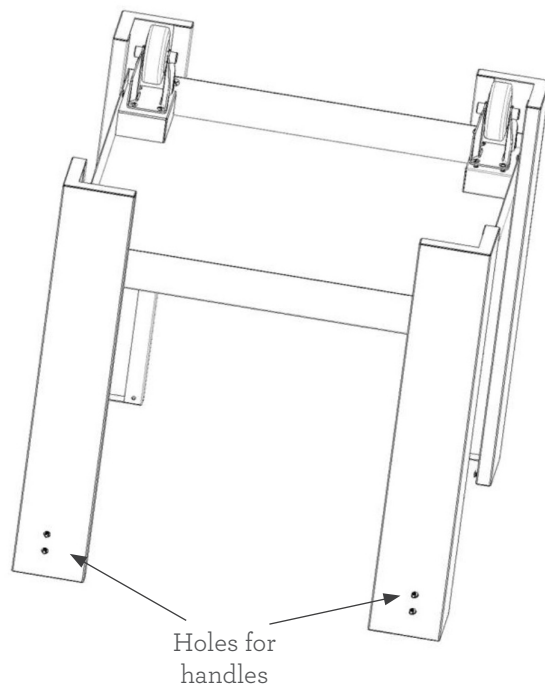
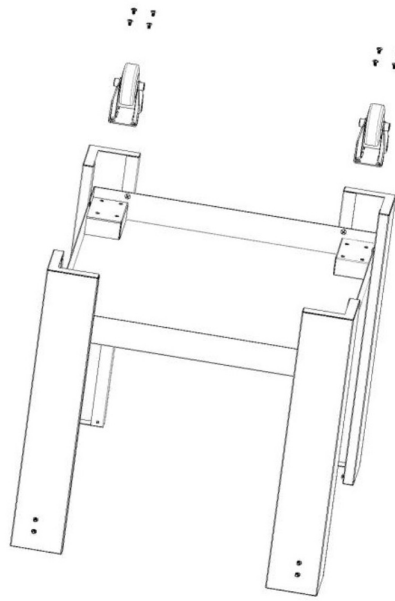
Right Legs - Wheels

Left Legs - Handle



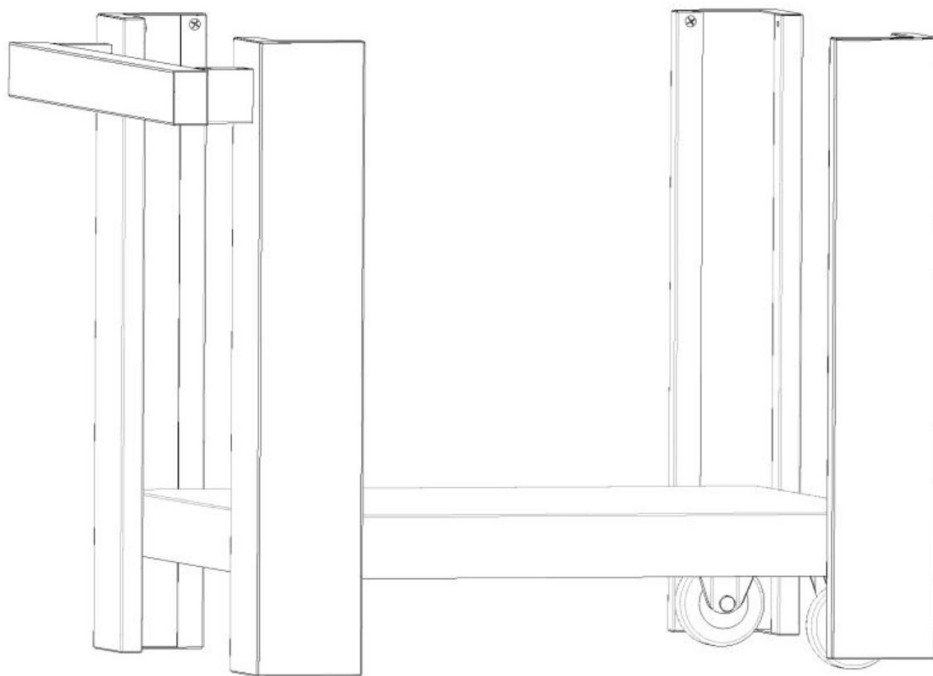
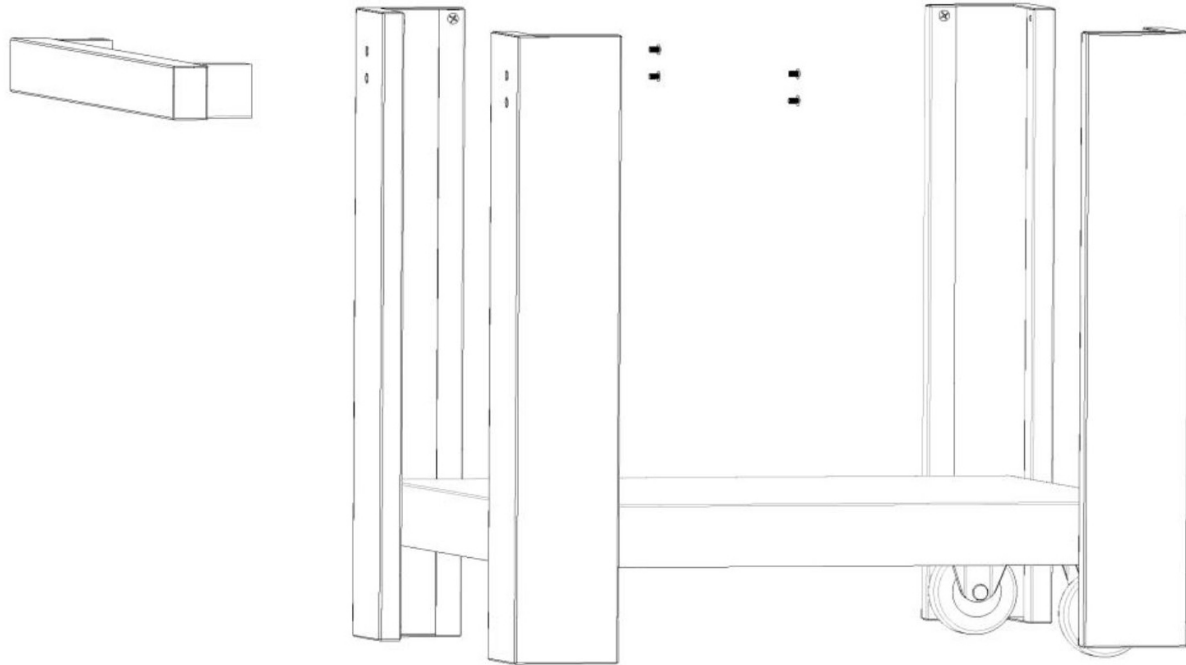
2

Attach 2 wheels to the base with 8 x M6*12 screws



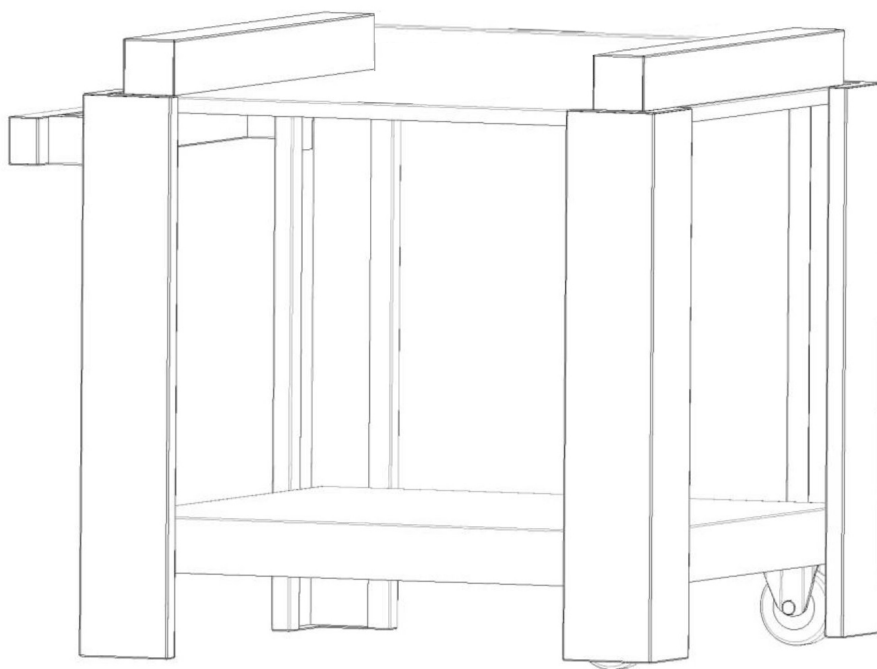
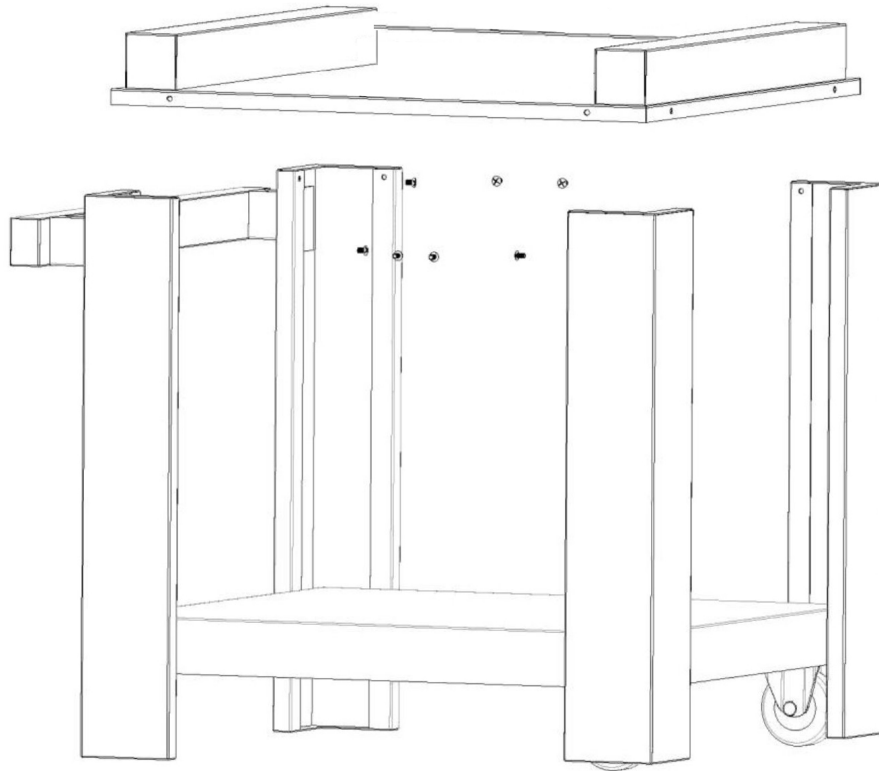
3

Attach handle onto the left hand side with 4 x M6*12 screws



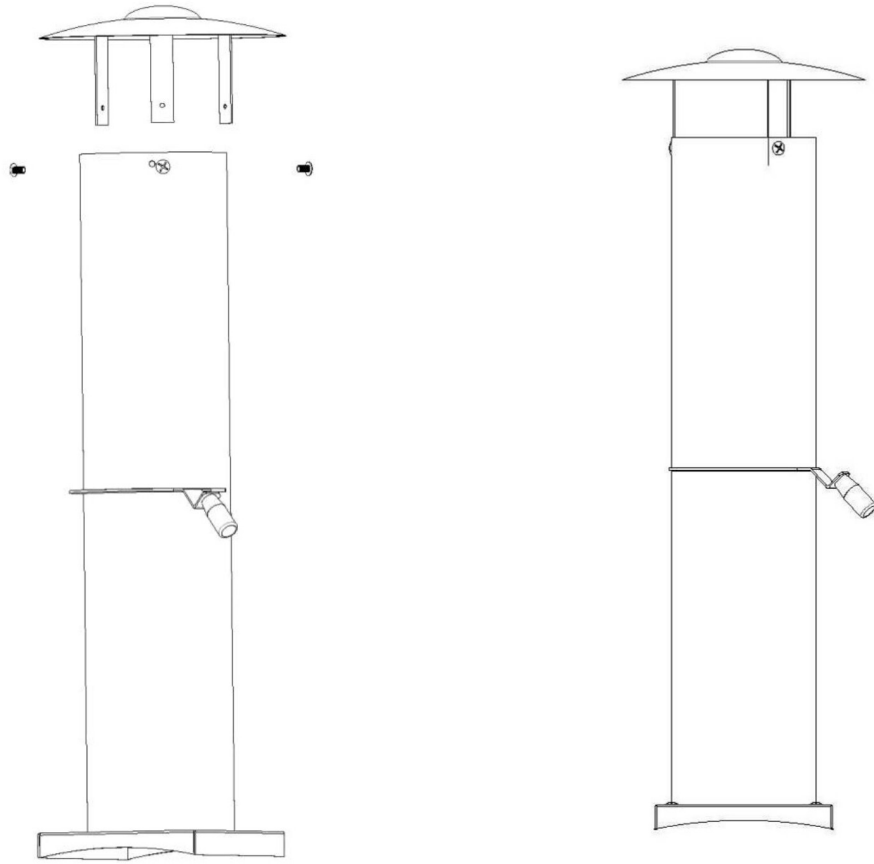
4

Attach the top plate onto the 4 legs securing with 8 x M6*12 screws.



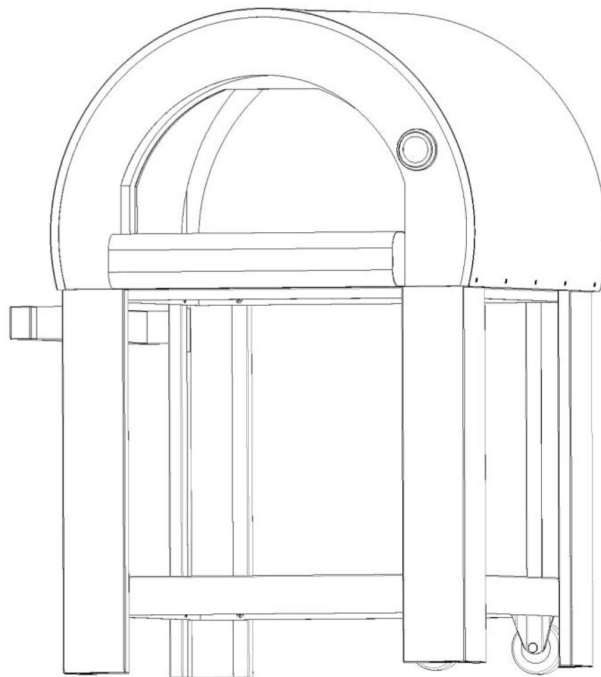
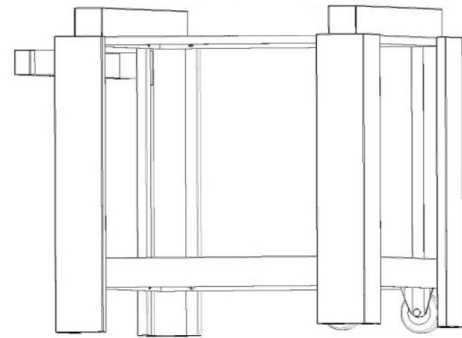
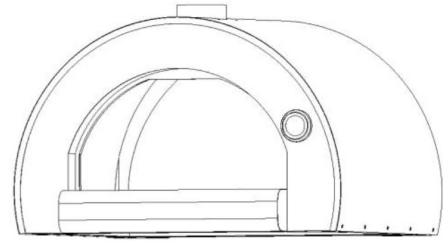
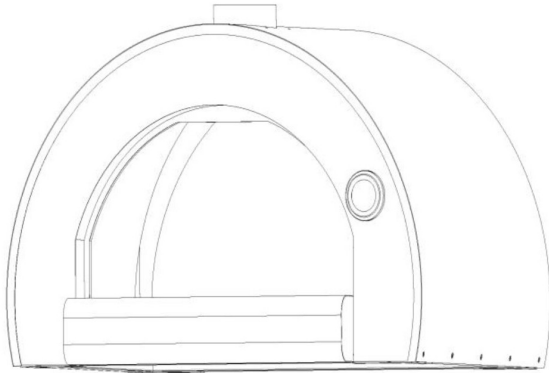
5

Attach the chimney cap to chimney with 3 x M5*10 Screws



6

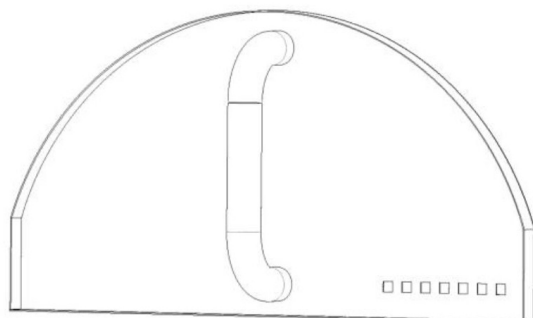
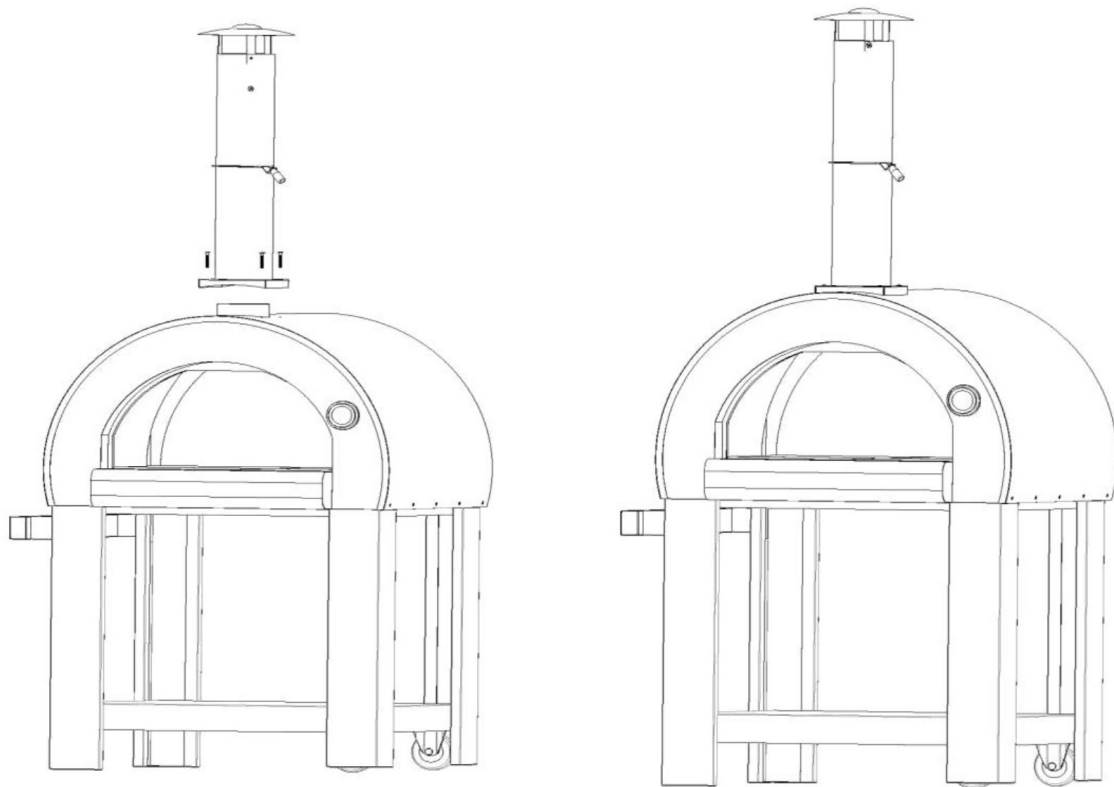
Lift the oven body onto the frame



7

Attach the Chimney to the body of the oven with 4 x M6*40 screws. Add oven door.

Tip: Place screws into chimney and oven body to check they are aligned before tightening.



SAFETY INSTRUCTIONS

WARNING! improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.

Read and follow all safety warnings and instructions before assembling and using this oven.

INTENDED USE:

Alfresco Chef Ovens are intended for outdoor use only.

- Do not use ovens indoors. Keep away from buildings, structures or proximity to any enclosed area.
- Position the oven on a flat, hard, stable surface. Keep it clear and free from flammable or combustible materials, gasoline or other flammable liquids.
- Do not use flammable liquids or any fuels that have been presoaked in flammable liquid, around the oven whilst it is lit.
- Only use kiln dried hardwood.
- Do not exceed temperature above 450°C. Exceeding this temperature could lead to personal injury and/or damage to the oven that is not covered by warranty.
- Do not operate in high winds.
- Always wear heat resistant protective gloves when handling the oven.
- The oven will be extremely hot during use. Use caution when adding hardwood to the fire.
- Do not touch oven body or chimney when in use.
- Do not move the oven when in use.
- Do not leave oven unattended when in use.
- Keep children, pets and combustible items away from oven when in operation.
- Only use tools and utensils that are resistant to high temperatures.
- Allow oven to fully cool before cleaning, moving or putting under cover.
- Do not modify the oven or fittings.

INSTRUCTIONS FOR USE

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.

FIRE BRICK TILES

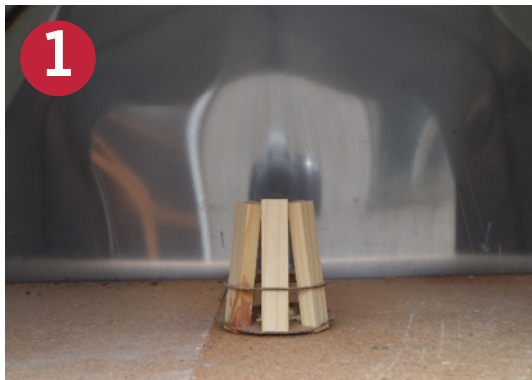
Be careful of the tiles when moving the oven. Spare tiles are available from the manufacturer at an additional cost.

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.

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

LIGHTING THE OVEN



Place a natural fire starter inside the centre of the oven. We recommend using a Woodson Firestarter.



Place two medium sized logs either side of the fire starter, and two smaller ones directly above a natural fire starter. You may need to use some kindling around the base of the fire too.



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.



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.

PIZZAS

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.

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.

To ensure an even bake, use turning peel or pizza peel to rotate pizza throughout the cook.

BAKING & 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. Have the door slightly open to maintain the temperature inside the oven as the wood burns down.

Once the wood has burned to embers, control the temperature of the oven by using the damper and the door.

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 along the back of the oven for a more uniform heat.

OVEN MAINTENANCE

STORING THE OVEN

To prevent rusting and weather damage, we recommend that your oven is kept under a waterproof 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 a garage or shed.

CLEANING THE OUTSIDE OF THE OVEN

1. Allow oven to cool down completely.
2. Use warm soapy water or BBQ cleaner to clean the exterior of the oven after every use. Do not use oven cleaner under any circumstances.
3. Use metal protectors, such as WD40, to protect the oven when not in use.
4. If the oven is used regularly, the chimney should be removed and washed out every 4 weeks to rinse off the soot layer.

CLEANING THE INSIDE OF THE OVEN

1. Always allow ash and wood residue to cool before being removed from the oven.
2. Use a stainless-steel bristle brush to remove debris. Where possible, avoid fatty liquids coming into contact with the tiles.
3. Do not empty hot ash or debris into waste disposal containers.

TROUBLE SHOOTING

IF YOU ARE HAVING TROUBLE LIGHTING THE OVEN

This is a common occurrence on start up until the wood is fully ignited. If this continues follow these helpful tips:

- Ensure that there is enough space around the logs to enable vivid flames in order to avoid choking the fire.
- Check that the flue damper is fully open and remove the oven door to allow maximum air flow to the fire. This is especially important when lightening the fire.
- The wood may be too moist, may have become damp or be an unsuitable species of wood for wood fired cooking (eg: a soft wood). This will also cause a heavy amount of smoke. Once the oven is lit and increasing in temperature you should see very little visible smoke.

IF THE FIRE GOES OUT OR A FRESH PIECE OF WOOD DOES NOT IGNITE

- Ensure you are refuelling the oven throughout the cook to maintain an even temperature.
- Adding smaller pieces of wood will avoid large spikes in temperature and will be less likely to smother the fire.
- When refuelling with wood, ensure that there is sufficient space above and around the embers to allow maximum air flow to ignite the fresh wood.

WARRANTY

The Alfresco Chef guarantee the wood fired 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 and register your oven online at www.thealfrescochef.co.uk

In the unlikely event that something does go wrong, we will endeavour to

- Repair or replace faulty component parts.
- If the fault cannot be repaired, we will replace the whole oven.
- In the event the oven is replaced, we require the existing oven to be returned.

To make a warranty claim, please contact our customer support team by email info@thealfrescochef.co.uk. Please note, proof of purchase will be required at the time of contact.

EXCLUSIONS

The following exclusions apply to the warranty.

- Where the oven has not been used and installed as described in this manual.
- This includes the use of anything other than untreated hardwood for fuel and burning the oven at excessive temperatures over 450°C
- Where the oven has been subject to normal wear and tear (e.g. oven tiles and thermometer)
- Discoloration or heat tarnishing.
- Water damage
- Surface rust
- Minor distortion or warping caused by prolonged exposure to heat, where warping does not prevent use of the oven.
- If the oven has been altered or modified and is no longer in the condition detected at delivery of the product.
- If the damage is the result of the use of chemicals inside or outside the oven.
- Damage to parts not functional and decorative that do not affect the normal use of the oven, including scratches and colour differences

Spare parts are available from the Alfresco Chef.

CUSTOMER SERVICE

**For questions on handling and functionality of our products, please
contact our customer service team:**

Email: info@thealfrescochef.co.uk Website: www.thealfrescochef.co.uk

SHOW US YOUR CREATIONS

#WOODFIREFOOD



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