

INSTRUCTIONS

Bakers Choice Cookstove

ASSEMBLY AND INSTALLATION:

(This heater is not to be connected to any air distribution system)

- 1) Remove all wooden crating from around the stove, being careful not to wedge or pry against the stove, as damage may result.
- 2) Inspect stove for possible shipping damage, and notify your freight carrier immediately if any damage has occurred.
- 3) Loosen the bolts at the base of the stove that hold it to the pallet, and lift stove from pallet.
- 4) Remove all parts from the ash pan.
- 5) Remove the large poker and scraper from inside the stove. If the stove is being lifted by hand, remove firebrick to decrease weight of stove and make it easier to move.
- 6) Move your **BAKERS CHOICE** to the desired position.
- 7) Install the high back and shelf to the stove body with the bolts that are supplied. Bolts should be tightened until snug, but don't overtighten.
- 8) Peel off the protective paper strip from the oblong thermometer in the oven door, and also any protective tape over the name plate on the lower right of the high back.
- 9) Your stove may have been shipped to you with the firebrick not installed. Instead, they were packed in the firebox. If they have not already been installed, remove them all from the firebox, and then install them properly.

SAVE THESE INSTRUCTIONS

CAUTION

- Do not use chemicals or fluids to start the fire
- Do not burn garbage or flammable fluids such as gasoline, naphtha or engine oil
- This stove is hot while in operation. Keep children, clothing and furniture away. Contact may cause skin burns
- Do not connect to any air distribution duct or system
- Never let the top of your stove get red hot. Steel exposed to that amount of heat will crack.

CAUTION

DESCRIPTION OF FIREBRICK

Rear

- (1) Top 4 1/2 x 14
- (1) Bottom 5 1/2 x 14

Left Side

- (2) 9 x 10

Front

- (1) 4 1/2 x 14

Oven Side

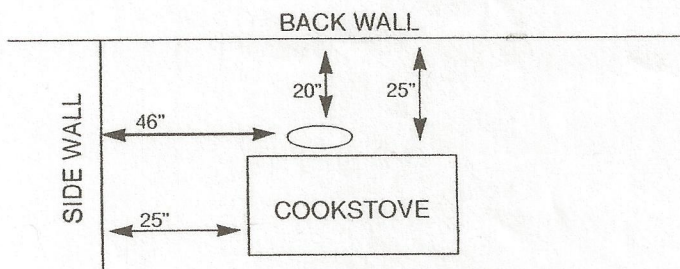
- (1) 9 x 14
- (2) air louvers one on each side of brick

Put the end bricks into position first, then the side bricks. When removing the bricks, reverse this order.

- 10) The flue opening at the rear accepts a 7 inch stovepipe, crimped end down. It is important that an airtight stove has the crimped end of the stovepipe turned down. We

recommend using stainless steel stove pipes, if possible. If ordinary black stove pipe is used, it should be checked every two months to make sure the pipe is not being weakened by corrosion.

- 11) Your **BAKERS CHOICE** cookstove does not require a damper in the stove pipe.
- 12) Read these instructions carefully, before installing your new cookstove. **INSTALLATION MUST COMPLY WITH ALL LOCAL AND NATIONAL BUILDING CODES.**
- 13) **CLEARANCE TO COMBUSTIBLES** (measured from unit)
 - 48" from front
 - 25" from rear
 - 25" from side
 - 18" from right sideClearance to combustibles (measured from chimney connector)
 - 20" from rear
 - 46" from side



- 14) For reduced clearances and further information on using your woodstove safely, obtain a copy of the following booklet: *Using Coal and Wood Safely* N.F.P.A. No. HS10 1978. The address is National Fire Protection Ass., Battery March Park, Quincy, MA 02269
- 15) Your cookstove must be connected to masonry chimney or listed to ULC 5629 (Canada) and ULI 03HI (United States) and at least 7" in diameter. The chimney must be at least 15', measured from the floor on which the cookstove stands. The chimney must be in good condition and installed in accordance to the manufacturer's instructions.
- 16) Keep the use of stove pipes to a minimum, especially elbows, as every turn in your pipe cuts down on the draft. Be sure all horizontal stretches of pipe slope back toward the stove.
- 17) Do not insert flue pipe into masonry chimney further than the wall of the flue tile. A single stove pipe must not penetrate and pass through an attic or roof space, closet, or similar concealed space, floor or ceiling. Stove pipe clearances must be at least 18" from combustibles.
- 18) Do not connect the unit to a chimney serving another appliance.
- 19) Make sure your chimney is high enough to give a good draft. Trees, hills, overhangs or other houses, etc. near your chimney can cause a downdraft resulting in a smoke filled room.
- 20) Remove the protective sticker from the cooking surface of the stove.
- 21) Makeshift compromise during installation may result in a fire hazard.

OPERATING YOUR STOVE:

- 1) A good buildup of ashes and live coals is to be desired in your **BAKERS CHOICE** cookstove. But you will need to occasionally take the shaker and shake the bottom ashes down into your ashpan. This is done by putting the shaker into either one of the grate bars that are visible when the ash door is open.
Disposal of ashes: Ashes should be placed in a metal container with a tight fitting lid. The closed container of ashes should be placed on a non combustible floor or on the ground well away from all combustible materials, pending final disposal. If the ashes are disposed of by burial in soil or otherwise locally dispersed, they should be retained in the closed container until all cinders have thoroughly cooled.
- 2) To get the fire going again, add a bit of kindling or dry wood onto the live coals, and it should take off.
- 3) When you use your oven, be sure your damper is closed (when the handle is pushed in). This forces the gases around the oven.
- 4) About every two months, you should check the build up of soot and ashes around and beneath the oven. Use the scraper provided to clean out this area, being sure to clean out on both sides of the baffle that intersects the clean out opening.
When wood is burned slowly, it produces tar and other organic vapors, which combine with expelled moisture to form creosote. The creosote vapors condense in the relatively cool chimney flue of a slow burning fire. As a result, creosote residue accumulates on the flue lining. When ignited, this makes an extremely hot fire. If creosote has accumulated, it should be removed to reduce the risk of a chimney fire.
- 5) To clean the cooking surface, use fine (000) steel wool, soap and warm water. Dry with a clean damp towel. Rub cooking surface with paraffin wax or light cooking oil and polish with a soft cloth. When stove is not in use for longer than a week, coat surface with light oil.
- 6) Heat will darken the cooking surface; the hottest sections turning darker first. This is normal on any new stove and is nothing to worry about.
- 7) The first firing of your stove may give off an offensive smell of paint heating, that will last several hours.
- 8) Never pour flammable liquids such as gasoline or kerosene into the stove. To do so may result in a dangerous explosion. Do not burn garbage.
- 9) Your stove will double as a space heater if the oven door is left open.

OVERFIRING

During operation, if any part of your stove or pipe turns red or starts to glow the stove is too hot. Stop adding fuel immediately. Close the air intake knobs until glowing subsides. **Overheating the top of your stove may cause it to crack.**

If you have a chimney fire, keep the fuel door and knobs closed tightly. Put wet newspaper in the firebox through the top lid, then close lid immediately.

By using stainless steel stove pipes, you greatly reduce the hazards of corroding stove pipes.

NOTE:

The **BAKERS CHOICE** has been thoroughly tested for safety; but remember that the main responsibility for safety rests with the user. Become familiar with the stove and the operating instructions before starting a fire. Common sense is the key to safe and trouble free long term performance.

BUILDING YOUR FIRST FIRE:

- 1) Open the flue damper slide (by pulling the handle out) so that your smoke and gases can travel directly into the flue, without being circled around the oven. This will increase the draft to your firebox and reduce the stove's tendency to smoke while the chimney is still cold.
- 2) Open the two air intake knobs at the left side of the stove.
- 3) Place kindling and crumbled newspaper into firebox. Light with a match. Do not overheat your stove during your first burn. A small fire is best to break in your stove when it is new.
- 4) If your fire becomes too hot, adjust the air intake knobs as necessary.

ALSO AVAILABLE:

An optional reservoir to mount on back of your Bakers Choice Stove.
Dimensions: 8" wide, 16" long, 12" deep

INSTALLATION INSTRUCTIONS FOR RESERVOIR

Mount reservoir on top left hand corner of stove. Reservoir is held in place by high back, shelf support, and the shelf. Fasten highback first, mount reservoir in place, bolt shelf on top. Reservoir is shipped under stove. Remove stove from pallet to loosen reservoir. There is a plug at the bottom of reservoir to attach faucet. Lid not available.

STAINLESS STEEL STOVE PIPES ARE RECOMMENDED FOR AIRTIGHT STOVES.

