



Force 10 Marine Company



980142



Conforms to UL 858
Certified to CAN / CSA-C22.2 No.61

ELECTRIC COOKTOP STOVES

OWNER'S MANUAL

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Specifications Subject to Change Without Notice

Part #93058

IMPORTANT: Save this Manual for local electrical inspector's inspection.

MODELS
751XXX, 752XXX, 753XXX, 754XXX

IMPORTANT INSTRUCTIONS

WARNING: Please read and adhere to the instructions in this manual to reduce the potential risk of fire, electrical shock, or injury.

PROPER INSTALLATION - Be sure your cooktop is properly installed and grounded by a qualified technician. **Never** use your cooktop for warming or heating.

DO NOT LEAVE CHILDREN ALONE - Children should not be left alone or unattended in the area where appliance is in use. Do not allow children to sit or stand on any part of the cooktop.

WEAR PROPER APPAREL - Loose fitting or hanging garments should never be worn while using this cooktop.

USER SERVICE - Do not repair or replace any part of the appliance unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.

STORAGE ON APPLIANCE - Flammable materials should not be stored near surface units.

DO NOT USE WATER ON GREASE FIRES - Smother fire or flame or use dry chemical or foam type extinguishers.

USE ONLY DRY POT HOLDERS - Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot heating elements. Do not use a towel or other bulky cloth.

USE PROPER PAN SIZE - This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in the ignition of clothing. Proper relation of utensil to burner will also improve efficiency.

NEVER LEAVE SURFACE UNITS UNATTENDED AT HIGH HEAT SETTING - Boil over causes smoking and greasy spillovers may ignite.

GLAZED COOKING UTENSILS - Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to sudden change in temperature.

CARE & MAINTENANCE

Clean up spills immediately after they occur. For baked on spills, or melted material, a hard plastic blade held at a 30° angle can be used. Do not let melted objects or heavy stains sit on the glass, for this may stain the top. Do not clean the surface when it is hot. Avoid the use of abrasive cleaners as they can scratch the glass, vinegar and water solution can be used for light stains.

Always read the manufacturers recommendations before using a cleaning product on the ceramic glass.

TECHNICAL ASSISTANCE & REPAIR

If you encounter a problem, or you require replacement parts, please contact your authorized dealer or Force 10 Marine Company. When calling for assistance or to order replacement parts, please quote the unit's model number and serial number.

LIMITED WARRANTY

Force 10 Marine Company warranties new products to the original consumer to be free from defective material(s) and workmanship under normal operating conditions and service for (1) year.

Terms & Conditions

During the warranty period Force 10 Marine Company will at its option and without charge, repair or replace but not remove or re-install faulty product. The glass top is excluded from coverage under the terms of this warranty.

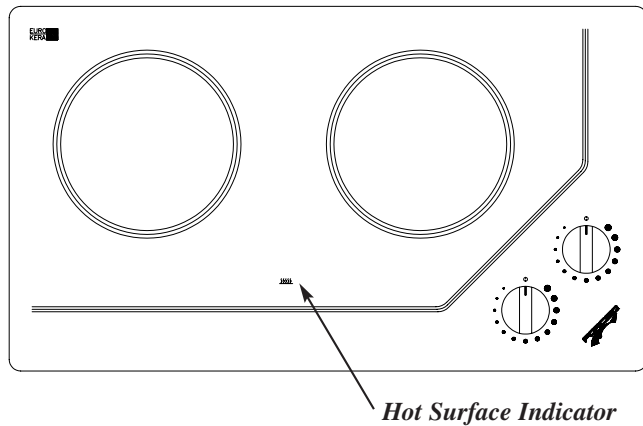
The purchaser will return defective products to the address stated below. Prior authorization is require before returning product. Returned product must clearly display the return authorization number and be accompanied with written documentation detailing the problem.

The purchaser shall be responsible for all shipping and insurance charges to return the product. Return of the repaired or replaced product will be CIF from the manufacture. This limited warranty applies only to products that have been installed and operated in accordance to the products operation manual. This warranty does not cover improper use, modification, vandalism or accidents.

This warranty is extended to the original purchaser only.

3. Push down on the opposite end to ensure the extension on the stove fastens over the brackets.
4. If there is access to the countertop from below, secure the wire fastener with a 1/4-20 x 2" Hex Bolt, and secure the opposite end with a #8 x 1/2" Round Tapping screw. (Hardware included)

OPERATION



1. To turn on an element, rotate the control knob counter clockwise to the desired setting.
2. A hot surface light located in the center of the cooktop will illuminate after a slight delay.
3. To turn off the cooktop, rotate all the knob to point upwards.
4. The hot surface light will turn off after the cooking surface has cooled.

UTENSIL HANDLES SHOULD BE TURNED INWARD AND NOT

EXTENDED OVER ADJACENT SURFACE UNITS - To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

DO NOT COOK ON BROKEN GLASS - If cooktop should break, cleaning solution and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact a qualified technician immediately.

CLEAN COOKTOP WITH CAUTION - If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleaners can produce noxious fumes if applied to a hot surface.

CAUTION: Do not store items of interest to children in cabinets above a range or on the back guard of a range - children climbing on the range to reach the items could be seriously injured.

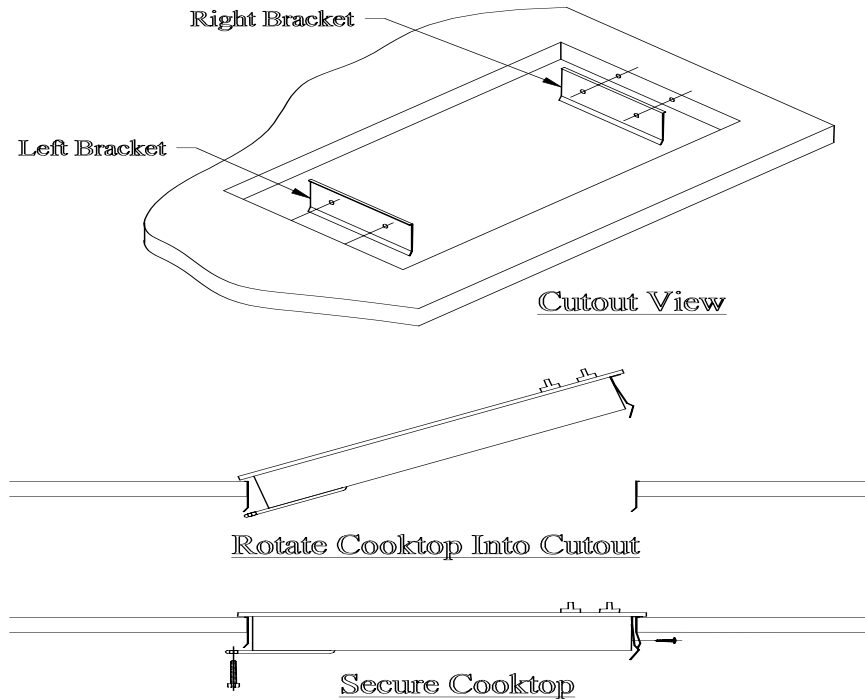
DO NOT TOUCH SURFACE - Heating elements may be hot even though they are dark in color. Areas near the surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact the surface or area around the unit until they have had sufficient time to cool.

ELECTRICAL REQUIREMENTS

Model	Number of Elements	Voltage	Rating (kW)	Breaker (Amps)
751XXX	1	120 / 240	1.0	15 / 10
752XXX	2	120 / 240	2.0	30 / 15
753XXX	3	120 / 240	3.0	40 / 20
754XXX	4	120 / 240	4.0	50 / 30

INSTALLATION DIAGRAM

FIGURE 1



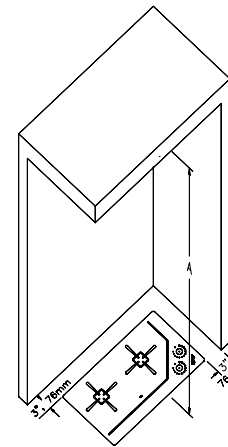
INSTALLATION PROCEDURE

Cut out a hole in the mounting surface to the following dimensions:

MODEL	WIDTH	DEPTH
751XXX	10 5/8" (270mm)	10 5/8" (270mm)
752XXX	20" (508mm)	10 5/8" (270mm)
753XXX / 754XXX	20 1/4" (514mm)	16 3/4" (425mm)

There should be 8" (203mm) of clearance under the countertop for proper ventilation.

OVERHEAD SPACING REQUIREMENTS:



A= 30" (762mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet; or A=24", (610mm) minimum when bottom of wood or metal cabinet is protected by not less than 1/4" (6mm) thick flame retardant millboard covered with not less than No. 28 MSG sheet metal, 0.015" (0.38mm) thick stainless steel.

Cabinet storage space located above the cooking surface should be avoided. If cabinet storage is present, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.

1. Fasten brackets to either side of the cutout (width). Please note that there is a right and a left bracket. (see **FIGURE 1**)
2. Slide the wire fastener over the bracket and rotate the cooktop into place.