



ALFA
OVENS

HOTTER



FASTER

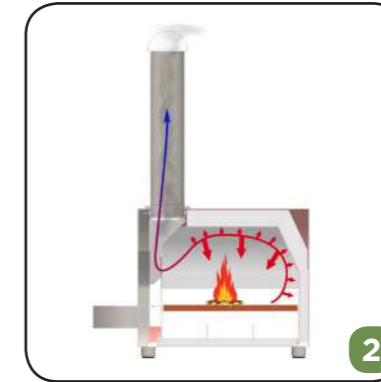


DIFFERENT

ALFA OVENS



Multiple layers of **high quality European Ceramic Fiber** that completely surrounds the oven and resistant up to 2000°F.



Alfa's unique baffled **airflow system** provides more circulation of flame and heat allowing the oven to **reach higher temps much faster**.

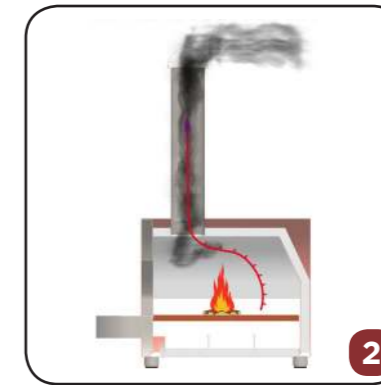


3 cm of Alfa refractory brick, made 100% in house provides **better heat absorption and retention than the competition**.

OTHER BRANDS



Commercial Rock Wool insulation is less dense and looser fiber and only resistant up to 1100°F.



Generic flue system allows the **heat and flame to escape the oven chamber immediately** requiring more time to reach desired temperatures.



Commercial grade mix comparable to dense lava stone demands **longer time for heat absorption and retention**.



DESIGN & PERFORMANCE

“Being the world’s most innovative 0°-1000+°F oven company while maintaining the creativity and the Italian tradition that has distinguished us for over 40 years.”

Thanks to our continuous innovation process, Alfa ovens deliver the goods. They light up quickly and heat up to 500°F in less than ten minutes. You can cook a pizza in one minute thus reducing energy consumption and waiting times. They can be cleaned quickly too, in just 5 minutes.

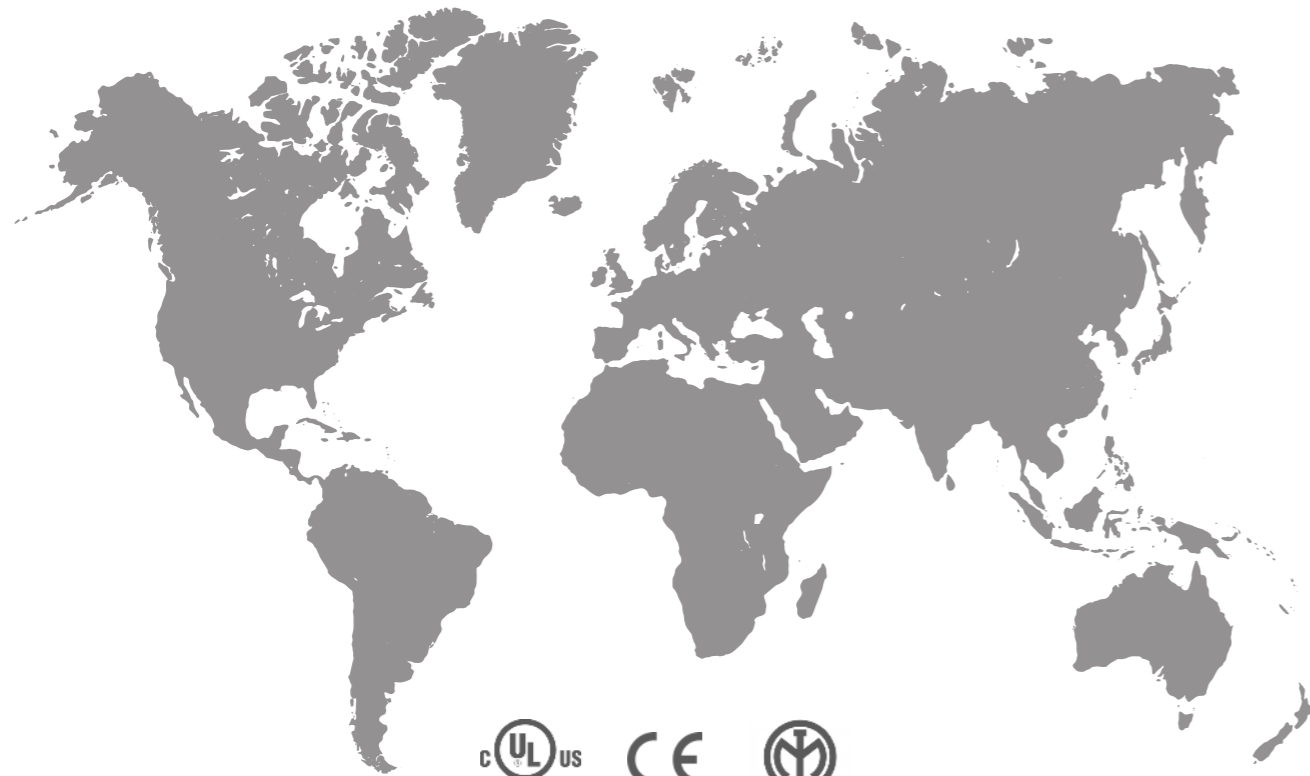
How is this possible? Because the Forninox technology combines the stainless steel properties with those of the refractory firebrick leads to a light and easy-to move oven that embodies the traditional wood-burning! In addition, the Compact Flame technology allows you to use a real high-flame pizza oven 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: Family tradition for over 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 hand-crafted 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.



	ONE	CIAO	5 MINUTI	4 PIZZE	ALLEGRO	STONE OVEN M	STONE OVEN L
Dimensions ovens	29x22x41h inch	36x25x46.5h inch	32.5x32x48h inch	39x38x48h inch	46x40x57.5h inch	39x25x48h inch	43x33x61h inch
with base	---	46x33.5x71h inch	37x32x70h inch	61x34x79.5h inch	46x40x89h inch	---	---
Cooking Floor	24x16 in	27.5x16 inch	24x20 inch	31.5x24 inch	39x27.5 inch	28x16 inch	31.5x24 inch
Weigh	54 kg	80 kg	73 kg	120 kg	140 kg	125 kg	142 kg
with base	---	90 kg	100 kg	140 kg	220 kg	---	---
Heating Time	10'	15'	15'	20'	20'	15'	15'
Pizza Capacity	1	2	2	4	5	2	4
Bread Capacity	1 Kg	2 Kg	2 Kg	4 Kg	5 Kg	2 Kg	4 Kg
Consumption	2,5 Kg/h	2,5 Kg/h	3 Kg/h	4 Kg/h	5 Kg/h	3 Kg/h	1,32 Kg/h LPG
Fuel	wood	wood	wood	wood	wood	gas	gas
Color							
Page	12	14	16	18	20	22	22

REFRACTORY OVENS

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



	CUPOLINO 60	CUPOLINO 70	CUPOLINO 80
Dimensions	27.5x33x16h inch	31x35x18h inch	35x41x20h inch
Cooking Floor	∅ 24 inch	∅ 27.5 inch	∅ 31.5 inch
Weight	90 kg	130 kg	145 kg
Heating Time	45'	45'	45'
Pizza Capacity	2	3	4
Bread Capacity	2 Kg	6 kg	8 kg
Consumption	3 Kg/h	3,5 Kg/h	4 Kg/h
Fuel	wood	wood	wood
Page	24	24	24



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?

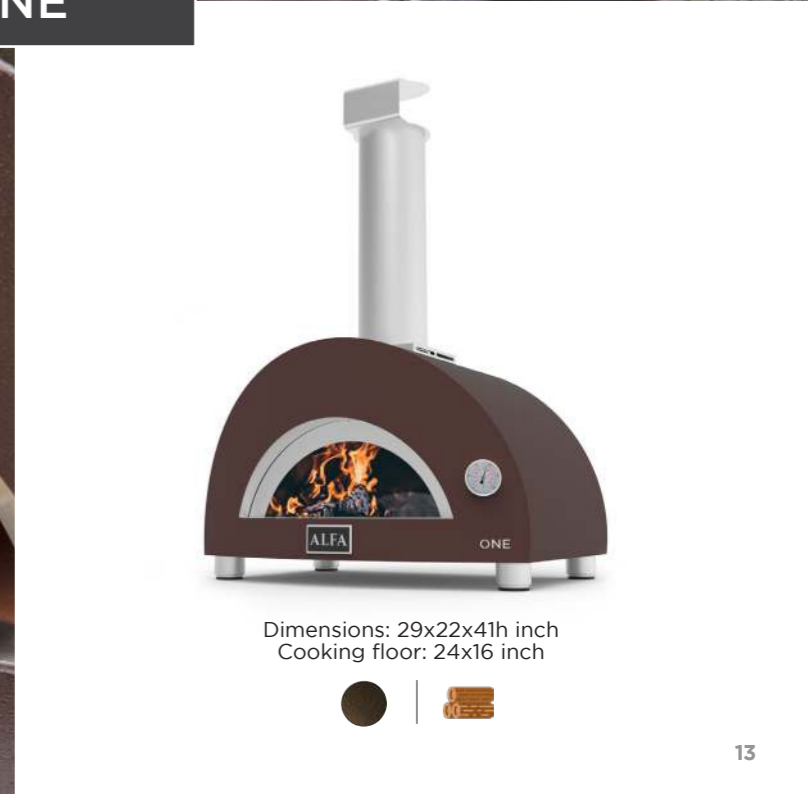
Our ovens are built to satisfy all your needs, with high quality weatherproof materials, designed to last in time with an elegant modern touch and attention to the details for a comfortable outdoor cooking experience. Choose an Alfa oven, choose the best.

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.





ONE



Dimensions: 29x22x41h inch
Cooking floor: 24x16 inch





Dimensions: 36x25x46.5h inch
Cooking floor: 27.5x16 inch



CIAO



Dimensions: 46x33.5x71h inch
Cooking floor: 27.5x16 inch





Dimensions: 32.5x32x48h inch
Cooking floor: 24x20 inch



5 MINUTI



Dimensions: 37x32x70h inch
Cooking floor: 24x20 inch





Dimensions: 39x38x48h inch
Cooking floor: 31.5x24 inch



4 PIZZE



Dimensions: 61x34x79.5h inch
Cooking floor: 31.5x24 inch





Dimensions: 46x40x57.5h inch
Cooking floor: 39x27.5 inch



ALLEGRO



Dimensions: 46x40x89h inch
Cooking floor: 39x27.5 inch





MEDIUM
Dimensions: 39x25x48h inch
Cooking floor: 28x16 inch



STONE OVEN



LARGE
Dimensions: 43x33x61h inch
Cooking floor: 31.5x24 inch





CUPOLINO



CUPOLINO 60
Dimensions: 27.5x33x16h inch
Cooking floor: \varnothing 24 inch



CUPOLINO 70
Dimensions: 31x35x18h inch
Cooking floor: \varnothing 27.5 inch



CUPOLINO 80
Dimensions: 35x41x20h inch
Cooking floor: \varnothing 31.5 inch

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.



PIZZA
TOOLS



BBQ
TOOLS



COOKING
WITH FLAME

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.

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.

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

COVER

The right protection for your oven.



COVER TABLE + TOP OVEN

COVER SIZE TABLE & TOP
Table 100
For all ovens
Table 130
For all ovens except allegro
Table 160
For all ovens
Table 190
For all ovens
Top oven Medium
Ciao - 5 Minuti - Stone Oven
Top oven Large
4 Pizze - Allegro - Stone Oven



CIAO



4 PIZZE



5 MINUTI



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



NORTH AMERICA



ALFA

5 MINUTI

ALFAOVENS.COM