

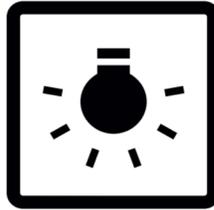


A Simple Guide to Oven Functions

Verona range ovens have many functions to help you cook your best meal. From simple breakfasts to complex multi-course meals, use this guide to find the oven function that will bring your culinary creations to a new level of delicious.

Oven Light

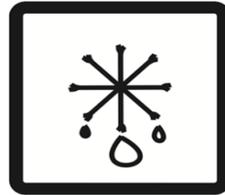
This function will turn the oven cavity light on, and it will then remain illuminated throughout the set cooking cycle. *Note, this is not a cooking function.*



Never be left in the dark. Verona ovens are designed for the oven light to be illuminated throughout the cooking process. For a continuously clear view of your culinary creations!

Defrost Mode

Defrost foods without partially cooking or drying them out with this minimal heat cycle. Only the fan and oven lamp are activated while the thermostat knob remains at the "off" position to prevent heating.



Conventional Cooking

Conventional cooking only utilizes the upper and lower elements and is best for foods that require the same cooking temperature both internally and externally, like roasts, rack of ribs or heavy cakes.

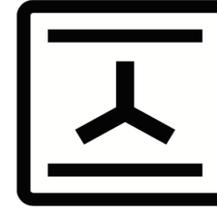


No convection fan, no problem! A natural convection process occurs in your oven cavity as liquids and gasses are heated and move around, diffusing the heat throughout.

True European Convection

This oven mode activates the circular 'European' heating element along with the convection fan(s). This mode is best suited for foods that need to be well-cooked outside, yet soft inside, like lasagna, lamb or whole fish.

Note, pre-heating is not required in this mode.



Convection Cooking Mode

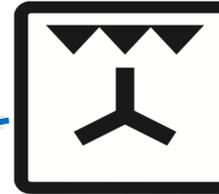
In this setting, both upper and lower elements are turned on along with the convection fan(s). This setting is often used for batch baking, turkeys & roasts as it is best for maintaining the same internal and external temperatures throughout the cooking cycle.

Get your oven cavity sparkling again with the Convection Cooking Mode. Simply fill a shallow pan with water and a few drops of white vinegar, turn the temp to the highest setting and let it run for 60 minutes. Let cool and wipe down for a good-as-new clean.



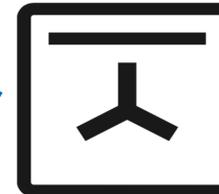
Ventilated Broiling

This function, possible only in an electric oven, offers optimal disbursement of infrared heat. Food is wrapped in a crisping heat to create a quick outside browning while locking in juices at the same time. This mode is best for grilling foods such as veal, steak or hamburgers.



Warming or Re-heating Mode

Keep your meal hot until you are ready to serve or re-heat already cooked dishes with this function. The upper heating element and the fan(s) works together to diffuse a slow and steady heat throughout the cavity. This function will maintain moisture and can be used as an alternative to reheating in a microwave or toaster oven.



Make the most out of the broil function by moving the oven rack to the highest possible position, utilizing the included broiler pan for the best possible airflow, and making sure to watch foods carefully as the powerful heat can take your meal from golden brown to charred within moments.

Traditional Broiling

This setting turns on the either the infrared heating element in an electric oven or the gas-powered broiler burner in a gas oven. Both are located at the top of the oven and emit an intense and instant heat. Use the broil function to toast garlic bread, melt cheese on French onion soup, or give vegetables or meat a caramelized exterior. You will want to keep a close eye on your food while it's under the broiler to avoid overcooking or burning.



No one ever wants their desert to taste like chicken or smell like fish! Use the oven settings that utilize the convection fan to create the perfect environment for preparing multiple dishes at once **without flavor transfer or smells mixing.**



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