

## PRICE LIST\*

The background of the entire page is a photograph of a stainless steel pizza oven. The oven's arched opening is filled with bright orange and yellow flames. To the right of the opening, a circular temperature gauge is visible. Below the opening, a small rectangular plaque with the word "ALFA" is mounted on the front panel. Overlaid on the upper portion of the image is a red rectangular box containing the text "ALFA" in large white serif font, with a small "TM" trademark symbol to its upper right, and "OVENS" in a smaller white serif font below it.

**ALFA**<sup>TM</sup>  
OVENS

\*EFFECTIVE MAY 1, 2021

**PATIO TOWN**  
[www.patiotown.com](http://www.patiotown.com)

6300 Hwy 36  
**OAKDALE**  
(651) 770-1391

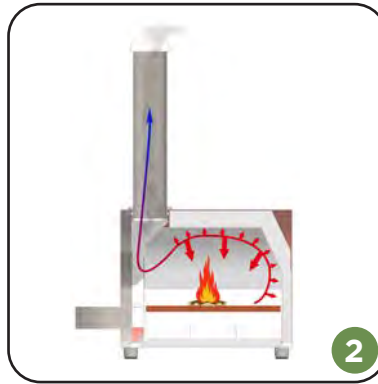
8500 Jefferson Ln. N  
**BROOKLYN PARK**  
(763) 488-1300

2801 Hwy 13 West  
**BURNSVILLE**  
(952) 894-4400

## ALFA OVENS



Double layer of **high quality European Ceramic Fiber** that completely surrounds the oven and resistant up to 2000°F.



Alfa's unique baffled **airflow system** provides more circulation of flame and heat allowing the oven **to reach higher temps much faster.**

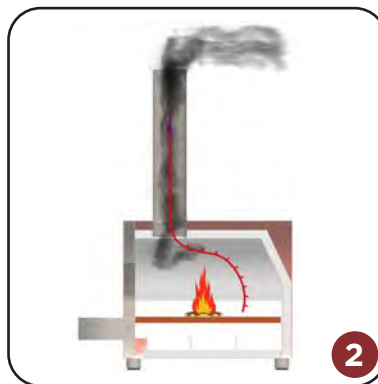


**3 cm of Alfa refractory brick**, made 100% in house provides **better heat absorption and retention than the competition.**

## OTHER BRANDS



**Commercial Rock Wool insulation** is less dense and looser fiber and only resistant up to 1100°F.



Generic flue system allows the **heat and flame to escape the oven chamber immediately** requiring more time to reach desired temperatures.



Commercial grade mix comparable to dense lava stone demands **longer time for heat absorption and retention.**

ONE, the smallest oven in the category!  
The real **Italian portable pizza oven**.  
Compact and fast to use with the highest  
Italian professional quality.

# ONE



FXONE-LRAM



FXONE-GRAM-U  
&  
BF-ONE-RAM

## Technical Details

### WOOD MODEL

- Heating time: 10 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.0"
- Cooking Floor W x D: 23.6" x 15.7"
- Weight: 110 lbs

Mini Peel and Wood Holder included

### GAS MODEL

- Recommended fuel: LPG gas or Natural Gas
- Max oven temperature: 1,000°F +
- Heat Capacity: 30,000 BTU/hr
- Chimney dimensions: 5.0"
- Cooking Floor W x D: 19.6" x 15.7"
- Weight 120 lbs

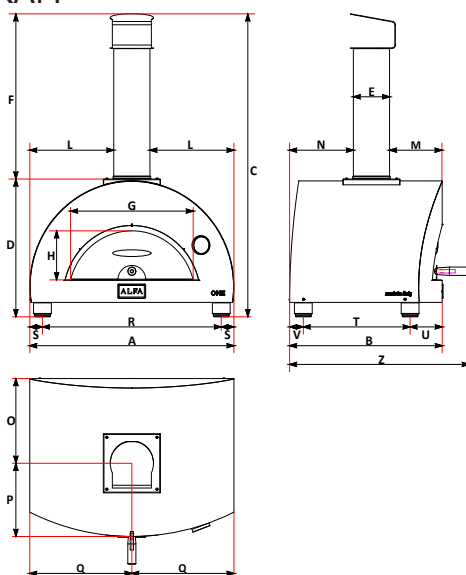
Mini Peel included

ONE oven ships LPG with parts to convert to NG

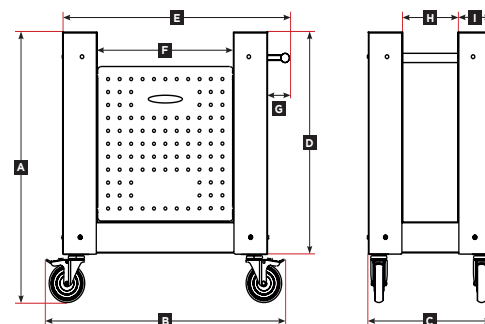
**Base** has stainless-steel front panel, black handle and 4 professional casters with brakes. Weighs as little as 55 lbs and is available in Copper or Black.

Model	Description	Finish	Price
FXONE-LRAM	Wood Top Only	Copper	\$1,299
FXONE-GRAM-U	Gas Top Only	Copper	\$1,999
BF-ONE-RAM	Base	Copper	\$549
BF-ONE-NER	Base	Black	\$549

Dimensions			
A	28.8"	N	9.3"
B	21.7"	O	11.5"
C	41.3"	P	10"
D	18.8"	Q	14.4"
E	5.1"	R	25.2"
F	22.6"	S	1.8"
G	17.3"	T	15.1"
H	6.7"	U	4.5"
L	11.9"	V	1.9"
M	7.4"	Z	25.4"



Dimensions	
A	34.6"
B	33.6"
C	17.2"
D	28.2"
E	31.9"
F	18.8"
G	3"
H	7.8"
I	4.7"







# CIAO<sub>m</sub>

Performs very well in small spaces



FXCM-LGRI-T-V2



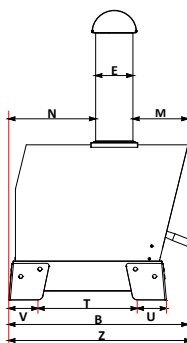
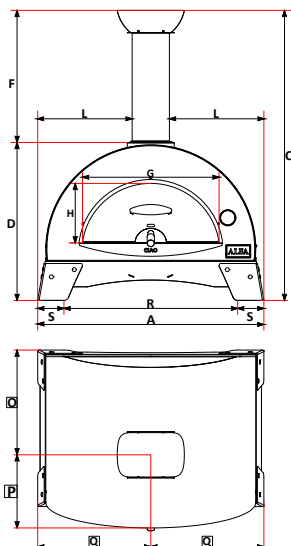
FXCM-LGIA-T-V2  
&  
BF-CIAOM-GR

## Technical Details

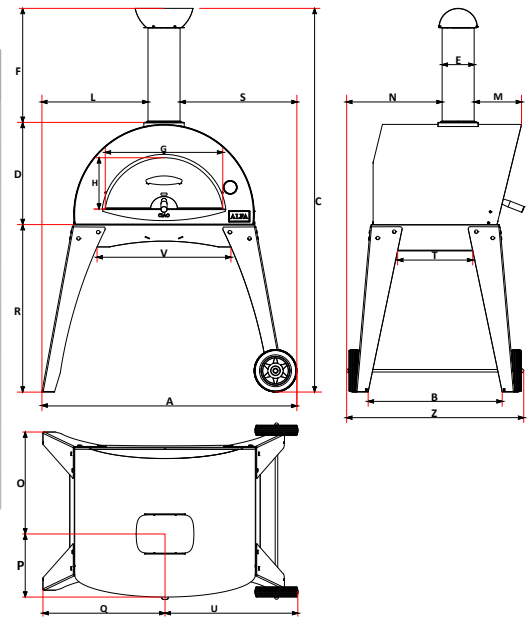
- Heating time: 10-20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 27.6" x 15.7"
- Cooking Floor Height: 35"
- Oven Mouth width: 19.7"
- Weight: Top only 176 lbs

Model	Description	Finish	Price
FXCM-LGIA-T-V2	Top Only	Fire Yellow	\$1,899
FXCM-LGRI-T-V2	Top Only	Silver Gray	\$1,899
BF-CIAOM-GR	Leg Kit	Silver Gray	\$249
BF-CIAOM	Leg Kit	Stainless Steel	\$399

Dimensions			
A	39.3"	N	12.7"
B	28.4"	O	16.7"
C	46.3"	P	11.7"
D	25.2"	Q	17.9"
E	5.9"	R	27.5"
F	21.1"	S	4.2"
G	21.7"	T	15.7"
H	10.2"	U	4.6"
L	15"	V	4.6"
M	8.7"	Z	28.9"



Dimensions			
A	46.9"	N	17.6"
B	24.8"	O	18.8"
C	70.9"	P	11.8"
D	18.9"	Q	22.5"
E	5.9"	R	3.1"
F	21.1"	S	21.5"
G	21.7"	T	11"
H	10.2"	U	24.5"
L	19.6"	V	24.7"
M	8.7"	Z	32.7"



# 5 MINUTI

The Original



FX5MIN-LRAM-T



FX5MIN-LRAM-T  
&  
BF-5MINUTI-RAM

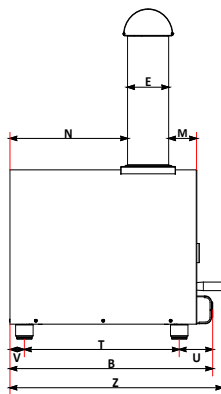
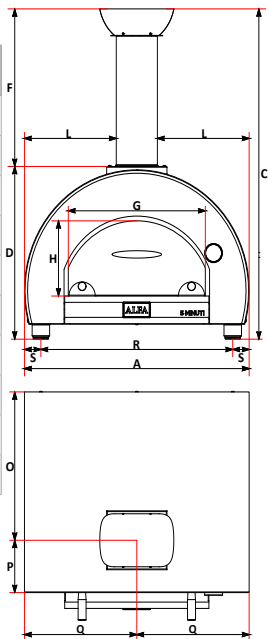
## Technical Details

- Heating time: 10-20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 23.6" x 19.7"
- Cooking Floor Height: 31.5"
- Oven Mouth width: 18.0"
- Weight: Top only 160 lbs

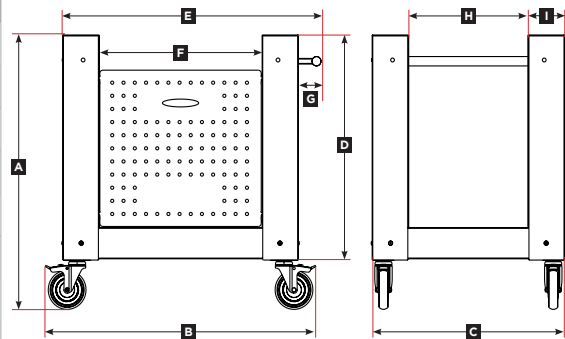
**Base** has a shelf for wood storage, stainless-steel front panel, black handle and 4 professional casters with brakes. Weighs as little as 64 lbs and is available in Copper or Black.

Model	Description	Finish	Price
FX5MIN-LRAM-T	Top Only	Copper	\$2,299
BF-5MINUTI-RAM	Base	Copper	\$659
BF-5MINUTI-NER	Base	Black	\$659

Dimensions			
A	32.3"	N	16.9"
B	29.1"	O	19.8"
C	44.2"	P	9.1"
D	23.1"	Q	16.1"
E	5.9"	R	27.6"
F	21.1"	S	2.4"
G	19.7"	T	22.2"
H	10"	U	4.8"
L	13.2"	V	2.1"
M	4.1"	Z	30.6"



Dimensions	
A	34.6"
B	35.9"
C	25"
D	28.2"
E	33.5"
F	21.2"
G	3"
H	15.5"
I	4.7"





# 4 PIZZE

The worldwide bestseller

The design and performance of our 4 Pizze has everyone talking. It's our best seller, worldwide. The lateral shelves and peel hooks make it practical and simple. The 4 Pizze is ideal for anyone who loves wood cooking.



FX4P-LRAM-T



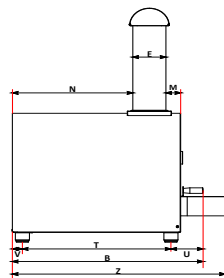
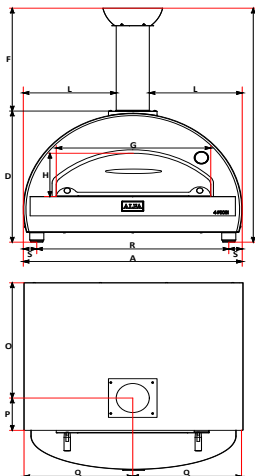
FX4PIZ-LRAM

## Technical Details

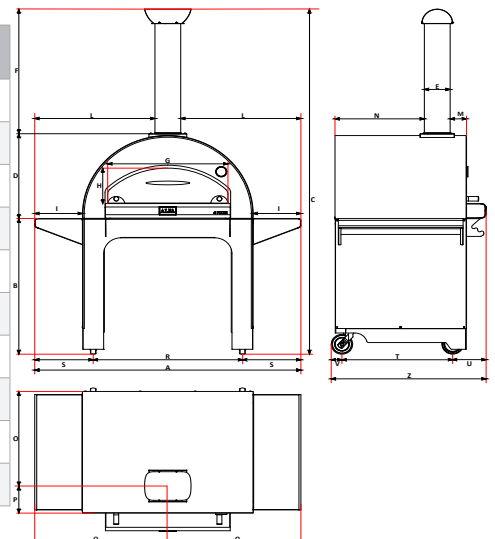
- Heating time: 10-20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 31.5" x 23.6"
- Cooking Floor Height: 36.0"
- Oven Mouth width: 26.7"
- Weight: Top only 264 lbs - with base 308 lbs

Model	Description	Finish	Price
FX4P-LRAM-T	Top Only	Copper	\$2,999
FX4PIZ-LRAM	Oven with Base	Copper	\$3,899

Dimensions			
A	39.1"	N	21.5"
B	34"	O	19.5"
C	47.6"	P	6.6"
D	26.7"	Q	23.4"
E	5.9"	R	34.3"
F	21"	S	2.4"
G	27.6"	T	26.5"
H	8.8"	U	5.7"
L	16.6"	V	1.8"
M	2.6"	Z	38"



Dimensions			
A	61"	N	20.5"
B	33.6"	O	23.5"
C	85.4"	P	6.7"
D	21.1"	Q	30.5"
E	5.9"	R	34.3"
F	30.8"	S	13.4"
G	27.6"	T	25.3"
H	8.8"	U	7.8"
L	27.6"	V	2.5"
M	3.7"	Z	35.5"



Brio at last!  
Here's the new Alfa Forni's 2-pizza oven.  
Brio is the oven that heats up so quickly that you  
can eat y

# BRIO



FXBRIO-GROA-U



FXBRIO-GROA-U  
&  
BF-BRIO-NER

### Technical Details

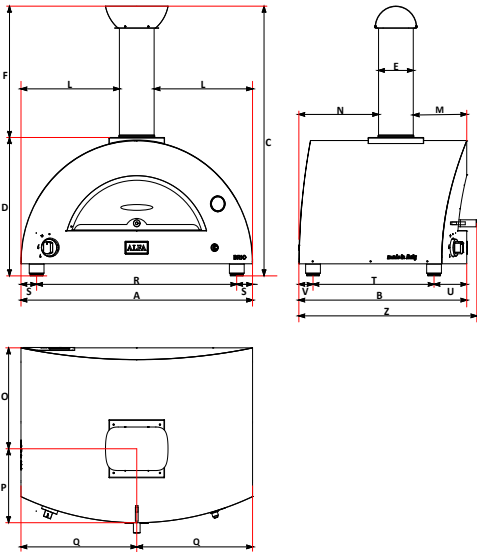
- Heating time: 20 minutes
- Recommended fuel: LPG gas or Natural Gas
- Max oven temperature: 1,000°F +
- Heat Capacity: 71,000 BTU/hr
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 27.5" x 19.7"
- Oven Floor Area: 3.77 ft²
- Weight: Top only 215 lbs

BRIO oven ships LPG with parts to convert to NG

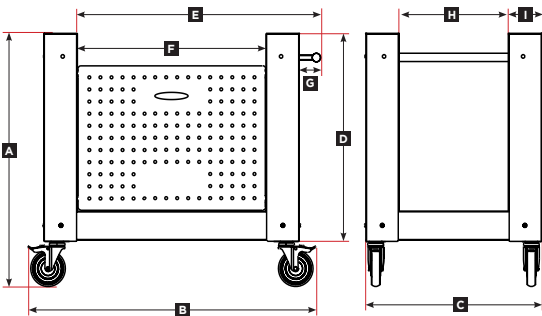
**Base** has a stainless-steel front panel to hide LPG tank, black handle and 4 professional casters with brakes. Weighs as little as 70 lbs and is available in Black.

Model	Description	Finish	Price
FXBRIO-GROA-U	Gas Top Only	Antique Red	\$3,399
BF-BRIO-NER	Base	Black	\$659

Dimensions			
A	39.4"	N	13.5"
B	29.5"	O	16.5"
C	43.9"	P	12"
D	22.5"	Q	19.7"
E	5.9"	R	34"
F	21.4"	S	2.7"
G	22"	T	20.6"
H	8.2"	U	5.6"
L	18.5"	V	2.4"
M	9.1"	Z	30.3"



Dimensions	
A	34.6"
B	41.5"
C	25"
D	28.2"
E	39.2"
F	26.8"
G	3"
H	15.7"
I	4.7"





# STONE



FXSTONE-L

## Stone Oven Technical Details

- Heating time: 30-40 minutes
- Recommended fuel: LPG gas or Natural Gas
- Max oven temperature: 1,000°F +

STONE ovens ships NG with parts to convert to LPG

### STONE-M

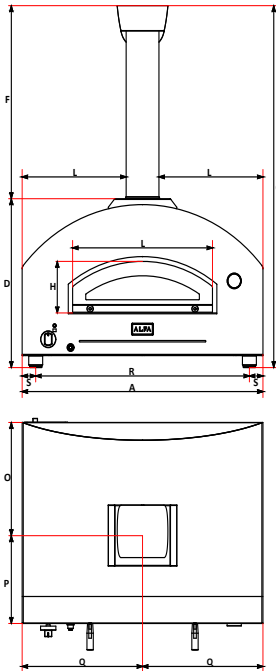
- Heat Capacity: 70,000 BTU/hr
- Chimney dimensions: 5.1"
- Cooking Floor W x D: 27.6" x 15.7"
- Oven Floor Area: 3.0 ft<sup>2</sup>
- Weight 276 lbs

### STONE-L

- Heat Capacity: 83,000 BTU/hr
- Chimney dimensions: 7.0"
- Cooking Floor W x D: 31.5" x 23.6"
- Oven Floor Area: 5.16 ft<sup>2</sup>
- Weight 312 lbs

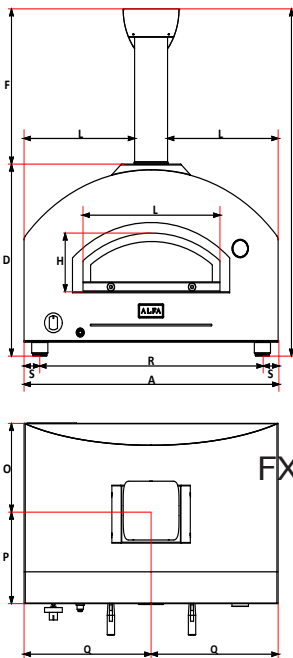
Model	Description	Finish	Price
FXSTONE-M	Medium Gas Oven	Copper	\$4,199
FXSTONE-L	Large Gas Oven	Copper	\$5,699

Dimensions			
A	43.4"	N	15.6"
B	35.2"	O	18.6"
C	59.4"	P	15.6"
D	25.7"	Q	21.9"
E	5.9"	R	38.5"
F	31.7"	S	2.4"
G	25.1"	T	27.8"
H	8.5"	U	4.8"
L	18.7"	V	2.5"
M	11.5"	Z	37.4"



FXSTONE-L

Dimensions			
A	39.4"	N	10.1"
B	27.4"	O	12.4"
C	48.5"	P	12.7"
D	24.8"	Q	19.7"
E	5.1"	R	34.6"
F	21.7"	S	2.4"
G	21.3"	T	20"
H	8.2"	U	5"
L	17.2"	V	2.5"
M	9.9"	Z	29.6"



FXSTONE-M



# ALLEGRO

High performance, big size



FXALLE-LGIA-T

## Technical Details

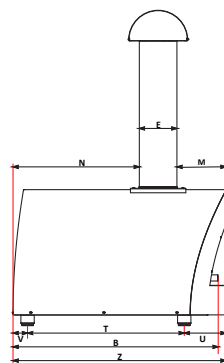
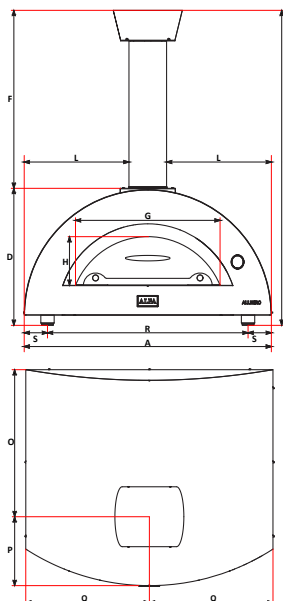
- Heating time: 20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 7.0"
- Cooking Floor W x D: 39.4" x 27.6"
- Cooking Floor Height: 37.4"
- Oven Mouth width: 23.2"
- Weight: Top only 308 lbs - with base 485 lbs



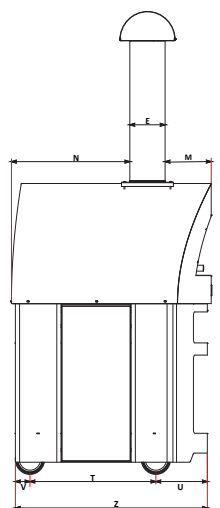
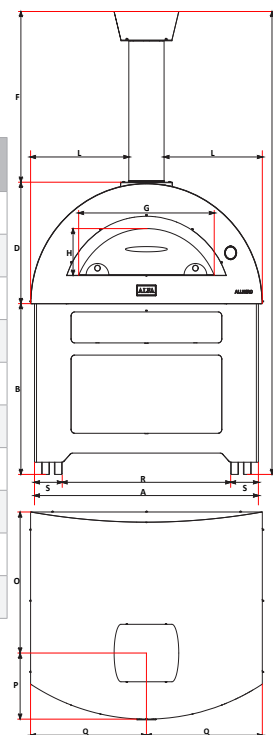
FXALLE-LROA

Model	Description	Finish	Price
FXALLE-LROA-T	Top Only	Antique Red	\$3,799
FXALLE-LGIA-T	Top Only	Fire Yellow	\$3,799
FXALLE-LROA	Oven with Base	Antique Red	\$5,899
FXALLE-LGIA	Oven with Base	Fire Yellow	\$5,899

Dimensions			
A	46.6"	N	23.8"
B	38.7"	O	23.8"
C	58.7"	P	12.8"
D	25.5"	Q	23.3"
E	7.1"	R	37.8"
F	33.2"	S	4.4"
G	27.2"	T	29.5"
H	9.1"	U	7.9"
L	19.7"	V	2.7"
M	9.3"	Z	40.2"



Dimensions			
A	45"	N	23.8"
B	33.1"	O	23.8"
C	89.8"	P	12.8"
D	23.5"	Q	23.3"
E	7.1"	R	33.9"
F	33.1"	S	5.6"
G	27.2"	T	25.3"
H	9.1"	U	10.3"
L	19.7"	V	3"
M	9.3"	Z	38.6"





# CUPOLINO

## ALFA REFRACTORY SERIES

Cupolino is the wood fired oven you can build and customize. Size 60 is composed of 2 pieces, sizes 70 and 80 are composed of 3 pieces. Cupolino is easy to assemble. It is light, strong and hand crafted using the best refractory materials available. Cupolino is the perfect wood fired oven for DIY lovers. It's small size means that it heats up very quickly, it is ready in only 45 minutes. It also comes with a steel arched door with double handle. Not UL certified for indoor installation.



Shown Installed With Custom Tiles

### Technical Details

Available in three sizes 60, 70, 80

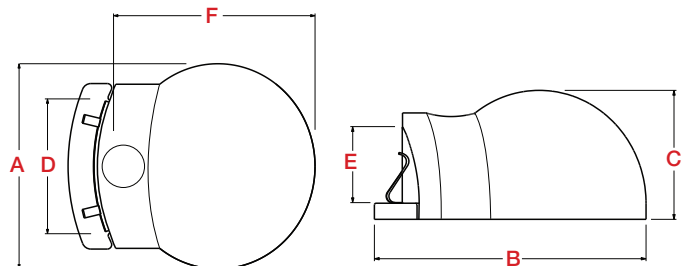
- Heating time: 45 minutes
- Pizza capacity: 2, 3, 4
- Bread capacity: 8.0 lbs, 13.2 lbs, 17.0 lbs
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Oven Mouth Height: 9.4"
- Oven Floor Area: 3.0 ft², 4.0 ft², 5.4 ft²
- Weight 198 lbs, 286 lbs, 319 lbs

### NOT FOR USE "AS IS" OUT OF THE CRATE

Cupolino is designed to be used as the insert for custom brick or stone masoned outdoor oven projects.

Model	Description	Price
FRCUP-L60	60cm / 23.6"	\$1,299
FRCUP-L70	70cm / 27.5"	\$1,499
FRCUP-L80	80cm / 31.5"	\$1,699

Dimensions			
A	27.5"	31.5"	35.4"
B	33.4"	35.4"	40.9"
C	15.7"	17.7"	19.7"
D	18.1"	18.5"	18.1"
E	9.4"	9.4"	9.4"
F	23.6"	27.5"	31.5"



# TABLE

## Multi-functional base and Prep Station

The world's most versatile oven now has a cooking station to complement it. A multi-functional table that provides an area for preparation and cooking. It is designed for convenience as well as aesthetics. High quality details provide you with a premium surface you need to prepare your meals!



### Technical Details

- 304 stainless steel 2mm working top
- Peel Holder
- Bottle Opener
- 3 stainless steel hooks for tools
- Aluminum black handle
- 4 Professional wheels with 2 brakes
- Compatible with: ONE, Ciao, 5 Minuti, 4 Pizze, Stone and Allegro.
- Available in three sizes:
  - 40"W x 35.2"H x 31.5"D
  - 51"W x 35.2"H x 35.4"D
  - 63"W x 35.2"H x 35.4"D

Check out the video link below to see just how easy the assembly is.

<https://vimeo.com/295796645>

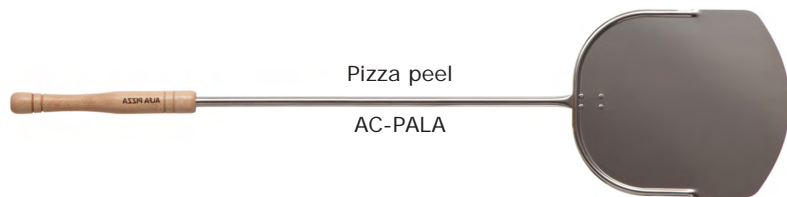
Model	Description	Finish	Price
ACTAVO-100*	40"W Table	Stainless Steel	\$1,249
ACTAVO-130	51"W Table	Stainless Steel	\$1,499
ACTAVO-160	63"W Table	Stainless Steel	\$1,999

\*does not have bottle opener or hooks

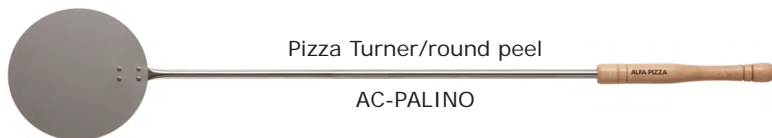




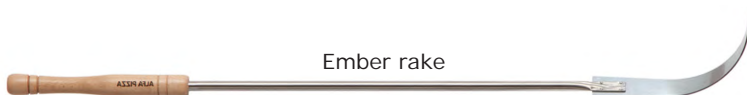
# Cooking Tools



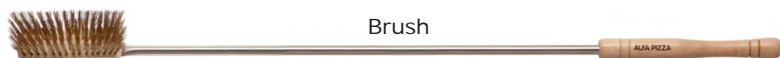
Pizza peel  
AC-PALA



Pizza Turner/round peel  
AC-PALINO



Ember rake  
AC-MUOVIB



Brush  
AC-SPAZZ

## Technical Details

- Pizza peel to put the pizza in the oven, with its wooden handle and stainless steel structure, guarantees robustness, cleanliness and easy-handling. Its rounded edge makes putting pizza in the oven a snap.
- Pizza turner/round peel is lightweight, sturdy and easy to handle.
- Ember Rake allows you to prepare the oven floor and to move the ash, embers and burning wood to the side.
- Brush is equipped with brass bristles which make for effective cleaning and more importantly, preserving the refractory floor.
- The tools are available in two sizes. 36" and 48"

Model	Description	Price
AFISETP90	4 Piece Peel Set - 36"	\$199
AFISETP125	4 Piece Peel Set - 48"	\$299
AFI2PKSET90	2 Pack Pizza Turner/Brush - 36"	\$119
AFI2PKSET120	2 Pack Pizza Turner/Brush - 48"	\$139
AC-PALA90	Pizza Peel - 36"	\$69
AC-PALINO90	Pizza Turner - 36"	\$69
AC-MUOVIB90	Ember Rake - 36"	\$49
AC-SPAZZ90	Brush - 36"	\$79
AC-PALA120	Pizza Peel - 48"	\$89
AC-PALINO120	Pizza Turner - 48"	\$79
AC-MUOVIB120	Ember Rake - 48"	\$69
AC-SPAZZ120	Brush - 48"	\$99
AFIPOPAL-RA	Vela Peel Holder - Copper	\$329

36" is recommended for the ONE, Ciao & 5 Minuti  
48" is recommended for all other ovens



# Accessories



Kit Pizzaiolo



BBQ500



Wood Holder

## Technical Details

- The Pizzaiolo Kit includes all the tools necessary for making pizza: peel, round peel, ember rake, oven brush, dough ball proofing box, laser thermometer, wheel cutter, dough cutter, apron, chopping board, heat-resistant glove and cookbook. All the tools in the kit are made in Italy and certified for food use. The wooden tools are entirely handmade and selected according to high quality standards. Available in 2 sizes. 36" and 48"
- The BBQ500 easily turns your oven into a BBQ with four heat sources.
- The Wood Holder is made to hold the cooking wood and embers laterally, allowing for airflow and optimal fire/heat and keeps the cooking floor clean. Available in 2 sizes.



Cooking wood



Firestarter

Model	Description	Price
KITPIZ-90	Kit Pizzaiolo - 36"	\$399
KITPIZ-125	Kit Pizzaiolo - 48"	\$499
AC-BBQ500-3	BBQ 500 D37	\$99
AC-BOX	x	\$39
HYB-01-005	Wood Holder L37	\$119
PLP-01-600	Wood Holder L59	\$179
OAKWOOD	Cooking Wood	\$33
APPLEWOOD	Cooking Wood	\$33
CHERRYWOOD	Cooking Wood	\$33
CHERRYWOOD-SMALL	Cooking Wood*	\$33
QWIKWIK	Firestarter	\$15

ven

HYB-01-005 is recommended for the Ciao & 5 Minuti  
PLP-01-600 is recommended for all other ovens





# Covers & Pizza Dough



4 Pizze with base cover

## Technical Details

- The form-fitting oven cover is specially designed to protect your oven from the elements when not in use. This cloth is made of an innovative material which is waterproof, breathable (prevents condensation), thermal and UV ray resistant.

Model	Description	Price
CVR-ONE	Cover for ONE Top Only	\$89
CVR-CIAO-T	Cover for Ciao M Top Only	\$99
CVR-5MIN-T	Cover for 5 Minuti Top Only	\$99
CVR-4PIZ-T	Cover for 4 Pizze Top Only	\$119
CVR-STN-M	Cover for Stone M Top Only	\$119
CVR-STN-L	Cover for Stone L Top Only	\$119
CVR-ALLE-T	Cover for Allegro Top Only	\$129
CVR-CIAO	Cover for Ciao M with base	\$149
CVR-5MIN	Cover for 5 Minuti with base	\$189
CVR-4PIZ	Cover for 4 Pizze with base	\$249
CVR-ALLE	Cover for Allegro with base	\$289



## Technical Details

Pizza Crust Mix of Unrivalled Quality. Now everyone can make expertly crafted pizza dough at home. Perfect for cooking indoors or out! Just Add Water.

Neapolitan Style - an impeccable blend of flour and yeast for creating Italy's most famous pizza

Detroit Deep Dish - the perfect mixture of flours and yeast to make a pan full of the Motor City's finest.

Outdoor Grilling - fire up your grill because this dough is designed to cook directly on the grates

Each dough mix makes 2 pizzas and each pizza sauce makes 2 pizzas.

No Refrigeration Needed

Model	Description	Price	Case Pack
NSPIZZADOUGH	Neapolitan Style, 13.4 oz	\$6.99	6
DDDPZZADOUGH	Detroit Deep Dish, 13.4 oz	\$6.99	6
OGPIZZADOUGH	Outdoor Grilling, 13.4 oz	\$6.99	6
PIZZASAUCE	Red Pizza Sauce 8 oz	\$2.99	12

**Dealer Must Purchase in Case Packs**