

Thank you for purchasing a GN Espace marine oven. We hope you thoroughly enjoy many a delicious meal from your new oven, so wanted to share some helpful tips for you to really get the most out of it.

Cooking with Gas

- Cooking with gas gives a 'wetter' heat than an electric oven, so it is often best to cook at slightly higher temperatures. We generally find that it is better to cook in a hotter than average oven to achieve the best results.
- Whilst our cookers run on Propane, Butane and Campingaz, Propane burns the hottest of these three gases due to its higher calorific value, so will help to achieve the very best in performance. It should be noted that in colder climates, if using Butane or Campingaz, cooking times may vary significantly due to the lower calorific value of these gases.

After installation:

- We have found that the door seals can sometimes take a little time to bed down and only start to create a good oven door seal after several weeks use. In the beginning it does help if the oven door lock is applied whilst cooking. This helps to keep all the hot cooking air in the oven where it belongs.

Pre-heating and Dish positioning:

- When cooking on these units we recommend a pre-heat time of 10-15 minutes at maximum temperature and due to the lack of fan assistance (as with electric appliances), we recommend a 180 degree rotation of food items halfway through the cooking process, to achieve totally even cooking results.
- Our marine ovens work on a 'cathedral basis' and cook using natural convection with the rise and fall of heat. As the oven burner is located at the rear of the cavity, the hottest temperatures will be found at the back of the oven and the temperature can vary as much as 30 degrees between oven shelf positions.

Grilling:

- We recommend that the top oven shelf position be used for grilling purposes only, as placing a large tray in the middle shelf position can restrict the circulation of hot cooking air to the rest of the oven. Our grills have a large surface area and a large reservoir, which has to be filled with a mixture of gas and air, so it is perfectly normal for them to take between 15 and 20 seconds to light.

Naturally, all ovens vary a little and it does take a few goes to get to know your particular model, but generally if a recipe says cook at 200 for an electric appliance (fan assisted), we would suggest converting that to 220 for gas. It is also worth bearing in mind that food can sometimes take longer in a gas oven, so one should expect to add 10 – 15 minutes to the time expected of an electric appliance and if cooking on more than one level, cooking times will also vary.