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

le Panyol
Since 1840

Bring Provence home

Organic Wood fired Ovens
Le Panyol wood fired ovens are built exclusively from White Earth from our quarry in Larnage, in the Drôme (France).

Known since Roman times for its heat-resistant and food contact properties, since 1840 this clay became a leading material for the construction of professional bakery ovens.

Today, the Fayol company operates its quarry in a rational, sustainable way and takes great care to preserve this clay, which is a symbol of the identity of Le Panyol ovens.

Our ovens are made using traditional gestures that have been passed down through the generations: mixing the White Earth with water, shaping and cutting it by hand, drying it and baking it at a very high temperature.

The company has inherited this traditional know-how and combines it today with more efficient modern techniques.

Fayol has been awarded the Entreprise du Patrimoine Vivant (EPV - Living Heritage Enterprise) label, which is an Economy and Industry Ministry award to companies that have succeeded in perpetuating superior traditional skills.

A natural, precious clay

Clay shaped by hand...

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Gastronomy & Conviviality

A world of flavours

Le Panyol ovens cook food by radiation, conduction and convection and really bring out the flavours. Your food is crisp and golden on the surface, soft and melt in mouth on the inside.

A world of conviviality and tradition

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

Cooking results recognized by the professionals

Well-known Chefs and Bakers use Le Panyol ovens for their heating performance and the many different cooking options they offer.

For traditional, inventive and ‘fun’ cooking.

An oven for different types of cooking

You can use the flame to sear, brown, grill and braise meat and fish as on a barbecue, and become an expert in making tasty, fresh pizzas.

Take away the fire and use the heat accumulated in the clay to steam, simmer, oven brown and even dry fruit and vegetables.

The only limit is your imagination.
Heats up quickly...
It takes between 1 hr and 1hr30 only to heat up the oven.
...for hours of cooking!
As the wood burns, the heat is accumulated in the large volume of heat-resistant clay.
The shape and thickness of the different parts ensure maximum output.
This very long convection period means efficient cooking and allows you to plan a wide variety of dishes in a single heating session in accordance with the falling temperature curve.

Cooking directly on the hearth floor...
Due to the White Clay’s composition, many food stuffs can be placed and cooked directly on the hearth floor without altering their taste.
And there’s no grill or hotplate to clean!

...Certified food safety...
Our products are 100% natural and covered by food safety certification*.

...Very low maintenance
The fire natural pyrolysis effect cleans the oven for you by burning the fats and deposits from previous cooking sessions and restoring the oven’s white colour.

Installation
Good at DIY?
The oven comes in kit form and is easy to install.
With its dry-assembly system, the whole oven can be assembled quickly.
It can then be fitted into an existing or newly built structure.
The assembly instructions and videos guide you through construction step by step. Read more on www.lepanyol.com
A factory advisor is to hand to accompany you throughout your project.

Assembly service
You’d rather not install the oven yourself?
We can offer you an assembly service that can be adjusted to your needs.
Further details on www.lepanyol.com

Founded in 1840...
The Fayol Company’s roots are in the land of White Earth, in Larnage (Drôme, France).
With its quarry and a know-how accumulated over 6 generations, the company specialises in the making of high quality, heat-resistant ceramic products.
In 2006, the company was awarded the Entreprise du Patrimoine Vivant (Living Heritage) Enterprise label created by the French Ministry of Industry.
Today, Fayol operates on an international scale making heat-resistant products for a variety of markets: bricks, components, thermal inertia slabs for heating appliances and, under the Le Panyol brand name, wood-fired ovens for catering professionals and private persons.
Everyone has his own style

The oven can be installed indoors or outdoors, on its own or as part of an existing structure, near the pool, in a veranda or in the kitchen; with a traditional or dome shape. Finishes can be customized to your preferred style and a wide range of materials are possible: brick, natural stone, coating, ceramic, stainless steel...