

ALFA

Product Catalogue



Nano

www.alfaforni.com



Simple and direct temperature control with the included **pyrometer**.



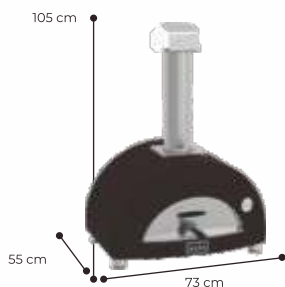
Reinforced stainless steel vault with a double layer of ceramic fibre insulation that ensures excellent temperature retention during cooking.



4 tiles almost 3 cm thick, allowing a gradual release of heat from the cooking surface for impeccable cooking.



The mouth of the Nano oven is perfect for preventing the escape of heat from the cooking chamber and for being able to comfortably handle pizzas inside the oven.



Technical specifications

Colours: * Alfa Colour Table S.102



Copper

External dimensions:

Top: 73 x 55 x 105h cm

Top + base: 73 x 55 x 192h cm

Cooking surface:

60 x 40 cm

Fuel:

Wood or gas

Temperature

maximum:

500°C

Capacity:

1 pizza | 1-2 kg bread

N° people:
from 1 to 10

Available in:



Brio



Simple and direct temperature control with the included **pyrometer**.



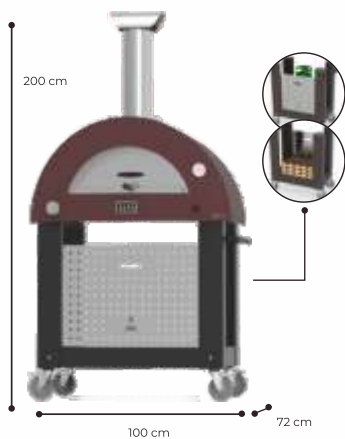
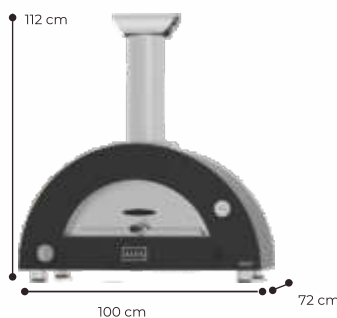
Stainless steel vault insulated with ceramic fibre to maintain the heat inside the cooking chamber.



Cooking surface made of interchangeable refractory **tiles 3 cm thick**.



The door has a handle with a comfortable grip, allowing you to adjust the draught and easily control the fire inside the oven.



Technical specifications

Colours: *Alfa Colour Table S.102



Antique Red



Silver Black

External dimensions:

Top: 100 x 72 x 112h cm

Top + base: 100 x 72 x 200h cm

Cooking surface:

70 x 50 cm

Fuel:

HYBRID: Gas or wood

Temperature

maximum:

500°C

Capacity:

2/3 pizzas | 2/3 kg bread

N° people:
from 1 to 20

Available in:





Thanks to the pyrometer supplied with the oven, you can always check the average temperature of the cooking chamber.



The internal structure is **made of 441 stainless steel**, perfect for resisting high temperatures. The **exterior is made of 304 scotch brite steel**, a material also used in professional kitchens.



The refractory tiles of **the cooking surface** are entirely made in-house, are interchangeable and store heat, releasing it into the food being cooked.



The large glass door allows to cook even when the door is closed and monitor your food as it cooks.



Technical specifications

Colours: *Alfa Colour Table S.102



Diamond Gray

External dimensions:

Top: 115 x 90 x 159h cm

Cooking surface:

80 x 60 cm

Fuel:

HYBRID: Gas or wood

Temperature

maximum:

500°C

Capacity:

4 pizzas | 4 kg bread

N° people:

from 10 to 20

Available in:



MODERNO Line



Nano

Top: 73 x 55 x 105h cm

Top+base: 73 x 55 x 192h cm



Copper



Ciao

Top: 91 x 72 x 118h cm

Top+base: 119 x 83 x 180h cm



Silver Gray



Brio

Top: 100 x 72 x 112h cm

Top+base: 100 x 72 x 200h cm



Antique Red Silver Black



Allegro

Top: 118 x 102 x 149h cm

Top+base: 118 x 102 x 237h cm



Antique Red Yellow

CLASSICO Line



5 Minuti

Top: 82 x 74 x 112h cm

Top+base: 82 x 74 x 200h cm



Copper



4 Pizze

Top: 99 x 96 x 121h cm

Top+base: 155 x 90 x 217h cm



Copper Silver Gray



Dolce Vita

Top: 115 x 90 x 159h cm



Diamond Gray

FUTURO Line



Stone Oven

Top: 100 x 63,8 x 123h cm



Copper



MODERNO Line				
	Nano	Ciao	Brio	Allegro
External dimensions	73 x 55 x 105h cm	91 x 72 x 118h cm	100 x 72 x 112h cm	118 x 102 x 149h cm
Top + Base	73 x 55 x 192h cm	119 x 83 x 180h cm	100 x 72 x 200h cm	118 x 102 x 237h cm
Cooking surface	60 x 40 cm	70 x 40 cm	70 x 50 cm	100 x 70 cm
Capacity	1 pizza 1-2 kg bread	2 pizzas 2 kg bread	2/3 pizzas 2/3 kg bread	4/5 pizzas 5 kg bread
N°people	from 1 to 10	from 8 to 18	from 1 to 20	from 15 to 30
Heating time	10 min	15 min	30 min	20 min
Oven weight	54 kg	85 kg	90 kg	156 kg
Weight with base	79 kg	95 kg	121 kg	220 kg
Fuel consumption	WOOD: 2,5 Kg/ LPG: 0,58 Kg/h METHANE: 1,43 mc/h	2,5 Kg/h	LPG: 1,07 Kg/h METHANE: 1,43 mc/h	5 Kg/h
Fuel	Wood or gas	Wood	HYBRID: Gas or wood	Wood
Colour	Copper	Silver Gray	Antique Red - Silver Black	Antique Red - Yellow
Arrangement				



	CLASSICO Line			FUTURO Line
	5 Minuti	4 Pizze	Dolcevita	Stone Oven
External dimensions	82 x 74 x 112h cm	99 x 96 x 121h cm	115 x 90 x 159h cm	100x 63.8 x 123h cm
Top + Base	82 x 74 x 200h cm	155 x 90 x 217h cm	---	---
Cooking surface	60 x 50 cm	80 x 60 cm	80 x 60 cm	70 x 40 cm
Capacity	2 pizzas 2 kg bread	4 pizzas 4 kg bread	4 pizzas 4 kg bread	2 pizzas 2 kg bread
N°people	from 8 to 18	from 10 to 20	from 10 to 20	from 15 to 30
Heating time	15 min	20 min	15 min	15 min
Oven weight	86 kg	143 kg	176 kg	110 kg
Weight with base	115 kg	195kg	---	---
Fuel consumption	2,5 Kg/h	5 Kg/h	LPG: 1,32 Kg/h METHANE: 1,76 mc/h	LPG: 1,07 Kg/h METHANE: 1,43 mc/h
Fuel	Wood	Wood	HYBRID: Gas or wood	HYBRID: Gas or wood
Colour	Copper	Copper - Diamond Gray	Diamond Gray	Copper
Arrangement				

QUATTRO PRO TOP



QUATTRO PRO



QUICK



OPERA



TECHNICAL DATA SHEETS AND PRODUCTS COMPARISON

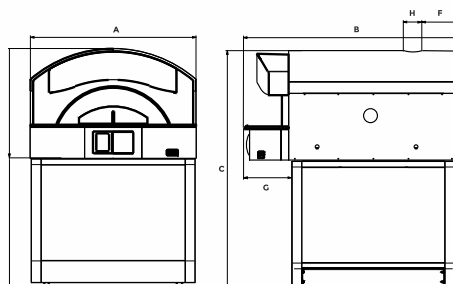
	QUATTRO PRO TOP	QUATTRO PRO	QUICK	OPERA
Dimensions	115 x 89 x 72 cm 45 x 34 x 27 in	115 x 89 x 160 cm 45 x 35 x 63 in	136 x 125 x 175 cm 53 x 49 x 69 in	146 x 150 x 170 cm 57 x 59 x 67 in
Pizza / Bread Capacity	3 Pizzas / 4 Kg	3 Pizzas / 4 Kg	6 Pizzas /12 Kg	7 Pizzas /14 Kg
Heating Time	20' to reach 200°C 30' to reach 450°C	20' to reach 200°C 30' to reach 450°C	20' to reach 200°C 35' to reach 450°C	20' to reach 200°C 40' to reach 450°C
Weight	195 kg 430 lbs	240 kg 528 lbs	330 kg 727 lbs	450 kg 990 lbs
Fuel Consumption	4,5 kg/h wood 1,35 kg/h LPG 1,80 m3/h Methane	4,5 kg/h wood 1,35 kg/h LPG 1,80 m3/h Methane	7 kg/h wood 1,20 kg/h LPG 1,58 m3/h Methane	7,5 kg/h wood 2,3 kg/h LPG 3 m3/h Methane
Cooking Performance	60 pizzas per hour	60 pizzas per hour	110 pizzas per hour	150 pizzas per hour
Cooking Floor (Gas)	78 x 60 x 7,8 cm 31 x 24 x 3,1 in	78 x 60 x 7,8 cm 31 x 24 x 3,1 in	110 x 90 x 8 cm 44 x 36 x 3 in	108 x 100 x 8 cm 44 x 40 x 3 in
Cooking Floor (Wood)	90 x 60 x 7,8 cm 36 x 24 x 3 in	90 x 60 x 8 cm 36 x 24 x 3 in	120 x 90 x 8 cm 48 x 36 x 3 in	120 x 100 x 8 cm 48 x 40 x 3 in

ELECTRIC

An electric oven that works like a wood-fired one

An electric oven that works like a wood-fired one, fully consistent with ALFA Forni's corporate philosophy that promotes the use of proprietary know-how and materials such as steel and high-temperature paints, insulation and in-house produced firebricks.

A	131 cm - 51,5 in
B	171 cm - 67 in
C	184 cm - 72 in
D	87 cm - 34 in
E	97 cm - 38 in
F	28,5 cm - 11,2 in
G	36 cm - 14 in
H	Ø12 cm - Ø4,7 in



Recommended fuel	Power	Voltage	Cable section	Cable type	Electromagnetic Curve	Power Break	Power Nominal	Oven mouth dimensions	Cooking chamber height	Oven floor dim.	Weight	Max oven temperature	Heating time	Pizza capacity	Touch screen	Color
Electric	13kW	400V + N + T	5x4 cm	H07 RN-F	Type C	10 kA	19,5 Amp	54x14 cm 21.5x5.5 in	16 cm	75x105 cm 20.5x41 in	650 kg 1400 lbs	500°C 1000°F	60	6	Display 5"	Silver Grey

NAPOLI

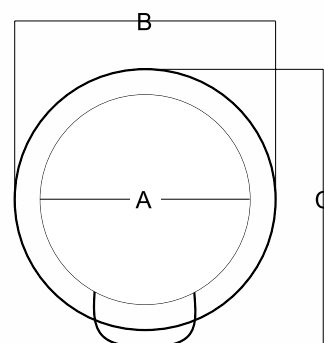
Entirely handmade following the Italian tradition at its purest.

The Napoli artisanal oven was designed and manufactured by using "cotto" refractory bricks produced directly by Alfa.

- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa's "cotto" refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Alfa's Firebricks crown.
- Alfa's cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- Available in wood or gas-fired options.

Wood consumption	7 kg/h (15,43 lbs/h)	Maximum heat output	29000 Kcal - 34 kW
Flue	Ø 250 mm (9,84 in)	Smoke temperature	190°C Exhaust
Recommended operating temperature	400/450°C 752-842°F	Smoke flow	800 Mc/h (on ignition) 650 Mc/h (at full speed)
Nominal heat output	25000 Kcal - 29 kW	Smoke exhaust	Natural draft

Model	Pizza capacity	Dimensions			Height	Weight	Heat capacity
		A	B	C			
M90	3	90 cm	135 cm	150 cm	210 cm	1200 kg	15kW
M110	4	110 cm	155 cm	160 cm	210 cm	1400 kg	24kW
M120	5	120 cm	165 cm	170 cm	210 cm	1600 kg	34kW
M130	6	130 cm	175 cm	180 cm	210 cm	1800 kg	34kW
M150	8	150 cm	195 cm	200 cm	210 cm	2200 kg	34kW



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