

PELLET STOVES 2025

TIMES MAY CHANGE, BUT MY FIRE STILL BURNS.
WWW.AUSTROFLAMM.COM




AUSTROFLAMM



Creative Perfection is what we do!



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Overview



1 Sebastian Köck

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FERDINAND HUEMER,
A VERSATILE PIONEER.

Fire is the source of all things.



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

→ *pellets*

WE HAVE THE “*hotline*”

PELLET STOVES AND HYBRID STOVES

TO INDEPENDENCE



MO DUO COOK

→ *wood & pellets*

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.



PELLET STOVES

EASY & SMART

THAT'S THE CLOU!



Our pellet stoves are also both
smart and gorgeous!

PELLETS



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 Austroflam 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 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.





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.

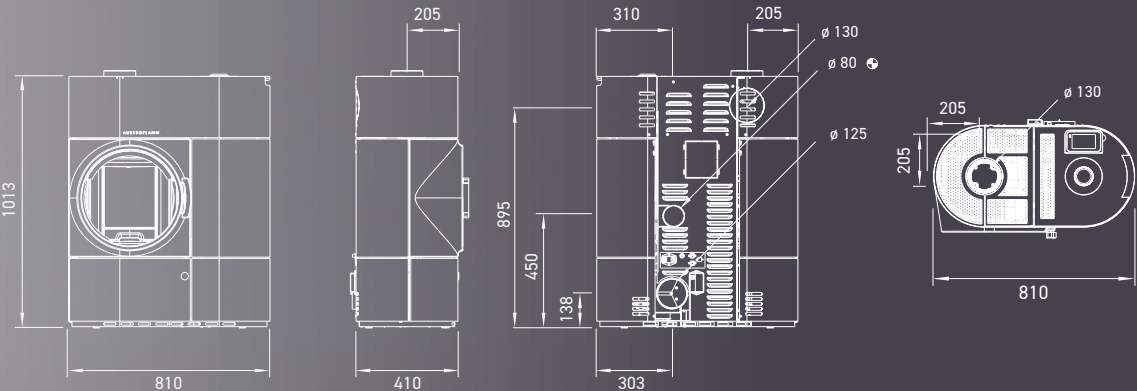


WOOD & PELLETS



CLOU DUO

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



C L O U
D U O



M O D U O



AUSTROFLAMM

MO DUO

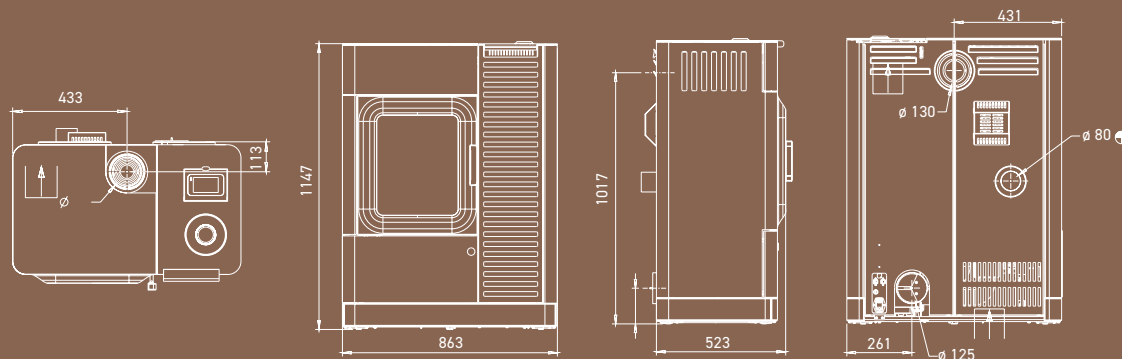
WOOD & PELLETS A STRONG DUO!

Calling all the 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 (⊕).



WOOD & PELLETS

- MO DUO
- hybrid stove - wood/pellets
 - automatic thermostat
 - intuitive controls
 - optional air distribution module
 - rotary control unit
 - XL touch display



WOOD & PELLETS



MO DUO COOK

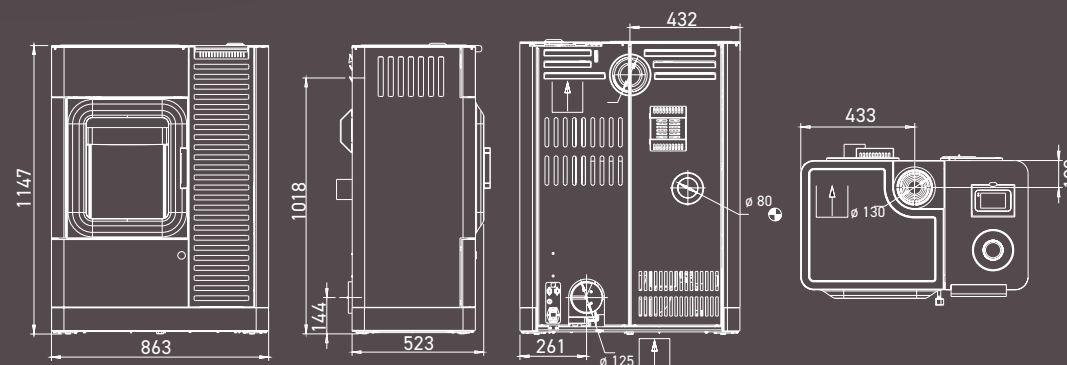
- heat with wood or pellets
- cool COOK function
- independent & smart
- optional ceramic cladding
- optional Cook Railing

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, independence included!



With white ceramic lining
& ceramic back panel



MO DUO COOK



WOOD BURNER COOK BOOK



BEING INDEPENDENT
SIMPLY *tastes*
SO MUCH BETTER

RECIPES FOR WOOD-BURNING STOVES




AUSTROFLAMM
www.austroflamm.com



Noodle and vegetable SOUP

INGREDIENTS

- soup noodles
- 2-3 carrots, 1 leek, peas or mangetout
- approx. 1-2 litres of beef or vegetable stock

METHOD

Cook the soup noodles - 4 handfuls per person - in salted water according to the instructions on the packet. Finely slice the carrots and leek.

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!

- Hotplate - total cooking time approx. 20 minutes.

TIP: This also tastes delicious with tortellini



Balsamic BEEF RAGOUT

INGREDIENTS

- 250 g onions
- 400 g carrots
- 800 g beef
- salt, pepper, rosemary sprigs
- 3 tbsp. each of olive oil and tomato puree
- 500 ml meat stock
- 100 ml each of balsamic vinegar, Marsala and red wine

METHOD

Brown the meat in a roasting tin with olive oil and finely chopped onions. Add the carrots and tomato puree and deglaze with balsamic vinegar. Add the meat stock, rosemary sprigs, Marsala and red wine, then cover and place in the baking compartment.

- Cover and cook in the baking compartment for approx. 2.5 hours at 180°.

TIP: Serve with gnocchetti, potato dumplings, linguette, salad...



Crispy ROAST PORK

INGREDIENTS

- approx. 1.5 kg loin of pork/neck of pork with bone and rind (cut into a crisscross pattern) with bone and rind
- 2 onions, 3 carrots, 2 cloves of garlic
- 2 tbsp. caraway seeds, salt, pepper, butter/margarine
- 500 ml vegetable or meat stock
- (a portion may also be substituted 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 tasty crackling - roast uncovered at 250° C.

- Roast in the baking compartment for approx. 1.5 hours at 180° + 15 minutes at 250°.

TIP: Potato halves can also be added to the dish half an hour beforehand. Bread dumplings and white cabbage boiled in salted water with wine or vinegar go well with this, too.



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°.

TIP: Decorate with icing sugar, chocolate sprinkles, nuts. Also delicious: sandwich 2 biscuits together with some jam (warn the jam with a dash of rum in the baking compartment).



Honey LEBKUCHEN

INGREDIENTS

- 250 g rye flour
- 50 g sugar
- 1 tbsp. 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 2 hours. Roll out, but not too thinly, 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°.

TIP: If the gingerbread has been baked, simply place half an apple in the hollow rim.



Kaiser-SCHMARRN

INGREDIENTS


- 4 eggs
- 4 tbsp. flour (plain)
- 1 tbsp. granulated sugar
- 60 ml milk
- vanilla sugar
- sultanas (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 sultanas 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°.

TIP: Serve with icing sugar and compote (apple, plums, cherries) or a scoop 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!

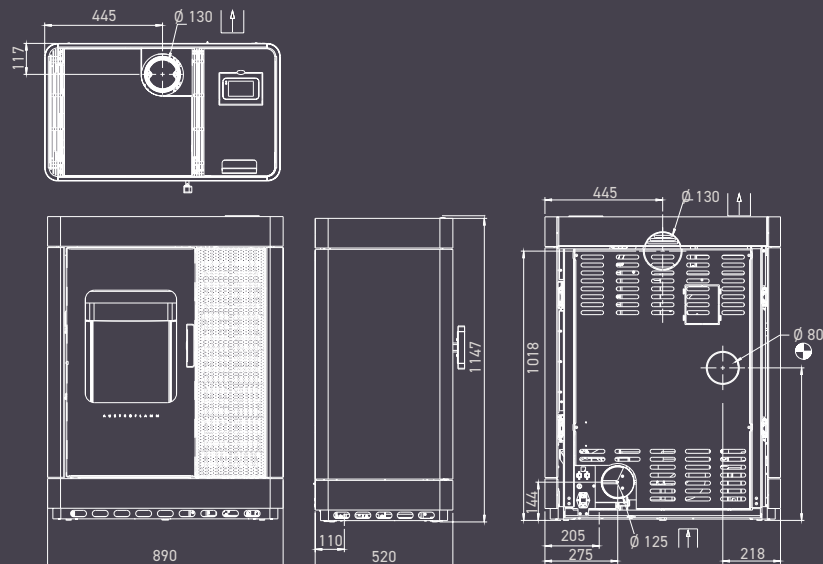
Tip: the new stove cookbook is also available for download on our homepage!

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





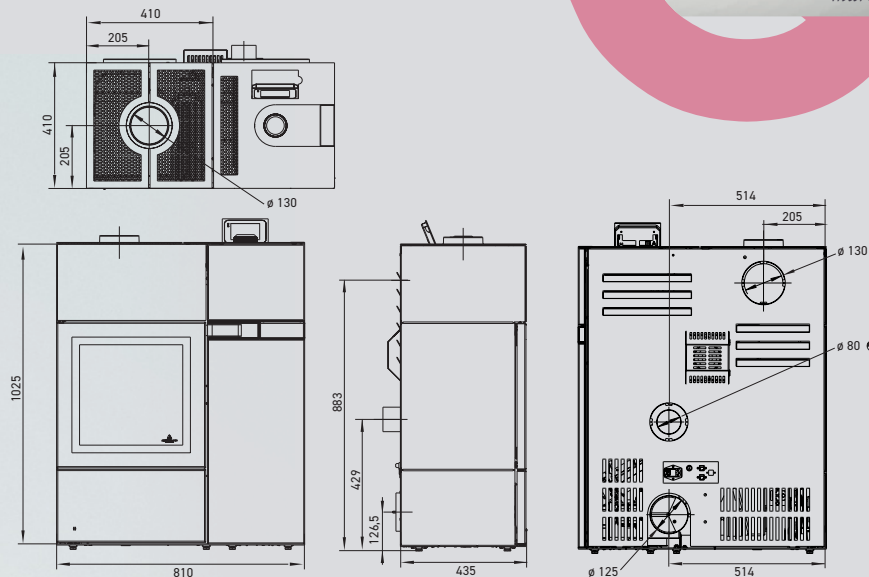


NEW
QUADRA DUO

QUADRA DUO

SQUARE, PRACTICAL QUALITY HEATING!

The elegant blend of stone and steel panelling featuring a novel wooden handle make the Quadra Duo an innovative design object. You love the romantic crackling of logs but still appreciate the convenience and cleanliness of pellet firing - both are perfectly combined here. Options such as smart control or the air distribution module (⊕) (allowing rooms to be heated at the same time) are a sound investment in conserving energy for the future!



CLOU

PELLET

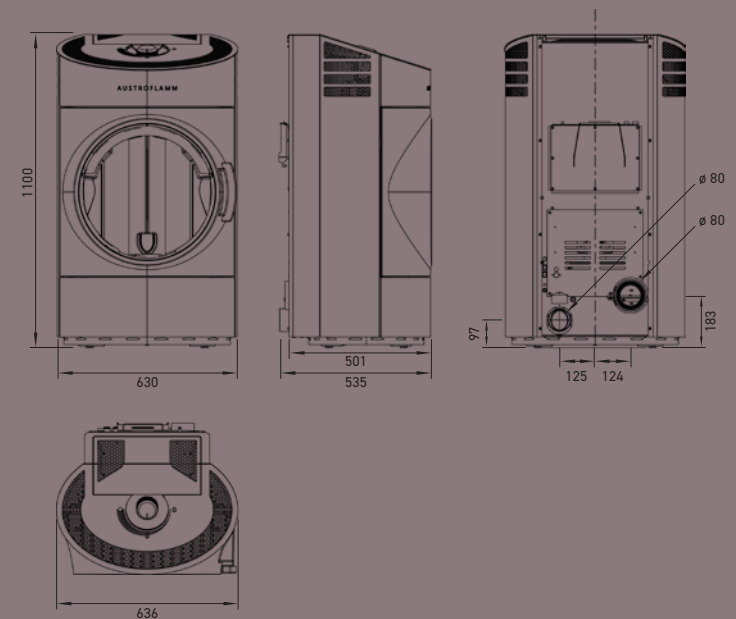


CLOU PELLET



A TWIST OF A KNOB IS ALL YOU NEED

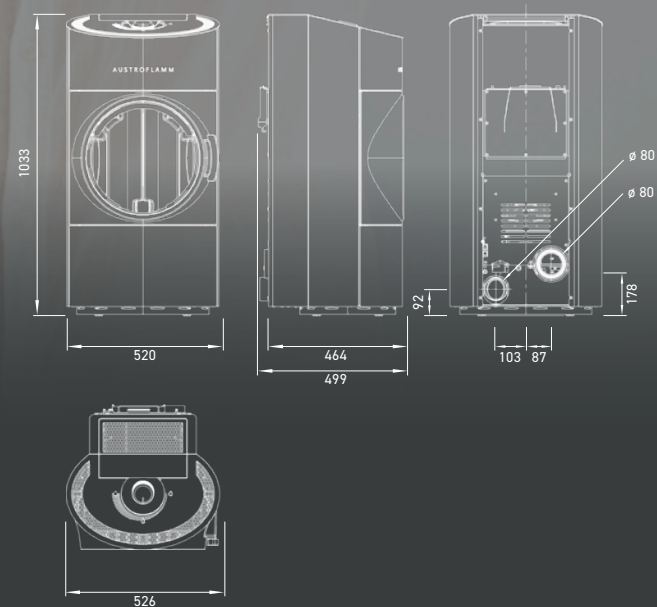
The completely new operating concept of the Clou Pellet is as unusual as its design: the automatic control is activated, the power setting selected and the stove switched off again by means of a rotary control. It really couldn't be simpler.



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



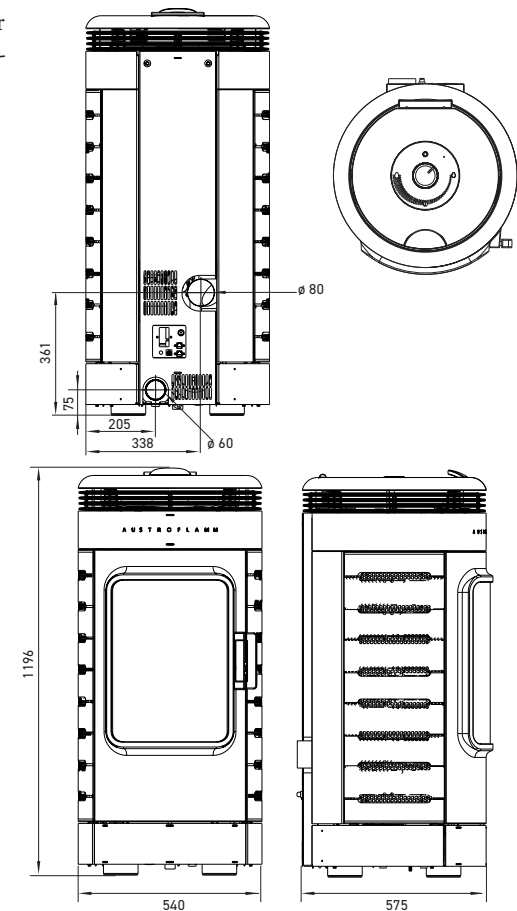
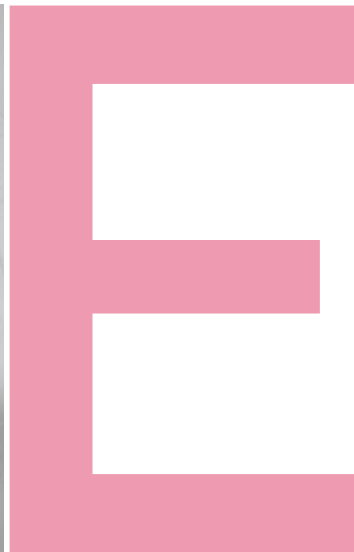
ELLA



NEW
ELLA



Our new pellet appliance has an all-around modern look with large fire viewing window in stylish steel- or ceramic cladding. Heating practically with low emissions (19 kg pellet hopper). Can be operated using the rotary controller or as an option via mobile phone, even en route... all quite easy!

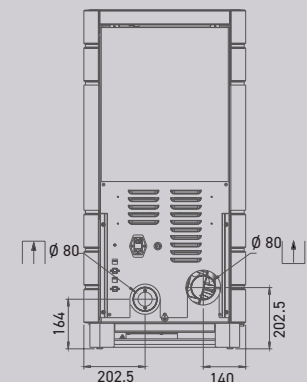
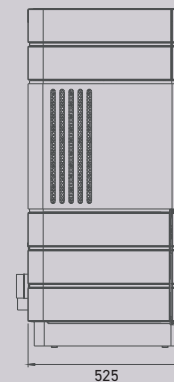
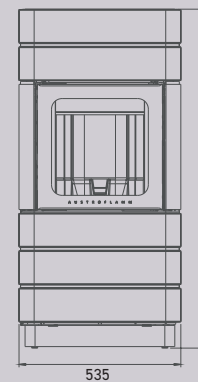
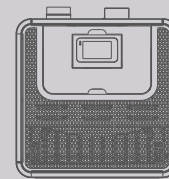




Sheer bliss is only a push of a button away: the display makes it possible.

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.



P E R R Y





Flue pipe
connection top

RUBY

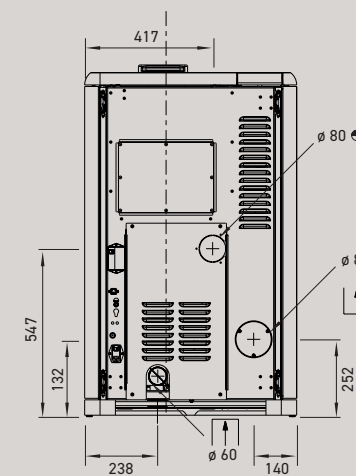
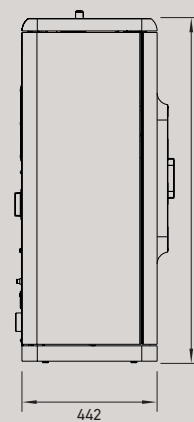
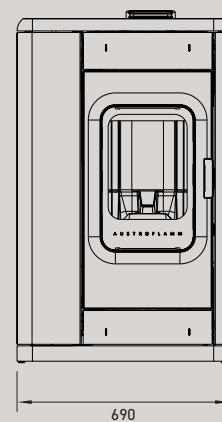
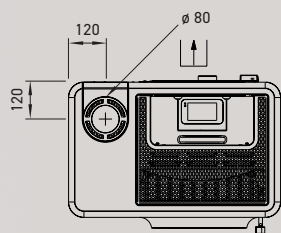
AN ELEGANT UNDERSTATEMENT IN ITS MOST STUNNING FORM.

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





R U B Y

ACCESSORIES

Optional and optimal!

MAKE IT EASY WITH PELLETS!



ACCESSORIES

PRETTY SMART!

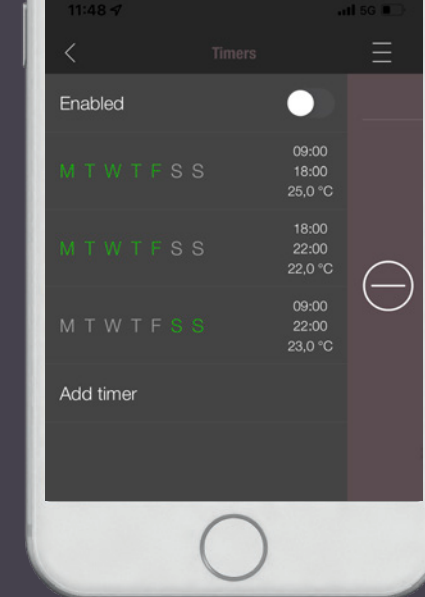


Intuitive Control

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 to 3
- Change of date and time
- Statistics
- Service / maintenance information
- Error log



ACCESSORIES

HOT SPOT !



Premium



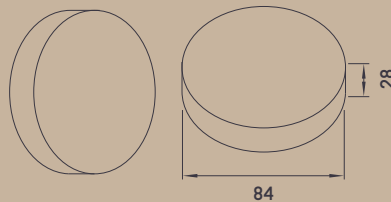
White

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.



OPTIONAL FOR :

Clou Duo



Mo Duo



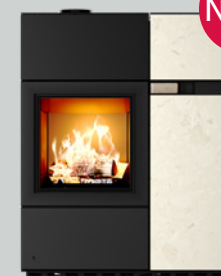
Mo Duo Cook



Ruby



Scotty Duo



Quadra Duo

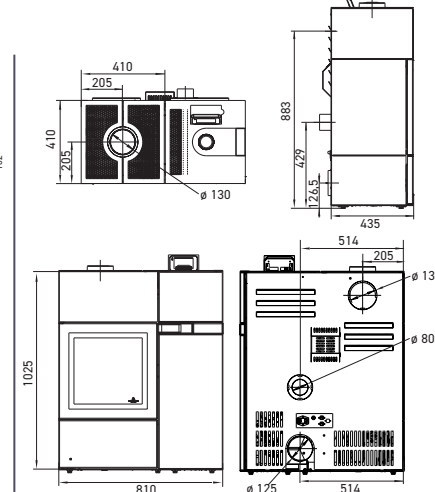
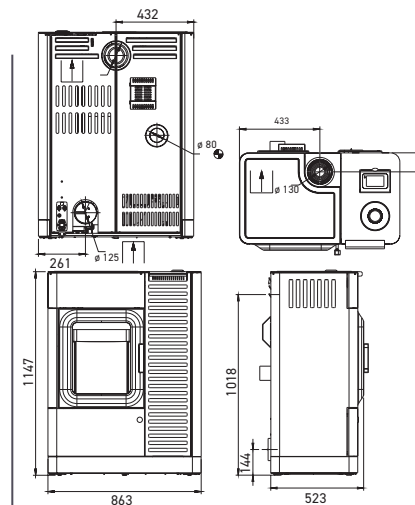
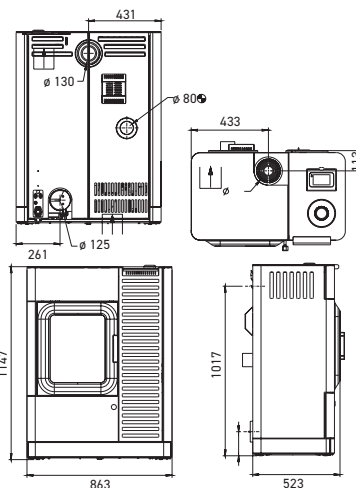
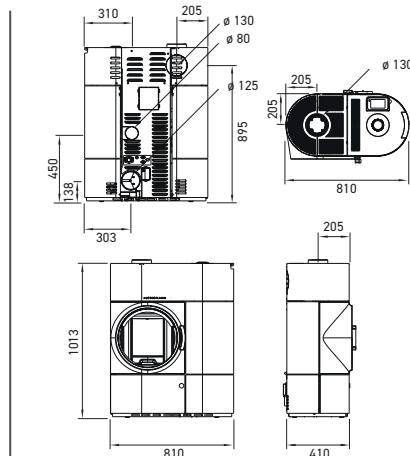
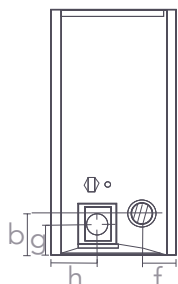
NEW

CLOU DUO

MO DUO

MO DUO **COOK**

QUADRA DUO



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 mm	1202 x 540 x 540 mm
Weight with steel cladding	212 kg	274 kg	env. 290 kg	187 + 7 = 204 kg ; 187 + 37,5 = 234,5 kg
Flue pipe outlet	ø 130 mm	ø 130 mm	ø 130 mm	ø 130 mm
Fresh air connection	ø 125 mm	ø 125 mm	ø 125 mm	ø 125 mm
b: Connection height with rear flue pipe	895 mm	1017 mm	1017 mm	362 mm
f: Flue pipe connection from the right	205 mm	432 mm	432 mm	205 mm
g: Height of fresh air connection	138 mm	144 mm	144 mm	78 mm
h: Fresh air connection from the left	303 mm	261 mm	261 mm	205 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	332 x 374 x 213 mm

OUTPUT

Heat output	2,3 - 7 kW	2,8 - 9,4 kW	2,8 - 9,4 kW	3,5 - 7,0 kW
Energy efficiency class	A +	A +	A +	A +
Room heating capacity	98 - 190 m³	114 - 255 m³	114 - 255 m³	82 - 210 m³
Pellet container	≈ 22 kg / 34 l	≈ 34 kg / 51 l	≈ 34 kg / 51 l	≈ 16,8 kg / 30,5 l
Pellet consumption	0,6 - 1,64 kg / h	0,6 - 1,87 kg / h	0,6 - 1,87 kg / h	0,76 - 1,66 kg / h
Burning time	≈ 13 - 36 h	≈ 18 - 56 h	≈ 18 - 56 h	≈ 10 - 22 h
Efficiency	≥ 89 %	≥ 90 %	≥ 90 %	≥ 89 %

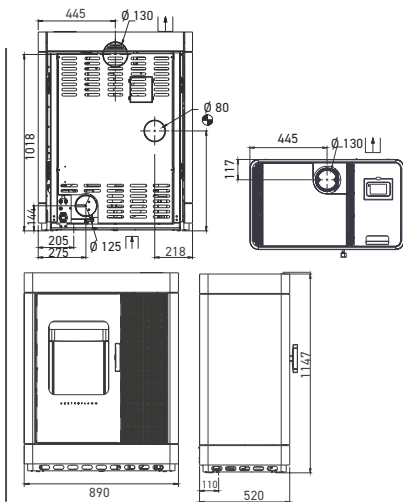
FEATURES

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

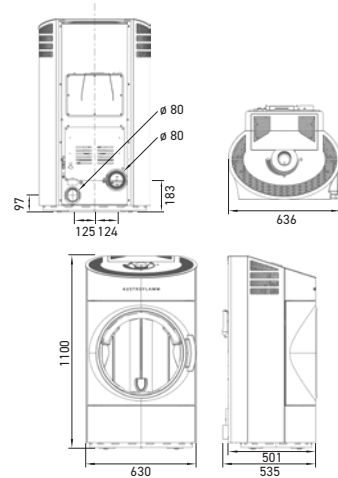
DATA FOR THE CHIMNEY SWEEP

Flue gas temperature: pellet / wood	226 °C / 209 °C	219 °C / 211 °C	219 °C / 211 °C	226 °C
Minimum discharge pressure	12 Pa	12 Pa	12 Pa	12 Pa
Minimum draught for chimney calculation	12 Pa	12 Pa	12 Pa	12 Pa
Flue gas mass flow	4,8 g/s	5,6 g/s	5,6 g/s	4,6 g/s

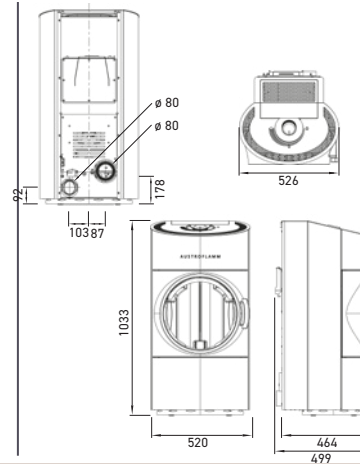
SCOTTY DUO



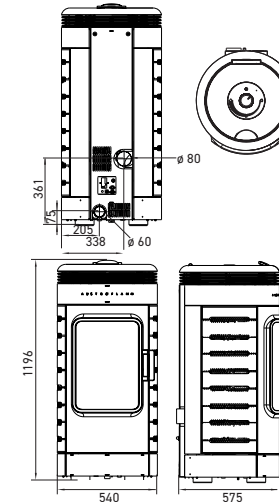
CLOU PELLET



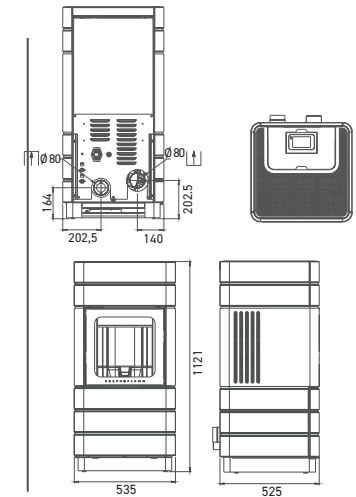
CLOU COMPACT PELLET



ELLA



PERRY



1147 x 890 x 520 mm	1100 x 630 x 510 mm	1033 x 520 x 499 mm	1202 x 540 x 540 mm	1121 x 535 x 525 mm
327 kg	173 kg	150 kg	226 kg	209 kg
ø 130 mm	ø 80 mm	ø 80 mm	ø 80 mm	ø 80 mm
ø 125 mm	ø 80 mm	ø 80 mm	ø 60 mm	ø 80 mm
1018 mm	183 mm	178 mm	362 mm	203 mm
445 mm	191 mm	260 mm	205 mm	140 mm
144 mm	97 mm	92 mm	78 mm	164 mm
275 mm	190 mm	157 mm	205 mm	202 mm
441 x 380 x 307 mm				

Model 8 kW / Model 10 kW

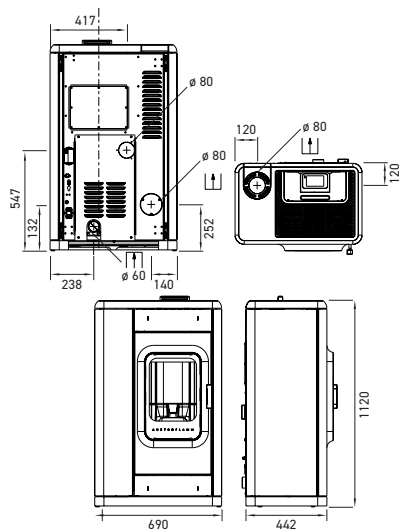
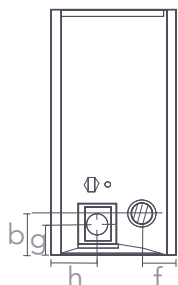
2,8 - 9,4 kW	2,4 - 8,0 / 2,4 - 10,0 kW	2,1-6 kW	3,6 - 7,7 kW	2,4 - 8,6 kW
A +	A +	A +	A +	A +
114 - 255 m³	98 - 255 m³ / 128 - 350 m³	65 - 165 m³	82 - 210 m³	114 - 305 m³
= 33 kg / 50 l	= 36 kg / 56 l	= 26 kg / 40 l	= 15 kg / 22 l	= 25 kg / 39 l
0,6 - 1,87 kg / h	0,6 - 1,87 / 0,71 - 2,36 kg / h	0,5 - 1,55 kg / h	0,85 - 1,79 kg / h	0,63 - 2,15 kg / h
= 18 - 55 h	= 19 - 60 h / 15 - 50	= 16 - 52 h	= 9 - 25 h	= 12 - 42 h
>90 %	>90 %	> 87,2%	> 88%	> 90 %

standard	standard	standard	standard	standard
standard	accessories	accessories	accessories	standard
standard	standard	de série	standard	standard
standard	-	-	accessories	standard
accessories	accessories	accessories	standard	accessories
accessories	-	-	-	accessories
accessories	accessories	accessories	-	accessories
accessories	-	-	-	-

Model 8 kW / Model 10 kW

219° C / 211 °C	200 °C / 229 °C	214 °C	197 °C	211 °C
12 Pa	12 Pa	10,5 Pa	12 Pa	12 Pa
12 Pa	3 Pa	3 Pa	3 Pa	3 Pa
5,6 g/s	5,51 / 6,18 g/s	5,3 g/s	6,7 g/s	5,3 g/s

RUBY



DIMENSIONS & WEIGHT

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

OUTPUT

Heat output	2,3 - 8 kW
Energy efficiency class	A +
Room heating capacity	114 - 305 m³
Pellet container	≈ 25 kg / 38 l
Pellet consumption	0,6 - 2,1 kg / h
Burning time	≈ 12 - 42 h
Efficiency	≥ 90 %

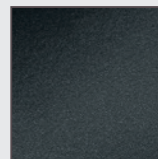
FEATURES

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

DATA FOR THE CHIMNEY SWEEP

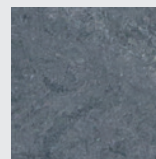
Flue gas temperature	190 °C
Minimum discharge pressure	12 Pa
Minimum draught for chimney calculation	3 Pa
Flue gas mass flow	4,7 g/s

DETAILS COLOURS / FINISHES



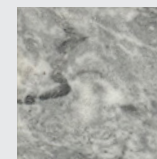
Steel
cast grey

Models:
Clou Duo, Clou Pellet,
Clou compact Pellet, Mo
Duo, Polly 2.0, Mo Duo
Cook, Perry, Scotty Duo



Soapstone

Model:
Polly 2.0



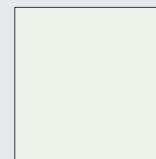
Stone grey

Model:
Quadra Duo



Ceramic
dark anthracite

Models:
Ruby, Mo Duo Cook,
Perry, Scotty Duo



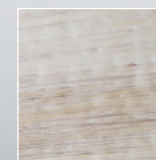
Ceramic
bright white

Models:
Ruby, Mo Duo Cook,
Perry, Scotty Duo



Ceramic
milky cocoa

Model:
Polly 2.0



Ceramic
vanilla caramel

Model:
Polly 2.0



Ceramic
hot chocolate

Model:
Polly 2.0



Ceramic
dark espresso

Model:
Polly 2.0



OVERVIEW

HYBRID STOVES



CLOU DUO



MO DUO



MO DUO COOK



SCOTTY DUO



QUADRA DUO

PELLET STOVES



CLOU PELLET



CLOU COMPACT PELLET



ELLA



PERRY



POLLY 2.0



RUBY

We pay special attention to using our resources sparingly and sustainably. State-of-the-art storage technology and low-emission combustion technology are the hallmarks of our stoves. Discover even more “natural wonders“ at www.austroflamm.com



Notes

NEW

STARTER BOX

You will receive this high-quality gift from us FREE OF CHARGE with your brand new Austroflamm quality stove!



CONTENTS

Stove glove

Pellet brush

Glass cleaner

Arolla shavings

Arolla-Cultivation kit





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