

Le Panyol®  
Wood fired oven



Wood-fired Ovens







## Wood Fired Ovens...

### ...Real cooking in your garden

Your Le Panyol is a real professional wood fired oven, with exactly the same features as Le Panyol ovens made for professionals. Le Panyol Professional ovens are cooking ovens made from the finest refractory earthenware. In keeping with the long tradition of wood ovens, they are entirely built from Terre Blanche quarried in Larnage, France

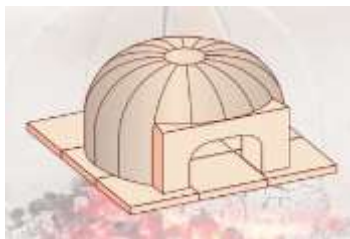
- **Rapid rise in temperature** (reaches 400°C/752°F in 1 hour)
- Sustained baking capability of over 6 hours
- Perfect combustion
- Low fuel consumption (4 - 5 of wood is enough to reach a temperature of 400°C)
- **Health tested and certified "Food Safe"**  
(certified Category 3\*\*\* by European directive n°84-500)
- Available as DIY kits or fully installed by Cedar Nursery

Visit [www.landscaping.co.uk](http://www.landscaping.co.uk) for more information and videos

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*"The Model 66 residential wood fired oven is the ideal choice for home use, with a modest footprint for ease of integration into any kitchen, deck, garden or patio."*



## Model 66



4-6 kg



5 kg



≤ 10

Inner diameter	66cm
Weight	380 kg
Space required	100cm x 100cm
Total height	50 cm
Inner height	30.9 cm
Cooking area	0.34 m <sup>2</sup>
Thickness	10.5 cm
Opening	43 cm x 22 cm

Kit Contents:

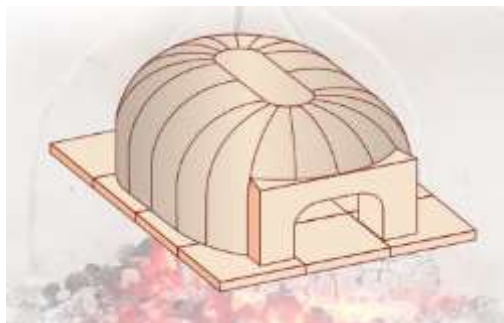
- Core Oven
- Refractory Mortar
- Smoke Throat
- Smoke Adaptor
- Stainless Steel Peel
- Rake
- Brush

£1700  
inc VAT & Delivery





*“A variation of the Model 83, featuring an identical cooking surface in a slightly different configuration. An oblong wood fired oven in the style preferred by many traditional artisan bread bakers.”*



## Model 66x99



4-8 kg



8 kg



≤ 20

Inner diameter	66x99cm
Weight	510 kg
Space required	100cm x 130cm
Total height	50 cm
Inner height	30.9 cm
Cooking area	0.56 m <sup>2</sup>
Thickness	10.5 cm
Opening	43 cm x 22 cm

Kit Contents:

- Core Oven
- Refractory Mortar
- Smoke Throat
- Smoke Adaptor
- Stainless Steel Peel
- Rake
- Brush

£1950

inc VAT & Delivery

# Le Panyol



*“The Model 83 is an ideal wood burning pizza oven for your home, featuring additional capacity and hearth space for larger families or those with a taste for entertaining. Once up to temperature, pizzas can cook within 2-3 minutes in a Le Panyol, meaning effortless wood fired pizza party production!”*

## Model 83

*Come and see this model working at the nursery*



4-8 kg



8 kg



≤ 20

Inner diameter

83cm

Weight

560 kg

Space required

130cm x 130cm

Total height

50 cm

Inner height

30.9 cm

Cooking area

0.54 m<sup>2</sup>

Thickness

10.5 cm

Opening

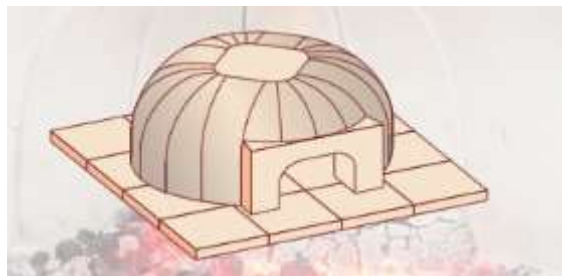
43cm x 22cm

Kit Contents:

- Core Oven
- Refractory Mortar
- Smoke Throat
- Smoke Adaptor
- Stainless Steel Peel
- Rake
- Brush

£2100

inc VAT & Delivery



*“The serious oven for serious bakers and entertainers. Multiple rounds of bread and multi-course meals are no problem in Le Panyol’s largest domestic wood fired baking oven. The keystone in the outdoor kitchen of your dreams!”*



## Model 100



8-12 kg



12 kg



≤ 40-50

Inner diameter	100cm
Weight	820 kg
Space required	165cm x 165cm
Total height	50 cm
Inner height	30.9 cm
Cooking area	0.92 m <sup>2</sup>
Thickness	10.5 cm
Opening	43cm x 22cm

### Kit Contents:

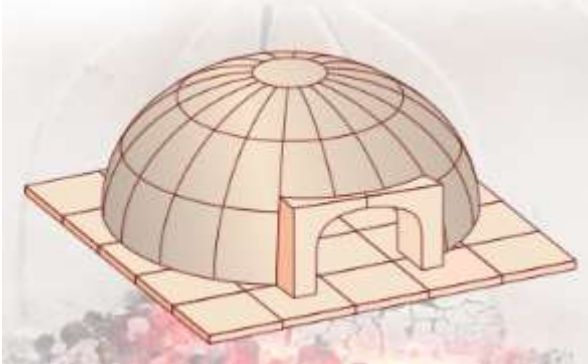
- Core Oven
- Refractory Mortar
- Smoke Throat
- Smoke Adaptor
- Stainless Steel Peel
- Rake
- Brush

£3000

inc VAT & Delivery



*“The Model 120 is a versatile professional grade wood fired oven that excels in smaller commercial spaces the tool of the trade for chefs, pizzaio-lo and artisan bakers alike. A great oven for a pizza restaurant or large community”*



## Model 120



12-20 kg



16 kg



≤ 120-150

Inner diameter	120cm	<b>Kit Contents:</b> <ul style="list-style-type: none"> <li>• Core Oven</li> <li>• Refractory Mortar</li> <li>• Smoke Throat</li> <li>• Smoke Adaptor</li> <li>• Stainless Steel Peel</li> <li>• Rake</li> <li>• Brush</li> </ul>
Weight	1050 kg	
Space required	1650cm x 1650cm	
Total height	59 cm	
Inner height	44cm	
Cooking area	1.13 m <sup>2</sup>	
Thickness	15 cm	<b>£3700</b> inc VAT & Delivery
Opening	54cm x 26cm	

*Provence marks the inception of a new standard in culinary creativity. At its core lies a piece of France itself—the wholly unique, 100% organic “Terre Blanche” handcrafted outdoor wood fired oven. A unique new concept in Le Panyol design, Provence arrives at your home fully assembled (we install the core-oven on site). Suddenly the best in wood fired cuisine — perfect pizzas, artisan breads and succulent hearth roasted meats — is effortless at your fingertips. Bon appétit has never been easier!*



## Provence



4-8 kg



12 kg



≤ 40-50

Inner diameter	66cm x 83xcm
Weight	710 kg
Space required	190cm x 131cm
Total height	50 cm
Inner height	31 cm
Cooking area	0.45 m <sup>2</sup>
Thickness	10.5 cm
Opening	43cm x 22cm

Kit Contents:

- Provence Oven

£6850  
inc VAT & Delivery

Provence is equipped with:

- Wide central drawer with a professional cutting board
- Numerous multi-function storage units
- Side-mounted stainless steel prep area
- Integrated stainless steel barbeque
- Convenient wood storage
- Thermo-coated insulated door
- Stainless steel peel, laser thermometer, ash rake & hearth brush

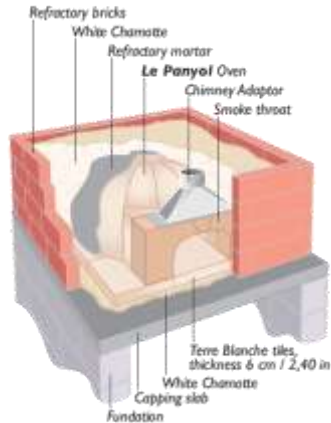


Oven Comparison	<i>Le PANYOL 66</i>	<i>Le PANYOL 66x99</i>	<i>Le PANYOL 83</i>	<i>Le PANYOL 100</i>	<i>Le PANYOL 120</i>
WEIGHT	380 KG	510 kg	560 kg	820 kg	1050 kg
HEARTH TILE DIMENSION	100cm x 100	100cm x 130cm	130cm x 130cm	165cm x 165cm	165cm x 165cm
TOTAL HEIGHT	50 cm	50 cm	50 cm	50 cm	59 cm
INSIDE HEIGHT	30.9 cm	30.9 cm	30.9 cm	30.9 cm	44 cm
INSIDE Ø	66 cm	66x99 cm	83 cm	100 cm	120 cm
COOKING SURFACE	0.34 m²	0.56 m²	0.54 m²	0.92 m²	1.13 m²
WALL THICKNESS	10.5 cm	10.5 cm	10.5 cm	10.5 cm	15 cm
DOOR OPENING (cm)	43x22	43x22	43x22	43x22	54x26
PALLETS or CRATES	1	1	1	1	1
Kit price inc VAT & Delivery	£1,700	£1,950	£2,100	£3,000	£3,700

#### Kit Contents:

- Core Terre Blanche Oven, Refractory Mortar, Grog for Under tiles\*, Smoke Throat, Smoke Adaptor, Stainless Steel Peel, Rake & Brush.

*\*Grog is only necessary for everyday use ovens*



#### Key:

These values are a general guideline, individual results may vary.



Wood weight per filling



KG of bread per batch



Pizzas per hour





# The simplicity of true pleasures

Le Panyol

Conviviality: enjoy the warmth of a natural kitchen.

Supervise heating: put food in and take it out at just the right moment, watch your pizzas cook, become an expert baker.

Respect the environment by using a natural renewable fuel.

Regain quality of life by taking the time to do things properly and to share them.

Visit [www.landscaping.co.uk](http://www.landscaping.co.uk) for more information including videos, installation guides and recipes for your new oven.

## The Principle

The operation of the Le Panyol oven is quick and economical, and perfectly suitable for either home or professional use. 4 to 8 kg of wood is sufficient for reaching a temperature of 400°C (for the 66, 83 and 66x99 models) within about 1 hour of combustion.

Because of the shape of the vault and the proportions of the opening the air enters through the bottom of the inlet and circulates naturally, ensuring perfect combustion, while the smoke is expelled through the top (*Figure 1*).

The heat accumulates in the large mass of refractory fired clay, the efficiency optimised by the shape and thickness of the parts (*Figure 2*).

Once up to temperature, the Le Panyol oven renders the accumulated heat by radiation. Over several hours, the food is evenly cooked by the accumulated and *rendered heat* (*Figure 3*).





How long will the ovens last for?

The key to a long lasting wood fired oven is to make sure the core-oven is well protected from the elements, a surround or housing that is fully weather-proof will mean decades of use from your oven. Come and see our newly installed oven at Cedar Nursery and discuss the installation options with us (please call ahead to check someone qualified will be on site to discuss these with you).

What is the housing for the Oven?

This is a key element, every oven needs to have a structure around it to protect it from the elements and increase the insulation, which in turns increases the temperature inside and lowers the amount of fuel needed to create the heat. We have standard designs that are available for you to build yourself or have us build for you. If you have built your own oven why not email the images to us so we can add them to the gallery for others to see?

Can my oven survive the winter?

As long as your oven is correctly installed and the core-oven is well protected from the elements via a surround or housing that is fully weather-proof your oven will need no special treatment during the winter and will cook food just as well, whatever the weather.

Can I have any housing design around my oven?

In a word, yes! A simple image search online brings up many ideas to inspire your unique design, we are also on hand to help and guide you on your proposed design. As long as your housing is waterproof and protects the core-oven from water ingress then you are free to build the surround of your choice.

Can I build the oven myself?

**Yes you can, and it's great fun. We have great assembly instructions to help and guide you, we are always available by email and phone (working hours) to guide you through the install.**

Where is the best place for my Oven?

**Customers generally find they use the oven more than they thought so it's a good idea to install it somewhere that makes it easy to cook, perhaps near the kitchen, or within an outdoor kitchen so you can cook in the colder months too?**

Can the oven be installed indoors?

Yes, Many Le Panyol ovens have been incorporated into houses and used in a daily cooking environment.

What type of wood should I use?

We recommend good quality, untreated, seasoned hardwood logs, the drier the log the hotter the oven will be and you will also find they produce less smoke and ash. The best raw material is Ash, Beech and Oak – we supply hardwood logs at the nursery.

How long does the oven take to heat up?

**Le Panyol ovens reach 400°C/752°F in approx. 1 hour**



How can I tell how hot the oven is?

We can supply Infrared thermometers which give an accurate heat reading in different areas of the oven, these are available for purchase on our website.

How long will the oven take to install?

The core oven is very quick to install and can be done in a matter of hours, the time to install the base, surround and housing will vary depending on specifications, complexity and site access.

How do I clean and maintain my oven?

Due to the high temperatures that Le Panyol ovens reach they are largely self cleaning, any bacteria, insects etc will be killed by the high temperatures. There is no need to clean the Terre Blanche base stones, they are often described by the French as magic stones as they do not harbour any tastes or residue from food, quite amazing but true. The only other **maintenance is sweeping out the ash after use. (Don't let those sweepings go to waste; wood ash is high in potassium, a vital nutrient for healthy flower and fruit growth so add these to your plants in the garden, keep some of the wood ash in a sealed, dry container to enrich your soil)**

Who can I get to install the oven?

There are several options available:

- 1) You can choose to have Cedar Nursery install everything for you (this service is currently available in Surrey, Sussex and London, we will be increasing our UK coverage soon) please contact us to arrange this service.
- 2) You can ask your preferred landscaper or builder to construct a suitable base and we will come and install the core-oven for you, this service is available any where in the South East of England. Once the core-oven is in place your landscaper or builder can finish the surround installation. We will be on hand to offer help and advice to your landscaper or builder throughout the installation.
- 3) Option 3 is the DIY option, we have great assembly instructions and DVDs to help and guide you, we are always available by email and phone (working hours) to guide you through the install.

Are there any laws against using the oven because of the smoke?

This is only an issue within Smoke Control Areas, we are working towards Appliance Exemption within Smoke Control Areas and will update this page soon.

Is this a green product?

Le Panyol ovens are sold as fully organic for a reason, the clay used in production (Terre Blanche – White Clay) comes from their own quarry in Lanarge, on the doorstep of Provence, there are no explosives used in quarrying and it is simply cleaned with recycled water, traditional craftsmen sculpt each piece before it is slowly dried in the winds of the Rhone Valley, and later fired to very high temperatures. The factory has recently installed large solar panels to power their equipment.

Where can I find recipes for wood fired ovens?

We have several recipes available for download on our website – click here for more information, Le Panyol also recommend <http://www.letscookfrench.com>, share and trade some great cooking ideas online.

Do I cook in a dish or tray?

You can, but for best results your Pizzas and Bread should be cooked directly on the stone floor, meats and fish can be cooked in dishes if preferred but the traditional way is still **directly onto the floor, don't worry about fat and juices from your meat, the magic Terre Blanche floor will not take on any** flavours. If you are using ceramics please make sure they are suitable for temperatures around 450°C otherwise these will crack. We will supply you with a stainless steel peel to move your food in and out of the oven.

Can I use my oven all year round?

Yes you can, just be careful when there are very high winds (unless installed as part of an outdoor covered kitchen).



## Cedar Nursery

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