

**ALFA**  
OVENS







## ALFA'S INNOVATION TURNS 10

This year we want to celebrate a double anniversary with you. In addition to our birthday, we mark a major milestone in our company's history: our FORNINOX™ patent turns 10.

So, we want to say thank you to all those who believed in us in an over-the-top project that looked like "visionary stuff": the first company in the world to launch a stainless-steel wood-fired oven.

**Thanks therefore 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.**

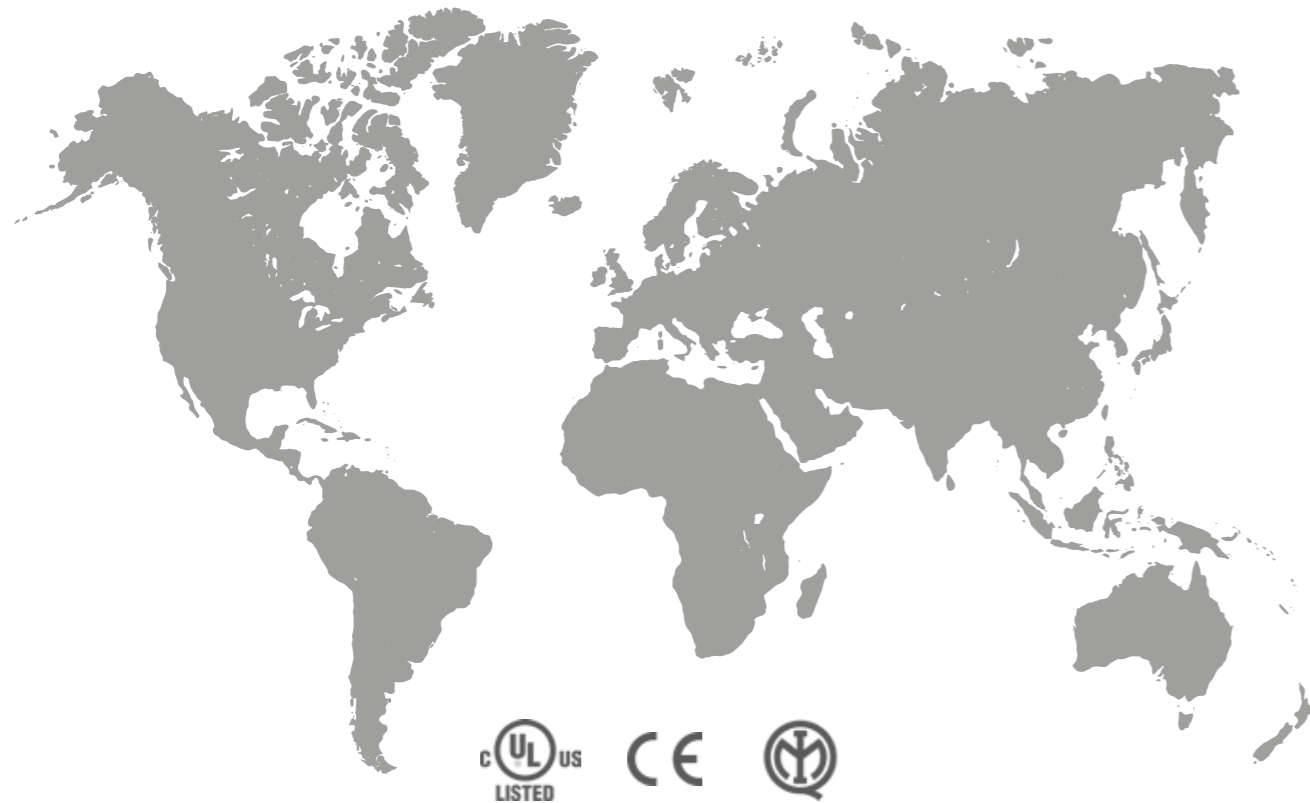
**WE DO NOT STOP HERE!**



## 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: a great family for 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 with Alfa. Every product is conceived and developed in our plant right by Rome fully respecting traditional materials and processing techniques.**

# HOTTER



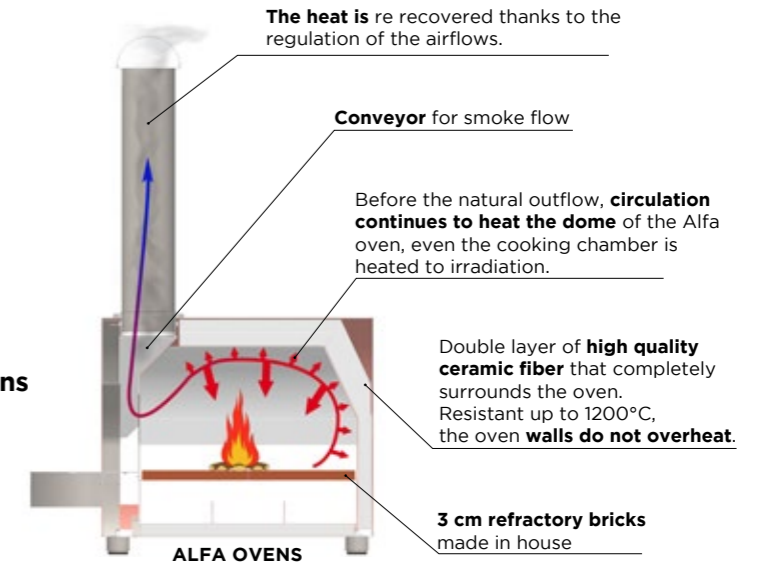
# FASTER



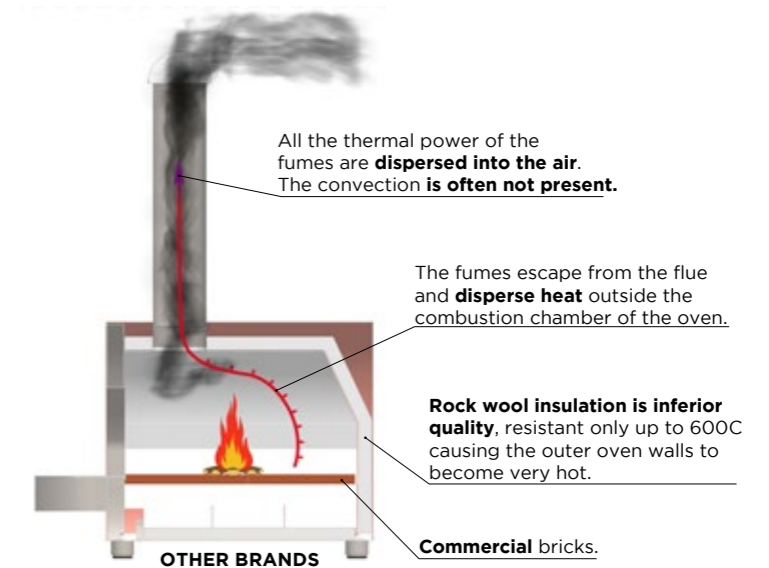
# DIFFERENT



**All produced in house**  
**Air flow technology like Pro ovens**  
**15 minutes to heat up**



**Not all produced in house**  
**Usual air flow**  
**30 - 60 minutes to heat up**





**ALFA**  
OVENS

*“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 ALFA ovens in every home.”*







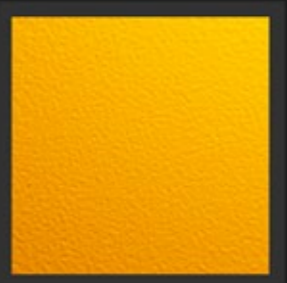
**ALFA COLORS TABLE**  
DOMESTIC OVENS



**COPPER**



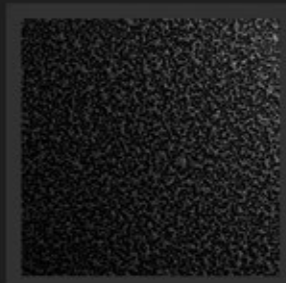
**ANTIQUE RED**



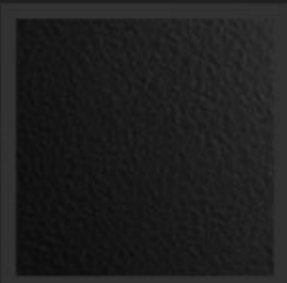
**FIRE YELLOW**



**SILVER GREY**



**SILVER BLACK**



**BLACK**

## 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 WOOD	ONE GAS	CIAO	5 MINUTI	4 PIZZE
<b>Dimensions ovens</b>	29x22x41h in	29x22x41h in	36x25x46.5h in	32.5x32x48h in	39x38x48h in
<b>Dimensions with base</b>	29x22x74h in	29x22x74h in	46x33.5x71h in	37x32x70h in	61x34x79.5h in
<b>Cooking Floor</b>	24x16 in	20x16 in	27.5x16 in	24x20 in	31.5x24 in
<b>Weigh</b>	54 kg	54 kg	80 kg	73 kg	120 kg
<b>with base</b>	77 kg	77 kg	90 kg	101 kg	140 kg
<b>Heating Time</b>	10'	10'	15'	15'	20'
<b>Pizza Capacity</b>	1	1	2	2	4
<b>Bread Capacity</b>	1 Kg	1 Kg	2 Kg	2 Kg	4 Kg
<b>Consumption</b>	2,5 Kg/h	2,5 Kg/h	2,5 Kg/h	3 Kg/h	4 Kg/h
<b>Fuel</b>					
<b>Color</b>	 COPPER	 COPPER	 SILVER GREY - YELLOW	 COPPER	 COPPER
<b>Page</b>	16	18	20	22	24

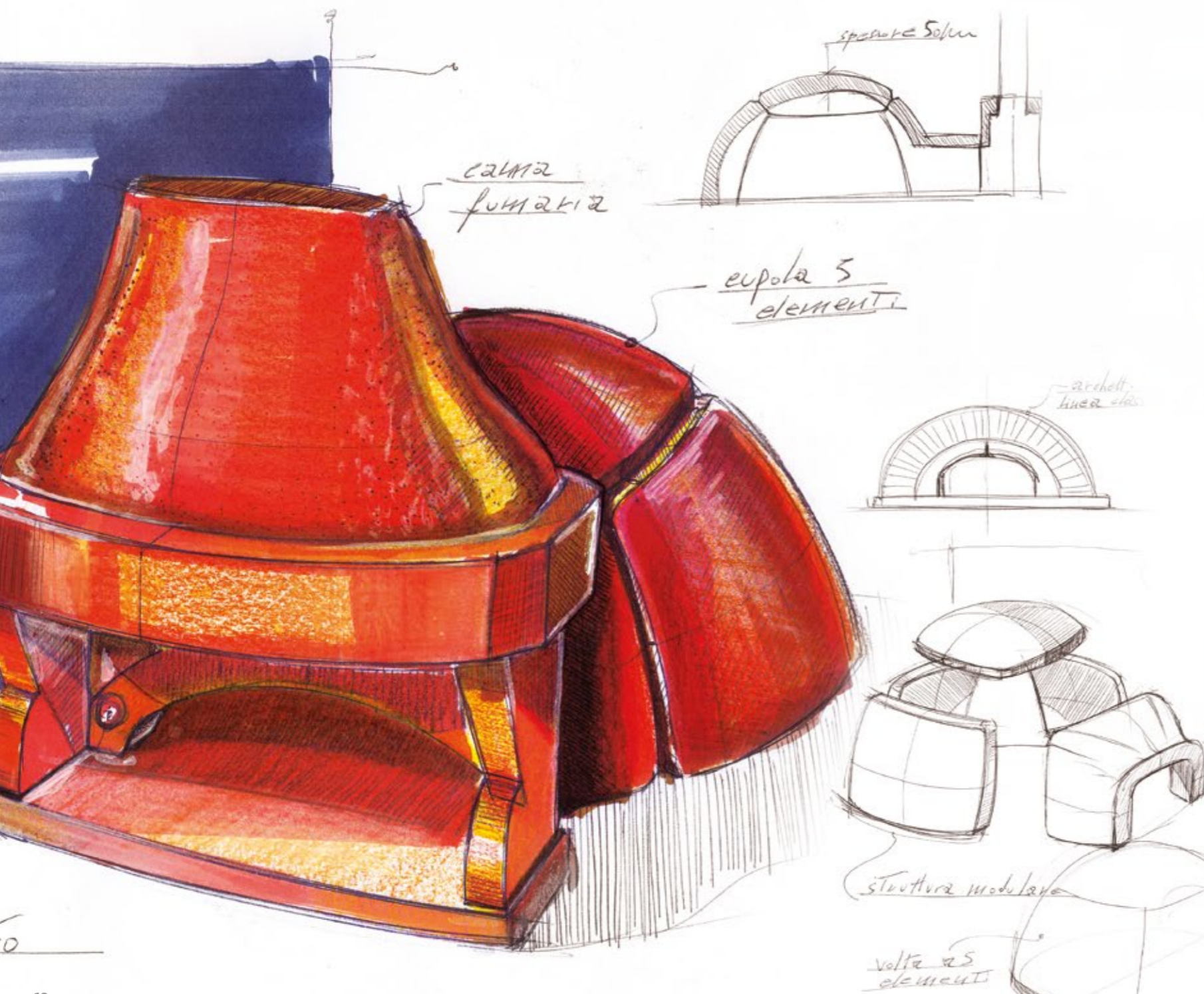
## OVENS

Thanks to FORNINOX technology that combines a refractory floor and stainless steel (1/10 in thick) structure, our pizza ovens are ready to use after unpacking, and you don't have to do hard building works.



	ALLEGRO	BRIO	STONE OVEN - M	STONE OVEN - L
<b>Dimensions ovens</b>	46x40x57.5h in	39x29x44h in	39x25x48h in	43x33x54h in
<b>Dimensions with base</b>	46x40x89h in	39x29x78h in	---	---
<b>Cooking Floor</b>	39x27.5 in	27.5x20 in	28x16 in	31.5x24 in
<b>Weigh</b>	140 kg	98 kg	125 kg	142 kg
<b>with base</b>	220 kg	130 kg	---	---
<b>Heating Time</b>	20'	30'	30'	15'
<b>Pizza Capacity</b>	5	2-3	2	4
<b>Bread Capacity</b>	5 Kg	2-3 Kg	2 Kg	4 Kg
<b>Consumption</b>	5 Kg/h	1,43 Kg/h	3 Kg/h	1,32 Kg/h GPL
<b>Fuel</b>				
<b>Color</b>	 ANTIQUE RED - YELLOW	 ANTIQUE RED - SILVER BLACK	 COPPER	 COPPER
<b>Page</b>	26	28	30	30








# 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
<b>Dimensions</b>	27.5x33x16h inch	31x35x18h inch	35x41x20h inch
<b>Cooking Floor</b>	∅ 24 inch	∅ 27.5 inch	∅ 31.5 inch
<b>Weight</b>	90 kg	130 kg	145 kg
<b>Heating Time</b>	45'	45'	45'
<b>Pizza Capacity</b>	2	3	4
<b>Bread Capacity</b>	2 Kg	6 kg	8 kg
<b>Consumption</b>	3 Kg/h	3,5 Kg/h	4 Kg/h
<b>Fuel</b>			
<b>Page</b>	36	36	36

**NOT FOR USE AS IS OUT OF CRATE**

Cupolino is designed to be used as insert for brick or stone masoned outdoor oven.






# FORNINOX

## 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?

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.

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 ALFA oven, choose the best.

—  —  
**FUEL**  
WOOD OR GAS

—  —  
**NO**  
INSTALLATION

—  —  
**COOKING**  
WITH FLAME







Dimensions: 29x22x41h in  
Cooking floor: 24x16 in

 |   
COPPER

**ONE WOOD**



Dimensions: 29x22x74h in  
Available colours for base

   
COPPER - BLACK





Dimensions: 29x22x41h in  
Cooking floor: 20x16 in



**ONE GAS**



Dimensions: 29x22x74h in  
Available colours for base







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

● ● | ●  
SILVER GREY - YELLOW



CIAO



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

● ● | ●  
SILVER GREY - YELLOW





Dimensions: 32.5x32x48h in  
Cooking floor: 24x20 in



 |   
COPPER



**5 MINUTI**



Dimensions: 37x32x70h in  
Available colours for base

   
COPPER - BLACK





Dimensions: 39x38x48h in  
Cooking floor: 31.5x24 in

 |   
COPPER



**4 PIZZE**



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

 |   
COPPER





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



ANTIQUE RED - YELLOW

## ALLEGRO



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



ANTIQUE RED - YELLOW





Dimensions: 39x29x44h in  
Cooking floor: 27.5x20 in



ANTIQUE RED - SILVER BLACK

**BRIO**



Dimensions: 39x29x78h in  
**Available colours for base**



BLACK

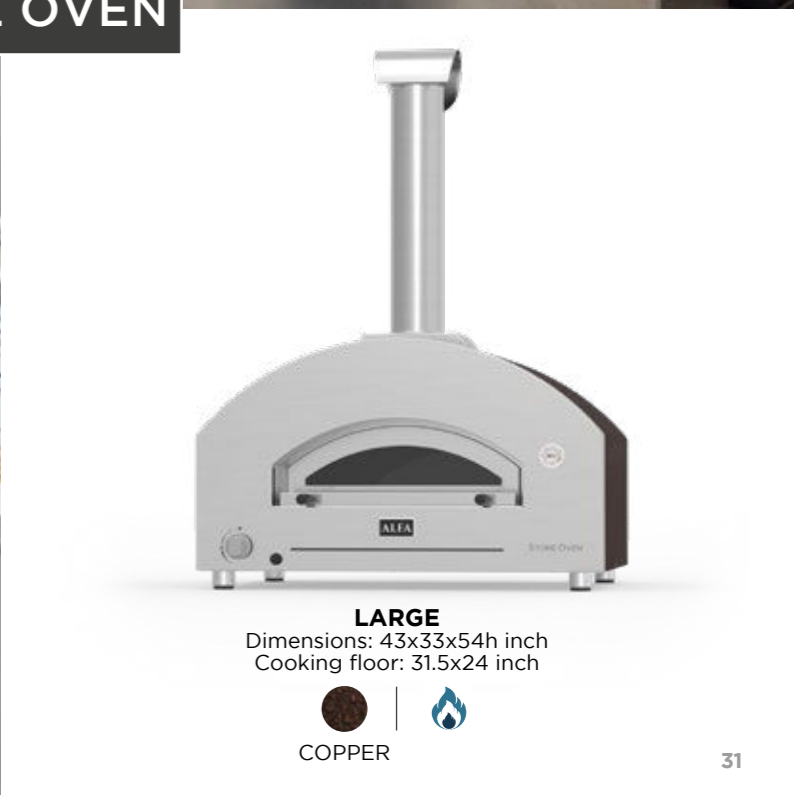




**MEDIUM**  
 Dimensions: 39x25x48h inch  
 Cooking floor: 28x16 inch  
 ● | 🔥  
 COPPER



**STONE OVEN**



**LARGE**  
 Dimensions: 43x33x54h inch  
 Cooking floor: 31.5x24 inch  
 ● | 🔥  
 COPPER





**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

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 three dimensions: **100 cm (40x31.5x35h in)**, **130 cm (51x34.5x35h in)** and **160 cm (63x34.5x35h in)**.





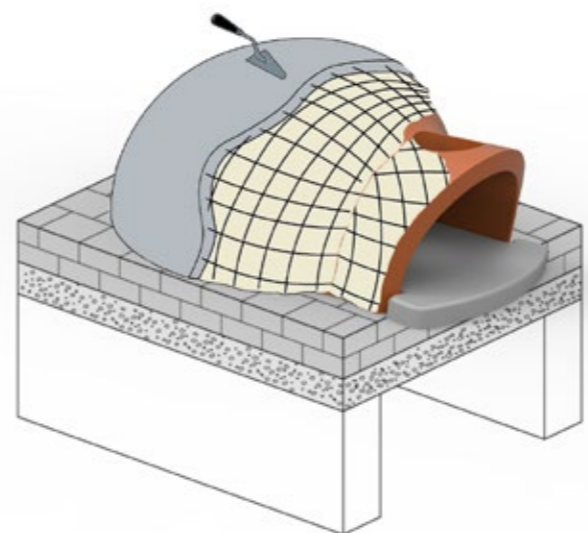




**CUPOLINO**  
 ø 24 inch - ø 27.5 inch - ø 31-5 inch



**CUPOLINO**



**NOT FOR USE AS IS OUT OF CRATE**  
 Cupolino is designed to be used as insert for brick or stone masoned outdoor oven.

**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.



\*Not Included with oven purchase







## ACCESSORIES



### All the tools you need to use your wood-fired pizza oven

A large selection of premium quality accessories, for your wood or gas fired oven and 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.

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.





## 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 90cm (35in) and kit pizzaiolo 120cm (47in).

## 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 (35in) and 120cm (47in)**

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







NORTH AMERICA



ALFA

4 PIZZE

ALFAOVENS.COM