

PIZZA OVEN PLUS

Alfresco Pizza Oven Plus ovens are built to be the most versatile and highest-performing gas-fired ovens in the world. Our material, design, and manufacturing process revolves around creating a uniquely powerful oven that preheats in 15 minutes and can reach up to 1,000° F, allowing you to bake, roast, iron-skillet sear, and of course, cook perfect three-minute Neapolitan pizzas.





HIGH-TEMPERATURE COOKING

Truly great pizza requires temperatures that conventional ovens can't reach. The Pizza Oven Plus reaches up to 1,000°F to give you the ideal balance of thin, crisp base, and perfectly charred artisan crust.



AMAZING CULINARY CREATIONS

With a preheat time of only 15 minutes, the Pizza Oven Plus is great for cooking pizza, baking, broiling, roasting, and just about anything else you can do in a regular oven, but faster and with better results!



PIZZA AND SO MUCH MORE!

Cooking 3-minute Neapolitan pizzas directly on the hearth, Prime New York steaks pan-seared in an iron skillet, herb and spice rubbed pork chops in a ceramic baking dish; all can be done in Alfresco's Pizza Oven Plus!





PIZZA OVEN PLUS

- Fireplace-like gas log absorbs and radically accelerates preheat time as it distributes heat up to the ceramic ceiling slab for intense top-down heat
- 3/4" thick high-quality ceramic slab hearth and ceiling for even, intense, radiating heat
- All 304 18-8 heli-arc welded stainless steel
- Full 8.5" opening with stainless steel-framed glass doors
- Countertop rear exhaust
- High-performance tube-log burner
- High-tech, high-heat ceramic infrared hearth burner
- Removable hinges/doors
- Double-walled removable top
- 456 sq. in. of cooking space
- Halogen oven light
- Alfresco's exclusive natural air-cooling plenum keeps control panel cool to the touch
- Available in LP or Natural Gas

AVAILABLE MODELS

AXE-PZA – Countertop Model

AXE-PZA-BI – Built-in Model



Countertop



Built-in



PIZZA OVEN CART

Our sturdy pizza oven cart creates mobility for your pizza oven when counter space is at a premium.
AXE-PZA-CART



PIZZA PREP CART

The Pizza Prep Cart creates the ultimate in convenience. Includes a plate shelf, cutting board, pan rail, and additional storage. AXE-PZA-PPC

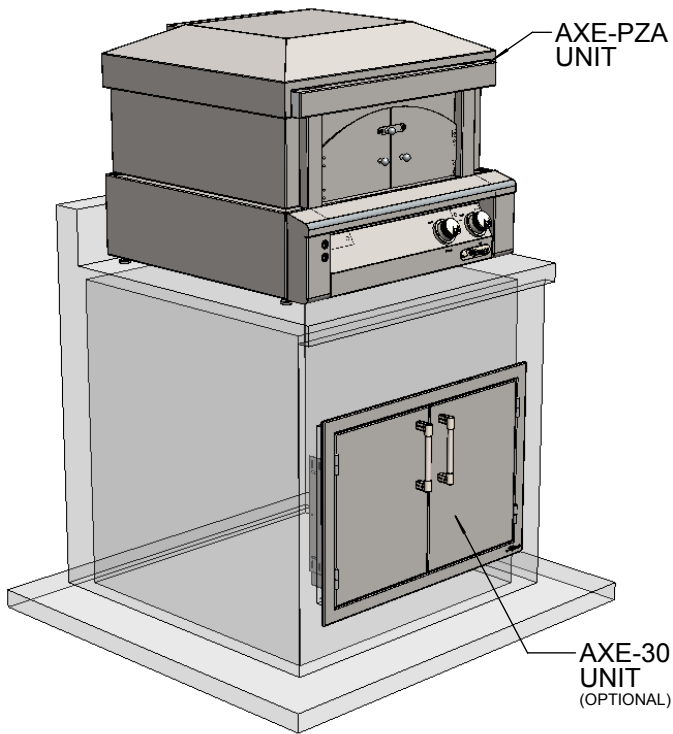


PIZZA PREP AND GARNISH CENTER

Pizza prep and garnish rail with food pans.
APS-30PPC
(see page 47 for details)

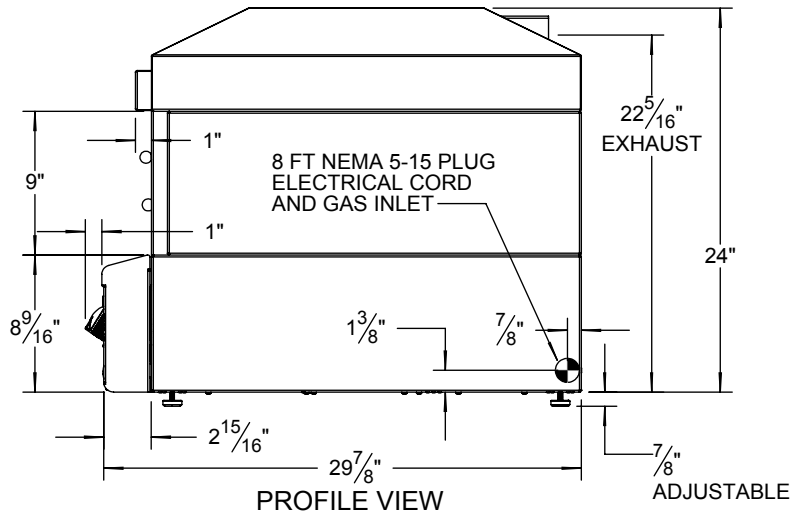
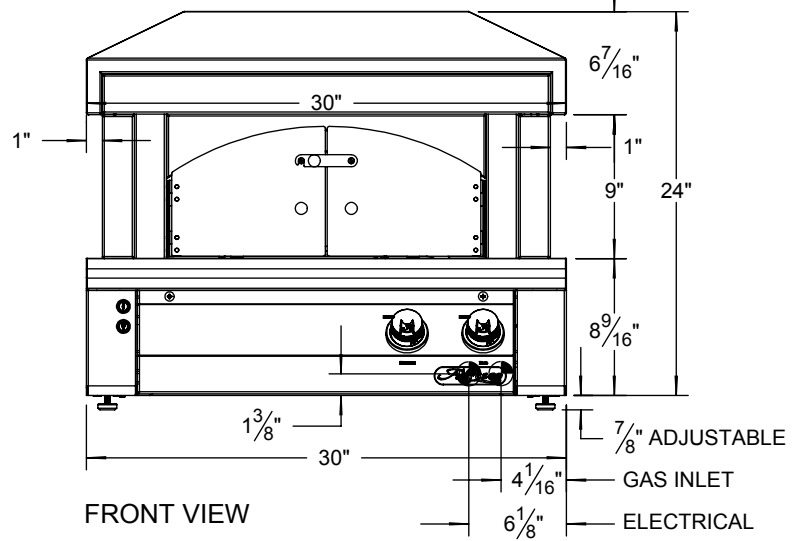
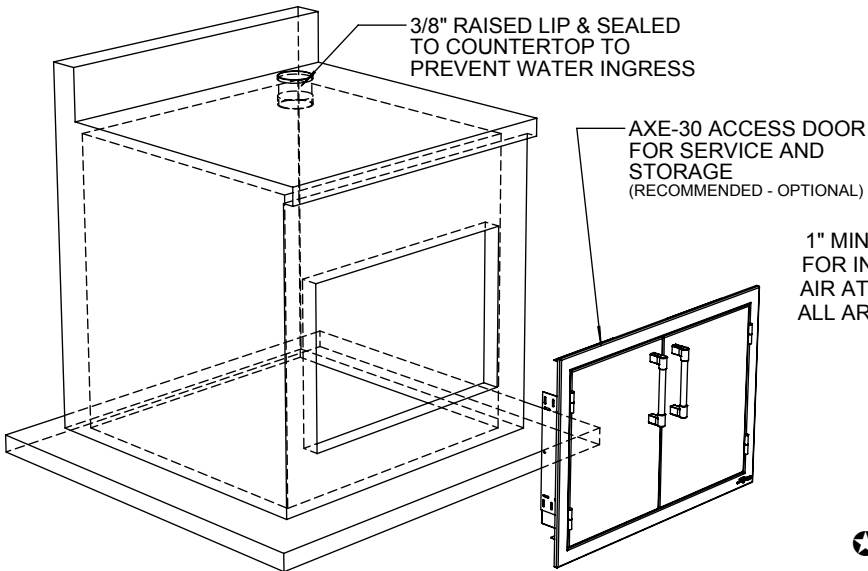
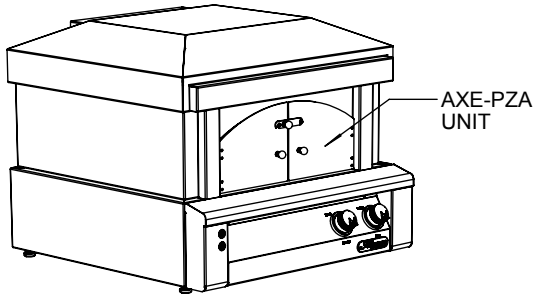


All Alfresco Pizza Ovens come standard with a smoker tray and positionable thermostat.

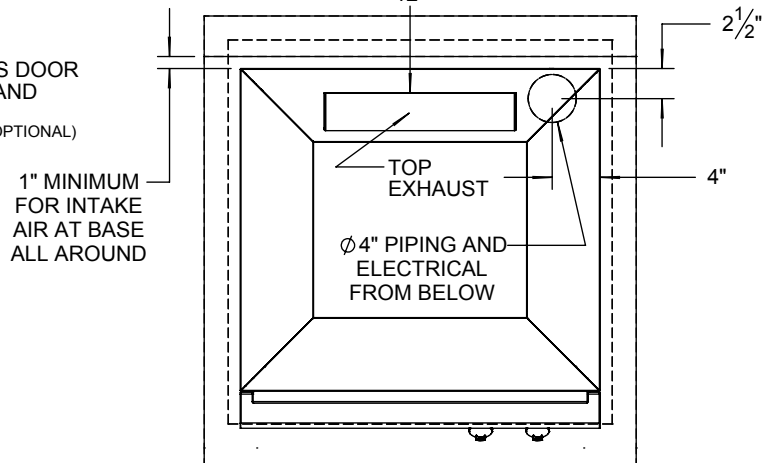


AXE-PZA TYPICAL COUNTERTOP INSTALLATION

COUNTERTOP REQUIREMENTS (WITH CONNECTIONS AT BOTTOM)



NON-COMBUSTIBLE WALL CONSTRUCTION



REFER TO AXE-PZA MANUAL FOR PROPER CLEARANCE TO NON-COMBUSTIBLE MATERIALS AND OTHER CONSTRUCTION

SPECIFICATIONS:

BTUH = 35,600
FUEL NG @ 5 W.C. / LP @ 10 W.C.
ELECTRICAL POWER: 115 VAC / 0.3 A / 60 Hz.
GAS CONNECTION = 1/2" NPT (NG) OR 3/8" ODF (LP)

Due to the unique design of the *Alfresco*™ Pizza Oven, the unit can be piped from behind or below when installed in a countertop setting. For additional information, please refer to the AXE-PZA Care and Use manual.

Alfresco

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DRAWN BY: ADRIAN CRISCI
CREATED: 6/22/2015

PROJECT TITLE:

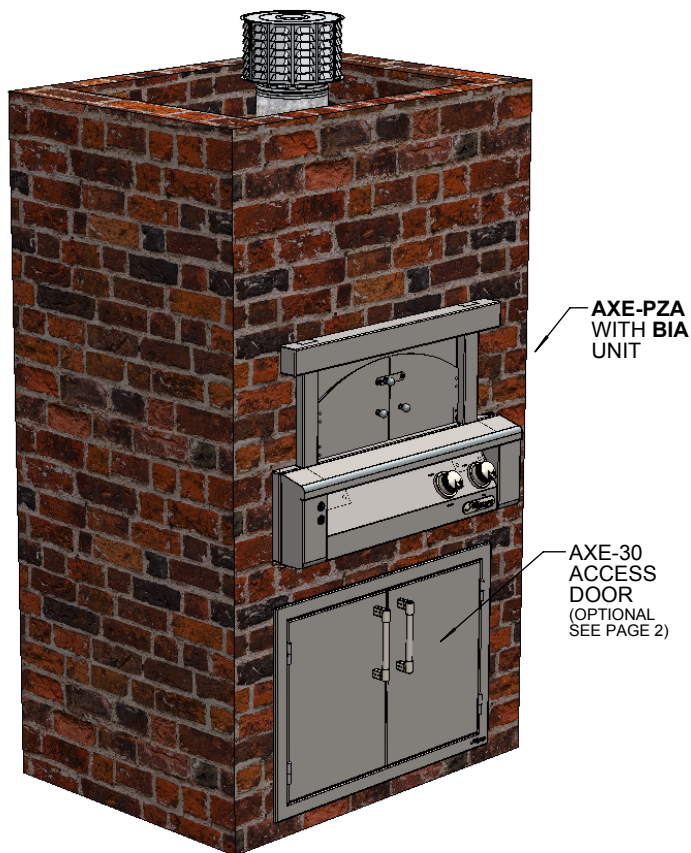
AXE-PZA

DRAWING TITLE:

AXE-PZA COUNTERTOP MOUNTING

DRAWING NO.: **AXE-PZA SPEC SHEET**

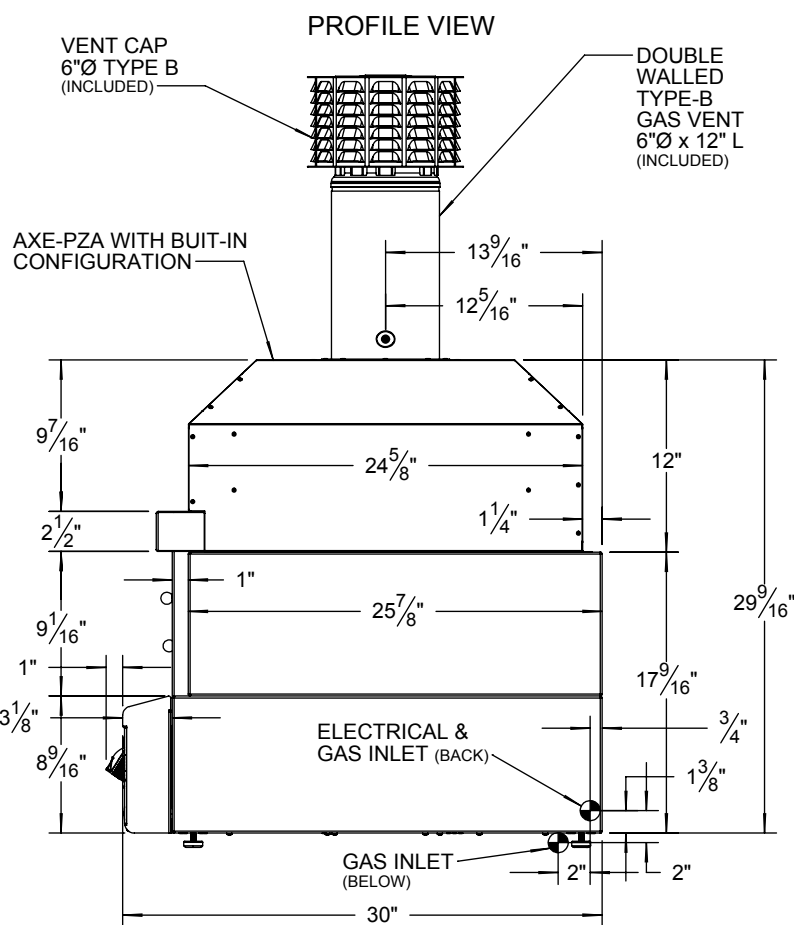
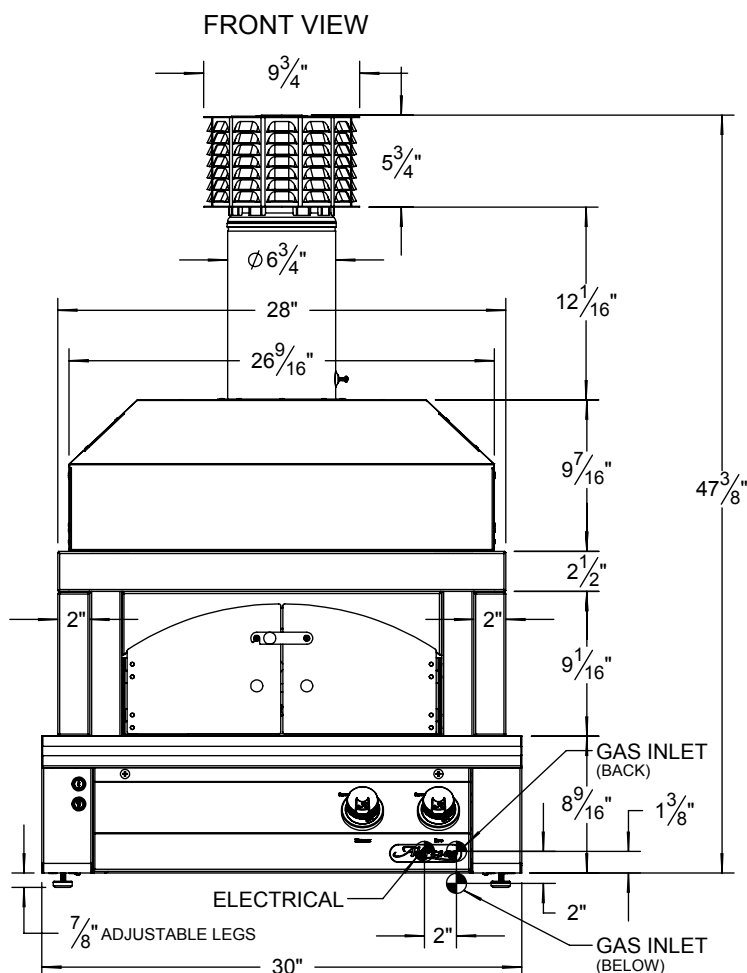
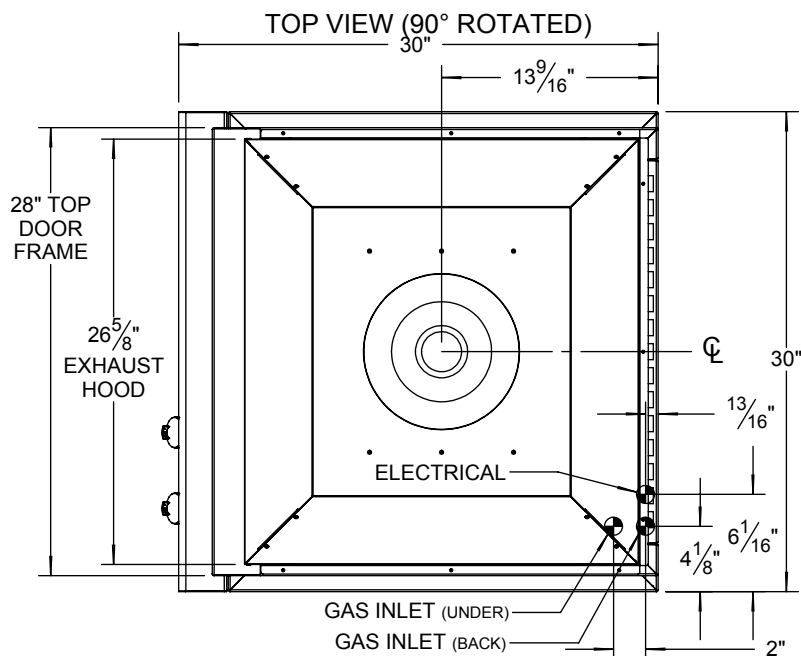
SHEET 1 OF 1



AXE-PZA AND "BI" TYPICAL UNIT INSTALLED WITH A FULL FASCIA BRICK WALL DESIGN

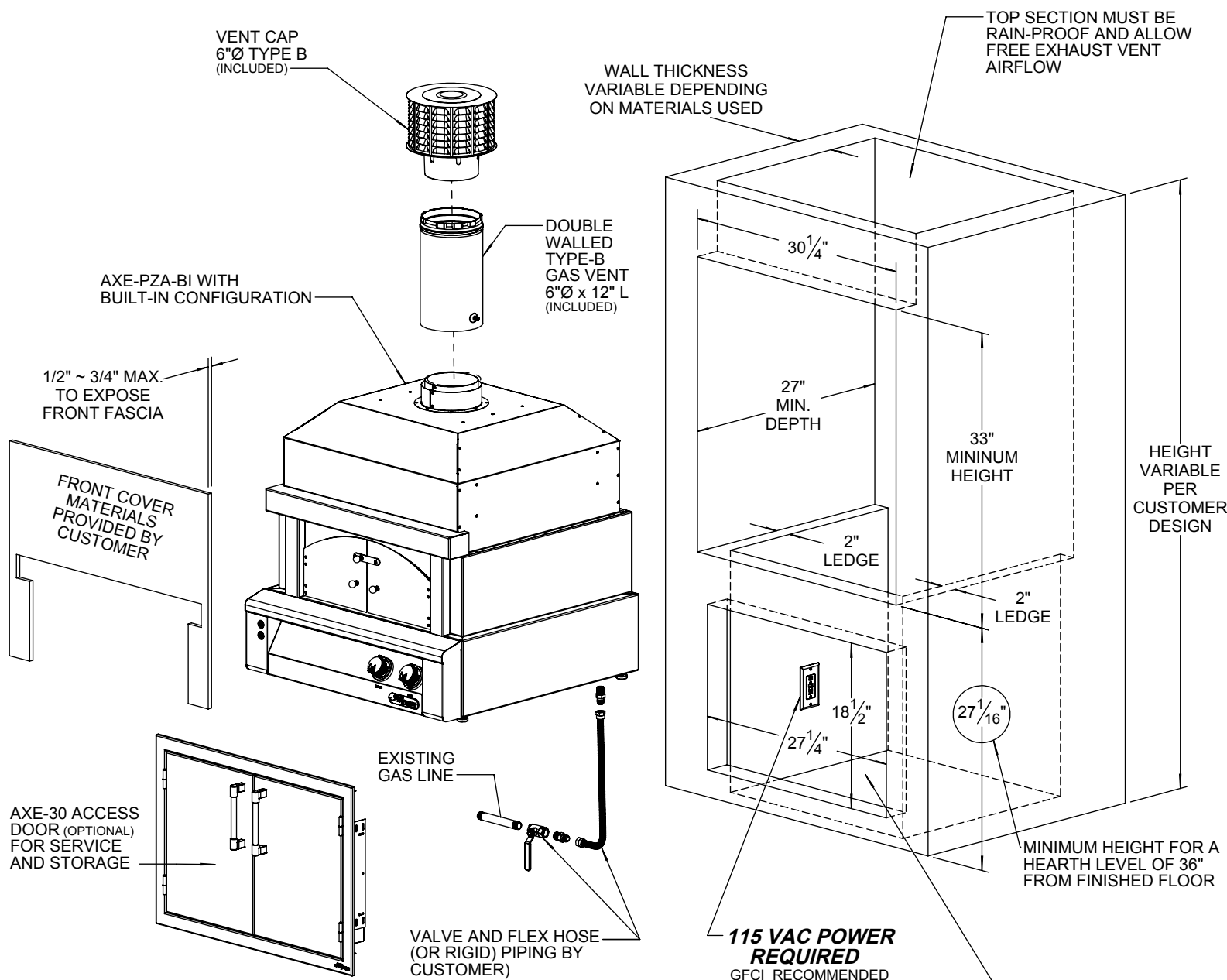
Due to the unique design of the *Alfresco*™ Pizza Oven, the unit can be piped from behind or below as it might be required by a custom installation and finish. Both locations are shown here as an aid in design only.

For additional information, please refer to the AXE-PZA Care and Use manual.



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.

Dimensions shown below should be used as a reference for design and planning only.



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**ACCESS OPENING TO SERVICE—
THE UNIT FROM BELOW IS REQUIRED**

(DIMENSIONS SHOWN FOR AB-30 DOOR INSTALLED AS OPTIONAL EQUIPMENT)

STANDARD ACCESSORIES INCLUDED:

