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## Alfa professional pizza peel kit

The Alfa professional pizza peel kit includes all the essential accessories to cook pizza and to effectively clean the oven.

**Pizza peel, small peel, vertical brush and laser thermometer** all included in a single and practical Kit, designed to simplify the daily work of pizza chefs.

Ergonomic design and quality materials guarantee to all the accessories **maximum usability, excellent resistance to heat and wear and absolute precision.**

The Alfa professional pizza peel kit contains:

- **Anodized aluminium pizza peel and 36cm perforated flexible head;**
- **Stainless steel small pizza peel with sliding handle;**
- **Adjustable vertical oven brush with brass bristles;**
- **Professional infrared laser thermometer with backlit LCD display.**

## Discover the Alfa professional pizza peel kit

The Alfa professional pizza peel kit is designed to include all the essential tools for **placement in the oven, turning of pizzas and cleaning of the oven floor.**

Practical and functional, the Alfa Pizza Peel Kit is used to equip your workspace with all the tools essential for cooking pizza and managing the oven.

Each tool was designed and crafted to **offer optimal performance, to facilitate the work of pizza chefs** and to increase the productivity of each pizzeria.

The Alfa professional pizza peel kit includes:



**Alfa pizza peel.** Made of anodised aluminium, it is the essential tool for placing pizzas in the oven safely without damaging them. The 36cm flexible head is equipped with holes that are useful for the removal of excess flour and the slight front bevel facilitates transfer of the pizza onto the peel.



**Alfa Small Pizza Peel.** Made of stainless steel, it is the ideal tool for manoeuvring bread and pizza in the oven during cooking. The ergonomic shape and the sliding handle increase its reliability and ease of use.



**Alfa adjustable vertical oven brush.** Equipped with brass bristles, it is the perfect accessory to effectively remove ash and cooking residues from the oven floor.



**Alfa professional infrared laser thermometer.** Useful to determine with absolute precision the temperature present at every point of the oven floor. Discover in just a few seconds when the right time is to place the pizza in the oven.

Each accessory that composes the Alfa Pizza Peel Kit is also available individually.



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## Alfa professional pizza peel kit

The Alfa professional pizza peel kit includes all the essential accessories to cook pizza and to effectively clean the oven.

**Pizza peel, small peel, vertical brush and laser thermometer** all included in a single and practical Kit, designed to simplify the daily work of pizza chefs.

Ergonomic design and quality materials guarantee to all the accessories **maximum usability, excellent resistance to heat and wear and absolute precision.**

The Alfa professional pizza peel kit contains:

- **Anodized aluminium pizza peel and 30cm perforated flexible head;**
- **Stainless steel small pizza peel with sliding handle;**
- **Adjustable vertical oven brush with brass bristles;**
- **Professional infrared laser thermometer with backlit LCD display.**

## Discover the Alfa professional pizza peel kit

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Practical and functional, the Alfa Pizza Peel Kit is used to equip your workspace with all the tools essential for cooking pizza and managing the oven.

Each tool was designed and crafted to **offer optimal performance, to facilitate the work of pizza chefs** and to increase the productivity of each pizzeria.

The Alfa professional pizza peel kit includes:



**Alfa pizza peel.** Made of anodised aluminium, it is the essential tool for placing pizzas in the oven safely without damaging them. The 30cm flexible head is equipped with holes that are useful for the removal of excess flour and the slight front bevel facilitates transfer of the pizza onto the peel.



**Alfa Small Pizza Peel.** Made of stainless steel, it is the ideal tool for manoeuvring bread and pizza in the oven during cooking. The ergonomic shape and the sliding handle increase its reliability and ease of use.



**Alfa horizontal oven brush.** The Alfa horizontal oven brush was developed to clean the oven floor faster and more effectively. Entirely made in Italy, the Alfa horizontal brush is specially designed to facilitate the removal of dirt from the bottom of the oven towards the mouth.



**Alfa professional infrared laser thermometer.** Useful to determine with absolute precision the temperature present at every point of the oven floor. Discover in just a few seconds when the right time is to place the pizza in the oven.

Each accessory that composes the Alfa Pizza Peel Kit is also available individually.



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## Professional pizza peel

The Alfa professional pizza peel is the essential tool for sliding pizzas in complete safety, without ever ruining them.

The anodized aluminium used to make the head of the pizza peel makes it a working tool that is **light and at the same time robust**, designed to last over time.

The head is flexible and equipped with holes useful to remove excess flour, ensuring **maximum hygiene and the best cooking performance** of the pizza.

The slight front bevel, created thanks to skilful milling work, facilitates the transfer of the pizza onto the peel.

- **Pizza peel head in anodised aluminium;**
- **Perforated head surface;**
- **Ergonomic and elegant design;**
- **Lightweight and flexible;**
- **Made in Italy;**
- **Compatible with all Alfa professional wood-fired and gas pizza ovens.**

## Discover the Alfa professional pizza peel

We know how essential it is to be able to rely on a professional pizza peel that is **light and practical to use** with any type of dough.

That's why the Alfa pizza peels were **designed down to the smallest detail** to satisfy even the most demanding pizza chefs.

The ergonomic handle design offers a **comfortable and safe grip**, in order to be able to slide the pizza into the oven with extreme ease.

The perforated surface of the head of Alfa professional pizza peels is used to remove excess flour from the pizza base.

This detail, in addition to making the pizza peel lighter, reduces friction and **improves the quality of the pizza during cooking**.

The quality materials used **guarantee maximum stability of the pizza peel** during movement and make it particularly resistant to the high temperatures reached by professional ovens.

The different sizes allow professional pizza peels to adapt to the Alfa ovens of different sizes.

## Choose the size best suited to your Alfa oven

The Alfa professional pizza peels are available in two sizes:



Model 160



Model 190



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## Professional small pizza peel

Made of stainless steel the Alfa professional small pizza peel is the ideal tool for manoeuvring bread and pizza in the oven during cooking.

The bottom of the handle and the intermediate handle make it easier to grip and are particularly **shock- and heat-resistant**.

Sturdy and light, the Alfa professional small pizza peel is designed in every detail to **facilitate the work of pizza chefs** and to ensure **optimal and effortless pizza cooking**.

- Made of stainless steel;
- Robust and lightweight;
- Ergonomic design;
- Sliding intermediate handle;
- Made in Italy;
- Compatible with Alfa professional wood-fired and gas ovens.

## Discover the Alfa professional small pizza peel

The Alfa professional small pizza peel has been designed and manufactured to guarantee **maximum reliability and practicality** of use. The result is a functional tool that is a precious ally for turning bread and pizza in professional wood-fired and gas ovens.

Made of high quality stainless steel, the Alfa professional small pizza peel avoids the transmission of oven heat and offers **maximum resistance and stability** during use.

**The ergonomic shape and the sliding handle** increase its usability and allow the pizza chef to grip the small peel correctly, even when it is stacked with the head facing downwards.

## Choose the size best suited to your Alfa oven

The Alfa professional small pizza peels are available in two sizes:



Model 160





Modelo 190



## Alfa adjustable vertical oven brush

The Alfa vertical oven brush is designed to clean professional wood-fired and gas ovens easily and quickly.

The **thick brass bristles** are able to resist high temperatures and make it the ideal accessory to quickly brush the oven floor.

The **rear scraper of the stainless steel brush** is used to effectively remove any cooking residues left on the floor.

**Designed to make the work of white art professionals easier**, the Alfa vertical brush has an adjustable head to easily reach any area of the oven.

- Brass bristles;
- Stainless steel rear scraper;
- Anodised aluminium handle;
- Ergonomic handle;
- Robust and lightweight;
- Made in Italy;
- Compatible with all Alfa professional wood-fired and gas pizza ovens.



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## Discover the Alfa vertical oven brush

The Alfa adjustable vertical oven brush is specially designed to **remove dirt from the floor of professional wood-fired ovens** with extreme ease.

Thanks to the adjustable head of the brush it is possible to move the ash and cooking residues laterally, keeping the oven floor clean.

**The brass bristles and the anodised aluminium tubular handle** make it particularly robust and heat resistant.

This latter feature is essential to be able to use it to clean the gas and wood-fired oven both before and after cooking.

## Choose the size best suited to your Alfa oven

The Alfa vertical oven brushes are available in two sizes:



Model 160



Model 190



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# Horizontal oven brush

## Alfa horizontal oven brush

The Alfa horizontal oven brush is the essential accessory for cleaning the surface of a professional pizza oven **with practicality and efficiency**.

The robust **brass bristles** are used to optimally brush off any residues between one cooking session and another or at the end of the day.

Resistant to the high temperatures of professional pizza ovens, the Alfa horizontal oven brush is designed down to the smallest details. This is to both **make the oven hygiene work as easy as possible** and to **reduce the overall dimensions to a minimum**.

A particular system for fastening of the handle to the brush head, in fact, results in reduction of the space occupied by this accessory, increasing its practicality.

- Brass bristles;**
- Anodized aluminium handle**
- Robust and lightweight**
- Minimum overall dimensions thanks to the front fastening system;**
- Made in Italy**
- Recommended for Alfa professional gas and electric ovens**

## Discover the Alfa horizontal oven brush

The Alfa horizontal oven brush was developed to **clean the oven floor faster and more effectively**.

Entirely made in Italy, the Alfa horizontal brush is specially designed to facilitate the removal of dirt **from the bottom of the oven towards the mouth**.

It is ideal for all those professional ovens that have a very low combustion chamber, such as the Alfa Zeno electric oven .

**Equipped with brass bristles and an anodised aluminium handle**, the Alfa oven brush is designed in detail to facilitate internal cleaning of the oven.

Thanks to the thick brass bristles, it is an essential accessory for the removal of cooking residues from refractory stone surfaces.

The particular front system for fastening of the handle to the brush head uses a flat attachment, which reduces its size.

## Choose the size best suited to your Alfa oven

The Alfa horizontal oven brushes are available in two sizes:



Model 160



Model 190



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## Professional ember rake

The Alfa professional ember rake is the ideal tool to move and position the embers and fire inside wood-fired pizza ovens.

Designed for industry professionals, the ember rake is **made of stainless steel** and equipped with an **ergonomic handle** that is **adjustable** in length.

The professional ember rake represents a valid aid to **manage the burning embers inside the wood-fired oven**, allowing pizza chefs to maintain a constant temperature in complete safety.

- **Made of stainless steel;**
- **Robust and lightweight;**
- **Ergonomic design;**
- **Sliding intermediate handle;**
- **Made in Italy;**
- **Compatible with all Alfa professional wood-fired ovens.**

## Discover the Alfa professional ember rake

The Alfa professional rake mover is the perfect tool to distribute and move the embers in professional wood-fired ovens, offering **greater heat control** in the cooking chamber.

The particular shape of the head has been designed to allow pizza chefs to move and manage the embers, ash and fire, with **maximum precision**.

Thanks to its ease of use, the Alfa professional ember rake also allows less experienced pizza chefs to make the **cooking of pizzas more efficient, rapid and precise**.

## Choose the size best suited to your Alfa oven

The Alfa professional ember rakes are available in two sizes:



Model 160



Model 190



## Alfa professional laser thermometer

The Alfa professional infra-red laser thermometer is used to detect with absolute precision the temperature present at every point of the oven floor.

Thanks to the **backlit digital LCD display** temperature reading is simple, quick and precise.

**Measurement occurs without contact** through the precision laser pointer that detects the temperature with a measurement range that reaches 500°C.

The Alfa professional laser thermometer is particularly suitable for measuring the temperature of the refractory surfaces of wood-fired, electric and gas ovens.

**Ergonomic, lightweight and accurate**, it offers concrete help to pizza chefs to always cook out quality pizzas, cooked evenly and with just the right degree of crunchiness.



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

## Discover the Alfa professional laser thermometer

The Alfa professional infra-red laser thermometer provides **precise measurement** of the oven floor temperature **in just a few seconds**.

In this way it becomes easier to know when it is time to place the pizza in the oven and always obtain uniform and impeccable cooking.

Thanks to the **backlit LCD display** it is possible to immediately read the temperature present at every point of the cooking chamber, even in low light conditions.

**The ergonomic handle and the original Alfa design** increase the handling and comfort of the professional thermometer during use.





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## Alfa flue pipe

The Alfa flue pipe facilitates the conveying of outlet fumes and allows the **installation of professional pizza ovens outside**.

Made of stainless steel the Alfa flue pipes are designed and built to resist high temperatures and corrosion.

The quality of the workmanship allows the fumes and vapours released during cooking to flow correctly outside in complete safety.

- **Made of thick stainless steel 8/10;**
- **Made in Italy;**
- **Compatible with the Alfa Quick Series ovens.**

## Discover the flue pipe for Alfa ovens

The Alfa flue pipe is the ideal accessory for the Quick Series pizza ovens. It allows fumes and vapours to be adequately conveyed outside, always correctly and **in compliance with the safety and environmental regulations**.

Thanks to the high quality of the materials used, the flue pipes for Alfa professional ovens offer **consistently high performance and compliance with the energy standards**.

Correct fume management allows pizza chefs to work in **healthier, odour-free environments**.

Installing a suitable flue also means helping to protect the oven. In fact, wear and the accumulation of soot are reduced.



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## Chimney cowl for professional ovens

The Alfa chimney cowl is designed to be installed outdoors above the flue pipes of professional wood-fired and gas ovens.

The chimney cowl for Alfa professional ovens is entirely produced at the Alfa laboratories **made of AISI 304 stainless steel**.

This material guarantees **an excellent resistance to high temperatures** and superior corrosion resistance.

- **Made of AISI 304 stainless steel;**
- **Resistant to temperatures up to 1000°C;**
- **Easy to install;**
- **Made in Italy;**
- **Compatible with the Alfa Quick Series ovens.**

## Discover the chimney cowl for Alfa professional ovens

The chimney cowl for Alfa professional ovens is designed to allow **the correct channeling and evacuation of fumes** of wood-fired and gas ovens.

It represents the ideal complement for the flue pipe as it increases its performance and efficiency

The quality of the AISI stainless steel used to manufacture the Alfa chimney cowl makes it **resistant to temperatures up to 1000°C**.

Furthermore, the particular construction technique **limits heat dispersion** and helps maintain a safer and more hygienic working environment.

The design with curved and soft lines is designed to **protect the chimney cowl from atmospheric agents** and to allow the evacuation of fumes in complete safety.

## Alfa butterfly valve



The Alfa butterfly valve insert is used to **speed up the heating of the oven** and to **keep the temperature constant** inside the combustion chamber.

Thanks to this simple yet practical accessory it is possible to manually regulate the air flow inside the cooking chamber.

In this way it is easier to **manage the temperature, reduce consumption and increase the energy efficiency** of your wood-fired or gas pizza oven.

**Designed to last over time**, the Alfa butterfly valve is made of AISI 304 steel to ensure excellent resistance to heat and corrosion. Essential qualities to allow installation on latest generation pizza ovens.

- **Easy to install;**
- **Made of AISI 304 steel;**
- **Made in Italy;**
- **Ideal for indoor and outdoor installations;**
- **Compatible with all Alfa professional pizza ovens.**



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## Find out how the Alfa butterfly valve works

The Alfa butterfly is extremely **simple to install and use**. To assemble it, simply insert it over the hole on the dome of your pizza oven. Once the flue pipe has also been positioned above the insert with the butterfly valve, the wood or gas oven is immediately ready to be turned on.

Simply turn the knob on the insert to move the valve to a vertical or horizontal position.

If completely closed, the butterfly valve blocks the insert, partially obstructing the passage of air. In this way the pizza chef can decide if and when to **speed up the heating of the oven**.

Once the operating temperature has been reached, by closing the butterfly valve the heat is kept inside the oven. A feature that proves particularly useful to **keep the heat constant** inside the cooking chamber.

Furthermore, the Alfa valve knob is equipped with a **practical indicator**. This is used to see if the valve is open or closed at a quick glance.

## Choose the size best suited to your Alfa oven

The butterfly valve insert is available in different sizes and is compatible with all the Alfa Quick and Napoli series pizza ovens.



150 mm



180 mm



200 mm



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## Hybrid kit for Alfa professional ovens

The Hybrid Kit patented by Alfa is designed to **transform the professional gas oven into a wood-fired oven**, instantly adapting to changing needs.

The possibility of having a hybrid oven, choosing each time which fuel to use, represents a precious resource for pizza makers.

In fact, the Hybrid Kit is used to structure an operational kitchen where you can experiment and cook different types of dough always to perfection.

Both the burner cover and the wood holder that compose the Hybrid Kit are made of AISI 441 25/10 stainless steel to guarantee their **maximum efficiency and durability**.

- Made of AISI 441 25/10 stainless steel;
- Resistant to temperatures up to 1000°C;
- Easy to install;
- Made in Italy;
- Compatible with Alfa gas ovens.

## Discover the Hybrid Kit for Alfa professional gas ovens

The Hybrid Kit consists of a burner cover and a wood holder that are used to transform a professional gas oven into a wood-fired oven.

Being able to choose spontaneously, based on the needs of the moment, which fuel to use allows pizza makers to **cook any type of pizza with absolute precision**.

The burner cover is designed to protect the burner of Alfa gas ovens during wood-fired use. The practical slot on the side makes it easy to grip with the pole during installation and removal from the oven.

Thanks to the wood holder, which promotes combustion, lighting the fire is quicker and easier, as is moving the flame during cooking.

Both elements that compose the Hybrid Kit are made of sturdy AISI 441 25/10 stainless steel, a material that makes them resistant to temperatures of up to 1000°C.

**Installing the Hybrid Kit is simple and intuitive.** In fact, it is sufficient to place the burner cover over the gas burner of the oven, using the pole. The next step is to light the fire on the opposite side of the cooking chamber, using the wood holder supplied.

Each Hybrid Kit is **custom designed and made for each Alfa professional gas oven**, thereby guaranteeing maximum efficiency and practicality of use.



Quick 2 Pizze



Quick 4 Pizze



Quick 6 Pizze, Serie Napoli

# Alfa Wood Stand



The Alfa wood stand is used to place the wood logs in the oven quickly and easily while managing the fire.

Its particular shape is specially designed to **promote combustion** in professional wood-fired ovens.

- **Made of AISI 441 25/10 stainless steel;**
- **Resistant to temperatures up to 1000°C;**
- **Functional and elegant design;**
- **Made in Italy;**
- **Compatible with all Alfa wood-fired ovens.**

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## Discover the Alfa wood stand

The Alfa wood stand is a useful tool to **support and organise firewood** inside wood-fired ovens.

Designed to increase air passage under the wood, **it promotes quick and simple ignition of the flame.**

Made of AISI 441 25/10 stainless steel, the Alfa wood stand is extremely solid and able to withstand temperatures of up to 1000°C.

Specially designed for professional use, it is a **robust and durable accessory over time** and is compatible with all the Alfa professional wood-fired ovens.



## Alpha wood holder

Thanks to the Alfa wood holder it is possible to **manage fire and embers with extreme ease** inside professional wood-fired ovens.

The functional and elegant design is designed to **facilitate the movement of the fire** and to facilitate cleaning operations when using the oven.

- Made of AISI 441 stainless steel;
- Resistant to temperatures up to 1000°C;
- Functional and elegant design;
- Made in Italy;
- Compatible with all Alfa wood-fired ovens.



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## Discover the wood holder for Alfa professional wood-fired ovens

The Alfa wood holder is a support that is as simple as it is useful, to allow optimal combustion and to keep the hob always clean and tidy.

Thanks to the Alfa wood holder the fire and the embers can be **managed with extreme ease and in complete safety**. Furthermore, cleaning of the oven floor during use is easier.

The Alfa wood holder is solid and durable over time and is **made of AISI 441 stainless steel**. A high quality material capable of making it robust and resistant to both corrosion and temperatures of up to 1000°C.

Compatible with all Alfa professional wood-fired ovens, the wood holder is an essential tool.

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