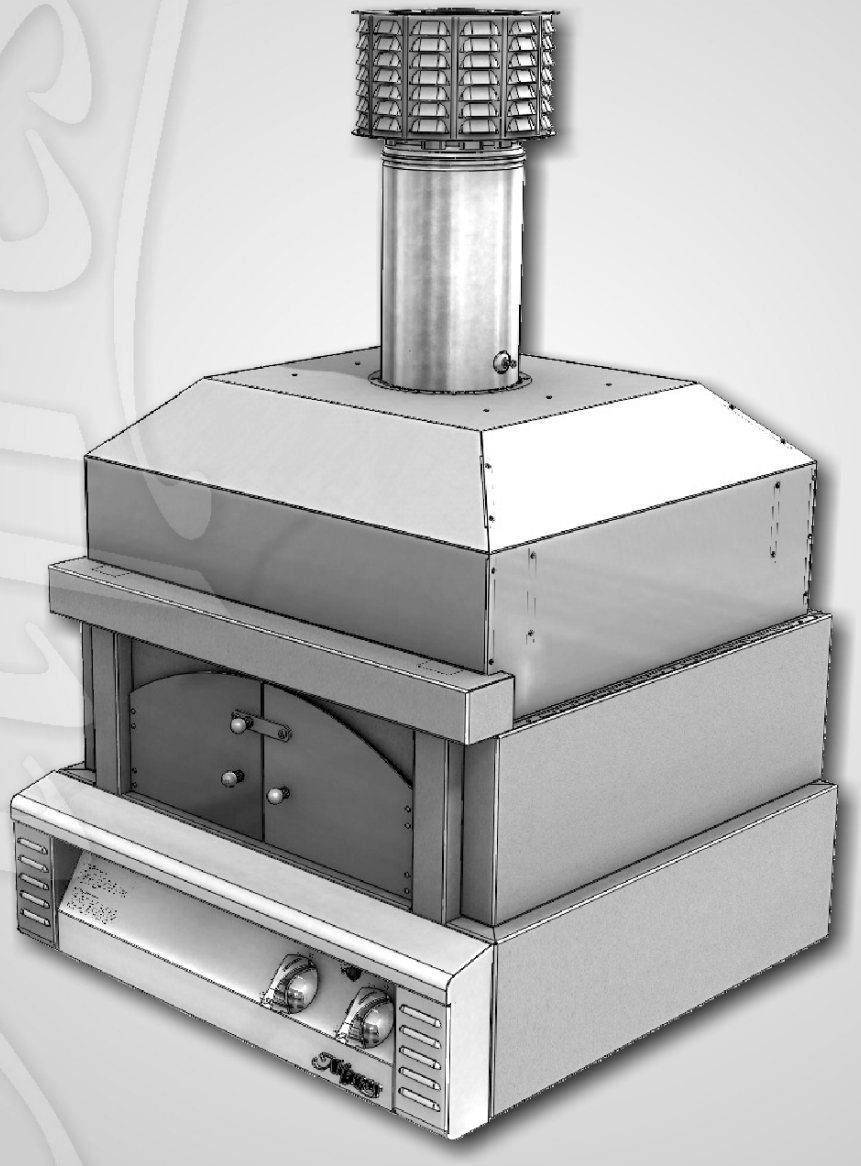
Alfresco™

Open Air Culinary Systems



ALF-PZA-BIA • Pizza Oven
Built In Accessory Installation

ALF-PZA-BIA KIT FOR BUILT IN CONSTRUCTION

KIT INSTALLATION:

Once you have removed all the packing material that your *Alfresco*™ Pizza Oven was shipped with, the built-in BIA-Kit can be installed on the unit. The Built-in conversion Kit consists of 3 items:

- A high pitched top cover
- A Type B, adjustable, double-walled vent pipe
- A Type B vent cap.

The installation can be done by simply removing the top cover of the ALF-PZA unit and replacing it with the built-in hood.

- Remover the top by lifting straight up. (*Do not remove the top radiant stone, it's designed to stay there*) (See ***Figure # 1***)
- Install the BIA-Kit Hood by laying it on top and sliding forward until all the screw holes located in it's sides and back line-up correctly with the holes in the body of the ALF-PZA. (See ***Figure # 2***)
- Fasten all 9 self tapping screws to permanently fix the BIA Hood to the body of the ALF-PZA Unit.

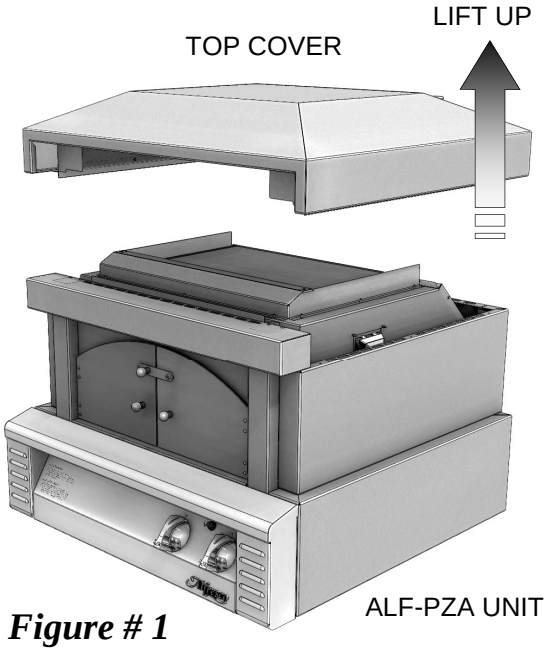


Figure # 1

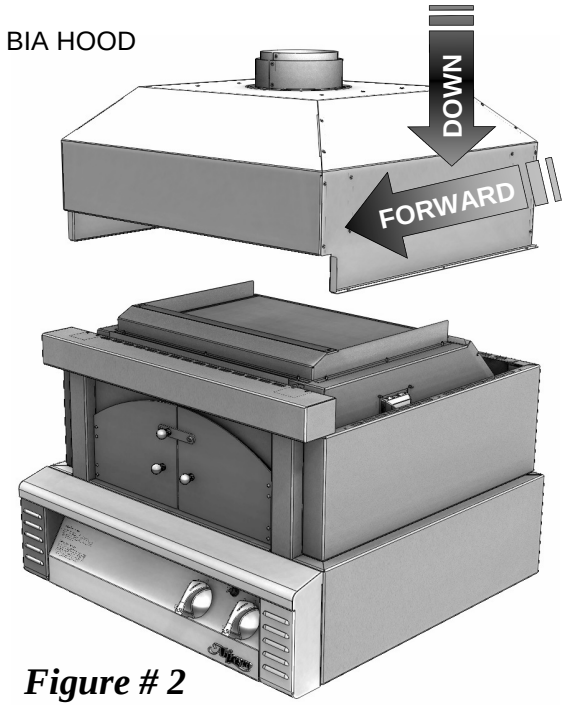


Figure # 2

Once the BIA Hood is installed, it should look like ***Figure # 3***. The vent flue and vent cap (TYPE B Rated) will be added later during construction of the non-combustible built-in enclosure.

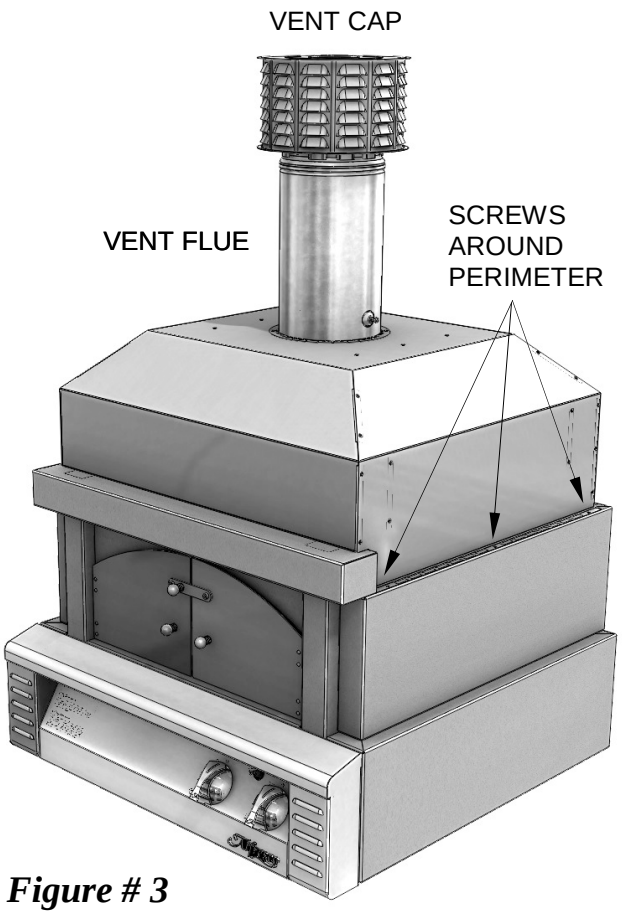


Figure # 3

BUILT IN ENCLOSURE GENERAL BUILDING PROVISIONS:

When installing the *Alfresco*™ Pizza Oven as a built-in unit, careful consideration to the materials used must be made. As a general rule, the materials and construction methods should be the same as the requirements for an outdoor fireplace while maintaining all local building codes.

The image on the right, ***Figure # 4***, shows how the *Alfresco*™ Pizza Oven might look like in a built-in configuration.

Figure # 4

When building the pizza oven into a non-combustible structure, it is critical to have access to the bottom of the unit. This will be the only means of service and maintenance as the oven will no longer be removable.

Alfresco™ recommends installing an AB-30 double sided door for service, storage, gas supply and electrical power access.

The Pizza Oven must rest on two 2" ledges to give it proper support and must have free air intake from the bottom of the oven. The built-in construction should have ample ventilation under the oven in order to have the proper combustion.

Dimensions shown on ***Figure # 5*** below are shown as reference to aid in the design and planning only.

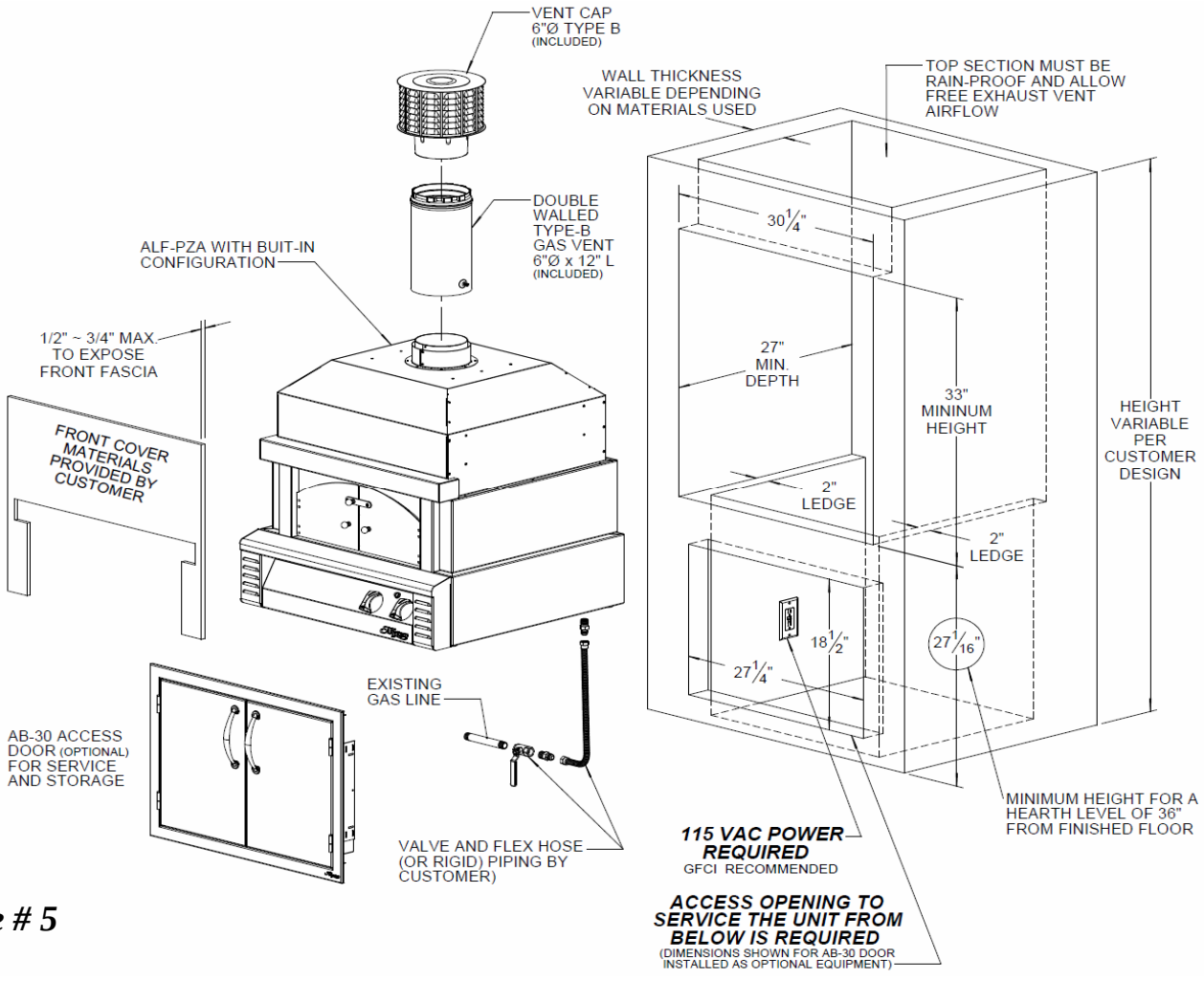


Figure # 5

(Building Provisions cont.)

As shown on Figure # 5, the 33" minimum height requirement, is the minimum opening requirement to be able to slide the unit into an already-built non-combustible enclosure.
This requirement is not necessary if the non-combustible enclosure is built around the unit with materials such as with brick and mortar.

When covering up the front of the BIA Hood with non-combustible materials, it is recommended that a total thickness of the backing board and fascia material does not exceed 1/2" thickness in order to leave the vertical columns and top of the ALF-PZA oven opening exposed. (See ***Figure # 6***)

The BIA Hood is made with a double wall design. Installation of screws around the sides to support masonry backing materials is ***allowed***. We recommend using stainless screws when doing so.

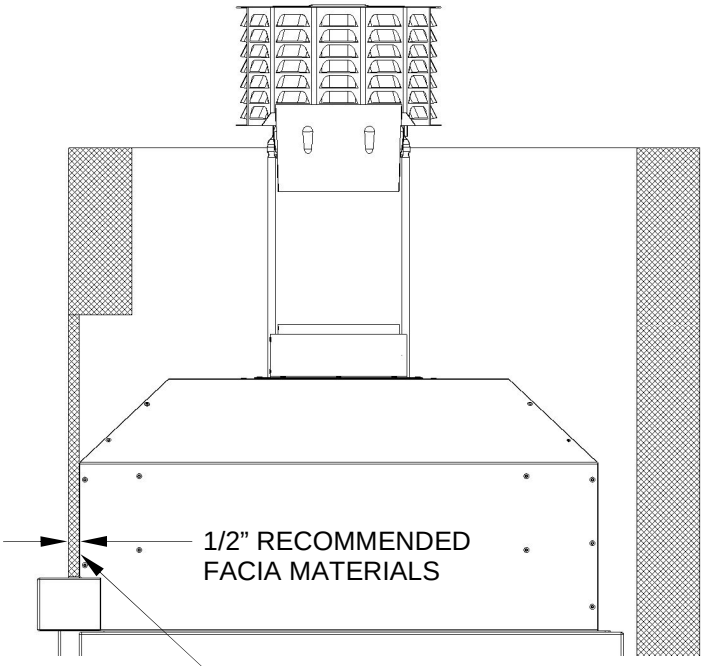


Figure # 6

It is highly recommended to install access doors below the ALF-PZA unit when designing the built in construction. (such as Alfresco's AB Doors).

The access is required for piping (LP or NG) shut off valves, electrical supply and equipment maintenance and cleaning as stated on page 3.

NOTE: *Additional consideration must be made to ventilation under the unit. The construction below the Pizza oven must have proper air circulation in order to have proper gas combustion. The bottom section of the built-in enclosure must have a minimum of 1 Sq.Ft. of standard building construction vents to provide ample air circulation.*

When designing the built in enclosure, non-combustible, weather proof materials must be used on all sides. Additional rain proofing is strongly recommended on the top section of the built in enclosure as to have a complete weather tight assembly around all areas, including but not limited to the vent flue design. (See ***Figure # 7***)

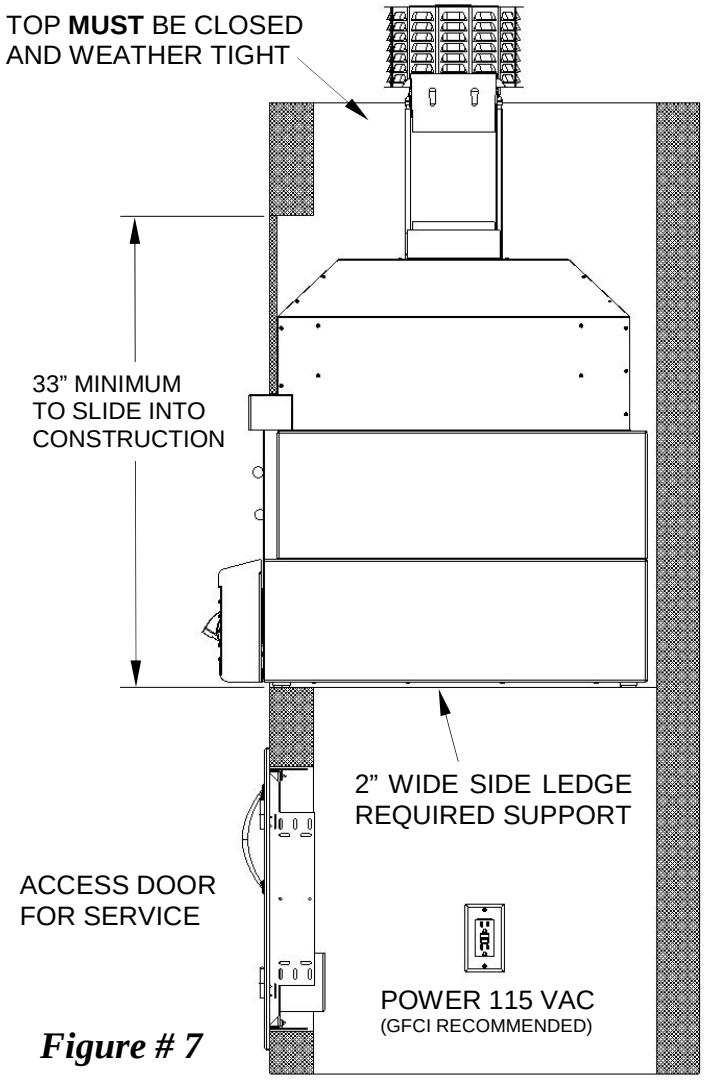
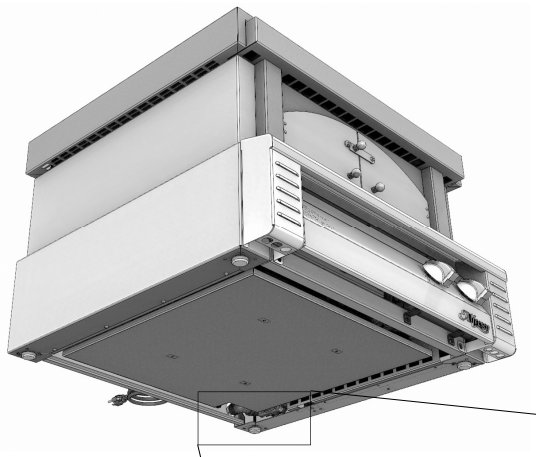


Figure # 7

GAS SUPPLY INSTALLATIONS:

Because of the *Alfresco*™ Pizza Oven's unique design, it is possible to install the gas supply (NG or LP) from a place below the unti in addition to the standard back supply location.

The oven is constructed with an opening at the bottom heat shield to facilitate connections from below. (See ***figure # 8***)



Standard connections through the back panel can be converted to bottom connections as follows:

- Removing the 3/8" (LP) or 1/2" (NG) Brass compression fitting on the back,
- Rotating down the 90°1/2" elbow immediately behind the back panel,
- Re-installing the appropriate size compression fitting for a flexible hose connections, or…
- Hard-piping the oven with 1/2" NPT piping.

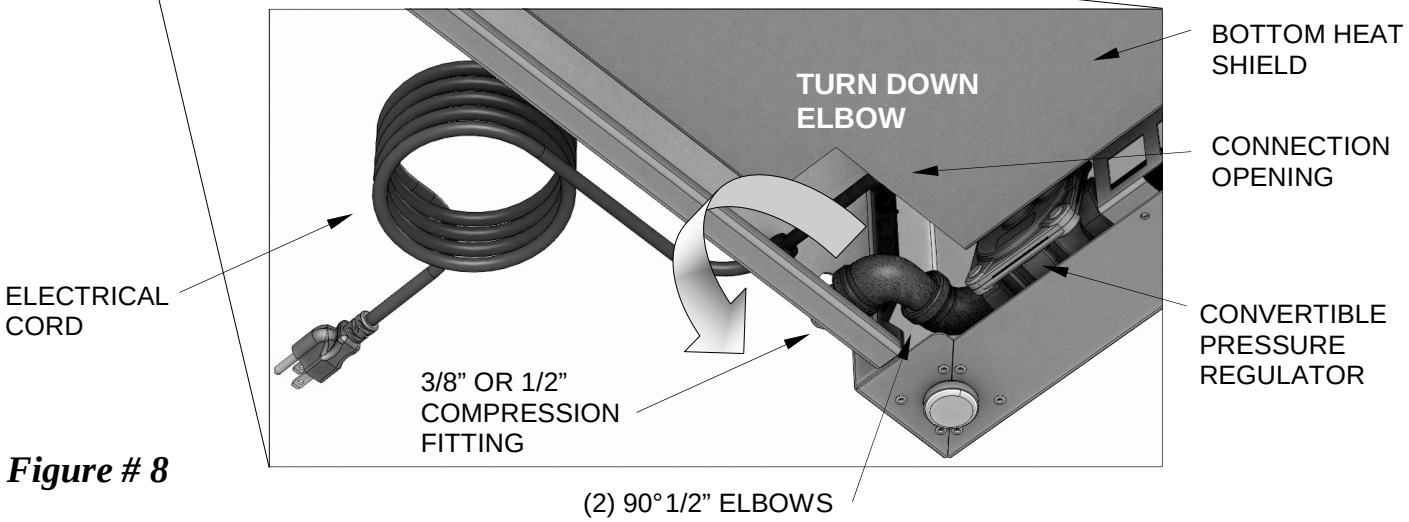


Figure # 8

When designing a built in enclosure with gas supplies connected from the bottom of the unit, a shut-off valve with unrestricted access is required.

Always shut off the gas supply when the unit is not in use to ensure safety.

For additional ALF-PZA-BIA product dimensions which might aid in the construction of your built-in enclosure, please refer to the ALF-PZA-BIA Specification Sheet found in our website;

www.alfrescogrills.com

Alfresco™

Open Air Culinary Systems

ALF-PZA-BIA • INSTALL MANUAL
ALFRESCO™ GOURMET GRILLS
ALL RIGHTS RESERVED • 06/2013