EPHREM
MANUFACTURE DE FOURS À BOIS

The wood-fired oven reinvented

TECHNICAL DATA SHEET
The Flambeur Pro 120



The wood-fired oven reinvented

Grilling, baking, roasting, stewing, confit, smoking... rediscover the pleasure of wood-fired cooking in an authentic refractory oven.
Excellent performance, combined with a simple and elegant design, to enhance any outdoor space.

Capabilities

- **5 pizzas (33cm diameter) per batch, i.e., 60 per hour**
- **4 or 5 slow-cooked dish (30cm diameter) per batch**
- **15 kg of bread per batch**
- **10 kg of wood per heating**

Features

Internal diameter	120 cm
Height x Width x Depth in cm	Dimensions with legs: 175x151 x151 cm
Weight	≈ 775 kg
Maximum size	122 x 122 cm
Material	Chamotte, powder-coated steel, terracotta, insulating mineral wool, and rigid insulation boards
Warranty	5 years
Food safety certificate	Standard EN1388/1
Included	50 cm black steel flue with stainless steel cap, insulation, refractory clay slab base, stand, thermometer, smoke vent, and ash pan.
Accessories	Steam box, culinary accessories, barbecue grill, protective cover, customizable hue, storage shelf.

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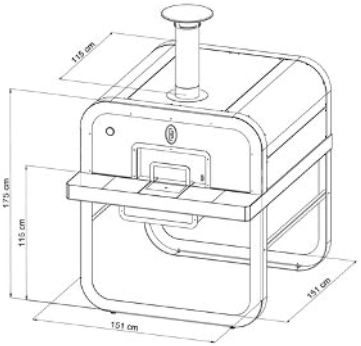
TECHNICAL SPECIFICATIONS
The Flambeur 120 PRO

Barbecue. Kamado. Smoker. And more.

The Flambeur brings all these cooking methods together in one genuine enclosed wood-fired oven, combining complete safety with exceptional versatility.
Bake bread, cook pizzas, grill, roast, smoke or slow-cook... Thanks to its true thermal-mass firebox, The Flambeur delivers outstanding performance across every style of wood-fired cooking.

More than just an oven, The Flambeur creates unforgettable moments to share. It reconnects people with the authentic pleasure of cooking over a real wood fire, reinterpreted through a bold contemporary design. A true centrepiece, it transforms any outdoor space into a place where great food and great company come together.

Technical diagram



The Flambeur Pro 120 is:



Nomade 120 Oven Kit

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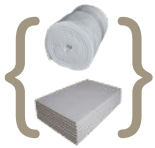


Refractory terracotta slab surface

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Integrated probe thermometer (0–500 °C)



Thermal insulation package

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Upper casing and exhaust duct with cap

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Base

+



Steel door
+ ashtray drawer
+ terrazzo entry shelf

*Available color combinations: Green/Eucalyptus, Black/Manganese, Terracotta/Sand, Ochre/Indigo.