



Gas Wall Ovens

User Manual

Installation and
Use and Care Information

Part # 100579– revision 0

© Prizer-Painter Stove Works, Blandon, PA 19510

The installer is to leave these instructions with the appliance after installation, and they should be retained for future reference.

Please read and comply with the following safety messages to ensure your cooking product is installed and operated as safely as possible.

DANGER states a hazard that will cause serious injury or death if precautions are not followed.

WARNING states a hazard that can cause serious injury or death if precautions are not followed.

CAUTION states a hazard that can cause minor injury or product damage if instructions are not followed.

⚠ WARNING

If the information in these instructions 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 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.**
- **If a fire should occur, keep away from the appliance and immediately call your fire department. DO NOT ATTEMPT TO EXTINGUISH AN OIL/GREASE FIRE WITH WATER.**

L'installateur doit laisser ces instructions avec l'appareil après l'installation et les conserver pour référence future.

Veillez lire et respecter les messages de sécurité suivants pour vous assurer que votre appareil de cuisson est installé et utilisé de la manière la plus sûre possible.

DANGER indique un danger qui entraînera des blessures graves ou la mort si les précautions ne sont pas respectées.

AVERTISSEMENT indique un danger qui peut entraîner des blessures graves ou la mort si les précautions ne sont pas respectées.

ATTENTION signale un danger pouvant entraîner des blessures mineures ou endommager le produit si les instructions ne sont pas suivies.

⚠ AVERTISSEMENT

Le non-respect à la lettre de ces instructions peut causer un incendie ou une explosion, qui pourrait entraîner des dommages matériels, des blessures ou la mort.

- **Ne pas entreposer ou utiliser d'essence ou tout autre liquide ou gaz inflammable à proximité de cet appareil ou de tout autre appareil.**
- **EN PRÉSENCE D'UNE ODEUR DE GAZ:**
 - **Ne tenter d'allumer aucun appareil ;**
 - **Ne toucher à aucun commutateur électrique ;**
 - **N'utiliser aucun téléphone dans l'immeuble ;**
 - **Appeler immédiatement le fournisseur de gaz à partir d'un téléphone situé à l'extérieur de l'immeuble ; Suivre les instructions du fournisseur de gaz ;**
 - **S'il est impossible de joindre le fournisseur de gaz, appeler le service des incendies.**
- **L'installation et la réparation doivent être effectuées par un installateur ou une agence de réparation ayant les qualifications requises ou par le fournisseur de gaz.**
- **En cas d'incendie, éloignez-vous de l'appareil et appelez immédiatement les pompiers. N'ESSAYEZ PAS D'ÉTEINDRE UN INCENDIE D'HUILE/GRAISSE AVEC DE L'EAU.**

Thank You and Welcome

Thank you for your purchase and welcome to the BlueStar family!

BlueStar appliances are designed for discerning home chefs who demand restaurant-quality results in their own kitchens. As the owner of a new BlueStar appliance, you can look forward to years of precise and even cooking in your home kitchen.

Here are a few tips to get started:

1. Review this User Manual, which includes instructions and tips for getting the most out of your new appliance.
2. Register your appliance online at www.bluestarcooking.com/support/product-registration to stay in touch and allow us to send you valuable product news and updates.
3. Review our products and help us spread the word at <https://www.bluestarcooking.com/inspiration/reviews>. We'll send you some BlueStar gear to thank you for your time.

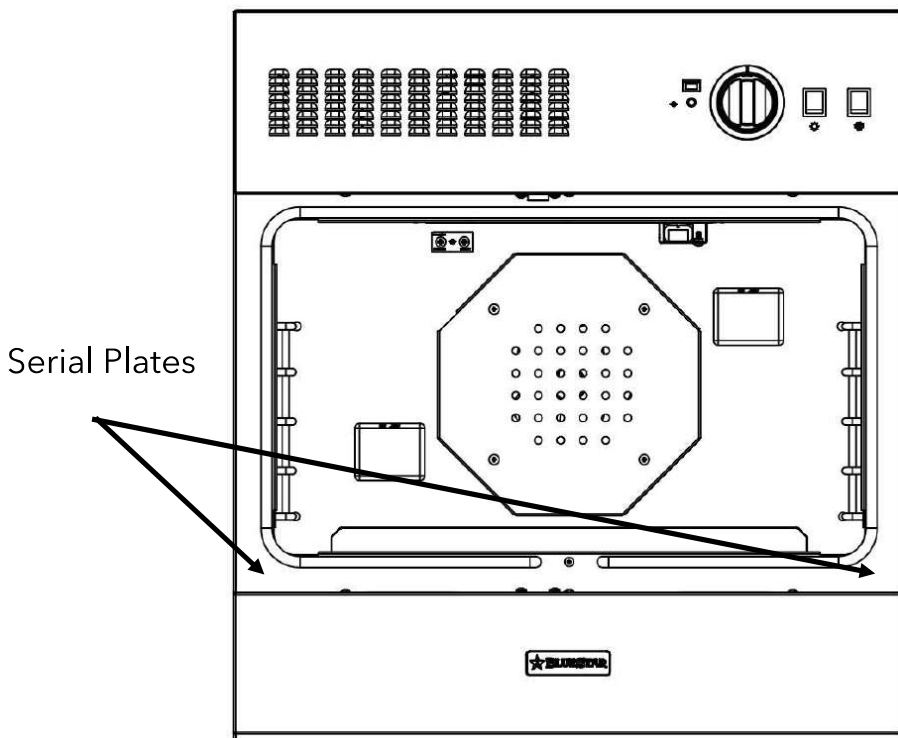
Thank you again for choosing BlueStar.

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Product Information

Important product information, including the model and serial numbers, can be found on the serial plates, which are located on the lower left and right corners behind the oven door.



Please complete the information below for warranty purposes and future reference:

Model Number _____

Serial Number _____

Installation Date _____

Dealer's Name _____

Dealer's Phone Number _____

Date of Purchase _____

Register your appliance online at
www.bluestarcooking.com/support/product-registration
or call customer service at (800) 449-8691.

If service is required under the warranty, it must be performed by authorized BlueStar service companies. We also recommend using authorized BlueStar service companies if service or replacement parts are required after the warranty expires. To locate a company in your area, go to www.bluestarcooking.com/support/find-a-service-center or call customer service at (800) 449-8691.

Safety Information

This appliance is designed for easy installation and operation, however we recommend that you read all sections of this manual before installation and first use.

Installation must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1/NFPA 54 or, in Canada, the Natural Gas and Propane Installation Code, CSA B149.1 and B149.2.

The installation of appliances designed for manufactured (mobile) home installation must conform with the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280) or with local codes where applicable.

The installation of appliances designed for recreational park trailers must conform with state or other codes or, in the absence of such codes, with the Standard for Recreational Park Trailers, ANSI A119.5.

If an external electrical source is utilized, the appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

WARNING

To reduce the risk of fire, electric shock, serious injury, or death when using your appliance, follow basic safety precautions, including the following:

- Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
- If your product is found to be damaged upon receipt, contact your dealer or builder immediately. Do not install or use a damaged appliance or if the conduit is damaged.
- 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 employs electrical components such as the ignition and safety devices.
- Electric power to the product must be turned off at the circuit breaker or fuse box prior to performing any type of service or installation.
- Have the installer show you where the circuit breaker is located so that you know how and where to turn off electricity to the product.
- This product must be properly installed and grounded by a qualified installer according to these installation instructions prior to use. BlueStar is not responsible for service required to correct a faulty installation. The owner is responsible to make sure this appliance is properly installed.
- Do not obstruct any venting areas or slots. The cooking product must be installed in a manner which will keep the area below the door unobstructed to allow free air flow.
- Secure the appliance to the cabinet following the directions in the installation instructions to prevent injury due to the unit tipping forward.
- Leak testing of the appliance shall be conducted according to the manufacturer's instructions.
- Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven.
- Do not use the oven door for stepping, leaning, or sitting on at any time. Damage to the appliance and/or personal injury can occur.
- Do not use the oven for storage.

Information sur la sécurité

Cet appareil est conçu pour une installation et un fonctionnement faciles, cependant nous vous recommandons de lire toutes les sections de ce manuel avant l'installation et la première utilisation.

L'installation doit être conforme aux codes locaux ou, en l'absence de codes locaux, au National Fuel Gas Code, ANSI Z223.1/NFPA 54 ou, au Canada, au Natural Gas and Propane Installation Code, CSA B149.1 et B149.2 .

L'installation d'appareils conçus pour une installation dans une maison préfabriquée (mobile) doit être conforme à la norme de construction et de sécurité des maisons préfabriquées, titre 24 CFR, partie 3280 (anciennement la norme fédérale pour la construction et la sécurité des maisons mobiles, titre 24, partie 280 du HUD) ou à codes locaux, le cas échéant.

L'installation d'appareils conçus pour les caravanes de parcs de loisirs doit être conforme aux codes nationaux ou autres ou, en l'absence de tels codes, à la norme pour les caravanes de parcs de loisirs, ANSI A119.5.

Si une source électrique externe est utilisée, l'appareil, lorsqu'il est installé, doit être électriquement mis à la terre conformément aux codes locaux ou, en l'absence de codes locaux avec le Code national de l'électricité, NFPA 70 ou le Code canadien de l'électricité, CSA C22.1- 02.

AVERTISSEMENT

Pour réduire les risques d'incendie, d'électrocution, de blessures graves ou de mort lors de l'utilisation de votre appareil, suivez les précautions de sécurité de base, notamment les suivantes :

- Gardez la zone de l'appareil dégagée et exempte de matériaux combustibles, d'essence et d'autres vapeurs et liquides inflammables.
- Si votre produit s'avère endommagé à la réception, contactez immédiatement votre revendeur ou le constructeur. Ne pas installer ou utiliser un appareil endommagé ou dont le conduit est endommagé.
- En cas de panne de courant, n'essayez pas de faire fonctionner l'appareil ou d'allumer l'un des brûleurs. Il s'agit d'un appareil à gaz qui utilise des composants électriques tels que l'allumage et les dispositifs de sécurité.
- L'alimentation électrique du produit doit être coupée au niveau du disjoncteur ou de la boîte à fusibles avant d'effectuer tout type d'entretien ou d'installation.
- Demandez à l'installateur de vous montrer où se trouve le disjoncteur afin que vous sachiez comment et où couper l'électricité du produit.
- Ce produit doit être correctement installé et mis à la terre par un installateur qualifié conformément à ces instructions d'installation avant utilisation. BlueStar n'est pas responsable du service requis pour corriger une installation défectueuse. Le propriétaire est responsable de s'assurer que cet appareil est correctement installé.
- Ne pas obstruer les zones ou les fentes de ventilation. Le produit de cuisson doit être installé de manière à garder la zone sous la porte dégagée pour permettre la libre circulation de l'air.
- Fixez l'appareil à l'armoire en suivant les instructions des instructions d'installation pour éviter les blessures dues au basculement de l'appareil vers l'avant.
- Les tests d'étanchéité de l'appareil doivent être effectués conformément aux instructions du fabricant.
- N'utilisez jamais cet appareil comme radiateur d'appoint pour chauffer ou réchauffer la pièce. Cela pourrait entraîner une intoxication au monoxyde de carbone et une surchauffe du four.
- N'utilisez jamais la porte du four pour marcher, vous appuyer ou vous asseoir. Des dommages à l'appareil et/ou des blessures corporelles peuvent survenir.
- N'utilisez pas le four pour le stockage.

Safety Information (continued)

IMPORTANT INSTRUCTIONS

- To prevent damage, do not use the oven handles as lift points or for moving the product.
- Keep packaging materials away from children. Plastic sheets and bags can cause suffocation.
- Only use dry potholders to prevent steam burns when moving items in or out of the appliance. Do not use a towel or other bulky cloth in place of potholders.
- When using the oven: Do not touch the interior surfaces of the oven or the exterior area immediately surrounding the door. Interior oven surfaces can become hot enough to cause burns.
- Wear proper attire. Do not wear loose or hanging apparel while using the appliance. Do not allow clothing to come into contact with or within close proximity of any element or the interior of the oven and the surrounding areas during and immediately after use. Some synthetic materials are highly flammable and should not be worn while cooking.
- Do not leave metal objects, such as aluminum foil, the meat probe, cookie sheets, etc., on the bottom of the oven. Objects left on the bottom of the oven could damage the oven and the object.
- Use caution when opening the oven door. Let hot air or steam escape before removing or replacing food in the oven.
- Use caution when adding liquids to food or containers in a hot oven. Steam can cause serious burns or scalding.
- Do not heat unopened food containers. Build up of pressure may cause the container to burst and result in injury.
- Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect. Clean after each use.
- Light lenses must always be in place when the oven is in use to protect the light bulbs from breakage.
- Oven racks are to be positioned when the oven is cool to prevent burns. If a rack must be moved while the oven is hot, do not let the potholder contact hot heating elements in the oven.
- Be sure all appliance controls are turned off and the cooking product is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- Clean parts only as listed in the user manual.
- Do not clean the oven door gaskets. The door gaskets are essential for a good seal of the oven. Care is to be taken during cleaning to prevent rubbing, damaging, or moving the gasket from its installed position.

Informations de sécurité (suite)

INSTRUCTIONS IMPORTANTES

- Pour éviter tout dommage, n'utilisez pas les poignées du four comme points de levage ou pour déplacer le produit.
- Gardez les matériaux d'emballage hors de portée des enfants. Les feuilles et les sacs en plastique peuvent provoquer une suffocation.
- Utilisez uniquement des maniques sèches pour éviter les brûlures de vapeur lorsque vous déplacez des articles dans ou hors de l'appareil. N'utilisez pas de serviette ou d'autre chiffon volumineux à la place des maniques.
- Lors de l'utilisation du four : Ne touchez pas les surfaces intérieures du four ou la zone extérieure entourant immédiatement la porte. Les surfaces intérieures du four peuvent devenir suffisamment chaudes pour causer des brûlures.
- Portez une tenue correcte. Ne portez pas de vêtements amples ou suspendus lors de l'utilisation de l'appareil. Ne laissez pas les vêtements entrer en contact avec ou à proximité de tout élément ou de l'intérieur du four et des zones environnantes pendant et immédiatement après l'utilisation. Certains matériaux synthétiques sont hautement inflammables et ne doivent pas être portés pendant la cuisson.
- Ne laissez pas d'objets métalliques, tels que du papier d'aluminium, la sonde à viande, des plaques à biscuits, etc., sur le fond du four. Les objets laissés au fond du four pourraient endommager le four et l'objet.
- Soyez prudent lorsque vous ouvrez la porte du four. Laissez l'air chaud ou la vapeur s'échapper avant de retirer ou de replacer les aliments dans le four.
- Soyez prudent lorsque vous ajoutez des liquides à des aliments ou à des récipients dans un four chaud. La vapeur peut causer de graves brûlures ou échaudures.
- Ne chauffez pas les contenants alimentaires non ouverts. L'accumulation de pression peut faire éclater le récipient et entraîner des blessures.
- La graisse est inflammable. Laissez refroidir la graisse chaude avant d'essayer de la manipuler. Évitez de laisser les dépôts de graisse s'accumuler. Nettoyer après chaque utilisation.
- Les lentilles d'éclairage doivent toujours être en place lorsque le four est utilisé pour protéger les ampoules contre la casse.
- Les grilles du four doivent être positionnées lorsque le four est froid pour éviter les brûlures. Si une grille doit être déplacée alors que le four est chaud, ne laissez pas la manique entrer en contact avec les éléments chauffants chauds du four.
- Assurez-vous que toutes les commandes de l'appareil sont éteintes et que le produit de cuisson est froid avant d'utiliser tout type de nettoyant en aérosol sur ou autour de l'appareil. Le produit chimique qui produit l'action de pulvérisation pourrait, en présence de chaleur, s'enflammer ou provoquer la corrosion des pièces métalliques.
- Nettoyez les pièces uniquement comme indiqué dans le manuel d'utilisation.
- Ne nettoyez pas les joints de la porte du four. Les joints de porte sont indispensables pour une bonne étanchéité du four. Des précautions doivent être prises lors du nettoyage pour éviter de frotter, d'endommager ou de déplacer le joint de sa position d'installation.

Site Preparation

Gas Requirements

This product is manufactured for use with either natural gas or LP gas. Contact your retailer if conversion of gas type is required.

This product is provided with a 1/2" male NPT connection. A pressure regulator is integrated into the appliance. Under no circumstances should the factory-installed regulator be removed or bypassed.

Reference the line drawings on the following pages for the appropriate location of the gas supply line.

The gas supply line must be the same size or larger than the gas inlet on the appliance.

Natural Gas

- Operating Manifold Pressure: 5.0" w.c.
- Minimum Supply Pressure: 6.0" w.c.
- Maximum Input Pressure: 0.5 psi (14" w.c.)

Liquid Propane

- Operating Manifold Pressure: 10.0" w.c.
- Minimum Supply Pressure: 11.0" w.c.
- Maximum Input Pressure: 0.5 psi (14" w.c.)

The appliance must be connected to a regulated gas supply with an approved manual gas shutoff valve incorporated into the supply line. The valve must be installed in a location external to the appliance and accessible for the purpose of turning the gas supply on and off.

Electrical Requirements

The electrical supply requirement is a grounded dedicated circuit with 120 VAC, 60Hz, 15 amp.

Reference the line drawings on the following pages for the appropriate location of the electrical supply outlet.

A 3-foot (914 mm) 3-wire cord with grounded 3-prong plug is attached to the back of the wall oven.

WARNING

Electrical Grounding Instructions

This appliance is equipped with a three-prong grounding plug for your protection against shock hazard and should be plugged directly into a properly grounded receptacle. Do not cut or remove the grounding prong from this plug.

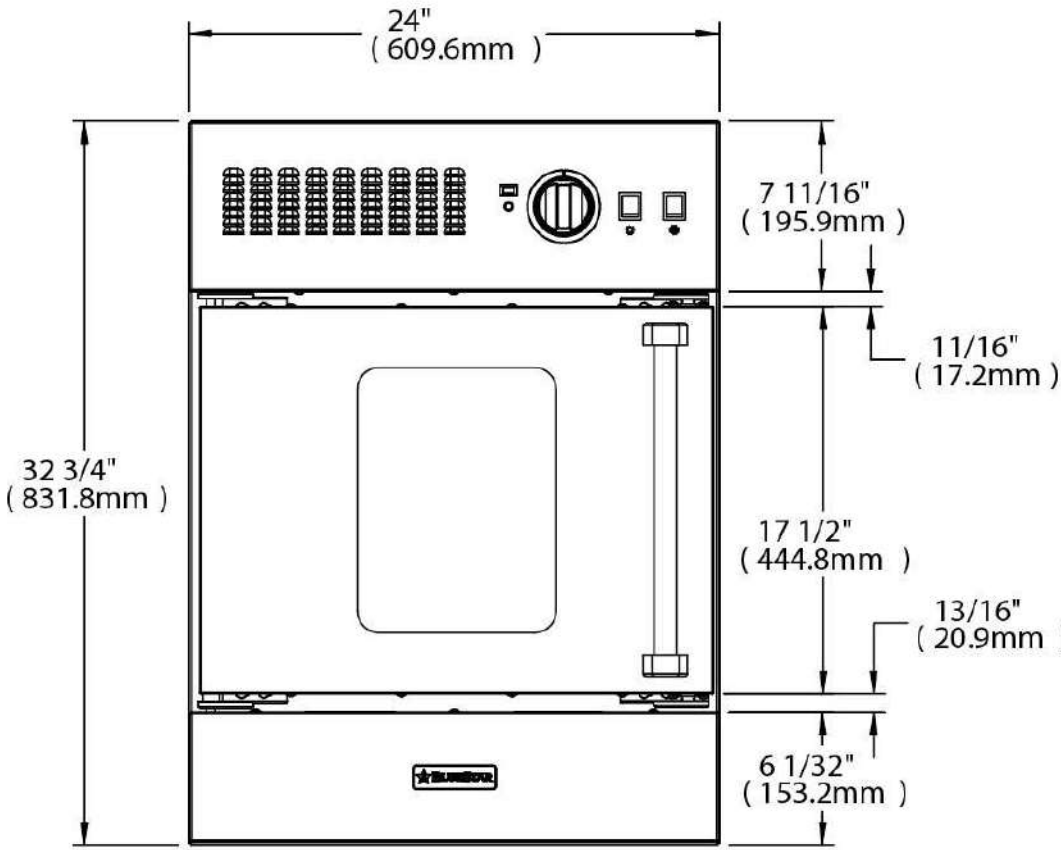
AVERTISSEMENT

Mise à la terre

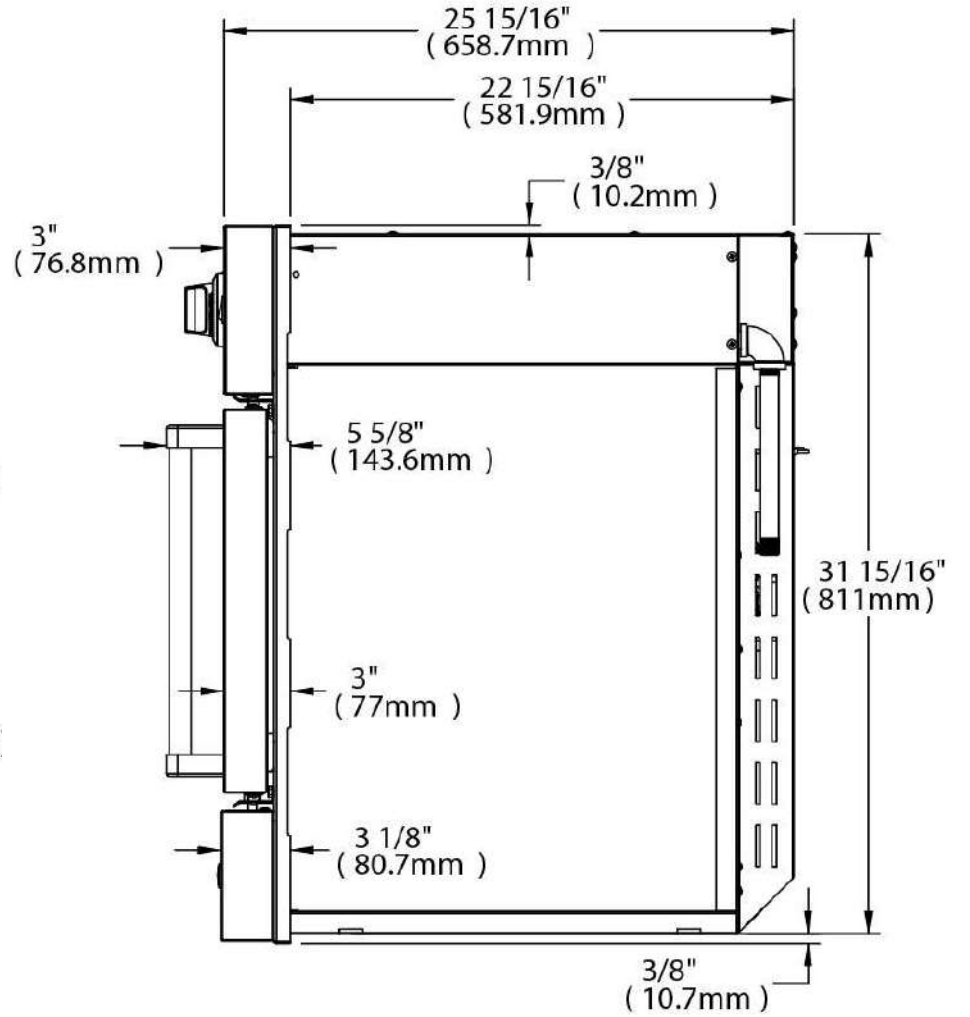
Cet appareil est pourvu d'une fiche à trois broches dont une mise à la terre assurant une protection contre les chocs électriques. La prise dans laquelle elle est branchée doit être correctement mise à la terre. Ne pas couper ni enlever la broche de mise à la terre de la fiche.

Site Preparation–24" Wall Oven

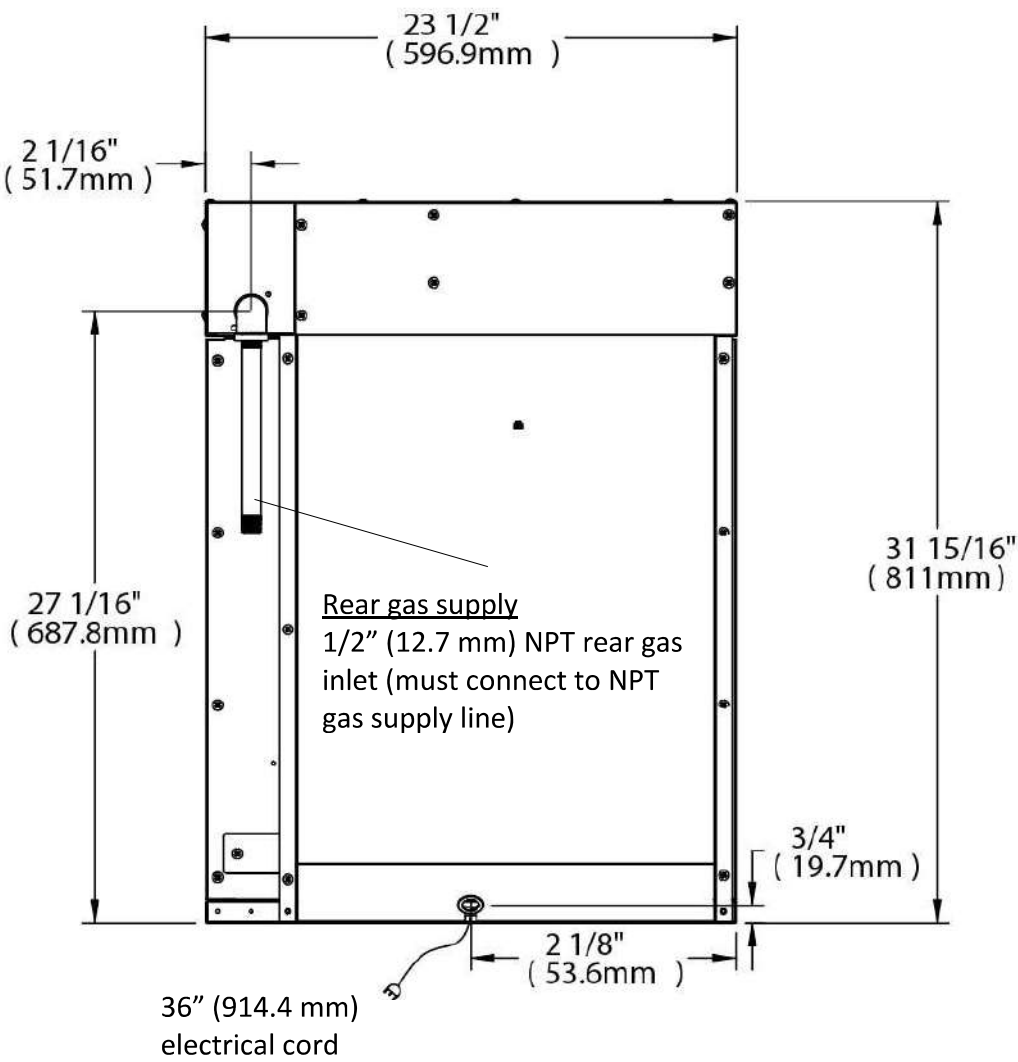
Front Dimensions



Side Dimensions

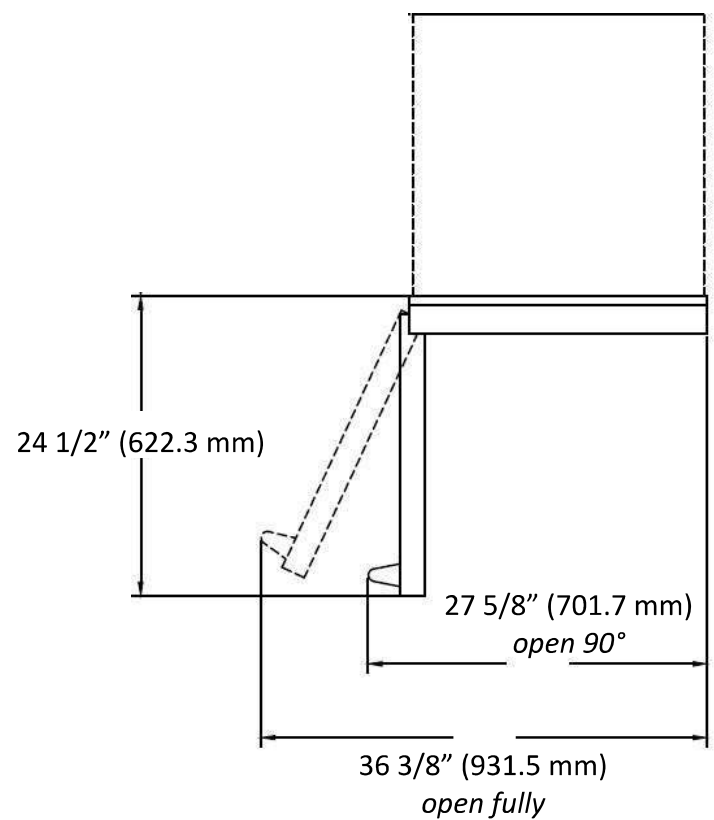


Back Dimensions (front frame not shown)



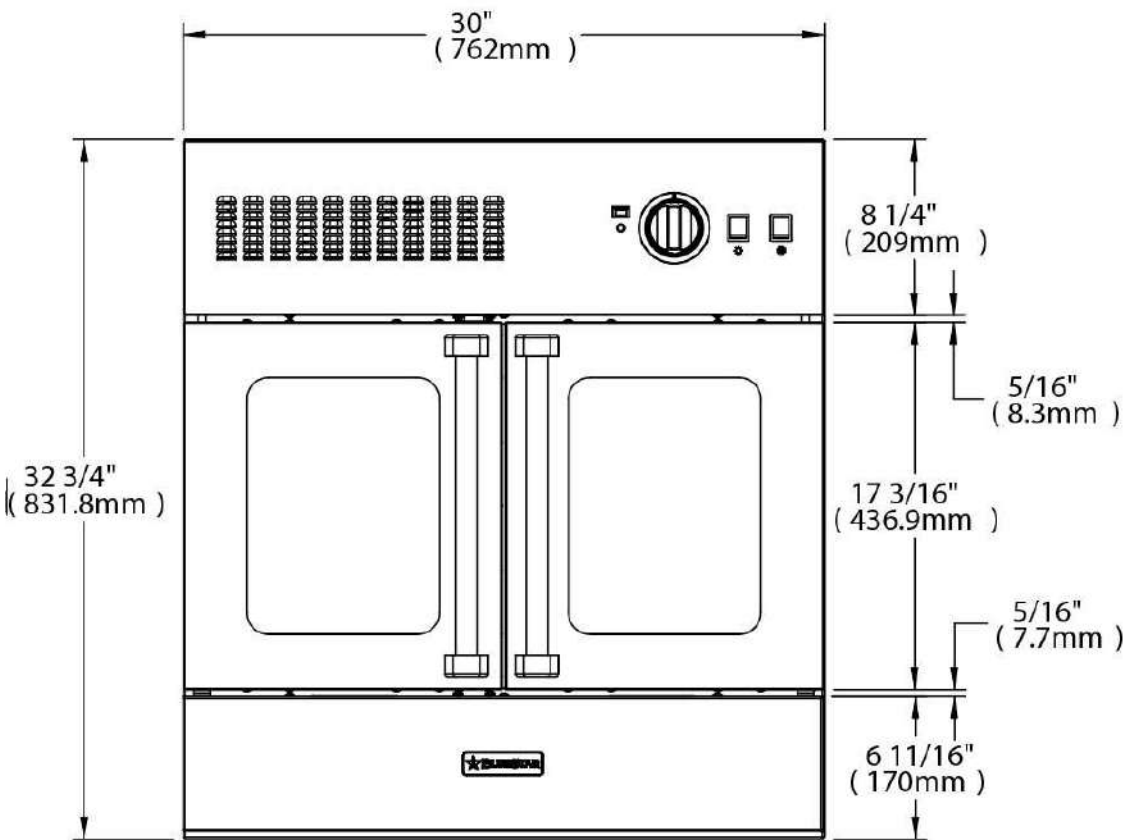
Top Dimensions

Important: You MUST allow at least 3/4" (19.1 mm) from the side of the range to the cabinet drawer or door side for the swing door to open correctly.

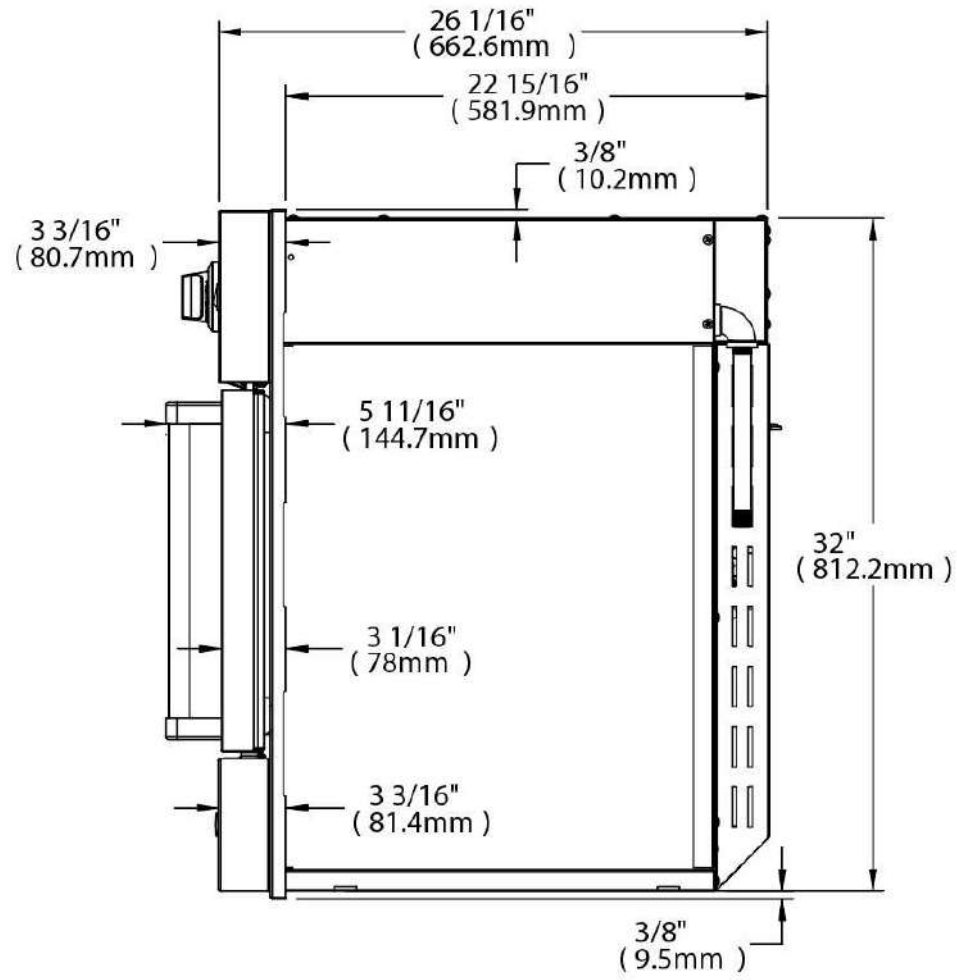


Site Preparation—30" Wall Oven

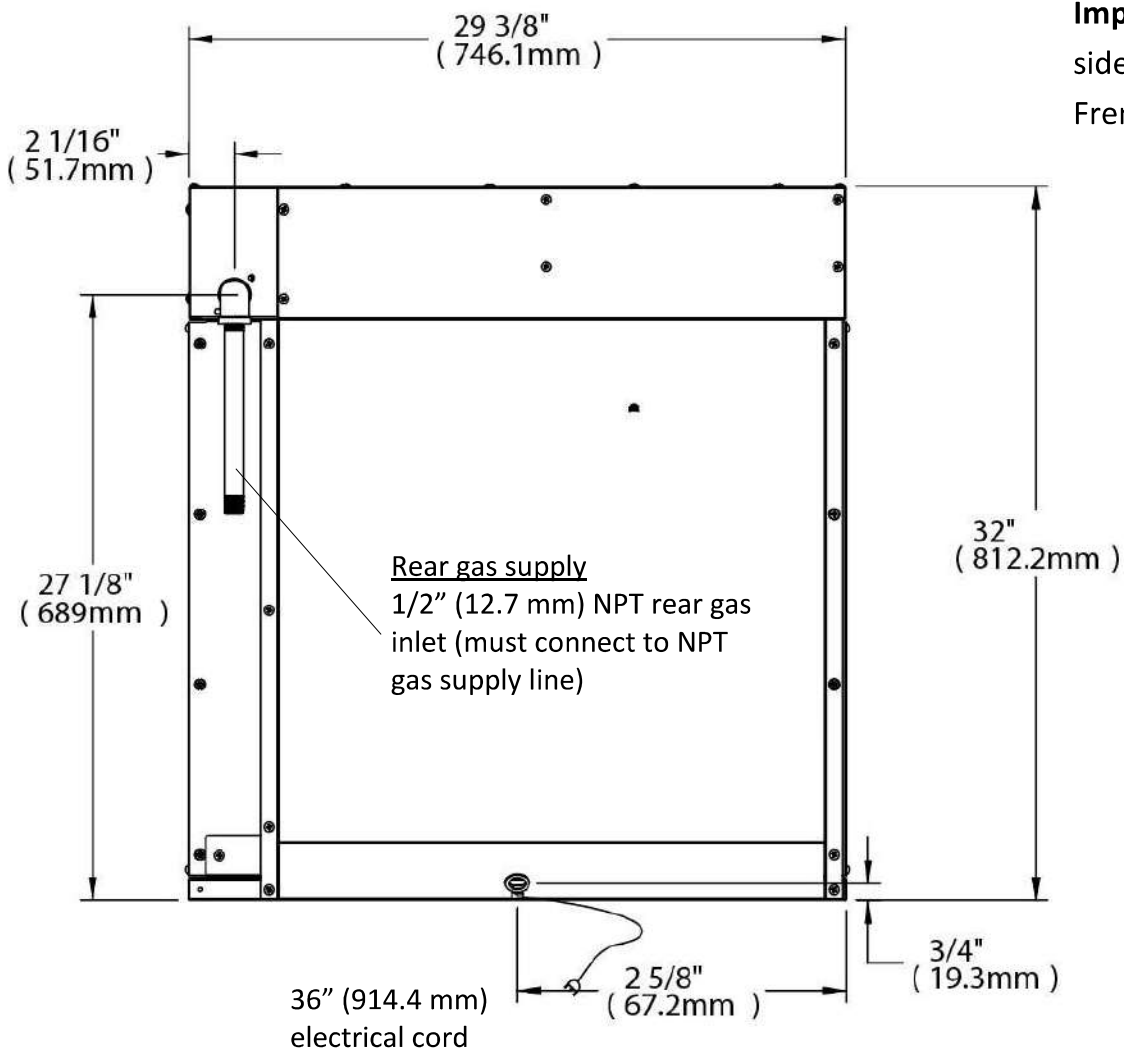
Front Dimensions



Side Dimensions

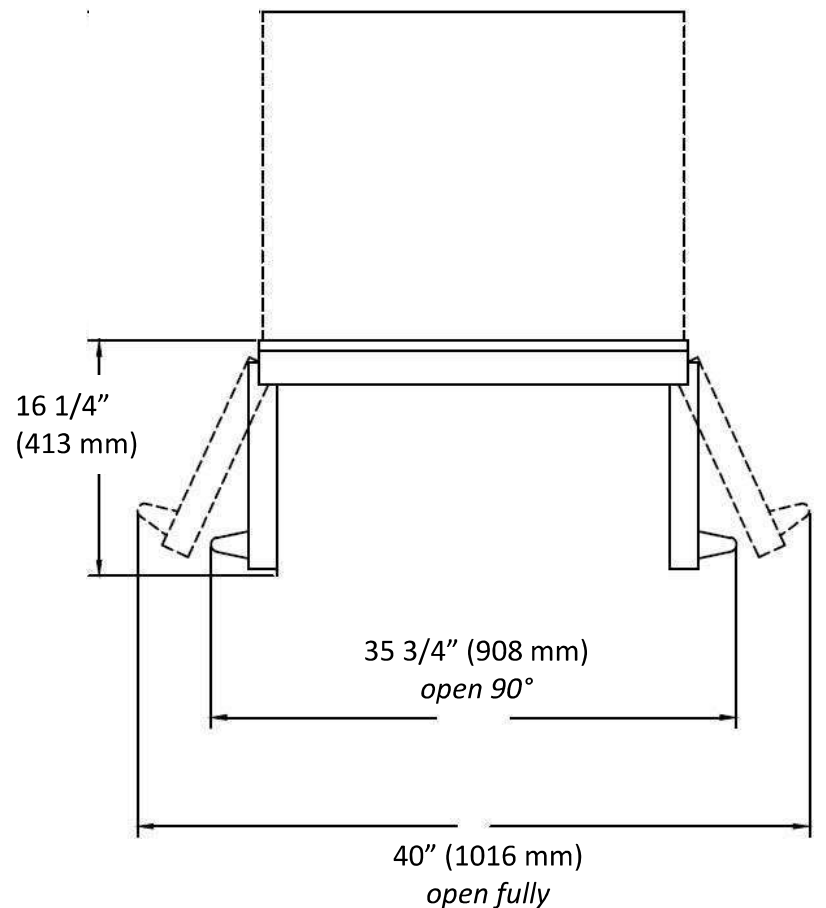


Back Dimensions (front frame not shown)



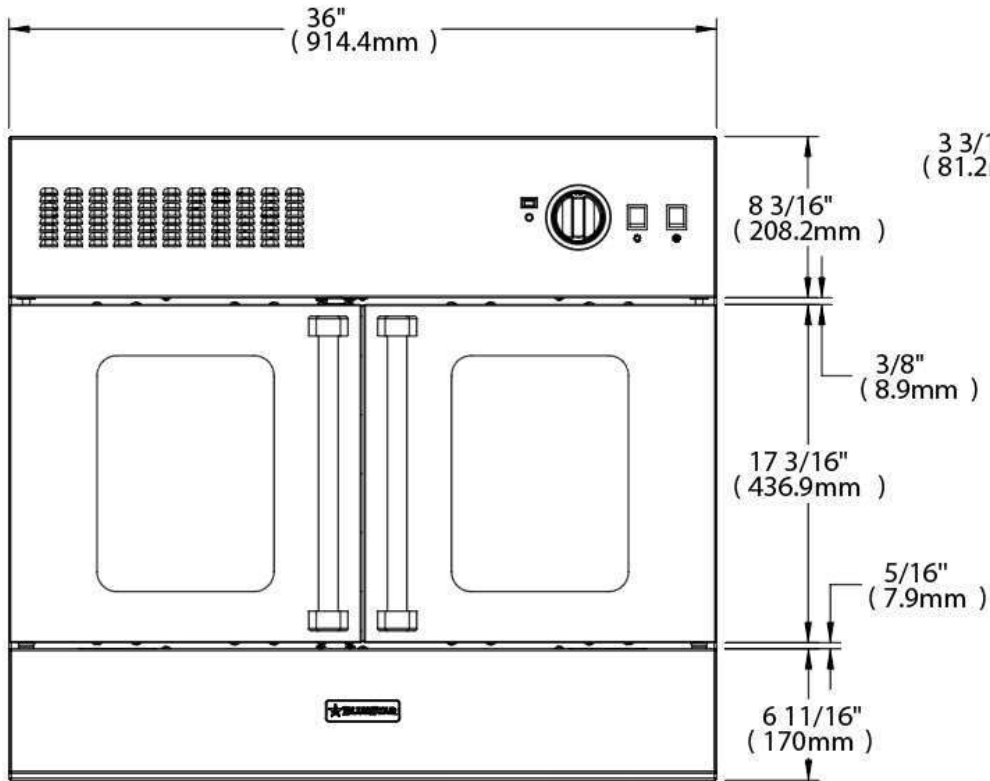
Top Dimensions

Important: You MUST allow at least 3/4" (19.1 mm) from the side of the range to the cabinet drawer or door side for the French Doors to open correctly.

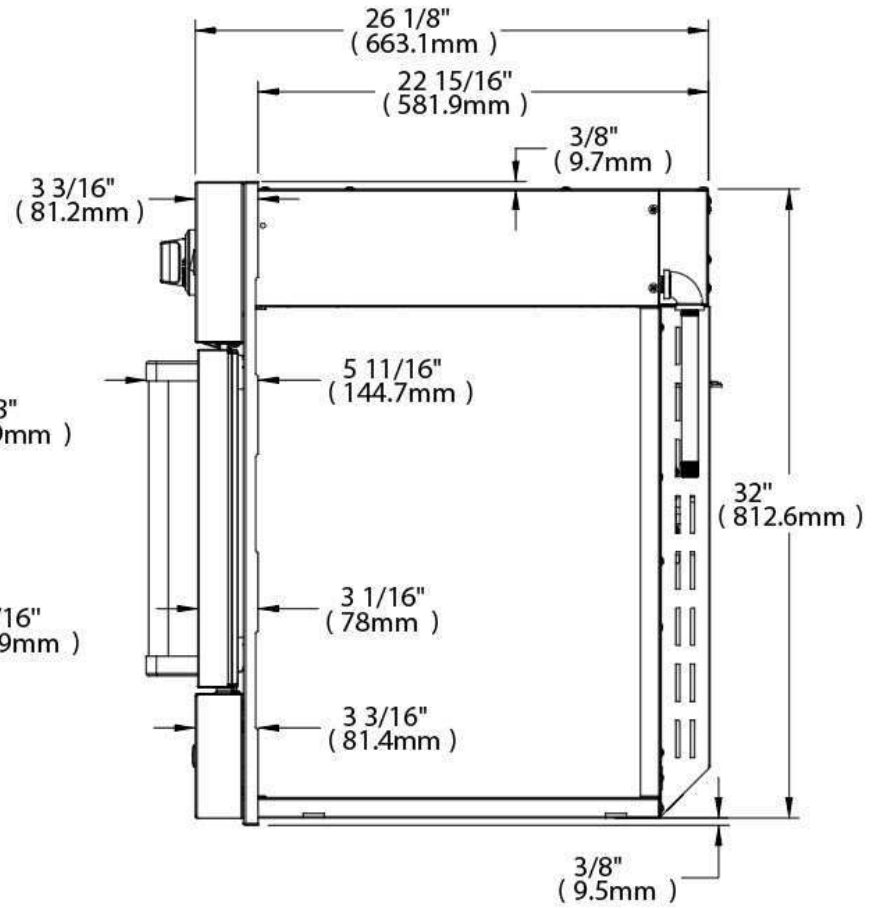


Site Preparation—36" Wall Oven

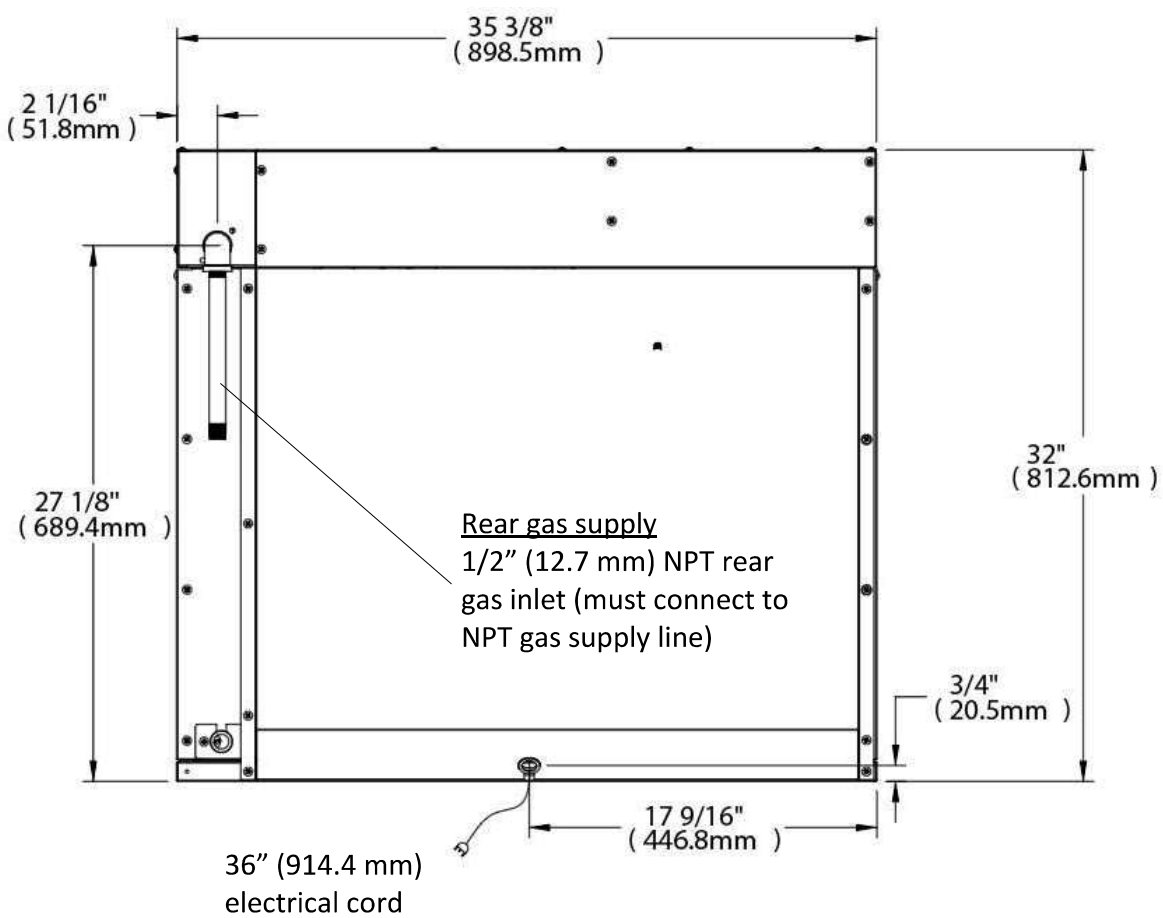
Front Dimensions



Side Dimensions

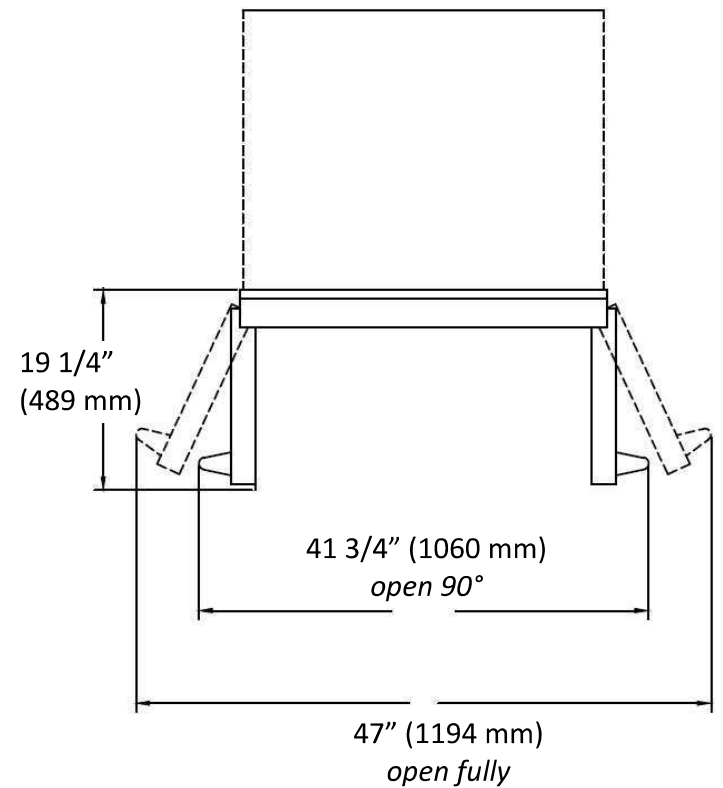


Back Dimensions (front frame not shown)



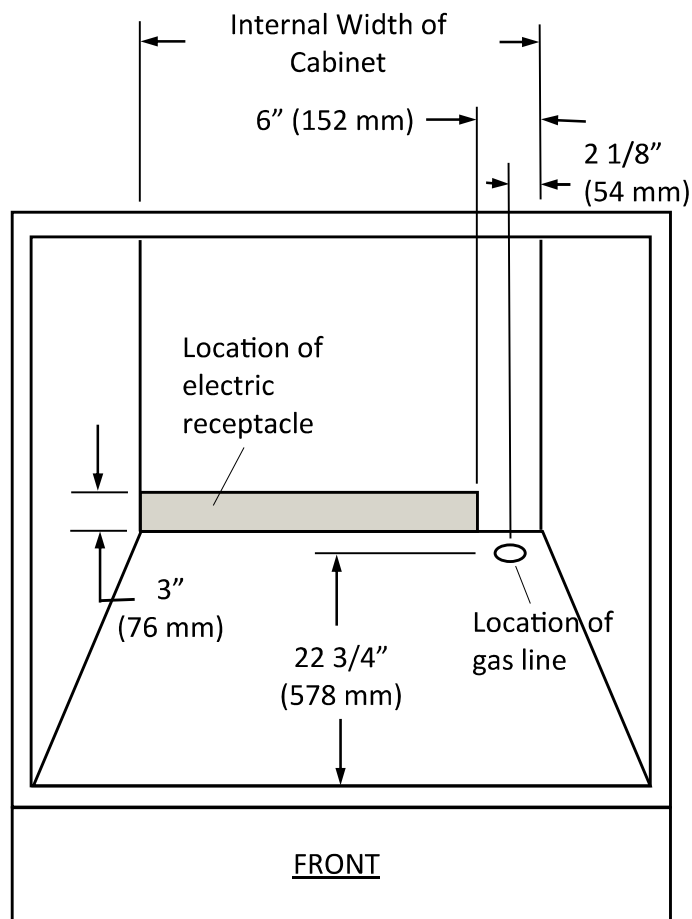
Top Dimensions

Important: You MUST allow at least 3/4" (19.1 mm) from the side of the range to the cabinet drawer or door side for the French Doors to open correctly.



Site Preparation (continued)

Utility Connection Locations



Clearances

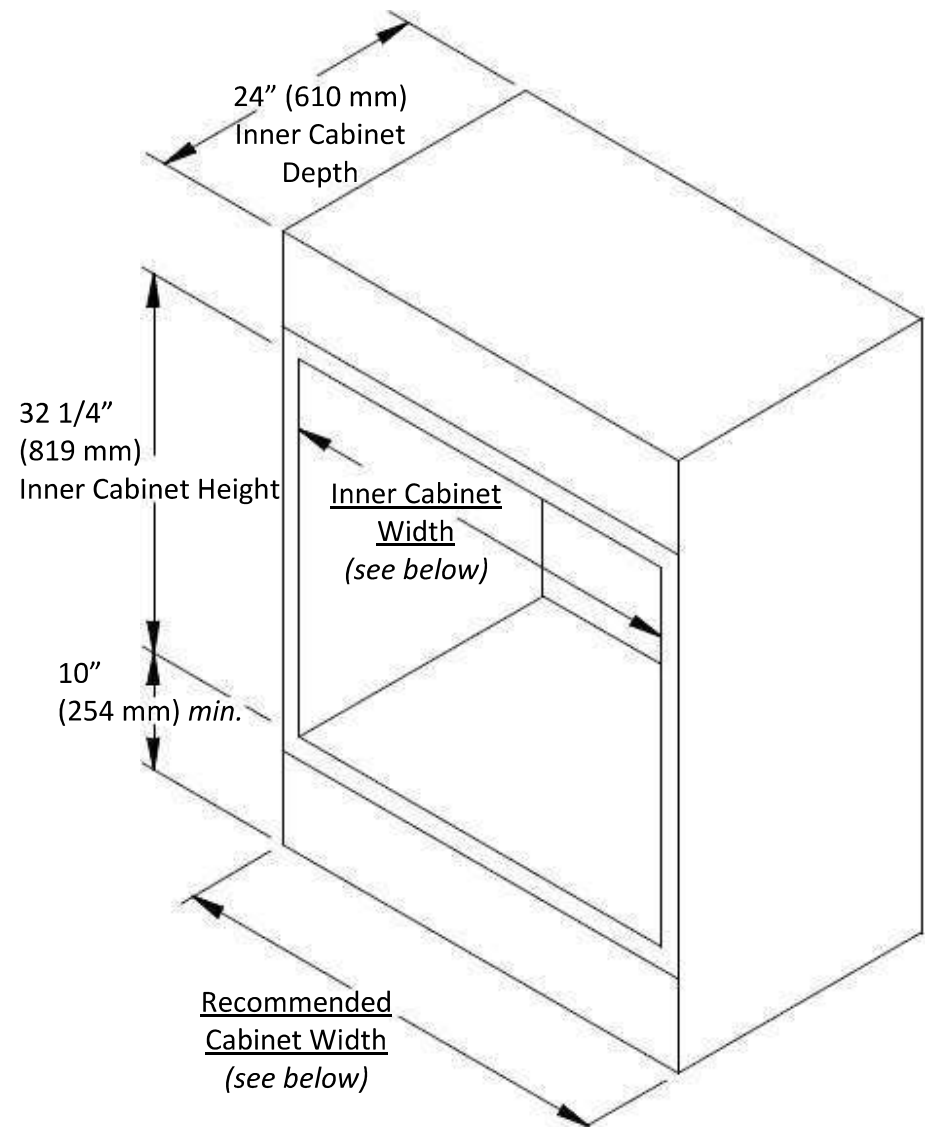
This oven is intended for installation with a clearance of 0" at the rear of the appliance; 0" at the side cabinet; and 0" along the back wall – given consideration to non-combustible surfaces.

The cut-out in which the oven is installed shall be constructed so as to provide a complete closure around the recessed portion of the oven. Any openings around gas and electric service outlets shall be closed at the time of installation.

Important

- This unit must vent 36" off of the ground
- This is a built in unit.
- This is a zero clearance unit.
- The grounded electrical socket must be placed below the cabinet cut-out.
- To prevent possible damage to the cabinets, use only moisture resistant materials and finishes that will withstand temperatures up to 190 degrees F (88 degrees C).

Cabinet Dimensions



Inner Cabinet Width
23 5/8" (600.1 mm)
29 5/8" (752.5 mm)
35 5/8" (904.9 mm)

Recommended Cabinet Width
27" (685.8 mm) for 24" gas oven
33" (838.2 mm) for 30" gas oven
39" (990.6 mm) for 36" gas oven

Installation Instructions

Tools and Materials

- Phillips and Flat blade screwdrivers
- 1/2" socket wrench and 1/2" open-end wrench
- Level
- Gloves and safety glasses

⚠ WARNING

The wall oven is heavy and tips easily when not completely installed. Use two or more people to move and install the wall oven. Failure to follow these instructions can result in death or serious injury.

⚠ AVERTISSEMENT

Le four mural est lourd et bascule facilement lorsqu'il n'est pas complètement installé. Utilisez deux personnes ou plus pour déplacer et installer le four mural. Le non-respect de ces instructions peut entraîner la mort ou des blessures graves.

Step 1 – Uncrate and Inspect the Wall Oven

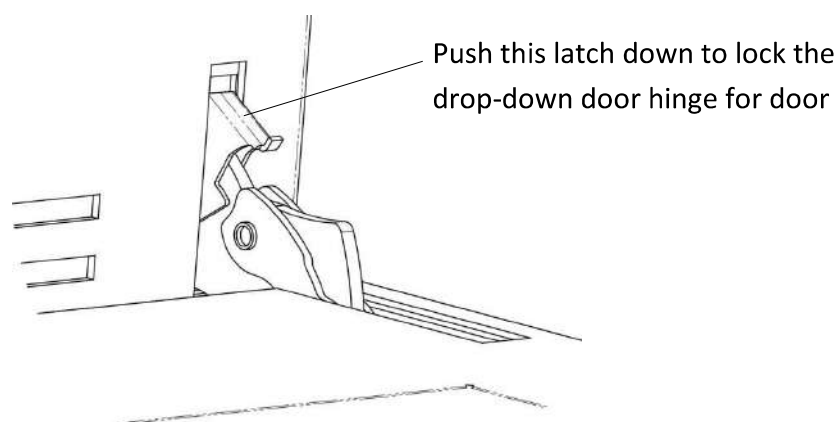
Uncrate and inspect the wall oven and remove the packing materials.

Step 2 – Detach the Drop-Down Door

Important: Do not attempt this on the French Door model.

On wall ovens with a drop-down door, you can take the door off the oven to prevent damage to the appliance while lifting and installing.

1. Open the drop-down door all the way.
2. Holding onto the door, push the latch at the top of each hinge downwards to lock the hinge for door removal.



3. After the hinges are locked, use care to slightly lift the door, then pull the hinge arms out of the hinge receptacles to remove the door.
4. Lean the door against a wall or cabinet with the handle towards the floor and facing the wall to prevent the hinge latches from coming unlatched.

Important: Use padding beneath the door to prevent scratching or damage. Keep fingers away from the door hinges after removing the door. The hinges have strong springs that can snap closed if impacted, which can cause injury.

Step 3–Take Out the Oven Racks

Take out all the removable parts (including the oven racks and the extension rack) and wash them with hot soapy water. Make sure these items are well rinsed and wiped dry, then set them aside.

Step 4–Move the Wall Oven into Position

Remove the wood base with a 1/2" socket or open end wrench and discard the shipping bolts and brackets. Use an appliance cart to move the wall oven near the front of the enclosure. Do not slide it into the cabinet until after connecting the gas and electrical connections.

Installation Instructions (continued)

Step 5 – Connect Gas Supply

- The installation of this appliance must conform with local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1/NFPA 54.
- In Canada, the installation must be in accordance with the Natural Gas and Propane Installation Code, CSA B149.1 and B149.2.
- Check the rating plate to verify that the appliance and the incoming gas supply are compatible.
- The sealant used on the pipe joints must be resistant to LP gas.
- The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing in excess of 1/2 PSI (3.5 kPa).
- The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psi (3.5 kPa).
- In Massachusetts, this appliance must be installed with a 36" long flexible gas connector.
- Before putting the appliance into service, test all gas connections for leaks. Use a soapy solution. Do not use an open flame to check for leaks. Such a procedure is dangerous and it may not detect the small leaks that a soapy solution will.
- Air shutter adjustments are preset at the factory. The installer may need to redo or fine-tune these adjustments.

Step 6 – Connect Electrical Supply

The appliance, when installed, must be electrically grounded in accordance with local codes or, in the absence of local codes with the National Electrical Code, NFPA 70 or the Canadian Electric Code, CSA C22.1-02.

Important: All electrical wiring should be free and clear. Wires or cables should not be pinched or otherwise obstructed.

Locate the electrical outlet and plug the appliance into the outlet.

Step 7 – Move the Wall Oven into the Cabinet

Due to its size and weight, a rolling lift jack, air sled, or pallet jack should be used to move the appliance into position.

We recommend using gloves during the installation process to protect hands from sheet metal edges on the appliance.

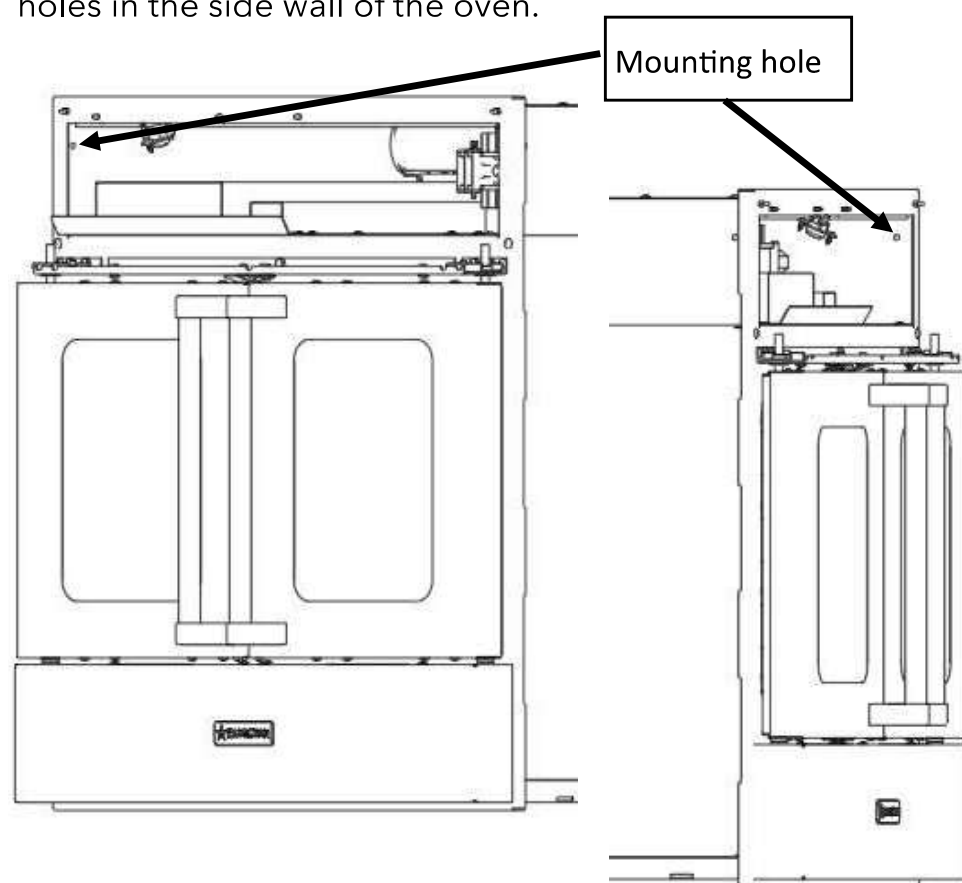
Do not use the louvered kick panel or oven door handle to push or pull the appliance into position.

Step 8 – Level the Wall Oven

For optimal performance the appliance should be leveled during installation. A carpenter type level should be placed on the unit three ways: side to side; bottom to top; diagonally.

Step 9 – Secure the Wall Oven to the Cabinet

Remove the control panel and locate the mounting holes in the side wall of the oven.



Secure the wall oven to the kitchen cabinetry by driving customer-supplied screws through the mounting holes.

Installation Instructions (continued)

⚠ WARNING

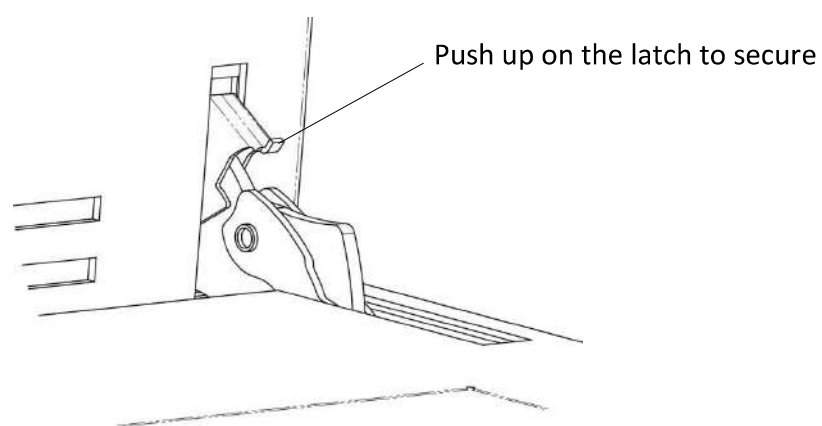
A risk of tip-over may result if the appliance is not installed in accordance with the manufacturer's installation instructions.

⚠ AVERTISSEMENT

Un risque de renversement peut survenir si l'appareil n'est pas installé conformément aux instructions d'installation du fabricant.

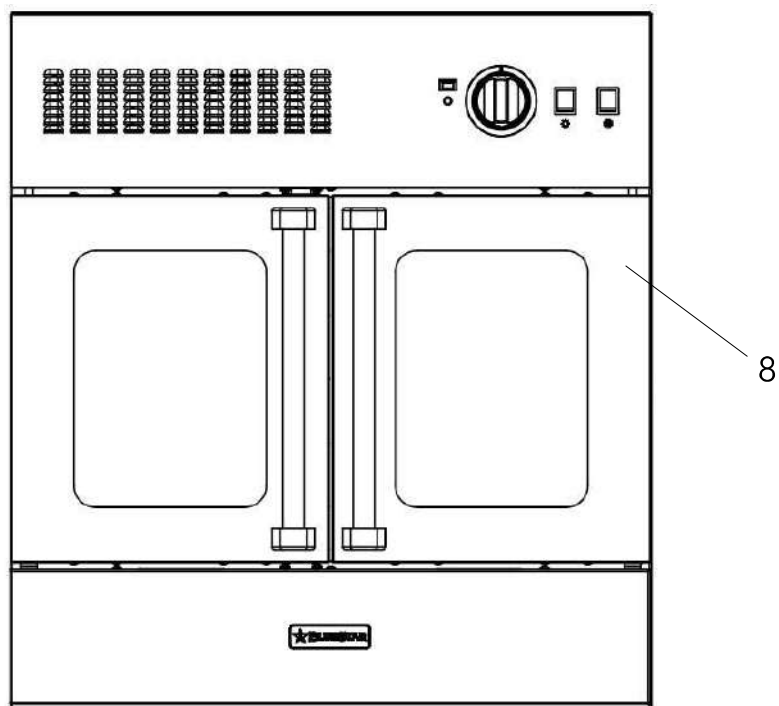
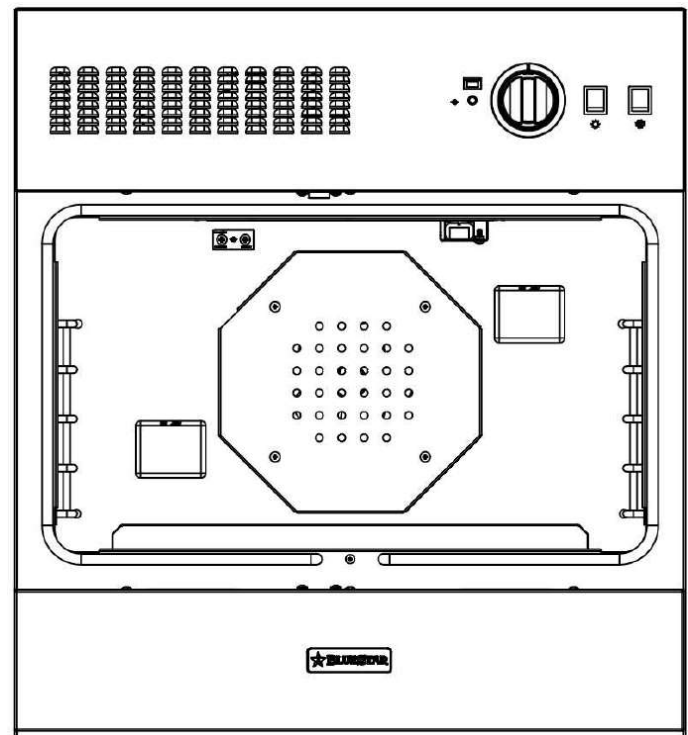
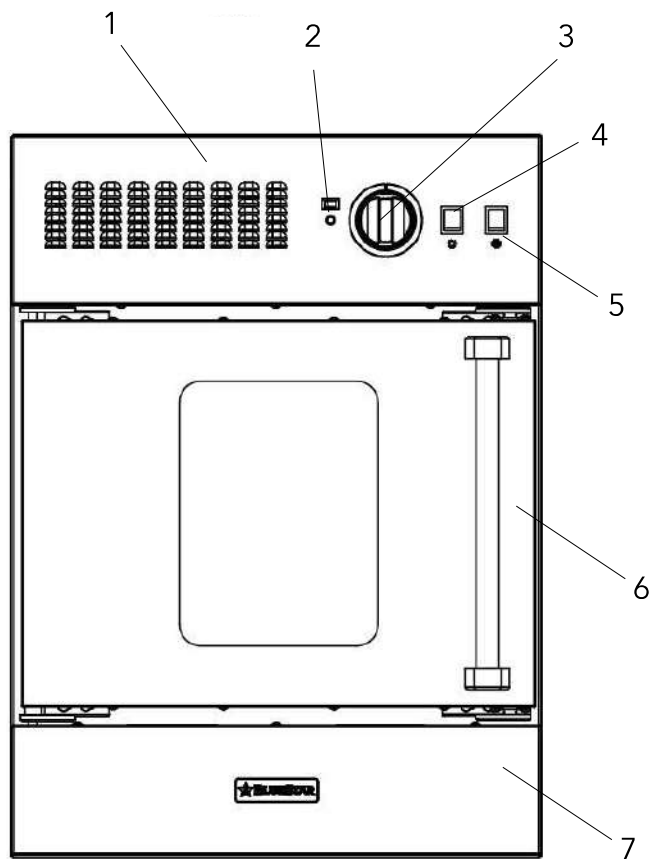
Step 10 — Reattach the Drop-Down Door

1. Hold the door with the handle side facing the ground.
2. Align and insert the door hinges with the openings on the range.
3. Push up the latch at the top of each hinge to secure each hinge.



4. The drop-down door should close easily.

Features



- 1 Control panel
- 2 Blue LED indicator
- 3 Oven control knob
- 4 Oven light switch
- 5 Convection fan switch
- 6 Swing door
- 7 Kick plate
- 8 French doors

Before Your First Use – Oven Burn-Off Procedure

Important: Before you use the oven, it is essential that you complete the oven burn-off procedure. This procedure will take 90 minutes to complete and will remove all factory oils and residue from its internal parts. During this process, you may notice a strong odor, some smoke, and/or condensation on the front of the oven (including the oven doors, control panel, and side panels) as any oils and solvents on internal parts are burned off. This is normal and is the primary reason for this burn-off. Failure to complete this procedure before first using the oven may result in undesirable odors, flavors, and excessive smoke,

1. Take out the oven racks.
2. Set the temperature to 300° for 30 minutes.
3. After 10 minutes, turn on the convection fan.
4. After 30 minutes, set the to 450° for 60 minutes.
5. After 60 minutes, turn the oven off.
6. Wait for the oven to cool completely before you put back the oven racks, the extension rack, and the other items.

Operation

Oven

Important: Before using your wall oven, you must do the [Oven Burn-Off Procedure](#).

Push in and turn the oven knob left to the temperature you want to cook at between 150° F and 500° F (68° C and 227° C). The oven igniter will glow brightly, the gas valve will open to allow the flow of gas into the burner, then the oven igniter will light the gas coming out of the ports on the burner. This may take up to a minute.

- During the first few minutes of operation, a mild condensation may appear on the internal side of your oven door or the door window. This is normal and will disappear as the oven warms.
- Wait at least ten minutes for the oven to preheat before you turn on the convection fan.
- Wait 20 to 30 minutes for the oven to preheat to the temperature you need for baking.
- Never place any pan or food for baking directly on the bottom of the oven. Always use a rack in at least the lowest position.
- Center pans on the rack for best hot air circulation around the food. If you are using multiple pans and the convection fan, leave at least one inch of space between them.
- Never let food come in contact with the internal oven surfaces.

⚠ WARNING

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with any material, such as aluminum foil. Doing so blocks the airflow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat creating a fire hazard.

⚠ AVERTISSEMENT

Ne couvrez JAMAIS les fentes, les trous ou les passages dans le bas du four ou ne recouvrez pas une grille entière avec un matériau tel que du papier d'aluminium. Cela bloque la circulation de l'air dans le four et peut provoquer une intoxication au monoxyde de carbone. Les revêtements en aluminium peuvent également emprisonner la chaleur, créant un risque d'incendie.

Blue LED Indicator

When you push in and turn the oven control to any temperature setting between 150° F and 500° F (66° C and 260° C), the blue LED indicator will light up when the oven is on and preheating. It is normal for the oven burner to take up to three minutes to ignite.

After about ten minutes, the blue LED indicator will turn off when the oven sensor reaches the temperature you want. However, it will take up to 30 minutes for the oven to fully preheat to that temperature.

The blue LED indicator will blink as the oven cycles to maintain the set temperature.

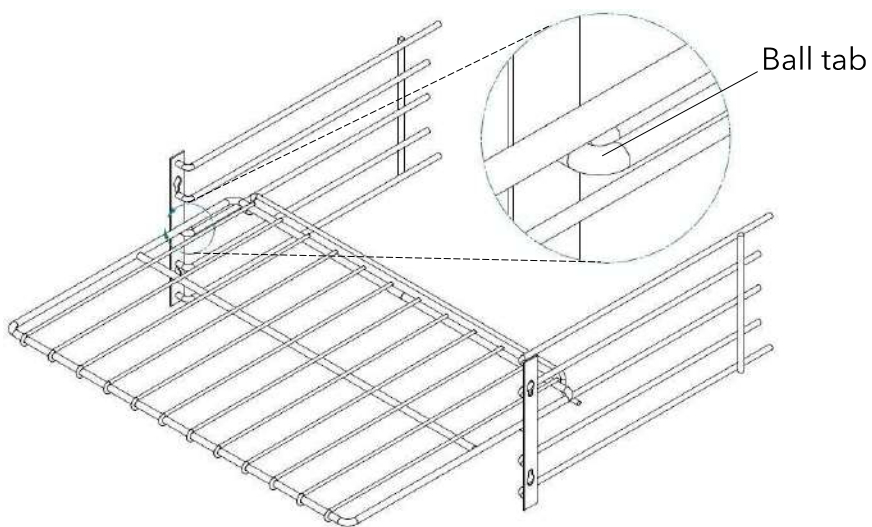
Important: For best results, do not put your food in the oven until it is up to the temperature you need.

Operation

Standard Racks

Remove

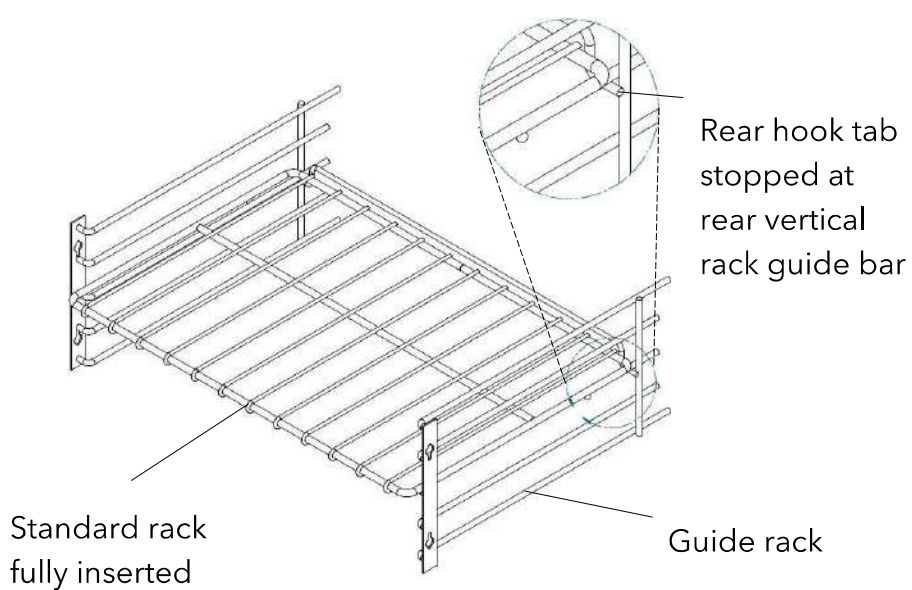
1. Grasp both sides of the front of the rack.
2. Slightly lift the rack up, then pull the rack until the ball tabs on the bottom of the rack clear the rack guide.



3. Continue to pull the rack all the way out of the oven.

Replace

1. Hold both sides of the rack and align the rack onto the rack guide position you want to use.
2. Push in the rack up to the ball tabs, then slightly lift the rack until the ball tabs are past the front of the rack guide.
3. Set the rack onto the rack guide, then push the rack into the oven the rest of the way until the rear hook tab stops at the rear vertical rack guide bar.

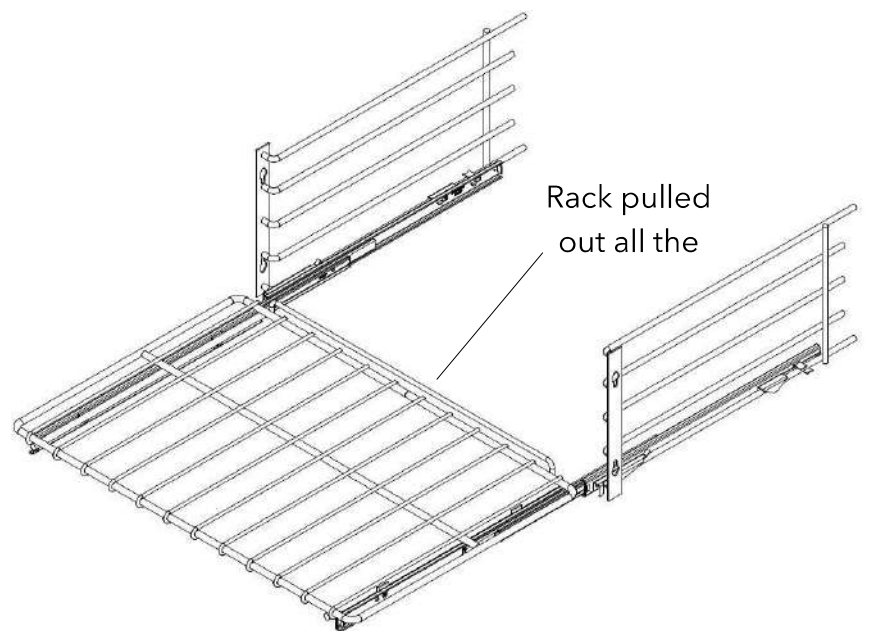


Extension Racks

Remove

Important: Be aware the extension rack is heavy and could drop unexpectedly after you pull it completely from the oven.

1. Push the extension rack all the way into the oven.
2. Firmly grasp all of the slides on both sides of the extension rack. You will need to pull everything out at the same time.
3. As you pull, be sure to slightly lift each time you need to clear the tabs on the rack from the rack guide.
4. Carefully pull the extension rack all the way out of the oven.

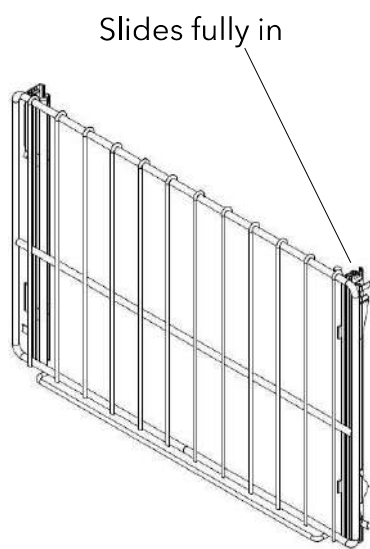


Operation (continued)

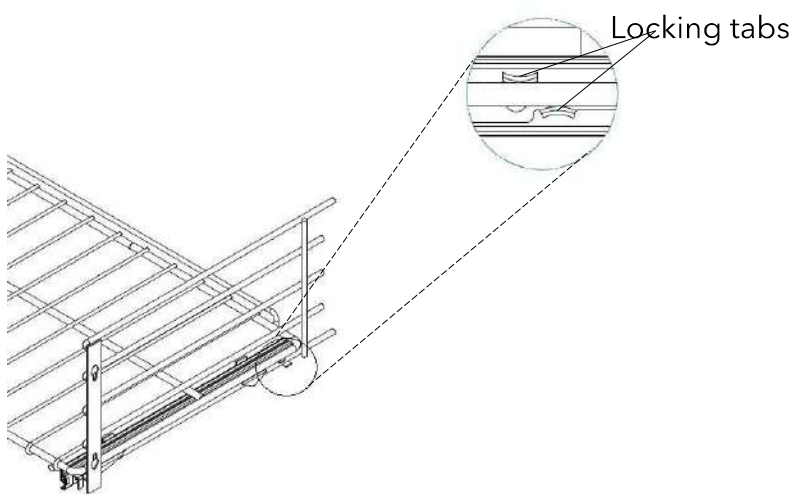
Extension Racks (continued)

Replace

1. To make sure the extension rack is fully closed, firmly hold the front ends of the rack at your waist, then touch the back of the extension rack to the floor. Slide the front end of the rack downward until all the slides are fully in place.



2. Firmly grasp all of the slides on each side of the extension rack, slightly elevate the rack above the rack guide you want to use, then gently nudge the rack onto the rack guide.
3. Continue to slightly lift the extension rack over the rack guide as each tab reaches the rack guide.
4. When the extension rack is pushed in all the way, make sure it is securely locked in position, or it will slide out when the door is opened.

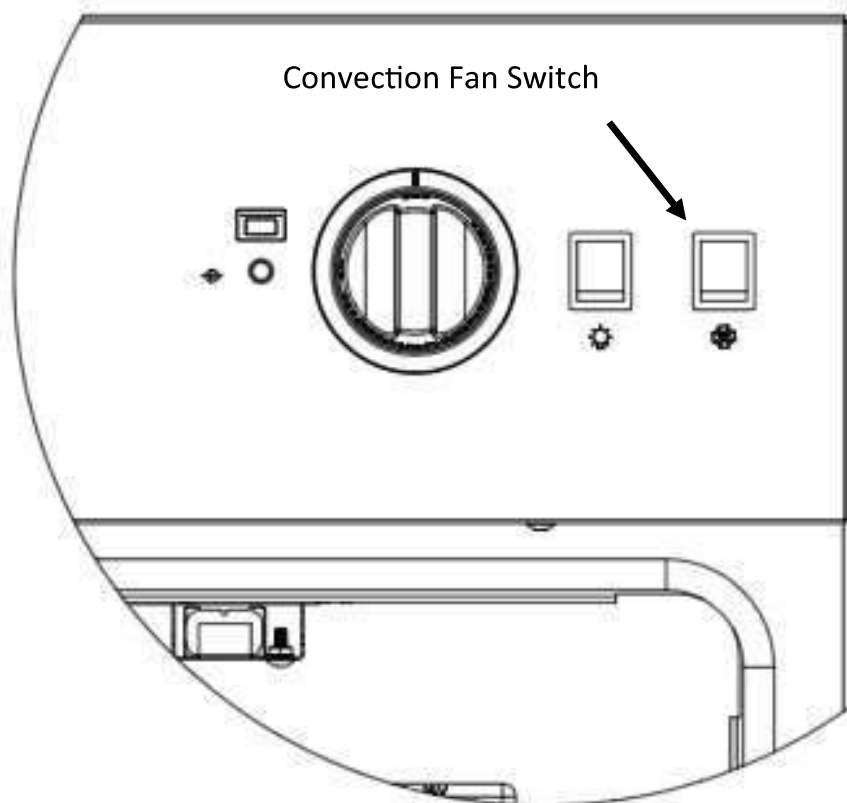


Operation – Convection Fan

1. Push in and turn the oven control knob left to any temperature setting between 150° F and 500° F (66° C and 260° C). The blue LED indicator will light up when the oven is on and preheating. It is normal for the oven burner to take up to three minutes to ignite.

Important: Do not use the convection fan during the initial preheat cycle. Wait for the blue LED indicator to turn off before turning on the convection fan.

2. In about 10 minutes, the blue LED indicator will turn off when the oven sensor reaches the temperature you want. However, it will take up to 30 minutes for the oven to fully preheat to that temperature. The blue LED indicator will blink as the oven cycles to maintain the set temperature.
3. Press the Convection Fan switch up to turn on the fan after the oven is preheated and the blue LED

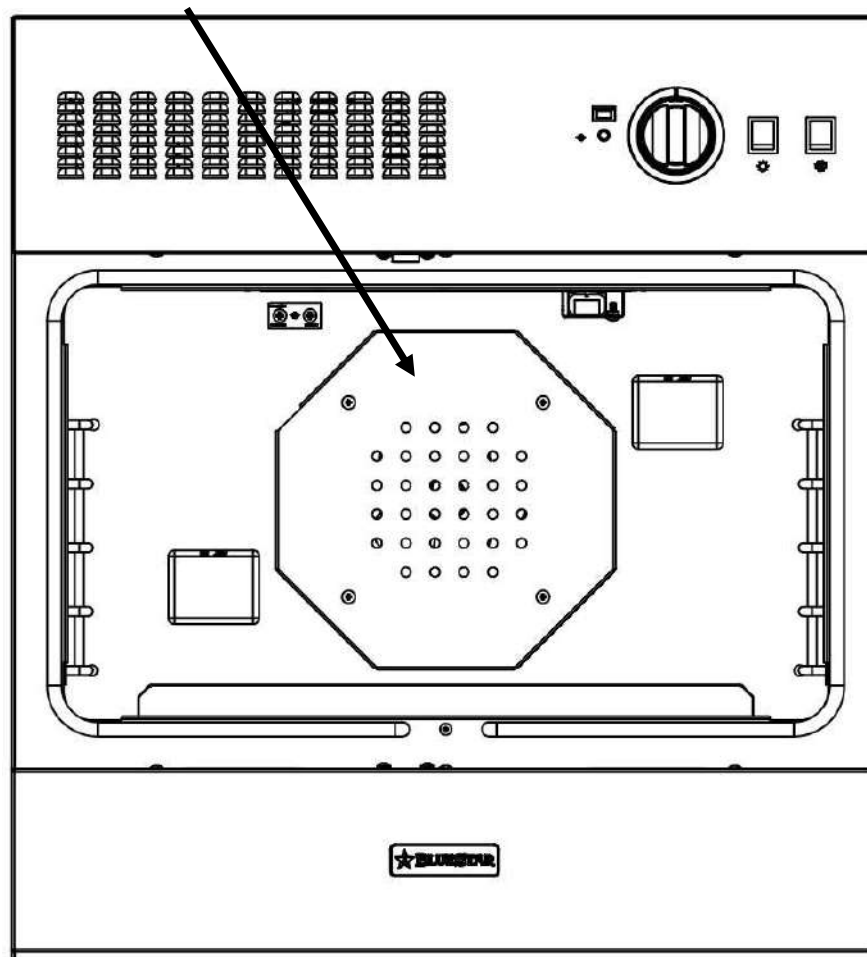


indicator is off. You can toggle the convection fan on or off any time after this

4. **Important:** For best results, do not put your food in the oven until it is up to the temperature you want.

Important: 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 such as aluminum foil.

Convection Fan Guard



Important: Do not operate the convection fan during the initial oven preheat or while broiling.

Cooking Guide and Tips

Convection Cooking

Convection cooking uses a fan inside the oven to circulate the heated air more evenly, resulting in better heat distribution and a more consistent temperature. Meats are seared and self-basted, which result in more flavor and less shrinkage as well as quicker cooking times.

Important: You may find that your new oven cooks differently than the old one. Take a few weeks to get comfortable and familiar with your new oven. Do not use thermostats such as those found in grocery stores to check your oven temperatures. These thermostats may vary by 40° F (4° C) or more.

- As a general rule, reduce the temperature 25° F (-4° C) or reduce the amount of time by 25% from that used in a standard/conventional oven. Cooking time may also be shorter. Closely monitor the first batch of each recipe prepared.
- Cooking times and temperatures will vary depending upon such factors as size of the load, temperature, mixture of ingredients (particularly moisture), and density.
- Center pans on racks and load each shelf evenly to allow for proper air circulation within the oven.
- Select a roasting dish that has no or low sides like a broiler pan so that the air can circulate freely around the food.
- When thawing frozen casseroles, preheat the oven 100° F (38° C) over the suggested temperature. Return the cooking temperature to the normal setting once the oven is loaded. This will help compensate for the large frozen casserole.
- Covered dishes do not benefit from convection baking or roasting.
- Place muffin pans in the oven back to front or with the short side of the pans facing the front. This will result in the most evenly baked food.

Oven Use

- When loading the oven, work as quickly as possible to prevent loss of heat.
- Center items on oven racks evenly for even baking.
- Roast meat with the fat side facing up to self-baste and shrink less.
- Keep the oven free from grease buildup to avoid fire.

Broiler Use

Tip: Before turning on the broiler, decide which oven rack position you want to use based on the recipe, depth of the broiler pan, or food thickness and move the oven rack accordingly.

Important: The broiler is an extremely hot burner. It is recommended you attend this broiler at all times while it is in use. Do not walk away and always keep an eye on the food. Things burn quickly at that temperature.

- Start on a lower rack, then move the food up if it is not searing to your expectations. The third rack from the top is a safe start. Do not place food closer than 2" (50.8 mm) from the surface of the broiler to prevent burning.
- Do not use foil to line greasy food when cooking under the broiler. Fats and grease can melt off and can quickly catch fire.
- Use caution when cooking with parchment paper.
- It is best to cook foods of even thickness. Different thickness cuts of food can cook at different rates. Those foods closest to the surface of the burner will cook (and can burn) quicker.

Cooking Guide and Tips (continued)

Safe steps in food handling, cooking, and storage are essential in preventing food-borne illness. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow these four guidelines to keep food safe:

- **Clean**—Wash hands and surfaces often.
- **Separate**—Keep raw meat apart from other foods.
- **Cook**—Cook to the right temperature.
- **Chill**—Refrigerate food promptly.

Cook all food to these minimum internal temperatures as measured with a food thermometer before removing food from the heat source. You may choose to cook food to higher temperatures. A holding temperature of 140° F (60° C) or higher is recommended for food safety.

Category	Food	Temperature	Rest Time
Ground Meat, Stuffing, and Meat Loaf	Beef, Pork, Veal, Lamb	160° F (71° C)	None
	Turkey, Chicken	165° F (74° C)	None
Fresh Beef, Veal, Lamb	Steaks, Roasts, Chops	145° F (63° C)	3 minutes
Poultry	Chicken and Turkey (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165° F (74° C)	Whole: 10-15 minutes Breasts: 5 minutes
Pork and Ham	Fresh Pork	145° F (63° C)	3 minutes
	Fresh Ham (raw)	146° F (63° C)	3 minutes
	Precooked Ham (to reheat) <i>Note:</i> Reheat cooked hams packaged at USDA-inspected plants .	140° F (60° C) 165° F (74° C) if not from USDA-inspected plants	None
Eggs and Egg Dishes	Eggs	Cook until yolk and white are firm	None
	Egg Dishes (such as frittata, quiche)	160° F (74° C)	None
Leftovers and Casseroles	Leftovers and Casseroles	165° F (74° C)	None
Seafood	Fish with fins	145° F (63° C) or cook until flesh is opaque and separates easily with a fork.	None
	Shrimp, Lobster, Crabs, Scallops	Cook until flesh is pearly or white, and opaque.	None
	Clams, Oysters, Mussels	Cook until shells open during cooking.	None

Source: [FoodSafety.gov](https://www.foodsafety.gov), United States Food Safety and Inspection Service, as of April 2019.

High Altitudes

For helpful information on cooking in high altitudes, visit: <https://www.fsis.usda.gov/food-safety/safe-food-handling-and-preparation/food-safety-basics/high-altitude-cooking>.

Care and Cleaning

Important: Make sure the appliance is cool before you clean.

Material	Cleaning	Need to Know
Stainless Steel	<ul style="list-style-type: none"> Clean with stainless steel cleaner and follow the cleaner manufacturer's instructions. 	<ul style="list-style-type: none"> Do not use steel wool, metal pads, or abrasive cleaners. Do not use a metal knife, spatula, or any metal tool to scrape these surfaces. Do not permit citrus or tomato juices to sit and dry on these surfaces as citric acid will discolor the surface. Wipe such spills immediately. Do not polish across the grain or in circles. Discoloration may occur with heavy use.
Painted Metal	<ul style="list-style-type: none"> Use a soft cloth and a quality glass cleaner or warm soapy water. 	<ul style="list-style-type: none"> Do not use steel wool, metal pads, or abrasive cleaners. Do not use a metal knife, spatula, or any metal tool to scrape these surfaces. Do not permit citrus or tomato juices to sit and dry on these surfaces as citric acid will discolor the surface. Wipe such spills immediately. Do not use paper towels or other coarse cloths.
Plated Finishes (Brass, Copper, Chrome, Oil-Rubbed Bronze, Pewter)	<ul style="list-style-type: none"> The parts were treated with a protective clear coat to prevent aging or discoloration. This clear coat will last the life of the appliance unless the coating is removed. Clean with a microfiber cloth using Endust, Pledge, or something similar. 	<ul style="list-style-type: none"> Do not use a metal knife, spatula, or something similar or any metal tool to scrape these surfaces. Do not permit citrus or tomato juices to sit and dry on these surfaces as citric acid will discolor the surface. Wipe such spills immediately. Do not use harsh cleaners (such as Brite Boy) as these will remove the coating and cause the metals to discolor.
Oven Window	<ul style="list-style-type: none"> When the oven is cool, use a cloth and warm soapy water to clean the interior oven door window. Rinse with clear water and dry thoroughly. 	<ul style="list-style-type: none"> Do not clean the oven door gaskets. Damage to the material or the door seal may occur.

Care and Cleaning (continued)

Material	Cleaning	Need to Know
Oven Interior (Porcelain-Enamel)	<ul style="list-style-type: none"> The oven interior is coated with porcelain enamel you can clean using a commercial oven cleaner. Be sure to follow the cleaner manufacturer's instructions before you start. Make sure the area is well-ventilated when using a commercially available oven cleaner. To loosen tough baked-on stains, lay a cloth soaked in hot water on the area for several minutes. 	<ul style="list-style-type: none"> Do not use the commercial oven cleaner on the door gasket, igniter, or ceramic broiler. Do not use steel wool or metal pads to clean the interior oven walls as they may damage or scratch the enamel coating. Make sure cleaning chemicals do not come in contact with any stainless steel or painted surfaces.
Oven Racks	<ul style="list-style-type: none"> Make sure the oven is cool before you take out the oven racks. Wash the racks in hot, soapy water, rinse in clear water, then dry thoroughly. 	<ul style="list-style-type: none"> N/A
Broiler	<ul style="list-style-type: none"> N/A 	<ul style="list-style-type: none"> Do not clean the broiler surface or permanent damage may occur.

Troubleshooting

Check these helpful tips for any problems with your oven. If additional help or service is needed, please call customer service at (800) 449-8691. You will need to have the model and serial numbers for your appliance ready before you contact them. See **Product Information** at the beginning of this manual for information on finding these numbers.

Problem	Possible Cause	Solution
Oven is on but not heating	<ul style="list-style-type: none"> • No electrical power to the appliance • Gas is not flowing to the appliance. 	<ul style="list-style-type: none"> • Plug into a properly grounded three-prong electrical outlet • Check and reset the circuit breaker for the appliance • Make sure the gas supply valve is on.
Oven light not on	<ul style="list-style-type: none"> • No electrical power to the appliance • Oven light bulb is burned out 	<ul style="list-style-type: none"> • Plug the appliance into a properly-grounded three-prong electrical outlet. • Check and reset the circuit breaker for the wall outlet used for the appliance. • Replace with 40 Watt appliance light bulb.
Convection fan does not turn	<ul style="list-style-type: none"> • No electrical power to the appliance 	<ul style="list-style-type: none"> • Plug into a properly grounded three-prong electrical outlet • Check and reset the circuit breaker for the appliance

Warranty

Prizer-Painter Stove Works, Inc. ("Prizer-Painter") warrants your BlueStar appliance ("product") purchased in the U.S. and Canada and installed in residential properties for normal residential use.

What Is Covered

Subject to the specific conditions and limitations below, this warranty covers parts and/or labor necessary to repair or replace any part of the product that contains defects in materials and workmanship.

Two Year Warranty. For two (2) years from the date of installation, this warranty covers all parts and labor necessary to repair or replace any part on the product except for the Cosmetic Component Warranty below.

Cosmetic Component Warranty. For thirty (30) days from the date of installation, this warranty covers scratches and dents, paint and porcelain blemishes, visible chips, etc.

Limitations of Coverage

- Floor Models. For one (1) year from the date of installation, this warranty covers all parts and labor necessary to repair or replace any part on the product except for cosmetic parts for which there is no warranty.
- The replacement of a part under this warranty does not extend the warranty period.
- Warranty service outside normal business hours and in areas beyond 50 miles one way from an authorized BlueStar retailer or service provider. The owner will be responsible for any and all costs associated with additional mileage, non-standard service or overtime, and special equipment required to remove the product so service may be performed.

This warranty is void if the:

- If the product is removed from where it was originally installed.
- If the original factory installed serial number is altered or removed from the product.
- If gas cooking products are converted by someone other than a BlueStar authorized service company.

What Is Not Covered

This warranty does not cover, and specifically excludes:

- Product installed or used in any commercial or other non-residential property such as, but not limited to, day care facilities, fire stations, hotels, nursing homes, etc.
- Installation related issues including improper badge placement or installation inconsistent with the product specifications/installation instructions.
- Damage or repairs caused by alterations or modifications, abuse, misuse, neglect, or improper installation, mounting, handling, operation, maintenance, or storage.
- Normal adjustments after installation and setup.
- Normal wear, care, and maintenance of the product as described in this manual.
- Service calls to educate the customer on the proper use and care of the product.
- Consumable parts such as water filters.
- Damage or repairs caused by unauthorized service or repairs, including unauthorized adjustments or calibrations performed on the product.
- Accidental or intentional damage.
- Damage or repairs as a result of natural disasters, fires, floods, earthquakes, winds, lightning, corrosive atmosphere, loss of electrical power to the product for any reason, or other conditions beyond Prizer-Painter's control.
- Damage or repairs caused by alteration for outdoor use.
- Damage or repairs caused by the use of harsh chemicals or cleaning products improperly applied.
- Liability or responsibility for damage to surrounding property including cabinetry, floors, ceilings, etc.
- Consequential or incidental damage, including but not limited to food or medicine loss, time away from work, restaurant meals, etc.

The terms of this warranty provide for repair of the product only. If the product cannot be repaired, Prizer-Painter, at its sole discretion, will determine whether to exchange the product.

Please see the Arbitration Clause and Related Provisions, which affect your legal rights. The Arbitration Clause is available at www.bluestarcooking.com.