





## DESIGN & PERFORMANCE

**“Being the world’s most innovative 0°-500°C (932°F) oven company while maintaining the creativity and the Italian tradition that has distinguished us for over 40 years.”**

Thanks to continuous innovation process, ALFA FORNI deliver the goods. They light up quickly, heat up to 500°C (930°F) in only ten minutes and can cook a pizza in one minute thus reducing energy consumption and waiting times. To save you more time you can clean them up in just 5 minutes.

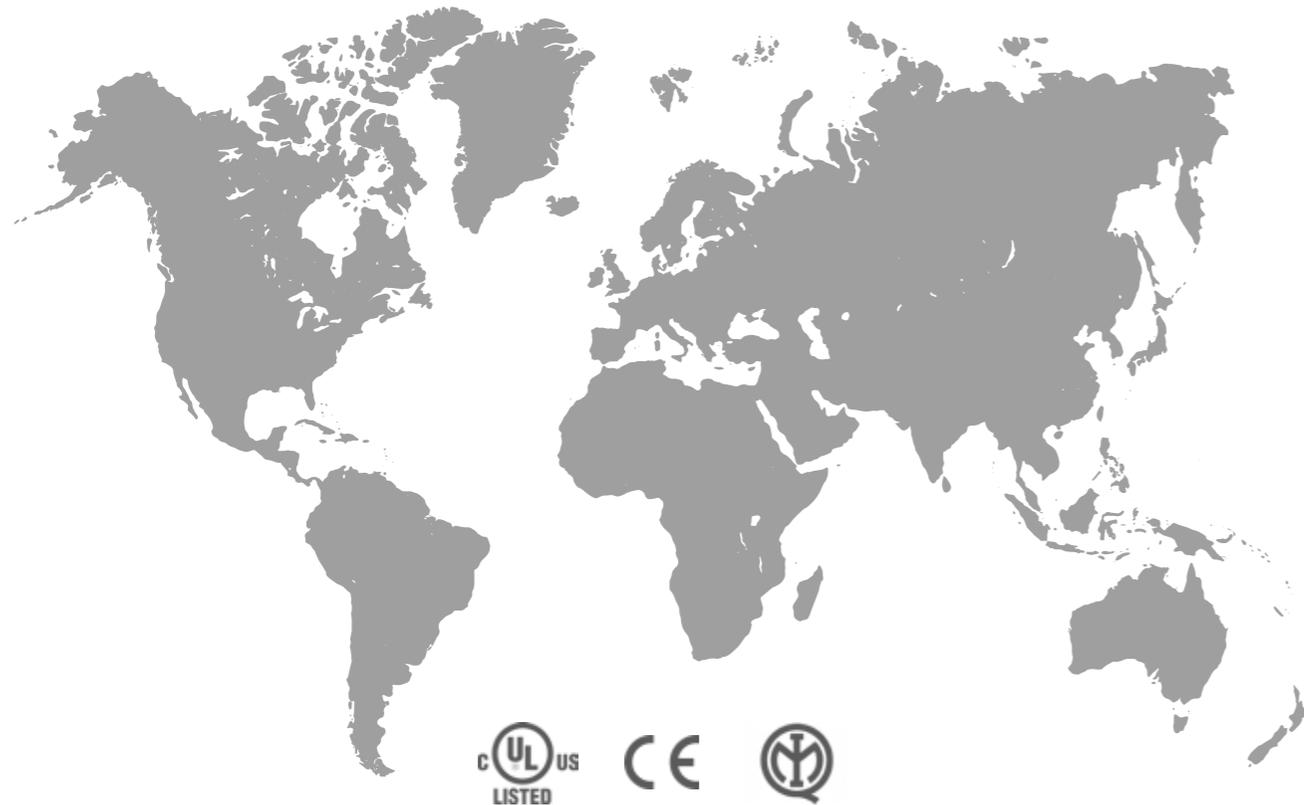
How can they do that? Because of Forninox technology that embodies the wood-burning oven seamless evolution by combining the stainless-steel properties with those of firebricks that lead to light and easy-to-move ovens. In addition to that, the Compact Flame technology allows you to use a real high-flame pizza oven even in very small spaces.

**ALFA OVENS don’t need masonry work  
and fit perfectly in every decor.**

## 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 at Alfa. Every product is conceived and developed in our plant right by Rome fully respecting traditional materials and processing techniques.**



**COPPER**



**SILVER GREY**



**ANTIQUE RED**



**YELLOW**



**CORTEN**



**SILVER BLACK**



**SIDERAL GREEN**



**NIGHT BLUE**



**WHITE**



**BLACK**



## HYBRID

The ALFA line of hybrid wood and gas-fired ovens suits perfectly to indoor or outdoor locations. Easy to use and with a terrific visual impact, from the compact Quattro Pro, particularly fit for food trucks and catering businesses, to the Opera, a small masterpiece of beauty with top-notch performances, they are quite something.



**QUATTRO PRO TOP**  
*p.38*



**QUATTRO PRO**  
*p.44*



**QUICK**  
*p.50*



**OPERA**  
*p.56*

## ELECTRIC

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



**ZENO**  
*p.63*

## TRADITIONAL

The traditional range includes all type of refractory wood-fired ovens and is designed for those who want to stay true to a classic design without forgoing the benefits of ALFA innovation and technology.



**NAPOLI**  
*p.69*



## WHAT KIND OF KITCHEN ARE YOU WORKING IN?

**The best commercial pizza ovens for outdoors,  
kitchens, show-cooking and food trucks.**

ALFA 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.

ALFA manufactures and commercializes all commercial products for pizzerias, restaurants, bars who want to have a pizza oven in their kitchen.

**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.**

# FOOD TRUCK PIZZA OVENS

## the lightest wood fired oven for your moving business

The perfect professional pizza oven to run a successful food truck or pizza trailer with an 900°F fire-breathing dragon. Available with gas wood or dual fuel, all ALFA models are suitable for your food moving business. They reach working temperature in 30 minutes and bake a Neapolitan pizza perfectly in just 90 seconds. The oven is light and robust (2.5 mm thick) and at the same time has a good resistance to the stresses of the road and doesn't affect the truck greatly reducing power consumption. ALFA commercial ovens are the ideal solution for cooking in the Italian style pizza in your food truck.



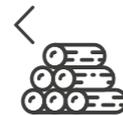
**Lighter**

195 kg



**Faster**

30 minutes



**Less fuel**

30 kg wood/day  
/400 pizzas





# KITCHEN PIZZA OVENS

## The unique commercial wood fired oven that fits in your kitchen.

Made with stainless steel, these devices contain a floor in refractory 8 cm thick that guarantees impeccable cooking. The steel dome allows you to reach temperatures in a snap, and ensure a maximum output up to 150 pizzas per hour.

Gas professional oven can be installed without a chimney connection, they can be placed under the hood according to the European law. Absolutely excellent for cooking pizza but also exceptional for grilling, stewing, roasting, baking a large quantity of meals giving your dishes a unique taste. This cooking system is your versatile ally in the kitchen of your restaurant, hotel, pub, bistrot or in the food service industry.



**Productivity**  
150 pizzas/hour

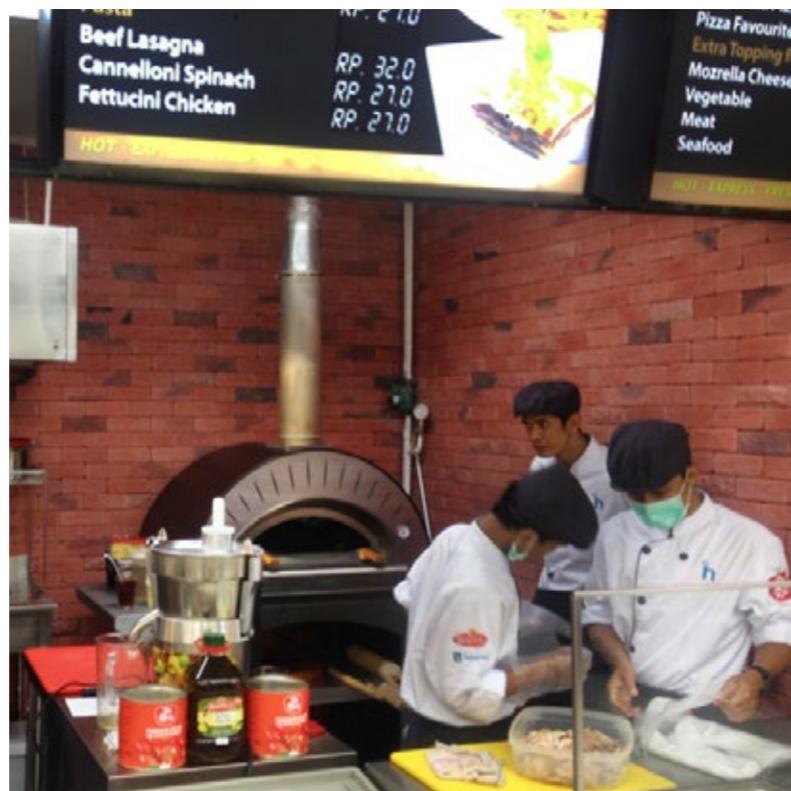


**Faster**  
30 minutes 450°C



**Space saving**  
90 cm depth





# OUTDOOR PIZZA OVENS

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## Stone hearth oven suitable anywhere for your restaurant activities

Consider a terrace, garden or outdoor seating arrangement for your restaurant as an additional way to increase a profit during a good season.

Imagine doing pizza show-cooking in front of the sea or in a garden surrounded by trees and flowers, with ALFA professional pizza ovens this dream comes true.

ALFA has the most versatile range of commercial wood and gas ovens with wheels that can be moved from indoor to outdoor easily. The strong structure in stainless steel with 7 layers of powder coating ensures excellent weather resistance.



**Light**  
180 kg



**Movable**  
4 wheels



**Weatherproof**  
rain/snow/salt





# SHOW COOKING PIZZA OVENS

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## Compact traditional pizza ovens for front-cooking

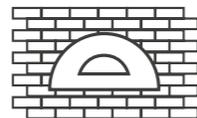
Show cooking is what guests are looking for, chefs show what they can do.

It's a live demonstration of food freshness. Pizza cooked on a countertop is the best presentation that a restaurant can offer. Show pizza ovens are perfect for bistros, trattorias, bars, pizzerias, cafes and any restaurant serving pizza for its customers.

ALFA is the only company producing these compact flame pizza ovens.



**Countertop**  
190 kg/ 418 lbs



**Show cooking**  
visible flame







**FRANCO PEPE**  
Pepe in grani - Authentica

## ALFA EXPERIENCE

**“At Authentica (my gourmet pizza parlour) I used an ALFA OVENS that has been retrofitted to cook pizza according to my needs.”**

“Since inaugurating it, a year ago, I have used the ALFA Quattro Pro oven and I’m really satisfied with this product and its performances. At Authentica, I wanted to trace back to the very essence of my job just the way my father did it, the man who could look at every table in his restaurant, so the choice of a light, easy-to-install ALFA OVENS was pretty obvious.”





## THOSE WHO HAVE **CHOSEN ALFA**

**There is no reference that is more sincere than a customer.**

Many professionals have chosen and continue to choose ALFA and we reserve for each of them the same care and attention, because we have decided to offer the best solutions and all of our professionalism.





## HYBRID

The ALFA line of hybrid wood and gas-fired ovens includes high-performing appliances that suit perfectly to indoor or outdoor locations. Easy to use and with a huge visual impact, from the compact **Quattro Pro**, perfect for food trucks or catering businesses, to the **Opera**, a small masterpiece of beauty with top-notch performances, they are quite something. The latter, for instance, is superb for open kitchen restaurants due to a pretty unique design that allows it to blend easily into the eatery decor. It can bake **up to 150 pizzas per hour at the rate of 7 pizzas simultaneously in less than 90 seconds**. Wood or gas-powered with a **30 Kw burner**, it can be installed straight under the hood without having to connect it to the flue.

**All the ALFA Hybrid range ovens are light and easy to handle thanks to the comfortable wheels. They have a 100% stainless-steel dome, they heat and cool very quickly and most of all they afford all the versatility that a small restaurant may need.**

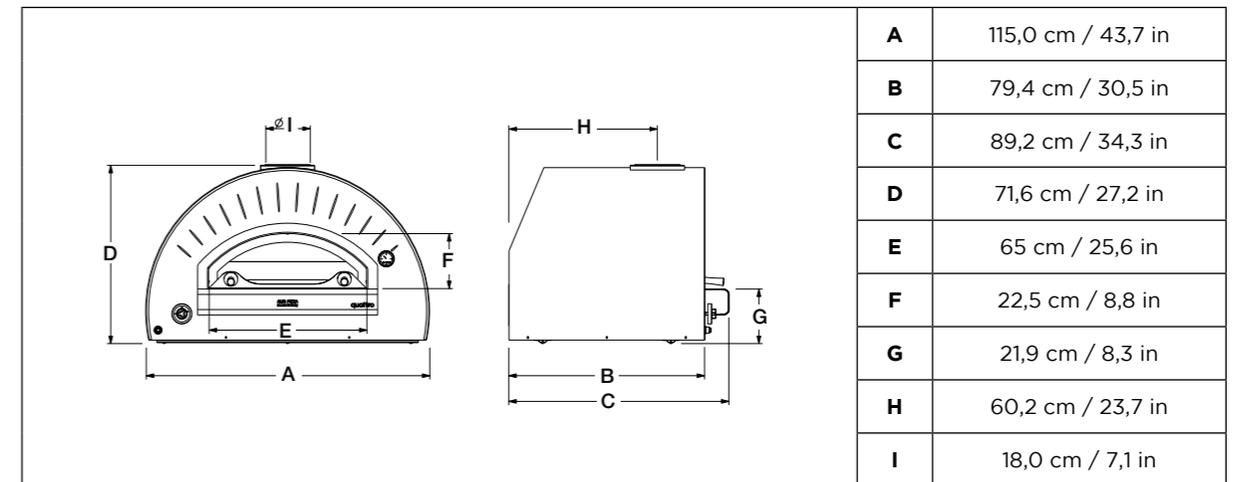
ALFA FORNI offers a wide array of **professional ovens** for cooking with wood, gas or grill. All lines of Hybrid, Compact Flame or traditional ovens guarantee high performance coupled with unique design resulting from the application of continuous innovation processes with the purpose to provide the best solutions for professionals.





## QUATTRO PRO TOP

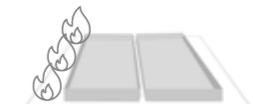
Cooking floor WxD (Wood)	90 x 60 cm / 35,7 x 23,8 in
Cooking floor WxD (Gas)	78 x 60 cm / 30,9 x 23,8 in
Cooking floor height	110 cm / 43,5 in
Heating time	30'
Bread capacity	4 Kg / 8,8 lbs
Pizza capacity	3
Pizzas every 60 minutes	60
Average consumption Wood	4,5 kg/h
Average consumption LPG	1,35 kg/h
Average consumption Methane	1,80 m3/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 18 cm / Ø 7,14 in
Weight	195 kg / 430 lbs



Round pizza  
3 - Ø 33 cm - Ø 13 in

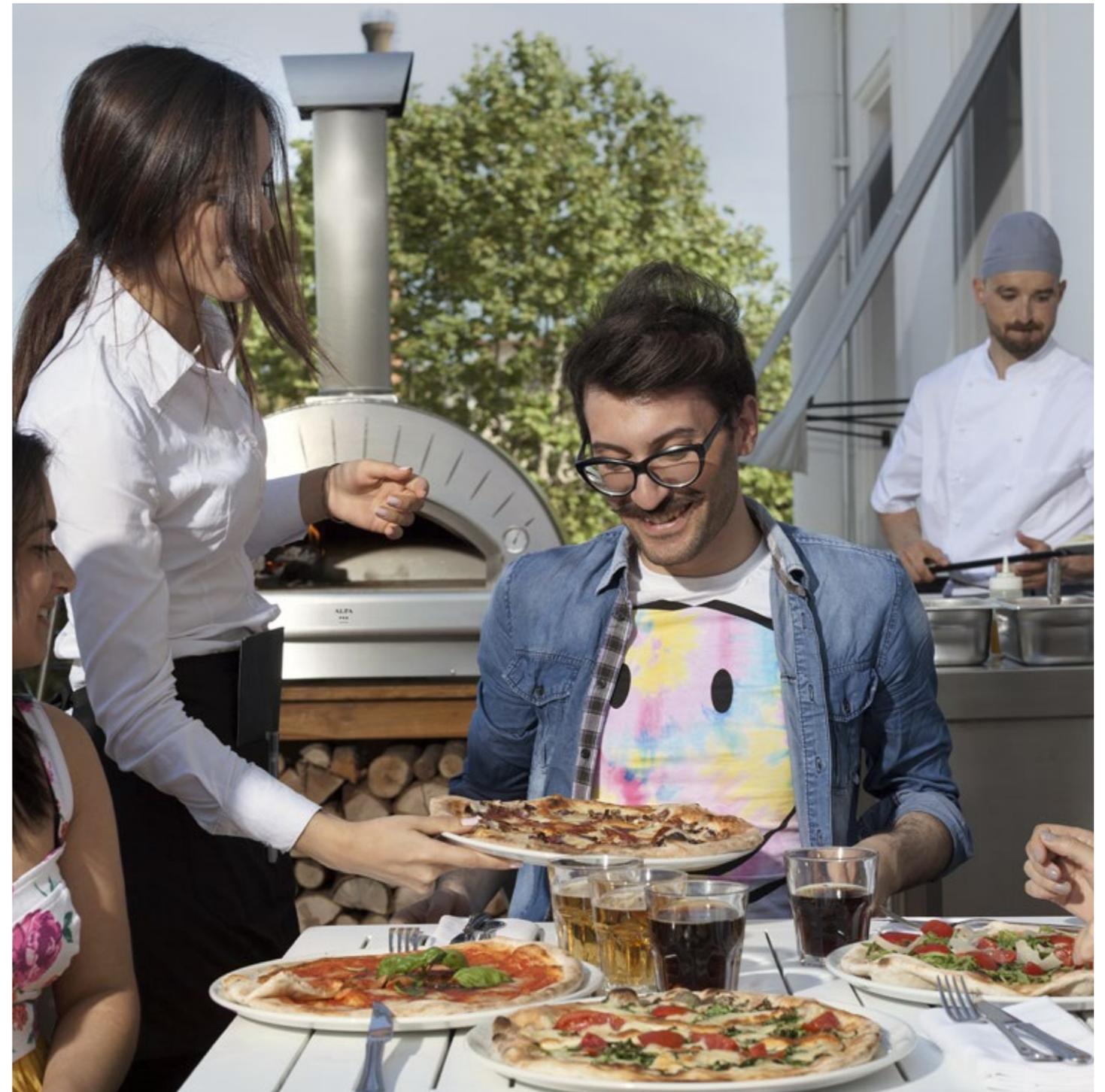


Pizza by the meter  
2 - 50x30 cm - 20x12 in



Trays  
2 - GN1/1

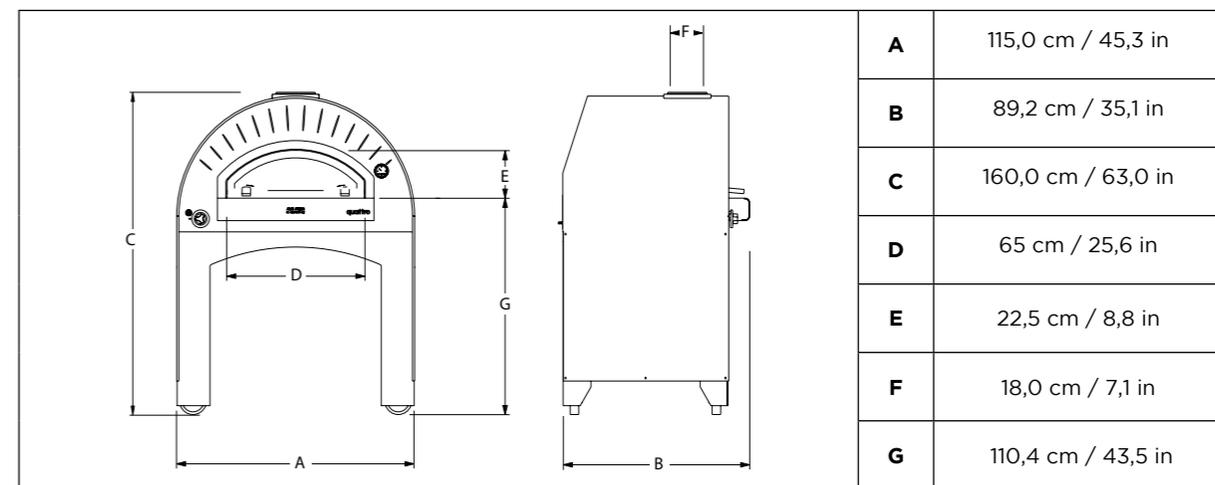






## QUATTRO PRO

Cooking floor WxD (Wood)	90 x 60 cm / 35,7 x 23,8 in
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Heating time	30'
Bread capacity	4 Kg / 8,8 lbs
Pizza capacity	3
Pizzas every 60 minutes	60
Average consumption Wood	4,5 kg/h
Average consumption LPG	1,35 kg/h
Average consumption Methane	1,80 m3/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 18 cm / Ø 7,14 in
Weight	240 kg / 528 lbs



Round pizza  
3 - Ø 33 cm - Ø 13 in



Pizza by the meter  
2 - 50x30 cm - 20x12 in



Trays  
2 - GN1/1



27

QUANDO  
SOBRIO  
MI È VE  
NASO  
QUAN  
URRA  
NON È PIÙ  
CREARE VE  
LA MENTE.  
C'È UN  
TENTIVO IN  
PICO FRA  
BRUTA E  
PEZZA,  
QUELLO  
E OGNI  
E  
A

MARTEDI  
12 Maggio  
ore 21.00  
Una cena  
dedicata al  
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Josko  
Gravner  
presenta  
Gi Luca B...

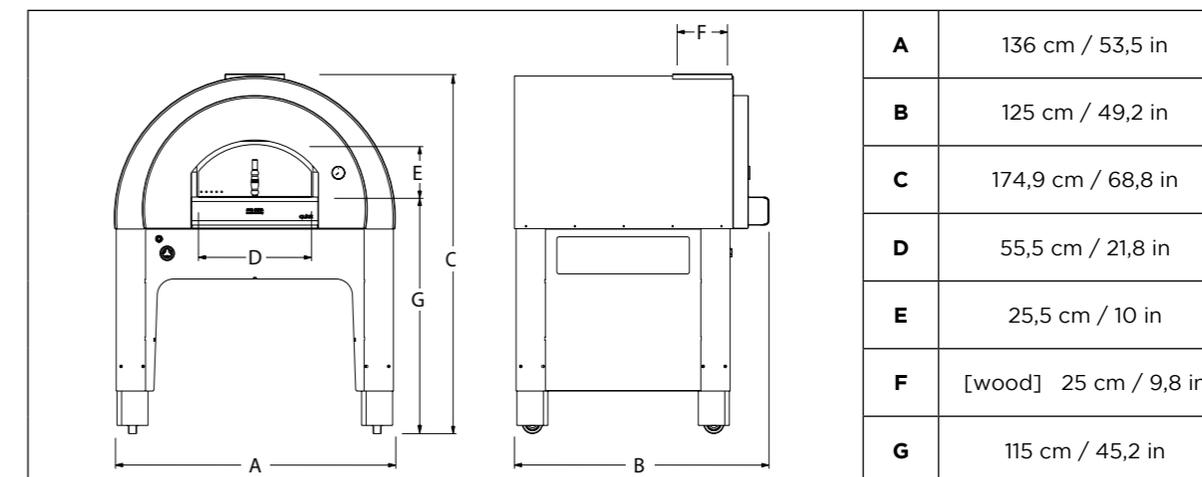
RESTAURANTS





## QUICK

Cooking floor WxD (Wood)	120 x 90 cm / 47,6 x 35,7 in
Cooking floor WxD (Gas)	110 x 90 cm / 43,6 x 35,7 in
Heating time	35'
Bread capacity	12 kg / 26,4 lbs
Pizza capacity	6
Pizzas every 60 minutes	110
Average consumption Wood	7 Kg/h
Average consumption LPG	1,20 kg/h
Average consumption Methane	1,58 m3/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 25 cm / Ø 9,9 in
Oven weight	250 kg / 550 lbs
Oven + base weight	330 kg / 726 lbs



Round pizza  
6 - Ø 33 cm - Ø 13 in



Pizza by the meter  
3 - 80x30 cm - 31x12 in



Trays  
5 - GN1/1



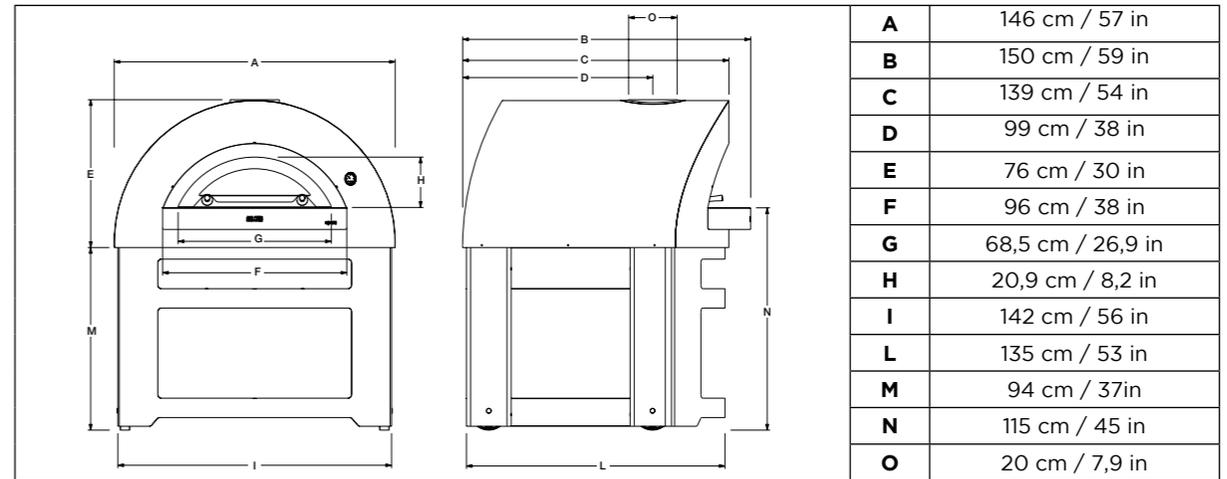




# OPERA



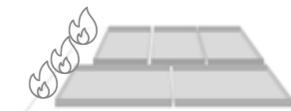
Cooking floor WxD (Wood)	120 x 100 cm / 47,6 x 39,7 in
Cooking floor WxD (Gas)	108 x 100 cm / 43,6 x 39,7 in
Heating time	40'
Bread capacity	14 kg / 30,8 lbs
Pizza capacity	7
Pizzas every 60 minutes	150
Average consumption Wood	7,5 kg/h
Average consumption LPG	2,3 kg/h
Average consumption Methane	3,1 m <sup>3</sup> /h
Maximum temperature	450°C / 850°F
Chimney dimension	[wood] Ø 25 cm - Ø 9,8 in [gas] Ø 20 cm - Ø 7,8 in
Oven weight	355 kg / 781 lbs
Oven + base weight	450 kg / 990 lbs



Round pizza  
7 - Ø 33 cm - Ø 13 in



Pizza by the meter  
3 - 90x30 cm - 35x12 in



Trays  
5 - GN1/1







500°C



13 kW



75x105 cm



6 Pizzas

*made in Italy*

**NEAPOLITAN ELECTRIC PIZZA OVEN**  
that reaches a temperature of 500°C.

## ELETTRICO

### An electric oven that works like a wood-fired one

ALFA, the world leader in manufacturing wood and gas-fired ovens, is finally ready to embark on a new journey in the electric models, always sticking to the Neapolitan pizza regulations which imply traditional baking at 500°C (930°F) but embracing latest technologies to meet current market needs.

**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.**



**ELECTRIC**



**NO  
INSTALLATION**



**NEAPOLITAN PIZZAS  
IN JUST 1 MINUTE!**



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

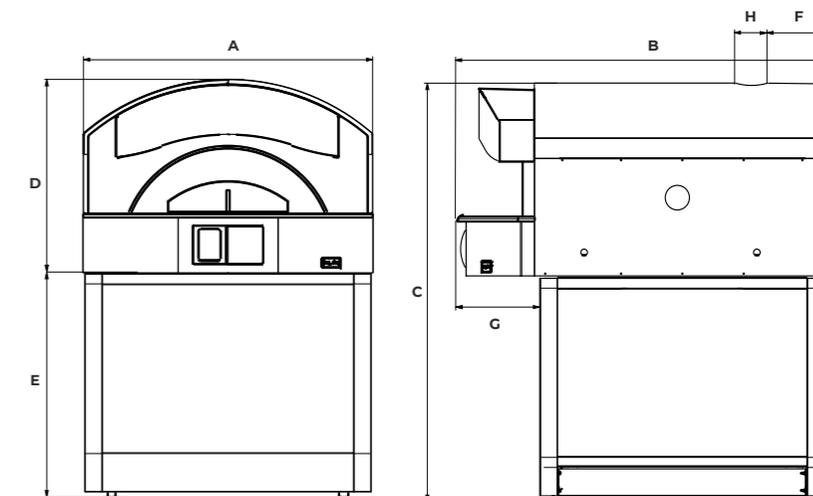
It attains temperatures as high as a real wood-fired oven, which makes it perfect for countries where it is very complicated to get authorised to burn firewood. The exposed heating elements of the dome allow a rapid heating of the oven floor as well.

## THE ELECTRIC PIZZA OVEN THAT STOPS SMOKING!

- Black **lava stone** top with stainless-steel slab to break thermal bridging.
- Insulated and painted front **designed by Alfa Forni**.
- Outer casing painted in **high temperature** silver grey.
- Stainless-steel extractor hood with **vapours collection system** designed by Alfa Forni.
- **Refractory** cooking chamber.
- 5 cm thick Alfa Forni interchangeable refractory oven floor.
- **Triple** insulation. Base: panels with density 180. Cooking chamber: 4 cm panels resistant to temperatures over 1200°C; further insulation with ceramic fibre rolls.
- Stainless-steel funnelled vapour drainpipe.
- Interior lightbulb.
- Floor and dome **independent power** modulation
- Personalisable cooking programmes.
- Programmable ignition.
- **Easily accessible** wiring.
- 4 hidden casters.
- Continuous temperature **measurement**.



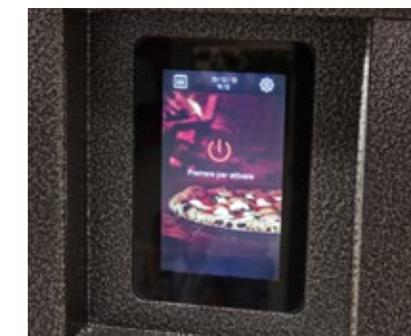
<b>Recommended fuel</b>	Electric
<b>Power</b>	13kW
<b>Voltage</b>	400V + N + T
<b>Cable section</b>	5x4 cm
<b>Cable type</b>	H07 RN-F
<b>Electromagnetic Curve</b>	Type C
<b>Power Break</b>	10 kA
<b>Power Nominal</b>	19,5 Amp
<b>Oven mouth dimensions</b>	54x14 cm 21.5x5.5 in
<b>Cooking chamber height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



<b>A</b>	131 cm - 51,5 in	<b>E</b>	97 cm - 38 in
<b>B</b>	171 cm - 67 in	<b>F</b>	28,5 cm - 11,2 in
<b>C</b>	184 cm - 72 in	<b>G</b>	36 cm - 14 in
<b>D</b>	87 cm - 34 in	<b>H</b>	∅12 cm - ∅4,7 in

### TOUCH SCREEN CONTROL CARD

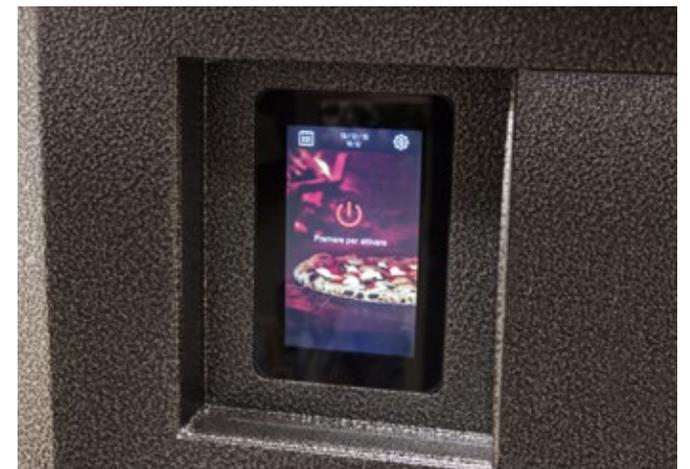
1. 5-inch full colour capacitive touch screen.
2. Independent detection and management of floor and dome power.
3. Able to record as many as 99 recipes.
4. Automatic weekly timer.



### THE PERFECT NEAPOLITAN PIZZA 500°C

Balance: The power ratio between the dome and the floor makes for a balanced cooking (9 heating elements in the dome and 6 in the floor) to cook a perfect italian pizza.









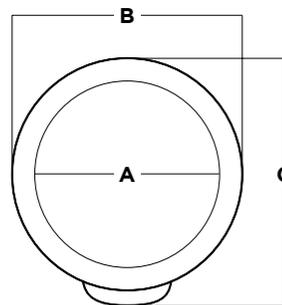
## NAPOLI

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

### Standard Color

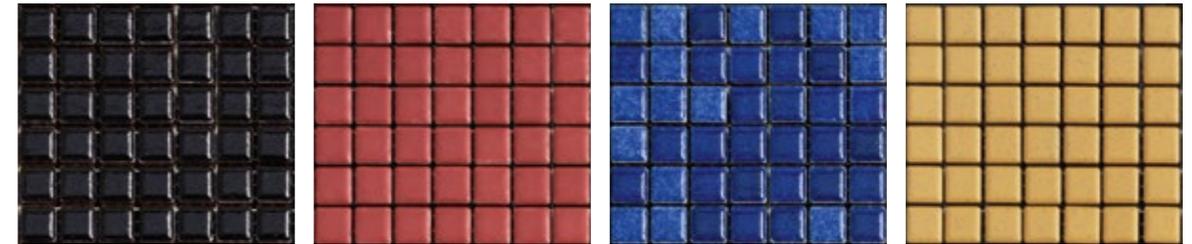


**WHITE**  
Tile size  
2,5x2,5 cm - 1"x1" in

**BROWN**  
Tile size  
2,5x2,5 cm - 1"x1" in

**GREY**  
Tile size  
2,5x2,5 cm - 1"x1" in

### Premium Color



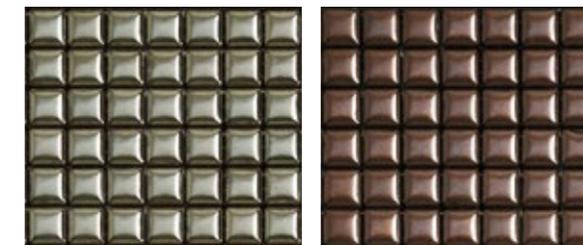
**BLACK**  
Tile size  
2,5x2,5 cm - 1"x1" in

**RED**  
Tile size  
2,5x2,5 cm - 1"x1" in

**BLU**  
Tile size  
2,5x2,5 cm - 1"x1" in

**SANDY**  
Tile size  
2,5x2,5 cm - 1"x1" in

### Luxury Color



**BRONZE**  
Tile size  
1,2x1,2 cm - 1/2"x1/2" in

**COPPER**  
Tile size  
1,2x1,2 cm - 1/2"x1/2" in





# PROFESSIONAL TOOLS

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

Selected and tested carefully or made directly in our laboratories, this line of accessories is created to assist you to better ensure the best results.



### Flue and chimney

The flue is suitable for those who want to install an oven outside.  
\*The length of the flue changes with the model of the oven.



### Kit Hybrid

Thanks to the new hybrid kit, you can go gas or wood with only one oven! Entirely manufactured with stainless steel AISI 441.



### Wood holder

Its special shape allows maximum air flow while protecting the food from the heat. The small version, is available for this ovens: QUATTRO PRO, and QUATTRO PRO TOP.  
The big version, is available for this ovens: OPERA and QUICK.

\* fornita con tutti i forni

\*The height of pizza peels'd change approximately 50 mm (1,9 in).



### Brass oven brush

Cleaning the cooking floor is easy thanks to the oven brush with brass bristles. Available in two sizes: 175 cm (69 in) and 120 cm (47 in).

### Sliding handle

Ember rake, Small pizza peel and Brass oven brush are available with ergonomic sliding handle.



sliding handle



### Ember rake

The ideal tool to move and oversee the fire and the embers inside the oven. Available in two size: 175 cm (69 in) and 120 cm (47 in).



### Small pizza peel

Completely in stainless steel, It is the best tool for moving the food in the oven during the baking. Available in two sizes: length 175 cm (69 in) and 120 cm (47 in).



### Pizza peel

The holes allow the drop of flour, This pizza peel is the perfect tool to cook with maximum hygiene and speed. Available in two sizes: 175 cm (69 in) and 120 cm (47 in)



### Round anodized aluminum pizza peel

A Pizza peel with a handle and head (diameter of 36 cm) made entirely of anodized aluminum for strength, lightness and hygiene. The pizza peel is available in two sizes: 120-175 cm

## TECHNICAL DATA SHEETS AND PRODUCTS COMPARISON



	QUATTRO PRO TOP	QUATTRO PRO	QUICK	OPERA
<b>Dimensions</b>	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
<b>Pizza Capacity</b>	3 pizzas	3 pizzas	6 pizzas	7 pizzas
<b>Heating Time</b>	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
<b>Weight</b>	195 kg 430 lbs	240 kg 528 lbs	330 kg 727 lbs	450 kg 990 lbs
<b>Fuel consumption</b>	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
<b>Cooking performance</b>	60 pizzas per hour	60 pizzas per hour	110 pizzas per hour	150 pizzas per hour
<b>Cooking floor (gas)</b>	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
<b>Cooking floor (wood)</b>	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



E N G L I S H



A L F A F O R N I . C O M

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