



FOUR GRAND-MÈRE

— *Le temps du bon !* —

2018



**French
manufacturing**

CATALOGUE

GOURMET AND PRO RANGE

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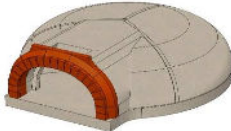


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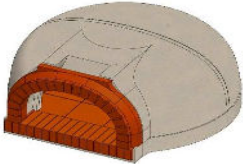
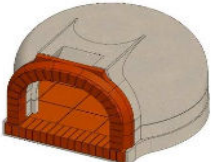
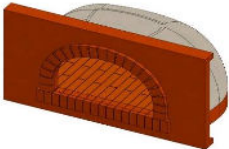
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DIMENSIONS MENTIONNED IN THIS PAGE NEITHER INCLUDE THE INSULATION AND NOR DECORATION (excepted the cart)

TYPE	Ref : Description Weight / inside dim. / Ø pipe outside dimensions : W / D / H	TYPE	Ref : Descriptif Weight / inside dim. / Ø pipe outside dimensions : W / D / H
RANGE OF OVENS TO BAKE PIZZA OR TO GRILL (Vault thickness : 40 mm Floor thickness : 60 mm)			
THE FLAMME 	F700A Concrete oven Door 43 cm 130 Kg / 0,37 m ² / Ø 155mm 0,91 m / 0,87 m / 0,50 m	The GRAND FLAMME 	F1030SC Vault and floor made of concrete Brick arch. Door 43 cm 252 kg / 0.83 m ² / Ø 155mm 1,25 m / 1,24 m / 0,49 m

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

Marmiton, Campagnard et Gourmet are conceived for any type of baking (bake pizza, pie, grill, bake bread or simmer)

The MARMITON 230 Kg / 0,37 m ² / Ø 155mm 0.99 m / 0.94 m / 0.55 m F700C vault made of concrete , floor and arch made of bricks F700B vault, floor and arch made of bricks <i>On request with a raised version + 7,5 cm smoke outlet Ø 180mm</i>	The CAMPAGNARD or Pro 800 290 Kg / 0,49 m ² / Ø 155mm 1.10 m / 1.06 m / 0.55 m F800C vault made of concrete , floor and arch made of bricks F800B vault, floor and arch made of bricks <i>on request with a raised version +7,5 cm smoke outlet Ø 180mm can be set on a vehicle</i>	The GOURMET or PRO 950 380 Kg / 0,7 m ² / Ø 155mm 1.24 m / 1.22 m / 0.55 m F950C vault made of concrete , floor and arch made of bricks F950B vault, floor and arch made of bricks <i>on request with a raised version + 7,5 cm Smoke outlet Ø 180mm can be set on a vehicle</i>	INTEGRABLE 167 Kg / 0,23 m ² / Ø155mm 0.95 m / 0.60 m / 0.54 m FTGI vault, floor and arch made of bricks Conceived for built-in Kitchens <i>vault thermometer and cast insulating door are not adaptable to this oven</i>
 Standard version	 Raised oven	 Intégrable	

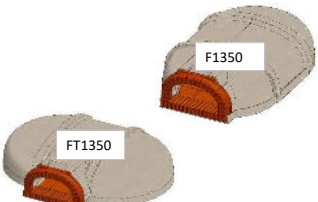
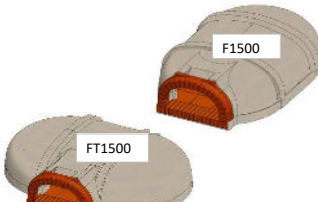


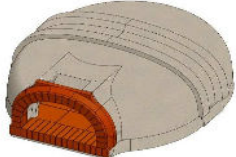

ovens of the above range are delivered with equipment on request (oven + insulation + cast iron door + flue connector with damper Ø 155 mm + insulating door + vault thermometer)

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

OVENS WITH TWO 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	THE CART WITH EQUIPMENT 558 kg / 0,49 m ² / Ø 155 	F800BCAR vault, floor and arch of bricks W : 1.18 D : 1.38 H : 1.96 oven delivered with the the cart (the assembly is done) + hood + hat + steel pipe + complete insulation + cast iron door + refractory insulating door + flue connector Ø 155 mm without any damper . One wheel and bar to move it
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PRO RANGE (Vault thickness 80 mm Floor thickness 80mm)

with equipment : delivered with the complete insulation for the floor and the vault - Cast iron door + Insulating door + flue connector with a damper Ø180 mm + pipe connection in case of several smoke outlets (sometimes 2 or 3)

PRO 1350 STANDARD 	F1350C ou FT1350C concrete vault , floor and arch of bricks F1350C ou B 561 kg / 0.93 m ² / Ø 180mm 1.07 m / 1.54 m / 0.44m FT1350C ou B 564 kg / 0.99 m ² / Ø 200mm 1.52 m / 1.17 m / 0.44m <i>on request with a raised version +7,5 cm Do consult us</i>	PRO 1500 STANDARD 	F1500C ou FT1500C concrete vault , floor and arch of bricks F1500B ou FT1500B vault, floor and arch of bricks F1500C ou B 670 kg / 1.23 m ² / Ø 180mm 1.17 m / 1.70 m / 0.44m FT1500C ou B 704 kg / 1.29 m ² / Ø 180 ou 200mm 1.66 m / 1.34 m / 0.45m <i>on request with a raised version +7,5 cm Do consult us</i>
PRO 1350 LATERAL 		PRO 1500 LATERAL 	
PRO 1500 SHORT 22 	FC1500C22 concrete vault, floor and arch of bricks FC1500B22 vault, floor and arch of bricks 554 kg / 0.92 m ² / Ø 180mm 1.17 m / 1.37 m / 0.44m 1 smoke outlet Ø 180 Short 1500 ovens can be manufactured with an extension of 33 or 44 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 m ² / Ø 200mm 1.17 m / 2,25 m / 0.44m 2 smoke outlets Ø 180, pipe connection with the option "with equipment" on request with a raised version Do consult us

The above mentioned dimensions neither include the insulation and nor the decoration
THE SUPER PRO RANGE (Vault thickness 80 mm floor thickness 60 mm)

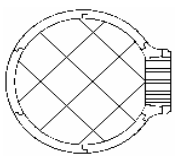
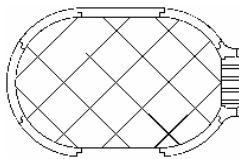
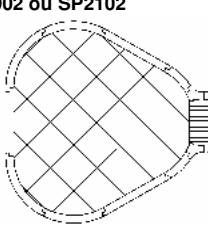
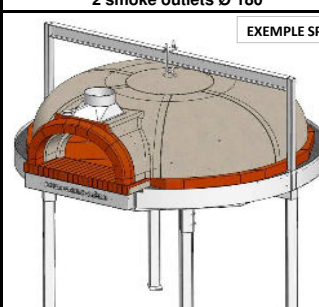
Vault of concrete, hanging at one or several metal frames . Option of a 50 cm or 60 cm door , in this case do note that the Ø of the exhaust pipe is bigger . This range can be manufactured with a vault of bricks on request . Do consult us

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 by yourself on your site.

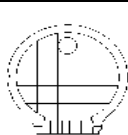
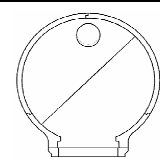
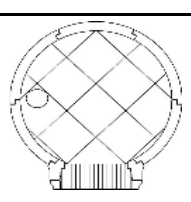
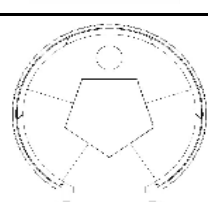
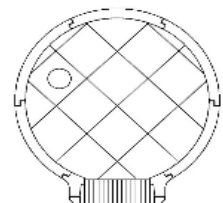
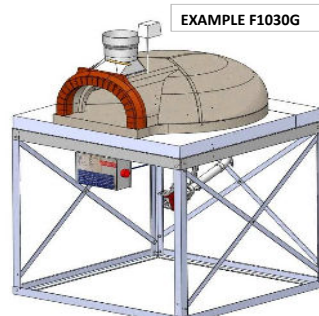
Option with equipment : oven delivered with : the metal frame, complete insulation, cast iron door, insulating door, flue connector Ø 180 and extension in some cases.

option : Steam device for ovens used in bakery

TYPE	Ref : Description Weight / inside dim. / Ø pipe (mm)	TYPE	Ref : Description Weight / inside dim. / Ø pipe (mm)
 <p>1 smoke outlet Ø 180</p>	Concrete vault, floor . Arch of bricks . Door 43 SP1200 530 kg /1,13 m ² /Ø 180 1.36 m/ 1.46 m/ 0.46 m SP1400 747 kg/1,53m ² /Ø 180 1.56 m/ 1.67 m/ 0.46 m on request with a raised version Do consult us	 <p>2 smoke outlets Ø 180</p>	Concrete vault, floor . Arch of bricks . Door 43 SP1900 967 kg/1,97m ² /Ø 200 1.36 m/2.16 m/ 0.46 m SP2100 1140 kg/2,52 m ² / Ø 200 1.56 m/ 2.37 m/ 0.46 m on request with a raised version Do consult us
 <p>3 smoke outlets Ø 180</p>	Concrete vault, floor . Arch of bricks . Door 43 SP1902 1142 kg/2,63m ² /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 Do consult us	 <p>EXEMPLE SP1400</p> <p>This range is proposed till 7 sqm and more . We even propose a bakery range with a side fire box or bottom fire box , with a static floor or a rotating floor .</p> <p>Do consult us</p>	

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

Gas or combined Wood/Gas ovens with a STATIC FLOOR

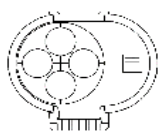
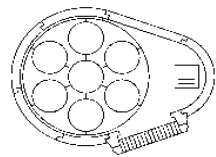
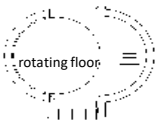
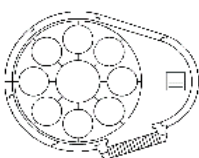
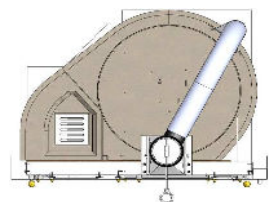
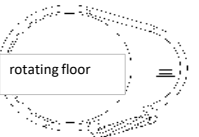

TYPE	Ref : Description Weight / inside dim. / Ø pipe outside dimensions : W / D / H	TYPE	Ref : Description Weight / inside dim. / Ø outside dimensions : W / D / H
	Concrete vault . Floor and arch of bricks 555 Kg / 0,7 m ² / Ø 180mm Door 43 cm 1.28 m / 1.26 m / 1.65 m		Concrete vault . Floor and arch of bricks 400 Kg / 0,83 m ² / Ø 180mm Door 43 cm 1.24 m / 1.21 m / 1.66 m
	Concrete vault . Floor and arch of bricks 828 Kg / 1.13 m ² / Ø 200mm Door 50 cm 1.56 m / 1.52 m / 2.00 m		Concrete vault . Floor and arch of bricks 563 Kg / 1.13 m ² / Ø 200mm Door 50 cm 1.46 m / 1.46 m / 1.68 m
	Concrete vault . Floor and arch of bricks 1048 Kg / 1,53 m ² / Ø 200mm Door 50 cm 1.77 m / 1.77 m / 2.00 m	 <p>EXEMPLE F1030G</p> <p>These ovens are delivered with : metal table- gas burner- display with touch screen- electrical control cabinet and security devices in conformity with standards 2009/142/CE (gas appliances) - thermometer with digital display used as a thermostat- flue connector without any damper- cast iron door without any latch- complete insulation- metal frame-</p>	

The 5 ovens may operate with gas and wood on condition that you add one ash arrester .

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

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

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
F1500R		Rotating floor Ø 85 cm 4 plates 32 cm or 3 x 36 Vault 2/3 bricks , 1/3 chamotte 1116 Kg /Ø 180mm Door 43 cm 1.67 m / 1.34 m / 1.93m	F1200R		rotating floor Ø 120 cm 6 plates of Ø32 + 1 plate of Ø 36 or 5 plates of Ø36 + 1 x Ø32 or chamotte vault 1286 Kg /Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1.97m
F1500RSP			Rotating floor		F1200RSP
F1400R		Rotating floor Ø 140 cm 8 plates of 32 cm + 1 x Ø 47 or 7 x Ø 36 + 1 x Ø 47 or 6 x Ø 40 + 1 x Ø 40 or 5 x Ø 47 + 1 x Ø 32 chamotte vault 1522 Kg /Ø 200mm Door 50 cm 2.16 m / 1.75 m / 1.97m	FPRO-R		Rotating floor Ø 85 cm chamotte vault 650 Kg / exhaust pipe Ø 200mm Door 50 cm 1.51 m / 1.25 m / 1.74 m
F1400RSP			Rotating floor Ø 140 cm		

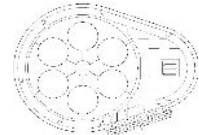
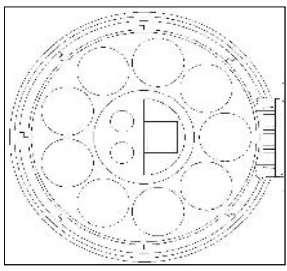
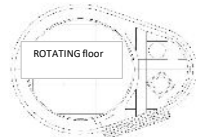
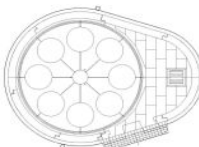
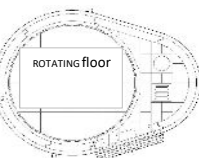
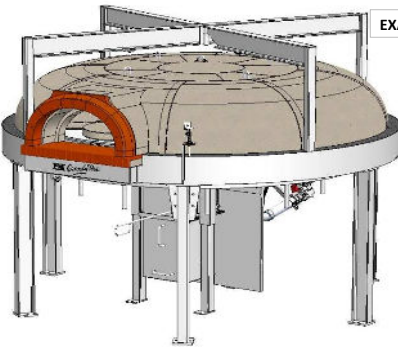
ROTATING FLOOR with rotating plates : Ideal for pizza maker who can save time. It is not necessary to turn pizza. One variator can change the speed of rotation. It is delivered with : The table, doors, insulation, pipe connection, metal frame, ash bin, light for some of them. Some ovens can have a 50 cm or 60 cm door (excepted PRO-R) one glazed window (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

ovens of this page may have a 60 cm door and a "show glazed window" (excepted PRO-R) - Do consult us

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

CE CERTIFICATION BY CERTIGAZ

LIGHT is possible (Option)



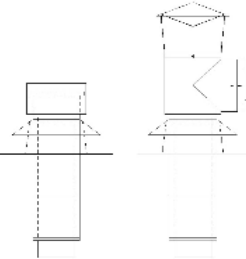




TYPE	Ref : Description		TYPE	Ref : Description	
	Weight / inside dim. / Ø pipe	outside dimensions : W / D / H		Weight / inside dim. / Ø pipe	outside dimensions : W / D / H
F1200RBG		Rotating floor Ø 120 cm 6 plates of Ø32 cm or 5 x Ø36 or 5 x Ø 40 Chamotte vault 1286 Kg /Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1.97m	F2000RBG		Rotating floor Ø 200 cm 13 x Ø32 or 11 x Ø36 or 10 x Ø40 or 9 x Ø46 chamotte vault 2700 Kg /Ø 250mm Door 50 cm 2.33 m / 2.37 m / 2.09m
F1200RBGSP			Rotating floor - no rotating plate		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).
F1400RBG		Rotating floor Ø 140 cm 8 plates of 32 cm or 7 x 36 cm or 6 plates of 40 cm or 5 x Ø 47 chamotte vault 1522 Kg /Ø 200mm Door 50 cm 2.16 m / 1.75 m / 1.97m	The oven F2000RBG is also proposed with one lonely combustible means either wood fired oven or gas fired oven . Do consult us		
F1400RBGSP			No rotating plate		EXAMPLE F2000RBG Rotating gas or combined ovens are delivered with : metal table- gas burner-display with touch screen- electrical control cabinet and security devices in conformity with standards 2009/142/CE (gas appliances) - thermometer with digital display used as a thermostat- flue connector without any damper- cast iron door- complete insulation- metal frame-

GAS OVENS with either ROTATING PLATES or A ROTATING FLOOR CE CERTIFICATION BY CERTIGAZ















Light on request

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
Gas burner at the centre. Regulation by infrared temperature checker in front of each plate .			
F950RG	Rotating floor 95 cm 4 plates of 32 cm or 3 x Ø36 chamotte vault 935 kg /Ø 180mm Door 43 cm 1.26 m / 1.23 m / 1.64 m	F1200RG	Rotating floor 120 cm 6 plates of Ø 32 cm or 5 x Ø36 cm or 5 x Ø40 or 4 x Ø43 chamotte vault 1050 kg /Ø 200mm Door 50 cm 1.51 m / 1.55 m / 1.67m
F1400RG	Rotating floor 140 cm 8 plates of 32 cm or 7 x 36 cm or 6 x 40 cm or 5 x Ø 47 cm chamotte vault 1290 Kg /Ø 200mm Door 50 cm 1.71 m / 1.75 m / 1.77m	F1200RGSP Rotating floor	
F1400RGSP	Rotating floor	FPRO-RG Rotating floor Ø 85 cm chamotte vault 620 Kg / exhaust pipe Ø 200mm Door 50 cm 1.51 m x 1.25 m x 1.74	

ACCESSORIES

Description	Ref - Description Dimensions / Weight
Smoke exhauster 	To improve the draught . It is place at the top of the chimney. "Venturi" system . it can suck up gas at 700°C, volume flow of 500 M3/H, low pressure of 30 Pa. 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
Flue connector 	AC101 - with damper Ø 155 mm / 3,9 kg AC99 -without any damper Ø 180 mm / 4,5 kg AC101SC - without any damper Ø 155 mm / 3,3 kg AC99SC -without any damper Ø 180 mm / 4 kg
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 connection for the flue connector Ø 180 mm or 200 mm ACC950CAMION - on pipe Ø 180 10 kg ACC1500CAMION - on pipe Ø 200 11 kg ACC1200LCAMION - on pipe Ø 230 13 kg
Basket 	AC9 - Length 39 cm <u>1 or 5 units</u> one basket with linen cloth for french bread before the baking AC8 - Ø 24 cm <u>1 or 5 units</u> one basket with linen cloth for loaves of 800 g.
Brass brush with steel handle Brass 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 2,20 m / 0,92 kg AC46 - spare brush
Ash bin 	Ref : AC 2 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.
STANDARD PRO pizzaïolo set with plastic handle for big ovens 	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- Stainless steel Pizza wheel Ø 9cm - Stainless Steel spatula 12cm - Plier for plates Parcel 135x33x8 / 4,5 kg



ACCESSORIES

Description	Ref - Description	Description	Ref - Description
PRO PIZZAIOLO SET With plastic handle AC59 	Weight / inside dim. / Ø pipe 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 - stainless steel pizza wheel Ø 9cm - stainless spatula 12cm - 1 plier for plates. Parcel 170x33x8 / 5,5 kg	universal pizzaïolo set - Handle of plastic for large ovens- Extension for handles with parts of 100-135 or 170 cm 	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 - pizzaïolo spoon - one dough cutter - pizzaïolo knife - Stainless steel Pizza wheel Ø 9cm - stainless spatula 12cm - one plier for plates
Hood to cover the oven  Easy to cover the oven with this hood made of epoxy resin. Do add a acrylic paint or roughcast it is not conceived for raised ovens for raised ovens : do consult us	AC102 -for The FLAMME or MARMITON 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 - for oven 1500 latéral L 1,94 m / P 1,4 m / H 0,98 m / 15 kg AC109 - Hood extension Height : 60 cm AC107 - Hat of the hood L 0,3 m / P 0,35 m / H 0,15 m / 6 kg L 0,3 m / P 0,35 m / H 0,15 m / 6 kg	Grill  AC7 W 0,36 m / D 0,36 m / H 0,06 / 1,5 kg	
Recipe book and use instructions 	MNOTICE origin of woodfired oven, use and cook in the oven	Kit Gourmet 	KITGOU Includes : Ash bin (AC2) - Wood spatula Ø 30 cm (AC5) - Waiter for 5 items (ACM40) - 14 kg
		PRO SET 	KITPRO including : Infra-red thermometer (AC22)- pizzaïolo pro Set (AC59)-ash bin (AC2) - 9 kg
Kouglof dish 	Ref : MKOUGLOF (pottery made in Alsace) Ø 20 cm	Leather oven gloves 	ACM23 - Length 20 cm Long and thin enough to grip hot items safely
Aluminium 	AC27 - Slotted spatula L 1,91 m Ø 41 / 1 kg AC28 - slotted spatula L 1,84 m Ø 33 / 0,7 kg Slotted spatula, this is a non-stick spatula for pizza ACM41 -Orchidéa spatula L 1,70 m Ø 33 cm / 1,17 kg	Wooden spatula : they are used to bake bread . They keep the flour and are not as adhesive as metal ones. AC5 - Ø 30 cm L 1,10 m ou 1,50 m / 1 kg Traditional bakery spatula AC53 - Ø 40 cm L 1,10 m ou 1,50 m / 1,4 kg Genuine bakery spatula made of beechwood AC51 - Ø 30 cm <u>1 or 5 units</u> Wooden spatula without any handle AC52 - Ø 40 cm <u>1 or 5 units</u> to store temporarily dough or pizza before the cooking. It is made of beech 	
Stainless steel spatula and handle Wood handle to hang the spatula on the support ACM50. 	ACM26 L 1,20 m Ø 26 cm / 0,94 kg ACM28 L 1,50 m Ø 30 cm / 1,16 kg ACM29 L 2,20 m Ø 30 cm / 1,3 kg ACM18 L 1,20 m Ø 18 cm / 0,68 kg ACM15 L 1,50 m Ø 18 cm / 0,7 kg ACM17 L 2,20 m Ø 18 cm / 0,72 kg	Stainless Steel spatula with aluminium handle 	AC29 L 1,50 m Ø 29 cm / 0,75 kg Any use- Made in Italy
		Stainless steel spatula 	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 Very strong ; It is our best sale. French manufacturing

ACCESSORIES

Description	Ref - Description
	Weight / inside dim. / Ø pipe
Stainless steel embers shovel and woodenhandle 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 2,20 m / 1 kg
	


Pottery	
	Ref MTERRINE2 Terrine 26 cm
	Ref : MTERRINE1 Baeckeoffe 37 cm
	Ref : MTERRINE3 Baeckeoffe 45 cm


Cast iron doors	
	AC6 - Standard dimension : L 43,6 cm - H 23,5 7 kg
	AC61 - Raised door Dimension : L 43,6 cm - H 31 10,6 kg
	AC62 - Standard Dimension : L 53,8cm - H 25,1cm 10,2 kg
	AC63 - Raised door 11,7 kg

Cast iron door with a glas	
	AC6+VITRE - Standard Dimension : L 43,6 cm - H 23,5 7 kg
	AC61+VITRE - Raised door Dimension : L 43,6 cm - H 31 cm 10,6 kg


Concrete reinforced kit support	
	It will take just 15 minutes for the assembly No masonry - No formwork
	for ovens 700 : KITPOSE700 - 290 kg for ovens 800 : KITPOSE800 - 310 kg


Thermometer	
Length : 40 cm 	AC20 - vault thermometer The vault thermometer placed in the vault for the installation of the oven , reads the temperature in the refractory material (500°C).


Thermometer	
	AC22 - infra red thermometer The infra red thermometer can read the temperature at any area of the oven till 500°C


Description	Ref - Description
	Weight / inside dim. / Ø pipe
Roast meat flat  Aluminium roast meat flat .For several roast meat or chickens, one gratin or Lasagnes for 15 guests	ACM06 - Thickness 4 mm 50 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


Pottery made in Alsace	
	Ref : MCAQUELON Pie dish Ø 19 cm
	Ref : MRECTANGUL Lasagnes dish Dim : 30x23
	

Chestnut pan	
	ACM24 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
	AC16 - Raised 50 cm W 0,52 m / D 0,02 m / H 0,3 m / 5,5 kg
Steel stainless and concrete of chamotte. It restores the heat for a homogeneous cooking.	

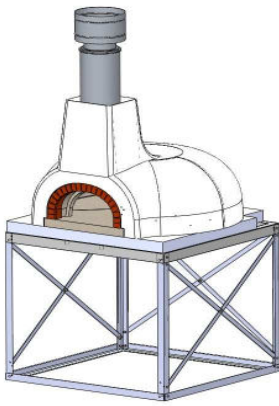
Stainless steel rake and handle (wooden handle)	
Used to take out embers in the ash bin 	AC41 L 1,20 m / 0,6 kg
	AC40 L 1,50 m / 0,8 kg
	AC42 L 2,20 m / 1 kg

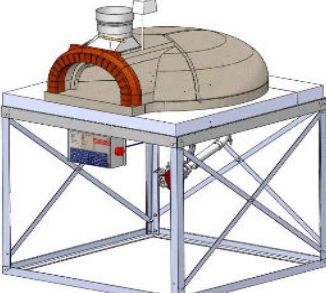
Pizza cutting wheel	
	ACM19 - Ø 10 cm curved stainless steel pizza -cutting wheel Ø 10 cm, for PRO use

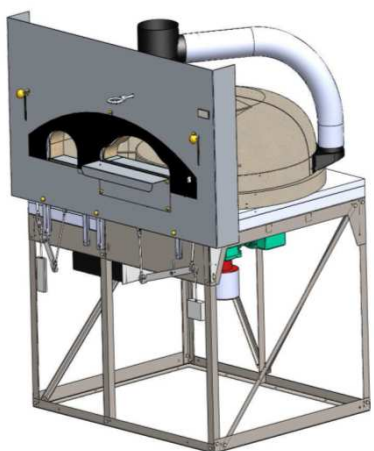
Wall racks for tools	
Stainless steel handle with wood grip to hang 5 items	ACM50 L 0,46 m / 0,2 kg
	

Holder for 5 items (wood handle)	
5 items maxi 	ACM40 : with
	ACM26 : Stainless steel spatula Ø 26
	ACM18 : stainless steel spatula Ø 18
	AC45 : brush
	ACM20 : stainless steel peel for embers
	AC41 : rake
	The set : 10 kg

INSTALLATION in a TRUCK or on a VAN

WOOD FIRED OVEN STATIC FLOOR			
F800CCAMION/F800BCAMION Inside dimension : 0.49 m ² pipe Ø 180 mm Vault of bricks or refractory concrete chamotte, floor made of removal bricks, arch of bricks Door 43 cm <p style="text-align: right;">Weight 434 kg</p>		<p style="text-align: center;"><i>Including : oven 800 or 950 or 1030 - 1200L - Hooping -insulation of mineral wool- floor insulation of silikate 80 mm- flue connector without any damper Ø 180 mm with increase part for 1030 and 1200 - cast iron door- insulating door- metal table-hood (4 stainless steel panels for 1200 L) - exhaust pipe with dopple walls including the hat</i></p>	F950CCAMION/F950BCAMION Inside dimension : 0.70 m ² Pipe Ø 180 mm Vault of bricks or refractory concrete chamotte, floor made of removal bricks, arch of bricks Door 43 cm <p style="text-align: right;">Weight 548 kg</p>
F1030CCAMION Inside dimension : 0.83 m ² pipe Ø 200 mm Vault and floor made of Chamotte, arch made of bricks Door 43 cm <p style="text-align: right;">Weight 409 kg</p>			F1200LCAMION Inside dimension : 1.13 m ² Pipe Ø 230 mm Vault and floor made of Chamotte, arch made of bricks Door 50 cm <p style="text-align: right;">Weight 592 kg</p>

GAS OVENS WITH STATIC FLOOR (CERTIFICATION BY CERTIGAZ)			
F950BGCAMION Inside dimension : 0.70 m ² Pipe Ø 200 mm Vault of bricks or refractory concrete chamotte, floor made of removal bricks, arch of bricks Door 43 cm <p style="text-align: right;">Weight 566 kg</p>		F1030BGCAMION Inside dimension : 0.83 m ² Pipe Ø 200 mm Vault and floor made of Chamotte, arch made of bricks Door 43 cm <p style="text-align: right;">Weight 430 kg</p>	F1200LGCAMION Inside dimension : 1.33 m ² Pipe Ø 230 mm Vault and floor made of Chamotte, arch made of bricks Door 50 cm <p style="text-align: right;">Weight 610 kg</p>
<p>Nota : do buy a gas exhaust pipe kit or smoke exhauster</p>		<p style="text-align: center;"><i>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.</i></p>	

WOOD FIRED OVEN OR GAS FIRED OVEN WITH ROTATING FLOOR			
FPRO-R V2 (WOOD) Floor Ø 0.85 m Door 50 cm W 1.51 x D 1.25 x H 1.74 <p style="text-align: right;">Weight 661 kg</p>		FPRO-RG V2 (GAS) Floor Ø 0.85 m Door 50 cm W 1.51 x D 1.25 x H 1.74 <p style="text-align: right;">Weight 631 kg</p>	<p style="text-align: center;"><i>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 stainless steel decoration at the top of the oven</i></p>
<p>Option : lateral, back and front stainless steel plates (to decorate the oven)</p>		<p style="text-align: center;"><i>Option :lateral, back and front stainless steel plates (to decorate the oven)</i></p>	

For vans or trucks , without or with the cover (decoration) , for pizza maker or baker, we can design your project. Do consult us .