

The Ciao divides itself in three, proposing a solution to all of the problems of space. The cooking surface in refractory material, the oven roof in stainless steel and the window on the door characterizes the whole family. Simple to use thanks to the Forninox™ technology, and also easy to move thanks to the large wheels, the new Ciaos are perfect for cooking pizza, bread, roasts, grills, earthenware dishes and desserts ... everything that you love to cook with a traditional oven, with the healthiness and genuineness that only wood cooking can offer. Without giving up to the design.

The three letters S, M and L identify the different sizes. From the small S designed for terraces and balconies, to the largest L that has a practical side handle and a comfortable shelf on the right side.

Features

From the **innovative design**, the Ciao family features stainless steel parts and parts treated with powder coating, resistant to high temperatures.

The **roof** of the oven is entirely made of stainless steel, allows it to reach high temperatures in a few minutes with the use of little amounts wood.


The **cooking floor** is made of interchangeable hollow refractory tiles with a thickness of 3 cm, which store heat and transmits it to the food being cooked.

The **ceramic fiber** insulation isolates the oven and makes possible the keeping of the heat inside the cooking chamber.

To all the Alfa Pizza ovens there is applied **apyrometer**, which indicates the temperature in the combustion chamber, allowing in a simple and direct control.

The **door**, equipped with a comfortable wooden handle to grip, permits you to adjust the draft easily by controlling the fire inside the oven.

The **two slots** below the mouth of the oven are designed to accommodate the door, making it possible to always have it at hand. Our Ciao arrives home **ready to be used**. Just put in the flue and assemble the legs and wheels with a few screws. Easy!

	Ciao M
Minutes to heat up	15
No. of pizzas at a time	two
Number of pizzas in 15 minutes	6
Bread baking (Kg)	2
Average consumption (Kg/h)	2,5
Floor area (mq)	0,28
Cooking floor (cm)	70x40
Flue (cm)	ø 15,0
Width (cm)	118,0
Depth (cm)	85,0
Total height (cm)	181,0
Mouth width (cm)	50,0
Mouth height (cm)	20,5
Available colours	
Maximum temperature (°C)	400
Weight (Kg)	90,0

