

MAGAZINE - ENGLISH  
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# NOP

— NOT ONLY PIZZA —

ALFA  
FORNI



**10 YEARS OF INNOVATION**

*5 reasons to choose  
ALFA for your home*

**ONE - THE URBAN OVEN**

*The compact and  
lightweight oven*

**OUTDOOR KITCHEN**

*Wood and gas ovens  
for outdoor kitchens*

**MADE IN ITALY SINCE 1977**

*Alfa leader in the  
ovens production*



# ALFA'S INNOVATION TURNS 10



ALFA THOUGHT OF THEM  
WHEN IT CAME UP WITH  
THE IDEA OF PRODUCING  
STEEL WOOD-FIRED  
OVENS CAPABLE OF  
GOING BEYOND THE  
LIMITS OF TRADITIONAL  
BRICK OVENS.

**A**lfa Ovens are popular all over the world for their quality, their high cooking performances, their elegant design and energy efficiency. From the very beginning, Alfa has focused on continuous innovation to improve oven performance by working on their inner structure and doing extensive research on the heat capacity of refractories. By combining the manufacturing technologies

**Wood-fired ovens with great energy efficiency, which reduce consumption**

used to build traditional wood-burning ovens with those of steel stoves, Alfa managed to get the best of both worlds, a stainless-steel and refractory oven. In this article, we will trace the events that allowed us to develop and patent the Forninox technology, an important building block of the Alfa models, which are highly prized on the pizza oven market. Alfa's technology facilitates the manufacturing of energy-efficient wood-fired



## ALFA LEADER IN THE PRODUCTION OF WOOD AND GAS OVENS



ovens that nevertheless do reach the high temperatures necessary to bake a bona fide Neapolitan pizza. In fact, wood-burning ovens made with Forninox™ technology are equipped with a dome covered with a layer of various types of steel that makes for a better insulation and keeps the heat in the cooking chamber longer. The floor and the vault are built with the best in-house refractory materials.







## Wood-fired pizza ovens: 5 reasons to choose alfa for your home

The world of wood-burning oven is wide and varied depending on differences in use and context. This situation has encouraged manufacturing companies to specialise in market segments such as home wood-fired ovens with the need to focus on factors like small footprint, easy handling, low consumption and heat-up speed. The growth of pro-am pizza chefs who want high-performing ovens to climb their learning curve by tackling problems like cooking with fire to bake a Neapolitan pizza and the ever-increasing success of gourmet pizza changed the rules of the game too. In our blog, we give advice on avoiding cooking blunders, adapting pizza dough to your oven features or picking the

model that best suits your needs to make a pizzeria-quality pizza at your place. In the following article, we will centre on the main characteristics that a wood-burning oven must have to bake top-drawer pizzas, starting from structural features such as size, shape, materials and construction methods affecting its thermal conductivity and ending with the issues related to the use of the appliance such as the choice of the wood, the fire control, ease of use and so on. Finally, we will emphasize the reasons to choose an Alfa home pizza oven including the tradition/innovation ratio, the reduction of energy consumption and operating times, different fuels, space needs and decorative value.



There are at least **five reasons to prefer Alfa's ovens**, whether it be the impeccable quality of the product or the incessant drive to reduce consumption and heat-up times. Let's examine them in detail:

### 1. History and quality, balancing between tradition and innovation.

Alfa was born in 1977 and since then has been committed to excellence in the domain of pizza ovens. Development and continuous innovation deal with key aspects such as the search for high-quality materials that ensure greater heat capacity with an eye to reducing the oven weight to stay at the cutting edge of technological and structural improvements.

### 2. Less fuel consumption.

The Forninox technology allows Alfa to make ovens that accumulate heat quickly

thanks to a very thick stainless-steel dome. As a result, the heat-up time is lower than that needed for a refractory oven and your appliance will be ready for cooking a pizza in a mere 5 minutes, saving on your energy bills. In this regard, nothing beats the 5 Minuti oven, the company's flagship product.

### 3. Wood or gas-powered.

Most Alfa ovens run on wood, but the company also manufactures gas-fired ovens such as the Dolce Vita and the Domo that are easier to handle. They guarantee great cooking with low consumption even though the gas certainly doesn't give food that pungent, smoky flavour. On the other hand, they may prevent you from making mistakes like, say, choosing the bad firewood.

### 4. Designer ovens to decorate interior and

### exterior spaces.

Alfa ovens are furniture in its own right and they can conveniently decorate your home's inner and outer spaces. They come in various and sundry models with or without base, to adapt to any setting and can also be built into the wall. Whatever the Alfa oven, it's always the right time to put on a cooking show in front of your guests.

### 5. Space requirements: large and compact ovens.

If you want to buy a wood-burning oven but space is at a premium, Alfa offers high-performing compact ovens like the Ciao. If, on the contrary, you have a spacious terrace or a garden and expect many friends to show up at your party, the 4 Pizze and the Allegro tick all the boxes as they could easily do the job in a pizzeria.



# ONE: THE #URBANOVEN



Alfa Forni launches the new ONE, the compact gas-burning oven for cooking outdoors even in city centres.

After the smashing success of the ONE wood-fired oven, the venerable Italian brand of pizza ovens bets big on its gas counterpart. Ultralight and compact, ONE gas-fired oven has been explicitly designed for city centres where limitations on smoke from wood burning may discourage those who love cooking over an open fire. ONE reaches 500°C in as little as 10 minutes and bakes a genuine Neapolitan pizza in



only 60 seconds. If space is at a premium, you can be sure that this oven won't let you down. Its small size (73x55x48 cm) and low weight (50 kg) make it easy to move it to a balcony or a terrace..



## #TOPOVEN



### 5 MINUTI

Dimensions: 82x68x120h cm  
Cooking Floor: 60x50 cm



### CIAO

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



### 4 PIZZE

Dimensions: 100x97x121h cm  
Cooking Floor: 80x60 cm



### ALLEGRO

Dimensions: 118x102x145h cm  
Cooking Floor: 100x70 cm



### BRIO

Dimensions: 100x73x112 cm  
Cooking Floor 70x50 cm



### STONE OVEN

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



### DOLCE VITA

Dimensions: 111x87x156h cm  
Cooking Floor: 80x60 cm



### ONE

Dimensions: 73x55x118h cm  
Cooking Floor - wood: 60x40 cm  
Cooking Floor - gas: 50x40 cm



### CIAO

Dimensions: 118x85x181h cm  
Cooking Floor: 70x40 cm



### BRIO

Dimensions: 100x73x199h cm  
Cooking Floor: 70x50 cm



### 5 MINUTI

Dimensions: 82x68x208h cm  
Cooking Floor: 60x50 cm



### 4 PIZZE

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



### ALLEGRO

Dimensions: 118x102x225h cm  
Cooking Floor: 100x70 cm





COMPACT AND LIGHT, IDEAL IN THE CITY

# ONE: THE URBAN OVEN

The wood-fired oven is a massive cooking machine, used by many professionals in the hospitality business, especially in pizzerias.

**On top of great baking performances that allow you to produce stonking pizzas, a wood-fired brick oven can evoke memories of traditional and genuine food experiences.**

Over the years, interest has grown among amateur cooks and pizza makers towards using high-performance ovens that run rings around bog-standard built-in kitchen models.

Unfortunately, it's not always possible to have a traditional wood-burning oven at home when space is in short supply, you lack a solid structure to support its weight or you can't comply with flue installation regulations.

The home oven market has therefore adapted to the increasing demand for handier appliances to be easily used even in small flats and that can overcome the structural and operating limitations of wood-fired ovens.

The portable wood and gas-fired oven perfectly meets the needs of amateur cooks, bakers and pizza makers.



# ONE

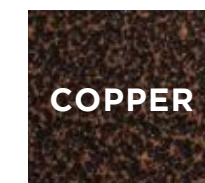
The Italian oven for everyONE!

Dimensions: 73x55x105 cm

Weight: 54 kg

Cooking Floor: 60x40 cm

Cooking Floor - gas version : 50x40 cm



Pizza capacity: 1

Bread capacity: 1-2 kg

Fuel: wood or gas

Number of people: from 1 to 10

Maximum temperature: 500° C



## PORTABLE PIZZA OVEN

Bring home this compact, light (only 50 kg/110 lbs) and distinctively designed device.





# FIREWOOD, THE FUEL OF THE FUTURE.

## WHAT IS THE BEST WOOD TO BURN?

The calorific value of wood is far higher than other heat sources used for home or professional cooking. While lighting a gas burner is a no-brainer, the choice of firewood with the best bang for your buck needs some attention. There are countless wood species selected according to their calorific value. Usually, the best firewood for cooking in an oven are beech and oak. The smart move is combining the two species to maximise their qualities. Beech is a hardwood, that is with an average dried weight of 700 kg per cubic meters (43 lb/ft³). Its aroma is very intense and when mixed with the oak it provides food with a special flavour. The best choice is to burn oak to reach the high temperatures and then add beech to keep it going before cooking. Olive firewood may be another tip-top solution but its price probably scares customers away. All in all, on a value for money basis, the best firewood is the hornbeam or ironwood, belonging to the family of Betulaceae subfamily Coryloideae, that occurs in the temperate regions of Northern Hemisphere. Not every piece of timber makes good fuel so let's have a look at some species of wood that you should avoid. First of all, the cherry that sparks more than other hardwoods when burning; then the entire family of evergreen plants like the pine that burns fast, makes a lot of smoke and can coat your flue with soot. In the end, picking the best firewood may seem a daunting task but we at Alfa come to your aid.



# CIAO

Wood-fired oven with refractory floor, light and easy to handle



Dimensions: 91x69,5x118h cm

Weight: 80 kg

Cooking Floor: 70x40 cm



Pizza capacity: 2

Bread capacity: 2 kg

Fuel: wood

Number of people: from 8 to 18

Maximum temperature: 500° C



## EASY TO MOVE AND EASY TO USE.

Refractory floor and stainless-steel dome. It quickly reaches operating temperature.





# COMPACT IN SIZE, IT CAN COOK MEALS IN ONLY 5 MINUTES

## REDUCED CONSUMPTION AND DESIGN

The Forninox technology allows Alfa to make ovens that accumulate heat quickly thanks to a very thick stainless-steel dome. As a result, the heat-up time is lower than that needed for a refractory oven and your appliance will be ready for cooking a pizza in a mere 5 minutes, saving on your energy bills. In this regard, nothing beats the 5 Minuti oven, the company's flagship product.

If you want to buy a wood-burning oven but space is at a premium, Alfa offers high-performing compact ovens like the 5 MINUTI.

Alfa ovens are furniture in its own right and they can conveniently decorate your home's inner and outer spaces. They come in various and sundry models



with or without base, to adapt to any setting and can also be built into the wall. Whatever the Alfa oven, it's always the



# 5 MINUTI

It is the best-selling wood-fired pizza oven.



Dimensions: 82x68x120 cm  
Weight: 77 kg  
Cooking Floor: 60x50 cm



Pizza capacity: 2  
Bread capacity: 2 kg  
Fuel: wood  
Number of people: from 8 to 18  
Maximum temperature: 500° C



## READY TO COOK IN 5 MINUTES.

Compact wood-burning oven for pizza and bread.





# RESEARCH AND DEVELOPMENT

# FLUE SYSTEM PATENTED

Alfa Forni's R&D department worked hard to devise a new fume extraction system for residential and commercial stainless-steel ovens, putting great emphasis on the shape to increase the thermal efficiency of the appliances.

The ovens currently on the market come with an evacuation set-up in which the fumes leave the combustion chamber, go straight to the dome without changing their path and reach very high temperatures in the chimney; so the heat remains too little time in the combustion chamber to make it hot enough and this leads to excessive fuel consumption(see fig. A).

Thanks to our patented Flue System™ (see fig. B) the heat of our oven rises upwards attracted by the natural draught, meets the dome of the combustion chamber, envelops it completely and radiates the floor at full power; then it makes its



own way and ends up running into the deflector which, courtesy of its specially designed slits, eases it out smoothly. So, the hot air is in contact with the surface for a longer time and the temperature of the combustion chamber soars, striking the right balance between heat retention and evacuation.

This patent allows Alfa to market the best ovens that quickly reach high temperatures and dramatically lowers fuel consumption as well. Product tests carried out in our R&D lab proved that the thermal efficiency of Alfa ovens is 50% higher than competitors' products.

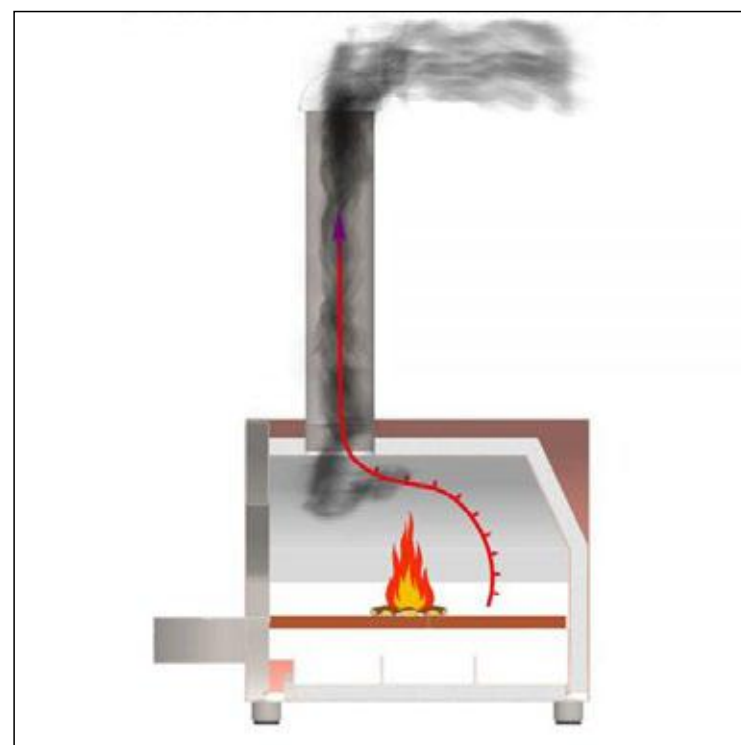


fig.A – The ovens currently on the market come with an evacuation set-up in which the fumes leave the combustion chamber

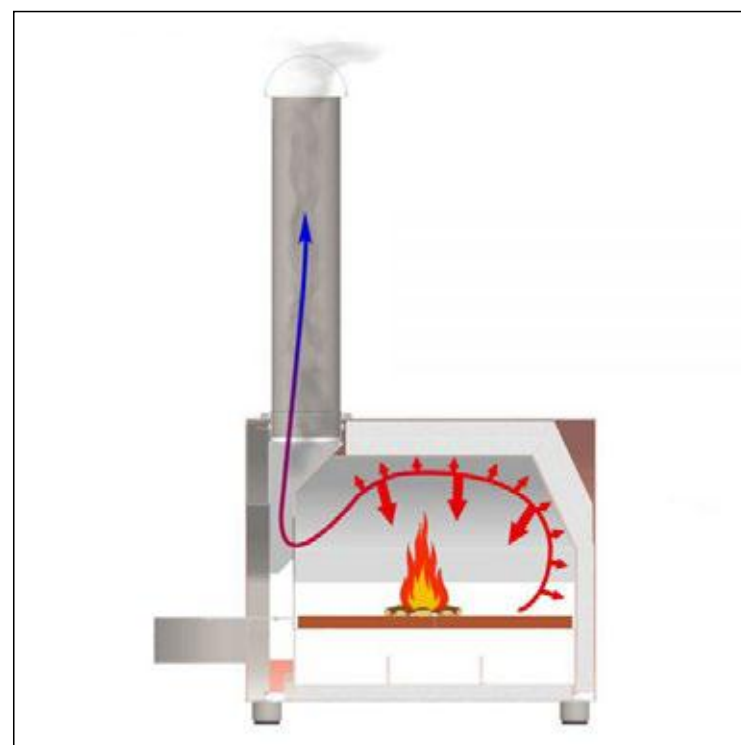


fig.B – Patented Flue System™ – Alfa Forni

## 4 PIZZE

A garden wood-fired oven designed for the family.



Dimensions: 100x121x97 cm

Weight: 125 kg

Cooking Floor: 80x60 cm



Pizza capacity: 4

Bread capacity: 4 kg

Fuel: wood

Number of people: from 10 to 20

Maximum temperature: 500° C



## TO BAKE 4 PIZZAS IN 90 SECONDS

Its size and mouth are large enough to bake 4 pizzas in 90 seconds in a single batch.





# BRIO

The “zesty” oven you were looking for!

Dimensions: 100x73x112 cm

Weight: 98 kg

Cooking Floor: 70x50 cm



SILVER  
BLACK



ANTIQUE  
RED

Pizza capacity: 2-3

Bread capacity: 2-3 kg

Fuel: HYBRID – gas end wood

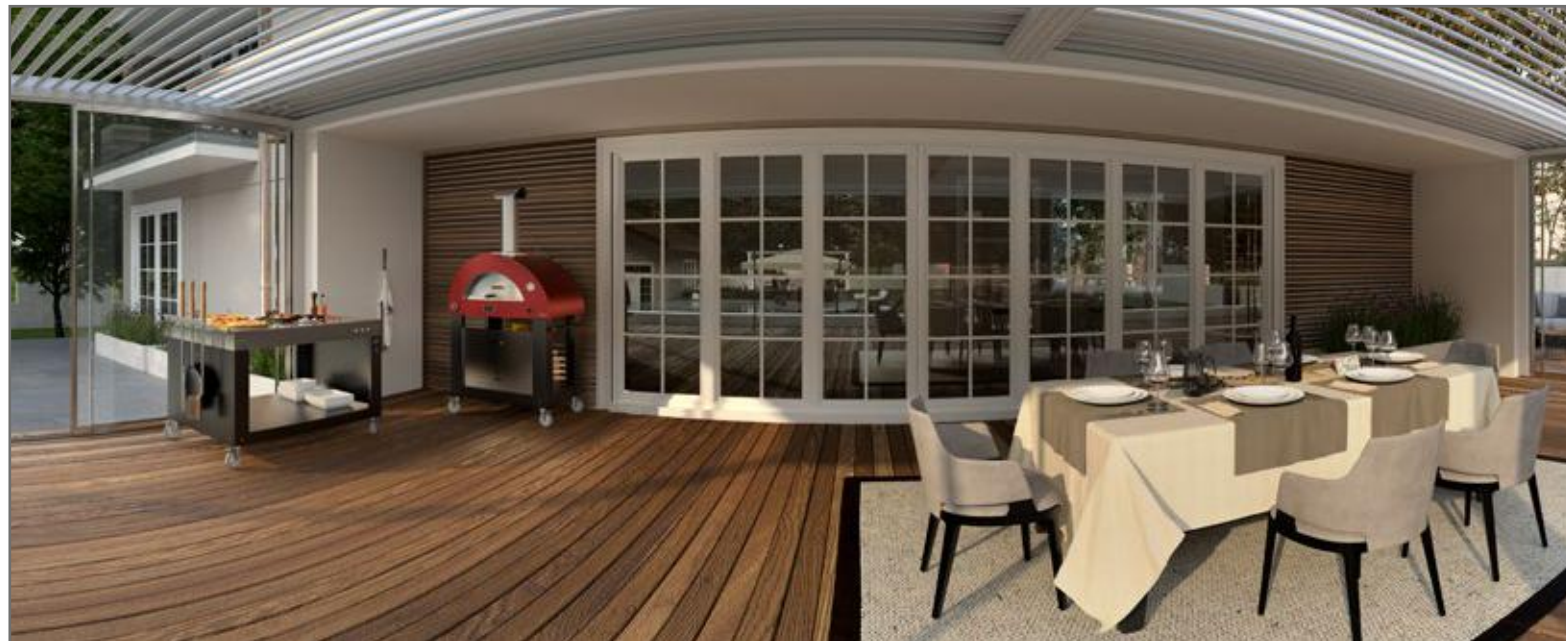
Number of people: from 3 to 20

Maximum temperature: 500° C



## GAS PIZZA OVEN

Brio at last! Here's the new Alfa Forni's 2-pizza gas-fired oven.



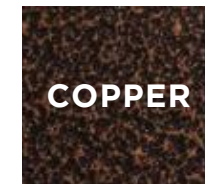
# STONE OVEN

When design makes for a great oven.

Dimensions: 100x63.8x123 cm

Weight: 125 kg

Cooking Floor: 70x40 cm



COPPER

Pizza capacity: 2

Bread capacity: 2 kg

Fuel: HYBRID – gas end wood

Number of people: from 2 to 18

Maximum temperature: 500° C



## DESIGNED AND MADE IN ITALY

as a result of more than 40 years' experience in direct heat cooking.





# *You can't decide between buying a wood-fired or a gas-fired oven?*

**We can help you make up your mind.**

If you can't decide whether you want to buy a wood-fired or a gas-fired oven, then we made a comparison.



## **ADVANTAGES OF A WOOD-FIRED GARDEN OVEN**

### **- Flavour**

Firewood imparts a really special flavour to food; bread cooked in wood-fired oven does stir up memories of good old days.

### **- Respect for tradition**

That's the wood-fired oven's added value. Firewood is the most ancient fuel: the Greeks invented the modern oven that Romans developed introducing clay bricks.

### **- Cooking resultsa**

Firewood has excellent features when it comes to heating up the oven.

### **Alfa recommends the wood-fired oven to:**

- do-it-yourselfers
- people having a house with a garden
- 4 member families
- people that use the oven every week or every month
- **people who love baking pizzas, bread, roasts and lasagne.**



## **ADVANTAGES OF A GAS-FIRED GARDEN OVEN**

### **- Quickness**

The gas-fired oven reaches the working temperature in no time as you can set the flame at full power.

### **- Easy-to-clean**

The gas-fired oven is certainly cleaner than its wood-fired counterpart; just remove any loose food residue.

### **- Simple and ergonomic**

To operate a gas-fired oven, you only need to push the ignition button, turn the knob and wait for the oven to reach the right temperature. It's not so simple with a wood-fired oven.

### **Alfa recommends the gas-fired oven to:**

- dynamic people
- city dwellers short of space or with a tiny balcony
- single persons or young couples
- people who use it daily or frequently
- **people who like cooking pizzas, meat or veg.**

# **DOLCE VITA**

**The largest gas-fired oven in the Alfa range**



Dimensions: 115x89x160 cm

Weight: 142 kg

Cooking Floor: 80x60 cm

**DIAMOND  
GRAY**

Pizza capacity: 4

Bread capacity: 4 kg

Fuel: HYBRID – gas end wood

Number of people: from 10 to 20

Maximum temperature: 500° C



## **SOLID STAINLESS-STEEL STRUCTURE**

The Dolce Vita Top is the largest gas-burning oven, it fits perfectly in any outdoor kitchen





# FINDING AN ALFA RETAILER IN YOUR AREA IS SIMPLE.



ALFA is the brand specialized in residential wood and gas fired ovens. We produce the most beautiful and easy ready to use pizza oven for indoor or outdoor kitchens on the market. Entirely made in Italy in our plant close to Rome, all models are suitable for baking, grilling, roasting and stewing, they are easy to use and you will be able to cook like a real chef. Your cooking will be full of flavor every day.

In the garden, near the pool or in the home, for occasional or daily use, the Alfa products are designed to fully satisfy the needs of all passionate about cooking. To get the most out of your wood fired oven, use pizza oven accessories that make your food preparation and baking easier and allows you to serve dishes rich in flavor and tradition. Alfa transforms the traditional way of cooking into a design device



Scan the QR CODE and find the nearest dealer.



BESIDES THE FLOOR MADE OF REFRACTORY BRICKS, THE STAINLESS-STEEL DOME AND THE CERAMIC FIBRE INSULATION, ALLEGRO IS EQUIPPED WITH LARGE COLLAPSIBLE SHELVES, A WARMING COMPARTMENT AND A FIREWOOD HOLDER.

# ALLEGRO

The largest oven floor to satisfy the most demanding cooks.



Dimensions: 118x102x145 cm

Weight: 170 kg

Cooking Floor: 100x70 cm

YELLOW

ANTIQUE  
RED

Pizza capacity: 4/5 pizze

Bread capacity: 5 kg

Fuel: wood

Number of people: from 15 to 30

Maximum temperature: 500° C



## ALLEGRO IS THE LARGEST OVEN

With the Allegro semi-professional pizza oven, you take wood fire cooking to the next level.







## MULTI-FUNCTIONAL BASE

The World's most versatile oven now has the cooking station to compliment it.

- 304 stainless steel 2mm working top
- Peel holder storage
- Peel holder in use
- Bottle opener
- 3 stainless steel hooks for tools
- Aluminium black handle
- 4 professional wheels, 2 with brake

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## COVER

The right protection for your oven.



The form-fitting oven cover is specially designed to protect your oven from the elements when the product is not in use.

This cloth is made of an innovative material which is waterproof, breathable (prevents condensation), thermal, UV ray-resistant, resistant to bird droppings, resins and sea

salt, practical and easy to handle. We suggest putting the oven, when possible, under a canopy or a shelter to keep it in perfect conditions.

**The cover is available for all domestic ovens, even for the multifunction table.**



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## USER MANUAL

# MAINTENANCE AND CARE

### MAINTENANCE

- For proper maintenance of the oven, make sure before you turn it on that the chimney flue is free from any objects and that ash from previous cooking has been removed.
- The oven can be used all year round; in the winter, heat the oven with a smaller fire to avoid thermal shock due to the humidity.
- Prevent corrosion by coating the oven metal parts with Vaseline.
- It is recommended regular maintenance by a qualified technician.
- Thermometer – clean with warm water and soap with a soft plastic scouring pad.
- Stainless steel surfaces – wash with a soft cloth and a solution of soap and water. Make sure to rub following the grain of the stainless steel. Never use detergents containing acid, white spirit or xylene. Rinse well after cleaning the oven.

### CLEANING

- Clean the oven floor (when the oven is cold) with a brush and gently wipe the oven floor with a damp cloth.
- Use a damp cloth to clean the external sheet.
- Apply a light coat of vaseline to make the metal shine.
- Remove and clean the chimney flue once a year; animals may nest there and/or ash may block the passage of smoke.
- If traces of rust begin to appear, clean with a polishing brush and apply a thin coat of vaseline.
- Do not use chemical products to clean the oven.
- Do not clean the product when it is in use.
- If the oven is exposed in a sea side, in order to prevent corrosion and fouling, it is recommended to frequently clean the oven with fresh water.

### STORING THE OVEN

- During periods of inactivity is advised to clean carefully the oven, grease the metal parts and cover it with the cover Alfa available on request.
- On the first use, inspect for potential signs of malfunction.





## The key features that the best wood-fired pizza ovens should have.

*Let's see five reasons why pizza is better when baked in a wood-burning oven.*

### 1. Personal satisfaction

There's great satisfaction in operating a wood-fired oven, whether it be choosing the right firewood, cleaning after using it or managing temperature so that your pizza cooks perfectly. Fire has also a positive connotation since it has always fascinated the human species and its control was a quantum leap in the evolution of man.

### 2. Ability to reach high temperatures

The multitude of dishes that you can bake in a wood-fired oven is almost limitless but, most of all, it's the very thing to cook Neapolitan pizza in under 90 seconds at 450°C (800°F) with golden bottom and a little charring on the top.

### 3. The aroma of wood

The burning of firewood infuses food with smoked aroma that enhances the original flavour of it; moreover, wood is a clean, renewable and carbon neutral source of energy.

### 4. Display cooking

If you want to put on a show in your kitchen there's no better ally than a wood-burning oven facing guests hanging around and watching pizzas being made by hand trying to learn your secrets.

### 5. Resistant to the passage of time

The wood-fired oven is based on uncomplicated technology so it's small wonder that it will last a lifetime as long as it is properly maintained and cleaned.



## ARTISANS WITH FIRE INSIDE



The word artisan derives from art and being artisan today means more than ever combining creativity and skills, energy and passion to generate something unique.

Alfa manufactures all its products out of Italian skilful hands: firebricks, ovens, barbecues, fireplaces and stoves have been recognized worldwide for their quality since



the 80's when the first best-seller of the company was a refractory stove named "Fornacella". We are proud to be Italians and to work with the best craftsmen; without them we wouldn't be here celebrating 40 years of business activity. But to steer a team like this, it takes leaders who give direction and motivation, visionary and anchored in traditions at the same time.

Ours are Rocco Lauro and Marcello Ortuso, the company founders and unremitting role models.







## KIT HYBRID

The kit to turn your gas-fired oven into a wood-fired one.

The patented Alfa Forni kit allows to turn your gas-fired oven into a wood-burning one. Just two simple steps to make the switch: cover the burner on the left with the lid to protect it from the soot and the heat of the flame and use the holder to wedge the firewood.

This way the fire starts to burn on the side opposite the burner and never on the burner lid (check the burner is working well before using the gas again).

Made of AISI 441 stainless-steel, the hybrid kit has been specially designed to make the use of the gas-burning oven as easy as possible and to enjoy the pleasures of a wood fire.



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ALFAFORNI.COM







## KIT PIZZAIOLO

**SURPRISE EVERYONE WITH YOUR PIZZA. ALL THE TOOLS TO BECOME A PERFECT PIZZA CHEF.**

FIND OUT MORE ON  
ALFAFORNI.COM



We have selected for you the best tools to make pizza at home.

All the tools in the kit are Made in Italy and food used certified. The tools in wood are entirely handmade and the remaining ones are selected according to high quality standards.

The Kit is available in 2 versions which vary with the peel length: kit pizzaiolo 90 cm and kit pizzaiolo 120 cm.



A RECIPE FOR EVERYONE

# HOMEMADE PIZZA

## INGREDIENTS

- 1 kg Italian 00 flour
- 650 ml water
- 25 g salt
- 25 g olive oil
- 4 g brewer's yeast

## COOKING

Wood-burning and gas-burning ovens are much of a muchness in terms of cooking. We bring the oven up to maximum temperature and bake pizza in 60-90 seconds, rotating it twice. The high temperature reached by wood-fired or gas fired-ovens keeps toppings from burning and pizza crust from tasting like a biscuit. In a nutshell, it bakes a proper Neapolitan pizza.

## METHOD

- Pour half the water into a jug and until the yeast has dissolved.
- Place half the flour into the bowl of a stand mixer and add the water with the yeast.
- Add the rest of the flour.
- Add the salt to the remaining water and stir until it dissolves completely.
- When the mixture comes together as a soft dough, add the salt water and knead until smooth and elastic.
- Finally add the olive oil and keep on kneading.
- Turn the dough out onto a pastry board and shape it into a ball.
- Leave it rise for about 12 hours at room temperature covered with a tea towel.
- Divide the dough into 250 g balls and wait for them to double in size (about 4 hours).
- Stretch and press the dough ball with your fingertips until it forms a 30-cm diameter disc.
- Add the toppings of your choice and bake.



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# The key features that the best wood-fired pizza ovens should have.

Now let's examine the factors to consider when choosing a wood-fired pizza oven. We will mostly focus on structural and design elements that will affect performance and functions.

## 1. Shape and dimensions

Normally the shape of the pizza oven is half-spherical to really influence the circulation of air inside it. The dome shape forms a small pocket where hot air generated from the fire circulates above the pizza and the heat is transferred by radiation. The heat comes from the bottom up to the top of the dome and is then re-directed back down to cook pizzas evenly in a few minutes. Besides, the heat generated by glowing embers is absorbed by the refractory materials the oven is made of by conduction. The standard dimensions of a wood-burning oven are 1,5 m of internal diameter (60") but plenty of other sizes are available depending on how many pizzas at once you want to cook.

## 2. Materials

The wood-fired oven is made of refractory materials, that is minerals able to

withstand very high temperatures and to absorb and retain the heat. Refractories are of the utmost importance to resist thermal shock when temperatures change too fast.

## 3. Weight and stability

The weight will depend on the materials used for building it. Pizza lovers swear by masonry ovens that can reach very high temperatures and have a big thermal mass, but portable ovens may be a great alternative to wheel your pizzas in and out of the house.

## 4. Serviceable mouth and door

The mouth of the oven must be large enough to get food in and out and to easily manage the fire but not so large as to dissipate heat. With the door you control the air flow and, as a result, the oven temperature. It must be equipped with a heatproof handle and be heavy enough to be stable when it's placed at an angle of the mouth or partly closed.

## 5. Heat-up speed

The speed at which the oven heats up depends on its structural characteristics but also on factors such as the type of firewood and the ability to manage the fire. A good wood-burning oven reaches and keeps high temperature.

## 6. Low energy consumption

Firewood is a cheap and renewable resource. Just pick the best quality and well-seasoned wood that you can, and it will pay off handsomely in terms of heat and energy efficiency.

## 7. Even cooking

As we have already seen, pizza bakes simultaneously from below, via thermal conduction and from above by way of thermal radiation. To get a perfect pizza, you must balance the two so that the bottom and the toppings are cooked at the same time. So, an oven that combines high temp with the refractories' properties provide an even cooking and that all the more important when cooking many

pizzas at once.

## 8. Speed to get back to operating temperature

When baking, heat is transferred from the oven floor to the pizza, causing a slight drop in temperature in that point. Should you have to cook scores of pizzas you have to consider the floor loss of heat and its speed to get back to operating temperature to avoid uneven cooking.

## 9. Heat retention

The wood-fired oven retains heat so long that once pizza cooking is finished, you can manage the falling curve of temperatures to bake multiple dishes. At 250°C (480°F) you can bake bread, at 180°C (350°F) roasts or fish and so on. That's quite an achievement to squeeze every drop of energy coming from your wood-burning oven.

## 10. Designer furniture for outdoor living spaces

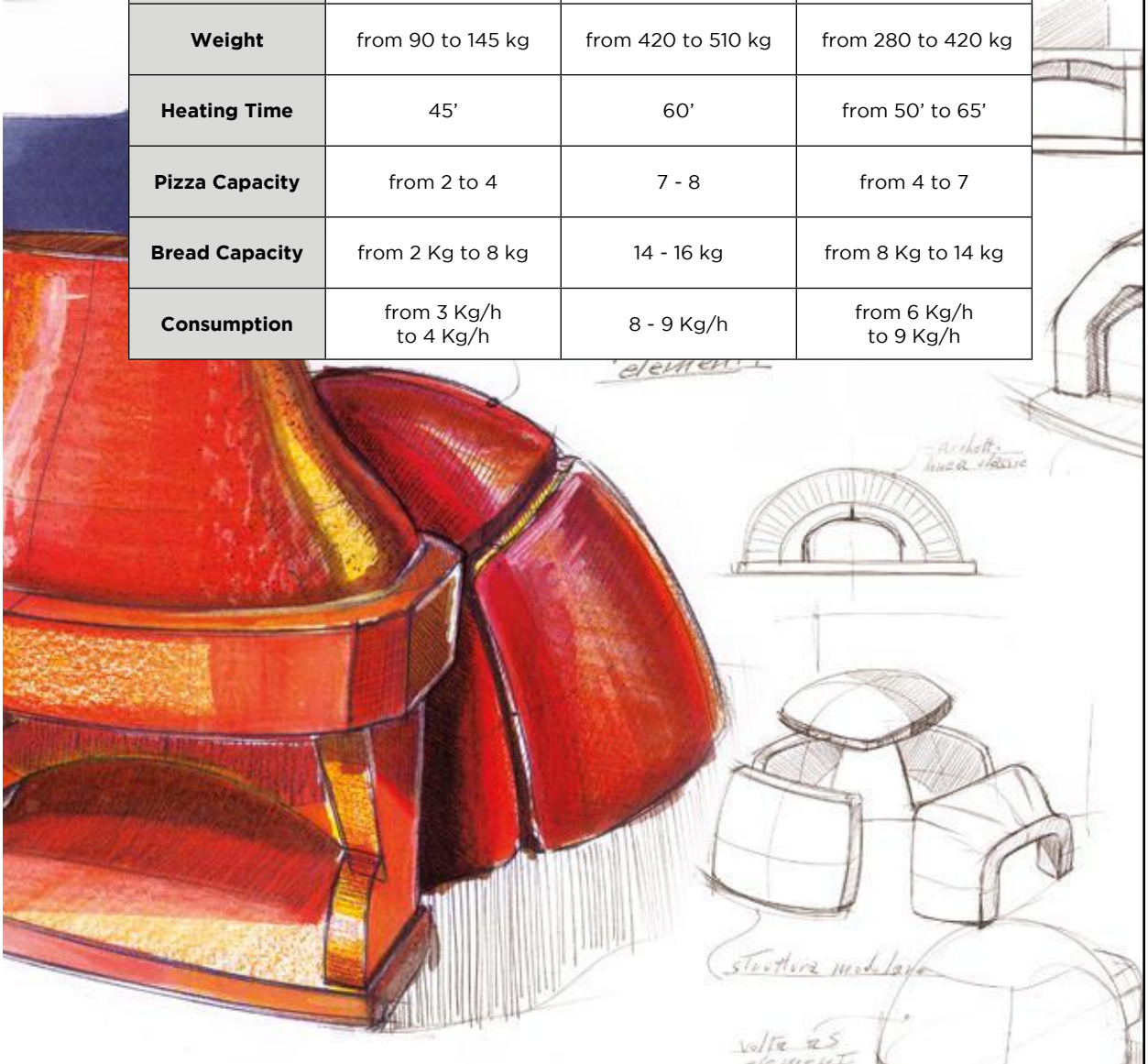
A wood-fired oven is a cooking appliance that doubles as an outstanding piece of furniture to liven up your garden or backyard and to turn it into a terrific cocktail venue.

In conclusion, if you really want to buy a wood-burning oven, you should take these factors into account: consider your lifestyle, your wishes and your means and then choose the best pizza oven that you can afford.

Don't forget that cooking with a wood-fired oven is not an exact science so use your senses, trust your judgment and adjust things as you go to enjoy the experience to the fullest.



	CUPOLINO	PERSONAL	TRADIZIONALE
Dimensions	70x85x40h cm 80x90x45h cm 90x104x50h cm	135x141x66h cm 146x151x72h cm	104x123x57h cm 114x132x61h cm 124x144x61h cm 135x156x68h cm
Cooking Floor	ø 60 - 70 - 80 cm	ø 124 - 136 cm	ø 93 - 100 - 110 - 123 cm
Weight	from 90 to 145 kg	from 420 to 510 kg	from 280 to 420 kg
Heating Time	45'	60'	from 50' to 65'
Pizza Capacity	from 2 to 4	7 - 8	from 4 to 7
Bread Capacity	from 2 Kg to 8 kg	14 - 16 kg	from 8 Kg to 14 kg
Consumption	from 3 Kg/h to 4 Kg/h	8 - 9 Kg/h	from 6 Kg/h to 9 Kg/h



# FORNIREF™: TECHNOLOGY



Whether you are looking for a garden, a DIY or a brick oven, Alfa Forni has a complete catalogue of products entirely made of refractory materials that marries tradition with technology. Alfa's refractory ovens draw inspiration from a dim and distant past by reinventing wood-fired brick ovens that stay true to the characteristics of their raw materials, composed of special mixtures capable to withstand very high temps and mechanical stresses in order to win the challenge of time.



In line with your needs, you can choose a ready to use oven or a model to be installed and coated to your liking stirring memories of your grandparents' wood-burning oven.





# A RECIPE FOR EVERYONE HOMEMADE BREAD

## INGREDIENTS

for 2 loaves

- 500 g strong wholemeal bread flour
- 500 g plain flour
- 600 ml water
- 2-4 g brewer's yeast
- 25 g olive oil
- 25 g salt
- 1 tsp honey
- 30 g mixed seeds

## METHOD

- Pour half the water into a jug until the yeast has dissolved
- Mix the flours, place half the mixture into the bowl of a stand mixer and add the water with the yeast.
- Add the rest of the flour.
- Add the salt to the remaining water and stir until it dissolves completely.
- Add the salt water and keep kneading.
- Add the seeds, the honey and the olive oil.
- Leave the dough rise for about 16 hours at room temperature covered with a tea towel.
- Divide the dough into two parts and shape it into two loaves.
- Wait for them to double in volume and bake them at 250°C (medium-low heat).

## COOK WITH

### the wood-fired oven:

Light the fire in the centre of the oven using some sticks of kindling. Once the fire gets going, add some small pieces of wood. After 20 minutes, spread the fire all over the cooking floor so that the firebricks heat up more quickly. After 10 minutes, move the fire to the left side of the oven, keeping a low flame and bake the bread. The temperature should be around 250°C. Cook the bread with the oven door closed, checking the temperature time and again and, if need be, add some logs.

### the gas-fired oven:

Preheat the oven at least one hour before cooking. In the first half hour, set it to full whack with the door closed so that the bricks store as much heat as possible. Then, turn to low heat to bring the temperature down to 250°C. Bake the bread keeping the door closed.



WATCH THE FREE CLASS ON  
[AlfaForni.com/en/live](https://AlfaForni.com/en/live)







## BBQ500

**TURN YOUR OVEN INTO A BBQ, EASY!**



BBQ 500 turns the Alfa oven into a BBQ equipped with enough power and control to cook over the flames or embers up to a temperature of 500°C (1000°F).

Rotary steel grill: it allows you to keep an eye on how the cooking is going on by moving the dishes with a simple gesture.

Steel baking pan: it is designed for draining off fat during cooking and for holding embers.

Stainless steel tongs: they are designed to rotate the grill and baking pans in the oven.







## SOME REVIEWS FROM THE WORLD

**Karla Saborio**



*From Costa Rica, My husband and I bought a 5Minuti oven!! and we are thrilled!! Pizza, meat, mussels, bread!!! My sons wants to turn it on every weekend!!! The taste of food is incredible!!!*

**Avery WoodovenBoston**



*So simple and fun to use, our family looks forward to using our oven every weekend! Achieve amazing results regardless of your cooking experience level*

**Mark Vergets**



*Great oven, high quality .Only thing we ask is what should we cook next!!!*

**Vitaliy Fryz**



*Good quality! Recommended\**

**Fidencio Calderon**



*Es mui practico y mui buemo*







# MADE IN ITALY



## *44 years of history and 10 years of innovation*

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.**



# SINCE 1977



**SILVIA ORTUSO**  
Head of Business Support



**ANDREA LAURO**  
Head of Operations



**SARA LAURO**  
Head of Sales & Marketing



**FABRIZIO ORTUSO**  
Purchasing and  
Maintenance Manager



**GIULIA LAURO**  
Product Marketing

## OVEN PIONEERING

*“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 flame ovens in every home.”*





# NOP

— NOT ONLY PIZZA —



## 10 YEARS OF INNOVATION

*5 reasons to choose  
ALFA for your home*

## ONE - THE URBAN OVEN

*The compact and  
lightweight oven*

## OUTDOOR KITCHEN

*Wood and gas ovens  
for outdoor kitchens*

## MADE IN ITALY SINCE 1977

*Alfa leader in the  
ovens production*

