

Quick

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
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



ALFA PROFESSIONAL OVENS

QUICK Series

The Quick Series of professional pizza ovens combine extraordinary performance and a small size. Compact, easy to install and easy to move around, they offer the same productivity as traditional ovens, but require minimum space.



QUICK 2 PIZZE

Lightweight and compact, it is a professional pizza oven ideal for use in food trucks, small shops and gluten-free shops.



QUICK 4 PIZZE

Impeccable performance and low weight make Quick 4 Pizzas perfect for fast food restaurants, catering services and bistros that want to include pizzas in their menu.



QUICK 6 PIZZE

Maximum productivity and high performance make this professional oven the best ally for pizzerias and restaurants with many seats.



ALFA FORNI

Lightweight, quick and easy to install professional pizza ovens

Thanks to their various sizes and 3 fueling methods, wood, gas or hybrid, the Quick Series professional pizza ovens are capable of meeting the needs of multiple catering activities.

Food trucks, small shops and bistros that want to add pizzas to their menu, or pizzerias with a high hourly production, can find the most suitable solution for their spaces and production needs with the Quick Series.

Alfa professional pizza ovens are immediately ready for use. They do not require masonry works and are so small that they can fit through standard doors found in normal premises.

DESIGN & PERFORMANCE

Double Flue System for a superior cooking experience.

The patented Alfa Double Flue System maximizes heat while minimizing fuel consumption and reduces the temperatures in the pizza maker's work area by 20%.

Thanks to two special draft hoods, the heat remains longer in the cooking chamber, increasing the well-being and safety of the pizza makers and offering an unbeatable cooking performance while respecting the environment.





Once the ideal location has been chosen, the Quick pizza ovens are immediately ready to be used.

In just a few minutes they reach up to 500°C, allowing pizza makers to cook tasty Neapolitan and contemporary pizzas, both quickly and evenly, combining performance and productivity thanks to the refractory top, which is 5 cm thick.

The Quick Series stands out for not only for its low consumption, but also its low operating costs. In particular, the gas-powered models are such that staff do not to have to continuously check the oven, thus allowing them to dedicate valuable time to other tasks.

DESIGN & PERFORMANCE

3 types of fuel to choose from



1. Wood

High-quality materials and construction technology make Alfa professional wood-burning ovens highly efficient with very fast lighting and preheating times along with low wood consumption.

2. Gas

Latest generation burners and patented Alfa technology allow gas-powered models to quickly generate heat and keep it constant with maximum precision and efficiency.

Gas-fuelled versions do not require a flue, just a simple suction hood found in all professional kitchens is sufficient.



3. Hybrid

Thanks to the practical Hybrid Kit developed by the Alfa R&D team, the gas oven can be transformed into a wood-burning oven, allowing to decide from time to time which fuel to use according to the needs of the moment.



So many benefits in so little space



Ready to use

Does not require masonry work and is immediately ready to churn out pizzas that are consistently cooked to perfection.



Weather resistant

The high quality double powder coating makes the Quick Series ovens perfect for outdoor installations as well.



Built-in Installation

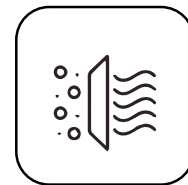
Alfa professional pizza ovens can be installed in built-in mode, taking care to leave adequate space for maintenance.





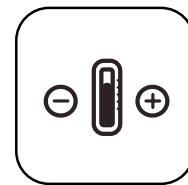
Reduced consumption

Alfa technology, innovation and optimized design offer concrete fuel savings without ever giving up on high cooking performance.



Cooler environments

Thanks to the double front-suction hood, the Quick Series ovens reduce the heat perceived by the pizza maker by 20%.



Digital thermometer

A convenient and practical digital thermometer enables a quick view of the temperature inside the cooking chamber and an even more precise handling of the oven.

DESIGN & PERFORMANCE

Maximum freedom of customization

In addition to the size and type of fuel supply, the Quick Series ovens can be customized with a wide range of colors and finishes so that they can be perfectly integrated with the style of any setting, even the most particular of rooms.



SILVER GREY



ANTIQUE RED



BLACK



SIDERAL GREEN



COPPER



NIGHT BLU

Color Table

Quick Series

| STANDARD COLOR | CUSTOM COLOR | |
|--|--|--|
|  <p data-bbox="309 1160 528 1193">SILVER GREY</p> |  <p data-bbox="780 1160 1021 1193">ANTIQUE RED</p>  <p data-bbox="761 1572 1038 1606">SIDERAL GREEN</p> |  <p data-bbox="1190 1160 1310 1193">BLACK</p>  <p data-bbox="1182 1572 1334 1606">COPPER</p>  <p data-bbox="1142 1982 1350 2016">NIGHT BLUE</p> |





QUICK 2 Pizze

The ultra-compact and light oven, ideal for all those activities that require high cooking performance in small spaces.



Quick 2 Pizze the most compact professional pizza oven



Fuel: wood, gas or hybrid (gas and wood)

Pizzas per hour: 40/h

Dimensions (oven) LxWxH: 104x99x72,7cm

Dimensions (oven with base) LxWxH 104x99x163 cm

Weight (oven): 191 kg

Weight (oven with base): 251 kg

Cooking floor (gas): 80x70cm

Cooking floor (wood): 90x70cm

Heating time: 40 min to reach 500°C

Wood consumption: 5 kg/h

LPG consumption: 1,35 kg/h

Methane consumption: 1,8 m³/h



QUICK 4 Pizze

The oven that was born ready! Quick 4 Pizze does not require masonry and is ready to be lit up the day it is installed.



Quick 4 Pizze, the professional oven for immediately ready pizzas



Fuel: wood, gas or hybrid (gas and wood)

Pizzas per hour: 50/h

Dimensions (oven) LxWxH: 119x123x80 cm

Dimensions (oven with base) LxWxH: 119x123x170 cm

Weight (oven): 252 kg

Weight (oven with base): 334 kg

Cooking floor (gas): 90x90cm

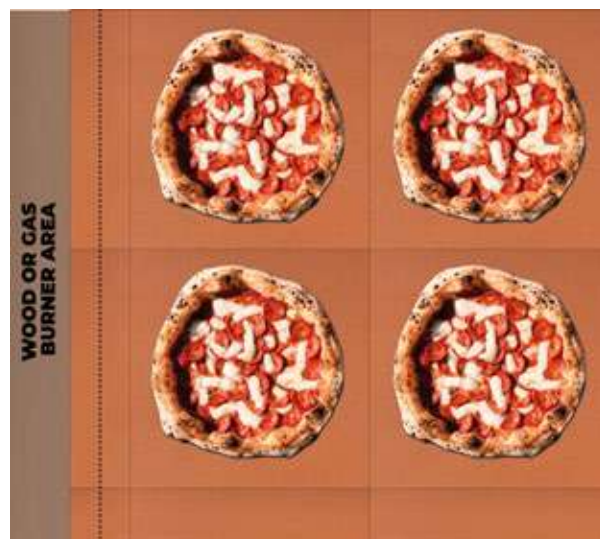
Cooking floor (wood): 100x90cm

Heating time: 50 min to reach 500°C

Wood consumption: 7 kg/h

LPG consumption: 2,89 kg/h

Methane consumption: 3.80 m³/h



QUICK 6 Pizze

Undisputed hegemony in cooking pizzas. Technology, innovation and Alfa design converge in a single professional pizza oven to ensure low fuel consumption and high cooking performance.



The best ally for pizzerias and restaurants with numerous seats



Fuel: wood, gas or hybrid (gas and wood)

Pizzas per hour: 70/h

Dimensions (oven) LxWxH: 140x156x95cm

Dimensions (oven with base) LxWxH: 140x156x185cm

Weight (oven): 392 kg

Weight (oven with base): 549 kg

Cooking floor (gas): 120x110cm

Cooking floor (wood): 120x110cm

Heating time: 70 min to reach 500°C

Wood consumption: 9 kg/h

LPG consumption: 3 kg/h

Methane consumption: 2.98 m³/h



QUICK 2 PIZZE TOP

Data Sheets - Scheda Tecnica



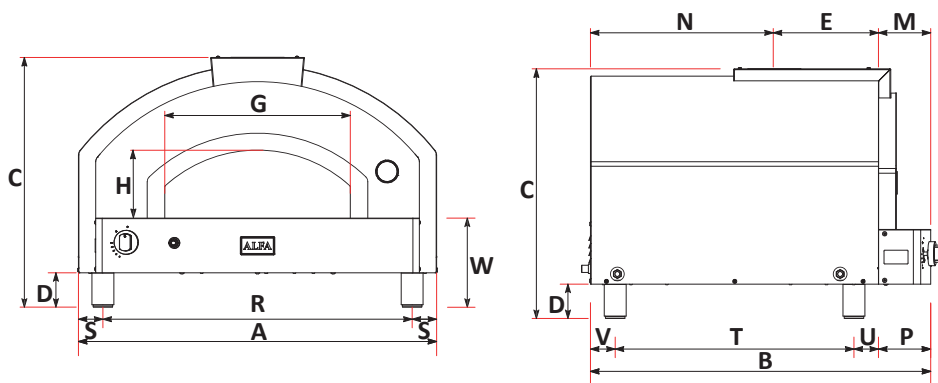
GAS VERSION

| COLOUR Colore | CODE Codice | |
|----------------------|----------------|---------------|
| Silver Grey | LPG | FP-Q2P-TG-GRI |
| | N. GAS | FP-Q2P-TM-GRI |
| Black | LPG | FP-Q2P-TG-NER |
| | N. GAS | FP-Q2P-TM-NER |
| Antique Red | LPG | FP-Q2P-TG-ROA |
| | N. GAS | FP-Q2P-TM-ROA |
| Blue | LPG | FP-Q2P-TG-BLU |
| | N. GAS | FP-Q2P-TM-BLU |
| Sideral Green | LPG | FP-Q2P-TG-VES |
| | N. GAS | FP-Q2P-TM-VES |
| Copper | LPG | FP-Q2P-TG-RAM |
| | N. GAS | FP-Q2P-TM-RAM |

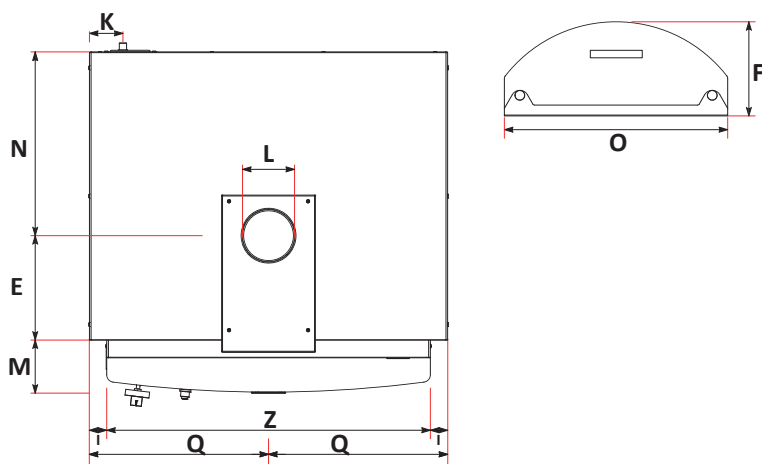
| | |
|--|----------------------------------|
| Weight Peso | 175 Kg |
| Cooking floor Piano Cottura | 80x70 cm 31,5x27,5 in |
| Max oven temperature Temperatura massima | 500°C 932°F |
| Heating time Minuti per scaldare | 40' |
| Pizza capacity Numero Pizze | 2 Ø33cm |
| Heat capacity Potenza nominale | 24 kW - 81891 BTU |
| Smoke temperature Temperatura fumi | 410°C 770°F |
| Volumetric flow Flusso volumetrico | 28,92g/s |
| Suction flow rate Portata aspirazione | 55 m³/h |

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

| Recommended fuel Combustibile consigliato | LPG gas G30/G31 Gas GPL G30/G31 | Natural Gas G20 Gas Metano G20 |
|---|---|--|
| Gas category Categoria gas | I3+GPL | 12H METANO |
| Operation Funzionamento | 28..30/37mbar - 11W.C. | 20mbar - 4 W.C. |
| Max consumption Consumo Massimo | 1,35 Kg/h | 1,8 mc/h |

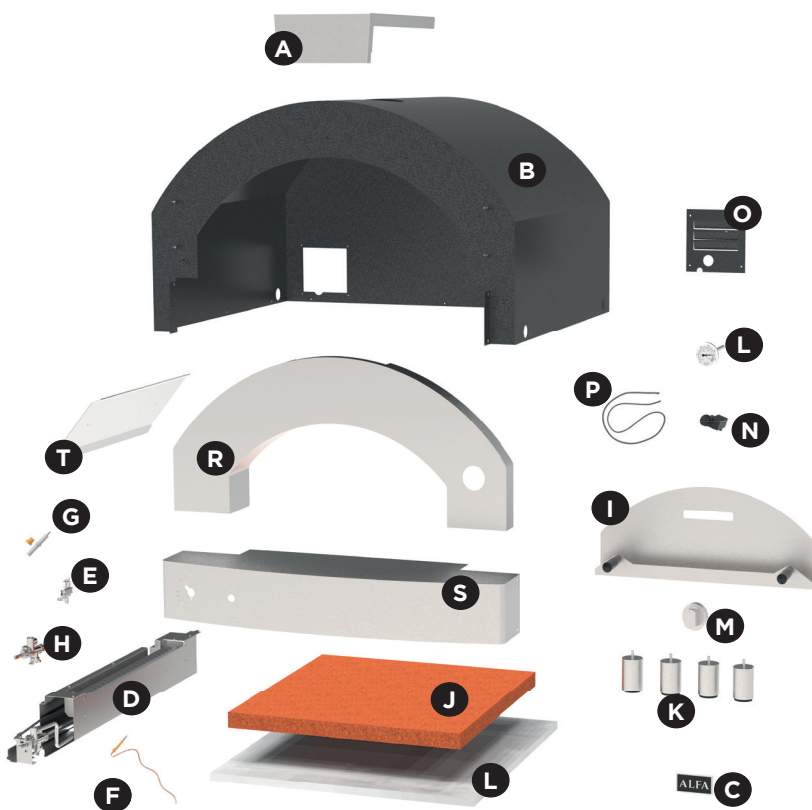


| | cm | inch | | cm | inch |
|---|------|------|---|------|------|
| A | 104 | 40,9 | N | 53,2 | 20,9 |
| B | 99 | 39 | O | 62 | 24,4 |
| C | 72,7 | 28,6 | P | 15,2 | 6 |
| D | 10 | 3,9 | Q | 52,2 | 20,5 |
| E | 30,6 | 12,1 | R | 90 | 35,4 |
| F | 24 | 9,4 | S | 7,1 | 2,8 |
| G | 54 | 21,3 | T | 69,5 | 27,4 |
| H | 19,8 | 7,8 | U | 7,2 | 2,8 |
| I | 5,1 | 2,0 | V | 7,2 | 2,8 |
| K | 9,8 | 3,8 | W | 26 | 10,2 |
| L | 15 | 5,9 | Z | 94,2 | 37,1 |
| M | 15,2 | 6 | | | |



| PACKAGING Q2P TOP | | | | | |
|----------------------------|-----------|------------|---------|--------|-------|
| Dimensione imballo Q2P TOP | | | | | |
| | Width | Depth | Height | Weight | |
| | Larghezza | Profondità | Altezza | Peso | |
| cm | 114 | 109 | 95,8 | kg | 228 |
| inch | 44,8 | 42,9 | 37,7 | lbs | 502,6 |

| Description | | Code |
|---|------------|-------------------|
| Descrizione | | Codice |
| Flange Flangia | A | R-FLG02000700 |
| External shell Carter esterno | B* | R-CRT0101000 |
| Logo Alfa (v1.0) | C | D14PLAC-ALFA |
| KIT GAS | D | R-GAS01000600 |
| Pilot group Gruppo pilota | E | D14PILO-S65 |
| Thermocouple Termocoppia | F | D14TERM-850 |
| Glow plug Candeletta | G | D14ELET-2,5 |
| Gas tap Rubinetto GAS | H | B0032825 |
| Door Sportello | I | R-SPT01000200 |
| Red bricks 40x40 cm Mattoni 40x40 cm | J | R-RRA4040 |
| Feet (n.4) Piedini | K | D14PIED-M10X25-2 |
| Thermometer Termometro | L | YT63-190 |
| Gas knob Manopola Gas | M | D14MANO-70 |
| Electric generator Generatore elettrico | N | GENELP003IQ |
| Side gas cover Carter laterale Gas | O** | R-CRT01001200 |
| Electrical cable Cavo elettrico | P | CAVOTV-1500 |
| Skamotek | Q | Skamotec_1000_900 |
| Arch Archetto | R | R-ARC01000300 |
| Sill Davanzale | S | R-DVZ01000100 |
| Shield | T | R-CMC02001400 |



***: see table on last page

QUICK 2 PIZZE

Data Sheets - Scheda Tecnica



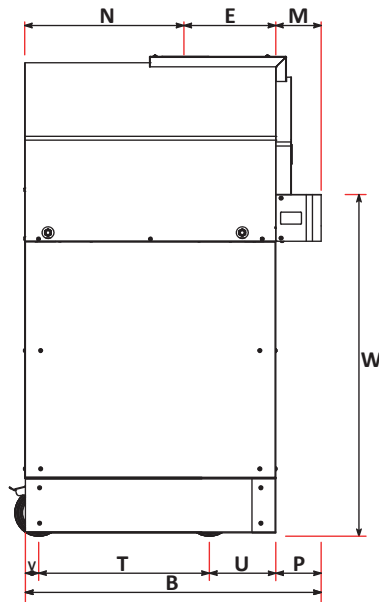
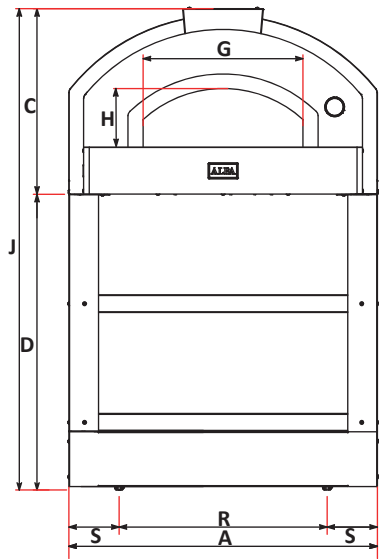
GAS VERSION

| COLOUR Colore | CODE Codice | |
|----------------------|----------------|---------------|
| Silver Grey | LPG | FP-Q2P-BG-GRI |
| | N. GAS | FP-Q2P-BM-GRI |
| Black | LPG | FP-Q2P-BG-NER |
| | N. GAS | FP-Q2P-BM-NER |
| Antique Red | LPG | FP-Q2P-BG-ROA |
| | N. GAS | FP-Q2P-BM-ROA |
| Blue | LPG | FP-Q2P-BG-BLU |
| | N. GAS | FP-Q2P-BM-BLU |
| Sideral Green | LPG | FP-Q2P-BG-VES |
| | N. GAS | FP-Q2P-BM-VES |
| Copper | LPG | FP-Q2P-BG-RAM |
| | N. GAS | FP-Q2P-BM-RAM |

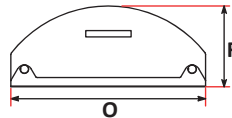
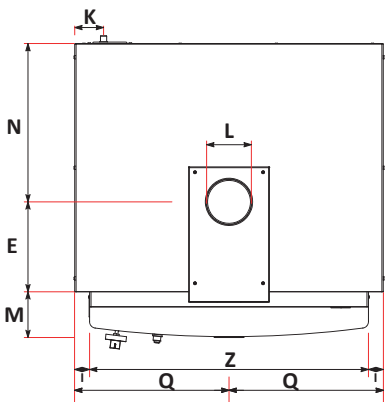
| | |
|--|--|
| Weight Peso | 255 Kg |
| Cooking floor Piano Cottura | 80x70 cm 31,5x27,5 in |
| Max oven temperature Temperatura massima | 500°C 932°F |
| Heating time Minuti per scaldare | 40' |
| Pizza capacity Numero Pizze | 2 Ø33cm |
| Heat capacity Potenza nominale | 24 kW - 81891 BTU |
| Smoke temperature Temperatura fumi | 410°C 770°F |
| Volumetric flow Flusso volumetrico | 28,92g/s |
| Suction flow rate Portata aspirazione | 55 m³/h |

| | |
|--|--|
| 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 |

| Recommended fuel Combustibile consigliato | LPG gas G30/G31 Gas GPL G30/G31 | Natural Gas G20 Gas Metano G20 |
|---|---|--|
| Gas category Categoria gas | I3+GPL | 12H METANO |
| Operation Funzionamento | 28..30/37mbar - 11W.C. | 20mbar - 4 W.C. |
| Max consumption Consumo Massimo | 1,35 Kg/h | 1,8 mc/h |



| | cm | inch | | cm | inch |
|----------|------|------|----------|-------|------|
| A | 104 | 40,9 | M | 15,2 | 6 |
| B | 99 | 39 | N | 53,2 | 20,9 |
| C | 67,7 | 26,7 | O | 62 | 24,8 |
| D | 100 | 39,4 | P | 15,2 | 6 |
| E | 30,6 | 12,1 | Q | 52,2 | 20,5 |
| F | 24 | 9,4 | R | 70 | 27,6 |
| G | 54 | 21,3 | S | 17 | 6,7 |
| H | 19,8 | 7,8 | T | 57 | 22,4 |
| I | 5,1 | 2 | U | 22,2 | 8,7 |
| J | 163 | 64,2 | V | 4,5 | 1,8 |
| K | 9,8 | 3,8 | W | 115,8 | 45,6 |
| L | 15 | 5,9 | Z | 94,2 | 37,1 |



PACKAGING Q2P

Dimensione imballo Q2P

| | Width Larghezza | Depth Profondità | Height Altezza | Weight Peso | |
|-------------|--------------------|---------------------|-------------------|----------------|-------|
| cm | 114 | 109 | 185 | Kg | 315 |
| inch | 44,8 | 42,9 | 72,8 | lbs | 694,4 |

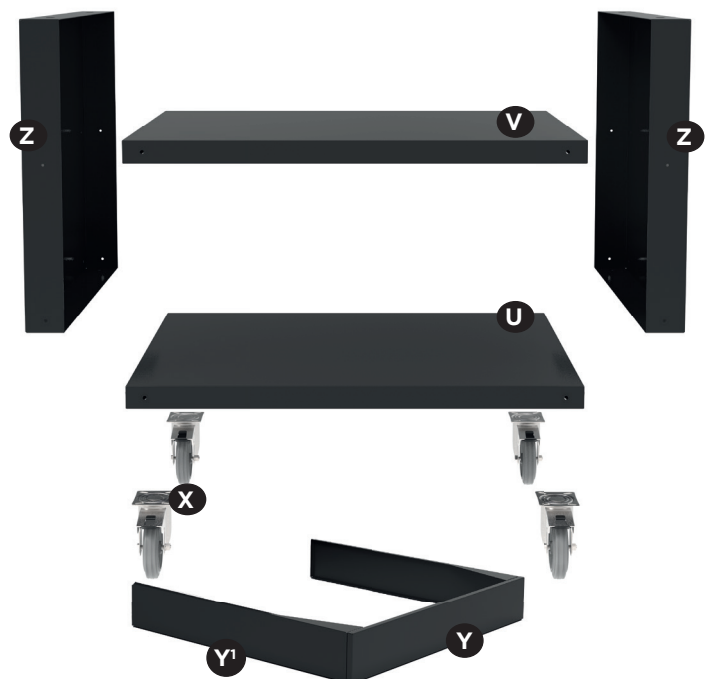
PACKAGING Q2P BASE

Dimensione imballo Q2P Base

| | Width Larghezza | Depth Profondità | Height Altezza | Weight Peso | |
|-------------|--------------------|---------------------|-------------------|----------------|-----|
| cm | 114 | 109 | 110 | Kg | 136 |
| inch | 44,8 | 42,9 | 43,3 | lbs | 300 |

| Description Descrizione | Code Codice |
|--|-------------------------|
| Lower base shelf Ripiano Base inferiore | U R-BAS01002500 |
| Upper base shelf Ripiano Base superiore | V R-BAS02004800 |
| Basic castors with brakes Ruote Base con freno | X R-RTE03000100 |
| Front wheel covers Copri-ruote frontale | Y R-BAS02007600 |
| Side wheel covers Copri-ruote laterale | Y' R-BAS02007500 |
| Lateral base Laterale Base | Z R-BAS02004600 |

| | B* | O** |
|----------------------|------------------|-----------------|
| Silver grey | R-CRT0101000-GRI | CRT02003300-GRI |
| Black | R-CRT0101000-NER | CRT02003300-NER |
| Antique Red | R-CRT0101000-ROA | CRT02003300-ROA |
| Blue | R-CRT0101000-BLU | CRT02003300-BLU |
| Sideral Green | R-CRT0101000-VES | CRT02003300-VES |
| Copper | R-CRT0101000-RAM | CRT02003300-RAM |





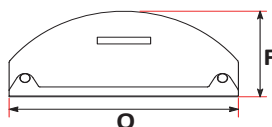
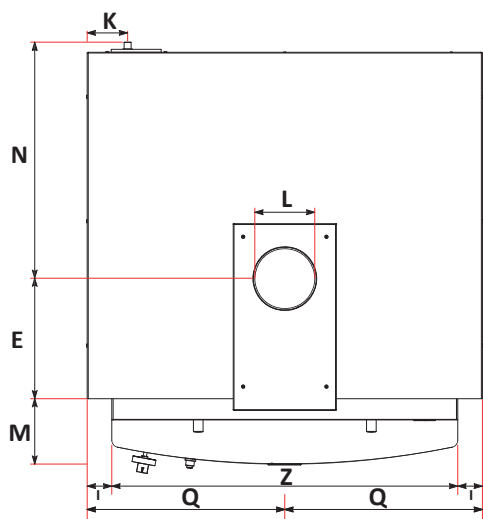
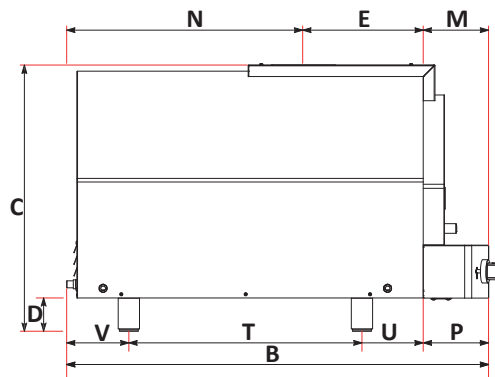
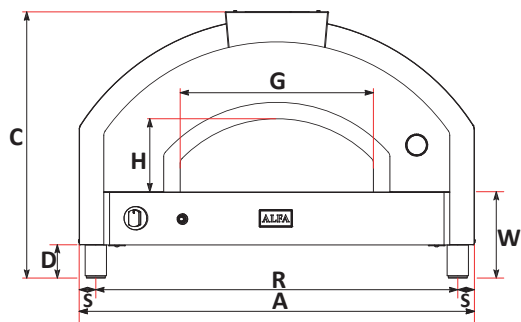
GAS VERSION

| COLOUR Colore | CODE Codice | |
|------------------|----------------|---------------|
| Silver Grey | LPG | FP-Q4P-TG-GRI |
| | N. GAS | FP-Q4P-TM-GRI |
| Black | LPG | FP-Q4P-TG-NER |
| | N. GAS | FP-Q4P-TM-NER |
| Antique Red | LPG | FP-Q4P-TG-ROA |
| | N. GAS | FP-Q4P-TM-ROA |
| Blue | LPG | FP-Q4P-TG-BLU |
| | N. GAS | FP-Q4P-TM-BLU |
| Sideral Green | LPG | FP-Q4P-TG-VES |
| | N. GAS | FP-Q4P-TM-VES |
| Copper | LPG | FP-Q4P-TG-RAM |
| | N. GAS | FP-Q4P-TM-RAM |

| | |
|--|--|
| Weight Peso | 50 kg 545,6 lb |
| Cooking floor Piano Cottura | 90x90 cm 35,4x35,4 in |
| Max oven temperature Temperatura massima | 500°C 932°F |
| Heating time Minuti per scaldare | 50' |
| Pizza capacity Numero Pizze | 4 ø33cm |
| Heat capacity Potenza nominale | 30kW - 102364 BTU |
| Smoke temperature Temperature fumi | 410°C 770°F |
| Volumetric flow Flusso volumetrico | 28,92g/s |
| Suction flow rate Portata aspirazione | 55 m³/h |

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

| Recommended fuel Combustibile consigliato | LPG gas G30/G31 Gas GPL G30/G31 | Natural Gas G20 Gas Metano G20 |
|---|---|--|
| Gas category Categoria gas | I3+GPL | 12H METANO |
| Operation Funzionamento | 28..30/37mbar - 11W.C. | 20mbar - 4 W.C. |
| Max consumption Consumo Massimo | 2,89 Kg/h | 3,80 mc/h |



| | cm | inch | | cm | inch |
|---|-------|------|---|--------|------|
| A | 118,7 | 46,7 | N | 70,88 | 27,9 |
| B | 126,7 | 49,9 | O | 65,9 | 25,9 |
| C | 79,9 | 31,5 | P | 19,65 | 7,7 |
| D | 10 | 3,9 | Q | 59,35 | 23,4 |
| E | 36,18 | 14,2 | R | 108,7 | 42,8 |
| F | 26,15 | 10,3 | S | 5 | 2,0 |
| G | 58 | 22,8 | T | 70 | 27,6 |
| H | 22 | 8,7 | U | 18,37 | 7,2 |
| I | 7,4 | 2,9 | V | 18,68 | 7,4 |
| K | 12,1 | 4,8 | W | 25,93 | 10,2 |
| L | 18 | 7,1 | Z | 103,89 | 40,9 |
| M | 19,63 | 7,7 | | | |

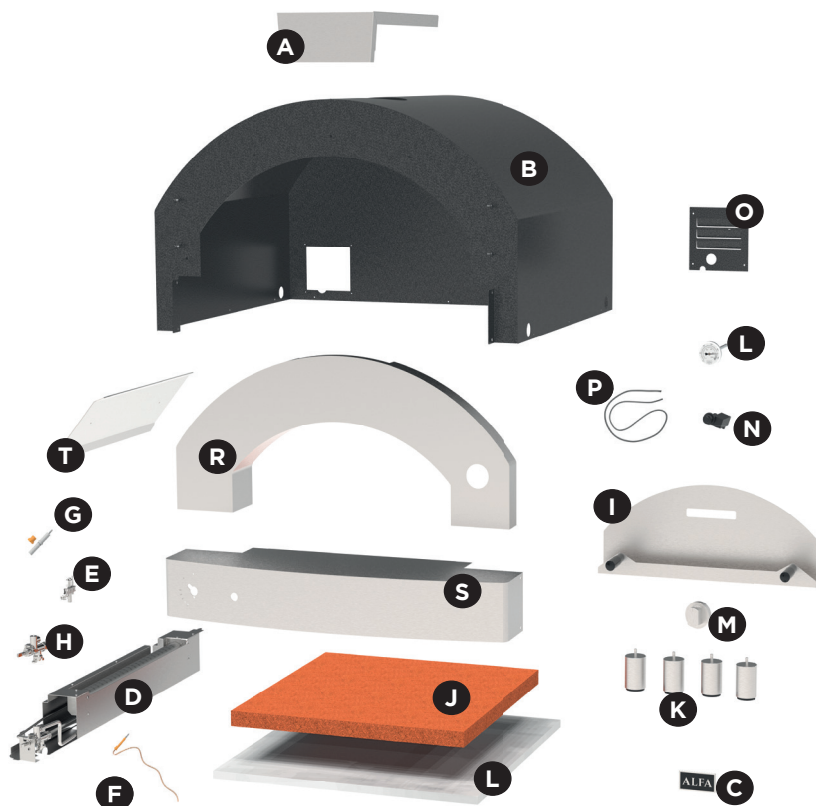
PACKAGING Q4P TOP

Dimensione imballo Q4P TOP

| | Width Larghezza | Depth Profondità | Height Altezza | Weight Peso |
|------|--------------------|---------------------|-------------------|----------------|
| cm | 142,5 | 142,5 | 105 | kg 315,5 |
| inch | 56,1 | 56,1 | 41,33 | lbs 695,55 |

| Description Descrizione | | Code Codice |
|---|------------|-------------------|
| Flange Flangia | A | R-FLG-2-004 |
| External shell Carter esterno | B* | R-CRT-1-040 |
| Logo Alfa (v1.0) | C | D14PLAC-ALFA |
| KIT GAS | D | R-GAS-1-006 |
| Pilot group Gruppo pilota | E | D14PILO-S65 |
| Thermocouple Termocoppia | F | D14TERM-1000 |
| Glow plug Candeletta | G | D14ELET-2,5 |
| Gas tap Rubinetto GAS | H | B0032825 |
| Door Sportello | I | R-SPT-1-021 |
| Red bricks 40x40 cm Mattoni 40x40 cm | J | R-RRA4040 |
| Feet (n.4) Piedini | K | D14PIED-M10X25-2 |
| Thermometer Termometro | L | YT63-190 |
| Gas knob Manopola Gas | M | D14MANO-70 |
| Electric generator Generatore elettrico | N | GENELP003IQ |
| Side gas cover Carter laterale Gas | O** | R-CRT01001300 |
| Electrical cable Cavo elettrico | P | CAVOTV-1500 |
| Skamotek | Q | Skamotec_1000_900 |
| Arch Archetto | R | R-ARC-1-025 |
| Sill Davanzale | S | R-DVZ-1-019 |
| Shield | T | R-CMB-2-118 |

,: see table on last page



QUICK 4 PIZZE

Data Sheets - Scheda Tecnica



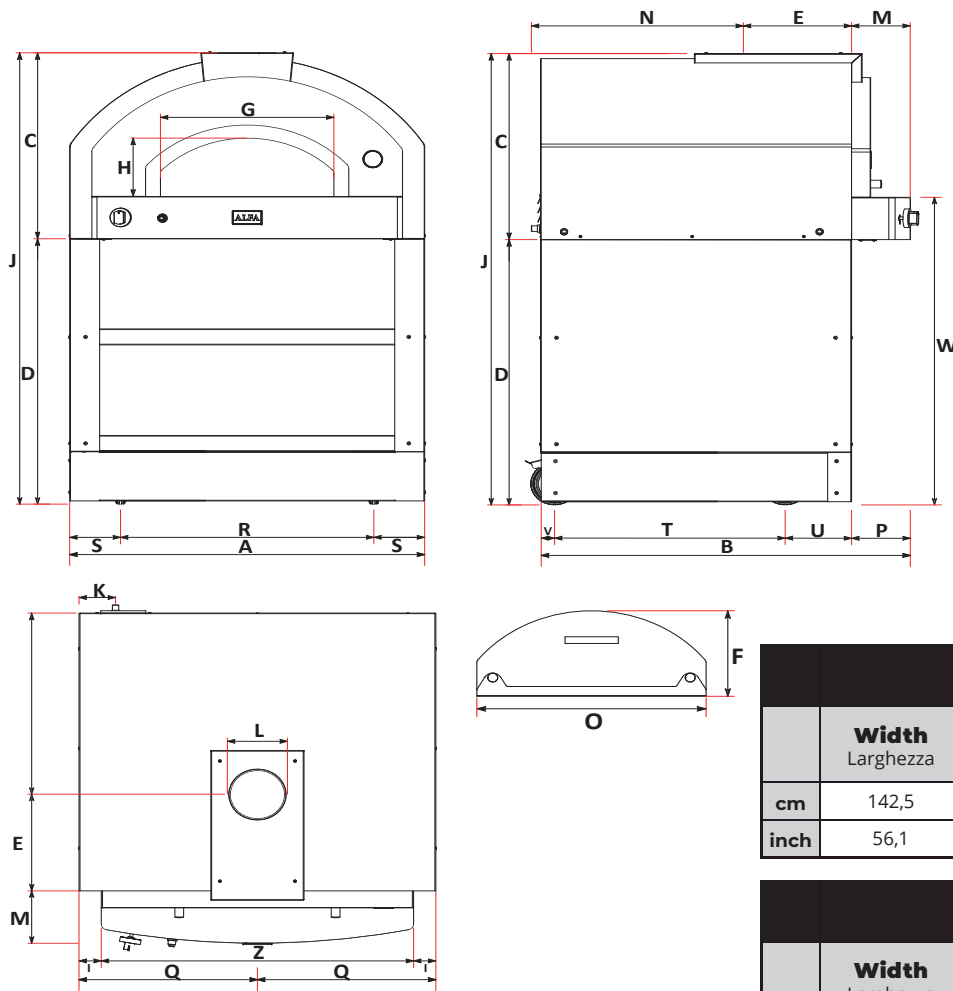
GAS VERSION

| COLOUR Colore | CODE Codice | |
|----------------------|----------------|---------------|
| Silver Grey | LPG | FP-Q4P-BG-GRI |
| | N. GAS | FP-Q4P-BM-GRI |
| Black | LPG | FP-Q4P-BG-NER |
| | N. GAS | FP-Q4P-BM-NER |
| Antique Red | LPG | FP-Q4P-BG-ROA |
| | N. GAS | FP-Q4P-BM-ROA |
| Blue | LPG | FP-Q4P-BG-BLU |
| | N. GAS | FP-Q4P-BM-BLU |
| Sideral Green | LPG | FP-Q4P-BG-VES |
| | N. GAS | FP-Q4P-BM-VES |
| Copper | LPG | FP-Q4P-BG-RAM |
| | N. GAS | FP-Q4P-BM-RAM |

| | |
|--|--|
| Weight Peso | 330 kg 726 lb |
| Cooking floor Piano Cottura | 90x90 cm 35,4x35,4 in |
| Max oven temperature Temperatura massima | 500°C 932°F |
| Heating time Minuti per scaldare | 50' |
| Pizza capacity Numero Pizze | 4 ø33cm |
| Heat capacity Potenza nominale | 30Kw - 102364 BTU |
| Smoke temperature Temperature fumi | 410°C 770°F |
| Volumetric flow Flusso volumetrico | 28,92g/s |
| Suction flow rate Portata aspirazione | 55 m³/h |

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

| Recommended fuel Combustibile consigliato | LPG gas G30/G31 Gas GPL G30/G31 | Natural Gas G20 Gas Metano G20 |
|---|---|--|
| Gas category Categoria gas | I3+GPL | 12H METANO |
| Operation Funzionamento | 28..30/37mbar - 11W.C. | 20mbar - 4 W.C. |
| Max consumption Consumo Massimo | 2,89 Kg/h | 3,80 mc/h |



| | cm | inch | | cm | inch |
|---|-------|------|---|-------|------|
| A | 118,7 | 46,7 | M | 19,63 | 7,7 |
| B | 126,7 | 49,9 | N | 70,9 | 27,9 |
| C | 70,0 | 27,6 | O | 65,9 | 25,9 |
| D | 100 | 39,4 | P | 19,66 | 7,7 |
| E | 36,18 | 14,2 | Q | 59,35 | 23,4 |
| F | 26,15 | 10,3 | R | 84,7 | 33,3 |
| G | 58 | 22,8 | S | 17 | 6,7 |
| H | 22 | 8,7 | T | 77,12 | 30,4 |
| I | 7,4 | 2,9 | U | 22,2 | 8,7 |
| J | 170,0 | 66,9 | V | 7,75 | 3,1 |
| K | 12,2 | 4,8 | W | 115,8 | 45,6 |
| L | 18 | 7,1 | Z | 103,9 | 40,9 |

| PACKAGING Q4P | | | | | |
|------------------------|-----------|------------|---------|--------|-----|
| Dimensione imballo Q4P | | | | | |
| | Width | Depth | Height | Weight | |
| | Larghezza | Profondità | Altezza | Peso | |
| cm | 142,5 | 142,5 | 197 | kg | 410 |
| inch | 56,1 | 56,1 | 77,55 | lbs | 904 |

| PACKAGING Q4P BASE | | | | | |
|-----------------------------|-----------|------------|---------|--------|-----|
| Dimensione imballo Q4P Base | | | | | |
| | Width | Depth | Height | Weight | |
| | Larghezza | Profondità | Altezza | Peso | |
| cm | 142,5 | 142,5 | 140 | kg | 152 |
| inch | 56,1 | 56,1 | 55,1 | lbs | 335 |

| Description | | Code |
|--|-----------|------------------|
| Descrizione | | Codice |
| Lower base shelf Ripiano Base inferiore | U | R-BAS-01-00-2100 |
| Upper base shelf Ripiano Base superiore | V | R-BAS02003800 |
| Basic castors with brakes Ruote Base con freno | X | R-RTE03000100 |
| Front wheel covers Copri-ruote frontale | Y | R-BAS02007000 |
| Side wheel covers Copri-ruote laterale | Y' | R-BAS02007100 |
| Lateral base Laterale Base | Z | R-BAS-02-00-3700 |

| | B* | O** |
|----------------------|-----------------|---------------|
| Silver grey | R-CRT-1-040-GRI | CRT-2-125-GRI |
| Black | R-CRT-1-040-NER | CRT-2-125-NER |
| Antique Red | R-CRT-1-040-ROA | CRT-2-125-ROA |
| Blue | R-CRT-1-040-BLU | CRT-2-125-BLU |
| Sideral Green | R-CRT-1-040-VES | CRT-2-125-VES |
| Copper | R-CRT-1-040-RAM | CRT-2-125-RAM |



QUICK 6 PIZZE

Data Sheets - Scheda Tecnica



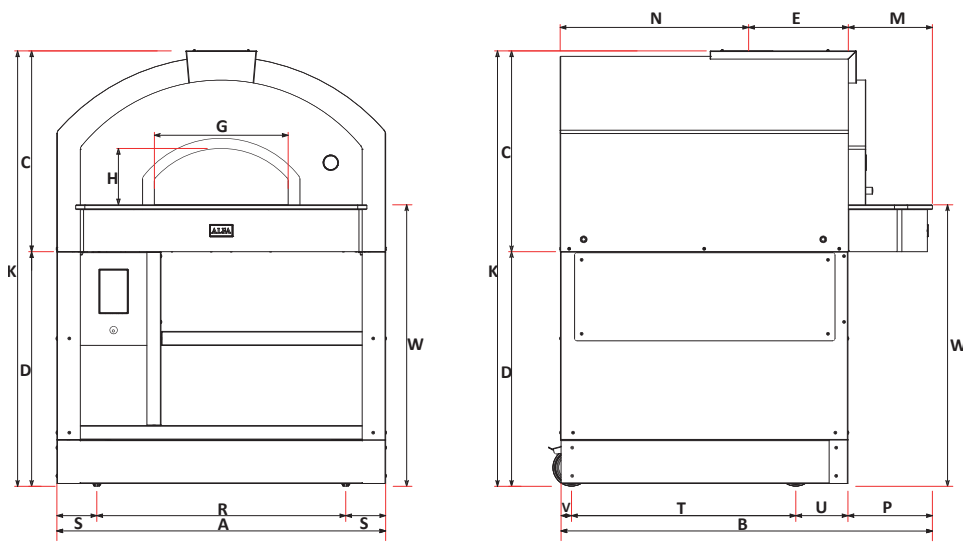
GAS VERSION

| COLOUR Colore | CODE Codice | |
|------------------|----------------|---------------|
| Silver Grey | LPG | FP-Q6P-BG-GRI |
| | N. GAS | FP-Q6P-BM-GRI |
| Black | LPG | FP-Q6P-BG-NER |
| | N. GAS | FP-Q6P-BM-NER |
| Antique Red | LPG | FP-Q6P-BG-ROA |
| | N. GAS | FP-Q6P-BM-ROA |
| Blue | LPG | FP-Q6P-BG-BLU |
| | N. GAS | FP-Q6P-BM-BLU |
| Sideral Green | LPG | FP-Q6P-BG-VES |
| | N. GAS | FP-Q6P-BM-VES |
| Copper | LPG | FP-Q6P-BG-RAM |
| | N. GAS | FP-Q6P-BM-RAM |

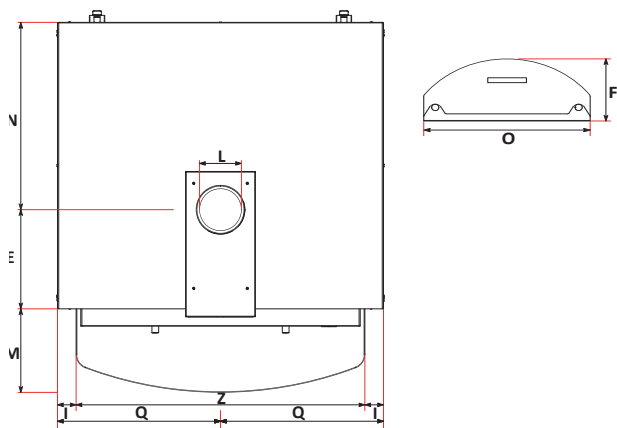
| | |
|--|--|
| Weight Peso | 549 kg 1210,3 lb |
| Cooking floor Piano Cottura | 120x110 cm 47,2x43,3 in |
| Max oven temperature Temperatura massima | 500°C 932°F |
| Heating time Minuti per scaldare | 70' |
| Pizza capacity Numero Pizze | 6 Ø33cm |
| Heat capacity Potenza nominale | 34 kW - 116012,82 BTU |
| Smoke temperature Temperature fumi | 410°C 770°F |
| Volumetric flow Flusso volumetrico | 28,92g/s |
| Suction flow rate Portata aspirazione | 60 m³/h |

| | | |
|--|---|------------|
| 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 | |
| Electrical data | | |
| 220-240V | 50/60HZ | 30W |

| Recommended fuel Combustibile consigliato | LPG gas G30/G31 Gas GPL G30/G31 | Natural Gas G20 Gas Metano G20 |
|---|---|--|
| Gas category Categoria gas | I3+GPL | 12H METANO |
| Operation Funzionamento | 28..30/37mbar - 11W.C. | 20mbar - 4 W.C. |
| Max consumption Consumo Massimo | 3 Kg/h | 2,98 mc/h |

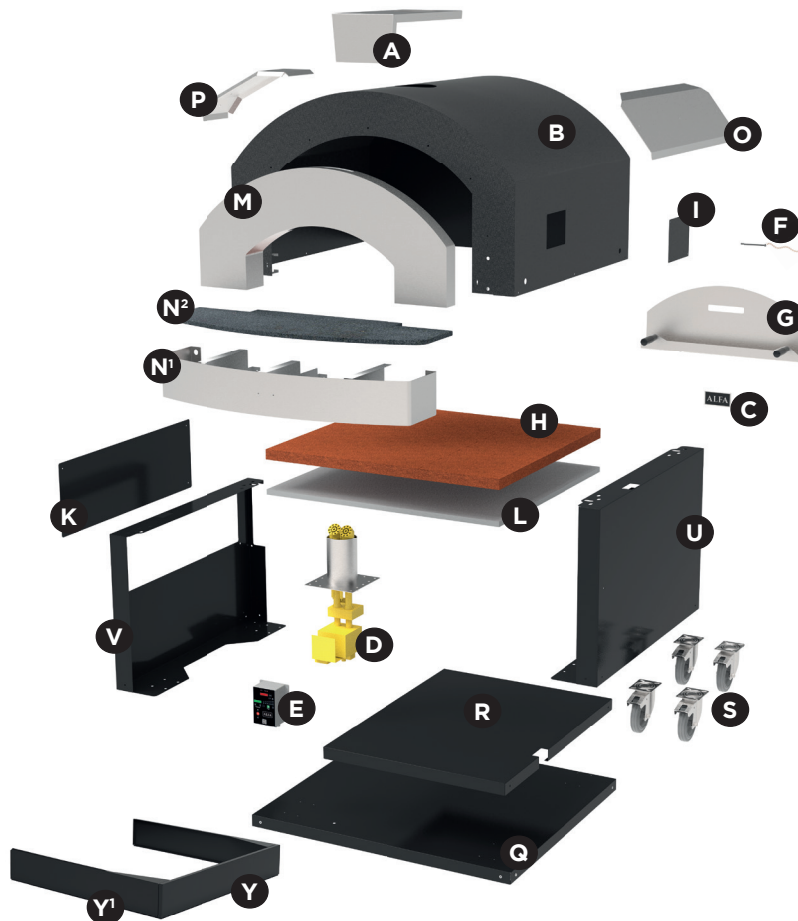


| | cm | inch | | cm | inch |
|----------|-------|------|----------|-------|------|
| A | 140 | 55,1 | N | 80,24 | 31,6 |
| B | 158 | 62,2 | O | 65,9 | 25,9 |
| C | 86 | 33,9 | P | 35,4 | 13,9 |
| D | 100 | 39,4 | Q | 70 | 27,6 |
| E | 42,48 | 16,7 | R | 106 | 41,7 |
| F | 27,4 | 10,8 | S | 17 | 6,7 |
| G | 58 | 22,8 | T | 95,5 | 37,6 |
| H | 24 | 9,4 | U | 22,2 | 8,7 |
| I | 8 | 3,1 | V | 4,45 | 1,8 |
| K | 185,4 | 73 | W | 120 | 47,2 |
| L | 18 | 7,1 | Z | 124 | 48,8 |
| M | 35,79 | 14,1 | | | |



| PACKAGING Q6P | | | | |
|------------------------|--------------------|---------------------|-------------------|-------------------|
| Dimensione imballo Q6P | | | | |
| | Width Larghezza | Depth Profondità | Height Altezza | Weight Peso |
| cm | 162 | 172 | 205 | kg 644,5 |
| inch | 63,7 | 67,7 | 80,7 | lbs 1420,9 |

| Description Descrizione | Code Codice |
|--|----------------------------------|
| Flange Flangia | A R-FLG-2-006 |
| External shell Carter esterno | B* R-CRT-1-038 |
| Logo Alfa (v1.0) | C D14PLAC-ALFA |
| KIT GAS | D R-GAS03001000 |
| Control unit Centralina comando | E C32SOND-D2 |
| Temperature probe Sonda temperature | F R-DRAGOCON |
| Door Sportello | G R-SPT-1-003 |
| Red bricks 40x40 cm Mattoni 40x40 cm | H R-RAA4040 |
| Probe shell Carter sonda | I** CRT-2-121 |
| Side gas cover Carter laterale Gas | K R-CRT-2-121 |
| Skamotek | L Skamotek |
| Arch Archetto | M R-ARC-1-021 |
| Stainless steel sill Davanzale acciaio Inox | N' R-DVZ-1-018 |
| Lava stone sill Davanzale in pietra lavica | N² DVZ02000700 |
| Shield | O R-CMB-2-125 |
| Shield Gas Quick 6 | P R-CMB-2-109 |
| Lower base shelf Ripiano Base inferiore | Q R-BAS-1-021 |
| Upper base shelf Ripiano Base superiore | R R-BAS-1-024 |
| Basic castors with brakes Ruote Base con freno | S R-RTE03000100 |
| Lateral base right Gas Laterale Base Dx Gas | U R-BAS-1-023 |
| Lateral base left Gas Laterale Base Sx Gas | V R-BAS-1-022 |
| Front wheel covers Copri-ruote frontale | Y R-BAS02006300 |
| Side wheel covers Copri-ruote laterale | Y' R-BAS02006200 |



| | Silver Grey | Black | Antique Red | Blue | Sideral Green | Copper |
|------------|-----------------|-----------------|-----------------|-----------------|-----------------|-----------------|
| B* | R-CRT-1-038-GRI | R-CRT-1-038-NER | R-CRT-1-038-ROA | R-CRT-1-038-BLU | R-CRT-1-038-VES | R-CRT-1-038-RAM |
| I** | CRT-2-121-GRI | CRT-2-121-NER | CRT-2-121-ROA | CRT-2-121-BLU | CRT-2-121-VES | CRT-2-121-RAM |

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