

# Cooking Station

## Технические характеристики

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# Cooking Station – Modular system

Alfa Cooking Station: the perfect modular solution for a mobile area with everything you need to make great pizzas.

Alfa has developed the Cooking Station, an ideal companion for pizza makers who use Alfa ovens. This pizza station has been specially **designed to simplify space management during preparation and cooking**, ensuring both efficiency and versatility.

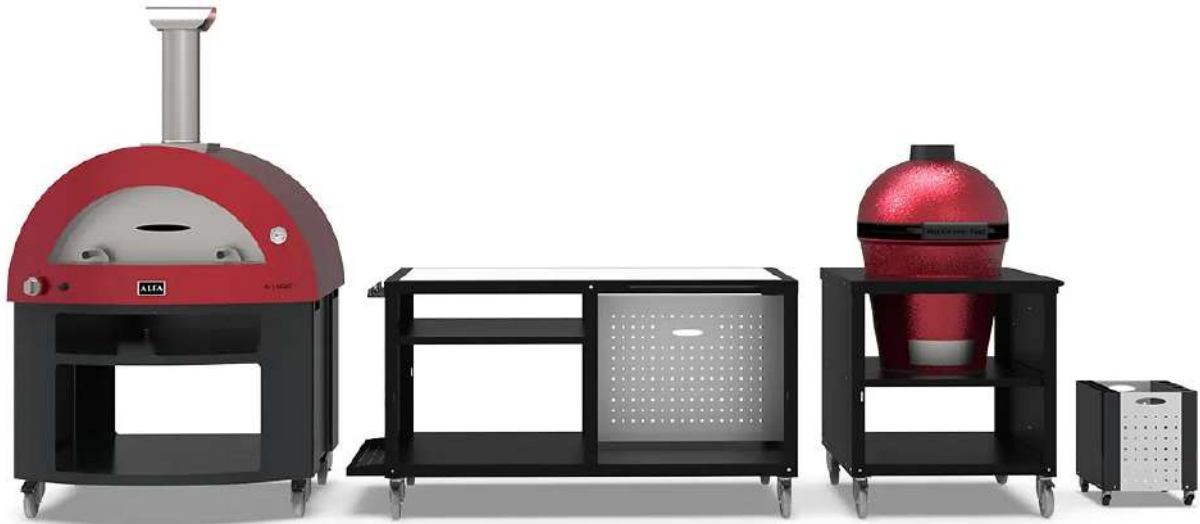
The Alfa Cooking Station is a mobile station for outdoor cooking. It is made up of two modules that can be integrated together, thanks to practical bolts, and provides the **flexibility** necessary to adapt to the dimensions of your space: garden, veranda and patio.

The two available modules, the 160x80cm and the 80x80cm, are equipped with dedicated shelves which offer infinite customization possibilities and allow you to **organize the cooking tools** efficiently.



Choose your Alfa Cooking Station and transform your outdoor space into an impeccable cooking place, suitable for any culinary occasion.



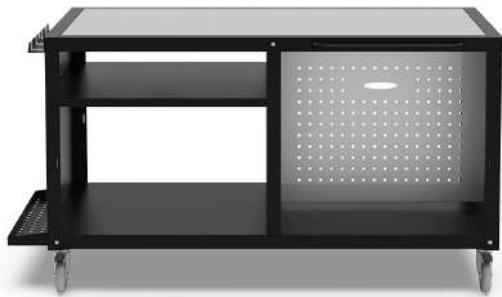


## Cooking Station 160

Build your outdoor cooking station one step at a time with the Alfa Modular Cooking Station!

With its robust and functional design, the Cooking Station 160 offers the following features:

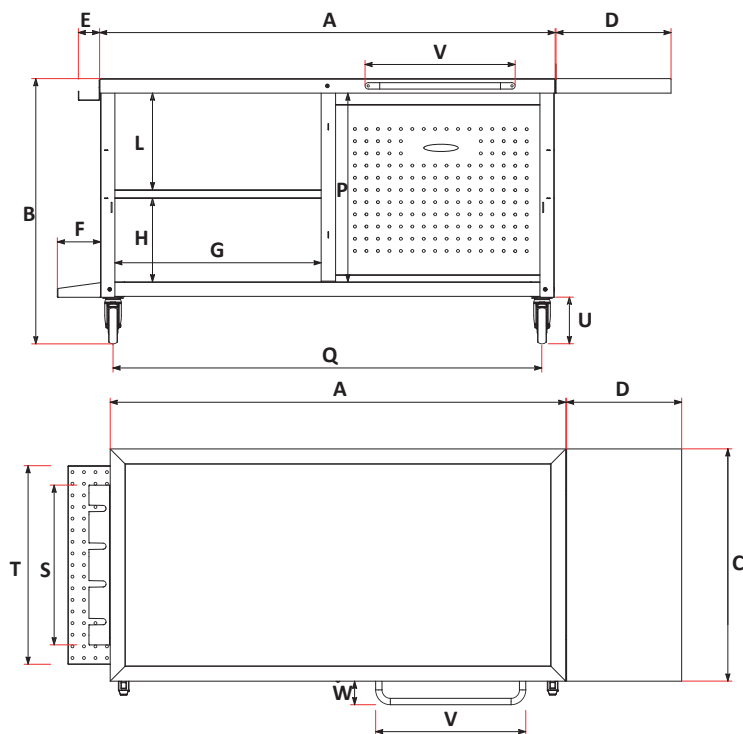
- **304 stainless steel top with scotch Brite finish** suitable for contact with food and easy to clean.
- Spacious **central shelf** for convenient and organized preparation.  
The central shelf can be positioned on two different levels, depending on your needs.
- **Cylinder cover/wood holder, strap and anti-scratch mat** to hide and secure your cylinder to the cooking station or to store the wood.
- **Peel holder and door holder with integrated tray** for practical management of cooking utensils.
- **Handle** for easy manoeuvrability.
- **4 sturdy wheels with brakes** for safe and stable mobility.



Images for illustrative purposes only  
Actual product model and features may vary

# COOKING STATION 160

Data Sheets - Scheda Tecnica



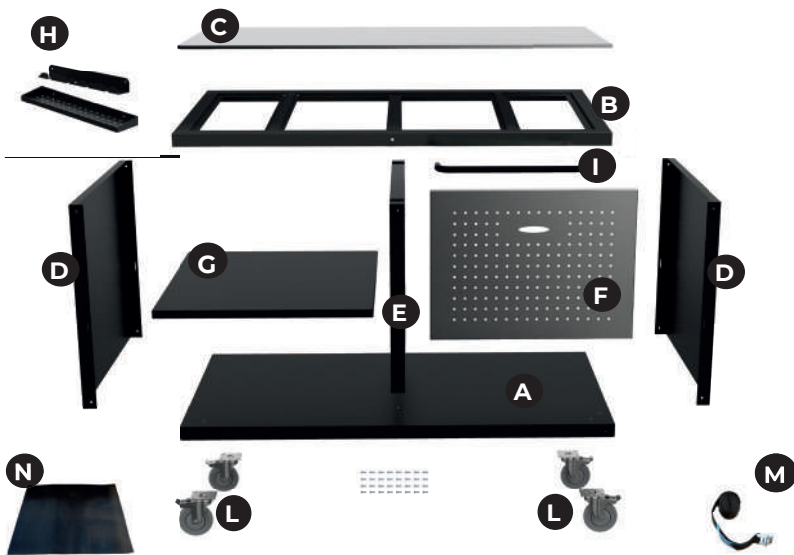
**BLACK**  
**AC-CKS-16080**

	cm	inch		cm	inch		cm	inch
<b>A</b>	158,4	62,4	<b>G</b>	71,7	28,2	<b>T</b>	68,5	27
<b>B</b>	91,3	35,9	<b>H</b>	28,7	11,3	<b>U</b>	16	6,3
<b>C</b>	80	31,5	<b>L</b>	33,3	13,1	<b>V</b>	52,2	20,6
<b>D</b>	40	15,7	<b>Q</b>	149	58,7	<b>W</b>	8,1	3,2
<b>E</b>	7,4	2,9	<b>R</b>	68,5	27			
<b>F</b>	15	5,9	<b>S</b>	55	21,7			

PACKAGING					
DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
<b>cm</b>	165	95	36.5	<b>Kg</b>	115,5
<b>inch</b>	65	37.4	14.4	<b>lbs</b>	254,6

<b>Materials</b> Materiali	<b>Iron steel, Stainless steel</b> Acciaio al carbonio, Acciaio inox
<b>Weight</b> Peso	<b>85,5 Kg</b> 188,5 lbs

Description Descrizione	Code Codice
<b>Lower shelf</b> Ripiano inferiore	<b>A</b> BAS01003600-NER
<b>Top frame</b> Cornice superiore	<b>B</b> BAS01003200-NER
<b>Top stainless steel</b> Piano inox superiore	<b>C</b> BAS02008800
<b>Side panel</b> Pannello laterale	<b>D</b> BAS01003300-NER
<b>Central panel</b> Pannello centrale	<b>E</b> BAS01003100-NER
<b>Tank panel</b> Parabombola	<b>F</b> BAS01003900-NER
<b>Central shelf</b> Ripiano centrale	<b>G</b> BAS01004000-NER
<b>Rack peel order</b> Supporto pale	<b>H</b> BAS-2-042-NER
<b>Handle</b> Maniglia	<b>I</b> SML-02-024
<b>Wheels</b> Ruote	<b>L</b> D14RU-125FRGN_00
<b>Tank belt</b> Cinghia bombola	<b>M</b>
<b>Tank mat</b> Tappetino bombola	<b>N</b>



## Cooking Station 80

Build your outdoor cooking station one step at a time with the Alfa Modular Cooking Station!

The Cooking Station 80 offers a compact solution without compromising on quality and functionality:

- **Top in 304 stainless steel with scotch Brite finish** suitable for contact with food and for easy cleaning.
- Practical **central shelf** for efficient organisation. The central shelf can be positioned on two different levels, depending on your needs.
- Integrated **handle** for easy manoeuvrability.
- **4 sturdy wheels with brakes** for safe and stable mobility.

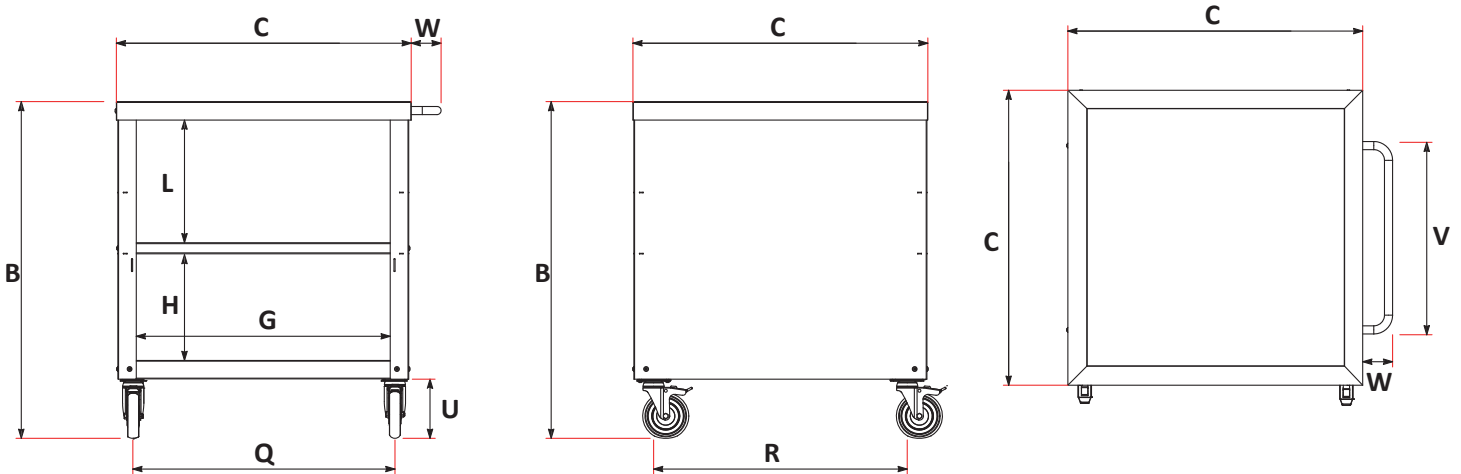


**Images for illustrative purposes only**  
Actual product model and features may vary



# COOKING STATION 80

Data Sheets - Scheda Tecnica



	cm	inch	cm	inch	cm	inch	cm	inch
<b>B</b>	91,3	35,9	<b>H</b>	28,7	11,3	<b>R</b>	68,9	27,1
<b>C</b>	80	31,5	<b>L</b>	33,3	13,1	<b>U</b>	16	6,3
<b>G</b>	68,9	27,1	<b>Q</b>	71,1	28	<b>V</b>	52,2	20,6

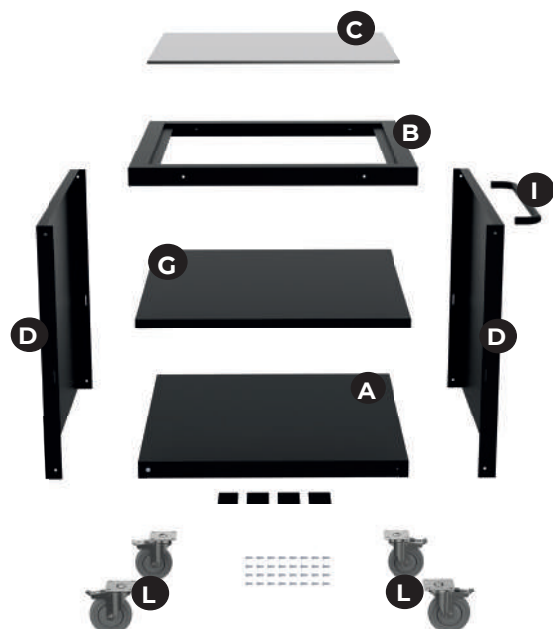
PACKAGING DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
<b>cm</b>	91,5	96	33,5	<b>Kg</b>	61
<b>inch</b>	36	37,7	13,2	<b>lbs</b>	134,4

**BLACK**  
**AC-CKS-8080**

**Weight**  
Peso  
**46 Kg**  
101,5 lbs

**Materials**  
Materiali  
**Iron steel, Stainless steel**  
Acciaio al carbonio, Acciaio inox

Description Descrizione	Code Codice
<b>Lower shelf</b> Ripiano inferiore	<b>A</b> BAS01004100-NER
<b>Top frame</b> Cornice superiore	<b>B</b> BAS01003700-NER
<b>Top stainless steel</b> Piano inox superiore	<b>C</b> BAS02010200
<b>Side panel</b> Pannello laterale	<b>D</b> BAS01003300-NER
<b>Central shelf</b> Ripiano centrale	<b>G</b> BAS01004000-NER
<b>Handle</b> Maniglia	<b>I</b> SML-02-024
<b>Wheels</b> Ruote	<b>L</b> D14RU-125FRGN_00

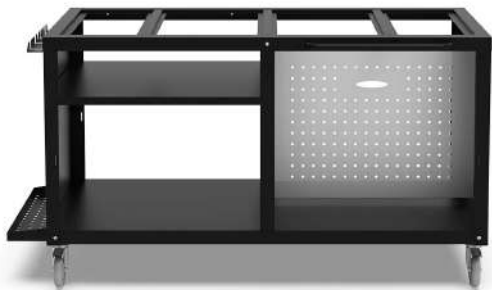


## Cooking Station 160 Frame

Choose the structure and customize it according to your tastes and needs.

The Cooking Station 160 Frame comes with the following standard features:

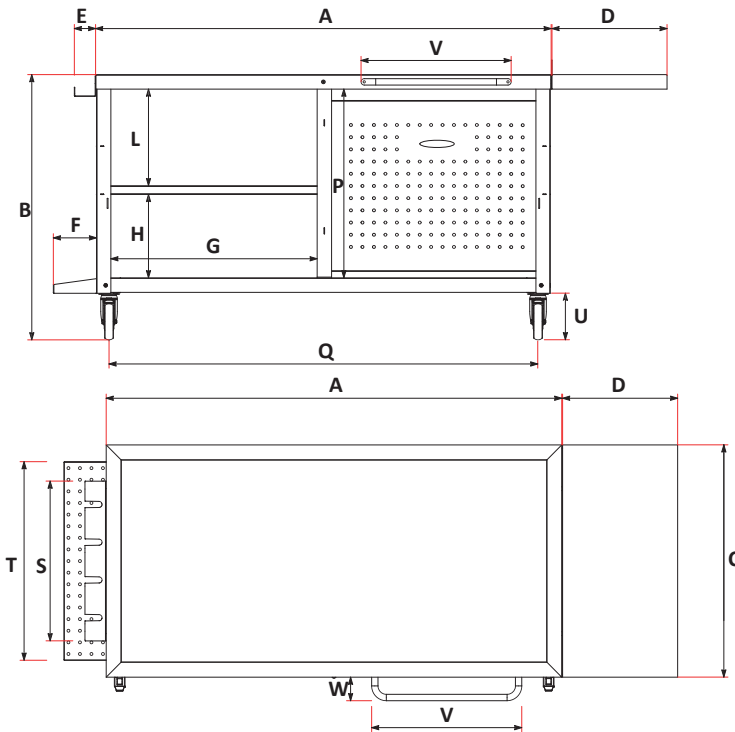
- **Spacious central shelf for convenient and organized preparation.**  
The central shelf can be positioned on two different levels, depending on your needs.
- **Cylinder cover/wood holder, strap and anti-scratch mat** to hide and secure your cylinder to the cooking station or to store the wood.
- **Peel holder and door holder with integrated tray** for practical management of cooking utensils.
- **Handle** for easy manoeuvrability.
- **4 sturdy wheels with brakes** for safe and stable mobility



**Images for illustrative purposes only**  
Actual product model and features may vary

# COOKING STATION 160 FRAME

Data Sheets - Scheda Tecnica



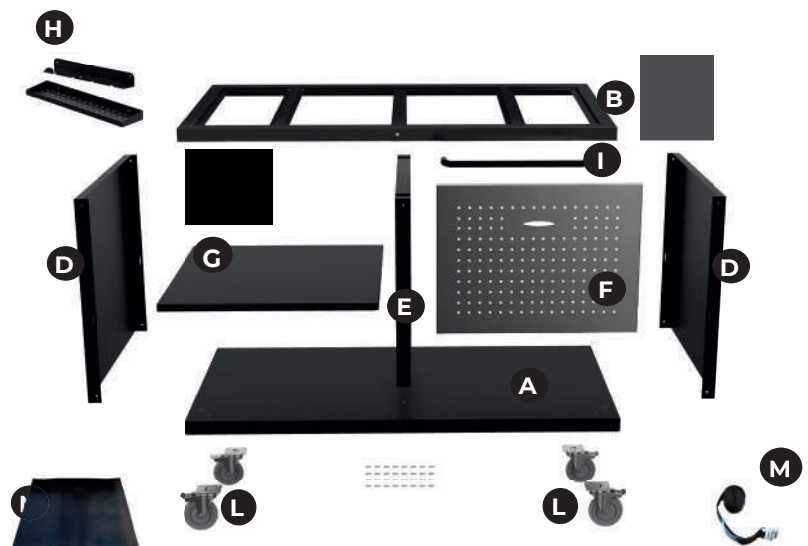
**BLACK**  
**AC-CKS-ST16080**

	cm	inch		cm	inch		cm	inch
<b>A</b>	158,4	62,4	<b>G</b>	71,7	28,2	<b>T</b>	68,5	27
<b>B</b>	91,3	35,9	<b>H</b>	28,7	11,3	<b>U</b>	16	6,3
<b>C</b>	80	31,5	<b>L</b>	33,3	13,1	<b>V</b>	52,2	20,6
<b>D</b>	40	15,7	<b>Q</b>	149	58,7	<b>W</b>	8,1	3,2
<b>E</b>	7,4	2,9	<b>R</b>	68,5	27			
<b>F</b>	15	5,9	<b>S</b>	55	21,7			

PACKAGING					
DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
<b>cm</b>	165	95	36.5	<b>Kg</b>	115,5
<b>inch</b>	65	37.4	14.4	<b>lbs</b>	254,6

<b>Materials</b> Materiali	<b>Iron steel</b> Acciaio al carbonio
<b>Weight</b> Peso	<b>85,5 Kg</b> 188,5 lbs

Description Descrizione	Code Codice
<b>Lower shelf</b> Ripiano inferiore	<b>A</b> BAS01003600-NER
<b>Top frame</b> Cornice superiore	<b>B</b> BAS01003200-NER
<b>Side panel</b> Pannello laterale	<b>D</b> BAS01003300-NER
<b>Central panel</b> Pannello centrale	<b>E</b> BAS01003100-NER
<b>Tank panel</b> Parabombola	<b>F</b> BAS01003900-NER
<b>Central shelf</b> Ripiano centrale	<b>G</b> BAS01004000-NER
<b>Rack peel order</b> Supporto pale	<b>H</b> BAS-2-042-NER
<b>Handle</b> Maniglia	<b>I</b> SML-02-024
<b>Wheels</b> Ruote	<b>L</b> D14RU-125FRGN_00
<b>Tank belt</b> Cinghia bombola	<b>M</b>
<b>Tank mat</b> Tappetino bombola	<b>N</b>



## Cooking Station 80 Frame

Choose the structure and customize it according to your tastes and needs



The Cooking Station 80 Frame comes with the following standard features:

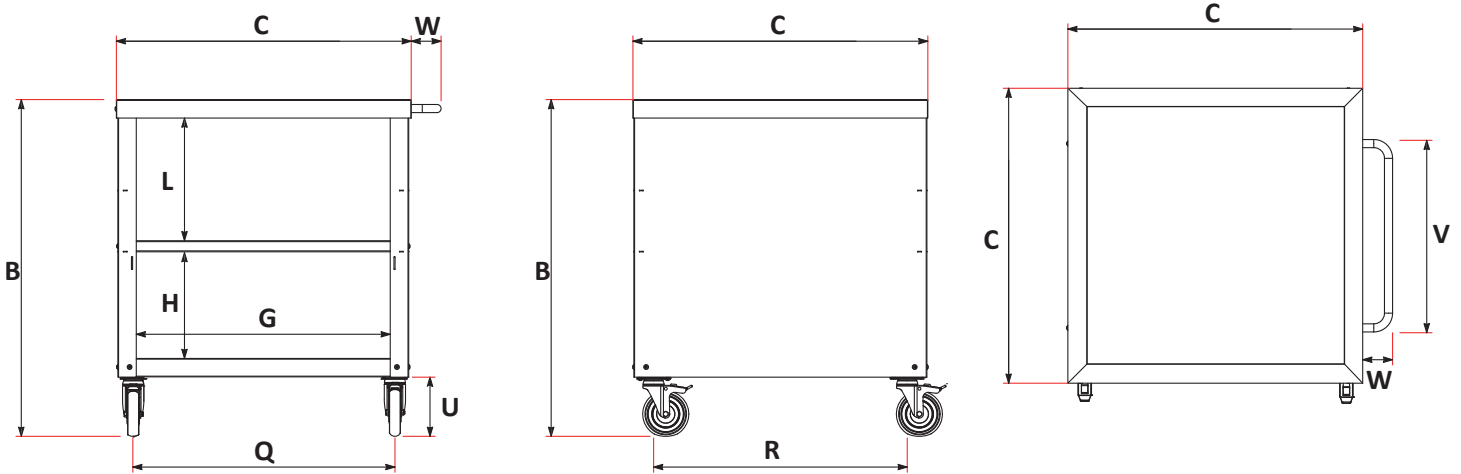
- Practical **central shelf** for efficient organisation. The central shelf can be positioned on two different levels, depending on your needs.
- Integrated **handle** for easy manoeuvrability.
- **4 sturdy wheels with brakes** for safe and stable mobility.



**Images for illustrative purposes only**  
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# COOKING STATION 80 FRAME

Data Sheets - Scheda Tecnica



	cm	inch	cm	inch	cm	inch	cm	inch
<b>B</b>	91,3	35,9	<b>H</b>	28,7	11,3	<b>R</b>	68,9	27,1
<b>C</b>	80	31,5	<b>L</b>	33,3	13,1	<b>U</b>	16	6,3
<b>G</b>	68,9	27,1	<b>Q</b>	71,1	28	<b>V</b>	52,2	20,6

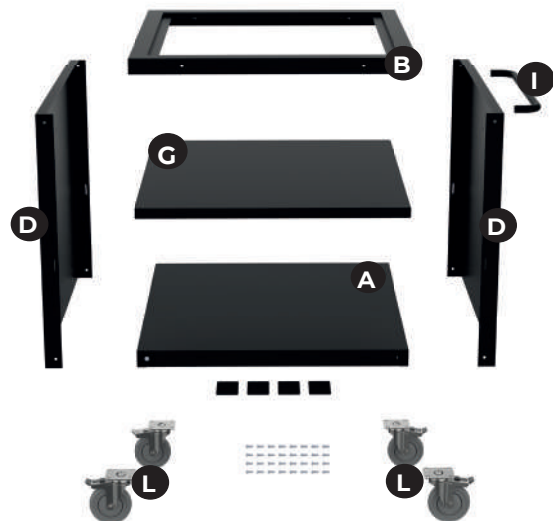
PACKAGING DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
<b>cm</b>	91,5	96	33,5	<b>Kg</b> 61
<b>inch</b>	36	37.7	13,2	<b>lbs</b> 134,4

**BLACK**  
**AC-CKS-ST8080**

**Weight**  
Peso **46 Kg**  
101,5 lbs

**Materials**  
Materiali **Iron steel**  
Acciaio al carbonio

Description Descrizione	Code Codice
<b>Lower shelf</b> Ripiano inferiore	<b>A</b> BAS01004100-NER
<b>Top frame</b> Cornice superiore	<b>B</b> BAS01003700-NER
<b>Side panel</b> Pannello laterale	<b>D</b> BAS01003300-NER
<b>Central shelf</b> Ripiano centrale	<b>G</b> BAS01004000-NER
<b>Handle</b> Maniglia	<b>I</b> SML-02-024
<b>Wheels</b> Ruote	<b>L</b> D14RU-125FRGN_00





## Kamado Large Module

If you are looking for a specific solution for your large kamado, but which is in line with the Alfa design, the Kamado Module is the perfect choice.

It has the same features as the Cooking Station 80 and this module offers a top that is compatible with your large kamado (Ø 46 CM), ensuring an integrated and complete cooking experience.

Standard features:

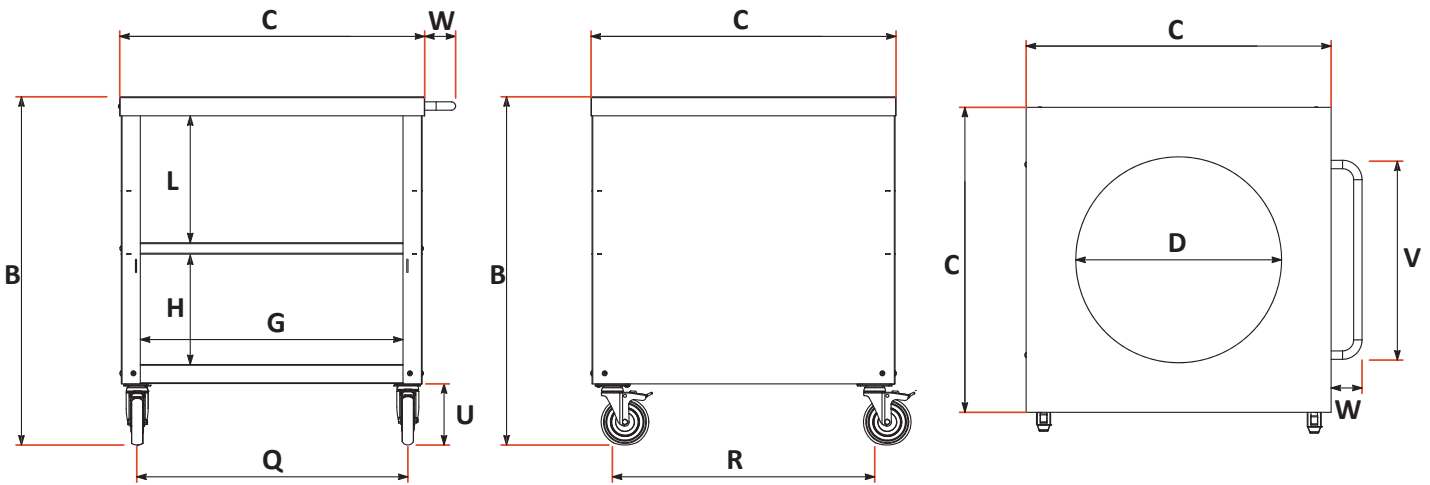
- Practical **central shelf** for efficient organisation.
- Integrated **handle** for easy handling.
- **4 sturdy wheels with brakes** for safe and stable mobility.



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# KAMADO LARGE MODULE

Data Sheets - Scheda Tecnica



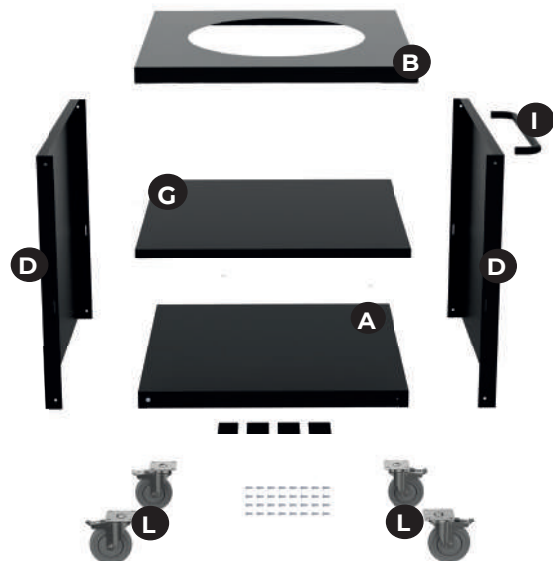
	cm	inch		cm	inch		cm	inch		cm	inch
<b>B</b>	91,3	35,9	<b>G</b>	68,9	27,1	<b>Q</b>	71,1	28	<b>V</b>	52,2	20,6
<b>C</b>	80	31,5	<b>H</b>	28,7	11,3	<b>R</b>	68,9	27,1	<b>W</b>	8,1	3,2
<b>D</b>	54	21,3	<b>L</b>	33,3	13,1	<b>U</b>	16	6,3			

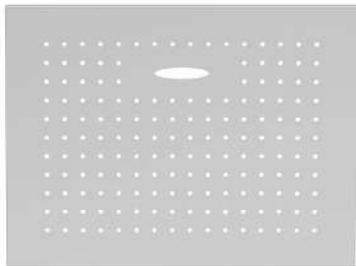
PACKAGING				
DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
<b>cm</b>	91,5	96	33,5	<b>Kg</b> 57
<b>inch</b>	36	37,7	13,2	<b>lbs</b> 134,4

## BLACK AC-CKS-KM8080

<b>Weight</b> Peso	<b>42 Kg</b> 92,5 lbs
<b>Materials</b> Materiali	<b>Iron steel</b> Acciaio al carbonio

Description Descrizione		Code Codice
<b>Lower shelf</b> Ripiano inferiore	<b>A</b>	BAS01004100-NER
<b>Kamado top</b> Piano Kamado	<b>B</b>	BAS02010400-NER
<b>Side panel</b> Pannello laterale	<b>D</b>	BAS01003300-NER
<b>Central shelf</b> Ripiano centrale	<b>G</b>	BAS01004000-NER
<b>Handle</b> Maniglia	<b>I</b>	SML-02-024
<b>Wheels</b> Ruote	<b>L</b>	D14RU-125FRGN_00





## **Cylinder cover with safety strap and integrated anti-scratch mat**

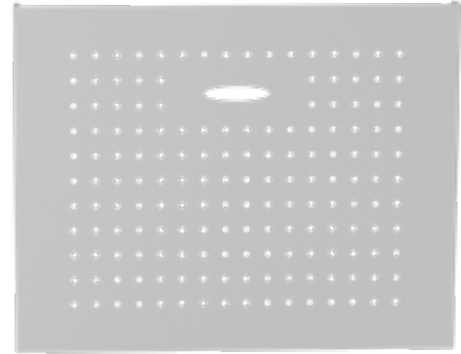
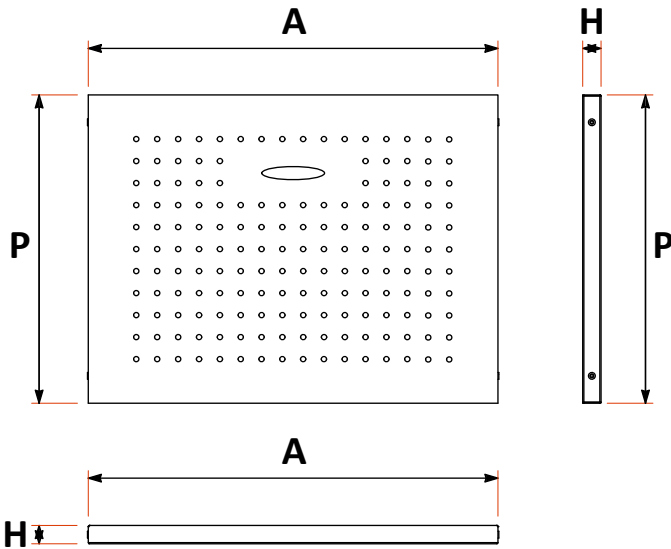
Thanks to the practical cylinder cover you can hide the gas cylinder or place wood in it in complete safety.

Furthermore, thanks to the strap and the anti-scratch mat you can secure your cylinder to the Cooking Station and prevent it from getting scratched.



# GAS TANK COVER

Data Sheets - Scheda Tecnica



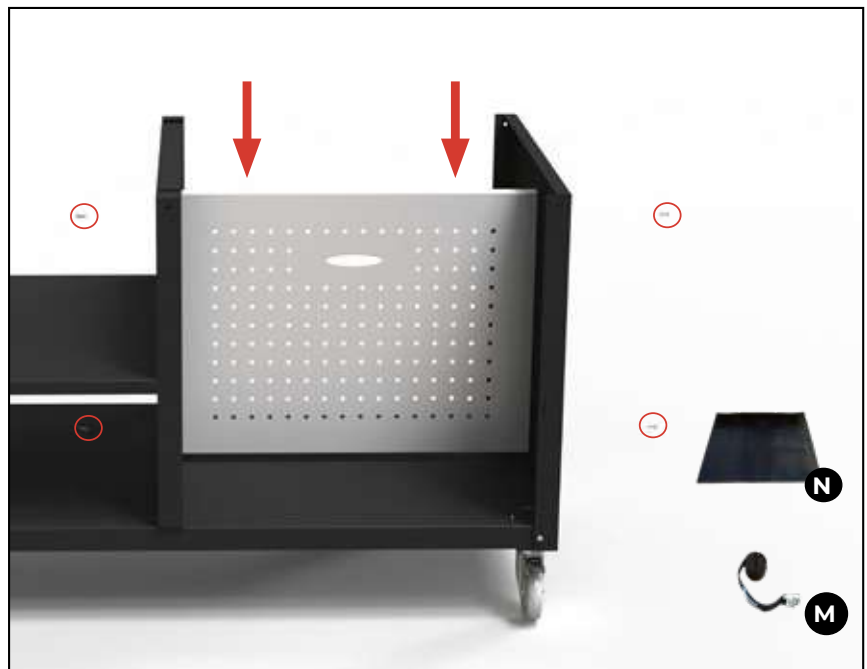
**BLACK**  
**AC-CKS-ST8080**

	cm	inch
<b>A</b>	78,2	30,8
<b>H</b>	3,5	1,4
<b>P</b>	58,9	23,2

PACKAGING DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
<b>cm</b>	86	86	12	<b>Kg</b>	7
<b>inch</b>	34	34	4.7	<b>lbs</b>	15,4

<b>Weight</b> Peso	<b>6,5 Kg</b> 14,3 lbs
<b>Materials</b> Materiali	<b>Iron steel</b> Acciaio al carbonio

Description Descrizione	Code Codice	
<b>Tank belt</b> Cinghia bombola	<b>M</b>	
<b>Tank mat</b> Tappetino bombola	<b>N</b>	



# Shelf 80

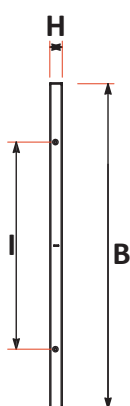
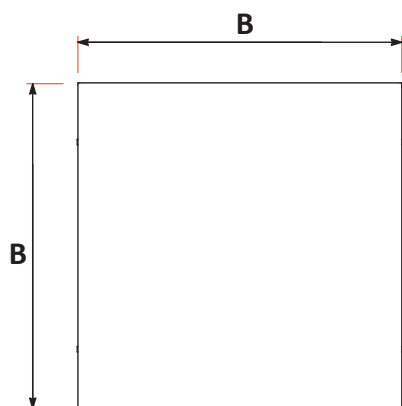
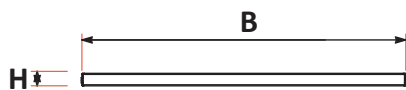
Do you need additional space to better organize ingredients and accessories? Add the central shelf for optimal organization.



**Images for illustrative purposes only**  
Actual product model and features may vary

# SHELF 80

Data Sheets - Scheda Tecnica

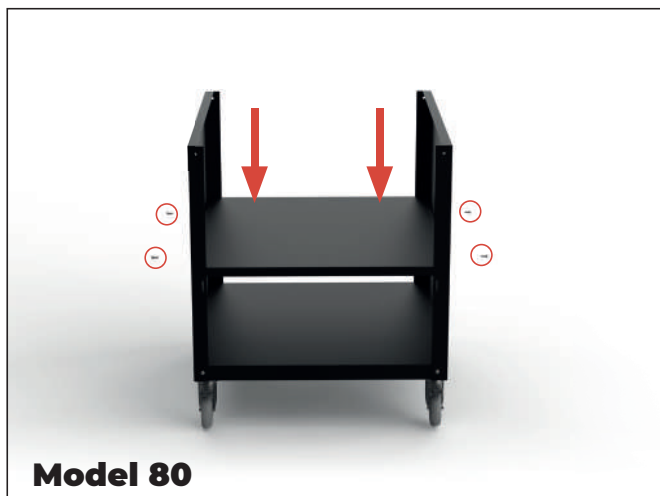
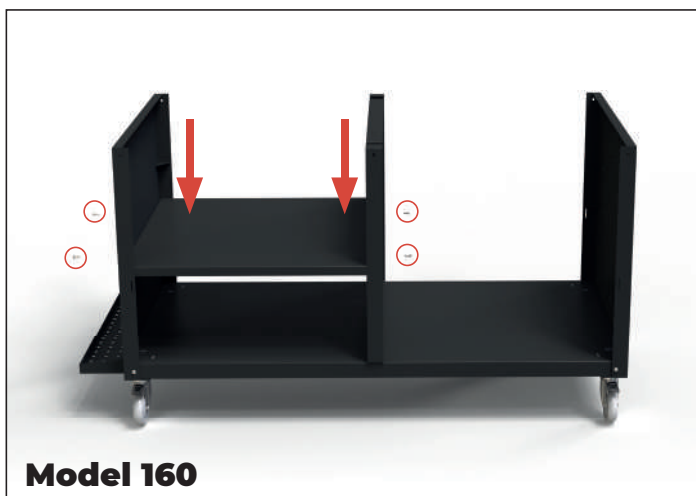


**BLACK**  
**AC-CKS-R8080N**

	cm	inch
<b>B</b>	78,2	30,8
<b>H</b>	3,5	1,4
<b>I</b>	50	19,7

PACKAGING DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
<b>cm</b>	86	86	12	<b>Kg</b>	9
<b>inch</b>	34	34	4.7	<b>lbs</b>	19,8

<b>Weight</b> Peso	<b>8,5 Kg</b> 18,7 lbs
<b>Materials</b> Materiali	<b>Iron steel</b> Acciaio al carbonio



## Top in white Corian® 80-160

Choose the top that you like best and that best meets your needs.

White Corian® guarantees excellent resistance to scratches and bad weather and is suitable for contact with food.



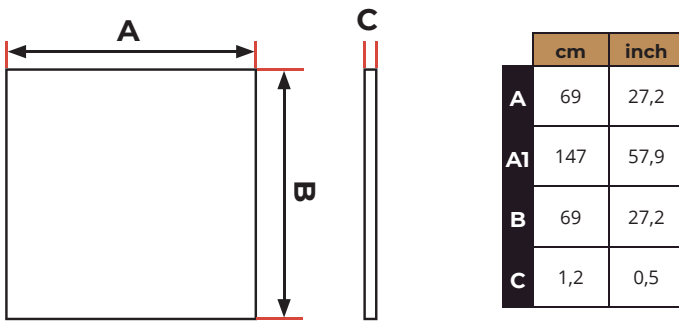
**Images for illustrative purposes only**  
Actual product model and features may vary

# TOP WHITE CORIAN® 80-160

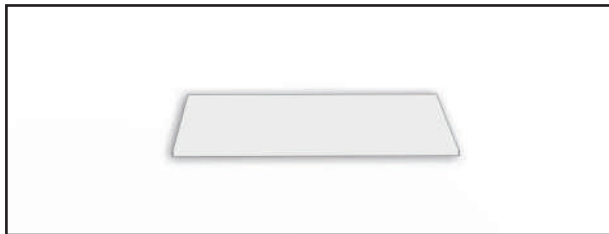
Data Sheets - Scheda Tecnica

## MODEL 80

AC-CKS-P80C



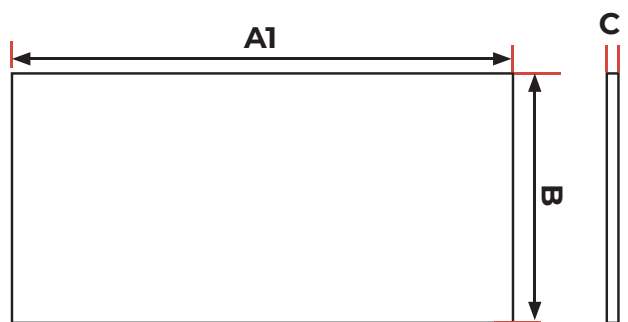
<b>Weight</b> Peso	<b>10 Kg</b> 22 lbs
<b>Materials</b> Materiali	<b>Corian®</b>



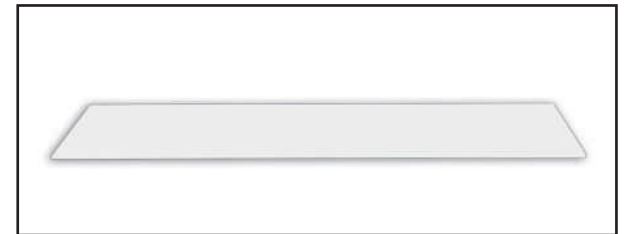
PACKAGING				
DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	86	86	12	<b>Kg</b> 10,5
inch	34	34	4.7	<b>lbs</b> 23

## MODEL 160

AC-CKS-P160C



<b>Weight</b> Peso	<b>21,5 Kg</b> 47,3 lbs
<b>Materials</b> Materiali	<b>Corian®</b>



PACKAGING				
DIMENSIONE IMBALLO				
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso
cm	166	86	12	<b>Kg</b> 22,5
inch	65.4	34	4.7	<b>lbs</b> 49,6

# Side shelf

Don't know where to place your freshly cooked pizzas or your steaming pan of lasagna?

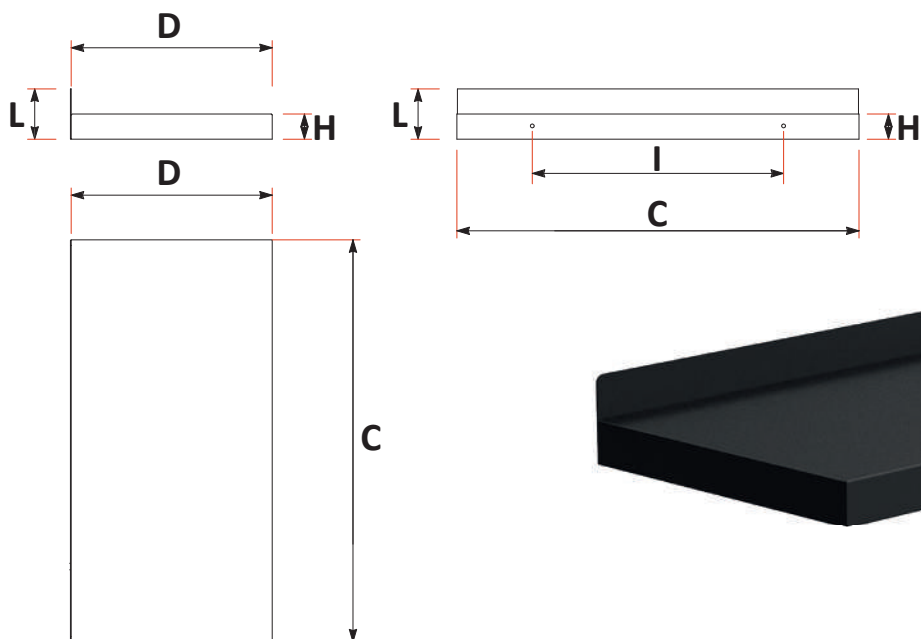
Add the side shelf for added versatility and additional workspace.



Images for illustrative purposes only  
Actual product model and features may vary

# LATERAL SHELF

Data Sheets - Scheda Tecnica

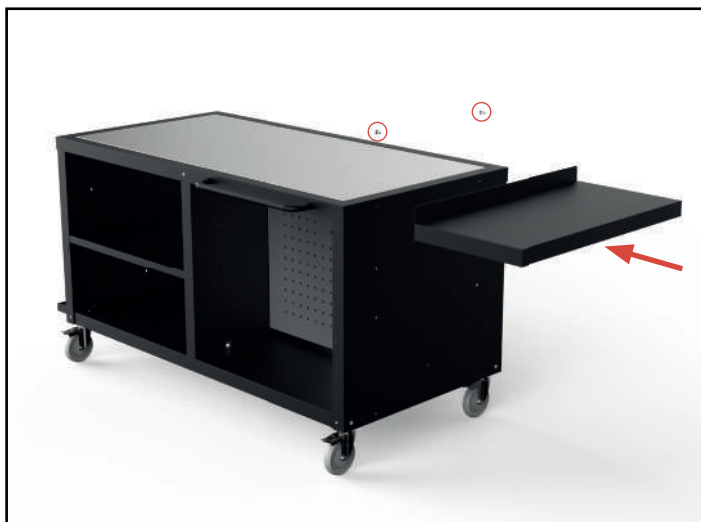


**BLACK**  
**AC-CKS-RL4080**

	cm	inch		cm	inch
<b>C</b>	80	31,5	<b>I</b>	50	19,7
<b>D</b>	40	15,7	<b>L</b>	10	3,9
<b>H</b>	5	2			

PACKAGING					
DIMENSIONE IMBALLO					
	Width	Depth	Height	Weight	
	Larghezza	Profondità	Altezza	Peso	
cm	86	46	16	Kg	7,5
inch	34	18.1	6.3	lbs	16,5

<b>Weight</b> Peso	<b>7 Kg</b> 15,5 lbs
<b>Materials</b> Materiali	<b>Iron steel</b> Acciaio al carbonio



## Peel support with integrated basin

The perfect support to better organize your accessories.  
Equipped with 4 hooks and a basin, the peel support is the best aid for Alfa peels.

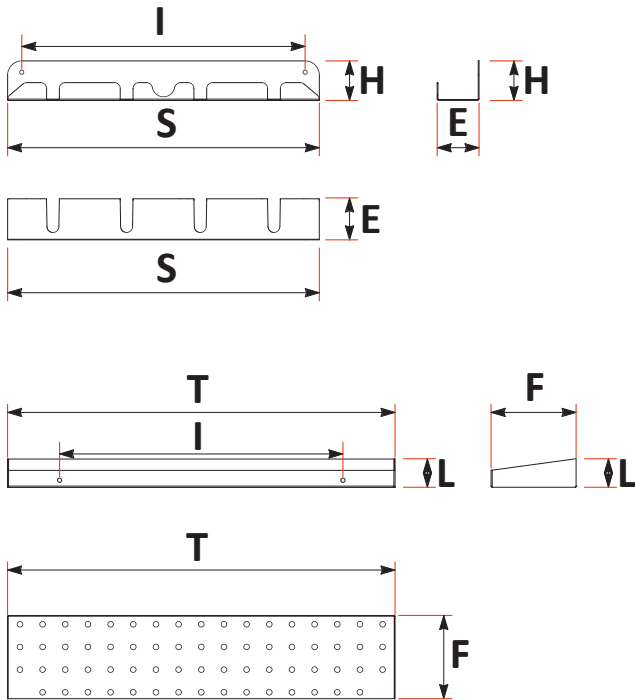


**Images for illustrative purposes only**  
Actual product model and features may vary



# RACK PEEL HOLDER

Data Sheets - Scheda Tecnica

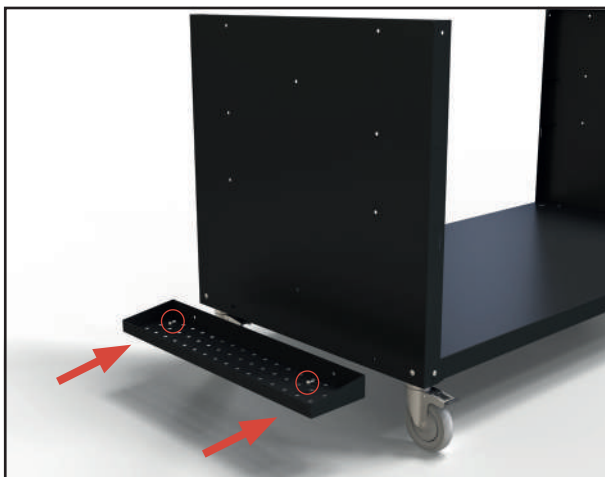


**BLACK  
AC-CKS-AP**

	cm	inch		cm	inch
<b>E</b>	7,4	2,9	<b>L</b>	5	2
<b>F</b>	15	5,9	<b>S</b>	55	21,7
<b>H</b>	7	2,8	<b>T</b>	68,5	27
<b>I</b>	50	19,7			

PACKAGING DIMENSIONE IMBALLO					
	Width Larghezza	Depth Profondità	Height Altezza	Weight Peso	
<b>cm</b>	76	21	18	<b>Kg</b>	4
<b>inch</b>	30	8.3	7.1	<b>lbs</b>	8,8

<b>Weight</b> Peso	<b>3,5 Kg</b> 7,7 lbs
<b>Materials</b> Materiali	<b>Iron steel</b> Acciaio al carbonio



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