

MARINE 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.

Ceramic Glass Top Electric ranges and cooktops are available in both 120 and 230 volt. Cooktops are offered in 1, 2 and 3 burner models. A 3-Burner range with oven is available and can be Gimballed or Built-in.

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.

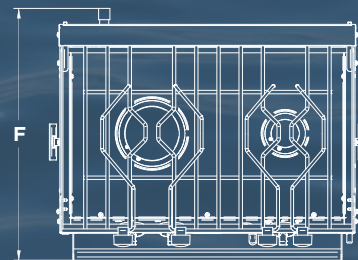
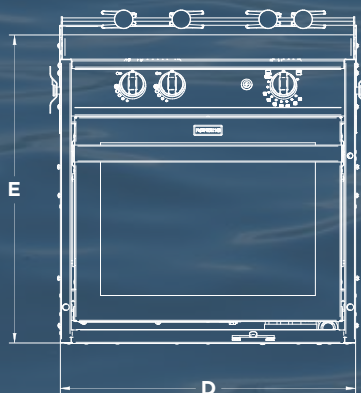
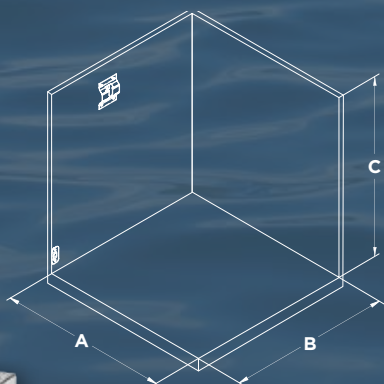
Force 10 2-Burner Gimbaled Ranges

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 (9500 BTU) top burner and one Auxiliary (3800 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
	F63251	F63253	F63256	F63258	F63254	F63269
A	22" (559mm)	22" (559mm)	20 3/8" (518mm)	20 3/8" (518mm)	18 1/2" (470mm)	19 1/2" (496mm)
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)
C	23" (590mm)	21" (533mm)	23" (590mm)	21" (533mm)	21" (533mm)	22" (559mm)
D	21 5/8" (549mm)	21 5/8" (549mm)	20" (508mm)	20" (508mm)	18 1/8" (460mm)	19 1/8" (486mm)
E	21 1/2" (546mm)	19 1/4" (489mm)	21 1/2" (546mm)	19 1/4" (489mm)	19 1/4" (489mm)	20" (508mm)
F	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

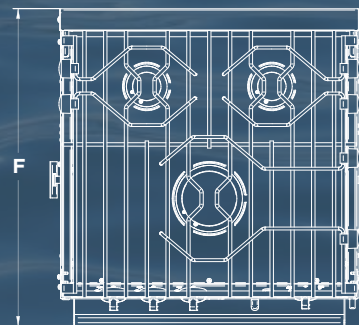
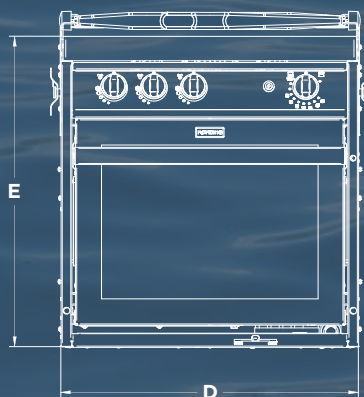
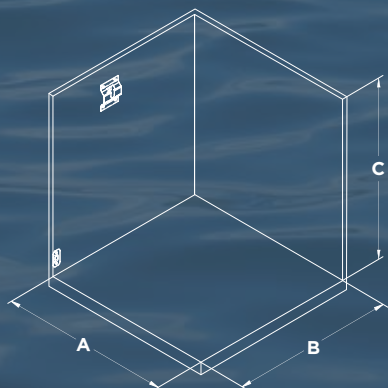
Force 10 3-Burner Gimbaled Ranges

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 (9500 BTU) top burner and two Auxiliary (3800 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.

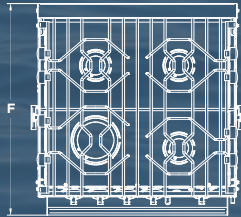
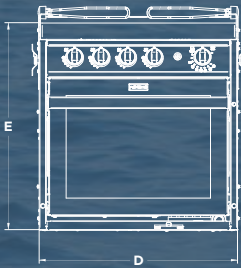
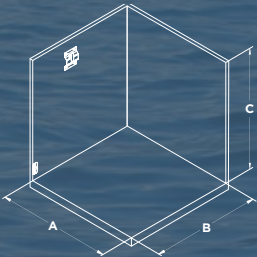




Specifications

	American Standard	American Compact	Euro Standard	Euro Compact	Euro Sub- Compact
	F63351	F63353	F63356	F63358	F63354
A	22" (559mm)	22" (559mm)	20 3/8" (518mm)	20 3/8" (518mm)	20 3/8" (518mm)
B	22 3/4" (578mm)	21 1/2" (546mm)	22 3/4" (578mm)	21 1/2" (546mm)	21" (533mm)
C	23 3/4" (603mm)	21 1/2" (546mm)	23 3/4" (603mm)	21 1/2" (546mm)	20" (508mm)
D	21 5/8" (549mm)	21 5/8" (549mm)	20" (508mm)	20" (508mm)	20" (508mm)
E	21 1/2" (546mm)	19 1/4" (489mm)	21 1/2" (546mm)	19 1/4" (489mm)	17 3/4" (450mm)
F	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

The Force 10 4-Burner model offers maximum cooking flexibility in a small space. 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 (9500 BTU) top burner and three Auxiliary (3800 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.

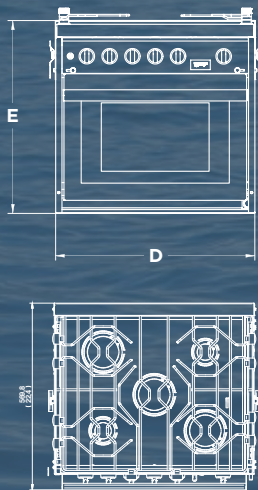
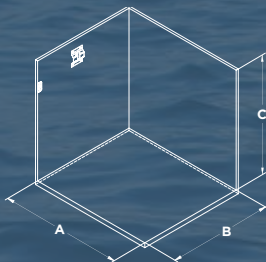
American
Standard
F63451

A	22" (559mm)
B	22 3/4" (578mm)
C	23 3/4" (603mm)
D	21 5/8" (549mm)
E	21 1/4" (546mm)
F	22" (559mm)

Weight lbs (Kg) 81 (37)

Oven Volume (L) 30

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 three Rapid (9500 BTU) top burners and two (3800 BTU) simmer burners. 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.



	Gimbaled	Built-in
	F62551	F62551
A	25 3/8" (645mm)	25" (635mm)
B	21 5/8" (550mm)	20 1/4" (515mm)
C	24 5/8" (625mm)	22.5" (570mm)
D	25" (635mm)	26" (660mm)
E	22 3/4" (578mm)	24 3/4" (627mm)
F	22 3/8" (568mm)	22 3/8" (568mm)
Weight lbs (Kg)	112 (51)	112 (51)
Oven Volume (L)	36	36

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 # F70034**

For use with model # F63351, F63356, F63451

Trim Kit for 2 Burner models – **Part # F70002**

For use with model # F63251, F63256



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)

Built-in Wall Oven

	Built-in Wall Oven
	F73051
Cutout Width	21" (535mm)
Cutout Depth	20 1/4" (525mm)
Cutout Height	19 3/4" (500mm)
Width	22 1/2" (571mm)
Height	22" (559mm)
Depth	20" (508mm)



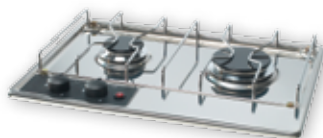
The Force 10 built-in Wall oven is ideal for Catamarans and Trawlers and vessels that don't need a gimbaling feature and have narrow galley layouts. The oven is a large 26 Litre capacity thermostatically controlled oven with broiler. Features include a space saving foldaway oven door, electronic spark ignition and polished Stainless Steel construction. Safety features include thermocouple burner protection, a secondary door lock and a slide out heat shield for the broiler function. This unit has a (2) year warranty and has CE certification.

Cooktop Stoves



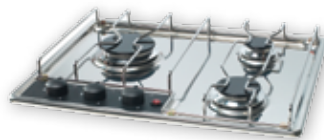
Santorin 1-Burner Built-In Gas Cooktop

This light weight, low profile, built-in 1 Burner cooktop features a 6000 BTU output burner. Additional features include polished stainless steel finish, thermocouple protection and pot holders for safety.



Hydra 2-Burner Built-In 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.



Kos 3-Burner Built-In 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.



Duo 2-Burner Gimbaled 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.

	Santorin	Hydra	Kos	Duo
	431040010785	432340010785	433340010785	062391010785
Cutout Width	7 1/2"(190mm)	17 3/4"(450mm)	17 3/4"(450mm)	18 1/2" (470mm)
Cutout Depth	13" (330mm)	12 5/8" (320mm)	14 5/8" (370mm)	15 1/2"(394mm)
Cutout Height	2" (50mm)	1.5" (38mm)	1.5" (38mm)	9 3/4" (248mm)
Width	8 1/4" (210mm)	18 3/8" (465mm)	18 3/8" (465mm)	19 5/8" (500mm)
Depth	13 3/4" (350mm)	13 1/8" (335mm)	15 1/8" (385mm)	13 1/2"(343mm)
Height	4 7/8" (124mm)	4" (100mm)	4" (100mm)	9 3/4" (248mm)
Weight lbs (Kg)	6 (3)	9 (4)	11 (5)	11 (5)



Electric Galley Range



The Force 10 Electric Range is a perfect combination of form, function and convenience. This stylish stainless steel compact Range is designed to fit into smaller galley spaces. Features include (3) 6.5" (140mm) 1200 Watt vitro ceramic radiant burners on top and a thermostatically controlled oven and broiler. This unit is easy to clean and features

a space saving foldaway door. Safety features include thermal overheat protection top burner element heat indicator, secondary door lock and comes complete with pot retention device.

Models are available in either 120 or 230 Volt model and can operate at 50 or 60 Hz. The unit comes standard as a gimballed unit but can be converted to a built in unit with the F70034 trim kit.





Specifications

Model #	F65335 / F65536
Electrical Requirement	120 Volt / 230 Volt
Frequency	50 or 60 Hz
Number of Top Burners	3
Top Burner Output	1200 Watts
Oven Output	1300 Watts
Broiler Output	1300 Watts
Oven Volume	26 Litres
Required Circuit Breaker	40 Amp / 20 Amp

Weight	78 Lbs (36 Kg)
Warranty	2 Years
Approvals	CE

Dimensions:

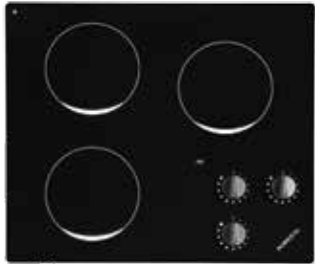
Width	20" (508mm)
Height	23 1/4" (590mm)
Depth	20" (508mm)

Dimensions with trim kit installed:

Width	21 1/2" (546mm)
Height	23 1/4" (590mm)
Depth	20" (508mm)

Electric Cooktops

Force 10 Ceramic Glass radiant cooktops add a touch of class to any galley. With powerful 1200 Watt burners and a smooth easy to clean surface, cooking and clean-up is a breeze. Safety features include over heat shut off and residual hot surface indicator. All units are UL Listed and CE approved and are available in 1, 2, and 3 burner models in both 120 and 230 Volts.



	Tobago	Grenade	Trinidad
Model Reference	F75121 / F75123	F75221 / F75223	F75321 / F75323
Electrical Requirements	120 Volt / 240 Volt	120 Volt / 240 Volt	120 Volt / 240 Volt
Frequency	50 Hz / 60 Hz	50 Hz / 60 Hz	50 Hz / 60 Hz
Number of Burners	1	2	3
Burner Output	1200 Watts	1200 Watts	1200 Watts
Required Circuit Breaker	10 A / 5 A	20 A / 10 A	30 A / 15 A
Weight	8 lbs (4 kg)	12 lbs (5.5 kg)	20 lbs (9 kg)
Warranty	2 years	2 years	2 years
Approvals	UL / CSA / CE	UL / CSA / CE	UL / CSA / CE
Width	12" (305mm)	21" (533mm)	21" (533mm)
Height	4" (102mm)	4" (102mm)	4" (102mm)
Depth	12" (305mm)	12" (305mm)	18" (458mm)



Sea Grill

- Heavy Gauge Marine Grade Stainless Steel
- 11,000 BTU Output
- 216 sq inches of cooking surface
- Electronic Spark ignition
- Integrated foldaway legs
- Positive locking lid



BBQ Cover - Black



Rail Mount Kit 7/8"-1 1/4"
Part # K5620

Antigua

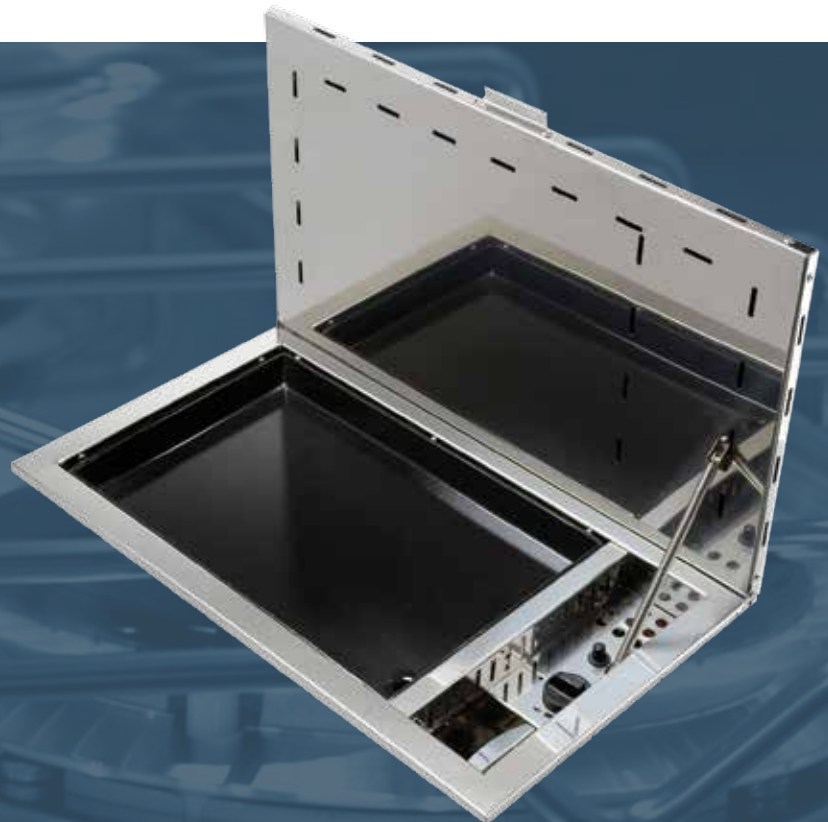
BUILT-IN GAS GRILLS

BBQ Version Part #533381010785

Plancha Version Part #533122010785

Fuel Propane
Output 8500 BTU
Ignition Piezo
Safety Thermocouple

Width 26" (665mm)
Depth 15 3/4" (400mm)



EUROPE

ENO
95 Rue de la Terraudiere
79000 Niort
France

www.eno.fr

NORTH AMERICA

ENO/Force 10
800 - 1515 Broadway Street
Port Coquitlam, BC
Canada V3C 6M2

www.force10.com

Groupe ENO