EASY TRANSPORT

Alfabloc ovens can be easily moved within your establishment using a pallet, even after many years of service.

READY TO WORK

Alfabloc ovens are delivered ready to use. Place it in the right location and start making pizza immediately.

FULL ACCESS

In order to install an Alfabloc oven, make sure your door is wide enough to fit the entire oven.

Monobloc Ovens

CONNECT AND GO

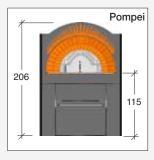
Alfabloc ovens have the advantage of being ready to go. Connect to the smoke exit and begin working asap.

ADAPTABLE

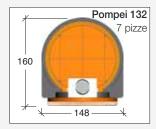
The ovens can be personalized with any number of different materials to match your restaurant style.

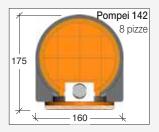
Alfa Bloc Pompei

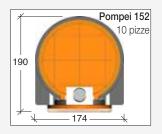




The Pompei oven can be adapted for every space and comes in four different sizes for maximum flexibility.







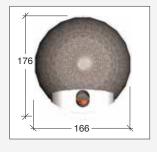
Available in custom color configurations.

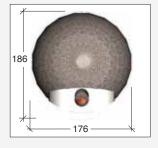
Alfa Bloc Colosseo: the fasc

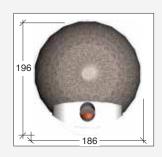












The Colosseo oven is ideal for restaurants that want to draw attention to their wood fired oven. With it's rounded shape it is both elegant and convenient.



Alfabloc ovens were created for pizzerias that need an oven instantly

Pompei: tradition today





Foto 1: Complete Version Foto 2: w/ Storage Bin Foto 3: w/ Base Foto 4: Simple Version





inating dome





Alfa Bloc Colosseo for countertops



Alfa Bloc Colosseo with support base

Available in custom color configurations.

Product Measurement Chart

POMPEI	INTERNAL DIAM. CM	EXTERNAL LENGTH CM	EXTERNAL DEPTH CM	PIZZA CAPACITY	BREAD CAPACITY KG	WEIGHT KG	SEATING
Pompei 132	120	148	160	7	14	990	up to 30
Pompei 142	130	160	173	8	16	1100	30/60
Pompei 152	145	174	190	10	20	1650	60/100

COLOSSEO	INTERNAL DIAM. CM	EXTERNAL LENGTH CM	EXTERNAL DEPTH CM	PIZZA CAPACITY	BREAD CAPACITY KG	WEIGHT KG	SEATING
Colosseo 132	120	166	176	7	14	1090	up to 30
Colosseo 142	130	176	186	8	16	1200	30/60
Colosseo 152	145	186	196	10	20	1640	60/100