

Chilli Penguin "Fat Penguin" Eco Multifuel Oven Stove

<https://www.calonyradref.co.uk/chilli-penguin-fat-penguin-wide-oven-stove>

The Fat Penguin has all the features of the Hungry Penguin. It will warm you, feed you and make you a brew but it's even bigger! The extra width is due to the convector panels, making this a convector stove. The output is still 5kW but this is a bigger, bolder penguin. Strong, simple lines, clear view of the roaring fire. Gorgeous in green, confident in black, radiant in red.



The Fat Penguin has a 5kW fire box, a top oven and top plate, just like the Hungry Penguin, but the side convection panels make it wider. This makes the Fat Penguin a convector or hybrid (radiant-convector) stove. Like the Hungry penguin it is also an Eco design stove. Although often chosen for the look and large top plate which offers a wider surface for placing a kettle on, the convector panels makes this stove particularly effective for heating a large, well insulated room.

As hot air created by heat from the stove's bodywork expands, it becomes lighter than the air outside the stove and rises up inside the convector panels, exiting from the top of the panels. This is replaced by cooler heavier air drawn in at the bottom of the panels, which is in turn heated. The warmer, lighter air will fill the room while the colder, heavier air being drawn in at the bottom of the stove will create a continuous heat cycle, which gently moves air around the room.

Cooking on a Penguin

All our cooker models have an oven box and top plate (oven top surface). The Fat Penguin comes with a stainless steel oven bottom trivet, to put cooking dishes on. The oven temperature can reach up to 300°C, but it will tick over comfortably between 140-180°C. You can fit a saucepan and kettle on the top plate. The top plate is wider on all of the convector stoves.

If you regularly use the top surface of the stove, there is an optional stainless steel top plate available, which sits on top of the stove. We offer two types of these. The top flue version has a “U” shaped cut out to sit around the flue. The rear flue version has no cut out. (If you want the rear flue version let us know at point of order, so we can remove the stove collar for you. Also ask your stockist for a “rear flue ready stove”).

There is a small vent hole at the rear of the oven box to allow cooking smells to escape up the flue. If you want any cooking inspiration see our recipe page.

Extra Height Oven (Tall order)

The Fat Penguin is also available with an extra height oven. This increases the internal oven height to a total of 200 mm. See the Fat Penguin (Tall Order)

Ecodesign stoves. In order to be an Ecodesign stove, a stove must be independently verified to meet stringent emission requirements. Particulates or PMs are the most commonly recognised of these measures. The maximum limit for these is 40 mg/m³. This stove achieves 33 mg/m³ burning wood and 12 mg/m³ burning smokeless fuel. All other measures are all listed in our technical details table below.

View full info, images & specifications at:

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