

Caribbean/Mediterranean

2 Burner Stove

3 Burner Stove

Propane Galley Range Operating and Installation Manual

This instruction manual contains important information necessary for the assembly, installation and safe operation of this stove



REMOVE CUTTING BOARD BEFORE OPERATING STOVE/OVEN

! WARNING
HOT GLASS WILL CAUSE BURNS.
DO NOT TOUCH GLASS UNTIL COOLED.
NEVER ALLOW CHILDREN TO TOUCH GLASS.



Serial # _____

ABYC[®]
Setting Standards for Safer Boating

Form#7.2-247 Rev B



WARNING

FIRE OR EXPLOSION HAZARD

Failure to follow safety warnings exactly could result in serious injury, death, or property damage

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance

WHAT TO DO IF YOU SMELL GAS

- Do not try to light any appliance
- Evacuate all persons from the cabin immediately
- Shut off the gas supply at the gas container or source.
- Do not touch any electrical switch or use any phone or radio in the cabin
- Do not start the engine or electric generator.
- Contact the nearest gas supplier or qualified service technician for repairs.
- If you cannot reach your gas supplier, or a qualified technician, contact the nearest fire department.
- Do not turn on the gas supply until the gas leak(s) has been repaired

Installation and service must be performed by a qualified installer, service agency or the gas supplier



DANGER

- DO NOT operate this stove unattended
- DO NOT store combustible materials close to or touching the stove
- Follow all directions regarding installation and clearances when installing this stove
- DO NOT leave children unattended when this stove is in use

Failure to follow these instructions could result in fire, explosion or burn hazard which could cause property damage personal injury or death

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WARNING

- Leak test all connections before 1st use
- Leak test all connections after each tank refill
- For Marine Use Only
- Never check for leaks using an open flame. Use soapy water on the connections and look for bubbles being produced.
- Always check the stove, tank and hose connections prior to each use
- This stove is configured for propane. Do not use natural gas.
- Never use charcoal, lava rocks or any other source of solid fuel in this stove
- Ensure that flames are coming out the entire circumference of the burners or length of the broiler. Occasionally insects can enter the unit when not in use and create blockages which can lead to fires.
- Never use or store gasoline or any other flammable products in or near your heater
- Keep children and pets away from a hot appliance. DO NOT allow children to operate
- Do not leave this stove unattended when in use
- Keep any electrical cords away from the stove when it is in use
- DO NOT operate under the influence of alcohol or drugs
- Do not use any other regulator than ones supplied or recommended by Dickinson Marine
- This stove becomes hot when in use. To avoid burns
 - DO NOT attempt to move
 - Wear protective equipment
 - DO NOT touch any hot surface
 - Do not wear loose clothing while operating
- This stove is not intended for commercial use
- Adhere to all clearances listed in this manual
- For recreational vehicle installation, the Standard for Recreational Vehicles, ANSI A119.2, or the Standard for Gas Equipped

WARNING

- A manufactured home (USA only) or mobile home OEM installation must confirm with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280, or, when such standard is not applicable, the Standards for Manufactured Home Installations, ANSI A225.1/NFPA 501A, or Standard for Gas Equipped Recreational Vehicles and Mobile Housing, CSA Z240.4
- Toddlers, young children, and others may be susceptible to accidental contact burns. A physical barrier is recommended if there are at risk individuals in the house. To restrict access to a fireplace or stove, install an adjustable safety gate to keep toddlers, young children and other at risk individuals out of the room and away from hot surfaces
- Clothing or other flammable material should not be placed on or near the appliance
- Any safety screen, guard or barrier removed for servicing the appliance must be replaced prior to usage
- Label all wires prior to disconnecting when servicing controls. Wiring errors can cause improper and dangerous operation after service. Verify proper operation after service prior to firing.
- Installation and repair should be done by a qualified service person. The appliance should be inspected before use and at least annually by a professional service person. More frequent cleaning might be required due to excessive lint from carpeting, bedding material etc. It is imperative that control compartments, burners and circulating air passageways of the appliance be kept clean.

***** FAILURE TO ADHERE TO THE SAFETY WARNINGS LISTED IN THIS MANUAL COULD RESULT IN DAMAGE TO PROPERTY OR SEVERE PERSONAL INJURY*****

WARNING

LP GAS CYLINDER SPECS AND INSTALLATION

- The stove and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSI (3.5kPa)
- The appliance must be isolated from the gas supply piping system by closing it's individual manual shut-off valve during any pressure testing of the gas supply piping system in equal or less than 1/2 PSI (3.5kPa)
- The LP gas supply cylinder to be used **MUST** be constructed and marked in accordance with the specifications for LP gas cylinders, U.S. Department of Transportation (DOT) or the standard for cylinders, spheres and tubes for the Transportation of Dangerous Goods, CAN/CSA-B339
- The propane supply cylinder system must be installed with proper vapor withdrawal capabilities
- A pressure regulator must be used in the operation of this unit which will emit the propane at a pressure of 11"W/C
- Any replacement regulators must be of those specified by the appliance manufacturer

About our Propane Galley Stoves

One of our newer appliances, our Dickinson propane galley ranges are clean burning appliances designed for use in marine environment but are adaptable to many applications. With a large range of setting they are ideal for all cooking situations and are great to have in any galley. Made out of attractive stainless steel our stoves are durable and beautiful. The stainless design is resistant to corrosion and will keep its shine for many years. The burners have porcelain capping for a nice glossy black look which looks great with grained finish of the stove. Paired with the laser cut lettering, the propane galley ranges are a must have.

Each Dickinson range comes standard with one set of polished pot holders, a stainless cooking rack, a finished wood cutting board as well as a stainless steel potholder rail. The stoves are designed to sit in a standard cut out and can be mounted three different ways. Straight into a cut out, built in with stainless steel accent pieces or gimbal mounted for use in light chop. Any way it is mounted, your propane range will offer dependable service for years to come. When not in use, place the cutting board into the stove top and you have increased counter space.

These stoves operate on 11" W/C pressure and require a dedicated regulator or a 2 stage regulator for a multiple appliance set up. A standard 3/8" low pressure propane hose with 3/8" female flare fittings is required to connect to the 3/8" flare fitting that is at the back of the stove. All burners are equipped with thermocouple controlled flame out protection as well as automatic spark ignition for ease of use and the oven is thermostatically controlled and maintains a nice even temperature. All around the stoves are easy to use and reliable.

Galley Specifications

Mediterranean	Galley Dimensions	Caribbean
21.75" 20.375" 21" 80lbs	Height Width Depth Weight	21.75" 20.375" 15.5" 70lbs
2300 - 7000 (x2) 4300 - 11000 4500 7000	Burner BTU Range Small Top Large Top Broiler Oven	2300 - 7000 4300 - 11000 4500 7000
8" 5" 17" 12.5"	Oven Size (Usable) (only one rack included) Height - Bottom Rack Height - Top Rack Width Depth	8" 5" 17" 12.5"
18" 8.5" 12.5"	Gimbal Point Height From Front From Rear	18" 7" 8.5"

Product Features

Automatic Spark Ignition - Each burner is equipped with an automatic spark ignitor which is engaged as soon as the burner knob is pressed down to allow gas. This does not allow for any build up of propane gas that could create a potentially dangerous situation.

Thermocouple Controlled Flame Out Prevention - Each burner is equipped with flame out protection. In the event that a burner is accidentally blown out, the thermocouple will sense the lack of heat and disengage the valve and prevent any gas build up.

Thermostatically Controlled Oven - The oven in our propane galley range is controlled thermostatically with a probe located inside the oven that regulates the cooking temperature. With a cooking range from 250 to 450 degrees your oven is capable of cooking a variety of items

Triple Burner - The large burner is a patented triple burner design which allows the Dickinson propane galley range to boast the most powerful marine stove burner (11000 BTUs). The Burner can be turned down to a third of the BTU's for slower cooking.

Included Accessories



Cutting Board - The cutting board is a nice addition to the propane galley. It sits flush in the sink cutout creating more counter space and has cut outs in the back eliminating the need to remove the pot holder rail.

Mediterranean - **26-011**
Caribbean - **26-010**



Cooking Grate - The cooking grate is made of beautifully polished stainless steel and sits tight on four anti-rattle pins. It is equipped with locking slides on the front and back for your pot holder rail as well as 4 adjustable leveling points for your cutting board.

Mediterranean - **26-031**
Caribbean - **26-030**



Pot Holders - Your propane galley comes with a set of pot holders. They can be adjusted to fit any sized pot as they are placed individually on the pot holder rail and once in place will not move.

Mediterranean - **20-020A**
Caribbean - **20-020**



Pot Holder Rail - The pot holder rail serves the dual purpose of holding the pot holders and offering a small raised barrier against sliding pots in small chop.

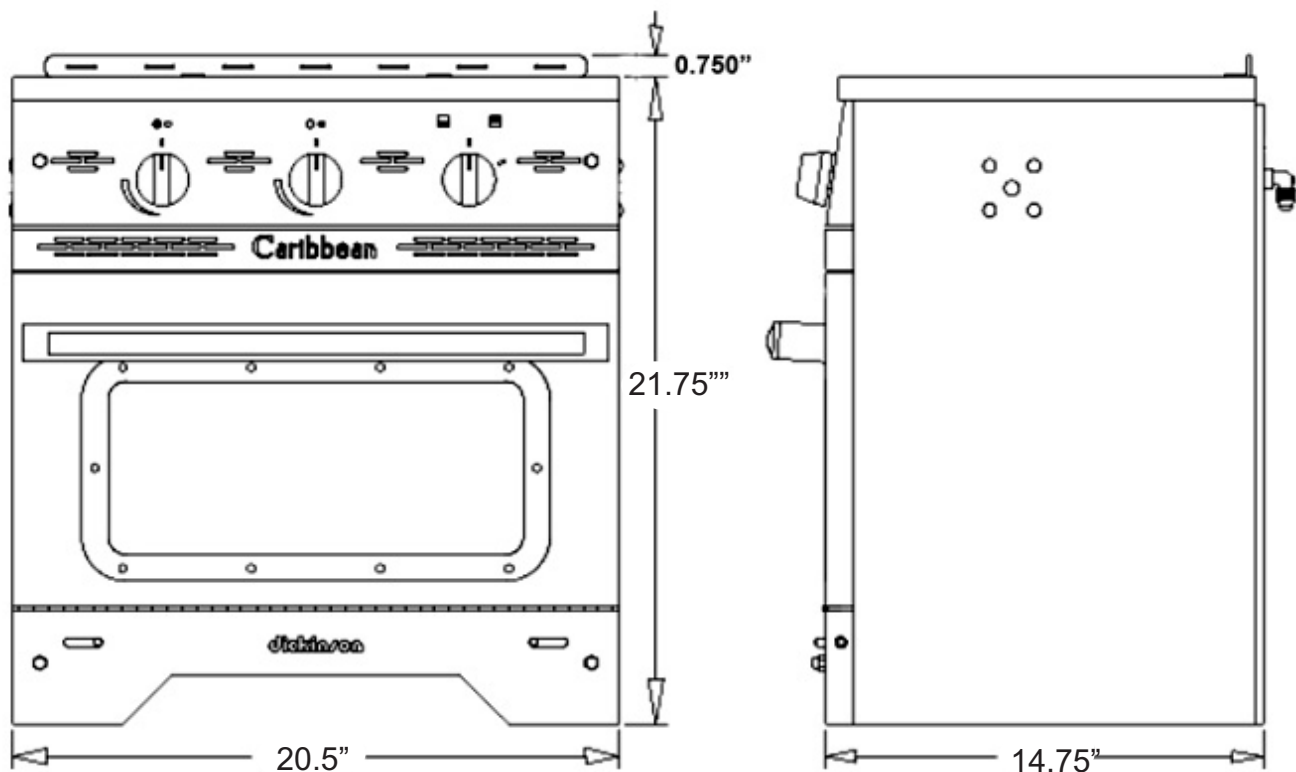
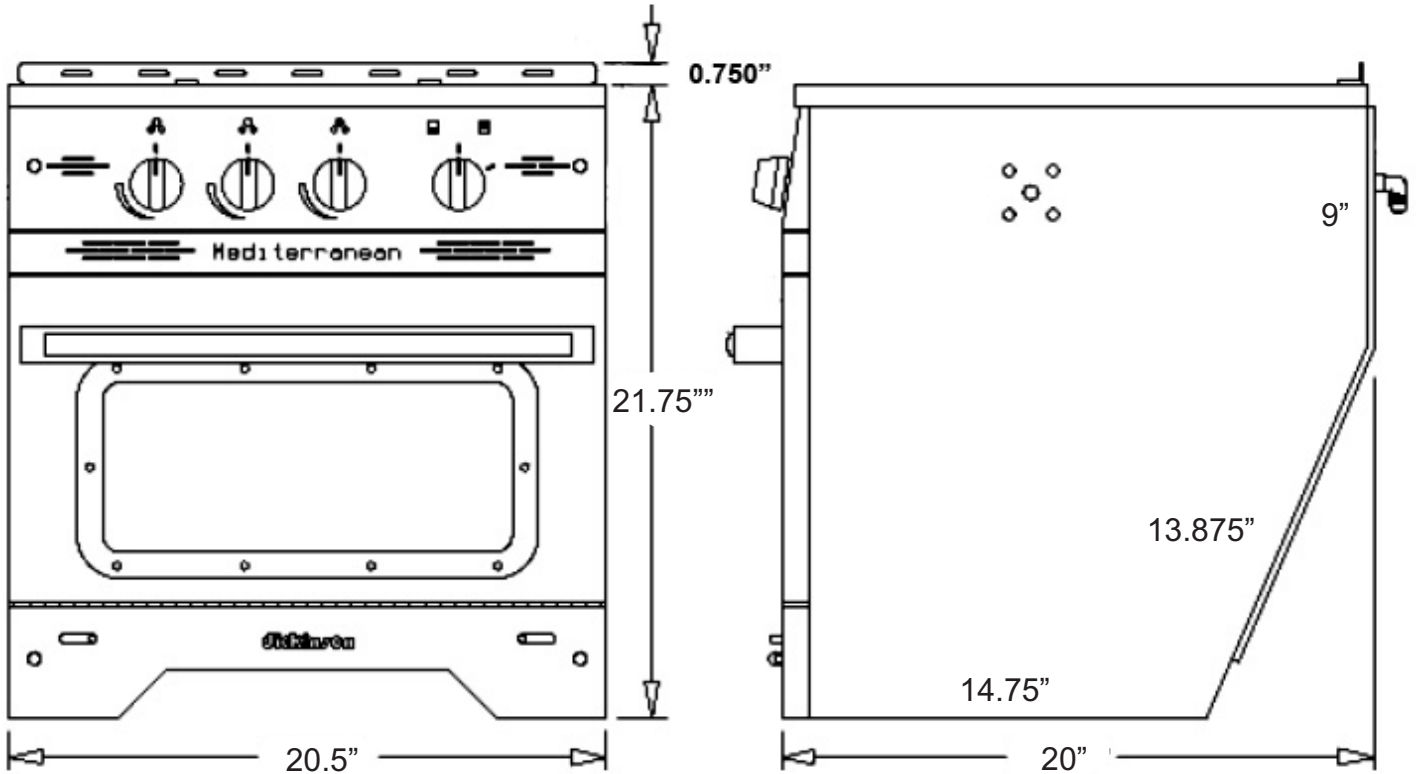
26-021



Tie Down Bar - This is used to secure the stove underneath at the back where it is inaccessible

Standard Cutout

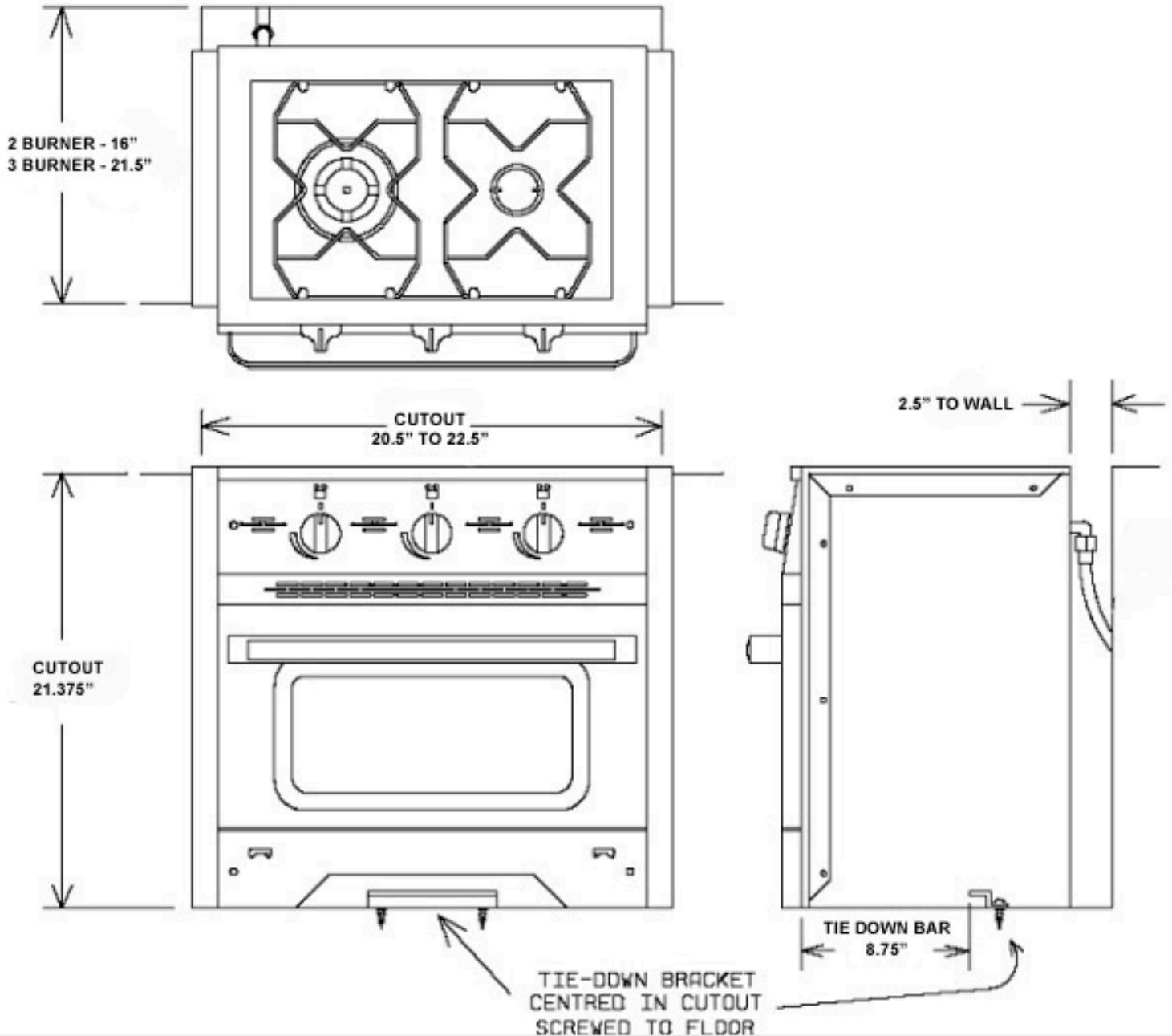
If installing your Mediterranean or Caribbean propane stove into a cutout, the cutout needs to be a minimum of 20.5" wide for either stove and 22" deep for the Mediterranean or 16.5" for the Caribbean. A cutout is not necessary as the stove can be freestanding. Once mounted the stove needs to be secured with the tie down bar and two screws in the front below the door.



Built In Kit Cutout

The built in kit is designed to give your stove that pre-existing “built-in” look. There are three different ways to install the kit. Please note the cutout width below that applies to your application.

- 1) The brackets can be mounted on the counter top so that they sit $\frac{3}{8}$ ” higher than the rest of the counter top. Cutout width for this install would be 20.5” to 22.25”.
- 2) The brackets can be mounted to the sides of the cabinets so that they are level with the counter top. Cutout width for this install would be minimum 22.5” wide.
- 3) The brackets can be mounted to the sides of the stoves so that they are level with the stove top. Cutout width for this install would be 20.5” to 22.25”.



Built In Kit Part #
Caribbean - 26-000
Mediterranean - 26-001

Gimbal Mount Instructions

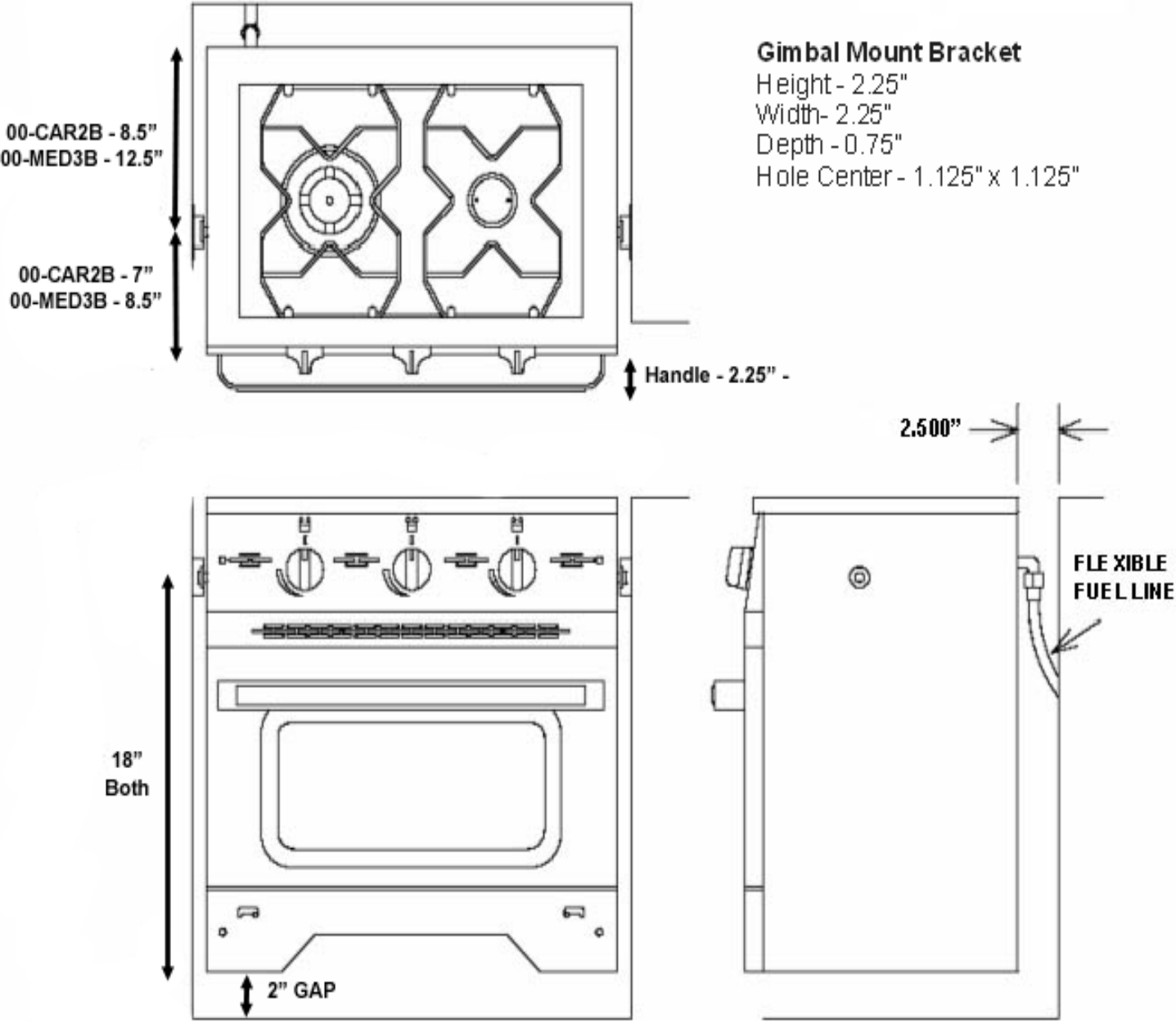
To install the stove on a gimbal you would need to locate the proper area to mount the gimbal brackets to allow the stove to swing freely with no obstruction. To do this you would need to make a cardboard template of the side of the stove and pierce it where the mounting bolt would screw in.

Swing

the stove from this hole to visualize the arc of the stove and identify the proper gimbal mounting points. The absolute minimum cutout width is 22" and if your cutout is too wide you can place shims underneath

the gimbal mounting brackets to close the gap.

Be sure to adhere to the proper clearances and to allow for enough slack on the propane line to accommodate the swinging.



Installation

The specifics of your installation will differ depending on the method of installation. Fuel lines, securing methods and clearances will depend on if the stove is gimbaled or installed in a cutout secured to the deck.

Standard Cut Out/Built in Cut Out

In this installation you would secure the stove to the deck using a combination of the tie down bar and screwing down the body. To secure the stove you would first need to screw down the tie down bar in the appropriate spot in the cut out. To do this you would need to measure the distance from where the front of the stove will be located to the back edge of the bottom of the stove. When you have this measurement you would screw the tie down bar to the deck so that the bend in the tie down bar is level with where the back of the stove will be. Slide the stove into the cutout and the bottom panel will slide underneath the tie down bar. This will only prevent the stove from tipping in rough weather. To secure the stove further, once it is slide into place you would remove the door and on either side of the stove there are holes in the bottom panel. You need to drive screws through these holes to secure the stove. The combination of the tie down bar and the screws will hold the Stove securely.

Clearances for all Installations

No clearance is needed on either side of the stove as well as below. 2" of clearance is required behind the stove for the propane hookup, however the counter top can be brought right up to the back of the stove in stationary installations as the oven vents inside the cook top where the burners are located and not out the back. Above the stove we recommend at least 36" of clearance.

Batteries for Electronic Spark Ignitor

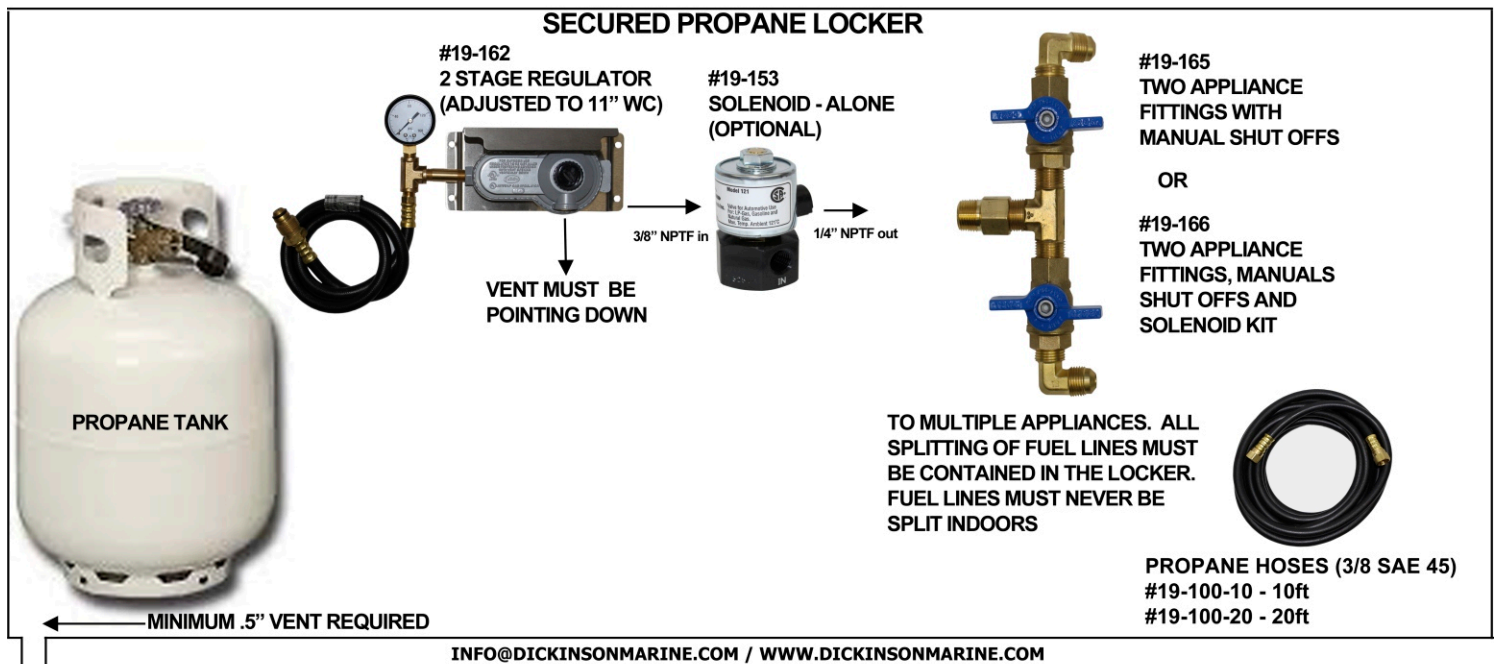
When you opened the oven, there should have been 2 or 3 (depending on the model) 9V batteries. These are included to power the spark ignitor. To install the batteries, you must remove the door. To accomplish this, undo the 2 1/4-20 acorn nuts holding on the bottom door panel. Once removed, the door should pull free. This will expose the spark boxes at the bottom of the unit. Unscrew the caps and place the batteries in with the electrodes sticking out and screw the cap back into the spark box.

Fuel Supply

LPG System Installation

**In some cases the solenoid valve is installed on the high pressure side of the system (ie before the LPG regulator). See solenoid manufacturers instruction for proper installation

1. Starting from the propane tank itself, the fuel line attachments should occupy the following positions: 1) Pressure gauge, 2) Low pressure or two stage regulator, 3) Solenoid (optional), 4) The appliance itself
2. In gimbaled installations, the gas supply line should be a flexible fire resistant hose, UL/CGA approved for use with propane systems with a 3/8" (10mm) forged female flare nut machine crimped on each end to connect to the 3/8" male flare fitting that is connected to the galley's manifold.
3. If your range is a standard or built in style installation, you should use either soft copper tubing or a UL/CGA approved gas hose with a 3/8" (10mm) forged female flare nuts machine crimped on each end to connect to the 3/8" male flare fitting that is connected to the galley's manifold.
4. Because every connection is a potential leak, the fuel line should be one continuous length of hose or tubing. DO NOT make a "T" off the fuel line between an existing appliance and the gas cylinder to feed another appliance. You may install a "T" ONLY within the fuel tanks enclosure (propane locker)
5. Be sure not to kink the hose or piping connecting the regulator with the range by bending it too sharply during installation - remember that the pressure (North American) on the downstream side of the regulator is 0.433 PSI (28mBar)
6. Protect the hose against vibration and damage by securing it tightly to bulkheads and hull side with non-corrosive ties or clamps which will not cut, abrade or pinch it.
7. Fuel lines must be protected by close fitting grommets and sealants where they pass through decks and bulkheads and the passage must be made vapor tight. Also they should be installed so that they are readily accessible for inspection
8. DO NOT use teflon tape on any propane connections including the connection fitting at the rear of the stove. Use thread sealant (Loctite) where necessary.



Operation

First Use

Once your stove is installed it is recommended that you use a soapy water solution to check for leaks at the connection at the back. Cover the entire connection in the solution and turn the gas on at the tank. DO NOT light the stove but rather observe the connection for any air bubbles. If no bubbles appear after 2 minutes, light the stove. If you do observe bubbles, shut the gas off, tighten the connection and allow 5 minutes for the escaped gas to dissipate and then turn the gas back on. DO NOT use the stove until you are sure the connection at the back is sealed. Always use 2 wrenches when connection the propane hose to the fitting.

Top Burners

Before lighting the top burners ensure that the large burner top is seated properly on its base and that the small burner top(s) are not loose. *To light the burners, press in the knob (this will engage the electronic spark ignition), turn counter-clockwise to the high position and hold for 5-10 seconds after the flame engages to heat up the thermocouple.* The thermocouple is what allows the valve to continue feeding fuel to the burner when the knob is in the on position and not being pressed down. If the burner does not light, turn the knob to the off position and allow any gas to dissipate before attempting to light again.

NOTE - The burners may take a little longer to light on initial usage as the air will need to bleed out of the lines.

Small Burner(s) - Each small burner is a single ring burner with a maximum out put of 7000BTU and a minimum of 2300BTU once warmed up. Once lit, flame should be coming out of the entire circumference of the burner. If flame is missing in any area it could mean that the burners flame spreader is clogged at that point and needs to be cleaned (see Maintenance).

Large Burner - The large burner is a triple ring burner with a maximum out put of 11000BTU and a minimum of 3600BTU. Once lit, flame should come out of all three rings however, the middle ring and inner ring flames will merge when on high due to the pressure of the gas so all 3 rings may not be visible. Flame should be visible around the inner and outer edge of the outer ceramic ring as well as the circumference of the inner ceramic cap. The flame will not be uniform around the outer ring as the individual flames will be smaller at 4 points due to the design of the large flame spreader.

Oven

Oven Burner - The oven burner is a single ring burner located underneath the heat diffusion plate in the oven. To light the burner, press in the knob (this will engage the electronic spark ignition) and turn counter-clockwise. The burner may take upwards of 10 seconds to light on initial use as the air bleeds out of the copper line and may take 10 seconds before the thermocouple engages. The Oven burner will operate on high setting until the desired temperature is reached and then will automatically re-adjust to maintain temperature. It is recommended to use a secondary thermometer to gauge the accuracy of the oven temperature but a 25 degree disparity is normal. **If the difference is more then you may have to adjust the oven valve (See Troubleshooting)**

Broiler Burner - The broiler burner is located in the top of the oven. To light the burner, press in the knob (this will engage the electronic spark ignition) and turn clockwise. If you wish to use the broiler and have just used the oven, allow 30 seconds from the time the oven has been turned off before you light the broiler. Should the broiler not light within 5 seconds, turn the knob to the off position and allow 2 minutes for the accumulated gas to dissipate. The broiler burner has no high-low setting and can not be used at the same time as the oven burner. If the broiler does not light you may have to clean the orifice (See Maintenance)

Operation

Cooking with the Top Burners

It is recommended that you use the appropriate sized pots and pans when cooking. When using a smaller pot on the large burner ensure the flame is adjusted so that it is not burning up the sides of the pot. This could heat the handle(s) and lead to burns. Also crowding the cooking area with a pot or pan that is much larger can lead to uneven heat distribution.

The cooking performance is greatly affected by the type of cookware used. Proper cookware will reduce cooking times, use less energy and produce more even cooking results. For best results use a heavy gauge metal pan with a smooth flat bottom, straight sides and a tight fitting lid.

Cookware with uneven, warped, or grooved bottoms, do not make good contact with the heating surface and will reduce heat conductivity and result in slower less even heating.

The pan material determines how evenly and quickly heat is conducted from the heat source to the food. Some widely used pan materials are.

Aluminum – excellent heat conductor. Some food will cause it to darken or pit. Often used as a bottom coating to improve the heating of other pan materials.

Copper - excellent heat conductor. Discolors easily, requires constant polishing. Often used as a bottom coating to improve the heating of other pan materials.

Stainless Steel - slow heat conductor. Develops hot spots, and produces uneven cooking results. Durable, attractive and easy to clean. Will distribute heat better if other materials are combined or sandwiched together as a bottom coating.

Cast Iron – Slow heat conductor. Cooks evenly once temperature is reached. Heavy, needs seasoning to make cleaning easier and to prevent sticking and rusting.

Glass – Slow heat conductor. Easy to clean. Some types may only be used in the oven.

Porcelain Enamel – glass-like substance fused to metal. Heating characteristics depend on base material. Easy to clean.

Oven Cooking Considerations

Aluminum Foil – If you cover the cooking rack with aluminum foil it may prevent the hot air from naturally circulating around the oven and could cause uneven cooking and burnt food. To catch spills, place some foil on the drip tray below the rack. Do not place aluminum foil in the bottom of the oven and cover the burner.

Do not crowd a rack with pans. Never place more than one cookie sheet, one cake pan or two round pans on the rack.

Allow two inches between the pan and the oven walls

Maintenance

CARE AND CLEANING

WARNINGS:

1. Before cleaning the cook-top, ensure that the burners are turned off and that all components are cool enough to safely touch.
2. After cleaning re-assemble all components before attempting to operate the cook-top.

Proper cleaning is necessary to maintain appliance performance and appearance. Wipe up spills that occur while cooking, but wait for cooker to cool. Spills that remain on hot burner components will be very difficult to clean, especially if allowed to burn on. Spills of certain foods, such as tomatoes, citrus juices, vinegar, alcohol and milk are harmful if allowed to stand for any length of time.

1. Do not use any abrasive chemical cleaners on the inside, or outside of your range. Any household liquid cleaner is recommended.
2. Use a clean cloth or sponge to apply cleaners.
3. Remove stains as quickly as possible before they become "set".
4. Do not let food spills or burnt foods build up on any surface of your galley range.
5. You can use a household oven cleaner for the oven, but remember to follow the product manufacturer's directions.
6. Do not use steel wool or SOS-type pads to clean any part of your stove, as these products will embed fine steel particles in the surface of the stainless steel causing it to bleed in a marine environment. Use bronze wool or some other nonmetallic abrasive if you must. Be aware, that your range has a fine finish that can be scratched by some abrasive pads or cleaners.

PROLONGED LAY UP

The Dickinson Propane Stove has been designed to have a long life, with every day use. However, if you leave your boat unattended for a long period of time, particularly in high heat and humid conditions, or long winter conditions, the high temperature lubricant in the gas control valves may settle, resulting in difficulty in turning the control valves and possibly seizure of the valve.

NOTE: As part of preventative maintenance, if you anticipate a prolonged lay-up period for your stove, it is advisable that you periodically rotate your gas valves from time to time, to prevent possible valve seizure.

In the event that your valve does seize, it will be best to remove the control panel from the range by first pulling off the control knobs, then unscrew the acorn nuts and remove the panel. We highly recommend that you do NOT open and service the gas valve as it is very difficult to re-assemble, (it may damage internal parts and / or may leak). With that being said you have a 50/50% chance of fixing or breaking the valve. Use pliers or vise grips on the brass shaft then PUSH IN and turn counterclockwise ONLY. This will either loosen the shaft or break it (the shaft will turn but not operate the valve).

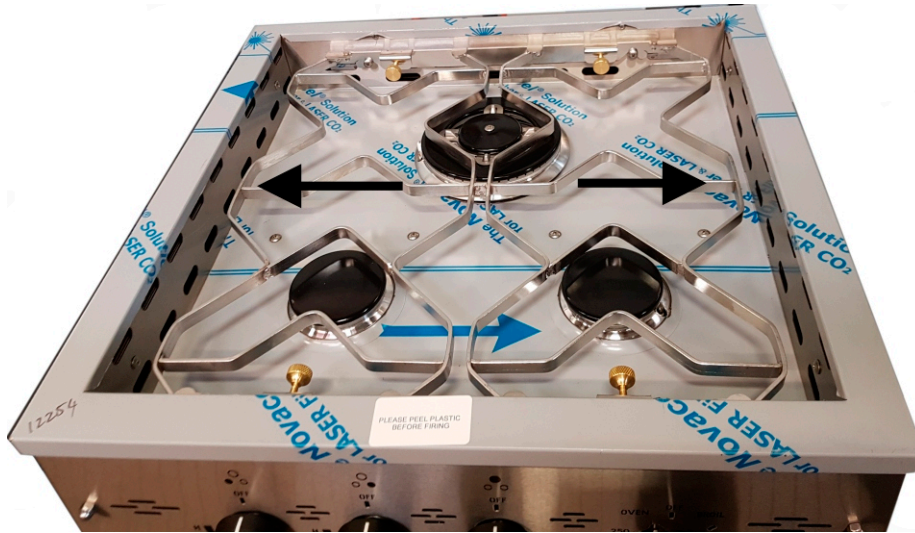
NOTE: If you don't have experience with gas and would like to fix the valve and not take the chance of breaking it call or better yet email tech support for guidance.

NOTE: Do a soap test on the valve after assembly to ensure there are no leaks.

Maintenance

REMOVING THE COOKING GRILL FOR CLEANING

To remove the cooking grill above the burners for cleaning you need to pull up firmly on either the right or left sides. The grill is held on by pressure and will be quite tight the first few times you pull it off the stove.



CLEANING ORIFICE

The orifices of the burners are accessed by removing the 4 screws on the inside walls of the cooking area and then lift the top off the stove. The large burner cap and body is simply lifted off the burner base support. This reveals the small hole which is the gas inlet orifice. The small burner cap is unscrewed counterclockwise. Remove the two small screws on top of the burner base and then lift off the assembly. It is advisable to unscrew and remove the orifice for cleaning. Cleaning the orifice in place may result in a repeat blockage soon after re-using the cook-top, however turning the orifice drill clockwise, the twisted flutes of the drill may remove the debris upwards and out (works 70% of the time). When putting parts back on, make sure the burner tops are put on before the stove top is reinstalled.

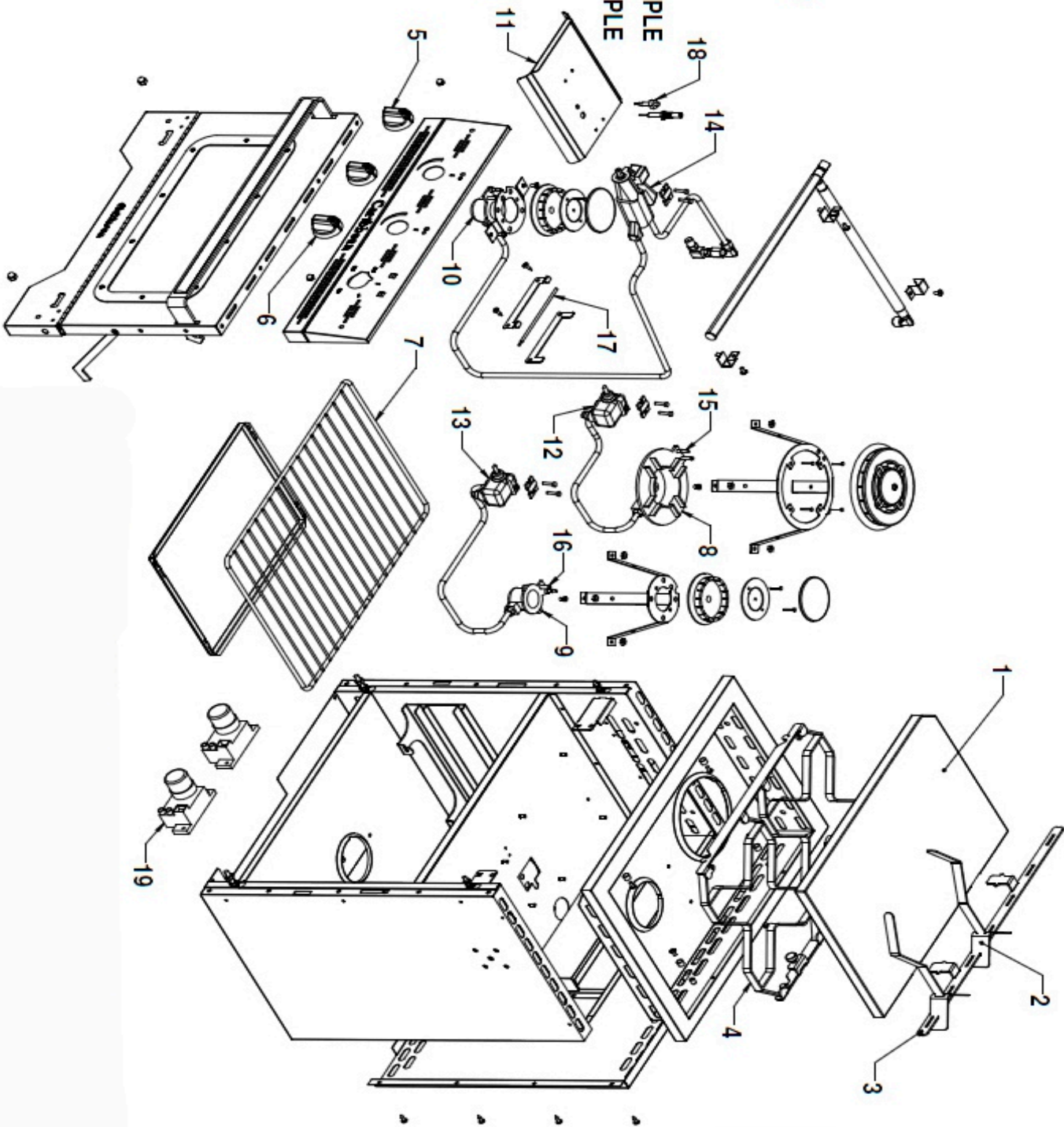
NOTE: When putting the small burner back on, make sure to screw in the screws evenly. Start one screw off, then start the other, then adjust each one incrementally. If you don't, the burner will go in crooked, and you will risk damaging it.

CLEANING THE OVEN HEAT-DISPERSER

1. Open the oven
2. Then lift up plate, and pull towards you.
3. Now you can clean the heat-disperser, by following the same care and cleaning instructions listed above.

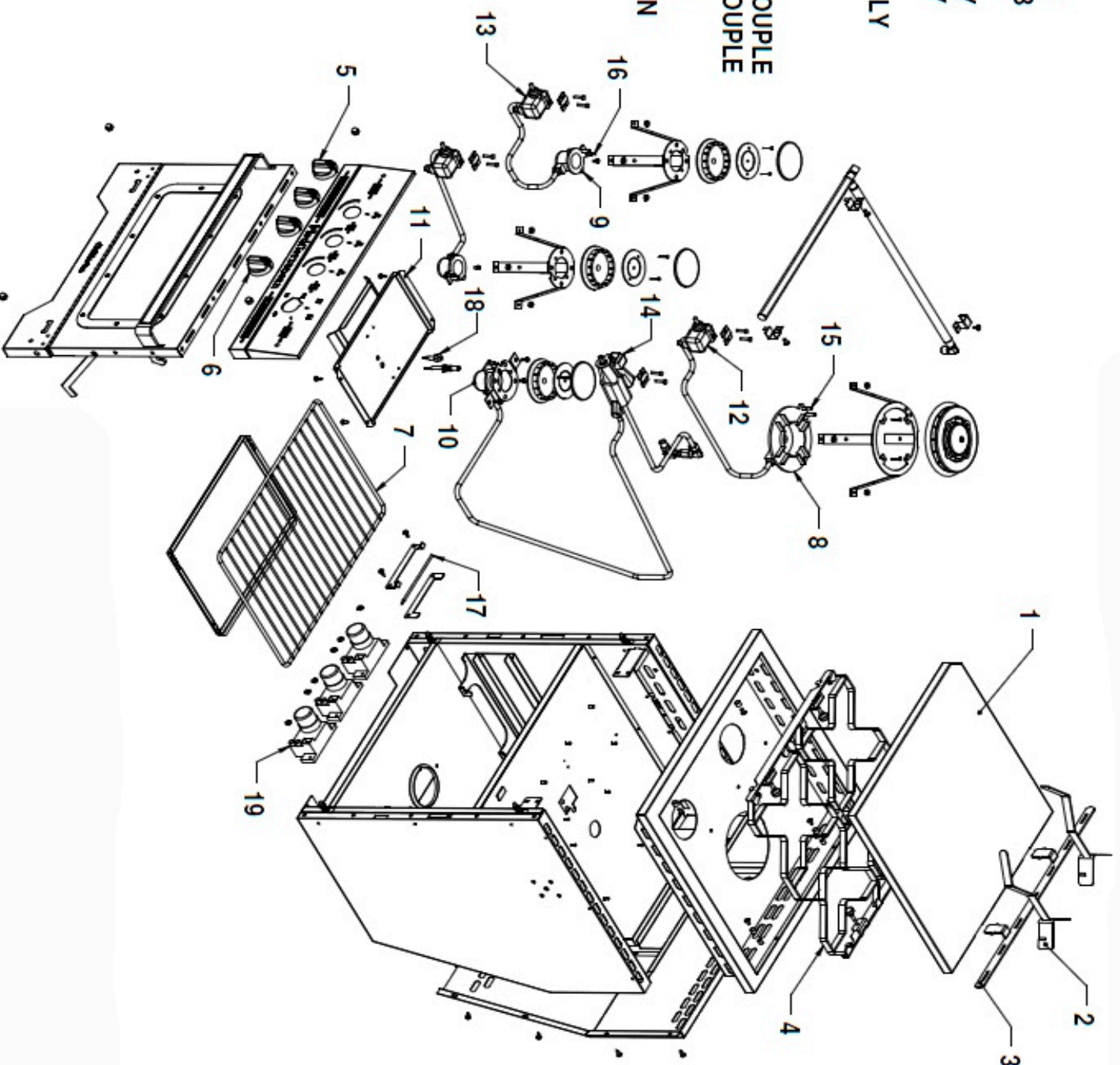
CARIBBEAN

1. 26-010 HARD WOOD CUTTING BOARD
2. 26-020 POT HOLDERS
3. 26-021 SEARAIL
4. 26-030 COOKING RACK
5. 26-040 STOVE TOP BURNER KNOB
6. 26-041 OVEN TEMPERATURE KNOB
7. 26-050 OVEN RACK
8. 23-091 LARGE BURNER ASSEMBLY
9. 23-092 SMALL BURNER ASSEMBLY
10. 26-053 OVEN BURNER ASSEMBLY
11. 26-054 BROILER BURNER ASSEMBLY
12. 23-093 LARGE BURNER VALVE
13. 23-094 SMALL BURNER VALVE
14. 26-057 OVEN BURNER VALVE
15. 23-090 LARGE BURNER THERMOCOUPLE
16. 23-080 SMALL BURNER THERMOCOUPLE
17. 26-060 OVEN THERMOCOUPLE
18. 26-061 BROILER THERMOCOUPLE
19. 23-050 2 SPARK ELECTRIC IGNITION

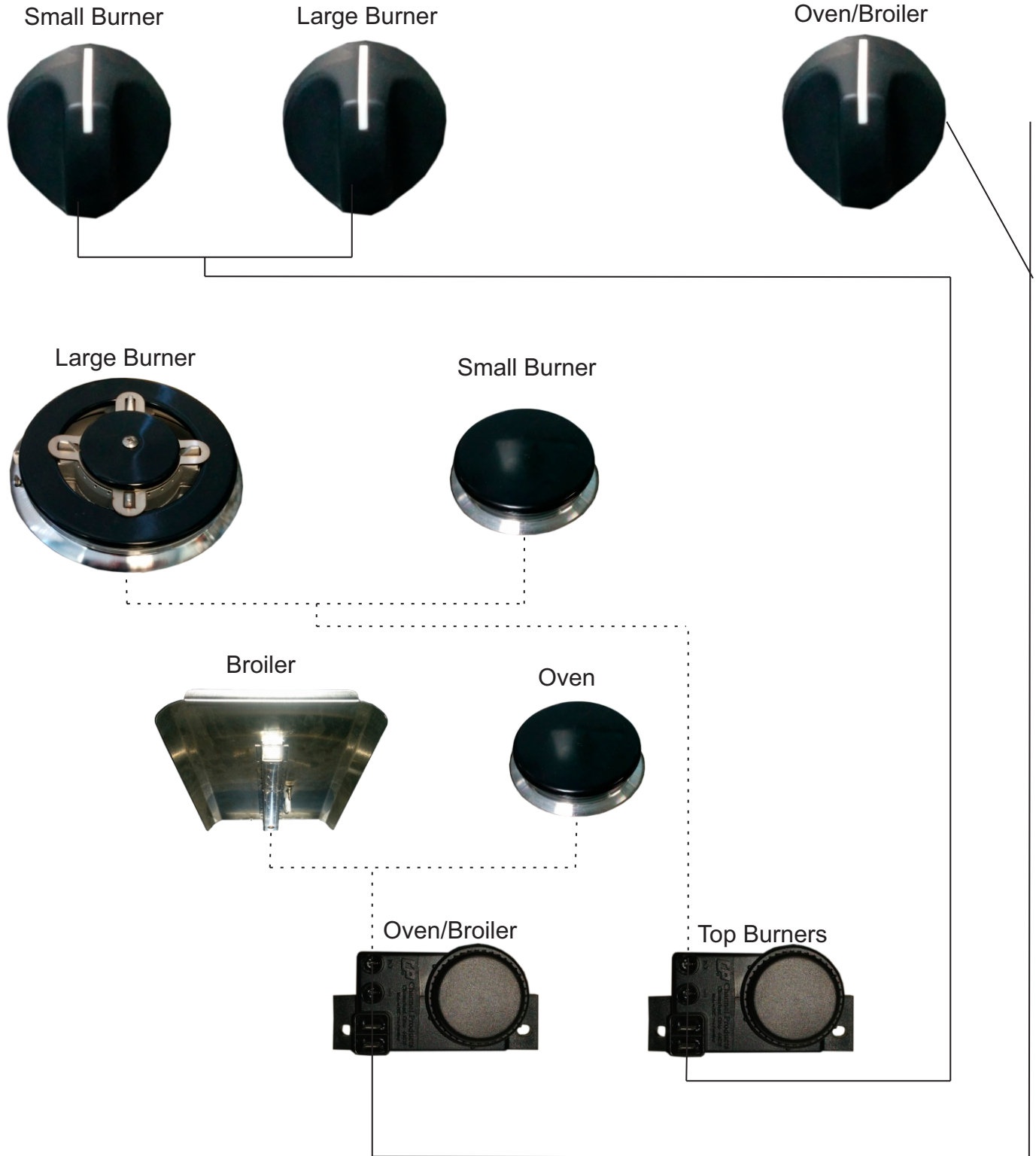


MEDITERRANEAN

1. 26-011 HARD WOOD CUTTING BOARD
2. 26-020A POT HOLDERS
3. 26-021 SEA RAIL
4. 26-031 COOKING RACK
5. 26-040 STOVE TOP BURNER KNOB
6. 26-041 OVEN TEMPERATURE KNOB
7. 26-050 OVEN RACK
8. 23-091 LARGE BURNER ASSEMBLY
9. 23-092 SMALL BURNER ASSEMBLY
10. 26-053 OVEN BURNER ASSEMBLY
11. 26-054 BROILER BURNER ASSEMBLY
12. 23-093 LARGE BURNER VALVE
13. 23-094 SMALL BURNER VALVE
14. 26-057 OVEN BURNER VALVE
15. 23-090 LARGE BURNER THERMOCOUPLE
16. 23-080 SMALL BURNER THERMOCOUPLE
17. 26-060 OVEN THERMOCOUPLE
18. 26-061 BROILER THERMOCOUPLE
19. 23-050 2 SPARK ELECTRIC IGNITION



Caribbean Wiring Diagram

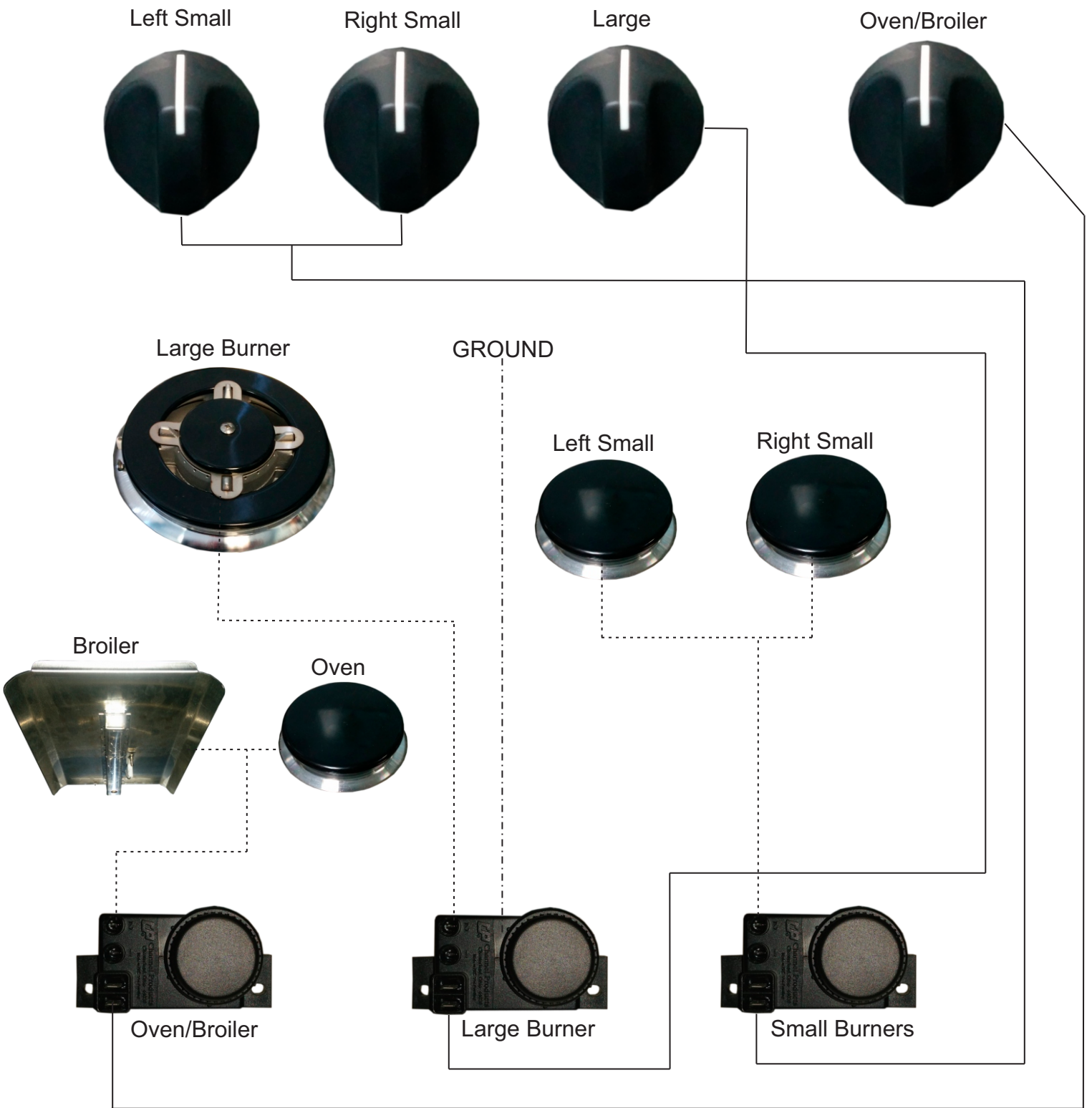


———— Power Wire

----- Ignitor Wire

NOTE: Older models may not be wired in this order but the configuration will be the same as the same spark igniters are always paired together

Mediterranean Wiring Diagram



————— Power Wire Ignitor Wire - - - - - Ground Wire

NOTE: Older models may not be wired in this order but the configuration will be the same as the same spark igniters are always paired together

Troubleshooting

Dickinson Marine has a complete and comprehensive set of instructions that can help guide you through any and all minor issues that may arise with your propane stove. Once you have narrowed down your issue, please visit our website, e-mail us or call our tech department to receive a set of instructions to help clear up these issues.

- Q - I have installed my tie down bar but do not know where to secure the stove in the front
 - Remove the door and there will be a hole on either side of the battery boxes to secure a screw
- Q - None of my burners will light
 - Is the gas cylinder and/or solenoid open?
 - Is your gas cylinder empty?
- Q - When I light my burners the flame seems small
 - If the orifice in the burner cup is dirty it can cause a smaller flame
 - If all burners are smaller it can mean there is not enough pressure in the system caused by a faulty regulator or more than one appliance in the system using up the propane.
- Q - When I engage my knobs I do not hear the spark igniter click
 - Are the batteries in the sparker box dead?
 - Is there a loose wire at the sparker box?
- Q - When I light my burner it ignites but does not stay lit
 - Is the top of the burner sitting properly on the base? (large burner only)
 - Are you holding the knob in for more than 5 seconds?
 - When the burner is lit is the flame uniform around the whole burner? Stuck on food can clog burner jets and reduce the flame output around the thermocouple
- Q - When I try to light the broiler I hear the sparker but the burner does not light
 - The sparker may have moved slightly and may be either too close to the burner or too far away
 - The sparker may be sparking above the holes on the burner bar. It needs to be below
- Q - My oven gets hotter/not as hot as the temperatures listed on the front
 - You can calibrate the temperature using the set screw on the oven valve
- Q - My oven burner does not shut off once it gets to temperature
 - The oven probe line may be kinked
- Q - My potholders are loose and won't stay in one spot.
 - Spread apart the brackets and it will increase tension when they are on the searail
- Q - My cutting board does not sit flat when its mounted in the stove
 - Adjust the leveling studs in the corners of the cooking grill.
- Q - My stove is gimbaled but does not sit level when unlocked
 - All gimbaled stoves sit tilted slightly to compensate for the weight of the door when it is open. Your gimbaled stove should always be in the locked position when not in use.

Parts List

Replacement Parts - Accessory

26-010	Caribbean Cutting Board
26-011	Mediterranean Cutting Board
20-020	Caribbean Pot Holder
20-020A	Mediterranean Pot Holders
26-021	Pot Holder Rail
26-030	Caribbean Cooking Grate
26-031	Mediterranean Cooking Grate
26-040	Burner Control Knob
26-041	Oven Control Knob

Replacement Parts - Internal

23-050	2 Spark Ignitor Box
23-090	Large Burner Thermocouple
23-080	Small Burner Thermocouple
26-060	Oven Burner Thermocouple
26-061	Broiler Thermocouple
23-091	Large Burner
23-092	Small Burner
26-053	Oven Burner
26-054	Broiler Burner
23-093	Large Burner Gas Valve
23-094	Small Burner Gas Valve
26-057	Oven/Broiler Gas Valve

Stove Accessories

26-000	Caribbean Built In Kit
26-001	Mediterranean Built in Kit
26-003	Gimbal Mount

Propane System Parts

19-100-10	10ft Low Pressure Propane Hose
19-100-20	20ft Low Pressure Propane Hose
19-150	Disposable Bottle Kit (includes 19-151)
19-151	Low Pressure Regulator (single appliance)
19-152	Fittings Kit (hose to regulator & regulator to tank connections - boats only)
19-153	Solenoid Valve SV-S121 1/4" NPT female
19-154	Gas Sniffer with Shut Down
19-162	Low Pressure 2 Stage Regulator (single or multiple appliance)
19-165	2 Appliance Fittings & Shut-offs for 2 Stage regulator (regulator to hose)
19-166	2 Appliance Fittings & Shut-offs & Solenoid for 2 Stage Regulator (regulator to hose)
19-167	3rd Appliance Shut-off Fittings Kit Add On for 2 Stage Regulator

LIMITED WARRANTY

WARRANTY PROVISIONS : Dickinson warrants this product to be free of defects in workmanship and materials for a period of one year. This warranty is limited to claims submitted in writing within a one-year period following the date of purchase. If any part of your new product fails because of a manufacturing defect within the warranty period **Dickinson** offers to replace said parts free of charge, provided, however, that such parts have not been improperly repaired, altered or tampered with or subjected to misuse, abuse or exposed to corrosive conditions. This warranty, however, is limited by certain exclusions, time limits and exceptions as listed below. Read these limitations and exclusions carefully.

TIME LIMIT : This warranty is given too and covers only the original purchaser. Coverage terminates one year from the date of purchase for parts replacement.

EXCLUSIONS : This warranty does not cover or include : (a) Any normal deterioration of the product and appearance of items, due to wear and/or exposure; (b) any guarantees, promises, representations, warranties or service agreements given or made by an authorized distributor or other person selling this product, other than those specifically stated herein; (c) any damage or defect due to accident, improper repair, alteration, unreasonable use including failure to provide reasonable and necessary maintenance, misuse or abuse of the equipment, or exposure to corrosive conditions. This warranty is conditioned upon normal use, reasonable and necessary maintenance and service of your product, and written notice being given promptly upon Buyer's discovery of a warranty claim, pursuant to paragraph 6 below. Reasonable and necessary maintenance is maintenance which you are expected to do yourself or have done for you. It is maintenance, which is necessary to keep your product performing its intended function and operating at a reasonable level of performance.

DAMAGE LIMITATION WARNING : IN NO EVENT SHALL **Dickinson** BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES, INCLUDING (BUT NOT LIMITED TO) LOSS OF USE OF THE PRODUCT, LOSS OF TIME, INCONVENIENCE, EXPENSES FOR TRAVEL, LODGING TRANSPORTATION CHARGES, LOSS BY DAMAGE TO PERSONAL PROPERTY OR LOSS OF INCOME, PROFITS OR REVENUE.

ORAL OR IMPLIED WARRANTY LIMITATIONS : The foregoing warranty is exclusive and in lieu of all other warranties, written or oral, expressed or implied, including but not limited to any warranty or merchantability or fitness for a particular purpose.

TRANSFER LIMITATIONS : This warranty is not assignable or transferable. It covers only the original purchaser

CLAIM PROCEDURE : In the event of a defect, problem or that a breach of this warranty is discovered, in order to protect any warranty rights you must promptly notify **Dickinson**. Give name, address, and model name, location of unit, description of problem and where you can be reached during business hours.

RESERVED RIGHT TO CHANGE : **Dickinson** reserves the right to make changes or improvements to products it produces in the future without imposing on itself any obligations to install the same improvements in the products it has previously manufactured.

SECOND OR SUBSEQUENT OWNER : **Dickinson** does not give any warranty to secondary or subsequent purchasers, and it disclaims all implied warranties to such owners.

INSPECTION : To assist you in avoiding problems with your product and to validate this warranty you are required to do the following : (a) read the warranty; (b) inspect the product. Do not accept delivery until you have examined the product with your supplier; (c) ask questions about anything you do not understand concerning the product.

OWNER REGISTRATION : Fill out the **WARRANTY CARD** within 30 days from the date of delivery.

WARRANTY : RETURN OF THE CARD IS CONDITION PRECEDENT TO WARRANTY COVERAGE AND PERFORMANCE. IF YOU DO NOT FILL OUT AND MAIL THE CARD AS DIRECTED, YOU WILL NOT HAVE A WARRANTY.

LEGAL RIGHTS : This warranty gives you specific legal rights and you may also have other rights, which may vary within different government jurisdictions.



#101-17728 66 Ave, Surrey, B.C. Canada V3S 7X1

WARRANTY FORM

I have read and understand the Limited Warranty and the Instruction Manual
and agree to the terms and conditions

(please print)

Date.....

Purchaser's Name.....

Address.....

.....

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Model Name.....

Serial Number.....

Date Of Purchase.....

Signature.....

Name of Seller.....

Seller Location.....

Note: The warranty form can be filled out and sent from the
website: www.dickinsonmarine.com