

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

› [VERONA](#) /

› [Verona Prestige Series VPFSGE365SS Dual Fuel Range User Manual](#)

VERONA VPFSGE365SS

Verona Prestige Series VPFSGE365SS Dual Fuel Range User Manual

Model: VPFSGE365SS

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Verona Prestige Series VPFSGE365SS 36-inch Dual Fuel Range. Please read this manual thoroughly before using the appliance and keep it for future reference.



Figure 1: Front view of the Verona Prestige Series VPFSGE365SS Dual Fuel Range. This image displays the stainless steel finish, the oven door with its handle, control knobs, and the digital display.

2. SAFETY INFORMATION

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury to persons.

- Ensure proper ventilation during operation.
- Do not store flammable materials in or near the appliance.
- Keep children and pets away from the appliance during operation.
- Use only dry potholders; moist or damp potholders on hot surfaces may result in burns from steam.
- Never use the appliance for warming or heating the room.
- This appliance requires a 120/240 Volt, 60Hz, 30 Amp power supply.
- Gas connections must be performed by a qualified technician.

3. SETUP AND INSTALLATION

3.1 Unpacking

Carefully remove all packaging materials and inspect the range for any damage. Report any damage to your dealer immediately.

3.2 Location Requirements

The range must be installed in a location that allows for proper ventilation and access for servicing. Ensure adequate clearance from combustible surfaces.

3.3 Electrical Connection

This appliance requires a dedicated 120/240 Volt, 60Hz, 30 Amp electrical circuit. A plug is not included and must be installed by a qualified electrician according to local codes.

3.4 Gas Connection

The range is designed for natural gas but includes a Liquid Propane (LP) conversion kit. Gas connections must be made by a licensed gas fitter. Ensure all connections are leak-tested before use.

3.5 Leveling the Range

The Verona Prestige Series VPFSGE365SS features adjustable stainless steel legs. Use a level to ensure the range is perfectly level for optimal cooking performance and stability. Adjust each leg by rotating it clockwise or counter-clockwise.



Figure 2: Dimensional diagram of the Verona Prestige Series VPFSGE365SS range. This image provides key measurements for installation, including width, height, and depth.

4. OPERATING INSTRUCTIONS

4.1 Gas Cooktop Operation

The cooktop features 5 sealed gas burners with electronic ignition and a flame failure safety device. The burner layout includes: Left Front 12,000 BTU, Right Front 12,000 BTU, Center 1,000 - 17,000 BTU, Left Rear 8,000 BTU, Right Rear 8,000 BTU.



Figure 3: Top view of the cooktop, showing the arrangement of the five sealed gas burners and the robust cast-iron grates.

To Light a Burner:

1. Place cookware on the grate over the desired burner.
2. Push in and turn the corresponding control knob counter-clockwise to the "HI" position.
3. Hold the knob in for a few seconds until the flame ignites and stabilizes. The electronic ignition will click until the flame is lit.
4. Once lit, adjust the flame size by turning the knob between "HI" and "LO" settings.

The flame failure safety device will automatically cut off the gas supply if the flame accidentally extinguishes.



Figure 4: Close-up of the chrome control knobs, indicating the various settings for burner intensity and oven functions.

4.2 Electric Oven Operation

The oven has a 4.0 cu. ft. capacity and features a European convection oven with an element, multi-function electronic programmable oven, and closed-door broil. It includes 2 heavy-duty racks and a broiler pan.

Oven Functions:

- **Bake:** Uses heating elements for conventional baking.
- **Convection Bake:** Activates the convection fan and heating element for even heat distribution, ideal for multi-rack baking.
- **Broil:** Uses the top heating element for intense direct heat, suitable for browning or searing. Broiler power is 2,200 W.
- **Defrost:** Uses the fan to circulate air at room temperature for gentle defrosting.

Setting the Digital Clock and Timer:

The range is equipped with a digital clock and timer. Refer to the specific instructions in the full manual for detailed programming steps. The digital display is located on the control panel.



Figure 5: Detail of the digital clock and timer display, along with the associated control buttons for setting time and oven functions.

5. MAINTENANCE AND CLEANING

5.1 General Cleaning

Regular cleaning helps maintain the appearance and performance of your range. Use mild soap and water for general cleaning of stainless steel surfaces. Avoid abrasive cleaners or scouring pads.

5.2 Cooktop Cleaning

The sealed gas burners and cast-iron grates are designed for easy cleaning. Allow grates to cool before removing and washing them. Wipe down the stainless steel cooktop surface after each use to prevent food buildup.



Figure 6: Detailed view of a sealed burner and its surrounding stainless steel surface, highlighting the ease of cleaning due to the sealed design.

5.3 Oven Cleaning

The oven features an EZ clean porcelain oven surface. For spills and splatters, wipe the interior with a damp cloth and mild detergent once the oven has cooled. For stubborn stains, consult the full manual for recommended cleaning agents and procedures. This model does not feature a self-cleaning function.

6. TROUBLESHOOTING

Before contacting service, review the following common issues and their potential solutions:

Problem	Possible Cause	Solution
Burner does not light.	Gas supply off; burner ports clogged; ignition electrode dirty.	Check gas supply valve; clean burner ports; clean electrode.
Oven not heating.	Power supply issue; incorrect oven setting.	Check circuit breaker; ensure correct function and temperature are selected.
Digital display is blank or incorrect.	Power interruption; internal clock error.	Reset the clock; check power supply.

For issues not listed here or if solutions do not resolve the problem, please contact qualified service personnel.

7. SPECIFICATIONS

Feature	Specification
Model	VPFSGE365SS
Type	Dual Fuel Range (Gas Cooktop, Electric Oven)
Dimensions (W x H x D)	35 7/8 in x 35 3/4 – 37 1/4 in (adjustable) x 25 7/8 in
Oven Capacity	4.0 cu. ft.
Burners	5 Sealed Gas Burners
Burner BTU Output	Left Front: 12,000 BTU Right Front: 12,000 BTU Center: 1,000 - 17,000 BTU Left Rear: 8,000 BTU Right Rear: 8,000 BTU
Oven Power	3,300 W
Broiler Power	2,200 W
Convection Element	2,400 W
Power Requirements	120/240 Volt, 60Hz, 30 Amp
Material	304 Stainless Steel
Weight	250 lbs
Origin	Made in Italy

8. WARRANTY AND SUPPORT

8.1 Manufacturer's Warranty

This Verona Prestige Series VPFSGE365SS range comes with a **2-Year Manufacturer Warranty**. Please retain your proof of purchase for warranty claims. The warranty covers defects in materials and workmanship under normal use.

8.2 Customer Support

For technical assistance, service requests, or questions regarding your warranty, please contact Verona customer support. Contact information can typically be found on the manufacturer's website or through your authorized dealer.

