

buschbeck

MASONRY BBQS | OUTDOOR FIRES

MADE IN GERMANY



*The Ultimate
Outdoor Fire, Barbecue and Pizza Oven
... all rolled into one.*

Stoke your backyard with ambience and atmosphere with the famous Buschbeck outdoor fireplace.

Sear your steak to perfection over glowing embers, insert the Pizza Oven and bake up a slice of Italy or simply load up with firewood and enjoy the warmth and mood of the quartzite masonry fireplace.

Buschbeck Grills — Be the envy of your friends.

GRILL WITH WOOD & CHARCOAL

Amaze your friends with the outstanding taste of wood-fired steak or char-grilled chicken!

With the Buschbeck grill its simple to cook delicious meals over wood, charcoal or briquettes. Steak, sausages, vegetables all with a delicious flame grilled flavour!

For best results, use a high grade hardwood charcoal such as Aromachef Hardwood Lump Charcoal. Light using a chimney starter, or simply place the charcoal in the fireplace and start with firelighters.

Once the coals are glowing, slide in the grill rack, throw on some steaks and relax.....



BAKE FANTASTIC PIZZAS

Love Pizza?

Simple. The Buschbeck Pizza Insert is available as an optional extra to transform your Buschbeck grill into a backyard pizzeria.

Made from high quality stainless steel and with a soapstone pizza stone, you simply slide the pizza insert into the fire over hot coals and you're cooking. . . .

Experiment with different bases, concoct your favourite topping and let your Buschbeck grill do the rest.

Also perfect for baking puddings and small cakes. For ultimate temperature control, use with the optional Gas Insert.



Design changes made—refer page 17

ADD A ROTISSERIE

If you're into cooking on the spit, turn your Buschbeck into a backyard rotisserie with the optional Buschbeck Rotisserie Insert.

Made from high grade stainless steel, it comes complete with an electric battery motor (batteries not included).

Slow-roast a crispy yet moist whole chicken or delicious rolled leg of lamb. The Rotisserie gently rotates food above the coals, producing succulent, self-basted meat directly from your Buschbeck outdoor fireplace.



OUTDOOR HEATING

With a Buschbeck Outdoor Grill you can light up a blaze, creating atmosphere and warmth on those cooler evenings. Your Buschbeck fire will become a popular gathering point on every special occasion.



GERMAN MADE QUALITY

Buschbeck fires are designed and manufactured in a state-of-the-art precast factory in Waldbröl, Germany.

DESIGN AND SAFETY

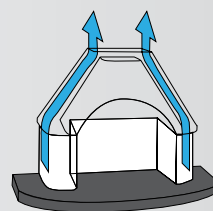
Legendary Buschbeck outdoor fireplace grills are imported from Germany, where they are designed and manufactured to the highest standards in the world.

Only Buschbeck grills utilise a unique concrete formula with a beautiful and rugged quartzite finish that lasts a lifetime – plus components that are steel reinforced for the ultimate in strength and durability with no painting or plastering required.

The two-shell construction of Buschbeck outdoor fireplaces/grills allows more than just charcoal barbecuing – the stoves can also be fired with wood and thus serve as an “all-round outdoor-fireplace”. This also ensures a high level of safety, as the inner firebox is made from refractory concrete and air is constantly circulating between this and the outer quartz concrete skin.

Design and production processes are constantly being revised and refined to ensure an on-going high standard of quality.

All Buschbeck products pass stringent quality controls which also includes certification by TUV Rheinland Group.



Twin skin design



Packaging



MADE IN GERMANY

2 Year Warranty (conditions apply). For further information visit our website (see back cover)



MADE IN GERMANY

RONDO

RONDO

The popular Rondo boasts a more rounded design and is finished in white quartzite concrete with a copper screen and flat chimney cap.



STANDARD KIT
Includes: Chrome Grill Rack / Adhesive



Optional Cast Iron Grill (See page 15)



Detail of the Genuine Copper Screen



Rondo - shown with optional Cast Iron Grill

Product Code: HBBR
Dimensions: 2.080 H x 1.150 W x 0.700 D, Weight: Approx 510kg



MADE IN GERMANY

RONDO MOCHA

RONDO MOCHA

For a touch of rustic, tuscan charm the Rondo Mocha features a stunning natural brown firebox and wood storage compartment which contrasts superbly with the white quartz concrete and Copper screen. A classy two-tone alternative to the popular Rondo model.



Rondo Mocha - Shown with optional Base Extension and Chrome Grill Rack

Product Code: HBBRM
Dimensions: 2.080 H x 1.150 W x 0.700 D, Weight: Approx 510kg

STANDARD KIT
Includes: Chrome Grill Rack / Adhesive



Optional Pizza Oven Insert (See page 15)



Optional Cast Iron Grill (See page 15)





Pizza insert has had design changes made—refer page 17

RONDO GREY

Designed to complement the modern look of today's outdoor living areas, the Rondo Grey features a stunning dark grey firebox and wood storage compartment which contrasts superbly with the white quartz concrete and Stainless Steel screen. A classy two-tone alternative to the popular Rondo model.



Rondo Grey - Shown with optional Base Extension and Pizza Oven Insert

Product Code: HBBRG
Dimensions: 2.080 H x 1.150 W x 0.700 D, Weight: Approx 510kg

STANDARD KIT
Includes: Chrome Grill Rack / Adhesive



Optional Pizza Oven Insert (See page 15)



Optional Base Extension (See page 16)





ELBA

A masonry BBQ for those who like things simple but classy. Snow white textured concrete and stainless steel combine for a clean contemporary look.



STANDARD KIT

Includes: Chrome Grill Rack / Adhesive



Detail of Stainless Steel Screen



Optional Base Extension (See page 16)



Elba - shown with optional Base Extension.

Product Code: HBBE

Dimensions: 2.060 H x 1.100 W x 0.650 D, Weight: Approx 460kg



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ST MORITZ

ST MORITZ

A mixture of style and value. Elegance and function are united in this garden barbeque fireplace.

The two-tone appearance with the white quartz structure, contrasting brown combustion chamber and wood compartment, creates a distinctive appearance.



St Moritz — Shown with optional Base Extension and Gas Insert

Product Code: HBBSM
Dimensions: 2.030 H x 1.100 W x 0.650 D, Weight: Approx 440kg

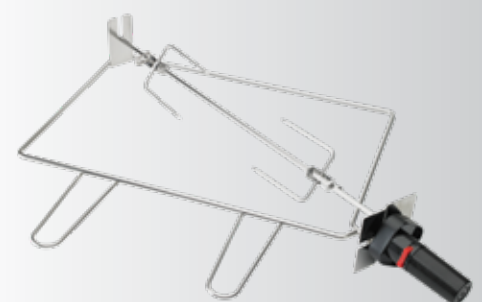
Standard kit includes:
Chrome Grill Rack / Adhesive



Detail of Copper Screen



Optional Rotisserie Kit (See page 15)



AMBIENTE

The stunning mix of white quartz concrete and high grade granite gives this fire/garden grill an exclusive aura.

The granite mantelpiece is easy to clean and keeps its classy look even after many years of use.

Standard kit includes:
Chrome Grill Rack / Adhesive



Optional Stainless Steel Ash Pan (Page 16)



Detail of Solid Granite Hearth



Ambiente—Shown with optional Base Extension and featuring the optional Ash Pan

Product Code: HBBA
Dimensions: 2.030 H x 1.150 W x 0.650 D, Weight: Approx 440kg

GRILL BAR

Grill Bar In Use



A great garden barbecue at an attractive price.

The Grillbar will be the centre of attention at your next barbeque. Load up with charcoal and cook up a storm or stack with firewood and build a fire for atmosphere and warmth on those cooler evenings.

Product Code: HBBVGB

Dimensions: 0.930 H x 1.100 W x 0.650 D, Weight: Approx 280kg



SIDE TABLE



White quartz concrete side table that matches all of the Buschbeck fireplaces.

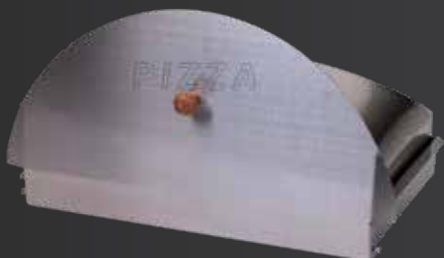
The square ends of the table top fit against the fireplace hearth to create a larger unit—ideal for food storage when cooking.

Product Code: HBBST

Dimensions 0.55 H x 0.70 W x 0.45 D, Weight: 160kg

Pizza Oven Insert

The optional stainless steel Pizza Oven Insert with steatite plate (soapstone), slides into the firebox, in place of the grill.



Product Code: HBBPI
Dimensions W 54cm x D 34cm
Weight: Approx 13 kg



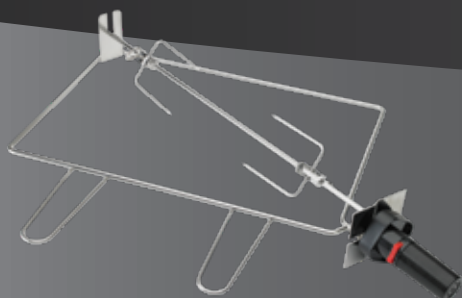
Shown cooking self-saucing puddings

Soapstone Plate detail



Rotisserie Insert

The optional stainless steel Rotisserie Insert is fantastic for cooking chicken. Comes complete with battery powered motor. (Batteries not included)



Product Code: HBBGS
Dimensions W 54cm x D 34cm
Weight: Approx 2 kg

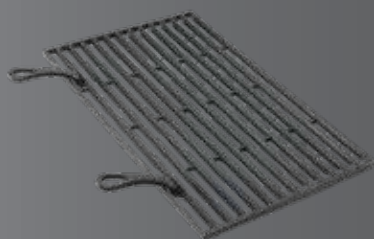
Rotisserie Insert shown in position



Grills

Cast Iron Grill Rack

Heavy Duty grill rack with removable handles



Product Code: HBBHDGR
Dimensions W 54cm x D 34cm
Weight: Approx 5.2 kg

Cast Iron Hotplate

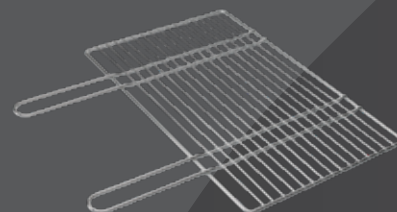
Heavy duty hotplate with removable handles



Product Code: HBBHP
Dimensions W 54cm x D 34cm
Weight: Approx 9 kg

Chrome Grill Rack

Supplied standard with all fireplaces



Product Code: HBBGR
Dimensions W 54cm x D 34cm
Weight: Approx 1.2 kg
Material Chrome plated

Mortar Adhesive

Standard fireplace kits include sufficient adhesive for assembly. Optional extensions may require extra.

Product Code: HBBMW Weight: Approx 1.5 kg



Fire Grate / Ash Pan

Stainless steel grate with slide out removable ash drawer.



Product Code: HBBFGAP
Dimensions W 46cm x D 30cm x H 9cm
Weight: Approx 4.5 kg

Fireplace Cover

High quality cover, PVC coated. 2 year warranty on UV-stability. Fits all Buschbeck fireplaces/BBQ-grills.



Product Code: HBBC

Colour: Anthracite

Base Extensions



Standard:

Product Code: HBBBES
Dimensions H 20cm x
W 104cm x D 65cm,
Weight: Approx 75 kg

Rondo:

Product Code: HBBBER
Dimensions H 20cm x
W 109cm x D 67cm,
Weight: Approx 80 kg

Chimney Extensions



Standard:

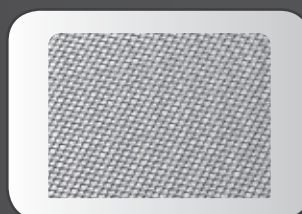
Product Code: HBBCES
Dimensions
H 34 x W 32 x D 26cm
Weight: Approx 25 kg

Rondo:

Product Code: HBBCER
Dimensions
H 34 x W 36 x D 27cm
Weight: Approx 25 kg

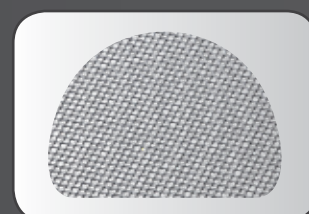
Spark Arrestor

Steel mesh grid designed to fit the chimney.



Standard:

Product Code: HBBSAS
Dimensions
H 20.7cm x W 27.6cm



Rondo:

Product Code: HBBSAR
Dimensions
H 22.6cm x W 31.8cm

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Australia

buschbeck.com.au

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ALFA

Product Catalogue

DOMESTIC RANGE



www.alfafornipizzaovens.com.au

DESIGN E PERFORMANCE

Design and innovation in a single oven

Our **Made in Italy design** is the result of constant research. The goal that has driven our R&D department for years is to **offer the best possible performance, turning the use of the oven into a unique experience.**

A powerful combination of form and authenticity.



Tradition: refractory brick



Alfa's domestic wood-fired ovens are still built by the skilled hands of **artisans who specialise in working with refractory brick.**

Innovation: steel to protect the fire



Alfa's real innovation is the **stainless steel vault** insulated with ceramic fibre to **maintain the heat** inside the cooking chamber.

DESIGN E PERFORMANCE

Flue System Patent

Alfa Forni's research and development department patented its **Flue System™ technology** in 2019. A **smoke extraction system that improves the circulation of hot air inside the cooking chamber**, increasing the oven's thermal efficiency.

This patented design helps Alfa ovens use all the heat available, while others lose it. Another reason why **Alfa lets you enjoy your pizza at home just like you would in a pizzeria.**

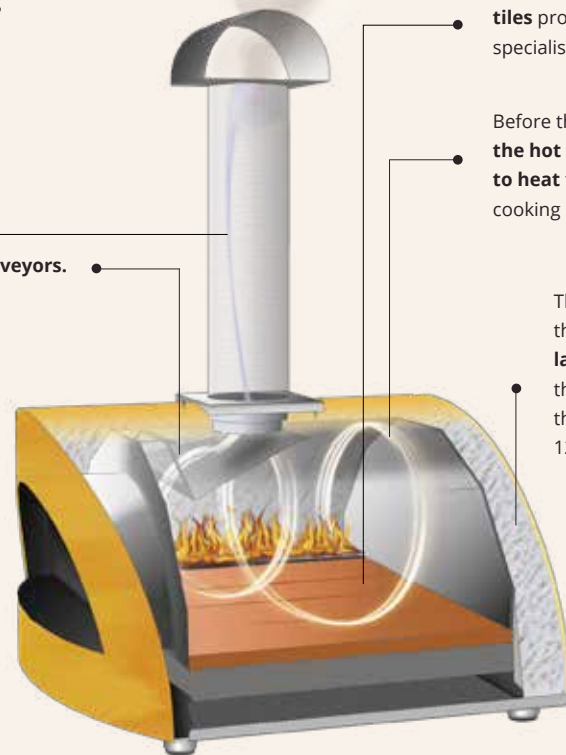
The heat of the fumes is recovered by **regulating air flows.**

Fume conveyors.

3 cm thick refractory tiles produced at Alfa by specialised artisan.

Before the natural outflow, **the hot fumes continue to heat** the oven vault and cooking surface.

The walls do not overheat thanks to the **double layer of ceramic fibre** that completely insulates the oven. Resistant up to 1200°C.



Alfa Ovens - Flue System

INTRODUCING
HEAT GENIUS™
TECHNOLOGY

Alfa's technology trifecta!



1 Authentic HeatKeeper™ Firebrick vs ordinary lava stone or ceramic

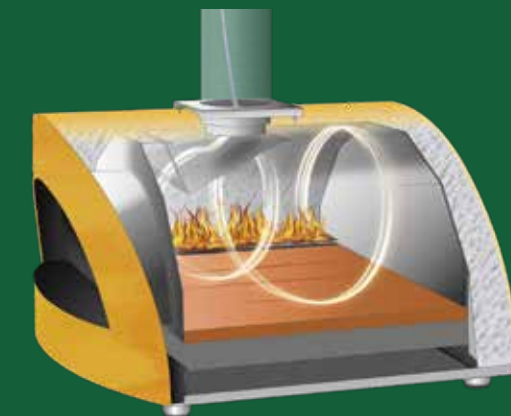
Alfa uses an authentic firebrick in every pizza oven they make. This HeatKeeper firebrick, which they make in their factory in Rome, Italy, the home of pizza, absorbs and stores heat far better than the lava stone or ceramic used in other pizza ovens. This is crucial to baking a crispy, moist crust at precisely the right temperature, quickly and without burning.



2 DoubleDown Ceramic Superwool® Insulation vs ordinary rock wool insulation (or no insulation at all)

The space between the two stainless steel walls on an Alfa Pizza Oven is filled with DoubleDown Superwool® insulation. This European ceramic fiber offers up to twice the heat resistance of the rock wool insulation used in other artisan at-home pizza ovens, which maintains the heat and allows you to consistently bake perfect pizzas. It also allows for faster heat recovery between pizzas and dramatically lowers the temperature of the outer oven wall.

Superwool® is a registered trademark of Morgan Advanced Materials



3 Patented Full Effect Full Circulation Flue System® vs ordinary "up and out" chimneys

Other pizza ovens exhaust precious heat out the chimney at the top of their oven. Up and out! Not Alfa. The chimney may be at the top, but, thanks to the patented Full Effect Full Circulation Flue System®, hot air circulates fully around the chamber and is driven back down to where it can heat the firebrick and pizza. This is key, as it ensures the proper temperatures required to bake both crust and toppings. The circulating heat then hits a deflector at the top of the oven and travels up an escape where it finally exits out the chimney. Around and down. Then up and out. Clever!

THE ART AND SCIENCE OF PIZZA BAKING PERFORMANCE

Six additional reasons to buy an Alfa Heat Genius™ Pizza Oven.

These ovens are built sturdy!

Forninox™ Premium Stainless Steel Chamber Construction

If you are going to generate high heat you need to withstand high temperatures. The Forninox combustion chamber on an Alfa Pizza Oven is constructed of two different types of special thermal-resistant heavy-gauge steel. The inner wall is made of a titanium-impregnated 441 stainless that can tolerate thermal stress, is resistant to heat, corrosion and atmospheric agents. The stainless used for the exterior wall is also heat and acid-resistant as it contains less iron than the steel used in other pizza ovens. Together, these chamber walls help retain Alfa's heat while also providing for a well-made, very sturdy oven.

Testing reveals the perfect shape for the perfect pizza.

OptiDome Half-Sphere Design

The unique shape of an Alfa Heat Genius Pizza Oven is integral to its performance. The "flattened" half-dome design was developed after extensive testing revealed the shape maximized circulation and heat flow, a phenomenon that leads to quick heat-up as well as consistent temperatures for even cooking.

Our burners push heat across the oven while others blow it out.

Premium SideFire Gas Burner

All gas-powered Alfa Ovens feature a SideFire Burner system in which the burner is located on the side of the oven. This way, the heat is blown across the oven to circulate up and around the combustion chamber. Other brands place their burners in the back of the oven. This means the heat is blown out the door which is, obviously, very inefficient.

Choosing the right size Alfa Pizza Oven.

COMPACT (1 pizza)

A compact oven like the Nano has ample space for a good-sized pizza. A full meal would need to be cooked in sequence.

MEDIUM (2 to 3 pizzas)

A medium size oven like the Brio has extra space allowing you to cook an additional item simultaneously cutting total cooking time in half.

LARGE (4 to 5 pizzas)

A larger oven like the Allegro has the space to cook pizza and an entire meal all at the same time, making ideal for a family

Heats up much faster than other artisan pizza oven. (shorter time between pizzas, too)

"Ready Already" Faster To Baking Temperature

Alfa's Heat Genius™ design not only allows you to bake the perfect pizza, it also allows you to start baking the perfect pizza much sooner. There is nothing more frustrating than having to wait for the pizza oven to heat up when you have hungry pizza-lovers that are ready to eat. Alfa can be ready in as little as 20 minutes, much faster than other artisan pizza ovens! And, as important, your Alfa Pizza Oven will better-maintain the heat, as well. With other pizza ovens, after removing a baked pizza or pizzas, the vessel will take considerably longer to come back up to proper temperature which, again, causes hungry pizza-lovers to wait.

Seamless Shell.

(unlike other pizza ovens)

Seamless Shell Construction

Alfa Pizza Ovens are built to last. The oven shell features seamless construction which will last much longer than the riveted shells on other pizza ovens.

The finish is beautiful and made to last.

Double Powder-Coated Oven Shell

All Alfa Pizza Ovens are double powder-coated using a seven-step powder-coating process that will ensure a durable, long-lasting finish.



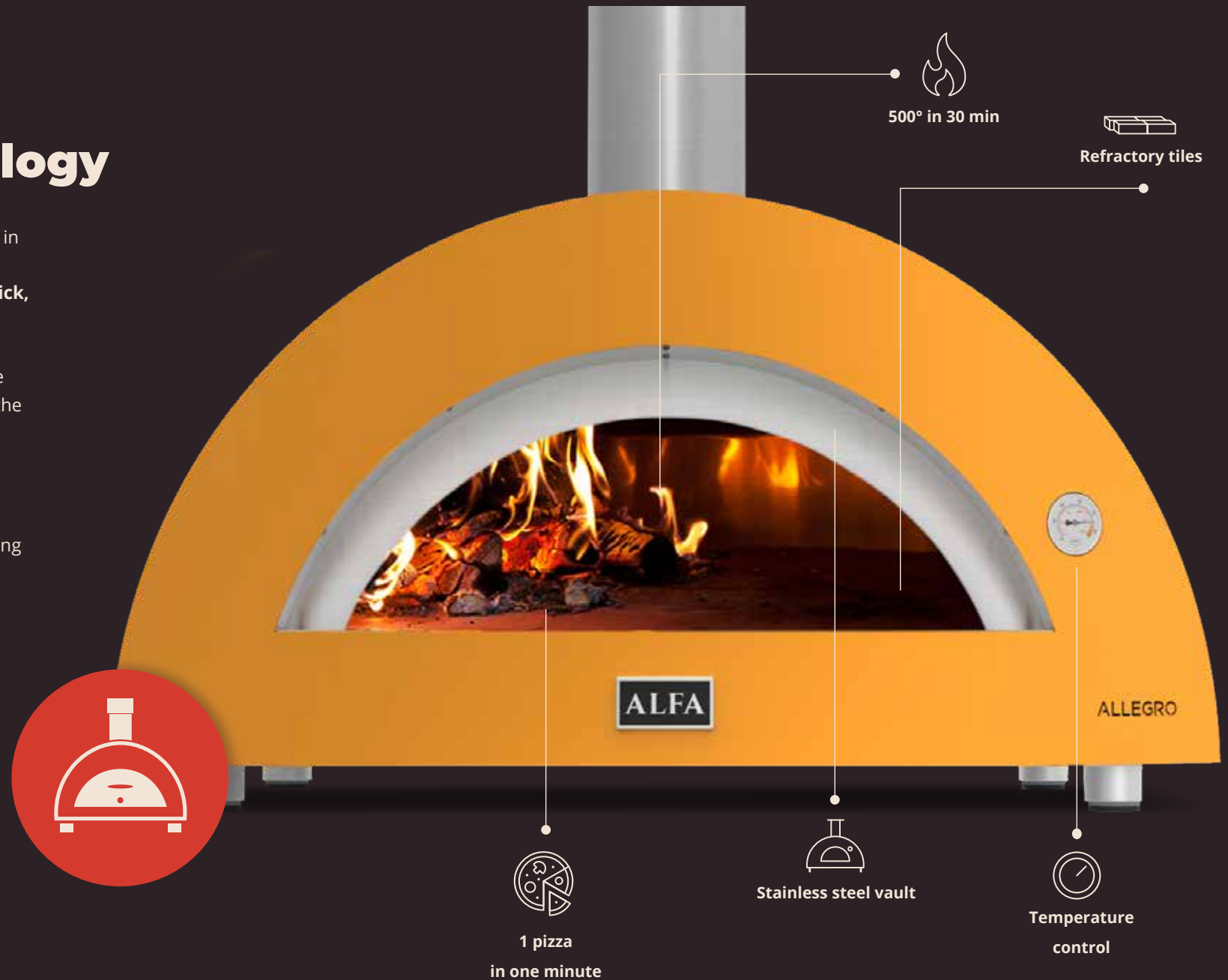
DESIGN E PERFORMANCE

The perfect combination: **Forninox technology**

The innovation of Forninox™ technology consists in **combining the excellent physical and thermal properties of steel with those of refractory brick**, the material used to build professional ovens.

The **steel structure** ensures adequate resistance to the thermal and mechanical stress caused by the high temperatures reached by the oven.

Insulating the dome with two layers of ceramic fibre instead allows the temperature to be raised very quickly and held for longer, gradually releasing the heat and achieving optimal cooking.



ALFA OVENS

In the beginning it was the oven. Now there's Alfa.

The **pioneering** nature of our roots, the resilience we have built up in the face of change and our internationality have guided us on our journey of **growth**.

Alfa ovens are designed and conceived as professional ovens. With their unique and patented design, our ovens **guarantee excellent cooking performance** thanks to innovative materials and technologies.



ALFA OVENS

Family DESIGN

Alfa ovens for domestic use are **uniquely designed products, suitable for classic and modern environments**, for gardens and terraces.

MODERNO Line



The MODERNO Line was designed to enhance the beauty of the design and performance of Alfa ovens while maintaining the characteristic lines that distinguish them.



CLASSICO Line

Alfa's CLASSICO line is a clever combination of traditional lines and technological innovation. Soft but elaborate curves to embellish any space.



MODERNO LINE

Nano



**One changes name,
but not its substance.**

Nano is **Alfa's portable pizza oven** with compact dimensions, weighing only 50 kg and with an **unmistakable** Alfa design.

Available in:



details



Copper

Top: 73 x 55 x 105h cm
Top+base: 73 x 55 x 192h cm
Capacity: 1 pizza | 1-2 kg bread

Learn more
about Nano

To learn all the
features of Nano,
scan the QR code



MODERNO LINE

Ciao



**Wood-burning oven with refractory
surface, light and easy to handle.**

Thanks to the leg kit with its large wheels, it can **easily be moved anywhere**. The leg kit is available in two versions: painted and stainless steel.

A traditional oven, with the healthy and genuine features that only wood-fired cooking can offer.

Available in:



details



Silver Gray

Top: 91 x 72 x 118h cm
Top+base: 119 x 83 x 180h cm
Capacity: 2 pizzas | 2 kg bread

Learn more
about Ciao

To learn all the
features of Ciao,
scan the QR code



MODERNO LINE

Brio



The “lively” oven you’ve been looking for to cook real Neapolitan pizza!

Finally Brio! The new 2-pizza gas oven from Alfa Forni. Brio is an oven that **heats up very quickly**, ready to cook the first pizza in just 30 minutes. With the Hybrid accessory, you can cook with both gas and wood!

Available in:



details



Top: 100 x 72 x 112h cm
 Top+base: 100 x 72 x 200h cm
 Capacity: 2/3 pizzas | 2/3 kg bread

Learn more
about Brio

To learn all the features of Brio, scan the QR code



MODERNO LINE

Allegro



The largest cooking surface to satisfy the most demanding.

Allegro is the largest oven in Alfa's Forninox range.

Its size and technical characteristics make it similar to a professional oven.

Available in:



details



Top: 118 x 102 x 149h cm
 Top+base: 118 x 102 x 237h cm
 Capacity: 4/5 pizzas | 5 kg bread

Learn more
about Allegro

To learn all the features of Allegro, scan the QR code



CLASSICO LINE

5 Minuti



Our best-selling wood-burning pizza oven. It has compact dimensions. It only takes 5 minutes to cook.

5 Minuti is a wood-burning oven for balconies, terraces and gardens. Its practical wheels make it easy to move.

Available in:



details



Copper

Top: 82 x 74 x 112h cm
 Top+base: 82 x 74 x 200h cm
 Capacity: 2 pizzas | 2 kg bread

Learn more
 about
 5 Minuti

To learn all the features of 5 Minuti, scan the QR code



CLASSICO LINE

4 Pizze



Forno a legna da giardino concepito per la famiglia.

The 4 Pizze wood-burning oven is just the right size to cook 4 pizzas in 90 seconds and 4 kg of bread per batch.

Wood-burning outdoor oven that can also be placed on a balcony or terrace.

Available in:



details



Copper Diamond Gray

Top: 99 x 96 x 121h cm
 Top+base: 155 x 90 x 217h cm
 Capacity: 4 pizzas | 4 kg bread

Learn more
 about
 4 Pizze

To learn all the features of 4 Pizze, scan the QR code



MODERNO Line



Nano

Top: 73 x 55 x 105h cm
Top+base: 73 x 55 x 192h cm



Ciao

Top: 91 x 72 x 118h cm
Top+base: 119 x 83 x 180h cm



Brio

Top: 100 x 72 x 112h cm
Top+base: 100 x 72 x 200h cm



Allegro

Top: 118 x 102 x 149h cm
Top+base: 118 x 102 x 237h cm



CLASSICO Line



5 Minuti

Top: 82 x 74 x 112h cm
Top+base: 82 x 74 x 200h cm



4 Pizze

Top: 99 x 96 x 121h cm
Top+base: 155 x 90 x 217h cm



ONLY ALFA HAS
HEAT GENIUS™
 TECHNOLOGY

- 1** | **Authentic HeatKeeper™ Firebrick** vs ordinary lava stone or ceramic
- 2** | **DoubleDown Ceramic Superwool® Insulation** vs ordinary rock wool insulation (or no insulation at all)
- 3** | **Patented Full Effect Full Circulation Flue System®** vs ordinary "up and out" chimneys

ACCESSORIES AND COMPLEMENTS

The **tools** of the trade.

To get the most out of your wood-fired oven, Alfa Forni has put together a complete catalogue of accessories to make preparing and cooking food easier, letting you serve dishes full of flavour and tradition.

Alfa accessories will ensure that you **always have the right tools at the right time**. All the tools in the Kits are certified for food use and selected according to the highest quality standards.



Tools



Multi-functional base



Kit Pizzaiolo



Professional pizza peel set



Vela peel holder



BBQ 500



Kit Hybrid



Cover Alfa



Alfa Cookbook



To learn all the details about Alfa accessories; scan the QR code.

TECHNICAL INFORMATION

Colours Table

Domestic Ovens



Copper



Antique Red



Diamond Gray



Silver Gray



Yellow



Silver Black



ALFA

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