



Quick Start for your New Verona 36" Range

Congratulations on your new Verona Range purchase. Below are a few quick start tips that will familiarize you with your new range.

VEFSGE365ND

Dual Fuel Double Oven



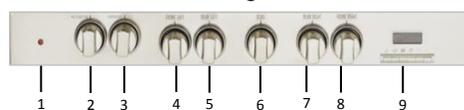
VEFSGG365ND

Gas Double Oven



VEFSGE365N

Dual Fuel Single Oven



VEFSGG365N

Gas Single Oven



CONTROLS DESCRIPTION

1. Electronic programmer
2. Left multifunction oven switch knob
3. Left multifunction oven thermostat knob
4. Front left burner control knob
5. Rear left burner control knob
6. Central dual burner control knob
7. Rear right burner control knob
8. Front right burner control knob
9. Right multifunction oven switch knob
10. Right multifunction oven thermostat knob
11. Left oven thermostat indicator light
12. Right oven thermostat indicator light

CONTROLS DESCRIPTION

1. Left oven control knob
2. 60 minute timer control knob
3. Left oven light & fan control knob
4. Front left burner control knob
5. Rear left burner control knob
6. Central dual burner control knob
7. Rear right burner control knob
8. Front right burner control knob
9. Right oven light & fan control knob
10. Right oven control knob
11. Cooling fan failure warning light

CONTROLS DESCRIPTION

1. Oven thermostat indicator light
2. Multifunction oven switch knob
3. Multifunction oven thermostat knob
4. Front left burner control knob
5. Rear left burner control knob
6. Central dual burner control knob
7. Rear right burner control knob
8. Front right burner control knob
9. Electronic programmer

CONTROLS DESCRIPTION

1. Oven control knob
2. Oven light & fan control knob
3. Front left burner control knob
4. Rear left burner control knob
5. Central dual burner control knob
6. Rear right burner control knob
7. Front right burner control knob
8. 60 minute timer control knob
9. Cooling fan failure warning light

Using your Oven for the first time

Place oven rack supports, racks & broiler pan in place as described in your manual under "Oven Accessories installation and removal". Turn the oven on Maximum power for both bake and broil for about 2 hours to remove any traces of grease and odors from the components. Clean inside of oven with a cloth soaked in water and neutral detergent and dry.

Igniting the Gas Oven

European ovens have extra safety features which may be new to you. Lighting the oven is quite simple. With the oven knob in the **off position, open the oven door completely**. Convection fan must be turned off. Push the oven knob in and turn it counter-clockwise until it stops (for bake) or clockwise to broil. After a few seconds, release the knob. Verify the flame has lit by looking through the opening on the oven floor for baking and the top of the oven for broiling. Close oven door and set to desired temperature. There is approximately a 3 minute delay between lighting the small oven on double oven models and the convection fan turning on.



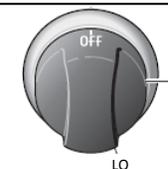
Cooktop Burner BTU Output

- 1. - 6,000
- 2. - 12,000
- 3. - 1,000 - 16,000
 - 2,800 (inner crown)
 - 16,000 (inner & outer crown)

The electronic igniters are incorporated into the knob /valves.

Igniting the Cooktop Burners

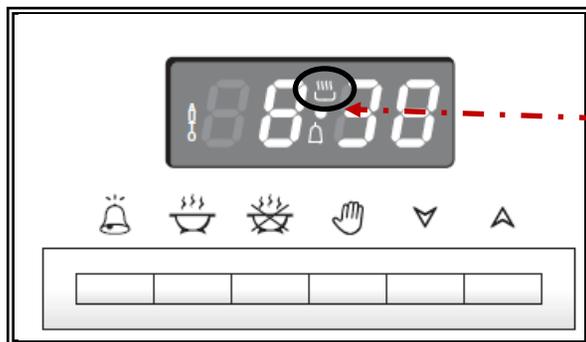
In order to properly ignite the burners, push & turn the burner knob counter-clockwise to the position (maximum rate) indicated by the ★ symbol.



Push in **and hold** the knob until the flame has been lit. You should hear the gas flowing and the ticking sound from the burner igniter. Wait about 10 seconds after the gas burner has been lit before letting go of the knob. This allows the flame sensor to fully activate and protect you.

If the flame should go out for any reason, the safety valve will automatically stop the gas flow. To re-ignite the burner, return the knob to the closed position and **wait at least 1 minute**, and repeat lighting procedure.

Quick Start for your New Verona 36" Range



Available on Dual Fuel Models only.
Operates the Large Oven Only.



Timer



Cooking time



End of cooking time



Manual position and cancellation of the inserted cooking program



Numbers up



Numbers down

Dual Fuel Ranges have many different control settings. Please review your manual thoroughly to better understand and benefit from these features. **For regular baking or broiling, the clock must be in MANUAL MODE for the oven to start. Remember, function selector and temperature knobs should be returned to the off position when finished.**

The electronic programmer groups together the following functions:

- 12 hours clock with illuminated display
- Timer (up to 23 hours and 59 minutes)
- Program for automatic oven cooking
- Program for semi-automatic oven cooking

Oven Cooling Fan

The cooling fan forces air past the control panel and through the glass panes of the oven door. The fan is thermostatically controlled and will turn on when a certain temperature is reached (Gas Oven) or turn on when starting the oven (Dual Fuel) and will shut off when internal temperature falls below a pre-set level which will be for several minutes after the range has been shut off. The cooling fan is completely automatic and not adjustable.

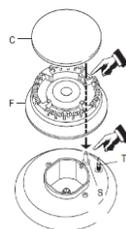
Fan Failure Light (Gas Oven Only)

The fan or fan failure light indicates if the cooling fan is malfunctioning. Under normal operation, this light will remain off (except for a flicker when turning on the range). **If this light goes on and stays on, turn off the oven and call for service.**

EuroChef USA maintains a complete part inventory and can fulfill your request promptly. For parts or replacement bulbs, call toll free: **631 254-3434**, 9:00am - 5:00pm EST.

Cleaning the Grates, Burners & Burner Caps

Fill a basin with water & hand dishwashing detergent such as *Palmolive* or *Dawn*. Soak the parts in the solution. You can scrub with a nylon brush if necessary. **NEVER** use scouring powder or steel wool. **NEVER** place grates, caps or burners into the dishwasher as the harsh chemicals can discolor the metal. Once cleaned, dry thoroughly. You may need to wipe the cast iron with a VERY light coating of vegetable oil to "season" them. Do not let dirt and grease get baked on for an extended period of time.



Re-seating the Burners & Caps

It is very important to check that the burner flame distributor (F) and the cap (C) have been correctly positioned – failure to do so can cause serious problems. If the gas is flowing and the spark igniter is ticking without lighting, check to see that all burner caps are seated correctly on the correct burner crown. If they are not laying flat and level, the burner will not ignite or function correctly.

Cap Overlaps Burner

Incorrect Cap Placement



Cleaning the Oven

The secret to cleaning the oven is to wipe up spills and splatters as they occur and clean the oven with hand dishwashing soap and warm water. For stubborn dirt and grime, place a shallow pan of water in the oven and set on high for an hour. When the grease and grime have loosened, use soap and warm water to wipe away. In extreme cases, household oven cleaners can be used. Always use rubber gloves and eye protection. These chemicals should not make contact with the stainless steel surfaces as it can discolor the finish.