

**ALFA**

# Product Catalogue

PROFESSIONAL PIZZA OVENS





## A family business since 1977

Leading a professional team requires leaders who can lead and motivate, who have a clear vision of the future and a keen eye on traditions: **Marcello Ortuso and Rocco Lauro** are the founders of Alfa Ovens and the soul of this great, wonderful company.



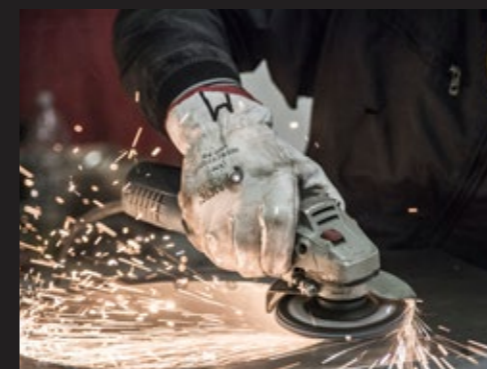
*"We are proud to be Italian and we are proud to work with the best Italian artisans!"*

## Handmade in Italy

Alfa headquarter is based in **Anagni**, between Roma and Napoli, in the birthplace of pizza.

**Every Alfa Oven is 100% handmade in Italy, by skilled artisans.**

The word "artisan" comes from "art". That's why today more than ever, being an artisan means combining creativity and skill, energy and passion to create something unique with your own hands. Our domestic and professional ovens have been recognized worldwide for their quality and design for more than 45 years.





ALFA FORNI

# ALFA PROFESSIONAL YOUR PIZZA OVEN SOLUTION

Alfa Forni offers a wide range of professional ovens for cooking with wood, gas or electricity.

All the lines of Hybrid, electric or traditional refractory ovens guarantee high performance for the production of pizza.



## FOOD TRUCK AND CATERING

The lightest and most compact wood- and gas-fired oven for on-the-road activities and front-cooking.



## RESTAURANTS, BREWERIES AND BISTROTS

The wood-burning, gas or electric oven for medium production, with the performance of a classic oven.



## PIZZERIAS

The ovens entirely in refractory or with a stainless steel dome for large hourly productions of pizza.



ALFA PIZZA

ALFA

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ZENO Series 4 Pizze | Electric oven

ALFA





## Wide range of Pizza ovens solution

From small workshops to on-the-road food trucks, from bistros to hotels that want to add pizza to their menu, to large pizzerias with large hourly productions, every business can find its ideal pizza oven in the various Alfa Series.

Made entirely in Italy, the new generation of Alfa professional pizza ovens has been completely evolved and updated to offer cutting-edge cooking performance.

All our professional pizza ovens have been designed to be more efficient in consumption so as to minimize their environmental impact.



### **QUICK Series** Compact pizza ovens

The professional pizza ovens of the Quick Line combine extraordinary performance and small dimensions. Compact, easy to install with the removable bases, and simple to move, they offer the same productivity as traditional ovens, but with a small footprint.



### **ZENO Series** Modular Control

Cutting-edge technology and Italian craftsmanship give life to the Zeno Line: professional electric pizza ovens capable of equaling the performance of Neapolitan wood-fired ovens with maximum energy efficiency and without flue restrictions.



### **NAPOLI Series** Neapolitan pizza oven

Neapolitan tradition ovens, par excellence. Entirely made of refractory bricks, they offer high productivity and excellent heat retention.





Giuseppe Pinto

La pizza salverà il mondo!

ALFA  
FORNI

PRIVE  
PIZZA

La pizza salverà il mondo!

ALFA







ALFA PROFESSIONAL OVENS

## QUICK Series

The Quick Series of professional pizza ovens combine extraordinary performance and a small size. Compact, easy to install and easy to move around, they offer the same productivity as traditional ovens, but require minimum space.



### QUICK 2 PIZZE

Lightweight and compact, it is a professional pizza oven ideal for use in food trucks, small shops and gluten-free shops.



### QUICK 4 PIZZE

Impeccable performance and low weight make Quick 4 Pizzas perfect for fast food restaurants, catering services and bistros that want to include pizzas in their menu.



### QUICK 6 PIZZE

Maximum productivity and high performance make this professional oven the best ally for pizzerias and restaurants with many seats.





ALFA FORNI

## Lightweight, quick and easy to install professional pizza ovens

Thanks to their various sizes and 3 fueling methods, wood, gas or hybrid, the Quick Series professional pizza ovens are capable of meeting the needs of multiple catering activities.

Food trucks, small shops and bistros that want to add pizzas to their menu, or pizzerias with a high hourly production, can find the most suitable solution for their spaces and production needs with the Quick Series.

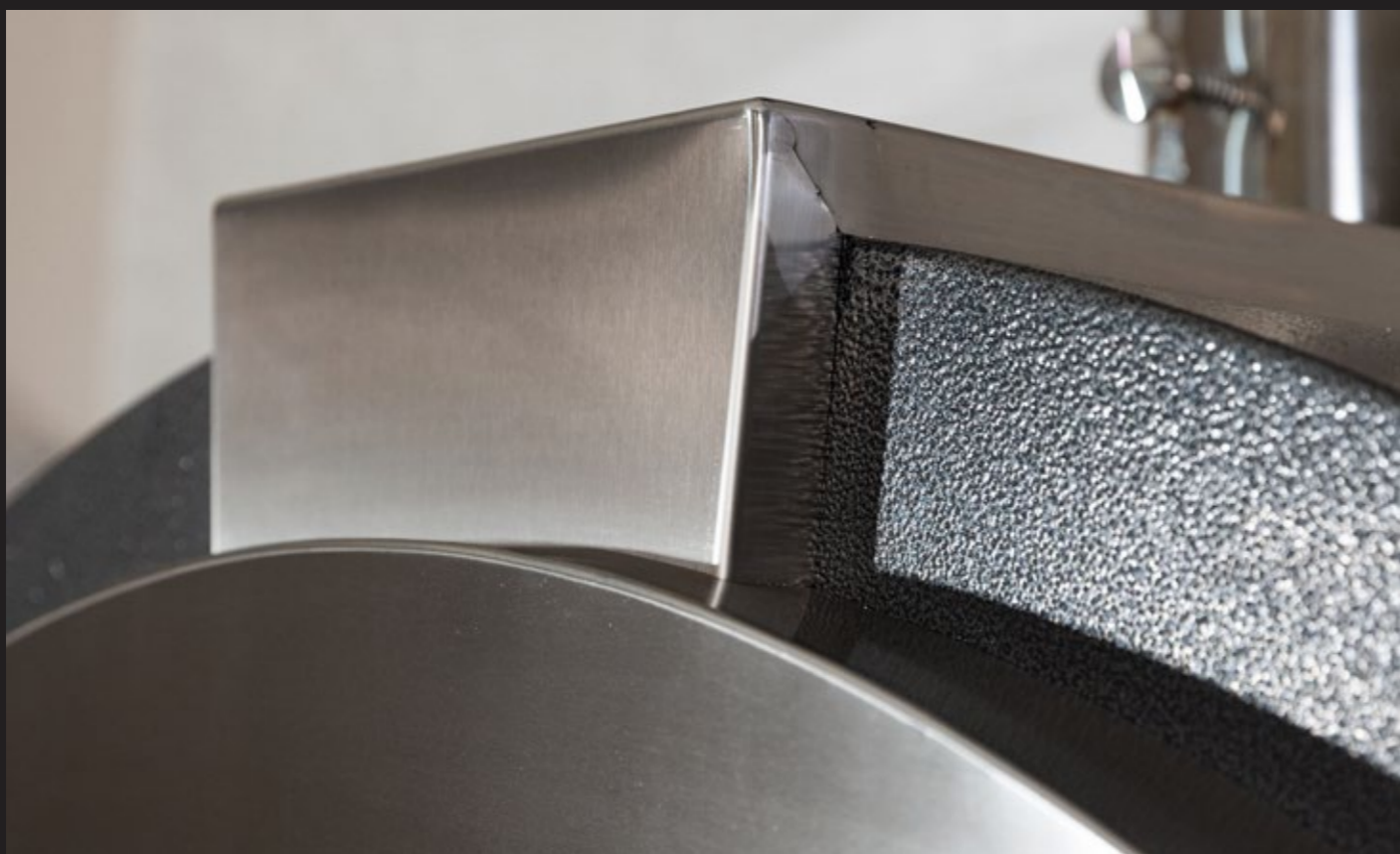
Alfa professional pizza ovens are immediately ready for use. They do not require masonry works and are so small that they can fit through standard doors found in normal premises.

DESIGN & PERFORMANCE

## Double Flue System for a superior cooking experience.

The patented Alfa Double Flue System maximizes heat while minimizing fuel consumption and reduces the temperatures in the pizza maker's work area by 20%.

Thanks to two special draft hoods, the heat remains longer in the cooking chamber, increasing the well-being and safety of the pizza makers and offering an unbeatable cooking performance while respecting the environment.



**Once the ideal location has been chosen, the Quick pizza ovens are immediately ready to be used.**

In just a few minutes they reach up to 500°C, allowing pizza makers to cook tasty Neapolitan and contemporary pizzas, both quickly and evenly, combining performance and productivity thanks to the refractory top, which is 5 cm thick.

The Quick Series stands out for not only for its low consumption, but also its low operating costs. In particular, the gas-powered models are such that staff do not to have to continuously check the oven, thus allowing them to dedicate valuable time to other tasks.



DESIGN &amp; PERFORMANCE

## 3 types of fuel to choose from



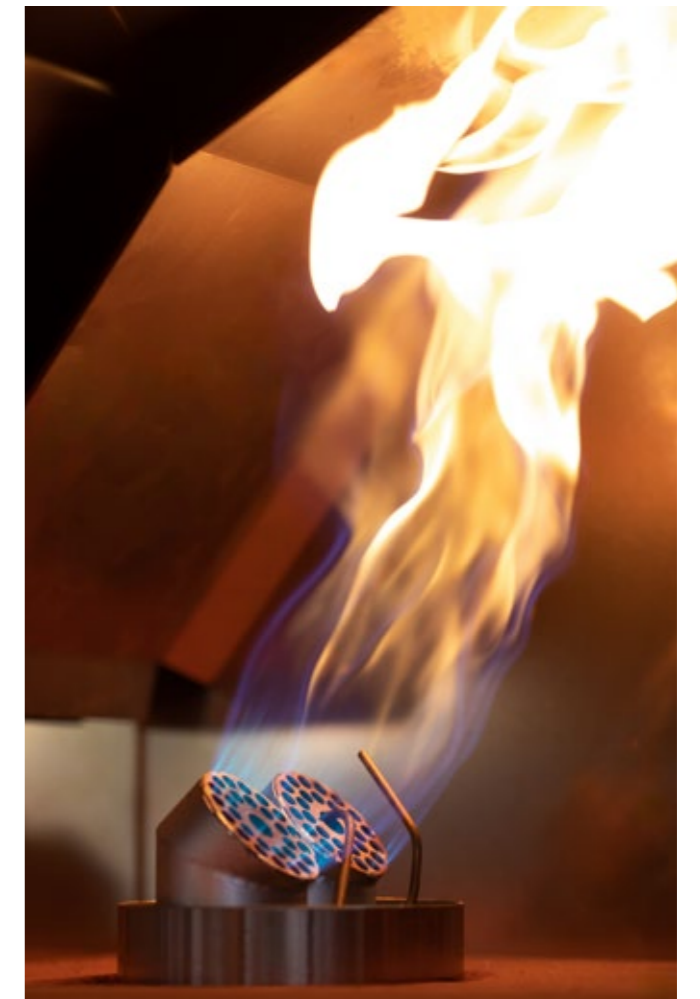
### 1. Wood

High-quality materials and construction technology make Alfa professional wood-burning ovens highly efficient with very fast lighting and preheating times along with low wood consumption.

### 2. Gas

Latest generation burners and patented Alfa technology allow gas-powered models to quickly generate heat and keep it constant with maximum precision and efficiency.

*Gas-fuelled versions do not require a flue, just a simple suction hood found in all professional kitchens is sufficient.*



### 3. Hybrid

Thanks to the practical Hybrid Kit developed by the Alfa R&D team, the gas oven can be transformed into a wood-burning oven, allowing to decide from time to time which fuel to use according to the needs of the moment.





# So many benefits in so little space



## Ready to use

Does not require masonry work and is immediately ready to churn out pizzas that are consistently cooked to perfection.



## Weather resistant

The high quality double powder coating makes the Quick Series ovens perfect for outdoor installations as well.



## Built-in Installation

Alfa professional pizza ovens can be installed in built-in mode, taking care to leave adequate space for maintenance.



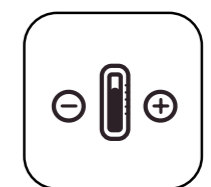
## Reduced consumption

Alfa technology, innovation and optimized design offer concrete fuel savings without ever giving up on high cooking performance.



## Cooler environments

Thanks to the double front-suction hood, the Quick Series ovens reduce the heat perceived by the pizza maker by 20%.



## Digital thermometer

A convenient and practical digital thermometer enables a quick view of the temperature inside the cooking chamber and an even more precise handling of the oven.



DESIGN & PERFORMANCE

# Maximum freedom of customization

In addition to the size and type of fuel supply, the Quick Series ovens can be customized with a wide range of colors and finishes so that they can be perfectly integrated with the style of any setting, even the most particular of rooms.



SILVER GREY



ANTIQUÉ RED



BLACK



SIDERAL GREEN




COPPER



NIGHT BLU

## Color Table Quick Series

STANDARD COLOR	CUSTOM COLOR	
 <p data-bbox="1774 1087 1970 1117">SILVER GREY</p>	 <p data-bbox="2214 1087 2427 1117">ANTIQUÉ RED</p>	 <p data-bbox="2594 1087 2706 1117">BLACK</p>
	 <p data-bbox="2196 1472 2445 1501">SIDERAL GREEN</p>	 <p data-bbox="2588 1472 2718 1501">COPPER</p>
		 <p data-bbox="2546 1858 2742 1887">NIGHT BLUE</p>





## QUICK 2 Pizze

The ultra-compact and light oven, ideal for all those activities that require high cooking performance in small spaces.



## Quick 2 Pizze the most compact professional pizza oven



**Fuel:** wood, gas or hybrid (gas and wood)

**Pizzas per hour:** 40/h

**Dimensions (oven) LxWxH:** 104x99x72,7cm

**Dimensions (oven with base) LxWxH** 104x99x163 cm

**Weight (oven):** 191 kg

**Weight (oven with base):** 251 kg

**Cooking floor (gas):** 80x70cm

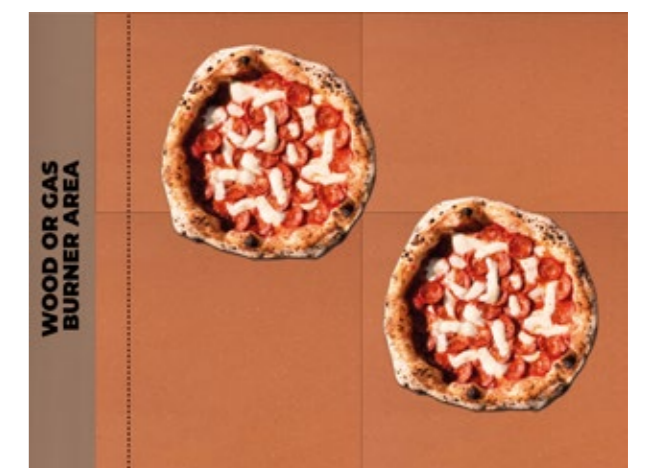
**Cooking floor (wood):** 90x70cm

**Heating time:** 40 min to reach 500°C

**Wood consumption:** 5 kg/h

**LPG consumption:** 1,35 kg/h

**Methane consumption:** 1,8 m<sup>3</sup>/h



## QUICK 4 Pizze

The oven that was born ready! Quick 4 Pizze does not require masonry and is ready to be lit up the day it is installed.



## Quick 4 Pizze, the professional oven for immediately ready pizzas



**Fuel:** wood, gas or hybrid (gas and wood)

**Pizzas per hour:** 50/h

**Dimensions (oven) LxWxH:** 119x123x80 cm

**Dimensions (oven with base) LxWxH:** 119x123x170 cm

**Weight (oven):** 252 kg

**Weight (oven with base):** 334 kg

**Cooking floor (gas):** 90x90cm

**Cooking floor (wood):** 100x90cm

**Heating time:** 50 min to reach 500°C

**Wood consumption:** 7 kg/h

**LPG consumption:** 2,89 kg/h

**Methane consumption:** 3.80 m<sup>3</sup>/h





## QUICK 6 Pizze

Undisputed hegemony in cooking pizzas. Technology, innovation and Alfa design converge in a single professional pizza oven to ensure low fuel consumption and high cooking performance.



## The best ally for pizzerias and restaurants with numerous seats



**Fuel:** wood, gas or hybrid (gas and wood)

**Pizzas per hour:** 70/h

**Dimensions (oven) LxWxH:** 140x156x95cm

**Dimensions (oven with base) LxWxH:** 140x156x185cm

**Weight (oven):** 392 kg

**Weight (oven with base):** 549 kg

**Cooking floor (gas):** 120x110cm

**Cooking floor (wood):** 120x110cm

**Heating time:** 70 min to reach 500°C

**Wood consumption:** 9 kg/h

**LPG consumption:** 3 kg/h

**Methane consumption:** 2.98 m<sup>3</sup>/h



# Datasheet

## Quick Series



	QUICK 2 Pizze		QUICK 4 Pizze		QUICK 6 Pizze	
<b>Pizza capacity</b>	2		4		6	
<b>Pizzas per hour</b>	40		50		70	
<b>Heating time to reach 500°C</b>	40 minutes		50 minutes		70 minutes	
<b>Maximum temperature</b>	500°C		500°C		500°C	
<b>Dimensions (oven)</b>	104x99x72,7 cm		119x123x80 cm		140x156x95 cm	
<b>Dimensions (oven with base)</b>	104x99x163 cm		119x123x170 cm		140x156x185 cm	
<b>Weight (oven)</b>	191 kg		252 kg		392 kg	
<b>Weight (oven with base):</b>	251 kg		334 kg		549 kg	
<b>Packing size (oven)</b>	---		142,5x142,5x105 cm		162x172x123 cm	
<b>Packing size (oven with base)</b>	---		142,5x142,5x197 cm		162x172x205 cm	
<b>Packing weight (oven)</b>	---		315,5 kg		483 kg	
<b>Packing weight (oven with base)</b>	---		410 kg		644 kg	
	<b>WOOD</b>	<b>GAS</b>	<b>WOOD</b>	<b>GAS</b>	<b>WOOD</b>	<b>GAS</b>
<b>Cooking floor</b>	90x70 cm	80x70 cm	100x90 cm	90x90 cm	120x110 cm	120x110 cm
<b>Heat capacity or Rated charge</b>	7 kg/h	24 kW	9 kg/h	30 kW	11 kg/h	34 kW
<b>Consumption</b>	5 kg/h	1,35 kg/h 1,8 m³/h	7 kg/h	2,89 kg/h 3,80 m³/h	9 kg/h	3 kg/h 2,98 m³/h
<b>Smoke temperature</b>	400°C	410°C	400°C	410°C	400°C	410°C
<b>Materials</b>	Stainless Steel, iron sheet, Ceramic fiber					
<b>Type of refractory</b>	Alumina silicate HeatKeeper™ Firebrick					

Please see the data sheet to get more information and data.



La pizza salva il mondo









ALFA PROFESSIONAL OVENS

## ZENO Series

Cutting-edge technology and Italian craftsmanship give life to the Zeno Series: professional electric pizza ovens capable of matching the performance of Neapolitan wood-burning ovens with maximum energy efficiency and without any flue restrictions.



### ZENO 4 PIZZE

The professional electric pizza oven that is compact, available in the top version or with a dedicated base.



### ZENO 6 PIZZE

Ideal for pizzerias with high work rates that need a reliable tool that is energy-efficient.





ALFA FORNI

## Created to cook pizzas without compromises

The Zeno Series professional electric pizza ovens reach up to 500°C in 90 min., allowing pizza makers to churn out various types of pizzas with impeccable results.

Regardless whether it's a classic Neapolitan pizza, a Roman pizza, by the slice, contemporary, American or gourmet, every pizza will consistently be cooked to perfection.

The Zeno Series' technical features are designed to achieve excellence, combining exceptional performance with minimal energy expenditure.

The special high-density refractory tiles are capable of retaining the heat in the cooking chamber more than any other material on the market, while the resistances distributed within the ceiling and floor allow for a modular and precise control.



DESIGN &amp; PERFORMANCE

## Worry-free installation

The Zeno Series ovens are immediately ready for use and thanks to the electric power supply they offer a concrete solution in situations where obtaining authorization for the use of wood is bureaucratically difficult.

Since they do not require a flue, Zeno professional electric pizza ovens can also be easily installed in historic centres.

Furthermore, Zeno Series' 4 Pizze model has a particularly compact design. Its top version is also designed to be placed on common standard kitchen hobs in the HORECA sector.



## Touch Screen Control - for an advanced cooking experience

Alfa has studied a technology for its professional electric pizza ovens that combines maximum practicality of use with the elegance of the capacitive Touch Control color display.

The 5-inch screen ensures full control of the oven, from adjusting the temperatures to detecting and independently managing the power of the ceiling and floor.

The Alfa Touch Screen Control makes work in the kitchen easier and allows the pizza maker to set the cooking parameters with the utmost precision so that the recipe can be easily replicated, thus enjoying an efficient and advanced cooking experience.



# Many advantages, all in one professional electric pizza oven



## Ready to use

It does not require masonry work and is immediately ready to cook Neapolitan and contemporary pizzas to perfection.



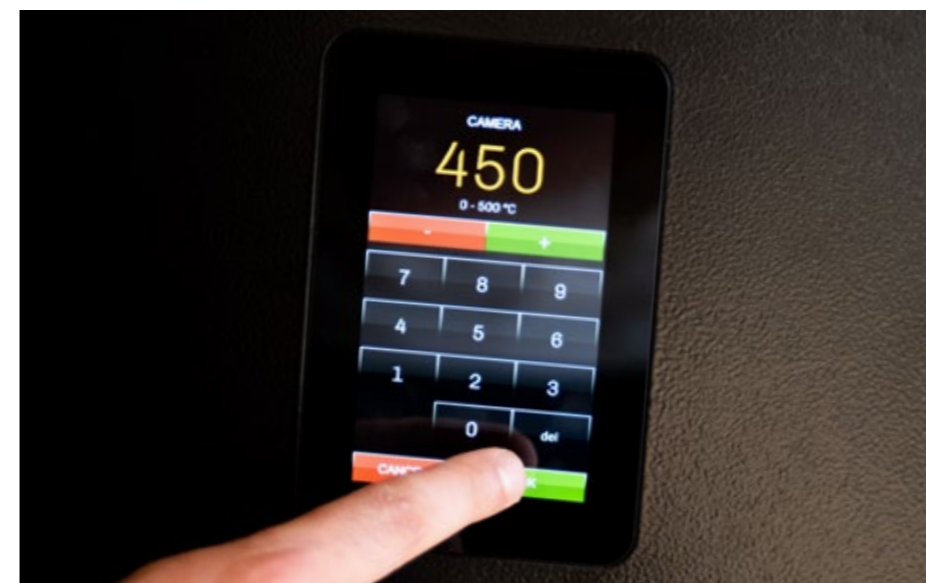
## Independent modulation

Separate ceiling and floor power management for precise and optimal heat direction and better cooking quality.



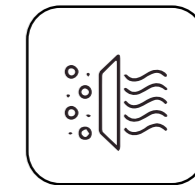
## Built-in Installation

Alfa professional pizza ovens can be installed in built-in mode, keeping in mind to leave adequate space for maintenance.



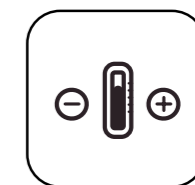
## Energy-efficient

Technology, optimized Alfa design and triple insulation guarantee concrete energy savings without sacrificing high cooking performance.



## Fumes collection

A ducting system that allows the fumes to exit safely and cleanly, without compromising the oven's internal components.



## Touch Screen control

The intuitive and essential interface allows full control of the oven and heat management in the various zones.



DESIGN & PERFORMANCE

# A combination of style and innovation

The Zeno Series offers an elegant and refined design; the expression of an Italian tradition in constant evolution.



BLACK



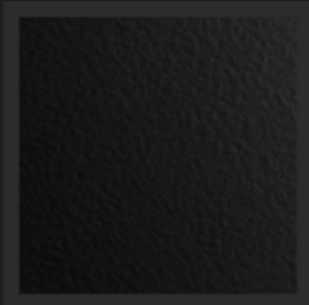
SILVER GREY



COPPER



## STANDARD COLOR



BLACK

## CUSTOM COLOR



SILVER GREY



COPPER



## ZENO 4 Pizze

The power of electricity. The same temperatures as a Neapolitan wood-fired pizza oven and all the most advanced technology of electric ovens, to offer you unparalleled pizza cooking.



## The most powerful, practical and performing electric oven



**Alimentazione:** elettrico

**Pizze per ora:** 60/h

**Dimensioni forno LxPxH:** 104x116x85cm

**Dimensioni forno con base LxPxH:** 104x116x175cm

**Peso:** 305 kg

**Peso forno con base:** 370 kg

**Piano cottura:** 75x75cm

**Minuti per riscaldare:** 60 min per raggiungere 450°C

**Potenza:** 13,5 kW

**Consumo medio:** 7 kW

**Potenza Nominale:** 19,5 Amp





## ZENO 6 Pizze

"Whoever controls that current will control the future.  
The world will never be the same again."

Thomas Edison



## The largest and most powerful professional electric pizza oven



**Alimentazione:** elettrico

**Pizze per ora:** 80/h

**Dimensioni forno LxPxH:** 104x153,5x85cm

**Dimensioni forno con base LxPxH:** 104x153,5x175cm

**Peso:** 390 kg

**Peso forno con base:** 480 kg

**Piano cottura:** 75x112,5cm

**Minuti per riscaldare:** 75 min per raggiungere 450°C

**Potenza:** 18 kW

**Consumo medio:** 8 kW

**Potenza Nominale:** 19,5 Amp





# Datasheet

## Zeno Series



	ZENO 4 Pizze	ZENO 6 Pizze
<b>Pizza capacity</b>	4	6
<b>Pizzas per hour</b>	60	80
<b>Heating time to reach 500°C</b>	60 minutes	75 minutes
<b>Maximum temperature</b>	500°C	500°C
<b>Dimensions (oven)</b>	104x116x85cm	104x153,5x85cm
<b>Dimensions (oven with base)</b>	104x116x175cm	104x153,5x175cm
<b>Weight (oven)</b>	305 kg	390 kg
<b>Weight (oven with base):</b>	370 kg	480 kg
<b>Packing size (oven)</b>	127x113.5x95cm	-
<b>Packing size (oven with base)</b>	127x113.5x185cm	165x113.5x197.8cm
<b>Packing weight (oven)</b>	363 kg	-
<b>Packing weight (oven with base)</b>	436 kg	560 kg
<b>Cooking floor</b>	75x75 cm	75x112,5 cm
<b>Power</b>	13,5 kW	18 kW
<b>Power nominal</b>	19,5Amp	19,5Amp
<b>Average consumption</b>	7 kW	8 kW
<b>Materials</b>	Stainless Steel, iron sheet, Ceramic fiber	
<b>Type of refractory</b>	Alumina silicate HeatKeeper™ Firebrick	

Please see the data sheet to get more information and data.







ALFA PROFESSIONAL OVENS

## NAPOLI Series

The Napoli is a ready-to-use oven that comes in a wide range of customisable mosaic patterns. This handcrafted, commercial oven was designed and manufactured by using "cotto" firebricks produced by Alfa in its Anagni kiln, near Rome.



### It's entirely handmade

Napoli is a wood or gas-fired brick static oven. It's entirely handmade with respect to the purest Italian tradition by using high-quality raw materials that certainly make it the best oven for every pizzeria.

- ✓ **Dome and external hood made of hand-shaped bricks.**
- ✓ **External coating customisable on demand.**
- ✓ **Removable supporting stand in reinforced iron.**
- ✓ **Oven floor made of Alfa's "cotto" firebricks.**
- ✓ **Crown in Alfa Forni's firebricks.**
- ✓ **Cast-iron arch designed by Alfa Forni.**
- ✓ **2 cm (0,8 in) thick lava stone landing.**
- ✓ **Wood or gas available. Hybrid with the Hybrid Kit.**



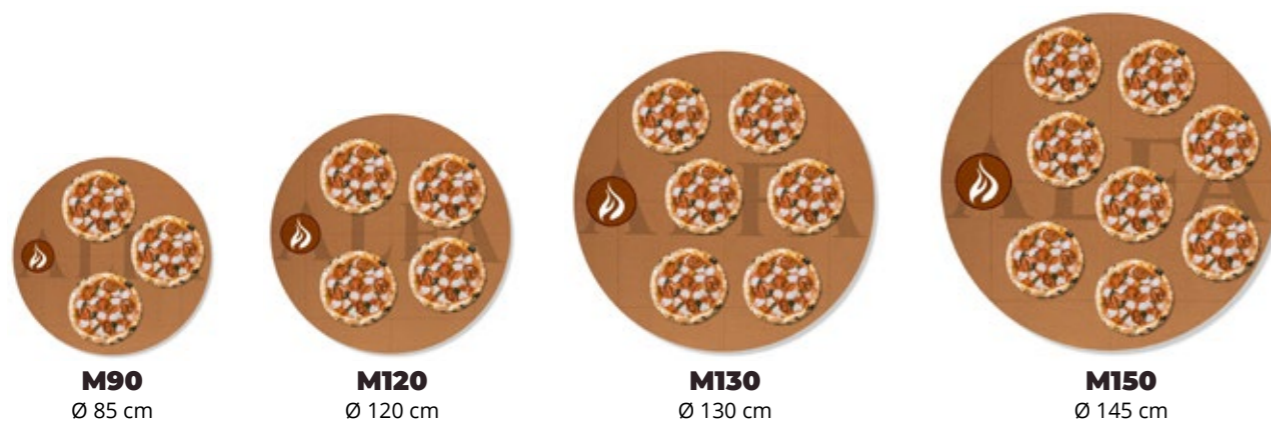
# Datasheet

## Napoli Series

	M90	M120	M130	M150
Pizza capacity	3	5	6	8
Pizzas per hour	60	100	120	160
Maximum temperature	500°C	500°C	500°C	500°C
Dimensions (oven with base)	130x145x210cm	153x160x202cm	165x172x208cm	190x195x210cm
Weight (oven with base)	1200 kg	1200 kg	1450 kg	2200 kg
Cooking floor (diameter)	Ø 85 cm	Ø 120 cm	Ø 130 cm	Ø 145 cm
Heat capacity	15 kW	34 kW	34 kW	34 kW
Wood consumption	7 kg	7,5 kg	8,5 kg	9,5 kg
LPG consumption	1,2 kg/h	2,3 kg/h	2,3 kg/h	2,3 kg/h
NG consumption	1,58 m³/h	3 m³/h	3 m³/h	3 m³/h

Please see the data sheet to get more information and data.

## Choose your cooking floor



# Mosaic table

## Napoli Series



### White

Standard Color

Card size: 25x25 mm



### Brown

Standard Color

Card size: 25x25 mm



### Grey

Standard Color

Card size: 25x25 mm



### Gold

Luxury Color

Card size: 25x25 mm





ALFA

347° 350°  
180° 190°  
210° 230°  
00 01:00  
1/1 01:00 3x2s  
READY  
X X X X  
H 0 0 0





# Professional tools

All of the tools provided by Alfa are designed to best ease the kitchen work.



PIZZA PEEL SET 1



PIZZA PEEL SET 2



ROUND PIZZA PEEL



SMALL PIZZA PEEL



EMBER RAKE



VERTICAL OVEN BRUSH



HORIZONTAL OVEN BRUSH



LASER THERMOMETER



KIT HYBRID



WOOD HOLDER



WOOD STAND



CHIMNEY FLUE



CHIMNEY CAP



BUTTERFLY VALVE





ALFA



**ALFA**

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