





FRENCH PRODUCTS

CATALOGUE

products

GOURMET AND PRO RANGE

2015

FOUR GRAND MERE F.G.M.

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DIMENSIONS MENTIONNED IN THIS PAGE NEITHER INCLUDE THE INSULATION AND NOR DECORATION

Ref : Description Ref : Description TYPE TYPE Weight / inside dim. / Ø pipe Weight / inside dim. / Ø pipe outside dimensions : W / D / H RANGE OF OVENS TO BAKE PIZZA OR GRILL (Vault thickness: 40 mm Floor thickness: 60 mm) PLEIN AIR F700A Concrete F1030SC F1030SC vault and floor of concrete



Door 43 cm

100 Kg / 0,37 m² / Ø 155mm 0,78 m / 0,83 m / 0,36 m



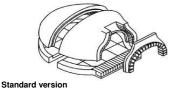
arch of bricks Door 43 cm

252 kg / 0.83 m² / Ø 155mm 1.11 m / 1.15 m / 0.36 m

TRADITION RANGE (Vault thickness 80 mm Floor thickness 80 mm)

MENAGER, CAMPAGNARD, GOURMET are conceived for any type of baking (Bake pizza, pie, grill, bake bread or simmer)

CAMPAGNARD* GOURMET or PRO 950* MENAGER* INTEGRABLE 230 Kg / 0,37 m² /Ø 155mm 290 Kg / 0,49 m² /Ø 155mm 380 Kg / 0,7 m² /Ø 155mm 167 Kg / 0,23 m² / Ø155mm 0,86 m / 0,90 m / 0,40 m 0,96 m / 0,99 m / 0,40 m 1,11 m / 1,15 m / 0,40 m 0,92 m / 0,53 m / 0,46 m FTGI vault, floor and arch of bricks F700C vault of concrete, floor or arch of F950C yault of concrete, floor or arch of bricks F800C vault of concrete , floor or bricks arch of bricks F950B vault, floor and arch of bricks brick oven to set in a kitchen F700B vault, floor and arch of bricks F800B vault, floor and arch of bricks on request with a raised version +7,5 cm | Vault thermometer and cast insulating door on request with a raised version +7.5 cm on request with a raised version +7,5 cm Smoke outlet Ø 180mm Smoke outlet Ø 180mm are not adaptable to this oven Smoke outlet Ø 180mm



chamotte = refractory concrete that withstands high temperature



Integrable

Do consult us

ovens of the above range are delivered with equipment on request (oven + insulation + cast iron door + flue connector with damper Ø 155 mm + insulating door + vault thermometer)

raised oven

On request we supply the raised version with equipment: with one flue Ø 180 mm



This option is available for some GOURMET and SUPER **PRO Ovens**

2nd door at 90° - 135° or 180°

Do consult us to examine your

CART WITH EQUIPMENT



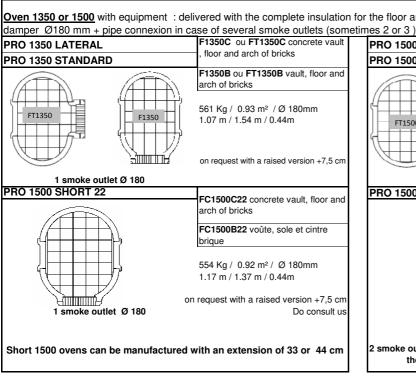
2 smoke outlets Ø 180, pipe connexion with the option with equipment

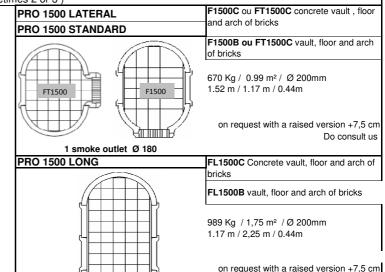
F800BCAR vault, floor and arch of bricks

oven delivered with the the cart + hood + hat steel pipe + complete insulation + cast iron door + refractory insulating door + flue connector Ø 155 mm without any damper

PRO RANGE (Vault thickness 80 mm Floor thickness 80mm)

Oven 1350 or 1500 with equipment : delivered with the complete insulation for the floor and the vault - Cast iron door + Insulating door + flue connctor with a





SUPER PRO RANGE (Vault thickness 80 mm Floor Thickness 60 mm)

The above mentionned dimensions neither include the insulation and nor the decoration

Vault of concrete, hanging at one or several metal frames . Option of a 50 cm or 60 cm door , in this case do note that the \varnothing of the exhaust pipe is bigger . This range can be manufactured with a vault of bricks on request . Do consult us

<u>Option with equipment</u>: oven delivered with: the metal frame, complete insulation, cast iron door, insulating door, flue connector Ø 180 and extension in some cases.

TYPE	Ref : Description	
	Weight / inside dim. / Ø pipe (en mm)	
SP1200 or SP1400	Concrete vault, floor . Arch of bricks . Door 43	
	SP1200 530 kg /1,13 m²/Ø 180	
	1.36 m/ 146 m/ 0.46 m	
	SP1400 747 kg/1,53m²/Ø 180	
	1.56 m/ 1.67 m/ 0.46 m	
	on request with raised version	
1 smoke outlet Ø 180		
SP1902 ou SP2102	Concrete vault, floor . Arch of bricks . Door 43	
	SP1902 1142 kg/2,63m²/Ø 250	
	2.07 m/2.07 m/0.46 m	
	SP2102 1392 kg/3,25m ² /Ø 250	
	2.28 m/2.28 m/ 0.46 m	
	on request with a raised version +7,5 cm	
	Do consult us	
3 smoke outlets Ø 180		

<u>Table</u>: For the supply of the metal table, we propose the height of the floor of the oven at 1.20 m higher than the ground. We can modify this height on request.

Floor insulation : For SP1200 and SP1400, insulation is made of plates. From the oven SP1900, the vermiculite is in bulk with concrete . The plate is built on your site .

option : Steam device for ovens used in bakery

TYPE	Ref : Description
	Weight / inside dim. / Ø pipe (en mm)
SP1900 ourSP2100	Concrete vault, floor . Arch of bricks . Door 43
	SP1900 967 kg/1,97m²/Ø 200
	1.36 m/2.16 m/ 0.46 m
	SP2100 1140 kg/2,52 m²/ Ø 200
	1.56 m/ 2.37 m/ 0.46 m
	on request with raised version
2 smoke outlets Ø 180	

This range is proposed to 7 sqm and more.

Do consult us

We even propose a bakery range with a side fire box or bottom fire box , with a static floor or a rotating floor .

The mentionned dimensions include the insulation but no decoration around the oven

TYPE	Ref : Description	TYPE		Ref : Description
	Weight / inside dim. / Ø pipe			Weight / inside dim. / Ø pipe
	outside dimensions : W / D / H			outside dimensions : W / D / H
F950BG	Concrete vault . Floor and arch of bricks	F1030BG		concrete vault and floor . Arch of bricks
	555 Kg / 0,7 m² / Ø 180mm door 43 cm			400 Kg / 0,83 m² / Ø 200mm Door 43 cm
	1,28 m / 1,25 m / 1,65 m		4	1,24 m / 1,21 m / 1,66 m
F1200BG	Concrete vault and floor . Arch of bricks	F1400BG		Concrete vault and floor. Arch of bricks
	828 Kg / 1.13 m² / Ø 180mm			1048 Kg / 1,53 m² / Ø 180mm
	Door 50 cm			Door 50 cm
	1,56 m / 1,52 m / 2,00 m			1,77 m / 1,77 m / 2,00 m

The 4 ovens may operate with gas and wood on condition that you add one ash arrester.

This equipment is supplied: metal table -Gas burner - Electrical control cabinet and security devices - Thermometer with digital display used as a thermostat. flue connector with no damper - cast iron door with no latch - complete insulation - metal frame for F1200BG and F1400BG.

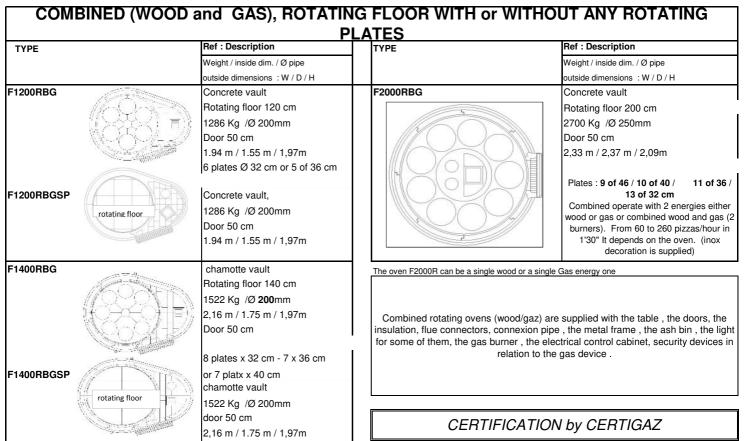
Some ovens of this range may be delivered on their table.

Do consult us.

So that customers can see flames and the baking, it is possible to add one or several "show" doors it means glassdoor with cold wall . Do consult us.

WOOD FIRED OVEN - ROTATING FLOOR WITH OR WITHOUT ANY ROTATING Ref : Description TYPE Ref : Description TYPE Weight / inside dim. / Ø pipe Weight / inside dim. / Ø pipe outside dimensions : W / D / H outside dimensions : W / D / H One part ov the vault over the fire box is made of concrete that withstands high temperature F1200R F1500R Vault 2/3 bricks, 1/3 concrete Vault of concrete Rotating floor Ø 85 cm Rotating floor 120 cm 1116 Kg /Ø 180mm 1286 Kg /Ø 200mm Door 43 cm door 50 cm 1.67 m / 1.34 m / 1,93m 1.94 m / 1.55 m / 1,97m ШППП 4 plates of 32 cm or 3 of 36 cm 5 plates of 36 cm + 1 of 32 or 6 plates of 32 + 1 of 32 Vault of concrete Vault 2/3 bricks, 1/3 concrete F1500RSP F1200RSP Rotating floor 1116 Kg /Ø 180mm 1286 Kg /Ø 200mm door 43 cm Door 50 cm HIIIIH 1.67 m / 1.34 m / 1,93m 1.94 m / 1.55 m / 1,97m F1400R Vault of chamotte FPRO-R Vault of chamotte Rotating floor Ø 85 cm Rotating floor Ø 140 cm 1522 Kg /Ø 200mm 650 Kg / pipe Ø 200mm door 50 cm 2,16 m / 1.75 m / 1,97m Door 50 cm 9 plates of 32 cm or 8 of 36 cm or 7 plates of 40 cm 1,51 m / 1,25 m / 1,74 m F1400RSP Vault of chamotte Rotating floo 1522 Kg /Ø 200mm Door 50 cm 2,16 m / 1.75 m / 1,97m

ROTATING FLOOR with rotating plates: Ideal for pizza maker who can save time. It is not necessary to turn pizza. One variator can change the speed of rotation. It is delivered with: The table, doors, insulation, pipe connection, metal frame, ash bin, light for some of them. Some ovens can have a 50 cm or 60 cm door (excepted PRO-R) one glass door (we even can assembly it at the plant on request) _ (on condition we can use a liftback tailgate and pallet truck, you have wide doors, no stair and no doorstep. Excepted the decoration and the connection to the chimney. Do CONSULT US



ACAS250/300 -on pipe Ø250 to 300

(including hat and speed variator

Gas burner at the centre. Regulation by infrared temperature checker in front of each plate . F950RG Concrete vault F1200RG Concrete vault Rotating floor 95 cm Rotating floor 120 cm 935 kg /Ø 180mm 1050 kg /Ø 180mm Door 43 cm Door 50 cm 1.26 m / 1.225 m / 1,64 m 1.51 m / 1.55 m / 1,67m 4 plates of 32 cm 6 plates of 32 cm or 5 of 36 cm F1400RG Concrete vault F1200RGSP Concrete vault Rotating floor 140 cm 1286 Kg /Ø 200mm 1290 Kg /Ø 180mm Door of 50 cm rotating floor 1.94 m / 1.55 m / 1,97m 1.71 m / 1.75 m / 1,77m 8 plates of 32 cm or 7 of 36 cm FPRO-RG Concrete vault Rotating floor Ø 85 cm or 6 of 40 cm F1400RGSP Concrete vault 620 Kg / pipe Ø 200mm Door 50 cm 1522 Kg /Ø 200mm rotating floor 1.51 m x 1.25 m x 1.74 Door 50 cm CERTIGAZ CERTIFICATION 2,16 m / 1.75 m / 1,97m **ACCESSOIRIES** Ref - Description Ref - Description Description Description Dimensions /weight F700 - ACT700 - 54 kg Dimensions / weight Metal table The support made of reinforced concrete PRO 800 - ACT800 - 70 kg Assembly of the support in 15mn. No PRO 950 - **ACT950** - 80 kg F1030 - ACT1030 - 65 Kg PRO 1350 - ACT1350 -105 kg For ovens F 700 : KITPOSE700 - 290 kg PRO 1500 - **ACT1500** - 115 kg PRO 1500 Long - **ACTL1500** - 122 kg SP 1200 - ACT1200 - 110 kg SP 1400 - ACT1400 - 110 kg For ovens 800 : KITPOSE800 - 310 kg SP 1900 - ACT1900 - 145 kg SP 2100 - **ACT2100** - 165 kg HOOD to cover the oven it allows to set the oven quickly with no SP 1902 - ACT1902 - 184 kg masonry of the table. Removable feet. SP 2102 - ACT2102 - 217 kg AC102 -for oven Plein air or Ménager L 1,15 m / P 0,99 m / H 1,08 m / 10 kg Flue connector AC103 - For oven Campagnard L 1,20 m / P 1,12 m / H 1,08 m / 13 kg AC104 -for oven Gourmet / F1030 AC101 - With damper L 1,34 m / P 1,28 m / H 1,08 m / 16 kg Ø 155 mm / 3,9 kg AC108 - Pour four 1500 latéral L 1,94 m / P 1,4 m / H 0,98 m / 15 kg Easy to cover the oven with this hood AC99 - with damper made of expoxy resin. Do add a acrylic Ø 180 mm / 4.5 kg pain or roughcast AC109 - Hood extension Heigth: 60 cm Connexion of the oven with a metallic pipe AC101SC - without any damper it is not conceived for raised ovens Ø 155 mm / 3,3 kg AC107 - Hat of the hood for raised ovens : do consult us _ 0,3 m / P 0,35 m / H 0,15 m / 6 kg AC99SC -without any damper Smoke exhauster pipe with insulation to set in a van Do mention the Ø of your pipe One kit to set in a van including the One kit to improve the exhaust of smoke. It pipe, watertightness section of the is placed at the top of the chimney. Venturi roof, one Backflow preventer, one system. It can suck up gas at 700°C, connexion for the flue connector Ø discharge of 500m"/hour, depression 30Pa. 180 mm or 200 mm It can be cleaned with the flue-brush witout any removal. ACC950CAMION - on pipe Ø 180 10 kg ACC1500CAMION - on pipe Ø 200 ACAS160/230 - on pipe Ø160 to 230 11 kg

AC20 - Vaulit thermometer AC21 - floor thermometer AC22 - infra red thermometer AC23 - infra red thermometer AC24 - infra red thermometer AC24 - infra red thermometer AC25 - infra red thermometer AC26 - infra red thermometer AC27 - infra red thermometer AC28 - infra red thermometer AC28 - infra red thermometer AC41 - infra red thermometer AC42 - infra red thermometer AC43 - infra red thermometer AC45 - infra red thermo	ACCESSOIRIES				
Demonstrate weight 4,4 m / P.O.G. at 14/0.5 m / 4.4 m ACC at 14/0.5 m / 4.5	Description	Ref - Description	Description	Ref - Description	
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ACS - Standard Passage L 4.5 cm - H 23.5 / 7/10 ACM Passage L 4.5 cm - H 23.5 c			FOUR SERVICIMENTS OF	Dimensions: W 53,8cm - H 25,1cm	
AGS - Standard Passage 14.3.6 on - H 23.5 Pkg AGS - Raised Comerations W 33.6 on - H 23.5 Pkg AGS - Raised Speake with a standard manage is 14.3.6 on - H 23.5 Pkg AGS - Manage 14.3.6 on - M 23.5 Pkg AGS - Manage 14.3.6 pkg AGS - Manage 14.3 pkg AGS				10,2 kg	
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Cast iron door with a glass Wall So m + 12.5 S m + 12.					
ACSI - Flasted Demonstrate shapetile with alteriorism headers onco fands to hard pastule on the Accident of the the Ac		AC6 - Standard	Cast iron door with a glass		
AG81 - Raised Demostracy W 4.5 cm - H.31 om 10.6 kg ACM20 AC		•	with one leaf		
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AC118 - Raised 43 cm W 1.50 m 0 18 cm / 0.7 kg ACM19 W 2.20 m 0 18 cm / 0.7 kg ACM17 W 2.20 m 0 18 cm / 0.72 kg Sleel pan with a long handle Thermometer Vaulit thermo. **Constmuting pan **Co					
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ACM15 W1 1.50 m O 18 cm / 1.07 kg ACM17 W2 2.20 m O 18 cm / 1.07 kg ACM17 Seein pan with a long handle Thermometer Vaulit thermo. The vaulit memoreter placed in the vaulit bermometer value for the installation of the own reads the temperature in the inflictory installation. The four thermometer value for the installation of the own reads the temperature in the inflictory installation. The four thermometer at the inflint and thermometer and of the own till 500°C. AC20 - Vaulit thermometer AC22 - Inflint and thermometer and of the own till 500°C. AC21 - Hoof thermometer AC22 - Inflint and thermometer AC22 - Inf	age of		1 (, 7 .)	AC11R - Raised 43 cm	
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Steel pan with a long handle The rotal termometers Vault thermo. You'll thermo. You'll thermo. The voice thermometer put on the floor when there is no lite. The lover thermometer put on the floor when there is no lite. The lite of the measurable or the levent the put on the floor when there is no lite. The lite of the measurable in the refractory material. The floor thermometer put on the floor when there is no lite. The lite of the momenter is put on the floor when there is no lite. The lite of the momenter is put on the floor when there is no lite. The lite of the momenter accept in the each bin (AC2) - Wallt thermometer AC21 - Illion thermometer AC21 - Illion thermometer AC22 - Inter act thermometer AC23 - Inter act thermometer AC24 - Inter act thermometer AC22 - Inter act thermometer AC23 - Inter act thermometer AC24 - Inter act thermometer AC24 - Inter act the AC45 - Inter act thermometer AC24 - Inter act thermometer AC25 - Inter act thermometer AC25 - Inter act thermometer AC26 - Inter act thermometer AC26 - Inter act thermometer AC27 - Inter act thermometer AC28 - Inter act the AC45 - Inter act thermometer AC28 - Inter act the AC45 - Inter act thermometer AC28 - Inter act the AC45 - Inter act thermometer AC46 - Inter act thermomet	Observation	W 2,20 m Ø 18 cm / 0,72 kg		W 0,52 m / D 0,02 m / H 0,23 m / 8 kg	
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The insulating door can keep the heat. The oven fees 7°C / hour floor thermometer of the members in the entractory material. The floor thermometer is put in the floor when there is no five. The infrar and thermometer can read the temperature at the rest of the coven the 180°C. AC20 - Vaulit thermometer AC21 - floor thermometer AC21 - floor thermometer AC22 - infra red thermometer AC22 - in	occini z zo ona mong			AC16 - Raised 50 cm	
Vault friemo. Valuation for sensitiation of the over it loses 7°C / hour for the momenter is put on the floor when there is no file. The furier and thermometer can read the temperature at any area of the oven till 500°C AC20 - Vault thermometer AC21 - floor thermometer AC21 - floor thermometer AC21 - floor thermometer AC22 - floor and thermometer AC22 - floor thermometer AC22 - floor and thermometer AC22 - floor and thermometer AC23 - floor thermometer AC22 - floor and thermometer AC24 - floor thermometer AC22 - floor and thermometer AC24 - floor thermometer AC24 - floor thermometer AC24 - floor thermometer AC24 - floor thermometer AC25 - floor floor thermometer AC24 - floor thermometer AC25 - floor floor thermometer AC24 - floor	Thermometers		This insulating door can keep the heat. The oven	LW0,52 m / D 0,02 m / H 0,3 m / 5,5 kg	
Infor thermometer and the thermometer is possible information and the theorem the time in the force with there is no five. The infra red thermometer can read the interperature at any asea of the oven the solve of the infra red thermometer and the infra red thermometer. AC20 - Vaulit thermometer AC21 - floor thermometer AC22 - Infra red thermometer AC23 - Infra red thermometer AC24 - Infra red thermometer AC24 - Infra	Vault thermo.				
The first are of thermometer can reach the temperature at any series and the temperature at any series of the overe till 200°C. AC20 - Vault thermometer AC21floor thermometer AC21floor thermometer AC21floor thermometer AC22 infra red thermometer AC24 floor thermometer AC24 floor thermometer AC24 floor thermometer AC25 floor thermometer AC26 Vault thermometer AC27 Vault thermometer AC26 Vault thermometer AC27 Vault thermometer AC26 Vault thermometer AC27 Vault thermometer AC27 Vault thermometer AC27 Vault thermometer AC27 Vault thermometer AC28 Vault thermometer AC2	floor thermometer	material. The floor thermometer is	Kit Gourmet	KITGOU	
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AC20 - Vaulit thermometer AC21 - Informeter AC31 - Informeter AC32 - Informeter AC31 - Informeter AC32 - Informeter AC32 - Informeter AC31 - Informeter AC32 - Informeter AC31 - Informeter AC32 - Informeter AC31 - Informeter AC32 - Informeter AC32 - Informeter AC32 - Informeter AC31 - Informeter AC32 - Informeter AC32 - Informeter AC32 - Informeter AC31 - Informeter AC32 - Informeter AC43 - Informeter AC45		300 C		30 cm (AC5) - Waiter for 5 items (ACM40)	
AC20 - Vault thermometer AC21 - Infor thermometer AC21 - Infor rac d thermometer AC31 - Infor rac d thermometer AC41 L 1,50 m / 0,8 kg AC42 L 2,20 m / 1 kg Brass brush with soft bristle to clean the floor AC41: rake L 1,50 m / 0,7 kg AC42 L 1,50 m / 0,8 kg AC42 L 1,50 m / 0,8 kg AC42 L 1,50 m / 0,8 kg AC43 AC41 L 1,50 m / 0,8 kg AC42 L 1,50 m / 0,8 kg AC42 L 1,50 m / 0,8 kg AC43 AC43 L 1,50 m / 0,8 kg AC44 AC41 L 1,50 m / 0,8 kg AC44 AC41 L 1,50 m / 0,8 kg AC42 L 1,50 m / 0,8 kg AC43 AC43 AC43 L 1,50 m / 0,8 kg AC44 AC44 AC41 L 1,50 m / 0,8 kg AC44 AC41 L 1,50 m / 0,8 kg AC44 AC41 L 1,50 m / 0,8 kg AC42 L 1,50 m / 0,8 kg AC43 AC43 AC43 L 1,50 m / 0,8 kg AC44 AC43 AC43 AC43 AC44 AC44 AC44 AC44	intra red thermo.			- 14 kg	
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AC22 - infra red thermometer AC41 L 1,20 m / 0,6 kg AC40 L 1,50 m / 0,8 kg AC40 L 1,50 m / 0,8 kg AC41 L 1,20 m / 0,6 kg AC41 L 1,20 m / 0,6 kg AC42 L 1,50 m / 0,8 kg AC43 L 1,50 m / 0,8 kg AC44 L 2,00 m / 0,92 kg AC44 L 2,00 m / 0,92 kg AC44 L 2,00 m / 0,92 kg AC46 - Spare brush PRO SET FRO pizzaiolo standard Plastic handle PRO pizzaiolo standard Plastic handle PRO pizzaiolo standard Pro Stainless steel spatula 0 26 AC41 AC44 L 2,00 m / 0,6 kg AC41 : rake Metallic brush with soft bristle to clean the floor AC45 L 1,50 m / 0,8 kg AC43 L 1,50 m / 0,8 kg AC43 L 1,50 m / 0,8 kg AC43 L 1,50 m / 0,8 kg AC44 L 2,00 m / 0,92 kg AC46 - Spare brush FRO pizzaiolo standard PRO pizzaio			One support on the floor with 5 items 1.20 m	-	
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Used to take out embers in the ash bin L 1,50 m / 0,8 kg AC42 L 2,20 m / 1 kg Stainless steel embers shovel and handle It is used to take off embers ACM21 L 1,20 m / 0,7 kg ACM21 L 1,50 m / 0,85 kg ACM22 L 2,00 m / 1 kg Metallic brush with soft bristle to clean the floor ACM3 ACM42 L 2,00 m / 0,76 kg AC43 L 1,50 m / 0,85 kg AC44 L 2,00 m / 0,76 kg AC44 L 2,00 m / 0,92 kg AC46 - Spare brush KITPRO FRO SET FRO Pizzaïolo standard Plastic handle AC58 with Aluminium spatula L 135 cm Ø 33cm Stainless steel spatua L 135 cm Ø 33cm Stainless steel wall waiter for 4 tools pizzaïolo spoon - dough cutter - pizzaïolo knife - lnox Pizza wheel Ø 9cm - Stainless Steel spatula 12cm Plier for plates Parcel 135x33x8 / 4,5 kg				-	
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L 1,50 m / 0,85 kg ACM22 L 2,00 m / 1 kg Wall waiter with 5 hooks for storing your pizza peel Stainless steel handle with wood grip Chrome plated peel hook ACM50 To hang 5 items L 0,46 m / 0,2 kg Ensemble pizzaïolo standard Plastic handle ACS8 with Aluminium spatula L 135 cm Ø 33cm Stainless steel spatula L135cm Ø 18 cm Brass brush L 135 cm Bras	it is used to take off embers	_	Metallic brush with soft bristle to clean the floor	=	
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Wall waiter with 5 hooks for storing your pizza peel Stainless steel handle with wood grip Chrome plated peel hook To hang 5 items L 0,46 m / 0,2 kg Ensemble pizzaïolo standard Plastic handle AC58 with Aluminium spatula L 135 cm Ø 33cm Stainless steel spatula L135cm Ø 18 cm Brass brush L 135 cm Stainless steel wall waiter for 4 tools-pizzaïolo knife- inox Pizza wheel Ø 9cm - Stainless Steel spatula 12cm-Piler for plates Parcel 135x33x8 / 4,5 kg		_		=	
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Chrome plated peel hook ACM50 To hang 5 items L 0,46 m / 0,2 kg Including: Infra-red thermometer (AC22)- pizzaîolo pro Set (AC59)-ash bin (AC2) - 9 kg AC58 with Aluminium spatula L 135 cm Ø 33cm Stainless steel spatula L 135cm Ø 18 cm Brass brush L 135 cm Stainless steel wall waiter for 4 tools- pizzaîolo spoon - dough cutter - pizzaîolo knife- Inox Pizza wheel Ø 9cm - Stainless Steel spatula 12cm Plier for plates Parcel 135x33x8 / 4,5 kg Including: Infra-red thermometer (AC22)- pizzaîolo pro Set (AC59)-ash bin (AC2) - 9 kg PRO pizzaïolo Set with plastic handle for big ovens Stainless steel perforated spatula Ø 33cm perforations L 170cm Steerable brass brush L 170 cm one wall waiter with 4 items - pizzaîolo spoon - one dough cutter - pizzaîolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates.		a peel	PRO SET		
To hang 5 items L 0,46 m / 0,2 kg Including : Infra-red thermometer (AC22)-pizzaĭolo pro Set (AC59)-ash bin (AC2) PRO pizzaĭolo Set	• • • • • • • • • • • • • • • • • • • •	ACM50			
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Plastic handle Aluminium spatula L 135 cm Ø 33cm Stainless steel spatula L135cmØ18 cm Brass brush L 135 cm Brass brush L 135 cm Brass brush L 135 cm Stainless steel will waiter for 4 tools - pizzaïolo knife - Inox Pizza wheel Ø 9cm - Stainless Steel spatula 12cm - Plier for plates Parcel 135x33x8 / 4,5 kg AC59 with: Orchidéa aluminium spatula Ø 33cm perforations L 170cm Stainless steel perforated spatula Ø 18 cm with plastic handle for big ovens Stainless steel perforated spatula Ø 18 cm with a sliding handle L 170cm Steerable brass brush L 170 cm one wall waiter with 4 items - pizzaïolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates.	Ensemble nizzaïolo etandard	AC58 with			
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Brass brush L 135 cm Stainless steel wall waiter for 4 tools - pizzaïolo spoon - dough cutter - pizzaïolo knife- Inox Pizza wheel Ø 9cm - Stainless Steel spatula 12cm - Plier for plates Parcel 135x33x8 / 4,5 kg Brass brush L 135 cm Stainless steel perforated spatula Ø 18 cm with a sliding handle L 170cm Steerable brass brush L 170 cm one wall waiter with 4 items - pizzaïolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates.			PRO pizzaïolo Set		
Stainless steel wall waiter for 4 tools - pizzaïolo spoon - dough cutter - pizzaïolo knife- Inox Pizza wheel Ø 9cm - Stainless Steel spatula 12cm - Plier for plates Parcel 135x33x8 / 4,5 kg Stainless steel perforated spatula Ø 18 cm with a sliding handle L 170cm Steerable brass brush L 170 cm one wall waiter with 4 items - pizzaïolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates.	<u> 我来说</u>				
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pizzaïolo knife- Inox Pizza wheel Ø 9cm - Stainless Steel spatula 12cm - Plier for plates Parcel 135x33x8 / 4,5 kg Steerable brass brush L 170 cm one wall waiter with 4 items - pizzaïolo spoon - one dough cutter - pizzaïolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates.					
9cm - Stainless Steel spatula 12cm - Plier for plates Parcel 135x33x8 / 4,5 kg one wall waiter with 4 items - pizzaïolo spoon - one dough cutter - pizzaïolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates.	e - 			Steerable brass brush L 170 cm	
Parcel 135x33x8 / 4,5 kg pizzarolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates.	# p _ (**********************************		I I I I I I I I I I I I I I I I I I I		
Parcel 135x33x8 / 4,5 kg stainless spatula 12cm - 1 plier for plates.		Plier for plates	14.11		
r droot rookooko 7 1,0 kg	∖ ್∛ ಅಕ್ಷ	Parcel 135x33x8 / 4.5 kg		stainless spatula 12cm - 1 plier for plates.	
	L		2 (%)		

CATALOGUE 2016A -/				
ACCESSOIRIES				
Description	Ref - Description	December	Ref - Description	
Description	Dimensions /weight	Description	Dimensions / weight	
Universal pizzaiolo set Handle of plastic for large ovens. Extension for handles with	AC60 with: Orchidéa aluminium spatula Ø 33cm stainless steel handle L 100-135- 170cm	Wooden spatula: They are used to place the bread in the oven and take it off .No conduction of the heat and keep the flour.	AC5 - Ø 30 cm	
	Stainless steel spatula Ø 18cm with sliding Brass brush L 100-135-170cm Peel hook for storing 4 items on a wall -	har Traditional bakery spatula	L 1,10 m ou 1,50 m / 1 kg	
	pizzaĭolo spoon -one dough cutter - pizzaĭolo knife - inox Pizza wheel Ø 9cm - stainless spatula 12cm - one plier for plates	Genuine bakery spatula made of beechwood	AC53 - Ø 40 cm L 1,10 m ou 1,50 m / 1,4 kg	
Aluminium slotted spatula , this is a non-stick spatula for	AC27 - slotted spatula L 1,91 m Ø 41 / 1 kg AC28 - slotted spatula L 1,84 m Ø 32 / 0,7 kg ACM41 - Orchidéa Spatula	Stainless steel spatula and handle	AC3 L 1,15 m Ø 18 cm / 0,76 kg AC31 L 1,27 m Ø 31 cm / 1,2 kg	
Pizza	L 1,70 m Ø 33 cm / 1,17 kg	Very strong; It is our best sale. French	AC32	
Stainless spatula with aluminum handle	AC29	manufacturing	L 1,27 m Ø 40 cm / 1,7 kg	
one grill or spatula support	L 1,30 m Ø 29 cm / 0,75 kg any use- Made in Italy AC48 - For 12 spatulas or grills	wood Spatula without handle	AC51 - Ø 30 cm <u>1 or 5 units</u>	
one grill of spatula support	H 70 cm It is ideal to spare room on the table . To place the dough before the baking	to store temporarily dough or pizza before the cooking. It is made of beech Cooking grill	AC52 - Ø 40 cm 1 or 5 units AC33 - Ø 28 cm - 6 units AC34 - Ø 30 cm - 6 units AC35 - Ø 33 cm - 6 units	
PIECES OF POTTERY -BAKING DISHES OF ALSACE	Kouglof dish Réf : MKOUGLOF Ø 20 cm Terrine dish L : 26 cm Ref MTERRINE2	The pizza can be baked on this grill so that the bottom of the pizza remains white if the floor is too warm . The quality of baking is better if the pizza is directly baked on the floor	AC36 - Ø 36 cm - 6 units AC37 - Ø 40 cm - 6 units AC38 - Ø 45 cm - 6 units AC39 - Ø 50 cm - Par 6	
	Baeckeoffe L: 37 cm Ref: MTERRINE1 Baeckeoffe dish L: 45 cm Ref: MTERRINE3		Pie dishØ 19 cm Ref : MCAQUELON Lasagnes Dish Dim : 30x23 Ref : MRECTANGUL	
		I merse the dish in cold water for 12 hours	I	
Roast meat flat	ACM06 - Thickness 4 mm 55 x 40 x 9,5 cm / 4 kg ACM07 - Thickness 4 mm	Leather oven gloves	ACM23 - L 20 cm Long and thin enough to grip hot items safely	
Aluminium roast meat flat .For several roast	45 x 35 x 8 cm / 3,5 kg ACM08 - Thickness 4 mm	Receipt book and use instructions	MNOTICE	
meat or chickens, one gratin or Lasagnes for 15 guests	35 x 25 x 7 cm / 1,8 kg	<i>₩</i>	origin of woodfired oven, use and cook in the oven	
Basket- baguette banneton	AC9 - L 39 cm 1 or 5 units one basket with linen cloth for french bread. It is not used by bakers	ApronFOUR GRAND MERE	avec LOGO FOUR GRAND MERE Height maxi 89 cm Width maxi 91	
Round Banneton	AC8 - Ø 24 cm 1 or 5 units One good quality for this wicker- basket for loaves of 800 gr. It can be used by bakers	Pizza wheel	ACM19 - Ø 10 cm Stainless steel pizza cutter Ø 10 cm, for PRO	
Grill	W 0,36 m / D 0,36 m / H 0,06 / 1,5 kg If you don't want to bake directly on the floor, this grill is very convenient with its handle .			

special ovens for vans

WOOD FIRED OVEN WITH STATIC FLOOR

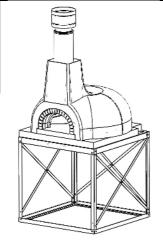
F800CCAMION/F800BCAMION

Inside dimension : 0.49 m2 pipe Ø 180 mm

Vault of bricks or refractory concrete chamotte, floor

made of removal bricks, arch of bricks door 43 cm

Weight 434 kg



F950CCAMION/F950BCAMION

Inside dimension: 0.70 m2pipe Ø 180 mm

Vault of bricks or refractory concrete chamotte floor

made of removal bricks, arch of bricks

Door 43 cm

Weight 548 kg

F1030CCAMION

Inside dimension : 083 m² pipe Ø 200 mm

Vault and floor of chamotte, arch of bricks

Door 43 cm Weight 409 kg

Including : oven 800 or 950 or 1030 - hooping - vault insulation made of mineral wool-floor insulation of calcium silicate - Flue connection Ø 180 with increase part 200 for oven F1030 - cast iron door -insulating door - reinforced table - hood -inox pipe with insulation for vans or trucks \varnothing 200

GAS OVEN STATIC FLOOR (CERTIFICATION BY CERTIGAZ)

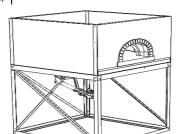
F950BG

Inside dimension: 0.70 m2 Pipe Ø 200 mm Weight 566 kg

Vault of bricks or refractory concrete chamotte,

made of removal bricks, arch of bricks.

Door 43 cm



Inside dimension: 0.83 m2 pipe Ø 200 mm

Vault and floor of chamotte, arch of bricks

Door 43 cm

Weight 421 kg

Including: oven 950 or 1030 - Hooping -Flue connector -cast iron door -vault insulation of mineral wool- floor insulation of cecalu-1 burner 27 kW - 1 ignition kit and check kit- 1 depression monitoring of the pipe - 1 security to avoid a overheating of the vault-1 probe to measure the temperature of the floor- 1 box with device to check and automate the gas mechanism-1 reinforced support- 1 hood made of resin or inox plate.

WOOD OR GAS OVEN WITH ROTATING FLOOR

FPRO-R V2 (WOOD)

pipe Ø 200 mm Floor Ø 0.85 m

Door 50 cm

W1.51 x D 1.25 x H 1.74

weight 661 kg

FPRO-RG V2 (GAS)

Floor Ø 0.85 m Pipe Ø 200 mm

Door 50 cm

W 1.51 x D 1.25 x H 1.74

Weight 631 kg

Including : oven, table, door of glass neoceram, complete insulation, flue connector, connexion to the pipe, ash bin, embers arrester, electrical box, inox to decorate the top of the oven

Option: inox to decorate the oven on side faces, at the back and front of the

including: The oven, the support, the table, doors of glass neoceram, complete insulation, flue connector and its extension, the pipe for the van, ash bin, gas burner, electrical control cabinet and inox decoration at the top of the oven

> Option: inox to decorate the oven on side faces, at the back and front of the



For vans or trucks, with any kind of our PRO ovens , we can design your project . Do consult us-