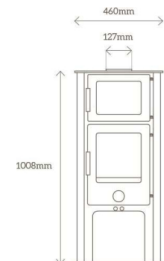


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# Chilli Penguin "High & Mighty" 'Tall-Order' Eco Multifuel Oven Stove

<https://www.calonyradref.co.uk/chilli-penguin-high-mighty-tall-multifuel-oven-stove>

This stove 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". The tall order High and Mighty was born! For all you bakers and bread makers, lovers of slow roasted veg, hearty casseroles, sticky cakes and crumbly pies..this is your stove.



The High and Mighty (tall order) Eco is an Ecodesign stove. It is multi fuel, so you can burn logs or smokeless fuel. It is also a convector stove.

You can "tall order" other 5kW Chilli Penguin oven stoves as well, the Hungry Eco and the Fat Eco. All of the tall order stoves come with two removable cooking shelves.

Two of the stoves which have a tall order option are convector stoves (the Fat Penguin and the High and Mighty.) 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.

How do convector panels work? As hot air created by heat from the stove's bodywork expands,

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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). There is an oven bottom trivet to place 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 plate there is an optional stainless steel top plate available. This sits on top of the stove and has a U shaped cut out for the flue. Alternatively you can request one without the cut out if you plan to rear flue your stove. There is a vent hole at the rear of the oven box which allows cooking smells to escape up the flue. If you want any cooking inspiration see our recipe page.

## Extra Height Oven Available (Tall order)

The High & Mighty is also available with an extra height oven. This increases the internal oven height to a total of 200mm. See the High and Mighty (Tall Order) Eco

## Ecodesign

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/m<sup>3</sup>. This stove achieves 33 mg/m<sup>3</sup> burning wood and 12 mg/m<sup>3</sup> 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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