

ALFA
FORNI

ZENO



500°C



13 kW



75x105 cm



6 Pizzas



made in Italy

NEAPOLITAN ELECTRIC PIZZA OVEN
that reaches a temperature of 500°C.



It needs no chimney, unless expressly required by local laws, and it can neutralise bad smells with a simple odour eliminator.

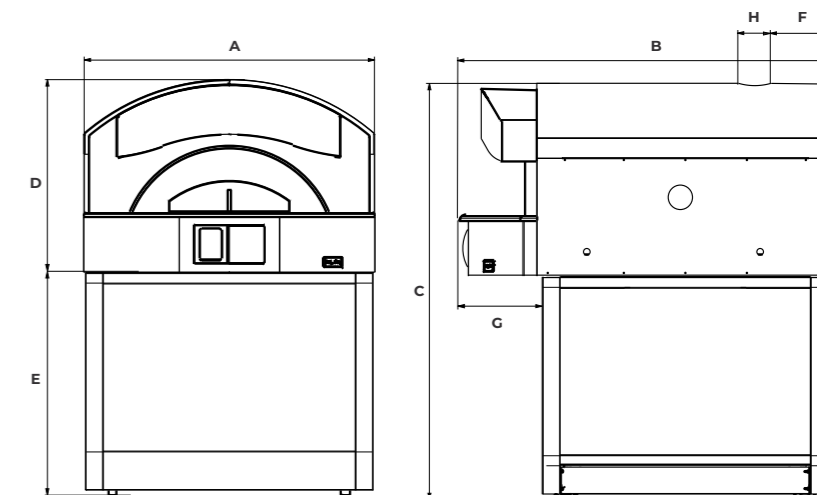
It attains temperatures as high as a real wood-fired oven, which makes it perfect for countries where it is very complicated to get authorised to burn firewood. The exposed heating elements of the dome allow a rapid heating of the oven floor as well.

THE ELECTRIC PIZZA OVEN THAT STOPS SMOKING!

- Black **lava stone** top with stainless-steel slab to break thermal bridging.
- Insulated and painted front **designed by Alfa Forni**.
- Outer casing painted in **high temperature** silver grey.
- Stainless-steel extractor hood with **vapours collection system** designed by Alfa Forni.
- **Refractory** cooking chamber.
- 5 cm thick Alfa Forni interchangeable refractory oven floor.
- **Triple** insulation. Base: panels with density 180. Cooking chamber: 4 cm panels resistant to temperatures over 1200°C; further insulation with ceramic fibre rolls.
- Stainless-steel funnelled vapour drainpipe.
- Interior lightbulb.
- Floor and dome **independent power** modulation
- Personalisable cooking programmes.
- Programmable ignition.
- **Easily accessible** wiring.
- 4 hidden casters.
- Continuous temperature **measurement**.



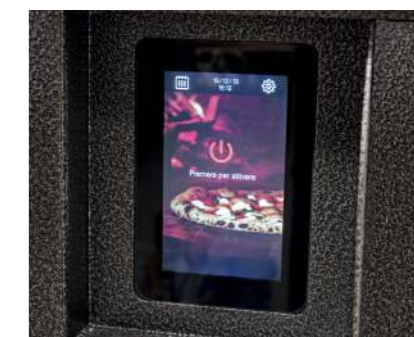
Recommended fuel	Electric
Power	13kW
Voltage	400V + N + T
Cable section	5x4 cm
Cable type	H07 RN-F
Electromagnetic Curve	Type C
Power Break	10 kA
Power Nominal	19,5 Amp
Oven mouth dimensions	54x14 cm 21.5x5.5 in
Cooking chamber height	16 cm
Oven floor dim.	75x105 cm 20.5x41 in
Weight	650 kg 1400 lbs
Max oven temperature	500°C 1000°F
Heating time	60
Pizza capacity	6
Touch screen	Display 5"
Color	Silver Grey 



A	131 cm - 51,5 in	E	97 cm - 38 in
B	171 cm - 67 in	F	28,5 cm - 11,2 in
C	184 cm - 72 in	G	36 cm - 14 in
D	87 cm - 34 in	H	∅12 cm - ∅4,7 in

TOUCH SCREEN CONTROL CARD

1. 5-inch full colour capacitive touch screen.
2. Independent detection and management of floor and dome power.
3. Able to record as many as 99 recipes.
4. Automatic weekly timer.



THE PERFECT NEAPOLITAN PIZZA 500°C

Balance: The power ratio between the dome and the floor makes for a balanced cooking (9 heating elements in the dome and 6 in the floor) to cook a perfect italian pizza.





QUBO



PIAZZA



**QUATTRO
PRO TOP**



QUATTRO PRO



QUICK



OPERA



NAPOLI

PROFESSIONAL OVENS IN REFRACTORY AND STAINLESS STEEL

The Alfa Forni professional pizza ovens are perfect for food truck, outdoor or kitchen use.

Designed especially for pizzerias or restaurants and for those who want an innovative, quick and money saving professional pizza oven. They can easily reach 500°C / 1000°F in just 30 minutes and cook up to 8 pizzas in less than 90 seconds.

alfaforni.com