

2020 LINE UP\*

# ALFA<sup>TM</sup>

## O V E N S

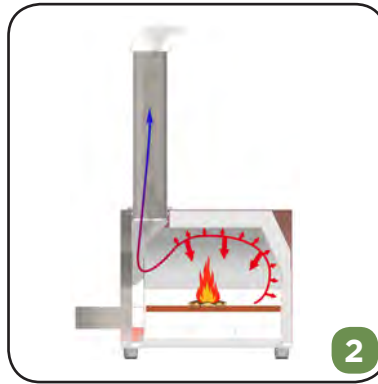


\*EFFECTIVE JANUARY 2020

## 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.**

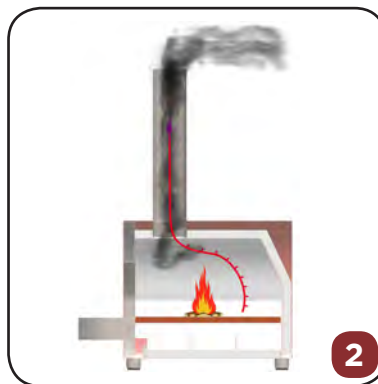


**3 cm of Alfa refractory brick**, made 100% in house provides **better heat absorption and retention than the competition.**

## 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 range, the real **Italian portable pizza oven**, compact, fast to use with the highest Italian professional quality.

# ONE



### Technical Details

- 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: 119 lbs

Mini Peel and Wood Holder included

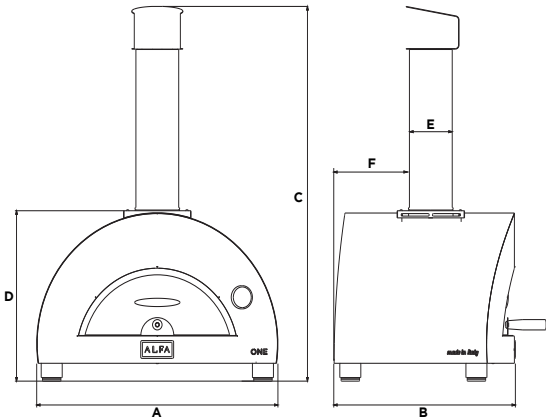
Model	Description	Finish
FXONE-LRAM	Top Only	Copper



Mini Peel & Wood Holder included



Dimensions	
A	29"
B	22"
C	41"
D	19"
E	5"
F	8"





# CIAO<sub>m</sub>

Performs very well in small spaces



FXCM-LGIA-T-V2



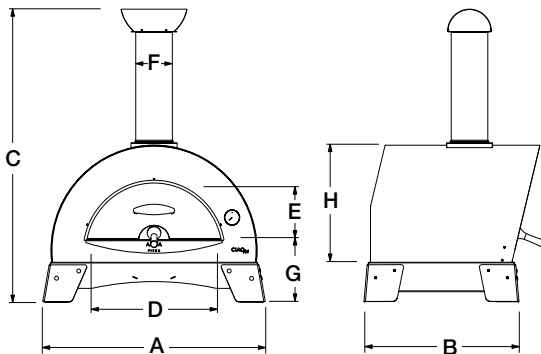
FXCM-LGRI-T-V2  
&  
BF-CIAOM-GR

## Technical Details

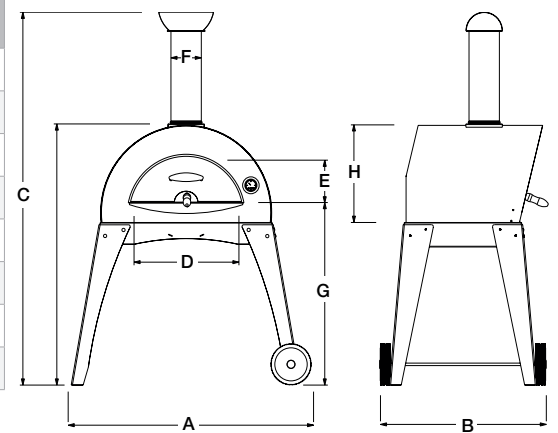
- Heating time: 10-20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 27.6" x 15.7"
- Cooking Floor Height: 35"
- Oven Mouth width: 19.7"
- Weight: Top only 176 lbs

Model	Description	Finish
FXCM-LGIA-T-V2	Top Only	Fire Yellow
FXCM-LGRI-T-V2	Top Only	Silver Gray
BF-CIAOM-GR	Leg Kit	Silver Gray
BF-CIAOM	Leg Kit	Stainless Steel

Dimensions	
A	35.9"
B	25.0"
C	46.5"
D	19.7"
E	8.1"
F	5.9"
G	10.2"
H	18.9"



Dimensions	
A	46.4"
B	33.5"
C	71.2"
D	19.7"
E	8.1"
F	5.9"
G	35.0"
H	18.9"



5 MINUTI

The Original



FX5MIN-LRAM-T



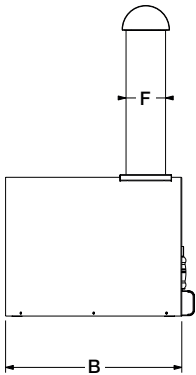
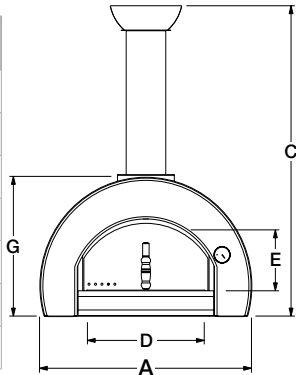
FX5MIN-LRAM

Technical Details

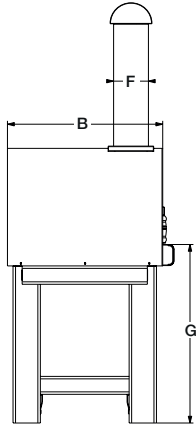
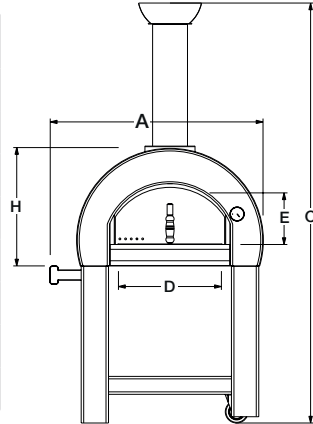
- Heating time: 10-20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 23.6" x 19.7"
- Cooking Floor Height: 31.5"
- Oven Mouth width: 18.0"
- Weight: Top only 160 lbs - with base 220 lbs

Model	Description	Finish
FX5MIN-LRAM-T	Top Only	Copper
FX5MIN-LRAM	With Base	Copper

Dimensions	
A	32.5"
B	32.3"
C	47.6"
D	18.1"
E	9.8"
F	5.9"
G	20.8"



Dimensions	
A	36.6"
B	32.3"
C	70.1"
D	18.1"
E	9.8"
F	5.9"
G	31.5"
H	20.8"







# 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



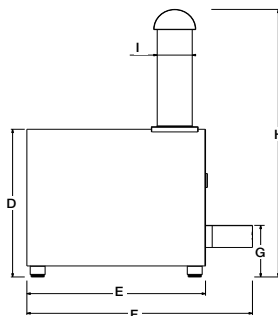
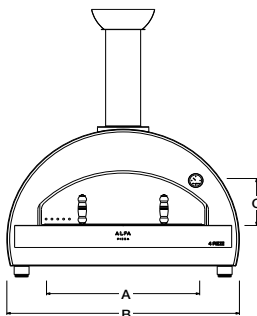
FX4PIZ-LRAM

## Technical Details

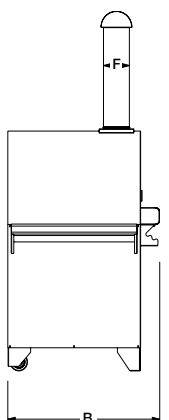
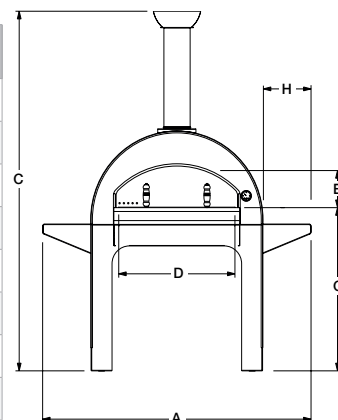
- Heating time: 10-20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 5.9"
- Cooking Floor W x D: 31.5" x 23.6"
- Cooking Floor Height: 36.0"
- Oven Mouth width: 26.7"
- Weight: Top only 264 lbs - with base 308 lbs

Model	Description	Finish
FX4P-LRAM-T	Top Only	Copper
FX4PIZ-LRAM	With Base	Copper

Dimensions	
A	26.7"
B	39.3"
C	8.6"
D	26.3-26.7"
E	30.2"
F	38.1"
G	9.2-9.6"
H	47.6-48.0"
I	5.9"



Dimensions	
A	61.0"
B	34.4"
C	79.5"
D	26.7"
E	8.6"
F	5.9"
G	36.0"
H	10.8"



# STONE



FXSTONE

### Stone Oven Technical Details

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

#### STONE-L

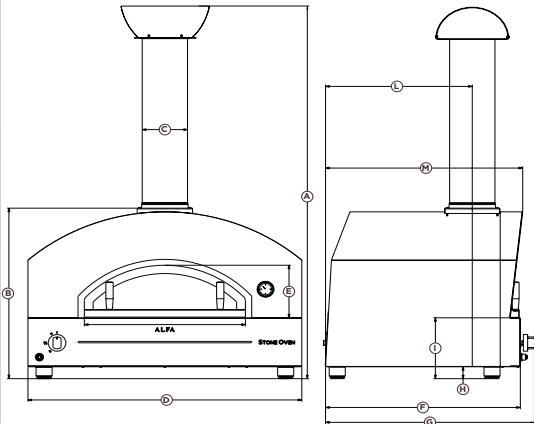
- Heat Capacity: 90,000 BTU/hr
- Chimney dimensions: 7.0"
- Cooking Floor W x D: 31.5" x 23.6"
- Oven Floor Area: 5.16 ft<sup>2</sup>
- Weight 312 lbs

#### STONE-M

- Heat Capacity: 60,000 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

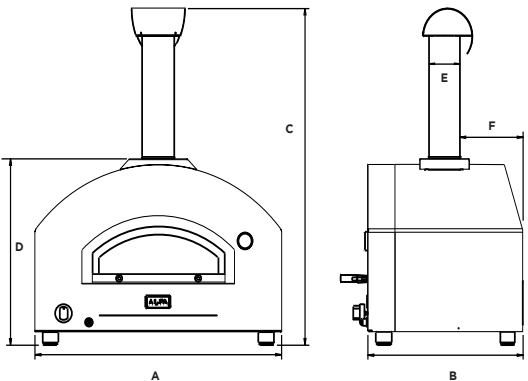
Model	Description	Finish
FXSTONE-M	Medium Gas Oven	Copper
FXSTONE-L	Large Gas Oven	Copper

Dimensions	
A	61.0"
B	28.0"
C	7.0"
D	42.9"
E	8.7"
F	30.5"
G	32.7"
H	2.0"
I	10.0"
L	23.0"
M	30.8"



FXSTONE-L

Dimensions	
A	39.4"
B	25"
C	48.4"
D	26.8"
E	5.1"
F	10.2"



FXSTONE-M



# ALLEGRO

High performance, big size



FXALLE-LGIA-T



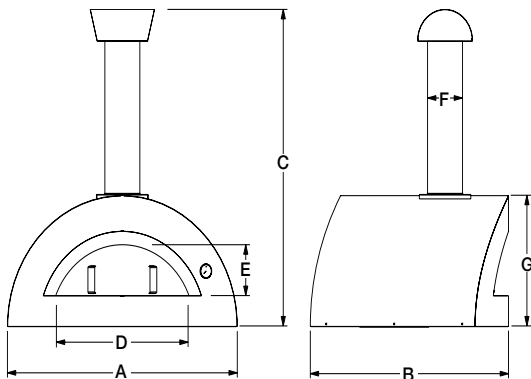
FXALLE-LROA

## Technical Details

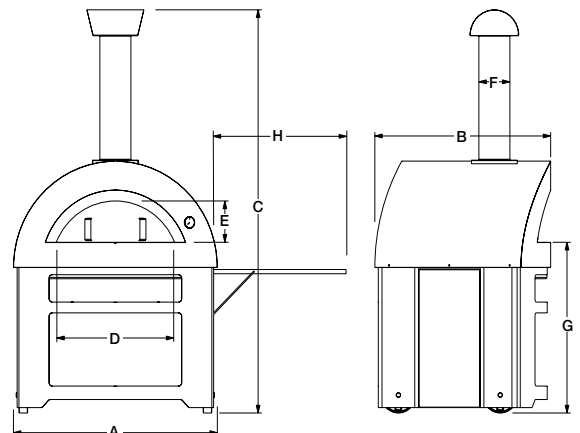
- Heating time: 20 minutes
- Recommended fuel: Wood or lump charcoal
- Max oven temperature: 1,000°F +
- Chimney dimensions: 7.0"
- Cooking Floor W x D: 39.4" x 27.6"
- Cooking Floor Height: 37.4"
- Oven Mouth width: 23.2"
- Weight: Top only 308 lbs - with base 485 lbs

Model	Description	Finish
FXALLE-LROA-T	Top Only	Antique Red
FXALLE-LGIA-T	Top Only	Fire Yellow
FXALLE-LROA	With Base	Antique Red
FXALLE-LGIA	With Base	Fire Yellow

Dimensions	
A	46.4"
B	40.0"
C	57.5"
D	23.2"
E	7.4"
F	7.0"
G	23.8"



Dimensions	
A	46.4"
B	40.0"
C	88.6"
D	23.2"
E	7.4"
F	7.0"
G	37.4"
H	27.5"





# 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.



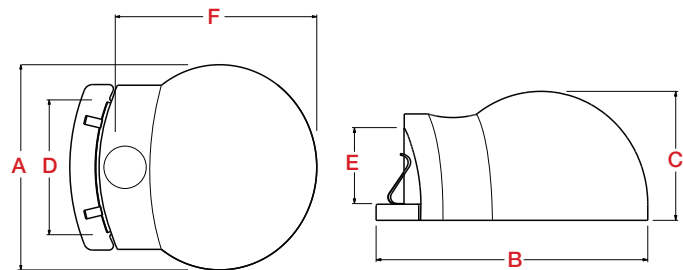
### Technical Details

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

Model	Description
FRCUP-L60	60cm / 23.6"
FRCUP-L70	70cm / 27.5"
FRCUP-L80	80cm / 31.5"

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 four dimensions:
  - 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
  - 75"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
ACTAVO-100*	40"W Table	Stainless Steel
ACTAVO-130	51"W Table	Stainless Steel
ACTAVO-160	63"W Table	Stainless Steel
ACTAVO-190	75"W Table	Stainless Steel

\*does not have bottle opener or hooks



# Cooking Tools



## Technical Details

- 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.
- The Brush is equipped with brass bristles which make for effective cleaning and more importantly, preserving the refractory floor.
- The tools is available in two sizes. 36" and 48"

Model	Description
AFISETP90	4 Piece Peel Set - 36"
AFISETP125	4 Piece Peel Set - 48"
AFI2PKSETP90	2 Pack Pizza Turner/Brush - 36"
AFI2PKSETP120	2 Pack Pizza Turner/Brush - 48"
AC-PALA90	Pizza Peel - 36"
AC-PALINO90	Pizza Turner - 36"
AC-MUOVIB90	Ember Rake - 36"
AC-SPAZZ90	Brush - 36"
AC-PALA120	Pizza Peel - 48"
AC-PALINO120	Pizza Turner - 48"
AC-MUOVIB120	Ember Rake - 48"
AC-SPAZZ120	Brush - 48"
AFIPOPAL-RA	Vela Peel Holder - Copper

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



# Accessories



Pizza Wheel Cutter



Laser Thermometer



Small Wooden Paddle



Pizza Chopping Board



BBQ500



Kit Pizzaiolo

## Technical Details

- The professional pizza wheel cutter is made of stainless steel with an ergonomic handle for kitchen use. Easily disassembled for washing and can also be sharpened like a knife.
- The Laser Thermometer allows you to read the temperature on all points of the oven floor in order to bake at the right time.
- The Small Wooden Paddle is made of steamed beechwood, excellent for making and baking focaccia and pizza.
- The Pizza Chopping Board is made of spruce and food safe, you can easily follow the furrows to cut the pizza in equal parts.
- The BBQ500 easily turns your oven into a BBQ with four heat sources.
- The Pizzaiolo Kit includes all the tools necessary for making pizza: peel, round peel, ember rake, oven brush, wooden paddle, dough ball box, laser thermometer, wheel cutter, paddle, 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



Wood Holder



Cooking wood



Firestarter

Model	Description
ACROT-IN100	Pizza Wheel Cutter
TERMLASER	Laser Thermometer
AFIPPZ	Small Wooden Paddle
TAGLF35	Pizza Chopping Board
AC-BBQ500-3	BBQ 500 D37
KITPIZ-90	Kit Pizzaiolo - 36"
KITPIZ-125	Kit Pizzaiolo - 48"
HYB-01-005	Wood Holder L37
PLP-01-600	Wood Holder L59
OAKWOOD	Cooking wood
APPLEWOOD	Cooking wood
CHERRYWOOD	Cooking wood
CHERRYWOOD SMALL	Cooking wood*
QWIKWIK	Firestarter

\*small pieces for a better fit in ONE oven

# Covers

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 and UV ray resistant. We suggest putting the oven, when possible under a canopy or a shelter to keep it in perfect conditions.



## Top only and Table covers

Model	Description
ACTEL-TOPM	Top Only Medium (Ciao & 5 Minuti)
ACTEL-TOPL	Top Only Large (4 Pizze, Stone, Allegro)
ACTEL-TT100AL	Table 100 & Oven
ACTEL-TT130	Table 130 & Oven (All ovens except Allegro)
ACTEL-TT160	Table 160 & Oven (All ovens)
ACTEL-TT190	Table 190 & Oven (All ovens)



ACTEL-CIAM



TCF-5MI



TCF-4PI



TCF-ALLE

Model	Description
ACTEL-CIAM	Cover - Ciao m
TCF-5MI	Cover - 5 Minuti
TCF-4PI	Cover - 4 Pizze
TCF-ALLE	Cover - Allegro



# Terms and Conditions

Supersedes all other cost schedules and is subject to change without notice.

## Costs

All costs are net and stated in U.S. Dollars. Costs do not include sales or other state/province or local taxes. All costs include manufacturer's warranty.

## Orders

All orders are subject to LakeView Appliance Distributing acceptance and are not binding until acceptance. All orders that are accepted are subject to strikes, walk-outs, accidents, fires, delays in manufacture or transportation, or any other causes beyond the reasonable control of LakeView Appliance Distributing.

## Freight

Oven or Tables: any single unit (LTL) is \$80 freight charge  
(4 ONE ovens count as single unit for LTL shipping)  
2 or more units, dock to dock FREE freight

Accessories: Alone or with a single unit: \$7 per accessory  
Added to 2 or more units, dock to dock FREE freight

## Note

- Liftgate delivery (if needed) to dealer location is an \$85 charge
- ALL residential deliveries will be quoted and charged full freight
- Any special delivery services will be quoted and charged full freight
- If a dealer chooses to use a freight company other than our standard trucking lines they MUST sign off on the "shippers responsibility" forms.

Should visual inspection upon receipt of a shipment show loss or damage, it must be notated on the freight bill or express receipt at the time of delivery and filed with the carrier's agent. Failure to do this may result in the carrier refusing to honor claim.

## Returns

Prior authorization must be received to return merchandise. All authorized returns must be shipped freight prepaid and absorbed by dealer and are subject to 20% restocking charge or cost of reconditioning, whichever is greater. Returns must be received within thirty (30) days from authorization date. Custom or special order items are not subject to return. Refer to Lakeview Return Policy.