EPHREM
MANUFACTURE DE FOURS À BOIS

The wood-fired oven reinvented

TECHNICAL DATA SHEET
The Flambeur 90



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

- **2 pizza (33cm diameter) per batch, i.e., 40 per hour**
- **2 or 3 slow-cooked dish (30cm diameter) per batch**
- **8kg of bread per batch**
- **6 to 8 kg of wood per heating**
- **12 or more guests**

Features

Internal diameter	90 cm
Height x Width x Depth in cm	Table top dimensions: 75x122 x 122 cm Dimensions with legs: 175x122 x122 cm
Weight	Load capacity (on one surface): ≈ 522kg Load capacity (on the legs): ≈ 564kg
Maximum size	122 x 122 cm
Material	Pozzolana, steel, terracotta, mineral wool insulation
Warranty	5 years
Food safety certificate	Standard EN1388/1
Included	50cm black steel flue and cap, steel door, insulating materials, fireclay slab base, feet, Refractory terracotta slab surface
Accessories	Kitchen accessories, stainless steel shelf, outdoor cover, wheel kit

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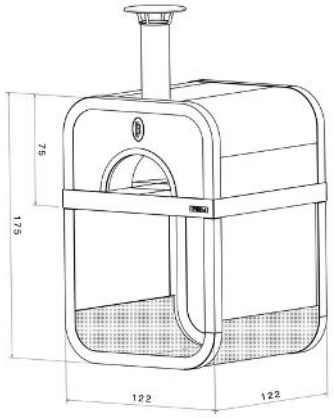
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Barbecue. Kamado. Smoker. And more.

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 90, is :



Authentique Pizzaiolo Oven and its steel door

+



Refractory terracotta slab surface

+



Thermal insulation package



Integrated probe thermometer (0–500 °C)

=





Two-tone powder-coated steel cladding with flue pipe and stainless steel chimney cap

+



Adjustable-foot optional base

+



Insulated door

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