



Electric Wall Oven

User Manual

Installation and
Use and Care Information

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 product 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®.

The BlueStar® Team

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Model Information

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

Model Number _____

Serial Number _____

Installation Date _____

Dealer's Name _____

Dealer's Phone Number _____

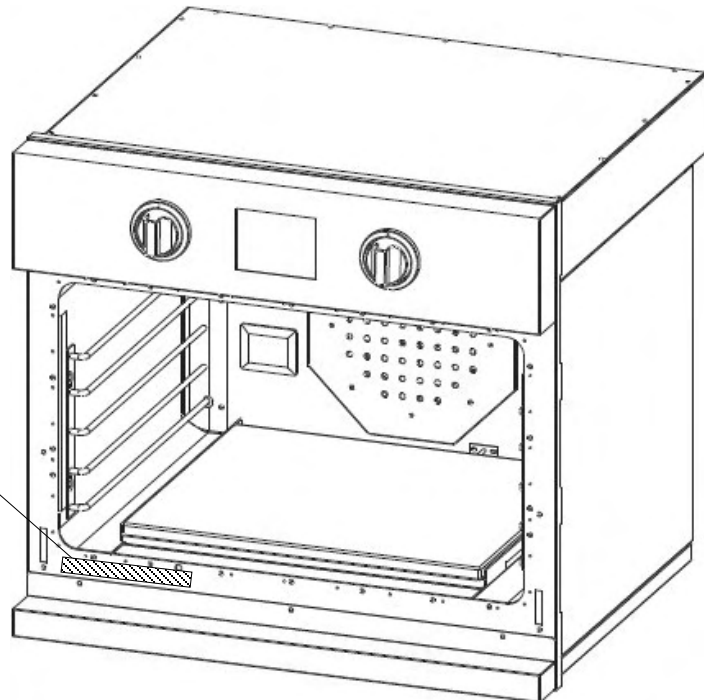
Date of Purchase _____

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 service personnel. BlueStar® also recommends using authorized service personnel if service is required after the warranty expires. To locate authorized service personnel in your area, go to www.bluestarcooking.com/support/find-a-service-center or call customer service at (800) 449-8691.

You can find the model and serial numbers on the front face of the oven behind the door.

Model and Serial Number
information



Safety Information

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

DANGER

Will cause serious injury or death if instructions are not followed.

WARNING

Can cause serious injury or death if instructions are not followed.

CAUTION

Can cause minor injury or product damage if instructions are not followed.

WARNING

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

WARNING

Do not install or use this appliance near water or outdoors, for example, near a kitchen sink, in a wet basement or near a swimming pool.

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.

Electrical Requirements and Grounding Instructions
Installation and service must be performed by a qualified installer, service agency, or utility company.

Important: Installation must conform with local codes or, in the absence of local codes, to the National Fuel Gas Code, ANSI Z223.1/NFPA54, and National Electrical Code NFPA70.

The installation of appliances designed for manufactured (mobile) home installation must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280, or, when this standard is not applicable, refer to: ANSI/NCSBCS A225.1 or with local codes as applicable.

The installation of appliances designed for Recreation Park Trailers must conform with state and local codes, or, in the absence of such codes, to the standard for Recreational Park Trailers ANSI A119.5.

WARNING

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

- Read the provided user manual before operating this appliance.
- This product is to be used only for cooking tasks expected of a home appliance. This product is not intended for commercial use.
- 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.
- Do not install, repair, or replace any part of the product yourself unless specifically recommended in the literature accompanying it. All other service must be performed by a qualified service technician.
- Only an authorized service technician should perform service. Technicians must disconnect the power supply before servicing this unit.
- 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.
- This product must be properly installed and grounded by a qualified installer according to these installation instructions prior to use. The installer must show the customer the location of the circuit breaker panel or fuse box so that they know where and how to turn off electric power to the product. BlueStar® is not responsible for service required to correct a faulty installation. The owner is responsible to make sure this appliance is properly installed.
- Have the installer demonstrate how to use this appliance and show you where the circuit breaker is located so that you know how and where to turn off electricity to the product.
- To avoid electric shock hazard, do not install this appliance outside or near water. Do not install or use this appliance if it has been exposed to water.
- 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.
- Do not tamper with the controls. Do not adjust or alter any part of the appliance unless specifically instructed to do so by this manual.
- Secure the appliance to the cabinet following the direction in the installation instructions to prevent injury due to the unit tipping forward.

Safety Information (continued)

WARNING

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

- To prevent damage, do not use the oven handles as lift points or for moving the product.
- Do not climb or sit on any part of the appliance.
- 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.
- A child or adult can tip the appliance and be injured or killed.
- Keep packaging materials away from children. Plastic sheets and bags can cause suffocation.
- Do not leave children or pets alone or unattended in the area around the product. Do not allow children to play with the controls, pull on the handle, or touch other parts of the product.
- Do not store items of interest to children above the appliance. Children can be burned or injured while climbing on the appliance.
- Install a smoke detector or near the kitchen.
- Do not use water on grease fires. Smother any flames with a lid, cookie sheet, or flat tray. Use baking soda or a foam fire extinguisher to extinguish flaming grease. If a fire occurs, keep the oven door closed.
- Keep flammable items, such as paper, cardboard, plastic, and cloth away from hot surfaces. Do not put such items in the oven. Do not allow potholders to touch hot surfaces.
- 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 use the oven for storage.
- Do not store combustible, flammable, or explosive materials in the oven or in adjacent cabinets.
- Never use the appliance for warming or heating the room.
- Do not line the oven with aluminum foil or other materials while cooking or cleaning.
- 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.

Renseignements sur la sécurité

Veillez lire et respecter les messages de sécurité suivants pour vous assurer que votre produit de cuisson est installé et utilisé de la façon la plus sécuritaire possible :

⚠ DANGER

Causera des blessures graves ou la mort si les instructions ne sont pas suivies.

⚠ AVERTISSEMENT

Peut causer des blessures graves ou la mort si les instructions ne sont pas suivies.

⚠ MISE EN GARDE

Peut causer des blessures mineures ou des dommages au produit si les instructions ne sont pas suivies.

⚠ AVERTISSEMENT

Si l'information contenue dans ce manuel n'est pas suivie, un incendie ou une explosion peut causer des dommages matériels, des blessures corporelles ou la mort.

⚠ AVERTISSEMENT

N'installez pas ou n'utilisez pas cet appareil près de l'eau ou à l'extérieur, par exemple, près d'un évier de cuisine, dans un sous-sol humide ou près d'une piscine.

Cet appareil est conçu pour faciliter l'installation et l'utilisation, mais nous vous recommandons de lire toutes les sections de ce manuel avant l'installation et la première utilisation.

Exigences électriques et instructions de mise à la terre
L'installation et le service doivent être effectués par un installateur, une agence de service ou une entreprise de services publics qualifiée.

Important: L'installation doit être conforme aux codes locaux ou, en l'absence de codes locaux, au Code national du gaz combustible, à la norme ANSI Z223.1/NFPA54 et au Code national de l'électricité NFPA70.

L'installation d'appareils conçus pour l'installation d'une maison fabriquée (mobile) doit être conforme à la norme de construction et de sécurité des maisons préfabriquées, titre 24 CFR, partie 3280 ou, lorsque cette norme ne s'applique pas, faire référence à: ANSI / NCSBCS A225.1 ou avec des codes locaux, le cas échéant.

L'installation d'appareils conçus pour les remorques de parc de loisirs doit être conforme aux codes d'État et locaux ou, en l'absence de tels codes, à la norme pour les remorques de parc récréatif ANSI A119.5.

⚠ AVERTISSEMENT

Pour réduire le risque d'incendie, de choc électrique, de blessure grave ou de décès lors de l'utilisation de votre appareil, suivez les précautions de sécurité de base, notamment les suivantes :

- Lisez le manuel d'utilisation fourni avant d'utiliser cette appliance.
- Ce produit ne doit être utilisé que pour les tâches de cuisson attendues d'un appareil ménager. Ce produit n'est pas destiné à un usage commercial.
- S'il s'avère que votre produit est endommagé à la réception, communiquez immédiatement avec votre concessionnaire ou votre constructeur. N'installez ni n'utilisez un appareil endommagé ou si le conduit est endommagé.
- N'installez, ne réparez pas ou ne remplacez pas vous-même une partie du produit, sauf indication particulière dans la documentation qui l'accompagne. Tous les autres services doivent être effectués par un technicien de service qualifié.
- Seul un technicien de service autorisé devrait effectuer le service. Les techniciens doivent débrancher le bloc d'alimentation avant d'entretenir cette unité.
- L'alimentation électrique du produit doit être coupée au niveau du disjoncteur ou de la boîte à fusibles avant d'effectuer tout type de service ou d'installation.
- Ce produit doit être correctement installé et mis à la terre par un installateur qualifié conformément à ces instructions d'installation avant d'être utilisé. L'installateur doit montrer au client l'emplacement du panneau de disjoncteur ou de la boîte à fusibles afin qu'il sache où et comment couper l'alimentation électrique du produit. 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.
- Demandez au programme d'installation de démontrer comment utiliser cet appareil et de vous montrer où se trouve le disjoncteur afin que vous sachiez comment et où couper l'électricité au produit.
- Pour éviter les chocs électriques, n'installez pas cet appareil à l'extérieur ou près de l'eau. N'installez ni n'utilisez cet appareil s'il a été exposé à de l'eau.
- N'obstruez pas les zones de ventilation ou les fentes. Le produit de cuisson doit être installé de manière à ce que la zone située sous la porte ne soit pas obstruée pour permettre la libre circulation de l'air.
- Ne pas altérer les contrôles. N'ajustez ni ne modifiez aucune partie de l'appareil, à moins d'y être expressément invité par le présent manuel.
- Fixez l'appareil à l'armoire en suivant la direction des instructions d'installation pour éviter les blessures dues au basculement de l'unité vers l'avant.

AVERTISSEMENT

Pour réduire le risque d'incendie, de choc électrique, de blessure grave ou de décès lors de l'utilisation de votre appareil, suivez les précautions de sécurité de base, notamment les suivantes :

- Pour éviter les dommages, n'utilisez pas les poignées du four comme points de levage ou pour déplacer le produit.
- Ne grimpez pas et ne vous asseyez sur aucune partie de l'appareil.
- N'utilisez pas la porte du four pour marcher, vous pencher ou vous asseoir à tout moment, des dommages à l'appareil et / ou des blessures corporelles peuvent survenir.
- Un enfant ou un adulte peut donner un pourboire à l'appareil et être blessé ou tué.
- Gardez les matériaux d'emballage loin des enfants. Les bâches et les sacs en plastique peuvent causer de la suffocation.
- Ne laissez pas les enfants ou les animaux domestiques seuls ou sans surveillance dans la zone autour du produit. Ne laissez pas les enfants jouer avec les commandes, tirer sur la poignée ou toucher d'autres parties du produit.
- Ne stockez pas d'articles d'intérêt pour les enfants au-dessus de l'appareil. Les enfants peuvent être brûlés ou blessés en grimpant sur l'appareil.
- Installez un détecteur de fumée ou près de la cuisine.
- N'utilisez pas d'eau sur les feux de graisse. Éteufez toutes les flammes avec un couvercle, une plaque à biscuits ou un plateau plat. Utilisez du bicarbonate de soude ou un extincteur à mousse pour éteindre la graisse enflammée. En cas d'incendie, gardez la porte du four fermée.
- Gardez les articles inflammables, comme le papier, le carton, le plastique et le tissu, à l'écart des surfaces chaudes. Ne mettez pas de tels articles dans le four. Ne permettez pas aux détenteurs de pot de toucher les surfaces chaudes.
- N'utilisez que des porte-pots secs pour éviter les brûlures de vapeur lorsque vous déplacez des articles à l'extérieur ou à l'extérieur de l'appareil. N'utilisez pas de serviette ou d'autre chiffon encombrant à la place des porte-pot.
- Lorsque vous utilisez le four: Ne touchez pas les surfaces intérieures du four ou la zone extérieure entourant immédiatement la porte. Les surfaces intérieures du four peuvent devenir assez chaudes pour causer des brûlures.
- Portez une tenue vestimentaire appropriée. Ne portez pas de vêtements amples ou suspendus lorsque vous utilisez l'appareil. Ne laissez pas les vêtements entrer en contact avec un élément ou à proximité de tout élément ou de l'intérieur du four et des zones environnantes pendant et immédiatement après utilisation. Certains matériaux synthétiques sont hautement inflammables et ne doivent pas être portés pendant la cuisson.
- N'utilisez pas le four pour le stockage.
- N'entreposez pas de matières combustibles, inflammables ou explosives dans le four ou dans des armoires adjacentes.
- N'utilisez jamais l'appareil pour réchauffer ou chauffer la pièce.
- Ne tapissez pas le four avec du papier d'aluminium ou d'autres matériaux pendant la cuisson ou le nettoyage.
- Ne laissez pas d'objets métalliques, tels que du papier d'aluminium, la sonde de 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 remplacer les aliments dans le four.
- Soyez prudent lorsque vous ajoutez des liquides à des aliments ou à des contenants dans un four chaud. La vapeur peut causer de graves brûlures ou échaudages.
- Ne pas chauffer les contenants alimentaires non ouverts. L'accumulation de pression peut provoquer l'éclatement du conteneur et entraîner des blessures.
- La graisse est inflammable. Laissez la graisse chaude refroidir avant de tenter de la manipuler. Évitez de laisser les dépôts de graisse s'accumuler. Nettoyez après chaque utilisation.
- Les lentilles lumineuses doivent toujours être en place lorsque le four est utilisé pour protéger les ampoules contre les bris.
- Les grilles de four doivent être positionnées lorsque le four est frais pour éviter les brûlures. Si une grille doit être déplacée pendant que le four est chaud, ne laissez pas le porte-pot 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 frais avant d'utiliser tout type de nettoyant pour aérosols sur ou autour de l'appareil. Le produit chimique qui produit l'action de pulvérisation pourrait, en présence de chaleur, enflammer ou faire corroder des pièces métalliques.
- Nettoyez les pièces uniquement comme indiqué dans le manuel d'utilisation.
- Ne nettoyez pas les joints de porte du four. Les joints de porte sont essentiels pour un bon joint du four. Des précautions doivent être prises pendant le nettoyage pour éviter de froter, d'endommager ou de déplacer le joint de sa position installée.

Single Oven Site Preparation — Specifications and Dimensions

Oven Interior

26 1/4" W x 20" D x 15" H
(666.8 mm W x 508 mm D x 381 mm H)

Oven Elements

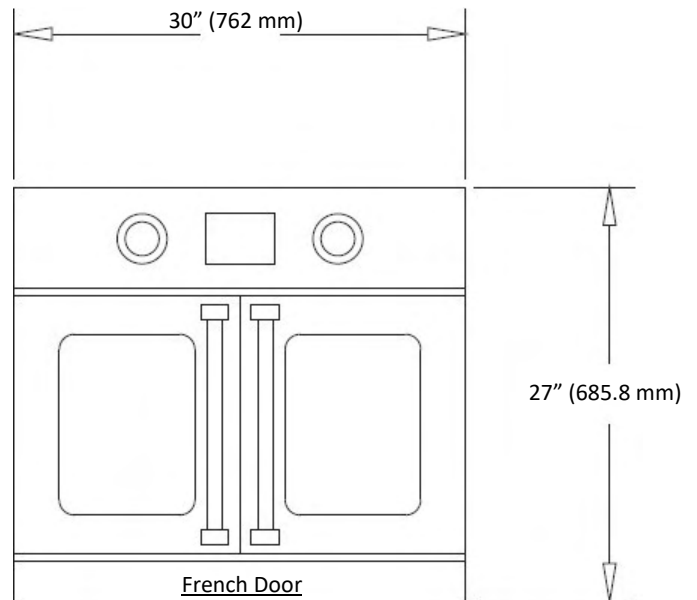
Oven Broiler Element Rating: 5000 Watts
Oven Bake Element Rating: 2500 Watts
Oven Heat Assist Element: 1800 Watts

Electrical Requirements

The Electrical Appliance Rating: 240V, 60Hz, 24 AMPS, 1PH
Recommended: 30 amp circuit

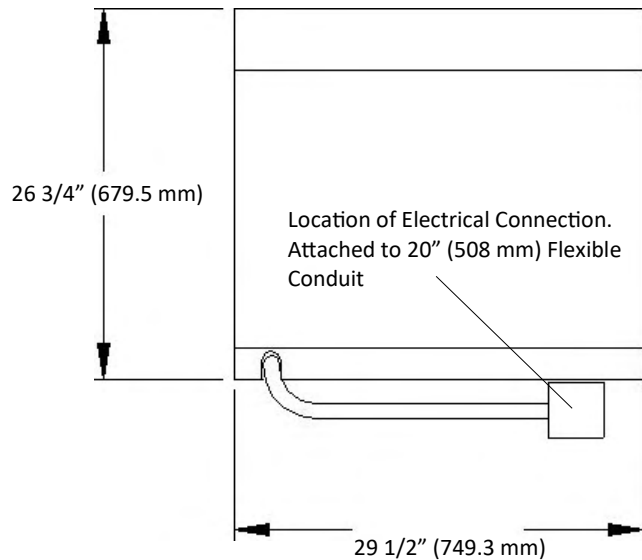
Note: The doors on the single oven can either be French doors (as shown on the right) or a drop-down door. These dimensions apply regardless of the door configuration chosen.

Front Dimensions



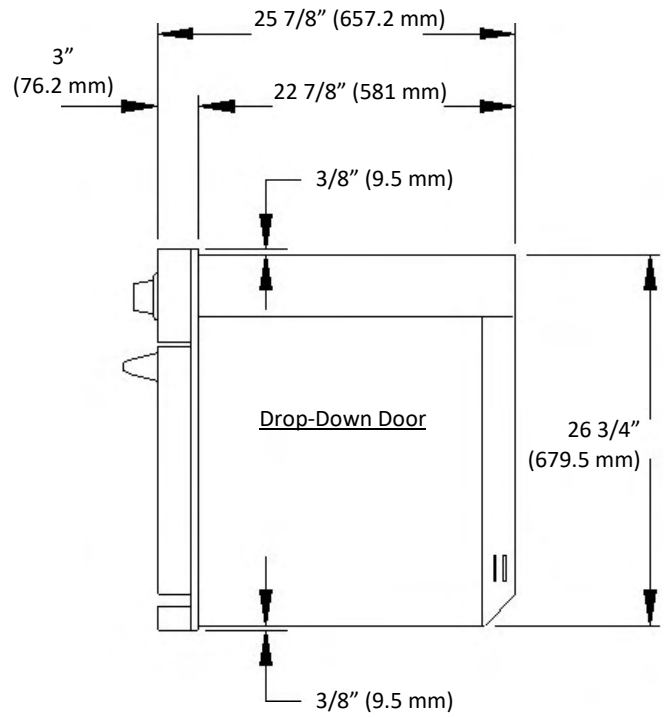
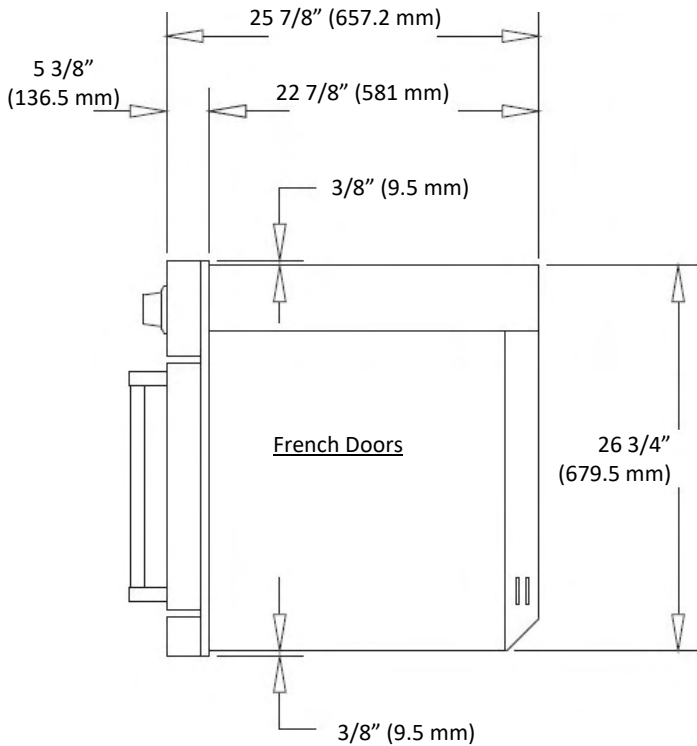
Back Dimensions

Front frame not shown



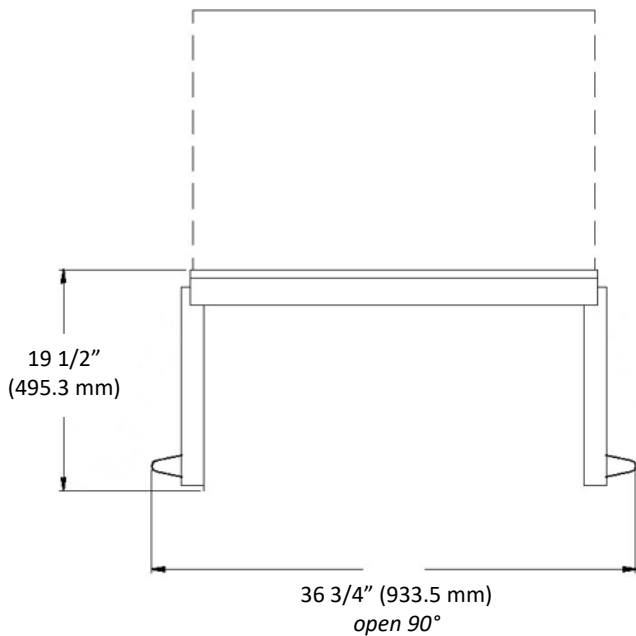
Single Oven Site Preparation — Specifications and Dimensions (continued)

Side Dimensions



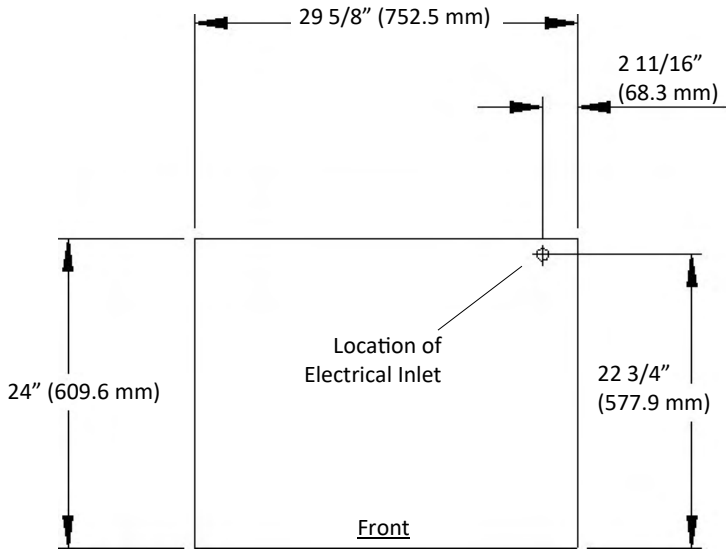
Top Dimensions

Important: You must allow at least 3/4" (19.1 mm) from the side of the wall oven to the cabinet drawer or door side for the french door to open correctly.

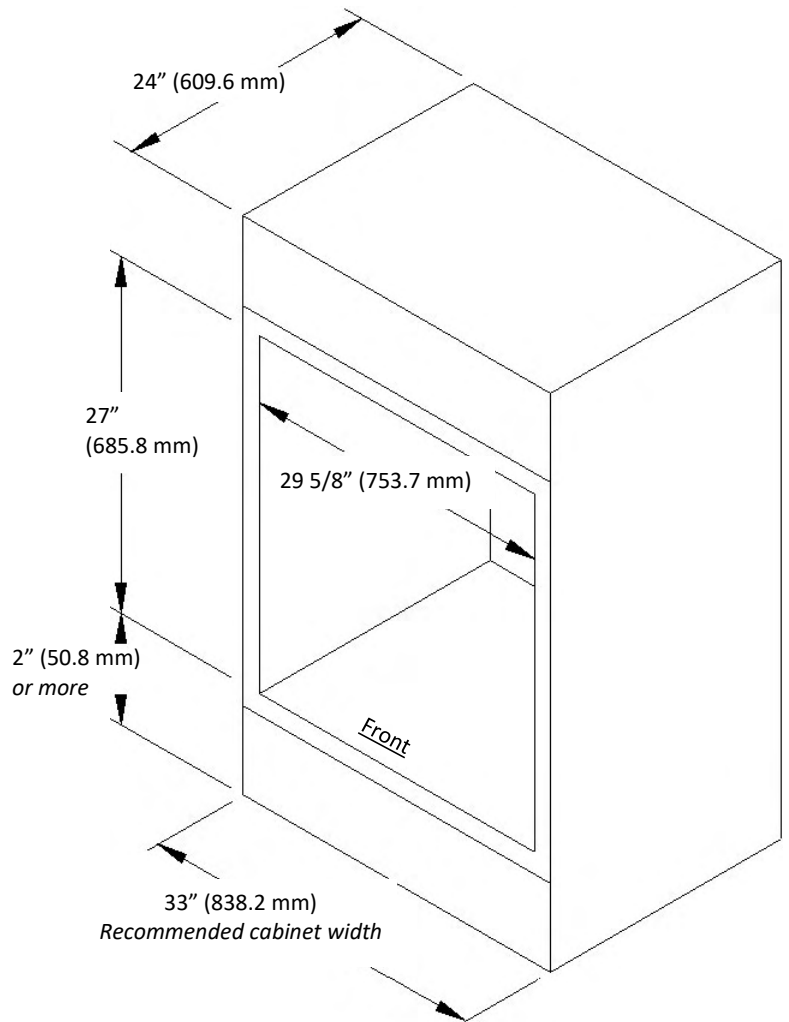


Single Oven Site Preparation — Cabinet Dimensions

Cabinet Top Dimensions



Cabinet Front Dimensions



Double Oven Site Preparation — Specifications and Dimensions

Oven Interior

26 1/4" W x 20" D x 15" H
(666.8 mm W x 508 mm D x 381 mm H)

Upper Oven Elements

Oven Broiler Element Rating: 5000 Watts
Oven Bake Element Rating: 2500 Watts
Oven Heat Assist Element: 1800 Watts

Lower Oven Elements

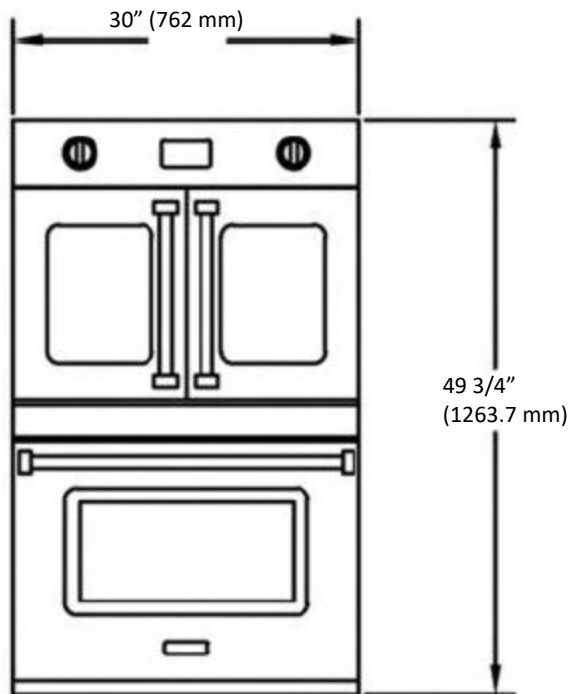
Oven Broiler Element Rating: 2500 Watts
Oven Bake Element Rating: 2500 Watts
Oven Heat Assist Element: 1800 Watts

Electrical Requirements

The Electrical Appliance Rating: 240V, 50Hz, 50 AMPS, 1PH
Recommended: 50 amp circuit

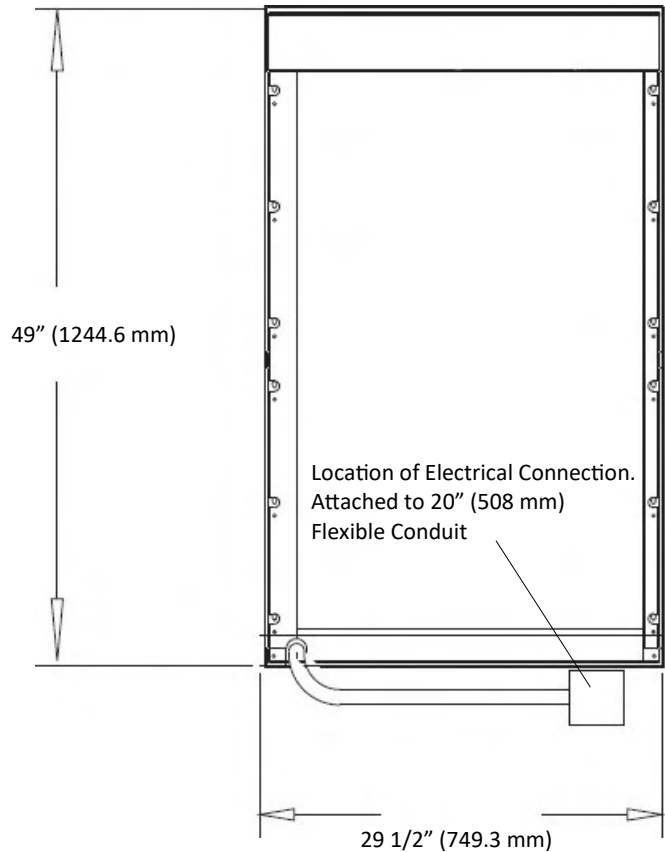
Note: The doors on the upper oven can either be French doors (as shown below) or a drop-down door. The lower oven can only be a drop-down door. These dimensions apply regardless of the door configuration chosen.

Front Dimensions



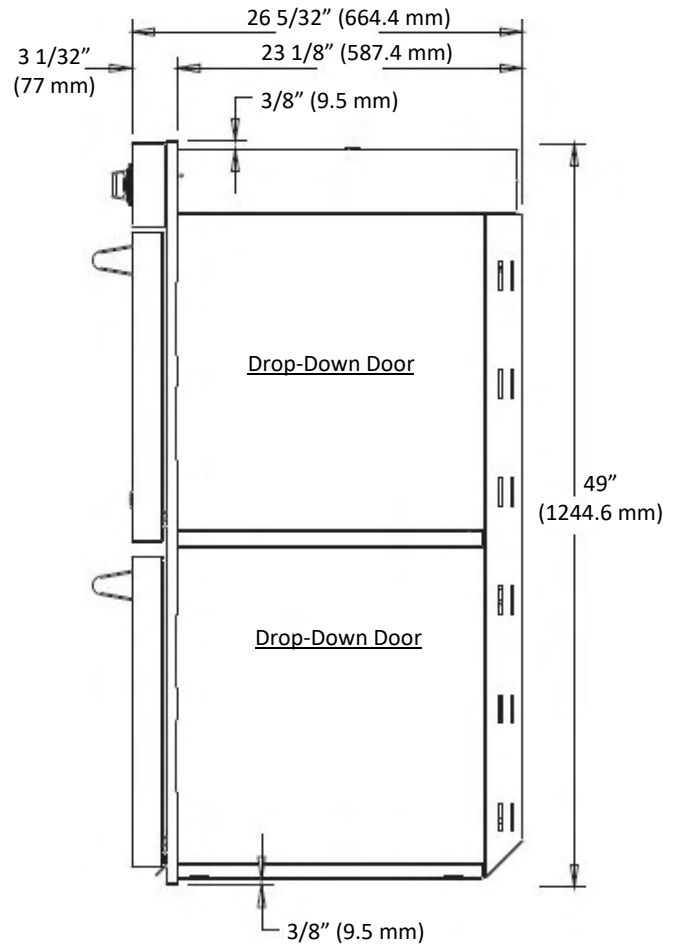
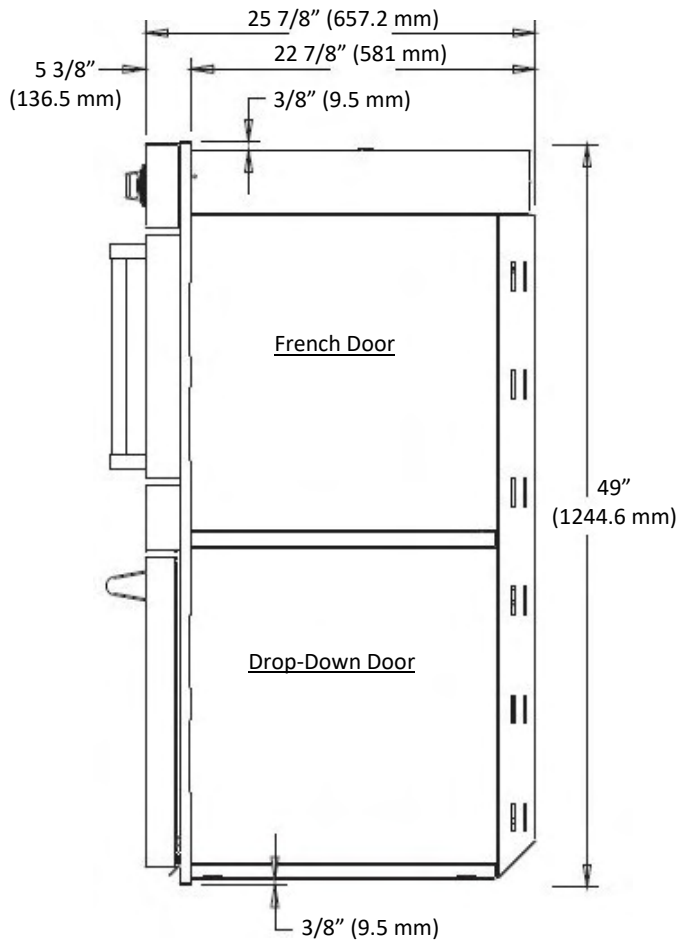
Back Dimensions

Front frames not shown



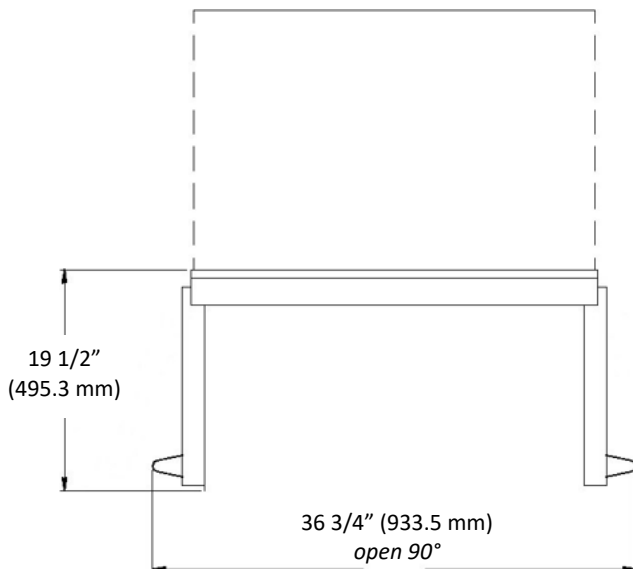
Double Oven Site Preparation — Specifications and Dimensions (continued)

Side Dimensions



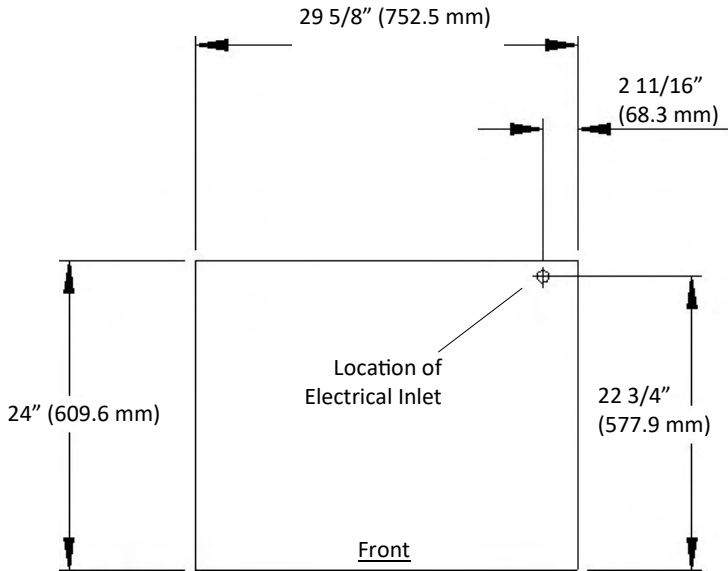
Top Dimensions

Important: You must allow at least $\frac{3}{4}$ " (19.1 mm) from the side of the oven to the cabinet drawer or door side for the oven french door to open correctly.

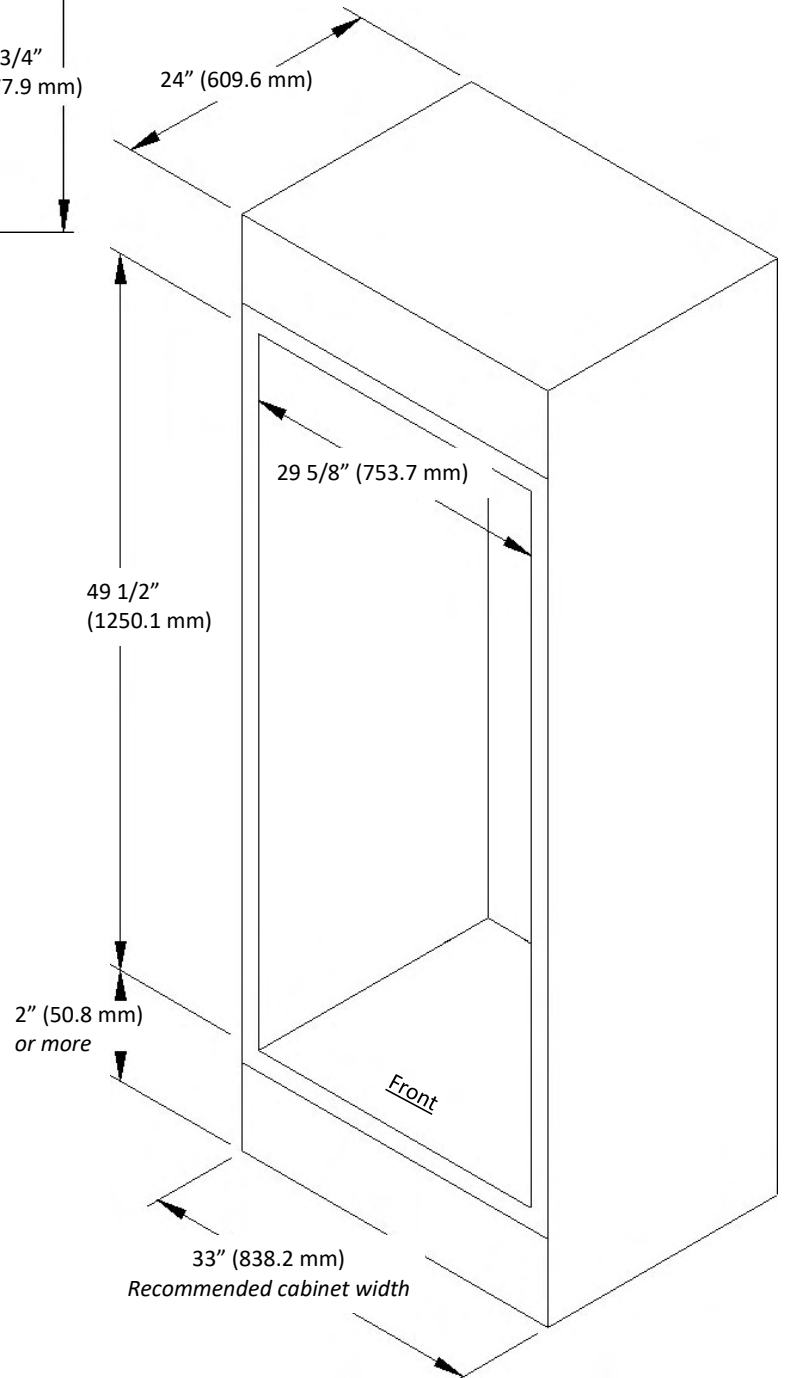


Double Oven Site Preparation — Cabinet Dimensions

Cabinet Top Dimensions



Cabinet Front Dimensions



Installation Instructions

Tools and Materials

- Phillips and Flat blade screwdrivers
- 1/2" socket wrench and 1/2" open-end wrench
- 5/16" hex head socket
- Gloves and safety glasses

⚠ WARNING

Tip Over Hazard

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

Pourboire sur le danger

Le four mural est lourd et se pointe 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

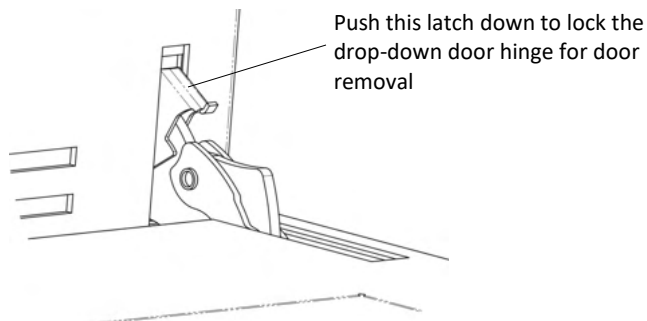
Before starting the installation, uncrate and inspect the wall oven. Remove the packing materials, but do not discard the associated hardware.

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.

Important: If the wall oven was on its back or side, it must stand upright for at least 24 hours before getting power.

Move the wall oven into position but do not slide it into the cabinet until after the electrical connection in the next step.

Step 5 — Electrical Connection

The appliance is equipped with a 4" handy box for a single oven or a 5" handy box for a double oven. Observe all local and other codes regarding electrical connections.

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

Important: The appliance must be on a dedicated circuit breaker rated as noted in the installation instructions.

⚠ WARNING

This appliance must be grounded. Do not cut, remove, or disregard the grounding wire in this appliance. If the appliance is not grounded, severe shock hazards can exist.

Installation Instructions (continued)

AVERTISSEMENT

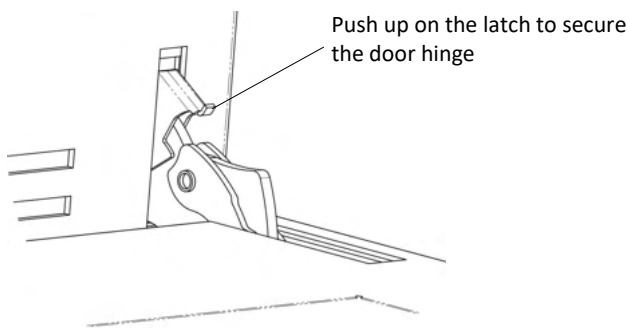
Cet appareil doit être mis à la terre. Ne coupez pas, n'enlevez pas ou ne négligez pas le fil de mise à la terre de cet appareil. Si l'appareil n'est pas mis à la terre, des risques de choc graves peuvent exister.

1. Complete the wiring connections in the handy box.
2. Insert the wall oven into the cabinet until the front frame of the wall oven is flush against the cabinet.
3. Level the wall oven using a carpenter-type level. Place the level on the surface three ways: side to side, front to back, and diagonally.
4. Remove the control panel in the wall oven and insert a screw through the side flange in the wall oven into the side of the cabinet.
5. Test the functionality of the wall oven.

Step 6 — Reattach the Drop-Down Door

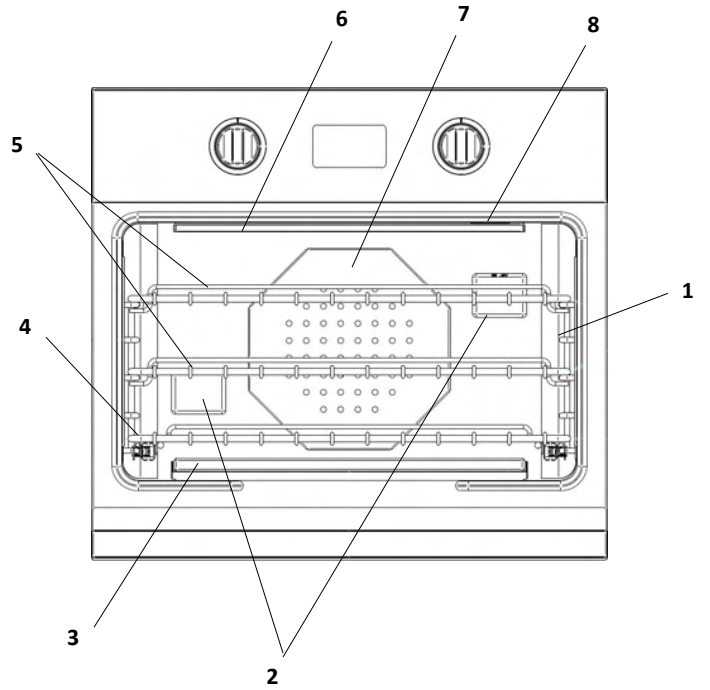
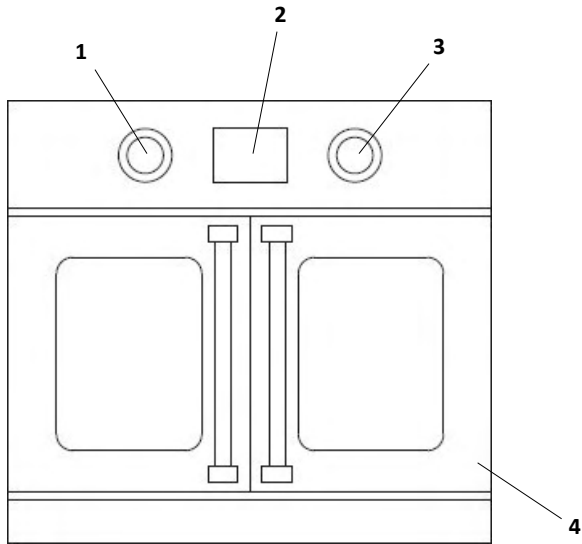
Important: Do not attempt this on the French Door model.

1. Hold the door with the handle side facing the ground.
2. Align and insert the door hinges with the openings on the wall oven.
3. Push up on the latch at the top of each hinge to secure each hinge. The drop-down door should close easily.

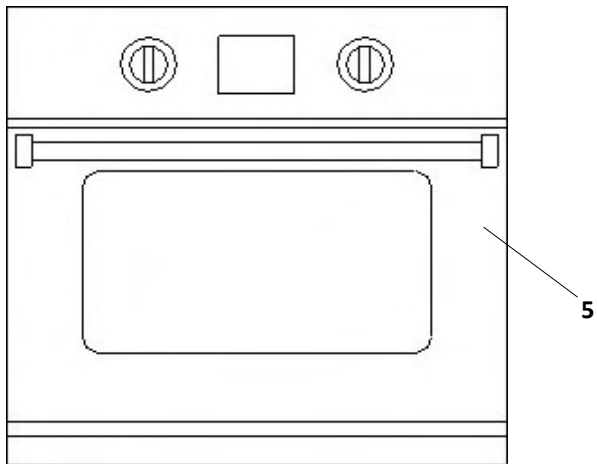


4. Test the functionality of the wall oven.

Single Oven

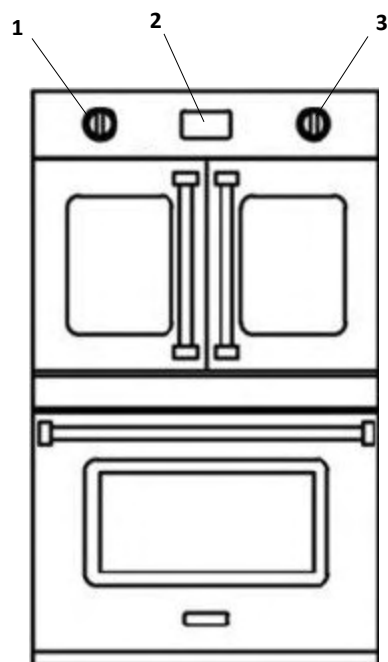


- 1 Cooking mode knob
- 2 Touch screen
- 3 Oven temperature control knob
- 4 French doors
- 5 Drop-down doors



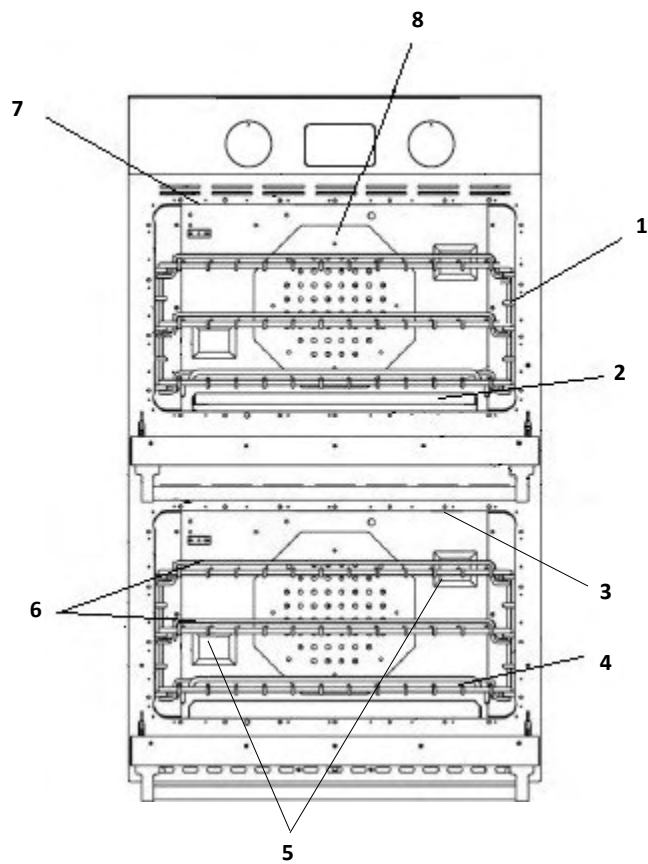
- 1 Rack guide (both sides)
- 2 Oven lights (two)
- 3 Baking stone
- 4 Full extension rack (one)
- 5 Standard racks (two)
- 6 Broil element
- 7 Convection fan
- 8 Temperature probe socket

Double Oven



- 1 Cooking mode knob
- 2 Touch screen
- 3 Temperature control knob

Note: This illustration includes french doors on the upper oven and a drop-down door on the lower oven. For the upper oven, the french doors are interchangeable with a drop-down door.



- 1 Rack guides (both sides in each oven)
- 2 Baking stone (upper oven)
- 3 Temperature probe socket (lower oven)
- 4 Full extension rack (one in each oven)
- 5 Oven lights (two in each oven)
- 6 Standard racks (two in each oven)
- 7 Broil element (one in each oven)
- 8 Convection fan (one in each oven)

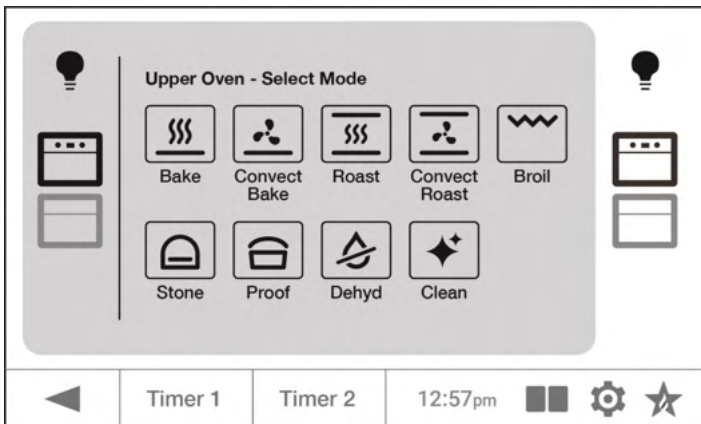
Before Your First Use — Oven Burn-Off Procedure

Important: Before you use the wall oven, it is essential that you complete the oven burn-off procedure. You should also do the baking stone pre dry procedure to condition the baking stone before use.

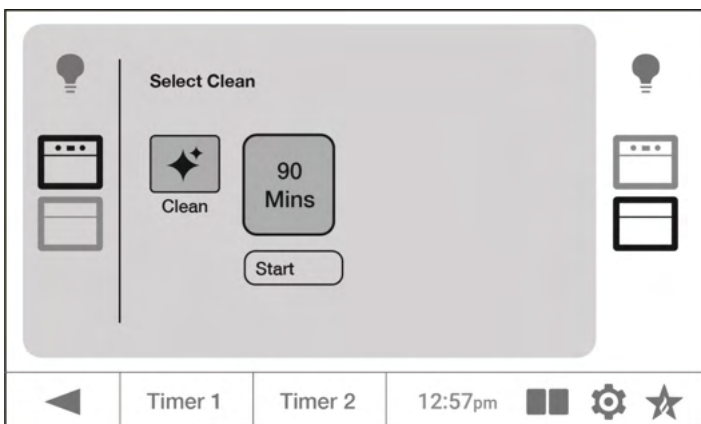
This oven burn-off procedure uses the Clean Mode, can take about 90 minutes to complete, will heat up the appliance, and will remove all factory oils and residue from its internal parts.

Important: Failure to complete this procedure before first using the oven may result in undesirable odors, flavors, excessive smoke, and create smells difficult to remove.

1. Take out the baking stone from the upper oven and set it aside for the pre dry procedure. If you do not remove the stone, it could shatter.
2. Take out the oven racks, the extension rack, and the temperature probe.
3. On the touch screen control, tap **Clean** on the Select Mode screen.



4. Tap **Start** on the Select Clean screen to start the cleaning cycle, which will take 90 minutes.



5. The Cleaning in Progress timer will start counting down from "1:30". You can tap **OFF** at any time to stop the process.
6. When the time is up, listen for a tone to indicate the Clean cycle is complete. The oven will still be hot at this point, but you will be able to use it.
7. Wait for the oven to cool completely before you put back the oven racks, the extension rack, and the other items.

Important: During this process, you may notice a strong odor, some smoke, and/or condensation on the front of the oven (including the oven doors, oven windows, control panel, and side panel) as any oils and solvents on internal parts are burned off. This is normal and is the primary reason for this burn-off.

Before Your First Use — Baking Stone Pre Dry Procedure

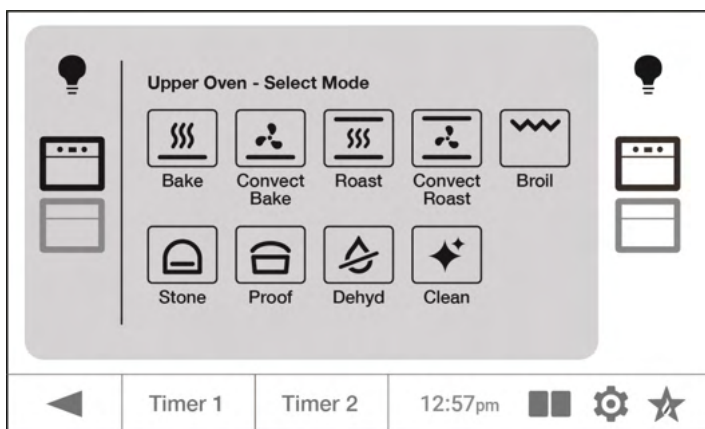
This pre dry procedure will take six hours and you must follow these steps in exact order. You must pre dry your baking stone before you use it to prevent it from warping and to maximize its life. If the stone is not properly dried before its first use, it could crack or shatter.

Important: Keep the oven door closed throughout the entire process, especially between settings. You might notice odors and vapors during the initial heat-up, which is normal as the stone adjusts to its environment.

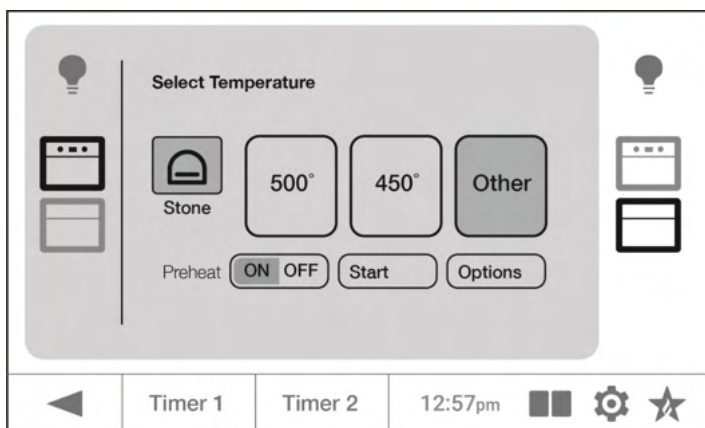
Make sure the baking stone is at room temperature and the stone temperature probe is inserted into the hole in the back of the stone before you start.

First Setting — 200° F (93° C) for Three Hours

1. Tap **Stone** on the Select Mode screen.



2. Tap **Other** on the Set Temperature screen.



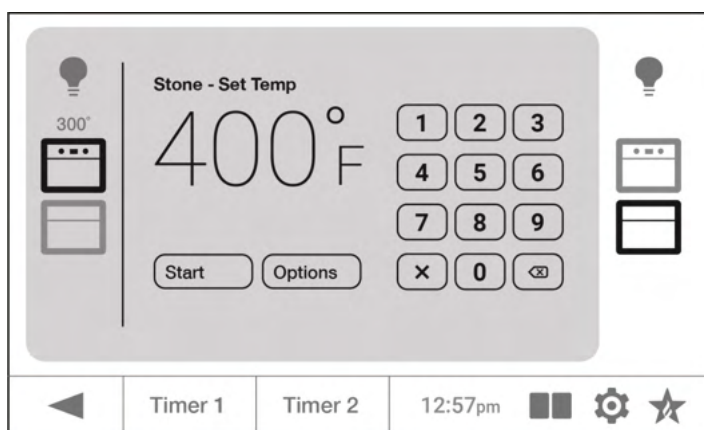
3. Use the keypad on the Stone—Set Temp screen to enter **200** (or “93” if using Celsius), tap **Start**, then wait three hours.

Second Setting — 300° F (149° C) for One Hour

4. After three hours, tap the **Stone** icon next to the temperature, use the keypad on the Stone—Set Temp screen to enter **300** (or “149” if using Celsius), tap **Start**, then wait an hour.

Third Setting — 400° F (204° C) for One Hour

5. After an hour, tap the **Stone** icon next to the temperature, use the keypad on the Stone—Set Temp screen to enter **400** (or “204” if using Celsius), tap **Start**, then wait an hour.



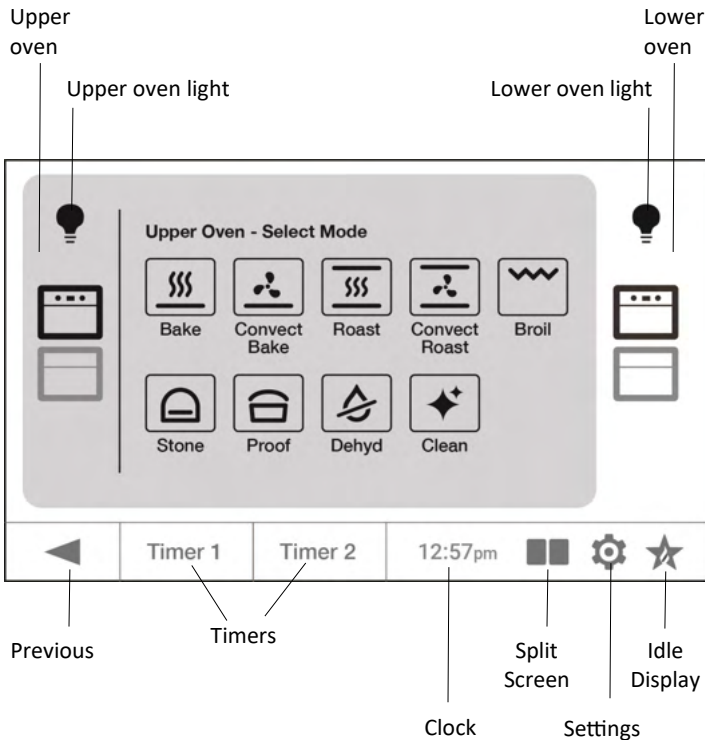
Fourth Setting — 500° F (260° C) for One Hour

6. After an hour, tap the **Stone** icon next to the temperature, use the keypad on the Stone—Set Temp screen to enter **500** (or “260” if using Celsius), tap **Start**, then wait an hour.
7. Your baking stone will be ready for use.

Before Your First Use — Touch Screen Controls

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

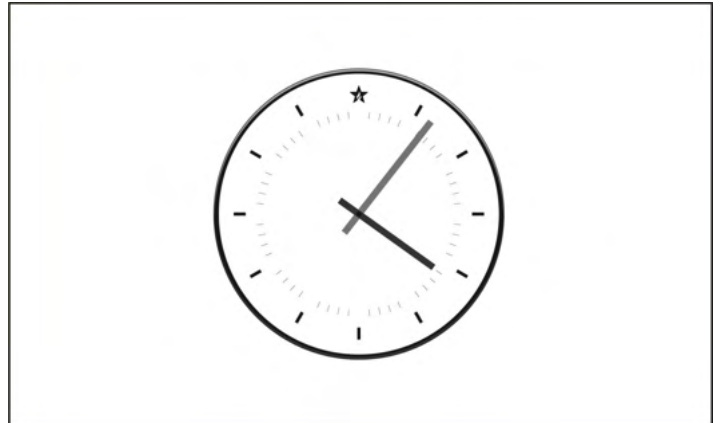
You can use the following controls as they appear on the touch screen control on either side or in the bottom row.



Clock Design

All oven functions are operated from the touch screen control. When you are not using the ovens, the control uses an Clock Design to show the time.

Tap the Clock Design screen to start any oven operation. Any time the touch screen control is in use, a fan will automatically start to keep the oven components and hardware cool.



Oven Light

To turn on the oven light, tap the **light bulb** icon. Tap the same icon again to turn it off.



Important: Keeping the oven light on while cooking will increase the oven temperature approximately 15° F (-9° C).

Previous Screen

Tap the **Previous** icon to go to a previous screen.



Before Your First Use — Touch Screen Controls (continued)

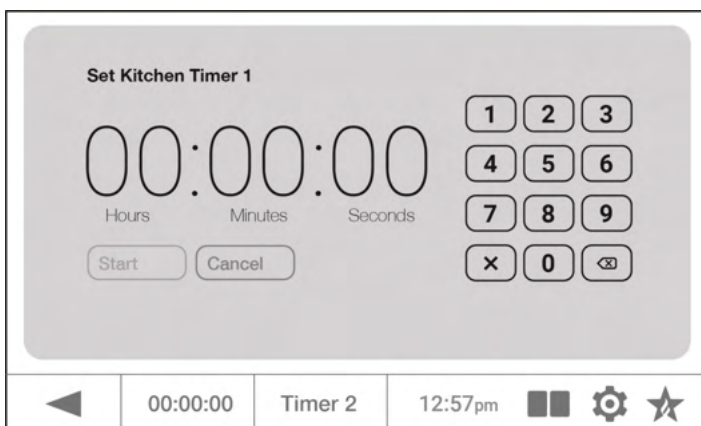
Kitchen Timers

You can use the timers on the bottom row of the touch screen control separate from the oven timer.

1. Tap either **Timer 1** or **Timer 2** in the bottom row.
2. On the Set Kitchen Timer screen, use the keypad to enter the hours, minutes, and seconds, then tap **Start**. The timer countdown will appear in the bottom row in the initial Timer box.



3. When time is expired, you will hear a tone for two minutes or until you respond.
 - Tap the Timer box with "00:00:00" in red, then tap **Cancel** to stop the timer and close the Set Kitchen Timer screen.
 - Tap the **X** in the keypad to stop the timer or change the timer setting.

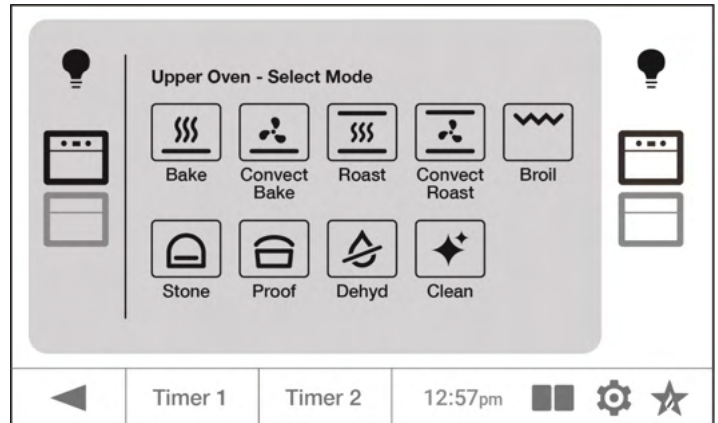


4. Tap the timer box until you return to the original "Timer" screen.

Split Screen

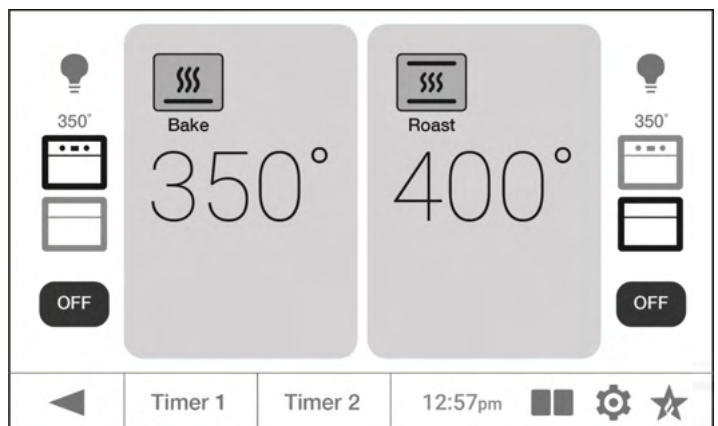
Note: The following information applies to the double oven only. This does not apply to the single oven.

By default, the system starts with the upper oven. Tap the lower oven icon on the right to use the lower oven instead.



After tapping **Start** on any operation, you can tap the oven icon on the opposite side (in the black) to set up the second oven for additional cooking.

To see both ovens on the touch screen control, tap the **Split Screen** icon in the bottom row.



Settings

Tap the **Settings** icon to do any of the following:

- Set the time for the Clock Design clock
- Change the temperature scale (Fahrenheit/Celsius)
- Set the Sabbath mode
- Change the appearance of the clock in Clock Design
- Adjust the loudness of the tone heard
- Lock the touch control screen from use

Clock Design

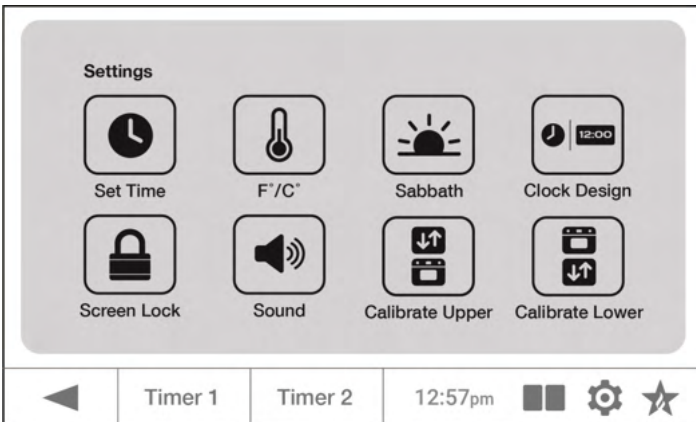
Tap the BlueStar® logo in the bottom right corner to return to the Clock Design.

Before Your First Use — Touch Screen Controls (continued)

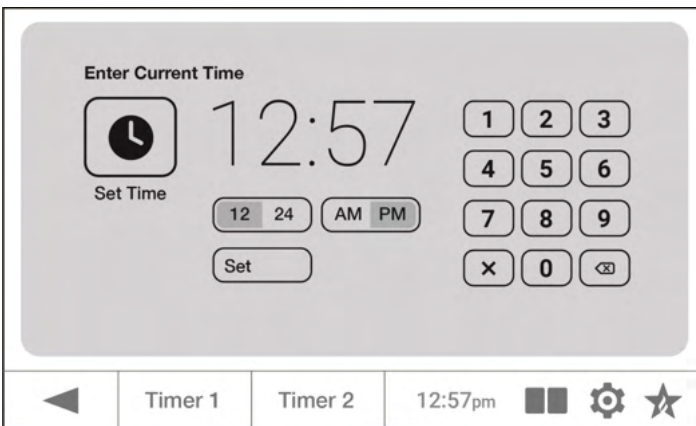
Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

Set Time

1. Tap the **Settings** icon in the bottom row.
2. Tap **Set Time** on the Settings screen.



3. On the Enter Current Time screen, use the keypad to enter the hours and minutes, tap **12** or **24** for civilian vs. military, tap **AM** or **PM** for before noon vs. after noon, then tap **Set** to confirm your selections.



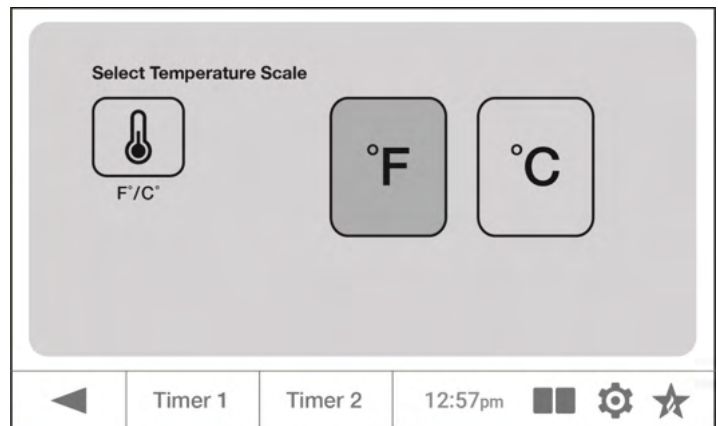
4. Tap the **Clock Design** icon to see the change made.

Note: If you select "24" for military time, the AM/PM option will be disabled.

F° /C° (Temperature Scale)

To switch between °F (Fahrenheit) and °C (Celsius):

1. Tap the **Settings** icon on the Main Screen.
2. Tap **°F/°C** on the Settings screen.
3. Tap **°F** (Fahrenheit) or **°C** (Celsius) on the Select Temperature Scale screen.
4. Tap the **Clock Design** icon, then continue tapping until you get to a temperature screen to see the change made.



Before Your First Use — Touch Screen Controls (continued)

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

Sabbath

In Sabbath mode, the oven maintains a set cooking temperature in Bake, Convect Bake, Roast, Convect Roast, or Dehydrate mode until you tap **OFF** to cancel the Sabbath mode and turn off the oven. Oven lights, alarms (except error codes), and control knob operation are disabled until the Sabbath mode is canceled.

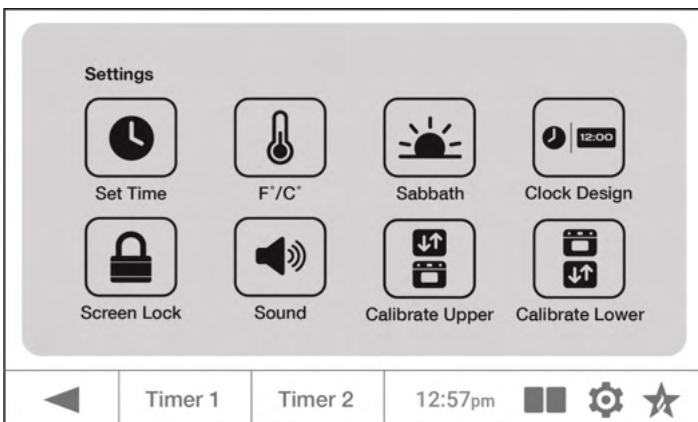
When in Sabbath mode, you can tap either arrow to increase or decrease the temperature in 10-degree increments.

Note: You will have to wait at least a minute before you can change the temperature again. When you adjust the temperature, there will be no indication the oven temperature did change. You should leave a thermometer in the oven to monitor the temperature.

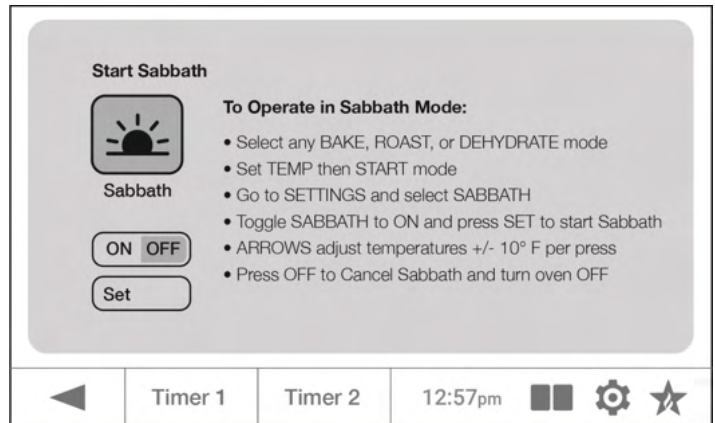
DOUBLE OVENS ONLY: If setting the Sabbath mode in both ovens, do step #1 for both ovens, then do steps #2 through #6.

Important: Remove the temperature probe from the oven when not using it to avoid damage.

1. Select a cooking mode and get it started.
2. Tap the **Settings** icon in the bottom row.
3. Tap **Sabbath** on the Settings screen.

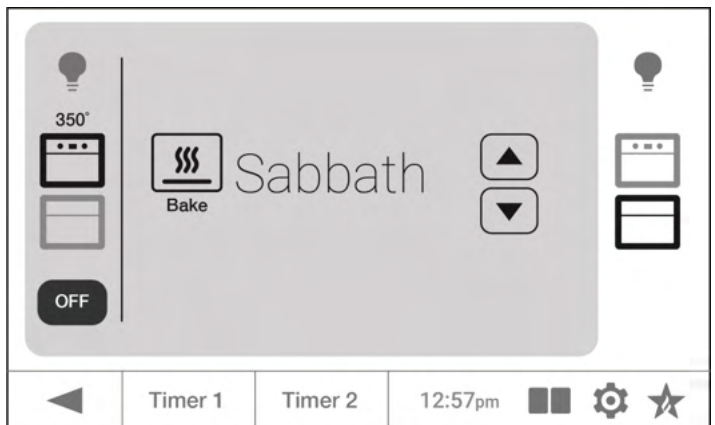


4. Tap **ON** to operate the oven using Sabbath guidelines.



5. Tap **Set** to initiate the Sabbath mode.
6. Tap **OFF** to cancel the Sabbath mode. The oven will operate normally after Sabbath is cancelled.

DOUBLE OVENS ONLY: When one oven is set in operation for Sabbath, but the other oven is not used, you will see the following screen. When both ovens are set for Sabbath, you will see a split screen.



Before Your First Use — Touch Screen Controls (continued)

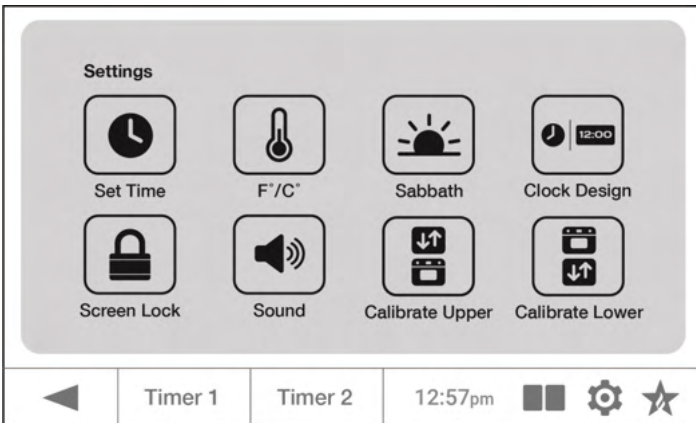
Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

Clock Design

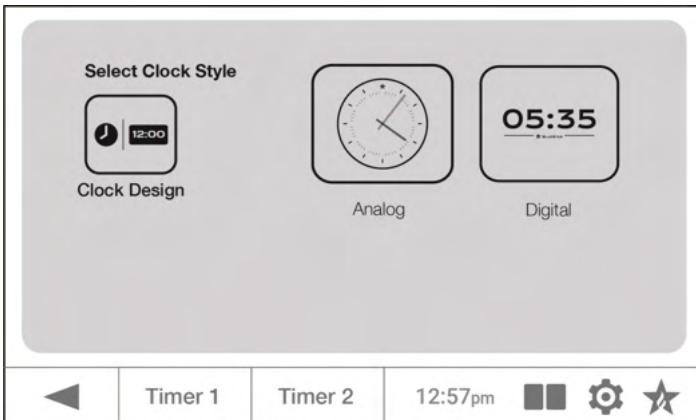
When the touch screen control is not in use, you will see a clock on the touch screen.

The clock displayed is available either as digital or as analog. You can change its appearance using any of the options available within Settings.

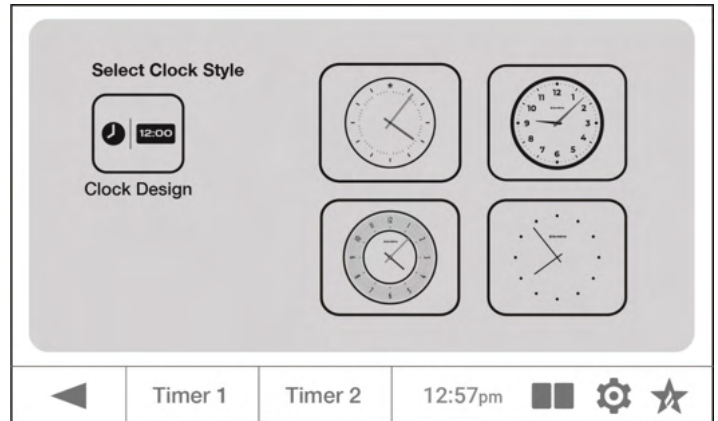
1. Tap the **Settings** icon in the bottom row.
2. Tap **Clock Design** on the Settings screen.



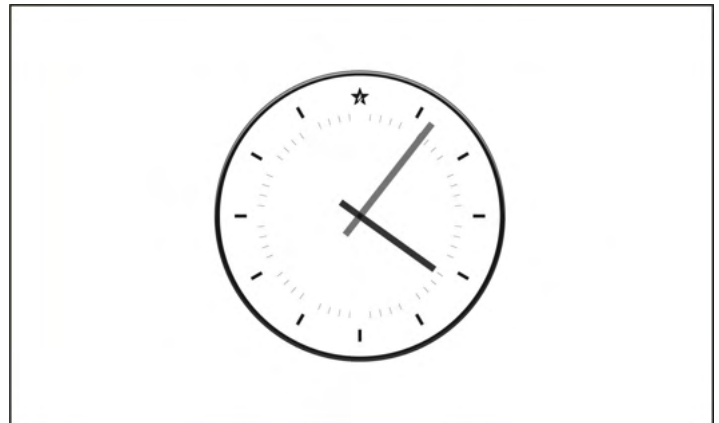
3. Tap **Analog** or **Digital** to select the type of clock you want.



4. Tap any of the options available.



5. Tap the **Clock Design** icon to see the change made.



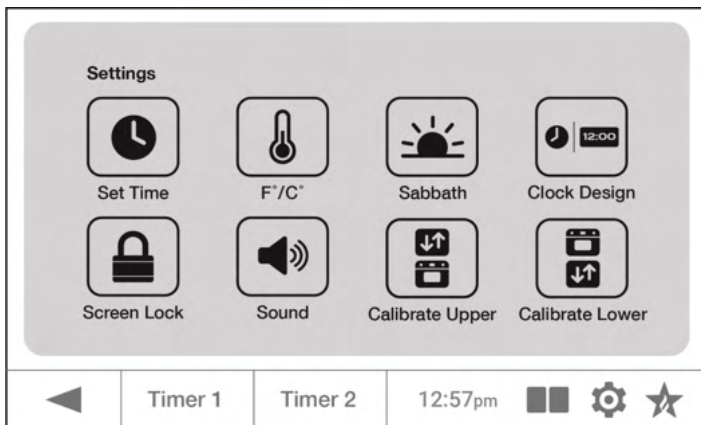
Before Your First Use — Touch Screen Controls (continued)

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

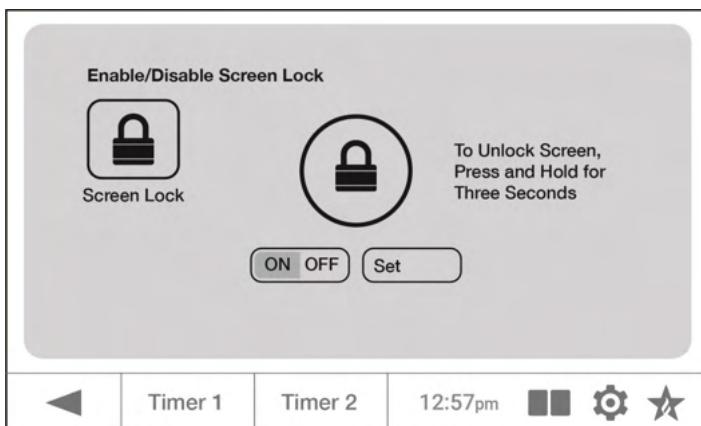
Screen Lock

When the touch screen control is locked, information is still displayed, but cannot be altered, thus preventing anyone from changing the oven settings. This is useful when you are cleaning the oven.

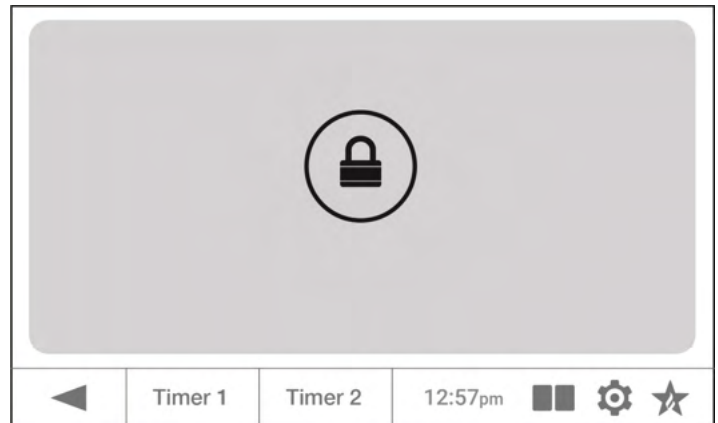
1. Tap the **Settings** icon on the bottom row.
2. Tap **Screen Lock** on the Settings screen.



3. Tap **ON** to lock the touch control screen.



When the screen is unlocked, you can use the oven normally until the control returns to the Clock Design screen, where the screen will lock again. This will happen each time the control returns to the Clock Design screen until you turn off the screen lock.



1. Tap the **Settings** icon on the bottom row.
2. Tap **Screen Lock** on the Settings screen.
3. Tap **OFF** to turn off the screen lock and return the control to normal function.

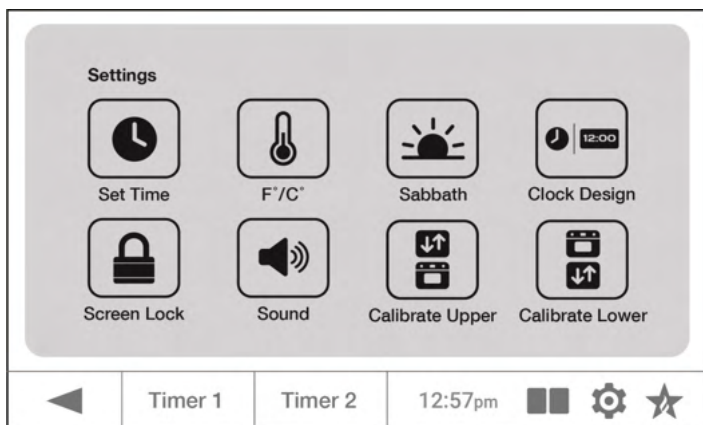
Before Your First Use — Touch Screen Controls (continued)

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

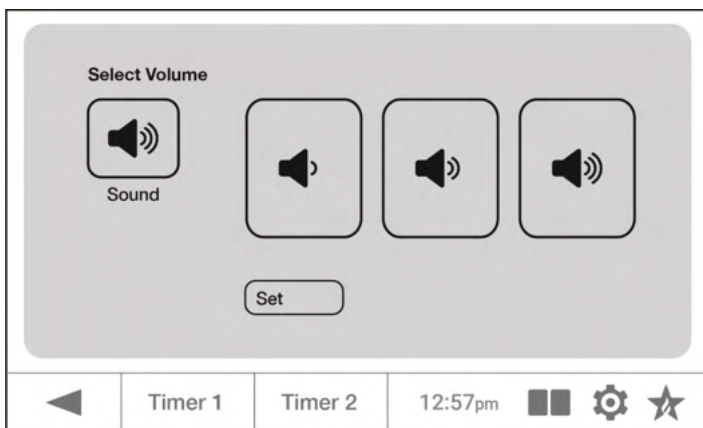
Sound

You can adjust the volume of the tone you hear when using the touch screen, from quiet to medium to loud.

1. Tap the **Settings** icon on the bottom row.



2. Tap **Sound** on the Settings screen.
3. Tap any of the volume options on the Select Volume screen to listen its the sound level.



4. Tap **Set** after selecting the volume you want.

Calibrate

Important: The oven is factory-calibrated and should be completed by an authorized service company. For assistance in locating an authorized service company, please call BlueStar® Customer Service at (800) 449-8691 for information and/or service.

Cooking Modes

Single Oven Cooking Modes

Your single oven has the following operating modes. Each mode has pre-set minimum and maximum temperature ranges.

- Bake
- Roast
- Broil
- Proof
- Clean
- Convection Bake
- Convection Roast
- StoneBake™
- Dehydrate

Double Oven Cooking Modes

Your double oven has the following operating modes. Each mode has pre-set minimum and maximum temperature ranges.

Upper Oven

- Bake
- Roast
- Broil
- Proof
- Clean
- Convection Bake
- Convection Roast
- StoneBake™
- Dehydrate

Lower Oven

- Bake
- Roast
- Broil
- Dehydrate
- Convection Bake
- Convection Roast
- Proof
- Clean

Temperature Operating Ranges

Important: Entering a temperature outside the range given for an applicable cooking mode will result in an error message.

The following cooking modes operate at temperatures between 95° F and 500° F (27° C and 260° C). Each mode has a default temperature setting at which the temperature starts when you first select a cooking mode.

Mode	Default Temp.	Temp. Set Range
Bake	350° F (177° C)	100° F - 500° F (38° C - 260° C)
Convect Bake	350° F (177° C)	100° F - 500° F (38° C - 260° C)
Roast	375° F (191° C)	100° F - 500° F (38° C - 260° C)
Convect Roast	375° F (191° C)	100° F - 500° F (38° C - 260° C)
Broil	HIGH	100° F - 500° F (38° C - 260° C)
StoneBake™	500° F (260° C)	100° F - 500° F (38° C - 260° C)
Proof	95° F (35° C)	95° F - 125° F (35° C - 52° C)
Dehydrate	145° F (63° C)	95° F - 155° F (35° C - 68° C)
Temperature Probe	None	100° F - 200° F (38° C - 93° C)
Clean	500° F (260° C)	500° F (260° C)

Control Knobs

You can use the control knobs to either select a cooking mode or change the oven temperature.

1. Tap the touch screen to begin.
2. Turn and hold the left control knob to scroll the mode options on the screen. Let go when your mode is highlighted, then the oven will switch over to that mode.
3. Turn and hold the right knob to change the temperature in five-degree increments on the screen. Left will decrease the temperature and right will increase it.
4. Tap **Start** to begin.

Cooking Modes — Bake

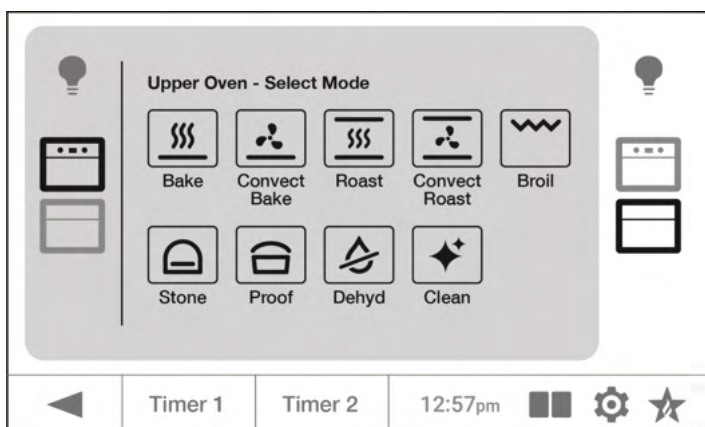
Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

Important: Do not put food in the oven before or during preheat as the bake element, the broiling element, and the convection fan are used to reach the set temperature.

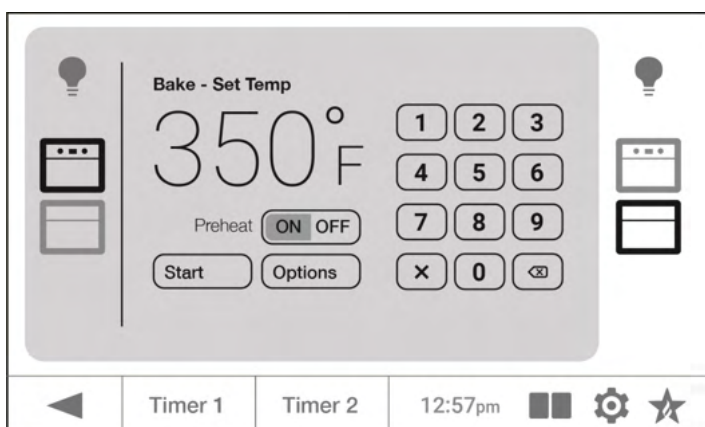
Important: Remove the temperature probe from the oven when not using it to avoid damage.

Preheat the Oven

1. Tap **Bake** or **Convect Bake** on the Select Mode screen.

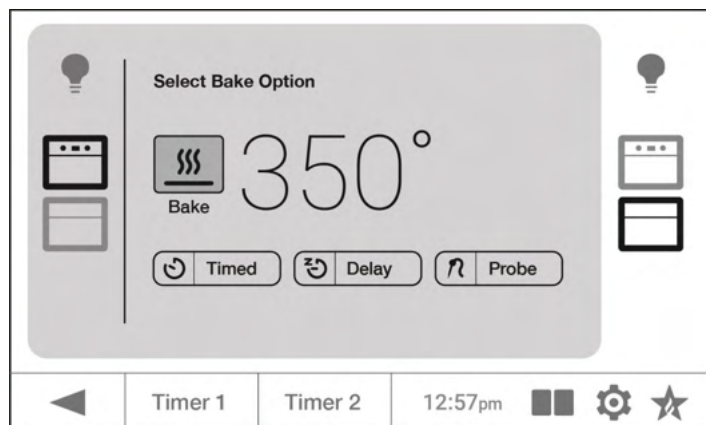


2. Tap **Start** on the Bake - Set Temp (or Convect Bake) screen to preheat the oven at the default setting, or use the keypad to enter the temperature you want, then tap **Start**.



3. When done, you will hear a tone to indicate the preheat cycle is complete and your oven is ready to cook.

4. Put your food in the oven, then do any of the following:
 - Go to **Set the Cooking Time** to set the cooking time.
 - If you want to postpone the bake start time, go to **Set the Delay Time** for instructions.
 - If you are using the temperature probe and need to set its temperature, go to **Set the Probe Temperature** for instructions.



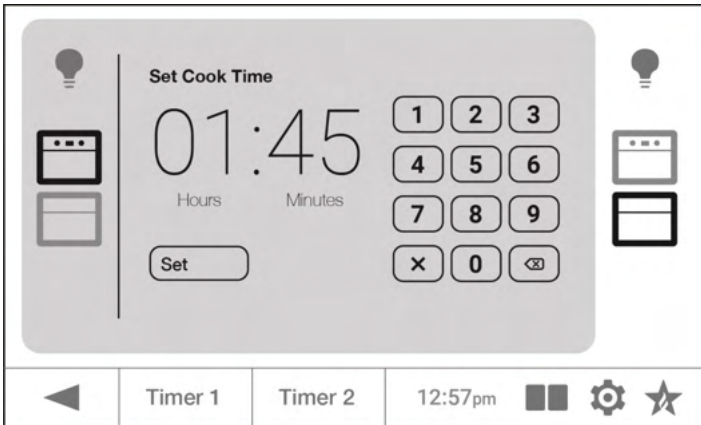
If Preheating is Not Required

Tap **OFF** on the Bake—Set Temp (or Convect Bake) screen. Heating the oven to the set temperature without preheating will use less heat, but will take longer.

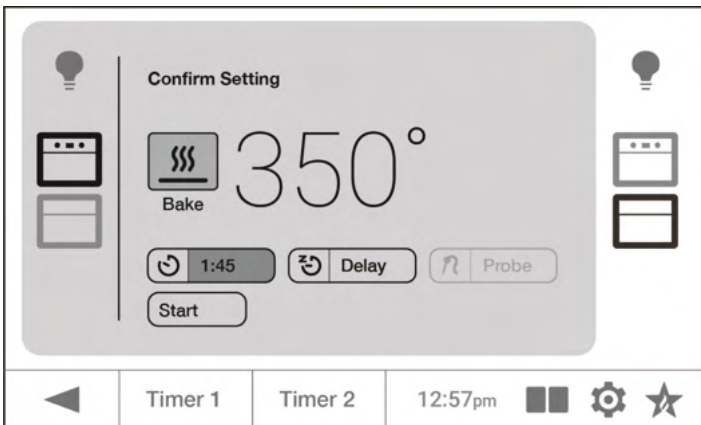
Cooking Modes — Bake (continued)

Set the Cooking Time

1. Tap the **Bake** (or **Convect Bake**) icon next to the temperature, tap **Options** on the Bake—Set Temp (or Convect Bake) screen, then tap **Timed** on the Select Bake Option screen.
2. Use the keypad on the Set Cook Time screen to set the cooking time in hours and minutes, then tap **Set**.



3. Tap **Start** to confirm the setting and begin cooking (or tap the **Previous** icon to change something).



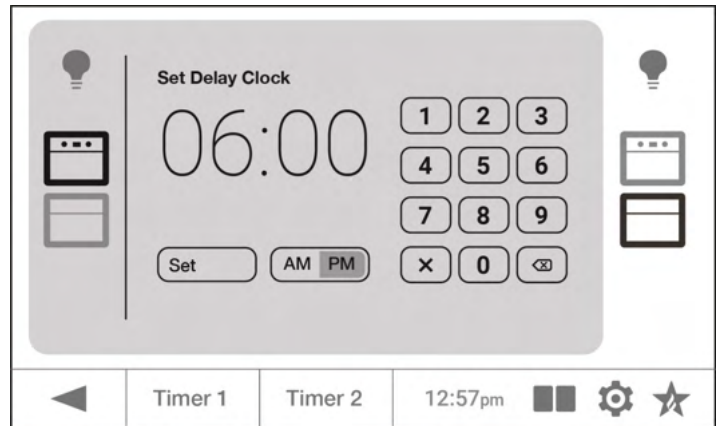
4. At the end of the selected cook time, listen for a tone to indicate the Timed cooking is complete.

Set the Delay Time

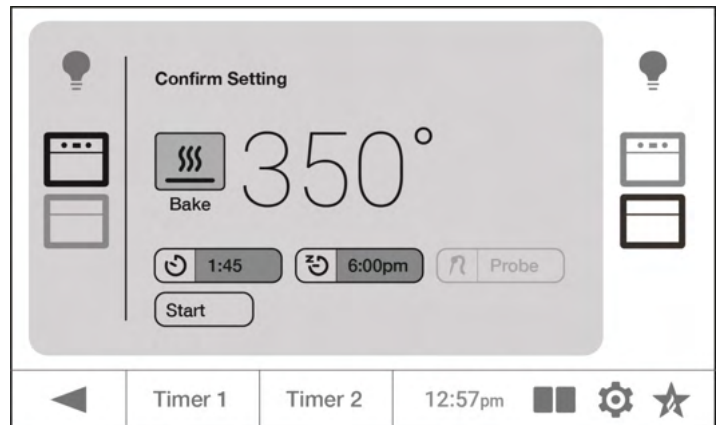
Important: If you want a delayed start, you should set the delay time before you tap **Start** on the Confirm Setting screen.

Note: Using Delay Time will turn off the Preheat feature to prevent burning food.

1. Tap **Delay** on the Confirm Setting screen.
2. Use the keypad on the Set Delay Clock screen to set the hours/minutes, then tap **Set**.



3. Tap **Start** to confirm the setting.

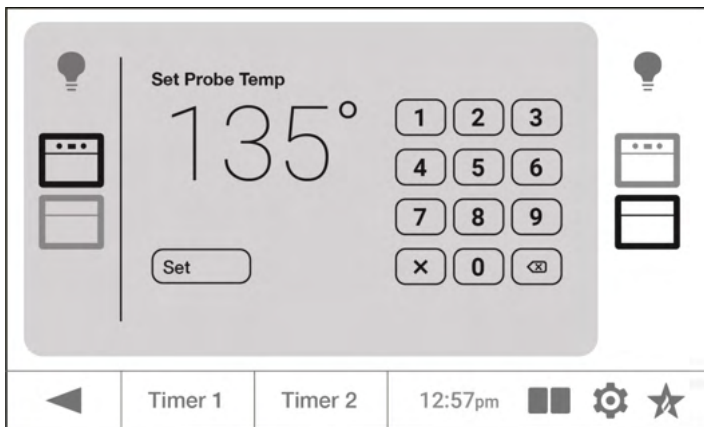


Cooking Modes — Bake (continued)

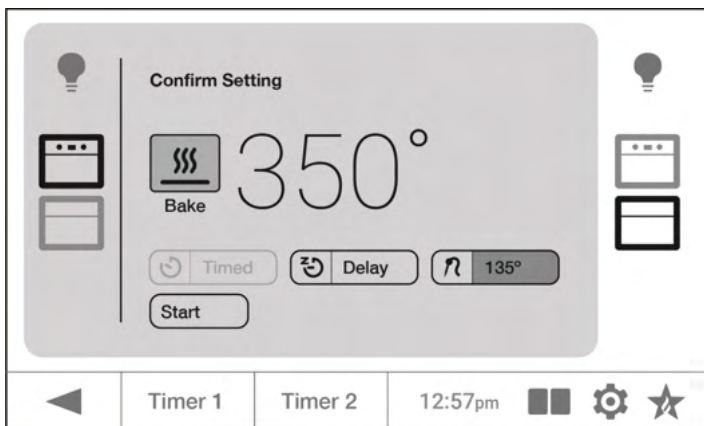
Set the Probe Temperature

Important: You should set the probe temperature before you tap **Start** on the Confirm Setting screen.

1. Tap **Probe** on the Confirm Setting screen.
2. Use the keypad on the Set Probe Temp screen to set the temperature, then tap **Set**.



3. Tap **Start** to confirm the setting.



Cooking Modes — Roast

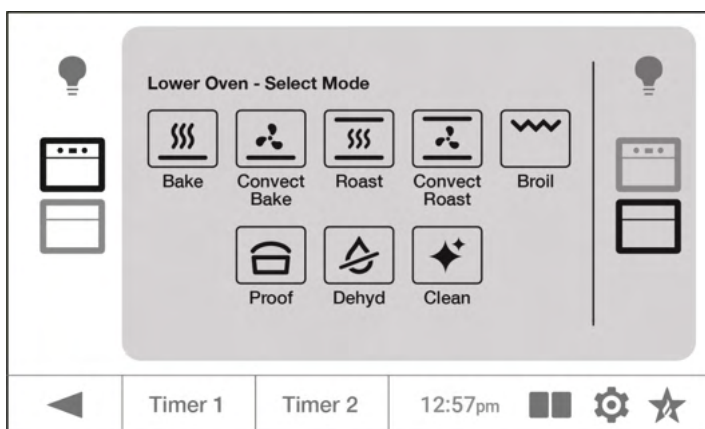
Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

Important: Do not put food in the oven before or during preheat as the bake element, the broiling element, and the convection fan are used to reach the set temperature.

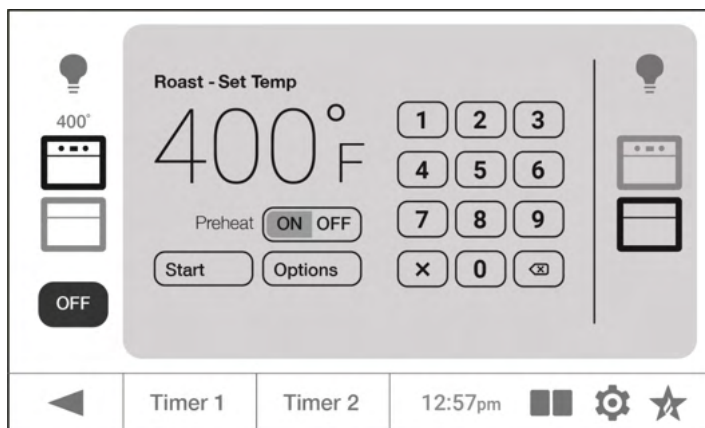
Important: Remove the temperature probe from the oven when not using it to avoid damage.

Preheat the Oven

1. Tap **Roast** (or **Convect Roast**) on the Select Mode screen.

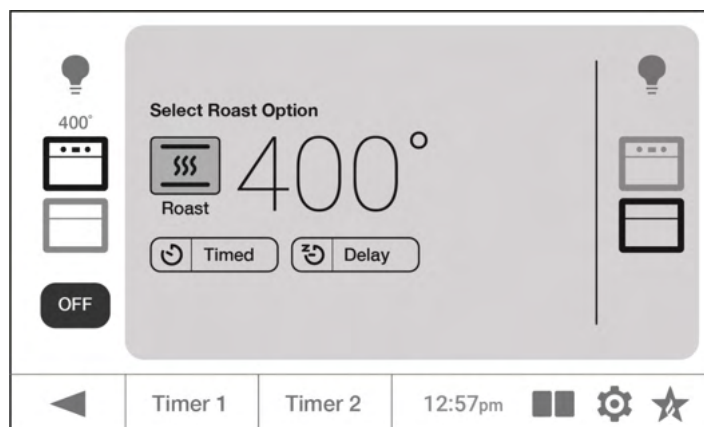


2. Tap **ON**, then tap **Start** on the Roast - Set Temp (or Convect Roast) screen to set the oven at the default setting; or use the keypad to enter the temperature you want, then tap **Start**.



3. When done, you will hear a tone to indicate the preheat cycle is complete and your oven is ready to cook.

4. Put your food in the oven, then do any of the following:
 - Go to **Set the Cooking Time** to set the cooking time.
 - If you want to postpone when the oven is to start baking, tap **Delay** and go to **Set the Delay Time** for instructions.



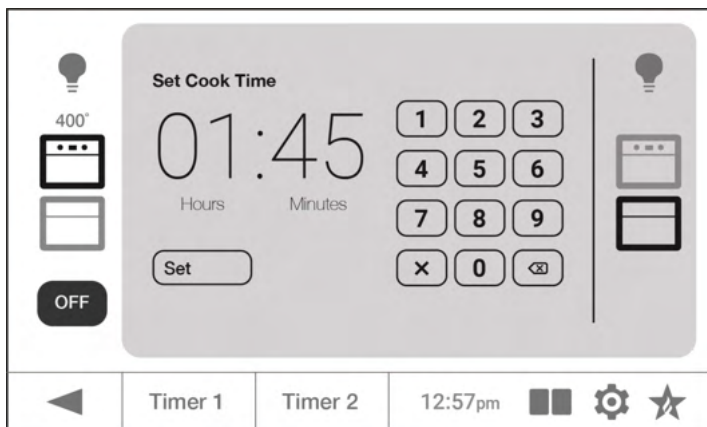
If Preheating is Not Required

Tap **OFF** on the Roast—Set Temp (or Convect Roast) screen. Heating the oven to the set temperature without preheating will use less heat, but will take longer.

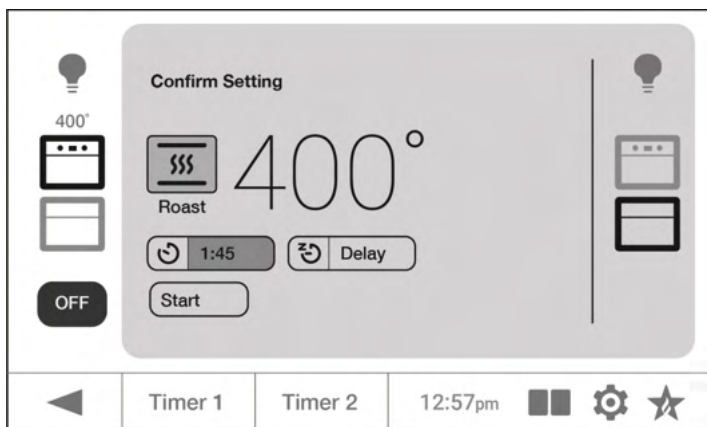
Cooking Modes — Roast (continued)

Set the Cooking Time

1. Tap the **Roast** (or **Convect Roast**) icon next to the temperature, tap **Options** on the Roast—Set Temp (or Convect Roast) screen, then tap **Timed** on the Select Roast Option screen.
2. Use the keypad on the Set Cook Time screen to set the cooking time in hours and minutes, then tap **Set**.



3. Tap **Start** to confirm and begin cooking (or tap the **Previous** icon to change anything).



4. At the end of the selected cook time, listen for a tone to indicate the Timed cooking is complete.

Set the Delay Time

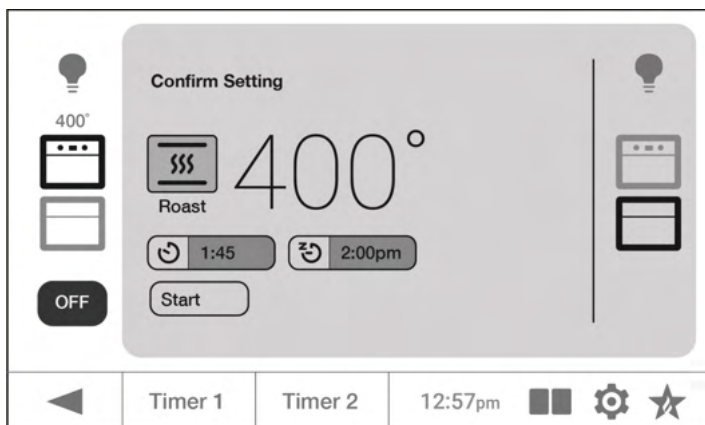
Important: If you want a delayed start, you should set the delay time before you tap **Start** on the Confirm Setting screen.

Note: Using Delay Time will turn off the Preheat feature to prevent burning food.

1. Tap **Delay** on the Confirm Setting screen.
2. Use the keypad on the Set Delay Clock screen to set the hours/minutes, then tap **Set**.



3. Tap **Start** to confirm the setting.



Cooking Modes — Broil

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

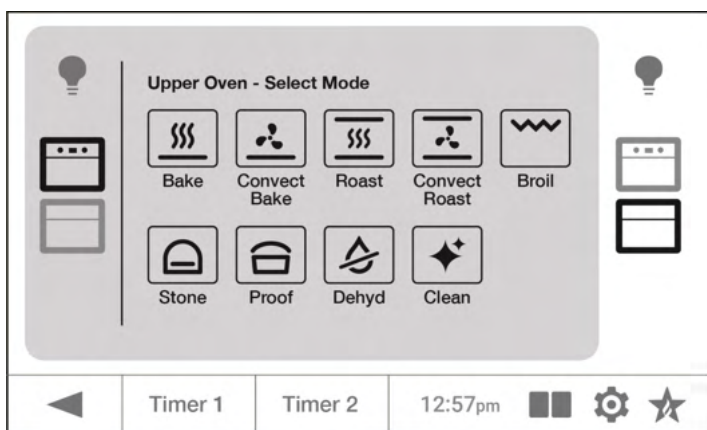
Important: Do not leave food unattended when using the Broil mode. This is an intensive high heat mode and foods can quickly burn or catch fire.

Important: Do not use the temperature probe with the Broil mode as it will damage the probe. An error will occur if the probe remains inserted after you start the Broil mode.

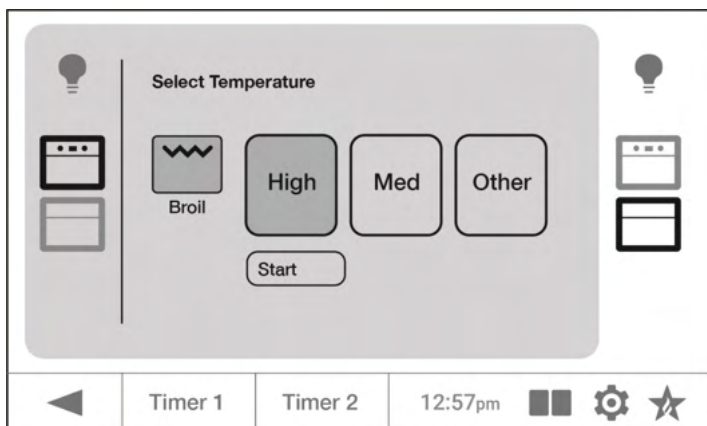
Important: Keep the oven door shut while broiling.

Start the Oven

1. Tap **Broil** on the Select Mode screen.



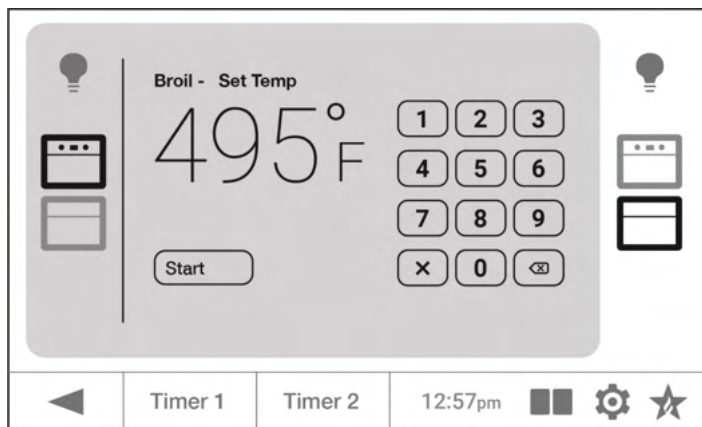
2. Tap a predefined **High** or **Med** broil option on the Select Temperature screen, then tap **Start**.



3. Monitor the food while it is cooking in Broil so it does not burn.
4. Take out the food when it is done broiling.

Set Another Temperature

Tap **Other** on the Select Temperature screen, use the keypad to set your temperature, then tap **Start**.



Cooking Modes — StoneBake™

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

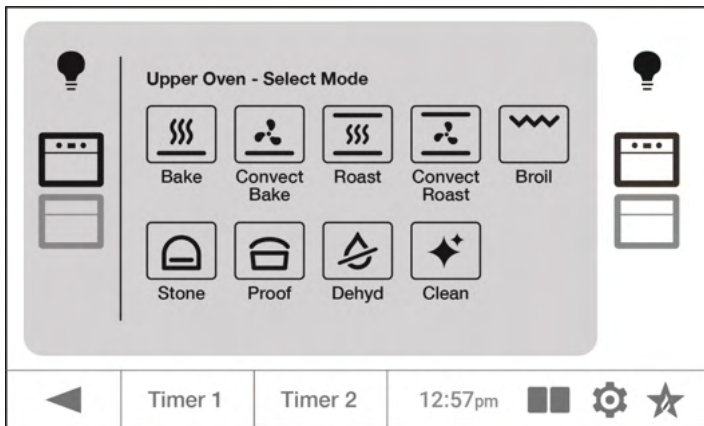
Important: The baking stone weighs approximately 35 lbs (15.88 kg). Make sure the stone is cool and use extreme caution when removing it from the oven.

Important: You must pre dry your baking stone before you use it to prevent warping and to maximize its life. If the stone is not properly dried before its first use, it could crack or shatter. See the **Before Your First Use - Baking Stone Pre Dry Procedure** topic for details.

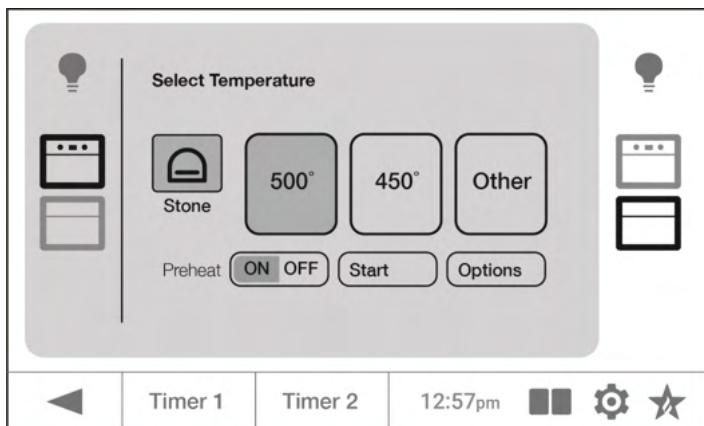
Important: Do not put food in the oven before or during preheat as the bake element, the broiling element, and the convection fan are used to reach the set temperature.

Preheat the Oven

1. Tap **Stone** on the Select Mode screen.



2. Tap **ON**, tap a predefined temperature on the Select Temperature screen, then tap **Start**.



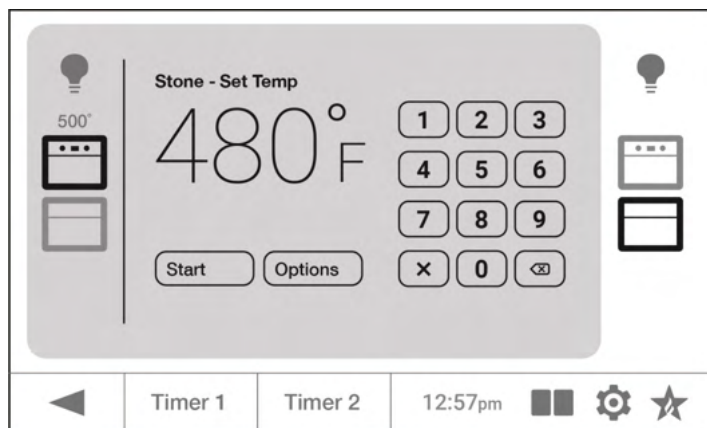
3. When done, listen for a tone to indicate the preheat cycle is complete and your oven is ready to cook.
4. Put your food in the oven, then go to **Set the Cooking Time** to set the cooking time.

If Preheating is Not Required

Tap **OFF** on the Select Temperature screen. Heating the oven to the set temperature without preheating will use less heat, but will take longer.

Set Another Temperature

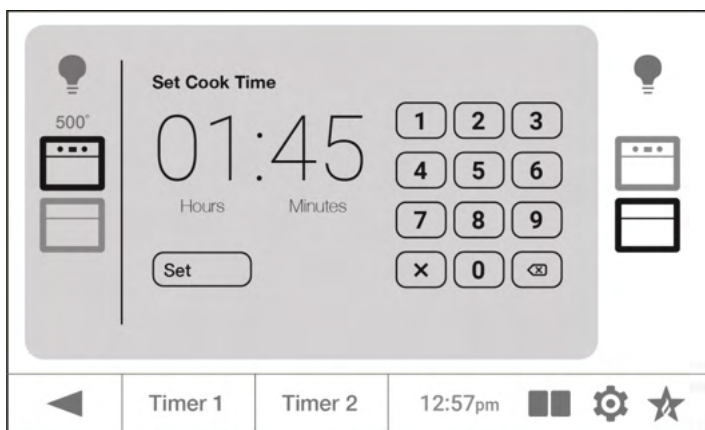
Tap **Other** on the Select Temperature screen, use the keypad to set your temperature, then tap **Start**.



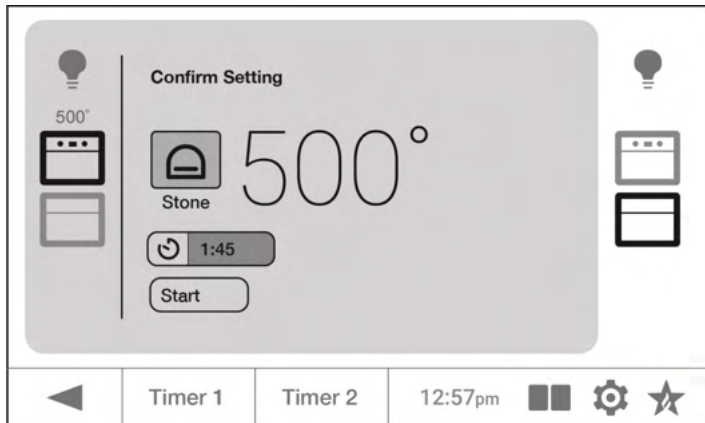
Cooking Modes — StoneBake™ (continued)

Set the Cooking Time

1. Tap the **Stone** icon next to the temperature, tap **Options** on the Set—Stone Temp screen, then tap **Timed** on the Select Stone Option screen.
2. Use the keypad on the Set Cook Time screen to set the cooking time in hours and minutes, then tap **Set**.



3. Tap **Start** to confirm and begin cooking (or tap the **Previous** icon to change anything).



4. At the end of the selected cook time, listen for a tone to indicate the Timed cooking is complete.

Tips

During StoneBake™ mode, both the bottom bake element and the broiler turn on to maintain the oven cavity temperature. If there is too much browning on what you are cooking, put a baking sheet on the second rack from the top. If you are baking bread, you may already have a broiler pan with water in this place.

Food Placement

You can use either the side of the stone (rough or smooth) for the baking surface. Experiment with your recipes and take notes for future baking. The rough side of the stone is better for doughs as it is more like a non-stick surface.

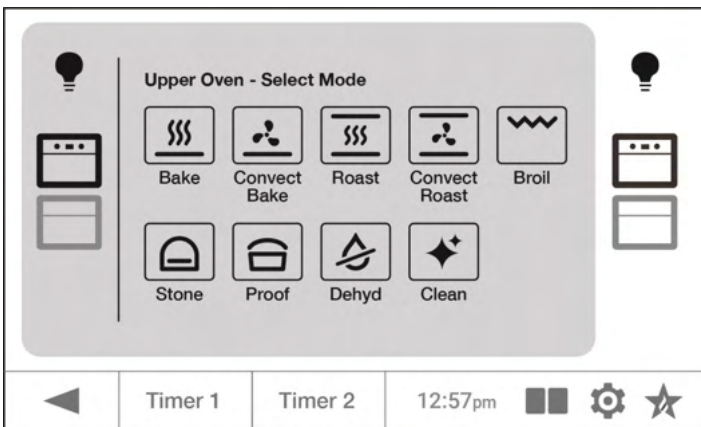
Cooking Modes — Proof

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

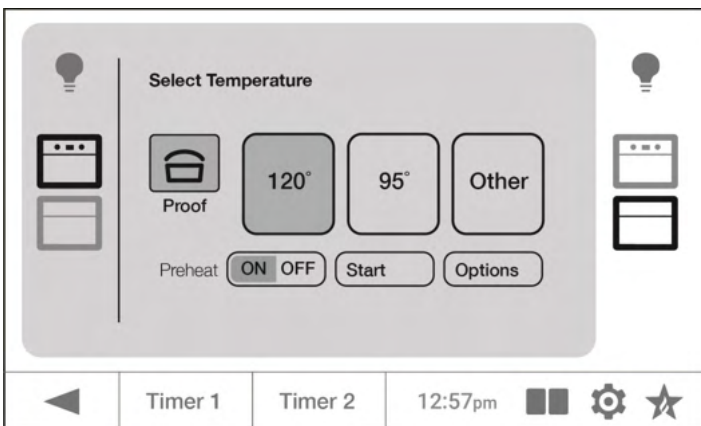
Important: Do not put food in the oven before or during preheat as the bake element and the convection fan are used to reach the set temperature.

Preheat the Oven

1. Tap **Proof** on the Select Mode screen.

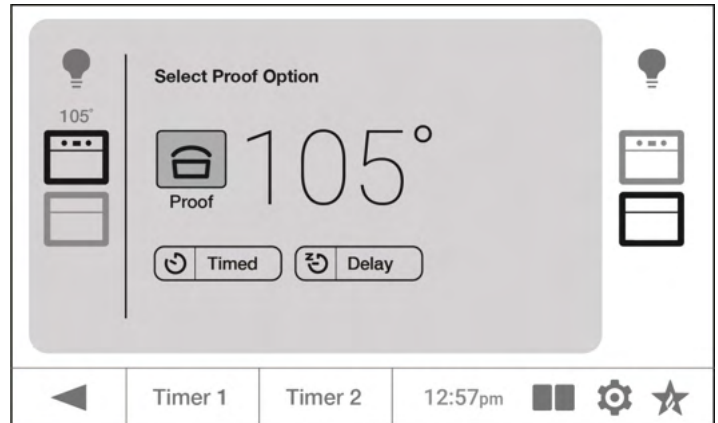


2. Tap **ON**, tap a predefined temperature on the Select Temperature screen, then tap **Start**.



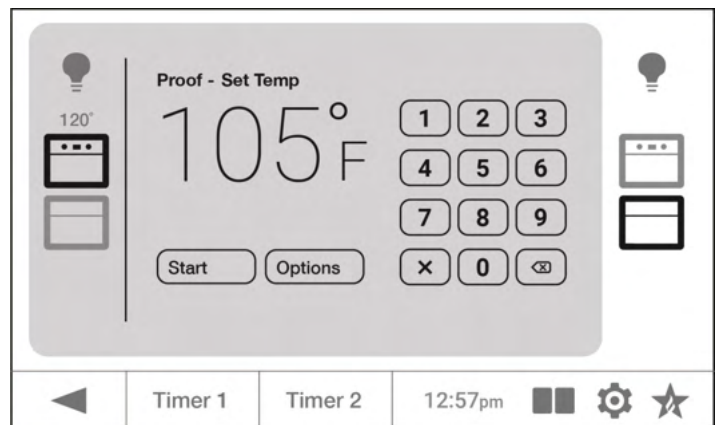
3. When done, you will hear a tone to indicate the preheat cycle is complete and your oven is ready to cook.

4. Put your food in the oven, then do any of the following:
 - Go to **Set the Cooking Time** to set the cooking time.
 - If you want to postpone when the oven is to start baking, tap **Delay** and go to **Set the Delay Time** for instructions.



Set Another Temperature

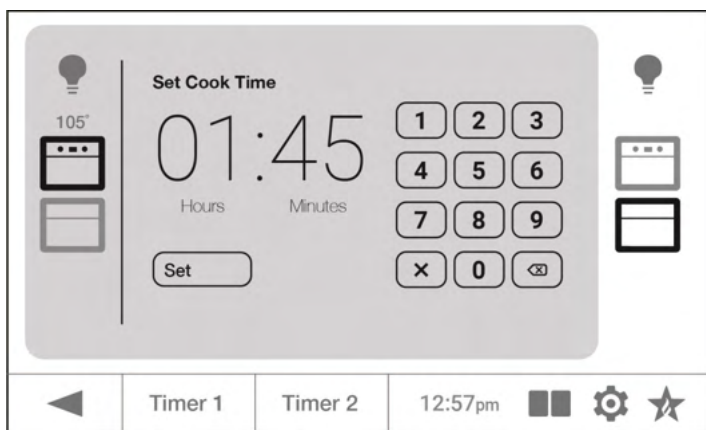
Tap **Other** on the Select Temperature screen, use the keypad to the temperature you want, then tap **Start**.



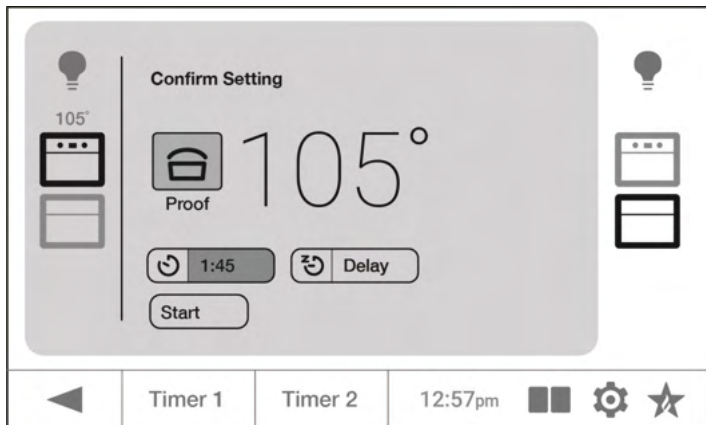
Cooking Modes — Proof (continued)

Set the Cooking Time

1. Tap the **Proof** icon next to the temperature, tap **Options** on the Proof—Set Temp screen, then tap **Timed** on the Select Proof Option screen.
2. Use the keypad on the Set Cook Time screen to set the cooking time in hours and minutes, then tap **Set**.



3. Tap **Start** to confirm the setting and begin cooking (or tap the **Previous** icon to change something).



4. At the end of the selected cook time, listen for a tone to indicate the Timed cooking is complete.

Set the Delay Time

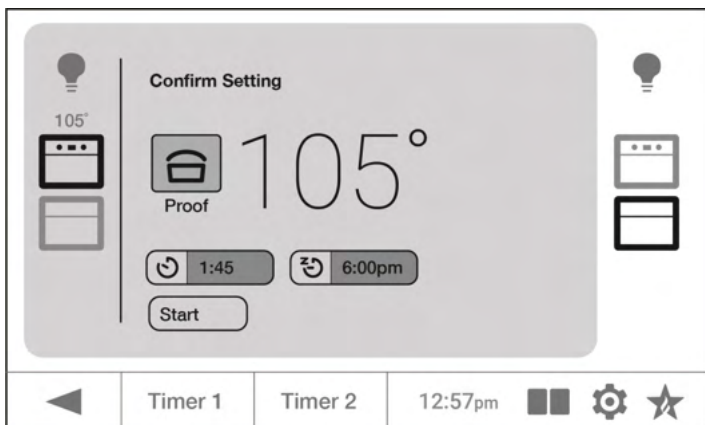
Important: If you want a delayed start, you should set the delay time before you tap **Start** on the Confirm Setting screen.

Note: Using Delay Time will turn off the Preheat feature to prevent burning food.

1. Tap **Delay** on the Confirm Setting screen.
2. Use the keypad on the Set Delay Clock screen to set the hours/minutes, then tap **Set**.



3. Tap **Start** to confirm the setting.



Cooking Modes — Dehydrate

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

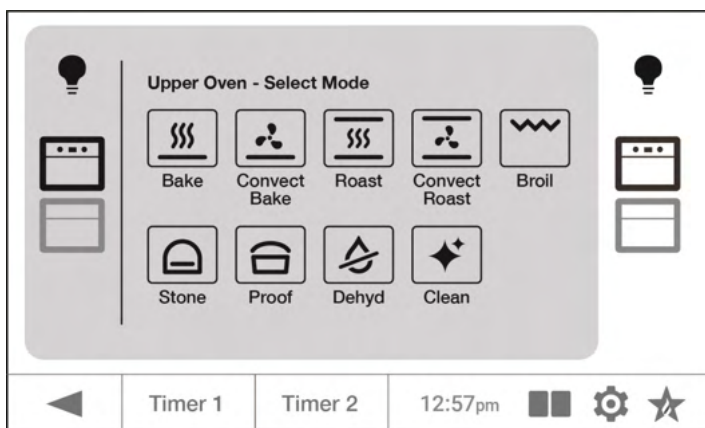
Important: Foods must be dried to below 0.60 water activity or dry to the touch for safe storage with no danger of mold, yeasts, or bacteria growing.

Important: Do not put food in the oven before or during preheat as the bake element and the convection fan are used to reach the set temperature.

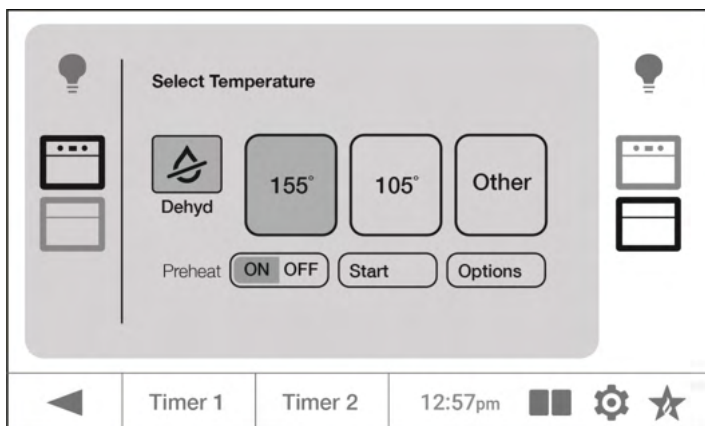
Important: An error will occur if the probe remains inserted after you start the Proof mode.

Preheat the Oven

1. Tap **Dehyd** on the Select Mode screen.
2. Tap **ON**, tap a predefined temperature on the Select Temperature screen, then tap **Start**.

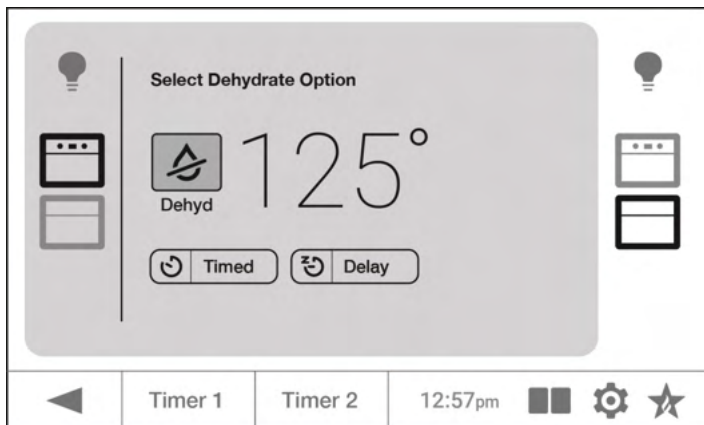


3. When done, you will hear a tone to indicate the preheat cycle is complete and your oven is ready to cook.



4. Put your food in the oven, then do any of the following:

- Go to **Set the Cooking Time** to set the cooking time.
- If you want to postpone when the oven is to start baking, tap **Delay** and go to **Set the Delay Time** for instructions.



If Preheating is Not Required

Tap **OFF** on the Select Temperature screen. Heating the oven to the set temperature without preheating will use less heat, but will take longer.

Set Another Temperature

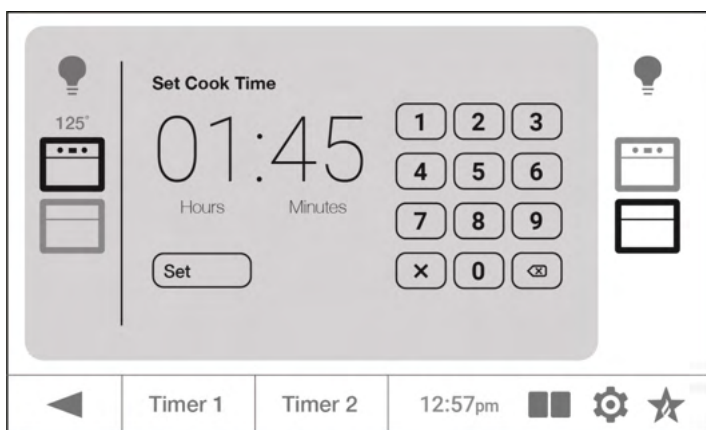
Tap **Other** on the Select Temperature screen, use the keypad to enter the temperature you want, then tap **Start**.



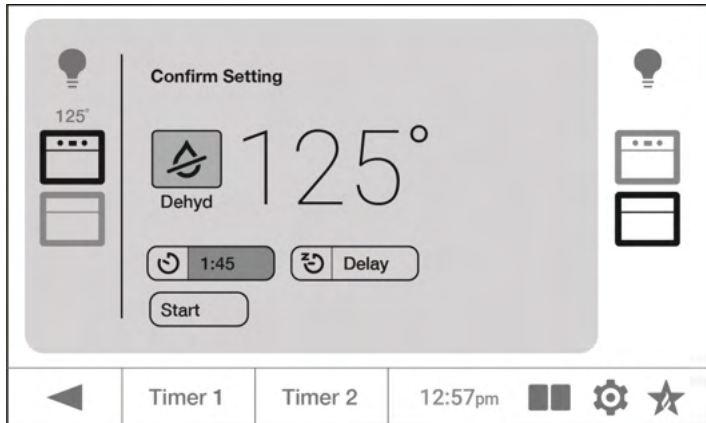
Cooking Modes — Dehydrate (continued)

Set Cooking Time

1. Tap the **Dehyd** icon next to the temperature, tap **Options** on the Dehydration—Set Temp screen, then tap **Timed** on the Select Dehydrate Option screen.
2. Use the keypad on the Set Cook Time screen to set the cooking time in hours and minutes, then tap **Set**.



3. Tap **Start** to confirm the setting and begin cooking (or tap the **Previous** icon to change something).



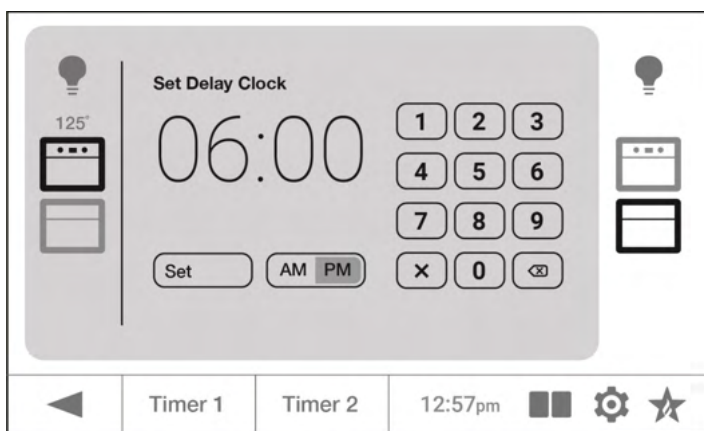
4. At the end of the selected cook time, listen for a tone to indicate the Timed cooking is complete.

Set the Delay Time

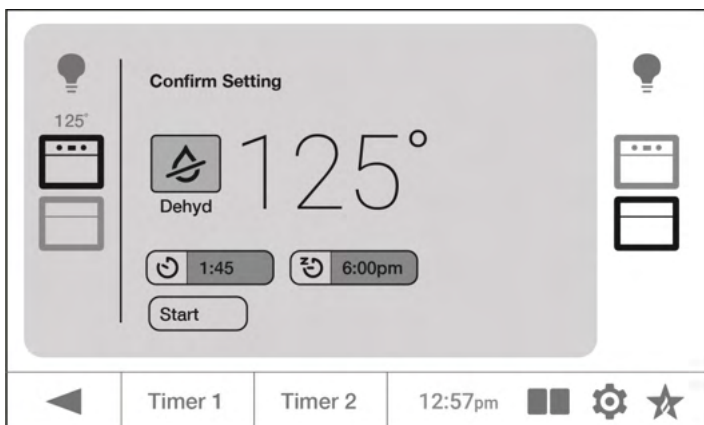
Important: If you want a delayed start, you should set the delay time before you tap **Start** on the Confirm Setting screen.

Note: Using Delay Time will turn off the Preheat feature to prevent burning food.

1. Tap **Delay** on the Confirm Setting screen.
2. Use the keypad on the Set Delay Clock screen to set the hours/minutes, then tap **Set**.



3. Tap **Start** to confirm the setting.



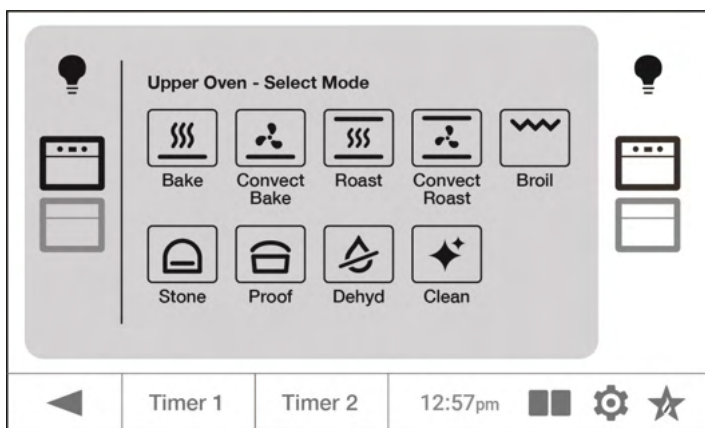
Cooking Modes — Clean

Note: For documentation purposes, touch screen control illustrations are for the double oven. Instructions apply to both single and double ovens unless otherwise noted.

- Turn on the kitchen ventilation to remove any excess smoke or fumes that might occur.
- Remove any large built-up food particles and grease before you start the Clean mode.
- Do not use water or other solvents to clean the baking stone.

Important: Take out the temperature probe and oven racks and wash the racks by hand. If the baking stone was pre dried, you can leave it in the oven while the oven is cleaning.

1. Tap **Clean** on the Select Mode screen.



2. Tap **Start** on the Select Clean screen to start the cleaning cycle, which will take an hour and a half.



3. The Cleaning in Progress timer will start counting down from "1:30". You can tap **OFF** at any time to stop the process.

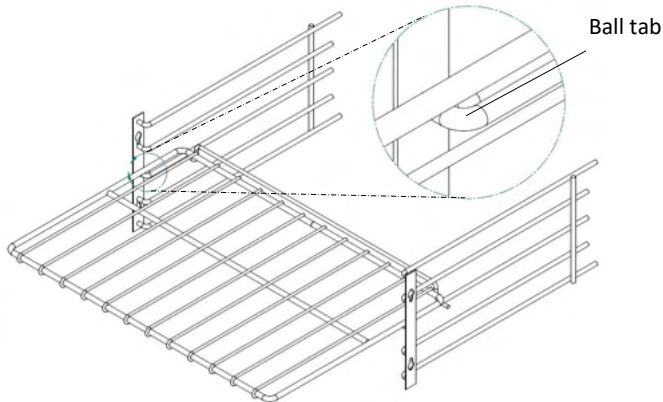
4. When the time is up, listen for a tone to indicate the Clean cycle is complete. The oven will still be hot at this point, but you will be able to use it.

Operation — Standard Oven Racks

Note: Each oven comes equipped with two standard oven racks. Follow your recipe guidelines to determine the best rack position for your dish.

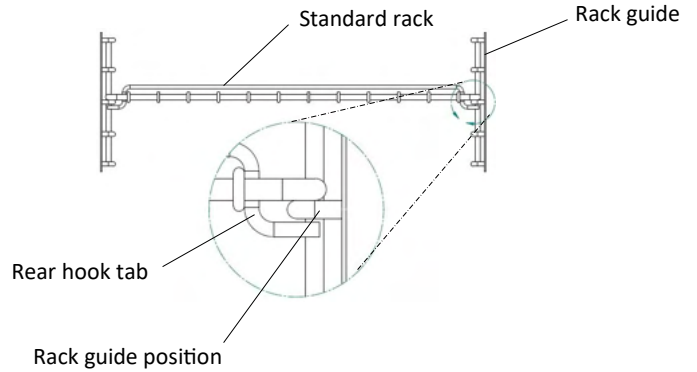
Take Out the Standard Rack

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.

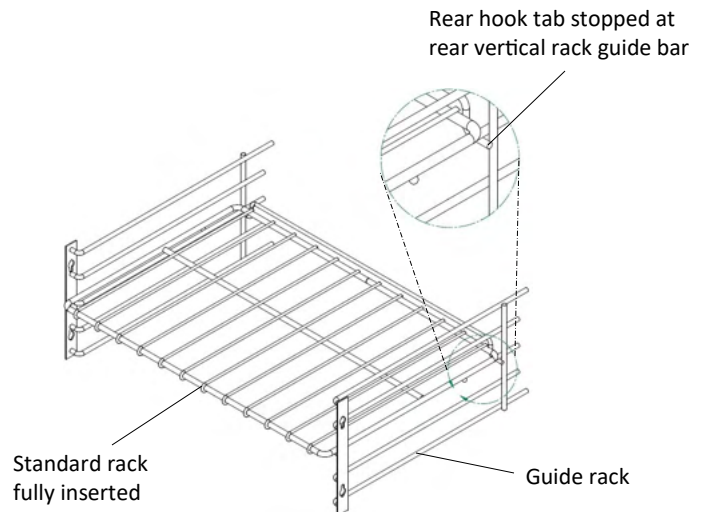


Put the Standard Rack Back in the Oven

1. Hold both sides of the rack and align the rack onto the rack guide position you want to use.



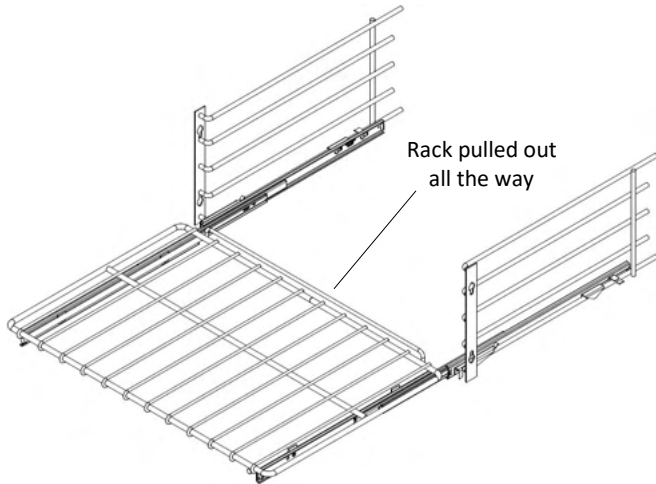
2. Push in the rack up to the ball tabs, then slightly lift the rack until the ball tabs are past the front of the rack guide.
3. Set the rack onto the rack guide, then push the rack into the oven the rest of the way until the rear hook tab stops at the rear vertical rack guide bar.



Operation — Full Extension Rack

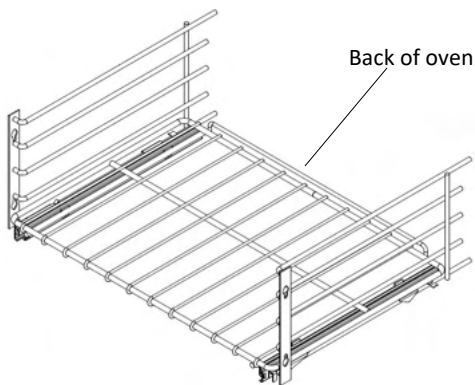
Note: Each oven comes equipped with an extension rack that you can pull out 100% from the oven to load or unload your larger baking dishes more easily. Follow your recipe guidelines to determine the best rack position for your dish.

Important: Make sure your oven is level before your first use. Extension racks move very easily and an unlevel oven can cause the extension rack to roll out of the oven when the door is opened. This can cause spills, burns, and other injuries.



Take the Extension Rack from the Oven

1. Push the extension rack all the way into the oven.



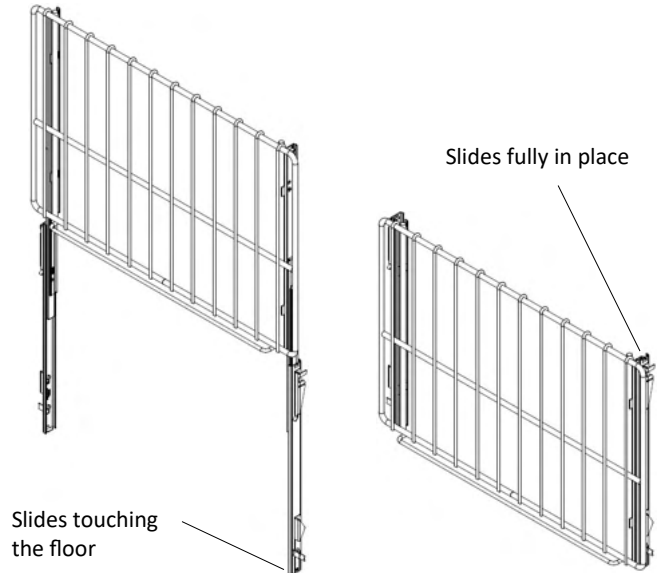
2. Firmly grasp all of the slides on both sides of the extension rack. You will need to pull everything out at the same time.
3. As you pull, be sure to slightly lift each time you need to clear the tabs on the rack from the rack guide.
4. Carefully pull the extension rack all the way out of the oven.

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

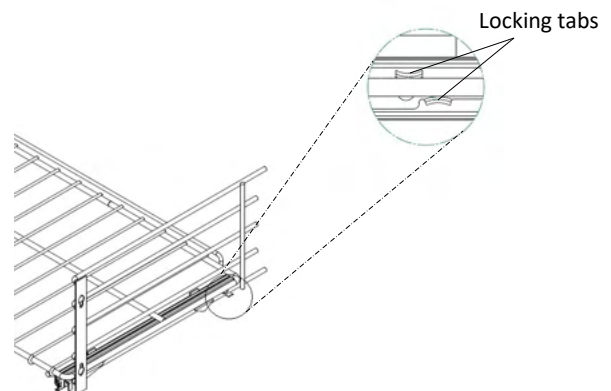
Important: The slides should be fully closed during this procedure.

Put the Extension Rack Back in the Oven

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.

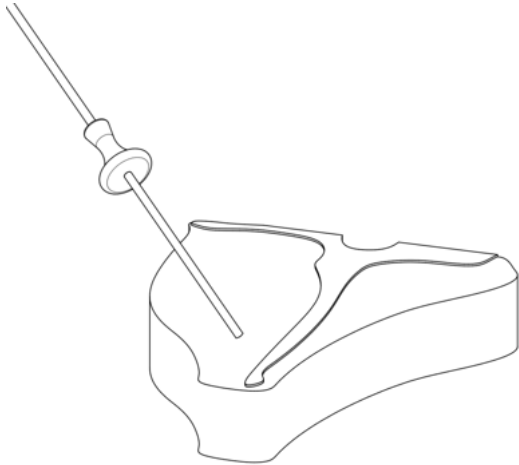


Operation — Temperature Probe and Baking Stone

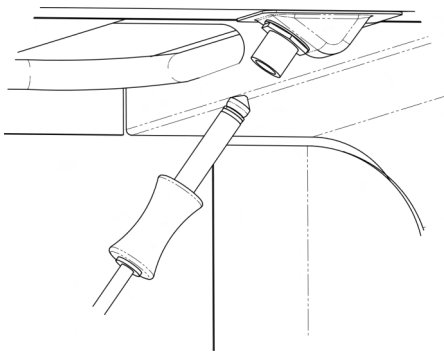
Temperature Probe

The internal temperature probe monitors the core temperature of meat and poultry. In a double oven, the probe is only available in the upper oven. Operation is managed within all but the Broil and StoneBake™ cooking modes.

1. Insert the long pointed end of the temperature probe into the thickest portion of the meat.



2. Insert the short end of the temperature probe into the temperature probe socket located on the right front of the interior oven wall.



Important: Make sure the temperature probe is fully inserted into the item being cooked. Failure to do so could result in an incorrect temperature reading or indicate the meat is fully cooked before it actually reaches the correct temperature.

Important: Remove the temperature probe from the oven when not using it to avoid damage.

Baking Stone

DOUBLE OVENS ONLY: You can only use the baking stone in the upper oven.

Note: With each use, the stone will be seasoned and darker (which can happen unevenly based on use).

- Do not wash the baking stone as that will damage the stone and cause it to absorb moisture. Do not ever submerge the baking stone in liquid.
- Handle the baking stone carefully. If the stone chips a hard surface, it may crack or develop hairline fractures. While the stone is still usable, these cracks or fractures could eventually expand and lead to premature failure.

Important: Failure to follow the installation instructions and warnings regarding liquids contacting the stone and the stone being immersed in liquid may result in the baking stone disintegrating with explosive force.

- Do not thaw foods directly on the baking stone—that would subject the stone to thermal shock.
- Never place the baking stone over an open flame.
- Only bake dough-based foods like pizza or bread directly on the rough stone surface. To use the baking stone with other foods, put the food in a cooking vessel, then put the vessel on the stone.
- The baking stone weighs approximately 35 lbs (16 kg), so do use extreme care when moving the baking stone. Make sure the stone's probe socket is seated on the stone temperature probe in the oven.

TIP: Sprinkle a light dusting of baking flour on the stone to season before baking the first time. The flour allows air to flow between the stone and the item to be baked. Never use any type of oil on the stone.

1. Position the baking stone over the baking stone heating element.
2. Align the stone's probe socket with the temperature probe on the heating element.
3. Make sure the stone is fully connected when it is seated.

Cooking Guide and Tips — Convection Cooking

Important: When preheating the oven, do not turn on the convection fan.

Convection Cooking

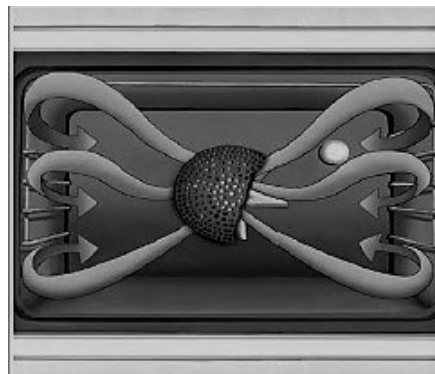
Convection cooking uses a fan inside the oven to circulate the heated air more evenly, resulting in better heat distribution and a more consistent temperature. In general, convection roasting takes less time at lower temperatures than traditional roasting.

For best results:

- 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.

Convection Baking

Convection ovens can handle larger loads than standard ovens with a high degree of consistency. In a convection oven, cool air is quickly and consistently replaced by hot air, which provides better browning of baked goods and poultry. 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.

Cooking Guide and Tips — Food Handling

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 & 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) Note: Reheat cooked hams packaged at USDA-inspected plants .	140° F (60° C) 165° F (74° C) if not from USDA-inspected plants	None
Egg Dishes	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>.

Cooking Guide and Tips — Recommended Cookware and Oven Use

Recommended Cookware

You will want cookware that has a combination of both stainless steel and an aluminum core for performance and durability. You will want something with oven compatibility of up to 500° F (260° C).

Only certain types of glass, heat-proof glass ceramic, ceramic earthenware, or other glazed utensils are suitable for appliance use. If not suitable for high heat, the utensils may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's directions.

Oven Use

- Do not operate the convection fan while the oven is preheating or while broiling.
- Do not store food, pots or pans, cooking equipment, or containers in the oven when not in use.
- Center items on oven racks evenly for even baking.
- When loading the oven, work as quickly as possible to prevent loss of heat.
- When practical, first cook the item that requires the lowest temperature, then gradually raise the temperature for each additional item.
- Roast meat with the fat side facing up to self-baste and shrink less.
- Keep the oven free from grease buildup to avoid fire.
- After using the oven, do not touch the appliance until it is completely cooled.

Cooking Solutions

Problem	Solution
If the cake is dark on the sides and not done in the center...	Lower the oven temperature.
If the cake edge is too brown...	Reduce the number of pans or lower the oven temperature.
If the cake has a light outer color...	Raise the oven temperature.
If the cake settles slightly in the center...	Bake longer or raise the oven temperature slightly. Do not open the doors too often or for long periods of time.
If the cake ripples...	You may be overloading the pans or the cake batter may be too thin.
If the cake is too coarse...	Lower the oven temperature
If the pie has an uneven color...	Reduce the number of pies per rack or do not use bake pans.
If the cupcakes crack on top...	Lower the oven temperature.
If the meat is browned and not done in the center...	Lower the oven temperature and roast the meat longer.
If the meat is well done and browned...	Reduce the cooking time.
If the meat develops a hard crust...	Lower the oven temperature
If the rolls have uneven color...	Reduce the number or size of pans.

Cooking Guide and Tips — Food Placement in the Ovens

Moving your oven rack, especially when baking, can make or break a recipe. Bake a pizza on the top rack of your oven and you just won't get that crispy bottom crust. Bake a tray of cookies on the bottom rack, and it's pretty likely you'll have burnt bottoms. But move the rack to the right place, and your food will likely cook right.

When in doubt (or when your recipe fails to mention a rack position), here are some general guidelines to follow:

Top Level

For rich and even browning, stick with the top rack. Once the oven is preheated, the heating element on the bottom of the oven turns off and on throughout baking to maintain an even temperature. Meanwhile, heat rises from the heating element at the bottom of the oven and collects at the top, so it's actually more consistently hotter up there. All that top-level heat is ideal for dishes you want to brown on top, like casseroles, gratins, and crisps. For even more color, turn the broiler on during the last minute or so of cooking.

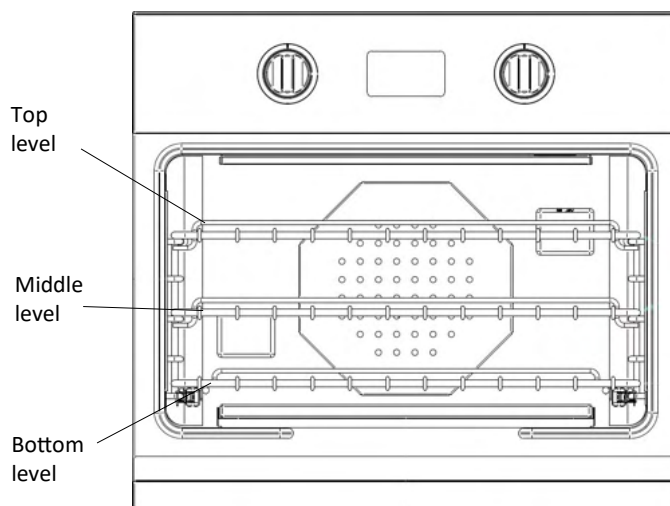
Middle Level

When in doubt, stick with the middle ground. For most baking and cooking situations, the middle rack will cook and bake food more evenly. But keep in mind, this rule applies only when you're baking on one rack at a time. When baking on several racks or when using two baking sheets at once, consider arranging the racks on the top and bottom thirds of the oven. Then, halfway through cooking, rotate the trays and swap them to ensure even cooking. This move is especially useful when baking multiple batches of cookies.

Bottom Level

If you want to brown the *underside* of your roasted vegetables, bread, or crusty pizza, move the rack to the lowest position closest to the heat source.

Source: [Epicurious.com](https://www.epicurious.com), Recipes, Menu Ideas, Videos & Cooking Tips



Cooking Guide and Tips — Broiler

Important: Always leave the oven doors closed when broiling.

Broiler Tips

- The broiler is an extremely hot burner. It is recommended you monitor this broiler at all times while it is in use (do not walk away and always keep an eye on the food. Things can 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. Be careful when moving a rack in a hot oven!
- 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.
- 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. The auto ignition temperature of paper is around 450° F (232° C). Top rack temperatures when broiling under an infrared burner can quickly reach 750° F to 850° F (399° C to 454° C) or higher depending on the height of cooking pan and food. Be cautious of parchment with high end appliances as they tend to have much more power and run hotter than standard appliances.
- Using the broiler will quickly sear the exterior of food but can leave the center uncooked. Always use a food thermometer to check the center temperature of your food to prevent illness from undercooked food.

- When cooking very large cuts of meat that require a sear, broil them until the outer portion is seared to your liking, then cook them in the oven until the center temperature is within 10° F (-12° C) of where you want it to be. Remove the meat from the oven and loosely tent in aluminum foil for ten minutes to allow the juices to distribute evenly. Cutting too soon will result in less juicy foods.

Suggested Broiler Settings

Note: Cook times in the following table will vary due to food thickness and preference.

Item	How Done	Rack Position	Temperature	Cooking Time
Steak	Rare	Top	High	6-8 minutes per side
	Medium	Middle	High	8-10 minutes per side
Hamburger	Medium	Top	High	6-8 minutes per side
	Medium-Well	Middle	High	8-10 minutes per side
Fish	1" (25.4 mm) thick	Middle	Medium-High	10-15 minutes
	1/2" (12.7 mm) thick	Top	Medium-High	8-10 minutes
Chicken	Boneless Breast	Middle	Medium	15 minutes per side
	Leg & Thigh	Lower	Medium	25 minutes per side
Garlic Bread		Lower	Medium	3-5 minutes

Care and Cleaning

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

Part (Material)	Cleaning	NEED TO KNOW
Oven Exterior (Brushed Stainless Steel)	<ul style="list-style-type: none"> In extreme conditions, use a microfiber cloth soaked in hot water to sit on the soiled area to soften the residue so it can be safely cleaned off. If necessary, you may use light scraping with a rubber or nylon spatula to finish lifting residue off. Use a quality stainless steel cleaner or warm soapy water. 	<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 paper towels or other coarse cloths. Do not polish across the grain or in circles.
Oven Exterior (Polished Brass/Copper, Brushed Brass/Copper, Antique Brass/Copper, Pewter, Oil-Rubbed Bronze)	<ul style="list-style-type: none"> In extreme conditions, use a cloth soaked in hot water to sit on the soiled area to soften the residue so it can be safely cleaned off. If necessary, you may use light scraping with a rubber or nylon spatula to finish lifting residue off. The exterior was 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 age.
Oven Exterior (Painted Gloss Finishes)	<ul style="list-style-type: none"> In extreme conditions, use a cloth soaked in hot water to sit on the soiled area to soften the residue so it can be safely cleaned off. If necessary, you may use light scraping with a rubber or nylon spatula to finish lifting residue off. Use a soft cloth and a quality glass cleaner or warm soapy water. 	<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.
Oven Window	<ul style="list-style-type: none"> When the oven is cool, and after each use, 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 rub or scrub on the door gasket material. Damage to the material or the door seal may occur.
Oven Doors	<ul style="list-style-type: none"> May require periodic lubrication to work smoothly. Open the oven door fully and apply a small amount of lubricant (such as food-grade light oil or grease) to the ball visible in the hinge slot on the door. Note: When closing french doors, be sure to push in the left door to securely latch both doors. 	<ul style="list-style-type: none"> Do not use sprays like WD-40 or CRC that may get onto the oven door surface. Do not use cooking oil or mineral oil.
Oven Door Gasket	<ul style="list-style-type: none"> Do not clean the oven door gaskets. The door gaskets are essential for a good seal of the oven. 	<ul style="list-style-type: none"> Do not apply commercially available oven cleaners to the oven door gasket. Do not rub or scrub the gasket since it may damage the oven door seal.
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. To loosen tough baked-on stains, lay a cloth soaked in hot water on the area for several minutes. Make sure the area is well-ventilated when using a commercially available oven cleaner. Make sure cleaning chemicals do not come in contact with any stainless steel or painted surfaces. 	<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. Do not use soap and do not turn on the oven.
Broiler	<ul style="list-style-type: none"> N/A 	<ul style="list-style-type: none"> Do not try to clean the broiler surface or permanent damage may occur.

Care and Cleaning (continued)

Part (Material)	Cleaning	NEED TO KNOW
Convection Fan Guard (Porcelain-coated)	<ul style="list-style-type: none"> Remove obstructions such as aluminum foil or other particles. Clean the oven fan guard periodically and make sure your room is well ventilated when you clean . Apply a commercial oven cleaner to a cloth (not directly to the fan guard) to remove grease build-up and food particles. Be sure to follow the manufacturer’s cleaning instructions before you start. 	<ul style="list-style-type: none"> Do not use steel wool, metal pads, or abrasive cleaners as they may scratch and damage the coating. Do not operate the convection fan during the initial oven preheat or while broiling.
Standard Oven Racks	<ul style="list-style-type: none"> Make sure the oven is cool before you take out the standard oven racks. Wash the racks in hot, soapy water, rinse in clear water, then dry thoroughly. 	<ul style="list-style-type: none"> N/A
Full Extension Rack	<ul style="list-style-type: none"> Make sure the oven is cool before you take out the extension rack. Wash the extension rack in hot, soapy water, rinse in clear water, then dry thoroughly. 	<ul style="list-style-type: none"> N/A
Baking Stone	<ul style="list-style-type: none"> When completely cool, use a nylon spatula or a grill brush to scrape off the baked-on food. 	<ul style="list-style-type: none"> Do not wash the baking stone as this will damage the stone and cause it to absorb moisture. Do not submerge the baking stone in water or liquid.
Temperature Probe	<ul style="list-style-type: none"> When the temperature probe is cool, wipe the probe clean with mild soapy water, rinse, then dry thoroughly. 	<ul style="list-style-type: none"> Do not put the temperature probe in the dishwasher. Do not immerse in water.

Troubleshooting

Check these helpful tips for any problems with your oven. If additional help or service is needed, please call BlueStar® 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 [Model Information](#) at the beginning of this manual for information on finding these numbers.

Problem	Possible Cause	Solution
Touch control screen is not lit	<ul style="list-style-type: none"> No electrical power to the appliance 	<ul style="list-style-type: none"> Check and reset the breaker/fuse
Convection fan does not turn	<ul style="list-style-type: none"> No electrical power to the appliance Fan guard is obstructed or clogged 	<ul style="list-style-type: none"> Check and reset the circuit breaker for the appliance When the oven is cool, remove any obstructions such as baked-on food or aluminum foil
Oven is on, but producing no heat	<ul style="list-style-type: none"> Breaker may not be working properly 	<ul style="list-style-type: none"> The oven over the temperature safety switch may have been activated If this continues, turn the appliance off at the breaker
Oven light is 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"> Check and reset the circuit breaker for the wall outlet used for the appliance
The oven light lens is cracked or missing.	<ul style="list-style-type: none"> Light lenses must always be in place when the oven is in use to protect the light bulbs from breaking. 	<ul style="list-style-type: none"> N/A
Convection fan is making noise	<ul style="list-style-type: none"> Aluminum foil or other material stuck in fan Mounting screws on the fan cover are loose Fan cover is bent 	<ul style="list-style-type: none"> Make sure the oven is cool the and fan is off, then remove debris Tighten screws Call for a replacement fan cover
The fan behind the control panel is running when the oven is turned off	<ul style="list-style-type: none"> Oven has not cooled to 200° F (93° C) or lower 	<ul style="list-style-type: none"> Let the oven cool down
The oven is cool, but the fan behind the control panel is running	<ul style="list-style-type: none"> Fan relay is stuck in the “on” position 	<ul style="list-style-type: none"> Check and reset the electrical breaker connected to 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 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 the user 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.

