ALFA

Upgrade your oven.
Upgrade your life.



Home Pizza Ovens

Nati in Italia, nel 1977.

Made in Rome for almost 50 years.

Every Alfa oven is born in Anagni, between Rome and Naples, in the heart of the Italian pizza-making tradition. Here we combine craftsmanship, Italian design, and innovation to bring the authentic taste of conviviality to the world.



The Alfa Brand

Our ovens are designed for those who love to cook and share. For those who light the fire, knead the dough, wait, and bake. For those who turn a dinner into an experience and a pizza into a moment to remember.



Chosen by those who seek the best, Alfa is now an international benchmark for those who never settle. With a global network of retailers and distributors in over 100 countries, our ovens are recognized for quality, elegance, and ease of use. They don't just deliver excellent performance, but emotions to live and share. Because inside every one of our products lies the beauty of Italian design and the full quality of Alfa performance.

An Alfa oven is made to last, to inspire, and to accompany every moment of your life it's a way of living the kitchen with passion, beauty, and freedom.







Upgrade your oven. Upgrade your life.

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


ALFA

Heat Genius®

Alfa Tech Trio!



HeatKeeper® Refractory Brick

The HeatKeeper® brick, made at the Alfa factory in Italy, retains heat better than lava stone or ceramic, ensuring fast and perfect pizza baking crispy on the outside and soft on the inside.



DoubleDown Ceramic Superwool® Insulation

The DoubleDown Ceramic Superwool® insulation, placed between the stainless steel walls of Alfa ovens, provides twice the heat resistance compared to the rock wool used in other domestic ovens, retaining heat more effectively for flawless cooking. Lower-end ovens, on the other hand, are often not insulated.



Patented Full Effect Full Circulation Flue System®

In competitor ovens, heat escapes directly from the chimney at the top. Not in Alfa ovens: thanks to the patented Full Effect Full Circulation Flue System®, hot air circulates inside the chamber and is pushed downward, improving the heating of both the brick and the pizza.



Alfa Ovens

Wide range of Pizza Ovens

Choose the line that best represents you and enhances your outdoor spaces

Alfa offers a wide range of handcrafted outdoor ovens, Made in Italy, available in various styles, sizes, and fuel types. Made with high-quality materials and advanced technologies, they allow you to cook all kinds of recipes. Ready to use right away, they reach 500°C in just 30 minutes to bake, grill, and roast like a true professional.



CLASSICO Line

Classic design and elegance come together with technology for a timeless line.

MODERNO Line

Fluid lines, custom colors, and Alfa technology to enhance lively and youthful outdoor spaces.

FUTURO Line

Minimal and functional design, perfect for blending into contemporary kitchens.

CLASSICO Line

A line of handcrafted ovens, perfect for villas and gardens seeking elegance. With its timeless design, the CLASSICO Line represents a skillful blend of the most traditional wood-fired oven shape and the latest technological innovation.



CLASSICO 2 Pizze

The compact and versatile stainless steel pizza oven,
designed for baking pizza and much more.

Dimensions
34.4 x 29.5 x 43 inch

Heatkeeper Refractory Floor
Wood 28 x 20 in | Gas 24 x 20 in

Fuel
Wood, Gas or Hybrid

Weight
Wood 189 lbs | Gas 183.4 lbs



CLASSICO 4 Pizze

An elegant outdoor oven designed for the family.
It bakes 4 pizzas in just 90 seconds.

Dimensions
42.5 x 38.5 x 45.6 inch

Heatkeeper Refractory Floor
(Legacy) Wood 32 x 24 in | Gas 31 x 24 in

Fuel
Wood, Gas or Hybrid

Weight
(Legacy) Wood 264 lbs | Gas 251 lbs



MODERNO Line

Curved lines, Italian design, and the best of Alfa technology come together in the MODERNO Line, perfectly suited to add character and style to youthful, dynamic spaces.



MODERNO 1 Pizze

A light and compact gas pizza oven, yet delivering high performance.

Dimensions
29 x 21.6 x 41.3 inch

Heatkeeper Refractory Floor
Gas 20 x 16 in

Fuel
Gas or Hybrid

Weight
119 lbs



MODERNO 2 Pizze

A wood-fired or gas pizza oven, ideal for baking fragrant pizzas.

Dimensions
37.4 x 27.5 x 41.5 inch

Heatkeeper Refractory Floor
Wood 28 x 20 in | Gas 24 x 20 in

Fuel
Wood, Gas or Hybrid

Weight
Wood 174 lbs | Gas 167 lbs




ALFA
MODERNO 2 Pizze
Made in Italy

MODERNO 3 Pizze

A wood-fired or gas pizza oven that can cook multiple recipes and 3 pizzas at the same time.

Dimensions
42.5 x 28.7 x 50 inch

Heatkeeper Refractory Floor
Wood 35 x 20 in | Gas 31 x 20 in

Fuel
Wood, Gas or Hybrid

Weight
Wood 214 lbs | Gas 207 lbs



MODERNO 5 Pizze

A pizza oven for those who want to share countless recipes.

Dimensions
46.6 x 40.2 x 58.7 inch

Heatkeeper Refractory Floor
Wood 40 x 28 in | Gas 34 x 28 in

Fuel
Wood, Gas or Hybrid

Weight
Wood 343 lbs | Gas 374 lbs



FUTURO Line

Functional design, craftsmanship, and the most advanced technology ensure that the FUTURO Line ovens deliver reliability, durability, and cooking precision.



FUTURO 2 Pizze

A pizza oven that blends design and innovation for flawless, even cooking.

Dimensions
39.3 x 25 x 48.5 inch

Heatkeeper Refractory Floor
Gas 27.5 x 15.7 in

Fuel
Gas or Hybrid

Weight
233 lbs



FUTURO 4 Pizze

A semi-professional performance pizza oven, ideal for dinners with friends.

Dimensions
43.4 x 35.2 x 59.4 inch

Heatkeeper Refractory Floor
Gas 31.5 x 23.6 in

Fuel
Gas or Hybrid

Weight
302 lbs




ALFA







Bases and Compliments

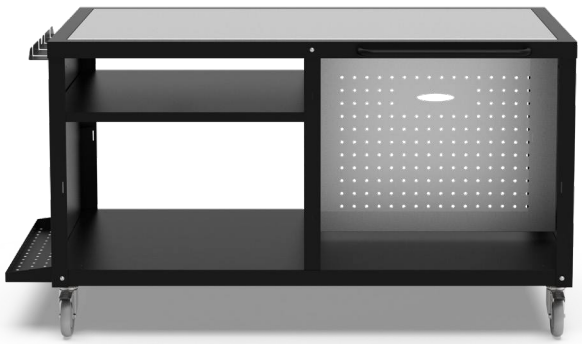
Designed to complete any space with style and functionality, combining strength, design, and versatility.

For more info,
scan the QR code


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Cooking Station – Modular system

Alfa solutions to efficiently place your oven and transform your garden into a true home pizzeria.

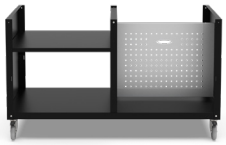


Cooking Station 160



Cooking Station 80

The Cooking Station can be enhanced with numerous accessories to complete your workstation.



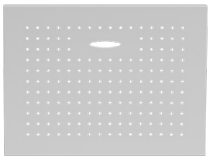
Structure 160



Structure 80



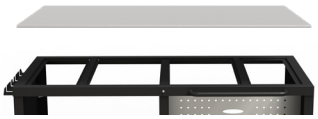
Shelf 80



Tank covers



Top in white Corian 80-160



Steel Top 80-160



Peel support with integrated basin

Choose your Alfa Cooking Station and transform your outdoor space into a flawless cooking area, perfect for any culinary occasion.









Oven Bases

Alfa bases are the perfect solution to ensure the best outdoor experience with your oven, making it easy to move from one area of your outdoor space to another.



1 or 2 Pizze

Designed for the smaller ovens in the Alfa range, this base offers great practicality in compact dimensions. It is easy to assemble and disassemble, and convenient to carry when traveling: the ideal solution to recreate your pizza corner wherever you go.

Compatible with the ovens:
Moderno 1 Pizze
Moderno 2 Pizze
Classico 2 Pizze



3 or 4 Pizze

For our medium-sized ovens, from 3 to 4 pizzas, we offer a sturdier base with two closed side panels. Easy to assemble and disassemble, it can be conveniently transported by car thanks to specially designed packaging.

Compatible with the ovens:
Moderno 3 Pizze
Classico 4 Pizze



5 Pizze

This base is designed exclusively to support the largest oven in the Moderno line, capable of baking up to 5 pizzas. Featuring an exclusive design perfectly matched with the oven and a one-piece carbon steel structure, it is the ideal solution both as a support surface and for moving the product around your space.

Compatible with the oven:
Moderno 5 Pizze


made in Italy
ALFA
ALFA







Ovens Accessories

Everything you need to enhance the versatility of Alfa ovens and unleash your culinary creativity.

For more info,
scan the QR code


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Accessories

Pizzaiolo Master Kit

The Alfa Pizzaiolo Master Pizza Kit is designed for those who want to have everything they need to handle every stage of homemade pizza preparation from dough to baking, all the way to serving at the table.

It's the ultimate solution for pizza lovers who want to prepare it with the right tools in every detail. It helps you take care of each step with precision: handling the dough in and out of the oven, monitoring the temperature, baking at the right time, and serving the pizza flawlessly. A complete experience, created for true enthusiasts of the art of pizza making.

Package contents:

- 1 Pizza Cutter
- 1 Spatula
- 1 Pizza Dough Box
- 1 Infrared Thermometer
- 1 Alfa Apron
- 1 Silicone Oven Gloves
- 1 Chopping Board Ø 33 cm
- 1 Pizza Peel Set Large (Peel 35 cm, Turner Peel, Brush + Handles and Extensions 25 cm)




ALFA

Accessories

Essential Kit

The Alfa Essential Pizza Kit is the ideal starting point for those who have just purchased an oven and want to try their hand at homemade pizza.

A compact yet complete set, it brings together all the essential tools to manage dough and baking with ease and precision. With the Essential Kit, you can take care of every stage of preparation, from dividing the dough to the final bake.
The laser thermometer helps you monitor the stone's temperature and know the perfect moment to bake, while the dough box keeps your dough well hydrated and protected. A pizza cutter and spatula complete the kit for a smooth and functional experience.

Package contents:

- 1 Pizza Cutter
- 1 Spatula
- 1 Pizza Dough Box
- 1 Infrared Thermometer
- 1 Alfa Apron
- 1 Silicone Oven Gloves




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Accessories

Peel Set

The Alfa Peel Set combines technique, performance, and design.

Available in three versions **(Medium, Large, and Extra Large)**, they perfectly match the size of your Alfa oven, providing everything you need to load, turn, and clean all in one kit. The modular screw system allows you to adjust the length according to the available space or type of oven, always ensuring convenience, control, and safety.

Turner

The Alfa turning peel is the essential tool for rotating, moving, and handling the pizza during baking.

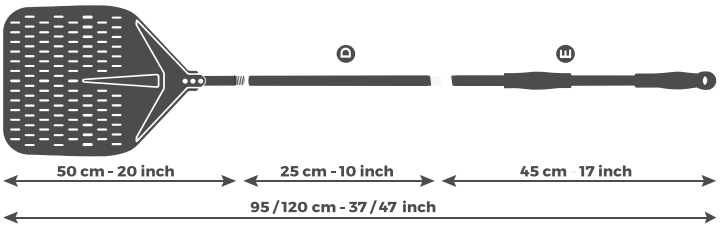


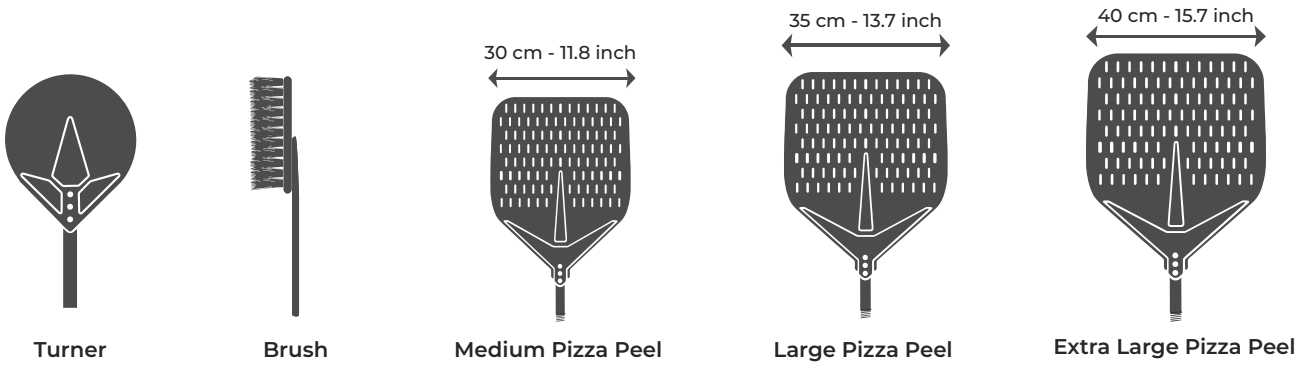
Pizza Peel

The Alfa aluminum pizza peel is one of the essential accessories for making pizza at home and for making the most of your domestic pizza oven.

Brush

The Alfa brush is the ideal tool for cleaning the oven floor effectively and safely. Equipped with brass bristles, it is perfect for refractory stone.





All the tools for managing the oven (pizza peel, turning peel, brush, and ember rake) come complete with a head, a 25 cm extension, and a non-slip handle with a sliding duroplast grip.

Accessories



Topping Station

Made of 2 mm thick powder-coated carbon steel, it holds 4 stainless steel containers: three GN 1/9 size and one GN 1/6 size.



Laser Thermometer

The infrared thermometer allows you to measure the temperature at every point of the oven floor so you can bake at the perfect moment.



BBQ 500

A grilling kit for the oven that allows you to cook any dish in a unique way.



Vela Peel Holder

A Vela Peel Holder, as well as being comfortable and functional, fits well in all the environments of your home, both indoor and outdoor. It is indeed a unique tool, refined and with a innovative design.

Note: the product is sold without peels.



Kit Hybrid

The patented Alfa kit that allows you to transform your gas oven into a wood-fired oven, doubling your culinary possibilities.



Dough Box

The dough box allows the dough to rise under the right air conditions and with maximum hygiene. Suitable for all household refrigerators.



Kit Low & Slow

The LOW & SLOW kit is ideal for bread making or low-temperature cooking. Thanks to the glass door, you can always keep an eye on your food, while the butterfly valve helps you maintain low temperatures under control.



Wood Holder

The perfect solution for having a quality firebox, making it easy to manage the fire inside the wood-fired oven.

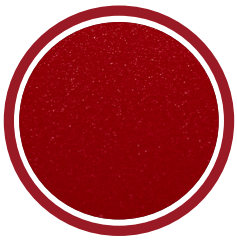


Oven Cover

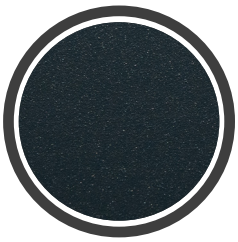
Made with a technical fabric that is breathable yet waterproof, it is the ideal protection for your outdoor Alfa oven.

Oven Color Chart

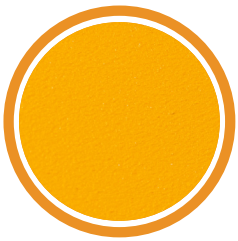
Moderno Line



Ruby Red

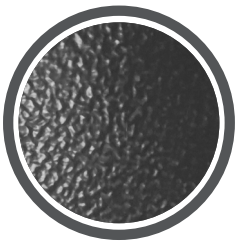


Anthracite Grey



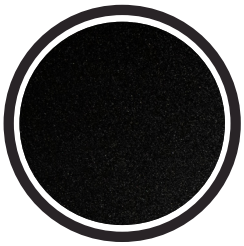
Imperial Yellow

Classico Line

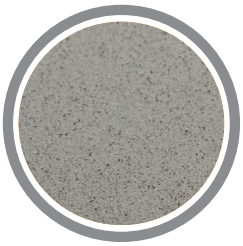


Ardesia Gray

Futuro Line



Wrinkle Black

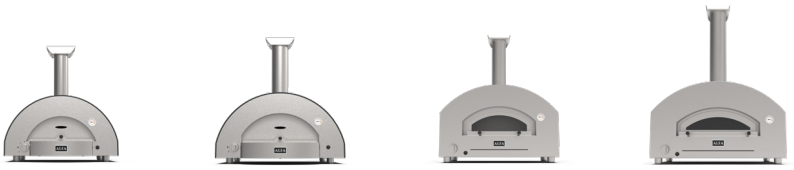


White Stone

Comparison Table



	MODERNO Line			
	1 Pizze	**2 Pizze**	**3 Pizze**	**5 Pizze**
Dimensions	29x 21.6x41.3 inch	37.4x27.5x41.5 inch	42.5x28.7x50 inch	46.6x40.2x58.7 inch
Refractory Floor	24x16 in WOOD 20x16 in GAS	28x20 in WOOD 24x20 in GAS	35x20 in WOOD 31x20 in GAS	40x28 in WOOD 34x28 in GAS
Pizza capacity	1 Pizza	2 Pizzas	3 Pizzas	5 Pizzas
Weight	119 lbs	174 lbs Wood 167 lbs Gas	214 lbs Wood 207 lbs Gas	343 lbs Wood 374 lbs Gas
Fuel	Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)
Mouth Size	14.7 x 5.7 inch	20.7 x 7 inch	24 x 8 inch	22.8x7.7 inch
Combinations				
Colors				



	CLASSICO Line		**FUTURO** Line	
	2 Pizze	**4 Pizze**	**2 Pizze**	**4 Pizze**
Dimensions	37.4x29.5x43 inch	42.5x38.5x45.6 inch	39.3x25x48.5 inch	43.4x35.2x59.4 inch
Refractory Floor	28x20 in WOOD 24x20 in GAS	32x24 in WOOD 31x24 in GAS	27.5x15.7 in GAS	31.5x23.6 in GAS
Pizza capacity	2 Pizzas	4 Pizzas	2 Pizzas	4 Pizzas
Weight	189 lbs Wood 183.4 lbs Gas	315 lbs Wood 251 lbs Gas	233 lbs	302 lbs
Fuel	Wood, Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)	Gas or Hybrid (with hybrid kit)	Gas or Hybrid (with hybrid kit)
Mouth size	20.7 x 7 inch	24x7.9 inch	21.3x8.2 inch	25x8.5 inch
Combinations				
Colors				

ALFA FORNI

Roma 1977

THE Original

ALFA

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