

**ALFA**

**USER MANUAL**  
QUICK SERIES



# USER MANUAL

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Alfa Forni participates in the SAVE THE PLANET initiative; that's why the manual has been printed only in English. To download the other languages, scan the QR code or click the link below.



Alfa Forni partecipa all'iniziativa SAVE THE PLANET, per questo il manuale è stato stampato esclusivamente in lingua inglese. Per scaricare le altre lingue scansionare il QRcode oppure digita il link qui sotto.



Alfa Forni nimmt an der SAVE THE PLANET-Initiative teil. Die gedruckte Anleitung ist deswegen nur auf Englisch verfügbar. Um die anderen Sprachen herunterzuladen, scannen Sie den QR-Code oder geben Sie den Link hier unten ein



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Alfa Forni participa en la iniciativa SALVAR EL PLANETA, por eso el manual fue publicado solo en inglés. Para descargar los otros idiomas escanea el código QR o haz clic aquí.



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## Index

General Warnings.....	4
Installation.....	7
Base.....	10
Oven Handling.....	12
Installation Behind a wall.....	13
Flue.....	15
Before use.....	16
Lighting wood oven.....	17
Care and maintenance.....	19
Troubleshooting.....	22
Ovens floor.....	23
Warranty.....	26

## GENERAL WARNINGS

Improper connection, as well as any alterations or improper maintenance, may cause material damage to things or people and even death in extreme cases.

*Please read the instructions carefully before installing and using the appliance.*



### Read the following information carefully for a correct installation and optimal operation of the oven



- The data plate with the serial number, the model number and the mark is visibly applied to the oven. The data plate must never be removed.
- Before use, remove all plastic film protecting the appliance, blowing hot air to make it easier (hair-dryer).
- Check the appliance after unpacking. If any transport damage has occurred, do not use the oven.
- This appliance is intended for professional use by qualified persons.
- Never allow children to get near the appliance when it is operating or to play with it.
- Even though ALFA stainless-steel ovens include insulating materials between steel layers, they could overheat on the outside.
- During the switch-on phase, small muffled noises may occur; this should not cause concern, as this is only the material adapting to the change in temperature.
- Never use steel sponges or sharp scrapers which could damage the surfaces. Use common non-abrasive products and, if need be, wood or plastic tools. Rinse thoroughly and dry with a soft or microfibre cloth.
- Never use plastic dishes or containers. The oven high temperatures could melt the plastic and damage the appliance.
- Use tools and cutlery that are resistant to high temperatures.
- Place the oven on a level surface and make sure to keep it away from objects and materials that might be damaged by heat or sparks.
- Due to the high temperatures, the colours of the exterior surfaces might vary in time.
- Do not paint the oven or put objects on it.
- The installation of the oven must allow for easy access for cleaning.
- Lock the oven casters to make sure your oven stays in place before using it.
- Do not move the oven during use or when it is hot.

- Never store flammable objects into the oven.
- Never insert sharp metal objects (cutlery or tools) into the ventilation slots.
- Never obstruct the ventilation openings or heat dissipation slots.
- Never place sealed containers or boxes into the oven. They can build pressure during cooking and can end up exploding.
- Never put flammable materials on the upper third under the oven chamber.
- Hold the handle when opening and closing the door.
- Do not touch the exterior surfaces and the flue when the oven is running.
- Do not use flammable liquids near the oven.
- Keep any electrical wiring and fuel line away from hot surfaces.
- Do not use the oven in case of breakage or malfunctioning.
- Do not lean or rest objects on the oven: they might compromise its stability.
- Keep the oven clear of naked flames.
- In the event of unchecked flames, move the food away from the fire until it is extinguished.
- In case of grease fire, turn off the oven and leave the door closed until the fire goes out.
- Wear heat resistant gloves when operating the oven.
- The parts sealed by the manufacturer should not be altered by the user.
- Do not leave the appliance unattended during cooking that releases fats and oils: they can catch fire.
- Do not lift the oven from the shelf or the worktop.
- Make sure that the flames do not come out of the oven mouth.
- Never throw water into the oven to put out the fire.
- **Any modifications made to the device can be potentially dangerous.**



**ALWAYS READ THE COMPLETE USER MANUAL.**

Further copies of this manual are available at [www.alfaforni.com](http://www.alfaforni.com)

## WARNINGS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

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### PLEASE READ THE FOLLOWING INSTRUCTIONS BEFORE INSTALLING AND USING THE OVEN.

Please read the entire instruction manual before installing this appliance. Failure to follow these instructions could result in personal and property damage or death. Please contact the local authorities for any restrictions on the installation.

One of the main causes of oven fire is due to the non-observance of the minimum distance from flammable materials or improper installation. It is of the utmost importance that this oven be installed in accordance with these instructions.

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### FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapours or liquids in the proximity of this or any other appliance. Always keep the area under and around this appliance free and clear of any combustible materials.

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### WARNING

Improper installation, adjustment, alteration or maintenance might cause personal and property damage and death. Do not lean over the oven to ignite it: keep face and body no less than 50 cm away from the mouth of the oven.

## SAFETY WARNINGS

- When using charcoal, only choose high-quality lump wood charcoal.
- Do not use briquettes, lava rock, liquid fuels or anything other than those expressly indicated
- Do not use any fuel other than firewood.
- Place the logs in the oven, do not throw them in!

**Never use too much wood because it will release flames out of the chimney pot and the mouth of the oven. This may cause damage to the product, injury or death and as a result, void the warranty.**

## INSTALLATION

This appliance cannot be coated with flammable materials. Use only non-combustible materials to build in the oven.

The top part of the oven cannot be built in and it must be kept clear of furniture that could compromise adequate ventilation.

Leave adequate maneuvering space for maintenance.



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### ATTENTION

- Do not occupy the minimum safe distance with insulation or other materials.
- Improper installation of this oven can cause fire; to reduce this risk, carefully follow the instructions.
- Read the entire instruction manual before installing this appliance. Failure to follow these instructions could result in personal and property damage or death.
- Leave enough space around the burner for proper maintenance.

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### ATTENTION

The outer sides of the oven can reach temperatures above 50 °C (120 °F). Any flammable materials must not be within 1-metre radius of the oven.

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### CAUTION

When being used, place the oven at a safe minimum distance from flammable materials or any other substance that can be damaged by heat.

**Put the oven away from wind or strong draughts.**

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### FOR YOUR SAFETY

Place the oven on a flat and stable surface. Involuntary movements during operation may result in personal injury and property damage.

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### CAUTION

Place the oven at a minimum distance of 20 cm (8 in) from the wall or any other equipment. Increase the minimum distance to 50 cm around the flue and 1m from the top of the oven.

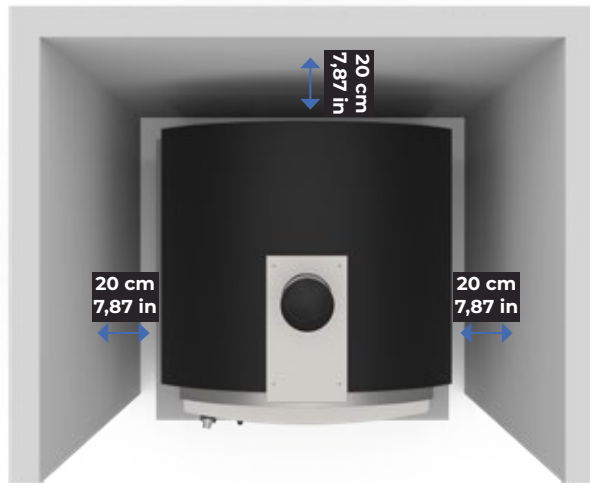
# BASE

The top version ovens should be placed on **tables or other fireproof surfaces** with enough load-bearing capacity (for the weight, refer to the product data sheet attached to the instruction manual), adjust the levelling feet to hold the oven steady.

To move the oven more easily, remove the bricks inside the combustion chamber



FRONT VIEW



VIEW FROM ABOVE

## CORRECT ASSEMBLY

Before using the base, check that all screws and parts are tightened tightly to ensure both stability and safety during use.

## LOAD CAPACITY

Comply with the weight limit indicated for the base of the oven with wheels. Do not overload the base otherwise it could cause damage to the wheels or cause the oven to tip over.

## POSITIONING SURFACE

Make sure to position the oven base on a flat and stable surface. Avoid placing it on slippery or unstable surfaces that could cause the oven to overturn.

## WHEEL LOCKING

The oven base is equipped with wheels that have wheel-brakes. Make sure to lock the wheels when the oven is in position so as to avoid unwanted displacements during use. Check the condition of the wheels periodically, making sure that they are in working condition and that they roll without obstacles. Lubricate moving parts and clean the oven base regularly to avoid accumulation of dust and dirt.

## SAFE USE

Use the oven base with wheels only for the intended purpose, i.e. to support and facilitate the movement of the oven. Do not use it as a ladder or support for other heavy objects.

- Wheel covers can be applied to the base of the oven.

If the oven is to be placed on the base, **do not install the feet**. Instead, use the fixing kit supplied with the base: place the oven on the base and secure it by **screwing the four screws** supplied.

## WHEEL COVER ASSEMBLY

The cover is supplied disassembled, it will be necessary to screw the 3 pieces together using the screws provided. Once assembled, simply slide it under the base as illustrated in the images below.



1x hexagonal spanner 4mm  
8x screws TCEI M5



Once the 3 components of the wheel cover have been fixed, place it under the oven and slide it to the ground.



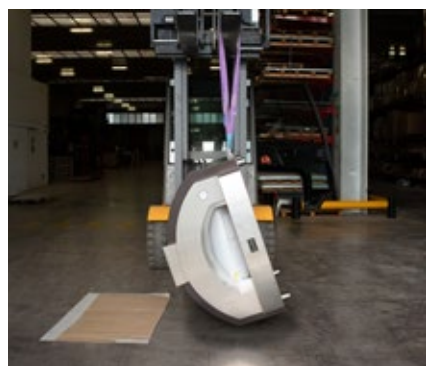
Fix the lateral supports to the front using the screws supplied



## OVEN HANDLING

### WHEN PLACING THROUGH TIGHT SPACES

1. Before starting the handling operation, make sure that the eyebolts have been carefully fixed and that the block of the tiles is positioned correctly.
2. Attach the belts supplied to the eyebolts on the side of the oven, taking care to ensure that they have been fastened securely. Do this only on one side, as can be seen in the photo.
3. Using a forklift or similar equipment, slowly lift the kiln to begin the rotation process. At this stage, it is important to be at least two or more people and to pay close attention since in the kiln during the rotation phase it may begin to oscillate.
4. Place some kind of material (cardboard or similar) on the ground on the opposite side of the anchored side so as to protect the paint from any scratches. Once lifted and rotated it can be transported to where it needs to be placed.
5. In order to place it on the ground, you



need to carry out all the operations described above in reverse, along with a person who can help by controlling the oven's center of gravity.

## INSTALLATION

### BEHIND A WALL

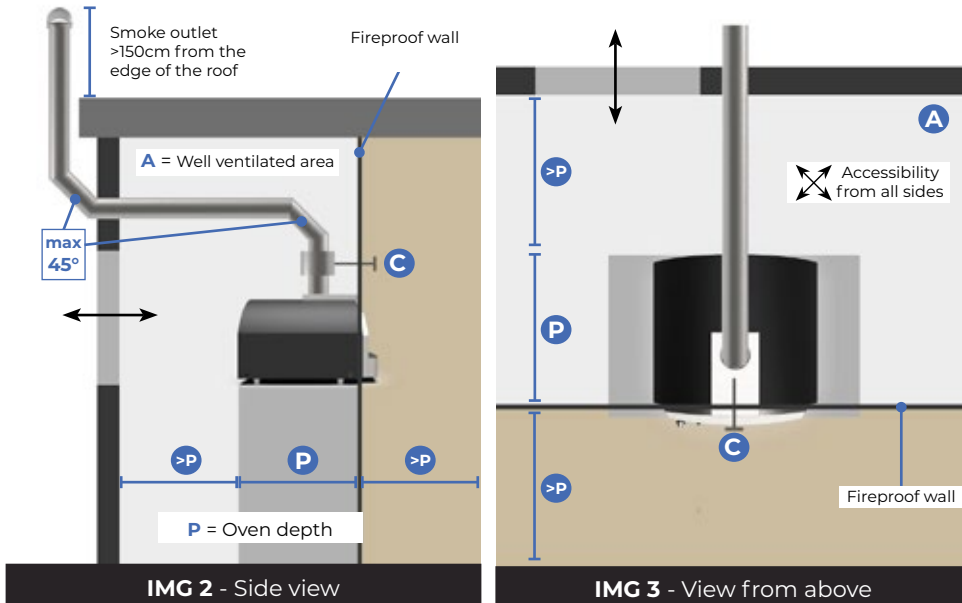


**WARNING:**  
BUILT-IN INSTALLATION IS TO BE  
UNDERSTOOD ONLY AS INSTALLATION  
BEHIND A WALL

- The oven can be installed behind a fireproof wall leaving the non visible sides of the oven free and accessible (see img 3)
- The burner can be removed from the front or rear, so you must leave adequate space for removal. See minimum distances on the specification sheets of your Alfa-oven. (see img 2)
- Do not cover the oven with materials which would cause excessive overheating of the outside of the oven with possible paint deterioration
- Provide at least 2cm of air around the oven at the front (see img 1) to ensure easy removal in case of need.
- The premises must be well ventilated by providing suitable air vents.
- Use fireproof materials for wall construction. (see img 1)
- Consider fitting a butterfly valve with the possibility of opening and closing at the front.
- The flue pipe must protrude at least 150cm from the highest part of the roof to prevent fumes from invading the upper floors
- Install the oven on the base. When installing on a surface, make sure to screw the feet on.



IMG 1 - Front view



IMG 2 - Side view

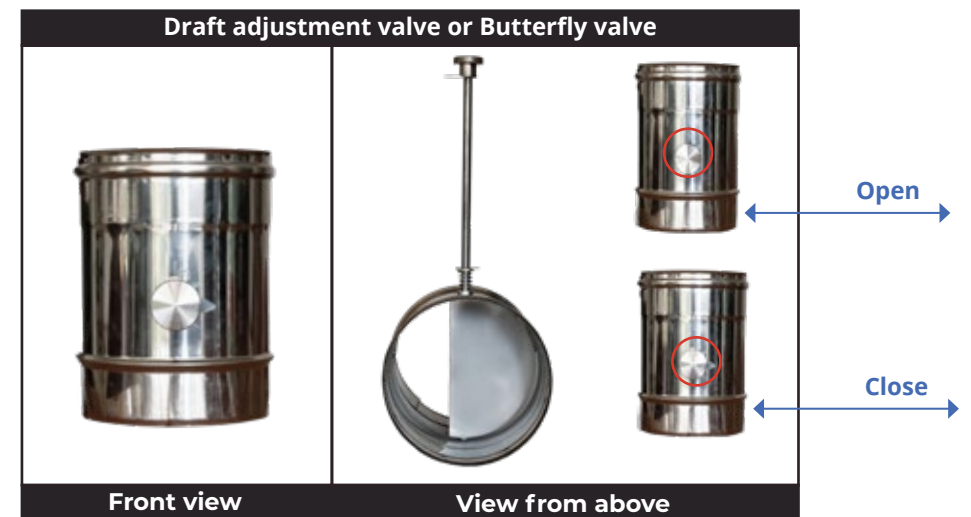
IMG 3 - View from above

## FLUE

- Wood-fired models must be connected to a smoke evacuation system, the exhaust must be leak-proof.
- As a rule, the chimney must serve only one oven; connecting more than one to a single chimney could jeopardise the smooth escape of fumes.
- A well-designed chimney must not contain too many joints; elbows with an angle greater than 45° are to be avoided at all costs in order to ensure that the flue gases escape correctly.

## BUTTERFLY VALVE

- In case of excessive draught in the oven, provide a draught regulating valve (ALFA accessory).
- The valve is not supplied with the oven, for more information visit [www.alfaforni.com](http://www.alfaforni.com)
- The valve can be used to accelerate the heating of the oven and to maintain a constant temperature inside the combustion chamber.
- Do not close the door completely with the valve closed, this could overheat the oven beyond the permitted limit and cause irreparable damage to the product.
- **WARNING:** the surface of the valve can become very hot.
- **WARNING:** wear a glove when opening and closing the valve as the knob can reach high temperatures.
- Incorrect or inappropriate use of the valve may result in damage to the oven and/or personal injury and property. Alfa shall not be liable for damage caused by incorrect use of the valve.
- The valve made of stainless steel 304 can change its colour when subjected to high temperatures, this is an inherent characteristic of the material.



Front view

View from above

# LIGHTING THE OVEN

## BEFORE USE

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Remove all plastic film protecting the appliance, blowing hot air to make it easier (hairdryer). Never open with sharp objects.

## SILL

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Do not use aggressive cleaning products on models that are equipped with a lava stone sill. Water and pure 30% pure alcohol are recommended: alcohol will dissolve the fat found on the stones and the water will capture it. Remember not to use any detergent or degreaser, as the stones absorb liquids.

Use neutral and non-aggressive detergents on models that have stainless steel sills. Simply use ethyl alcohol (or a solution made up of water and alcohol) for routine surface maintenance or to remove food stains or inevitable "finger marks" from stainless steel. The liquid can be sprayed or vaporized directly onto the surface and then dried with a soft, dry cloth.

If there is stubborn dirt, sodium bicarbonate mixed with some hot water is very effective. The result is a thick cream to be spread on the steel, left for a few minutes and then rinsed, drying well with a microfiber cloth. Furthermore, if needed, there are specific products on the market for cleaning steel. Always read the product label and check that it does not contain aggressive agents that could damage the stainless steel.

## DOOR

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- The oven door is an effective temperature regulator.
- You can also bake pizza with the door closed, checking if it is cooking properly thanks to the light of the fire.
- Handle the door carefully.
- Do not touch the metal parts of the door: open and close with the handle.
- If a butterfly valve is used to adjust the smoke outlet, do not close the door completely. Incorrect use could cause damage to the product.

## PYROMETER - ONLY FOR QUICK 2-4 PIZZE

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The pyrometer detects the temperature at a given point inside the oven. The value gauged by the pyrometer is only indicative. With experience, you will better assess when the oven is ready for various types of cooking. Gradually, you will have command of your oven and become very adept at choosing the right cooking temperature. The ALFA laser thermometer comes as an optional extra (not included) in particular to measure the superficial temperature of the oven floor. Visit the cooking tools section of our website. >> AlfaForni.com

### WARNING:

Follow the instructions before turning on the oven.  
Do not use flammable liquids or other fuels to light the oven.  
Make sure that there are no flammable materials near the oven and that the minimum safety distance is respected

## FIRST IGNITION

It is important to carefully control the oven temperature during the first lighting. Condensation may form on the sides of the steel during the first lighting. Due to the evaporation of the humidity contained in the tiles of the refractory surface. Allow the oven to heat up gradually. The time needed will depend on the size of the oven and the type of wood used.

**1 - In the center of the oven or slightly right of center create a cross stacked pile of ALFA Wood using smaller pieces.** Include 2-3 QwikWik brand or your favourite fire-starters to help start the fire quickly.

**2 - Light the QwikWik firestarters to ignite your initial cross stacked wood pile in the oven**

**3 - After the wood is on fire, replace the oven door on the oven warming shelf leaving a small gap of 1-2 inches (3-5 cm) so air can enter the oven and to help keep the fire roaring.** This helps keep the fire in the oven and heat the oven to your desired temperature faster.

**4 - Slowly add larger wood logs to create a larger fire.** Do this for about 15-20 minutes depending on the size of your oven. Larger ovens can take longer to heat up. Do not put too much wood in at one time and replace the door as noted in section 3 to help keep the flame inside the oven.

**5 - After you've built a nice fire and hot bed of coals move them to the left side of the oven with the help of the ember mover.** The fire should be on the opposite side of the thermometer for the most accurate oven chamber temp.

**6 - Clean the refractory floor with the brush tool.**

**7 - Use an infrared thermometer (not included) to gauge the oven floor temperature.**

## 8 - When the oven floor is the right temperature you're ready to begin cooking your pizzas!

Cook pizzas with the oven door off and feel free to replace the oven door with the same gap for air as mentioned in section 3 to keep heat and flame in the oven.

## TURNING OFF

- To turn the oven off, close the oven door and wait for ash to form.
- When the fire is out and the oven has been completely shut down for 60 minutes or longer and you confirm the coals have cooled down, you can remove the ashes into a fire safe metal ash can.

## TYPES OF WOOD

- Use small sized wood pieces that are very dry for lighting.
- Treated wood, pine, resin or scrap woods are strictly prohibited.
- Wet or damp wood can be difficult to start and can pop due to the increased volume of water. This will produce a lot of smoke and ash and less than optimal heat and performance.
- The stainless steel oven does not require excessive amounts of wood.

## FOR YOUR SAFETY

- Do not exceed the temperature limit of 500°C (932°F).
- Do not leave the oven unattended when the fire is going.
- To keep constant temp, throw in small quantities of firewood at regular intervals; do not keep adding more logs to avoid a dangerous rise in temperature or flames spilling out of the oven that might damage people or property.

MAINTENANCE CALENDAR		
	CLEANING	TIME SCHEDULE
1	Combustion chamber	Every use
2	Cooking floor	Every use
3	Oven outside	Weekly
4	Stainless-steel parts	Weekly
5	Steel protection	Monthly
6	Burner	Monthly
7	Nozzles	Yearly
8	Rust spots	Biennially

## CARE AND MAINTENANCE

### 1. Clean the combustion chamber.

Pyrolysis 500°C (932°F). The Alfa ovens clean themselves thanks to a process called pyrolysis (pyro "fire" + lysis "separating"). It is a procedure that uses very high heat to decompose organic materials and to transform them into volatile compounds. To activate pyrolysis we suggest you keep the temperature at 500°C (932°F) for 2-3 minutes.



### 2. Clean the cooking floor.

Once the pyrolysis is finished, wait for the oven to cool down and remove any food residues with the help of a brush and a damp cloth. You should clean your oven floor after each use.

### 3. Clean the oven outside.

Like all 304 stainless and powder-coat products, Alfa ovens are built to withstand adverse weather conditions including salt air corrosion as long as punctual and effective maintenance is ensured. To clean stainless steel, use a soft cloth soaked in a solution of water and soap or alternatively with baking soda and dish detergent. Rub gently when the oven is completely cold.



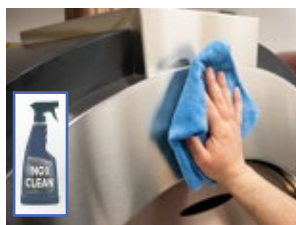
**IMPORTANT:** always check the certification of the product you use and that the components are those declared.

**ATTENTION:** Steels subjected to high temperatures and direct flames tend to change colour on the surface.



### 4. Clean the stainless-steel parts.

ALFA ovens are made with 304 stainless-steel outside and 253 stainless-steel inside. To clean these parts, we recommend that you use a stainless-steel cleaner. Please carefully read the warnings and the instructions. Do not use detergents containing acids, white spirit or xylene. Rinse well after cleaning the oven.



**5. Protect stainless steel.** To better protect the stainless-steel parts, we suggest using Vaseline or olive oil or baby oil as substitutes. In the case of beach front installations, to avoid salty air corrosion and white thin layers, often clean the oven with fresh water.



**6. Gas burner.** The gas burner must be cleaned from time to time by removing food residues with the help of a brush. When cleaning valves and burners, be careful not to damage the burner and not to enlarge the holes.

**7. Clean the nozzles** at least once a year to prevent them from clogging thus reducing the gas flow (contact qualified persons).

### 8. Remove rust spots.

Stainless steel is rust-proof but in some cases (humidity, salty air, sea spray...) some rust stains might appear. Use a rust remover to make your oven shiny and new once again.



## CARE AND MAINTENANCE

- Before lighting the oven make sure that **the chimney flue is unobstructed** and that any previous ash has been removed.
- When the fire is out and the oven is cold, collect the ash from previous cooking with a wire brush and a shovel.
- The oven can be used all year round; in the winter months, heat the oven with a small fire to avoid thermal shock due to humidity.
- **Creosote** - Formation and need for removal. When the wood is burned slowly, it produces organic vapours which combine with moisture to form creosote. Creosote vapours condense in the flue and accumulate on the inner surface of the flue.
- The chimney should be **inspected** at least twice a year for creosote build-up. When you observe excessive creosote, it should be removed to reduce the risk of fire.
- **Remove and sweep the chimney flue** once a year: birds nesting in it or other obstructions can lead to hazardous blockages.

## TROUBLESHOOTING

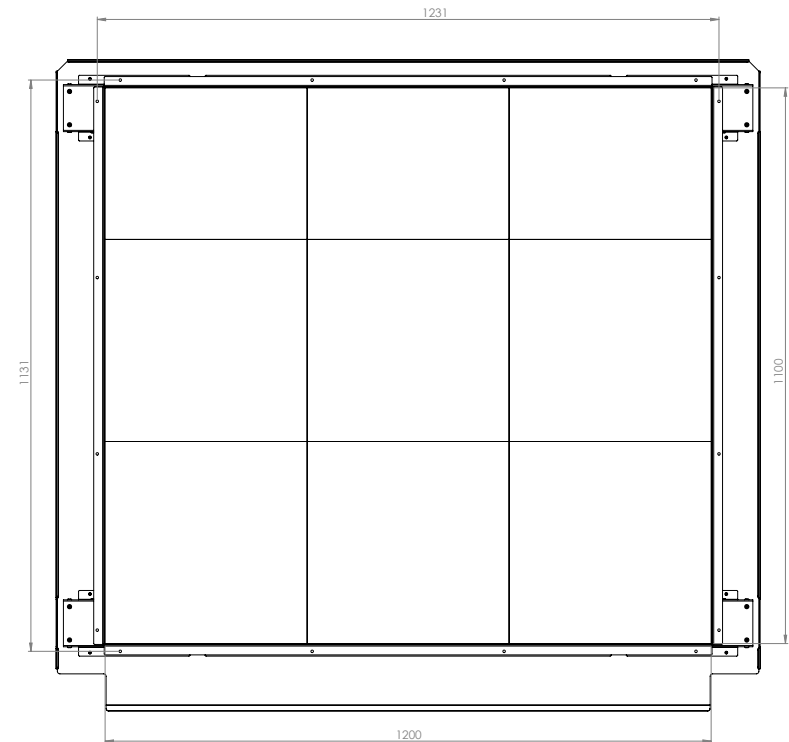
<p><b>THE OVEN SMOKES</b></p>	<ul style="list-style-type: none"> <li>- Check that the firewood is not too wet and the embers are not unburned.</li> <li>- Make sure that you start a fire with a strong and constant flame so as to achieve complete combustion.</li> <li>- If the oven is installed indoors, check that the chimney flue is not clogged and that the bends are no greater than 45 degrees. Also verify that the air vents are working. Close the oven door when you are doing it.</li> </ul>
<p><b>THE OVEN DOES NOT HEAT</b></p>	<ul style="list-style-type: none"> <li>- Check that the fire is on one side of the oven and not near the mouth.</li> <li>- Heat up the oven with a strong fire for 20 minutes.</li> <li>- Do not stack firewood on top of the glowing embers.</li> <li>- Gradually add wood to the fire.</li> </ul>
<p><b>THE OVEN COOLS DOWN QUICKLY</b></p>	<ul style="list-style-type: none"> <li>- Check that no moisture or water have seeped into the oven.</li> <li>- Maybe you are lighting the oven for the first time, or you are doing it after the oven stood idle for too long.</li> <li>- Refrain from making short-lived fires that would not heat the oven thoroughly.</li> </ul>
<p><b>THE FLAMES SPILL OUT OF THE OVEN OR OF THE CHIMNEY CAP</b></p>	<ul style="list-style-type: none"> <li>- Make sure the fire does not get too strong and put out the flames spilling out of the oven by leaving the door ajar.</li> </ul>
<p><b>THE OVEN DOES NOT COOK AS YOU WOULD LIKE</b></p>	<ul style="list-style-type: none"> <li>- Check that the oven is at the right temperature.</li> <li>- Make sure that the oven maintains the ideal temperature throughout the cooking. Use the door as a temperature control; open or close it to raise or lower the heat.</li> </ul>

For expert advice, contact us at [www.alfaforni.com](http://www.alfaforni.com).

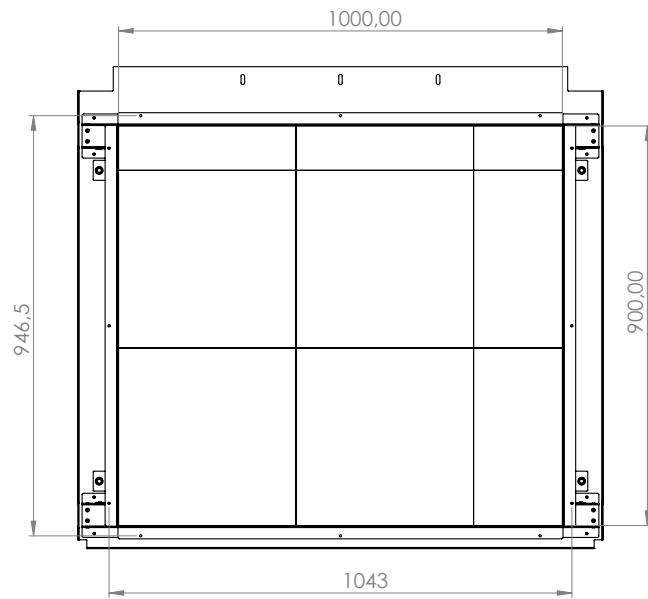
Alfa is not responsible for veining, cracks, or hairline fractures on the cooking surface, as these are intrinsic characteristics of the material.

For information and support, please contact customer service by writing to: [info@alfaforni.com](mailto:info@alfaforni.com) or calling: +39.0775.7821

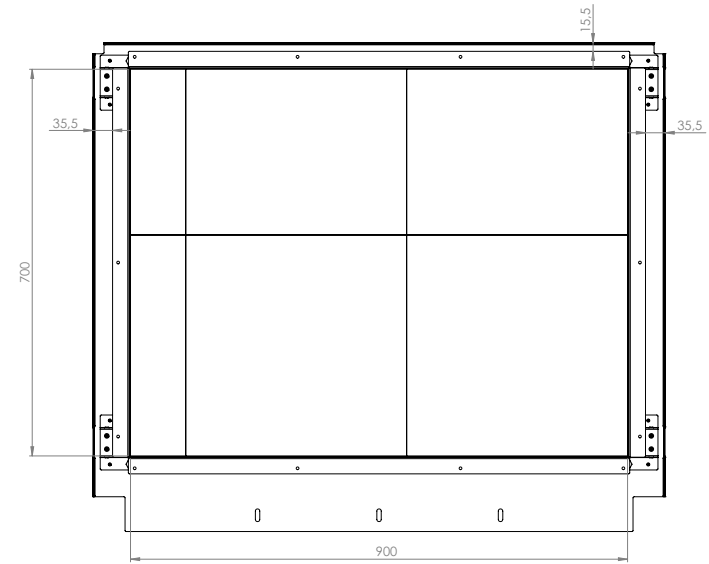
## Quick 6 Floor



## Quick 4 Floor



## Quick 2 floor



# WARRANTY



ALFA professional ovens are covered by a legally-required 12-month warranty against conformity defects. Good maintenance and proper use of the product will contribute to extending its lifespan.

The time limit for reporting defects is 8 days from their discovery.

For legal warranty regulations, please refer to the provisions of the individual national legislation of reference.

**YOU ARE REQUESTED TO KEEP THE PURCHASE RECEIPT OR INVOICE TO SHOW TO THE RETAILER. WE ADVISE YOU TO WRITE DOWN BELOW THE SERIAL NUMBER YOU WILL FIND ON THE IDENTIFICATION LABEL ON THE BACK OF THE PRODUCT.**

In case of any warranty claims, please contact your dealer only. Under the Warranty, ALFA undertakes to remedy any faults and malfunctions which are demonstrably related to material or manufacturing defects. ALFA shall be entitled to decide, on a case-by-case basis, whether to repair the product, to replace it or to substitute defective parts, without prejudice to business agreements and national legislation of reference.

**We recommend the exclusive use of ALFA branded spare parts**

## The warranty does not cover the following:

Damage caused by the carrier in the event of such damage not being indicated immediately on the transport document by marking the product "accepted with reservation" upon receipt and immediately contacting the seller for further clarification;

The case of the oven not being properly used and installed as described in this manual. In particular, in the event of the oven needing to be recessed at the time of installation, please follow the correct procedures indicated in this manual under penalty of invalidating the warranty;

The case of the oven being tampered with in any way, whether intentionally or unintentionally, or altered so it is no longer in the condition it was when the product was delivered;

The case of damage to the product due to obstruction of all smoke/fume outlets;

Failure to observe the proper product maintenance and cleaning instructions as set out in the manual;

Damage to the burner due to cooking residues or damage in cases where fuel other than that recommended has been used, e.g. use of liquid barbecue charcoal, chemicals or other fuel;

The case of components being used which have not been manufactured or recommended by Alfa;

The case of damage being the result of the use of chemicals inside or outside the oven;

Damage due to exceeding the temperature indicated by the pyrometer

provided, over 500°C (932° F), due to improper use of wood fuel;

The case of the label on the back of the product being removed, altered or erased;

The case of normal wear and tear of the product due to professional use;

Possible oxidation of the steel due to exposure to saline environments or near the sea.

Alfa specifies that possible oxidation is not due to quality defects in the product, but to intrinsic chemical-physical characteristics of steel in the event of prolonged exposure near saline environments;

Possible deterioration of the paint due to prolonged contact with flames;

Small surface imperfections on painted or aesthetic parts that do not affect the normal use of the product;

Accessory parts supplied with the product, such as the door;

Floors and underfloor insulation are not covered by the warranty. Alfa ovens are however supplied with a replacement floor;

As regards electrically powered products, the warranty does not cover light bulbs and any damage due to over voltage or the use of a power supply with inadequate power output and/or voltage;

The cost of the labour required to carry out the work under warranty.

