L'Artisan 130





Oven assembly before insulation and cladding

A versatile format for restaurants and pizzerias

This professional wood-fired oven is made from chamotte-based refractory concrete, providing the highest thermal resistance. Its large capacity makes it an ideal choice for most restaurateurs.

Technical information

Inner diameter	130 cm
HxLxD	73 x 165 x 180 cm
Weight	880 kg
Load-bearing slab minimum dimensions L x D x Thickness	210 x 210 x 20 cm
Dimensions of the kit when assembled	165 x 180 cm
Materials	Chamotte
Warranty	5 years
Food-grade certificate	EN1388/1 Standard
Included	Smoke drain, 30 x 30 cm refractory clay slab floor and cast iron door 130/160
Optional	Cooking accessories, insulating materials

Capacity



6 pizzas Ø33 cm per batch 70 per hour



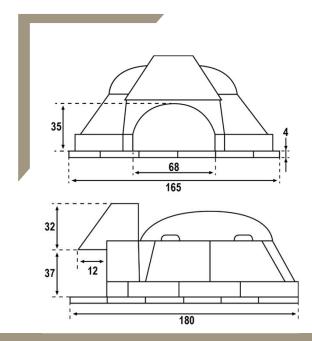
3 to 4 Ø30 cm dishes per batch



15 kg / batch



15 kg / heating



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