



Macadams

Alfa Forni Gas Pizza Oven

Create a traditional stone baked pizza without the hassle of building an “old school” pizza oven.

The Alfa Forni Gas Pizza Oven does not need to be built on site, its a **plug & play gas pizza oven** that can produce 110 pizzas per hour.

That's 1 pizza in just 2 minutes!
Mamma Mia!



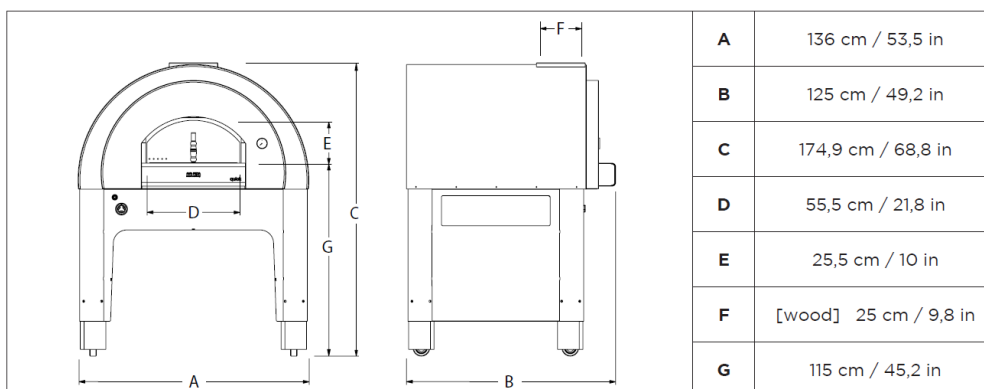
FEATURES & BENEFITS

The Alfa Forni Quick is a mobile **commercial wood fired oven**. Perfect for catering, food truck and mobile business. Available in top version or with base with wheels, Quick reaches **450° C / 840 °F in just 40 minutes**, faster than any other pizzeria wood fired oven.

Quick can cook up to **110 pizzas per hour**, **one pizza in just 2 minutes!** The honeycomb stainless steel structure of the combustion chamber makes the oven light and robust, perfectly ready to be placed in a restaurant or in a pizzeria. Thanks to its wheels, this **commercial pizza oven** can be moved outside in the summer and inside in the winter or when not in use.



	Alfa Forni Quick Gas Pizza Oven
Cooking floor WxD (Gas)	110 x 90 cm
Cooking floor height	115 cm
Heating time	20 minutes to reach 200°C 35 minutes to reach 450°C
Bread capacity	12 kg
Pizza capacity	6
Pizzas every 60 minutes	110
Average consumption LPG	1,20 kg/h - 2,6 lbs/h
Maximum temperature	450°C
Dimensions (cm)	136 (w) x 125 (d) x 175 (h) cm
Weight (kg)	330 kg



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