



ULTIMATE IN BAKING • PERFORMING • SIMPLE

DAY • AVAILABLE ON STOCK • TOUGH • THE



ENERGY SOBRIETY

• COMPACT •

POWER-EFFICIENT  
BAKING



ASSEMBLY WITHIN A

[www.fourmap.fr](http://www.fourmap.fr)

# FOURS MAP

60 years  
of innovations



## Quality

- 100 % made in France
- Ovens entirely assembled and tested within our works
- Totally stainless steel front (columns, altar, hood and control panel)
- Stainless steel heating chambers and aluminized steel sheets
- Loader both extremely light and sturdy



## Easy of use

- Lightweight integrated loader
- Easy to clean windows requiring no dismantling
- Easy and low maintenance, technical access from the front
- Steam generators accessible and removable from the front
- Electromechanical commands with high precision regulators



## Compactness

- The most compact ovens on the market, saving up to 25% floor space
- Minimum size for a bigger baking surface
- Fully retractable integrated loader (MAP exclusivity)



## Adaptability

- Baking on 3 to 5 decks
- Made-to-measure ovens on request
- Customizable fronts



# Sobriety

An energy-efficient  
range of electric deck  
ovens and rotary rack  
ovens.



# OUR HISTORY



2024

Purchase of a latest-generation laser cutting machine, ensuring optimum production quality and improving working conditions for our employees

**Relocation** to Bourg-lès-Valence: doubling of the production surface area thanks to the total renovation in positive energy of a building after its purchase

2023



2022

Update of the **TOUCH'N BAKE** supervision system, with the new **ECOTOUCH** version  
Development of **ROTOTEC**, our rotary rack oven

Development of **MODULOSOL**, our electric modular deck oven range

2018



2015

Development of the **COMPACT TRADITION** oven and extension of the **MICROTEC** range

Development of « **TOUCH'N BAKE** », the first touch screen supervision system

2014



2010

**Patent** : development of new steam generators with **non-floodable integrated saturators** which can be dismantled from the front without any special tooling

Extension of the **MICROTEC** range

2009



2006

Messrs. Cyr and Perrois took over the company

**Patent** : Invention of the first **integrated loader**, awarded the 1996 European innovation trophy

1996



1990

Development of the **MICROTEC** range, the most compact range of ovens on the market

Louis Pavaiiller, famous designer of the first French cyclothermic deck oven, created MAP

1980

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## **ROTOTEC**

Rotary rack ovens

# MICROTEC

Electric deck ovens



Can be built-in  
on 3 sides

Adaptable to  
your bakery's  
dimensions



High-performance,  
continued,  
reactive baking

#### ECONOMICAL

High insulation between and around baking chambers

Using of homogeneous and high energy performance material such as rock wool

#### ECONOMICAL

Independent decks and independent regulation

Of hearths, roofs and steam

#### ECONOMICAL

**Touch'N Bake** touch screen controller (optional)

Allows to save up to 30% of energy and more than 50% of connection power

#### ECONOMICAL

Heating by stainless steel armoured heaters

Optimised distribution to ensure that baking is perfectly homogeneous

#### ECONOMICAL

Delayed heating

Optimised pre-heating to reduce power consumption

Stainless steel front as standard

Customisation options: wide choice of epoxy paint colours and integration of your logo



#### MAP vapo-sec

Steam condenser fully integrated into the oven  
Zero footprint  
No energy consumption



#### Steam saturators

Perfect steam distribution throughout the oven for an unmatched coloring and crispness



#### Hood with integrated LED lighting

Specially developed for homogenised and optimised steam extraction



#### Fully retractable integrated loader

Full stainless  
Extremely light and easy to handle  
Optimum workstation ergonomics and substantial savings in space

Copious and generous steam production

#### ECONOMICAL

A separate steam generator for each baking chamber

Power consumption optimisation of the appliances by recovering heat from the oven, generating significant energy savings

High resistance to corrosion

Stainless chambers and aluminized metal steel sheets

#### ECONOMICAL

Better steam evacuation

Highly efficient hood with integrated LED lighting. Widely dimensioned extractors (optional bi-speed extractors)

#### ECONOMICAL

MODECO power modulation

One regulator per baking chamber incorporating the functions of hearth and roof temperature control, timer, steam injection and lighting

#### ECONOMICAL

Perfect heat distribution and excellent reactivity

Slabs in refractory materials with high calorific capacity and inertia, actively helping to reduce the electric consumption

# MICROTEC

## Electric deck ovens



Ready to bake  
within a day

3, 4 or  
5 decks

3 widths

63 cm • 83 cm • 126 cm

4 depths

86 cm • 126 cm

166 cm • 206 cm

### ECONOMICAL

MICROTEC ovens are designed to optimise power consumption, making them one of the most cost-efficient ranges on the market.

The speed of installation and technical intervention have been particularly studied, especially thanks to an easy access from the front.

MICROTEC ovens offer unrivalled ergonomics and working comfort thanks to their design: they are easy to clean (removable- without-tools hood grilles, tilting tempered glass doors for cleaning without dismantling) and loading is effortless thanks to the integrated, fully retractable MAP-patented oven loader.

MICROTEC ovens are specially designed for the continuous baking of cold doughs (cold mass) and for the baking of large pieces (sourdough organic breads) thanks to their slabs which ensure optimum heat diffusion and excellent responsiveness.

To be fit for moulded preparations and pastry applications, the upper deck of MICROTEC ovens is 50 mm higher than the other decks.

It is possible, as an option, to mix the useful heights of the different decks.

Thanks to its ultra-compact design, the MICROTEC range takes up 20-25% less floor space, making it ideal even for the most cramped bakeries.

# STANDARD OVENS → CONTROL PANEL ON THE LEFT

Baking surface (m <sup>2</sup> )	Model	Type	Number of decks, doors, openings	Slabs dimensions (width x depth) (cm)	Width (cm)	Depth (cm)	Depth with conveyor (cm)	Height (cm)*	Productivity in Baguettes per hour**	Power modulation starting from:
<b>MICROTEC 3 • Electric ovens • 3 independent decks</b>										
2,4m <sup>2</sup>	<b>ME3-1-63-126</b>	ME3-60	3/1/3	63x126	102	197	318	215	90	7 KW
3,3m <sup>2</sup>	<b>ME3-1-126-86</b>	ME3-80C	3/1/3	126 x 86	169	159	234	215	120	11 KW
3,3m <sup>2</sup>	<b>ME3-1-83-126</b>	ME3-80M	3/1/3	83 x 126	126	187	318	215	120	9 KW
3,1m <sup>2</sup>	<b>ME3-1-63-166</b>	ME3-80L	3/1/3	63 x 166	102	237	398	215	135	9 KW
4,1m <sup>2</sup>	<b>ME3-1-83-166</b>	ME3-120	3/1/3	83 x 166	126	237	398	215	180	11 KW
5,1m <sup>2</sup>	<b>ME3-1-83-206</b>	ME3-140	3/1/3	83 x 206	126	277	477	215	210	14 KW
4,8m <sup>2</sup>	<b>ME3-2-63-126</b>	ME3-130	3/2/6	63 x 126	169	192	315	215	180	14 KW
6,3m <sup>2</sup>	<b>ME3-2-63-166</b>	ME3-180	3/2/6	63 x 166	169	239	395	215	270	18 KW
7,8m <sup>2</sup>	<b>ME3-2-63-206</b>	ME3-190	3/2/6	63 x 206	169	279	475	215	360	22 KW
8,3m <sup>2</sup>	<b>ME3-2-83-166</b>	ME3-200	3/2/6	83 x 166	222	247	394	215	360	20 KW
10,3m <sup>2</sup>	<b>ME3-2-83-206</b>	ME3-280	3/2/6	83 x 206	222	287	473	215	420	24 KW
<b>MICROTEC 4 • Electric ovens • 4 independent decks</b>										
3,2m <sup>2</sup>	<b>ME4-1-63-126</b>	ME4-60	4/1/4	63x126	102	197	318	226	120	9 KW
4,3m <sup>2</sup>	<b>ME4-1-126-86</b>	ME4-80C	4/1/4	126 x 86	169	159	234	226	160	14 KW
4,2m <sup>2</sup>	<b>ME4-1-83-126</b>	ME4-80M	4/1/4	83 x 126	126	187	318	226	160	12 KW
4,2m <sup>2</sup>	<b>ME4-1-63-166</b>	ME4-80L	4/1/4	63 x 166	102	237	398	226	180	12 KW
5,5m <sup>2</sup>	<b>ME4-1-83-166</b>	ME4-120	4/1/4	83 x 166	126	237	398	226	240	15 KW
6,8m <sup>2</sup>	<b>ME4-1-83-206</b>	ME4-140	4/1/4	83 x 206	126	277	477	226	280	18 KW
6,4m <sup>2</sup>	<b>ME4-2-63-126</b>	ME4-130	4/2/8	63 x 126	169	192	315	226	240	18 KW
8,4m <sup>2</sup>	<b>ME4-2-63-166</b>	ME4-180	4/2/8	63 x 166	169	239	395	226	360	24 KW
10,4m <sup>2</sup>	<b>ME4-2-63-206</b>	ME4-190	4/2/8	63 x 206	169	279	475	226	480	28 KW
11,0m <sup>2</sup>	<b>ME4-2-83-166</b>	ME4-200	4/2/8	83 x 166	222	247	394	226	480	26 KW
13,7m <sup>2</sup>	<b>ME4-2-83-206</b>	ME4-280	4/2/8	83 x 206	222	287	473	226	560	32 KW
<b>MICROTEC 5 • Electric ovens • 5 independent decks</b>										
4,0m <sup>2</sup>	<b>ME5-1-63-126</b>	ME5-60	5/1/5	63x126	102	187	318	238	150	12 KW
5,4m <sup>2</sup>	<b>ME5-1-126-86</b>	ME5-80C	5/1/5	126 x 86	169	159	234	238	200	17 KW
5,2m <sup>2</sup>	<b>ME5-1-83-126</b>	ME5-80M	5/1/5	83 x 126	126	187	318	240	200	15 KW
5,2m <sup>2</sup>	<b>ME5-1-63-166</b>	ME5-80L	5/1/5	63 x 166	102	237	398	238	225	14 KW
6,9m <sup>2</sup>	<b>ME5-1-83-166</b>	ME5-120	5/1/5	83 x 166	126	237	398	240	300	19 KW
8,5m <sup>2</sup>	<b>ME5-1-83-206</b>	ME5-140	5/1/5	83 x 206	126	277	477	240	350	23 KW
7,9m <sup>2</sup>	<b>ME5-2-63-126</b>	ME5-130	5/2/10	63 x 126	169	192	315	238	300	23 KW
10,5m <sup>2</sup>	<b>ME5-2-63-166</b>	ME5-180	5/2/10	63 x 166	169	239	395	238	450	30 KW
13,0m <sup>2</sup>	<b>ME5-2-63-206</b>	ME5-190	5/2/10	63 x 206	169	279	475	238	600	36 KW
13,8m <sup>2</sup>	<b>ME5-2-83-166</b>	ME5-200	5/2/10	83 x 166	222	247	394	240	600	33 KW
17,1m <sup>2</sup>	<b>ME5-2-83-206</b>	ME5-280	5/2/10	83 x 206	222	287	473	240	700	40 KW
<b>MICROTEC 6 • Electric ovens • 6 independent decks</b>										
6,3m <sup>2</sup>	<b>ME6-1-83-126</b>	ME6-80M	6/1/6	83 x 126	126	187	318	240	240	18 KW
8,3m <sup>2</sup>	<b>ME6-1-83-126</b>	ME6-120	6/1/6	83x166	126	237	398	240	360	23KW

\*The horizontal outlet of the extractor exceeds 8 cm from the total oven height.

\*\*Indicative values based on 5 batches of 50 cm baguettes in 2 hours.

# TOUCH'N BAKE

## ECOTOUCH

The deck oven supervisor which optimises power consumption



The latest generation touchscreen baking supervisor

**TOUCH'N BAKE ECOTOUCH** is the touch screen control that **optimises the oven's power consumption**. Both a GPS system and the oven's guide, it controls the oven's regulation and does not replace the regulators as standard touch control systems do.

### GPS

Its role is comparable to that of a GPS : it is an assistant for piloting the many different parameters of your oven.

This tool allows you to customise your products by creating your own baking recipes (temperatures, steam, duration, etc.). It is quick and easy to use: you can insert several sequences and apply them all at once. The latest version of **TOUCH'N BAKE ECOTOUCH** lets you **optimise the oven's power consumption without affecting its performance**, guaranteeing responsive, sustained baking at all times.

In this way, the interface can suggest which deck to use for baking your product under the best energy efficiency conditions possible. Last but not least, **TOUCH'N BAKE ECOTOUCH** ensures that your oven is always available and that you save as much energy as possible by **programming the heating and resting periods for the different decks**.

### Guide

**TOUCH'N BAKE ECOTOUCH** gives a synthesis of the various data provided by the deck controllers and uses it to configure them to **optimise your consumption**. This operation can save up to 30% of energy and more than 50% of power connection. Hence, you save money while remaining in control of your oven, with complete control of each deck available at any time.

**Economical**

## ECONOMICAL

### Energy saving

The energy saving management module allows to choose the oven's power output. It optimises energy consumption during the oven's heating up, its most energy consumptive phase. It also rationalises the heating process of the steaming devices.

### Easy diagnosis and repair

The oven's settings and the history of all actions are exportable on a USB key (no internet connection required). Each part of the oven can be totally separated from the others and the components are easy to replace. Indeed, they are non proprietary, affordable and available from all electricians.

### Easy of use

Each deck has its own regulator and possesses a large screen display for easy reading from a distance. The handling is quick and easy to learn. Multi-sequence recipes can be created.

### Safety and fiability

The electromechanical architecture has been proven for several decades, which makes it extremely reliable. Each deck remains totally independent and runs autonomously. All of the oven functions are available on each regulator : a total breakdown of the oven is thus impossible when the main control board is failing.

### Connectivity

The touch screen supervisor can be connected to the Internet: the interface can then be accessed from your smartphone or your computer and allows a remote control of the oven.



### Power-efficient baking

The **TOUCH'N BAKE ECOTOUCH** allows you to keep a low-energy electricity subscription up to a large baking surface.

### Modifiable programmes

The oven keeps its traditional electromechanical controls and deck regulators : you remain able to use your oven with or without any help from **TOUCH'N BAKE ECOTOUCH**.

### Different programmes

The interface is delivered with a various energy-saving programmes and several already pre-saved baking recipes.

If necessary, you can quickly and easily modify these recipes and programmes whenever you need to in order to adapt your own personal requirements to this powerful tool.

### Optional

We can also implement our newest **GESTELEC** system, which optimises your bakery's electrical power management.

**Contact us.**

Very quick  
return on  
investment  
guaranteed

# MODULOSOL

## Modular electric deck ovens



### Modularity

Numerous options

Stacking from  
1 to 3 oven

### Versatility

Multi-purpose ovens  
dedicated to bakery,  
fine pastry and pizza

### Compactness and practicality

Small footprint

Technical access from  
the front

### Efficient and economical

- Insulation with rock wool panels, an **energy-efficient material**
- **Slabs made of refractory materials with a high calorific capacity**
- Bi-zone electromechanical control to optimise power consumption
- **Compatible with MODECO, the modular energy-saving system**

### Tough and resistant

- Full stainless front
- Armoured stainless steel heating elements
- Special high-temperature tempered glass

### Modularity and upgradability

- 1 oven = 1 module
- Modules can be added later on
- Extreme adaptability of the modules thanks to many options

### Compactness and simplicity

- Very small footprint
- Easy to move thanks to its wheels
- Quick and easy technical intervention thanks to front access
- Intuitive and easy of use

# PERFORMANCE THROUGH ADAPTABILITY

## Greater versatility thanks to options

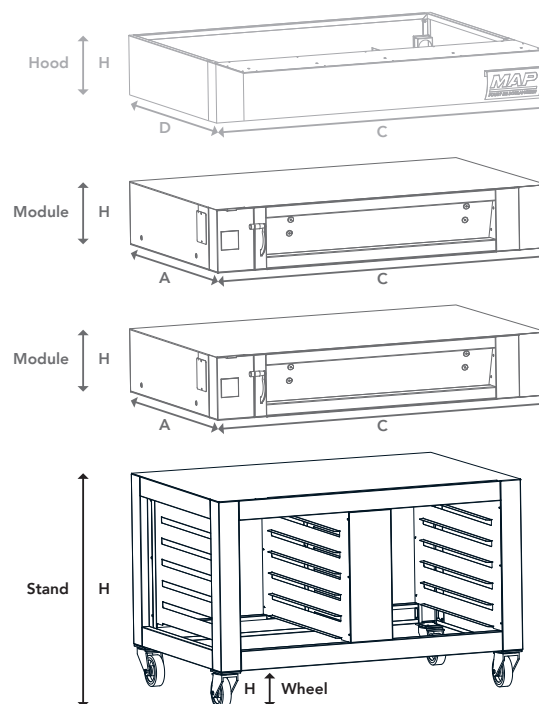
- Fine pastry application: presence of a manual vent
- Bakery application: patented steam devices based on the MAP MICROTEC deck oven technology
- Pizza application: enhanced power up to 350°C

## Advanced modularity and scalability

As each oven is independent, you can mix and match applications to suit your needs. Configure your oven with the options best suited to your activity:

- stand with slide rails and wheels,
- built-in, steam-extractor-equipped hood (with the possibility of equipping it with a steam condenser),
- stacking from one to three ovens.

If your needs change in the future, do not worry: the **MAP MODULOSOL** ovens are designed to adapt and can easily accommodate 1 or more modules at a later date.



### Hood

	2 plates module	4 plates module	4 plates module	6 plates module
	MM2 63-86	MM4 126-86	MM4 83-126	MM6 126-126
C = Width	100 cm	168 cm	126 cm	168 cm
D = Depth	140 cm	140 cm	180 cm	180 cm
H = Height	31 cm	31 cm	31 cm	31 cm
P = Weight	75 kg	105 kg	105 kg	150 kg

### Stand

	3 modules	2 modules	1 module
H = Height	79 cm	109 cm	141 cm
Including wheel height	205 mm	205 mm	205 mm

## ECONOMICAL

## Efficient and economical

Like the entire range of MAP deck ovens, the **MAP MODULOSOL** ovens have been designed to meet all your baking requirements while **optimising energy consumption**.

Model	Type	C = Width	A = Depth	H = Height	HC = Useful height	Slab dimension	PI = Standard Power	P = Weight
MM2 63-86								
2 plates module 400x600	Bakery	100 cm	117 cm	32 cm	215 mm	63 cm x 86 cm	4 kW	150 kg
	Pastry/Pizza						3 kW	130 kg
MM4 126-86								
4 plates module 400x600	Bakery	168 cm	117 cm	32 cm	215 mm	126 cm x 86 cm	7 kW	225 kg
	Pastry/Pizza						5,8 kW	200 kg
MM4 83-126								
4 plates module 400x600	Bakery	126 cm	157 cm	32 cm	215 mm	83 cm x 126 cm	7 kW	225 kg
	Pastry/Pizza						5,8 kW	200 kg
MM6 126-126								
6 plates module 400x600	Bakery	168 cm	157 cm	32 cm	215 mm	126 cm x 126 cm	10 kW	300 kg
	Pastry/Pizza						8,5 kW	275 kg

# COMPACT

## Assembly-free bakery deck ovens



Setup in your bakery within half a day

Entirely assembled in our works

### All the features and quality of the MICROTEC range in a compact format

- Maximum space-saving thanks to the possibility to be built-in on three sides and the integrated, fully retractable loader
- Retractable lift-loader for maximum space saving
- Slab depths suitable for use with divider-shapers (10 divisions)
- Specifically designed for cold dough baking (mass cold) thanks to the excellent responsiveness of the slabs
- Technical access from the front for quick and easy maintenance
- Efficient, responsive and **economical** patented steam devices for perfect colour and crispiness
- Range adapted for high-speed baking, with high baking quality and regularity, even under the most demanding conditions of loading, temperature and hydration

### STANDARD OVENS → CONTROL PANEL ON THE LEFT

Baking surface (m <sup>2</sup> )	Model	Type	Number of decks/doors/openings	Slabs dimensions (width x depth) (cm)	Width (cm)	Depth (cm)	Depth with conveyor (cm)	Height (cm)*	Productivity in Baguettes per hour**
<b>COMPACT</b>									
2,2m <sup>2</sup>	<b>E4-1-63-86</b>	E4-40	4/1/4	63 x 86	102	153	231	227	80
2,7m <sup>2</sup>	<b>E5-1-63-86</b>	E40	5/1/5	63 x 86	102	153	231	232	100
2,9m <sup>2</sup>	<b>E4-1-83-86</b>	E4-50	4/1/4	83 x 86	123	153	231	227	100
3,6m <sup>2</sup>	<b>E5-1-83-86</b>	E50	5/1/5	83 x 86	123	153	231	232	125

\*The horizontal outlet of the extractor exceeds 8cm from the total oven height.

\*\*Indicative values based on 5 batches of 50 cm baguettes in 2 hours.

# MICROTURBO

The smoothness and reactivity of cyclothermic technology

Baking  
quality and  
regularity

Reactivity  
and  
availability



- Latest-generation gas or fuel burner with **high energy performance**
- Abundant and generous steam production thanks to one steam generator per deck
- Easy-to-change power source (gas, fuel, electricity)
- Optimised circuit/turbo/hearth/burner assembly for **energy savings**
- Robust and ergonomic design for easy, long-lasting use
- Triple independent safety system

## STANDARD OVENS → CONTROL PANEL ON THE LEFT

Baking surface (m <sup>2</sup> )	Model	Type	Number of decks/doors/openings	Slabs dimensions (width x depth) (cm)	Width (cm)	Depth (cm)	Depth with conveyor (cm)	Height (cm)*	Productivity in Baguettes per hour**
<b>MICROTURBO 4 - Cyclothermic technology oven (4 decks)</b>									
4,3 m <sup>2</sup>	<b>MT4-1-126-86</b>	MT4-80	4/1/4	126 x 86	183	165	234	221	160
5,5 m <sup>2</sup>	<b>MT4-1-83-166</b>	MT4-120	4/1/4	83 x 166	145	247	401	221	240
8,4 m <sup>2</sup>	<b>MT4-2-63-166</b>	MT4-180	4/2/8	63 x 166	188	248	401	221	360
11,0 m <sup>2</sup>	<b>MT4-2-83-166</b>	MT4-200	4/2/8	83 x 166	247	252	396	221	480
<b>MICROTURBO 5 - Cyclothermic technology oven (5 decks)</b>									
2,7 m <sup>2</sup>	<b>T5-1-63-86</b>	MT40	5/1/5	63 x 86	113	165	234	235	100
5,4 m <sup>2</sup>	<b>MT5-1-126-86</b>	MT80	5/1/5	126 x 86	183	165	234	235	200
6,9 m <sup>2</sup>	<b>MT5-1-83-166</b>	MT120	5/1/5	83 x 166	145	247	401	240	300
9,6 m <sup>2</sup>	<b>MT5-2-63-152</b>	MT160	5/2/10	63 x 152	188	234	380	233	400
10,5 m <sup>2</sup>	<b>MT5-2-63-166</b>	MT180	5/2/10	63 x 166	188	248	401	233	450
13,8 m <sup>2</sup>	<b>MT5-2-83-166</b>	MT200	5/2/10	83 x 166	247	252	396	242	600

\*The horizontal outlet of the extractor exceeds 8cm from the total oven height.

\*\*Indicative values based on 5 batches of 50 cm baguettes in 2 hours.

# ROTOTEC

## Rotary rack ovens

**NEW**

Exclusive  
MAP  
technology

Easy of use

Can be  
built-in on  
3 sides



### Efficient and economical

- Designed for baking all types of high-productivity bakery and pastry products
- High baking quality and regularity even under the most demanding conditions of loading, temperature and hydration
- Electromechanical control with the **TOUCH'N BAKE ECOTOUCH** power-consumption optimiser
- Adjustable and modurable heating power to suit recipes and quantities

### Sturdy and convenient

- High resistance to corrosion
- Intuitive screen-touch baking supervisor **TOUCH'N BAKE ECOTOUCH**
- Recipes can be configured with great precision thanks to the wide range of available settings
- Easy of use and maintenance thanks to:
  - access to the engines from the inside
  - electrical panel on drawers
  - simplified window cleaning

Available in two dimensions: **600x800** and **400x600**

Loading by **squirrel cages** able to handle any kind of racks

#### ECONOMICAL

J-type sensors guarantee precise oven temperature control, resulting in **significant energy savings**

**LED lighting** of the door

Very high temperature homogeneity obtained thanks to **3 high-flow turbines** with adjustable blowholes. (speed variators are optional)



Effective and reactive steam generators, by cascades of gutters with multi-level injections

Gear motor and variator rack drive, integrating **torque limitation and smooth starts and stops**

**Stainless** front, hood and body

#### ECONOMICAL

**Triple-glazed, armoured and vented door** with its wall lined with insulation panels

#### ECONOMICAL

**High insulation** with double and triple-thick rockwool panels



Electrical panel on drawers



## STANDARD OVENS → CONTROL PANEL ON THE LEFT

Model	Baking format	Capacity in baguettes	Width (cm)	Depth (cm)	Depth with access ramp (cm)	Depth with hood (cm)	Height (cm)	Height with extraction turbine (cm)	Maximum rack height (cm)	Doorway (cm)
<b>ROTOTEC</b>										
<b>MR600</b>	600x800	152	140	178	220	219	234	260	184	77x185
<b>MR400</b>	400x600		112	137	162	174	234	260	184	52x185

# MAP OVENS

The ultimate  
in baking



## Our commitments towards our territory and the environment

A guaranteed, full made-in-Drôme production which participates in boosting our region and perpetuating our French know-how.

The combination of great expertise and the use of robust materials for quality ovens that last over decades.

An on-site factory production using green energy from photovoltaic panels.

Optimised, controlled consumption of raw materials thanks to high-performance equipment.



# MAP

# OVENS

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and find out more about us!



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