

ALFA

# Product Catalogue

DOMESTIC



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

DESIGN E 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.

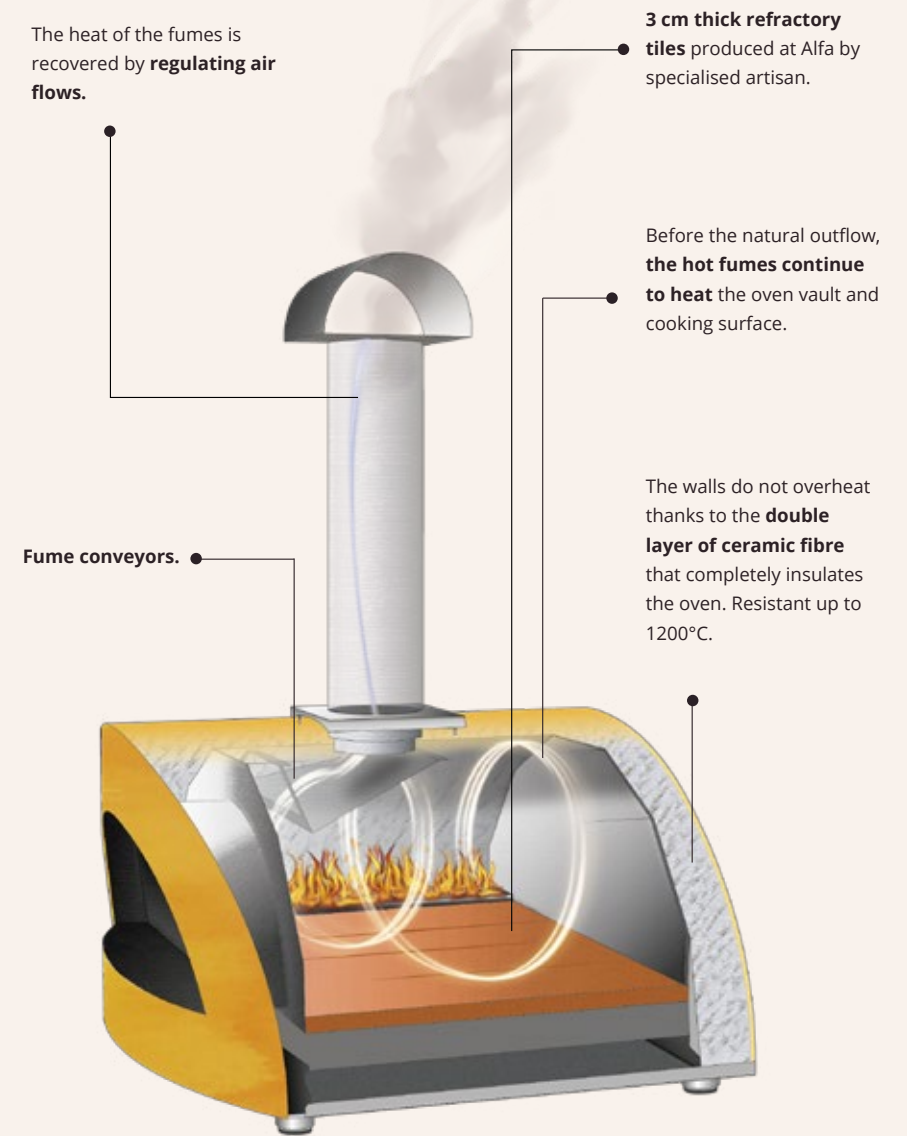


DESIGN E PERFORMANCE

## 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 ovens 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.**



Alfa Ovens - Flue System

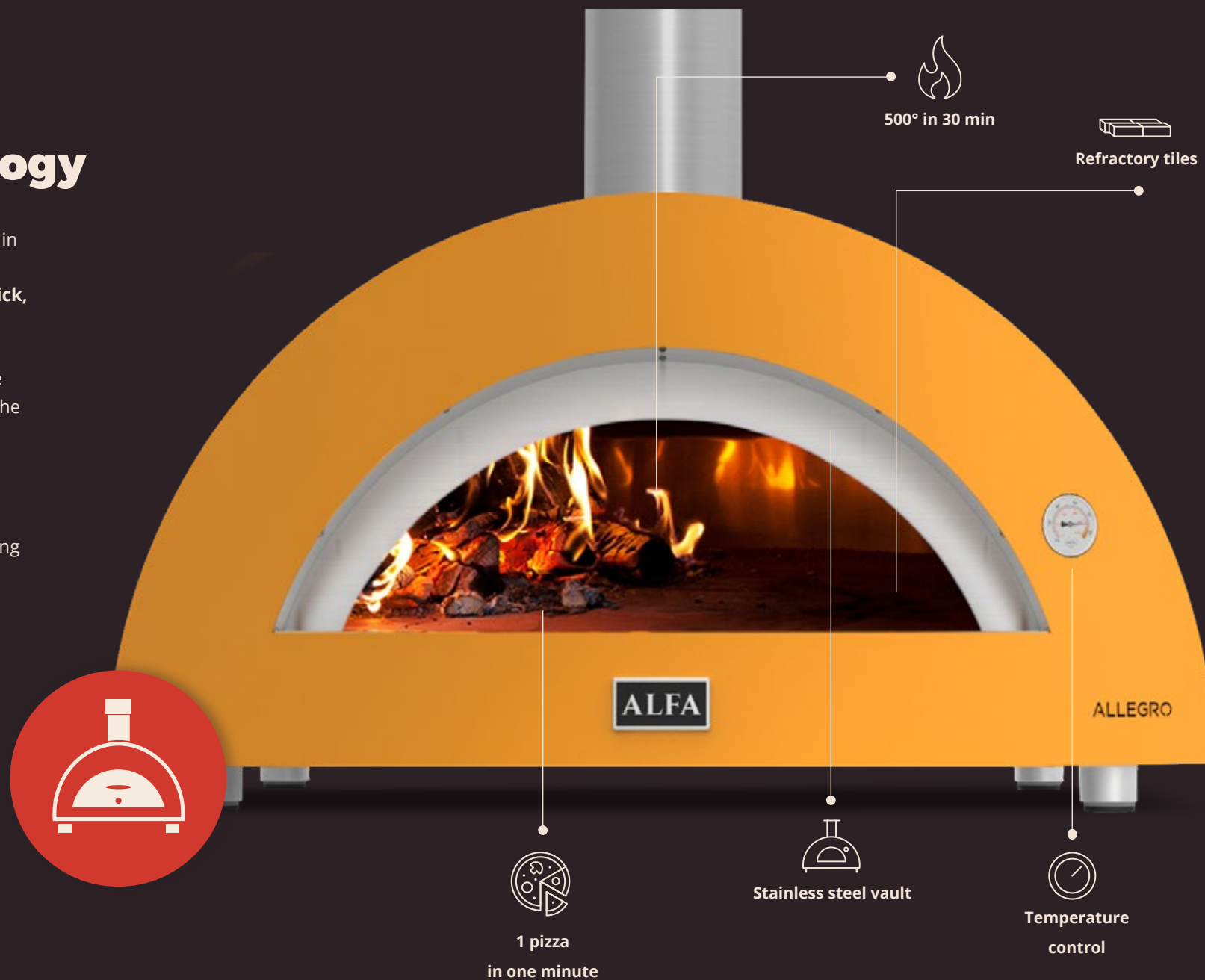
DESIGN E PERFORMANCE

# 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.

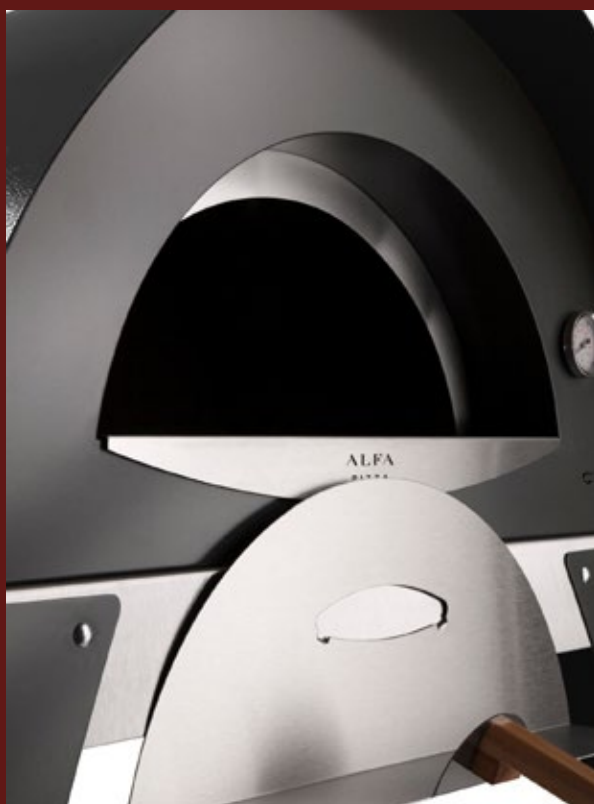


ALFA OVENS

# 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 OVENS

## Family DESIGN

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

MODERNO Line



The MODERNO Line was designed to enhance the beauty of the design and performance of Alfa ovens while maintaining the characteristic lines that distinguish them.



CLASSICO Line

Alfa's CLASSICO line is a clever combination of traditional lines and technological innovation. Soft but elaborate curves to embellish any space.

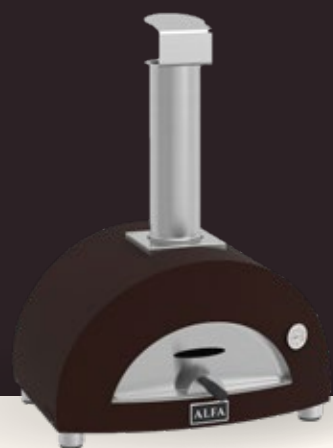
FUTURO Line



Alfa's FUTURO line is specially designed for outdoor kitchens. The design, structure and front in stainless steel make it ideal to pair with your grill or other cooking equipment.

MODERNO LINE

# Nano



**One changes name,  
but not its substance.**

Nano is **Alfa's portable pizza oven** with compact dimensions, weighing only 50 kg and with an **unmistakable** Alfa design.

Available in:



details



Top: 73 x 55 x 105h cm  
 Top+base: 73 x 55 x 192h cm  
 Capacity: 1 pizza | 1-2 kg bread

**Learn more  
about Nano**

To learn all the  
features of Nano,  
scan the QR code



MODERNO LINE

# Ciao



**Wood-burning oven with refractory  
surface, light and easy to handle.**

Thanks to the leg kit with its large wheels, it can **easily be moved anywhere**. The leg kit is available in two versions: painted and stainless steel.

A traditional oven, with the healthy and genuine features that only wood-fired cooking can offer.

Available in:



details



Top: 91 x 72 x 118h cm  
 Top+base: 119 x 83 x 180h cm  
 Capacity: 2 pizzas | 2 kg bread

**Learn more  
about Ciao**

To learn all the  
features of Ciao,  
scan the QR code



MODERNO LINE

# Brio



The "lively" oven you've been looking for to cook real Neapolitan pizza!

**Finally Brio!** The new 2-pizza gas oven from Alfa Forni. Brio is an oven that **heats up very quickly**, ready to cook the first pizza in just 30 minutes. With the Hybrid accessory, you can cook with both gas and wood!

Available in:



## details



Top: 100 x 72 x 112h cm  
 Top+base: 100 x 72 x 200h cm  
 Capacity: 2/3 pizzas | 2/3 kg bread

**Learn more**  
about Brio

To learn all the features of Brio, scan the QR code



MODERNO LINE

# Allegro



The largest cooking surface to satisfy the most demanding.

Allegro is the largest oven in Alfa's Forninox range.

Its size and technical characteristics make it similar to a professional oven.

Available in:



## details



Top: 118 x 102 x 149h cm  
 Top+base: 118 x 102 x 237h cm  
 Capacity: 4/5 pizzas | 5 kg bread

**Learn more**  
about Allegro

To learn all the features of Allegro, scan the QR code



CLASSICO LINE

# 5 Minuti



**Our best-selling wood-burning pizza oven. It has compact dimensions. It only takes 5 minutes to cook.**

5 Minuti is a wood-burning oven for balconies, terraces and gardens. Its practical wheels make it easy to move.

Available in:



details



Copper

Top: 82 x 74 x 112h cm  
 Top+base: 82 x 74 x 200h cm  
 Capacity: 2 pizzas | 2 kg bread

**Learn more about 5 Minuti**

To learn all the features of 5 Minuti, scan the QR code



CLASSICO LINE

# 4 Pizze



**Forno a legna da giardino concepito per la famiglia.**

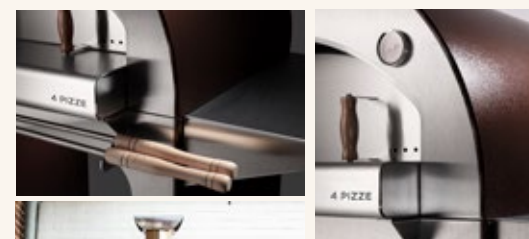
The 4 Pizze wood-burning oven is just the right size to **cook 4 pizzas in 90 seconds** and 4 kg of bread per batch.

Wood-burning outdoor oven that can also be placed on a balcony or terrace.

Available in:



details



Copper Diamond Gray

Top: 99 x 96 x 121h cm  
 Top+base: 155 x 90 x 217h cm  
 Capacity: 4 pizzas | 4 kg bread

**Learn more about 4 Pizze**

To learn all the features of 4 Pizze, scan the QR code





CLASSICO LINE

# Dolce Vita



The largest gas top oven in the Alfa range, essential in your outdoor kitchen.

The oven Dolce Vita Top is the **largest gas oven in the domestic range**, perfect for placing it on a table or shelf. Thanks to its classic, established style and essential lines, it fits harmoniously in any outdoor kitchen or terrace.

Available in:



FUTURO LINE

# Stone Oven



Designed and Made in Italy with over 40 years of know-how in direct cooking.

The gas Stone Oven oven is the result of a **new Alfa Forni concept that combines design and innovation** in the brand new stainless steel front arch.

Available in:



## details



Top: 115 x 90 x 159h cm  
Capacity: 4 pizzas | 4 kg bread

**Learn more**  
about  
Dolce Vita

To learn all the features of Dolce Vita, scan the QR code



## details



Top: 100 x 63,8 x 123h cm  
Capacity: 2 pizzas | 2 kg bread

**Learn more**  
about  
Stone Oven

To learn all the features of Stone Oven, scan the QR code



MODERNO Line



**Nano**

**Top:** 73 x 55 x 105h cm  
**Top+base:** 73 x 55 x 192h cm



**Ciao**

**Top:** 91 x 72 x 118h cm  
**Top+base:** 119 x 83 x 180h cm



**Brio**

**Top:** 100 x 72 x 112h cm  
**Top+base:** 100 x 72 x 200h cm



**Allegro**

**Top:** 118 x 102 x 149h cm  
**Top+base:** 118 x 102 x 237h cm



CLASSICO Line



**5 Minuti**

**Top:** 82 x 74 x 112h cm  
**Top+base:** 82 x 74 x 200h cm



**4 Pizze**

**Top:** 99 x 96 x 121h cm  
**Top+base:** 155 x 90 x 217h cm



**Dolce Vita**

**Top:** 115 x 90 x 159h cm



FUTURO Line



**Stone Oven**

**Top:** 100 x 63,8 x 123h cm



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.



## Tools



Multi-functional base



Kit Pizzaiolo



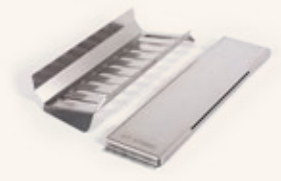
Professional pizza peel set



Vela peel holder



BBQ 500



Kit Hybrid



Cover Alfa



Alfa Cookbook



To learn all the details about Alfa accessories; scan the QR code.

TECHNICAL INFORMATION

# Colours Table

## Domestic Ovens



Copper



Antique Red



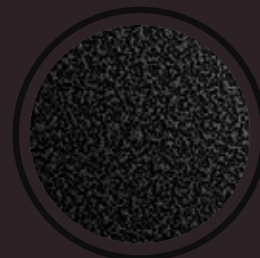
Diamond Gray



Silver Gray



Yellow



Silver Black



**ALFA**

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