

A modern outdoor kitchen setup featuring a stainless steel pizza oven, a sink with a black faucet, and a grill, all mounted on a dark grey metal frame. The oven has a large arched opening and a tall chimney. The sink area includes a cutting board with vegetables, a loaf of bread, and various kitchen items. The grill is open, showing red peppers cooking. The entire unit is set against a white brick wall with purple wisteria hanging from above. The ground is paved with cobblestones.

**ALFA**  
F O R N I





## ALFA'S INNOVATION TURNS 10

This year we want to celebrate a double anniversary with you. In addition to our birthday, we mark a major milestone in our company's history: our FORNINOX™ patent turns 10.

So, we want to say thank you to all those who believed in us in an over-the-top project that looked like "visionary stuff": the first company in the world to launch a stainless-steel wood-fired oven.

**Thanks therefore to the whole Alfa team, our partners, our customers, our retailers and our distributors who support us day in, day out and a special thanks to all the companies that have analysed our technology to come up with similar solutions because you made us understand that we were on the right track, encouraging us to keep at it.**

**WE DO NOT STOP HERE!**



## 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.**

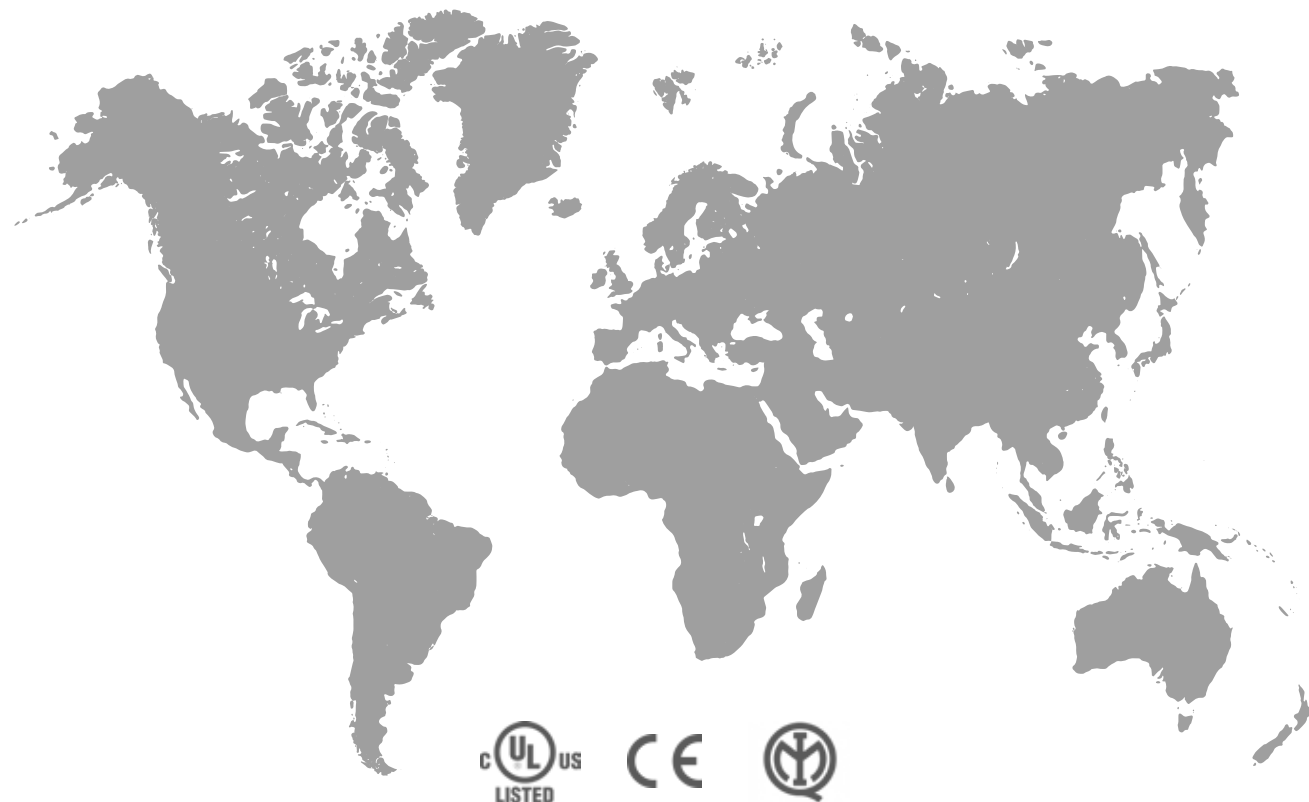


## BEAUTY MEETS INNOVATION IN A UNIQUE OVEN

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.**



# HOTTER



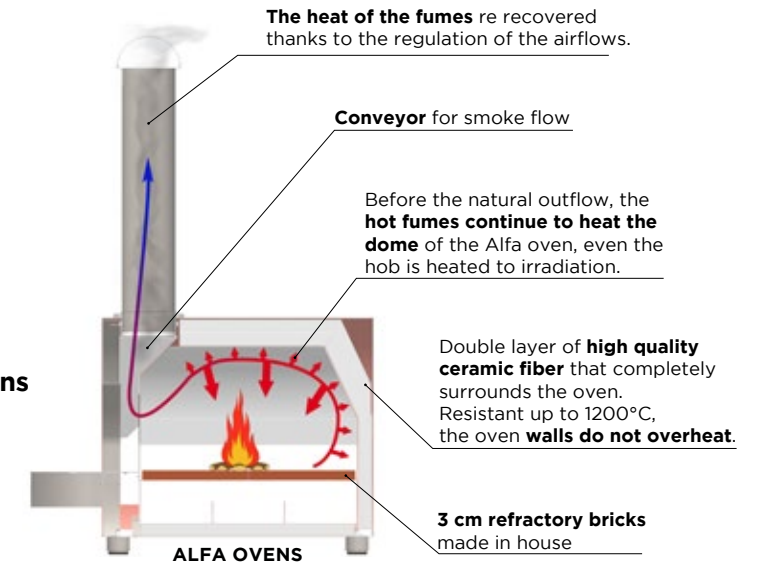
# FASTER



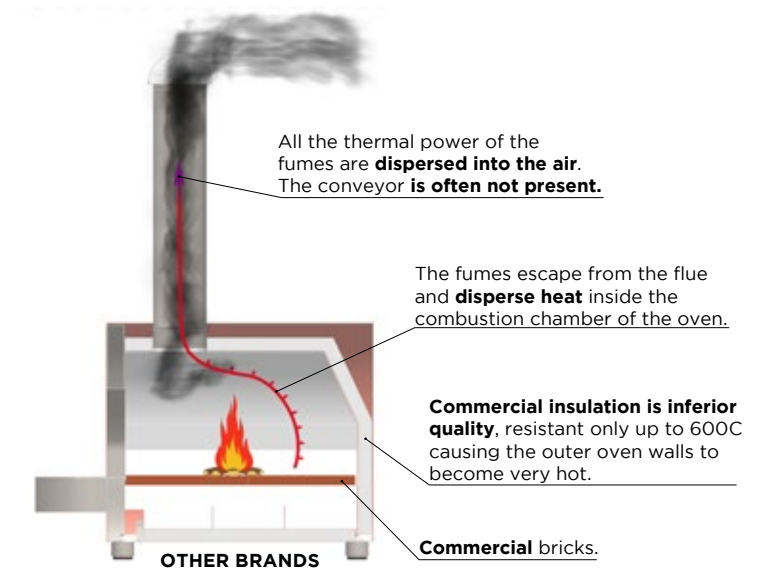
# DIFFERENT



**All produced in house**  
**Air flow technology like Pro ovens**  
**5' minutes to heat up**



**Not all produce in house**  
**Usual air flow**  
**30' minutes to heat up**







*“We imagine a world where the wood fired oven  
becomes an intuitive device for everybody.*















*We’d like to bring people back to their roots and see one  
of our flame ovens in every home.”*



OVENS

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.















	ONE WOOD	ONE GAS	CIAO	5 MINUTI	4 PIZZE
Dimensions ovens	73x55x105h cm	73x55x105h cm	91x69,5x118h cm	82x68x120h cm	100x97x121h cm
Dimensions with base	73x55x188h cm	73x55x188h cm	118x85x181h cm	82x68x200h cm	155x87,5x202 cm
Cooking Floor	60x40 cm	50x40 cm	70x40 cm	60x50 cm	80x60 cm
Weigh	54 kg	54 kg	80 kg	73 kg	120 kg
with base	77 kg	77 kg	90 kg	101 kg	140 kg
Heating Time	10'	10'	15'	15'	20'
Pizza Capacity	1	1	2	2	4
Bread Capacity	1 Kg	1 Kg	2 Kg	2 Kg	4 Kg
Consumption	2,5 Kg/h	2,5 Kg/h	2,5 Kg/h	3 Kg/h	4 Kg/h
Fuel					
Color			 	 	  
Page	14	16	18	20	22

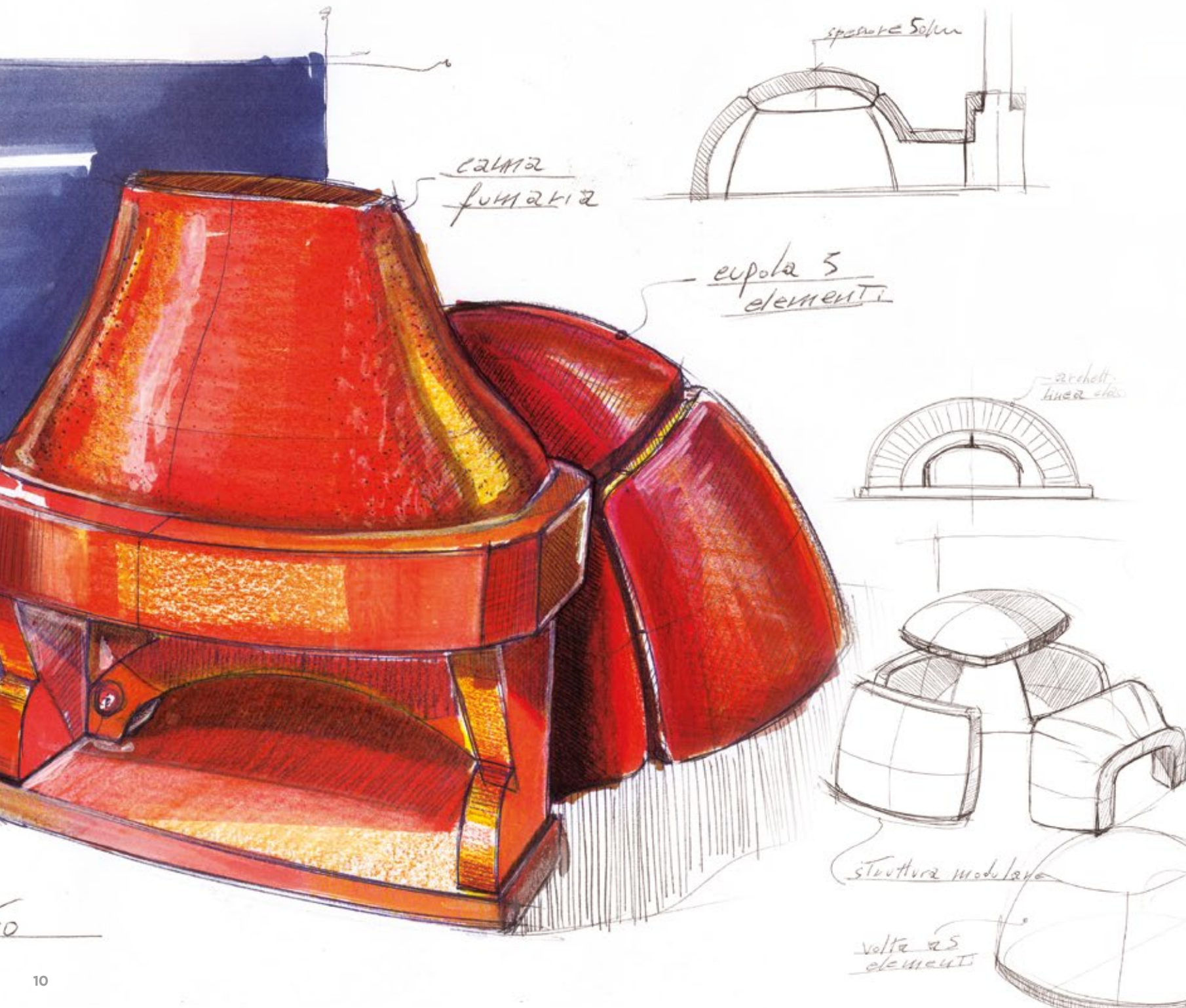
OVENS

Thanks to FORNINOX technology that combines a refractory floor and stainless steel (1/10 in thick) structure, our pizza ovens are ready to use after unpacking, and you don't have to do hard building works.



	ALLEGRO	BRIO	STONE OVEN	DOLCE VITA
Dimensions ovens	118x102x145 cm	100x73x112 cm	100x63,8x123h cm	111x87x156h cm
Dimensions with base	118x102x225 cm	100x73x199 cm	---	---
Cooking Floor	100x70 cm	70x50 cm	70x40 cm	80x60 cm
Weigh	140 kg	98 kg	125 kg	142 kg
with base	220 kg	130 kg	---	---
Heating Time	20'	30'	30'	15'
Pizza Capacity	5	2-3	2	4
Bread Capacity	5 Kg	2-3 Kg	2 Kg	4 Kg
Consumption	5 Kg/h	1,43 Kg/h	3 Kg/h	1,32 Kg/h GPL
Fuel		 	 	 
Color	 	 		
Page	24	26	28	30





## REFRACTORY OVENS

Our traditional refractory wood fired ovens for domestic use are made with care by the hands of our specialized artisans.



	CUPOLINO	PERSONAL	TRADIZIONALE
<b>Dimensions</b>	70x85x40h cm 80x90x45h cm 90x104x50h cm	135x141x66h cm 146x151x72h cm	104x123x57h cm 114x132x61h cm 124x144x61h cm 135x156x68h cm
<b>Cooking Floor</b>	ø 60 - 70 - 80 cm	ø 124 - 136 cm	ø 93 - 100 - 110 - 123 cm
<b>Weight</b>	from 90 to 145 kg	from 420 to 510 kg	from 280 to 420 kg
<b>Heating Time</b>	45'	60'	from 50' to 65'
<b>Pizza Capacity</b>	from 2 to 4	7 - 8	from 4 to 7
<b>Bread Capacity</b>	from 2 Kg to 8 kg	14 - 16 kg	from 8 Kg to 14 kg
<b>Consumption</b>	from 3 Kg/h to 4 Kg/h	8 - 9 Kg/h	from 6 Kg/h to 9 Kg/h
<b>Fuel</b>	wood	wood	wood
<b>Page</b>	36	38	38



## FORNINOX

### Outdoor kitchen pizza ovens.

Whether you prefer a modern contemporary or a classic look, you can achieve the perfect outdoor kitchen with our pizza ovens. Do you want the efficiency of gas and do you love the flavour of the wood fired cooking?

Our ovens are built to satisfy all your needs, with high quality weatherproof materials, designed to last in time with an elegant modern touch and attention to the details for a comfortable outdoor cooking experience. Choose an Alfa oven, choose the best.

Taking cues from a rich history of craftsmanship and tradition, our design team redefined the concept of luxury wood fired ovens. Applying new techniques and shapes they have developed trademarked products with a unique design for your homes exterior environment. The high quality material guarantees the best and the most efficient performances in wood fired ovens.



**FUEL**  
WOOD OR GAS



**NO**  
INSTALLATION



**COOKING**  
WITH FLAME





Dimensions: 73x55x105h cm  
Cooking floor: 60x40 cm



ONE WOOD



Dimensions: 73x55x192h cm  
**Available colours for base**







Dimensions: 73x55x105h cm  
Cooking floor: 50x40 cm



ONE GAS



Dimensions: 73x55x192h cm  
**Available colours for base**







Dimensions: 91x69,5x118h cm  
Cooking floor: 70x40 cm



CIAO



Dimensions: 118x85x181h cm  
Cooking floor: 70x40 cm







Dimensions: 82x68x120h cm  
Cooking floor: 60x50 cm



5 MINUTI



Dimensions: 82x68x208h cm  
**Available colours for base**







Dimensions: 100x97x121h cm  
Cooking floor: 80x60 cm



4 PIZZE



Dimensions: 155x87,5x202h cm  
Cooking floor: 80x60 cm







Dimensions: 118x102x145h cm  
Cooking floor: 100x70 cm



ALLEGRO



Dimensions: 118x102x225h cm  
Cooking floor: 100x70 cm







Dimensions: 100x73x112 cm  
Cooking floor: 70x50 cm



**BRIO**



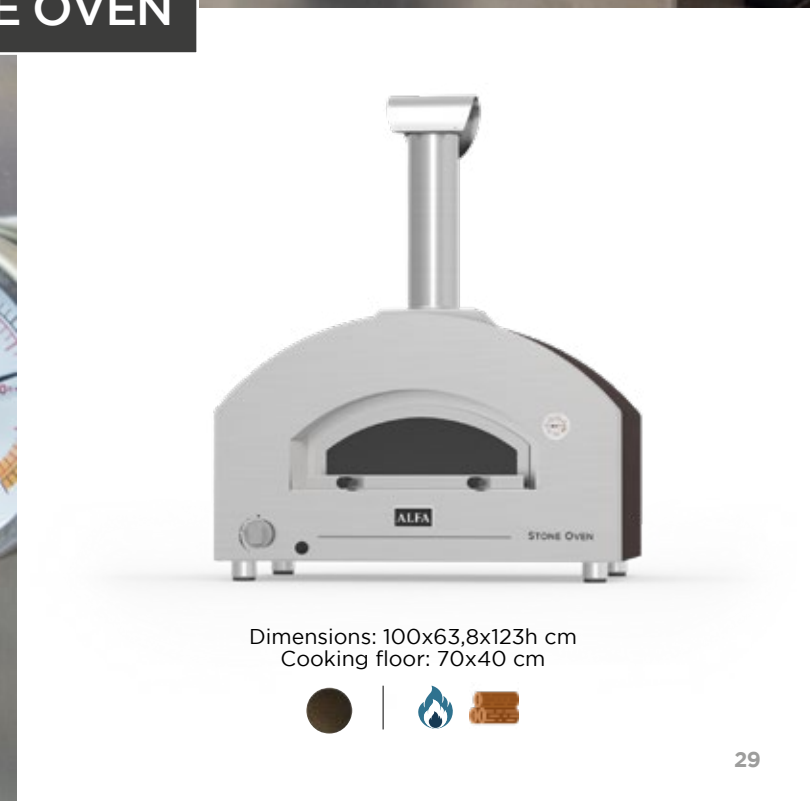
Dimensions: 100x73x199 cm  
**Available colours for base**







## STONE OVEN



Dimensions: 100x63,8x123h cm  
Cooking floor: 70x40 cm







DOLCE VITA



Dimensions: 111x87x156h cm  
Cooking floor:: 80x60 cm











## REFRACTORY OVENS

### Traditional wood fired oven for home use.

Our traditional refractory wood fired ovens for domestic use are made with care by the hands of our specialized artisans. Built to last, they provide the real Italian cooking experience right in your garden, kitchen, tavern or living room. Passion, tradition and wisdom are our values. A unique flavour and taste are our goals.

#### FULLY ASSEMBLED OVENS

Easy to move and ready to use fully assembled pizza ovens for backyard.

Our ready made fully assembled line of refractory wood fired ovens for domestic use. Built with high quality materials to improve pizza oven performances and durability, the special design of this range of ovens for garden allows it to be very easy to transport and use. Choose the perfect backyard wood fired oven for your needs and start cooking delicious pizzas!

#### MODULAR OVENS

Easy to install pre-assembled modular refractory wood-fired ovens.

The perfect ovens for you home or your garden. Alfa Ref has a wide range of pre-assembled wood fired pizza oven to satisfy your needs. Entirely handcrafted in Italy, they arrive pre-assembled at your door. You have just to decide the location and how you like it. Cook your pizza to perfection with the new range of ultra durable wood-fired ovens.



**REFRACTORY**  
DOME



**EASY**  
INSTALLATION



**COOKING**  
WITH FLAME





## CUPOLINO



**CUPOLINO 60**  
ø 60 cm



**CUPOLINO 70**  
ø 70 cm



**CUPOLINO 80**  
ø 80 cm





**PERSONAL**  
 ø 124 - 136 cm



**MODULAR**



**TRADIZIONALE**  
 ø 93 - 100 - 110 - 123 cm







## ACCESSORIES

### All the tools you need to use your wood-fired pizza oven

A large selection of premium quality and 100% made in Italy accessories. For your wood fired oven or your bbq cooking. You can purchase the best products for all your needs in outdoor and indoor cooking. Our products are specially designed to be easy and fun. Choose the best pizza peels, grill tools, log holders, wooden pizza peel, peel holders in the market.

Commercial pizza equipment and supplies designed for both for pizza restaurants and domestic pizza oven. High quality and durable kitchen tools are essential to be a real pizzaiolo and make the job easier. It's simply impossible to make some types of great pizza without certain other tools, like peels and some sort of baking surface. Find below the most useful products you can get right now to step up your pizza game.







## TABLE

### MULTI-FUNCTIONAL BASE AND PREP STATION

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



**100 cm**  
40 inch



**130 cm**  
51 inch



**160 cm**  
63 inch

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 Table is available in four dimensions: **100 cm (40 inch)**, **130 cm (51 inch)** and **160 cm (63 inch)**, it is 89,5 cm (35,2 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 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 food certified.** The tools in wood are entirely handmade and the remaining ones are selected according to high quality standards. The Kit is available in three versions which vary with the peel length: kit pizzaiolo 90 cm and kit pizzaiolo 120 cm.

# PEEL SET

*The bare minimum for the use of your wood-fired oven: pizza peel, small pizza peel, rake and brass bristle brush.*



**Available in two sizes: 90cm and 120cm**

The stainless steel Peel set consists of: **Round peel:** the round peel is lightweight, sturdy and easy to handle. Furthermore, thanks to its brushed stainless steel structure, it allows you to clean the part that touches the pizza. **Ember mover:** the Alfa Pizza ember mover permits you to prepare the oven floor and to move the ash, embers and burning wood to the side. **Peel:** the peel to put the pizza in the oven, with its wooden handle and brushed stainless steel structure, guarantees robustness, cleanliness and handling. Its rounded edge makes putting pizza in the oven easy. **Brush:** the brush is equipped with brass bristles which render cleaning more effective and, most of all, preserve the refractory floor.



# BBQ 500

Easily turn your oven into a bbq.



BBQ 500 turns the Alfa Pizza oven into a BBQ equipped with enough power and control to cook over the flames or embers up to a temperature of 500°C (930°F). Cooking has never been so easy and juicy!

Four heat sources: **1** - Burning flame **2** - Hot embers **3** - Enveloping dome **4** - Hot bricks

# COVER

The right protection for your oven.



COVER TABLE + TOP OVEN



CIAO



4 PIZZE



5 MINUTI



ALLEGRO

COVER
<b>Table 100</b>
For all ovens
<b>Table 130</b>
For all ovens except allegro
<b>Table 160</b>
For all ovens
<b>Small</b>
One
<b>Medium</b>
Ciao - 5 Minuti - Brio - Stone Oven
<b>Large</b>
4 Pizze - Dolce Vita - Allegro

The form-fitting oven cover is specially designed to protect your oven from the elements when the product is not in use. This cloth is made of an innovative material which is waterproof, breathable (prevents condensation), thermal, UV ray-resistant, resistant to bird droppings, resins and sea salt, practical and easy to handle. We suggest putting the oven, when possible, under a canopy or a shelter to keep it in perfect conditions.

The oven cover is available for the ovens and table



# PEEL HOLDER



The peel holder Vela, as well as being comfortable and functional, fits well to all the environments of your home, both indoor and outdoor. It is indeed a unique tool, refined and with an innovative design. Note: the product is sold without peels.



**Wood rack**

Keep ordered the hearth.  
The wood rack is made to hold the wood and embers laterally and leave the fire make the right consumption.  
A support that allows the optimal combustion and always keeps the cooking floor clean.



**Kit Hybrid**

*Entirely manufactured with stainless steel AISI 441, the Hybrid kit has been specifically conceived to be an easy-to-use tool. It allows you to turn your gas oven into a wood firing.*



**Cook book**

*A collection of recipes for the wood-fired oven ranging from pizza to desserts, but without neglecting the first and second courses of meat and fish.*











## TERMS OF SALE

- Customers are kindly requested to verify, during the unloading of carriers, the condition of the goods and their compliance with transport documents, noting any observations. Complaints at a later stage will not be accepted. The goods travel at the risk and peril of the customer.
- Each order is subject to approval by the company. Orders are delivered according to the conditions specified in our order confirmation.
- In case of rejection of the goods at the time of delivery, the cost of the round-trip transportation will be charged.
- All payments must be made as agreed upon at the time of order placement.
- For any dispute the competent court is in Frosinone.
- This catalogue printed in October 2020 replaces all previous ones.
- The data and measurements are approximate and not contractual.
- The company reserves the right to make aesthetic and functional changes to its products without previous notice.

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Our products are CE UL patented





ENGLISH



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