Le temps du bon !

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FOUR GRAND-mère
**Long-lasting French manufacturing tradition**

Since 1979, Four Grand-Mère has been making a wide range of **wood-fired brick and chamotte ovens** (refractory rock). Our plant is based in the very heart of the Vosges. Our French know-how is recognized all over the world. Our ovens are sold in about 30 countries: the USA, Japan, Germany, Switzerland, Great Britain, Belgium, just to name a few.

**Choose the top quality**

When manufacturing, each step and feature are to the utmost importance to us. Brickwork is produced manually and insulating materials are tested for heatproofness. Quality is our first concern, that is why our wood-fired ovens are **guaranteed for 10 years**. Our professional and skilled team improves constantly our range of products in order to meet the expectations of each and every customer.

**Do trust Four Grand-Mère’s long tradition!**

**Customized products**

Four Grand-Mère is the only wood-fired oven manufacturer whose know-how allows to meet domestic, restaurant, bakery and industry requirements. Our know-how combines tradition and innovation. This is what lets us manufacture, in our plant, wood-fired ovens that suit everyone’s needs.
With an **indoor or outdoor** wood fired oven, everyone will find it enjoyable to cook or simmer, in a traditional and flavourful way, bread, pizzas, grilled meat or browned dishes. Taste and conviviality, that’s all you need to make it a treat!
The wood fired oven to enjoy cooking

With the Grand-Mère wood fired oven, you can cook your favourite dishes as you wish!

Grand-Mère ovens let you cook a variety of dishes in a convivial atmosphere using **two cooking methods**:

- **With the flame – door open**
- **With the accumulated heat that is restored – door closed**

Baking with the **flame and opened door**, allows you to view roaring flames when cooking:

- pizzas and tartes flambées, in less than 3 minutes
- a delicious and soft rob of beef, directly on the floor
- fish en papillote
- skewers or kebabs, vegetables or fruits

Cooking with the **closed door** allows you to candy or roast the most delicious dishes as steam cooking maximises all the flavors.

- Your home-made bread will always turn out well.
- Leg of lamb, chicken or just a beef stew, our oven will reveal their outstanding aromas and texture.
- Cheese-topped dishes simmer slowly, to treat all your dinner guests to a delicious meal.
- You will also discover how good your brioches, pastries, dried fruits and pies can be.
You can use our mobile oven whenever and wherever you want.

- Capacity: 3 pizzas Ø 28-29 cm, 4 loaves Ø 30 cm, 4 kg / batch
- Internal diameter: 0.80 m
- External dimensions (m):
  - W 1.18 m, D 1.38 m, H 1.96 m
- Thickness of walls:
  - Vault: 8 cm (+ 6.3 cm of insulation)
  - Floor: 8 cm (+ 8 cm of insulation)
- Weight: 560 kg
- Brick vault
- It is assembled at the plant

The Cart

Also featured in our PRO range. You can bake with it simultaneously 4 pizzas or 6 kg of bread!

- Capacity: 4 pizzas Ø 28-29 cm, 5 loaves Ø 30 cm, 6 kg / batch
- Internal diameter: 0.95 m
- External dimensions (m):
  - W 1.24 m, D 1.22 m, H 0.55 m
- Thickness of walls:
  - Vault: 8 cm (+ 6.3 cm of insulation)
  - Floor: 8 cm (+ 8 cm of insulation)
- Weight: 420 kg
- Brick vault or chamotte vault
**Enjoy family cooking all year long.**
**It’s our everlasting success!**

**The Campagnard**

**Ideal for cooking for pleasure**

- **Capacity:** 3
  - Ø 28-29 cm, 4
  - Ø 30 cm, 4 kg / batch
- **Internal diameter:** 0.80 m
- **External dimensions (m):**
  - W 1.10 X D 1.06 X H 0.55
- **Thickness of walls:**
  - Vault: 8 cm (+ 6.3 cm of insulation)
  - Floor: 8 cm (+ 8 cm of insulation)
- **Weight:** 295 Kg
- **Brick vault or chamotte vault**

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**The Marmiton**

**Small but powerful**

**This small size oven can do as much as the biggest one!** Pizzas, skewers, bread can be easily baked in the Marmiton.

- **Capacity:** 2
  - Ø 28-29 cm, 3
  - Ø 30 cm, 3 kg / batch
- **Internal diameter:** 0.70 m
- **External dimensions (m):**
  - W 0.99 X D 0.94 X H 0.55
- **Thickness of walls:**
  - Vault: 8 cm (+ 6.3 cm of insulation)
  - Floor: 8 cm (+ 8 cm of insulation)
- **Weight:** 230 Kg
- **Brick vault or chamotte vault**
On the terrace or indoors, this oven lets you enjoy grilled meat or pizzas!

**The Flamme**

- **Capacity**: 2 pizzas, ø 28-29 cm / batch
- **Internal diameter**: 0.70 m
- **External dimensions (m)**:
  - **W**: 0.91 m
  - **D**: 0.87 m
  - **H**: 0.50 m
- **Thickness of walls**:
  - Vault: 4 cm (+ 6.3 cm of insulation)
  - Floor: 6 cm (+ 8 cm of insulation)
- **Weight**: 130 Kg
- **Vault and floor are made of chamotte**

**The Grand Flamme**

Our biggest oven, the Grand Flamme, is designed like the Flamme essentially for using with door opened: to grill or to bake pizzas or tarts flambées!

- **Capacity**: 5 pizzas, ø 28-29 cm / batch
- **Internal diameter**: 1.03 m
- **External dimensions (m)**:
  - **W**: 1.25 m
  - **D**: 1.24 m
  - **H**: 0.49 m
- **Thickness of walls**:
  - Vault: 4 cm (+ 6.3 cm of insulation)
  - Floor: 6 cm (+ 8 cm of insulation)
- **Weight**: 277 Kg
- **Vault and floor are made of chamotte**
**Chamotte vault or brick vault?**

Most of our ovens exist in 2 versions:
Chamotte vault or brick vault.
Chamotte version is made of refractory rock which is mixed and warmed.
Brick version, built manually, is more aesthetic and traditional and it offers a better radiation of the heat.

**A second door?**

To be able to take advantage of the oven either in two different rooms or indoors and outdoors at the same time, Campagnard and Gourmet ovens may be equipped with a second door positioned 90°, 135° or 180° to the first one.

**Raised vault and doors?**

To bake big pieces of meat (high dishes, suckling pig) the door (21 cm in standard height) and the vault may be raised by 7.5 cm.

**Smaller or bigger?**

To match a fitted kitchen or, on the contrary, to install a large sized oven, you will find in our range other models which can satisfy your specific demands.

**Other requests?**

To meet your needs and requests, our R&D department and our team are at your disposal to study your query more in detail and conceive a **customized oven**.
Our website also contains a wide range of information:
Data sheets, drawings, advice...
These accessories, and many others, are for sale on our website fourgrandmere.com
Our ovens are DIY products (excepted the cart oven). Their assembly is easy: only 3 to 6 parts to assemble. No masonry is necessary, except for the jointing.

Assembly instructions are delivered with the oven. We also provide technical assistance through our telephone hotline. You can assemble the oven yourself or have it done by a mason.

The fast assembly will allow you to have a quickly operational oven. You will be able to use it for cooking after only 3 days of continuous heating.

The chamotte refractory rock and the components are selected for their capacity to keep the heat, this is why insulating materials are essential to the smooth operation of the Grand-Mère ovens.

The vault is covered with its 6.3 cm thick mineral wool (which is 10 times more efficient than sand). The floor is laid on its 8 cm thick vermiculite. The refractory insulating door separates the oven from the exhaust pipe in order to keep the heat.

The insulation allows to heat the oven quickly and reach between 250 and 300°C within 1.5 hour. Thanks to the insulation, the oven cools down very slowly and looses 7°C/h when the insulating door is closed; the heat is maintained for 24 hours. It means that, once heated, you can use the oven to bake several kind of dishes in a row.
Advantages of Grand-Mère ovens

Versatility

Grand-Mère wood fired oven is an “all-in-one” oven that allows you to bake many different dishes for different occasions. You can:

- Bake bread
- Bake pizzas or tartes flambées
- Cook traditionally simmered dishes and pastries
- Plancha cooking
- Grill or fry like on a BBQ
- Cook like in a smokehouse (fish-meat)
- Dry (fruits or vegetables)

Robustness

Materials that we use are frost-proof and can be installed outdoors even in a raw climate.

Efficiency

Round and low, Grand-Mère oven assures an efficient radiation of the heat and an excellent draught. The special shape of the vault and its insulation will allow you to reduce your wood consumption by at least 30% compared with an oven of the same type.

Easy maintenance

Two words to make the maintenance easy: natural pyrolysis. Each time you light a fire, it cleans the baking room.

Social and Environmental Responsibility

We have always favored local partners and suppliers. Grand-Mère ovens are conceived to last and comply with our green policy. This range of ovens is guaranteed 10 years and makes your place attractive for a long time.
As part of our continuous improvement process, we reserve the right to change appearance, components, technical specifications or dimensions of products shown herein without prior notice.