



# Use and Care and Installation Instructions

## 24", 30" and 36" Range Models



## 48" and 60" Range Models



## 36" and 48" Cooktop Models



Your exact model may not be pictured.

**INSTALLER: PLEASE LEAVE THIS MANUAL WITH THE RANGE FOR INSPECTION AND SERVICE USE.**

**CONSUMER: PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

**Before using your range or cooktop, read this book carefully.**

- It is intended to help you operate and maintain your new range or cooktop properly.
- Keep it handy for answers to your questions.
- If you don't understand something or need more help, write (include your phone number):
- FiveStar Division  
Brown Stove Works, Inc.  
P.O. Box 2490  
Cleveland, TN 37320  
(423) 476-6544

**Record the model and serial numbers.**

You'll find them on a label under the cooking surface.

Model Number

Manufacturing Type Number

Serial Number

Use these numbers in any correspondence or service calls concerning your range.

**If you received a damaged range. . .**

Immediately contact the dealer (or builder) that sold you the range.



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

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

**WARNING:** If not installed, operated and maintained in accordance with the manufacturer's instructions, this product could expose you to substances in fuel or from fuel combustion which can cause death or serious illness and which are known to cause cancer, birth defects or other reproductive harm.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency, manufacturer (dealer) or the gas supplier.



- **ALL RANGES CAN TIP**
- **INJURY COULD RESULT**
- **INSTALL ANTI-TIP DEVICE packed with range**
- **SEE INSTRUCTIONS . . . packed with anti-tip bracket**

**IF RANGE IS RELOCATED, ANCHOR BRACKET MUST BE REMOVED AND REINSTALLED IN NEW LOCATION.**

# FIVESTAR INSTALLATION INSTRUCTIONS

Please read these instructions before attempting to install this range

## Unpacking

Check the range carton for visible damage. If there is damage or even creases in the carton contact the carrier, request an inspection, and file the appropriate freight claim. Do not refuse shipment. Responsibility for shipping damage is with the carrier and the dealer or end user. Cut the shipping straps then carefully lift the carton up from the range. This will help eliminate possible damage to the backguard that is packed in the top of the range carton.

Remove, unwrap, and temporarily lay aside any parts that are not attached to the range. Make sure no parts are left in the carton for accidental disposal. Carefully inspect the range for damage.

The standard top (not sealed) burners are held in place with a screw to protect them while in transit. These shipping screws are to be removed to give proper top burner operation and allow easy removal.

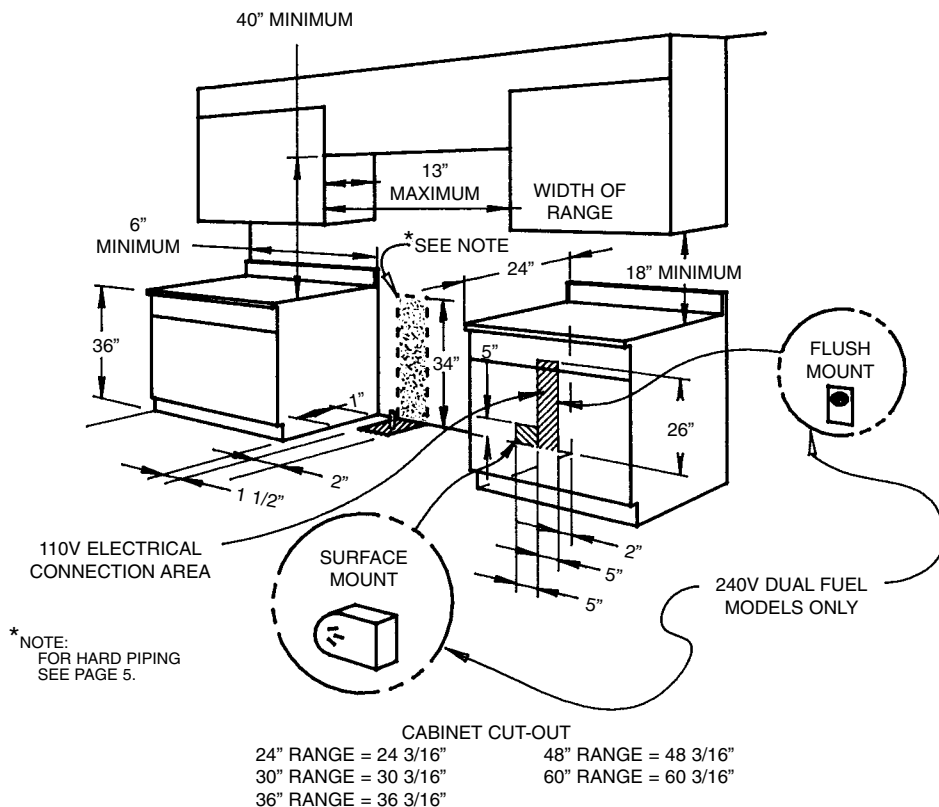
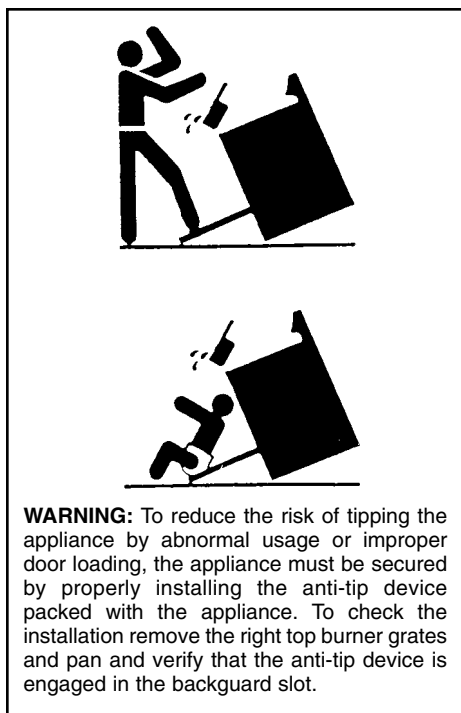


FIG. 1 WALL CLEARANCES

## INSTALLATION OF ANTI-TIP BRACKET ON 24", 30" AND 36" MODELS

- 1) PLACE RANGE IN PROPER LOCATION WITH BACK OF RANGE AGAINST REAR WALL.
- 2) ADJUST LEG LEVELERS TO MATCH COUNTER HEIGHT.
- 3) REMOVE RANGE AND INSTALL ANTI-TIP BRACKET TO WALL, SEE NOTE, FIG. 2.
- 4) REINSTALL RANGE. ANTI-TIP BRACKET FLANGE MUST ENTER SLOT IN BACK TO PREVENT TIPPING.

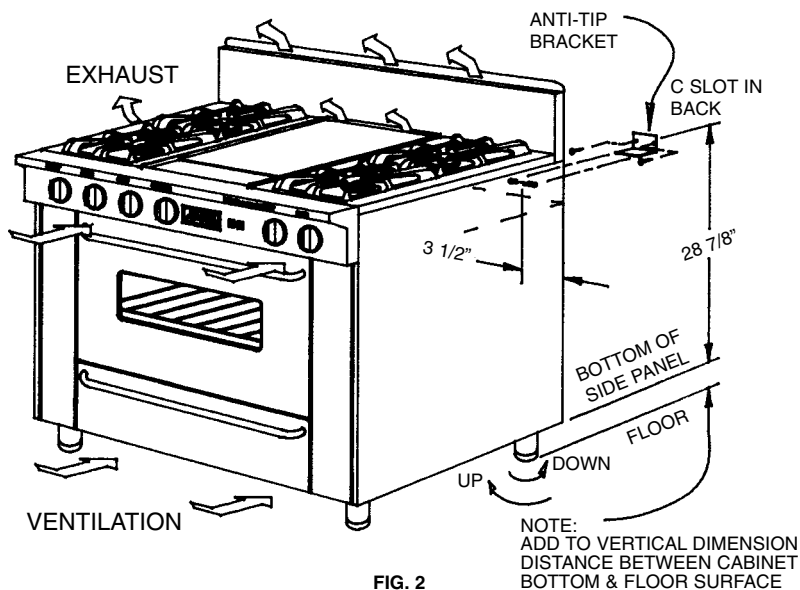


FIG. 2

# WALL CLEARANCES

## GAS AND ELECTRIC CONNECTIONS

### Wall Clearances

All units must be installed in accordance with minimum side wall clearances and clearances extended vertically above the cooking top. See Figs. 1 & 6 for illustration. This unit may not be installed directly adjacent to sidewalls, tall cabinets, tall appliances, or other side vertical surfaces above the 36" cooking surface height. There must be a minimum of 6" vertical side clearance to either side of the appliance extending from the cooking surface to 18" above to a maximum wall cabinet depth of 13", see Figs. 1 & 6.

Combustible surfaces above the unit must be a minimum of 40" above the unit's top cooking surface for the full width of the appliance if a range hood is not used. If a hood is used we recommend 30" to the bottom of the hood above the top cooking surface (Top of hood 7' from floor).

**ANY OPENINGS IN THE WALL BEHIND THE UNIT AND IN THE FLOOR UNDER THE RANGE MUST BE SEALED.**

FiveStar hoods may be installed from 24" to 36" above the cooking surface. A minimum of 28" is required when a FiveStar backsplash with warming shelves is used.

### Gas and Electric Connections

Plug in the electric power supply cord and make certain that the gas stub-out is prepared properly for the gas

connection prior to moving the range into place. The gas supply line must be at least the same size or greater than the inlet line of the range. All FiveStar ranges use a 1/2" NPT inlet. Check any installer-supplied intake pipes and fittings visually and blow them out with compressed air to clear any dirt particles, threading chips, or other foreign matter before installing in a service line.

The Unit should be connected to a supply line with 1/2 inch black iron pipe or a certified flexible connector, (See Figure 3,4 & 5). For U.S.A. installations, flexible connectors must comply with ANSI Z21.69 (latest edition) or for Canadian installation CAN/CGA-6.16 (latest edition revision) with suitable strain reliefs.

Manifold pressure should be checked with a manometer. For natural gas 4" wcp is required. For LP gas 10" wcp is required. The incoming line pressure must be at least 1" wcp higher (but no more than 14" wcp) than the manifold pressure.

(a) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psig (3.5 kPa).

(b) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig (3.5 kPa).

We suggest that you have the dealer where you purchased your new unit install it or have him arrange with a local plumber to make the installation. Installation must conform with local codes. In the absence of local codes, the installation must conform with the National Fuel Gas Code, ANSI Z223.1 Latest Edition in the U.S.A. Canadian installations must conform with CAN 1-B149.1 or .2. To prevent gas leaks, use an approved sealing compound, which is resistant to liquefied petroleum gases, on all threaded connections.

All gas models come equipped with a three-wire (two conductor with ground) supply cord. **Dual-fuel ranges are not supplied with a range connection cord.** The unit must be electrically grounded and installed in accordance with local codes. In the absence of local codes the installation must comply with ANSI/NFPA 70 (latest edition) in the U.S.A. or for Canadian installations C22.1 (latest edition).

**INSTALLER: INFORM THE CONSUMER OF THE LOCATION OF THE GAS SHUT-OFF VALVE.**

**BEFORE PLACING THE RANGE IN OPERATION CHECK FOR GAS LEAKS WITH A SOAPY WATER SOLUTION. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS.**

**NOTE: THESE INSTALLATION INSTRUCTIONS SHOULD REMAIN WITH THE UNIT FOR FUTURE REFERENCE.**

## Connecting the Range to Gas

Shut off the main gas supply valve before disconnecting the old range and leave it off until new hook-up has been completed. Don't forget to relight the pilot on other gas appliances when you turn the gas back on.

Because hard piping restricts movement of the range, the use of an A.G.A.-certified flexible metal appliance connector is recommended unless local codes require a hard-piped connection.

When codes require hard piping, piping must be recessed into or enter through the rear wall, See Fig. 1. Openings are provided in the back cover for through the wall piping.

On sealed burner models the nipple provided, See Fig. 4, must be removed and replaced with piping as illustrated in Fig. 5.

**Never use an old connector when installing a new range.** If the hard

piping method is used, you must carefully align the pipe; the range cannot be moved after the connection is made.

To prevent gas leaks, put pipe joint compound on, or wrap pipe thread with Teflon\* tape all around male (external) pipe threads.

1. Install a manual gas shut-off valve in the gas line in an easily accessed location outside of the range. Make sure everyone operating the range knows where and how to shut off the gas supply to the range.
2. Install male 1/2" flare union adapter to the 1/2" NPT internal thread at inlet of the regulator. Use a backup wrench on the regulator fitting to avoid damage.
3. Install male 1/2" or 3/4" flare union adapter to the NPT internal thread of the manual shut-off valve, taking care to back-up the shut-off valve to keep it from turning.
4. Connect flexible metal appliance

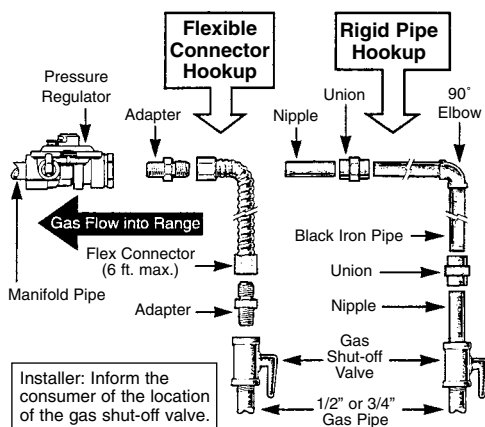
connector to the adapter on the range. Position range to permit connection at the shut-off valve or vice versa.

5. When all connections have been made, make sure all range controls are in the off position and turn on the main gas supply valve. Use a liquid leak detector at all joints and connections to check for leaks in the system.

**⚠ CAUTION: DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.**

When using test pressures greater than 1/2 psig to pressure test the gas supply system of the residence, disconnect the range and individual shut-off valve from the gas supply piping. When using test pressures of 1/2 psig or less to test the gas supply system, simply isolate the range from the gas supply system by closing the individual shut-off valve.

\*Teflon: Registered trademark of Dupont.



## Flexible Connector and Rigid Pipe Hookups for Models Equipped with Standard Burners

FIG. 3

## Flexible Connector Hookup for Models Equipped with Sealed Burners

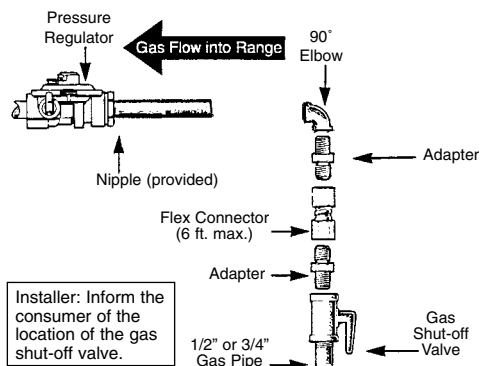


FIG. 4

## Rigid Pipe Hookup for Models Equipped with Sealed Burners

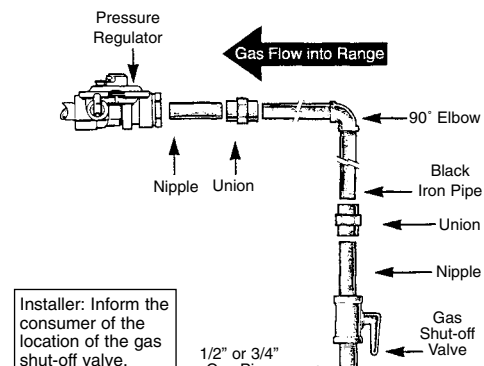


FIG. 5

## Backguard Assembly

The backguard, located in the “top pack” of the range, must be installed prior to placing the range in position for gas hookup. See Figure 7.

**NEVER BLOCK THE FLOW OF AIR FOR COMBUSTION OR VENTILATION. SEE INSTRUCTION FIG. 2.**

## Positioning/Leveling

To position the range use a lift jack or enough manpower to lift the range completely. Avoid sliding, pushing, or pulling the range because this increases the possibility of bending the legs or the coupling connectors and could also result in damage to the floor covering.

Ranges and built-in cooktops must be level to obtain proper cooking results. Ranges adjust from 35 7/8” to 37 7/8” or 2” max. All units must be level front-to-back and side-to-side. See Fig. 2.

Built-in cooktops must be installed in a cut-out and on a level surface, as illustrated in Fig. 6.

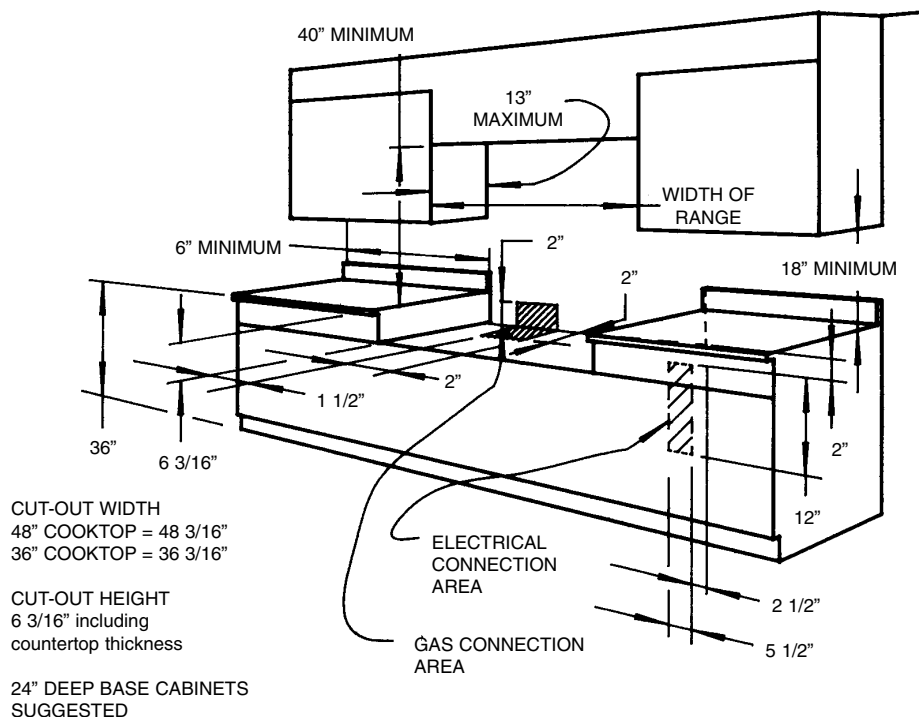
## Adjustments

**ALL ADJUSTMENTS AND/OR CONVERSIONS MUST BE MADE BY THE INSTALLER OR SERVICING UTILITY DURING INSTALLATION.**

**SEALED TOP BURNER MODELS ARE FACTORY SET FOR THE GAS FOR WHICH THEY ARE TO BE USED. THEY CANNOT BE CHANGED FROM ONE GAS TO ANOTHER WITHOUT FACTORY AUTHORIZATION.**

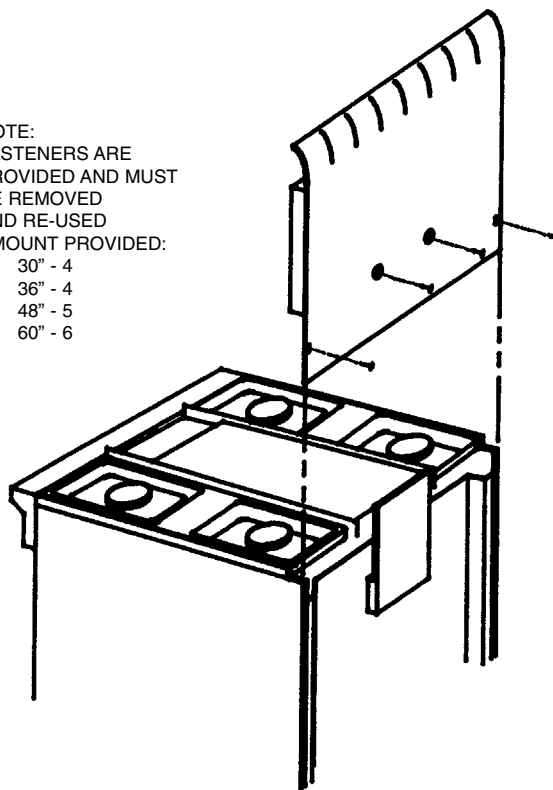
Appliances will either be set for use with Natural gas or Propane (LP) gas. The factory orifice setting is indicated by a second alpha prefix letter in the model number. The letter “T” indicates a natural gas setting. The letter “P” indicates a propane (LP) setting.

**NOTE: COOKTOPS DO NOT HAVE LEVELING LEGS. CABINET SUPPORT MUST BE LEVEL.**



**FIG. 6 COOKTOP INSTALLATION CLEARANCES**

**NOTE:**  
FASTENERS ARE PROVIDED AND MUST BE REMOVED AND RE-USED  
AMOUNT PROVIDED:  
30" - 4  
36" - 4  
48" - 5  
60" - 6



**FIG. 7 BACKGUARD INSTALLATION**

## Oven/Griddle Control (Thermostat)

The oven pilot gas selector screw is located on this control. To change oven pilot gas setting: (A) Remove oven control knob by pulling straight out. The oven gas selector screw is found in the lower left hand corner indicating "LP" or "N". (B) These letters will appear upside down reading "N" and "dT". (C) Rotate the adjustment screw tab to the proper setting. See Figure 8.

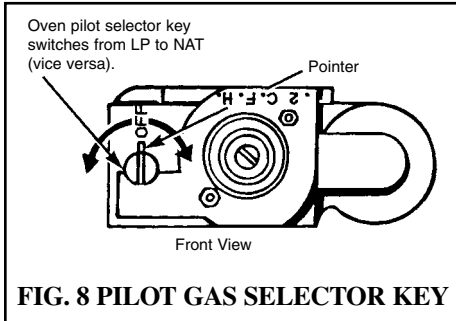


FIG. 8 PILOT GAS SELECTOR KEY

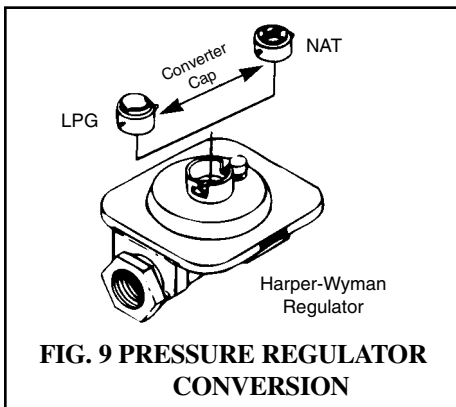
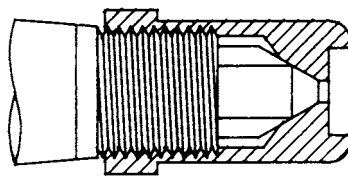


FIG. 9 PRESSURE REGULATOR CONVERSION

All ranges are equipped with a gas pressure regulator for controlling and maintaining a uniform gas pressure in the gas manifold of the range. The burner orifices are sized for the gas pressure delivered by the regulator supplied. **The pressure regulator must not be removed.** To convert the regulator from one gas to another remove convertor cap by inserting a coin into slot in top and twisting, turn cap over and re-install. See Fig. 9.

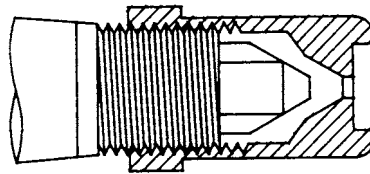
**Standard top burners . . . Be sure the shipping screws have been removed from the burners.** The correct positioning should place the top of the burner head approximately 3/8" below the cooking surface. See Fig. 11.

FIG. 10 STANDARD BURNER CONVERSION



LP GAS SETTING

Tighten orifice hoods for surface and oven burners approximately two complete turns and adjust air shutters. The gas pressure regulator must be set to the LP gas setting to provide 10 inches water column pressure.



NAT. GAS SETTING

Unscrew orifice hoods for surface and oven burners approximately two complete turns and adjust air shutters. The gas pressure regulator must be set to the NAT. setting to provide 4 inches water column pressure.

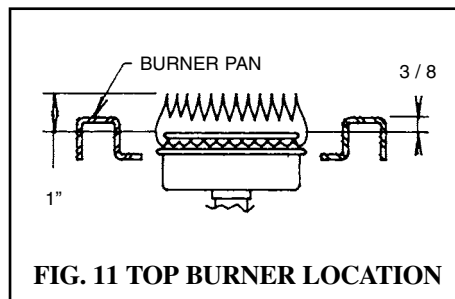


FIG. 11 TOP BURNER LOCATION

Top burners have LOW, MEDIUM, and HIGH positions. Adjust gas and air mixture in the HIGH position. To adjust LOW turn knob to LOW, remove knob and while holding the valve stem in the LOW setting with a pair of pliers turn the adjusting screw until a flame of approximately 1/8" is obtained.

**High flames on surface burners are inefficient and unsafe. The flame should always be adjusted so that it is no larger than the bottom of the pan.**

## Vari-Flame™ . . . FiveStar

Standard front burners are equipped with a true center-simmer feature that is factory set. The burner orifice hoods are black for NAT. gas and brass for LP. gas. If the range is to be converted from NAT. gas to LP. or vice versa call 800-251-7224 for proper orifices and instructions.



FIG. 12 VARI-FLAME™ CENTER SIMMER BURNER

## Oven and Griddle Burners

These burners are supplied gas by automatic safety valves. The safety valve orifice must be set for the gas being used. See Figure 10. This valve is located at the base of the oven burner in the broiler compartment and at the base of the griddle burner in the burner box under the griddle assembly.

## Flame Height

Improper flame height is inefficient and unsafe. The flame on these burners should be blue in color and approximately 1 1/4" in height. See Figure 13.

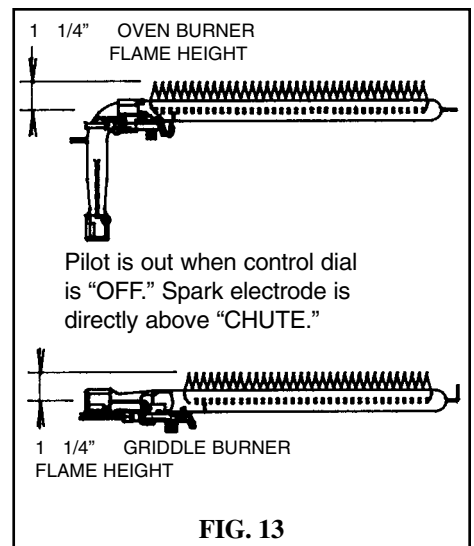


FIG. 13

**NEVER USE THE OVEN FOR STORAGE**

# SAFETY INSTRUCTIONS

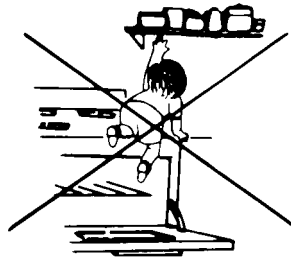
- **Read all instructions before using this appliance.**

Statistics show many accidents occur in the home. Most of these could be prevented with care and judgment. Use this appliance only for its intended use as described in this manual. When using appliances, basic safety precautions should be observed, including the following:

- **Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.**
- **Don't attempt to repair or replace any part of your range unless it is specifically recommended in the book.** All other servicing should be referred to a qualified technician.

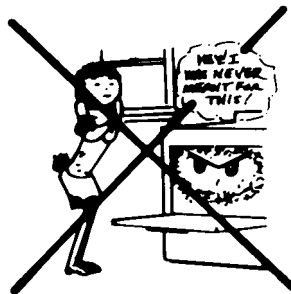
**BEFORE PERFORMING ANY SERVICE, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.**

- **When preparing your meals a great deal of heat is generated, consequently some parts of the range will become HOT.** Consider this in choosing the location for your range. Don't leave children unattended near the range when it's in use or while the surfaces are still hot from use. They should never be allowed to sit or stand on any part of the appliance.
- **Never allow children to play with the range controls.** Teach them that the range and pans on it can be hot. Don't allow anyone to climb about the range or use it or the doors for stepping, leaning, or sitting. Possible hazards or injuries may result. It's recommended that practices of storing items above the stove be discontinued.

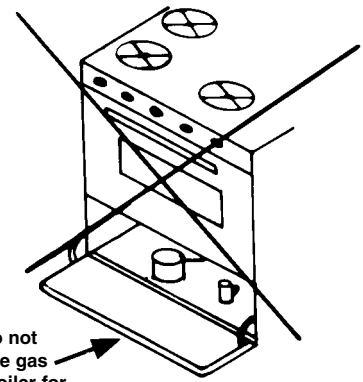


**▲ CAUTION: ITEMS OF INTEREST OF CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE. THE RISK CAN BE REDUCED BY INSTALLING A RANGE HOOD THAT PROJECTS HORIZONTALLY A MIN. OF 5 INCHES BEYOND THE BOTTOM OF THE CABINETS.**

- **WARNING - All ranges can tip and injury could result.** To prevent accidental tipping of the range, attach it to the wall or floor. See Figure 2.
- **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot surfaces or open flames and may cause severe burns.
- **Use only dry pot holders . . .** moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders touch hot surfaces of the range. Do not use a towel or other bulky cloth as a pot holder.

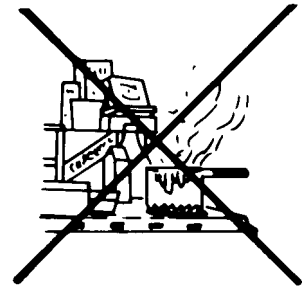


- **On a cold morning you might be tempted to use the range as a kitchen heater – DON'T!** Use of the range in this manner may be hazardous. Oven controls and other valve components are not designed for heating use. Never use your range for warming or heating the room.



Do not use gas broiler for storage.

- **Due to potential hazard don't use the oven or broiler space for storage.** The top of the range should never be used for storage either. Flammable items can catch fire and plastic items may ignite or melt.

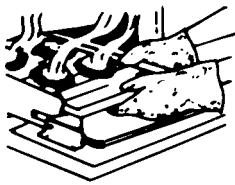


- **Keep hood and grease filters clean to maintain good venting and to avoid grease fires.**
- **Do not let cooking grease or other flammable materials accumulate in or near the range.**
- **Do not use water on grease fires.** Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam type fire extinguisher.

**EACH HOUSEHOLD SHOULD HAVE AN APPROPRIATE FIRE EXTINGUISHER FOR USE IN THE EVENT OF A HOUSE FIRE.**



- **DO NOT TOUCH BURNERS, BURNER GRATES, OR INTERIOR SURFACE OF OVEN.** These surfaces may be hot enough to burn even though they appear to be cool. During and immediately after use do not touch, or let clothing or other flammable materials contact any hot surfaces or any interior area of the oven; allow sufficient time for cooling. Potentially hot surfaces include the cooking surface and areas facing the cooking surface, oven vent opening and surfaces near the opening, and crevices around the oven door. Remember: The inside surface of the oven may be hot when the door is opened.



## Oven

- **Don't bake in a gas oven unless the broiler pan is in position and free of grease.** Be careful when handling the pan, especially when hot. Grease left in the pan can catch fire if the oven is used without removing the grease from the broiler pan. Keep oven free from grease buildup.
- **Never use ammonia in an oven that is warmer than room temperature and always have direct ventilation.**
- **Stand away from range when opening oven door.** Hot air or steam which escapes can cause burns to hands, face, and/or eyes.



- **When replacing an oven light bulb, be sure the oven is cool, disconnect power to the range, and use a dry cloth to handle the bulb.**

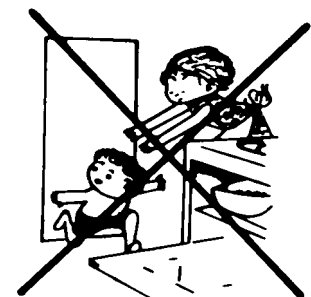
- **Don't heat unopened food containers in the oven.** Pressure could build up and the container could burst causing an injury.
- **Place oven rack in desired position while oven is cool.** If rack must be handled when hot use a pot holder. Pulling out the oven rack to the stop position is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- **When using cooking or roasting bags in oven, follow the manufacturer's directions.**
- **Do not use your oven to dry newspapers.**

## Surface Cooking

- **Use proper pan size. Select utensils having flat bottoms large enough to cover the burner.** The use of undersized utensils in which the flame comes up the side of the utensil does not heat the contents faster, it only scorches the outside of the utensil making clean up harder. Adjust the top burner knob to select a flame size to cover just the bottom of the pan or pot.
- **Surface areas near burners may become hot enough to cause burns.** During and immediately after use, do not touch areas near burners until they have had sufficient time to cool.
- **Never leave top burners unattended at high heat settings.** Boilover causes smoking and greasy spillovers may catch on fire.
- **Don't use aluminum foil to line burner pans or anywhere in the oven except as described in this book.** Misuse could result in fire hazard or damage to the range. Only certain types of glass, glass/ceramic, earthenware, or other glazed containers are suitable for range-top service; others may break because of the sudden change in temperature.



- **Is the protruding handle of a utensil on the range an attraction to curious little hands? YOU BET IT IS.** Always turn utensil handles to the side or back of the range. It's also possible for an adult to hit the handle accidentally.
- **Always turn surface burner to OFF before removing cookware.** Keep an eye on foods being fried at HIGH or MEDIUM temperatures.
- **To avoid the possibility of a burn always be certain that the controls for all top burners are at OFF position and all burner pans are cool before attempting to remove the burner pan or burner.**
- **Don't put removable surface burners in a dishwasher.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **Use only enough fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added. If a combination of oils or fats will be used in frying, stir together before heating, or as fats melt. Always heat fat slowly, and watch as it heats.
- **Use deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.**



# ENERGY-SAVING TIPS

## Surface Cooking

Cook fresh vegetables with a minimum amount of water in a covered pan.

Watch foods when bringing them quickly to cooking temperatures at high heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.

When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

Use correct heat for cooking task:

HI—to start cooking (if time allows, do not use high heat to start).

MEDIUM—quick browning.

LOW—finish cooking most quantities, double-boiler heat, and for small quantities.

VARI-FLAME™  
FRONT BURNERS

SIM—to maintain serving temperature of most foods.

## Oven Cooking

Preheat oven only when necessary.

Most foods will cook satisfactorily without preheating. If you find preheating is necessary, preheat for 10 to 12 minutes.

Always turn oven OFF before removing food.

During baking, avoid frequent door openings. Keep door open as short a time as possible.

Cook complete oven meals instead of just one food item. potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken, or roast. Choose foods that cook at the same temperature and in approximately the same time.

Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

# GENERAL INFORMATION

### ▲ WARNING!!!

**ALL GAS MODELS ARE EQUIPPED WITH A POWER CORD WITH A THREE PRONG GROUNDING PLUG FOR YOUR PROTECTION. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THIS PLUG.**

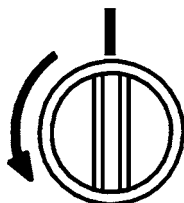
### ▲ WARNING!!!

**DUAL-FUEL MODELS ARE NOT SUPPLIED WITH A CONNECTION CORD. IF NOT PROPERLY GROUNDED, SEVERE SHOCK CAN OCCUR.**

### ▲ CAUTION!!!

**ALL CONTROLS ROTATE COUNTER-CLOCKWISE TO OPERATE. NEVER ROTATE CONTROLS CLOCK-WISE FROM THE "OFF" POSITION. THIS WILL DAMAGE CONTROLS AND VOID WARRANTY CLAIMS.**

OFF



**PUSH IN  
TURN COUNTER  
CLOCKWISE  
ONLY**

- *Range may be installed directly against rear walls and side base cabinets. It may not be installed directly against side tall cabinets, sidewalls, or tall appliances. See "Wall Clearances" Figure 1 & 6.*
- *Electrical requirements: 120 volts, 60 Hz, 15 amps. Dual-fuel ranges 120/240 volts, 60 Hz, 20 amps.*
- *Natural gas: 4.0" WC, propane 10.0" WC.*
- *Residential exhaust vent hoods may be installed above the range. Provide properly sized exhaust fans for efficient operation, no sprinklers are required.*
- *If this range is removed for any reason, service or cleaning, etc., it must be replaced as outlined in the installation instructions before placing the range back in operation.*

## Field Adjustments

All ranges are tested before leaving the factory. Field adjustments are necessary for proper operation. The range must be installed and adjusted by a qualified technician. **Final adjustments and/or conversions from one gas to another are not covered under the warranty.**

Contact your dealer for the name of their authorized Service Agency. If none is available, contact the corporate office for the nearest authorized Service Agency in your area. Phone (800) 251-7485.

## Top Burners

All burners have electronic ignition. Standard top burners have "manual" ignitors. Sealed top burners (if equipped), oven burners, griddle and grill burners have flame-sensing ignitors.

To light the top burners, push the knob in and turn counter-clockwise to the "LITE" position. As soon as the knob reaches the "LITE" position, you'll hear a "clicking" sound. The knob operates both a gas valve and an electric switch. If you don't hear a clicking sound, turn the knob off and check the electric connection, fuse or circuit breaker if necessary. After ignition, **on standard burner models**, rotate the knob slightly clockwise out of the "LITE" position. This turns off the electricity to the electrodes and the clicking will stop. **DON'T LEAVE THE KNOB IN THE "LITE" POSITION . . .** it will shorten the life

of the electronic system.

On **sealed burner models**, if equipped with flame sensing ignitors, the clicking sound stops after ignition.

Each time a knob is placed in the "LITE" position all electrodes will spark. There are electrodes under the top for each pair of burners and one for the griddle. There is one electrode in each broiling section for the oven burner. In the event of a power failure you may light the top burners with a match. Hold lighted match near the surface burner and turn knob counter-clockwise to the "LITE" position. See **Oven and Griddle Burners** section for instructions to light the oven burner in the event of a power failure. Page 14.

## Final Preparation Stainless Steel

New units are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, grease, etc. remaining from the manufacturing process, then coated with a thin film of mineral oil. Some stainless steel parts may have a plastic protective wrapper which must be peeled off. The range should be washed thoroughly with hot, soapy water to remove these film residues and any installation dust or debris before being used for food preparation, then rinsed and wiped dry. Solutions stronger than soap and water are rarely required. All stainless steel body parts should be wiped regularly with hot, soapy water and with a liquid cleaner designed for this material. If buildup occurs, do not use steel wool, abrasive cloths, cleansers, or powders! If it is necessary to scrape stainless steel to remove encrusted materials, soak with hot, wet cloths to loosen the material, then use a wood or nylon scraper. **Do not use a metal knife, spatula, or any other metal tool to scrape stainless steel! Scratches are almost impossible to remove.**

A light coat of oil such as Johnson's Baby Oil may be applied periodically to the stainless steel surfaces. This will help prevent moisture from penetrating the stainless surfaces.

Once the unit is installed as outlined in

the Installation Instructions (pages 3-6) it is important that the air supply to the unit remains open. The oven air supply comes through the front floor area under the range. The surface burners get air from the area below the control panel. **THESE AREAS MUST REMAIN OPEN.** See Figure 2.

## Operation of Ranges

### Cooking Utensils

Most cooking utensils are suitable for use on the FiveStar and it is not necessary to replace your present domestic utensils with commercial cookware. This is a matter of personal choice. Cookware should be in good condition and free from excessive dents or bulging on the bottom to provide maximum performance and convenience.

### Before You Cook

Before starting to cook, clean the range thoroughly with hot, soapy water. Turn the oven to 400 degrees for approximately one hour to burn off the "binder" from the insulation. There will be a slight odor.

### Griddle

The griddle is coated with a thin film of oil. The first "burn in" of the new griddle should include a gradual seasoning. The griddle is a heavy-duty machined steel plate and for efficient use must be seasoned as follows:

Clean the griddle surface thoroughly with hot, soapy water to remove the protective oil coating.

Rinse with a mixture of 1/4 cup white vinegar to one quart water.

Spread unsalted shortening or liquid vegetable oil evenly over the entire griddle surface.

Turn the control to 350 degrees and wait until the shortening just begins to smoke then turn the control off.

Rub the melted shortening into the griddle surface with burlap or other rough material, moving in the direction of the griddle surface grain, making sure to cover the entire surface.

Let the griddle cool and wipe it clean with a dry cloth. "Season" it again.

When the griddle is cool after the second seasoning, wipe it clean once again and wipe with a thin film of shortening or vegetable oil. A well seasoned griddle will become dark brown with age.

## Griddle Cooking

- Preheat griddle at 450° for 12 minutes, then turn to selected temperature.
- Use liquid cooking oil, cooking sprays, or butter for eggs, pancakes, French toast, fish, and sandwiches. This will help to reduce sticking. Meats usually have enough natural oils
- Remove food particles with a metal spatula during cooking to make the clean up easier and to avoid including those particles in the cooked food. Be sure to keep the spatula flat. The corners can scratch.
- Direct the flow of grease to the center of the grease well.
- Do not over-heat the griddle. Turn it off when not in use, or lower heat between cooking loads.

## Griddle Knob Settings

Food	Built-In	Portable
Eggs	250-300°	Low
Bacon	325-350°	Med
French Toast, Pancakes	375-400°	Med
Fish fillets	350°	Med
Hamburgers	350°	Med
Steaks	350°	Med

## Griddle Clean Up

Cooked-off grease will drain from the griddle toward the front of the range and accumulate in the grease well.

Direct the flow of grease to the center of the grease well with a spatula.

After using the griddle, always remove the grease well in front of the griddle. **Portable griddle does not have removable grease well.** Pour or spoon off grease in the well cup and wash it in hot, soapy water. Use a dry

cloth to wipe up any accumulation of grease in the recessed section of the griddle under the removable grease well. The grease well needs to be cleaned after each use of the griddle. If grease is permitted to accumulate, a fire hazard could occur, since the griddle burner is near the grease well.

Rub the surface of a warm griddle with unsalted solid shortening or vegetable oil. Wipe it with burlap or another rough cloth to remove any residue. Stubborn spots may be removed by rubbing the surface with a rough-grained nylon scrubbing pad with cooking oil.

**▲ WARNING!!! ▲**  
**ALWAYS ALLOW GRIDDLE TO COOL PRIOR TO CLEAN UP OR REMOVAL FOR STORAGE.**

If “cooked in” food spots can’t be removed with the scrubbing pad you may need to use a pumice grill stone that is available from restaurant supply houses. The Grillmaster Grill Stone, by U.S. Pumice Company, is a porous abrasive pumice block that cleans a griddle with just the right amount of abrasive action.

To use:

1. Pour liberal amount of cooking oil on warm (not hot) grill plate.
2. Sprinkle grill plate with generous amount of table salt.
3. Scour in one direction only until all carbon and food are removed. Do not over-scour as this removes the “cure” and causes sticking.
4. Wipe clean with a dry cloth.

Do not use hot, soapy water to clean the griddle. This will remove the cooked-in seasoning of the griddle. Never flood a hot griddle with cold water! This can cause griddle plate warping and/or cracking.

### Use of Oven

- Preheat not more than ten to twelve minutes.
- Allow at least one inch space around oven pans and the oven

walls. Correct pan placement allows air circulation for proper baking and browning.

- Do not place pans in the oven directly over each other. Stagger the pans so that air flow will not be inhibited. See Figure 14.
- Always keep oven vent ducts unobstructed.

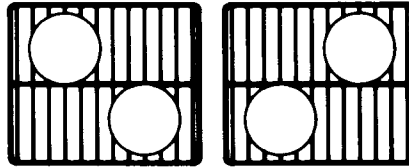


FIG. 14 PAN POSITIONING—TOP RACK (LEFT), BOTTOM RACK (RIGHT)

### Aluminum Foil in Oven and Broiler

Aluminum foil is a cause of many range fires. Make certain that vents or air openings aren’t covered by the foil. If the vents located along the sides of the oven bottom are blocked, poor cooking and burner performance will result. **Never cover a rack with aluminum foil.**

### Oven Temperature Selection

It’s important to select a proper temperature setting. Never set the dial to a higher degree than needed with the intention of lowering the setting at a later time. This will not speed up the action. It can cause the oven to cycle slower and cause the temperatures to vary so that cooking results may be unsatisfactory. The oven will maintain a more even temperature if the oven control dial is set **directly** from “OFF” to the desired temperature and not turned back toward “OFF”. Imagine that the control has three sections: 1. Low Temp. 2. Bake 3. Broil. The “Low Temp” has a temperature range of 140 degrees to 200 degrees. This section is used to keep food at serving temperature. The bake cycle is from 250 degrees to 550 degrees. This can be termed as the very low range (250 degrees to 275 degrees) to extremely hot (500 degrees to 525 degrees). The

moderate baking range is 350 degrees to 425 degrees.

### Baking

When baking, follow the recipe instructions. Use correct ingredients, measure them carefully, and use the correct type and size utensil suggested in the recipe. Remember to preheat properly, if needed. Avoid frequent opening of the oven during preheating and baking, as this causes heat loss and the temperature to vary.

When baking cakes in glass baking dishes, lower the oven temperature 25 degrees to prevent browning of the bottom and sides before the top becomes brown.

Also when using glass bakeware it would be better to increase the preheat time to have exact stabilization of the oven’s temperature. To do so, allow 20 minutes time for temperatures up to 350 degrees and 30 minutes for temperatures up to 425 degrees. Avoid opening the door as much as possible.

**Don’t be concerned if condensation occurs on the oven window.** This is normal and usually disappears after the oven has operated for a short time.

### Broiling

No definite time can be given for broiling meats because of varying thickness, amount of fat, and personal taste. Be careful when handling hot broiler pans; be careful of the hot grease. Serious injury can result due to spillage of hot grease. Never leave a dirty broiler pan in place, always clean it and return it to the broiler assembly. Unauthorized broiler pan substitutes should never be used. Excess fat should be trimmed to eliminate the possibility of flame up. The meat could be ruined or fire could occur causing loss of property and bodily injury.

When broiling fatty meats, the lowest broil position must be used. We recommend the lowest positions at all times.

Always broil with the oven door and broiler door closed. When broiling is completed, turn the dial to “OFF” and

remove the broiler pan temporarily for cleaning.

- Do not use the broiler area for storage of utensils.

## Oven Racks

The oven racks should be arranged before the oven knob is turned to an "ON" position. Place the racks so the food is "centered" in the oven, not the rack.

When more than one utensil is used, be sure to stagger them allowing space between each one. See Figure 14. Don't allow the utensils to touch any part of the oven, especially the glass window. It is best to use 2 racks and place food so one utensil is not directly over another. Convection oven models have 3 racks.

## Oven Rack Removal

Pull the oven rack forward and lift up on the front of the rack so it will clear the rack keeper.

To replace the oven rack, guide the angled rear portion of the rack under the rack keeper and slide the rack to the rear.

## Gas Broiler Assembly

Each gas oven has a gas broiler below the oven. A broiler pan and grill are held in place by a uniquely fashioned broiler rack. See Figure 15. To open the broiler, gently lift up and pull forward on the "drop-down" broiler door. Use a hot pad or "range mitten" to grasp the broiler pan and gradually pull forward. It will reach a temporary "stop." Continue to pull forward and the broiler rack will pull out along with the broiler pan and grill to expose the entire broiler grill surface.

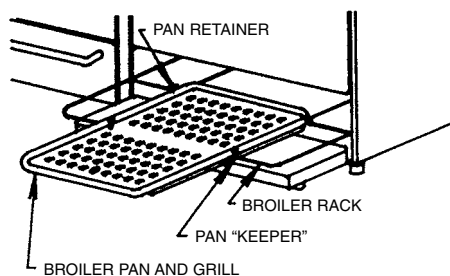


FIG. 15 BROILER ASSEMBLY

The pan and grill may be removed from the broiler rack by lifting up on the front of the broiler pan so it will clear the "pan keeper," then pull forward slightly and using hot pads or mittens, with both hands lift the broiler pan and grill free of the broiler rack. The "broiler rack" may be removed from and returned to the broiler section in the same manner as removing an oven rack. To return the pan and grill to the broiler rack, pull the broiler rack out to the stop position. Insert the pan and grill into the recessed section of the broiler rack making certain that the "pan keeper" pins clear the front edge of the broiler rack. Slide the pan and grill in place under the pan retainers. Push the pan and rack to the rear of the broiler compartment. Close the broiler door.

## Oven and Griddle Burners

These concealed burners use automatic re-ignition flame-sensing ignitors to ignite a gas pilot. You don't have to place the griddle control or oven control dial in any special "LITE" position – just use in the same manner as a regular oven control dial. When the control knob is "ON" the sparking will start immediately and stop automatically as soon as the pilot lite is ignited. The oven/griddle burner will then come on within 20 seconds to 60 seconds after the sparking has stopped. The main burner is ignited by the pilot lite and cycles on and off as heat is needed or desired temperature is reached. The pilot lite is turned off when the control dial is turned to the OFF position.

When either the oven control or griddle control dial is turned on, **all electrodes will spark at a rate of about 1½ sparks per second.** When any top burner knob is placed in the "LITE" position, **all electrodes will spark at a rate of about 2½ sparks a second.** This is normal.

**To light oven pilot manually in the event of a power failure: (You light the pilot, not the burner.)**

- **1. CAUTION:** Make certain the oven is cool when manually lighting oven pilot.
- **2.** Open broiler door. Oven pilot is located on the left side of the oven burner at the back of the burner. See Figure 13.
- **3.** Hold a lighted match and reach through the broiler compartment to the oven pilot.
- **4.** While holding the lighted match near the tip of the pilot assembly, turn the oven control dial to an "ON" position. Immediately remove your hand from the broiler compartment after the pilot gas ignites. From 20 to 60 seconds after the pilot ignites, gas will flow to the oven burner and the burner will ignite.
- **5.** Close the broiler door.
- **6.** Set desired temperature.
- **7.** When cooking is finished, turn the Oven Temp Control to "OFF". This will shut off all gas to the oven.

**NOTE:** Whenever electrical power is off, you will have to light the pilot manually each time you want to use the oven.

**▲ CAUTION: IF THE OVEN BURNER DOES NOT IGNITE WITHIN 20 TO 60 SECONDS AFTER THE PILOT IS LIGHTED, TURN THE OVEN TEMP CONTROL TO OFF AND WAIT FOR POWER TO BE RESTORED. DO NOT ATTEMPT TO RELIGHT THE PILOT AGAIN.**

If the oven does not function properly when the power is restored, or at any other time, call a serviceman to determine the source of the problem.

**DO NOT ATTEMPT TO SERVICE THE RANGE YOURSELF.**

## Electronic Ignition

Ranges and built-in cooktops have top igniter electrodes. When a top burner knob is turned to the "LITE" position electrodes will spark at a rate of approximately 2<sup>1</sup>/<sub>2</sub> pulses (sparks) per second. **On sealed burner models** equipped with "flame sensing" the sparking will stop once the burner has ignited. **On standard burner models**, after ignition, rotate the knob slightly clockwise to stop sparking.

**In the event of a power failure** you may light the top burners with a match by holding a lighted match near the surface burner and turning the knob to the "LITE" position.

**Oven and griddle burners** are equipped with a spark ignition system that has a "flame sensing" feature that automatically stops the sparking once the burner pilot gas is ignited. Turning the control dial ON will activate an electronic module and send pulses

(sparks) to all electrodes (including top burners) at a rate of approximately 1<sup>1</sup>/<sub>2</sub> pulses (sparks) per second.

To light the oven or griddle burner pilot manually in the event of a power failure see page 14 and Figure 13 on page 7.

## Spark Modules

The heart of an electronic spark system is the module that is located either in the burner box, at the bottom of the appliance, or behind the "dummy panel" on self cleaning models. Modules at the bottom location can be reached through an access panel under the range. There is sufficient wiring to withdraw the module assembly to check the connections, make repairs or replacement. If sparking does not occur when the oven, griddle, or grill control is turned ON see page 32.

## Wiring Diagrams

Wiring diagrams are located in the Use and Care manual. One is also located behind the control panel near the griddle knob or on the back of the false panel under the self-cleaning oven.

NOTE: Burner rates specified on the rating plate of your range apply for elevations up to 2,000 feet above sea level. For locations where altitudes are higher than 2,000 feet above sea level the b.t.u. rated input should be reduced four percent for each 1,000 feet higher than 2,000 feet above sea level. If this adjustment is necessary, you should contact a qualified serviceman.

**DO NOT ATTEMPT TO SERVICE THE RANGE YOURSELF.**

**NOTE: THESE INSTALLATION INSTRUCTIONS SHOULD REMAIN WITH THE UNIT FOR FUTURE REFERENCE.**

## CLEANING YOUR RANGE

Make certain all parts of the range are cool before cleaning. Be sure to replace the parts correctly.

### Knobs

Pull forward to remove the knobs. Wash in a water solution with a mild detergent mix. Do not use an abrasive cleaner or any abrasive action. Abrasive action will scratch away the knob markings.

If the knobs become loose on the valve stem, spread the valve stem slightly with a small screwdriver.

### Stainless Steel

Stainless steel body parts should be wiped regularly with hot, soapy water. Use a liquid cleaner designed for stainless steel when soapy water will not do the job. Do not use steel wool, abrasive cloths, cleansers, or powder. If there are encrusted materials, soak them with hot towels to loosen the material, then use a wooden or nylon spatula or scraper. Do not use metal to scrape stainless steel.

Do not allow citrus or tomato juice to remain on a stainless steel surface. Wipe spills immediately. Citric acid will permanently discolor stainless steel.

A light coat of oil such as Johnson's Baby Oil may be applied periodically to the stainless steel surfaces. This will help prevent moisture from penetrating the stainless surfaces.

### Spill-Over

Any spill-overs should be wiped up as soon as possible and before it burns in and cooks solid.

Lift off the top burner grates.

Lift up the front of the burner pan to remove it.

Remove the burner and let it soak in hot, sudsy water. Most stains will then wipe off; if not, scrub with a strong, but non-abrasive cleaning pad. Rinse the burner thoroughly.

**IT IS VERY IMPORTANT THAT THE BURNER BE DRAINED AND DRIED BEFORE REPLACING IT IN THE RANGE.** A wet burner will

not allow the gas to ignite properly. This could result in a build-up of gas which could result in an explosion or fire.

If the spill has gone below the burner pans, remove the drip trays and wash them with hot, soapy water . . . rinse clean. The burner box bottom may be cleaned with a damp cloth.

### Avoid Harsh Cleaners Around Aluminum Parts

Do not use harsh cleaners or degreasers on or around functional parts (valves, controls, etc., or aluminum tubing). This will damage or drastically reduce the life of the part.

### Moisture

During the initial heat-up of your range, the heat mixing with the cooler air in the oven cavity may produce fogging of the door glass or a collection of water on the door. To prevent this, open the oven door for the first few seconds of initial oven heat-up. This will allow the moist air

within the oven to escape without the forming of visible moisture on the range. The amount of moisture will depend upon the humidity of the air and water content of the food being cooked. **Fogging and even dripping water will usually occur in geographic locations of high humidity.**

### Oven Door Hinges

The oven door hinges are properly set before leaving the factory. The springs are adjusted to allow the door to remain open when pulled 90 degrees forward and yet pull the door tight against the oven front frame seal when closed. The hinge and spring assemblies are located in the door. See Figure 18.

### Lift-Off Doors

All models are equipped with lift-off doors, see Fig. 18 for instructions.

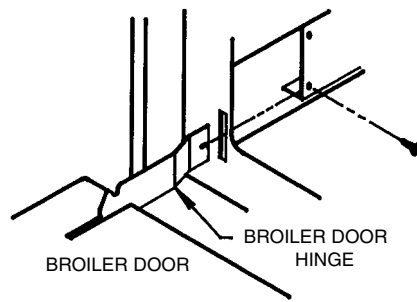


FIG. 16 BROILER DOOR ADJUSTMENT/REMOVAL

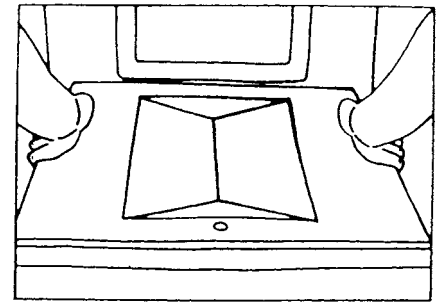


Fig. 17

### Broiler Door

To adjust or remove broiler door, see Fig. 16.

### Gas Oven Bottom Removal

First remove racks from oven. The oven bottom lifts from the rear. Grasp each side of oven bottom and lift upward from the rear until bottom is clear – lift it to remove from the front. See Figure 17. Electric bottoms do not remove.

### Burner Drip Pans

Below each **standard** top burner is an individual burner drip pan. Remove the shipping screws holding the burners in place. (One screw for each burner at the burner support).

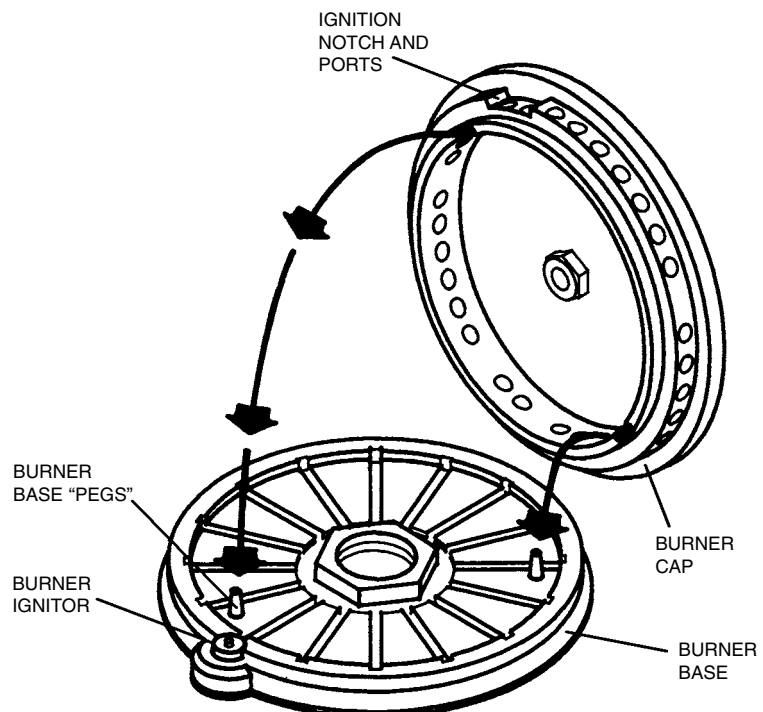
Remove the burner to get to the burner drip pan. Be sure the burner is cool. These individual porcelain drip pans under each burner are dishwasher-safe for easy cleaning.

## FiveStar Sealed Burner Models

### Top Burner Caps

When burner caps are removed for any reason, they must be properly re-seated for proper ignition and burner performance.

Align notches in burner cap with “pegs” in burner base and place burner cap on burner base. Notch in burner cap must also align with burner ignitor as illustrated.



## Lift-Off Oven Door (on some models)

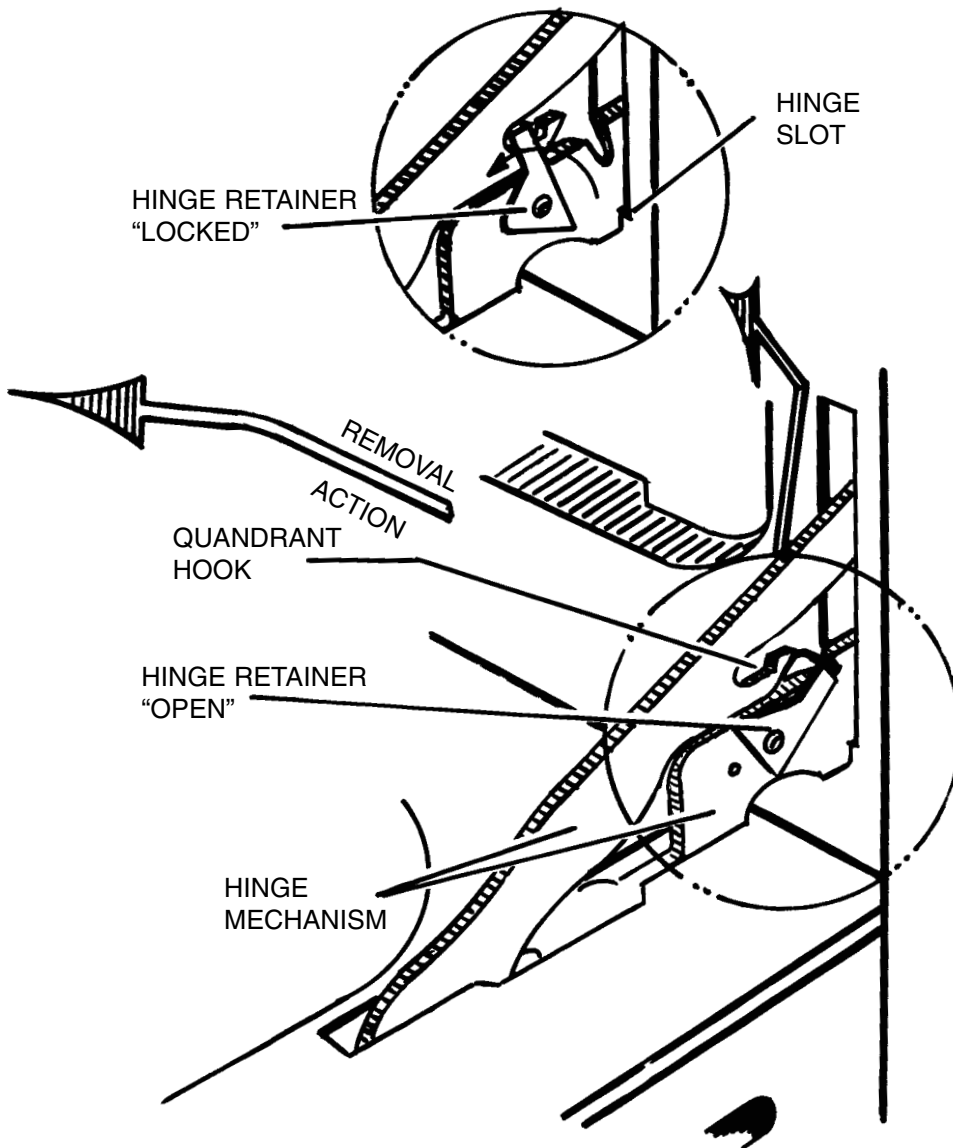


FIG. 18

### LIFT OFF DOOR

#### To remove oven door/s:

- Open door fully.
- Rotate the “**hinge retainers**” into the locked position, as shown over the hook located on the bottom side of each hinge quadrant.
- Lift the door slightly, to clear “**hinge slots**”, and pull straight out to clear hinge mechanism from main front opening.

#### To replace oven door/s:

- Insert hinges into front frame opening locating “**hinge slots**” on front frame as shown.
- Rotate “**hinge retainers**” back into the “**open**” position.
- Rotate door to make sure it functions properly.

### TO CLEAN THE DOOR:

#### Inside of door:

- **Soap and water will normally do the job.**  
Heavy spattering or spillovers may require cleaning with a mild abrasive cleaner. Soapy, wet metal pads may also be used. Do not allow food spills with a high sugar or acid content (such as milk, tomatoes, sauerkraut, fruit juices or pie filling) to remain on the surface. They may cause a dull spot even after cleaning.
- **If necessary, you may use an oven cleaner.**  
Follow package directions:

#### Outside of door:

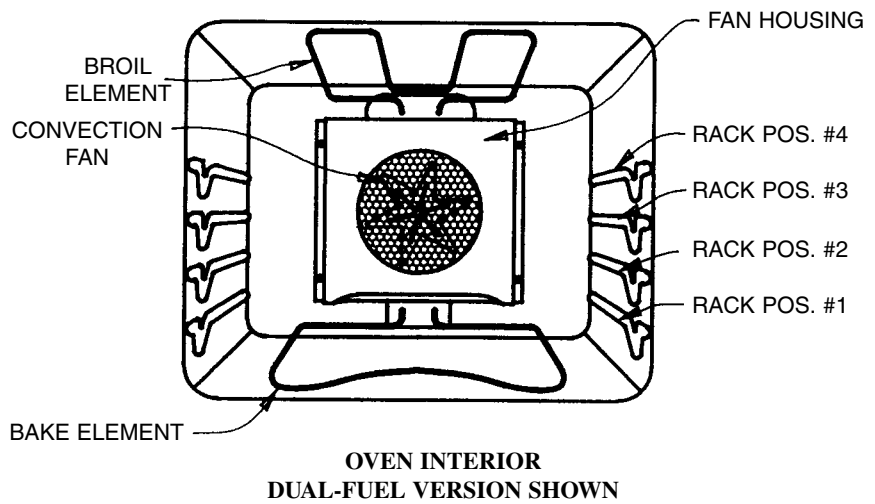
- Use soap and water to thoroughly clean the top, sides and front of the oven. Rinse well.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- **Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.**



## CONVECTION OVEN MODELS

Convection oven ranges offer the choice of “regular” radiant baking and roasting or convection baking and roasting. The benefits of convection cooking are:

1. More even baking and roasting.
2. A general reduction in cooking time for most baked foods; up to 30% faster.
3. Or the opportunity to reduce cooking temperature and stay with original recipe cooking time.
4. Convection cooking doesn't dry out foods.



(Gas convection ranges do not have elements in the oven.)

## General Baking Recommendations

- When cooking foods for the first time in your new oven, use recipe cooking times and temperatures as a guide only. Use tested recipes from reliable sources.
- Preheat the oven only when necessary. For baked foods that rise and for richer browning, a preheated oven is better. Casseroles can be started in a cold oven. Preheating takes from 6 to 8 minutes.
- Arrange oven racks before turning on oven. Follow suggested rack positions in the various baking charts. (See “Oven Interior” Illustration.)
- Allow about 1 to 1½ inches of space between the oven side walls and utensils for proper air circulation.
- When baking foods in more than one utensil, place them on opposite corners of the rack. *Stagger utensils* when baking on two racks so that one utensil does not shield another (See Fig. 14).
- To conserve energy, avoid frequent or prolonged door openings. At the end of cooking, turn oven off before removing food.
- Always test for doneness (fingertip, toothpick, sides pulling away from the pan). Do not rely on time or brownness as only indicators.
- Use good quality baking utensils and the size recommended in the recipe.
- Dull, dark, enameled or glass utensils will generally produce a brown, crisp crust. Shiny metal utensils produce a light, golden crust.
- Frozen pies in shiny aluminum pans should be baked on a cookie sheet on rack 1 or be removed to a dull or glass pan prior to baking.

## Convection Cooking on Multiple Racks

For best results, bake foods on one rack at a time as described in this manual. However, very good results can be obtained when baking quantities of foods on multiple racks, using the “Turbo Air Flow” convection system.

The convection oven is suggested for multiple rack cooking, especially three rack cooking. For two rack cooking, the radiant bake oven provides very good baking results especially when pans can be staggered.

Many foods can be prepared on three racks at the same time. These are just

a few examples: cookies, cakes (layer or sheet cakes), cupcakes, rolls, biscuits, muffins, pies, frozen convenience foods, pizzas, appetizers, and snack foods.

To obtain the best results in multiple rack cooking, follow these suggestions:

- Use temperature and times in this manual as a guide for best results.
- Rack positions are numbered from bottom to top. (See “Oven Interior” Illustration.)
- For two rack baking, rack positions #2 and 4 are best for most baked products but positions #1 and 3 also provide acceptable results.
- For three rack baking use positions #2, 3 and 4.
- Stagger small utensils, such as layer cake pans, in the oven.
- Jelly roll pans and cookie sheets should be placed *lengthwise, front to back*, in front of the fan for more even browning.

## Baking Chart

Product and Type	Pan Size	Rack* Position	Temp. (°F) Preheated	Convection Time**	Radiant Bake Time**
<b>CAKE</b>					
Yellow-2 layers	9"	2 or 3	350°	22-26	30-35
White-2 layers	9"	2 or 3	350°	18-24	25-30
Chocolate-2 layers	9"	2 or 3	350°	22-26	30-35
Bundt	tube	2	350°	30-34	35-45
Angel Food	tube	2	375°	21-23	30-40
Pound Cake	loaf	2	325°	30-37	40-50
Snacking Cake	8x8"	2	375°	19-22	30-35
Cupcakes		3	350°	12-15	15-20
Sheet Cake	15x10"	3	350°	16-19	20-25
<b>PIES</b>					
Two Crust					
Fruit, fresh	9"	2	400°-425°	26-33	35-55
Fruit, frozen	9"	1	400°-425°	33-41	45-60
One Crust					
Custard, fresh	9"	3	350°	33-38	35-40
Custard, frozen	9"	1	375°	38	60-65
Pie Shell	9"	2	425°-450°	8-12	8-12
<b>COOKIES</b>					
Chocolate Chip		3	350°-375°	6-9	8-12
Peanut Butter		3	350°-375°	6-9	8-12
Sugar		3	350°-375°	6-9	8-12
Brownies	8x8"	2	350°	22-30	30-40
<b>BREADS, YEAST</b>					
Loaf	loaf	2	375°	19-22	30-40
Rolls		3	375°-400°	8-12	15-20
<b>BREADS, QUICK</b>					
Loaf, Nut, Fruit	loaf	2	350°	45-56	60-75
Gingerbread	9x9"	2	350°	30	40
Cornbread	8x8"	2	400°-450°	12-30	15-30
Cornbread Muffins		3	400°	8-12	10-20
Biscuits		3	400°-425°	8-15	10-20
Muffins		3	400°	12-22	15-25

\* For Multiple Rack Baking, see page 17.

\*\* The times given are based on specific brands of mixes or recipes tested.

Actual times will depend on the ones you bake.

\*\*\* Convection bake temperatures can be lowered approximately 25°F on package mix or recipes to achieve radiant bake time results.

## Convection Baking of Frozen Convenience Foods

- Follow package recommendations for oven temperature, foil covering and use of cookie sheets. Baking times will be similar. See chart below for some examples.
- Center foods in the oven. If more than one food item is being baked or if foods are being baked on multiple racks, stagger foods for proper air circulation.
- Most foods are baked on rack position #3., see page 17.
- For multiple rack baking, use rack # 2 and 4. However, pizzas should be placed on cookie sheets and baked on rack positions #3 and 4, see page 17.

Here are a few examples of times and temperatures:

FROZEN CONVENIENCE FOODS	RACK POSITION	CONVECTED OVEN NOT PREHEATED		RADIANT BAKE PREHEATED	
		Minutes	Temp. °F	Minutes	Temp. °F
Chicken, fried	3	25	375°	25-30	375°
Donuts, glazed	3	5	300°	6	300°
Fish, batter fried	3	20	425°	25-30	425°
French fries	3	15	450°	15-20	450°
Macaroni & Cheese	3	35	425°	30-35	425°
Pot Pies	3	30	425°	30-40	425°
Pizza	3	17	425°	15-17	425°
Turkey, slices with gravy (TV dinner)	3	50	425°	55-60	425°

### Broiling (Dual-Fuel)

The electric broil element provides flexibility for broiling foods. If you have a FiveStar barbecue grill, we recommend you use the grill for most of your broiling.

### To Broil (Dual-Fuel)

1. Place oven rack on the rack position suggested in the chart. Distance from broiling elements depends on foods being prepared. Rack position #4 is usually recommended unless otherwise stated, see page 17.
2. Turn the temperature control knob counter-clockwise to BROIL. You will reach what seems to be a “stop,” but it is a “detent.” **Gently** force the knob past the detent. This “sets” the thermostat to the broil mode. You then select the broil temperature by turning the knob

clockwise to the desired temperature.

Always broil with the oven door closed. The oven thermostat will maintain the temperature while your food is broiled.

3. Place food on roasting/broiler pan provided with oven. After top broil element is red place food in oven. Preheating takes a few minutes, or until element glows a bright cherry red.
4. TO RESET THE OVEN FOR BAKING IT IS NECESSARY TO TURN THE OVEN CONTROL DIAL TO “OFF” AND THEN BACK TO THE TEMPERATURE SETTING OF YOUR CHOICE.

### Broiling Tips

- Tender cuts of meat or marinated meats are best for broiling. For best

results, steaks should be at least 1” thick. Thinner steaks should be pan broiled.

- Do not cover broiler grid with foil since this prevents fat drippings from draining into bottom of pan.
- To make cleaning easier, spray pan and grid with non-stick spray such as Pam.
- Before broiling, remove excess fat from meat and score edges of fat (do not cut into meat) to prevent meat from curling. Salt after cooking.
- To prevent dry surface on fish or lean meat, brush melted butter on top.
- Foods that require turning should be turned only once during broiling.
- Cooking times given in the chart are to be used only as a guide.
- The oven has a VARIABLE BROIL

FEATURE which means that the broiling temperature can be varied by selecting a lower temperature setting on the TEMPERATURE knob. Using a lower temperature

setting will cause the broil element to cycle on and off. This feature can be used for foods that need to cook more slowly or need less radiant heat. If foods are broiling too fast,

the control can be set at a lower temperature to reduce the cooking speed rather than moving the broiler pan to a lower rack.

<b>DUAL-FUEL WITH ELECTRIC OVEN (BROIL, 550°F, PREHEATED)</b>				
<b>FOODS</b>	<b>KNOB SETTING</b>	<b>Rack Position</b>	<b>Approximate Minutes/Side</b>	
			<b>1st Side</b>	<b>2nd Side</b>
<b>BEEF</b>	"BROIL" SETTING	4		
Steak (1")				
Rare			3	3
Medium		4	4	
Well		5	5	
Hamburgers (3/4")		4		
Rare	3			
Medium	4			
Well	4		3	
<b>PORK</b>	TO "BROIL" AND BACK TO 500°F			
Bacon		4	5	(no turning)
Chops (1/2")		4	3	3
Chops (1")		4	9	8
Ham Steak		4	3	2
Sausage Links		4	5	3
Sausage Patties	4	4	1	
<b>LAMB</b>	TO "BROIL" AND BACK TO 500°F			
Chops (1")		4		
Medium			5	3
Well			5	5
Patties (3/4")		4		
Medium			4	3
Well	5		4	
<b>POULTRY</b>	TO "BROIL" AND BACK TO 500°F			
Breast Halves	4	7	4	
<b>SEAFOOD</b>	TO "BROIL" AND BACK TO 475°F			
Fish Fillets, Buttered (1/4")		4	4	(no turning)
Scrod, Buttered (1/2")		4	8	(no turning)
Cod (1")		4	12	(no turning)
Lobster Tail	4	9-12	(no turning)	
<b>MISCELLANEOUS</b>	"BROIL" SETTING			
Hot Dogs		4	2	2
Toast		4	1	1

## SELF-CLEANING INSTRUCTIONS

Description – Self-cleaning ovens clean with high temperature (well above cooking temperatures) which eliminates soil completely or reduces it to a fine powdered ash for easy clean up with a damp cloth.

**WARNING** - During the self-cleaning cycle, the exterior of the range can become very hot to the touch. **DO NOT** leave small children unattended near the appliance.

**CAUTION** - **DO NOT** line the oven with aluminum foil. This practice will destroy heat distribution during cleaning and cause the aluminum foil to melt to the oven finish creating permanent damage to the appliance.

### 1. Oven Preparation for Self-Cleaning and Precautions.

- Before precleaning always allow the oven to cool.
- Wear rubber gloves when pre-cleaning or wiping up after the clean cycle.
- **DO NOT** use commercial oven cleaners or protective coatings in or around any part of the self-cleaning oven.
- **DO NOT** clean the oven door seal. The woven gasket is essential for a good seal. Care should be taken not to rub, damage or remove the seal.

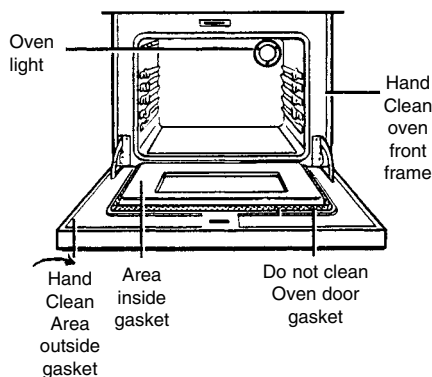
2. Remove all broiler pans and utensils. These items cannot withstand cleaning temperatures.

3. Oven racks may be left in the oven or removed. If they go through the clean cycle the color will change to a slightly blue color.

After the cycle is complete and the oven has cooled, rub the sides of the racks with wax paper or a small amount of baby oil. This will allow the racks to slide easier on the rack supports.

4. Remove excess spillovers from the oven cavity prior to starting the self-cleaning cycle. To pre-clean use hot soapy water and a cloth. **REMOVE** large spillovers as they can cause heavy smoke or fire when subjected to high temperatures. **Do Not** allow food spills with high acid or sugar content (milk, tomatoes, sauerkraut, fruit juices or pie fillings, etc.) to remain on the surface as they may cause a dull spot even after cleaning.

5. Clean any soil from the oven frame, the door liner outside the oven seal and the small area at the front center of the oven bottom. These areas do not get hot enough to burn soil off. Clean with soap and water.



### STOPPING OR INTERRUPTING THE SELF-CLEANING CYCLE

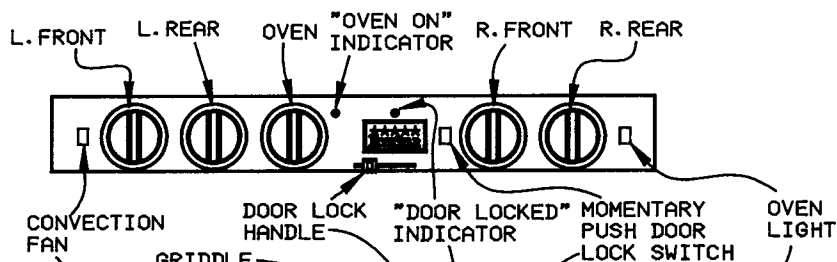
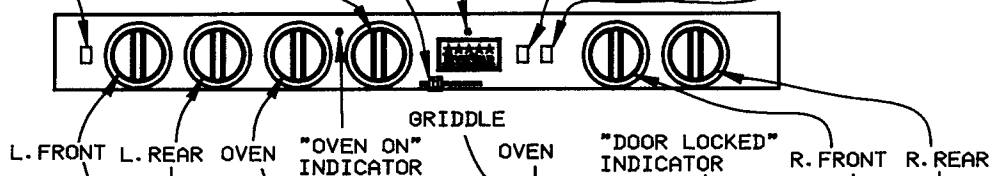
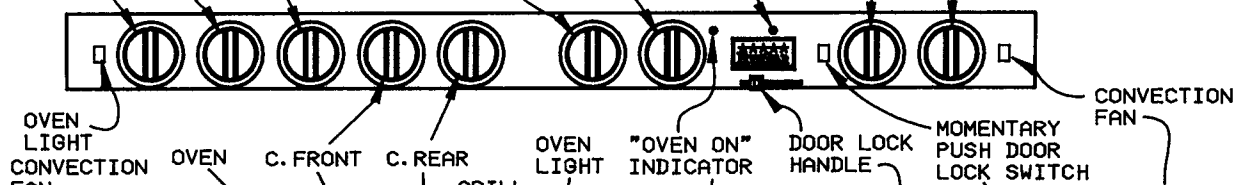
If it becomes necessary to stop or interrupt a self-cleaning cycle due to excessive smoke or fire:

- **OVEN TEMPERATURE BELOW 400° F “DOOR LOCKED”** indicator light off. Push and hold momentary door lock switch while moving door lock handle to the right until it stops. Turn oven control clockwise to off. Oven is now ready for normal operation.
- **OVEN TEMPERATURE ABOVE 400° F “DOOR LOCKED”** indicator light on. Turn oven control (clockwise) to off, wait for oven to cool. When the oven has cooled to a point where the “DOOR LOCKED” indicator light does not come on when the oven control is turned back to the clean position, the door can be unlocked and opened. With the oven control in the clean position push and hold momentary door lock switch while moving door lock handle to the right until it stops. Turn oven control clockwise to off. Oven is ready for normal operation or maintenance check.

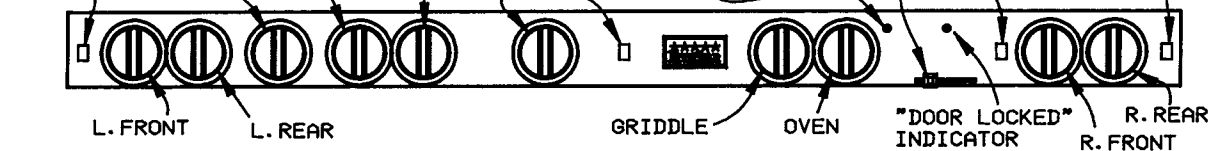
**CAUTION** - **DO NOT** force the door open. This can damage the door lock mechanism. Use caution when opening the door after stopping the self-clean cycle. The oven is still **VERY HOT**. Correct the condition which caused the smoking and restart the self-clean cycle.

**MODEL NO.**

275

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**WARNING:** Use caution when opening the door after the self-clean cycle. The oven may still be VERY HOT.

**CAUTION:** We recommend you not use your range during the self-clean cycle. The range can become very hot to the touch.

**CAUTION:** DO NOT force the door open before the oven has cooled sufficiently, the door lock could be damaged. To lock or unlock follow instructions.

**STARTING THE SELF-CLEAN CYCLE**

1. Close the oven door. There is an interlock switch that senses when the door is fully closed.
2. Turn the oven control knob counter clockwise to the clean position (until it stops).
3. Push and hold the momentary door lock switch while moving the door lock handle to the left until it stops. Release the momentary door lock switch, the oven is now cleaning.

**WHAT HAPPENS DURING THE SELF-CLEAN CYCLE.**

- The complete self-cleaning cycle from door lock to unlock takes approximately 3 hours and 45 minutes.

NOTE: During this cycle the convection fan and the griddle burner are inoperative.

- A remote timer controls the cleaning cycle and is automatically reset when the door is unlocked at the end of the cleaning cycle.

If the cleaning cycle is interrupted for any reason, wait three hours before restarting. This allows the remote timer to reset itself.

- **INDICATOR LIGHTS** - The "oven indicator" light is on anytime the oven control is in the on position. It will cycle at knob setting or at the clean temperature, approximately 875° F. The "door locked" indicator light will come on only when the door is locked during a self-cleaning cycle, oven above 400° F.
- **THE SELF-CLEAN CYCLE** - Broil element brings oven temperature to approximately 800° F. Smoke generated during initial heat up is consumed by the broil element on its way to the vent. After approximately 30 minutes, the system will switch from broil to bake and the temperature will raise to 875° F cycling OFF and ON for

an additional 2 hours and 30 minutes (total 3 hours). The system will then turn the oven OFF (oven signal light goes off) and the oven begins to cool. After approximately 45 minutes the door locked indicator light will go off indicating the oven temperature has dropped to approximately 400° F and the door can be unlocked and opened.

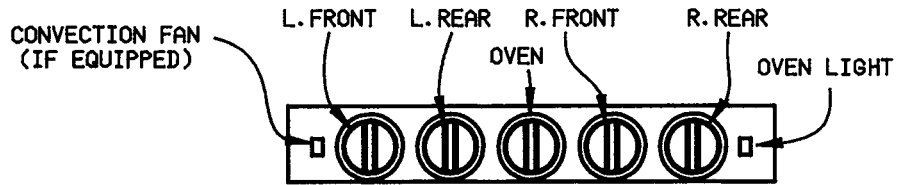
**TO UNLOCK THE DOOR**

1. Push and hold the momentary door lock switch while moving the door lock handle to the right until it stops.
2. Turn the oven control knob to off.

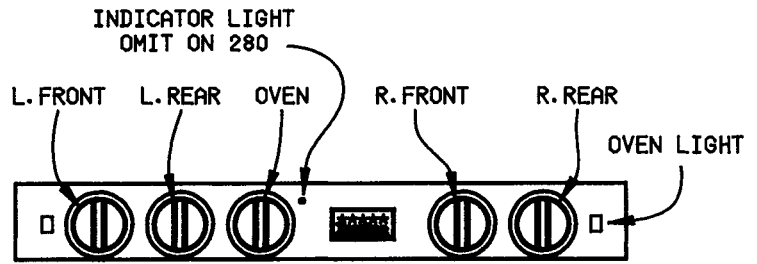
**NOTE:** The oven door cannot be locked or unlocked unless the knob is in the clean position. When the oven is COMPLETELY cool, wipe up the fine powdered ash with a damp cloth.

**MODEL NO.**

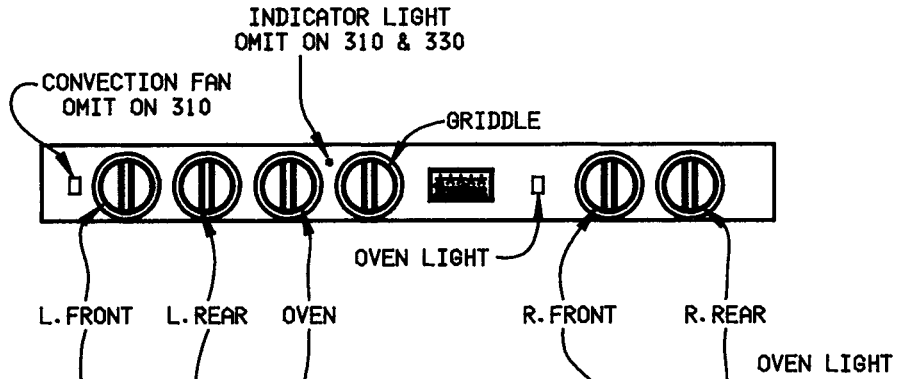
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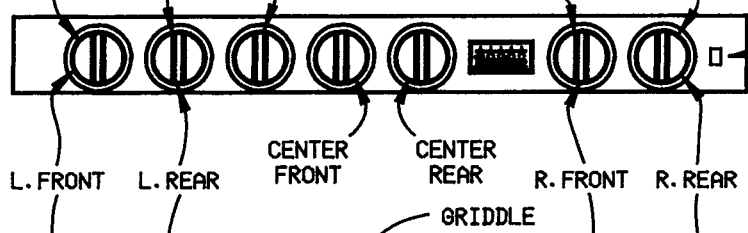
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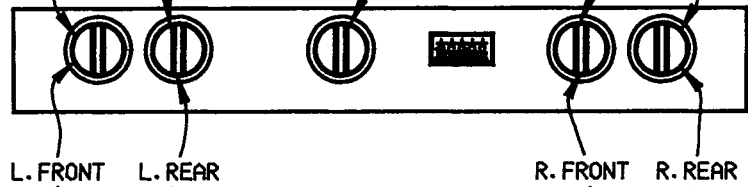
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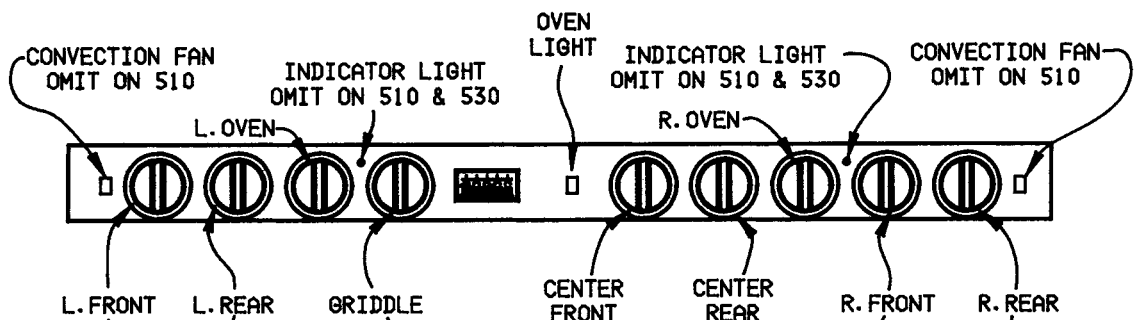
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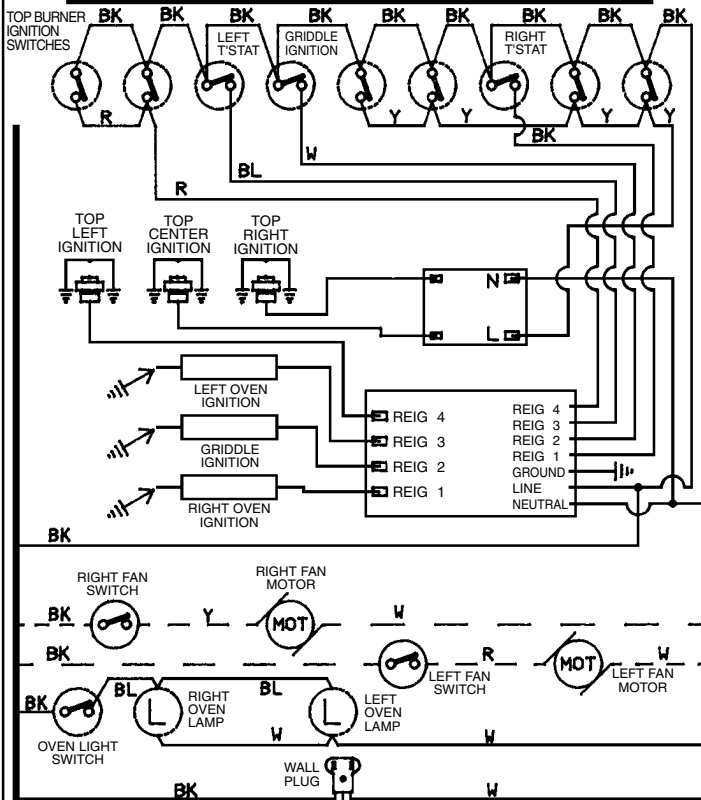
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530



045  
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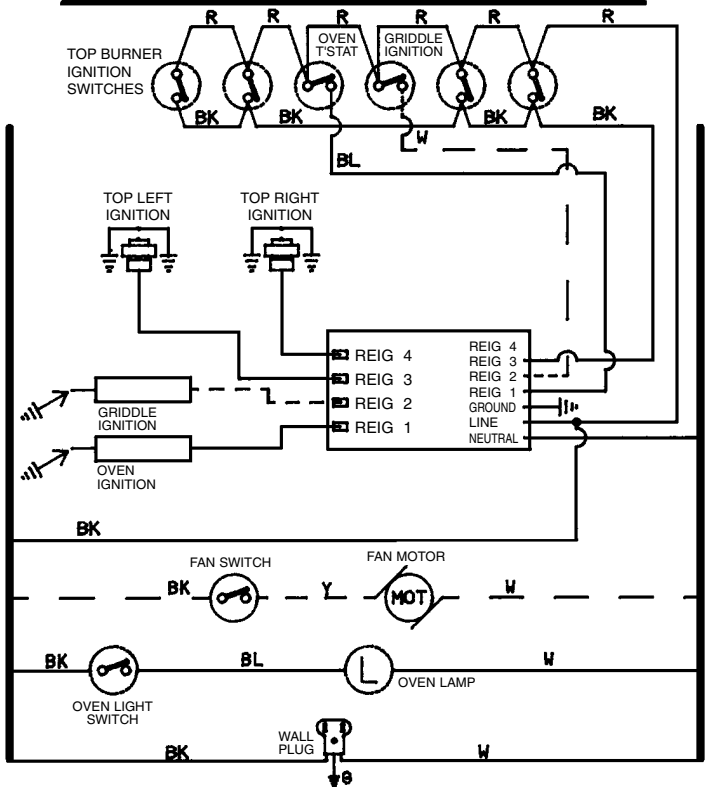
## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

510, 530 188-6C001 REV. 6

## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



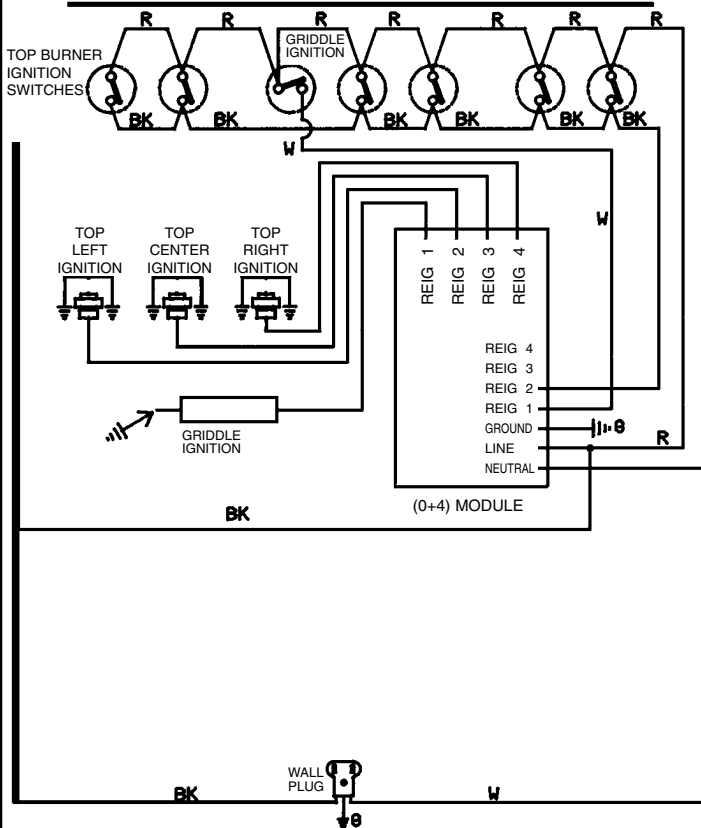
REFER ONLY TO FEATURES WHICH ARE EQUIPPED ON YOUR RANGE

WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

310, 330

188-6C002 REV. 8

## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT

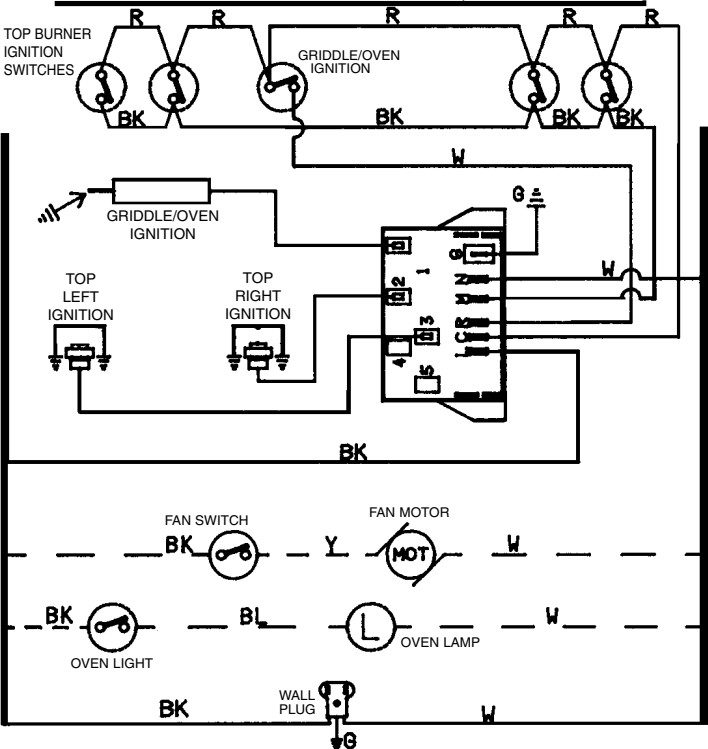


WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

24 048

188-6C005 REV. 3

## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



REFER ONLY TO FEATURES WHICH ARE EQUIPPED ON YOUR RANGE

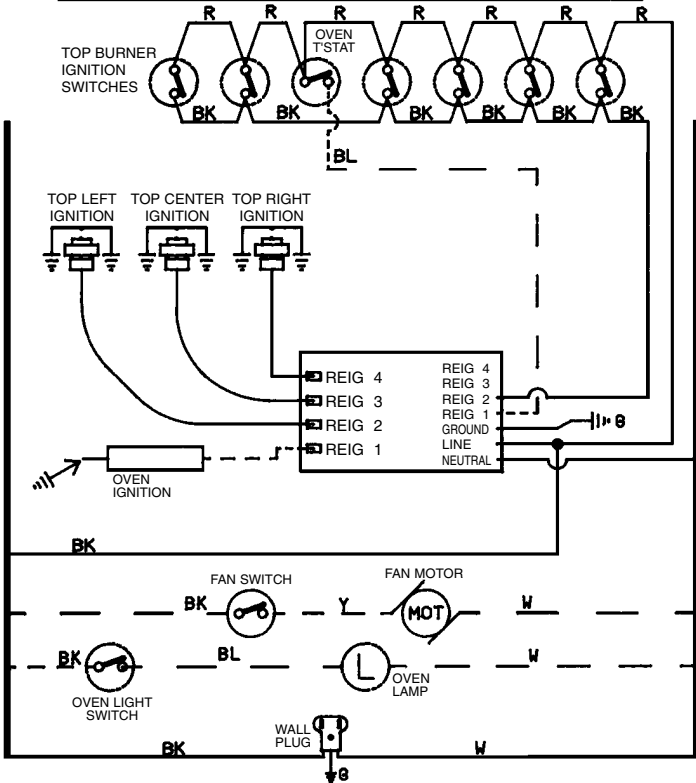
WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

036, 280

188-6C006 REV. 3



## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



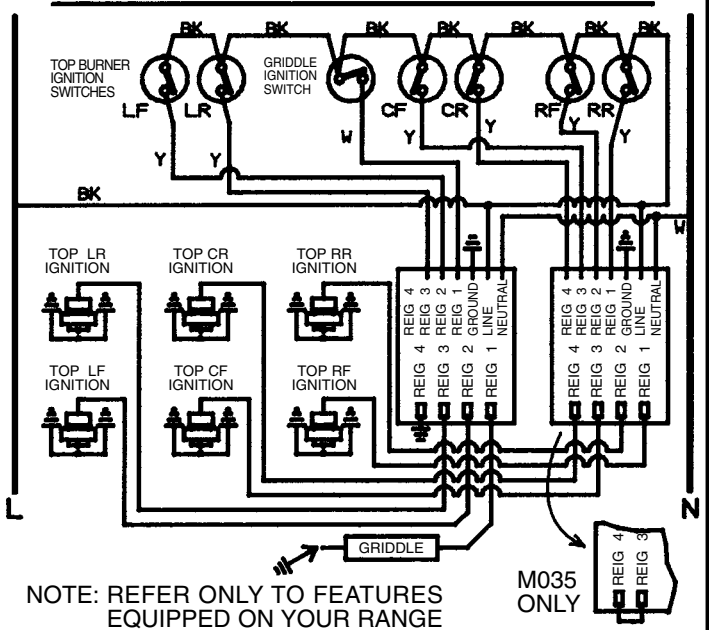
REFER ONLY TO FEATURES WHICH ARE EQUIPPED ON YOUR RANGE

WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

316, 033

188-6C011 REV. 4

## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



NOTE: REFER ONLY TO FEATURES EQUIPPED ON YOUR RANGE

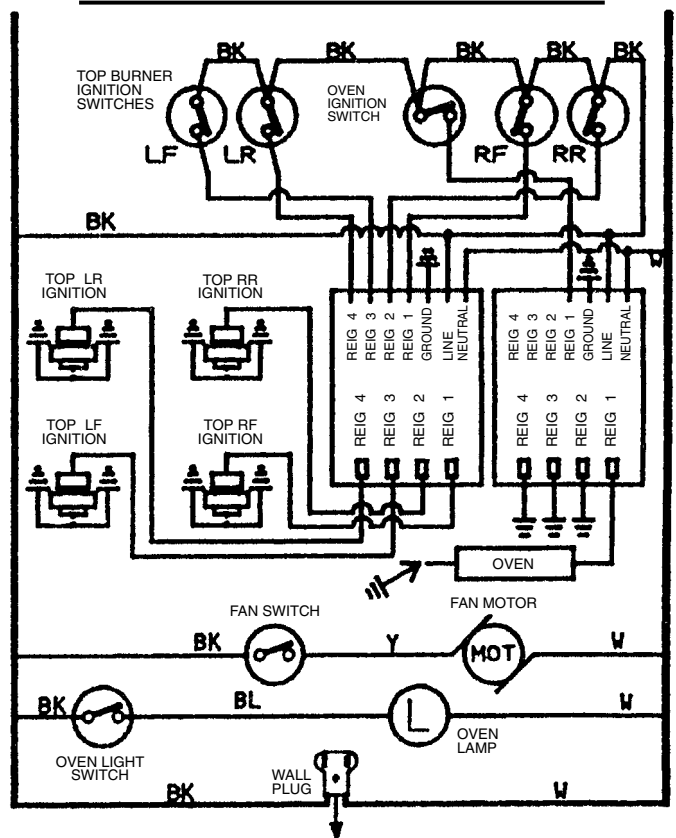
M035 ONLY

WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

035, 045

188-6C028 REV. 01

## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



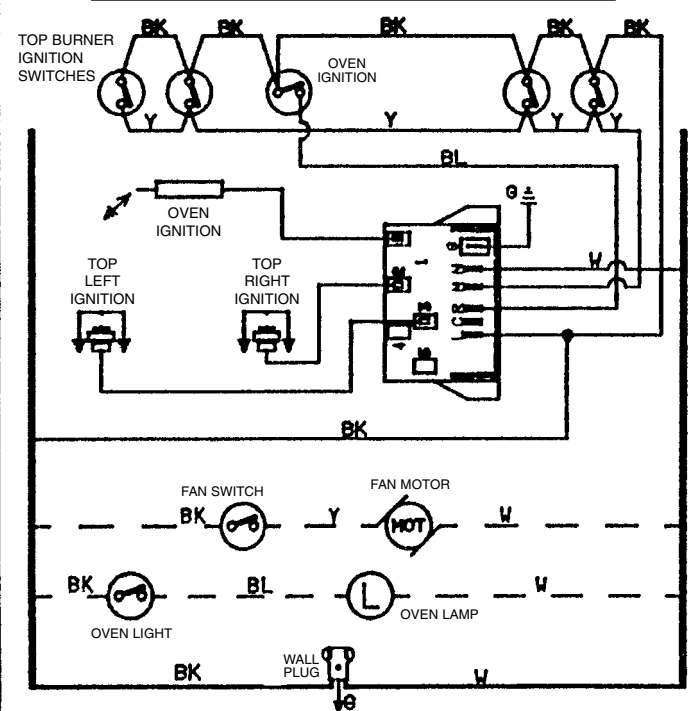
NOTE: REFER ONLY TO FEATURES EQUIPPED ON YOUR RANGE

WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

490

188-6C035 REV. 1

## WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



REFER ONLY TO FEATURES WHICH ARE EQUIPPED ON YOUR RANGE

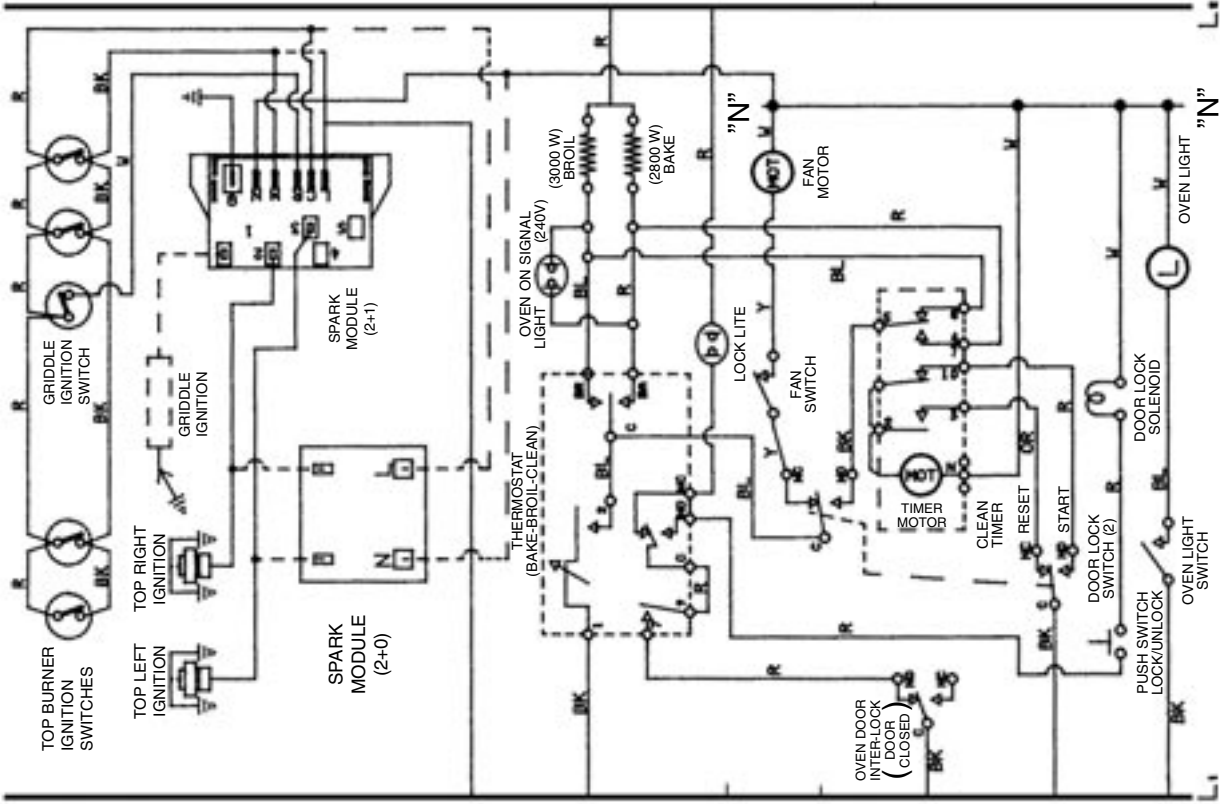
WARNING-ELECTRICAL GROUNDING INSTRUCTIONS: THIS APPLIANCE IS EQUIPPED WITH A THREE-PRONG GROUNDING PLUG FOR YOUR PROTECTION AGAINST SHOCK HAZARD AND SHOULD BE PLUGGED DIRECTLY INTO A PROPERLY GROUNDED THREE-PRONG RECEPTACLE. DO NOT CUT OR REMOVE THE GROUNDING PRONG FROM THE PLUG.

480

188-6C037 REV. 1

# WIRING DIAGRAM FOR SELF CLEANER

NOTE: REFER ONLY TO FEATURES EQUIPPED ON YOUR RANGE



### GROUND NOTICE

WARNING: FRAME GROUNDED TO NEUTRAL OF APPLIANCE THROUGH A LINK. IF USED IN A MOBILE HOME OR IF LOCAL CODES DO NOT PERMIT GROUNDING THROUGH THE NEUTRAL, DISCONNECT THE LINK FROM THE NEUTRAL AND USE GROUNDING TERMINAL OR LEAD TO GROUND UNIT IN ACCORDANCE WITH LOCAL CODES. CONNECT NEUTRAL TERMINAL OR LEAD TO BRANCH CIRCUIT NEUTRAL IN USUAL MANNER. CONSULT MANUFACTURER'S INSTRUCTIONS WHEN CODES REQUIRE THAT 3-CONDUCTOR CORD ASSEMBLIES MUST BE REPLACED BY 4-CONDUCTOR CORD ASSEMBLIES.

SEE RATING PLATE FOR TOTAL WATTAGE AND VOLTAGE  
USE ONLY COPPER WIRE

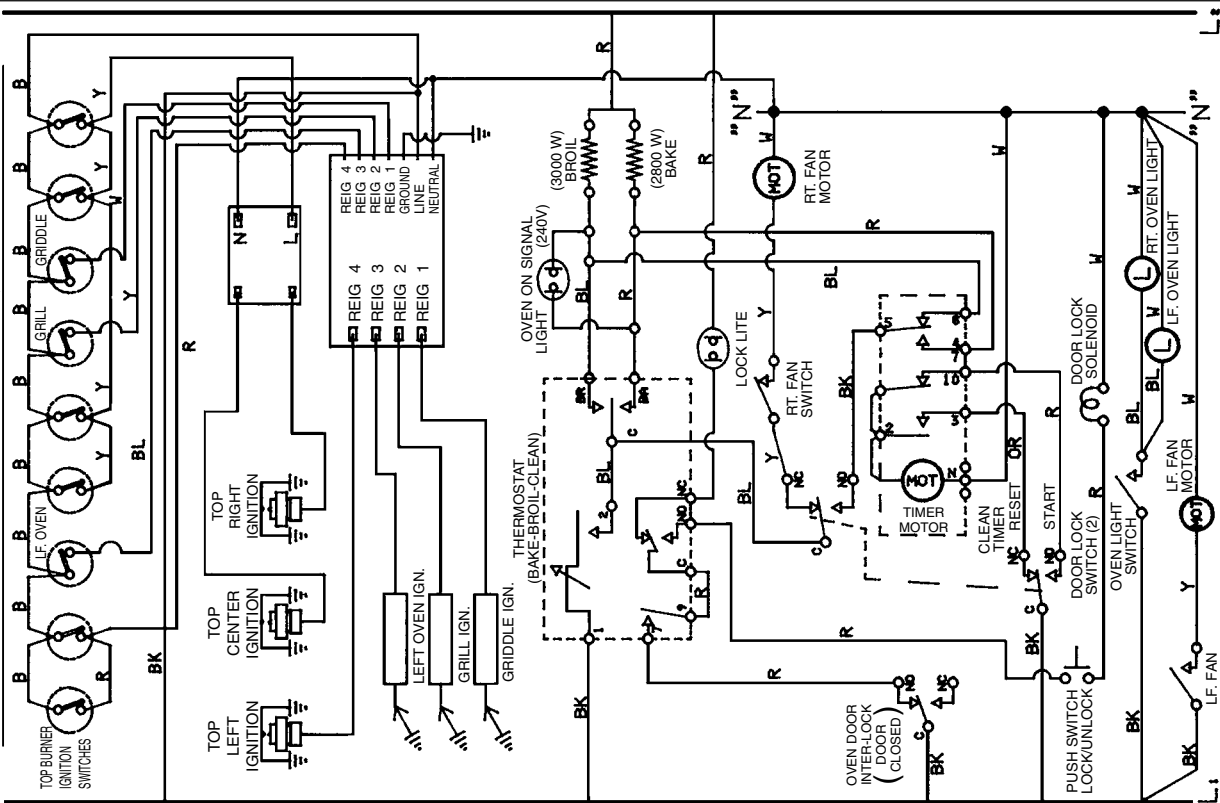
275, 325

188-6C022 REV. 6

WIRING DIAGRAM FOR 30" & 36" SELF CLEANER  
MODEL NO. 275, 325

188-6C022

# WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT



### GROUND NOTICE

WARNING: FRAME GROUNDED TO NEUTRAL OF APPLIANCE THROUGH A LINK. IF USED IN A MOBILE HOME OR IF LOCAL CODES DO NOT PERMIT GROUNDING THROUGH THE NEUTRAL, DISCONNECT THE LINK FROM THE NEUTRAL AND USE GROUNDING TERMINAL OR LEAD TO GROUND UNIT IN ACCORDANCE WITH LOCAL CODES. CONNECT NEUTRAL TERMINAL OR LEAD TO BRANCH CIRCUIT NEUTRAL IN USUAL MANNER. CONSULT MANUFACTURER'S INSTRUCTIONS WHEN CODES REQUIRE THAT 3-CONDUCTOR CORD ASSEMBLIES MUST BE REPLACED BY 4-CONDUCTOR CORD ASSEMBLIES.

SEE RATING PLATE FOR TOTAL WATTAGE AND VOLTAGE  
USE ONLY COPPER WIRE

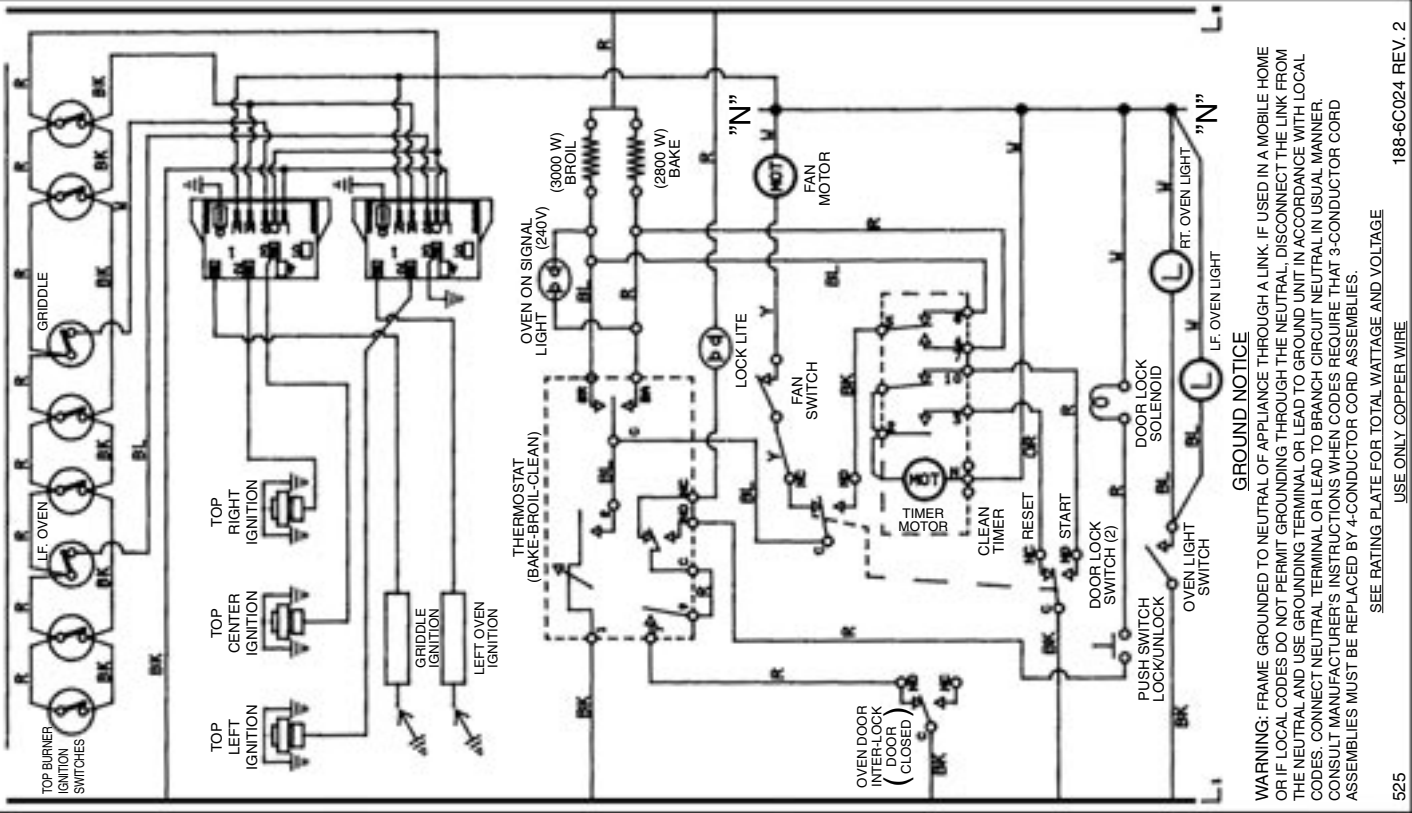
625

188-6C023 REV. 3

WIRING DIAGRAM FOR 60" SELF CLEANER  
MODEL NO. 625

188-6C023

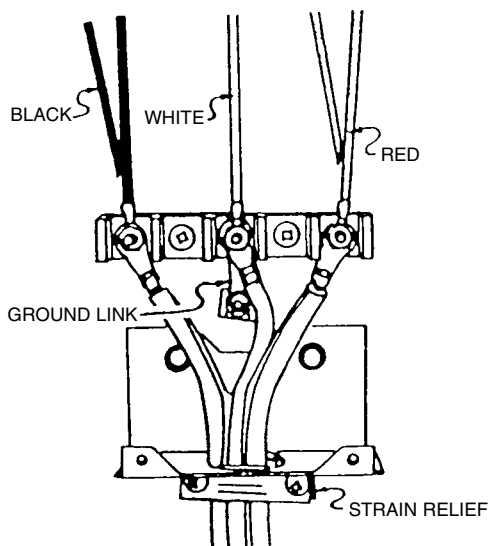
**WIRING DIAGRAM FOR GAS RANGES WITH ELECTRICAL EQUIPMENT**



**WIRING DIAGRAM FOR 48" SELF CLEAN MODEL NO. 525 188-6C024**

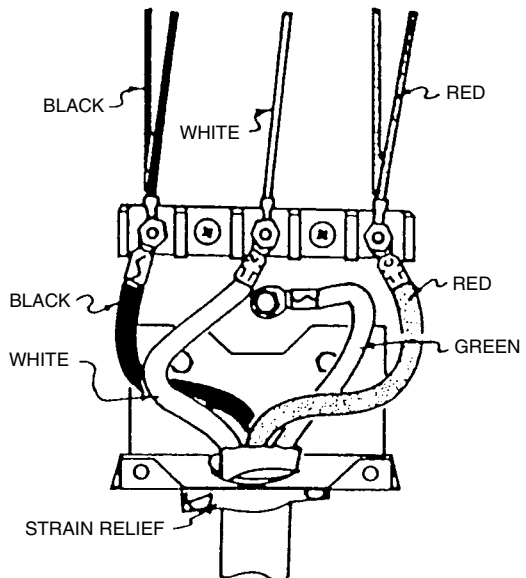
**WIRING RANGE CONNECTION CORD (FOR DUAL-FUEL RANGES ONLY)**

**FIG. 1**



STANDARD 120/240V HOOKUP  
 FRAME GROUNDED TO NEUTRAL  
 THROUGH A LINK

**FIG. 2**



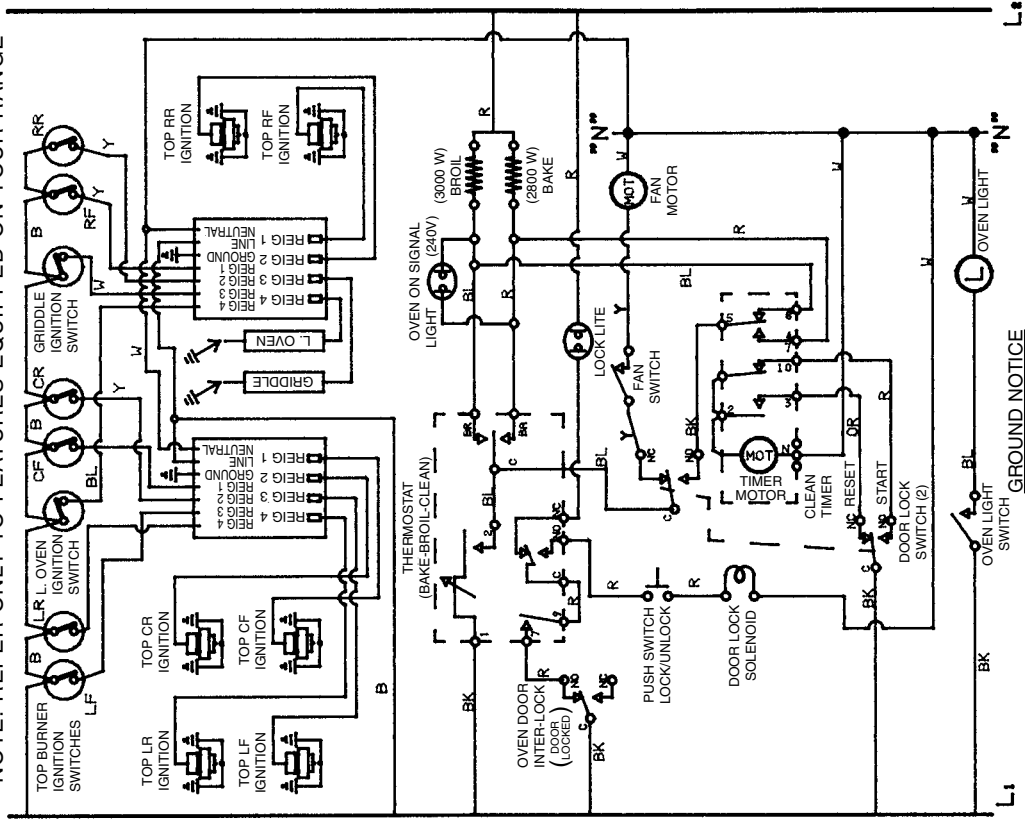
STANDARD 120/240V HOOKUP  
 WHERE SEPARATE GROUND IS REQUIRED

**'WARNING'**

THIS APPLIANCE MUST BE CONNECTED AS SHOWN IN FIGURE 1, OR 2. IF THE CORD IS REPLACED IT MUST BE RATED AT 250 VOLTS 50 AMPERES AND CERTIFIED FOR USE ON HOUSEHOLD RANGES.

# WIRING DIAGRAM FOR SELF CLEANER

NOTE: REFER ONLY TO FEATURES EQUIPPED ON YOUR RANGE



**GROUND NOTICE**  
 WARNING: FRAME GROUNDED TO NEUTRAL OF APPLIANCE THROUGH A LINK. IF USED IN A MOBILE HOME OR IF LOCAL CODES DO NOT PERMIT GROUNDING THROUGH THE NEUTRAL, DISCONNECT THE LINK FROM THE NEUTRAL AND USE GROUNDING TERMINAL OR LEAD TO GROUND UNIT IN ACCORDANCE WITH LOCAL CODES. CONNECT NEUTRAL TERMINAL OR LEAD TO BRANCH CIRCUIT NEUTRAL IN USUAL MANNER. CONSULT MANUFACTURER'S INSTRUCTIONS WHEN CODES REQUIRE THAT 3-CONDUCTOR CORD ASSEMBLIES MUST BE REPLACED BY 4-CONDUCTOR CORD ASSEMBLIES.  
 SEE RATING PLATE FOR TOTAL WATTAGE AND VOLTAGE

535

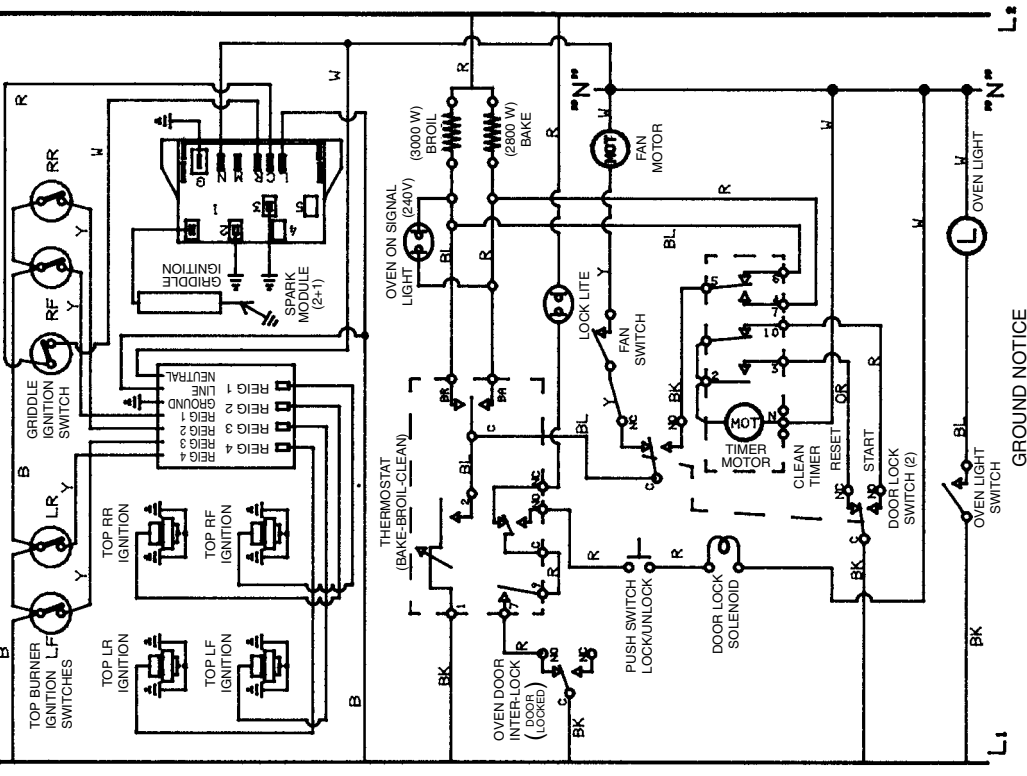
188-6C027 REV. 1

USE ONLY COPPER WIRE

WIRING DIAGRAM FOR 48" SEALED BURNER 188-6C027  
 MODEL NO. 535

# WIRING DIAGRAM FOR SELF CLEANER

NOTE: REFER ONLY TO FEATURES EQUIPPED ON YOUR RANGE



**GROUND NOTICE**  
 WARNING: FRAME GROUNDED TO NEUTRAL OF APPLIANCE THROUGH A LINK. IF USED IN A MOBILE HOME OR IF LOCAL CODES DO NOT PERMIT GROUNDING THROUGH THE NEUTRAL, DISCONNECT THE LINK FROM THE NEUTRAL AND USE GROUNDING TERMINAL OR LEAD TO GROUND UNIT IN ACCORDANCE WITH LOCAL CODES. CONNECT NEUTRAL TERMINAL OR LEAD TO BRANCH CIRCUIT NEUTRAL IN USUAL MANNER. CONSULT MANUFACTURER'S INSTRUCTIONS WHEN CODES REQUIRE THAT 3-CONDUCTOR CORD ASSEMBLIES MUST BE REPLACED BY 4-CONDUCTOR CORD ASSEMBLIES.  
 SEE RATING PLATE FOR TOTAL WATTAGE AND VOLTAGE

335

188-6C025 REV. 1

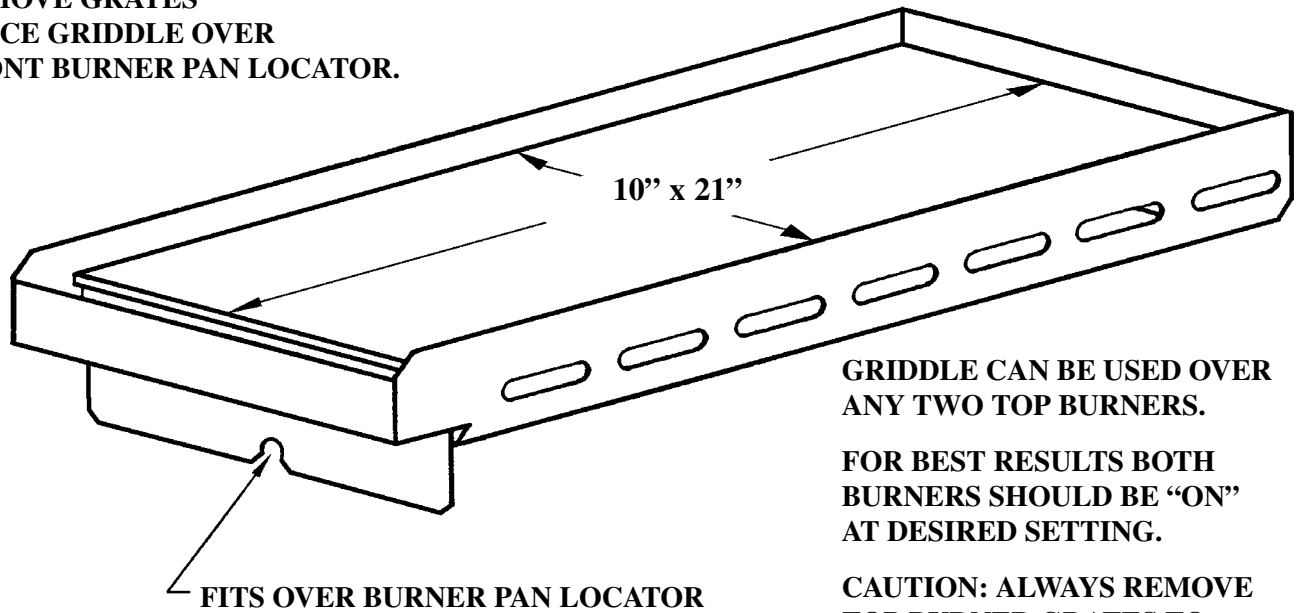
USE ONLY COPPER WIRE

WIRING DIAGRAM FOR 36" SEALED BURNER 188-6C025  
 MODEL NO. 335

# PORTABLE FIVESTAR GRIDDLE

MODEL NO. FSG010

- 1) REMOVE GRATES
- 2) PLACE GRIDDLE OVER FRONT BURNER PAN LOCATOR.



**GRIDDLE CAN BE USED OVER ANY TWO TOP BURNERS.**

**FOR BEST RESULTS BOTH BURNERS SHOULD BE "ON" AT DESIRED SETTING.**

**CAUTION: ALWAYS REMOVE TOP BURNER GRATES TO AVOID DAMAGE WHILE USING GRIDDLE**

## Griddle Cooking

- Preheat griddle at selected temperature for approximately 10 minutes.
- Use liquid cooking oil, cooking sprays, or butter for eggs, pancakes, French toast, fish, and sandwiches. This will help to reduce sticking. Meats usually have enough natural oils.
- Remove food particles with a metal spatula during cooking to make the clean up easier and to avoid including those particles in the cooked food. Be sure to keep the spatula flat. The corners can scratch. Direct the flow of grease to the center of the grease well.
- Do not over-heat the griddle. Turn it off when not in use, or lower heat between cooking loads.

## Griddle Knob Settings

Food	Setting
Eggs	Low
Bacon	Med
French Toast	Med
Pancakes	Med
Fish Fillets	Med
Hamburgers	Med
Steaks	Med

## Griddle Clean Up

Cooked-off grease will drain from the griddle toward the front of the range and accumulate in the grease well. Direct the flow of grease to the center of the grease well with a spatula. After using the griddle, always pour or spoon off grease from the grease well. Use a dry cloth to wipe up any accumulation. The grease well needs to be cleaned after each use of the griddle. If grease is permitted to accumulate, a fire hazard could occur.

Rub the surface of a warm griddle with unsalted solid shortening or vegetable oil. Wipe it with burlap or another rough cloth to remove any residue. Stubborn spots may be removed by rubbing the surface with a rough-grained nylon scrubbing pad soaked with cooking oil.

If "cooked in" food spots can't be removed with the scrubbing pad you may need to use a pumice grill stone that is available from restaurant supply houses. These Grillmaster Grill Stone, by U.S. Pumice Company, is a porous abrasive pumice block that cleans a griddle with just the right amount of abrasive action.

To use:

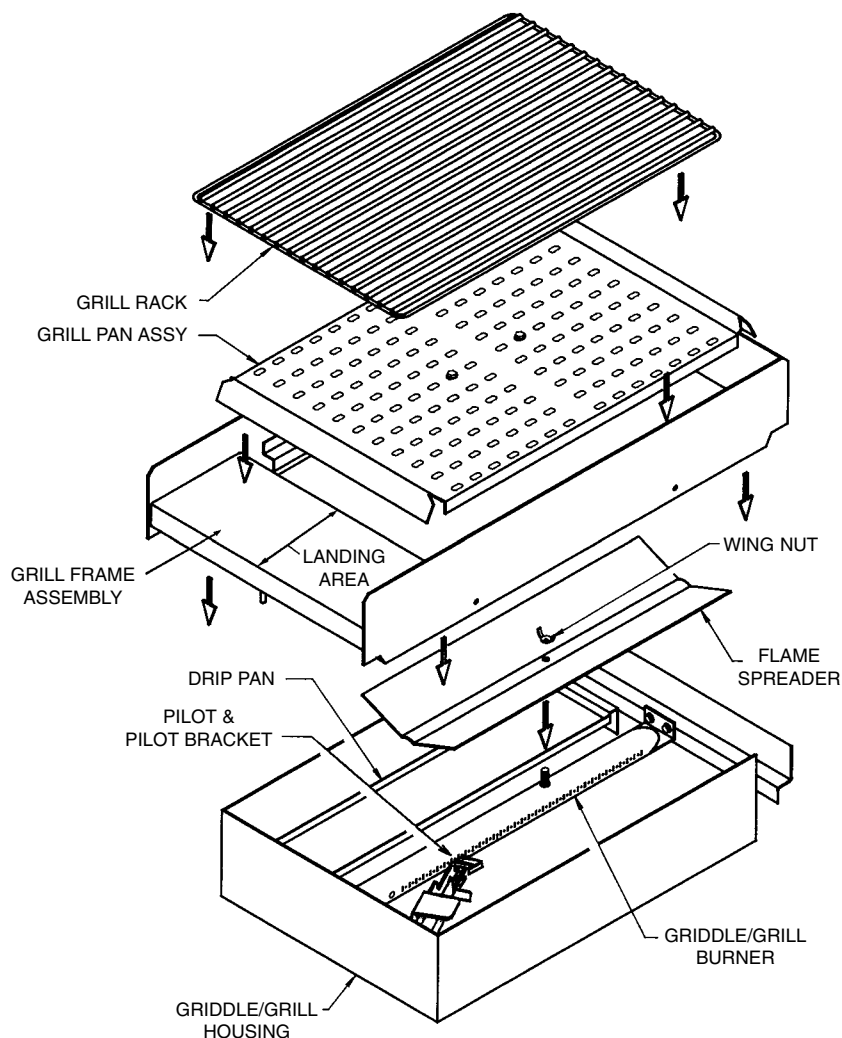
1. Pour liberal amount of cooking oil on warm (not hot) grill plate.
2. Sprinkle grill plate with generous amount of table salt.
3. Scour in one direction only until all carbon and food are removed. Do not over-scour as this removes the "cure" and causes sticking.
4. Wipe clean with a dry cloth.

Do not use hot, soapy water to clean the griddle. This will remove the cooked-in seasoning of the griddle. Never flood a hot griddle with cold water. This can cause griddle plate warping and/or cracking.

**▲ WARNING ▲**  
**ALWAYS ALLOW GRIDDLE TO COOL PRIOR TO CLEAN UP OR REMOVAL FOR STORAGE.**

# FIVESTAR MODEL FSG011 GRILL INSTALLATION

- Carefully set aside the burner grates and burner pans as needed, then remove the entire griddle module and set aside or store.
- Position the grill frame assembly on the griddle/grill housing as shown.
- Remove the flame spreader and position both long drip pans. One on the extreme left and one on the extreme right being careful not to disturb wiring or tubing.  
**\*Note:** Except for cleaning, the drip pans can remain in place during griddle operation.
- Re-assemble flame spreader using wing nut. Do not over tighten.
- Position the grill pan assembly and grill rack behind the landing area as shown.
- Replace the burner pans and burner grates.  
**\*Note:** Stainless steel griddle cover may also be used to cover grill.



## USE AND CARE INSTRUCTIONS

The Fivestar barbecue grill is an optional accessory that must be purchased separately.

Smoke and odor are normal and should be expected when using this grill.

Use range hood anytime grill is on.

- Season grill grate. Preheat grill on HI, 10-15 minutes, for best flavor.
- For best results, buy top grade meat. Meat that is at least 3/4-inch will grill better than thinner cuts.
- Score fat on edges of steak to prevent curling while cooking. For the attractive "branded" look on steaks, be sure grill is preheated. Allow one side of meat to cook to desired doneness, or until juices

appear on the top surface, before turning. It takes fewer minutes to cook the second side. Turn steaks and hamburgers just once. Manipulating food causes loss of juices.

### Cleaning

**CAUTION:** Make certain all parts are cool before touching any part of the grill module.

### Flame Spreader and Drip Pans

While the grill is cool remove the grill pan assembly and inspect for grease or residue. This part may be cleaned in place if wiping is all that is required. If more thorough cleaning is

necessary, remove the grill pan assembly and clean with cloth or nylon scouring pad, hot water and mild detergent, rinse and dry. The two drip pans may be removed and cleaned. First remove the burner flame spreader (see illustration) and drip pans located on each side of the burner.

Clean the drip pans and surrounding area with a cloth and hot sudsy water, rinse, dry and replace.

**\*NOTE:** For replacement parts contact:

Customer Service Department  
P.O. Box 2490  
Cleveland, TN 37320  
Phone 423-476-6544  
Fax 423-476-6599

# FIVESTAR INSTALLATION INSTRUCTIONS

## RANGE TRIM KITS

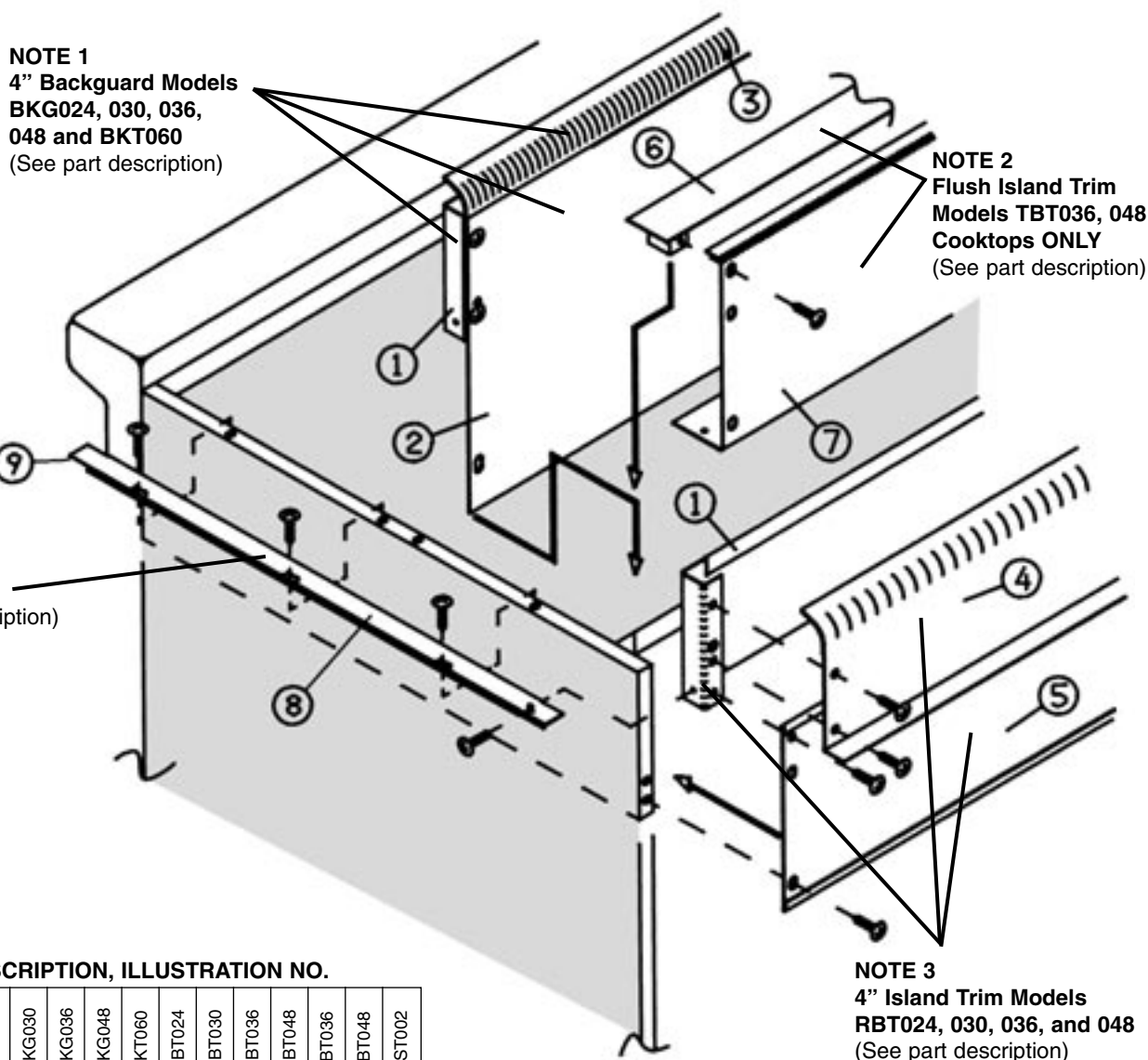
**For 4" Backguard Models BKG024, 030, 036, 048 and BKT060 (See Parts Description), Island Trim Models RBT024, 030, 036, 048, TBT036 and 048 and Side Trim Models SST002.**

- Some models may require removal of top burner grates, burner pans and griddle if equipped. If range is

installed cut off gas supply and disconnect power, move range forward to gain access to rear of unit.

- Remove/unpack backguard and set aside or store.
- For low backguard models, BKG024, 030, 036, 048 and BKT060. See Note #1.

- For cooktop island trim, models TBT036 and 048. See Note #2.
- For island installations, model numbers RBT024, 030, 036, and 048. See Note #3.
- Side trim only models. See Note #4.



**PART DESCRIPTION, ILLUSTRATION NO.**

PARTS INCLUDED	BKG024	BKG030	BKG036	BKG048	BKT060	RBT024	RBT030	RBT036	RBT048	TBT036	TBT048	SST002
BKGD. FRONT	1	1	1	1	1	1	1	1	1	6	6	
BKGD. BACK	2	2	2	2	2							
BKGD. DIVERTER	3	3	3	3	3							
ISLAND TRIM BK.						4	4	4	4			
BKGD. BACK						5	5	5	5	7	7	
SIDE TRIM L.						8	8	8	8			
SIDE TRIM R.						8	8	8	8			
SIDE TRIM (2)												9

- After installation of accessory equipment reassemble parts as outlined in Step No. 1.

## Accessories

**Wok Ring** – Remove any cast iron burner grate and replace with wok ring. Wok not included.

**Griddle Cover** – Remove stainless steel griddle cover/work surface when using griddle. Do not replace until griddle cools.

## Service

If your range should fail to operate check the following:

Is the electrical cord securely inserted into the electrical outlet?

Is the circuit breaker open, or is a fuse blown?

Is there gas supply to the range?

## If Service Is Required:

Call your dealer or authorized FiveStar service agency. The name of the authorized service agency can be obtained from the dealer or distributor in your area.

Have the following information readily available:

Model number

Serial number and type number

Date purchased

Name of dealer from whom purchased

Clearly describe the problem that you are having with the range.

If you are unable to obtain the name of an authorized service agency, or if you

continue to have service problems, call 1-800-251-7224, or write to FiveStar, P.O. Box 2490, Cleveland, TN 37320.

## Repair Parts

When repair parts are needed, contact the dealer from whom the range was purchased. In case your range was purchased from a source other than an appliance dealer you may prefer to contact the manufacturer at the address shown in this manual.

If service requires installation of parts, use only FiveStar parts to ensure protections under the warranty.

This manual should remain with the range for future reference.

## MOISTURE AND PILOTLESS ELECTRONIC IGNITION

Ovens, griddle, and grill burners have a “flame sensing” feature that automatically stops the sparking once the pilot gas is ignited. Turning the control dial ON will activate an electronic module and send pulses (sparks) to all electrodes (including the top burner electrodes) at a rate of approximately 1 1/2 pulses (sparks) per second. These controls will be referred to as OGG (oven, griddle, or grill).

**MOISTURE:** Moisture can have the same effect on the flame sensing ignitor as does the pilot flame. If sparking does not occur when an OGG knob is turned ON during the initial attempt to use it or after several days of non-use it **COULD BE** the result of moisture build-up in the ceramic sleeve of the flame sensing

electrode. This may happen in areas with high humidity. This moisture can be driven out of the ignitor by lighting of the OGG pilot and operating the OGG for a few minutes. Follow the instructions below for lighting the pilot.

**NEVER LEAVE THE CONTROL KNOBS IN ANY POSITION OTHER THAN “OFF” IF THE IGNITORS OR BURNERS AREN’T WORKING PROPERLY.**

**FIRST:**

a) With the OGG control OFF position yourself so you can see the OGG pilot.

b) Next turn any top burner knob to the “LITE” position while watching the OGG flame sensing pilot. This puts the module which supplies the

sparks for ignition in a manual position which overrides the “flame sensing” feature at all electrodes. Then turn the OGG control on. If the OGG pilot doesn’t ignite within five seconds immediately turn all controls off. If the OGG pilot does ignite, the burner should ignite within 60 seconds. If not, immediately turn the controls off and call a serviceman.

If the OGG is working, to determine if moisture was the problem wait a few minutes and attempt to light the OGG by turning the OGG control dial on. If sparking occurs at the electrode to ignite the pilot and within sixty seconds ignites the OGG burner then moisture build-up was the problem. If the OGG burner doesn’t ignite within 60 seconds turn the control off and call the serviceman.



# TROUBLE SHOOTING GUIDE

<b>Problem</b>	<b>Cause</b>	<b>Correction</b>
1. Surface burner fails to light	a. Range not connected to power supply (Solid State Ignition). b. Burner incorrectly rated. c. Clogged burner ports. d. Top burner not properly positioned. e. Burner cap not properly seated (Sealed Burner Models).	a. Connect range to wall outlet, check circuit breaker or fuse box. b. Have serviceman rate burner. c. Clean ports with straight pin. d. Place burner in proper position on valve and burner hanger. e. Re-align burner cap. See Figure 22.
2. Intermittent spark at surface burners (Sealed Burner Models)	a. "Low" setting set to low. b. Air turbulence at burner head.	a. Re-adjust low setting. See Page 7. b. Normal, air movement in kitchen.
3. Uneven flame.	a. Clogged burner ports. b. Uneven pan alignment.	a. Clean ports with straight pin. b. Remove pan from burner. (Pan obstructs free air flow.) Try again.
4. Surface burner flames -- -- Lifts off port. -- Yellow in color. -- Noisy when turned off.	a. Improper gas mixture.	a. Have serviceman adjust burner. b. Remove pan from burner. (Pan obstructs free air flow.) Try again.
5. Oven does not light.	a. Range not connected to power supply (Solid State Ignition). b. Gas selector screw incorrectly set. c. Moisture build-up in flame sensing ceramic sleeve.	a. Connect range to wall outlet, check circuit breaker or fuse box. b. Check selector screw. See page 6. Figure 7. c. See page 27.
6. Oven temperature seems inaccurate. -- Food takes too long. -- Food cooks too fast. -- Food pale in color. -- Over-browning. -- Overdone on outside and underdone in center.	a. Oven was not preheated. b. Incorrect rack position. c. Incorrect use of aluminum foil. d. Oven bottom incorrectly in place. e. Used incorrect type of utensil. f. Oven calibration or burner out of adjustment.	a. Preheat oven 10-12 minutes. b. Refer to Use of Oven Section . . . "Oven Racks." c. Refer to section on aluminum foil. d. Replace oven bottom correctly. e. Use shiny pans for cakes, cookies and biscuits. Use dull or glass utensils for pies and breads. Dark pans absorb heat and cause over-browning. f. Have serviceman calibrate oven and adjust burner.
7. Range lights do not work.	a. Range not connected to power supply. b. Burned out bulb. c. Defective switch.	a. Connect range to outlet, check circuit breaker or fuse box. b. Replace bulb. c. Replace switch.

## SELF-CLEANING MODELS

1. Self Cleaning Cycle does not work.	a. Oven control knob not in clean position. b. Door lock handle not in lock position.	a. Follow instructions in Self-Cleaning section.
2. Flames inside oven, smoking from vent.	a. Excessive spillovers in oven.	a. Excessive spillovers especially on bottom of oven. Wipe up and immediately restart or wait three hours for complete clean cycle.
3. Soil not completely removed after cleaning cycle.	a. Areas on front frame of oven and areas on oven door outside of door seal. Clean these areas <u>before</u> self-clean cycle is started. b. Self-clean cycle was interrupted. c. Excessive spillovers in oven.	a. Areas may be cleaned with stiff nylon brush or a nylon scrubber and soap and water. Be careful not to damage seal. b. Wait three hours and restart clean cycle. c. Restart clean cycle after three hours.

# NOTES

# NOTES

## FIVESTAR

### APPLIANCE LIMITED WARRANTY RANGES AND BUILT-IN COOKTOPS

This appliance has been designed for domestic household use. If properly installed, adjusted, and operated under normal conditions in accordance with the printed instructions, it will satisfactorily perform the functions that are generally expected of this type of appliance.

#### ONE YEAR PARTS AND LABOR

If your appliance fails to do so because of a defect in material or workmanship within one year from the date of original purchase:

We will at our option, repair, exchange, or correct by other means what we consider appropriate, any part(s) we find to be defective except for the finish and light bulbs. Any parts to be replaced or repaired will be warranted only for the balance of the original year.

#### TWO YEAR LIMITED WARRANTY

Any oven burner or griddle burner (not the control) or the electronic ignition module that fails in normal household use during the second year from the date of original retail purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

#### FIVE YEAR LIMITED WARRANTY

Any stainless steel top burner (not the valve) that fails in normal household use during a period of five (5) years from the date of original purchase will be repaired or replaced, free of charge for the part itself, with the owner paying all other costs, including labor.

#### OWNERSHIP

This warranty remains in force for time periods mentioned above from the date of original retail purchase of the appliance, and continues in force even if relocated by the first or subsequent purchase(s). YOU MUST KEEP YOUR RECEIPT AS PROOF OF THE DATE OF ORIGINAL PURCHASE.

#### WARRANTY CONDITIONS

This warranty DOES NOT apply to any appliance that has been subjected to alteration, misuse, abuse (including damage by foreign agents or chemicals), accident, improper installation, delivery damage, or other than normal household use and service.

This warranty does not apply to glass, porcelain enamel, or any other finishes as they are specifically dependent upon proper care by the user. We warrant only that these items are manufactured to a commercially acceptable standard and conform to it at time of delivery.

This warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on us. TO THE EXTENT CONSISTENT WITH STATE AND FEDERAL LAWS: (1) ANY IMPLIED WARRANTIES SHALL BE LIMITED TO THE SAME TIME PERIOD STATED HEREIN FOR THE EXPRESSED WARRANTIES, AND (2) WE SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES UNDER ANY EXPRESSED OR IMPLIED WARRANTIES RELATING TO THE APPLIANCE. The warranty obligation on appliances outside the contiguous 48 U.S. states and the District of Columbia shall be LIMITED STRICTLY to furnishing replacement parts and shall EXCLUDE service labor.

#### FEDERAL REGULATORY PROVISIONS

Some states do not allow limitations on how long an implied warranty lasts nor limitations or exclusions of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state, as well as rights under Federal Laws.

#### PURCHASER'S RESPONSIBILITIES

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, the installation, the adjustment, the conversion from one gas to another, to correct an improper installation or correct malfunctions in the appliance created by the operation of the appliance in a manner not prescribed by or cautioned against in the Use and Care Instructions.

#### OWNER REGISTRATION CARD

The purchaser should fill out and mail the owner registration card included with the appliance. This will help expedite any future communications.

#### MODEL AND SERIAL NUMBERS

The appliance model number and serial number can be found on a nameplate attached to the appliance. The purchaser should always use the model number when talking to or writing to the dealer or builder from whom this appliance was purchased or the local authorized service agency.

#### FACTORY ASSISTANCE

If the purchaser is unable to locate an authorized service agency, or if the purchaser does not receive satisfaction from the source from whom the appliance was purchased, or from the local service agency, write to: CUSTOMER SERVICE DEPARTMENT, P.O. BOX 2490, CLEVELAND, TN 37320.

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