

## Replacing the Propane Stove on Lark J40 #4, August 2011

This may not match your setup, but it might be a help... We had the original TASCOS 3-burner stove oven/combo unit Model 555LP. It was 26 years old and some parts were looking a little corroded, and I'm funny about things containing propane. We bought a Force10 based on the J40 member consensus. At present there are many models and care should be taken when selecting. Non-USA ones may have a different Propane operating pressure. They also come in compact versions, 2 or 3 burner, and there are also other fuels types, so make sure you are getting the one that will work for you. We got the Model #63351, as we may have a larger crew and may be unfreezing a big casserole and need the oven size. A bigger oven takes more propane, so if it's just the two of you, smaller may be better. If you are a hardcore racer, you may save a few pounds with a smaller unit.

The hard part is actually getting the old oven out of the boat and the new one in. The clearances through the companionway are pretty tight but we got the big one through without a scratch. Not sure about the newer companionway-engine J40s – might want to measure. Oven weighs over 50 pounds, and the spaces are awkward, so a helper is a good idea. Getting the old oven out: Obviously close all propane valves to the supply hose and disconnect it. I removed the galley safety bar/sling for access. Disengage the Gimbel lock and the stove lifts out of the gimbel pretty easily. You may need to do this to get access to the propane coupling at the back of the stove. I disassembled as much of the old stove as possible to remove weight and then we got it up through the companionway pretty easily. Threw some duct tape on sharp corners to avoid scratching the boat interior on the way out. Here is what it looks like sans stove:



Key measurements of the space: 22.5"W, 22"D, 22ish"H – don't forget it needs room to swing on the gimbels. I had hoped that the stove would drop into the old gimbels perfectly, but no. In the picture above they are already removed.

After swinging the new stove in the space on the Gimbel pivot point, I put a tape at 13" from the back of the opening as the center of the pivot point for the new stove and made new spacer pads for the new gimbels. After over measuring, I came up with 3/8" pads. I couldn't find starboard in stock anywhere in that width so I used teak. While the stove was in the space I measured the level where I wanted it to sit and then measured to the center of the gimbel end from the stovetop. This was so I could have the gimbel centered exactly. I used beefy screws and 1-1/4" long to go into cabinetry.



The gas fitting was the same as on the TASC0, a 3/8" SAE 45 male flare. You might want to replace the hose back into the aft head while you are at it – depends on how long it's been there. The 5' hose was fine.

Also mark where the gimbel lock will come out after the stove is in, and which side you want to use (or both). You can swing it out of the way while you put it in. I used a scrap of the gimbel pad to mount the gimbel lock plate onto – to give it a more finished look (in next photo, lower left), but it wasn't really needed.

Finally, pressurize the propane system and test for leaks at the connections with soapy dish water. It will make bubbles for you if it leaks – also check the bottle gauge for retaining pressure. There is some final packaging to remove from the stove and you should be ready to go. There are more detailed instructions with the stove itself, but the whole process took about a day for us.



The gimbel lock is below the oven door, and we have the lever pushed left so that the lock operates on the left side of the unit. If you wanted it on the right side, you can also set it up that way. I have the galley sling positioned with the sling attachments out a little, and I am going to reposition it flush – there is enough room for it. If you position the gimbels much more forward (towards the center of the boat), there won't be though. It is almost impossible to NOT scratch the teak when you are positioning the new oven to ensure the gimbels are in the right place. Factor in a little sanding and touch up.