

Nectre Baker's Oven



Come home to
NECTRE

SLOW COMBUSTION HEATING

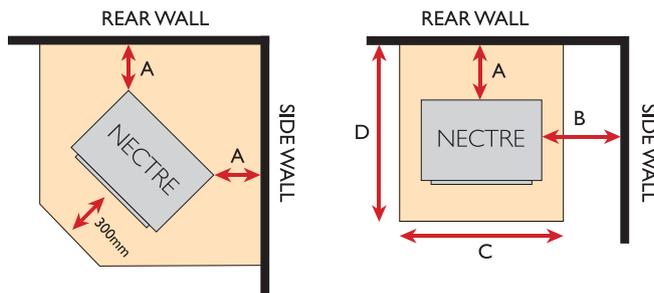
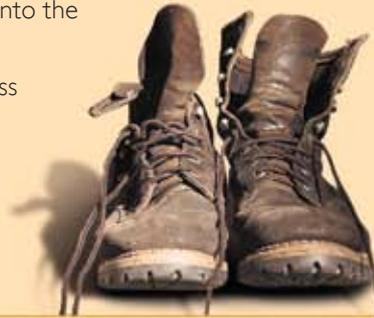
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A heater and classic wood oven and cooktop combined.

A unique combination of a heater and an oven, with style from a bygone era. The Nectre Baker's Oven will cook everything from crispy, fresh bread to succulent juicy roasts. The cook top takes four large saucepans or pots, and two for wok cooking. And, while it's cooking it spreads cosy warmth through your kitchen or living area. An optional water jacket can be fitted to supplement your existing hot water system, too.

Features:

- Firebricks to increase thermal mass, stabilise temperatures.
- Replaceable fire box protection plates.
- Ash lip to prevent ash from dropping into the oven and hot coals falling out.
- Cast iron doors with large ceramic glass viewing areas.
- Oven temperature thermometer.
- Stay cool spring door handles.



Baker's Oven dimensions free standing.

H 825mm W 550mm D 540mm
 Door Aperture 250 x 320mm
 Flue Diameter 150mm Weight 120kg

Minimum clearance to combustibles materials.

A 125mm B 350mm
 C (Hearth) 750mm D (Hearth) 965mm
 Corner Installation: A 350mm

The Nectre Range



Nectre MkI (legs)



Nectre MkII (legs)



Nectre MkII (pedestal)



500 & 800 (pedestal)



Nectre 15 (legs)



Nectre Inbuilt



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If we told you the original and very traditional, Baker's Oven is so popular that it can be found in cottages and country homes all around Australia and even overseas, you could say; "that's old news". Well here's some big news. The new Big Baker's Oven has arrived!

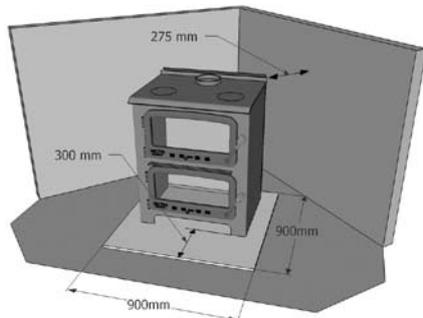
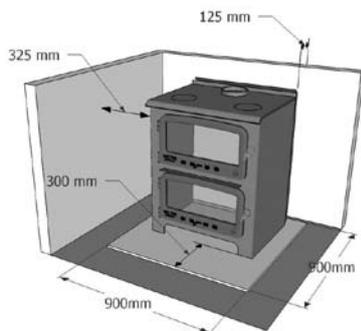
It's the perfect answer when you have a large open plan home or an expansive area such as a sporting club or cellar door but are drawn to the unique charm and versatility of a Baker's Oven.

With the ability to heat up to 180 square metres, the Big Baker's Oven will add character with cooking and heating versatility to all sorts of places. The large cast iron doors with stay cool spring handle and huge glass viewing area provide a pleasant atmosphere; even before the penetrating radiant heat from the living fire inside spreads it's warmth. And, while you bask, you can feed the masses using the cook top or the huge baking compartment, big enough for a couple of large roasts.

BIG BAKER'S OVEN FEATURES:

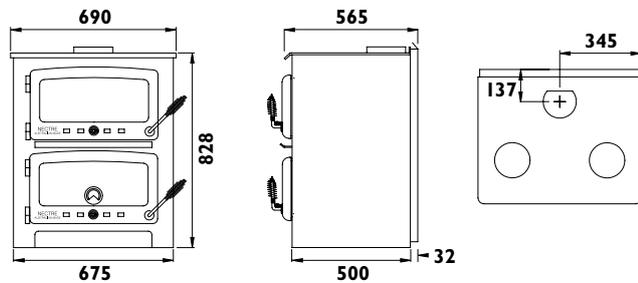
- Radiant/convection oven
- Heats around 18 squares (180m²)
- Weight: 220Kg
- Large cast iron doors with glass viewing windows
- Stay cool spring door handle
- Firebrick and steel liners to increase thermal mass
- Cook top with 2 removable cooking rings
- Oven temperature thermometer
- Firebox: 6mm and 8mm steel construction
- Colour: metallic black
- Can be factory fitted with a domestic boiler

MINIMUM CLEARANCE & HEARTH REQUIREMENTS:



DIMENSIONS:

Door Aperture: 250mm x 495mm
Flue Diameter: 150mm



FLUE KIT:

6 inch Australian standard double cased flue kit with 900mm flue shield

UNIT CLEARANCES:

REAR: 125mm
SIDE: 325mm
CORNER: 275mm

HEARTH CLEARANCES:

FORWARD OF DOOR OPENING: 300mm
SIDE OF DOOR OPENING: 200mm
HEARTH THICKNESS: 15mm thick cement sheet

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