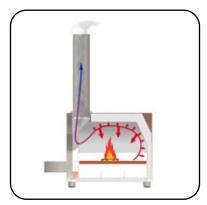


Multiple layers of **high quality European Ceramic Fiber** that completely surrounds the oven and resistant up to 1000°C.

ALFA FORNI



Alfa's unique baffled **airflow system** provides more
circulation of flame and heat
allowing the oven **to reach higher temps much faster**.



3 cm of Alfa refractory brick, made 100% in house provides better heat absorption and retention than the competition.

Commercial Rock Wool insulation is less dense and looser fiber and only resistant up to 550°C.

OTHER BRAND



Generic flue system allows the heat and flame to escape the oven chamber immediately requiring more time to reach desired temperatures.



Commercial grade mix comparable to dense lava stone demands longer time for heat absorption and retention.









Dimensions: 111x87x156h cm Cooking floor: 80x60 cm











REFRACTORY OVENS



CUPOLINO Ø 60 - 70 - 80 cm

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



PERSONAL Ø 124 - 136 cm



TRADIZIONALE Ø 93 - 100 - 110 - 123 cm



MULTI-FUNCTIONAL BASE

100cm - 130 cm - 160 cm

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.



KIT PIZZAIOLO

Available in two sizes: 90cm and 120cm

The Kit Pizzaiolo is composed of all the tools necessary to bake pizza. All the tools in the kit are Made in Italy and food certified.

