

# GAS COOKING Appliances

**FORCE10**

COOKING WITHOUT COMPROMISE







## Cooking Without Compromise

Force 10 has set the standard for marine cooking appliances for over 30 years. All products are designed and manufactured with an emphasis on balancing form and function, selecting materials and features that incorporate quality, safety, performance, and convenience.

The Force 10 Gas Galley Ranges are offered in (12) different sizes. With 2, 3, 4 and 5 burner models and a number of options available to match your galley décor, you can be assured that there is a range to fit any installation requirement. Cooking without compromise means all Force 10 Gas Galley Ranges come standard with thermostatic oven control, infrared catalytic ceramic broiler, heavy gauge stainless steel construction, stainless steel burner caps, thermocouple protection on all burners, a slide away oven door, removable top grate, and electronic spark ignition.

Customization includes special door and handle finishes and trim kits for built-in installations. All units can be produced to operate from Propane, Butane or Compressed Natural Gas.

As part of Groupe ENO, Force 10 products offer an unparalleled worldwide distribution and service network, and a continuous commitment to design engineering and quality manufacturing.

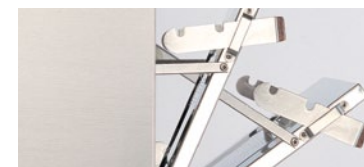
Force 10. The choice of chefs and mariners that expect no compromise.

## The Difference is in The Details



### Burners

High efficient superior performance SABAF Series III burners with twist-off solid stainless steel burner caps for easy cleaning and long-term durability.



### Slide Away Oven Door

Slides underneath the oven to maximize galley space, while maintaining gimbal balance.



### Stainless Steel Elliptical Handle

Ergonomic design stays cool throughout the cooking process.



### Safety Door Lock

Keeps the door securely locked during transit.



### Electronic Spark Ignition

Easy and convenient way to ignite burners. No need for matches or lighters.



### Gimbal Lock

Locks the range in place when not in use.



### Pot Holders

Holds pots and pans securely in place when cooking in high seas.

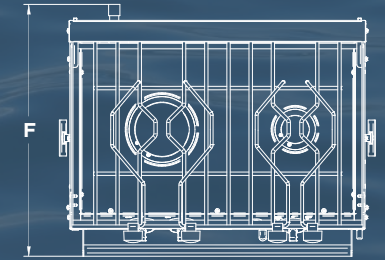
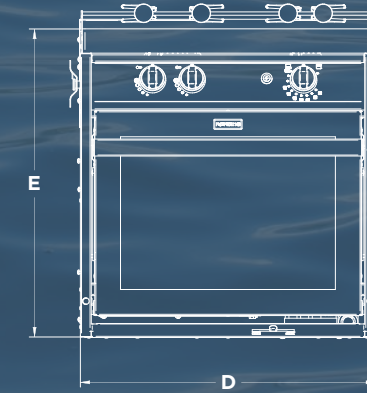
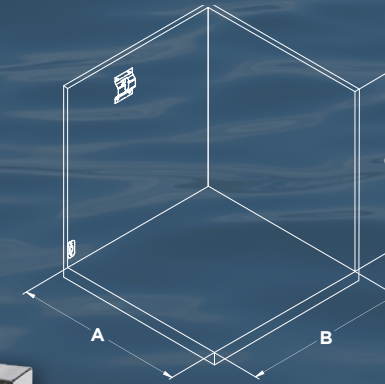


# Force 10 2-Burner Gimbaled Ranges

Force 10 2-Burner Gimbaled Ranges are available in (6) sizes to fit most OEM galley cutouts. Available Trim Kit allows for fix mounted built-in installation. All units are manufactured to ABYC standards, and constructed of thick gauge 304 polished stainless steel and marine grade components to withstand the harsh marine environment.

All Ranges include one Rapid (9200 BTU) top burner and one Auxiliary (3400 BTU) simmer burner and a thermostatically controlled oven with a broiler. Standard safety features include; thermocouple protection on each burner, gimbal locking device, a secondary door lock and sea rail with pot holders.

The 1.5 Volt push button electronic spark ignition, slide away oven door with viewing window and removable top grate provide convenience for operation and maintenance. All units operate from either Propane or Butane gas at 28-30 mbar pressure, include a (2) year warranty and have CE and AGA certification.



## Specifications

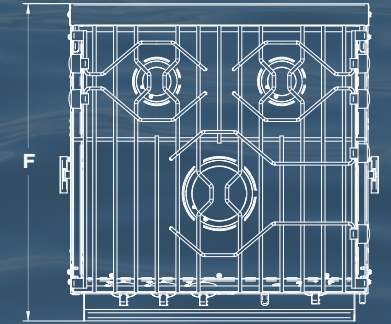
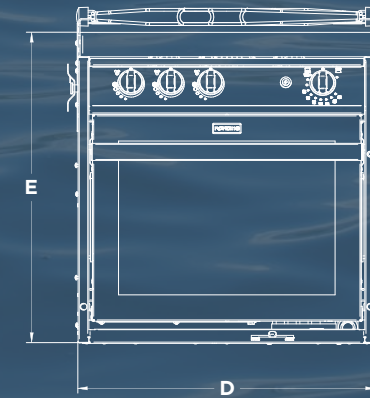
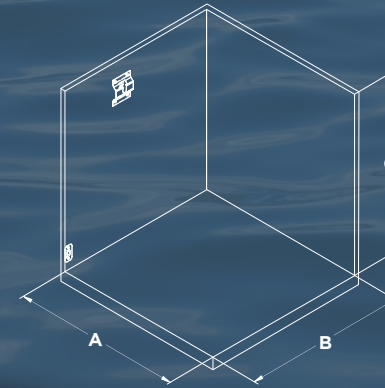
	American Standard	American Compact	Euro Standard	Euro Compact	Euro Sub-Compact	XM
	63251	63253	63256	63258	63254	63269
<b>A</b>	22" (559mm)	22" (559mm)	20 3/8" (518mm)	20 3/8" (518mm)	18 1/2" (470mm)	19 1/2" (496mm)
<b>B</b>	21 1/2" (546mm)	20 1/2" (521mm)	21 1/2" (546mm)	20 1/2" (521mm)	20 1/2" (521mm)	22 1/2" (572mm)
<b>C</b>	23" (590mm)	21" (533mm)	23" (590mm)	21" (533mm)	21" (533mm)	22" (559mm)
<b>D</b>	21 5/8" (549mm)	21 5/8" (549mm)	20" (508mm)	20" (508mm)	18 1/8" (460mm)	19 1/8" (486mm)
<b>E</b>	21 1/2" (546mm)	19 1/4" (489mm)	21 1/2" (546mm)	19 1/4" (489mm)	19 1/4" (489mm)	20" (508mm)
<b>F</b>	17 1/2" (445mm)	17 1/2" (445mm)	17 1/2" (445mm)	17 1/2" (445mm)	17 1/2" (445mm)	19 3/4" (502mm)
Weight lbs (Kg)	70 (32)	66 (30)	66 (30)	63 (29)	60 (27)	66 (30)
Oven Volume (L)	25	19	23	17	14	20

# Force 10 3-Burner Gimbaled Ranges

Force 10 3-Burner Gimbaled Ranges are available in (5) sizes to fit most OEM galley cutouts. Available Trim Kit allows for fix mounted built-in installation. All units are manufactured to ABYC standards, and constructed of thick gauge 304 polished stainless steel and marine grade components to withstand the harsh marine environment.

All Ranges include one Rapid (9200 BTU) top burner and two Auxiliary (3400 BTU) simmer burners and a thermostatically controlled oven with a broiler. Standard safety features include; thermocouple protection on each burner, gimbal locking device, a secondary door lock and sea rail with pot holders.

The 1.5 Volt push button electronic spark ignition, slide away oven door with viewing window and removable top grate provide convenience for operation and maintenance. All units operate from either Propane or Butane gas at 28-30 mbar pressure, include a (2) year warranty and have CE and AGA certification.

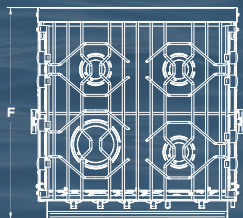
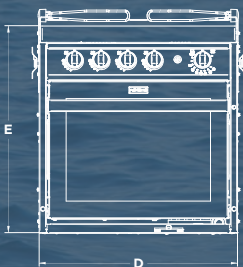
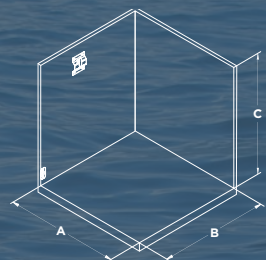


## Specifications

	American Standard	American Compact	Euro Standard	Euro Compact	Euro Sub-Compact
	63351	63353	63356	63358	63354
<b>A</b>	22" (559mm)	22" (559mm)	20 3/8" (518mm)	20 3/8" (518mm)	20 3/8" (518mm)
<b>B</b>	22 3/4" (578mm)	21 1/2" (546mm)	22 3/4" (578mm)	21 1/2" (546mm)	21" (533mm)
<b>C</b>	23 3/4" (603mm)	21 1/2" (546mm)	23 3/4" (603mm)	21 1/2" (546mm)	20" (508mm)
<b>D</b>	21 5/8" (549mm)	21 5/8" (549mm)	20" (508mm)	20" (508mm)	20" (508mm)
<b>E</b>	21 1/2" (546mm)	19 1/4" (489mm)	21 1/2" (546mm)	19 1/4" (489mm)	17 3/4" (450mm)
<b>F</b>	22" (559mm)	22" (559mm)	22" (559mm)	22" (559mm)	20 3/4" (526mm)
Weight lbs (Kg)	81 (37)	78 (36)	78 (36)	71 (33)	67 (31)
Oven Volume (L)	30	19	26	17	13



## Specifications



## Force 10 4-Burner Gimbaled Ranges

Force 10 4-Burner Gimbaled Ranges are available in (2) sizes. Available Trim Kit allows for fix mounted built-in installation. All units are manufactured to ABYC standards, and constructed of thick gauge 304 polished stainless steel and marine grade components to withstand the harsh marine environment.

Both models include one Rapid (9200 BTU) top burner and three Auxiliary (3400 BTU) simmer burners and a thermostatically controlled oven with a broiler. Standard safety features include; thermocouple protection on each burner, gimbal locking device, a secondary door lock and sea rail with pot holders.

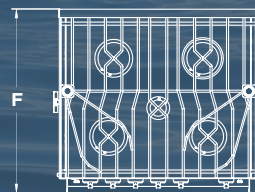
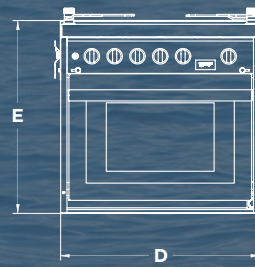
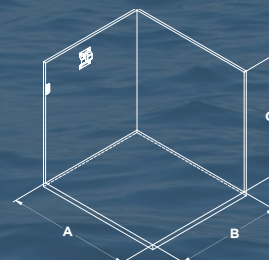
The 1.5 Volt push button electronic spark ignition, slide away oven door with viewing window and removable top grate provide convenience for operation and maintenance. Both models can operate from either Propane or Butane gas at 28-30 mbar pressure, and include a (2) year warranty and have CE and AGA certification.



	American Standard	American Compact
	63451	63453
<b>A</b>	22" (559mm)	22" (559mm)
<b>B</b>	22 3/4" (578mm)	21 1/2" (546mm)
<b>C</b>	23 3/4" (603mm)	21 1/2" (546mm)
<b>D</b>	21 5/8" (549mm)	21 5/8" (539mm)
<b>E</b>	21 1/4" (546mm)	19 1/4" (489mm)
<b>F</b>	22" (559mm)	22" (559mm)

Weight lbs (Kg)	81 (37)	75 (34)
Oven Volume (L)	30	19

## Specifications



## Force 10 Professional Series 5-Burner Gimbaled Range

Force 10 Professional Series 5-Burner Gimbaled Range is designed for large vessels and crewed yachts. This unit is manufactured to ABYC standards, and constructed of thick gauge 304 polished stainless steel and marine grade components to withstand the harsh marine environment.

There are four Rapid (9200 BTU) top burners and one central (3400 BTU) simmer burner. A large capacity high output thermostatically controlled oven with a broiler offers extra space to cook larger dishes. Standard safety features include; thermocouple protection on each burner, gimbal locking device, a secondary door lock and pot holders. The 1.5 Volt push button electronic spark ignition, slide away oven door with viewing window and removable top grate provide convenience for operation and maintenance.

Operation is from either Propane or Butane gas at 28-30 mbar pressure. This unit has a (2) year warranty. Trim kit included for built-in installation.



	Professional Series
	62551
<b>A</b>	25 3/8" (645mm)
<b>B</b>	21 5/8" (550mm)
<b>C</b>	24 5/8" (625mm)
<b>D</b>	25" (635mm)
<b>E</b>	22 3/4" (578mm)
<b>F</b>	22 3/8" (568mm)

Weight lbs (Kg)	112 (51)
Oven Volume (L)	36



# Cooktop Stoves

## 2-Burner Gas Cooktop

With a low profile, compact contemporary design this 2 Burner cooktop has both an 8500 BTU Rapid burner and a 6000 BTU Semi-Rapid burner. Additional features include, polished stainless steel finish, thermocouple protection and electronic spark ignition.

## 3-Burner Gas Cooktop

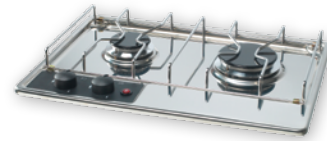
This 3-burner cooktop has a low profile design and provides a large cooking surface. With three different burner outputs; 8500 BTU, 6000, BTU and 3400 BTU this unit offers maximum cooking control and flexibility. Additional features include, polished stainless steel finish, thermocouple protection and electronic spark ignition.

## 2-Burner Gimbal Gas Cooktop

A compact high performance gimbaled unit ideal for small sailing vessels and offshore craft. This unit features both an 8500 BTU Rapid burner and a 6000 BTU Semi-Rapid burner, polished stainless steel finish, thermocouple protection and electronic spark ignition. Gimbal kit and (1) pot holder set is included standard.

## 2-Burner Gimbal Gas Cooktop – Microwave Combination

Designed for the sailor on the go, this quality unit features (2) high performance gas top burners (9200 BTU and 3400 BTU outputs) with a built-in shelf designed to hold a compact 0.7 cubic foot microwave. Features include polished stainless steel finish, thermocouple protection and electronic spark ignition.



	2 Burner Cooktop	3 Burner Cooktop	2 Burner Gimbal	2 Burner with Microwave shelf
	43234	43334	46238	602073
<b>Cutout Width</b>	17 3/4" (450mm)	17 3/4" (450mm)	18 1/2" (470mm)	20 7/8" (530mm)
<b>Cutout Depth</b>	12 5/8" (320mm)	14 5/8" (370mm)	15 1/2" (394mm)	20 1/2" (521mm)
<b>Cutout Height</b>	1.5" (38mm)	1.5" (38mm)	9 3/4" (248mm)	21" (533mm)
<b>Width</b>	18 3/8" (465mm)	18 3/8" (465mm)	19 5/8" (500mm)	20 1/2" (521mm)
<b>Depth</b>	13 1/8" (335mm)	15 1/8" (385mm)	13 1/2" (343mm)	16" (407m)
<b>Height</b>	4" (100mm)	4" (100mm)	9 3/4" (248mm)	19 1/4" (489mm)
<b>Weight lbs (Kg)</b>	9 (4)	11 (5)	11 (5)	39 (18)

# Built-in Wall Oven

This low profile Gas Built-in wall oven is ideal for Catamarans, Trawlers and vessels with compact galleys. High quality components and finish will make this unit a focal point in the galley. Features include a 19 Liter capacity Stainless steel oven with thermostatic control and a high output broiler. Safety features include, thermocouple burner protection and a positive door lock. The electronic spark ignition makes for easy operation. Designed to operate from either Propane or Butane at 28-37mbar pressure. This unit has a (2) year warranty and has CE and AGA approvals.



# Trim Kits

For installations that don't require gimbaling, trim kits are available for built-in applications. The trim is constructed of polished 304 stainless steel and provides a sleek finished look and a solid mounting platform. The trim kit attaches easily and securely to pre-existing mounting hardware on the Range. Trim Kits are available for all standard height units.

Trim Kit for 3 and 4 Burner models – **Part # 70034**

For use with model # 63351, 63356, 63451

Trim Kit for 2 Burner models – **Part # 70002**

For use with model # 63251, 63256



# Custom Options

For a unique and custom look, Force 10 offers custom options such as solid oven doors and classic wooden handles. (Options are not available for all models)

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