

????? 20/24/30 MODELS

OFF GRID GAS STOVE – LPG & NG CONVERTIBLE

Installation and Owners 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 the 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



The installation of the appliance must conform with local codes ANSI Z21.1b-2012, in the absence of local national Fuel Gas Code, ANSI Z233.1, and in Canada B149.2 Propane Storage and Handling Code





CERTIFIED AND DISTRIBUTED 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.



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.

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Note: For warranty and service information, please see attachments packaged with range.

Welcome & Congratulations

Congratulations on your purchase of a ☐☐☐☐☐ stove!. We are very proud of our product and we 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 gas stove.

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

PLEASE READ AND SAVE THESE INSTRUCTIONS

This manual provides specific operation instructions for your model. Use your stove 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 on the bottom of the broiler cavity.

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!

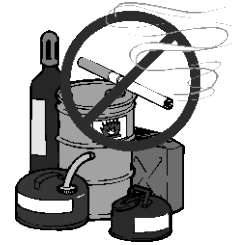
The PRODUCT REGISTRATION CARD should be filled in completely, signed and returned. This information will register your product and help us to serve you quickly in the future if necessary.



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 YOU 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 air-tight 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 during the self-cleaning cycle, overheated cooking oil, fat, margarine or overheated non-stick cookware may be harmful or fatal to birds.

PROPER INSTALLATION: Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the National Fuel Gas Code ANSI Z223.1-latest edition, and the National Electrical Code ANSI/NFPA No. 70-latest edition. 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 counterclockwise 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. All other servicing should be done only by a qualified technician. 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 cooktop, surfaces facing the cooktop, 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 utensil. The use of undersized utensils 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 utensil 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 utensils 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 backguard. 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 LITE position when igniting top burners. Then adjust the flame size so it does not extend beyond the edge of the utensil.

Utensil 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 utensil, the handle of a utensil 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 spillovers 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.

Do not use the broiler pan without its insert. The broiler pan and its insert allow dripping fat or grease to drain and be kept away from the high heat of the broiler. Do not cover the insert with foil. Exposed fat or grease could ignite.

Do not touch a hot oven light bulb with a damp cloth. A hot oven light bulb could break if touched with a damp cloth. Disconnect the electrical service cord or shut off the power to the oven before removing and replacing the bulb.

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.

An overhead ventilation hood that directs air in a downward manner toward the appliance is not to be installed in conjunction with this range. Ventilation hoods that direct air toward a gas range may cause ignition or combustion problems with a gas cooking appliance resulting in personal injury or unintended operation.

Glazed cooking utensils: Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for range top 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.

This product is only to be used for the purpose of cooking food. Do not use this cooking product in any way other than it is intended. It is not to be used to process laundry, ignite fireworks or pyrotechnic displays, or produce illegal substances banned by law, or perform any other non-cooking related function that may be deemed reckless in nature.


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.
Disconnect the range from electrical supply before attempting to service or move it.

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.

 **WARNING** 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.

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.

Gas Consumption

It is suggested that a convenient gas shutoff valve be placed near the stove so that the oven pilot can be extinguished easily to conserve fuel. This should be installed by a qualified installer.

INSTALLATION INSTRUCTIONS

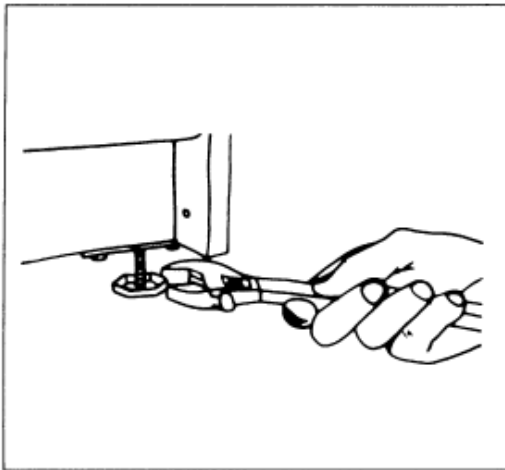
Be sure appliance is properly installed and grounded by a qualified technician.

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.



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.



Leveling 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 a pan or a measuring cup partially filled with water or spirit level on oven rack. Adjust leveling legs until the range is level. The top of the side panels should be level with countertop or work surface.

IMPORTANT: Be sure to keep the leg levelers. Leveling of the range is very important.

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 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 stove 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 with state or other codes or, 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 with state or other codes or, in the absence of such codes, with the standard for 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. It is not impossible 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.

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.

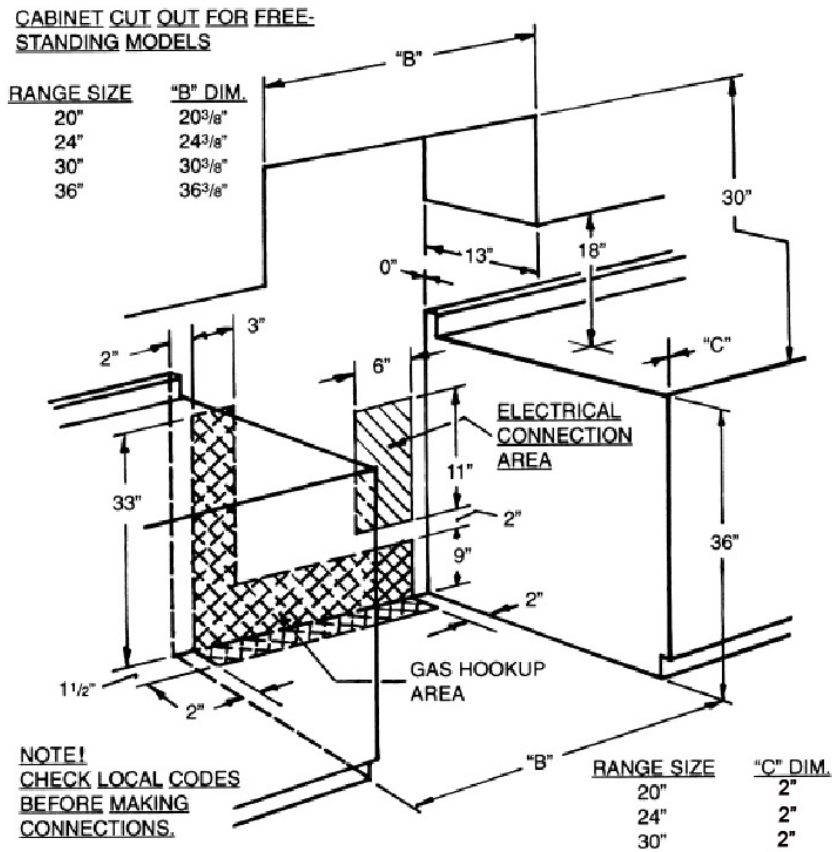
WALL CLEARANCES

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. (The serial plate is located on the bottom of the broiler cavity.)

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".



ALIGNMENTS AND ADJUSTMENTS

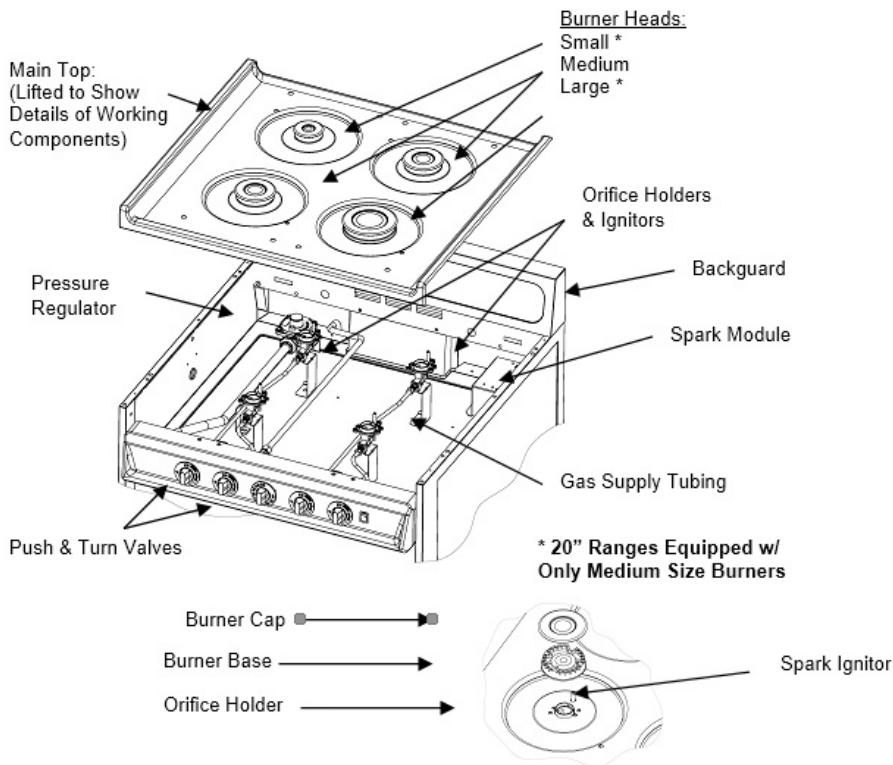
Installation

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.

Gas Range Conversion and Adjustment Guide

The range will either be set for use with Liquefied Petroleum (LP) or Natural Gas. The factory setting is indicated on the serial plate. When set for Natural Gas operation, the pressure regulator will regulate the pressure to 4 inches water column. When set for LP Gas operation, the pressure regulator will regulate the gas to 10 inches water column pressure.

On sealed burner models, access to adjust the pressure regulator can be gained by reaching behind the backguard. Burner orifices can be accessed directly beneath the lift-off burner heads. See illustrations.

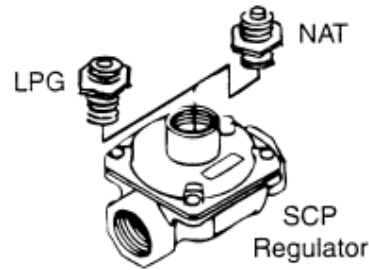


To Convert and/or Adjust

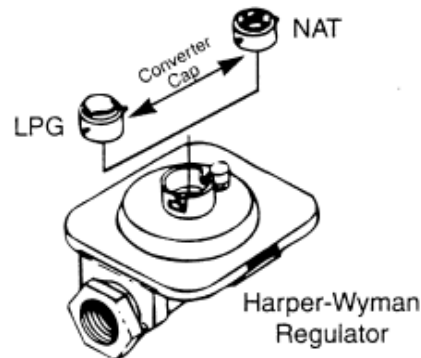
1. Convertible Pressure Regulator

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. The range will be equipped with one of the two types of regulators shown.

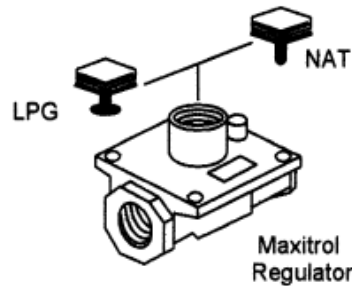
On the SCP regulator, unscrew the converter using a 5/8" wrench. Turn the cap over and reinstall.



For a Harper-Wyman regulator, remove converter cap by inserting a coin into slot in top and twisting. Turn cap over and re-install.



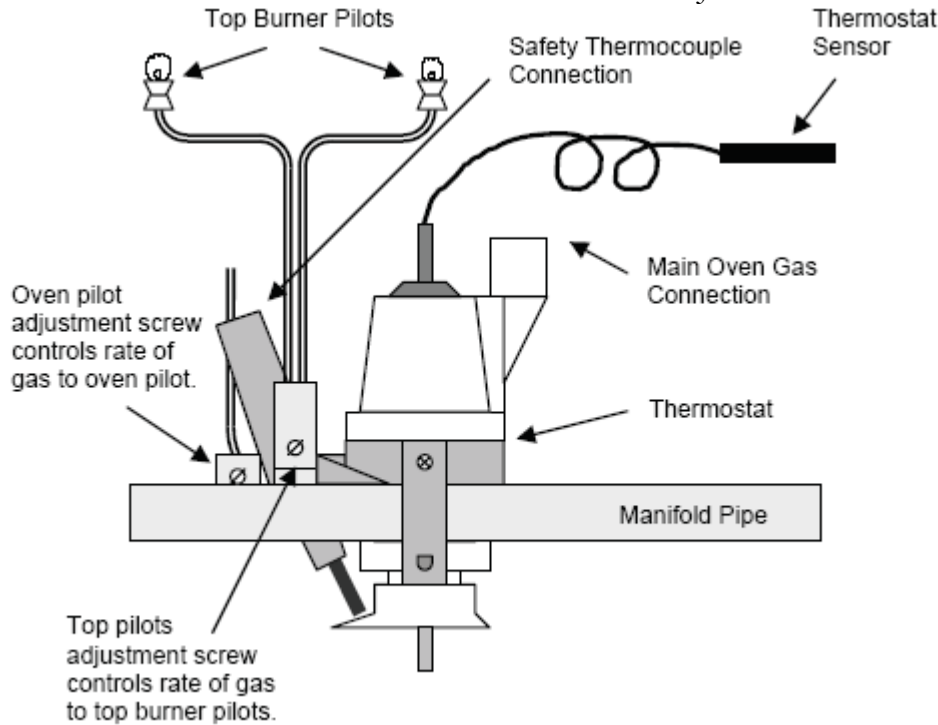
On the Maxitrol regulator, unscrew the brass converter cap using a 7/8" wrench. Turn the selector pin over and re-install.



Note: What you read on the converter cap or plunger is the type of gas for which the regulator is set. If yours reads NAT, the regulator is set for natural gas. If yours reads LP, the regulator is set for LP.

2. Top Pilots (Gas)

The top burner pilots can be adjusted by a screw located on the pilot filter attached on the rear face of the manifold pipe. Adjust the pilot flame until there is only a slight tip of yellow on the flame. Pilots are constant burning. **DO NOT BLOW OUT FLAME WITHOUT TURNING OFF PILOT ADJUSTMENT SCREW.**



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.

3. Top Burner Valves

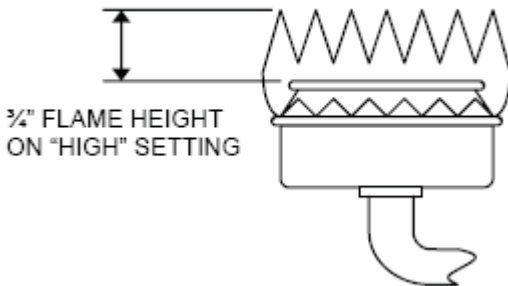
Top burner valves have orifices that are dedicated to the type of fuel to be used. These orifices are not adjustable. They must be changed completely to convert from one gas to the other. **DO NOT DISCARD THE UNUSED ORIFICES.** They should be saved in order to convert the range back to its original fuel.

When converting the gas valves, the minimum flame adjustment screw must be adjusted through the center of the valve stem. You will need a 3/32" flat blade screw driver to make this adjustment. Hold the valve stem and turn the adjustment screw until the proper flame of approximately 1/8" is obtained.

Adjust the air shutter, which is located on the throat of each burner, to obtain the proper mixture of gas and air to create the proper sharp blue flame without a red or yellow tip.

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

Note: "Full on" flame size illustrated. The flame height in the "Low" position should be approximately 1/8" high. REMOVE SHIPPING SCREWS FROM TOP BURNERS.



Standard Top Burner Valves

All top burner valves operate counterclockwise to open the valve and clockwise to close the valve. To ignite gas, depress and turn the valve knob 90 degrees to the left to the "LITE" position. You will feel a detent in the knob. This position is also the "HI" position where the maximum gas flow rate is obtained, and the burner should light automatically from the pilot flame. By turning the top burner knob past the "HI" position, the valve can be adjusted to many different heat settings which should be determined by the amount of food being cooked, the amount of liquid, or the size of the utensil.

Top Burners with Pilotless Electric Spark Ignition

Ranges equipped with electric ignition will have the top ignitor electrodes in the same location as the familiar top burner standing pilots except for sealed burner models that employ an ignitor for each burner. (See page 13 in the Owner's Manual.) To ignite the burner, depress and turn the valve knob 90 degrees to the left to the "LITE" position. When a top burner knob is pressed, ALL electrodes will spark at a rate of approximately 2 1/2 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.

In the event of a power failure, the top burners can be lit by holding a lighted match near the burner head and turning the appropriate top burner knob to the "LITE" position.

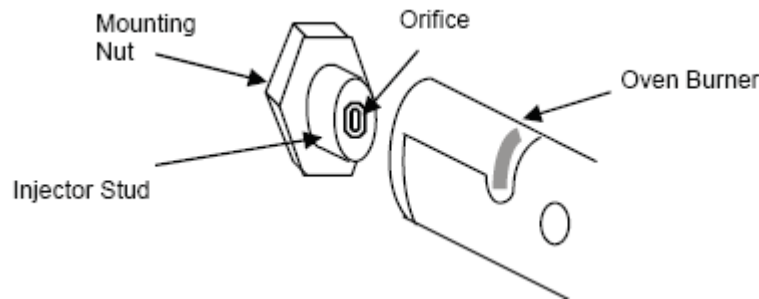
Top Burner Height

Make sure the top burners are properly positioned. The top of the burner head should be level with the surface of the main top. To check, lay a straight edge such as a 12-inch ruler across the burner bowl opening. The ruler should rest squarely on the top while in contact with the burner head.

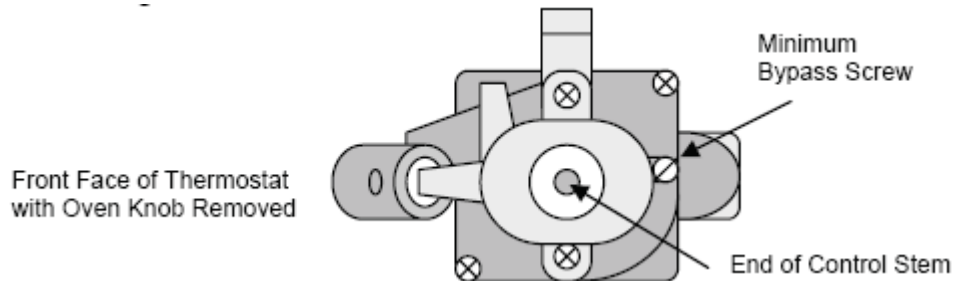
If the burner is too high (make sure the burner is cool), push it down. Supply enough force with the palm of you hand to accomplish this adjustment. To raise, pull up on the burner support at the center of the support.

4. Top Burner Valves

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

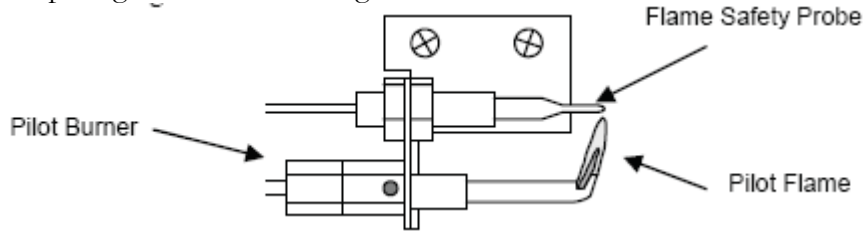


When converting the oven thermostat to LP (Propane) gas, the minimum bypass screw must be screwed in all the way until it tightens. To convert back to natural gas, turn the screw counterclockwise until the minimum burner flames appear as a row of 1/8" diameter dots along the side of the burner.



Oven Pilot

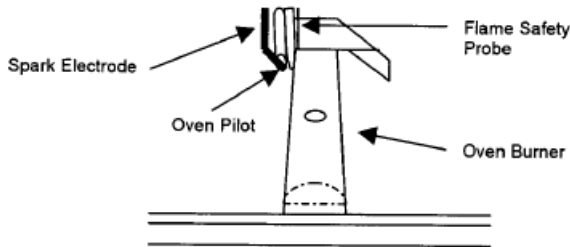
The oven pilot is located along the left hand side of the oven burner. It is fastened under the flame safety probe. The flame of the oven pilot ignites main burner gas when the oven is turned on. If the pilot flame is not present, the flame safety device will not allow pilot gas or main burner gas to flow.



Pilot flame size is set by the adjustment screw located along the side of the thermostat. The outer tip of the flame should just barely reach the underside of the end of the flame safety probe. The pilot screw must be adjusted if the range is converted to LP gas.

Ovens with Standby Pilot Battery Spark Ignition: Free Standing Ranges

Ranges equipped with the battery ignition system have an electrode fastened on the left hand side of the oven pilot and flame safety probe. In these models, the oven pilot is used as an igniter instead of a permanent pilot flame.



Ovens with Standby Pilot Battery Spark Ignition

On ovens with battery spark ignition, turn the control knob counterclockwise to the “STANDBY” position. Fully press in the oven control knob and hold it pressed in for 10 seconds. Pushing in the oven control knob will start all electrodes (top electrodes included) at a rate of approximately 2 pulses per second. While pressing the knob, gas will be introduced at the oven pilot to be lit for use as an oven ignitor.

If you are using the oven for the first time or the oven has not been used in several days, it may take multiple attempts to successfully light the “STANDBY” ignitor pilot. If the ignitor pilot will not stay lit after 5 attempts, contact an authorized service technician.

Once the “STANDBY” oven pilot has been lit, lightly press in the oven control knob and turn it counterclockwise to the desired temperature setting. **If you press**

the knob in too far to the ignitor lighting position, the knob will not turn.

Gently let up on the knob, and the thermostat shaft will release its safety key to let you rotate the control.

When finished cooking, you may turn the oven control knob back to the “STANDBY” position. This will turn off the main oven burner, but will keep the oven pilot lit and ready. If desired, you may turn the knob all the way back to the “OFF” position to shut off the oven pilot ignitor. **If you turn the knob back to the “OFF” position, you must repeat the battery spark and pilot starting sequence above to use the oven.**

If the oven pilot does not ignite and maintain the flame, check the following

1. **The pilot burner has gone out.** Relight the oven pilot
2. **The pilot will not keep the flame safety probe heated.** Adjust the size of the pilot flame. Or, the thermocouple connection at the thermostat may need to be tightened.
3. **The flame safety probe may not be properly located.** Locate the probe directly over the pilot burner. On spark ignition ovens, the end of the flame safety probe must be very close to the side of the burner right in front of the flame ports.
4. **The pilot burner is not in its proper position.** Make sure the rear of the burner is seated on the injector elbow and the front is bolted onto the burner support.
5. **The spark electrode is defective.** Contact an authorized service technician

If the batteries have grown weak and you need to use the oven before you are able to replace with fresh batteries, the oven can be lit manually. Turn the knob to “STANDBY” and light the oven pilot as described in the Oven Pilot section.

Hot Oven Restart

If you turn off the oven but then decide to turn it back on before it has cooled to room temperature, the burner may not light properly. This is due to the thermostat still sensing heated oven and not allowing the maximum gas flow rate into the burner. After the burner lights, you may adjust the oven control to the desired temperature.

It is essential to maintain the gas pressure constantly at 10 inches water column pressure for ranges set for LP Gas; and 4" water column pressure for ranges set for Natural Gas to get proper pilot performance.

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

contact a qualified serviceman. **DO NOT ATTEMPT TO SERVICE THE RANGE YOURSELF.**

MOISTURE: Moisture can have the same effect on the oven ignitor as the pilot flame. If sparking does not occur when the oven thermostat knob is turned on during the initial attempt to use the oven 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. Follow the instructions below for lighting the pilot.

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

- With the oven control **OFF** open the broiler door and position yourself so you can see the oven pilot at the back of the oven burner.
- Next turn any top burner knob to the "LITE" position while watching the oven pilot. Turn the oven control on. If the oven pilot doesn't ignite within five seconds immediately turn the oven control off. If the oven pilot does ignite, the oven **burner** should ignite within 60 seconds. If not, immediately turn the oven control off and call a serviceman.

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

- If for some reason there isn't sparking, indicating the module isn't working, or there is a power failure and oven cooking is necessary you may manually light the oven.



Make certain the oven is cool when manually lighting oven pilot.

- **Open broiler door.** Oven pilot is located on the left side of the oven burner at the back of the burner.
- **Hold a lighted match** and reach through the broiler compartment to the oven pilot.
- **While holding the lighted match** near the tip of the pilot assembly, turn the oven control dial to an ON position. Immediately remove your hand from the

broiler compartment after the pilot gas ignites. From 20 to 60 seconds after the pilot ignites, gas will flow to the oven burner and the burner will ignite.

- **Close the broiler door.**
- **Set desired temperature.**
- **When cooking is finished**, turn the Oven Temperature Control to OFF. This will shut off all gas to the oven.

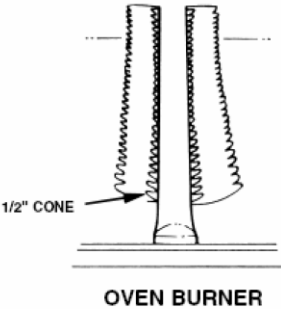


IF THE OVEN BURNER DOES NOT IGNITE WITHIN 20 TO 60 SECONDS AFTER THE PILOT IS LIGHTED, TURN THE OVEN TEMPERATURE CONTROL TO OFF AND WAIT FOR POWER TO BE RESTORED. DO NOT ATTEMPT TO RELIGHT THE PILOT AGAIN.

If the oven does not function properly when the power is restored, or at any other time, call a serviceman to determine the source of the problem. **DO NOT ATTEMPT TO SERVICE THE RANGE YOURSELF.**

Oven Burner Air Shutter Adjustment

The oven burner flame should be a clean, blue flame with distinct inner cones approximately 1/2 inch long. A soft, lazy flame with indistinct cones means too much gas or not enough air. A noisy lifting flame means too much air. If adjustments are necessary you must first loosen the lock screw located at the top of the air shutter, then rotate the air shutter to the correct setting, and retighten screw.



Oven burner flame can be checked as follows (without burner baffle in place):

- To correct a yellow flame-Increase size of air shutter opening.
- To correct a lifting, but distinct, blue flame - Decrease size of air shutter opening.

The air shutter should be set approximately 2/3 open for natural gas, and approximately full open on LP gas. The oven burner air shutter adjustment is the same on ranges with a gas pilot or electric ignition.

OPERATION OF RANGE

Using Your Range

The range may have only part of the features described within this manual. If your range has some features which are not covered in this manual, these features will be covered in other enclosed literature.

Top Burner Operation

Note: When boiling food, the highest temperature that can be reached is the boiling point. When the liquid starts to boil, decrease the size of the flame until you reach the minimum flame that will hold the boil. This will save gas. It will also lessen the possibility of burning food or boiling food over, and help to keep your kitchen cooler. Use stable utensils with flat bottoms and always place the utensil on the burner grate before lighting the burner. Unstable or rounded bottom utensils will not contact properly with the grate and will affect the cooking efficiency. Select utensils large enough to avoid spillovers, but remember, over-sized utensils (diameters exceeding 8 1/2") can cause the range finish to discolor, craze or chip. Damage caused by oversized utensils, such as those sometimes used in canning, are not covered by the warranty. The finish has been manufactured to a commercially acceptable standard and its condition is dependent upon the care of the user.

Top Burner Valves

The top burner flame size should be adjusted so that it does not extend beyond the edge of the cooking utensil. As a matter of safety, it's urged 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.

Preheating

Heat the oven to the desired temperature before placing the food in the oven. Preheat for 10 to 12 minutes.

Opening Oven Door

Let hot air or steam escape before removing or replacing food.

Arranging Oven Racks

The oven racks should be arranged before the oven is turned "ON." Place the racks so the food is centered in the oven..

Temperature Selection

It is important to select to proper temperature setting. Imagine that the control has three sections: **Warm**, **Bake**, and **Broil**.

Warming

The broiler section of your range can function as a warming drawer to keep foods at serving temperature (175°F to 225°F). Place food on the broiler pan in the low position and set the oven control to the lowest setting ("WM").

Baking

Follow the recipe instructions when baking. Use correct ingredients, measure them carefully, and use the correct type and size of utensil suggested in the recipe. Remember to preheat properly. Avoid opening of the oven door as much as possible when baking.

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

Also when using glass bakeware it would be better to increase the preheat time to have exact stabilization of the oven's temperature. To do so allow 20 minutes time for temperatures up to 350°F and 30 minutes for temperatures up to 425°F.

Broiling

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

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

Always broil with the oven door closed. When broiling is completed, turn the oven control knob to the "OFF" position and remove the broil pan temporarily for cleaning.

DO NOT USE THE BROILER AREA FOR STORAGE OF UTENSILS.

Oven Racks

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

When more than one utensil is used, be sure to stagger them allowing space between each one. Do not allow the utensil to touch any part of the oven, especially the glass window. It is best to use two racks and place food so one utensil is not directly over another.

Rack Removal

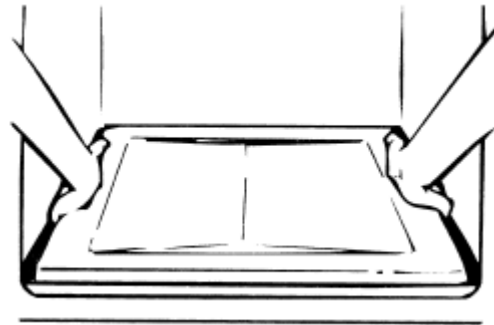
Pull the oven rack forward and lift up on the front of the rack so it will clear the rack keeper. To replace the oven rack, guide the angled rear portion of the rack under the rack keeper and slide the rack to the rear.

Never cover the oven racks with aluminum foil. Such practices will trap heat and cause intense heat in spots which usually give poor results. It can damage the porcelain finish as well as glass windows in oven doors (if equipped).

Removable Oven Bottom

First remove the racks from the oven. The oven bottom lifts from the rear. Grasp each side of the oven bottom and lift upward from the rear until the bottom is clear—lift it to remove from the front.

NOTE: If the oven bottom is replaced incorrectly it may warp and cause undesirable baking results.



The oven bottom has a porcelain enamel finish. To make cleaning easier, protect the oven bottom from excessive spillovers. This is particularly important when baking a fruit pie or other foods with high acid content. Hot fruit fillings or foods that are acidic in content, such as milk, tomato or sauerkraut, and sauces with vinegar or lemon juice, may cause pitting and damage to the porcelain enamel surface.

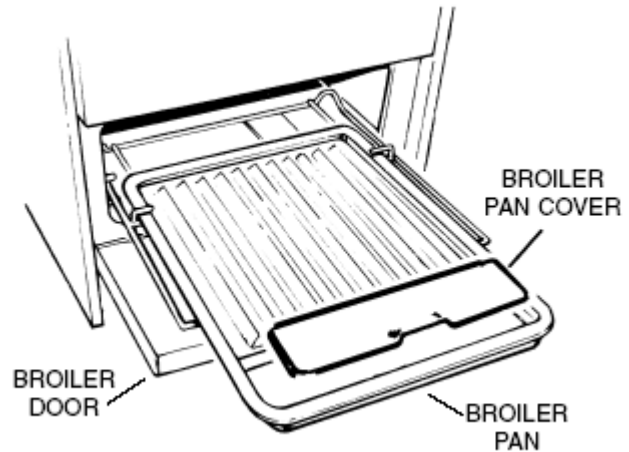
To protect the oven bottom surface, place a piece of aluminum foil slightly larger than the baking dish on the rack below to catch any boilovers. It should not completely cover the

rack as this would cause uneven heat in the oven. Aluminum foil should not be placed on the oven bottom.

If a spillover does occur on the oven bottom, allow the oven to cool first. You can clean the bottom with soap and water, a mild abrasive cleanser, soap-filler abrasive pads or an oven cleaner following package directions.

Broiler Compartment

The broiler pan is held in place by a wire broiler rack. To open the broiler, gently lift up and pull forward on the drop down broiler door. Pull the broiler pan forward. It will reach a temporary stop position. Continue to pull forward and the broiler pan will pull out to expose the entire broiler grill surface.



Remove the broiler pan from the broiler rack by lifting up on the front of the broiler pan so it will clear the wire rack. Then pull forward slightly and use both hands to lift the pan free of the rack. To return the pan to the broiler rack, pull the wire rack out to the stop position. Insert the pan into the recessed section of the broiler rack. Slide the pan in place under the pan retainers. Push the pan to the rear of the broiler compartment. Close the broiler door.

Economy Broiler

Your range may be equipped with this optional broiler. The outward appearance of the range will be the same. To open the broiler door, lift handle up slightly to release the door catch and then lower the door. In the broiler section there are two positions of stamped-in oven rack guides and a broiler pan and grill. When you want to broil, take one of the oven racks and insert it into the rack guide positions. Next, place the broiler pan and grill on the oven rack for broiling.

BROILING

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

broiling fatty meats, the lowest broil must be used, however, we recommend the lowest positions at all times. Always broil with the oven door closed. When broiling is completed, turn the dial to OFF and remove the broil pan temporarily for cleaning. Do not use the broiler area for storage of utensils.

OPTIONAL EQUIPMENT

Heavy Spillovers–Unusual Stains

The continuous cleaning oven feature will make cleanups easy. However, some spills or food types are harder for the oven to clean without a little assistance. For heavy spillovers, such as from an overfilled fruit pie or casserole, put a cookie sheet or aluminum foil on the oven bottom. Be sure the foil does not cover the air openings, so do not extend foil beyond oven bottom.

If you should get a heavy spillover on the oven bottom:

1. Brush off heavy soil with a nylon brush or plastic pad. **DO NOT USE** paper toweling, cloths or sponge. Oven walls are porous and particles of these materials will rub off on walls. Rinse area well with clean water only. Do not allow insulation under oven bottom to become wet.
2. If spillovers harden before they can be wiped away, they may become either a brittle crust or a varnish-type coating. The brittle crusts will loosen and flake off in time. This process can be speeded up by **GENTLY** tapping crust with a wooden or plastic utensil and then brushing crust away.
3. Any remaining soil will gradually reduce with continued oven use at normal baking temperatures.

DO NOT USE ANY TYPE OF OVEN CLEANER, POWERED CLEANSERS, SOAP, DETERGENT OR PASTE ON ANY CONTINUOUS CLEANING SURFACE. ALSO, DO NOT USE ANY ABRASIVE MATERIALS, STEEL WOOL, SHARP INSTRUMENTS OR SCRAPERS. THEY WILL DAMAGE THE FINISH.

Note: Over a period of time, wear marks may appear on the embossed rack supports. This is normal and results from sliding the oven racks in and out of the oven. Wear marks will not interfere with the overall cleaning action of the oven.

CLEANING THE RANGE

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 away the knob markings.

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.

Grates, Main Tops, Surface Burners and Sealed 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 shining finish. The heat from the burners will cause the grates to lose their shining finish.

NOTE: Top burner grates must be seated in the proper position with the retainer lug in the hole provided for it. This will prevent the burner grate from rotating or tilting. **To remove the range top on standard models**, first remove the grates. Lift up the front of the main top, then grasp the top at each side and pull it toward you. **On sealed burner models**, you must first remove the burner grates and burner heads.

When removing the burner head/s, the ignitor wire must be disconnected and secured in some fashion, paper clip, tape, etc., to keep it from falling through the access hole in the main top. Never immerse the ignitor in water. This can cause ignition problems. Clean the burner head with a non-abrasive soap filled scouring pad, 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. If there is a need to remove the main top, remove the four (4) attachment screws shown on page 13. After adjustment or cleaning, replace all parts to their original position. Care should be taken when connecting the ignitor wire as the ceramic ignitor base could be damaged. See page 13 for instructions.

The porcelain finish top can be cleaned with detergent and warm water. A mild glass wax can be used to shine the top.

Range tops finished in brushed chrome should be wiped clean of spatters or soiling after each use. Clean with a paper towel or a damp cloth. For heavy spatters, use a mild detergent and water. Wipe dry with a soft cloth.


A light coat of oil or thin cooking oil should be applied periodically to the chrome top surface and underside. This will help prevent moisture from penetrating the chrome surface.

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.

The grate and main top should be removed to gain access to the surface burners. Remove the burner and let it soak in hot sudsy water. Most stains will then wipe off; if not, scrub with a strong but non-abrasive cleaning pad. Rinse the burner thoroughly.

It is very important that the burner be 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.

Aluminum Foil in Oven and Broiler

 **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 utensil can be placed on the rack beneath the utensil.

Remove and discard aluminum foil after each use. This will help prevent greases 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.

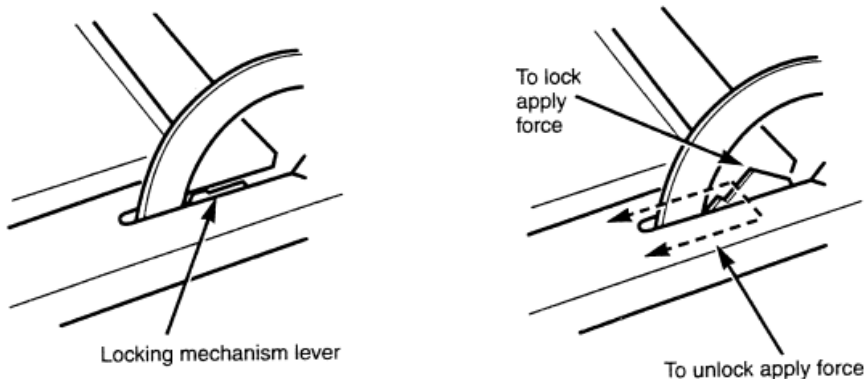
Repair Parts

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.

LIFT-OFF DOORS



Lift-Off Oven Door (on some models)

The oven door is removable (on some models) but it is heavy. You may need help removing and replacing the door.

To remove the door, open it to the full open position. Raise the locking mechanism by applying force to the locking mechanism lever. Close the door until it stops against the locking mechanism. Grasp firmly on each side and lift the door straight up and off the hinges.

To replace the door, position the slots in the bottom of the door squarely over the hinges. Then lower the door slowly and evenly over both hinges at the same time.

Open the door to the full open position and press the locking mechanism back into its original position.

DO NOT ATTEMPT TO CLOSE THE DOOR UNTIL THIS STEP IS COMPLETE. THE HINGE OR DOOR COULD BE DAMAGED.

HOW TO GAIN ACCESS TO THE BATTERY COMPARTMENT

Gaining access to the battery compartment:

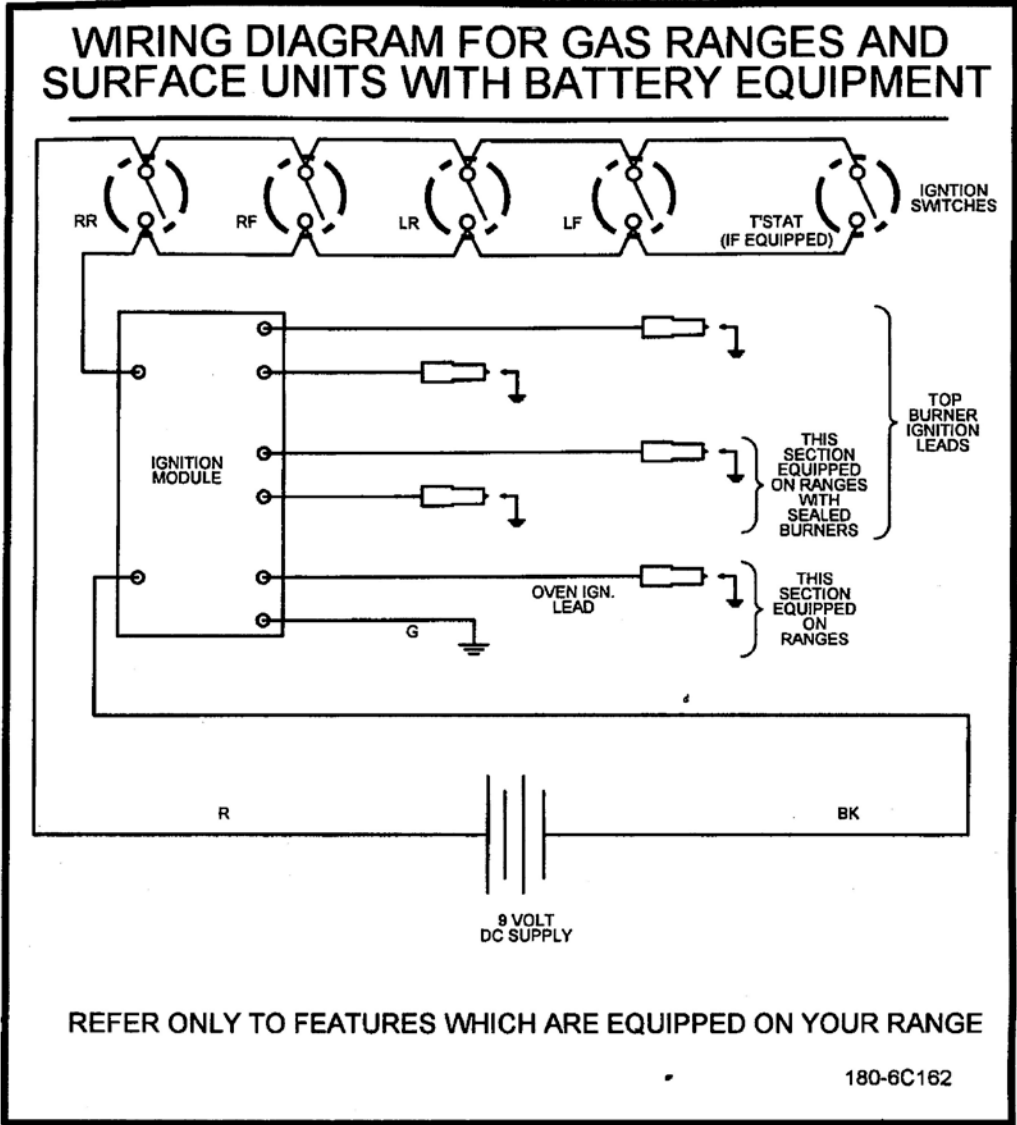
1. Locate the kick plate at the front, bottom of the stove
2. At the far upper left and upper right of the kick plate you will see a self tapping screw, remove each of these screws.
3. Pull away the kick plate, you now have access to the battery compartment

How to change the 9 volt battery

1. Locate the battery holder which is fastened to the bottom right side of the stove
2. Remove each of the 2 - 9 volt batteries
3. Ensure you replace with an Eveready or Duracell brand battery, this will ensure a stronger spark and reduce the amount of times you will have to replace the batteries

TROUBLE SHOOTING GUIDE

PROBLEM	CAUSE	CORRECTION
1. Surface burner fails to light.	<ul style="list-style-type: none"> a. Pilot is out. b. Range not connected to power supply (Solid State Ignition). c. Burner incorrectly rated d. Clogged burner ports. e. Top burner not properly positioned 	<ul style="list-style-type: none"> a. Relight pilot. b. Connect range to wall outlet, check circuit breaker or fuse box. c. Have serviceman rate burner. d. Clean ports in proper position on valve and burner hanger. e. Reposition burner.
2. Uneven flame.	<ul style="list-style-type: none"> a. Clogged burner ports. b. Uneven burner alignment. 	<ul style="list-style-type: none"> a. Clean ports with straight pin. b. Align burner.
3. Surface burner flames <ul style="list-style-type: none"> •Lifts off port. •Yellow in color. •Noisy when turned off. 	<ul style="list-style-type: none"> a. Improper air gas mixture. 	<ul style="list-style-type: none"> a. Have serviceman adjust burner -Or- Remove pan from burner. (Pan obstructs free air flow. Try again.)
4. Pilot goes out.	<ul style="list-style-type: none"> a. Burner and/or pilot incorrectly adjusted. 	<ul style="list-style-type: none"> a. Have serviceman adjust burner.
5. Oven does not light.	<ul style="list-style-type: none"> a. Pilot is out. b. Range not connected to power supply (Solid State Ignition). c. Moisture build-up in ceramic sleeve of oven electrode. d. Gas selector screw incorrectly set. e. Oven not set correctly. f. Oven calibration or burner out of adjustment. 	<ul style="list-style-type: none"> a. Relight pilot. b. Connect range to wall outlet. Check circuit breaker or fuse box. c. See Moisture in ALIGNMENTS AND ADJUSTMENTS section. d. Check selector screw. See step 4 in ALIGNMENTS AND ADJUSTMENTS section. e. Set indicator in MANUAL (MAN) or OFF position. f. Have servicer adjust burner.
6. Oven Temperature seems inaccurate. <ul style="list-style-type: none"> •Food takes too long. •Food cooks too fast. •Food pale in color. •Overbrowning •Overdone on outside and underdone in center. 	<ul style="list-style-type: none"> a. Oven was not preheated. b. Incorrect rack position c. Incorrect use of aluminum foil. d. Oven bottom incorrectly in place. e. Used incorrect type of utensil. f. Oven Calibration or burner out of adjustment. 	<ul style="list-style-type: none"> a. Preheat oven 10 minutes. b. Refer to Use of Oven Section. c. Refer to section on aluminum foil. d. Replace oven bottom correctly. e. Use shiny pans for cakes,cookies and biscuits. Use dull or glass utensils for pies and breads. Dark pans absorb heat and cause over-browning. f. Have serviceman calibrate oven and adjust burner.
7. Range clock and/or lights do not work.	<ul style="list-style-type: none"> a. Range not connected to power supply. b. Burned out bulb. c. Defective switch, starter, or ballast. (Fluorescent bulb.) d. Clock defective, loose wiring or connection. 	<ul style="list-style-type: none"> a. Connect range to outlet, connect backguard plug, check circuit breaker or fuse box. b. Replace bulb. c. Replace starter or ballast. Have serviceman replace switch. d. Have serviceman check clock assembly or loose connection.



Refer to this diagram for ranges equipped with battery spark ignition.



UNIQUE UGP 20/24/30 Stoves 1 YEAR LIMITED WARRANTY*

Unique Gas Products Ltd. warrants that this UNIQUE stove is free from 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 **only**. 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 your appliance fails to do so because of a defect in material or workmanship within one year from the original date of purchase:

We will at our option, repair, exchange, or correct by other means we consider appropriate, any part(s) we find to be defective except for the surface finish. ***Due to remote locations, it is the customer's responsibility to bring items to the dealer for review.** Any part(s) replaced or repaired will be warranted only for the balance of the original year. **Customer is responsible for labor.**

Ownership

This Warranty is made only to the first purchaser ("original purchaser") who acquires this stove for his/her own use and will be honored by **Unique Gas Products Ltd.** 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 stove **must** be serviced regularly as outlined in the Owner's Manual.

Unique Gas Products Ltd. the seller will not be liable for direct or indirect loss of foods caused by failure in operation. In case of damage, the owner must provide proof of purchase, Model, and Serial Number to the Seller or **Unique Gas Products Ltd.**

This warranty is LIMITED STRICTLY to the terms indicated herein, and no other expressed warranties or remedies there under shall be binding on us.

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 located at the bottom of the broiler cavity. The purchaser should always use the model and serial number when talking to or contacting the dealer from whom the appliance was purchased.

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 Gas Products - Customer Service directly at Toll Free 1-877-427-2266 or 905-827-6154

Unique Gas Products Ltd, 2245 Wycroft Road #5, Oakville, Ontario, Canada, L6L 5L7
Ph: 905-827-6154 Toll Free: 1-877-427-2266 Fax: 905-827-2027
www.UniqueOffGrid.com
e-mail: info@UniqueOffGrid.com