

MAGAZINE ENGLISH - N. 5



NOP

— NOT ONLY PIZZA —



**MADE IN ITALY
SINCE 1977**

*Alfa leader in the
oven production*

**NOT ONLY
PIZZA**

*Pizza ovens
and more: Alfa
recipes*

**THE BEAUTY OF
THE FLAME**

*Wood-fired ovens
for a reminder of
traditions*

**THE CONVENIENCE
OF GAS**

*For the comfort
of temperature
management*



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MADE IN ITALY



46 years of history

Thanks to the whole Alfa team, our partners, our customers, our retailers and our distributors who support us day in, day out and a special thanks to all the companies that have analysed our technology to come up with similar solutions because you made us understand that we were on the right track, encouraging us to keep at it. WE NEVER STOP!



SILVIA ORTUSO
Executive Committee
& Partner



ANDREA LAURO
Executive Committee
& Partner



SARA LAURO
Executive Committee
& Partner

OVEN PIONEERING

“We imagine a world where the wood fired oven becomes an intuitive device for everybody. We’d like to bring people back to their roots and see one of our flame ovens in every home.”



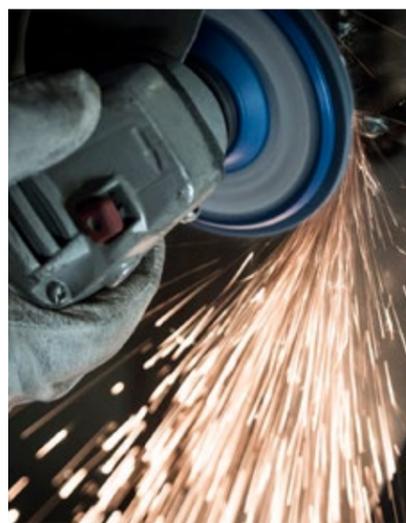
FABRIZIO ORTUSO
Executive Committee
& Partner



GIULIA LAURO
Head of Professional line
& Partner

ARTISANS WITH FIRE INSIDE

We put our decades of experience in designing ovens at your service.



ALFA is among the TOP 100 EXPORT companies in Italy.

Survey curated by Statista in collaboration with Il Sole 24 ORE

The word artisan derives from art and being artisan today means more than ever combining creativity and skills, energy and passion to generate something unique.

Alfa manufactures all its products out of Italian skilful hands: firebricks, ovens, barbecues, fireplaces and stoves have been

recognized worldwide for their quality since the 80's when the first best-seller of the company was a refractory stove named "Fornacella". We are proud to be Italians and to work with the best craftsmen; without them we wouldn't be here celebrating 45 years of business activity. But to steer a team like this, it takes

leaders who give direction and motivation, visionary and anchored in traditions at the same time. Ours are Rocco Lauro and Marcello Ortuso, the company founders and unremitting role models.



Alfa recipes

Alfa Tutorial



HOW TO CONVERT YOUR ALFA OVEN FROM LPG TO METHANE



MAINTENANCE AND CLEANING OF YOUR ALFA OVEN



HOW TO ASSEMBLE AND WHERE TO PLACE YOUR ALFA OVEN



HYBRID OVEN: HOW TO COMBINE WOOD-FIRED AND GAS-FIRED COOKING



TEMPERATURE, INSULATION AND RESISTANCE, ALL IN ONE PIZZA OVEN: THE ALFA OVEN



How to bake a pizza cooked to perfection? The secret is all in the oven.

At one point or another you probably kneaded flour, water and yeast, waited patiently for the dough to rise overnight, seasoned it with excellent quality

ingredients and then baked a disappointing pizza, perhaps because it burned at the base and hardly cooked inside.

Heat Genius® technology allows you to cook the pizza base and condiments at different temperatures to make pizzas that are always tasty and fragrant.

This is because the heat is slowly released from the refractory stone and irradiated evenly throughout the curved walls of the oven making the dough crisp without burning; while the condiments cook faster releasing part of their moisture, thus reaching the perfect balance.

Heat Genius®:

intelligent pizza cooking

In particular, there are three elements that make the Heat Genius® technology so powerful:

- **HeatKeeper® refractory stone**
- **DoubleDown Ceramic Superwool® insulation**
- **Patented Full Effect Full Circulation Flue System®**



01.

HeatKeeper® refractory stone

Made in the Alfa factory in Anagni, this particular refractory stone absorbs and stores heat much better than lava stone or ceramics, materials usually used in common pizza ovens found on the market. Thanks to the HeatKeeper® refractory stone, the base of Alfa ovens quickly cooks your pizzas making them crisp and soft at the right point.

02.

DoubleDown Ceramic Superwool® Insulation

In Alfa ovens, the space between the stainless steel walls is filled with a special insulating material: the DoubleDown Ceramic Superwool®.

This ceramic fibre offers twice the heat resistance provided by common stone wool, which is normally used for domestic pizza ovens.

This type of insulation allows Alfa ovens to better maintain the heat inside the cooking chamber, thus enabling you to have consistently well-cooked pizzas with considerable fuel savings.



03.

Patented Full Effect Full Circulation Flue System®

Domestic pizza ovens typically release the heat accumulated inside the cooking chamber through the flue above the oven dome.

This technology means that the hot air circulates in the cooking chamber and is pushed down by a special conveyor so as to further heat the refractory stone and cook the pizza better.

The device that pushes the heat “around and down” ensures that the oven consistently maintains the right temperature so as to be able to cook in a perfect and homogeneous way, both the pizza base and its condiments.





5 REASONS TO CHOOSE AN ALFA HEAT GENIUS® PIZZA OVEN

Alfa pizza ovens combine technology, performance and aesthetics. Even the smallest component is made to consistently offer you the best cooking results and maximum safety, with a keen eye on design.

Thanks to continuous innovation processes, Alfa home pizza ovens offer professional performance such as lighting speed and precision in the various cooking processes. One need only think that 500°C can be reached in just 10 minutes and 2 can cook a pizza, thus reducing fuel costs and your guests' waiting time.

But what differentiates Alfa Heat Genius® ovens from the many commercially available models?

01.

Construction of the Forninox® steel cooking chamber

In order to cook a pizza in a few seconds, the oven must be capable of reaching very high temperatures, even up to 500°C. This means that the oven must be able to withstand the heat produced during combustion without being damaged in any way.

This is why the cooking chamber of an Alfa pizza oven is made with two different types of steel with a high thermal resistance:

441 stainless steel with titanium for the inner wall, so as to better respond to thermal stress

Stainless steel for the outer wall, so as to resist heat, corrosion and weathering

In this way, the Alfa oven cooking chamber exploits all the advantages of the dome's stainless steel and the refractory stones by better retaining the heat. Thus giving its maximum potential during the cooking of the pizza, or other dishes, and lasting longer over time.

02.

OptiDome semi-sphere design

It is no coincidence that the top part of wood burning ovens has always been made in a spherical way. The particular shape of the dome, in fact, enables optimal movement of the air so as to distribute the heat inside the cooking chamber, allowing it to reach high temperatures and keep them constant during cooking.

The Alfa Research and Development team has studied this particular characteristic of wood burning ovens with the aim of improving it and bringing it to a higher level of efficiency.

This is how the OptiDome dome was created. A flattened semi-sphere design capable of maximising circulation and heat flow inside the cooking chamber.

Its particular shape allows the Alfa pizza oven to heat up quickly and to maintain constant temperatures for consistent cooking.

03.

Shell with double layer powder coating

The Alfa Heat Genius® pizza ovens are built with two layers of powder coating, made in seven stages in order to reach the final result.

This allows Alfa ovens to better withstand weathering, last over time and offer maximum functionality and ease of cleaning.

04.

“Ready Already” technology

Thanks to the “Ready Already” technology, Alfa ovens are able to reach the right temperature so as to cook the pizza even faster, thus also reducing the time required to warm up again between pizzas.

In this way, all your guests can eat together, avoiding embarrassing waiting time between one pizza and the next.

05.

Sidefire gas burner

Alfa gas ovens are equipped with Heat Genius® technology, nothing is left to chance, not even the smallest detail. This is why they have a special Sidefire system so that the Alfa burner is found on the side of the oven and never on the bottom, as is the case with most ovens on the market.

Thanks to Alfa's Sidefire system, the heat is free to flow throughout the combustion chamber, circulating freely to offer you a better performance in terms of pizza cooking. This translates into high performance and lower consumption, proving to be a concrete solution also for the protection of the environment.



..... A RECIPE FOR EVERYONE

Homemade bread



INGREDIENTS

 180°C

 25-30 min

 2 loaves

 Difficulties

- 500 g strong wholemeal bread flour
- 500 g plain flour
- 600 ml water
- 2-4 g brewer's yeast
- 25 g olive oil
- 25 g salt
- 1 tsp honey
- 30 g mixed seeds



COOK WITH

The wood-fired oven:

Light the fire in the centre of the oven using some sticks of kindling. Once the fire gets going, add some small pieces of wood. After 20 minutes, spread the fire all over the cooking floor so that the firebricks heat up more quickly. After 10 minutes, move the fire to the left side of the oven, keeping a low flame and bake the bread. The temperature should be around 250°C. Cook the bread with the oven door closed, checking the temperature time and again and, if need be, add some logs.

The gas-fired oven:

Preheat the oven at least one hour before cooking. In the first half hour, set it to full whack with the door closed so that the bricks store as much heat as possible. Then, turn to low heat to bring the temperature down to 250°C. Bake the bread keeping the door closed

METHOD

- 01.** Pour half the water into a jug until the yeast has dissolved
- 02.** Mix the flours, place half the mixture into the bowl of a stand mixer and add the water with the yeast.
- 03.** Add the rest of the flour.
- 04.** Add the salt to the remaining water and stir until it dissolves completely.
- 05.** Add the salt water and keep kneading.
- 06.** Add the seeds, the honey and the olive oil.
- 07.** Leave the dough rise for about 16 hours at room temperature covered with a tea towel.
- 08.** Divide the dough into two parts and shape it into two loaves.
- 09.** Wait for them to double in volume and bake them at 250°C (medium- low heat).



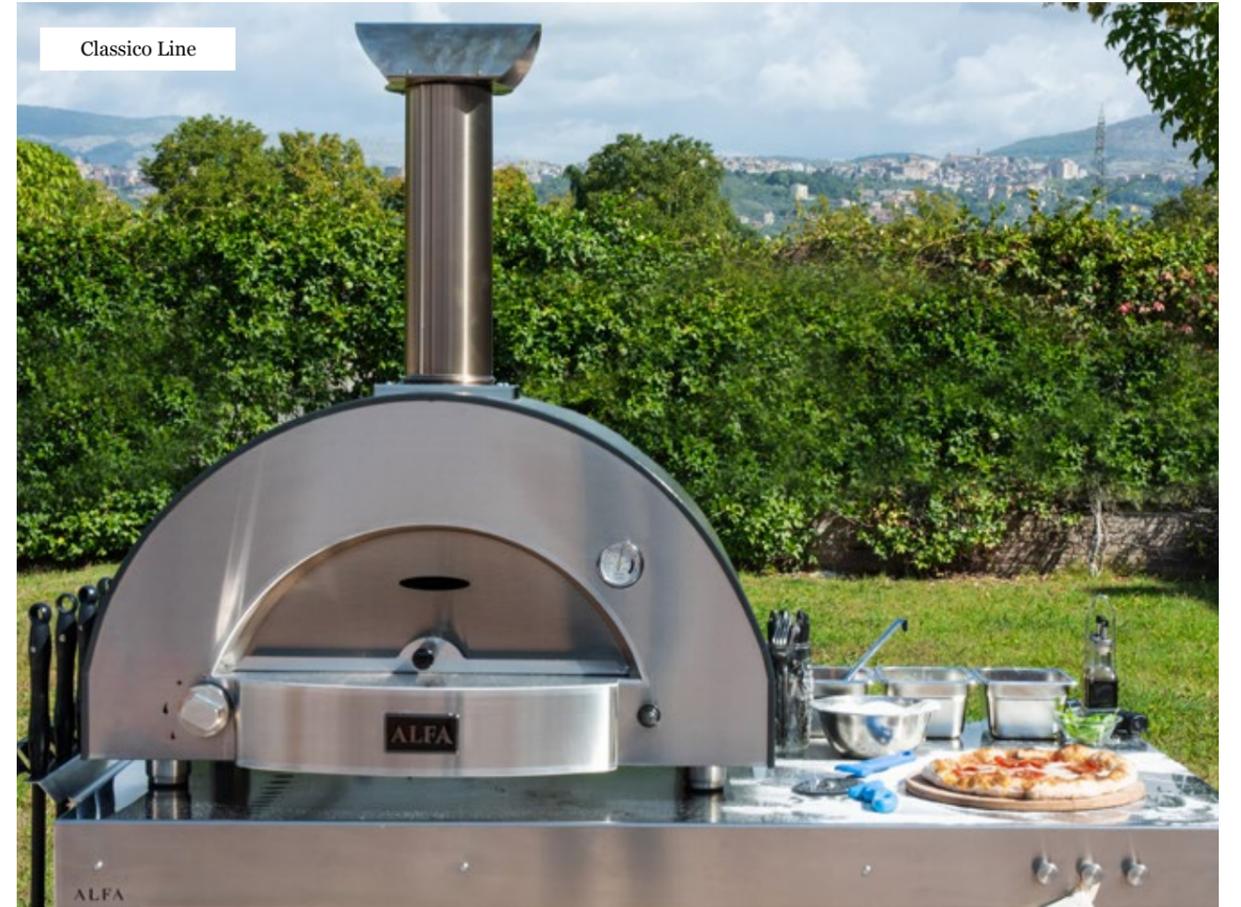
Moderno Line



CLASSICO, MODERNO AND FUTURO:

*Choose the aesthetic line that best represents you
and enhances your outdoor spaces*

Classico Line



***Three new aesthetic lines, three fuel types with the same
performance and technological content.***

.....

We produce the most beautiful and easy ready to use pizza oven for outdoor kitchens on the market. Entirely made in Italy in our plant close to Rome, all models are suitable for baking, grilling, roasting and stewing, they are easy to use and you will be able to cook like a real chef. Your cooking will be full of flavor every day. Every single feature of Alfa ovens is specifically designed to better your way of life. Rapid ignition, high-precision cooking, 5 minutes are enough to reach 500°C (932°F), only 1 allows you to cook a pizza, and a few more to clean it up. Ovens

for people whose time is precious and want to spend it with friends! Make cooking more fun grilling, baking and preparing creative and moreish dishes and try our delicious recipes in an oven that is also a statement of style.

Modern, portable, compact and high-performance ovens are perfect for decorating outdoor spaces while allowing you to enjoy an excellent pizza with friends and family, even if you do not have a garden, but just a terrace or a small balcony.



Nowadays outdoor home spaces are just as well designed as indoor spaces and, as a result, the aesthetics of a pizza oven cannot be left to chance. In order to meet the needs of those who want a perfectly coordinated indoor and outdoor environment, the range of Alfa ovens has been divided into three aesthetic lines; all of which are capable of adapting perfectly to your styling needs, without sacrificing performance.

Style, colour, shape, accessories, worktop: when choosing the perfect pizza oven, no choice should be underestimated, otherwise you risk creating an outdoor oven that is both aesthetically unpleasant and ineffective. Once you've identified the general mood, finishes and furnishing accessories, choosing an outdoor oven becomes a breeze.

Pizza ovens should have a retro design in spaces that have a classic flavour to them, while in modern settings, colour will provide a more lively style. Whereas steel will convey a more minimal and decisive imprint in contemporary spaces.

MODERNO

Line



Soft, rounded curves, custom colours and Alfa technology characterize the MODERNO line ovens, making them perfect for furnishing young and dynamic outdoor spaces.

The quality of the materials used and the choice of colour of the oven that best suits your furnishing accessories or outdoor kitchen makes the MODERNO Line models functional and perfectly capable of integrating with your home and your lifestyle.

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

PORTABLE

An actual Neapolitan pizza oven that combines technology and design in just 35 Kg.

Portable is the most compact pizza oven in the Moderno line; it can be assembled quickly and intuitively and is immediately ready for use.

In 30 minutes it reaches up to 500° C allowing you to cook a real Neapolitan pizza in just 90 seconds wherever you want.

In just 35Kg of portable weight, like all Alfa ovens, it has the innovative Heat Genius® technology that guarantees superior performance, while optimising consumption.

Thanks to its high performance and compact and lightweight design, the Alfa Portable oven will become the indispensable companion for all your outings and outdoor kitchen meals, as it takes up little space and is very easy to carry around and store.

The practical cover, useful to protect the oven from weather and dust, when not used, turns into a convenient carrying bag thanks to the two side handles, allowing you to move it wherever you want to organize your outdoor meals.



Lightness

It only weighs 35Kg



Maximum performance

Reaches up to 500°C



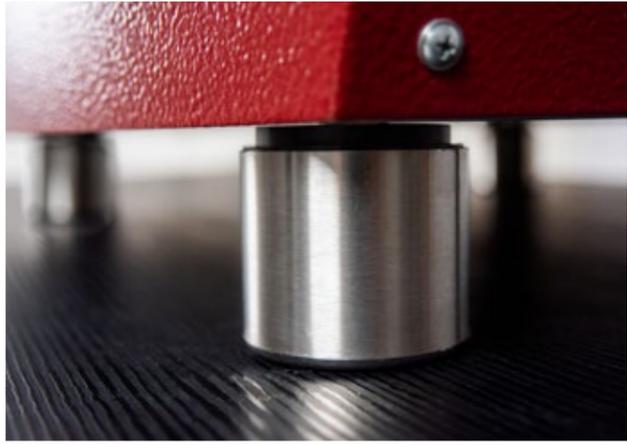
Cooking speed

Cook 1 pizza in 90 seconds



Heat Genius® Technology

Even higher performance



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 skilful mix between the most traditional shape of wood-burning ovens and the latest technological innovations.

The rounded dome and the stainless steel front that distinguish the CLASSICO Line models integrate perfectly in all environments characterized by refined aesthetics, making the outdoor spaces even more unique and welcoming.

The high-quality stainless steel used to make the front and the landing guarantees that the ovens are solid and have excellent resistance to weathering.



FUTURO

Line

The FUTURO Line is the perfect synthesis of essential style and surprising performance, offering exceptional results in an extremely intuitive manner.

Minimalism, functionality and discreet elegance are expressed through the FUTURO Line, where the undisputed protagonist is the stainless steel arch.

A simple and clean shape make this Line the ideal solution to complement premium barbecues in outdoor kitchens with a minimal and contemporary character.



THE BEAUTY OF THE FLAME

There is nothing else that has the ability to recall the values of traditions, family and good food like the classic brick wood oven.

The ability to control fire has fascinated us since prehistoric times and has been a fundamental evolutionary step for our species. If we add to this the purpose of cooking food to fill our stomachs, we get a mix of very powerful factors that explains the ancestral reasons as to why people are so fascinated by the wood oven. It instinctively takes us back to grandma's cooking and farming traditions, values blurred by the digital age in which we live, but which are slowly being rediscovered.

In addition to the charm in managing the flame, another reason that leads us to prefer the wood oven is the scent of the fuel, a totally natural aroma that can become an actual additional ingredient in different recipes.



THE AROMA OF FIREWOOD

The firewood very often is an underrated fuel. It has a very high calorific value, far superior than almost all the fuels typically used in domestic or professional cooking. There are many types of firewood so you should choose not only according to its affordability but mostly according to its output and efficiency.

A lot of firewood tends to burn generating little heat and a lot of coals and it should therefore be avoided. The firewood used for cooking is normally oak or beech. The ideal solution would be to use both: the oak to heat the oven at the right temperature and the beech to continue cooking.



Which dishes to make in a wood-fired oven?



Many people with time on their hands are rediscovering the joys of cooking at home doing traditional dishes and relying on locally sourced ingredients to organise dinners as a way to spend quality time with family and friends.

The wood-fired oven is a great cooking machine both in terms of versatility and in terms of quality. It harks back to ancient traditions and peasant food, the sight of the fire and its mastery, the preparation of dishes are such powerful magnets for people that smart restaurateurs have embraced the open kitchen trend by installing a wood-fired pizza oven at the forefront.

The wood-burning pizza oven is not only for baking pizza or bread but also to cook main courses, vegetables, meats, fish and even desserts.. so virtually anything. You will just need to get to know a thing or two about the temperature control. First of all, we recommend that you heat the oven at full whack to bake dishes that need a high temperature as it's easier to control a dropping temperature than the other way round. So, if you want to bake pizza, bring the oven up to 450 °C (840 °F) and then put in the bread when the temperature is down to around 300 °C (570 °F). We can then continue with a pasta casserole, a roast chicken or fish or some veg.

..... A RECIPE FOR EVERYONE

Lasagne with white mushroom ragù



250°C



20 min



Serves 6



Difficulties

METHOD

- 01.** To make the mushroom ragù, heat the olive oil in a frying pan, add the onion and various types of meat (the more, the better) such as minced beef, sausage, bacon or diced speck.
- 02.** Brown and add the mushroom strips until the water has evaporated. Meanwhile, bring a pot of salted water to the boil and cook the lasagne for two-three minutes.
- 03.** Place them in a basin of cold water so that they don't stick and to stop the cooking process and reserve them.
- 04.** Now prepare the béchamel sauce and reserve cheeses like diced mozzarella previously drained and grated parmesan.
- 05.** Grease a high-edge pan with béchamel sauce and put the first layer of pasta, spread the ragù, the cheese and the béchamel then sprinkle with parmesan and repeat 6-7 more times.
- 06.** Let the dish rest at room temperature if you will bake it in a short time or put it in the fridge for later use taking it out at least an hour before cooking.
- 07.** Bake at 200-250 °C until a brown crust forms on top.





180°C



Serves 6



Difficulties

INGREDIENTS

- 1 pork belly with rind
- 1 dl white wine
- 1 tbsp. fennel seeds
- 1 sprig of rosemary
- 2 garlic cloves
- 1 dl extra virgin olive oil
- 2 tbsps. coarse salt
- 1 tbsp. Dijon mustard
- Salt and black pepper

METHOD

- 01.** Score the pork rind, open the belly out and push it down flat. Rub salt all over the skin.
- 02.** Put the oil, the herbs and the garlic in a roasting pan and place it in the wood-fired oven for 10 minutes at 180°C/350°F.
- 03.** Take the pan out of the oven, set the pancettone skin side up, pour the white wine on the side making sure the skin doesn't come in contact with it, and put it back into the oven.
- 04.** When the pancettone internal temp reaches 74°C/160°F, remove the pan from the oven. Turn the pork belly and transfer it to a grid skin side up and then place it back into the pan.
- 05.** When the core temperature is 84°C/180°F, take the pan out of the oven. Place the pancettone onto a cutting board and let it rest for 10 minutes. Collect the jus, strain it and emulsify with 1 tbsp of Dijon mustard.
- 06.** Carve the pancettone up and serve with the jus.

..... A RECIPE FOR EVERYONE

Pancettone with mediterranean herbs



THE CONVENIENCE OF GAS

The Amateur cooks and pizza chefs often prefer an outdoor gas oven because of its advantages in terms of ease of use and versatility. When choosing an outdoor oven, we need to ask ourselves which model is best suited to our needs, to the use we intend to make of it.

As we have already seen in another article in our blog, different types of oven (wood-fired, gas-fired or electric) offer different kinds of performance, which have an impact on the way food is cooked and the oven is used.

We must first point out there is no one type of fuel that is better than the others regardless, since the right choice depends on the use you require of the cooking tool. The way in which the oven is used can be quite

varied and in fact we have different needs depending on various factors. The main considerations that we must keep in mind regarding food types concern three important points, each of which has a certain weight in influencing the choice. They are:

1. The cooking performance

Starting with the wood oven, let's say right away that it can cook any recipe but, as we have mentioned, it is necessary to develop a much more sophisticated manual skill, which requires a great deal of practice. In fact, keeping the temperature of the wood-burning oven under control is rather difficult, as it depends on various factors (quantity of embers

produced, intensity of the flame and distance of the dish from the fire).

If on the one hand cooking with wood is the most difficult to use, on the other hand it can give us greater satisfaction, both for the charm of controlling the fire, and because the aroma of this type of fuel is added to our dishes. The wood-fired oven is the perfect tool for the world of bread-making and above all for flat pizza, which requires very high temperatures.

Moving on to the gas oven, we can briefly say that it represents the right compromise between attainable temperature and ease of use. In fact, gas ovens are capable of reaching temperatures close to those of wood-fired ovens

(abundantly above 300°C), with the added advantage of convenience in managing the temperature, which takes place automatically. Unlike the wood oven, the gas oven is much easier to clean, due to the absence of combustion residues. It is also much more versatile, as it is possible to cook any recipe with this tool, in a much more comfortable way than with a wood oven.

Finally, with regard to the electric oven, it is undoubtedly the most versatile type of oven. Thanks to the combination of various functions, numerous cooking methods can be implemented with this instrument.

2. The various installation constraints

Each type of oven we have analysed in fact needs to be installed following some precautions. From this point of view, the wood-burning oven is certainly the most challenging, since it requires a chimney to expel the fumes produced by the live fire. The chimney is an additional factor to consider in the design of buildings. The wood-burning oven is in fact much more common outside of houses, where construction constraints are more relaxed.

With regard to gas ovens, we can immediately say that they have fewer installation constraints than wood-fired ovens due to the absence of the chimney. In this case, the only precaution to keep in mind is the need to connect the instrument to the domestic gas network, both internally in the kitchen and externally.

Finally, the electric oven is the easiest type of oven to install, as you only need to plug it into a socket. In all kitchens, at the time of construction, there are usually several sockets for electrical appliances, both visible and hidden behind the furniture.





THE 5 FEATURES THAT AN OUTDOOR GAS PIZZA OVEN MUST HAVE

In order to enjoy a pizza at home worthy of a professional pizza maker, it is important to have a tool that can combine ease of use and high performance, both in terms of cooking and safety.

1. Easy installation of outdoor gas ovens

The installation of gas ovens is quite simple since it is sufficient to connect the purchased model to the domestic gas network.

Furthermore, should it be complicated to connect to the gas network, it can be connected to a gas cylinder, thus removing any installation constraints.

2. Ease of use and maintenance of gas pizza ovens

One of the main advantages offered by gas ovens, compared to wood-fired ones, is certainly the simplicity of use, as there is neither the need to manage the flame manually during use nor to buy and find space for the wood.

In order to turn the oven on, in fact, simply press the ignition button, turn the knob and wait for the oven to heat up quickly in total autonomy. Indeed, gas solutions require a few minutes to reach the desired temperature, since the ignition flame can be set immediately to its maximum power. Another great advantage lies in the fact that once the pizzas are cooked the oven does not need to be cleaned of combustion residues.

3. Adaptability to any context

Outdoor pizza ovens can be placed in both country house gardens and in small city terraces or balconies. It is essential, particularly in urban contexts, that the oven is used in any outdoor environment without disturbing the neighbours while cooking.

4. Ability of being transformed from a gas oven into a wood oven

If you are totally undecided between a gas or wood oven it might be useful to know that there are hybrid ovens on the market that can be fuelled by both gas and wood.

For example, Alfa steel gas ovens can easily be transformed into wood-burning ovens thanks to the Hybrid Kit: a great advantage for those who do not want to give up the characteristic scent when baking bread.

5. High level safety standards

When it comes to gas pizza ovens, the safety aspect should not be underestimated. In addition to using quality materials and components made entirely in Italy, Alfa installs a patented burner in its ovens specifically designed to prevent accidents related to gas leaks.

The Alfa burner has been designed to ensure perfect combustion and differs from others on the market thanks to two particular devices that make its use extremely safe: the pilot flame and the thermocouple.





For your gas fired oven, yes, but also wood-fired

The patented Alfa Forni kit allows to turn your gas-fired oven into a wood-burning one. Just two simple steps to make the switch: cover the burner on the left with the lid to protect it from the soot and the heat of the flame and use the holder to wedge the firewood.

This way the fire starts to burn on the side opposite the burner and never on the burner lid (check the burner is working well before using the gas again).

Made of AISI 441 stainless-steel, the hybrid kit has been specially designed to make the use of the gas-burning oven as easy as possible and to enjoy the pleasures of a wood fire.



PIZZA OVEN WITH BARBECUE: THE ALFA FORNI SOLUTIONS



The kit to turn your gas-fired oven into a wood-fired one



What's better than a pizza or a barbecue with friends? The garden, porch or balcony of your house can host laid tables and a functional kitchenette to prepare ever-changing dishes from time to time. On a large terrace, you can easily equip an outdoor kitchen that has all the comforts, however small outdoor spaces can also be more than sufficient to allow you to enjoy the company of your guests. Being able to have an oven that can offer different types of cooking solutions in absolute freedom is already a huge advantage in itself.

The secret? Equip yourself with versatile tools capable of carrying out various types of cooking, such as a pizza oven with barbecue.

With a single tool you can try your hand, from time to time, at cooking with an oven, grilling or barbecuing so as to create ever-changing dishes, which can range from pizzas to grilled meat, fish to vegetables.

Alfa domestic ovens can be quickly transformed into barbecues thanks to the BBQ 500 accessory.

In this way, you can obtain excellent grills in the oven, thus avoiding buying another cooking tool dedicated to this type of cooking.

Easy to use and clean, BBQ 500 can be used in Alfa domestic ovens and consists of only 3 elements:

- **A tray:** which contains hot embers and serves as a support base in the oven
- **A rotating grill:** made of steel, it is stably positioned on the base and the food to be cooked is placed on it
- **A gripper:** useful for rotating the grill and turning food upside down so as to obtain perfect cooking without the risk of burning

Thanks to these 3 simple components you can cook any grilled dish in a unique manner, combining three different types of cooking: oven, grill and BBQ.

How to grill without a BBQ with BBQ 500

With the BBQ 500 you can grill meat, fish and vegetables, consistently obtaining impeccable results. It is an extremely versatile kit that allows you to take advantage of the wood-burning oven like a barbecue by carrying out various types of cooking depending on how you decide to use it.

This is because BBQ 500 can be used in two ways:

- **With embers,** to obtain fast cooking at a high temperature, very similar to a traditional grill
- **Without embers,** to have slower and more uniform cooking that resembles classic oven cooking

The process, in both cases, is quite simple and intuitive.

If you decide to use BBQ 500 with embers, the following will suffice:

1. Place the hot embers in the front half of the tray with the help of a small metal pallet
2. Put the grill on the cooking tray
3. Place the food to be cooked on the grill
4. Place BBQ 500 inside the oven
5. If the dishes happen to cook too quickly you can rotate the grill so as to move the dishes in the middle of the tray free from the embers, in order to obtain enhanced delicate cooking.

If, on the other hand, you opt for cooking without embers, just place the grill on the tray, sort the food to be grilled on it and place everything inside the oven's cooking chamber.

By keeping the oven door open you can increase the circulation of hot air and, consequently, obtain faster cooking of the dishes through convection.

Conversely, keeping the door closed allows you to obtain slower and tastier cooking, similar to that of a traditional barbecue.

Once the various foods have been cooked, cleaning the BBQ 500 is extremely simple.

In fact, the tray collects food liquids during cooking, thus avoiding dirtying the oven top, and the steel grill is removable so as to be easily cleaned.

As a result, thanks to BBQ 500, you without having to buy an additional cooking tool if you want to invite friends over for a barbecue.





WHAT DO YOU STAND A PIZZA OVEN ON?

One of the fundamental elements to start experimenting with the various bread and pizza doughs is undoubtedly the base on which to arrange your oven, which can also be particularly valid as a cooking countertop.

Having a wood-burning oven base studied in detail and equipped with several accessories that are useful for improving the use experience, greatly facilitates the culinary work, immediately making both the work and the management of the oven more efficient.

The advantages of a cooking station equipped with an oven with a good support are numerous:

- **Handling ease**
- **Optimisation of spaces**
- **Practicality of use**
- **Easily assembled**

A well-designed and built oven base can facilitate the work of the pizza maker and is convenient and useful when preparing the dishes.



What is the best base for a pizza oven?

The Alfa base for pizza is a table that makes for maximum versatility for setting up an outdoor kitchen on wheels and to get the best out of your garden oven.

The multifunctional base for pizza is one of the key utensils to create a pizzeria at home. It can be used as a supporting surface for a free-standing wood or gas-fired oven.

The spacious compartment below allows you to stack firewood or arrange gas cylinders with the option of fixing a door to hide them from view.

All Alfa ovens, both in the wood and gas versions, have an adequate sized base that serves both as a work station for preparing the pizzas and as a support base for the oven itself..

Equipped with comfortable side shelves, Alfa oven bases can also be equipped with a practical stainless steel front panel. The panel, depending on the type of oven fuel used, can be positioned both behind as a wood stopper, and in front to cover the gas cylinder so as to hide it from view and make the support more aesthetically pleasing.

HOW TO PROTECT YOUR OUTDOOR OVEN?



A great accessory to protect your outdoor oven



Wear and tear, temperature swings, rain, snow, frost, sun are all factors that, in the long term, can compromise the proper functioning of the appliance.

For this reason, Alfa has developed the oven cover to give your appliance year-round protection. It is custom-made, with heavy-duty, waterproof, breathable material highly resistant to atmospheric agents.



HOW TO CLEAN THE OVEN

Always keep the oven clean and sanitized to preserve it, ensure its correct functioning over time and to prevent the pizza or the dish to be cooked from absorbing unwanted odours and flavours.

Clean the oven floor (when the oven is cold) with a brush and gently wipe the oven floor with a damp cloth.

- Use a damp cloth to clean the external sheet.
- Apply a light coat of vaseline to make the metal shine.
- Remove and clean the chimney flue once a year; animals may nest there and/or ash may block the passage of smoke.

- If traces of rust begin to appear, clean with a polishing brush and apply a thin coat of vaseline.
- Do not use chemical products to clean the oven.
- Do not clean the product when it is in use.
- If the oven is exposed in a sea side, in order to prevent corrosion and fouling, it is recommended to frequently clean the oven with fresh water

During periods of inactivity is advised to clean carefully the oven, grease the metal parts and cover it with the cover Alfa available on request.

On the first use, inspect for potential signs of malfunction.



Chef Giuseppe Pinto

Team Alfa



Chef Michela Carbone

The secret to savouring a pizza at home that's just as good as a pizzeria's



**Pizza courses
Showcooking
Open day
Events**

Are you a Trade Partner and want to organize an Academy?

Make a request to your sales representative

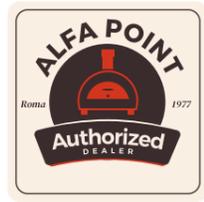


Do you want to join the Alfa Team?

Contact us: info@alfaforni.com

Do you want to stay updated with all the Alfa Academy events?





FINDING AN ALFA RETAILER IN YOUR AREA IS SIMPLE

ALFA is the brand specialized in residential wood and gas fired PIZZA ovens. We produce the most beautiful and easy ready to use pizza oven for indoor or outdoor kitchens on the market. Entirely made in Italy in our plant close to Rome, all models are suitable for baking, grilling, roasting and stewing, they are easy to use and you will be able to cook like a real chef. Your cooking will be full of flavor every day.

In the garden, near the pool or in the home, for occasional or daily use, the Alfa products are designed to fully satisfy the needs of all passionate about cooking. To get the most out of your wood fired oven, use pizza oven accessories that make your food preparation and baking easier and allows you to serve dishes rich in flavor and tradition. Alfa transforms the traditional way of cooking into a design device.



Scan the QR CODE and find the nearest dealer.



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ALFA

NOP

— NOT ONLY PIZZA —

