

ALFA

5 MINUTI

ALFA

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

FORNO A LEGNA

5 MINUTI TOP

FX5MIN-LRAM-T

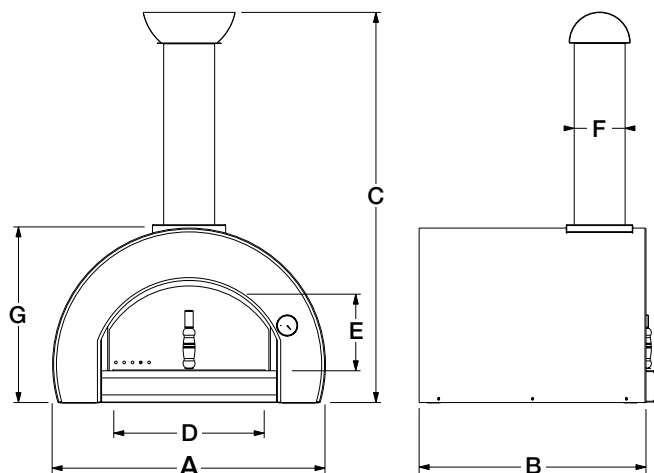
rame



FX5MIN-LROA-T

rosso

antico

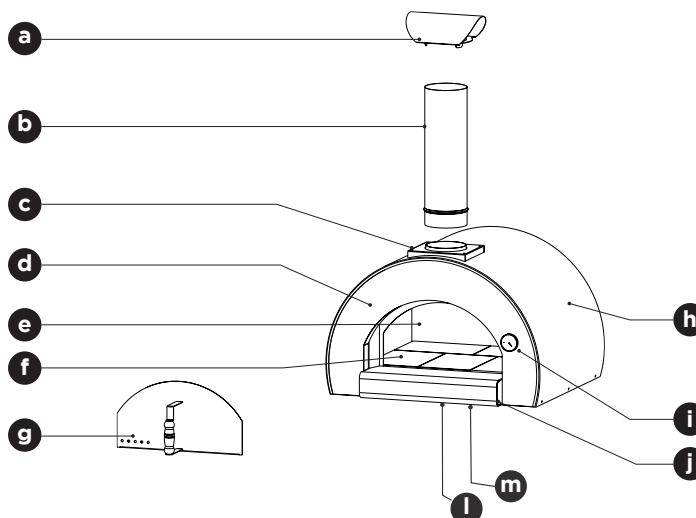
A 82,0 cm /
32.5 inB 68,0 cm /
26.8 inC 120,0 cm /
47.6 inD 46,0 cm /
18.1 inE 25,0 cm /
9.8 inF 15,0 cm /
5.9 inG 53,0 cm /
20.8 inconforme a UNI 10474 e EN 13229
UNI 10474 and EN 13229 compliant

CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

Peso Weight	77 kg 169,7 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0,3 m ² 3.2 ft ²	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	60 x 50 cm 23.6 x 19.7 in	Combustibile consigliato Recommended fuel	Ciocchi diam. Max 5 cm, potature Max 1,9 In diam. logs, trimmings
Minuti per scaldare Heating time (min)	15	Carica nominale Rated charge	6,9 kg/h 15,2 Lbs/h
N° pizze alla volta Pizza capacity	2	Tiraggio minimo Minimum flue draught	10 Pa
Infornata di pane Bread capacity	2 kg 4,4 lbs	Flusso volumetrico fumi Flue smokes mass flow	57,7 g/s
Temperatura massima Max oven temperature	500°C 1000°F	Emissioni CO al 13% O ₂ CO emission at 13% O ₂	0,31% 3843 mg/Nm ³
Consumo medio Average fuel consumption	3 kg/h 6,6 lbs/h	Temperatura fumi Smoke temperature	395°C 743°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

	CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1	Comignolo
b	TI150_500_SAT	1	Canna fumaria
c	SFMN_01_070	1	Flangia
d	SML-01-045	1	Archetto
e	CMB-01-027	1	Cupola camera forno
f	RRA-3020	5	Tavella (30X20)cm
g	SFMN_01_031	1	Sportello
h	CRT-01-027-RAMAP	1	Cupola forno 5 Minuti rame
h	CRT-01-027-ROSRA	1	Cupola forno 5 Minuti rosso antico
i	YT63-135	1	Termometro
j	SML-03-0163	1	Davanzale
l	FCGSB602515	2	SIPOREX (25x60x5)
m	CMB-01-026	1	Vasca camera forno



ALFA

FORNO A LEGNA

5 MINUTI

FX5MIN-LRAM

rame

FX5MIN-LROA

rosso

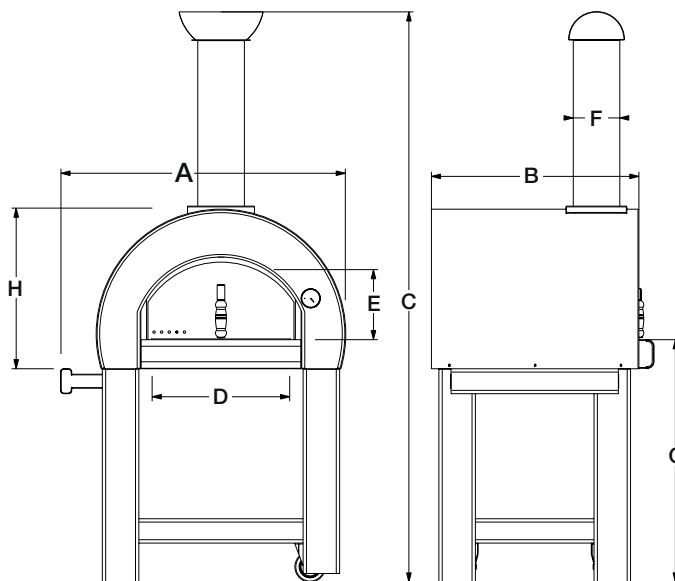
antico

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

SCHEDA TECNICA / TECHNICAL SPECIFICATION

MISURE / DIMENSIONS

A	93,0 cm / 36.6 in
B	68,0 cm / 26.8 in
C	178,0 cm / 70.1 in
D	46,0 cm / 18.1 in
E	25,0 cm / 9.8 in
F	15,0 cm / 5.9 in
G	80,0 cm / 31.5 in
H	53,0 cm / 20.8 in

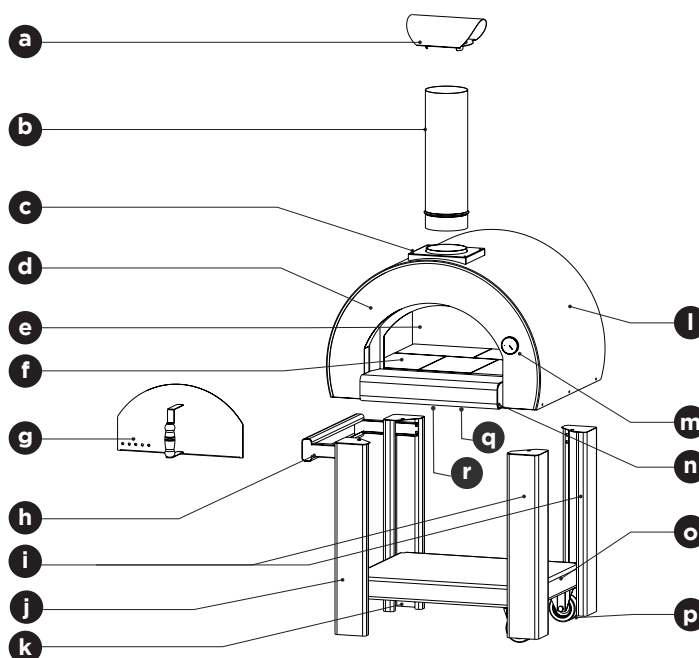


CARATTERISTICHE TECNICHE / TECHNICAL DETAILS

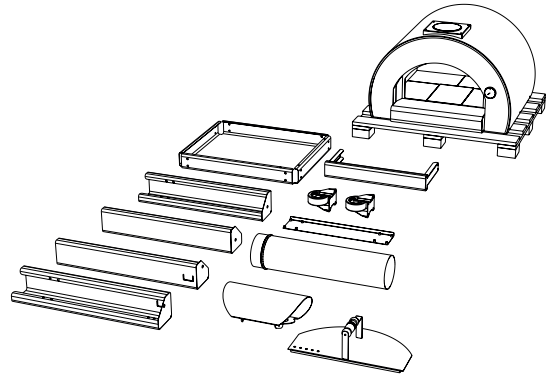
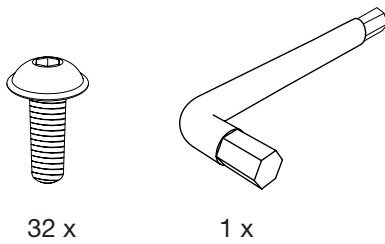
Peso <i>Weight</i>	100 kg 220 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno <i>Oven floor area</i>	0,3 m ² 3.2 ft ²	Tipo di refrattario <i>Type of refractory</i>	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno <i>Oven floor dim.</i>	60 x 50 cm 23.6 x 19.7 in	Combustibile consigliato <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm, potature Max 1,9 in diam. logs, trimmings
Minuti per scaldare <i>Heating time (min)</i>	15	Carica nominale <i>Rated charge</i>	6,9 kg/h 15,2 Lbs/h
N° pizze alla volta <i>Pizza capacity</i>	2	Tiraggio minimo <i>Minimum flue draught</i>	10 Pa
Infornata di pane <i>Bread capacity</i>	2 kg 4,4 lbs	Flusso volumetrico fumi <i>Flue smokes mass flow</i>	57,7 g/s
Temperatura massima <i>Max oven temperature</i>	500°C 1000°F	Emissioni CO al 13% O₂ <i>CO emission at 13% O₂</i>	0,31% 3843 mg/Nm ³
Consumo medio <i>Average fuel consumption</i>	3 kg/h 6,6 lbs/h	Temperatura fumi <i>Smoke temperature</i>	395°C 743°F

MONTAGGIO E COMPONENTI / ASSEMBLY AND PARTS LIST

	CODICE	N°	DESCRIZIONE
a	SPZP_01_024	1	Comignolo
b	TI150_500_SAT	1	Canna fumaria
c	SFMN_01_070	1	Flangia
d	SML-01-045	1	Archetto
e	CMB-01-027	1	Camera forno
f	RRA-3020	5	Tavella (30X20)cm
g	SFMN_01_031	1	Sportello
h	FMN_01_077	1	Maniglione base forno 5 Minuti
i	SFMN_01_116	2	Gamba destra 5 Minuti
j	SFMN_01_117		Gamba sinistra anteriore 5 Minuti
k	SFMN_01_118		Gamba sinistra posteriore 5 Minuti
l	CRT-01-027-RAMAP	1	Cupola forno 5 Minuti rame
l	CRT-01-027-ROSRA	1	Cupola forno 5 Minuti rosso antico
m	YT63-135	1	Termometro
n	SML-03-0163	1	Davanzale
o	SFMN_01_072	1	Ripiano inferiore
p	1NNA100AFIO	2	Ruote
q	FCGSB602515	2	SIPOREX (25X60X5)cm
r	CMB-01-026	1	Vasca camera forno

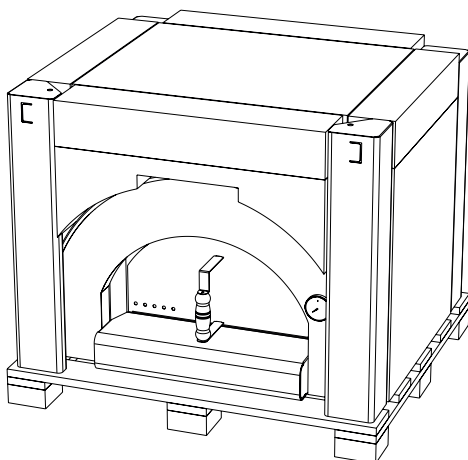


**INSTALLAZIONE E MONTAGGIO / INSTALLATION AND ASSEMBLY / INSTALACIÓN Y MONTAJE /
INSTALLATION ET MONTAGE / INSTALLATION UND MONTAGE**



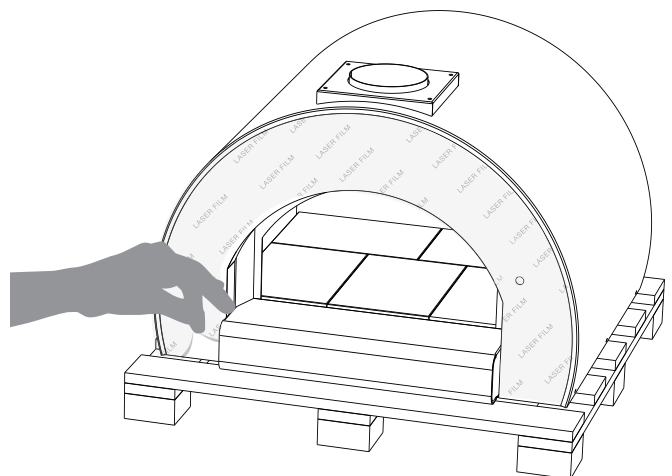
1

- IT** Rimuovere prima la scatola, il polistirolo e successivamente le gambe del forno e gli altri pezzi.
Non gettare il polistirolo, servirà per il montaggio.
- EN** First remove the box, the polystyrene and then the legs of the oven and the other pieces.
Do not dispose of the polystyrene, you will need it for assembly.
- ES** Primero quite la caja, el poliestireno y después las patas del horno y las otras piezas.
No tire el poliestireno, será necesario para el montaje.
- FR** Retirer d'abord le boîtier, le polystyrène et ensuite les pieds du four et les autres pièces.
Ne jeter pas le polystyrène, il servira pour le montage.
- DE** Zuerst den Karton, das Polystyrol und anschließend die Beine des Ofens und die anderen Teile entfernen.
Das Polystyrol nicht wegwerfen, es wird für die Montage benötigt.



2

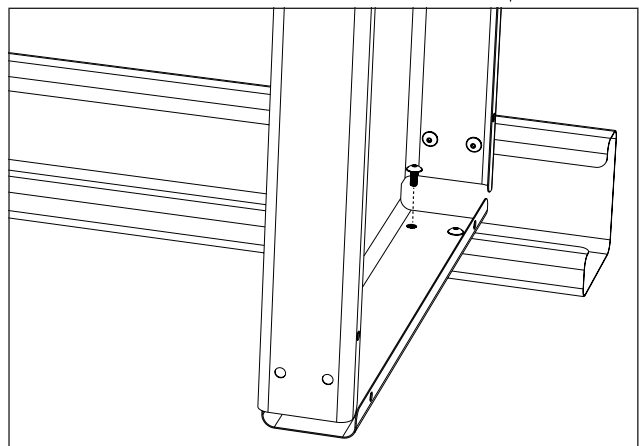
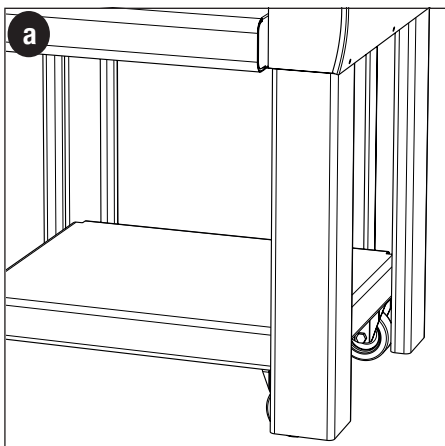
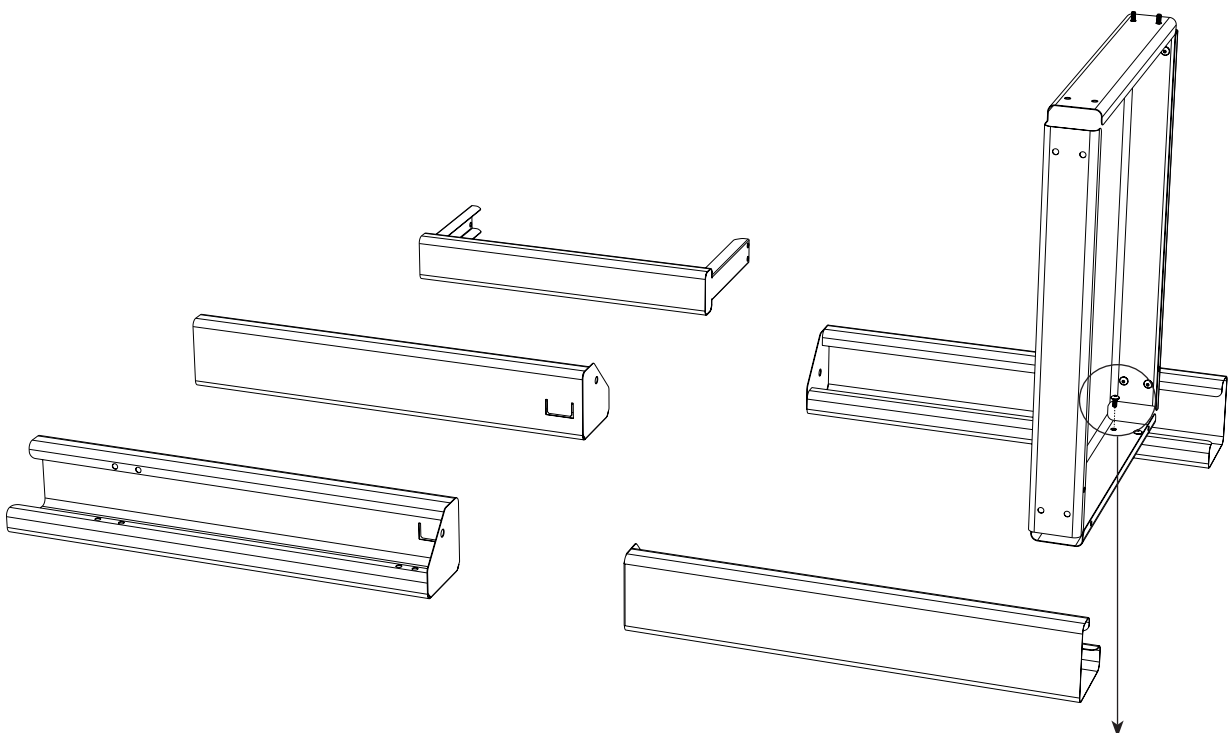
- IT** Togliere la pellicola laser film da tutti i componenti del forno prima di proseguire con il montaggio. Per facilitarne il distacco, utilizzare aria calda (es. Asciugacapelli). Non utilizzare oggetti taglienti.
- EN** Remove the laser film from all parts of the oven before proceeding with the installation. To facilitate removal use hot air (e.g. Hair dryer). Do not use sharp tools.
- ES** Quite la película laser film de todos los componentes del horno antes de proceder al montaje. Para facilitar la remoción utilice aire caliente (ej. el secador de pelo). No utilice objetos afilados.
- FR** Retirer le film laser de toutes les parties du four avant de procéder au montage. Pour faciliter le retrait utiliser de l'air chaud (par ex: un sèche cheveux). Ne pas utiliser d'objets tranchants.
- DE** Bevor mit der Montage fortgefahren wird, ist von allen Teilen die Laserfilm-Folie zu entfernen. Damit es einfach ist mit warmer Luft (z.B. Haarfön). Verwenden Sie keine scharfen Gegenstände.



3

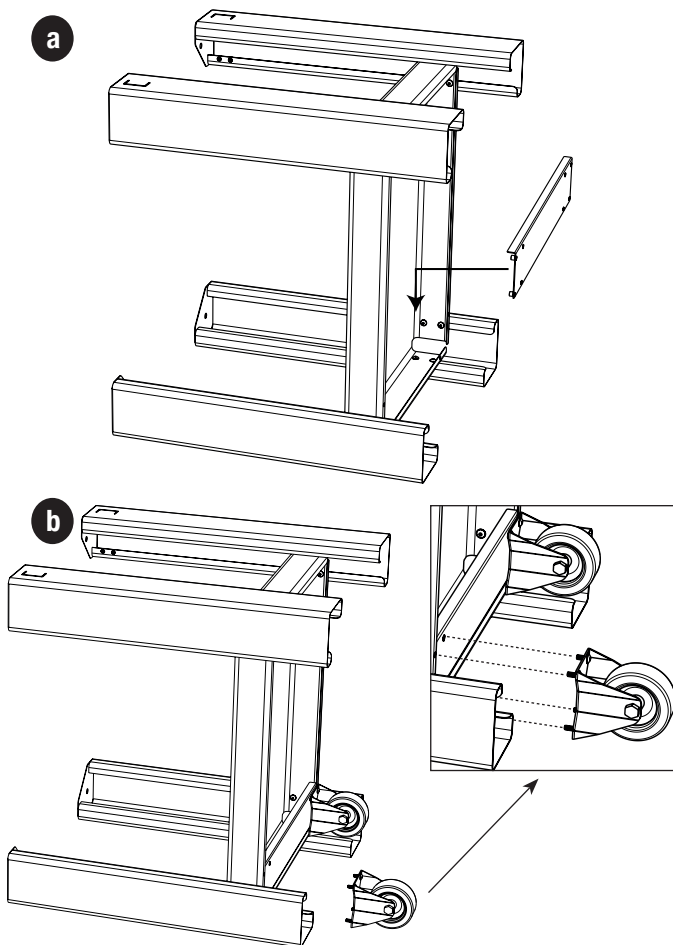
- IT** Fissare le due gambe più corte alla base di appoggio usando 4 viti per ciascuna gamba, come mostrato nell'immagine in basso. Ricordarsi che le gambe più corte si trovano nella parte destra del forno (a).
- EN** Attach the two shorter legs to the support base using 4 screws for each leg, as shown in the image below. Remember that the shorter legs are on the right part of the oven (a).
- ES** Fije las dos patas más cortas a la base de apoyo, usando 4 tornillos por cada pata, como ilustrado en la imagen siguiente. Recuerde que las patas más cortas están en la parte derecha del horno (a).

- FR** Fixer les deux pieds plus courts à la base d'appui en utilisant 4 vis pour chaque jambe, comme le montre l'image du bas. Se rappeler que les pieds plus courts se trouvent dans la partie droite du four (a).
- DE** Die beiden kürzeren Beine mit 4 Schrauben pro Bein am Traggestell befestigen, so wie in der Abbildung unten gezeigt. Es ist darauf zu achten, dass sich die kürzeren Beine auf der rechten Seite des Ofens befinden müssen (a).



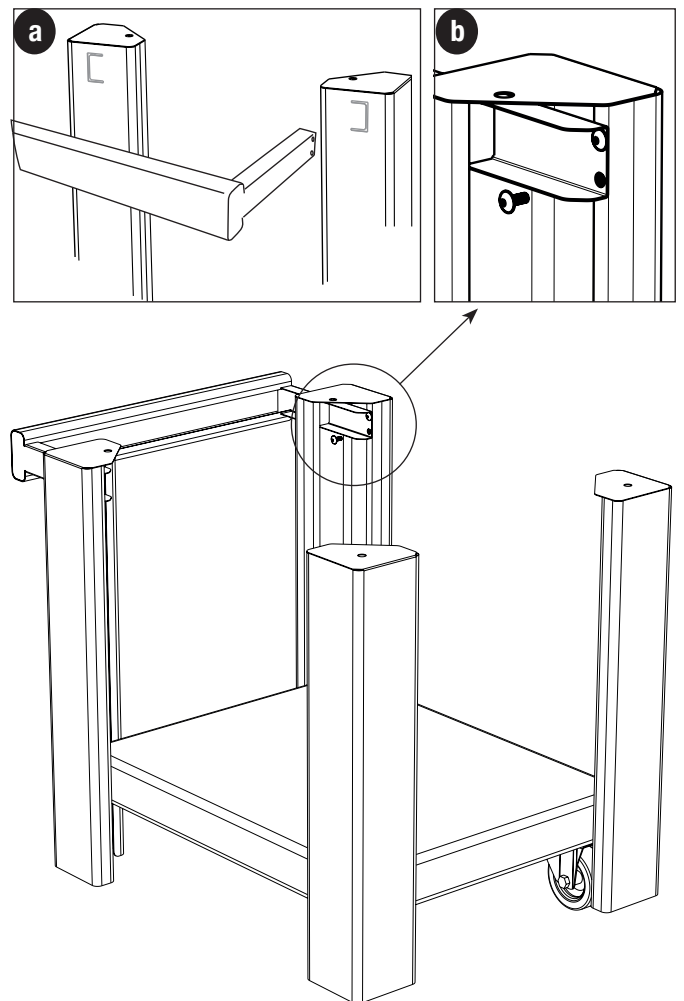
4

- IT** Posizionare la piastra per le ruote sotto le fessure della base di appoggio (a). Fissare le ruote alla piastra avvitando 8 viti (4 per ruota) (b).
- EN** Place the plate for the wheels under the slots in the support base (a). Attach the wheels to the plate tighten the 8 screws (4 per wheel) (b).
- ES** Posicione la placa para las ruedas debajo de las ranuras de la base de apoyo. Fije las ruedas a la placa atornillando 8 tornillos (4 por rueda) (b).
- FR** Positionner la plaque de recouvrement pour les roues sous les fentes de la base d'appui (a). Fixer les roues à la plaque de recouvrement en vissant 8 vis (4 pour chaque roue) (b).
- DE** Die Platte für die Räder unter den Schlitten des Traggestells platzieren (a). Die Räder an der Platte befestigen 8 Schrauben anschrauben (4 pro Rad) (b).



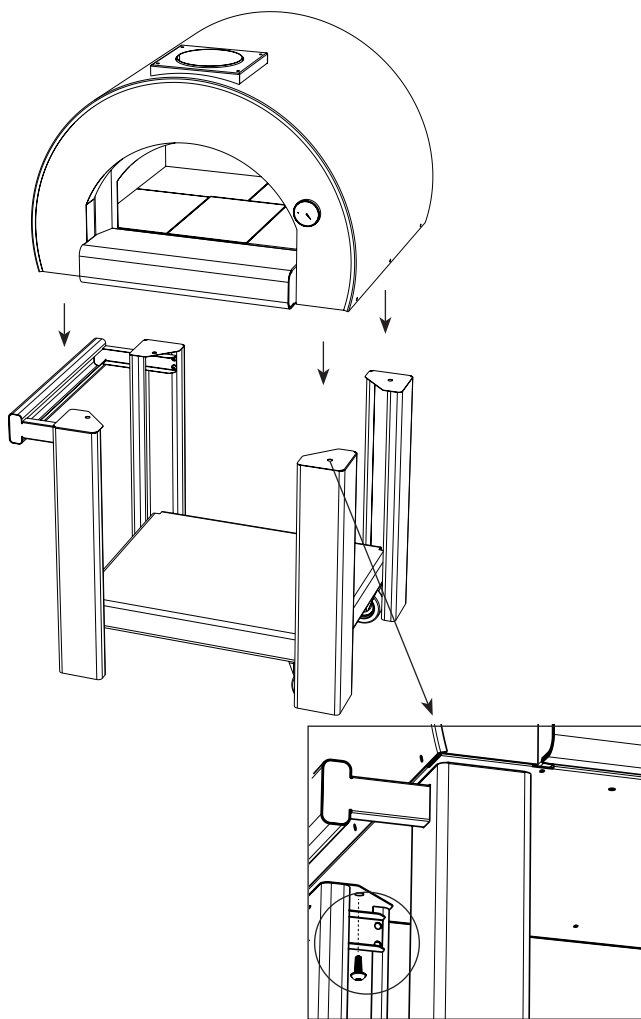
5

- IT** Inserire la maniglia nelle fessure delle gambe (a) e fissarla alle gambe usando 2 viti per parte (b).
- EN** Insert the handle into the slots of the legs (a) and fasten it to the legs using 2 screws per side (b).
- ES** Introduzca la manija en las ranuras de las patas (a) y fíjela a las patas usando 2 tornillos por parte (b).
- FR** Insérer la manille dans les fentes des pieds (a) et la fixer aux pieds en utilisant 2 vis pour chaque partie (b).
- DE** Den Griff in die Schlitz der Beine einstecken (a) und mit jeweils 2 Schrauben an den Beinen befestigen (b).



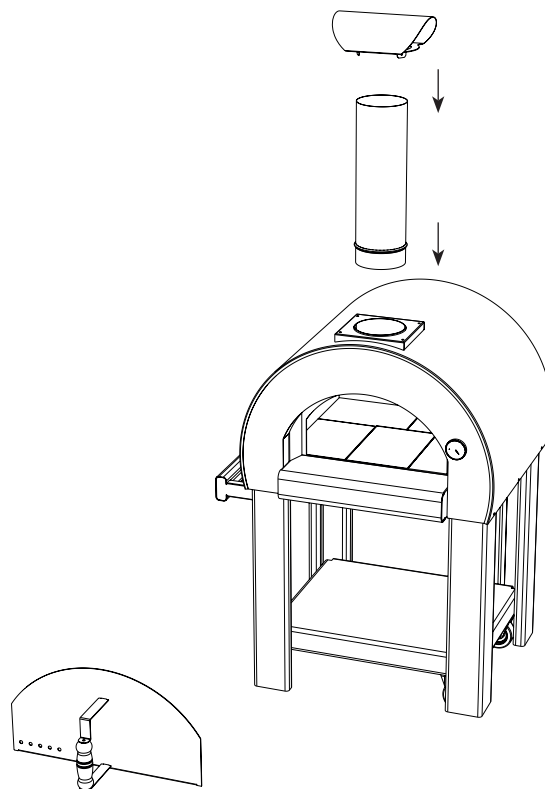
6

- IT** Posizionare il forno sul carrello e fissarlo usando 4 viti, una per gamba.
- EN** Place the oven on the cart and secure it using 4 screws, one for each leg.
- ES** Posicione el horno encima del carro y fíjelo usando 4 tornillos, uno por pata.
- FR** Positionner le four sur le chariot et le fixer en utilisant 4 vis, une pour chaque pied.
- DE** Den Ofen mit 4 Schrauben, eine pro Bein, auf dem Wagen befestigen.



7

- IT** Posizionare il termometro come descritto nel disegno, poi posizionare la canna fumaria, il comignolo e lo sportello.
- EN** Place the thermometer, as described in the diagram, then position the chimney flue, chimney pot and the counter.
- ES** Posicione el termómetro como descrito en el dibujo, entonces coloque el conducto de humos, el sombrero y la puerta.
- FR** Positionner le thermomètre comme décrit dans le dessin, puis positionner le carneau montant, la cheminée et la porte du four.
- DE** Das Thermometer wie in der Zeichnung beschrieben positionieren und anschließend den Rauchabzug, den Schornstein und die Tür.



IL FORNO È PRONTO PER L'USO / THE OVEN IS READY TO USE / EL HORNO ESTÁ LISTO PARA EL USO / LE FOUR EST PRÊT POUR L'UTILISATION / DER OFEN IST FÜR DEN GEBRAUCH BEREIT

ALFA REFRATTARI S.R.L.

via Osteria della Fontana 63, 03012 Anagni (FR), Italy

web site: www.alfaforni.com - www.alfaovens.com
e-mail: [info@ alfaforni.com](mailto:info@alfaforni.com)

tel: +39 0775.7821 - fax: +39 0775.782218