

 **EPHREM**
MANUFACTURE DE FOURS À BOIS

PRESS KIT



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EPHREM REINVENTS FIRE

When the wood-fired oven becomes a design object and a gastronomic experience

At a time when outdoor cooking and fire-centred living are reshaping contemporary lifestyles, Manufacture Ephrem puts forward **a singular vision of the wood-fired oven: a sculptural, durable and experiential object**, serving both gastronomy and exceptional places.

Founded in 1975, Ephrem is a **French house apart**. For over fifty years, the manufacture has specialised in the production of high-mass wood-fired masonry ovens made from natural materials, cultivating a rare expertise passed down and refined over decades. **With more than 80,000 ovens installed in France and internationally**, Ephrem has established itself as a benchmark — while undergoing a deliberate aesthetic and cultural transformation.





MANUFACTURE EPHREM

A renaissance shaped by a duo in life and in creation

This transformation gained fresh momentum with the acquisition of the Manufacture by **Sylvain Pesce** and **Virginie Boeri Pesce**, a duo in life and in creation whose complementary expertise lies at the heart of Ephrem's contemporary repositioning.

Sylvain, former Commercial Director in the outdoor infrastructure and built environment sector, **brings a strategic vision of uses, markets and exceptional venues.**

Virginie, designer and former Artistic Director in the fashion and luxury industries, **introduces a renewed aesthetic and cultural sensibility, inspired by the worlds of design, architecture and refined living.**

Together, they modernise the Manufacture's image, lines and narrative, while remaining faithful to Ephrem's technical and artisanal DNA: transforming the wood-fired oven from a mere tool into a signature piece, capable of structuring a space and telling a story.





LE FLAMBEUR, A CONTEMPORARY HEARTH

A high-mass oven with a distinctive design

With **Le Flambeur**, Manufacture Ephrem offers a radical reinterpretation of the ancestral wood-fired oven: a high-mass thermal oven with distinctly contemporary lines, conceived as a design piece and a true catalyst for shared moments.

At its core lies a **high-mass thermal core**, built from naturally refractory materials — volcanic pozzolan or fireclay, depending on the model — delivering exceptional thermal inertia and long-lasting heat retention, capable of radiating heat for **up to 48 hours after the final firing**.

This mineral core unlocks a wide range of possibilities: **flambéing, grilling, roasting, bread baking, confit cooking, smoking...** Le Flambeur enables a unique spectrum of cooking techniques, **either directly over flame or through descending heat**.

A rare versatility, allowing the exploration of a wide range of cooking techniques, from pizza and far beyond, **reconnecting with an ancestral, instinctive and deeply sensory approach to fire-based cooking**.





THE WOOD-FIRED OVEN EXPERIENCE

A signature piece embraced by Chefs and exceptional venues

Designed for chefs as much as for aesthetes, Le Flambeur now features in places where gastronomy, design and hospitality converge. Its professional version, **Le Flambeur Pro**, has established itself as an iconic culinary tool, adopted by leading chefs and reference establishments.

In June 2025, Ephrem orchestrated the **Dîner Ardent**, the first gastronomic dinner entirely conceived around a wood-fired oven, held in Villeneuve-en-Provence. This unprecedented culinary experience brought together chefs Emmanuel Perrodin, Julien Diaz and Manu Barthélémy, with the oven itself becoming the narrative thread of the meal.



This exploration continues with a **confirmed collaboration in May 2026 with Les Chefs in Saint-Tropez**, an emblematic event on the international gastronomic and lifestyle scene.

For Ephrem, this is a natural evolution: its ovens increasingly stand out as signature pieces, capable of shaping a venue's identity — Lou Calen 5* in Cotignac, Domaine des Andéols 5* in the Luberon, and other upcoming projects — creating a focal point and redefining the art of hosting.



OUR AMBASSADORS

Around Ephrem ovens, a community of chefs, artisans and fire experts helps shine a unique know-how.



Manu Barthélémy

Sourdough pizzaiolo at Lo Pichotôme World Champion of Ethical Pizza 2016



Manon Santini

Head Chef, Bagatelle 2019 World Champion of Dessert Pizza



Louis Gachet

One-Michelin-starred chef at Le Couvent des Minimes Meilleur Ouvrier de France 2023



Loubna Tahif

Sourdough baker and instructor at Le Fournil Fleuri

Loubna Tahif founder of *Le Fournil Fleuri*, a committed baker, has been working with an Ephrem bread oven since 2023 and shares her expertise in the art of wood-fired bread baking.

Manu Barthélémy, from the restaurant *Lo Pichotôme* in Forcalquier, works with a professional rotating oven, *Le Loule*. He embodies both technical excellence and the culinary creativity that inspire us

Manon Santini, Head Chef of the Bagatelle Group and 2019 World Champion of Dessert Pizza, explores creative, subtle and contemporary cooking techniques

Louis Gachet, Louis Gachet, Meilleur Ouvrier de France and one-Michelin-starred chef at *Le Couvent des Minimes*, prepares for the upcoming Pizza World Championships in Parma, Italy using the *Le Flambeur Pro 90*. He has crafted a Christmas gastronomic menu cooked entirely in a wood-fired oven, exclusively for Ephrem.

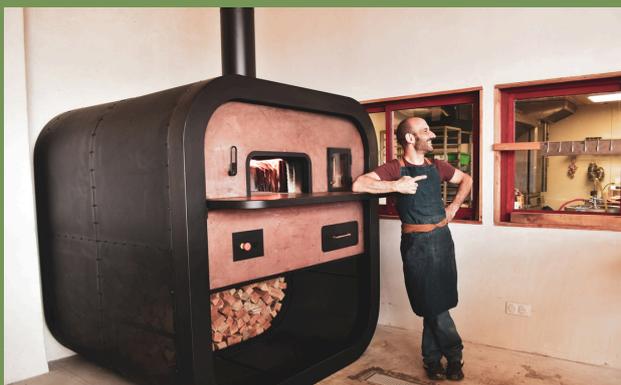
Together, these talents write with us an essential chapter: that of an authentic, demanding and resolutely contemporary fire-based cuisine.

ABOUT MANUFACTURE EPHREM

Based in Haute-Provence, Manufacture Ephrem designs and fabricates high-mass wood-fired masonry ovens in France for private clients, bakers and foodservice professionals. Blending historical craftsmanship, innovation and design, Ephrem redefines the wood-fired oven as an object of culture, sharing and creative expression.

A sustainable vision of luxury

At Ephrem, luxury is defined by durability. French natural materials, high-mass construction with exceptional thermal inertia, clean combustion, low wood consumption and proven robustness: each oven is conceived to endure, far removed from the ephemeral.





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