

Operating Instructions for The Nectre Bakers Oven

The Nectre Bakers 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.

Before lighting your Bakers Oven ensure that the damper control is properly located so that it closes and swings open. The damper is open when the control lever is in the down position and closed in the up position.. Also ensure that the steel inspection panel in the bottom of the oven is in place (not to be confused with the oven tray).

To light your cooker, first make sure that the damper is open and the air spindle control (the spindle control is opened and closed to control the rate of burn) on the firebox door is also open to its full extent. 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 degrees Celsius, the internal oven temperature is more like 180 degrees Celsius. 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 before opening the door. When the firebox is loaded, close the door and then close the damper. This will avoid having smoke coming into the room.

For 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. For heating and longer burn time, larger pieces of wood can be used and the spindle control closed off. The oven temperature will drop when in this mode of operation.

Maintenance

The Bakers Oven requires little maintenance, however the flue and oven base should be periodically checked for soot/creosote build up that may require cleaning. Inside the oven is a removable base plate. This plate should be lifted off and any soot underneath it removed. You can also remove the hotplates on cooking surface of the Bakers Oven and scrape the sides of the oven. The glass on the firebox and oven door can be cleaned with steel wool and water. It is not advisable to use a cleaner that contains caustic, and abrasive cleaners.

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 about 1mm between the edge of the strip and the front of the Bakers Oven. This gap allows a small trickle of air to wash over the glass.

Nectre Bakers Oven 12 Month Warranty

Pecan Engineering Pty. Ltd. warrants this stove to be able to operate under normal use and service and within 12 months from 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, brick retainer, baffle, door seal, glass nor discoloration of the surface or tarnishing of gold 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 at law. Consumers also have rights under relevant State and Commonwealth Laws.

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

For further information, contact:
Pecan Engineering Pty. Ltd.
13 Acorn Road, Dry Creek, S.A. 5094
Ph: (08) 8349 8474
Fax: (08) 8260 6643



Amdel Limited
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MATERIALS SERVICES
Certified to AS 3901 / ISO 9001

PO Box 338
TORRENSVILLE SA 5031

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AS 2918:1990 CONFORMANCE CERTIFICATE

Client: Pecan Engineering Pty. Ltd. **Report No:** L1244/93

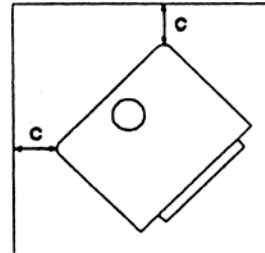
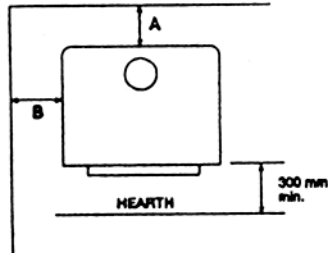
Client Ref: Request – Mr R Michell **Date:** 6/7/93

Test Fuel: Wood Only

Appliance: Nectre Bakers Oven

Hearth: 12mm thick fibre-cement sheet with a thermal conductivity of 0.25W/m degrees K.

Fuel Systems: Standard AS 2918:1990 flue kit with a 900mm long 180° circumference enamelled flue shield.



FLUE SYSTEM CONFIGURATION	A (mm)	B (mm)	C (mm)
Flue Pipe with Single Shield	125	350	350

John A Lackey
Acting Manager, Materials Services

Michael J Greenwood
Approved Signatory

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1. **WARNING: DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS TO START OR REKINDLE THE FIRE.**
2. **WARNING: DO NOT USE FLAMMABLE LIQUIDS OR AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHEN IT IS OPERATING.**
3. **WARNING: DO NOT STORE FUEL WITHIN HEATER INSTALLATION CLEARANCES.**
4. **WARNING: WHEN OPERATING THIS APPLIANCE AS AN OPEN FIRE USE A FIRE SCREEN.**
5. **WARNING: OPEN AIR CONTROL (AND DAMPER WHEN FITTED) BEFORE OPENING FIRING DOOR.**
6. CAUTION: THIS APPLIANCE SHOULD NOT BE OPERATED WITH A CRACKED GLASS.
7. CAUTION: THIS APPLIANCE SHOULD BE MAINTAINED AND OPERATED AT ALL TIMES IN ACCORDANCE WITH THESE INSTRUCTIONS.
8. CAUTION: THE USE OF SOME TYPES OF PRESERVATIVE-TREATED WOOD AS A FUEL CAN BE HAZARDOUS.

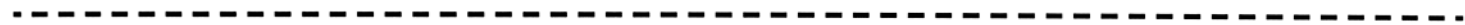
REPLACEABLE COMPONENTS OF THE APPLIANCE

1. Fibrebricks: (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. Firebox: Shields 8mm thick steel
5. Door Rope: 900mm x 13mm round

RECOMMENDED FUEL: 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 flue fire close air intake spindle right down to smother fire.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE



NECTRE REGISTRATION CARD

Please return to: Pecan Engineering Pty. Ltd.
 13 Acorn Road
 Dry Creek, 5094.

NECTRE MODEL _____

Purchaser's Name _____

Address _____

_____ Post Code _____

Phone _____ (_____) Area Code

It would be helpful to us if you would fill out the following,
 I purchased a Nectre because _____

I heard about Nectre from, friends (), showroom (), show (), Newspaper ()

If Newspaper, which one? _____

Date Purchased	Purchased From	Address	Post Code
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WARNING: 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.

CAUTION: MIXING OF APPLIANCE OR FLUE-SYSTEM COMPONENTS FROM DIFFERENT SOURCES OR MODIFYING THE DIMENSIONAL SPECIFICATION OF COMPONENTS MAY RESULT IN HAZARDOUS CONDITIONS. WHERE SUCH ACTION IS CONSIDERED, THE MANUFACTURER SHOULD BE CONSULTED IN THE FIRST INSTANCE.

CAUTION: CRACKED AND BROKEN COMPONENTS, e.g. GLASS PANELS OR CERAMIC TILES, MAY RENDER THE INSTALLATION UNSAFE.

WHERE A WATER JACKET IS FITTED

WARNING: 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.

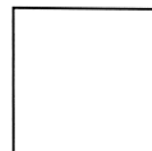
The Nectre Bakers Oven must be installed with a standard ASA 2918:2001 Flue Kit with a 900mm long 180° circumference flue mounted shield

THE FLUE KIT MUST BE INSTALLED ACCORDING TO THE MANUFACTURER'S INSTRUCTIONS

CONSTRUCTING THE FLUE – A free standing stove should have a flue kit 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 Section 4. 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 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 stove smokes or only burns slowly, extending the flue or fitting a specialist cowl will usually cure it.

In the roof cavity and above the roof it is essential that the flue has an outer casing 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 into 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 flue until it terminates outside the chimney in accordance with AS2918:2001 4.9.1



**PECAN ENGINEERING PTY LTD
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