



2- Burner Drop In Cooktop Stove

OWNER'S MANUAL

Read all instructions and warnings before operating.

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If you are missing any parts or have questions regarding assembly, performance or operation please contact Force 10 Manufacturing Customer Service at 1-800-663-8515 or email at sales@force10.com.

INTRODUCTION

Thank you for selecting a Force 10 Maine appliance. Your unit was carefully inspected and tested at our factory. Please take the time to read this manual carefully; many of its instructions are essential to the safe operation of your new Force 10 Appliance.

Because of the continuing refinement of our product designs, your Appliance may possess features not discussed in the manual. We have tried to supply all the information you might need, so please take time to read this manual before installing and using your unit.

Force 10 advises strongly against unauthorized modification of this product, but we do encourage you to correct problems which may arise by under-taking the simple repairs and maintenance described in this manual.

Any recommendation or advice given by Force 10 Manufacturing or any of its employees is solely an accommodation to the customer, and should not be relied upon by the customer without an independent verification of its applicability to the customer's particular situation.

SAFETY & PRECAUTIONS

Read all Instructions before operating.

- **If the information in this manual is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.**
- **Open flame cooking appliances consume oxygen and produce carbon monoxide. To avoid asphyxiation, or death from exposure to carbon monoxide, maintain open ventilation when using this appliance.**
- Do not use this appliance as a source of heat.
- Test all fuel lines and connection points for leaks with a soapy water. **Do not attempt to locate leaks by using an open flame.**
- Close the main gas valve when the appliance is not in use.
- Never leave this appliance unattended during use.
- Save this manual for future reference.

GAS PRESSURE

Your Force 10 cooktop stove (unless otherwise specified) is designed to operate from low pressure Propane gas.

Gas	Pressure		Orifice Size (mm) / By Pass (mm)			
	mbar	psi	Auxiliary Burner	Rapid Burners	Broiler	Thermostatic Oven Burner
Propane	30	0.44	0.45/ 0.30	0.78/ 0.47	0.68/ NA	0.74/ 0.37

INSTALLATION

Unpacking

1. Remove all plastic coating before use.
2. Please copy the model and serial number of your unit into your manual. This is located both on the shipping box and the right stove side of the Range.

MODEL # _____

SERIAL # _____

Packing List

Owners Manual

LPG warning plates (3)

Gas connection

Note: This appliance is designed to operate from low pressure (30mbar) Propane. Exposure to high pressure can damage the unit

Connect your cooktop stove to a properly installed low pressure Propane System. Force 10 Manufacturing recommends that your Propane system meet the regulations specified in the American Boat and Yacht Council Standard A-1. (Marine Liquefied Petroleum Gas (LPG) Systems)

The gas fitting on this range is a 3/8" SAE 45 male flare fitting, located in the right side as you are facing the front of the unit.

Test all fuel lines and connection points for leaks with a soapy water before use. **Do not attempt to locate leaks by using an open flame.**

An optional 8mm Nozzle adaptor fitting is also available (Part # 87155)

Minimum Clearances to Overhead Cabinets

30" (762mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet;

or

24" (610mm) minimum when bottom of wood or metal cabinet is protected by a flame retardant heat shield.

To eliminate the risk of burns or fire by reaching over the heated surface, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets

Countertop Installation

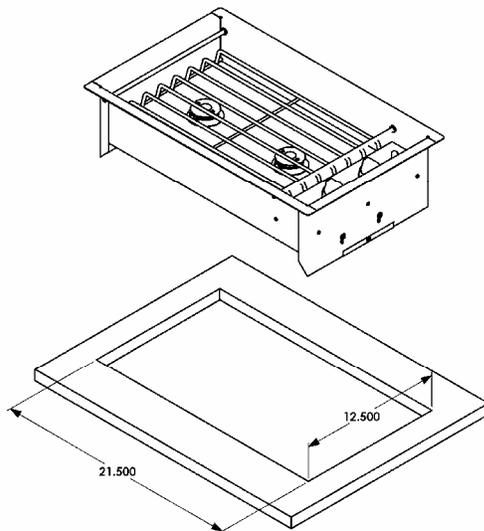
Cutout Dimensions:

Width: 21.5" (547 mm)

Depth: 12.5" (318 mm)

Height: 6.5" (165 mm)

The opening in the countertop should be 21.5" (547mm) wide and 12.5" (318mm) deep. There should be a minimum of 6.5" (165 mm) clearance underneath the counter.



The cooktop can be fastened to the countertop by either using a silicone based adhesive sealant under the flange or by screwing the unit to the counter top.

To screw the unit to the countertop drill (4) holes, one in each corner of the outer flange. Place the unit into the cut out and mark the hole location, then and pre-drill guide holes. Fasten with stainless steel wood screws. (Screws not included)

OPERATION

Burners Operation

*Before lighting, ensure the **Burner Caps** are on the burners.*

All the burners are equipped with a flame failure device (thermocouple). If the flame goes out for any reason, the solenoid inside the control valve cuts off the supply of gas to the burner.

To light the burners:

- Push in the control knob that corresponds to the burner you are lighting, and turn counter-clockwise 90°.
- Hold the control knob in, while repeatedly pushing the Piezo igniter located on the control panel above the control knobs. (There will be a spark at both burners)
- Once the burner is lit, continue to hold the control knob in for (20) seconds to allow the thermocouple to heat up and energize the solenoid inside the valve.
- Turn the control knob counter-clockwise to adjust the output down.
- To turn the burner off, turn the control knob clockwise to the off position.

Note: *If burner does not light after (10) seconds, turn valve to off position and wait (5) minutes before repeating.*

Tip: *If the Burner does not light with the Piezo igniter, it can be lit with a Butane lighter or match.*

CLEANING & MAINTENANCE

Cleaning Stainless Steel

Do not use abrasive pads; they will scratch the surface

The basic rule of thumb is to use the mildest cleaning procedure that will do an effective job. Always rinse thoroughly with clear water and dry completely. Frequent cleaning will prolong the service life of stainless steel equipment and help maintain the finish.

Ordinary deposits of waste and fluids can usually be removed with soap and water. More stubborn deposits or stuck on debris may require harder rubbing or the use of commercial cleaning products acceptable for use on metal surfaces. When using any cleansing agent, the rubbing should be in the direction of the polish lines or "grain" of the metal.

Prolonged Lay-Up

If you leave your boat unattended for a long period of time, particularly in high heat and humid conditions, the high temperature lubricant in the gas control valves may settle, resulting in difficulty in turning the control valves and possibly seizure of the valve.

In the event this should occur do not use force to free-up the valve stem. Remove the control panel from the range by first removing the control knobs and the screws that hold it in place from the top tray. Remove the two small Phillips head screws on the front of each control valve. Once this is accomplished, you can remove the cap that holds the valve stem in the valve body.

Inside the body is a shaft that may also be dirty. Using a pair of tweezers, remove the shaft. **Remember its orientation inside the valve.** Carefully clean the valve stem and shaft using warm water or alcohol. Replace the shaft back in the valve, ensuring it is in the proper position. Lubricate the valve stem with a high-temperature lubricating grease (a small amount will do) and replace the valve and its associated cap. Secure the screw and replace the control panel.

Cleaning the Burner Orifice

The orifices on the burner should be cleaned at least once a year to remove grease and carbon build up. The orifice should be removed for cleaning. To clean out the orifice use compressed air or soak it in alcohol and use a soft bristle brush. **Never use metal to clean the orifice**

Turn off the gas before performing any maintenance.

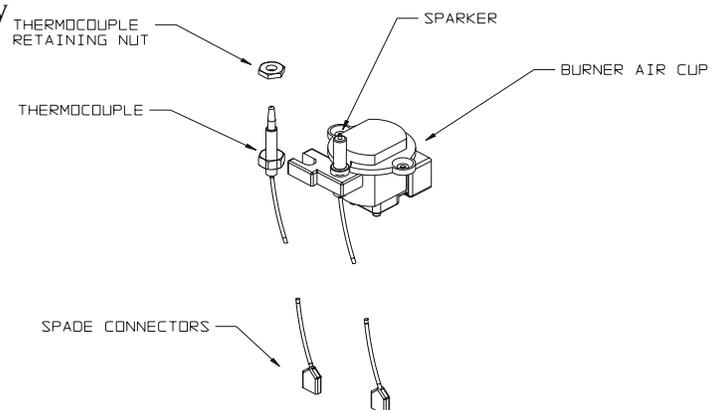
Removal of the top burner orifices:

- Remove the burner cap by unscrewing the (2) small Phillips head screws.
- Remove the flame spreader.
- Using an 7mm socket unscrew and remove the brass orifice.
- Re-assemble the burner before use insuring the burner cap is attached.

Replacing a Thermocouple

Tools Required: Phillips head screwdriver
 8mm open wrench

1. Remove the unit from the countertop
2. Remove the burner.
 - Remove the burner cap
 - Remove the flame spreader
 - Un-screw the burner cup from the top tray
3. Remove the bottom brace (cover)
4. Disconnect the thermocouple from the valve by sliding the spade connector off the back of the valve.
(This connection is under a black plastic cap)
5. Using an 8mm wrench, remove the brass thermocouple nut. The thermocouple head will come out from the bottom.
6. Re-install the thermocouple and test before installing in the countertop



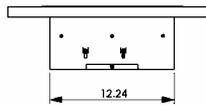
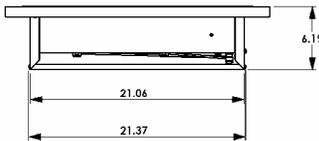
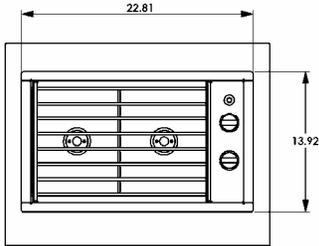
TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	Solution
Burner will not stay lit	Thermocouple is not in the flame	See low flame
	Thermocouple has failed	Replace thermocouple
	Solenoid in the valve has failed	Replace solenoid
Burner will not light (No gas)	Supply tank is empty	Re-fill tank
	Shut-off valve is closed	Open valve
	System Solenoid is shut	Reset or replace
	Air lock in fuel line	Bleed the fuel line
	Blocked orifice	Remove and clean orifice
Low Flame	Low gas pressure	Check regulator at the tank
	Dirty orifice	Remove and clean orifice
Igniter does not spark	Piezo igniter has failed	Replace Piezo
	Spark plug is dirty	Clean tip of spark plug

SPECIFICATIONS

Model: 60120

Dimensions:



Fuel Type:	Propane / Butane
Input Gas Pressure:	30 mbar
Burner Output:	(2) @ 4100 BTU / 1 Kw
Weight:	13 lbs (6 Kg)
Warranty:	(2) Years

Limited Warranty

Force 10 Manufacturing warrants this appliance to the original consumer to be free from defective material(s) and workmanship while under normal use and service for a period of (2) year.

During the warranty period, Force 10 Manufacturing will, at its option and without charge, repair and/or replace but not remove or re-install the faulty product.

The purchaser will return defective products to the address stated below. No product will be accepted by Force 10 Manufacturing without a Return Authorization Number. Return of defective products must be accompanied by written details of the problems and proof of purchase.

The buyer shall be responsible for shipping and insurance charges, if any, on the products returned for repair under the terms of this warranty. Force 10 Manufacturing will pay shipping of products returned to the buyer.

This limited warranty applies only to products that have been installed and used in accordance to printed instructions of Force 10 Manufacturing and does not cover improper use, vandalism, negligence or accidents.

You do not need to register for your warranty. The serial number and a copy of the original bill of sale will be required to determine warranty eligibility.