

# GN Espace Marine Gas Cookers FAQ

## How Much Fuel Do They Use?

Our customers confirm that GN Espace marine cookers use very little gas. It is not unusual to hear that a gas bottle last 3 times longer than with their old cooker. This is especially good news if you are planning extended cruising or living on your yacht.

We are not surprised. After all, they are designed to be more efficient. Here are some reasons why GN Espace cookers use less gas:

**Burners** – They use the very latest new generation burners on their cookers. The burners' high efficiency design lets them use 33% less gas than the design of burners they replaced. The result is that you can get the same amount of heat into the pan using a smaller burner. As far as cooking is concerned, another innovation is that they are more responsive and can be turned down to a much smaller flame for low simmering without it extinguishing. These burners are real favorites with the cook.

**Thermostatic Oven** – GN Espace cookers all use a highly effective 'open burner' which you can see at the back of the oven. Most other marine cookers use a 'base burner' hidden under a base plate of the oven. Not only does this design reduce oven space it also wastes energy as the burner first needs to heat the base plate before it can even start to heat the oven for cooking. In contrast the 'open burner system' has the advantage of allowing the heat to enter directly into the oven cavity and circulate throughout, rather than waste energy by first having to heat the base plate. As the top portion of the oven is hotter than the base it also assists the cooking and browning of food.

**Large Oven Grill** – The GN Espace ovens use a large 'surface grill' which reduces the amount of time you need to grill your food. The 'surface grill' creates a soft carpet of flame which allows you to achieve very even grilling results without needing to constantly move the food. Most other marine cookers use a small 'poker-type' grill which only effectively grills food placed directly below it and requires frequent repositioning and turning of the food. As a practical example the GN Espace grill can toast 6 slices of bread 6 times faster than another cooker using the traditional 'poker-type' grill.

**Effective Insulation** – all GN Espace cookers use highly effective insulation material designed to minimize heat loss once the oven reaches the thermostatically set cooking temperature.

**Construction Materials** – GN Espace uses the best possible materials for manufacturing their cookers so that they maintain their performance and keep their looks for longer despite the harsh marine environment.

The exterior and oven interior for example is made of brushed 304 grade (DIN1.4301) chrome nickel steel renowned for its outstanding non-corrosive properties which stops any corrosive spotting and reduces scratches and fingerprints.

### **What Types of Gas Can They Use?**

GN Espace cookers are suitable for use with a wide range of available bottled gas such as Propane, Butane, LPG, Calor or Camping Gaz without the need to change the injectors.

When cruising to new areas you need to consider gas availability and suitability of the gas that you are using. If sailing in colder climates Propane is the better solution as you will find that Butane and Camping Gaz do not gasify so well in the bottle when the temperature drops. The result is reduced gas pressure and a drop in the performance of the cooker.

For best performance we ideally recommend that your gas system uses the largest practical diameter pipe work as this reduces the pressure drop. Also we recommend using a dedicated marine gas regulator which is regularly replaced. Your marine gas specialist will be able to advise you on all of these matters.

### **What Safety Features Do the Cookers Have?**

As well as having gas safety features on range top, grill, and oven burners the GN Espace marine cookers have many other features to make them safer to use.

The well balanced cooker remains surprisingly level when the door is opened while the positive action door hinges and an easy to use and sturdy door lock keeps the door safely open or closed.

The oven shelves have an anti-tip design with a safety stop. They also have a built in fiddle designed to safely hold our wide range ovenware.

The range has a sturdy sea-rail and the cookers are supplied with adjustable pan clamps.

### **Can GN Espace Customize a Cooker for Me?**

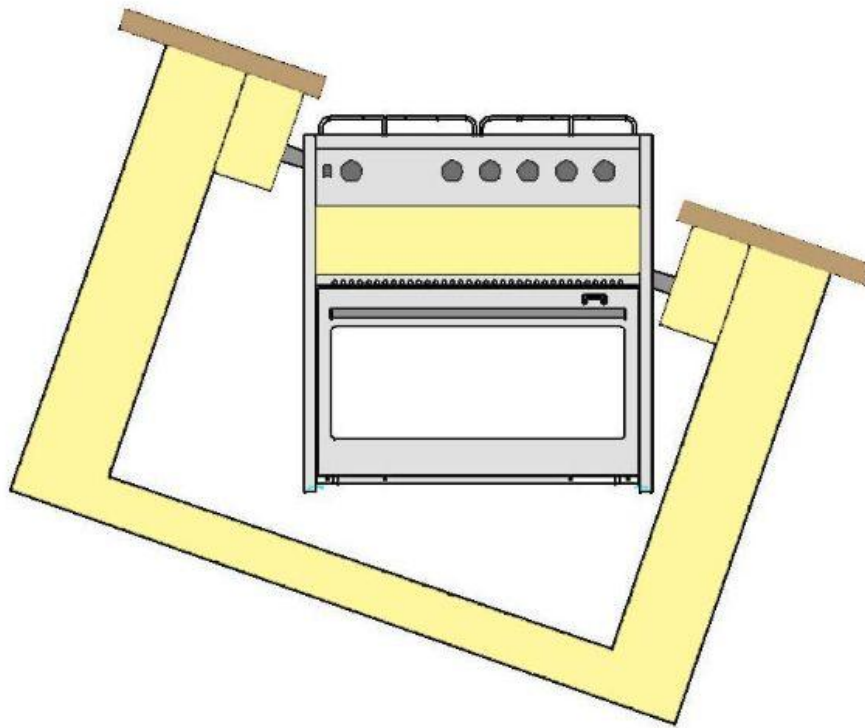
If you are looking for a unique solution for your galley, we can customize a cooker for you. Please contact a Fisheries Supply Co. sales associate to discuss your requirements (800-426-6930).

Here are some examples of GN Espace's custom built marine cookers.



### **Classic Yacht cooker**

Our customer asked us for a traditional-looking 4 burner compact marine cooker with a classic brass handle and cast iron pan support.



### **Athwartship Gimbaling**

A yacht designer asked for an extra large marine cooker designed to be install the athwart ship on a sailing yacht.

The result is a custom modified version of the professional sized OceanChef XL cooker—the MDG20. This cooker boasts a full sized oven as well as a 5 burner gas hob, but its truly unique feature is its ability to gimbal sideways through a 40° arc giving a remarkable 20° angle on each tack.