

**ALFA**

**4 PIZZE**

# ALFA

## FORNO A LEGNA

4 PIZZE TOP

FX4P-LRAM-T

rame



FX4P-LGRI-T

diamond  
gray

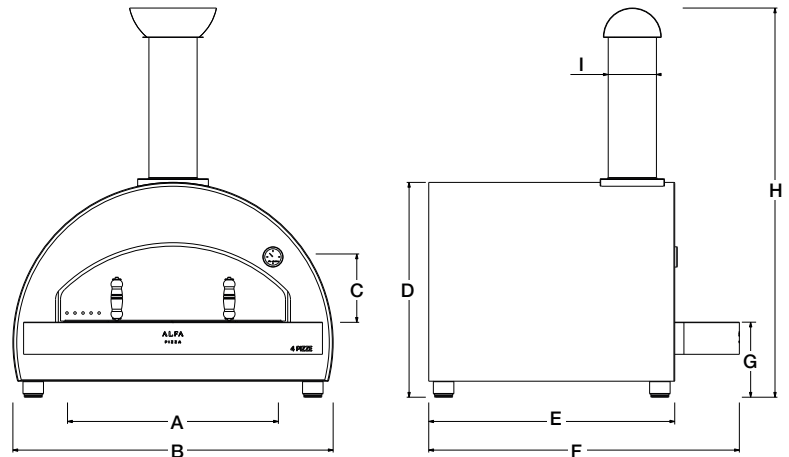


conforme a UNI 10474 e EN 13229  
UNI 10474 and EN 13229 compliant

## SCHEDA TECNICA / TECHNICAL SPECIFICATION

### MISURE / DIMENSIONS

A	68 cm / 26,7 in
B	99,7 cm / 39,3 in
C	22 cm / 8,6 in
D	66,8-67,8 cm / 26,3-26,7 in
E	76,6 cm / 30,2 in
F	96,7 cm / 38,1 in
G	23,4-24,4 cm / 9,2 - 9,6 in
H	121 - 122 cm / 47,6 - 48 in
I	15 cm / 5,9 in

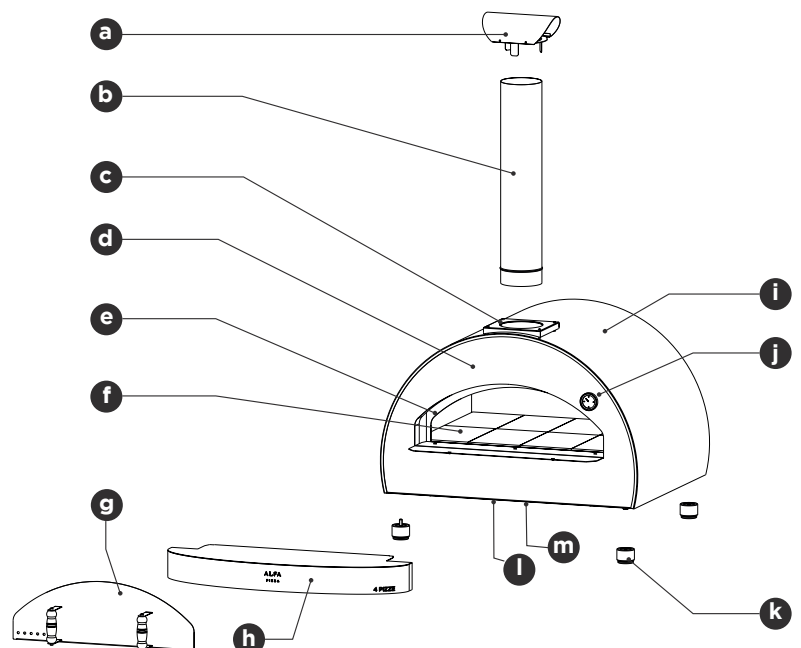


### CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	125 kg 275,5 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
<b>Area piano forno</b> <i>Oven floor area</i>	0,48 m <sup>2</sup> 5,1 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	20	<b>Carica nominale</b> <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	4	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	11 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	4 kg 8,8 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	49,6 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	500°C 1000°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0,35% 4444 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	387°C 728°F

### MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1 COMIGNOLO FORNO 4 PIZZE
b	TI150_750_SAT	1 CANNA FUMARIA 4 PIZZE
c	FML_01_070	1 FLANGIA 4 PIZZE
d	SML-01-040	1 ARCHETTO 4 PIZZE TOP
e	CMB-01-008	1 CUPOLA CAMERA FORNO 4 PIZZE
f	RRA-3020	8 TAVELLA (30X20)cm
g	SML-01-044	1 SPORTELLO FORNO QUATTRO PIZZE
h	SML-01-041	1 DAVANZALINO 4 PIZZE TOP
i	CRT-01-026	1 CARTER ESTERNO 4 PIZZE TOP
j	YT63-135	1 TERMOMETRO
k	D14PIED-M10X20	4 PIEDINI REGOLABILE 2" A300 M10X20 REG 50-60
l	CMB-01-011	1 VASCA CAMERA FORNO 4 PIZZE
m	FCGSB602515	6 SIPOREX 25x60x5cm



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## FORNO A LEGNA

4 PIZZE

FX4P-LRAM

rame 

FX4P-LROA

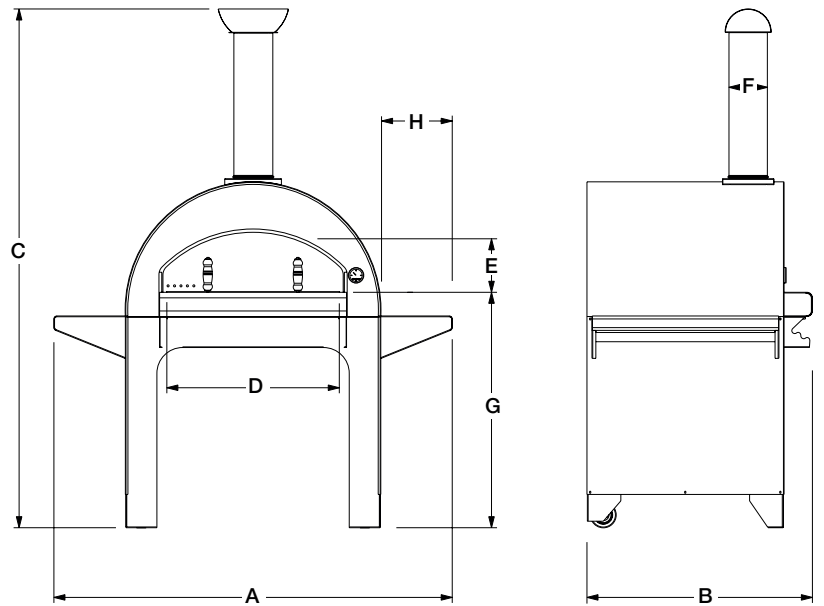
rosso  
antico 

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

## SCHEDA TECNICA / TECHNICAL SPECIFICATION

### MISURE / DIMENSIONS

A	155 cm / 61 in
B	87,5 cm / 34,4 in
C	202 cm / 79,5 in
D	68 cm / 26,7 in
E	22 cm / 8,6 in
F	15 cm / 5,9 in
G	91,5 cm / 36 in
H	27,5 cm / 10,8 in

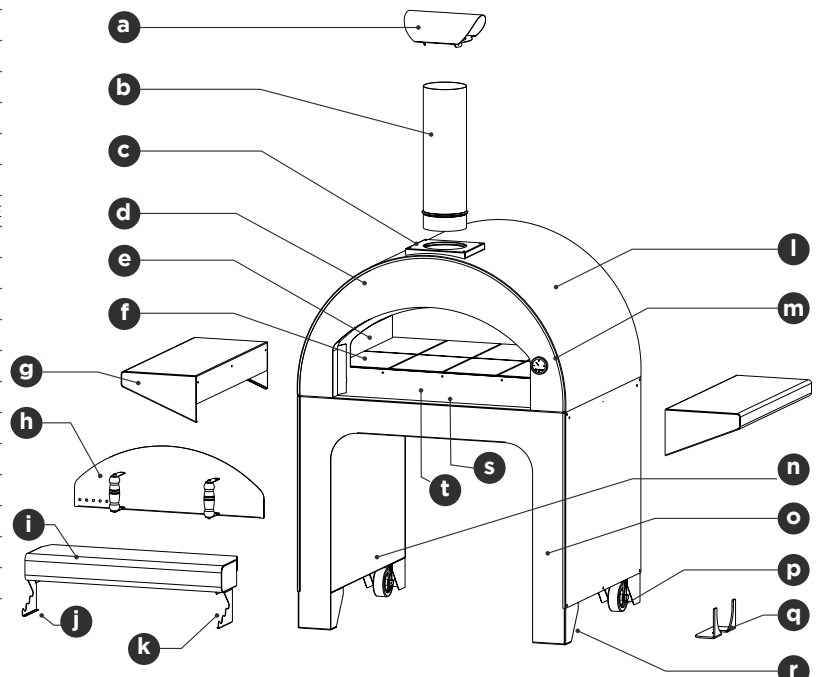


### CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	165 kg 363,7 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
<b>Area piano forno</b> <i>Oven floor area</i>	0,48 m <sup>2</sup> 5,1 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	80 x 60 cm 31,5 x 23,6 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	20	<b>Carica nominale</b> <i>Rated charge</i>	8,3 kg/h 18,3 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	4	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	11 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	4 kg 8,8 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	49,6 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	500°C 1000°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0,35% 4444 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	4 kg/h 8,8 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	387°C 728°F

### MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1 COMIGNOLO FORNO 4 PIZZE
b	TI150_750_SAT	1 CANNA FUMARIA 4 PIZZE
c	FML_01_070	1 FLANGIA 4 PIZZE
d	SML-01-028	1 ARCHETTO
e	CMB-01-008	1 CUPOLA CAMERA FORNO 4 PIZZE
f	RRA-3020	8 TAVELLA (30X20)cm
g	FML_01_089	2 MENSOLA LATERALE PER FORNO 4 PIZZE
h	SML-01-044	1 SPORTELLO FORNO QUATTRO PIZZE
i	SML-03-0144	1 DAVANZALINO FORNO 4 PIZZE
j	SML-03-0145	1 PORTAPALE SINISTRO FORNO 4 PIZZE
k	SML-03-0146	1 PORTAPALE DESTRO FORNO 4 PIZZE
l	CRT-01-018	1 STRUTTURA ESTERNA FORNO 4 PIZZE
m	YT63-135	1 TERMOMETRO
n	BAS-01-014	1 BASAMENTO FORNO 4 PIZZE
o	BAS-01-015	1 MOSTRA INOX 4 PIZZE
p	D14RUOT-125X40GIREV	2 RUOTE GIREVOLI FORNO 4 PIZZE
q	SFRU-01-100	2 FERMA RUOTA
r	D14RUOT-125X40	2 RUOTE FISSE FORNO 4 PIZZE
s	CMB-01-011	1 VASCA CAMERA FORNO 4 PIZZE
t	FCGSB602515	6 SIPOREX (25X60X5)cm



IT

## RIPIANI LATERALI

- Il 4 pizze è dotato di due comodi ripiani laterali che si montano con le 6 viti e la chiave a brugola in dotazione.

EN

## SIDE SHELVES

- The 4 Pizze has two practical side shelves which are mounted with 6 screws; the allen wrench is supplied.

ES

## REPISAS LATERALES

- El horno 4 Pizze cuenta con dos cómodas repisas laterales que se montan con los 6 tornillos y la llave allen incluidos en el suministro.

FR

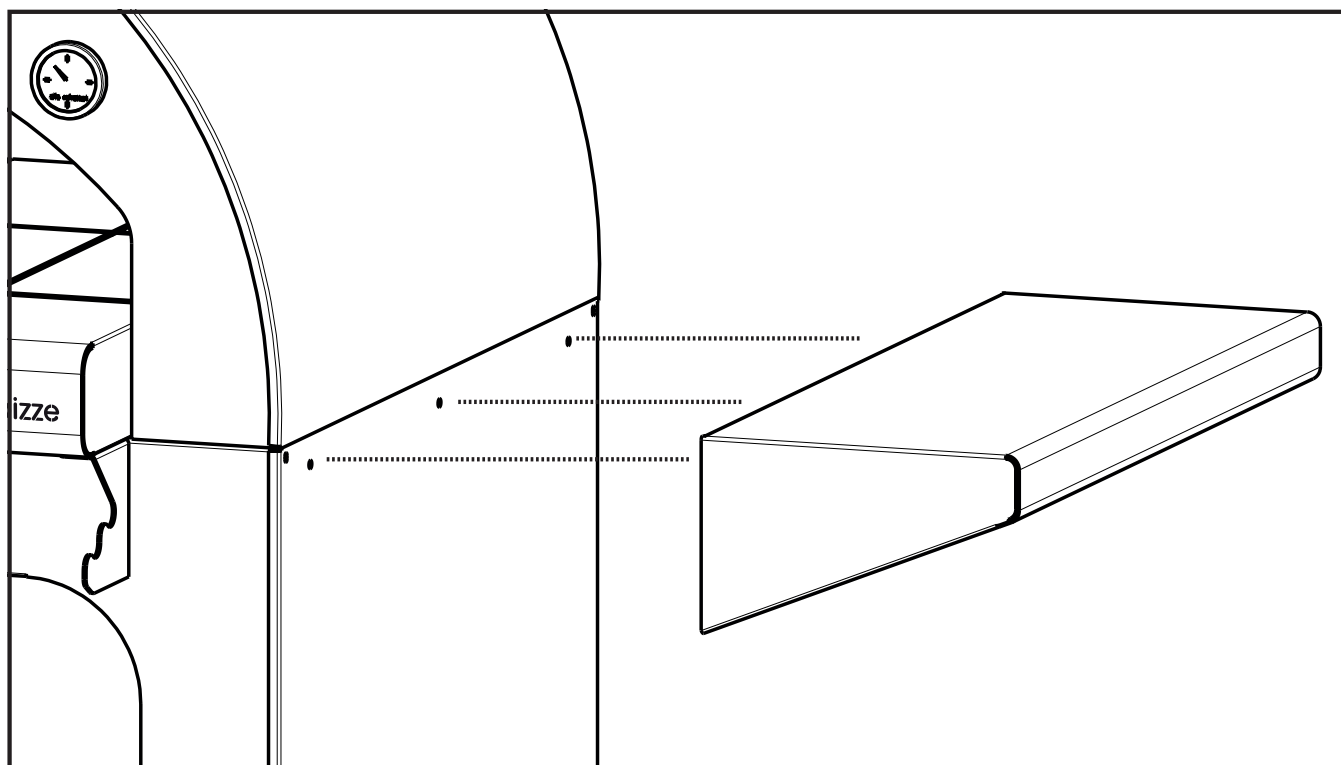
## SUPPORTS LATÉRAUX

- Le four 4 pizzas comporte deux plaques latérales pratiques qui se montent avec 6 vis et une clé allen fournies.

DE

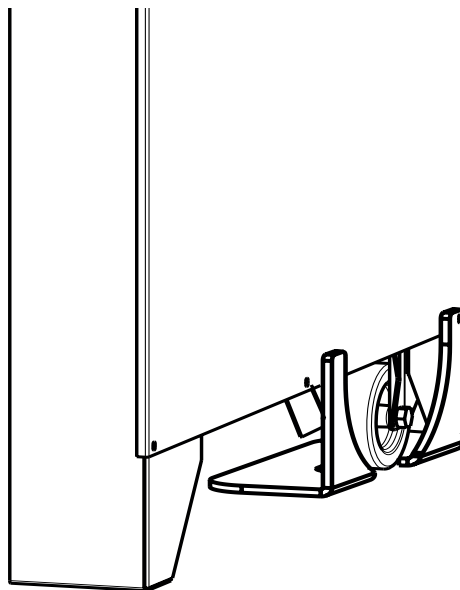
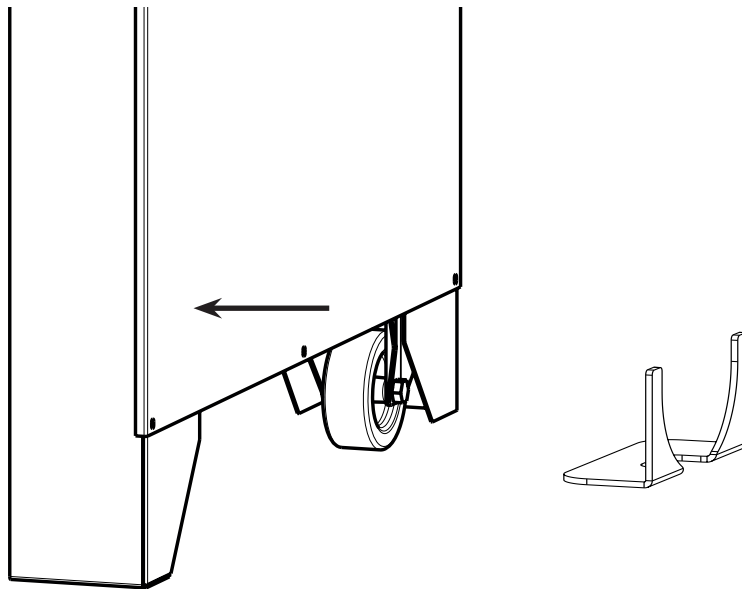
## DEN BACKOFEN POSITIONIEREN

- Der 4 Pizze verfügt über zwei praktische seitliche Ablagen, die mit 6 Schrauben und mithilfe des mitgelieferten Sechskantschlüssels angeschraubt werden.



**To lock the wheels, insert the special wheel stop as shown in the figure.**

**Per bloccare le ruote inserire l'apposito fermaruote come in figura.**





Alfa Forni participates in the SAVE THE PLANET initiative; that's why the manual has been printed only in English and Italian. To download the other languages, scan the QR code or click the link below.



Alfa Forni partecipa all'iniziativa SAVE THE PLANET, per questo il manuale è stato stampato esclusivamente in lingua inglese e italiana. Per scaricare le altre lingue scansiona il QRcode oppure digita il link qui sotto.



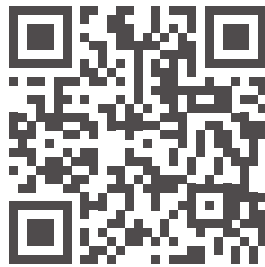
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Alfa Forni participe à l'initiative SAUVER LA PLANÈTE et pour cela le manuel a été imprimé seulement en anglais et en italien. Pour télécharger les autres langues, flashez le code QR ou cliquez sur ce lien.



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[alfaforri.com/user-manual.php](http://alfaforri.com/user-manual.php)



SAVE  
the PLANET



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