



ALFA

5 MINUTI

ALFA

HOTTER



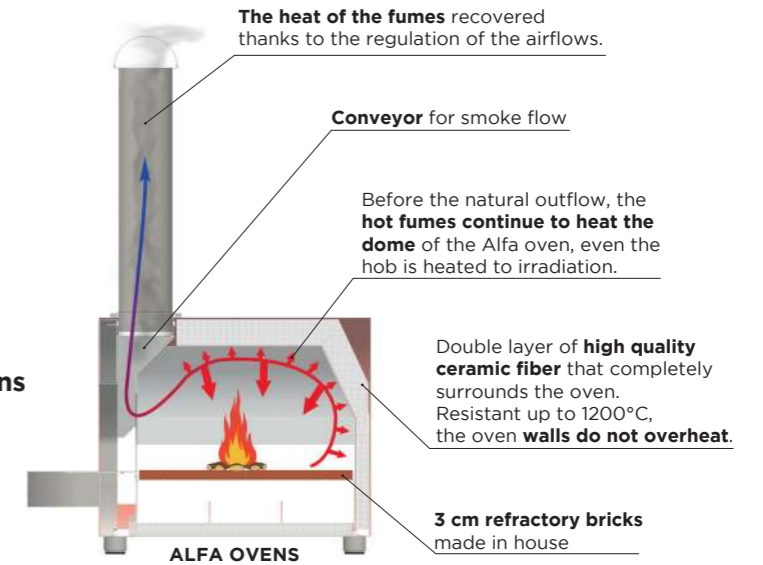
FASTER



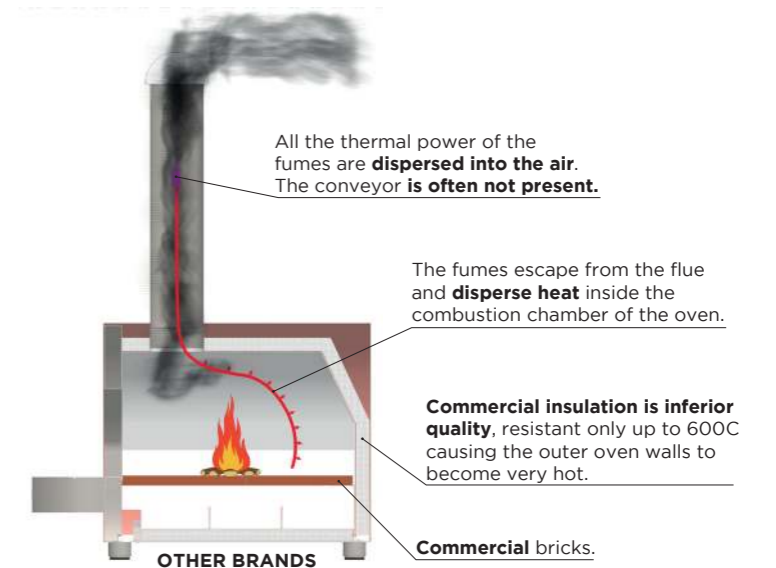
DIFFERENT



All produced in house
Air flow technology like Pro ovens
5' minutes to heat up



Not all produce in house
Usual air flow
30' minutes to heat up





DESIGN & PERFORMANCE

“Being the world’s most innovative 0°-500°C (932°F) oven company while maintaining the creativity and the Italian tradition that has distinguished us for over 40 years.”

Thanks to continuous innovation process, Alfa ovens deliver the goods. They light up quickly, heat up to 500°C (930°F) in only ten minutes and can cook a pizza in one minute thus reducing energy consumption and waiting times. To save you more time you can clean them up in just 5 minutes.

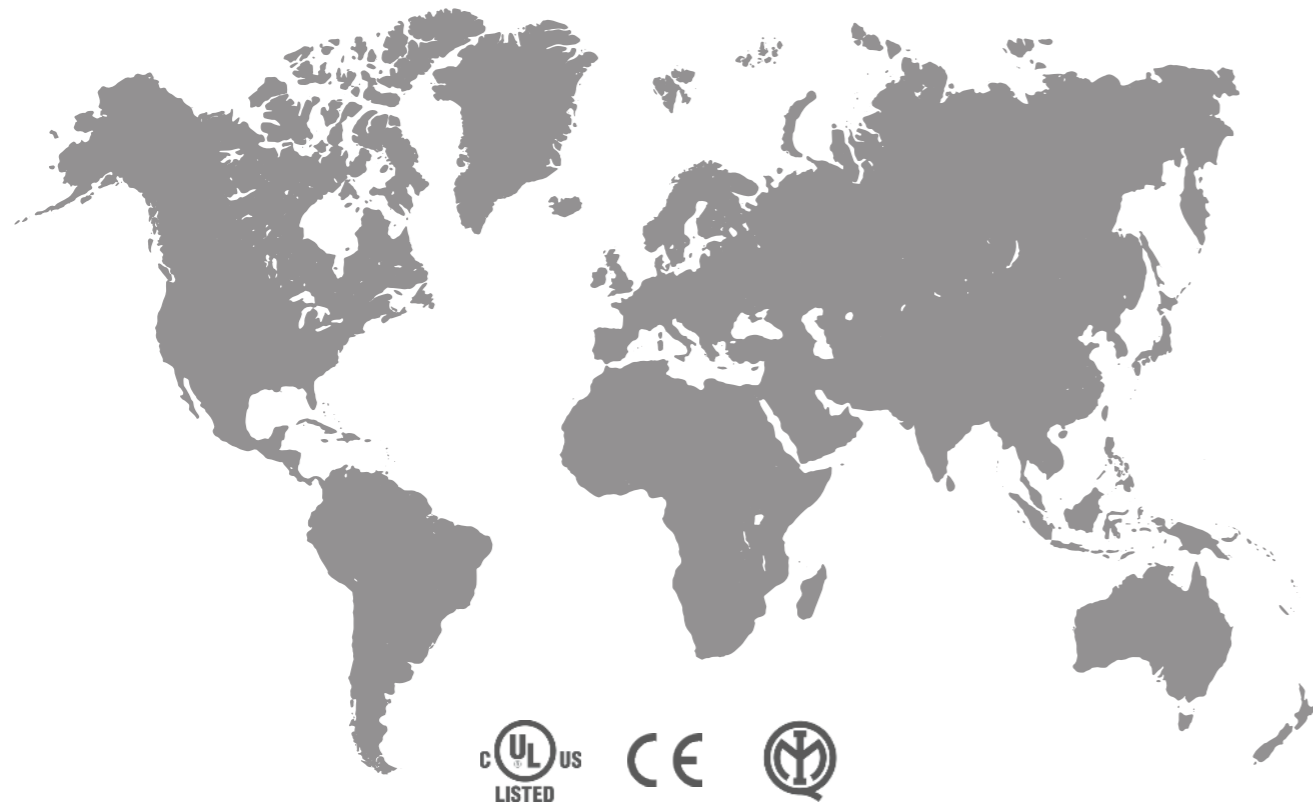
How can they do that? Because of Forninox technology that embodies the wood-burning oven seamless evolution by combining the stainless-steel properties with those of firebricks that lead to light and easy-to-move ovens. In addition to that, the Compact Flame technology allows you to use a real high-flame pizza oven even in very small spaces.

Alfa ovens don’t need masonry work and fit perfectly in every decor.

MADE IN ITALY SINCE 1977

Alfa company that was founded in 1977 by Rocco Lauro and Marcello Ortuso, and is now managed by the family second generation, has established itself as an industry leader over time. Our major strength has always been the passion and the urge to keep the company in family hands without impeding the crucial drive to continuous innovation and the never-ending search for potential markets. A large family including all of our employees, dealers, suppliers whose common thread is the quest for quality. During all this time, we have sold more than 500 000 ovens all over the world, the most tangible sign of our engagement in family values.

Alfa ovens: a great family for 40 years.



BEAUTY MEETS INNOVATION IN A UNIQUE OVEN

Our made-in-Italy design is the result of nonstop research. The purpose that has motivated our R&D department for many years is to offer our customers the best technical performance coupled with a truly memorable sensorial experience. A powerful combo of form and authenticity. Clean and sharp lines to meet the most stringent aesthetics criteria and simultaneously guaranteeing a maximum functionality.

Each of our ovens is a unique and exceptional item, a crucible where the creativity, the professionalism and the all-Italian technological innovation fuse together to satisfy the customer needs. Using our oven is an impressive experience as much as putting it in your home is a feast for the eyes.

Innovation is at home at Alfa. Every product is conceived and developed in our plant right by Rome fully respecting traditional materials and processing techniques.

OVENS

Alfa is the handcrafted wood-burning oven that embellishes your villa, garden, or whatever. Alfa wood and gas fired ovens for outdoor home use, discover the best wood-fired ovens ever.



	CIAO	5 MINUTI	4 PIZZE	ALLEGRO	DOMO	DOLCE VITA
Dimensions	91x69,5x118h cm	82x68x120h cm	100x97x121h cm	118x102x60 cm	101x79x126h cm	111x87x156h cm
with base	118x85x181h cm	93x68x178h cm	155x87,5x202 cm	118x102x225 cm	129x96x192h cm	---
Cooking Floor	70x40 cm	60x50 cm	80x60 cm	100x70 cm	70x50 cm	80x60 cm
Weight oven	80 kg	73 kg	120 kg	140 kg	115 kg	142 kg
with base	90 kg	100 kg	140 kg	220 kg	125 kg	---
Heating Time	15'	15'	20'	20'	15'	15'
Pizza Capacity	2	2	4	5	2	4
Bread Capacity	2 Kg	2 Kg	4 Kg	5 Kg	2 Kg	4 Kg
Consumption	2,5 Kg/h	3 Kg/h	4 Kg/h	5 Kg/h	1,09 Kg/h LPG	1,32 Kg/h LPG
Fuel	wood	wood	wood	wood	gas	gas
Color						
Page	12	14	16	18	20	21

REFRACTORY OVENS

Our traditional refractory wood fired ovens for domestic use are made with care by the hands of our specialized artisans.



	CUPOLA	CUPOLINO	TRADIZIONALE	MASTER VISION
Dimensions	105x105x122,5h cm 105x105x197h cm - with base -	70x85x40h cm 80x90x45h cm 90x104x50h cm	104x123x57h cm 114x132x61h cm 124x144x61h cm 135x156x68h cm	124x136x61h cm 135x149x68h cm 146x156x72h cm
Cooking Floor	ø 70 cm	ø 60 - 70 - 80 cm	ø 93 - 100 - 110 - 123 cm	ø 112 - 125 - 140 cm
Weight	245 Kg 298 Kg - with base	90 to 145 kg	280 to 420 kg	350 to 490 kg
Heating Time	60'	45'	50' to 65'	60' to 70'
Pizza Capacity	2	2 to 4	4 to 7	6 to 8
Bread Capacity	2 Kg	2 Kg to 8 kg	8 Kg to 14 kg	12 Kg to 16 kg
Consumption	4,5 kg/h	3 Kg/h to 4 Kg/h	6 Kg/h to 9 Kg/h	8 Kg/h to 10 Kg/h
Fuel	wood	wood	wood	wood
Page	24	25	25	25

NEW



TABLE

Multi-functional base and prep Station

304 stainless steel 2 mm working top, peel holder, bottle opener, 3 stainless steel hooks for tools, aluminium black handle, 4 professional wheels, 2 with brake.



100 cm
40 inch



130 cm
51 inch



160 cm
63 inch



190 cm
75 inch

The World's most versatile oven now has the cooking station to compliment it. A multi-functional table that allows an area for preparation and cooking. It is designed for convenience as well as aesthetics. Crafted with 304 stainless steel and high quality details, provide you with a premium surface and room for everything you need to prepare your meals! The Table is available in four dimensions: **100 cm (40 inch)**, **130 cm (51 inch)**, **160 cm (63 inch)** and **190 cm (75 inch)**, it is 89,5 cm (35,2 inch) high and 90 cm (34,5 inch) deep.



OVENS

Outdoor kitchen pizza ovens.

Whether you prefer a modern contemporary or a classic look, you can achieve the perfect outdoor kitchen with our pizza ovens. Do you want the efficiency of gas and do you love the flavour of the wood fired cooking?

Our ovens are built to satisfy all your needs, with high quality weatherproof materials, designed to last in time with an elegant modern touch and attention to the details for a comfortable outdoor cooking experience. Choose an Alfa oven, choose the best.

Taking cues from a rich history of craftsmanship and tradition, our design team redefined the concept of luxury wood fired ovens. Applying new techniques and shapes they have developed trademarked products with a unique design for your homes exterior environment. The high quality material guarantees the best and the most efficient performances in wood fired ovens.

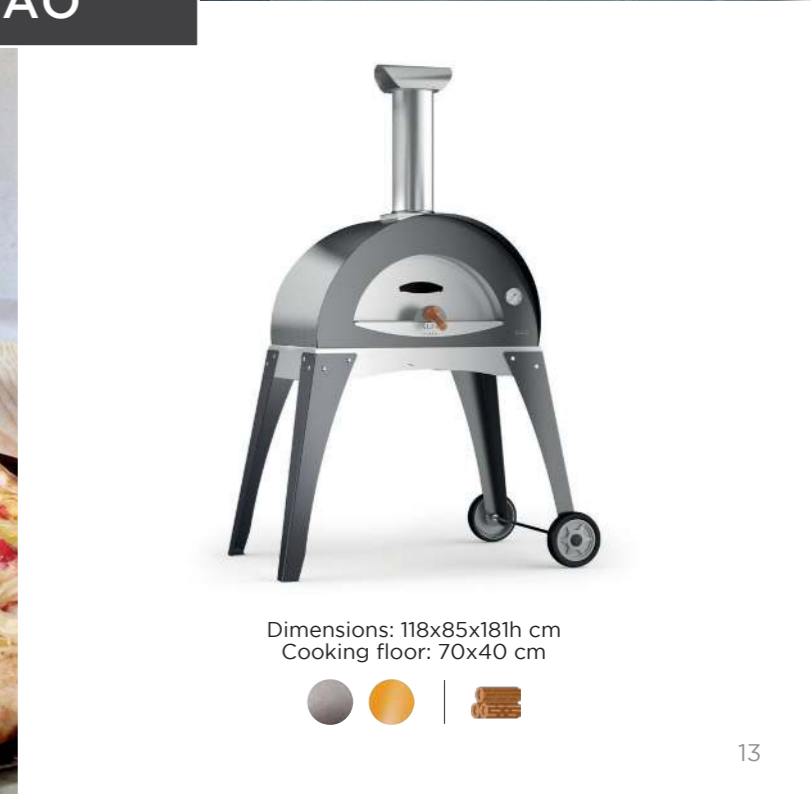




Dimensions: 91x69,5x118h cm
Cooking floor: 70x40 cm



CIAO



Dimensions: 118x85x181h cm
Cooking floor: 70x40 cm





Dimensions: 82x68x120h cm
Cooking floor: 60x50 cm



5 MINUTI



Dimensions: 93x68x178h cm
Cooking floor: 60x50 cm





Dimensions: 100x97x121h cm
Cooking floor: 80x60 cm



4 PIZZE



Dimensions: 155x87,5x202h cm
Cooking floor: 80x60 cm





Dimensions: 118x102x60h cm
Cooking floor: 100x70 cm



ALLEGRO



Dimensions: 118x102x225h cm
Cooking floor: 100x70 cm





Dimensions: 101x79x126h cm
Cooking floor: 70x40 cm



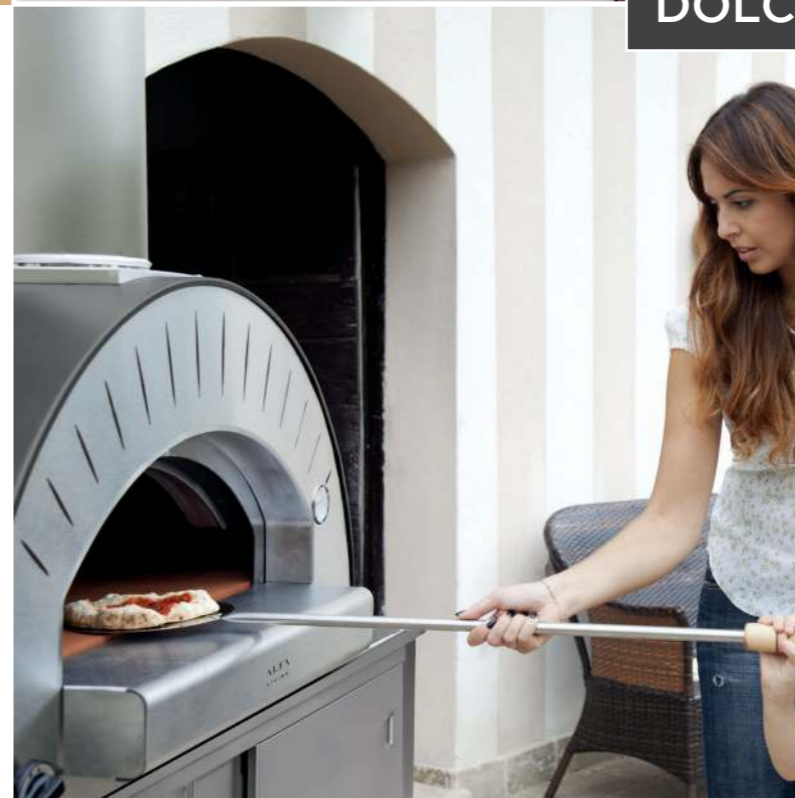
DOMO



DOLCE VITA



Dimensions: 129x96x192h cm
Cooking floor: 70x40 cm



Dimensions: 111x87x156h cm
Cooking floor: 70x40 cm





REFRACTORY OVENS

Traditional wood fired oven for home use.

Our traditional refractory wood fired ovens for domestic use are made with care by the hands of our specialized artisans. Built to last, they provide the real Italian cooking experience right in your garden, kitchen, tavern or living room. Passion, tradition and wisdom are our values. A unique flavour and taste are our goals.

FULLY ASSEMBLED OVENS

Easy to move and ready to use fully assembled pizza ovens for backyard.

Our ready made fully assembled line of refractory wood fired ovens for domestic use. Built with high quality materials to improve pizza oven performances and durability, the special design of this range of ovens for garden allows it to be very easy to transport and use. Choose the perfect backyard wood fired oven for your needs and start cooking delicious pizzas!

MODULAR OVENS

Easy to install pre-assembled modular refractory wood-fired ovens.

The perfect ovens for you home or your garden. Alfa Ref has a wide range of pre-assembled wood fired pizza oven to satisfy your needs. Entirely handcrafted in Italy, they arrive pre-assembled at your door. You have just to decide the location and how you like it. Cook your pizza to perfection with the new range of ultra durable wood-fired ovens.



**REFRACTORY
DOME**



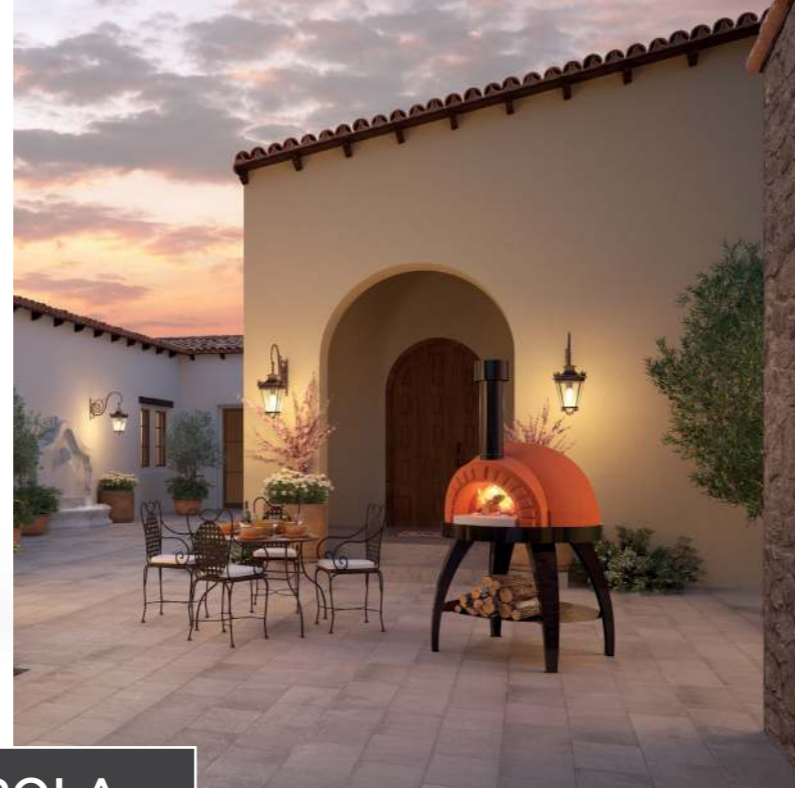
**EASY
INSTALLATION**



**COOKING
WITH FLAME**



Dimensions: 105x105x122,5h cm
Cooking floor: ø 70 cm



CUPOLA

DIY OVEN



Dimensions: 105x105x197h cm
Cooking floor: ø 70 cm



CUPOLINO
ø 60 - 70 - 80 cm



MASTER VISION
ø 112 - 125 - 140 cm



TRADIZIONALE
ø 93 - 100 - 110 - 123 cm

Watch how to build a modular oven

The installation plays a key role in the success of a traditional wood-burning oven. Alfa wants to simplify the assembling process by realizing prefab modules that combine in blocks. Few individual pieces that compose a great oven whose resistance is increased by an internal reinforcement that make the dome rock-solid. Undoubtedly, choosing the appropriate materials for insulating the professional oven is crucial. The Refrax grey mortar is the best ally to give the oven the right elasticity to "breathe" and to allow the appropriate thermal expansion of all the elements. Last but not least, the easy-to-apply ceramic fiber guarantees an optimal thermal insulation of the oven.





ACCESSORIES

All the tools you need to use your wood-fired pizza oven

A large selection of premium quality and 100% made in Italy accessories. For your wood fired oven or your bbq cooking. You can purchase the best products for all your needs in outdoor and indoor cooking. Our products are specially designed to be easy and fun. Choose the best pizza peels, grill tools, log holders, wooden pizza peel, peel holders in the market.

Commercial pizza equipment and supplies designed for both for pizza restaurants and domestic pizza oven. High quality and durable kitchen tools are essential to be a real pizzaiolo and make the job easier. It's simply impossible to make some types of great pizza without certain other tools, like peels and some sort of baking surface. Find below the most useful products you can get right now to step up your pizza game.



PEEL HOLDER



The peel holder Vela, as well as being comfortable and functional, fits well to all the environments of your home, both indoor and outdoor. It is indeed a unique tool, refined and with an innovative design. Note: the product is sold without peels.

PEEL SET

*The bare minimum for the use of your wood-fired oven:
pizza peel, small pizza peel, rake and brass bristle brush.*



Available in two sizes: 90cm and 120cm

The stainless steel Peel set consists of: **Round peel:** the round peel is lightweight, sturdy and easy to handle. Furthermore, thanks to its brushed stainless steel structure, it allows you to clean the part that touches the pizza. **Ember mover:** the Alfa Pizza ember mover permits you to prepare the oven floor and to move the ash, embers and burning wood to the side. **Peel:** the peel to put the pizza in the oven, with its wooden handle and brushed stainless steel structure, guarantees robustness, cleanliness and handling. Its rounded edge makes putting pizza in the oven easy. **Brush:** the brush is equipped with brass bristles which render cleaning more effective and, most of all, preserve the refractory floor.

KIT PIZZAIOLO

We have selected the best tools for you to make pizza at home.



The Kit Pizzaiolo is composed of all the tools necessary to bake pizza: peel, round peel, ember-mover, oven brush, small wooden paddle, dough ball box, laser thermometer, wheel cutter, small paddle, pastry cutter, chopping board, heat-resistant glove and cookbook. **All the tools in the kit are Made in Italy and food certified.** The tools in wood are entirely handmade and the remaining ones are selected according to high quality standards. The Kit is available in three versions which vary with the peel length: kit pizzaiolo 90 cm and kit pizzaiolo 120 cm.



Pizza wheel cutter

Pizza wheel cutter with ergonomic handle and removable stainless steel blade to cut the pizza with precision.



Laser thermometer

The infrared thermometer allows you to read the temperature on all points of the oven floor in order to bake at the right time.



Small wooden paddle

A small paddle made of steamed beechwood where you can prepare pizza, bake focaccia and pizza by the square.



Pizza chopping board

With the spruce chopping board processed for food products, it is possible to follow the furrows in order to cut the pizza in equal parts.

BBQ 500

Easily turn your oven into a bbq.



BBQ 500 turns the Alfa Pizza oven into a BBQ equipped with enough power and control to cook over the flames or embers up to a temperature of 500°C (930°F). Cooking has never been so easy and juicy!

Four heat sources: **1** - Burning flame **2** - Hot embers **3** - Enveloping dome **4** - Hot bricks



Rib rack with tray

Prepare your ribs with the rib rack tool. It allows you to stand ribs or meat pieces in an upright position. The tray for dripping fat is included.



BBQ



Smoker tool

Stainless steel tool for smoking wood chips in the oven to flavor foods.



Lava stone plate

The Lava Stone Plate is perfect for old style cooking lovers. This stone is ideal for any kind of fish, meat or vegetables cooked "a la plancha".



Chicken roaster with tray

The chicken or poultry roaster is made for cooking beer can chicken in the oven. The roaster is made in stainless steel. Tray for dripping fat included.

COVER

The right protection for your oven.



COVER TABLE + TOP OVEN

COVER SIZE TABLE table and top ovens
Table 130
For all ovens except allegro
Table 160
For all ovens
Table 190
For all ovens
Top oven Medium
Ciao - 5 Minuti - Domo
Top oven Large
4 Pizze - Dolce Vita - Allegro



The form-fitting oven cover is specially designed to protect your oven from the elements when the product is not in use. This cloth is made of an innovative material which is waterproof, breathable (prevents condensation), thermal, UV ray-resistant, resistant to bird droppings, resins and sea salt, practical and easy to handle. We suggest putting the oven, when possible, under a canopy or a shelter to keep it in perfect conditions.

The oven cover is available for the ovens and table



Thermometer

Perfect for monitoring internal temperature of meat or fish. Specially made for roasts and steaks. Can also be used for bakery products such as breads, croissants or special pizzas.



Cook book

A collection of recipes for the wood-fired oven ranging from pizza to desserts, but without neglecting the first and second courses of meat and fish.



TOOLS



Apron

With the Alfa apron, any chef will be recognized.



Kit Hybrid

Entirely manufactured with stainless steel AISI 441, the Hybrid kit has been specifically conceived to be an easy-to-use tool. It allows you to turn your gas oven into a wood firing.

TERMS OF SALE

- Customers are kindly requested to verify, during the unloading of carriers, the condition of the goods and their compliance with transport documents, noting any observations. Complaints at a later stage will not be accepted. The goods travel at the risk and peril of the customer.
- Each order is subject to approval by the company. Orders are delivered according to the conditions specified in our order confirmation.
- In case of rejection of the goods at the time of delivery, the cost of the round-trip transportation will be charged.
- All payments must be made as agreed upon at the time of order placement.
- For any dispute the competent court is in Frosinone.
- This catalogue printed in December 2018 replaces all previous ones.
- The data and measurements are approximate and not contractual.
- The company reserves the right to make aesthetic and functional changes to its products without previous notice.

ALFA REFRATTARI S.R.L.

Via Osteria della Fontana, 63
03012 Anagni (FR), ITALY
Tel +39 (0) 775.7821 - Fax +39 (0) 775.782238
info@alfaforni.com

alfaforni.com



Our products are patented





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