

Portable

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

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MODERNO Portable

The new Alfa Portable pizza oven

An actual Neapolitan pizza oven that combines technology and design in just 35 Kg.

Colours: Antique Red  Slate Grey 

Number of pizzas: 1

Maximum temperature: 500°C

Cooking Floor: 40cm x 40cm made with Heat Keeper™ silico-alumina refractory brick

Fuel supply: available with LPG gas

Consumption: just 0.50 kg/h thanks to the innovative Heat Genius™ technology

Weight: 35 Kg

Packaging: Eco-friendly and compact so as to be easily transported by car (55x58x38 cm)



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

▲ Package contents

- Oven
- Chimney flue and chimney cap
- 4 Feet
- Door
- Manual, Technical Data Sheet, Register the Product

ADDITIONALLY IN THE GAS VERSION

- Battery
- Fittings for 1/2 inch gas regulator connection

NOT INCLUDED:

- Peel for Pizzas
- Gas Connector

▲ Packaging size and weight

- Size: 55x58x38h cm; 21,6x22,8x15h inch
- Oven weight: 40kg; 88lbs

Discover Portable: a real pizza oven weighing just 35 kg

Portable is the most compact pizza oven in the Moderno line; it can be assembled quickly and intuitively and is immediately ready for use.

In 30 minutes it reaches up to 500° C allowing you to cook a real Neapolitan pizza in just 90 seconds wherever you want.

In just 35Kg of portable weight, like all Alfa ovens, it has the innovative Heat Genius™ technology that guarantees superior performance, while optimising consumption.

Thanks to its **high performance and compact and lightweight design**, the Alfa Portable oven will become the indispensable companion for all your outings and outdoor kitchen meals, as it **takes up little space and is very easy to carry around and store**.

The practical cover, useful to protect the oven from weather and dust, when not used, turns into a convenient carrying bag thanks to the two side handles, allowing you to move it wherever you want to organize your outdoor meals.



Lightness

It only weighs 35Kg



Maximum performance

Reaches up to 500°C



Cooking speed

Cook 1 pizza in 90 seconds



HeatGenius™ Technology

Even higher performance

In order to allow you to cook a pizza at home as good as that of your favourite restaurant, **Alfa researchers have developed the innovative Heat Genius™ technology** thanks to which **the sauce cooks at one temperature and the dough at another**, with the result that each pizza is consistently fragrant and well cooked.

This is because **the heat is slowly released from the refractory stone and irradiated evenly through the oven's curved walls**.

In this way, the sauces cooks faster, releasing even a part of its moisture, and the dough becomes crispy without burning, **thus reaching the perfect balance**.

Despite being extremely compact and easily moveable, **the Portable pizza oven also has Alfa Heat Genius™ technology**, allowing you to **cook a real Neapolitan pizza, virtually anywhere and with reduced consumption**.

Making pizzas has never been easier: make the dough, use the condiments you prefer and ALFA ovens' Heat Genius™ technology will cook it to perfection every time!



Alfa Heat Genius™ technological trio



1 HeatKeeper™ Refractory Brick

Produced at the Alfa plant in Italy, Heat Keeper™ bricks absorb and store heat much better than lava stone or ceramic used in other pizza ovens.

Thanks to the HeatKeeper™ refractory brick, the floor of the Portable pizza oven also quickly **cooks your pizzas making them perfectly crisp and soft.**



2 DoubleDown Ceramic Superwool® Insulation

This ceramic fibre **offers twice as much heat resistance** as the rock wool usually used in home pizza ovens.

The DoubleDown Ceramic Superwool® insulation guarantees that the Portable oven has excellent temperature resistance during cooking, prevents the side surfaces from overheating and enables to consistently churn out well cooked pizzas **with only 0.50 kg of fuel per hour.**



3 Patented Full Effect Full Circulation Flue System®

This system optimizes the circulation of hot air inside the cooking chamber so as to heat the refractory brick even more and cook the pizza better, even in a compact gas pizza oven such as Portable.

The “around and down” heat movement means that the oven consistently maintains the right temperature, thus enabling to cook both the base and the pizza sauces optimally.



5 more reasons to choose an Alfa Heat Genius™ pizza oven

The new Alfa portable pizza oven weighs just 35kg and is a powerhouse of technology and design.

Easily mobile, Portable is perfect to accompany you on your trips to the sea or in the mountains, but also to assist you on your small house terrace, **since you can easily move it and put it away when you do not need it.**

Like all Alfa ovens, Portable was studied in detail to offer you **excellent performance and maximum durability.**

How? Thanks to **Alfa's 5 peculiar features.**

1. Construction of the Forninox™ steel cooking chamber
2. OptiDome semi-sphere design
3. Shell with double layer powder coating
4. "Ready Already" Technology
5. Sidefire Gas Burner

MODERNO Portable

Data Sheets - Scheda Tecnica



ANTIQUÉ RED
FXMD-PT-GROA

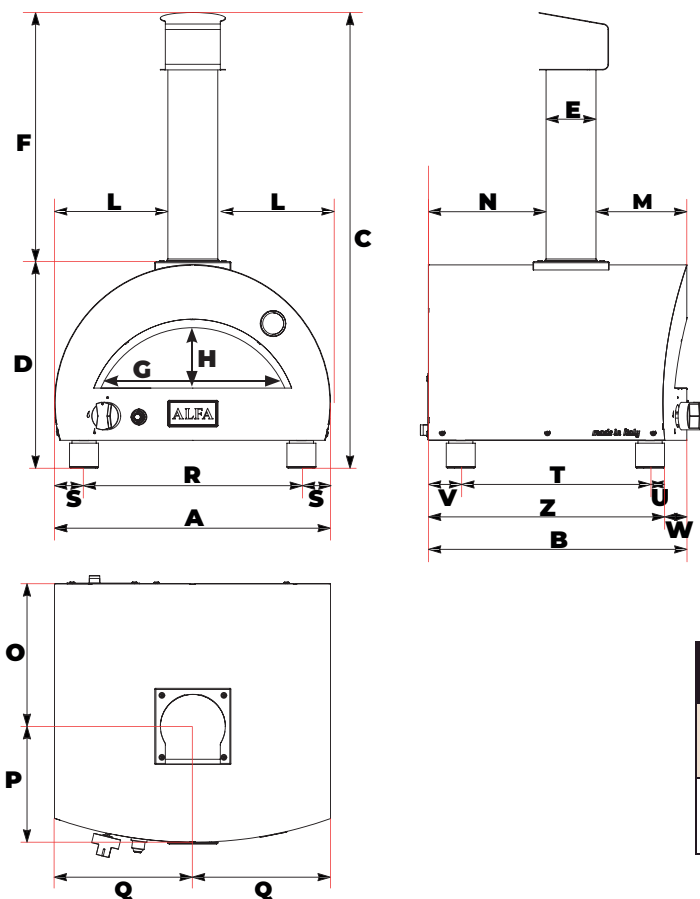
ARDESIA GREY
FXMD-PT-GGRA

Weight Peso	35 kg 77 lbs
Cooking floor Piano Cottura	40 x 40 cm 16 x 16 in
Max oven temperature Temperatura massima	500°C 1000°F
Heating time Minuti per scaldare	30'
Pizza capacity Numero Pizze	1 Pizza Ø33cm
Heat capacity Potenza nominale	7 kW

Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica	
Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	
Recommended fuel Combustibile consigliato	LPG gas (G30 / G31) Gas GPL (G30 / G31)	
Gas category Categoria gas	I3+ GPL	
G30 / G31 operation Funzionamento a G30 / G31	30 mbar 11 in WC	50 mbar
Max consumption Consumo Massimo	0.5 kg/h	



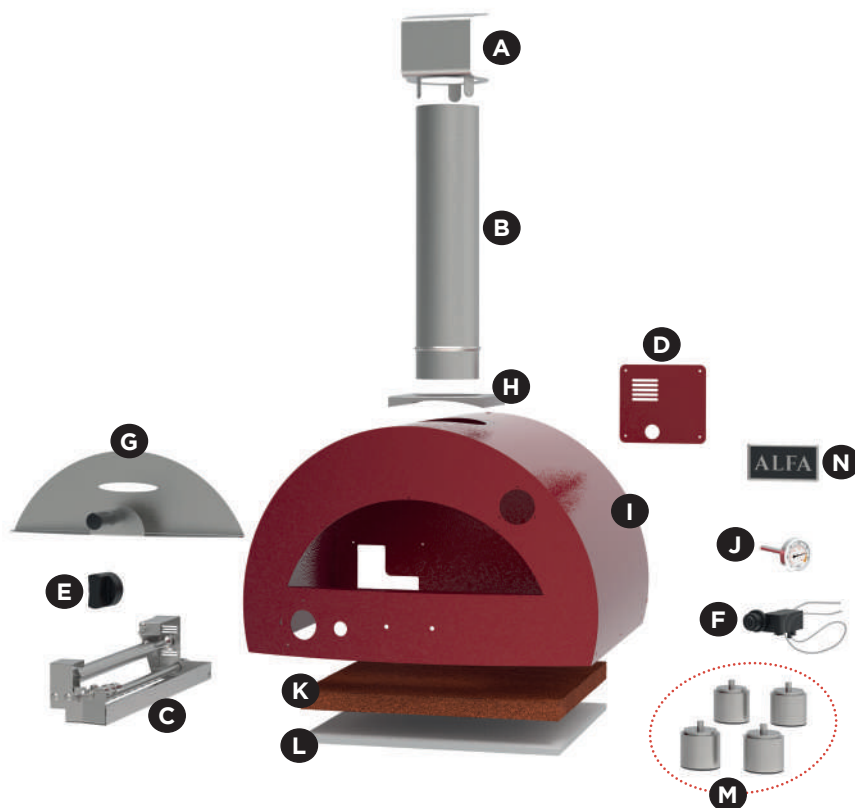
made in Italy



A	55 cm 21.7 in	O	28.6 cm 11.2 in
B	51.7 cm 20.4 in	P	23.5 cm 9.3 in
C	91.2 cm 35.9 in	Q	27.7 cm 10.9 in
D	41.3 cm 16.3 in	R	43.5 cm 17.1 in
E	∅ 10 cm 3.9 in	S	5.8 cm 2.3 in
F	49.9 cm 19.6 in	T	37.9 cm 14.9 in
G	36.8 cm 14.5 in	U	2.7 cm 1.1 in
H	12 cm 4.7 in	V	6.9 cm 2.6 in
L	22.7 cm 8.9 in	W	4.5 cm 1.8 in
M	18.2 cm 7.2 in	Z	47.3 cm 18.6 in
N	23.6 cm 9.3 in		

PACKAGING DIMENSIONE IMBALLO			
Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
55 cm 21.6 in	58 cm 22.8 in	38 cm 15 in	40 Kg 88 lbs

Description Descrizione	Code Codice
Chimney cap Comignolo	A CMG-2-015
Chimney Canna fumaria	B TI100-430-SAT
KIT GAS 24kW	C GAS-1-015
Side gas cover Carter laterale gas	D CRT-2-035
Gas knob Manopola gas	E D14MANO-MC55
Electric generator Generatore elettrico	F GENELP003IQ
Electrical cable Cavo elettrico	F D14CAVOTV-1000
Door Sportello	G SPT-1-013
Flange Flangia	H FLG-2-015
External shell Carter esterno	I CRT-1-019
Thermometer Termometro	J D14TERM-5070
Red bricks 40x20 cm Mattoni 40x20 cm	K RRA4020
Board	L BOARD 10
Feet (n.4) Piedini	M SETPIE-M10X25
Logo Alfa (v1.0)	N D14PLAC-ALFA



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