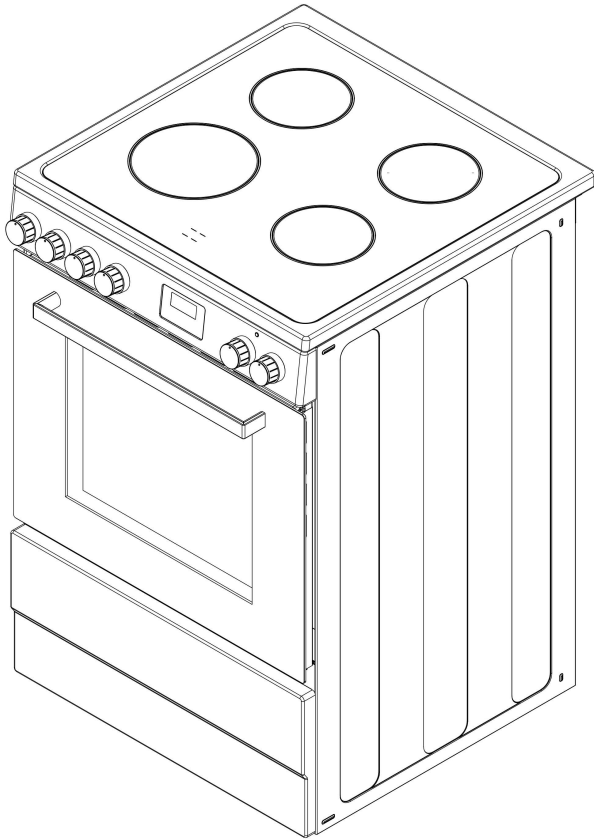




URBANLivingTM

24-Inch Freestanding Electric Range



User Guide

Please read this manual carefully before using the appliance and keep it for future reference. urbanlivingappliance.com MODEL # UBLBRE24B / UBLBRE24W

URBANLiving™

PRODUCT REGISTRATION

Thank you for purchasing this Urban Living product. The first step to protect your new product is to complete the product registration on our website at urbanlivingappliance.com/register. The benefits of registering your product include the following:

1. Registering your product will allow us to contact you regarding a safety notification or product update.
2. Registering your product will allow for more efficient warranty service processing when warranty service is required.
3. Registering your product could act as your proof of purchase in the event of insurance loss.

Once again, thank you for purchasing this Urban Living™ product.

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PRECAUTIONS

EXPLANATION OF SYMBOLS

▲ WARNING

Hazards or unsafe practices which COULD result in severe personal injury or death.

▲ CAUTION

Hazards or unsafe practices which COULD result in minor personal injury.

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY

▲ WARNING: Read and understand all safety precautions. Failure to follow all instructions described in this user manual may result in electric shock, fire and/or serious personal injury. The warnings, cautions and instructions discussed in this user manual cannot cover all possible conditions and situations that may occur.

ELECTRIC POWER

If an electric circuit is overloaded with other appliances, the Electric Freestanding Range may not operate properly. The Freestanding Electric Range should be operated on a separate electrical circuit from other operating appliances.

IMPORTANT SAFETY INSTRUCTIONS

▲ WARNING: To reduce the risk of fire, electric shock, or serious personal injury, please read and save all instructions before using the Electric Freestanding Range.

When using this or any other electrical appliance, basic safety precautions should be observed, including the following:

1. READ ALL INSTRUCTIONS BEFORE USE.
2. Have a qualified technician properly install and ground the appliance in accordance with the National Fuel Gas Code ANSI Z223.1- latest edition in the United States, or in Canada CAN/CGA b149.1, and CAN/CGA b149.2, and the National Electrical Code ANSI/NFPA No. 70- latest edition in the United States, or in Canada CSA Standard C22.1, Canadian Electrical Code, Part 1, and local code requirements. Install only as per installation instructions provided in this manual.
3. This appliance is intended for household use only. DO NOT use the appliance outdoors or for any other purpose.
4. Remove all tape and packaging before using the appliance. DO NOT allow children to play with packaging material. DO NOT remove the model/series plate attached to the appliance.
5. To avoid the risk of electric shock, ALWAYS ensure the appliance is off and completely cool before cleaning or doing any sort of maintenance.
6. DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
7. Installation and service must be performed by a qualified technician. Know how to disconnect the electrical power to the appliance at the circuit breaker or fuse box in case of emergency.
8. DO NOT repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done only by a qualified technician. This may reduce the risk of personal injury and damage to the appliance.
9. Disconnect power before servicing.
10. NEVER modify or alter the construction of the appliance by removing panels, wire covers or any other part of the appliance.
11. Injuries may result from the misuse of the appliance doors or drawers such as stepping, leaning, or sitting on the doors or drawers.
12. Flammable materials should NOT be stored on or in the appliance or near surface units. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. DO NOT store explosives, such as aerosol cans, on or near the appliance. Flammable materials may explode and result in fire or property damage.
13. Keep range area clear and free from combustible materials, gasoline, and other flammable vapors and liquids.
14. DO NOT store items of interest to children in the cabinets above the appliance or on the backsplash of the range.
15. Children should NOT be left alone or unattended in the area when the appliance is in use. DO NOT allow children to climb or play around the appliance. They should NEVER be allowed to sit or stand on any part of the appliance. Children climbing on the appliance to reach items could be seriously injured.

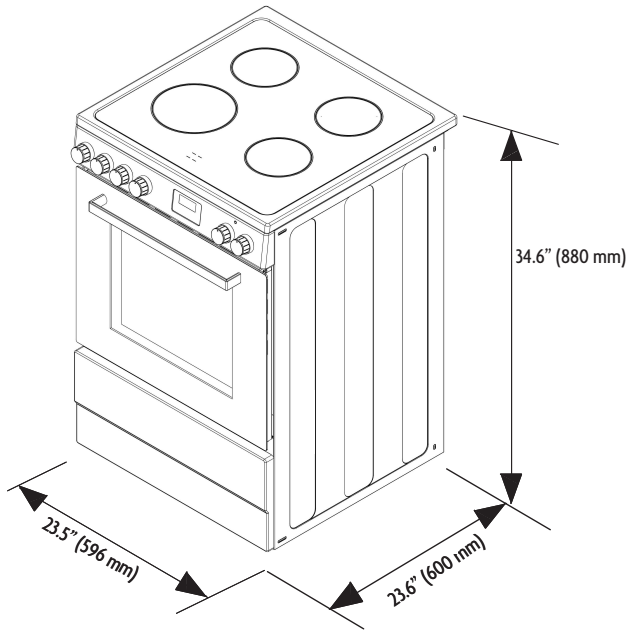
16. DO NOT TOUCH THE COOKING SURFACE, THE BURNERS, GRATES OR ANY AREAS NEAR THEM. Surface burners on appliance may be hot. Areas near surface burners or appliance may become hot enough to cause burns. DO NOT touch or let clothing or other flammable materials touch these areas during or after use until it has had sufficient time to cool.
17. DO NOT wear loose-fitting or hanging garments while using the appliance. DO NOT let clothing or other flammable materials contact hot surfaces.
18. DO NOT use water on grease fires. NEVER pick up a flaming pan. Smother grease fires with a pan lid, baking soda, a dry chemical or foam-type extinguisher.
19. If there is a fire in the oven while baking, smother the fire by closing the oven door and turning the oven off or by using a dry chemical or foam-type extinguisher.
20. Use an extinguisher ONLY if:
 - a. You know you have a Class A, B, C extinguisher, and you already know how to operate it.
 - b. The fire is small and contained in the area where it is started.
 - c. The fire department is being called.
 - d. You can fight the fire with your back to an exit.
21. When heating fat or grease, watch it closely. Fat or grease may catch fire if allowed to become too hot. Use a deep fat thermometer whenever possible to monitor oil temperature.
22. To avoid spillovers and fires, use minimal amounts of oil when pan-frying in a shallow pan and avoid cooking frozen foods with excessive amounts of ice.
23. Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. DO NOT let potholders touch hot heating elements, the flame or burners. DO NOT use a towel or other bulky cloth instead of a potholder.
24. DO NOT heat unopened food containers. buildup of pressure may cause the container to burst and result in injury.
25. Stepping, leaning or sitting on this appliance can result in serious injuries and also cause damage to the appliance.
26. DO NOT use this appliance as a space heater to heat or warm the room.
27. Know which knob controls which surface burner. The burner will begin to turn red when it is on, indicating it is heating up.
28. Clean the appliance regularly to keep all parts free of grease that could catch fire. Exhaust fan ventilation hoods and grease filters should be kept clean. DO NOT allow grease to accumulate on hood or filter. Greasy deposits in the fan could catch fire. When cooking food turn the hood fan on. Refer to hood manufacturer's instructions for cleaning.
29. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of the utensil should be positioned so that it is turned inward, and does not extend over adjacent surface burners.
30. NEVER leave surface burners unattended at high heat settings. boil overs cause smoke and greasy spillovers that may ignite, or a pan that has boiled dry may melt.
31. DO NOT use aluminum foil to line any part of the appliance. Use aluminum foil only to cover food during cooking. Improper installation of these liners may result in risk of electric shock or fire.
32. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glazed utensils are suitable for appliance service without breaking due to the sudden change in temperature. Check the manufacturer's recommendations for appliance use.

33. DO NOT use decorative surface burner covers. If a burner is accidentally turned on, the decorative cover will become hot and possibly melt. You will not be able to see that the burner is on. Burns will occur if the hot covers are touched. Damage may also be done to the range or burners because the covers may cause overheating. Air will be blocked from the burner and cause combustion problems.
34. Use the proper pan sizes. This appliance is equipped with surface units of different sizes. Select utensils having flat bottoms large enough to cover the surface unit. The use of undersized utensils will expose a portion of the surface heating unit to direct contact and may result in ignition of clothing. Proper relationship of utensil to the surface unit will also improve efficiency.
35. Ensure the anti-tip bracket is installed properly and engaged.
36. Avoid scratching or hitting the glass door, range, or control panels. This may lead to glass breakage. DO NOT cook on an appliance with broken glass. Shock, fire, or cuts may occur.
37. Have the fan hood on when preparing flaming foods.

**SAVE THESE INSTRUCTIONS
FOR FUTURE REFERENCE**

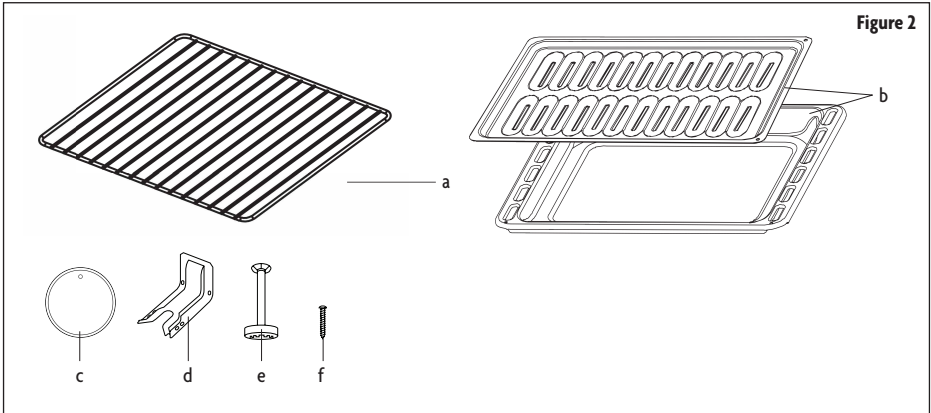
SPECIFICATIONS

Figure 1



Height	34.6" (880 mm)
Width	23.5" (596 mm)
Depth	23.6" (600 mm)
Product Weight	125 lbs. (56.5 kg)
Gross/ Usable Capacity	2.9 Cu. Ft.
Voltage Rating	240 V , 60 Hz
Power Rating	Refer to "Electrical Specifications" on page 14.

PARTS AND FEATURES



- a. Oven Racks (1)
- b. Auxiliary Rack and Tray (1)
- c. Knobs (6)
- d. Anti-Tip bracket (1)
- e. Feet (4)
- f. Screws (2)

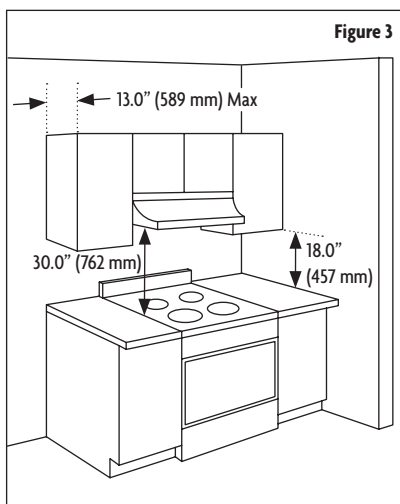
INSTALLATION REQUIREMENTS

VENTILATION

▲ WARNING: The range should have proper ventilation in order to keep the unit operating properly and maintain the temperature of immediate surroundings within safe limits. Check your local building codes as they may vary from the general rules outlined in this guide. It is recommended that a hood be installed above the range that is rated no less than 400 CFM. This will provide adequate ventilation for this range. Mounting distance of your ventilation is outlined by the manufacturer of your hood.

To avoid damage to your cabinets, check with your builder or cabinet supplier to make sure that the materials used will not discolor, delaminate or sustain other damage. This oven has been designed in accordance with the requirements of UL and CSA International and complies with the maximum allowable wood cabinet temperatures of 200°F.

- Observe all governing codes and ordinances. DO NOT obstruct flow of combustion and ventilation air.
- It is the installer's responsibility to comply with installation clearances specified on the model/serial rating plate.
- The range should be located for convenient use in the kitchen.
- Recessed installations must provide complete enclosure of the sides and rear of the range.
- To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood or microwave hood combination with minimum 400 CFM that projects horizontally a minimum of 5" (127 mm) beyond the bottom of the cabinets.
- If a range hood is installed above the appliance, maintain a 30" minimum clearance between cooking surface and bottom of range hood. The range hood must be connected directly to flues or to the outside.
- Avoid placing cabinetry directly above the appliance when possible. If cabinetry is used above the cooking surface, use cabinets no more than 13" deep. Make sure the wall coverings, countertop and cabinets around the appliance can withstand heat up to 200°F generated by the appliance.
- Cabinet opening dimensions that are shown in Figure 3 must be used. Given dimensions are minimum clearances.
- Working areas adjacent to the range should have 18" (457 mm) minimum clearance between countertop and cabinet bottom.
- All openings in the wall or floor where range is to be installed must be sealed.
- Contact a qualified floor covering installer to check that the floor covering can withstand at least 200°F.
- Use an insulated pad or ¼" (64 mm) plywood under range if installing range over carpeting.
- The floor anti-tip bracket must be installed. To install the anti-tip bracket shipped with the range, refer to "Anti-Tip bracket" section on page 12.
- Grounded electrical supply is required. Refer to "Electrical Connection" section on page 13.



MOBILE HOME REQUIREMENTS

The installation of this range must conform to the Manufactured Home Construction and Safety Standard, Title 24 CFR, Part 3280 (formerly the Federal Standard for Mobile Home Construction and Safety, Title 24, HUD Part 280). When such standard is not applicable, use the Standard for Manufactured Home Installations, ANSI A225.1/NFPA 501A or with local codes. In Canada, the installation of this range must conform with the current standards CAN/CSA-A240-latest edition, or with local codes.

When this range is installed in a mobile home, it must be secured to the floor during transit. Any method of securing the range is adequate as long as it conforms to the standards listed above.

INSTALLATION INSTRUCTIONS

UNPACKING & INSTALLING LEVELING FEET AND BACK PANEL

▲ WARNING: Excessive Weight Hazard / Tip Over Hazard

- A child or adult can tip the range and be killed.
 - Use two or more people to move and install range.
 - Failure to follow these instructions can result in death or serious burns to children and adults.
1. Remove shipping materials from the range. DO NOT remove protective film covering the appliance. DO NOT remove tape securing the drawer.
 2. Remove oven racks and parts package from the inside oven.
 3. Remove the four (4) I-shaped cardboard corners from the carton. Stack one cardboard corner on top of another. Repeat with the other 2 corners.
 4. Place the cardboard stacks on the floor behind the range to support the range when it is laid on its back.
 5. Using 2 or more people firmly grasp the range and gently lay it on its back on the cardboard corners.
 6. Install the leveling feet one at a time. The leveling feet can be found in a box that was inside the oven.
 7. Place cardboard or hardboard in front of range. Using 2 or more people, stand range back up onto cardboard or hardboard.
 8. Remove the protective film covering the appliance. Remove tape securing the drawer.
 9. The stainless steel back panel can now be installed. Place panel into the grooves on the top rear of the range. Then affix the panel to the range using the screws provided.

ANTI-TIP BRACKET

▲ WARNING: Tip Over Hazard

- A child or adult can tip the range and be killed.
- Connect anti-tip bracket to rear range foot.
- Reconnect the anti-tip bracket, if the range is moved.
- Failure to follow these instructions can result in death or serious burns to children and adults.

Contact a qualified floor covering installer for the procedure of drilling mounting holes through your type of floor covering.

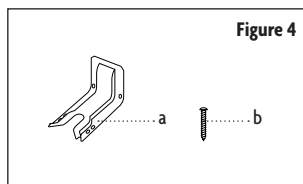
Assemble the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools Needed for Installation

- Hand or Electric Drill
- Drill bit
 - Concrete / Ceramic Floors: 3/16" (4.6 mm) Masonry Drill bit
 - Wood Floors: 1/8" (3.2 mm) Drill bit
- Flat-blade Screwdriver
- Hammer
- Measuring Tape
- Masking Tape

Parts Supplied for Installation

- a. Anti-Tip bracket (1)
- b. Screws (2)



Install the anti-tip bracket to hold the left rear leg of the slide-in range. Follow these steps to secure the range to the floor before moving the range into final operating position.

STEP 1: LOCATE THE BRACKET

Determine the final location of the range before attempting to install the bracket.

1. Place the bracket on the floor with the back edge against the rear wall. If the range does not reach the rear wall, align the back edge of the bracket with the rear panel of the range in its final location.
▲ NOTE: If bracket does not touch the rear wall, you **MUST** screw bracket to floor as described in Step 2.
2. Position the side of the bracket against either the left or right cabinet. If there is no adjacent cabinet, align the edge of the bracket with the side panel of the range in its final location. If the countertop overhangs the cabinet, offset the bracket from the cabinet by the amount of overhang.
3. Mark the location for the pair of holes to be used (see illustration above).
▲ NOTE: For FLOOR installation use either loc A or B. For REAR WALL installation use loc C.

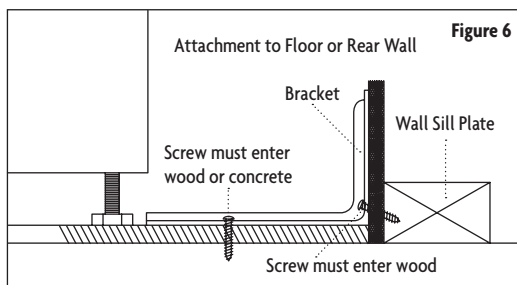
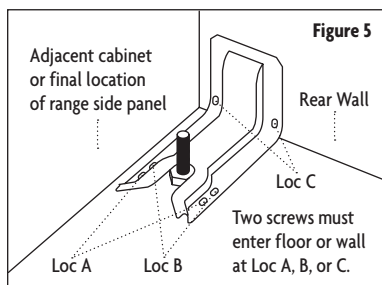
STEP 2: SECURE THE BRACKET

The bracket must be screwed to either the FLOOR or REAR WALL.

FLOOR Installation:

- WOOD FLOOR: Use the screws provided to secure the bracket using the pair of marked holes (either Loc A or B).
- CONCRETE FLOOR: Using a concrete bit, drill a 5/32" pilot hole 2" deep into the concrete at the center of each of the marked holes (either Loc A or B). Use the screws provided to secure the bracket into the floor.

REAR WALL Installation: Use the 2 screws provided to secure the bracket using the pair of marked holes at Loc C. The screws **MUST** enter into a wood sill plate. If the wall contains any metal studs or similar materials, then the floor must be used.



STEP 3: CHECK THE BRACKET

After installing the bracket, slide the range into its final location. The rear leveling leg must be fully inserted into the ANTI-TIP bracket as shown in Step 1. To check if the bracket is installed and engaged properly, look underneath the range to see that the rear leveling leg is engaged in the bracket. On some models, the storage drawer or kick panel can be removed for easier inspection. If visual inspection is not possible, slide the range forward, confirm the anti-tip bracket is securely attached to the floor or wall, and slide the range back so the leveling leg is under the anti-tip bracket. If the range is pulled from the wall for any reason, always repeat this procedure to verify the range is properly secured by the anti-tip bracket.

▲ NOTE: The anti-tip bracket must be **PROPERLY INSTALLED** and the rear leveling leg must be **FULLY ENGAGED** into the bracket to prevent the range from tipping. **NEVER** remove the leveling legs. This will prevent the range from being secured to the ANTI-TIP bracket properly.

ELECTRICAL CONNECTION

▲ **WARNING:** Electrical Shock Hazard

- Failure to follow these instructions can result in death, fire, or electrical shock.
- Electrical connection must be performed by a qualified service technician in accordance with the kit instructions and all local codes and requirements.
- DO NOT use an adapter.
- DO NOT use an extension cord.

This appliance is not supplied with a plug and needs to be connected directly to the electrical mains.

If you wish to install this appliance with a plug, it must be installed by a qualified technician. The plug must be a 4-prong, 3-phase power plug that is designed specifically for ranges and ovens.

Electrical Requirements: 220-240V/50-60Hz. With recommendation to connect to a 50 Amp power supply.

Electrical Specifications	
System	Wattage
Oven Light	25 W
Upper Heating Element	1300 W / 1000 W
Bottom Heating Element	1000 W
Convection Heating Element	1800 W
Ventilator Motor	23 W
Cooling Fan	18 W

▲ **WARNING:** BEFORE MAKING THE ELECTRICAL CONNECTION, MAKE SURE THAT:

- The safety circuit-breaker and the electrical system are able to withstand the load of the appliance. Refer to rating label on back of range.
- Rating plate is located on back of range should you need to verify any of the electrical requirements.
- The power supply system has a ground connection in good working order in accordance with the regulations in force.
- The electrical socket is easily accessible with the appliance installed. In all cases, the power supply lead must be positioned so that it does not reach a temperature of 122°F above the room temperature at any point.
- The manufacturer is not liable for any direct or indirect damage caused by faulty installation or connection. It is therefore necessary that all installation and connection operations are carried out by qualified personnel complying with the local and general regulations in force.

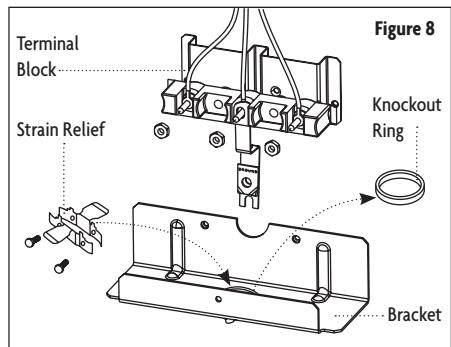
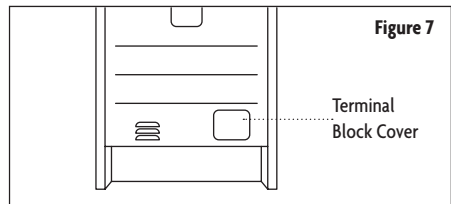
ELECTRICAL CONNECTION

Follow these steps for the 3-wire and 4-wire installation process.

1. Remove the wire cover on the back of the range by removing the two (2) screws using a Phillips screw driver. (Refer to Figure 7.)

▲ **NOTE:** DO NOT discard these screws.

2. Remove the knockout ring (1-3/8") located on bracket directly below the terminal block. To remove the knockout, use a pair of pliers to bend the knockout ring away from the bracket and twist until ring is removed. (Refer to Figure 8.)
3. Assemble the strain relief in the hole. Insert the power cord through the strain relief and tighten. Allow enough slack to easily attach the cord terminals to the terminal block. If tabs are present at the end of the winged strain relief, they can be removed for better fit. (Refer to Figure 8.)



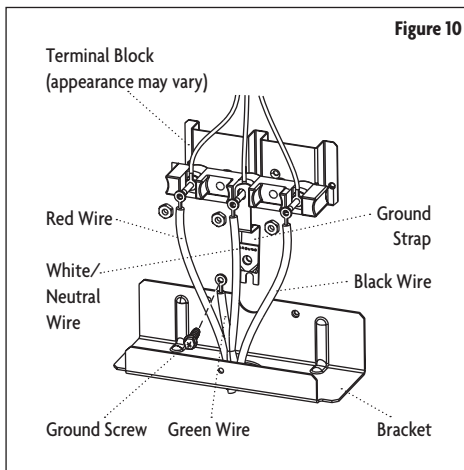
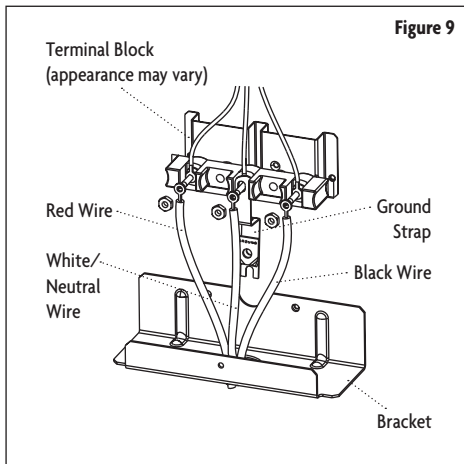
▲ NOTE: DO NOT install the power cord without a strain relief. The strain relief bracket **MUST** be installed before reinstalling the rear range wiring cover.

3-Wire Installation (Ground is through the neutral wire)

1. Remove the 3 lower screws from the terminal block. DO NOT cut or remove the ground strap.
2. Insert the 3 screws through each power cord terminal ring and back into the terminal block. be certain the white/neutral wire is in the center. Securely tighten each screw (35 to 50 in-lbs.).
3. Replace wire cover on range back by sliding its left edge under the retaining tabs and replace the screws removed earlier. Make sure that no wires are pinched between cover and range back. (Refer to Figure 9.)

4-Wire Installation (Separate ground wire)

1. Remove the 3 lower screws from the terminal block. Remove the ground screw and ground plate and retain them.
2. Cut the ground strap below the terminal block and discard the lower section.
3. Insert the ground screw through the ground plate (removed earlier) and back into the range frame. Tighten securely, but do not over-tighten (15 to 20 in-lbs.)
4. Insert the 3 terminal screws through each power cord terminal ring and back into the terminal block. be certain the white/neutral wire is in the center. Securely tighten each screw (35 to 50 in-lbs.).
5. Replace wire cover on range back by sliding its left edge under the retaining tabs and replace the screws removed earlier. Make sure that no wires are pinched between cover and range back. (Refer to Figure 10.)



BEFORE USE

BEFORE FIRST USE

1. Before cooking for the first time the ceramic glass has to be cleaned. Remove any labels and protective sheeting.
2. Place a saucepan of water on each of the front burners and switch them on the high for at least 30 minutes.
3. After 30 minutes switch the front burners off, place a saucepan of water on each of the rear and the center burners. Switch them on high for at least 30 minutes.
4. This procedure is necessary in order to evaporate any protective oils and humidity that may have collected during the manufacturing process and it will enable the electronic control circuits to operate properly.

RANGE COOKING UTENSILS

▲ WARNING: DO NOT place plastic items such as salt and pepper shakers, spoon holders or plastic wrappings on top of the appliance when it is in use. These items could melt or ignite. Potholders, towels or wood spoons could catch fire if placed too close to the heat.

▲ NOTE: ALWAYS use a utensil for its intended purpose. Follow manufacturer's instructions. Some utensils were not made to be used in the oven or on the range.

- For best results and energy savings, only use pans suitable for electric cooking.
- The bottom of the pan must be very thick and perfectly flat.
- Before placing on the burner, make sure that the pan and burner, are perfectly clean and dry.
- To avoid scratching of the ceramic glass surface, NEVER use cast-iron pans or pans with a rough bottom.

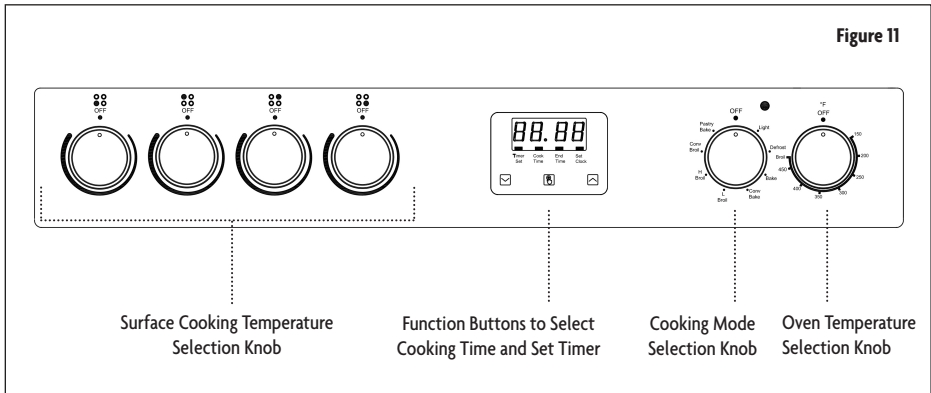
POT SIZES

- To avoid wasting energy, make sure that the diameter of the pan bottom is 0.8" (20mm) bigger than the circle marked on the hotplate.
- The pot sizes stated in the table below are suitable for your ceramic surface. Solids pots and pans with flat bottoms are recommended for efficient cooking.

Burner Zone	Zone Diameter	Minimum Diameter of Pan
Cooking Zone A	9-1/4 inches (246 mm)	7-1/8 inches (180 mm)
Cooking Zone B	6-3/4 inches (170 mm)	5-3/4 inches (145 mm)

OPERATION INSTRUCTIONS

OVEN CONTROLLER



COOKING MODES

- **Oven Light:** Turns the oven light on when selected.
- **Bake:** Used for traditional baking. The top and bottom heating elements are used along with natural thermal convection currents to distribute the heat. It is best to bake on only one shelf at a time using this function to ensure the best result.
- **Pastry Bake:** Similar to Bake but this setting also has a fan to circulate hot air around the oven. This is ideal for food items that need a strong heat source on the bottom but still require some heat on the top, like pies, cakes, and tarts.
- **Convection Broil:** Perfect for browning dishes at the end of cooking. For optimal results, use in conjunction with the Broil temperature setting.
- **High Broil:** Best for melting cheese, toasting and browning. This function should only be used for 5 minutes or less. For optimal results, use in conjunction with the Broil temperature setting.
- **Broil:** Utilizes a high heat grilling element. Ideal for cooking large cuts of meats so that they are moist inside and crisp on the outside. Use a thermometer to check the internal temperature.
▲ NOTE: It is recommended to set the temperature no higher than 400°F.
- **Convection Cooking:** Utilizes the powerful heating element surrounding the fan to evenly distribute heat throughout the oven. This is great for multi-shelf cooking because the fan ensures each rack is heated.
- **Defrost:** Circulates air at room temperature to defrost food.

DIGITAL CLOCK

1. Once the oven is connected to electrical power, the clock display will show "12:00" with the "■" symbol above "Time Set".
2. Press the "▲" or "▼" button to increase or decrease the number until it reaches the right time.

3. After 5 seconds the clock will start automatically or you can press the “🕒” button to make it work.

TIMER

Timer Setting

1. Press the “🕒” button repeatedly until the “■” symbol above “Timer” flashes.
2. Press “⏏” or “⏏” button until the time you wish shows on the display. The longest cooking time that can be set is 23 hours and 59 minutes.
3. After setting the proper time (hour/minute), the “■” symbol above “Timer” begins to flash.
4. The time countdown begins.
5. When it reaches the set time, the “■” symbol above “Timer” flashes, and the alarm will ring.
6. To stop the alarm ringing, press any button.

▲ IMPORTANT:

- The setting must be carried out in 5 seconds.
- If electricity fails, all the set procedures and the proper clock time (hour/minute) will disappear.
- After electrical power is on again, “12:00” and the square symbol above “Set Clock” will show on the display, you will need to set it again.

Full Automatic Timer Setting

1. Press the “🕒” button repeatedly until the “■” symbol above “Cook Time” flashes, and press “⏏” or “⏏” button to set how long oven needs to cook.
2. Press the “🕒” button repeatedly until the “■” symbol above “End Time” flashes, and press “⏏” or “⏏” button to set the time for oven to stop cooking and switch off.
3. Adjust knobs to select cooking mode and temperature.
4. The “■” symbols above “Cook Time” and “End Time” will flash. This indicates the cooking timer has been set. The cooking will start and finish as per programmed into the timer.

For example, if the food is required to bake for 45 minutes, and it is supposed to stop at 2:00:

1. Press the “🕒” button repeatedly until the “■” symbol above “Cook Time” flashes, and set the time of baking to 45 minutes.
2. Press the function button repeatedly until the “■” symbol above “End Time” flashes, and set the end time for baking to “2:00”.
3. The current time (hour/minute) and the “■” symbol will show on the display, indicating that the cooking timer has been set.
4. When the clock shows “1:15”, the oven will switch on automatically and cooking will start.
5. During the cooking time, the “■” symbol will keep flashing.
6. When the clock shows “2:00”, cooking will stop and the oven will switch off automatically, the alarm will ring, and the “■” symbol will flash.
7. To stop the alarm ringing, press any button.

Semi-Automatic Timer Setting

- A. Setting Timer for How Long to Cook
 1. Longest time that can be set is 10 hours maximum.

2. Press the “⏸” button repeatedly until the “■” symbol above “Cook Time” flashes. Press “⏪” or “⏩” button and set the timer for how long the oven needs to cook.
3. Switch on the oven immediately, the “■” symbol above “Cook Time” begins to flash.
4. Adjust knobs to select cooking mode and temperature.
5. When the full amount of time set has passed, the cooking will stop and the oven will switch off automatically.
6. The “■” symbol above “Cook Time” will flash and the alarm will ring.
7. To stop the alarm ringing, press any button.

B. Setting timer with the end time of cooking

1. Longest time that can be set is 23 hours and 59 minutes.
2. Press the “⏸” button repeatedly until the “■” symbol above “End Time” flashes. Press “⏪” or “⏩” button and set the time for oven to stop cooking.
3. Switch on the oven immediately, the “■” symbol above “End Time” begins to flash.
4. Adjust knobs to select cooking mode and temperature.
5. When it reaches the time set, cooking will stop and the oven will switch off automatically.
6. The “■” symbol above “End Time” flashes, and the alarm will ring.
7. To stop the alarm ringing, press any button.

▲ NOTE: The set timer procedure could be seen by pressing any function button repeatedly at any time.

▲ NOTE: By adjusting the end time of cooking to the current time, the set timer procedure can be cancelled.

BURNER LOCATIONS

- a. Single cooking zone - 2200W (1)
- b. Single cooking zone - 1200W (3)
- c. Power & Residual Heat Warning Lights (4)

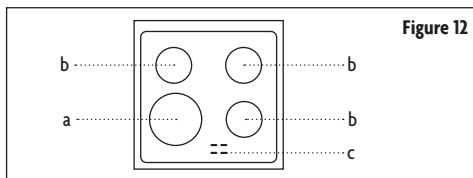


Figure 12

DESCRIPTION OF WARNING LIGHTS

Refer to Figure 13.

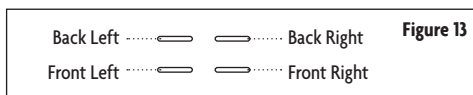


Figure 13

SETTING RANGE CONTROLS

1. Turn the control knob to the desired position. Heat intensity goes from LOW on the right to HIGH on the left.
2. Adjustment is continuous so the cooking zone will operate at any intermediate setting between low and high.
3. Once the cooking zone is hot, the LED corresponding to the zone illuminates.
4. To switch off the cooking zone turn the knob in either direction to the “OFF” position.
5. The residual heat warning light remains illuminated when the temperature of the ceramic glass surface is hot and will switch off once the surface temperature has cooled.

CARE AND MAINTENANCE

▲ WARNING: To avoid the risk of electric shock, ALWAYS ensure the appliance is off and completely cool before cleaning or doing any sort of maintenance.

▲ CAUTION:

- To avoid possible burns, use care when cleaning the appliance.
- DO NOT attempt to clean the appliance whenever the oven or burner heads are still hot.
- To avoid possible burns DO NOT attempt any of the following cleaning instructions before turning off all of the surface burners and allowing them to cool.

▲ NOTE: ALWAYS follow label instructions on cleaning products.

CONTROL KNOBS

- For general cleaning, use hot, soapy water and a cloth.
- For more difficult soils and built-up grease, apply a liquid detergent directly onto the soil. Rinse with a damp cloth and dry.
- DO NOT use steel wool or acidic cleaners on the knobs as they can scratch.

STAINLESS STEEL

- Clean stainless steel with hot, soapy water and a dishcloth. Rinse with clean water and a cloth.
- DO NOT use cleaners with high concentrations of chlorides or chlorines. DO NOT use harsh scrubbing cleaners. Only use kitchen cleaners that are especially made for cleaning stainless steel.

INSIDE OVEN

- This appliance DOES NOT have a self-cleaning feature.
- DO NOT attempt to clean the appliance whenever the oven is still hot.
- Use an appropriate cleaning product designed specifically to clean the inside of ovens.

▲ NOTE: ALWAYS follow label instructions on cleaning products.

CLEANING INTERIOR LOWER GRILL ELEMENT

- To remove the element, support one side with your hand while removing the retainer with the other.
- When cleaning, make sure not to apply excessive force on the element as it is fragile.
- Reposition the element and secure the retainer back in place.
- DO NOT use the oven with the grill element hanging down – it must be repositioned after cleaning.

STORAGE DRAWER

- Make sure drawer is cool and empty before cleaning.
- Use a mild detergent.

OVEN DOOR EXTERIOR

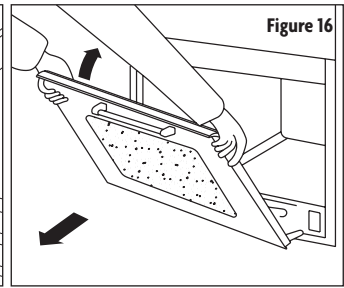
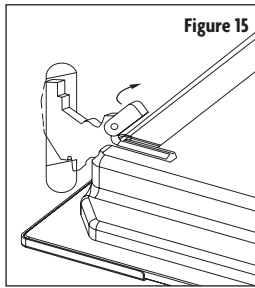
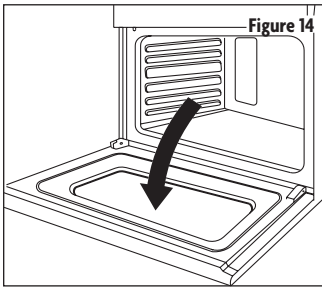
- Use a glass cleaner and a soft cloth or sponge.
- Apply glass cleaner to soft cloth or sponge, not directly on panel.

REMOVING AND CLEANING OVEN DOOR

For normal range use, it is not suggested to remove the oven door. However, if removal is necessary, make sure the oven is off and cool. The oven door is heavy. Follow these instructions:

1. Open the door fully. (Refer to Figure 14.)
2. Lift up and push the small levers located on the two hinges all the way back. (Refer to Figure 15.)
3. While holding the door on each side, shut the door until it touches the levers.
4. Then continue closing the door until it is about 4" (100 mm) from being fully closed.
5. Pull the door towards you, pulling it out of its seat. Door will gently come away from the oven. (Refer to Figure 16.)
6. To replace the door, perform the reverse of the above procedure.

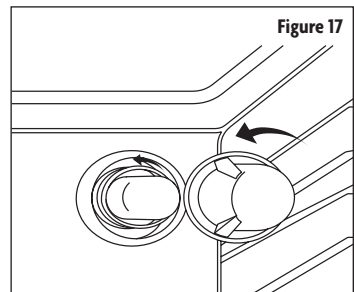
▲ NOTE: If door does not come away from oven easily, DO NOT force it.



CHANGING THE INTERIOR OVEN LIGHT BULB

▲ WARNING: To reduce the risk of electric shock, ensure that the appliance is switched off before replacing the lamp.

1. Remove the glass cover by turning it counter-clockwise. (Refer to Figure 17.)
2. Replace light with a high temperature bulb that meets the following criteria:
 - 240 V
 - 25 W
 - Type: E-14



TROUBLESHOOTING

Problem	Possible Causes	Solutions
Will not operate or turn on	No power	Verify that the electrical wires are connected to the mains properly. Refer to “Electrical Connection” section on page 13.
	Household fuse is blown or circuit breaker is tripped.	Replace the fuse or reset the circuit breaker.
Range burners will not operate.	Control knob is set incorrectly.	Push in knob before turning to a setting. Ensure the correct burner is being turned on.
Excess heat around cookware on cooking surface.	Cookware is an improper size.	Use cookware about the same size as the surface cooking area, element or surface burner. Cookware should extend 20 mm.
Cooking results are not what was expected	Improper cookware is being used.	Refer to “Range Cooking Utensils” section on page 16.
	Control knob is set to improper heat level.	Refer to “Setting Range Controls” section on page 19.
	Range is not level.	Level the range. Refer to “Unpacking & Installing Leveling Feet and back Panel” section on page 12.
Oven will not operate.	Oven controls are set incorrectly.	Make sure the oven is on and set on the correct cooking mode.
Cooling fan runs during baking and broiling.	No problem	It is normal for the fan to automatically run while the oven is in use and for some time after to cool.
Oven temperature too high or too low.	Oven was not preheated.	Allow the oven to preheat so it is at the proper temperature when your food goes in.
	Racks are positioned incorrectly.	Try changing the rack position.
	Batter is not evenly distributed.	Check that the batter is level in the pan.
	Improper cook time was being used.	Adjust the cook time.
	Oven door was opened while cooking.	Oven peeking releases oven heat and can result in longer cook times.
Baked items are too brown on the bottom.	Oven rack is placed too low.	Move rack to a higher position in the oven.
Pie crust edges are browning early.	Temperature is too hot.	Use aluminum foil to cover the edge of the crust and/or reduce baking temperature.
Oven light does not work.	Light bulb is loose or defective.	Tighten or replace the bulb.
	Switch operating light is broken.	Contact a qualified technician.
Oven makes clicking noise.	No problem	This is the sound of the heating element turning on and off and is normal.
Display flashes.	Power outage or surge	Reset the clock. If the oven was in use, reset it.

URBANLiving™

LIMITED WARRANTY

MC Appliance Corporation warrants each new Range to be free from defects in material and workmanship, and agrees to remedy any such defect or to furnish a new part(s), at the company's option, for any part(s) of the unit that has failed during the warranty period. Parts and labor expenses are covered on this unit for a period of one year from the date of purchase. A copy of the dated sales receipt/invoice is required to receive warranty service, replacement or refund.

This warranty covers appliances in use within the contiguous United States, Alaska, Hawaii and Puerto Rico. This warranty does not cover the following:

- Damages due to shipping damage or improper installation.
- Damages due to misuse or abuse.
- Content losses due to failure of the unit.
- Repairs performed by unauthorized service agents.
- Service calls that do not involve defects in material and workmanship such as instructions on proper use of the product or improper installation.
- Replacement or resetting of house fuses or circuit breakers.
- Failure of this product if used for other purposes than its intended purpose.
- Disposal costs for any failed unit not returned to our factory.
- Any delivery/installation costs incurred as the result of a unit that fails to perform as specified.
- Expenses for travel and transportation for product service if your appliance is located in a remote area where service by an authorized service technician is not available.
- The removal and reinstallation of your appliance if it is installed in an inaccessible location or is not installed in accordance with published installation instructions.
- Refunds for non repairable products are limited to the price paid for the unit per the sales receipt.
- This warranty is non transferable. This warranty applies only to the original purchaser and does not extend to any subsequent owner(s).

Limitations of Remedies and Exclusions:

Product repair in accordance with the terms herein, is your sole and exclusive remedy under this limited warranty. Any and all implied warranties including merchantability and fitness for a particular purpose are hereby limited to one year or the shortest period allowed by law. MC Appliance Corporation is not liable for incidental or consequential damages and no representative or person is authorized to assume for us any other liability in connection with the sale of this product. Under no circumstances is the consumer permitted to return this unit to the factory without the prior written consent of MC Appliance Corporation.

Some states prohibit the exclusion or limitation of incidental or consequential damages, or limitations on implied warranties. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Model	Parts	Labor	Type of Service
UBLBRE24B / UBLBRE24W	One Year	One Year	In Home

For Service or Assistance please call (877) 856-0202 or visit us on the web at urbanlivingappliance.com to request warranty service or order parts.



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