

Total weight: 880kg  
Packaged on pallet  
measuring 110x130 cm

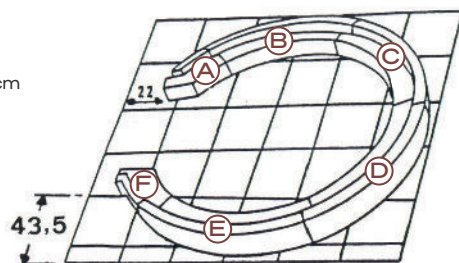


Figure 1

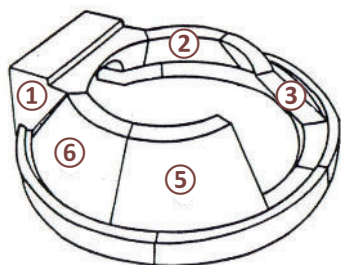


Figure 2

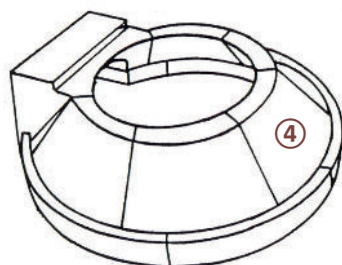


Figure 3

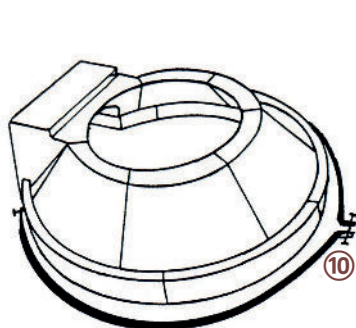


Figure 4

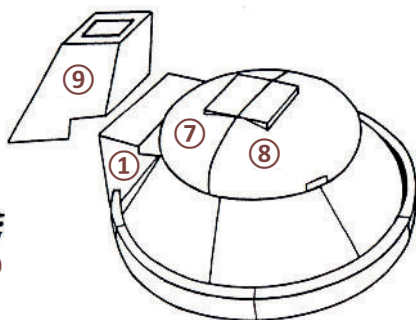
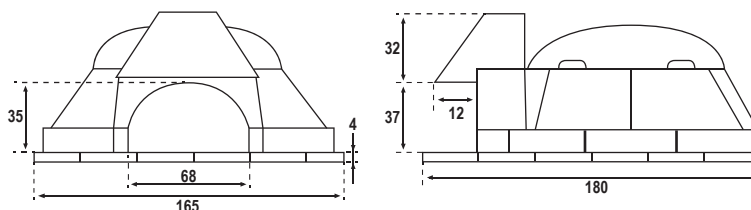


Figure 5

## EXPLODED VIEW



**Step 1:** Trim elements if needed with a wood rasp.

**Step 2, figure 1:** Build a concrete slab measuring at least 210 (width) x 210 (depth) x 20 (thickness) cm (W200xD200x20 cm for insulation with vermiculite concrete) and let it dry for at least 28 days. Create a thin bed of lean mortar (2 to 3 cm thick) using standard cement. Follow the configuration depicted in picture 1 to place the 36 base slabs moistened beforehand on top of the mortar bed. Make sure they are properly aligned and that the top surface is leveled. No joint mortar is required. Remove any excess mortar from around the base. **Allow the floor to dry for 24 to 48 hours before proceeding.**

**Step 3, figure 1:** Temporarily position the two elements (A) and (F) of the base crown as indicated, and mark a circle with a diameter of 130 cm using string and chalk. Proceed to assemble the remaining 4 elements (B)(C)(D)(E) of the crown, aligning them along the marked line without creating any joints between them.

**Step 4, figures 2, 3 and 4:** Place the front element (1) on the crown and position the elements (2) and (6), then (3) and (5), and finally (4), without making any joints beneath or between these 5 elements. Securely fasten the metal strapping (10) to the base crown, ensuring a tight fit to ensure proper alignment of the oven side elements.

**Step 5, figure 5:** Position the dome elements (7) then (8) on a layer of refractory mortar measuring 1 to 2 cm thick. Ensure that there are no joints between these elements. Similarly, install the smoke drain (9) on the element (1), but this time make sure to create a refractory mortar joint between elements (7) and (9) to ensure a waterproof seal at the rear.

**Step 6:** The chimney should be positioned above the element (9), it can be created in two ways:

- Using flue tiles measuring 20x20 cm (for the 3<sup>rd</sup> tile and upwards, additional support is required)
- Alternatively, by installing a connection pipe (available as an optional accessory) and connecting a stainless steel flue with an inside diameter of Ø200 mm.

**Step 7:** Build a wall around the oven using 20 cm breeze blocks (or 10 cm for vermiculite concrete insulation on a 165x165x20 cm slab), ensuring a 5 cm gap between the slabs and the breeze blocks to allow for expansion. Surround the entire oven with a 10 cm flexible roll of rock/ceramic wool or EPHREM insulating fibre (available as an option). Cover the insulation with O/4 dry sand or vermiculite concrete, ensuring it reaches a minimum height of 20 cm above the dome. Leave an air gap of 20 cm between the roof and the top of the oven insulation to create a decompression chamber. Additionally, insulate the load-bearing slab from underneath with a single rigid panel of at least 5 cm thick rock wool. Finally, build the desired cladding to complete the installation.

WARNING: DO NOT USE ALCOHOL, GASOLINE, OR SIMILAR FLAMMABLE LIQUIDS TO IGNITE OR REKINDLE THE FIRE



# L'ARTISAN 130

A VERSATILE FORMAT FOR  
RESTAURANTS AND PIZZERIAS

## INSTRUCTIONS TO FOLLOW WHEN USING THE OVEN

- During assembly, it is recommended to have two people to carry the components, as they can weigh up to 60 kg.
- **Do not use the oven until the insulation has been installed.** During the initial heating of the oven, ensure that the flame does not reach the arches for a minimum of two days. Start the fire at the rear of the oven, beginning with a few twigs and gradually adding more. Then, add larger logs to allow the oven to heat up. Keep the flame from rising into the smoke drain.
- Cracks may occasionally occur, but these are part of the natural expansion process and should not affect the proper functioning of the oven.
- Only use dry, untreated wood for your fire, avoiding any wood from demolition or industrial sources, whether painted or unpainted. Do not use any flammable products.
- The oven is specifically designed for cooking food and is certified to standard EN1388/1. Therefore, EPHREM FUSION cannot be held responsible and will not provide any warranty if the oven is used for any other purpose. When cooking food in the oven, appropriate oven gloves should be worn to avoid skin burns.
- Smoke extraction system must be in accordance with NF DTU 24-11 P1 (O2/2006 + A1: 12/2011) standards.
- Flammable materials and equipment should be kept at least 40 cm away from the sides of the oven or shielded from the heat radiation emitted by the oven. The external walls of the oven should maintain a surface temperature below 100°C, and they should be inaccessible to the general public. It is important to limit the amount of wood stored in the room where the oven is located to only what is required for daily consumption.

## ACCESSORIES AVAILABLE FOR PURCHASE AS OPTIONS

### INCLUDED ACCESSORY



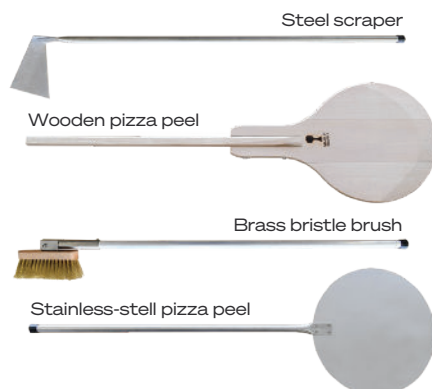
Professional cast iron  
door Artisan 130/160



Connection pipe for  
stainless-steel conduit Ø 20 cm



Insulating fibre roll



Steel scraper

Wooden pizza peel

Brass bristle brush

Stainless-steel pizza peel

Information: [contact@four-ephrem.com](mailto:contact@four-ephrem.com) | Website: [four-ephrem.com](http://four-ephrem.com)

MADE IN FRANCE

## DIRECTIONS FOR USE



### FOR THE PIZZAS

Preheat the oven for approximately 1 hour using 4 to 7 logs. Once the embers have formed, distribute them in an even arch along the sides and bottom of the oven to ensure uniform heat distribution across the hearth. It is recommended to use dry, hard woods like oak or beech, while avoiding softwoods that may cause clogging. Clear any debris from the surface, place the pizza on the floor, and bake for around 2 minutes.

### FOR THE GRILLED FOOD

Reduce the number of embers slightly and distribute them to the side(s) of the oven. Carefully place the grilled food on the barbecue grill, taking note that it cooks rapidly. Towards the end of the cooking process, move the embers back to the center to burn off any remaining grease. Additionally, you have the option to position a cast iron dish beneath the grill to collect any cooking fat.

### FOR THE BREAD

Heat the oven until the dome formed by the arches becomes white. Remove the embers and let the temperature gradually decrease (bread typically bakes at a range of 230 to 250°C). Once the desired temperature is reached, carefully place the bread inside the oven and close the door.

### FOR COOKINGS REQUIRING A DISH

Heat the oven until the dome formed by the arches becomes white. Remove the embers and let the temperature gradually decrease (bread typically bakes at a range of 230 to 250°C). Once the desired temperature is reached, carefully place the bread inside the oven and close the door.

*NB: Grilled food and pizzas are cooked with an open door. On the contrary, bread, pies and slow-cooked dishes (such as pot-au-feu, daube, etc.) are cooked with a closed door and the embers must be removed.*

Our ovens are covered by a 5-year warranty and are certified to meet the EN1388/1 standard, ensuring their suitability for use with food.

**WARRANTY:** Our ovens are covered by a 5-year warranty starting from the delivery date, provided that our assembly instructions have been followed. This guarantee exclusively covers the replacement of faulty parts (the customer is responsible for the transportation costs of these parts). We are not liable for the assembly or disassembly of the oven and cannot provide coverage for any associated costs. Additionally, we will not be responsible for the expenses related to the replacement of defective parts or for any damages incurred during this process, regardless of the cause.

PLEASE KEEP THIS DOCUMENT



EPHREM