

One or two helpful hints for achieving the best cooking results from your new GN Espace LPG Marine Cooker

Our marine ovens work on a 'cathedral basis' and cook using natural convection with the rise and fall of heat. As the oven burner is located at the rear of the cavity, the hottest temperatures will be found at the back of the oven and the temperature can vary as much as 30 degrees between oven shelf positions.

We recommend that the top oven shelf position be used for grilling purposes only, as placing a large tray in the middle shelf position can restrict the circulation of hot cooking air to the rest of the oven. Our grills have a large surface area and a large reservoir, which has to be filled with a mixture of gas and air, so it is perfectly normal for them to take between 15 and 20 seconds to light.

When cooking on these units we recommend a pre-heat time of 10 - 15 minutes at maximum temperature and due to the lack of fan assistance (as with electric appliances), we recommend a 180 degree rotation of food items halfway through the cooking process, to achieve totally even cooking results.

We have found that the door seals can take a little time to bed down sometimes and only start to create a good oven door seal after several weeks use. It does, in the beginning help if the oven door lock is applied whilst cooking. This helps to keep all the hot cooking air in the oven where it belongs.

We also find that with gas which is a 'wetter' heat to that of an electric oven, it is often best to cook at slightly higher temperatures. (We generally find that it is always better to cook in a hotter than average oven to achieve the best results).

Naturally all ovens vary a little and it does take a few cooking sessions to get to know your particular model, but generally if recipe states cook at 200 for an electric appliance (fan assisted), we would suggest converting that to 220 for gas. It is also worth bearing in mind that food can sometimes take longer in a gas oven, so one should expect to add 10 – 15 minutes to the time expected of an electric appliance and if cooking on more than one level, cooking times will also vary.

IMPORTANT NOTE:

The Australian certified unit is designed for use only with LPG (Propane)

We hope you thoroughly enjoy many a good meal from your new GN Espace marine cooker.

GN Espace Galley Solutions Ltd