

**BUILT-IN  
ALL GAS OVEN**

**EUROCHEF USA inc.**

**MOD.: VEBIG30SS**

**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. Use appliance only for its intended purpose as described in this manual. The Installer must leave this instructions with the appliance and to the consumer to retain them for future reference.

**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. Do Not attempt to adjust, repair, service or replace any part of your appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified servicer. Have the installer show you the location of the gas shut off valve and how to shut it off in an emergency. A certified technician is required for any adjustment or conversions to Natural or LP gas. Always disconnect power to appliance before servicing.

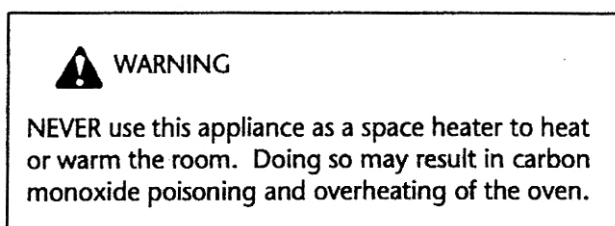
## IMPORTANT SAFEGUARDS.

**Warning:** To avoid risk of property damage, personal injury or death; follow information in this manual exactly to prevent a fire or explosion.

**Warning:** Do Not use commercial oven cleaners inside the oven. Use of these cleaners can produce hazardous fumes or can damage the porcelain finish.

**Warning:** Never cover any slots, holes or passages in the oven bottom or cover an entire rack with material such as aluminium foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminium foil linings may also trap heat, causing a fire hazard.

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

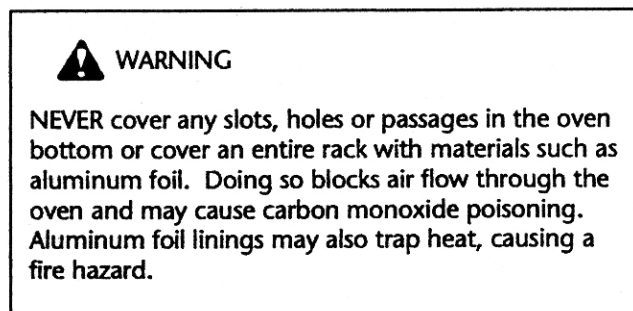


Do Not leave children alone. Children should not be left alone or unattended in area where appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

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.

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

Never touch oven burners, areas near broiler and bake burner, or interior oven surface. Burners may be hot even though they have no flame and dark in colour. Areas near burners 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.

In case of electrical power failure. The user must not attempt to operate the appliance during power failure.

Do not misuse the appliance door. Misuse of the appliance door can cause possible hazards or injuries which may result from stepping, leaning or sitting on it.

**CAUTION:** Do Not store items of interest to children in cabinets above the oven, children climbing on the oven to reach items could be seriously injured.

## **BEFORE USING THE OVEN**

All products are wiped clean with solvents at the factory to remove any visible signs of dirt, oil, and grease which may have remained from the manufacturing process. There may be some burn off and odours on first use of the appliance, this is normal.

## **OVEN**

Important; before first use, wipe interior with soapy water and dry thoroughly. Then set the oven selector thermostat to bake at 350°F, and operate for one hour.

## **INSTRUCTION GUIDE FOR GAS OVEN**

### **OVEN GAS BURNER IGNITION, REGULATION AND THERMOSTAT**

Open oven door completely, then push and turn the thermostat knob counterclockwise to the 500 °F setting. See fig. 01 and 02. A clicking sound will be heard and the burner will light. Look through orifice “F” for burner ignition. Keep pushing knob to allow thermocouple of the safety device to warm up enough, for about a period of 5 seconds. Then release the knob and turn it to the desired temperature setting.

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

In case of gas burner low setting regulation from Natural to LP gas, first convert the gas regulator to the desired gas type, follow paragraph on page 14. Preheat the gas burner to be converted for at least 5 minutes. Follow instructions on paragraph Low Setting Valve Adjustment on page 15.

### **GAS BROIL BURNER USE**

Set thermostat to Broil mode by turning knob clockwise. See fig. 03. 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.

## Burner Operational Notes

- 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 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.


## 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 functions. See fig. 04.


## ELECTRONIC TIMER

After first electrical power on and in case of any electrical power failure and power has been restored, the electronic timer will start flashing. Fig. 06.

## TO SET TIME OF DAY

Press  button. Set time of day with “+” and “-” buttons. This function remains activated 7 seconds after the last “+” / “-” operation.

## TO CHANGE TIME OF DAY

Press the  button for 4 seconds until the hours display will flash. Change the hours only by using the “+” or “-” button. The minutes and hidden seconds will not be affected.

## TO SET TIMER FUNCTION

This function will be activated with “+” button. Press “+” button again to increase duration time.

During setting the count units are in 10 seconds steps or minutes.

During count down the timer has priority on the display. The bell-symbol illuminated. The units are in seconds or minutes in the long time section.


The maximum time is 10h. The format change will happen after 99 minutes and 50 seconds to 1 hour and 40 minutes.

To show time of day press  button, after 6 seconds, the count down comes back on.

### **TO RESET TIMER**

Count down to zero with permanent pressing “-” button (automatic stop at zero).

### **SIGNAL**

The signal after “time out” will stay 7 minutes if it has not been reset with  button. The following signal will be skipped if time of day is pressed during the last 15 seconds of the timer.

### **SIGNAL FREQUENCY**

If no function is activated, the signal frequency can be selected by pressing the “-” button. Three different frequencies are selectable.

### **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. 05.



#### **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) Continuous 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 oven.

## **MAINTENANCE**

### **CLEANING SAFETY**

Turn off all controls and wait for appliance parts to cool before touching or cleaning them. Do not touch the burners, 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.

### **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.
- Difficult burner ignition.
- Burners fail to remain lighted.
- Burner will flame out.
- Difficult on turning gas valves.

### **NOTES:**

Control regularly the correct functioning of 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) Insert a metal Locking Pin (B) in the Locking Hole (A) on each of the hinges, see figure 07.
- 3) Grasp the door by the sides toward the back. Raise the front of the door a few inches and make sure the Locking Pin (B) is locked by the door hinge. 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 and fix hinge slots in the oven front frame.
- 2) With the door open all the way, pull-out the two Locking Pins (B) from the hinge Locking Holes(A).
- 3) Raise the oven door and make sure that it fits evenly with the front sides.

**WARNING:** Never take out the Locking Pins while 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 must be installed in accordance with the manufacturer's installation instructions and local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1 / NFPA 54 in the U.S.A., and current CAN/CSA B149.1 Natural Gas and Propane Installation Code.

### **CLEARANCE DIMENSIONS**

Appliance may be installed with zero inches clearance adjacent to (against) combustible construction at the rear and on the sides. For complete information in regard to the installation of wall cabinets around the oven and clearances to combustible walls see the installation drawing fig. n° 08 and 09. For Safety Considerations do not install unit in any combustible cabinetry which is not in accordance with the installation drawings. The recess in which an oven unit is installed shall be constructed so as to provide a complete closure around the recessed portion of the appliance and that any openings around gas and electric service outlets shall be closed at the time of installation, except when the construction of the appliance provides the necessary closure.

**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 OVEN, WARNING:**

Do not install beneath work counters. The bottom of the cut-out section of the appliance installation must be located not lower than 16 inches (406 mm) from the floor level, in accordance with the manufacturer's instructions. Make sure the flow of combustion or ventilation air is not obstructed, see fig. 08.

## **VENTILATION**

Ventilation must be in accordance with local installation code. The appliance must be installed 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.

## **CONNECTING THE OVEN**

### **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 that the other ones. For Line and Neutral wire connection, follow signs on terminal block.
- The flexible cord must be hold tight by the cord lock, in such a way that it may not 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 MANUFACTURES DECLINE 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 09)  
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 manual valve should be put in an accessible location in the supply line ahead of the appliance, 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, connector 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 THE OVEN BY DOOR HANDLE.**

- c) Turn off all pilots and main gas valve of other gas appliances.
- d) Turn off main gas valve at meter.
- e) Before connecting the Oven 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 Oven cooking cavity. 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 Oven Technical Data chart and fig. 10. Save the orifices removed from the appliance for future use.

## **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 11).

**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 on left side slot (figure 12). Adjust the flame size by turning adjustment screw in either direction.

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.**

### OVEN GAS BURNER TECHNICAL DATA

#### **VEBIG30SS (NATURAL GAS)**

BURNER	MAX POWER BTU/HR	Injector		Valve by-pass	
	Natural	HIGH	SMALL	HIGH	SMALL
OVEN	12000	1.70		0.40 – open 230°	
BROIL	12000	1.60		/	

#### **VEBIG30SS (PROPANE GAS)**

BURNER	MAX POWER BTU/HR	Injector		Valve by-pass	
	PROPANE	HIGH	SMALL	HIGH	SMALL
OVEN	11500	1.00		0.40 – open 90°	
BROIL	11500	1.00		/	

### OVEN ELECTRICAL TECHNICAL DATA

ELECTRICAL DATA	VEBIG30SS 30 in. CONVECTION GAS OVEN		
VOLTAGE	120 Vac ~ 60Hz.		
TOTAL POWER	12000 BTU		
BROILING GAS BURNER	12000 BTU		
BOTTOM GAS BURNER	12000 BTU		
OVEN LIGHT	25 W		
OVEN FAN	25 W		
COOLING FAN	30 W		

#### USEFUL OVEN INTERIOR DIMENSIONS

HEIGHT	12 <sup>1/2</sup> in		
WIDTH	23 in		
DEPTH	16 in		
OVERALL SIZE	3 cu. ft.		

BROILING AREA			
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#### OVEN ACCESSORIES

One Dripping Tray	1		
Cooking Racks, five rack positions	3		

#### DIMENSIONS OF THE APPLIANCES

<b>Series</b>	<b>Width (in)</b>	<b>Height (in)</b>	<b>Depth (in)</b>
VEBIG30SS	29 ½	27	22 ½

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

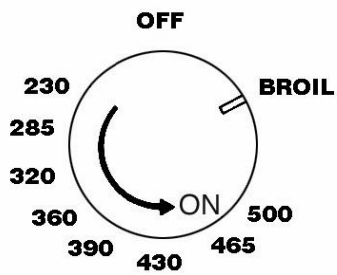


Fig. n° 01

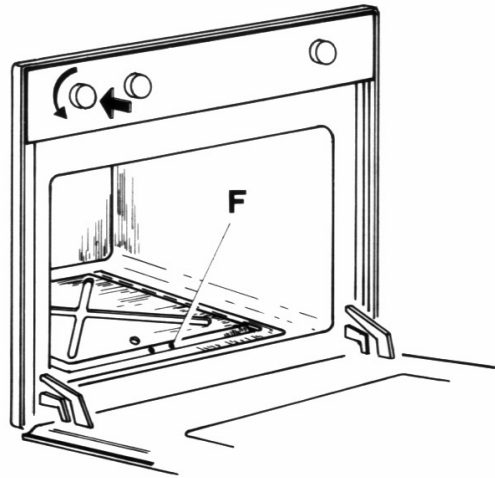


Fig. n° 02

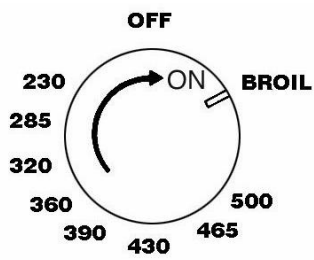


Fig. n° 03

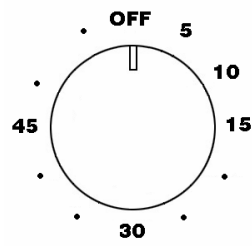


Fig. n° 04

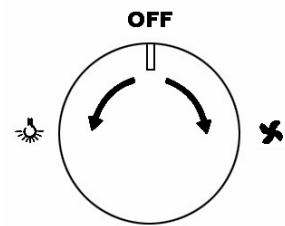
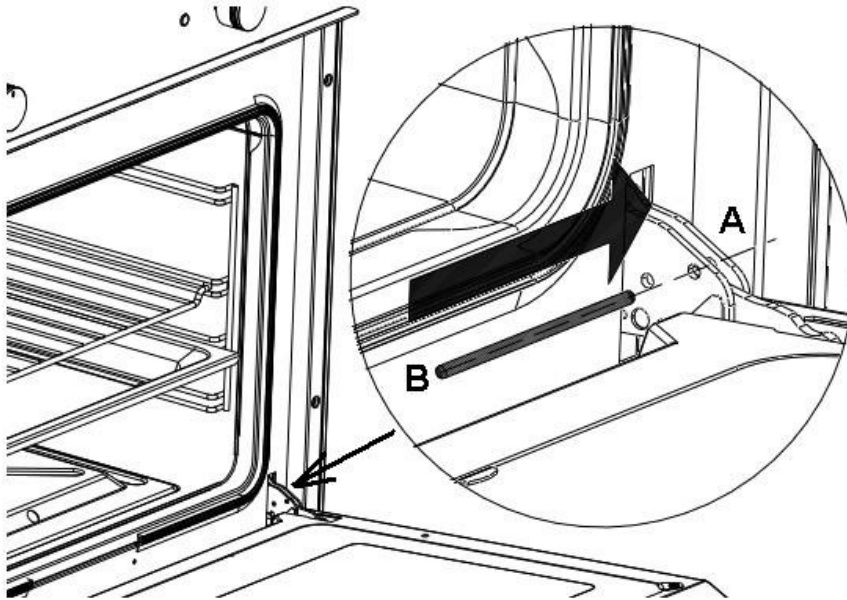


Fig. n° 05



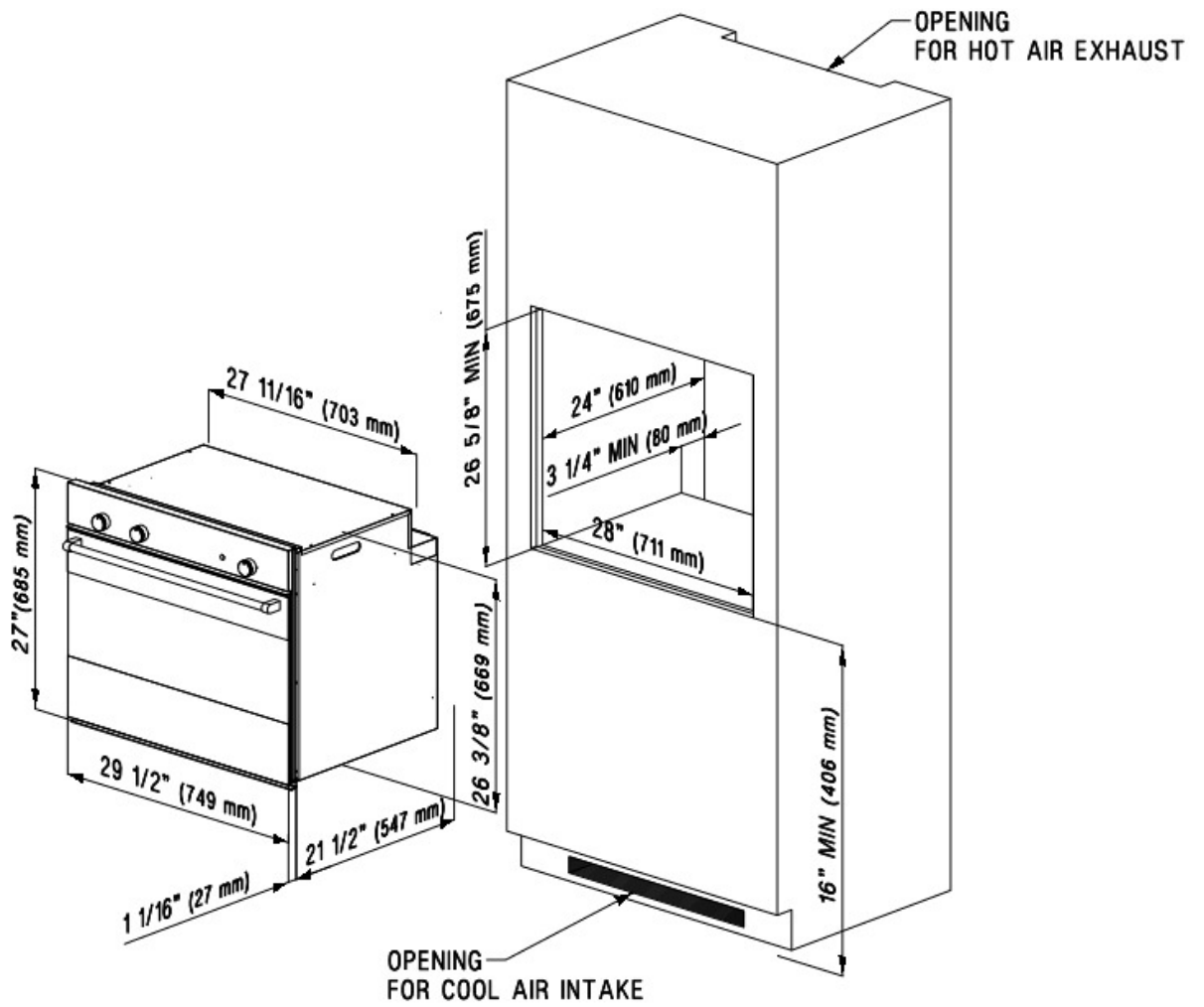
Fig. n° 06



**DOOR HINGE**

Fig. n° 07

Fig. n° 08



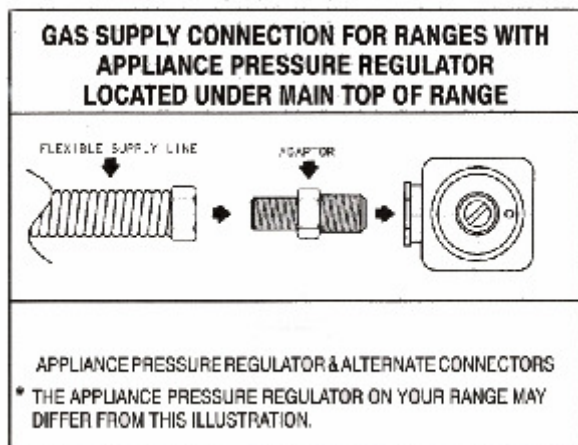


Fig. n° 10

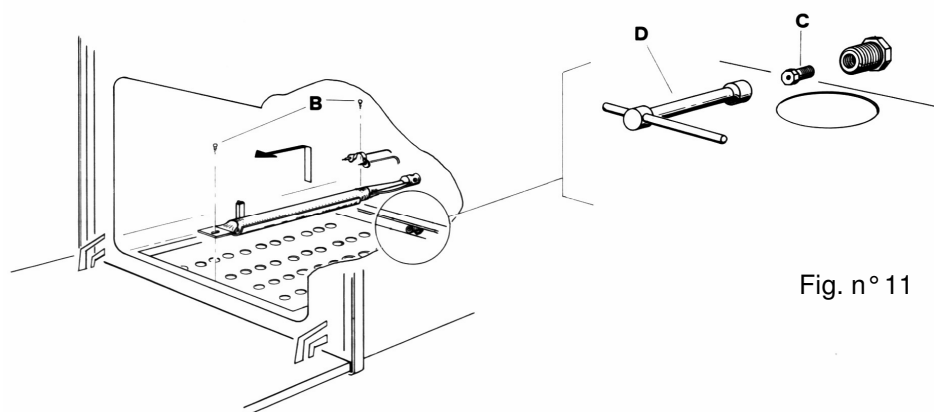
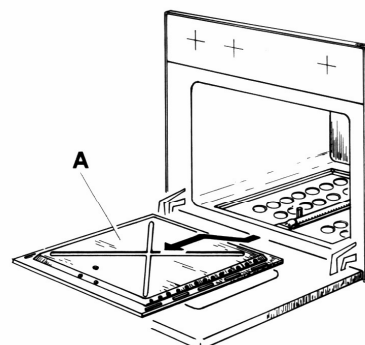


Fig. n° 11

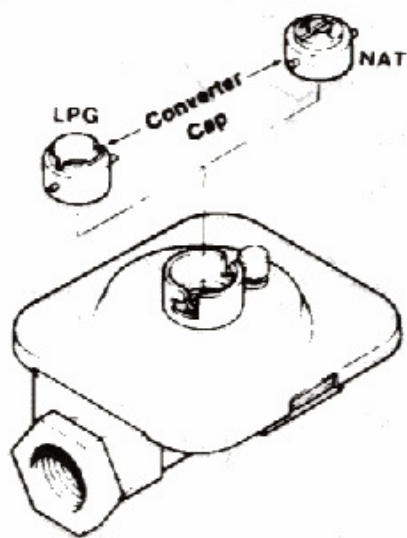


Fig. n° 12

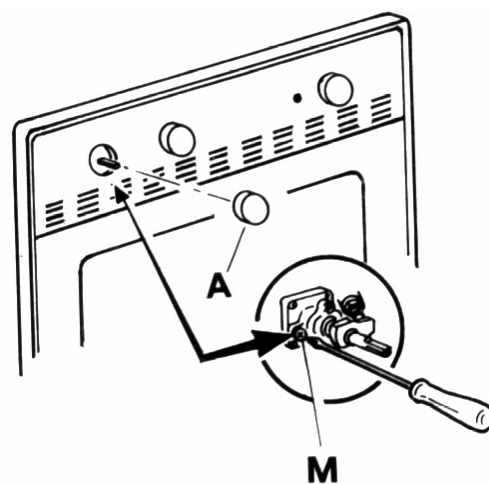
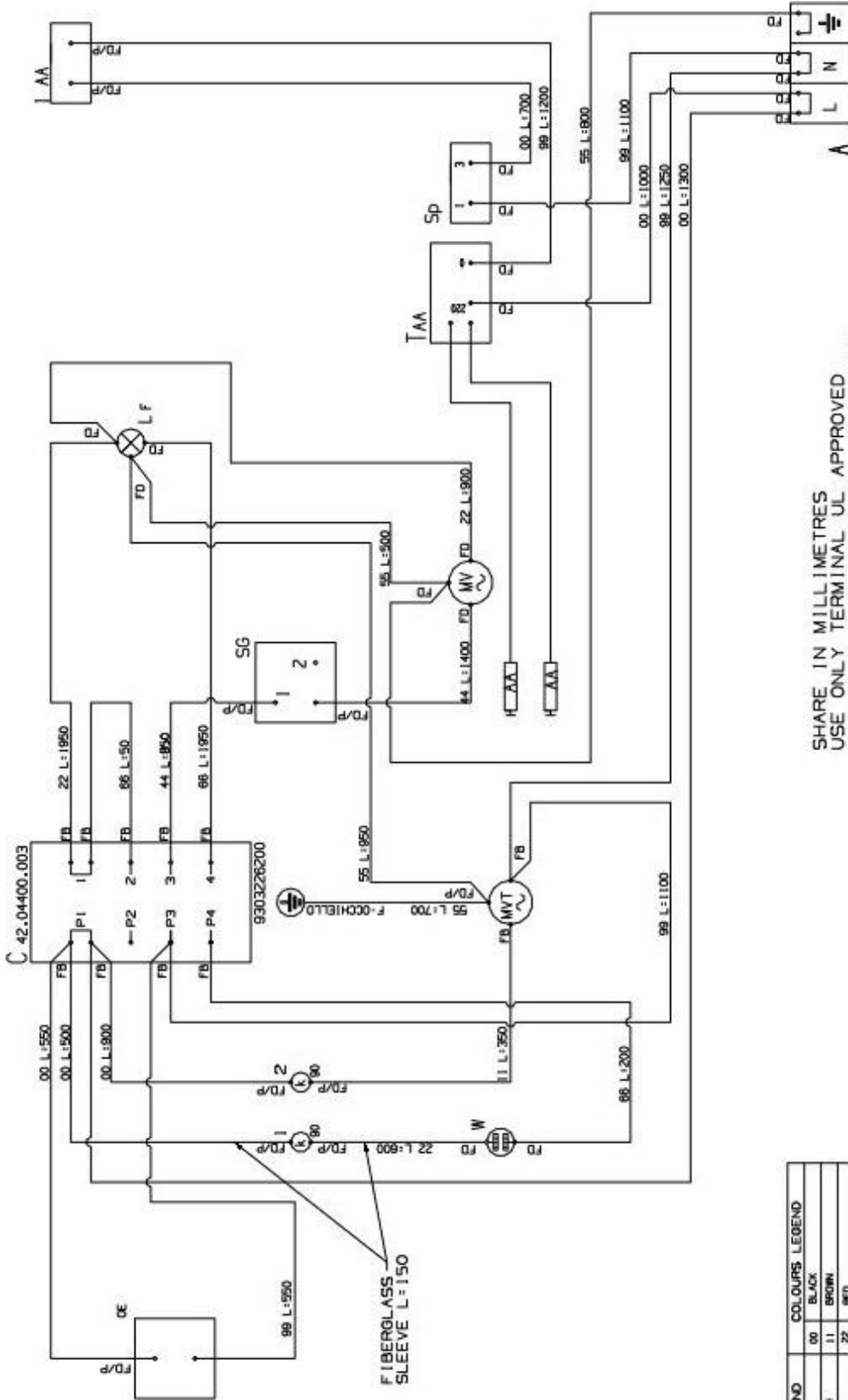


Fig. n° 13

# WIRING DIAGRAM



SHARE IN MILLIMETRES  
USE ONLY TERMINAL UL APPROVED  
USE ONLY AWG18 WIRE UL. APPROVED

## ELECTRICAL DIAGRAM

COMPONENT	LEGENO	COLOURS	LEGENO
A	TERMINAL BLOCK	00	BLACK
C	SELECTOR SWITCH	11	BROWN
T	THERMOSTAT	22	RED
LF	OVER LIGHT	30	ORANGE
OE	ELECTRONIC TIMER	44	YELLOW
T1A	TOP MICRO SWITCH	45	GREEN-YELLOW
T1A4	TOP SPARK MODULE	55	GREEN
F	FAN FAILURE LIGHT	66	VIOLET
W	OVER FAN	77	BLUE
WY	COOLING FAN	88	CYAN
JA	MICRO SWITCH	90	GREY
SP	SECURITY DOOR	89	WHITE
SB	SECURITY BUS		
TAA	SPARK MODULE		
K	TEMP. SAFETY SWITCH		