EuroChef USA is the national importer of Fine European and Internationally recognized appliance brands including the Verona® brand of quality cooking appliances.

The EuroChef family offers innovative Italian crafted ranges, built-in ovens, cooktops and ventilation that provide professional cooking experiences through exquisitely designed pieces. EuroChef USA has been distributing quality European appliances that are both durable and beautiful since 2001.

Our mission at EuroChef is to provide product excellence and customer service of the highest quality and value. We strive to continue delivering friendly service on a timely basis with a sense of personal pride to our customers.

EuroChef is proud to offer the Verona collection of classically designed Italian appliances to North American consumers. The Verona collection has been designed and manufactured in the suburbs of Venice, Italy since 1958 with standards of quality unsurpassed in the industry. Verona ranges, ovens, cooktops and ventilation offer professional cooking and luxury that enhance the beauty and quality of kitchens everywhere.

**PRODUCTS, FEATURES, ACCESSORIES & SPECIFICATIONS**

- 36" Designer Ranges ........................................ 04
- 36" Prestige Ranges ........................................ 08
- 36" ‘N’ Series Electric Ranges ................................. 16
- 36" Range Hoods ............................................. 18
- 36" Range Accessories ....................................... 18
- Chefs Pak ....................................................... 19
- 24" Gas Range .................................................. 20
- 30" Ranges ....................................................... 21
- Built-in Ovens .................................................. 26
- Cooktop Collection ........................................... 28
- Product Specifications ........................................ 31
In the true Italian artisan tradition, Verona gives you the best Pro Style residential range. High efficiency sealed gas burners deliver pinpoint accuracy and flame control as the burner heads are mounted close to the cooking surface to deliver better heat transfer and distribution. High output double and triple ring burners provide even heat across the bottom of the cookware. As a result, foods cook quickly with less fuel than standard burners.

All Verona Ranges are equipped with a flame failure safety device which shuts off the gas flow in the event the flame is extinguished. This safety feature is not found on domestic models but is standard equipment on all Verona ranges. European convection ovens with a third fan element pre-heat the circulated air in the oven cavity to achieve consistent temperatures with no flavor transfer for superlative results.
INTRODUCING THE DESIGNER SERIES

Verona introduces the all-new Designer series of freestanding ranges. The Collection combines all of the best features of Verona’s popular line of 36” ranges into one extraordinary design.

Every Designer range is equipped with a new larger oven to tackle even the most robust recipes. The gas ranges feature brass burners for increased power – ideal for boiling and searing.

The Designer Collection matches seamlessly with other kitchen appliances and offers pro-style performance for the home.

DESIGNER RANGE OPTIONS:

» Gas  
» Electric  

Stainless Steel  
Burgundy  
White  
Matte Black

» 25 ¼” Depth  
» Brass Burners  
» 1” H Backguard

» New Knob Design  
» Analog Temperature Indicator  
» Round Handrail  
» New Grate Design on Gas Model

» Large Cavity w/ 2 Halogen Lights  
» Glide Rack System included

» Beveled Door w/ Soft Close Hinge  
» Electric Oven has 2 Convection Fans  
» Chrome Verona Badge

» Pull-out Storage Drawer  
» Glide Rack System included  
» Large Cavity w/ 2 Halogen Lights
FEATURES
» 5 Sealed, High BTU Brass Burners
» Electronic Ignition
» Flame Failure Safety Device
» Continuous Cast-Iron Burner Grates
» Stainless Steel Handle

» EZ Clean Oven Cavity
» 1 EZ Glide Rolling Rack
» 1 Heavy Duty Pullout Rack
» Full Width Pull-out Storage Drawer

UNIQUE FEATURES
» Large Capacity Oven Cavity
» 25 ¼” Depth
» 2 Interior Halogen Lights
» Soft Close Hinges
» Color Matched Control Panel

ACCESSORIES
» Broiler Pan (included)
» Cast Iron Wok Ring (included)
» LP Kit (included)

Available in:
- VDFSGG365SS Stainless Steel
- VDFSGG365BU Burgundy
- VDFSGG365W White
- VDFSGG365E Matte Black

Analog Heat Indicator

FEATURES OF THE DESIGNER RANGE

Brass Burners and Continuous Grates on Gas Ranges

Knob Design

EZ Clean Oven Cavity

Product specifications on Page 32
36” DESIGNER ELECTRIC RANGE

FEATURES
» 5 Sealed, Powerful Elements
» 1 Dual Element
» Black Ceramic Glass Surface
» EZ Clean Oven Cavity
» 1 EZ Glide Rolling Rack
» Stainless Steel Handle
» 1 Heavy Duty Pullout Rack
» Multi-Function Programmable Oven
» True European Convection Oven
» Touch Control Digital Clock & Timer
» Full Width Pull-out Storage Drawer

UNIQUE FEATURES
» Large Capacity Oven Cavity
» 25 ¼” Depth
» Dual Convection Fans
» 2 Interior Halogen Lights
» Soft Close Hinges
» Color Matched Control Panel

ACCESSORIES
» Broiler Pan (included)

Available in:
- Stainless Steel: VDFSEE365SS
- Burgundy: VDFSEE365BU
- White: VDFSEE365W
- Matte Black: VDFSEE365E

New Larger Cavity, 2 Halogen Lights, 3 Panes of Glass, Dual Fans (available only on electric range)

Storage Drawer

Low Profile 1”h Backguard

Product specifications on Page 32
Verona introduces the all new Prestige Collection of 36” ranges. The new dual fuel and all-gas ranges combine all of the features that customers have grown to love with an upgraded look that is only surpassed by its high-powered capabilities. The collection adds professional performance and a personalized array of choices that accommodate virtually any kitchen design.

INTRODUCING THE PRESTIGE SERIES

- Round Handrail
- New Grate Design
- Beveled Door
- New Knob Design

PRESTIGE RANGE OPTIONS:

- Single Oven
- Double Oven
- Gas
- Dual Fuel
- Backguard (2” or 8”) or Island Trim (3”)
- EZ Glide Rolling Rack
- Tubular (standard) or Plinth Legs
- Wrap-around Toe-kick Matte Black or SS
- Stainless Steel
- Burgundy
- White
- Matte Black
**FEATURES**
- 5 Sealed, High BTU Gas Burners
- Electronic Ignition
- Flame Failure Safety Device
- Cast-Iron Burner Grates and Caps
- Stainless Steel Handles
- EZ Clean Porcelain Oven Cavities
- 4 Heavy Duty Oven Racks
- Full Width Storage Compartment

**UNIQUE FEATURES**
- 2 True European Convection Ovens
- Multi Function Programmable Oven
- Touch Control Digital Clock & Timer

**ACCESSORIES**
- Broiler Pan (included)
- Cast Iron Wok Ring (included)
- LP Kit (included)
- EZ Glide Rolling Rack - Large Oven (optional)

**Available in:**
- VPFSGE365DW White
- VPFSGE365DBU Burgundy
- VPFSGE365DSS Stainless Steel
- VPFSGE365DE Matte Black

2” High Extended Depth Backguard Included. 3” and 8” Standard Depth Also Available.

Product specifications on Page 33
FEATURES
» 5 Sealed, High BTU Gas Burners
» Electronic Ignition
» Flame Failure Safety Device
» Cast-Iron Burner Grates and Caps

» Stainless Steel Handle
» EZ Clean Porcelain Oven Cavity
» 2 Heavy Duty Oven Racks
» Full Width Storage Compartment

UNIQUE FEATURES
» True European Convection Oven
» Multi Function Programmable Oven
» Touch Control Digital Clock & Timer

ACCESSORIES
» Broiler Pan (included)
» Cast Iron Wok Ring (included)
» LP Kit (included)
» EZ Glide Rolling Rack (optional)

36” PRESTIGE SINGLE OVEN DUAL FUEL RANGE

Available in:

- VPFSGE365W White
- VPFSGE365BU Burgundy
- VPFSGE365SS Stainless Steel
- VPFSGE365E Matte Black

Product specifications on Page 33

VPFSGE365BU

Programmable Digital Clock and Timer

Round Handles

Beveled Doors

verona®
36" PRESTIGE DOUBLE OVEN GAS RANGE

FEATURES
» 5 Sealed, High BTU Gas Burners
» Electronic Ignition
» Flame Failure Safety Device
» Cast-Iron Burner Grates and Caps
» Stainless Steel Handles
» 60 Minute Bell Timer
» EZ Clean Porcelain Oven Cavities
» 4 Heavy Duty Oven Racks
» Full Width Storage Compartment

UNIQUE FEATURES
» Infrared Broiler in Each Oven
» Full-Function Convection Ovens
» 2 Turbo-Electric Convection Fans

ACCESSORIES
» Broiler Pan (included)
» Cast Iron Wok Ring (included)
» LP Kit (included)
» EZ Glide Rolling Rack - Large Oven (optional)

Available in:
- VPFSGG365DW White
- VPFSGG365DBU Burgundy
- VPFSGG365DSS Stainless Steel
- VPFSGG365DE Matte Black

Elegantly-Shaped Chrome Knobs

Product specifications on Page 33
36” PRESTIGE SINGLE OVEN GAS RANGE

FEATURES
» 5 Sealed, High BTU Gas Burners
» Electronic Ignition
» Flame Failure Safety Device
» Cast-Iron Burner Grates and Caps
» Stainless Steel Handle

UNIQUE FEATURES
» Infrared Broiler
» Full-Function Convection Oven
» Turbo-Electric Convection Fan

ACCESSORIES
» Broiler Pan (included)
» Cast Iron Wok Ring (included)
» LP Kit (included)
» EZ Glide Rolling Rack (optional)

Available in:
- VPFSGG365W White
- VPFSGG365BU Burgundy
- VPFSGG365SS Stainless Steel
- VPFSGG365E Matte Black

2” High Extended Depth Backguard Included. 3” and 8” Standard Depth Also Available.

Product specifications on Page 33
**36" 'N' SERIES DOUBLE OVEN ELECTRIC RANGE**

**FEATURES**
- 5 Sealed, Powerful Elements
- 1 Dual Element
- Black Ceramic Glass Surface
- EZ Clean Porcelain Oven Cavities
- 2 True European Convection Ovens
- Multi Function Programmable Oven
- Touch Control Digital Clock & Timer
- Full Width Storage Compartment

**UNIQUE FEATURES**
- Broiler Pan (included)
- Tubular Stainless Steel Handles (optional)
- EZ Glide Rolling Rack (optional)

**ACCESSORIES**
- Broiler Pan (included)
- Tubular Stainless Steel Handle (optional)
- EZ Glide Rolling Rack (optional)

**Available in:**
- VEFSEE365DSS Stainless Steel
- VEFSEE365BW White
- VEFSEE365DE Matte Black

---

**36" 'N' SERIES SINGLE OVEN ELECTRIC RANGE**

**FEATURES**
- 5 Sealed, Powerful Elements
- 1 Dual Element
- Black Ceramic Glass Surface
- EZ Clean Porcelain Cavity
- 2 Heavy Duty Racks
- Full Width Storage Compartment

**UNIQUE FEATURES**
- True European Convection Oven
- Multi Function Programmable Oven
- Touch Control Digital Clock & Timer

**ACCESSORIES**
- Broiler Pan (included)
- Tubular Stainless Steel Handle (optional)
- EZ Glide Rolling Rack (optional)

**Available in:**
- VEFSEE365SS Stainless Steel
- VEFSEE365BU Burgundy
- VEFSEE365W White
- VEFSEE365E Matte Black

---

Available in:
- VEFSEE365DSS Stainless Steel
- VEFSEE365BW White
- VEFSEE365DE Matte Black

**Product specifications on Page 32**

---

1200W
700W/2100W
1700W

1700W
1200W

Black Ceramic Glass Cooktop

**Product specifications on Page 32**

---

**1200W**
**1700W**
**700W/2100W**
36" RANGE ACCESSORIES

**RANGE HOODS**

**UNDERMOUNT HOOD FEATURES**
- 304 Stainless Steel
- 3 Fan Speeds
- 2 LED Lights
- Powerful 600 CFM Blower

**CHIMNEY HOOD FEATURES**
- 304 Stainless Steel
- 4 Fan Speeds
- 2 LED Lights
- Powerful 600 CFM Blower
- Remote Control
- Dishwasher Safe Stainless Steel Baffle Filters.

**ACCESSORIES**

- Cutting Board
- Cast Iron Grill / Griddle
- Stainless Steel Griddle
- Cast Iron Wok Ring
- Simmer Ring
- Small Pot Reducer
- EZ Glide Rolling Rack (included with Designer ranges)

**LEG OPTIONS**

- Tubular
- Plinth (optional for Prestige & 'N' Series only)
- Matte Black Wrap-around Toe-kick (optional for Prestige & 'N' Series only)
- Stainless Steel Wrap-around Toe-kick (optional for Prestige & 'N' Series only)
- Tubular Handle (N series only) (Optional)
The Verona Chefs Pak comes complete with six unique cooking accessories that compliment Verona Ranges and Cooktops for seamless meal preparation.

- Verona Oven Mitt
- Stainless Steel Griddle
- 3” x 5” Beveled Spatula
- Meat Probe
- Cutting Board (fits inside Griddle)
- Half Tray Steamer Pan (Base, Steamer & Cover)
24” GAS RANGE

FEATURES
» 4 Sealed Gas Burners
» Electronic Ignition
» Flame Failure Safety Device
» Cast-Iron Burner Grates and Caps
» Chrome Knobs and Handles
» Turbo-Electric Convection Fan
» Infrared Broiler
» EZ Clean Porcelain Oven Cavity
» 2 Heavy Duty Racks
» 60 Minute Mechanical Timer
» Full Width Storage Drawer

ACCESSORIES
» Broiler Pan
» Cast Iron Wok Ring
» LP Kit
» 2” Island Trim (optional)

Available in:
- VEFSGG244NSS Stainless Steel
- VEFSGG244NW White
- VEFSGG244NE Matte Black

Product specifications on Page 31
**FEATURES**

» 4 Sealed Gas Burners
» Electronic Ignition
» Flame Failure Safety Device
» 2 Heavy Duty Racks

» Cast-Iron Burner Grates and Caps
» Easy Clean Enamel Coated Oven
» 60 Minute Mechanical Timer
» Full Width Storage Compartment

**UNIQUE FEATURES**

» 2 Dual Ring 700-17K BTU Burners
» Thermostatic Gas Oven
» Infrared Broiler

**ACCESSORIES**

» Broiler Pan (included)
» LP Kit (included)
» EZ Glide Rolling Racks (optional)
» Extended Depth Backguard (optional)

**AVAILABLE IN:**

- VEFSGG304NSS Stainless Steel
- VEFSGG304NW White
- VEFSGG304NE Matte Black

**PRODUCT SPECIFICATIONS ON PAGE 31**
30" DUAL FUEL RANGE

FEATURES
» 4 Sealed Gas Burners
» Electronic Ignition
» Flame Failure Safety Device
» 2 Heavy Duty Oven Racks

» Cast-Iron Burner Grates and Caps
» Multi Function Programmable Oven
» Touch Control Digital Clock & Timer

UNIQUE FEATURES
» Pyrolytic Self Cleaning Oven
» 2 Dual Ring 700-17K BTU Burners
» True European Convection Oven
» Thermostatically Controlled Warming Drawer

ACCESSORIES
» Broiler Pan (included)
» LP Kit (included)
» Extended Depth Backguard (optional)

VEFSGE304PSS - Stainless Steel
(Available in Stainless Steel Only)

Product specifications on Page 31
30" SELF-CLEANING ELECTRIC RANGE

FEATURES
- 4 Sealed Elements
- 2 Dual Elements
- Black Ceramic Glass Top
- Hot Surface Indicator Light
- Chrome Knobs and Handles
- Self Cleaning
- Multi Function Electronic Programmable Oven
- Digital Clock & Timer
- European Convection Oven with Element
- 2 Heavy Duty Racks
- Thermostatically Controlled Warming Drawer

ACCESSORIES
- Broiler Pan (included)
- Extended Depth Backguard (optional)

VEFSEE304PSS - Stainless Steel
(Available in Stainless Steel Only)

Product specifications on Page 31
30" SELF-CLEANING INDUCTION RANGE

FEATURES
» 4 High Power Zones
» Black Ceramic Glass Top
» Hot Surface Indicator Light
» Chrome Knobs and Handles

» Self Cleaning
» Digital Clock and Timer
» Multi Function Electronic Programmable Oven

» European Convection Oven with Element
» 2 Heavy Duty Racks
» Thermostatically Controlled Warming Drawer

ACCESSORIES
» Broiler Pan (included)
» Extended Depth Backguard (optional)

VEFSIE304PSS - Stainless Steel
(Available in Stainless Steel Only)

Induction technology offers the fastest and most responsive cooking surface available. It is also the most child safe, because the surface heats only when activated by metal, and the glass does not heat like a traditional electric burner.

Programmable Digital Clock & Timer

Product specifications on Page 31
Italian made Verona Ovens give the look, feel and performance you seek for your professional-style kitchen. Every unit perfectly combines old-world European technology with modern advantages. Whether you want one oven or the convenience of multiple, Verona ovens deliver every time. Easy to read controls and simple operation gets you cooking in no time.
**VEBIEM3024SS – Stainless Steel**

3 CU. FT. CAPACITY

This uniquely sized built-in oven delivers first-class performance.

**FEATURES:**
- 3 Cu. Ft. Capacity
- European Convection Fan
- 4 Pane Glass Doors
- 8 Cooking Functions
- Electronic Controls
- Automatic Door Latch

* Telescopic racks are available as an optional accessory.

---

**VEBIEM301SS - Stainless Steel**

3 CU. FT. CAPACITY

Verona’s Exclusive 110V Electric Ovens offer the perfect solution when 220V electric is not available. The 110V built-in oven only requires 20 Amp service, but performs with all of the power needed for professional results.

**30" X 24" 110 VOLT**

350º Pre-heat in 20 Minutes

**VEBIEM301SS - Stainless Steel**

3 CU. FT. CAPACITY

All of the benefits of a 220V in an exclusive 110V version, featuring:
- 8 Cooking Functions
- 3 Pane Glass Doors
- Convection Mode
- 1900W Output
- Electronic Controls

---

**VEBIEM241SS - Stainless Steel**

2.2 CU. FT. CAPACITY

Verona’s Exclusive 110V Electric Ovens offer the perfect solution when 220V electric is not available. The 110V built-in oven only requires 20 Amp service, but performs with all of the power needed for professional results.

**24" X 24" 110 VOLT**

350º Pre-heat in 16 Minutes

**VEBIEM241SS - Stainless Steel**

2.2 CU. FT. CAPACITY

---

Optional Stacking Kit for 24" & 30" Ovens

VESKE24 - Stacking Kit for 24" Oven*  
VESKM30 - Stacking Kit for 30" Oven*  
* Adds 1 3/4” to Cutout
Italian-made Verona Cooktops are stylish, functional and affordable with sizes and fuel options to accommodate any kitchen. High efficiency sealed burners with high btu output that allow for optimum heat transfer and distribution are standard on all gas models. Each model is beautifully designed and finished with cast iron burner grates and caps on gas models and the highest quality stainless steel surface on all options. All cooktops offer flexibility, performance and style that are perfect for any kitchen space.
The Verona Gas Cooktop Collection offers peak performance with high btu sealed burners.

Beautiful European design allows for maximized surface space and the flexibility to place large pots across several burners.

Each model is beautifully designed and finished with cast iron grates, caps and a stainless steel surface. Available in 36", 24" & 12" sizes.
**12" GAS COOKTOPS**

Gas options for small space kitchens or for layering together for a custom configuration

- **2 Sealed Burners**
- **10K & 6K BTU**
- **Front Control**
- **Electronic Ignition**
- **Cast Iron Burner Grates & Caps**
- **Flame Failure Safety Device**
- **LP Kit Included**

- VEGCT212FSS - Stainless Steel
- VEGCT212FE - Black
- VEGCT212FW - White

---

**12" ELECTRIC COOKTOPS**

- **Ceramic Glass Cooking Surface**
- **Stainless Steel Frame**
- **Front Controls**
- **Power 'ON' Indicator Light**
- **Residual Heat Warning Indicator Light**

- VEECT110FSS
- VEECT212FSS

---

**CERAN TOP - 110V**
- 1400W & 1000W

**CERAN TOP - 220V**
- 1700W & 1200W

---

30
<table>
<thead>
<tr>
<th>Model Number</th>
<th>VEFSGG244N</th>
<th>VEFSGG304N</th>
<th>VEFSEE304PSS</th>
<th>VEFSEE304PSS</th>
<th>VEFSEE304PSS</th>
</tr>
</thead>
<tbody>
<tr>
<td>Size</td>
<td>24&quot;</td>
<td>30&quot;</td>
<td>30&quot;</td>
<td>30&quot;</td>
<td>30&quot;</td>
</tr>
<tr>
<td>Type</td>
<td>Gas</td>
<td>Gas</td>
<td>Dual Fuel</td>
<td>Electric</td>
<td>Induction</td>
</tr>
<tr>
<td>Clock and Timer</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Bell Timer</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wok Ring</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Control Knobs</td>
<td>Chrome</td>
<td>Chrome</td>
<td>Chrome</td>
<td>Chrome</td>
<td>Chrome</td>
</tr>
<tr>
<td>Cooking Surface</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Black Ceramic</td>
<td>Black Ceramic</td>
</tr>
<tr>
<td>Bezel</td>
<td>N/A</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Colors</td>
<td>Stainless Steel, Matte Black &amp; White</td>
<td>Stainless Steel, Matte Black &amp; White</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
</tr>
<tr>
<td>Storage/Warming Drawer</td>
<td>Pull Out Drawer</td>
<td>Drop Down Storage</td>
<td>Warming Drawer</td>
<td>Warming Drawer</td>
<td>Warming Drawer</td>
</tr>
<tr>
<td>Propane</td>
<td>Kit Included</td>
<td>Kit Included</td>
<td>Kit Included</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Island Trim</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
</tr>
<tr>
<td>Power Requirements</td>
<td>120 Volt 60 Hz. 15 Amp</td>
<td>120 Volt 60 Hz. 15 Amp</td>
<td>120/240 Volt 60 Hz. 30 Amp</td>
<td>120/240 Volt 60 Hz. 50 Amp</td>
<td>120/240 Volt 60 Hz. 50 Amp</td>
</tr>
<tr>
<td>Burners</td>
<td>4 Sealed</td>
<td>4 Sealed</td>
<td>4 Sealed</td>
<td>Smooth Top</td>
<td>Smooth Top</td>
</tr>
<tr>
<td>LF (BTU) - (Watts)</td>
<td>3,400</td>
<td>700 - 17,000</td>
<td>700 - 17,000</td>
<td>1,200 Watts</td>
<td>1,850 Watts*</td>
</tr>
<tr>
<td>RF (BTU) - (Watts)</td>
<td>12,000</td>
<td>700 - 17,000</td>
<td>700 - 17,000</td>
<td>2,100 / 700 Watts</td>
<td>1,400 Watts*</td>
</tr>
<tr>
<td>LR (BTU) - (Watts)</td>
<td>6,000</td>
<td>8,000</td>
<td>8,000</td>
<td>1,200 Watts</td>
<td>1,850 Watts*</td>
</tr>
<tr>
<td>RR (BTU) - (Watts)</td>
<td>6,000</td>
<td>8,000</td>
<td>8,000</td>
<td>1,200 Watts</td>
<td>2,300 Watts*</td>
</tr>
<tr>
<td>Griddle</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
</tr>
<tr>
<td>Flame failure safety device</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Self Clean</td>
<td>No</td>
<td>No</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Multi Function</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Oven Capacity (Cu. Ft.)</td>
<td>2.5</td>
<td>3.6</td>
<td>3.6</td>
<td>3.6</td>
<td>3.6</td>
</tr>
<tr>
<td>Convection Fan</td>
<td>Yes</td>
<td>Yes</td>
<td>European</td>
<td>European</td>
<td>European</td>
</tr>
<tr>
<td>Closed Door Broil</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Broiler</td>
<td>Infrared</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Broiler Power</td>
<td>8,500 BTU</td>
<td>11,000 BTU</td>
<td>2,850 W</td>
<td>2,850 W</td>
<td>2,850 W</td>
</tr>
<tr>
<td>Oven Power</td>
<td>13,000 BTU</td>
<td>14,000 BTU</td>
<td>2,950 W</td>
<td>2,950 W</td>
<td>2,950 W</td>
</tr>
<tr>
<td>Convection Element</td>
<td>N/A</td>
<td>N/A</td>
<td>2,500 W</td>
<td>2,500 W</td>
<td>2,500 W</td>
</tr>
<tr>
<td>Heavy Duty Racks</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Broiler Pan</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Temperature Range</td>
<td>86° - 203°</td>
<td>86° - 203°</td>
<td>86° - 203°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Humidity Control</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Convection Fan</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Heavy Duty Racks</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Oven Power</td>
<td>500W</td>
<td>500W</td>
<td>500W</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity (cu. ft.)</td>
<td>1.7</td>
<td>1.7</td>
<td>1.7</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Width (in)</td>
<td>124 ⅛</td>
<td>124 ⅛</td>
<td>124 ⅛</td>
<td>124 ⅛</td>
<td>124 ⅛</td>
</tr>
<tr>
<td>Height (in) w/o Backguard</td>
<td>35 ⅔ - 36 ⅗</td>
<td>35 ⅔ - 36 ⅗</td>
<td>35 ⅔ - 36 ⅗</td>
<td>35 ⅔ - 36 ⅗</td>
<td>35 ⅔ - 36 ⅗</td>
</tr>
<tr>
<td>Height (in) of Backguard</td>
<td>4 7/16</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Weight (lbs)</td>
<td>185</td>
<td>260</td>
<td>260</td>
<td>250</td>
<td>250</td>
</tr>
</tbody>
</table>

* Maximum Power output when set for PowerBoost
Zone 1 & 2 (LF & LR) - 2,500 W
Zone 3 (RR) - 3,700 W
Zone 4 (RF) - 1,800 W
### PROFESSIONAL STYLE RANGES

<table>
<thead>
<tr>
<th></th>
<th>Designer</th>
<th>Designer</th>
<th>N' Series</th>
<th>'N' Series</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Model Number</strong></td>
<td>VDFSGG365</td>
<td>VDFSEE365</td>
<td>VEFSEE365</td>
<td>VEFSEE365D</td>
</tr>
<tr>
<td><strong>Size</strong></td>
<td>36&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td><strong>Type</strong></td>
<td>Gas</td>
<td>Electric</td>
<td>Electric</td>
<td>Electric</td>
</tr>
<tr>
<td><strong>Oven Features</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Clock and Timer</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Bell Timer</strong></td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Wok Ring</strong></td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Control Knobs</strong></td>
<td>Polymer Composite</td>
<td>Polymer Composite</td>
<td>Polymer Composite</td>
<td>Polymer Composite</td>
</tr>
<tr>
<td><strong>Colors</strong></td>
<td>Stainless Steel, White, Matte Black, Burgundy</td>
<td>Stainless Steel, White, Matte Black, Burgundy</td>
<td>Stainless Steel, White, Matte Black, Burgundy</td>
<td>Stainless Steel, White, Matte Black, Burgundy</td>
</tr>
<tr>
<td><strong>Storage Drawer</strong></td>
<td>Full Width Pull Out</td>
<td>Full Width Pull Out</td>
<td>Full Width Drop Down</td>
<td>Full Width Drop Down</td>
</tr>
<tr>
<td><strong>Propane Conversion</strong></td>
<td>Kit Included</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>3&quot; Island Trim</strong></td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
</tr>
<tr>
<td><strong>Power Requirements</strong></td>
<td>120 Volt</td>
<td>120/240 Volt</td>
<td>120/240 Volt</td>
<td>120/240 Volt</td>
</tr>
<tr>
<td></td>
<td>60 Hz. 15 Amp</td>
<td>60 Hz. 50 Amp</td>
<td>60 Hz. 50 Amp</td>
<td>60 Hz. 50 Amp</td>
</tr>
<tr>
<td><strong>Burners - Elements</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>LF (BTU) - (Watts)</strong></td>
<td>12,000</td>
<td>6 7/8&quot; - 1,700W</td>
<td>1,700 W</td>
<td>1,700 W</td>
</tr>
<tr>
<td><strong>RF (BTU) - (Watts)</strong></td>
<td>12,000</td>
<td>5 1/2&quot; - 1,200W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td><strong>Center (BTU) - (Watts)</strong></td>
<td>1,000-17,000</td>
<td>9&quot; - 2,100W / 700W</td>
<td>2,100 W / 700 W</td>
<td>2,100 W / 700 W</td>
</tr>
<tr>
<td><strong>LR (BTU) (Watts)</strong></td>
<td>8,000</td>
<td>5 1/2&quot; - 1,200W</td>
<td>1,200 W</td>
<td>1,200 W</td>
</tr>
<tr>
<td><strong>RR (BTU) - (Watts)</strong></td>
<td>8,000</td>
<td>6 7/8&quot; - 1,700W</td>
<td>1,700 W</td>
<td>1,700 W</td>
</tr>
<tr>
<td><strong>Griddle</strong></td>
<td>Optional</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Flame failure safety device</strong></td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Oven Capacity (Cu. Ft.)</strong></td>
<td>5.0</td>
<td>5.1</td>
<td>4.0</td>
<td>2.5</td>
</tr>
<tr>
<td><strong>Convection Fan</strong></td>
<td>Yes</td>
<td>European</td>
<td>European</td>
<td>European</td>
</tr>
<tr>
<td><strong>Closed Door Broil</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Broiler</strong></td>
<td>Infrared</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Broiler Power (W) (btu)</strong></td>
<td>15,000 BTU</td>
<td>3,000 W</td>
<td>2,400 W</td>
<td>2,000 W</td>
</tr>
<tr>
<td><strong>Oven Power (W) (btu)</strong></td>
<td>21,000 BTU</td>
<td>3,100 W</td>
<td>3,400 W</td>
<td>2,400 W</td>
</tr>
<tr>
<td><strong>Convection Element (W)</strong></td>
<td>No</td>
<td>2,600 W</td>
<td>2,450 W</td>
<td>2,450 W</td>
</tr>
<tr>
<td><strong>Racks</strong></td>
<td>1 Glide Rack &amp; 1 Pullout</td>
<td>1Glide Rack &amp; 1 Pullout</td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
</tr>
<tr>
<td><strong>Broiler Pan</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Second Oven Features</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Multi Function</strong></td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Second Oven Cap. (Cu. Ft.)</strong></td>
<td>1.5</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Convection Fan</strong></td>
<td>European</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Closed Door Broil</strong></td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Broiler</strong></td>
<td>Yes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Broiler Power</strong></td>
<td>1,450 W</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Oven Power</strong></td>
<td>1,500 W</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Convection Heater</strong></td>
<td>2,450 W</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Racks</strong></td>
<td>2</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Broiler (Grill) Pan</strong></td>
<td></td>
<td></td>
<td>2 Heavy Duty Pullout</td>
<td></td>
</tr>
<tr>
<td><strong>Dimensions</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Width (in)</strong></td>
<td>35 ⅜</td>
<td>35 ⅜</td>
<td>35 ⅜</td>
<td>35 ⅜</td>
</tr>
<tr>
<td><strong>Height (in) - Tubular Leg</strong></td>
<td>36 ⅞ - 37 ⅛&quot;</td>
<td>37 ⅞ - 37 ⅛&quot;</td>
<td>35 ⅞ - 37 ⅞&quot;</td>
<td>35 ⅞ - 37 ⅞&quot;</td>
</tr>
<tr>
<td><strong>Height (in) of Backguard</strong></td>
<td>1 or 3</td>
<td>1 or 3</td>
<td>2 or 8</td>
<td>2 or 8</td>
</tr>
<tr>
<td><strong>Depth (in)</strong></td>
<td>25 ⅜&quot;</td>
<td>25 ⅜&quot;</td>
<td>24</td>
<td>24</td>
</tr>
<tr>
<td><strong>Depth (in) w/ Backguard</strong></td>
<td>25 ⅜&quot;</td>
<td>25 ⅜&quot;</td>
<td>25 ⅛&quot;</td>
<td>25 ⅛&quot;</td>
</tr>
<tr>
<td><strong>Weight (lbs)</strong></td>
<td>270</td>
<td>270</td>
<td>250</td>
<td>275</td>
</tr>
</tbody>
</table>
## 36" Prestige Ranges

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Prestige</th>
<th>Prestige</th>
<th>Prestige</th>
<th>Prestige</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Size</strong></td>
<td>36&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
<td>36&quot;</td>
</tr>
<tr>
<td><strong>Type</strong></td>
<td>Dual Fuel</td>
<td>Gas</td>
<td>Dual Fuel</td>
<td>Gas</td>
</tr>
<tr>
<td><strong>Clock and Timer</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Bell Timer</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Wok Ring</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Control Knobs</strong></td>
<td>Polymer Composite</td>
<td>Polymer Composite</td>
<td>Polymer Composite</td>
<td>Polymer Composite</td>
</tr>
<tr>
<td><strong>Colors</strong></td>
<td>Stainless Steel, White Matte Black, Burgundy</td>
<td>Stainless Steel, White Matte Black, Burgundy</td>
<td>Stainless Steel, White Matte Black, Burgundy</td>
<td>Stainless Steel, White Matte Black, Burgundy</td>
</tr>
<tr>
<td><strong>Storage Drawer</strong></td>
<td>Full Width Drop Down</td>
<td>Full Width Drop Down</td>
<td>Full Width Drop Down</td>
<td>Full Width Drop Down</td>
</tr>
<tr>
<td><strong>Propane Conversion</strong></td>
<td>Kit Included</td>
<td>Kit Included</td>
<td>Kit Included</td>
<td>Kit Included</td>
</tr>
<tr>
<td><strong>3&quot; Island Trim</strong></td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
</tr>
<tr>
<td><strong>Power Requirements</strong></td>
<td>120/240 Volt 60 Hz. 30 Amp</td>
<td>120 Volt 60 Hz. 15 Amp</td>
<td>120/240 Volt 60 Hz. 30 Amp</td>
<td>120 Volt 60 Hz. 15 Amp</td>
</tr>
<tr>
<td><strong>Burners - Elements</strong></td>
<td>5 Sealed</td>
<td>5 Sealed</td>
<td>5 Sealed</td>
<td>5 Sealed</td>
</tr>
<tr>
<td><strong>LF (BTU) - (Watts)</strong></td>
<td>12,000</td>
<td>12,000</td>
<td>12,000</td>
<td>12,000</td>
</tr>
<tr>
<td><strong>RF (BTU) - (Watts)</strong></td>
<td>12,000</td>
<td>12,000</td>
<td>12,000</td>
<td>12,000</td>
</tr>
<tr>
<td><strong>Center (BTU) - (Watts)</strong></td>
<td>1,000-17,000</td>
<td>1,000-17,000</td>
<td>1,000-17,000</td>
<td>1,000-17,000</td>
</tr>
<tr>
<td><strong>LR (BTU) (Watts)</strong></td>
<td>8,000</td>
<td>8,000</td>
<td>8,000</td>
<td>8,000</td>
</tr>
<tr>
<td><strong>RR (BTU) - (Watts)</strong></td>
<td>8,000</td>
<td>8,000</td>
<td>8,000</td>
<td>8,000</td>
</tr>
<tr>
<td><strong>Griddle</strong></td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
</tr>
<tr>
<td><strong>Flame Failure Safety Device</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Multi Function</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Oven Capacity (Cu. Ft.)</strong></td>
<td>2.5</td>
<td>2.4</td>
<td>4.0</td>
<td>4.0</td>
</tr>
<tr>
<td><strong>Convection Fan</strong></td>
<td>European</td>
<td>Yes</td>
<td>European</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Closed Door Broil</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Broiler</strong></td>
<td>Yes</td>
<td>Infrared</td>
<td>Yes</td>
<td>Infrared</td>
</tr>
<tr>
<td><strong>Broiler Power (W) (btu)</strong></td>
<td>2,000 W 8,500 BTU</td>
<td>2,200 W 15,000 BTU</td>
<td>2,400 W 13,000 BTU</td>
<td>3,300 W 21,000 BTU</td>
</tr>
<tr>
<td><strong>Convection Element (W)</strong></td>
<td>2,450 W</td>
<td>No</td>
<td>2,450 W</td>
<td>No</td>
</tr>
<tr>
<td><strong>Racks</strong></td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
</tr>
<tr>
<td><strong>Racks</strong></td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
</tr>
<tr>
<td><strong>Broiler Pan</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Mult Function</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Second Oven Cap. (Cu. Ft.)</strong></td>
<td>1.5</td>
<td>1.5</td>
<td>1.5</td>
<td>1.5</td>
</tr>
<tr>
<td><strong>Convection Fan</strong></td>
<td>European</td>
<td>Yes</td>
<td>European</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Closed Door Broil</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Broiler</strong></td>
<td>Yes</td>
<td>Infrared</td>
<td>Yes</td>
<td>Infrared</td>
</tr>
<tr>
<td><strong>Broiler Power</strong></td>
<td>1,450 W</td>
<td>8,000</td>
<td>8,000</td>
<td>8,000</td>
</tr>
<tr>
<td><strong>Oven Power</strong></td>
<td>1,500 W</td>
<td>9,000</td>
<td>9,000</td>
<td>9,000</td>
</tr>
<tr>
<td><strong>Convection Heater</strong></td>
<td>2,450 W</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td><strong>Racks</strong></td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
<td>2 Heavy Duty Pullout</td>
</tr>
<tr>
<td><strong>Broiler (Grill) Pan</strong></td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td><strong>Width (in)</strong></td>
<td>35 ¾</td>
<td>35 ¾</td>
<td>35 ¾</td>
<td>35 ¾</td>
</tr>
<tr>
<td><strong>Height (in) - Tubular Leg</strong></td>
<td>35 ⅞ - 37 ⅛/32</td>
<td>35 ⅞ - 37 ⅛/32</td>
<td>35 ⅞ - 37 ⅛/32</td>
<td>35 ⅞ - 37 ⅛/32</td>
</tr>
<tr>
<td><strong>Height (in) of Backguard</strong></td>
<td>2 or 8</td>
<td>2 or 8</td>
<td>2 or 8</td>
<td>2 or 8</td>
</tr>
<tr>
<td><strong>Depth (in)</strong></td>
<td>24</td>
<td>24</td>
<td>24</td>
<td>24</td>
</tr>
<tr>
<td><strong>Depth (in) w/ Backguard</strong></td>
<td>25 ¾&quot;</td>
<td>25 ¾&quot;</td>
<td>25 ¾&quot;</td>
<td>25 ¾&quot;</td>
</tr>
<tr>
<td><strong>Weight (lbs)</strong></td>
<td>275</td>
<td>275</td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td>General Features</td>
<td>Ovens</td>
<td>Cooktops</td>
<td></td>
<td></td>
</tr>
<tr>
<td>------------------</td>
<td>-------</td>
<td>----------</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Model Number</td>
<td>VEBIEM3024</td>
<td>VEBIEM301SS</td>
<td>VEBIEM241SS</td>
<td></td>
</tr>
<tr>
<td>Size</td>
<td>30&quot;</td>
<td>30&quot;</td>
<td>24&quot;</td>
<td></td>
</tr>
<tr>
<td>Type</td>
<td>Electric</td>
<td>Electric - 110V</td>
<td>Electric - 110V</td>
<td></td>
</tr>
<tr>
<td>Self Clean</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Clock and Timer Display</td>
<td>Red LED</td>
<td>Red LED</td>
<td>Red LED</td>
<td></td>
</tr>
<tr>
<td>Handle</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td></td>
</tr>
<tr>
<td>Control Knobs</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td></td>
</tr>
<tr>
<td>Colors</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td>Stainless Steel</td>
<td></td>
</tr>
<tr>
<td>Oven Doors</td>
<td>4 Pane Glass</td>
<td>3 Pane Glass</td>
<td>3 Pane Glass</td>
<td></td>
</tr>
<tr>
<td>Control Panel</td>
<td>2 Knobs Electronic Control</td>
<td>2 Knobs 6 Buttons</td>
<td>2 Knobs 6 Buttons</td>
<td></td>
</tr>
<tr>
<td>Power Requirements</td>
<td>120/240 Volt 60 Hz. 20 Amps</td>
<td>120 Volts 60 Hz. 20 Amps</td>
<td>120 Volt 60 Hz. 20 Amps</td>
<td></td>
</tr>
<tr>
<td>Oven Capacity (Cu. Ft.)</td>
<td>2.8</td>
<td>2.8</td>
<td>2.0</td>
<td></td>
</tr>
<tr>
<td>Multi Function</td>
<td>8 Cooking Functions</td>
<td>8 Cooking Functions</td>
<td>8 Cooking Functions</td>
<td></td>
</tr>
<tr>
<td>Convection Fan</td>
<td>European</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Cavity Lighting</td>
<td>2 x 20W Halogen</td>
<td>1 x 25W</td>
<td>1 x 25W</td>
<td></td>
</tr>
<tr>
<td>Broiler</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td></td>
</tr>
<tr>
<td>Broiler Power</td>
<td>3,100 W</td>
<td>1,800 W</td>
<td>1,800 W</td>
<td></td>
</tr>
<tr>
<td>Oven Power</td>
<td>2,400 W</td>
<td>1,900 W</td>
<td>1,900 W</td>
<td></td>
</tr>
<tr>
<td>Convection Fan Element</td>
<td>2,500 W</td>
<td>N/A</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Meat Probe</td>
<td>No</td>
<td>No</td>
<td>No</td>
<td></td>
</tr>
<tr>
<td>Heavy Duty Racks</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td></td>
</tr>
<tr>
<td>Telescopic Glide Rack</td>
<td>Optional</td>
<td>Optional</td>
<td>Optional</td>
<td></td>
</tr>
<tr>
<td>Overall</td>
<td>Width (in)</td>
<td>29 ¾</td>
<td>29 ¾</td>
<td>23 7/16</td>
</tr>
<tr>
<td></td>
<td>Height (in)</td>
<td>23 3/16</td>
<td>23 3/16</td>
<td>23 3/16</td>
</tr>
<tr>
<td></td>
<td>Depth (in)</td>
<td>23</td>
<td>23</td>
<td>23</td>
</tr>
<tr>
<td></td>
<td>Weight (lb)</td>
<td>148</td>
<td>148</td>
<td>102</td>
</tr>
<tr>
<td></td>
<td>Cut Out Width (in)</td>
<td>28</td>
<td>28</td>
<td>22 1/4</td>
</tr>
<tr>
<td></td>
<td>Height (in)</td>
<td>23</td>
<td>23</td>
<td>23</td>
</tr>
<tr>
<td></td>
<td>Depth (in)</td>
<td>24</td>
<td>24</td>
<td>24</td>
</tr>
<tr>
<td>Model Number</td>
<td>VECTGV365SS</td>
<td>VEGCT424FSS</td>
<td>VEGCT212</td>
<td>VECT11VFSS - 110V</td>
</tr>
<tr>
<td>--------------</td>
<td>-------------</td>
<td>-------------</td>
<td>-----------</td>
<td>-------------------</td>
</tr>
<tr>
<td>Size</td>
<td>36&quot;</td>
<td>24&quot;</td>
<td>12&quot;</td>
<td>12&quot;</td>
</tr>
<tr>
<td>Type</td>
<td>LP Gas</td>
<td>LP Gas</td>
<td>Gas</td>
<td>Gas</td>
</tr>
<tr>
<td>Propane</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td></td>
</tr>
<tr>
<td>Control Knobs</td>
<td>Stainless</td>
<td>Polymer</td>
<td>Polymer</td>
<td></td>
</tr>
<tr>
<td>Surface</td>
<td>Stainless</td>
<td>Stainless</td>
<td>Stainless</td>
<td>Stainless Steel, VitroCeramic</td>
</tr>
<tr>
<td>Colors</td>
<td>Stainless</td>
<td>Stainless</td>
<td>Stainless</td>
<td>Stainless Steel, Black, White</td>
</tr>
<tr>
<td>Burners / Elements</td>
<td>5</td>
<td>4</td>
<td>2</td>
<td>2</td>
</tr>
<tr>
<td>Left Front (btu)</td>
<td>15,000</td>
<td>11,500</td>
<td>Front Burner</td>
<td>1,000 W - 110V</td>
</tr>
<tr>
<td>Right Front (btu)</td>
<td>12,000</td>
<td>3,500</td>
<td>6,000</td>
<td>1,200 W - 220V</td>
</tr>
<tr>
<td>Center Burner (btu)</td>
<td>9,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Left Rear (btu)</td>
<td>4,000</td>
<td>6,000</td>
<td>Rear Burner</td>
<td>Rear Element</td>
</tr>
<tr>
<td>Right Rear (btu)</td>
<td>12,000</td>
<td>6,000</td>
<td>10,000</td>
<td>1,000 W - 110V</td>
</tr>
<tr>
<td>Grates and Caps</td>
<td>Cast Iron</td>
<td>Cast Iron</td>
<td>Cast Iron</td>
<td>N/A</td>
</tr>
<tr>
<td>Continuous Grates</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
<td>Yes</td>
</tr>
<tr>
<td>Flame Failure Safety</td>
<td>no</td>
<td>Yes</td>
<td>Yes</td>
<td>N/A</td>
</tr>
<tr>
<td>Electronic Ignition &amp; Re-Ignition</td>
<td>Yes</td>
<td>No</td>
<td>No</td>
<td>N/A</td>
</tr>
<tr>
<td>Power Requirements</td>
<td>120 Volt 15 Amps</td>
<td>120 Volt 15 Amps</td>
<td>120 Volt 15 Amps</td>
<td>120 Volts - 20 Amps</td>
</tr>
<tr>
<td>Overall</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Width (in)</td>
<td>36 ¾</td>
<td>22 ¾</td>
<td>11 ⅝</td>
<td>11 ⅝</td>
</tr>
<tr>
<td>Height</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
</tr>
<tr>
<td>Depth (in)</td>
<td>21</td>
<td>19 7⁄16</td>
<td>20 ⅛</td>
<td>20 ⅛</td>
</tr>
<tr>
<td>Cut Out</td>
<td>34 ½</td>
<td>22 7⁄64</td>
<td>10 ¾</td>
<td>10 ¾</td>
</tr>
<tr>
<td>Depth (in)</td>
<td>19 ¾</td>
<td>18 ¾</td>
<td>19 ¾</td>
<td>19 ¾</td>
</tr>
</tbody>
</table>
The information presented here is believed to be correct at the time of printing. However, specifications are subject to change without notice.