



FOUR GRAND-MÈRE

— *Le temps du bon !* —



FRENCH PRODUCTS

CATALOGUE
products

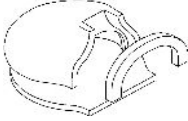
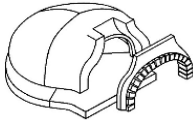
GOURMET AND PRO RANGE

2015

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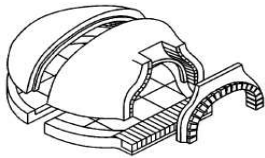
DIMENSIONS MENTIONNED IN THIS PAGE NEITHER INCLUDE THE INSULATION AND NOR DECORATION

TYPE	Ref : Description Weight / inside dim. / Ø pipe outside dimensions : W / D / H	TYPE	Ref : Description 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 Door 43 cm 100 Kg / 0,37 m² / Ø 155mm 0,78 m / 0,83 m / 0,36 m	F1030SC 	F1030SC vault and floor of concrete 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)

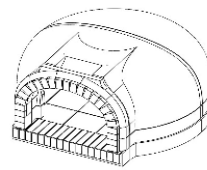
MENAGER , CAMPAGNARD, GOURMET are conceived for any type of baking (Bake pizza, pie, grill, bake bread or simmer)

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

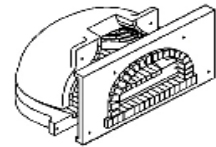


Standard version

chamotte = refractory concrete that withstands high temperature



raised oven

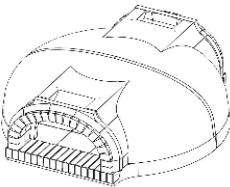


Integrable

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)

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

OVEN WITH 2 DOORS



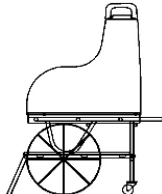
This option is available for some GOURMET and SUPER PRO Ovens

2nd door at 90° - 135° or 180°

Do consult us to examine your project

CART WITH EQUIPMENT

558 kg / 0,49 m² / Ø 155
Weight 558 kg

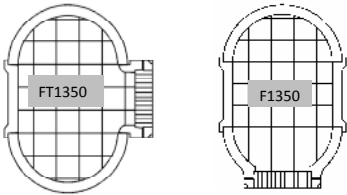
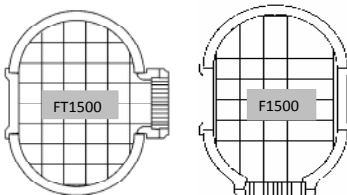
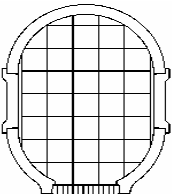
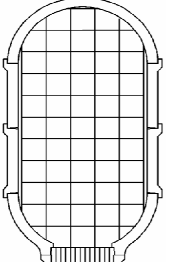


F800BCAR vault, floor and arch of bricks

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 damper Ø180 mm + pipe connexion in case of several smoke outlets (sometimes 2 or 3)

PRO 1350 LATERAL	F1350C ou FT1350C concrete vault , floor and arch of bricks	PRO 1500 LATERAL	F1500C ou FT1500C concrete vault , floor and arch of bricks
PRO 1350 STANDARD	F1350B ou FT1350B vault, floor and arch of bricks 561 Kg / 0,93 m² / Ø 180mm 1.07 m / 1.54 m / 0.44m on request with a raised version +7,5 cm	PRO 1500 STANDARD	F1500B ou FT1500C vault, floor and arch of bricks 670 Kg / 0,99 m² / Ø 200mm 1.52 m / 1.17 m / 0.44m on request with a raised version +7,5 cm Do consult us
	1 smoke outlet Ø 180		1 smoke outlet Ø 180
PRO 1500 SHORT 22	FC1500C22 concrete vault, floor and arch of bricks FC1500B22 voûte, sole et cintre brique 554 Kg / 0,92 m² / Ø 180mm 1.17 m / 1.37 m / 0.44m on request with a raised version +7,5 cm Do consult us	PRO 1500 LONG	FL1500C Concrete vault, floor and arch of bricks FL1500B vault, floor and arch of bricks 989 Kg / 1,75 m² / Ø 200mm 1.17 m / 2,25 m / 0.44m on request with a raised version +7,5 cm Do consult us
	1 smoke outlet Ø 180		2 smoke outlets Ø 180, pipe connexion with the option with equipment
Short 1500 ovens can be manufactured with an extension of 33 or 44 cm			

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

The above mentioned 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 Ø of the exhaust pipe is bigger . This range can be manufactured with a vault of bricks on request . Do consult us

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

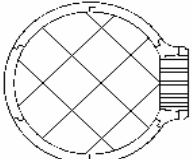
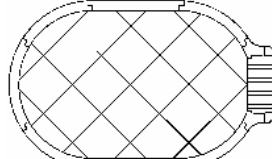
TYPE	Ref : Description
	Weight / inside dim. / Ø pipe (en mm)
SP1200 or SP1400  1 smoke outlet Ø 180	Concrete vault, floor . Arch of bricks . Door 43 SP1200 530 kg /1,13 m²/Ø 180 1.36 m/ 146 m/ 0.46 m SP1400 747 kg/1,53m²/Ø 180 1.56 m/ 1.67 m/ 0.46 m on request with raised version
	Concrete vault, floor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

Table : 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

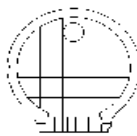
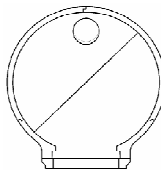
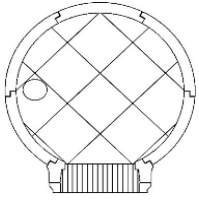
TYPE	Ref : Description
	Weight / inside dim. / Ø pipe (en mm)
SP1900 ourSP2100  2 smoke outlets Ø 180	Concrete vault, floor . Arch of bricks . Door 43 SP1900 967 kg/1,97m²/Ø 200 1.36 m/2.16 m/ 0.46 m SP2100 1140 kg/2,52 m²/ Ø 200 1.56 m/ 2.37 m/ 0.46 m on request with raised version

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 mentioned dimensions include the insulation but no decoration around the oven

Gas or combined Wood/Gas ovens with a STATIC FLOOR

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

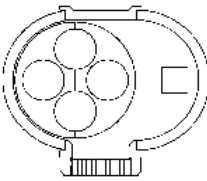
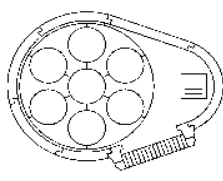
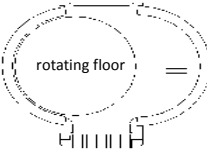
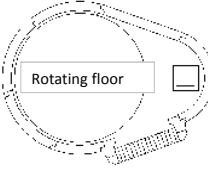
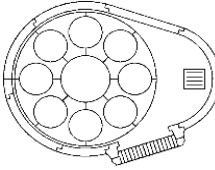
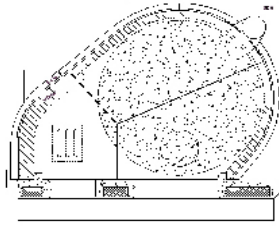
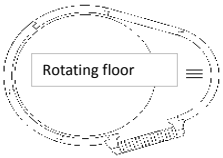
Some ovens of this range may be delivered on their table .

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.

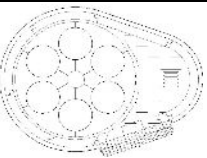
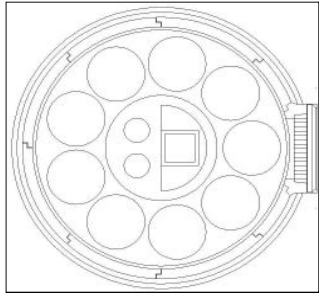
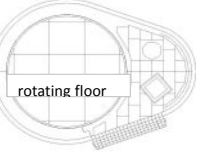
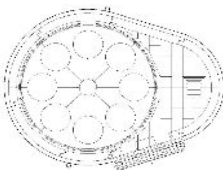
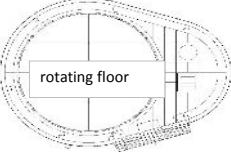
The mentioned dimensions include the insulation but no decoration around the oven

WOOD FIRED OVEN - ROTATING FLOOR WITH OR WITHOUT ANY ROTATING

TYPE	Ref : Description		TYPE	Ref : Description	
	Weight / inside dim. / Ø pipe outside dimensions : W / D / H			Weight / inside dim. / Ø pipe outside dimensions : W / D / H	
One part of the vault over the fire box is made of concrete that withstands high temperature					
F1500R		Vault 2/3 bricks, 1/3 concrete Rotating floor Ø 85 cm 1116 Kg / Ø 180mm Door 43 cm 1.67 m / 1.34 m / 1,93m 4 plates of 32 cm or 3 of 36 cm	F1200R		Vault of concrete Rotating floor 120 cm 1286 Kg / Ø 200mm door 50 cm 1.94 m / 1.55 m / 1,97m 5 plates of 36 cm + 1 of 32 or 6 plates of 32 + 1 of 32
F1500RSP		Vault 2/3 bricks, 1/3 concrete 1116 Kg / Ø 180mm door 43 cm 1.67 m / 1.34 m / 1,93m	F1200RSP		Vault of concrete 1286 Kg / Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1,97m
F1400R		Vault of chamotte Rotating floor Ø 140 cm 1522 Kg / Ø 200mm door 50 cm 2,16 m / 1.75 m / 1,97m 9 plates of 32 cm or 8 of 36 cm or 7 plates of 40 cm	FPRO-R		Vault of chamotte Rotating floor Ø 85 cm 650 Kg / pipe Ø 200mm Door 50 cm 1,51 m / 1,25 m / 1,74 m
F1400RSP		Vault of chamotte 1522 Kg / Ø 200mm Door 50 cm 2,16 m / 1.75 m / 1,97m			

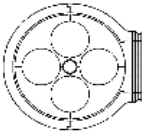
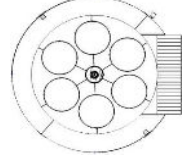
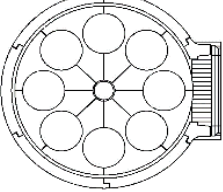
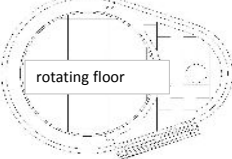
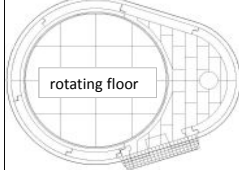
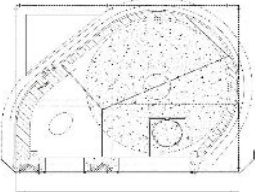
ROTATING FLOOR with rotating plates : Ideal for pizza maker who can save time. It is not necessary to turn pizza. One variator can change the speed of rotation. It is delivered with : The table, doors, insulation, pipe connection, metal frame, ash bin, light for some of them. Some ovens can have a 50 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*

COMBINED (WOOD and GAS), ROTATING FLOOR WITH or WITHOUT ANY ROTATING PLATES

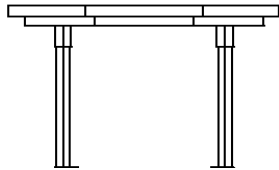
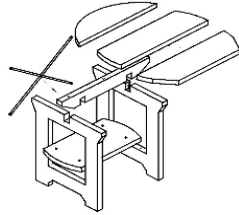
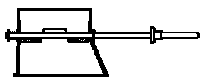
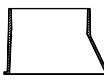
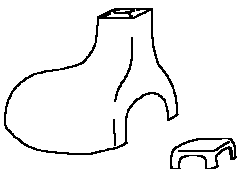
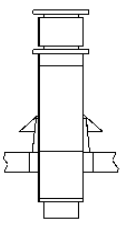
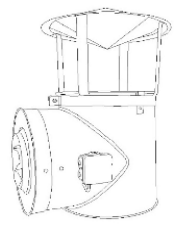
TYPE	Ref : Description		TYPE	Ref : Description	
	Weight / inside dim. / Ø pipe outside dimensions : W / D / H			Weight / inside dim. / Ø pipe outside dimensions : W / D / H	
F1200RBG		Concrete vault Rotating floor 120 cm 1286 Kg / Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1,97m 6 plates Ø 32 cm or 5 of 36 cm	F2000RBG		Concrete vault Rotating floor 200 cm 2700 Kg / Ø 250mm Door 50 cm 2,33 m / 2,37 m / 2,09m Plates : 9 of 46 / 10 of 40 / 11 of 36 / 13 of 32 cm Combined operate with 2 energies either wood or gas or combined wood and gas (2 burners). From 60 to 260 pizzas/hour in 1'30" It depends on the oven. (inox decoration is supplied)
F1200RBGSP		Concrete vault, 1286 Kg / Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1,97m	The oven F2000R can be a single wood or a single Gas energy one		
F1400RBG		chamotte vault Rotating floor 140 cm 1522 Kg / Ø 200mm 2,16 m / 1.75 m / 1,97m Door 50 cm	Combined rotating ovens (wood/gaz) are supplied with the table , the doors, the insulation, flue connectors, connexion pipe , the metal frame , the ash bin , the light for some of them, the gas burner , the electrical control cabinet, security devices in relation to the gas device .		
F1400RBGSP		8 plates x 32 cm - 7 x 36 cm or 7 platx x 40 cm chamotte vault 1522 Kg / Ø 200mm door 50 cm 2,16 m / 1.75 m / 1,97m			

CERTIFICATION by CERTIGAZ

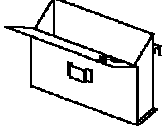
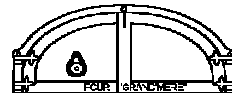


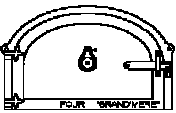
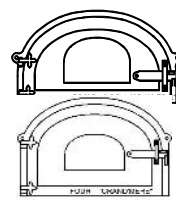
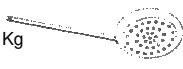


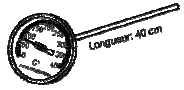

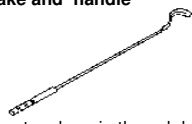
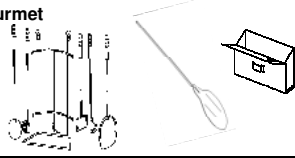

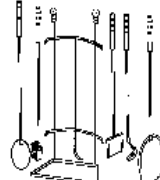
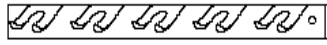

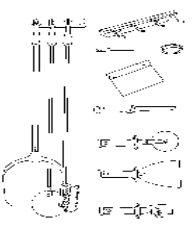
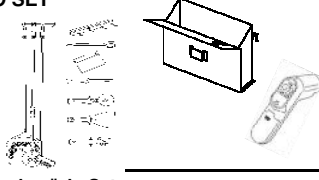
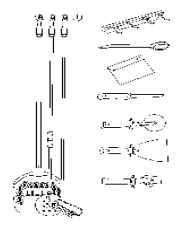
Gas burner at the centre. Regulation by infrared temperature checker in front of each plate .

F950RG 	Concrete vault Rotating floor 95 cm 935 kg / Ø 180mm Door 43 cm 1.26 m / 1.225 m / 1,64 m 4 plates of 32 cm	F1200RG 	Concrete vault Rotating floor 120 cm 1050 kg / Ø 180mm Door 50 cm 1.51 m / 1.55 m / 1,67m 6 plates of 32 cm or 5 of 36 cm
F1400RG 	Concrete vault Rotating floor 140 cm 1290 Kg / Ø 180mm 1.71 m / 1.75 m / 1,77m 8 plates of 32 cm or 7 of 36 cm or 6 of 40 cm	F1200RGSP 	Concrete vault 1286 Kg / Ø 200mm Door of 50 cm 1.94 m / 1.55 m / 1,97m
F1400RGSP 	Concrete vault 1522 Kg / Ø 200mm Door 50 cm 2,16 m / 1.75 m / 1,97m	FPRO-RG 	Concrete vault Rotating floor Ø 85 cm 620 Kg / pipe Ø 200mm Door 50 cm 1.51 m x 1.25 m x 1.74 CERTIGAZ CERTIFICATION

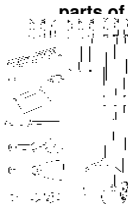


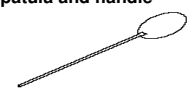


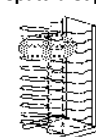
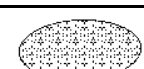


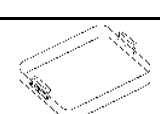

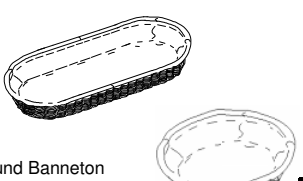

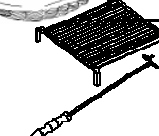

ACCESSOIRES

Description	Ref - Description Dimensions / weight	Description	Ref - Description Dimensions / weight
Metal table  <p>it allows to set the oven quickly with no masonry of the table. Removable feet.</p>	F700 - ACT700 - 54 kg PRO 800 - ACT800 - 70 kg PRO 950 - ACT950 - 80 kg F1030 - ACT1030 - 65 Kg PRO 1350 - ACT1350 -105 kg PRO 1500 - ACT1500 - 115 kg PRO 1500 Long - ACTL1500 - 122 kg SP 1200 - ACT1200 - 110 kg SP 1400 - ACT1400 - 110 kg SP 1900 - ACT1900 - 145 kg SP 2100 - ACT2100 - 165 kg SP 1902 - ACT1902 - 184 kg SP 2102 - ACT2102 - 217 kg	The support made of reinforced concrete 	Assembly of the support in 15mn. No masonry For ovens F 700 : KITPOSE700 - 290 kg For ovens 800 : KITPOSE800 - 310 kg
Flue connector  <p>Connexion of the oven with a metallic pipe</p> 	AC101 - With damper Ø 155 mm / 3,9 kg AC99 - with damper Ø 180 mm / 4,5 kg AC101SC - without any damper Ø 155 mm / 3,3 kg AC99SC -without any damper	HOOD to cover the oven  <p>Easy to cover the oven with this hood made of epoxy resin. Do add a acrylic pain or roughcast</p>	AC102 -for oven Plein air or Ménager L 1,15 m / P 0,99 m / H 1,08 m / 10 kg AC103 - For oven Campagnard L 1,20 m / P 1,12 m / H 1,08 m / 13 kg AC104 -for oven Gourmet / F1030 L 1,34 m / P 1,28 m / H 1,08 m / 16 kg AC108 - Pour four 1500 latéral L 1,94 m / P 1,4 m / H 0,98 m / 15 kg AC109 - Hood extension Height : 60 cm
pipe with insulation to set in a van 	One kit to set in a van including the pipe, watertightness section of the roof, one Backflow preventer , one connexion for the flue connector Ø 180 mm or 200 mm ACC950CAMION - on pipe Ø 180 10 kg ACC1500CAMION - on pipe Ø 200 11 kg	it is not conceived for raised ovens for raised ovens : do consult us	AC107 - Hat of the hood L 0,3 m / P 0,35 m / H 0,15 m / 6 kg
		Smoke exhauster Do mention the Ø of your pipe 	One kit to improve the exhaust of smoke. It is placed at the top of the chimney. Venturi system. It can suck up gas at 700°C, discharge of 500m³/hour, depression 30Pa. It can be cleaned with the flue-brush without any removal. ACAS160/230 - on pipe Ø160 to 230 ACAS250/300 -on pipe Ø250 to 300 (including hat and speed variator)

ACCESSOIRES

Description	Ref - Description Dimensions /weight	Description	Ref - Description Dimensions / weight
	AC2 L 0,44 m / P 0,09 m / H 0,25 m / 4,4 kg to hang at the front of the oven to put ashes. On cover to extinguish embers.	 	AC62 - Standard Dimensions : W 53,8cm - H 25,1cm 10,2 kg AC63 - Raised door Dimensions : W 53,8 cm - H 31 cm 11,7 kg
  Stainless steel spatula with aluminium handle wood handle to hang the spatula on the support ACM50.	AC6 - Standard Passage : L 43,6 cm - H 23,5 7 kg AC61 - Raised Dimensions :W 43,6 cm - H 31 cm 10,6 kg ACM26 W1,20 m Ø 26 cm / 0,94 kg ACM28 W 1,50 m Ø 30 cm / 1,16 kg ACM29 W 2,20 m Ø 30 cm / 1,3 kg ACM18 W 1,20 m Ø 18 cm / 0,68 kg ACM15 W 1,50 m Ø 18 cm / 0,7 kg ACM17 W 2,20 m Ø 18 cm / 0,72 kg	Cast iron door with a glass with one leaf 	AC6+VITRE - Standard Dimensions : W 43,6 cm - H 23,5 7 kg AC61+VITRE - Raised Dimensions : W 43,6 cm - H 31 cm 10,6 kg
 Chestnut pan W 90 cm Ø 28 cm/1.15 Kg	Steel pan with a long handle	Refractory insulating door 	AC1R - Standard 43 cm W 0,44 m / D 0,02 m / H 0,22 m / 6,2 kg AC11R - Raised 43 cm W 0,44 m / D 0,02 m / H 0,3 m / 8,2 kg AC15R - Standard 50 cm W 0,52 m / D 0,02 m / H 0,23 m / 8 kg
Thermometers floor thermometer  Vault thermo.  Longueur: 40 cm infra red thermo. 	The vault thermometer placed in the vault for the installation of the oven , reads the temperature in the refractory material . The floor thermometer is put on the floor when there is no fire. The infra red thermometer can read the temperature at any area of the oven till 500°C AC20 - Vault thermometer AC21 --floor thermometer AC22 - infra red thermometer	This insulating door can keep the heat . The oven loses 7°C / hour	AC16 - Raised 50 cm LW0,52 m / D 0,02 m / H 0,3 m / 5,5 kg
 Used to take out embers in the ash bin	AC41 L 1,20 m / 0,6 kg AC40 L 1,50 m / 0,8 kg AC42 L 2,20 m / 1 kg	Kit Gourmet 	KITGOU Includes : Ash bin (AC2) - Wood spatula Ø 30 cm (AC5) - Waiter for 5 items (ACM40) - 14 kg
Stainless steel embers shovel and handle It is used to take off embers 	ACM20 L 1,20 m / 0,7 kg ACM21 L 1,50 m / 0,85 kg ACM22 L 2,00 m / 1 kg	Holder for 5 items One support on the floor with 5 items 1.20 m 	ACM40 : with : - ACM26 : Stainless steel spatula Ø 26 ACM18 : stainless steel spatula Ø 18 AC45 : brush ACM20 : Ashes spatula AC41 : rake the kit : 10 kg
Wall waiter with 5 hooks for storing your pizza peel Stainless steel handle with wood grip Chrome plated peel hook 	AC58 with Aluminium spatula L 135 cm Ø 33cm Stainless steel spatula L135cmØ18 cm 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 with steel handle Metallic brush with soft bristle to clean the floor 	AC45 L 1,20 m / 0,76 kg AC43 L 1,50 m / 0,84 kg AC44 L 2,00 m / 0,92 kg AC46 - Spare brush
Ensemble pizzaïolo standard Plastic handle 	ACM50 To hang 5 items L 0,46 m / 0,2 kg	PRO SET 	KITPRO Including : Infra-red thermometer (AC22)- pizzaïolo pro Set (AC59)-ash bin (AC2) - 9 kg
	PRO pizzaïolo Set with plastic handle for big ovens	AC59 with : Orchidéa aluminium spatula Ø 33cm perforations L 170cm 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 spoon - one dough cutter - pizzaïolo knife - inox pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates. Parcel 170x33x8 / 5,5 kg	

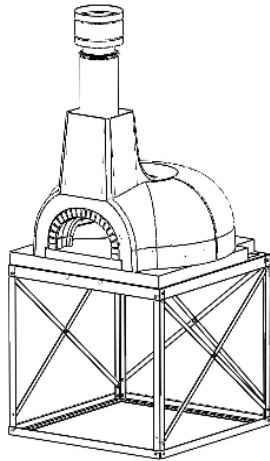
ACCESSOIRES

Description	Ref - Description	Description	Ref - Description
	Dimensions /weight		Dimensions / weight
Universal pizzaiolo set Handle of plastic for large ovens. Extension for handles with parts of 100, 135, or 170cm. 	AC60 with : Orchidéa aluminium spatula Ø 33cm stainless steel handle L 100-135-170cm Stainless steel spatula Ø 18cm with sliding handle Brass brush L 100-135-170cm Peel hook for storing 4 items on a wall - pizzaiolo spoon -one dough cutter - pizzaiolo knife - inox Pizza wheel Ø 9cm - stainless spatula 12cm - one plier for plates	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 . Traditional bakery spatula Genuine bakery spatula made of beechwood 	AC5 - Ø 30 cm L 1,10 m ou 1,50 m / 1 kg 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 Pizza 	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 L 1,70 m Ø 33 cm / 1,17 kg	Stainless steel spatula and handle Very strong ; It is our best sale. French manufacturing 	AC3 L 1,15 m Ø 18 cm / 0,76 kg AC31 L 1,27 m Ø 31 cm / 1,2 kg AC32 L 1,27 m Ø 40 cm / 1,7 kg
Stainless spatula with aluminum handle 	AC29 L 1,30 m Ø 29 cm / 0,75 kg any use- Made in Italy	wood Spatula without handle to store temporarily dough or pizza before the cooking. It is made of beech 	AC51 - Ø 30 cm <i>1 or 5 units</i> AC52 - Ø 40 cm <i>1 or 5 units</i>
one grill or spatula support 	AC48 - For 12 spatulas or grills H 70 cm It is ideal to spare room on the table . To place the dough before the baking	Cooking grill 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 	AC33 - Ø 28 cm - 6 units AC34 - Ø 30 cm - 6 units AC35 - Ø 33 cm - 6 units AC36 - Ø 36 cm - 6 units AC37 - Ø 40 cm - 6 units AC38 - Ø 45 cm - 6 units AC39 - Ø 50 cm - Par 6
PIECES OF POTTERY -BAKING DISHES OF ALSACE 	Kouglof dish Réf : MKOUGLOF Ø 20 cm Terrine dish L : 26 cm Ref MTERRINE2 Baeckeoffe L : 37 cm Ref : MTERRINE1 Baeckeoffe dish L : 45 cm Ref : MTERRINE3 Notice: Before the first use, do immerse the dish in cold water for 12 hours	Pie dish Ø 19 cm Ref : MCAQUELON Lasagnes Dish Dim : 30x23 Ref : MRECTANGUL 	
Roast meat flat Aluminium roast meat flat .For several roast meat or chickens, one gratin or Lasagnes for 15 guests 	ACM06 - Thickness 4 mm 55 x 40 x 9,5 cm / 4 kg ACM07 - Thickness 4 mm 45 x 35 x 8 cm / 3,5 kg ACM08 - Thickness 4 mm 35 x 25 x 7 cm / 1,8 kg	Leather oven gloves Receipt book and use instructions 	ACM23 - L 20 cm Long and thin enough to grip hot items safely MNOTICE origin of woodfired oven, use and cook in the oven
Basket- baguette banneton Round Banneton 	AC9 - L 39 cm <i>1 or 5 units</i> one basket with linen cloth for french bread. It is not used by bakers AC8 - Ø 24 cm <i>1 or 5 units</i> One good quality for this wicker-basket for loaves of 800 gr. It can be used by bakers	Apron FOUR GRAND MERE 	avec LOGO FOUR GRAND MERE Height maxi 89 cm Width maxi 91
Grill 	AC7 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 .	Pizza wheel 	ACM19 - Ø 10 cm Stainless steel pizza cutter Ø 10 cm, for PRO

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



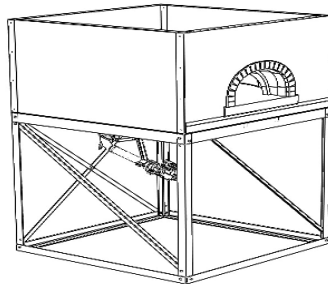
F950CCAMION/F950BCAMION
Inside dimension : 0.70 m² pipe Ø 180 mm
 Vault of bricks or refractory concrete chamotte, floor
 made of removal bricks , arch of bricks
Door 43 cm
Weight 548 kg

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 Ø 200

F1030CCAMION
Inside dimension : 0.83 m² pipe Ø 200 mm
 Vault and floor of chamotte, arch of bricks
Door 43 cm
Weight 409 kg

GAS OVEN STATIC FLOOR (CERTIFICATION BY CERTIGAZ)

F950BG
Inside dimension : 0.70 m² Pipe Ø 200 mm
 Vault of bricks or refractory concrete chamotte, floor
 made of removal bricks , arch of bricks.
Door 43 cm
Weight 566 kg



F1030GCAMION
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)
Floor Ø 0.85 m pipe Ø 200 mm
Door 50 cm
 W1.51 x D 1.25 x H 1.74
weight 661 kg

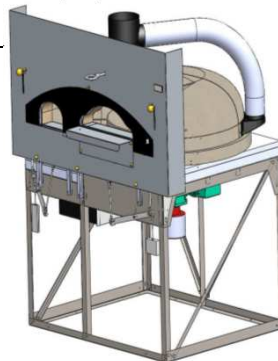
FPRO-RG V2 (GAS)
Floor Ø 0.85 m Pipe Ø 200 mm
Door 50 cm
 W 1.51 x D 1.25 x H 1.74
Weight 631 kg

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

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 oven

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



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