



FOUR

Grand-Mère.



The wood-burning oven for a culinary pleasure

Cuisine with *open flames* with its door open

the oven offers a spectacular view of the fire

Tasty and tender pizzas, baked close to the fire, in less than 3 minutes.



First prize for the beef rib, roasted near (never over) the fire.



Carefully wrapped in their aluminium cover, the "papillotes".



Express cook skewers or kebbabs near the embers (and you won't have to turn them).



Cuisine with *simmering heat*

The closed oven
cooks the most delicate dishes

Home-made bread, baked right on the oven floor, a treat to share with friends...



Slowly-simmered stews; the aromas are breathtaking.



Like all fine pastries, sweet buns appreciate the slow, uniformly distributed heat.



Perhaps the best of closed-oven cookery: vegetable gratin and baked chicken will simmer to perfection, a true feast.



the best cooking with a wood fire

From oven-hot, fresh bread to sumptuous skewers, our advanced technology will help you with all your cooking projects.



Our manufacturing brings together tradition and innovation.

We have selected the best traditional materials. Instead of choosing less expensive volcanic rock-based raw materials, we have continued to use the best in traditional materials, in particular :

- Brick for aesthetic reasons and because of its resistance to thermal shock (withstands up to 1590°C whereas normal operating temperature is less than 500°C) and especially for its ability to accumulate and retain heat.

- The "Chamotte" - refractory rock mixed with alumina-fortified cement and reinforced with metal fibres constitutes the base of our refractory concrete. The concrete withstands temperatures of over 1250°C and the metal fibres prevent cracking and fissures. With its well-engineered form design, round and low, the Grand Mère oven assures perfect uniformity of cooking, efficient heat radiation as well as easy operation. The form reduces wood consumption by 30% relative to classic oven design.

- The oven is delivered as an installation kit with technical assistance. Each kit includes the basic assembly as well as the mortar and a detailed installation guide. You can either assemble it yourself or have it done by a mason. We also provide a technical assistance telephone hotline during working hours.

- A recipe book with users manual.
- One year warranty for materials and workmanship.



Located in the heart of the Vosges mountains, Four Grand Mère has been producing wood-burning ovens for over 20 years.

From home use to pizzerias and bakeries, there is a Four Grand Mère oven suited to everyone's needs. Ask for our information brochures for restaurant, bakery and industry professionals.

Consumption of dry wood to attain 300°C. :

- Ménager : 5 to 7 kg
- Gourmet : 10 to 12 kg



kouglof form



roast container



oven brush



bread basket

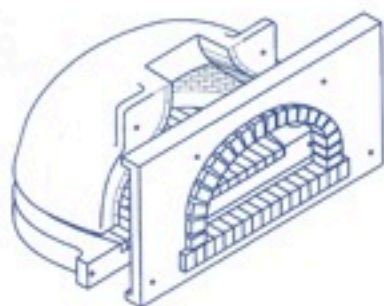


earthenware dish

Le four Intégrable

*Specially conceived
for integrated or
built-in kitchens.*

A small but traditional oven
made
for today's kitchen



- Weight : 167 kg
- Delivered in 3 sections
- Interior dimensions :
depth : 0,40 m
width : 0,66 m
- Cooking chamber
surface : 0,235 m²
- Exterior dimensions :
depth : 0,53 m
width : 0,92 m
height : 0,46 m
- Brick version only.

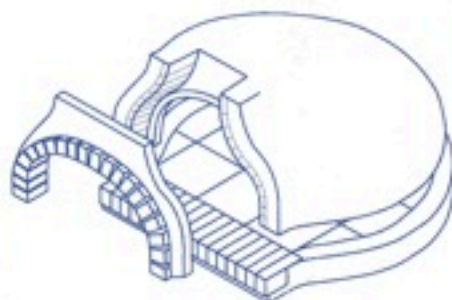
(The insulating door
cannot be used with
this model)

Le four Ménager

The family Oven



Pizzas,
skewers,
stews and bread
all cook perfectly.



- Weight : 230 kg
(506 pounds)
- Delivered in 3 sections
- Interior diameter :
0,70 m
- Cooking chamber
surface : 0,37 m²
- Exterior dimensions :
depth : 0,90 m
width : 0,86 m
height : 0,40 m
- Comes in two
versions-: Brick or
"chamotte" (refractory
concrete)



terrine



pizza spatula



pizza cutter



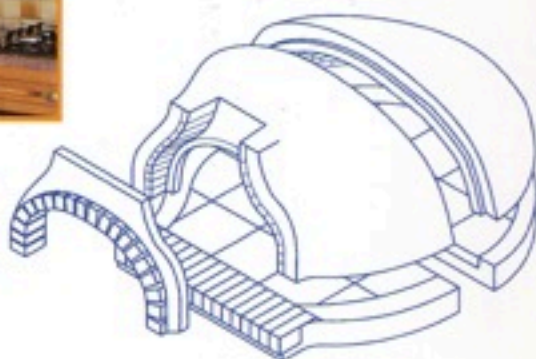
round grill

Le four Campagnard



*The pleasure of
cooking for family
and friends*

The mid-size oven.
Year round cooking
pleasure.



- Weight : 295 kg (650 pounds)
- Delivered in 5 sections
- Interior diameter : 0,80 m
- Cooking chamber surface : 0,49 m²
- Exterior dimensions :

depth	: 0,99 m
width	: 0,96 m
height	: 0,40 m
- Comes either in brick or chamotte

Le four Gourmet

*Rediscover
the pleasure
of hosting
large groups
of friends or
family.*

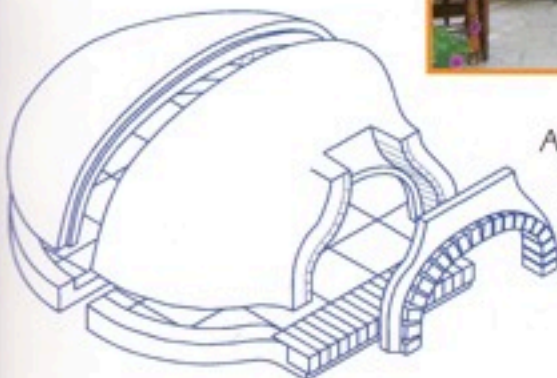


Also the first of the professional oven series.

You can bake up to 9 kg (20 pounds) of bread !

- Weight : 420kg (925 pounds)
- Delivered in 5 sections
- Interior diameter : 0,95 m
- Cooking chamber surface : 0,70 m²
- Exterior dimensions :

depth	: 1,15 m
width	: 1,11 m
height	: 0,40 m
- Comes either in brick or chamotte



bread basket



lasagne dish



dough cutter



chestnut pan

Le four Plein-air



The barbecue oven...

Attractively installed on your terrace or veranda, the Plein-Air oven is great for pizzas or charcoal-broiled steaks and chops.



- Weight : 108 kg (237 pounds)
- Delivered in 6 sections
- Interior diameter : 0,70 m
- Cooking chamber surface : 0,37 m²
- Exterior dimensions :
depth : 0,83 m
width : 0,78 m
height : 0,36 m
- Comes only in "chamotte" (refractory concrete)



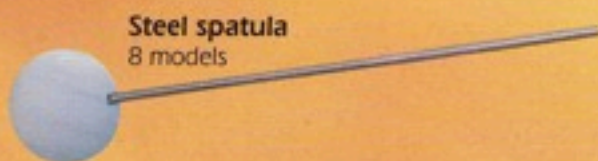
External door
4 models



Insulating door
4 models



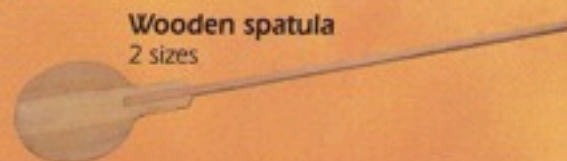
Noninflammable oven cover
3 sizes



Steel spatula
8 models



Rake
4 sizes



Wooden spatula
2 sizes



Oven brush
4 models



Flue connector
4 models.



Recipe book



Dumb waiter
height : 1,30 m



Meat grill
36 x 36 cm.



Ash bin



Internal thermometer



Vault thermometer

*Examples of
exterior uses*



*Examples of
interior uses*





FOUR
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Technical data for each oven and its accessories at your disposal.

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