

Chilli Penguin "Fat Penguin" 'Tall Order' Multifuel Oven Stove

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

This stove has all the features of the Fat Penguin but has a taller oven box, ideal for bakers and bread makers, lover of sticky cakes and savoury bakes. This stove does it all, it keeps you warm, cooks your dinner and boils your kettle for a coffee afterwards. It allows you to make the most of the fuel that you're using to heat your room, it feels like you are cooking for free!



It is also a convector stove, this is explained a little further below;

How do convector panels work?

Although often chosen for the look and large top plate which offers a wider surface for placing a kettle on, the convector panels makes these stoves particularly effective for heating large, well insulated rooms.

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.

Why a tall order?

The tall order stoves grew out of a customer suggestion, it all began with a phone call, "this might be a tall order but can you make me a stove with a taller oven? I want to bake bread in it". We now make a tall order version of each of our 5 kW cooker stoves, the Hungry Penguin, the Fat penguin and the High and Mighty penguin.

Cooking on a Penguin

All our cooker models have an oven box and top plate (oven top surface). The oven temperature can reach up to 300°C, but it will tick over comfortably between 140-180°C. You can fit a small saucepan and kettle on the top plate. As the convector stoves are wider, they have wider top plates. In the tall order stoves, there are two cooking positions, the oven bottom shelf and the mid height shelf.

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 vent hole at the rear of the oven box, this allows cooking smells to escape up the flue. If you want any cooking inspiration see our recipe page.

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. They are listed in the tech table.

View full info, images & specifications at:

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