

PELLET STOVES 2023/24

„TIMES MAY
CHANGE,
BUT *my fire*
STILL
BURNS.“



AUSTROFLAMM

www.austroflamm.com

Always plunging
into new worlds
of fire!



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1 Teresa Huemer

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FERDINAND HUEMER,
A VERSATILE PIONEER.

Fire is the source of all things.



40 YEARS

www.austroflamm.com

THE SUCCESS STORY BEGAN BACK IN 1983 when Ferdinand Huemer, the company founder, hit on the idea of combining efficient wood-burning stoves with innovative design. Then in 1995, the easy-to-use pellet stove was born. Fuelled by creativity, a zest for action, courage and determination, he transformed his company into a permanent fixture on the wood burner market in record time! AUSTROFLAMM IS A PIONEER in the use of ceramics and in the development and production of new types

of storage materials like keramott, HMS (Heat Memory System) and XTRA storage heat. Our patented technologies have been instrumental in significantly reducing the emissions generated by solid fuels.

ALWAYS ONE STEP AHEAD OF THE ZEITGEIST, we have developed multifunctional cooking and baking appliances. Innovative tools such as the air distribution model and the PelletControl app (intuitive control via mobile phone) are the perfect complement when it comes to using our resources sustainably!

Thinking and acting sustainably, team spirit and a culture of partnership have been the hallmarks of our company for 40 years.





CLOU COMPACT PELLET
→ Pellet

WE HAVE THE *“hotline”*
PELLET STOVES AND HYBRID STOVES
TO INDEPENDENCE



MO DUO COOK
→ Holzscheite & Pellet

Comfortable, intuitive to operate using the PelletControl App and environmentally friendly at the same time, pellet stoves offer the perfect alternative to conventional wood-burning stoves. Our pellet stoves are not only beautiful to look at their inner values will also impress you. All Austroflamm pellet stoves are prepared for balanced flue operation as standard. Automatic self-cleaning cycles and particularly clean combustion with low ash production result in a minimal need for cleaning.



EASY & SMART

THAT'S THE CLOU!



Our pellet stoves are also both smart and gorgeous!



REAL FIRE

At the push of a button, our pellet stoves emit a pleasant warmth and display a unique and calm array of flames thanks to innovative Austroflamm technology.

REAL PEACE

Thanks to ingenious technology, our pellet stoves do not require convection fans and are therefore particularly quiet during operation.

REAL CLEANLINESS

Our pellet stoves not only comply with the requirements of European regulations, their values remain comfortably within the standard limits to be met. Wood pellets have a minimal impact on the environment even during their production, and energy consumption is kept to a minimum. Cosy heat you can enjoy with a clear conscience.

GOOD COMBINED

JUST „DUO“ IT

OUR DUO MODELS

For all the undecided, Austroflamm has the perfect solution with its hybrid stoves.

MAKING 2 INTO 1!

Duo means these stoves can be fuelled with both firewood and wood pellets.

SIMPLY PRACTICAL

They combine the comfort and technological innovations of pellet stoves with the naturalness of a crackling stove fire. Low-emission combustion, a renewable raw material and economic heating included.



Our Duo stoves don't need to decide between firewood or wood pellets - they simply love them both!

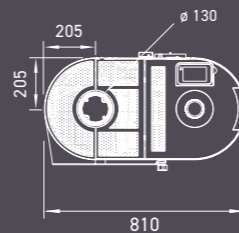


CLOU DUO

→ TWO = ONE

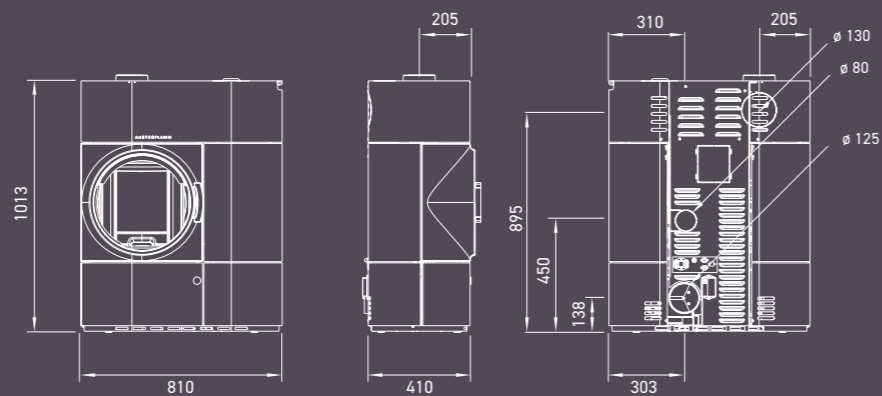
You can heat this hybrid appliance with crackling firewood or quite easily with pellets. The automatic thermostat is brilliant and the time function really practical - you can also use them to start your Clou Duo when you're out and about.

The optional air distribution module allows you to conveniently heat adjoining rooms at the same time with the door closed.



CLOU DUO

- wood/pellets hybrid stove
- rotary control unit
- timer
- room sensor
- stylish solid cast-iron doors



CLOU DUO

M O D U O

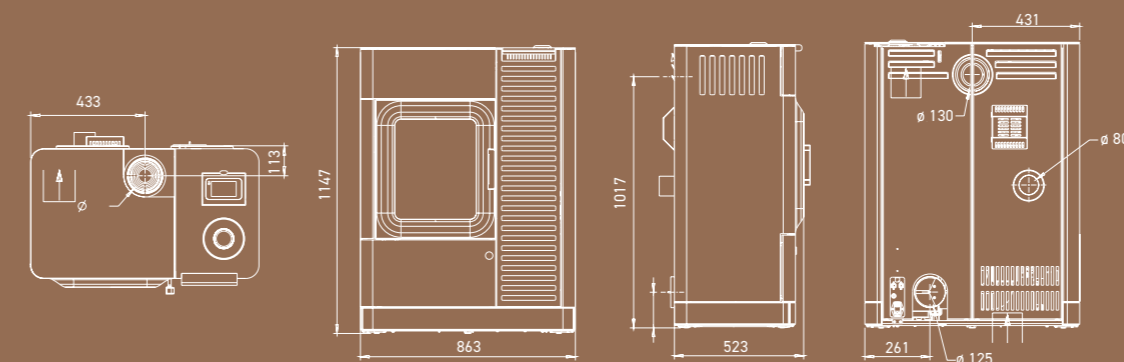


M O D U O WOOD & PELLETS A STRONG DUO!

Calling all comfort-conscious and bon viveurs! Mo Duo fulfils all your heating desires at once. This hybrid appliance can be heated with pellets or firewood and thus combines the best of both worlds: The comfort of an automatic pellet fire with automatic thermostat or timer programming and the incomparable flame pattern of crackling firewood. Adjacent rooms can also be heated using the optional air distribution module.



- M O D U O
- hybrid stove - wood/pellets
 - automatic thermostat
 - intuitive controls
 - optional air distribution module
 - rotary control unit
 - XL touch display



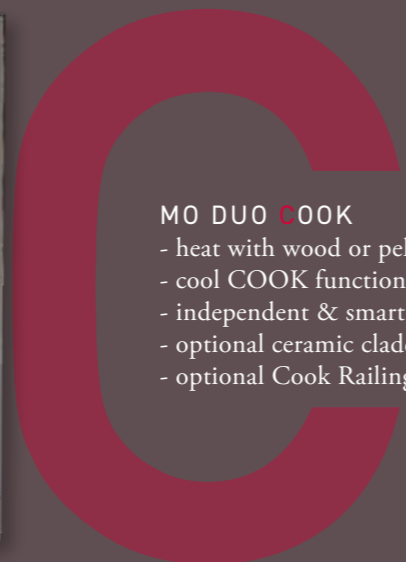
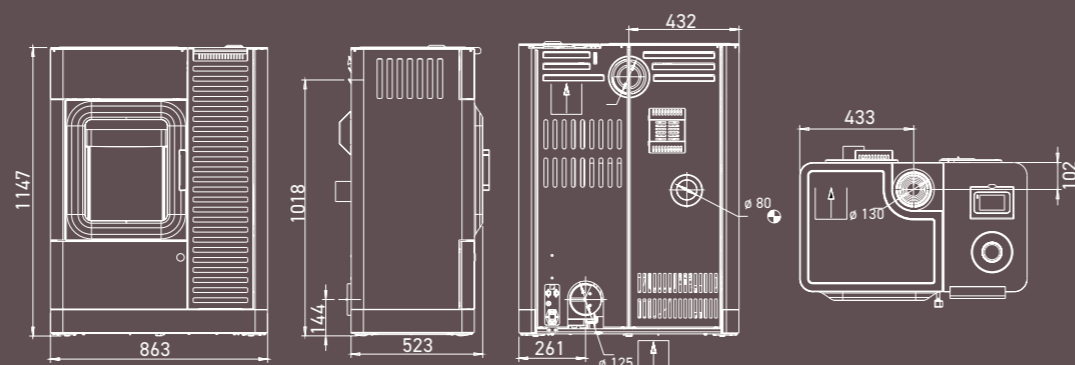


With white ceramic lining
& ceramic back panel



MO DUO COOK - OUR SECRET RECIPE

The new 3 in 1 hybrid stove is a real treat!
With our Mo Duo Cook, no kitchen stays cold.
Heat conventionally with wood or practically with pellets.
Use the fire not just for room heating,
but also for your favourite dishes - that's the
MOdern lifestyle, including independence!



- MO DUO COOK**
- heat with wood or pellets
 - cool COOK function
 - independent & smart
 - optional ceramic cladding
 - optional Cook Railing

MO DUO COOK



WOOD BURNER COOK BOOK

NEW

BEING INDEPENDENT
SIMPLY *tastes*
SO MUCH BETTER

RECIPES FOR WOOD-BURNING STOVES

AUSTROFLAMM
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Semolina dumpling SOUP

Ingredients:

- 5 tbsp semolina
- 1 pinch of salt
- 1 egg
- 1 good pinch of baking powder
- approx. 1/2 litre of beef or vegetable stock
- 2 carrots, optional

Method:

- Place all the dumpling ingredients in a bowl and mix.
- Allow to swell for 10 minutes, then form dumplings using 2 teaspoons. Transfer the dumplings to the simmering soup. Add sliced carrots to taste.
- Cover and set aside. Allow to stand for another 10 minutes.

Helpful: - total cooking time approx. 20 minutes.

Tip: Stir well about...

Cream SOUP

Ingredients:

- 1/4 l water
- 4 tbsp sour cream
- 1 tsp flour
- salt
- caraway seeds

Method:

- Place the water with the caraway seeds and salt in a pan and allow to boil.
- Mix the flour cream and flour, stir in and leave to swell for 10 minutes.
- Heat up - approx. 15 minutes

Helpful: - approx. 15 minutes

Tip: Taste really good with some bread cubes!

Noodle and vegetable SOUP

Ingredients:

- soup noodles
- 2-3 carrots, 1 thick, peas or mangelwurzel
- approx. 1/2 litres of beef or vegetable stock

Method:

- Cook the soup noodles - 4 handful per person - in salted water according to the instructions on the packet. Finely slice the carrots and peas.
- Bring the soup with the vegetables to the boil and simmer for approx. 5 minutes.
- Pour the soup over the noodles and serve with chives!

Helpful: - total cooking time approx. 20 minutes.

Tip: This also tastes delicious with lentils!

Grilled ROAST PORK

Ingredients:

- approx. 1.5 kg loin of pork/neck of pork with bone and rind (cut into a rectangular pattern)
- 2 onions, 3 carrots, 2 cloves of garlic
- 2 tins, caraway seeds, salt, pepper, butter/margarine
- 500 ml vegetable or meat stock
- 500 ml beer (a person may wish to substitute for beer)

Method:

- Rub the meat well with the garlic, caraway seeds and salt and place with some butter/margarine in an ovenproof dish with a lid. Add the roughly chopped carrots, onions and garlic. After approx. 1 hour, pour in the stock. Stake up the fire approx. 1 1/4 hour before the end of the cooking time and - for some lovely crackling - roast uncovered at 200°C.
- Roast in the baking compartment for approx. 1.5 hours at 100°C, 15 minutes at 200°C.
- Remove the rind and add to the dish half an hour before the end of the cooking time. Build in salted water with some caraway seeds for well with this, too.

Helpful: - total cooking time approx. 2 1/2 hours

Tip: Please do not eat the rind!

BEEF RAGOUT

Ingredients:

- 12 kg beef goulash meat
- 1 packet of goulash sauce mix
- 1 l water

Method:

- Heat all the ingredients in a Casserole, then cover and simmer (stove for approx. 2.5 hours (add water if necessary)).
- Once the sauce is ready, add the meat.
- Heat for approximately 2-2.5 hours in the baking compartment for on the stove.

Helpful: - total cooking time approx. 2.5 hours

Tip: Finally, potatoes, whole bread and salad are the perfect accompaniment to this dish.

BISCUITS

Ingredients:

- 100 g sugar
- 200 g cold butter
- 300 g flour
- 1 egg

Method:

- Knead the ingredients until they form a smooth dough, then chill for one hour. Roll out on a floured surface and cut out your favourite shapes.
- Bake in the baking compartment for approx. 8 - 10 minutes at approx. 180°C.

Tip: Decorate with icing sugar, chocolate granules, nuts...

Honey LEBKUCHEN

Ingredients:

- 250 g rye flour
- 50 g sugar
- 1 tsp. Lebkuchen (gingerbread) spice
- 1/2 tsp. bicarbonate of soda
- 25 g butter
- 120 g honey
- 1 egg
- 1 tsp. water
- egg for brushing (beaten)

Method:

- Knead the flour, sugar, baking soda, spices and butter. Warm the honey slightly, mix with the egg and slowly work into the dough. Knead by hand or with a stand mixer and chill for at least 3 hours. Roll out, but not too thin, and cut out various shapes using biscuit cutters. Place on a baking tray lined with greaseproof paper and brush with the beaten egg.
- Bake in the baking compartment for approx. 10 - 12 minutes at approx. 180°C.

Tip: If the gingerbread has hardened - simply place half an apple in the house can.

Kaiser-SCHMARRN

Ingredients:

- 4 eggs
- 4 tbsp. flour (plain)
- 1 tbsp. granulated sugar
- 60 ml milk
- vanilla sugar
- saltines (optional)
- butter (for baking)
- granulated sugar, and flaked almonds if desired

Method:

- Beat the egg whites with a tablespoon of granulated sugar until stiff. Carefully stir in the remaining ingredients (add saltines if desired). Grease the pan, pour in the batter and cook in the baking compartment until golden brown. Tear into pieces using a spatula, turn over and sprinkle with a little granulated sugar (and flaked almonds if desired). Finally, caramelize again briefly in the oven.
- Cook in the baking compartment for approx. 20 minutes at approx. 200°C.

Tip: Serve with icing sugar and complete (apple, plum, orange) or a cup of vanilla ice cream.



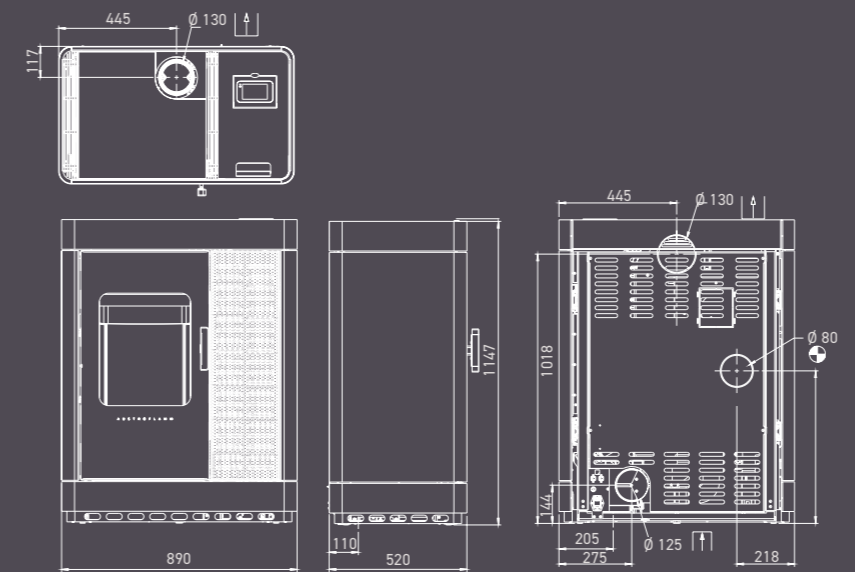
TO CELEBRATE OUR 40TH ANNIVERSARY, WE HAVE FORKED UP A TASTY SURPRISE FOR YOU!
Heating while cooking something delicious using the heat from the stove is not only sustainable, it's also economical!
Tip: The new stove cookbook is also available for download on our homepage!

SCOTTY DUO



SCOTTY DUO

Whether you fire our Scotty Duo with logs or wood pellets is entirely up to you. Either way, Scotty Duo provides cosy warmth and an effective heat output. Equipped with state-of-the-art Austroflam technology, heating becomes child's play. Whether by hand or conveniently controlled via the integrated WLAN module, Scotty Duo impresses with its efficiency and versatility. Featuring understated elegance and attractive details, Scotty Duo combines technological innovation with the source - the flame. Whether in dark anthracite or bright white ceramic cladding, or with steel cladding, our all-rounder Scotty Duo is guaranteed to be a (heart-) warming eye catcher in your home.



Scotty Duo with steel cladding



Scotty Duo with dark anthracite ceramic cladding



CLOU PELLET

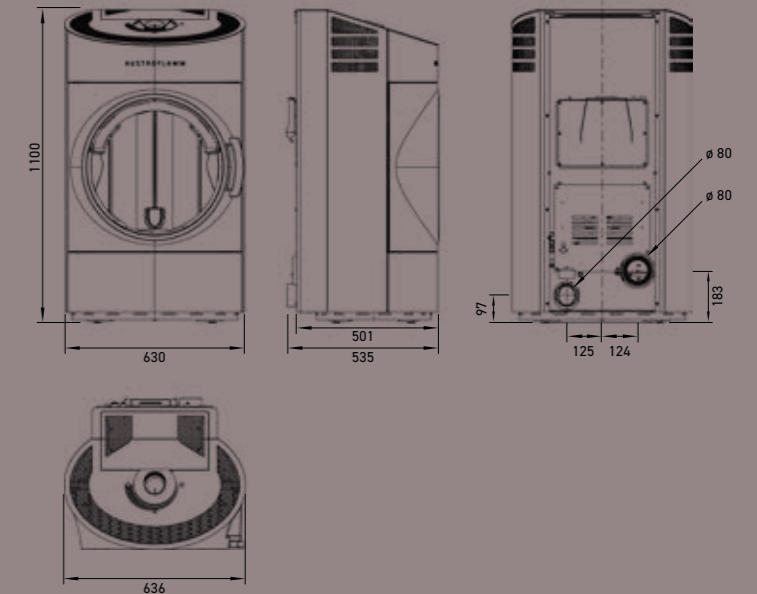


CLOU PELLET

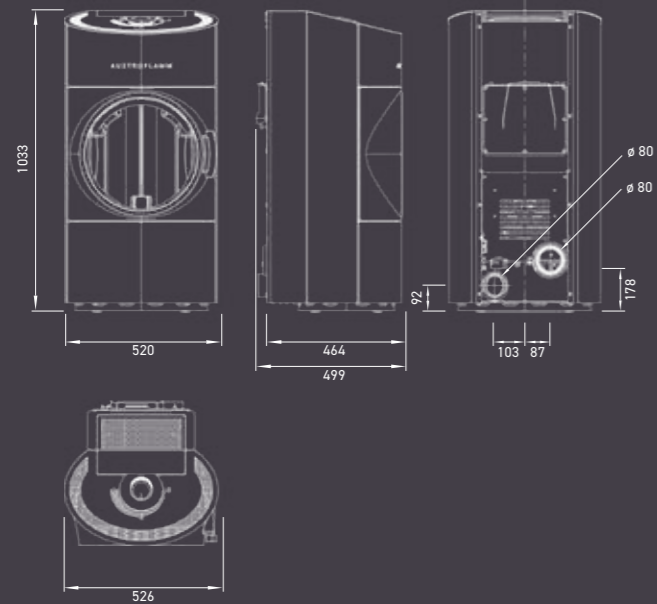


A TWIST OF A KNOB IS ALL YOU NEED

The completely new operating concept of the Clou Pellet is as unusual as its design: the automatic control is activated, the power setting selected and the stove switched off again by means of a rotary control. It really couldn't be simpler.



CLOU COMPACT PELLET

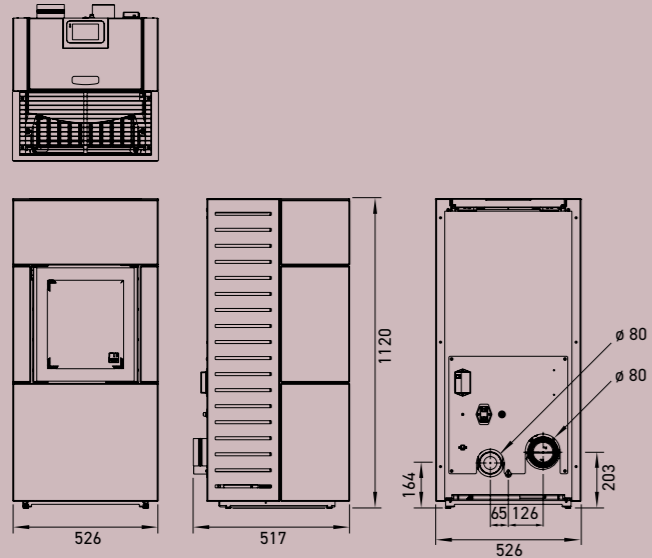


SMALL BUT AWESOME!

Boasting all the advantages of the Clou, but with more compact dimensions and a lower output, this is the Clou Compact Pellet. In other words, it also features the foolproof rotary control, housed in a stunning design.

CLOU COMPACT PELLET





PERCY

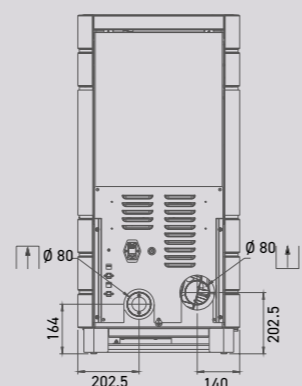
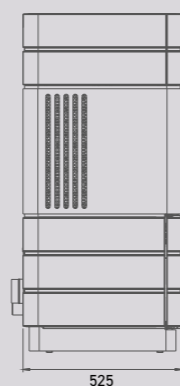
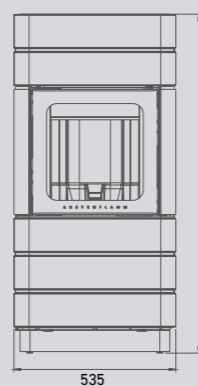
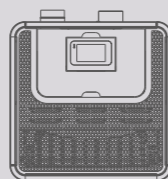
Clear, timeless forms in steel or ceramic distinguish the Percy. The automatic riddling grate and optional tools such as WLAN module and remote control guarantee the highest level of heating convenience. And it goes without saying that the long, peaceful and beautiful pellet flame is included.



Sheer bliss is only a push of a button away: the display makes it possible.

PERRY

Straightforward, stylish and elegant is how our Perry presents itself. The sophisticated ceramic cladding in bright white or dark anthracite gives the automated pellet stove that extra special touch. At the push of a button, Perry provides cosy warmth and fills the room with flickering fire. Equipped with our WLAN module, your smartphone becomes a remote control for your Perry. Whether you want to fill your home with cosy warmth while you are on the road, or set complete daily or weekly programmes, Perry and the pellet app make it possible. A smart heat dispenser for every day.





POLLY

2.0 / LIGHT



Polly 2.0

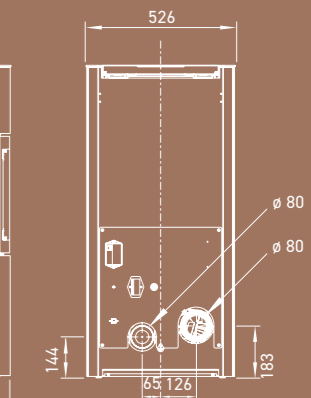
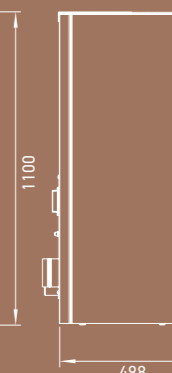
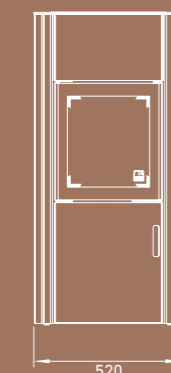
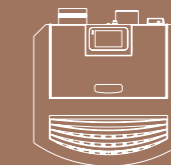
POLLY 2.0 POLLY LIGHT

WHICH ONE IS BEST FOR ME?

Polly – likeable, practical, round: its rounded window allows particularly multifaceted glimpses into the fascinating play of flames. Here you have a choice between the Polly 2.0 with automatic riddling grate and the Polly Light with combustion cavity.

In both cases, you can choose between steel, soapstone or ceramic casing in four colours. Heat Memory System with heat storage also available upon request.

- POLLY 2.0
- Optionally with Heat Memory System
 - Steel, soapstone or ceramic cladding in 4 colours
 - Digital display





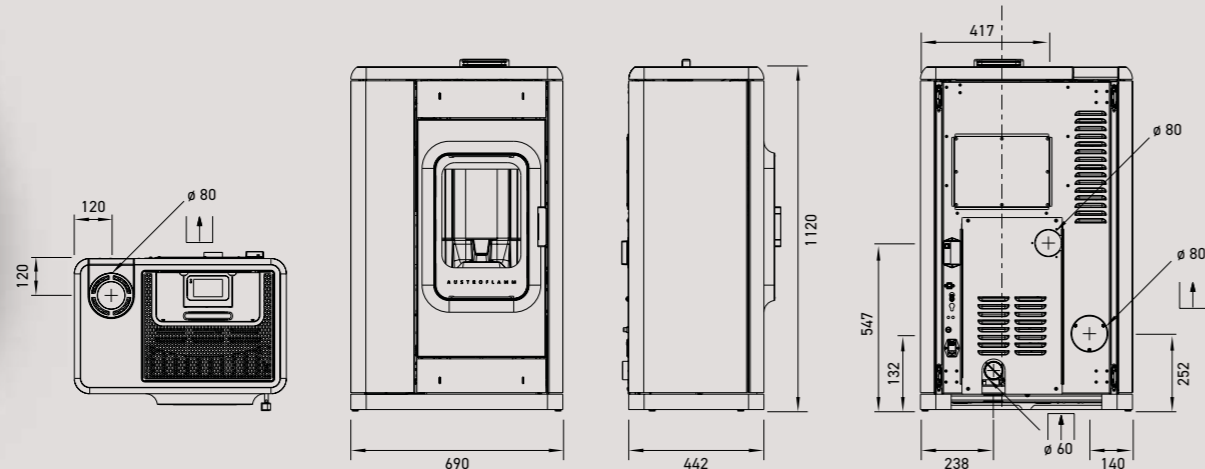
RUBY

AN ELEGANT UNDERSTATEMENT IN ITS MOST STUNNING FORM.

The sophisticated design details, from the elegant ceramic cladding to the smart wooden handle, are what make this pellet stove stand out. The imposing rounded cast-iron door creates a spectacular setting for the flames. Depending on individual circumstances, various flue pipe connection options (at the rear or at the top) and an air distribution module are available as accessories.

- RUBY
- Various flue pipe connections possible
 - Optionally with air distribution module
 - Digital display

Flue pipe connection top



ACCESSORIES

Optional and optimal!

MAKE IT EASY WITH PELLETS!



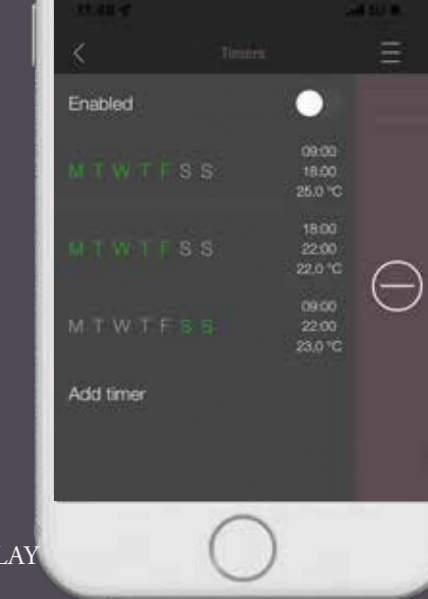
ACCESSORIES

PRETTY SMART!



Intuitive Control

PELLET CONTROL APP



SMART HEATING

Now you can enjoy a truly beautiful (pellet) fire at the touch of a button. Gently pressing the TOUCHDISPLAY is all it takes to start pellet delivery, and ignition is fully automatic as well. Alternatively, simply press the REMOTE CONTROL or the Pellet Control app on your smartphone (iOS or Android). This allows you to monitor and control your pellet stove from any location. So you can make sure that it is cosy and warm when you get home. Operation via display, remote control or app is foolproof and self-explanatory. Our Clou and Clou Compact pellet stoves probably offer the simplest operating concept of all with their innovative ROTARY CONTROLS.

MAIN SCREEN

The power can be regulated on the main screen. The desired room temperature is displayed in large format. The actual room temperature is shown in small letters beneath it.

TIMER

A timer can be set just as conveniently via PelletControl as on the display of our pellet stoves. This is an important addition, especially for our models with rotary control. You can set weekly and daily programmes using the "Timer" menu.

ADDITIONAL FUNCTIONS

- Activation of the ECO mode
- Changes to the restart and shutdown temperature
- Adjustment of the pellet quality from 1-3
- Change of date and time
- Statistics
- Service / maintenance information
- Error log





ACCESSORIES

HOT SPOT!



Premium



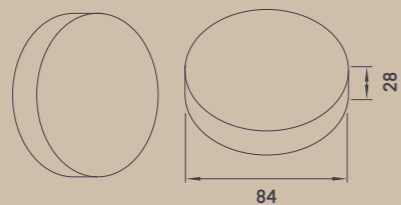
White

The sensor is available in a high-quality "Premium" and a subtle "White" version.

Smart Spot

WITH ROOM SENSOR - WARM WHEREVER IT'S COSY

All Austroflamm pellet stoves are equipped with a cable room sensor as standard. The optional SMART SPOT is a wireless room sensor based on Bluetooth technology, which allows you to measure the room temperature in the most convenient spot (within a range of 20 m). The minimalist, timeless design of the sensor is an elegant eye catcher, especially in the premium version.



TECHNICAL DATA

Installation: horizontal or vertical

Battery: 2 x AAA batteries (included)

Battery-life: > 1 year

Reception: Bluetooth

ACCESSORIES

MOST WARMLY RECOMMENDED



Air distribution module

SIMPLY HEAT ROOMS AT THE SAME TIME

Extend your comfort with very little effort. With the door shut, the optional air distribution module conveniently transports part of the heat via a connection pipe into another room.

So in the lounge you can enjoy the uniquely peaceful flame pattern and by activating the air distribution module heat the dining room, office or bedroom at the same time.



Clou Duo



Mo Duo



Mo Duo Cook



Ruby



Scotty Duo

OPTIONAL FOR :

CLOU DUO

MO DUO

MO DUO COOK

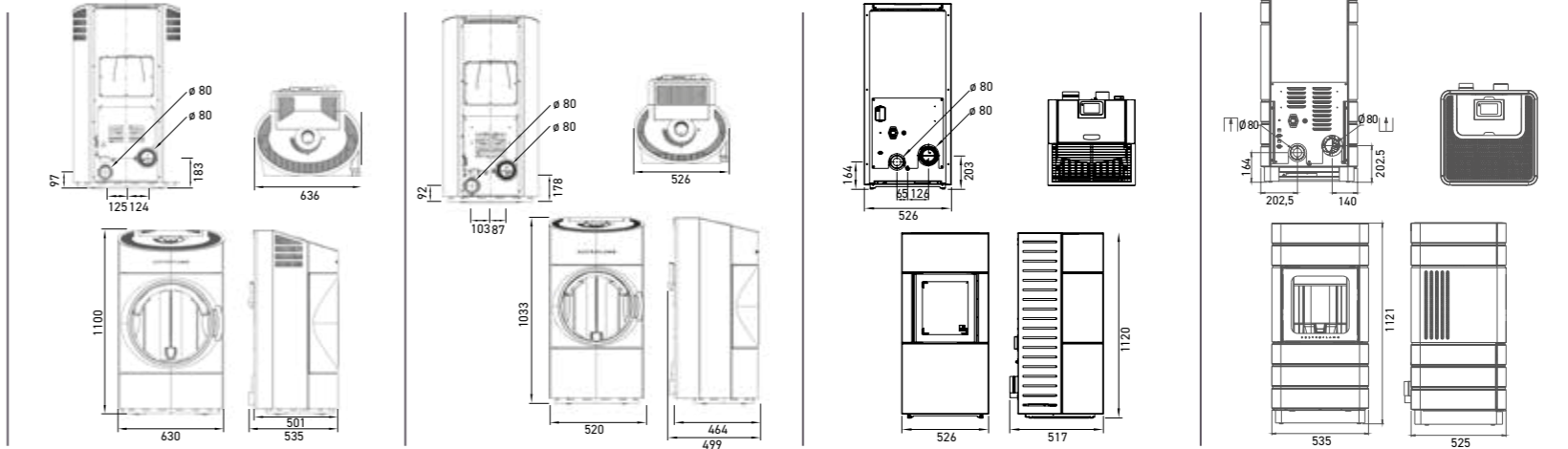
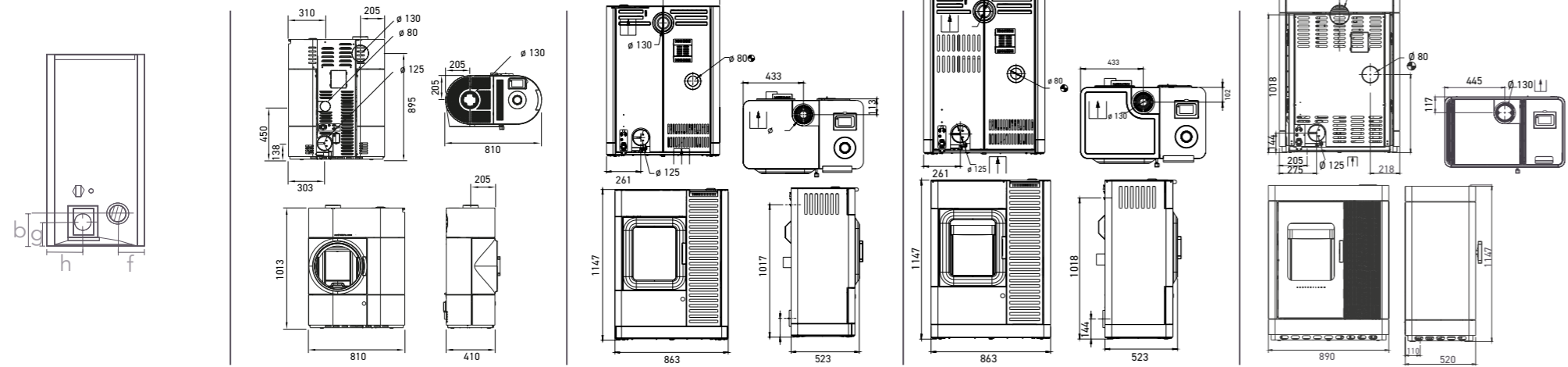
SCOTTY DUO

CLOU PELLET

CLOU COMPACT PELLET

PERCY

PERRY



DIMENSIONS & WEIGHT

Dimensions h x w x d	1013 x 810 x 410 mm	1147 x 863 x 523 mm	1147 x 863 x 523	1147 x 890 x 520 mm
Weight with steel cladding	212 kg	274 kg	env. 290 kg	327 kg
Flue pipe outlet	∅ 130 mm	∅ 130 mm	∅ 130 mm	∅ 130 mm
Fresh air connection	∅ 125 mm	∅ 125 mm	∅ 125 mm	∅ 125 mm
b: Connection height with rear flue pipe	895 mm	1017 mm	1017 mm	1018 mm
f: Flue pipe connection from the right	205 mm	432 mm	432 mm	445 mm
g: Height of fresh air connection	138 mm	144 mm	144 mm	144 mm
h: Fresh air connection from the left	303 mm	261 mm	261 mm	275 mm
Firebox (h x w x d)	301 x 332 x 196 mm	441 x 380 x 307 mm	441 x 380 x 307 mm	441 x 380 x 307 mm

OUTPUT

Heat output	2,4 - 7 kW	2,8 - 9,4 kW	2,4 - 9,4 kW	2,8 - 9,4 kW
Energy efficiency class	A+	A+	A+	A+
Room heating capacity	98 - 190 m³	114 - 255 m³	98 - 255 m³	114 - 255 m³
Pellet container	= 22 kg / 34 l	= 34 kg / 51 l	= 34 kg / 51 l	= 33 kg / 50 l
Pellet consumption	0,6 - 1,64 kg / h	0,6 - 1,87 kg / h	0,6 - 1,87 kg / h	0,6 - 1,87 kg / h
Burning time	= 13 - 36 h	= 18 - 56 h	= 18 - 56 h	= 18 - 56 h
Efficiency	> 90 %	> 90 %	> 90 %	> 90 %

FEATURES

Room temperature sensor	standard	standard	standard	standard
(Weekly) timer	standard	standard	standard	standard
Balanced flue	standard	standard	standard	standard
Automatic dumping grate	standard	standard	standard	standard
WLAN / WIFI	accessories	accessories	accessories	accessories
Remote control	accessories	accessories	accessories	accessories
Smart Spot	accessories	accessories	accessories	accessories
Air diffuser module	accessories	accessories	accessories	accessories

DATA FOR THE CHIMNEY SWEEP

Flue gas temperature	226 °C	219 °C	BRAND NEW!	219 °C
Minimum discharge pressure	12 Pa	12 Pa	Technical data under review,	12 Pa
Minimum draught for chimney calculation	12 Pa	12 Pa	on the homepage as soon as available!	12 Pa
Flue gas mass flow	5 g/s	5,6 g/s		5,6 g/s

DIMENSIONS & WEIGHT

Dimensions h x w x d	1100 x 630 x 510 mm	1033 x 520 x 499 mm	1120 x 526 x 517mm	1121 x 535 x 525 mm
Weight	173 kg	150 kg	181 kg	209 kg
Flue pipe outlet	∅ 80 mm	∅ 80 mm	∅ 80 mm	∅ 80 mm
Fresh air connection	∅ 80 mm	∅ 80 mm	∅ 80 mm	∅ 80 mm
b: Connection height with rear flue pipe	183 mm	178 mm	203 mm	203 mm
f: Flue pipe connection from the right	191 mm	260 mm	137 mm	140 mm
g: Height of fresh air connection	97 mm	92 mm	164 mm	164 mm
h: Fresh air connection from the left	190 mm	157 mm	198 mm	202 mm
Firebox (h x w x d)				

OUTPUT

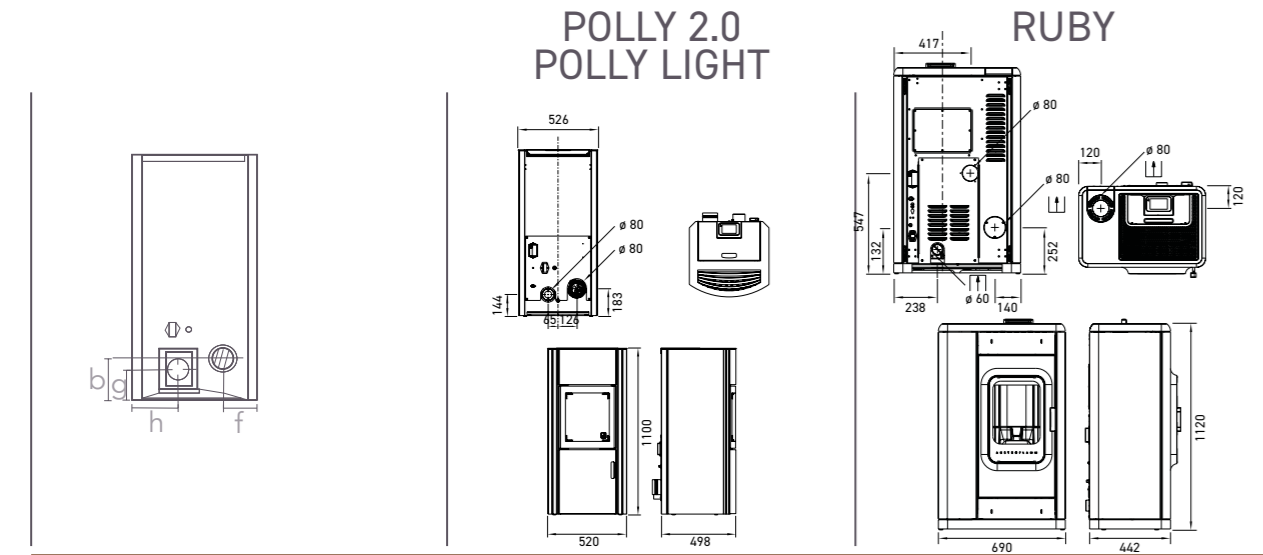
Heat output	2,4 - 8,0 / 3,0 - 10,0 kW	2 - 6 kW	2,4 - 8,6 kW	2,4 - 8,6 kW
Energy efficiency class	A+	A+	A+	A+
Room heating capacity	98 - 255 m³ / 128 - 350 m³	65 - 165 m³	114 - 305 m³	114 - 305 m³
Pellet container	= 36 kg / 56 l	= 26 kg / 40 l	= 25 kg / 39 l	= 25 kg / 39 l
Pellet consumption	0,6 - 1,87 / 0,71 - 2,36 kg / h	0,5 - 1,55 kg / h	0,6 - 2,1 kg / h	0,63 - 2,15 kg / h
Burning time	= 19 - 60 h / 15 - 50	= 12 - 42 h	= 12 - 42 h	= 12 - 42 h
Efficiency	> 90 %	> 90 %	> 90 %	> 90 %

FEATURES

Room temperature sensor	standard	standard	standard	standard
(Weekly) timer	accessories	accessories	standard	standard
Balanced flue	standard	standard	standard	standard
Automatic dumping grate	-	-	standard	standard
WLAN / WIFI	accessories	accessories	accessories	accessories
Remote control	-	-	accessories	accessories
Smart Spot	accessories	accessories	accessories	accessories
Air diffuser module	-	-	-	-

DATA FOR THE CHIMNEY SWEEP

Flue gas temperature	200 / 229 °C	164 °C	208 °C	211 °C
Minimum discharge pressure	12 Pa	12 Pa	12 Pa	12 Pa
Minimum draught for chimney calculation	3 Pa	3 Pa	3 Pa	3 Pa
Flue gas mass flow	5,51 / 6,18 g/s	5 g/s	6,31 g/s	5,3 g/s



DIMENSIONS & WEIGHT

	1100 x 520 x 498 mm	1120 x 690 x 442 mm
Dimensions h x w x d	1100 x 520 x 498 mm	1120 x 690 x 442 mm
Weight with steel cladding	158 kg	226 kg
Flue pipe outlet	ø 80 mm	ø 80 mm
Fresh air connection	ø 80 mm	ø 60 mm
b: Connection height with rear flue pipe	183 mm	252 mm
f: Flue pipe connection from the right	134 mm	140 mm
g: Height of fresh air connection	144 mm	132 mm
h: Fresh air connection from the left	195 mm	238 mm
Firebox (h x w x d)		

OUTPUT

	2,4 - 7,7 kW	2,6 - 8,9 kW	2,3 - 8 kW
Heat output	2,4 - 7,7 kW	2,6 - 8,9 kW	2,3 - 8 kW
Energy efficiency class	A +	A +	A +
Room heating capacity	98 - 255 m³	114 - 305 m³	114 - 305 m³
Pellet container	= 25 kg / 39 l	= 25 kg / 39 l	= 25 kg / 38 l
Pellet consumption	0,6 - 1,9 kg / h	0,7 - 2,2 kg / h	0,6 - 2,1 kg / h
Burning time	= 13 - 42 h	= 11 - 39 h	= 12 - 42 h
Efficiency	> 90 %	> 90 %	> 90 %

FEATURES

	standard	standard	standard
Room temperature sensor	standard	standard	standard
(Weekly) timer	standard	standard	standard
Balanced flue	standard	standard	standard
Automatic dumping grate	standard	-	standard
WLAN / WIFI	accessories	accessories	accessories
Remote control	accessories	accessories	accessories
Smart Spot	accessories	accessories	accessories
Air diffuser module	-	-	accessories

DATA FOR THE CHIMNEY SWEEP

	207 °C	204 °C	158 °C
Flue gas temperature	207 °C	204 °C	158 °C
Minimum discharge pressure	12 Pa	12 Pa	12 Pa
Minimum draught for chimney calculation	3 Pa	3 Pa	3 Pa
Flue gas mass flow	4,9 g/s	5,98 g/s	4,7 g/s

DETAILS
COLOURS / FINISHES

Steel cast grey	Soapstone		
Models: Clou Duo, Clou Pellet, Clou compact Pellet, Mo Duo, Percy, Polly 2.0, Polly Light, Mo Duo Cook, Perry, Scotty Duo	Models: Polly 2.0, Polly Light		
Ceramic dark anthracite	Ceramic brighth white	Ceramic arctic white	Ceramic iron corten
Models: Ruby, Mo Duo Cook, Perry, Scotty Duo	Models: Ruby, Mo Duo Cook, Perry, Scotty Duo	Models: Percy	Models: Percy
Ceramic milky cocoa	Ceramic vanilla caramel	Ceramic hot chocolate	Ceramic dark espresso
Models: Polly 2.0, Polly Light	Models: Polly 2.0, Polly Light	Models: Polly 2.0, Polly Light	Models: Polly 2.0, Polly Light



HYBRID STOVES



CLOU DUO MO DUO MO DUO COOK SCOTTY DUO

PELLET STOVES



CLOU PELLET CLOU COMPACT PELLET PERCY PERRY POLLY 2.0 / POLLY LIGHT RUBY

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