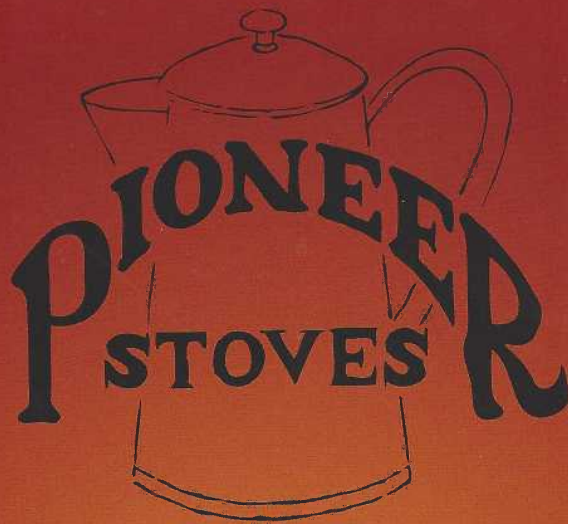




*Quality, Handcrafted,
Woodburning Cookstoves and Heaters*

...When you really stop to think, a cookstove is one of the most sensible ideas man has ever put fire to — an invention that will cook your meals, provide hot water, bake your bread, roast your turkey, dry your mittens, warm your feet, and heat your home ...

Who is Pioneer Stoves?

The Pioneer Stoves story begins back in the 1970's on a dairy farm in Southern Ontario. Two Amish brothers were trying to make a living from their partnership hand milking Holstein cows. The younger of the two, Mark Stoll, had just returned with his wife and young family after having spent ten years in the small Central American country of Honduras.

Mark and his wife moved into the small tenant house on the farm. Being Amish, they of course had no electricity, phone, TV, etc. Mark's wife needed a cookstove for preparing food, and they also needed some way to heat the house. It did not seem reasonable to put two stoves into the small house, yet there was no stove available that would efficiently heat the house besides doing the cooking and baking.

After much discussion, Elmo and Mark decided to design a heater/cookstove combination. They called this stove the Pioneer Maid. The Pioneer Maid was the first airtight cookstove ever built that utilized the efficient downdraft air intake. The Pioneer Maid instantly became a hit among the Amish people and soon word got around and the general public began buying it as well.

Elmo and Mark called their newly formed company Supertime Stoves. Supertime Stoves is still alive and well today, being owned and operated by Mark and two of his sons-in-law.

Two of Elmo's sons took their family's share of the stove manufacturing business with them when they moved to the rugged backcountry of Caneyville, Kentucky to join the Caneyville Christian Community. At Caneyville, sharing a two hundred acre property with thirteen other families, they formed the little sister to Supertime Stoves, Pioneer Stoves.

Caneyville Christian Community is not just another subdivision or housing development, nor is Pioneer Stoves a run-of-the-mill manufacturing company. The fifteen families at Caneyville Christian Community live without most of the conveniences that the average American takes for granted. Electricity, computers, cell phones, cars and the like have been traded for the slower pace of horse and buggies, hand tools, and face to face communication. The Christian Community at Caneyville, besides having several families like Aaron and Solomon Stoll who were born and raised in a horse and buggy lifestyle, has attracted several families and individuals who are new to the "simple" life and it's unique joys and challenges.

Pioneer Stoves has come to play a pivotal role in the community's attempt to provide work for its members. Pioneer Stoves is communally owned, and is being relied upon as a primary income source for those new to the community, and a secondary source for some who have lived here long enough to establish other sources of income such as vegetable farming and horseshoeing.

You may be interested in the fact that not only is Pioneer Stoves being utilized as a force in lifestyle and social change, but our energy source is also non-conventional.

One hears phrases like "Green" and "Carbon Neutral" being tossed around these days. We don't claim to be up on the latest wisdom concerning global warming and renewable energy, but here in our little secluded corner of the country we are quietly doing our part. The Pioneer Stoves manufacturing facility is powered by an antique steam engine. We feed the boiler with scraps from a local pallet re-manufacturing plant. And of course, true to the legacy we inherited of making one stove multi-task for us, we utilize the waste heat from our steam engine to heat the shop in the winter months.

If you happen to be traveling by, drop in and visit us. We will be glad to show you not only our shop, but also our little community. You will find us enjoying each other's company, living a life we are passionate about, and building a product we believe is a good thing to have built.



PIONEER STOVES
1055 Choncie Lee Rd., Caneyville, KY 42721

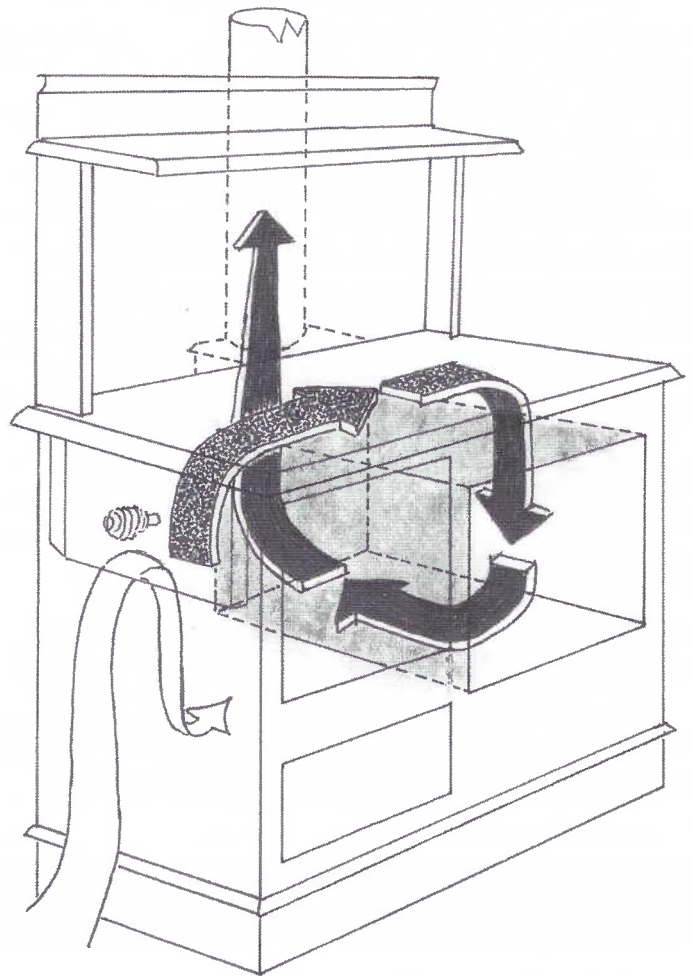
Old Fashioned Multi-Tasking

Our Pioneer Cookstoves are finding their way into an ever increasing number of homes. We ship north to Alaska and south as far as South Africa! There are homes hundreds of miles north of the Canadian border that are being heated solely by a Pioneer Cookstove, even though they measure well over 2,000 square feet.

There are several reasons the Pioneer produces so much heat. Part of the secret is our efficient downdraft design. The buildup of live coals, the thick refractory brick firebox liners, and the preheated intake air all work together to attain a complete, efficient combustion.

When you close the flue damper slide it directs the hot flue gases over the top of the oven, downward by the right side, beneath and toward the front of the oven, before finally exiting through the flue at the rear. This long circuitous path the flue gases are forced to take coaxes much of the heat from the flue gases that would otherwise escape up the chimney and be wasted. Closing the flue damper slide directs heat by five sides of the oven, browning your bread beautifully. When you are not using the oven for baking you can open the oven door, turning the oven into an auxiliary heat exchanger.

Given the Pioneer design, don't hesitate to expect performance out of your stove. If your home is well insulated, your cookstove will be the only heat source you need. If you live in one of those older, drafty farmhouses, you will find yourself relying on your furnace or heating stove only during the coldest months of the year.



Warming Closets

Our cookstoves come standard with a warming shelf, but we do offer a warming closet as an option.

The Baker's Choice and Pioneer Maid closets feature porcelain coated solid steel drop down doors. The 10 inch by 10 inch closet runs the full length of your stove and is roomy enough to hold even your large casserole dishes.

The Princess closet is only 8 inches high by 11 inches deep for a sleeker appearance. The sliding doors are available in Porcelain coated steel, or lightly tinted glass. The glass adds

an extra touch of class to your stove, but if you like having a ready nook to store some of your dishes and skillets, you may want to choose the solid doors in order to hide the clutter.

We find that the closet temperature stays high enough to keep our coffee and hot dishes hot while the family is gathering around the table.

No matter which stove you choose, you will want to consider adding a warming closet both for its usefulness and the added charm.

The Best of Both Worlds

The emergence of the Pioneer Maid airtight cookstove was a major breakthrough in the cookstove world. The Pioneer Maid offers the standard features that have made cookstoves popular for generations, yet removes the design flaws that were inherent in the old, non-airtight models.

The Pioneer Maid pioneered the concept of a downdraft firebox, permitting unprecedented control in a cookstove. Twin draft-control knobs accurately gauge the amount of air that enters the intake tubes located to the left and top of the oversized firebox. The special down-draft design permits a deep buildup of live coals. These coals become the foundation of your fire. They hold your fire and stabilize it, glowing for hours.

The Pioneer Princess is a full sister to the Pioneer Maid. The Princess was developed in response to a steady flow of requests from loyal Pioneer Maid owners for some additional user-friendly features.

We added a front-loading door to the firebox, while retaining the round lid on top. This allows you the versatility of adding wood either through the top lid or by the front door.

We slightly enlarged the already roomy firebox, and we added an automatic draft control. While the Pioneer Maid was always easy to control, we took the control thing to the next

level with the Princess. A bi-metal coil spring monitors the stove temperature and adjusts the air intake valve to keep the Princess at a more even temperature.

Of course, you will still need to add wood occasionally. Even the Princess with its automatic thermostat will not be able to produce heat without wood!

With the traditional style of cookstove, it was difficult to hold fire overnight. With a Pioneer Stove, it is easy. If you have been firing your stove during the day, you can hold an overnight fire by just adding a few dry scraps of lumber from a pallet you have torn apart.

This sounds too good to be true, but the explanation is simple: since the stove is airtight, when you close the draft, your fire burns down to coals and then glows for hours. As soon as you stir up the coals, add dry wood, and open the air intake, you will have fire again.

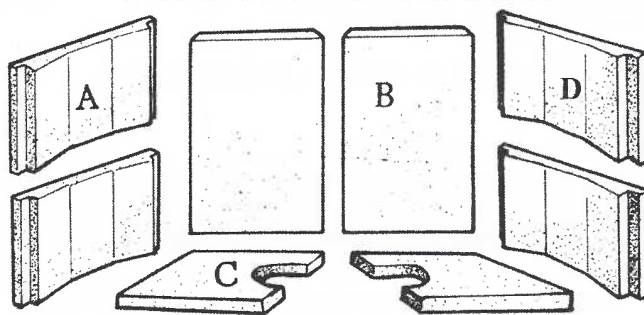
Of course, you will want to do this only during the seasons of the year when no heat is needed in the kitchen except for cooking and baking. In the winter time you will certainly want to add wood in the evening and wake up the next morning to a kitchen that is toasty warm and inviting.

Large Firebox

Traditionally, cookstoves have tended to have small fireboxes. Wood had to be split into small pieces and added to the fire frequently.

The Pioneers' large fireboxes allow you more flexibility as to when and how full you load the stove. Our fireboxes are lined with extra thick refractory brick, custom built. The brick lining insulates the burn chamber for a higher combustion temperature. This allows for a more efficient burn while protecting the firebox walls from burnout spots. Each brick is replaceable, yet is held in place by our interlocking design.

Pioneer Maid Brick Set



Ten interlocking bricks line the firebox.
A. End bricks B. Side bricks C. Base bricks

PIONEER MAID FIRE BRICK

A	2 pcs	5.5 x 14	Back Bricks
B	2 pcs	9 x 11	Oven side Bricks
C	2 pcs	9 x 11	Bottom Bricks
D	2 pcs	7 x 14	Front Bricks
	2 pcs	7 x 9	Left side Bricks (not shown)

Lots of Hot Water

The Pioneer Stoves are available with or without a water reservoir. The water reservoir is a holding tank located at the right end of the stove just below the cooktop, or behind the stove, setting above the cooktop. It simply acts as a holding tank located along the path of the hot flue gases, and thus the water in the reservoir is heated.

Traditionally, water reservoirs were made of porcelain coated steel, which is easy to clean, but eventually the porcelain coating breaks down and the reservoir leaks. Our reservoirs are constructed of 304 stainless steel, making them both easy to clean and durable.

The water heats to very nearly boiling temperature, hot enough for household washing and bathing use. (Using the reservoir to heat water for cooking and drinking is not recommended. That is best done with a kettle on the stove top or with the optional hot water coil.)

The end-reservoir is filled through the 7 1/2" x 11" opening in the cooktop. The hot water can be dipped back out through the same opening, or drained via a spigot below. The end-reservoir model stoves require slightly more space in your kitchen than do the back-reservoir or standard models. If you have a large kitchen and space is no problem, you may wish to consider the end-reservoir. Aside from the capacity to heat a reserve of water, we find that the extra cooktop space on top of the end-reservoir is often worth more than the additional cost of the reservoir, as this provides a convenient spot to push pots and pans when a

very low heat is desired.

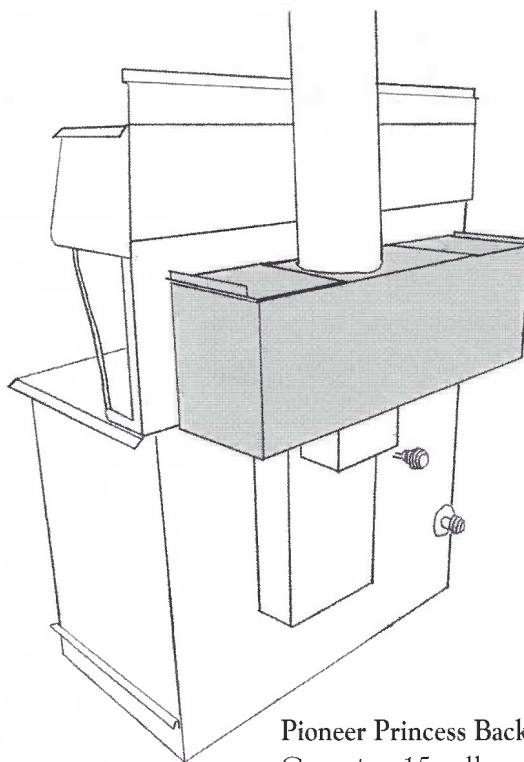
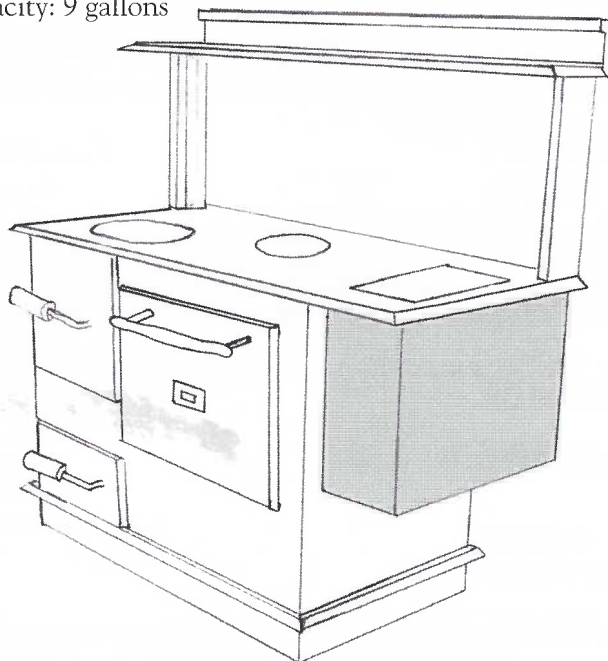
The back-reservoir is also filled through a hole in the reservoir top, in this case there is an access hole in each end of the top, making the reservoir accessible from either end of the stove. There are also openings in the bottom of the back-reservoir, one at each end, allowing you to attach a spigot wherever you desire. Because the back-reservoir sets above the cooktop, dipping water out of the top is inconvenient.

If you have your house plumbed with running water, you may want to use a water coil to heat your domestic hot water. The coil is a U-shaped length of stainless pipe that extends into the stove, adjacent to the firebox. The coil is connected to an insulated water storage tank. (A modified electric water heater is most commonly used.) Cold water enters the coil at the lower level, and as it is heated, it circulates around the coil and rises to the top of the tank via the upper pipe. The hot water is then piped to your faucets just as it would be in a standard electric or gas system.

If you are not familiar with this type of convection water heater, you should read 'Hot Water from your Woodstove' before you attempt to install one. Although these heaters are simple in design and safe to operate, if improperly installed they could explode with disastrous results. 'Hot Water from your Woodstove' is available from Lehman's 1-877-438-5346 #HHWF.

Pioneer Princess End Reservoir

Capacity: 9 gallons



Pioneer Princess Back Reservoir
Capacity: 15 gallons

Domestic Water Coil

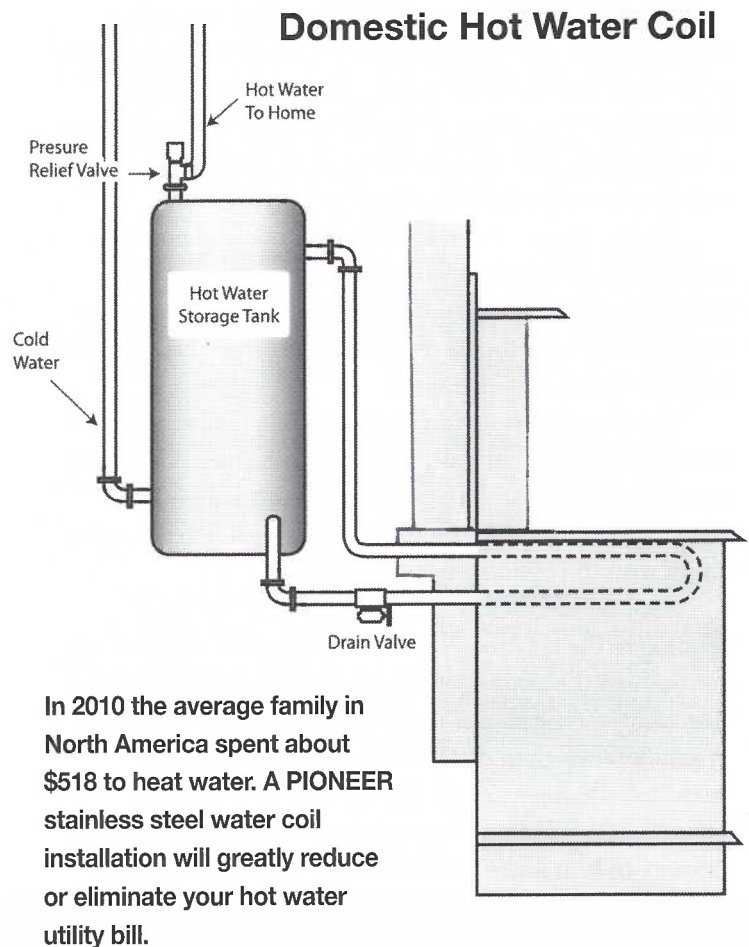
Use at least $\frac{3}{4}$ " pipe in the loop from the tank to the stove and back. A 150lb pressure and temperature relief valve must be used on the top of the storage tank. All pressure relief valves must be piped to a drain. If entering through the top of the tank with your hot water from the coil, a 150 PSI air vent must be used at the highest point in that line.

Be sure there are not ups and downs in the cold water line to the water coil. It is a good idea to give all the pipes from the stove to the tank a slight uphill slant so no air will become trapped in the lines. Also watch that there are no gate valves between the coil and the storage tank for best performance.

Please read instructions before beginning work.

Remove the bolts that hold the plugs into place that seal the holes at the rear of firebox designed for installation of coil.

The water coil must be placed inside the firebox, and the ends pushed through the holes you have just unplugged.



The Thermosyphon System

The thermosyphon or convection system is the most basic, dependable and fool-proof method of heating water with our cookstove. It uses the principle that hot water rises and circulates water from the storage tank to the stove and back. Cold water from the bottom of the tank falls into the water coil where it is heated, and rises back into the top of the tank. This is often referred to as a gravity system and if properly set up, will work automatically, putting hot water into your water heater or storage tank any time there is heat in your stove.

In order for this system to work, your tank must be a minimum of one foot above the cold water inlet on your water coil for every two feet your tank is away from the stove. For this system to work properly, you tank should not be located further than eight feet from your water coil.

Cleaning the Water Coil

Lime deposits should be cleaned from the interior of the water coil at least once a year, or when water heats up slower than normal.

Footnote!

The hot water coil is not a UL/ULC approved attachment.

Bakers' Choice - Economy Model Cookstove



FEATURES

WARMING CLOSET - The BAKERS' CHOICE comes with an optional warming closet. Handy to keep your food warm until mealtime or dry your mitts on a snowy day.

WATER RESERVOIR - The BAKERS' CHOICE comes with an optional hot water reservoir that mounts on the top and the back of your stove for an extra hot water supply. The reservoir holds seven U.S. gallons of water.

PROS

AFFORDABLE - The economical design makes the Bakers' Choice affordable for those on a limited budget.

CONVENIENT - Fuel can be loaded through the top lid or the front loading door.

PERSONAL SIZED STOVE - The Bakers' Choice is the smallest stove in our lineup, making it suitable for those who don't have several strapping teenage sons to install their stove. The Bakers' Choice also heats up quickly with less fuel consumed, giving you your quick morning cup of coffee in short order.

CONS

RUB-A-DUB-SCRUB - We skipped the porcelain, opting for high heat black stove paint instead. This paint is high quality and will last for years, but it lacks the easy cleaning gloss of porcelain.

TEMPERAMENTAL - Weighing in at over 200 pounds less than its Pioneer cousins, you will find that the cook-top and oven temperatures tend to fluctuate more readily.

The Bakers Choice cookstove was designed in 1987 and redesigned to perfection in 2001. The Bakers choice is a great economical, trouble free choice that fits perfectly in your cottage, camp or smaller home.

SPECIFICATIONS

Dimensions

Length	36"
Width	24"
Height	53 1/2"

Cooking Surface

Length	34"
Width	21 1/2"
Height	32 1/2"

Oven Dimensions

Depth	22"
Width	14"
Height	12"

Fire Box Dimensions

Length	18 1/2"
Width	11 1/2"
Depth	14"

Flue

Size	7" Oval
Location	rear

Shipping Weight

380 lbs

Approximate Area Heated

2000 sq.

Options

Water Reservoir, Warming Closet

Warnock Hershey U.L. / U.L.C. Listed

Pioneer Princess



FEATURES

- Thermostat controlled
- Overnight burn
- Large firebox
- Quality liners
- Welded construction
- Durable stainless steel
- Roomy oven
- Smooth top
- Porcelain finish
- Stainless Steel Trim
- Downdraft efficiency
- Space heater
- Shaker grates
- Easy ash removal
- Front loading door
- Auxiliary turbo draft
- Warnock Hershey U.L./U.L.C.

SPECIFICATIONS

	With End Reservoir	Without End Reservoir
Dimensions		
Length	54"	45"
Width	28 1/2"	28 1/2"
Height	53 1/2"	51 1/2"
Cooking Surface		
Length	52"	43"
Width	22 1/2"	22 1/2"
Height	32 1/2"	32 1/2"
Oven Dimensions		
Depth	22"	22"
Width	19 1/2"	19 1/2"
Height	13"	13"

	With End Reservoir	Without End Reservoir
Fire Box Dimensions		
Length	18 1/2"	18 1/2"
Width	13 1/2"	13 1/2"
Depth	18 1/2"	18 1/2"
Flue		
Size	7" round	7" round
Location	rear	rear
Shipping		
Weight	650 lbs	600 lbs
Approximate Area Heated		
	2000 sq. ft.	2000 sq. ft.
Options		
Hot water coil		
Hot water reservoir: end / back		
Black trim, warming closet		

Deluxe Features

Our tried and proven Pioneer Maid is well known for its ability to heat quickly and efficiently. We took the same basic design, added a front load door, a thermostat and some other friendly features, and when we stepped back to look - *she was a princess!*

Cooks and bakes like a Pioneer Maid, but with these new features:

Front Load Door

- more convenient loading

Shaker Grates

Ash Door

- easy ash removal

Auxiliary Draft

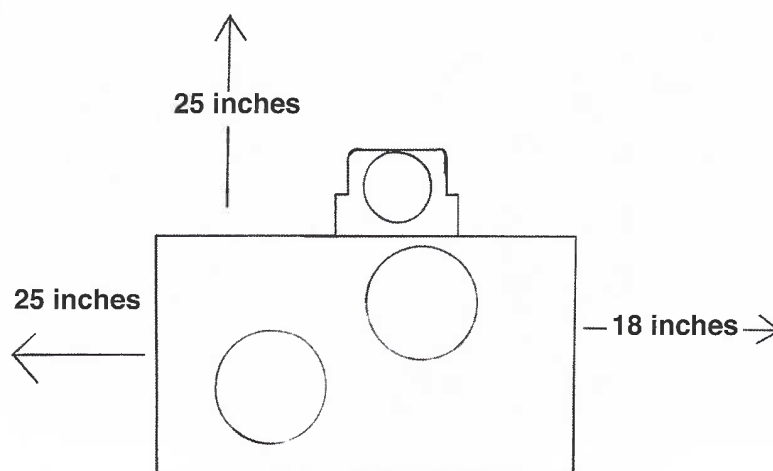
Thermostat Control

- more even heat
- helps prevent overheating
- helps maintain firebed overnight

PIONEER PRINCESS BRICK SET

A	Grate
B	12 x 18 x 2 Brick
C	4.5 x 13.5 x 2.5 Notched Brick
D	6 x 13.5 x 2.5 Notched Brick
E	7 x 9 x 1.5 Brick

PIONEER PRINCESS CLEARANCE TO COMBUSTIBLES



Floor protection required. Minimum R-value .6

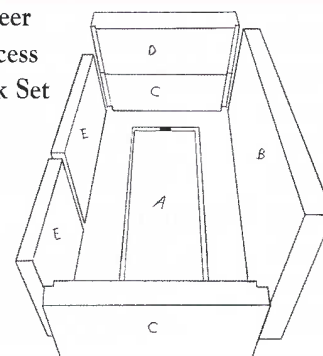
PROS

- Features! Features!
- Hinged front loading door plus standard stove top lid allow you to add wood where and how you choose.
- Thermostat controlled air intake automatically regulates temperature.
- Shaker grates for easier ash removal.
- Auxiliary turbo draft acts as a torch for starting fires.

CONS

Adding features adds complexity. There are more places for small air leaks to develop. The Princess, while being easy to control and manage, is not as super-airtight as the Pioneer Maid. While easily holding fire overnight, it takes slightly more wood to do so.

Pioneer Princess Brick Set



Pioneer Maid Cookstove



FEATURES

- Overnight burn
- Fingertip control
- Large firebox
- Quality liners
- Welded construction
- Durable stainless steel
- Roomy oven
- Smooth top
- Porcelain finish
- Stainless trim
- Downdraft efficiency
- Space heater

OPTIONS

- Hot water coil
- Hot water reservoir
- Warming closet

PROS

ULTRA AIRTIGHT - There are only two access holes to the firebox, the lid on top and the ash clean-out on the bottom, so air leakage is kept to a minimum.

TROUBLE FREE - The simple basic design means there are fewer things to go wrong.

SUPER SAFE DESIGN - The only place fuel can be added is from the top, so coals are unlikely to fall out on the floor. (Gravity is in your favour here.)

CONS

NO FRONT-LOADING DOOR - Wood has to be loaded through the stovetop hole, which can be inconvenient if the stovetop is full of kettles and cookers.

MORE WOOD SPLITTING - The 11" round lid opening restricts the size of logs that you can load into your stove.

SPECIFICATIONS

	With Reservoir	Without Reservoir		With Reservoir	Without Reservoir
Dimensions			Fire Box Dimensions		
Length	52"	43"	Length	18 1/2"	18 1/2"
Width	28 1/2"	28 1/2"	Width	11 1/2"	11 1/2"
Height	53 1/2"	51 1/2"	Depth	18 1/2"	18 1/2"
Cooking Surface			Flue		
Length	50"	41"	Size	7" round	7" round
Width	22 1/2"	22 1/2"	Location	rear	rear
Height	32 1/2"	32 1/2"	Shipping		
Oven Dimensions			Weight	623 lbs	570 lbs
Depth	22"	22"	Approximate Area Heated		
Width	19 1/2"	19 1/2"		2000 sq. ft.	2000 sq. ft.
Height	13"	13"			

A Warm Member of the Family



“I have a kindly word for cookstoves any day.

Our cookstove is more than a stove — it is a member of the family. In the morning I awaken it before I call my wife. Here is where the eggs are fried, the oatmeal cooked, the bread baked, but more importantly, where our family gathers in a half circle to read aloud a book, to discuss the day’s events, mend socks, do homework, or sing an evening hymn. The cookstove greets each child with a warm embrace as he scrambles from bed in the morning, and bids him good night in the evening as he hangs up wet mittens before retiring.”

— “Quest For The magic Stove”, page 23/

THE HARROWSMITH SOURCEBOOK