

ALFA



DESIGN & PERFORMANCE

“Being the world’s most innovative 0°-500°C (932°F) oven company while maintaining the creativity and the Italian tradition that has distinguished us for over 40 years.”

Thanks to continuous innovation process, Alfa ovens deliver the goods. They light up quickly, heat up to 500°C (930°F) in only ten minutes and can cook a pizza in one minute thus reducing energy consumption and waiting times. To save you more time you can clean them up in just 5 minutes.

How can they do that? Because of Forninox technology that embodies the wood-burning oven seamless evolution by combining the stainless-steel properties with those of firebricks that lead to light and easy-to-move ovens. In addition to that, the Compact Flame technology allows you to use a real high-flame pizza oven even in very small spaces.

**Alfa ovens don’t need masonry work
and fit perfectly in every decor.**

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.

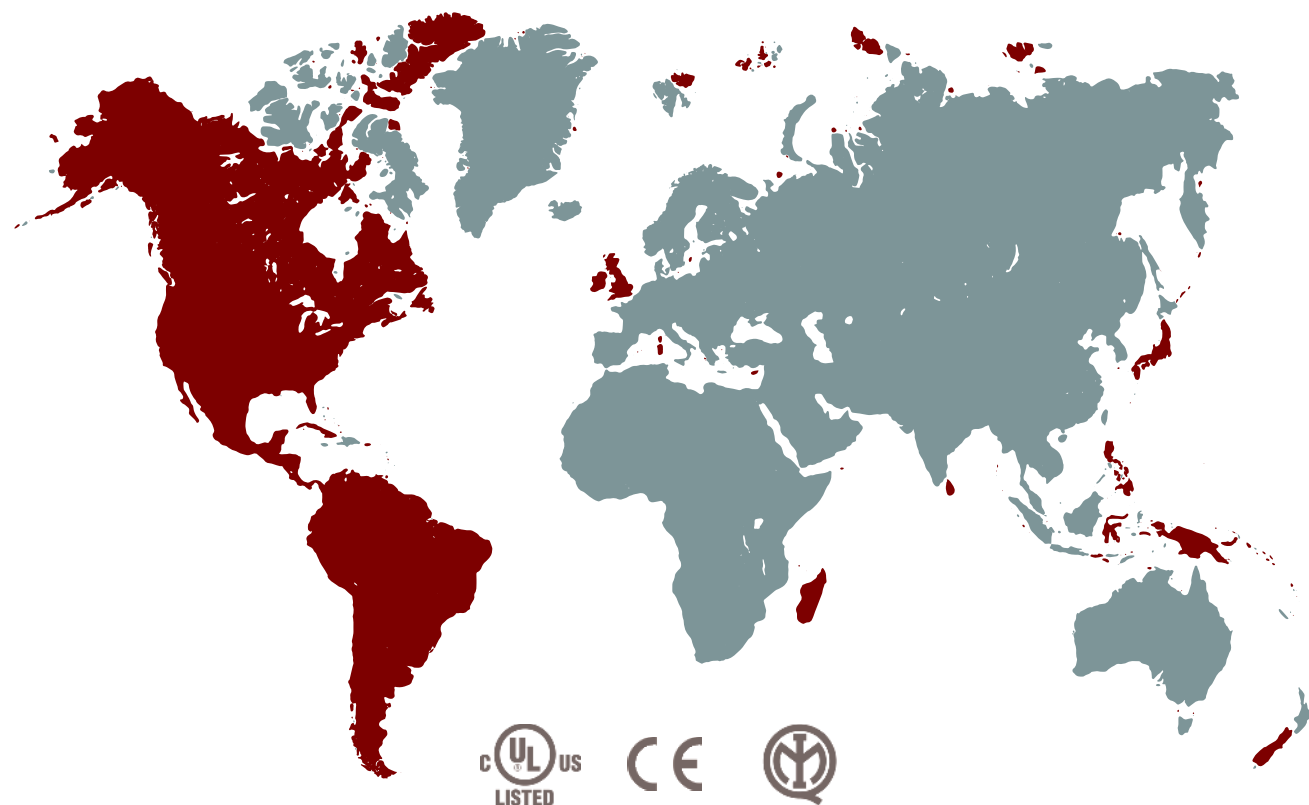


BEAUTY MEETS INNOVATION IN A UNIQUE OVEN

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.



HYBRID

The Alfa line of hybrid wood and gas-fired ovens suits perfectly to indoor or outdoor locations. Easy to use and with a terrific visual impact, from the compact Quattro Pro, particularly fit for food trucks and catering businesses, to the Opera, a small masterpiece of beauty with top-notch performances, they are quite something.



QUATTRO PRO TOP
p.8

QUATTRO PRO
p.9



QUICK
p.10



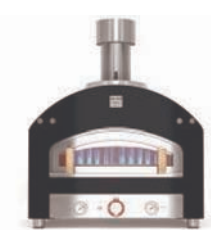
OPERA
p.11

COMPACT FLAME

The Compact Flame line of ovens ensures maximum output capacity just like a traditional real-flame pizza oven even in case of small spaces. Simple and versatile they are mainly targeted at professional kitchens.



QUBO
p.14



PIAZZA
p.16

TRADITIONAL

The traditional range includes all type of refractory wood-fired ovens and is designed for those who want to stay true to a classic design without forgoing the benefits of Alfa innovation and technology. By using refractory materials such as “cotto” shaped by hand by our craftsmen, these ovens will surely stand the test of time.



SPECIAL PIZZERIA
p.20



NAPOLI
p.24



HYBRID

The Alfa line of hybrid wood and gas-fired ovens includes high-performing appliances that suit perfectly to indoor or outdoor locations. Easy to use and with a huge visual impact, from the compact **Quattro Pro**, perfect for food trucks or catering businesses, to the **Opera**, a small masterpiece of beauty with top-notch performances, they are quite something. The latter, for instance, is superb for open kitchen restaurants due to a pretty unique design that allows it to blend easily into the eatery decor. It can bake **up to 150 pizzas per hour at the rate of 7 pizzas simultaneously in less than 90 seconds**. Wood or gas-powered with a **30 Kw burner**, it can be installed straight under the hood without having to connect it to the flue.

All the Alfa Hybrid range ovens are light and easy to handle thanks to the comfortable wheels. They have a 100% stainless-steel dome, they heat and cool very quickly and most of all they afford all the versatility that a small restaurant may need.

Alfa Forni offers a wide array of **professional ovens** for cooking with wood, gas or grill. All lines of Hybrid, Compact Flame or traditional ovens guarantee high performance coupled with unique design resulting from the application of continuous innovation processes with the purpose to provide the best solutions for professionals.



HYBRID
WOOD OR GAS



NO
INSTALLATION



NEAPOLITAN PIZZAS
IN **JUST 1 MINUTE!**

QUATTRO PRO TOP

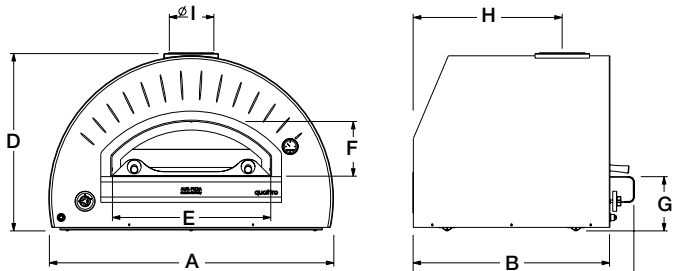


Cooking floor WxD (Wood)	90 x 60 cm / 35,7 x 23,8 in
Cooking floor WxD (Gas)	78 x 60 cm / 30,9 x 23,8 in
Cooking floor height	110 cm / 43,5 in
Heating time	30'
Bread capacity	4 Kg / 8,8 lbs
Pizza capacity	3
Pizzas every 60 minutes	60
Average consumption Wood	4,5 kg/h
Average consumption LPG	1,35 kg/h
Average consumption Methane	1,80 m3/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 18 cm / Ø 7,14 in
Weight	195 kg / 430 lbs

QUATTRO PRO



Cooking floor WxD (Wood)	90 x 60 cm/ 35,7 x 23,8 in
Cooking floor WxD (Gas)	78 x 60 cm / 30,9 x 23,8 in
Cooking floor height	110 cm / 43,5 in
Heating time	30'
Bread capacity	4 Kg / 8,8 lbs
Pizza capacity	3
Pizzas every 60 minutes	60
Average consumption Wood	4,5 kg/h
Average consumption LPG	1,35 kg/h
Average consumption Methane	1,80 m3/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 18 cm / Ø 7,14 in
Weight	240 kg / 528 lbs



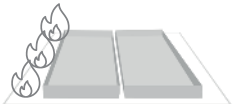
A	115,0 cm / 43,7 in
B	79,4 cm / 30,5 in
C	89,2 cm / 34,3 in
D	71,6 cm / 27,2 in
E	65 cm / 25,6 in
F	22,5 cm / 8,8 in
G	21,9 cm / 8,3 in
H	60,2 cm / 23,7 in
I	18,0 cm / 7,1 in



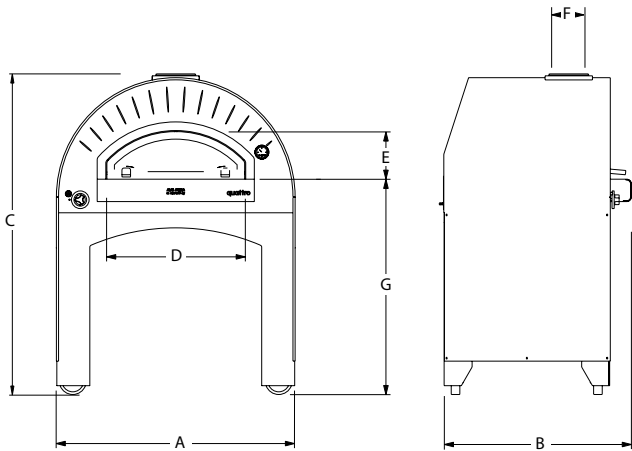
Round pizza
3 - Ø 33 cm - Ø 13 in



Pizza by the meter
2 - 50x30 cm - 20x12 in



Trays
2 - GN1/1



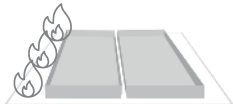
A	115,0 cm / 45,3 in
B	89,2 cm / 35,1 in
C	160,0 cm / 63,0 in
D	65 cm / 25,6 in
E	22,5 cm / 8,8 in
F	18,0 cm / 7,1 in
G	110,4 cm / 43,5 in



Round pizza
3 - Ø 33 cm - Ø 13 in



Pizza by the meter
2 - 50x30 cm - 20x12 in

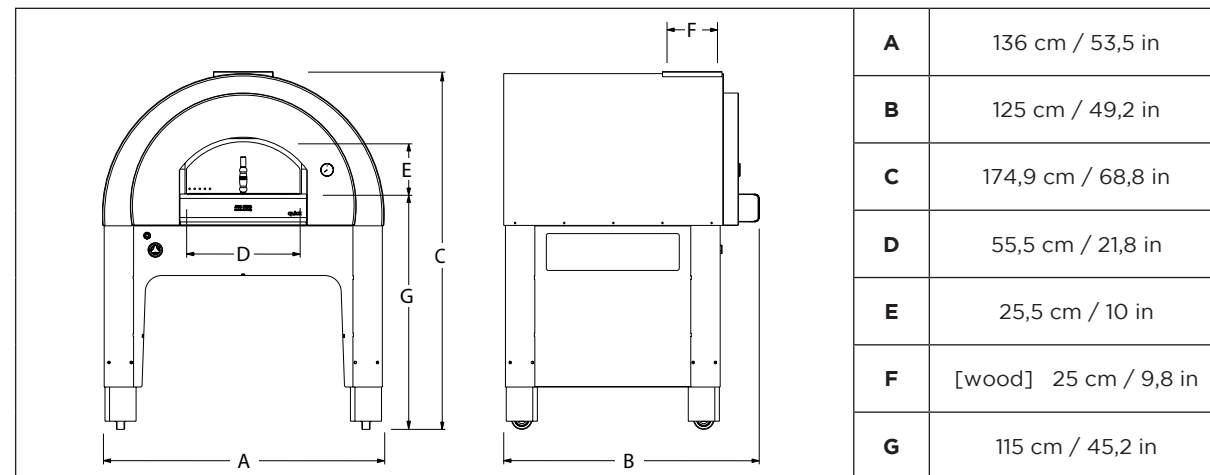


Trays
2 - GN1/1

QUICK



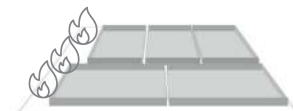
Cooking floor WxD (Wood)	120 x 90 cm / 47,6 x 35,7 in
Cooking floor WxD (Gas)	110 x 90 cm / 43,6 x 35,7 in
Heating time	35'
Bread capacity	12 kg / 26,4 lbs
Pizza capacity	6
Pizzas every 60 minutes	110
Average consumption Wood	7 Kg/h
Average consumption LPG	1,20 kg/h
Average consumption Methane	1,58 m3/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 25 cm / Ø 9,9 in
Oven weight	250 kg / 550 lbs
Oven + base weight	330 kg / 726 lbs



Round pizza
6 - Ø 33 cm - Ø 13 in



Pizza by the meter
3 - 80x30 cm - 31x12 in

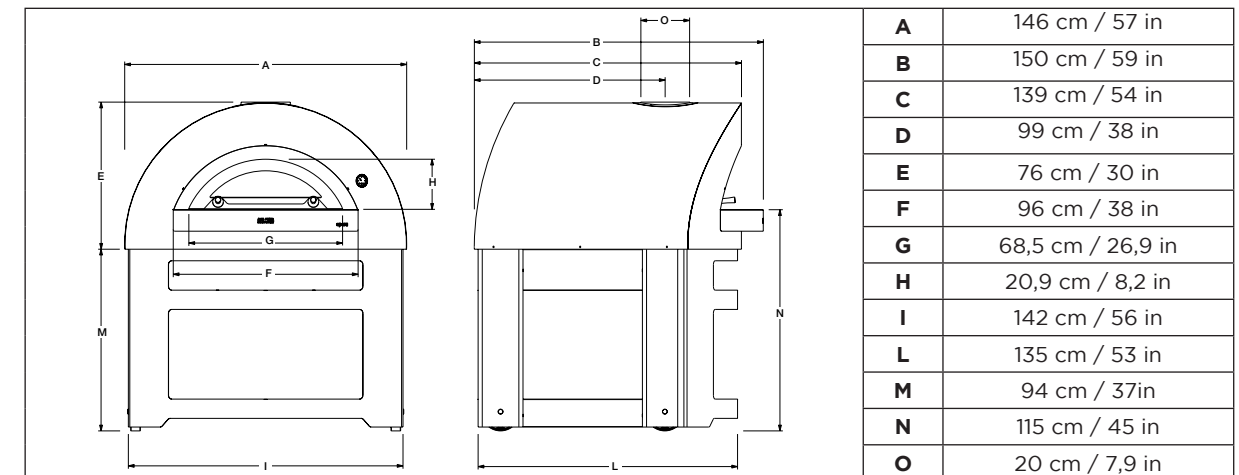


Trays
5 - GN1/1

OPERA



Cooking floor WxD (Wood)	120 x 100 cm / 47,6 x 39,7 in
Cooking floor WxD (Gas)	108 x 100 cm / 43,6 x 39,7 in
Heating time	40'
Bread capacity	14 kg / 30,8 lbs
Pizza capacity	7
Pizzas every 60 minutes	150
Average consumption Wood	7,5 kg/h
Average consumption LPG	2,3 kg/h
Average consumption Methane	3,1 m³/h
Maximum temperature	450°C / 850°F
Chimney dimension	[wood] Ø 25 cm - Ø 9,8 in [gas] Ø 20 cm - Ø 7,8 in
Oven weight	355 kg / 781 lbs
Oven + base weight	450 kg / 990 lbs



Round pizza
7 - Ø 33 cm - Ø 13 in



Pizza by the meter
3 - 90x30 cm - 35x12 in



Trays
5 - GN1/1



COMPACT FLAME

The Compact Flame line of ovens ensures maximum production capacity at your restaurant and allows you to have a real-flame pizza oven even in the smallest spaces and guaranteeing great performance at the same time. The **Compact Flame technology allows the oven to reach 450°C (840°F) in 30 minutes and to cook genuine Neapolitan pizza in just one minute** thanks basically to the manual flame control system that adjusts temp and radiation.

Qubo is a lightweight and compact oven, absolutely terrific for chefs who work in small spaces and don't need external flues. **Piazza** is the only professional gas-fired oven that is made to last in all weather conditions thanks to its 7-layer powder coating and allows full use in outdoor spaces such as **terraces, patios, gardens and catering events too**.

Simple and versatile, the Alfa Compact Flame ovens are beautiful to see and easy to use thanks to their design and the great flame that make them especially spectacular for open kitchens.

Alfa Forni offers a wide array of **professional ovens** for cooking with wood, gas or grill. All lines of Hybrid, Compact Flame or traditional ovens guarantee high performance coupled with unique design resulting from the application of continuous innovation processes with the purpose to provide the best solutions for professionals.



30 MINUTES
TO REACH 450°C



NO
INSTALLATION



LIGHTER
ONLY 142 KG



QUBO 70

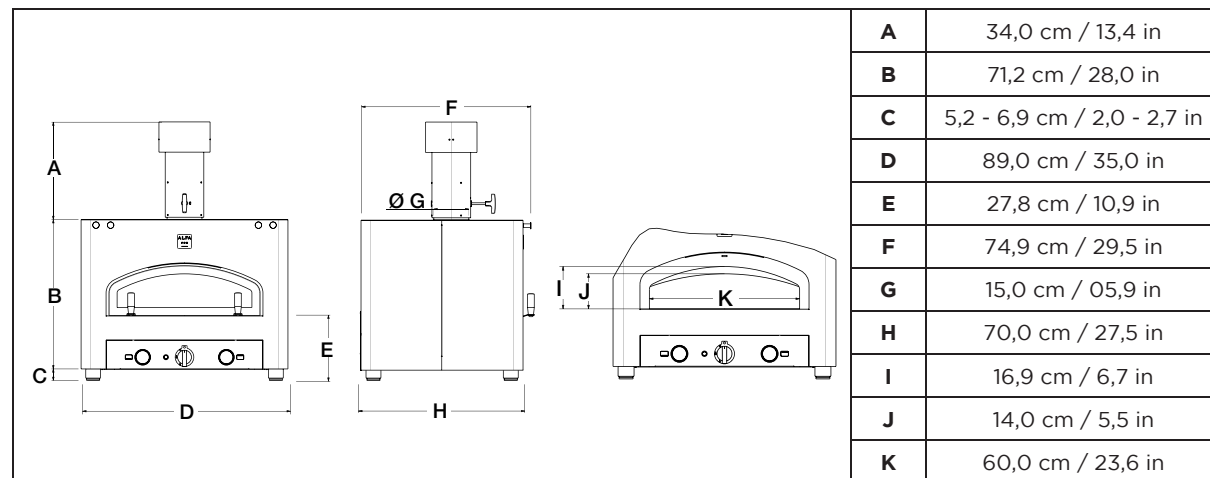
Cooking floor WxD	70 x 35 cm / 28 x 14 in
Heating time	30'
Bread capacity	4 Kg / 8,8 lbs
Pizza capacity	2
Pizzas every 60 minutes	50
Average consumption LPG	1,1 kg/h
Average consumption Methane	1,5 m³/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 15 cm / Ø 5,9 in
Weight	142 kg / 312 lbs



QUBO 90

Cooking floor WxD	70 x 66 cm / 28 x 26 in
Heating time	30'
Bread capacity	4 Kg / 8,8 lbs
Pizza capacity	4
Pizzas every 60 minutes	80
Average consumption LPG	1,4 kg/h
Average consumption Methane	1,80 m³/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 15 cm / Ø 5,9 in
Weight	185 kg / 407 lbs

Available with or without base



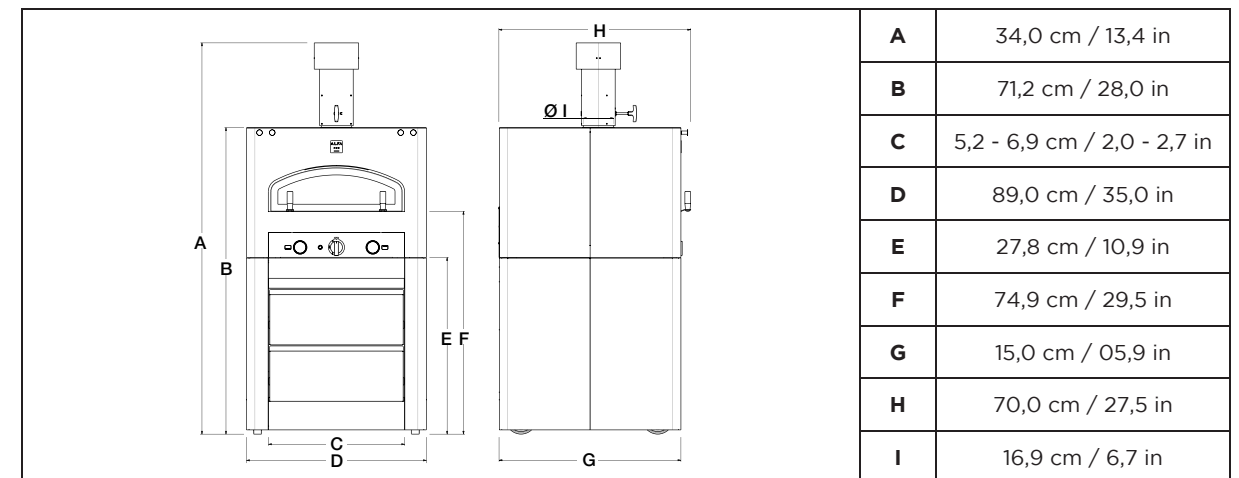
Round pizza
2 - Ø 33 cm - Ø 13 in



Pizza by the meter
1 - 60x30 cm - 23x12 in



Trays
1 - GN1/1



Round pizza
4 - Ø 33 cm - Ø 13 in



Pizza by the meter
2 - 60x30 cm - 23x12 in

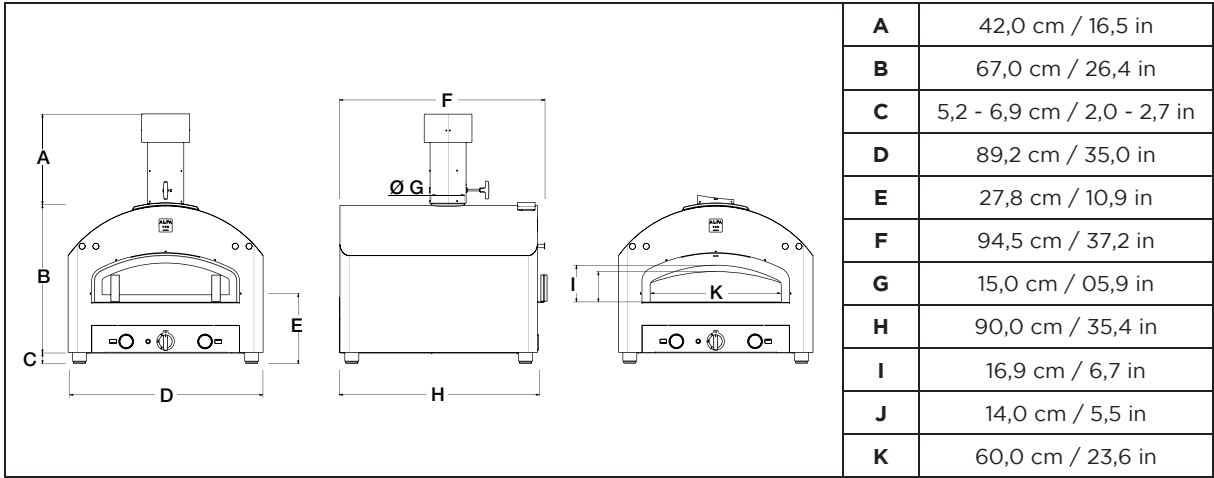


Trays
2 - GN1/1

PIAZZA



Cooking floor WxD	70 x 66 cm / 28 x 26 in
Heating time	30'
Bread capacity	4 Kg / 8,8 lbs
Pizza capacity	4
Pizzas every 60 minutes	80
Average consumption LPG	1,4 kg/h
Average consumption Methane	1,60 m³/h
Maximum temperature	450°C / 850°F
Chimney dimension	Ø 15 cm / Ø 5,9 in
Weight	180 kg / 96 lbs



Round pizza
4 - Ø 33 cm - Ø 13 in



Pizza by the meter
2 - 60x30 cm - 23x12 in



Trays
2 - GN1/1





TRADITIONAL

The traditional range includes all type of refractory wood-fired ovens and is designed for those who want to stay true to a classic design without forgoing the benefits of Alfa Forni innovation and technology. By using refractory materials such as “cotto” shaped by hand by our craftsmen, these ovens will surely stand the test of time.

They are static, sturdy ovens, made to measure if you choose a Special or ready to use if you opt for a Napoli.

The oven floor and dome are made of refractory material allowing a uniform and constant heat for several hours on end even when the oven is off. Their outstanding cooking performances make them the best choice for restaurants as well as pizzerias with high customer turnout. The Special Pizzeria is also available with a **34 kW gas burner** and you can **check the cooking temperature** through its wide cast-iron mouth thus avoiding any heat loss. The higher-than- normal and perfectly spherical dome enhances a more even heat distribution inside the oven.

Alfa Forni offers a wide array of **professional ovens** for cooking with wood, gas or grill. All lines of Hybrid, Compact Flame or traditional ovens guarantee high performance coupled with unique design resulting from the application of continuous innovation processes with the purpose to provide the best solutions for professionals.



SPECIAL PIZZERIA

The best Italian refractory oven for restaurants. Tradition, quality and artisanry.



The commercial wood fired oven Special Pizzeria is synonymous of reliability. Entirely hand made in Italy close to Rome this commercial pizza oven for pizzeria and restaurant has been able to best meet the needs of even the finest pizza maker. The mouth of the special pizzeria oven is made of a shaped and customized cast iron, which perfectly matches the refractory. The advantage of the shaped mouth is the easy viewing of the pizza while it is being cooked, without losing the warmth of the dome. The dome, much higher compared to traditional ovens, and perfectly spherical, allows a uniform heat distribution in the cooking chamber. It is also available in a gas-powered version with a 34 kW double flame burner and electronic control unit.



HIDDEN TECHNOLOGY

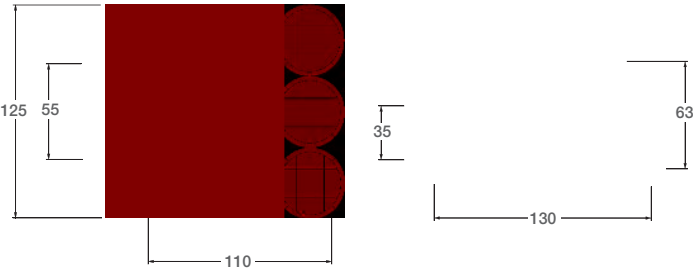
Optimizing the heating process, reducing consumption and keeping the heat inside. ForniRef™ technology comes from a careful selection of high quality raw materials. Alfa Lab has formulated a particular mixture composed of micro and macro elements that confer high mechanical strength, improve the toughness and ensure the durability for a long time. From constant research comes the AHT™ system that takes advantage of the synergy of different materials that make up the refractory floors. Alfa Ref has realized for the first ovens with DST™, semispherical dome assembled block. Thanks to this technology, inside the combustion chamber there is a perfectly homogeneous surface that enables a greater fluid air. The irradiation of the dome allows a warming of the floor 4 times higher than the standard market.





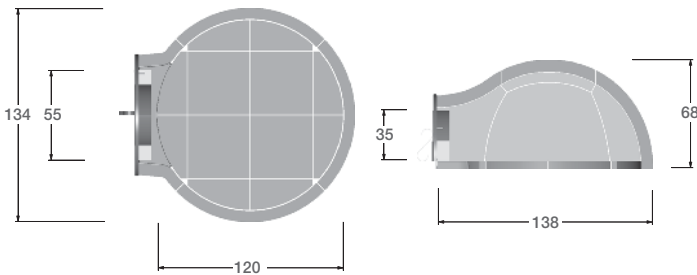
SP 120

Internal diameter	Ø 110 cm / 43,3 inch
Weight	370 kg / 815,7 lbs
Pizza capacity	6
Bread capacity	12 kg / 26,4 lbs
Heating time	70



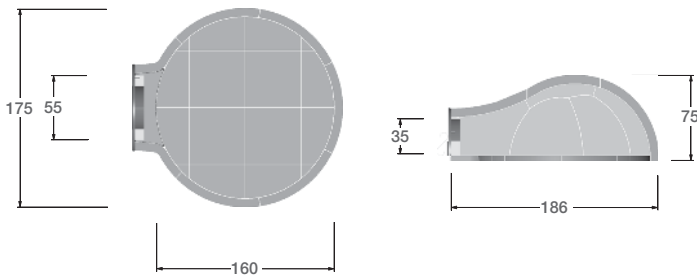
SP 135

Internal diameter	Ø 120 / 47,2 inch
Weight	450 kg / 992 lbs
Pizza capacity	7
Bread capacity	14 kg / 30,8 lbs
Heating time	75



SP 165

Internal diameter	Ø 160 cm / 63 inch
Weight	780 kg / 1719 lbs
Pizza capacity	12
Bread capacity	24 kg / 52,9 lbs
Heating time	90



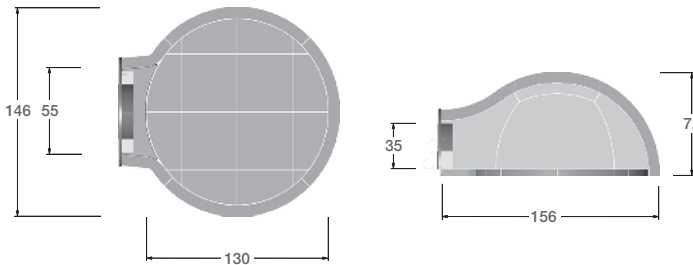
Watch how to build a modular oven

The installation plays a key role in the success of a traditional wood-burning oven. Alfa wants to simplify the assembling process by realizing prefab modules that combine in blocks. Few individual pieces that compose a great oven whose resistance is increased by an internal reinforcement that make the dome rock-solid. Undoubtedly, choosing the appropriate materials for insulating the professional oven is crucial. The Refrax grey mortar is the best ally to give the oven the right elasticity to “breathe” and to allow the appropriate thermal expansion of all the elements. Last but not least, the easy-to-apply ceramic fibre guarantees an optimal thermal insulation of the oven. All that means that you will make less effort and save time in the installation and drying process of a product that will lasts for a lifetime.



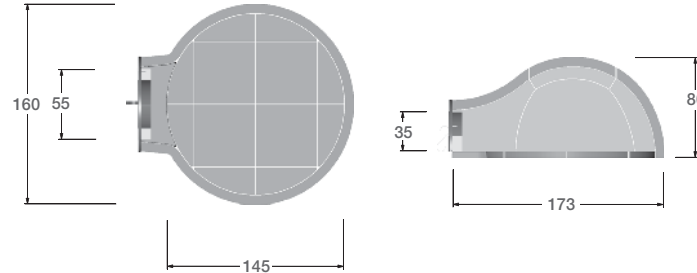
SP 145

Internal diameter	Ø 130 cm / 51,2 Inch
Weight	480 kg / 1058 Lbs
Pizza capacity	8
Bread capacity	16 kg / 35,2 Lbs
Heating time	80



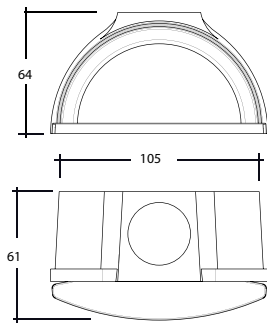
SP 155

Internal diameter	Ø 145 cm / 57 inch
Weight	730 kg / 1609 lbs
Pizza capacity	10
Bread capacity	20 kg / 44 lbs
Heating time	85



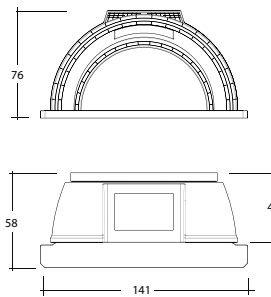
It is possible to decorate/accessorize your oven with the archs: Bocca Forno Special and Arco Avanforno Special.

BOCCA FORNO SPECIAL



flue exit ø 30 cm,
weight 135 kg

ARCO AVANFORNO SPECIAL



flue exit 40x25 cm,
weight 160 kg,

vent junction of ø 30 cm included.



NAPOLI

Entirely handmade following the Italian tradition at its purest.

The Napoli artisanal oven was designed and manufactured by using “cotto” refractory bricks produced directly by Alfa.

- Dome and external hood in hand-shaped bricks.
- Oven floor made of Alfa’s “cotto” refractory bricks.
- External coating customizable on demand.
- Removable supporting stand in reinforced iron.
- Alfa’s Firebricks crown.
- Alfa’s cast-iron arch.
- 2 cm (0,78 in) lava stone landing.
- **Available in wood or gas-fired options.**



GAS-FIRED OVEN KIT

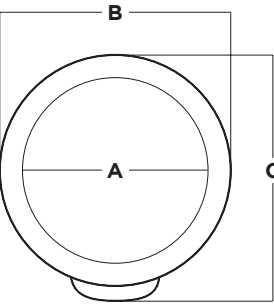
Transform your wood fire oven in a gas pizza oven.

Turn your wood-burning oven into a LPG or CNG powered oven by installing gas burners.



Easy 34 kW gas burner with Easy control panel

Wood consumption	7 kg/h (15,43 lbs/h)	Maximum heat output	29000 Kcal - 34 kW
Flue	Ø 250 mm (9,84 in)	Smoke temperature	190°C Exhaust
Recommended operating temperature	400/450°C 752-842°F	Smoke flow	800 Mc/h (on ignition) 650 Mc/h (at full speed)
Nominal heat output	25000 Kcal - 29 kW	Smoke exhaust	Natural draft



Model	Pizza capacity	Dimensions			Height	Weight	Heat capacity
		A	B	C			
M120	5	120 cm 47 in	165 cm 65 in	170 cm 67 in	210 cm 83 in	1600 kg 3527 lbs	34kW
M130	6	130 cm 51 in	175 cm 69 in	180 cm 71 in	210 cm 83 in	1800 kg 3968 lbs	34kW
M140	7	140 cm 55 in	185 cm 73 in	190 cm 75 in	210 cm 83 in	2000 kg 4409 lbs	34kW
M150	8	150 cm 59 in	195 cm 77 in	200 cm 79 in	210 cm 83 in	2200 kg 4850 lbs	34kW

WHAT KIND OF KITCHEN ARE YOU WORKING IN?

**The best commercial pizza ovens for
outdoors, kitchens, show-cooking and food trucks.**

Alfa Pro has pioneered the world of rapid cooking pizza ovens. The CompactFlame technology ensures the greatest output for your restaurant. Compact dimensions and performance are the keys to this new line of commercial pizza ovens for professional kitchens.



Alfa Pro manufactures and commercializes all commercial products for pizzerias, restaurants, bars who want to have a pizza oven in their kitchen.

Thanks to the Forninox technology that combines strong stainless steel AISI 304 and refractory tiles, the ovens are light, movable and reach working temperatures in just 30 minutes.



FOOD TRUCK PIZZA OVENS

the lightest wood fired oven for your moving business

The perfect professional pizza oven to run a successful food truck or pizza trailer with an 900°F fire-breathing dragon. Available with gas wood or dual fuel, all Alfa Pro models are suitable for your food moving business. They reach working temperature in 30 minutes and bake a Neapolitan pizza perfectly in just 90 seconds. The oven is light and robust (2.5 mm thick) and at the same time has a good resistance to the stresses of the road and doesn't affect the truck greatly reducing power consumption. Alfa Pro commercial ovens are the ideal solution for cooking in the Italian style pizza in your food truck.



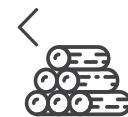
Lighter

195 kg



Faster

30 minutes



Less fuel

30 kg wood/day
/400 pizzas



KITCHEN PIZZA OVENS

The unique commercial wood fired oven that fits in your kitchen.

Made with stainless steel, these devices contain a floor in refractory 8 cm thick that guarantees impeccable cooking. The steel dome allows you to reach temperatures in a snap, and ensure a maximum output up to 150 pizzas per hour.

Gas professional oven can be installed without a chimney connection, they can be placed under the hood according to the European law. Absolutely excellent for cooking pizza but also exceptional for grilling, stewing, roasting, baking a large quantity of meals giving your dishes a unique taste. This cooking system is your versatile ally in the kitchen of your restaurant, hotel, pub, bistrot or in the food service industry.



Productivity

150 pizzas/hour



Faster

30 minutes 450°C



Space saving

90 cm depth



OUTDOOR PIZZA OVENS

Stone hearth oven suitable anywhere for your restaurant activities

Consider a terrace, garden or outdoor seating arrangement for your restaurant as an additional way to increase a profit during a good season.

Imagine doing pizza show-cooking in front of the sea or in a garden surrounded by trees and flowers, with Alfa Pro professional pizza ovens this dream comes true.

Alfa Pro has the most versatile range of commercial wood and gas ovens with wheels that can be moved from indoor to outdoor easily. The strong structure in stainless steel with 7 layers of powder coating ensures excellent weather resistance.



Light
180 kg



Movable
4 wheels



Weatherproof
rain/snow/salt



SHOW COOKING PIZZA OVENS

Compact traditional pizza ovens for front-cooking

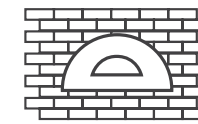
Show cooking is what guests are looking for, chefs show what they can do.

It's a live demonstration of food freshness. Pizza cooked on a countertop is the best presentation that a restaurant can offer. Show pizza ovens are perfect for bistros, trattorias, bars, pizzerias, cafes and any restaurant serving pizza for its customers.

Alfa Pro is the only company producing these compact flame pizza ovens.



Countertop
190 kg/ 418 lbs



Show cooking
visible flame



ALFA EXPERIENCE

“At Authentica (my gourmet pizza parlour) I used an Alfa oven that has been retrofitted to cook pizza according to my needs.”

“Since inaugurating it, a year ago, I have used the Alfa Quattro Pro oven and I’m really satisfied with this product and its performances. At Authentica, I wanted to trace back to the very essence of my job just the way my father did it, the man who could look at every table in his restaurant, so the choice of a light, easy-to-install Alfa oven was pretty obvious.”



FRANCO PEPE
Pepe in grani - Authentica



Those who have chosen Alfa

Many professionals have chosen and continue to choose Alfa Pro and we reserve for each of them the same care and attention, because we have decided to offer the best solutions and all of our professionalism.

There is no reference that is more sincere than a customer.



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).

TECHNICAL DATA SHEETS
AND PRODUCTS COMPARISON



	QUBO 70	QUBO 90	QUBO 90 WITH BASE	PIAZZA
Dimensions	89 x 70 x 112 cm 35 x 28 x 44 in	89 x 90 x 112 cm 35 x 35 x 44 in	89 x 90 x 198 cm 35 x 35 x 78 in	89 x 90 x 112 cm 35 x 35 x 44 in
Pizza Capacity	2 pizzas	4 pizzas	4 pizzas	4 pizzas
Heating Time	15' to reach 200°C 30' to reach 450°C	15' to reach 200°C 30' to reach 450°C	15' to reach 200°C 30' to reach 450°C	15' to reach 200°C 30' to reach 450°C
Weight	142 kg 312 lbs	185 kg 407 lbs	285 kg 627 lbs	180 kg 396 lbs
Fuel consumption	1,1 kg/h LPG 1,5 m³/h Methane	1,4 kg/h LPG 1,8 m³/h Methane	1,4 kg/h LPG 1,8 m³/h Methane	1,4 kg/h LPG 1,8 m³/h Methane
Cooking performance	50 pizzas per hour	80 pizzas per hour	80 pizzas per hour	80 pizzas per hour
Cooking floor (gas)	70 x 35 x 5 cm 28 x 14 x 2 in	70 x 66 x 5 cm 28 x 26 x 2 in	70 x 66 x 5 cm 28 x 26 x 2 in	70 x 66 x 5 cm 28 x 26 x 2 in

TECHNICAL DATA SHEETS
AND PRODUCTS COMPARISON



	QUATTRO PRO TOP	QUATTRO PRO	QUICK	OPERA
Dimensions	115 x 89 x 72 cm 45 x 34 x 27 in	115 x 89 x 160 cm 45 x 35 x 63 in	136 x 125 x 175 cm 53 x 49 x 69 in	146 x 150 x 170 cm 57 x 59 x 67 in
Pizza Capacity	3 pizzas	3 pizzas	6 pizzas	7 pizzas
Heating Time	20' to reach 200°C 30' to reach 450°C	20' to reach 200°C 30' to reach 450°C	20' to reach 200°C 35' to reach 450°C	20' to reach 200°C 40' to reach 450°C
Weight	195 kg 430 lbs	240 kg 528 lbs	330 kg 727 lbs	450 kg 990 lbs
Fuel consumption	4,5 kg/h wood 1,35 kg/h LPG 1,80 m³/h Methane	4,5 kg/h wood 1,35 kg/h LPG 1,80 m³/h Methane	7 kg/h wood 1,20 kg/h LPG 1,58 m³/h Methane	7,5 kg/h wood 2,3 kg/h LPG 3 m³/h Methane
Cooking performance	60 pizzas per hour	60 pizzas per hour	110 pizzas per hour	150 pizzas per hour
Cooking floor (gas)	78 x 60 x 7,8 cm 31 x 24 x 3,1 in	78 x 60 x 7,8 cm 31 x 24 x 3,1 in	110 x 90 x 8 cm 44 x 36 x 3 in	108 x 100 x 8 cm 44 x 40 x 3 in
Cooking floor (wood)	90 x 60 x 7,8 cm 36 x 24 x 3 in	90 x 60 x 8 cm 36 x 24 x 3 in	120 x 90 x 8 cm 48 x 36 x 3 in	120 x 100 x 8 cm 48 x 40 x 3 in



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 December 2018 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.

ALFA REFRATTARI S.R.L.

Via Osteria della Fontana, 63
03012 Anagni (FR), ITALY
Tel +39 (0) 775.7821 - Fax +39 (0) 775.782238
info@alfa1977.it - 800.77.77.30

pro.alfaforni.com



Tutti i nostri prodotti sono certificati.





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