

eno

MANUFACTURE
1909

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79 000 NIORT

FRANCE

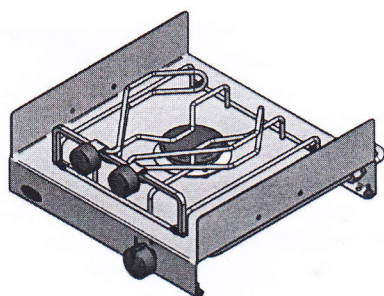
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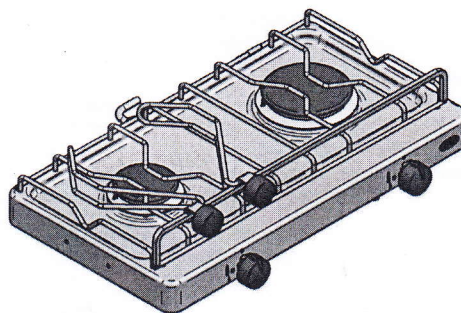
"Atoll"

Model: 0614



"Duo"

Model: 0623 & 0624



INSTRUCTION FOR USE

CE 1312

AGA 6744G
Australian Gas Approved

ENO 1/2 BURNER GAS STOVE

INSTALLATION INSTRUCTIONS

These instructions must be read and understood before installation. To avoid any possibility of accident it is essential that the appliance is installed and operated in accordance with these instructions.

This appliance shall only be installed and serviced by an authorized person.

DO NOT MODIFY THIS APPLIANCE.

DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.

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

The Data Label is located on the burner bracket underneath the appliance. A duplicate data label is supplied to adhere in an accessible area next to the appliance. The appliance is suitable for use with propane gas only.

I – INSTALLATION AND MAINTENANCE INSTRUCTIONS

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 ventilation. This appliance shall only be installed 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

IMPORTANT –For marine installations refer to AS5601, section 6.3 for important specific information regarding the installation of this appliance, gas cylinders and their location, piping systems etc.

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 8m³
- a window with a minimum opening space of 0,40 m²
- a minimum height of 300 mm from the ground is 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.

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

Never obstruct the openings designed for ventilation.

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

II – INSTALLATION OF THE UNIT (see Drawings 1 and 2 on the back cover of this manual)

The stove is designed to be free standing on a piece of furniture that can resist without damage to a permanent temperature of 90°C. Easily flammable supports must be avoided.

It is mandatory to leave a space of 90 mm minimum behind the rear edge of the stove and a space of 50 mm between sides of the stove and adjacent vertical parts in order to limit increase in temperature.

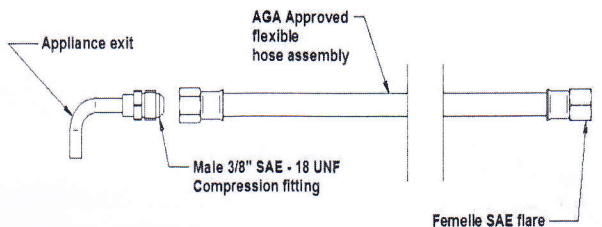
INSTALLATION ON GIMBALS (drawing 1)

- a) Fit the gimbals supports ① and ② on working surface (see drawing 2)
- b) Fit the gimbals ③ and ④ on body ⑤ thanks to screws⑥, washers ⑦ and nuts⑧ (be careful with direction of ③ and④, the axis of gimbals must be located outwards).
- c) Place the whole on supports ① and ② putting the gimbals axis into openings
- d) Possibility of locking the system with key⑨.

Destination country	Pressure (kPa)	Gas
AUSTRALIA	2,75	LPG (PROPAN)

III - CONNECTION: Suitable for marine use

The gas inlet connection is located behind the appliance.



INSTALLATION:

Any connection to the gas supply has to be made with tight mechanical connections or with normalised connections. The connection point is 3/8" SAE18UNF male compression fitting and is located behind the appliance.

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 of an under bench oven 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.

TIGHTNESS CONTROL

Before putting the whole installation into service with LPG supply, always make sure that the set-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 \pm 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.

After having tested pressure on the whole installation, every single connected appliance – including burner function – 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 to make sure the service pressure is suitable for each appliance.

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.

VENTILATION

- must be in accordance with AS5601 - 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. 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 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).

COMBUSTIBLE SURFACES

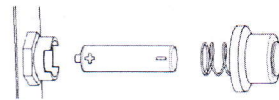
Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non combustible material for a height of 150 mm for the entire length of the hob. Any combustible construction above the hotplate must be 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner.

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.

IV – HOW TO REPLACE the BATTERY (electronic ignition device)

- Unscrew battery support cap – at the back of the appliance in an anti-clockwise direction, replace with a 1.5 V battery (AA).
- Re-assemble by proceeding in the reverse order.
- If you do not use your appliance for a long period, remove battery.



V – BURNERS IGNITION

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

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 burner position.

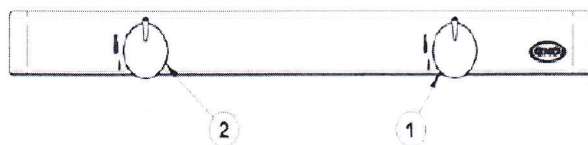
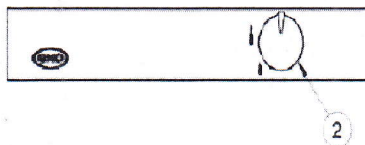
To light a burner, depress and turn the respective control knob to the left until the knob coincides with the large flame symbol on the fascia panel (this denotes full on position). Apply a lighted match or other lighting device to the burner (or press electronic ignition button).

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).

SYMBOLS: 1 - Large burner knob 2 – Medium burner knob



VI – GAS ADJUSTMENT

This appliance is for use with Propane Gas Only

SPECIFICATIONS						
GAS	BURNER	Nominal Output				
		Watt	NGC	Mj/h	Jet size (mm)	Input (g/h)
LPG	Large "Duo"	2 500	8.5		0.80	182
	Medium "Duo"	1 750	5.9		0.67	127
	Medium "Atoll"	2 000	6.5		0.71	145

VII – UTILISATION

HOW TO CHOOSE COOKING USTENSILS

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

- Ø 120 to 200 mm diameter pans with the medium burner
- Ø 180 to 260 mm diameter pans with the large burner

VIII – MAINTENANCE INSTRUCTIONS

Do not use any abrasive cleaner or scouring pad.

Your cooker will remain easy to clean if you avoid scratching the highly polished stainless steel surfaces.

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

Grid, burner caps and cups can be removed and cleaned with appropriate cleaners knowing that the burner cups are made of aluminium. Dry carefully before reassembling and make sure every part is correctly reset.

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

FOR WARRANTY SERVICE AND REPLACEMENT PARTS CONTACT:

OCEAN SOLUTIONS INTERNATIONAL

Telephone: (07) 3807 6033

Fax: (07) 3807 6055

Email: service@oceansolutions.com.au

Unit 11- 65 Business Street
YATALA QLD 4207
AUSTRALIA

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INSTALLATION DIMENSIONS GAS STOVE

"Atoll"

"Duo"

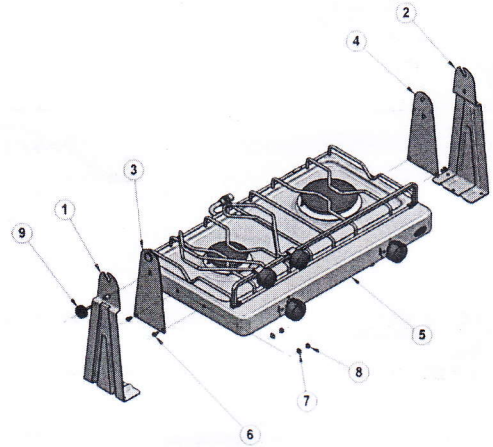
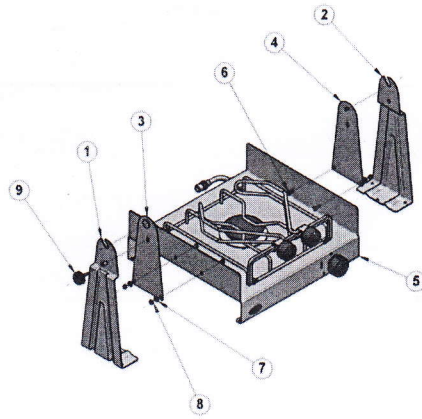


FIG. : 1

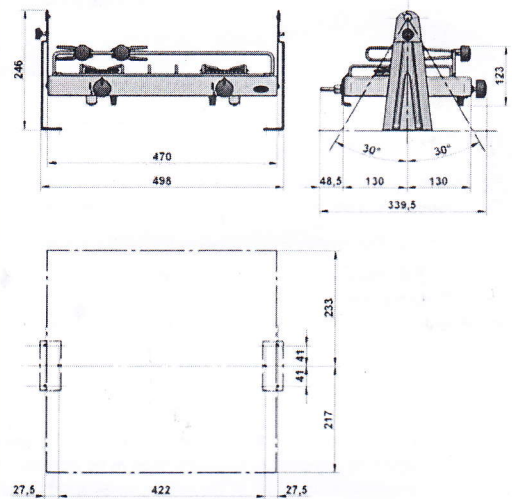
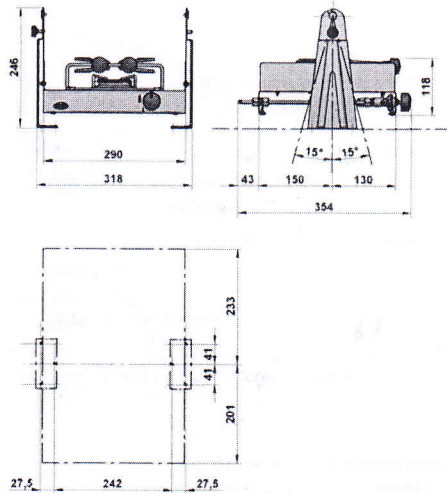


FIG. : 2

Accessories: Gimble kit for 1 burner Gas Stove

Part N° KB0614

SERVICE CONTRÔLE:

Réf : 87959 A