

VEZENI

APPLIANCES

USER MANUAL

RANDOLPH COLLECTION

30" | 36" | 48"



30" RANDOLPH
VRN3005



36" RANDOLPH
VRN3601



48" RANDOLPH
VRN4802



30" RANDOLPH PRO
VRN3005-PRO



36" RANDOLPH PRO
VRN3601-PRO



48" RANDOLPH PRO
VRN4802-PRO

vezeni.com

WELCOME TO THE
VEZENI
FAMILY

This manual provides detailed instructions on how to install and set up your new range, and also offers insights into the various unique features of our product. Please keep this manual for future reference, as it contains answers to any questions you may have while starting your cooking journey.

Thank you,
VEZENI



Manufacturer's Limited Warranty

This product has been manufactured by Vezeni.

Vezeni provides the following limited warranty:

1. This warranty only applies to products purchased and located in the United States. Products purchased or located outside of this area are not covered.
2. The warranty does not cover damage resulting from abuse, accidents, natural disasters, loss of electrical power, alterations, outdoor use, improper installation, improper operation, or repairs performed by unauthorized service agencies or representatives.



Warranties and Duration:

Full Warranty for Parts & Labor: 5 years

Implied warranties are terminated upon expiration of the limited warranty. Some states do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to your implied warranty.

Vezeni will cover:

1. All repair labor and the cost of replacement parts found to be defective due to materials and workmanship. Service must be provided by an authorized Vezeni service agency during normal working hours. Please visit our website at www.vezeni.com or call our service number 888-283-9364 / 888-2-VEZENI or email concierge@vezeni.com to find the nearest service agency.

Vezeni will not cover:

1. Service by an unauthorized agency or repairs performed using unauthorized parts.
2. Service visits for appliance usage instructions, installation corrections, or resetting of circuit breakers or home fuses. The customer is responsible for providing electrical wiring and other necessary facilities.
3. Damage caused by accidents, alterations, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes, or improper storage of the appliance.
4. Repairs for uses other than normal home use.
5. Travel or trip fees and associated charges incurred when the product is installed in a location with limited or restricted access (e.g., airplane flights, ferry charges, isolated geographic regions).
6. Service to provide instructions on using or correcting house wiring or replacing/repairing house fuses, or correcting the installation of the range.
7. Repairs when the range is used for anything other than normal single-family household use or contrary to the published user/operator instructions and installation instructions.



Warranties and Duration:

8. Cosmetic damage, including chips, dents, scratches, or other damage to the finish of your range, are not covered unless such damage results from defects in materials or workmanship and is reported to Vezeni within 30 days from the date of purchase.
9. Costs associated with the removal of your range from your home for repairs are not covered. This range is designed to be repaired in the home, and only in-home service is covered by this warranty.
10. Damage resulting from misuse, alteration, accidents, abuse, fire, flood, acts of God, improper installation (not in accordance with electrical or plumbing codes), or use of consumables or cleaning products not approved by Vezeni is not covered.
11. Service to repair or replace consumable parts, such as filters or bulbs, is not included in the warranty coverage.
12. The removal and reinstallation of your range are not covered if it is installed in an inaccessible location or not installed in accordance with the published installation instructions.
13. This warranty is void if the factory-applied serial number has been altered or removed from your range.
14. Repairs to parts or systems resulting from unauthorized modifications made to the appliance are not covered.
15. Expenses for travel and transportation for product service are not covered if your range is located in a remote area where service by an authorized Vezeni servicer is not available. This warranty applies to appliances purchased and used by consumers for personal, family, or household purposes only. It does not cover appliances used in commercial applications. If the appliance is sold by the original purchaser during the warranty period, the warranty extends to the new owner until the expiration date of the original purchaser's warranty period.



Warranty and Product Registration

VEZENI is not responsible for any incidental or consequential damages. Under no circumstances will VEZENI's liability exceed the cost that you paid for the product. Some provinces/states may not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty provides you with specific legal rights, and you may also have other rights that vary from state to state.

Please have your complete model number and serial number ready when you contact our Customer Service for technical information, parts sales, or to request service for your appliance in the United States. The model and serial number can be found on the product data plate.

Please provide the requested information in the spaces provided below:

Model No. _____

Serial No. _____

Date Purchased _____

Date Installed _____

Purchased From _____

Address _____

Phone _____

NOTE: You must provide proof of purchase or installation date for in-warranty service.

You can contact our Customer Service team.

Phone: 888-283-9364 / 888-2-VEZENI

Online: www.vezeni.com

Email : concierge@vezeni.com



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SAFETY INSTRUCTIONS

Definitions



This is a safety alert symbol. It will alert you to potential personal or property safety hazards. Obey all safety messages to avoid any property damage, personal injury or death.

WARNING indicates a potentially hazardous situation which, if not avoided, could result in serious injury or death.

CAUTION

CAUTION indicates a moderate hazardous situation which, if not avoided, could result in minor or moderate injury.

CAUTION

CAUTION - when used without the safety alert symbol, indicates a potentially hazardous situation which, if not avoided, could result in property damage.

IMPORTANT

IMPORTANT used for installation, operation and maintenance information that are not related to safety.

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

Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

Save this manual for future references.



SAFETY INSTRUCTIONS

What to do if you smell gas?

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

IMPORTANT

The installation and service of your range product must be performed by a licensed installer, an approved service agency or your gas supplier.



WARNING



WARNING

Tip-Over Hazard

A child or adult can tip the range and be killed. Verify the anti-tip bracket has been installed. Ensure the anti-tip bracket is engaged when the range is moved. Do not operate the range without the anti-tip bracket in place. Failure to follow these instructions can result in death or serious burns to children and adults.

Show specific manufacturer illustrations for checking installation/engagement of anti-tip brackets.

CONSUMER INFORMATION - THE INSTALLER SHALL NOT REMOVE

Before removing label, ensure anti-tip bracket is properly installed.

To reduce the risk of tipping the appliance, the appliance must be secured by properly installed anti-tip device packed with the appliance.

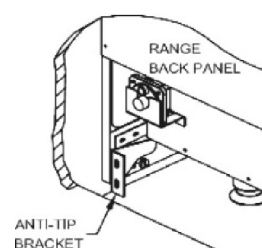
All ranges can tip and cause injuries. Install anti-tip device packaged with range Follow all Installation Instructions.

Make sure the anti-tip bracket is installed:

Slide range forward.

Make sure the anti-tip bracket is securely attached to the wall behind the range.

Safely tilt the front of the range upward slightly and move back against wall, making sure the pin slides under bracket.



SAFETY INSTRUCTIONS

WARNING

Do not store or use gasoline, liquid propane cylinder or other flammable vapors and liquids in the vicinity of this appliance.

The installation and service of your range must be performed by a qualified installer, an approved service agency or the gas supplier.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas fuel. When operating your range on natural gas, the flames from the burners should be blue in color. In addition, the flames should be stable, free of yellow tipping, excessive noise and lifting. However, this yellow tipping should be restricted to the primary flame kernels only. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to those substances can be minimized by venting with an open window or use of a ventilation fan or hood.

ELECTRICAL GROUNDING INSTRUCTIONS

This indoor cooking appliance is equipped with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-pronged receptacle. DO NOT cut or remove the grounding prong from this plug.



UNPACKING AND HANDLING



Extremely Heavy.

Proper equipment and adequate manpower when move the range to avoid personal injury or damage to the unit or the floor. The unit is heavy and rests on adjust able steel legs.

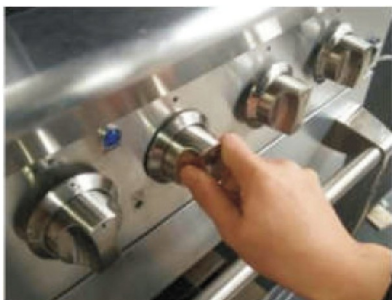
Failure to follow this advice may result in damage or personal injury.

DO NOT LIFT RANGE BY THE OVEN DOOR HANDLES!!



COOKTOP OPERATION

Surface Burner Ignition



Make sure the knob indicate on the off position, then Push to release gas.



Turn to Ignite and 'Hi' position.



Adjust to appropriate flame height.

To light the surface burners, push and turn the appropriate control knob counter clockwise to a "Hi" position. You will hear a clicking noise – the sound of the electric spark igniting the burner.

Once burner ignition has been achieved, turn the burner control knob to adjust the flame size. If the knob stays at "Hi", it will continue to click.

NOTE: When one burner is turned to the "Hi" position, all the burners will spark. Do not attempt to disassemble or clean around any burner while another burner is on. Do not touch any burner cap, burner base, or igniter while the igniters are sparking.

Heat Settings:

Hi	Ignites the burners.
Simmer	Melting small quantities, steaming rice, warming food, melting chocolate or butter.
Low	Melting large quantities.
Low-Medium	Low-temperature frying, simmering large quantities, heating milk, cream, sauces, gravies.
Medium	Sauteing and browning, braising, pan-frying, maintaining slow boil on large quantities.
Medium-Hi	High-temperature frying, pan boiling, maintaining slow boil on large quantities.
Hi	Boiling liquid quickly, deep frying.

Note: The above information is given as a guide only. You may need to vary the heat settings to suit your personal requirements.



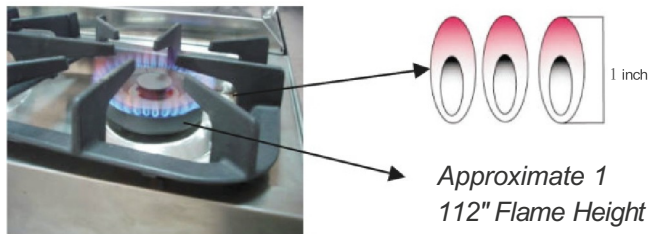
Cooktop Operation

Simmer and Boil

- A smaller flame will give the best simmer results. Small flames offer precise cooking performance for delicate foods, keeping food warm, melting chocolate or butter, and for cooking that need to cook over low heat for a long time.
- The highest (larger) flame settings provide the maximum heat that is available on your range. This setting should be used for heavy cooking loads such as water boiling and pasta cooking.

Flame Size

- When you select the flame size, watch the flame when you turn the knob.
- Any flame larger than the bottom of the cookware is wasted.
- The flame should be steady and blue in color. Foreign material in the gas line may cause an orange flame during initial operation.



Power Failure

- If the gas does not ignite within four seconds, turn off the valve and allow at least five minutes for any gas to dissipate. Repeat the lighting procedure.
- If the power fails, the surface burners can be lighted manually. Hold a lighted match near a burner and turn knob counterclockwise to "HI". After burner lights, turn knob to setting.

Cooktop

- To prevent the cooktop from discoloring or staining, clean cooktop after each use, and wipe up acidic or sugary spills as soon as the cooktop has cooled.
- The sealed burners of your range are not secured to the cooktop and are designed to be removed. Boil overs or spills will not seep underneath the cooktop. The burners should be cleaned after each use.



Cooktop Operation

Oven Vent

- Do not block the ducts at the rear of the range when cooking in the oven. It is important that the flow of hot air from the oven and fresh air into the oven burner never be interrupted. Avoid touching the vent opening or nearby surfaces during oven or broiler operation – they may become hot.



FOOD SAFETY

According to the United States Department of Agriculture: DO NOT hold foods at temperatures between 40°F to 140°F more than 2 hours. Cooking raw foods below 275°F is not recommended.

Never use this appliance as a space heater to heat or warm the room. Doing so may result in carbon monoxide poisoning and overheating of the oven. Never use this appliance as a storage space and storage cabinet areas.

Never use this appliance doors or drawers such as stepping.

Leaning or setting on the doors or drawers, may result in hazards and injuries.

Burner Grates

- The grates must be properly positioned before cooking. Improper installation of the grates may result in scratching of the cooktop and/or poor combustion.
- Do not operate the burners without a pan or utensil on the grates



Oven Operation

Never cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminum foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning. Aluminum foil lining may also trap heat, causing a fire hazard. Do not use Aluminum Foil on any porcelain surface. Doing so will damage the porcelain.

Oven Function Natural Airflow Bake occurs when heat is transferred into the oven from the bake burners in the bottom of the oven cavity. Heat is then circulated by natural airflow. This is a traditional bake setting.

Infrared Broil

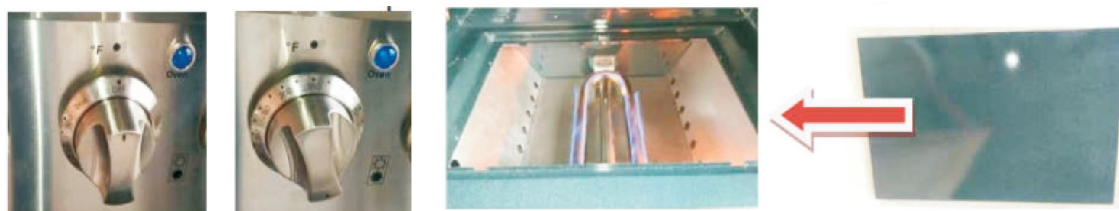
The broil burner is located at the top of the oven. This burner heats the metal screen until it glows. The glowing screen produces the infrared heat, searing the outside of broiled foods and sealing in juices.



Convection Bake

Heat is transferred from the bake burners in the bottom of the oven cavity to the oven cavity itself. The convection fan in the rear of the oven then circulates it. This convection process provides more even heat distribution throughout the oven cavity. Multiple rack use is possible for the large baking jobs. Convection cooking is faster, can be accomplished at lower temperatures and provides more even temperatures than regular cooking.

Without oven bottom cover replace oven bottom cover before using oven.



Convection Roast

The convection fan circulates the heated air evenly over and around the food. Using the cover and broiler pan provided, heated air will be circulated over the around the food being roasted. The heated air seals in juices quickly for a moist and tender product, while at the same time creating a rich golden brown exterior. When convection roasting, it is important that you use the broiler pan for best convection roasting results. The pan is used to catch grease spills and has a cover to prevent grease splatters.

Preheating

Preheat the oven to the temperature stated in the recipe before baking. Depending on the temperature and the size of the oven, preheating will take around 15-20 minutes.

Convection Defrost

With temperature control off, the motorized fan in the rear of the oven circulates air. The fan accelerates natural defrosting of the food without heat. To avoid illness and food waste, do not allow defrost food to remain in the oven for more than two hours without being cooked.

Convection Dehydrate

With the temperature set to 175°F, warm air radiates from the bake burners at the bottom of the oven cavity and is circulated by a motorized fan at the rear. Over time, water is removed from the food through evaporation. This reduction in moisture inhibits the growth of microorganisms and slows enzymatic activity.



WARNING

BEFORE BAKING OR BROILING

The oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the oven knob to "Broil" for the same length of time. You may wish to turn on the ventilator above your range at this time



Broiler Operation

Note: Door must be closed during broiling operation.

Broiling is a method of cooking tender cuts of meat directly under the infrared broiler in the oven. Broiling in the oven is accomplished with the oven door closed. It is normal and necessary for some smoke to be present to give the food a broiled flavor.

Preheating

Preheating is recommended when searing rare steaks. (Remove the broiler pan before preheating with the infrared broiler, as food will stick to hot metal.) To preheat, turn the "Oven" selector knob to the "Broil" position and wait approximately 2 minutes for the burner to heat up. Preheating is not necessary when broiling meat to a well-done finish.

To Broil

Broil one side until the food is browned; turn and cook on the second side. Season and serve. Always pull the rack out to the "stop" position before turning or removing food.

Setting Broil

The "Oven" selector knob controls the Broil feature. When broiling, heat radiates downward from the oven broiler for even coverage. The Broil feature operates at a temperature of 500°F (260°C).

The broil pan and insert, when used together, allow grease to drain away from the high heat of the oven broiler. **DO NOT** use the broil pan without the insert. **DO NOT** cover the broil pan insert with foil, as exposed grease could catch fire.

To set the oven to Broil:

1. Place the broiler pan insert on the broiler pan. Then place the food on the broiler pan insert.
2. Arrange the interior oven rack and place the broiler pan on rack. Be sure to center the broiler pan and position directly under the broil burner. If preheating the broil burner first, position the broiler pan after the broil burner is preheated.
3. Turn selector knob to Broil.

The oven indicator light will remain on until the selector knob is turned to the off position or the temperature control cycles off.



Griddle Operation

Before Using the Griddle

1. Clean the griddle thoroughly with warm, soapy water to remove dust or any protective coating.
2. Rinse with clean water and wipe off to dry with soft, clean, lint-free towel/cloth.
3. A stainless steel cover that is sized to fit on top of the surface when the griddle is not being used is provided. Please note - the cover must be removed before turning the griddle on.
4. Make sure the grease tray is under the front edge of the griddle. Position the tray under the griddle overhang to catch grease or food residue.

Use of the Griddle

1. Push and turn the control knob counter-clockwise to the preferred cooking temperature.
2. Preheat the griddle for 10-12 minutes
3. When the griddle is preheated to the desired temperature, the indicator light will turn on.
4. Butter or cooking oil can be added for more flavor, then place the food to cook.

CAUTION:

The surface of the griddle is hot after use. Please allow sufficient time for the griddle to cool prior to cleaning.

When using the appliance or the first time, the oven and broiler burners should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F [230 °C] for 20 to 30 minutes, then turn the oven control knob to "Broil" for the same length of time. It is recommended to turn on the ventilator above the range at this time.



WARNING

Before Baking or Broiling the oven and broiler should be turned on to burn off the manufacturing oils. Turn the oven on to 450°F (230°C) for 20 to 30 minutes; then turn the broiler to "Broil" for the same length of time. You may wish to turn on the ventilator above your range at this time.



Care and Cleaning

Cooktop

- To avoid electrical shock or burns, turn off all controls and ensure the cooktop is cool before cleaning.
- Before cleaning the cooktop, ensure that all burners are turned off and that all components are cool enough to safely touch.
- Do not use harsh or abrasive cleaning agents, waxes, polishes, or commercial cooktop cleaners to clean the cooktop.
- Use only a sponge, soft cloth, fibrous or plastic brush, and nylon pad for cleaning.
- Always dry components completely before using the cooktop.

Control Panel, Door Handle, Control Housing

- Clean the control panel, door handle and control housing with a solution of mild detergent and warm water.
- Do not use abrasive cleaners or scrubbers; They will permanently damage the finish.
- Dry the components with a soft, lint-free cloth.

Oven Window

- Clean all glass surfaces with a solution of mild detergent and hot water. Use a mild glass cleaner to remove fingerprint or smears.
- Dry completely with a soft, lint-free cloth.

Porcelain Surfaces

- Clean oven interior and inner door liners with a solution of mild detergent and hot water. Rinse and dry with a soft cloth. Do not use abrasives or commercial oven cleaners.

Stainless Steel Surfaces

- Do not use any cleaning product containing chlorine bleach.
- Do not use a steel-wool pad; it will scratch the surface.
- Use a hot, damp cloth with a mild detergent. Use a clean, hot, damp cloth to remove soap. Dry with a dry, clean cloth.



Care and Cleaning

Metal Finishes

- Wash with soap and water, glass cleaner, or mild liquid sprays.

Plastic Finishes

- When control panel trim and end caps are cool, clean with soap and water, rinse and dry.
- Use a glass cleaner and soft cloth.

Oven Racks

- Clean oven racks with solution of detergent and hot water. To clean heavy soil, use a scouring pad such as steel wool with plenty of water.

Oven Frame

- Clean with hot water, soap-filled steel-wool pads or cleaners. Rinse well with clean water and dry.

Oven Gasket

- Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion.
- It is necessary for the gasket to remain intact.

Replacing the Oven Light

- Turn off the power at the main power supply.
- Remove the lens cover from the housing by pulling straight out.
- To prevent electrical shock or personal injury, make sure the oven and light bulb are cool and power to the oven has been turned off before replacing the light bulb. Make sure the lens cover is in place when using the oven.

Outer Oven Door

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door.
- Do not use oven cleaners, cleansing powders or harsh abrasives on the outside of the door.

Inner Oven Door

- Do not allow excess water to run into any holes or slots in the door. Any soap left on the liner causes additional stains when the oven is heated.
- Before you call for service, please review the potential problem/possible causes and remedies shown in the table below.



Troubleshooting

Before you call for service, please review the potential problem/possible causes and remedies shown in the table below.

Nothing works	Oven is not connected to the electrical power. Power supply is not energized.	Have oven connected to a properly sized electrical power supply by a qualified electrician. Have an electrician check the power supply, including the house circuit breaker, wiring and fuses
Top burners do not light or do not burn evenly	Plug on range is not completely inserted in the electrical outlet. Burner holes on the side of the burner may be clogged.	Make sure the unit is properly connected to the power supply Remove the burner heads and clean them. Check the electrode area for burned-on food or grease.
Burner flames very large and yellow.	Burner bezel ports are clogged. Burner ports or burner caps are not positioned properly. Cooktop is being operated with the wrong type of gas. Regulator is not installed, is faulty, or is set for the wrong type of gas.	Clean burner bezel ring ports with straightened paper clip, needle, or wire. Remove and carefully re-install burner bezel and caps. Ensure that the type of cooktop matches the natural gas supply. Check installation, replace regulator, or set regulator for proper gas.
Sparkling but no flame ignition.	Gas shut-off valve is in the 'OFF' position.	Turn shut-off valve to the 'ON' position.
Igniters spark continuously after flame ignition.	Power supply polarity is reversed. Igniters are wet or dirty.	Have polarity corrected. Dry or clean igniters.
Burner flame goes out at low setting.	Low gas supply pressure. Air intake holes around knobs are obstructed.	Contact gas company. Remove obstruction.
Oven will not heat	Oven settings are not corrected	Follow mode selection and clock settings as specified in Oven Operation section of the manual.
Foods over-cooked or under-cooked	Incorrect cooking time or temperature.	Adjust time, temperature, or rack position.
'Cracking' or 'Popping' sound.	This is the sound of metal heating and cooling.	This is normal.





QUALITY BEYOND MEASURE

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