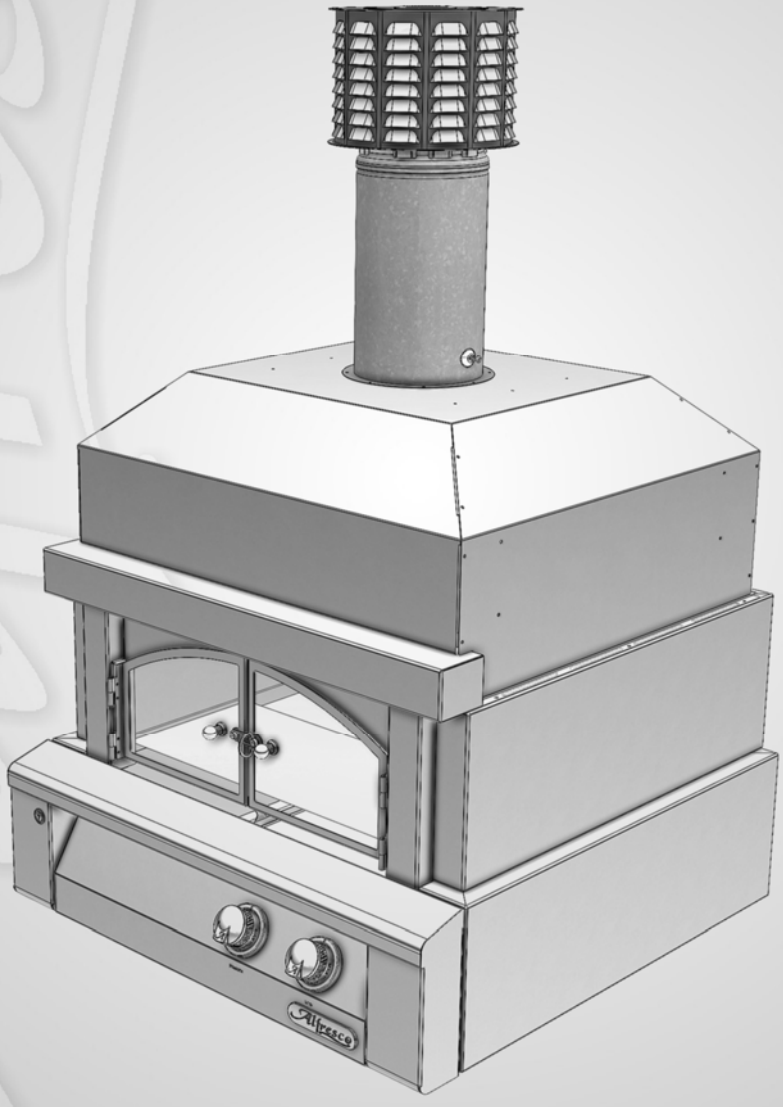
Alfresco™

Open Air Culinary Systems



AXE-PZA-BI • Pizza Oven
General Building Provisions

AXE-PZA-BI SERIAL NUMBER LABEL:

PASTE SERIAL NUMBER LABEL IN THIS LOCATION

NOTES:

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 a typical outdoor fireplace while strictly maintaining all local building codes.

The image on the right, ***Figure # 1***, shows how the *Alfresco*™ Pizza Oven might look like in a built-in configuration.

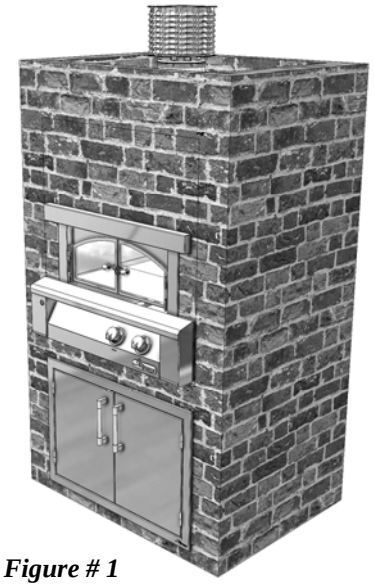


Figure # 1

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 AXE-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 # 2*** below are shown as reference to aid in the design and planning only.

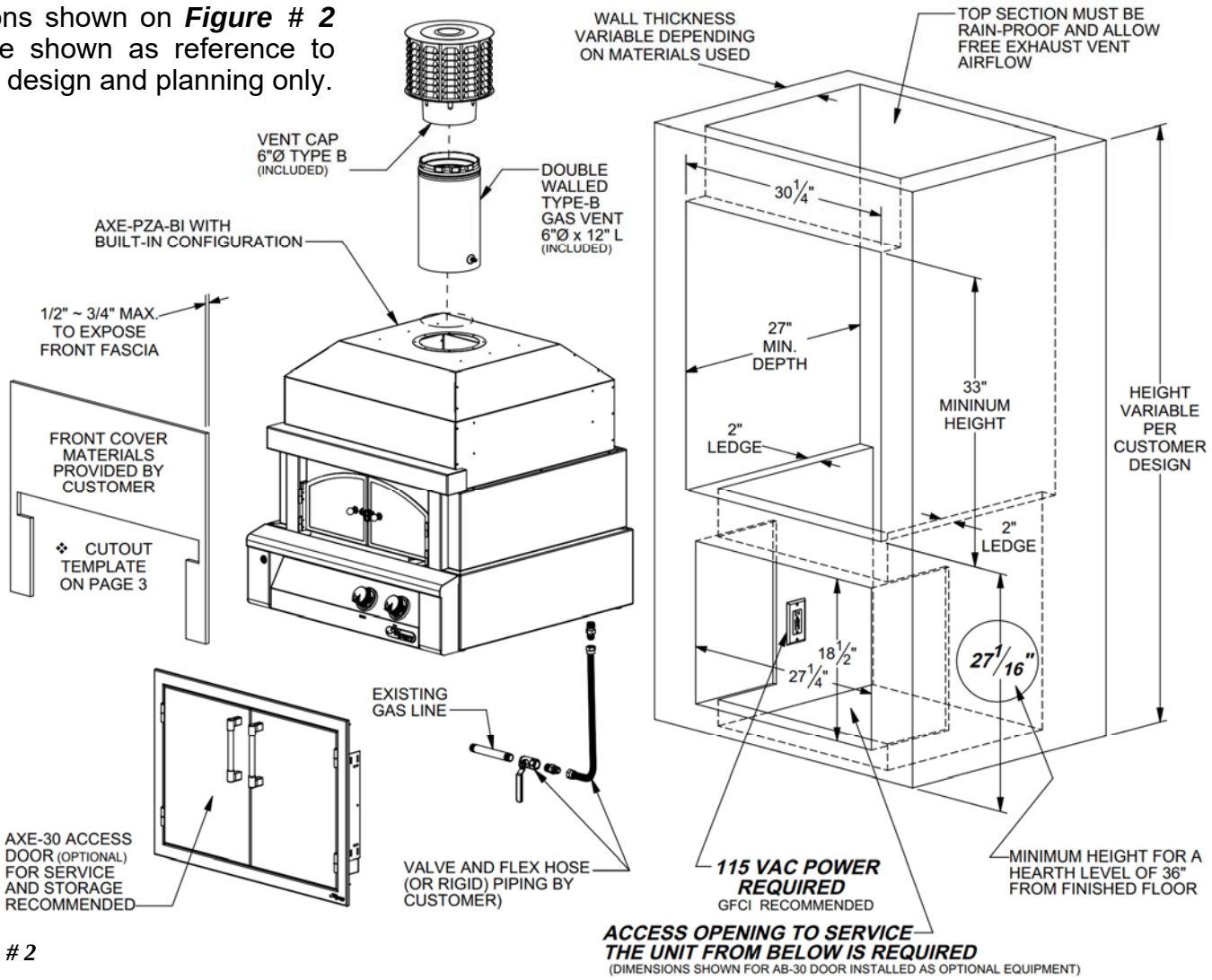


Figure # 2

Additionally, a built-in construction might also be designed with a non-combustible construction around the Pizza Oven while at the same time be designed below a ceiling, awening or breeze way, etc.

In all cases, exhausts need to be Double Walled Type-B Gas Vents and built with all standard applicable local building code requirements. Exhausts should be treated as a typical construction for a fireplace, furnace or chimney stack.

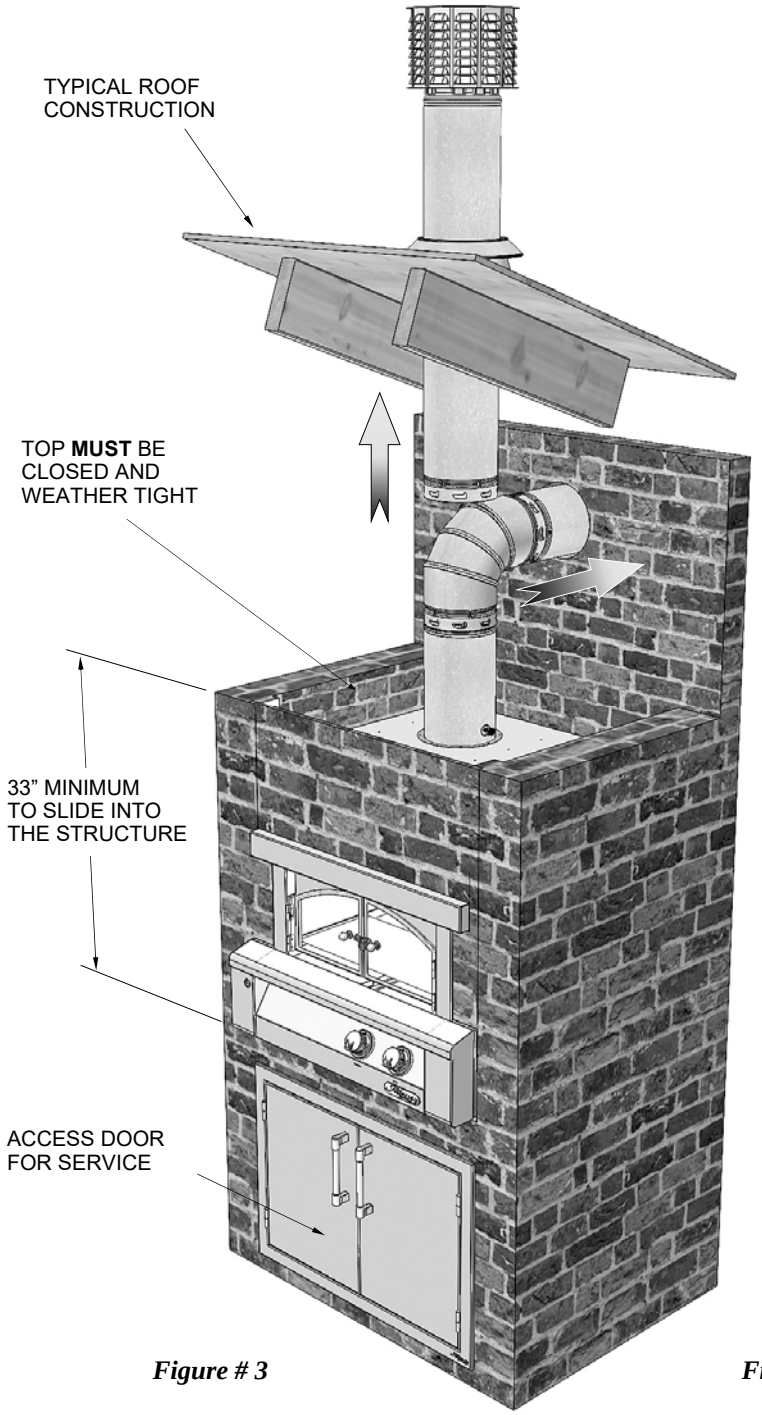


Figure # 3

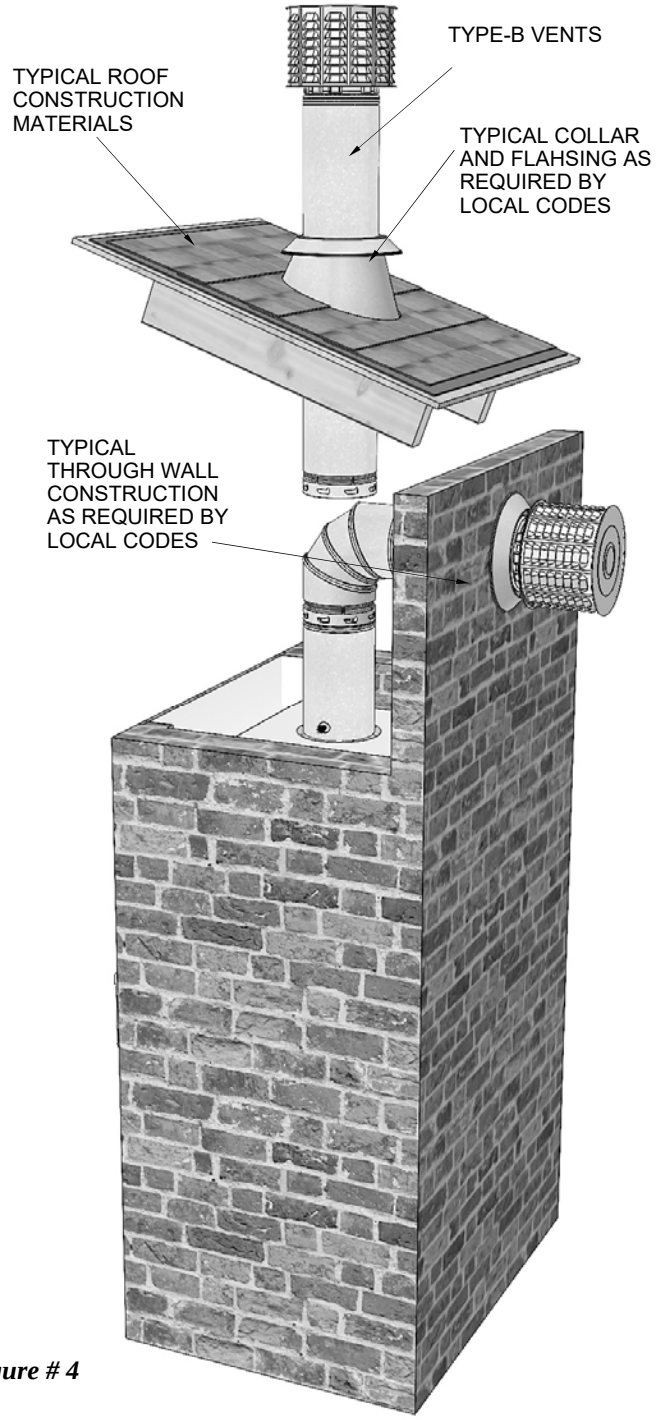


Figure # 4

As shown on Figure # 3, 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 other materials such as with brick and mortar.

When covering up the front of the BI 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 AXE-PZA-BI oven opening exposed. (See ***Figure # 5***)

The BI 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.

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 # 1***)

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

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

NOTE 1: 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.

NOTE 2: When installing Type-B Gas Vents as shown on **Figure # 3, 4 and 5**, it is still recommended that the top of the non-combustible construction be closed and weather tight in order to prevent debris from falling in and making contact with the BI-Hood.

The above mentioned construction, (Note 2) should be done even if the Type-B Gas Vents are extended past the non-combustible construction through a ceiling / roof or through-back wall configurations.

For all other building considerations refer to the Pizza Oven Care and Use Manual as well as the Specification Sheet for detail dimensions and ventilation (gas exhaust) requirements.

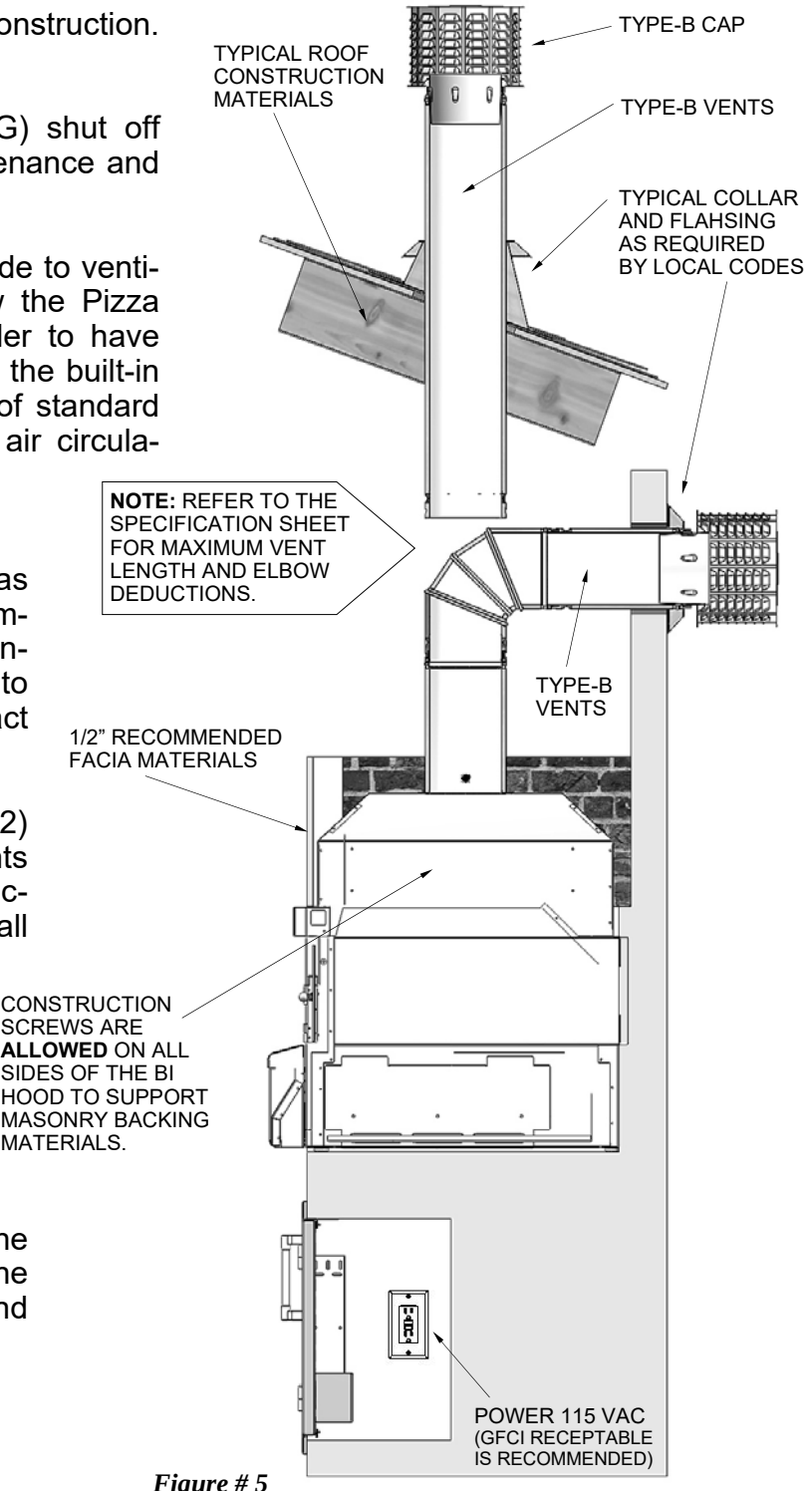


Figure # 5

GAS SUPPLY INSTALLATIONS:

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

The oven is constructed with an opening at the bottom heat shield to facilitate connections from below. (See ***figure # 6***).

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

- Removing the (2) 1/4-20 bolt fasteners at the inlet bracket assembly.
- Rotating down the assembly 90° immediately behind the back panel so it faces down.
- Re-installing the 1/4-20 bolt fasteners to secure the piping assembly.
- Re-installing the appropriate size compression fitting for a flexible hose connections, or…
- Hard-piping the oven with 1/2" NPT piping.
- Removing the through-panel electrical fitting and relocating the electrical cord to a bottom receptable.

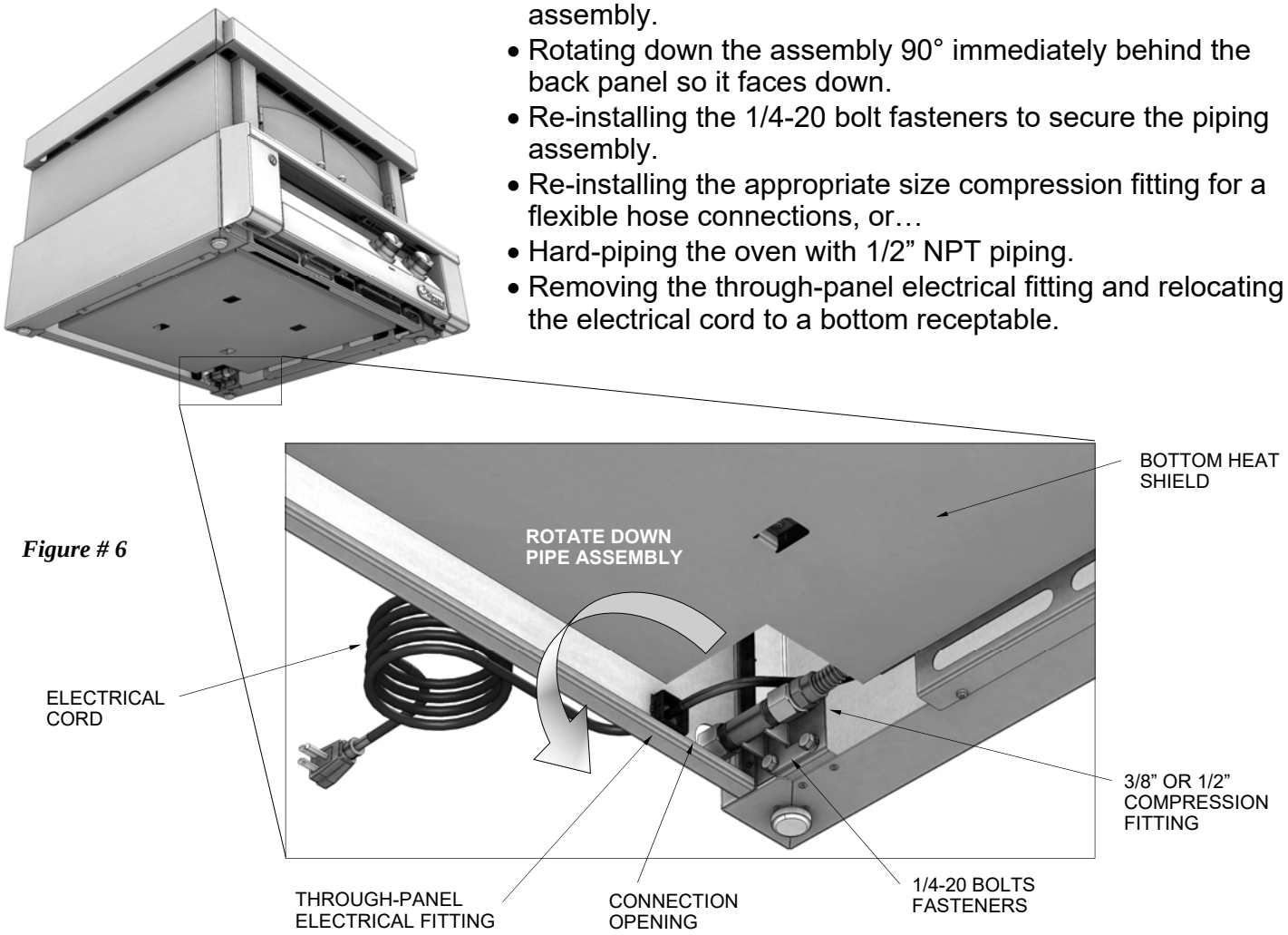


Figure # 6

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 AXE-PZA-BI product dimensions which might aid in the construction of your built-in enclosure, please refer to the AXE-PZA-BI Specification Sheet and the oven Care and Use Manual found in our website:

www.alfrescogrills.com

NOTES:

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AXE-PZA-BI · BUILDING MANUAL
ALFRESCO GOURMET GRILLS