

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

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CLASSICO
 line


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

FUTURO
 line


	Stone Oven M	Stone Oven L
	100x75x123 cm	110x95x151 cm
	100x75x123 cm	110x95x151 cm
	70x40 cm	80x60 cm
	110 Kg 242 lbs	119 kg 262 lbs
	n/a	n/a
	30 min	30 min
	2	4
	2 Kg (4 Loaves)	4 Kg (8 Loaves)
	Hybrid	Hybrid
	1.09 Kg/h LPG	1.32 Kg/h LPG
	Copper	Copper
	\$6,199.00	\$8,599.00

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.



100 cm
40 inch
\$1,599.00



130 cm
51 inch
\$2,199.00



160 cm
63 inch
\$2,999.00

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 PIZZAILO

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



The Kit Pizzaiolo 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.