



GENERAL USER INSTRUCTIONS FOR A LE PANYOL WOOD-FIRED OVEN

FOR DOMESTIC USE

Foreword

Please read this manual carefully. It will instruct you in the correct use of your Le Panyol wood-fired oven. By following these instructions, your oven will work exactly as intended.

Handling a fire is a completely different experience to controlling temperature with a thermostat.

There is a slight learning curve attached to the use of this kind of oven, but you will acquire all the skills you need within the first few times you use it. Each oven reacts a little differently, depending on its location, the insulation, the type of wood you use and several other factors.

But once you acquire these basic skills, using your oven is a simple and highly enjoyable experience.

We call this step: "Learning to handle your oven".

- **Starting up the oven**

At least 2 weeks after you've finished building your oven, and when you're sure that the entire structure is completely dry, you can start to heat your oven for the first time.

Start with a series of small fires, enabling you to **gradually** increase the temperature over a period of several days. This will help prevent the oven from expanding too much or too quickly.

Similarly, if you haven't used your oven for a long period of time, you'll need to repeat this series of small fires in order to gradually bring all the materials back up to the working temperature.

- **Heating your oven**

Light the fire near the entrance. This will enable it to have all the oxygen it needs.

We recommend using wood-based fire-lighters (which do not contain petrol-based products).

While heating, the oven door must always remain open.

Load the wood progressively into the oven. Then, little by little, push the fire into the centre and then the rear of the oven. Try to ensure that the flames do not enter the smoke chamber.

Once the accumulated heat is sufficient for your intended purposes, spread the coals across the entire hearth in order to even out the heat distribution in the oven.

For quick cooking with the fire or embers:

The fire or glowing coals are kept inside the oven, either at the back of the oven or around the edges of the hearth. The cleared area must then be cleaned with a brass brush: this is where you will place your meat, fish or pizzas for baking.

This cooking technique relies primarily on heat **radiation** from the flames and from the oven.

You must keep the door open so that the fire or coals receive the oxygen they need. If the door is closed, the fire will die down and release a lot of smoke. This will make your food unfit for consumption.

Regularly feed the fire with small pieces of wood.

Check the temperature before baking anything.

This cooking method is ideal for grilled meat, pizzas and anything which requires fast, intensive cooking techniques.

For slower cooking, without flames:

After you have heated the oven, you must remove the coals, clean the hearth with a brass brush and close the door in order to keep the heat in.

Wait for as long as it takes the heat to equalise and come to the desired temperature before inserting the items you wish to cook.

This cooking technique relies primarily on **convection**. The terracotta will gradually release the heat it accumulated when it was being heated.

You must keep the oven door closed for the entire cooking time.

Pay attention to the cooking time: food cooks more quickly in a wood-fired oven than in an electric oven.

This cooking method is ideal for:

- Bread, braised meat dishes (hotpots, b akeofe, Basque chicken, stewed beef, etc.) gratins, lasagne, stuffed vegetables, cakes, pastries, etc.
- Drying fruit, vegetables and herbs,
- Keeping dishes warm or reheating them,
- Preparing smoked fish, meat and bacon (as a smoker)

Removing the embers or ashes:

The embers must be placed in a heat-resistant metal container, using properly adapted tools and equipment. Embers must be stored outside of the place where the oven is kept. This place must be sufficiently well-ventilated so as not to pose a health problem for anybody nearby.

- **Fuel**

Le Panyol ovens are designed to burn all types of **untreated log wood**.

Please refer to the wood information sheet at the end of this manual.

No other fuel apart from log wood may be used (compressed wood, pellets, wood chips, etc.) unless you have adapted your oven and/or the heating method.

- **Use**

Atmospheric conditions will affect the performance of your oven.

We recommend remaining vigilant to major weather variations which could affect the air intake into your oven (fog, strong winds, etc.).

- **Maintenance of your oven**

The chimney must be swept by a fully qualified and certified company, in compliance with the DTU24-1 standard.

The professional sweeping the chimney is required to give you a certificate.

Chemical products must not be used as a replacement for mechanical sweeping, and will not be covered by an official sweeping certificate.

As stated by law, chimneys must be swept twice every year. Intensive and/or professional use will require more frequent sweeping.

General maintenance:

The oven must regularly be cleaned of any ash.

To do this, it is essential that you use properly adapted accessories and equipment. Ensure that the ashes are completely cold, as they can keep burning for up to 24 hours and have the potential to start fires.

Do not use water and/or chemical products to clean your oven.

While heating, when the inner vault and the hearth turn white, the oven is cleaning itself. This is called pyrolysis.

Once you have finished using your oven, do not clean it: any fat or other residue will be burned the next time you fire your oven.

We remind you that the oven is designed solely for cooking food.

- **Safety**

Use gloves and all the necessary accessories when using your oven.

Objects made from inflammable material or which can be damaged by heat must be kept at least 1.5m from the door of the oven, and at the distance prescribed by local regulations (DTU24-1 in France) concerning the smoke extraction pipe.

The oven door must always remain open when heating the oven.

Carbon monoxide (indoor installation):

If combustion is incomplete, there is a risk that dangerous carbon monoxide can be produced. Carbon monoxide is an invisible, odourless gas which is both an irritant and highly toxic. If undetected, it can frequently lead to intoxication and sometimes death when not detected. A carbon monoxide detector will alert you to this risk, and we highly recommend that you install this device in the same room as your oven.

IT IS FORBIDDEN TO:

Use petrol, oil, diluents or other chemical products to light the fire

Use compressed, densified or treated wood to heat your oven unless the oven and/or the heating method has been properly adapted

Use logs which are too long (which stick out of the oven door)

Close off the chamber and/or the air intake before the combustion process is finished. This can cause toxic carbon monoxide to build up

Use the oven as an incinerator

Entrust the use of the oven to somebody not capable of using it correctly

Leave the oven unattended

Store the embers near the oven or in an enclosed space

Throw water into the oven to put out the fire

Use grilles or andirons to raise the wood off the hearth. The wood must be placed directly on the hearth

Please visit the www.lepanyol.com website for more advice and for recipe ideas.

Appendix 1: Wood

What kind of wood?

Never use treated or reclaimed wood.

Choose hardwood such as hornbeam, oak, beech or ash. Use **split** logs.

Soft wood: fir, spruce, poplar, etc.

Medium wood: chestnut, alder, Scotch pine, etc.

Hard wood: beech, hornbeam, ash, etc.

Drying:

More important than the type of wood is the humidity level. Heating power is inversely proportional to the water content. We recommend using wood with a humidity level of less than 20%.

Some helpful guidelines:

Humidity level	Energy content
0%	5000kWh/tonne
20%	3900kWh/tonne
50%	2200kWh/tonne

Source : www.industrie.gouv.fr/energie

Wood	Heating power
Hornbeam	10
White oak	9.9
Ash	9.2
Birch	8.9
Beech	8
Fir	7
Larch	6.6
Linden	5.7
Poplar	5

Source : *Les fours à pain ; M. Marin. P85*

Wood category	Humidity level	Density
Soft wood	0%	450
	20%	560
	50%	900
Medium wood	0%	550
	20%	6900
	50%	1100
Hard wood	0%	685
	20%	810
	50%	1300

Source : www.industrie.gouv.fr/energie