

# User Manual



A MAJOR CAUSE OF OVEN-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



# Manufacturer's Contact Information

EuroFlame Inc  
651 N Broad St, Ste 205 #4733  
Middletown, Delaware 19709  
www.euroflameovens.com  
888-521-6906

## READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS WOOD BURNING OVEN. SAVE THESE INSTRUCTIONS.

Before installation, contact local authorities who have jurisdiction (municipal building department, fire prevention bureau, etc.) about required permits, restrictions and installation inspection in your area. Also, check with your HOA about installation requirements and restrictions (if applicable).

Please read this entire manual before you install the Oven. Failure to follow instructions may result in property damage, bodily injury or even death.

Install and use the Oven only in accordance with EuroFlame's installation and operating instructions (or equivalent).

For Outdoor Installation of the EuroFlame Amadora, local regulations regarding wood burning equipment should be consulted.



**NOTE: PLEASE USE EXTREME CAUTION AROUND THE OVEN. THE INTERIOR OVEN DOME, HEARTH, ARCH AND DOOR WILL BE EXTREMELY HOT WHEN IN USE AND FOR HOURS AFTER USE. KEEP CHILDREN, CLOTHING AND FURNITURE AWAY.**

**CONTACT MAY CAUSE SKIN BURNS.**

**CAUTION: TO ENSURE THE STABILITY AND SAFE OPERATION OF THE OVEN, DO NOT USE MAKESHIFT MATERIALS IN ITS ASSEMBLY OR THE CONSTRUCTION OF ITS SUPPORT BASE OR DECORATIVE SURROUND. USE ONLY THE MATERIALS SUPPLIED OR RECOMMENDED BY EUROFLAME.**

**CAUTION: TO PREVENT DIRT, DEBRIS AND SPILLS FROM CONTAMINATING THE SPLASH ZONE AROUND THE MOUTH OF THE OVEN, THE SURFACE SURROUNDING THE OVEN FACE MUST BE CONSTRUCTED OF A SMOOTH AND CLEANABLE MATERIAL.**



**WARNING:** Users of this appliance are hereby warned that the burning of wood can result in low level exposure to some of the listed substances, including formaldehyde, benzene, soot and carbon monoxide. The California Safe Drinking Water and Toxic Environment Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or birth defects or other reproductive harm. In addition, businesses must warn customers of potential exposure to such substances. This is caused primarily from the incomplete combustion of natural gas or LP fuel. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners by opening a window or using a ventilating hood or fan. For more information, visit [www.P65Warnings.ca.gov](http://www.P65Warnings.ca.gov).



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# EuroFlame Amadora Oven EF-AMAD Installation Preparation

Setting up your Oven base is a critical step in keeping your Oven safe for years to come. For outdoor use, we recommend that you build a platform using materials that can hold at least 1,500 pounds. For permanent installation most customers will pour a concrete platform or drive piles into soil to provide foundation support for a permanent frame.

Once the platform is built, we advise customers to build their Oven base using 8 inch cinder blocks stacked 4 or 5 high (32" or 40" of cinder block height). Make the height to suit you. Once your cinder block base is installed and leveled, you can install a countertop where your Oven will rest. We recommend using a thick concrete slab. The thickness will depend on the anticipated use of your base and expected overall weight. You will not need to bolt the Oven down to the countertop.

Now that your base is complete, you are ready to position your Oven in its new home! The EuroFlame Amadora is just over 1,200 pounds, so it is not easy to move. We recommend that our customers contact a local contractor, landscape design company or appliance mover (like a piano moving company) to move the Oven into place. If you are comfortable moving the Oven yourself then you can use a combination of a pallet jack and engine hoist, or forklift to move the oven to your base. Then raise the Oven onto the base using ropes or chains connected through the Oven's corner eyelets.

It is your responsibility to know the rated weight capacity of the equipment you use if not using a professional to move the Oven. The steel eyelets can then be cut off after installation if you will never need to move the Oven.

With the cinder block construction base you can leave space under the Oven for wood fuel storage, cooking accessories, etc.

## PARTS AND COMPONENTS

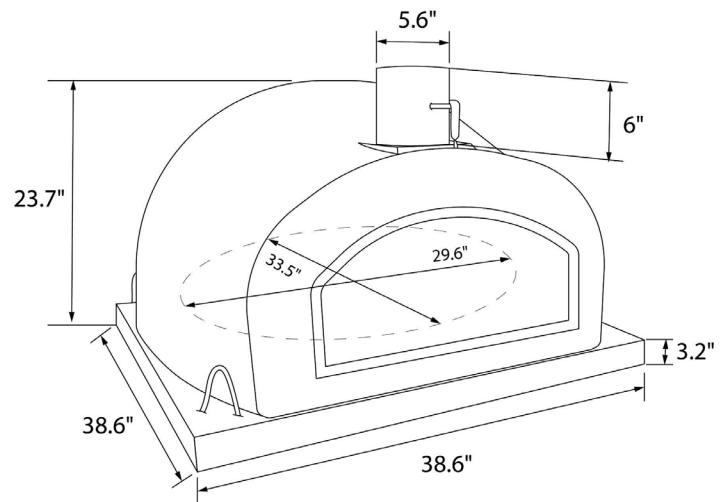
- 1x EuroFlame Amadora Pizza Oven
- 1x Iron Door With 2 Hinge Pins
- 1x Crack Repair Kit Paint Tub With Paint Brush
- 1x Digital Thermometer Laser Infrared Temperature Gun

# EuroFlame Amadora Oven EF-AMAD Specifications

SKU: EF-AMAD  
UPC: 195893932498  
ASIN: B09BDMN2TQ

## Product Details

- Arrives Fully Assembled (Chimney Pipe Extension(s) And Cap Are Sold Separately)
- Hearth Cooking Surface: 33.5" x 29.6"
- 4 Eyelets On Oven Base Corners For Transporting Oven With Properly Rated Rope Or Chain
- Crack Repair Kit For Patching Hairline Cracks In Refractory Cement
- Terracotta Brick Facade With An Iron Door



Door Width - 19.7"  
Door Height - 8.3"

Approximate Weight - 1,213lbs





# EuroFlame Amadora Oven EF-AMAD

## Operating Instructions

Please follow these instructions exactly as written. Failure to follow instructions may cause permanent damage to your Oven and your Warranty may be void.

Although your Oven may seem dry once you complete the installation process, there are small amounts of moisture pockets created during the manufacturing process that need to work their way out. If you build a large fire in your Oven from the onset, you could compromise your Oven's structural integrity, longevity and cooking efficiency, and can ultimately cause permanent damage, which may void the manufacturer's warranty.

Follow the 5-Day Firing Schedule to Cure your Oven properly before cooking. Please refer to the Curing Your Oven section on page 9 for specific details.

**CAUTION: NEVER USE GASOLINE, GASOLINE-TYPE LANTERN FUEL, KEROSENE, LIGHTER FLUID, OR SIMILAR LIQUIDS TO START OR FRESHEN UP A FIRE IN THIS OVEN. KEEP ALL SUCH LIQUIDS WELL AWAY FROM THE OVEN WHEN IT IS IN USE. NEVER USE CHARCOAL EITHER.**

A good practice is to build a fire in a separate location and place the wood embers into the Oven. You will generate heat without the flame and the Oven will cure slowly, without large fluctuations in temperature. A requirement to minimize oven cracking.

Due to thermal expansion, small cracks will appear in the dome or hearth during the curing and cooking process. Do not worry; this is normal and the quality of your Oven will not be compromised. If you do not like the way it looks, then feel free to use the included crack repair kit to cover exterior cracking. This is not required and will not increase or decrease the Oven's performance.

IT IS VERY IMPORTANT TO PROTECT THE INTERIOR OF YOUR OVEN FROM RAIN, SNOW AND OTHER MOISTURE. A PROTECTIVE RAIN CAP/CHIMNEY CAP MUST BE INSTALLED ON TOP OF THE FLUE PIPE TO ENSURE THAT MOISTURE DOES NOT GET INTO YOUR OVEN.

After you have completed the curing process for your Oven and are ready to start cooking, light a small fire and slowly build it up. The interior dome of the Oven will at first turn black from the fire smoke. You will know the Oven temperature has reached approximately 700°F when the inner walls turn from black to a whitish grey. This is an ideal temperature for many types of cooking. Use an infrared thermometer heat gun to check temperatures inside your Oven. You can just point and shoot to get a reading in any place in the Oven.

**Note:** You should re-cure your Oven if it has not been used for an extended period of time or if the Oven has been exposed to excessive amounts of moisture.

**Note:** Your Oven is designed for burning solid, kiln-dried hardwood only. Do not burn scrap wood, compressed logs, coal or other materials. Failure to follow these instructions may damage your Oven and void your warranty

**CAUTION: NEVER OBSTRUCT THE FLUE PIPE WHILE OPERATING THE OVEN.**

## EuroFlame Amadora Oven EF-AMAD

### Best Practices

- Local regulations about wood-burning equipment should be consulted prior to use.
- Euroflame ovens should be installed by a professional or suitably qualified individual.
- For indoor installations, a source of fresh air into and out of the room is required. Check with local building officials regarding ventilation requirements.
- Do not use products not specified for use with this oven.
- Do not install in a mobile home.
- Do not connect to or use in conjunction with any air distribution ductwork. Unless specifically approved for such installations by a licensed professional.
- Do not use chemicals or fluids to start the fire.
- Do not burn garbage or flammable fluids, such as gasoline, naphtha or engine oil.
- Never allow anyone under the age of 18 to operate the oven.
- Do not throw chunks of wood violently into the Oven.
- Always use kiln-dried hardwoods. If not kiln-dried, then dry for at least two years to achieve optimal performance. If you see moisture coming from the logs while they are on the fire, the wood is not dry. Using wood that is not dry will cause the Oven to throw off a considerable amount of smoke and can also cause damage to the Oven because of the high moisture content.
- The first two times you cook in your new Oven, cook some thing simple (for example, a pizza shell) then throw it away without actually eating what you have cooked. The third time, you can begin enjoying what you have cooked in your new Oven.
- Always pre-warm any cooking accessory (a cast iron pot, glass tray, etc.) before you put it in the Oven. If you place a cold accessory on a hot hearth, the thermal shock may cause the hearth to crack. You can also add an Oven rack so the pot or pan does not sit directly on the hearth.
- The manufacturer is not responsible for eventual environmental damages, nuisance or smoke and carbon particles.
- In cold temperatures, bring your Oven up to temperature slowly.
- Never use frozen foods directly on the hearth.
- Never use water, marinades or other liquids directly on the hearth.
- With the exception of bread or pizza, always cook foods on or in a cooking accessory (a grill, a cast iron pot, etc.) to prevent spillage onto the hearth surface.
- DO NOT OVER-FIRE! When flame spills out of the Oven, you are over-firing.



# EuroFlame Amadora Oven EF-AMAD Regular Maintenance



**Your EuroFlame Amadora Oven will last for many years to come if you follow these simple, regular maintenance tips:**

- Never use any cleaning products inside the Oven! Heat the Oven properly to clean it.
- Clean the splash zone around the mouth of the Oven with hot water and soap after each use.
- Lubricate the EuroFlame Amadora Oven Door hinges on a regular basis.
- Creosote Formation and the Need for Removal. When wood is burned slowly, it produces tar and other organic vapors that combine with expelled moisture to form creosote. The creosote vapors condense in a relatively cool oven flue and exhaust hood of a slow-burning fire. As a result, creosote residue accumulates on the flue lining and chimney cap. When ignited, this creosote makes an extremely hot fire. To reduce the risk of a creosote fire, inspect the flue lining and chimney cap on a regular basis. Make sure it is free from any buildup. If you have buildup, use a wire brush to clean it. Contact your local municipal or provincial fire authority for information about how to handle a chimney fire. Have a clearly understood plan for how to handle a chimney fire.
- Inspect the flue pipe on a regular basis. Make sure it is in good repair and is seated securely into the flue connection.
- Inspect your chimney cap to ensure there is no buildup blocking the flow of air. If you have any buildup, you can use a wire brush to clean it.
- Touch-up the mortar around the arch of the oven to maintain a nice finished look. You can use your EuroFlame Repair Kit included with your Oven purchase to touch-up hairline cracks around the arch (usually found between the bricks) or on the dome.
- Always cover your Oven when not in use. We recommend our EuroFlame Oven Cover be used between cooks. The Oven must be cool to the touch before it can be covered.
- When using any EuroFlame accessory, please do not allow any type of liquid to touch the hearth or dome of the oven. For example: When cooking steak on a grill, you need to place a pan underneath the grill grate to “catch” the drippings. This will keep your hearth and Oven interior clean.

**If you have any questions about the use and care of your EuroFlame Oven, please send us an email to [support@euroflameovens.com](mailto:support@euroflameovens.com)**

# EuroFlame Amadora Oven EF-AMAD Curing Process

Although your Oven may seem dry once it is installed, there are small pockets of moisture in the mortar and brick that need to work their way out.

“Curing” is the process of building small fires to dry out the moisture from the mortar, concrete, and bricks used in the manufacture of your Oven. You will need to cure your wood-fired Oven before you start cooking food.

If you get a massive fire going during the Oven’s first use you could cause significant cracking from the cement and brick drying too quickly. The high heat could turn the water trapped in the bricks into steam which will expand and crack your Oven’s bricks.

The idea behind curing is fairly simple. To cure your Oven you should create small fires for a reasonably long period of time to slowly dry the Oven out. Follow the 5-Day Firing Schedule below for best Curing results:

## 5-Day Firing Schedule

- Day 1. 140°F/60°C
- Day 2. 215°F/100°C
- Day 3. 300°F/ 150°C
- Day 4. 400°F/200°C
- Day 5. 480°F/250°C

Lighting your Oven for the first time will be a momentous occasion! You should aim to keep your Oven at its target heat for at least three hours per day. You will need to keep feeding your fire with wood and gauging your temperature to stay close to your target temperature for those three hours.

The initial fire must be started slowly. When lighting the first fire, keep the flames low so the moisture can be slowly released from the Oven and the surrounding masonry work. If you build a large fire in your Oven from the onset, you could compromise your Oven’s integrity and cooking efficiency, and can ultimately cause permanent damage, which may void the manufacturer’s warranty.

**Note:** Due to thermal expansion, small cracks may appear in the dome or hearth during the curing process. Don’t worry; this is normal and the quality of your Oven will not be compromised.

**Note:** You should re-Cure your Oven if it has not been used for an extended period of time or if the Oven has been exposed to excessive amounts of moisture.







## EuroFlame Amadora Oven EF-AMAD Firing Process

Once you've properly cured your Oven, you're finally ready to fire it for cooking! This is a momentous occasion. For most customers, the process of researching an oven, building a base, purchasing and delivering their oven, and finally installing and curing the oven has been a long process. Now it's time to finally cook some delicious wood-fired cuisine!

- A** Always start with dry kindling placed 10 inches inside the oven measured from the mouth of the oven. You should avoid building the fire too close to yourself - this makes it more difficult to push your fire to the back of the oven once it is burning.

**CAUTION: NEVER USE CHEMICALS OR STARTER FLUIDS; YOU WILL NOT NEED THEM.**

- B** Once the fire is going, add small pieces of wood to build the fire. You want to raise the temperature slowly, so avoid building a huge fire that pours out of the mouth of the Oven.
- C** We recommend adding large chunks of wood to the fire once it's going strong. Add these chunks and build your fire in the center of the oven. Move the fire to the back of the Oven about 20 minutes after the fire is going. It should take about 45-60 minutes from the moment you start your fire before your oven is ready to start cooking, so start your fire early. Use an infrared thermometer temperature gun to gauge the heat of your cooking surface by pointing your gun toward the surface where you expect to cook your food. Most customers find the perfect temperature for cooking a pizza is between 700°F and 750°F.

- D** You'll notice the interior Oven dome turning black as you light your first fire (this is also normal during future fires you will start in your oven). The smoke from the fire passes along the interior surface of the oven depositing soot and carbon that clings to the concrete surface. This happens when the oven temperature is not high enough to burn the soot out of the oven. As the temperatures rise and more heat is stored in the dome of the Oven, you will see those black areas turn a whitish grey. This is because your fire has reached a temperature hot enough to burn the soot and carbon off any surface anywhere near your food. Your goal is to heat the Oven in a way that the entire dome turns whitish grey.







# FAQ'S

## EuroFlame Frequently Asked Questions

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### What is Your Shipping Policy?

We offer FREE shipping to commercial and residential addresses within the lower 48 USA on orders over \$499. If you are in AK, HI, or island territories please contact us for a special shipping quote.

**Please see our Shipping Policy for details about the shipping and delivery process.**

### Do You Ship Outside of the United States?

No, we do not currently ship to addresses outside of the United States.

### What is the Expected Delivery Time?

Our ovens ship from Houston, TX. We estimate product departure from our warehouse between 1-3 business days from the date of your order if your unit is in stock. Our ovens ship freight which normally takes longer than the short parcel delivery times we all are accustomed to. Freight transit to most parts of the country from Houston will take 5-12 business days.

As soon as your order ships you will receive an email with tracking information and instructions for accepting the shipment from the delivery company. We recommend that you take pictures during the delivery process.

### Do you Charge Sales Tax?

We currently do not charge sales tax as we are based out of Delaware.

### Can EuroFlame Install My Oven or Place it Where it's Going to be Installed?

We do not offer an installation service. We only ship our products to your curbside or driveway. We cannot deliver ovens to your backyard or install them on a countertop. Customers are encouraged to find a crane, or forklift to move the oven into place. If you are not accustomed to handling heavy equipment or don't wish to, we recommend contacting a contractor, landscape design company, or heavy equipment mover (like a piano company) to move and place your oven.

In some cases, we can recommend installation companies in your area who we have worked with before. Our ovens are heavy so moving them is not a one-man job. If you intend to install your oven we highly recommend that you contact an outdoor kitchen contractor or landscape design company before making your purchase.

Self-installations are most commonly done with help from a local moving company (think appliance delivery companies). Having a plan for moving your oven from your driveway to its destination is an important part of the planning process.

**Give us a call for any questions. Our phone number is 888-521-6906 and our support email is support@euroflameovens.com**

### How Will My Oven Arrive?

Your oven will ship in a custom wooden crate which sits on a pallet. Check your individual product webpage or user's manual for crated dimensions and weight. We only ship to curbside or driveway, but we are always happy to consult with customers about best practices for protecting your oven once it has arrived. We use various freight trucking companies who can use a lift gate to lower your oven to the street level. This is included in our free shipping offers.

The shipping company will call to arrange a delivery appointment as someone will need to be present to sign for the delivery. They will never deliver your oven without you setting up a delivery appointment.

### Can I Pick Up the Oven Myself?

We do offer pick up options for those who are willing to travel to our Houston, TX warehouse location. Please call us if you are interested in this option.

### What if My Oven or Product Arrives Damaged?

All of our ovens and accessories are inspected and shipped without any damages so it is important that you inspect your oven or accessories upon arrival BEFORE the delivery truck leaves your home or business. We recommend that you take pictures during the unloading process and note any damage with the shipping company before signing for the delivery.

### How Long Do Our Ovens Take to Heat Up?

Your oven should take approximately 45-60 minutes to get to the perfect temperature. We recommend lighting your fire and making sure it is strong, then use the 45-60 minute heat-up period to prepare your pizza, bread, fish, or whatever you intend to bake. Once the oven is heated to your target temperature, your dish will be ready for the oven.



## What Should I Do About Cracks?

Cracks are completely normal and should not affect the function of your oven (unless they get dirt, snow, and water in them and expand significantly over time). We do include a crack repair kit which is a paint-like substance that can be applied to fill in small cracks for those who want a perfectly smooth surface. It is best to apply the crack repair kit when the oven is hot. Check out our Crack Repair Kit for more information.

## What Kind of Wood Should I Use To Cook In My Oven?

We recommend hardwoods like walnut, oak, mesquite, apple, maple, cherry, etc. Softer woods like pine are resinous and do not burn as well (they can also be messy).

## Do I Need to Keep My Oven Covered When Not In Use?

YES. You should always protect your oven from the elements. It's okay if it gets wet occasionally, but extended exposure will cause cracks to form quickly which might eventually threaten the structure and usability of your oven. Check out our Pizza Oven Covers for more information.

## How Do I Clean the Oven?

You do not need to clean the interior of the oven. Once you are finished cooking just close the door and leave the dampers open so the remaining coals will burn down to ash. Wait at least 12 hours for the ash to cool, then use your brush and shovel to remove the ashes. The floor of the oven does not need to be wiped clean or sanitized between cooks.

## Do You Need Tools to Operate a Wood Fired Pizza Oven?

Yes! These ovens get extremely hot and you will need a few things to keep you safe. If you do not already own one, we recommend that customers purchase our 5 Piece Starter Tool Kit which has all the important tools you will need to operate and maintain your new oven.

## How Do I Cure My Oven?

Curing is a required step in preparing your brand-new oven for use. We do not recommend starting a very hot fire right away since this could damage your new oven. For a detailed description, check out our article about How To Cure Your Wood-Fired Oven.

Curing is the process for removing moisture from the mortar and brick left over during the construction process. We recommend starting a series of progressively hotter fires to get the oven used to the intense swelling and contracting effects of heating and cooling the oven repeatedly. After the curing process is complete, your oven mortar and bricks will be dried and hardened – finally ready to cook some delicious meals.

We recommend that you start and monitor 5 small fires in your oven and repeat daily for 5 days. This process does not have to happen every single day in sequence, but you should finish all 5 fires before your curing cycle is completed.

Start a small fire and let it burn throughout the day for at least 3 hours while maintaining the temperatures shown below (an infrared thermometer temperature gun is best for monitoring your oven heat):

- Day 1: 140°F / 60°C
- Day 2: 215°F / 100°C
- Day 3: 300°F / 150°C
- Day 4: 400°F / 200°C
- Day 5: 480°F / 250°C

## What can I cook in my Wood-Fired Brick Oven?

There is no limit to what you can cook in your EuroFlame Wood-Fired Brick Oven. Anything you can cook in your indoor home Oven, you can cook in your Outdoor, Wood-Fired Oven — whole turkeys, bread, grinders, chicken, steaks, chops, vegetables, stews, empanadas, desserts and obviously, PIZZA!

## Can the Oven be used in all climates?

Yes, you can use the Oven year-round. Customers will sometimes build a structure around the Oven to keep the dirt, wind, and rain out and keep the interior Oven dome dry. A shaded, well-ventilated area during hot periods is recommended for your comfort during hot summer days since standing near the oven mouth can get a bit warm. A covered, dry area during cold winter days will protect your oven and keep you warm while you cook.

## Can I install my own Oven?

Yes, it can be a do-it-yourself project. Some customers will contact a local metal-worker to build a simple metal-framed stand to hold their oven in place. There are stands with wheels available for customers who want to be able to move their oven. Others who prefer a more secure, long-term installation will need to have some skill in concrete and masonry to build a permanent platform for their Oven. (Check out our Assembly Instructions for more details.)

## Is the Oven safe around children?

Any time you have fire there is potential danger. The outside of the Oven should not be hot to the touch, but we still advise caution when dealing with high temperatures. If installed properly, the Oven should not pose any more danger than a BBQ grill.

## How long does it take to heat the Oven?

We recommend building a small fire and slowly adding to it to bring up the temperature of the Oven. This process usually takes 45-60 minutes. Once it's hot, your oven will stay hot for many hours. In fact, many of our customers will cook dinner in their oven then wake up the next morning to bake bread in their still-hot Oven.

## How much does the EuroFlame Amadora weigh?

The approximate weight of the EuroFlame Amadora Oven (including the door) is 1,213 lbs. Each EuroFlame Amadora is handmade so the total weight will vary within 15 pounds of the stated approximate weight.



## How do I shut down my Oven?

Let the flames burn down, and when the Oven cools down to below 200°F it is best to close the Oven door and seal the air-hole strip on the door. The Oven will slowly cool down over several hours. (Sometimes it can take an entire day for the embers from a hot fire to completely cool down. Be cautious when removing ashes within 1-2 days from firing the Oven.)

## Can I have a EuroFlame Amadora Oven installed indoors?

Yes. For Indoor Installation, a EuroFlame Oven certified to UL Standards is required. You must check your local building codes to find out all of the permits, restrictions and inspection requirements. You must also install and use the Oven only in accordance with EuroFlame's installation and operating instructions (or equivalent).

## Do I need a chimney pipe on my Oven?

No, you do not have to have a chimney pipe. They are useful for directing the smoke away from your face and clothes while you are cooking, but you can still prepare food normally without the chimney.

## Can EuroFlame install my Oven for me?

Unfortunately, we cannot install your oven. The freight company who delivers your oven will lower your unit onto the ground off the back of a truck using a liftgate. Normally, the driver will use a pallet jack to roll your oven to a dry place as long as you have a paved surface. You will be responsible for lifting your oven off the ground and installing it once the delivery is complete. Remember, the delivery personnel will not help install your oven or drop it onto your countertop.

We encourage you to contact a local contractor or landscape design company to assist with the installation process if you are not familiar with moving heavy equipment.

**Contact Us if you have questions about installing a countertop to suit your oven purchase.**

## Do You Offer Returns/Exchanges?

We have a 30-day return policy. Please visit our Return and Refund Policy for more information. As always, we are happy to answer any questions you might have about our products. Please Contact Us and we will respond quickly to help you.





For more information, visit



**EUROFLAME**

[www.euroflameovens.com](http://www.euroflameovens.com)

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