

# PRICE LIST

# ALFA<sup>TM</sup>

## O V E N S



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

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

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

\*EFFECTIVE JANUARY 17, 2022

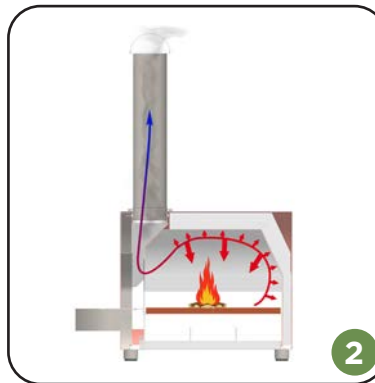




## ALFA OVENS



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.**

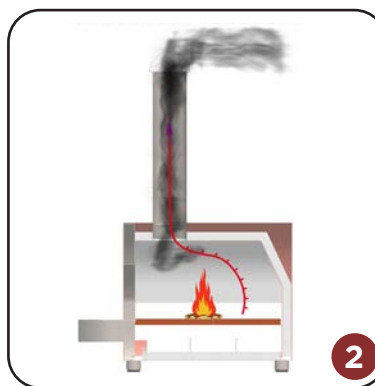


**3 cm of Alfa refractory brick**, made 100% in house provides **better heat absorption and retention than the competition.**

## 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



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

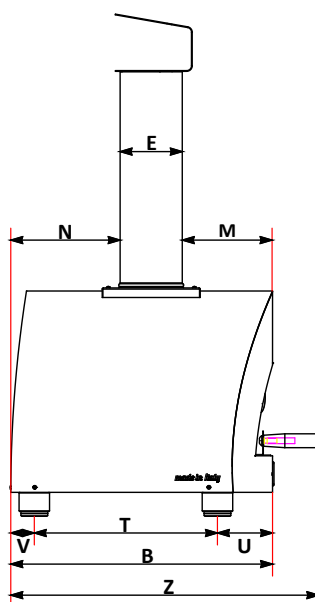
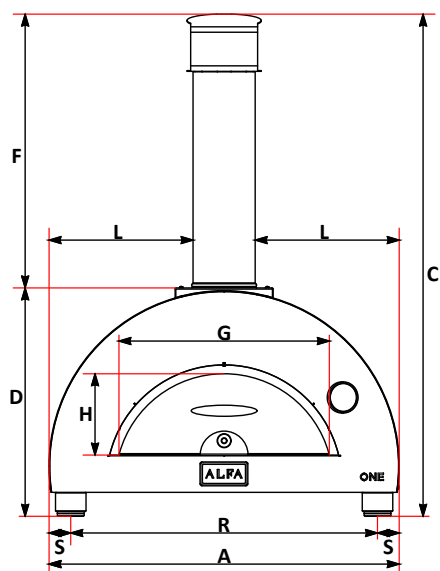
ONE oven ships LPG with parts to convert to NG

**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.

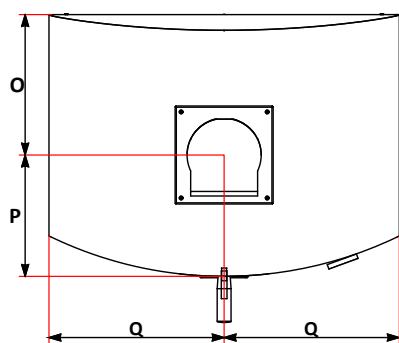
Model	Description	Finish	Price
FXONE-LRAM	Wood Top Only	Copper	\$1,399
FXONE-GRAM-U	Gas Top Only	Copper	\$2,199
BF-ONE-RAM	Base	Copper	\$629
BF-ONE-NER	Base	Black	\$629

# ONE

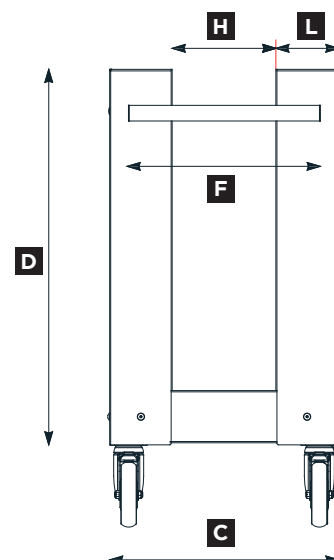
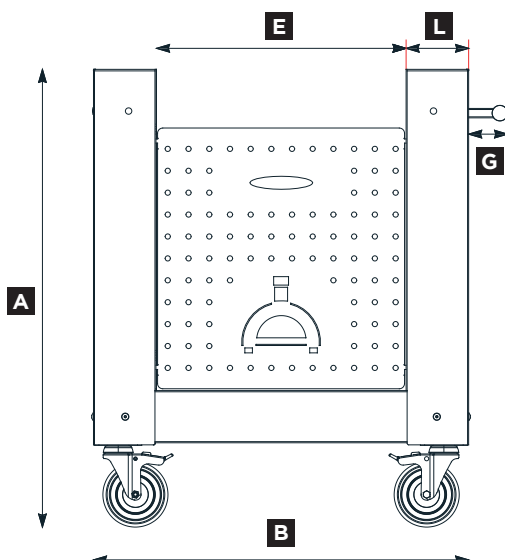
## DIMENSIONS



A	73.2 cm 28.8 in	N	22.9 cm 9.3 in
B	55 cm 21.7 in	O	29.3 cm 11.5 in
C	105 cm 41.3 in	P	25.4 cm 10 in
D	47.7 cm 18.8 in	Q	36.6 cm 14.4 in
Ø E	13 cm 5.1 in	R	64.1 cm 25.2 in
F	57.3 cm 22.6 in	S	4.5 cm 1.8 in
G	44 cm 17.3 in	T	38.3 cm 15.1 in
H	17 cm 6.7 in	U	11.5 cm 4.5 in
L	30.1 cm 11.9 in	V	4.9 cm 1.9 in
M	18.9 cm 7.4 in	Z	64.4 cm 25.4 in



A	87.8 cm 34.6 in	F	36.8 cm 14.4 in
B	72 cm 28.1 in	G	7.5 cm 2.9 in
C	44.2 cm 17.2 in	H	19.9 cm 7.8 in
D	72 cm 28.1 in	L	12 cm 4.7 in
E	47.9 cm 18.7 in		







# CIAO<sub>m</sub>



FXCM-LGRI-T-V2

## 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



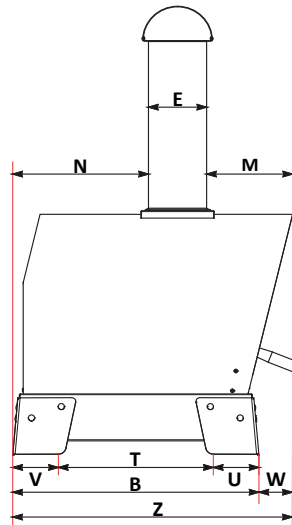
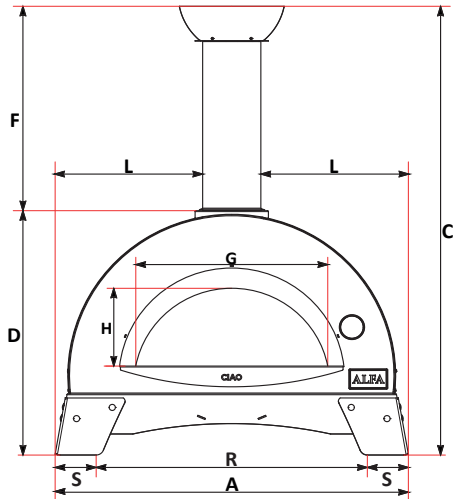
FXCM-LGIA-T-V2  
&  
BF-CIAOM-GR

Model	Description	Finish	Price
FXCM-LGIA-T-V2	Top Only	Fire Yellow	\$2,199
FXCM-LGRI-T-V2	Top Only	Silver Gray	\$2,199
BF-CIAOM-GR	Leg Kit	Silver Gray	\$289
BF-CIAOM	Leg Kit	Stainless Steel	\$459

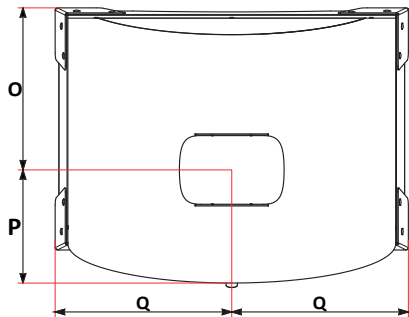


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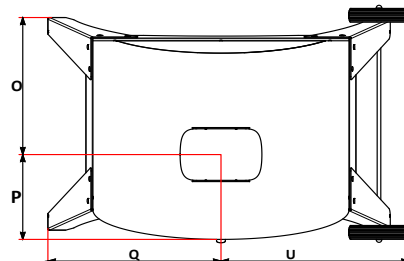
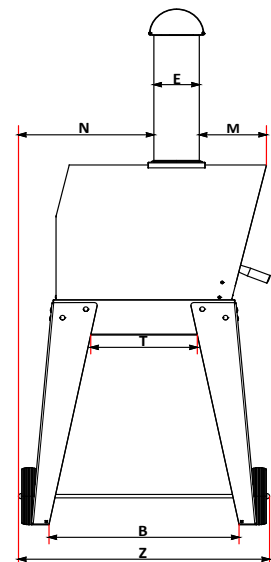
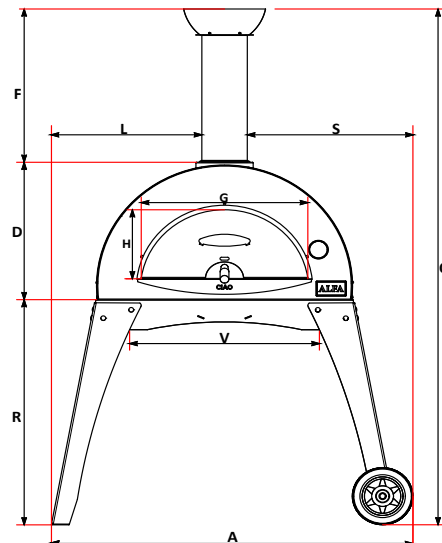
## DIMENSIONS



A	91.1 cm 35.5 in	O	42.5 cm 16.7 in
B	63.5cm 24.8 in	P	29.7 cm 11.7 in
C	117.7 cm 46.3 in	Q	45.5 cm 17.9 in
D	64.1 cm 25.2 in	R	69.9 cm 27.5 in
Ø E	15 cm 5.9 in	S	10.6 cm 4.2 in
F	53.6 cm 21.1 in	T	40 cm 15.7 in
G	49.5 cm 19.3 in	U	11.8 cm 4.6 in
H	20.4 cm 7.9 in	V	11.8 cm 4.6 in
L	38 cm 15 in	W	8.58 cm 3.3 in
M	22.2 cm 8.7 in	Z	72.1cm 28.1 in
N	32.3 cm 12.7 in		



A	119 cm 46.9 in	N	44.7 cm 17.6 in
B	63 cm 24.8 in	O	47.7 cm 18.8 in
C	180 cm 70.9 in	P	29.9 cm 11.8 in
D	64.1 cm 25.2 in	Q	57.1 cm 22.5 in
Ø E	15 cm 5.9 in	R	78.7 cm 31 in
F	53.6 cm 21.1 in	S	54.7 cm 21.5 in
G	49.5 cm 19.3 in	T	35.2 cm 11 in
H	20.4 cm 7.9 in	U	62.2 cm 24.5 in
L	49.7cm 19.6 in	V	62.7 cm 24.7 in
M	22.2 cm 8.7 in	Z	83 cm 32.7 in





# 5 MINUTI



FX5MIN-LRAM-T

## 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.



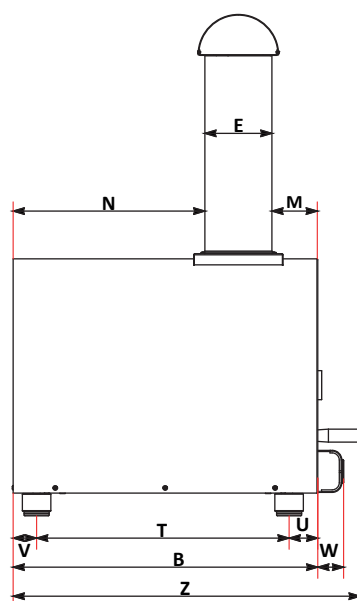
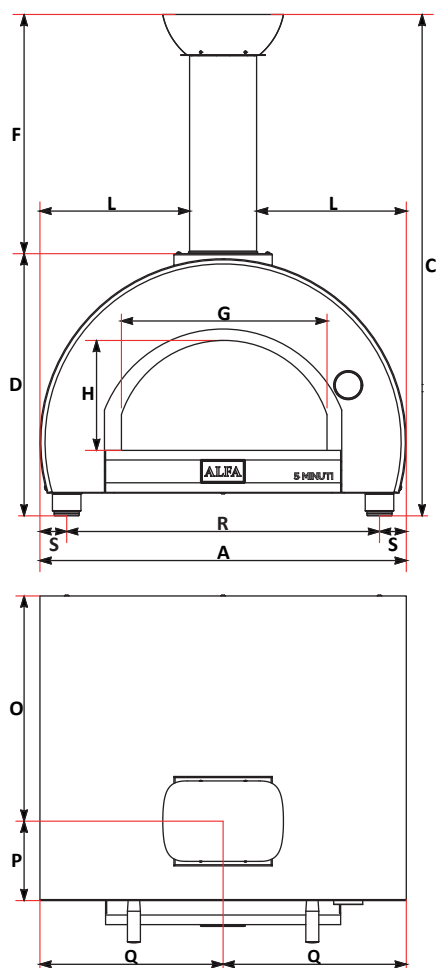
FX5MIN-LRAM-T  
&  
BF-5MINUTI-RAM

Model	Description	Finish	Price
FX5MIN-LRAM-T	Top Only	Copper	\$2,499
BF-5MINUTI-RAM	Base	Copper	\$759
BF-5MINUTI-NER	Base	Black	\$759



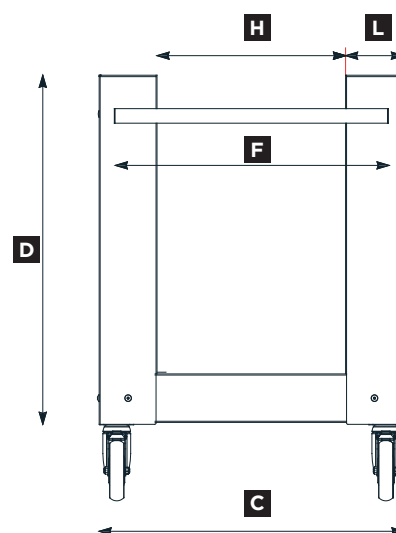
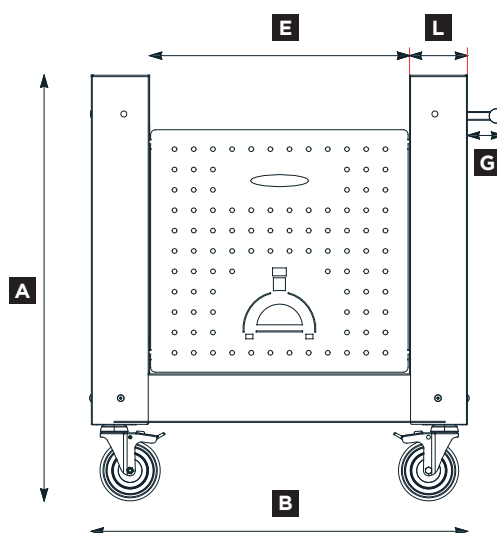


# 5 MINUTI DIMENSIONS



A	82 cm 32.3 in	O	50.4 cm 19.8 in
B	68.2 cm 26.6 in	P	23.1 cm 9.1 in
C	112.2 cm 44.2 in	Q	41 cm 16.1 in
D	58.7 cm 23.1 in	R	70 cm 27.6 in
E	15 cm 5.9 in	S	6 cm 2.4 in
F	53.5 cm 21.1 in	T	56.5 cm 22.2 in
G	46 cm 17.9 in	U	6.4 cm 2.5 in
H	20.6 cm 8.1 in	V	5.3 cm 2.1 in
L	33.5 cm 13.2 in	W	5.78 cm 2.25 in
M	10.3 cm 4.1 in	Z	77.7 cm 30.6 in
N	42.9 cm 16.9 in		

A	87.8 cm 34.2 in	F	56.8 cm 22.2 in
B	78 cm 30.4 in	G	7.5 cm 2.9 in
C	63.4 cm 24.7 in	H	39.5 cm 15.4 in
D	72 cm - 28.1 in	L	12 cm 4.7 in
E	53.9 cm 21 in		





# 4 PIZZE



FX4P-LRAM-T



FX4PIZ-LRAM

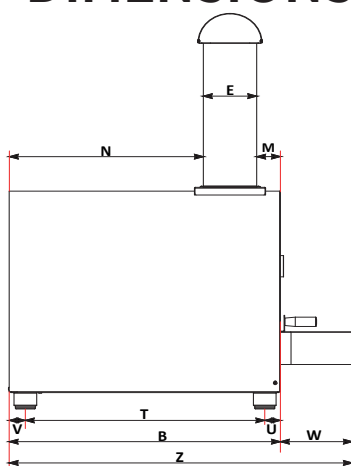
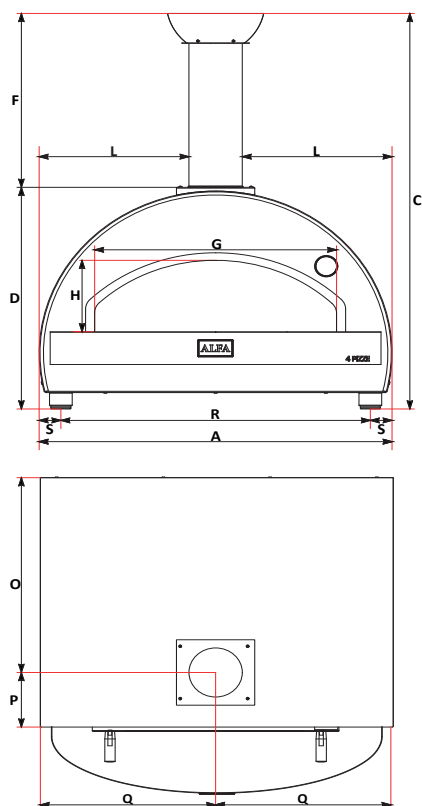
### Technical Details

- 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	\$3,399
FX4PIZ-LRAM	Oven with Base	Copper	\$4,499

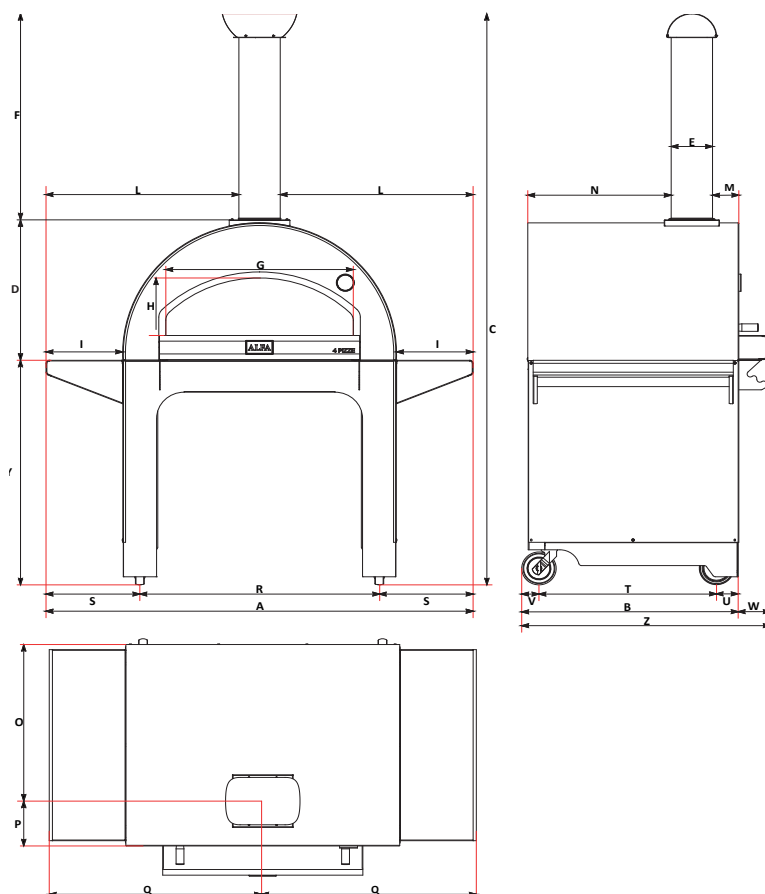


# 4 PIZZE DIMENSIONS



A	99.2 cm 38.6 in	O	49.6 cm 19.5 in
B	76.25 cm 29.7 in	P	16.7 cm 6.6 in
C	121 cm 47.6 in	Q	49.6 cm 19.5 in
D	67.7 cm 26.7 in	R	87 cm 34.3 in
Ø E	15 cm 5.9 in	S	6.1 cm 2.4 in
F	53.3 cm 21 in	T	67.3 cm 26.5 in
G	68 cm 26.5 in	U	4.4 cm 1.7 in
H	21.8 cm 8.5 in	V	4.5 cm 1.8 in
L	42.1 cm 16.6 in	W	20.2 cm 7.9 in
M	6.7 cm 2.6 in	Z	96.5 cm 38 in
N	54.5 cm 21.5 in		

A	155 cm 61 in	O	59.6 cm 23.5 in
B	78.7 cm 30.7 in	P	17 cm 6.7 in
C	217 cm 85.4 in	Q	77.5 cm 30.5 in
D	53.6 cm 21.1 in	R	87 cm 34.3 in
Ø E	15 cm 5.9 in	S	34 cm 13.4 in
F	78.2 cm 30.8 in	T	64.2 cm 25.3 in
G	68 cm 26.5 in	U	8.2 cm 3.2 in
H	21.8 cm 8.5 in	V	6.2 cm 2.5 in
I	27.8 cm 10.95 in	W	11.4 cm 4.4 in
L	70 cm 27.6 in	Y	85.4 cm 33.3 in
M	9.5 cm 3.7 in	Z	90.2 cm 35.5 in
N	52 cm 20.5 in		





# BRIO



FXBRIO-GGIA-U

## 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 ft<sup>2</sup>
- 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.



FXBRIO-GROA-U  
&  
BF-BRIO-NER

Model	Description	Finish	Price
FXBRIO-GROA-U	Gas Top Only	Antique Red	\$3,899
FXBRIO-GGIA-U	Gas Top Only	Fire Yellow	\$3,899
FXBRIO-GBL-U	Gas Top Only	Blue	\$4,299
BF-BRIO-NER	Base	Black	\$759

**LIMITED EDITION**  
SPRING 2022 CUSTOM COLOR

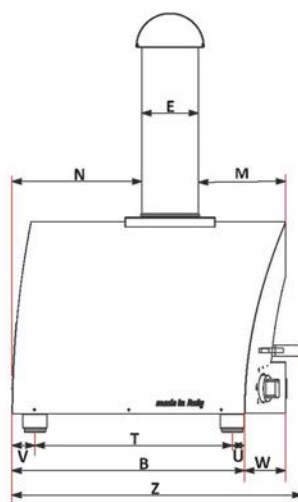
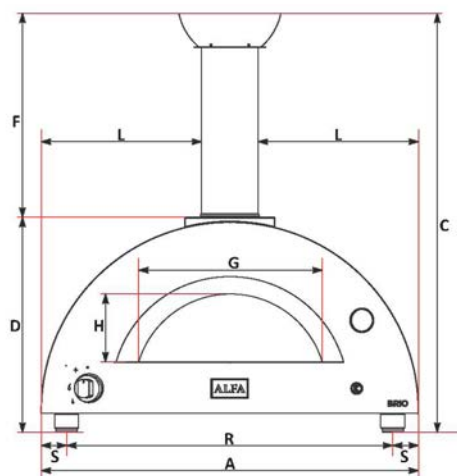
BLUE



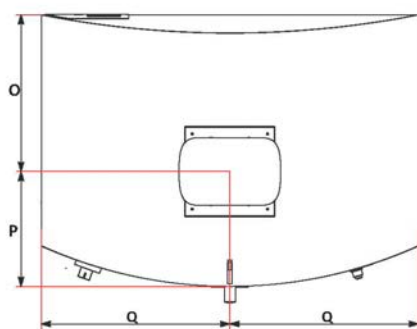


# BRIO

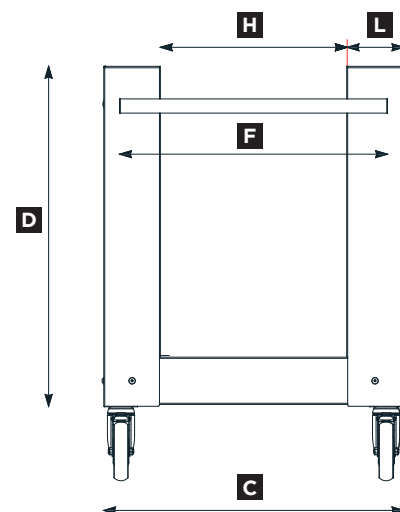
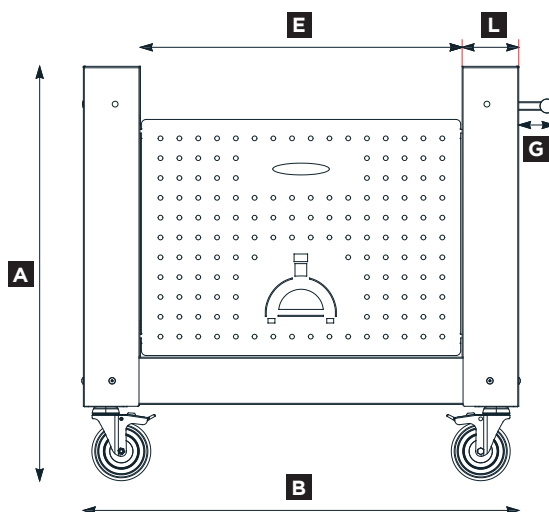
## DIMENSIONS



A	100 cm 39.4 in	O	41.8 cm 16.5 in
B	61.2 cm 23.9 in	P	30.6 cm 12 in
C	111.6 cm 43.9 in	Q	50 cm 19.7 in
D	57.2 cm 22.5 in	R	86.4 cm 34 in
E	15 cm 5.9 in	S	6.8 cm 2.7 in
F	54.4 cm 21.4 in	T	52.3 cm 20.6 in
G	48.5 cm 18.9 in	U	3.3 cm 1.3 in
H	17.9 cm 6.9 in	V	6.1 cm 2.4 in
L	46.9 cm 18.5 in	W	10.8 cm 4.2 in
M	23.1 cm 9.1 in	Z	76.9 cm 30.3 in
N	34.4 cm 13.5 in		



A	87.8 cm 34.6 in	F	56.8 cm 22.2 in
B	92.3 cm 36 in	G	7.5 cm 2.9 in
C	63.6 cm 24.8 in	H	39.9 cm 15.6 in
D	72 cm 28.1 in	L	12 cm 4.7 in
E	68.7 cm 26.8 in		





# STONE



FXSTONE-L



FXSTONE-M

### 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

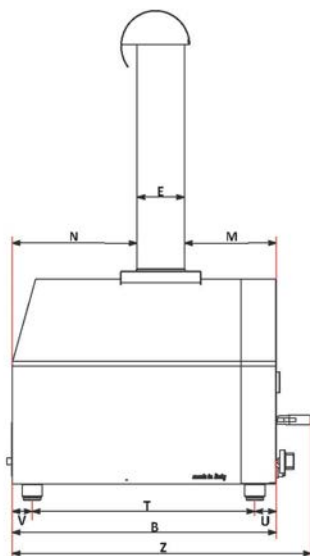
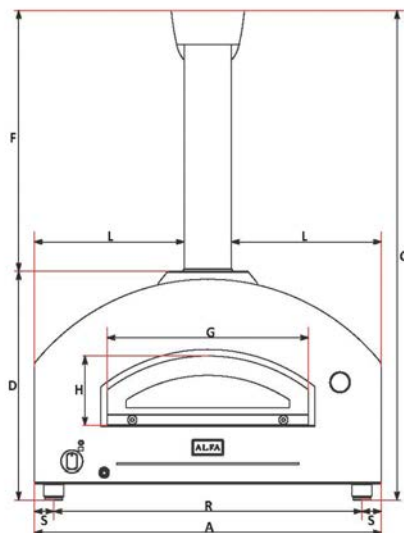
#### STONE-L

- 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

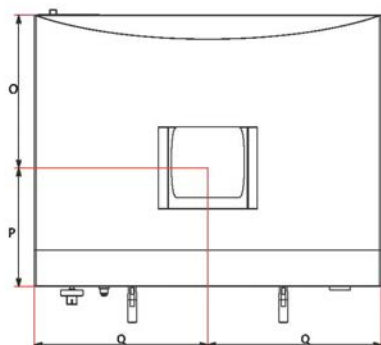
Model	Description	Finish	Price
FXSTONE-M	Medium Gas Oven	Copper	\$4,799
FXSTONE-L	Large Gas Oven	Copper	\$6,599



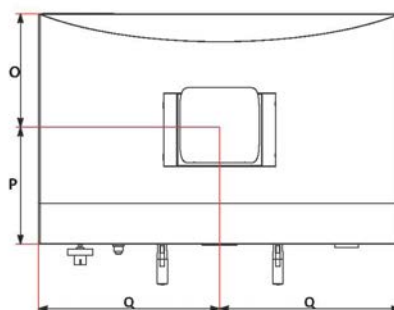
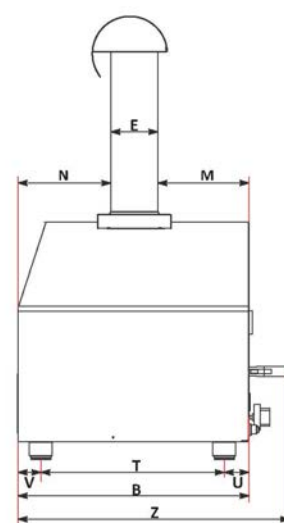
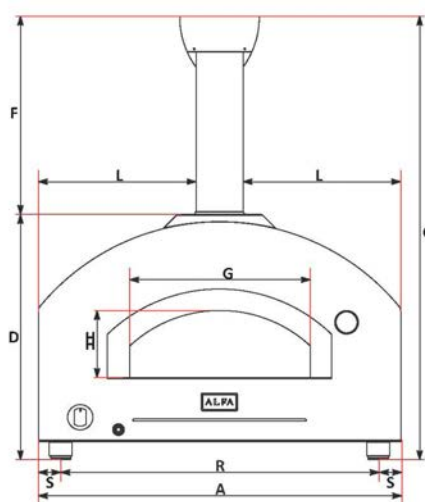
# STONE DIMENSIONS


**FXSTONE-L**

<b>A</b>	110.2 cm 43.4 in	<b>N</b>	39.7 cm 15.6 in
<b>B</b>	83.9 cm 32.7 in	<b>O</b>	47.2 cm 18.6 in
<b>C</b>	151 cm 59.4 in	<b>P</b>	39.7 cm 15.6 in
<b>D</b>	65.4 cm 25.7 in	<b>Q</b>	55.6 cm 21.9 in
<b>Ø E</b>	15 cm 5.9 in	<b>R</b>	97.8 cm 38.5 in
<b>F</b>	80.5 cm 31.7 in	<b>S</b>	6.2 cm 2.4 in
<b>G</b>	63.8 cm 25.1 in	<b>T</b>	70.7 cm 27.8 in
<b>H</b>	21.5 cm 8.5 in	<b>U</b>	6.85 cm 2.7 in
<b>L</b>	47.6 cm 18.7 in	<b>V</b>	6.3 cm 2.5 in
<b>M</b>	29.2 cm 11.5 in	<b>Z</b>	95 cm 37.4 in


**FXSTONE-M**

<b>A</b>	100.2 cm 39.4 in	<b>N</b>	25.7 cm 10.1 in
<b>B</b>	63.8 cm 24.9 in	<b>O</b>	31.4 cm 12.4 in
<b>C</b>	123.1 cm 48.5 in	<b>P</b>	32.2 cm 12.7 in
<b>D</b>	63 cm 24.8 in	<b>Q</b>	50.1 cm 19.7 in
<b>Ø E</b>	13 cm 5.1 in	<b>R</b>	87.8 cm 34.6 in
<b>F</b>	55 cm 21.7 in	<b>S</b>	6.2 cm 2.4 in
<b>G</b>	50 cm 19.5 in	<b>T</b>	50.7 cm 20 in
<b>H</b>	18.6 cm 7.3 in	<b>U</b>	6.85 cm 2.7 in
<b>L</b>	43.6 cm 17.2 in	<b>V</b>	6.3 cm 2.5 in
<b>M</b>	25.2 cm 9.9 in	<b>Z</b>	75.1 cm 29.6 in





# ALLEGRO



FXALLE-LROA-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-LGIA-T  
&  
BFALLE-NER

Model	Description	Finish	Price
FXALLE-LROA-T	Top Only	Antique Red	\$4,399
FXALLE-LGIA-T	Top Only	Fire Yellow	\$4,399
BFALLE-NER	Base	Black	\$2,399

**\*\*Allegro with Base - Discontinued When Out of Stock\*\***

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

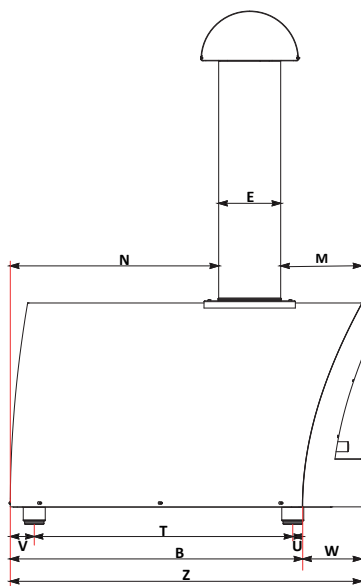
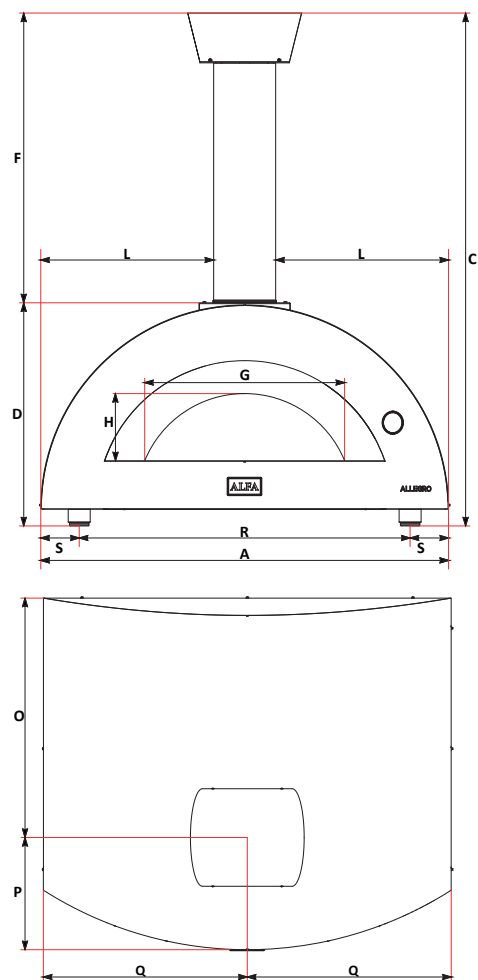


FXALLE-LROA



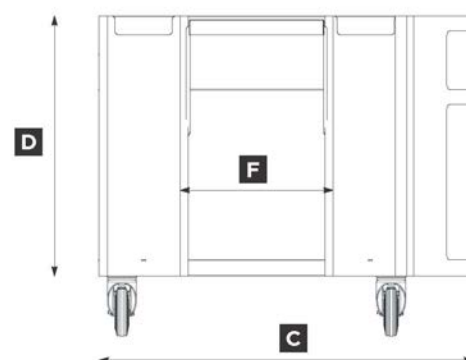
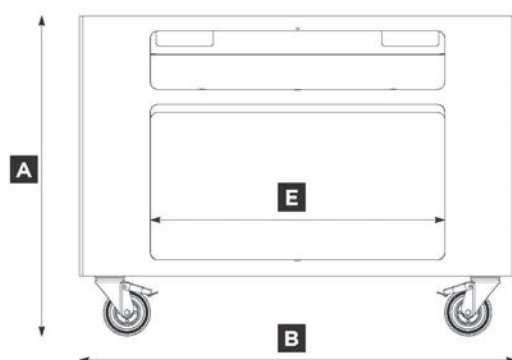
# ALLEGRO

## DIMENSIONS



A	118.3 cm 46.6 in	O	69.45 cm 23.8 in
B	84.8 cm 33 in	P	32.55 cm 12.8 in
C	149 cm 58.7 in	Q	59.15 cm 23.3 in
D	64.7 cm 25.5 in	R	96 cm 37.8 in
Ø E	18 cm 7.1 in	S	11.5 cm 4.4 in
F	84.3 cm 33.2 in	T	75 cm 29.5 in
G	58 cm 22.6 in	U	2.9 cm 1.1 in
H	19.5 cm 7.6 in	V	6.9 cm 2.7 in
L	50.15 cm 19.7 in	W	17.2 cm 6.7 in
M	23.55 cm 9.3 in	Z	102 cm 40.2 in
N	60.45 cm 23.8 in		

A	83.7 cm 32.9 in	D	68 cm 26.8 in
B	114.3 cm 45 in	E	77 cm 30.3 in
C	98 cm 38.6 in	F	40 cm 15.7 in





# 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 ft<sup>2</sup>, 4.0 ft<sup>2</sup>, 5.4 ft<sup>2</sup>
- Weight 198 lbs, 286 lbs, 319 lbs

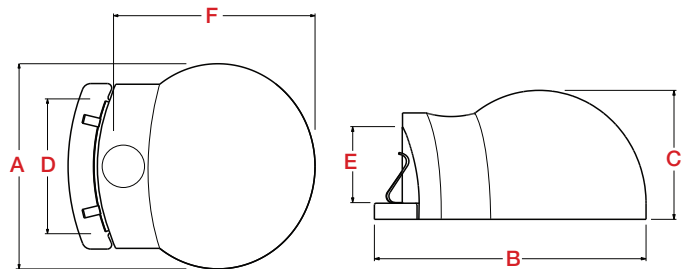
### NOT FOR USE "AS IS" OUT OF THE CRATE

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

**\*\*Discontinued When Out of Stock\*\***

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	\$1,429
ACTAVO-130	51"W Table	Stainless Steel	\$1,729
ACTAVO-160	63"W Table	Stainless Steel	\$2,299

\*does not have bottle opener or hooks





# Cooking Tools



## Technical Details

The pizza peel set is the perfect combination of technology, performance and design. The first extendable pizza peels in the world! All peels can be screwed and unscrewed as needed and give extra length with extensions.

- Pizza peel (available in three sizes) is perforated to get rid of the extra flour, just like professional pizza chefs do. With its stainless steel structure, guaranteed robustness, cleanliness and easy-handling. Its rounded edge makes sliding pizza in or out of the oven a snap.
  - Pizza turner/round peel can be used to rotate pies in the oven; it 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.
  - Ash Shovel allows for easy removal of ash and residue from oven floor.
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- The tools are available in three lengths. 24", 36" or 48"
  - The tools are available in RED or BLACK.
  - The tools can be purchased individually or in sets.



sliding & extendable handle





# Tools Sets

Model	Description	Price
AC-2PSET24BK	24" 2PC PEEL SET (SMALL PEEL & TURNER) BLACK	\$109
AC-4PSET24BK	24" 4PC PEEL SET (MEDIUM PEEL, TURNER, BRUSH & RAKE) BLACK	\$199
AC-5PSET24BK	24" 5PC PEEL SET (MEDIUM PEEL, TURNER, BRUSH, RAKE & SHOVEL) BLACK	\$259
AC-3PSET36BK	36" 3PC PEEL SET (MEDIUM PEEL, TURNER & BRUSH) BLACK	\$189
AC-4PSET36BK	36" 4PC PEEL SET (MEDIUM PEEL, TURNER, BRUSH & RAKE) BLACK	\$239
AC-5PSET36BK	36" 5PC PEEL SET (MEDIUM PEEL, TURNER, BRUSH, RAKE & SHOVEL) BLACK	\$299
AC-4PSET48BK	48" 4PC PEEL SET (LARGE PEEL, TURNER, BRUSH & RAKE) BLACK	\$279
AC-5PSET48BK	48" 5PC PEEL SET (LARGE PEEL, TURNER, BRUSH, RAKE & SHOVEL) BLACK	\$349

Change the last 2 digits for the Model # to RD for RED

24" length recommended for One ovens

36" length recommended for Ciao, 5 Minuti, 4 Pizze, Brio and Stone M ovens

48" length recommended for Stone L and Allegro ovens



AC-2PSET24BK



AC-5PSET36RD



# Individual Tools



Small Peel 10"W x 12"L



Medium Peel 12"W x 14"L



Large Peel 14"W x 16"L



Turner 9"



Brush 2"W x 6"L



Rake 1"W x 14"L



Ash Shovel 8.5"W x 9"L

Model	Description	Price
AC-SMPEEL24BK	24" SMALL PEEL 10" X 12" BLACK	\$59
AC-SMPEEL36BK	36" SMALL PEEL 10" X 12" BLACK	\$69
AC-SMPEEL48BK	48" SMALL PEEL 10" X 12" BLACK	\$79
AC-MDPEEL24BK	24" MEDIUM PEEL 12" X 14" BLACK	\$69
AC-MDPEEL36BK	36" MEDIUM PEEL 12" X 14" BLACK	\$79
AC-MDPEEL48BK	48" MEDIUM PEEL 12" X 14" BLACK	\$89
AC-LGPEEL24BK	24" LARGE PEEL 14" X 16" BLACK	\$79
AC-LGPEEL36BK	36" LARGE PEEL 14" X 16" BLACK	\$89
AC-LGPEEL48BK	48" LARGE PEEL 14" X 16" BLACK	\$99
AC-TURNER24BK	24" TURNER 9" BLACK	\$59
AC-TURNER36BK	36" TURNER 9" BLACK	\$69
AC-TURNER48BK	48" TURNER 9" BLACK	\$79
AC-BRUSH24BK	24" BRUSH BLACK	\$49
AC-BRUSH36BK	36" BRUSH BLACK	\$49
AC-BRUSH48BK	48" BRUSH BLACK	\$59
AC-RAKE24BK	24" RAKE BLACK	\$49
AC-RAKE36BK	36" RAKE BLACK	\$49
AC-RAKE48BK	48" RAKE BLACK	\$59
AC-SHOVEL24BK	24" ASH SHOVEL BLACK	\$59
AC-SHOVEL36BK	36" ASH SHOVEL BLACK	\$69
AC-SHOVEL48BK	48" ASH SHOVEL BLACK	\$79

Change the last 2 digits for the Model # to RD for RED

# Accessories



Kit Pizzaiolo



BBQ500



Proofing Box



Laser Thermometer



Peel Holder

## Technical Details

- The Kit Pizzaiolo includes the new ALFA pizza peel set, the first extendable pizza peels in the world. As well as a dough ball proofing box, infrared thermometer, pizza cutter, dough cutter, apron, chopping board, oven mitt and cookbook. All the tools are food used certified and they are selected according to high quality standards.
- The BBQ500 easily turns your oven into a BBQ with four heat sources. Includes rotary grill, drip pan and tongs. Available in 2 sizes.
- Proofing Box guarantees the proper air conditions and maximum hygiene for the rising process. Suitable for any home refrigerator – 16"W x 12"L
- Peel Holder is a unique tool holder with an innovative design that fits well to all the environments of your home, both indoor and outdoor.
- The infrared thermometer allows you to read the temperature on all points of the oven floor in order to bake at the right time. Allows for readings upwards of 1,100°F.

Model	Description	Price
KITPIZ	Kit Pizzaiolo V2	\$459
AC-BBQ500-30	BBQ 500 (for ONE & Ciao)	\$169
AC-BBQ500-3	BBQ 500 (3 piece set)	\$189
AC-BOX	Proofing Box	\$45
AFIPOPAL-RA	Peel Holder - Copper	\$379
IR-THERMOMETER	Infrared Thermometer	\$69

Model	Description	Price
KITPIZ-90	Kit Pizzaiolo - 36"	\$399
KITPIZ-125	Kit Pizzaiolo - 48"	\$499

\*\*Discontinued When Out of Stock\*\*

# Accessories



Wood Holder



Cooking wood



Hybrid Kit



Firestarter

## Technical Details

- The Wood Holder is made to hold the cooking wood and embers laterally, allowing for air flow and optimal fire/heat and keeps the cooking floor clean. Available in 2 sizes.
- The hybrid kit allows for gas ovens to easily be converted to wood burning ovens with a burner cover and wood holder.
- Cooking wood is pre-split and ready to use. Available in 3 types. Applewood has a very mild with a subtle sweet and fruity flavor. Oakwood is very mild and neutral and is a great all around wood for cooking. Cherrywood gives off a slightly sweet and mild flavor.
- Qwik Wik is the faster, cleaner, easier way to start a fire. It's easy to use, leaves no mess, environmentally safe, odorless, and tasteless.

Model	Description	Price
HYB-01-005	Wood Holder L37	\$139
PLP-01-600	Wood Holder L59	\$209
ACKIT-HYB/H09	Hybrid Kit for Stone L	\$329
ACKIT-HYB/H10	Hybrid Kit for Stone M	\$289
ACKIT-HYB/H11	Hybrid Kit for Brio	\$299
OAKWOOD	Cooking Wood	\$38
APPLEWOOD	Cooking Wood	\$38
CHERRYWOOD	Cooking Wood	\$38
CHERRYWOOD-SMALL	Cooking Wood*	\$38
QWIKWIK	Firestarter	\$17

\*small pieces for a better fit in ONE oven

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**