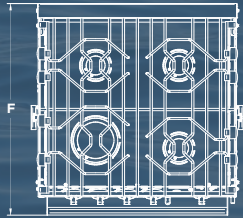
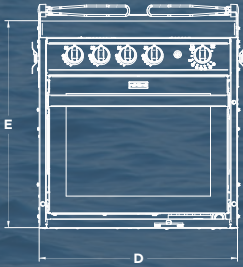
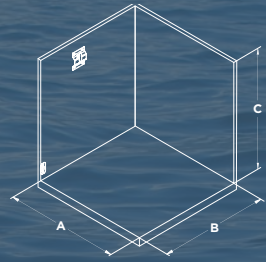


Specifications



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.

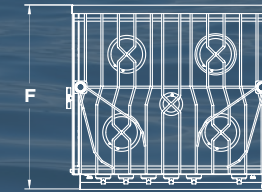
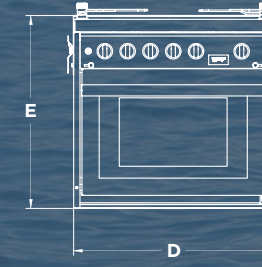
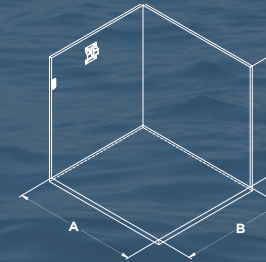
The 1.5 Volt push button electronic spark ignition, slide away oven door with viewing window and removable top grate provide convenience for operation and maintenance. Both models can operate from either Propane or Butane gas at 28-30 mbar pressure, and include a (2) year warranty and have CE and AGA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



	American Standard	American Compact
	63451	63453
A	22" (559mm)	22" (559mm)
B	22 3/4" (578mm)	21 1/2" (546mm)
C	23 3/4" (603mm)	21 1/2" (546mm)
D	21 5/8" (549mm)	21 5/8" (539mm)
E	21 1/4" (546mm)	19 1/4" (489mm)
F	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
A	25 3/8" (645mm)
B	21 5/8" (550mm)
C	24 5/8" (625mm)
D	25" (635mm)
E	22 3/4" (578mm)
F	22 3/8" (568mm)

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