

For professionals

« **Le Panyol** » ovens: a range of refractory fired-clay ovens for professional bakers and restaurants.

- Rapid temperature rise.
- Long convection.
- Economical and easy to assemble.
- Low fuel consumption.
- Health and food safety certificate.
- Possibility of side hearth with throat.

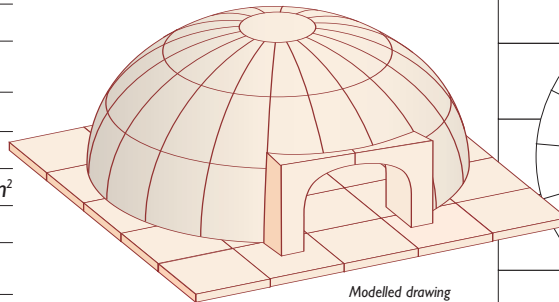


Moulin d'Arche - Isère - France

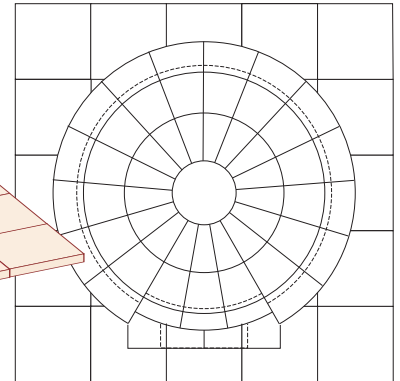
Model 120

Ø inside	47 1/4" - 120 cm
Weight	2315 lb - 1 050 kg
Hearth Tile Dimensions	65" x 65" 1,65 m x 1,65 m
Total height	23 1/4" - 59 cm
Inside height	17 3/8" - 44 cm
Cooking surface	12,16 sq/ft - 1,13 m ²
Wall Thickness	5 7/8" - 15 cm
Door Opening	21 1/4" x 10 1/4" 54cm x 26 cm

Assembly with templates



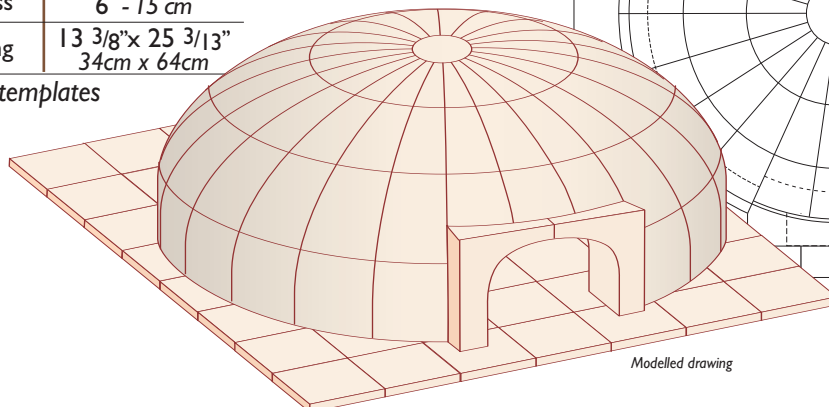
Modelled drawing



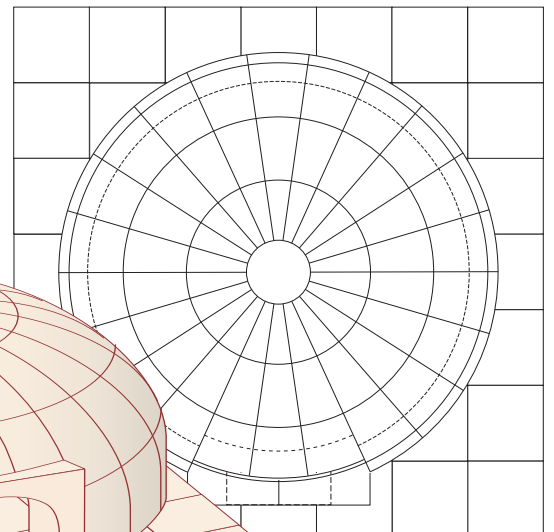
Model 180

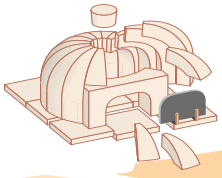
Ø inside	70 7/8" - 180 cm
Weight	4620 lb - 1 870 kg
Hearth Tile Dimensions	90 1/2" x 90 1/2" 2,30 m x 2,30 m
Total height	29 3/8" - 68 cm
Inside height	20 7/8" - 53 cm
Cooking surface	27,5 sq/ft - 2,54 m ²
Wall Thickness	6" - 15 cm
Door Opening	13 3/8" x 25 3/13" 34cm x 64cm

Assembly with templates



Modelled drawing





For professionals

P. Rochet - Haute-Savoie - France



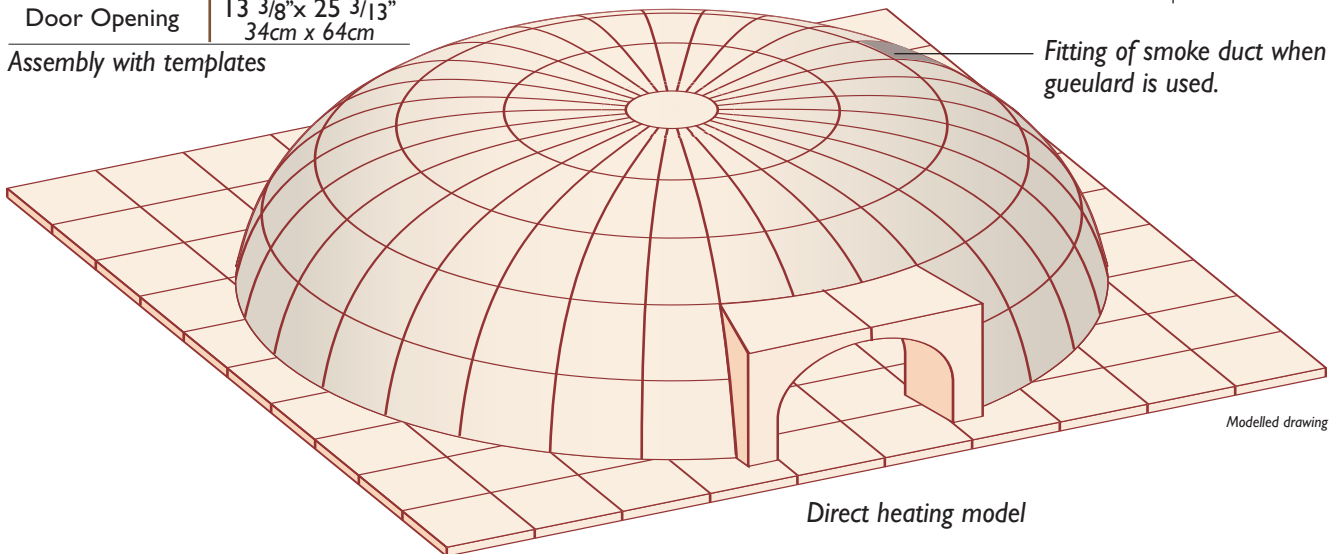
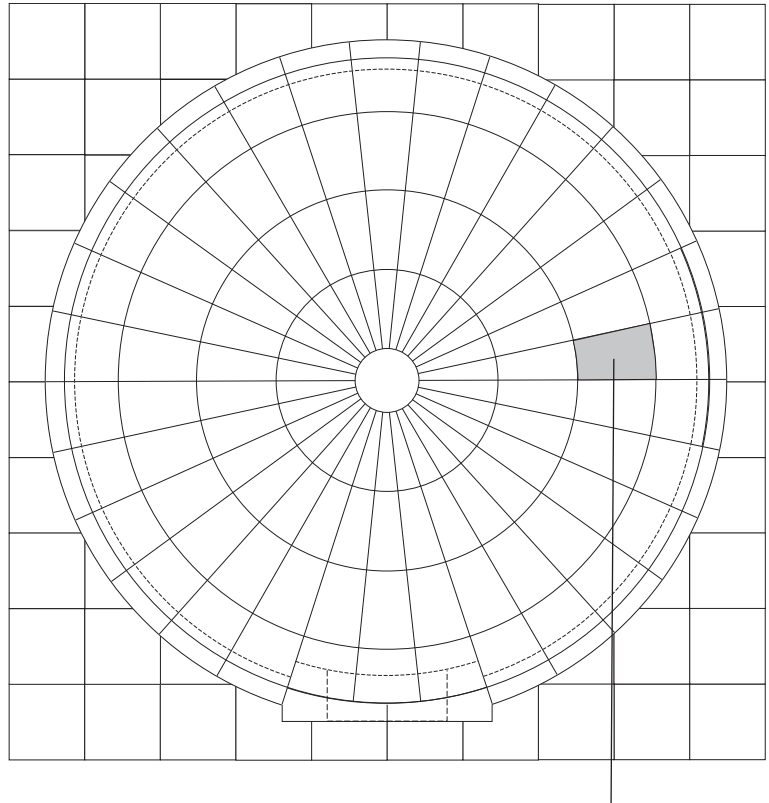
Model 250

This model has only one entrance for direct heating.

A second entrance is available as an option at no extra cost, for indirect heating with gueulard (throat).

Ø inside	98 1/2" - 250 cm
Weight	7480 lb - 3630 kg
Hearth Tile Dimensions	130" x 130" 3,30 m x 3,30 m
Total height	27 1/2" - 70 cm
Inside height	21 1/4" - 54 cm
Cooking surface	16 sq/ft - 4,90 m ²
Wall Thickness	6" - 15 cm
Door Opening	13 3/8" x 25 3/13" 34cm x 64cm

Assembly with templates



Fitting of smoke duct when a gueulard is used.

Direct heating model

Modelled drawing

fayol

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