

UNIQUE[®]

APPLIANCES

PRESTIGE

by UNIQUE

PRESTIGE 24" ELECTRIC CONVECTION RANGE

24" - (60.9 cm)

MODEL NUMBER: UGP-24V EC S/S



OWNER'S GUIDE

serial number:

OCT21V1

PRESTIGE 24" ELECTRIC CONVECTION RANGE - (60.9 CM)

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



UNIQUE[®]

APPLIANCES

MANUFACTURED & CERTIFIED BY
Unique Appliances Ltd

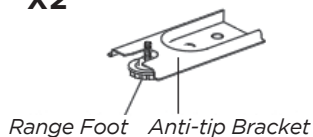


WARNING

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.

2245 Wyecroft Road #5, Oakville, Ontario, Canada L6L 5L7

Phone: 905-827-6154 Toll Free: 1-877-427-2266 Email: info@UniqueAppliances.com

www.UniqueAppliances.com

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	6
HOW TO INSTALL THE BACKSPLASH.	11
INSTALLATION INSTRUCTIONS	12
WALL CLEARANCES & ANTI-TIP LOCATION	13
PARTS AND FEATURES	15
OPERATION OF RANGE	16
OPERATION OF OVEN	17
CARE AND MAINTENANCE	20
CLEANING THE RANGE	23
TROUBLESHOOTING GUIDE	25
WIRING DIAGRAM	26
PARTS DIAGRAM AND LIST.	27
WARRANTY.	30
APPLIANCE INFORMATION	31
NOTES.	31
PRODUCT REGISTRATION	31
CONTACT US	31

WELCOME

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 propane range.

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

NEED HELP?

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 bottom drawer.

Model No. _____

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!

Please visit our website at <https://UniqueAppliances.com/product-registration/> to register your product.

IMPORTANT SAFETY NOTES

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 off. 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.

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.



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.

IMPORTANT SAFETY NOTES

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.



PROP 65 WARNING FOR CALIFORNIA RESIDENTS

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

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 heat and ventilation.

IMPORTANT SAFETY NOTES

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.

When removing appliance for cleaning and/or service:

- Disconnect AC power supply.
- Carefully remove the range by pulling outward.

CAUTION: Range is heavy. Use care in handling.

Never clean appliance parts with flammable fluids. These fumes can create a fire hazard or explosion. And do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance. The fumes can create a fire hazard or explosion.

Before proceeding with cleaning and maintenance operations, make sure the power line of the unit is disconnected.

Do not attempt to repair or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified technician

Clean the range regularly to keep all parts free of fat or grease, which could catch fire.

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.

IMPORTANT SAFETY NOTES

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.

WARNING: Do not place lids on top of glass cooking surface when hot. Shattered cooktops could happen when heat is trapped between the lid and the glass stovetop, creating a strong vacuum seal. The air is forcefully sucked out and shatters the glass (This is not covered by your warranty).

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

Do not use a wok equipped with a metal ring.

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.

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

NOTE: When installing or removing the range for service, a rolling life jack should be used. Do not push against any of the edges of the range in an attempt to slide it into or out of the installation. Pushing or pulling a range (rather than using a lift jack) also increases the possibility of bending the leg spindles or the internal coupling connectors.

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.



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.

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.

It is recommended that a separate circuit, serving only your appliance be provided. Use receptacles that cannot be turned off by a switch or pull chain.

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.

BEFORE USING YOUR RANGE



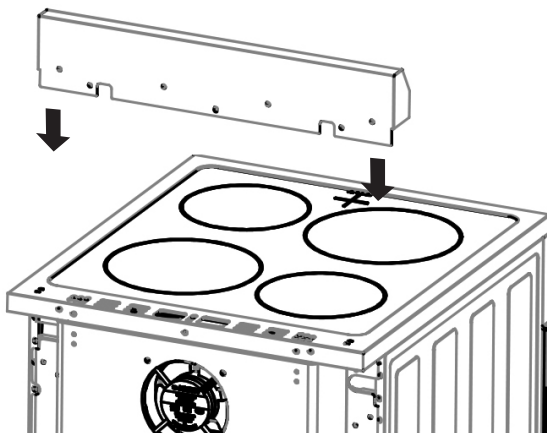
HAVE THIS RANGE INSTALLED BY A QUALIFIED INSTALLER.

Improper installation, adjustment, alteration or maintenance can cause injury or property damage. Consult a qualified installer or service agency. It must be properly positioned and installed as described in this manual, so read the manual carefully. To reduce the risk of fire, electrical shock or injury when using the appliance, follow basic precaution, including the following:

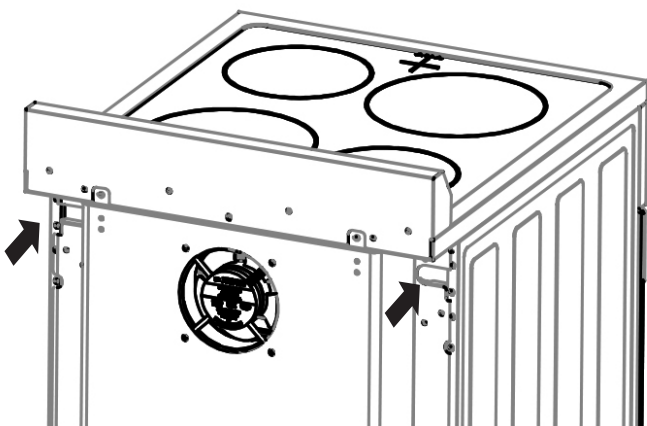
BEFORE USING YOUR ELECTRIC RANGE:

- 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
 - 2 anti-tip brackets
 - 2 oven racks
 - 1 broiler griddle
 - 1 broiler tray
 - 2 screws for backsplash
 - 1 instruction/installation manual
-
- Clean the interior surface with lukewarm water using a soft cloth
 - 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.
 - 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 inspectors use and for future reference,
 - Please observe all local and national codes and ordinances.

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 Phillips head screws provided as shown in the diagram.

INSTALLATION INSTRUCTIONS

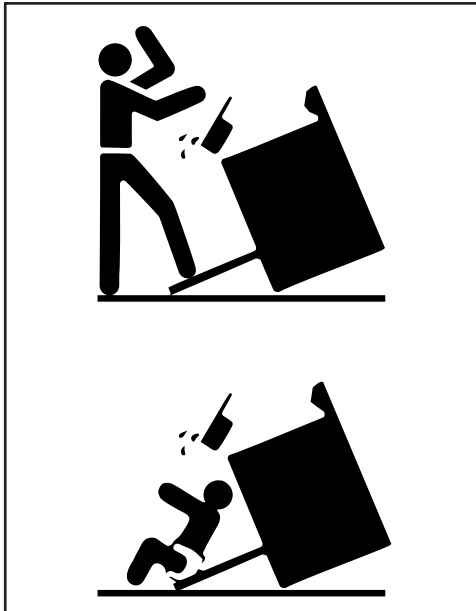


WARNING



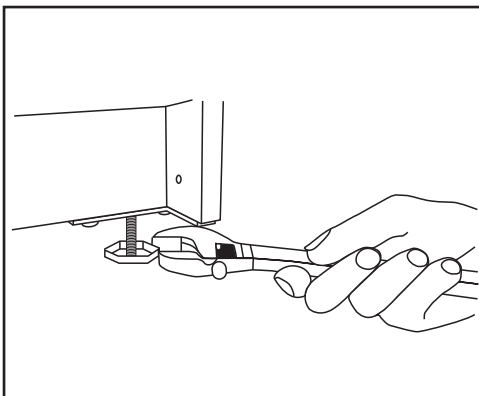
LEVELLING A FREE-STANDING RANGE

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.



WARNING

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.



X2



Range Foot Anti-tip Bracket

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.

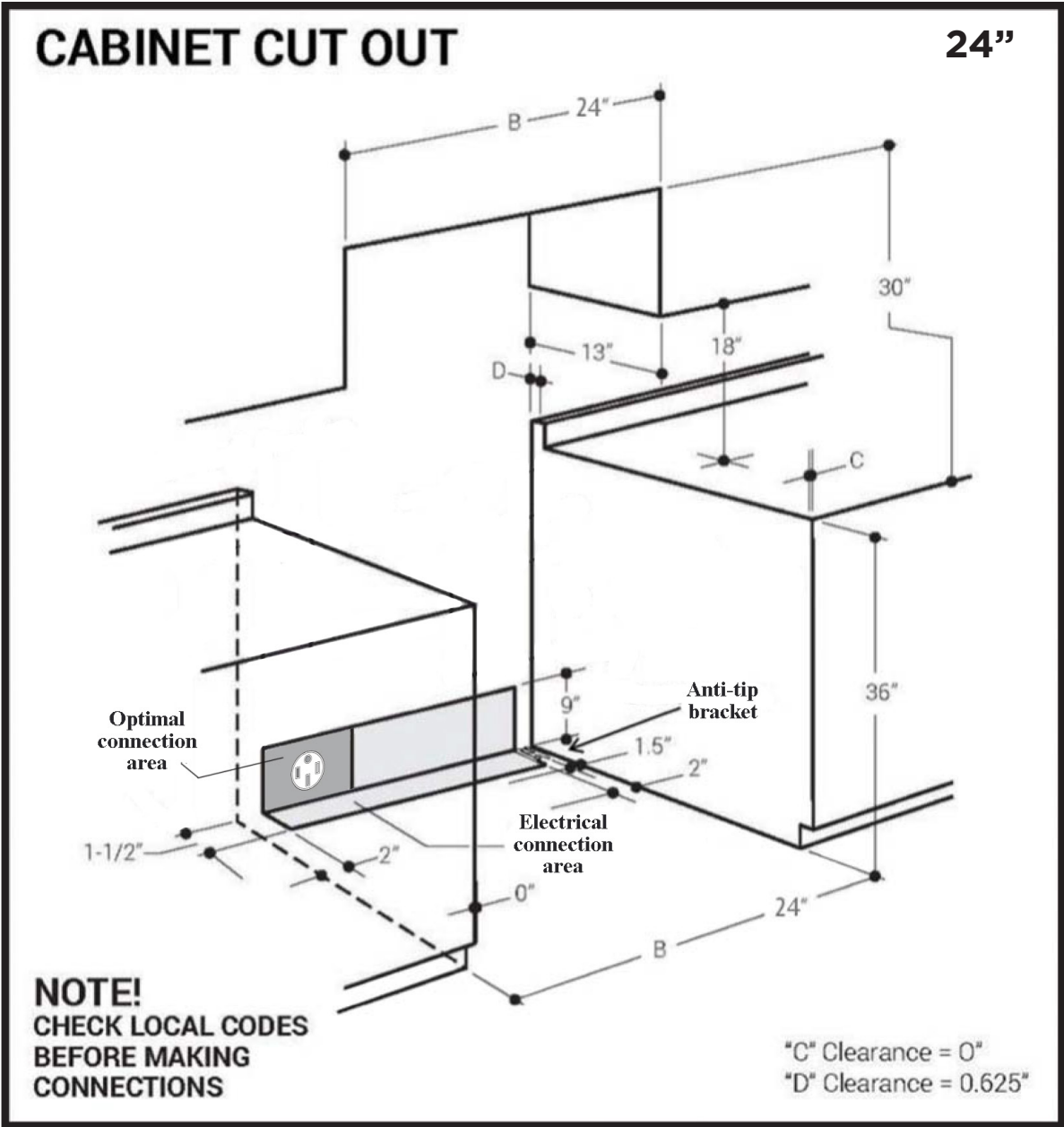
WALL CLEARANCES & ANTI-TIP LOCATION

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.

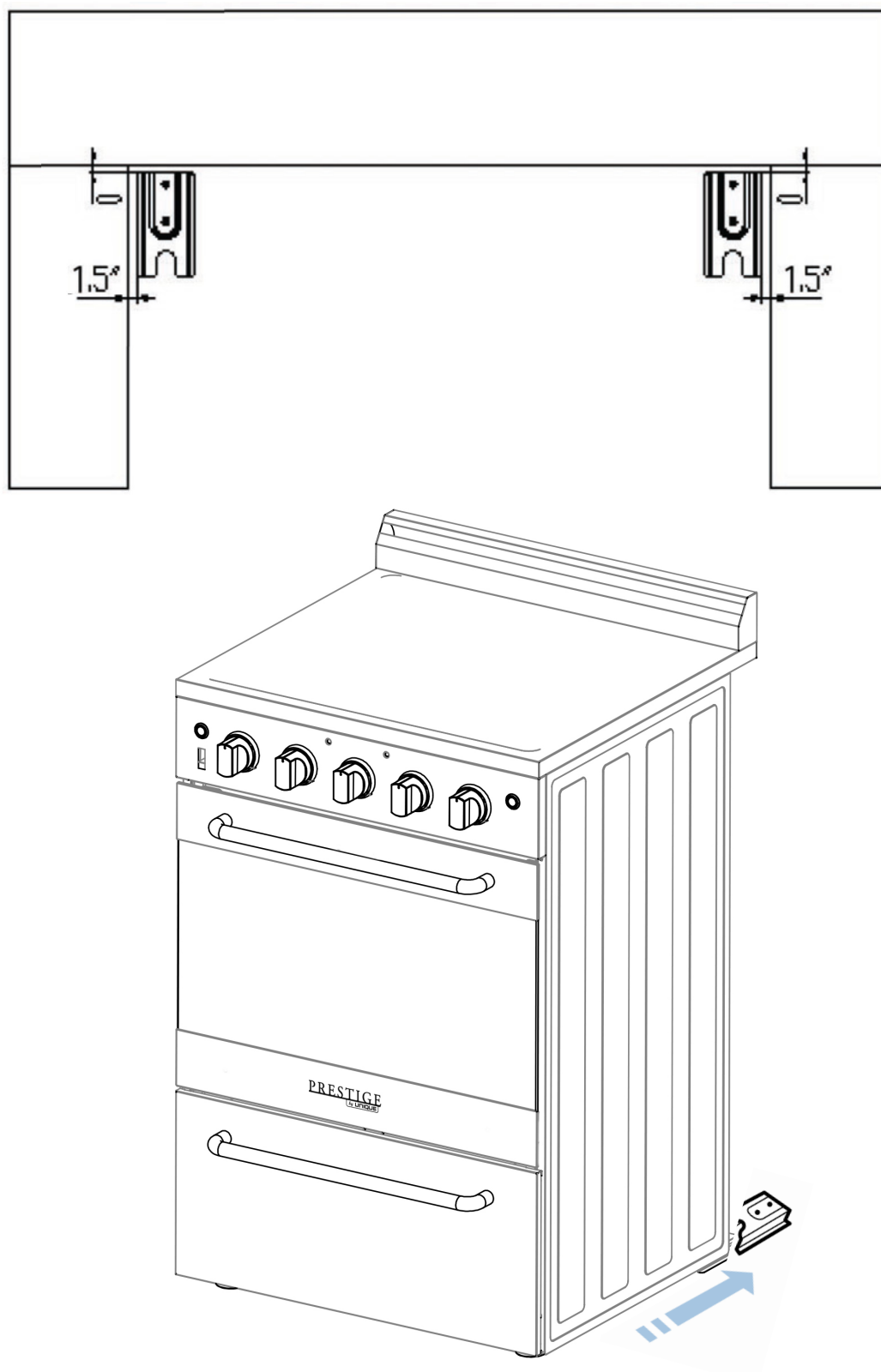
Note: Due to potential hazards it is recommended that storage cabinets NOT be installed above the cooking surface.

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

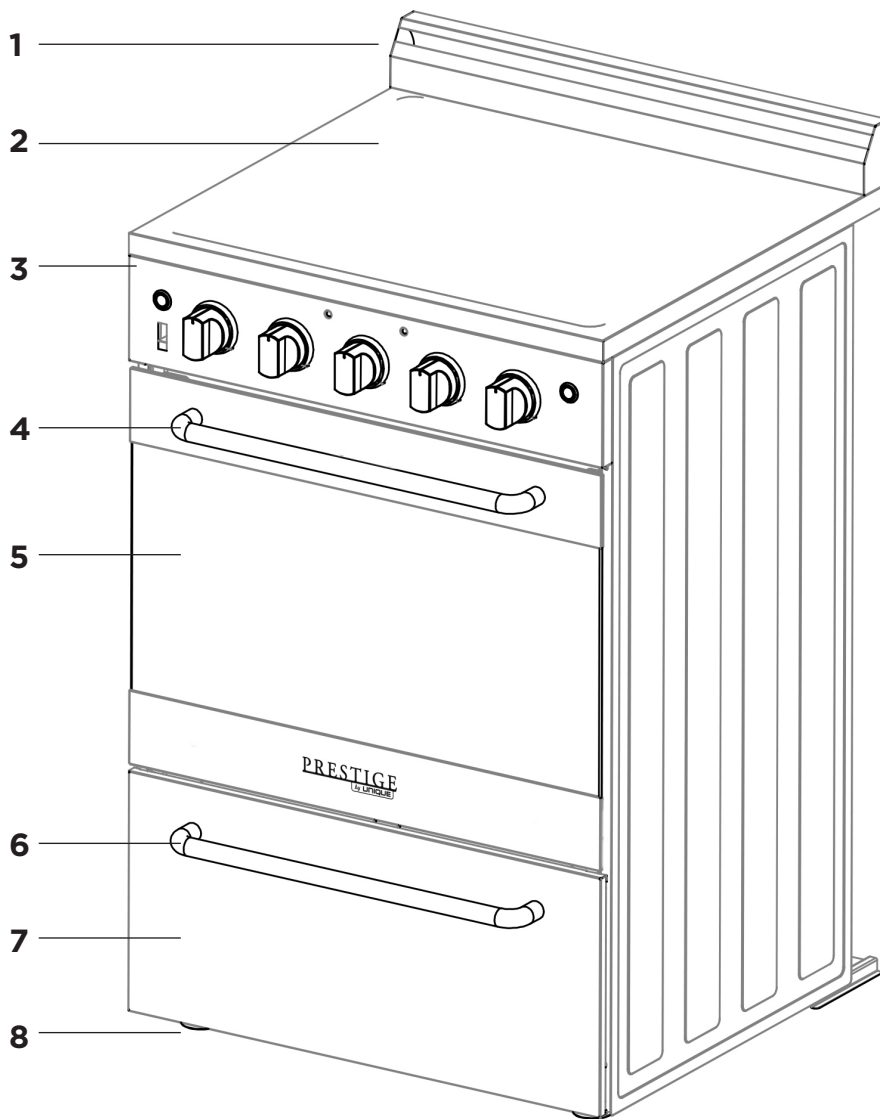


WALL CLEARANCES & ANTI-TIP LOCATION (continued)

Anti-Tip Bracket Location

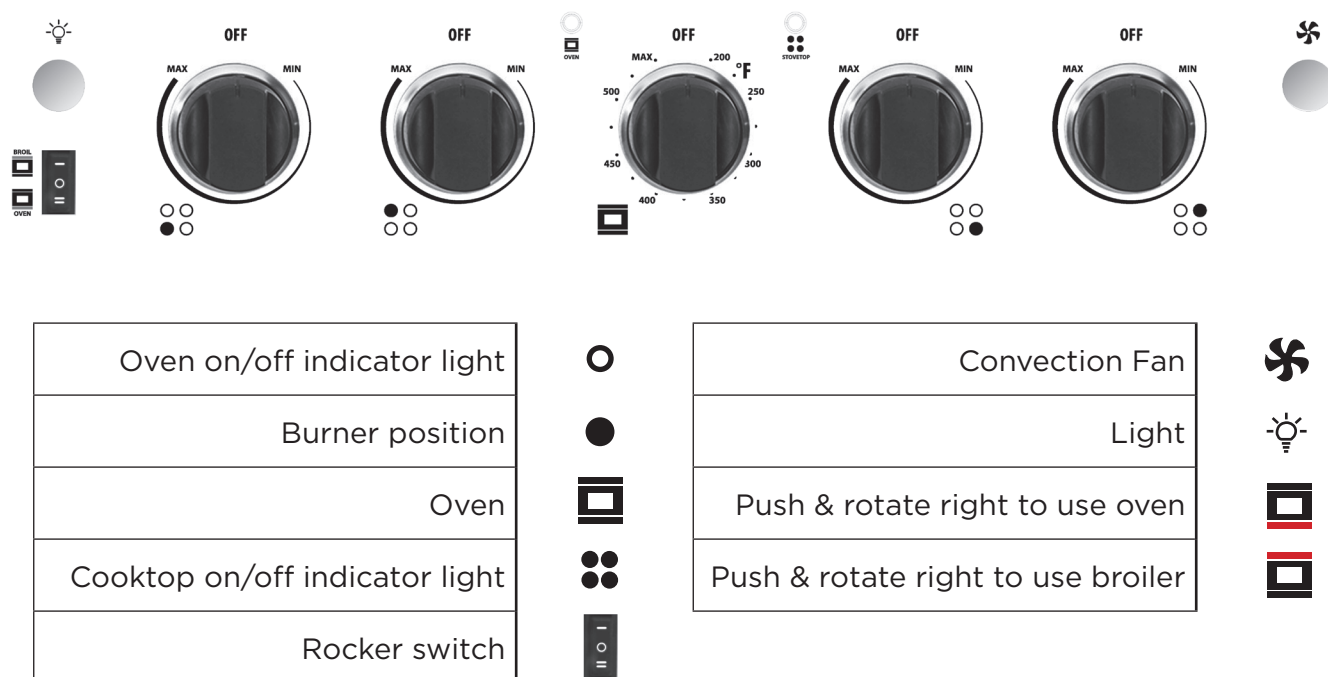


PARTS & FEATURES



1. Backsplash with integrated oven vents
2. Cooktop
3. Control panel
4. Oven Handle
5. Oven Door
6. Storage Drawer Handle
7. Storage Drawer
8. Leveling Legs (4)

OPERATION OF RANGE



HOT SURFACE INDICATOR LIGHT WILL TURN ON WHEN THE COOKTOP IS BEING USED AND WILL REMAIN LIT UNTIL THE SURFACE TEMPERATURE OF THE GLASS COOKTOP RETURNS TO A SAFE TEMPERATURE

USING THE SURFACE UNITS

- Use care when touching the cooktop. The glass surface of the cooktop will retain heat after the controls have been turned off.
- Do not use the cooktop if the glass is cracked or broken. Using the cooktop can present a risk of electric shock. Contact a qualified technician immediately.
- Avoid scratching the glass. The cooktop can be easily scratched by using items similar to knives, sharp object rings, jewelry.
- Avoid storing items that can melt or possibly catch fire on the glass cooktop, even if not in use. In the even the cooktop is accidentally turned on and or heat from the oven vent may cause items to melt or ignite.
- Never cook directly on the glass, always use appropriate cookware.

BURNER CONTROL KNOB

The range comes with four burners. To operate the burners simply push in and turn the knob to the desired position. These controls go from low to high power output, having a number of positions to switch off the burner, turn the burner control knob to the setting position.

Your range is equipped with four surface units with two different sizes. Two of them are 6" and two of them are 8" in size. The surface controls are easily operated. Simply push In and turn the knob to the desired position.

2 x 8" large burners: 1800 watts - 2 x 6" small burners: 1200 watts

OPERATION OF OVEN

When the element is energized, the indicator light will be lit regardless of the setting when one or more of the elements are turned on. The control has a variable of power output from lo to hi with a number of positions. The range of heat is increased by turning the knob to hi, decreased by turning the knob to lo.

Important: to switch on, always lightly press the control knob inwards then turn.

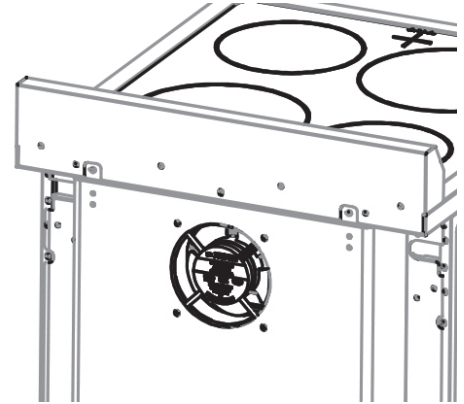
NOTE: Automatic cooling fan runs periodically at the back of the range to cool the inside of the control panel, faint fan noise can be heard which is normal operation.

To avoid overcooking, remove pots / pans from the cooktop when the food is Cooked. Avoid placing any objects on the cooktop until it has cooled down Completely.

WARNING

Make sure that the handles of cookware do not stick out over the edge of the range, to

avoid them being knocked over by accident. This also makes it more difficult for children to reach the cooking pots/pans.



COOKWARE TIPS

The physical characteristics of pots and pans influence the performance of any cooking systems.

Therefore, emphasis must be placed on the importance of using proper cookware.

- Use cooking vessels with flat bottoms and tight-fitting lids to conserve energy and shorten cooking times.
- Only certain types of glass, glass/ceramic, ceramic, earthenware or other glazed cookware are suitable for use on glass cooktops. Manufacturers suggest using low to medium heat selections when using glass cookware.
- Pan size should match the element size. A slightly larger pan covers the entire element and prevents spillovers from contacting the heat surface and burning in. Using a smaller pan than the element is a waste of energy.
- To avoid spattering and to maximize efficiency, pan bottoms should be clean and dry before coming in contact with the cooktop.

HOW TO USE THE OVEN

The oven is controlled by two separate modes, the broil/oven rocker switch is used to select the operation mode for cooking and the oven temperature knob which is used to select the desired oven temperature. When the rocker switch is set to “O” or “standby position” the heating elements will not operate. You must first select the appropriate cooking mode (broil or oven/bake) and then select the desired temperature.

OPERATION OF OVEN (continued)

USING THE OVEN

Switch the broil/oven rocker switch to “oven” mode

Turn the oven temperature knob clockwise to select the desired temperature, up to 550F max

To switch the oven off turn the oven temperature knob too the “Off” position and switch the broil/oven rocker switch to “O” or “standby position” mode.

You can use your range for Broil and Oven, for that reason the oven has two different heating elements which are:

Broil - 2100W (upper heating element)

Oven - 2100W (lower heating element)

CAUTION: The oven door becomes very hot during operation. Keep children well out of reach.

WARNING: The door is hot, use the handle

WARNING: After use, turn the Oven Function Control and Oven Temperature

BROILER

Switch the broil/oven rocker switch to “broil” mode

Turn the oven temperature knob clockwise to “MAX” to activate the broiler

To switch the broiler off turn the oven temperature knob too the “Off” position and switch the broil/oven rocker switch to “O” or “standby position” mode.

Note: “Broil” has no modulation just “Max” temp.

In order to broil, use the following steps:

1. Place the meat on the broil grid in broiler pan. Always use the grid so that the fat drips into the broiler pan, otherwise the juices may catch on fire. Do not broil without using the broiler pan.
2. Position the broiler pan on the second level from the top.
3. Turn the knob Oven Broil/Oven Control Knob to
4. Turn the knob Oven Temperature Knob clockwise to select the desired temperature up to 550° F.
5. To switch off the oven turn the thermostat control and function control knobs to the “standby” position.

IMPORTANT:

Always use suitable protective gloves when inserting/removing the broiler pan, shelves, pans and other cooking utensils from the oven.

IMPORTANT: The broiler function must always be used with the oven door closed.

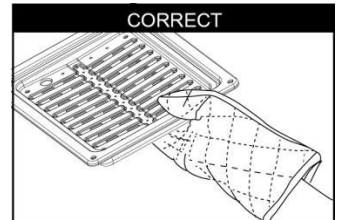
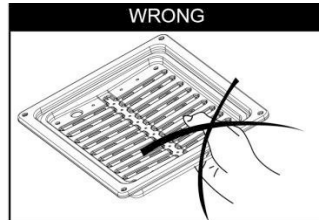
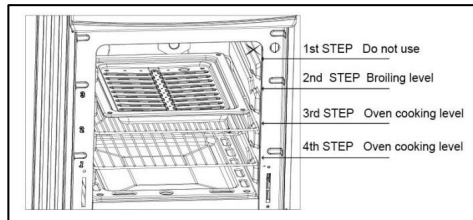
Position the oven rack on the second level from the top

- Turn on the broil burner as explained in the preceding paragraphs and let the broil burner

OPERATION OF OVEN (continued)

preheat for about 5 minutes with the door closed

- Place the food to be cooked above the broiling pan
- Place the broiling pan in the oven, The broiling pan should be placed above the shelf and it should be centered with the broil burner.



ELECTRIC OVEN SETTING

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



OVEN THERMOSTAT

- The numbers printed on the control panel indicate the increasing oven temperature valve (°F)
- To regulate the temperature, set the chosen number onto the control knob indicator.

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

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

Do not broil without using the broiling pan.

Important: Use always suitable protective gloves when inserting/removing the broiling pan, shelves, pans on the 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.

CARE & MAINTENANCE

GENERAL RECOMMENDATION

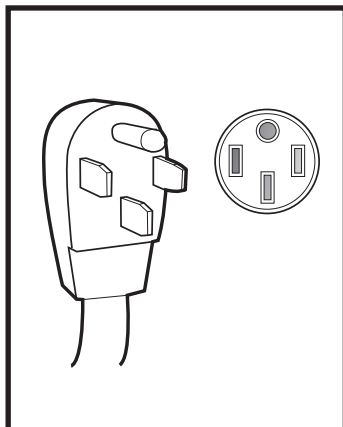


WARNING



Electrical Shock Hazard

- Plug into a grounded 4-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.



WARNING



Electrical Shock Hazard

Plug into a grounded 3-prong outlet.
Do not remove ground prong.
Do not use an adapter.
Failure to follow these instructions can result in death, fire, or electrical shock.



CAUTION: 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.

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 (300°~570°F) having the same specifications: 240V 60Hz, 15W, E14.
- Replace the protective cover.

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

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.

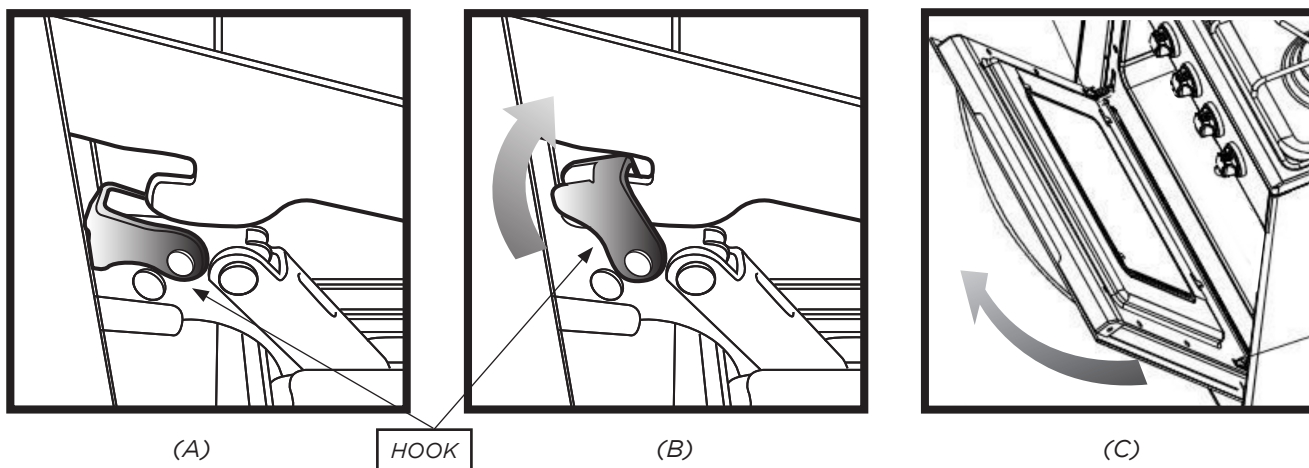
CARE & MAINTENANCE (continued)

REMOVING THE OVEN DOOR FOR CLEANING

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

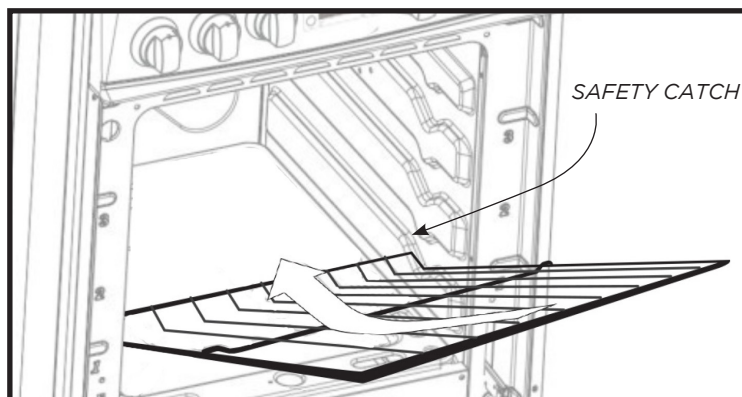
The oven door can easily be removed as follows:

- 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 until 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.



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

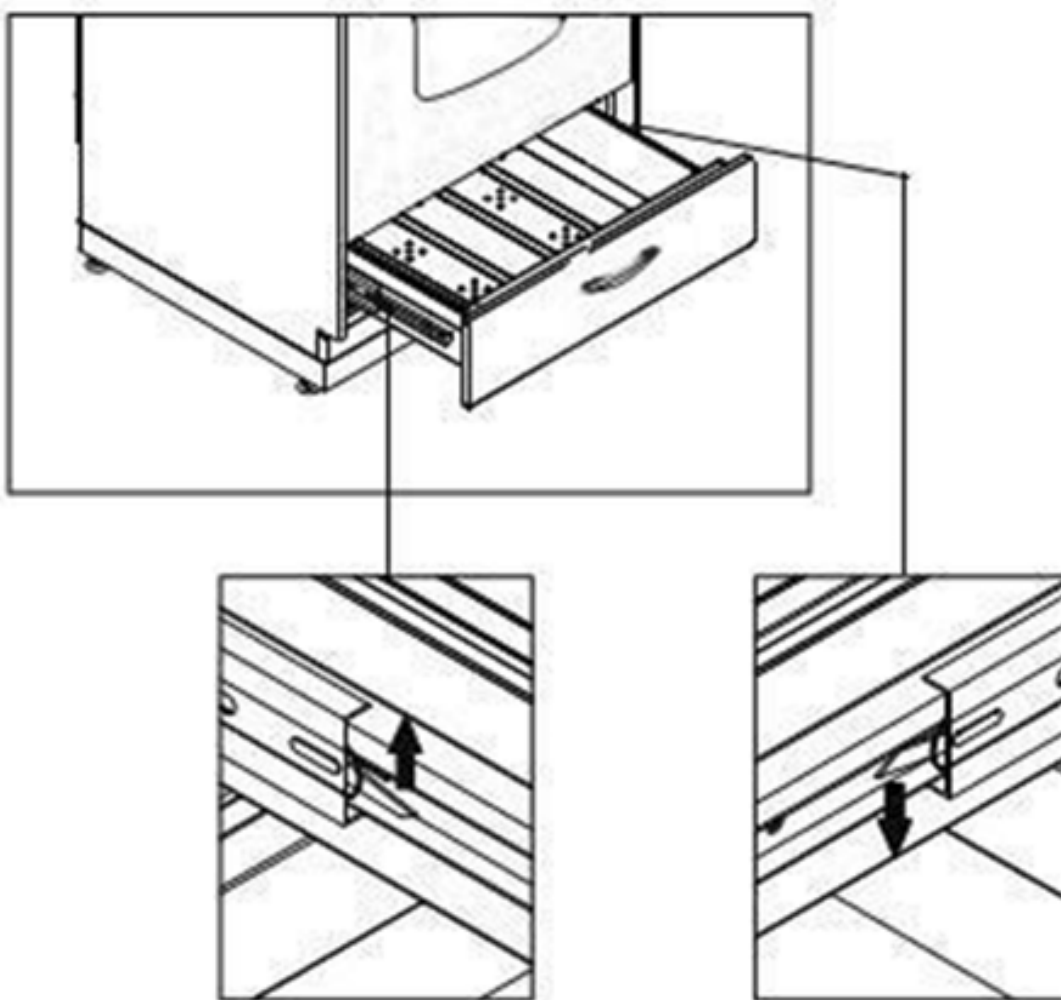


CARE & MAINTENANCE (continued)

REMOVABLE STORAGE DRAWER

Lift the small hook to the left of the drawer upwards simultaneously pushing the right hook downwards - see image

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



CLEANING THE RANGE

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.

Cooktop

Use a sponge and a commercial cooktop cleaner like Wisemen Cooktop Cleaner. for best results. For heavier grease and residue a plastic scraper could be used along with this products application instructions.

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.

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.

Stainless Steel Elements

The stainless steel finish can be cleaned with detergent and warm water or a stainless steel cleaner.

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.

CLEANING THE RANGE (continued)

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. Aluminum foil linings may also trap heat, causing a fire hazard.

Aluminum 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 de greasers 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 back guards, 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.

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

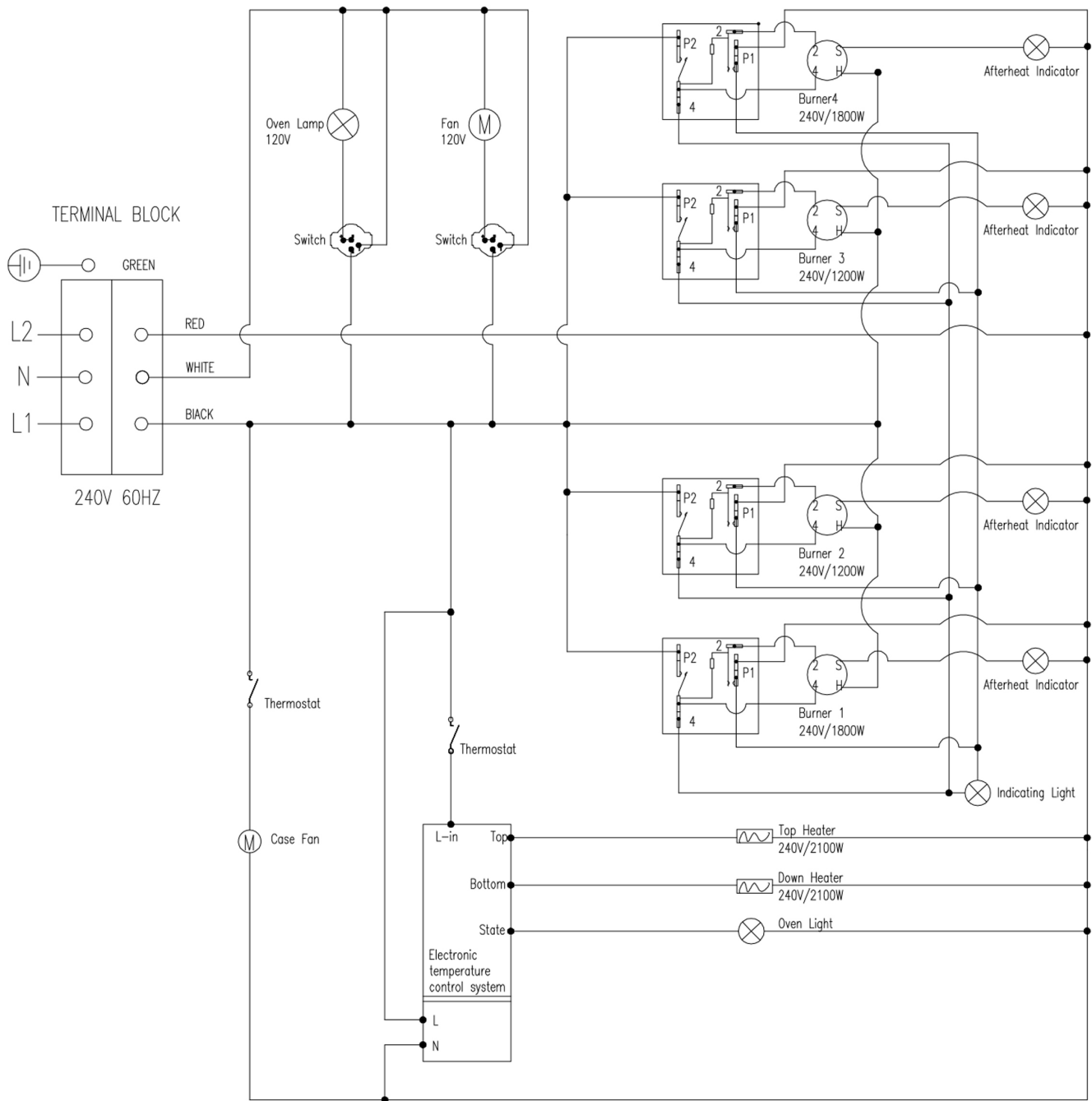
During the initial heat-up of your range, the heat mixing with the cooler air in the oven cavity may produce fogging of the door glass or a collection of water on the door. To prevent this, open the oven door for the first few seconds of initial oven heat-up. This will allow the moist air within the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

TROUBLESHOOTING

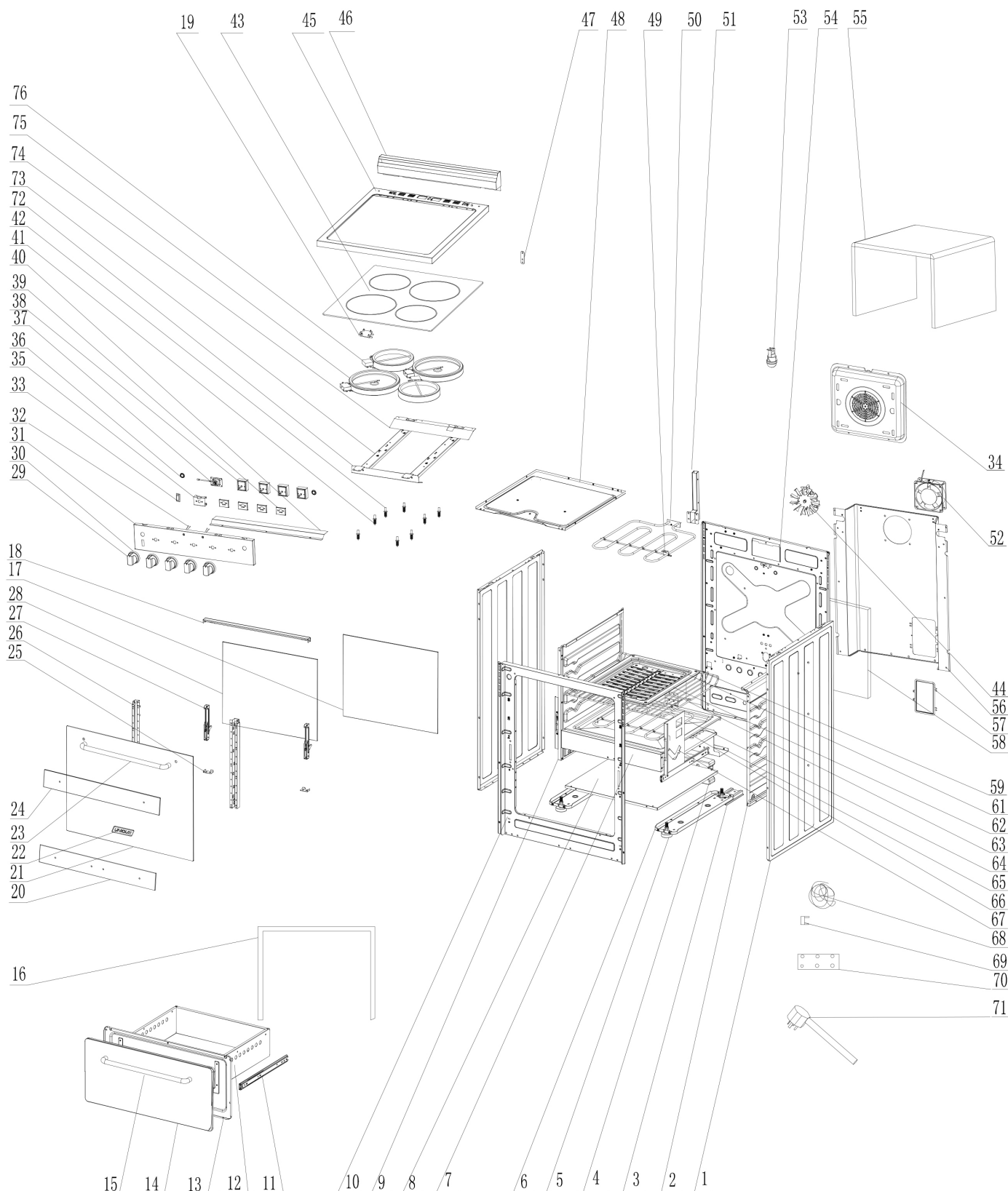
You can solve many common appliance problems saving you the cost of a possible service call. Try the suggestions below before making the call to see if you can solve the problem

PROBLEM	POSSIBLE CAUSE/FIXES
Surface units will not maintain a rolling boil or frying rate is not fast enough	You must use pans that are absolutely flat
	Pan bottoms should closely match the diameter of the surface unit selected
Foods cook slowly	Improper cookware being used
Surface units do not operate.	You have blown a household fuse or tripped a circuit breaker
	The surface units are not plugged in all the way
	You have not set the control knobs correctly
Control knobs will not turn	If it is a surface unit control knob, you are not pushing in before turning
	If it is the oven control knob you are trying to turn the knob in the wrong direction
Oven light does not work	Light bulb is loose or defective
	Switch operating oven light is broken
Oven does not work.	Is your rocker switch set to BROIL or in off position
	You have blown a household fuse or tripped a circuit breaker
	You have not set the control knobs correctly
Broil does not work	Is your rocker switch set to OVEN or in off position
	You have blown a household fuse or tripped a circuit breaker
Food does not broil properly	The oven control knob is not set at Broil
	Improper rack position being used
	Cookware is not suited for broiling
	Oven thermostat is defective
Food does not bake properly	The oven control knob is not set properly
	Rack position is incorrect
	Incorrect cookware or cookware of improper size is being used
	Oven thermostat is defective

WIRING DIAGRAM



PARTS DIAGRAM & LIST



Please visit our website www.uniqueappliances.com to view a PDF version of the schematics which will allow you to zoom in & out

PARTS DIAGRAM & LIST

ITEM #	PART #	DESCRIPTION
1	UGP-G20C01-071002	Side Panel S/S (Left & Right) T=0.5 for UGP-24V; 20V PC1; EC S/S
	UGP-G20C01-071002-01	Side Panel White (Left & Right) T=0.5 for UGP-24V; 20V PC1; EC W
	UGP-G20C01-071002-02	Side Panel Black (Left & Right) T=0.5 for UGP-24V; 20V PC1; EC B
2	UGP-G20A01-070500	Cavity- Right Plate for UGP-24V; 20V PC1; EC S/S;W;B
3	UGP-G20A01-212500	Anti-tip Bracket for UGP-24V; 20V PC1; EC S/S;W;B
4	UGP-G20A01-210200	Weight Block (2.5 kg) for UGP-24V; 20V PC1; EC S/S;W;B
5	UGP-G20C01-071500	Oven Feet for UGP-24V; 20V PC1; EC S/S;W;B
6	UGP-G20A01-071100	Oven Feet Mounting Plate for UGP-24V; 20VPC1; EC S/S;W;B
7	UGP-G24A01-070200	Front Plate- Beam for UGP-24V PC1; EC S/S;W;B
8	UGP-G24C01-072101	Burner Mounting Plate for UGP-24V PC1; EC S/S;W;B
9	UGP-G20A01-070400	Cavity- Left Plate for UGP-24V; 20V PC1; EC S/S;W;B
10	UGP-G24C01-070102	Front Plate for UGP-24V PC1; EC S/S;W;B
11	UGP-G20A01-120700	Sliding Rail Component (set of 2) for UGP-24V; 20V PC1; EC S/S;W;B
12	UGP-G24C03-120500-02	Drawer Body for UGP-24V PC1; EC S/S;W;B
13	UGP-G24C02-120200-04	Drawer- S/S Inside Plate for UGP-24V PC1; EC S/S
14	UGP-G24H08-120100	Drawer- S/S Outside Plate for UGP-24V PC1; EC S/S
	UGP-G24H08-120100-02	Drawer- Black Outside Plate for UGP-24V PC1; EC B
	UGP-G24H08-120100-01	Drawer- White Outside Plate for UGP-24V PC1; EC W
15	UGP-G24B11-101900	Oven/Broiler Door Handle S/S for UGP-24V PC1; EC S/S;W;B
16	UGP-G24C01-071200	Cavity Sealing Strip-2 (long) for UGP-24V PC1; EC S/S;W;B
17	UGP-G24H08-100500	LOWE Inner Glass Door for UGP-24V PC1; EC S/S;W;B
18	UGP-G24B01-101401	Door Top Cover for UGP-24V PC1; EC S/S;W;B
19	UGP-E24H08-031000	Temperature indicator light for UGP-24V; 20V EC
20	N/A	
21	N/A	
22	N/A	
23	UGP-G24B11-101900	Oven/Broiler Door Handle S/S for UGP-24V PC1; EC S/S;W;B
24	N/A	
25	UGP-G20B01-100800	Door- Inside Glass Support (Left) for UGP-24V; 20V PC1: EC S/S;W;B
25	UGP-G20B01-100900	Door- Inside Glass Support (Right) for UGP-24V; 20VPC1; EC S/S;W;B
26	UPG-G20B01-101200	Hinge Support (Left) for UGP-24V; 20V PC1; EC S/S;W;B
26	UGP-G20B01-101300	Hinge Support (Right) for UGP-24V; 20V PC1; EC S/S;W;B
27	UGP-G20B01-110003	Door Hinge for UGP-24V PC1; EC S/S;W;B
28	UGP-G24H08-101100	LOWE Door Inside Window for UGP-24V PC1; EC S/S;W;B
29	UGP-G20A20-030100-09	Knob #20 short stem for UGP-24V; 20V EC S/S
30	UGP-G20A06-030200-10	Knob Ring #6 (Bezel) for UGP-24V; 20V PC1; EC S/S;W;B (set of 5)
31	UGP-E24H08-030300	Control Panel for UGP-24V PC1; EC S/S
32	UGP-E24F08-031002	Oven indicator light (blue) for UGP-24V; 20V EC S/S
33	UGP-E24H08-170200	Oven Option Switch for UGP-24V; 20V EC
34	UGP-G20H08-091700	Temperature Fan Cover for UGP-20V; 24V PC1; EC S/S;W;B
35	UGP-E24F08-190501	Rheostat mount bracket for UGP-24V; 20V EC
36	UGP-G24H08-170200	Fan Switch ASM for UGP-24V; 20V PC1; EC S/S;W;B
37	UGP-E24H08-030900	Oven Rheostat for UGP-24V; 20V EC
not shown on drawing	UGP-E20H08-030901	Main PCB for UGP-24V; 20V EC
	UGP-E20H08-030902	Temperature Probe for UGP-24V; 20V EC
	UGP-E20H08-030903	Oven Rheostat Connectin Wire for UGP-24V; 20V EC
	UGP-E20H08-030904	Oven Option Switch Connecting Wire for UGP-24V; 20V EC
	UGP-E20H08-030905	PCB Power In Harness for UGP-24V; 20V EC
	UGP-E20H08-030906	Oven Control Wire for UGP-24V; 20V EC
	UGP-E20H08-030907	Broiler Control Wire for UGP-24V; 20V EC
	UGP-E20H08-030908	High Temperature Limit Connecting Wire for UGP-24V; 20V EC

PARTS DIAGRAM & LIST (continued)

ITEM #	PART #	DESCRIPTION
38	UGP-E24F01-031600	Top Heating Element Rheostat for UGP-24V; 20V EC
39	UGP-E24H08-120900	Top Heating Element Rheostat mount bracket for UGP-24V; 20V EC
40	UGP-E24F08-214500	Control Panel Deflector for UGP-24V EC
41	UGP-E24F08-026100	Top Heating Element Support Spring for UGP-20V; 24V EC
42	UGP-E24F08-025100	Top Heating Element Support Bolt for UGP-20V; 24V EC
43	UGP-E24H08-030200	Microcrystalline Glass for UGP-24V EC
44	UGP-G20A01-091501	120 V Temperature Fan for UGP-20V; 24V PC1; EC S/S;W;B
45	UGP-E24F08-020100	Microcrystalline Glass Edging for UGP-24V EC
46	UGP-G24H08-011500-Z	Backsplash ASSY for UGP-24V EC
47	UGP-G20C01-022000	Cooktop Back Connection Plate for UGP-24V; 20V PC1; EC S/S;W;B
48	UGP-G24C01-070604	Cavity- Top Plate for UGP-24V EC S/S;W;B
49	UGP-C20A01-091201	Oven/Broiler Heating Element Support for UGP-20V; 24VEC S/S;W;B
50	UGP-E24F01-091001	Broiler Heating Element 240V 2100W for UGP-20V; 24V EC S/S;W;B
51	UGP-E24F01-074200	Chimney Outside Plate for UGP-20V; 24V EC S/S;W;B
	UGP-E24F01-075000	Chimney Inside Plate for UGP-20V; 24V EC S/S;W;B
52	UGP-E24F08-200900	Cooling Fan Motor for UGP-20V; 24V EC S/S;W;B
53	UGP-G20C01-180101	120V / 15W Oven Interior Light for UGP-24V; 20V PC1; EC S/S;W;B
54	UGP-G24C01-070307	Cavity- Back Panel for UGP-24V EC S/S;W;B
55	UGP-G24A01-070800	Cavity Heat Insulation Cotton for UGP-24V PC1; EC S/S;W;B
56	UGP-E24F01-072000	Back Panel for UGP-24V EC S/S;W;B
57	UGP-E24F08-072000	Service Door for UGP-20V; 24V EC S/S;W;B
58	UGP-E24F08-072900	Oven Insulation (back) for UGP-24V EC S/S;W;B
59	UGP-G24E05-070700	Broil Tray for UGP-24V PC1; EC S/S;W;B
61	UGP-G20C01-215100	Broil Grill for UGP-24V; 20V PC1; EC S/S;W;B
62	UGP-G20C01-215000	Broil Tray for UGP-24V; 20V PC1; EC S/S;W;B
63	UGP-G24H08-071900	Roasted Net (Oven Rack) for UGP-24V PC1; EC S/S;W;B
64	UGP-E20F01-091201	Oven Heating Element 240V 2100W for UGP-20V; 24V EC S/S;W;B
65	UGP-E24F01-034500	Wiring Block Bracket for UGP-24V EC S/S;W;B
66	UGP-E24F08-070700	Cavity- Bottom Panel (Oven Floor) for UGP-24V EC S/S;W;B
67	UGP-G20C01-111100	Door Hinge Plate for UGP-24V; 20V PC1; EC S/S;W;B
68	UGP-E24H08-180300	Harness for UGP-24V EC S/S;W;B
69	UGP-C36R05-076200	50C Temperature Limit Switch for UGP-24V; 20V EC S/S;W;B
	UGP-E24F01-076200	240C Temperature Limit Switch for UGP-24V; 20V EC S/S;W;B
70	UGP-E20F01-106400	Oven Junction Box for UGP-24V; 20V EC S/S;W;B
71	UGP-G20A14-160100	Power Cord for UGP-24V; 20V EC S/S;W;B
72	UGP-E24F08-069900	Microcrystalline Glass Support (front) for UGP-24V EC
73	UGP-E24F08-024100	Top Heating Element Support Left for UGP-24V EC
73	UGP-E24F08-024200	Top Heating Element Support Right for UGP-24V EC
74	UGP-E24F08-022000	Microcrystalline Glass Support (rear) for UGP-24V EC
75	UGP-E24F08-022400	Top Heating Element 1800W for UGP-20V; 24V EC
76	UGP-E24F08-022300	Top Heating Element 1200W for UGP-20V; 24V EC
	UGP-G24H08-100400S/S	Oven door ASSY for UGP-24V PC1; EC S/S
	UGP-G24H08-100400B	Oven door ASSY for UGP-24V PC1; EC B
	UGP-G24H08-100400W	Oven door ASSY for UGP-24V PC1; EC W

WARRANTY

Unique Appliances Ltd. (hereafter “Unique”) warrants that this UNIQUE appliance is free from manufacturer’s defects in material and workmanship under normal usage and service under the following terms.



Parts Warranty

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

If the appliance fails to do so because of a defect in material or workmanship within **one year** from the original date of purchase: Unique will at our option, repair, exchange, or correct by other means Unique consider appropriate, any part(s) Unique finds to be defective except for the surface finish.

Ownership

This Warranty is made only to the first purchaser (“original purchaser”) who acquires this appliance for his/her own use and will be honored by Unique Appliances and by the Seller. Purchaser must retain their receipt as proof of purchase date.

Warranty Conditions

This warranty does not apply to any appliance that has been subjected to alterations, misuse, abuse (including damage by foreign agents or chemicals), accident, improper installation or service, delivery damage, or other than normal household use and service. This UNIQUE appliance must be serviced regularly as outlined in the Owner’s Manual. In case of damage, the owner must provide proof of purchase, Model, and Serial Number to the selling dealer or Unique Appliances. This warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies thereunder shall be binding on Unique.

Purchaser’s Responsibilities

The purchaser will be responsible for the costs of any service calls requested to demonstrate or confirm the proper operation of the appliance, the installation, or to correct malfunctions in the appearance created by the operation of the appliance in a manner not prescribed by or cautioned against in the use and care instructions.

Model and Serial Number

The appliance model number and serial number can be found on a rating plate on the range. The purchaser should always refer to the model and serial number when talking to or contacting the dealer from whom the appliance was purchased.

EXCLUSIONS

Save as herein provided, by Unique, there are no other warranties, conditions, representations or guarantees, express or implied, made or intended by Unique or its authorized distributors and all other warranties, conditions, representations or guarantees, including any warranties, conditions, representations or guarantees under any Sale of Goods Act or like legislation or statute is hereby expressly excluded. Save as herein provided, Unique shall not be responsible for any damages to persons or property, including the unit itself, howsoever caused or any consequential damages arising from the malfunction of the unit and by the purchase of the unit, the purchaser does hereby agree to indemnify and hold harmless Unique from any claim for damages to persons or property caused by the unit

Removal or disfigurement of the rating plate will void the warranty. The purchaser will be responsible for any expenses involved in making the gas range readily accessible for servicing. The purchaser will be responsible for any extra charges where the installation is in a remote location such as un-assumed roads, islands, areas known as cottage country, more than 20 Km outside a Metropolitan area, or where a technician is not available. Freight damage is not covered by this warranty.

GENERAL PROVISIONS

No warranty or insurance herein contained or set out shall apply when damage or repair is caused by any of the following:

- 1) Power failure.
- 2) Damage in transit or when moving the appliance.
- 3) Improper power supply such as low voltage, defective house wiring or inadequate fuses.
- 4) Accident, alteration, abuse or misuse of the appliance such as inadequate air circulation in the room or abnormal operating conditions (ie. extremely high or low room temperature).
- 5) Use for commercial or industrial purposes (ie. If the appliance is not installed in a domestic residence).
- 6) Fire, water damage, theft, war, riot, hostility, acts of God such as hurricanes, floods etc.
- 7) Service calls resulting in customer education.
- 8) Improper Installation (ie. Building-in of a free standing appliance or using an appliance outdoors that is not approved for outdoor application, including but not limited to: garages, patios, porches or anywhere that is not properly insulated or climate controlled).

Proof of purchase date will be required for warranty claims; retain bills of sale. In the event that warranty service is required, present the proof of purchase to our authorized service depot.

Nothing within this warranty shall imply that Unique will be responsible or liable for any direct or indirect loss of foods caused by failure in operation.

Factory Assistance

If the purchaser is unable to locate an authorized dealer/service agent, or if the purchaser does not receive satisfaction from the dealer, they may contact Unique Appliances Customer Service directly at Toll Free 1-877-427-2266 or 905-827-6154.

APPLIANCE INFORMATION

APPLIANCE INFORMATION

(manual copy - keep with your records)

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

Model:

Serial Number:

Purchased From:

Date Purchased:

NOTES

PRODUCT REGISTRATION

Please visit our website at <https://uniqueappliances.com/product-registration/> to register your product.

CONTACT US

For questions related to the operation, safety or the purchase of your fridge, please contact your dealer for more information. For general information, contact our customer service department:



Email

info@UniqueAppliances.com



Toll-free

1-877-427-2266 or 1-905-827-6154
(available during regular business
hours, 8:30 am to 4:30 pm, EST.)



Website

www.uniqueappliances.com



©2021 Unique Appliances Ltd., 2245 Wyecroft Road #5,
Oakville, Ontario, Canada, L6L 5L7

www.UniqueAppliances.com