



# **Gourmet Galley Range**

## **INSTALLATION & OWNER'S MANUAL**

*Read all instructions and warnings before operating.*

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## **INTRODUCTION**

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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.

Force 10 advises strongly against unauthorized modification of this product, but we do encourage you to correct problems which may arise by under-taking the simple repairs and maintenance described in this manual.

**Any recommendation or advice given by Force 10 Manufacturing 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.**

## **SAFETY & PRECAUTIONS**

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**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. **Do not attempt to locate leaks by using an open flame.**
- Close the main gas valve when the appliance is not in use.
- Never leave this appliance unattended during use.
- Save this manual for future reference.



## Minimum Clearances to Overhead Cabinets

30" (762mm) minimum clearance between the top of the cooking surface and the bottom of an unprotected wood or metal cabinet;

or

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

To eliminate the risk of burns or fire by reaching over the heated surface, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5" beyond the bottom of the cabinets

## Gimbal Installation

### Cutout Dimensions:

Model	Description	A	B	C	D	E	F	G	H
63251	2 - Burner NA Standard	22"	19"	23 1/4"	2"	2 3/8"	5"	5 1/8"	6 3/8"
63253	2 - Burner NA Compact	22"	19"	21"	2"	2 3/8"	5"	5 1/8"	6 3/8"
63254	2 - Burner European Sub Compact	18 1/2"	15 1/2"	21"	2"	2 3/8"	5"	5 1/8"	6 3/8"
63256	2 - Burner European Standard	20 3/8"	19"	23 1/4"	2"	2 3/8"	5"	5 1/8"	6 3/8"
63258	2 - Burner European Compact	20 3/8"	19"	21"	2"	2 3/8"	5"	5 1/8"	6 3/8"
63269	2 - Burner XM	19 1/2"	19"	22"	2"	2 3/8"	5"	6"	7 1/4"
63351	3 - Burner NA Standard	22"	21"	23 1/4"	2"	2 3/8"	5"	6 3/4"	8"
63353	3 - Burner NA Compact	22"	21"	21"	2"	2 3/8"	5"	6 1/2"	7 3/4"
63354	3 - Burner European Sub Compact	20 3/8"	19 3/4"	19 1/2"	2"	2 3/8"	5"	6 1/4"	7 1/2"
63356	3 - Burner European Standard	20 3/8"	21"	23 1/4"	2"	2 3/8"	5"	6 3/4"	8"
63358	3 - Burner European Compact	20 3/8"	21"	21"	2"	2 3/8"	5"	6 1/2"	7 3/4"
63451	4 - Burner NA Standard	22"	21"	23 1/4"	2"	2 3/8"	5"	6 3/4"	8"
63453	4 - Burner NA Compact	22"	21"	21"	2"	2 3/8"	5"	6 1/2"	7 3/4"

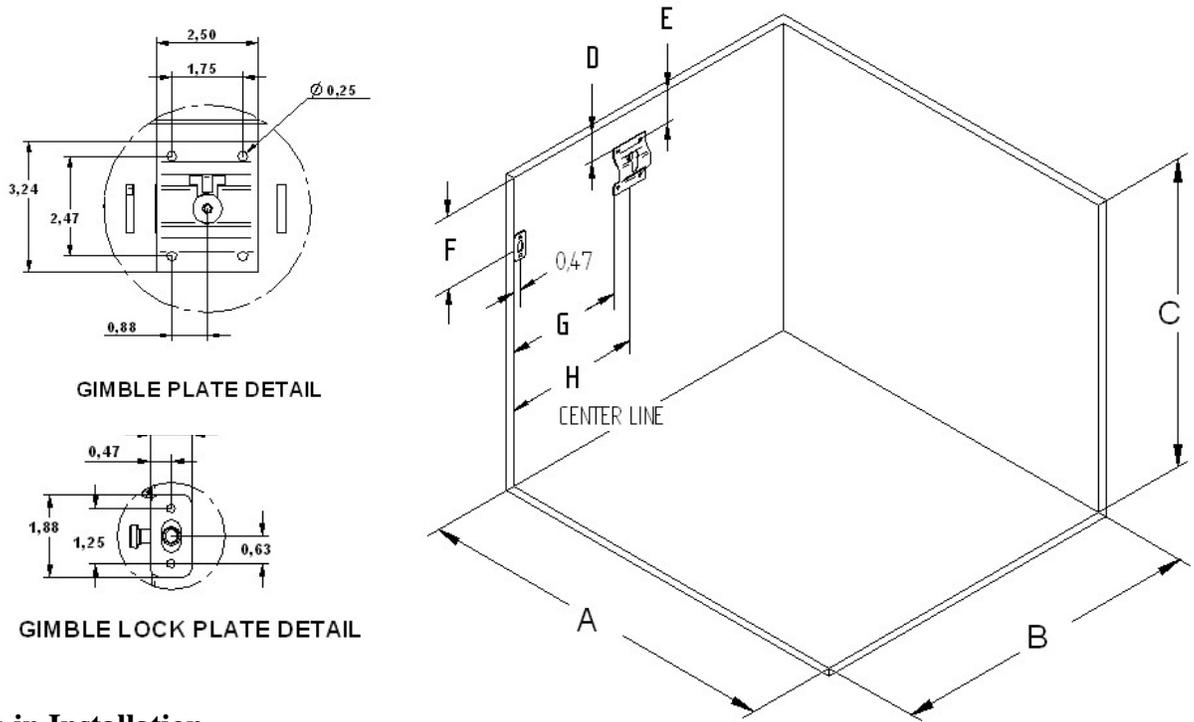
Mount a gimbal wall plate bracket on each side of the opening as shown in the diagram. This will position the stove so that the top of the cooking grill frame is flush with the countertop and the front of the unit will be flush with the front surface of the adjacent cabinets.

Level each gimbal wall plate bracket and fasten with four #12 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 wood screws at least 3/8" (10mm) in length. (Screws not included)

Carefully lift the stove into position so that the gimbal knobs slide into the brackets. Gently push the safety tabs of the bracket inward, toward the stove so that they protrude over the gimbal knobs.

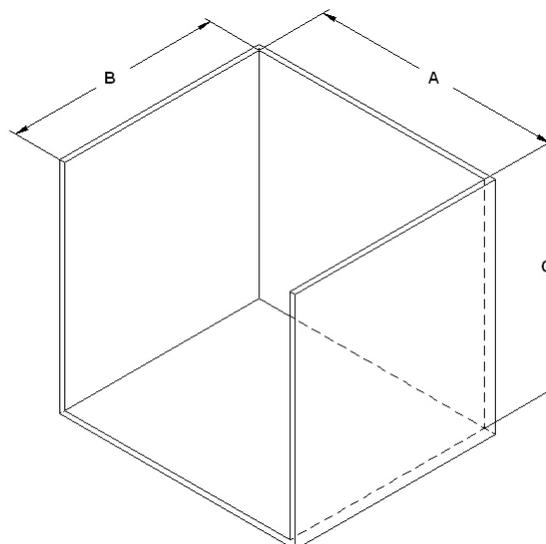
Make sure the stove swings freely at least 15 degrees. Check to ensure the gimbal lock pins slide into the hole.



### **Built-in Installation**

#### Cutout Dimensions:

Model	Description	A	B	C
73251	2 - Burner NA Standard	20 <sup>3</sup> / <sub>4</sub> " (527mm)	16" (407mm)	22 <sup>1</sup> / <sub>4</sub> " (565mm)
73253	2 - Burner NA Compact	20 <sup>3</sup> / <sub>4</sub> " (527mm)	16" (407mm)	20" (508mm)
73351	2 - Burner European Sub Compact	20 <sup>3</sup> / <sub>4</sub> " (527mm)	20" (508mm)	22 <sup>1</sup> / <sub>4</sub> " (565mm)
73353	2 - Burner European Standard	20 <sup>3</sup> / <sub>4</sub> " (527mm)	20" (508mm)	20" (508mm)
73451	2 - Burner European Compact	20 <sup>3</sup> / <sub>4</sub> " (527mm)	20" (508mm)	22 <sup>1</sup> / <sub>4</sub> " (565mm)



The unit is supported (hung) by the trim on the top side edges resting on the countertop. Secure the unit into position by screwing the stove sides to the walls of the cut out. The mounting holes are located inside the front and back vent holes on both sides of the top tray. (To access the holes remove the top tray). Use #8, 1" stainless steel wood screws. (Screws not included) ***Attach gas line to the back of the unit before securing into place.***

For additional ventilation and heat dispersion, it is recommended that you have (2) or (3) 1" (25mm) diameter holes on each side of the bottom of the cutout.

## **OPERATION**

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### **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 spark system may either be initiated by a separate ignition button or may be integrated into the valve.

**Pot Holders** - There are (2) sets of Pot holders included with your unit. These Pot holders are designed to hold pots in place during movement. To install the pot holder, screw the unit (clockwise) into the black base on either side of the top grill. Adjust the width of the arms by loosening the black knob (counter-clockwise) and separating the arms to the desired width.

**Slide-Away Oven door** - Your Force 10 Range is equipped with a slide away space saving door. To open the door, lift up on the handle and pull towards you. The door will fold 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. There is also a door lock that should be used when the oven is not in operation.

To lock the handle, lift up the brass knob located on the right side of the handle and slide it towards the door. To unlock the handle lift up the knob and slide it towards the handle.

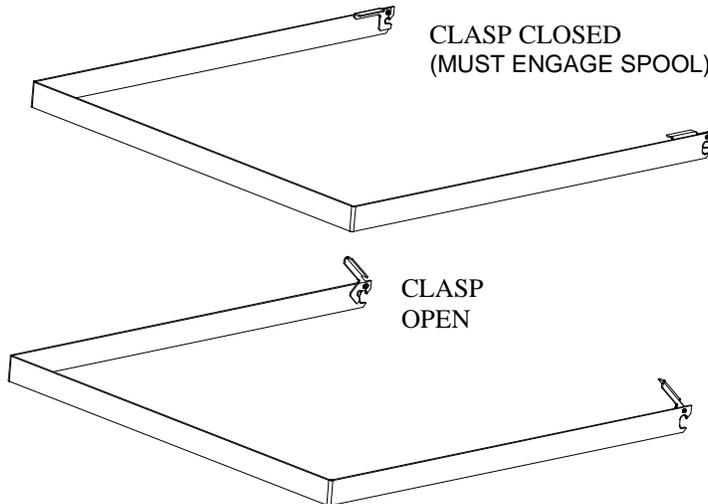
**Removable Top Grill** - This range is equipped with a removable top grill for ease of cleaning and maintenance.

#### **To remove:**

Rotate the two clasps located on each end of the grill frame up ward 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 grill and at the same time pull it towards the front of the stove. This motion will allow the small hook sections of the grill frame to ride over the top of the spool. The grill frame will now be free of the stove.

### **To install:**

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 the clasps so that they engage the spool center groove. Check the alignment of the grill with the stove body, it should be square and feel secure and be able to rotate freely upward.



### **Top Burner Operation**

*Before lighting, ensure the **Burner Caps** 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. If your unit is equipped with an integrated spark system the burner will light automatically, or continue to hold in the control knob and push the ignition button located on the left side of the control panel. (Both systems will produce 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**

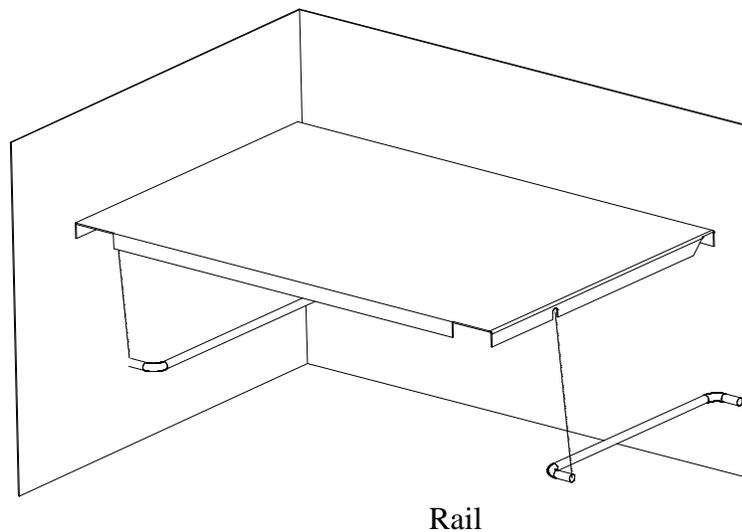
The oven and broiler are controlled by the same valve. The oven and broiler can not be operated at the same time. The oven temperature is controlled by a mechanical thermostat. The oven burner will provide full output until it reaches the set point at which time it will go into a maintenance mode.

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.

It is essential for proper operation of your oven that the heat disbursement plate be installed.

### **Heat Disbursement Plate installation:**

Install the Heat Plate on the side rails located towards the bottom of each oven side, with the circular notches towards the front.



### **Oven:**

- To light the oven push in the oven control knob and turn counter-clockwise to the desired temperature setting. If your unit is equipped with an integrated spark system the burner will light automatically, or continue to hold in the control knob and push the ignition button located on the left side of the control panel. (Both systems will produce 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 (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. If your unit is equipped with an integrated spark system the burner will light automatically, or continue to hold in the control knob and push the ignition button located on the left side of the control panel. (Both systems will produce 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 oven, 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.**

## **CLEANING & MAINTENANCE**

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### **Cleaning Stainless Steel**

*Do not use abrasive pads; they will scratch the surface*

The basic rule of thumb is to 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. When using any cleansing agent, the rubbing should be in the direction of the polish lines or "grain" of the metal.

### **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 do not use force to free-up the valve stem. Remove the control panel from the range by first removing the control knobs and the screws that hold it in place from the top tray. Remove the two small Phillips head screws on the front of each control valve. Once this is accomplished, you can remove the cap that holds the valve stem in the valve body.

Inside the body is a shaft that may also be dirty. Using a pair of tweezers, remove the shaft. **Remember its orientation inside the valve.** Carefully clean the valve stem and shaft using warm water or alcohol. Replace the shaft back in the valve, ensuring it is in the proper position. Lubricate the valve stem with a high-temperature lubricating grease (a small amount will do) and replace the valve and its associated cap. Secure the screw and replace the control panel.

### **Cleaning the Burner Orifice**

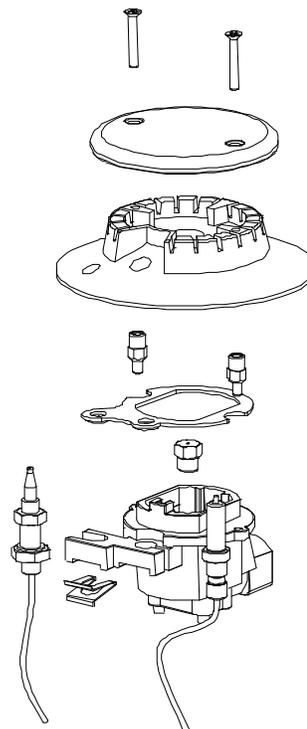
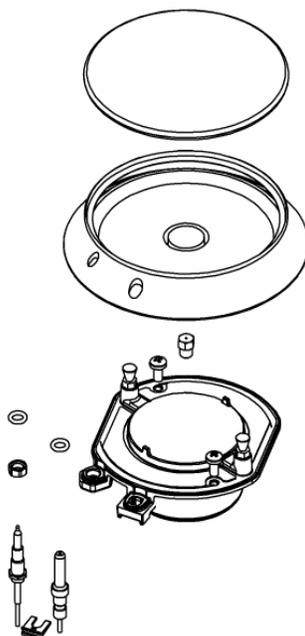
The orifice on the burners should be cleaned at least once a year to remove grease and carbon build up. The orifice should be removed for cleaning. To clean out the orifice use compressed air or soak it in alcohol and use a soft bristle brush. **Never use metal to clean the orifice**

**Turn off the gas before performing any maintenance.**

#### **Removal of the top burner orifices:**

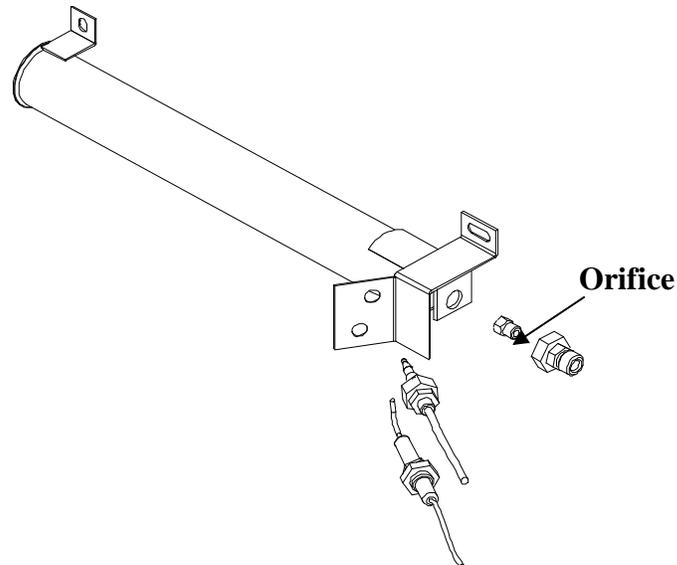
*(This unit will be equipped with either screw down or twist off burner caps)*

- For units with screw down caps, remove the (2) Phillips head screws and lift off the burner cap. For units with twist off burner caps, twist the burner cap counter-clockwise and lift up.
- Remove the flame spreader.
- Using an 7mm socket unscrew and remove the brass orifice.
- Re-assemble the burner before use ensuring the burner cap is attached.



### **Removal of the oven burner orifice:**

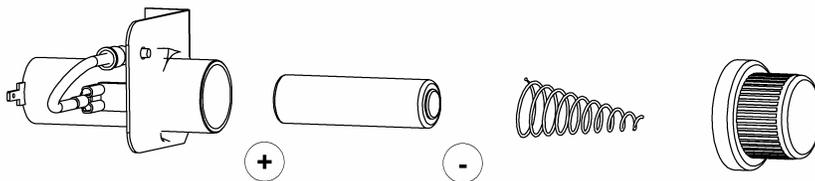
- Unscrew the oven burner bracket from the back of the stove.
- Rotate the burner 180 degrees to gain access to the orifice.
- Remove the orifice from the orifice holder with a 7mm wrench.
- Re-assemble the burner before use.



### **Changing the battery**

The electronic ignition system is powered from a AA 1.5 Volt Battery. The Battery holder is located at the back of the stove, under the door.

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

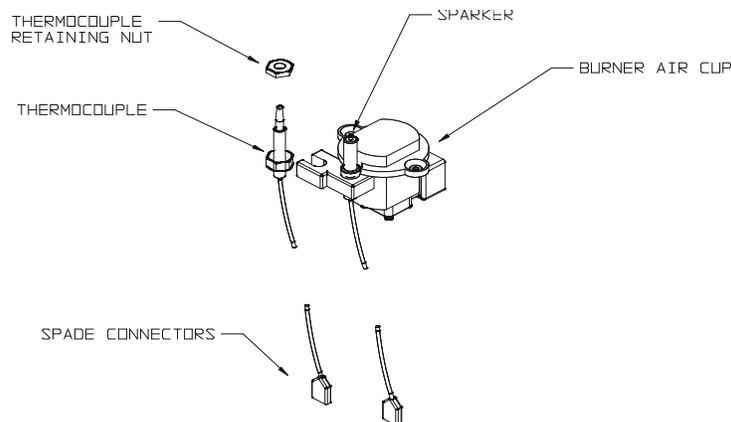


## **Replacing a Thermocouple**

Tools Required:      Phillips Head screwdriver  
                                 8mm open wrench

### **Top Burners**

1. Remove the top Grill
2. Remove the top tray
  - Remove all the burner caps
  - Remove 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.
  - Detach the top tray from the body by un-screwing the (3) screws on both the right and left side.
3. 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)
4. Using an 8mm wrench, remove the brass thermocouple nut. The thermocouple head will come out from the bottom.



### **Oven and Broiler**

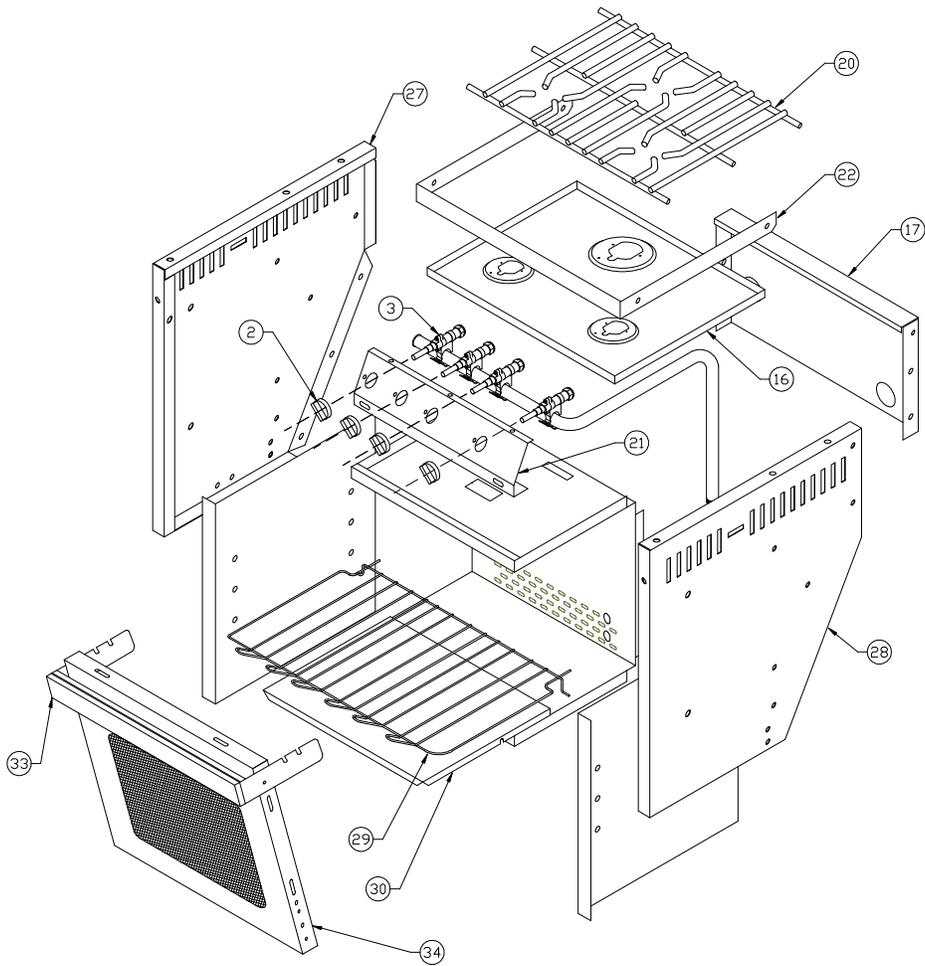
1. Remove the top tray and control panel as described above.
2. Using an 8mm wrench unscrew the thermocouple nut from the back of the thermostatic valve.
3. Unscrew the thermocouple head from the bracket on the oven burner or broiler.

## **TROUBLE SHOOTING GUIDE**

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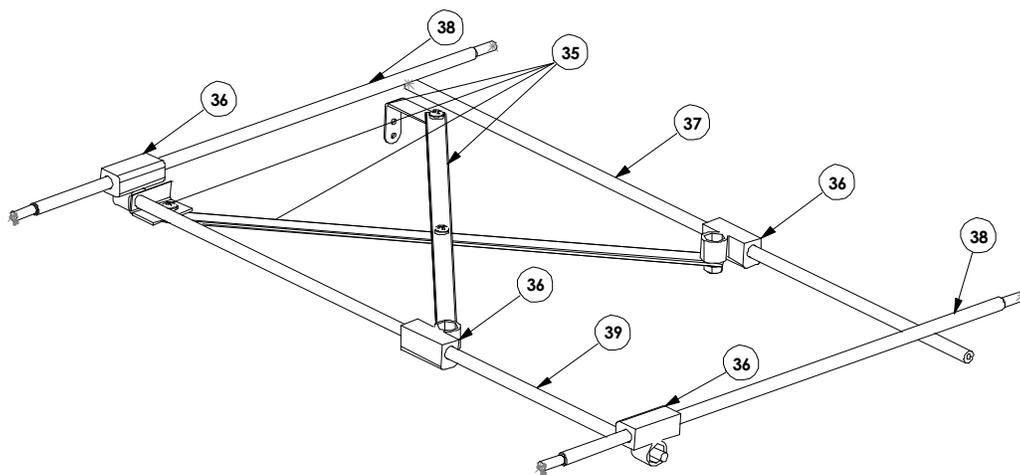
<b>PROBLEM</b>	<b>CAUSE</b>	<b>Solution</b>
<b>Burner will not stay lit</b>	Thermocouple is not in the flame	See Low Flame
	Thermocouple has failed	Replace thermocouple
	Solenoid in the valve has failed	Replace solenoid
<b>Burner will not light (No gas)</b>	Supply tank is empty	Re-fill tank
	Shut-off 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
<b>Low Flame</b>	Low gas pressure	Check regulator at the tank
	Dirty orifice	Remove and clean orifice
<b>Igniter does not spark</b>	Battery is dead	Change battery
	Spark plug is dirty	Clean tip of spark plug
	Spark Box has failed	Replace the spark box
<b>Oven does not get hot</b>	The heat plate is not installed	Install the heat plate
	Dirty orifice	Remove and clean orifice
	Low gas pressure	Check regulator at the tank

# Assembly Diagrams



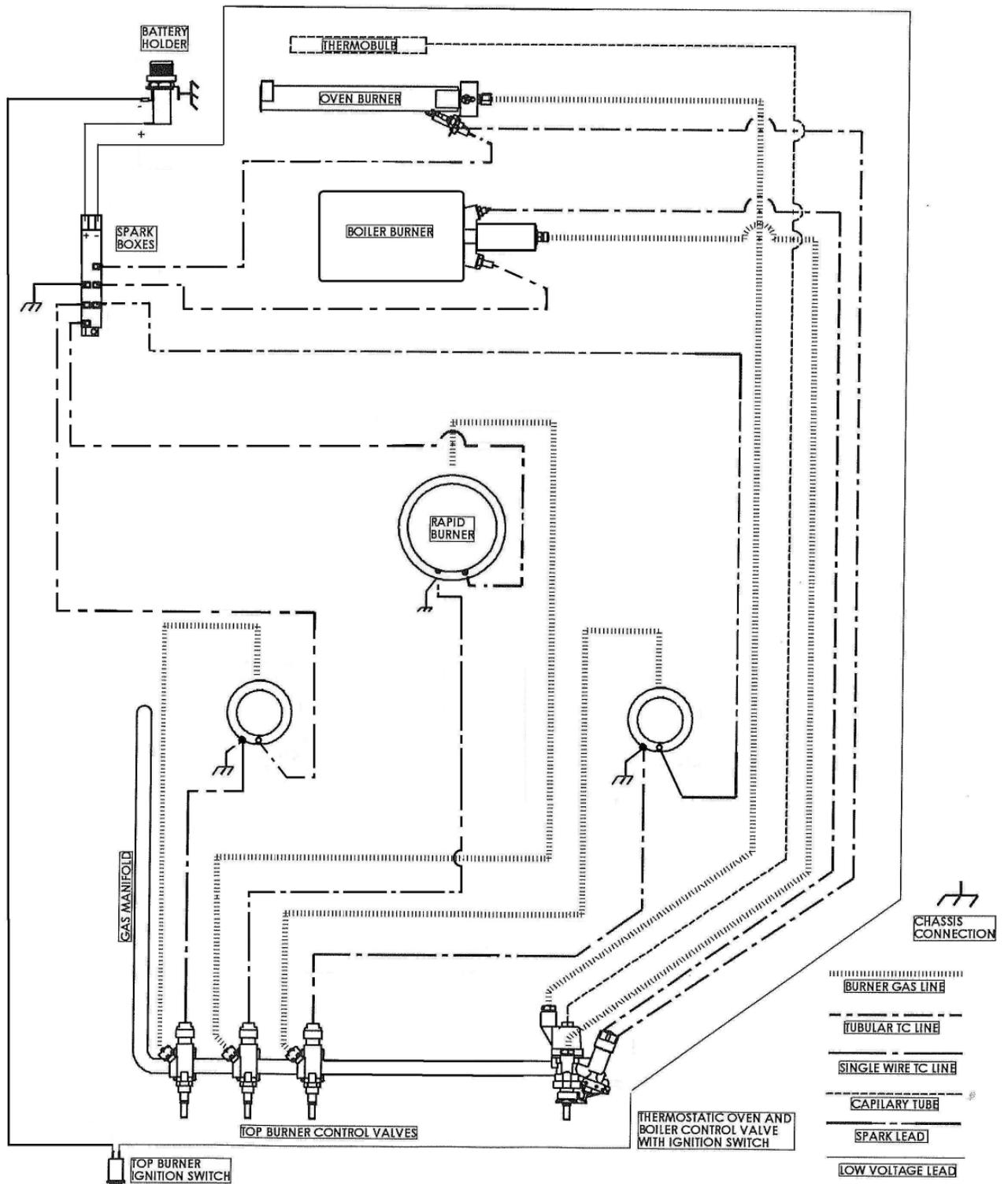
- 2 Control Knob
- 3 Control Valve
- 16 Top Tray
- 17 Grill Back
- 20 Top Grill
- 21 Control Panel
- 22 Grill Frame
- 27 Left Stove Side
- 28 Right Stove Side

- 29 Oven Rack
- 30 Oven Heat plate



- 33 Handle
- 34 Door Assembly
- 35 Assembly
- 36 Slider Blocks
- 37 Back Door Rod
- 38 Side Door Rod
- 39 Front Door Rod

# Gas and Electrical Circuits



## SPECIFICATIONS

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<b>Fuel Type:</b>	Propane / Butane
<b>Input Gas Pressure:</b>	30 mbar
<b>Rapid Burner Output (Large):</b>	8200 BTU / 2.4 kW
<b>Auxiliary Burner Output (Small):</b>	3400 BTU / 1 kW
<b>Oven Burner Output:</b>	5100 BTU / 1.5 kW
<b>Broiler Output:</b>	5500 BTU / 1.6 kW
<b>Electrical Requirement</b>	1.5 Volt DC AA Battery
<b>Warranty:</b>	(2) Years
<b>Certification:</b>	CE / AGA

<b>Model</b>	<b>Weight Lb (Kg)</b>	<b>Oven Volume (Usable) (L)</b>
63251	75 (34)	25
63253	73 (33)	19
63254	68 (31)	14
63256	72 (33)	23
63258	70 (32)	17
63269	75 (34)	20
63351	83 (38)	30
63353	81 (37)	19
63354	72 (33)	13
63356	76 (35)	26
63358	74 (34)	17
63451	83 (38)	30
63453	81 (37)	19
73251	76 (35)	25
73351	82 (37)	30
73451	86 (39)	30

*Specifications are subject to change without notice.*

## Limited Warranty

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Force 10 Manufacturing 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, Force 10 Manufacturing 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 Force 10 Manufacturing 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. Force 10 Manufacturing 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 Manufacturing 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.