

Le Panyol
Since 1840



Simply good
Simply convivial



WOOD FIRED OVENS FOR DOMESTIC USE
LIBERTE RANGE

100% refractory terracotta ovens



A precious natural clay

Le Panyol ovens are made ENTIRELY and ONLY with white clay from our quarry in Larnage in the Drôme.

Known since Roman times for its refractory and alimentary properties, this clay became a reference material for the construction of professional bakery ovens in 1840.

The quarry belongs to Fayol and is currently the only one of its kind dedicated to this use.

Fully preserved clay

We care about preserving the natural resources of our quarry. This is why FAYOL is committed to sustainable extraction, helping us produce more efficiently and maintaining a sustainable balance. Terre Blanche clay is extracted without using explosives or chemicals. Simply rinsed after quarrying



An exceptional know-how

The manufacture of the ovens is based on the transmission of traditional gestures: mixing the clay with water, shaping and cutting it by hand, drying it and then firing it at a very high temperature.

Heir to these traditional techniques, the company now combines them with the efficiency of more recent techniques. Therefore, FAYOL has been awarded the EPV label (Living Heritage Company) since 2006.



Le plaisir d'une cuisson authentique

Sear, grill, braise, brown, steam, simmer...

Tradition & Gastronomy

Braise a roast, sear a scallop, simmer a beef bourguignon, bake bread and pizzas, confit a gratin of baby vegetables, dry tomatoes and garden fruits Endless cooking possibilities.

That's all it takes to seduce any gastronome who wants to rediscover meaning and, above all, an authentic and simple taste.

Back to basics

Considered until recently as archaic and outdated, buried by electric ovens, it is precisely its primitive dimension that is bringing the wood-fired oven back to the forefront of the culinary scene.

It is the natural and obvious link in the great chain of permaculture, organic farming and short circuits.

Beyond its simplicity of use, it offers the opportunity of a real return to the roots.

A way for the cook to live to the rhythm of the elements, free from the clock.

Conviviality

Around the re, rediscover the tastes and gestures of the past, the pleasure of cooking and sharing the moment



Ovens with multiple benefits

Our ovens are **EXCLUSIVELY** made of refractory clay.



A few logs are enough to reach +400°C in one hour.



Thanks to the composition of the white clay, your food can be placed and cooked directly on the sole without altering the taste.



Benefit from many hours of cooking time thanks to the slow restitution of the heat accumulated in the mass of the clay.



Self-cleaning : the natural pyrolysis of the fire takes care of cleaning the oven for you.



Top chefs and bakers use Le Panyol ovens for their inertia performance and for the multiple cooking possibilities.



100% of the manufacturing process is carried out in our historic factory in Tain l'Hermitage since 1840

Combine two types of cooking

Cooking with fire for searing, grilling, braising, browning ...

Long live the flame! After about forty minutes of heating, a succession of intense cooking at high temperature begins.

By leaving the door open, you can put pizzas, grills, fish, sandwiches ...

The oven works as a barbecue.

Cooking without fire for simmering, gratinating, candying, smoking ...

Long live Panyol! The heat accumulated in the clay allows you to cook at falling heat for several hours.

After removing your embers and cleaning the oven's floor, put gratins, breads, stewed meats, etc. in the oven.



Installation



Good at DIY ?

The oven is designed as a kit and can be easily assembled by yourself. Thanks to the dry assembly system, the oven can be assembled quickly.

It can then be integrated into an existing or future building. Assembly instructions and videos guide you step by step through the construction process.

Our factory technical advisor can support you throughout your project.

Approved installers

You'd rather not install the oven yourself?

Contact us so that we can define your project together, and depending on your project and your geographical area, we will recommend a Le Panyol approved installer near to your home.

The installation of the oven depends on several factors:

- The location: inside or outside - in an outbuilding or integrated into an existing building...
- The final shape: traditional (rather cubic) or round (igloo type)
- The finishing touches: many materials are possible for the covering: plaster, natural stone, bricks, earthenware, etc.

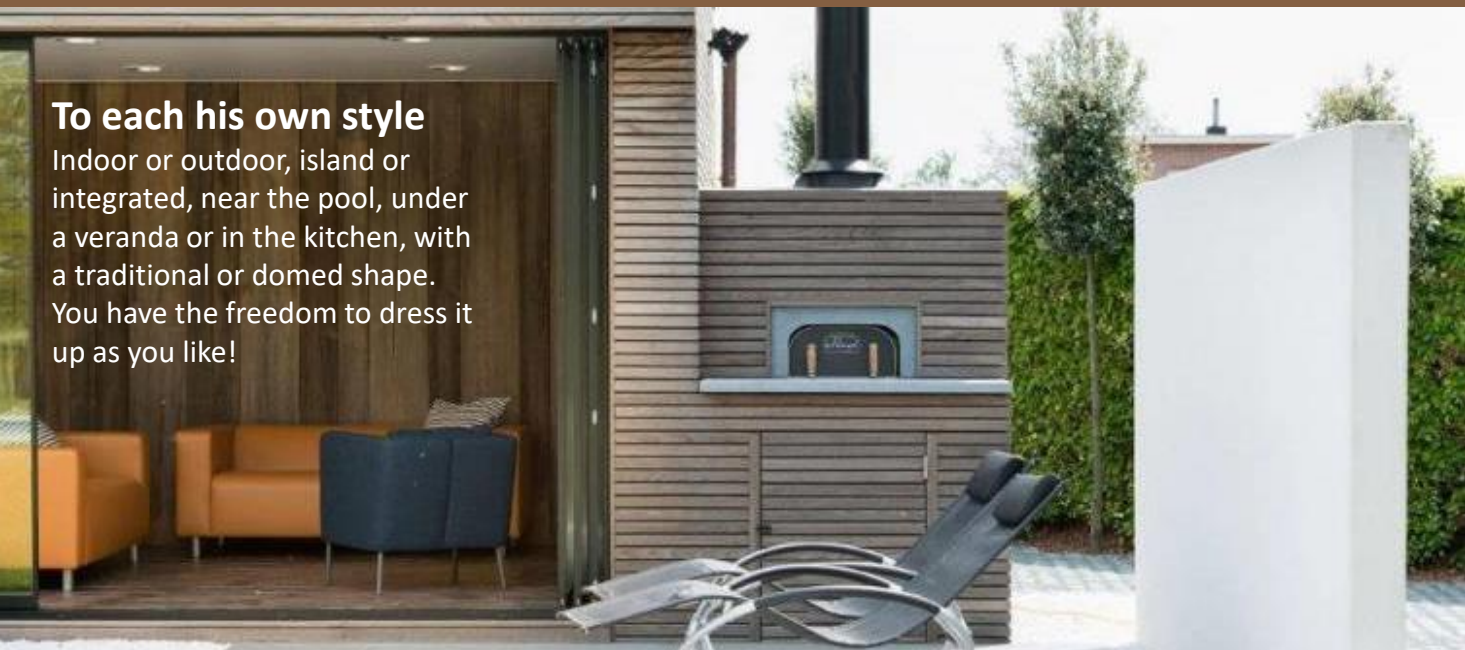
Approved installers adapt the assembly service to your needs: all or part of the stages of installation.



Examples of installations

To each his own style

Indoor or outdoor, island or integrated, near the pool, under a veranda or in the kitchen, with a traditional or domed shape. You have the freedom to dress it up as you like!



Oven Le Panyol 83

Oven Le Panyol 83



Oven Le Panyol 66



Examples of installations

Oven Le Panyol 66



Oven Le Panyol 83



Oven Le Panyol 66



Oven Le Panyol 66



Find even more photos
on our website lepanyol.com

The oven models

A WIDE RANGE OF OVEN KITS:

- Baking surfaces: from 0.34 m² to 1,13 m²
- N° of Ø33cm pizzas on the oven floor: from 1 to 6
- Kg of bread per batch: from 5 kg to 16 kg



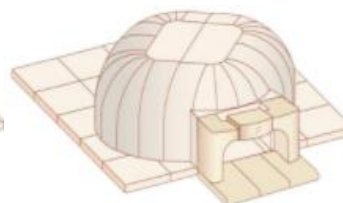
Le Panyol 66



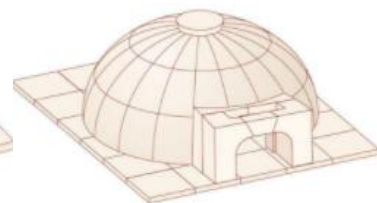
Le Panyol 66x99



Le Panyol 83

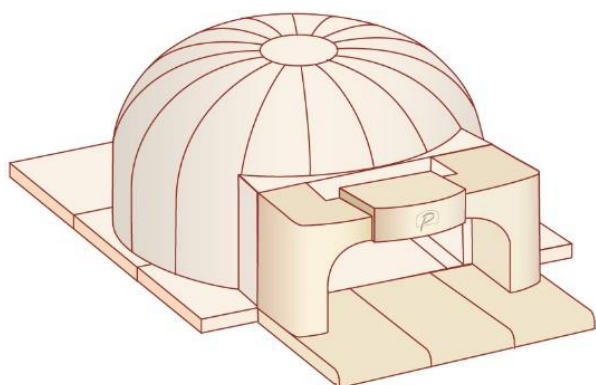


Le Panyol 100

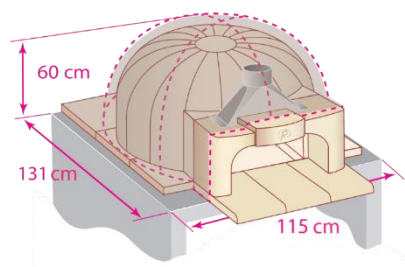


Le Panyol 120

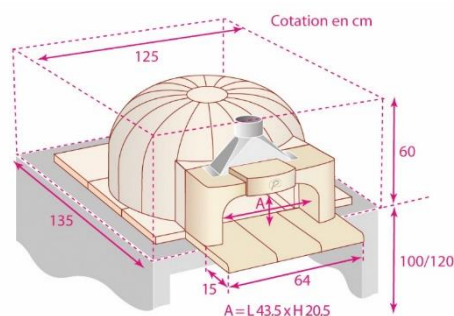
Le Panyol 66



Round shape



Cubic shape



You build walls around the dome



Material: refractory terracotta – White clay from our quarry in Larnage in Drôme (France)

Food Safety Certification - Category 1 (European norm)

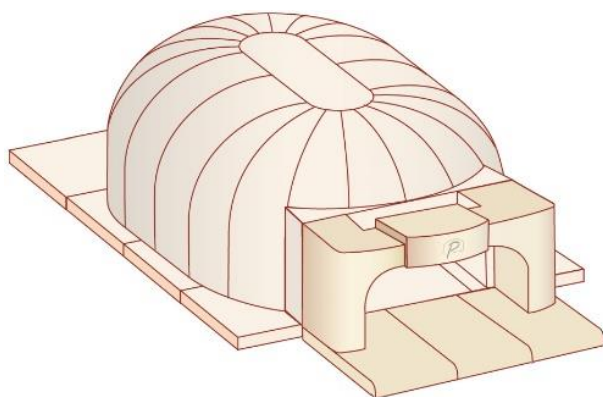
Installation : oven to be placed on a support, insulated and clad. To be connected to a flue pipe in accordance with local standards (France : DTU 24-1 standards) – Stainless steel smoke adaptor supplied in Ø 180mm. Indoor or outdoor installation under cover

Dimensions and technical details	
Baking surface	0,34 m²
Opening dimensions	43,5 x 20,5 cm
Ø inside diameter	66 cm
Interior height	34 cm
Minimum overall dimensions of the oven–round shape **	L 115 x P 131 x H 60 cm
Minimum overall dimensions of the oven–cubic shape **	L 125 x P 135 x H 60 cm
Weight of the oven (with smoke evacuation)	515 kg
Oven's Floor Thickness	6 cm
Arch stone Thickness	10,5 cm
Cooking Capacities*	
Number of 30 cm Ø pizza on the oven floor (max)	1
Number of dishes on the floor	2
Quantity of bread / batch	5 kg
Wood weight to reach 450°C	4 to 6 kg
Heating time to reach 450°C	1h approx.

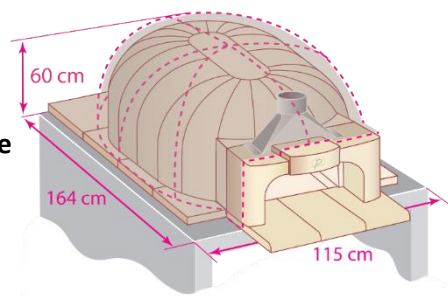
* Indicative values that may vary according to the temperature of the hearth, the insulation of the oven, the type of wood, the rhythm of loading, etc...

** Minimum recommended dimensions for a standard freestanding installation. They are calculated with material thickness indicated in the Assembly Instruction

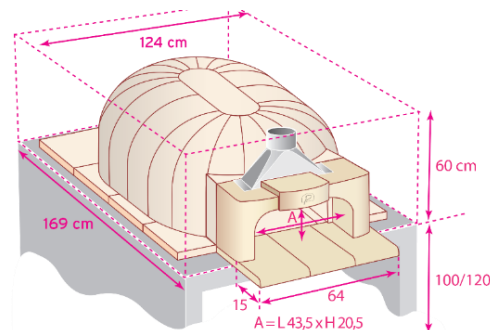
Le Panyol 66x99



Round shape



Cubic shape



You build walls around the dome

Material: refractory terracotta – White clay from our quarry in Larnage in Drôme (France)

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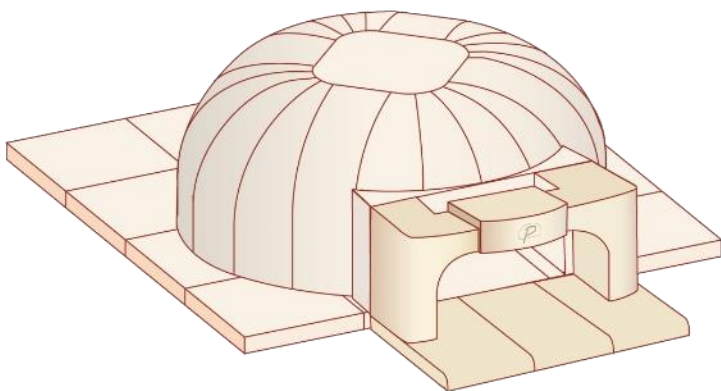
Installation : oven to be placed on a support, insulated and clad. To be connected to a flue pipe in accordance with local standards (France : DTU 24-1 standards) – Stainless steel smoke adaptor supplied in Ø 180mm. Indoor or outdoor installation under cover

Dimensions and technical details	
Baking surface	0,56 m²
Opening dimensions	43,5 x 20,5 cm
Ø inside diameter	P 99 x L 66 cm
Interior height	34 cm
Minimum overall dimensions of the oven–round shape **	L 115 x P 164 x H 60 cm
Minimum overall dimensions of the oven–cubic shape **	L 124 x P 169 x H 60 cm
Weight of the oven (with smoke evacuation)	700 kg
Oven's Floor Thickness	6 cm
Arch stone Thickness	10,5 cm
Cooking Capacities*	
Number of 30 cm Ø pizza on the oven floor (max)	2
Number of dishes on the floor	4
Quantity of bread / batch	8 kg
Wood weight to reach 450°C	7 to 12 kg
Heating time to reach 450°C	1h approx.

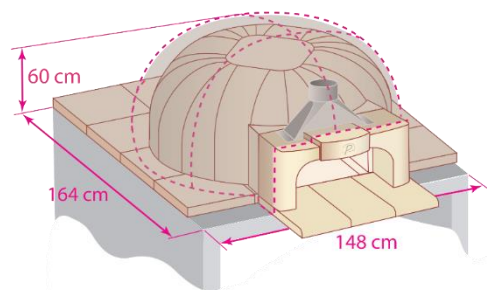
* Indicative values that may vary according to the temperature of the hearth, the insulation of the oven, the type of wood, the rhythm of loading, etc...

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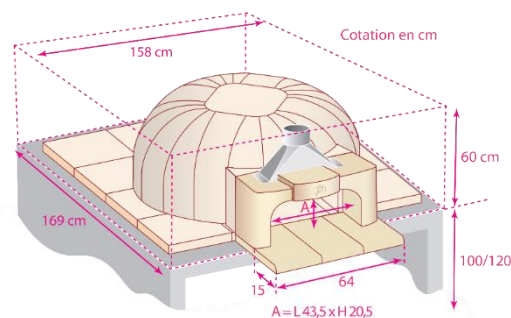
Le Panyol 83



Round shape



Cubic shape



You build walls around the dome



Material: refractory terracotta – White clay from our quarry in Larnage in Drôme (France)

Food Safety Certification - Category 1 (European norm)

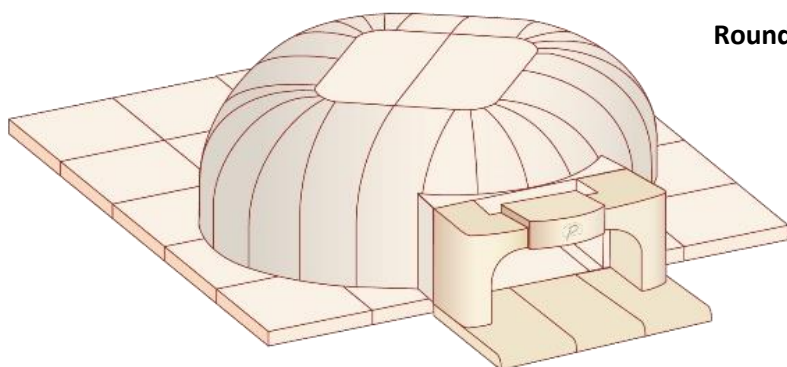
Installation : oven to be placed on a support, insulated and clad. To be connected to a flue pipe in accordance with local standards (France : DTU 24-1 standards) – Stainless steel smoke adaptor supplied in Ø 180mm. Indoor or outdoor installation under cover

Dimensions and technical details	
Baking surface	0,54 m²
Opening dimensions	43,5 x 20,5 cm
Ø inside diameter	83 cm
Interior height	34 cm
Minimum overall dimensions of the oven–round shape **	L 148 x P 164 x H 60 cm
Minimum overall dimensions of the oven–cubic shape **	L 158 x P 169 x H 60 cm
Weight of the oven (with smoke evacuation)	710 kg
Oven's Floor Thickness	6 cm
Arch stone Thickness	10,5 cm
Cooking Capacities*	
Number of 30 cm Ø pizza on the oven floor (max)	2
Number of dishes on the floor	4
Quantity of bread / batch	8 kg
Wood weight to reach 450°C	7 to 12 kg
Heating time to reach 450°C	1h approx.

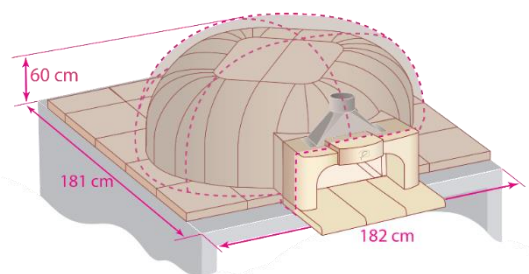
* Indicative values that may vary according to the temperature of the hearth, the insulation of the oven, the type of wood, the rhythm of loading, etc...

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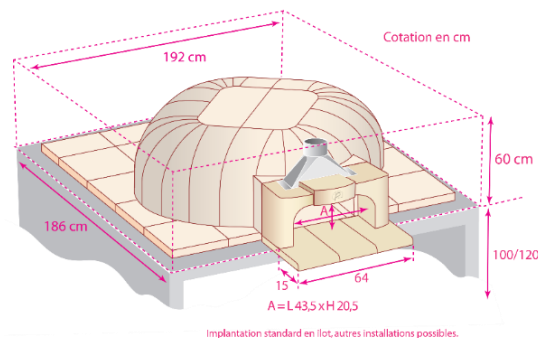
Le Panyol 100



Round shape



Cubic shape



You build walls around the dome

Material: refractory terracotta – White clay from our quarry in Larnage in Drôme (France)

Food Safety Certification - Category 1 (European norm)

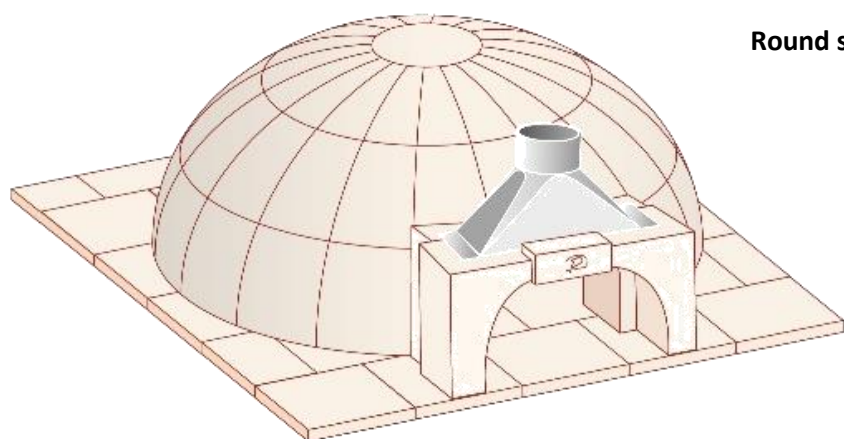
Installation : oven to be placed on a support, insulated and clad. To be connected to a flue pipe in accordance with local standards (France : DTU 24-1 standards) – Stainless steel smoke adaptor supplied in Ø 180mm. Indoor or outdoor installation under cover

Dimensions and technical details	
Baking surface	0,92 m²
Opening dimensions	43,5 x 20,5 cm
Ø inside diameter	100 cm
Interior height	34 cm
Minimum overall dimensions of the oven–round shape **	L 182 x P 181x H 60 cm
Minimum overall dimensions of the oven–cubic shape **	L 192 x P 186 x H 60 cm
Weight of the oven (with smoke evacuation)	1 000 kg
Oven's Floor Thickness	6 cm
Arch stone Thickness	10,5 cm
Cooking Capacities*	
Number of 30 cm Ø pizza on the oven floor (max)	4
Number of dishes on the floor	8
Quantity of bread / batch	12 kg
Wood weight to reach 450°C	12 to 15 kg
Heating time to reach 450°C	1h approx.

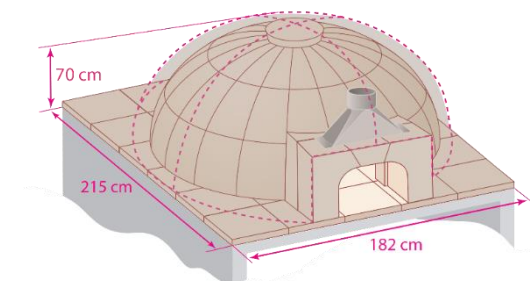
* Indicative values that may vary according to the temperature of the hearth, the insulation of the oven, the type of wood, the rhythm of loading, etc...

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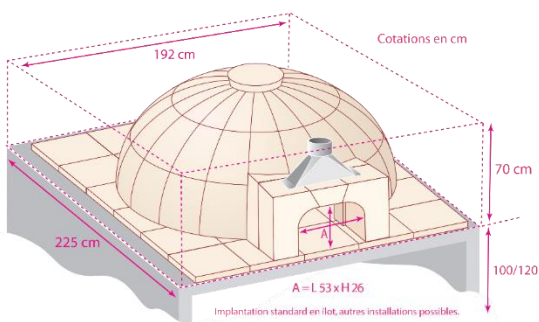
Le Panyol 120



Round shape



Cubic shape



You build walls around the dome



Material: refractory terracotta – White clay from our quarry in Larnage in Drôme (France)

Food Safety Certification - Category 1 (European norm)

Installation : oven to be placed on a support, insulated and clad. To be connected to a flue pipe in accordance with local standards (France : DTU 24-1 standards) – Stainless steel smoke adaptor supplied in Ø 180mm. Indoor or outdoor installation under cover

Dimensions and technical details	
Baking surface	1,13 m²
Opening dimensions	54 x 26 cm
Ø inside diameter	120 cm
Interior height	44 cm
Minimum overall dimensions of the oven–round shape **	L 182 x P 215 x H 70 cm
Minimum overall dimensions of the oven–cubic shape **	L 192 x P 225 x H 70 cm
Weight of the oven (with smoke evacuation)	1 265 kg
Oven's Floor Thickness	6 cm
Arch stone Thickness	15 cm
Cooking Capacities*	
Number of 30 cm Ø pizza on the oven floor (max)	5
Number of dishes on the floor	12
Quantity of bread / batch	16 kg
Wood weight to reach 450°C	15 to 20 kg
Heating time to reach 450°C	1h30 approx.

* Indicative values that may vary according to the temperature of the hearth, the insulation of the oven, the type of wood, the rhythm of loading, etc...

** Minimum recommended dimensions for a standard freestanding installation. They are calculated with material thickness indicated in the Assembly Instruction

The commercial offers

We provide :

A BASIC PACKAGE : the oven with the door, the smoke adaptor, the insulation to put under the oven's floor, the mortar to put on the dome and a peel

A COMPLETE PACKAGE : the oven with the content of the basic package with, in addition, the insulation kit for the dome and a set of 4 cooking accessories



Examples of installations

The complete package

Basic package

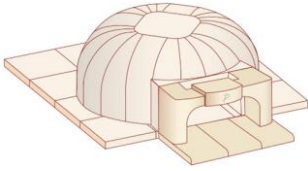
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Essential accessories

+

Insulation materials for the dome

Oven



Smoke adaptor
Ø 180



Oven's door



Bags of mortar and grog
to insulate the floor



Aluminium
loading peel

1 Brush

1 infrared
thermometer

1 scraper for the
floor

1 wooden peel



Very high temperature
refractory insulating
blanket



Vermiculite :
Insulating natural
mineral (granular)

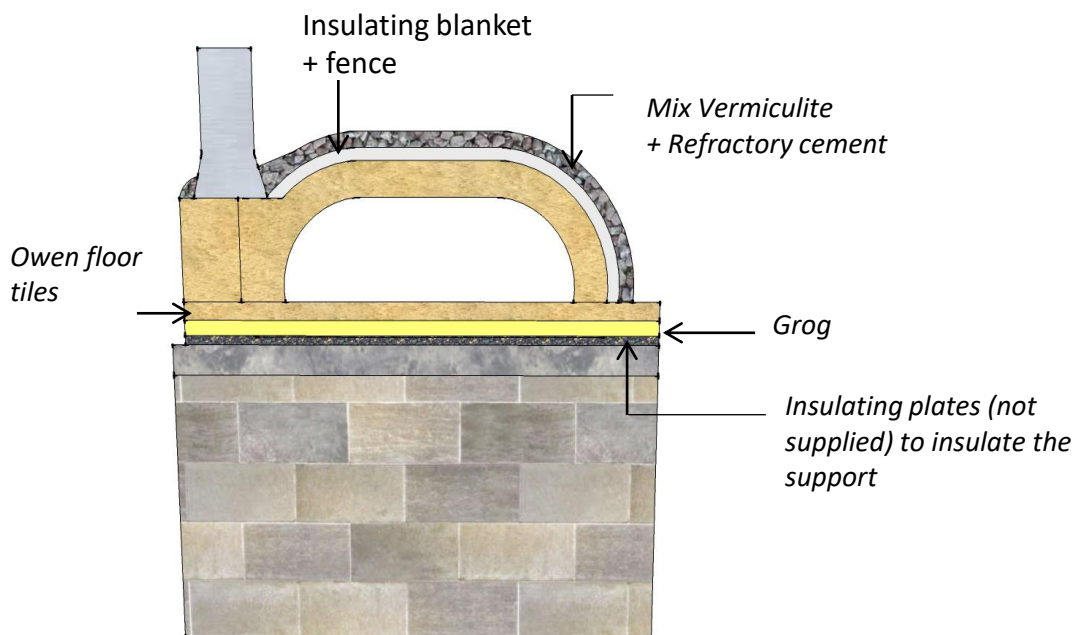


Refractory
Cement



Chicken fence

WARNING : The finishing materials for the oven's cladding and aesthetics are not supplied. It is up to you to personalize your oven according to the location and your wishes. Once the oven is insulated, you can keep the apparent "igloo" shape or build an enclosure.



Sectional drawing
Installation and insulation principle



1 brush 16x5 cm L120cm

Adjustable and replacable head, base of the brush made of wood, brush bristles made of brass, handle made of anodized aluminium

1 scraper for the floor 24x10 cm, L120cm

Stainless steel head – handle made of anodized aluminium

1 wooden peel

First-rate red beech






Peel assembled without glue. Free of any chemical. 100% suitable for food contact.

33x33 cm, L51 cm




1 infra rouge thermometer

Up to 650°C, light and accurate, very easy to use

Single Accessory

Category	Product	Description	Features
ALUMINIUM PEEL	<i>Simple Peel</i> 	Aluminized steel head. Untreated steel handle	<u>Total length</u> : 120 cm <u>Diameter</u> : Ø32cm
	<i>Small rounded Peel</i> 	With sliding handle For turning pizzas or dishes in the oven	<u>Handle</u> : L120 cm <u>Diameter</u> : Ø20 cm
WOODEN PEEL	<i>Square</i> 	First-rate red beech Peel assembled without glue. Free of any chemical. 100% suitable for food contact. Wooden handle + screws supplied with the peel	<u>Handle</u> : 120/150/200/300 cm <u>Peel</u> : 33 x 33 cm
	<i>Rounded</i> 		<u>Handle</u> : 120/150/200/300 cm <u>Peel</u> : Ø 33 cm
	<i>Peel without handle</i> 		<u>Handle</u> : 51 cm <u>Diameter</u> : 33x33 cm

Single Accessory

Category	Product	Description	Features
INFRARED THERMOMETER		Professional quality Modern, simple, fun and easy to use. Indispensable for controlling the temperature of the cooking chamber and obtaining perfect cooking results.	From – 30°C to + 650°C Light and accurate +/- 1% .
BRUSH		Adjustable and replacable head, base of the brush made of wood, brush bristles made of brass, handle made of anodized aluminium	<u>Handle in aluminium:</u> 120/150cm <u>Base :</u> 16 x 5 cm ou 27 x 6,5cm
SCRAPER		Stainless steel head, for raking up embers and ashes.	<u>Handle in aluminium :</u> 120cm <u>Head :</u> 24 x 4 cm

Choose the right wood

Choose hardwoods such as hornbeam, oak, beech or ash, with good heating power. Never use treated or recovered wood.

Drying

More important than the type of wood you use is its humidity level. The heat capacity is inversely proportional to the water content. We recommend using wood with a humidity level of less than 20%

Size

Use small split logs, ideally between 20 and 25cm long and 3 or 4cm in diameter to start the fire, then 10cm in diameter to maintain the temperature.

Wood	Heating power
Hornbeam	10
White Oak	9,9
Ash	9,2
Birch	8,9
Beech	8
Fir	7
Larch	6,6
Lime	5,7
Poplar	5

Wood humidity	Heating capacity
50 – 60 %	2,0 KW/kg of wood
25 – 35%	3,4 KW/kg of wood
15 – 25%	4,0 KW/kg of wood

The advantages of wood

A renewable source of energy which does not exacerbate the greenhouse effect It is the cheapest fuel, in comparison with electricity and gas Environmentally friendly combustion: a tree captures more CO2 during its life than it releases during combustion.

Contact us to define your project:

Layout, installation, use, maintenance, budget, accompaniment to the start-up of the oven... etc.

A factory advisor will answer all your questions and accompany you step by step.

Phone : (+33) 04 75 08 20 76

Website : www.lepanyol.com



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