

Between tradition



and INNOVATION



**Indoors (kitchen, summer kitchen, veranda...)**

**The Alfred oven offers plenty of advantages...**

Its sensual shape, its designer spirit, the modernity of its lines and the technical innovations of its design change completely the classic codes of outdoor cooking. Its low wood consumption makes it economic and ecological.

Its high-performing insulation gives it exceptional performance as well as an extremely reassuring usage.

Finally, the simplicity of its functions, like its natural self-cleaning feature based on fire, will end up making you dedicated to cooking « 4 all seasons » with wood-fired ovens from **FOUR GRAND-MÈRE**.

**As well as outdoors (terrace, balcony, garden...)**



**Much more than a simple BBQ, cooking 4 all seasons...**

For 40 years



100% French made

**FOUR GRAND-MÈRE** produces wood-fired ovens in high quality refractory chamotte which have been praised by professional chefs for decades.

Our ready-to-use **new products** manufactured by our company offer an innovative and environment friendly vision for traditional wood-fire cooking **for individuals**.



**FOUR GRAND-MÈRE**

— *Le temps du bon !* —



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



Your reseller :

# ALFRED

## THE WOOD OVEN



*Get to know me!*



**FOUR GRAND-MÈRE**

— *Le temps du bon !* —

**TEMPERATURES AVAILABLE TIME**  
**FLAME COOKING** from 220 to 350°C ≥ at 350°C Needs keeping fire up  
**THERMAL INERTIA COOKING** from 170 to 220°C 3 hours  
**from 80 to 180°C** 8 hours  
**COLD COOKING** from 40 to 60°C 24 hours after the fire goes out  
**≤ at 50°C**

**Following a minimum heating time, from 30 to 45 minutes, you will be able to:**  
 Make your flam or pizza golden brown in 1 to 3 minutes



Grill skewer or meat in 4 to 6 minutes



Simmer gratins or lasagna in 30 to 90 minutes



Make leg of lamb or duck confits in 3 to 6 hours



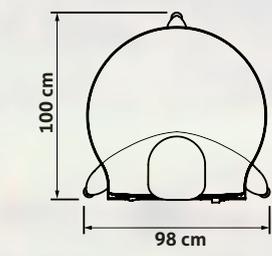
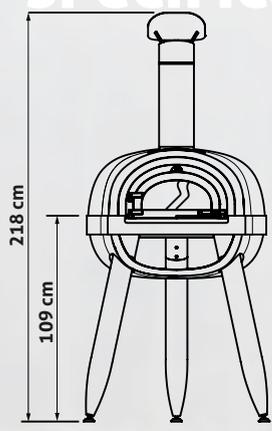
Smoke meet or fish in 6 to 12 hours



Dry herbs, fruits or vegetables in 8 to 72 hours



## SPECIFICATIONS



- Thickness of the floor: 4 cm
  - Thickness of the vault: 4 cm
  - Diameter of the floor: 70 cm
  - Inner surface: 3700 cm<sup>2</sup>
  - Net weight: 225 Kg
  - Provided power: 18 kWh
  - Dissipated power\*: 2,7 kWh
- \* by walls and oven door

Glazed cast iron door with an easy locking system\* and venturi effect in order to reduce maintenance  
 \*closing with just a gesture

Upper shell with double reinforced insulation preventing from burning thermal conductivity ratio  $\leq 0,20 \text{ W/mK}$  depending on time slots when you use the oven

Lower shell with storage space ideal to stock dry wood or some essential accessories... (Chopping board/tray, ashtray...)

Tripod made of Douglas PEFC certified wood on adjustable jacks for better stability and level (needs flat surface with coating)

# THE WOOD OVEN ALFRED



- Swivelling and removable smoke extraction hat
- Double skin exhaust pipe to prevent from burning
- Vault and floor made of high temperature refractory chamotte to ensure a true thermal inertia 10 years warranty
- Vault compatible with insulating door\* for slow cooking (\* optional)
- Functional front bar adapted to accessories developed specifically by FOUR GRAND-MÈRE
- Thermal insulation floor for the load-carrying structure thermal conductivity ratio  $\leq 0,12 \text{ W/mK}$  depending on time slots when you use the oven

## OUR MODELS

- ALF**
- Refractory chamotte vault and floor (4 cm thick)
  - Double coating upper insulation
  - Lower coating in sheets
  - Cast iron pipe Ø 155 mm
  - Supporting platform in metal
  - Glazed cast iron door
  - Upper decorative shell
  - Finishing necklace



- FRED**
- Refractory chamotte vault and floor (4 cm thick)
  - Double coating upper insulation
  - Lower coating in sheets
  - Cast iron pipe Ø 155 mm
  - Metal table on tripod in Douglas wood with jacks for better adjusting
  - Glazed cast iron door
  - Upper decorative shell
  - Finishing necklace
  - Double coating exhaust pipe and its removable hat



- ALFRED**
- Refractory chamotte vault and floor (4 cm thick)
  - Double coating upper insulation
  - Lower coating in sheets
  - Cast iron pipe Ø 155 mm
  - Metal table on tripod in Douglas wood with jacks for better adjusting
  - Lower shell and protection metal sheet
  - Glazed cast iron door
  - Upper decorative shell
  - Finishing necklace
  - Double coating exhaust pipe and its removable hat
  - « Starter » pack with accessories: Chopping board/tray + Laser thermometer

