THERMALUX SOLID FUEL SLOW COMBUSTION COOKERS AND BOILERS

INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS

WARNING

WARNING: THE APPLIANCE AND FLUE MUST BE INSTALLED IN ACCORDANCE WITH AS 2918–1990, NZS 7421:1990 AND THE APPROPRIATE REQUIREMENTS OF THE LOCAL BUILDING REGULATORY AUTHORITY. 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.

WARNING: DO NOT CONNECT TO AN UNVENTED HOT WATER SYSTEM. INSTALL IN ACCORDANCE WITH AS 1529.1 AND THE APPROPRIATE REQUIREMENTS OF THE RELEVANT REGULATORY AUTHORITY.

Manufacturers of High Quality Solid Fuel Appliances

Specifications may change without notice.

THERMALUX SLOW COMBUSTION COOKING STOVES & BOILERS

(ALL MODELS)

INSTALLATION INSTRUCTIONS

All installations must comply with local building regulations.

The following details may be used as a guide where there are no specific local regulations.

Whilst the stove is built very solidly and is insulated on the sides and rear with Rockwool, a fire left uncontrolled can still cause skin temperatures in excess of 100 degree C. The top and flue temperatures can be three times this figure. Hence common sense dictates that combustible materials must be either shielded or a safe distance from the stove.

HEARTH

The stove must stand on a non combustible surface such as concrete, cement sheeting, bricks etc. Where there is a timber floor, sub-floor reinforcement may be required below the stove – consult a qualified builder. Bricks can be laid on a sheet of fibrous cement or galvanised steel placed on the floor. This will bring the top of the stove to normal bench height. The Gourmet Cooker stands at 910mm which is normal bench height and so a standard hearth as per Amdel Report should be used.

Cupboards and timber framed wall clearance should be as per Amdel report (attached) from the sides and rear of the stove. For additional protection, non combustible heat shields can be mounted on the sides of the cupboard or rear wall, having a 25mm vented air space between the shield and the combustible surface.

Where the stove is installed with non combustible materials adjacent to it, eg. bricks or stone walls, then these materials may be as close as you wish, however it is advisable still to leave sufficient clearance to allow cleaning and to permit connection of the pipes to the boiler.

FLUE

Fitting into existing chimney

Firstly sweep any old soot deposits from an existing chimney.

Fit a register plate to close off the chimney and install a 150mm diameter flue through the register plate. Depending on the strength of chimney draw, the length of flue required will vary. We recommend 3.6 metres minimum flue length. A closeable vent may be fitted in the register to allow cooking smells to escape – or heat to escape in summer. When this is done however, the draught through the stove will be reduced, so a longer flue may be required. We recommend the flue extend to the top of the chimney and a chimney cap and cowl be fitted. This is now law in most areas.

Free Standing Installation

A 150mm diameter flue of at least 3.6 metres length is required. Stainless steel is recommended as a flue materials.

Where the flue passes through the roof space and when outside, it should be encased with a metal outer casings, as per Amdel installation instruction attached.

A free airspace should be provided between the outer casing and any roofing timbers. Refer to local government requirements.

The flue should finish in a suitable cowl, incorporating a sealing cone to the cavity between flue and outer casing. It is important that no flue residues can enter this space as they can accumulate and cause a fire hazard.

The top of the flue should be at least 600mm clear of the roof or above the ridge if close to the ridge.

Rear Flue

Points to be remembered are:

a) If passing through a combustible wall, the flue must have outer casings and insulation as previously described. This can be achieved by using an approved wall penetration kit.

b) Where ever the flue is outside or in cold air, it must have an insulating outer casing to prevent condensation of flue gases onto the flue wall.

c) Cleaning access must be provided to all sections of the flue.

HOT WATER CONNECTION (*WARNING* - DO NOT FIRE STOVE BEFORE WATER IS FULLY CONNECTED).

N.B. THE STOVE MUST NOT BE CONNECTED TO A MAINS PRESSURE HOT WATER SERVICE UNLESS A CALORIFIER IS FITTED & SHOULD BE INSTALLED BY A QUALIFIED PLUMBER OR INSTALLER.

The boiler is designed for a maximum head pressure of 6 metres. It is made of 444 grade stainless steel which is specifically formulated for boiler construction, or fully welded mild steel in the central heating unit.

The boiler should be connected with flow and return fittings to open vented insulated tank of between 200 and 400 litres.

The bottom boiler connections should be made to the bottom of the storage tank and the top boiler connection to approximately 1/3 from the top of the tank. The pipes must rise at all times to allow thermosyphoning. Where the tank is directly over the stove, 3/4" N.B. pipe can be used but if there is a longer horizontal distance, or for all central heating units then 1" N.B. pipe should be used. A solar panel and/or electrical element can be connected to the tank for summer boosting if the stove is not in use.

GENERAL MAINTENANCE & INFORMATION

(ALL MODELS)
(IMPORTANT: READ THIS PAGE)

FIRE BRICKS: The bricks are made of high grade refractory mortar which will give good life if maintained by rendering periodically with fire cement.

Due to the large nature of the bricks it is not uncommon for cracks to develop. This is easily repaired with fire cement by jointing and rendering the surface of the brick.

SURFACE FINISH: Due to the hard working nature and high temperature of the stove the painted surface will wear with use. This is normal and will need to be retouched from time to time.

To clean up spills and splatters wipe with a damp cloth or pour small amount of boiling water from kettle over affected area and then wipe.

When stains become unsightly repaint affected area. The stove surface will need to be cool and clean. Remove any loose material or fat. The new paint will cure and harden when the stove reaches good working temperatures.

(If staining of the stove top proves troublesome, the entire stove top may be oiled with light grade cooking oil and then cured with heat as per section below on care of oven trays. This will however give the stove top a different appearance).

We have enclosed a tin of fire cement and touch-up paint, which you will find in the ash pan of the Supreme, Grand Cuisine & Clarendon cookers. (Not applicable for Gourmet and Dynamic boiler models).

THE OVEN THERMOMETER: (Not applicable to Dynamic boilers) Is to provide a good general indication of the oven temperature, however it may tend to read lower than the actual oven temperature as the thermometer is positioned in the coolest part of the oven. The oven thermometer has been calibrated to give the most accurate reading during the normal cooking range. It may therefore read high when the stove is not lit. Let experience be your guide.

CARE OF OVEN TRAYS: (Not applicable to Dynamic boilers) To season and protect oven trays and prevent rusting, first wash and dry the oven trays, then coat with cooking oil and place them in a hot oven to cure. When cured the oven trays will have a golden brown appearance. This coating will protect the oven trays. If coating wears repeat application.

This process can also be used to cure and protect steel of cast iron cookware.

OPERATING HINTS

* Always open damper controls on stoves and boilers before refuelling.
* Rake grate and clean ashpan out regularly.
* Avoid wet or green wood – these will cause maintenance problems in any stove or boiler.
* Briquettes or coal may be used and will give good overnight operating temperatures.
* Check and clean flues and smokeways at least every 6 months.
* A hot fire burning slowly produces little or no smoke. A cold fire smouldering produces maximum smoke.
* Condensation may form in the fire box or ashpan area when the stove is lit or cold. This will evaporate as the stove warms. The condensation may be more pronounced in C.D. models.
* Check rust inhibitor in central heating cookers and boilers every 6 months or after any major boiling or water loss.

Happy cooking and heating from all at Thermalux.

Manufacturers of High Quality Solid Fuel Appliances

OPERATING AND MAINTENANCE INSTRUCTIONS

THERMALUX SUPREME
THERMALUX CLARENDON
THERMALUX GRAND CUISINE
&
CD MODELS

(Use Thermalux **"Thermablend"** long life rust inhibitor and conditioner to protect C.D. models).

WARNING

Failure to read the following instructions could result in an incorrect installation or use and may void warranty. Please read section on running the stove very carefully.

C.D. MODELS

Check **"Thermablend"** long life rust inhibitor and conditioner every 6 months. Failure to check and maintain correct rust inhibitor levels may result in system failure and void warranty.

Manufacturers of High Quality Solid Fuel Appliances

OPERATING INSTRUCTIONS

1. Firstly check that the stove has been safely and correctly installed and that the hot water system (if connected) has been filled with water.

2. **Suitable Fuels**
   The stove can burn any type of wood or coal. However the wood must be dry; usually dried for two or more years after cutting down and then kept dry prior to burning.

   Woods containing a lot of resin, eg. pine, should only be used when the fire is burning briskly, as they may cause severe flue deposits when burnt slowly. Dry hardwood or coal should be used for slow overnight burning.

3. **Controls (Clarendon, Supreme & Grand Cuisine) (See additional instructions for CD & Grand Cuisine)**
   The Thermalux has 2 air intakes, each controlled by a SPIN WHEEL one on the ashpan door and one on the firebox door. The stove also has a Flue Damper and Dilution control knobs which are located on the front right hand side of the stove.
   Note: The Damper and Dilution controls are combined into one control knob on the Clarendon Stove.

   Firebox Air Control
   This is mainly used when burning wood. Fully open for fast burning and closed for overnight burning. Set in between to obtain desired fire temperature.

   Ash Door Air Control
   This is the main air control especially when burning coal or briquettes. Fully open for fast burning and closed for overnight burning. Set in between to obtain desired fire temperature.

   Damper
   This prevents loss of hot gasses up the flue and slows the fire for steady burning. Fully open to light the fire and when refuelling but closed when fire is established. Fully closed for overnight burning. (This may vary according to individual flue draught).

   Dilution Control (Not relevant to Clarendon as the damper & dilution control are combined)
   In normal daytime use, this will remain closed. It may be opened when the fire is shut down for long periods of slow burning – eg overnight. This control introduces warm dry air into the base of the flue. It serves two purposes: 1. To reduce condensation and creosote build-up in the flue, when the fire is burning very slowly and 2. To control the flue draught in conjunction with the firebox air controls to achieve longer overnight burn times, however in many installations the use of the Dilution control is not required.

   Solid Oven Tray
   The solid oven trays can be used for direct baking of scones and biscuits and can also be placed near the top of the oven to reduce heat radiating from the top of the oven. When cooking a roast or cakes which need extended cooking times, remove the solid oven tray and place in cool spot. 20 to 30 minutes into cooking procedure slide the cool tray into the top oven shelf position. This will cushion heat that may burn the top of the food.

   Temperature Gauge
   The temperature gauge is mounted in the oven door which is the coolest part of the oven, especially if the door has been recently opened. As such it will be generally found that oven temperatures will be higher than those shown on the gauge. Experience will show which is the best gauge temperature for each individual dish.

4. **Lighting Up**
   Open firebox and ash door air controls and the damper. (Close the dilution control if fitted).

   Open the firebox door, set paper, kindling and small timber (Fire lighters may be used). Ignite the paper and close the firebox door. When the kindling is well alight then add some slightly larger wood until the fire is well established.

   Some people open the ashpan door with the firebox door closed to get increase draught for lighting the fire.

   Extreme caution must be taken if ever this is done, and in no circumstances leave the stove in this condition even for a few minutes. If the stove is left in this condition for more than a few minutes extreme temperatures can be reached.

   Once the fire is established, load up with wood or coal, partly or fully close the damper and leave the air controls open.

   From cold, the oven can reach operating temperature in about an hour. The hotplates can be used almost immediately the fire is established. In practice the stove is kept alight most of the time and so all that is required is that more fuel is added and the air control opened a little while before the oven is required.

   If the oven is being quickly heated, slow the fire before the required oven temperature is reached, as the heat in the firebox will cause the temperature to keep rising for several minutes after the fire has been slowed down.

DO NOT OVER FIRE
CONTROL BURNING AT ALL TIMES

To burn overnight, place several hardwood logs in the fire and burn brightly for approximately 15 minutes until fully ignited. Then close air controls and damper. If fire goes out leave bottom spin wheel open approximately half to one turn. For extended burn times or high draft situations open the dilution control. This may vary from installation to installation. As different installations will have varying flue draw, some experimenting will be needed to find the best air control and damper positions for each particular stove.

During the first few days **only light and maintain small fire/s** to run the stove in and season iron components. You may then increase stove temperatures to fully cure surface finish and fire bricks.

Run the stove for several hours before the oven is used, to allow any volatile components of the paint to cure. During this time the V.H.T. High Silicone coating used on the cooker will fume. The room should be well ventilated. Avoid any boil-overs, spills or splattering from food cooking on the hot plate or in the oven during the first few days as the surface finish requires high temperature to harden and cure. Do not attempt to clean the surface during the first few days of operation. Use only mild non abrasive cleaners when cleaning the cooker surface. (See General Maintenance Sheet).

5. **General Safety**
Always protect hand with a glove or **dry** cloth.

The Thermalux stove is built more solidly and safely than most heating or cooking stoves. However it does contain a fire, and in extreme circumstances (eg. ash pit door left open or fire overloaded) can become very hot.

Flammable materials, especially aerosol cans should be kept well away from the stove.

Tea towels drying on the rail should not be left in front of the firebox door.

Fuel should be stored safely and the stove should not be left unattended if full of fuel and air controls fully opened.

6. **Maintenance**
The stove is designed to require a minimum of maintenance. However the following should be attended to:

a. Clear grate with a poker and empty ash pan approximately every few days depending on fuel used. (Briquettes and some coal products produce a lot of ash but some red gums may only need emptying every few weeks).

b. Keep flue clean.

c. If good dry fuel is used, then the flue should only need checking every 6 to 12 months. However if the stove starts to smoke, then the flue is probably blocked and needs cleaning. The flue can be accessed from the cowl on the roof or via the simmer plate on the stove top of the Supreme & Grand Cuisine.
The Clarendon flue is accessed through the removable inspection plate at the base of the flue chamber found under the hotplate. The hotplate will need to be tilted or removed to clear soot deposits from this area.
The Grand Cuisine also has an additional smoke diversion channel built in along the front of the stove. This is cleaned via a removable inspection port found in the centre of the stove at the front under the hotplate. The hotplate will need to be tilted or removed to access this area.

The stove is painted with V.H.T. high Silicone finish. As this will in time fade or become marked it can easily be recoated with new V.H.T. available from the manufacturer, or your local dealer.

Firebricks should be checked for cracks or pitting every year and patched with stove cement.

The grate will eventually burn out and need replacing. New grates are available from the manufacturer or your local dealer.

The door and hotplate seals are made of braided ceramic rope and are available from the manufacturer or your local dealer. They can be fixed into the groove with silicone mastic.

GRAND CUISINE
The operation of the Grand Cuisine is the same as the Supreme with the exception of the additional damper dilution control on the front left hand side. The following simple rules will allow you to achieve different oven temperatures. Once a good fire has been established the following control positions will allow you to obtain varying temperatures between the ovens.

1. With a good fire burning close the left damper-dilution and right damper knobs. (The separate right hand dilution knob should also be closed). In this position the right hand top oven will be the hottest, the left hand top will be the second hottest, right hand bottom will be the third hottest, and the left hand bottom the fourth hottest.

2. With the left hand damper-dilution knob open and right hand damper knob closed the top two ovens will be at a similar temperature and the bottom two ovens will also be about the same temperature.

NOTE: This is also the position for Wok Cooking. (Remove round hotplate if required).

3. For overnight burn close left hand damper-dilution and right hand damper knobs. Right hand dilution control may be opened for extended burn times, if required, as per instructions on Page 5.

NOTE: As a guide, the small oven usually runs between 80 and 100 degrees less than the top oven.

C.D. MODELS: The operation of the Supreme CD and Grand Cuisine CD is the same as for the standard cooker except the CD has an additional air intake spin wheel located between the firebox door and the ashpan door. The extra air intake located in this position gives greater fire temperatures required for hydronic central heating cookers.

The Supreme and Grand Cuisine CD has three air intakes, each controlled by a SPIN WHEEL, one on the ashpan door, one on the firebox door and one between the two doors.

NOTE: The top spin wheel should be kept closed during normal operation in most installation situations.

Set and light the fire as per earlier instructions. Have all three spin wheels open and flue damper control open. As fire becomes established close spin wheels from top to bottom (ie close firebox spin wheel first, centre spin wheel second and ashpan spin wheel last), until you maintain the desired fire temperature. To increase fire temperature open spin wheel from bottom to top.

Hydronic Central Heating is the most wonderful form of home heating. To achieve the best results you should think of your cooker as a heater.

You will need to refuel your CD more frequently and maintain a higher fire to keep your central heating temperatures up, than would be needed in a normal domestic cooker.

REMEMBER

* Rake grate and clean ashpan out regularly. (Ash rake and a combined spin wheel ashpan tool is provided).
* Avoid wet or green wood – these will cause maintenance problems in any cooker or boiler.
* Briquettes or coal may be used in all the Dynamic & C.D. Boiler and will give good overnight operating temperatures.
* Check and clean flues and smokeways at least every 6 months.
* A hot fire burning slowly produces little or no smoke. A cold fire smouldering produces maximum smoke.

"THERMABLEND" LONG LIFE INHIBITOR

** **Check rust inhibitor every 6 months or after any major boiling or water loss. The boiler is made of mild steel and will give years of trouble free operation providing anti-rust and if required hardness conditioner levels are maintained. If water supply is acidic add sodium bicarbonate (cooking soda) - ask your dealer.**

WARNING
HYDRONIC CENTRAL HEATING

(IMPORTANT: READ THIS WARNING)

For information on or the supply and installation of Hydronic Central Heating components to suit your home and your requirements, and to ensure you comply with relevant building requirements, consult your local Thermalux dealer or a qualified, experienced installer.

Failure to correctly install a Hydronic Central Heating System could result in injury to person or property.

Thermalux "Thermablend" long life rust inhibitor available from the manufacturer or dealer.

OPERATING AND MAINTENANCE INSTRUCTIONS

GOURMET
&
GOURMET CD

(Use Thermalux **"Thermablend"** long life rust inhibitor and conditioner to protect C.D. models).

WARNING

Failure to read the following instructions could result in an incorrect installation or use and may void warranty. Please read section on running the stove very carefully.

C.D. MODELS

Check **"Thermablend"** long life rust inhibitor and conditioner every 6 months. Failure to check and maintain correct rust inhibitor levels may result in system failure and void warranty.

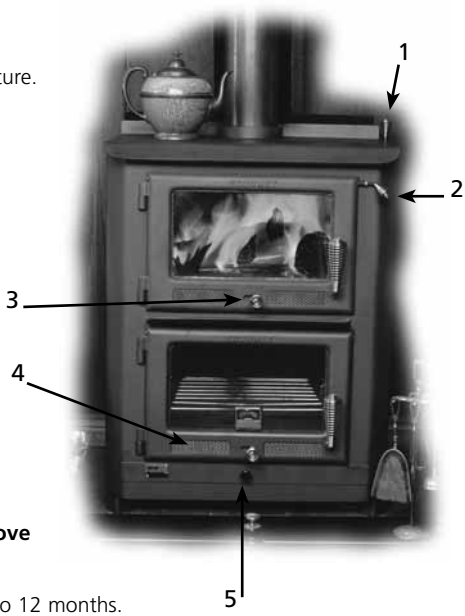
Manufacturers of High Quality Solid Fuel Appliances

GOURMET

The Gourmet is the perfect combustion heater/cooker giving large space heating ability and excellent responsive hot plate and oven cooking.

The Gourmet controls are simple and easy to use and will let you regulate your heating and cooking needs.

CONTROLS & THEIR USE (SEE DIAGRAM)



1. Flue Damper - for control of fire and oven temperature. (forward closed - back open)

2. Top Air Control - Provides top air intake for clean burning and aids in keeping the glass clean. (down open - up closed)

3. Bottom Air Control - Aids in lighting fire and gives turbo like boost to fire when extra heat is required. (left open - right closed)

4. Oven Vent - help regulate oven temperatures. (left open - right closed)

5. Ash Pan - easy removal of soot and ash from around oven.

Note: Removal of round hotplate inserts on the stove top aids cleaning of smoke ways on side of stove.

Check smoke ways and flue and clean at least every 6 to 12 months. Smoke ways around oven may need cleaning more often.

When cooking roast or cakes which need extended cooking times, remove solid oven tray and place in a cool spot. 20 to 30 minutes into cooking procedure slide cool tray onto top oven shelf position. This will cushion heat that may burn the top of the food. The solid tray can also be used for baking scones and biscuits etc.

The Gourmet will fume during the first few burns. Vent room well and do not cook on the stove or use the oven until fuming ceases.

Always leave 25-30 mm of ash in the bottom of the firebox to protect the firebox and reduce heat into the oven.

LIGHTING THE FIRE (CAUTION: Do not overfire the stove)

IMPORTANT: Before lighting the fire MAKE SURE the small steel baffle which is packed with the oven trays is placed on the three pegs in the roof of the firebox.

Set fire with paper and kindling (and firelighter if required), open flue damper and top and bottom air controls. Light paper and close firebox door. When fire is well established close flue damper.

NOTE: Always open damper when refuelling the Gourmet.

As a general rule to reduce heat close bottom control first and if still too hot reduce air intake on top air control.

For overnight burning establish a good burning fire and close both air control and flue damper.
(NOTE: A hot fire burning slowly produces little or no smoke - a cold fire smouldering produces much smoke).

Avoid burning green or damp wood as this will clog the stove and result in more cleaning.

USING OVEN: Oven temperatures are controlled to a large extent by the size of fire burning. The oven thermometer is to provide a good general indication of oven temperature, however may tend to read lower than the actual oven temperature as the thermometer is positioned in the coolest part of the oven door. The damper control, (1 on diagram) will aid in increasing or decreasing oven temperatures. With damper closed for high oven temperatures and open for lower temperatures.

Oven vent (4 on diagram) open will lower oven temperatures, closed will increase temperature.

NOTE: Condensation may form in the ash pan when the stove is lit. This is normal and will evaporate as the stove warms. The condensation may be more pronounced if the stove is fitted with a water jacket.

WARNING: The firebox glass is heat proof and the oven glass is toughened - **they are not interchangeable.**

GOURMET CD MODEL

C.D. MODELS: The operation of the Gourmet CD is the same as for the standard cooker except with the CD you may need to maintain a higher fire to achieve the greater temperatures required for hydronic central heating cooker.

Hydronic Central Heating is the most wonderful form of home heating. To achieve the best results you should think of your cooker as a heater.

You may need to refuel your CD more frequently and maintain a higher fire to keep your central heating temperature up, than would be needed in a normal domestic hot water cooker.

GENERAL INFORMATION

* Avoid wet or green wood - these will cause maintenance problems in any cooker or boiler.
* Briquettes or coal may be used in the Gourmet C.D. in conjunction with wood and will give good overnight operating temperatures.
* Check and clean flues and smokeways at least every 6 months.
* A hot fire burning slowly produces little or no smoke. A cold fire smouldering produces maximum smoke.

** **Check "Thermablend" rust inhibitor every 6 months or after any major boiling or water loss. The boiler is made of mild steel and will give years of trouble free operation providing anti-rust and if required hardness conditioner levels are maintained. If water supply is acidic add sodium bicarbonate (cooking soda) - ask your dealer.**

Thermalux "Thermablend" long life rust inhibitor available from the manufacturer or dealer.

WARNING
HYDRONIC CENTRAL HEATING

(IMPORTANT: READ THIS WARNING)

For information on or the supply and installation of Hydronic Central Heating components to suit your home and your requirements, and to ensure you comply with relevant building requirements, consult your local Thermalux dealer or a qualified, experienced installer.

*Failure to correctly install a Hydronic Central Heating System could result in injury to person or property.

THERMALUX SOLID FUEL DYNAMIC 2500 & 3500 BOILERS

INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS

(Use Thermalux **"Thermablend"** long life rust inhibitor and conditioner to protect C.D. models).

WARNING

Failure to read the following instructions could result in an incorrect installation or use and may void warranty. Please read section on running-in the stove very carefully.

Check **"Thermablend"** long life rust inhibitor and conditioner every 6 months. Failure to check and maintain correct rust inhibitor levels may result in system failure and void warranty.

Manufacturers of High Quality Solid Fuel Appliances

DYNAMIC 2500 BOILER

DANGER: The Dynamic 2500 Boiler must be open vented to prevent the system becoming pressured - consult a qualified installer.

The operation of the Dynamic 2500 Boiler like all Metal Dynamic products has been kept simple.

The Dynamic Boiler has three air intakes, each controlled by a SPIN WHEEL, one on the ashpan door, one on the firebox door and one between the two doors. The boiler also has a Flue Damper Control operated by a lever on the flue spigot.

LIGHTING THE BOILER (DAMPER & SPIN WHEEL OPERATION)

(Make sure water connections are complete and correct, and water is in the system).

Set and light fire using paper and kindling (fire-lighters may be used). Have all three spin wheels open and flue damper control open (lever in vertical position). As the fire becomes established close spin wheels from top to bottom (ie. close firebox spin wheel first, centre spin wheel second and ashpan spin wheel last), until you maintain the desired fire temperature. To increase fire temperature open spin wheel from bottom to top. Once the fire is established close flue damper (horizontal position).

NOTE: Always open flue damper when refuelling boiler.

For overnight burn close all spin wheels and damper control. If fire goes out leave bottom spin wheel open approximately half to one turn. This may vary from installation to installation.

DYNAMIC 3500 BOILER

DANGER: The Dynamic 3500 Boiler must be open vented to prevent the system becoming pressured - consult a qualified installer.

The operation of the Dynamic 3500 Boiler like all Metal Dynamic products has been kept simple.

The Dynamic Boiler has three air intakes, (two in solid door models) the lower controlled by a SPIN WHEEL on the ashpan door, a SLIDE on the bottom of the firebox door and an AIR WASH at the top of the door (the top control is only on units with a glass door fitted, as it aids in burning the glass clean). The boiler also has a Flue Damper Control operated by a level on the side of the boiler. (See Dia. page 9)

LIGHTING THE BOILER (DAMPER & AIR CONTROL OPERATION)

(Make sure water connections are complete and correct, and water is in the system).

Set and light the fire using paper and kindling (fire-lighters may be used). Have all air controls open and flue damper control open (lever pushed back). As fire becomes established close air controls from top to bottom (ie. close firebox door controls first, and ashpan spin wheel last), until you maintain the desired fire temperature. To increase fire temperature open air controls from bottom to top. Once the fire is established close flue damper (forward position). (See Dia. page 9)

NOTE: Always open the flue damper when refuelling the boiler.

For overnight burn close all air controls and damper control. If fire goes out leave bottom spin wheel open approximately half to one turn. This may vary from installation to installation.

DYNAMIC 2500 & 3500
GENERAL MAINTENANCE & INFORMATION

(IMPORTANT: READ THIS PAGE)

FIRE BRICKS: The fire bricks are made of high grade refractory mortar which will give good life if maintained by rendering periodically with fire cement.

SURFACE FINISH: Due to the hard working nature and high temperature of the boiler the painted surface will wear with use. This is normal and will need to be retouched from time to time.

To clean wipe with a damp cloth. When stains become unsightly repaint affected area. The boilers surface will need to be cool and clean. Remove any loose material.

The new paint will cure and harden when the boiler reaches good working temperatures.

WARNING: Consult a qualified installer in regards to the installation of any hydronic central heating system. Failure to do so could result in injury to person or property.

OPERATING HINTS

* Always open damper control on boiler before refuelling.
* Rake grate and clean ashpan out regularly. (Ash rake and combined spin wheel and ashpan tool provided).
* Avoid wet or green wood – these will cause maintenance problems in any stove or boiler.
* Briquettes or coal may be used and will give good overnight operating temperatures.
* Check and clean flues and smokeways at least every 12 months.
* A hot fire burning slowly produces little or no smoke. A cold fire smouldering produces maximum smoke.
* Condensation may form in the fire box or ashpan area when the boiler is first lit or is cold. This will evaporate as the boiler warms. The condensation may be quite pronounced.
** **Check rust inhibitor every 6 months or after any major boiling or water loss. The boiler is made of mild steel and will give years of trouble free operation providing anti-rust and if required hardness conditioner levels are maintained. If water supply is acidic add sodium bicarbonate (cooking soda) - ask your dealer.**

Thermalux "Thermablend" long life rust inhibitor available from the manufacturer or dealer.

WARNING
HYDRONIC CENTRAL HEATING

(IMPORTANT: READ THIS PAGE)

For information on or the supply and installation of Hydronic Central Heating components to suit your home and your requirements, and to ensure you comply with relevant building requirements, consult your local Thermalux dealer or a qualified, experienced installer.

Failure to correctly install a Hydronic Central Heating System could result in injury to person or property.

Happy Heating from all at Thermalux.

Manufacturers of High Quality Solid Fuel Appliances

METAL DYNAMICS
A Division of Albury Consolidated Industries P/L
P O Box 565 ALBURY NSW 2640
PH (02) 6040 6666 FAX (02) 6040 6667

DATE OF PURCHASE _____

FROM WHOM PURCHASED _____

MODEL _____ **SERIAL NO.** _____ **DT**_____ **PT**_____

INFORMATION FOUND ON INSIDE OF FIREBOX COVER DOOR OR REAR OF UNIT

WARRANTY
THERMALUX STOVE 1 YEAR WARRANTY

Metal Dynamics warrants this stove to be free from defects in materials and workmanship and under normal use and service in accordance with the attached installation operating instructions and within 12 months from the date of original installation on the terms herein shall repair or replace without cost to the original customer any part thereof which shall be returned to our factory or designated agent, transportation charges prepaid and which our inspection shows to be thus defective.

This warranty does not apply to glass breakage or the discolouration of the surface or tarnishing of fittings, all of which require normal service to maintain them.

Under the terms of this Warranty Metal Dynamics assumes no responsibility for the labour costs involved in removing or replacing the stove, nor shall Metal Dynamics 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, Commonwealth and Federal Laws.

The retailers do not have authority to alter this warranty.

PLEASE TAKE A FEW MINUTES TO COMPLETE THE ATTACHED WARRANTY CARD & QUESTIONNAIRE

*** FREE GIFT ***

AS A COMPANY COMMITED TO QUALITY AND SERVICE THE FOLLOWING INFORMATION IS INVALUABLE TO US.

TO THANK YOU, WE WILL SEND BY RETURN MAIL, A SET OF STAINLESS STEEL TRIANGLE POT SPACERS TO MAKE YOUR HEAT REGULATING ON POTS AND PANS EASIER.

****

ALL THERMALUX COOKERS ARE HAND BUILT BY EXPERIENCED CRAFTSMEN TO ENSURE QUALITY AND INDIVIDUALITY NOT ACHIEVABLE WITH MASS PRODUCTION METHODS.

THE CRAFTSMEN WHO FASHIONED YOUR THERMALUX SIGNATURES APPEAR ON YOUR QUALITY CONTROL SHEET WHICH SHOULD BE KEPT WITH THIS WARRANTY SHEET.

HAPPY COOKING

METAL DYNAMICS
A Division of Albury Consolidated Industries P/L
P O Box 565 ALBURY NSW 2640
PH (02) 6040 6666 FAX (02) 6040 6667

WARRANTY REGISTRATION CARD

KINDLY COMPLETE AND RETURN THIS CARD WITHIN 14 DAYS OF PURCHASE
TO ASSURE REGISTRATION OF YOUR WARRANTY

YOUR NAME _____
(Please Print)
YOUR ADDRESS _____
(Please Print)
_____POSTCODE_____

DATE OF PURCHASE _____

FROM WHOM PURCHASED _____

MODEL _____ **SERIAL NO.** _____ **DT**_____ **PT**_____

QUESTIONNAIRE

NOTE: You may tick more than one item if applicable

WHY DID YOU CHOOSE ***THERMALUX***

1. Reason for choice
   - 100% Australian Product ☐ Price ☐
   - Solid Construction ☐ Appearance ☐
   - Recommendation of Friend ☐ Recommendation of Dealer ☐
   - Choice of Model & Accessories options ☐
2. Is this your first stove Yes ☐ No ☐
   - For: New home ☐ Existing home ☐
   - Replace old stove ☐ Commercial use ☐
   - Other (please state) _____

3. Did you hear about ***Thermalux*** from
   - Press Ad ☐ Radio Ad ☐ TV Ad ☐
   - Magazine Ad ☐ Friend ☐ Dealer ☐

4. Purchasers Age Group
   - Under 25 yrs ☐ 25-34 ☐ 35-44 ☐
   - 45-59 ☐ 60+ yrs ☐

5. Number of people in household
   - 2 or less ☐ 3-4 people ☐ 4+ people ☐

6. Please rate the importance of each of the following points in making a "buying" decision (rate between 1 & 10 : 1 = not important / 10 = very important)
   - Australian Made ☐ Price ☐ Advertising ☐
   - After Sales Service ☐ Recommendation of Friend ☐
   - Recommendation of Dealer ☐

THANK YOU FOR TAKING THE TIME TO HELP US IMPROVE OUR SERVICE AND PRODUCT RANGE

ALLAN BLACK
C.E.O.

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Solar-Mio

Australian Owned Company

Solar Hot Water

The Clever Solar System

Solar-Mio

It's easy to see why more people prefer Solar-Mio

Whether for commercial domestic, industrial or municipal hot water applications, no other system is as attractive as Solar-Mio.

Even on heritage buildings, where there is slate, corrugated iron or tiles, Solar-Mio collector panels do not look intrusive.

Solar-Mio systems do not feature heavy, bulky roof tanks. The tank is installed out of sight in a cupboard or under the eaves at the back of the house. In fact the tank can be installed practically anywhere. Installation is simple, with no need for major remodifications.

Solar-Mio solar panels are slimline and anti-glare. Far from looking like a solar hot water system, they are often mistaken for skylights.

Solar-Mio

Solar-Mio P/L
(Albury Consolidated Group)
PO Box 565, Albury NSW 2640.
Ph: (02) 6040 6666 Fax: (02) 6040 6667