



LPG Marine Cooker  
User and Installation Instructions  
for Australia

**GN Espace Levante**

<b>4 Burner -</b>	<b>Model G1001G</b>
<b>4 Burner MDG -</b>	<b>Model G1002G</b>
<b>3 Burner -</b>	<b>Model G1003G</b>
<b>3 Burner MDG -</b>	<b>Model G1011G</b>
<b>2 Burner -</b>	<b>Model G1004G</b>

**GN Espace Galley Solutions Limited**

Unit 1 Church Barns

Widford

Hertfordshire

SG12 8RL UK

Tel: +44 (0)1992 893713

Email: [info@gn-espace.com](mailto:info@gn-espace.com)

Web: [www.gn-espace.com](http://www.gn-espace.com)

**Importer & Distribution in Australia**

**Ocean Solutions International**

P.O Box 4446

Eight Mile Plains

Queensland 4113

Australia

Fax: +61 (7) 3807 6055

Email: [sales@oceansolutions.com.au](mailto:sales@oceansolutions.com.au)

# IMPORTANT NOTICES



**THE INSTRUCTIONS PACKAGED WITH THIS APPLIANCE CONTAIN IMPORTANT INFORMATION ABOUT INSTALLATION AND USE.**



**TO BE INSTALLED ONLY BY AN AUTHORIZED PERSON IN ACCORDANCE WITH LOCAL AND STATUTORY REGULATIONS**



**THIS APPLIANCE IS NOT SUITABLE FOR INSTALLATION WITH AFTERMARKET LIDS/COVERS**



**PROPANE GAS ONLY**



**BEFORE FIRST USE—AFTER INSTALLATION THE APPLIANCE MUST BE TESTED FOR GAS SOUNDNESS AND SATISFACTORY OPERATION.**



**DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE**



**DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION**



**DO NOT MODIFY THIS APPLIANCE**



**DO NOT USE THIS APPLIANCE AS A SPACE HEATER**



**If a gas leak is suspected due to the smell of gas or for any reason, switch off the gas cylinder IMMEDIATELY. Extinguish all naked lights including cigarettes. Do not operate electrical switches. Open all doors and windows. Propane and butane gases are heavier than air and will collect at a low level. YOU SHOULD IMMEDIATELY CALL A LICENSED GAS FITTER/PLUMBER TO ASSESS YOUR INSTALLATION**



**LP (PROPANE) gas is heavier than air and any leakage will collect in low level unventilated areas. Gas bottles shall be sited in a well ventilated location as per Australian Standards.**

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## Introduction

Thank you for choosing to buy a GN Espace marine cooker.

### **Read all instructions and warnings before installing or operating this appliance!**

Please spend the time to read this instruction booklet thoroughly. It will help you get the most from the many features that this cooker has to offer. When installed and used correctly, we are confident that you will benefit from many years of trouble-free use.

Tip: Keep this instruction booklet in a safe place so that anyone using the appliance can read it. Write the name, model, and serial number, which are shown on the back of the appliance, into the instruction booklet. This will help if you need to contact us about your cooker in the future.

## General Description

The GN Espace marine cooker is a single cavity gas oven with grill and a hob. Each burner has an individual gas safety thermocouple. It is designed to operate using an external LPG (Propane) regulated gas supply as per Australian regulations at 2.75kPa.

The cooker is manufactured using materials which are designed for long life in a rugged marine environment.

The cooker is designed for gimballed or fixed installation. A fixed position gimbal lock is fitted. This cooker is also suitable for a fixed installation on boats, recreational vehicles and caravans.

The oven and hob are designed around the dimensions of the Gastronorm professional catering equipment (EN631). This allows an extensive range of interchangeable Gastronorm cookware to be used with the cooker, as well as standard ovenware.

This appliance is to be installed in accordance with the regulations in force (AS/NZS5601) by a licensed gas fitter as per the regulation of your state regulatory body. Failure to install the appliance correctly will invalidate any warranty or liability claims and may lead to prosecution.

### **Read these instructions before installing and using the appliance.**

**IMPORTANT:** This cooker is suitable for use with propane gas only as defined in the AS/NZS standards. Ensure that the appropriate regulator is fitted.

## Gas types

Propane gas pressures can vary depending on the country of origin. This may necessitate a change to your propane tank regulator and a need to adapt your galley range to the new pressure. The chart below lists orifice and by-pass sizes for Australian propane pressures. The information tabled below is also found on the data label affixed to your appliance.

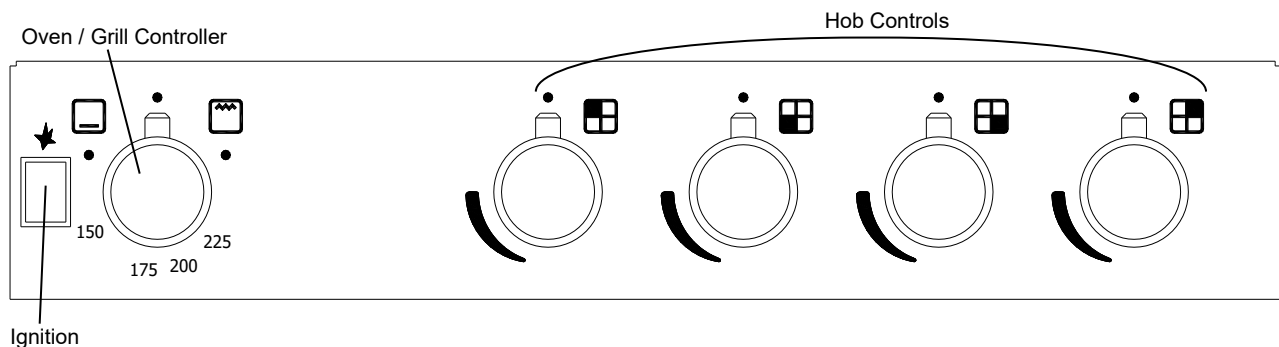
Application	Gas Type	Pressure	Orifice Size (mm)			
		kPa	Small Burner	Large Burner	Grill	Oven
Australia	Propane	2.75	0.50	0.69	0.65	0.55
Nominal Gas Consumption of Burners in Mj/h			3.0	6.0	5.2	3.5

## Product Overview (2 burner model shown)



- |  |   |
|--|---|
| 1. Burner / Thermocouple/ Spark ignition       | 9. Gimbal pivot (gimbaled version only)             |
| 2. Pan support lock                            | 10. Gimbal pivot bracket (gimbaled version only)    |
| 3. Pan support                                 | 11. Gas connection point (rear right)               |
| 4. Sea Rail                                    | 12. Battery housing cover (front base)              |
| 5. Gimbal lock bolt (gimbaled version only)    | 13. Rating Plate (rear panel)                       |
| 6. Gimbal lock bracket (gimbaled version only) | 14. Counterweight (on base) (gimbaled version only) |
| 7. Pan clamps                                  |   |
| 8. Door lock                                   |   |

## Control panel (4 burner)



## Using the Appliance

For your safety

- The appliance should not be operated when refueling the vessel or other appliances.
- The appliance must be sited in an area free from draughts which could affect combustion in a manner which will allow a build up of unburned gas.
- The air vents must be opened and well maintained.
- Whenever operating the appliance ensure that the gas cylinder is correctly connected to the appliance gas supply.
- When lighting any burner check that it has lit before you leave the appliance.
- When turning off a burner, do not leave the appliance until the flame has gone out.

## Lighting the appliance



**Warning.** All hob and burner flames should be predominately blue and without yellow tips.

## Hob, grill and Oven Ignition

### Replacing the Battery



The battery for the ignition will usually last for many months. If the ignition system doesn't work you probably need to replace the battery.

The battery (1.5V AA size) is at the bottom rear of the appliance. When you need to replace the battery unscrew the battery cover by hand, change the battery and replace the lid. Make sure that the -ve end of the battery is held in the spring.

You can light the burners with a match if needed.

### Using the Hob

#### Heat control

The hotplate control knobs turn anticlockwise from 'OFF' to 'HIGH' and then to 'LOW'. You can adjust the heat by turning the control between the highest and lowest settings.

#### Burner sizes

Depending on the model the hotplate has two burner sizes to suit different types of cooking:

Semi Rapid (Normal) - use for everyday cooking.

Auxiliary (small) burner - use for simmering food such as soups and stews.

If you have any trouble lighting a hotplate burner turn all hotplate control knobs off and make sure the hotplate burner parts have been replaced correctly.

#### Hob

To Light Hob



1. Push in the control knob and turn it to the maximum setting. Keep the control knob pushed in and press the ignition button immediately.
2. When the burner has lit, release the ignition button, but keep holding in the control knob for 15 seconds (to heat the thermocouple).
3. Release the control knob and then turn it to the required setting.



**Warning.** Press the ignition button immediately. If not pressed immediately then a build up of gas may cause the flame to spread. The ignition **should not** be operated for more than 15 seconds. If after 15 seconds the burner has not lit, stop operating the device and wait at least 60 seconds (1 minute) before attempting further ignition of the burner.

## Using and Adjusting the Pan Fiddles



The cooker is fitted with a sea rail onto which the adjustable pan fiddles (2 per burner) are fitted.

To attach the pan fiddle, open the thumbscrew on the clamp and place the saddle onto the sea rail. When the fiddle is in the correct position, tighten the thumb screw to hold the fiddle firmly in position.



**WARNING :** Accessible parts may get very hot when the grill is in use. Children should be kept away.

**Using the Grill — Important**  **Grill should not be operated without grill deflector having been fitted (refer image below)**

### Grill Heat Control



The grill control has one heat settings. The control knob turns to the right from 'OFF' to

If the burner flame is accidentally extinguished during cooking, turn off the gas and wait at least one minute before attempting to re-ignite.

### Grill

To Light Grill



1. Open the oven door
2. Push in the control knob and turn it to the grill setting. Keep the control knob pushed in and press the ignition button immediately.
3. When the burner has lit, release the ignition button, but keep holding in the control knob for 15 seconds (to heat the thermocouple).
4. Leave the grill door partially open when you are using the grill.



**WARNING :** Press the ignition button immediately. If not pressed immediately then a build up of gas may cause the flame to spread.

If the burner flame is accidentally extinguished during cooking, turn off the gas and wait at least one minute before attempting to reignite.



### **Fitting the grill deflector.**

A grill deflector (supplied loose with the appliance) is to be fitted to the appliance in the designated location prior to operating the grill.

This deflector is designed to minimise heat to the fascia area where the control knobs of the appliance are located.

When operating the grill has been completed please understand that the deflector will be 'HOT' - Do not remove the grill deflector until such time that the metal has cooled down sufficiently to be handled.



## Using the Oven

### Shelf Positions

The oven has three shelf positions—top (for grilling), middle and lower.

The oven is supplied with two removable oven shelf pan holder as standard.

Additional oven shelf pan holders are available as optional accessories.



1. To remove the oven shelf pull it out until it reaches the safety stop.
2. Slightly angle the shelf upwards and pull out of the runners.

### Heat zones

When using the oven you will find that the top shelf of the oven cavity is hotter than the lower shelf. The oven temperature that you have chosen will be on the middle shelf.

You may therefore have to adjust the temperature or cooking time depending on which shelf level you are using in the oven.

### Preheating

**Important:** when you need to preheat the oven, we recommend you do so for at least 15 minutes (20 minutes when cooking large amounts of food). Placing cold food in an oven that has not been pre-heated considerably reduces the cooking performance.

### Oven thermostat

Immediately initiate repair or replacement of the thermostat if an abnormal drift of oven temperature occurs during cooking.

### Oven

To Light Oven:



1. Open the oven door.
2. Push in the control knob and turn it to the maximum oven setting. Keep the control knob pushed in and press the ignition button immediately.
3. When the burner has lit, release the ignition button, but keep holding in the control knob for 15 seconds (to heat the thermocouple)
4. Release the control knob and then turn it to the required setting.
5. Wait until the burner is showing large flames.
6. Close the oven door.

**Oven Temperature Control: MINIMUM SETTING AVG. TEMP = 112°C / MAXIMUM SETTING AVG. TEMP = 236°C**



**WARNING :** Press the ignition button immediately. If not pressed immediately then a build up of gas may cause the flame to spread.

If the burner flame is accidentally extinguished during cooking, turn off the gas and wait at least one minute before attempting to re-ignite.

### To turn off any burner (hob, grill and oven)

1. Push in the control knob and turn it to the off position. This is shown by a large dot.

### Cooking

The oven is designed to accept standard and Gastronorm cooking trays which are available in a number of sizes and depths.

There are 3 shelf positions.

Always pre-heat the oven before placing cold food in the oven.

The oven is capable of reaching full cooking temperature from cold, in approximately 20 minutes.

When using the hotplate, care must be taken to ensure that pans do not overlap the edges of the hotplate. When circular pans are used the minimum diameter shall not be less than 120mm and the maximum shall be 180mm, on all the burners.



## Care and Cleaning

### General

Clean your appliance regularly using a cloth that has been wrung out in hot soapy water (i.e. hot water with dishwashing liquid). Rinse and polish it dry using a soft cloth.

**Do not** use any polishes, caustic cleaners, abrasives, washing soda or soap except those recommended. When you remove parts of your appliance for cleaning **do not** plunge them into water whilst they are very hot as this may damage the finish of the parts.

### Cleaning the Hob

- You can remove the pan support, burner caps and burner rings to clean them. Take care not to damage the spark electrodes and thermocouples.
- For hygiene and safety reasons you must keep this gas appliance clean. A build up of fat or other foodstuff could cause a fire.
- Try to clean up spills and splashes as soon as possible. But be careful as parts of the cooker will be **hot**.
- You can wash the removable parts in very hot soapy water.
- Make sure that the electrode and the hole and slots in the ring are not blocked with food or cleaning materials.
- Clean the burner rings by soaking them in very hot soapy water.
- You can remove any stubborn stains by scouring with a soap-filled scrubbing pad.
- If you look after the burner rings in this way they will stay reasonably clean. However the surface will dull with time.
- Aluminium-based saucepans can leave shiny metal marks on the pan supports.
- Clean the pan supports regularly.
- After cleaning the appliance parts, dry them thoroughly before you put them back.

### Pan Support - Removal and Replacement



1. Undo the holding nut in the centre of the hob.
2. Lift off pan support.

### Hob Burners - Removal and Replacement



1. Remove the pan support
2. Grip the burner cap and rotate it anticlockwise through  $\frac{1}{4}$  turn and lift off.
3. Lift off the burner cap and burner ring.
4. Reverse procedure to replace. Make sure that the holes on the ring align with the thermocouple and spark electrode.
5. Do not try to force the ring on to the body Check for ignition.
6. If a burner will not light then you need to check the ring and cap positions.

## Cleaning the Grill and Oven

### General

Regularly clean the oven cavity and door while they are still slightly warm. This way you can easily remove any splashes and spills. Wipe with a cloth that has been wrung out in hot soapy water.

To avoid the possibility of the shelf jamming, ensure that all the entrance holes to the shelf runners are kept clean and clear of spillage.

**Do not** clean the grill burner or oven burner itself. The burners are designed to be self cleaning. Cleaning the burners may cause the holes in the burner to become blocked preventing them from operating correctly.

### Maintenance and Servicing

In addition to regular cleaning of the appliance, it is recommended that servicing is carried out once a year by a suitably qualified engineer.

The manufacturer shall make servicing instructions available, on request, to competent persons to enable the appliance to be maintained in a safe working condition.



**WARNING** : Any servicing or maintenance work carried out by an unauthorised person will invalidate the manufacturers warranty and could result in a dangerous situation.

## Installing the Appliance

It is a legal requirement that all gas appliances are installed by competent persons qualified in accordance with the local and Australian regulations (Check with your individual state's regulatory body for qualified gas fitters to complete an installation of your appliance to the appropriate regulation standard in force at the time of installation). Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.

The appliance shall be installed in accordance with the local and Australian standards in force at the time of installation.

Particular attention shall be given to the requirements regarding ventilation.

This appliance may not be installed in a room containing a bath or a shower.

Read these instructions before installing or using the appliance.

## Ventilation

This appliance is suitable for installation into boats, recreational vehicles and caravans. The national standards regarding ventilation must be adhered to.

The use of this cooker results in the production of heat and moisture in the area in which it is installed. Ensure that the galley is well ventilated. Keep natural ventilation passages open or install a mechanical ventilation device.

Loose items supplied with cooker (Qty / Description)

1 x Instruction book	4 x Sea Rails (1 front rail (low height), 3 side and back rails)
1 x Oven wire shelf	1 x 1.5V Battery size AA
2 x Oven frames	2 x Gimbal pivot brackets
1 x Grill deflector	1 x Gimbal lock bracket
1 x GN 1 / 2 pan	1 x Counterweight (if not supplied fitted)
1 x GN 1 / 2 wire trivet	
8 or 6 or 4 x Pan fiddle clamps (depending on model)	

## Positioning the Cooker

A horizontal distance of 200mm must exist between the edges of the appliance and any combustible material unless that material is protected by a layer of non combustible material. All combustible material such as curtains and shelves must be kept well clear of the appliance. Any fittings such as a cupboard above the cooker must have a minimum clearance of 550mm between the fitment and the top of the pan support.

## Installation for Gimbaling

The cooker is designed to be installed into a 'cooker box' sited between two vertical walls using the two gimbal mounting plates fitted to appropriate wooden blocks held using M6 bolts or screws.

The cooker is set up to fit into a 485 mm gap.

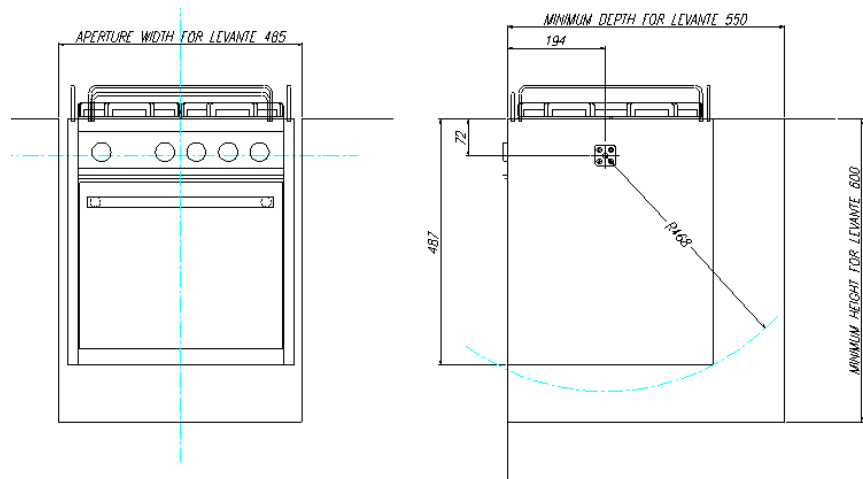
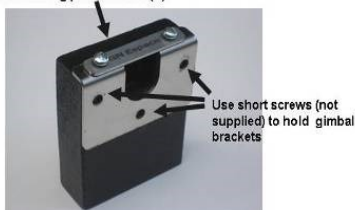
To install:

1. Use the diagram below to establish the relative positions of the gimbal pivot facing bracket and gimbal lock facing bracket (on left wall).
2. Identify a suitable position to mount the left and right hand gimbal pivot and the gimbal lock facing bracket.
3. The gimbal and gimbal lock facing brackets should be located in such a position to allow the cooker to gimbal perpendicular to the vertical furniture walls and also to be horizontal plane.
4. Suitable mounting blocks for the gimbal pivot facing bracket and gimbal lock facing bracket in order to create a 485 mm wide gap need to be fabricated. See pictures below.
5. Attach counterweight to base of cooker (if not already fitted) with screws provided. Lift cooker into position on the gimbal pivot facing bracket. Attach the securing caps onto the gimbal pivot brackets using the screws provided.

### Guide for mounting the gimbal mounting bracket



### Gimbal securing plate screws (A)



INSTALLATION AT WORKTOP HEIGHT (RECOMMENDED)

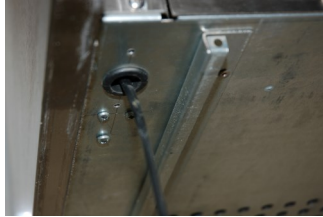
### Installation for Fixed Installation (Boats, Recreational Vehicles and Caravan)

The cooker is set up to fit into a 500mm gap with the gimbal pins removed. The cooker is designed to be mounted and held safely in place by means of a set of specifically designed runners (available from GN Espace as an accessory - supplied separately) fitted to the cooker box base. A ventilation gap of at least 30mm must be provided at the back edge of the cooker.

#### Fixed Installation

For a fixed installation the specifically designed runners (accessory-supplied separately) are required. The oven is designed to be mounted and held safely in place by means of a set of runners on the base of the oven which are specifically designed to slide onto a matching set of runners fixed to the floor of the furniture cavity. The oven is secured by means of two screws at the front of the sliders.

**For detailed instructions refer page 15**



#### Gas Connection

The Cooker is fitted with an 3/8" SAE45 male flare fitting at the rear of the appliance. The appropriate sized connector to suit the hose needs to be fitted. The final connection will be by means of an approved flexible hose, **(Flexible hoses used in the installation of the appliance must be Australian Certified hoses, minimum class B or D in accordance with AS/NZS 1869)**. It must have a length which does not exceed 1 Metre and the minimum length is 600mm, be marked to identify its suitability for use with LPG appliances. Flexible hoses should not pass through bulkheads, decks or partitions unless protected from abrasion. Flexible hoses should not be subjected to temperatures above 50°C

**Note: Installation hose assemblies are not part of the appliance supply and are to be supplied and fitted by the appropriately licensed gas technician.**

After installation the appliance must be tested for gas soundness.

#### Before First Use

- Remove all accessories and packing from within the oven and before the first use, clean the interior and all fittings with a soap and warm water solution.
- To burn off lubricants used in manufacturing heat the oven to 200°C and leave for 30 minutes before introducing the initial batch of food to be cooked.
- To burn off lubricants used in manufacturing the grill use the grill for 15 minutes.

#### Troubleshooting

**If you feel that the oven, grill or burners are not getting hot enough this is likely to be because the cooker is not getting enough gas. Please measure the gas pressure at the appliance and the regulator to ensure that it is as stated in the technical specification below e.g. 2.75kPa / 27.5mbar. If necessary, replace the regulator and clean gas system.**

#### Spare parts

Please contact us if you have a technical problem or need a spare part. When you report a problem try to describe the nature of the fault. Always give your appliance's full name, model and serial number, along with your details. Call with, or send information to Ocean Solutions International.

Sales@ocean Solutions.com.au

+61 (0)7 3807 6033

Make a note of the units details in this space provided below:

Appliance Model Number:	
Appliance Serial Number:	
Appliance Purchased From:	

## Technical Specification

The appliance is for use with LP gas.

Propane (G31) 2.75kPa / 27.5 mbar

### Oven

Internal dimensions (H x W x D - mm): 265 x 337 x 325

Number of tray positions: 3

### 4 Burner

Total Heat Input (kW/g/h) 10.3 kW (755 g/h)

Hotplate burners 3 x 1.9 kW (140 g/h), 1 x 1.1 kW (80 g/h)

Grill burner 2.0 kW (145 g/h)

Oven burner 1,5 kW (110 g/h)

### 3 Burner

Total Heat Input (kW/g/h) 8.4 kW (615 g/h)

Hotplate burners 2 x 1.9 kW (140 g/h), 1 x 1.1 kW (80 g/h)

Grill burner 2.0 kW (145 g/h)

Oven burner 1,5 kW (110 g/h)

### 2 Burner

Total Heat Input (kW/g/h) 7.3 kW (365 g/h)

Hotplate burners 2 x 1.9 kW (140 g/h)

Grill burner 2.0 kW (145 g/h)

Oven burner 1,5 kW (110 g/h)

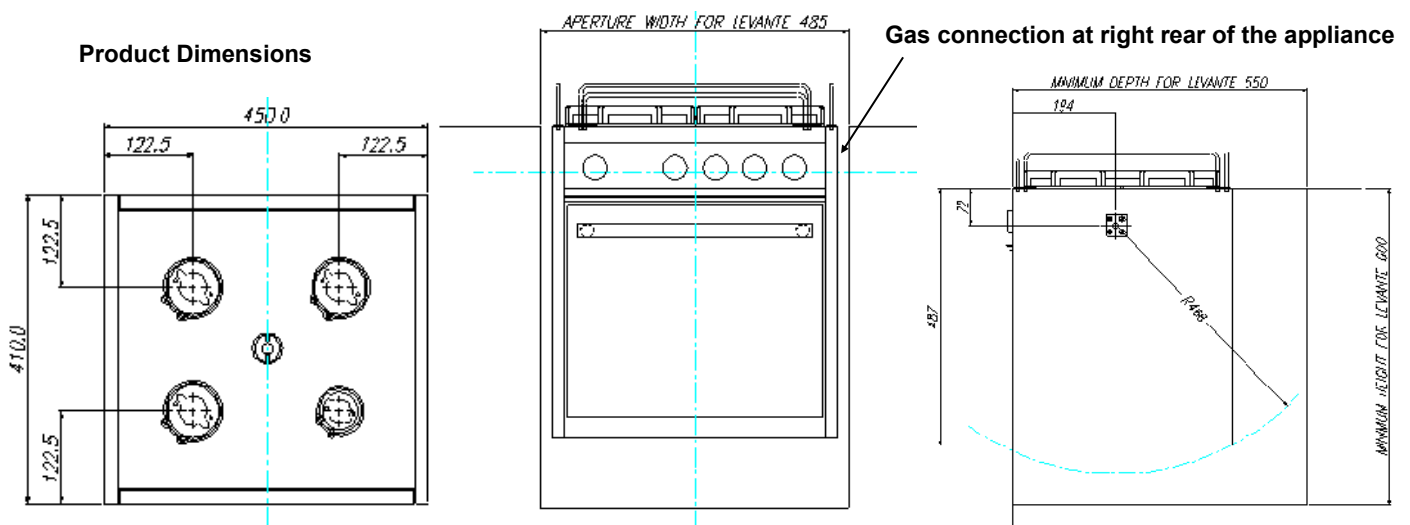
### Injector size (mm)

#### Hotplate burners

Small burner	0.50	Grill burner	0.65
Large burners	0.69	Oven burner	0.60

Weight (cooker only) 27.5 kg

Weight complete with fittings 30.5 kg



## IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice. This instruction booklet is accurate at the date of printing but will be superseded if specification or appearance are changed.

This instruction booklet is accurate at the date of printing, but will be superseded if specification or appearance are changed.

## Information Safety Information for users

### ANNEX A Emergency procedures

#### Leakage

- If LPG leakage is detected or suspected, the following action should be taken immediately.
- Shut off the LPG supply at the cylinder valve(s).
- Extinguish naked flames and other ignition sources (heaters, cooking appliances, pilot lights, cigarettes etc.).
- Do not operate electric switches.
- Ventilate the area with a through draught.
- Evacuate the area if possible.

If leakage is from a cylinder and cannot be stopped, move the cylinder to where LPG can disperse away from the vessel (and other vessels). Take care not to spill LPG while moving the cylinder.

Do not use an installation that has leaked until it has been checked by a competent person.

#### Fire from an LPG leak

If an LPG leak has ignited, action should be taken in accordance with (a) or (b) as appropriate.

If the vessel is moored:

- Alert everyone in the area and evacuate if possible.
- Call the fire brigade, if practicable.
- Do not attempt to extinguish any flame unless it is safe to do so. Shut off the LPG supply before attempting to extinguish the flame. After shutting off the LPG supply, extinguish any free burning materials with extinguishers or water.
- Do not reuse the installation unless it has been checked by a competent person.

If the vessel is offshore:

- Alert everyone on the vessel.
- If it is safe to do so, shut off the gas supply.
- Extinguish any free burning material with extinguishers or water.
- Do not reuse the installation unless it has been checked by a competent person.

#### Fire close to an LPG cylinder:



**WARNING:** Cylinders exposed to fire can explode.

If there is a fire near to an LPG cylinder, the following action should be taken.

- Alert everyone in the area and evacuate if possible.
- Call the fire brigade if practicable.
- If it is safe to do so, shut off the gas supply and move the cylinder to a safe place in the open. If the cylinder cannot be moved, keep it cool with wet blankets and spraying with water.
- Do not reuse the installation unless it has been checked by a competent person.



## ANNEX B Safe usage : Changing a cylinder

The following safe practices should be complied with when changing a cylinder.

1. Ensure that any manually operated valves on both the full and empty cylinder are turned off before changing. Replace the plastic safety cap or plug on disconnected cylinders.
2. Store, transport and use cylinders vertically with the valve uppermost.
3. Do not use a cylinder if the cylinder, valve or regulator are damaged. Return the cylinder to the supplier. Do not attempt to repair the fault.
4. Before changing the cylinder, extinguish any fire, flame or source of ignition, including cigarettes and pilot lights.
5. Joints should be firm and gas tight. If a leak is suspected, after changing a cylinder and opening the valve, check the cylinder valve with an ammonia free leak detection fluid. Do not use a naked flame for testing.
6. If a leak cannot be stopped, move the cylinder to a safe place in the open, ensuring that the leaking LPG is dispersed safely.
7. Ensure that replacement cylinders are appropriate for the installation.
8. Ensure that the regulator is appropriate for the appliance and use in accordance with the manufacturer's instructions.
9. Ensure that sealing washers, if required, are sound and correctly positioned prior to connecting. Mating surfaces of connections that require metal to metal sealing should be clean and undamaged. Do not use damaged valves or connections.
10. Use the correct size of spanner for connections, and tighten firmly. Self-sealing valves should be connected in accordance with the manufacturer's instructions.
11. Regulators fitted with integral relief valves should be ventilated to the open, away from sources of ignition.
12. Ensure that all appliance taps are turned off before reconnecting cylinders that have been closed, or connecting replacements.
13. Light appliances without an ignition device, by applying a match or taper to the burner before turning on the supply.

### Refuelling LPG powered vessels

As well as taking normal precautions against spillage, smoking or naked lights, ensure that all gas burners are turned off and the permanent pilot lights extinguished. Disable automatic ignition systems when refueling.

### Appliance usage

The following should be complied with when using the appliance.

Operation and maintenance of the appliance should be carried out in accordance with the manufacturer's instructions.

Ventilate the area. Do not obstruct ventilator openings. Do not use this cooking appliance to heat the area



**WARNING:** Non room-sealed fuel burning appliances consume oxygen and can release combustion products into the vessel.

Check flexible hoses regularly. Replace if cracked or otherwise deteriorated. Ensure that the ends of replacement hoses are secure and gas tight.

Ensure that the LPG system is regularly tested for leakage. Connections should be checked by:-

Routine observation of a bubble tester installed in the cylinder locker or housing, or

routine observation of a pressure gauge in the high pressure side of the system, or

testing with leak detection fluid, with the appliance burners turned off and the main shut off valve open.



**WARNING:** If there is a leak discovered in the LPG system, close the cylinder valve and ensure that it is repaired by a competent person.

**WARNING:** Do not use solutions containing ammonia to detect leaks.

**WARNING:** Do not check leaks with a naked flame.

Check flues at least once a year.

Check the cylinder locker is not damaged so as to allow the escape of leaked LPG.

Check the cylinder locker drain is not blocked or damaged.

Note: For side opening cylinder lockers installed in accordance with AS/NZS5601, check the effectiveness of any seal.

# Installation Instructions for the Built-in and Slot-in fixings of GN Espace ovens and cookers (all models)

## Installation for Fixed Installation (Boat, Motor-Home, Caravan)

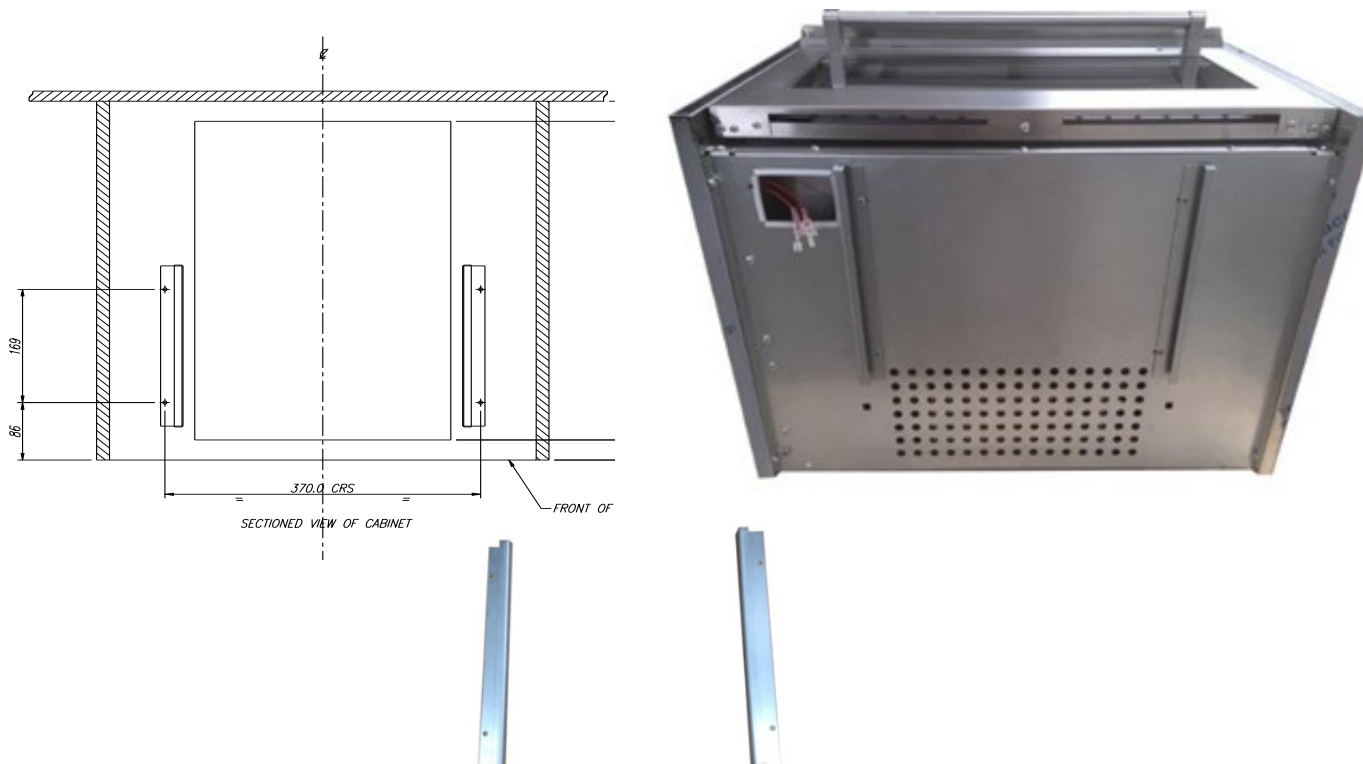
A ventilation gap of at least 30mm must be provided at the back edge of the oven.

A minimum gap of 3mm on either side of the unit is required and the material in the cavity should be a non-combustible such as sheet metal.

The adjacent materials must be non combustible and able to resist temperatures of at least 100 Celsius

The appliance is designed to be mounted and held safely in place by means of a set of runners on the base of the oven which are specifically designed to slide onto a matching set of runners fixed to the base of the furniture cavity. Once slid in position the oven is secured by means of two screws at the front of the sliders.

The unit is not designed to have a cover placed over it, and will cause a hazard if the unit is covered.



The diagram above shows the drill locations for the runners (shown right) on the cabinet base which is common to the Levante, OceanChef and OceanChef XL models.

## Remote location of the 1.5V ignition battery holder

For models intended for build-in installation, the battery holder and battery are supplied as loose component when the cooker is delivered.

Position the battery holder in an accessible location within reach of the cable. This may require feeding the cable through a drilled hole into the adjacent cupboard.

Ensure that the cable is protected from chaffing. Use screws to fix the battery holder firmly in place.

Connect the cable to the battery holder using the push connections. The battery holder is connected to the appliance using the supplied electrical cable.



The battery (1.5V AA size) is located in the housing. When you need to replace the battery unscrew the battery cover by hand, change the battery and replace the lid. Make sure that the “-” end of the battery is held in the spring.

# NOTES

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**GN Espace cookers are fitted as original equipment by leading yacht builders including:**

Allures	Euphoria	Najad
Alubat	Garcia	Oyster Marine
Amel	Gunfleet	Rustler
Boreal	Halberg Rassy	Seaward-Nelson
Catana	Hylas	Solaris
Contest	Lyman Morse	Southerly
Cornish Crabbers	KM Yachts	Spirit Yachts
Discovery	Kraken Yachts	X-Yachts

### **Yacht Galley Systems**

GN Espace is a UK-based specialist galley company, whose innovative designs and integrated systems are now seen as the benchmark for the galleys of modern cruising yachts.

Increasing numbers of the world's leading yacht builders now specify GN Espace equipment for their galleys. The superior build quality and high performance of the GN Espace marine cookers are at the core of these galleys. The Waterstation sinks, our cookers and our other innovative galley storage equipment all come with built-in fiddles, ensuring that everything stays exactly where you need it to. These systems have been designed around the Gastronorm catering container, which forms the building block of our integrated systems.

These systems have been designed to transform the galley space into an ergonomically more functional and significantly safer place to prepare and cook food whilst at sea.

Based around the Gastronorm container, a fundamental piece of equipment in professional catering environments, we have designed a fully integrated cooking, food preparation and storage concept which provides increased working space in confined quarters as well as greater flexibility, safety and convenience.