

GAS Pressure

FAQ: "My oven doesn't get down to temperature. What can be causing this."

The most common source of oven performance issues in a new gas oven is insufficient gas pressure.

The stoves we sell for use in Australia are tested and certified for use with Propane Gas (LPG) at 2.75kPa / 27.7 mbar. Stoves designed for use in other regions may be adjusted for use at different gas pressures. The data label on the back or side of the appliance will tell you what gas and gas pressure the appliance is adjusted for.

To function correctly the oven must have the correct pressure at the appliance inlet. The installer of the appliance should check to see that pressure is correct at the time of installation. Insufficient gas pressure is the number one cause of poor oven performance. This can be caused by:

- A faulty or incorrect gas pressure regulator

These stoves are manufactured for different gas pressures depending on the region and the gas in use. For example the most common version of the ENO stoves is supplied for use in Europe with Propane gas at 37mbars or Butane gas at 28 mbars so if you have one of these stoves and you are using Propane with a standard USA 30mbar regulator all burners except the oven may seem to work OK but the oven will not get down to temperature.

Solution is to fit the correct regulator for the appliance or use a variable regulator and adjust the pressure until the appliance receives the correct pressure.

- A restriction or blockage in the gas lines. Check for: a crushed or pinched gas line or a very long run of insufficient diameter. In older gas systems the stenching agent may also react with rubber hoses and collect as a gooey mess at the lowest part of the gas lines. It may be possible to clear this out with compressed air but it is best to replace the gas lines.

- A dirty partially blocked gas jet may also cause these symptoms. This is common in older stoves. Cleaning the orifice should restore function.

Important Note: On Force 10 stoves the oven heat disbursement plate MUST be installed for the oven to work correctly! The heat plate is required for correct air convection. If the plate is removed the oven temperatures will be uneven and incorrect.

FAQ: is there any adjustment on the stove?

No, on Force 10 stoves there are no user adjustable features. There is no gas pressure regulator on the stove, the gas pressure is regulated by the boat's gas system. The regulator is generally located near the gas bottles if it is defective or not rated for the gas in use this may be the cause

(on the back of the unit there will be a silver data label that tells you the correct gas regulator to use with the appliance).

On the ENO stoves there is also an adjustment to the oven burner air intake that can be made: your owners manual will show you how to do this and how to access the gas jet for cleaning.