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FIRST

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KENYON®

Make any day a weekend

1 & 2 BURNER ALCOHOL/ELECTRIC
COMBINATIONS COOKTOPS
OWNERS MANUAL

Part # 141358
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IMPORTANT SAFEGUARDS

Please read these instructions in their entirety before installation and use. The following information applies to all KENYON Alcohol/Electric Cooktops.

This cooktop, like all appliances, has the potential to create safety problems through careless and improper use. Please observe all of the following safety precautions.

Proper Installation.

Be sure your appliance is properly installed and grounded by a qualified technician.

Never use your appliance for warming or heating the room.

CAUTION

Do not leave children alone.

Children should never be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance. Do not let children play with cooktop. Do not store items of interest to a child in cabinets above the cooktop, children climbing on the cooktop to reach such items could be seriously injured.

Wear proper clothing/apparel.

Loose fitting or hanging garments should never be worn while using the appliance. Fabric or other flammable materials may contact hot surfaces during operation and may ignite and result in personal injury.

User Servicing

Do not repair or replace any part of the appliance. If service ever becomes necessary, this appliance should be serviced by **AUTHORIZED PERSONNEL ONLY** or call **KENYON Customer Care** at **(860)664-4906**.

Storage in or on Appliance

Flammable materials should not be stored above, under or near surface cooking units.

Keep flammable materials away from cooktop.

Do not store plastic material (such as plastic utensils) in storage areas beneath cooktop.

Plastic items with low melting temperatures should not be stored under/over or near the cooktop.

Do not use water on grease fires.

Smother fire or flame or use dry chemical or foam-type extinguisher.

Use only dry pot holders.

Moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch the elements on the appliance. Do not use a towel or other bulky cloth in place of a pot holder.

Do not cook on broken cooktop.

If cooktop should break, cleaning solutions and spillovers may penetrate the broken cooktop and create a risk of electric shock. Contact an authorized service center or KENYON Customer Care immediately at (860) 664-4906.

Clean cooktop with caution.

Do not clean the cooktop while it is still hot. If a wet sponge or cloth is used to wipe spills on a hot cooking surface, be careful to avoid steam burns. Some cleaners produce noxious fumes if applied to a hot surface. Read the cleaner label for details prior to using.

Use proper pan size.

This appliance is equipped with one or more surface units of different size. Select cookware having flat bottoms large enough to cover the surface unit heating element. Proper relationship of cookware to burner size will also improve efficiency.

Never leave surface units unattended at high heat settings.

Boilover may cause smoking and greasy spillovers may ignite.

Glazed cooking utensils

Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range-top service without breaking due to sudden change in temperature.

Utensil handles should be turned inward and not extend over adjacent surface units.

To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Never heat an empty pan.

It may damage the cooktop or cookware and overheat the unit.

Do not use aluminum foil on the surface of the cooktop.

Cookware should always be dry.

Do not heat cookware with excess water droplets on the outside of the pan. The droplets may begin to boil and splatter.

Do not touch surface units or areas near units.

Surface units may be hot even though they are dark in color. Areas near surface may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among these areas are the heating elements and surrounding glass surface.

DO NOT DISCARD THESE INSTRUCTIONS, KEEP THEM WITH THE KENYON COOKTOP FOR FUTURE REFERENCE.

PRODUCT SPECIFICATIONS

Alcohol Electric Cooktop

Two Burner Units

B61148 - 120V AC - two 8" (200mm) @ 2200 watts

B61149 - 240V AC - two 8" (200mm) @ 2200 watts

Overall dimensions: 22 1/2" x 13 1/2" x 5 3/4"
571.5mm x 342.9mm x 146mm

Cutout dimensions: 21 3/4" x 12 3/4" with 3" radius
552.5mm x 323.9mm with 76.2mm radius

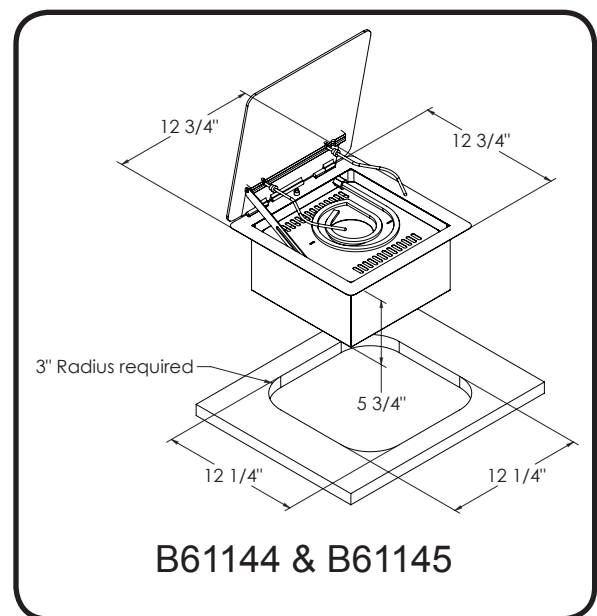
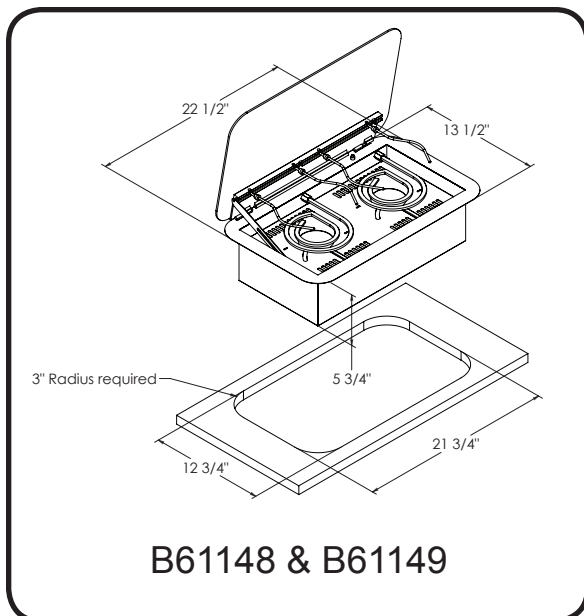
Single Burner Units

B61144 - 120V AC - one 8" (200mm) @ 1100 watts

B61145 - 240V AC - one 8" (200mm) @ 1100 watts

Overall dimensions: 12 3/4" x 12 3/4" x 5 3/4"
323.9mm x 323.9mm x 146mm

Cutout dimensions: 12 1/4" x 12 1/4" with 3" radius
311.2mm x 311.2mm with 76.2mm radius



INSTALLATION GUIDE



IMPORTANT: Please read these instructions completely before installation and operation of the appliance.

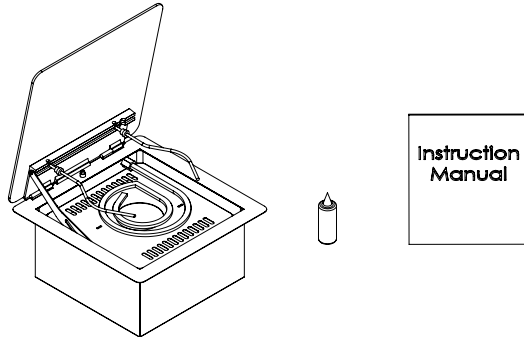
STEP # 1

Unpacking the Cooktop

Carefully unpack the cooktop from its shipping container. If possible, retain the original shipping carton and protective packaging in the event the unit ever has to be returned for service

Verify and identify the package contents. The following items should be included in the carton. If any components are missing or damaged, call KENYON immediately.

Alcohol/Electric Cooktop • (1) Fill Bottle • (1) Use and Care Guide Installation Manual



IMPORTANT: This appliance must be properly installed and grounded by a qualified technician.

For future reference, please record the serial number of your cooktop here:

STEP #2

Check the Electrical Supply Requirements

This product must be installed in accordance with ABYC standard A-3, "Recommended Practices and Standards Covering Galley Stoves," and/or the "Fire Protection Standards for Motorcraft" NFPA #302. The following table provides the correct voltage, amperage and frequency that must be supplied to the cooktop.

Kenyon Part #	Model #	Max Connected Load	Required Power Supply Input	Suggested Wire Size Based On Wire Run Length - d (feet) One Way
B61144	213	1100Watts	120VAC/10A/50/60Hz	d < 35 feet: 14 AWG 35 < d < 80 feet: 12 AWG
B61145	213	1100Watts	240VAC/5A/50/60Hz	d < 125 feet: 14 AWG
B61148	436	2200 Watts	120VAC/20A/50/60Hz	d < 20 feet: 14AWG 20 < d < 45 feet: 12AWG 45 < d < 70 feet: 10 AWG
B61149	436	2200 Watts	240VAC/10A/50/60Hz	d < 90 feet: 14 AWG

The supply must be from an individual grounded circuit that is protected by a circuit breaker and rated per the specifications for the various models as shown in the table above.



WARNING: If the electric power supply does not meet the product specifications, consult with a marine technician before proceeding with installation.

STEP #3

Countertop Preparation

Please read this section prior to making cutout for cooktop.

It is important to plan ahead for installation of the cooktop, keeping the following dimensions in mind. The cooktop must be located in an area with adequate ventilation for occupants' safety and efficient cooktop operation. It should be installed with adequate clearances between the cooktop and all surrounding surfaces (i.e. curtains, cabinets, etc) in order to minimize heat transfer to these surfaces. Also fire resistant materials should be attached to any surrounding surfaces, especially overhead.

Once a location for the cooktop has been chosen, it is important to check clearances underneath the counter for the bottom portion of the stove and its moving parts. The stove extends about 6 inches (152 mm) below the countertop. If drawers or cabinets are located under the cooktop, a rigid barrier must be installed to prevent combustible items, (i.e. rags, paper, etc.) from coming in contact with the hot cooktop. The barrier must be ventilated.

Adequate ventilation of the space below the stove must be provided to ensure proper operation of the stove. Heat transferred from the cooktop bottom pan during operation will overheat an improperly ventilated area.



CAUTION: Do not cut the opening in your countertop until you ensure there will be adequate horizontal and vertical clearances from the cooktop to the nearest flammable materials - fabric, plastic, wood - (except the countertop itself).

**Minimum Distances are:
40cm (16") Horizontally 1M (39") Vertically**

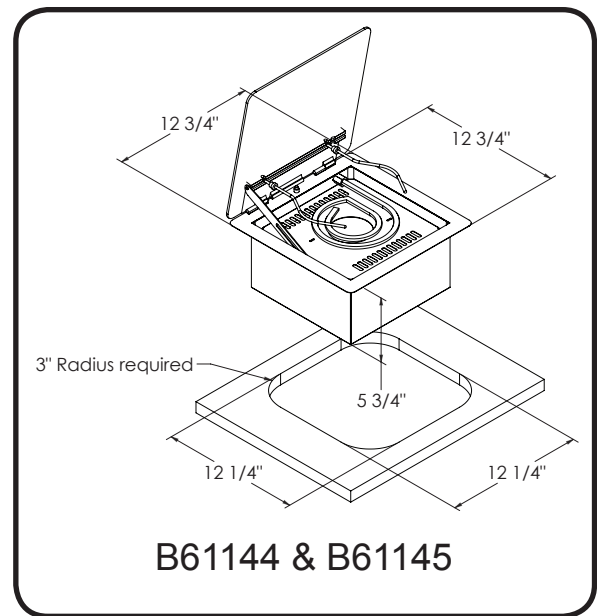
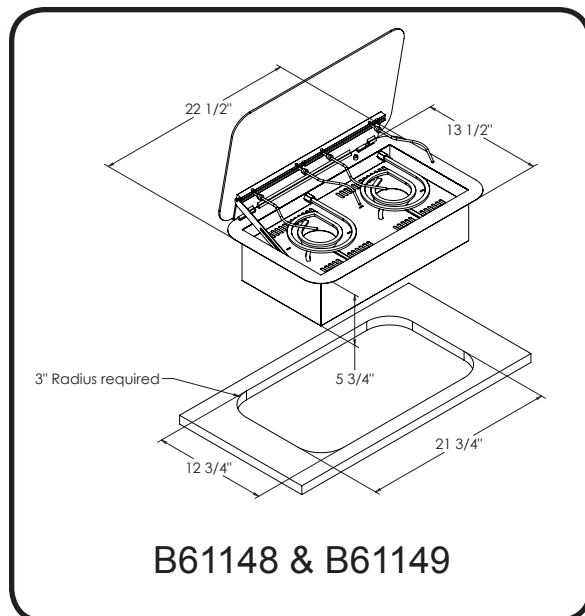
It is the installer's and/or purchaser's responsibility to ensure that the Cooktop is installed in a location such that a fire hazard is not created.

IN EUROPE:

Contact the authorities appointed by the government in each separate country

IN USA:

Contact ABYC, 3069 Solomons Island Road, Edgewater, Maryland 21037-1416
tel. (410) 956-1050 fax (410) 956-2737 internet abycinc@aol.com



WARNING: FAILURE TO PROVIDE PROPER CLEARANCES AND VENTILATION MAY RESULT IN A FIRE HAZARD.

STEP #4

Installing the Cooktop

Once the cutout has been prepared as shown on page 3, pre-fit the stove into the cutout to mark drill locations. Tilt and insert the front portion of the stove first. Care should be exercised so as not to damage or bend any moving parts. Next, lower the stove into the cut out. Using a pencil mark the location of mounting holes onto the counter. Carefully remove the stove from the cutout. Using a 1/8" drill and the pencil marks as a guide, drill four (4) mounting holes. Replace the stove into the counter. Mount the stove in place by using (4) #8 x 5/8" oval head stainless steel wood screws (not supplied).

STEP #5

Electrical Connection

It is recommended that the supply conductors be protected with a double pole simultaneous trip circuit breaker per the specifications for the various models and voltages as shown in the Electrical Requirements Table on page 5. Use SO rubber-insulated cable to connect the boat shore power electrical circuit to the terminal board behind the stove.

NOTE: ONLY QUALIFIED INSTALLERS SHOULD CONNECT THIS APPLIANCE TO THE ELECTRICAL SERVICE.

Remove the back cover on the stove; push the cable through 7/8" (22 mm) hole below the terminal board, using the black plastic grommet to protect the supply cable. Connect the ungrounded current carrying conductor to terminal marked L1. Connect the other ungrounded current carrying conductor for 240V units or neutral carrying conductor for 120V units to the terminal marked L2. Connect the ground wire (green) to the left terminal marked G. A cable clamp is provided to secure cable. Replace the back cover after all connections have been made.

STEP #6

Final Preparations Prior to Use

Remove any protective or packaging material from the cooktop. Clean the cooktop before you use it for the first time.

The next section of the manual covers cooktop use, maintenance and service information.

**Please keep these instructions with the
KENYON cooktop for future reference.**

ALCOHOL OPERATION



WARNING: OPEN FLAME COOKING APPLIANCES CONSUME OXYGEN AND PRODUCE CARBON MONOXIDE.

TO AVOID ASPHYXIATION OR INJURY OR DEATH FROM EXPOSURE TO CARBON MONOXIDE, MAINTAIN OPEN VENTILATION WHEN USING THIS APPLIANCE.

READ SAFETY INSTRUCTIONS BEFORE OPERATING YOUR APPLIANCE

The cooking surface and control areas of your Alcohol Electric cooktop are identified by coil burner(s) in the cooktop. The appliance is easy to maintain and easy to clean.

Keeping the cooktop in top performance can be achieved by following the simple guidelines for use and cleaning below:

ALCOHOL BURNER

Before attempting to operate the stove, please read the theory and operating instructions carefully and become thoroughly familiar with the various parts of the stove and how they operate. An internal parts diagram has been provided below to illustrate burner functions and characteristics under normal operating conditions.

Theory

This patented burner system incorporates an internal tank in the burner assembly that does not require any external pressurization. This burner system uses ethyl alcohol. The “center chimney” contains a fiber wick, which is lit to start the burner. The flame from the wick, vaporizing and pressurizing the alcohol inside rapidly heats a separate surrounding chamber, within the burner. A ring of holes (burner jets) in the top of this vaporization chamber allows the escape of the alcohol vapor which is ignited by the central flame. The central flame then diminishes and the burner functions in the normal manner.

ALCOHOL OPERATING COMPONENTS

A Fill Cap is located on each burner with a rubber washer (gasket) underneath each fill cap. Be sure the washer is in place and the fill cap is reasonably tight when operating the stove. If either are lost or damaged replace at once. **DO NOT ATTEMPT TO OPERATE THE BURNER WITHOUT A CAP OR WITH ANY NON COMPATIBLE REPLACEMENT.** The alcohol burner control wheel(s) are located in the front flange of the stove. The purpose of the control wheel is to regulate the burner flame. With the control wheel positioned to the extreme right, the flame control cap (snuffer) will completely cover the burner ports (jets). With the control wheel positioned to the extreme left, the burner ports will be completely exposed. Other variations of the control wheel position will allow for flame adjustment between maximum and minimum heat output.

ALCOHOL BURNER FUELING INSTRUCTIONS

1. The burners are designed exclusively for denatured ethyl alcohol which is readily available as “alcohol stove fuel” at marine stores. **DO NOT SUBSTITUTE ANY OTHER FUEL AS FIRE OR EXPLOSION COULD RESULT.** A denatured ethyl alcohol fire is readily extinguished by water, or by smothering it with a non-combustible material.
2. Before attempting to fuel the stove, be sure that the burners are not in operation and that all flame and other sources of ignition in the galley area are extinguished. Make sure the stove is cool before fueling.
3. The alcohol control wheel(s) located in the front of the appliance must be in the off position (rotate completely to the right) which places the flame control cap completely over the burner ports. The air deflector assembly is equipped with an interlock. If the control cap is not over the burner ports, the deflector can not be removed to access the fill cap.
4. Carefully rotate electric element assembly up and remove the air deflector assembly to access the fill cap. If the electric element was operated recently, **DO NOT PROCEED UNTIL THE ELEMENT HAS COOLED.** Failure to do so could result in severe burns or injury.
5. Be aware that an alcohol flame is invisible in sunlight. If the stove has been operated recently, be particularly careful to make sure that all burner flames are extinguished and the burner is cool. **DO NOT PROCEED UNTIL FLAMES ARE EXTINGUISHED AND THE BURNER HAS COOLED.**
6. Remove the fill cap and fill the burner(s) slowly with denatured ethyl alcohol, six (6) ounces only. The burner fuel storage tank is designed to readily accept the proper amount of fuel and discourage overfilling. Do not attempt to fill with more fuel that can be readily poured in. Six (6) ounces will be enough to moisten the primary wick and provide the ideal conditions for proper function of the alcohol burner. More than six ounces may cause the chimney to flood. A flooded chimney will cool the surrounding chamber and the burner will not operate as intended. (Refer to Theory of Operation)
With this stove, a six ounce fill bottle is supplied. Using the supplied fill bottle each time will prevent overfilling since the fill bottle’s volume is the same size as burner’s storage tank.
7. Replace the fill cap, making sure the rubber washer (gasket) is in place and that the fill cap is securely tightened.
8. Wipe any alcohol spills and replace the air deflector assembly into the pan and return the electric element back into place. Note that the electric element serves as a grate when using the alcohol burner to cook.

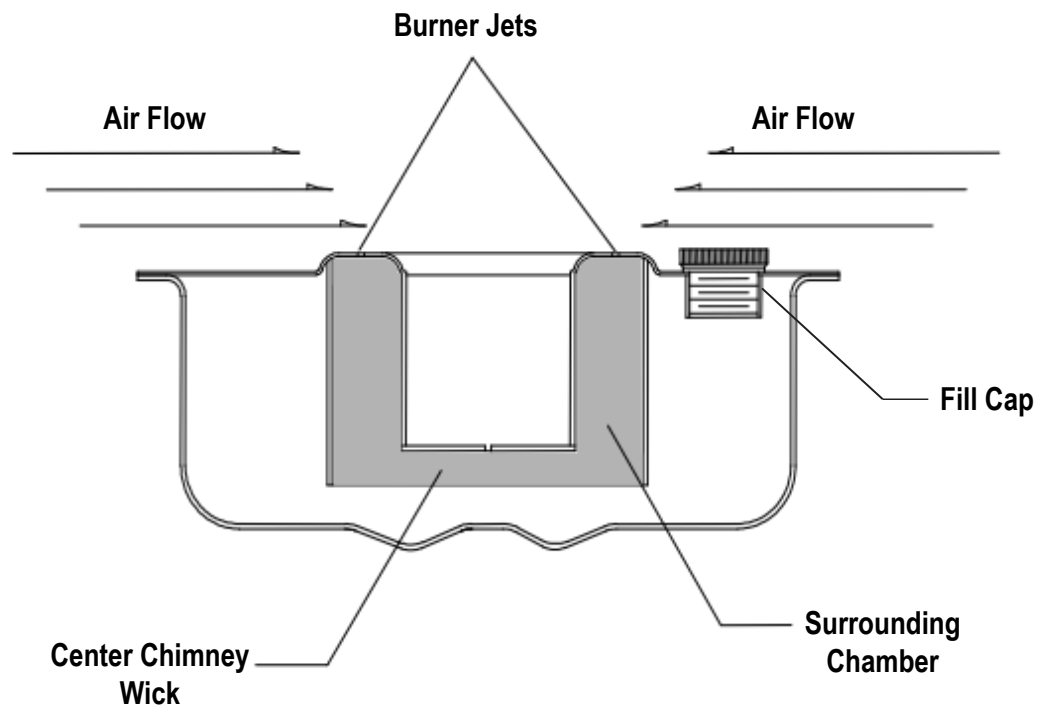


WARNING: Improper stove fueling practices can result in fire and/or explosion.

To avoid severe injury or death from fire or explosion, follow the manufacturer's refueling instructions that are printed in your manual as well as on the stove.

SELF-PRIMING / SELF PRESSURIZED BURNER

Cross Sectional View



ALCOHOL BURNER OPERATING INSTRUCTIONS

1. Completely open the flame control cap by rotating the control wheel to the left.
2. Ignite the small fiber wick located in the center chimney. A match may be used or a Bar-B-Que grill-igniting wand is ideal. Do not leave matches in the center chimney, they will inhibit the efficiency of the burner.
3. Allow for approximately two minutes to five minutes for flames to appear in the burner jets (see Theory of operation on page 8). Cooking may be initiated immediately after ignition of the center chimney. This will not effect the preheating of the main burner and automatic switch over to normal full operation.

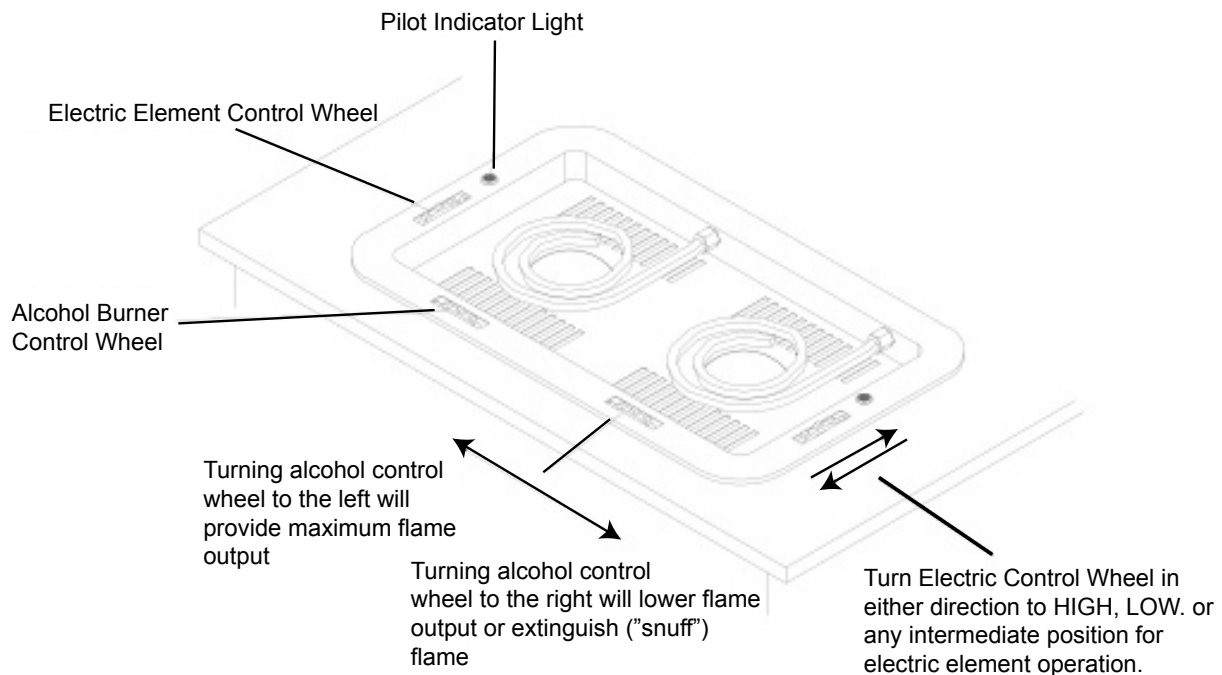
ELECTRICAL OPERATION

Controls are located in the rim of the frame: for alcohol burners, the controls are located in the front of the appliance; for electric elements, the controls are located in the sides as shown below in the figure.

WARNING: NEVER OPERATE ALCOHOL BURNER(S) AND ELECTRIC ELEMENT(S) SIMULTANEOUSLY. THIS CAN CAUSE FIRE OR SEVERE INJURY.

OPERATION OF ELECTRIC ELEMENTS

Turn the electric control in either direction to **HIGH**, **LOW**, or any intermediate position for exact heat desired. A Pilot Indicator Light, one for each element, stays **ON** until the electric control is turned to the **OFF** position. When finished cooking, make sure both pilot lights are out and that the electric controls are in the **OFF** position.

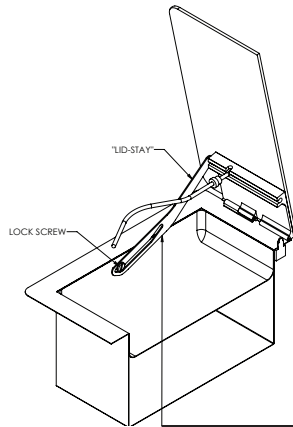


CLOSING THE GLASS LID

If your Kenyon Custom Cooktop is equipped with a glass lid, care should be followed when lowering the lid onto the stove. **NEVER CLOSE THE LID ON AN OPEN FLAME OR AN ELECTRIC ELEMENT THAT IS HOT OR TURNED “ON”**. Make sure that the appliance is cool before lowering the glass lid onto the frame.

When the lid is in an open position, the “lid-stay” arm that is attached to the glass “locks” onto the large lock screw. In order to lower the glass lid onto the stove frame, the “lid-stay” must be unlocked from the mounting screw. **DO NOT TRY TO LOWER THE LID WITH THE “LID-STAY” IN THE LOCK POSITION. FAILURE TO UNLOCK THE “LID-STAY” WHEN ATTEMPTING TO LOWER THE GLASS LID CAN CAUSE DAMAGE TO THE APPLIANCE WHICH IS NOT COVERED UNDER WARRANTY.**

To disengage lid from the lock position, fully extend (rotate lid back) lid back and gently lift “lid-stay” up as shown to disengage from the lock position. Once the “lid-stay” is in the unlock position, the lid can be lowered to the close position.



Gently lift “lid-stay” up as shown to disengage “lid-stay” from lock position. Carefully lower the glass lid once “lid-stay” is disengaged from the lock position.

USING THE ADJUSTABLE POT HOLDERS

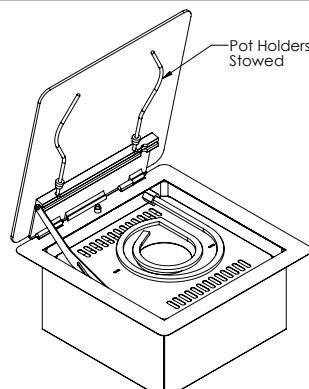
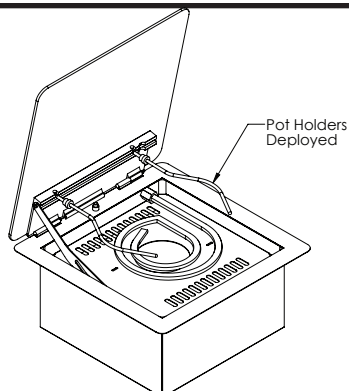
To deploy: Loosen the two knurled nuts and swing the pot holders down to the horizontal. Slide to fit pot snugly, tighten knurled nuts securely.

To Stow: **Wait until cool**, reverse above. Carefully, align the pot holders with their respective notches in the black hinge before swinging up - **DO NOT FORCE!**

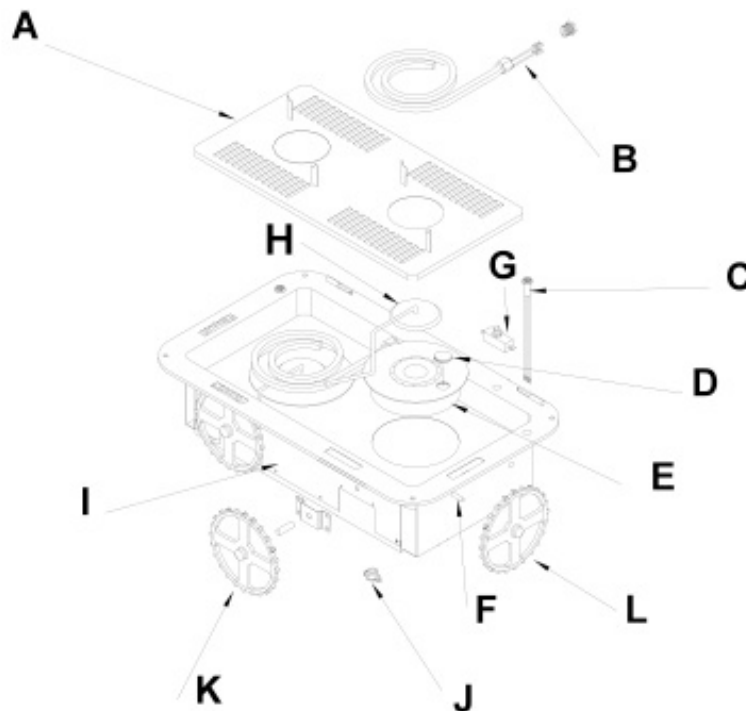


CAUTION: Pot holders and lidstay get extremely hot during use.

Allow to cool to the touch before readjusting or stowing pot holders or closing glass lid.



STOVE REPLACEMENT PARTS



436 Model Shown

	PART #	Description	USED ON
A	B93077	Air Deflector Assembly	All 436 Models
	B93075	Air Deflector Assembly	All 213 Models
B	240360	Electric Element Assembly - 120 Volts	120 Volt Models
	H2003-1	Electric Element Assembly 240 Volts	240 Volt Models
C	H1950	Indicator Light - 120 Volts	120 Volt Models
	240385	Indicator Light - 240 Volts	240 Volt Models
D	B93090	Fill Cap w/ Rubber Washer Gasket	213 & 436 Models
E	240342	Non Pressurized Burner Assembly	213 & 436 Models
F	B93086	Electric Control Switch - Infinite Control - 120 Volts	120 Volt Models
	B93087	Electric Control Switch - Infinite Control - 240 Volts	240 Volt Models
G	043200	Lid Safety Switch	213 & 436 Models
H	240338	Snuffer Control Arm Assembly	213 & 436 Models
I	240400	Control Baffle Assembly - 213	213 Models
	240407	Control Baffle Assembly	436 Models
J	141585	Electric Thermostat	213 & 436 Models
K	141580	Alcohol (NP) Control Wheel	213 & 436 Models
L	H1947-1	Electric Control Wheel - Left	213 & 436 Models
	H1947-2	Electric Control Wheel - Right	436 Models
Not Shown	240881	213 Black Glass Assembly w/ Pot Holders	213 Models
Not Shown	240882	436 Black Glass Assembly w/ Pot Holders	436 Models

Warranty

Kenyon International, Inc (the "Company") warrants its products in normal usage to be free of defects in materials and workmanship subject to the conditions and limitations below.

Any part, which proves to be defective in normal usage during the warranty period will be repaired or replaced by the Company.

This warranty covers certain products built by the Company and is subject to the following conditions and limitations:

1. The Company's liability shall be limited to repair or replacement (choice of remedy at Company's option) of goods or parts as may be defective in materials or workmanship. This liability is limited to three years from the date of original installation or 42 months from invoice date, whichever comes first; this warranty covers parts and labor at approved Company rates, \$75 per hour.
2. Determination of suitability of the product for the use contemplated by the buyer is the sole responsibility of the Buyer and the Company shall have no responsibility in connection with such suitability.
3. The Company shall not be liable for any damage resulting from:
 - failures due to use of the product in applications for which they are not intended;
 - failures due to corrosion, wear and tear, abuse or improper installation or maintenance.
4. The Company shall be responsible for ground shipping charges to the location of the appliance (home) within the Continental United States and Canada. Any duties, express or special shipping charges are at the expense of the Buyer.
5. All labor allowed by the Company under this warranty must be performed by an Authorized Kenyon International Service Center, unless otherwise specified in writing by the Company.
6. This warranty does not cover the cost of repair or replacement due to damage of any glass surface, cooking grates or cooking griddles.

THERE ARE NO OTHER WARRANTIES OF MERCHANTABILITY, FITNESS FOR PURPOSE OR ANY OTHER KIND, EXPRESSED OR IMPLIED AND NONE SHALL BE IMPLIED BY LAW. The duration of any such warranties that are nevertheless implied by law for the benefit of a consumer, shall be limited to a period of three years from original purchase by the user. Some countries do not allow limitations on how long an implied warranty lasts, so this limitation may not apply to you.

THE COMPANY SHALL NOT BE LIABLE FOR CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY, WHETHER EXPRESSED, IMPLIED OR STATUTORY. Some countries or states do not allow exclusion or limitation of consequential or incidental damages so this limitation or exclusion may not apply to you.

THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS AND YOU MAY ALSO HAVE OTHER LEGAL RIGHTS THAT MAY VARY FROM COUNTRY TO COUNTRY AND STATE TO STATE.

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