

Verona VEBIG30NSS

Verona VEBIG30NSS 30-inch Built-In Gas Single Wall Oven Instruction Manual

Model: VEBIG30NSS

1. PRODUCT OVERVIEW

The Verona VEBIG30NSS is a 30-inch built-in gas single wall oven designed to provide commercial-grade performance for residential kitchens. It features a 3.5 cubic feet capacity and convection cooking capabilities. The oven is constructed with a durable stainless steel exterior and a porcelain interior.



Figure 1: Front view of the Verona VEBIG30NSS oven.

Key Features:

- **Convection Oven:** A convection fan circulates air within the oven for even heat distribution, promoting consistent baking and roasting results.
- **Infrared Broil:** The infrared broil function provides intense, even heat for efficient broiling, suitable for searing and crisping.
- **Cool Touch Door:** A multi-layered glass door is designed to remain cool to the touch during operation, enhancing safety.
- **Analogic Temperature Indicator:** An analog temperature gauge provides a visual reference for oven temperature.
- **Porcelain Oven Surface:** The oven's interior features a durable porcelain surface designed for easy cleaning and stain resistance.
- **3.5 Cu Ft Capacity:** The oven provides sufficient space for various cooking needs, including a 15-pound

turkey.

2. SETUP AND INSTALLATION

This appliance is designed for built-in installation. Proper installation is crucial for safe and efficient operation. It is recommended that installation be performed by a qualified professional.

Gas Connection:

- The Verona VEBIG30NSS oven is configured for Natural Gas (NG) by default.
- For Liquid Propane (LP) gas supply, a conversion kit is included. This conversion must be performed by a certified gas technician.
- After installation or conversion, it is essential to have a gas company or certified technician perform a leak check to ensure all connections are secure and safe.

Electrical Connection:

Ensure the oven is connected to a properly grounded electrical outlet as per local electrical codes.

3. OPERATING INSTRUCTIONS

Control Knobs:



Figure 2: Control panel with knobs and temperature gauge.

- The oven features intuitive control knobs for selecting cooking functions and temperature.
- One knob controls the oven's main functions, including bake and broil settings.
- Another knob operates the oven light and the convection fan. Turning it one way activates the light, and turning it the other way activates both the light and the fan.

Temperature Monitoring:

While the oven includes an analog temperature indicator, for precise temperature control, it is recommended to use an independent oven thermometer placed inside the oven cavity.

Oven Racks:



Figure 3: Oven interior showing racks.

- The oven is equipped with multiple racks, including a smooth-gliding rack for easy access to dishes.
- The oven can accommodate standard-sized baking sheets. Note that due to the oven's dimensions, it may not be possible to place two standard baking sheets side-by-side.
- The interior space is sufficient for larger items, such as a 15-pound turkey.

Cooking Characteristics:

Gas ovens typically cook hotter than electric ovens. A brief adjustment period may be necessary to familiarize yourself with the oven's cooking performance and adjust recipes accordingly.

Clear Glass Door:

The clear glass oven door allows for easy monitoring of food without needing to open the door, which helps maintain consistent oven temperature and prevents heat loss.

4. MAINTENANCE

Cleaning the Oven Interior:

The oven's porcelain surface is designed for easy cleaning. For best results, clean spills and food residue promptly after the oven has cooled. Use mild detergents and non-abrasive cleaning tools to avoid damaging

the surface.

Cleaning the Exterior:

Clean the stainless steel exterior with a soft cloth and a stainless steel cleaner. Avoid abrasive cleaners or scouring pads that can scratch the finish.

5. TROUBLESHOOTING

If you encounter any issues with your Verona VEBIG30NSS oven, please refer to the comprehensive troubleshooting guide in the full product manual or contact customer support for assistance.

6. SPECIFICATIONS



Figure 4: Product dimensions.

Attribute	Value
Brand Name	Verona

Model Info	VEBIG30NSS
Item Weight	145 pounds
Product Dimensions	27 x 30 x 27 inches
Capacity	3.5 Cubic Feet
Annual Energy Consumption	1800 Watts
Installation Type	Built-In
Oven Cooking Mode	Convection
Burner type	Gas
Color	Stainless Steel
Voltage	120 Volts
Wattage	1800 watts
Fuel type	Natural Gas
Defrost	Hot Air Defrost
Door Hinges	Drop-Down
Material Type	Stainless Steel
Included Components	Racks

7. WARRANTY AND SUPPORT

Manufacturer Warranty:

The Verona VEBIG30NSS oven comes with a 2-year limited warranty covering parts and labor.

Customer Support:

For any questions, technical assistance, or warranty claims, please contact Verona customer support. Users have reported positive experiences with responsive customer service, including proactive communication regarding delivery and installation.

Additional support information may be available on the [Verona Store on Amazon](#).