



# A Simple Guide to Oven Functions

Dual Fuel, Induction & Electric Models

Verona electric oven cavities 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.

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**EuroChef** USA





# A Simple Guide to Oven Functions

with the Verona Multifunction Electric Oven Control Knob

**IMPORTANT NOTE:** Before operating your oven, be sure that it is in **MANUAL MODE** for proper function. Please visit your user manual for instructions on enabling manual cooking if an 'A' or '1→1' and/or '→1' symbol is illuminated on the clock display.

### 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.



### 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.*



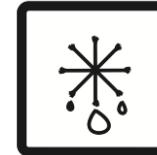
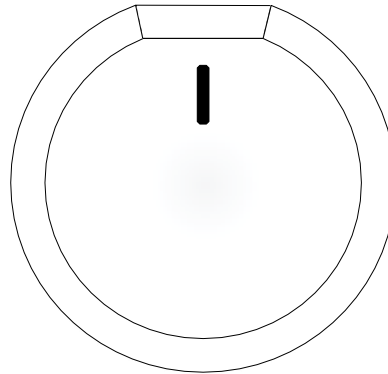
**Never be left in the dark.** Verona ovens are designed for the oven light to be illuminated throughout the cooking process. For a continuously clear view of your culinary creations!



**Manual Self-Clean.** 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 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.



### Defrost Mode

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

### 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) work together to diffuse a slow and steady heat throughout the cavity. This function will maintain moisture and can be used as an alternative to a microwave or toaster.



### 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 one ever wants their dessert to taste like chicken or smell like fish!** Use the oven settings that utilize the convection fan to create a perfect environment for preparing multiple dishes at once **without flavor transfer or smells mixing.**

### Traditional Broiling

This setting turns on the infrared heating element, located at the top of the oven, which emits 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 in this setting to avoid overcooking or burning.





### True European Convection

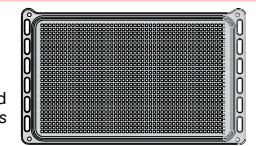
This oven mode activates the circular 'European' heating element along with the convection fan(s). This mode is best suited for foods that need to be well-cooked outside, yet soft inside, like lasagna, lamb or whole fish. **Note, pre-heating is not required in this mode.**



**Make the most out of your broil function** by using the highest possible rack position for the broiler pan included with your Verona range. This will allow for the best possible airflow to perfectly brown dishes or melt cheesy toppings. Be sure to carefully watch your food as the powerful heat can quickly char and burn.

### AIR FRY FUNCTION

Use the  or  functions with Verona's enameled air fry tray to healthily prepare traditionally fried foods. The tray has a perforated surface to facilitate air flow, giving frozen, pre-cooked or fresh foods such as french fries, chicken wings or vegetables a crispy exterior and well-cooked interior. *Note, an air fry tray is included with select models or can be purchased as an accessory for those that do not include it.*



SCAN HERE FOR MORE DETAILS ON VERONA APPLIANCES

Note: Knob design and order of functions may differ from graphic depending on model.

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