

# Технические характеристики

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Оренбург (3532)37-68-04  
Пенза (8412)22-31-16  
Петрозаводск (8142)55-98-37  
Псков (8112)59-10-37  
Пермь (342)205-81-47  
Ростов-на-Дону (863)308-18-15  
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Томск (3822)98-41-53  
Тула (4872)33-79-87  
Тюмень (3452)66-21-18  
Ульяновск (8422)24-23-59  
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**Images for illustrative purposes only**  
Actual product model and features may vary

# Oven bases

Alfa bases are the perfect solution to guarantee you have the best outdoor experience with your oven, making it easily transportable from one area to another in your outdoor spaces.

Available in three models, depending on the size of the oven to be supported, they all share some essential features:

- **Features.** The bases are designed with attention to detail. They are equipped with high quality wheels with brake, which allow you to easily move the oven, so as to reposition or store it after use. Furthermore, a convenient shelf is included to support the gas cylinder or to store the wood.
- **Easy assembly.** Assembling the Alfa bases is a breeze. They are in fact well engineered, designed to be assembled by anyone, both easily and quickly. Moreover, each package contains clear instructions, complete with illustrative photos.
- **Robustness.** The structure is made of carbon steel and then painted with a 7-phase cycle. This guarantees not only an aesthetically pleasing appearance, but also maximum durability over time.
- **Practicality.** The bases are equipped with very useful shelves or specific accessories, designed to allow you to better organize everything you need. Raw materials, tools, utensils: everything at your fingertips.

## The right base for the right oven

We have created several basic models, each suitable for various types of oven. Depending on the number of pizzas that the oven can cook, and therefore its size, we offer three different options: a base for 1 or 2-pizza ovens, a base for 3 or 4-pizza ovens and finally the largest base, for 5-pizza ovens.





## Base for 1 or 2-pizza ovens

Designed for the smallest ovens in the Alfa range, this base guarantees great practicality in small sizes. It is easy to assemble and disassemble and convenient to carry when travelling: the ideal solution to recreate your pizzeria corner, wherever you take it.

This base is designed to offer you maximum comfort and practicality

It can be used with the **Moderno 1 Pizza**, **Moderno 2 Pizze**, and **Classico 2 Pizze** ovens

— [Find out more](#)

## Here's what makes it special:

- **Built-in peel holder.** An essential accessory, which allows you to always have the tools at hand to churn out your pizzas.
- **Wheels with brake.** Handling is essential. The base is equipped with 4 high-quality wheels with brakes, for easy handling.
- **Ergonomic Handle.** A handle made with the exclusive Alfa design, in epoxy resin, which makes it even easier to move the base in your outdoor spaces.
- **Shelf with panel.** Each base is equipped with a gas cylinder cover or firewood holder, depending on how the stainless steel panel is positioned. The maximum capacity is 30 kg for the wood compartment and 25 kg for the gas cylinder.
- **Holes designed for the ovens.** The assembly of the base to a top version oven is very simple, thanks to the holes specially designed for screwing on the feet.
- **Durable construction.** Our base is made of powder-coated carbon steel, which guarantees strength and durability over time.



## Base for 3 and 4-pizza ovens

For our medium-sized ovens, 3 or 4 pizzas, we offer a more robust base, with two closed side panels. Easily assembled and disassembled, it can be conveniently transported by car, thanks to specially designed packaging.

It can be used with the **Moderno 3 Pizza**, and **Classico 4 Pizze** ovens

— [Find out more](#)

Discover the details that make the difference:

- **Built-in peel holder.** An essential accessory, which allows you to always have the tools at hand to churn out your pizzas.

- **Wheels with brake.** Handling is essential. The base is equipped with 4 high-quality wheels with brakes, for easy handling.
- **Ergonomic Handle.** A handle made with the exclusive Alfa design, in epoxy resin, which makes it even easier to move the base in your outdoor spaces.
- **Shelf with panel.** Each base is equipped with a cylinder cover or firewood holder, depending on how the stainless steel panel is positioned. The maximum capacity is 30 kg for the wood compartment and 25 kg for the gas cylinder.
- **Holes designed for the ovens.** The assembly of the base to a top version oven is very simple, thanks to the holes specially designed for screwing on the feet.
- **Durable construction.** Our base is made of powder-coated carbon steel, which guarantees strength and durability over time.





## 5-pizzas oven base

This base is dedicated exclusively to supporting the largest oven in the Moderno line, capable of cooking up to 5 pizzas.

Featuring an exclusive design perfectly coordinated with the oven and the monobloc carbon steel structure; it is the ideal solution both as a support surface and to move the product where it is needed.

In addition, it is designed to allow you to enjoy your oven with maximum comfort and convenience.

It can be used with the **Moderno 5 Pizze** oven

— [Find out more](#)

## Find out what makes it unique:

- **Retractable shelves.** Two large retractable side shelves, with a maximum capacity of 10 kg each, allow you to extend the worktop only when necessary.
- **Large shelf.** A spacious compartment that can contain either wood or a gas cylinder, with a maximum capacity of 40 kg.
- **Smaller shelf.** Located below the cooking chamber, it allows you to always have the necessary tools at hand.
- **No assembly.** The base is already assembled, you simply need to screw on the 4 wheels provided inside the package. These are high quality wheels, equipped with brakes.
- **Monobloc structure.** Assembling the base to the oven is quite easy, thanks to the single-piece welded structure.
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# **Discover the Alfa support bases for moving and positioning your pizza oven**

The support bases for Alfa household ovens are a fundamental complement to complete your outdoor pizza cooking corner. In fact, a garden or terrace does not always have an adequate surface to support a wood-fired or gas pizza oven.

Depending on the size of the oven, you can choose between three different models: 1 or 2-pizzas ovens, 3 or 4-pizzas ovens and 5-pizzas ovens. The availability of different versions allows you to have the perfect base for every Alfa household oven, designed specifically to support it.

Additionally, the bases allow you to effectively move the ovens anywhere they may be needed, thanks to the four professional wheels with brakes and the practical handles, or effective grip points on the largest model.

The bases are easy to assemble, sturdy and designed to harmonize aesthetically with Alfa ovens. Each version has practical compartments for either the gas cylinder or wood, depending on whether wood or gas combustion is used.

# BASE

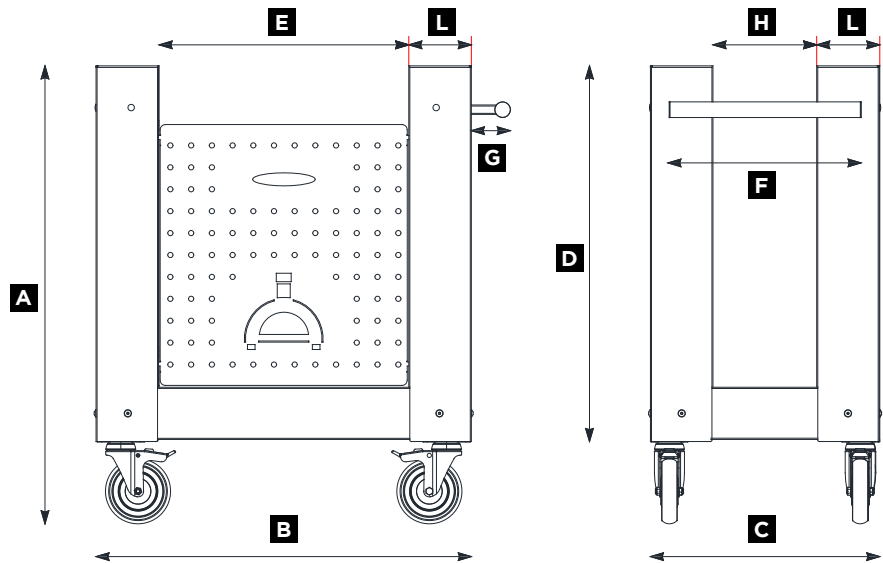
NANO

## SCHEDA TECNICA - TECHNICAL SPECIFICATION

COPPER

BLACK

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

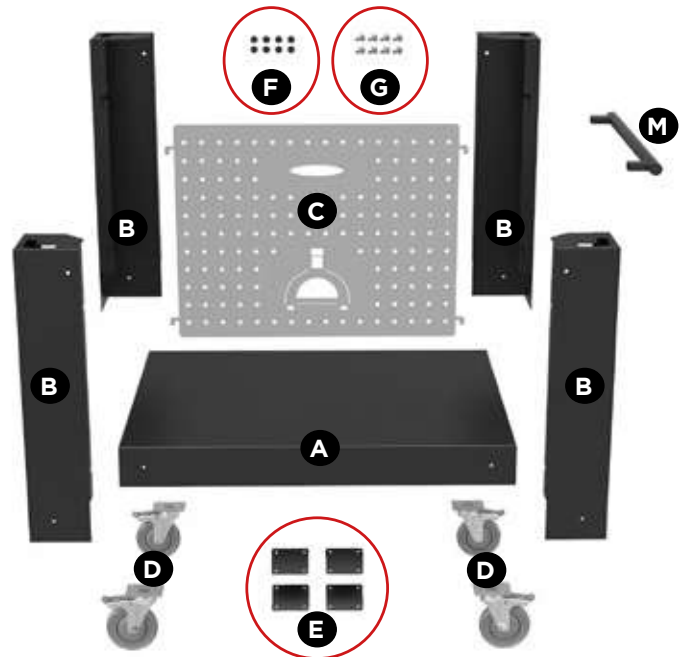


## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	25 kg 55 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox iron sheet, stainless steel
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## PARTI DI RICAMBIO - SPARE PARTS

Descrizione <i>Description</i>		Codice <i>Code</i>
Ripiano <i>Base</i>	<b>A</b>	SBAS-2-1204-R
Gambe <i>Legs</i>	<b>B</b>	BAS-2-12012
Pannello <i>Panel</i>	<b>C</b>	SML-03-12011
Ruote <i>Wheels</i>	<b>D</b>	D14RU-125FRGN
Supporto ruote <i>Wheel Support</i>	<b>E</b>	SPR-1-001
Tappini <i>Caps</i>	<b>F</b>	D14TAP-8
Viti <i>Screws</i>	<b>G</b>	SETVITI-BASE
Maniglia <i>Handle</i>	<b>M</b>	D14MAN-37811



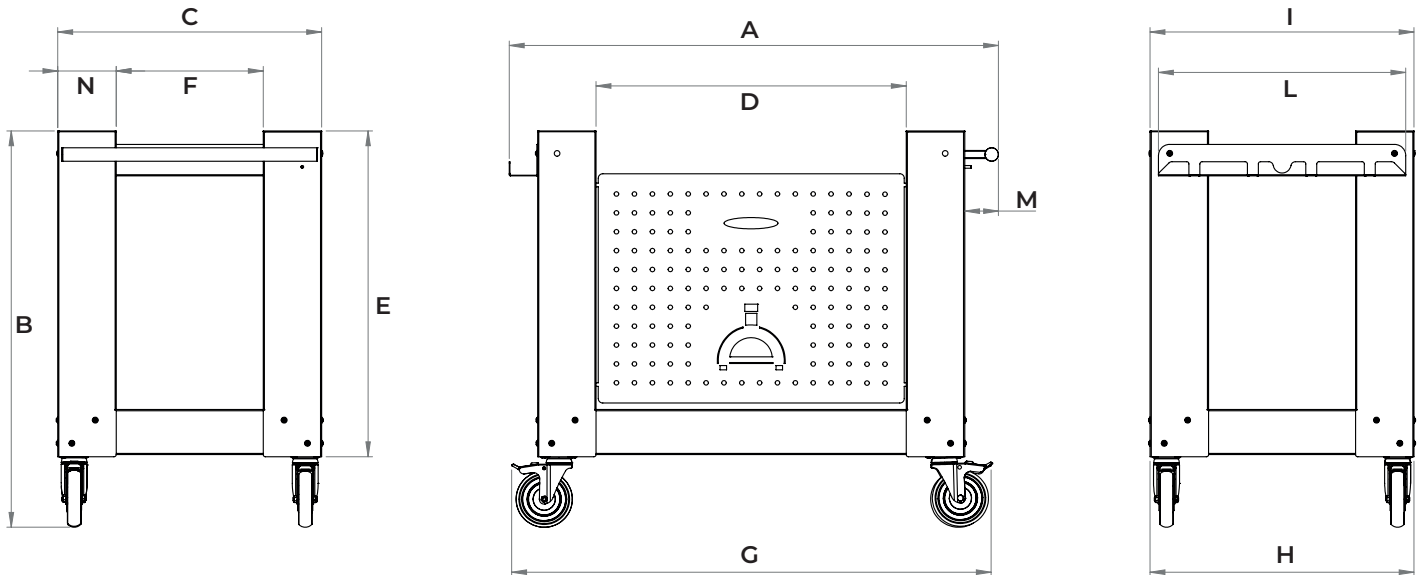
### DIMENSIONE IMBALLO PACKAGING

Larghezza <i>Width</i>	Profondità <i>Depth</i>	Altezza <i>Height</i>	Peso <i>Weight</i>
97 cm 38.2 in	71 cm 28 in	16 cm 6.3 in	27 kg 59.4 lbs



# BASE 2 PIZZE

Data Sheets - Scheda Tecnica



	cm	inch		cm	inch		cm	inch		cm	inch
<b>A</b>	109	42.9	<b>D</b>	69	27.1	<b>G</b>	106.6	42	<b>L</b>	55	21.6
<b>B</b>	88	34.6	<b>E</b>	72.5	28.5	<b>H</b>	58.7	23.1	<b>M</b>	7.5	3
<b>C</b>	58.7	23.1	<b>F</b>	32.7	12.9	<b>I</b>	58.7	23.1	<b>N</b>	13	5

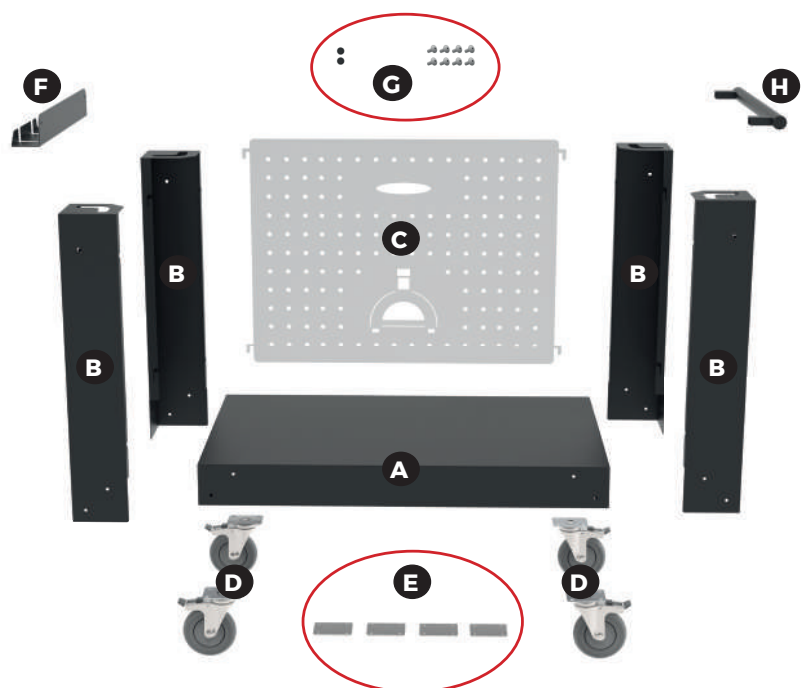
PACKAGING					
DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	97	72.5	14	kg	31.5
inch	38.2	28.5	5.5	lbs	69.4

**BLACK**  
BF-2P-NER

**Weight**  
Peso **29.5 kg**  
**65 lbs**

**Materials**  
Materiali **Iron sheet, Ceramic fiber**  
Lamiere ferro, Fibrocementa

Description Descrizione	Code Codice
<b>Base</b> Ripiano	<b>A</b> BAS-2-037-NER
<b>Legs</b> Gambe	<b>B</b> BAS-2-020-NER
<b>Panel</b> Pannello	<b>C</b> SML-2-026-G
<b>Wheels</b> Ruote	<b>D</b> D14RU-125FRGN
<b>Wheel Support</b> Supporto Ruote	<b>E</b> BAS-3-1001-NER
<b>Peel and Door holder</b> Porta Pale e Porta Sportello	<b>F</b> BAS-2-042-NER
<b>Screws and Caps</b> Viti e Tappini	<b>G</b> SETVITI-BASE2P
<b>Handle</b> Maniglia	<b>H</b> D14MAN-37821



# BASE

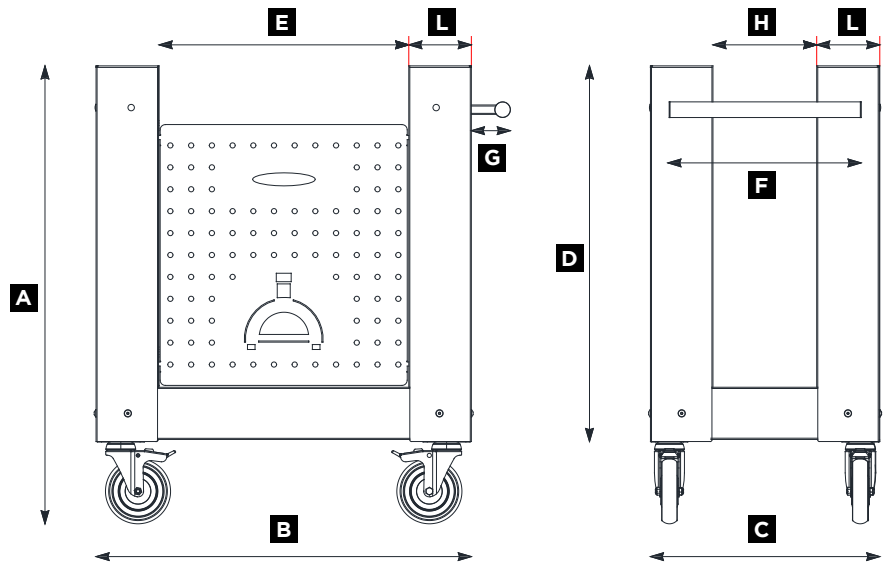
NANO

## SCHEDA TECNICA - TECHNICAL SPECIFICATION

COPPER

BLACK

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

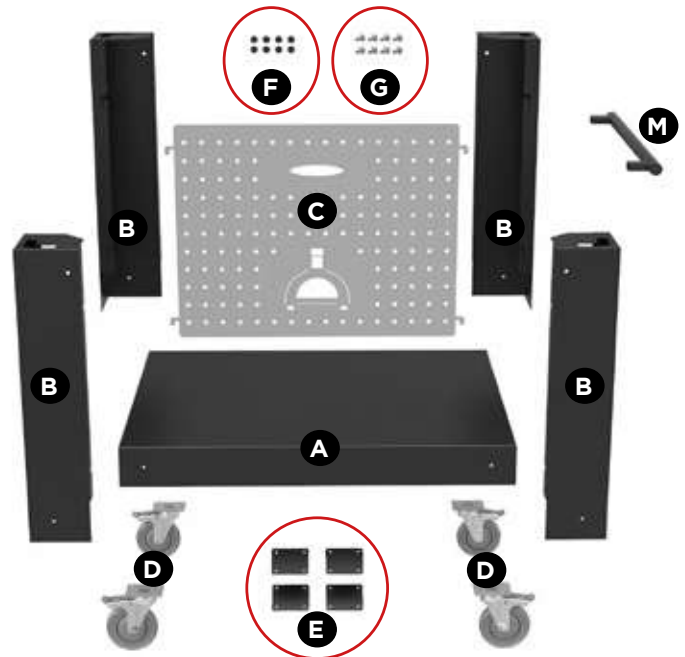


## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	25 kg 55 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox iron sheet, stainless steel
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## PARTI DI RICAMBIO - SPARE PARTS

Descrizione <i>Description</i>		Codice <i>Code</i>
Ripiano <i>Base</i>	<b>A</b>	SBAS-2-1204-R
Gambe <i>Legs</i>	<b>B</b>	BAS-2-12012
Pannello <i>Panel</i>	<b>C</b>	SML-03-12011
Ruote <i>Wheels</i>	<b>D</b>	D14RU-125FRGN
Supporto ruote <i>Wheel Support</i>	<b>E</b>	SPR-1-001
Tappini <i>Caps</i>	<b>F</b>	D14TAP-8
Viti <i>Screws</i>	<b>G</b>	SETVITI-BASE
Maniglia <i>Handle</i>	<b>M</b>	D14MAN-37811



### DIMENSIONE IMBALLO PACKAGING

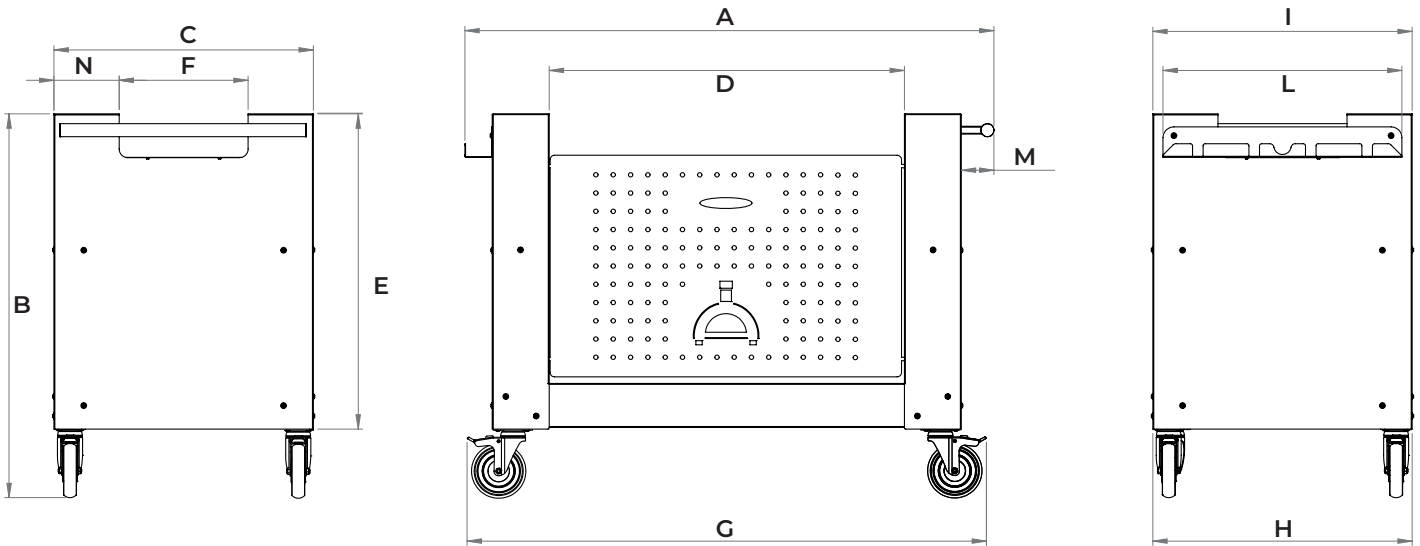
Larghezza <i>Width</i>	Profondità <i>Depth</i>	Altezza <i>Height</i>	Peso <i>Weight</i>
97 cm 38.2 in	71 cm 28 in	16 cm 6.3 in	27 kg 59.4 lbs





# BASE 3 PIZZE

Data Sheets - Scheda Tecnica



	cm	inch	cm	inch	cm	inch	cm	inch	cm	inch	
<b>A</b>	122	48	<b>D</b>	82	32	<b>G</b>	119.5	47	<b>L</b>	55	21.6
<b>B</b>	88	34.8	<b>E</b>	72.5	28.5	<b>H</b>	60	23.5	<b>M</b>	7.5	3
<b>C</b>	60	23.5	<b>F</b>	30	11.7	<b>I</b>	60	23.5	<b>N</b>	15	6

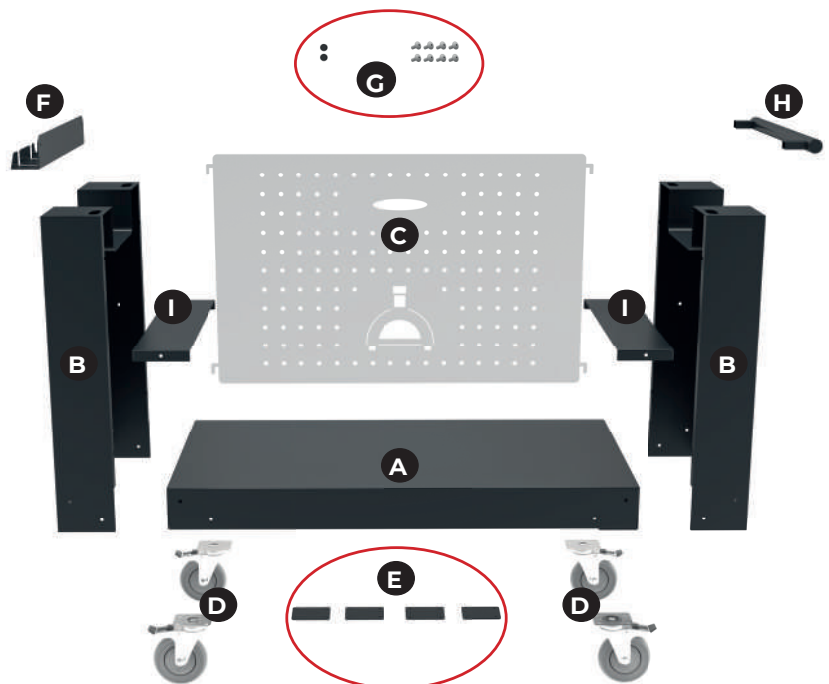
PACKAGING					
DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	109	65	25	kg	40
inch	43	25.5	10	lbs	88

**BLACK**  
BF-3P-NER

**Weight**  
Peso **37 kg**  
**81.5 lbs**

**Materials**  
Materiali **Iron sheet, Ceramic fiber**  
Lamiere ferro, Fibroceramica

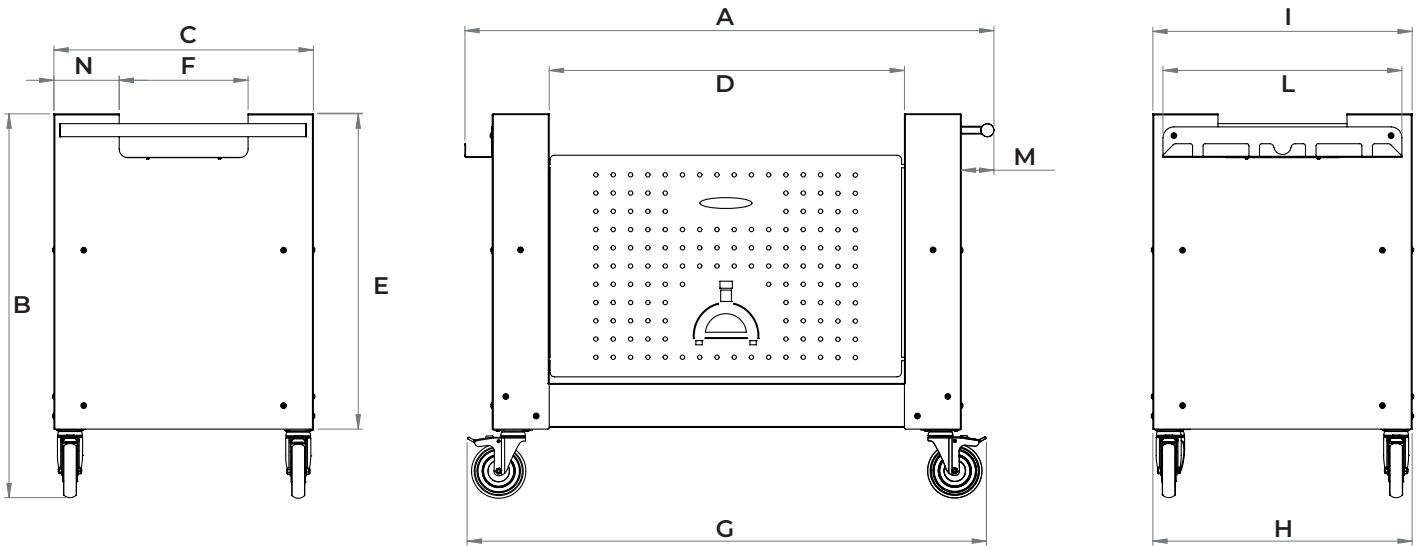
Description Descrizione	Code Codice
<b>Base</b> Ripiano	<b>A</b> BAS-2-025-NER
<b>Side panel</b> Pannello laterale	<b>B</b> BAS-2-038-NER
<b>Panel</b> Pannello	<b>C</b> SML-2-027-G
<b>Wheels</b> Ruote	<b>D</b> D14RU-125FRGN
<b>Wheel Support</b> Supporto Ruote	<b>E</b> BAS-3-1201-NER
<b>Peel and Door holder</b> Porta Pale e Porta Sportello	<b>F</b> BAS-2-042-NER
<b>Screws and Caps</b> Viti e Tappini	<b>G</b> SETVITI-BASE3P
<b>Handle</b> Maniglia	<b>H</b> D14MAN-37821
<b>Shelf</b> Ripiano laterale	<b>I</b> BAS-2-024-NER





# BASE 4 PIZZE

Data Sheets - Scheda Tecnica



	cm	inch	cm	inch	cm	inch	cm	inch	cm	inch	
<b>A</b>	122	48	<b>D</b>	82	32	<b>G</b>	119.5	47	<b>L</b>	55	21.6
<b>B</b>	88	34.8	<b>E</b>	72.5	28.5	<b>H</b>	75	29.5	<b>M</b>	7.5	3
<b>C</b>	75	29.5	<b>F</b>	40	16.6	<b>I</b>	75	29.5	<b>N</b>	17.5	6.9

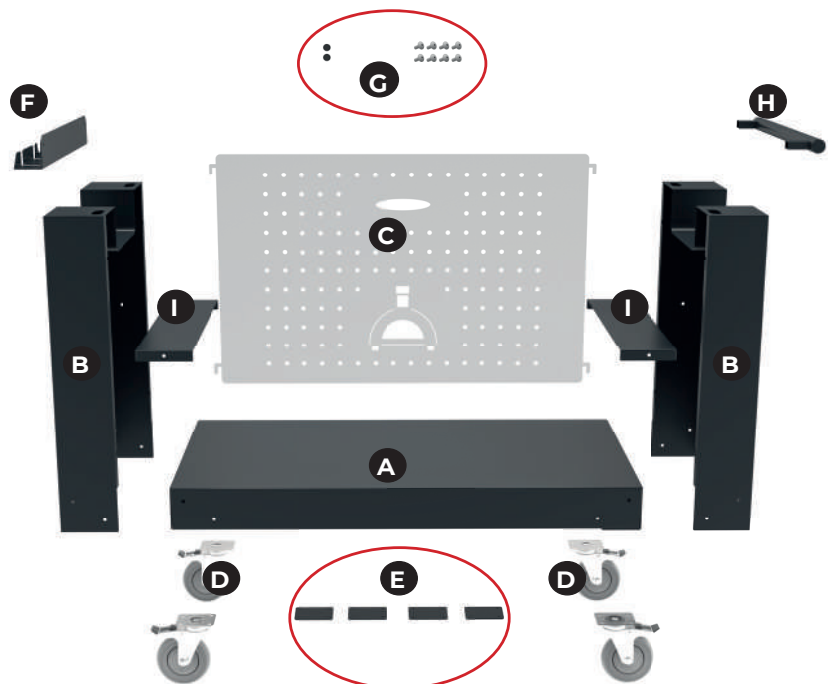
PACKAGING					
DIMENSIONE IMBALLO					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
cm	109	65	25	kg	45
inch	43	25.5	10	lbs	99

**BLACK**  
BF-4P-NER

**Weight**  
Peso **42 kg**  
**92.5 lbs**

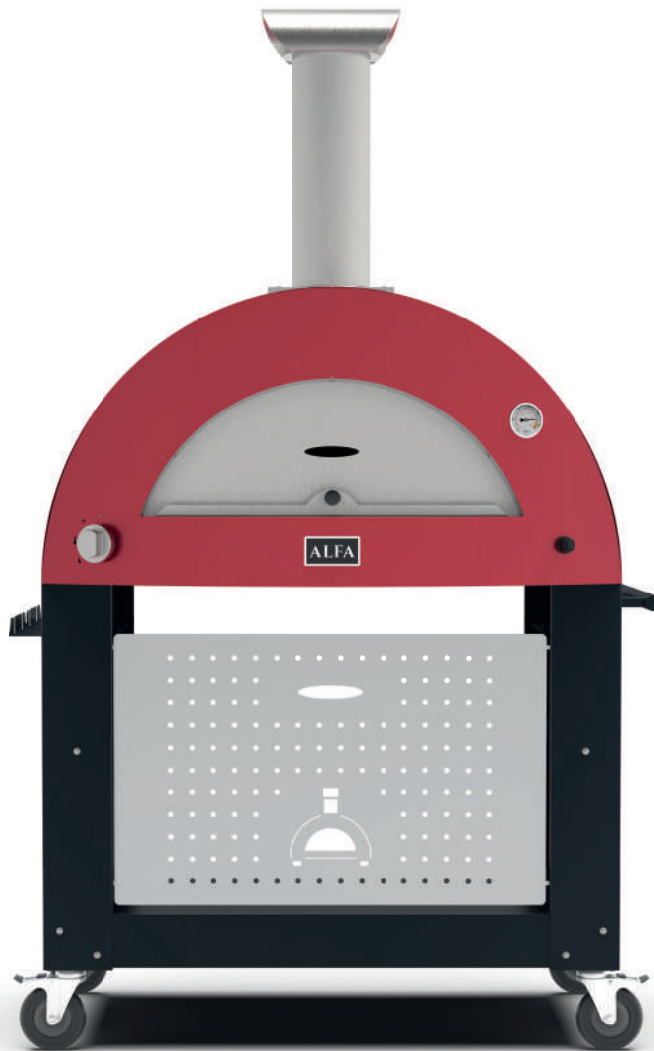
**Materials**  
Materiali **Iron sheet, Ceramic fiber**  
Lamiere ferro, Fibroceramica

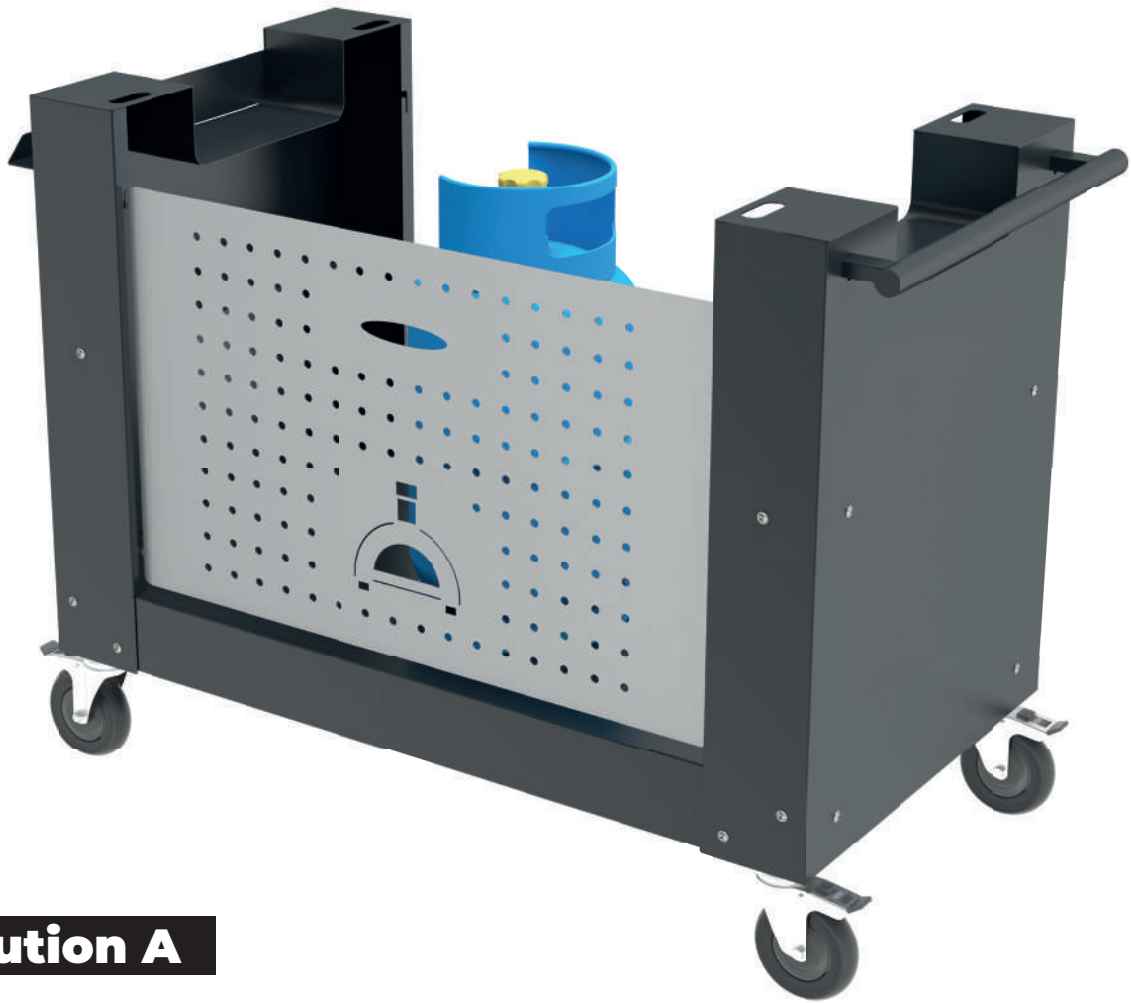
Description	Code
Descrizione	Codice
<b>Base</b> Ripiano	<b>A</b> BAS-2-028-NER
<b>Side panel</b> Pannello laterale	<b>B</b> BAS-2-026-NER
<b>Panel</b> Pannello	<b>C</b> SML-2-027-G
<b>Wheels</b> Ruote	<b>D</b> D14RU-125FRGN
<b>Wheel Support</b> Supporto Ruote	<b>E</b> BAS-3-1201-NER
<b>Peel and Door holder</b> Porta Pale e Porta Sportello	<b>F</b> BAS-2-042-NER
<b>Screws and Caps</b> Viti e Tappini	<b>G</b> SETVITI-BASE3P
<b>Handle</b> Maniglia	<b>H</b> D14MAN-37821
<b>Shelf</b> Ripiano laterale	<b>I</b> BAS-2-024-NER



# BASE 3 PIZZE - BASE 4 PIZZE

**Assembly Sheet**  
Scheda di Montaggio





**Solution A**

**Solution B**



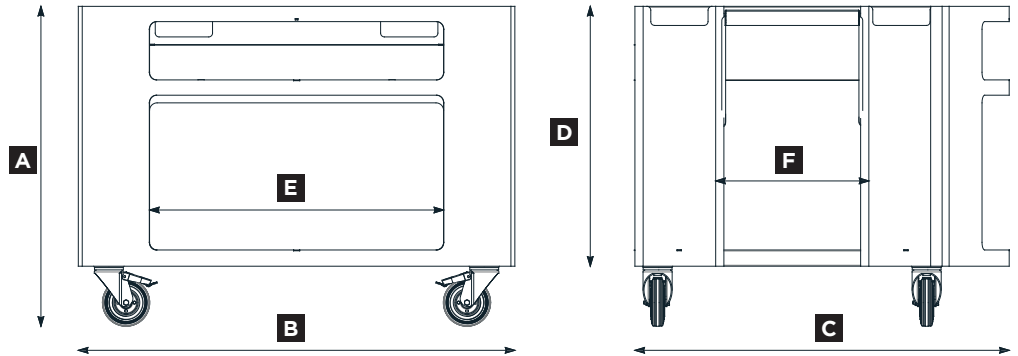
# BASE

## ALLEGRO OVEN

### SCHEDA TECNICA - TECHNICAL SPECIFICATION

**BLACK**  
BFALLE-NER

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



### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

<b>Peso</b> <i>Weight</i>	64 kg 141 lbs	<b>Materiali utilizzati</b> <i>Used material</i>	lamiera ferro, acciaio inox <i>iron sheet, stainless steel</i>
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### PARTI DI RICAMBIO - SPARE PARTS

Descrizione <i>Description</i>		Codice <i>Code</i>
Basamento <i>Base</i>	<b>A</b>	BAS-1-001
Mensole <i>Shelvs</i>	<b>B</b>	RPN-1-002
Supporti mensole laterali <i>Side shelf supports</i>	<b>C</b>	T10INOX
Ruote <i>Wheels</i>	<b>D</b>	D14RU-KRP2125
Viti <i>Screw</i>	<b>E</b>	D13VIT-6X25N



#### DIMENSIONE IMBALLO PACKAGING

Larghezza <i>Width</i>	Profondità <i>Depth</i>	Altezza <i>Height</i>	Peso <i>Weight</i>
125.5 cm 49.4 in	109.5 cm 43.1 in	85 cm 33.5 in	90 Kg 198 lbs







Images for illustrative purposes only  
Actual product model and features may vary

## Multi-functional base

The Alfa base for pizza is a table that makes for maximum versatility for setting up an outdoor kitchen on wheels and to get the best out of your garden oven. Here are its main features:

- **All-round flexibility** to install an outdoor cooking station.
- It comes with **4 swivel castors** with brakes.
- Made of **high-resistance stainless steel** with no sharp edges.
- It is equipped with a **large compartment** to stack firewood or to place gas cylinders to have them always at the ready.
- It includes many serviceable accessories such as a **peel holder**, a handle to move it around, a bottle opener and some hooks to hang tools like tea towels or oven mitts.

## Discover the Multifunctional Base

The multifunctional base for pizza is **one of the key utensils to create a pizzeria at home**. It can be used as a supporting surface for a **free-standing wood or gas-fired oven**. The spacious compartment below allows you to stack firewood or arrange gas cylinders with the option of fixing a door to hide them from view.



**Un ulteriore fattore di versatilità e personalizzazione è rappresentato dalla disponibilità del nostro tavolo multifunzione per pizza in tre diverse dimensioni.** The table is 90-cm high with three lengths available (100, 130 and 160 cm) and two different widths (80 cm for the 100-cm one and 90 cm for the other two). It works well as a supporting surface for the oven and even better as a worktop for making pizzas.

La scelta della dimensione ideale dipende in primis dall'utilizzo del tavolo per pizza che si vuole fare, scegliendo se utilizzarlo come base d'appoggio per il forno e avere un piccolo spazio accanto, oppure se utilizzarlo tutto come piano di lavoro, per stendere e condire numerose pizze.

**Il nostro tavolo multifunzione per pizza è perfetto per essere utilizzato come piano di lavoro mobile** ad esempio nel caso in cui abbiamo già un forno su ruote con un'altra base (magari su misura e di ottima qualità come nei nostri forni domestici in versione Top+base), oppure se abbiamo un forno a legna da esterno tradizionale.

## The accessories of the table

The Alfa Pizza table comes with various accessories:

- **Peel holder** (in use and at rest)
- **3 stainless-steel hooks for hanging tools** (tea towels and potholders).
- **Anthracite grey aluminium handle.**
- **Umbrella hole.**



# TABLE 100

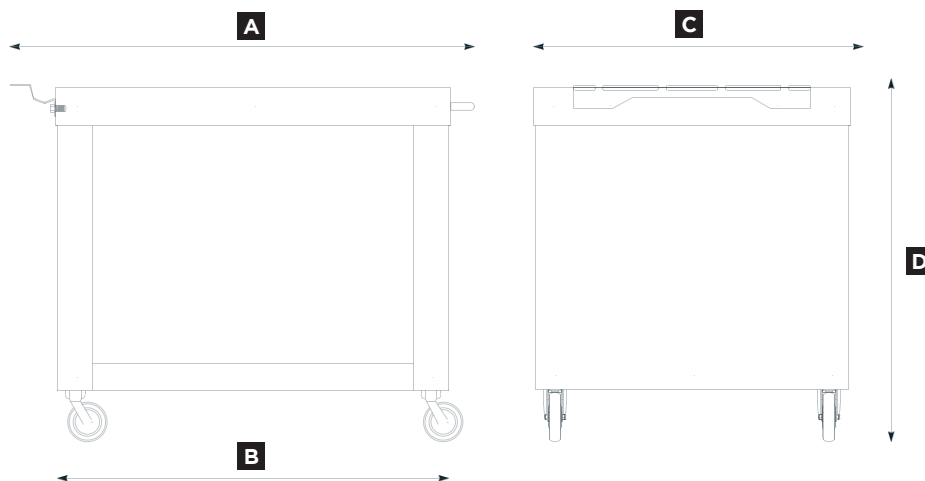
MULTI-FUNCTIONAL BASE

## SCHEDA TECNICA - TECHNICAL SPECIFICATION

**BLACK**

ACTAVO-100-NER

A	117.5 cm 46.2 in	C	80 cm 31.5 in
B	100 cm 39.4 in	D	89.5 cm 35.2 in

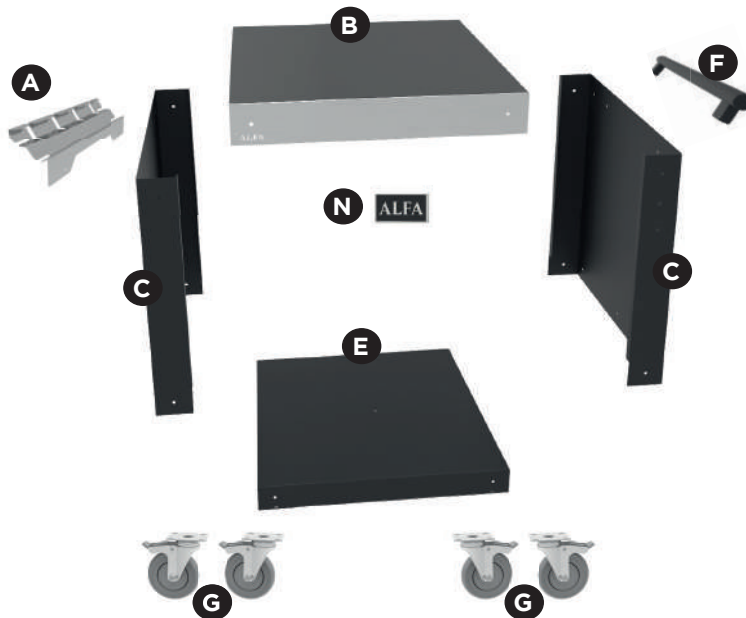


## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso Weight	50 kg 110 lbs	Materiali utilizzati Used material	lamiera ferro, acciaio inox iron sheet, stainless steel
Area piano di Lavoro Working floor area	0.8 m <sup>2</sup> 1240 inc <sup>2</sup>	Dimensione piano di lavoro Working floor dim.	100x80cm 39.4x31.5 in

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione Description		Codice Code
Portapale tavolo Rack tavolo	A	SML-1-013
Piano di lavoro Working floor	B	BAS-2-020
Pannello Laterale Side panel	C	BAS-2-021-NE
Ripiano inferiore Lower Shelf	E	BAS-2-022-NE
Maniglione Handle	F	D14MAN-37821
Ruote girevoli con Freno Wheels with brakes	G	D14RU-125FRGN
Logo Alfa (v1.0)	N	D14PLAC-ALFA



### DIMENSIONE IMBALLO PACKAGING

Larghezza Width	Profondità Depth	Altezza Height	Peso Weight
105 cm 41.3 in	85 cm 33.5 in	28.5 cm 11.2 in	70 Kg 154 lbs





# TABLE 130

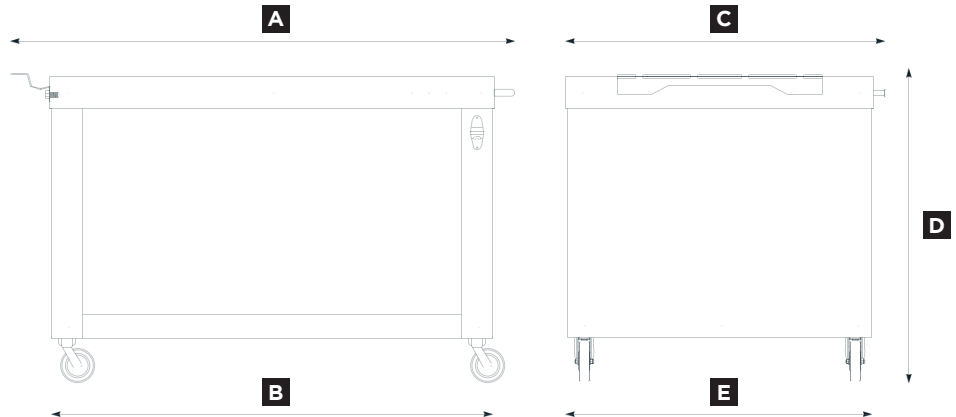
MULTI-FUNCTIONAL BASE

## SCHEDA TECNICA - TECHNICAL SPECIFICATION

**BLACK**

ACTAVO-130-NER

A	137.5 cm 54.1 in	D	89.5 cm 35.2 in
B	130 cm 51.2 in	E	90 cm 35.4 in
C	93.3 cm 36.7 in		

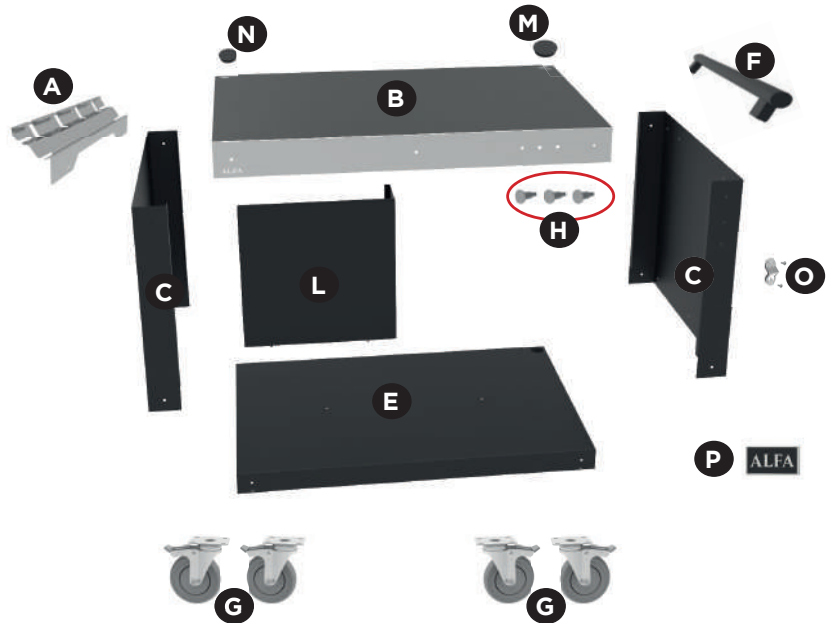


## CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	72.5 kg 159.5 lbs	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox <i>iron sheet, stainless steel</i>
Area piano di Lavoro <i>Working floor area</i>	1.17 m <sup>2</sup> 1812 inc <sup>2</sup>	Dimensione piano di lavoro <i>Working floor dim.</i>	130x90cm 51.2x35.4 in

## PARTI DI RICAMBIO - SPARE PARTS

Descrizione <i>Description</i>		Codice <i>Code</i>
Portapale tavolo <i>Rack tavolo</i>	A	SML-1-013
Piano di lavoro <i>Working floor</i>	B	BAS-2-030
Pannello Laterale <i>Side panel</i>	C	BAS-2-021-NE
Ripiano inferiore <i>Lower Shelf</i>	E	BAS-2-031-NE
Maniglione <i>Handle</i>	F	D14MAN-37821
Ruote girevoli con Freno <i>Wheels with brakes</i>	G	D14RU-125FRGN
Appendini <i>Hangers</i>	H	D14APPE-M8
Pannello Bombola <i>Tank panel</i>	L	BAS-2-027-NE
Tappo nero grande <i>Large black cap</i>	M	D14TAP-51
Tappo nero piccolo <i>Small black cap</i>	N	TAPPLA
Apribottiglie <i>Limited</i>	O	D14APRI-BOTT
Logo Alfa (v1.0)	P	D14PLAC-ALFA



### DIMENSIONE IMBALLO PACKAGING

Larghezza <i>Width</i>	Profondità <i>Depth</i>	Altezza <i>Height</i>	Peso <i>Weight</i>
135 cm 53.1 in	95 cm 37.4 in	36.5 cm 14.4 in	97.5 Kg 214.5 lbs



# TABLE 160

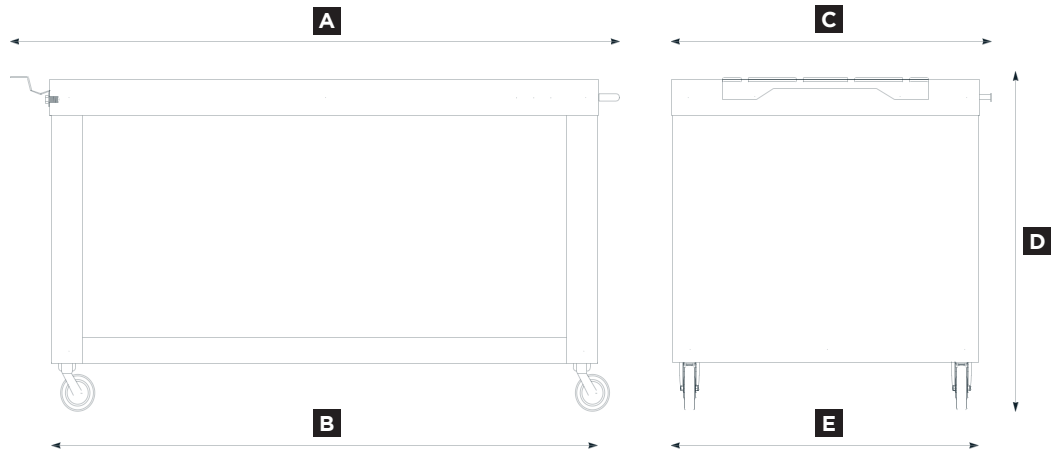
## MULTI-FUNCTIONAL BASE

### SCHEDA TECNICA - TECHNICAL SPECIFICATION

**BLACK**

ACTAVO-160-NER

A	177.5 cm 70 in	D	89.5 cm 35.2 in
B	160 cm 63 in	E	90 cm 35.4 in
C	93.3 cm 36.7 in		

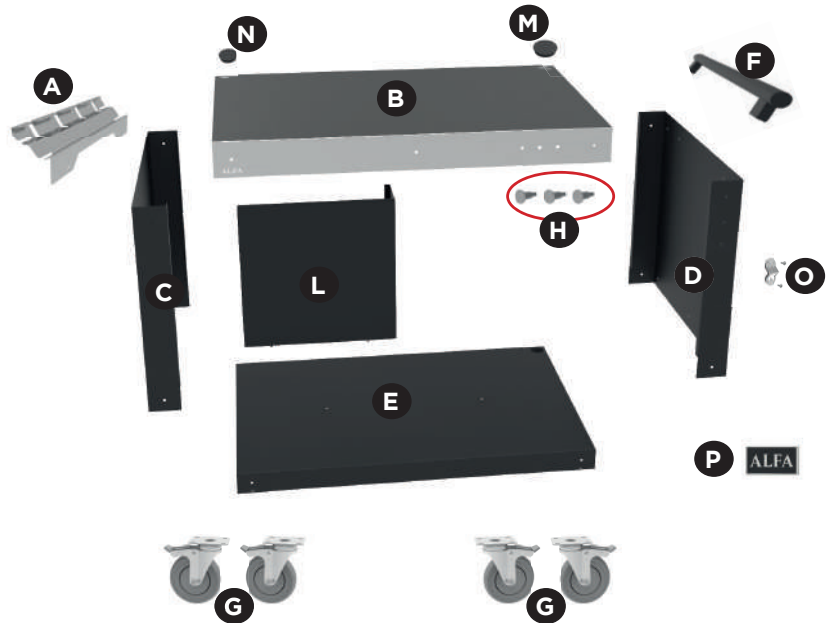


### CARATTERISTICHE TECNICHE - TECHNICAL DETAILS

Peso <i>Weight</i>	86 kg <i>189.5 lbs</i>	Materiali utilizzati <i>Used material</i>	lamiera ferro, acciaio inox <i>iron sheet, stainless steel</i>
Area piano di Lavoro <i>Working floor area</i>	1.44 m <sup>2</sup> <i>2230 inc<sup>2</sup></i>	Dimensione piano di lavoro <i>Working floor dim.</i>	160x90cm <i>63x35.4 in</i>

### PARTI DI RICAMBIO - SPARE PARTS

Descrizione <i>Description</i>		Codice <i>Code</i>
Portapale tavolo <i>Rack tavolo</i>	A	SML-1-013
Piano di lavoro <i>Working floor</i>	B	BAS-2-033
Pannello Laterale <i>Side panel</i>	C	BAS-2-021-NE
Ripiano inferiore <i>Lower Shelf</i>	E	BAS-2-034-NE
Maniglione <i>Handle</i>	F	D14MAN-37821
Ruote girevoli con Freno <i>Wheels with brakes</i>	G	D14RU-125FRGN
Appendini <i>Hangers</i>	H	D14APPE-M8
Pannello Bombola <i>Tank panel</i>	L	BAS-2-027-NE
Tappo nero grande <i>Large black cap</i>	M	D14TAP-51
Tappo nero piccolo <i>Small black cap</i>	N	TAPPLA
Apribottiglie <i>Limited</i>	O	D14APRI-BOTT
Logo Alfa (v1.0)	P	D14PLAC-ALFA



#### DIMENSIONE IMBALLO PACKAGING

Larghezza <i>Width</i>	Profondità <i>Depth</i>	Altezza <i>Height</i>	Peso <i>Weight</i>
165 cm 65 in	95 cm 37.4 in	36.5 cm 14.4 in	116 Kg 255 lbs



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