ALFA

PRO

ALFA

PRO

PROFESSIONAL PIZZA OVENS

INVENTORS OF

gli inventori del

CompactFlame®

COMPACT:
JUST 70 CM
IN DEPTH

SOLO
70 CM DI
PROFONDITÀ

FLAME:
THE BEST WAY
TO COOK REAL
NEAPOLITAN PIZZA

IL MIGLIOR MODO PER
CUOCERE LA VERA
PIZZA NAPOLETANA

YOUR

CompactFlame®

ADVANTAGES

i vantaggi del CompactFlame

30 MINUTES
TO REACH 450°C

30 MINUTI
PER RAGGIUNGERE
450°C

NO
INSTALLATION

SENZA
INSTALLAZIONE

NEAPOLITAN PIZZAS
*IN **JUST 1 MINUTE!***

LA PIZZA
NAPOLETANA
IN 1 MINUTO!

CompactFlame®

PIZZA OVEN FOR

forni da pizza per

FOODTRUCK

p.6

SHOW

p.10

KITCHEN

p.8

OUTDOOR

p.12

FOOD TRUCK
PIZZA OVENS

Lighter
195 kg

Faster
30 minutes

Less fuel
30 Kg wood/day
/400 pizzas

Small food truck pizza ovens

QUATTRO TOP OVEN

Large food truck pizza ovens

QUICK OVEN

QUATTRO PRO TOP
3 PIZZAS

Dimensions WxDxH
115 x 89 x 72 cm - 45 x 34 x 27 in
Weight
195 kg - 430 lbs

Cooking performance
60 pizzas per hour

Heating time
20' to reach 200°C *(400°F)*
30' to reach 450°C *(850°F)*

Wood consumption
4,5 kg/h - 9 lbs/h
Gas consumption
LPG: 1,35 kg/h - 2,9 lbs/h
Methane: 1,80 m³/h

For more informations, see page 26
Per maggiori informazioni, vedere pagina 26

QUICK TOP
6 PIZZAS

Dimensions WxDxH
136 x 125 x 75 cm - 53 x 49 x 29,5 in
Weight
250 kg - 550 lbs

Cooking performance
110 pizzas per hour

Heating time
20' to reach 200°C *(400°F)*
35' to reach 450°C *(850°F)*

Wood consumption
7 kg/h - 15 lbs/h

For more informations, see page 34
Per maggiori informazioni, vedere pagina 34

KITCHEN
PIZZA OVENS

Productivity
150 pizzas/hour

Fast
30 minutes 450°C

Space saving
90 Cm depth

Freestanding professional ovens for kitchen

QUBO 90 OVEN WITH BASE

Table top professional ovens for kitchen

QUBO 70 OVEN TOP

QUBO 90 WITH BASE
4 PIZZAS

Dimensions WxDxH
89 x 90 x 198 cm - 35 x 35 x 78 in
Weight
285 kg - 627 lbs

Cooking performance
80 pizzas per hour

Heating time
15' to reach 200°C *(400°F)*
30' to reach 450°C *(850°F)*

Gas consumption
LPG: 1,4 kg/h
Methane: 1,80 m³/h

For more informations, see page 24
Per maggiori informazioni, vedere pagina 24

QUBO 70
2 PIZZAS

Dimensions WxDxH
89 x 70 x 113 cm - 35 x 28 x 44 in
Weight
142 kg - 312 lbs

Cooking performance
50 pizzas per hour

Heating time
15' to reach 200°C *(400°F)*
30' to reach 450°C *(850°F)*

Gas consumption
LPG: 1,1 kg/h
Methane: 1,5 m³/h

For more informations, see page 22
Per maggiori informazioni, vedere pagina 22

SHOW
PIZZA OVENS

Countertop
190 Kg/418 Lbs

Show cooking
visible flame

Built-in professional ovens
for kitchen

QUICK OVEN

Countertop commercial
pizza ovens

SPARTACO OVEN

QUICK
6 PIZZAS

Dimensions WxDxH
136 x 125 x 175 cm - 53 x 49 x 69 in
Weight
330 kg - 727 lbs

Cooking performance
110 pizzas per hour

Heating time
20' to reach 200°C *(400°F)*
35' to reach 450°C *(850°F)*

Wood consumption
7 kg/h - 15 lbs/h
Gas consumption
LPG: 1,20 kg/h - 2,6 lbs/h
Methane: 1,58 m³/h

For more informations, see page 34
Per maggiori informazioni, vedere pagina 34

SPARTACO
4 PIZZAS

Dimensions WxDxH
89 x 95 x 114 cm - 35 x 37 x 44 in
Weight
190 kg - 418 lbs

Cooking performance
80 pizzas per hour

Heating time
15' to reach 200°C *(400°F)*
30' to reach 450°C *(850°F)*

Gas consumption
LPG: 1,4 kg/h - 3 lbs/h
Methane: 1,80 m³/h

For more informations, see page 16
Per maggiori informazioni, vedere pagina 16

OUTDOOR
PIZZA OVENS

Light
180 kg

Movable
4 wheels

Weatherproof
rain/snow/salt

Catering pizza ovens

OPERA OVEN

Pizza ovens for garden

PIAZZA OVEN

OPERA
7 PIZZAS

Dimensions WxDxH
146 x 150 x 170 cm - 58 x 59 x 67 in
Weight
450 kg - 990 lbs

Cooking performance
150 pizzas per hour

Heating time
20' to reach 200°C *(400°F)*
40' to reach 450°C *(850°F)*

Wood consumption
7,5 kg/h - 16 lbs/h
Gas consumption
LPG: 2,3 kg/h - 5 lbs/h
Methane: 3 m³/h

For more informations, see page 32
Per maggiori informazioni, vedere pagina 32

PIAZZA
4 PIZZAS

Dimensions WxDxH
89 x 90 x 116 cm - 35 x 35 x 45 in
Weight
180 kg - 396 lbs

Cooking performance
80 pizzas per hour

Heating time
15' to reach 200°C *(400°F)*
30' to reach 450°C *(850°F)*

Gas consumption
LPG: 1,4 kg/h - 3 lbs/h
Methane: 1,80 m³/h

For more informations, see page 18
Per maggiori informazioni, vedere pagina 18

GAS PIZZA OVENS

SPARTACO 90 TOP
p.16

PIAZZA 90 TOP
p.18

QUBO 70 TOP
p.20

QUBO 90 TOP
p.22

QUBO 90 BASE
p.24

WOOD, GAS OR HYBRID PIZZA OVENS

small

QUATTRO PRO TOP
p.26

QUATTRO PRO
p.28

ACHILLE
p.30

large

OPERA
p.32

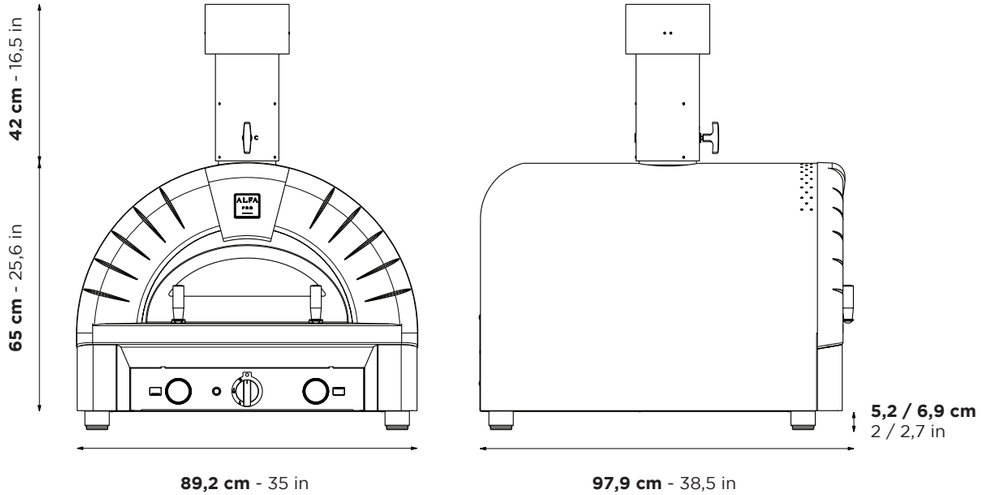
QUICK
p.34

GIOTTO
p.36

SPARTACO 90 TOP

Technical sheet - Scheda tecnica

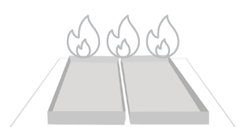
*Only gas version
Disponibile solo a gas



Cooking floor WxD (Gas)	**70 x 66 / 28 x 26 in**	Piano cottura LxP (Gas)
Heating time	**30'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**4**	N. pizze alla volta
Pizzas every 60 minutes	**80**	Pizze in 60 minuti
Average consumption LPG	**1,4 kg/h**	Consumo GPL
Average consumption Methane	**1,80 m³/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 15 cm / Ø 5,9 in**	Canna fumaria
Weight	**190 kg / 418 lbs**	Peso

Round pizza - Pizza tonda
4 - Ø 33 cm -Ø 13 in

Pizza by the meter - Pizza al metro
2 - 60x30 cm - 23x12 in



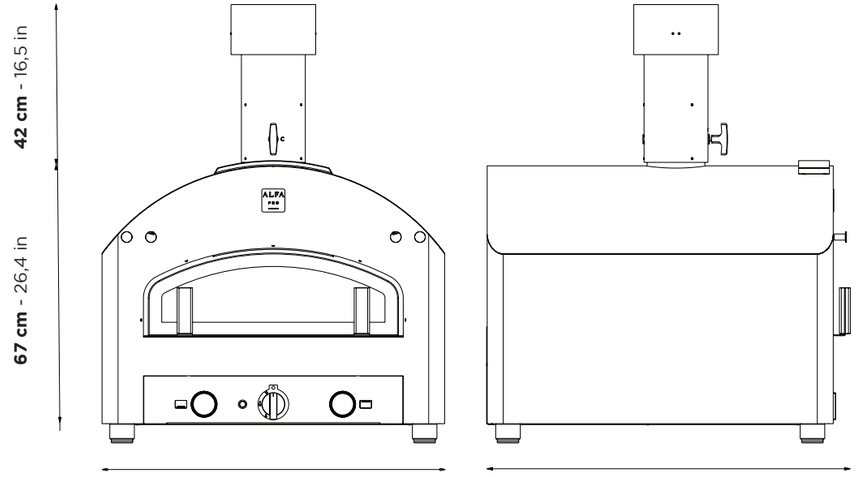
Trays - Teglie
2 - GN1/1

ice white
bianco ghiaccio

PIAZZA 90 TOP

Technical sheet - Scheda tecnica

*Only gas version
Disponibile solo a gas



Cooking floor WxD (Gas)	**70 x 66 / 28 x 26 in**	Piano cottura LxP (Gas)
Heating time	**30'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**4**	N. pizze alla volta
Pizzas every 60 minutes	**80**	Pizze in 60 minuti
Average consumption LPG	**1,4 kg/h**	Consumo GPL
Average consumption Methane	**1,80 m³/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 15 cm / Ø 5,9 in**	Canna fumaria
Oven Weight	**180 kg / 96 lbs**	Peso Forno

Round pizza - Pizza tonda
4 - Ø 33 cm -Ø 13 in

Pizza by the meter - Pizza al metro
2 - 60x30 cm - 23x12 in

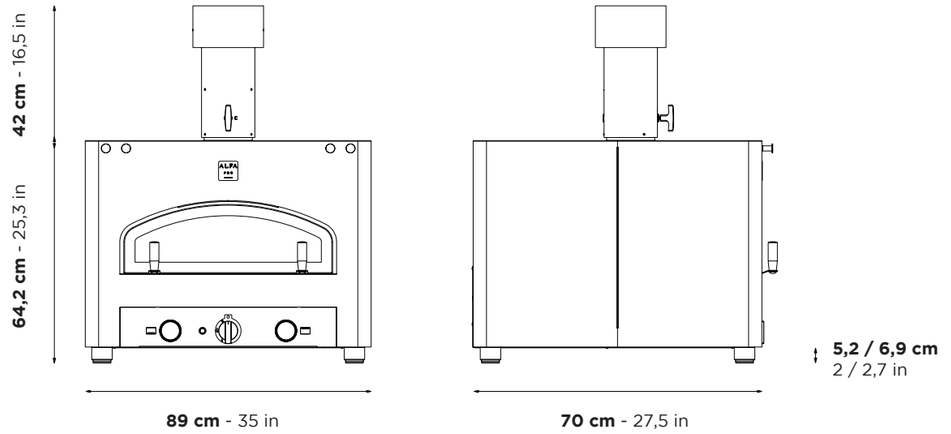
Trays - Teglie
2 - GN1/1

antique white
bianco antico

QUBO 70 TOP

Technical sheet - Scheda tecnica

*Only gas version
Disponibile solo a gas



Cooking floor WxD (Gas)	**70 x 35 / 28 x 14 in**	Piano cottura LxP (Gas)
Heating time	**30'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**2**	N. pizze alla volta
Pizzas every 60 minutes	**50**	Pizze in 60 minuti
Average consumption LPG	**1,1 kg/h**	Consumo GPL
Average consumption Methane	**1,5 m³/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 15 cm / Ø 5,9 in**	Canna fumaria
Weight	**142 kg / 312 lbs**	Peso

Round pizza - Pizza tonda
2 - Ø 33 cm -Ø 13 in

Pizza by the meter - Pizza al metro
1 - 60x30 cm - 23x12 in

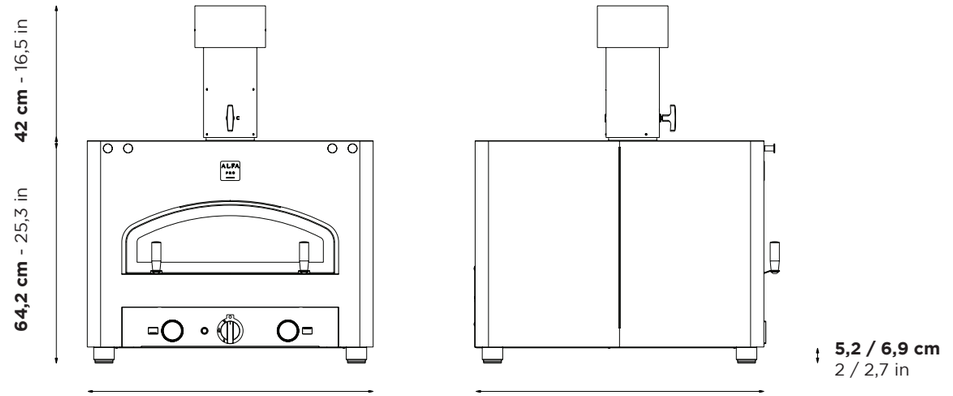
Trays - Teglie
1 - GN1/1

stainless steel
acciaio inox

QUBO 90 TOP

Technical sheet - Scheda tecnica

*Only gas version
Disponibile solo a gas



Cooking floor WxD (Gas)	**70 x 66 / 28 x 26 in**	Piano cottura LxP (Gas)
Heating time	**30'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**4**	N. pizze alla volta
Pizzas every 60 minutes	**80**	Pizze in 60 minuti
Average consumption LPG	**1,4 kg/h**	Consumo GPL
Average consumption Methane	**1,80 m³/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 15 cm / Ø 5,9 in**	Canna fumaria
Oven Weight	**185 kg / 407 lbs**	Peso Forno

Round pizza - Pizza tonda
4 - Ø 33 cm -Ø 13 in

Pizza by the meter - Pizza al metro
2 - 60x30 cm - 23x12 in

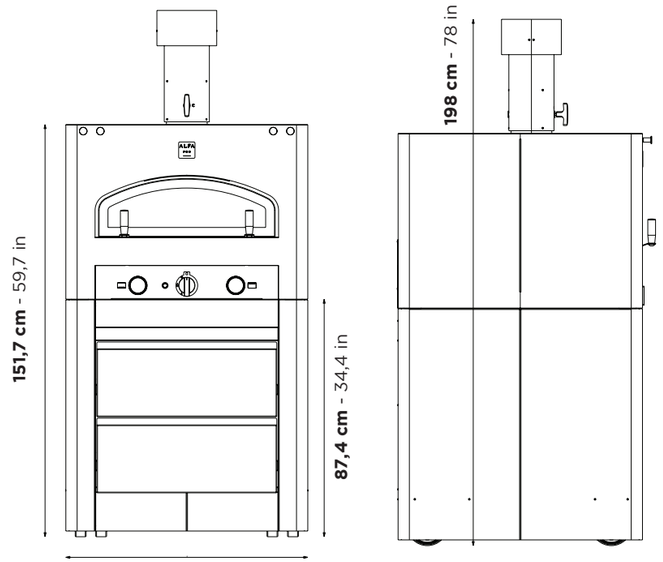
Trays - Teglie
2 - GN1/1

stainless steel
acciaio inox

QUBO 90 BASE

Technical sheet - Scheda tecnica

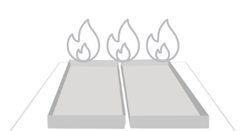
*Only gas version
Disponibile solo a gas



Cooking floor WxD (Gas)	**70 x 66 / 28 x 26 in**	Piano cottura LxP (Gas)
Heating time	**30'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**4**	N. pizze alla volta
Pizzas every 60 minutes	**80**	Pizze in 60 minuti
Average consumption LPG	**1,4 kg/h**	Consumo GPL
Average consumption Methane	**1,80 m³/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 15 cm / Ø 5,9 in**	Canna fumaria
Oven weight / oven + base	**185-285 kg / 407-627 lbs**	Peso forno / peso con base

Round pizza - Pizza tonda
4 - Ø 33 cm -Ø 13 in

Pizza by the meter - Pizza al metro
2 - 60x30 cm - 23x12 in



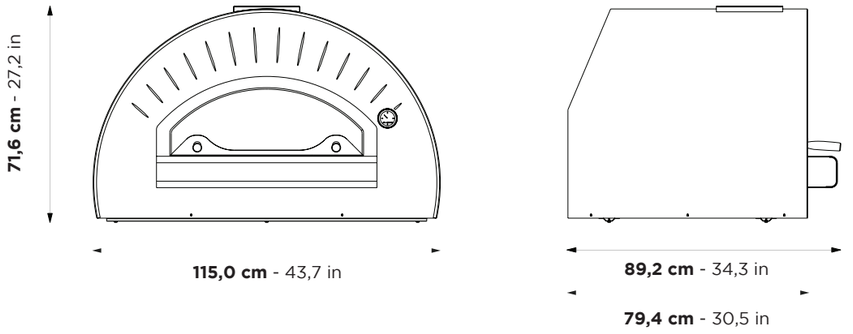
Trays - Teglie
2 - GN1/1

stainless steel
acciaio inox

QUATTRO PRO TOP

Technical sheet - Scheda tecnica

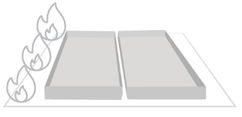
**Available in gas and wood versions*
Disponibile a gas e a legna



Cooking floor WxD (Wood)	**90 x 60 / 35,7 x 23,8 in**	Piano cottura LxP (Legna)
Cooking floor WxD (Gas)	**78 x 60 / 30,9 x 23,8 in**	Piano cottura LxP (Gas)
Heating time	**30'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**3**	N. pizze alla volta
Pizzas every 60 minutes	**60**	Pizze in 60 minuti
Average consumption Wood	**4,5 kg/h**	Consumo Legna
Average consumption LPG	**1,35 kg/h**	Consumo GPL
Average consumption Methane	**1,80 m3/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 18 cm / Ø 7,14 in**	Canna fumaria
Weight	**195 kg / 430 lbs**	Peso

Round pizza - Pizza tonda
3 - Ø 33 cm -Ø 13 in

Pizza by the meter - Pizza al metro
2 - 50x30 cm - 20x12 in



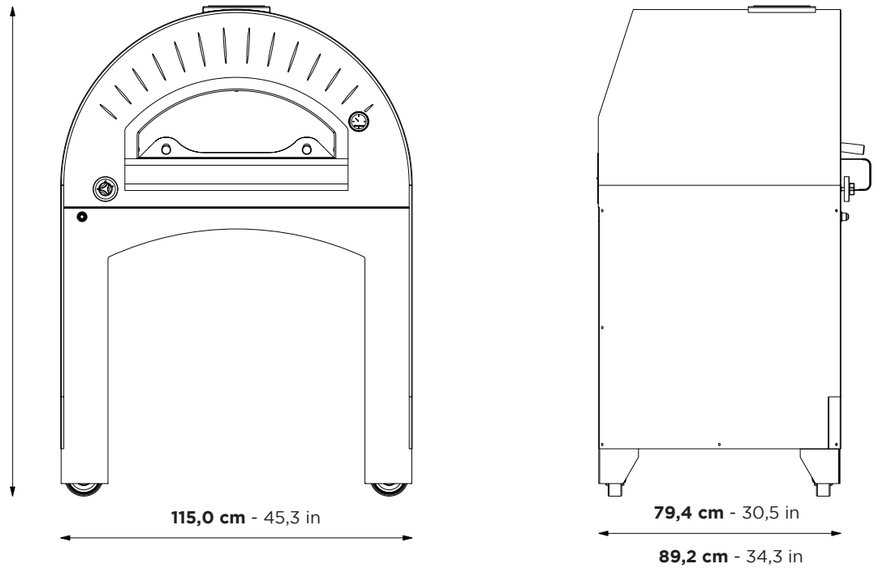
Trays - Teglie
2 - GN1/1

silver gray
grigio argento

QUATTRO PRO

Technical sheet - Scheda tecnica

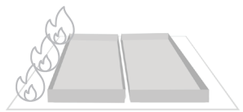
**Available in gas and wood versions*
Disponibile a gas e a legna



Cooking floor WxD (Wood)	**90 x 60 / 35,7 x 23,8 in**	Piano cottura LxP (Legna)
Cooking floor WxD (Gas)	**78 x 60 / 30,9 x 23,8 in**	Piano cottura LxP (Gas)
Cooking floor height	**110 cm / 43,5 in**	Altezza piano cottura
Heating time	**30'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**3**	N. pizze alla volta
Pizzas every 60 minutes	**60**	Pizze in 60 minuti
Average consumption Wood	**4,5 kg/h**	Consumo Legna
Average consumption LPG	**1,35 kg/h**	Consumo GPL
Average consumption Methane	**1,80 m3/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 18 cm / Ø 7,14 in**	Canna fumaria
Weight	**240 kg / 528 lbs**	Peso

Round pizza - Pizza tonda
3 -Ø 33 cm - Ø 13 in

Pizza by the meter - Pizza al metro
2 - 50x30 cm - 20x12 in



Trays - Teglie
2 - GN1/1

rear wheels revolving
ruote posteriori girevoli

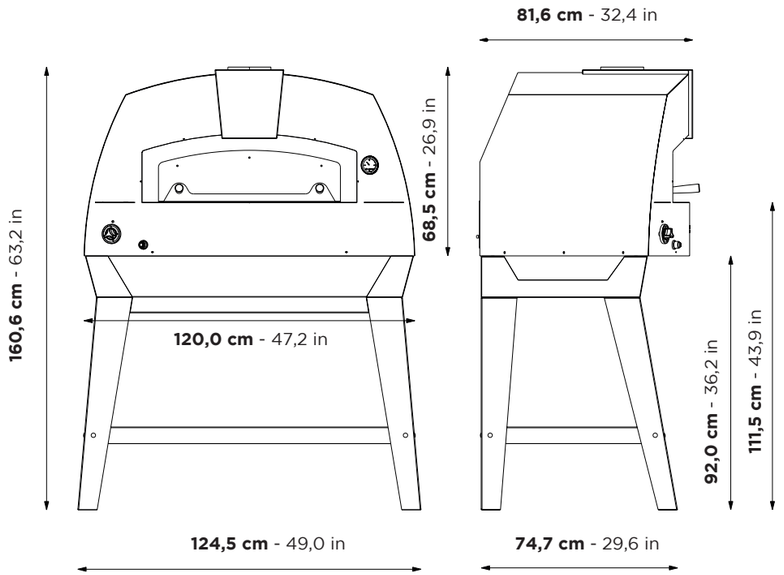
corten

ACHILLE

Table top installable

Technical sheet - Scheda tecnica

*Only gas version
Disponibile solo a gas



Cooking floor WxD (Gas)	**86 x 50 cm / 34 x 19,8 in**	Piano cottura LxP (Gas)
Cooking floor height	**111,5 cm / 43,9 in**	Altezza piano cottura
Heating time	**25'**	Minuti per scaldare
Bread capacity	**4 Kg / 8,8 lbs**	Infornata pane
Pizza capacity	**2**	N. pizze alla volta
Pizzas every 60 minutes	**40**	Pizze in 60 minuti
Average consumption LPG	**1,35 kg/h**	Consumo GPL
Average consumption Methane	**1,80 m3/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 15 cm / Ø 5,9 in**	Canna fumaria
Oven top weight / oven top + base	**170-220 Kg / 374-308,6 lbs**	Peso forno top / Peso base + forno top

Round pizza - Pizza tonda
2 - Ø 33 cm - Ø 13 in

Pizza by the meter - Pizza al metro
2 - 40x30 cm - 16x12 in

Trays - Teglie
1 - GN1/1

Achille can be installed in top version.
Achille può essere istallato anche senza base.

silver gray
grigio argento

OPERA

Table top available

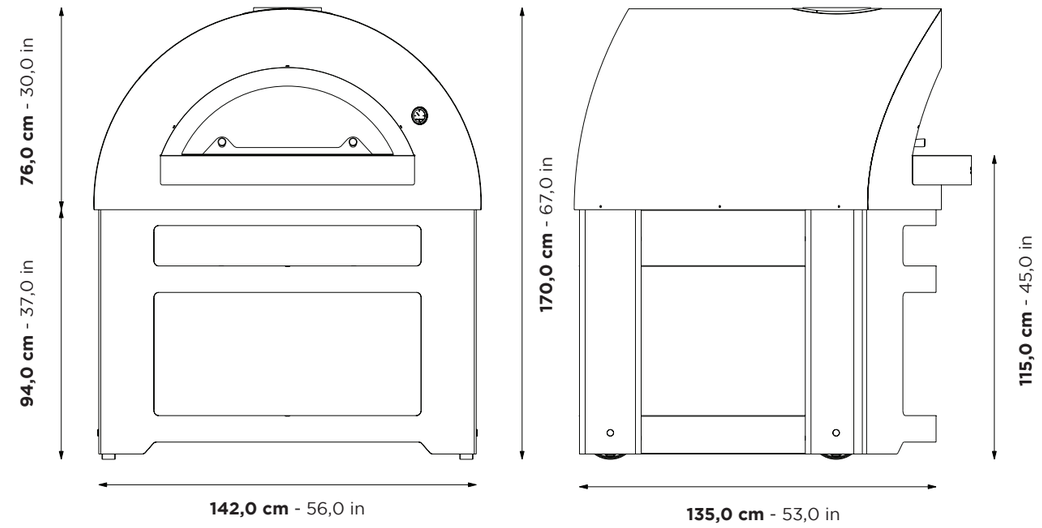
Round pizza - Pizza tonda
7 - Ø 33 cm - Ø 13 in

Pizza by the meter - Pizza al metro
3 - 90x30 cm - 35x12 in

Trays - Teglie
5 - GN1/1

Technical sheet - Scheda tecnica

**Available in gas and wood versions*
Disponibile a gas e a legna



Cooking floor WxD (Wood)	**120 x 100 cm / 47,6 x 39,7 in**	Piano cottura LxP (Legna)
Cooking floor WxD (Gas)	**108 x 100 / 43,6 x 39,7 in**	Piano cottura LxP (Gas)
Heating time	**40'**	Minuti per scaldare
Bread capacity	**14 kg / 30,8 lbs**	Infornata pane
Pizza capacity	**7**	N. pizze alla volta
Pizzas every 60 minutes	**150**	Pizze in 60 minuti
Average consumption Wood	**7,5 kg/h**	Consumo Legna
Average consumption LPG	**2,3 kg/h**	Consumo GPL
Average consumption Methane	**3,1 m³/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension wood / Lpg-methane	**Ø 25 cm-Ø 20 cm / Ø 9,9 in-Ø 7,8 in**	Canna fumaria legna / Gpl-Metano
Oven weight / oven + base	**355-450 kg / 781-990 lbs**	Peso forno / peso con base

Available in top version.
Disponibile in versione top.

sideral green
verde siderale

QUICK

Table top available
wood version

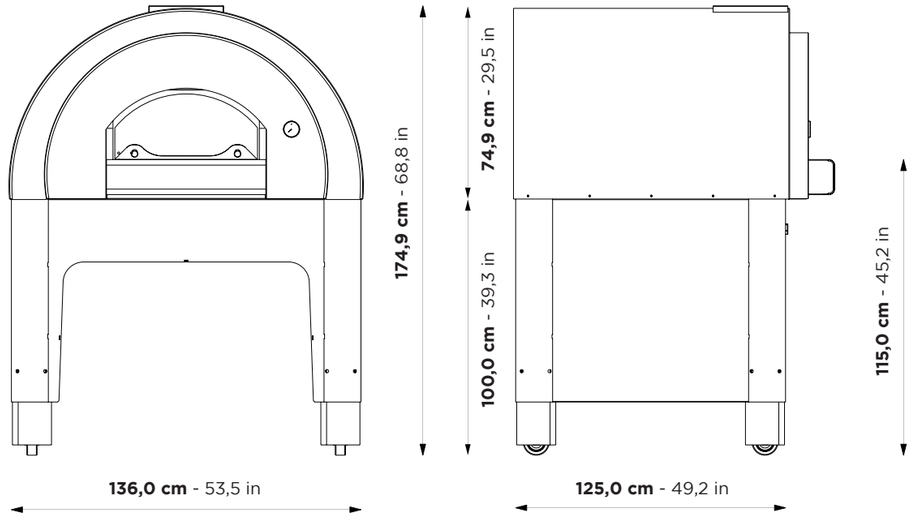
Round pizza - Pizza tonda
6 - Ø 33 cm - Ø 13 in

Pizza by the meter - Pizza al metro
3 - 80x30 cm - 31x12 in

Trays - Teglie
5 - GN1/1

Technical sheet - Scheda tecnica

**Available in gas and wood versions*
Disponibile a gas e a legna



Cooking floor WxD (Wood)	**120 x 90 / 47,6 x 35,7 in**	Piano cottura LxP (Legna)
Cooking floor WxD (Gas)	**110 x 90 / 43,6 x 35,7 in**	Piano cottura LxP (Gas)
Cooking floor height	**115 cm / 45,2 in**	Altezza piano cottura
Heating time	**35'**	Minuti per scaldare
Bread capacity	**12 kg / 26,4 lbs**	Infornata pane
Pizza capacity	**6**	N. pizze alla volta
Pizzas every 60 minutes	**110**	Pizze in 60 minuti
Average consumption Wood	**7 Kg/h**	Consumo Legna
Average consumption LPG	**1,20 kg/h**	Consumo GPL
Average consumption Methane	**1,58 m3/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 25 cm / Ø 9,9 in**	Canna fumaria
Oven weight / oven + base	**250-330 kg / 550-726 lbs**	Peso forno / peso con base

Top version available just for wood version.
Versione top disponibile sono con alimentazione a legna.

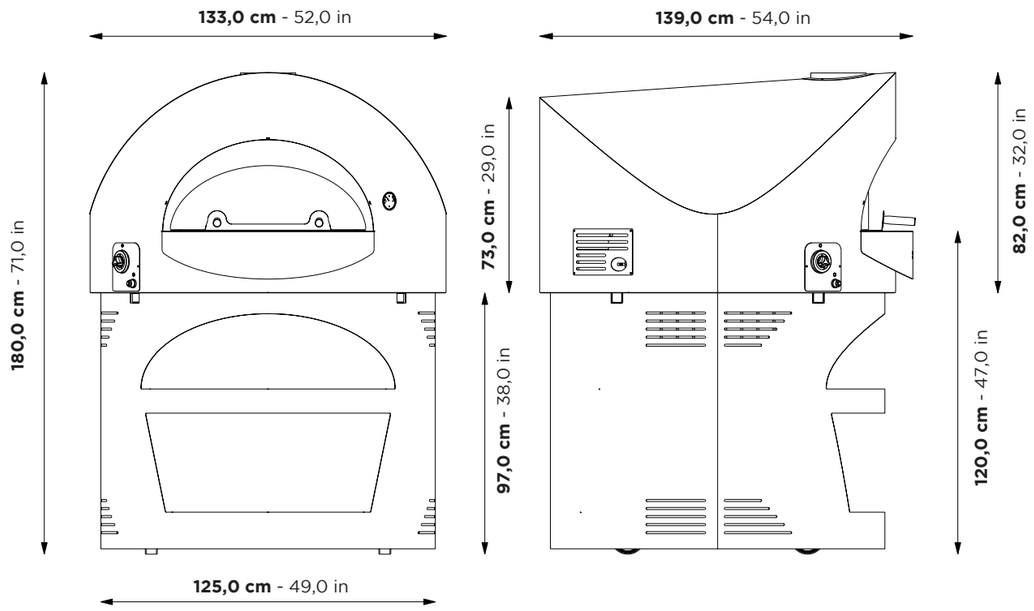
antique red
rosso antico

GIOTTO

Table top available

Technical sheet - Scheda tecnica

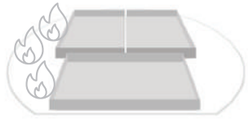
**Available in gas and wood versions*
Disponibile a gas e a legna



Cooking floor WxD (Wood)	**Ø 110 cm / Ø 43 in**	Piano cottura LxP (Legna)
Cooking floor WxD (Gas)	**Ø 110 cm / Ø 43 in**	Piano cottura LxP (Gas)
Cooking floor height	**23 cm / 9 in**	Altezza piano cottura
Heating time	**40'**	Minuti per scaldare
Bread capacity	**10 kg / 22 lbs**	Infornata pane
Pizza capacity	**6**	N. pizze alla volta
Pizzas every 60 minutes	**110**	Pizze in 60 minuti
Average consumption Wood	**6 kg/h**	Consumo Legna
Average consumption LPG	**1,89 kg/h**	Consumo GPL
Average consumption Methane	**2,54 m³/h**	Consumo Metano
Maximum temperature	**450°C / 850°F**	Temperatura massima
Chimney dimension	**Ø 20 cm / Ø 7,9 in**	Canna fumaria
Oven Weight / Oven + Base	**285 - 380 kg / 627 - 837 lbs**	Peso forno / Peso con base

Round pizza - Pizza tonda
6 - Ø 33 cm - Ø 13 in

Pizza by the meter - Pizza al metro
2 - 80x30 cm - 31x12 in



Trays - Teglie
3 - GN1/1

Available in top version.
Disponibile anche in versione top.

corten

YOUR **TOOLS**

I tuoi **strumenti**

Wood holder
Its special shape allows maximum air flow while protecting the food from the heat. The small version, is available for this ovens: QUATTRO, QUATTRO TOP and ACHILLE.
The big version, is available for this ovens: OPERA, GIOTTO and QUICK.

Paralegna
La sua particolare forma consente il massimo passaggio d'aria proteggendo il cibo dal fuoco. La versione piccola è disponibile per i forni: QUATTRO, QUATTRO TOP e ACHILLE. La versione grande è disponibile per i forni: OPERA, GIOTTO e QUICK.

* supplied with all ovens
in dotazione per tutti i forni

Kit Hybrid
Thanks to the new hybrid kit, you can go gas or wood with only one oven! Entirely manufactured with stainless steel AISI 441.

Il kit ibrido unisce il forno a legna ed il forno a gas in un unico prodotto, gestendo la modalità di cottura preferita. Realizzato in acciaio inox AISI 441.

Brass oven brush
Cleaning the cooking floor is easy thanks to the oven brush with brass bristles. Available in two sizes: 175 cm (69 in) and 120 cm (47 in).

Spazzola forno
Pulire il piano è semplicissimo grazie alla spazzola forno con setole in ottone. Disponibile in due misure 175 cm e 120 cm.

Grilling System
The innovative Grilling System designed by Alfa PRO is suitable for the preparation of large quantities of meals. Delight your guest with delicious grilled meat fish or vegetables

L'innovativo Grilling System ideato da Alfa pro è perfetto per la preparazione di grandi quantità di cibi grigliati. Stupisci i tuoi ospiti con straordinarie grigliate di carne, pesce e verdure.

Multicooking System
Thanks to the advanced Multicooking System designed by Alfa Pro you will be able to cook an unbelievable variety of different food with the baking trays at the same time, optimizing the space in the cooking chamber.

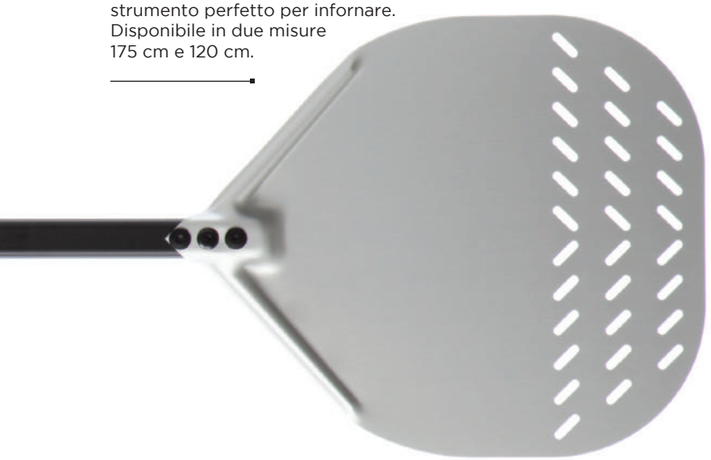
Grazie al rivoluzionario Multicooking System ideati da Alfa pro composto da teglie e castelletto, potrai cucinare una incredibile varietà di cibi diversi allo stesso tempo ottimizzando lo spazio in camera di cottura

Flue and chimney
The flue is suitable
for those who want to install an oven outside.
*The length of the flue changes with the model of the oven.

Canna fumaria e comignolo
La canna fumaria è adatta a chi vuole
installare un forno all'esterno.
*La lunghezza della canna dipende dal modello di forno.

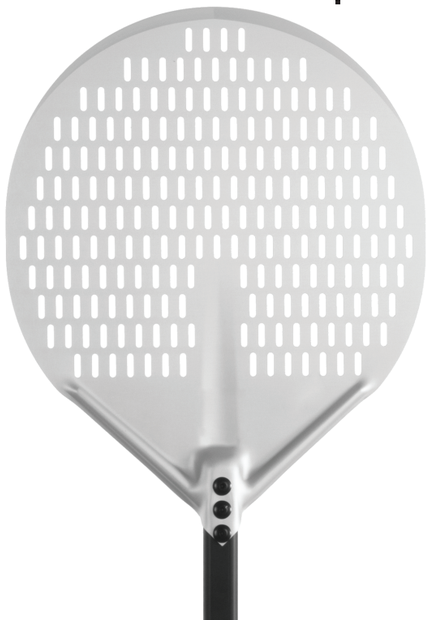
Pizza peel
The holes allow the drop of flour,
This pizza peel is the perfect tool
to cook with maximum hygiene
and speed. Available in two sizes:
175 cm (69 in) and 120 cm (47 in)

Pala
Dotata di fori per la caduta della
farina in eccesso, la pala è lo
strumento perfetto per infornare.
Disponibile in due misure
175 cm e 120 cm.



Round anodized aluminum pizza peel
A Pizza peel with a handle and
head (diameter of 36 cm) made
entirely of anodized aluminum
for strength, lightness and
hygiene.
The pizza peel is available in two
sizes: 120-175 cm

Pala pizza tonda in allumino anodizzato
Pala per pizza con manico e testa
(diametro cm 36) interamente
realizzati in alluminio anodizzato
per garantire robustezza,
leggerezza e igiene.
La pala è disponibile in 2 misure:
120 – 175



*The height of pizza peels'd change approximately 50 mm (1,9 in).
*L'altezza delle pale varia di circa 50 mm rispetto a quanto riportato.

Scopri tutti i nostri strumenti
Find out our tools

Ember rake
The ideal tool to move and oversee the fire
and the embers inside the oven. Available
in two size: 175 cm (69 in) and 120 cm (47 in).

Muovibraci
Lo strumento ideale per muovere, spostare e gestire
il fuoco e le braci all'interno del forno.
Disponibile in due misure 175 cm e 120 cm.

Sliding handle
Ember rake, Small pizza
peel and Brass oven
brush are available
with ergonomic sliding
handle.

Manico Scorrevole
Muovibraci, Palino e
Spazzola forno sono
dotati di un manico
scorrevole ergonomico.

sliding handle
manico scorrevole

Small pizza peel
Completely in stainless steel,
It is the best tool for moving the
food in the oven during the
baking. Available in two sizes:
length 175 cm (69 in)
and 120 cm (47 in).

Palino
Completamente in acciaio inox,
è lo strumento migliore per
manovrare i cibi in forno
durante
la cottura. Disponibile in due
misure 175 cm e 120 cm.

TECHNICAL DATA SHEETS NEW LINE
AND PRODUCTS COMPARISON
schede tecniche e tabella comparativa nuova linea

	QUBO 70 TOP	QUBO 90 TOP	QUBO 90 BASE	SPARTACO 90 TOP	PIAZZA 90 TOP
dimensions LxPxH	35 x 28 x 44 in 89 x 70 x 113 cm	35 x 35 x 44 in 89 x 90 x 113 cm	35 x 35 x 78 in 89 x 90 x 198 cm	35 x 37 x 44 in 89 x 95 x 114 cm	35 x 35 x 45 in 89 x 90 x 116 cm
pizza capacity	2 pizzas	4 pizzas	4 pizzas	4 pizzas	4 pizzas
heating time	15’ to reach 200°C 30’ to reach 450°C	15’ to reach 200°C 30’ to reach 450°C	15’ to reach 200°C 30’ to reach 450°C	15’ to reach 200°C 30’ to reach 450°C	15’ to reach 200°C 30’ to reach 450°C
weight	312 lbs 142 kg	407 lbs 185 kg	627 lbs 285 kg	418 lbs 190 kg	396 lbs 180 kg
fuel consumption	1,1 kg/h LPG 1,5 m³/h Methane	1,4 kg/h LPG 1,8 m³/h Methane	1,4 kg/h LPG 1,8 m³/h Methane	1,4 kg/h LPG 1,8 m³/h Methane	1,4 kg/h LPG 1,8 m³/h Methane
cooking performance	50 pizzas per hour	80 pizzas per hour	80 pizzas per hour	80 pizzas per hour	80 pizzas per hour
cooking floor (Gas)	70 x 35 x 5 cm 28 x 14 x 2 in	70 x 66 x 5 cm 28 x 26 x 2 in	70 x 66 x 5 cm 28 x 26 x 2 in	70 x 66 x 5 cm 28 x 26 x 2 in	70 x 66 x 5 cm 28 x 26 x 2 in

TECHNICAL DATA SHEETS
AND PRODUCTS COMPARISON
schede tecniche e tabella comparativa

	QUATTRO PRO TOP	QUATTRO PRO	ACHILLE	OPERA	QUICK	GIOTTO
dimensions LxPxH	45 x 34 x 27 in 115 x 89 x 72 cm	45 x 35 x 63 in 115 x 89 x 160 cm	49 x 32 x 63 in 125 x 81 x 160 cm	57 x 59 x 67 in 146 x 150 x 170 cm	53 x 49 x 69 in 136 x 125 x 175 cm	52 x 54 x 71 in 133 x 139 x 180 cm
pizza capacity	3 pizzas	3 pizzas	2 pizzas	7 pizzas	6 pizzas	6 pizzas
heating time	20’ to reach 200°C 30’ to reach 450°C	20’ to reach 200°C 30’ to reach 450°C	15’ to reach 200°C 25’ to reach 450°C	20’ to reach 200°C 40’ to reach 450°C	20’ to reach 200°C 35’ to reach 450°C	20’ to reach 200°C 40’ to reach 450°C
weight	430 lbs 195 kg	528 lbs 240 kg	308,6 lbs 220 kg	990 lbs 450 kg	727 lbs 330 kg	837 lbs 380 kg
fuel consumption	4,5 kg/h wood 1,35 kg/h LPG 1,80 m³/h Methane	4,5 kg/h wood 1,35 kg/h LPG 1,80 m³/h Methane	1,35 kg/h LPG 1,80 m³/h Methane	7,5 kg/h wood 2,3 kg/h LPG 3 m³/h Methane	7 kg/h wood 1,20 kg/h LPG 1,58 m³/h Methane	6 kg/h wood 1,89 kg/h LPG 2,54 m³/h Methane
cooking performance	60 pizzas per hour	60 pizzas per hour	40 pizzas per hour	150 pizzas per hour	110 pizzas per hour	110 pizzas per hour
cooking floor (Gas)	78 x 60 x 7,8 cm 31 x 24 x 3,1 in	78 x 60 x 8 cm 31 x 24 x 3 in	86 x 50 x 8 cm 34 x 20 x 3 in	108 x 100 x 8 cm 44 x 40 x 3 in	110 x 90 x 8 cm 44 x 36 x 3 in	Ø - 110 cm Ø - 43 in
cooking floor (Wood)	90 x 60 x 7,8 cm 36 x 24 x 3 in	90 x 60 x 8 cm 36 x 24 x 3 in	100 x 50 x 8 cm 40 x 20 x 3 in	120 x 100 x 8 cm 48 x 40 x 3 in	120 x 90 x 8 cm 48 x 36 x 3 in	Ø - 110 cm Ø - 43 in

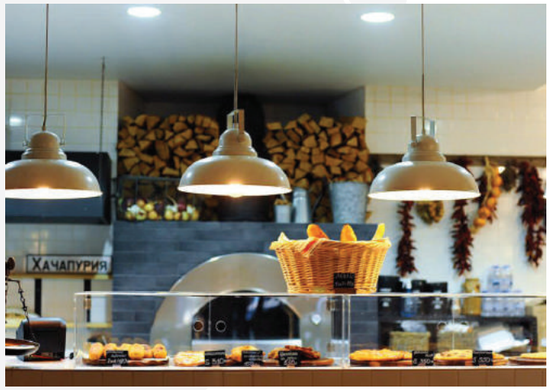
THE COMPACT FLAME AROUND THE WORLD

i compactflame nel mondo

DUNBOYNE · *QUATTRO TOP*

ABU DHABI · *GIOTTO*

LISBONA · *OPERA*



MOSCA · *QUICK*

MILANO · *QUBO 70 TOP*

DUBAI · *QUICK*

LONDRA · *QUATTRO*

FRANCIA · *OPERA*

THE COMPACT FLAME AROUND THE WORLD

i compactflame nel mondo

GERMANIA · *QUICK TOP*

INDIA · *GIOTTO*

BANGKOK · *QUICK*

MALESIA · *OPERA*

MOSCA · *QUATTRO*

ITALIA · *OPERA*

ROMA · *OPERA TOP*

FIRENZE · *QUATTRO TOP*

TERMS OF SALE

CONDIZIONI DI VENDITA

- *Customers are kindly requested to verify, during the unloading of carriers, the condition of the goods and their compliance with transport documents, noting any observations. Complaints at a later stage will not be accepted. The goods travel at the risk and peril of the customer.*

  Invitiamo i signori clienti a verificare, durante le operazioni di scarico dei vettori, lo stato della merce e la rispondenza con i documenti di trasporto annotando eventuali osservazioni. Non saranno accettate contestazioni successive. La merce viaggia a rischio e pericolo del committente.

- *Each order is subject to approval by the company. Orders are delivered according to the conditions specified in our order confirmation.*

  Ogni ordine è subordinato all'approvazione dell'azienda. Gli ordini vengono consegnati alle condizioni specificate nella nostra conferma d'ordine. Invitiamo i clienti a verificarla.

- *In case of rejection of the goods at the time of delivery, the cost of the round-trip transportation will be charged.*

  In caso di mancata accettazione della merce al momento della consegna saranno addebitati il costo del servizio di trasporto per il viaggio di andata e ritorno.

- *All payments must be made as agreed upon at the time of order placement.*

  Tutti i pagamenti devono essere effettuati come convenuto al momento dell'ordine: il ritardato pagamento, indipendentemente dalla motivazione, farà decorrere gli interessi di mora pari al 5% in più del tasso BCE di sconto, più le spese.

- *For any dispute the competent court is in Frosinone.*

  Per ogni controversia il Foro competente è quello di Frosinone.

- *This catalogue printed in December 2017 replaces all previous ones.*

  Il presente catalogo stampato a Dicembre 2017 sostituisce i precedenti.

- *The data and measurements are approximate and not contractual.*

  I dati e le misure sono puramente indicativi e non contrattuali.

- *The company reserves the right to make aesthetic and functional changes to its products without previous notice.*

  La società si riserva il diritto di apportare modifiche estetiche e funzionali ai propri prodotti anche senza preavviso.

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