

The logo for ALFA OVENS is a red rounded rectangle with a white border. Inside, the word "ALFA" is written in a large, white, serif font with a small "TM" trademark symbol to its upper right. Below "ALFA", the word "OVENS" is written in a smaller, white, sans-serif font, with each letter spaced out.

ALFATM

OVENS

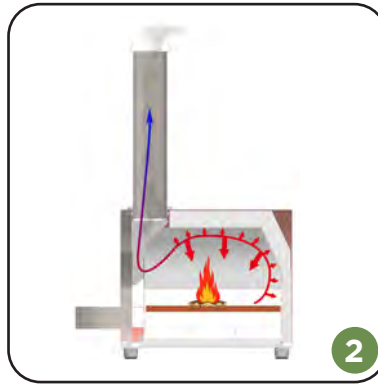


*EFFECTIVE MARCH 15, 2021

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.**

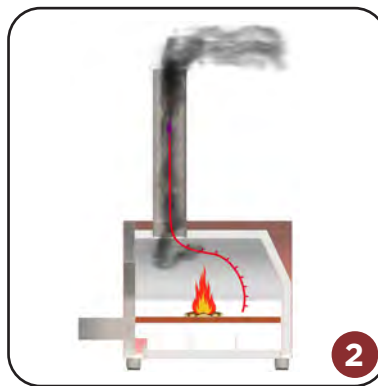


3 cm of Alfa refractory brick, made 100% in house provides **better heat absorption and retention than the competition.**

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

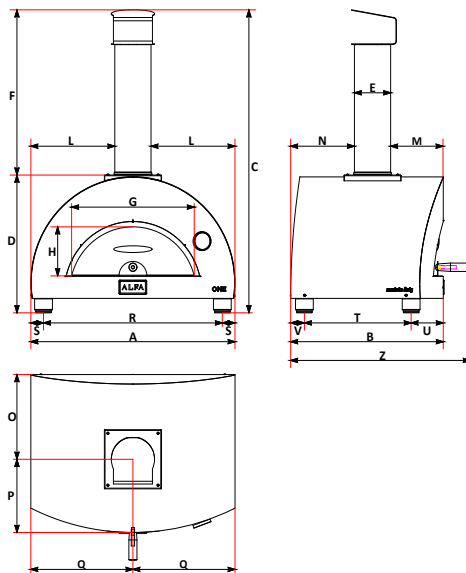
Mini Peel included

ONE oven ships LPG with parts to convert to NG

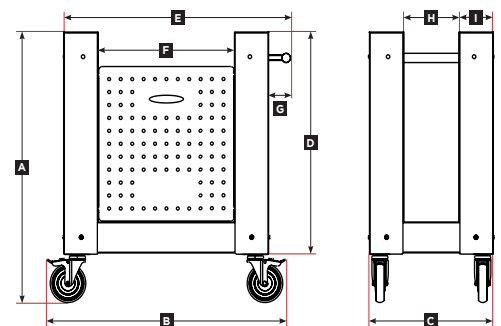
Base has stainless-steel front panel, black handle and 4 professional casters with brakes. Weighs as little as 55 lbs and is available in Copper or Black.

Model	Description	Finish	MAP
FXONE-LRAM	Wood Top Only	Copper	\$1,199
FXONE-GRAM-U	Gas Top Only	Copper	\$1,999
BF-ONE-RAM	Base	Copper	\$499
BF-ONE-NER	Base	Black	\$499

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_m

Performs very well in small spaces



FXCM-LGRI-T-V2

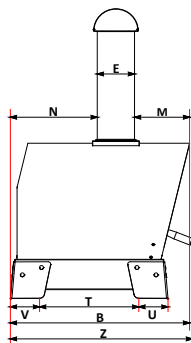
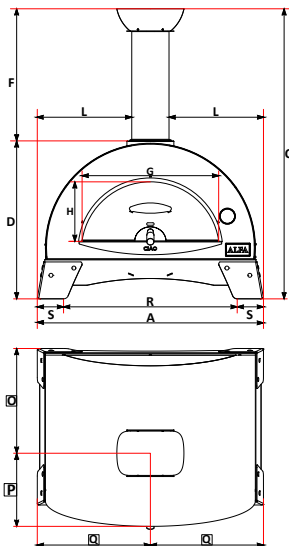
Technical Details	
• Heating time:	10-20 minutes
• Recommended fuel:	Wood or lump charcoal
• Max oven temperature:	1,000°F +
• Chimney dimensions:	5.9"
• Cooking Floor W x D:	27.6" x 15.7"
• Cooking Floor Height:	35"
• Oven Mouth width:	19.7"
• Weight:	Top only 176 lbs



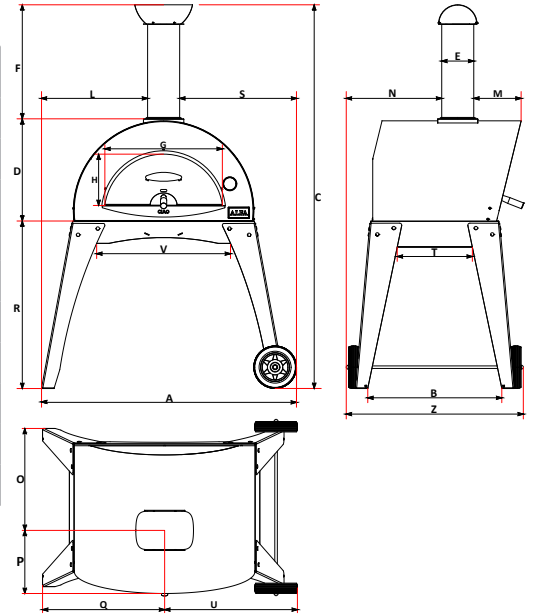
FXCM-LGIA-T-V2
&
BF-CIAOM-GR

Model	Description	Finish	MAP
FXCM-LGIA-T-V2	Top Only	Fire Yellow	\$1,699
FXCM-LGRI-T-V2	Top Only	Silver Gray	\$1,699
BF-CIAOM-GR	Leg Kit	Silver Gray	\$199
BF-CIAOM	Leg Kit	Stainless Steel	\$349

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

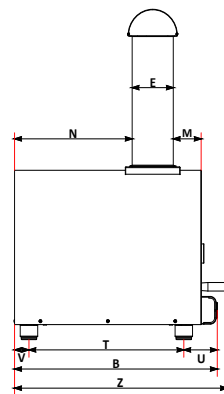
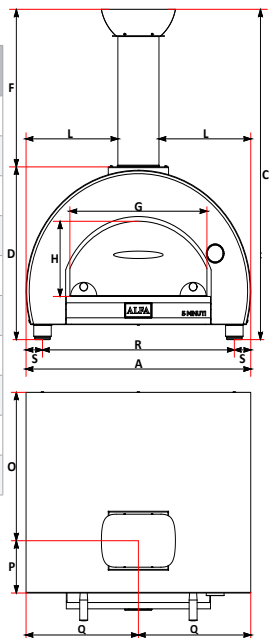
Technical Details

- 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

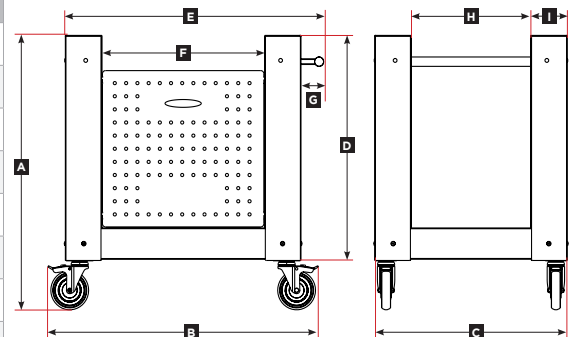
Base has a shelf for wood storage, stainless-steel front panel, black handle and 4 professional casters with brakes. Weighs as little as 64 lbs and is available in Copper or Black.

Model	Description	Finish	MAP
FX5MIN-LRAM-T	Top Only	Copper	\$2,199
BF-5MINUTI-RAM	Base	Copper	\$599
BF-5MINUTI-NER	Base	Black	\$599

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



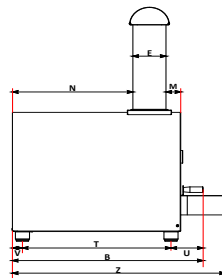
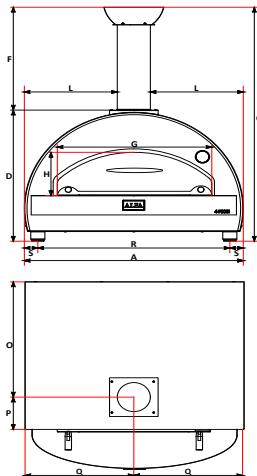
FX4PIZ-LRAM

Technical Details

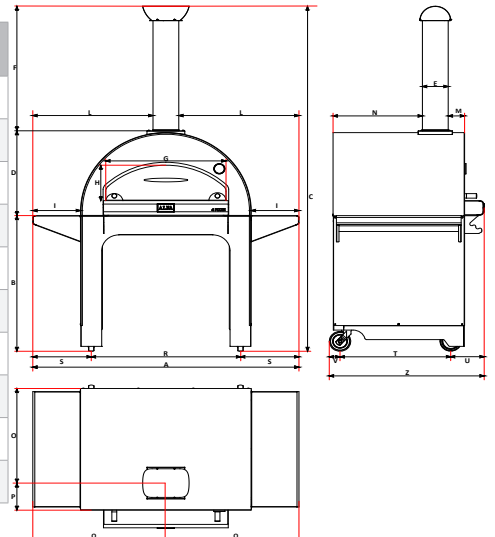
- Heating time: 10-20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 31.5" x 23.6"
- Cooking Floor Height: 36.0"
- Oven Mouth width: 26.7"
- Weight: Top only 264 lbs - with base 308 lbs

Model	Description	Finish	MAP
FX4P-LRAM-T	Top Only	Copper	\$2,799
FX4PIZ-LRAM	Oven with Base	Copper	\$3,599

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 gas-fired oven.
 Brio is the oven that heats up so quickly that you
 can eat your first pizza in just 30 minutes.

BRIO



FXBRIO-GROA-U



FXBRIO-GROA-U
 &
 BF-BRIO-NER

Technical Details

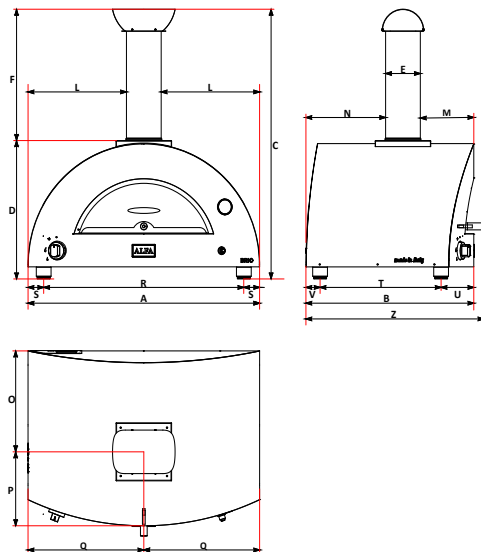
- Heating time: 20 minutes
- Recommended fuel: LPG gas or Natural Gas
- Max oven temperature: 1,000°F +
- Heat Capacity: 71,000 BTU/hr
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 27.5" x 19.7"
- Oven Floor Area: 3.77 ft²
- Weight: Top only 215 lbs

BRIO oven ships LPG with parts to convert to NG

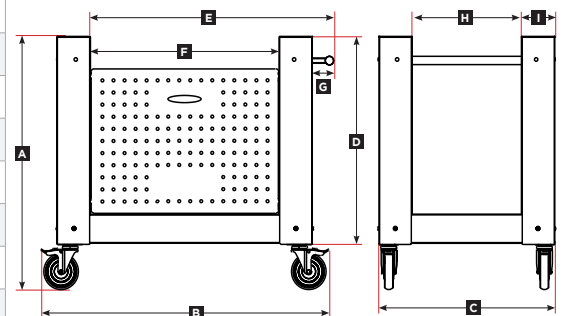
Base has a stainless-steel front panel to hide LPG tank, black handle and 4 professional casters with brakes. Weighs as little as 70 lbs and is available in Black.

Model	Description	Finish	MAP
FXBRIO-GROA-U	Gas Top Only	Antique Red	\$3,399
BF-BRIO-NER	Base	Black	\$599

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

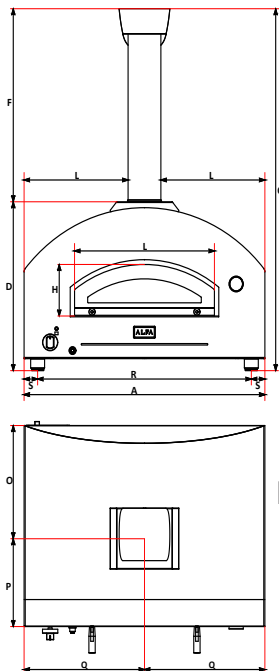
- Heat Capacity: 70,000 BTU/hr
- Chimney dimensions: 5.1"
- Cooking Floor W x D: 27.6" x 15.7"
- Oven Floor Area: 3.0 ft²
- Weight 276 lbs

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 ft²
- Weight 312 lbs

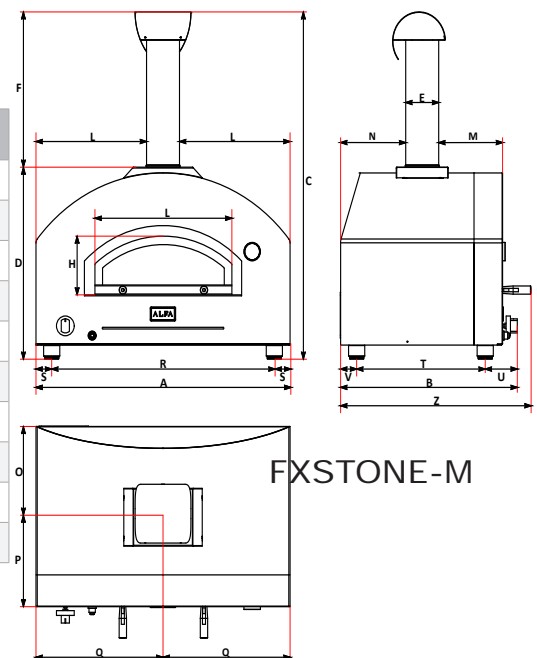
Model	Description	Finish	MAP
FXSTONE-M	Medium Gas Oven	Copper	\$3,899
FXSTONE-L	Large Gas Oven	Copper	\$5,299

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

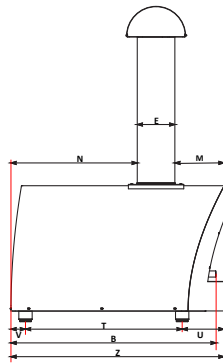
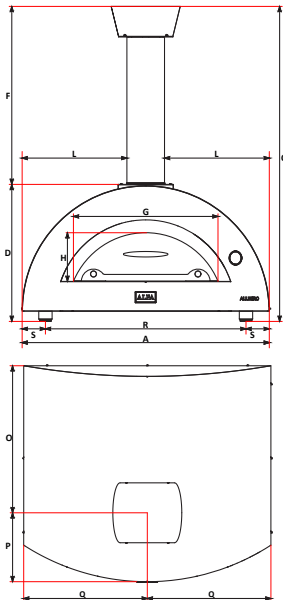
- Heating time: 20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 7.0"
- Cooking Floor W x D: 39.4" x 27.6"
- Cooking Floor Height: 37.4"
- Oven Mouth width: 23.2"
- Weight: Top only 308 lbs - with base 485 lbs



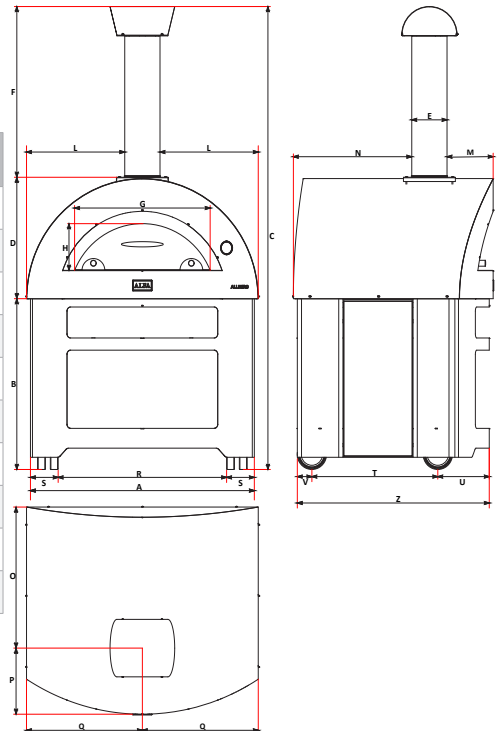
FXALLE-LROA

Model	Description	Finish	MAP
FXALLE-LROA-T	Top Only	Antique Red	\$3,599
FXALLE-LGIA-T	Top Only	Fire Yellow	\$3,599
FXALLE-LROA	Oven with Base	Antique Red	\$5,699
FXALLE-LGIA	Oven with Base	Fire Yellow	\$5,699

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

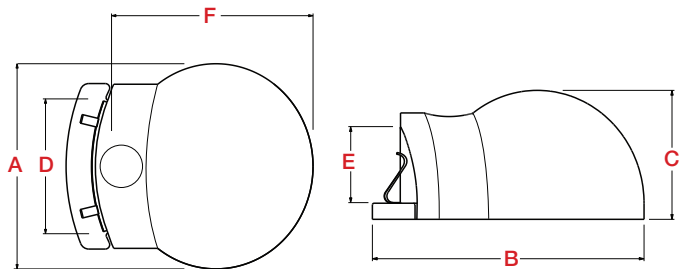
- Heating time: 45 minutes
- Pizza capacity: 2, 3, 4
- Bread capacity: 8.0 lbs, 13.2 lbs, 17.0 lbs
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Oven Mouth Height: 9.4"
- Oven Floor Area: 3.0 ft², 4.0 ft², 5.4 ft²
- Weight 198 lbs, 286 lbs, 319 lbs

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	MAP
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	MAP
ACTAVO-100*	40"W Table	Stainless Steel	\$1,199
ACTAVO-130	51"W Table	Stainless Steel	\$1,499
ACTAVO-160	63"W Table	Stainless Steel	\$1,899

*does not have bottle opener or hooks





Cooking Tools



Technical Details
<ul style="list-style-type: none"> • 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	MAP
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
<ul style="list-style-type: none"> 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 air flow and optimal fire/heat and keeps the cooking floor clean. Available in 2 sizes.



Cooking wood



Firestarter

Model	Description	MAP
KITPIZ-90	Kit Pizzaiolo - 36"	\$399
KITPIZ-125	Kit Pizzaiolo - 48"	\$499
AC-BBQ500-3	BBQ 500 D37	\$99
AC-BOX	Proofing Box	\$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

*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	
<ul style="list-style-type: none"> 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	MAP
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	
<p>Pizza Crust Mix of Unrivaled Quality. Now everyone can make expertly crafted pizza dough at home. Perfect for cooking indoors or out! Just Add Water.</p> <p>Neapolitan Style - an impeccable blend of flour and yeast for creating Italy's most famous pizza</p> <p>Detroit Deep Dish - the perfect mixture of flours and yeast to make a pan full of the Motor City's finest.</p> <p>Outdoor Grilling - fire up your grill because this dough is designed to cook directly on the grates</p> <p>Each dough mix makes 2 pizzas and each pizza sauce makes 2 pizzas.</p> <p>No Refrigeration Needed</p>	

Model	Description	MAP	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

Must Purchase in Case Packs



PATIO TOWN
www.patiotown.com

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