

ALFA

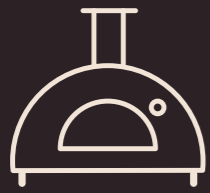
# Product Catalogue

PROFESSIONAL



ALFA FORNI

# The Agile Professional Pizza Oven



**LIGHTER**



**FASTER**



**LESS FUEL**



ALFA FORNI

# What **kitchen** do you work in? Alfa has an oven for your every need

Alfa Pro is the first manufacturer of CompactFlame pizza ovens. The best commercial pizza ovens for outdoors, kitchens, show-cooking and food trucks. Alfa Pro has pioneered the world of rapid cooking pizza ovens. The CompactFlame technology ensures the greatest output for your restaurant. Compact dimensions and performance are the keys to this new line of commercial pizza ovens for professional kitchens.

## Food truck



The lightest wood fired oven for your moving business.

## Outdoor



Stone hearth oven suitable anywhere for your restaurant activities.

## Kitchen



The compact wood fired oven for your kitchen.

## Show cooking



Compact traditional pizza ovens for front-cooking.



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# Commercial ovens

## Best for restaurants and pizzerias

We believe that combining the knowledge of tradition and innovation, with the best selected materials, working with the best new technologies available is the key to offering a true pizza OVEN.

Dedication to Quality: commitment to quality, the best selected materials, working with the best new technologies available and with high-profile skilled workers.

**ELECTRIC** Line



It needs no chimney, unless expressly required by local laws, and it can neutralise bad smells with a simple odour eliminator.



**HYBRID** Line

Thanks to the Forninox technology that combines strong stainless steel AISI 304 and refractory tiles, the ovens are light, movable and reach working temperatures in just 30 minutes.



**TRADITIONAL** Line

The Napoli is a ready-to-use oven that comes in a wide range of customisable mosaic patterns. 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.



TECHNOLOGY AT THE SERVICE OF CATERING

# HYBRID Line

Alfa Pro commercial ovens are the only cooking appliances of their kind that do not require building works for installation. Thanks to the Forninox technology that combines strong stainless steel AISI 304 and refractory tiles, the ovens are light, movable and reach working temperatures in just 30 minutes. Powered with gas, wood or in a dual fuel version these devices make for perfect and efficient baking results.



	Quattro Pro Top	Quattro Pro	Quick	Opera
Dimensions	115x89x71 cm	115x89x160 cm	136x125x175 cm	146x150x170 cm
Cooking floor	(Wood) 90 x 60 cm (Gas) 78 x 60 cm	(Wood) 90 x 60 cm (Gas) 78 x 60 cm	(Wood) 120 x 90 cm (Gas) 110 x 90 cm	(Wood) 120 x 100 cm (Gas) 110 x 100 cm
Bread/Pizza capacity	3 pizzas   4kg bread	3 pizzas   4 kg bread	6 pizzas   12 kg bread	7 pizzas   12 kg bread
Pizzas every 60 min	60	60	110	150
Heating time	30'	30'	35'	40'
Weight	195 kg	240kg	330kg	355kg
Average consumption	LPG: 1,35 kg/h Methane: 1,80 m³/h	LPG: 1,35 kg/h Methane: 1,80 m³/h	LPG: 1,20 kg/h Methane: 1,58 m³/h	LPG: 2,3 kg/h Methane: 3 m³/h
Wood consumption	4,5 kg/h	4,5 kg/h	7 kg/h	7,5 kg/h
Chimney dimension	Ø18 cm	Ø18 cm	Ø 25 cm	Ø 25 cm
Fuel	HYBRID: Gas or Wood	HYBRID: Gas or Wood	HYBRID: Gas or Wood	HYBRID: Gas or Wood
Combinations				

ALFA FORNI

# Flue System Patent

Alfa Forni's research and development department patented its **Flue System™ technology** in 2019. A **smoke extraction system that improves the circulation of hot air inside the cooking chamber**, increasing the oven's thermal efficiency.

This patented design helps Alfa Forni use all the heat available, while others lose it.



The heat of the fumes is recovered by **regulating air flows.**

**Fume conveyors.**

Before the natural outflow, **the hot fumes continue to heat** the oven vault and cooking surface.

**5 cm thick refractory tiles** produced at Alfa by specialised artisan.

The walls do not overheat thanks to the **double layer of ceramic fibre** that completely insulates the oven. Resistant up to 1200°C.

Alfa Forni- Flue System

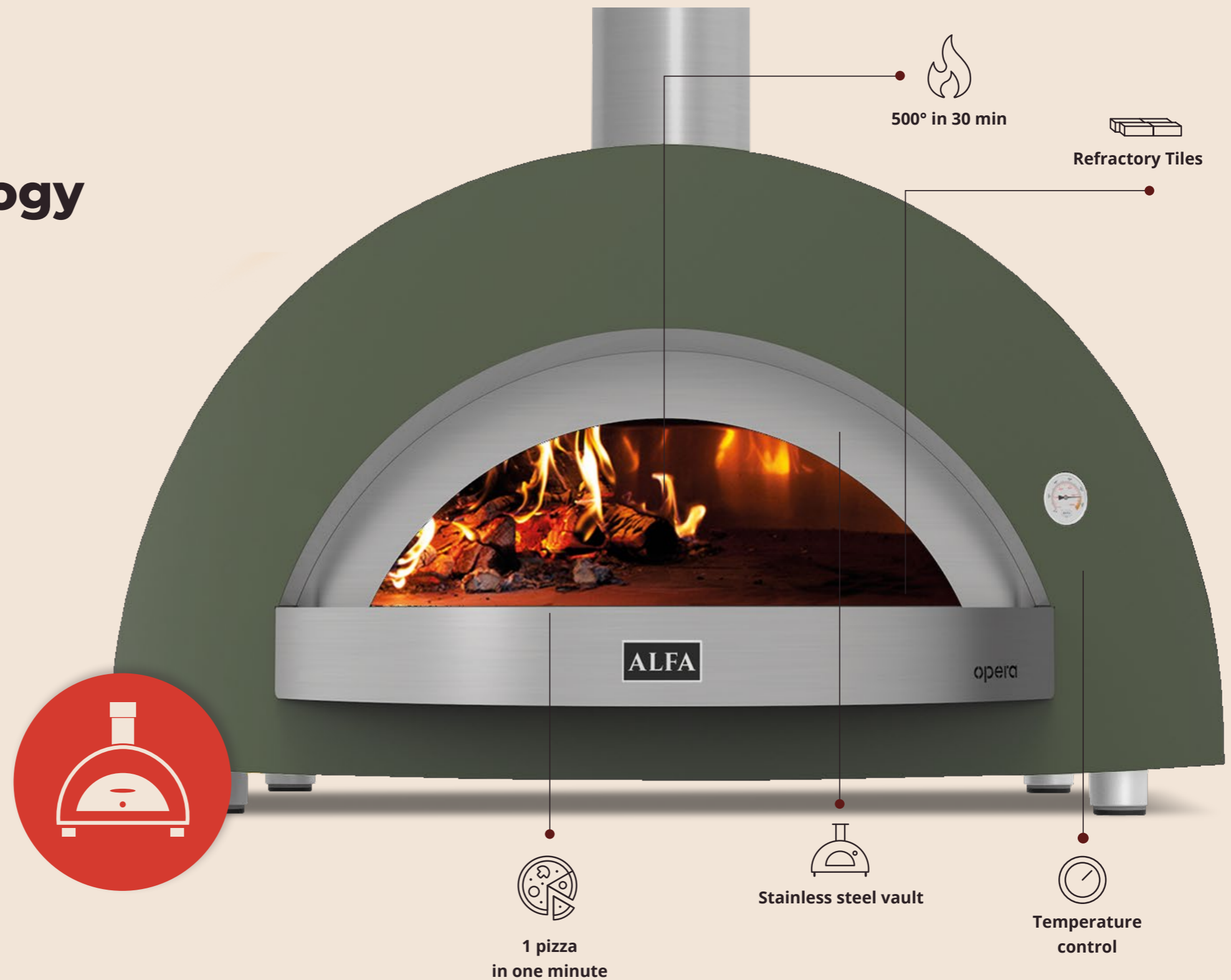
DESIGN & PERFORMANCE

# The perfect combination: Forninox technology

The innovation of Forninox™ technology consists in **combining the excellent physical and thermal properties of steel with those of refractory brick**, the material used to build professional ovens.

The **steel structure** ensures adequate resistance to the thermal and mechanical stress caused by the high temperatures reached by the oven.

**Insulating the dome** with two layers of ceramic fibre instead allows the temperature to be raised very quickly and held for longer, gradually releasing the heat and achieving optimal cooking.





DESIGN & PERFORMANCE

# Design and innovation in a single oven

Our Made in Italy design is the result of constant research.

The goal that has driven our R&D department for years is to offer the best possible performance, turning the use of the oven into a unique experience.

A powerful combination of form and authenticity.



## Tradition: refractory brick



Alfa's domestic wood-fired ovens are still built by the skilled hands of **artisans who specialise in working with refractory brick.**

## Innovation: steel to protect the fire



Alfa's real innovation is the **stainless steel vault** insulated with ceramic fibre to **maintain the heat** inside the cooking chamber.



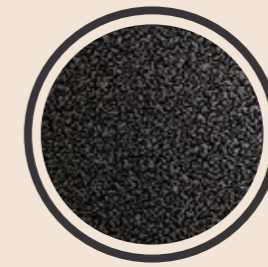
TECHNICAL INFORMATION

# Colours Table

## Hybrid Ovens



Copper



Silver Grey



Sideral Green



Antique Red



Yellow



Corten



Black



Silver Black



Night Blue



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# Quattro

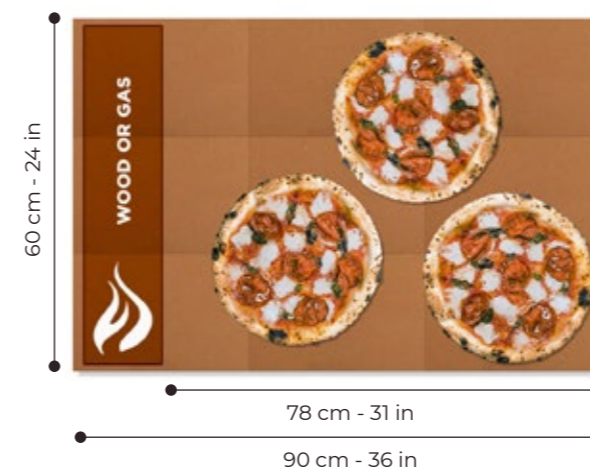
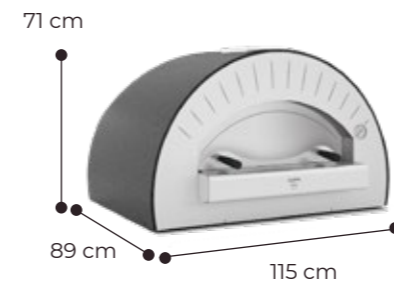
Quattro is a ready to use professional wood fired oven. Just connect the chimney flue pipe for the wood version or simply place it under the hood for the gas version. Bakes up to 70 pizzas in one hour and thanks to its wheels and lightweight it's perfect for catering events or mobile business use.



details



## Technical information



**Colours:** \* Colour Table pag.19

**Cooking floor:**  
WxD (Wood) 90 x 60 cm  
WxD (Gas) 78 x 60 cm

**Cooking floor height:**  
110,4 cm

**Heating time:**  
30'

**Bread capacity:**  
4 kg

**Pizza capacity:**  
3

**Pizzas every 60 minutes:**  
60

**Average consumption:**  
4,5 kg/h (Wood)  
1,35 kg/h (LPG)  
1,80 m<sup>3</sup>/h (Methane)

**Maximum temperature:**  
450°C

**Chimney dimension:**  
Ø 18 cm

**Weight:**  
Quattro Pro: 240 kg  
Quattro Pro Top: 195 kg

**Fuel:**  
Hybrid: Gas or wood

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# Quick

Quick is our largest mobile commercial wood fired oven. Perfect for catering, food truck and mobile business.

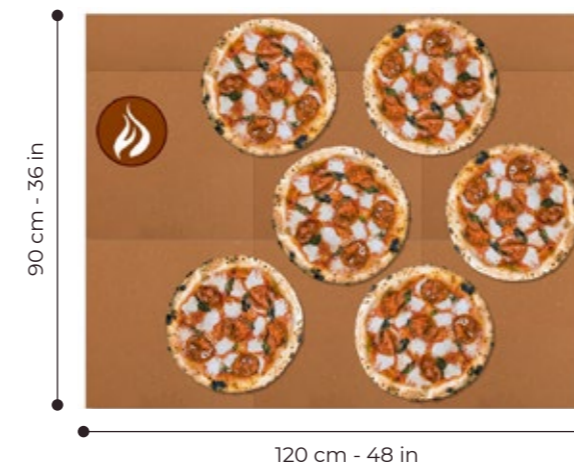
Available in top version or with base with wheels, Quick reaches 450° C / 840 °F in just 40 minutes, faster than any other pizzeria wood fired oven.



details



## Technical information



Available in:



**Colours:** \* Colour Table pag.19

**Cooking floor:**

WxD (Wood) 120 x 90 cm

WxD (Gas) 110 x 90 cm

**Cooking floor height::**

115 cm

**Heating time:**

35'

**Bread capacity:**

12 kg

**Pizza capacity:**

6

**Pizzas every 60 minutes:**

110

**Average consumption:**

7 kg/h (Wood)

1,20 kg/h (LPG)

1,58 m<sup>3</sup>/h (Methane)

**Maximum temperature:**

450°C

**Chimney dimension:**

Ø 25 cm

**Weight:**

330 kg

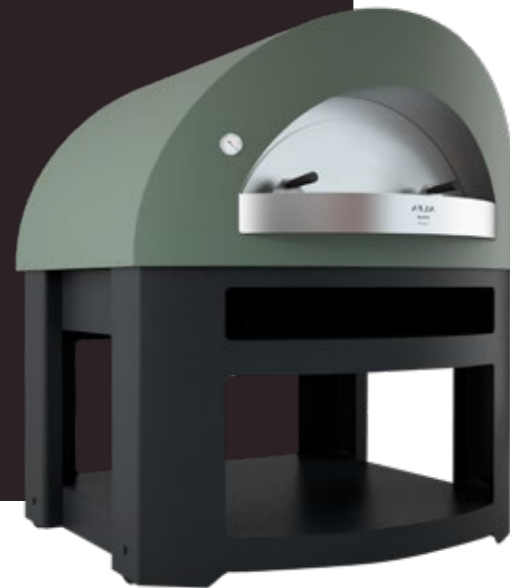
**Fuel:**

Hybrid: Gas or wood

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# Opera

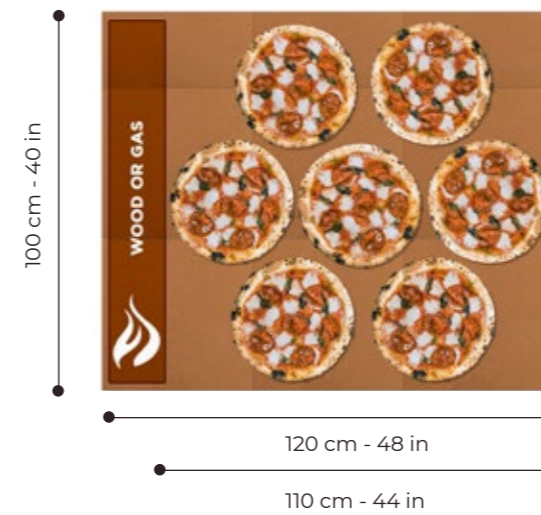
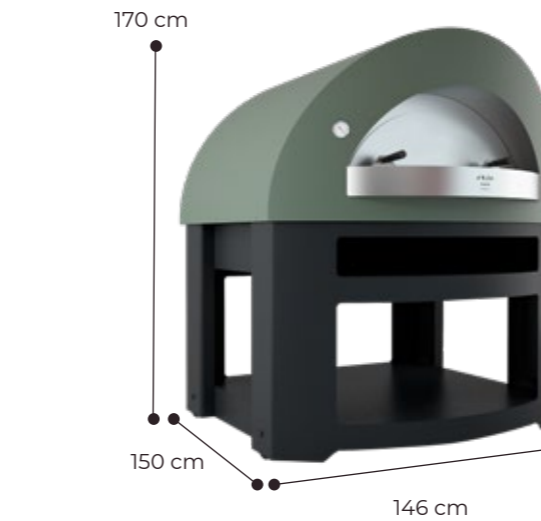
Opera is the biggest professional wood fired and gas powered oven in the Alfa Pro range. Available in wood or gas versions, this device is perfect for those who want a professional oven that offers traditional wood fired oven flavour. Its light weight and stainless steel dome enable you to save on fuel costs. This is a real professional wood fired oven that cooks up to 150 pizzas per hour.



details



## Technical information



Available in:



**Colours:** \* Colour Table pag.19

**Cooking floor:**

LxP (Wood) 120 x 100 cm  
LxP (Gas) 110 x 100 cm

**Cooking floor height:**

115 cm

**Heating time:**

40'

**Bread capacity:**

14 kg

**Pizza capacity:**

7

**Pizzas every 60 minutes:**

150

**Average consumption:**

7,5 kg/h (Wood)  
2,3 kg/h (LPG)  
3,1 m<sup>3</sup>/h (Methane)

**Maximum temperature:**

450°C

**Chimney dimension:**

Ø 25 cm

**Weight:**

355 kg

**Fuel:**

Hybrid: Gas or wood





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## ELECTRIC Line

Zeno is a Neapolitan electric oven that reaches a temperature of 500°C. It needs no chimney, unless expressly required by local laws, and it can neutralise bad smells with a simple odour eliminator.

It attains temperatures as high as a real wood-fired oven, which makes it perfect for countries where it is very complicated to get authorised to burn firewood.

The exposed heating elements of the dome allow a rapid heating of the oven floor as well. By virtue of Alfa Forni's high-density refractory bricks, the heat is retained much longer than in competing products, resulting in a drastic reduction in power consumption.





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# Zeno

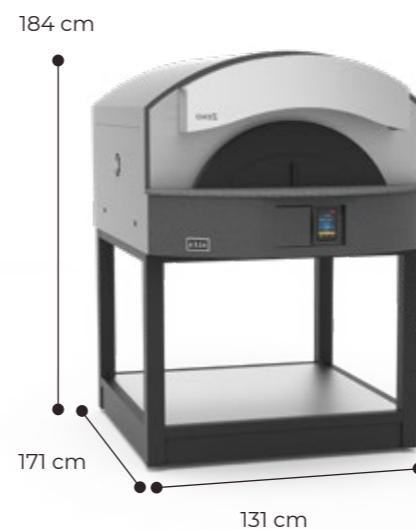
Thanks to the continuous research during the development stage of the Zeno oven, Alfa Forni has come up with the idea of keeping the control panel in the upper part to get the oven separate from the base. This feature allows you to choose whether to use the appliance without its base for greater ease of installation or to use it in all its glory as a compact and complete oven.



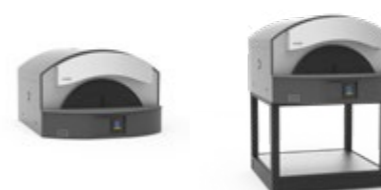
details



## Technical information



Available in:



**Colours:** silver gray

**Average consumption:**  
7 kW

**Maximum power:**  
13 kW

**Oven dimensions:**  
WxDxH 131x171x184 cm (landing 36 cm wide)

**Base height:**  
97 cm

**Mouth size\_**  
54x14 cm

**Weight:**  
about 650 kg

**Floor height:**  
125 cm

**Minutes to cook :**  
60 min to reach 250°C  
120 min to reach 500°C

**Capacity:**  
2 trays 60x40 cm  
100 pizzas per hour  
6 pizzas at a time

**Baking time for pizza:**  
60 seconds

**Touch screen:**  
5 inches-vertical

**Floor size:**  
6 pizzas of 30 cm each – 75 x 105 cm

**Chimney dimension:**  
Ø12 cm

**Bricks**  
50x50 (thickness 5 cm) e 30x20 Alfa



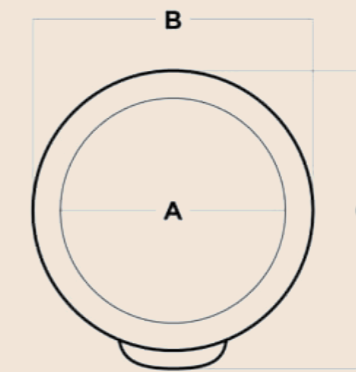
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# TRADITIONAL Line

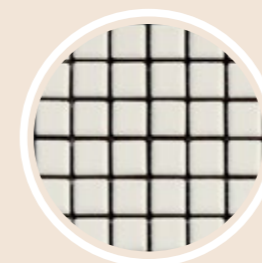
Napoli is a wood or gas-fired brick static oven.

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.

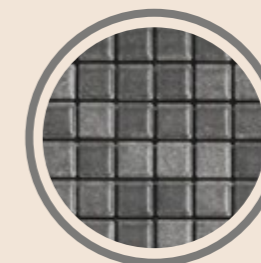
## Technical information



MODEL Modello	PIZZA CAPACITY Numero di pizze	DIMENSIONS			HEIGHT Altezza	WEIGHT Peso	EAT CAPACITY Potenza
		A	B	C			
<b>M90</b>	<b>3</b> 60 pizza/h	85 cm 33.5 in	130 cm 51 in	145 cm 57 in	210 cm 83 in	1200 kg 2645 lbs	15kW
<b>M110</b>	<b>4</b> 80 pizza/h	105 cm 41 in	150 cm 59 in	155 cm 61 in	210 cm 83 in	1400 kg 3086 lbs	24kW
<b>M120</b>	<b>5</b> 100 pizza/h	120 cm 47 in	165 cm 65 in	170 cm 67 in	210 cm 83 in	1600 kg 3527 lbs	34kW
<b>M130</b>	<b>6</b> 120 pizza/h	130 cm 51 in	175 cm 69 in	180 cm 71 in	210 cm 83 in	1800 kg 3968 lbs	34kW
<b>M150</b>	<b>8</b> 160 pizza/h	145 cm 57 in	190 cm 75 in	195 cm 77 in	210 cm 83 in	2200 kg 4850 lbs	34kW



White



Grey



Gold

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# Napoli

The Napoli is a ready-to-use oven that comes in a wide range of customisable mosaic patterns.

- 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's firebricks.
- Cast-iron arch designed by Alfa.
- 2 cm (0,8 in) thick lava stone landing.
- Wood or gas.



details



## Cooking floor Napoli

This handcrafted, commercial oven was designed and manufactured by using "cotto" firebricks produced by Alfa in its Anagni kiln, near Rome.

NAPOLI M90



PIZZA: Ø33cm

90 cm - 35 in

NAPOLI M110



PIZZA: Ø33cm

110 cm - 43 in

NAPOLI M120



PIZZA: Ø33cm

120 cm - 47 in

NAPOLI M130



PIZZA: Ø33cm

130 cm - 51 in

NAPOLI M150



PIZZA: Ø33cm

150 cm - 59 in



**ALFA**

[www.alfaforni.com](http://www.alfaforni.com)

M: [info@alfaforni.com](mailto:info@alfaforni.com) | T: +39 0775-7821 | T: +39 0775-782218