

**ALFA**  
FORNI





## 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.

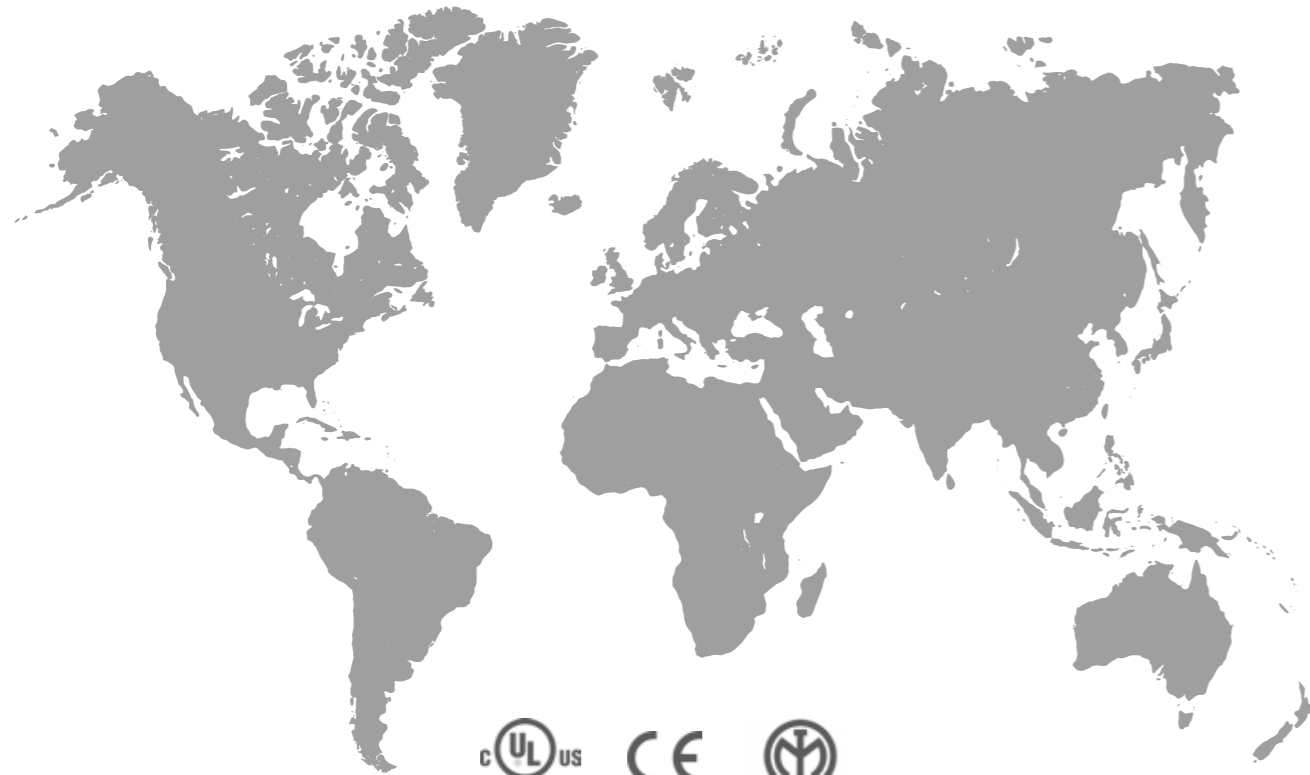
**Thanks therefore to the whole Alfa team, our partners, our customers, our retailers and our distributors who support us day in, day out and a special thanks to all the companies that have analysed our technology to come up with similar solutions because you made us understand that we were on the right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



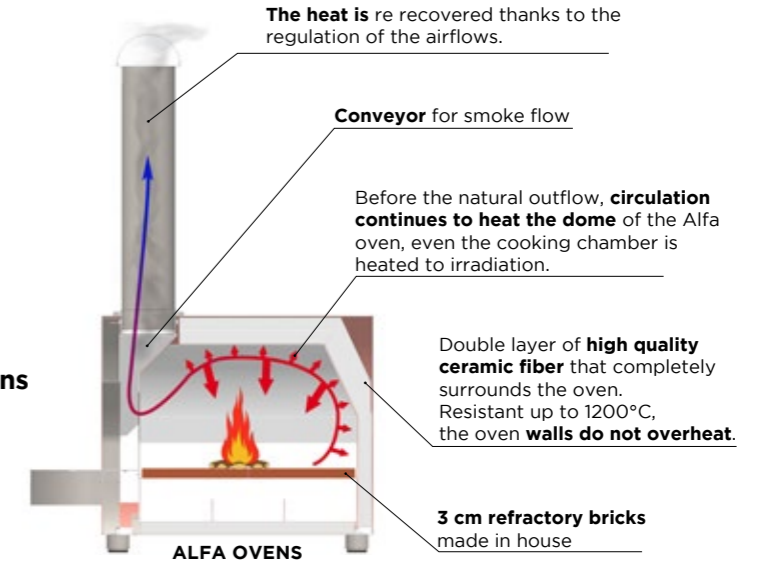
# FASTER



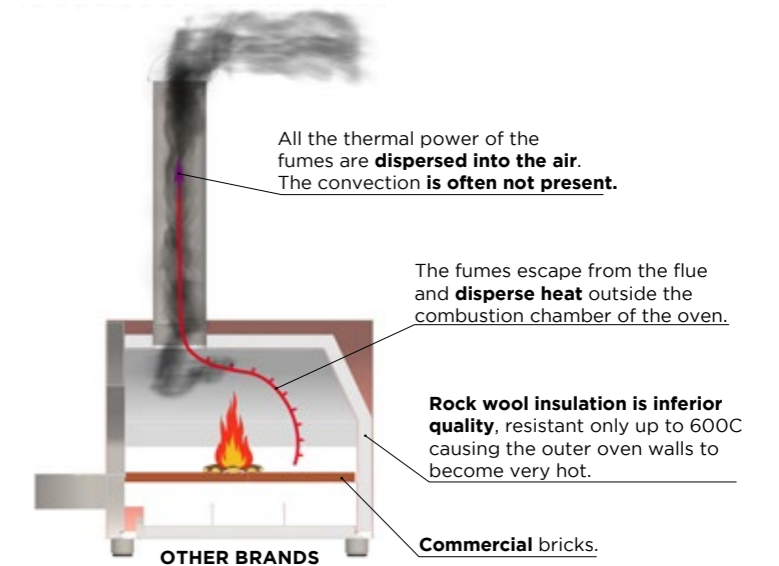
# DIFFERENT



**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 ALFA ovens in every home.”*





**ALFA**

**ALFA COLORS TABLE**  
DOMESTIC OVENS



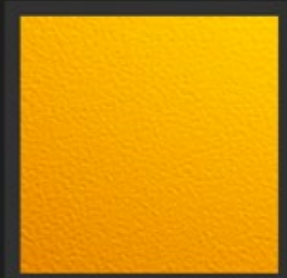
**COPPER**



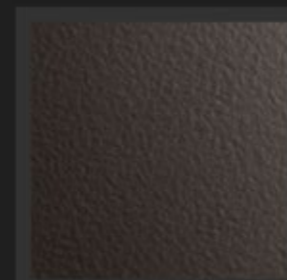
**SILVER GREY**



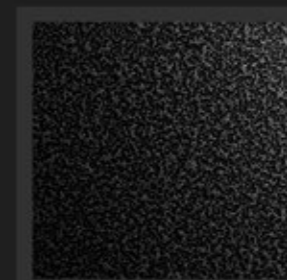
**ANTIQUE RED**



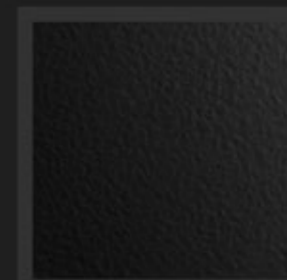
**YELLOW**



**DIAMOND GREY**



**SILVER BLACK**



**BLACK**

## 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.



	NANO WOOD	NANO GAS	CIAO	5 MINUTI	4 PIZZE
<b>Dimensions ovens</b>	73x55x105h cm	73x55x105h cm	91x69,5x118h cm	82x68x120h cm	100x97x121h cm
<b>Dimensions with base</b>	73x55x188h cm	73x55x188h cm	118x85x181h cm	82x68x200h cm	155x87,5x202 cm
<b>Cooking Floor</b>	60x40 cm	50x40 cm	70x40 cm	60x50 cm	80x60 cm
<b>Weigh</b>	54 kg	54 kg	80 kg	73 kg	120 kg
<b>with base</b>	77 kg	77 kg	90 kg	101 kg	140 kg
<b>Heating Time</b>	10'	10'	15'	15'	20'
<b>Pizza Capacity</b>	1	1	2	2	4
<b>Bread Capacity</b>	1 Kg	1 Kg	2 Kg	2 Kg	4 Kg
<b>Consumption</b>	2,5 Kg/h	0,58 Kg/h - LPG 1,43 mc/h - NG	2,5 Kg/h	2,5 Kg/h	5 Kg/h
<b>Fuel</b>					
<b>Color</b>	 COPPER	 COPPER	 SILVER GREY	 COPPER	 COPPER DIAMOND GREY
<b>Page</b>	16	18	20	22	24

## 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
<b>Dimensions ovens</b>	118x102x145 cm	100x73x112 cm	100x63,8x123h cm	111x87x156h cm
<b>Dimensions with base</b>	118x102x225 cm	100x73x199 cm	---	---
<b>Cooking Floor</b>	100x70 cm	70x50 cm	70x40 cm	80x60 cm
<b>Weigh</b>	140 kg	98 kg	125 kg	142 kg
<b>with base</b>	220 kg	130 kg	---	---
<b>Heating Time</b>	20'	30'	30'	15'
<b>Pizza Capacity</b>	5	2-3	2	4
<b>Bread Capacity</b>	5 Kg	2-3 Kg	2 Kg	4 Kg
<b>Consumption</b>	5 Kg/h	1,07 Kg/h - LPG 1,43 mc/h - NG	1,07 Kg/h - LPG 1,43 mc/h - NG	1,32 Kg/h - LPG 1,76 mc/h - NG
<b>Fuel</b>				
<b>Color</b>	 ANTIQUE RED YELLOW	 ANTIQUE RED SILVER BLACK	 COPPER	 DIAMOND GREY
<b>Page</b>	26	28	30	32




# 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



 |   
COPPER



**NANO WOOD**



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

   
COPPER - BLACK



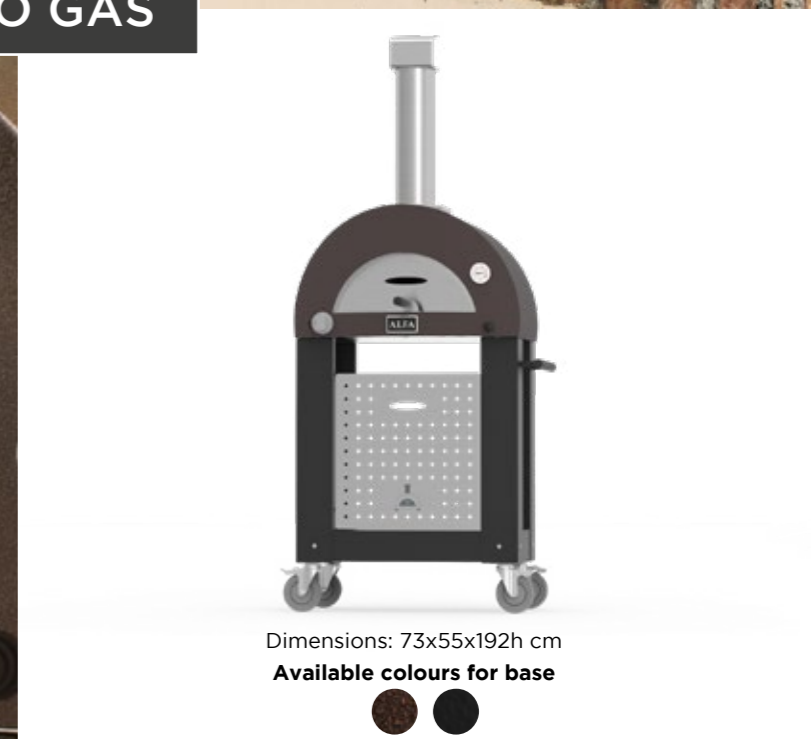
Dimensions: 73x55x105h cm  
Cooking floor: 50x40 cm



COPPER



**NANO GAS**



Dimensions: 73x55x192h cm

**Available colours for base**



COPPER - BLACK



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

● ● | ●  
SILVER GREY - YELLOW



**CIAO**



Dimensions: 118x85x181h cm  
Cooking floor: 70x40 cm

● ● | ●  
SILVER GREY - YELLOW



Dimensions: 82x68x120h cm  
Cooking floor: 60x50 cm



COPPER - ANTIQUE RED



**5 MINUTI**



Dimensions: 82x68x208h cm

**Available colours for base**



COPPER - BLACK



Dimensions: 100x97x121h cm  
Cooking floor: 80x60 cm



COPPER - DIAMOND GREY



**4 PIZZE**



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



COPPER - ANTIQUE RED



Dimensions: 118x102x145h cm  
Cooking floor: 100x70 cm



ANTIQUE RED - YELLOW

## ALLEGRO



Dimensions: 118x102x225h cm  
Cooking floor: 100x70 cm



ANTIQUE RED - YELLOW

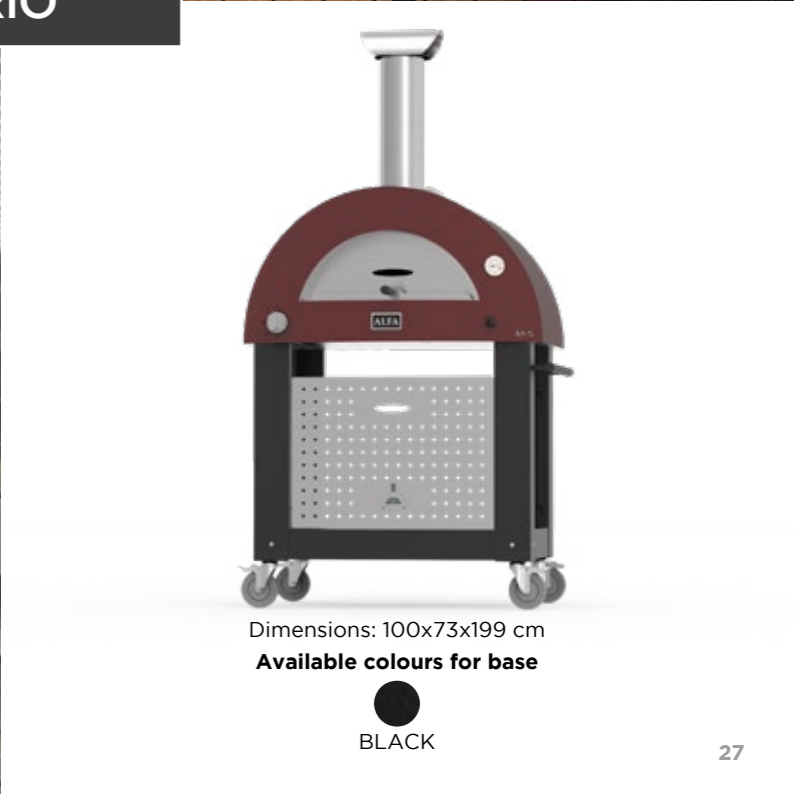


Dimensions: 100x73x112 cm  
Cooking floor: 70x50 cm



ANTIQUE RED - SILVER BLACK

**BRIO**



Dimensions: 100x73x199 cm  
Available colours for base



BLACK



**STONE OVEN**



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

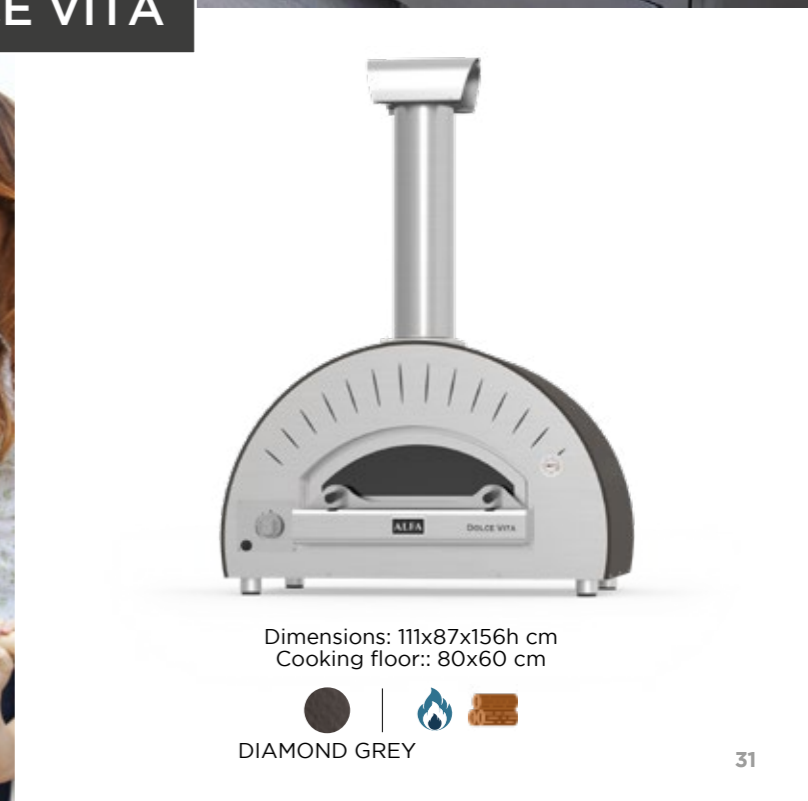


COPPER





DOLCE VITA



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



DIAMOND GREY



## 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 January 2021 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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**alfaforni.com**



Our products are CE UL patented



ENGLISH



ALFA

4 PIZZE

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