CITY OF PORTLAND, MAINE
RESURGAM
Reviewed for Code Compliance
Inspections Division
Approved with Conditions
Date: 10/08/15

Fours depuis 1840

Le Panyol®

Wood fired Oven

Natural & Refractory

Entreprise du Patrimoine Vivant

TERRE BLANCHE de LARNAGE®

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TERRE BLANCHE de LARNAGE®

A remarkable earth

Roman ceramic and White Earth

A unique site

Situated in a ceramic region known since Roman times, **Larnage White Earth** has been used for culinary pottery since the 16th century.

In the foothills of the Rhône Valley, in the heart of the famous vineyards of **Tain-l'Hermitage** (Drôme), the clayey granitic sand of Larnage is a unique site in France and part of its geological heritage.

Larnage, in the Rhône Valley

A bakery at the beginning of the 19th century

A refractory earth

From the 19th century, the pyroscopic resistance of the kaolinite contained in Larnage clays has led to specialisation in refractory products.

Since 1840, the reputation of these clays has made them the favourite material for baking oven manufacturers, the cement industry and glassmaking in several countries in Europe and North Africa.

Fayol's quarry is ***the only one*** still active on the site for this specific product.

Mindful of preserving the natural resources of its quarry and the environment, **Fayol SA** makes every effort to rationalise its mining activity for optimum production.

The White Earth quarry at work.

Fayol

one-and-a-half centuries' experience

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Know-how

Heir to a long tradition, Fayol SA dedicates its activity to the ***manufacture of fired clay refractory products**** for industries which use kilns and furnaces, and also for the baking and catering sectors with **« Le Panyol »** cooking ovens.

Quarry equipment.

This rare and renowned know-how, based on mastery of traditional techniques, was rewarded in 2006 by the **EPV** label - *Entreprise du Patrimoine Vivant (Living Heritage Enterprise)*.

The aim of this label, awarded by the Minister for SMEs and Trade, is to highlight an exceptional know-how and promote this priceless French knowledge throughout the world.

The future of a traditional material

Innovations in the preparation of the products extracted from the quarry constantly improve the quality of the raw material.

Optimising the earth mixtures, their forming and drying, and skilful control of very high temperature firing, all boost the performance of **Fayol** refractory ceramics.

The laboratory researches into new applications, develops, improves and **controls** production quality.

Fayol SA deftly combines the know-how of its craft with the efficiency of the latest techniques.

In the laboratory.

Larnage White Earth.

Shaping and finishing the parts: industrial tools, traditional know-how.

High-temperature firing of the refractory parts.

Naturally coloured bricks.

** According to the ISO (R 836-68) definition: with pyroscopic resistance of over 1 500°C*

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Quality rediscovered

Model 250

Model 66

To facilitate the construction of hearths, traditionally hand-built with white bricks, Fayol SA has developed a range of **refractory fired-clay baking ovens: « Le Panyol » ovens**.

Professional

A range of White Earth hearths for bakers, artisans or restaurateurs who wish to revive tradition and benefit from high-performance equipment.

Residential

By the simple principle of miniaturising the models, White Earth, previously only for professional use, is now available to a large number of amateurs.

The authentic oven

Because of their simple design and operation, **« Le Panyol »** ovens meet the expectations of a public sensitive to natural values, the quality of its environment and its food.

Reviving the secrets of traditional arch stone ovens (orange segment shaped), the noble material and the application of ancestral golden rules ensure that **« Le Panyol »** ovens offer incomparable performance.

Their classical beauty is the result of a perfect balance between masses, volumes and shapes:

- **the dome** is made by assembling arch stones held by a keystone,
- **the hearth**, consisting of several slabs simply put together, receives the fire and then the food,
- **the opening**, formed by an inlet piece, is for inserting the wood and then the food.

From the professional model « Le Panyol 250 » to the « Le Panyol 66 » model for amateurs, the range of "Le Panyol" ovens form the link between the master baker's traditions and the art of pure living.

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100 % natural earth, wood, fire...

The principle

The operation of the **« Le Panyol »** oven, quick and economical, is 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 and 30 minutes 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)*.

1

2

3

The simplicity of true pleasures

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.

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Wholesome cooking for an authentic taste

Certified health safety

The food can even be placed **directly** on the hearth, because of the properties of the **Larnage earth** which does not denature it, not even at high temperature.

The **« Le Panyol »** oven ***is category I certified*** *
(Suitability of ceramic articles for food contact)

**As per standard NF EN 1388 - 1:1996 - Directive 2005/31/CE*

Gastronomy and conviviality

Food cooked in the **« Le Panyol »** oven is of the most wholesome : taste, flavour and aroma are fully preserved.

The very long convection ensures efficient cooking and you can plan in a single warm-up baked dishes, roasts or barbecues for the meal of the moment, then cakes, tarts, desserts and then bread-making… including a variety of culinary preparations such as meringues or dried fruits and mushrooms …

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Quick and simple: do it yourself...

The 66 / 66x99 / 83 / 100 / 120 models, specially designed for residential use, can be assembled by anyone.

Delivered on a pallet with assembly instructions and photos, a bag of refractory mortar, an insulated door and a stainless steel peel.

With the dry assembly system, the unit is put together quickly.

Above: principle of assembly

Trim, insulation... choose your own

Fayol refractory products offer a wide range of shapes and colours for making the insulation and customising the oven trim.

For more details, visit:
www.lepanyol.com (*Products* tab)

Options:

Chimney adaptor

Smoke throat

Additional tiles

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A style for everyone

Indoors or outdoors

As the **« Le Panyol »** oven only comprises the hearth components, all kinds of surrounding finish are possible.

It can therefore be integrated in **any style of interior decor**, or installed under cover outside.

Outside, no particular arrangements need be made to discharge the smoke, which is removed naturally through the inlet thanks to the air circulation induced by the perfect proportions of the unit as a whole.

The smoke can nevertheless be collected by an outlet and chimney flue, as used for interior installation.

In this case, a « smoke collector » which fits models 66 / 66x99 / 83 / 100 / 120 can be added at the inlet for practical and decorative purposes (see Options, opposite page).

The different smoke removal possibilities...

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International reputation

We are grateful to you all for helping us perpetuate age-old customs and traditions, in sharing the common values typical of our ***Made In Provence*** *ovens.*

Canada

Our legacy in wood-fired ovens in this country shows that these ovens have no equivalent.

We were so happy and delighted with our Le Panyol wood oven that in the end we built a baking school around it.

www.lepanyol.com

Europe

The benefits of using White Earth are apparent as soon as you try a Larnage Terre Blanche oven.

Asia

What a pity we discovered these ovens so late.

The results for traditional bakery and catering are without bounds.

United-States

A real surprise for us! Better results than with traditional cookery while retaining the external appearance of our ancestors.

Australia

My oven is out of this world. I'm already working on my next restaurant and I know there'll be a place for another Le Panyol.

The special properties of

TERRE BLANCHE de LARNAGE®

are now recognised in 5 continents
by both professionals and private individuals.

Le Panyol® by Fayol

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