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Kit Pizzaiolo



The Kit Pizzaiolo is a careful selection of pizza-making tools whose main features are:

- **The Pizza Peel set** with all the accessories to better manage your home oven and bake pizzas like a pro.
- A huge range of pizza-making utensils such as the pizza dough box and the doughball peel, the infrared thermometer, the pizza cutter, the chopping board, the oven mitt, the apron and the Alfa cookbook.
- Compatible with all Alfa home ovens.

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

Discover the Pizzaiolo Kit

All the tools for making homemade pizza are included in the Alfa Kit Pizzaiolo that comes with accessories for baking pizza in a wood-burning oven as well as instruments for cooking any kind of food in any type of Alfa oven.

In our blog, we have analysed the functional characteristics of many pizza tools and accessories discovering why they are key to have high-quality cooking results in an easy and hassle-free way.

The Kit Pizzaiolo includes the Alfa pizza peel set that comprises 4 tools to master all stages of pizza cooking:

1. **The Alfa pizza peel** in perforated aluminium to get rid of the extra flour with the company logo embossed. *Also sold individually.*
2. **The turner peel** to rotate pizzas in the oven. *Also sold individually.*
3. **The ember rake** to move the fire around the wood-burning oven. *Also sold individually.*
4. **The brass bristle brush** to scrub clean the refractory floor of the oven. *Also sold individually.*



All these tools are made of high-quality stainless steel and are adjustable by screwing their extensions of 25 cm each to give them extra length.

The Pizza Peel Set is **PROFESSIONAL**

The pizza peel set is the perfect combination of **technology, performance and design**.

The pizza peel is **perforated** to get rid of the extra flour, just like professional pizza chefs do.

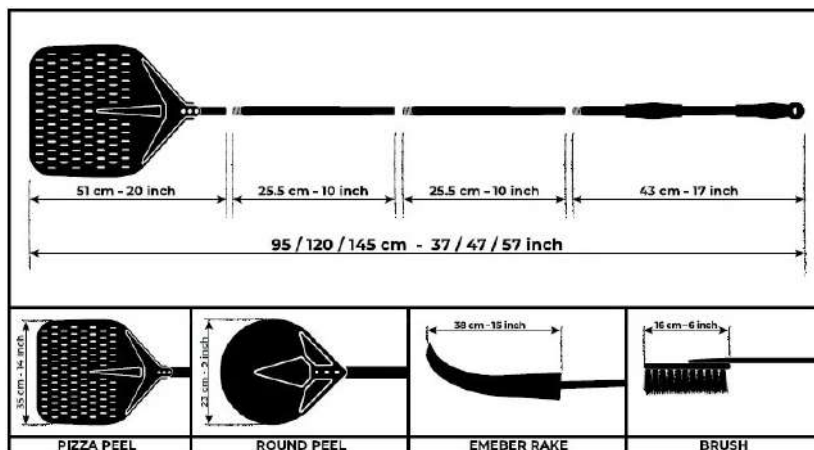
The pizza peel is used to slide pizzas in and out of the oven; a flick of the wrist and there you are!



The Pizza Peel Set is **UNIVERSAL**

The first **extendable** pizza peels in the world!

All peels can be screwed and unscrewed as needed and given **extra length with extensions**.



Turner Peel

You can use the round pizza peel to rotate pies in the oven. Never mind, with some practice you will quickly become a pizza-meister!

ALSO SOLD INDIVIDUALLY.



Brush Peel

The brush comes with brass bristles for better cleaning without damaging the oven floor.

ALSO SOLD INDIVIDUALLY.



Rake Peel

The ember rake allows you to prepare the cooking floor and to move ash, embers and burning wood safely to the oven sides.

ALSO SOLD INDIVIDUALLY.



Pizza Cutter

Pastry cutter, with ergonomic handle and stainless steel blade, perfect for a clean cut of the dough.



Pizza Dough Ball Peel

Asymmetrical small paddle for dough balls to simplify handling the dough balls.



Pizza Dough Box

The dough ball box guarantees the proper air conditions and maximum hygiene for the rising process. Suitable for any home refrigerator – 40x30cm (inch 15.7 x 11.8).

ALSO SOLD INDIVIDUALLY.



Infrared Thermometer

The infrared thermometer allows you to read the temperature on all points of the oven floor in order to bake at the right time.

ALSO SOLD INDIVIDUALLY.



Wooden Chopping Board

With the spruce chopping board processed for food products, it is possible to follow the furrows in order to cut the pizza in equal parts.



Cookbook

In the cookbook there are lots of recipes to cook in your wood-fired oven. The recipes are made by the ALFA cookers.

ALSO SOLD INDIVIDUALLY.



Oven Mitt

The heat-resistant glove in 100% cotton bouclé continuous filament is ideal to safely use the hot parts of the wood-fired oven.



Pizza Apron

With the ALFA apron, any chef will be recognized.

Packaging



The Alfa Kit Pizzaiolo packaging measures 50 x 36 x 7 cm and contains:

- 1 perforated, semi-professional, aluminium peel head.
- 1 stainless-steel, round peel head.
- 1 stainless-steel ember rake head.
- 1 brass bristle brush head.
- 4 anodised aluminium, anti-slip, tubular Duroplast handles.
- 8 anodised aluminium extensions.
- 1 pizza cutter.
- 1 pizza doughball peel.
- 1 pizza dough box.
- 1 infrared thermometer.
- 1 wooden chopping board.
- 1 apron.
- 1 oven mitt.
- 1 Alfa cookbook.

Pizza Peel Set

The Alfa pizza peel is the all-important tool to try your hand at “arte bianca” (bread and pizza making). Here are its main features:

- Made of aluminium and stainless steel.
- Perforated head to remove the excess flour.
- Adjustable length.
- Tubular handle.
- Functional and elegant design.
- Professional non-slip handle.
- Compatible with **all Alfa domestic ovens**.



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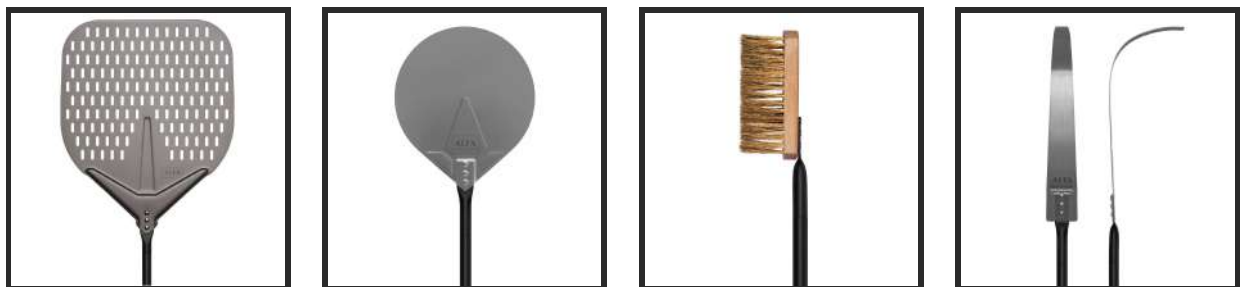
Discover the pizza peel set

The Alfa Pizza Peel Set is the best solution for those who have just made the decision to buy a home pizza oven and want to put their pizza-making skills to the test.

It consists of **high-octane tools that will allow you to make the most of your home oven**, whatever it may be.

Our Pizza Peel Set includes:

1. The perforated aluminium, **semi-professional peel to slide pizzas in and out of the oven.**
2. **The stainless-steel turner peel** to rotate pizzas in the oven.
3. **The ember rake** to move the fire around the wood-burning oven.
4. **The brass bristle brush** to scrub clean the oven floor.



In our blog, we have analysed the functional characteristics of each of the indispensable tools for making superb homemade pizzas.

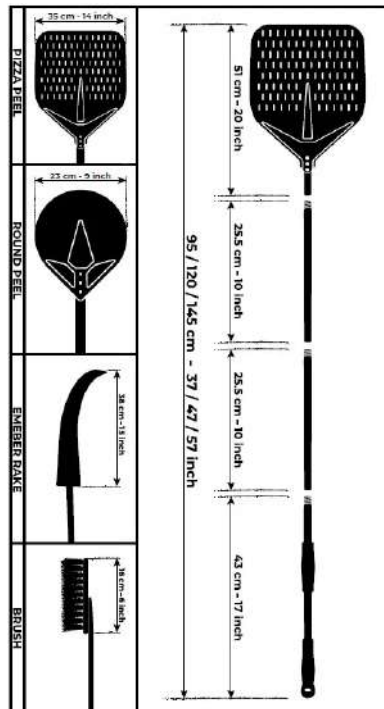
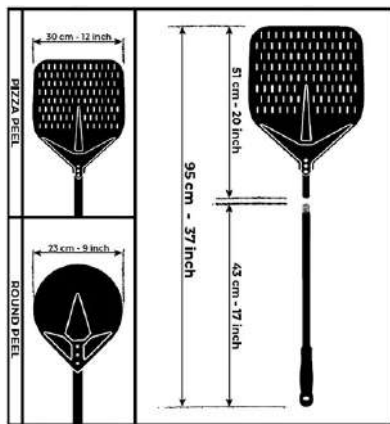
The Alfa pizza peel, **the turner peel, the ember rake and the brass bristle brush are all adjustable in length by adding extensions.**

The ALFA pizza peels are available individually or can be purchased in sets.



The **Medium Peel Set** is suitable for the most compact ovens in the range, the Portable and 1 Pizza models, including one regular Pizza Peel and one Small Peel. In this set the length of the handle is fixed, measuring 95cm.

The **Large Peel Set** includes a regular Pizza Peel, a Small Peel, an Ember Mover and a steel brush. The handles are extendible and can be adjusted to obtain different lengths, from 95cm to 145cm.



The Pizza Peel Set is PROFESSIONAL

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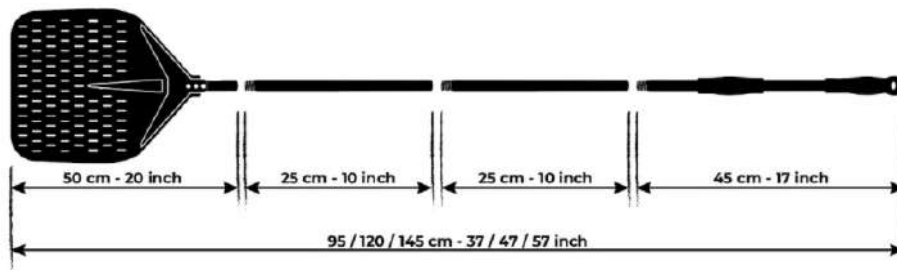
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The pizza peel set is UNIVERSAL

The first **extendable** pizza peels in the world!

All peels can be screwed and unscrewed as needed and given **extra length with extensions**.





Turner Peel

You can use the round pizza peel to rotate pies in the oven. Never mind, with some practice you will quickly become a pizza-meister!



Brush Peel

The brush comes with brass bristles for better cleaning without damaging the oven floor.



Rake Peel

The ember rake allows you to prepare the cooking floor and to move ash, embers and burning wood safely to the oven sides.

Pizza peel

The Alfa pizza peel is the all-important tool to try your hand at “arte bianca” (bread and pizza making). Here are its main features:

- Made of aluminium and stainless steel.
- Perforated head to remove the excess flour.
- Adjustable length.
- Tubular handle.
- Functional and elegant design.
- Professional non-slip handle.
- Compatible with all Alfa domestic ovens.



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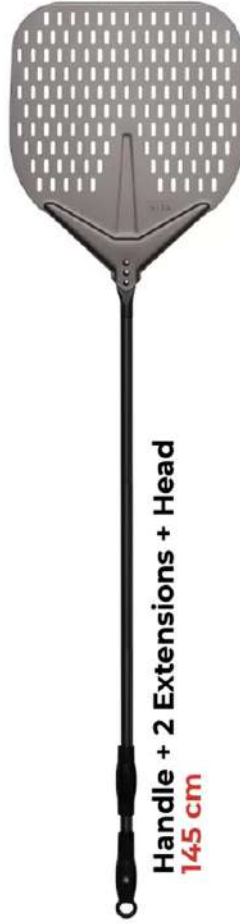
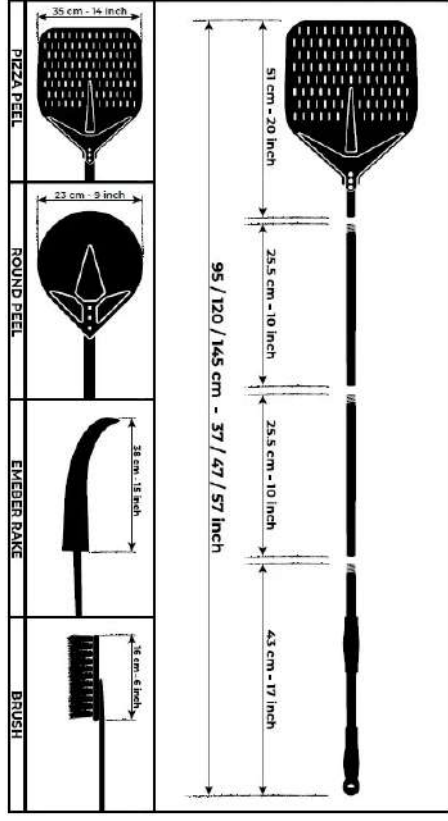
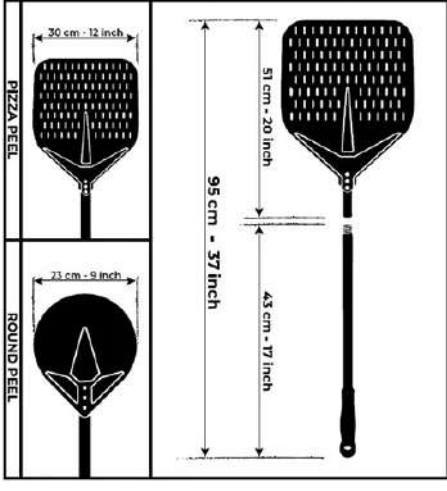
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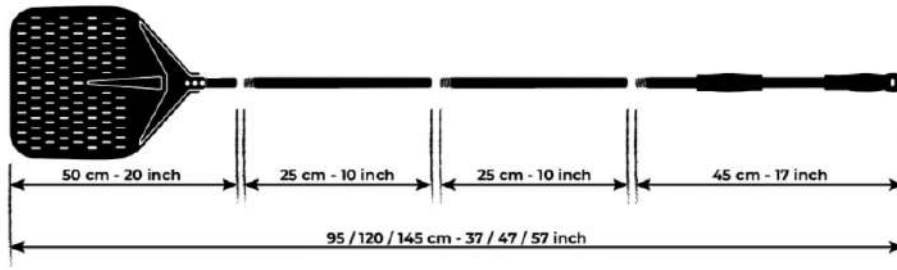
The **Large Peel Set** includes a regular Pizza Peel, a Small Peel, an Ember Mover and a steel brush. The handles are extendible and can be adjusted to obtain different lengths, from 95cm to 145cm.



The world's first Pizza Peel with a screw joint

The Alfa peel handle is adjustable in length as it is composed of two extensions that can be inserted to get the desired size. The basic length is 95 cm (handle + head) that can be increased to 120 cm (handle + one 25 cm extension + head) or to 145 cm (handle + two 25 cm extensions + head). This solution might come in handy when using the pizza peel in small wood-burning ovens or in tiny spaces such as the balcony.

The peel handle and the shaft are made of Duroplast, a high-resistance plastic with a firm grip.



Pizza peel

The Alfa pizza peel is the all-important tool to try your hand at “arte bianca” (bread and pizza making). Here are its main features:

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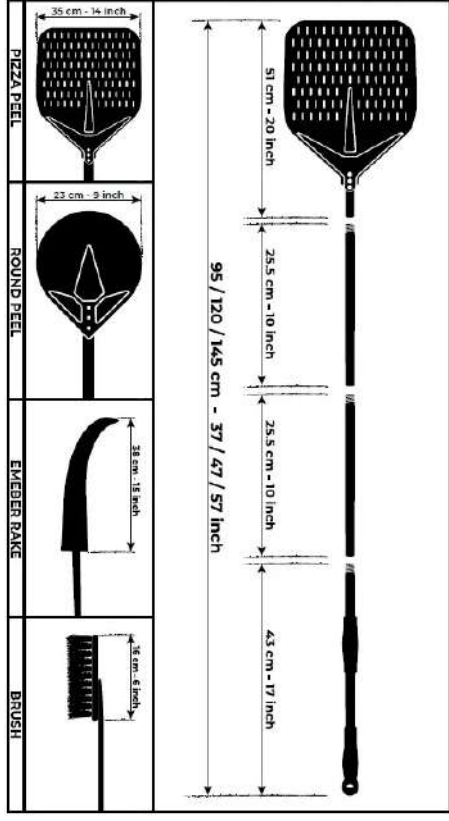
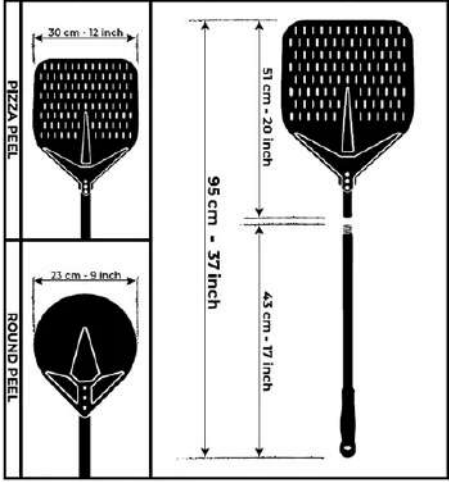
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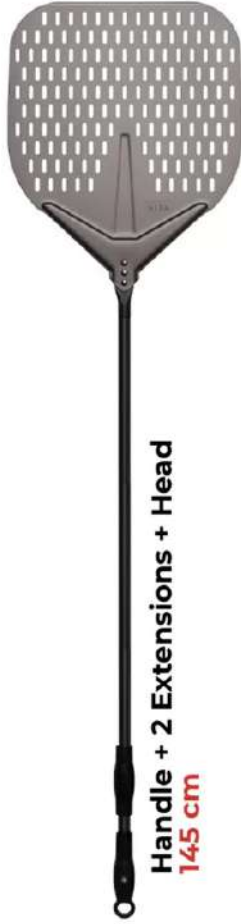
The **Large Peel Set** includes a regular Pizza Peel, a Small Peel, an Ember Mover and a steel brush. The handles are extendible and can be adjusted to obtain different lengths, from 95cm to 145cm.



Handle + Head
95 cm



Handle + 1 Extension + Head
120 cm

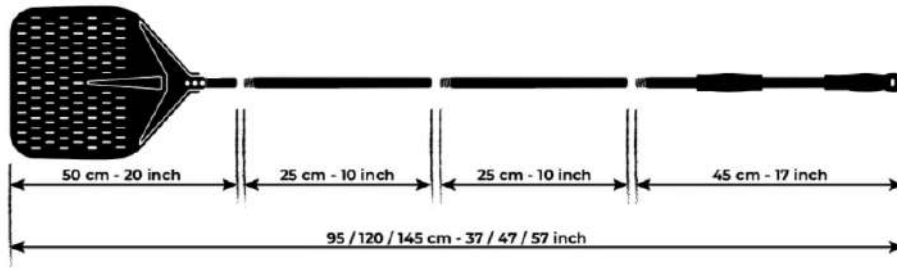


Handle + 2 Extensions + Head
145 cm

The world's first Pizza Peel with a screw joint

The Alfa peel handle is adjustable in length as it is composed of two extensions that can be inserted to get the desired size. The basic length is 95 cm (handle + head) that can be increased to 120 cm (handle + one 25 cm extension + head) or to 145 cm (handle + two 25 cm extensions + head). This solution might come in handy when using the pizza peel in small wood-burning ovens or in tiny spaces such as the balcony.

The peel handle and the shaft are made of Duroplast, a high-resistance plastic with a firm grip.



Pizza peel

The Alfa pizza peel is the all-important tool to try your hand at “arte bianca” (bread and pizza making). Here are its main features:

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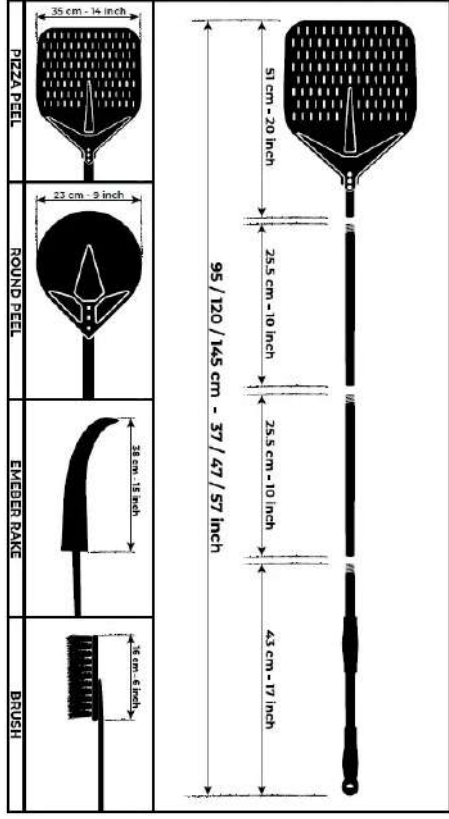
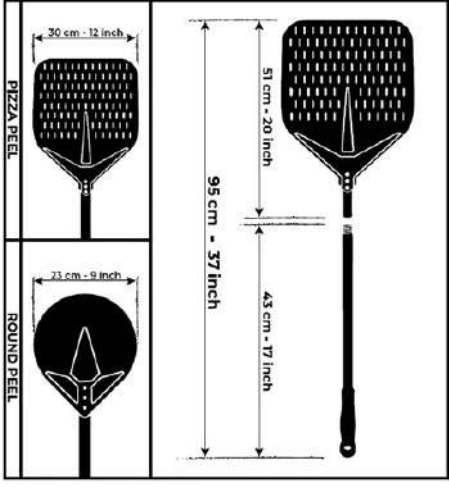
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The ALFA pizza peels are available individually or can be purchased in sets.



The **Medium Peel Set** is suitable for the most compact ovens in the range, the Portable and 1 Pizza models, including one regular Pizza Peel and one Small Peel. In this set the length of the handle is fixed, measuring 95cm.

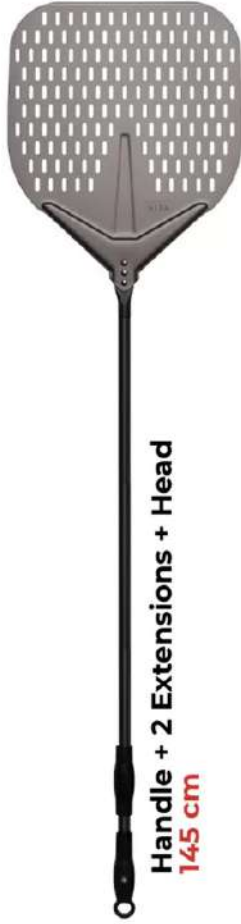
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Handle + Head
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Handle + 1 Extension + Head
120 cm

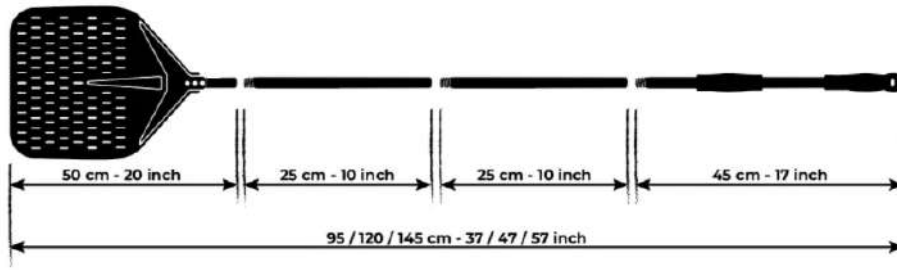


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Pizza Peel Set



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Discover the pizza peel set

The Alfa Pizza Peel Set is the best solution for those who have just made the decision to buy a home pizza oven and want to put their pizza-making skills to the test.

It consists of **high-octane tools that will allow you to make the most of your home oven**, whatever it may be.

Our Pizza Peel Set includes:

1. The perforated aluminium, **semi-professional peel to slide pizzas in and out of the oven.**
2. **The stainless-steel turner peel** to rotate pizzas in the oven.
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In our blog, we have analysed the functional characteristics of each of the indispensable tools for making superb homemade pizzas.

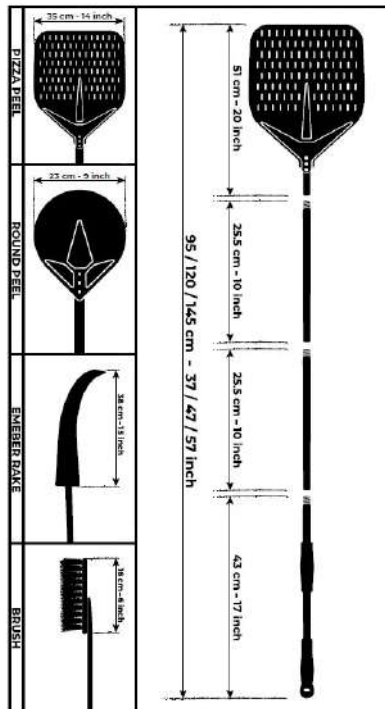
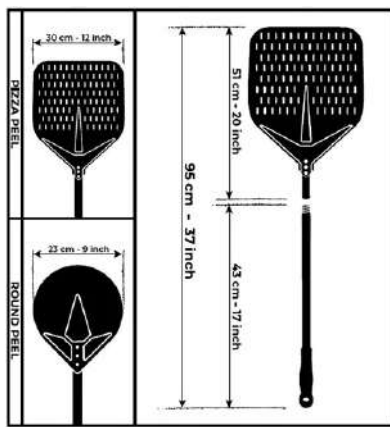
The Alfa pizza peel, **the turner peel, the ember rake and the brass bristle brush are all adjustable in length by adding extensions.**

The ALFA pizza peels are available individually or can be purchased in sets.



The **Medium Peel Set** is suitable for the most compact ovens in the range, the Portable and 1 Pizza models, including one regular Pizza Peel and one Small Peel. In this set the length of the handle is fixed, measuring 95cm.

The **Large Peel Set** includes a regular Pizza Peel, a Small Peel, an Ember Mover and a steel brush. The handles are extendible and can be adjusted to obtain different lengths, from 95cm to 145cm.





The pizza peel set is UNIVERSAL

The first **extendable** pizza peels in the world!

All peels can be screwed and unscrewed as needed and given **extra length with extensions**.



Turner Peel

You can use the round pizza peel to rotate pies in the oven. Never mind, with some practice you will quickly become a pizza-meister!



Brush Peel

The brush comes with brass bristles for better cleaning without damaging the oven floor.



Rake Peel

The ember rake allows you to prepare the cooking floor and to move ash, embers and burning wood safely to the oven sides.

Pizza Peel Set



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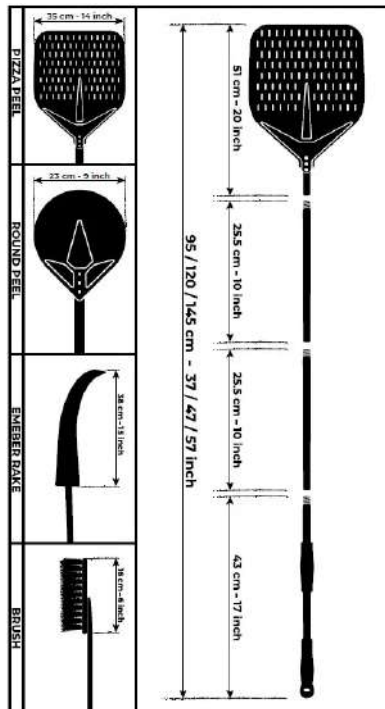
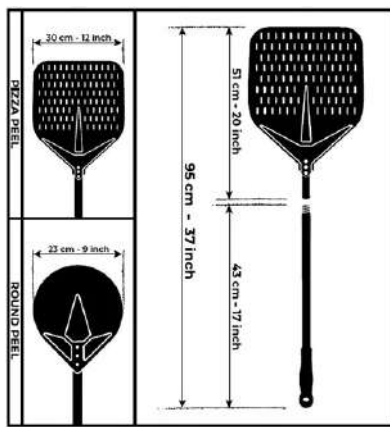
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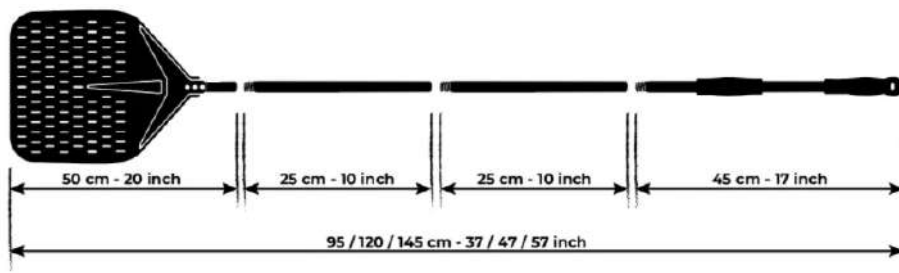




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Rake Peel

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Pizza Peel Set



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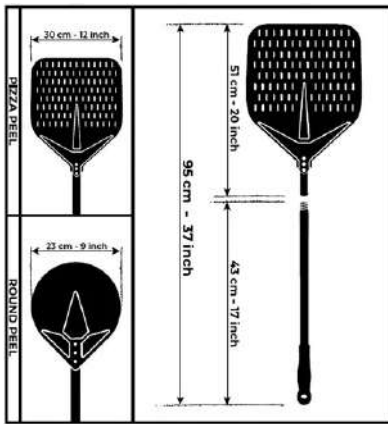
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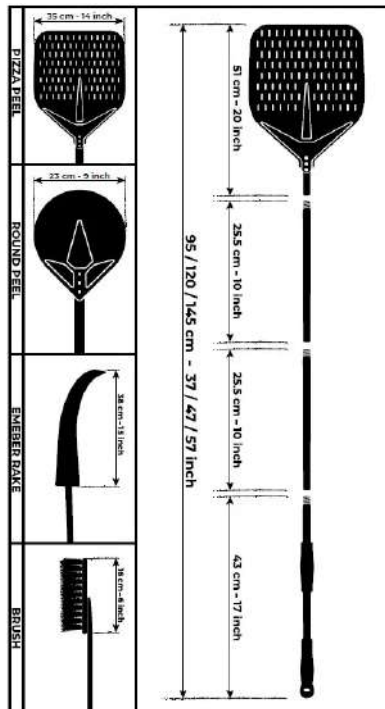
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The **Medium Peel Set** is suitable for the most compact ovens in the range, the Portable and 1 Pizza models, including one regular Pizza Peel and one Small Peel. In this set the length of the handle is fixed, measuring 95cm.



The **Large Peel Set** includes a regular Pizza Peel, a Small Peel, an Ember Mover and a steel brush. The handles are extendible and can be adjusted to obtain different lengths, from 95cm to 145cm.

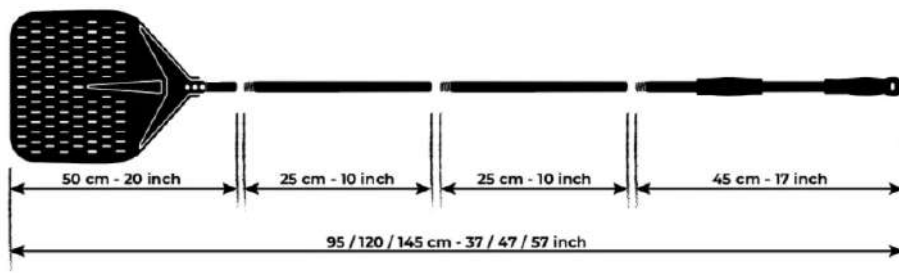




The pizza peel set is UNIVERSAL

The first **extendable** pizza peels in the world!

All peels can be screwed and unscrewed as needed and given **extra length with extensions**.



Turner Peel

You can use the round pizza peel to rotate pies in the oven. Never mind, with some practice you will quickly become a pizza-meister!



Brush Peel

The brush comes with brass bristles for better cleaning without damaging the oven floor.



Rake Peel

The ember rake allows you to prepare the cooking floor and to move ash, embers and burning wood safely to the oven sides.



Topping station

Your best ally for to organise ingredients and to season pizzas

Let yourself be surprised by the **Alfa topping station, an essential accessory** for the perfect preparation of your pizzas.

Made in Italy, thanks to its carefully studied design, the topping station **expresses the best of the style and functionality of our country**, ensuring that every element needed to season the pizza is always close to hand.



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

- **4 containers** with lid
- Created in **2mm thick carbon steel**
- **Powder coating**
- **Anti-scratch rubbers**
- **Easy grip**
- **Alfa Design**
- **Dishwasher safe trays**

Discover the Alfa topping station

The Alfa topping station is **an accessory entirely made in Italy** which will allow you to better manage the spaces and efficiently organise the preparation of your pizza, keeping **everything you need at your fingertips**.

Made of 2 mm thick powder-coated carbon steel, it accommodates 4 professional steel trays, three of which are GN 1/9 in size and one is GN 1/6 in size.

Once you have tried it in the preparation and seasoning phases of the pizzas, you'll realise you can't do without it!

And **cleaning is very easy**: for the structure, simply use a soft sponge with hot water and a minimal amount of neutral detergent, while the trays are also dishwasher safe.



Wooden pizza peel

The Alfa beech wood pizza peel allows you to spread, season and cook pizzas with ease, even if you are not particularly familiar with the use of peels.



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

The smooth, perforated and moisture-resistant surface prevents the pizza dough from sticking and removes excess flour, while the slight frontal bevel helps you slip the pizza into the oven effortlessly.

- Made of certified beech wood, without the use of glues or chemical treatments;
- Perforated surface, to remove excess flour;
- Functional and elegant design;
- Made in Italy;
- Compatible with all Alfa domestic ovens

Choose the size that best suits your oven

Alfa wooden pizza peels are available in three different sizes:



Wooden pizza Peel 32



Wooden pizza Peel 36



Wooden pizza Peel 40

Wooden pizza peel

Wooden peels are an integral part of the Italian tradition. Wood, in fact, is a material that does not conduct heat and is naturally non-stick, a quality which allows pizzas to slide easily into the oven.

The result of the experience of the best Italian master craftsmen, each Alfa wooden pizza peel is **a unique piece entirely made by hand.**



Made **of beech wood, from eco-sustainable and certified forests**, Alfa wood pizza peels are **made of a single element**, thus avoiding the use of glues or chemical treatments.

The high quality of the processing combined with the peculiarities of beech wood make Alfa pizza peels **robust, manageable and resistant over time**.

The lines recall the iconic design of the Alfa peels in the shape of the head, in the frontal bevel that facilitates the sliding of the pizza into the oven and in the holes useful for eliminating excess flour.

Use it as a surface to spread the pizza, once seasoned to your liking gently slide it into the oven and, when it is well cooked, churn out your pizza like a true professional pizza maker!





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Pastry board

The traditional pastry board, for the impeccable stretching out of pizza dough

The Alfa pastry board in laminated fir wood represents **the ideal fusion between tradition and functionality.**

Made entirely in Italy by expert craftsmen, it guarantees **easy and perfect pizza preparation** thanks to the natural characteristic of wood to prevent the dough from sticking.

- **Made of fir wood**
- **Wooden abutment with limiter stop**
- **Easy pizza making**
- **Food preparation**
- **Dimensions: 50x48 cm**
- **Thickness: 18 mm**

Discover the Alfa pizza pastry board

Shape your best pizzas with the Alfa pastry board. Produced with passion in Italy by skilled craftsmen, **it uses the typical characteristics of wood** to make the stretching out of pizza dough simple and practical.

The pastry board is in fact made of **laminated wood, obtained from the union of strips of solid fir wood**. This makes it resistant and long-lasting and above all facilitates the preparation of pasta because **it prevents the latter from sticking to the surface**.

Protected by a specific food treatment, which guarantees its healthiness and safety of use, the pastry board is also **equipped with a wooden limiter stop**, for greater stability.

Quick and easy cleaning and maintenance

To keep the pastry board always clean and efficient, simply clean it after each use with a dry cloth, avoiding aggressive chemical products, and then store it indoors.

After a few ordinary cleaning cycles, simply grease the surface with edible oil to restore its water repellency and resistance to stains and grease.



Dado Pizza Peel Holder

Complete your outdoor area dedicated to pizza with the Dado pizza peel holder

A practical, functional, but also elegant and stylish tool. **The Alfa Forni Dado pizza peel holder is a perfect synthesis of design and ergonomics.**



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

Decorated **in two colours**, in line with the other Alfa accessories, it is a precious contribution to furnishing your garden and at the same time a useful tool for the pizza chef to store the pizza peels, to hold the wood or to insert a waste basket.

Ready to use

- **2 pockets** to store the pizza peels upside down
- **4 holes** to store the pizza peels by the handle
- **Recess for wood or waste bin**
- With **wheels**
- **2 slots** to facilitate lifting

Discover the Dado pizza peel holder by Alfa Forni

Dado is not just a simple outdoor pizza peel holder. It is first and foremost **an object designed to enhance your garden or terrace with style and functionality.**

Integrating perfectly with the other Alfa accessories, Dado becomes a key element for **coordinated outdoor furniture.**

The two pockets and 4 holes provide a convenient place to store your pizza peels while the central slot is a stylish solution to contain wood or waste.

Thanks to the wheels and slots that allow it to be lifted easily, **it can be moved effortlessly** from one area of the outdoor space to another, as required.

A practical accessory, with a refined design, essential for your pizza corner.



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

Peel holder Vela

The peel holder **Vela**, as well as being comfortable and functional, fits well to all the environments of your home, both indoor and outdoor. It is indeed a unique tool, refined and with an innovative design.

Note: the product is sold without peels.

Colour:
Copper





Pizza Dough Box

The dough ball box guarantees the proper air conditions and maximum hygiene for the rising process. Suitable for any home refrigerator.



Alfa Laser Thermometer

Formidable precision for superior cooking

The Alfa infrared laser thermometer allows you to **accurately detect the temperature of the oven's refractory stone**, enabling you to know with certainty when to cook your pizza.



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

Ergonomic, lightweight and simple to use, the Alfa laser thermometer allows you **to quickly control the heat present on all points of the oven top** for consistent and perfect pizza cooking.

- **Backlit LCD display;**
- **Precision laser pointer;**
- **Measuring range between -50°C to 500°C (-58°F to 932°F);**
- **Distance-to-surface ratio 12:1;**
- **Quick response;**
- **Power supply: 2 AAA batteries;**
- **Ergonomic Alfa design.**

Discover the Alfa laser thermometer

The Alfa infrared laser thermometer allows you to measure the oven top temperature **accurately, safely and without contact**.

In this way it becomes much **easier to know when it is time to put the pizza in the oven** and obtain impeccable cooking.

The Alfa laser thermometer can also be used to make your grilling take a qualitative leap: it will take you **just a few seconds to detect the temperature of the grill** and easily identify the hot and less hot areas where you can cook meat, fish or vegetables at their best.

The Alfa infrared laser thermometer allows you to measure the oven top temperature **accurately, safely and without contact**.

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Kit Low & Slow



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Actual product model and features may vary

The Low & Slow Kit designed by Alfa is **ideal for baking bread** and more generally **for all recipes that require lengthy cooking at low temperatures.**

The kit includes:

- **The convenient removable door, equipped with a large glass-ceramic window,** allows you to constantly keep an eye on the dishes inside the oven;
- **The insert with butterfly valve,** to be placed at the base of the flue which is useful for managing the temperature with greater precision.

The Low & Slow Kit is the first oven kit designed specifically for all those recipes that require **slow cooking at low and constant temperatures,** such as bread or beef ribs.

Thanks to the **removable stainless steel door, equipped with a large ceramic glass window,** you can check the progress of the food that is cooking without having to constantly open the oven door.

In this way, **the visibility of the dishes that are cooking increases while heat dispersion decreases.**



The butterfly closure valve allows you to **adjust, in a modular and precise manner, the temperature** needed to successfully cook the various recipes.

In addition to offering impeccable cooking performance, the Low & Slow Kit allows you to **reduce fuel consumption by increasing the oven's energy efficiency.**

The Kit is designed to be **installed easily and quickly on all Alfa domestic ovens**, with the exception of the small Portable.

Simply place the butterfly valve insert between the oven and the flue taking care to **use heat resistant gloves** when handling the valve while using the oven.



BBQ 500



BBQ 500 is the kit to cook in a very special way, a **kind of mix between baking, grilling and barbecuing**. Here are its main features:

- **Flexible cooking with unparalleled results** made possible by combining different baking modes.
- **Cooking is easier with the rotary grill and tongs.**
- Can be used in both wood-fired and gas-fired ovens.
- **Compatible with all Alfa home ovens.**
- **Can withstand very high temperatures** (up to 1 000 °C).
- **No more smoking nuisances** for neighbours and guests thanks to the action of the chimney flue.

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

Discover BBQ 500

The combination of different cooking methods allows you to barbecue in an Alfa oven without having to buy a special appliance.

BBQ 500 consists of three simple pieces:

1. **The pan that contains the hot embers** and serves as a support.
2. **The rotary grill** on which the food is placed rests on the pan.
3. **The tongs for grasping and turning the grill** to ensure even cooking without burning yourself.

BBQ 500 is compatible with all our home wood and gas-fired ovens (but the ONE). The steel grill can withstand temperatures up to 1 000 °C. You can choose how to bake: **by placing the food over the embers for faster cooking** or **putting it to the side for a slower, more even baking**.



Why be satisfied?

By opening the oven door, you can increase the circulation of hot air (convection cooking) and by closing it, you can reproduce the traditional BBQ process (slower and richer in smoky flavour).





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

Baking tray set

The ideal pair of trays to be used in any Alfa oven

Bake your pizzas in a pan, cook your roasts and potatoes or prepare your favourite cakes with Alfa baking trays.

The Alfa baking trays are an essential accessory for cooking in our ovens. Made of aluminised sheet metal, they resist up to 180°C (356°F).

- Rectangular baking tray 30×40 cm
- Round baking tray with a diameter of 30 cm
- Made of 8/10 thick aluminised sheet metal (8mm)
- Dishwasher safe
- Compatible with all ovens in the Alfa range
- Made in Italy

Discover the Alfa baking tray set

The Alfa baking tray set consists of **two baking trays**, of different shapes and sizes, which adapt to any of our ovens.

- **The first is rectangular**, 40 cm long and 30 cm wide, and is designed to cook pizzas, bruschettas, potatoes, roasts, fish or meat.
- **The second is round**, with a diameter of 30 cm, for all types of cakes, savoury pies, tarts and various kinds of thick and soft focaccia, such as the Bari-type one.

Both baking trays are **made in Italy in aluminised sheet metal**, a material that guarantees excellent heat resistance, up to 180°C (356°F), and superior durability over time.

Very easy cleaning and maintenance

To clean them, simply use a soft sponge with warm water and a minimal quantity of neutral detergent. Alternatively, they can be washed in the dishwasher, always being sure to use only neutral detergents.

When using it for the first time, spread a little olive oil on the inside of the pan to ensure it is non-stick. This procedure must be repeated every 3-4 months.



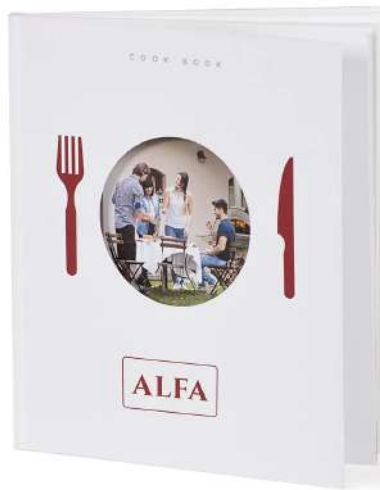
Images for illustrative purposes only
Actual product model and features may vary

Cover

The ALFA oven cover is the best protection for your outdoor oven. Let us look at its features and benefits:

- **Protective action against bad weather.**
- **Made with waterproof, made with waterproof material.**
- **Easy and quick to fit as it is custom made.**
- **Suitable for wood and gas-fired ovens.**

It is specifically designed for every model and made with a technical fabric that protects it from the atmospheric corrosion and the normal wear and tear.



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

Cookbook

Find out how to best use your wood-fired oven with the official Alfa Forni cookbook. Get inspired by it to make the most of your Alfa home oven. Here's what's inside:

- Lots of **recipes** created by hospitality business professionals specifically for Alfa home ovens.
- **Top tips to make full use of the wood and gas-fired oven** and to choose the best combinations between food and fuel.
- Various suggestions to **take advantage of the potential of Alfa gas-burning ovens.**

Wood holder



The Alfa Forni wood holder is a rack where to place the logs in an orderly fashion to easily manage the fire inside the wood-burning oven. Its main advantages are:

- It allows you to light the fire faster as it lets the air pass through the logs.
- It allows you to move the fire around the oven more easily.
- It makes it easier to clean the oven floor during cooking.
- Functional and elegant design with perforated company logo.
- Made of high-quality steel.

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



Discover the Wood Holder

The wood holder is one of the key accessories to comfortably use the home wood-burning oven just like a professional would do.

The main function of this tool is to help you light up the fire by allowing the necessary airflow to sustain combustion and get the oven up to the optimum temperature in less time.

Our wood holder is suitable for all Alfa home wood-fired ovens, and you can quickly move the fire around the oven by lifting it with the round peel.

Keeping the fire elevated means keeping the oven floor cleaner and less time to wipe residues away.

The Alfa wood holder is made of fire-resistant, high-quality steel; it can withstand temperatures as high as 1 000 °C and is non-deformable.

The design combines elegance and functionality in the purest Alfa style.

Kit Hybrid



The Alfa Kit Hybrid is the solution to get a hybrid oven, doubling your cooking possibilities as you choose the best of two fuels.

Its main features are:

- Allows you to use your gas-fired oven fueled by firewood.
- **Compatible with Alfa Forni gas models.**
- Can withstand very high temperature (over 1 000 °C).
- **Made of AISI 441 stainless steel.**
- It consists of two components: burner lid and wood holder.

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



The Kit Hybrid includes two elements, the burner lid and the wood holder:

1. The **burner lid** covers the gas burner so as not to damage the gas supply when lighting the wood in the oven.
2. The **wood holder** comes in handy when you need to manage the fire inside the oven.

The Kit Hybrid is available for all domestic Alfa gas-fired ovens but the ONE, the smallest model. Below a table that indicates the size of the kit based on the Alfa gas-fired oven being used.

Discover the Kit Hybrid

The hybrid oven allows you to use the gas-fired oven as it were a wood-burning one, being able to try different cooking modes as you alternate two fuels.

The choice of gas or firewood unleashes a world of cooking options and **prevents you from running out of fuel.**



Positioning the Kit

The size of the Kit Hybrid is tailored to the oven so that it is quick and easy to install and remove.

Just cover the burner with the lid by introducing the round peel through the slot (not before shutting the gas supply off).

Once the gas burner is protected, **just light the fire on the opposite side of the cooking chamber with the help of the wood holder** to build up a great flame.

Gas Connector



Alfa has created the first gas regulator with quick coupling and cylinder level indicator that is easy to install, safe and certified.

The gas regulator is used to adapt the gas pressure of the cylinder to your Alfa pizza oven.

What makes the Alfa gas pressure regulator unique is the special quick coupling.

Quick to connect and easy to use, it is particularly useful when you need to move the oven: in fact, if needed, you can conveniently detach the cooking tool from the cylinder in total safety.

Categories: [Accessories](#), [Domestic](#)

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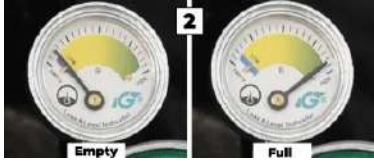
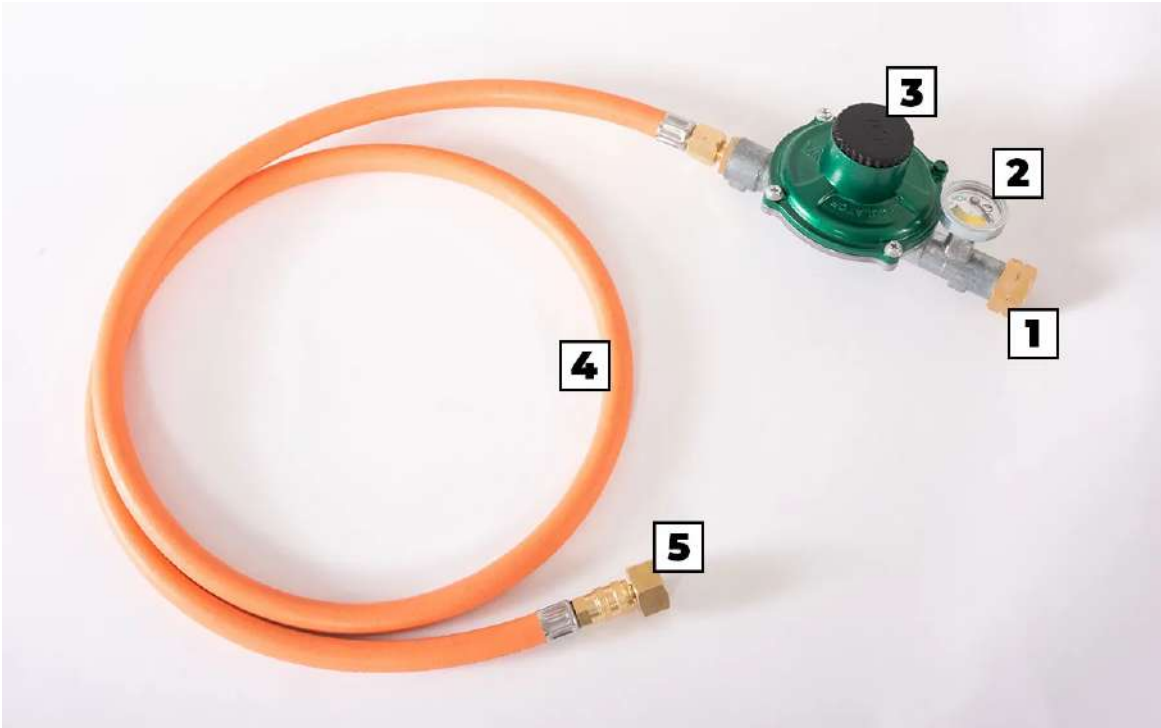
The first gas regulator with quick coupling and cylinder level indicator that is easy to install, safe and certified.

The Alfa gas regulator:

- » Hooks up in less than 1 minute;
- » It allows you to control the level of the gas with a simple glance;
- » It has a sensitive and precise gas leak detector.

The components

1. Bolt with female thread for cylinder
2. Pressure gauge for checking of the pressure of the LPG present in the cylinder with indicator of the quantity and detection of leaks and gas passage closure.
3. Pressure regulator equipped with a filter to prevent the introduction of foreign bodies contained in the gas.
4. Certified rubber hose
5. 1/2" quick coupling certified for gas use. Female part integrated on the pressure regulator pipe and male part to be assembled on the gas ramp.





Images for illustrative purposes only

Actual product model and features may vary

Rocker cutter: the Alfa mezzaluna pizza cutter

Did you arrange to have a pizza with friends? With the Rocker cutter – the Alfa mezzaluna pizza cutter – making portions for all your guests will be quick and easy.

Thanks to the comfortable handle and the extraordinarily sharp stainless steel blade you can **cut the pizzas in half quickly and precisely with a single hand gesture**, without ever risking ruining them.

- **Stainless steel blade;**
- **Ergonomic and non-slip handle;**
- **Dishwasher safe;**
- **Protective cover;**
- **Size:** 35 X 12 cm;
- **Weight:** 578 g;



Discover the new Alfa mezzaluna pizza cutter

The Alfa mezzaluna pizza cutter allows you to **cut the pizza with precision and extreme ease.**

Both the crust and the condiments of your pizzas will be perfectly sliced with a single and simple movement of the hand, thanks to the **exceptionally sharp stainless steel blade.**

The comfortable handle will allow you to have a firm grip of the Rocker cutter while using it, enabling you to **cut the pizza easily and quickly in total safety.**

In order to make the various portions to serve to your guests, you simply need to move the blade back and forth on the freshly cooked pizza and that's it!

The Rocker cutter is designed to cut pizzas, but nothing prohibits using it in the kitchen to **chop the aromatic herbs** to season the pizza or marinate the meat to cook in the oven or, why not, to **cut biscuits.**





Alfa "The Original" pizza maker apron



Images for illustrative purposes only

Actual product model and features may vary

Protect your clothes in style while cooking pizzas

"The Original" Alfa pizza maker apron that protects you from stains, allows you to prepare your pizzas without worries.

Its modern and elegant design is made of pure cotton , making it comfortable, practical and easily washable.

- **Made of 100% natural cotton**, resistant and durable;
- **Elegant Alfa Heat Genius logo[®]** on the front;
- Made in Italy

Discover the Alfa pizza maker apron

Let go of the pizza maker that is in you and enjoy experimenting in the kitchen with consistently different doughs and condiments without worrying about stains.

The pizza maker apron branded with the Alfa Heat Genius[®] logo, **made entirely of cotton**, is designed to protect you while you prepare pizzas with an eye for aesthetics.

The 100% natural cotton fabric makes **the Alfa pizza maker apron resistant, durable, breathable** and with **an excellent absorption capacity**.

Care and Washing Tips

Garments made of 100% cotton have a natural shrinkage that occurs only after the first wash.

To limit this, when washing your Alfa pizza maker apron in the washing machine, make sure that **you do not set a temperature higher than 30°C and an excessively strong spin cycle**, i.e. not higher than 600-800 rpm.



По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
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