



Le Panyol
Depuis 1840

Sérénité

The revival of the
wood-fired oven



Alliance of tradition & modernity

Featuring a white clay core in a metal frame, the latest oven from *Le Panyol* seamlessly blends elegance, tradition and modernity. It will be a loyal companion to any food lover who wants to cook without spending hours building their oven.

This oven is delivered as a kit.
Everything is included : table, hearth in terracotta, insulation, cladding and flue.
It will take no longer then 24 hours to install.
Usable the next day. No masonry.

Two versions : with or without the table.



MADE IN
FRANCE



High quality materials

Special attention was given to the choice of materials to guarantee weather resistance, food use and qualitative design:

- Stainless steel
- Steel with painting by cataphoresis treatment
- High performance insulating materials
- Terracotta 100% natural and certified food *



*catégorie I : Aptitude au contact alimentaire des articles en céramique. Selon la norme NF EN 1388 – I : 1996 – Directive 2005/31/CE

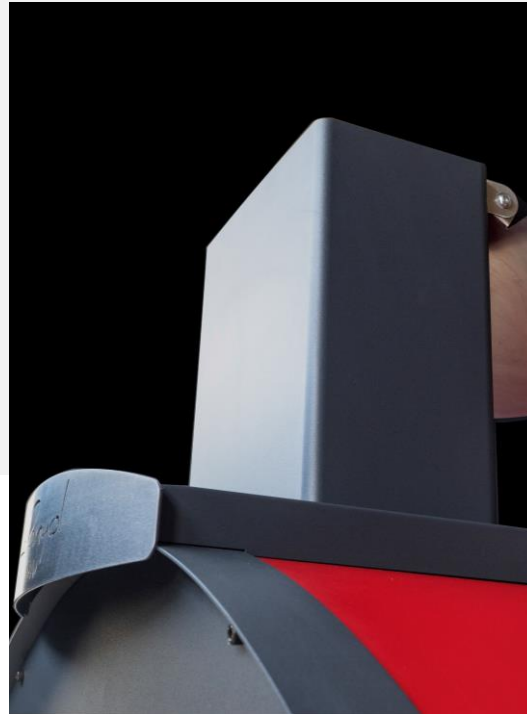


Many features

Everything is included: the table, terracotta core, insulation, cladding and smoke duct

This oven also has everything you need to get started: tabletop, ash bucket, drawers and a work surface.

Can be moved or taken down (under conditions).





Mini dimensions Maxi performances

As efficient as the other classical ovens, this wood fired oven has a large cooking surface and minimum exterior dimensions.

Rapid heating (45 minutes).

You'll only need 7-10 kg of wood to heat your oven to more than 450°C.

High inertia

It provides extremely long-lasting convected heat, allowing you to cook a wide variety of items in a single session and a single batch of wood.

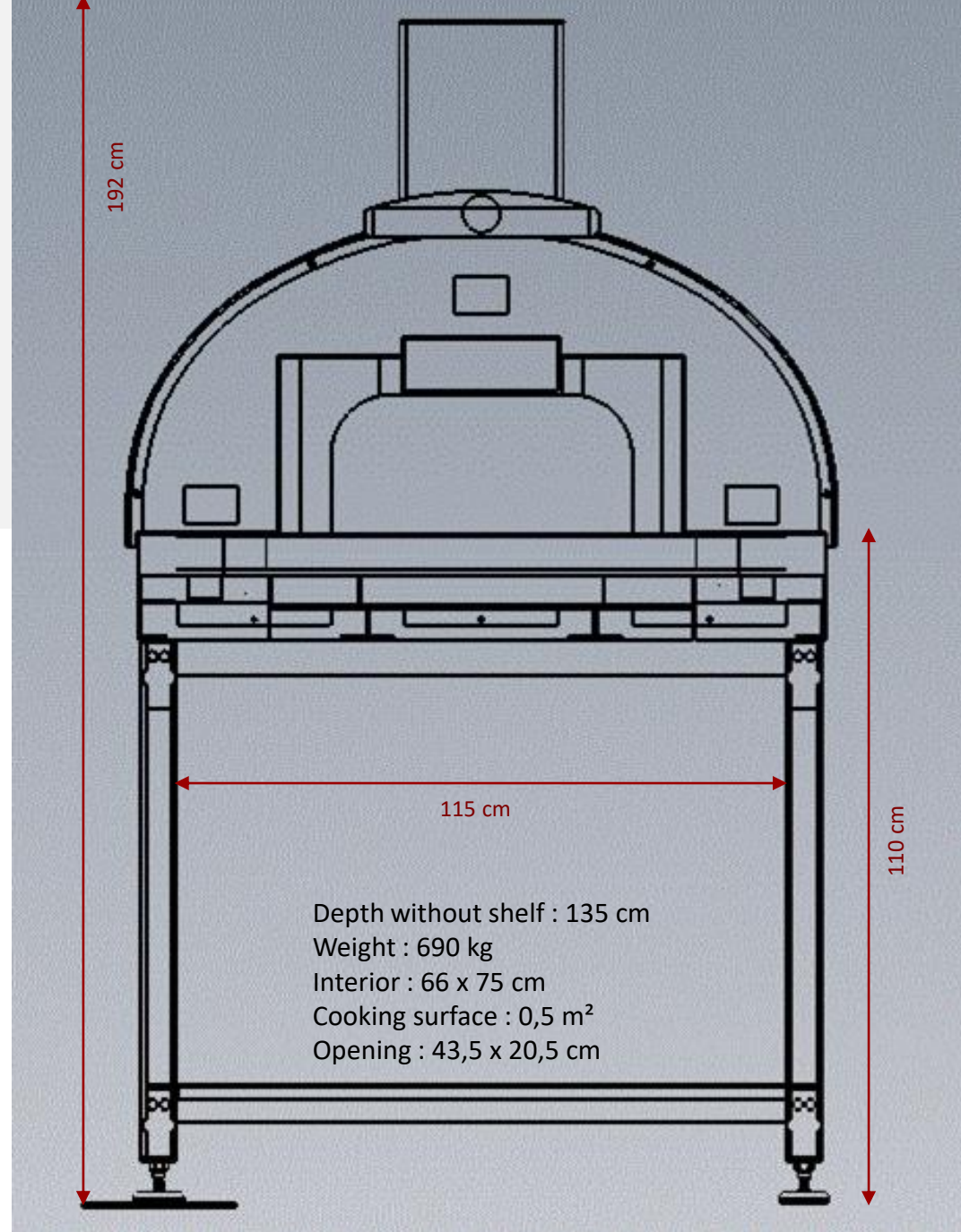
Q pizzas Ø30 cm on the oven floor : 2

Q dishes on the oven floor without fire : 4

Q bread dough : 6 kg/batch

Heating : 45 mn to reach 450°C

Wood : 7 à 10 kg / each firing



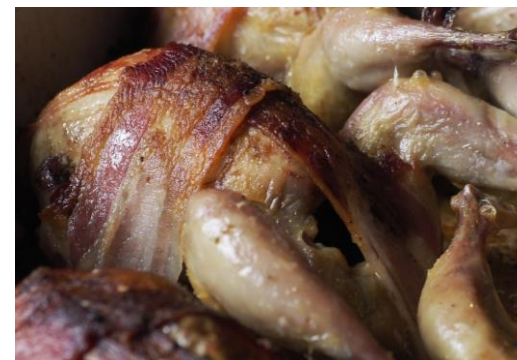


Gastronomy & Conviviality

Braise a roast, sear a fish, simmer a meat, bake breads and pizzas, brown vegetable crumble, dry tomatoes et fruits ...

For traditional, inventive and fun cooking.

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

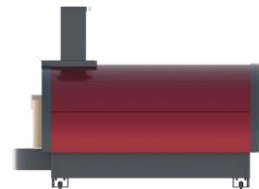
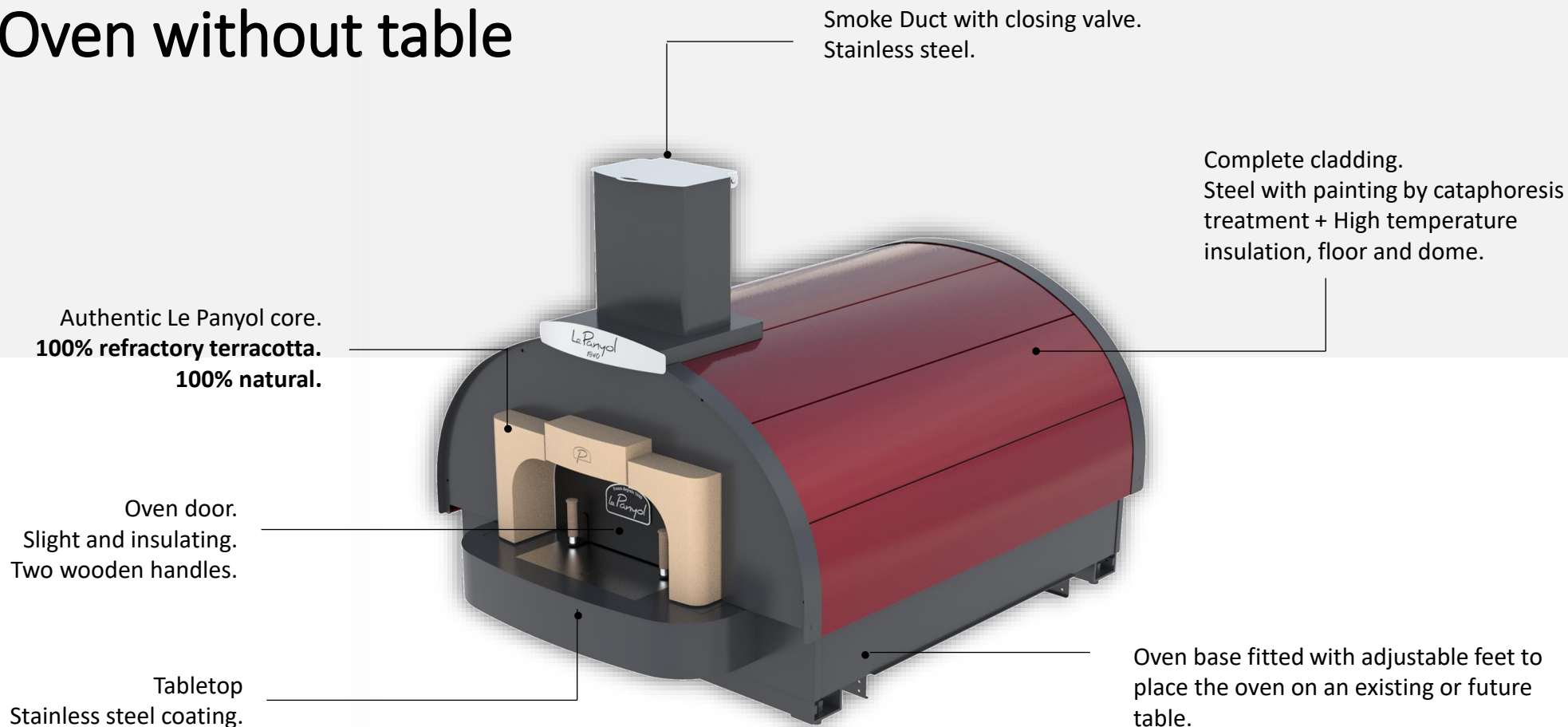




Two versions



Oven without table



DIMENSIONS
Weight 480 kg - Total dimensions L115 x D149 x H108 cm
Interior oven L66 x D75 cm - Cooking surface 0,5 m²
Small tabletop L45 x D14 cm

Oven with table

Authentic Le Panyol core.
100% refractory terracotta.
100% natural.

Oven door.
Slight and insulating.
Two wooden handles.

Tabletop
Stainless steel coating

Smoke Duct with closing valve.
Stainless steel.

Complete cladding.
Steel with painting by cataphoresis
treatment + High temperature
insulation, floor and dome.

Steel table with adjustable feet.
- Robust (supports 450 kg)
- Reinforcement crossbars for lateral
support
- Design
- Painted steel - cataphoresis treatment
- 200 kg

Large low shelf to store wood and
accessories.
Galva.



DIMENSIONS

Weight 690 kg - Total dimensions L115 x D149 x H192 cm

Interior oven L66 x D75 cm - Cooking surface 0,5 m²

Small tabletop L45 x D14 cm



The options



Large tabletop

- Large workspace at the front of the oven for easy loading and unloading.
- Stainless steel coating, easy to clean.
- Two choices :

1 Simple Model - L115 x D30 x Thickness 7 cm

2 Model with Ash Evacuation System
L115 x D30 x Thickness 14 cm
See details next page

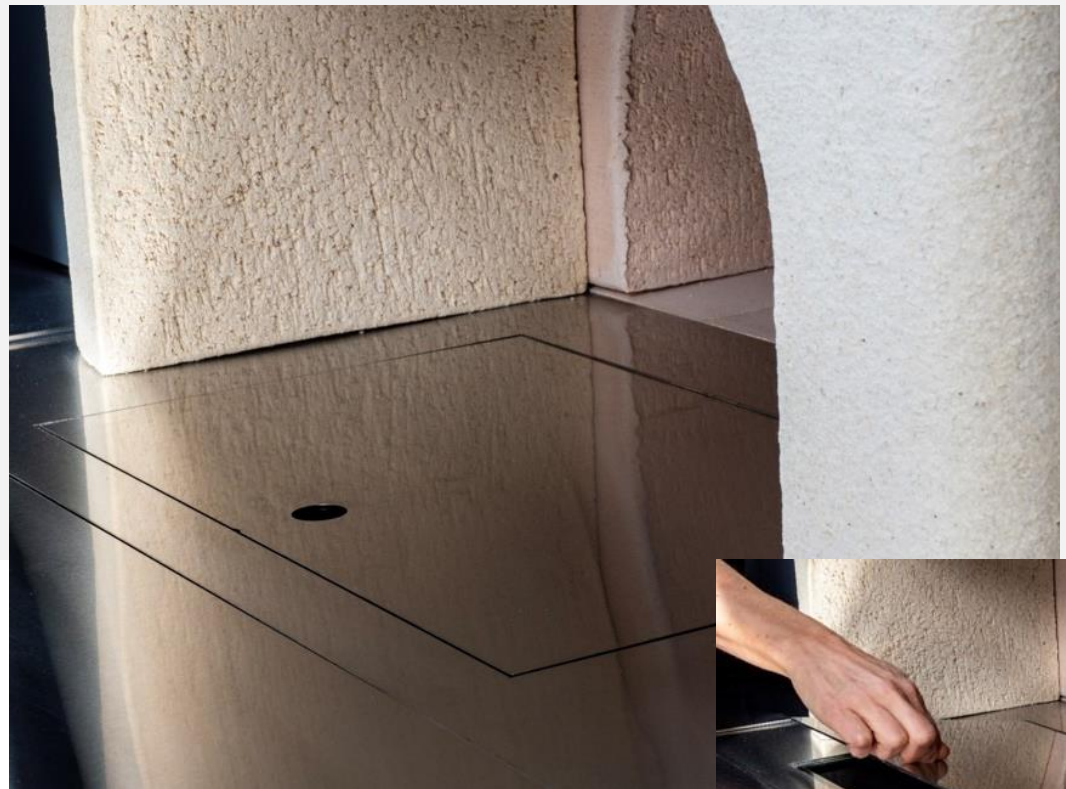
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Large tabletop with Ash Evacuation System

- Integrated trapdoor
- Removable cover – Stainless Steel coating
- Removable ash bucket under the tabletop
- Easy to handle
- Painted steel high temperature
- Spacious side storage
- Easy cleaning





Sliding cooking table

- Large workspace for cooking
- Sliding: can be stored under the oven after use
- Food grade stainless steel coating
- Very easy to clean
- Supports a weight of up to 50 kg
- Safety shut-off
- Right or left installation
- L80 x D50 cm
- *Option only valid for the version with table*





Storage drawer

- Very useful for storing matches, gloves, thermometer ...
- 1 or 2 drawer per side
- Painted steel, cataphoresis treatment
- Simple cleaning
- Safety shut-off
- Right or left installation
- L32 x D36 cm
- *Option only valid for the version with table*





Essentials accessories kit

CLEANING

1 brush

With adjustable and replacable head. Base of the brush made of wood, bristles made of brass, 16x5cm - L120cm.

1 scraper

Stainless steel head – handle made of anodized aluminium 24x10 cm – 125 cm

MEASURING

1 infrared thermometer

From – 30°C up to + 500°C
Modern, simple, ludic and easy to use.

LOADING

1 wooden peel

First-rate red beech
Short handle.
L51 cm – Plate 33x33 cm

1 aluminium peel

Head and handle made of untreated aluminium.
Ø 32 cm – L120 cm





Protective cover

- Waterproof
- Light and robust
- Easy to install and remove*
- Adjusted to the shape of the oven.
- Charcoal grey
- Drawstring
- Storage bag



* Precautions for use: Install the cover on a completely cold oven, emptied of its ashes, with the flue valve closed. Completely remove the cover before turning on the oven

Contact

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