



Four Grand-Mère commercial  
wood-fired oven price list  
autumn 2017. All prices ex VAT  
shipping inclusive to mainland UK



oven only reference/ diameter mm	£ price oven only (without equipment)	Oven name/ material	Oven reference 'with equipment'	£ Price * with equipment	Oven reference raised** dome/arch	£ price raised oven
F950C	£1761	Gourmet Pro chamotte	F950C+	£2352	F950C-H+	£2838
F950B	£2390	Gourmet Pro brick	F950B+	£3009	F950B-H+	£3638
F1030SC	£1609	Grand Flamme Pro chamotte	F1030SC+	£2133	n/a	n/a
FT1350C	£2136	Lateral chamotte	FT1350C+	£2800	FT1350C-H+	£3500
FT1350B	£2800	Lateral brick	FT1350B+	£3445	FT1350B-H+	£4145
FT1500C	£2745	Grand Lateral chamotte	FT1500C+	£3800	FT1500C-H+	£4500
FT1500B	£3345	Grand Lateral brick	FT1500B+	£4300	FT1500B-H+	£5000
FSP1200C	£3672	Le maxi chamotte	FSP1200C+	£4736	FT1200C-H+	£5340
FSP1200B	£4380	Le Maxi brick	FSP1200B+	£5340	FSP1200B-H+	£5900

\* with equipment - includes cast iron outer door, refractory insulating door, rigid slab insulation, two layers of ceramic fibre insulation, flue connector and temperature gauge.

\*\* Raised oven- entry arch and dome are 75mm higher than standard!

Steel tables are available for all ovens

C= chamotte is a refractory heat resistant high alumina concrete with volcanic aggregate and steel fibres for additional strength

B= Brick slips fixed to dome for better thermal cycling

All ovens have 30mm 170 x170mm red hearth tiles, red brick arch and cill unless otherwise stated fixed onto a cast chamotte slab for ease of replacement. FSP1200 upwards to FSP2102 have 330x330x60mm thick bakers tiles laid directly on insulation slab.

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