

Moderno

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48

Россия +7(495)268-04-70

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73

Киргизия +996(312)-96-26-47

Омск (3812)21-46-40
Орел (4862)44-53-42
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
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35

Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93



ALFA

Moderno 1 Pizza

With its unmistakable Alfa design the Moderno 1 Pizza oven is compact and weights only 50 Kg.

Colors:

Antique Red ● Ardesia Grey ●

Heatkeeper Refractory Floor:

Wood 60 x 40 cm | Gas 50 x 40 cm

Fuel: Wood or Gas

Hybrid Kit Accessory: Available



Dimintions: 73 x 55 x 105h cm



Moderno 2 Pizze

Functional design and attention to detail combined with the best of Alfa technology make the 2 Pizze oven an exceptionally high-performance cooking tool that blends perfectly in modern outdoor spaces.

Colors:

Antique Red ● Ardesia Grey ●

Heatkeeper Refractory Floor:

Wood 70 x 50 cm | Gas 60 x 50 cm

Fuel: Wood or Gas

Hybrid Kit Accessory: Available



Dimintions: 95 x 70 x 105,5 h cm



Moderno 3 Pizze

The new Moderno 3 Pizza oven with increased capacity is an oven that is ready to cook the first pizza in just 30 minutes.

Colors:

Antique Red ● Ardesia Grey ● Fire Yellow ●

Heatkeeper Refractory Floor:

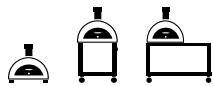
Wood 90 x 50 cm | Gas 80 x 50 cm

Fuel: Wood or Gas

Hybrid Kit Accessory: Available



Dimensions: 108 x 73 x 114h cm



Moderno 5 Pizze

Moderno 5 Pizze is the largest Alfa oven and is designed for those who want to cook like the pros with capacity to feed a crowd. Plus, it has beauty to enhance any outdoor setting.

Colors:

Antique Red ● Ardesia Grey ● Fire Yellow ●

Heatkeeper Refractory Floor:

Wood 100 x 70 cm | Gas 85 x 70 cm

Fuel: Wood or Gas

Hybrid Kit Accessory: Available



Dimensions: 118 x 102 x 149h cm



MODERNO 1 PIZZA

Data Sheets - Scheda Tecnica



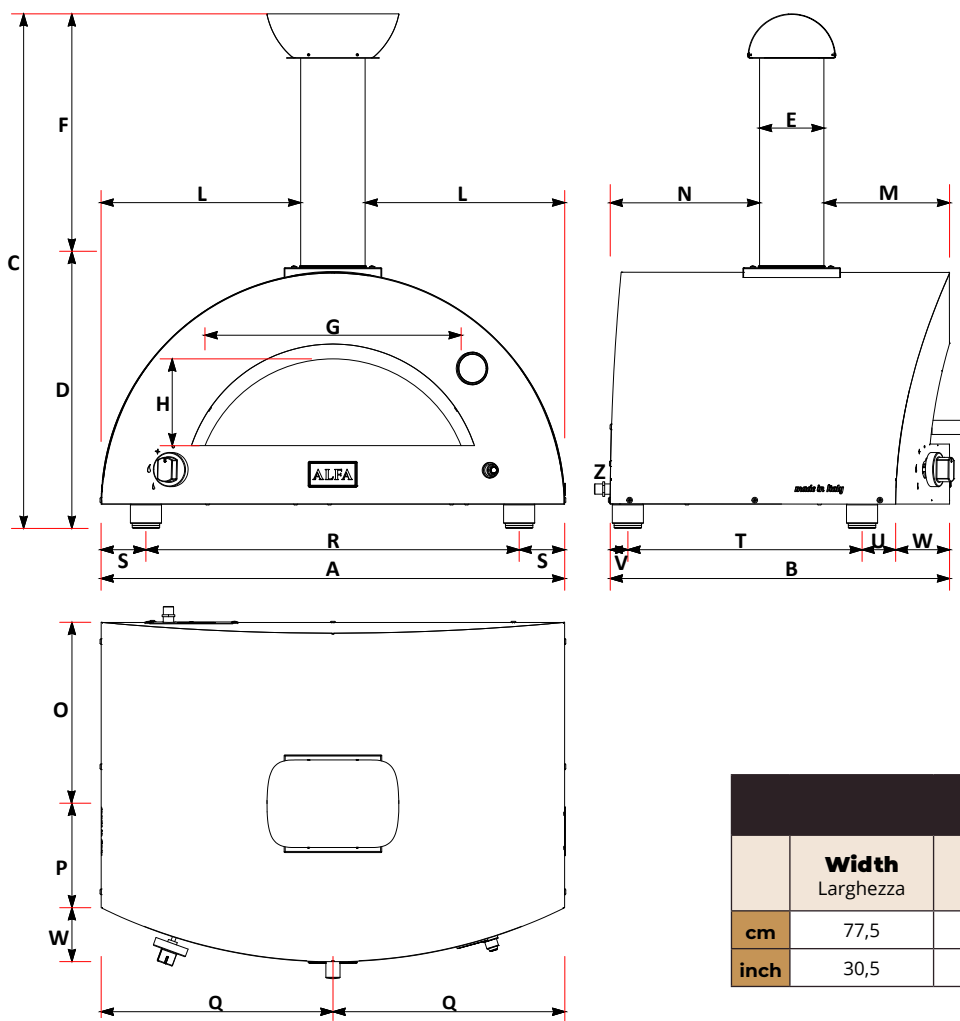
ANTIQUE RED
FXMD-1-GROA

ARDESIA GREY
FXMD-1-GGRA

Weight Peso	56 kg 174 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica	
Cooking floor Piano Cottura	50x40 cm 20 x 16 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL	I2H (METANO)
Pizza capacity Numero Pizze	1 Ø30cm	Operation Funzionamento	30 mbar 11 in WC	50 mbar 20 mbar 4 in WC
Heat capacity Potenza nominale	8 kW 27280 BTU/h	Max consumption Consumo Massimo	0,58kg/h	0,76kg/h 1.43 m³/h



made in Italy



	cm	inch		cm	inch
A	74	29,1	N	22,9	9,0
B	54,75	21,6	O	29,4	11,6
C	105	41,3	P	25,4	10,0
D	47,8	18,8	Q	36,6	14,4
E	13	5,1	R	64,1	25,2
F	57,2	22,5	S	4,5	1,8
G	37,3	14,7	T	38,3	15,1
H	14,5	5,7	U	3,3	1,3
L	30,1	11,9	V	4,9	1,9
M	18,8	7,4	W	8,2	3,2

Z A minimum of 10 cm (4 in) must be considered to connect the oven to the gas source.
 E' necessario prevedere un minimo di 10 cm per collegare il forno al gas.

PACKAGING					
DIMENSIONE IMBALLO					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
cm	77,5	58,5	47,5	kg	59
inch	30,5	23	18,7	lbs	130

Description		Code
Descrizione		Codice
Chimney cap Comignolo	A	CGM-2-003
Chimney Canna fumaria	B	TI130_480_SAT
Door Sportello	C	SML-1-001
Flange Flangia	D	FLG-2-011
External shell Carter esterno	E	CRT-1-015
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Red bricks 40x20 cm Mattoni 40x20 cm		RRA4020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA
KIT GAS 8kW	L	GAS-1-011
Gas knob Manopola gas	M	D14MANO-70P
Electric generator Generatore elettrico	N	GENELP003IQ
Electrical cable Cavo elettrico	N	D14CAVOTV-1500
Side gas cover Carter laterale gas	O	CRT-2-015



MODERNO 2 PIZZE

Data Sheets - Scheda Tecnica



ANTIQUE RED

FXMD-2-GROA

ARDESIA GREY

FXMD-2-GGRA

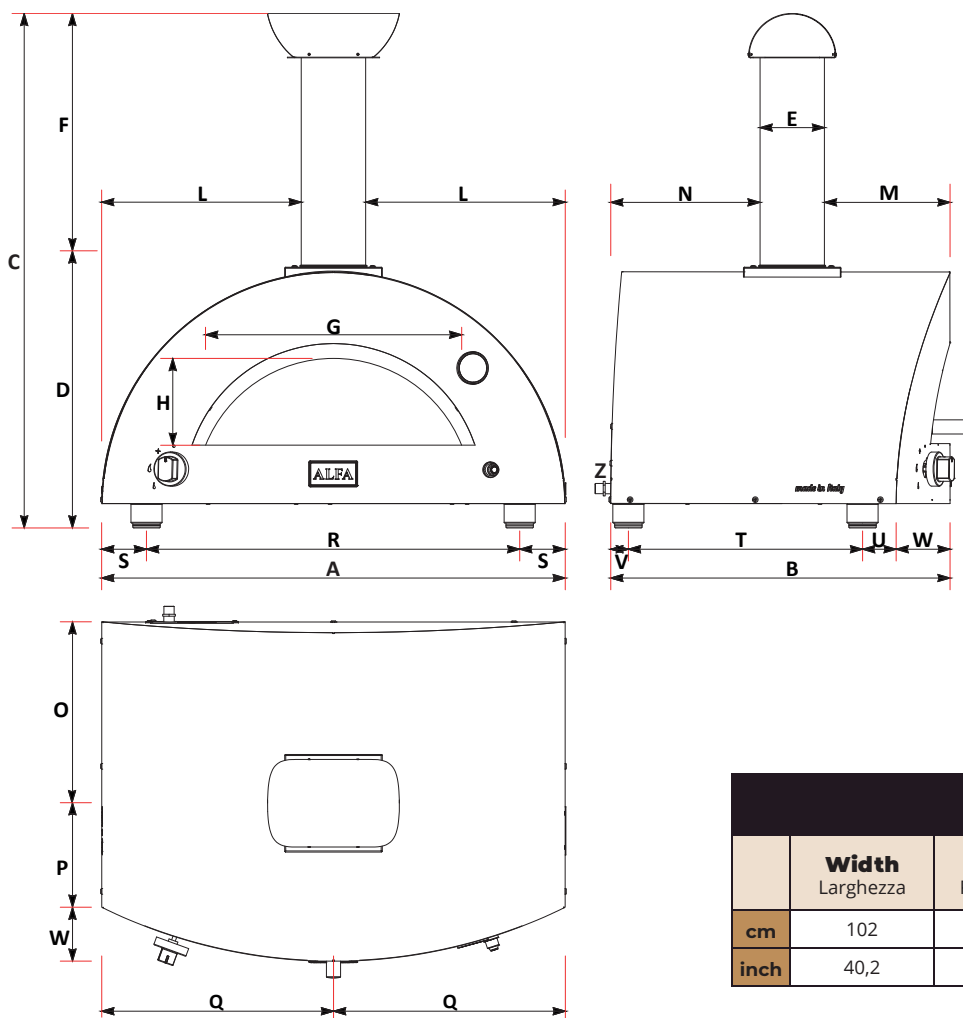
FIRE YELLOW

FXMD-2-GGIA

Weight Peso	79 kg 174 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica	
Cooking floor Piano Cottura	60x50 cm 24 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL	I2H (METANO)
Pizza capacity Numero Pizze	2 Pizza Ø30cm	Operation Funzionamento	30 mbar 11 in WC	50 mbar 20 mbar 4 in WC
Heat capacity Potenza nominale	15 kW 51.182 BTU/h	Max consumption Consumo Massimo	0.96 kg/h	1.26 kg/h 1.54 m³/h



made in Italy



	cm	inch		cm	inch
A	95	37,4	N	30,7	12,1
B	70	27,5	O	36,9	14,5
C	105,5	41,5	P	21,6	8,5
D	48,5	19,1	Q	47,5	18,7
E	13,2	5,2	R	76,5	30,1
F	52	20,5	S	9,2	3,6
G	52,5	20,7	T	48	18,9
H	17,85	7,0	U	6,9	2,7
L	40,1	15,8	V	3,6	1,4
M	25,75	10,1	W	11	4,3

A minimum of 10 cm (4 in) must be considered to connect the oven to the gas source.

Z
E' necessario prevedere un minimo di 10 cm per collegare il forno al gas.

PACKAGING DIMENSIONE IMBALLO

	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	102	84	63	kg 89
inch	40,2	33,1	24,8	lbs 196

Description Descrizione		Code Codice
Chimney cap Comignolo	A	CMG-1-009
Chimney Canna fumaria	B	TI130_480_SAT
Door Sportello	C	SPT-1-015
Flange Flangia	D	FLG-2-009
External shell Carter esterno	E	CRT-1-003
Thermometer Termometro	F	YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G	RRA3020
Feet (n.4) Piedini	H	SETPIE-M10X20
Logo Alfa (v1.0)	I	D14PLAC-ALFA
KIT GAS 24kW	L	GAS-1-009
Gas knob Manopola gas	M	D14MANO-70P
Electric generator Generatore elettrico	N	GENELP003IQ
Electrical cable Cavo elettrico	N	D14CAVOTV-1500
Side gas cover Carter laterale gas	O	CRT-2-076



MODERNO 3 PIZZE

Data Sheets - Scheda Tecnica



ANTIQUE RED

FXMD-3-GROA

ARDESIA GREY

FXMD-3-GGRA

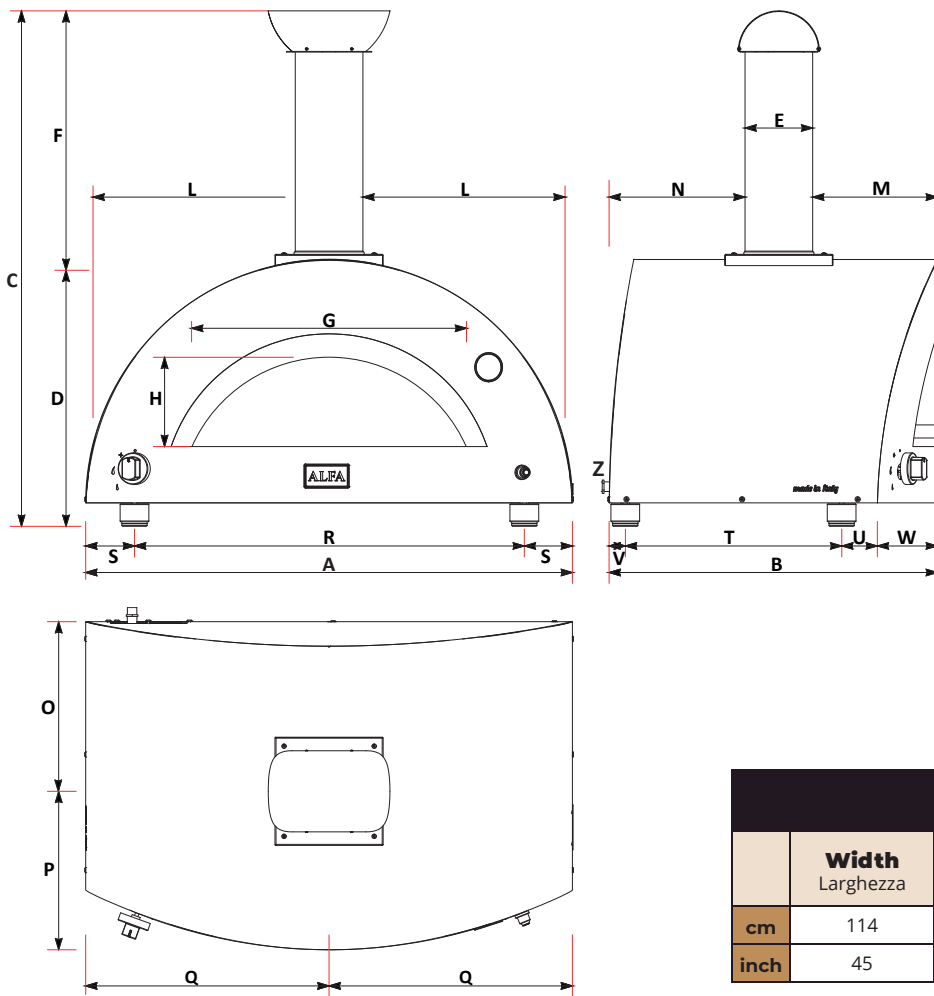
FIRE YELLOW

FXMD-3-GGIA

Weight Peso	97 kg 214 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica	
Cooking floor Piano Cottura	80x50 cm 31 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL	I2H (METANO)
Pizza capacity Numero Pizze	3 Pizza Ø30cm	Operation Funzionamento	30 mbar 11 in WC	50 mbar 20 mbar 4 in WC
Heat capacity Potenza nominale	18 kW 61.418 Btu/h	Max consumption Consumo Massimo	1.57 kg/h	1.56 kg/h 2.07 m³/h



made in Italy



	cm	inch		cm	inch
A	108	42,5	N	30,1	11,9
B	72,8	28,7	O	37,6	14,8
C	114	44,9	P	21,9	8,6
D	60,3	23,7	Q	54	21,3
E	15	5,9	R	86,5	34,1
F	54	21,3	S	10,8	4,3
G	61	24,0	T	48	18,9
H	20	7,9	U	7,95	3,1
L	46,5	18,3	V	3,5	1,4
M	27,7	10,9	W	13,3	5,2

A minimum of 10 cm (4 in) must be considered to connect the oven to the gas source.

Z
E' necessario prevedere un minimo di 10 cm per collegare il forno al gas.

PACKAGING DIMENSIONE IMBALLO

	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	114	91	72,5	kg 107
inch	45	35,8	28,5	lbs 236

Description Descrizione	Code Codice
Chimney cap Comignolo	A CMG-1-012
Chimney Canna fumaria	B TI150_480_SAT
Door Sportello	C SPT-1-012
Flange Flangia	D FLG-2-009
External shell Carter esterno	E CRT-1-018
Thermometer Termometro	F YT63-135
Red bricks 30x20 cm Mattoni 30x20 cm	G RRA3020
Feet (n.4) Piedini	H SETPIE-M10X20
Logo Alfa (v1.0)	I D14PLAC-ALFA
KIT GAS 24kW	L GAS-1-009
Gas knob Manopola gas	M D14MANO-70P
Electric generator Generatore elettrico	N GENELP003IQ
Electrical cable Cavo elettrico	N D14CAVOTV-1500
Side gas cover Carter laterale gas	O CRT-2-028



MODERNO 5 PIZZE

Data Sheets - Scheda Tecnica



ANTIQUE RED

FXMD-5-GROA

ARDESIA GREY

FXMD-5-GGRA

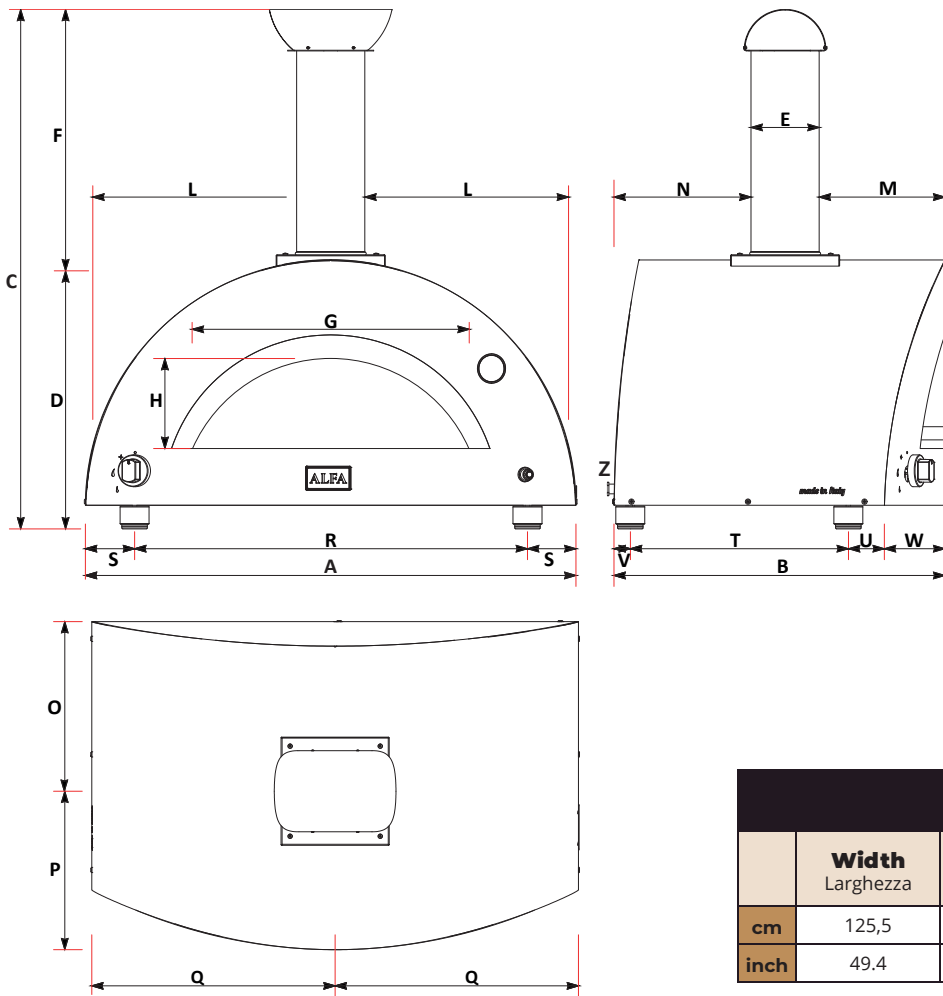
FIRE YELLOW

FXMD-5-GGIA

Weight Peso	175 kg 386 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica		
Cooking floor Piano Cottura	85x70 cm 34 x 28 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso		
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	LPG gas (G30 / G31) Gas GPL (G30 / G31)	Natural Gas (G20) Gas Metano (G20)	
Heating time Minuti per scaldare	30'	Gas category Categoria gas	I3+ GPL		I2H (METANO)
Pizza capacity Numero Pizze	5 Ø30cm	Operation Funzionamento	30 mbar 11 in WC	50 mbar	20 mbar 4 in WC
Heat capacity Potenza nominale	30 kW 102.364 Btu/h	Max consumption Consumo Massimo	2.1 kg/h	2.07 kg/h	2 m³/h



made in Italy



	cm	inch		cm	inch
V	118,3	46,6	N	62	24,4
B	102	40,2	O	69,5	27,4
C	149	58,7	P	32,5	12,8
D	64,7	25,5	Q	59,2	23,3
E	15	5,9	R	96	37,8
F	84,3	33,2	S	11,1	4,4
G	58	22,8	T	75	29,5
H	19,5	7,7	U	2,9	1,1
L	51,65	20,3	V	6,9	2,7
M	25,05	9,86	W	17,1	6,7

A minimum of 10 cm (4 in) must be considered to connect the oven to the gas source.

Z E' necessario prevedere un minimo di 10 cm per collegare il forno al gas.

PACKAGING DIMENSIONE IMBALLO

	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	125,5	109,5	85	kg 201
inch	49.4	43.1	33.5	lbs 443

Description Descrizione	Code Codice
Chimney cap Comignolo	A SSML-1-9401
Chimney Canna fumaria	B TI150_480_SAT
Door Sportello	C 6SPZ-01-0200-V2
Flange Flangia	D FLG-2-016
External shell Carter esterno	E CRT-1-020
Thermometer Termometro	F YT63-190
Red bricks 30x20 cm Mattoni 30x20 cm	G RRA3020
Red bricks 40x20 cm Mattoni 40x20 cm	G RRA4020
Feet (n.4) Piedini	H SETPIE-M10X20
Logo Alfa (v1.0)	I D14PLAC-ALFA
KIT GAS 24kW	L GAS-1-014
Gas knob Manopola gas	M D14MANO-70P
Electric generator Generatore elettrico	N GENELP003IQ
Electrical cable Cavo elettrico	N D14CAVOTV-1500
Side gas cover Carter laterale gas	O CRT-2-042



По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89
Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Россия +7(495)268-04-70

Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81
Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Киргизия +996(312)-96-26-47

Омск (3812)21-46-40
Орел (4862)44-53-42
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
Рязань (4912)46-61-64
Самара (846)206-03-16
Саранск (8342)22-96-24
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Казахстан +7(7172)727-132

Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35
Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93