

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.

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)

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).

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

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).