

2 / 3 BURNER TABLE COOKER

Class 2 - Sub Class 1

Destination countries	Pressure (mbar)	Categorie
BE - CH - ES - FR - GB - GR IE - IS - IT - LU - PT	28 - 30/37	I3+
AT - DE - DK - FI - GR - NL NO - SE - NZ	30	I3B/P
AT - CH - DE - LU	50	I3B/P

I - INTRODUCTION

The ENO's marine cooker you have just acquired is designed for pleasure boating. It is equipped with a furnace equipped with a burner out of U with 25 liters or 19 liters if it has the function grill (Paragraph VIII).
ENO's marine cookers are fitted with a thermocouple safety device on each burner (cooker and oven).
In the event of a defect, the gas supply is automatically being cut off.
ENO's marine cooker is equipped with a pan-holder set and a door locking device.

II - INSTALLATION AND MAINTENANCE CONDITIONS

This appliance is not connected to an exhaust stroke: it has to be installed and connected in compliance with the relevant Installation Rules. Especially respect the Regulations concerning aeration.

- The minimum air inlet necessary to a proper combustion is 2 m³/h per kW power.
- Horizontal distance between the appliance and the adjacent walls shall not be less than 20 mm.

Installation and maintenance of this appliance have to be carried out by a skilled person in accordance with the relevant Regulations, in particular:

- The User has to comply with Technical and Safety Rules prescriptions concerning use of inflammable gas and liquefied hydrocarbons in houses and outbuildings, stipulating that no unit should be installed in any room unless:
 - a sufficient air inlet and outlet.
 - a minimum volume of 8m³
 - a window with a minimum opening space of 0,40 m²
 - a minimum height of 0,30 m from the ground are provided.
- Sanitary regulations
- Gas installations on board
 - Guideline 94/25/CE from European Parliament and Council dated June 16th, 1994
 - ISO 10239
 - ISO/DIS 9094-1.2

WARNING : When operated, naked flame appliances consume oxygen and reject exhaust materials. A ventilation is necessary when appliances are working. Open the ventilation holes designed for this purpose when operating cooker. Never use your cooking appliance to warm up the living space. Never obstruct the openings designed for ventilation (ISO/DIS 10239.3).

III - INSTALLATION INSTRUCTIONS (FIG.:1)

Correct installation is the best way to optimise the use of your marine cooker.

IMPORTANT WARNING:
The surface/furniture on which the cooker is installed must be able to resist at least a + 100°C temperature. Never use inflammable materials.

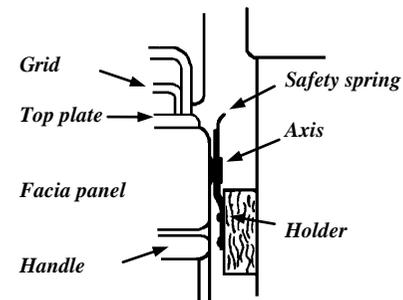
INSTALLATION

- 1 - Take the oven brackets out.
- 2 - Fasten them tightly to the walls; keep a sufficient free space around the unit enabling it to swing (see above diagram).

3 - Slowly lower the unit in its brackets. You will hear a final click denoting that the unit is locked into the automatic safety device.

UNLOCKING THE BRACKETS:

- Remove the grid and take the cooker from the brackets.
- Press the two locking spring blades and lift the unit. See diagram: unlocking position.



IV - PRECAUTIONS FOR USE

- The stabiliser is an important part of your cooker which is mounted on bearings adjusting their slant to the ship's list. **The stabiliser cancels the cooker's rotation on its bearings, especially when opening and closing the oven door.** (Fig.2)
- To improve cooking efficiency, preferably pre-heat the oven. We recommend waiting for 15 minutes before you put your dish in the oven. Let the oven operate a few minutes before closing the door.
- **Never place a dish to be cooked directly on the oven bottom plate.**
- **To operate the grill, keep the oven door ¼ open and pull the knob protection plate (placed below the fascia panel inside the oven).**
CAUTION: operate the knob protection plate only when the appliance is cold.

1. The screwdriver blade is totally being inserted between the safety spring and the support.
2. The spring is freeing the axis..
3. The safety being enfeffective, the stove + grill can be easily removed.

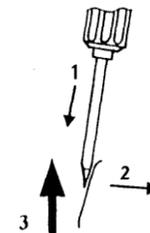
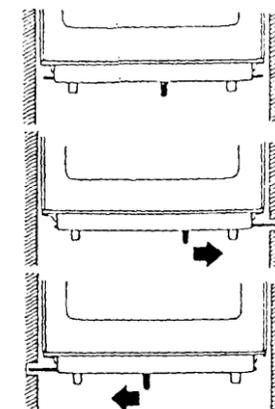


Diagram: anti-rolling bar



V - CONNECTION : suitable for marine use

Destination country	"Boat" regulator pressure	ENOQUIP
BE - CH - ES - FR - GB - GR IE - IS - IT - LU - PT	28 - 30/37 mbar	(FR) Ref.: EG3007
AT - DE - DK - FI - GR - NL NO - SE - NZ	30 mbar	(DE) Ref.: EG3016
AT - CH - DE - LU	50 mbar	(DE) Ref.: EG5015

Installation:

Any connection to the gas supply has to be made with tight mechanical connections or with normanseu connections.

NOTA: An optional gas connection kit can be supplied. "ENOQUIP" includes: a regulator special for boats, a 600mm flexible tube, a shut-off valve with its sticker, a 800 mm flexible tube, nozzle for Ø 8mm copper tube.

Setting-up : Regulator and flexible tube

- Special "boat" regulator. "Shall not be used in a closed room".
- Always make sure that the rubber seal at the regulator inlet connection is properly set and in good shape.
- Screw and tighten the regulator wing-nut on the gas cylinder or on the special tap fitted on 3 Kg gas cylinders or on the "CLIP-ON" device for 6 Kg gas cylinders.
- A complete check-up of the whole installation has to be carried out punctually.
- In the case of any deterioration, "regulator, rubber tube and tap" have to be replaced.
- To ensure a correct setting-up, avoid to twist or curve the rubber tube.

Tightness control (Testing process in accordance with stipulations of Norm ISO/DIS 10239 3 PARAGRAPH 10).

Before putting the whole installation into service with LPG supply, always make sure that setting-up has been carried out properly (from the regulator up to the burners in shut-off position). The shut-off valves being opened, test the whole installation - before fixing the regulator on the rubber tube - with an air pressure equal to three times service pressure but testing pressure shall never exceed 150 mbar. The whole connection has to be considered as tight if after a five-minute

period (this should enable pressure to get balanced), pressure remains constant ± 5 mbar during the 15 following minutes. An appropriate liquid, such as a soapy water, can be used to detect any possible leakage on the connection part.

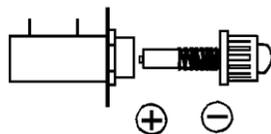
CAUTION: Do not use any detergent liable to contain ammoniac: this would damage brass connection parts. Although the damage could not be obvious at the beginning, fissures and leakage can appear a few months later.

DANGER: Never use a naked flame to check tightness.

After having tested pressure on the whole installation, every single connected appliance – including burners FFD – has to be tested while functioning. A visual control of the flame height on the burners has to be carried out while all burners are being operated in order make sure the service pressure is suitable for each appliance.

VI – HOW TO REPLACE BATTERY (electronic ignition device)

- Unscrew battery support cap – at the back of the appliance – in an anti-clockwise direction, replace 1,5 V battery (R6 type).
- Re-assembly by proceeding in the reverse order.
- If you do not use your appliance for a long period, remove battery.



VII – BURNERS IGNITION

Each burner is being guided by a tap with control knob. The indicator on the knob indicates tap position. A symbol on the fascia panel indicates burners position.

To light a burner, depress and turn the respective control knob to the left until the knob coincides with the large flame symbol on the fascia panel (this denotes full on position). Apply a lighted match or other lighting device to the burner (or press electronic ignition button on "1823" series). Keep the control knob depressed for 10 seconds until the flame failure device is fitted, then release.

If burner is not alight, repeat the operation. Wished setting can be obtained by gradually turning the control knob until the indicator coincides with the small flame symbol on the fascia panel.

To extinguish the burner, turn the control knob to the right to the OFF position where the knob will lock in the OFF position (full symbol).

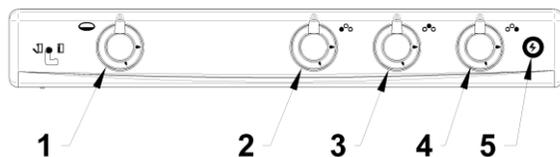
The oven is also being guided by a safety tap cutting off gas supply in the event of accidental burner extinction. To light the oven burner, apply a lighted match or any other lighting device to the hole in the bottom plate (or press electronic ignition button on "1823" series). Turn the control knob until it coincides with the large flame symbol and keep depressed for 10 seconds to fit the flame failure device, then release. Large flame symbol or "6" denotes full on position, small flame symbol denotes slow position.

Grill burner:

The burner is in OFF position when the control knob coincides with the relief point symbol. To light the grill burner, open the oven door, pull the knob heat-shield to the bearing and turn the knob to the left. Press the electronic ignition button and keep the control knob depressed for 5 seconds to fit the flame failure device, then release. The grill is now operating. Close the door up to the knob heat-shield.

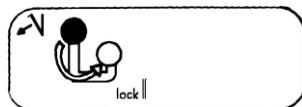
Symbols

- 1 - Oven knob
- 2 - 3 - 4 - Burner
- 5 - Electronic ignition button



Oven door locking system

Note: to lock the door, push the control panel lever downwards.



VIII – GAS ADJUSTMENT

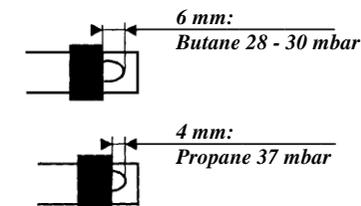
JETS AND OUTPUT						
Burner	Nominal output Watt	Low position Watt	Butane 28-30 mbar (G30) Propane 30-37 mbar (G31)		Butane 50 mbar (G30) Propane 50 mbar (G31)	
			Jet size	Input g/h	Jet size	Input g/h
Large	2500	1000	80	182	70	182
Medium	1750	800	67	127	60	127
Small	1000	800	50	73	46	73
"Enamelled" oven	1800	1000	69	131	10	131
"Stainl steel" oven	1500	1000	9	109	53	109
Grill	1350	-	58	98	53	98

Air ring adjustment on oven burner – 13+ category only

(Destination countries: BE-CH-ES-FR-GB-GR-IE-IS-IT-LU-PT)

How to remove the "U"-shaped burner:

- Unscrew the fixing screw placed in front of the thermocouple.
- Remove thermocouple fixing screw
- Remove oven burner and adjust according to drawing.



IX – UTILISATION

VENTILATION

Operating a gas cooking appliance brings about heat and damp exhaust in the room where it is being operated. Always make sure that the room is being properly ventilate: keep natural aeration apertures opened or install a mechanical aeration device (hood).

An intensive and prolonged operation can require an extra aeration (by opening a window) or by providing a more efficient aeration (hood - if any - on full on position).

HOW TO CHOOSE COOKING USTENSILS

The pan diameter should be suitable with the burner output to avoid any useless energy consumption.

- Use \varnothing 120 mm diameter pans with the small burner (1000 W)
- \varnothing 120 to 200 mm diameter pans with the small burner (1750 W)
- \varnothing 180 to 260 mm diameter pans with the large burner (2500 W).

X – MAINTENANCE INSTRUCTIONS

Do not use any abrasive cleaner. In the event of overflowing, use a wooden spatula.

Clean up spillage of acidic liquids immediately i.e. lemon juice, vinegar, etc...

On the very first operation, the stainless steel upper grid and oven bottom plate can yellow a little bit.

For an easy cleaning of the upper part, lift the grid (see drawing). To clean it, unlock the pan-holders by unscrewing the fixing screws and push the holders to the right or to the left.

Grid, burner caps and cups can be removed and cleaned with appropriate cleaners knowing that cups are made of aluminium. Dry carefully before reassembling and make sure every part is correctly reset. While operating, the flame is considered as correct when the tongue is blue. If the tongue is yellow, it is essential to check that every single burner part is properly reset. Anomalies can arise from bad positioning.

Diagram: cleaning

