

FORCE10™

Propane Galley Stoves

Owners Manual
for Australia



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FORCE 10 GOURMET GALLEY RANGE

Propane Gas Models

INTRODUCTION

The most important reason for reading the manual carefully is that many of its instructions are essential to the safe operation of your range.

Read All Instructions and Warnings before installing or Operating this Appliance!

Thank you for selecting the Force 10 Gourmet Galley Range. Your unit was carefully inspected and tested at our factory. We take pride in producing one of the finest and safest gas ranges manufactured. 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.

Each range is tested at the factory to insure safe and proper operation. No user adjustments are necessary. If abnormal operation is observed do not attempt to adjust your range in any way.

Discontinue use and contact Force 10 or your local dealer.

Force 10 is strongly against any unauthorized modification of this product.

Should any questions arise that are not addressed in this manual, we ask that you contact your dealer or Force 10, quoting both the model and serial number printed on the product identification label located on the side of your range.

We welcome any opportunity to be of assistance:

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Any recommendation or advice given by Force 10 Marine Company. or any of its employees or distributors 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 AND INSTALLATION

This appliance is to be installed by an authorized person in accordance with AS/NZS5601.1 & 2.

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. Never attempt to locate leaks by using an open flame.

Force 10 recommends that all valves (both tank and solenoid if fitted) must be closed when the stove is not in use. They must also be closed immediately in any emergency.

Never leave this appliance unattended during use.

Save this manual for future reference.

In Australia Force 10 stoves are currently being supplied for use with **Propane Gas Only**. The use of any other type of fuel could cause dangerously high flames. Use only propane gas.

DO NOT MODIFY THIS APPLIANCE

Propane is an excellent and convenient galley fuel if used in accordance with the installation and safety procedures listed in this manual. We have done our best to design and construct your Gourmet Galley Range to be the safest marine galley range available.

You can do your part to ensure safety by following these installation and testing procedures.

This range should be installed and tested by a qualified person prior to use.

Gas Pressures

Propane gas pressures can vary depending on 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 Orifices & By Pass sizes for Australian propane pressures. The information tabled below is also found on the data plate on the back panel of your stove.

Application	Gas type	Pressure	Orifice Size (mm) / Bypass (mm)			
		kPa	Small Burner	Large Burner	Broiler/ Grill	Oven
Australia	Propane	2.75	0.52 / 0.30	0.85 / 0.45	0.68 / .62	0.75 / 0.35
Nominal Heat Input of Burners in Mj/h			3.5	9.0	6.0	7.5

Force 10 ranges purchased outside of Australia may have different rating and capacities that will be detailed on the data label located on the bottom right panel of the stove.

Propane Fuel System

1. The propane fuel system on your vessel should be installed by a qualified professional to the standards set out in AS/NZS5601.2, with reference to local gas regulations and any relevant statutory regulations.

Existing systems should be inspected and maintained by a qualified professional. In many jurisdictions a gas certificate must be obtained for your vessel.

2. We recommend that a vapour monitor be installed. We also recommend that a solenoid valve be installed, which can be operated by a switch located in the cabin near your Galley Range.

3. A high quality regulator set at 2.75 KPa should be used. All components of your gas system should be purchased from a reputable LPG dealer and be installed by a fully qualified gas fitter.

4. Affix the Data plate supplied with your Galley Range in the immediate vicinity of the stove in a place where it is plainly visible.

5. If the range is a gimbaled model, the gas supply line should be a flexible fire resistant hose, AGA approved for use with propane systems with a 3/8" SAE forged female flare nut on each end.

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 150mm down from the top of the splashback and 90mm in from the left side. On (3) & (4) burner models the gas inlet is located 350 mm down from the top of the splashback and 45 mm in from the left side.

Hose Assembly -

The hose assembly should be a minimum of 600mm but no more than 1.2m long. Ensure the hose assembly is located so that it will not come into contact with hot surfaces such as the back of the range and it is not likely to be damaged or cut by adjacent sharp surfaces. Stops should be fitted where extreme vessel movement could stress this hose assembly. Stops can be attached to either of the two nuts on the bottom back of each stove side and should prevent the stove from moving more than 80% of the hose length.

Installation

Locate the stove in an area of the countertop where there is a minimum 30" (762mm) of overhead clearance. The opening between the cabinets should be 22.25" (565mm) wide, a minimum of 19" (483mm) deep and 23.75" (603 mm) high. Refer to the installation diagram on the attached installation page during installation.

Mount a gimbal bracket on each side of the opening, positioning the bottom line of the bracket 5.75" (146mm) below the countertop, and the front side of the bracket 5.5" (140mm) back from the front surface of the cabinets. This will position the stove so that the top of the grill frame is flush with the countertop and the stove cabinet will be flush with the front surface of the adjacent cabinets.

If you want the grill frame to be above the countertop, mount the brackets with the bottom line 4" (102mm) below the countertop. If you prefer the stove to be recessed from the adjacent cabinets, position the brackets deeper than 5.5" (140 mm).

If you intend the stove to gimbal be sure to maintain a minimum 4.5" (115mm) open space behind the range, and at least 2" (51mm) of space below to allow the range to gimbal correctly.

Level each bracket and fasten with four 10g wood screws at least 3/4"(19mm) in length. Drill a 3/8" (10mm) hole on whichever side of the stove you intend to use the gimbal lock bolt. Locate the hole so that the stove will be level in the locked position.

Features

Electronic Spark Ignition – Your unit is equipped with an electronic spark ignition system. The system is powered by a 1.5V AA battery Located underneath the oven door (see page 15 for replacement instructions).

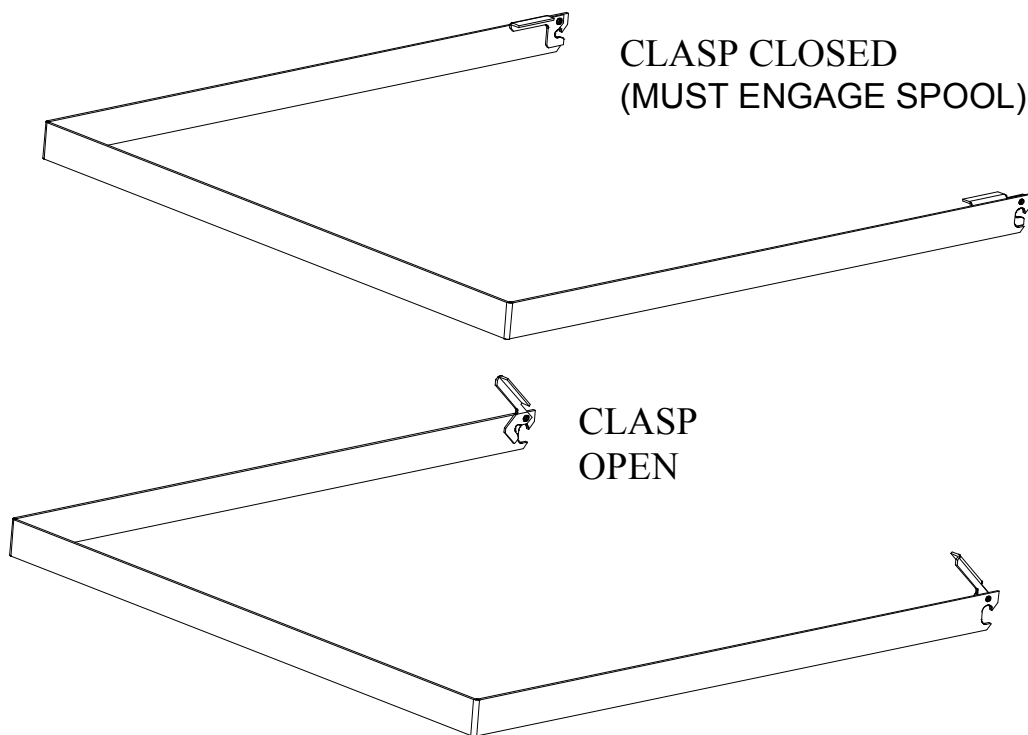
Slide-Away Oven door - Your Force 10 Range is equipped with a slide-away space saving door that also maintains the gimbal balance of the stove when the door is open. To open the door, push in the door lock button to the right side of the handle, lift up on the handle and pull towards you. The door will slide underneath the oven. The door has two positions; fully closed and broiler/griller position. The broiler position uses the set of notches towards the end of the handle arms and will position the door partly open for grilling.

Removable Top Grid -

This range is equipped with a removable top grid for ease of cleaning and maintenance.

To remove: Rotate the two clasps located on each end of the grid frame up ward approximately 45 degrees until the clasp disengages. (The clasp, when properly engaged, will ride in the center slot of the round spool that is attached to the stove). Once the clasps are disengaged lift the rear of the grill and at the same time pull it towards the front of the stove. The grill frame will now be free of the stove. To replace the grill simply reverse the procedure. Make sure that the clasps are open, then while holding the rear of the grill up slide the frame hooks over the top of the spools. Push down on the clasps so that they engage the spool center groove.

IMPORTANT NOTE: Always check that the grill is firmly attached to the stove body and secure before use: it should rotate freely upward but should not move forward when pulled firmly.



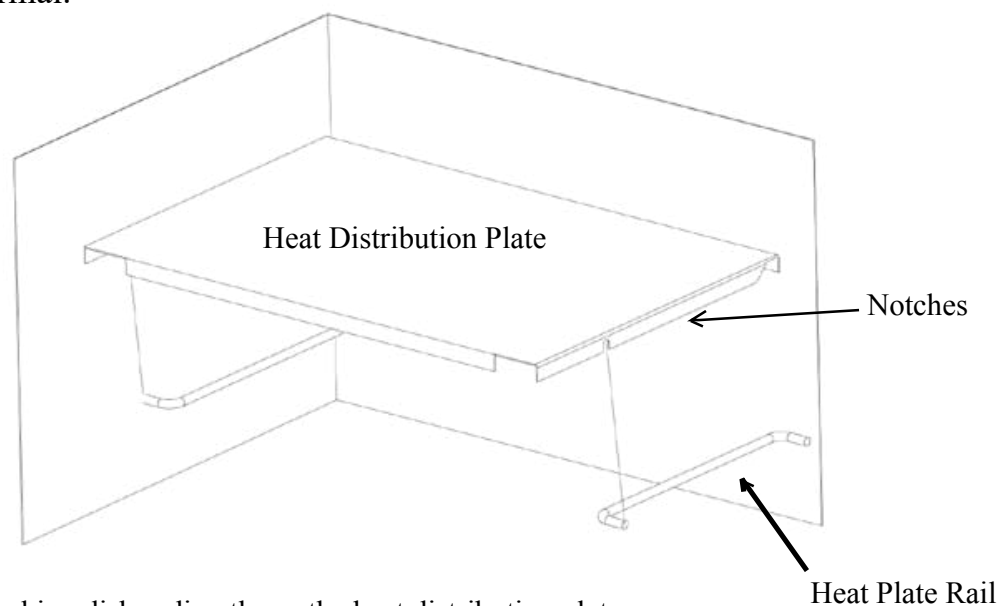
Open the oven. Make sure all packing materials, bands, fasteners, plastic wrap, and burner cap securing tape is removed. Attach the gas line to the manifold (located on the back approx. 50mm from the left side of the stove when viewed from the front, and 130mm below the splashback). Carefully lift the stove into position so that the gimbal pins snap into the brackets.

IMPORTANT NOTE: For vessels intending to be operated offshore where the possibility of knock down or capsize exists the retaining tabs on the mounting brackets must be engaged. Using a large screwdriver to pry up the tabs above the gimbal pins, in the event of a knock-down or rollover this will ensure your stove remains in its gimbals. Make sure the stove swings freely at least 15 degrees. Check to ensure the gimbal lock pins slide into the hole you drilled and the stove is level when locked. Read your owners manual carefully. Record the model and serial # on the inside cover for future reference. Proceed with gas line leak check.

INSTRUCTIONS FOR HEAT PLATE INSTALLATION

1. It is essential for proper operation of your oven that the heat disbursement plate be installed. **Do not** operate your oven without the heat distribution plate in place.
2. The heat plate has been strapped to your oven rack for transport.
3. Remove the straps and any other packing materials from the interior of the oven.
4. Remove the oven rack.
5. Your new heat plate (and a number of other surfaces in and around the oven) may be covered with a thin plastic film, this is to protect the surfaces from scratches in the manufacturing process and during transport. Remove this film by peeling it from the surfaces.
6. Refer to the diagram below and place the heat distribution plate on the lowest rails in the oven. You will note that these two rails are shorter and further back in the oven cavity. These are the heat plate rails. Ensure that the notches in the plate are forward (towards the oven opening), and fully engage the forward rail.
7. The plate should be centered from side to side within the oven cavity, and the rear of the plate will rest on the rear position of the heat plate rail.
8. Replace the oven rack and follow the oven operating procedure in your manual.

NOTE: Heat dispersal plate will warp under normal usage and warping is considered normal.



Do not place cooking dishes directly on the heat distribution plate.

Fuel System Testing

You should test your fuel system for leaks each time the supply valve is opened (if you have a gauge or other system installed for this purpose). If a leak is detected do not use your appliance, close cylinder and solenoid valves extinguish all open flames and have a qualified gas fitter repair and re-test the system before putting it into operation.

Galley Range Installation - General

1. Before installing your range, fill out the Warranty Registration Form that is printed on the last page of this manual and send it back to Force 10 or your local Force 10 distributor. Keep your model and serial numbers handy, as they will be required when ordering parts or requesting assistance. Affix the Data Plate supplied in a readily accessible and easy to read location on an adjacent cabinet or other surface near the range.
2. Do not locate cabinet storage units or any combustible surfaces at any point directly above the range. Any adjoining wall surfaces situated within 20cm of any burner hob must be of a suitable non-combustible material for a height of 15cm for the entire length of the hotplate.
3. Force 10 recommends a 30" (75 cm) clearance between the range top and any unprotected combustible cabin top or bulkhead. This clearance may be reduced to a 20" (50cm) minimum if the overhead combustible surface is shielded with at least 1/4" (6mm) thick flame-retardant millboard topped with not less than No. 28 MSG sheet steel, 0.015" thick stainless steel, 0.024" thick aluminum, or 0.020" thick copper.
4. Gas consumes oxygen in the process of combustion. For this reason it is essential to ventilate any enclosure in which you plan to use your Galley Range. We recommend that at least nine square inches (58 square cm) of fresh air ventilation be provided in the vicinity of the range.
5. Your Galley Range is equipped with a thermocouple device that will automatically turn off the gas supply within 15 seconds to any burner that might be accidentally extinguished. Force 10 specifically warns that your range should never be used as a cabin or space heater.

WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS,
IT SHALL NOT BE USED AS A SPACE HEATER.

Galley Range Installation-General (continued)

6. The hinged burner grill and frame structure at the top of your range will become very hot during operation of the range top burners - do not attempt to swing up or lift it without wearing oven mitts. Keep children and pets away from the range when it is hot.

7. The whole range (including the oven door) becomes hot when the oven is being operated. The top portion of the range becomes very hot during oven operation. Do not contact it with unprotected skin.

8. Always keep a Class ABC fire extinguisher mounted close by your Galley Range. Grease fires should be extinguished by smothering them with baking soda, or by using the ABC Class fire extinguisher.

Gimbaled Models

* * This section applies only to models designed for suspension from gimbal bolts.

Be sure to install the gimbal wall brackets so that your range will hang in the desired position in relation to both countertops and adjacent cabinets or bulkheads.

For 3 or 4 burner models, there should be at least 1" (25mm) clearance between the back of the range and the nearest wall or bulkhead to allow free gimbal action.

For 2 burner models, 4 1/2" (12cm) clearance is required for free gimbal action.

(Because of the slant on the back of the 3 & 4 burner ranges, the clearance is less than what is needed for the 2 burner range).

Stops should be fitted where extreme vessel movement could stress the hose assembly.

Stops can be attached to either of the two nuts on the bottom back of each stove side and should prevent the stove from moving more than 80% of the hose length.

Please refer to separate diagram and installation instruction sheet for the mounting dimensions and procedures for your specific model of range.

After installing the wall brackets and placing the range in position, drill a 3/8" (10mm) hole for the sliding pin gimbal lock.

If the cabinet or fitting is not strong enough to hold the range securely in the locked position, install a metal plate (supplied) or a wooden block with a 3/8" (10mm) hole.

(continued next page)

The gimbal lock bolt at the bottom of the stove should be locked into the adjoining cabinet or bulkhead whenever the range is not in use to prevent it from swinging in rough seas.

The bolt can be locked into either the “in” or “out” position by sliding the knob to the right or left and pushing down into the lock position.

For added security in rough weather, bend up the retaining pin on the wall bracket over the gimbal knob.

Built-In Models* * This section applies only to built-in models.

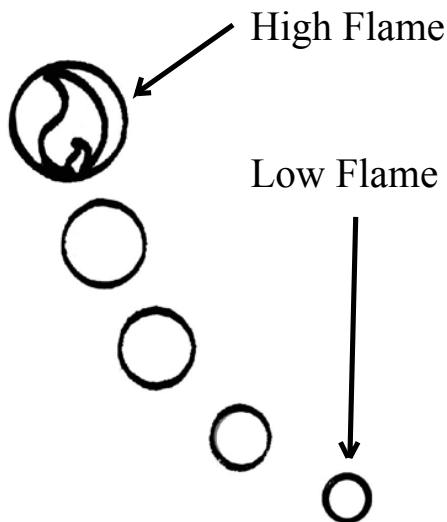
Built-in models are available for stable power vessels, catamarans, caravans, etc that do not require the stove to gimbal. Built-in models have a stainless steel flange that supports the weight of the stove. Refer to the installation sheet provided with your built-in for further instructions and installation dimensions.

Testing the Appliance Prior to First Use

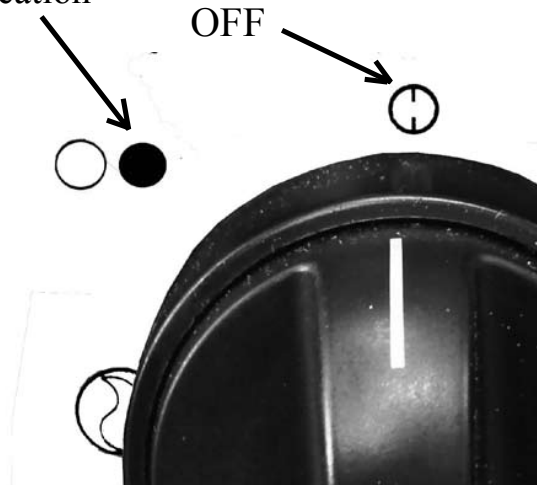
The last step in the installation process is to test the operation of the appliance before leaving or first use.

With reference to the operating instructions on the following pages test each burner individually and in combination to insure correct operation of the burners and spark ignition system.

Symbols



Burner Location



The image above shows the control knob in the OFF position

Spark ignition button



Symbols



← The Oven Symbol

250°F
120°C ○

← The oven temperature in Celsius and Fahrenheit



← Grill Burner Symbol

Operating Instructions

‘DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE OVEN OR NEAR THIS APPLIANCE.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHEN IT IS IN OPERATION.

Lighting the Range Top Burners -

IMPORTANT: Before lighting, ensure the Burner Caps are correctly positioned on the burners.

1. Before lighting, please ensure that nothing flammable is placed on or near burners.
2. Read and comply with all safety instructions in the vicinity of the stove and in this manual.
3. Ensure all control knobs are in the Off position. Depress the spark button and check that all burners have “spark”. Looking closely a spark should be clearly visible at the white sparking plug. If any burner fails to spark follow the procedure outlined in item 9 on the next page and contact your Force 10 to dealer to arrange servicing.
4. Open the manual cylinder and solenoid valves. (Turn the manual cylinder valve in the counterclockwise direction, and switch the solenoid valve to the open position.)
5. Hold the spark ignition button in, push in the control knob, (as far as it will go) and turn it counterclockwise to High, until the burner is lit.

Lighting the Range Top Burners - continued

6. Sometimes the burner will sputter for a while before igniting. Continue to hold the spark ignition button on and give your range 10-15 seconds to purge the air out of the gas line.
7. Continue holding the burner control knob all the way in for about twenty (20) seconds after ignition. This will heat the thermocouple and allow the gas valve to stay open. The thermocouple is designed to cut off the gas supply to the burner if the flame should accidentally be extinguished. A clean blue flame should be visible. If the burner flares up or a dirty yellow flame is visible discontinue use and contact your Force 10 dealer for servicing.
8. This arrangement also ensures that the range is childproof: to the extent that a simple twisting of the control knobs will not light any burners or allow gas to enter your boat.
9. If the spark ignition fails, turn the burner OFF and apply a lit match or lighter to it before turning it back to the High position. Have your dealer or authorized repairer check the spark ignition system with reference to page 13 of the servicing instructions.
10. You should now be able to set the flame to any desired level between High and Low by turning the control knob further in the counterclockwise direction.
11. To turn off the burner, push in and turn the control knob clockwise to the off position.
12. You must shut off both the solenoid and the manual gas cylinder valves whenever your vessel is unattended or if there is an emergency. Force 10 recommends that you also shut the cylinder valves off whenever your Galley Range is not in use.

Thermostatic Controlled Oven Operation -

- The oven and griller are controlled by the same valve.
- The oven and griller can not be operated at the same time.
- The oven temperature is controlled by a mechanical thermostat but **there is no pilot light.**
- The oven burner will provide full output until it reaches the temperature set point at which time it will go into a maintenance mode (reduce to a low flame).
- During operation the burner never goes off.
- For best results it is important to pre-heat the oven.
- The oven should be pre-heated for (10) minutes to achieve a stable temperature.

When the temperature has been reached and the flame is very low be sure to close the oven door slowly when checking your food to ensure that the oven burner will not be extinguished.

Lighting the Oven Burner

1. It is **essential** to the proper operation of your oven that the stainless steel heat plate be placed on the bottom level of the oven to ensure even heat distribution (see page 5 for heat plate installation instructions).
2. Read and comply with all safety instructions in the vicinity of the appliance and in this manual.
3. Ensure all control knobs are in the Off position.
4. Open the manual cylinder and solenoid valve (if fitted). Turn the manual cylinder valve in the counterclockwise direction, and switch the solenoid valve to the open position.
5. Depress the spark ignition button and hold it in until the burner is lit. Push in the control knob and turn it counter clockwise to the desired temperature, hold the knob in until the burner is lit. Continue holding the burner control knob all the way in for about twenty (20) seconds after ignition. This will heat the thermocouple and allow the gas valve to stay open. The thermocouple is designed to cut off the gas supply to the burner if the flame should accidentally be extinguished.
6. Close the oven door carefully to ensure that the oven burner will not be extinguished. To turn off the oven, push in and turn the control knob clockwise to the off (vertical) position.

Lighting the Grill Burner

Before lighting the griller make sure that the oven rack is adjusted to the middle level to position your food at the desired height. Do not grill with the rack on the top level.

- To light the grill burner depress the spark button and hold it in until the burner is lit.
- Push the control knob in and turn it clockwise to the stop
- Continue holding the burner control knob all the way in for about twenty (20) seconds after ignition to engage the thermocouple.
- The door should left partially open while grilling - push down on the handle when the door is open about 25mm and it will lock in place for grilling.
- To turn off the grill, push in and turn the control knob counter-clockwise to the off (vertical) position.

Remember that grilling/broiling is a rapid process. Grill with the Door Open. Check your food often, and do not run the broiler for more than 20 minutes at a time.

CARE AND MAINTENANCE

Your Galley Range is constructed of one of the hardest, and most corrosion-resistant stainless steels available. However, the surfaces can be damaged if the proper care is not given. Please follow these maintenance suggestions and you will have a good looking appliance for years to come.

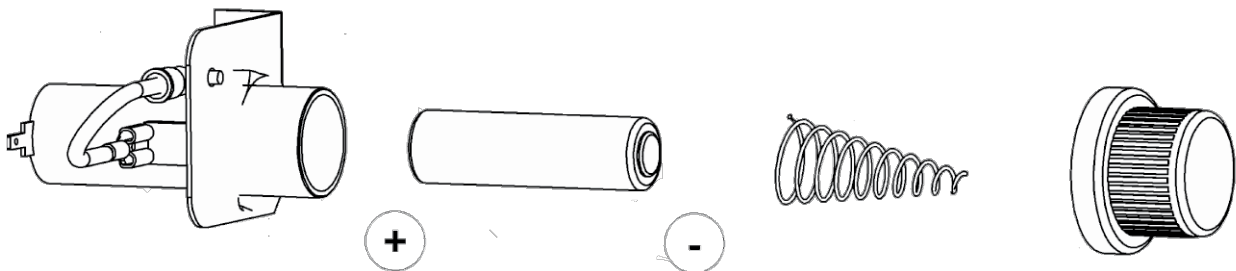
Aside from cleaning as detailed below your Galley Range requires no regular maintenance. If problems occur during operation, discontinue operation and have your authorized repairer refer to the troubleshooting section on the following pages.

1. Do not use any abrasive chemical cleaners on the inside or outside of your range. Any household liquid cleaner is recommended.
2. Use a clean cloth or sponge to apply cleaners.
3. Remove stains as quickly as possible before they become “set”.
4. Do not let food spills or burnt foods build up on any surface of your galley range.
5. You can use a household oven cleaner for the oven, but remember to follow the product manufacturer’s directions.
6. Do not use steel wool or SOS-type pads to clean any part of your range. These products will embed fine steel particles in the surface of the stainless steel causing it to “bleed” (rust) in a marine environment. Use bronze wool or some other nonmetallic abrasive if you must. Be aware, however, that your range has a fine finish that can be scratched by some abrasive pads or cleansers.

Changing the Battery

The electronic ignition is powered by a 1.5 volt “AA” battery.

The battery holder and spark ignition controller are located under the stove at the back. To change the battery unscrew the black cap; remember to respect the polarity as shown below.



SERVICING MUST ONLY BE CARRIED OUT BY AN AUTHORIZED PERSON

SERVICING INSTRUCTIONS

If something should go wrong with the operation of your Galley Range, do not despair!

Read this section carefully and follow our suggested remedies. Servicing instructions are provided on pages 16 to 19 for reference by an authorised service technician. Please ensure they consult these instructions prior to servicing the appliance.

If these suggestions do not resolve the difficulty, contact Force 10 directly, or consult your dealer, quoting the model and serial number of your Galley Range. The serial number on gimballed models can be found on the bottom outside right panel.

TROUBLESHOOTING

Gas Smell

1. Extinguish all open flames and smoking materials.
2. Close both manual and solenoid cylinder valves.
3. Make sure that all appliance valves are closed.
4. Ventilate all interior compartments thoroughly. Do not use your stove until the leak has been found and fixed by an authorized person.

Ignition System Fails to Spark or Begins to Spark Slowly

- 1 Check the battery to ensure that it is an AA 1.5 volt, that it is still giving power, and that it is installed the right way. Install a new battery if necessary.
2. A quick way to check is to press the spark button, and look to see if spark is sparking between terminals.
3. If none of the spark plugs will spark, first replace the battery and check again. If they still will not spark, contact "Force10" we will arrange for the spark ignition box to be replaced.

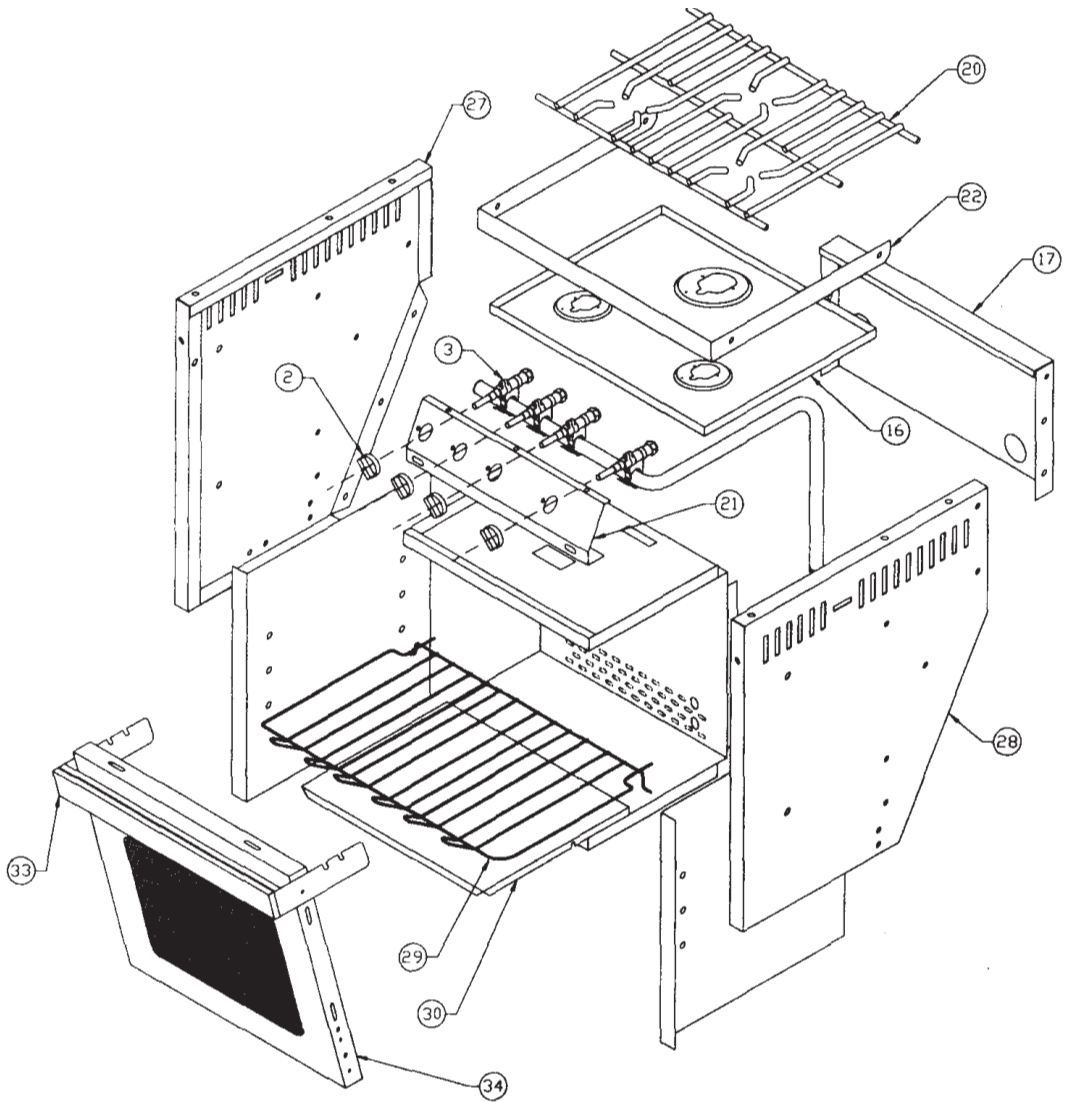
Sometimes the burner will sputter for a while before igniting. Give your range 10-15 seconds to purge the air out of the gas line.

Burner Control Valve Fails to Stay Open When Valve Control Knob is Released .

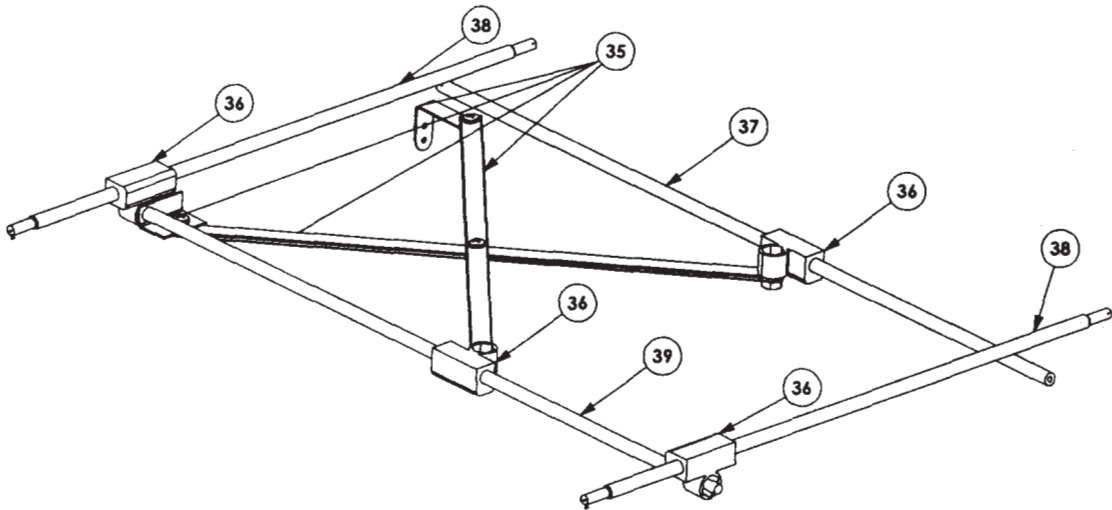
1. Remember the Burner Control knob must be held in all the way for twenty (20) seconds after ignition in order to heat the thermocouple and allow the gas valve to stay open.
2. A thermocouple consists of two dissimilar metal joined together at the sensing end. These metals are in contact with each other only at the point that is exposed to the burner flame. When this point is heated by the burner flame, a small amount of electricity (1.5 millivolt) is generated. This electric current flows to the other end of the thermocouple that is connected to the gas valve. Here it activates an electromagnet that keeps the valve open.
3. Should the burner accidentally be extinguished (by a strong draught for example), electricity will no longer be generated, and the valve will be snapped back to the closed position by a stainless steel spring.
4. There could be a problem with the thermocouple. The small upright attachment next to the burner on the range top is one end of the thermocouple.
5. This is normally an isolated problem, as all thermocouples and ranges are tested at the factory.
Contact your local Force 10 representative to arrange for the thermocouple to be replaced

Inadequate Heat - Flame Burning Low or Gas Out

1. Your system may be low on fuel - check your tank pressure gauge.
2. The gas cylinder valve may not be fully open - make sure the handle is turned as far as it will go in the counterclockwise direction.
3. The burner orifice(s) may be obstructed. When cold, unscrew the two screws holding down the burner cap. You can now lift up the cap and flame spreader and see the brass orifice in the bottom of the air cup. Remove the orifice with a 7mm socket. Clean out the orifice and reinstall the orifice, flame spreader and burner cap. Take care not to force or cross thread anything. If the broiler orifice needs to be cleared, added caution must be taken. Only use alcohol or a Q-tip to clean the orifice. Never use metal to clean the orifice.
4. Sometimes LPG gas will not flow as readily if the outside temperature is very low - i.e. below freezing.



EXPLODED VIEW OF STOVE



DOOR SLIDER ASSEMBLY

Cleaning the Burner Orifice

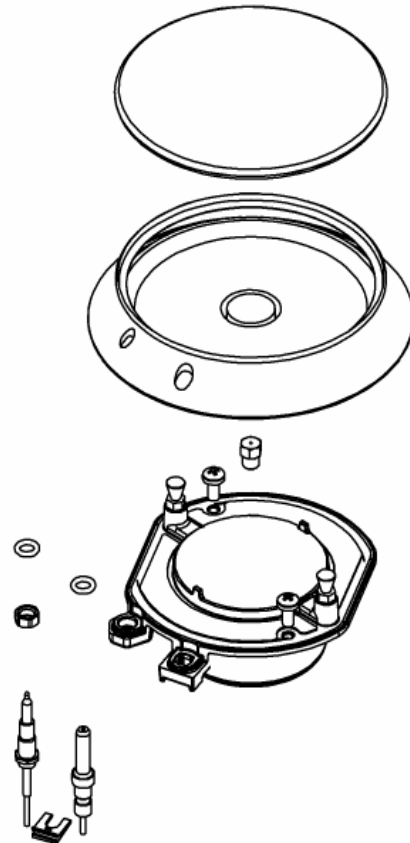
The orifice in the top burners should be cleaned at least once a year to remove grease and carbon build up. The orifice should be removed for cleaning.

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.

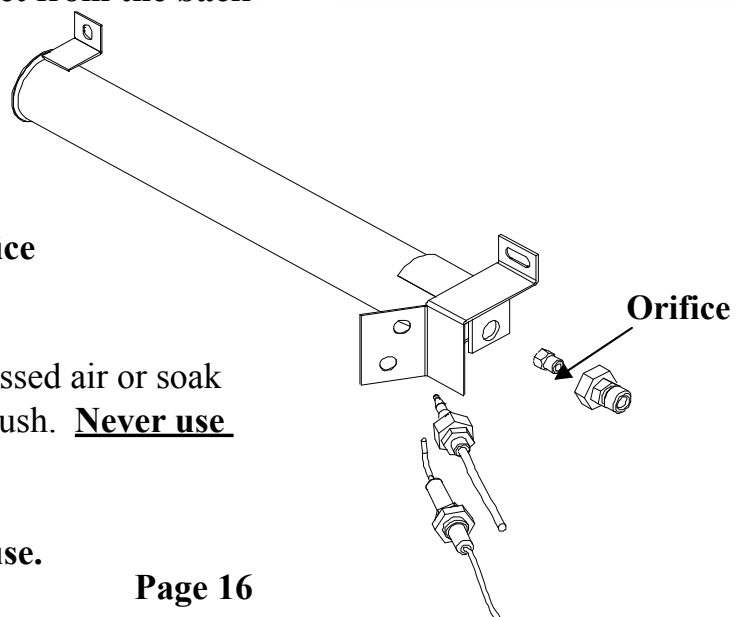
Removal of the top burner orifices:

- Twist the burner cap counterclockwise and lift up.
- Remove the flame spreader.
- Using an 7mm socket unscrew and remove the brass orifice.
- 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**
- Re-assemble the burner before use ensuring the burner cap is attached.



Removal of the oven burner orifice:

- Unscrew the oven burner bracket from the back of the stove.
- Rotate the burner 180 degrees to gain access to the orifice.
- Remove the orifice from the orifice holder with a 7mm wrench.
- 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**
- Re-assemble the burner before use.



To access thermocouples, control valves etc start by removing the top tray as described below.

- Remove the top grid as described on page 4.
- Remove all the burner caps and the flame spreaders
- Un-screw the burner cup from the top tray by removing the (2) screws on each burner cup.
- Remove the front control panel by removing the (3) screws on the front of the top tray. The control panel can now be removed by pulling all of the control knobs off .
- Next un-screw the (3) screws on both the right and left side of the tray. The entire top tray can now be lifted off of the stove. Note: when replacing these (3) front screws be carefull that the fascia plate is correctly aligned so that the screws do not cross thread.

Replacing a Thermocouple

Top Burners

- 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)
- Using an 8mm wrench, remove the brass thermocouple nut. The thermocouple head will come out from the bottom.

Grill Burner Thermocouple

Start by removing the top tray as described above.

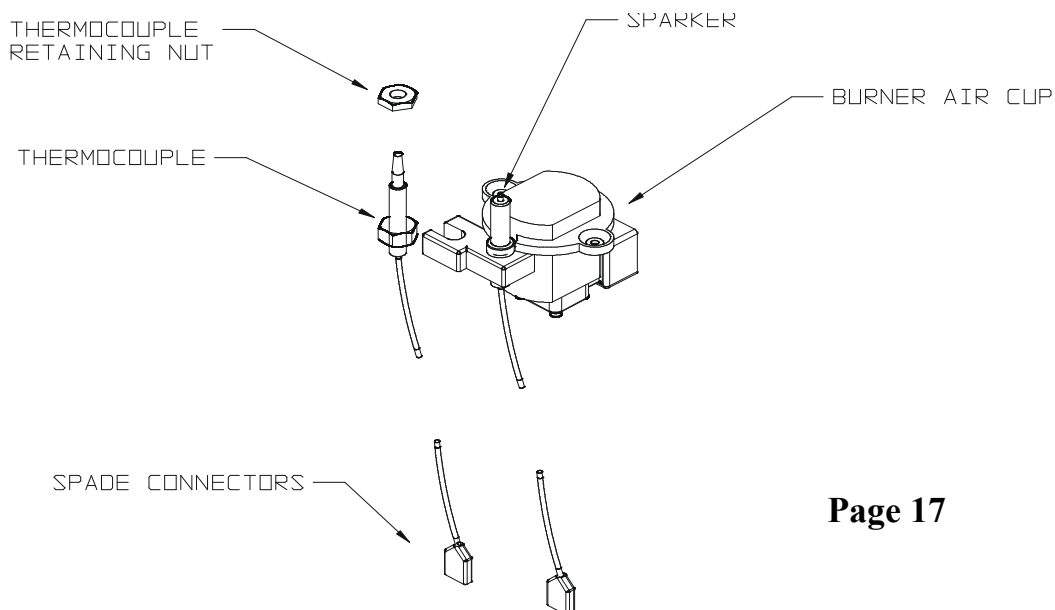
- the grill burner thermocouple is attached with a bracket accessed through the front of the oven. Undo the two screws on the bracket and the thermocouple nut; the thermocouple can now be threaded up through the oven roof.

Oven Burner Thermocouple and Capillary

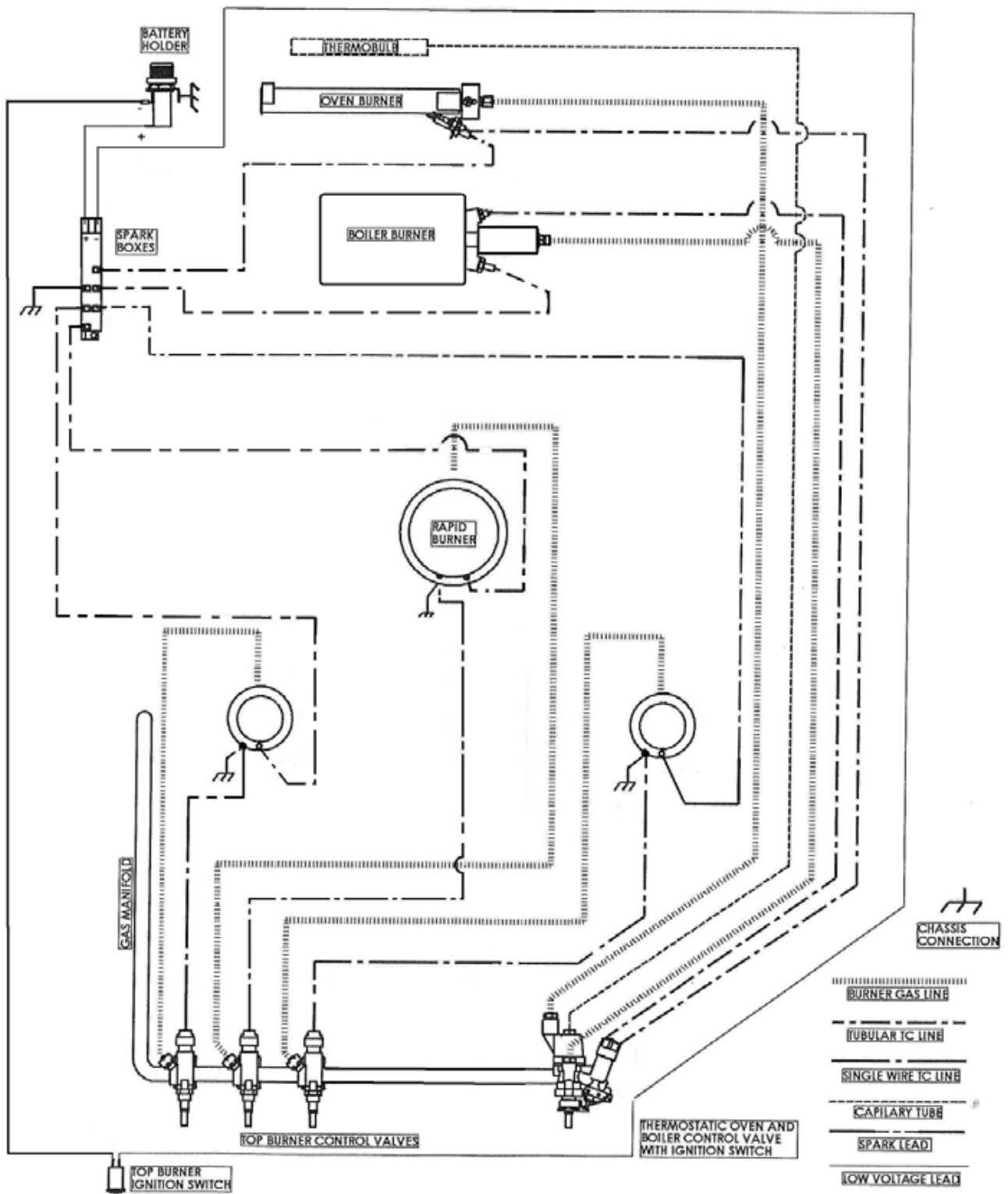
You may need to remove the stove for easier access to the back of the stove.

Start by removing the top tray as described above.

- The oven burner thermocouple is attached with a bracket accessed through the front of the oven. Remove the heat disbursal plate for easier access then undo the thermocouple nut. Thread the thermocouple out the back of the stove and up through the splash back. The capillary is attached to the back wall of the oven with clips.



Gas and Electrical Circuits



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	Battery is dead	Change battery
	Spark plug is dirty	Clean tip of spark plug
	Spark Box has failed	Replace the spark box
Oven does not get hot	The heat plate is not installed	Install the heat plate
	Dirty orifice	Remove and clean orifice
	Low gas pressure	Check regulator at the tank

LIMITED WARRANTY

Force 10 Marine Company warranties new products to the original consumer to be free from defective material(s) and workmanship while under normal use and service. This limited warranty extends for the following period:

Propane Gourmet Galley Ranges Two (2) Years

Terms and Conditions

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

The buyer will return defective products to the address stated below. No product will be accepted by Force 10 Marine Company without prior written or verbal authorization, and in accordance with instructions from Force 10 Marine Company. The authorization number must accompany returned merchandise.

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 Marine Company 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 Marine Company and does not cover improper use, vandalism, negligence or accidents.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Model No. _____ Serial No. _____

This Range has been built to operate with the following pressure: Propane: 2.75 KPa.

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