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COSTWAY 10540-CYFP

COSTWAY 24-Inch Natural Gas Range User Manual

Model: 10540-CYFP

INTRODUCTION

This manual provides essential information for the safe and efficient installation, operation, and maintenance of your COSTWAY 24-Inch Natural Gas Range. Please read all instructions carefully before using the appliance and retain this manual for future reference. Proper installation and adherence to safety guidelines are crucial for optimal performance and user safety.



Image: The COSTWAY 24-Inch Natural Gas Range integrated into a kitchen setting, showcasing its stainless steel finish and compact design.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury to persons.

- **Gas Safety:** Ensure proper ventilation. Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. If you smell gas, follow the instructions provided by your gas supplier.
- **Electrical Safety:** This appliance must be properly grounded. Do not operate the range with a damaged cord or plug.
- **Child Safety:** Never leave children unsupervised near the range. Do not allow them to sit or stand on any part of the appliance.
- **Hot Surfaces:** The oven and cooktop surfaces become hot during use. Use oven mitts or pot holders. Allow surfaces to cool before cleaning or touching.
- **Anti-Toppling Device:** The range is equipped with an anti-toppling device. Ensure it is properly installed to prevent the range from tipping over.

- **CSA Certification:** This appliance is CSA certified, indicating it meets applicable safety and performance standards.

PACKAGE CONTENTS

Verify that all items listed below are included in your package. If any items are missing or damaged, contact customer service.

- 1 x COSTWAY Gas Range
- 2 x Oven Grills
- 1 x Baking Pan
- 1 x Pan Lid
- 1 x LP Conversion Kit (for liquefied gas)
- 1 x Instruction Manual

SETUP AND INSTALLATION

Unpacking

Carefully remove all packaging materials, tape, and protective films from the range. Keep packaging materials away from children. Inspect the appliance for any shipping damage.

Fuel Conversion (Natural Gas to LP)

This range is designed for natural gas but can be converted to liquefied petroleum (LP) gas using the included LP kit. **This conversion must be performed by a qualified technician.** Refer to the detailed instructions in the LP conversion kit for specific steps.

Leveling and Stability

The range must be level for optimal cooking performance. Use the adjustable foot pads at the bottom of the range to level the appliance. Install the anti-toppling device securely to the wall or floor according to the provided instructions to prevent accidental tipping.

Electrical Connection

Connect the range to a properly grounded 120V, 60Hz electrical outlet with a 15A circuit breaker. Ensure the electrical supply meets these requirements.



Image: Illustration highlighting key structural features including the anti-toppling device for safety, adjustable foot pads for leveling, and the convenient storage drawer.

OPERATING INSTRUCTIONS

Cooktop Burners

The cooktop features four high-efficiency aluminum burners with varying BTU outputs for diverse cooking needs. Each burner is controlled by a dedicated professional knob.

- **Burner Outputs:** 3500 BTU, 9000 BTU, 12000 BTU, 18000 BTU.
- **Ignition:** Push and turn the corresponding knob to the 'LITE' position. Hold until the burner ignites, then adjust to the desired flame size.
- **Flame Adjustment:** Turn the knob to adjust the flame from high to low. Ensure the flame does not extend beyond the edge of the cooking utensil.

4 High-efficiency Aluminum Burners

Suitable for different kinds of pot



Dual Fuels Are Available



Image: Close-up view of the four cooktop burners, indicating their respective BTU ratings (3500, 9000, 12000, 18000 BTU) and the range's compatibility with both natural gas and liquefied gas.

Oven Functions

The 3.73 cubic feet oven offers multiple cooking modes and features a convection fan for even heat distribution.

- **Capacity:** 3.73 Cu.Ft.
- **Cooking Modes:** The oven provides 7 different cooking modes, including Natural Airflow Bake, Convection Bake, Convection Roast, Convection Defrost, Defrost, and Convection Dehydration. Select the desired mode using the oven control knob.
- **Bake Burner:** A 12000 BTU bake burner ensures even baking.
- **Broil Burner:** A 10000 BTU broil burner is designed for crisping food.
- **Note:** The bake and broil burners cannot be used simultaneously due to the powerful convection fan operation.
- **Internal Light:** A bright halogen light illuminates the oven interior for easy monitoring of food.
- **Convection Fan:** The convection fan circulates hot air for faster and more even cooking.



6 Different Cooking Modes

- ✓ Natural Airflow Bake
- ✓ Convection Bake
- ✓ Convection Roast
- ✓ Convection Defrost
- ✓ Defrosting
- ✓ Convection Dehydration



Image: The spacious 3.73 cubic feet oven interior, with a roast chicken cooking, and a graphic listing the 6 available cooking modes.

Customize Your Own Cooking Plan



10000 BTU Broil Burner
Makes food crispy



12000 BTU Bake Burner
Bakes food evenly

Cannot be used simultaneously

Image: A detailed view of the oven interior, pointing out the 12000 BTU bake burner for even cooking and the 10000 BTU broil burner for crisping, with a note that they cannot be used simultaneously.

Storage Drawer

An additional storage drawer is located at the bottom of the range, providing convenient space for storing bakeware or other kitchen essentials.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your range.

Cooktop Cleaning

- **Cast Iron Grates:** The cast iron grates are removable and dishwasher safe for easy cleaning. Allow them to cool completely before handling.
- **Burner Caps and Heads:** Clean burner caps and heads regularly to prevent clogs. Ensure they are dry before reassembling.
- **Stainless Steel Surface:** Wipe the stainless steel cooktop surface with a damp cloth and mild detergent. Avoid abrasive cleaners that can scratch the finish.

Oven Interior Cleaning

- **Enamel Interior:** The oven features a heat-resistant enamel interior that is easy to clean. Wipe spills and splatters with a damp cloth and mild soap once the oven has cooled.
- **Oven Racks:** Remove oven racks and clean them with warm, soapy water.
- **Door:** Clean the oven door glass with a non-abrasive glass cleaner.

Hassle-free Cleaning



Cast Iron Grates



Removable



Dishwasher Safe

Enamel Interior



Easy-to-clean



Heat Resistant: 1470°F



Image: Visual guide illustrating the hassle-free cleaning process, showing dishwasher-safe cast iron grates and the easy-to-clean, heat-resistant enamel interior of the oven.

TROUBLESHOOTING

Before contacting service, review these common issues and solutions.

- **Burner Not Igniting:** Check if the gas supply is on. Ensure burner caps and heads are properly seated and clean. Verify the igniter is sparking.
- **Oven Not Heating:** Confirm the oven control knob is set correctly. Check if the circuit breaker has tripped. Ensure the oven door is fully closed.
- **Uneven Cooking:** Ensure the range is level. For oven cooking, use the convection fan for more even heat distribution. Avoid overcrowding the oven.

- **Gas Odor:** If you detect a gas odor, immediately turn off the gas supply to the appliance and ventilate the area. Do not operate any electrical switches or appliances. Contact your gas supplier or a qualified technician.

For issues not resolved by these steps, or for any gas-related concerns, contact a qualified service technician.

SPECIFICATIONS

Detailed technical specifications for the COSTWAY 24-Inch Natural Gas Range.

Model Number	10540-CYFP
Product Dimensions (W x D x H)	24" x 27" x 38"-39" (61 x 68.5 x 96.5-99 cm)
Internal Oven Size (W x D x H)	19.5" x 17.5" x 19" (49 x 44.5 x 48.5 cm)
Net Weight	161 lbs (73 kg)
Voltage	120V
Frequency	60Hz
Circuit Breaker	15A
Oven Capacity	3.73 Cu.Ft.
Burner Outputs	3500 BTU, 9000 BTU, 12000 BTU, 18000 BTU
Bake Burner Output	12000 BTU
Broil Burner Output	10000 BTU
Materials	Stainless Steel, Galvanized Steel, Enamel, Cast Iron, Aluminum
Certification	CSA Certified



Specifications:

Voltage: 120V

Frequency: 60Hz

Circuit Breaker: 15A

Capacity: 3.73 Cu.Ft.



Image: Technical diagram illustrating the overall dimensions of the range (24" W x 28.5" D x 38"-39" H) and internal oven dimensions, along with key electrical specifications and included accessories.

WARRANTY AND SUPPORT

For warranty information, product support, or to purchase replacement parts, please refer to the documentation provided at the time of purchase or contact COSTWAY customer service directly. Keep your purchase receipt as proof of purchase for any warranty claims.

You can typically find contact information for COSTWAY on their official website or through the retailer where the product was purchased.