



















Alfa is the hand-crafted wood-burning oven that embellishes your villa, garden, or whatever. Alfa wood and gas fired ovens for outdoor home use, discover the best wood-fired ovens ever.

**MODERNO  
line**









	Nano Wood	Nano Gas	Ciao	Brio	Allegro	5 Pizze
<b>Dimensions Ovens (LxWxH)</b>	73x55x105 cm	73x55x105 cm	91x69.5x118 cm	82x68x120 cm	118.3x102x149 cm	118.3x102x149 cm
<b>Dimensions with base (LxWxH)</b>	73x55x105 cm	73x55x105 cm	118x85x181 cm	82x68x200 cm	118.3x102x225 cm	118.3x102x225 cm
<b>Cooking Floor (LxW)</b>	60x40 cm	60x40 cm	70x40 cm	60x50 cm	100x70 cm	85x70 cm
<b>Weight</b>	54 Kg 119 lbs	54 Kg 119 lbs	80 Kg 176 lbs	73 Kg 161 lbs	182 kg 401 lbs	175 kg 386 lbs
<b>Weight With Base</b>	77 Kg 170 lbs	77 Kg 170 lbs	90 Kg 198 lbs	101 Kg 222 lbs	200 kg 441 lbs	193 kg 425 lbs
<b>Heating Time</b>	10 min	10 min	15 min	15 min	20 min	20 min
<b>Pizza Capacity</b>	1	1	2	2	5	5
<b>Bread Capacity</b>	1 Kg (2 Loaves)	1 Kg (2 Loaves)	2Kg (4 Loaves)	2 Kg (4 Loaves)	4 Kg (8 Loaves)	4Kg (8 Loaves)
<b>Fuel Type</b>	 Wood	 Gas	 Wood	  Wood or Hybrid	 Wood	  Hybrid
<b>Fuel Consumption</b>	2.5 Kg/h	0.58 Kg/h LPG	2.5 Kg/h	1.07 Kg/h LPG	5 Kg/h	2.1 Kg/h LPG
<b>Colour</b>	 Copper	 Copper	  Silver Grey or Yellow	  Red or Yellow	  Red or Yellow	  Red or Yellow
<b>Price</b>	<b>\$1,799.00</b>	<b>\$2,599.00</b>	<b>\$2,849.00</b>	<b>\$4,899.00</b>	<b>\$5,599.00</b>	<b>\$8,199.00</b>

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## CLASSICO line



	5 Minuti	2 Pizze	4 Pizze
<b>Dimensions Ovens (LxWxH)</b>	82x78x112 cm	95x75x109 cm	99x97x121 cm
<b>Dimensions with base (LxWxH)</b>	78x63x200 cm	91x68x195 cm	155x90x217 cm
<b>Cooking Floor (LxW)</b>	60x50 cm	61x50 cm	80x60 cm
<b>Weight</b>	72 Kg 159 lbs	86 Kg 189 lbs	143 Kg 315 lbs
<b>Weight With Base</b>	115 Kg 253 lbs	126 Kg 228 lbs	195 Kg 430 lbs
<b>Heating Time</b>	15 min	15 min	20 min
<b>Pizza Capacity</b>	2	2	4
<b>Bread Capacity</b>	2 Kg (4 Loaves)	2 Kg (4 Loaves)	4 Kg (8 Loaves)
<b>Fuel Type</b>	 Wood	 Hybrid	 Wood
<b>Fuel Consumption</b>	2.5 Kg/h	4 Kg/h	4 Kg/h
<b>Colour</b>	 Copper	 Grey	 Copper
<b>Price</b>	<b>\$3,249.00</b>	<b>\$4,599.00</b>	<b>\$4,499.00</b>

## FUTURO line



	Stone Oven M	Stone Oven L
<b>Dimensions Ovens (LxWxH)</b>	100x75x123 cm	110x95x151 cm
<b>Dimensions with base (LxWxH)</b>	100x75x123 cm	110x95x151 cm
<b>Cooking Floor (LxW)</b>	70x40 cm	80x60 cm
<b>Weight</b>	110 Kg 242 lbs	119 kg 262 lbs
<b>Weight With Base</b>	n/a	n/a
<b>Heating Time</b>	30 min	30 min
<b>Pizza Capacity</b>	2	4
<b>Bread Capacity</b>	2 Kg (4 Loaves)	4 Kg (8 Loaves)
<b>Fuel Type</b>	 Hybrid	 Hybrid
<b>Fuel Consumption</b>	1.09 Kg/h LPG	1.32 Kg/h LPG
<b>Colour</b>	 Copper	 Copper
<b>Price</b>	<b>\$6,199.00</b>	<b>\$8,599.00</b>

## MULTI-FUNCTIONAL BASE AND PREP STATION

304 stainless steel 2mm working top, peel holder, bottle opener, 3 stainless steel hooks for tools, aluminum black handle, 4 professional wheels, 2 with brakes.



The World's most versatile oven now has the cooking station to compliment it. A multi-functional table that allows an area for preparation and cooking. It is designed for convenience as well as aesthetics. Crafted with 304 stainless steel and high quality details, provide you with a premium surface and room for everything you need to prepare your meals! The Multi-Functional Base And Prep Station is available in four dimensions: **100 cm** (40 inch), **130 cm** (51 inch) and **160 cm** (63 inch), it is **89.5 cm** (35.5 inch) high and **90 cm** (34.5 inch) deep.

## KIT PIZZAIOLO

We have selected the best tools for you to make pizza at home.



The Kit Piazzuolo is composed of all the tools necessary to bake pizza: peel; round peel; ember-mover, oven brush, small wooden paddle, dough ball box, laser thermometer, wheel cutter, small paddle, pastry cutter, chopping board, heat-resistant glove, and cookbook.

**All the tools in the kit are made in Italy and are food certified.**

## GI-METAL PIZZA PEELS & TOOLS



A complete line of pizza peels and tools characterized by lightweight design, extreme strength with flexibility, the assortment is wide and able to satisfy any need of the professional pizza maker.