

Moderno

Технические характеристики

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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



Dimensions: 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



Dimensions: 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:

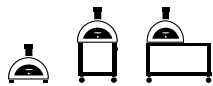
Wood 90 x 50 cm | Gas 80 x 50 cm

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



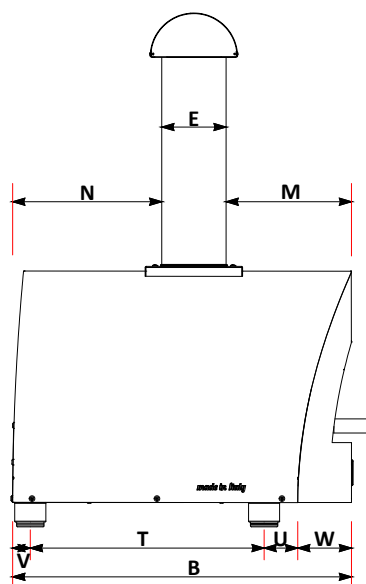
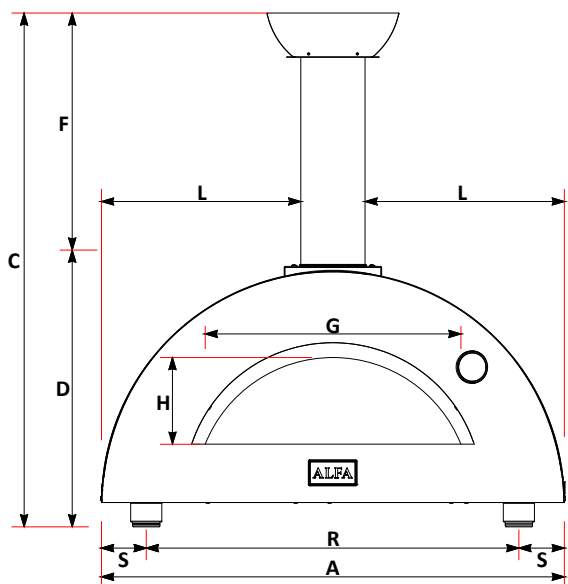
ANTIQUE RED
FXMD-1-LROA

ARDESIA GREY
FXMD-1-LGRA

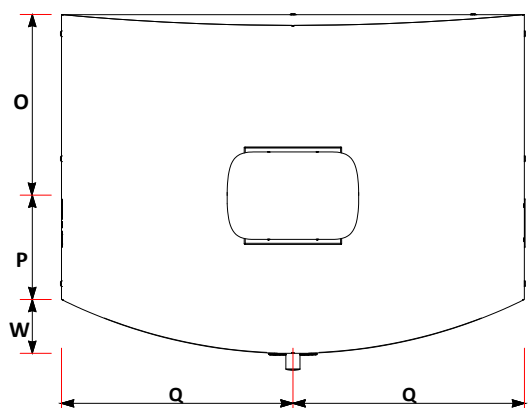
Weight Peso	54 kg 119 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	60x40 cm 24 x 16 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	10 Pa
Pizza capacity Numero Pizze	1 Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	57.7 g/s
Rated charge Carica Nominale	6.9 kg/h 15,2 lbs/h	Average consumption Consumo Medio	2.5 kg/h 5.5 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.31% 3843 mg/Nm³



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



PACKAGING				
DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	77,5	58,5	47,5	kg 57
inch	30,5	23	18,7	lbs 125,4

Description Descrizione	Code Codice
Chimney cap Comignolo	A SML-03-0221
Chimney Canna fumaria	B TI130_500_SAT
Door Sportello	C SSML-03-0224
Flange Flangia	D SML-03-0220
External shell Carter esterno	E CRT-1-013
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
Wood holder Paralegna	L SML-03-0222



MODERNO 2 PIZZE

Data Sheets - Scheda Tecnica



ANTIQUE RED

FXMD-2-LROA

ARDESIA GREY

FXMD-2-LGRA

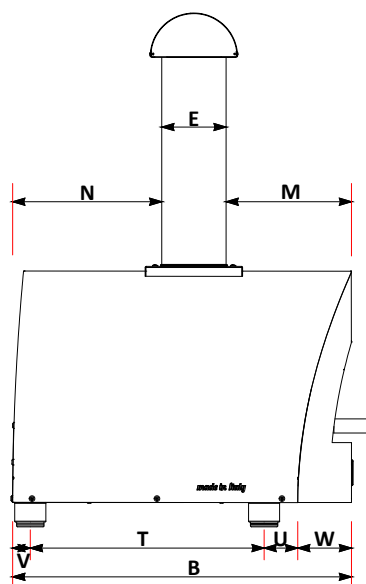
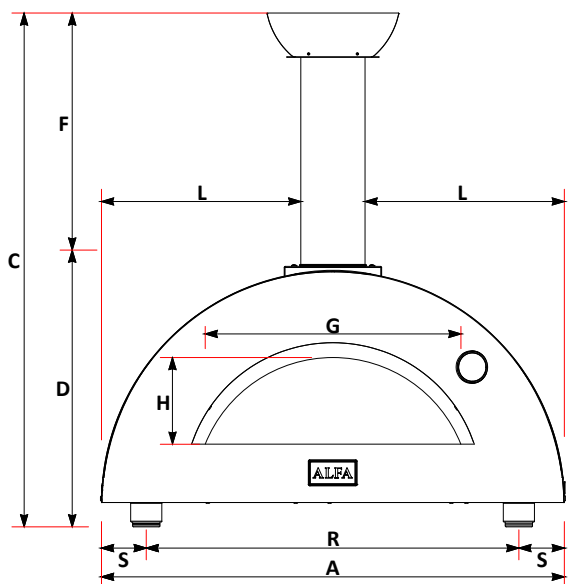
FIRE YELLOW

FXMD-2-LGIA

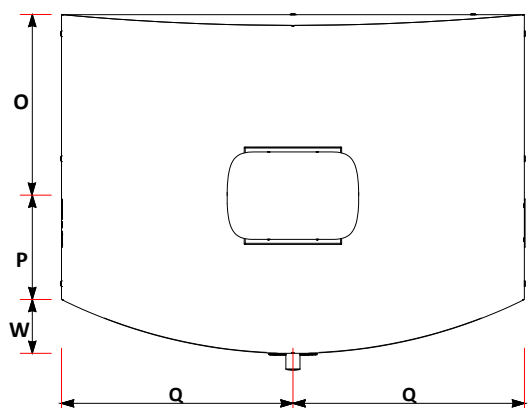
Weight Peso	79 kg 174 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	70x50 cm 28 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	10 Pa
Pizza capacity Numero Pizze	2 Pizza Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	57.7 g/s
Rated charge Carica Nominale	6.9 kg/h 15,2 lbs/h	Average consumption Consumo Medio	1.6 kg/h 3.5 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.31% 3843 mg/Nm³



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	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



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-1-006
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



MODERNO 3 PIZZE

Data Sheets - Scheda Tecnica



ANTIQUE RED
FXMD-3-LROA

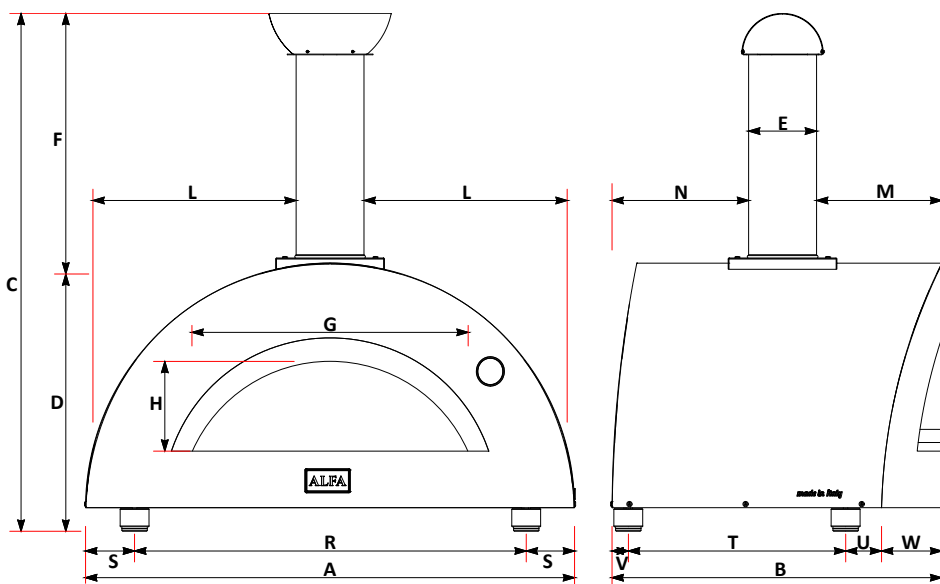
ARDESIA GREY
FXMD-3-LGRA

FIRE YELLOW
FXMD-3-LGIA

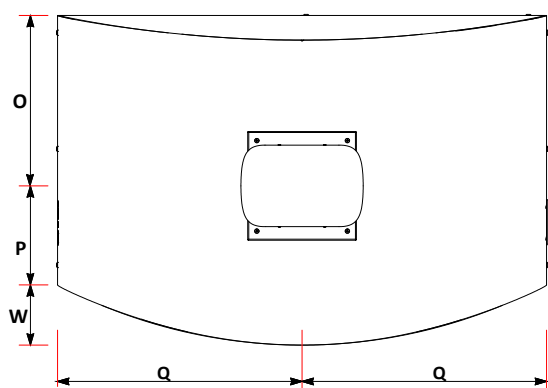
Weight Peso	97 kg 214 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	90x50 cm 35 x 20 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	3 Pizza Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	49.6 g/s
Rated charge Carica Nominale	8.3 kg/h 18.3 lbs/h	Average consumption Consumo Medio	2 kg/h 4.4 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.35% 4444 mg/Nm³



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



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-1-025
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



MODERNO 5 PIZZE

Data Sheets - Scheda Tecnica



ANTIQUE RED
FXMD-5-LROA

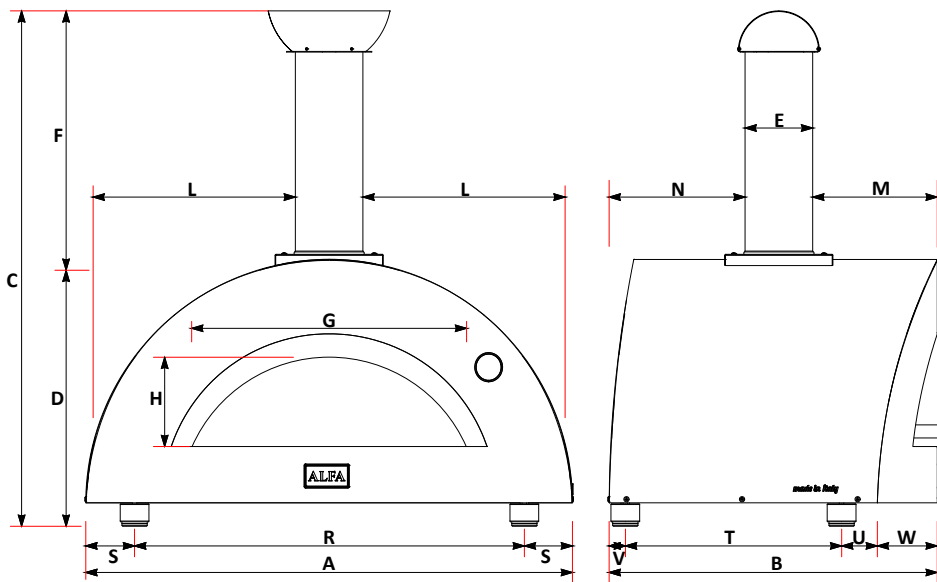
ARDESIA GREY
FXMD-5-LGRA

FIRE YELLOW
FXMD-5-LGIA

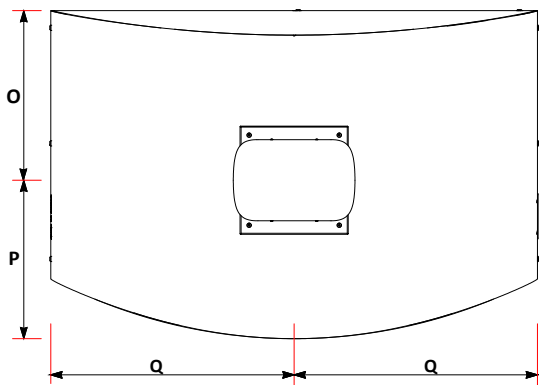
Weight Peso	156 kg 343 lbs	Materials Materiali	Stainless Steel, iron sheet, Ceramic fiber Acciaio inox, lamiera ferro, Fibroceramica
Cooking floor Piano Cottura	100x70 cm 40 x 28 in	Type of refractory Tipo di refrattario	Alumina silicate HeatKeeper™ Firebrick Tavella HeatKeeper™ silico-alluminoso
Max oven temperature Temperatura massima	500°C 1000°F	Recommended fuel Combustibile consigliato	WOOD - Max 2 in diam. logs. trimmings LEGNA - Ciochi diametro Max 5 cm potature
Heating time Minuti per scaldare	30'	Minimum flue draught Tiraggio minimo	11 Pa
Pizza capacity Numero Pizze	5 Ø30cm	Flue smokes mass flow Flusso volumetrico fumi	49.6 g/s
Rated charge Carica Nominale	8.3 kg/h 18.3 lbs/h	Average consumption Consumo Medio	5 kg/h 11 lbs/h
Smoke temperature Temperatura fumi	395°C 743°F	CO emission at 13% O₂ Emissioni CO al 13% O ₂	0.35% 4444 mg/Nm³



made in Italy



	cm	inch		cm	inch
A	118,3	46,6	N	60,5	23,8
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	18	7	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	50,1	19,7	V	6,9	2,7
M	23,5	9,3	W	17,1	6,7



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 S6PZ_01_025
Chimney Canna fumaria	B TI_180_750_SAT
Door Sportello	C S6PZ_01_021
Flange Flangia	D SML_03_0182
External shell Carter esterno	E SCRT-01-029
Thermometer Termometro	F YT63-135
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



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