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.



URBE

Light up the flavor!

The new Alfa electric oven designed and certified for indoor domestic use.

Certified for indoor domestic use, Urbe is the versatile electric oven that can turn any corner of your home from the kitchen countertop to the balcony into a true gourmet pizzeria.

Its distinctive features make it the ideal companion for anyone who wants to enjoy authentic Neapolitan pizzas at home with ease and style.

It can reach very high temperatures, up to 400 °C the maximum allowed by indoor certification.
This means efficient cooking, similar to that of a wood-fired oven, and speed, with one pizza ready every 2 minutes.

Beyond pizza, you can bake any leavened product, from bread to desserts, as well as roasts, gratins, and much more.

In fact, you'll have the chance to experiment with countless recipes: Urbe is designed to be sturdy and long-lasting, ready to face any culinary challenge.

For more info,
scan the QR code

URBE

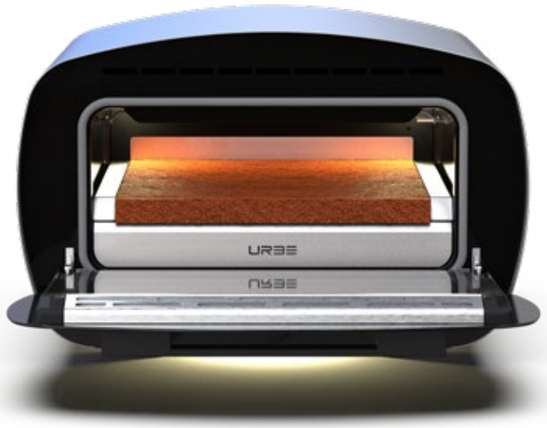
Characterized by elegant lines and ambient effect lighting, it will enhance both your spaces and your flavors.



Light Grey



Anthracite



Versatile
Suitable for all seasons, it adapts to your needs.

Ready to use
Plug the oven into the power outlet and start enjoying your favorite pizza.

Simplified Control
The soft-touch knobs make temperature adjustment easy.

Temperature
Reaches the maximum certified temperature for domestic ovens: 400°C.

Alfa Refractory Brick
The 30 mm refractory slab ensures a perfect result.

CE Certified
Urbe is CE certified, ensuring safety and quality.



ELECTRIC OVEN FOR DOMESTIC USE	
Dimensions	64.3x63.8x42.h cm
Weight	45 kg
Maximum Consumption	3100 W
Functions	Pizza, Statico, solo Suolo e Grill
Door	4 vetri panoramici resistenti al calore

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
95 x 75 x 109h cm

HeatKeeper Cooking Surface
Gas 60 x 50 cm

Fuel Type
Gas or Hybrid

Weight
83,2 Kg



CLASSICO 4 Pizze

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

Dimensions
108 x 91 x 115,7h cm

HeatKeeper Cooking Surface
Gas 80 x 60 cm

Fuel Type
Gas or Hybrid

Weight
114 Kg



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 Pizza

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

Dimensions
74 x 55 x 105h cm

HeatKeeper Cooking Surface
Gas 50 x40 cm

Fuel Type
Gas or Hybrid

Weight
54 Kg



MODERNO 2 Pizze

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

Dimensions
95 x 70 x 105,5h cm

HeatKeeper Cooking Surface
Wood 70 x 50 cm | Gas 60 x 50 cm

Fuel Type
Wood, Gas or Hybrid

Weight
79 Kg





MODERNO 3 Pizze

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

Dimensions
108 x 73 x 114h cm

HeatKeeper Cooking Surface
Wood 90 x 50 cm | Gas 80 x50 cm

Fuel Type
Wood , Gas or Hybrid

Weight
97 Kg



MODERNO 5 Pizze

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

Dimensions
118 x 102 x 149h cm

HeatKeeper Cooking Surface
Gas 85 x 70 cm

Fuel Type
Gas or Hybrid

Weight
170 Kg



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
100 x 63.8 x 123h cm

HeatKeeper Cooking Surface
Gas 70 x 40 cm

Fuel Type
Gas or Hybrid

Weight
106 Kg



FUTURO 4 Pizze

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

Dimensions
110 x 89,4 x 151h cm

HeatKeeper Cooking Surface
Gas 80 x 60 cm

Fuel Type
Gas or Hybrid

Weight
137 Kg









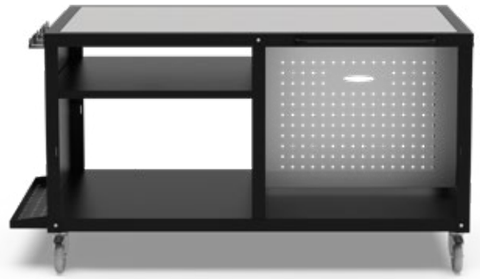
Bases and Complements

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

For more info,
scan the QR code

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.



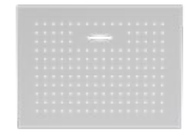
Structure 160



Structure 80



Kamado Large Module



Tank covers



Shelf 80



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 Pizzas

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 Pizza, Moderno 2 Pizzas, Classico 2 Pizzas



3 or 4 Pizzas

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 Pizzas e Classico 4 Pizzas



5 Pizzas

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 Pizzas







Ovens Accessories

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

For more info,
scan the QR code

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.

Contenuto della confezione:

- 1 Pizza Cutter
- 1 Spatula
- 1Pizza 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)





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



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 Peel

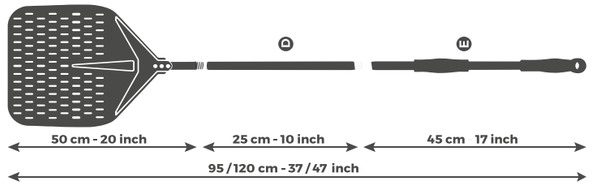
The Alfa turning peel is the essential tool for rotating, moving, and handling the pizza during baking.

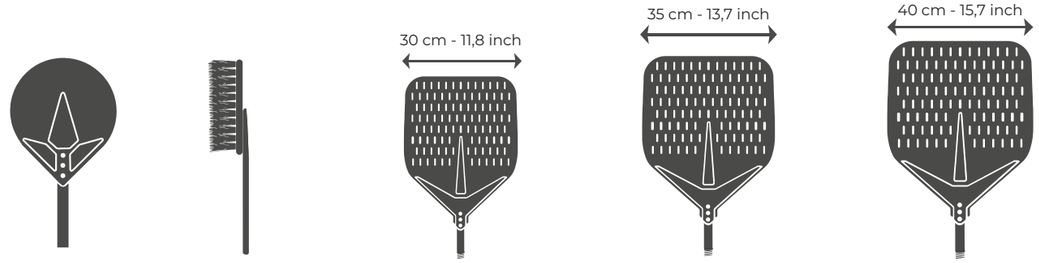
Pizza Peel

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 Peel

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.





Turner Peel | **Brush Peel** | **Medium Pizza Peel** | **Large Pizza Peel** | **Extra Large Pizza Peel**

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

Single Pizza Peels



Medium Pizza Peel

The perfect peel for homemade pizzas.

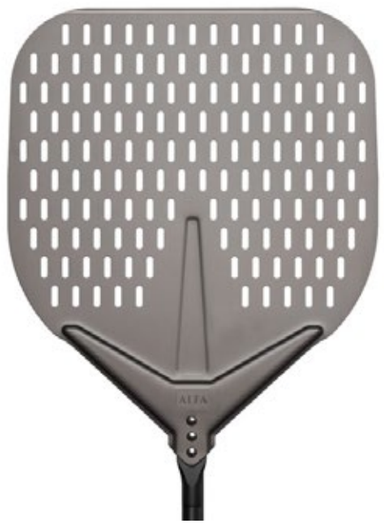
Designed for those who love artisanal pizza, the Medium Pizza Peel is the ideal ally for baking pizzas up to 30 cm. Lightweight, handy, and durable, it is built for frequent and precise use. Compatible with all Alfa ovens.



Large Pizza Peel

For those with a true appetite for pizza.

Designed to handle pizzas up to 35 cm, the Large Pizza Peel is perfect for passionate pizzaiolos. Aluminum surface and ergonomic handle ensure optimal control.



Extra Large Pizza Peel

Extra size, authentic emotions.

Ideal for large ovens and maxi pizzas up to 40 cm. The Extra Large Pizza Peel is sturdy, precise, and refined down to the smallest details. Designed for those who don't settle for an ordinary pizza.



Turner Peel

The Alfa turning peel is designed to ensure quick and precise movements, thanks to its slim stainless steel head and lightweight build. Its compact diameter allows you to handle the pizza inside the oven with ease, rotating it without damaging the dough or losing heat.

Brush Peel

The Alfa brush peel is designed to ensure quick, effective, and safe cleaning of the oven's refractory stone floor without damaging its surface. The brass bristles easily remove ash, flour, and cooking residues. Used regularly, the brush helps keep the oven consistently clean, improving cooking quality and extending the lifespan of the refractory stone.





Rake Peel

The Alfa rake peel is designed to offer maximum control in managing the flame and embers inside the wood-fired oven. Its slightly curved steel head allows you to move the wood or evenly spread the embers over the cooking surface in a practical and safe way.

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.



Infrared 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.



Chopping Board

Sturdy and compact, the Alfa cutting board is made of solid beech wood, valued for its strength and durability. With a diameter of 33 cm, it is treated with a food-safe certified product and is ideal for preparing and serving in complete safety.



Pastry Board

Made of solid wood, it is an essential accessory for every pizza enthusiast. With its 50x50 cm size, it ensures easy and perfect dough stretching.



Silicone oven gloves

The Alfa fireproof silicone oven gloves effectively protect your hands when removing hot trays and pans from the oven or when handling the door and the hottest parts of your oven.



Pizza Dough Box

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



Spatula

The Alfa spatula is designed to flip and handle with maximum precision, thanks to its lightweight, practical, and durable design.



Pizza Cutter

Cutting pizza becomes a simple and precise action: sharp blade, comfortable handle, and all the quality of Alfa design.

Accessories



BBQ 500

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



Oven Cover

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



Alfa Apron The Original

In black polycotton, with a central pocket and adjustable neck strap with buttons, it's the perfect accessory for those who love cooking without giving up on style. Stain-resistant and easy to wash.



Kit Hybrid

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



Wood Holder

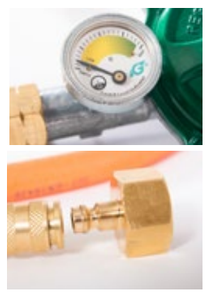
The perfect solution for having a quality firebox, making it easy to manage the fire inside the wood-fired oven.



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.





Gas Connector

Alfa has developed the first gas regulator with a quick-release connection and cylinder level indicator easy to install, safe, and certified. It adjusts the gas cylinder pressure to your Alfa pizza oven. It is particularly useful when you need to move the oven: in this case, you can easily disconnect the cooking appliance from the cylinder in complete safety.

Oven Color Chart

OUTDOOR OVENS

Moderno Line



Antique Red



Ardesia Grey

Classico Line



Ardesia Grey

Futuro Line



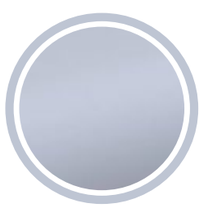
Silver Black

INDOOR OVENS

Urbe



Anthracite



Light Grey

Comparison Table



	MODERNO Line			
	1 Pizza	**2 Pizze**	**3 Pizze**	**5 Pizze**
Dimensions	74x55x105h cm	95x70x105,5h cm	108x73x114h cm	118x102x149h cm
Cooking Surface	50x40 cm GAS	70x50 cm WOOD 60x50 cm GAS	90x50 cm WOOD 80x50 cm GAS	85x70 cm GAS
Baking Capacity	1 Pizza	2 Pizzas	3 Pizzas	5 Pizzas
Weight	54 kg	79 kg	97 kg	156-175 kg
Fuel Type	Gas	Wood, Gas or Hybrid (with hybrid kit)	Wood, Gas or Hybrid (with hybrid kit)	Gas
Mouth Opening Size	37,3 x 14,5 cm	52,5 x 17,8 cm	61 x 20 cm	58 x 19,5 cm
Available in				
Colors				



	CLASSICO Line		**FUTURO** Line		**Urbe**
	2 Pizze	**4 Pizze**	**2 Pizze**	**4 Pizze**	**1 Pizza**
Dimensions	95x75x109h cm	108x91x115,7h cm	100x63,8x123h cm	110x89,4x151h cm	64,3x63,8x42,5 cm
Cooking Surface	60x50 cm GAS	80x60 cm GAS	70x40 cm GAS	80x60 cm GAS	40×40 cm
Baking Capacity	2 Pizzas	4 Pizzas	2 Pizzas	4 Pizzas	1 Pizza
Weight	86 kg	114 kg	106 kg	137 kg	45 kg
Fuel Type	Gas or Hybrid (with hybrid kit)	Gas or Hybrid (with hybrid kit)	Gas or Hybrid (with hybrid kit)	Gas or Hybrid (with hybrid kit)	Electric (maximum consumption 3100 W)
Mouth Opening Size	52,5 x 17,8 cm	61 x 20 cm	54 x 20,8 cm	63,8 x 21,5 cm	45.6 x 10 cm
Available in					
Colors					



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