

Zeno

Технические характеристики

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Тула (4872)33-79-87
Тюмень (3452)66-21-18
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Alfa professional ovens

ZENO Serie

Cutting-edge technology and Italian craftsmanship give life to the Zeno Serie: professional electric pizza ovens capable of matching the performance of Neapolitan wood-burning ovens with maximum energy efficiency and without any flue restrictions.



Created to cook pizzas without compromises

The Zeno Serie professional electric pizza ovens **reach up to 500°C in 90 min.**, allowing pizza makers to churn out various types of pizzas with impeccable results.

Regardless whether it's a classic Neapolitan pizza, a Roman pizza, by the slice, contemporary, American or gourmet, **every pizza will consistently be cooked to perfection.**

The Zeno Serie's technical features are designed to achieve excellence, **combining exceptional performance with minimal energy expenditure.**



The special high-density refractory tiles are capable of retaining the heat in the cooking chamber more than any other material on the market, while the resistances distributed within the ceiling and floor allow for a modular and precise control.

High energy efficiency is also guaranteed by the **triple insulation and the removable insulated door**.

The independent control of the ceiling and floor and the flexibility to use various customizable cooking programmes make the **Zeno Serie ovens particularly versatile and functional**.



Every detail of the Alfa professional electric pizza ovens is created to optimize consumption, costs and work management.

Compact and highly efficient, they avoid having to stock up on wood or hooking up to a gas network.

Furthermore, thanks to the simple and intuitive digital control of the temperature, **they do not need continuous monitoring by the pizza maker**, while the 360° cooking does not require the pizzas to be continuously turned while they cook.



Worry-free installation

The Zeno Serie ovens are immediately ready for use and thanks to the electric power supply they offer a concrete solution in situations where obtaining authorization for the use of wood is bureaucratically difficult.

Since they do not require a flue, Zeno professional electric pizza ovens can also be easily installed in historic centres.

Furthermore, **Zeno Serie's 4 Pizze model has a particularly compact design.** Its top version is also designed to be placed on common standard kitchen hobs in the HORECA sector.

The constant work aimed at excelling the design of all the components of the Zeno models has allowed the Alfa Research and Development team to create **an electric oven that is totally independent from the base**, with all the Touch Control commands in the upper part

This enables to **separate the oven from the base in a practical, easy and fast manner, thus simplifying installation** while offering the pizza maker the opportunity to **work both comfortably and functionally** with a compact and complete oven.

Touch Screen Control – for an advanced cooking experience

Alfa has studied a technology for its professional electric pizza ovens that combines **maximum practicality of use with the elegance of the capacitive Touch Control colour display**.

The 5-inch screen ensures full control of the oven, from adjusting the temperatures to detecting and independently managing the power of the ceiling and floor.

The commands offer a quick and intuitive navigation that allows, with a simple touch, to:

- **Instantly detect temperatures;**
- **Program the turning on of the oven;**
- **Set the cooking timer;**
- **Customize programmes.**

The Alfa Touch Screen Control makes work in the kitchen easier and allows the pizza maker to set the cooking parameters with the utmost precision so that the recipe can be easily replicated, thus enjoying an efficient and advanced cooking experience.



Many advantages, all in one professional electric pizza oven



Ready to use

It does not require masonry work and is immediately ready to cook Neapolitan and contemporary pizzas to perfection.



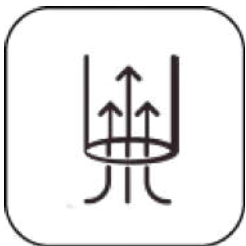
Touch Screen control

The intuitive and essential interface allows full control of the oven and heat management in the various zones.



Independent modulation

Separate ceiling and floor power management for precise and optimal heat direction and better cooking quality.



Fumes collection

A ducting system that allows the fumes to exit safely and cleanly, without compromising the oven's internal components.



Energy-efficient

Technology, optimized Alfa design and triple insulation guarantee concrete energy savings without sacrificing high cooking performance.



Built-in Installation

Alfa professional pizza ovens can be installed in built-in mode, keeping in mind to leave adequate space for maintenance.



A combination of style and

innovation

The Zeno Serie offers an elegant and refined design; the expression of an Italian tradition in constant evolution.

The functional design, with attention to the smallest details, leaves nothing to chance. **The lava stone sill and the external hand-finished stainless steel hood** are not only aesthetically appealing, they are also designed respectively to interrupt the thermal bridge and collect the fumes.

Accessibility to all electrical components and the lateral anchoring system for transport, combined with the base's 4 wheels, are an expression of efficiency, rationality and practicality of use.



ZENO 4 Pizze

The power of electricity. The same temperatures of a Neapolitan wood-fired oven along with the most advanced technology of electric ovens, to offer you unparalleled pizza cooking.

Fuel supply: electricity

Pizzas per hour: 60/h

Top dimensions LxWxH: 104x116x85 cm – 40.9x45.6x33.4 inches

Dimensions version with base LxWxH: 104x116x175 cm-
40.9x45.6x68.9 inches

Weight: 305 kg

Oven weight with base: 370 kg

Cooking floor: 75 x 75 cm / 29.5x29.5 inches cm

Minutes to heat up: 60 minutes to reach 500°C

Maximum power: 13,5 kw

Power supply: three-phase current 400 volts

The most powerful, practical and high-performing electric oven

Zeno 4 Pizze is the professional electric pizza oven **that is unique in its category for size, performance and lightness.**

Entirely made in Italy, it has been designed to offer outstanding power, practicality and cooking performance.

It quickly reaches 500°C and optimizes the heat to cook Neapolitan pizzas, classic pizzas, American pizzas, pan pizzas, gourmet pizzas, and peel pizzas rapidly and evenly.

Immediately ready for use, Zeno 4 Pizze requires neither masonry work nor a flue to be installed, features that make it the ideal cooking tool in all those situations where it is difficult, if not impossible, to obtain authorizations to use wood.

Available either in a top version or with a dedicated base, it adapts perfectly to even the smallest of spaces and environments.

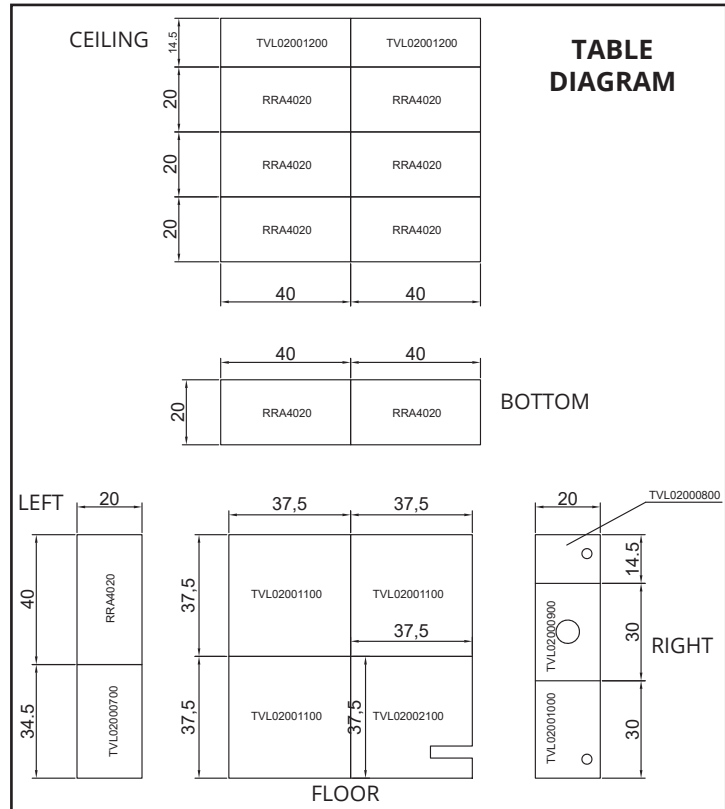
Thanks to the construction quality, Zeno 4 Pizze is capable of offering **the same cooking performance as a true Neapolitan wood-fired oven** with maximum energy efficiency.

ZENO 4 PIZZE TOP

Data Sheets - Scheda Tecnica



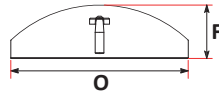
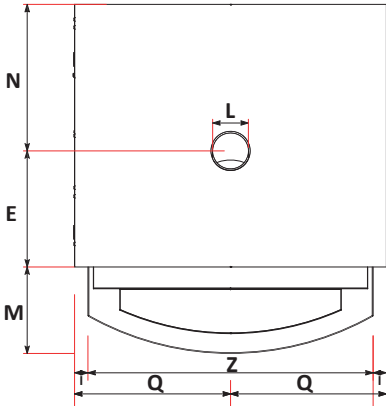
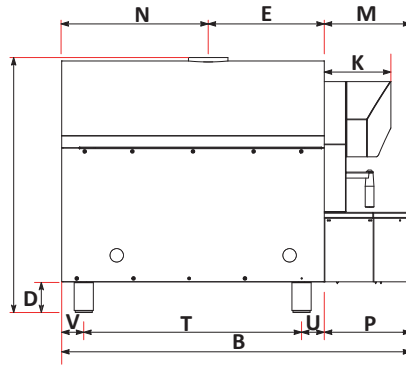
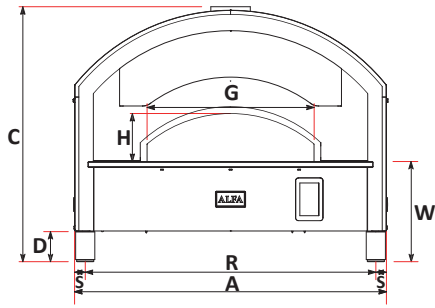
Electric VERSION	
COLOUR Colore	CODE Codice
Black	FP-Z4P-TE-NER
Silver grey	FP-Z4P-TE-GRI
Copper	FP-Z4P-TE-RAM



Weight Peso	305 kg 671 lbs	
Cooking floor Piano Cottura	75x75 cm 29,5x29,5 in	
Max oven temperature Temperatura massima	500°C 932°F	
Heating time Minuti per scaldare	75'	
Pizza capacity Numero Pizze	4 Ø33cm	
Power Potenza	13,5 KW	
Power nominal Potenza nominale	CE 21 Amp	UL 32,5 Amp
Power break Potenza di interruzione	10kA	

Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibrocementa	
Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	

Voltage Tensione	Europe 400 V	North America 240 V
Frequency Frequenza	50/60Hz	
Average consumption Consumo medio	7 kW	
Cable type Tipo di cavo	H07 RN-F 5x4mm	
Electromagnetic curve Curva elettromagnetica	Type C	



	cm	inch		cm	inch
A	104	40,9	N	48,7	19,2
B	116	45,7	O	59	23,2
C	85	33,5	P	28,8	11,3
D	10	3,9	Q	51,85	20,4
E	38,6	15,2	R	96,6	38
F	17,75	7	S	3,55	1,4
G	55,5	21,9	T	72,4	28,5
H	14	5,5	U	7,55	3
I	4,5	1,8	V	7,33	2,9
K	22,2	8,7	W	33,3	13,1
L	12	4,7	Z	94,8	37,3
M	28,8	11,3			

Description Descrizione	Code Codice	
External shell Up Carter esterno SUP	A'	R-CRT-1-033
Lamp shell Carter lampada	B**	CRT02003900
Logo Alfa (v1.0)	C	D14PLAC-ALFA
Higher resistor Resistenze superiori	D	R-CMB-2-133
Lower resistor Resistenze inferiori	E	R-CMB-2-132
Safety thermostat Termostato di sicurezza	F	CE ELT03001300 UL ELT03003500
Transformer Trasformatore	F'	ELT03000600
Electronic board Scheda elettronica	G	ELT03000100
Halogen lamp Lampada alogena	H	C32LAM-ZENO
Door Sportello	I	R-SPT-1-018
Red bricks Mattoni	J	TABLE DIAGRAM
Wiring Cablaggio	K	ELT03002500
Feet (n.4) Piedini	L	D14PIED-M10X25-2
Touch screen Schermo touch	M	ELT03000200
Temperature probe Sonda temperature	N	ELT03000300
Side shell R Carter Laterale Dx	O***	R-CRT-1-034
Side shell L Carter Laterale Sx	P****	R-CRT-1-035
Frontal hood Cappa frontale	Q	R-ARC-1-020
Stone sill Davanzale in pietra	R	R-DVZ02000100
Arch Archetto	S	R-ARC-1-010
Fan Ventola	T	ELT03000900
Eyebolt caps Tappi golfari	U	MNT03000700

PACKAGING Z4P TOP				
Dimensione imballo Z4P TOP				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	135	113,5	95	kg 363
inch	53	44,6	37,4	lbs 800



*****: see table on last page

ZENO 4 PIZZE

Data Sheets - Scheda Tecnica



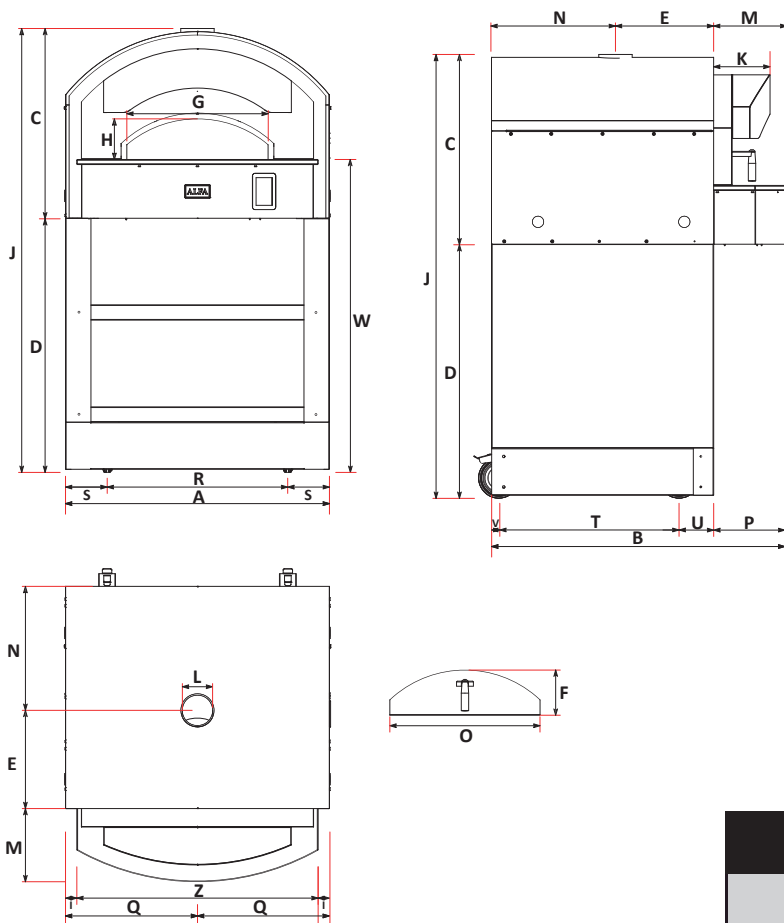
Electric VERSION

COLOUR Colore	CODE Codice
Black	FP-Z4P-TE-NER
Silver grey	FP-Z4P-TE-GRI
Copper	FP-Z4P-TE-RAM

Weight Peso	370 kg 814 lbs	
Cooking floor Piano Cottura	75x75 cm 29,5x29,5 in	
Max oven temperature Temperatura massima	500°C 932°F	
Heating time Minuti per scaldare	75'	
Pizza capacity Numero Pizze	4 ø33cm	
Power Potenza	13,5 KW	
Power nominal Potenza nominale	CE 21 Amp	UL 32,5 Amp
Power break Potenza di interruzione	10kA	

Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibrocera mica	
Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso	

Voltage Tensione	Europe 400 V	North America 240 V
Frequency Frequenza	50/60Hz	
Average consumption Consumo medio	7 kW	
Cable type Tipo di cavo	H07 RN-F 5x4mm	
Electromagnetic curve Curva elettromagnetica	Type C	



	cm	inch		cm	inch
A	104	40,9	M	28,8	11,3
B	116	45,7	N	48,7	19,2
C	74,5	29,3	O	59	23,2
D	100	39,4	P	28	11
E	38,6	15,2	Q	51,85	20,4
F	17,75	7	R	71	28
G	55,5	21,9	S	16,5	6,5
H	14	5,5	T	70,5	27,8
I	4,5	1,8	U	13,6	5,4
J	175,0	68,9	V	3	1,2
K	22,2	8,7	W	123	48,4
L	12	4,7	Z	94,8	37,3

PACKAGING Z4P				
Dimensione imballo Z4P				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	135	113,5	185	kg 436
inch	53	44,4	73	lbs 961

PACKAGING Z4P BASE				
Dimensione imballo Z4P Base				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	137	113,5	110	kg 131
inch	53,9	44,4	43,3	lbs 289

Description Descrizione		Code Codice
Lower base shelf Ripiano Base inferiore	V	R-BAS01001600
Upper base shelf Ripiano Base superiore	W	R-BAS02001700
Basic castors with brakes Ruote Base con freno	X	R-RTE03000100
Front wheel covers Copri-ruote frontale	Y	BAS02007700
Side wheel covers Copri-ruote laterale	Y'	BAS02007900
Lateral base Laterale Base	Z	R-BAS02001300

	A*	B**	O***	P****
Black	R-CRT-1-033-NER	CRT02003900-NER	R-CRT-1-034-NER	R-CRT-1-035-NER
Silver grey	R-CRT-1-033-GRI	CRT02003900-GRI	R-CRT-1-034-GRI	R-CRT-1-035-GRI
Copper	R-CRT-1-033-RAM	CRT02003900-RAM	R-CRT-1-034-RAM	R-CRT-1-035-RAM





ZENO 6 Pizze

“Whoever controls electricity will control the future. The world will never be the same.”

Thomas Edison

Fuel supply: electricity

Pizzas per hour: 80/h

Dimensions with base LxWxH:

104×153.5×175 cm / 40.9×60.4×68.9 inches

Oven weight with base: 480 kg

Cooking floor: 75 x 112 cm

Minutes to heat up: 75 minutes to reach 500°C

Maximum power: 18 kw

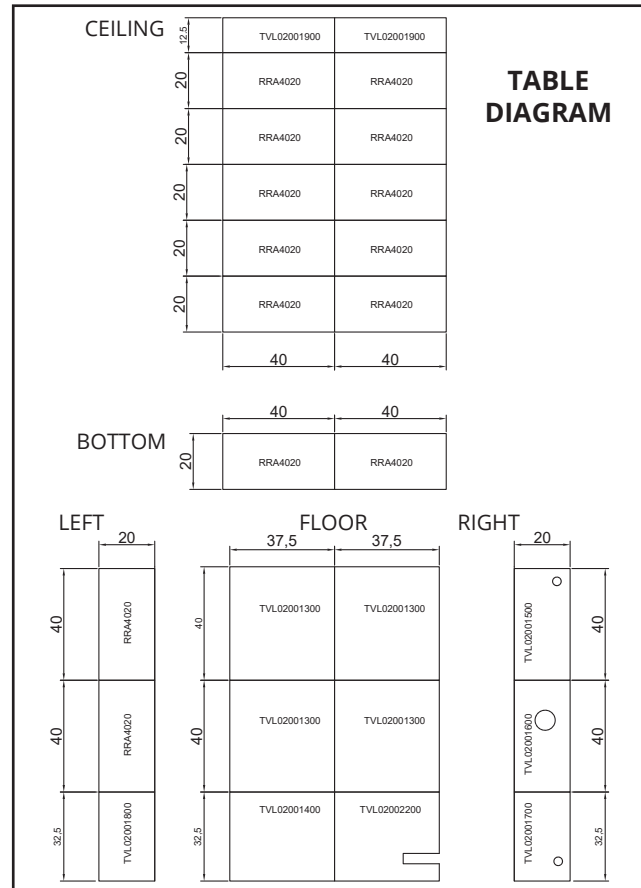
Power supply: three-phase current 400 volts

ZENO 6 PIZZE TOP

Data Sheets - Scheda Tecnica



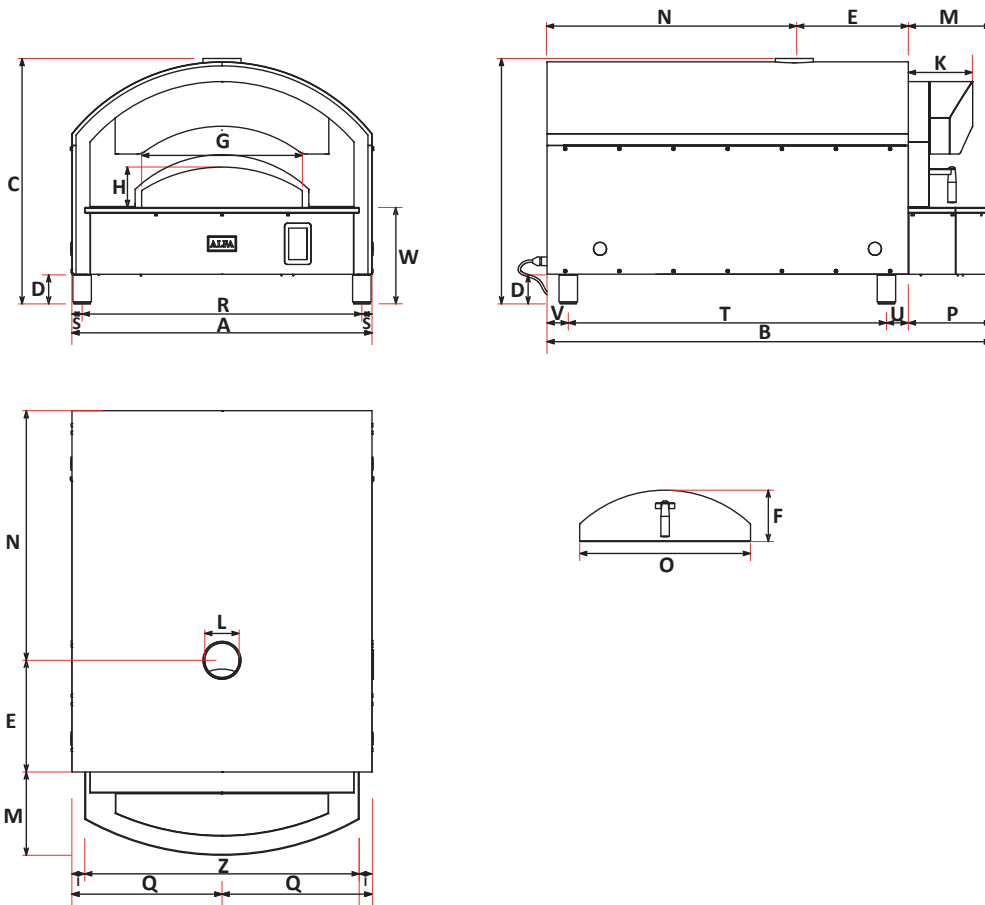
Electric VERSION	
COLOUR Colore	CODE Codice
Black	FP-Z6P-BE-NER
Silver grey	FP-Z6P-BE-GRI
Copper	FP-Z6P-BE-RAM



Weight Peso	480 kg 1056 lb	
Cooking floor Piano Cottura	75x112,5 cm 29,5x44,3 in	
Max oven temperature Temperatura massima	500°C 932°F	
Heating time Minuti per scaldare	120'	
Pizza capacity Numero Pizze	6 Ø33cm	
Power Potenza	18 kW	
Power nominal Potenza nominale	CE 26 Amp	UL 45 Amp
Power break Potenza di interruzione	10kA	

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	

Voltage Tensione	Europe 400 V	North America 240 V
Frequency Frequenza	50/60Hz	
Average consumption Consumo medio	6,5 kW	
Cable type Tipo di cavo	H07 RN-F 5x4mm	
Electromagnetic curve Curva elettromagnetica	Type C	



	cm	inch		cm	inch
A	104	40,9	N	85,6	33,8
B	153,5	60,4	O	59	23,2
C	85	33,5	P	28,8	11,3
D	10	3,9	Q	51,85	20,4
E	39,37	15,5	R	96,6	38
F	17,75	7	S	3,55	1,4
G	55,5	21,9	T	110	43,5
H	14	5,5	U	7,55	3
I	4,5	1,8	V	7,33	2,9
K	22,2	8,7	W	33,3	13,1
L	12	4,7	Z	94,8	37,3
M	28,8	11,3			

Description Descrizione	Code Codice
External shell Up Carter esterno SUP	A* R-CRT-1-046
Lamp shell Carter lampada	B** CRT02003900
Logo Alfa (v1.0)	C D14PLAC-ALFA
Higher resistor Resistenze superiori	D R-CMB-2-133
Lower resistor Resistenze inferiori	E R-CMB-2-132
Safety thermostat Termostato di sicurezza	F CE ELT03001300 UL ELT03003600
Transformer Trasformatore	F' ELT03000600
Electronic board Scheda elettronica	G ELT03000100
Halogen lamp Lampada alogena	H C32LAM-ZENO
Door Sportello	I R-SPT-1-018
Red bricks Mattoni	J TABLE DIAGRAM
Wiring Cablaggio	K ELT03002600
Feet (n.4) Piedini	L D14PIED-M10X25-2
Touch screen Schermo touch	M ELT03000200
Temperature probe Sonda temperature	N ELT03000300
Side shell R Carter Laterale Dx	O*** R-CRT-1-047
Side shell L Carter Laterale Sx	P**** R-CRT-1-048
Frontal hood Cappa frontale	Q R-ARC-1-020
Stone sill Davanzale in pietra	R R-DVZ02000100
Arch Archetto	S R-ARC-1-010
Fan Ventola	T ELT03000900
Eyebolt caps Tappi golfari	U MNT03000700

PACKAGING Z6P TOP					
Dimensione imballo Z6P TOP					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	125	169	130	kg	-
inch	49,2	66,5	51,1	lbs	-



*****,***: see table on last page

ZENO 6 PIZZE

Data Sheets - Scheda Tecnica



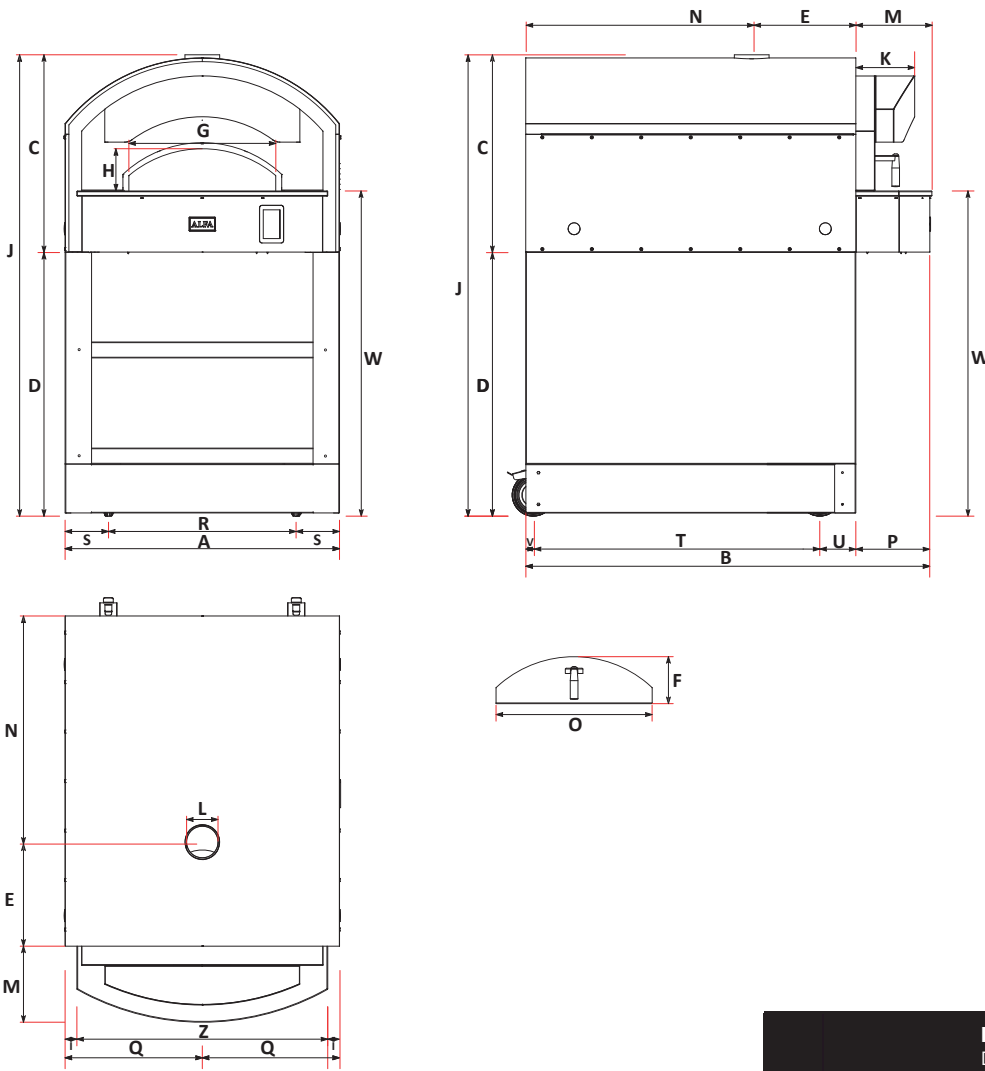
Electric VERSION

COLOUR Colore	CODE Codice
Black	FP-Z6P-BE-NER
Silver grey	FP-Z6P-BE-GRI
Copper	FP-Z6P-BE-RAM

Weight Peso	480 kg 1056 lb	
Cooking floor Piano Cottura	75x112,5 cm 29,5x44,3 in	
Max oven temperature Temperatura massima	500°C 932°F	
Heating time Minuti per scaldare	120'	
Pizza capacity Numero Pizze	6 Ø33cm	
Power Potenza	18 kW	
Power nominal Potenza nominale	CE 26 Amp	UL 45 Amp
Power break Potenza di interruzione	10kA	

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	

Voltage Tensione	Europe 400 V	North America 240 V
Frequency Frequenza	50/60Hz	
Average consumption Consumo medio	6,5 kW	
Cable type Tipo di cavo	H07 RN-F 5x4mm	
Electromagnetic curve Curva elettromagnetica	Type C	

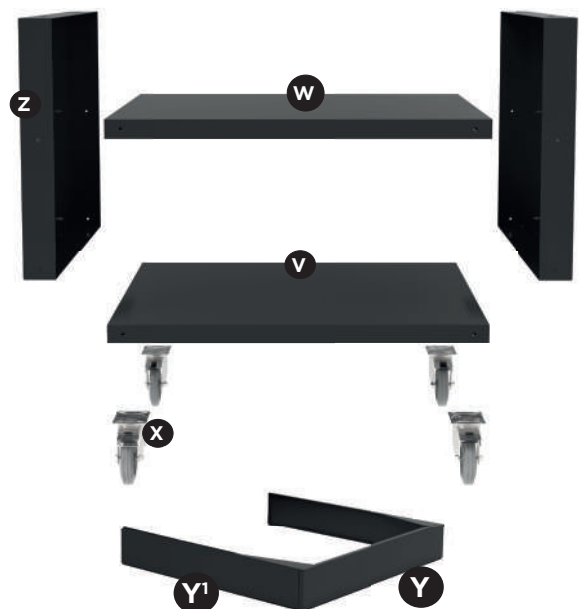


	cm	inch		cm	inch
A	104	40,9	M	28,8	11,3
B	153,5	60,4	N	85,4	33,6
C	74,5	29,3	O	59	23,2
D	100	39,4	P	28	11
E	39,37	15,5	Q	51,85	20,4
F	17,75	7	R	71	28
G	55,5	21,9	S	16,5	6,5
H	14	5,5	T	108	42,5
I	4,5	1,8	U	13,6	5,4
J	175	68,9	V	3	1,2
K	22,2	8,7	W	123	48,4
L	12	4,7	Z	94,8	37,3

PACKAGING Z6P BASE					
Dimensione imballo Z6P Base					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
cm	125	127	110	kg	-
inch	49,2	50	43,3	lbs	-

Description Descrizione		Code Codice
Lower base shelf Ripiano Base inferiore	V	R-BAS01001600
Upper base shelf Ripiano Base superiore	W	R-BAS02003200
Basic castors with brakes Ruote Base con freno	X	R-RTE03000100
Front wheel covers Copri-ruote frontale	Y	BAS02007700
Side wheel covers Copri-ruote laterale	Y'	BAS02007900
Lateral base Laterale Base	Z	R-BAS02001300

	A'	B''	O'''	P''''
Black	R-CRT-1-046-NER	CRT02003900-NER	R-CRT-1-047-NER	R-CRT-1-048-NER
Silver grey	R-CRT-1-046-GRI	CRT02003900-GRI	R-CRT-1-047-GRI	R-CRT-1-048-GRI
Copper	R-CRT-1-046-RAM	CRT02003900-RAM	R-CRT-1-047-RAM	R-CRT-1-048-RAM



По вопросам продаж и поддержки обращайтесь:

Алматы (7273)495-231
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