

ALFA

**Upgrade your oven.
Upgrade your life.**



Home Pizza Oven

Nati in Italia, nel 1977.

Produced in Rome for nearly 50 years.

Alfa Forni pizza ovens are born in Italy and combine beauty, craftsmanship and passion to transform your life.



Handmade in Italy

Alfa's headquarters are located in Anagni, between Rome and Naples, in the home of pizza.

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

For almost 50 years, our domestic and professional ovens have been recognised worldwide for their quality.





Upgrade your oven. Upgrade your life.

Alfa Forni pizza ovens were born in Italy: they combine beauty, craftsmanship and passion to transform your life.

Limited Edition

I colori d'Italia



PALERMO

NAPOLI

FIRENZE

MILANO

ROMA

VENEZIA

TORINO

Seven cities for seven colors

The limited edition consists of 7 models, each characterised by a different glossy lacquer. In turn, each colour is combined with a large Italian city, whose skyline is engraved on the oven door.





Heat Genius™

Alfa's technology trifecta!



Authentic HeatKeeper™ Firebrick

Vs ordinary lava stone or ceramic

Alfa uses an authentic firebrick in every pizza oven they make. This HeatKeeper firebrick, which they make in their factory in Rome, Italy, the home of pizza, absorbs and stores heat far better than the lava stone or ceramic used in other pizza ovens. This is crucial to baking a crispy, moist crust at precisely the right temperature, quickly and without burning.



DoubleDown Ceramic Superwool® Insulation.

Vs ordinary rock wool insulation (or no insulation at all)

The space between the two stainless steel walls on an Alfa Pizza Oven is filled with DoubleDown Superwool® insulation. This European ceramic fiber offers up to twice the heat resistance of the rock wool insulation used in other artisan at-home pizza ovens, which maintains the heat and allows you to consistently bake perfect pizzas. It also allows for faster heat recovery between pizzas and dramatically lowers the temperature of the outer oven wall.



Patented Full Effect Full Circulation Flue System®

Vs ordinary "up and out" chimneys

Other pizza ovens exhaust precious heat out the chimney at the top of their oven. Up and out! Not Alfa. The chimney may be at the top, but, thanks to the patented Full Effect Full Circulation Flue System®, hot air circulates fully around the chamber and is driven back down to where it can heat the firebrick and pizza. This is key, as it ensures the proper temperatures required to bake both crust and toppings. The circulating heat then hits a deflector at the top of the oven and travels up an escape where it finally exits out the chimney. Around and down. Then up and out. Clever!



CLASSICO Line

An elegant and timeless design that manages to combine the most traditional shape of wood-burning ovens with the latest technological innovation.



MODERNO Line

Soft, rounded curves, custom colours and all the Alfa technology to convey character to young and dynamic outdoor spaces.



FUTURO Line

Minimalism, functionality and discreet elegance for ovens capable of integrating perfectly into premium outdoor kitchens.



CLASSICO Line



A line of artisanal ovens perfect for villas and gardens in search of elegance. With its timeless design, the CLASSICO Line represents a skillful mix between the most traditional shape of wood-burning ovens and the latest technological innovations.



CLASSICO 2 Pizzas

A compact and versatile stainless steel pizza oven designed to cook pizza and much more



Dimensions
34,4 x 29,5 x 43 inch



Heatkeeper Refractory Floor
Gas 24 x 20 in



Fuel
Gas o Hybrid



Weight
183,4 lbs



CLASSICO 4 Pizzas

An elegant outdoor oven designed for the family. Cooks 4 pizzas in just 90 seconds.



Dimensions
42,5 x 38,5 x 45,6 inch



Heatkeeper Refractory Floor
Gas 31 x 24 in



Fuel
Gas o Hybrid



Weight
251 lbs



MODERNO Line



Curved lines, Italian design and the best of Alfa technology coexist in the Moderno Line and convey character and style to young and dynamic spaces.



MODERNO 1 Pizza

A light and compact wood-burning or gas pizza oven, with the highest performance.



Dimensions
29 x 21,6 x 41,3 inch



Heatkeeper Refractory Floor
Wood 24 x 16 in | Gas 20 x 16 in



Fuel
Wood, Gas or Hybrid



Weight
119 lbs



MODERNO 2 Pizze

A compact wood-burning or gas pizza oven ideal for cooking fragrant pizzas and more.



Dimensions
47,4 x 27,5 x 41,5 inch



Heatkeeper Refractory Floor
Wood 28 x 20 in | Gas 24 x 20 in



Fuel
Wood, Gas or Hybrid



Weight
Wood 174 lbs | Gas 167 lbs





MODERNO 3 Pizze

A wood-burning or gas pizza oven that can cook multiple recipes and 3 pizzas at the same time.



Dimensions
42, 5 x 28,7 x 50 inch



Heatkeeper Refractory Floor
Wood 35 x 20 in | Gas 31 x 20 in



Fuel
Wood, Gas or Hybrid



Weight
Wood 214 lbs | Gas 207 lbs



MODERNO 5 Pizze

A semi-professional wood-burning or gas pizza oven for those who want to share countless recipes.



Dimensions
46,6 x 40,2 x 58,7 inch



Heatkeeper Refractory Floor
Wood 40 x 28 in | Gas 34 x 28 in



Fuel
Wood, Gas or Hybrid



Weight
Wood 343 lbs | Gas 374 lbs



FUTURO Line





The functional design, the craftsmanship and the most innovative technology ensure the FUTURO Line ovens are reliable, robust and precise when cooking.




FUTURO 2 Pizze

A pizza oven that blends design and innovation for impeccable and uniform cooking.

 **Dimensions**
39,3 x 25 x 48,5 inch

 **Heatkeeper Refractory Floor**
Gas 27,5 x 157 in


 **Fuel**
Gas or Hybrid


 **Weight**
233 lbs




FUTURO 4 Pizze

A pizza oven with a semi-professional performance, ideal for large dinners with friends.

 **Dimensions**
43,4 x 35,2 x 59,4 inch

 **Heatkeeper Refractory Floor**
Gas 31,5 x 23,6 in

 **Fuel**
Gas or Hybrid

 **Weight**
302 lbs

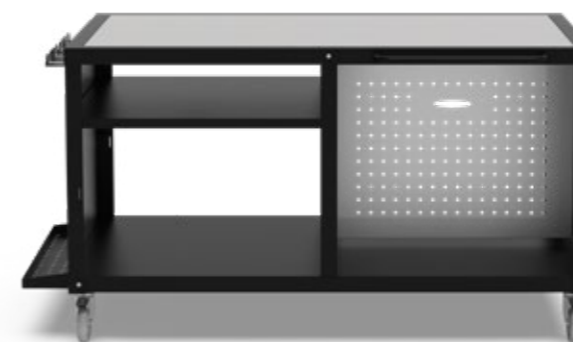




Cooking Station – Modular system



Alfa solutions to efficiently place your oven while turning your garden into a real home pizzeria.



Cooking Station 160



Cooking Station 80

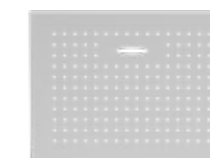
The Cooking Station can be enhanced by numerous accessories to complete your workbench.



Structure 160



Structure 80



Tank covers



Shelf 80



Top in Corian 80-160



Steel tops 80-160



Support Shovels

Choose your Alfa Cooking Station and transform your outdoor space into a flawless cooking space suitable for any culinary occasion.





Oven Bases

Alfa bases are the perfect solution to guarantee you have the best outdoor experience with your oven, making it easily transportable from one area to another in your outdoor spaces.



1 o 2 Pizze

Designed for the smallest ovens in the Alfa range, this base guarantees great practicality in small sizes. It is easy to assemble and disassemble and convenient to carry when travelling: the ideal solution to recreate your pizzeria corner, wherever you take it.

This base is designed to offer you maximum comfort and practicality

It can be used with the:
Moderno 1 Pizza, Moderno 2 Pizze, and Classico 2 Pizze ovens



3 o 4 Pizze

For our medium-sized ovens, 3 or 4 pizzas, we offer a more robust base, with two closed side panels. Easily assembled and disassembled, it can be conveniently transported by car, thanks to specially designed packaging.

It can be used with the:
Moderno 3 Pizza, and Classico 4 Pizze ovens



5 Pizze

This base is dedicated exclusively to supporting the largest oven in the Moderno line, capable of cooking up to 5 pizzas.

Featuring an exclusive design perfectly coordinated with the oven and the monobloc carbon steel structure; it is the ideal solution both as a support surface and to move the product where it is needed.

In addition, it is designed to allow you to enjoy your oven with maximum comfort and convenience.

It can be used with the:
Moderno 5 Pizze oven





Ovens Accessories

Everything you need to increase the versatility of Alfa ovens and free your creativity in the kitchen.



For more info,
scan the Qr-Code



PIZZAIOLO KIT

The Kit Pizzaiolo is a careful selection of pizza-making tools whose main features are:

The Pizza Peel set with all the accessories to better manage your home oven and bake pizzas like a pro.

A huge range of pizza-making utensils such as the pizza dough box and the dough ball peel, the infrared thermometer, the pizza cutter, the chopping board, the oven mitt, the apron and the Alfa cookbook.

Compatible with all Alfa home ovens.



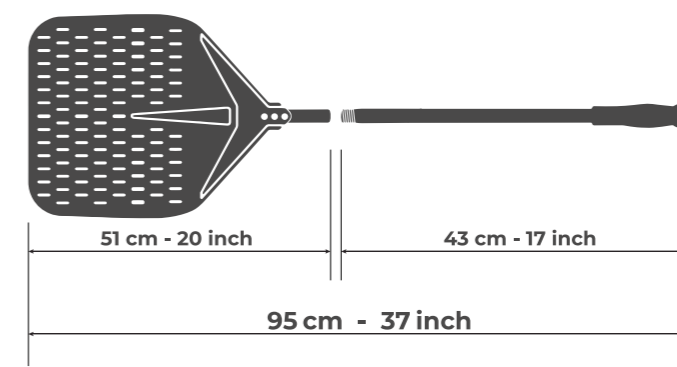
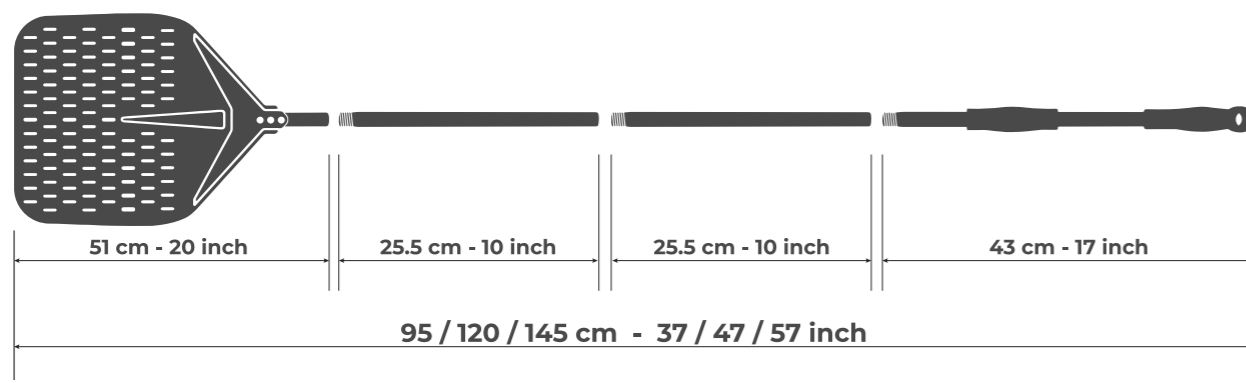
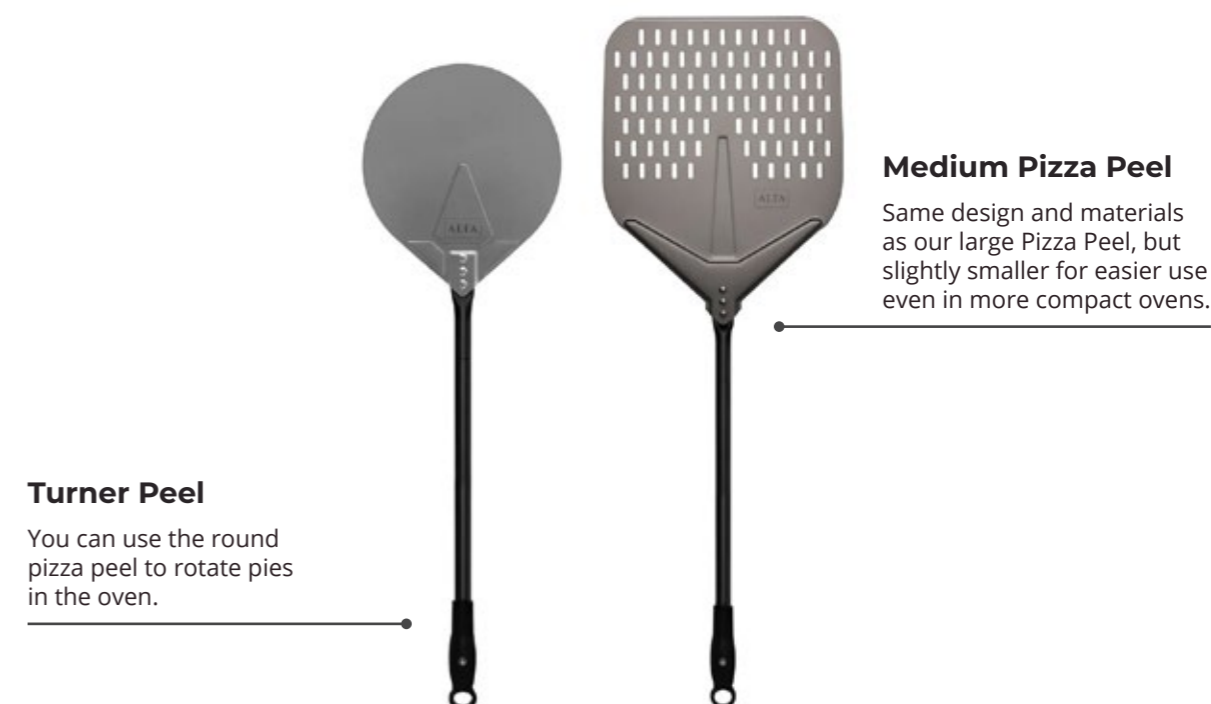
Large Pizza Peel Set

A set of Alfa design professional pizza peels, with practical length-adjustable handles, designed to easily manage the fire, cooking and cleaning of the oven.



Medium Pizza Peel Set

A set of Alfa design professional pizza peels ideal for the most compact ovens of the Alfa range, which includes a convenient medium pizza peel and a pizza turning peel.





Topping Station

Made of 2 mm thick powder-coated carbon steel, it accommodates 4 professional steel trays, three of which are GN 1/9 in size and one is GN 1/6 in size.



Pizza Dough Box

The dough ball box guarantees the proper air conditions and maximum hygiene for the rising process. Suitable for any home refrigerator



Infrared 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.



Silicone oven gloves

Alfa fireproof silicone oven gloves protect your hands effectively when you take hot trays and pans out of the oven or when you handle the door or the hottest parts of your wood-fired oven.



BBQ 500

An oven grilling kit that enables you to cook any food in a unique way.



Kit Low & Slow

The LOW & SLOW kit is ideal for bread-making or cooking at low temperatures. Thanks to the glass window, you can always keep an eye on your food and, thanks to the butterfly valve keep low temperature under control.



Oven Cover

Made of breathable, yet waterproof technical fabric, it is the ideal protection for your outdoor domestic oven.



Recipe Book

Lots of recipes and precious suggestions on how to use your wood-fired or gas-fuelled oven and get the very best from your Alfa domestic oven.



Alpha "The Original" pizza maker apron

Protect your clothes in style while cooking pizzas "The Original" Alfa pizza maker apron that protects you from stains, allows you to prepare your pizzas without worries.

Wood Holder

The perfect solution for obtaining a good fire and easily managing it inside the wood-fired oven.



Kit Hybrid

The patented Alfa kit for turning a gas-fuelled oven into a wood-fired oven and doubling your cooking options.



Gas Connector

Alfa has created the first gas regulator with quick coupling and cylinder level indicator that is easy to install, safe and certified.

The gas regulator is used to adapt the gas pressure of the cylinder to your Alfa pizza oven.

What makes the Alfa gas pressure regulator unique is the special quick coupling. Quick to connect and easy to use, it is particularly useful when you need to move the oven: in fact, if needed, you can conveniently detach the cooking tool from the cylinder in total safety.

Color table

Domestic Ovens



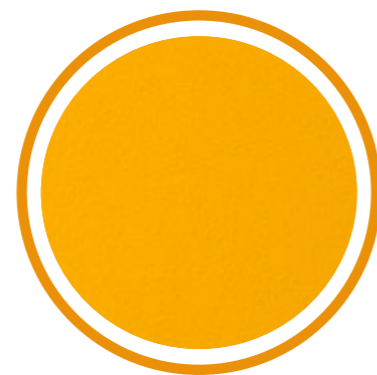
Ruby Red



Anthracite Grey



Ardesia Gray



Imperial Yellow



Wrinkle Black



White Stone

Comparative Table



MODERNO Line				
	1 Pizza	2 Pizze	3 Pizze	5 Pizze
Dimensions	29x 21,6x41,3 inch	47,4x27,5x41,5 inch	42,5x28,7x50 inch	46,6x40,2x58,7 inch
Refractory Floor	24x16 in WOOD 20x16 in GAS	28x20 in WOOD 24x20 in GAS	35x20 in WOOD 31x20 in GAS	40x28 in WOOD 34x28 in GAS
Pizza capacity	1 Pizza	2 Pizzas	3 Pizzas	5 Pizzas
Weight	119 lbs Wood Gas	174 lbs Wood 167 lbs Gas	214 lbs Wood 207 lbs Gas	343 lbs Wood 374 lbs Gas
Power supply	Wood, Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)
Fuel	14,7 x 5,7 inch	20,7 x 7 inch	24 x 8 inch	22,8x7,7 inch
Combinations				
Colors				



CLASSICO Line		FUTURO Line	
	2 Pizze	4 Pizze	4 Pizze
Dimensions	37,4x29,5x43 inch	42,5x38,5x45,6 inch	43,4x35,2x59,4 inch
Refractory Floor	24x20 in GAS	31x24 in GAS	27,5x157 in GAS
Pizza capacity	2 Pizzas	4 Pizzas	4 Pizzas
Weight	183,4 lbs	251 lbs	302 lbs
Fuel	Gas or Hybrid (with hybrid kit)	Gas or Hybrid (with hybrid kit)	Gas or Hybrid (with hybrid kit)
Mouth size	20,7 x 7 inch	24x7,9 inch	21,3x8,2 inch
Combinations			
Colors			



Alfa Refrattari srl
Via Osteria della Fontana, 63
03012 - Anagni (FR)
Italy

+39 0775-7821
info@alfaforni.com

alfaforni.com

