

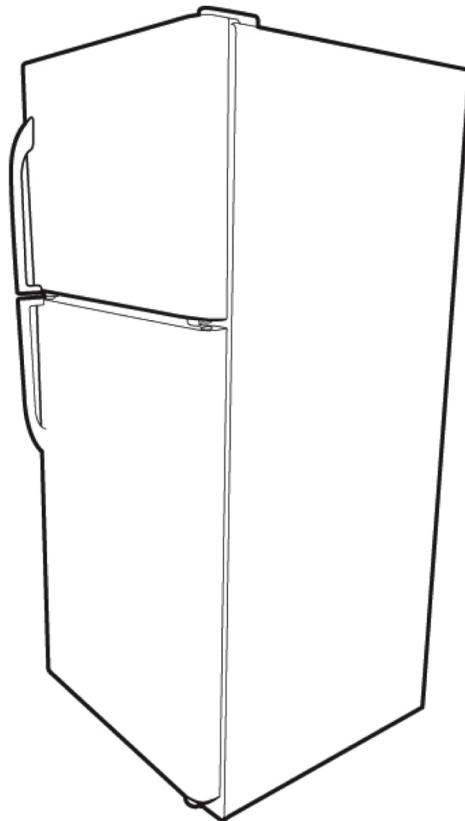
UNIQUE[®]

APPLIANCES

625.8 L / 22.1 cu. ft.

UGP 22 DV

Direct Vent Propane Refrigerator



OWNER'S GUIDE

serial number:

UNIQUE UGP-22 DV

DIRECT VENT REFRIGERATOR (Balanced Flue System) Installation and Owner's Manual

WARNING

FIRE OR EXPLOSION HAZARD

If you smell gas:

1. Open windows.
2. Do not attempt to light appliance and make sure the appliance is in the OFF position.
3. Extinguish any open flame.
4. Do not touch electrical switches.
5. Do not use electronic devices such as cell phones or landline phones.
6. Evacuate the building or recreational vehicle.
7. Shut off fuel supply at LP tank.
8. Call emergency services.

Failure to follow these instructions could result in fire or explosion, which could cause property damage, personal injury or death.

 **WARNING: In Canada, an unvented refrigerator shall only be installed in an area that is not normally occupied, not used in sleeping quarters and does not directly communicate with occupied areas.**

 **FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this unit or any other appliance.**

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

WARNING

CARBON MONOXIDE POISONING MAY CAUSE DEATH OR INJURY

When used without adequate combustion and ventilation air, the refrigerator may give off excess CARBON MONOXIDE, and odorless poisonous gas.

This is an unvented gas-fired appliance. The refrigerator uses air (oxygen) from the area in which the refrigerator is used. Adequate combustion and ventilation air must be provided. Refer to page 5.



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



UNIQUE[®]

APPLIANCES

MANUFACTURED AND CERTIFIED BY

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“Personal Service & Knowledge makes us Unique”

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Note: It is unsafe to operate your fridge without the supplied venting attached to the appliance due to the chance of Carbon Monoxide poisoning.

Welcome & Congratulations

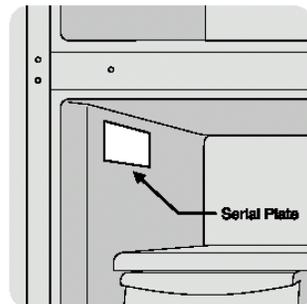
Congratulations on your purchase of a UNIQUE refrigerator!. We are very proud of our product and we are completely committed to providing you with the best service possible. Your satisfaction is our #1 priority. Please read this manual very carefully. It contains valuable information on how to properly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

We know you will enjoy your new refrigerator 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 refrigerator 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

Please record your model and serial # shown below for future reference. This information is found on your CSA rating/serial plate inside the refrigerator compartment.



Please mail in the **Warranty Registration Card** included with your refrigerator or you can register online at www.uniqueoffgrid.com



Safety and Warnings

A licensed gas installer must hook up the direct vent system.

Failure to fully hook up the direct vent system to the outside wall will result in flue gases being discharged into the room. This will result in an illegal uncertified application, and may result in unsafe levels of carbon monoxide, leading to injury and/or death.

If you smell gas

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

For your Safety

- Due to the potential of carbon monoxide (CO) from many different sources inside your dwelling, and to meet most building codes, the dwelling must have a separate wall-mounted CO alarming device. This is beyond any safety devices/construction inherent to the Unique appliance.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this unit or any other appliance

Warning

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information consult a qualified installer, service agency or the gas supplier.
- This product can produce Carbon Monoxide. Carbon Monoxide has no odour and can kill you. The burner and flue system must be kept clean. See owner's manual for cleaning instructions.

Installation Instructions

- The installation of the appliance must conform with local codes or, in the absence of local national Fuel Gas Code, ANSI Z233.1 and in Canada B149.2

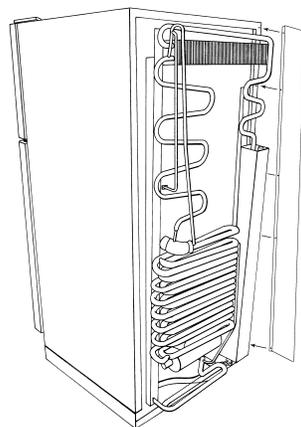


Installation of Appliance

For best performance at high ambient temperatures, there must be free air circulation over the cooling unit at the rear of the refrigerator.

Ensure that there is a free air space above the refrigerator and that the flue (chimney) on top of the cabinet is not covered in any way. Do not place the refrigerator in a space where air circulation is restricted. Follow “clearance” instructions.

This free-standing refrigerator requires accessibility to the back for servicing the gas equipment, which can be obtained by using a certified Flexible Metal Connector to allow the refrigerator to be withdrawn without disrupting the gas supply. “Where a flexible metal connector is used, it must comply with local authorities and in Canada with the provisions of the current Standard CAN 1-6.10, Metal Connectors for Gas Appliances”. However, if the Local Authorities require a rigid gas supply connector, the refrigerator should be located with sufficient space at the back for servicing or, if located against a wall a removable panel of a minimum size of 16” x 20” should be provided in the wall to allow access to the rear of the refrigerator. If you purchased a CM (CO Monitor model) you must follow instructions in Section 6 - 5.0 onward.



Heat Shield

The heat shield must be installed before operating the appliance. This is a CSA requirement.

Un-wrap the heat shield (located inside the box along with the appliance). Mount heat shield with the screws (supplied) to left side of the fridge. See diagram.

Heat Shield

Clearances

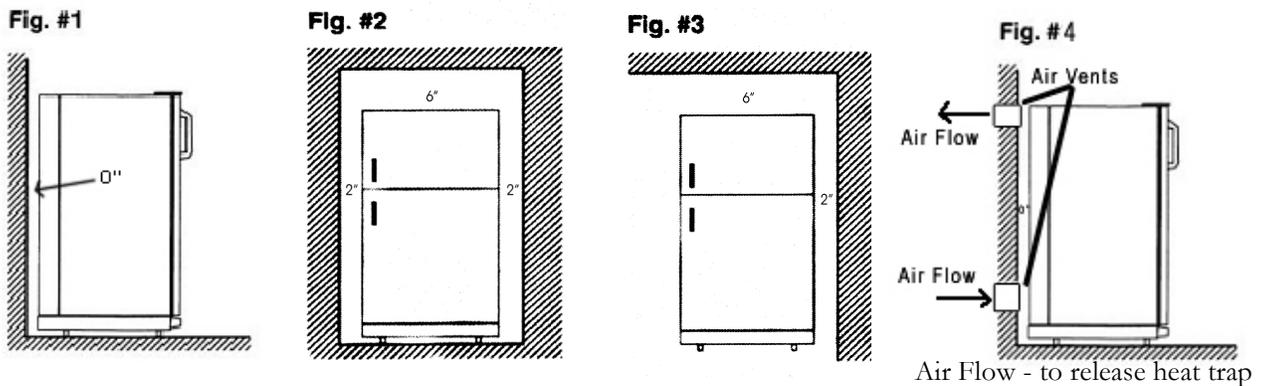
Minimum clearances to combustible materials are:

Top – 10"

Sides – 2"

Rear – 1" with left hand side rear shield mounted as shown in Figures. 1, 2 & 3.

Note: DO NOT install the appliance directly on carpeting. Carpeting must be removed or protected by a metal or wood panel beneath the appliance, which extends at least the full width and depth of the appliance.



- Fig#1 - This is ideal as both top and sides are open
- Fig#2 – During hot/humid weather this confined area will become very warm. To reduce heat build-up, we recommend providing an area for two air vents to circulate the air. One placed 6" off the floor and the other at or above the appliance top. Cold air return vents with adjustable louvers, work very well. This will allow hot air to evacuate the area and assist in air flow across the fins (similar to air passing across a radiator) – **See Fig #4**
- Fig#3 – If this is your opening you only need to stay the diagramed distance from the wall and ceiling. There is no need for additional venting.

Gas Connection

Hook-up to the gas supply line: 3/8" SAE (UNF 5/8" - 18) male flare connection. A backup wrench must be used when tightening gas supply fitting. All completed connections should be checked for leaks with a non-corrosive leak detector and/or soap and water for a bubble check.



WARNING – DO NOT USE FLAME TO CHECK FOR GAS LEAKS

The gas supply system must incorporate a pressure regulator to maintain a supply pressure of not more than 12" water column and no less than 11" water column. (Max setting)

Make sure the refrigerator and any other high BTU appliances on your line are turned on when checking the gas pressure. 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 pressures in excess of 1/2" psig.

If detailed instructions on the installation and connection of the gas supply are required, contact your dealer or distributor.

Leveling

Ensure the fridge is level by using a 2ft level. This is accomplished by adjusting the feet at the front, underneath the fridge.

Venting Installation Instructions

Before installing venting ensure you have followed the appliance installation instructions above, which includes the gas hook up, and the heat shield installation. This will allow you to install the venting and then proceed to start your fridge for use. You will need to ensure you have provided yourself with enough length of gas supply line to the fridge in order to pull your fridge out for servicing and for initial installation and hook up of the venting to your interior wall.

TOOLS & SUPPLIES REQUIRED FOR INSTALLATION OF VENTING

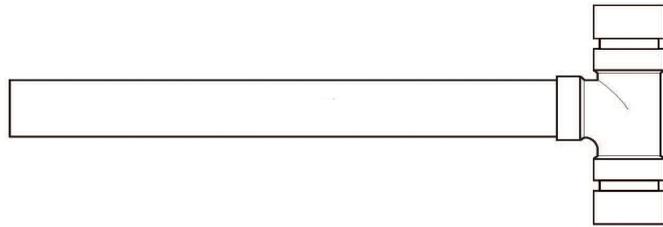
TOOLS	APPLICATION
Drill	Drill holes in exterior wall
Adjustable Drill Bit	Required to drill approx 2.375" hole in exterior wall
Small drill bit	To drill center hole positions for venting
Hack Saw/Hand Saw	To cut fresh air and flue exhaust tube to custom length for the application
Caulking Gun & Silicone Sealant	For sealing spaces around venting in wall



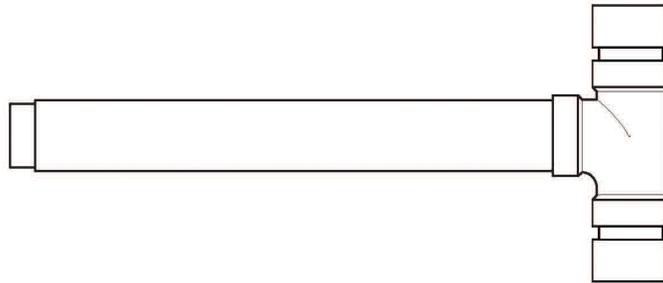
PARTS LIST - SUPPLIED (parts required for installation are found at back of appliance)

PARTS	LOCATION/FUNCTION
1 x Fresh air intake pipe	Back of appliance – fresh air supply
1 x Flue exhaust pipe	Back of appliance – flue exhaust
POLY PARTS BAG	
1 x Tube of high temp red silicone	To connect fresh air pipe and flue exhaust pipe to existing venting on appliance

Fresh Air Vent



Flue Exhaust Vent



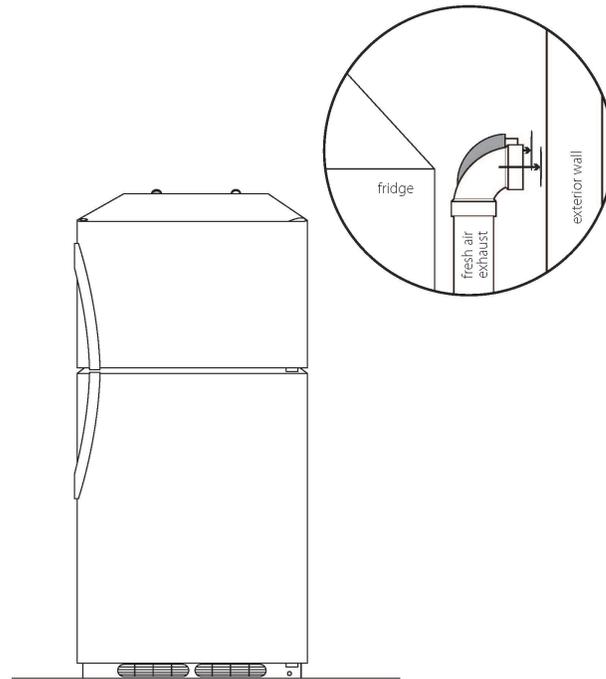
High Temp Silicone



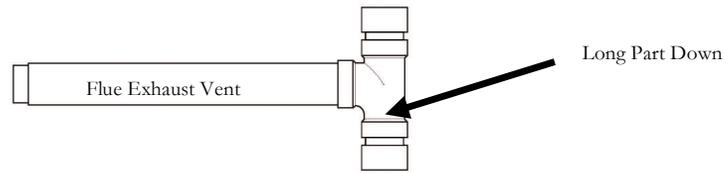
Fresh Air and Flue Exhaust Vent Location & Assembly

- If not already done, locate the fresh air vent, flue exhaust vent and poly bag containing high temp silicone from the back of the appliance and set aside.
- Decide where the fridge is to be located. It must be against an exterior wall keeping in mind that included with the fridge there is 19" of available venting from the exterior wall to the back of fridge (can be cut down to fit application)
- It's best to keep the location of the appliance as close as possible to the interior wall for optimal operation.
- The next step will determine where the holes are to be drilled to accommodate the fresh air and flue exhaust vents.
- Slide your fridge close as possible to the interior wall. Mark the bottom position of the fresh air vent tube that is attached to the fridge on your inner wall, also mark the top position with a pencil.
- Once you have done this go ahead and do the same for the flue exhaust pipe. **Note:** the flue exhaust tube could be a slightly different height.
- **Make sure you have leveled your fridge before the next step.**
- After both the fresh air and flue exhaust vents have been marked on your interior wall, find the center of each and mark. For the flue exhaust increase the height of the center marking approx 3/8". This will allow the flue exhaust tube to be on a slight upwards angle once installed. See Figure A on next page.

Figure A



-
- Now prepare to drill holes in the interior wall for each the fresh air and flue exhaust tube. Depending on what's on your outside wall you will have to make necessary adjustments in the drilling process.
 - Take your adjustable drill bit or similar tool and set it to a diameter of approx. 2.375" which is the outer diameter of the venting. We suggest you make it slightly larger to allow for thicker/deeper walls, This will allow for a little play if you do not have it lined up just right where measurements are not exact. The extra space can be filled in with silicone afterwards.
 - You now have your holes in the wall. The next step is to take each the fresh air vent and flue exhaust vent and push them through from the exterior wall inward. **Make sure the long part of the "T" on the flue exhaust vent, faces down – see below**

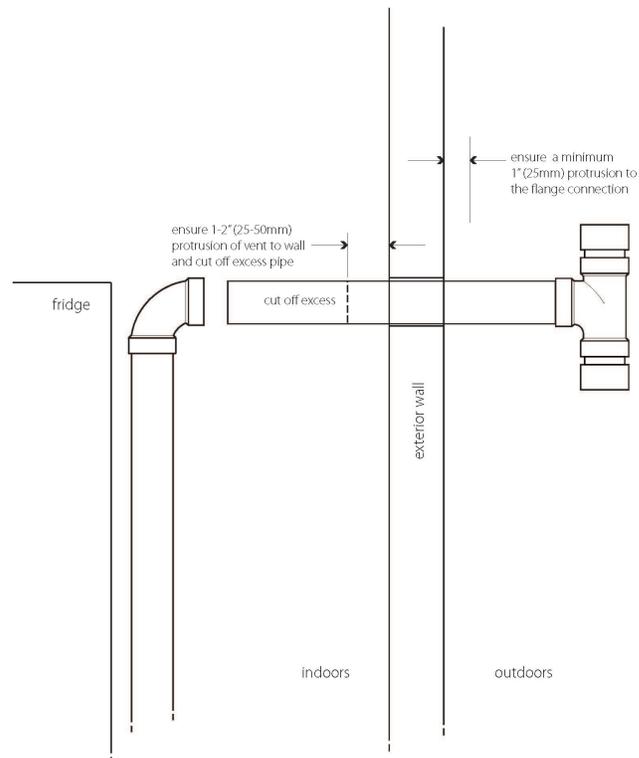


Note: Both the fresh air and flue exhaust vent can be cut down so that the fridge can be pushed as close as possible to the interior wall being mindful of the allowable clearances. The fridge comes with enough venting to vent your fridge 19" from the exterior wall to the back of your fridge.

In high wind situations the shorter you make the vents, the increased chance the fridge will shut down. An alternative solution is a vent shroud available through Unique.

- Push your fridge up against the interior wall to meet both the fresh air and the flue exhaust vent that you have just pushed through, temporarily connect them to the fridge in order to determine what length you need to cut off, if any.

Figure B



- In order to determine what lengths you need to cut off measure from the inside wall to the back of your fridge. We suggest allowing 1" for clearance between the back of the fridge and the interior wall. Therefore cut the fresh air and the flue exhaust vent with suggested tools allowing for a 1" to 2" protrusion or more through the interior wall into the room and a minimum 1" space from the exterior wall to the flange connection.

Note: *You will find that on the flue exhaust tube there is a slight protrusion of the aluminum interior vent tube; this allows you the ability to connect it to the fridge's chimney. Ensure you maintain this protrusion when cutting your flue exhaust tube.*

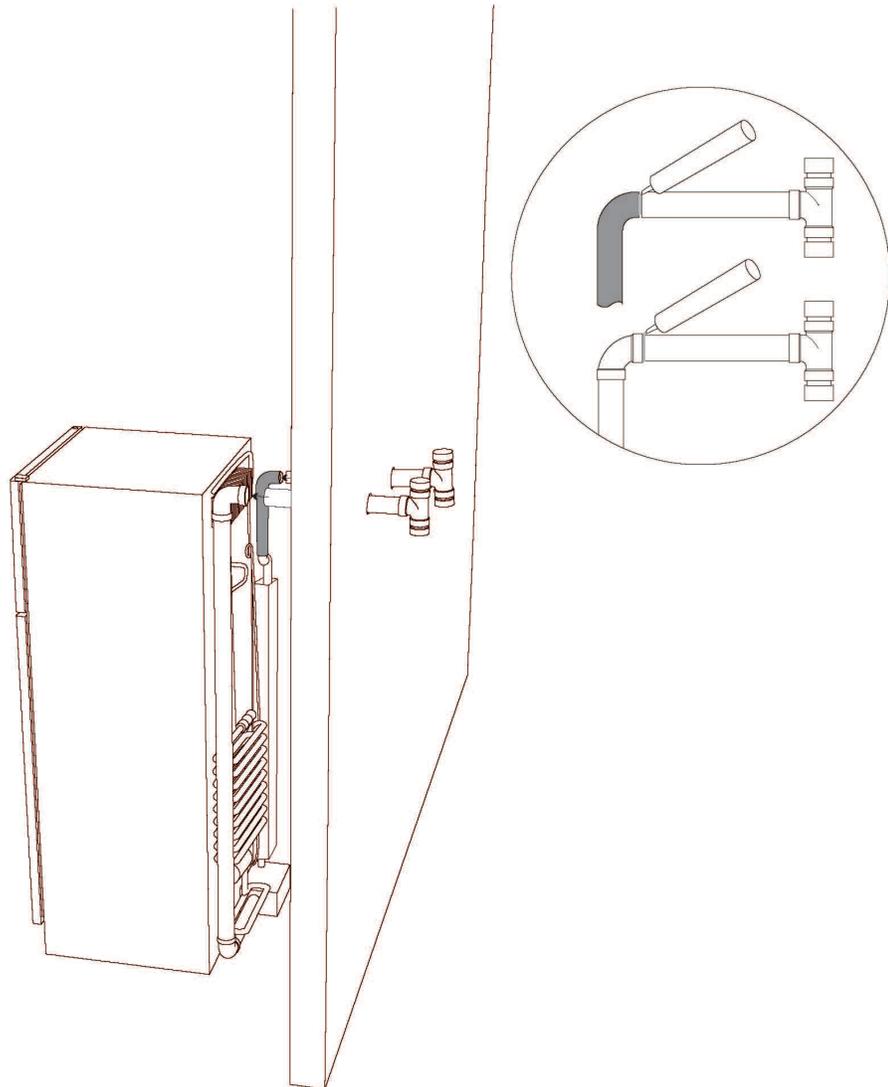
Please be aware the venting does not have to be cut down as it will operate with the supplied vent lengths. Only cut down the lengths if the venting will protrude too far out from the exterior wall and will be in the way of a walkway, etc where someone may bump into them. ***In high wind situations the shorter you make the vents, the increased chance the fridge will shut down. An alternative solution is a vent shroud available through Unique***

CONNECTING VENTING TO FRIDGE

- After cutting your tubes to the required length for your application, push your fridge up to the fresh air and flue exhaust tube. They will fit **into** the venting connections on the fridge. Take the high temp silicone and apply a ¼" bead around both the outside of the fresh air and the flue exhaust vents or the inside of the venting that's attached to the fridge. Either way you want to ensure an air tight fit once they are joined together. **See Figure C on next page.**
- For the flue exhaust once you have joined the connection you can pull the black insulation from the chimney bend over the connection to cover it. This will ensure it's well insulated.

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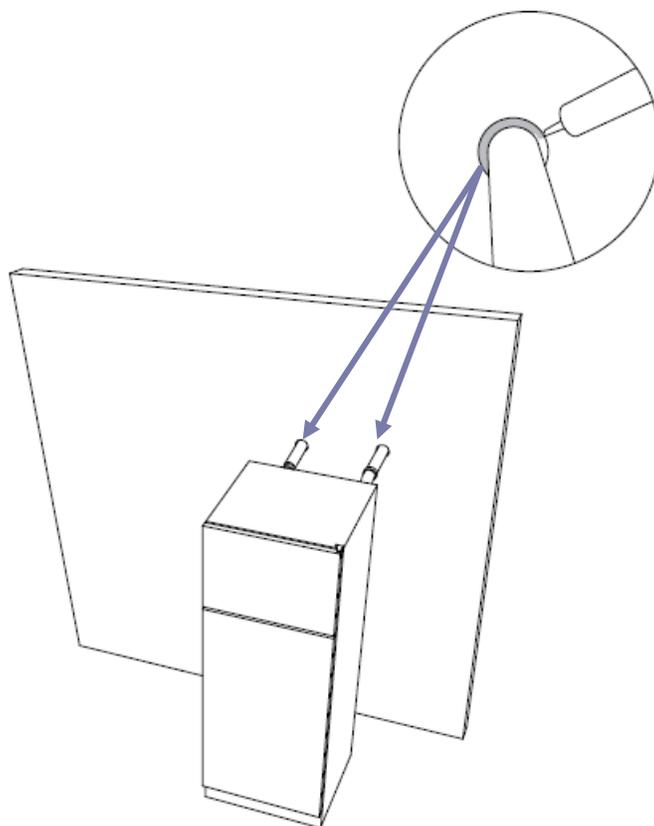
Figure C



Sealing the fresh air and flue exhaust tubes at interior and exterior wall

- You now need to seal the inside and exterior spaces surrounding both the fresh air tube and flue exhaust. **See Figure D below on next page.**

Figure D



Venting installation is now complete. You now can move onto General Operating Instructions – **Chapter 3**

General Operating Instructions

Importance of Levelling a Refrigerator

The refrigerator must be adjusted to a horizontal position in both directions. In an absorption refrigeration system, ammonia is liquefied in the finned condenser coil at the top rear of the refrigerator. The liquid ammonia then flows into the evaporator (inside the freezer section) and is exposed to circulating flow of hydrogen gas, which causes the ammonia to evaporate, creating a cold condition in the freezer.

When starting this refrigerator, the cooling cycle may require up to 8 hours of running time to begin cooling before the unit is fully operational. After 8 hours you can **slowly** begin loading the compartment.

The tubing in the evaporator section is specifically sloped to provide a continuous movement of liquid ammonia, flowing downward by gravity through this section. If the refrigerator is operated when not level, liquid ammonia will accumulate in sections of the evaporator tubing. This will slow the circulation of hydrogen and ammonia gas, or in severe cases, completely block it, resulting in a loss of cooling. Warranty will not cover recharge/rebuild if caused by not running the fridge level.

This refrigerator operates only on LP Gas (Propane)

Note: After changing an LP tank, or after a long shut off period, the gas line is likely to be filled with air. You may have to repeat the lighting procedure several times to purge the air out of the gas lines. We suggest first turning off gas at the control panel, then the tank, this will reduce an air trap in the gas line.

Gas Operation

“Start Up” Procedure – see Figure # 5 on next page for control panel

1. Locate the control panel below the bottom of the fridge door, behind the plastic grill, pull off plastic grill to access controls.
2. Turn the gas shut off valve **C** to the ON position – to the left
3. Turn thermostat button **B** fully clockwise (Max), start to spark ignitor button **A** before depressing the gas control button **E**, there may be a period of time required for air to escape from the gas line and flow up to burner. **Length of time will vary depending on distance of the fridge to propane tank.** Continue pushing the igniter button while holding in the gas button until the needle in the flame indicator **D** moves into the green area (to the left). *It is important that you start sparking first before pressing in the gas button, otherwise you may flood the burner box with gas, if this happens it will not light and you will have to wait a period of time for the gas to dissipate before starting the process again.*
4. When the needle starts to move into the green area, this means flame is now lit. Stop sparking and continue to hold gas button **E** down for an additional 10 seconds. Release gas button, fridge should now stay lit and the needle should remain in the green area.
5. Once all the above has been done and you are ready to re-start your fridge for use, leave the thermostat button at **“4”**. Setting the thermostat to **“4”** will allow the fridge to get to optimum cooling temperature. It may be necessary to adjust the temperature control on the thermostat knob to suit your needs.
6. The quantity of food in the refrigerator, the frequency with which the refrigerator doors are opened and the room temperature will all affect refrigerator temperatures.

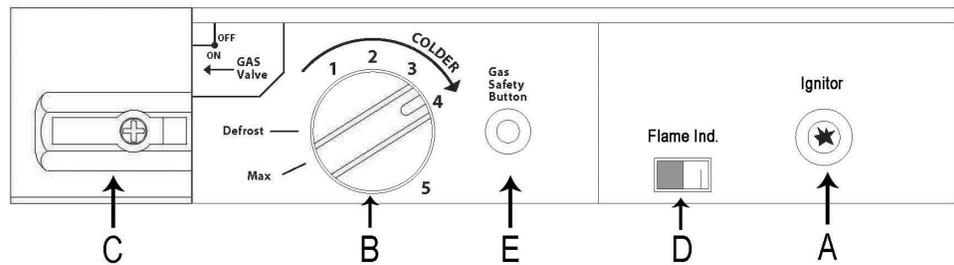
Note: If ignition does not occur immediately while lighting the refrigerator, you have flooded the burner box, wait 5 to 10 minutes and repeat. This time will allow the propane to dissipate then repeat the lighting process again. The fridge must not run with any of its venting disconnected or with burner box cover removed, except for servicing/testing the unit. Doing this will cause a danger of carbon monoxide entering the room.

“Shut Down” Procedure

1. Turn knob C to Gas “Off” position – to the right.

CONTROLS – See Fig 5. for description

Figure 5



Thermostat

A thermostat controls the refrigerator cooling temperature; it can be adjusted by turning knob **B** to different settings to maintain the desired refrigerator temperature. Knob **E** also incorporates a safety device, which automatically shuts off the supply of gas if the flame goes out. The piezo electric igniter discharges sparks onto the burner when the button is pushed.

1. **“Defrost” Defrost setting on the Gas Thermostat:** In gas operation, the thermostat closes its main valve and the burner runs continuously at the bypass rate or pilot flame. (turn fully counter clockwise)
2. **“Max” Setting of the Thermostat:** In gas operation, the thermostat allows the burner to remain on high flame continuously. (turn clockwise)
3. The thermostat can be adjusted between “Max” and “Defrost” to obtain the desired fridge temperature.

When the thermostat reaches the set temperature, it will reduce the burner back to bypass operation.

The setting of the thermostat is critical; we recommend it be adjusted to maintain a dry frost on the cooling fins (approx. 38° Fahrenheit or 3° Celsius). Adjust the thermostat knob closer to “Max” (clockwise) when the ambient temperature rises.

How to Use the Refrigerator

FOOD STORAGE COMPARTMENT

The food storage compartment is completely closed and unventilated, which is necessary to maintain the required low temperature for food storage. The coldest areas in the refrigerator are under the cooling fins and at the bottom of the refrigerator. The warmer areas are on the upper door shelves. This should be considered when placing different types of food in the refrigerator.

FROZEN FOOD STORAGE COMPARTMENT

Quick frozen soft fruits and ice cream should be placed in the coldest part of the compartment which is at the bottom of the aluminum liner. Frozen vegetables, may be stored in any part of the compartment.

This compartment is not designed for deep or quick freezing of food. Meat or fish, whether raw or prepared, can be stored in the frozen food storage compartment provided they are pre-cooled in the refrigerator. To prevent food from drying out, keep it in covered dishes, containers, plastic bags or wrapped in aluminum foil.

Defrosting

Frost will gradually accumulate inside the refrigerator and freezer surfaces. It must not be allowed to grow too thick as it acts as an insulator and adversely affects the refrigerator performance. Check the formation of frost every week and when it exceeds 3/8” thick, defrost the refrigerator. It will not hurt the fridge to have the ice buildup. If it gets too thick it will act as an insulator and hamper the cooling ability of the fridge.

Defrosting can be done with the fridge running if so desired. Simply open both doors and turn thermostat to defrost, or fully counter clockwise. Once the ice starts to melt a towel can be placed under the evaporator fins in the fridge, then pull off the ice. Wipe the fins clean and shut both doors. For the freezer, defrosting

time can be reduced by filling a tray with hot water and placing it in the freezer compartment. Again wipe clean with a towel once melted.



DO NOT USE A HOT AIR BLOWER, PERMANENT DAMAGE COULD RESULT , DO NOT USE A KNIFE, AN ICE PICK, OR ANY OTHER SHARP TOOLS TO REMOVE FROST FROM THE FREEZER COMPARTMENT.



FRIDGE SECTION

Inside the refrigerator compartment, the defrost water runs from a collector channel to a drip tray/cup at the rear of the refrigerator where it normally evaporates. If heavy frost has built up on the cooling fins creating a lot of defrost water, beware your water reservoir may overflow. We suggest you inspect the reservoir before and after defrosting.

FREEZER SECTION

This area must be wiped down with cloths to remove water after defrosting; there is no drain for this compartment

Note: When all frost has melted in the freezer compartment and the interior of the refrigerator it should be wiped up with a clean cloth. Set the thermostat to its Max position until desired interior temperature has been achieved, approx. 8 plus hrs dependent on room temperature, and then replace all food.

Cleaning

Cleaning the refrigerator is usually done after it is defrosted or put into storage. To clean the interior liner of the refrigerator, use a lukewarm dish soap solution. Use only warm water to clean the finned evaporator, gasket, ice trays and shelves.



Never use strong chemicals or abrasives to clean these parts as the protective surfaces will be damaged. It is important to always keep the refrigerator clean. Dish soap is recommended.

Interior Light

The interior light is located inside the fridge compartment at the top. You can replace it by unscrewing counter clockwise. Four “D” size batteries operate the interior light. The battery compartment is located on the exterior back of the fridge, upper right side while facing the back of the fridge.

Shut Down Procedure

- A. Turn gas valve knob "C" to the "off" position
- B. If the refrigerator will not be in operation for a period of weeks, it should be emptied, defrosted, cleaned and the doors left open. The ice tray should also be dried and kept outside the cabinet. Also turn off gas at gas control then the main supply source.

Maintenance & Service

The user should be aware of service that must be done on a regular schedule to keep the refrigerator operating properly. Installation must be by a licensed gas fitter in accordance with local codes or in the absence of local national Fuel Gas Code, ANSI Z233.1 and in Canada B149.2 Propane Storage and Handling Code (latest edition).

REFRIGERATOR REMOVAL

Before working on the refrigerator, shut off the gas supply. Disconnect the gas supply line at the rear of the refrigerator. Always use a backup wrench when loosening and tightening this connection. Cap the gas supply line and remove the refrigerator. Replacement is the reverse of removal. Check all connections for gas leaks.

Refer to Chapter 2 INSTALLATION

PERIODIC MAINTENANCE

Before working on refrigerator, shut off the gas supply. Disconnect the gas line at the rear of the refrigerator. Always use a backup wrench when loosening and tightening this connection. Cap the gas supply line and remove refrigerator. Replacement is the reverse of removal. Check all connections for gas leaks. **Refer to Chapter 2, Installation.**

To keep your refrigerator operating effectively and safely, periodic inspection and cleaning of several components is recommended once or twice a year, sometimes more often depending on environment.

- It's important to keep the area at the back of the refrigerator clean. Clean the coils on the back of the refrigerator. Use a soft bristled brush to dust off the coils.



Note: The following maintenance is required at least once or twice a year at least.

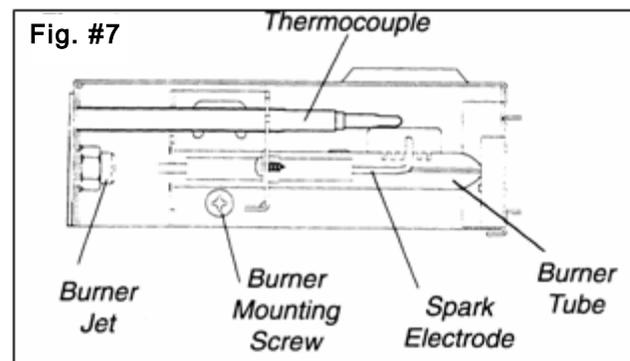
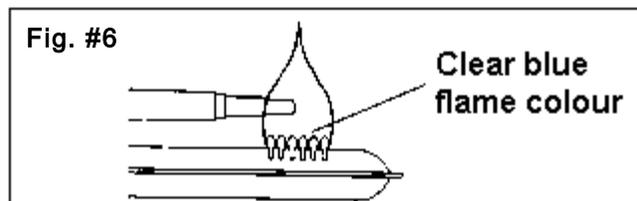


- Check all connectors in the complete refrigerator LP gas system for gas leaks. The LP gas supply must be turned on. Apply a non-corrosive bubble solution to all LP connections. The appearance of bubbles indicates a leak and should be repaired **immediately** by a qualified serviceman.



WARNING – DO NOT USE FLAME TO CHECK FOR GAS LEAKS

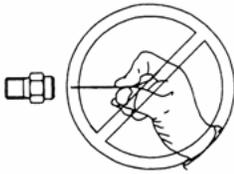
Check burner flame for proper appearance. The flame should be light blue with no yellow at the tip. See figure #6



- The LP gas pressure should be checked and the main regulator readjusted if pressure is incorrect. The correct operating pressure is 11" W.C. (water column).
- Inspect the flue baffle, it should be clean and free of soot. Any soot formation indicates improper functioning of the burner. The flue and burner both require cleaning in the following manner:
 - Remove cover from the burner housing.
 - Disconnect the wire from the spark electrode
 - Remove the burner
 - Remove the wire and flue baffle from the top of flue tube. Clean the flue from the top using a flue brush, **be sure to cover the**

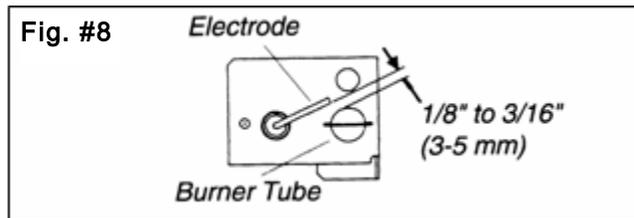
burner if remaining intact to eliminate dirt falling into burner. Replace the flue baffle.

- Clean burner tube with compressed air, check for fluff or spider webs.
- Before removing burner orifice, clean burner area of any soot, scale or dirt. Remove the orifice and soak it in alcohol (isopropyl alcohol or thinners) and blow it out with compressed air. Re-install and tighten burner orifice.
- Re-install burner



Warning - DO NOT use a pin or wire when cleaning the burner orifice as damage can occur to the precision opening. This can cause damage to the refrigerator or create a fire hazard. It will also create **extremely dangerous** levels of carbon monoxide.

- Be sure to reconnect the wire to the electrode. Check the electrode for proper location and gap. **See figure #8**



- The inlet & outlet gas fittings on the refrigerator need to be checked for leaks. Apply a non-corrosive bubble solution to the fittings and observe for leaks. The safety valve will not allow gas pressure to any connections between it and the burner orifice. These fittings must be checked while burner is in operation (gas flow will be present between safety valve and burner head).



WARNING – The safety valve (“E” button Fig#5) must be manually depressed to allow gas pressure to flow to the burner orifice. Be sure to apply the leak check solution before depressing the safety shut-off. **DO NOT** allow any open flame, sparks, smoking, etc. in the area of the test. **DO NOT** depress safety shut-off for over 30 seconds.



- If leak occurs, then allow ten minutes to dissipate from the burner area. Fix leak then light the burner according to the instructions under GENERAL OPERATION INSTRUCTIONS – GAS OPERATION, CHAPTER 3



TROUBLESHOOTING INSTRUCTIONS & SUGGESTED SPARE PARTS TO KEEP ON HAND

REFRIGERATOR DOES NOT COOL, CHECK LIKELY CAUSES:

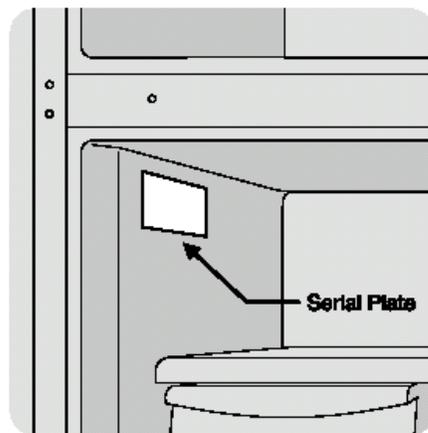
1. Burner orifice clogged. Clean. See section Maintenance & Service, CHAPTER 4, Item #2. Periodic Maintenance, Items 1-9.
2. Check to ensure refrigerator is level – (left to right and front to back).
3. Restriction on air flow across cooling unit.
4. Heavy frost build up on evaporator fins. Defrost.
5. Flue baffle not inserted properly in flue tube.
6. Improperly set thermostat. See paragraph on thermostat. In hot weather or heavy use the setting should be closer to “Max” than usual.
7. Burner dirty. Clean. See Section MAINTENANCE & SERVICE, CHAPTER 4, PERIODIC MAINTENANCE
8. LP gas pressure low at burner. Regulator pressure must not drop below 11 inches W.C (water column). CHAPTER 2, GAS CONNECTION
9. Burner not located properly under the flue tube. Relocate, flame must be directly into flue
10. Burner damaged. Replace.
11. Odours and fumes
 - Dislocated burner
 - Damaged burner
 - Dirty orifice
 - Dirty flue tube – CHAPTER 4.

Spare Parts

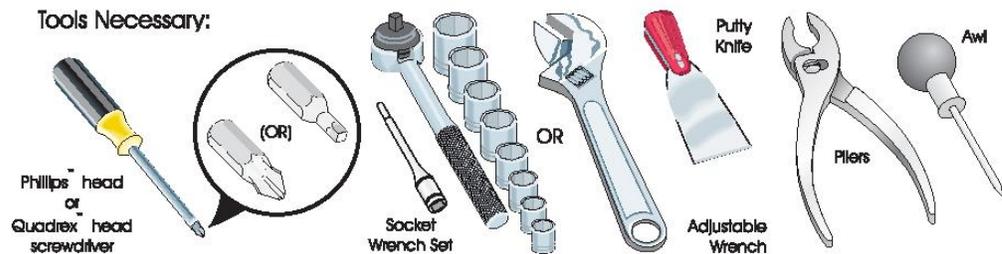
The following is a list of commonly used parts which are available:

- Burner orifice
- Burner
- Electrode
- Thermocouple
- Safety valve & thermostat
- Piezo igniter (push button)
- Baffle

Contact your dealer or an authorized service center for parts and repairs as needed. Quote Model & Serial # - See CSA rating/serial plate on inside left wall.



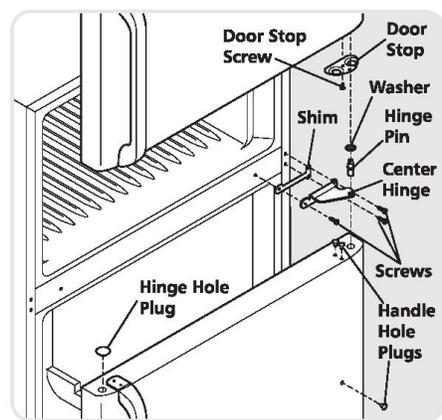
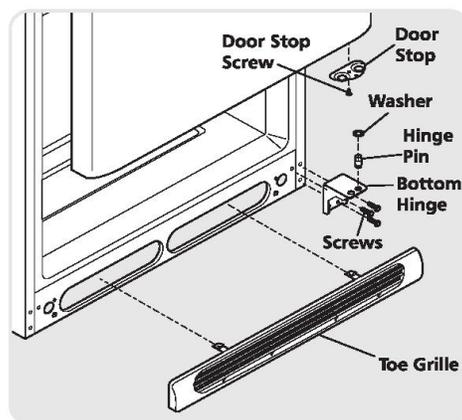
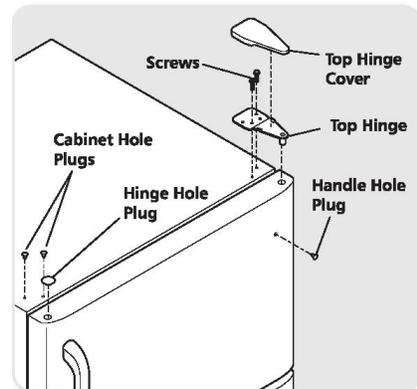
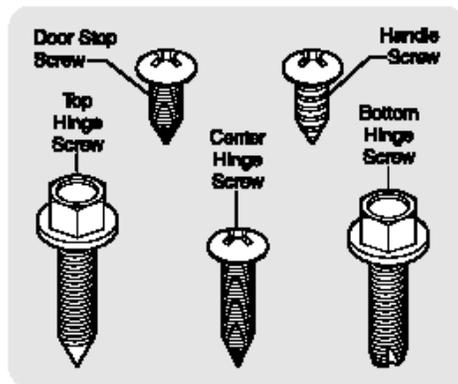
Door Removal & Reversal Instructions



NOTE: The direction in which your refrigerator doors open (door swing) can be reversed, from left to right or right to left, by moving the door hinges from one side to the other. A qualified person should perform reversing the door swing. *Some earlier Stainless Steel models are not reversible, they had to be ordered as Left or Right hinged.*

1. Remove toe grille and top hinge cover.
2. Remove top hinge with 3/8" hex driver and lift freezer door off of center hinge pin. Set door aside.
3. Unscrew center hinge pin using adjustable wrench and save for reassembly. Ensure plastic washer stays on hinge pin.
4. Lift refrigerator door off of bottom hinge and set aside.
5. Remove center hinge and shim by removing inside screw and loosening two outside screws enough to allow hinge and shim to slide out. Tighten screws. Loosen two outside screws on opposite side of refrigerator, remove inside screw and install center hinge.
6. Remove three screws on bottom hinge with 3/8" socket wrench. Install bottom hinge on opposite side with the three screws removed.
7. Unscrew bottom hinge pin using adjustable wrench. Move hinge pin to other hole in hinge and tighten with adjustable wrench.

8. Reverse door handles (see instructions on next page).
9. Move freezer and refrigerator door stops to opposite side. Before starting screws, use an awl to puncture the foam.
10. Position refrigerator door onto bottom hinge pin and screw center hinge pin through center hinge into top of door. Close refrigerator door to help align hinge hole.
11. Tighten center hinge pin with adjustable wrench.
12. Remove cabinet and hinge hole plugs and move to opposite side.
13. Lower freezer door onto center hinge pin.
14. Close freezer door. Have an assistant lift up on opposite side of door while tightening screws to install top hinge.
15. Replace toe grille and top hinge cover.



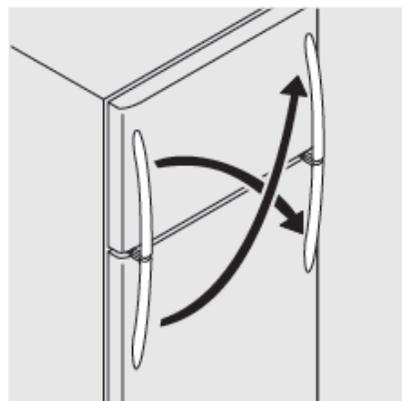
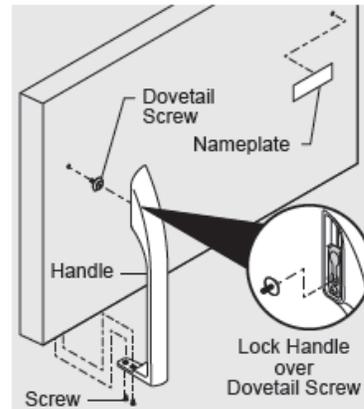
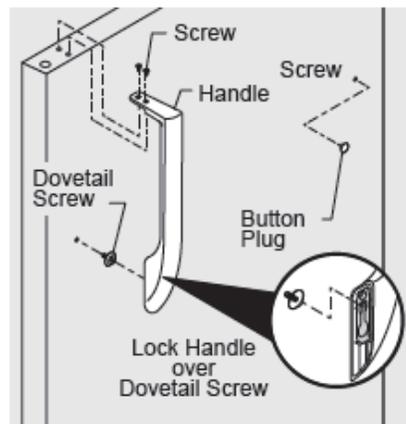
To Remove Fridge or Freezer Handle

(Handles may be easier to reverse while doors are off.)

1. Remove two screws attaching handle to bottom of freezer door.
2. Lift off handle from dovetail screw

To attach Fridge or Freezer Handle

1. To reinstall handle on opposite side, first remove small plug on side of door.
2. Move dovetail screw from one side of the door to the opposite side
3. Slide the handle over the screw
4. Attach handle to bottom of door – two screws
5. Take removed plug and insert into hole from where you just removed the dovetail screw





Temperature Controls

Note: Maximum setting is override; therefore the thermostat function is not operational at this setting. This setting is usually only required during very hot and humid days.

COOL DOWN PERIOD

To ensure safe food storage, allow the refrigerator to operate with the doors closed for at least 8 hours before loading it with food.

REFRIGERATOR CONTROL

NOTE: When first setting the controls or when changing a setting, wait 24 hours for the temperature to stabilize before making additional changes.

TEMPERATURE ADJUSTMENT

- **Adjust temperature gradually: move the knob in small increments, allowing the temperature to stabilize.**
- For colder interior temperatures, turn the knob clockwise.
- For warmer interior temperatures, turn the knob towards counter-clockwise

Adjusting the refrigerator control will change temperatures in both compartments.

Remember there is no fan to circulate the air in the refrigerator and freezer compartments as in an electric fridge. For good circulation, do not block the internal cooling fins on back-wall and try to maintain a temperature of 38° F or 4°C in the fridge

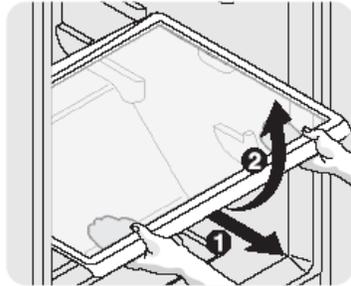
NOTE: When first turning refrigerator on, move refrigerator controls to Max, which is the recommended initial setting. After 24 hours, adjust the controls as needed.

Looking Inside



SHELF ADJUSTMENT

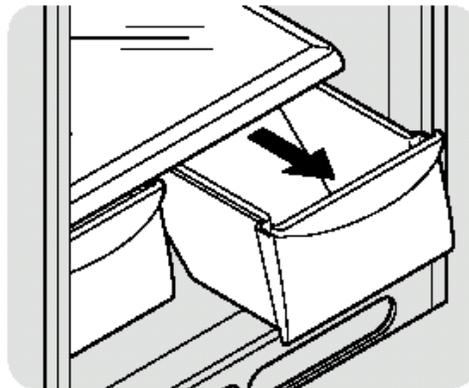
Refrigerator shelves are easily adjusted to suit individual needs. Before adjusting the shelves, remove all food.



Sliding Glass Shelf

Crispers & Deli Drawers

The crispers, located under the bottom refrigerator shelf, are designed for storing fruits, vegetables, and other fresh produce. Wash items in clean water and remove excess water before placing them in the crispers. Items with strong odors or high moisture content should be wrapped before storing.



Crisper Drawer

Food Storage Ideas

FRESH FOOD STORAGE

- The fresh food compartment should be kept between 38° F and 40° F (3.3° C and 4.4° C) with an optimum temperature of 38° F (3.3°C).
- Avoid overcrowding the refrigerator shelves. This reduces the circulation of air around the food and results in uneven cooling.

FRUITS AND VEGETABLES

- Storage in the crisper drawers traps moisture to help preserve the fruit and vegetable quality for longer time periods.

MEAT

- Raw meat and poultry should be wrapped securely so leakage and contamination of other foods or surfaces does not occur.

FROZEN FOOD STORAGE

- The freezer compartment should be kept at 8.6°F (-13°C) at a 77°F (25°C) room ambient
- A freezer operates most efficiently when it is slowly loaded to 2/3 full.

PACKAGING FOODS FOR FREEZING

- To minimize dehydration and quality deterioration, use aluminum foil, freezer wrap, freezer bags or airtight containers.
- Force as much air out of the packages as possible and seal them tightly. Trapped air can cause food to dry out, change color, and develop an off-flavor (freezer burn).
- Wrap fresh meats and poultry with suitable freezer wrap prior to freezing.
- Do not refreeze meat that has completely thawed.

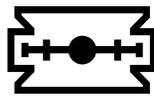
LOADING THE FREEZER

- Avoid adding too much warm food to the freezer at one time. This overloads the freezer, slows the rate of freezing, and can raise the temperature of frozen foods.
- Leave a space between the packages, so cold air can circulate freely, allowing food to freeze as quickly as possible.
- Avoid storing hard-to-freeze foods such as ice cream and orange juice on the freezer door shelves. These foods are best stored in the freezer interior where the temperature varies less.

Care and Cleaning

Keep your refrigerator and freezer clean to prevent odor build-up. Wipe up any spills immediately and clean both sections at least twice a year. **Never** use metallic scouring pads, brushes, abrasive cleaners or strong alkaline solutions on any surface. **Do not** wash any removable parts in a dishwasher.

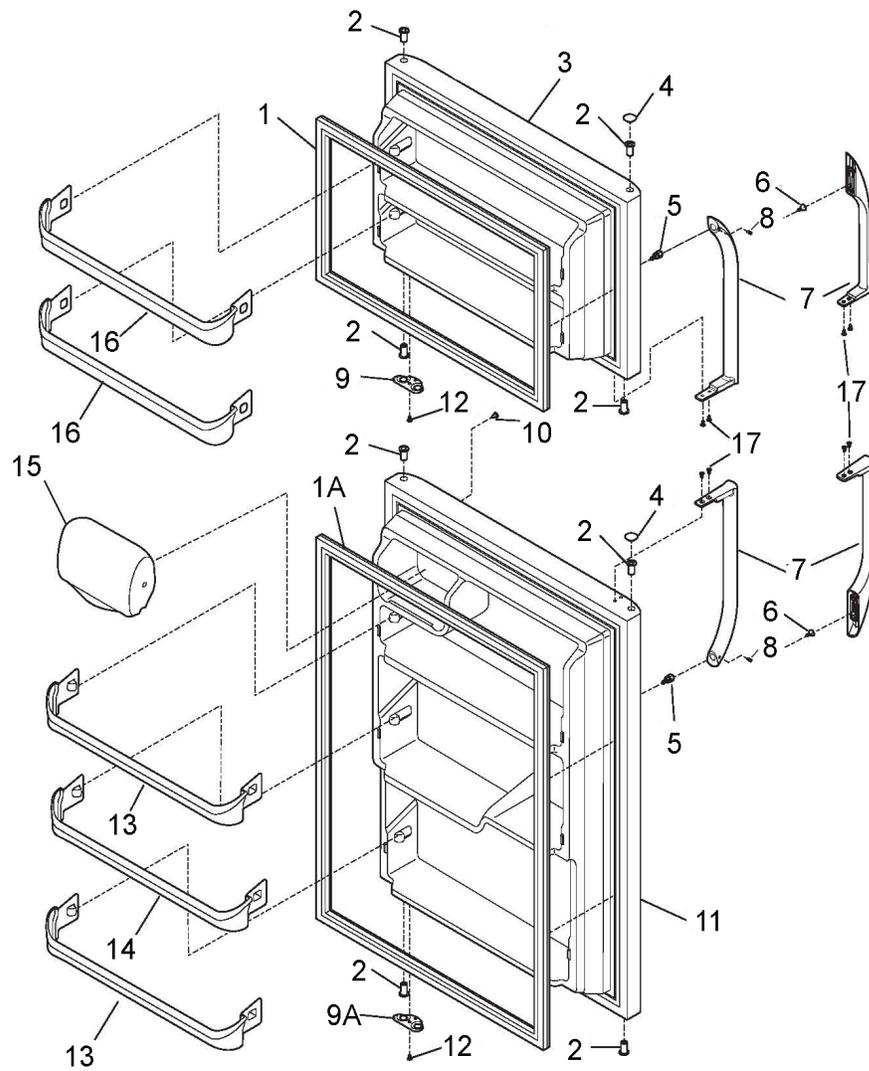
- **When moving the refrigerator, pull straight out. You must turn gas off at source or have adequate flex line to move refrigerator. Do not shift the refrigerator from side to side as this may tear or gouge the floor covering and damage the gas supply line.**
- **Damp objects stick to cold metal surfaces. Do not touch refrigerated surfaces with wet or damp hands.**

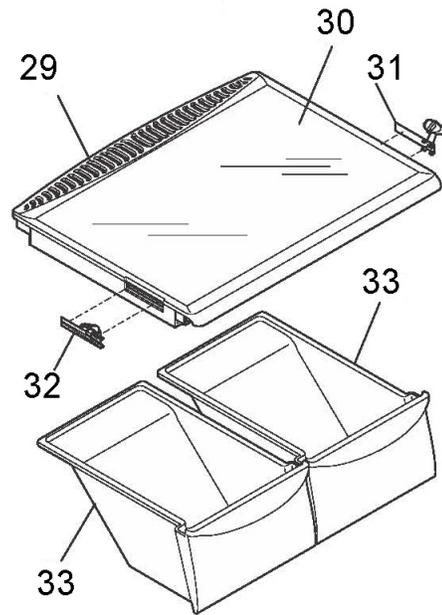
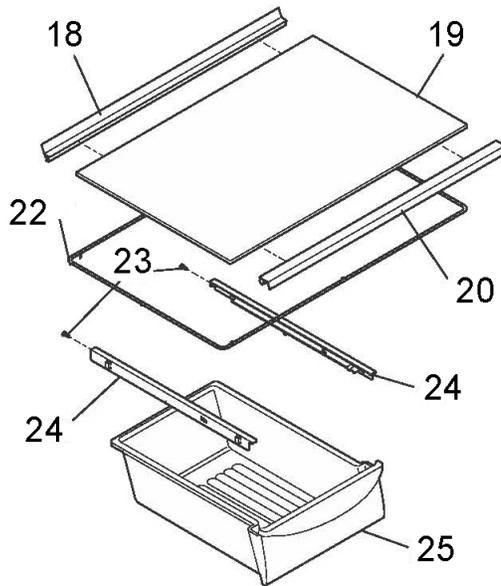
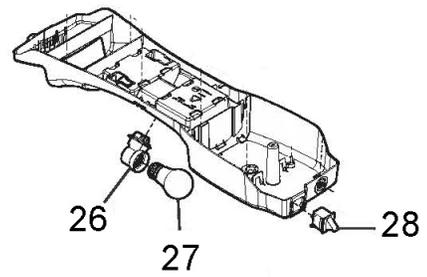
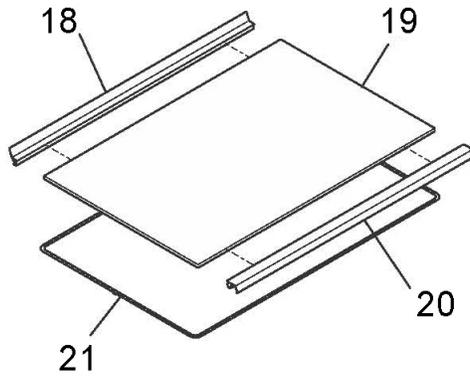
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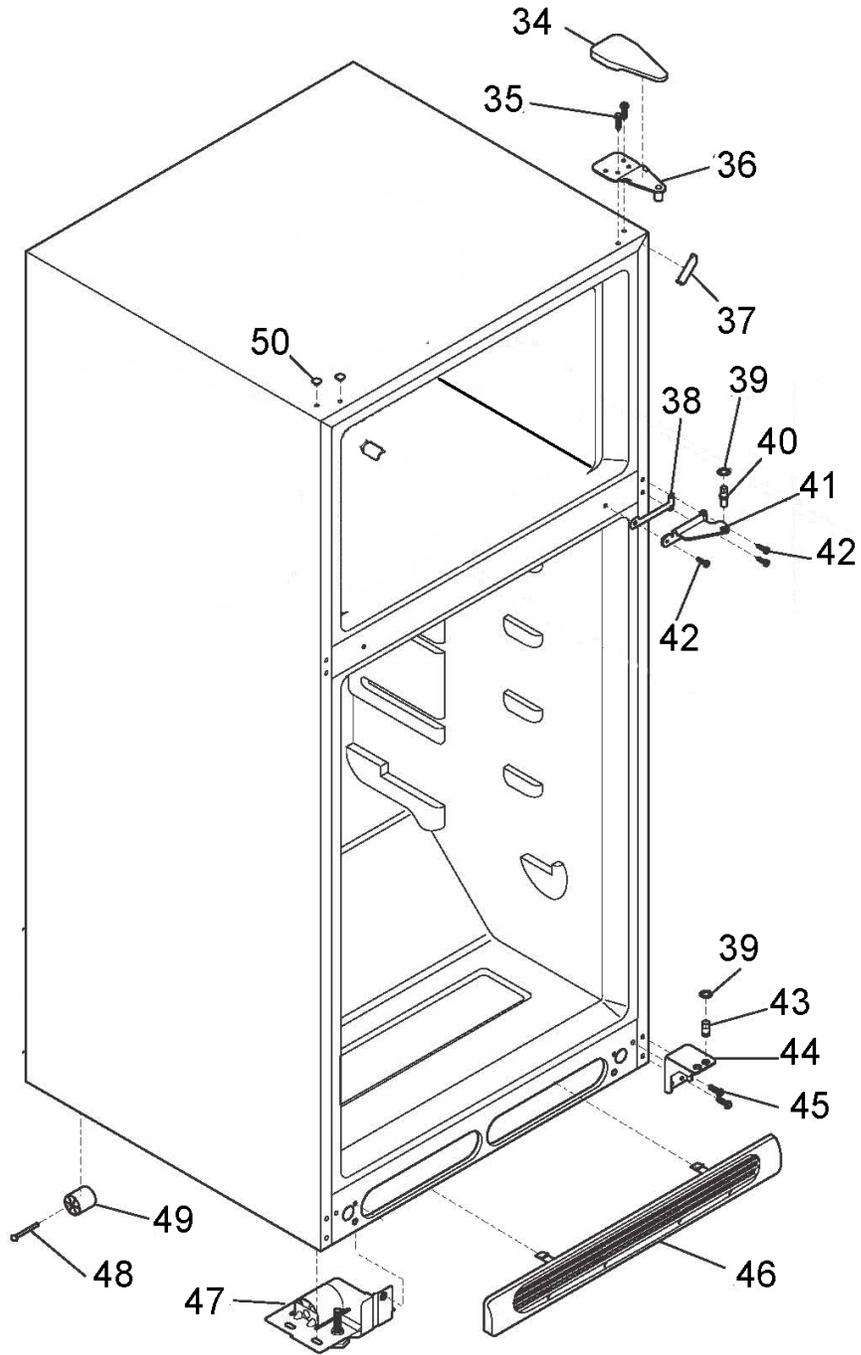
Do not use razor blades or other sharp instruments, which can scratch the appliance surface when removing adhesive labels. Any glue left from tape or labels can be removed with a mixture of warm water and mild detergent, or, touch the glue residue with the sticky side of tape you have already removed. **Do not remove the certification/serial plate or , lighting instructions or CO warning label.**

Parts Diagram and List

Interior of Fridge

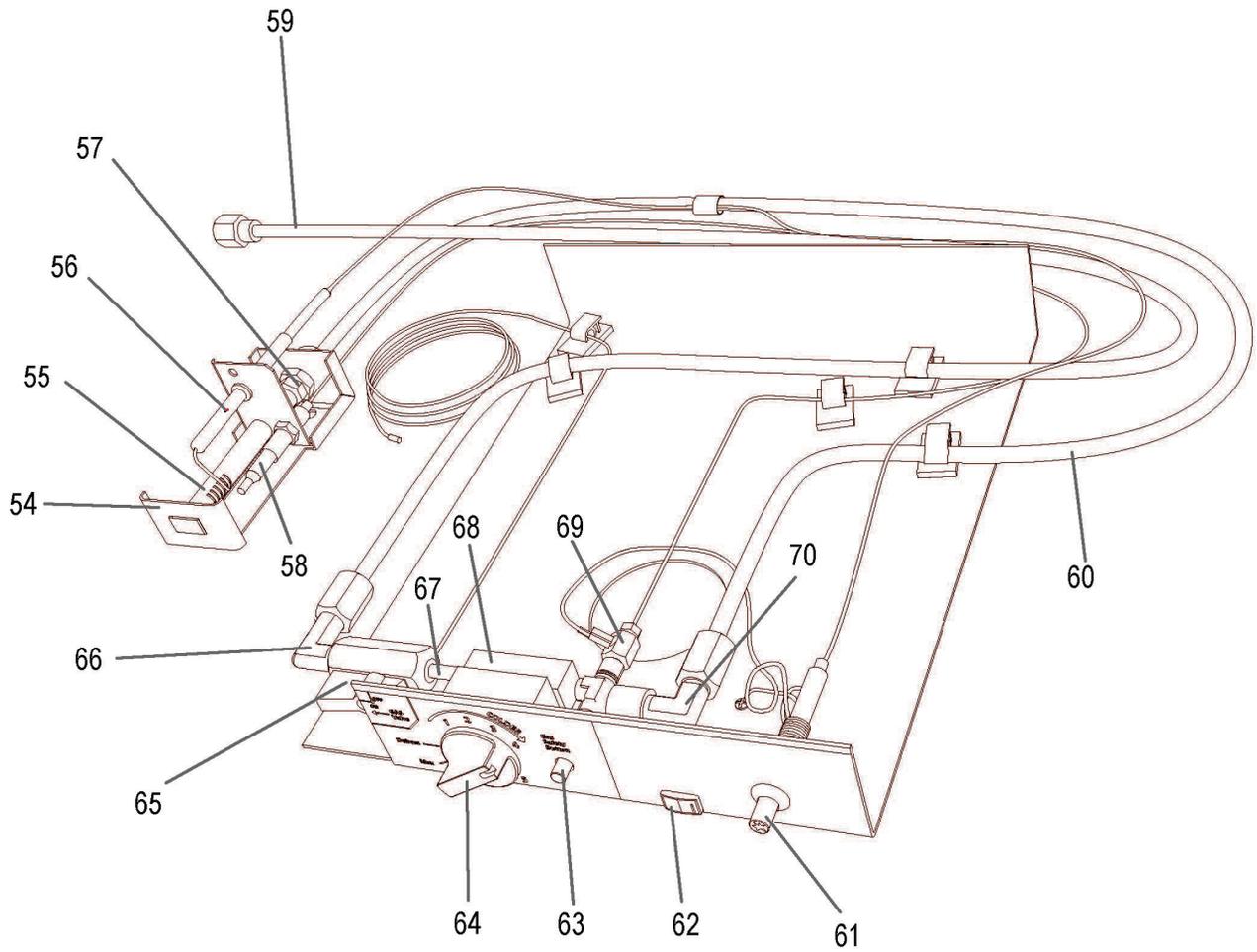






Burner Train Assembly

UGP-22



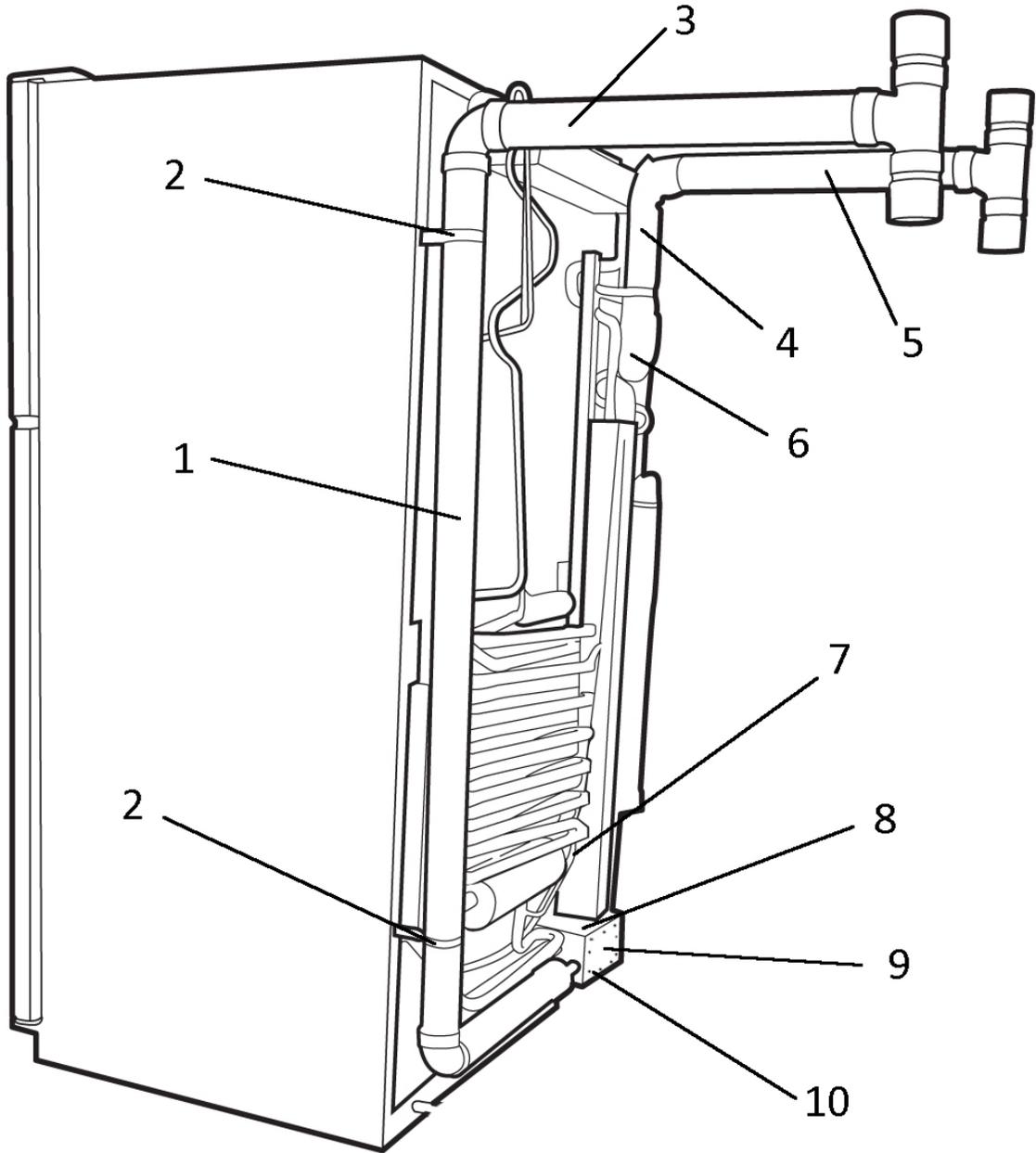
UNIQUE UGP-22 Fridge		
Item#	PART#	DESCRIPTION
1	UGP22-01	FREEZER DOOR GASKET - WHITE
1	UGP22-02	FREEZER DOOR GASKET – BLACK
1A	UGP22-03	FRIDGE DOOR GASKET - WHITE
1A	UGP22-04	FRIDGE DOOR GASKET - BLACK
2	UGP22-05	PLUG, WHITE
2	UGP22-06	PLUG, BLACK
3	UGP22-07	FREEZER DOOR - WHITE
3	UGP22-08	FREEZER DOOR - STAINLESS STEEL
3	UGP22-09	FREEZER DOOR – BLACK
4	UGP22-10	CAP, WHITE
4	UGP22-11	CAP, BLACK
5	UGP22-12	HANDLE, SCREW
6	UGP22-13	HANDLE, SCREW
7	UGP22-14	FREEZER/FRIDGE DOOR HANDLES – WHITE
7	UGP22-15	FREEZER/FRIDGE HANDLES – BLACK
7	UGP22-16	FREEZER/FRIDGE HANDLES – STAINLESS STEEL
8	UGP22-17	SET SCREW
9	UGP22-18	DOOR STOP – WHITE - FREEZER
9	UGP22-19	DOOR STOP – BLACK - FREEZER
9A	UGP22-20	DOOR STOP – WHITE - FRIDGE
9A	UGP22-21	DOOR STOP – BLACK - FRIDGE
10	UGP22-22	DOOR PLUG - WHITE
10	UGP22-23	DOOR PLUG – BLACK
10	UGP22-24	DOOR PLUG - GRAY

Item#	PART#	DESCRIPTION
11	UGP22-25	FRIDGE DOOR - WHITE
11	UGP22-26	FRIDGE DOOR - STAINLESS STEEL
11	UGP22-27	FRIDGE DOOR – BLACK
12	UGP22-28	SCREW
13	UGP22-29	FRIDGE DOOR RACK – TOP & LOWER
14	UGP22-30	FRIDGE DOOR RACK – MIDDLE
15	UGP22-31	DAIRY COVER, (ALL MODELS)
16	UGP22-32	FREEZER DOOR RACKS
17	UGP22-33	SCREW FREEZER AND FRIDGE HANDLES
18	UGP22-34	TRIM SHELF REAR
19	UGP22-35	GLASS SHELF
20	UGP22-36	TRIM SHELF FRONT
21	UGP22-37	FRAME - SHELF
22	UGP22-38	FRAME SHELF – HOLDS MEAT DRAWER
23	UGP22-39	HANGER SCREWS
24	UGP22-40	HANGER RAILS – MEAT DRAWER
25	UGP22-41	MEAT DRAWER
26	UGP22-42	LIGHT SOCKET
27	UGP22-43	LED BULB
28	UGP22-44	LIGHT SWITCH
29	UGP22-45	COVER – CRISPER PAN
30	UGP22-46	INSERT PAN COVER GLASS
31	UGP22-47	RH HUMIDITY CONTROL
32	UGP22-48	LH HUMIDITY CONTROL
33	UGP22-49	CRISPER DRAWERS
34	UGP22-50	HINGE COVER - WHITE

Item#	PART#	DESCRIPTION
34	UGP22-51	HINGE COVER - BLACK
35	UGP22-52	TOP HINGE SCREWS
36	UGP22-53	TOP HINGE
37	UGP22-54	CORNER TRIM - WHITE
37	UGP22-55	CORNER TRIM - BLACK
38	UGP22-56	MIDDLE HINGE SHIM
39	UGP22-57	NYLON WASHER
40	UGP22-58	MIDDLE HINGE PIN
41	UGP22-59	MIDDLE HINGE - CHROME
41	UGP22-60	MIDDLE HINGE - BLACK
42	UGP22-61	MIDDLE HINGE SCREWS
43	UGP22-62	BOTTOM HINGE PIN
44	UGP22-63	BOTTOM HINGE - CHROME
44	UGP22-63	BOTTOM HINGE - BLACK
45	UGP22-64	BOTTOM HINGE SCREWS
46	UGP22-65	GRILL - WHITE
46	UGP22-66	GRILL - BLACK
47	UGP22-67	ROLLER ASSEMBLY - FRONT
48	UGP22-68	RIVET – FLAT HEAD
49	UGP22-69	ROLLER - REAR
50	UGP22-70	PLUG - WHITE
50	UGP22-71	PLUG - BLACK
51	UGP-9RV-SS0	CO DETECTOR 9RV SSO
52	QMP-INTERRUPTER BODY	INTERRUPTER BLOCK FOR CO-MONITORED FRIDGES
53	QMP-18-FET	MOSFET ASSY - FOR CO-MONITORED MODELS
54	UGP18-51	BURNER BRACKET

Item#	PART#	DESCRIPTION
55	UGP18-52	BURNER TUBE
56	UGP18-53	ELECTRODE WITH WIRE
57	UGP18-54	ORIFICE
58	UGP18-50	THERMOCOUPLE
59	UGP1518-5	INLET GAS TUBE
60	UGP1518-4	OUTLET GAS TUBE
61	UGP18-56	PEIZO IGNITOR
62	UGP18-57	FLAME INDICATOR
63	UGP1518-9	SAFETY VALVE
64	UGP1518-2	KNOB, THERMOSTAT
65	UGP1518-1	ON/OFF VALVE
66	UGP1518-6	INLET FITTING
67	UGP1518-8	PIPE – ON/OFF VALVE TO THERMOSTAT CONTROL
68	UGP1518-7	THERMOSTAT CONTROL
69	UGPSPBLOCK	SINGLE PRONG INTERRUPTER BLOCK
70	UGP1518-3	OUTLET FITTING

Venting Component Parts List – UGP 22 DV



Unique UGP-22 DV Venting Parts List		
Item #	Description	Part#
1	Fresh Air Vent Assembly	UGP-DV15SA04
2	Fresh Air Mounting Bracket	UGP-DV1518DVU09
3	Fresh Air Exterior Vent Assembly	UGP-DV18SA06
4	Insulated Chimney	UGP18SA01
5	Flue Exhaust Vent Assembly	UGP-DV18SA05
6	Chimney Insulation Wrap - part of Chimney Assembly	N/A
7	Condensate Hose 52"	UGPDVU13
8	Burner Box Assembly	UGPDV18SA02
9	Burner Box Lid Assembly includes Screws	UGPDV18SA03
10	Cover Plate Screws – Part of Burner Box Lid Assembly	N/A
Misc. Parts		
Not shown	Silicone – High Temp – seals fresh air and flue connections	UGP-HTSilicone



UNIQUE UGP-22

5 YEAR LIMITED WARRANTY*

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

1. This Warranty is made only to the first purchaser ("original purchaser") who acquires this refrigerator for his/her own use and will be honored by **Unique Gas Products Ltd.** and by the Seller.
2. Any part of this refrigerator returned to the Seller or **Unique Gas Products Ltd.**, which upon examination is determined by them to have been defective in material or workmanship, will at their option be either repaired or replaced under this warranty, without charge for materials/parts. (customer is responsible for labour)
3. The obligation to repair or replace defective parts will apply only to parts returned within one year of the date of purchase and will constitute the Sellers sole obligation under this Warranty. The cooling system (coil) is warranted for a total of five years and will be replaced at no charge by **Unique Gas Products Ltd.** and the Seller (labour and transportation charges will be the responsibility of the owner). Coils replaced during the initial five-year period will be warranted only for the remaining portion.

The Seller will have no obligation under this warranty with respect to conditions unrelated to the material or workmanship of this refrigerator. Such unrelated conditions include without limitation:

- a) faulty installation (or venting) and damage resulting therefrom; not installed by Seller
- b) the need for normal maintenance of this refrigerator (including the cleaning of the Burner, Venturi, orifice, flue tubes and assurance of proper propane gas pressure);
- c) any accidents to or misuse of any part of this refrigerator and any alteration thereof by anyone other than the Seller or its authorized representative.

This UNIQUE Refrigerator **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.**

*Due to remote locations, it is the customer's responsibility to bring items to dealer for review.