

USE & CARE MANUAL



BLUESTAR[®]
Unleash Your Inner Chef[®]

Freestanding Ranges
Culinary Series

BlueStar® Freestanding Range Use & Care Manual

MODELS RCS30SB, RCS36SB

THIS APPLIANCE WAS DESIGNED FOR EASE OF INSTALLATION AND OPERATION. HOWEVER, WE RECOMMEND THAT YOU READ ALL SECTIONS OF THIS MANUAL BEFORE YOU BEGIN INSTALLATION. INSTALLATION MUST BE PERFORMED BY AN APPROVED GAS INSTALLER OR GAS SERVICE TECHNICIAN OR THE WARRANTY IS VOID. **IN THE COMMONWEALTH OF MASSACHUSETTS A LICENSED PLUMBER OR GAS FITTER** CAPABLE OF REVIEWING AND PERFORMING THE MANUFACTURER'S INSTALLATION CHECKLIST SHOULD INSTALL THIS APPLIANCE. THE INSTALLATION CHECKLIST IS INCLUDED AT THE REAR OF THIS BOOKLET.

DO NOT REMOVE PERMANENTLY AFFIXED LABELS, WARNINGS OR DATA PLATES FROM YOUR APPLIANCE. THIS MAY VOID THE MANUFACTURER'S WARRANTY AND/OR HINDER EFFECTIVE SERVICING AND MAINTENANCE.

THESE INSTRUCTIONS ARE TO REMAIN WITH THE APPLIANCE AND THE CONSUMER IS TO RETAIN THEM FOR FUTURE REFERENCE.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS**
 - Do not try to light any appliance
 - Do not touch or activate any electrical switch
 - Do not use any phone in your building
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

GAS-FIRED



NOTE: WARRANTY SERVICE MUST BE PERFORMED BY AN AUTHORIZED SERVICE AGENT. YOU MAY REQUEST WARRANTY SERVICE BY CALLING 800-449-8691. YOU MAY ALSO REQUEST SERVICE VIA THE INTERNET BY SUBMITTING THE SERVICE REQUEST FORM AT WWW.BLUESTARCOOKING.COM

In the Commonwealth of Massachusetts, gas connections must be performed by a licensed plumber or licensed gas fitter.

Proposition 65 Warning

WARNING AND IMPORTANT SAFETY NOTICE RELATING TO CARBON MONOXIDE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. Carbon Monoxide is one such substance known to the state to cause birth defects or other reproductive harm. Operation of this product could expose you to carbon monoxide if the air shutters are not adjusted properly. Directions on how to adjust the air shutters properly can be found in more detail in the MAINTENANCE section of the Use & Care Manual.

THANK YOU & WELCOME

Thank you for your purchase and welcome to the BlueStar® Family!

BlueStar® ranges are designed for discerning home chefs who demand restaurant-quality results in their own kitchens. As the owner of a new BlueStar® range you can look forward to years of culinary excellence. You will prepare meals with the speed and accuracy of a professional chef right in your own kitchen. All equipment is designed and manufactured to the highest quality standards in the industry specifically to meet the needs of the world's most demanding chef: you. From simmering to sautéing, baking and broiling these versatile ranges provide the flexibility you need in any cooking application. Please review and familiarize yourself with this Use & Care Guide which includes operating and cleaning instructions as well as tips for getting the most out of your range.

Since 1880, we have been handcrafting the highest quality ranges at our Reading, Pennsylvania factory. If your range ever needs attention, please be sure to use a BlueStar® certified service provider recommended by our sales service team. Our service team can be reached at 1-800-449-8691 or serviceteam@bluestarcooking.com. Please take a few moments now to fill in the Service Information on PAGE 4 for your future reference. In the event you require parts or service, this information will be needed to ensure you receive the highest quality service we can provide.

We hope you enjoy your new range,
The BlueStar® Team

PLEASE NOTE: ALL RANGES SHOULD BE INSPECTED UPON ARRIVAL. PER THE WARRANTY ANY COSMETIC ISSUES MUST BE REPORTED TO YOUR DEALER WITHIN 7 DAYS OF DELIVERY. THE PERFORMANCE CHECKLIST (PAGE 24) MUST BE COMPLETED BY THE CERTIFIED INSTALLER WITHIN 15 DAYS OF INSTALLATION AND SEND IN.

SERVICE INFORMATION

Date of Purchase

Model Number

Serial Number

Dealer Name

Dealer Phone

Dealer Address

Date of Installation

Installer Name

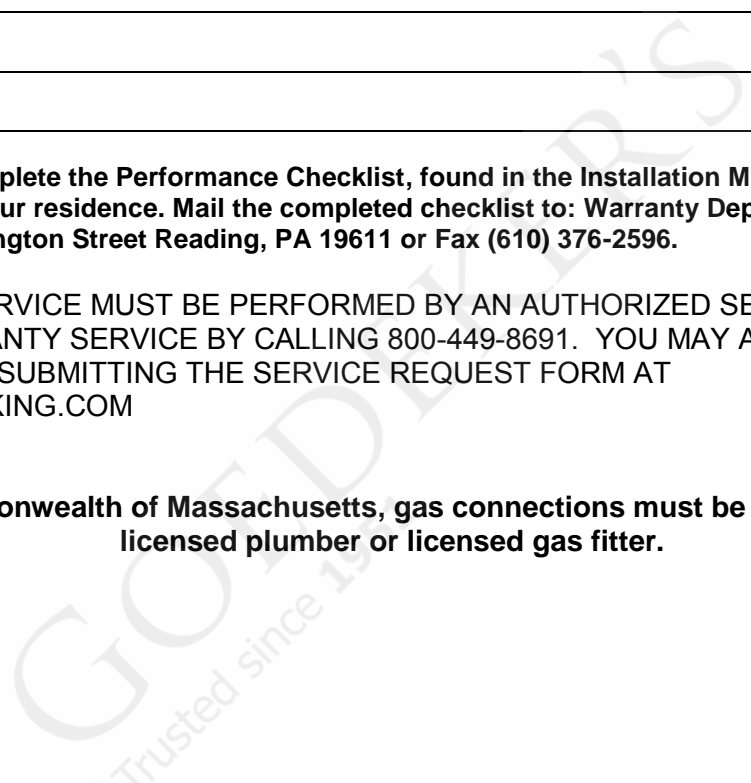
Installer Phone

Installer Address

Your installer should complete the Performance Checklist, found in the Installation Manual or page 24 of this manual, before leaving your residence. Mail the completed checklist to: Warranty Department Prizer-Painter Stove Works Inc. 600 Arlington Street Reading, PA 19611 or Fax (610) 376-2596.

NOTE: WARRANTY SERVICE MUST BE PERFORMED BY AN AUTHORIZED SERVICE AGENT. YOU MAY REQUEST WARRANTY SERVICE BY CALLING 800-449-8691. YOU MAY ALSO REQUEST SERVICE VIA THE INTERNET BY SUBMITTING THE SERVICE REQUEST FORM AT WWW.BLUESTARCOOKING.COM

In the Commonwealth of Massachusetts, gas connections must be performed by a licensed plumber or licensed gas fitter.



IMPORTANT SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS

Read all instructions before using your appliance. Follow these important safety precautions to reduce the risk of fire, electric shock, personal injury or property damage.

Do not remove permanent labels, warnings or data plates including the serial number from your appliance. Removal may void the manufacturer's warranty and/or hinder effective servicing and maintenance.



If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store gasoline, aerosol cans, sealed containers or any flammable vapors and liquids in the vicinity of this or any other appliance.

If You Smell Gas

- Do not try to light any appliance.
- Do not touch or activate any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from outside your home. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation must be performed by an approved gas installer or gas service technician or the warranty is void. In the Commonwealth of Massachusetts a licensed plumber or gas fitter capable of reviewing and performing the manufacturer's installation should install this appliance.



Tipping Hazard

- A child or adult can tip the range over which may cause serious personal injury or death.
- Make sure the anti-tip bracket is securely installed.
- Ensure the anti-tip bracket is engaged when the range is moved.
- Do not operate the range without the anti-tip bracket in place.



GENERAL SAFETY INSTRUCTIONS

SAVE THESE INSTRUCTIONS



- Your appliance should be installed by a qualified gas installation technician. Have the technician show you the exact location of the gas shutoff valve on the incoming gas line so you know how to turn off the gas if necessary.
- Never use this appliance as a space heater to warm a room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- Do not touch the hot surfaces of the range including the burners, burner grates, cooktop, backguard, oven and oven door interior.
- Before any maintenance or repairs are performed, disconnect the appliance from the electric supply.
- In the event of a power failure, do not attempt to operate the appliance or light any of the burners. This is a gas fired appliance that uses electrical components such as the ignition and safety devices.
- Do not attempt to repair or replace any part of this appliance unless specifically instructed to do so in this manual. In-warranty service must be performed by an authorized service agency.
- Only use this appliance for the intended purposes described in this user manual.
- This appliance should be operated with a properly sized and operational ventilation hood.
- The ventilation and flue ways of this appliance must remain unobstructed at all times.
- Additional care should be exercised if your appliance is equipped with a high-shelf. During heavy or continued use this shelf may become hot. Do not place combustible materials or plastics on this shelf.
- Do not sit, stand, or climb on any part of the appliance including the oven door and cooktop. Serious injury may occur.
- Do not store items of interest to children above the appliance.
- Never leave the appliance unattended during use. Boil-overs may occur, causing spills which may ignite.

IMPORTANT SAFETY INFORMATION

SAVE THESE INSTRUCTIONS



KEEP FLAMMABLE MATERIALS AWAY FROM THE RANGE AND OVEN BURNER

- Do not store flammable materials on, in or near the appliance. Keep the appliance area clean and free of combustible materials, gasoline and other flammable vapors and liquids, aerosol and sealed containers like baby food jars. Check before each use to make sure that no hazardous materials are in the area.
- Never wear loose fitting clothing or garments with loose sleeves or strings while using this appliance.
- Use care when reaching over the range or into the oven.
- Do not let cooking grease accumulate in or near the range or inside the oven, since it may ignite.
- Clean the grease drip trays and ventilation hood filters frequently to prevent grease build-up.

**WARNING****IN THE EVENT OF FIRE, TAKE THE FOLLOWING STEPS TO PREVENT INJURY AND FIRE SPREADING**

- Do not use water on grease fires. Never pick up a flaming pan. Turn off the controls and smother the flaming pan with a fitted lid, cooking sheet or large flat tray.
- If there is a fire in the oven, turn off the oven and keep the oven door closed.
- It is recommended you purchase a multi-purpose dry chemical or foam-type fire extinguisher for your home. Store it in close proximity to your appliance.

**WARNING****COOKTOP SAFETY INSTRUCTIONS**

- The push-in and turn control knobs on this appliance are designed to be child-safe, however are not a guarantee of safe operation.
- Do not leave children alone or unattended in the kitchen while the appliance is in use.
- When flaming liquor or other spirits, and if your appliance is installed under a ventilation hood, **TURN THE FAN OFF**. The draft created could cause the flames to spread.
- Turn pot and pan handles inward so they do not extend over adjacent burners or the front of the range to reduce the risk of burns, igniting flammable materials, and spillage.
- After use do not touch the range surface until completely cooled.
- Never leave the surface burners unattended at medium or high heat settings. Foods, especially oily foods, may ignite resulting in fire that could spread to surrounding cabinets.
- Never leave oil unattended while frying. If allowed to heat beyond its smoking point, oil may ignite resulting in fire that may spread to surrounding cabinets. Use a deep fry thermometer whenever possible to monitor oil temperature and operate with safe limits.
- To avoid oil spillover and fire, use a minimum amount of oil when shallow pan-frying and avoid cooking frozen foods with excessive amounts of ice.
- Use proper pan size and avoid pans that are unstable or easily tipped. Select cookware that is matched to the size of the burner. Burner flames should be adjusted so that they do not extend beyond the bottom of the pan. Excessive flames may be hazardous.
- When using glass/ceramic cookware, make sure it is suitable for cooktop service. Some materials may break because of sudden change in temperature.
- Do not use cookie sheets or aluminum foil to cover the grates or line any part of the cooktop. Doing so may result in carbon monoxide build-up and poisoning, over heating the cooktop surfaces, or a potential fire hazard.



WARNING

OVEN SAFETY INSTRUCTIONS

- Do NOT cover the bottom of the oven floor with aluminum foil or any oven liner.
- Only use dry potholders. Moist or damp potholders on hot surfaces may result in steam burns. Do not allow potholders to touch hot burner areas. Do not use a towel or other bulky material as a potholder.
- Do NOT heat unopened food containers or jarred products like baby food in the oven. The built-up pressure may cause the container to explode.
- Keep the oven door closed at all times when lighting the oven and broiling. Open only to insert or remove food.
- Do NOT cover an entire oven rack with any material such as aluminum foil. It will block airflow throughout the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, creating a fire hazard.
- Do NOT use a silicone mat on the bottom of the oven. This will block airflow throughout the oven and may cause carbon monoxide poisoning.
- Do NOT place any pot, pan or food directly on the oven floor when baking.
- Do NOT put your face near the infrared broiler.
- Do NOT operate the convection fan while broiling or during the initial pre-heat of the oven.
- Do NOT store food, pots or pans, cooking equipment or containers in the oven when not in use.
- Keep the oven free from grease buildup. Grease in the oven may ignite.

Proposition 65 Warning

WARNING AND IMPORTANT SAFETY NOTICE RELATING TO CARBON MONOXIDE: The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause cancer, birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances. Carbon Monoxide is one such substance known to the state to cause birth defects or other reproductive harm. Operation of this product could expose you to carbon monoxide if the air shutter are not adjusted properly. Directions on how to adjust the air shutters properly can be found in more detail in the MAINTENANCE section of the Use & Care Manual.

GETTING STARTED

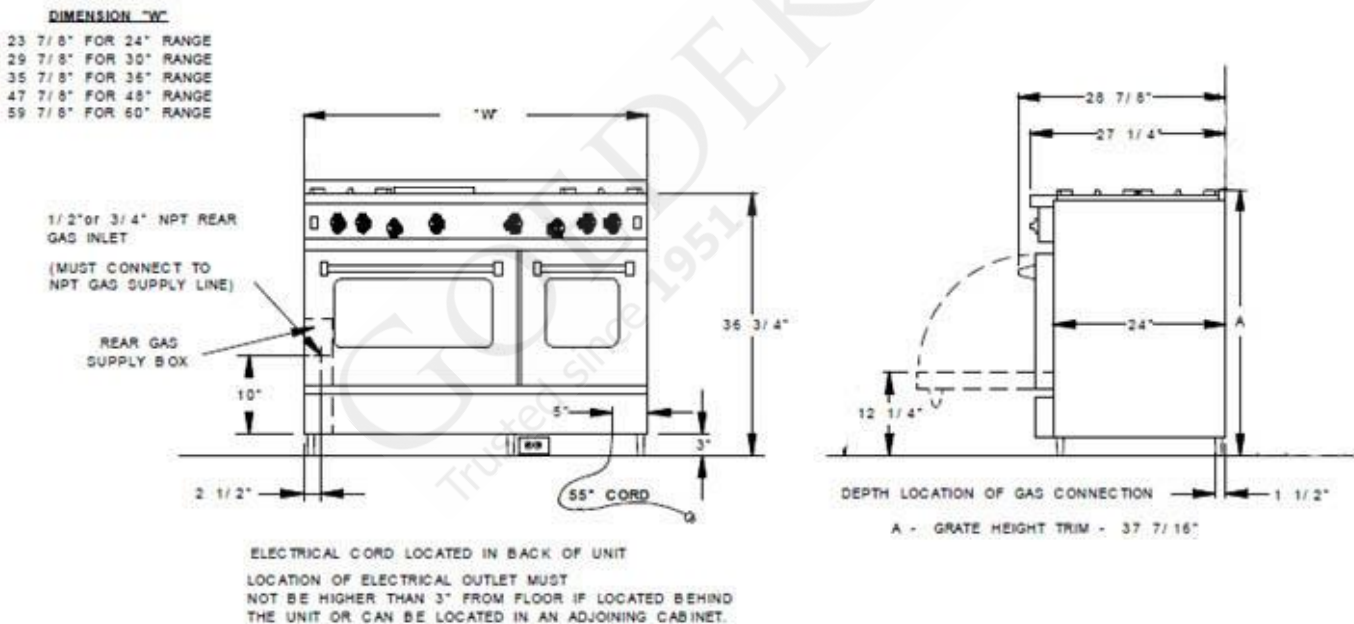
We know you are excited to start cooking and baking with your new BlueStar® range. Before you begin, it is essential that you follow these steps for safe and optimal use.

- Become familiar with all the parts of your range.
- Remove and properly discard all temporary labels and packaging material from the cooktop, burners, burner grates, oven exterior, oven interior, oven rack glides and oven racks. Remove all: cardboard, zip ties, paper and plastic sheathing used as packaging.
- Wash all removable parts including top grates, oven racks, and oven rack glides in hot, soapy water. Rinse well and dry thoroughly. See the Care and Cleaning section.
- Register your appliance by mailing the Performance Checklist, completed by your installer, and mail to the below address. The Performance Checklist can be found in the Installation Manual or on [page 24](#) of this manual.

Warranty Department
Prizer-Painter Stove Works Inc.
600 Arlington Street
Reading, PA 19611

ATTENTION

- Perform the Oven Burn-Off procedure before using your oven the first time. The Oven Burn-Off removes all factory oils and residue.



COOKTOP

BURNERS

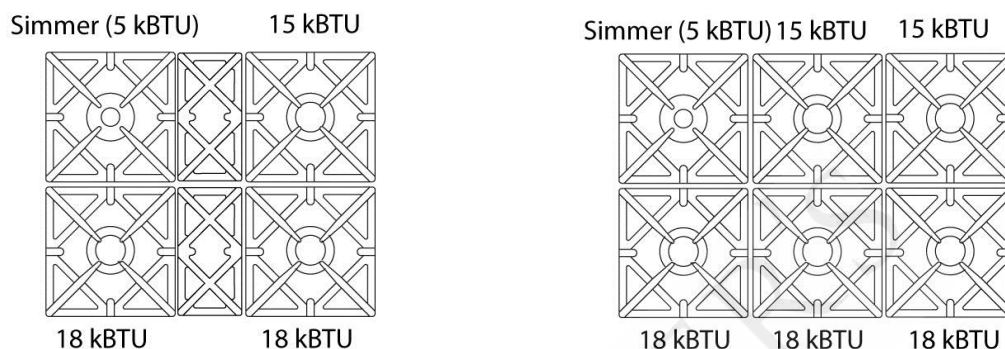
BEFORE YOU BEGIN

ATTENTION

Each of your burners has a specific BTU (British Thermal Unit) rating. Before disassembly, note the location of each burner. If a burner is replaced in the wrong position it may not function correctly.

Become familiar with the location of your burners. Below are the standard burner configurations.

Models – 30", 36"



BURNER OPERATION

- Push in and turn the control knob counter clockwise to HIGH to start the ignition process. The igniter will spark and make a clicking sound. The clicking will stop after the burner ignites. The initial ignition may take a few seconds. You may hear multiple clicks before it ignites.
- After ignition, turn the knob to your desired setting.
- Turn the knob to OFF to extinguish the burner. The flame may linger for several seconds until all the gas in the feeder tube is burned off.

ATTENTION

- If the burner does not ignite, see the Before Calling for Service section for possible causes and solutions.
- Burners have a re-ignite feature in case the flame is extinguished for any reason. It may take several seconds for the burner to re-ignite.

CAUTION

Never operate the burner with the knob set between the HIGH and OFF position. The flame will NOT re-ignite in this position and a gas leak could occur.

BURNER SETTINGS

- Burners can be set to any setting between LOW and HIGH.
- The flame should be adjusted to not wrap around the bottom edge of any pot or pan using the knob.

ATTENTION

If the flame is set too high in relation to the edge of the pot or pan, you might scorch the backguard or other areas around your range

- At the HIGH setting, flames should appear as a defined cone with a dark blue center and light blue outside. Some yellow/orange flame may be seen depending on the type of gas and the supply line.

TOP GRATES

TIP: When placing the top grate back on the cooktop, locate the pin on the bottom of the grate and place inside the positioning holes of the cooktop.

ATTENTION

Your top grates may darken over time with use. This is normal.

TIP: To prevent your burners from darkening at an uneven rate, rotate top grates between more and less active burners.

BURNER CLEANING

Top Grates

TIP: Clean spills as soon as possible to prevent sticking and build up.

- When burner is cool, remove the ring grate, top grate and center filler grate (30" models only).
- Wash in hot, soapy water. Rinse well and dry thoroughly to prevent rusting.
- Handle gently to prevent nicks/chips, which can lead to rusting

TIP: If you have a nick or chip you can season the area to prevent rusting. Nicks or chips are not covered under warranty.

- Put corn oil or other high smoke point oil on a paper towel and rub onto rusted area.
- Wipe away excess oil and replace the part on the range.

ATTENTION

Do not submerge the burner grates in water for extended periods of time. Prolonged exposure to moisture may cause rusting

- For heavy soiling, use a commercially available oven cleaner. Follow the cleaner manufacturer's instructions.

CAUTION

Make sure the cleaning chemicals do not contact any stainless steel or painted surface on your appliance.

- Reinstall grates in cooktop and make sure they are seated properly, and do not move unsteadily from side to side.

Burner Caps

ATTENTION

Burner caps locations are specific to the valves on the front of the unit. If burner caps are removed for cleaning or other purposes, they must be re-installed in the same location they were removed from. Failure to do so may result in a burner that will not light or possibly have a high flame.

TIP: Clean spills as soon as possible to prevent sticking and build-up, and to keep the burner ports clear.

- For fresh spills, make sure burner is cool and clean with a cloth and hot water.

OPERATING THE OVEN

BEFORE YOU BEGIN – ALL MODELS

Clean removable oven parts

- As part of installation protective plastic wrappers on stainless steel surfaces should be removed. These wrappers must be removed before operation. Remove and properly discard all temporary labels and packaging material including cardboard, zip ties, paper and wrapping from the oven, oven racks, oven rack glides and exterior surfaces. Remove protective plastic wrap from any stainless steel surfaces.
- BEFORE turning on your oven for the first time, remove and wash the oven racks and rack glides in hot, soapy water. Rinse well and dry thoroughly. See the Care and Cleaning guide for more details.
- Set glides, and racks aside until the Oven Burn-Off procedure is complete.

Oven Burn-Off Procedure

The entire Burn-Off Procedure takes about 100 minutes.

ATTENTION

New appliances are wiped clean with solvents at the factory prior to shipping. The Burn-Off procedure burns off any remaining processing residue.

CAUTION

Failing to perform the Oven Burn-Off procedure before first use may result in undesirable odors, flavors, and excessive smoke when you use your oven the first time.

- Make sure your appliance has been installed properly and all performance checks and adjustments are completed.
- Turn on ventilation hood and make sure entire room is well-ventilated.
- Check that the oven cavity is empty. Oven racks and guides should NOT be in the oven.
- Push in and turn the oven control knob counter clockwise to 300°. The blue oven indicator light will illuminate. The blue indicator light will cycle on and off as the oven reaches and maintains the set temperature.
- After 10 minutes, turn on the convection fan. Wait 30 minutes.
- Increase the oven temperature setting to 450°. Wait 60 minutes.
- After 60 minutes, turn off the oven by turning the control knob clockwise to OFF position.
- Allow oven to cool completely.
- Insert oven rack guides and racks.
- Your oven is now ready for use.

You may notice the following events during the Oven Burn-Off procedure. All are normal.

ATTENTION

- Strong odor
- Some smoke
- Condensation on the front of the range including the oven door, oven window, control panel and side panel.

WARNING

- Your oven is not a storage compartment. Do NOT place food, pots or pans, cooking equipment or storage containers in the oven when not in use.

Oven Guides and Racks

Your oven has two standard racks and two five-position rack guides. Follow your recipe guidelines to determine the best rack location for your dish.

TIP: For best results, center baking pans on the rack this will allow maximum air circulation around the food.



- Always use an oven rack. Never place any food, pot, pan or tray directly on the oven floor.

OVEN RACKS AND GUIDES CLEANING

- Make sure oven is cool.
- Remove oven racks and guides.
- Wash in hot, soapy water. Rinse and dry thoroughly.
- Oven racks and guides are dishwasher safe.

GOEDEKER'S
Trusted since 1951

Operating the Oven

WARNING

- Do NOT cover any slots, holes or passages on the bottom of the oven.
- Do NOT cover an entire oven rack with any material such as aluminum foil.
- Do NOT use a silicone mat on the oven floor.

Foil and silicone mats will block airflow into the oven and may cause carbon monoxide poisoning. Aluminum foil linings may trap heat, creating a fire hazard.

- Push in and turn the oven control knob counter clockwise to any temperature setting between 150° and 500°F. The blue oven indicator light will illuminate indicating the oven is on and preheating.

ATTENTION

Although the oven is on, it may take up to three minutes for the oven burner to ignite. This is normal.

- In about 10 minutes, the blue oven indicator light will turn off, indicating the oven sensor has reached the desired temperature. However, it will take up to 30 minutes for the oven cavity to be fully preheated at that temperature.
- The blue indicator light will turn on and off as the oven cycles to maintain the set temperature.

ATTENTION

For best results, do not place your food into the oven until it is fully saturated at the desired temperature.

You may observe the following during the pre-heating process. All are normal.

ATTENTION

- Condensation on the front of the range including the oven door, oven window, control panel and side panel. It will disappear as the oven heats.
- Popping sounds as the metal in the oven expands.

GOED DEKERS
Trusted since 1951

Convection Baking and Roasting

Convection baking and roasting uses a fan inside the oven to circulate the heated air more evenly, resulting in better heat distribution and a more consistent front to back, side to side, and top to bottom temperature.

In general, convection baking or roasting takes less time and at lower temperatures than traditional baking or roasting.

TIP

For best results when convection baking

- Reduce the recommended temperature by 25°F to 50°F.
- Reduce the recommended cooking time.
- Closely monitor the first batch of each new recipe.
- Keep a record of temperature, time and weight for each recipe. Adjust accordingly for the next batch.
- Place baking dishes at the center of racks for maximum air flow, allowing at least 1" between pans.
- Select a baking dish that has no or low sides like a broiler pan so that the air can circulate freely around the food.
- Covered dishes do not benefit from Convection Baking or Roasting.

ATTENTION

Do not use the Convection Fan to broil.

Operating the Convection Fan



Convection Fan Switch

- Push in and turn the oven control knob counter clockwise to any temperature setting between 150° and 500°F. The blue oven indicator light will illuminate, indicating the oven is on and preheating.

ATTENTION

Although the oven is on, it may take up to three minutes for the oven burner to ignite. This is normal. Do not use the Convection Fan during the initial preheat cycle. Wait until the blue indicator light turns off, signaling the oven has reached the desired set temperature before turning the convection fan on.

- In about 10-15 minutes, the blue oven indicator light will turn off, indicating the oven sensor has reached the desired temperature, if the oven is set to 350°F. Time will vary accordingly with greater or lesser set temperature. It will take up to 30 minutes for the oven cavity to be fully preheated at that temperature. The blue indicator light will turn on and off as the oven cycles to maintain the set temperature.
- Turn the Convection Fan switch, located on the front control panel, to ON after the oven has pre-heated and the blue oven indicator light has turned off. The convection fan can be turned on or off as desired from this point.

ATTENTION

For best results, do not place your food into the oven until it is fully preheated at the desired temperature.

CAUTION

After every use, after the oven is cooled, check the Convection Fan guard to make sure it is not obstructed. Remove any food particles or obstructions like aluminum foil.

Operating the Infrared Broiler

WARNING

- **Keep the oven door closed at all times when lighting and broiling. Open only to insert or remove food.**
- **Leaving the oven door open throughout the cooking process could damage range components.**
- Do NOT put your face near the infrared broiler.
- Do NOT operate the convection fan while broiling.

- With oven door shut, push in and turn the oven thermostat control knob counter clockwise to BR (broil).
- The blue oven indicator light will illuminate.
- The broiler igniter will begin to glow and the ceramic broiler burners will light. The broiler will cycle on and off to maintain an even broiling temperature. once the cavity reaches a temperature of 500°F.

ATTENTION

- It takes up to 3 minutes for the burners to light.
- You may see a large flame at first. This is normal and will soon become a blanket of blue flame that will glow red.
- Note: The broiler and oven burner will not operate at the same time.

TIP

- Before turning the broiler on, determine the correct oven rack position based on the recipe, depth of the broiler pan, and food thickness and move the oven rack to the correct position.
- You can use the broiler as soon as it is lit. No need for pre-heating.

GOEDEKERS
Trusted since 1951

Oven Cleaning

WARNING

- Do NOT clean the infrared ceramic broiler.
- Do NOT apply commercial oven cleaners to the oven door gasket. Do NOT rub or scrub the gasket since may damage the oven door seal.
- Make sure cleaning chemicals do not come in contact with any stainless steel, painted surfaces or the infrared ceramic broiler.
- Do NOT use steel wool or metal pads to clean the interior oven walls. They may damage or scratch the enamel coating.

ATTENTION

- Make sure the area is well-ventilated when using commercial oven cleaners.
- Line the floor beneath the oven door with several layers of newspaper or other protective material to catch drips and run-off.

Oven Window

- When oven is cool, and after each use, use a cloth and warm soapy water to clean the interior oven door window to remove baked-on stains. Rinse with clear water and dry thoroughly.
- For tougher stains, you can use glass cleaner. Follow cleaner manufacturer's instructions.
TIP: To prevent build-up of residue on glass, clean window after each use.

Interior Oven Walls

- The oven interior is coated with porcelain enamel and can be cleaned with commercial oven cleaners. Follow the cleaner manufacturer's instructions. Do NOT use on door gasket, igniter, or infrared ceramic broiler.
- To loosen tough baked-on stains, lay a cloth soaked in hot water on the area for several minutes Do NOT use soap and do NOT turn ON the oven.

Oven Fan Guard

- Clean the oven fan guard periodically. Keep the fan guard clear of obstructions.
- Apply commercial oven cleaner to cloth, not directly to the fan guard, to remove grease build-up and food particles. Follow manufacturer's cleaning instructions.

Oven Racks and Guides

- Remove and clean racks and guides in hot, soapy water. Rinse well and dry thoroughly.
- Racks and guides can be cleaned in the dishwasher.

CARE AND CLEANING



Make sure the cooktop surface and range are cool before cleaning.

PART/ MATERIAL	CLEANING	FREQUENCY	ATTENTION
Backguard	Clean with stainless steel cleaner. Follow cleaner manufacturer's instructions.	As needed	Do NOT use steel wool, metal pads or abrasive cleaners. Discoloration may occur with heavy use.
Burner Top Grates and Burner Cap	Wash grates in hot, soapy water. Rinse well and dry thoroughly. For heavy soiling, use a commercially available oven cleaner. Follow the cleaner manufacturer's instructions.	As needed	Do not submerge in water for extended periods as this may cause rusting. Do NOT allow commercial oven cleaner to touch painted or stainless steel surfaces.
Convection Fan Guard / Porcelain Enamel	Remove obstructions like aluminum foil or other particles. Apply commercial oven cleaner to a cloth and wipe the guard. Follow manufacturer's instructions.	Once a month; more often with frequent use.	Turn on ventilation fan and make sure room is well vented. Do NOT use steel wool, metal pads or abrasive cleaners. They may scratch and damage the coating. Do NOT use steel wool, metal pads or abrasive cleaners.
Exterior Body / Stainless Steel	Only moving in the direction of the grain, clean with hot, soapy water. Rinse well and dry thoroughly. For tough stains, use a commercial stainless steel cleaner and follow the cleaning manufacturer's instructions.	As needed	Do NOT use any metal objects to scrape the surface. Do NOT allow citrus or tomato juices to sit and dry on the surface. Citric acid can discolor stainless steel.
Oven Interior / Porcelain Enamel	Use a commercial oven cleaner. Follow cleaner manufacturer's instructions.	Once a month; more often with frequent use.	Turn on ventilation fan and make sure room is well vented. Do NOT clean the infrared ceramic broiler. This can easily crack. Do NOT apply commercial oven cleaners to the oven door gasket. Do NOT rub or scrub the gasket. This may damage the oven door seal. Do NOT use steel wool, metal pads or abrasive cleaners. They may scratch and damage the coating.
Oven Racks and Guides	Remove and wash in hot, soapy water. Rinse well and dry thoroughly. Dishwasher safe.	Once a month; more often with frequent use.	

BEFORE CALLING FOR SERVICE

Check these helpful tips for any problems with your range. If you need additional help call BlueStar® Customer Service at 1-800-449-8691.

COOKTOP		
PROBLEM	POSSIBLE CAUSE	SOLUTION
Burner will not ignite – no “clicking” sound	No electrical power to the unit.	Plug into a three-prong electrical outlet that is properly grounded. Check and re-set circuit breaker for the unit.
Burner will not ignite – “clicking” sound with spark	Gas not turned on Burner Cap not in correct location	Turn on gas supply. Identify burners and move them to the correct location.
Burner ignites – “clicking” sound does not stop	Burners are wet Burner setting too low Air draft flowing over cooktop	Let burners dry and try again. Turn off, re-ignite and change setting. Eliminate draft source.
Burner doesn’t fully ignite	Clogged burner ports Partial gas supply Burner Cap not properly positioned	Use a push pin to clear ports. Make sure gas supply is fully on. Check that burner cap is in the proper location.
Burner ignition delay – “clicking” sound then ignition whoosh	Knob not on correct position	Turn burner to LOW setting to ignite.
Lazy flame – floats, larger in size than normal	Low propane supply (for LP users) Low flame setting needs adjustment	Fill the propane tank. Turn on/off valve fully to on. See Low flame setting adjustment instruction.
Lifting flame – well-defined with visible inner core, noisy, gap between burner and flame	Incorrect regulator setting. Low flame setting needs adjustment	Set regulator to proper setting - Liquid Propane or Natural Gas. See Low flame setting adjustment instruction.

OVEN		
PROBLEM	POSSIBLE CAUSE	SOLUTION
Oven will not ignite	<p>Takes up to three minutes to ignite.</p> <p>No electrical power to the unit.</p> <p>Gas not flowing to oven.</p> <p>Igniter does not glow red</p>	<p>Wait three minutes.</p> <p>Plug into a three-prong electrical outlet that is properly grounded.</p> <p>Check and re-set circuit breaker for the wall outlet used for this unit.</p> <p>Turn a top burner on. If top burner ignites, call for service.</p> <p>Make sure gas supply valve is on.</p> <p>Call for service</p>
Lazy flame – floats, larger in size than normal	<p>Low propane supply (for LP users)</p> <p>Needs an air shutter adjustment</p>	<p>Fill the propane tank.</p> <p>Turn on/off valve fully to on.</p> <p>See Oven Burner Air Shutter Adjustment instructions.</p>
Lifting flame – well-defined with visible inner core, noisy, gap between burner and flame	<p>Incorrect regulator setting.</p> <p>Air shutter adjustment</p>	<p>Set regulator to proper setting - Liquid Propane or Natural Gas.</p> <p>See Oven Burner Air Shutter Adjustment instructions.</p>
Oven light not on	<p>No electrical power to the unit.</p> <p>Oven light bulb burned out.</p>	<p>Plug unit into a three-prong electrical outlet that is properly grounded.</p> <p>Check and re-set circuit breaker for the wall outlet used for the unit.</p> <p>Replace with 40 Watt Appliance light bulb only. See Replacing Oven Bulb instructions.</p> <p>Platinum only: Replace with 25 Watt.</p>
Convection fan does not turn	<p>No electrical power to the unit.</p> <p>Fan guard is obstructed or clogged.</p>	<p>Plug into a three-prong electrical outlet that is properly grounded.</p> <p>Check and re-set circuit breaker for the unit.</p> <p>When oven is cool, remove any obstructions like baked-on food or aluminum foil.</p> <p>Call for service.</p>
Lazy or lifting flame on the power burner in the PowR Oven™	Air shutter adjustment	<p>It is recommended that a certified BlueStar service provider adjust the air shutter on your PowR Oven™.</p> <p>To adjust the air shutter, make sure the range is off and cool.</p> <p>Remove screws (3-4) holding the kick plate in place.</p> <p>Locate air shutter and loosen the air shutter set screw.</p> <p>Rotate the air shutter left or right until the desired flame is achieved. Retighten the screw.</p> <p>The flame should appear blue.</p>

MAINTENANCE

Oven Doors

Periodically oven door hinges may require added lubrication to work smoothly. Whether this is necessary or how frequently will depend on how and how often you use your oven. Open the door fully and apply a small amount of lubricant to the ball visible in the hinge slot on your door. We recommend a food grade light oil or grease. Cooking oil or mineral oil may be used, but should be avoided if possible. Do not use sprays like WD-40 or CRC that may get onto the oven door surface.

OVEN BULB REPLACEMENT

ATTENTION

Only use a 40 Watt Appliance bulb. Regular light bulbs cannot tolerate oven temperatures.

1. Make sure oven is cool.
2. Grasp the clear globe lens with your fingers and turn counter clockwise to loosen and remove.
3. Replace the burned out bulb with a 40 Watt Appliance bulb.
4. Replace the clear globe by turning clockwise.

TOP BURNER LOW FLAME ADJUSTMENT

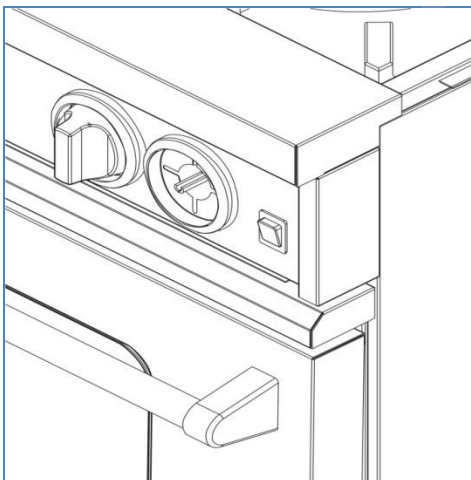
At its lowest setting, a properly adjusted burner will produce a steady flame about 1/8" above the burner ports. If your flames do not appear, follow the instructions to adjust the flame height.

ATTENTION

Before you begin, follow the steps in the Air Shutter Checklist.

1. Push and turn the burner fully counter clockwise to the lowest simmer setting. Leave burner on.
2. Remove the burner knob from the valve stem by pulling the knob straight toward you. Set the knob aside.
3. Use a wrench to secure the valve stem while you make the adjustments.
4. Insert a 1/8" flat-head screwdriver blade into the "D" shaped valve stem and is inserted into the adjusting screw.
 - To lower the flame, turn the adjusting screw clockwise 1/8 of a turn at a time until the flame is at the desired height.
 - To raise the flame, turn the adjusting screw counter clockwise 1/8 of a turn at a time until the flame is at the desired height.
5. To replace the knob, align the "D" shaped cut-out on the knob with the valve stem.
6. Push the knob straight onto the valve stem and turn the knob clockwise to the off position.
7. To check new burner height: Push and turn the burner knob counter clockwise to the lowest simmer. If you hear a clicking sound but the burner does not ignite, repeat the steps to increase the flame height until the burner ignites and remains lit at the lowest simmer setting.

TIP: This adjustment will also adjust the burner's high flame setting.



OVEN BURNER AIR SHUTTER ADJUSTMENT



WARNING

Before you begin, follow the steps in the Air Shutter Checklist.

CAUTION

Wear heavy duty gloves when removing oven door, oven floor and front panel to prevent injury from sharp edges.

ATTENTION

Oven door weighs about 25 pounds. Use extreme care when removing or replacing to prevent personal injury or property damage.

Tools needed: Phillips screwdriver, straight stubby screwdriver or a 3/16" open-end box wrench, heavy duty work gloves

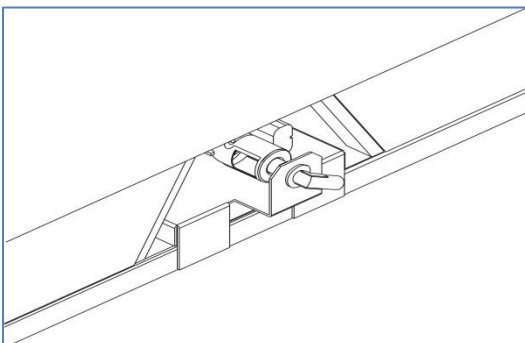
Preparing the Oven for Oven Burner Air Shutter Adjustment

1. Remove oven racks from the oven and set aside.
2. Remove the oven door.
 - Open the oven door fully so it is parallel to the floor.
 - Locate the hinge clip within the hinge cavity in the oven frame.
 - Insert the tip of a flat-head screwdriver into the square opening of the hinge cavity just above the clip.
 - Use the screwdriver to rotate the clip up and out so it is facing you. Repeat for the other hinge.
 - Lift up the oven door about halfway, as if closing the door
 - Observe and remember the hinge position in the hinge receiver before you remove it. It should appear this way when replacing the door.
 - With the door halfway up, use your hands to grasp both short sides of the door near the door handle.
 - Lift the oven door straight up and out from the hinge receiver. Carefully set the door aside.
3. Remove the lower kick panel.
 - Use a Phillips head screwdriver and remove the sheet metal screws securing the kick panel. Set the screws aside.
 - Pull on the kick panel to remove it and place to the side.
4. Remove the oven floor.
 - Wearing heavy duty gloves, insert your fingers into the holes of the oven floor panel.
 - Lift panel up and out of the oven. Set aside.
5. Turn on the oven to 300°F and wait 15 minutes.

ATTENTION

Do NOT turn on the convection oven during the adjustment procedure.

6. With the oven on, locate the air shutter adjustment screw in the oven cavity. Figure xx.
7. Use a straight stubby screwdriver or a 3/16" open-end box wrench to loosen the air shutter screw.
8. Use your fingers to adjust the air shutter gap:
 - Widen the gap to remove yellow tips and to eliminate a lazy flame
 - Reduce the gap to remove a lifting flame.
9. When adjustments are complete, turn off the oven and tighten the air shutter screw with the screwdriver.



10. Wearing heavy duty gloves, replace the oven floor in the oven, making sure that the seven holes are facing you.
11. Replace the kick panel and secure with the sheet metal screws.
12. Replace the oven door
 - Grasp the door with both hands on each side of the door handle.
 - Slide the door hinges into the hinge receiver, making sure that the notch in the hinges is resting properly.
 - Rotate the hinge clip down into the hinge receiver to secure the hinge. Repeat on the other side.
13. Make sure the door lays flat and parallel to the floor when fully open.
14. Make sure the door closes smoothly and completely with no gap between the door and oven gasket.
15. If not, remove the door and repeat step 12.
16. Replace oven racks.

GOEDEKER'S
Trusted since 1951

PERFORMANCE CHECKLIST

This checklist has been developed to assure proper installation of your appliance.

To validate your warranty you must mail or fax this form within 15 days of installation and a copy of your receipt to: Warranty Department, Prizer-Painter Stove Works Inc., 600 Arlington Street, Reading, PA 19611, or Fax (610) 376-2596. Failure to do so will void the warranty.

Customer Information (Please Print)

Name: _____
 Address: _____
 City: _____
 State, Zip Code: _____
 E-mail: _____
 Telephone: _____
 Dealer: _____

Product Information (Please Print)

Model No: _____
 Serial No: _____
 Purchase Date: _____
 Installation Date: _____
 Installer's Name: _____
 Company: _____
 Telephone: _____

CHECK ALL THAT APPLY

Appearance and Aesthetics

- Exterior
- Top section
- Oven interior

Electrical Connection

- Correct voltage
- Grounded outlet
- Polarized outlet
- No GFCI

Installation

- Proximity to cabinets
- Level
- Backguard in place
- Ventilation system
- Read User Manual
- Review safety instructions

Gas Connection

- Verify fuel—____ Nat ____ LP
- Gas shut-off present and accessible
- Supply line properly sized
- Supply pressure checked
- Operating pressure checked
- All connections checked for leaks

Ignition

- Top Burners
- Oven Burner
- Infrared Broiler

Flame Adjustment

- Oven Burner
- Infrared Broiler

Air/Gas Mixture

- Oven Burner
- Infrared Broiler

Valve Operation

- Top Burners
- Oven Burner

Controls

- Burner knobs
- Thermostats
- Convection oven fan & switch
- Oven light switch

Oven Door

- Alignment
- Door seal
- Hinges