



## Installation & Operating Instructions

### Baker's Oven



## INTRODUCTION

Thank you for purchasing a Nectre Baker's Oven. The Baker's Oven combines a wood-fuelled heater with an oven and cook top. The oven will cook anything from crispy bread to succulent roasts. The cook top takes four large saucepans and features two removable rings for wok-style cooking.

Best of all, your Baker's Oven will spread warmth throughout your kitchen and living area while it cooks.

## INSTALLATION

Firstly, check all local building and heating regulations. Different states and different localities have varying regulations about the installation and operation of wood stoves and you or your installer should be aware of these.

### POSITIONING THE NECTRE

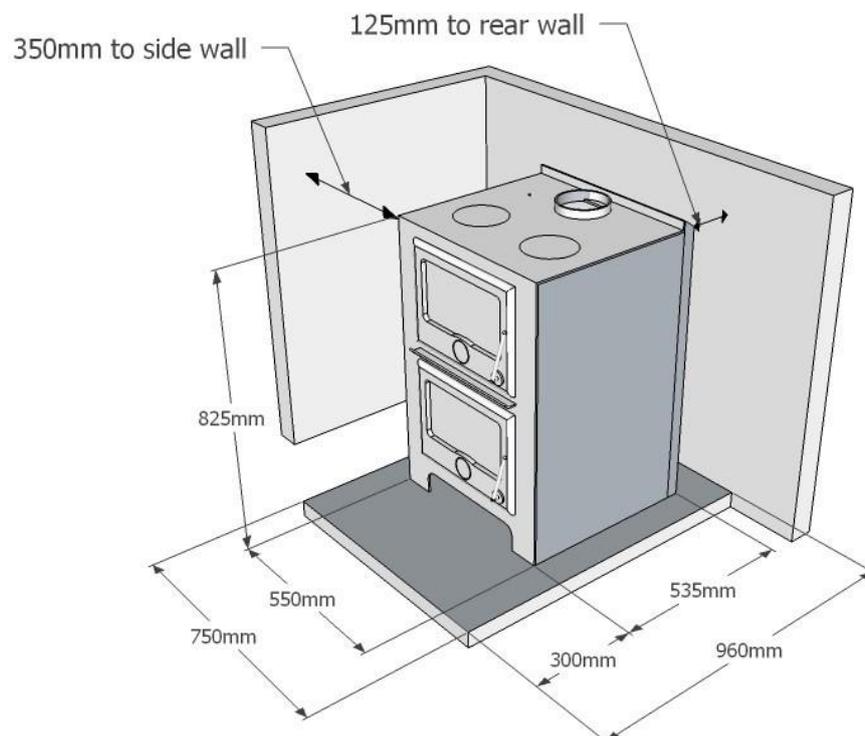
The clearances from the appliance to combustible materials must not be less than the following:-

- Rear 125mm
- Side 350mm

If the appliance is placed in the corner of a room, the minimum clearance from the corner edge of the appliance to the nearest combustible surface is 350mm.

If the walls adjacent to the appliance are a non-combustible material and minimum 75mm thick, then the minimum clearance is 100mm.

The diagram below shows the minimum clearances to adjacent walls, the minimum hearth dimensions (750mm x 960mm), and the dimensions of the Bakers Oven.



## CONSTRUCTING THE FLUE

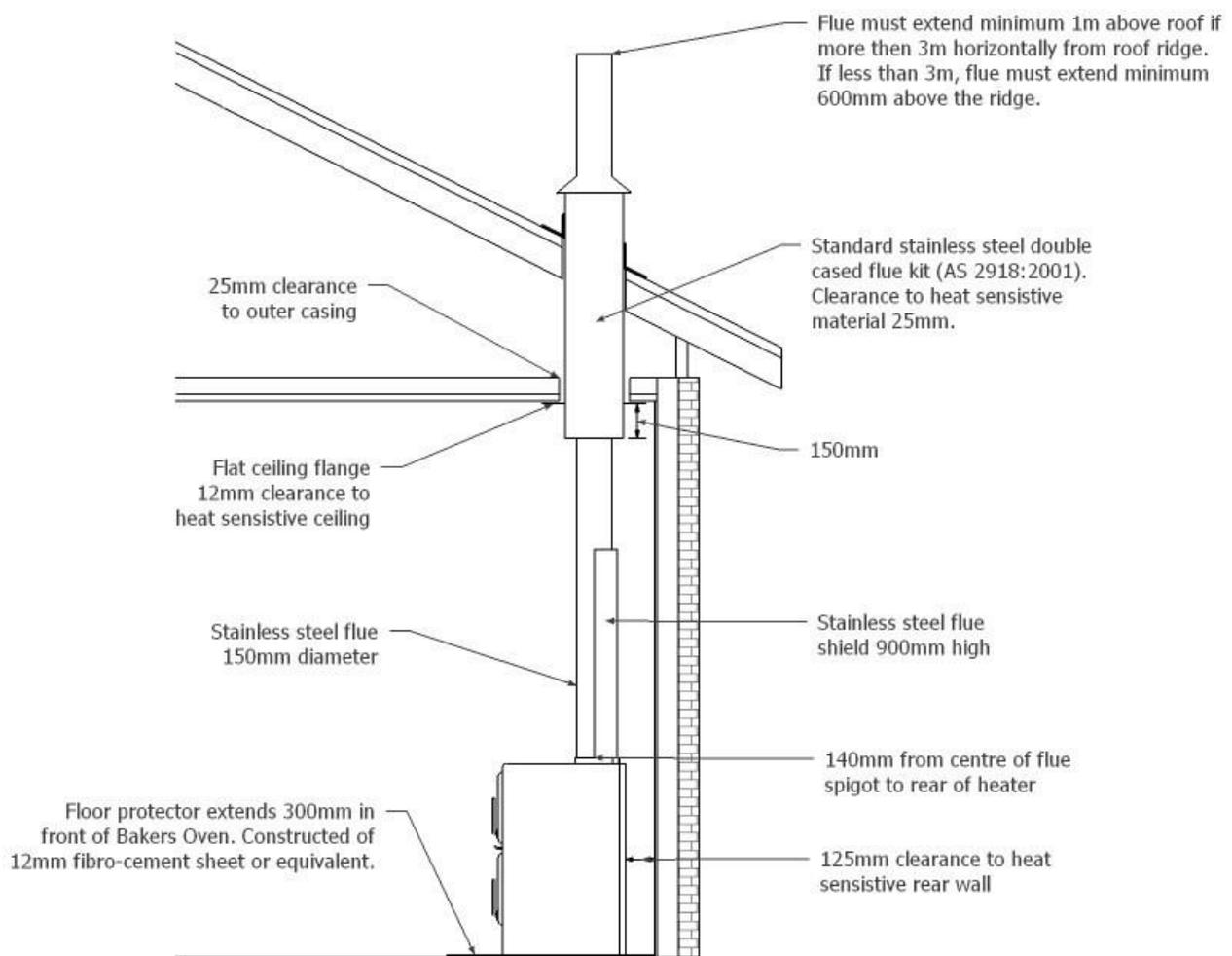
The Nectre Bakers Oven must be installed with a standard AS2918:2001 Flue Kit with a 900mm long 180° circumference flue mounted shield.

The flue kit should be made of stainless steel or vitreous enamelled steel and it shall extend not less than 4.6m above the top of the floor protector and meets the requirements of AS2918/2001. The length will depend on ceiling height and roof design but the top of the flue pipe must be a minimum of 600mm above the ridge of the roof if the flue penetrates the roof within 3m of the ridge. Or to be of sufficient height to be 3m from the roof line horizontally, but a minimum height of 1m.

If the draft is insufficient or periodic down drafting occurs and the appliance smokes or only burns slowly, extending the flue or fitting a specialised cowl will usually cure it.

In the roof cavity and above the roof it is essential that the flue has 2 outer casings with a reasonable air space (at least 25mm) between inner and outer pipes. This double flue is important to prevent condensation on the upper cooler parts of the flue as well as being a safety feature. Where the flue penetrates the ceiling and roof, it must comply with AS2918:2001. If the stove is fitted to an existing chimney, ensure that it is sealed at the base of the chimney with a register plate and fit the flue pipe up through the plate and continue until it terminates outside the chimney in accordance with AS2918:2001 4.9.1.

The flue kit must be installed according to the manufacturer's instructions.



## IMPORTANT NOTES

### WARNINGS:-

- DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS TO START OR REKINDLE THE FIRE.
- DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHEN IT IS OPERATING.
- DO NOT STORE FUEL WITHIN APPLIANCE INSTALLATION CLEARANCES.
- OPEN AIR CONTROL (AND DAMPER WHERE FITTED) BEFORE OPENING FIREBOX DOOR.
- THE APPLIANCE AND FLUE-SYSTEM SHALL BE INSTALLED IN ACCORDANCE WITH AS/NZS 2918 AND THE APPROPRIATE REQUIREMENTS OF THE RELEVANT BUILDING CODE OR CODES.

### RECOMMENDED FUEL:-

Use any dry hardwood that has been seasoned for at least 12 months. All fuel should be stored with protection from the weather to minimise any potential moisture content.

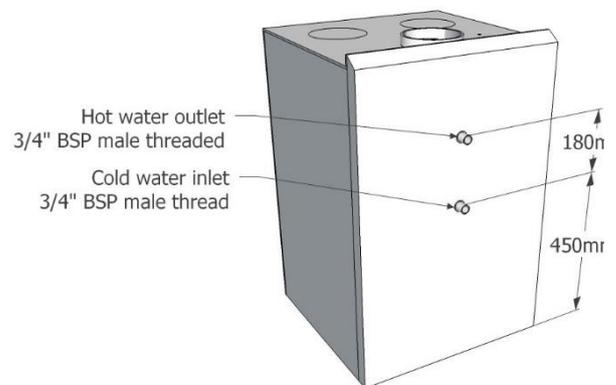
### FLUE FIRE:-

In the event of a chimney fire, close the primary air spindle control to suffocate the fire.

### WHERE A WATER JACKET IS FITTED:-

DO NOT CONNECT TO AN UNVENTED HOT WATER SYSTEM.

INSTALL IN ACCORDANCE WITH AS 3500.4.1 OR NZS 4603 AND THE APPROPRIATE REQUIREMENTS OF THE RELEVANT BUILDING CODE OR CODES.



### OTHER NOTES:-

- First time the fire is lit; the appliance will give off some fumes while the paint cures.
- The surfaces of this appliance get hot when the fire has been lit. Please ensure that children, the elderly, and the infirm are made aware of this.
- Never burn woods containing paint, glue, or any other chemical treatments.
- Do not use the fire as an incinerator only burn appropriately seasoned wood.
- Do not overload the appliance with wood.
- Do not operate stove with the firebox door open.
- Do not operate the appliance with a cracked glass.
- This appliance should be maintained and operated at all times in accordance with these instructions.
- Mixing of appliance or flue-system components from different sources or modifying the dimensional specification of the components may result in hazardous conditions. Where such action is considered, the manufacturer should be consulted in the first instance.

## OPERATING INSTRUCTIONS

The Nectre Baker's Oven has the firebox at the top and the oven below. Heat is directed around the oven by closing the damper located next to the flue outlet on top of the stove. The damper is closed when the lever is in the up position.

Necessary air for combustion is provided via two air controls. Primary air is provided via an adjustable spindle located on the front of the firebox door, while secondary air enters via an inlet at the top of the door allowing the air to 'wash' over the glass door keeping it free from sooty deposits.

Before lighting your Baker's Oven ensure that the damper control is open (the control lever is in the down position).

This appliance has been developed to burn wood only. Burn only dry, well-seasoned hardwood such as Redgum, or Sugar Gum, which should have been cut, split and stacked for at least 12 months, with free air movement allowing it to dry out. Burning wet or unseasoned wood will create tar deposits in the stove and chimney/flue and will not produce a satisfactory heat output.

### LIGHTING THE STOVE

- To light the stove, first make sure that the damper is open (down position) and the primary air spindle control on the firebox door is fully open.
- Light a fire using finely chopped wood and establish it so that it has plenty of flames. As soon as the fire is going briskly, close the damper. This directs the flames and flue gases down the sides and around the oven.
- Keep the fire burning briskly until the oven is up to temperature. NOTE: the temperature gauge on the oven door is only a guide to the temperature in the oven. We have found that when the gauge is reading around 100°C, the internal oven temperature is more like 180°C. It is a good idea to use a meat thermometer when cooking.
- To add more fuel to the fire, it is advisable to open the damper (down position) before opening the door. When the firebox is loaded and the door shut, then close the damper (up position). This will avoid having smoke come into the room.

### OPERATION WHEN COOKING:-

Always have a brisk fire using small pieces of wood that provide plenty of flames. This type of fire will maintain the oven temperature. The hot plates may be removed using the hot-plate tool provided to enable wok-style cooking directly on the fire.

### OPERATION WHEN HEATING:-

#### 1. Increase Heat Output

To increase the heat output from the fire, use larger pieces of wood, ensure the damper is in closed (up position), and use the spindle tool to open the primary air inlet until the level of burning is reached.

With the primary air spindle fully open, the fire will burn very hot, but the wood won't last long. For a longer burn time, reduce the amount of primary air by partially closing the air spindle. The oven may become too hot if run in this mode continually.

#### 2. Background heating with longer Burn Time

For background heating and increased burn time, use larger pieces of wood, ensure the damper is closed, and using the spindle tool close the primary air inlet. In this mode, the wood will burn for extended periods of time, however, the oven temperature will drop.

## MAINTENANCE

No unauthorised modification of this appliance should be carried out.

1. Removing the Ashes – Depending on the type of wood burned, the ashes will need removing every 2 to 6 weeks. With a small shovel, push the hot coals to one side and shovel most of the ash into a metal bucket. Leave a minimum 10mm thick bed of ash in the bottom of the firebox, allowing the fire to operate at its optimum. Inside the oven is a removable base plate. This plate should be lifted out and any soot underneath removed.
2. Cleaning Paint Work and Glass – The stove, when cool, can be cleaned with a damp cloth. Over the years the black will fade and can be touched up with high temperature stove paint. The glass can be cleaned with steel wool and water. It is not advisable to use a cleaner that contains caustic chemicals, and abrasive cleaners. The hot plates can also be removed for cleaning.
3. Secondary Air Inlet – A metal strip at the top of the firebox door can be adjusted in and out with the Allen key provided. The strip should be set leaving a gap of 1mm between the edge of the strip and the front of the Baker's Oven. This gap provides the secondary air supply.
4. Door Seal – The door seal is a 13mm round fibreglass braided rope. If it detaches from the groove in the door, or needs to be replaced, it can be fixed using silicone.
5. Fire Bricks – In normal use, these can last for many years. It is possible however, to crack them if logs are continually jammed against them or if frequently struck with a poker. Check periodically for seriously cracked firebricks, which can be replaced with new ones available from your dealer.
6. Firebox Side Shields – The internal sides of the firebox are protected by 8mm thick steel sheets. Over time these can burn through. In such an event, new ones can be sourced from your dealer, and re-hung inside the firebox.
7. Chimney Cleaning – The frequency with which the chimney will need cleaning will depend on the way that the stove has been used as well as the type and dryness of the wood burned. Keep an eye on the flue passages and if there appears to be a build up of soot it is time to clean the flue.

## REPLACEABLE COMPONENTS OF THE APPLIANCE

1. Firebricks: (3) x 234mm x 118mm x 40mm
2. Glass Seal: 1080mm x 8mm x 3mm
3. Glass: 333mm x 195mm x 5mm Pyro Ceramic
4. Door Rope: 900mm x 13mm round
5. Firebox side shields: 8mm thick steel

## TECHNICAL DATA

Specification	Baker's Oven
Minimum flue pipe diameter	150mm / 6 inches
Appliance size (W x D x H)	550 x 535 x 825mm
Oven size (W x D x H)	360 x 340 x 280mm (34 Litres)
Firebox size (W x D x H)	360 x 340 x 395mm
Centre of flue spigot to back of appliance	140mm
Total weight of appliance	120kg

## **WARRANTY**

Pecan Engineering Pty. Ltd. warrants this stove to be able to operate under normal use and service and within 10 years from the date of the original purchase on the terms herein shall repair or replace without cost to the original customer any part thereof which shall be returned to our factory, transportation charges prepaid and which our inspection shows would prevent operation. This warranty does not apply to firebricks, firebox shields, door seal, glass, nor discolouration of the surface or tarnishing of gold/silver fittings all of which require normal service to maintain them.

Under the terms of this warranty, Pecan Engineering Pty. Ltd. assumes no responsibility for the labour costs involved in removing or replacing the stove. Nor shall Pecan Engineering Pty. Ltd. be liable for any injury, loss, or damage (direct, indirect or consequential) arising out of the use or inability to use the product, or its removal and replacement. All other stove warranties, expressed or implied are excluded to the extent possible to law. Any claims against Pecan Engineering Pty. Ltd. must be brought within Australian Jurisdiction.

The Retailer does not have the authority to alter this warranty.

**For further information, contact:**



**Pecan Engineering Pty. Ltd.**  
**13 Acorn Road, Dry Creek**  
**South Australia, 5094**  
**Phone: +61 8349 8332**