

**FREE STANDING RANGE
GAS AND ELECTRIC
APPLIANCES**



EUROCHEF USA inc.

MOD.: VEFSGG30SS

MOD.: VEFSGG31SS

**INSTRUCTION GUIDE
INSTALLATION
AND MAINTENANCE**

IMPORTANT: SAVE THESE INSTRUCTIONS.

IMPORTANT SAFETY INSTRUCTIONS

Read and follow all instructions before using this appliance to prevent the potential risk of fire, electrical shock, personal injury or damage to the appliance as a result of improper usage of the appliance.

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this appliance.

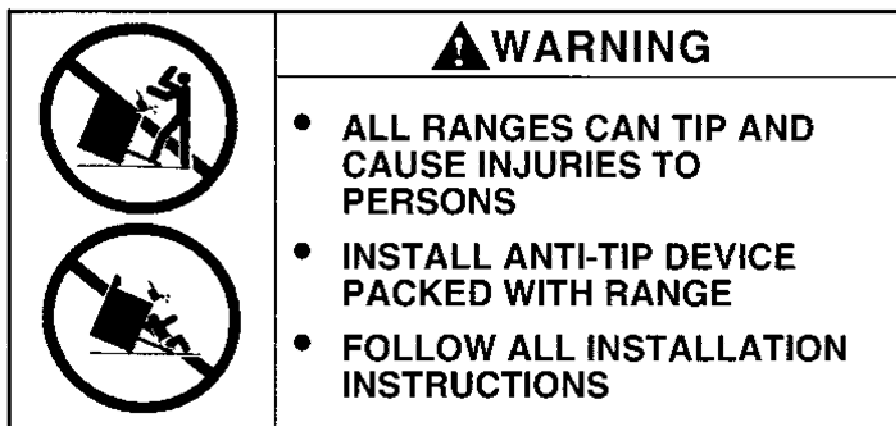
WHAT TO DO IF YOU SMELL GAS:

- Do not to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbour's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency or the gas supplier.

To ensure proper and safe operation: Appliance must be properly installed and grounded by a qualified installer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency. Always disconnect power to appliance before servicing.

IMPORTANT SAFEGUARDS.



Warning: To reduce risk of tipping of the appliance from abnormal usage or by excessive loading of the oven door, the appliance must be secured by a properly installed anti-tip devices. To check if the device is installed properly, remove lower storage drawer and look beneath the lower frame sheet at the back area, and verify that the anti-tip device plate is properly engaged in the rear cover slot just above the frame sheet. You should check this anytime the range has been moved.

Proper installation. Be sure your appliance is properly installed and grounded by a qualified technician.

Never use your appliance for warming or heating the room.

Do Not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

Wear proper apparel. Loose fitting or hanging garments should never be worn while using the appliance.

User servicing. Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.

Storage in or on appliance. Flammable materials should not be stored in an oven or near surface units.

Do Not use water on grease fires. Smother fire or flame by using dry chemical or foam-type extinguisher.

Use only dry potholders. Moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholder touch heating elements. Do not use a towel or other bulky cloth.

Use proper pan size. This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit gas burner. The use of undersized utensils will expose flames out of the pot bottom to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.

Never leave surface units unattended at high heat settings. Boil-over causes smoking and greasy spill-over that may ignite.

Protective liners. Do not use aluminium foil to line surface unit drip areas and oven bottoms.

Glazed cooking utensils. Only certain types of glass, glass/ceramic, ceramic, earthenware, or other glaze utensils are suitable for cooking range use without breaking due to the sudden change in temperature.

Utensils handles should be turned inward and not extended over adjacent surface units. To reduce the risk of burns, ignition of flammable materials, and spillage due to unintentional contact with the utensil, the handle of a utensil should be positioned so that it is turned inward, and does not extend over adjacent surface units.

Do Not touch surface units or areas near units as well as oven gas burner or interior oven surface. Surface units and oven gas burners may be hot even though they have no flame. Areas near surface units and interior oven surfaces may become hot enough to cause burns. Make sure hot areas have had sufficient time to cool, before touching them.

Use care when opening door. Let hot air or steam escape before removing or replacing food.

Do not heat unopened food containers. Build-up of pressure may cause container to burst and result in injury. Keep oven vent ducts unobstructed.

Placement of oven racks. Always place oven racks in desired location while oven is cool. If rack must be moved while oven is hot, do not let potholder contact hot heating element in oven.

Clean ventilating hoods frequently. Grease should not be allowed to accumulate on hood and hood filter. (when a cooking hood is installed with appliance).

When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame. (when a cooking hood is installed with appliance).

CAUTION: Do Not store items of interest to children in cabinets above a range or on the backguard of a range, children climbing on the range to reach items could be seriously injured.

INSTRUCTION GUIDE FOR GAS RANGETOP AND GAS OVEN

RANGETOP GAS BURNER IGNITION AND REGULATION

For models with no electronic ignition, hold a lighted match to the desired burner head. Push in and turn the knob counterclockwise to the LIGHT-HIGH setting. After the burner lights, turn the knob to the desired flame size, fig. 01. **Caution:** When lighting the burner, be sure all of the controls are in the OFF position. Strike the match first and hold it in position before turning to knob to LIGHT-HIGH.

For models with single action automatic ignition, place a pan on the burner grate. Push in and turn the knob counterclockwise to the LIGHT-HIGH setting. A clicking sound will be heard and the burner will light, fig. 02. (All surface igniters will spark when any control knob is turned to the LIGHT-HIGH position), keep it pushed in till burner lights. After the burner lights, turn the knob to the desired flame size, fig. 01.

GAS RANGETOP AND OVEN BURNER IGNITION WITH FLAME FAILURE SAFETY DEVICE

For models equipped with both electronic ignition and safety device, follow the same procedure as for models with automatic ignition described on last paragraph. But you have to keep pushing in for at least 5 seconds to allow thermocouple to heat up. Then release the knob and the burner should remain on.

OVEN GAS BURNER IGNITION, REGULATION AND THERMOSTAT

Open the oven door completely, and then push in and turn the thermostat knob counterclockwise to 500 °F setting. See fig. 03 and 04. A clicking sound will be heard and the burner will light. Look through orifice “F” for burner ignition. Keep pushing knob to allow thermocouple to safety device to warm up enough, for about a period of 5 seconds. Then release the knob and turn it to desired temperature setting.

Attention: During first oven gas burner for the first time, or after a long non working period, the burner may not ignite at once, so try again till gas comes out to allow ignition. If problem persists, call an authorised technician for repair.

GAS BROIL BURNER USE

Set thermostat to Broil mode by turning knob clockwise. See fig. 05. Follow oven gas burner ignition procedure paragraph. Once broil burner is on, allow a period of time for preheating the oven cavity before broiling food.

MINUTE MINDER

Set required time by turning knob clockwise. As the time set elapses, a bell signal will sound for a few seconds. This timer has only a function of time reminder. It does not stop any oven or rangetop functions. See fig. 06

SELECTOR SWITCH

This control allows you to turn on the Oven Internal Light or Oven Forced Air Convection Fan for cooking or defrosting purposes. See fig. 07.



OVEN LIGHT ;

Use this setting to turn on Oven light, light also remains on in all other modes.



FORCED AIR CONVECTION FAN OR DEFROST ;

Use this setting when forced air convection is necessary for a more even cooking finish. Also, use this setting to defrost frozen food by speeding up air circulation.

ON AND OFF PILOT LIGHT

Whenever one of the above functions is selected, the red light goes on.

CAUTION:

- 1) Do not store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
- 2) Never use appliance as a space heater to heat or warm a room.
- 3) Do not obstruct the flow of combustion and ventilation air by blocking the room vents or air intakes. Restriction of air flow to the gas appliance prevents proper performance and increases carbon monoxide emission to unsafe levels.
- 4) Continuously use of the appliance may need extra ventilation, this can be solved by just opening a window or increasing exhaust power of a cooking hood.
- 5) If flame should go out during operation, turn the burner off. If a strong gas order is detected, open a window and wait five minutes before relighting the burner.
- 6) Be sure all control knobs are set in the OFF position prior to supplying gas to the hob.

COOKWARE

To achieve optimum surface cooking performance, select heavy gauge, flat, smooth bottom pans that conform to the diameter of the cooking area as well as straight sides.

Pan size should match the size of the cooking area. Pan should not extend more than 2" beyond the cooking area on gas cooking surface.

Proper pans will reduce cooking times, use less energy and cook food more evenly.

Remember to use pans with flat bottoms and handles that are easily grasped and stay cool. To minimise burns, ignition of flammable materials and spillage due to unintentional contact with the utensil, do not extend handles over adjacent surface burners. Always turn pan handles toward the side or back of the appliance, not out into the room where they are easily hit or reached by children.

NOTES FOR COOKWARE ON GAS BURNERS

We recommend the following pan size per each type of burner, fig. 08:

BURNER TYPE	COOKING PAN BOTTOM SIZE
Small (7000 BTU), on VEFSGG30SS	from 4 to 6 in Ø
High (12500 BTU), on VEFSGG30SS	from 6 to 8 in Ø
Power (14000 BTU), on VEFSGG31SS	from 6 to 8 in Ø
U-Power (18000 BTU), on VEFSGG31SS	from 8 to 10 in Ø

Burner operational Notes, fig. 08A:

- A properly adjusted burner with clean ports will light within a few seconds. If using natural gas the flame will be blue with a deeper blue inner cone.
- If the burner flame is yellow or is noisy the air/gas mixture maybe incorrect. Contact a service technician to adjust.
- With LP gas, some yellow tips on the flames are acceptable. This is normal and adjustment is not necessary.
- If sooty is noticed on pan bottom, contact a service technician to adjust.
- If the control knob is turned very quickly from HIGH to LOW, the flame may go out, particularly if the burner is cold. If this occurs, turn the knob to the OFF position, wait several seconds and relight the burner. Refer to LOW SETTING VALVE ADJUSTMENT chapter to adjust LOW setting, if needed.
- The flame should not extend beyond the edge of the pan, fig. 08B .

MAINTENANCE

CLEANING SAFETY

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burner grates, oven inner surface or surrounding areas until they have had sufficient time to cool.

Clean appliance with caution. Use care to avoid steam burns if a wet sponge or cloth is used to wipe spills on a hot surface. Some cleaners can produce noxious fumes if applied to a hot surface.

RANGETOP GAS BURNERS

Take off the removable parts and put them for 10 minutes in soapy warm water. Eventual stubborn soils can be removed by using a nonabrasive pad or a plastic scouring pad, then rinse making sure that all openings are free of dirt, fig. 09.

ATTENTION: After cleaning the burner cup, on model VEFSGG31SS, make sure to place the burner cup in the right position, figure 10A.

SURFACE AND OVEN COOKING CAVITY CLEANING

This is easily done using a damp cloth and a non-abrasive detergent, wipe using a soft dry cloth. For stainless steel parts with stubborn soils. Use only plastic scrubbing pad or a sponge with vinegar and warm water.

Because of many new cleaning products introduced in the marketplace each year, it is not possible to list all products that can be safely be used to clean this appliance. Read carefully the cleaner manufacture's instructions to be sure the cleaner can be safely used on this appliance. Although, to determine if a cleaning product is safe, test a small inconspicuous area using a very light pressure to see if the surface may scratch or discolour. This particular important for porcelain enamel, highly polished, shiny, painted or plastic surfaces.

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Burner flame with yellow tips.
- Sooty on pan bottom.
- Difficult burner ignition.
- Burners fail to remain lighted.
- Burner will flame out.
- Difficult on turning gas valves.

NOTES:

Control regularly the correct functioning of cooktop gas valves, oven gas thermostat and selector switch.

In case of abnormal functioning of these devices, you must immediately call a qualified technical assistance service.

OVEN DOOR

TO REMOVE OVEN DOOR

- 1) Fully open the oven door.
- 2) Raise and open the U-clip (B) over the hook on each of the hinges (A) all the way to the front, see figure 11.
- 3) Grasp the door by the sides toward the back. Raise the front of the door a few inches and make sure the U-clip (B) is locked by the door frame. This will prevent the hinge from snapping closed when the door is removed. (there will be some spring resistance to overcome because of the hinge being locked). When the front of the door is high enough and hinges are locked, you will be able to lift the hinges to clear the slots
- 4) Pull the hinges out of the slots in the oven front frame.

TO REPLACE THE OVEN DOOR

- 1) Grasp the sides of the door at the centre and insert the ends of the hinges (A) and fix the slots in the oven front frame.
- 2) With the door open all the way, push-back the two U-clips (B) into the hinge (A).
- 3) Raise the oven door and make sure that it fits evenly with the front sides.

WARNING: Never release the U-clip levers when the door is off. Do not close the hinges without the weight of the door, the powerful springs will snap the hinges closed with great force.

CAUTION: Do not place excessive weight on or stand on an open oven door. This could cause the range to tip over, break the door, or injure the user. Also, do not attempt to open or close door or operate oven until door is properly replaced.

REPLACING THE OVEN LIGHT

WARNING; To prevent electrical shock and or personal injury:

- 1) Before replacing the light bulb, be sure the electric power is turned off at the circuit breaker.
- 2) Do not operate the oven unless the light cover is securely in position.
- 3) Be sure the oven and light bulb are cool.
- 4) Do not touch hot bulb with a damp cloth as this may cause the bulb to break.
- 5) If the light cover is damaged or broken, do not use the oven until a new cover is in place.

To replace oven light bulb:

- 1) Before replacing light bulb, disconnect oven electric circuit.
- 2) Remove oven racks.
- 3) Remove, unscrewing, lens bulb cover and light bulb.
- 4) Replace bulb with a 25 W – 120 Vac appliance bulb only.
- 5) Replace lens bulb cover.
- 6) Reconnect power to range. Reset electronic clock.

INSTALLATION INSTRUCTIONS

SPECIAL WARNING:

ONLY QUALIFIED AND AUTHORIZED PERSONNEL SHALL INSTALL OR SERVICE THIS RANGE.

READ “SAFETY INSTRUCTIONS” IN THIS BOOK BEFORE USING RANGE.

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF RANGE CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE, AND SO THE MANUFACTURE WILL NOT BE RESPONSIBLE.

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, ANSI & NF Gas code Z223.1 & CAN-B149.1 02 as well as ANSI & NFPA 70 or Canadian Electrical Code.

CLEARANCE DIMENSIONS

Range may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides below the cooktop. For complete information in regard to the installation of wall cabinets above the range and clearances to combustible wall above the cooking top see the installation drawing fig. n° 12 and 13. For Safety Considerations do not install a range in any combustible cabinetry which is not in accord with the installation drawings.

NOTE: 42 inch dimension between cooking top and wall cabinet shown on illustration does not apply to ranges with an elevated oven. The “A” 36 inch dimension may be reduced to not less than 36 inches when the wall cabinets in a domestic home are protected with fireproof materials in accordance with American National Standards – National Fuel Gas Code. “B” has to be not less than 8 inch from the top surface to a vertical side combustible wall. The “C” dimension is the total of product's width plus

To eliminate the risk of burns or fire by reaching over heated surface units, cabinet storage space located above the surface units should be avoided. If cabinet storage is to be provided, the risk can be reduced by installing a range hood that projects horizontally a minimum of 5 inches beyond the bottom of the cabinets.

CAUTION: SOME CABINETS AND BUILDING MATERIALS ARE NOT DESIGNED TO WITHSTAND THE HEAT PRODUCED BY THE NORMAL SAFE OPERATION OF A LISTED APPLIANCE. DISCOLORATION OR DAMAGE, SUCH AS DELAMINATION, MAY OCCUR.

LOCATING THE RANGE

Do not set range over holes in the floor or other locations where it may be subject to strong drafts. Any opening in the wall behind the range and in the floor under the range should be sealed. Make sure the flow of combustion or ventilation air is not obstructed.

NOTE: A range should not be installed over kitchen carpeting.

VENTILATION

Ventilation must be in accordance with local installation code. The appliance must be install in a well-ventilated environment to guarantee a correct combustion gases exchange, proper air circulation and working temperature within safety limits.

MODEL NUMBER PLATE

The Model Number Plate is located on the underneath case. A second Model Number Plate is applied on the front page of the instruction booklet.

ANTI-TIP DEVICE INSTALLATION INSTRUCTIONS

NOTE: A risk of range tip over exists if the appliance is not installed in accordance with the installation instructions provided. The proper use of this device minimises the risk of TIP-OVER . In using this device the consumer must still observe the safety precautions as stated in the Instruction Manual and avoid using the oven door and/or lower drawer as a step stool.

Installation instructions are provided for wood and cement wall. Any other type of construction may require special installation techniques as deemed necessary to provide adequate fastening of the ANTI-TIP bracket to the wall.

STEP 1 – Locating The Bracket (see fig. 14)

- A. Mark the wall from either the right or left rear “EDGE” of the range is to be located.
- B. Place the Anti-Tip Bracket 8 5/8” for this Range from the marked “EDGE” toward centre of opening and against the back wall with a first hole height

of 1 3/4" plus "A" (distance between side wall bottom edge and floor after range levelling) as shown in figure 14.

- C. Use the bracket as a template and mark the required holes, as shown in figure 14, for the type of construction you will be using.

STEP 2 – Anti-Tip Bracket Installation

Locate the centre of the two holes to be drilled on the wall. Drill a 1/8" pilot hole in the centre of each hole. (A nail or awl may be used if a drill is not available). On Wood Construction Wall secure the Anti-Tip bracket to the wall with the two 3/8" x 1 1/2" self-drilling screws provided, and on Cement or Concrete Construction Wall secure the Anti-Tip bracket to the wall by drilling two holes with a 4/8" drilling bit and using the two 3/8" x 1 1/2" wall plugs with screw.

NOTE: Be aware of not drilling the wall hole in proximity of steel pipes or other components inside the wall that may be damaged. As shown in figure 14 you have two slots in the rear cover to choose from. Also, use a minimum of 2 screws to install bracket to the wall.

STEP 3 – Range Installation

- A. Align the range to its designated location and slide it back into position. Make sure that the Anti-Tip bracket plate is fully inserted into the range rear cover slot and above the lower frame plate.
- B. For Safety Considerations as well as optimum performance adjust the range so it is level. This may be checked by placing a spirit level or a large pan of water on the rangetop or on the oven rack. If an adjustment is required on free standing, pull the range forward, tip the range and rotate the levelling feet as required. Slide-in ranges require total removal from cabinet before an adjustment can be made.
- C. To check the range for proper installation of the anti-tip bracket: Remove lower storage drawer, by pulling downward the lever A on the right hand side and pulling upward the lever B on the left hand side, while pulling both levers pull out the drawer or in case that a lower storage drawer is not supplied remove the lower foot cover by lifting it up and pulling. Use a flashlight and look beneath lower frame plate and verify that the anti-tip device horizontal side is properly engaged in the rear cover slot and just above the lower frame plate.
- D. Proceed with the remainder of the installation instructions.

CONNECTING THE RANGE

ELECTRICAL SUPPLY

The appliance, when installed, must be electrically grounded in accordance with local codes or, in absence of local codes, with National Electrical Code, ANSI/NFPA 70

In Canada the appliance must be installed in accordance with the current CSA Standard C22.1 - Canadian Electrical Code part 1.

IMPORTANT: The appliance must only be installed by a qualified and specialised electrician,

ELECTRICAL INSTALLATION

This appliance is equipped with a three-prong grounding plug, which must be plugged directly into a properly grounded three-hole single-phase 120 VAC - 60 Hz 15 amps electrical outlet.

NOTE: House wiring and fusing must comply with local codes. If no local codes are applicable, wire in accordance with the National Electrical Code, ANSI/NFPA 70 latest edition.

The three-prong grounding plug offers protection against shock hazards. **DO NOT CUT OR REMOVE THE THIRD GROUNDING PRONG FROM THE POWER CORD PLUG.**

If an ungrounded, two-hole or other type of electrical outlet is encountered, it is the personal responsibility of the appliance owner to have the outlet replaced with a properly grounded three-hole electrical outlet.

The cable cord connected to the appliance, it's a flexible type of cable. Pass it through hole prepare in cabinet to plug it to wall socket.

To facilitate service, the flex cable must not be shortened and should be routed to permit temporary removal of the appliance.

GROUNDING

IMPORTANT: Local codes might vary, installation, electrical connections and grounding must comply with all applicable local codes.

WARNING: This appliance requires ground connection for your protection against shock hazard and should be connected directly into a properly grounded receptacle.

WARNING: DISCONNECT ELECTRICAL SUPPLY BEFORE SERVICING THE APPLIANCE.

When the flexible cord has to be changed it is necessary to follow the procedure hereafter described:

- Turn off main gas shut-off valve and disconnect electrical supply
- Pull out entire range from the counter.
- Disconnect gas supply connector from appliance gas manifold
- Open up connecting terminal block cover.
- Open flexible cord lock and loosen up old cord prongs from terminal block
- Connect new flexible cord prongs to terminal block and fix flexible cord lock, remember earth wire, yellow and green, must be longer by one inch than the other ones. For Line and Neutral wire connection, follow signs on terminal block.
- The flexible cord must be held tight by the cord lock, in such a way that it may not be pulled out. The flexible cord path must not be in proximity or in contact with hot surfaces that may damage the cord itself.

ATTENTION: the flexible cord must be in accordance with National Electrical Codes and suitable for the hob technical characteristics electrical ratings. A 18 AWG three-prong grounding plug flexible cord, type SJT 3x18 AWG.

THE MANUFACTURER DECLINES ANY RESPONSIBILITY FOR IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE, MAINTENANCE OR USE OF RANGE WHICH CAN RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE.

GAS SUPPLY

Installation of this range must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 latest edition.

In Canada the range must be installed in accordance with the current CGA Standard CAN/CGA-B149 – Installation Codes for Gas Burning Appliances and Equipment and/or local codes.

**GAS SUPPLY CONNECTION: (SEE FIGURE 15)
A TRAINED SERVICEMAN OR GAS APPLIANCE INSTALLER MUST
MAKE THE GAS SUPPLY CONNECTION. Leak testing of the appliance
shall be conducted by the installer according to the instructions given
in section (h).**

Natural gas supply line must have a natural service regulator. Inlet pressure to this appliance should be reduced to a maximum of 7 inches water column. Liquefied Petroleum L.P. / Propane gas supply line must have a L.P. gas pressure regulator. Inlet pressure to this appliance should be reduced to a maximum of 14 inches water column.

Inlet pressure in excess of 14 in. W.C. can damage the appliance pressure regulator, or other gas components in this appliance and can result in a gas leak.

- a) A gas cut-off valve should be put in an accessible location in the supply line ahead of the range, for turning on and turning off gas supply. If hob is to be connected to house piping with flexible or semi-rigid metal connectors for gas appliances, connectors nuts must not be connected directly to pipe threads. The connectors must be installed with adapters provided with the connector.
- b) The house piping and/or range connector used to connect the hob to the main gas supply must be clean, free of metal shavings rust, dirt and liquids (oil or water). Dirt, etc in the supply lines can work its way into the range manifold and in turn cause failure of the gas valves or controls and clog burners and/or pilot orifices.

CAUTION: DO NOT LIFT OR MOVE RANGE BY DOOR HANDLES OR BACKGUARD.

- c) Turn off all pilots and main gas valve of other gas appliances.
- d) Turn off main gas valve at meter.
- e) Before connecting range apply pipe thread compound approved for LPG to all threads.

- f) Connect range to gas supply at appliance pressure regulator using adapters supplied with flexible connector. Rigid pipe may also be used. See rating plate for type of gas range has been manufactured for.
- g) Turn on main gas valve at meter, and relight pilots at other gas appliances.
- h) Apply a non-corrosive leak detection fluid to all joints and fittings in the gas connection between the supply line shut-off valve and the range. Include gas fittings and joints in the range if connections were disturbed during installation. Check for leaks!. Bubbles appearing around fittings and connections will indicate a leak. If a leak appears, turn off supply line gas shut-off valve, tighten connections, turn on the supply line gas shut off valve, and retest for leaks.

**CAUTION: NEVER CHECK FOR LEAKS WITH A FLAME.
WHEN LEAK CHECK IS COMPLETE, WIPE OFF ALL RESIDUE.**

- i) Remove shipping polystyrene from ALL rangetop burners. This is to hold the burners in place on the burner base for shipping purposes only.

CHECKING PRESSURE OF HOUSE PIPING SYSTEM

- 1) The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressure in excess of ½ lbs./sq. in. (3.5 kPa or 13.8 in. water column).
- 2) The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ lbs./sq. in. (3.5 kPa or 13.8 in. water column).

GAS CONVERSION

All Ranges are equipped with both Natural Gas and LP Gas injectors as well as a convertible appliance pressure regulator. The unit model number plate states which gas it was adjusted for at the factory. To convert the unit to either Natural gas or LP gas will require switching burner injectors, burner adjustment for low flame and adjustment of the appliance pressure regulator converter cap.

Inlet pressure to the appliance pressure regulator should be as follows for both operation and checking of appliance pressure regulator setting:

INLET PRESSURE IN INCHES OF WATER COLUMN.

	PRESSURE	
	Minimum	Maximum
Natural gas	4	7
LP gas	11	14

GAS BURNER INJECTOR CONVERSION

To switch injectors, it is enough to unscrew fixed injector using a proper 7 Hex. key tool and replace it with new injector for new gas setting.

For proper injector size, follow Rangetop and Oven Technical Data chart and fig. 09.

On Gas Oven Burner, adjust burner air shutter to the widest opening that will not cause the flame to lift or blow off the burner when cold. In case of yellow flame on burner, open burner air shutter making sure the flame does not lift or blow off. In case of distinct blue flame but lifting, close burner air shutter to the point where it will not cause a yellow flame, figure 16.

APPLIANCE PRESSURE REGULATOR CONVERSION

The unit appliance pressure regulator must be set to match the type gas supply used. If converting from natural gas to LP gas, the appliance pressure regulator must be converted to regulate LP gas. If converting from LP gas to natural gas, the appliance pressure regulator must be converted to regulate natural gas. To install the gas regulator you must use a CSA certified Pipe Sealant only.

To convert the appliance pressure regulator from one gas to another; remove the cap, push down and turn counter-clockwise. Turn the cap over and reinstall, follow the NAT or LP indication (figure 17).

NOTE: THE GAS TYPE YOU ARE CONVERTING TO MUST BE VISIBLE ON THE TOP OF THE INSTALLED APPLIANCE PRESSURE REGULATOR CAP.

SERVICE – PARTS INFORMATION

When your range requires service or replacement parts, contact your dealer or authorised service agency. Please give the complete model and serial number of the range which is located on the range model number plate.

LOW SETTING VALVE ADJUSTMENT

The LOW setting should produce a stable flame when turning the knob from HIGH to LOW. The flame should be 1/8 inch or lower and must be stable on all ports on LOW setting.

To adjust: Operate burner on HIGH for about five minutes to preheat burner itself. Turn knob back to LOW; remove knob, and insert a small flat tip screwdriver into the centre of the valve stem. Adjust the flame size by turning adjustment screw in either direction, while holding the stem (figure 18). For Gas Oven adjustment remove knob and insert a small flat tip screwdriver on left side slot (figure 19).

Flame must be of sufficient size to be stable on all burner ports. If flame adjustment is needed, adjust ONLY on the LOW setting. Never adjust flame size on higher setting.

NOTE: All gas adjustment should be done by a qualified service personnel only.

RANGETOP AND OVEN BURNER TECHNICAL DATA

VEFSGG31SS (NATURAL GAS)

BURNER	MAX POWER BTU/HR	Injector		Valve by-pass	
	Natural	HIGH	SMALL	HIGH	SMALL
U-POWER	18000	1.93	0.81	0.66 – open 180°	0.66 – close
POWER	14000	1.65	0.78	0.66 – open 180°	0.57 – close
OVEN	12000	1.60		0.40 – open 230°	
BROIL	12000	1.60		/	

VEFSGG31SS (L. PROPANE GAS)

BURNER	MAX POWER BTU/HR	Injector		Valve by-pass	
	PROPANE	HIGH	SMALL	HIGT	SMALL
U-POWER	17000	1.07	0.50	0.66 – open 60°	0.50 – close
POWER	13000	0.93	0.45	0.57 – close	0.39 – close
OVEN	11000	1.00		0.40 – open 90°	
BROIL	11000	1.00		/	

VEFSGG30SS

BURNER	MAX POWER BTU/HR		Injector		Valve by-pass	
	Natural	Propane	NATURAL GAS	PROPANE GAS	NATURAL GAS	PROPANE GAS
HIGH	12000	11000	1.60	1.00	open 220°	open 60°
SMALL	7500	7000	1.25	0.80	open 220°	open 60°
OVEN	12000	11000	1.60	1.00	open 230°	open 90°
BROIL	12000	11000	1.60	1.00	/	/

OVEN TECHNICAL DATA

ELECTRICAL DATA	VEFSGG30SS 30 in. CONVECTION GAS OVEN	VEFSGG31SS 30 in. CONVECTION GAS OVEN	
VOLTAGE	120 Vac ~ 60Hz.		
TOTAL POWER	12000 BTU	12000 BTU	
BROILING GAS BURNER	12000 BTU	12000 BTU	
BOTTOM GAS BURNER	12000 BTU	12000 BTU	
OVEN LIGHT	25 W	25 W	
OVEN FAN	25 W	25 W	
COOLING FAN	30 W	30 W	

USEFUL OVEN INTERIOR DIMENSIONS

HEIGHT	12 1/2 in	12 1/2 in	
WIDTH	16 1/2 in	16 1/2 in	
DEPTH	16 in	16 in	
OVERALL SIZE	2.0 cu. ft.	2.0 cu. ft.	

ENERGY POWER PERFORMANCE

Consumption to reach 350 °F			
Consumption to maintain 350 °F for one hour			
Total consumption			

Consumption to reach 390 °F			
Consumption to maintain 390 °F for one hour			
Total consumption			

BROILING AREA			
---------------	--	--	--

OVEN ACCESSORIES

One Dripping Tray			
Two Cooking Racks, four rack positions			

DIMENSIONS OF THE APPLIANCES

Series	Width (in)	Height (in)	Depth (in)
VEFSGG30SS	29 7/8	35 – 36	27 1/2
VEFSGG31SS	29 7/8	35 – 36	27 1/2

In our continuing effort to improve the quality and performance of our cooking products, it may be necessary to make changes to the appliance without revising this guide. The manufacturer does not take any responsibility on booklet printing mistakes.

FIGURES

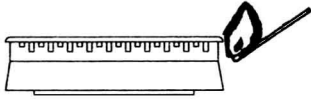


Fig. n° 01

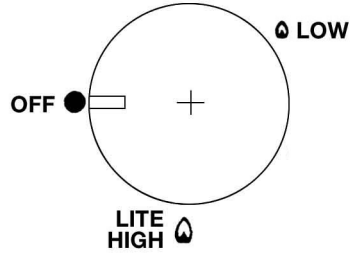


Fig. n° 02

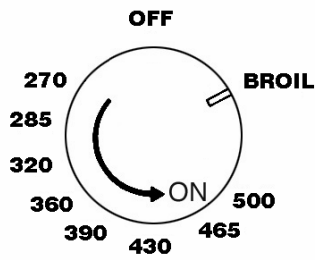


Fig. n° 04

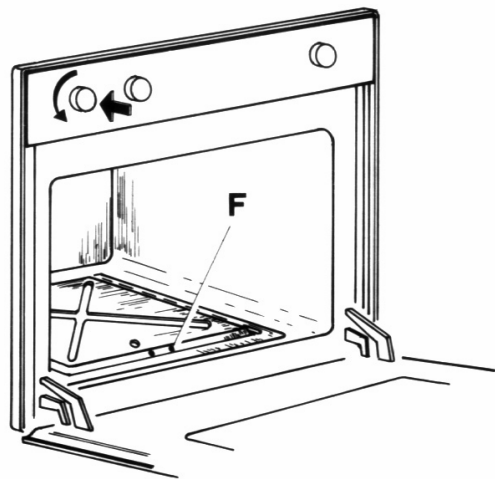


Fig. n° 05

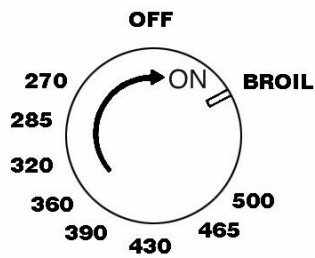


Fig. n° 06

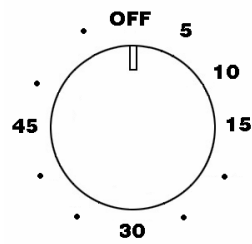


Fig. n° 07

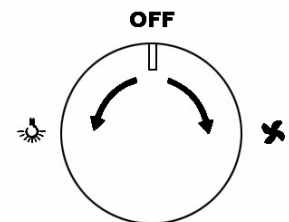


Fig. n° 08



Fig. n° 08

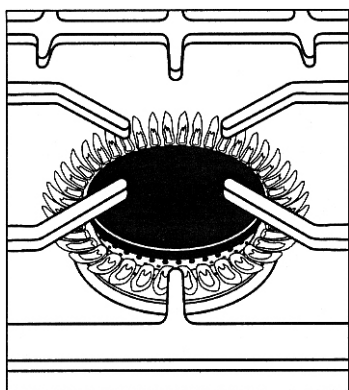


Fig. n° 08A

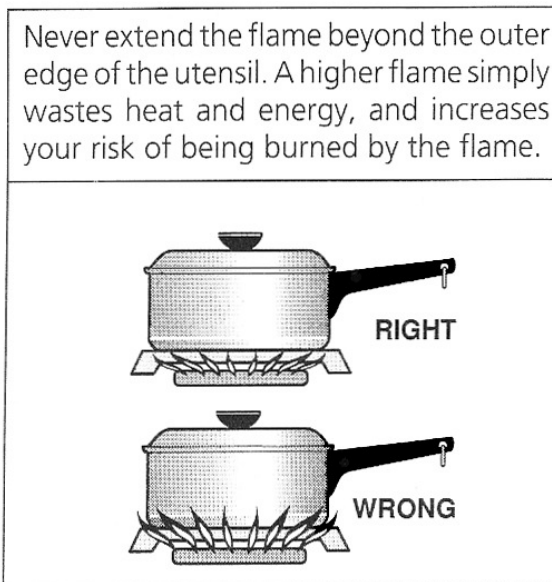


Fig. n° 08B

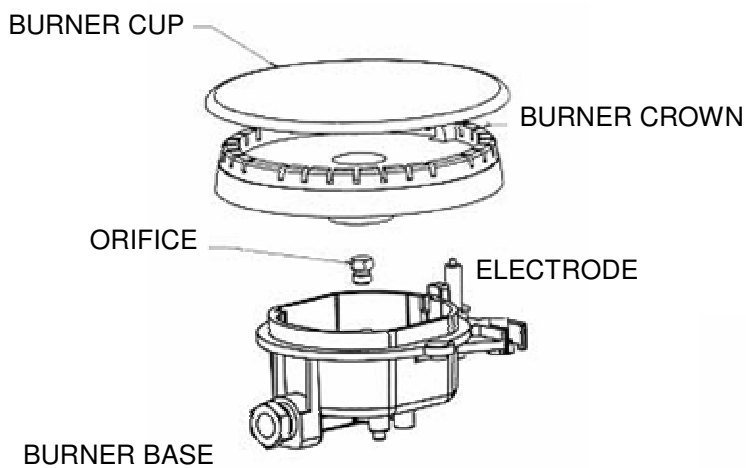


Fig. n° 09A

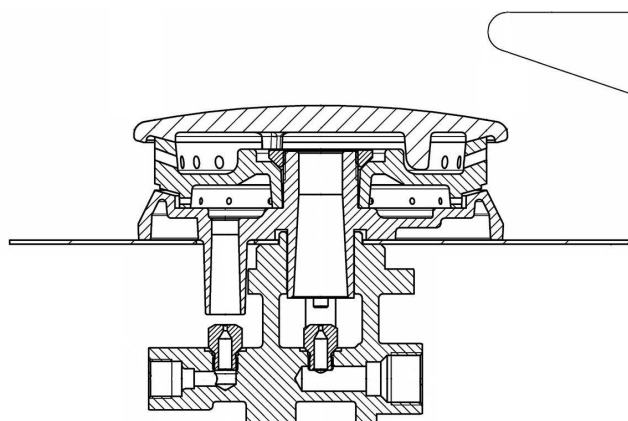


Fig. n° 10

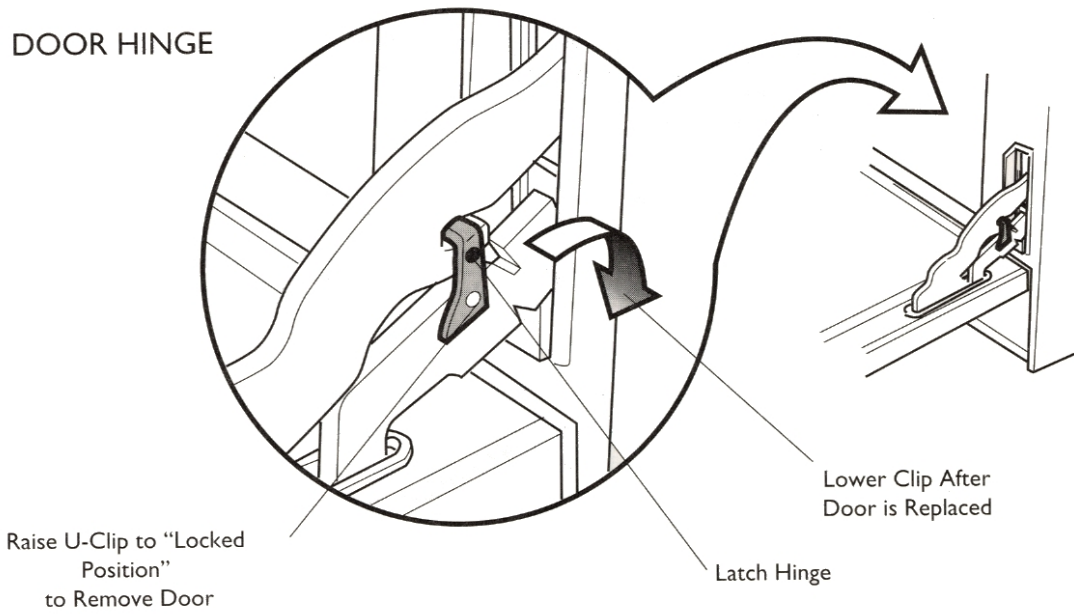
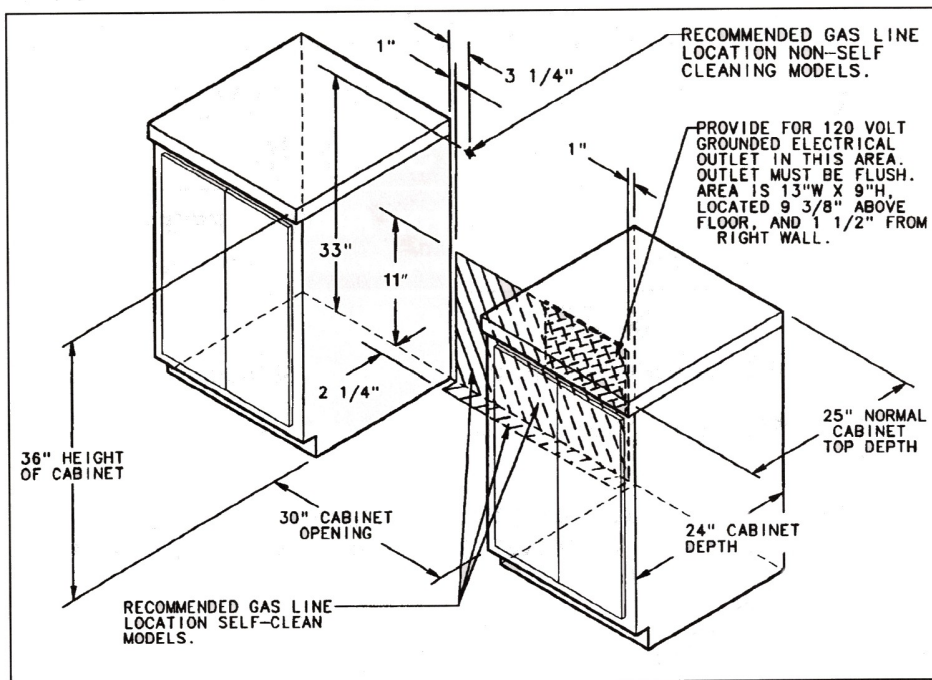


Fig. n° 11

INSTALLATION DRAWINGS



FREE-STANDING

Fig. n° 12

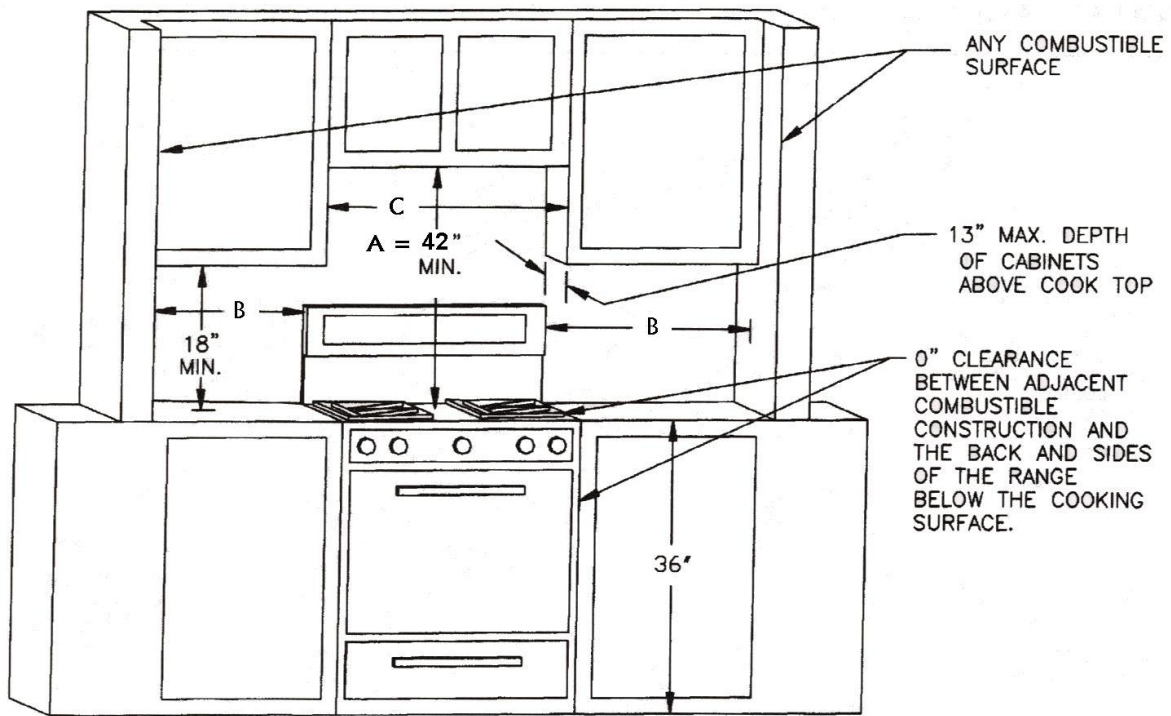


Fig. n° 13

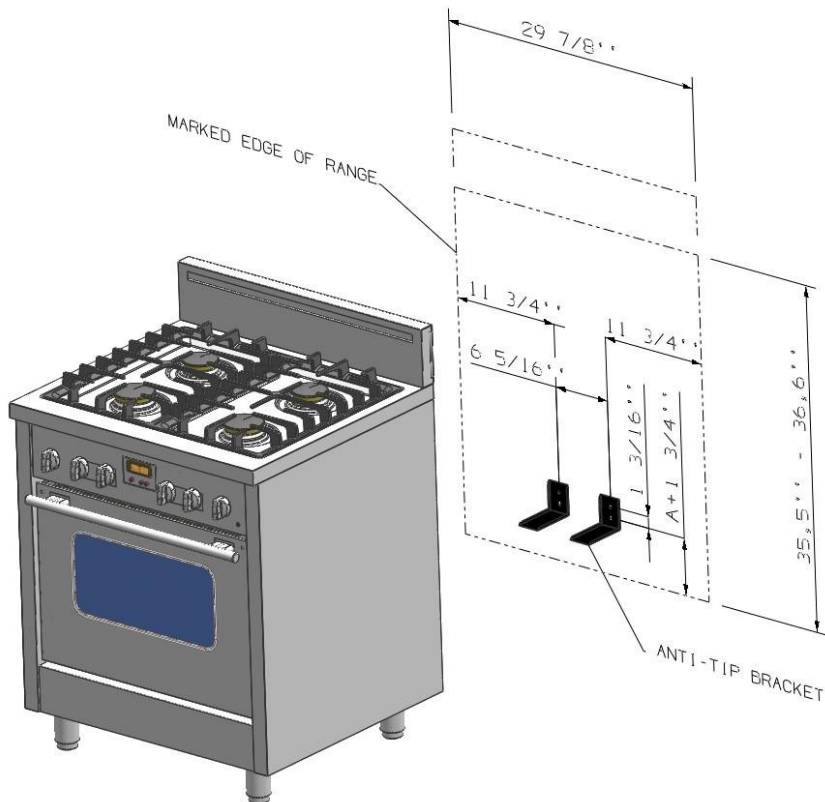


Fig. n° 14

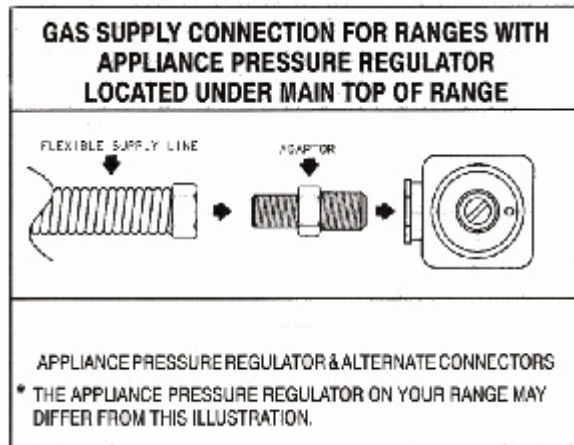


Fig. n° 15

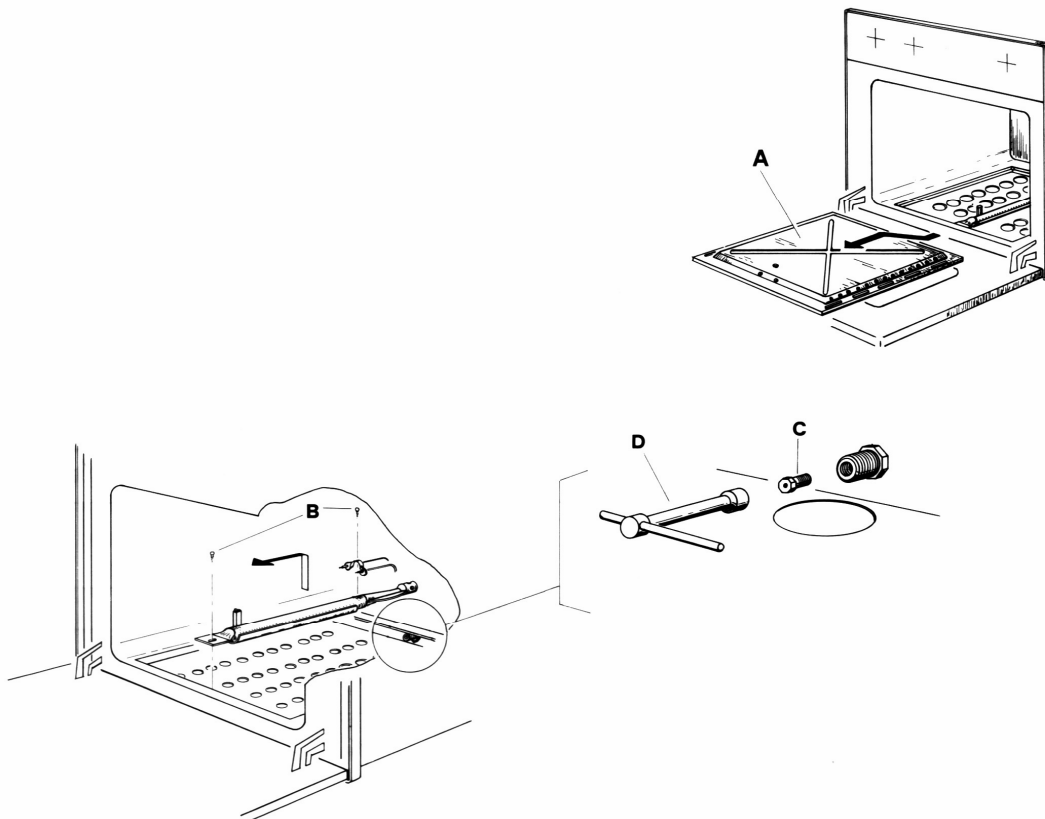


Fig. n° 16

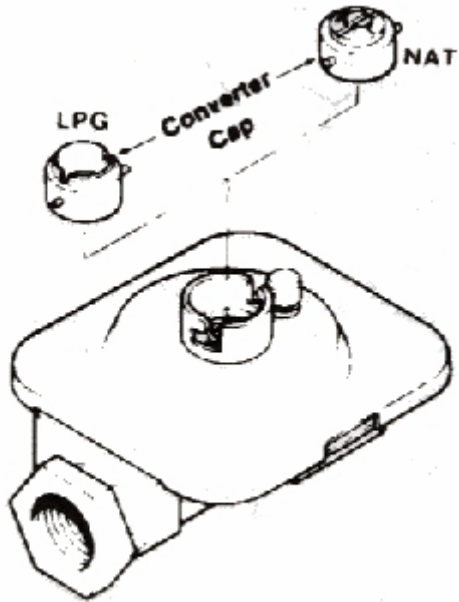


Fig. n° 17



Fig. n° 18 A

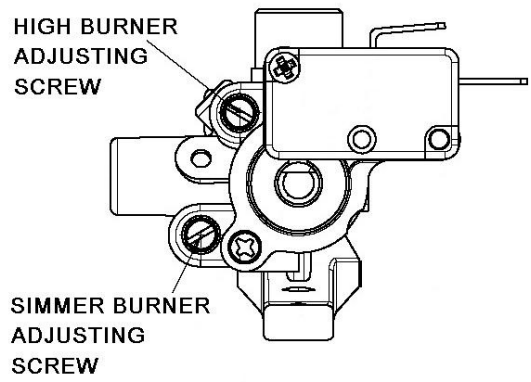


Fig. n° 18 B

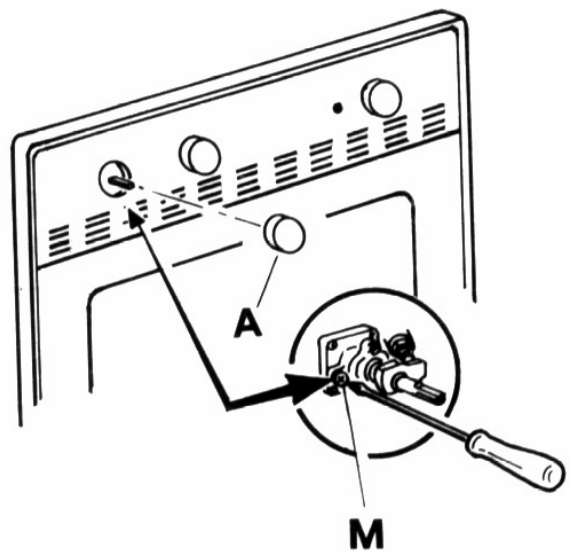


Fig. n° 19