

MADE IN
FRANCE



Le Flambeur Pro :
the new flame of
gastronomy

 **EPHREM**
WOOD-FIRED OVENS MANUFACTURER

THE LEADING FRENCH MANUFACTURER OF WOOD-FIRED OVENS

Founded in 1975, Manufacture Ephrem designs and manufactures wood-fired ovens for private individuals, bakers, and foodservice professionals. With over 80,000 ovens sold in France and internationally since its creation, Ephrem is France's leading manufacturer of wood-fired ovens.

OUR AMBASSADORS



Manu Barthélémy

Sourdough pizzaiolo at
Lo Pichotome
World Champion of
Ethical Pizza 2016



Manon Santini

Chef at Groupe
Bagatelle
World champion in
dessert pizza 2019



Louis Gachet

Michelin-starred chef
at Le Couvent des
Minimes
MOF (Meilleur Ouvrier
de France) 2023



Loubna Tahif

Sourdough baker and
trainer at Le Fournil
Fleuri

"The versatility of the Le Flambeur Pro oven stood out to me from my very first visit to the workshop. It naturally brings people together, creating moments of sharing and conviviality around an element that has united us for millennia: fire."

Louis Gachet,

Michelin-starred chef at Le Couvent des Minimes in Mane,
Meilleur Ouvrier de France 2023 and Ephrem ambassador.



WOOD-FIRED OVENS
MANUFACTURER
SINCE 1975



CONTACT US



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📷 [@ephrem_fusion](https://www.instagram.com/ephrem_fusion)

MANUFACTURE EPHREM

Les Ateliers du Lauzon - 5000 RD 4096
04180 Villeneuve en Provence / France



EPHREM REINVENTS THE ANCESTRAL OVEN

With its unique design, versatility and exceptional cooking performance, Le Flambeur Pro is redefining the wood-fired oven. Why? Because it integrates a true thermal mass wood-fired oven within a strikingly contemporary curved casing, making it a genuine centrepiece in the service of gastronomy.



A NEW APPROACH TO LIVE-FIRE COOKING, DESIGNED FOR CHEFS

At a time when outdoor gastronomy and the art of live-fire cooking are shaping a new vision of hospitality, **our ovens become true culinary design objects, capable of creating a hearth around which new ways of welcoming, sharing and enjoying food take shape.** With the Le Flambeur Pro range, embraced by leading chefs and landmark venues, we create signature pieces for exceptional spaces—terraces, rooftops, restaurants, resorts and lodges—where the fire-cooking experience becomes a defining element of the venue's identity.

LE FLAMBEUR PRO: A TRUE HIGH MASS OVEN, ELEVATED BY DESIGN

Our ovens allow users to reconnect with the ancestral use of the traditional wood-fired oven: cooking with a live flame, but also without it, **thanks to remarkable thermal inertia that retains heat for nearly 48 hours after the final firing.**



LE FLAMBEUR PRO 90

UN OUTIL DE CUISSON ICONIQUE

Le Flambeur Pro 90 features a 90 cm cooking diameter, making it easy to integrate into a wide range of spaces. It is available with or without a stand.

ALSO AVAILABLE IN THE CHEF VERSION: POWDER-COATED STAINLESS STEEL AND REINFORCED FIRECLAY.

-  2 pizzas Ø33cm per bake
-  8 kg of bread per bake
-  3 à 4 roast or stews at a time
-  6-8 kg of wood required per firing

LE FLAMBEUR PRO 120

HIGH GASTRONOMIC PERFORMANCES

Le Flambeur Pro 120 is the largest oven in the range, with a 120 cm cooking diameter. Equipped with a terrazzo side shelf for placing dishes and an integrated ash pan with pull-out ash drawer, it is the most fully equipped model in the range.

ALSO AVAILABLE IN THE CHEF VERSION: POWDER-COATED STAINLESS STEEL AND REINFORCED FIRECLAY.



-  5 pizzas Ø33cm per bake
-  15 kg of bread per bake
-  4 à 5 roast or stews at a time
-  10 kg of wood required per firing

LE FLAMBEUR PRO CHEF: DESIGNED FOR FINE GASTRONOMY

Le Flambeur Pro Chef 90 and Le Flambeur Pro Chef 120 are offered with a fully stainless steel casing. The thermal mass cooking hearth is made from reinforced fireclay, providing increased thermal inertia and even greater versatility. Live-flame cooking as well as falling-temperature cooking are both possible: **the quality of the materials used delivers unmatched culinary performance.**

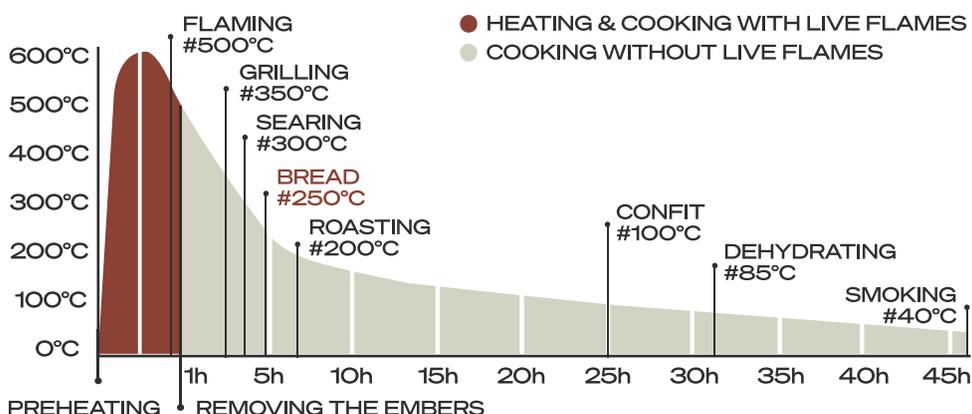
THE COOKING MODULE: PERFECT FOR FOOD PREPARATION



The professional cooking module, available in several versions, features a stainless steel worktop supported by a powder-coated steel leg. Combined with the oven, it allows the creation of a true preparation area dedicated to wood-fired cooking.

Dimensions :
99,1cm (H) x 91,7cm (W)
Weight : 79kg

THE FIRE'S JOURNEY: TEMPERATURES & COOKING STAGES



A HIGH-MASS COOKING HEARTH MADE FROM NATURAL MATERIALS, WITH EXCEPTIONAL HEAT RETENTION

For over 50 years, Manufacture Ephrem has specialised in the design and manufacture of thermal mass wood-fired ovens supplied as ready-to-build kits. Le Flambeur Pro features a high-mass cooking hearth made from a naturally refractory material: fireclay, a clay sourced from the Aquitaine region. Long recognised as a true construction material made from natural raw ingredients, this type of wood-fired oven offers exceptional thermal inertia, comparable to that of an authentic, traditional masonry oven.



FLAMBEUR PRO & ITS CHEF VERSION



BUILD & INSTALL IN 3HRS,
EASY TO USE & CLEAN



PREMIUM FRENCH MATERIALS:
LAVA STONE CORE, POWDER
COATED STEEL CASE



REAL FIRE, REAL FLAVOURS:
GRILL, ROAST, BAKE OR SMOKE



LONG COOKING CYCLE:
RETAINS AND RADIATES HEAT
FOR 48HRS



DESIGNED FOR CHEFS:
ROBUSTNESS, RELIABILITY
AND PERFORMANCE



A DISTINCTIVE DESIGN,
AVAILABLE IN TWO SIZES



THE SAFETY OF A CLOSED FIRE
CHAMBER ALL-IN-ONE: BARBECUE,
KAMADO, SMOKER, PLANCHA



SUSTAINABLY DESIGNED:
CLEAN, EFFICIENT COMBUSTION
WITH LOW EMISSION



A TRUE CULINARY
EXPERIENCE, WHETHER
INDOORS OR OUTDOORS

LE FLAMBEUR PRO 90

Dome: 90cm
72 / 175CM* (H) x 122CM (W)
Weight: 522 kg / 564 kg*
*with or without stand

LE FLAMBEUR PRO 120

Dome: 120cm
175CM* (H) x 151CM (W)
Weight: 875 kg

INCLUDED

SPECIFIC TO LE FLAMBEUR PRO

HIGH-MASS COOKING HEARTH MADE OF FIRECLAY,
POWDER-COATED **STEEL CASING**.

SPECIFIC TO LE FLAMBEUR PRO CHEF

REINFORCED HIGH-MASS COOKING HEARTH MADE OF FIRECLAY,
POWDER-COATED **STAINLESS STEEL CASING**.

MINERAL INSULATING WOOD WOOL & INSULATING SLABS,
STEEL DOOR / INSULATED STEEL DOOR / GLASS DOOR ON SELECTED MODELS,
PROBE THERMOMETER,
A TERRAZZO SHELF WITH AN INTEGRATED ASH DRAWER AND STAINLESS STEEL
ASH TRAY (FLAMBEUR PRO 120 ONLY),
FLUE ACCESSORIES SUITABLE FOR OUTDOOR USE *
AVAILABLE IN 3 COLOURS: NOIR / MANGANÈSE, TERRACOTA / SABLE
& VERT / EUCALYPTUS, ETC.

* For any indoor installation, the flue system is the customer's responsibility.

ACCESSORIES

COOKING ACCESSORIES, STAINLESS STEEL STORAGE SHELF,
OUTDOOR PROTECTIVE COVER (FLAMBEUR PRO 90 ONLY),
STEAM INJECTION BOX (FLAMBEUR PRO 120 ONLY).

IF INSTALLED IN AN UNCOVERED OUTDOOR AREA, A PROTECTIVE COVER IS ESSENTIAL TO
PROTECT THE FLAMBEUR FROM THE ELEMENTS.

5 YEARS WARRANTY • FOOD CONTACT STANDARD EN1388/1