UNIQUE®

UGP-20H CC1 W
UGP-20H CC1 B
UGP-20H CC1 S/S

UGP-24H CC1 W
UGP-24H CC1 B
UGP-24H CC1 S/S

20” (50.8 cm)
24” (60.9 cm)

CLASSIC *Plus* GAS RANGE

(NG & LPG convertible)

INSTALLATION AND OWNER’S MANUAL

C ETL US LISTED
Intertek

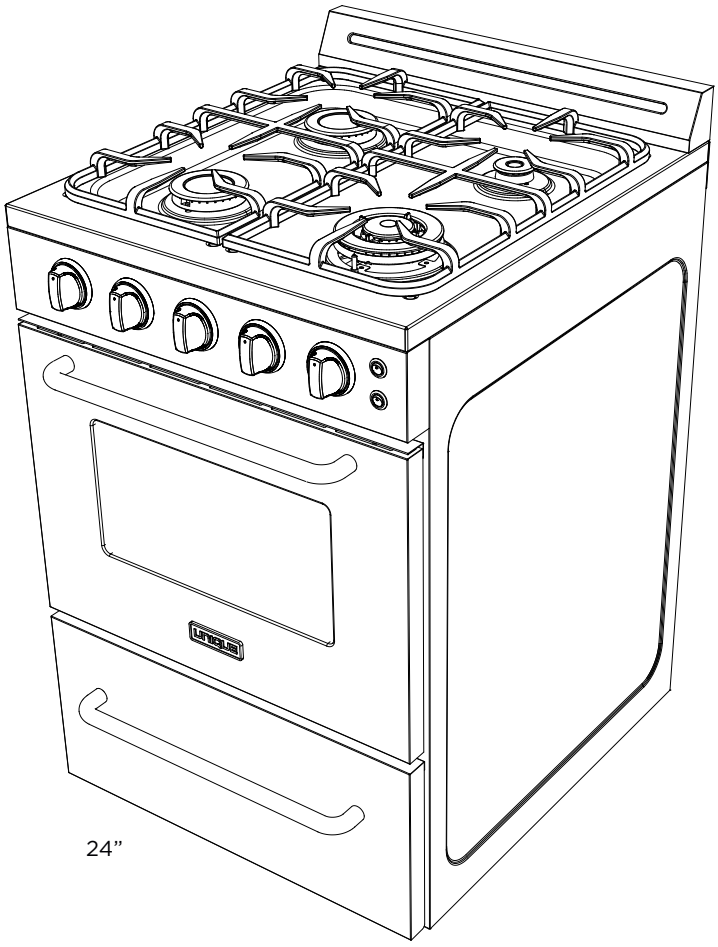
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READ AND SAVE THESE INSTRUCTIONS



20”



24”

UNIQUE 20/24” CLASSIC *Plus* MODELS

GAS RANGE - NG & LPG CONVERTIBLE

Installation & Owner’s Manual

This manual contains information for:

- Important Safeguards
- Installation
- Use and Care

Certain ranges come equipped with special features. Determine from a study of your range which of the instructions given in this booklet pertain to your range.

This booklet gives valuable instructions covering the installation, adjustment and use of your range.

How to Obtain Service and/or Parts
When your range does not operate in accordance with the instructions in the manual, you should contact the dealer in your immediate vicinity for service. Or, the purchaser may contact the service organization noted on the warranty.

Important
TO THE OWNER OF THE RANGE: Retain this owner’s manual for future reference.
TO THE INSTALLER: Leave this owner’s manual with the range.

Read and Save These Instructions

C ETL CM US LISTED
Intertek

READ AND SAVE THESE INSTRUCTIONS

Have the dealer where you purchase your new range install it or have him recommend a qualified installer. 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. or the CAN/CGA B149.1 or .2 Installation Codes in Canada.

UNIQUE®

MANUFACTURED & CERTIFIED BY

Unique Gas Products Ltd

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.

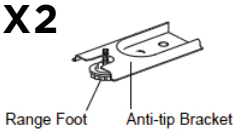
— Installation and service must be performed by a qualified installer, service agency or the gas supplier.



WARNING To reduce the risk of tipping the appliance by abnormal usage or improper door loading, the appliance must be secured by properly installing the anti-tip device packed with the appliance. To check if the device is installed and engaged properly, carefully tip the range forward. The Anti-Tip device should engage and prevent the range from tipping over.

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.

X2



Making sure the anti-tip bracket is installed:

- **Slide range forward.**
- **Look for the anti-tip bracket securely attached to floor.**
- **Slide range back so rear range foot is under anti-tip bracket.**

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UNIQUE GAS RANGE

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BEFORE USING YOUR GAS RANGE

⚠ WARNING ⚠

⚠ HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER.

Improper installation, adjustment, alteration, services, or maintenance can cause injury or property damage. Consult a qualified installer, service agency, or the gas supplier.

BEFORE USING YOUR GAS RANGE:

- Remove the exterior and interior packing.
- Remove the protective film on steel and aluminum parts.
- Check to be sure you have all of the parts listed below.
- **1 backsplash**
- **LP gas conversion packet (injectors for LP gas, 6pcs)**
- **2 anti-tip brackets**
- **2 pan supports**
- **2 oven racks**
- **4 caps and bases in the burner assembly**
- **1 regulator (pre-installed)**
- **6 screws for backsplash**
- **1 instruction/installation manual**

- Clean the interior surface with lukewarm water using a soft cloth
- Have the installer show you the location of the range's gas shut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer in accordance with the installation instructions.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual.
- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is being used.
- Do not remove permanently affixed labels, warnings, or plates from the unit. This may void the warranty.
- The installer should leave these instructions with the consumer who should retain for local inspector's use and for future reference.
- Please observe all local and national codes and ordinances.

Welcome & Congratulations

Congratulations on your purchase of a UNIQUE range! We are very proud of our product – and are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority. Please read this manual very carefully. It contains valuable information on how to properly maintain your new Unique gas range.

We know you will enjoy your new range and Thank You for choosing one of our Unique Gas Products! We hope you will consider us for future purchases.

IMPORTANT PRECAUTIONS AND RECOMMENDATIONS

This appliance is designed and manufactured solely for the cooking of domestic (household) food and is not suitable for any non-domestic application and therefore CANNOT be used in a commercial environment.

The appliance guarantee will be void if the appliance is used within a non-domestic environment i.e. a semi commercial, commercial or communal environment..

PLEASE READ AND SAVE THESE INSTRUCTIONS

This manual provides specific operation instructions for your model. Use your range only as instructed in this manual. These instructions are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when installing, operating and maintaining the appliance

Record in the space provided below the Model No. and Serial No. of this appliance.

These numbers are found on the serial plate located at the back of the range.

Model No. _____ Type Number _____

Serial No. _____ Purchase Date_____

Record these numbers for future use.

IMPORTANT: Keep a copy of your bill of sale. The date on the bill establishes the warranty period should service be required. If service is performed, it is in your best interest to obtain and keep all receipts.

PLEASE DO THIS NOW!

The PRODUCT REGISTRATION CARD should be filled in completely, signed and returned. This information will register your product and help us to serve you quickly in the future if necessary.

READ ALL IMPORTANT SAFEGUARDS AND ALL INSTRUCTIONS BEFORE USING THE APPLIANCE.

IF YOU SMELL GAS:

- Open windows
- Don’t touch electrical switches
- Extinguish any open flame
- Immediately call your gas supplier

FOR YOUR SAFETY:

- Keep appliance area clear and free from combustible materials gasoline and other flammable vapors and liquids.

WARNINGS

Destroy the carton and plastic bags after the range is unpacked. Children should not use packaging material for play. Cartons covered with rugs, bedspreads, or plastic sheets can become airtight chambers. Remove all staples from the carton. Staples can cause severe cuts and destroy finishes if they come in contact with other appliances or furniture.

Be safety conscious. The preparation of food in an oven requires temperatures that could cause severe burns. Before using this new appliance, carefully read and follow all instructions.



The California Safe Drinking Water and Toxic Enforcement Act of 1986 (Proposition 65) requires the Governor of California to publish a list of substances known to the State of California to cause cancer or reproductive harm. In addition, businesses must warn customers of potential exposure to such substances.

Users of this appliance are hereby warned that the burning of gas can result in low-level exposure to some of the listed substances, including formaldehyde, benzene, soot and carbon monoxide. This is caused primarily from the incomplete combustion of natural gas or LP fuel. Properly adjusted burners will minimize incomplete combustion. Exposure to these substances can also be minimized by properly venting the burners by opening a window or using a ventilating hood or fan.

Notice: Never keep pet birds in the kitchen. Birds have a very sensitive respiratory system. Fumes released from cooking oil, fat, margarine or overheated non-stick cookware may be harmful or fatal to birds.

PROPER INSTALLATION: Be sure a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1/NFPA54 properly installs your appliance. Install only per installation instructions provided in the literature package for this range. Be sure leveling legs are in place at the bottom corners of the range. If necessary, raise or lower the leveling legs at the base of the range by turning clockwise or counter clockwise to insure a level range.

Ask your dealer to recommend a qualified technician and an authorized repair service. Have the technician familiarize you with the locations of the manual gas shut off valve and gas meter in the event it is necessary to shut off gas supply to the unit during an emergency.

The following situations may cause serious bodily harm, death or property damage.

TO REDUCE THE RISK OF TIPPING OF THE RANGE, THE RANGE MUST BE SECURED BY A PROPERLY INSTALLED ANTI-TIP BRACKET PROVIDED WITH THE RANGE. TO CHECK IF THE DEVICE IS INSTALLED AND ENGAGED PROPERLY, CAREFULLY TIP THE RANGE FORWARD. THE ANTI-TIP DEVICE SHOULD ENGAGE AND PREVENT THE RANGE FROM TIPPING OVER. REFER TO THE INSTALLATION INSTRUCTIONS PACKAGED WITH THE ANTI-TIP BRACKET FOR PROPER ANTI-TIP BRACKET INSTALLATION.

- **Never leave children alone or unattended in the area where an appliance is in use.** They should never be allowed to sit or stand on any part of the appliance. Never leave the oven door open when the range is unattended.
- **Do not store items of interest to children in the cabinets above a range or on the backguard of a range.** Children climbing on the range to reach the items could be seriously injured.

Do not allow children to climb or play around the range. The weight of a child on an open oven door may cause the range to tip, resulting in serious burns or other injury.

IMPORTANT: Observe all governing codes and ordinances. Do not obstruct flow of combustion and ventilation air.

USER SERVICING: Do not repair or replace any part of the appliance unless specifically recommended in this owner's guide. Only a qualified technician should do all other servicing. This will reduce the risk of personal injury and damage to the range.

Storage in or on appliance: Flammable materials should not be stored in an oven, near surface burners or in the broiler section. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not use the oven for storage. Do not store explosives, such as aerosol cans, on or near the range.

Remove the oven door from any unused range if it is to be stored or discarded.

Stepping, leaning or sitting on the doors or broiler section of this range can result in serious injuries and cause damage to the range.

⚠ **The following situations could cause bodily injury or property damage.**

DO NOT TOUCH SURFACE BURNERS, AREAS NEAR THESE BURNERS, OVEN BURNERS OR INTERIOR SURFACES OF THE OVEN. Both surface burners and oven burners may be hot even though the flame is not visible. Areas near surface burners may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials touch these areas until they have had sufficient time to cool. Among these areas are the range, surfaces facing the range, the oven vent openings and surfaces near these openings, oven door and windows.

⚠ **NEVER use this appliance as a space heater to heat or warm the room.** Doing so may result in carbon monoxide poisoning and overheating of the oven.

Wear proper apparel. Loose fitting or hanging garments should never be worn while using the appliance. Do not let clothing or other flammable materials contact surface burners or interior surfaces of the oven until they have had sufficient time to cool.

Never modify or alter the construction of the range. Do not remove leveling legs, panels, wire covers, anti-tip brackets or any other permanent part of the product.

When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot.

Do not use water or flour on grease fires. Smother the fire with a pan lid, baking soda or use a dry chemical or foam-type extinguisher.

Operation of the Surface Burners. When the burners are operated for the first time, a small amount of smoke may be generated due to tape residue or manufacturing lubrication, **this is not dangerous.** Operate the burners for about five minutes to rid the burners of this material before cooking.

Use only dry potholders. Wet or damp potholders on hot surfaces could result in burns from steam. Do not let the potholder touch hot heating areas. Do not use a towel or other bulky cloth instead of a potholder.

Use proper flame size. Adjust flame size so it does not extend beyond the edge of the cookware. The use of undersized cookware will expose a portion of the burner flame and may result in severe burns or direct contact and ignition of clothing. Also, proper relationship of cookware to burner will improve efficiency.



NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil linings may also trap heat, causing a fire hazard. Refer to the cleaning section of this manual for more information on the use of aluminum foil.

Placement of oven racks: Always place an oven rack in the desired location while the oven is cool. If a rack must be moved when the oven is hot, use potholders and grasp the rack with both hands to reposition. Do not let potholders contact hot oven walls. Remove all cookware from the rack before moving.

Do not heat unopened food containers. Build-up of pressure may cause the container to burst and result in injury.

Keep the oven vent duct unobstructed. The oven vent is located along the bottom of the back guard. Touching the surfaces in the vent area when the oven is being operated may cause severe burns. Also, do not place plastic or heat-sensitive items on or near the oven vents. These items could melt or ignite. The range requires fresh air for proper burner combustion. Do not block the flow of air around the base or beneath the lower front panel of the range.

Use care when opening oven door: Stand to the side of the oven when opening the oven door. Slowly open the door to allow hot air or steam to escape before removing or replacing food.

Know which knob controls each burner. Place a pan of food on the burner before turning it on, and turn the burner off before removing the pan. Always turn to the full position when igniting top burners. Then adjust the flame size so it does not extend beyond the edge of the cookware.

Cookware handles should be turned inward and not extend over adjacent surface burners. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the cookware, the handle of a cookware should be positioned so that it is turned inward, and does not extend over adjacent surface burners.

Never leave the surface burners unattended. Boilovers may cause smoking, greasy spill-overs may catch fire or a pan which has boiled dry may melt.

Do not place hands between the spring tension hinge and the oven door frame when you are removing the oven door. You could pinch your fingers.

Allow parts to cool to room temperature before touching or removing them from the range. When a surface burner is first turned off, the burner and grate are hot enough to cause burns.

Clean the range regularly to keep all parts free of fat or grease, which could catch fire. Pay particular attention to the area underneath each surface burner. Exhaust fan ventilating hoods and grease filters should be clean. Do not allow fat or grease to accumulate. Greasy deposits in the fan could catch fire. Refer to the hood manufacturer's instructions for cleaning.

Do not use a "cyclonic" range hood with this product. Some range hoods circulate air by blowing downward toward the range top then drawing the air back up into the hood. This creates a "cyclonic" air wash that is designed for electric ranges only. A "cyclonic" hood may cause the burners of a gas range to operate improperly.

Glazed cookware: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed cookware are suitable for rangetop service without breaking, due to the sudden change in temperature. Check the manufacturer's recommendations for rangetop use.

Do not place plastic salt and pepper shakers, spoon holders or plastic wrappings on top of the range. These items could melt or ignite. Potholders, towels or wooden spoons could catch fire if placed too close to the flame.

Do not use a wok equipped with a metal ring that extends beyond the burner. Because this ring traps heat, the burner and grate could be damaged. Also, the burner may not work properly, creating a carbon monoxide level above current health standards.

Do not clean the oven door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.

Flexible Connectors: If the gas range/oven is connected to a gas supply with a metal flexible connector, move the range/oven with CAUTION for service or cleaning.

Flexible connectors are not intended for repeated bending. Do not allow cleaners to make contact with flexible connectors.

The connector and its fittings are designed for use only on the original installation and are not to be reused for another appliance or at another location. Connectors must comply with ANSI Z21.24.

It's good practice for each household to have an appropriate fire extinguisher for use in the event of a house fire.

NOTE: The instructions appearing in this owner's guide are not meant to cover every possible condition and situation that may occur. Common sense and caution must be practiced when operating and maintaining any appliance.

⚠ On sealed burner models never attempt to operate the surface burners without the cooktop, burner caps and ignition wires firmly in place. There is a risk of fire and/or explosion which could result in personal injury or property loss.

⚠ ELECTRICAL GROUNDING INSTRUCTIONS

FOR PERSONAL SAFETY, THIS APPLIANCE MUST BE PROPERLY GROUNDED.

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 socket. Do not cut or remove the grounding prong from the plug.

- The gas range must be installed with all electrical connections in accordance with state and local codes. A standard electrical supply (115 V AC only, 60 Hz), properly grounded in accordance with the National Electrical Code and local codes and ordinances is required.

Do not under any circumstances cut or remove the third (ground) prong from the power plug. Electrical installation should comply with national and local codes.

REPLACEMENT PARTS

Only authorized replacement parts may be used in performing service on the range. Replacement parts are available from factory authorized parts distributors. Contact the nearest Unique parts distributor in your area.



CARBON MONOXIDE WARNING:

Carbon Monoxide is a possible danger when using any gas powered appliance.

All gas appliances MUST be installed by a licensed professional who is familiar with the Carbon Monoxide levels appropriate for each appliance.

The American Gas Association publishes CO emissions for appliances and heating equipment through the ANSI Std. Z21.1

The EPA reports that a maximum CO (Carbon Monoxide) level of 9 PPM over a 24 hour period is the residential interior ambient level standard.

(A properly ventilated home will have a normal CO level of less than 5 PPM.)

NON-VENTED GAS COOKING APPLIANCES:

Non-vented gas cooking appliances in a residential application are normally used for a short period of time. The CO generated during the operation will disperse to the air in the home and be purged to the outside through the normal air exchange.

ENERGY-SAVING IDEAS

Surface Cooking

Use lids when surface cooking. A lid traps steam and uses it to speed up the cooking process. If you have a pressure cooker or vegetable steamer, use it. You'll waste fewer vitamins, save time and cut energy costs.

Use medium-weight, flat bottomed pans that match the flame size. Choose pans made of metals that conduct heat well.

When cooking on a surface burner, use as little water as possible to reduce cooking time.

Oven Cooking

Preheat the oven only when a recipe tells you. Put roasts and casseroles into a cold oven; then turn on the oven.

Opening the oven door often to check on foods wastes energy.

Use the oven to prepare complete meals. For instance, start a roast, add vegetables when the meat is half-cooked, and then warm rolls or dessert after the main dishes are cooked.

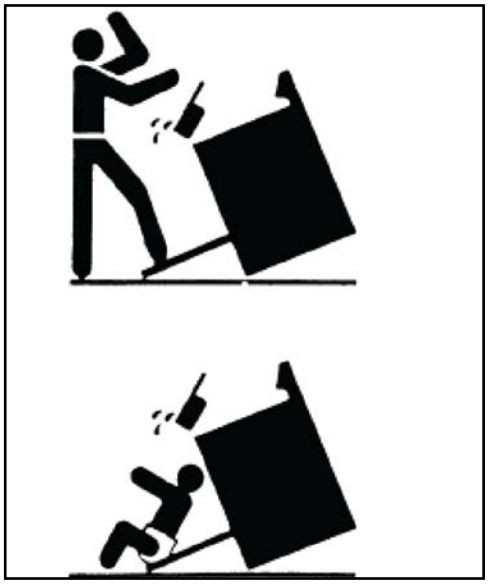
Thaw frozen foods before cooking. Thawed food requires less cooking energy than frozen food.

Make it a habit to turn the oven off before removing the cooked food.

INSTALLATION INSTRUCTIONS

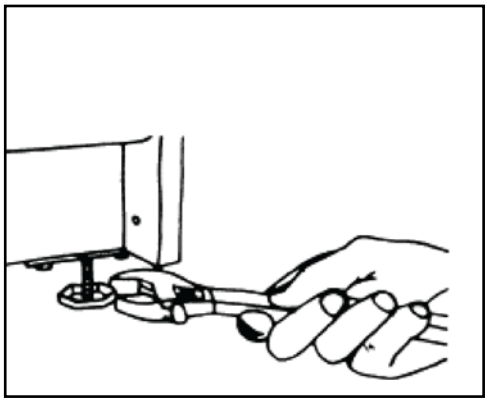
Be sure appliance is properly installed and grounded by a qualified technician.

It is the responsibility of the technician to make certain that your range is properly installed. Situations caused by improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.



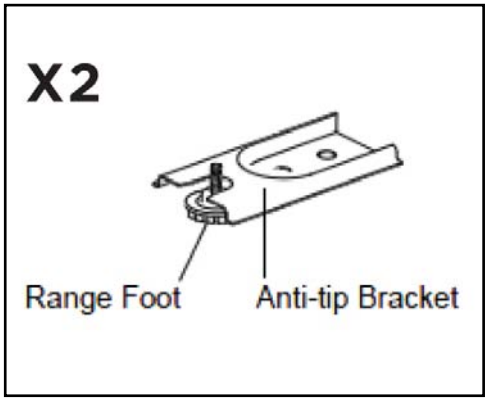
A child or adult can tip the range and be killed. Install the anti-tip device to the structure and/or the range. Verify the anti-tip device has been properly installed and engaged. Engage the range to the anti-tip device by ensuring the anti-tip device is re-engaged when the range is moved. Re-engage the anti-tip device if the range is moved. Do not operate the range without the anti-tip device in place and engaged. See installation instructions for details. Failure to do so can result in death or serious burns to children or adults.

If this range is removed for any reason, (eg. service or cleaning), it must be replaced as outlined before placing the range back in operation.



Levelling a Free-Standing Range

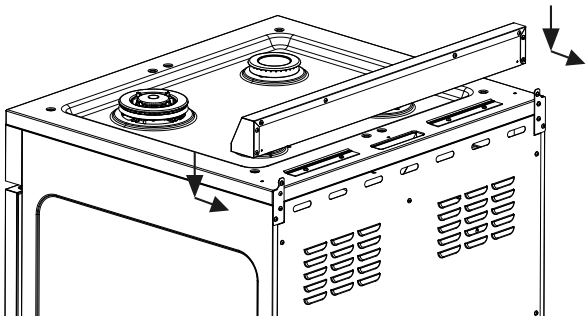
All free-standing ranges must be level to obtain proper cooking results. The leveling legs should be screwed into the corner brackets. Place pan or measuring cup partially filled with water or a level on the oven rack. Adjust the leveling legs until the range is level. The top of the side panels should be level with the counter top.



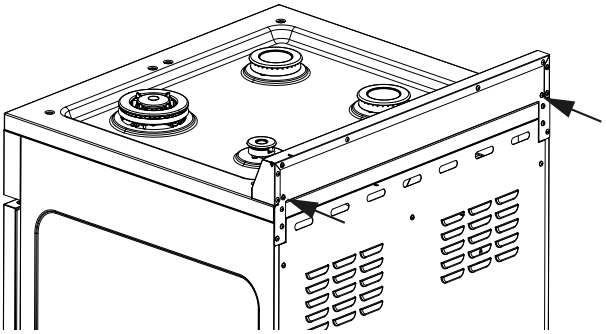
Making sure the anti-tip brackets are installed:

- Slide range forward.
- Look for the anti-tip bracket securely attached to floor.
- Slide range back so rear range foot is under anti-tip bracket.

HOW TO INSTALL THE BACKSPLASH



1. Align the backsplash to the rear part of the cooktop as shown in the diagram.



2. Secure the backsplash to the cooktop from the back using the 2 Philips head screws provided as shown in the diagram.

GAS CONNECTIONS (All Units)

NOTICE TO MASSACHUSETTS APPLIANCE DEALERS:
Be sure this document is included in all gas range appliances sold to consumers in the State of Massachusetts.

NOTICE: Massachusetts law requires the following:

- Appliances must be installed by a licensed plumber or gas fitter.
- Appliances must be connected with a three (3) foot (36” maximum length) flexible gas connector and
- A “T” handle type manual gas valve in the gas supply line to the appliance.

Have the dealer where you purchase your new range install it or have him recommend a qualified installer. 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. or the CAN/CGA B149.1 or .2 Installation Codes in Canada.

The range should be connected to the supply line with 1/2-inch black iron pipe or a certified flexible type range connector. To prevent gas leaks, put an approved sealing compound, which is resistant to liquefied petroleum gases, on all threaded connections.

Important: Do not apply pressure directly to the range manifold pipe when tightening supply connections. The manifold pipe should be held securely at the pressure regulator to prevent twisting. Hold the pressure regulator with a wrench during the tightening of the connection, or the manifold pipe may be twisted and split, and cause a dangerous leak.

The installation of ranges designed for manufactured (mobile) home installation must conform with the Manufactured Construction and Safety, Title 24 CFR, Part 3280, [formerly the Federal standard for Mobile Home Construction and Safety, Title 24, HUD (Part 280)] in the U.S.A. or C.S.A. Standard CAN/CGA Z240.4.2 in Canada or, when such standards are not applicable with local codes.

The installation of ranges designed for recreational vehicle installation must conform to state or other codes and in the absence of such codes with the standard for recreational vehicles ANSI A119.2.2–1982 in the U.S.A. or CAN/CGA Z240.4.2 in Canada. The installation of appliances designed for recreational park trailers must conform to recreational park trailers, ANSI A119.5.

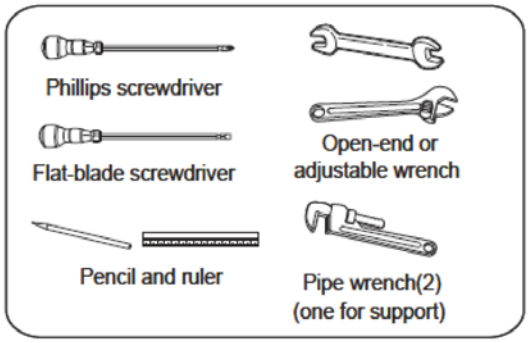
Note: Check all piping connections in the unit for leaks. Never use an open flame to check for gas leaks. Use a soap solution with a recommended ratio of 75% water and 25% dish washing soap. It’s possible for connections made at the factory to leak, due to vibration encountered in transportation. Make certain you have checked them all, and repair any connections that leak.

GAS CONNECTIONS (continued)

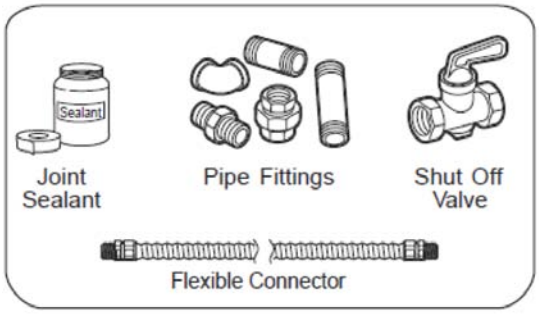
The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of $^1/_2$ psig.

The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than $^1/_2$ psig.

TOOLS YOU WILL NEED



MATERIALS YOU MAY NEED



• Gas line shut-off valve

• To reduce the possibility of gas leaks, apply Teflon tape or a thread compound approved for use with LP or Natural gases to all threaded connections.

• Use a flexible appliance connector to connect your gas supply to the appliance. A 3 foot length is recommended for ease of installation but other lengths are acceptable. Never use an old connector when installing a new range.

• Check for leaks using a leak detector or soapy water with a recommended ratio of 75% water, 25% dish washing soap.

Installation

It is the responsibility of the installer to make certain that the range is properly adjusted at the time of installation. Situations caused by improper adjustments or improper installation are not covered under the warranty. Any expenses incurred due to such situations will not be paid by the manufacturer of the appliance.

Connecting gas to range

This range is designed to operate at a pressure of 4” of water column on natural gas (NG) or 10” of water column on propane gas (LPG).

Make sure you are supplying your range with the type of gas for which it is designed. **This range comes equipped from the factory equipped for use with NG (natural gas)**. This range is convertible for use on propane (LPG) also (propane orifices included in the packaging).

GAS CONNECTIONS (All Units)

When using this on LPG gas, conversion must be made by a qualified LPG installer before attempting to operate the range on that gas.

For correct operation, the pressure of natural gas supplied to the regulator should be between 4” and 5” of water column. For LP gas, the pressure supplied must be between 10” and 12” of water column.

When checking for correct operation of the regulator, the inlet pressure must be at least 1” more than the operating -manifold- pressure as given above. The pressure regulator located at the back of the range manifold must remain in the supply line regardless of whether natural or LP gas is being used.

Regulator is only good for psi (14” w.c.) so test pressure must not exceed $^{1}/_{2}$” psi.

Shut off the main gas supply valve before removing the old range and leave it off until the new hook-up has been completed.

Because hard piping restricts movement of the range, the use of a CSA/ETL certified flexible metal appliance connector is recommended unless local codes require a hardpiped connection. Never reuse 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, use pipe joint compound resistant to LP or NG gases (depending on set up) on all male -external- pipe threads.

1. In an easily accessible location, install a service manual gas shut off valve. Be sure everyone operating the range knows where and how to shut off the gas supply to the range.
2. When all connections have been made, be sure all range controls are in the off position and turn on the main gas supply valve. Check for gas leaks by using a soap and water solution. If a gas leak is present, shut off gas immediately, tighten all connections, and retest for leaks.
3. Any opening in the wall behind the appliance and in the floor under the appliance must be sealed.

After installation:

1. Check ignition of cooktop burners.
2. Check ignition of oven burner.
3. Check ignition of broiler burner.
4. Check for gas leaks at all gas connections (using a gas detector, never a flame)

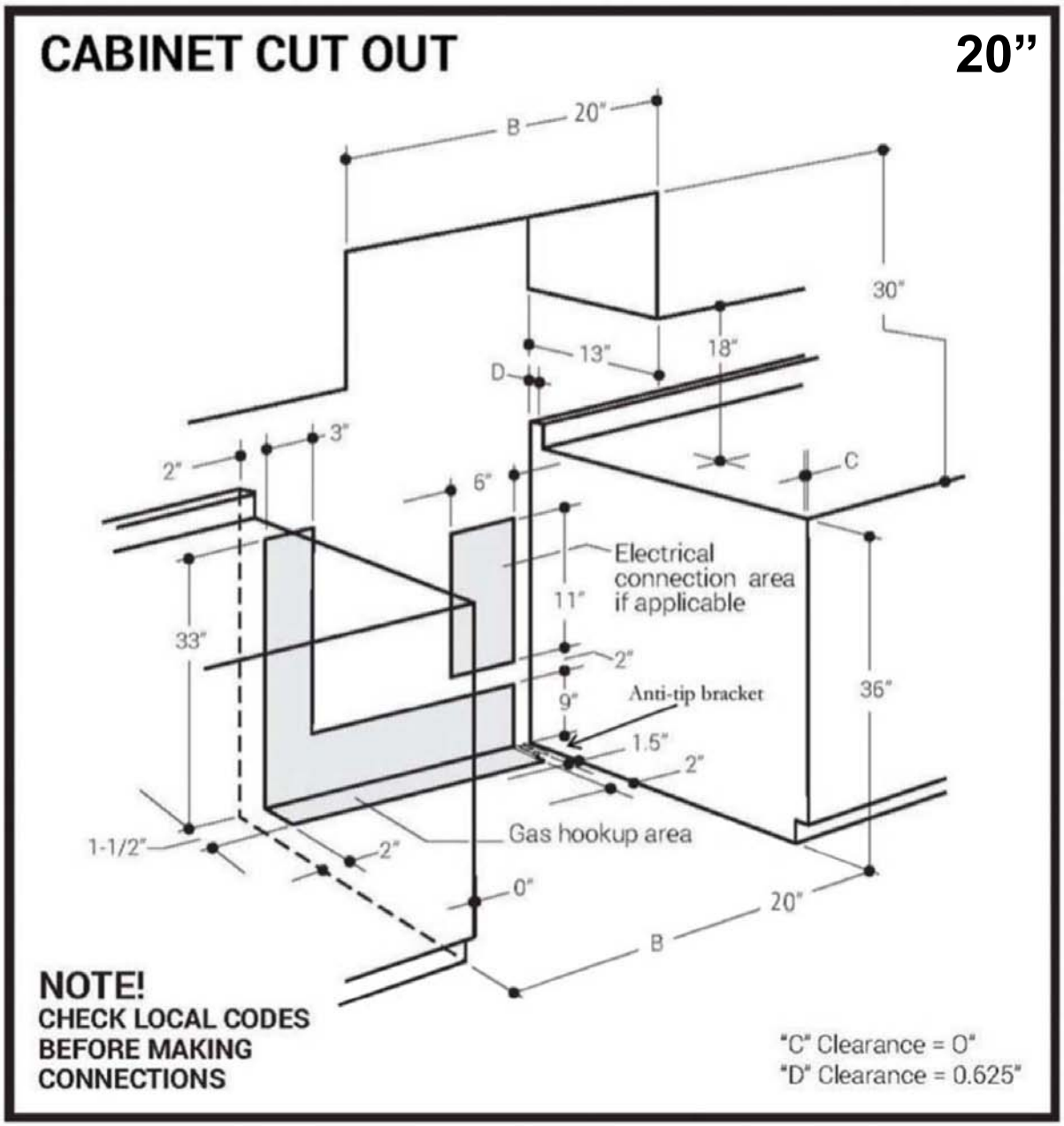
WALL CLEARANCES

All units must be installed in accordance to minimum rear and side wall clearance and clearances extended vertically above cooking top which are stated on the serial plate located at the back of the range.

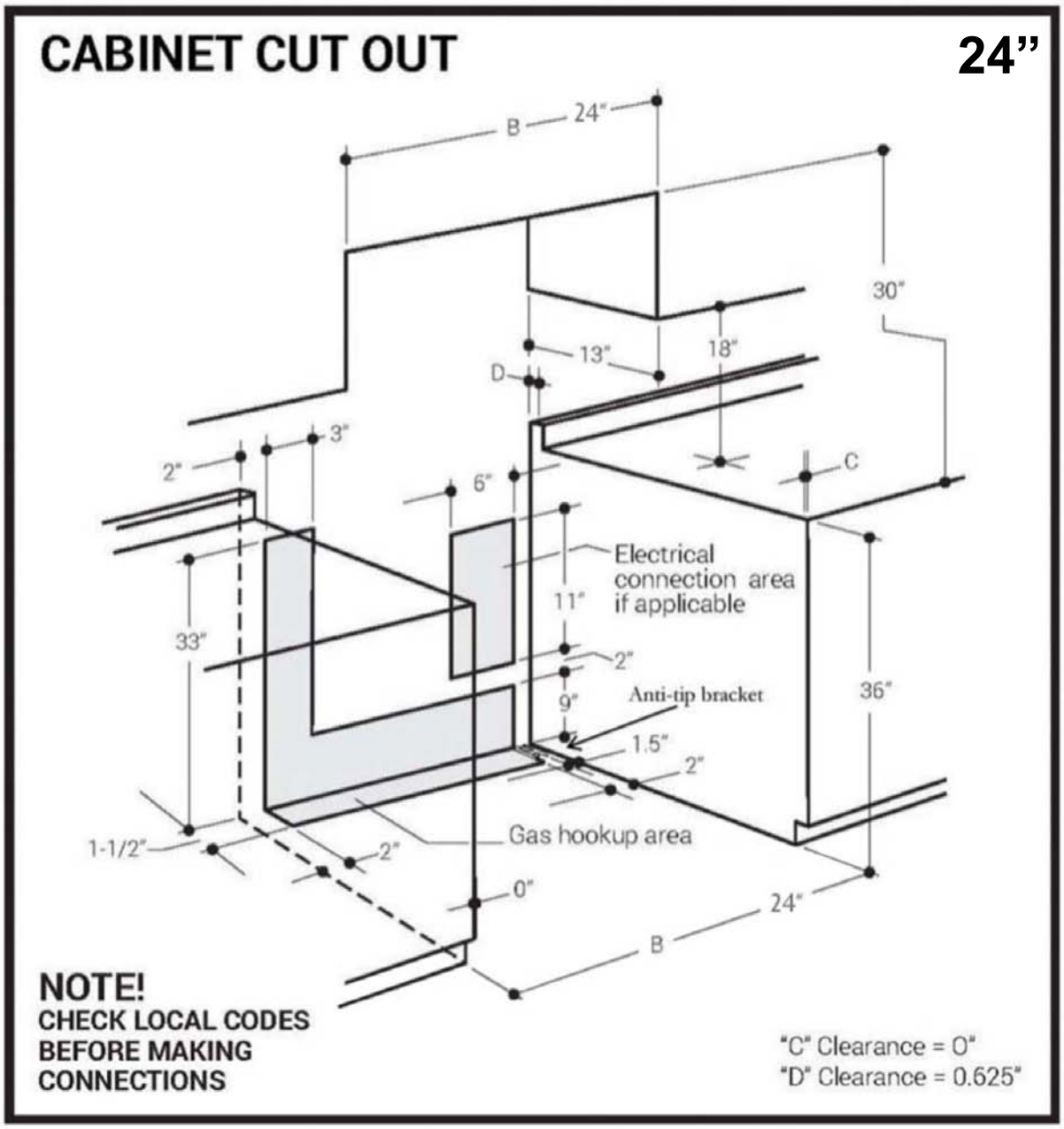
ANY OPENINGS IN THE WALL BEHIND THE UNIT AND IN THE FLOOR UNDER THE UNIT MUST BE SEALED.

Note. Due to potential hazards it is recommended that storage cabinets NOT be installed above the cooking surface.

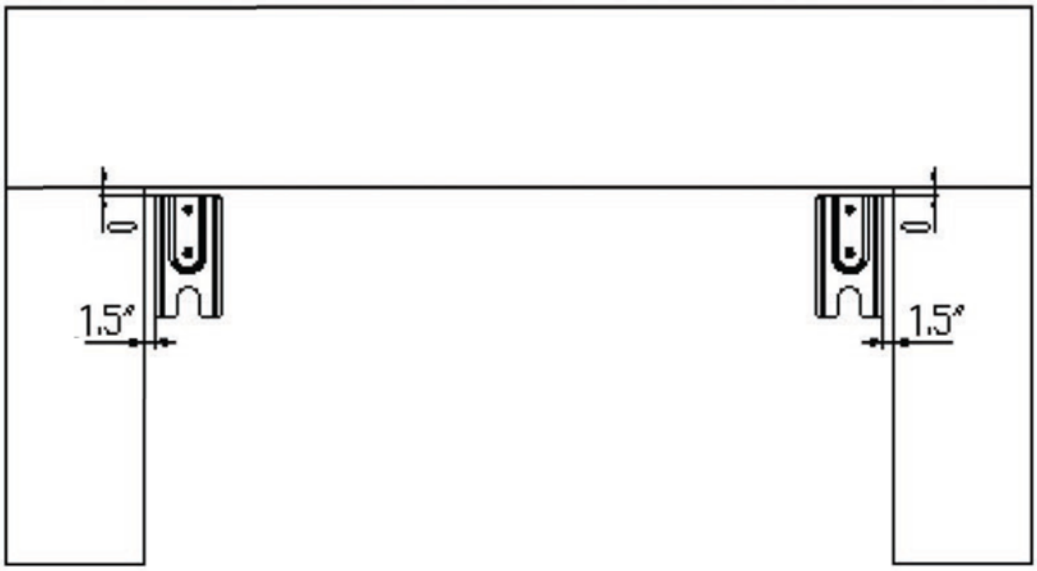
IN THE EVENT OVERHEAD CABINETS ARE INSTALLED, THE MAXIMUM DEPTH OF CABINETS INSTALLED ABOVE COOKING TOPS SHOULD BE 13”.

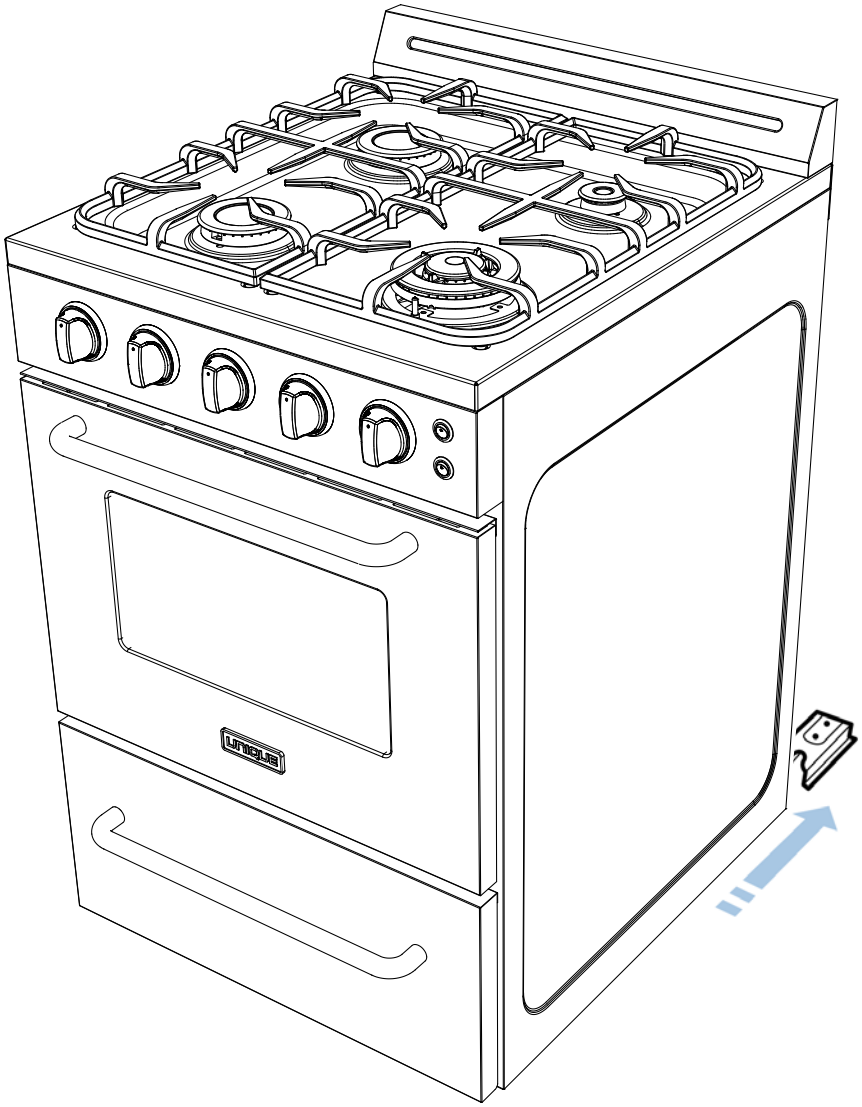


WALL CLEARANCES (continued)



WALL CLEARANCES (continued)





GAS RANGE CONVERSION

To convert application and/or adjust from NG to LPG

The range is set for use with Natural Gas (NG). The factory setting is indicated on the serial plate. When set for Natural Gas operation, the pressure regulator will regulate the gas to 4 inches water column pressure. When set for Liquid Propane Gas (LPG) operation, the pressure regulator will regulate the pressure to 10 inches water column.

Natural Gas to Liquid Propane Gas Conversion

The conversion kit must be installed by qualified service agency.

WARNING: Please ensure before beginning converting the appliance that the gas supply is shut off and the electrical connection is disconnected. Failure to do can result in injury or property damage.

"This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result in property damamge, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliances is checked as specified in the manufacturer's instructions supplied with the kit."

20" Model

Natural Gas Orifices						
BTU	10,000	10,000	3,200	7,000	3,900	10,500
BURNER	Auxiliary Burner	Semi-Rapid Burner	Triple Burner	Rapid Burner	Broil Burner	Oven Burner
POSITION	Front Right	Rear Left	Rear Right	Front Left		
ORIFICE	1.50	1.50	0.90	1.28	0.95	1.62

Liquid Propane Gas Orifices						
BTU	9,000	9,000	3,200	7,000	4,000	10,500
BURNER	Auxiliary Burner	Semi-Rapid Burner	Triple Burner	Rapid Burner	Broil Burner	Oven Burner
POSITION	Front Right	Rear Left	Rear Right	Front Left		
ORIFICE	0.93	0.93	0.57	0.83	0.62	1.00

GAS RANGE CONVERSION

24” Model

Natural Gas Orifices						
BTU	11,000	10,000	3,200	10,000	8,000	12,800
BURNER	Auxiliary Burner	Semi-Rapid Burner	Triple Burner	Rapid Burner	Broil Burner	Oven Burner
POSITION	Front Right	Rear Left	Rear Right	Front Left		
ORIFICE	1.62	1.50	0.90	1.50	1.41	1.85

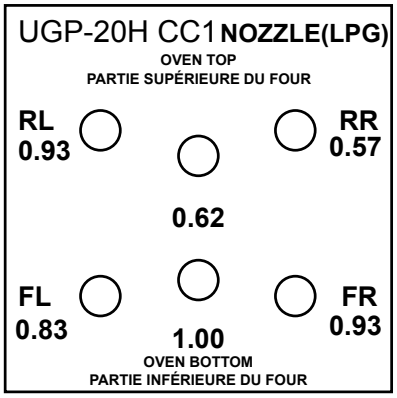
Liquid Propane Gas Orifices						
BTU	10,500	9,000	3,200	9,000	9,000	12,800
BURNER	Auxiliary Burner	Semi-Rapid Burner	Triple Burner	Rapid Burner	Broil Burner	Oven Burner
POSITION	Front Right	Rear Left	Rear Right	Front Left		
ORIFICE	1.00	0.93	0.57	0.93	0.93	1.07

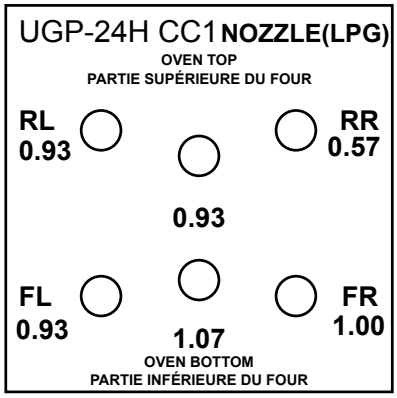
ATTENTION: YOUR PRODUCT IS PRE-INSTALLED WITH NATURAL GAS INJECTORS AND REGULATOR.

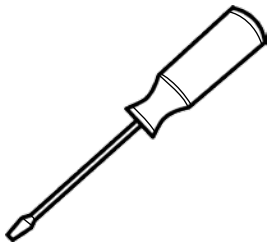
IF YOU ARE USING LP GAS, PLEASE REFER TO THE INSTALLATION INSTRUCTIONS INCLUDED WITH THE CONVERSION KIT.

20/24” MODEL

Parts List: 1. Orifices 2. Screwdriver







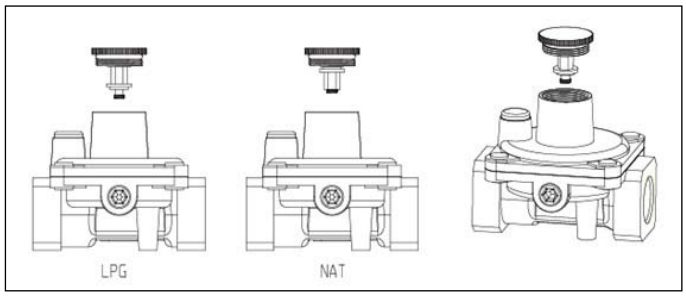
Convertible Pressure Regulator

The range is shipped to operate on NG. LPG orifices and a special screwdriver for adjusting the minimum flame are shipped with the unit in a separate envelope with the manual. The inlet pressure of the gas supply shall be in accordance with the nominal inlet pressure of the regulator used on the range or 1/2 psig maximum. The range should be tested by pressurizing the regulator with an inlet pressure at least 1 inch water column above the manufacturer’s specified manifold pressure shown on the serial plate.

GAS RANGE CONVERSION (continued)

1. CAUTION: Before proceeding with the conversion, shut off the gas supply to the appliance prior to disconnecting the electrical power

2. Locate convertible regulator at the back of the range, left side facing back of appliance. Unscrew cap to locate pin.



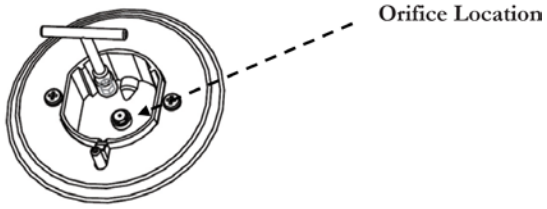
3. On the side of the pin you will see the respective marking for LPG and NG.

4. Unscrew pin and flip it to the LPG position (arrow facing cap indicating correct setting)

5. Replace the cap back on the regulator

Top Burner Orifices

6. Remove the grates, burners and burner caps from the range to access the orifices.



7. Use a 7mm wrench to remove the orifices. Each orifice can be accessed easily - the larger burner orifice is located on the burner wall.

8. Remove all NG orifices, place in the bag and store in a safe place.

9. Take the LPG orifices provided and install them as shown below.

See below for rating of orifice for each model

20” Model

	Smallest	Medium	Largest x 2	Oven	Broil
LPG	0.57 mm	0.83 mm	0.93 mm	1.00 mm	0.62 mm

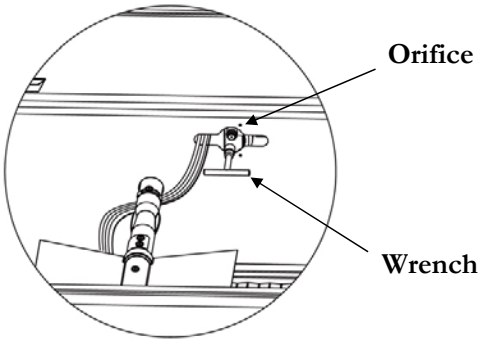
24” Model

	Smallest	Medium x 2	Largest	Oven	Broil
LPG	0.57 mm	0.93 mm	1.00 mm	1.07 mm	0.93 mm

10. Once all the orifices are installed, replace all burners and burner caps, then fire up the burners to check the minimum flame height.

GAS RANGE CONVERSION (continued)

To replace the oven burner orifice



1. Open oven door.
2. Remove all racks, then the bottom pan by lifting up the back first to release the front then pull pan out.
3. Locate the burner tube and locate the retaining screw at the front of the tube. Once this screw has been removed, lift up the burner and pull away **slightly** to expose the oven orifice.
4. With a 7mm wrench remove the orifice and replace with LPG orifices.
5. Replace the burner tube, then start up the oven to check oven flame, making sure it's tight and blue. Adjust the air shutter at the back of the burner tube to achieve this. Once you have the bottom pan and oven door closed, you will be able to see how the flame should look by viewing the flame through the door.

To replace the broiler burner orifice

1. Open oven door.
2. Locate the burner tube on the top of the oven cavity and locate the retaining screw at the front of the tube. Once this screw has been removed, lift up the burner and pull away **slightly** to expose the broiler orifice.
3. With a 7mm wrench remove the orifice and replace with LPG orifices.
4. Replace the burner tube, then start up the broiler to check oven flame, making sure it's tight and blue. Adjust the air shutter at the back of the burner tube to achieve this.

GAS RANGE CONVERSION (continued)

CHECKING FOR MANIFOLD GAS PRESSURE

To check the manifold gas pressure, remove the burner cap and connect a manometer (water gauge) or other pressure test device to the burner orifice. Use a rubber hose with inside diameter of approximately ¼" hold the end of the hose tight over the orifice. Turn the gas valve on. For a more accurate pressure check, have at least two (2) other top burners burning. Be sure that the gas supply (inlet) pressure is at least one inch above the specified manifold pressure. Maximum gas supply pressure must not exceed 14" inch water column, minimum gas supply pressure must be 1" inch water column above recommended pressure, 12" for propane gas, and 5" water column for natural gas. When properly adjusted the manifold water column pressure is 11" for LP/propane gas or 5" for natural gas.

Note: Once the unit has been converted fill out the included sticker and place it on the back of the range

This appliance was converted on _____ (day-month-year) to _____ (insert gas type; e.g. Natural or Propane) gas with Kit No. _____ by _____ (name and address of

organization making this conversion), which accepts the responsibility that this conversion has been properly made.

Once you have completed the conversion, check the operations of ignition making sure each of the 4 burners, pilot flame and oven burner flame are functioning correctly. Please refer to pages 30 thru 35 – Operation of Range.

High Altitude Applications above 2000 feet: At elevations above 2,000 feet, the range must be derated 4% for each 1,000 foot above sea level. It is the installer's responsibility to see that the range's input rate is adjusted properly.

ADJUSTING THE TOP BURNER AND OVEN FLAME

⚠ Keep appliance area clear and free from combustible materials, gasoline, and other flammable vapors and liquids. Do not obstruct the flow of air that is necessary for combustion and ventilation.

Top Burner Valves

The top burners have orifices that are dedicated to the type of fuel to be used. These orifices are not adjustable. They must be changed completely to convert from one gas to the other. DO NOT DISCARD THE UNUSED ORIFICES. They should be saved in order to convert the range back to its original fuel.

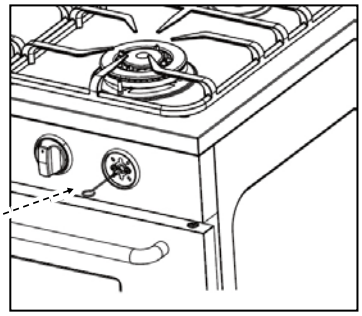
When converting the gas valves, the minimum flame adjustment screw must be adjusted.

Please see the supplied screwdriver in the conversion kit along with the orifices. The proper flame size is approximately ¼" obtained. – see adjustment procedure below.

The properly adjusted maximum flame is approximately 3/4" high and has three distinct cones; the kindling point, the dark blue center cone, and the outer mantel.

ADJUSTING THE TOP BURNER FLAME

1. Ensure the range has gas supply and power
2. Light the burner
3. Set the top burner valve to the minimum position
4. Remove the knob by pulling straight out
5. Turn the valve fully counter clockwise. Then proceed to adjust the adjustment screw counter clockwise for a smaller flame and clockwise for a larger flame. Adjustment:Minimum flame should be approx. ¼" tall Orifice Location Adjustment location is inside the valve stem
6. Temporarily replace the lid, burners, burner caps and grates and recheck the flame. Once complete, reassemble the control panel and the lid.
7. Replace the knob
8. Repeat for each of the other burners

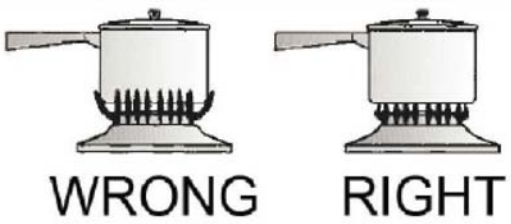


Adjustment location is inside the valve stem

ADJUSTING THE TOP BURNER AND OVEN FLAME (continued)

Cooktop Burner Operation

The top burner flame size should be adjusted so that is does not extend beyond the edge of the cookware. As a matter of safety, it's recommended that you comply with these instructions.

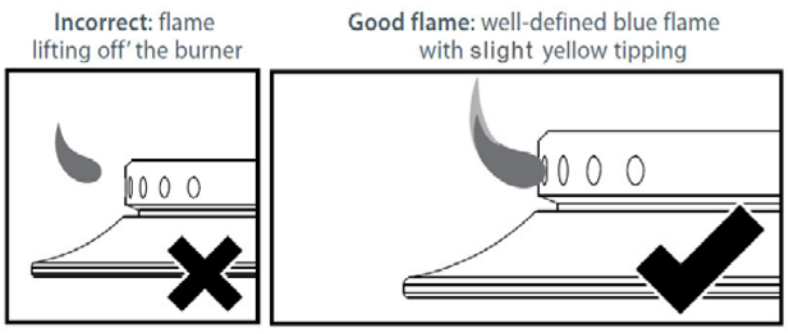


A high flame on a surface burner is both inefficient and unsafe. The flame should always be adjusted so that it is no larger than the bottom of the pan. Fluctuations in flame size could be caused by pressure variations, improperly positioned burners, damage or debris.

To light a burner, press the burner knob in and turn counter clockwise to high flame/ignition position. You will hear the electronic ignition clicking as you continue to hold the knob down until the flame lights. ALL electrodes will spark at a rate of approximately 2 ½ pulses (sparks) per second. Continue to hold the knob depressed until gas ignites at the burner. Adjust the intensity of top burner heat in the same manner described above.

Note: In the event the electronic ignition system fails, the top burners and oven pilot can be lit by holding a lighted match near the burner head and turning the appropriate top burner knob to the "9 o'clock position".

TOP BURNER HEIGHT



incorrect and good flame patterns

QUALITY OF FLAMES

The combustion quality of burner flames needs to be confirmed visually.



A Yellow flames — Call for service



B Yellow tips on outer cones
— It is normal for LP gas



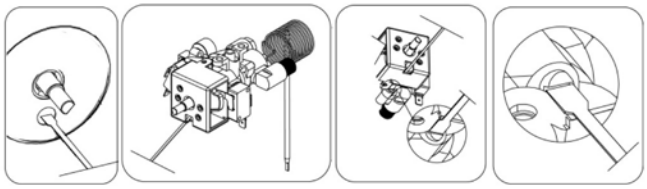
C Soft blue flames
— It is normal for natural gas

If burner flames look like A, call for service.
B or C is normal burner flames, depending on the type of gas you use.
With LP gas, some yellow tipping on outer cones is normal.

ADJUSTING THE TOP BURNER AND OVEN FLAME (continued)

ADJUSTING THE OVEN BURNER FLAME

1) Light the burner by turning the thermostat to the 500ºF position,
2) Remove the knob by pulling straight out.
3) Remove the two (2) Philips head screws that secure the bezel to the control panel.
4) Carefully lift the bezel away from the control panel to allow access to the access hole below the valve stem. (see illustration).
5) Insert the flat head screwdriver (2.5mm x 75mm) into the screw hole and turn the bypass screw clockwise to adjust the flame.



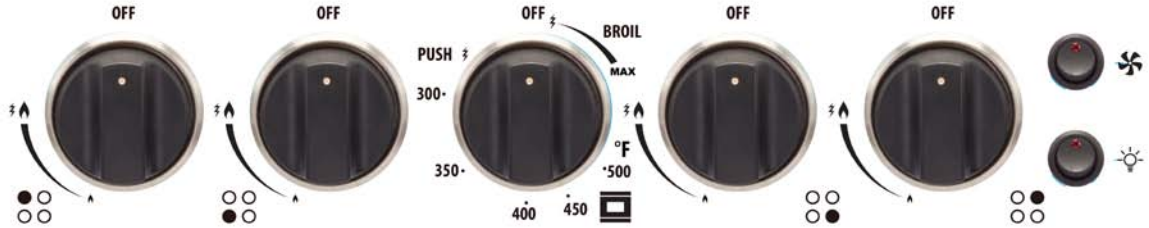
DO NOT OVERTIGHTEN.

6) Mount the knob to the valve stem.
7) Allow the oven to heat up for approximately 10 minutes then rotate the knob to the 300ºF position to operate the thermostat by-pass. Slowly screw the by-pass screw until you obtain a flame of approximately 3 – 4 mm in height.
8) Carefully replace the bezel and knob ensuring not to damage wires.

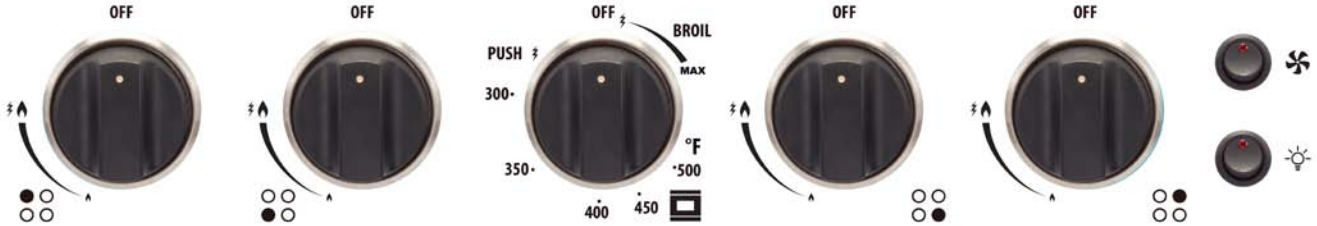
OVEN VALVE

The oven control has a flame safety device built into the body of the thermostat. Presence of a gas ignition source (pilot) is verified by a flame safety probe. This flame safety probe actuates the internal safety device to allow gas into the oven burner when the oven is turned on. If there is a loss of gas ignition during operation, the flame safety device will close off gas flow to the oven burner and pilot. The oven burner orifice is located on a brass injector stud at the rear of the oven under the oven floor. This orifice is dedicated to the gas for which the oven is to be used. The orifice is not adjustable. It must be changed completely to convert from one gas to the other. DO NOT DISCARD THE UNUSED ORIFICE. It should be saved in order to convert the range back to its original fuel

OPERATION OF RANGE



20" Model



24" Model

Off	**Off**
Push & rotate left to ignite oven	**PUSH**
Burner Position	●
Oven	
Push & rotate right to ignite broiler	**BROIL**

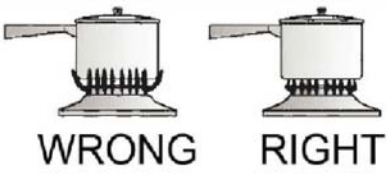
Lighting the Top Burners

1. To obtain a flame more easily, light the burner before placing a cooking utensil on the burner grate.
2. Decide which burner you're igniting first using the screened diagram below the burner knob. The black dot indicates the position of the burner you're igniting.
3. To light a burner, press the burner knob in and turn counter clockwise to high flame/ignition position. You will hear the electronic ignition clicking as you continue to hold the knob down until the flame lights.
4. After lighting the flame, turn the control knob to adjust the flame size as required.

Choice of Burner

DIAMETERS OF PANS WHICH MAY BE USED ON THE TOP BURNERS

BURNER	MINIMUM	MAXIMUM
Auxiliary	4" 23/32 (12 cm)	5" 1/2 (14 cm)
Semi-rapid	6" 19/64 (16 cm)	9" 7/16 (24 cm)
Rapid	9" 7/16 (24 cm)	10" 15/64 (26 cm)
Do not use pans with concave or convex bases		



OPERATION OF RANGE
(continued)

HOW TO USE THE GAS OVEN

General features

The gas oven is provided with two burners:
The Oven burner, mounted on the lower part of the oven
The Broil burner, mounted on the upper part of the oven

Using the oven for the first time

It is advised to follow these instructions:
- Insert shelves and broiler grid and tray
- Turn the oven on to the maximum temperature position (500˚F) to eliminate possible traces of grease from the oven burner. The same operation should be followed for the Broil burner (knob on position BROIL).
- Unplug the power cord, let the oven cool down, then clean the interior of the oven with cloth soaked in water and detergent (neutral) then dry carefully.

OVEN BURNER

Performs the normal “oven cooking” function.
- The gas flow to the burner is regulated by a thermostat which maintains the desired oven temperature.
- The control of the temperature is determined by a thermostatic probe positioned inside the oven.
- The probe must be always kept in its housing, in a clean condition, as an incorrect position or a dirty probe may cause improper control of the temperature.

GAS OVEN SETTING

Number printed on the knob (temperature in ˚F)	***Corresponding temperature in ˚C***
300	149
350	177
400	204
450	232
500	260



OPERATION OF RANGE
(continued)

OVEN THERMOSTAT

- The numbers printed on the control panel indicate the increasing oven temperature value (°F).
- To regulate the temperature, set the chosen number onto the control knob indicator.
- The position BROIL serves only to turn on the broil burner.

NOTE: When the range will not be used for long periods of time, set the gas knobs to their OFF positions and also close the gas shut-off valve placed on the main gas supply line.



VERY IMPORTANT: The oven/broil shall be used always with the door closed.

VERY IMPORTANT: Never obstruct the oven vent slots on the backsplash.

- Important: Use always suitable protective gloves when inserting / removing the broiling pan, shelves, pans on other cooking utensils from the oven.
- **Attention:** the range becomes very hot during operation
- **Attention:** the oven door becomes very hot during operation; be sure to use the handle to open/close.
- Keep children away from the stove/oven when it is in use.

IGNITION OF THE OVEN BURNER

The thermostat allows the automatic control of the temperature.

The gas delivery to the oven burner is controlled by a two way thermostatic tap (oven and broil burners) with flame-failure device.

To light the oven burner operate as follows:

1. Open the oven door to its full extent.



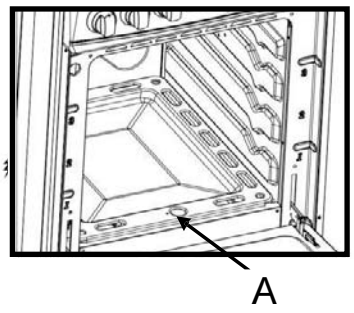
WARNING: Risk of explosion! The oven door must be open during this operation.

2. Lightly press and turn the thermostat knob counter-clockwise to max position or 500ºF.

OPERATION OF RANGE
(continued)

3. Press the knob inward and hold to activate the electronic ignition. Note that you will hear a “clicking” noise. Hold the knob pressed inward until the oven burner is lit. Once the oven burner is lit, release the knob.





In case of power outage, you can manually light the burner by pressing the knob inward and immediately approach a lighted match to the opening “A” (see the diagram above).

Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

4. When using the range for the first time or after long period of non-usage, keep pressing the knob inward for approximately 10 – 15 seconds after the burner has lit to ensure the gas valve has been accurately primed.

5. Close the oven door slowly and adjust the burner accordingly to the desired temperature. If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

To re-light the burner, first turn the oven control knob to the OFFposition, wait for at least 1 minute and then repeat the lighting procedure.

Attention: the oven door becomes very hot during operation. Keep children away.

MOISTURE **IMPORTANT**

If sparking does not occur when the oven thermostat knob is turned on during the initial attempt to use, or after several days of non-use, it COULD BE the result of moisture build-up in the ceramic sleeve of the oven electrode. This may happen in areas with high humidity, or if food having high water content is cooked. This moisture can be driven out of the ignitor by lighting the pilot and operating the oven for a few minutes.

OPERATION OF RANGE
(continued)

CONVECTION MODE 

Heat is transferred from the bake burners in the bottom of the oven cavity to the oven cavity itself. The convection fan in the rear of the oven then circulates the hot air, providing even heat distribution throughout the oven. Convection cooking generally provides a more even temperature with faster baking times than the standard oven baking setting. This mode is controlled by a button on the right hand side of the control panel. Simply push the button in to activate it.

• Position the oven's bottom cover and the oven shelf/shelves before using the oven. Use more than one oven shelf for larger baking loads. Remove any unused shelves and baking utensils from the oven.

• Preheat the oven to the temperature stated in the recipe before baking. Depending on the temperature needed and the size of the oven, preheating will take 15 - 20 minutes.

• Arrange pans and food items evenly on the shelves. Make sure pans do not touch each other or the sides of the oven. When baking a single item, always center the item on the oven shelf, preferably in the center of the oven. If baking on multiple shelves, make sure to stagger items on the shelves so that one is never directly above another.

NOTES ABOUT CONVECTION COOKING

Convection cooking generally provides a more even temperature with faster baking times than the standard oven baking setting. When baking in Convection Mode, either reduce the temperature stated in the recipe and leave the baking time unchanged, or reduce the baking time by several minutes and leave the temperature unchanged. For foods with a baking time of over an hour, reducing both the temperature and the time slightly may give the best results.

• Dark metal baking pans or those with a dull finish absorb heat faster than shiny pans, and are excellent for pies, breads and anything that needs browning or a crisper crust.

• Shiny finish or light coloured pans may work best for foods that require lighter, more delicate browning or a crisper crust as they reflect some heat, creating a less intense baking surface.

• Avoid opening the oven door frequently during baking as this affects temperature and efficiency.

OPERATION OF RANGE
(continued)

CONVECTION ROASTING

When convection roasting, it is important that you use a broiler pan for best convection roasting results. A broil/roast pan (with a rack) elevates the roast to allow the hot air to circulate around the meat, sealing in juices for a moist and tender roast with a richly browned exterior (similar to a rotisserie effect.) The pan is also used to catch any drippings from the roast, keeping the oven clean and reducing the chance of smoking or flare-ups. The convection fan circulates heated air evenly over and around the food, sealing in juices for a moist and tender roast with a richly browned exterior.

CONVECTION DEFROST

With the temperature control off, a motorized fan in the rear of the oven circulates air. The fan accelerates natural defrosting of the food without heat. To avoid bacteria growth, food-borne illness and food waste, do not allow defrosted food to remain in the oven for more than 2 hours without being cooked.

CONVECTION DEHYDRATE

With the temperature control at 175˚F, warm air is radiated from the bake burners in the bottom of the oven cavity and is circulated by a motorized fan in the rear of the oven. Over time, this constant circulating heat evaporates moisture from food, which inhibits bacteria growth and halts enzyme activity

NEVER LEAVE THE CONTROL KNOBS IN ANY POSITION OTHER THAN "OFF" IF THE IGNITORS OR BURNERS AREN'T WORKING PROPERLY.

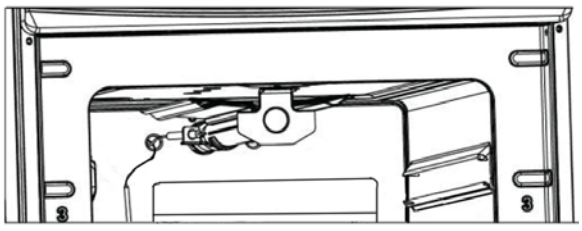
IGNITION OF THE BROIL BURNER

To light the broil burner operate as follow:

1. Open the oven door to its full extent.

   WARNING: Risk of explosion! The oven door must be open during this operation.

2. Lightly press and turn the thermostat knob clockwise to the broil position.
3. Press the knob inward and hold to activate



the electronic ignition. Note that you will hear a “clicking” noise. Hold the knob pressed inward until the oven burner is lit. Once the oven burner is lit, release the knob. In case of power outage, you can manually light the burner by pressing the knob inward and immediately approach a lighted match to the area noted in the diagram above.Never continue this operation for more than 15 seconds. If the burner has still not ignited, wait for about 1 minute prior to repeating the ignition.

4. When using the range for the first time or after long period of non-usage, keep pressing the knob inward for approximately 10 – 15 seconds after the burner has lit to ensure the gas valve has been accurately primed.
5. Slowly close the oven door. If the flame extinguishes for any reason, the safety valve will automatically shut off the gas supply to the burner.

   To re-light the burner, first turn the oven control knob to the position, wait for at least 1 minute and then repeat the lighting procedure.

   Always broil with oven door closed. Attention: the oven door becomes very hot during operation. Keep children away.

BROILING

Very important: the broil burner must always be used with the oven door closed.

Position the oven rack on the second level from the top

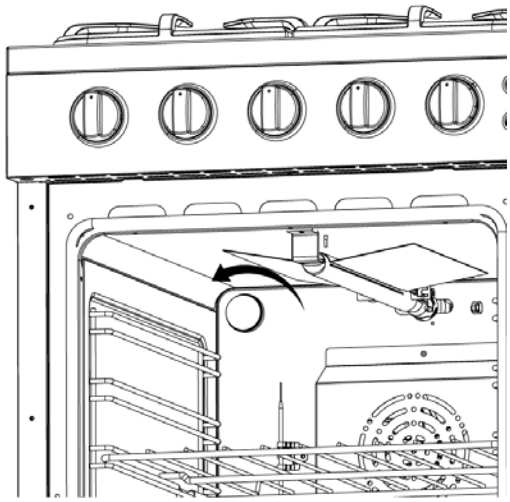
1. Turn on the broil burner, as explained in the preceding paragraphs and let the broil burner preheat for about 5 minutes with the door closed.
2. Place the food to be cooked below the broiler.

OVEN LIGHT

The range is equipped with a light that illuminates the oven to enable visually controlling the food that is cooking. This light is controlled by a button on the right hand side of the control panel. Simply push the switch to activate the light.

CHANGING OVEN LIGHT BULB

Remove light bulb cover and unscrew light bulb counter clockwise. Replace with an E14 120V 25W 300°C bulb.



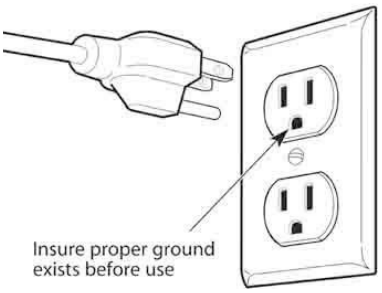
CLEANING THE RANGE

GENERAL RECOMMENDATION

WARNING

Electrical Shock Hazard

- **Plug into a grounded 3-prong outlet. Insure proper ground exists before using the range.**
- **Do not remove ground prong.**
- **Do not use an adapter or extension cord.**
- **Failure to follow these instructions can result in death, fire, or electrical shock.**





Important: Before any operation of cleaning and maintenance disconnect the appliance from the electrical supply.

It is advisable to clean when the appliance is cold and especially for cleaning the enameled parts.

Avoid leaving alkaline or acidic substances (lemon juice, vinegar, etc.) on the surfaces. Avoid using cleaning products with a chlorine or acidic base.

The oven must always be cleaned after every use, using suitable products and keeping in mind that its operation for 30 minutes on the highest temperature eliminates most grime reducing it to ashes.

Always keep cleaning materials and chemicals in a safe place and away from children. Know what you are using. Make sure all parts of the range are COOL before cleaning. Be sure to replace the parts correctly.

Knobs

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

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

CLEANING THE RANGE (continued)

Using Commercial Oven Cleaners

Commercial oven cleaners may be used on porcelain lined ovens; however, many cleaners are very strong, and it's essential to follow instructions carefully. Be sure to wear rubber gloves to protect your hands.

After using such cleaners, thoroughly rinse the oven with a solution of 1 tablespoon vinegar to 1 cup of water. Oven cleaners can coat or damage the thermostat sensing device (the long tube in the oven) so that it will not respond to temperature accurately. If you use an oven cleaner, do not let it contact the sensing bulb, or any chrome, aluminum, or plastic part of the range.

Do not apply or allow the cleaner to come in contact with any parts or surfaces other than the oven interior.

Grates, Main Tops, Surface Burners

The grates are made of porcelain coated steel. These materials can be cleaned at the sink with detergent or soap-filled scouring pads. Do not be alarmed when the grate loses its shiny finish. The heat from the burners will cause the grates to lose their shiny finish.

Clean the burner with soap and water, rinse thoroughly and dry completely before reassembling. Burner heads can be dried in the oven at about 350 degrees Fahrenheit or in the dishwasher on the dry cycle. After adjustment or cleaning, replace all parts to their original position.

Stainless Steel Elements

The stainless steel finish top can be cleaned with detergent and warm water.

Stainless steel parts must be rinsed with water and dried with a soft and clean cloth or with a chamois leather.

For difficult grime, use a commercially available, non-abrasive product for cleaning stainless steel surfaces, or a little hot vinegar.

Note: regular use could cause discoloring around the burners, because of the high flame temperature.

Products of combustion from the top pilots as well as certain atmospheric conditions can create an oxidation reaction on the underside of the top. This will appear as rust or in the form of a reddish brown deposit. This will NOT AFFECT THE LIFE OF THE TOP in comparison to the general life expectancy of the range itself.

It is very important that the burner be dry 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.

CARE AND MAINTENANCE

Aluminum Foil in Oven

 **WARNING** 

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

Aluminium foil when used improperly 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 will result.

Never cover a rack completely. A piece of foil slightly larger than the cookware can be placed on the rack beneath the cookware.

Remove and discard aluminum foil after each use. This will help prevent grease and spilled food from accumulating and becoming a fire hazard.

Cleaners and Cleaning Materials

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.

Use only a mild solution of soap and water on backguards, aluminum control panels and painted surfaces. Never use harsh abrasives or cleaning powders that may scratch or mar the surface. Make sure the cleaners and cleaning materials are suitable for use on the area to be cleaned. Always keep cleaning materials in a safe place. Never use a sharp metal scraper to clean glass, porcelain, or painted surfaces.

CARE AND MAINTENANCE
(continued)

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.

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.

BURNERS AND CAST-IRON GRIDS

- These parts can be removed and cleaned with appropriate products.
- After cleaning, the burners and their flame distributors must be well dried and correctly replaced.
- It is very important to check that the burner flame distributor and the cap has been correctly positioned - failure to do so can cause serious problems.
- In appliances with electric ignition keep the electrode clean so that the sparks always strike.

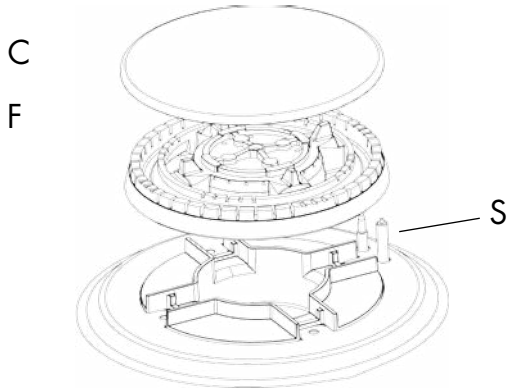
  Note: To avoid damage to the electric ignition do not use it when the burners are not in place.

CARE AND MAINTENANCE
(continued)

CORRECT REPLACEMENT OF THE BURNERS

It is very important to check that the burner flame spreader “F” and the cap “C” have been correctly positioned. Failure to do so can cause serious problems.In appliances with electric ignition, check that the electrode “**S**” is always clean to ensure trouble-free sparking.

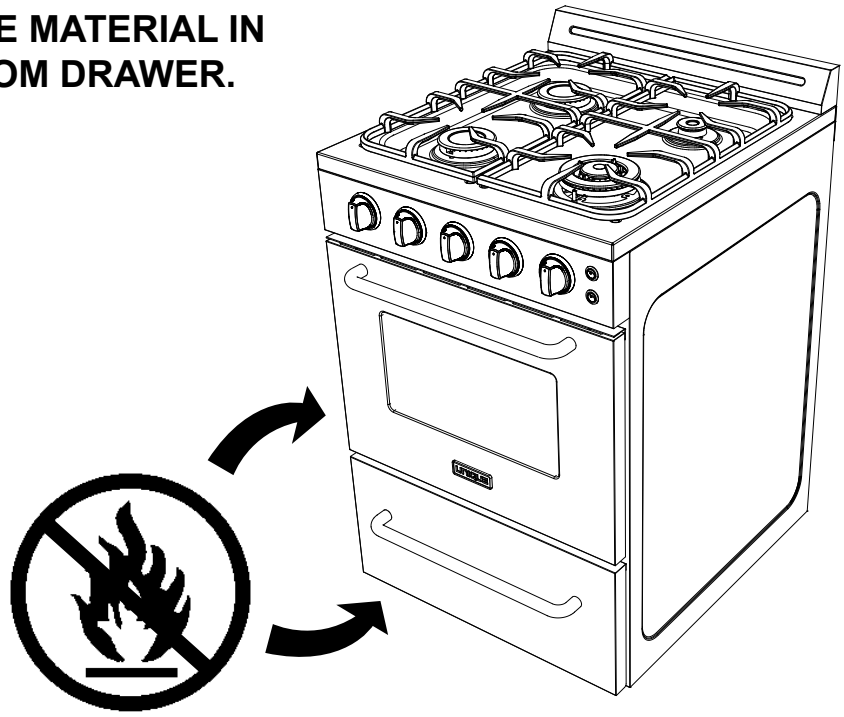
The ignition plug must be cleaned very carefully.



OVEN RACK INSTALLATION AND REMOVAL

- The oven racks are provided with a safety catch to prevent accidental removal.
- They must be inserted as shown.
- To pull them out remove the rack in the reverse order.

DO NOT STORE FLAMMABLE MATERIAL IN THE OVEN OR IN THE BOTTOM DRAWER.



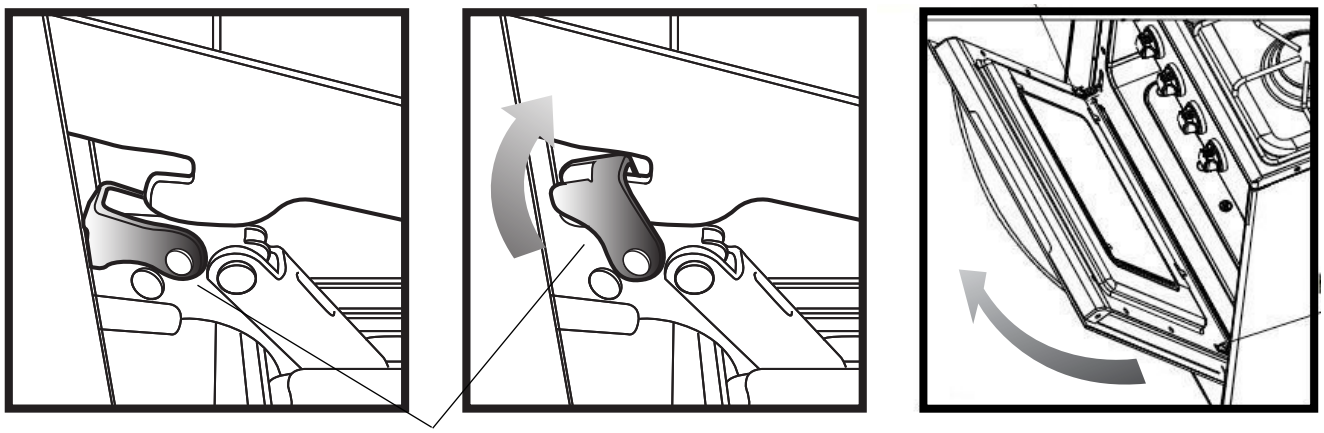
CARE AND MAINTENANCE
(continued)

REMOVING THE OVEN DOOR FOR CLEANING

To facilitate oven cleaning, it is possible to remove the door. Please follow the instructions carefully:

The oven door can easily be removed as follows:

- Open the door to fully.
- Lift the left and right hooks on the hinge figure (A,B).
- Hold the door as shown in figure (C) on a 45 degree angle.
- Gently close the door untils the hooks touch the door, then lift at a 45 degree angle
- Set the door on a soft flat surface.
- To replace the door, repeat the above steps in reverse order.



(A) (B) (C)

CARE AND MAINTENANCE
(continued)

REPLACING THE OVEN LIGHT

- Let the oven cavity and broil burner cool down.
- Switch off the electric supply.
- Remove the protective cover.
- Unscrew and replace the bulb with a new one suitable for high temperature (200°~ 500°F) having the same specifications: E14 120V 25W 300°C.
- Replace the protective cover.

NOTE: Oven bulb replacement is not covered by your guarantee.

LEVELING THE RANGE

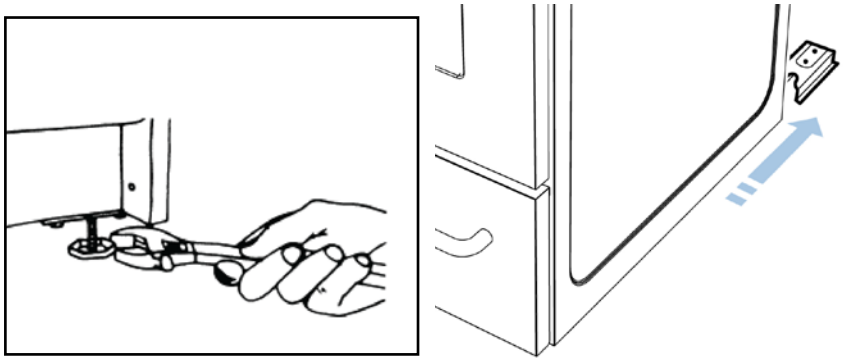
The range must be level to obtain proper operating. The four screws type leveling legs located on the corners at the bottom of range should be adjusted by turning them clockwise to make the range higher or counter-clockwise to lower the range until the range is level. Use a level on surface units to check the leveling of the range.

ANTI-TIP BRACKET INSTALLATION

To reduce the risk of tipping the range by abnormal usage or improper door loading, the range must be secured by properly installing the anti-tip device packed with the appliance.

- Place the anti-tip bracket on the floor as shown figure. Anti-tip bracket can be installed on the right and left side.
- Make the locations of 2 (x2) holes of ant-tip bracket on the floor.
- Use a drill bit
- Secure bracket to floor using screws supplied.
- Slide appliance into position.

NOTE: If range is relocated, the bracket must be removed and installed in new location.



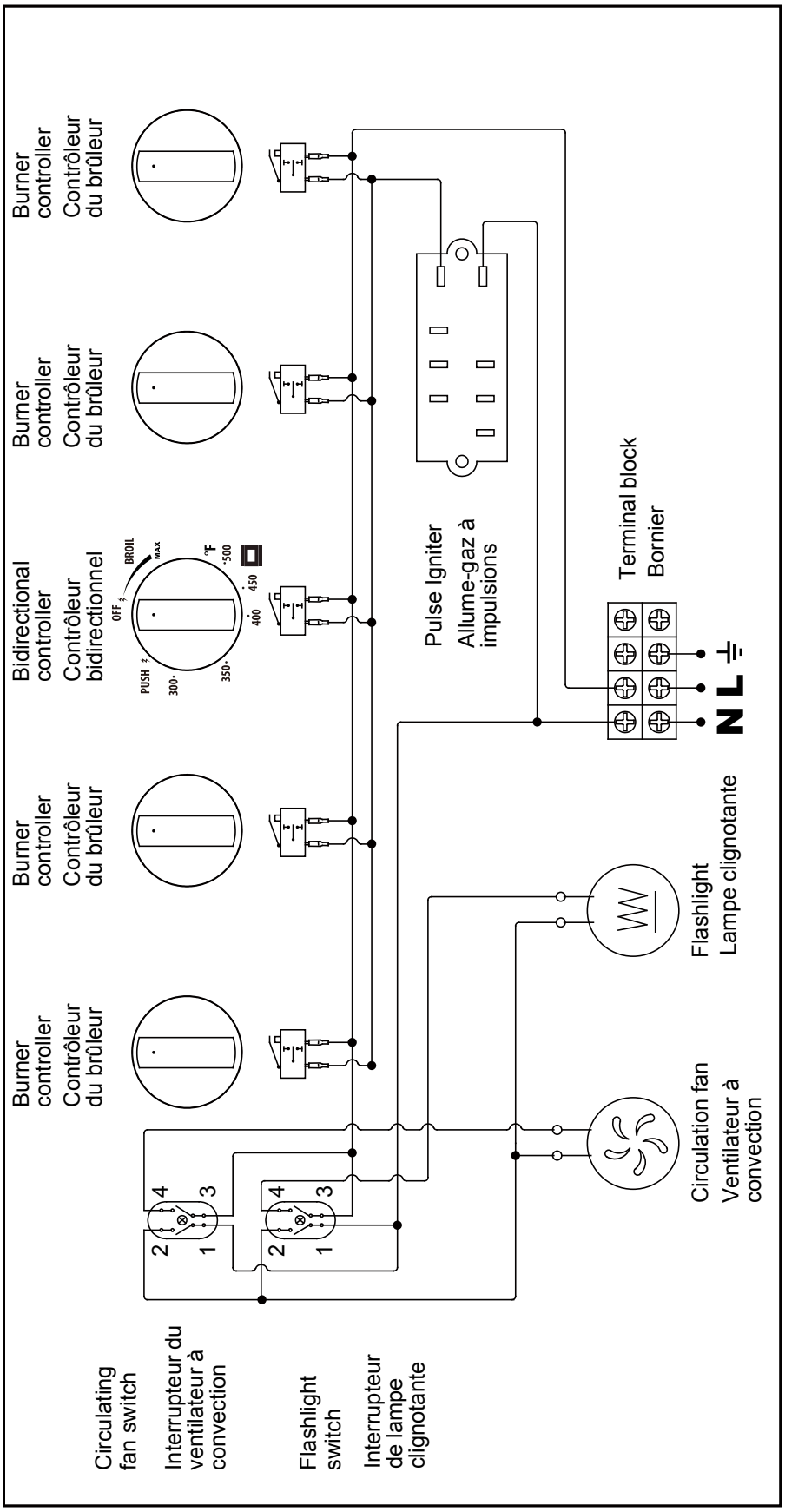
TROUBLESHOOTING

PROBLEM	POSSIBLE CAUSE	POSSIBLE FIX
Surface burners do not light.	Surface control has not been completely turned to the ON position.	Push in and turn control to the ON position until burner ignites, then turn control to desired flame setting.
	Burner ports are clogged.	Use a small gauge wire or needle to open ports.
	Burners not positioned properly.	Verify that the burners are positioned properly on the orifice hoods and the burners are sitting flat on the burner support with tabs engaged in slots.
	Range not set for appropriate gas input.	See range conversion section of installation manual.
	Burners won't light due to power failure.	Light burners manually.
	Range power cord is disconnected from the outlet.	Be sure power cord is plugged into grounded outlet.
Flame burns halfway round.	Burner ports are clogged.	Use a small gauge wire or needle to open ports.
	Moisture is present after cleaning.	Lightly fan the flame and allow burner to operate until flame is full. OR dry burners thoroughly following instructions in range "Cleaning" section.
	Range is not set for appropriate gas input.	See range conversion section of installation manual.
Flame is orange.	Dust particles in main line.	Allow burner to operate for a few minutes until flame turns blue.
	Range is not set for appropriate gas input.	See range conversion section of installation manual.
Oven light does not work.	Burned out or loose bulb	Tighten or replace oven light bulb.
Oven or broiler does not heat.	Range is not set for appropriate gas input.	See range conversion section of installation manual
	Temperature control not set properly.	Make sure temperature control is set at desired temperature.
	Burners will not light due to power failure.	Light burners manually.
	House fuse has blown or circuit breaker has tripped.	Check/reset circuit breaker and/or replace fuse. Do not increase fuse capacity. If the problem is a circuit overload, have it corrected by a qualified electrician.
	Range cord is disconnected from outlet.	Be sure the power cord is plugged into a grounded outlet.

TROUBLESHOOTING
(continued)

PROBLEM	POSSIBLE CAUSE	POSSIBLE FIX
Oven temperature is inaccurate.	Oven capillary bulb not positioned properly.	Verify that capillary bulb is snapped in clips straight and not touching sides or coated with oven cleaner or food.
	Temperature control not set properly.	Make sure the temperature control knob is set at the desired temperature.
	Improper use of foil.	Keep foil clear of holes in oven bottom and off of oven sides.
	Vent blocked.	Keep vent on backguard clear.
	Range not set for appropriate gas input.	See range conversion section of installation manual.
Smoke/odor on initial oven operation	This is normal	
Range is not level	Poor installation	Place oven rack in centre of oven. Place a level on the rack. Adjust leveling legs.
	Weak or unstable floor	Be sure floor is level and can adequately support range. Contact carpenter to correct sagging or sloping floor.
	Kitchen cabinet misalignment may make range appear to be unlevel	Be sure cabinets are square and have sufficient room for range clearance. Contact cabinet maker to correct problem.
Oven smokes excessively	Meat too close to broiler burner	Reposition the broiler pan to provide more clearance between the meat and the broiler burner.
	Meat not prepared properly	Remove excess fat from meat.

20/24”
WIRING DIAGRAM



UNIQUE®

CONTACT US

For general information or questions related to the operation, safety or the purchase of your range, please contact our customer service department:

- Toll-free: 1-877-427-2266 or 1-905-827-6154 (available during regular business hours, 8:30am to 4:30pm, EST.
- Email: info@UniqueOffGrid.com

Please visit our website for more quality Unique products: www.uniqueoffgrid.com

Unique Gas Products Ltd., 2245 Wyecroft Road #5,
Oakville, Ontario, Canada, L6L 5L7

UNIQUE 20/24" CLASSIC *Plus* GAS RANGE
1 YEAR LIMITED WARRANTY

Unique Gas Products Ltd., warrants that this 24" Gas Range is free from defects in material and workmanship under normal usage and service under the following terms:

1. This Warranty is made only to the first purchaser ("original purchaser") who acquires this range for his/her own use and will be honored by **Unique Gas Products Ltd.** and by the Seller.

2. Any part of this range returned to the Seller or **Unique Gas Products Ltd,** which upon examination is determined by them to have been defective in material or workmanship, will at their option be either repaired or replaced under this warranty, without charge for materials/parts.

3. The obligation to repair or replace defective parts will apply only to parts returned within one year of the date of purchase and will constitute the Sellers sole obligation under this Warranty. The Seller will have no obligation under this warranty with respect to conditions unrelated to the material or workmanship of this range. Such unrelated conditions include without limitation:

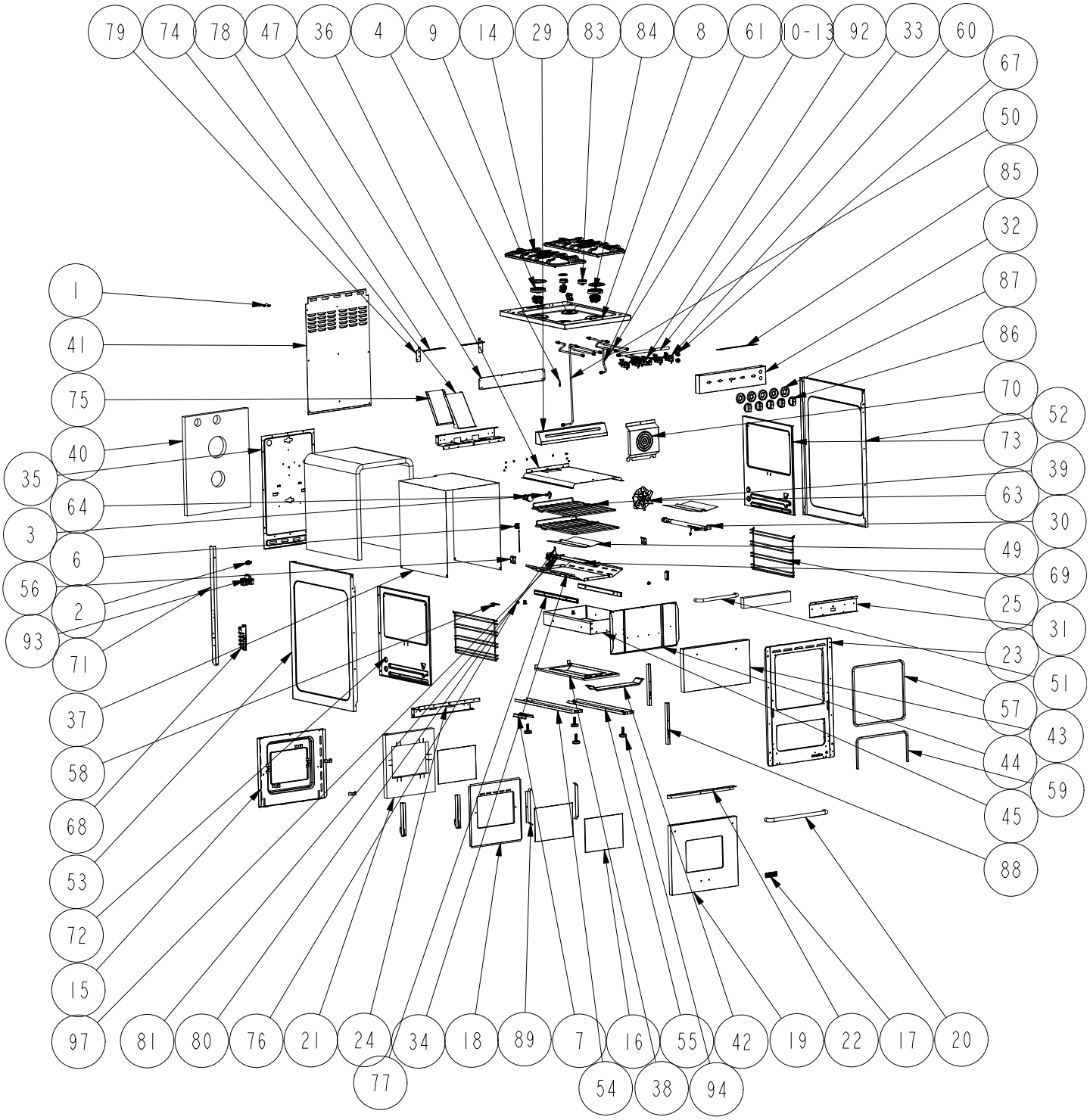
a) Damage to any part of this range caused by misuse, neglect of service or any alteration thereof.

b) Use of this product for any purpose other than its Intended use.

This Unique range ***must*** be maintained regularly as outlined in the Owner's Manual. **Unique Gas Products Ltd.** and the seller will not be liable for direct or indirect loss of foods caused by failure in operation. In case of failure, the owner must provide proof of purchase, model, and serial number to the seller or **Unique Gas Products Ltd.**

Please fill out warranty card within 30 days and mail back to Unique for warranty coverage.

20” PARTS DIAGRAM AND LIST



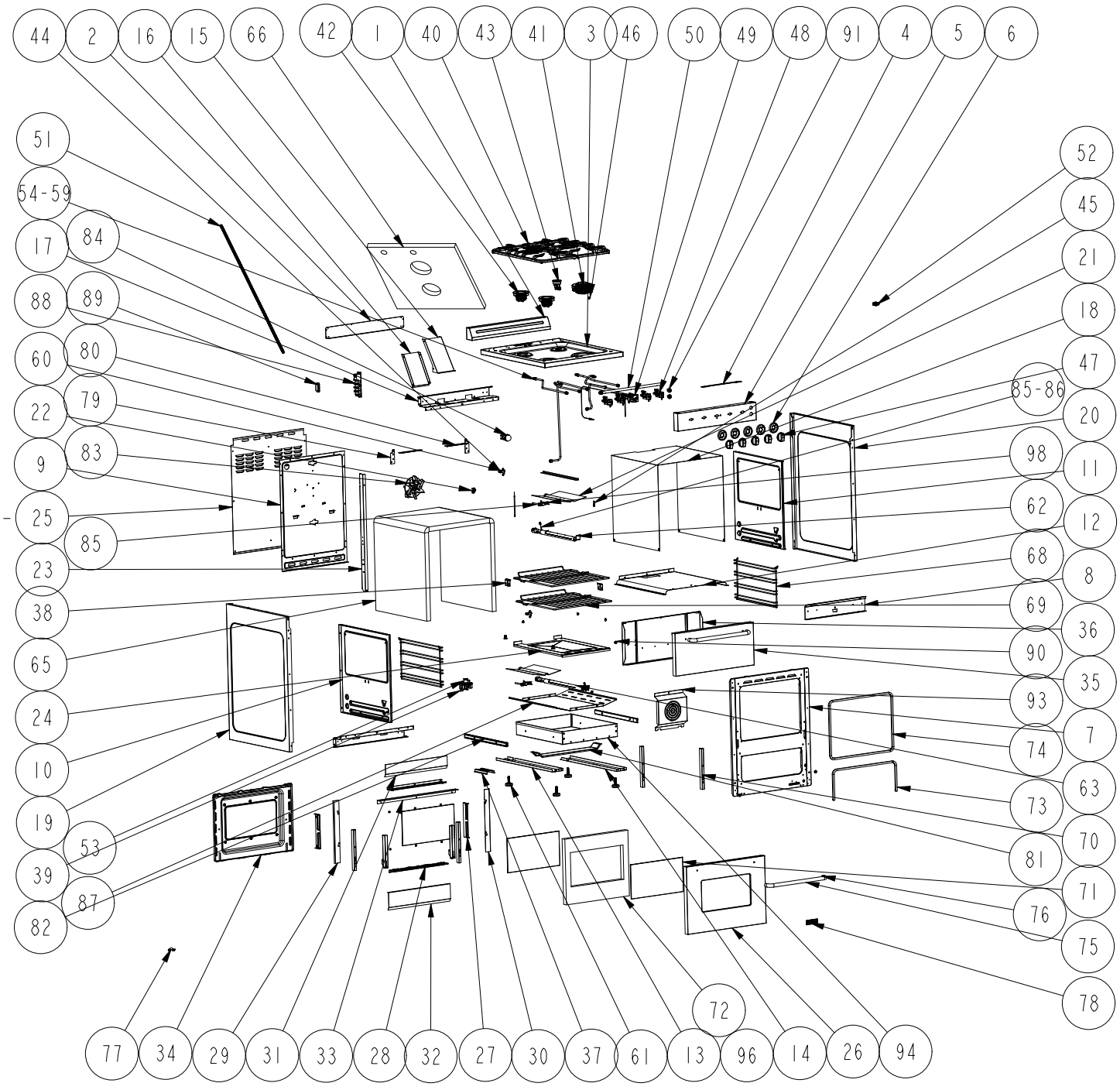
20” PARTS DIAGRAM AND LIST

Item #	Description	Part #
1	Main gas pipe fixed support	UGP-DCY14325-1
2	Regulator connect screwing rod	UGP-DWJ01006
3	Nozzle base	UGP-DPJ24070
4	Cooktop burner Ignition needle	UGP-DXQJ9902
5	Cooktop burner Ignition needle	UGP-DXQJ9903
6	Thermostat clip	UGP-DCY14249
7	Anti tip bracket	UGP-DCY14269
8	cooking panel	UGP-'DWSJ13304-4
9	75 burner assembly	UGP-DWWJ03001
10	Gas pipe (left rear)	UGP-DWWJ01006-1
11	Gas pipe (left font)	UGP-DWWJ01005-1
12	Gas pipe (right rear)	UGP-DWWJ01003-1
13	Gas pipe (right front)	UGP-DWWJ01004-1
14	Cast iron grate with dimplets	UGP-DWWJ01019-2
15	Oven door welding assembly-inner	UGP-DWSJ13314
16	oven glass	UGP-DQT01003-2
17	LOGO name plate	UGP-DWWJ03002
18	Oven door glass fasten plate	UGP-DCY14506
19	Oven door	UGP-DWSJ13313
20	Bottom handle	UGP-DWWJ01015-2
21	Oven door heat-insulated fiber	UGP-DPJ99006-2
22	Cover on top of oven door	UGP-DWSJ13318
23	Liner front panel	UGP-DWSJ13306
24	Liner fasten beam	UGP-DCY14499
25	Oven rack support	UGP-DWWJ01011-1
26	Liner heat-insulated fiber	UGP-DPJ99004-2
27	Chiminey heat-insulated fiber	UGP-DPJ99100
28	Liner heat-insulated fiber (front)	UGP-DPJ99003-2
29	Back splash panel	UGP-DWSJ13303
30	Oven Upper burner	UGP-DWWJ01335-1
31	Burner fixed board	UGP-CY14551
32	Control panel	UGP-WSJ13360-SY
33	Main gas pipe	UGP-DWWJ01333
34	bottom burner heat-insulated panel	UGP-WSJ13366
35	Liner back panel	UGP-WSJ13361
36	Liner top panel	UGP-WSJ13362
37	Liner heat-insulated panel	UGP-CY14556
38	Oven Floor	UGP-WSJ13363
39	Cooking grid	UGP-DWWJ01012-2
40	Liner heat-insulated fiber (back)	UGP-DPJ99005-2
41	Back panel	UGP-CY14558
42	Bottom fixed board	UGP-CY14565
43	Drawer door	UGP-WSJ13364
44	Drawer inner panel	UGP-WSJ13365
45	Drawer	UGP-WSJ13368
46	Drawer heat-insulated fiber	UGP-DPJ99008
47	Back splash panel cover	UGP-DCY14491-1
48	Handle base	UGP-DCY13432
49	Oven flame spreader	UGP-DCY14248

20” PARTS DIAGRAM AND LIST

Item #	Description	Part #
50	Bottom Burner gas pipe assembly	UGP-DWWJ01316
51	Upper handle	UGP-DWWJ01321
52	Side panel(right)	UGP-DWSJ13246
53	Side panel(left)	UGP-DWSJ13245
54	Feet fasten beam (right)	UGP-DCY14238
55	Feet fasten beam (left)	UGP-DCY14237
56	Oven rack fixed part	UGP-DCY14270
57	Liner seal	UGP-DWWJ04014-2
58	Regulator fixed part	UGP-DCY14271
59	Drawer seal	UGP-DWWJ041018-2
60	Gas valve	UGP-DPJ99170
61	Upper Burner gas pipe assembly	UGP-DWWJ01334
62	High temperature wire	UGP-DX0131
63	Convection fan	UGP-DQT01367
64	Light	UGP-DPJ99188
65	Cabel	UGP-DX0231
66	Terminal block	UGP-JXZ0200
67	Button switch	UGP-KG9920
68	Pluse ignition	UGP-DXQJ9977-2
69	Bottom burner	UGP-DWWJ01317
70	Fan cover	UGP-WSJ13348
71	Back panel fixed support	UGP-DCY14250
72	Inner left panel	UGP-WSJ13349
73	Inner right panel	UGP-WSJ13350
74	Chiminey A	UGP-CY14536
75	Chiminey B	UGP-CY14537
76	Strong magnet	UGP-DWJ9945-6
77	Slider	UGP-DWJ10100
78	Press board	UGP-DCY14515
79	Clip board	UGP-'DCY14516
80	Thermocouple	UGP-DXQJ9913
81	Ignition Needle bracket	UGP-CY14543
82	Thermocouple terminal	UGP-DXQJ9913
83	55 burner assembly	UGP-DWWJ01295
84	100 burner assembly	UGP-DWWJ01294
85	Cooking panel stop plate	UGP-DCY14226
86	Knob	UGP-DWWS07001
87	Knob bezel	UGP-DCY07049
88	Oven door hinge assembly	UGP-DWWJ01016-1
89	Oven door fasten plate	UGP-DCY14261
90	Ignition needle clip	UGP-DWJ9901
91	Nozzle	UGP-DPJ24003
92	Thermostat valve	UGP-DWWJ01114-5
93	Regulator	UGP-DPJ24060
94	Feet	UGP-DWWJ01010
95	Bellow	UGP-DWWJ01002
96	burner ignition needle--long wire	UGP-DXQJ9971-2
97	burner ignition needle--short wire	UGP-DXQJ9971

24” PARTS DIAGRAM AND LIST



24” PARTS DIAGRAM AND LIST

Item #	Description	Part #
1	Back splash panel	UGP-DWSJ13253
2	Back splash panel cover	UGP-'DCY14274-1
3	Cooking panel	UGP-'DWSJ13254-4
4	Cooking panel stop plate	UGP-DCY14226
5	Control panel	UGP-WSJ13340-SY
6	Knob bezel	UGP-DCY07049
7	Liner front panel	UGP-DWSJ13256
8	Burner fixed board	UGP-CY14531
9	Liner back panel	UGP-WSJ13341
10	Liner left panel	UGP-WSJ13349
11	Liner right panel	UGP-WSJ13350
12	Liner top panel	UGP-WSJ13342
13	Feet fasten beam (left)	UGP-DCY14237
14	Feet fasten beam (right)	UGP-DCY14238
15	Chiminey A	UGP-CY14536
16	Chiminey B	UGP-CY14537
17	Liner fasten beam	UGP-CY14538
18	Liner heat-insulated panel	UGP-CY14539
19	Feet fasten beam (left)	UGP-DWSJ13245
20	Feet fasten beam (right)	UGP-DWSJ13246
21	Oven flame spreader	UGP-DCY14248
22	Thermostat clip	UGP-DCY14249
23	Back panel fixed support	UGP-'DCY14250
24	Oven floor	UGP-WSJ13343
25	Back panel	UGP-CY14549
26	Oven door	UGP-DWSJ13260
27	Oven door fasten plate	UGP-DCY14295
28	Oven door glass support	UGP-DCY14296
29	Door heat-insulated fiber left press panel	UGP-DCY14297
30	Door heat-insulated fiber right press panel	UGP-DCY14298
31	Door heat-insulated fiber upper press panel	UGP-DCY14299
32	Door heat-insulated fiber bottom press pane	UGP-DCY14300
33	cover on the top of oven door	UGP-DWSJ13261
34	Oven door inner panel	UGP-DWSJ13262
35	Drawer door	UGP-WSJ13344
36	Drawer inner panel	UGP-WSJ13345
37	Anti tip bracket	UGP-DCY14269
38	Oven rack fixed part	UGP-DCY14270
39	Regulator fixed part	UGP-DCY14271
40	Cast iron grate with dimplets	UGP-DWWJ01019-1
41	130 burner assembly	UGP-DWWJ01293
42	100 burner assembly	UGP-DWWJ01294
43	55 burner assembly	UGP-DWWJ01295
44	Nozzle	UGP-DPJ24003-DPJ24120
45	Ignition Needle for biggest burner	UGP-DXQJ9901
46	Ignition needle clip	UGP-DWJ9901
47	Knob	UGP-DWWS07001
48	Gas valve	UGP-DPJ99170
49	Thermostat valve	UGP-DWWJ01114-6

24” PARTS DIAGRAM AND LIST

Item #	Description	Part #
50	Main gas pipe	UGP-DWWJ01311
51	Bellow	UGP-DWWJ01002
52	Regulator connect screwing rod	UGP-DWJ01006
53	Regulator	UGP-DPJ24060
54	Gas pipe (right rear)	UGP-DWWJ01312
55	Gas pipe (right front)	UGP-DWWJ01313
56	Gas pipe (left font)	UGP-DWWJ01314
57	Gas pipe (left rear)	UGP-DWWJ01315
58	Upper Burner gas pipe assembly	UGP-DWWJ01334
59	Bottom Burner gas pipe assembly	UGP-DWWJ01316
60	Nozzle base	UGP-DPJ24070
61	Feet	UGP-DWWJ01010
62	Upper burner	UGP-DWWJ01335
63	Bottom burner	UGP-DWWJ01317
64	Liner heat-insulated fiber (front)	UGP-DPJ99003-1
65	Liner heat-insulated fiber	UGP-DPJ99004-1
66	Liner heat-insulated fiber (back)	UGP-DPJ99004-3
67	Door heat-insulated fiber	UGP-DPJ99006-1
68	Oven rack support	UGP-DWWJ01011-1
69	Cooking grid	UGP-DWWJ01012-3
70	Oven door hinge assembly	UGP-DWWJ01016
71	Oven door glass	UGP-DQT01003-1
72	Drawer heat-insulated fiber	UGP-DPJ99004-4
73	Drawer seal	UGP-DWWJ01018-1
74	Liner seal	UGP-DWWJ01014-1
75	Handle	UGP-DWWJ01321
76	Handle base	UGP-DCY13432
77	Main gas pipe fixed support	UGP-DCY14325-1
78	Logo name plate	UGP-dwwj03002
79	clip board	UGP-DCY14515
80	press board	UGP-DCY14516
81	Bottom fixed board	UGP-CY14544
82	Slider	UGP-DWJ10100
83	Convection fan	UGP-DQT01367
84	Light	UGP-DPJ99188
85	Main furnace ignition pin-long	UGP-DXQJ9971-2
86	Main furnace ignition pin-short	UGP-DXQJ9971
87	Middle heat-insulated panel	UGP-WSJ13347
88	Pulse ignition	UGP-DXQJ9977-2
89	Terminal block	UGP-JXZ0200
90	Strong magnet	UGP-DWJ9945-6
91	Button switch	UGP-KG9920
92	Cable	UGP-DX0231
93	Fan cover	UGP-WSJ13348
94	Drawer	UGP-WSJ13346
95	High temperature wire	UGP-DX0131
96	Thermocouple	UGP-DXQJ9913
97	Thermocouple terminal	UGP-DXQJ9913
98	Ignition Needle bracket	UGP-CY14543

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APPLIANCE INFORMATION
(manual copy - keep with your records)

TO make care and servicing of your range easy and efficient, please record the following information for future reference:

Model: _____

Serial Number: _____

Purchased From: _____

Date Purchased: _____

Installed By: _____

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APPLIANCE INFORMATION
(remote copy - keep with your appliance)

TO make care and servicing of your range easy and efficient, please record the following information for future reference:

Model: _____

Serial Number:

Purchased From:

Date Purchased:

Installed By: _____

_____

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NOTES

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