

- The gas inlet connection is located on the back of the stove approximately 100mm from the bottom and 80mm from the left side of the stove.



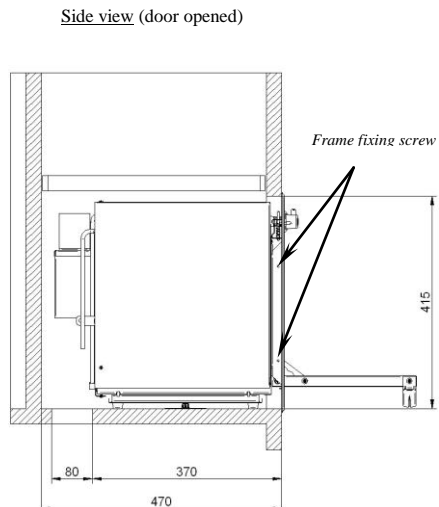
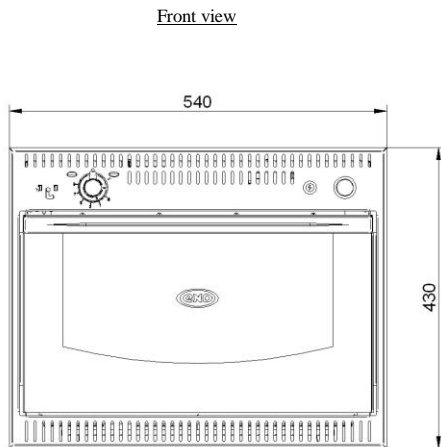
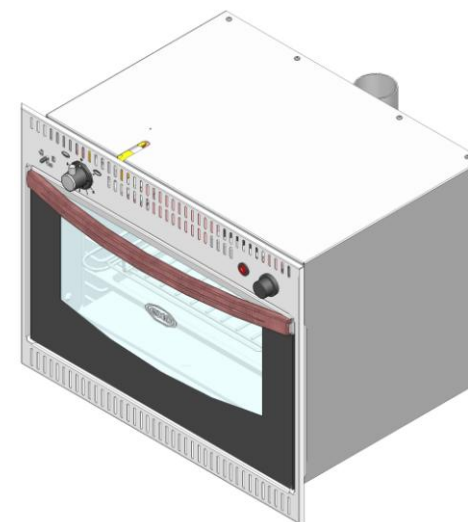
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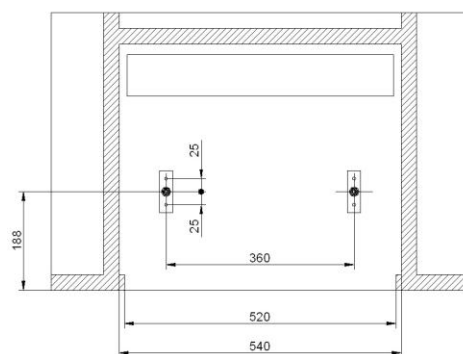
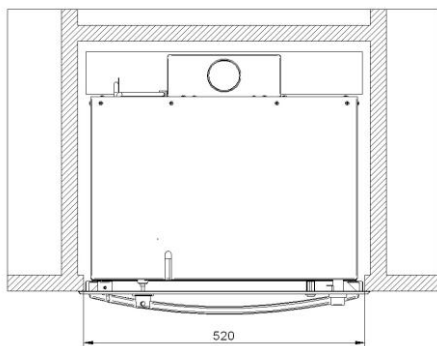
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" Le Périgord "



Top view (built-in appliance)

Top view – drawing showing how to fasten the oven on its support



Façade - Front

INSTRUCTIONS FOR USE

SERVICE CONTRÔLE:



AGA 6744

ENO “Perigord” OVEN

Destination Country	Pressure (kPa)	AGA No.
Australia	2.75	6744

I - INTRODUCTION

The ENO marine cooker you have just acquired is designed for pleasure boating.

It is equipped with a 25 litre oven fitted with a ‘U’ shaped burner. Models with a grill burner have a 19 litre capacity (Paragraph VIII). ENO’s marine cookers are fitted with a thermocouple safety device on each burner (cooker and oven) and a 1.5V electronic ignition device. **If the flame goes out, the gas supply is automatically shut off.**

II – INSTALLATION AND MAINTENANCE CONDITIONS

This appliance shall be installed and maintained by an authorized person.

This appliance is not connected to an exhaust flue: it must be installed and connected in compliance with the relevant Installation Rules. Especially respect the Regulations concerning aeration. **This appliance shall only be installed only by an authorised person and in accordance with the manufacturer’s installation instructions, local gas fitting regulations, and municipal building codes, with reference to AS 5601 and any other statutory regulations that are applicable.**

- Gas installations on board

For commercial marine craft, refer to uniform Shipping Laws Code, which should be read in conjunction with AS5601:

- 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 4m³
- 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

WARNING: When operated, naked flame appliances consume oxygen and reject exhaust materials. 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).

- This appliance is not suitable for fitment of aftermarket fold-down lids or cover to the appliance or surrounding structure.

III – INSTALLATION INSTRUCTIONS

Correct installation is the best way to optimise the use of your marine cooker. This appliance shall only be serviced by an authorised person. The data label is located on the back panel of the appliance. **This appliance is set up for use with propane gas only and the regulator should be set at 2.75kPa.** Ensure that the correct gas is supplied at the correct pressure.

Ventilation must be in accordance with AS5601/AG601- Gas installations section 6.3.7.

In general, permanent openings to outside areas are required so that the appliance has adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

WARNINGS:

The surface/furniture on which the cooker is installed must be able to resist at least a + 100°C temperature.

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

- DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE

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

- DO NOT MODIFY THIS APPLIANCE

This appliance shall only be serviced by an authorised person.

INSTALLATION

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

- ♦ Fasten both fastening keys (see diagram on the inside cover) to the support that the appliance will rest on.
- ♦ Position the oven on the supports.
- ♦ Open the oven door and fix the oven frame with 4 screws.
- ♦ How to install the oven fastening keys:

- remove the oven bottom plate

- Insert the screws (supplied with the appliance) into the holes in the bottom of the oven (respect the fastening keys axles).

- Screw and fasten properly.

- Put the oven bottom plate in its initial position.

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

IV - CONNECTION: Suitable for marine use

Installation:

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

The hotplate connection point is 3/8” SAE18UNF male compression fitting and is located

175mm from the left hand side and 25mm from the back.

- A. The cooker can be connected with rigid pipe as specified in AS5601 table 6.4 formed in a loop.
- B. The cooker can be connected with an AGA approved flexible hose assembly that complies with AS/NZS 1869, 8mm ID class B or D, between 600-700mm long and in accordance with AS5601. The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected for its entire length. Unions compatible with the hose fitting shall be used and tested for gas leaks.
- C. **WARNING:** Ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet when the cooker is in the installed position.

The supply connection point shall be accessible with the appliance installed.

An AGA approved gas cock is recommended to be installed in close proximity to the appliance in an easily accessible location.

A complete check-up of the whole installation as described below has to be carried out punctually

Pressure Test Point: Ensure that the gas supply pressure at the test point is 2.75 kPa.

- A complete check-up should be carried out punctually before leaving.

Tightness control Before putting the whole installation into service with LPG supply, always ensure 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 can 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 soapy water, can be used to detect any possible leakage on the connection part.

CAUTION:

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

DANGER: Never use a naked flame to check tightness.

BEFORE LEAVING

Ignite all burners both individually and in combination to ensure correct operation of gas valves, burners, flame failure device and ignition. Turn gas taps to low flame position and observe stability of flame for each burner both individually and in combination. When satisfied with the operation instruct the user with correct method operation. In case the appliance fails to operate correctly after all checks have been carried out; refer to the authorised service provider in your area.

V - PRECAUTIONS FOR USE

- 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.**

Important! When operating the grill, keep the oven door ¼ open and pull the knob protection plate out (located below the fascia panel inside the oven).

CAUTION: operate the knob protection plate only when the appliance is cold.

VI – HOW TO REPLACE BATTERY (electronic ignition device)

- Unscrew battery holder cap – (3 on diagram below) – in an anti-clockwise direction, replace the 1.5V battery (AA alkaline battery) as illustrated.
- Re-assemble by proceeding in the reverse order.
- If you do not use your appliance for a long period, remove battery.



VII – BURNERS IGNITION

Both burners are controlled by a single valve with control knob (1 below). The indicator on the knob indicates high and low settings for the oven. A symbol on the fascia panel indicates burner position. The grill burner has only one setting.

The oven and grill can not be used at the same time, push in on the knob and turn anti-clockwise for the oven and clockwise for the grill as described below.

To extinguish either burner, turn the control knob to the OFF position (as illustrated at 1 the diagram below) where the knob will lock in the OFF position (indicator at the top). The oven and grill burners are equipped with a safety flame failure thermocouple that shuts off the gas supply in the event of accidental burner extinction.

Oven Burner

To light the oven burner, press electronic ignition button (or apply a lighted long match or any other lighting device into the hole in the bottom plate). Push in and turn the control knob until it coincides with the large flame symbol, keeping it depressed for at least 10 seconds to set the flame failure device, then release. Large flame symbol denotes full on position, small flame symbol denotes slow position. **When the oven burner is on the low setting, shut the door slowly to avoid accidentally extinguishing the flame.**

Lighting the Grill burner: The burner is in the OFF position when the control knob indicator is vertical (as illustrated below 1). To light the grill burner, open the oven door, pull the knob heat-shield to the stop, push in and turn the knob to the left. Press the electronic ignition button and keep the control knob depressed for 10 seconds to engage the flame failure device, then release. The grill should now be operating. Close the door up to the knob heat-shield.

Using the Grill burner:

Position the oven rack at the top level. The grill should be pre-heated for approximately 5 minutes before use.

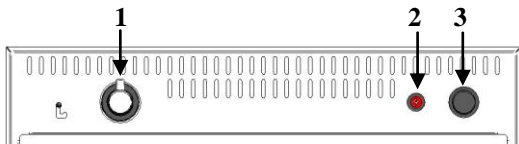
Note: for toast and other low/flat foods you should use a tray or rack to bring your toast up close to the grill. Food that you want to brown under the grill must be positioned close to the burner by the use of an appropriate grill tray or other baking dish.

Important: Before lighting the grill burner, open the oven door, and **pull out the knob heat-shield** to the stop. Turn the knob to the left (clock-wise). Press the electronic ignition button until the burner lights and keep the control knob depressed for 10 seconds to engage the flame failure device, then release. The grill is now operating. Close the door up to the knob heat-shield.

IMPORTANT: Do not touch, pull or push, on the stainless steel heat shield while the grill is operating; wait until the oven is cold.

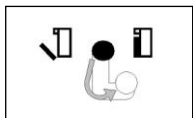
Symbols

- 1 - Oven knob or oven with grill
- 2 - Electronic ignition button
- 3 - Battery holder



Oven door locking system

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



VIII – GAS ADJUSTMENT

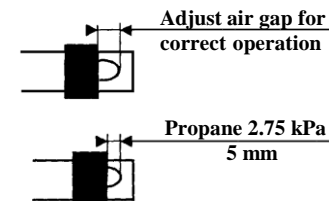
JETS AND OUTPUT

Burner	Nominal output (Watt)	Nominal Output (Mj/h)	Propane 2.75 kPa	
			Jet size	Input g/h
Oven	1500	4.8	60	109
Grill	1400	4.4	58	102

Air ring adjustment on oven burner

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.

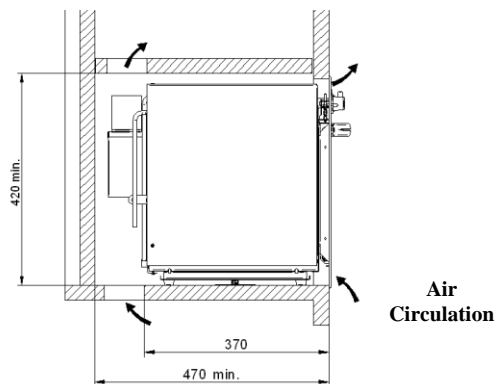


IX – UTILISATION

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 ventilated: 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).



Oven Ventilation

Provide a minimum of 140 cm² of ventilation at the back of the oven as illustrated

X – MAINTENANCE INSTRUCTIONS

- Do not use any abrasive cleaner or recurring sponge.
- Clean up spillage of acidic liquids immediately i.e. lemon juice, vinegar, etc...
- On the very first operation, the stainless steel oven bottom plate may discolour.
- The pan provided is flexible and may warp when heated this does not affect it's operation. The pan is intended for catching drippings and is not intended as a baking dish.

Abnormal Operation

While operating, the flame should be mostly blue.

Check that burner parts are correctly repositioned after cleaning and if abnormal operation persists have the appliance serviced by a qualified person.

Any of the following are considered to be abnormal operation:

- Yellow tipping of the burner flame.
- Sooting up of cooking pots, pans etc.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by drafts.
- Gas valves that are difficult to turn.

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