

Verona VPFSGE365DSS

Verona VPFSGE365DSS 36-inch Prestige Series Freestanding Dual Fuel Range Instruction Manual

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Verona VPFSGE365DSS 36-inch Prestige Series Freestanding Dual Fuel Range.

1. PRODUCT OVERVIEW

The Verona VPFSGE365DSS is a 36-inch Prestige Dual Fuel Double Oven Range designed for high performance and a professional aesthetic. It features a sealed burner cooktop with five versatile burners and continuous cast-iron grates. The double ovens offer multi-function convection with seven distinct cooking modes.

Key features include a full-width storage drawer, flame failure safety devices, electronic ignition, and a digital clock and timer for precise control.



Image 1: Front view of the Verona VPFSGE365DSS 36-inch Prestige Series Freestanding Dual Fuel Range.

2. SAFETY INFORMATION

Always read and understand all instructions before using this appliance. Keep this manual for future reference. Improper installation, adjustment, alteration, service, or maintenance can cause injury or property damage. Refer to this manual. For assistance or additional information, consult a qualified installer, service agency, or the gas supplier.

- Ensure proper ventilation when operating the gas burners.
- Do not store flammable materials in or near the appliance.
- Keep children and pets away from the appliance during operation.
- The appliance is equipped with a Flame Failure Safety Device, which automatically shuts off gas if the flame extinguishes.
- Always use oven mitts when handling hot items from the oven.

3. INSTALLATION & SETUP

3.1 Unpacking and Placement

The Verona VPFSGE365DSS is a freestanding unit. Carefully remove all packaging materials and protective films. Ensure the appliance is placed on a stable, level surface. The product dimensions are approximately 25.62 x 35.88 x 39.25 inches and it weighs 275 pounds. Adjustable legs are provided for leveling.

3.2 Gas and Electrical Connections

This is a dual fuel range, requiring both gas and electrical connections. Gas connections must be performed by a qualified professional. An LP Conversion Kit is included for conversion from natural gas to liquid propane, if required. The electrical requirements are 240 Volts.



Image 2: Rear view of the range, illustrating connection points for gas and electricity.

4. OPERATING INSTRUCTIONS

4.1 Cooktop Operation

The cooktop features 5 sealed gas burners with continuous cast-iron grates. Each burner is equipped with electronic ignition for quick and reliable lighting. To ignite a burner, push and turn the corresponding knob to the 'High' position. The igniter will click until the flame is lit. Adjust the flame size by turning the knob between 'High' and 'Low' settings.



Image 3: Close-up of the control panel with burner and oven knobs.

4.2 Oven Operation

The range includes double ovens with multi-function convection, offering 7 cooking modes. The digital clock and timer allow for precise cooking control. The ovens are equipped with 4 racks for flexible placement of cookware. Refer to the specific cooking mode instructions in the full manual for optimal results.

4.3 Controls

The new knob design provides an ergonomic and stylish interface for controlling both the cooktop and oven functions. Stainless steel round oven handles ensure a secure and comfortable grip.

5. MAINTENANCE & CARE

5.1 Cleaning the Cooktop

The sealed gas burners prevent spills from reaching internal components, simplifying cleaning. Allow grates and burner caps to cool completely before cleaning. Use a mild detergent and a soft cloth for stainless steel surfaces. Cast-iron grates can be cleaned with warm soapy water and a non-abrasive brush.

5.2 Cleaning the Oven

For routine cleaning, wipe the interior with a damp cloth and mild detergent after each use, once the oven has cooled. For stubborn stains, consult specialized oven cleaning products suitable for your oven's interior finish. Remove oven racks before cleaning the interior.

5.3 Storage Drawer

The full-width storage drawer provides convenient space for cookware. Keep the drawer clean and free of debris to ensure smooth operation.

6. TROUBLESHOOTING

If your appliance is not functioning as expected, please review the following common issues before contacting service.

- **Burner not igniting:** Check if the gas supply is on. Ensure the burner cap is correctly seated. Clean any food debris from the igniter.
- **Oven not heating:** Verify the oven is properly connected to power. Ensure the correct cooking mode and temperature are selected.
- **Uneven cooking:** Ensure oven racks are positioned correctly and cookware is not blocking vents. For convection ovens, ensure the fan is operating.

For issues not resolved by these steps, contact customer support or a qualified service technician.

7. SPECIFICATIONS

Feature	Specification
Brand Name	Verona
Model Info	VPFSGE365DSS
Item Weight	275 pounds
Product Dimensions	25.62 x 35.88 x 39.25 inches
Efficiency	High Efficiency
Capacity	3.9 Cubic Feet
Installation Type	Freestanding
Form Factor	Double Oven
Burner type	Sealed Burner
Drawer Type	Full-Width Storage Drawer
Heating Elements	5
Color	Stainless Steel
Control Console	Knob
Voltage	240 Volts
Racks	4
Certification	CSA
Material Type	Stainless Steel

8. WARRANTY & SUPPORT

8.1 Manufacturer Warranty

Your Verona VPFSGE365DSS range comes with a 2-year parts & labor limited warranty. Please retain your proof of purchase for warranty claims.

