



INTRODUCING  
**HEAT GENIUS™**  
TECHNOLOGY

## Alfa's technology trifecta!



### 1 | **Authentic HeatKeeper™ Firebrick** vs ordinary lava stone or ceramic

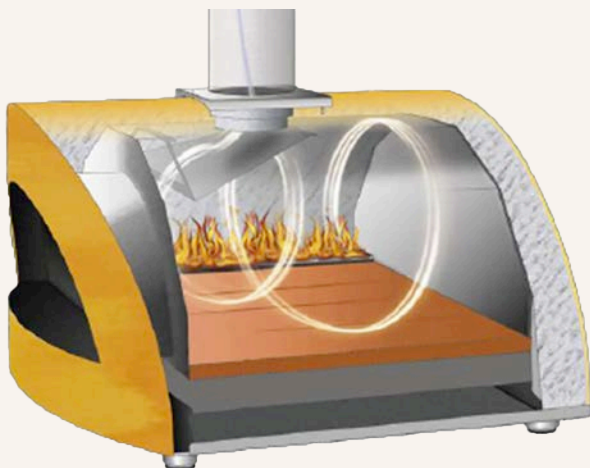
Alfa uses an authentic firebrick in every pizza oven they make. This HeatKeeper firebrick, which they make in their factory in Rome, Italy, the home of pizza, absorbs and stores heat far better than the lava stone or ceramic used in other pizza ovens. This is crucial to baking a crispy, moist crust at precisely the right temperature, quickly and without burning.



### 2 | **DoubleDown Ceramic Superwool®** **Insulation** vs ordinary rock wool insulation (or no insulation at all)

The space between the two stainless steel walls on an Alfa Pizza Oven is filled with DoubleDown Superwool® insulation. This European ceramic fiber offers up to twice the heat resistance of the rock wool insulation used in other artisan at-home pizza ovens, which maintains the heat and allows you to consistently bake perfect pizzas. It also allows for faster heat recovery between pizzas and dramatically lowers the temperature of the outer oven wall.

Superwool® is a registered trademark of Morgan Advanced Materials



### 3 | **Patented Full Effect Full Circulation Flue** **System®** vs ordinary "up and out" chimneys

Other pizza ovens exhaust precious heat out the chimney at the top of their oven. Up and out! Not Alfa. The chimney may be at the top, but, thanks to the patented Full Effect Full Circulation Flue System®, hot air circulates fully around the chamber and is driven back down to where it can heat the firebrick and pizza. This is key, as it ensures the proper temperatures required to bake both crust and toppings. The circulating heat then hits a deflector at the top of the oven and travels up an escape where it finally exits out the chimney. Around and down. Then up and out. Clever!



MODERNO LINE

# Portable

The new portable oven by Alfa



## A true Neapolitan Pizza Oven, that marries technology and design in only 77 lbs.

The new Moderno Portable is compact and only weighs 77 lbs. Thanks to the available carry bag cover it can be transported anywhere you desire. Easy to assemble - just insert the flue and chimney cowl and let the party begin.

In 20 minutes it reaches up to 1000° F allowing you to cook a real Neapolitan pizza in just 90 seconds wherever you want.

In just 77 lbs of portable weight, like all Alfa ovens, it has the innovative Heat Genius™ technology that guarantees superior performance, while optimizing consumption.

Colors: Antique Red



Grey



Capacity: 1 pizza, 1-2kg bread

Cooking surface: 15.5 x 15.5 in

Fuel: LPG (liquid propane) ONLY

Number of people: 1 to 10

Maximum temperature: 500°C (1000°F)



Available in the Top, or Top + table version.



WEIGHT

77 lbs.  
(35 Kg)

MODEL	DESCRIPTION	FINISH		
FXMD-PT-GROA-U	PORTABLE, LPG, TOP ONLY	ANTIQUE RED		
FXMD-PT-GGRA-U	PORTABLE, LPG , TOP ONLY	GREY		

MODEL	DESCRIPTION	FINISH		
ACSAC-PTB	COVER / CARRYING CASE	BLACK		







MODERNO LINE

**ONE/Nano**

The compact oven that can make true, Neapolitan pizza.



Colors: Copper

Capacity: 1 pizza, 1-2kg bread

Cooking surface: 23.6 x 15.7 in

Fuel: wood or gas

Number of people: 1 to 10

Maximum temperature: 500°C (1000°F)

Available in the Top,  
Top + base or  
Top + table version.**WEIGHT****110 lbs.**  
(50 Kg)**The ideal high-performance portable oven.**

If you have limited space but want an at-home pizza oven that can truly make high-temperature Neapolitan Pizza, Nano is the Alfa Pizza Oven for you. Nano is available either in gas- or wood-fired versions and, even though it has a single- pizza capacity, an Alfa bakes pizzas so quickly that you can still easily feed a large family without the wait. Nano is compact and lightweight (only 50 kg/110 lbs) so it is easy to maneuver. Assembly takes but minutes - just screw the leveling feet, insert the flue and chimney cowl and let the party begin!

MODEL	DESCRIPTION	FINISH		
FXONE-LRAM	ONE WOOD, TOP ONLY	COPPER		
FXONE-GRAM-U	ONE GAS, TOP ONLY	COPPER		
BF-ONE-RAM	BASE	COPPER		
BF-ONE-NER	BASE	BLACK		

**NEW MODEL COMING SOON**

MODEL	DESCRIPTION	FINISH		
FXMD-S-LRAM	NANO WOOD, TOP ONLY	COPPER		
FXMD-S-GRAM-U	NANO GAS, TOP ONLY	COPPER		
BFMD-S-RAM	NANO BASE	COPPER		
BFMD-S-NER	NANO BASE	BLACK		

Colors: Silver Gray  Fire Yellow 

Capacity: 2 pizzas, 2 kg bread

Cooking surface: 27.5 x 15.7 in

Fuel: wood

Number of people: 8 to 18

Maximum temperature: 500°C (1000°F)

Available in the Top,  
Top + base or  
Top + table version.**Ciao, the wood-fired specialist for those who like wood fire.**



Part of the appeal of a pizza oven at home is the allure of the fire. To build the fire and smell the aroma of the smoke is therapeutic. Ciao is Alfa's wood-fired specialist. It's not too big and not too small and will quickly reach operating temperature. This wood-burning oven is the way to go to bake pizzas (and more) with the flavors that only wood-fired cooking can offer. Thanks to the available leg kit, it's easy to move and easy to use.



**WEIGHT**
**176 lbs.**  
(80 Kg)

MODEL	DESCRIPTION	FINISH		
FXCM-LGRI-T-V2	CIAO, WOOD, TOP ONLY	SILVER GREY		
FXCM-LGIA-T-V2	CIAO, WOOD, TOP ONLY	FIRE YELLOW		
BF-CIAOM-GR	LEG KIT	SILVER GREY		
BF-CIAOM	LEG KIT	STAINLESS		



- Colors: Antique Red  Fire Yellow 
- Capacity: 2 pizzas, 2 kg bread
- Cooking surface: 24 x 20 in
- Fuel: Hybrid | Gas / with wood hybrid kit
- Number of people: 1 to 20
- Maximum temperature: 500°C (1000°F)



Functional design and attention to detail combined with the best of Alfa technology make the 2 Pizze oven an exceptionally high-performance cooking tool that blends perfectly in modern outdoor spaces.

2 Pizze is available in a wood-fired or gas-fired version, but thanks to the practical Hybrid Kit, you can decide to cook with wood in the gas-fired model, choosing which fuel to use to best cook your recipes.



Dimensions: 38x30x41.5h in



MODEL	DESCRIPTION	FINISH		
FXMD-2P-GROA-U	2 PIZZE, GAS, TOP ONLY	ANTIQUE RED		
FXMD-2P-GGIA-U	2 PIZZE, GAS, TOP ONLY	FIRE YELLOW		
BF-2P-NER	BASE	BLACK		



Colors: Antique Red  Fire Yellow 

Capacity: 2.5 pizzas, 2-3 kg bread

Cooking surface: 27.5 x 19.7 in

Fuel: Hybrid | Gas / with wood hybrid kit

Number of people: 1 to 20

Maximum temperature: 500°C (1000°F)



Available in the Top,  
Top + base or  
Top + table version.

### Brio is the gas-fired oven that can also burn wood.

Can't decide between the speed and convenience of a gas-fired oven and the romance and aroma of wood-fired? Brio is the answer! Brio is a gas-fired oven but, with the available hybrid kit, can also be used with wood. So, when everyone is hungry, you can get going quickly with gas. But when it's all about the experience, you can use wood.



  
WEIGHT

215 lbs.  
(97.5 Kg)

MODEL	DESCRIPTION	FINISH		
FXBRIO-GROA-U	BRIO, GAS, TOP ONLY	ANTIQUE RED		
FXBRIO-GGIA-U	BRIO, GAS, TOP ONLY	FIRE YELLOW		
BF-BRIO-NER	BASE	BLACK		





MODERNO LINE

Allegro

The semi-professional wood-fired oven that has no limits!



Colors: Antique Red  Fire Yellow 

Capacity: 4-5 pizzas, 4 kg bread

Cooking surface: 39.3 x 27.5 in

Fuel: Wood

Number of people: 15 to 30

Maximum temperature: 500°C (1000°F)



Available in the Top,  
Top + base or  
Top + table version.

**Allegro is the largest oven in Alfa's Moderno Series.**

If you like to entertain, and you want to impress, Allegro is the Alfa Pizza Oven for you. Allegro is wood-fired so you and your guests will get the complete wood-fired experience. And, Allegro can cook 4 to 5 pizzas at once so it can handle even the largest backyard get-together.



MODEL	DESCRIPTION	FINISH		
FXALLE-LGIA-T	ALLEGRO, WOOD, TOP ONLY	FIRE YELLOW		
FXALLE-LROA-T	ALLEGRO, WOOD, TOP ONLY	ANTIQUE RED		
BFALLE-NER	BASE	BLACK		





Colors: Antique Red  Fire Yellow 

Capacity: 5 pizzas, 4 kg bread

Cooking surface: 33.5 x 27.5 in

Fuel: Hybrid | Gas / with wood hybrid kit

Number of people: 15 to 30

Maximum temperature: 500°C (1000°F)




Available in the Top,  
Top + base or  
Top + table version.

Moderno 5 Pizze is the largest Alfa oven

The Moderno 5 Pizze is designed for those who want to cook like the pros with capacity to feed a crowd. Plus, it has beauty to enhance any outdoor setting. The custom base comes with ample storage and foldaway shelves. The oven is available in either a wood or gas version. Thanks to the available hybrid kit you may choose to cook with wood in your gas oven.



  
**WEIGHT**  
**386 lbs.**  
**(175Kg)**

MODEL	DESCRIPTION	FINISH		
FXMD-5P-MGIA-U	5 PIZZE, GAS, TOP ONLY	FIRE YELLOW		
FXMD-5P-MROA-U	5 PIZZE, GAS, TOP ONLY	ANTIQUE RED		
BFALLE-NER	BASE	BLACK		



Colors: Copper



Capacity: 2 pizzas, 2 kg bread

Cooking surface: 23.6 x 19.6 in

Fuel: Wood

Number of people: 8 to 18

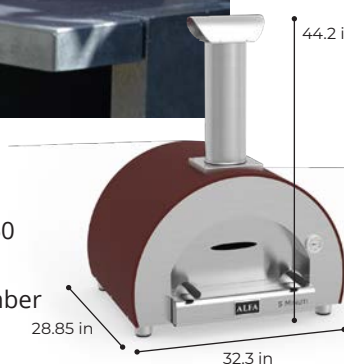
Maximum temperature: 500°C (1000°F)



Available in the Top,  
Top + base or  
Top + table version.

**Perfect for small backyards, balconies or anywhere space is at a premium.**

5 Minuti is designed to make great pizza in smaller spaces. At 160 lbs. it is portable and, with its available base, it is easily moved around. 5 Minuti is named for the fact that with its smaller chamber and Alfa technology, it is able to reach operating temperature in just 5 minutes.



**WEIGHT**  
**160 lbs.**  
**(72.5 Kg)**

MODEL	DESCRIPTION	FINISH		
FX5MIN-LRAM-T	5 MINUTI, WOOD, TOP ONLY	COPPER		
BF-5MINUTI-RAM	BASE	COPPER		
BF-5MINUTI-NER	BASE	BLACK		



Colors: Ardesia Grey

Capacity: 2 pizzas, 2 kg bread

Cooking surface: 24 x 20 in

Fuel: Hybrid | Gas / with wood hybrid kit

Number of people: 1 to 20

Maximum temperature: 500°C (1000°F)



Available in the Top,  
Top + base or  
Top + table version.

**Perfect for small backyards, balconies or  
anywhere space is at a premium.**

Very stylish and great for cooking pizza, bread, roasts, grilled meats, foods cooked in crockery, desserts and everything else you love to cook in a traditional oven

The oven is available in either a wood or gas version. Thanks to the available hybrid kit you may choose to cook with wood in your gas oven.



Dimensions: 37.5x29.5x43h in

MODEL	DESCRIPTION	FINISH		
FXCL-2P-GGRA-U	2 PIZZE, GAS, TOP ONLY	ARDESIA GREY		
BF-2P-NER	BASE	BLACK		





Colors: Copper 

Capacity: 4 pizzas, 4 kg bread

Cooking surface: 31.5 x 23.6 in

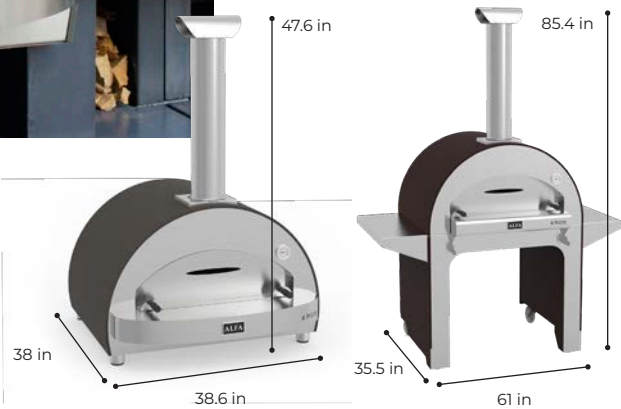
Fuel: wood


Number of people: 10 to 20

Maximum temperature: 500°C (1000°F)



Available in the Top,  
Top + base or  
Top + table version.



  
**WEIGHT**  
308 lbs.  
(140 Kg)

### Big enough to bake 4 pizzas in 90 seconds.

When you have a family full of hungry pizza-lovers, you need the 4 Pizze from Alfa. This classic pizza oven is big enough to comfortably cook up to four pizzas at the same time to keep everyone happy. And, it's wood-fired so everyone will appreciate the wonderful aroma and flavor imparted by the wood.

MODEL	DESCRIPTION	FINISH		
FX4PIZ-LRAM	4 PIZZE, WOOD, WITH BASE	COPPER		
FX4P-LRAM-T	4 PIZZE, WOOD, TOP ONLY	COPPER		



FUTURO LINE

# Stone Oven M

The hybrid oven that's designed for outdoor kitchens.



Colors: Copper

Capacity: 2 pizzas, 2 kg bread

Cooking Surface: 27.5 x 15.7 in

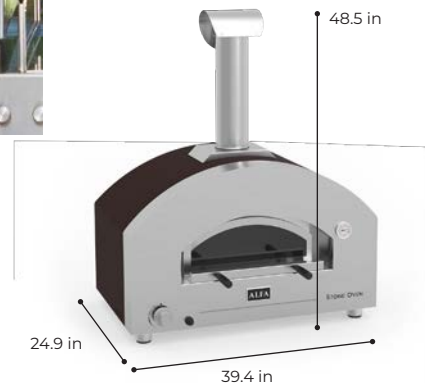
Fuel: Hybrid | Gas / with wood hybrid kit

Number of people: 8 to 18

Maximum temperature: 500°C (1000°F)



Available in the Top,  
or Top + table version.



**WEIGHT**  
276 lbs.  
(125 Kg)

**The design and stainless-steel front make the Stone M ideal to pair with your grill and other outdoor kitchen equipment.**

Add the ability to cook perfect pizzas to your outdoor kitchen with the Alfa Stone M. Designed specifically to fit into your outdoor kitchen, the Stone M features a stainless- steel front. Stone M's heat-up time is just 30 minutes, which is considerably less than other ovens of comparable size. And you can cook with gas or wood (with an available Alfa Hybrid Kit).

MODEL	DESCRIPTION	FINISH		
FXSTONE-M	STONE OVEN, MEDIUM GAS, TOP ONLY	COPPER		

## NEW COLOR COMING SOON

MODEL	DESCRIPTION	FINISH		
FXFT-2P-MSB-U	2 PIZZE, GAS, TOP ONLY	SILVER BLACK		



FUTURO LINE

# Stone Oven L

The semi-professional outdoor kitchen (hybrid) pizza oven.



Colors: Copper



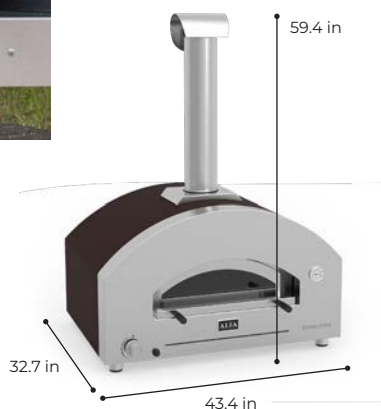
Capacity: 4 pizzas, 4 kg bread

Cooking Surface: 31.5 x 23.6 in

Fuel: Hybrid | Gas / with wood hybrid kit

Number of people: 10 to 20

Maximum temperature: 500°C (1000°F)

Available in the Top,  
or Top + table version.**WEIGHT****312 lbs.**  
(142 Kg)

## The serious pizza oven for the serious outdoor kitchen

The Stone Oven L is a semi-professional pizza oven designed to fit harmoniously in any outdoor kitchen. Featuring a stainless-steel front, Stone L is gas-fired but, with the available Alfa Hybrid Kit, can also work with wood. Stone L touts a 4 pizza capacity making it the largest gas-fired oven in the Alfa line.

MODEL	DESCRIPTION	FINISH		
FXSTONE-L	STONE OVEN, LARGE, GAS, TOP ONLY	COPPER		

## NEW COLOR COMING SOON

MODEL	DESCRIPTION	FINISH		
FXFT-4P-MSB-U	4 PIZZE, GAS, TOP ONLY	SILVER BLACK		





## MULTI-FUNCTIONAL BASE

The Alfa base is a table that allows for maximum versatility when setting up an outdoor kitchen on wheels and to get the best out of your outdoor oven.

- It comes with 4 swivel castors with brakes.
- Made of high-resistance stainless steel with no sharp edges.
- It is equipped with a large compartment to store firewood and gas cylinders to have them always at the ready.
- It includes many serviceable accessories such as a peel holder, a handle to move it around, a bottle opener and hooks to hang tools like towels or oven mitts.
- Available in three sizes:  
40"W x 35.2"H x 31.5"D  
51"W x 35.2"H x 35.4"D  
63"W x 35.2"H x 35.4"D

MODEL	DESCRIPTION	FINISH		
ACTAVO-100 *	40"W TABLE	STAINLESS		
ACTAVO-130	51"W TABLE	STAINLESS		
ACTAVO-160	63"W TABLE	STAINLESS		

\* does not have bottle opener or hooks

## PIZZAIOLO KIT

The best set of tools, for the best pizza chef.

The Alfa Pizzaiolo Kit is the best selection of pizza tools that you can find on the market. It includes many first-rate accessories that will allow you to immerse yourself in the fabulous world of the “arte bianca” (bakery and pizza making) by fully exploiting the great performances of our at-home pizza ovens.



**NOW  
AVAILABLE  
IN THREE  
COLORS**



## PEEL HOLDER VELA

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.

MODEL	DESCRIPTION	FINISH		
KITPIZ	PIZZAIOLO KIT V2	BLACK		
AFIPOPAL-RA	PEEL HOLDER	COPPER		
AFIPOPAL-GI	PEEL HOLDER	FIRE YELLOW		
AFIPOPAL-SB	PEEL HOLDER	SILVER BLACK		



## PIZZA PEEL SET

Functional and elegant design | Made of aluminium and stainless steel | Perforated head to remove the excess flour | Adjustable length tubular handle | Professional non-slip handle.

MODEL	DESCRIPTION	FINISH		
AC-2PSET24BK	24" 2PC PEEL SET (small peel & turner)	BLACK		
AC-3PSET36BK	36" 3PC PEEL SET (med peel, turner & brush)	BLACK		
AC-4PSET24BK	24" 4PC PEEL SET (med peel, turner, brush & rake)	BLACK		
AC-5PSET24BK	24" 5PC PEEL SET (med peel, turner, brush, rake & shovel)	BLACK		
AC-4PSET36BK	36" 4PC PEEL SET (med peel, turner, brush & rake)	BLACK		
AC-5PSET36BK	36" 5PC PEEL SET (med peel, turner, brush, rake & shovel)	BLACK		
AC-4PSET48BK	48" 4PC PEEL SET (lrg peel, turner, brush & rake)	BLACK		
AC-5PSET48BK	48" 5PC PEEL SET (lrg peel, turner, brush, rake & shovel)	BLACK		

## CHANGE THE LAST 2 DIGITS OF THE MODEL NUMBER TO RD FOR RED

24" length recommended for NANO/ONE oven

36" length recommended for the CIAO, 5 MINUTI, 4 PIZZE, BRIO & STONE M OVENS

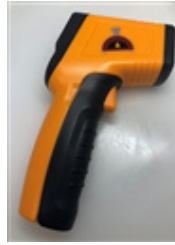
48" length recommended for STONE L & ALLEGRO





### WOOD HOLDER

The Alfa Wood Holder is a rack that allows you to light the fire faster as it lets the air pass through the logs for a better burn



### LASER THERMOMETER

The laser thermometer allows you to read the temperature of all points of the oven floor in order to bake at the right time. Allows for readings upwards of 1,100°F.



### HYBRID KIT

Alfa's patented Hybrid Kit turns your gas oven into a wood-fired oven. Allows you to burn wood in your gas-fired oven. Compatible with Alfa, Brio and Stone Oven L and M. Made of AISI 441 stainless steel; can withstand temperatures in excess of 2000°F.



### BBQ 500

BBQ 500 is the kit to cook in a very special way; a kind of mix between baking, grilling and barbecuing. Compatible with all Alfa home ovens.



### COOKING WOOD

This wood is pre-split and ready to use. Available in 3 types.



### QWIK WIK

Faster, cleaner, easier way to start a fire. It is easy to use, leaves no mess, environmentally safe, odorless and tasteless.

MODEL	DESCRIPTION		
HYB-01-005	WOOD HOLDER L37		
PLP-01-600	WOOD HOLDER L59		
IR-THERMOMETER	INFRARED THERMOMETER		
ACKIT-HYB/H11	HYBRID KIT - BRIO		
ACKIT-HYB/H10	HYBRID KIT - STONE M		
ACKIT-HYB/H09	HYBRID KIT - STONE L		
AC-BBQ500-3	BBQ 500 (3 PIECE SET)		
AC-BBQ500-30	BBQ 500 - SMALLER SIZE FOR NANO		
OAKWOOD	15LB BOX COOKWOOD		
APPLEWOOD	15LB BOX COOKWOOD		
CHERRYWOOD	15LB BOX COOKWOOD		
CHERRYWOOD SMALL	15LB BOX COOKWOOD		
QWIKWIK	FIRESTARTER		

### OVEN COVERS

The ALFA Oven Cover is the best protection for your outdoor oven.

They are specifically designed for every model and made with a technical fabric that protects it from the atmospheric corrosion and the normal wear and tear.

- Made with waterproof material for protection against bad weather. Won't fade in the sun or crack in the cold.
- Suitable for wood and gas-fired ovens.



Model	Description		
ACSAC-PTB	PORTABLE COVER / CARRYING CASE		
CVR-NANO-T	NANO/ONE TOP ONLY		
CVR-CIAO-T	CIAO TOP ONLY		
CVR-BRIO-T	BRIO TOP ONLY		
CVR-ALLE-T	ALLEGRO TOP ONLY		
CVR-5MIN-T	5 MINUTI TOP ONLY		
CVR-4PIZ-T	4 PIZZE TOP ONLY		
CVR-STN-M	STONE M TOP ONLY		
CVR-STN-L	STONE L TOP ONLY		
CVR-NANO	NANO/ONE WITH BASE		
CVR-CIAO	CIAO WITH BASE		
CVR-BRIO	BRIO WITH BASE		
CVR-ALLE	ALLEGRO WITH BASE		
CVR-5MIN	5 MINUTI WITH BASE		
CVR-4PIZ	4 PIZZE WITH BASE		



### PROOFING BOX

Alfa's proofing box guarantees the proper air conditions and maximum hygiene for the rising process. Suitable for any home refrigerator - 16"W x 12"L.

Model	Description		
AC-BOX	PROOFING BOX WITH LID		



### PIZZA DOUGH

Pizza Crust Mix of Unrivalled Quality. Now everyone can make expertly crafted pizza dough at home. Perfect for cooking indoors or out! Just add water.

- Neapolitan Style - an impeccable blend of flour and yeast for creating Italy's most famous pizza.
- Epic Deep Dish - the perfect mixture of flours and yeast to make a pan full of awesomeness.
- Outdoor Grilling - fire up your grill because this dough is designed to cook directly on the grates.

Each dough mix makes 2 pizzas and each pizza sauce makes 2 pizzas

No refrigeration Needed

Model	Description			
NSPIZZADOUGH	NEAPOLITAN STYLE, 13.4 OZ			
DDPIZZADOUGH	EPIC DEEP DISH, 13.2 OZ			
OGPIZZADOUGH	OUTDOOR GRILLING, 13.4 OZ			
PIZZASAUCE	RED PIZZA SAUCE 8 OZ			

**Dealer must purchase in case packs**