



Product Catalogue 2023

Domestic

CLASSICO LINE

ALFA FORNI

Mission, Vision & Promise



We want to reach and **inspire people** around the world looking to experience the pleasure of cooking with ovens and **share the taste of life** with their loved ones.



We want to provide professionals and amateurs with **beautiful high-performance ovens proudly Made in Italy with a commitment to quality**, for the best experience and satisfaction.



Art and performance without any compromise!



01

DESIGN & PERFORMANCE

Alfa cooks toppings at one temp, crust at another

Why is it so difficult to make great pizza at home?

Pizza is the world's, and America's, favorite food. Ahead of burgers, steak, chicken. Everything!

Why, then, do people routinely make burgers, steak, and chicken at home, but not pizza?



The problem is the pizza. **The solution is Alfa.**

Burgers, steak, and chicken are easy to cook correctly. They are one-dimensional foods. Pizza is a two-dimensional food. You've got the dough, which to turn into a crispy crust on the outside that's moist and chewy on the inside, needs to be cooked quickly on a stone at a high temperature. And, you've got the toppings - cheese, sauce, meats and veggies all of which have high moisture content. In order to fully cook them in the same short time it takes to bake the crust, you need an even higher temperature.

Other at-home pizza ovens, especially inexpensive entry-level pizza ovens, are not designed to make this all happen in concert. None of them, that is, except the Alfa Heat Genius™ Pizza Oven.

Alfa has a long history of building commercial pizza ovens, and they've applied this Heat Genius technology to their at-home pizza ovens. Alfa works like the commercial pizza ovens in a restaurant. It gets really hot and maintains the heat far better than other at-home pizza ovens. This means you get a crispy crust that's still moist and chewy, cheese that's melted and toppings that are perfectly cooked.

DESIGN & PERFORMANCE

Introducing Heat Genius™

Alfa's technology trifecta!



01 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.

02 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.



Superwool® is a registered trademark of Morgan Advanced Materials

03 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!

DESIGN & PERFORMANCE

The art and science of Pizza baking performance

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. Another reason why **Alfa lets you enjoy your pizza at home just like you would in a pizzeria.**



Choosing the right size Alfa Pizza Oven



Compact (1 Pizza)

A compact oven has ample space for a good-sized pizza. A full meal would need to be cooked in sequence.



Medium (2 to 3 Pizzas)

A medium size oven has extra space allowing you to cook an additional item simultaneously cutting total cooking time in half.



Large (4 to 5 Pizzas)

A larger oven has the space to cook pizza and an entire meal all at the same time, making ideal for a family.

DESIGN & PERFORMANCE

Six additional reasons to buy an Alfa Heat Genius™ Pizza Oven.

These ovens are built sturdy!

Forninox™ Premium Stainless Steel Chamber Construction

If you are going to generate high heat you need to withstand high temperatures. The Forninox combustion chamber on an Alfa Pizza Oven is constructed of two different types of special thermal-resistant heavy-gauge steel.

The inner wall is made of a titanium-impregnated 441 stainless that can tolerate thermal stress, is resistant to heat, corrosion and atmospheric agents.

The stainless used for the exterior wall is also heat and acid-resistant as it contains less iron than the steel used in other pizza ovens.

Together, these chamber walls help retain Alfa's heat while also providing for a well-made, very sturdy oven.

Testing reveals the perfect shape for the perfect pizza.

OptiDome Half-Sphere Design

The unique shape of an Alfa Heat Genius Pizza Oven is integral to its performance. The "flattened" half-dome design was developed after extensive testing revealed the shape maximized circulation and heat flow, a phenomenon that leads to quick heat-up as well as consistent temperatures for even cooking.



The finish is beautiful and made to last.

Double Powder-Coated Oven Shell

All Alfa Pizza Ovens are double powder-coated using a seven-step powder-coating process that will ensure a durable, long-lasting finish.

Our burners push heat across the oven while others blow it out.

Premium SideFire Gas Burner

All gas-powered Alfa Ovens feature a SideFire Burner system in which the burner is located on the side of the oven. This way, the heat is blown across the oven to circulate up and around the combustion chamber.

Other brands place their burners in the back of the oven. This means the heat is blown out the door which is, obviously, very inefficient.

Heats up much faster than other artisan pizza oven. (shorter time between pizzas, too)

"Ready Already" Faster To Baking Temperature

Alfa's Heat Genius™ design not only allows you to bake the perfect pizza, it also allows you to start baking the perfect pizza much sooner. There is nothing more frustrating than having to wait for the pizza oven to heat up when you have hungry pizza-lovers that are ready to eat. Alfa can be ready in as little as 20 minutes, much faster than other artisan pizza ovens!

And, as important, your Alfa Pizza Oven will better-maintain the heat, as well. With other pizza ovens, after removing a baked pizza or pizzas, the vessel will take considerably longer to come back up to proper temperature which, again, causes hungry pizza-lovers to wait.

Seamless Shell. (unlike other pizza ovens)

Seamless Shell Construction

Alfa Pizza Ovens are built to last. The oven shell features seamless construction which will last much longer than the riveted shells on other pizza ovens.

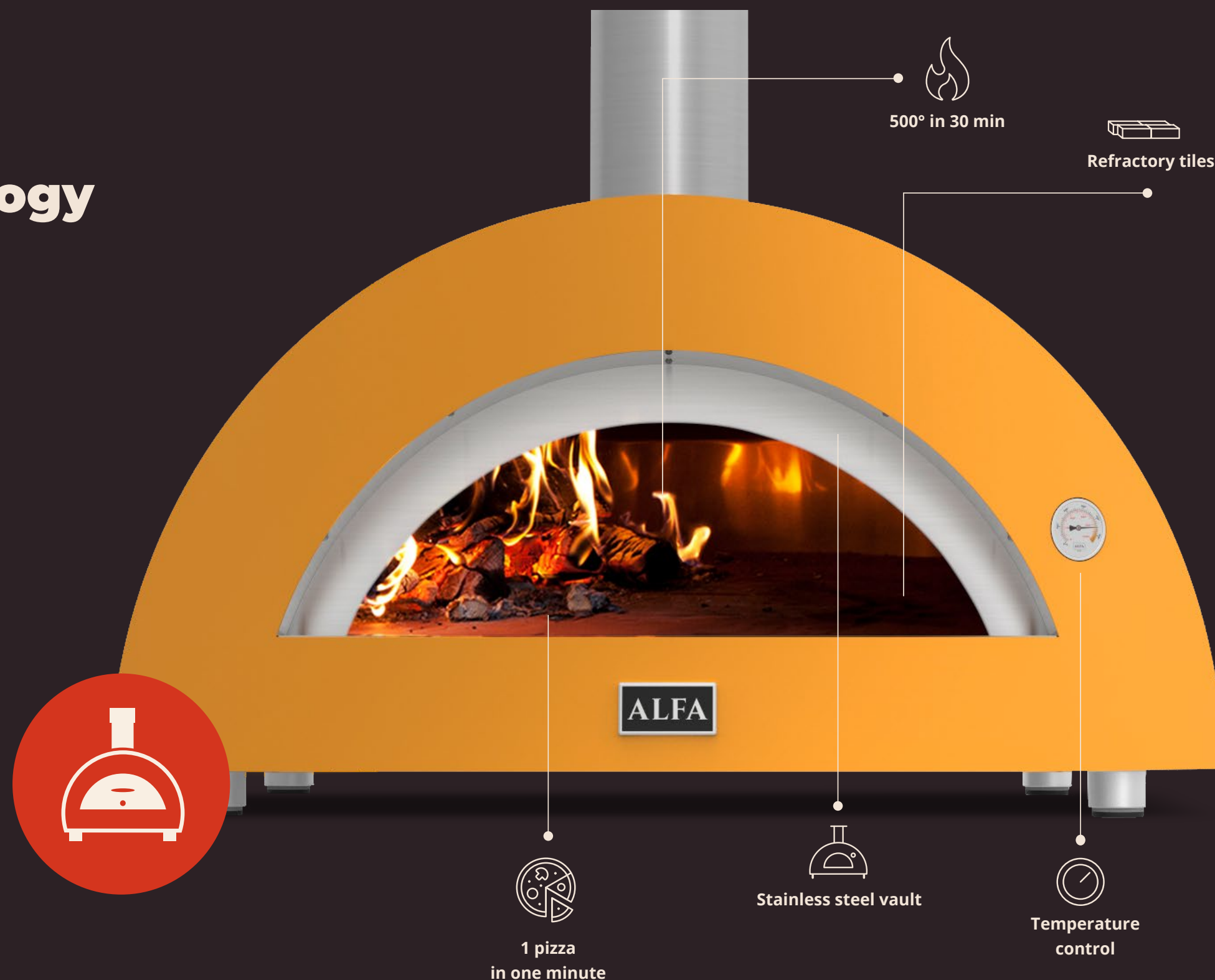
DESIGN & PERFORMANCE

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.





**Italian quality
and technological
evolution** in a
single oven!

02

MADE IN ITALY

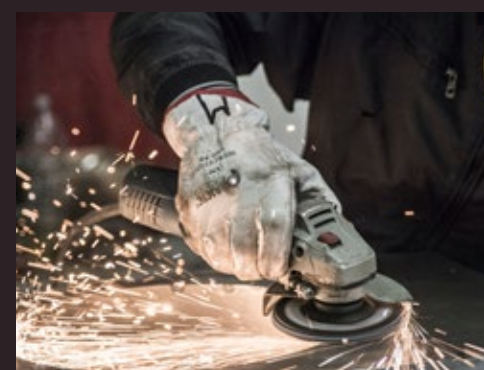
Handmade in Italy.

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.



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



MADE IN ITALY

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 Forni** and the soul of this great, wonderful company.



MADE IN ITALY

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."

MADE IN ITALY

Our **guiding principles**

01. QUEST FOR VALUE FOR CUSTOMERS

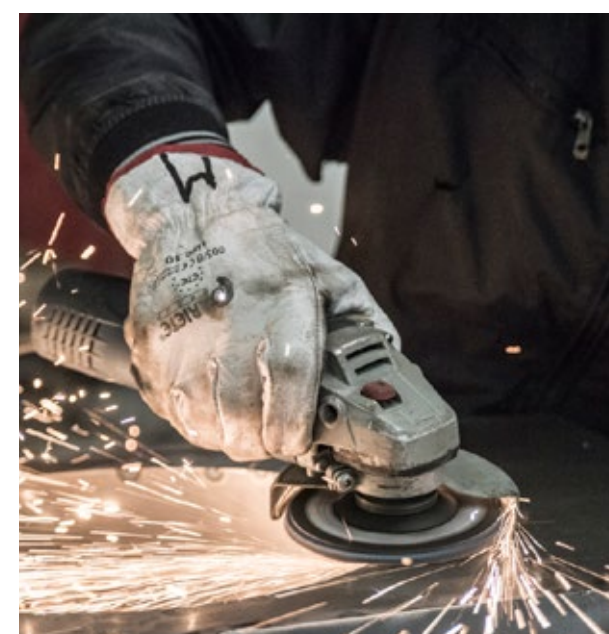
We strive to anticipate, understand and meet the needs and expectations of our customers through continuous dialogue, providing highly useful products.

02. USEFUL INNOVATION

As an Italian company competing on the global market, we have forged an aptitude for innovation based on tradition, design research, continuous renewal and evolutionary drive that benefits our customers and which we intend to pursue.

03. LEADERSHIP

We seamlessly shape our leadership with strength and tenacity, based on personal example and modesty, trusting people and promoting team spirit to help our employees grow.



04. VALUING PEOPLE

As a family company, we are dedicated to the well-being of our employees and their personal development. We promote respect in mutual relations and believe in the value of lasting relationships with customers, suppliers and other industry partners.

05. RESPONSIBILITY AND INTEGRITY

The utmost attention is dedicated to workplace safety and to fairness and integrity in conduct amongst ourselves, our business partners and the general public.

06. LONG-TERM ORIENTATION

44 years after its foundation, the generational changeover with the inclusion of the second generation in top positions guarantees continuity and long-term orientation. Our harmonious and resilient strategic development are based on prudence and financial soundness.

03

ALFA FORNI

In the
beginning it
was the oven.
**Now there's
Alfa.**

The **pioneering** nature of our roots, the resilience we have built up in the face of change and our internationality have guided us on our journey of **growth**.

Alfa Ovens are designed and conceived as professional ovens. With their unique and patented design, our ovens **guarantee excellent cooking performance** thanks to innovative materials and technologies.



ALFA FORNI

Family DESIGN

To define who we are, we like to start from an **absolute principle**, which for us is quality given by constant innovation, the selection of exclusively Italian materials and **attention to detail**.

Alfa ovens for domestic use are **uniquely designed products, suitable for classic and modern environments**, for gardens and terraces.



CLASSICO Line



MODERNO Line



FUTURO Line



ALFA FORNI

CLASSICO Line

Alfa's CLASSICO line is a clever combination of traditional lines and technological innovation.

Soft but elaborate curves to embellish any space. An artisan oven perfect for elegant villas and gardens.

The unique patented design of our ovens ensures a comfortable and elegant cooking experience, whether in an outdoor kitchen or in the garden, thanks to materials and technologies that promote excellent resistance to moisture and efficient thermal insulation.



Classico 2 Pizze

Perfect for small backyards, balconies or anywhere space is at a premium.

Colors:

Ardesia Grey ●

Heatkeeper Refractory Floor:

Wood 70 x 50 cm | Gas 60 x 50 cm

Fuel: Wood or Gas

Hybrid Kit Accessory: Available



Dimensions: 95 x 75 x 109h cm

Classico 4 Pizze

The new Classico 4 Pizze with increased capacity can cook up to 4 pizzas and much more.

Colors:

Ardesia Grey ●

Heatkeeper Refractory Floor:

Wood 90 x 60 cm | Gas 80 x 60 cm

Fuel: Wood or Gas

Hybrid Kit Accessory: Available



Dimensions: 108 x 91 x 115,7h cm

“Our **compact stainless steel oven** designed for cooking pizza and more”
































The **future of pizza**
made just like in a
pizzeria!



Comparative table

				
	CLASSICO Line		FUTURO Line	
	2 Pizze	4 Pizze	2 Pizze	4 Pizze
Dimensions	95x75x109h cm	108x91x115,7h cm	100x63.8x123h cm	43.5x33x59.5h in
Cooking Floor	70x50 cm WOOD 60x50 cm GAS	90x60 cm WOOD 80x60 cm GAS	70x40 cm GAS	80x60 cm GAS
Pizza capacity	2 Pizzas	4 Pizzas	2 Pizzas	4 Pizzas
Weight	86 kg	118 kg	110 kg	119.5 kg
Fuel	Wood or Gas (Hybrid with kit)	Wood or Gas (Hybrid with kit)	Gas (Hybrid with kit)	Gas (Hybrid with kit)
Combinations				
Colors				

					
	MODERNO Line				
	Portable	1 Pizza	2 Pizze	3 Pizze	5 Pizze
Dimensions	55x53x91h cm	73x55x105h cm	95x70x105,5h cm	108x73x114h cm	118x102x149h cm
Cooking Floor	40x40 cm GAS	60x40 cm WOOD 50x40 cm GAS	70x50 cm WOOD 60x50 cm GAS	90x50 cm WOOD 80x50 cm GAS	100x70 cm WOOD 85x70 cm GAS
Pizza capacity	1 Pizza	1 Pizza	2 Pizzas	3 Pizzas	5 Pizzas
Weight	35 kg	54 kg	79 kg	97 kg	175 kg
Fuel	Gas	Wood or Gas	Wood or Gas (Hybrid with kit)	Wood or Gas (Hybrid with kit)	Wood or Gas (Hybrid with kit)
Combinations					
Colors					

04

ACCESSORIES AND COMPLEMENTS

The **tools** of the trade.

To get the most out of your wood-fired oven, Alfa Forni has put together a complete catalogue of accessories to make preparing and cooking food easier, letting you serve dishes full of flavour and tradition.

Alfa accessories will ensure that you **always have the right tools at the right time**. All the tools in the Kits are certified for food use and selected according to the highest quality standards.





ACCESSORIES & COMPLEMENTS

Multi-functional **base**

Multi-functional pizza base that serves as a **station for preparing pizzas** and as a **base** for ALFA top ovens.

Available in the following versions: 100 cm - 130 cm - 160 cm.

*The 130 and 160 cm models include a cylinder cover bulkhead and two umbrella holes.



Details



Protect your oven
with **Alfa Covers!**





ACCESSORIES & COMPLEMENTS

Kit Pizzaiolo

The Kit Pizzaiolo includes **all the tools you need to prepare and roll out pizza dough, bake and serve it.**



- 1 RAKE PEEL**
The **ember rake** lets you manage the cooking floor. Use it to move ash, embers and wood safely.
- 2 TURNER PEEL**
The **turner peel** is used to turn pizzas while they are cooking.
- 3 BRUSH PEEL**
The **brush peel** has brass bristles that make cleaning the refractory surface more effective without scratching it.
- 4 PIZZA PEEL**
Peel for putting uncooked pizza in the oven, with holes to allow excess flour to fall out.
- 5 WOODEN CUTTING BOARD**
The **wooden cutting board made of food-grade spruce** allows you to follow the grooves to cut pizzas into equal parts.
- 6 LASER THERMOMETER**
The **infrared thermometer** makes it easy to read the temperature at every point of the cooking surface
- 7 OVEN MITT**
Heat resistant glove in continuous-filament, 100% cotton bouclé yarn.
- 8 BREAD SPATULAS**
Asymmetrical peel for easily gripping bread.
- 9 PIZZA CUTTER**
Pizza cutting wheel with an ergonomic handle and removable steel blade.
- 10 ALFA APRON**
With the ALFA apron, everyone will know that **you're the chef.**
- 11 COOKBOOK**
Lots of **recipes for your wood-burning oven.** Developed by the chefs of the Alfa team.
- 12 PIZZA DOUGH BOX**
The box ensures the proper air conditions for the **dough rising process.**



RAKE PEEL

Ember rake: made of stainless steel, it lets you safely move ash, embers and burning wood.

TURNER PEEL

Turner peel: light, robust and handy, it is used to turn pizzas while they cook.

BRUSH PEEL

Brush peel: brass bristles that make cleaning the refractory surface more effective without scratching it.

PERFORATED PEEL

Peel for putting uncooked pizza in the oven, with holes to allow excess flour to fall out.

HANDLES AND EXTENSIONS

Anodised aluminium tubular handles and duroplast grips.

Details



ACCESSORIES & COMPLEMENTS

Professional peel set

The new pizza peels **designed by Alfa** are the result of more than a year's research by the R&D team: **all the peels can be unscrewed and screwed together** if necessary using universal extensions, starting from 95 cm up to the desired length.



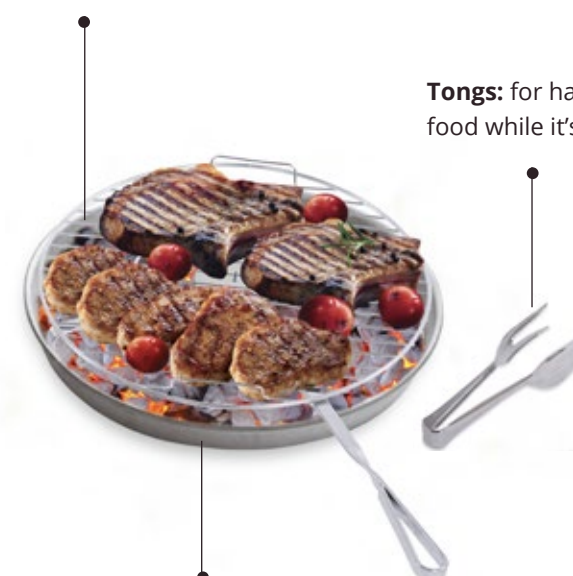
Vela peel holder

In addition to being convenient and functional, the Vela peel holder is an accessory with a refined and innovative shape that perfectly adapts to the interior and exterior of your home.



Rotating grill: allows you to adjust the cooking time, moving food with a simple gesture.

Tongs: for handling food while it's cooking.



Tray: sized to the grill to protect the cooking surface, ideal for melting excess fat during cooking.



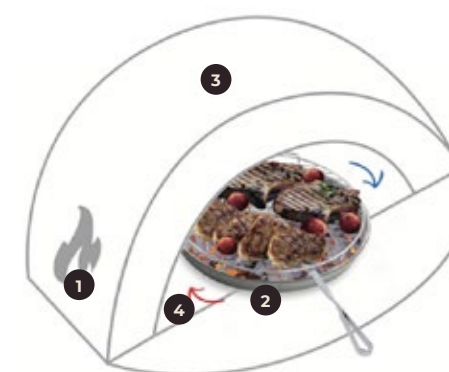
Details

ACCESSORIES & COMPLEMENTS

BBQ 500

With "BBQ 500", your Alfa oven becomes a barbecue with the power and control to cook with a flame and embers, up to 500°C, in both gas and wood-fired ovens.

Available in the following versions: 30 cm - 37 cm.



4 heat sources!

- 1 Open flame
- 2 Hot embers
- 3 Enveloping dome
- 4 Hot brick



WOOD HOLDER:

It contains the firebox, passing the proper amount of air for combustion and keeps the cooking surface clean.



BURNER LID

A special lid for the gas burner, which prevents damaging the gas supply system when using the oven with wood.



Details

ACCESSORIES & COMPLEMENTS

Kit Hybrid

The Alfa Forni patented kit makes it possible to **use your gas oven with wood**: cover the burner on the left with the special burner lid to protect it from soot and the heat of the flame, and use the wood guard on the right to keep the wood on the side.

Alfa Wood holder

The **advantages** of using the Alfa wood holder are:

- Quick and easy flame ignition thanks to the increased passage of air under the wood.
- Easy cleaning during use of the wood-burning oven
- Functional and elegant design, with perforated Alfa logo.
- Made of high-quality steel.
- Available in 37 or 59 cm versions.

05

TECHNICAL INFORMATION

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TECHNICAL INFORMATION

Colours Table

Domestic Ovens



Silver Black



Antique Red



Copper



Ardesia Gray



Fire Yellow



Silver Black



Antique Red



Fire Yellow



Ardesia Gray



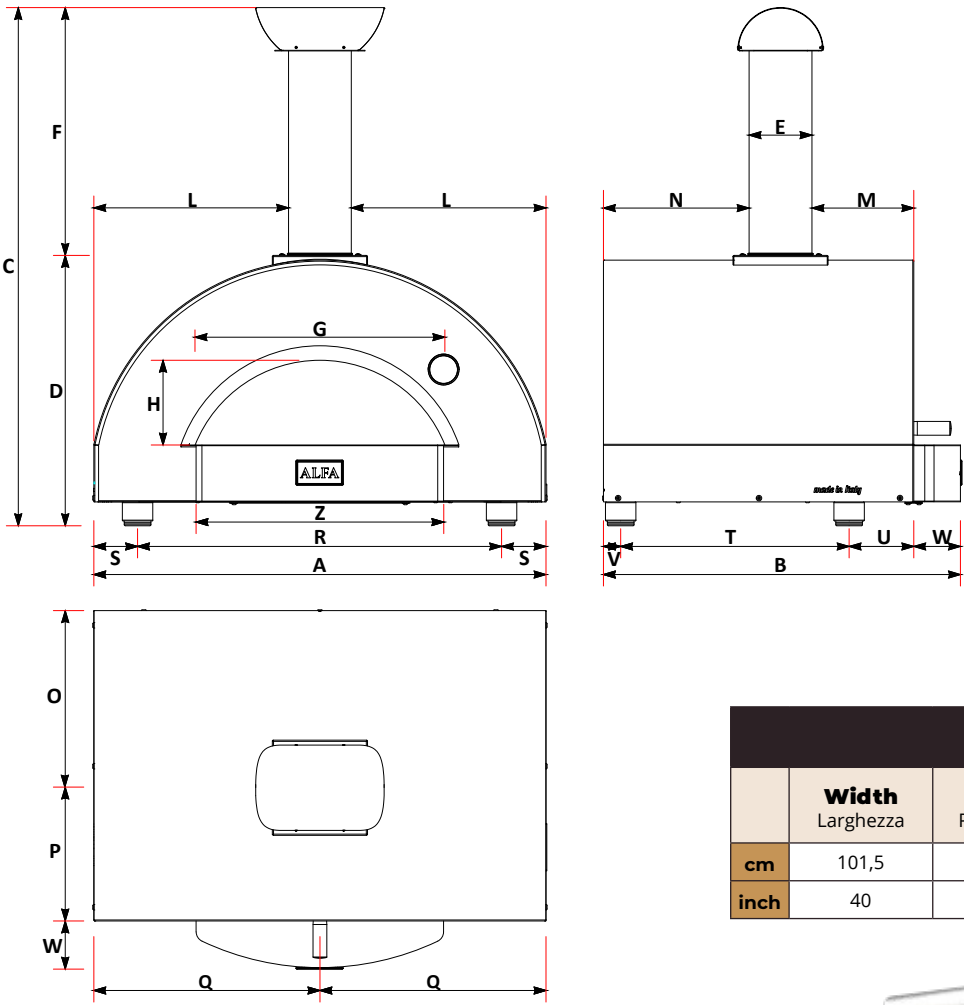
Copper

Classico 2 Pizze

Data Sheets - Scheda Tecnica



Weight Peso	86 kg 189 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	70x50 cm 28 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	10 Pa
Pizza capacity Numero Pizze	2 Pizza Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	57.7 g/s
Rated charge Carica Nominale	6.9 kg/h 15,2 lbs/h	Average consumption Consumo Medio	1.6 kg/h 3.5 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.31% 3843 mg/Nm³



	cm	inch		cm	inch
A	95	37,4	O	36,9	14,5
B	75	29,5	P	28,3	11,1
C	109	42,9	Q	47,5	18,7
D	51,8	20,4	R	76,5	30,1
E	13,2	5,2	S	9,2	3,6
F	52,1	20,5	T	48	18,9
G	52,5	20,7	U	13,6	5,4
H	17,85	7,0	V	3,6	1,4
L	40,1	15,8	W	9,8	3,9
M	21,4	8,4	Z	52	20,5
N	30,6	12,0			

PACKAGING DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	101,5	86	68,5	kg 96
inch	40	34	27	lbs 212

Description Descrizione	Code Codice	
Chimney cap Comignolo	A	CMG-1-009
Chimney Canna fumaria	B	TI130_480_SAT
Door Sportello	C	SPT-1-010
Flange Flangia	D	FLG-2-008
External shell Carter esterno	E	CRT-1-023
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA



Classico 2 Pizze

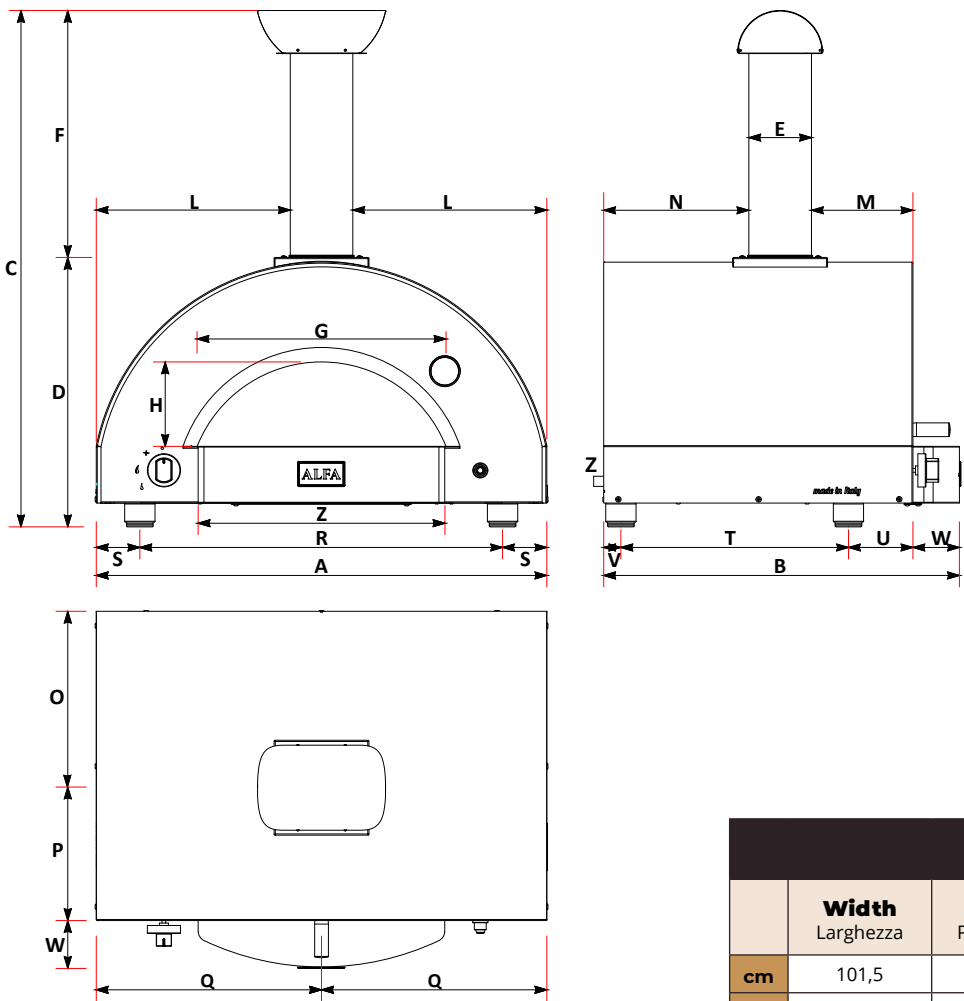
Data Sheets - Scheda Tecnica



Weight Peso	86 kg 189 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica	
Cooking floor Piano Cottura	60x50 cm 24 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL	I2H (METANO)
Pizza capacity Numero Pizze	2 Pizza Ø 30cm	Operation Funzionamento	28..30 / 37 mbar 11 in WC	20 mbar 4 in WC
Heat capacity Potenza nominale	15 kW 51.182 BTU/h	Max consumption Consumo Massimo	0.96 kg/h	1.54 m³/h



made in Italy



	cm	inch		cm	inch
A	95	37,4	O	36,9	14,5
B	75	29,5	P	28,3	11,1
C	109	42,9	Q	47,5	18,7
D	51,8	20,4	R	76,5	30,1
E	13,2	5,2	S	9,2	3,6
F	52,1	20,5	T	48	18,9
G	52,5	20,7	U	13,6	5,4
H	17,85	7,0	V	3,6	1,4
L	40,1	15,8	W	9,8	3,9
M	21,4	8,4	Z	52	20,5
N	30,6	12,0			

A minimum of 10 cm (4 in) must be considered to connect the oven to the gas source.

E' necessario prevedere un minimo di 10 cm per collegare il forno al gas.

PACKAGING DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	101,5	86	68,5	kg 96
inch	40	34	27	lbs 212

Description Descrizione		Code Codice
Chimney cap Comignolo	A	CMG-1-009
Chimney Canna fumaria	B	TI130_480_SAT
Door Sportello	C	SPT-1-010
Flange Flangia	D	FLG-2-008
External shell Carter esterno	E	CRT-1-003
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA
KIT GAS 24kW	L	GAS-1-016
Gas knob Manopola gas	M	D14MANO-70P
Electric generator Generatore elettrico	N	GENELP003IQ
Electrical cable Cavo elettrico	N	D14CAVOTV-1500
Side gas cover Carter laterale gas	O	CRT-2-049

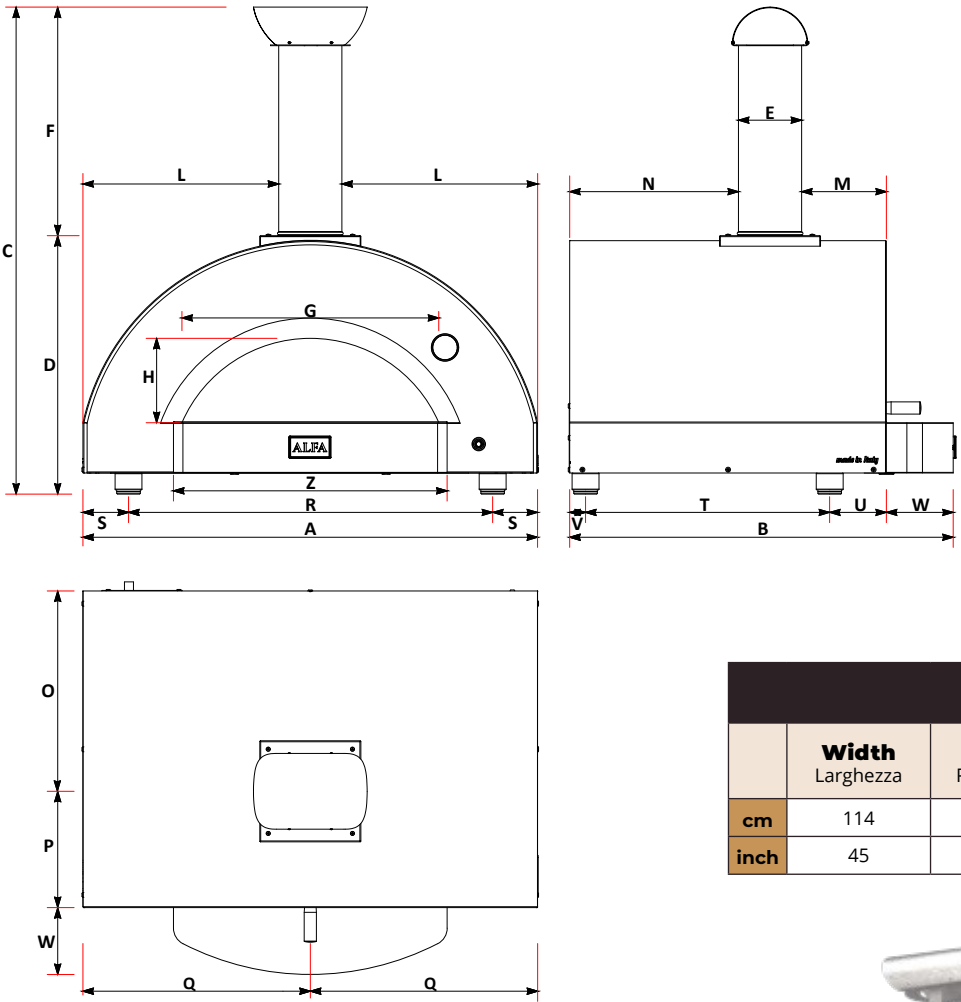


Classico 4 Pizze

Data Sheets - Scheda Tecnica



Weight Peso	118 kg 260 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	90 x 60 cm 35 x 24 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	4 Pizza Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	49.6 g/s
Rated charge Carica Nominale	8.3 kg/h 18.3 lbs/h	Average consumption Consumo Medio	2.4 kg/h 5.2 lbs/h
Smoke temperature Temperatura fumi	400°C 752°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.35% 4444 mg/Nm³



	cm	inch		cm	inch
A	108	42,5	O	47,6	18,7
B	91	35,8	P	27,6	10,9
C	115,7	45,6	Q	54	21,3
D	56,4	22,2	R	86,5	34,1
E	15	5,9	S	10,8	4,3
F	54,2	21,3	T	58	22,8
G	61	24,0	U	13,5	5,3
H	20	7,9	V	3,8	1,5
L	46,5	18,3	W	15,9	6,3
M	20,1	7,9	Z	65	25,6
N	39,9	15,7			

PACKAGING DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	114	101	72,5	kg 128
inch	45	39,8	28,5	lbs 282

Description Descrizione	Code Codice	
Chimney cap Comignolo	A	CMG-1-008
Chimney Canna fumaria	B	TI150_480_SAT
Door Sportello	C	SPT-1-008
Flange Flangia	D	FLG-2-007
External shell Carter esterno	E	CRT-1-024
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA



Classico 4 Pizze

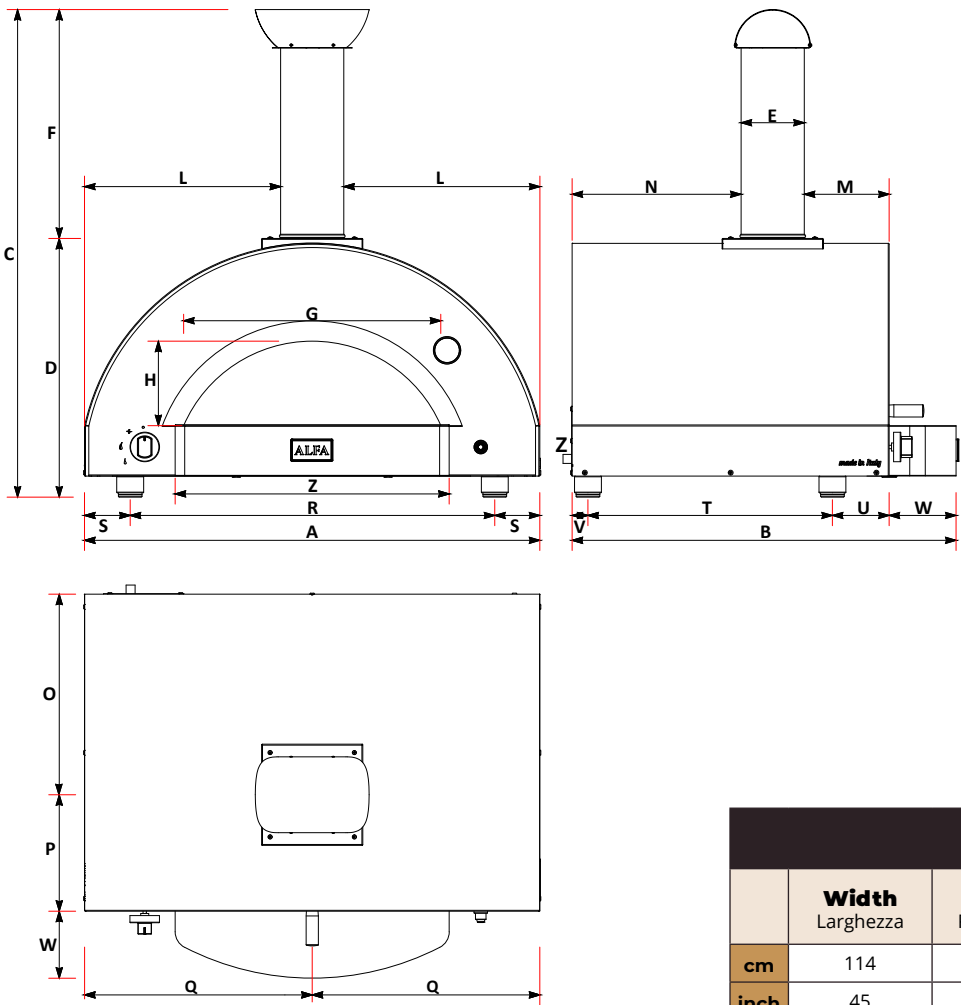
Data Sheets - Scheda Tecnica



Weight Peso	118 kg 260 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica	
Cooking floor Piano Cottura	80x60 cm 31 x 24 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL	I2H (METANO)
Pizza capacity Numero Pizze	4 Pizza Ø30cm	Operation Funzionamento	28..30 / 37 mbar 11 in WC	20 mbar 4 in WC
Heat capacity Potenza nominale	25 kW 85.303 Btu/h	Max consumption Consumo Massimo	1.94 kg/h	3.29 m³/h



made in Italy



	cm	inch		cm	inch
A	108	42,5	O	47,6	18,7
B	91	35,8	P	27,6	10,9
C	115,7	45,6	Q	54	21,3
D	56,4	22,2	R	86,5	34,1
E	15	5,9	S	10,8	4,3
F	54,2	21,3	T	58	22,8
G	61	24,0	U	13,5	5,3
H	20	7,9	V	3,8	1,5
L	46,5	18,3	W	15,9	6,3
M	20,1	7,9	Z	65	25,6
N	39,9	15,7			

A minimum of 10 cm (4 in) must be considered to connect the oven to the gas source.
E' necessario prevedere un minimo di 10 cm per collegare il forno al gas.

PACKAGING DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	114	101	72,5	kg 128
inch	45	39,8	28,5	lbs 282

Description Descrizione	Code Codice	
Chimney cap Comignolo	A	CMG-1-008
Chimney Canna fumaria	B	TI150_480_SAT
Door Sportello	C	SPT-1-008
Flange Flangia	D	FLG-2-007
External shell Carter esterno	E	CRT-1-004
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA
KIT GAS 24kW	L	GAS-1-008
Gas knob Manopola gas	M	D14MANO-70P
Electric generator Generatore elettrico	N	GENELP003IQ
Electrical cable Cavo elettrico	N	D14CAVOTV-1500
Side gas cover Carter laterale gas	O	CRT-2-052





The images in the catalogue are for illustrative purposes only
Actual product models and features may vary

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