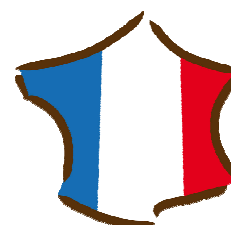




2020



PROFESSIONAL OVENS FOR RESTAURANTS

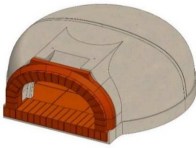
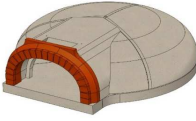
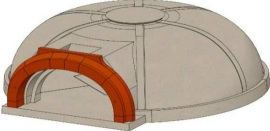
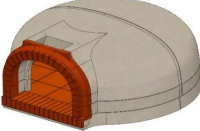


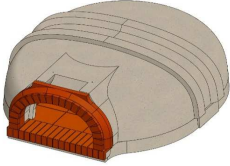
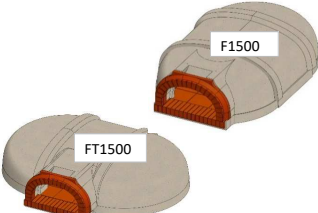
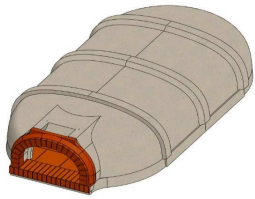
5-YEAR GUARANTEE

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2, rue de la Gare
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Tél : +33(0)3 29 65 20 53
Fax : +33(0)3 29 65 46 97



fourgrandmere.com
Contact : **fourgrandmere@fourgrandmere.com**

PROFESSIONAL OVENS

TYPE Description	Weight / internal dim. / Ø pipe (mm) External dimensions : W / D / H	TYPE Description	Weight/ internal dim. / Ø pipe (mm) External dimensions : W / D / H
PRO 800 295 Kg / 0,49 m² / Ø 155mm 1.10 m / 1.06 m / 0.55 m F800C Chamotte vault, floor and arch of bricks F800B vault, floor and arch made of bricks		F1030SC Chamotte version arch of bricks . Door 43 cm	 252 kg / 0.83 m² / Ø 155mm 1.25 m / 1.24 m / 0.49 m
PRO 950 F950C Chamotte vault, floor and arch of bricks F950B vault, floor and arch made of bricks	420 Kg / 0,7 m² / Ø 155mm 1.24 m / 1.22 m / 0.55 m		
F1200L 	385 Kg / 1,13 m² / Ø 200 mm 1.47 m / 1.46 m / 0.55 m	Raised oven + 7,5 cm 	with two doors 
ovens in this page are delivered with equipment on request (oven + insulation + cast iron door + flue connector + refractory insulating door)			
PRO 1350 STANDARD PRO 1350 LATERAL	F1350C or FT1350C Chamotte vault, floor and arch of bricks F1350B or FT1350B vault, floor and arch made of bricks F1350C or B 561 kg / 0.93 m² / Ø 180mm 1.07 m / 1.54 m / 0.44m FT1350C or B 564 kg / 0.99 m² / Ø 200mm 1.52 m / 1.17 m / 0.44m On request we supply the raised version +7,5 cm. FC1500C22 Chamotte vault, floor and arch of bricks FC1500B22 vault, floor and arch made of bricks 554 kg / 0.92 m² / Ø 180mm 1.17 m / 1.37 m / 0.44m On request we supply the raised version +7,5 cm.	PRO 1500 STANDARD PRO 1500 LATERAL	F1500C or FT1500C Chamotte vault, floor and arch of bricks F1500B or FT1500B vault, floor and arch made of bricks F1500C or B 670 kg / 1.23 m² / Ø 180mm 1.17 m / 1.70 m / 0.44m FT1500C or B 704 kg / 1.29 m² / Ø 180 or 200mm 1.66 m / 1.34 m / 0.45m On request we supply the raised version +7,5 cm. FL1500C Chamotte vault, floor and arch of bricks FL1500B vault, floor and arch made of bricks 989 kg / 1,75 m² / Ø 200mm 1.17 m / 2.25 m / 0.44m On request we supply the raised version +7,5 cm.
 1 smoke outlet Ø 180 PRO 1500 SHORT 22  1 smoke outlet Ø 180 This range is also manufactured with an extension of 33 or 44 cm. Do consult us.		 1 smoke outlet Ø 180 PRO 1500 LONG 	
		2 smoke outlets Ø 180, pipe connection with the version "with equipment"	

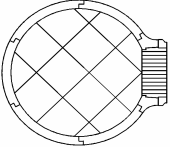
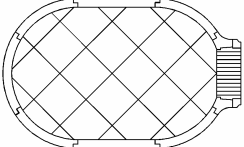
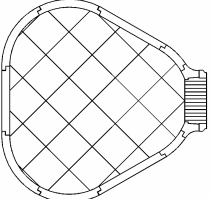
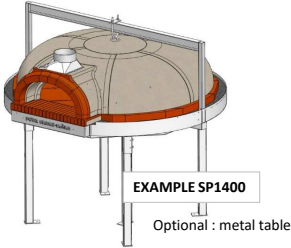
SUPER PRO RANGE

Vault of concrete , hanging up at one or several metal frames. Optional : 50cm 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.






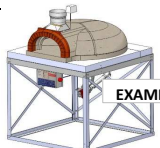
Metal table : For the supply of the metal table, we propose the height of the floor of the oven at 1.20 m higher than the ground. We can modify this height on request.

Option "with equipment" : metal frame to hang up the vault, complete insulation, cast iron door, refractory insulating door, flue connector Ø 180 and its extension and connection pipe if necessary.

option : Steam device for ovens used in the bakery.

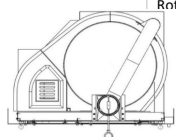
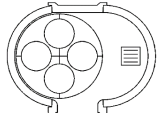
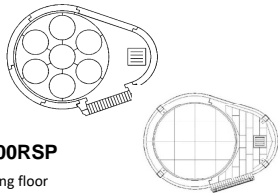
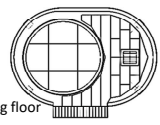
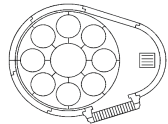
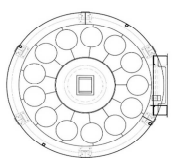
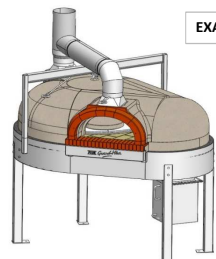
SP1200 ou SP1400  1 smoke outlet Ø 180	Chamotte vault, floor and arch of bricks . Door 43 cm SP1200 584 kg /1,13 m²/Ø 180 1.36 m/ 1.46 m/ 0.46 m SP1400 747 kg/1,53m²/Ø 180 1.56 m/ 1.67 m/ 0.46 m On request we supply the raised version +7,5 cm.	SP1900 ou SP2100  2 smoke outlets Ø 180	Chamotte vault, floor and arch of bricks. Door 43 cm 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 we supply the raised version +7,5 cm.
SP1902 ou SP2102  3 smoke outlets Ø 180	Chamotte vault, floor and arch of bricks. Door 43 cm 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	 EXAMPLE SP1400 Optional : metal table	This range is proposed till 7 sqm and more. We also propose a bakery range with a side fire box or bottom fire box, with a static floor or a rotating floor.

GAS OR COMBINED WOOD/GAS OVENS with a STATIC FLOOR

TYPE DESCRIPTION	Weight / internal dim. / Ø pipe (mm) External dimensions : W / D / H	TYPE DESCRIPTION	Weight / internal dim. / Ø pipe (mm) External dimensions : W / D / H
F950G 	Chamotte vault, floor and arch of bricks. 555 Kg / 0,7 m² / Ø 180mm Door 43 cm 1.28 m / 1.26 m / 1.65 m	F1030G 	Chamotte vault, floor and arch of bricks. 400 Kg / 0,83 m² / Ø 180mm Door 43 cm 1.24 m / 1.24 m / 1.66 m
F1200BG 	Chamotte vault, floor and arch of bricks. 828 Kg / 1.13 m² / Ø 200mm Door 50 cm 1.56 m / 1.52 m / 2.00 m	F1200LG 	Chamotte vault, floor and arch of bricks. 563 Kg / 1.13 m² / Ø 200mm Door 50 cm 1.46 m / 1.46 m / 1.68 m
F1400BG 	Chamotte vault, floor and arch of bricks. 1048 Kg / 1,53 m² / Ø 200mm Door 50 cm 1.77/1.77/2 m	 EXAMPLE F1030G	These ovens are delivered with : metal table- gas burner- display with touch screen- electrical control cabinet and security devices in conformity with the EU regulation 2016/426 for "gas appliance" - thermometer with digital display - Flue connector without any damper- cast iron door without any latch- complete insulation- metal frame- -

To make the flames and cooking visible to your customers, we can add one or several "Show" doors (glazed door, cold wall) on Gas Ovens - Gas Ovens and combined GAS/Wood ovens. Do consult us.

WOOD FIRED OVENS -A SINGLE ROTATING FLOOR OR SEVERAL ROTATING PLATES

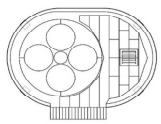
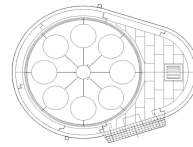
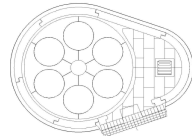
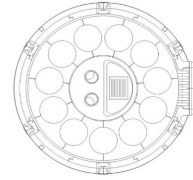

FPRO-R 	Rotating floor Ø 85 cm chamotte vault 637 Kg / exhaust pipe Ø 200mm Door 50 cm 1.51 m / 1.25 m / 1.74 m	F1500R 	Rotating plates : either 4 rotating plates Ø 32 cm or 3 plates Ø 36 cm Rotating floor Ø 85 cm Vault 2/3 brick-built , 1/3 chamotte 1116 Kg / Ø 180mm Door 43 cm 1.67 m / 1.34 m / 1.93m
F1200R 	Rotating plates : either 7 rotating plates Ø 32 or 5 Ø 36 + 1 Ø 32 Rotating floor Ø 120 cm chamotte vault 1286 Kg / Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1.97m	F1500RSP 	
F1200RSP Rotating floor		F1400R 	Rotating plates : either 8 rotating plates Ø 32 + 1 Ø 47 or 7 Ø 36 + 1 Ø 47 or 6 Ø 40 + 1 Ø 40 or 5 Ø 47 + 1 Ø 32
		F1400RSP Rotating floor	Rotating floor Ø 140 cm chamotte vault 1522 Kg / Ø 200mm Door 50 cm 2.16 m / 1.75 m / 1.97m
F2000R 	either 13 rotating plates Ø 32 or 12 Ø 36 or 10 Ø 40 or 9 Ø 47 Rotating floor Ø 200 cm chamotte vault 2700 Kg / Ø 250 mm Door 50 cm 2.33 m / 2.37 m / 2.09 m	 EXAMPLE F1200R	

The pizza maker can save his time and relax.No handling is necessary. The rotating plates swivel around themselves. You can adjust the rotation speed. It is delivered with : The table, doors, insulation, pipe connection, metal frame to hang the vault, ash bin.
Fire box on right or left side

These ovens may be equipped with a 60 cm or a "SHOW" door (option) - (excepted PRO-R)

COMBINED WOOD AND GAS FIRED OVENS WITH ROTATING FLOOR OR ROTATING PLATES

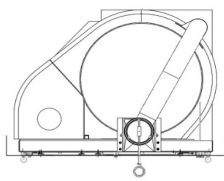
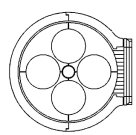
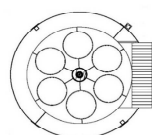
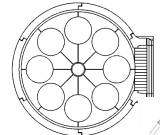
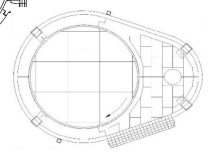
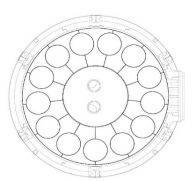
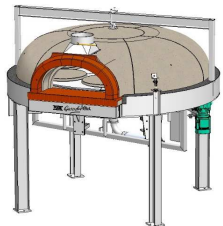
CERTIFIED BY CERTIGAZ

TYPE Description	Weight / internal dim. / Ø pipe (mm) External dimensions : W / D / H	Type Description	Weight / internal dim. / Ø pipe (mm) External dimensions : W / D / H
F1500RBG 	Rotating plates : 4 rotating plates Ø 32 cm or 3 rotating plates Ø 36 Rotating floor Ø 95 cm : F1500RBGSP 1/3 chamotte vault and 2/3 bricks 1116 Kg /Ø 180mm Door 43 cm 1.67 m / 1.34 m / 1.93m	F1400RBG  Rotating floor	Rotating plates : 8 rotating plates Ø 32 cm or 7 rotating plates Ø 36 or 6 x Ø 40 or 5 x Ø 47 Rotating floor Ø 140 cm : F1400RBGSP chamotte vault 1522 Kg /Ø 200mm Door 50 cm 2.16 m / 1.75 m / 1.97 m
F1200RBG 	Rotating plates : 6 rotating plates Ø 32 cm or 5 rotating plates Ø 36 or 5 Ø 40 Rotating floor Ø 120 cm chamotte vault 1286 Kg /Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1.97 m	F2000RBG 	Rotating floor Ø 200 cm Rotating plates : 13 rotating plates Ø 32 or 12 Ø 36 or 10 Ø 40 or 9 Ø 47 Rotating floor : chamotte vault 2700 Kg /Ø 250mm Door 50 cm 2.33 m / 2.37 m / 2.09m
F1200RBGSP  Rotating floor	Rotating floor Ø 120 cm Chamotte Vault 1286 Kg /Ø 200mm Door 50 cm 1.94 m / 1.55 m / 1.97m	it may operate as a wood fired oven or a gas fired oven or a combined wood and gas fired oven. (there are 2 burners). From 140 to 200 pizza/hour in 1'30" . stainless steel finishing is supplied) (the	
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 the EU regulation 2016/426 for "gas appliance" - thermometer with digital display used as a thermostat- flue connector without any damper- cast iron door- complete insulation- metal frame- (GAS APPLIANCE).			
The oven F2000RBG is also available with a single combustible , either wood or gas fired oven .			

GAS OVENS with either ROTATING FLOOR or ROTATING PLATES

EEC CERTIFICATION BY CERTIGAZ

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

FPRO-RG 	FPRO-RG Rotating floor Ø 85 cm chamotte vault 667 Kg / pipe Ø 200mm Door 50 cm 1.51 m x 1.25 m x 1.74	F950RG 	Rotating floor 95 cm Rotating plates : 4 rotating plates Ø 32 cm or 3 Ø 36 chamotte vault 935 kg / Ø 180mm Door 43 cm 1.26 m / 1.23 m / 1.64 m
F1200RG 	Rotating floor 120 cm Rotating plates : 6 rotating plates Ø32 cm or 5 Ø 36 chamotte vault 1050 Kg / Ø 200mm Door 50 cm 1.51 m / 1.55 m / 1.67m	F1400RG 	Rotating floor 140 cm Rotating plates : 8 rotating plates Ø 32 cm or 7 Ø 36 or 6 Ø 40 or 5 Ø 47 chamotte vault 1290 Kg / Ø 200mm Door 50 cm 1.71 m / 1.75 m / 1.77m
F1200RGSP : with a rotating floor		F1400RGSP 	Rotating floor
F2000RG 	Rotating plates : 13 rotating plates Ø 32 cm or 12 Ø 36 or 10 Ø 40 or 10 Ø 43 or 9 Ø 45 or 9 Ø 47 or rotating floor chamotte vault 2700 Kg / Ø 250mm Door 50 cm 2.33 m / 2.37 m / 2.09m		EXAMPLE F1400RG

ACCESSORIES

Smoke exhauster

Tell us the diameter of your pipe



(including the hat and speed variator)

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 .

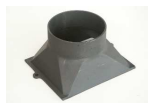
ACAS160/230 - for pipe Ø160 to 230 13 kg

ACAS250/300 - for pipe Ø250 to 300 17 kg

Flue connector



Connection of the oven with a metallic pipe



AC101 - With a damper

Ø 155 mm / 3,9 kg

AC99 - with a damper

Ø 180 mm / 4,5 kg

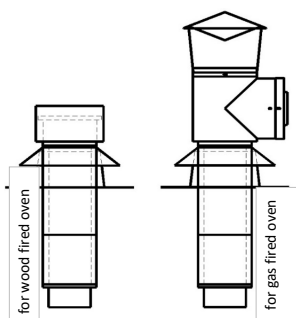
AC101SC - without any damper

Ø 155 mm / 3,3 kg

AC99SC - without any damper

Ø 180 mm / 4 kg

Double stainless steel with insulation for vans



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 - for pipe Ø 180

10 kg

ACC1500LATCAMION - for pipe Ø 200

11 kg

ACC1200LCAMION - on pipe Ø 230

13 kg

ACC950CAMIONG - for pipe Ø 180

23 kg

ACC1500LATCAMIONG - for pipe Ø 200

24

ACC1200LCAMIONG - for pipe Ø 230

26 kg

HOOD

(It is not conceived for raised ovens)



Easy to cover or finish the oven with the hood . Made of composite material

AC102 - Flamme and Marmiton

W 1.15 m / D 0.99 m / H 1.08 m / 10 kg

AC103 - Campagnard

W 1.20 m / D 1.12 m / H 1.08 m / 13 kg

AC104 - Gourmet / F1030

W 1.34 m / D 1.28 m / H 1.08 m / 16 kg

AC108 - F1500 latéral

W 1.94 m / D 1.4 m / H 0.98 m / 15 kg

AC109 - Hood extension - H 60 cm

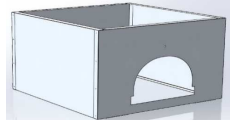
AC107 -Hat

W 0.3 m / D 0.35 m / H 0.15 m / 6 kg



CFHABITOLENOIR
H 2,00 m I 0,90

CFHABITOLENOIRP
(with a door in its lower portion)
H 2,00 m I 0,90



CFHABINOX1030C (PRO950-F1030C)
W 1.24 m / D 1.24 m / H 0.70 30 kg

CFHABINOX1200L (F1200L)

W 1.45 m / D 1.45 m / H 0.70 35 kg

Metal table



Sold as an option from the oven PRO800 to the oven FSP2102

For further details see the pricelist

Bread basket



For household use only



AC9 - L 39 cm

1 or 5 Pc

Long basket with linen cloth to let the dough rise

AC8 - Ø 24 cm

1 or 5 Pc

one basket with linen cloth for loaves of 800 g

Brass brush (Wooden 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



Item : AC 2

W 0.44 m / D 0.09 m / H 0.25 m / 4,4 kg

To hang at the front of the oven to put ashes . One cover to extinguish embers.

STANDARD PRO Pizzaiolo set



Parcel 135x33x8 / 4,5 kg

AC58 with

Plastic handle . - aluminium spatula L 135 cm Ø 33cm
- Stainless steel spatula L135 cm Ø18 cm
- Brass brush L 135 cm

stainless steel wall waiter for 4 tools -
pizzaiolo spoon - dough cutter - pizzaiolo
knife- Stainless steel Pizza wheel Ø 9cm -
Stainless Steel spatula 12cm - Plier for forms.

Pro pizzaiolo set

Plastic handle



AC59 with

- Slotted aluminium Orchidée spatula Ø 33cm
L 170cm

- Slotted stainless steel Ø 18cm with sliding
handle L 170cm

- A swivel Brass brush L 170 cm
Stainless steel wall waiter for 4 tools -
Pizzaiolo spoon - dough cutter - Pizza maker
knife - Pizza wheel Ø 9cm - stainless steel
spatula 12cm - Pliers for forms.

Parcel 170x33x8 / 5,5 kg

Universal pizza-maker set

Plastic handle.
Extension of handles with sliding parts



L 100-135-170 cm

AC60 with :


- stainless steel spatula Ø 18cm with sliding
extension L 100-135-170cm
- Brass brush L 100-135-170cm

A wall waiter for 4 tools - Pizza-maker spoon -
Dough cutter - Pizza-maker knife - Stainless
steel pizza wheel Ø9cm - Stainless steel
spatula 12cm - Pliers for forms

Parcel 170x33x8 6,5 kg

ACCESSORIES

Kit Pro



KITPRO

Includes : infra-red thermometer (AC22) - Pizza-maker PRO SET (AC59) - Ash bin (AC2) 9 kg


Recipe book use instructions



MNOTICE

The historical origins of wood fired ovens and instructions for use

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 - Orchidée spatula
L 1.70 m Ø 33 cm / 1,17 kg

Stainless steel spatula and wood handle

Wood handle to be hanged to 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 and alu handle



AC29
L 1.50 m Ø 29 cm / 0,75 kg


Stainless steel spatula

Made in France



AC3
L 1.15 m Ø 18 cm / 0,76 kg
AC31
L 1.27 m Ø 31 cm / 1,2 kg


Wooden spatula :



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

Genuine bakery spatula made of beechwood

Wooden spatula without any handle




AC51 - Ø 30 cm
1 or 5 Pc
AC52 - Ø 40 cm
1 or 5 Pc

To store temporarily dough or pizza before the baking. Made of beechwood.


Stainless steel embers shovel (wood handle) ACM20

To take off embers




L 1.20 m / 0,7 kg
ACM21
L 1.50 m / 0,85 kg
ACM22
L 2.20 m / 1 kg

Steel meat grill




AC7
W 0.36 m / D 0.36 m / H 0.06 / 1,5 kg

To grill, smoke or dry with a removable handle



B 0.45 m T 0.34 m H 0.17 m 4.5 Kg


Leather oven gloves



ACM23 - L 20 cm

Long and thin enough to grip hot forms safely and avoid possible wounds


Roast meat flat






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

Aluminium roast meat flat. For several roast meat or chickens, one gratin or lasagne dishes for 15 guests

Pottery made in Alsace



Item : MTERRINE2
Terrine L : 26 cm
Item : MTERRINE1
Terrine L : 37 cm
Item : MTERRINE3
terraine L : 45 cm
Item : MCAQUELON
Pie dish Ø 19 cm
Item : MRECTANGUL
Lasagne dish Dim : 30x23
Item : MKOUGLOF
Ø 20 cm

ACCESSORIES

Cast iron door



AC6 - Standard

Dimension : W 43.6 cm - H 23.5
7 kg

AC61 - Raised door

Dimension : LW43.6 cm - H 31 cm
10,6 kg

AC62 - Standard

Dimension : W 53.8cm - H 25.1cm
10,2 kg

AC63 - Raised door

Dimension : W 53.8cm - H 31cm
11,7 kg



Glazed Cast iron door



AC61+VITRE - Raised

Dimension : W 43.6 cm - H 31 cm
10,6 kg



AC64 ISIDOR

Glazed cast iron door with venturi effect

Dimension : W43,6 cm - H 23,5

7,7 kg

Can be adapted to ovens with the opening of 43,6 cm (width)

Chestnut pan



ACM24

L 90 cm Ø 28 cm / 1,15 kg
steel pan with a long handle

Fire-arrester



Stainless steel fireguard

AC65 thickness 4mm-

W 50 l 12 H 45

2,35 kg

Refractory insulating door



AC1R - Standard 43 cm

W 44 cm / D2 cm / H 22 cm / 6,2 kg

AC11R - Raised door 43 cm

W 44 cm / D 2 cm / H 30 cm / 8,2 kg

AC15R - Standard door 50 cm

W 52 cm / D 2 cm / H 23 cm / 8 kg

Steel stainless and concrete of chamotte. It restores the heat for a homogeneous cooking .

AC16 -Raised door 50 cm

W 52 cm / D 2 cm / H 30 cm / 5,5 kg

Pizza cutting wheel



ACM19 - Ø 10 cm

Curved stainless steel pizza-cutting wheel Ø 10 cm, for PRO use .

Vault Thermometer

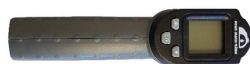
L : 40 cm



AC20 - vault thermometer

The vault thermometer can read the temperature of the refractory material inside the vault till 500°C.

Infrared Laser Thermometer



AC22 - Infrared laser thermometer

it can read the temperature anywhere on the vault or the floor till 500°C

Stainless Steel rake and handle (wooden handle)

AC41

L 1,20 m / 0,6 kg

AC40

L 1,50 m / 0,8 kg

AC42

L 2,20 m / 1 kg

To take off embers or dispatch them in the baking room



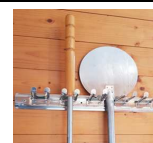
Wall racks for 5 tools

ACM50

(tools are not supplied)

Stainless steel rack. (to hang 5 items)

L 0,46 m / 0,2 kg



Holder for 5 items

(Wood handle)



ACM40 : with

Essential tool when you use the oven

ACM26 : Stainless steel spatula Ø 26

ACM18 : Stainless steel spatula Ø 18

AC45 : Brush

ACM20 : Stainless steel shovel for embers

AC41 : Rake

The set : 10 kg

The support is installed on the ground with its 5 items . L 1.20 m

Table (metal table)

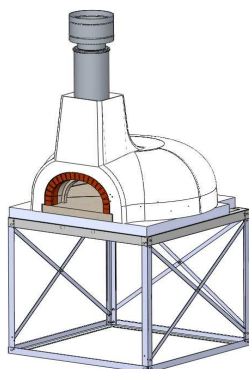
(see the pricelist)

INSTALLATION in a TRUCK or on a VAN

WOOD FIRED OVEN 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

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



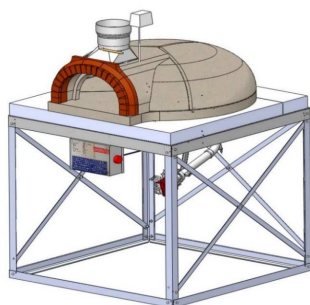
Including : oven 800 or 950 or 1030 - 1200L - Hooping -insulation of mineral wool- floor insulation of silikate 80 mm- flue connector without any damper Ø 180 mm with increase part for 1030 and 1200 - cast iron door- insulating door- metal table- hood (4 stainless steel panels for 1200 L) - exhaust pipe with dopple walls including the hat

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

F1200LCAMION
Inside dimension : 1.13 m² Pipe Ø 230 mm
 Vault and floor made of Chamotte, arch made of bricks
Door 50 cm
Weight 592 kg

GAS OVENS WITH STATIC FLOOR (EEC CERTIFICATION BY CERTIGAZ)

F950BGCAMION
Inside dimension : 0.70 m² Pipe Ø 200
 Vault of bricks or refractory concrete chamotte, floor made of removal bricks, arch of bricks
Door 43 cm
Weight 566 kg



F1030BGCAMION
Inside dimension : 0.83 m² Pipe Ø 200 mm
 Vault and floor made of Chamotte, arch made of bricks
Door 43 cm
Weight 430 kg

F1200LGCAMION
Inside dimension : 1.33 m² Pipe Ø 230 mm
 Vault and floor made of Chamotte, arch made of bricks
Door 50 cm
Weight 610 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.

Nota : do buy a gas exhaust pipe kit or smoke exhauster

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

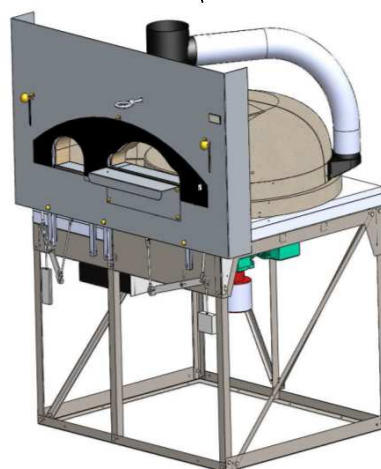
Pipe Ø 200 mm
Weight 661 kg

FPRO-RG V2 (GAS)
Floor Ø 0.85 m
Door 50 cm
 W 1.51 x D 1.25 x H 1.74

Pipe Ø 200 mm
Weight 631 kg

Including : oven, table, door of glass neoceram, complete insulation, flue connector, connection to the pipe, ash bin, embers arrester, electrical cabinet , stainless steel plate to decorate the top of the oven

Option : lateral, back and front stainless steel plates (to decorate 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 stainless steel decoration at the top of the oven

Option :lateral, back and front stainless steel plates (to decorate the oven)

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

Do consult us .