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Alfresco EMBER Owner's Manual

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MANUAL & USER GUIDE

EMBER

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: 82cm x 49cm x 55cm

Weight: 16kg

Cooking Floor: 33cm x 33cm

Fire Brick Tiles:

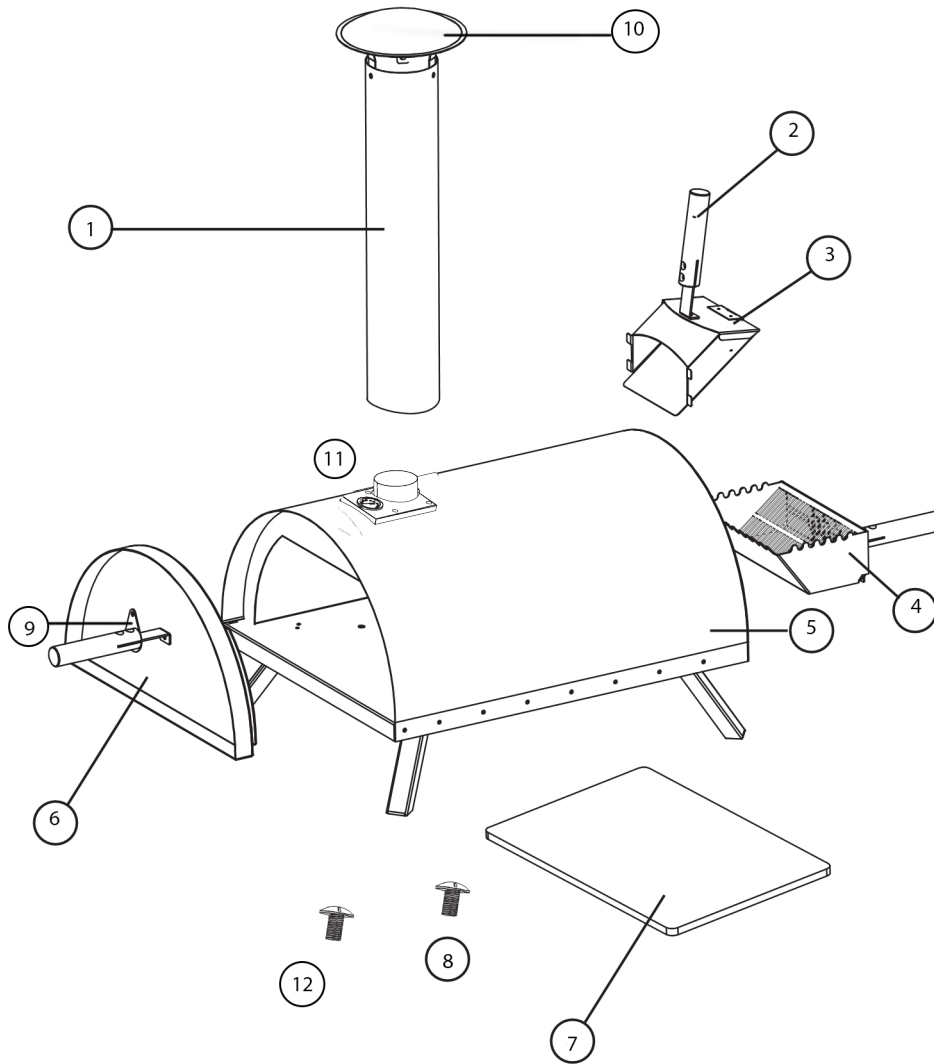
- 1 x 33cm x 33cm

ESSENTIAL ITEMS FOR YOUR WOOD FIRED OVEN

- Fuel For Food Kiln Dried Wood Pieces
- Ember Cover and Transport Bag.
- Ember Brush

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

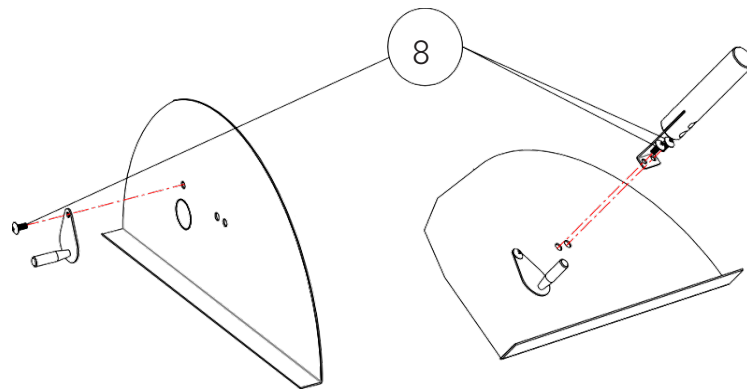
COMPONENTS



No.	Part	Quantity
1	Chimney	1
2	Handle	3
3	Feeder	1
4	Firebox	1
5	Oven Body W/Folding Legs	1
6	Oven Door	1
7	Pizza Stone	1
8	M5 Bolt	13
9	Window Cover	1
10	Chimney Cap	1
11	Thermometer	1
12	M6 Bolt	4
13	12" Pizza Peel	1

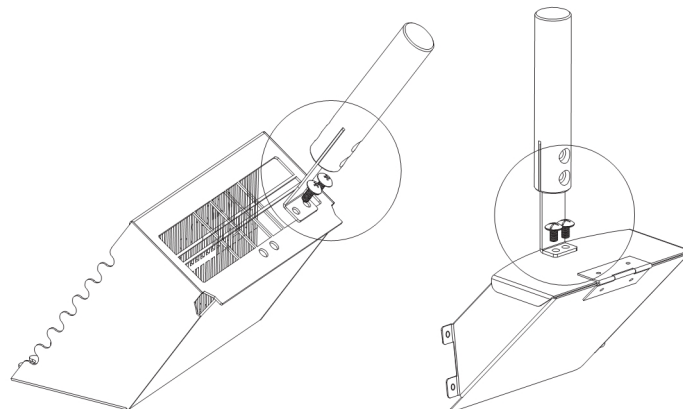
ASSEMBLY INSTRUCTIONS

- 1** Screw the damper and wooden handle to the oven using the M5 bolts.



- 2** Screw both remaining wooden handles to the feeder and the firebox using the M5 bolt, as shown in the picture.

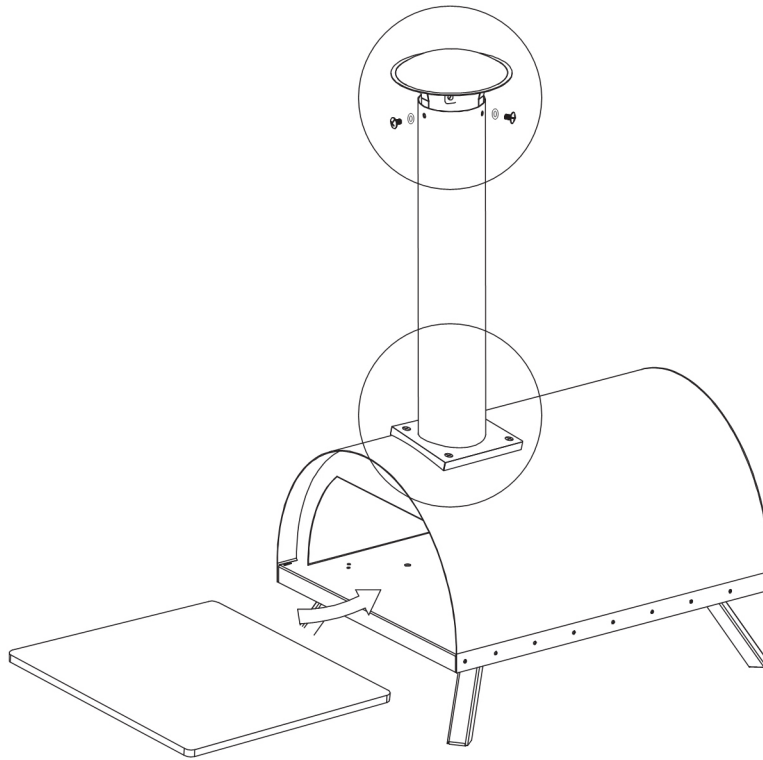
Screw the feeder to the rear of the oven casing.



3

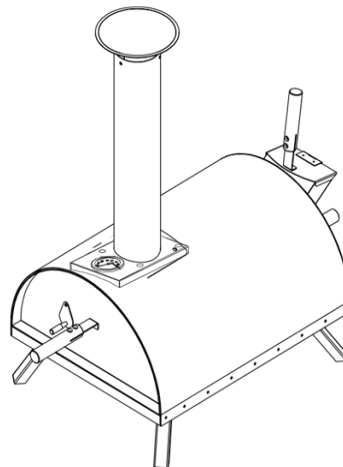
Screw the chimney cap with 3 screws and washers onto the chimney. Insert the chimney by turning it 180° clockwise over the opening in the body.

Put the pizza stone into the oven.



4

Your oven is now ready for use.



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, under an overhand or orning. Keep away from buildings, structures or proximity to any enclosed area.
- Position the oven on a flat, hard, stable, non-combustable surface that is capable of supporting the weight of the oven. Keep it clear and free from flammable or combustible materials, gasoline, electrical cable or other flammable liquids.
- Do not use flammable liquids or any fuels that have been presoaked in flammable liquid, in or around the oven whilst it is lit.
- Only use kiln dried hardwood or food grade wood pellets ensuring that the moisture content is 20% or below.
- Do not exceed temperates 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 and afterwards. Use caution when adding hardwood to the feeder and ensure to use heat resistant gloves at all times.
- Do not touch oven body or chimney when in use.
- Do not move the oven when in use.
- Leave to cool for a minimum of 120 minutes before attempting to move the oven as heat will remain in the oven for this time.
- 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.
- Do not use the oven on a boat.
- When opening the door ensure that there is no person or objects behind the oven at any time.
- Improper installation, assembly, service or maintenance may cause property damage, personal injury or death.

LIGHTING THE OVEN

Please follow our instructions if using wood pieces or pellets.

1



Place a natural wood wool lighter into the firebox and light. Once the wood wool lighter begins to burn, add two to three pieces of kiln dried wood.

Tip: Do not over fill the firebox.

2



Once the wood begins to burn, place the firebox carefully back into the oven.

Tip: If you have a blowtorch you can use this to speed up the lighting process.

3



Once the wood has started to burn, continue to add pieces of wood via the feeder until you have reached your desired cooking temperature.

Tip: Keep the door on the oven when heating up to temperature.

4



Once the fire has been established, keep adding small to medium size pieces of wood until your desired cooking temperature has been reached. Use the door to control the temperature of the oven.

PIZZAS

Once the oven reaches 350°C, the oven is ready to cook pizza. If desired, add more wood to push temperatures to 400°C.

Sprinkle Semolina onto the Peel and prepare your pizza on top ready to go into the oven.

When ready, remove the oven door and slide the pizza onto the tile. Replace the door whilst the pizza is cooking. Check the pizza every 30 seconds.

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

BAKING & ROASTING

Follow the lighting instructions on page 7. Continue to add pieces of wood until you achieve temperatures above your target cooking temperature,

Once this has been reached, allow the wood to burn to embers and the temperature to drop to your desired heat. When ready, place your oven proof dish inside the oven and replace the door.

Control the temperature of the oven by using the door.

Tip: If the oven temperature drops, add small pieces of wood to restore.

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, shed or large cupboard.

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 removing from the oven.
2. Remove the stone from the oven and use a stainless steel brush to remove debris. Where possible, avoid fatty liquids coming into contact with the tile.
3. Do not empty hot ash or debris into waste disposal containers.

TROUBLESHOOTING

IF YOU ARE HAVING TROUBLE LIGHTING THE OVEN

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

- Ensure that the wood box is not over filled. This will smother the fire.
- Carefully blow air into the back of the oven to help ignite the fire - It also helps before lighting the oven, to position the back of the oven to face the wind direction (do not use in strong wind conditions)
- 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 to allow maximum air flow to ignite the fresh wood. Use the metal peel in a wafting motion accelerate airflow into the firebox. This in turn encourages the embers to re-ignite the unburnt wood.



WARNING! ENSURE THE BACK OF THE OVEN IS CLEAR OF PEOPLE/BUILDINGS WHEN OPENING THE DOOR!

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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