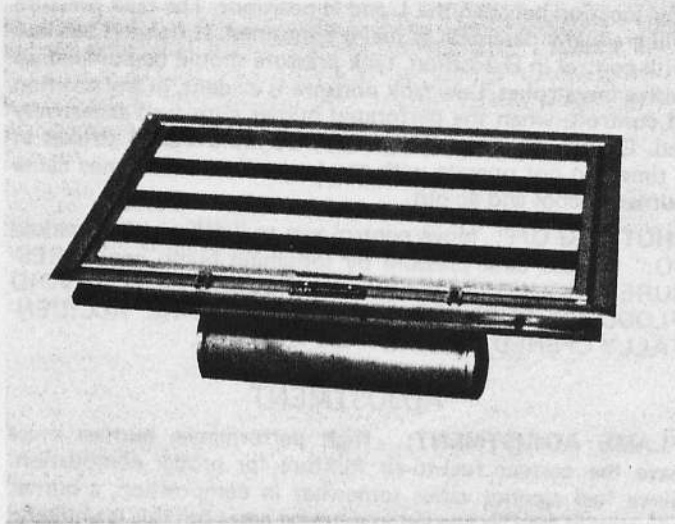


PRODUCT DATA



APPLICATION

This PAR Two-Burner Alcohol Marine Stove is designed for flush countertop mounting in all types of pleasure boats. The PAR Series 42820 stoves are completely self-contained; no external hookups are required.

FEATURES

- Easy to use controls. Visible lever positions eliminate guesswork.
- Large efficient burners give more heat and better heat distribution.
- Self-cleaning burner design — no special cleaning operation required.
- Large sturdy pump requires only a few strokes to maintain pressure.
- Large concealed tank with pressure relief valve for safety and large filler spout for easy refilling.
- Big stainless steel grate lifts out for easy cleaning; built-in guardrail holds pots on stove.
- One-piece burner pan minimizes possibility of fuel leakage.
- Dual purpose lid: Closed, it's an attractive cutting board; open, it's a stainless steel backboard to catch grease spatter. Self-locking design has no hinges to break or bend (Model 42820-0100 only)

MODEL 42820-0100
42820-0102

SPECIFICATIONS

Fuel Requirement:	Marine Stove Alcohol
Fuel Tank Capacity:	1 Quart (.95 liter)
Shipping Weight:	16 Lbs. (7.2 Kgs.)

INSTALLATION

Select desired location, allowing enough room for the overall stove dimensions of 22-1/4" x 13-5/8". Be sure to allow enough clearance below the counter (6-1/2") and enough clearance above the counter (11") for the lid to open. Cut a hole in the countertop 21-5/8" x 13".

Remove lid, set stove into the cutout and center it. Mark the four mounting screw holes. Remove stove and drill four holes 1/8" diameter and 1/2" deep. Set stove into cutout and fasten with four No. 8 x 1" pan head self-tapping screws. Tighten only until snug, overtightening will distort stove frame.

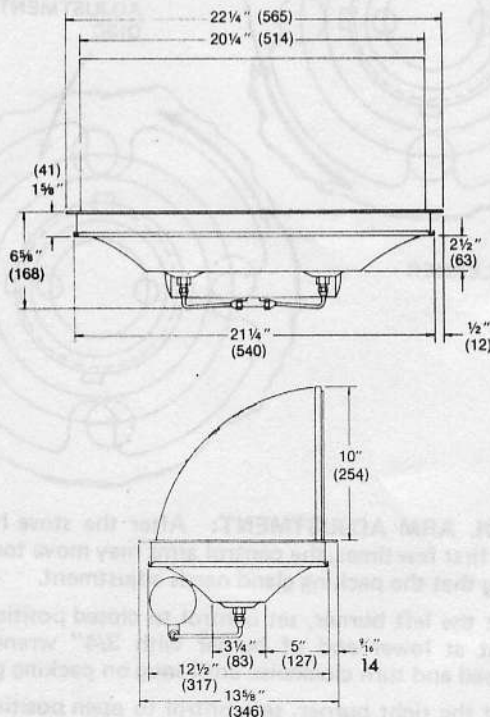
The PAR Model 42820-0100 can be easily installed to replace an older stove. In many cases it is only necessary to cut square corners in the existing counter opening. Be sure there is 6-1/2" clearance below the counter.

Replace lid in closed position. Place cutting board in lid with tongue toward the front. The cutting board is reversible so one side can be used as a work surface and the other kept in like-new condition.

To open the lid, lift up with handle to vertical position until it drops into the two supports in the rear corners.

To close the lid, lift straight up with handle until it stops against the tabs, then fold down to closed position and move towards the rear until the lid drops down flush with the frame. Use care not to drop or slam the lid. To remove the lid, lift straight up from closed position.

DIMENSIONAL DRAWING



Parenthesis indicate Millimeters

OPERATION

FILLING: Lift off grate, unscrew and remove pump assembly. Fill tank with alcohol, using funnel to avoid spilling. **DO NOT OVERFILL.** Fill tank only up to mark on pump barrel with pump set into opening but not threaded into position. If using dipstick, do not exceed 2" from bottom of tank. **DO NOT FILL TANK IF BURNERS ARE HOT.** Tank fumes could ignite. Replace pump and hand-tighten firmly. Do not over-tighten so pump can be easily removed for refilling or to release pressure after cooking. Use only high quality marine stove alcohol.

STARTING: Check that the pump assembly is sufficiently tightened. Pressurize the tank by pumping 10-15 strokes for a full tank. A partially filled tank will require a few additional strokes. Carefully check all tank and burner fittings under the stove for fuel leaks. Tighten any leaking fittings that may have loosened during shipment.

Open burner by swinging the control arm all the way to the "H" (High) position for a few seconds, until fuel flows down the burner stem and begins to enter the priming reservoir (relieved area around the base of the burner). (See diagram 1.)

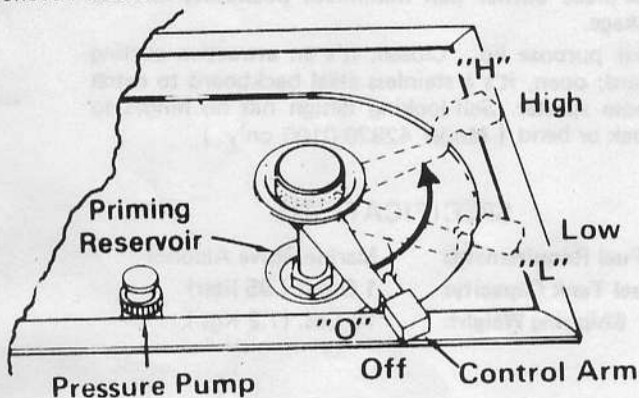


Diagram 1

As soon as fuel begins to enter the priming reservoir, move the control arm to the "O" (off) position. Tap burner cap lightly to allow excess fuel trapped in the burner assembly to flow down to the priming reservoir. Reservoir should be one third (1/3) full for proper starting. If the reservoir is not one third (1/3) full, reopen the control arm for a few seconds. **DO NOT FILL PRIMING CUP ABOVE ONE HALF FULL.** After starting burners a few times, the operator will become familiar with the length of time needed to fill the priming reservoir to the proper level for starting. Be sure that the control levers are in the "O" (off) position before igniting the fuel in priming reservoir.

Light alcohol while being careful to keep head and hands clear of the flame. Let alcohol in priming reservoir burn until *completely* consumed. After flame has gone out, open burner to "H" position and light gas at the burner cap. If not sufficiently preheated by the priming procedure above, the burner may flare up slightly. Should this occur, set the control lever to very low flame and allow burner to warm up, then reset to the desired heat. Burner may also be set to the "O" (off) position until the flame dies out and is restarted following the instructions above. Reread instructions on proper priming and be sure to allow proper level of fuel to prime. Do not allow the burner to cool off after priming when preheating.

If the flame sputters, shut off, reopen and light the burner immediately. **IF BURNER SHOULD GO OUT, TURN CONTROL LEVER TO "O" (Off) POSITION.** If the burner is left open when not burning, the excess fuel could be ignited by the other burner.

OPERATION (Continued)

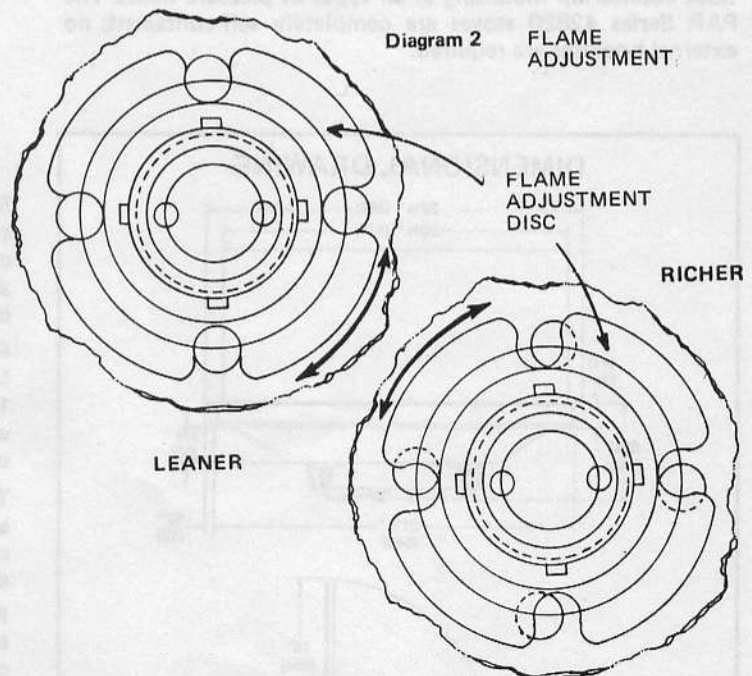
The first time the stove is lighted, the flame may be orange. This should disappear after a few minutes. See **FLAME ADJUSTMENT** text below, if the orange flare persists.

The new PAR control has been designed so you can see at a glance if the control is in "Off," "Low" or "High" position. Burner heat is easily adjusted by moving the control arm to any location between the L and H positions. The tank pressure will gradually decrease as fuel is consumed. If flame is too low with control in H position, tank pressure should be pumped up with a few strokes. Low tank pressure is evident, in any position of controls, when the perforated burner cups turn excessively red. Do not increase tank pressure by more than 4 strokes at a time. Do not operate with too low a flame. This may cause burner to cool and go out.

SHUTTING OFF: Move control arm to "off" position marked "O." Release tank pressure by loosening pump cap. **PRESSURE SHOULD ALWAYS BE RELEASED TO AVOID FLOODING BURNERS IF CONTROLS ARE ACCIDENTALLY OPENED.**

ADJUSTMENT

FLAME ADJUSTMENT: High performance burners must have the correct fuel-to-air mixture for proper combustion. Since fuel alcohol varies somewhat in composition, a burner adjustment may be needed in extreme cases but this is unlikely. Too rich a mixture causes an orange flame; too lean a mixture will cause the burner to go out. To adjust burners, remove outer and inner caps. Turn the clover leaf shaped disc slightly until proper combustion is obtained. Smaller hole openings enrich the mixture. (See diagram 2.)



CONTROL ARM ADJUSTMENT: After the stove has been used the first few times, the control arms may move too freely, indicating that the packing gland needs adjustment.

To adjust the left burner, set control to closed position. Hold gland nut at lower end of burner with 3/4" wrench. Grip burner head and turn clockwise until snug on packing gland.

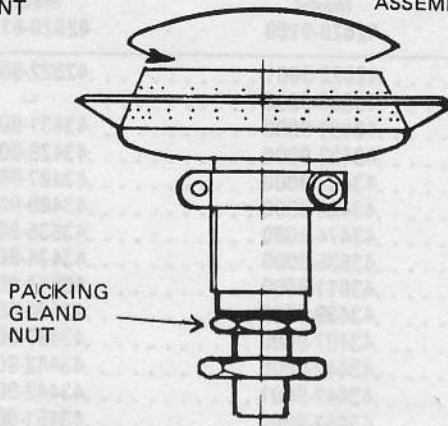
To adjust the right burner, set control to open position. Hold gland nut at lower end of burner with 3/4" wrench. Grip burner head and turn clockwise until snug on packing gland. (See diagram 3.)

MAINTENANCE

CONTROL
ARM
ADJUSTMENT

Diagram 3

ROTATE
BURNER
ASSEMBLY

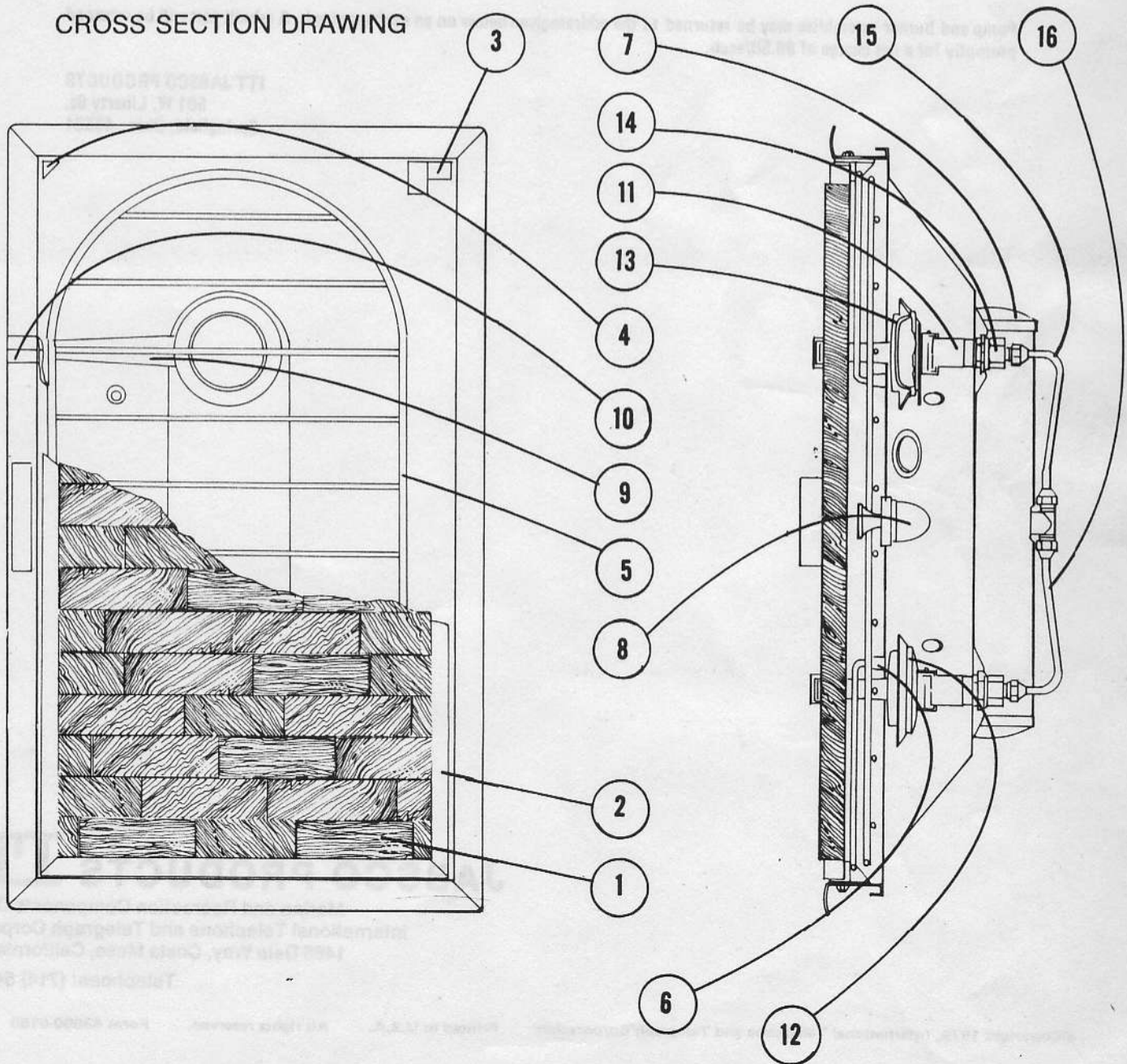


The PAR Model 42820-Series Marine Alcohol Stoves have been designed to provide years of trouble-free service with minimum maintenance. The exclusive PAR burner design does not require a cleaning operation as with other marine alcohol stoves. The PAR burners are self-cleaned each time they are used. Keep your PAR stove clean; however, do not use harsh scouring powders or oven cleaners which may harm the stainless steel finish.

The cutting board should be cleaned with a damp cloth or sponge only. Do not soak in water or wet the surfaces. In case the board becomes tight in the lid, dress off the ends or the side opposite the tongue to maintain clearance in the lid frame.

To maintain the original cutting board appearance, apply a liberal coat of boiled linseed oil (do not use raw linseed oil), allow to penetrate for an hour or two and rub clean with a cloth. Oil should be applied when weather is warm for best penetration. Do not leave board in sunlight. This may cause oil to dry and be difficult to rub off.

CROSS SECTION DRAWING



PARTS LIST

Diagram Ref No.	Part Description	Stove Model 42820-0100	Stove Model 42820-0102
1	Cutting Board	42822-9001	42822-9002
2	Lid Assembly (w/o Cutting Board)	43508-9000	-
3	Rear Lid Supports (Left & Right w/Nuts)	43431-9000	43431-9000
4	Front Lid Support (Left & Right w/Nuts)	43429-9000	43429-9000
5	Grate Assembly	43487-9000	43487-9000
6	Grate Spacers (10 pc/Package)	43489-9000	43489-9000
7	Tank Assembly (w/o Pump)	43474-9000	43535-9000
8	*Pump Assembly	43535-9000	43474-9000
9	Control Arm Assembly (w/Plastic Handle)	43511-9000	43511-9000
10	Control Arm Handle	43439-9000	43439-9000
-	Pump Cap Gasket	43497-9000	43497-9000
11	*Right Burner Assembly (w/2 Stem Washers)	43442-9000	43442-9000
12	*Left Burner Assembly (w/2 Stem Washers)	43442-9001	43442-9001
13	Outer & Inner Burner Caps	43451-9000	43451-9000
14	Burner Stem Fitting (w/Filter)	43444-9000	43444-9000
-	Stem Filter Element (4 pc/Bag)	43502-9000	43502-9000
15	Right Fuel Pipe (w/Fittings)	43503-9000	43503-9000
16	Left Fuel Pipe (w/Fittings)	43506-9000	43506-9000

*Pump and burner assemblies may be returned to the address given below on an exchange basis. A rebuilt part will be returned promptly for a net charge of \$8.50/each.

ITT JABSCO PRODUCTS
501 W. Liberty St.
Springfield, Ohio 45501

JABSCO PRODUCTS **ITT**

Marine and Recreation Components Division
International Telephone and Telegraph Corporation
1485 Dale Way, Costa Mesa, California 92626

Telephone: (714) 545-8251