ALFA

Your Pizza Oven Solution

Professional Pizza Ovens

Nati in Italia, nel 1977.

Made in Rome for nearly 50 years.

Alfa Forni's pizza ovens are born in Italy and combine beauty, craftsmanship, and passion to transform your life.

COESIONE ITALIA 21-27 | Cofinanziato dall'Unione europea | REGIONE LAZIO

In collaboration with Coesione Italia, Alfa Refrattari brings Made in Italy to Host 2025.

Handcrafted **in Italy**

Alfa's headquarters are located in Anagni, between Rome and Naples, in the birthplace of pizza.

The word "artisan" comes from "art." That's why being an artisan now more than ever means combining creativity and skill, energy and passion, to craft something truly unique by hand.

For almost 50 years, our ovens have been recognized worldwide for their quality.

ALFA PIZZA OVENS

Technology, performance, and efficiency with no rivals.

From small workshops to on-the-road food trucks, from bistros to hotels looking to add pizza to their menu, all the way to high-output pizzerias every business can find its ideal pizza oven in the various Alfa Series.

Entirely made in Italy, the new generation of Alfa professional pizza ovens has been fully redesigned and upgraded to deliver cutting-edge cooking performance. Engineered with no compromises, the new Alfa professional ovens are technologically advanced, more energy efficient, easier to use, and offer larger cooking chambers to ensure maximum productivity and perfect results every time.

4 Fuel Types, One Exceptional Cooking Experience!

Wood | Gas | Hybrid | Electric

FOOD TRUCKS, EVENTS & CATERING

The lightest and most compact wood fired and gas oven for on-the-road businesses and front cooking.

CASUAL DINING & RESTAURANTS

The wood-fired, gas, or electric oven for medium output, with the performance of a traditional oven.

BEACH CLUBS & RESORTS

Reliable, fast, and weather-resistant ovens. They deliver high performance even in the most demanding conditions, without compromising the quality of artisan pizza.

PIZZERIAS

Fully refractory ovens or models with a stainless steel dome, ideal for high-volume pizza production.

Alfa pizza ovens

Wide Range of Pizza Ovens

Unrivaled Technology, Performance, and Efficiency

Every business can find its ideal pizza oven among the different Alfa Series.

Entirely made in Italy, Alfa's professional pizza ovens deliver cutting-edge cooking performance and unmatched quality.

Designed with no compromises, the new Alfa professional ovens are energy efficient, easy to use, and feature a spacious cooking surface to ensure maximum productivity and flawless results.

Quick Series

Lightweight, Fast, and Easy-to-Install Professional Pizza Ovens

Thanks to their various sizes and three fuel options wood, gas, or hybrid the professional pizza ovens in the Quick Series can meet the needs of a wide range of businesses. Easy to install and simple to move, they offer the same productivity as traditional ovens, but with a much smaller footprint.

Ready to use

Alfa's commercial pizza ovens do not require any masonry work.

Weight

Quick ovens are the lightest in their category thanks to their stainless steel build.

Built-in

Available in multiple configurations: on a wheeled base, countertop, or built-in.

Zeno Series

High-Performance, Compact Professional Electric Ovens

The professional ovens of the Zeno Series, available in two sizes 4 and 6 pizzas are perfect for any type of installation. They do not require a flue and can be easily installed in any kitchen thanks to their compact design. Independent modulation of the three cooking zones ensures perfect results with any type of dough.

Compact

Maximum performance in minimal space, the most compact in its class.

3 Independent Zones

Control the temperature of the floor, top and front vault independently for perfectly managed baking at every stage.

Hood-ready

No smoke emissions and no flue required, allowing for easy installation anywhere.

Napoli Series

Traditional Neapolitan Ovens Durable and Reliable, Made Entirely of Refractory Bricks

The Napoli Series by Alfa, available in various sizes, is perfect for high-output pizzerias. Its refractory brick structure ensures high thermal inertia, even during the longest shifts. Ideal for any type of pizzeria, thanks to the wide range of customizable ceramic mosaic finishes.

Durability

Fully constructed from refractory bricks for long-lasting durability.

Performance

Its high thermal inertia ensures consistent, top-level performance under heavy use.

Tradition

Napoli ovens embody the true art of Neapolitan pizza.

Alfa pizza ovens

QUICK Series

High-performing, Lightweight, and Easy-to-install pizza ovens.

Food trucks, small workshops, bistros looking to add pizza to their menu, or high-output pizzerias can all find the ideal solution in the Quick Series to fit their space and production needs. Ready to use, Alfa's professional pizza ovens require no masonry work and are compact enough to easily pass through standard doorways.

Small Details, Great Performance.

Double Flue System

The patented Alfa Double Flue System maximizes heat efficiency to minimize fuel consumption and lowers the working area temperature for the pizzaiolo by 20%.

Technical Sheet
Quick Series

	QUICK 2 Pizze		**QUICK** 4 Pizze		**QUICK** 6 Pizze	
Number of Pizzas	2		4		6	
Pizzas per Hour	50		80		110	
Reaches 500°C in	45 minutes		60 minutes		105 minutes	
Maximum Temperature	500°C		500°C		500°C	
Oven Dimensions	104x99x72,7 cm		119x123x80 cm		140x156x95 cm	
Oven + Base Dimensions	104x99x163 cm		119x123x170 cm		140x156x185 cm	
Oven Weight	180 kg		252 kg		392 kg	
Oven + Base Weight	260 kg		334 kg		549 kg	
Oven Packaging Dimensions	109x114x95,8 cm		142,5x142,5x105 cm		162x172x123 cm	
Oven + Base Packaging Dimensions	109x114x185 cm		142,5x142,5x197 cm		162x172x205 cm	
Oven Packaging Weight	233 Kg		319,5 kg		480 kg	
Oven + Base Packaging Weight	320 kg		414 kg		673,5 kg	
	WOOD	**GAS**	**WOOD**	**GAS**	**WOOD**	**GAS**
Cooking Surface	90x70 cm	80x70 cm	100x90 cm	90x90 cm	120x110 cm	120x110 cm
Nominal Power or Load Capacity	7 kg/h	24 kW	9 kg/h	30 kW	11 kg/h	34 kW
Consumption	5 kg/h	1,35 kg/h 1,8 m^3/h	7 kg/h	2,89 kg/h 3,80 m^3/h	9 kg/h	3 kg/h 2,98 m^3/h
Flue Gas Temperature	400°C	410°C	400°C	410°C	400°C	410°C
Materials	Stainless steel, iron sheet metal, fiber ceramic					
Type of Refractory	HeatKeeper™ silico-aluminous tile					

Please refer to the technical sheet for more information and data.

AVAILABLE COLORS

SILVER GREY (Standard) · **CORTEN** · **BLACK** · **SIDERAL GREEM** · **ANTIQUE RED** · **NIGHT BLUE** · **WHITE STONE**

QUICK 2 PIZZE

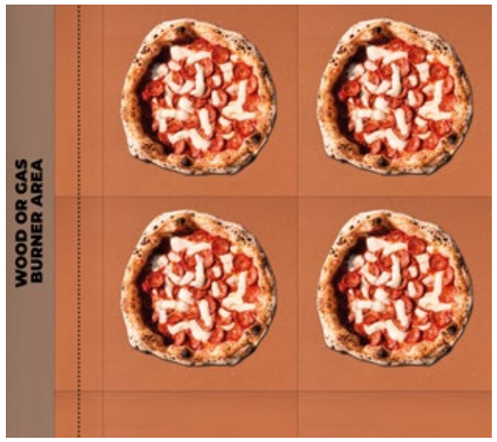
Lightweight and compact, it is a professional pizza oven ideal for use in food trucks, small shops, and stores specializing in gluten-free products.

*Pizza Ø 33 cm

QUICK 4 PIZZE

Outstanding performance and low weight make the Quick 4 Pizze perfect for fast food venues, catering services, and bistros looking to add pizza to their menu.

*Pizza Ø 33 cm



QUICK 6 PIZZE

Maximum productivity and high performance make this professional oven the perfect ally for pizzerias and restaurants with high seating capacity.

*Pizza Ø 33 cm

Alfa pizza ovens

ZENO Series

High-performance, compact professional electric ovens

Zeno Series professional electric pizza ovens reach up to 500°C in just 1 hour and 30 minutes, allowing pizzaiolos to bake a wide variety of pizzas with flawless results.
The technical features of this series are designed to deliver excellence, combining exceptional performance with minimal energy consumption. The high-density refractory tiles retain heat in the baking chamber better than any other material on the market, while the heating elements distributed across the ceiling and floor allow for modular and precise control.

Hassle-Free Installation

This series matches the performance of traditional Neapolitan wood-fired ovens with maximum energy efficiency and no need for a flue system.

Technical Sheet
Zeno Series

	ZENO 4 Pizze	**ZENO** 6 Pizze
Number of Pizzas	4	6
Pizzas per Hour	80	120
Reaches 500°C in	90 minutes	120 minutes
Maximum Temperature	500°C	500°C
Oven Dimensions	104x116x85cm	104x153,5x85cm
Oven + Base Dimensions	104x116x175cm	104x153,5x175cm
Oven Weight	305 kg	380 kg
Oven + Base Weight	370 kg	480 kg
Oven Packaging Dimensions	127x113.5x95cm	-
Oven + Base Packaging Dimensions	127x113.5x185cm	165x113.5x197.8cm
Oven Packaging Weight	363 kg	-
Oven + Base Packaging Weight	436 kg	560 kg
Cooking Surface	75x75 cm	75x112,5 cm
Power	13,5 kW	18 kW
Nominal Power	21Amp	26Amp
Average Consumption	5,5 kW	6,5 kW
Materials	Stainless steel, iron sheet, fiber ceramic	
Type of Refractory	HeatKeeper™ Silico-Aluminous Tile	

Please refer to the technical sheet for more information and data.

AVAILABLE COLORS FOR BASE AND OVEN

BLACK
(Standard)

CORTEN

WHITE STONE

ZENO 4 Pizze

Zeno 4 Pizze is the professional electric pizza oven that stands out in its category for size, performance, and lightness. Available as a countertop version or with a dedicated base.

*Pizza Ø 33–35 cm

ZENO 6 Pizze

Zeno 6 Pizze is the professional electric oven designed to meet the needs of high-volume pizzerias that require a reliable tool with low energy consumption.

*Pizza Ø 33 cm

Alfa pizza ovens

NAPOLI Series

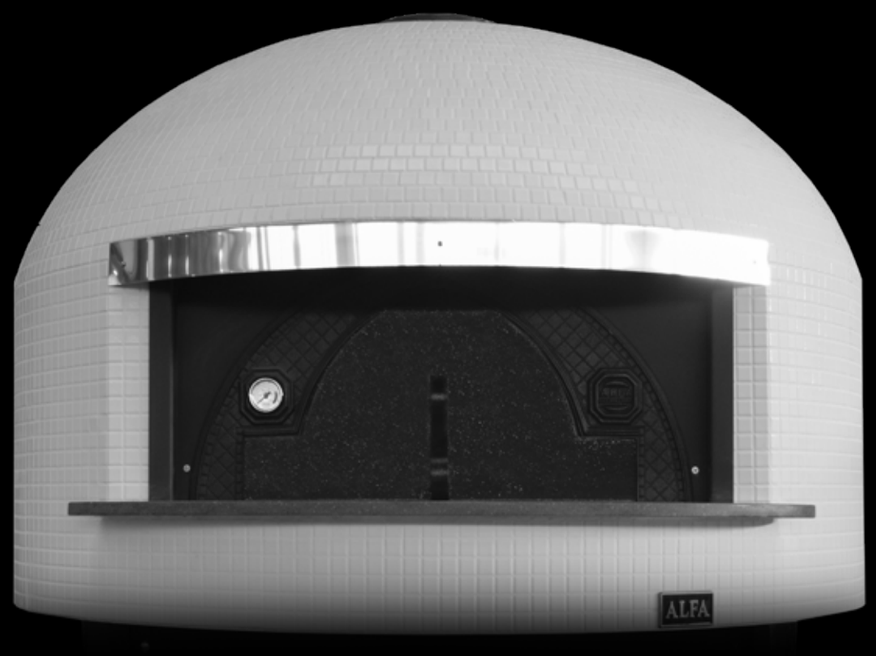
Traditional Neapolitan ovens, durable and reliable, Entirely built with in-house manufactured refractory bricks.

The professional pizza ovens of the Napoli Series represent a perfect blend of traditional pizza baking and technological innovation. Entirely made of refractory bricks and handcrafted, they ensure exceptional productivity.

The professional pizza ovens of the Napoli Series are the ideal solution for pizzerias that embrace traditional Neapolitan baking and require high hourly output over extended periods.

Available in various sizes and with three fuel options wood, gas, or hybrid Napoli ovens are specifically designed for businesses that prefer static baking, just like the old-school pizzerias.

Ready to use, Napoli traditional pizza ovens do not need to be built or assembled on site simply place them on a sturdy surface or on Alfa's reinforced steel base.



Technical Sheet
Napoli Series

	M90	M120	M130	M150
Number of Pizzas	3	5	6	8
Pizzas per Hour	90	130	160	200
Maximum Temperature	500°C	500°C	500°C	500°C
Oven + Base Dimensions	130x145x210cm	153x160x202cm	165x172x208cm	190x195x210cm
Oven + Base Weight	1200 kg	1200 kg	1450 kg	2200 kg
Cooking Surface (diameter)	Ø 85 cm	Ø 120 cm	Ø 130 cm	Ø 145 cm
Thermal Power	15 kW	34 kW	34 kW	34 kW
Wood Consumption	7 kg	7,5 kg	8,5 kg	9,5 kg
LPG Consumption	1,2 kg/h	2,3 kg/h	2,3 kg/h	2,3 kg/h
Natural Gas Consumption	1,58 m^3/h	3 m^3/h	3 m^3/h	3 m^3/h

Please refer to the technical sheet for more information and data.

*Pizza Ø 33 cm

NAPOLI M90 **NAPOLI** M120 **NAPOLI** M130 **NAPOLI** M150

AVAILABLE COLORS

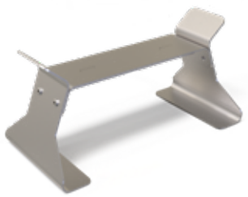
Card Size: **25x25 mm**

WHITE GREY BLACK BROWN RED

MEDITERRANEAN LIGHT BLUE MEDITERRANEAN BLUE DOLOMITES WHITE DOLOMITES BROWN SILVER BRONZE

Professional Tools

Everything you need to increase the versatility of Alfa ovens and unleash your culinary creativity in the kitchen.



Wooden Stand

The Alfa stand makes fire management easier by optimizing combustion and allowing you to arrange the wood inside the oven with ease.

Laser Thermometer

The infrared thermometer accurately detects the oven floor temperature, helping you bake at the perfect moment.

Chimney Cowl

Made of durable stainless steel, it is installed on top of the Alfa flue to ensure efficiency and long-lasting performance.

Flue Pipe

Essential for the outdoor installation of professional ovens, it ensures efficient and safe smoke evacuation.

Butterfly valve

Insert with butterfly valve to precisely control the oven temperature from the base of the flue.

Ember Rake

The perfect tool for moving, shifting, and managing fire and embers inside wood-fired ovens.

Wood Holder

It allows you to manage the fire and embers of professional wood-fired ovens with extreme ease

Hybrid Kit

Patented by Alfa, it allows you to transform the professional gas oven into a wood-fired oven to adapt to your needs.

Pizza Peel

Made with high-quality materials, it is designed to facilitate cooking and managing pizzas in professional ovens.

Small Pizza Peel

Essential for precisely managing the fire and embers inside the oven.

Vertical Brush

For quick and effective cleaning of the oven, it allows you to easily remove ash and residues.

Horizontal Brush

Ideal for thoroughly cleaning the hob, it ensures a surface that is always ready for use.

Professional Peel Set 36cm

36 cm pizza peel, turning peel, vertical brush, and infrared thermometer gathered in a practical kit containing all the essential accessories for baking pizza and cleaning the oven.

Available in two sizes:

- 160 cm
- 190 cm

Laser Thermometer

Useful for accurately measuring the temperature at every point inside the oven.

Small Peel

Made of stainless steel, it is ideal for maneuvering bread and pizza during cooking.

Pizza Peel

Made of anodized aluminum with a beveled front edge, it's the essential tool for safely placing pizzas into the oven without damaging them.

Vertical Brush

Equipped with brass bristles, it can be easily oriented to remove ash and residues.

Professional Peel Set 30cm

30 cm pizza peel, turning peel, horizontal brush, and infrared thermometer gathered in a practical kit containing all the essential accessories for baking pizza and cleaning the oven.

Available in two sizes:

- 160 cm
- 190 cm

Laser Thermometer

Useful for accurately measuring the temperature at every point inside the oven.

Small Peel

Made of stainless steel, it is ideal for maneuvering bread and pizza during cooking.

SquarePizza Peel

The slight beveled front edge makes transferring the pizza onto the peel easier.

Vertical Brush

Equipped with brass bristles, it can be easily maneuvered to remove ash and residues.

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