

ALFA

# Product Catalogue

DOMESTIC





Product Catalogue

Domestic



**Share the taste  
of a pizza  
made just like  
in a pizzeria!**





INDEX

# Table of content

p **10-21** 01. Design & Performance

- P. 16-17 Flue System Patent
- P. 18-19 Forninox Technology

p **22-27** 02. Made in Italy

- P. 26-27 Guiding principles

p **28-85** 03. Alfa Ovens

- P. 30 Family Design
- P. 32 **MODERNO Line**
- P. 34 Nano
- P. 40 Ciao
- P. 46 Brio
- P. 52 Allegro
- P. 58 **CLASSICO Line**
- P. 60 5 Minuti
- P. 66 4 Pizze
- P. 72 **FUTURO Line**
- P. 74 Stone Oven M
- P. 80 Stone Oven L
- P. 86 Recap

p **88-98** 04. Accessories and  
Complements

- P. 90 Multi-functional base
- P. 92 Kit Pizzaiolo
- P. 94 Professional pizza peel set
- P. 96 BBQ500
- P. 98 Kit Hybrid

p **100** 05. Technical Data Sheets





ALFA OVENS

# Mission, Vision & Promise



We want to reach and **inspire people** around the world looking to experience the pleasure of cooking with ovens and **share the taste of life** with their loved ones.



We want to provide professionals and amateurs with **beautiful high-performance ovens proudly Made in Italy with a commitment to quality**, for the best experience and satisfaction.



**Art and performance without any compromise!**



01

01

DESIGN E PERFORMANCE

# Design and innovation in a single oven

**Our Made in Italy design is the result of constant research.** The goal that has driven our R&D department for years is to **offer the best possible performance, turning the use of the oven into a unique experience.**

A powerful combination of form and authenticity.







DESIGN E PERFORMANCE

## Tradition: refractory brick

Alfa's domestic wood-fired ovens are still built by the skilled hands of **artisans who specialise in working with refractory brick.**

**01** The refractory cooking surface is the heart of the Alfa oven: authentic, **high-density refractory bricks produced on site in our factory in Anagni.**

**02** Refractory brick provides **superior heat absorption and heat retention**, which are essential for reaching the proper cooking temperature for pizza dough.

**03** The Alfa refractory brick sits on a 2-inch-thick base layer of a special insulation that improves its **efficiency, stabilising the temperature of the top refractory layer.**





DESIGN E PERFORMANCE

## Innovation: steel to protect the fire

Alfa's real innovation is the **stainless steel vault** insulated with ceramic fibre to **maintain the heat** inside the cooking chamber.



- 01 Thermal efficiency** is absolutely vital for maintaining high temperatures. That's why we use ceramic fibre insulation between the inner and outer walls of every Alfa oven.
- 02 This ceramic fibre insulation offers almost twice the resistance** to heat (1,200 degrees compared to 750 degrees) as the rock wool insulation used in other pizza ovens.
- 03 The insulation also allows for faster heat recovery between one pizza and the next** and drastically lowers the temperature of the oven's outer wall.



DESIGN E PERFORMANCE

# Flue System Patent

Alfa Ovens's research and development department patented its **Flue System™ technology** in 2019. A **smoke extraction system that improves the circulation of hot air inside the cooking chamber**, increasing the oven's thermal efficiency.

This patented design helps Alfa Ovens use all the heat available, while others lose it. Another reason why **Alfa lets you enjoy your pizza at home just like you would in a pizzeria.**



The heat of the fumes is recovered by **regulating air flows.**

Fume conveyors.

Before the natural outflow, **the hot fumes continue to heat** the oven vault and cooking surface.

**3 cm thick refractory tiles** produced at Alfa by specialised artisan.

The walls do not overheat thanks to the **double layer of ceramic fibre** that completely insulates the oven. Resistant up to 1200°C.

Alfa Ovens - Flue System

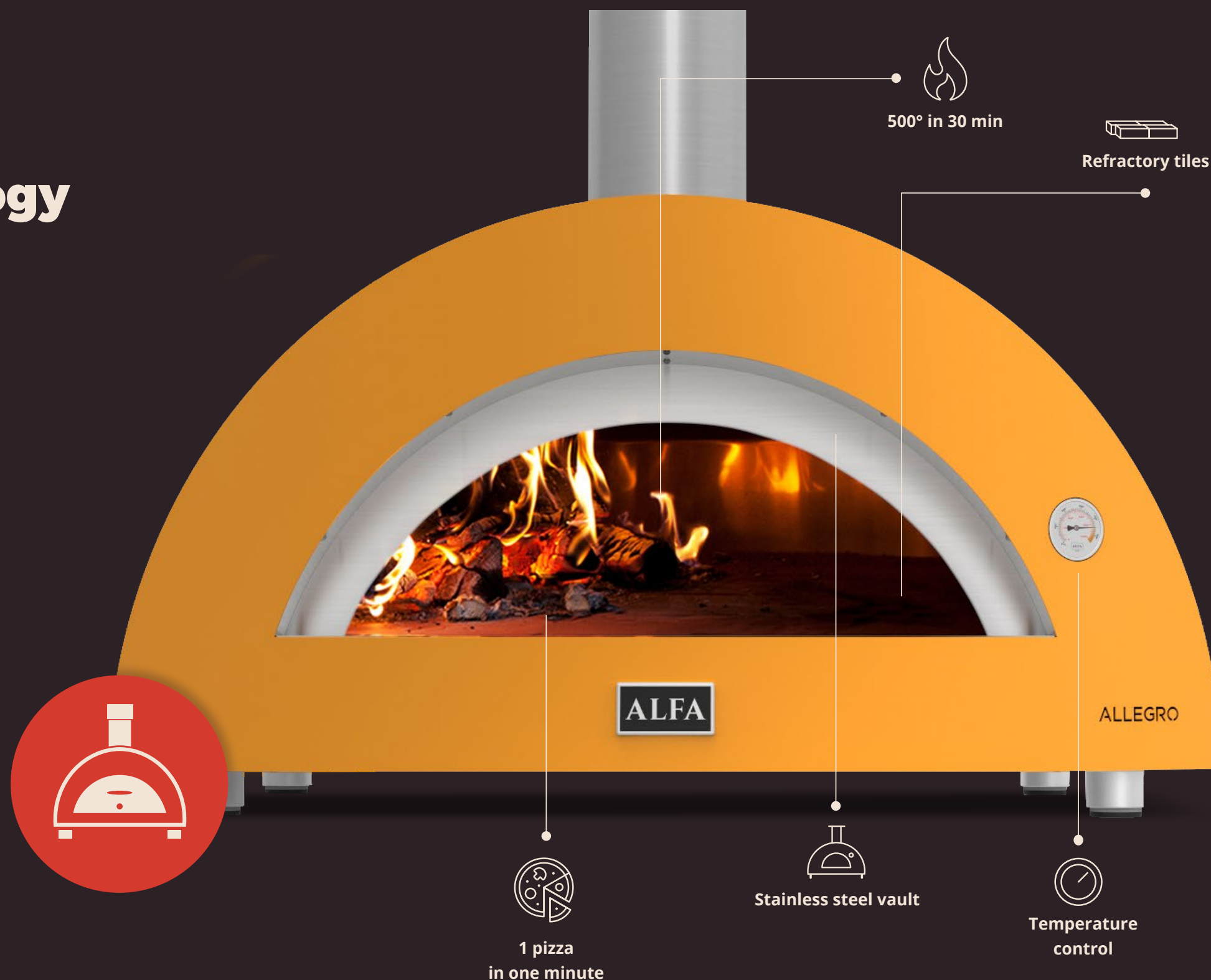
DESIGN E PERFORMANCE

# The perfect combination: Forninox technology

The innovation of Forninox™ technology consists in **combining the excellent physical and thermal properties of steel with those of refractory brick**, the material used to build professional ovens.

The **steel structure** ensures adequate resistance to the thermal and mechanical stress caused by the high temperatures reached by the oven.

**Insulating the dome** with two layers of ceramic fibre instead allows the temperature to be raised very quickly and held for longer, gradually releasing the heat and achieving optimal cooking.





**Italian quality  
and technological  
evolution  
in a single oven!**





# 02

## 02 | MADE IN ITALY

### The art of **Italian cooking.**

Every Alfa oven is a **100% Italian artisan product with an internationally inspired design.**

The desire to continuously innovate has enabled us to always give you the best technology available to help you cook, grill and roast quickly like a pro.





MADE IN ITALY

## A family business since 1977

Leading a professional team requires leaders who can lead and motivate, who have a clear vision of the future and a keen eye on traditions: **Marcello Ortuso and Rocco Lauro are the founders of Alfa Ovens** and the soul of this great, wonderful company.

*"We are proud to be Italian and we are proud to work with the best Italian artisans!"*



MADE IN ITALY

## Artisans with a fire inside

The word "artisan" comes from "art". That's why today more than ever, being an artisan means **combining creativity and skill, energy and passion to create something unique** with your own hands.

And it is from those skilful hands that Alfa products are born in Italy: domestic and professional wood and gas ovens that have been **recognised worldwide for their quality for more than 40 years.**

MADE IN ITALY

# Our guiding principles

## 01.

### QUEST FOR VALUE FOR CUSTOMERS

We strive to anticipate, understand and meet the needs and expectations of our customers through continuous dialogue, providing highly useful products.

## 02.

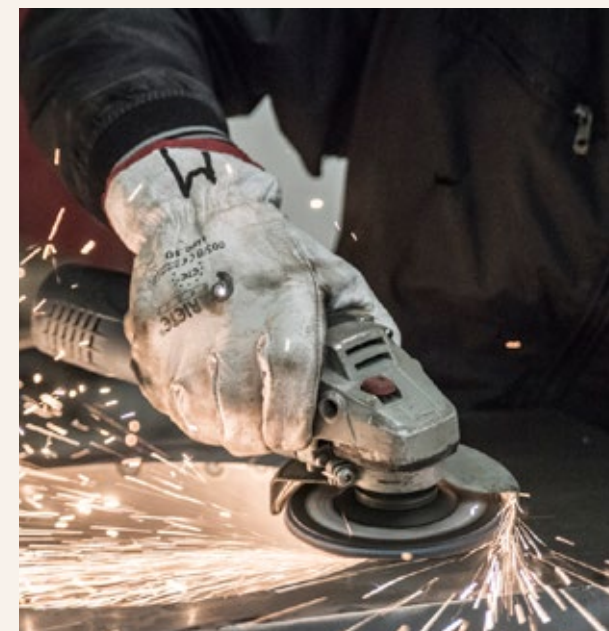
### USEFUL INNOVATION

As an Italian company competing on the global market, we have forged an aptitude for innovation based on tradition, design research, continuous renewal and evolutionary drive that benefits our customers and which we intend to pursue.

## 03.

### LEADERSHIP

We seamlessly shape our leadership with strength and tenacity, based on personal example and modesty, trusting people and promoting team spirit to help our employees grow.



## 04.

### VALUING PEOPLE

As a family company, we are dedicated to the well-being of our employees and their personal development. We promote respect in mutual relations and believe in the value of lasting relationships with customers, suppliers and other industry partners.

## 05.

### RESPONSIBILITY AND INTEGRITY

The utmost attention is dedicated to workplace safety and to fairness and integrity in conduct amongst ourselves, our business partners and the general public.

## 06.

### LONG-TERM ORIENTATION

44 years after its foundation, the generational changeover with the inclusion of the second generation in top positions guarantees continuity and long-term orientation. Our harmonious and resilient strategic development are based on prudence and financial soundness.



03

03

ALFA OVENS

# In the beginning it was the oven. Now there's Alfa.

The **pioneering** nature of our roots, the resilience we have built up in the face of change and our internationality have guided us on our journey of **growth**.

**Alfa Ovens** are designed and conceived as professional ovens. With their unique and patented design, our ovens **guarantee excellent cooking performance** thanks to innovative materials and technologies.



ALFA OVENS

# Family DESIGN

To define who we are, we like to start from an **absolute principle**, which for us is quality given by constant innovation, the selection of exclusively Italian materials and **attention to detail**.

Alfa ovens for domestic use are **uniquely designed products, suitable for classic and modern environments**, for gardens and terraces.



MODERNO Line

CLASSICO Line



FUTURO Line



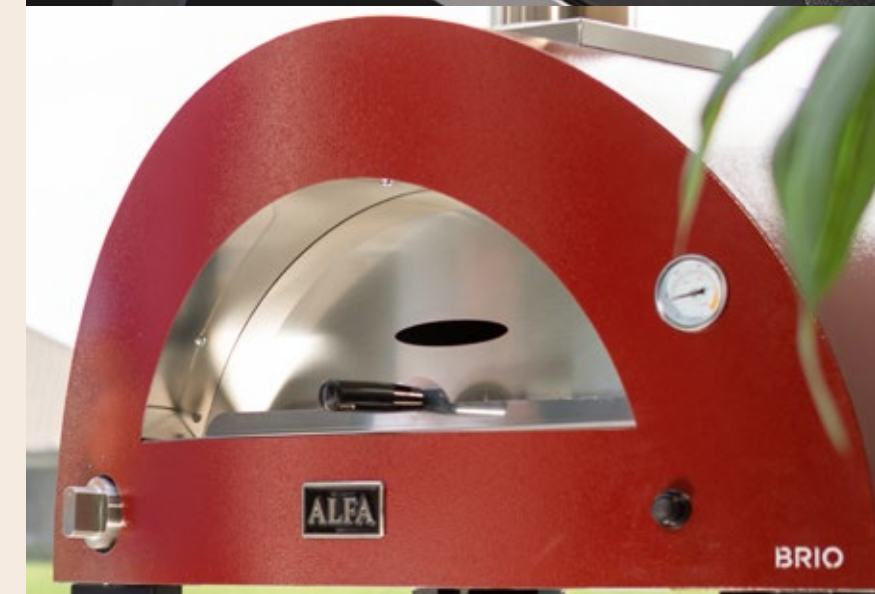


ALFA OVENS

## MODERNO Line

The MODERNO Line was designed to enhance the beauty of the design and performance of Alfa ovens while maintaining the characteristic lines that distinguish them. Perfect for those who have many friends with whom to share the taste of Italian cuisine.

Alfa ovens are the most satisfying **outdoor cooking experience**. Every technical feature of Alfa's stainless ovens is designed to improve your life. Starting with the speed of ignition and cooking precision: they quickly heat up to 500° and can cook a pizza in 1 minute.



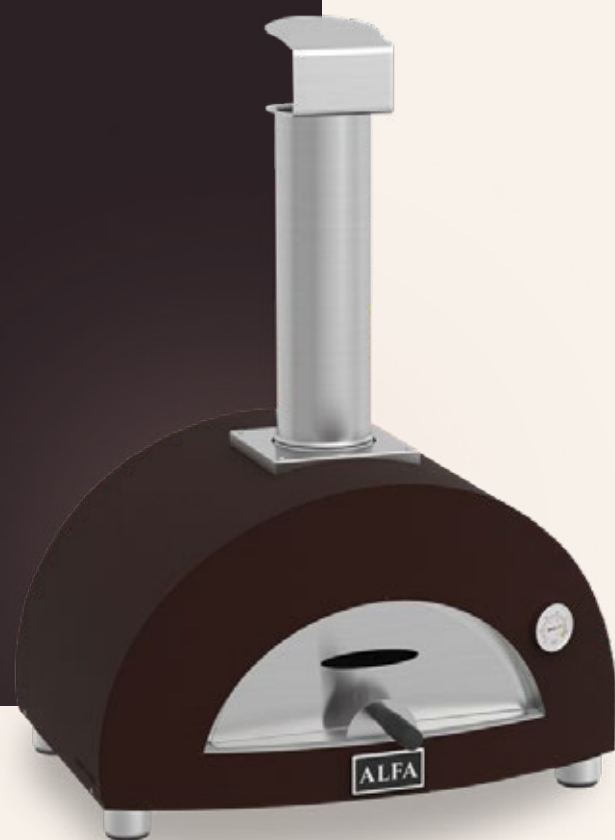


MODERNO LINE

# Nano

One changes name,  
but not its substance.

One becomes Nano.



details



Nano is **Alfa's portable pizza oven** with compact dimensions, weighing only 50 kg and with an **unmistakable** Alfa design.

Ideal for those who want to have a **high-performance portable** oven.







Reinforced stainless steel vault with a double layer of ceramic fibre insulation that ensures excellent temperature retention during cooking.



4 tiles almost 3 cm thick, allowing a gradual release of heat from the cooking surface for impeccable cooking.



Simple and direct temperature control with the included pyrometer.

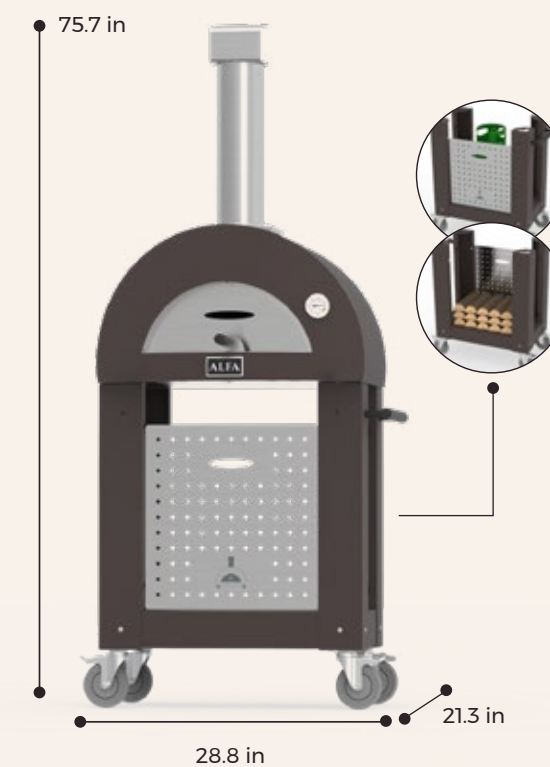
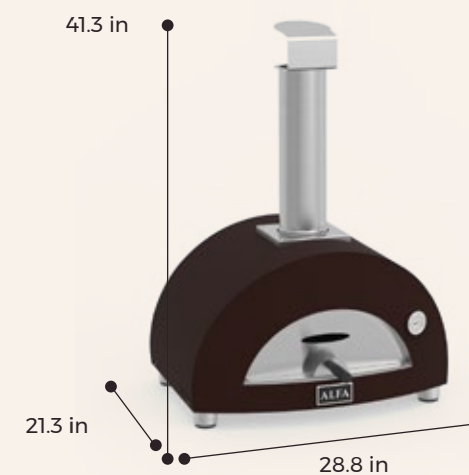


The mouth of the Nano oven is perfect for preventing the escape of heat from the cooking chamber and for being able to comfortably handle pizzas inside the oven.

focus



## Technical specifications



Colours: \* Alfa Colour Table S.102



Copper

External dimensions:

Top: 28.8 x 21.3 x 41.3h in

Top + base: 28.8 x 21.3 x 75.7h in

Cooking surface:

23.6 x 15.7 in

Fuel:

Wood or gas

Temperature maximum:

500°C

Capacity:

1 pizza | 1-2 kg bread

N° people:

from 1 to 10

Available in:





**“The Italian oven  
for everyone!”**



**ambient**



MODERNO LINE

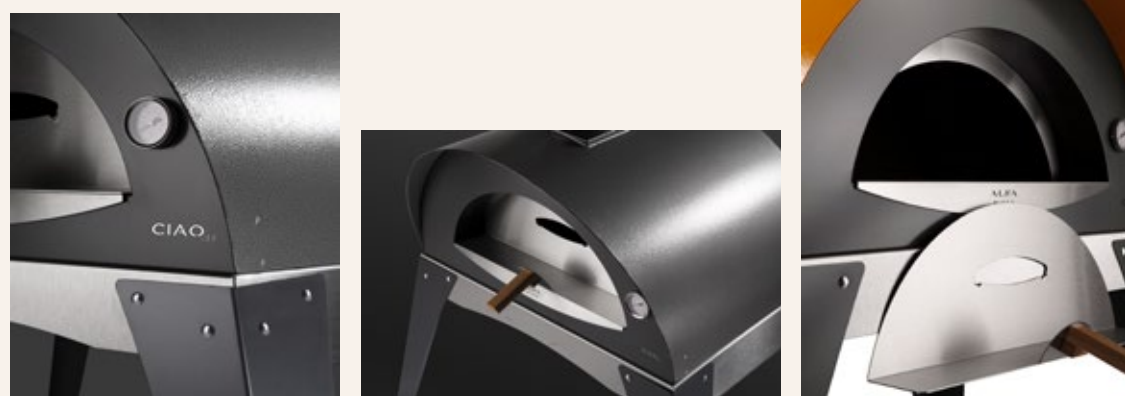
# Ciao

Wood-burning oven with refractory surface, light and easy to handle. Thanks to the leg kit with its large wheels, it can easily be moved anywhere.

The leg kit is available in two versions: painted and stainless steel.



details



This oven has a **refractory cooking surface and a stainless steel vault**. It quickly reaches cooking temperatures and lets you control the cooking process at a glance, thanks to the convenient window in the door.

**Perfect wood-burning oven for cooking pizza, bread, roasts, grilled meats**, foods cooked in crockery, desserts and everything else you love to cook in a traditional oven, with the healthy and genuine features that only wood-fired cooking can offer.





**Stainless steel vault** insulated with ceramic fibre to **maintain the heat** inside the cooking chamber.



Cooking surface made of interchangeable **refractory tiles** 3 cm thick.



Simple and direct **temperature control** with the included **pyrometer**.

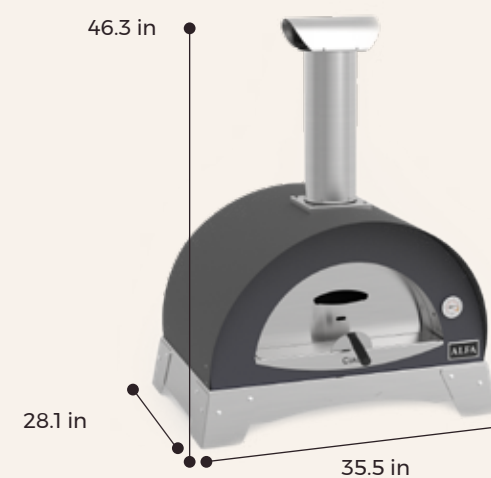


The door has a handle with a **comfortable grip**, allowing you to adjust the draught and easily control the fire inside the oven.

focus



## Technical specifications



**Colours:** \* Alfa Colour Table S.102



**External dimensions:**

Top: 35.5 x 28.1 x 46.3h in

Top + base: 46.9 x 32.7 x 70.9h in

**Cooking surface:**

27.5 x 15.7 in

**Fuel:**

Wood

**Temperature maximum:**

500°C

**Capacity:**

2 pizzas | 2 kg bread

**N° people:**

from 8 to 18

**Available in:**





**Take it anywhere.**  
Real professional  
cooking!

ambient





MODERNO LINE

# Brio

The "lively" oven you've been looking for to cook real Neapolitan pizza!



details



**Finally Brio!** The new 2-pizza gas oven from Alfa Ovens. Brio is an oven that **heats up very quickly**, ready to cook the first pizza in just 30 minutes. With the Hybrid accessory, you can cook with both gas and wood!

The Brio oven comes in a top version, so you can place it on an existing table in your garden, install it on its own dedicated base or combine it with the Alfa multi-functional base.







**Stainless steel vault** insulated with ceramic fibre to **maintain** the heat inside the cooking chamber.



Cooking surface made of interchangeable **refractory tiles** 3 cm thick.



Simple and direct **temperature control** with the included **pyrometer**.

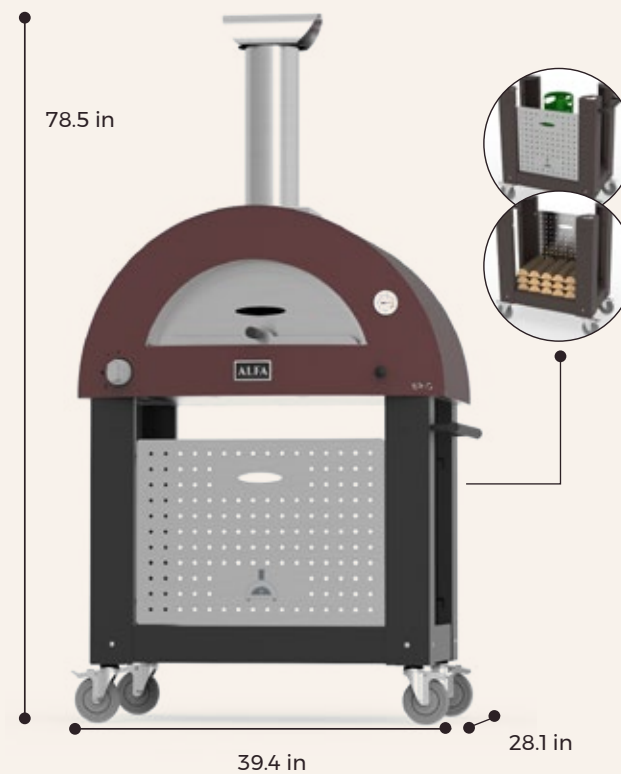


The door has a **handle with a comfortable grip**, allowing you to adjust the draught and easily control the fire inside the oven.

focus



## Technical specifications



**Colours:** \*Alfa Colour Table S.102



**External dimensions:**

Top: 39.4 x 28.1 x 43.9 in  
Top + base: 39.4 x 28.1 x 78.5 in

**Cooking surface:**

27.5 x 19.7 in

**Fuel:**

HYBRID: Gas or wood

**Temperature maximum:**

500°C

**Capacity:**

2/3 pizzas | 2/3 kg bread

**N° people:**

from 1 to 20

**Available in:**





Give your outdoor meals the right **Brio!**



ambient



MODERNO LINE

# Allegro

The largest cooking surface to satisfy the most demanding.



details



Allegro is the **largest oven in Alfa's Forninox range**. Its size and technical characteristics make it similar to a professional oven. It was designed to meet the daily needs of the family and also of a large number of friends.

With the Allegro **semi-professional oven** for pizzas, the art of wood-fired cooking has no limits.







**Stainless steel vault** insulated with ceramic fibre to maintain the heat inside the cooking chamber.



Cooking surface made of interchangeable **refractory tiles**.



Equipped with a pyrometer to monitor the temperature of the oven chamber.



The base of Allegro is black, with large retractable side shelves, a warming compartment and a shelf for wood.

focus



## Technical specifications



**Colours:** \* Alfa Colour Table S.102



Antique Red    Yellow

**External dimensions:**

Top: 46.6 x 39.7 x 58.7h in

Top + base: 46.6 x 39.7 x 91.6h in

**Cooking surface:**

39.3 x 27.5 in

**Fuel:**

Wood

**Temperature**

**maximum:**

500°C

**Capacity:**

4/5 pizzas | 5 kg bread

**N° people:**

from 15 to 30

**Available in:**





The semi-professional oven that **has no limits!**



ambient







ALFA OVENS

## CLASSICO Line

Alfa's CLASSICO line is a clever combination of traditional lines and technological innovation. Soft but elaborate curves to embellish any space. An artisan oven perfect for elegant villas and gardens.

The unique patented design of our ovens ensures a comfortable and elegant cooking experience, whether in an outdoor kitchen or in the garden, thanks to materials and technologies that promote excellent resistance to moisture and efficient thermal insulation.





CLASSICO LINE

# 5 Minuti

Our best-selling wood-burning pizza oven.

It has compact dimensions. It only takes 5 minutes to cook.



details



5 Minuti is a wood-burning oven for balconies, terraces and gardens. Its practical wheels make it easy to move.

It has a refractory top and a stainless steel vault, **reaches cooking temperature quickly (in 5 minutes)** and comes with a new base that is higher than its predecessor, making your work even more comfortable.







The entirely stainless steel vault makes it possible to reach high temperatures with little wood.



Cooking surface made of interchangeable refractory tiles 3 cm thick.



The wood can be neatly stored in the base's shelf and used as required.

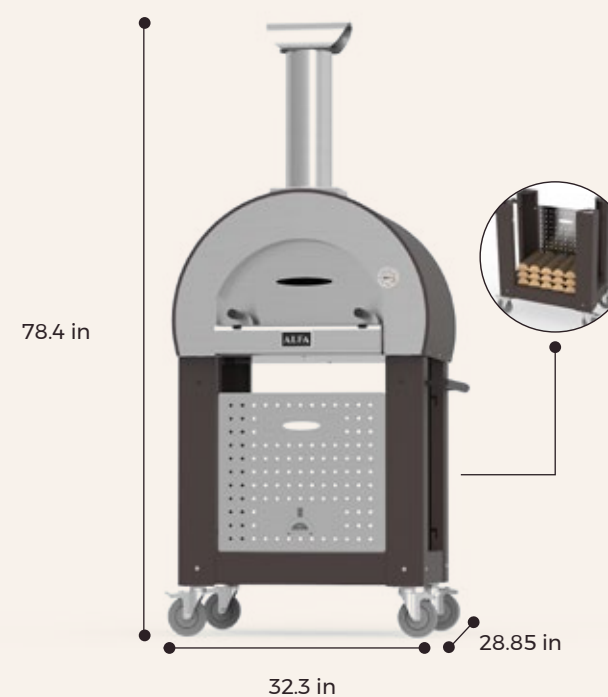
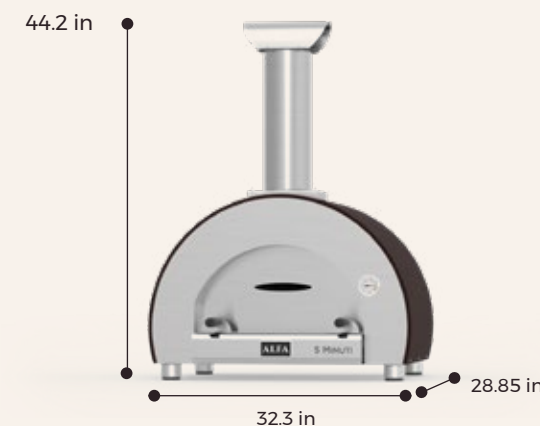


When the door is closed, the flame is weaker and the food is cooked by conduction and convection. When the door is open, the flame is stronger, contributing to making food be browned and crispy.

focus



## Technical specifications



Colours: \* Alfa Colour Table S.102



Copper

External dimensions:

Top: 32.3 x 28.85 x 44.2h in

Top+base: 32.3 x 28.85 x 78.4h in

Cooking surface:

23.6 x 19.6 in

Fuel:

Wood

Temperature

maximum:

500°C

Capacity:

2 pizzas | 2 kg bread

N° people:

from 8 to 18

Available in:





Ready in **5 minutes!**  
Impress your friends!



ambient



CLASSICO LINE

# 4 Pizze

Wood-burning outdoor oven designed for the family.



details



The 4 Pizze wood-burning oven is just the right size to **cook 4 pizzas in 90 seconds** and 4 kg of bread per batch.

Wood-burning outdoor oven that can also be placed on a balcony or terrace.

The free-standing model with its own base comes with **incredibly useful stainless steel side shelves** to allow you to place trays, ingredients, baking dishes and whatever else the cook needs. With the integrated pizza peel holder, the necessary tools for wood-fired cooking are always at hand.







Vault made entirely of stainless steel, which allows high temperatures to be reached with limited wood consumption.



The cooking surface is made of 3 cm, interchangeable refractory tiles, which optimally store heat and transmit it to the food being cooked.



The oven comes with a pyrometer to easily check the average temperature in the cooking chamber.

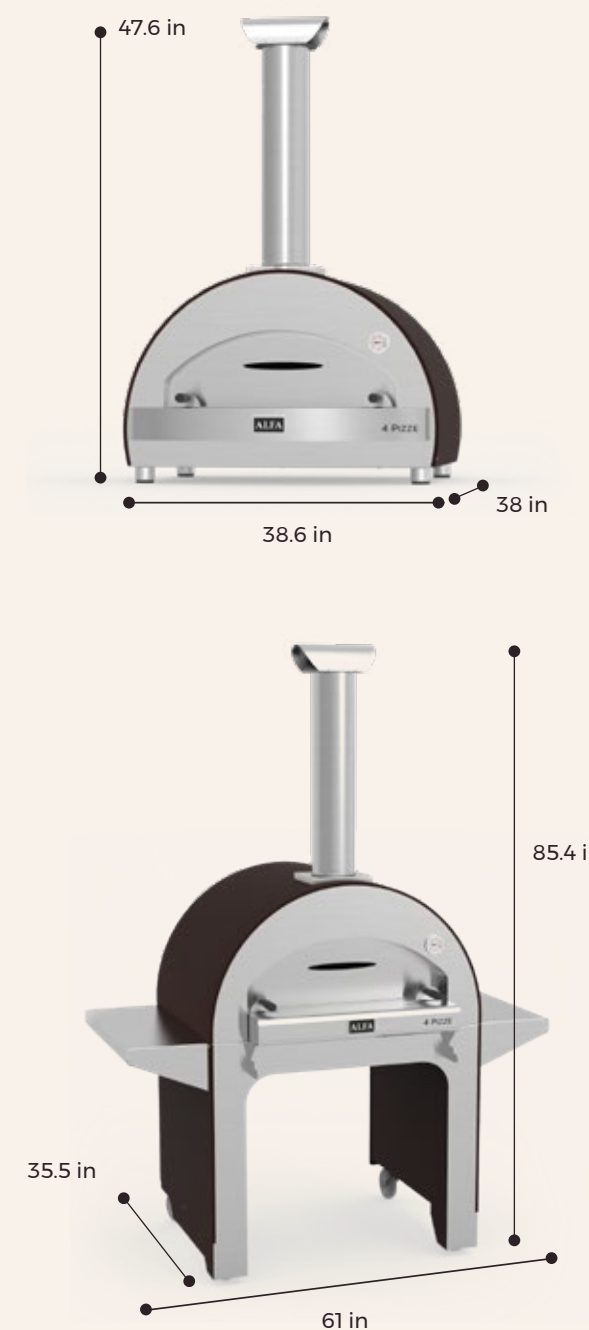


The free-standing model has useful stainless steel side shelves and an integrated pizza peel holder so that the necessary tools are always at hand.

focus



## Technical specifications



Colours: \* Alfa Colour Table S.102



Copper

External dimensions:

Top: 38.6 x 38 x 47.6h in

Top+base: 61 x 35.5 x 85.4h in

Cooking surface:

31.5 x 23.6 in

Fuel:

Wood

Temperature

maximum

500°C

Capacity:

4 pizzas | 4 kg bread

N° people:

from 10 to 20

Available in:





Become the **chef in the family** thanks to Alfa!



ambient





ALFA OVENS

## FUTURO Line

Alfa's **FUTURO** line is specially designed for outdoor kitchens. The design, structure and front in stainless steel make it ideal to pair with your grill or other cooking equipment.

Alfa Ovens's evolution lies in the design, innovation and **versatility** of its ovens.

The FUTURO line **allows all types of cooking** and thanks to its capacity, it's ideal for the whole family to eat in little time.





FUTURO LINE

# Stone Oven M

Designed and Made in Italy with over 40 years of know-how in direct cooking.



details



The gas Stone Oven M oven is the result of a **new Alfa Ovens concept that combines design and innovation** in the brand new stainless steel front arch.

Thanks to the Hybrid accessory, you can cook everything from pizza to meat, vegetables and desserts with both gas and wood.

The Stone Oven M makes it easy to organise parties at home. **The stainless steel vault speeds up the ignition time like no other gas oven** on the market; it's ready to cook in just 30 minutes!







Stainless steel front and large glass door for monitoring the food being cooked.



The cooking surface is made entirely in Alfa Ovens with our over 40 years of Made in Italy expertise, with 8 cm insulation.



The 0-500° pyrometer measures the average temperature of the cooking chamber.



Equipped with comfortable feet that can be adjusted by up to 7 cm, the Stone Oven is an outdoor oven that cooks up to two 28-cm pizzas at a time in just 90 seconds.

focus



## Technical specifications

Colour: \* Alfa Colour Table S.102



Copper

External dimensions:

Top: 39.4 x 24.9 x 48.5h in

Cooking surface:

27.5 x 15.7 in

Fuel:

HYBRID: Gas or wood

Temperature

maximum:

500°C

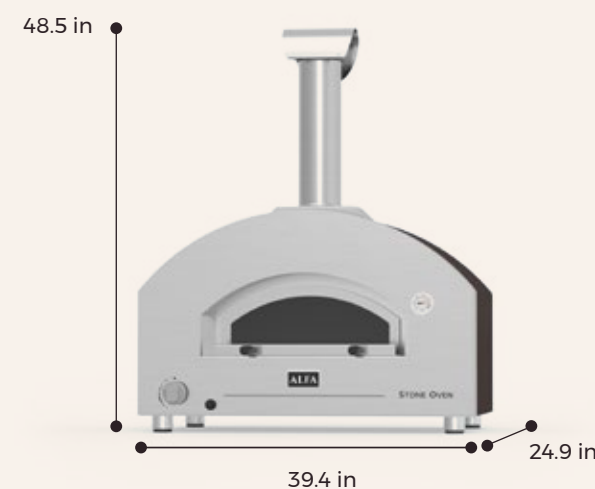
Capacity:

2 pizzas | 2 kg bread

N° people:

from 8 to 18

Available in:





The **future of pizza**  
made just like in a  
pizzeria!



ambient



CLASSICO LINE

# Stone Oven L

The largest gas top oven in the Alfa range, essential in your outdoor kitchen.



details



The Stone Oven L is **the largest gas oven in the domestic range**, perfect for placing it on a table or shelf. Thanks to its classic, established style and essential lines, it fits harmoniously in any outdoor kitchen or terrace.

The timeless design of this gas oven makes it **meet a wide range of cooking needs**. Excellent and fragrant round pizzas as well as pan pizzas, roasted meat and fish; these dishes will make your relaxing moments in the open air delightful.







The internal structure is made of 441 stainless steel, perfect for resisting high temperatures. The exterior is made of 304 scotch brite steel, a material also used in professional kitchens.



The refractory tiles of the cooking surface are entirely made in-house, are interchangeable and store heat, releasing it into the food being cooked.



Thanks to the pyrometer supplied with the oven, you can always check the average temperature of the cooking chamber.



The large glass door allows to cook even when the door is closed and monitor your food as it cooks.

focus



## Technical specifications

Colours: \*Alfa Colour Table S.102



Copper

External dimensions:

Top: 43.4 x 32.7 x 59.4h in

Cooking surface:

31.5 x 23.6 in

Fuel:

HYBRID: Gas or wood

Temperature

maximum:

500°C

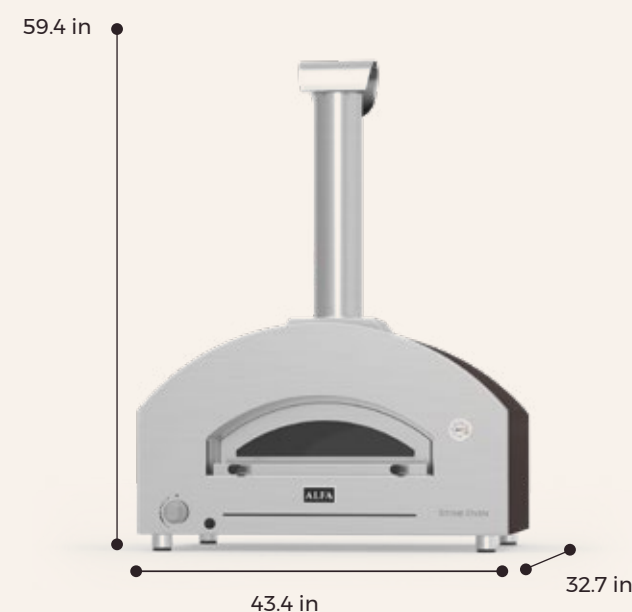
Capacity:

4 pizzas | 4 kg bread

N° people:

from 10 to 20

Available in:





Its **only limit** will be your **culinary imagination!**



ambient



**MODERNO** Line



**Nano**

Top: 28.8 x 21.3 x 41.3h in  
 Top+base: 28.8 x 21.3 x 75.7h in



**Ciao**

Top: 35.5 x 28.1 x 46.3h in  
 Top+base: 46.9 x 32.7 x 70.9h in



**Brio**

Top: 39.4 x 28.1 x 43.9h in  
 Top+base: 39.4 x 28.1 x 78.5h in



**Allegro**

Top: 46.6 x 39.7 x 58.7h in  
 Top+base: 46.6 x 39.7 x 91.6h in



**CLASSICO** Line



**5 Minuti**

Top: 32.3 x 28.85 x 44.2h in  
 Top+base: 32.3 x 28.85 x 78.4h in



**4 Pizze**

Top: 38.6 x 37.6 x 47.6h in  
 Top+base: 61 x 35.1 x 85.4h in



**Stone Oven M**

Top: 39.4 x 29.4 x 48.5h in



**Stone Oven L**

Top: 43.4 x 32.7 x 59.4h in



**FUTURO** Line



## 04

### ACCESSORIES AND COMPLEMENTS

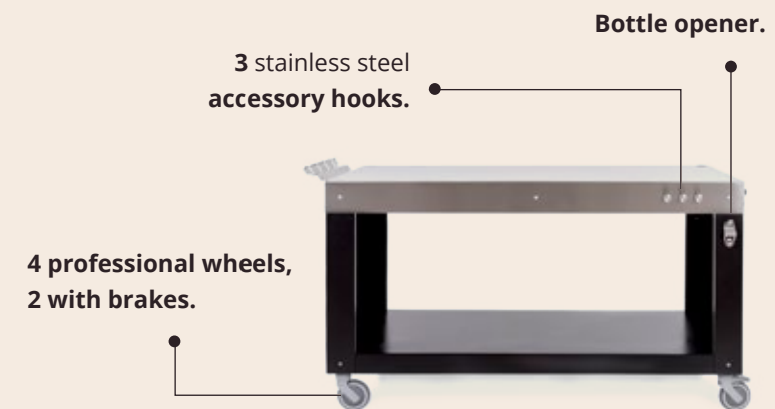
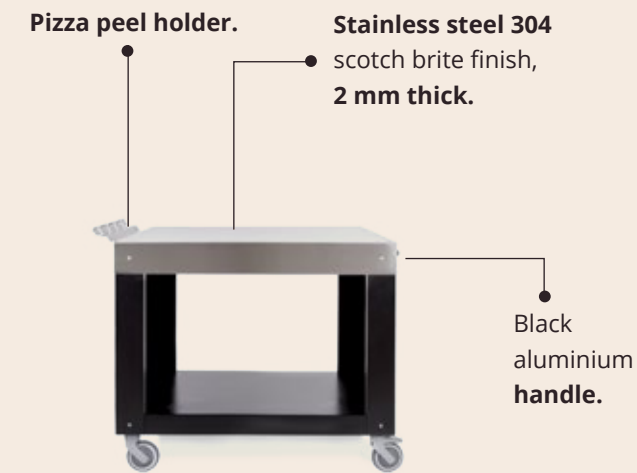
## The **tools** of the trade.

To get the most out of your wood-fired oven, Alfa Ovens has put together a complete catalogue of accessories to make preparing and cooking food easier, letting you serve dishes full of flavour and tradition.

Alfa accessories will ensure that you **always have the right tools at the right time**. All the tools in the Kits are certified for food use and selected according to the highest quality standards.







Details



ACCESSORIES AND COMPLEMENTS

# Multi-functional **base**

Multi-functional pizza base that serves as a **station for preparing pizzas** and as a **base** for ALFA top ovens.

Available in the following versions: 39.4 in - 51.2 in - 63 in.

\*The 51.2 and 63 in models include a cylinder cover bulkhead and two umbrella holes.

## Protect your oven with **Alfa Covers!**







ACCESSORIES AND COMPLEMENTS

# Kit Pizzaiolo

The Kit Pizzaiolo includes all the tools you need to prepare and roll out pizza dough, bake and serve it.

- 1 RAKE PEEL**  
The **ember rake** lets you manage the cooking floor. Use it to move ash, embers and wood safely.
- 2 TURNER PEEL**  
The **turner peel** is used to turn pizzas while they are cooking.
- 3 BRUSH PEEL**  
The **brush peel** has brass bristles that make cleaning the refractory surface more effective without scratching it.
- 4 PIZZA PEEL**  
Peel for putting uncooked pizza in the oven, with holes to allow excess flour to fall out.
- 5 WOODEN CUTTING BOARD**  
The **wooden cutting board made of food-grade spruce** allows you to follow the grooves to cut pizzas into equal parts.
- 6 LASER THERMOMETER**  
The **infrared thermometer** makes it easy to read the temperature at every point of the cooking surface
- 7 OVEN MITT**  
**Heat resistant glove** in continuous-filament, 100% cotton bouclé yarn.
- 8 BREAD SPATULAS**  
Asymmetrical peel for easily gripping bread.
- 9 PIZZA CUTTER**  
Pizza cutting wheel with an ergonomic handle and removable steel blade.
- 10 ALFA APRON**  
With the ALFA apron, everyone will know that **you're the chef.**
- 11 COOKBOOK**  
Lots of **recipes for your wood-burning oven.** Developed by the chefs of the Alfa team.
- 12 PIZZA DOUGH BOX**  
The box ensures the proper air conditions for the **dough rising process.**





**RAKE PEEL**

**Ember rake:** made of stainless steel, it lets you safely move ash, embers and burning wood.

**TURNER PEEL**

**Turner peel:** light, robust and handy, it is used to turn pizzas while they cook.

**BRUSH PEEL**

**Brush peel:** brass bristles that make cleaning the refractory surface more effective without scratching it.

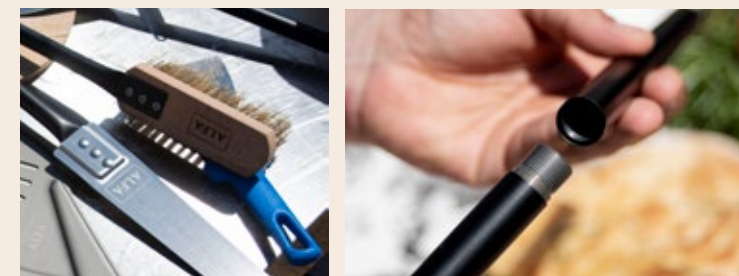
**PERFORATED PEEL**

**Peel for putting uncooked pizza in the oven,** with holes to allow excess flour to fall out.

**HANDLES AND EXTENSIONS**

Anodised aluminium tubular handles and duroplast grips.

Details



ACCESSORIES AND COMPLEMENTS

# Professional peel set

The new pizza peels **designed by Alfa** are the result of more than a year's research by the R&D team: **all the peels can be unscrewed and screwed together** if necessary using universal extensions, starting from 95 cm up to the desired length.



# Vela peel holder

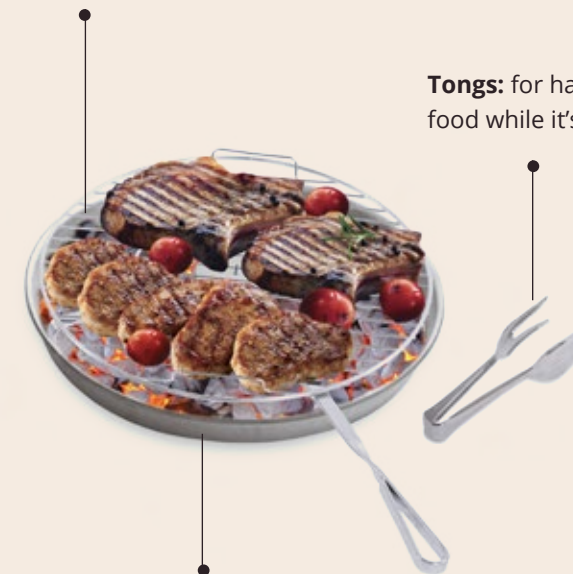
In addition to being convenient and functional, the Vela peel holder is an accessory with a refined and innovative shape that perfectly adapts to the interior and exterior of your home.



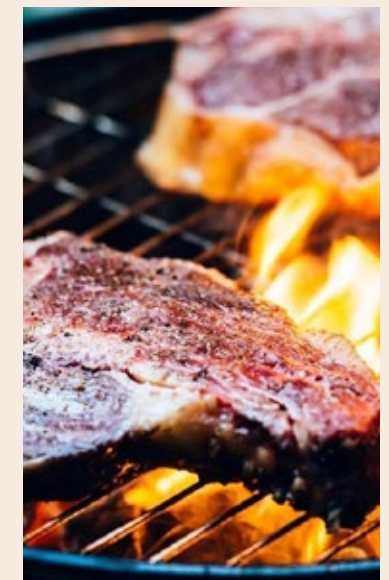


**Rotating grill:** allows you to adjust the cooking time, moving food with a simple gesture.

**Tongs:** for handling food while it's cooking.



**Tray:** sized to the grill to protect the cooking surface, ideal for melting excess fat during cooking.



ACCESSORIES AND COMPLEMENTS

# BBQ 500

With "BBQ 500", your Alfa oven becomes a barbecue with the power and control to cook with a flame and embers, up to 500°C, in both gas and wood-fired ovens.

Available in the following versions: 11.8 in - 14.6 in.

## 4 heat sources!

- 1 Open flame
- 2 Hot embers
- 3 Enveloping dome
- 4 Hot brick





**WOOD HOLDER:**  
It contains the firebox, passing the proper amount of air for combustion and keeps the cooking surface clean.

**BURNER LID**  
A special lid for the gas burner, which prevents damaging the gas supply system when using the oven with wood.



Details

ACCESSORIES AND COMPLEMENTS

# Kit Hybrid

The Alfa Ovens patented kit makes it possible to **use your gas oven with wood:** cover the burner on the left with the special burner lid to protect it from soot and the heat of the flame, and use the wood guard on the right to keep the wood on the side.

## Alfa Wood holder

**The advantages** of using the Alfa wood holder are:

- Quick and easy flame ignition thanks to the increased passage of air under the wood.
- Easy cleaning during use of the wood-burning oven
- Functional and elegant design, with perforated Alfa logo.
- Made of high-quality steel.
- Available in 14.6 or 23.22 in. versions.



# 05

TECHNICAL INFORMATION

## Index Technical Data Sheets

p <b>102</b>	Alfa Colour Table Domestic Ovens	p <b>112</b>	Technical Data Sheet 5 Minuti
p <b>104</b>	Technical Data Sheet Nano	p <b>114</b>	Technical Data Sheet 4 Pizze
p <b>106</b>	Technical Data Sheet Ciao	p <b>118</b>	Technical Data Sheet Stone Oven M
p <b>108</b>	Technical Data Sheet Brio	p <b>118</b>	Technical Data Sheet Stone Oven L
p <b>110</b>	Technical Data Sheet Allegro	p <b>120</b>	Comparative table Alfa ovens in comparison



TECHNICAL INFORMATION

# Colours Table

## Domestic Ovens



Copper



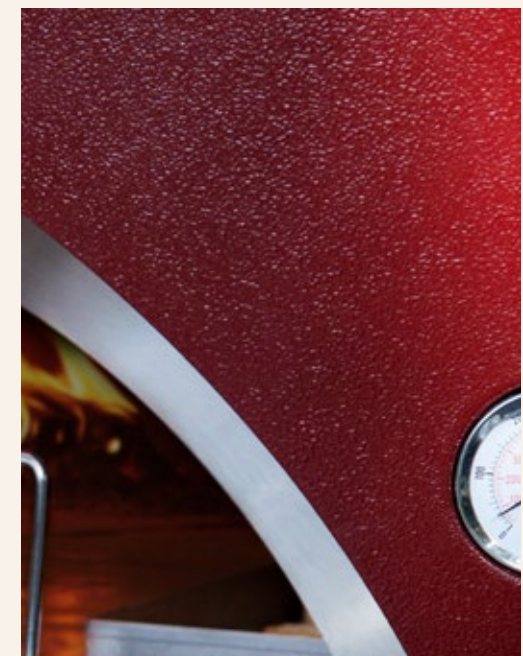
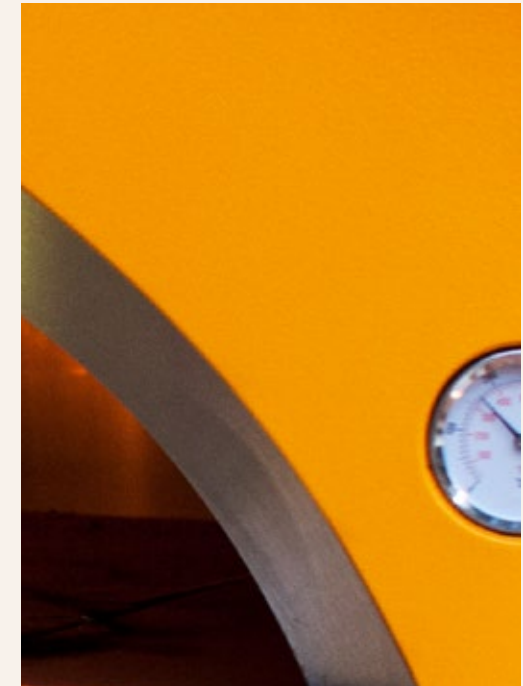
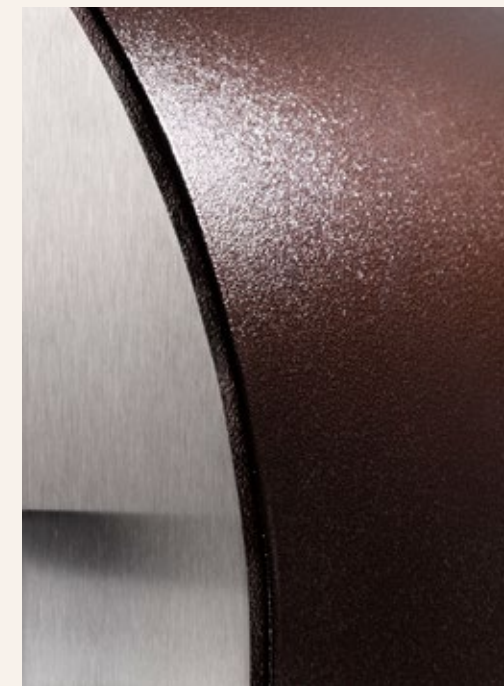
Antique Red



Silver Gray



Yellow







# Nano

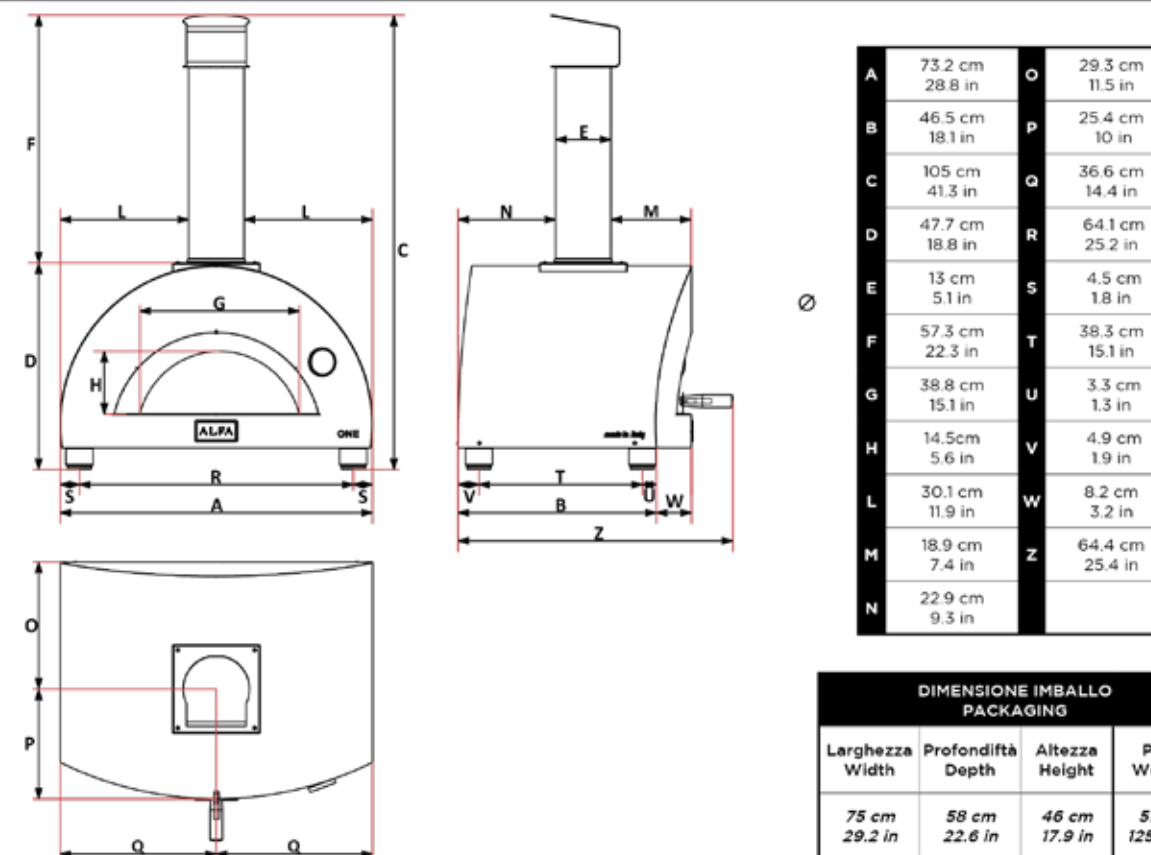


Copper

## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso Weight	54 kg 119 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0.24 m <sup>2</sup> 2.6 ft <sup>2</sup>	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	60 x 40 cm 23.6 x 15.7 in	Combustibile consigliato Recommended fuel	Ciocchi diam. Max 5 cm, potature Max 1.9 in diam. logs, trimmings
Minuti per scaldare Heating time (min)	10	Carica nominale Rated charge	6.9 kg/h 15.2 Lbs/h
N° pizze alla volta Pizza capacity	1	Tiraggio minimo Minimum flue draught	10 Pa
Infornata di pane Bread capacity	1 kg 2.2 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 <sub>2</sub> CO emission at 13% O <sub>2</sub>	0.31% 3843 mg/Nm <sup>3</sup>
Consumo medio Average fuel consumption	2.5 kg/h 5.5 lbs/h	Temperatura fumi Smoke temperature	395°C 743°F

## MISURE - DIMENSIONS



## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SML-03-0221
Canna fumaria Chimney	B	TI130_500_SAT
Sportello Door	G	SSML-03-0224
Flangia Flange	H	SML-03-0220
Carter esterno External shell	I	SCRT-03-0133-RA
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	D10GASB-D300
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Paletta Peel	O	SSML-02-0225
Paralegna Wood holder	P	SML-03-0222







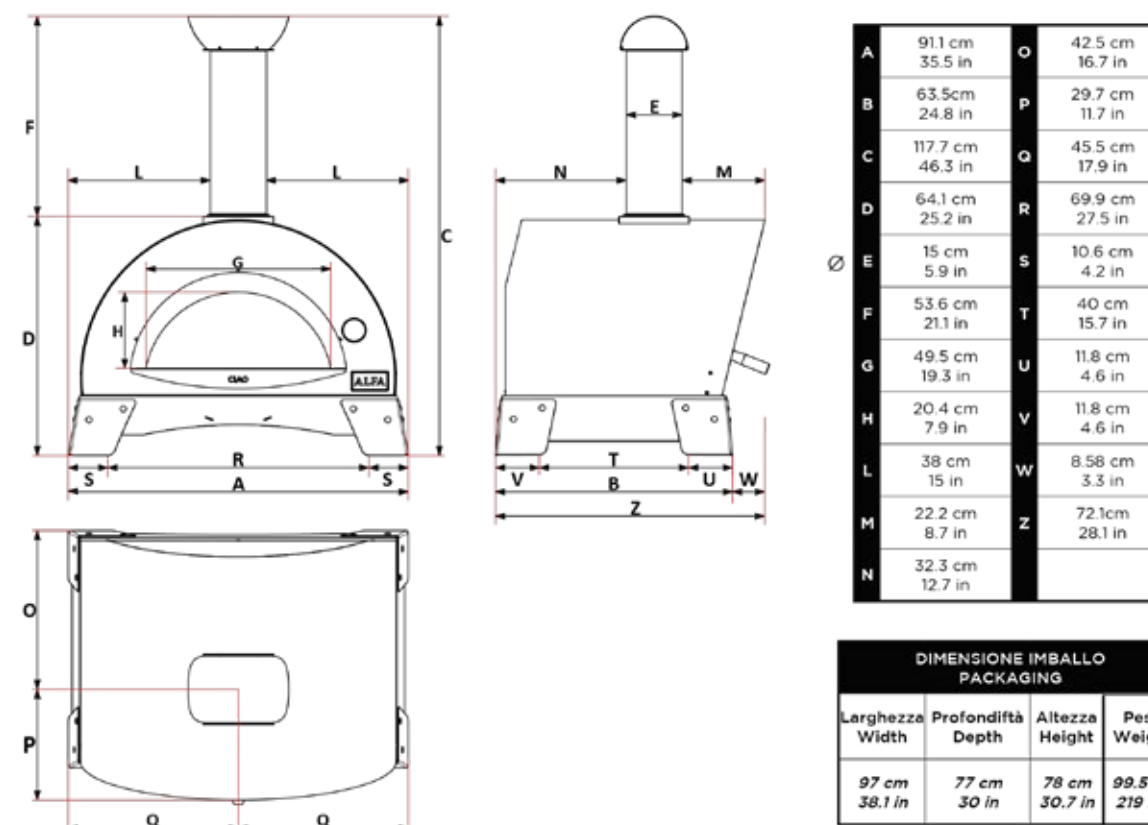
# Ciao



## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

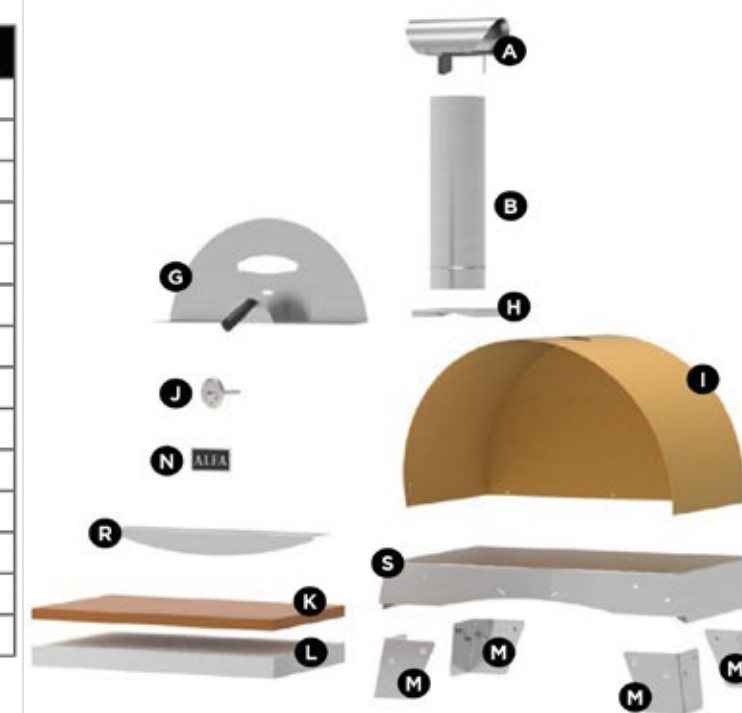
<b>Peso</b> Weight	85.5 kg 188 lbs	<b>Materiali utilizzati</b> Used material	lamiera ferro. acciaio inox. fibra ceramica iron sheet. stainless steel. ceramic fiber
<b>Area piano forno</b> Oven floor area	0.28 m <sup>2</sup> 3 ft <sup>2</sup>	<b>Tipo di refrattario</b> Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> Oven floor dim.	70 x 40 cm 27.5 x 15.7 in	<b>Combustibile consigliato</b> Recommended fuel	Ciocchi diam. Max 5 cm. potature Max 1.9 in diam. logs. trimmings
<b>Minuti per scaldare</b> Heating time (min)	15	<b>Carica nominale</b> Rated charge	6.9 kg/h 15.2 Lbs/h
<b>N° pizze alla volta</b> Pizza capacity	2	<b>Tiraggio minimo</b> Minimum flue draught	10 Pa
<b>Infornata di pane</b> Bread capacity	2 kg 4.4 lbs	<b>Flusso volumetrico fumi</b> Flue smokes mass flow	57.7 g/s
<b>Temperatura massima</b> Max oven temperature	500°C 1000°F	<b>Emissioni CO al 13% O<sub>2</sub></b> CO emission at 13% O <sub>2</sub>	0.31% 3843 mg/Nm <sup>3</sup>
<b>Consumo medio</b> Average fuel consumption	2.5 kg/h 5.5 lbs/h	<b>Temperatura fumi</b> Smoke temperature	395°C 743°F

## MISURE - DIMENSIONS



## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SPZP_01_024
Canna fumaria Chimney	B	TI150_500_SAT
Sportello Door	G	SSML_01_0150
Flangia Flange	H	SPZP_01_050
Carter esterno External shell	I	SCRT-01-028-GRI
Carter esterno External shell	I	SCRT-01-028-GIA
Termometro Thermometer	J	YT63-135
Mattoni 40x20 cm Red bricks 40x20 cm	K	RRA-4020
Mattoni 50x20 cm Red bricks 50x20 cm	K	RRA-5020
Gasbeton	L	DI0GASB-D300
Piedini Feet (n.4)	M	PZP-01-070/71
Logo Alfa (v1.0)	N	DI4PLAC-ALFA
Devanzale Sill	R	SSML-01-049
Vasca camera	S	SCMB-01-028







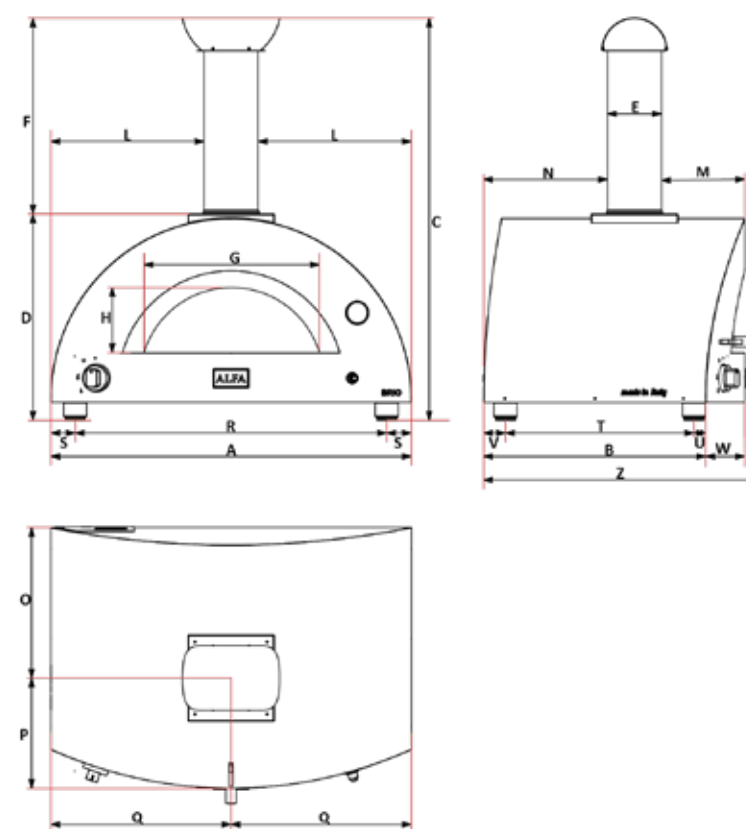
# Brio



## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso Weight	90 kg 198 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0.35 m <sup>2</sup> 3.77 ft <sup>2</sup>	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	70 x 50 cm 27.5 x 19.7 in	Combustibile consigliato Recommended fuel	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare Heating time (min)	30	Categoria gas Gas category	I3+ GPL
N° pizze alla volta Pizza capacity	2 - 3	Potenza nominale Heat capacity	15 kW 71.655 Btu/h
Infornata di pane Bread capacity	2- 3 kg 4.4 - 6.6 lbs	Funzionamento a G30 / G31 G30 / G31 operation	28.30 / 37 mbar
Temperatura massima Max oven temperature	500°C 1000°F	Consumo Massimo Maximum consumption	1.09 / 1.07 kg/h

## MISURE - DIMENSIONS



A	100 cm 39.4 in	O	41.8 cm 16.5 in
B	61.2 cm 23.9 in	P	30.6 cm 12 in
C	111.6 cm 43.9 in	Q	50 cm 19.7 in
D	57.2 cm 22.5 in	R	86.4 cm 34 in
Ø E	15 cm 5.9 in	S	6.8 cm 2.7 in
F	54.4 cm 21.4 in	T	52.3 cm 20.6 in
G	48.5 cm 18.9 in	U	3.3 cm 1.3 in
H	17.9 cm 6.9 in	V	6.1 cm 2.4 in
L	46.9 cm 18.5 in	W	10.8 cm 4.2 in
M	23.1 cm 9.1 in	Z	76.9 cm 30.3 in
N	34.4 cm 13.5 in		

DIMENSIONE IMBALLO PACKAGING			
Larghezza Width	Profondità Depth	Altezza Height	Peso Weight
108 cm 42.5 in	77 cm 30.3 in	64 cm 25 in	104.5 Kg 230 lbs

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description	Codice Code
Comignolo Chimney cap	A SSML-1-9401
Canna fumaria Chimney	B TI150_500_SAT
KIT GAS 15kW	C SALI-1-2203
Carter laterale gas Side gas cover	D SCRT-3-2204 SB/RO
Manopola gas Gas knob	E D14MANO-70P
Generatore elettrico Electric generator	F GENELPOO3IG
Cavo elettrico Electrical cable	F CAVO-AT
Sportello Door	G SSML-2-22016
Flangia Flange	H SML-2-22012
Carter esterno External shell	I SCRT-1-2203 SB/RO
Termometro Thermometer	J YT63-135
Mattoni 50x20 cm Red bricks 50x20 cm	K RRA5020
Fibrablock	L D16BLOK-5070
Piedini Feet (n.4)	M SETPIE-MIOX20
Logo Alfa (v1.0)	N D14PLAC-ALFA







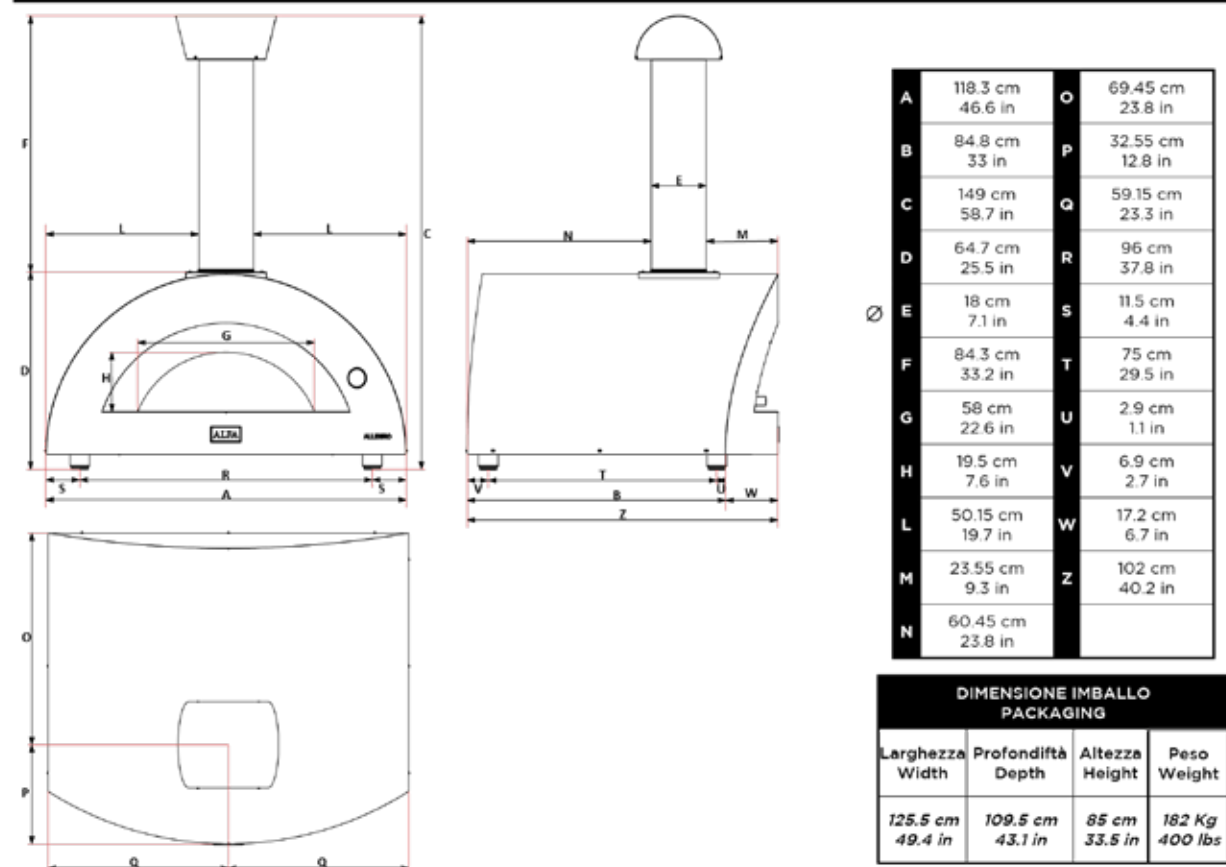
# Allegro



## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

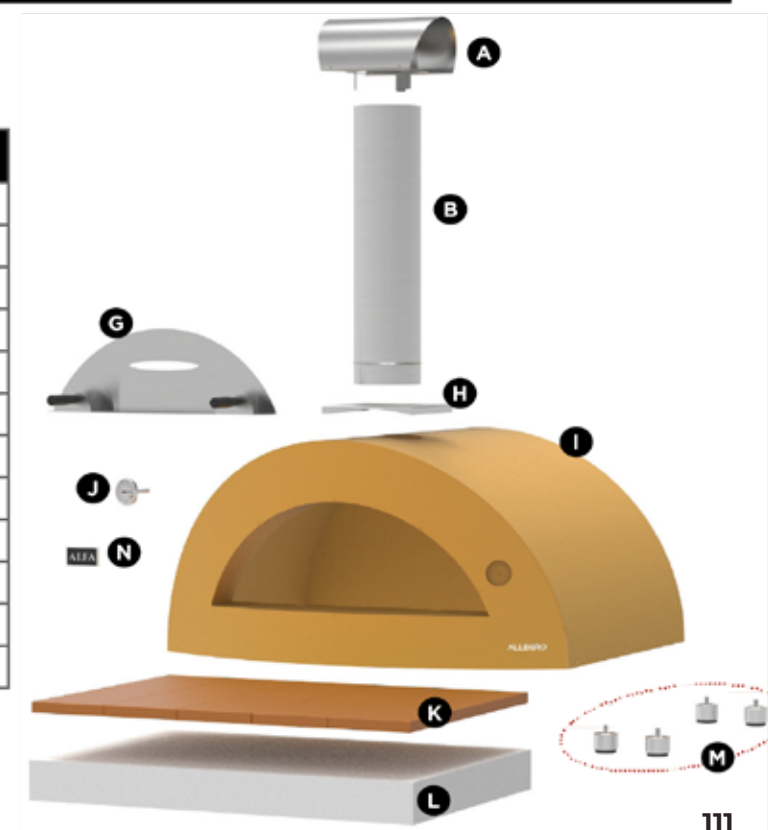
<b>Peso</b> <i>Weight</i>	156 kg 343lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro. acciaio inox. fibra ceramica <i>iron sheet. stainless steel. ceramic fiber</i>
<b>Area piano forno</b> <i>Oven floor area</i>	0.7 m <sup>2</sup> 7.43 ft <sup>2</sup>	<b>Tipo di refrattario</b> <i>Type of refractory</i>	Tavella silico-alluminoso <i>Alumina silicate bricks</i>
<b>Dim. piano forno</b> <i>Oven floor dim.</i>	100 x 70 cm 39.3 x 27.5 in	<b>Combustibile consigliato</b> <i>Recommended fuel</i>	Ciocchi diam. Max 5 cm. potature <i>Max 1.9 in diam. logs. trimmings</i>
<b>Minuti per scaldare</b> <i>Heating time (min)</i>	20	<b>Carica nominale</b> <i>Rated charge</i>	8.3 kg/h 18.3 Lbs/h
<b>N° pizze alla volta</b> <i>Pizza capacity</i>	5	<b>Tiraggio minimo</b> <i>Minimum flue draught</i>	11 Pa
<b>Infornata di pane</b> <i>Bread capacity</i>	5 kg 11 lbs	<b>Flusso volumetrico fumi</b> <i>Flue smokes mass flow</i>	49.6 g/s
<b>Temperatura massima</b> <i>Max oven temperature</i>	500°C 1000°F	<b>Emissioni CO al 13% O<sub>2</sub></b> <i>CO emission at 13% O<sub>2</sub></i>	0.35% 4444 mg/Nm <sup>3</sup>
<b>Consumo medio</b> <i>Average fuel consumption</i>	5 kg/h 11 lbs/h	<b>Temperatura fumi</b> <i>Smoke temperature</i>	387°C 728°F

## MISURE - DIMENSIONS



## PARTI DI RICAMBIO - SPARE PARTS

Descrizione <i>Description</i>		Codice <i>Code</i>
Comignolo <i>Chimney cap</i>	A	S6PZ_01_025
Canna fumaria <i>Chimney</i>	B	T1180_750_SAT
Sportello <i>Door</i>	G	S6PZ_01_021
Flangia <i>Flange</i>	H	SML_03_0182
Carter esterno Giallo <i>External shell Yellow</i>	I	SCRT-01-029-GI
Carter esterno Rosso <i>External shell Red</i>	I	SCRT-01-029-RO
Termometro <i>Thermometer</i>	J	YT63-135
Mattoni 30x20 cm <i>Red bricks 30x20 cm</i>	K	RRA3020
Mattoni 40x20 cm <i>Red bricks 40x20 cm</i>	K	RRA4020
Gasbeton	L	FCGSB602515
Piedini <i>Feet (n.4)</i>	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA







# 5 Minuti

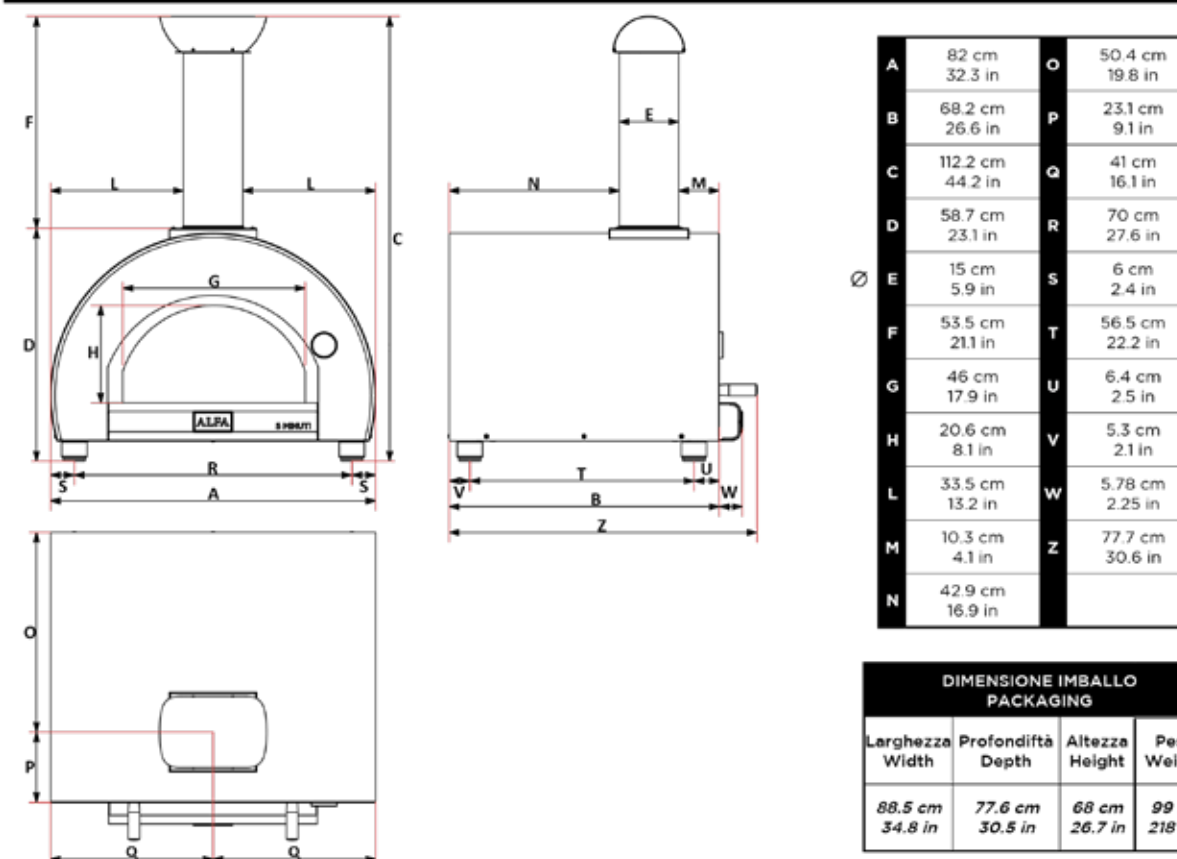


Copper

## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

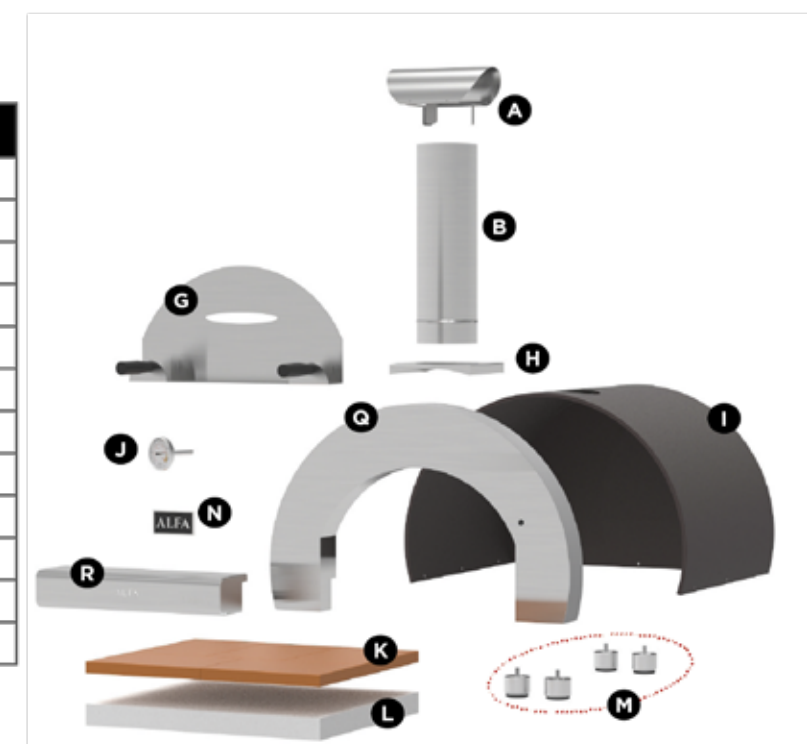
<b>Peso</b> Weight	86 kg 188 lbs	<b>Materiali utilizzati</b> Used material	lamiera ferro. acciaio inox. fibra ceramica iron sheet. stainless steel. ceramic fiber
<b>Area piano forno</b> Oven floor area	0.32 m <sup>2</sup> 3.2 ft <sup>2</sup>	<b>Tipo di refrattario</b> Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
<b>Dim. piano forno</b> Oven floor dim.	60 x 50 cm 23.6 x 19.6 in	<b>Combustibile consigliato</b> Recommended fuel	Ciocchi diam. Max 5 cm. patate Max 1.9 in diam. logs. trimmings
<b>Minuti per scaldare</b> Heating time (min)	15	<b>Carica nominale</b> Rated charge	6.9 kg/h 15.2 Lbs/h
<b>N° pizze alla volta</b> Pizza capacity	2	<b>Tiraggio minimo</b> Minimum flue draught	10 Pa
<b>Informata di pane</b> Bread capacity	2 kg 4.4 lbs	<b>Flusso volumetrico fumi</b> Flue smokes mass flow	57.7 g/s
<b>Temperatura massima</b> Max oven temperature	500°C 1000°F	<b>Emissioni CO al 13% O<sub>2</sub></b> CO emission at 13% O <sub>2</sub>	0.31% 3843 mg/Nm <sup>3</sup>
<b>Consumo medio</b> Average fuel consumption	2.5 kg/h 5.5 lbs/h	<b>Temperatura fumi</b> Smoke temperature	395°C 743°F

## MISURE - DIMENSIONS



## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SPZP_01_024
Canna fumaria Chimney	B	TI150_500_SAT
Sportello Door	G	SFMN_01_031
Flangia Flange	H	SFMN_01_070
Carter esterno External shell	I	SCRT-01-027-RA
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	FCGSD60-2515
Piedini Feet (n.4)	M	SETPIE-M10X20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Archetto Arch	Q	SSML-01-045
Davanzale Sill	R	SSML-01-046







# 4 Pizze



## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso Weight	176 kg 387 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0.48 m <sup>2</sup> 5.16 ft <sup>2</sup>	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	80 x 60 cm 31.5 x 23.6 in	Combustibile consigliato Recommended fuel	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare Heating time (min)	15	Categoria gas Gas category	I3+ GPL
N° pizze alla volta Pizza capacity	4	Potenza nominale Heat capacity	24 kW 81.891 Btu/h
Infornata di pane Bread capacity	4 kg 8.8 lbs	Funzionamento a G30 / G31 G30 / G31 operation	28.30 / 37 mbar 11 in WC
Temperatura massima Max oven temperature	500°C 1000°F	Consumo Massimo Maximum consumption	1.35/1.32 kg/h

## MISURE - DIMENSIONS

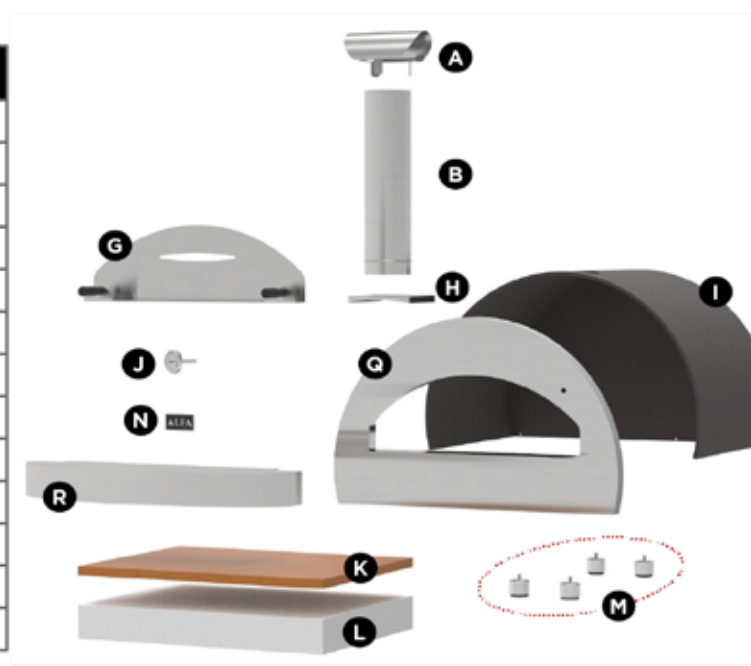
A	99.2 cm 38.6 in	O	49.6 cm 19.5 in
B	76.25 cm 29.7 in	P	16.7 cm 6.6 in
C	121 cm 47.6 in	Q	49.6 cm 19.5 in
D	67.7 cm 26.7 in	R	87 cm 34.3 in
E	15 cm 5.9 in	S	6.1 cm 2.4 in
F	53.3 cm 21 in	T	67.3 cm 26.5 in
G	68 cm 26.5 in	U	4.4 cm 1.7 in
H	21.8 cm 8.5 in	V	4.5 cm 1.8 in
L	42.1 cm 16.6 in	W	20.2 cm 7.9 in
M	6.7 cm 2.6 in	Z	96.5 cm 38 in
N	54.5 cm 21.5 in		

DIMENSIONE IMBALLO PACKAGING			
Larghezza Width	Profondità Depth	Altezza Height	Peso Weight
106 cm 41.3 in	103.5 cm 40.7 in	78 cm 30.4 in	164 Kg 361 lbs

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Comignolo Chimney cap	A	SPZP_01_024
Canna fumaria Chimney	B	TII50_750_SAT
Sportello Door	G	SSML-01-044
Flangia Flange	H	FML_01_070
Carter esterno Rame External shell Copper	I	SCRT-01-026-RA
Carter esterno Grigio External shell Grey	I	SCRT-01-026-GR
Termometro Thermometer	J	YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K	RRA3020
Gasbeton	L	FCGSB602515
Piedini Feet (n.4)	M	SETPIE-MIOX20
Logo Alfa (v1.0)	N	D14PLAC-ALFA
Archetto Arch	Q	SSML-01-040
Davanzale Sill	R	SSML-01-041







# Stone Oven M

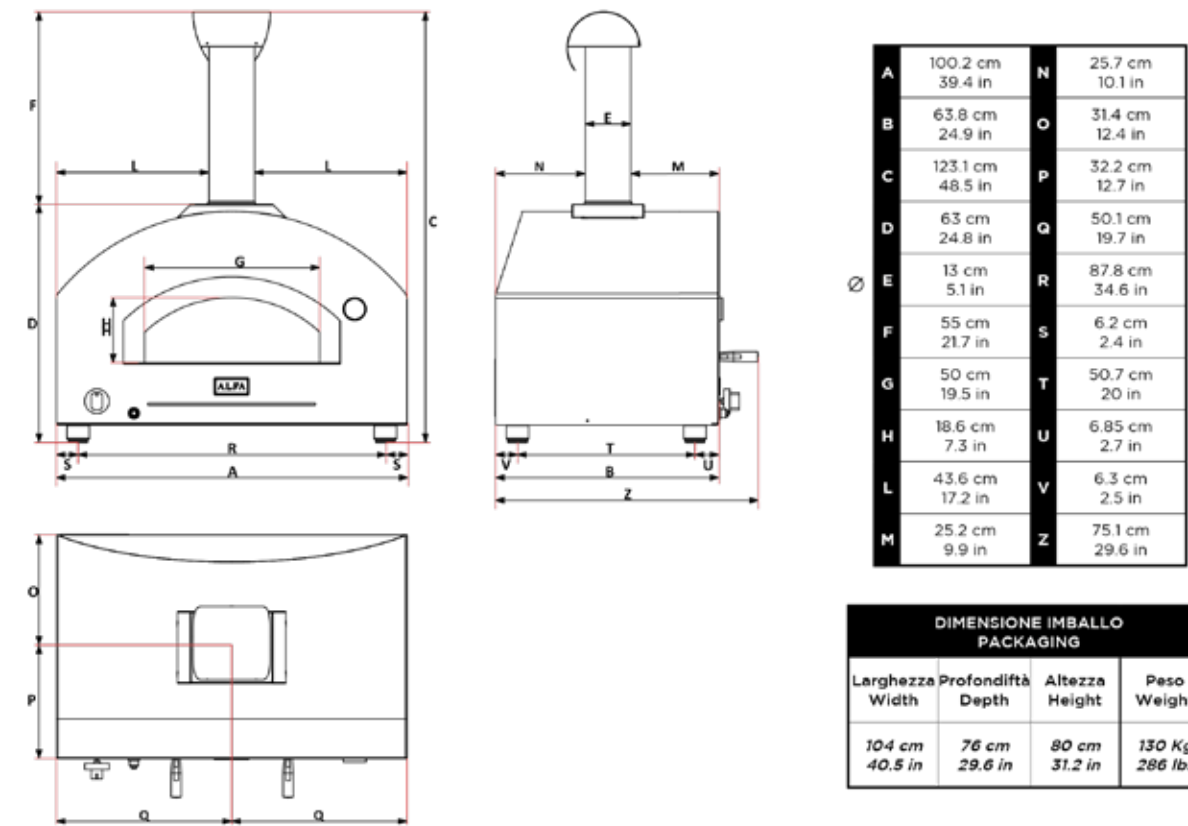


Copper

## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso Weight	110 kg 242 lbs	Materiali utilizzati Used material	lamiera ferro. acciaio inox. fibra ceramica iron sheet. stainless steel. ceramic fiber
Area piano forno Oven floor area	0.28 m <sup>2</sup> 3 ft <sup>2</sup>	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	70 x 40 cm 27.5 x 15.7 in	Combustibile consigliato Recommended fuel	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare Heating time (min)	15	Categoria gas Gas category	I3+ GPL
N° pizze alla volta Pizza capacity	2	Potenza nominale Heat capacity	15 kW 70.000 Btu/h
Infornata di pane Bread capacity	2 kg 4.4 lbs	Funzionamento a G30 / G31 G30 / G31 operation	28.30 / 37 mbar
Temperatura massima Max oven temperature	500°C 1000°F	Consumo Massimo Maximum consumption	1.07 / 1.09 kg/h

## MISURE - DIMENSIONS



DIMENSIONE IMBALLO PACKAGING			
Larghezza Width	Profondità Depth	Altezza Height	Peso Weight
104 cm 40.5 in	76 cm 29.6 in	80 cm 31.2 in	130 Kg 286 lbs

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description	Codice Code
Comignolo Chimney cap	A SSML-1-2202
Canna fumaria Chimney	B TI130_500_SAT
KIT GAS 15kW	C SALI-1-2201
Carter laterale gas Side gas cover	D SCRT-3-2204-RA
Manopola gas Gas knob	E DI4MANO-70P
Generatore elettrico Electric generator	F GENELP003IQ
Cavo elettrico Electrical cable	F CAVO-AT
Sportello Door	G SSML-1-2203
Flangia Flange	H SML-2-2205
Carter esterno External shell	I SCRT-1-2201-RA
Termometro Thermometer	J YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K RRA3020
Mattoni 40x20 cm Red bricks 40x20 cm	K RRA4020
Gasbeton	L FCGSB602515
Piedini Feet (n.4)	M SETPIE-MIOX20
Logo Alfa (v1.0)	N D14PLAC-ALFA







# Stone Oven L

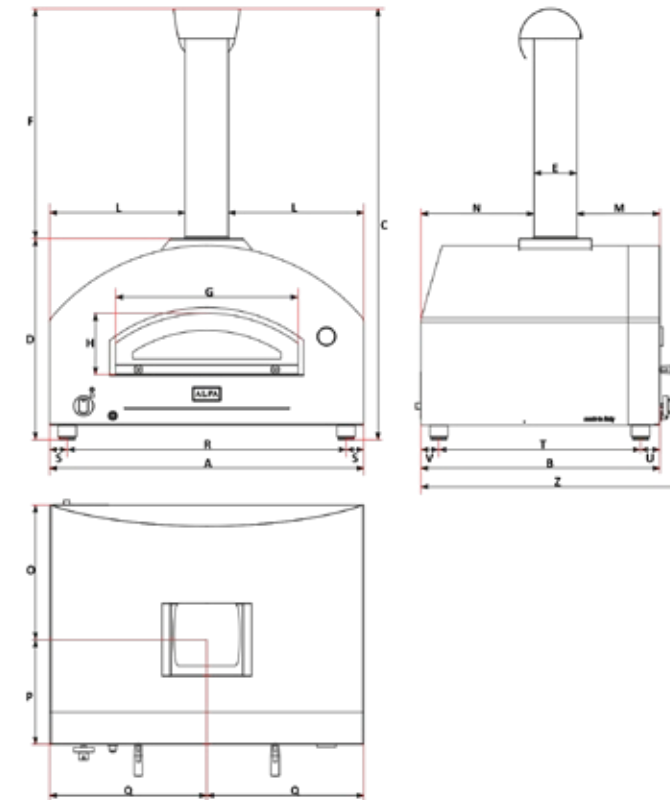


Copper

## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso Weight	119.5 kg 263 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox, fibra ceramica iron sheet, stainless steel, ceramic fiber
Area piano forno Oven floor area	0.48 m <sup>2</sup> 5.16 ft <sup>2</sup>	Tipo di refrattario Type of refractory	Tavella silico-alluminoso Alumina silicate bricks
Dim. piano forno Oven floor dim.	80 x 60 cm 31.5 x 23.6 in	Combustibile consigliato Recommended fuel	Gas GPL (G30 / G31) LPG gas (G30 / G31)
Minuti per scaldare Heating time (min)	15	Categoria gas Gas category	I3+ GPL
N° pizze alla volta Pizza capacity	4	Potenza nominale Heat capacity	24.32 kW 83.000 Btu/h
Infornata di pane Bread capacity	4 kg 8.8 lbs	Funzionamento a G30 / G31 G30 / G31 operation	28.30 / 37 mbar
Temperatura massima Max oven temperature	500°C 1000°F	Consumo Massimo Maximum consumption	1.35 / 1.32 kg/h

## MISURE - DIMENSIONS



A	110.2 cm 43.4 in	N	39.7 cm 15.6 in
B	83.9 cm 32.7 in	O	47.2 cm 18.6 in
C	151 cm 59.4 in	P	39.7 cm 15.6 in
D	65.4 cm 25.7 in	Q	55.6 cm 21.9 in
E	15 cm 5.9 in	R	97.8 cm 38.5 in
F	80.5 cm 31.7 in	S	6.2 cm 2.4 in
G	63.8 cm 25.1 in	T	70.7 cm 27.8 in
H	21.5 cm 8.5 in	U	6.85 cm 2.7 in
L	47.6 cm 18.7 in	V	6.3 cm 2.5 in
M	29.2 cm 11.5 in	Z	95 cm 37.4 in

DIMENSIONE IMBALLO PACKAGING			
Larghezza Width	Profondità Depth	Altezza Height	Peso Weight
115 cm 45.3 in	93 cm 36.6 in	82 cm 32 in	151 Kg 332 lbs

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description	Codice Code
Comignolo Chimney cap	A SSML-1-2302
Canna fumaria Chimney	B TI150_750_SAT
KIT GAS 18.5 kW	C SALI-1-2301
Carter laterale gas Side gas cover	D SCRT-3-2305-RA
Manopola gas Gas knob	E D14MANO-70P
Generatore elettrico Electric generator	F GENELP003IQ
Cavo elettrico Electrical cable	F CAVO-AT
Sportello Door	G SSML-1-2301
Flangia Flange	H SML-2-2301
Carter esterno External shell	I SCRT-1-2301-RA
Termometro Thermometer	J YT63-135
Mattoni 30x20 cm Red bricks 30x20 cm	K RRA3020
Gasbeton	L FCGSB602515
Piedini Feet (n.4)	M SETPIE-MIOX20
Logo Alfa (v1.0)	N D14PLAC-ALFA





# Alfa Ovens in comparison



	MODERNO Line			
	Nano	Ciao	Brio	Allegro
External dimensions	28.8 x 21.3 x 41.3h in	35.5 x 28.1 x 46.3h in	39.4 x 28.1 x 43.9h in	46.6 x 39.7 x 58.7h in
Top + Base	28.8 x 21.3 x 75.7h in	46.9 x 32.7 x 70.9h in	39.4 x 28.1 x 78.5h in	46.6 x 39.7 x 91.6h in
Cooking surface	23.6 x 15.7 in	27.5 x 15.7 in	27.5 x 19.7 in	39.3 x 27.5 in
Capacity	1 pizza   1-2 kg bread	2 pizzas   2 kg bread	2/3 pizzas   2/3 kg bread	4/5 pizzas   5 kg bread
N°people	from 1 to 10	from 8 to 18	from 1 to 20	from 15 to 30
Heating time	10 min	15 min	30 min	20 min
Oven weight	54 kg	85 kg	90 kg	156 kg
Weight with base	79 kg	95 kg	121 kg	220 kg
Fuel consumption	WOOD: 2,5 Kg/h LPG: 0,58 Kg/h METHANE: 1,43 mc/h	2,5 Kg/h	LPG: 1,07 Kg/h METHANE: 143 mc/h	5 Kg/h
Fuel	Wood or gas	Wood	HYBRID: Gas or wood	Wood
Colour	Copper	Silver Grey - Yellow	Antique Red - Yellow	Antique Red - Yellow
Arrangement				



	CLASSICO Line		FUTURO Line	
	5 Minuti	4 Pizze	Stone Oven M	Stone Oven L
External dimensions	32.3 x 28.85 x 44.2h in	38.6 x 37.6 x 47.6h in	39.4 x 24.9 x 48.5h in	43.4 x 32.7 x 59.4h in
Top + Base	32.3 x 28.85 x 78.4 i	61 x 35.1 x 85.4 i	---	---
Cooking surface	23.6 x 19.6 in	31.5 x 23.6 in	27.5 x 15.7 in	31.5 x 23.6 in
Capacity	2 pizzas   2 kg bread	4 pizzas   4 kg bread	2 pizzas   2 kg bread	4 pizzas   4 kg bread
N°people	from 8 to 18	from 10 to 20	from 8 to 18	from 10 to 20
Heating time	15 min	20 min	15 min	15 min
Oven weight	86 kg	143 kg	110 kg	120 kg
Weight with base	115 kg	195kg	---	---
Fuel consumption	2,5 Kg/h	5 Kg/h	LPG: 1,07 Kg/h METHANE: 143 mc/h	LPG: 1,35 Kg/h METHANE: 176 mc/h
Fuel	Wood	Wood	HYBRID: Gas or wood	HYBRID: Gas or wood
Colour	Copper	Copper	Copper	Copper
Arrangement				





The images in the catalogue are for illustrative purposes only  
Actual product models and features may vary

CATALOGUE PRINTED IN JANUARY 2022



**ALFA**

[www.alfaovens.com](http://www.alfaovens.com)

M: [info@alfaovens.com](mailto:info@alfaovens.com) | T: +39 0775-7821 | T: +39 0775-782218