



Gourmet Galley Range

INSTALLATION & OWNER'S MANUAL

Read all instructions and warnings before operating.

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INTRODUCTION

Thank you for selecting the Force 10 Gourmet Galley Range. 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 Range.

Because of the continuing refinement of our product designs, your Range 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 Range.

Any servicing of this appliance shall be carried out only by authorized personnel.

DO NOT MODIFY THIS APPLIANCE.

These instructions are valid only if the country's symbol is on the appliance. Before installation, ensure that the local supply conditions (gas type and pressure) and the instrument setting are compatible

Any recommendation or advice given by ENO/Force 10 Appliances 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.



GAS PRESSURE

Your Force 10 Galley Ranges (unless otherwise specified) is designed to operate from low pressure Propane gas. This device setting conditions are listed on the label (or the nameplate).

Destination countries	Category	Gas type	Pressure		Auxiliary burner		Rapid burner		Oven burner		Broiler burner	
			mbar	psi	Orifice size	Input (g/h)	Orifice size	Input (g/h)	Orifice size	Input (g/h)	Orifice size	Input (g/h)
BE-CH- CZ-ES- FR-GB-IE- IS-IT-LU- PT-SI-SK	I3+	Butane (G30)	28/30	0.41 / 0.44	52	80	85	203.6	64	131	64	116
		Propane (G31)	37	0.54	52	78.6	85	200	64	128.5	64	114
AT-BG- DE-DK- FI-GR- HU-NL- NO-RO- SE-NZ	I3B/P	Butane (G30) / Propane (G31)	30	0.44	52	80	85	203.6	64	131	64	116
USA- CANADA		Propane (G31)	30	0.44	52	78.6	85	200	64	128.5	64	114
Destination countries	Category	Gas type	Pressure		Orifice size	Nominal Heat Input	Orifice size	Nominal Heat Input	Orifice size	Nominal Heat Input	Orifice size	Nominal Heat Input
AUSTRALIA		Propane (G31)	2.75 KPa		52	3.5 MJ / h	85	9 MJ/h	75	7.5 MJ / h	68	6 MJ / h

INSTALLATION

Unpacking

Remove all plastic coating before use.

SERIAL NUMBER #

Gas connection

Note: This appliance is designed to operate from LOW PRESSURE Propane (see table above). Exposure to high pressure can damage the unit

Connect your Galley Range to a properly installed low pressure propane system. ENO/FORCE10 Appliances recommends that your propane system meet the regulations specified in your country

North America - ABYC Standard A-1. (Marine Liquefied Petroleum Gas (LPG) Systems)

Europe - CE : EN ISO 10239

Australia – AS5601

The gas fitting on this range is a 3/8" SAE 45 male flare fitting located on the back left of the stove as you are facing the front of the unit. On (2) burner models the gas inlet is located 5.9" (150mm) down from the top of the splash back and 3.5" (90mm) in from the left side. On (3) & (4) burner models the gas inlet is located 13.8" (350mm) down from the top of the grill back and 1.8" (45mm) in from the left side.

For gimbaled installation there must be a minimum of 24" (610mm) of flexible hose to allow the unit to gimbal freely.

Test all fuel lines and connection points for leaks with a soapy water before use.

For used in a European fuel system, **RGA4885** (G1/4) adapter may be required.

Do not attempt to locate leaks by using an open flame.

Minimum Clearances to Overhead Cabinets

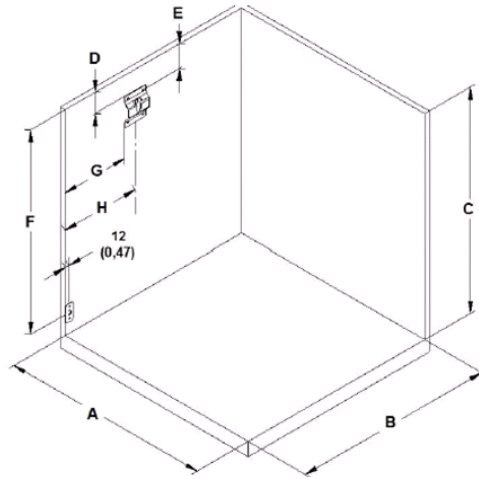
30" (762mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected cabinet made of flammable material.

or

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

Gimbal Installation

Cutout Dimensions:



Model	Description	A	B	C	D	E	F	G	H
F63251	2 - Burner NA Standard	22 " / 559mm	19 " / 483mm	23 " / 584mm	2.2 " / 56mm	2.6 " / 65.5mm	21.25 " / 540mm	5.25 " / 133.5mm	6.5 " / 165mm
F63253	2 - Burner NA Compact	22 " / 559mm	19 " / 483mm	21 " / 533mm	2.2 " / 56mm	2.6 " / 65.5mm	19 " / 482.5mm	5.25 " / 133.5mm	6.5 " / 165mm
F63254	2 - Burner European Sub Compact	18.5 " / 470mm	15.5 " / 394mm	21 " / 533mm	2.2 " / 56mm	2.6 " / 65.5mm	19 " / 482.5mm	5.25 " / 133.5mm	6.5 " / 165mm
F63256	2 - Burner European Standard	20.4 " / 518mm	19 " / 483mm	23.27 " / 591mm	2.2 " / 56mm	2.6 " / 65.5mm	21.25 " / 540mm	5.25 " / 133.5mm	6.5 " / 165mm
F63258	2 - Burner European Compact	20.4 " / 518mm	19 " / 483mm	21 " / 533mm	2.2 " / 56mm	2.6 " / 65.5mm	19 " / 482.5mm	5.25 " / 133.5mm	6.5 " / 165mm
F63269	2 - Burner XM	19.5 " / 496mm	19 " / 483mm	22 " / 559mm	2.2 " / 56mm	2.6 " / 65.5mm	20 " / 508mm	6.15 " / 156mm	7.4 " / 188mm
F63351	3 - Burner NA Standard	22 " / 559mm	21 " / 533mm	23.27 " / 591mm	2.2 " / 56mm	2.6 " / 65.5mm	21.25 " / 540mm	7.15 " / 181.5mm	8.4 " / 213mm
F63353	3 - Burner NA Compact	22 " / 559mm	21 " / 533mm	21 " / 533mm	2.2 " / 56mm	2.6 " / 65.5mm	19 " / 482.5mm	6.7 " / 169mm	7.9 " / 201mm
F63354	3 - Burner European Sub Compact	20.4 " / 518mm	19.75 " / 502mm	19.5 " / 496mm	2.2 " / 56mm	2.6 " / 65.5mm	17.5 " / 444.5mm	6.25 " / 159mm	7.7 " / 195mm
F63356	3 - Burner European Standard	20.4 " / 518mm	21 " / 533mm	23.27 " / 591mm	2.2 " / 56mm	2.6 " / 65.5mm	21.25 " / 540mm	7.15 " / 181.5mm	8.4 " / 213mm
F63358	3 - Burner European Compact	20.4 " / 518mm	21 " / 533mm	21 " / 533mm	2.2 " / 56mm	2.6 " / 65.5mm	19 " / 482.5mm	6.8 " / 173.3mm	8 " / 205mm
F63451	4 - Burner NA Standard	22 " / 559mm	21 " / 533mm	23.27 " / 591mm	2.2 " / 56mm	2.6 " / 65.5mm	21.25 " / 540mm	7.15 " / 181.5mm	8.4 " / 213mm
F62551	5 - Burner NA Professional	25 3/8 " / 645mm	21.75 " / 552.5mm	25 " / 635mm	2 " / 51mm	2.4 " / 60.5mm	20.6 " / 523mm	7.7 " / 196mm	8.95 " / 227.5mm

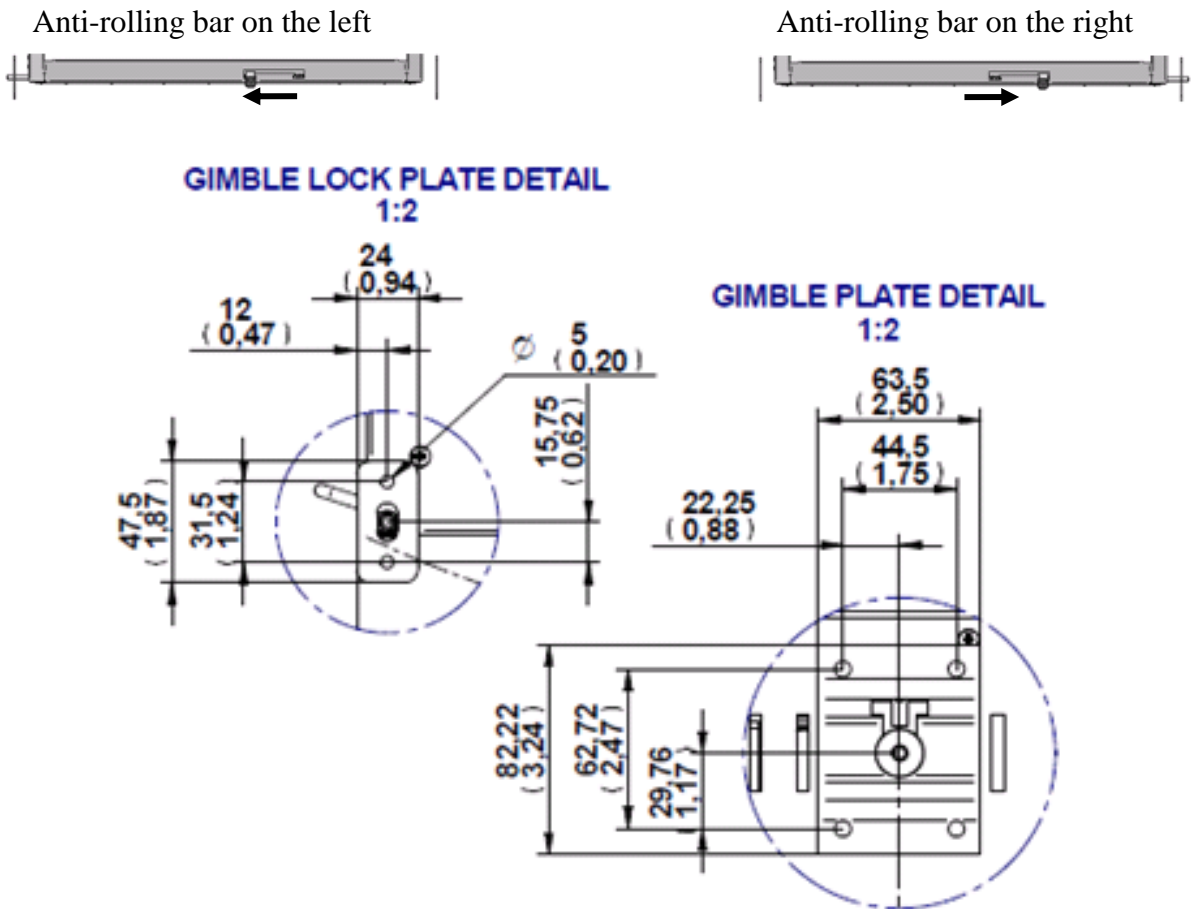
Mount a gimbal wall plate bracket on each side of the opening as shown in the diagram. This will position the stove so that the top of the cooking grill frame is flush with the countertop and the front of the unit will be flush with the front surface of the adjacent cabinets.

Level each gimbal wall plate bracket and fasten with four #12 (5.5mm) wood screws at least 1/2" (13mm) in length. (Screws not included)

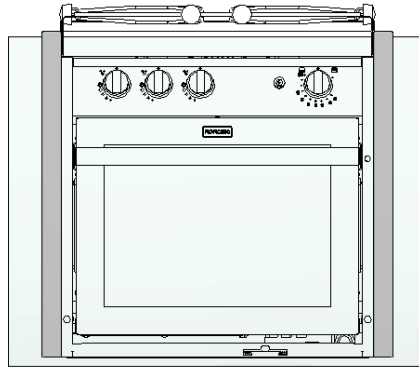
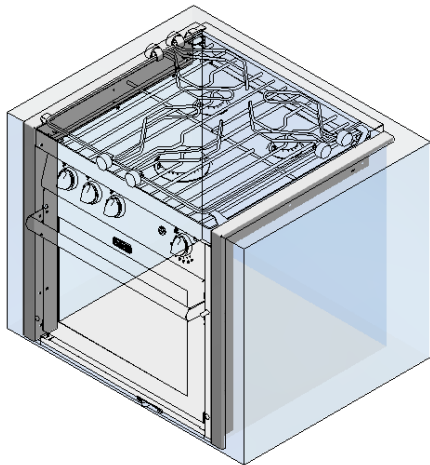
Drill a 3/8" (10mm) hole on each side of the opening for the gimbal pin. Locate the hole in the position shown in the diagram. Fasten the gimbal lock plate over the hole using two # 8 (4mm) wood screws at least 3/8" (10mm) in length. (Screws not included)

Lock unit when moving

Carefully lift the stove into position so that the gimbal lock slide into the brackets. Gently push the safety tabs of the bracket inward, toward the stove so that they protrude over the gimbal knobs. Make sure the stove swings freely at least 15 degrees. Check to ensure the gimbal lock pins slide into the hole.



Built-in Installation



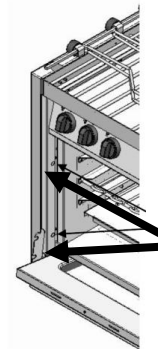
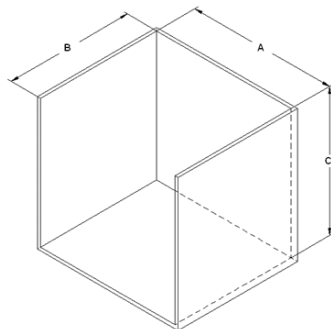
For applications where gimbaling is not required, an optional Trim Kit can be installed to fix the unit in place.

The following units can be fix mounted with a trim kit:

Model	Trim Kit	Cutout Width (A)	Cutout Depth (B)	Cutout Height (C)
F63251	F70002	21.55" 547,5 mm	15.25" 388 mm	21.06" 535 mm
F63256		20" 506,5 mm	15.25" 388 mm	21.06" 535 mm
F63351	F70034	21.55" 547,5 mm	20.05" 509 mm	21.06" 535 mm
F63356		19.95" 506,5 mm	20.05" 509 mm	21.06" 535 mm
F63451		21.55" 547,5 mm	20.05" 509 mm	21.06" 535 mm
F62551	Included	25" 635.25 mm	20.52" 521 mm	22.39" 568.5 mm

The Trim Kit will sit on top of the counter and in front of the face of the cabinetry. There must be a minimum of 0.75" (19mm) on either side of the cut out opening.

Once the Trim Kit is installed, secure the unit into position by screwing the stove sides to the cabinet. The mounting holes are located as shown. Use #6.1" (M3,5 x 25mm) Stainless Steel wood screws.



For additional ventilation and heat dispersion, it is recommended that you have a minimum of two 1" (25mm) diameter holes on each side of the bottom of the cutout.

Hose Assembly

This appliance should be connected with an approved flexible hose assembly. The hose should be clear of the floor when the cooker is in the installed position

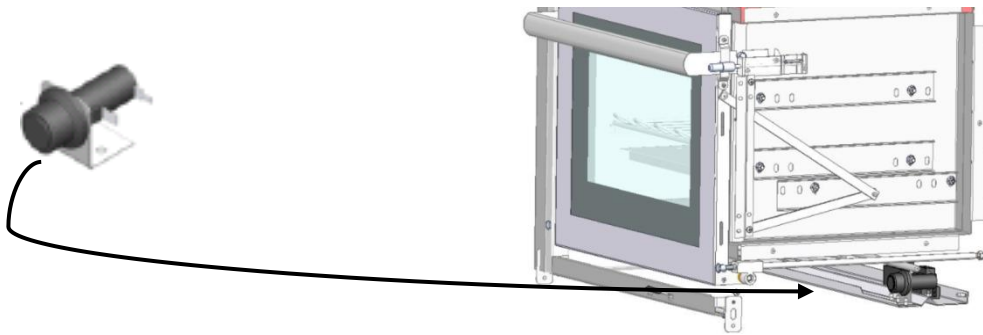
The hose must be restrained to avoid accidental contact with hot or sharp surfaces.
The supply connection point shall be accessible with the appliance installed.

OPERATION

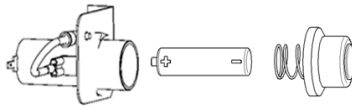
Features

Your Force 10 Gourmet Galley Range has a number of features to make your unit easier to use.

Electronic Spark Ignition – Your unit is equipped with an electronic spark ignition system. The system is powered by a 1.5V AA battery. (The battery is located under the stove at the back on the right side)



Changing the battery - To change the battery, unscrew the black cap. **Remember to respect the polarity.**



Pot Holders – This unit includes a set of Pot Holders for each top burner. These are designed to keep pots and pans securely in place during movement. Unscrew the Pot Holder Knob and slip the arm along the rail to fit around the pot or pan, and then tighten the knob to secure in place.

Slide-Away Oven door - Your Force 10 Range is equipped with a slide away space saving door. To open the door, push the door lock button in then lift the handle and fold the door underneath the oven. The door has two positions; fully closed and broiler position. The broiler position uses the set of notches on the end of the handle arms.



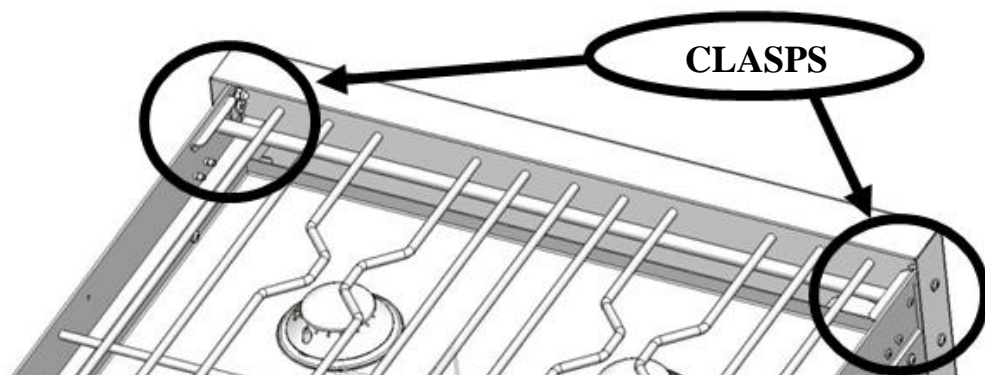
Removable Top Grate - This range is equipped with a removable top grate for ease of cleaning and maintenance.

To remove: (see diagram)

Lift the two clasps located on the back inside grate frame upward approximately 45 degrees until the clasp disengages the spool (the clasp when properly engaged will ride in the center slot of the round spool that is attach to the stove). Once the clasps are disengaged lift the rear of the grate and at the same time pull it towards the front of the stove. This motion will allow the small hook sections of the grate frame to ride over the top of the spool. The grate frame will now be free of the stove top.

To install:

To replace the grate simply reverse the procedure. Make sure that the clasps are open, then while holding the rear of the grate up slide the frame hooks over the top of the spools. Push down the clasps so that they engage the spool center groove. Check the alignment of the grate with the stove body, it should be square and feel secure and be able to rotate freely upward.



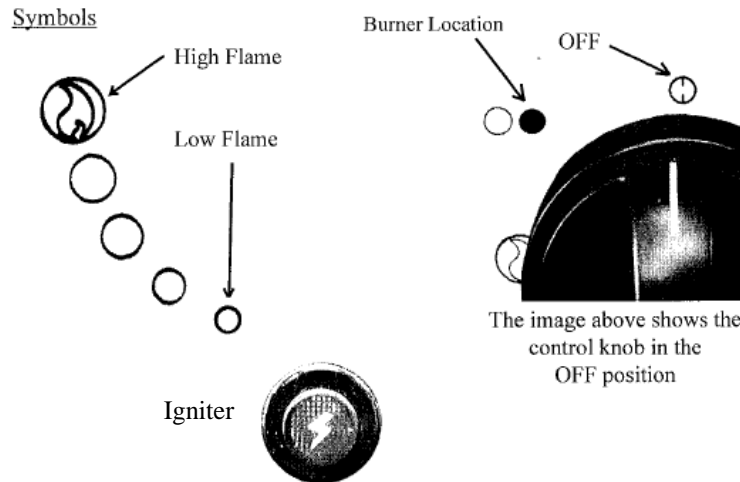
Top Burners Operation

*Before lighting, ensure the **Burner Caps and flame spreader** 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 top burners:

- Push in the control knob that corresponds to the burner you are lighting, and turn counter-clockwise 90°.
- Continue pushing the control knob in, while pushing the ignition button located on the control panel. (There will be a spark at all the 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.



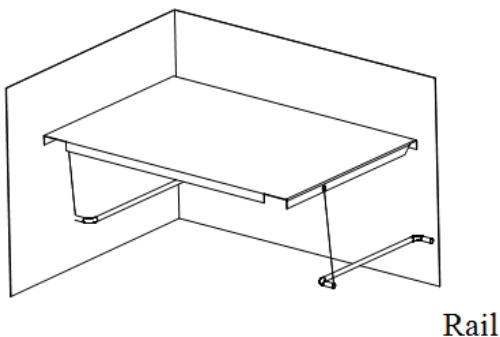
If the burner fails to light from the electronic spark system, turn off the burner for (1) minute to allow the gas to dissipate. Relight using a match or butane lighter.

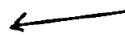
Oven/Broiler Operation

The oven and broiler are controlled by the same valve. The oven and broiler cannot be operated at the same time. The oven temperature is controlled by a mechanical thermostat. The oven burner will provide full output until it reaches the set point at which time it will go into a maintenance mode.

Heat Disbursement Plate installation:

It is essential for proper operation of your oven that the heat disbursement plate be installed. Install the Heat Plate on the side rails located towards the bottom of each oven side, with the circular notches towards the front.



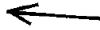


The oven symbol

250°F
120°C



The oven temperature in Celsius and Fahrenheit



Broiler / Grill symbol

Oven:

- To light the oven push in the oven control knob and turn counter-clockwise to the desired temperature setting. Continue pushing the control knob in, while pushing the ignition button located on the left side of the control panel. (There will be a spark at all the 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. The ignition will continue to spark when you hold in the control knob.
- Allow the oven to preheat for a minimum (10) minutes to achieve a stable temperature.
- To turn off the oven, push in and turn the control knob clockwise to the off (vertical) position.

Broiler:

- To light the broiler push in the oven control knob and turn clockwise. Continue pushing the control knob in, while pushing the ignition button located on the left side of the control panel. (There will be a spark at all the 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. The ignition will continue to spark when you hold in the control knob.

Warning: Broiling is a rapid heating process. Broil with the oven door open. Do not operate the broiler for more than 20 minutes at a time.

- To turn off the broiler, push in and turn the control knob clockwise to the off (vertical) position.

The Range (including the oven door) becomes hot when the oven is being operated. The top portion of the back of the range becomes very hot during oven operation. Do not contact it with unprotected skin. KEEP CHILDREN AWAY – MAY BURN SKIN

CLEANING & MAINTENANCE

Cleaning Stainless Steel

Do not use abrasive pads; they will scratch the surface

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.

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, please contact ENO/FORCE10 Appliances.

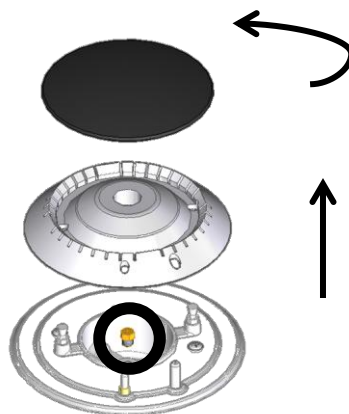
Cleaning the Burner Orifice

The orifice on the burners 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.

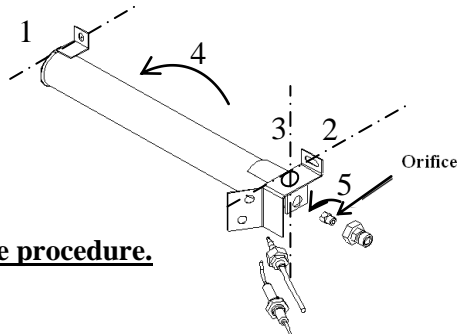
Removal of the top burner orifices: (see diagram)

- Twist the burner cap counter-clockwise and lift up.
- Lift the flame spreader.
- Using a 7mm socket wrench and remove the brass orifice.
- Re-assemble the burner before use ensuring the burner cap is tight.



Removal of the oven orifice: (see diagram)

1. Unscrew the left screw of the oven burner (on the back of the oven).
2. Unscrew the right screw of the oven burner.
3. Unscrew the screw holding the thermocouple / spark blog bracket.
4. Unscrew the burner from the orifice holder.
5. Unscrew the orifice from holder with a 7mm wrench.



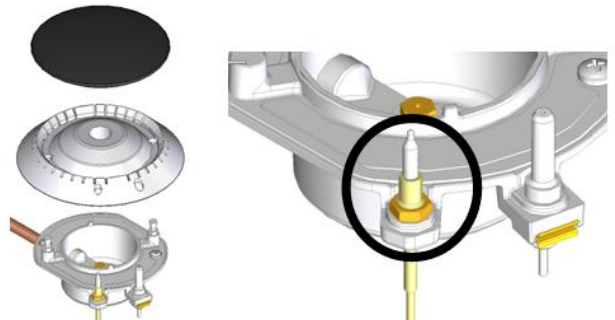
To reassemble, do the reverse procedure.

Replacing a Thermocouple

Tools Required: Phillips Head screwdriver
 8mm open wrench

Top Burners

- 1- Remove the top grate
- 2- Remove the top tray
 - a. Dismantle burners
 - i. Turn burner caps counterclockwise and lift
 - ii. Remove flame spreaders
 - iii. Unscrew the burner from the top tray by removing the 2 screws
 - b. Remove the top tray by unscrewing the tray from the oven body (3 screws on each side) and then remove the 3 screws that attach the control panel
- 3- Disconnect the thermocouple from the valve (pull off the spade connector)
- 4- Using a 8mm wrench, unscrew the brass nut on the thermocouple. Be careful not to lose the black gasket
- 5- Install the new thermocouple and connect it to the control valve.
- 6- Put the black ring on the thermocouple
- 7- Reattach burners on the top plate
- 8- Replace the top plate on the stove
- 9- Replace the flame spreaders and burner caps



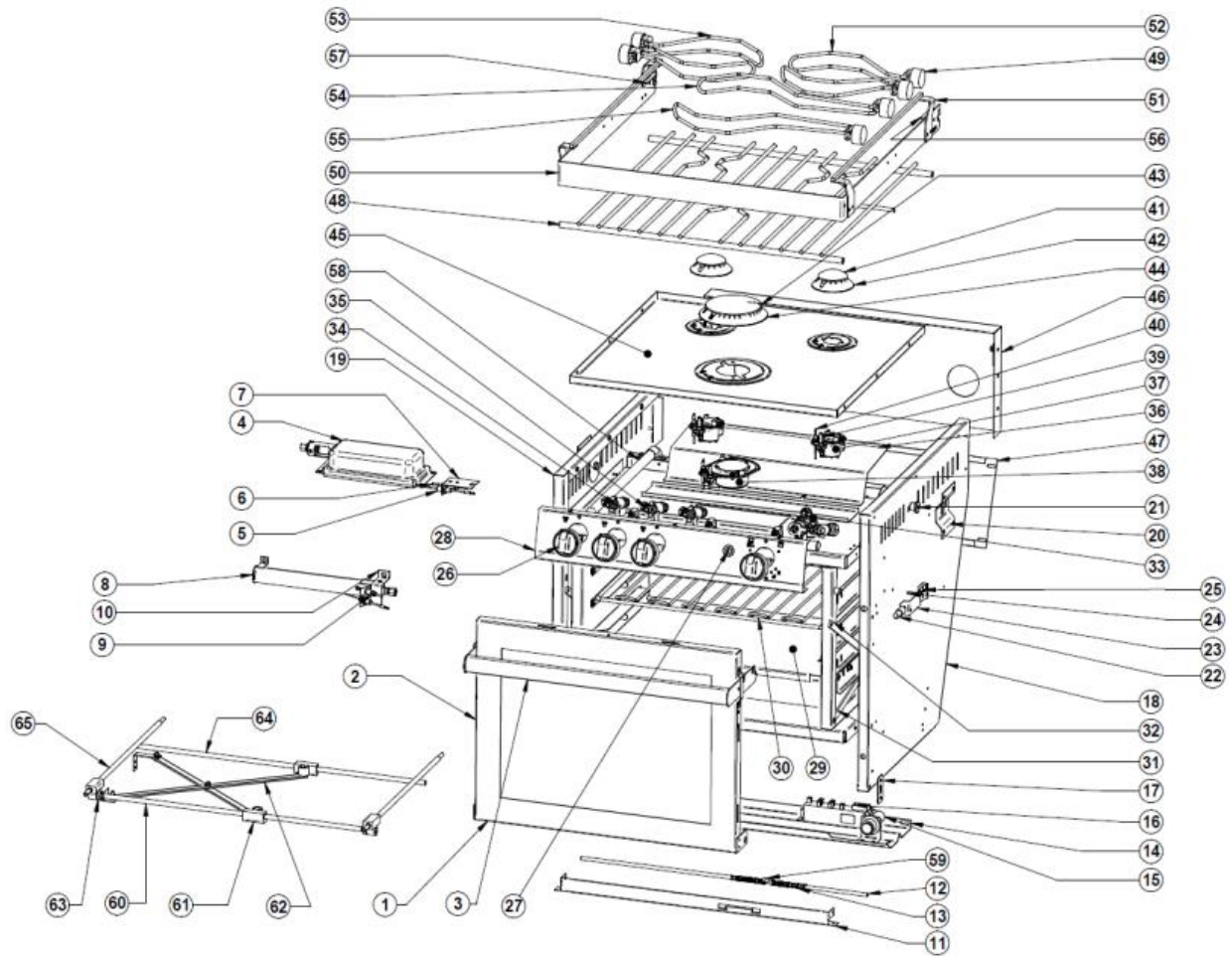
Oven and Broiler

1. Remove the top tray and control panel as described above
2. Using a 8mm wrench unscrew the thermocouple nut from the back of the thermostatic valve
3. Using a 10mm wrench unscrew the thermocouple nut from the burner
4. Replace the thermocouple
5. Reinstall the top tray and control panel

TROUBLE SHOOTING GUIDE

	CAUSE	SOLUTION
Burner will not stay lit	Knob interference Thermocouple has failed Solenoid in the valve has failed Thermocouple not in the flame	Try operation without control knob on valve stem Replace thermocouple Replace solenoid Re-align or replace flame spreader
Burner will not light (No gas)	Supply tank is empty Shut-off valve is closed Gas system Solenoid is shut Air lock in fuel line Blocked orifice	Re-fill tank Open valve Reset or replace Bleed the fuel line Remove and clean orifice
Low Flame	Low gas pressure Dirty orifice Valve / Fuel line Obstruction	Check regulator at the tank Remove and clean orifice Blow out fuel line
Igniter does not spark	Battery is dead Spark plug is dirty Wire is cut / disconnected Spark Box has failed Bad switch	Change battery Clean tip of spark plug Check connections and replace the wire if necessary Replace the spark box Replace switch
Oven does not get hot	The heat plate is not installed Dirty orifice Low gas pressure	Install the heat plate Remove and clean orifice Check regulator at the tank

ASSEMBLY DIAGRAMS



#	DESIGNATION
1	Door outside
2	Door inside
3	Door handle
4	Broiler
4	Broiler orifice holder
4	Broiler orifice
5	Spark ignition
6	Thermocouple
7	Thermocouple/spark holder
8	Oven burner
8	Oven orifice holder
8	Oven orifice
9	Thermocouple
10	Oven burner bracket
11	Antirolling panel
12	Antirolling bar
13	Spring antirolling bar

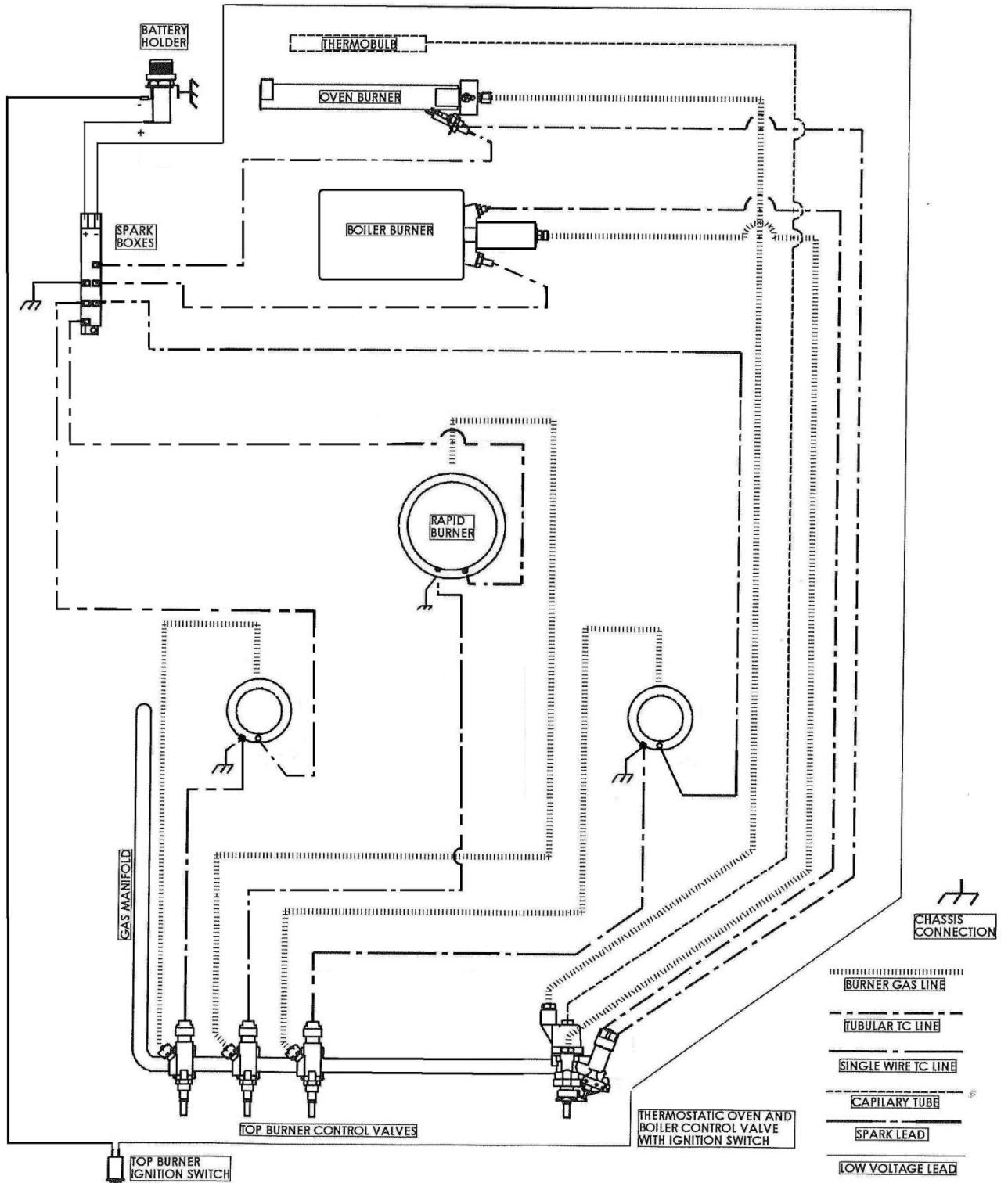
#	DESIGNATION
14	Stove bottom brace
15	Battery holder
16	Igniter box
17	Gimble lock plate
18	Stove side right
19	Stove side left
20	Gimble wall bracket
21	Gimble knob
22	Push button (door)
23	Gimble lock bracket (door)
24	Door clasp
25	Door lock spring
26	Knob control
27	Igniter
28	Control panel
29	Oven heat plate
30	Oven rack

#	DESIGNATION
31	Door arm (long)
32	Door arm (short)
33	Thermostatic valve
34	Small burner valve
35	Large burner valve
36	Heat shield
37	Small burner cup
38	Large burner cup
39	Spark ignition
40	Thermocouple
41	Small burner cap
42	Small flame spreader
43	Large burner cap
44	Large flame spreader
45	Top tray
46	Top grill back
47	Stove back cover

#	DESIGNATION
48	Top grill back
49	Pot holder knob
50	Top grill frame
51	Pot holder rail
52	Pot holder (right)
53	Pot holder (left)
54	Pot holder (right)
55	Pot holder (left)
56	Grill clasp (right)
57	Grill clasp (left)
58	Manifold
59	Cap for antirolling slide
60	Rod front
61	Plastic block (door slide)
62	Door crossbar
63	Door bush
64	Rod back
65	Rod side

Gas and Electrical Circuits

3 burner's model shown



SPECIFICATIONS

Fuel Type:	Propane / Butane
Input Gas Pressure:	0.44 psi (30 mbar)
Rapid Burner Output (Large):	9554 BTU / 2.8 kW
Auxiliary Burner Output (Small):	3754 BTU / 1.1 kW
Oven Burner Output:	5800 BTU / 1.7 kW
Broiler Output:	5500 BTU / 1.6 kW
Electrical Requirement	1.5 Volt DC AA Battery
Warranty:	(2) Years
Certification:	CE / AGA

Model	Weight		Oven Volume (Usable)
	Lb	(Kg)	
F 63251	75	(34)	25
F 63253	73	(33)	19
F 63254	68	(31)	14
F 63256	72	(33)	23
F 63258	70	(32)	17
F 63269	75	(34)	20
F 63351	83	(38)	30
F 63353	81	(37)	19
F 63354	72	(33)	13
F 63356	76	(35)	26
F 63358	74	(34)	17
F 63451	83	(38)	30
F 62551	112	(51)	36

Specifications are subject to change without notice.

Limited Warranty

ENO/FORCE10 Appliances 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, ENO/Force10 Appliances 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 ENO/Force10 Appliances 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. ENO/Force10 Appliances 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 ENO/Force10 Appliances 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.