



CONVECTION GAS OVEN

ORIGINAL OPERATING AND INSTRUCTION MANUAL
MODD. EKF 1111G E UD – EKF 1064G E UD

rev. 0

CATEGORY II2H3B/P
DK



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CE DECLARATION OF CONFORMITY

Annexed document II A, of directive 2006/42/EC

Manufacturer name	TECNOEKA Srl
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Name of person responsible for technical file	Minotto Lorenzo
Address of person responsible for technical file	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Type of product	Gas oven
Purpose of product	Cooking food
Model	EKF 1111G E UD – EKF 1064G E UD

TECNOEKA Srl hereby declares that the above-mentioned products meet all the relevant requirements of the following directives:

Low voltage directive 2006/95/EC
 Electromagnetic compatibility directive 2004/108/EC.

TECNOEKA Srl hereby declares that the above-mentioned products meet the requirements of the following harmonized standards:

IEC EN 60335-1; IEC EN 60335-2-42
 IEC EN 55014-1; IEC EN 55014-2; IEC EN 61000-3-2; IEC EN 61000-3-3; IEC EN 61000-4-2
 IEC EN 61000-4-4; IEC EN 61000-4-5; IEC EN 61000-4-6; IEC EN 61000-4-11; IEC EN 62233

TECNOEKA Srl hereby declares that the above-mentioned products also meet the requirements of the following directives:

Gas Appliances directive 2009/142/EC
 Machinery directive 2006/42/EC;
 General product safety directive 2001/95/EC;
 Restriction of hazardous substances in electrical and electronic equipment (RoHS) directive 2002/95/EC;
 Waste electrical and electronic equipment directive 2002/96/EC.

TECNOEKA Srl hereby declares that the above-mentioned products meet the requirements of EC Regulation 1907/2006

Borgoricco, 25/05/2015.


 Signature of a Representative of the Board of Directors
 (Lora Cristina)

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Note 1:

The information provided in this manual are valid only for the oven's models listed in the cover and for the country whose initials are therein indicated with the category of membership. For European countries whose initials are present in the data plate on the left side panel (see Fig. 1), the operating instructions will be provided in the official language with functional adaptations to the country (as the additional injector for gas available and its conditions of supply).

Note 2:

These instructions apply only if the EU country code is given on the nameplate of the oven. If the code does not appear, you should refer to the technical instructions which will provide necessary instructions regarding the adaptation of the unit to the conditions of use of other non-EU countries.

1. Description and general warnings

The model convector oven bears (EKF 1064G E UD – EKF 1111G E UD) an official CE mark, issued by a Notified Body, entrusted with and responsible for evaluating the observance of the essential requirements specified by Gas Directive 2009/142/EC. The oven and the quality of the production system are subjected to regular surveillance by means of inspection checks in order to ascertain their conformity to the type certificate specified by the above mentioned Directive. This appliance may be marketed in all the European countries whose abbreviated reference is present on the technical data-plate. The appliance must be installed to conform with the local laws on the installation of electrical-gas appliance for collective use, and shall include the accessories and functional adaptations required in the destination countries, which are described in the original language in the use and maintenance handbook.

The oven has an atmospheric burner and a heat exchanger for heating the cooking compartment. Heat is diffused by an internal two-way fan. The parameters relative to cooking (times, temperatures and climate) you set electronically and appear on the digital display.

It is possible to get steam inside the oven chamber. If the burner doesn't switch on, a red block light: it is possible to restart safely the ignition of burner through the reset button. If the oven chamber overheats, a safety thermostat blocks the gas delivery and the power to the oven is cut off; it will be possible to switch it on again only manually. The device is located on the rear of the unit.

1.1 General warnings

- If, on receipt of the goods, the **packaging** is damaged, write the following on the delivery note: **"I REVERSE THE RIGHT TO CONTROL THE GOODS"**, specify the damage and get the driver to sign in acceptance; send a claim in writing to the seller within 4 calendar days from the date of receipt. No claim shall be accepted after such period.
- Read this handbook carefully: it supplies information on safe use, installation and maintenance. The purpose of this manual is to provide information to operators on the essential prescriptions and criteria to ensure their own safety and prolong the oven's operating life. This manual must be read by all personnel authorised to work on the machine before it is started up. It must be stored together with the machine for all future consultation. If the manual becomes worn or is mislaid, ask for another copy directly from the manufacturer. These instructions are valid only for countries whose abbreviated reference appears on the cover of this manual and on the data-plate. In European countries where marketing is possible, manuals in the official language shall be provided with specific references to gas, pressures, categories and conditions for the connection. In European countries where marketing is possible, manuals in the official language shall be provided with specific references to gas, pressures, categories and conditions for the connection.
- Maintenance, adaptation to another type of gas, installation, and the functional check must be performed only by qualified personnel authorised by the manufacturer. Install

the appliance in a suitable ventilated room and put it into operation while observing the laws in force. Insist on original spare parts and, after replacing and/or adjusting a part, such as primary air, make sure that it is sealed with paint to prevent any tampering. We advise you to take out a maintenance contract.

- This appliance is designed for cooking or heating foods. Do not use it for other purposes; all other uses are considered improper. The appliance is intended for collective and professional use and must be utilised by personnel trained to use it.
- Before every oven cleaning or maintenance job, switch off electrical power, and shut off gas and water supplies.
- The appliance is not intended to be used by children and/or persons with impaired physical, sensory or mental abilities, or who lack experience or knowledge, unless they are supervised by a person responsible for their safety, or who has been instructed on using the appliance.

N.B.: Improper or incorrect use and failure to observe the installation instructions shall release the manufacturer from all responsibility.

1.2 Data-plate and warning-plate

The technical data-plate (Fig.1) and the plate with the installation warnings (Fig. 2) are permanently and visibly fitted on the rear panel of the oven. An additional plate – to be removed with all packing material – is situated inside the packing.



	Tecnoeka Srl Via Marco Polo, 11 35010 Borgoricco Padova (Italy)	 2015 0705 N° 705CQ298	
	DK ; G30,G31 ; 3B/P ; 28-30mbar		
Mod. : EKF 511G E UD Serial Number : XX Qn : 9,00 kW Type : A1 <input type="checkbox"/> B11 <input type="checkbox"/> B21 <input type="checkbox"/>	G20 = 0.952 m3/h G25 = 1.107 m3/h G25.1 = 1.106 m3/h G2.350 = 1.324 m3/h G30 = 0.710 kg/h G31 = 0.699 kg/h		
220-230 V AC 50 Hz 300 W	IPX3	100 ÷ 200 kPa (1.0 ÷ 2.0 bar)	
IT-ES-GB-PT-IE-GR-CH-SK-TR-CZ	I12H3+	G20; G30/G31	20; 28-30/37 mbar
DE	I12ELL3B/P	G20; G25; G30,G31	20; 20; 50 mbar
LU	I2E	G20	20 mbar
LU	I3+	G30/G31	28-30/37 mbar
AT-CH	I12H3B/P	G20; G30,G31	20; 50 mbar
BE-FR	I12E+3+	G20/G25; G30/G31	20/25; 28-30/37 mbar
NL	I12L3B/P	G25; G30,G31	25; 28-30 mbar
IS-CY-MT	I3B/P	G30,G31	28-30 mbar
HU	I12HS3B/P	G20; G25.1; G30,G31	25; 25; 28-30 mbar
PL	I12ELs3B/P	G20; G2.350; G30,G31	20; 13; 37 mbar
AL-BA-BG-DK-EE-FI-HR-LT-LV-MK-NO-RO-SE-SI-UA	I12H3B/P	G20; G30,G31	20; 28-30 mbar

Fig 1

DE	"Dieses Gerat muß nach geltenden Vorschriften angeschlossen und darf nur in einem gut belüfteten Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerates die Gebrauchs- und Wartungsanleitung."
FR	"L'appareil doit être raccordé conformément aux normes en vigueur et il ne doit être installé que dans locaux bien aérés. Faire attention aux instructions relatives à l'utilisation et l'entretien de l'appareil avant de le mettre en marche."
ES	"El aparato debe ser conectado conforme a las normas vigentes y se tiene que instalar solo en locales bien aireados. Prestese especial atención a las instrucciones para el uso y mantenimiento del aparato antes de ponerlo en marcha."
GB	"The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it."
PT	O aparelho deve ser ligado em conformidade com as normas vigentes e deve ser instalado somente em locais bem ventilados. Deve-se prestar particular atenção às instruções para o uso e a manutenção do aparelho antes de pô-lo em funcionamento.
IT	"L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerati. Si presti particolare attenzione alle istruzioni per l'uso e la manutenzione dell'apparecchio prima di metterlo in funzione."

Fig. 2

1.3 Technical specifications

External overall dimension L x D x H	935 x 980 x 1388 mm	
Weight	152 Kg	
Nominal thermal capacity	17,50 kW	
Tray maximal load (GN1/1)	4 kg	
Total load (10 trays GN 1/1)	44 kg	
ISO 7-1 gas union	1/2 "	
Water union	3/4 "	
Fume exhaustion vertical tube	Ø 150 mm; height min. 1000 mm	
Appliance category (for Danimarca)	II2H3B/P	
Factory adjustment	Methane gas G20 , 20 mbar	
Type of construction	B ₁₁ / B ₂₁	
Electrical power	220-230 V ~	
Electrical capacity	0,7 kW	
Class	I	
Power cable type	H07RN-F 3 x 1,5 mm ²	
Connecting electric cable	Type Y	
Gas connection pressure	Liquid butane/propane gas G30/G31 : 28-30 mbar Methane gas G20: 20 mbar	
Water connection pressure	Max. 200 kPa (2,0 bar)	
Gas consumption calculated at low heat value of H _i at 15° and 1013 mbar	G30 : 1,380 kg / h	G20 : 1,852 m ³ / h
Parameters to the chimney B ₁₁ (Ø 150 mm, L=1 m) (G20 20 mbar)	fume load	31.63 g/s
	fume temperature	136.8 °C
	fume pressure	-2.1 Pa
Parameters to the chimney B ₁₁ (Ø 150 mm, L=1 m) (G30 28-30 mbar)	fume load	29.60 g/s
	fume temperature	141.6 °C
	fume pressure	-2.3 Pa
Main injector diameter	G30/G31 : 220 1/100 mm	G20 : 320 1/100 mm
Primary air bush adjustment	G30/G31 : 36 mm	G20 : 24 mm

Table 1

The noise level of the appliance in operation is less than 70 dB (A).

2. General instruction (for installation technician)

The installation technician must make sure that start-up conforms to current national regulations. The appliance must be installed only by qualified personnel authorised by the manufacturer. She must observe the safety regulations in force in the country where the appliance is installed. All extraordinary maintenance jobs (possible adaptation to another type of gas or replacement of parts) must be performed by qualified personnel having the necessary professional qualifications. The protected devices and / or sealed by the manufacturer and that are not intended for maintenance, adjustment, or adaptation to change of gas must not be handled either by the installer or user. The seals that must be removed to change the gas must be restored at the end of the adaptation. The manufacturer will not respond for damage to people, animals and property due to installation errors. Likewise the manufacturer is not responsible for breakage caused to the appliance by incorrect installation.

2.1 Storage

If the appliance has been stored in a warehouse at a temperature below 0°C (min. allowed is -5°C), it should be brought to a temperature of at least +10°C before it is turned on.

2.2 Transporting the oven

During transport, the appliance must be left in its original wooden cage to protect it against damage.

2.3 Unpacking the oven

Remove all the packaging before installation, which is formed of a wooden pallet that holds the appliance and cardboard casing to protect it. Check that the appliance has not been damaged during transport and if any damage is discovered immediately inform your retailer and/or the haulier.

2.4 Removing the protective film

Before using the appliance, carefully remove the special protective film over the stainless steel parts, without leaving any glue residue on the surfaces. If necessary, remove the residue at once with a suitable non-inflammable solvent (e.g. acetone).

2.5 Disposing of the packaging

The packaging must be disposed of in accordance with current legislation in force in the place where the appliance is installed. The various types of materials (wood – paper – cardboard – nylon – metal staples) used for the packaging must be separated and delivered to the specific waste disposal centres. In all circumstances the environmental protection regulations must be strictly adhered to.

2.6 Positioning

Check the place where the appliance will be installed to ensure that the passages (doors and corridors) are wide enough (the appliance measurements are given in Fig. 3).

The appliance must be installed in a well ventilated room with permanent ventilation openings – if possible, it should be placed under an exhaustion hood ensuring complete evacuation of burned gasses produced during baking. Locate the oven on a table or similar support. We advise to use the support given by the manufacturer; otherwise you must consider the weight of the oven. Never on the floor.

The maximum working height, referred to the highest surface level, must be 1.6 meters from the floor. After installing the appliance apply the suitable adhesive symbol at a height of 1.6 meters. For easier access and to allow the air to circulate freely around the appliance, leave at least 50 cm between the left side and the wall (or other appliances), and at least 10 cm between the back and the wall and the right side and the wall (see Fig. 3). The natural ventilation that is needed to ensure efficient working for the oven is through the openings on the walls of the outer covering (left side and back). Consequently, it is strictly forbidden to obstruct these aeration openings, even partially and even for short periods. **Failure to observe this specific prohibition, shall release the manufacturer from all liability for the appliance and shall immediately cancel any guarantee rights for the said appliance**, because its constructive conformity has been voluntarily compromised.

For the same reason, do not position equipment with a source of heat on the left hand side of the oven; in fact if ambient temperature on that side becomes too high, the oven switches itself off for safety reasons

If the appliance is installed near walls, tops, shelves or other similar items, they must not be inflammable or sensitive to heat, otherwise they must be protected by a suitable fireproof covering. In all cases, all fire prevention standards must be strictly adhered to.

With regards to the methods of discharging combustion fumes and in compliance with the provisions of the local legislation for the installation of gas equipment, this oven can be classified and therefore installed as follows:

Type A₁ Installation: drawing the comburent air and discharging flue gases directly into the installation room. This installation requires the working environment to be kept wholesome by emptying the foul air and drawing fresh air through wall fans or extraction equipment.

Type B₂₁ Installation: installation required under extraction equipment.

Type B₁₁ Installation: discharging the flue gases out of the installation room with a draught-diverter compatible with a vertical tube (diam. 150 mm) making the discharge of the flue gases into the extraction unit or directly into the building flue easy.

Since flue gases can reach high temperatures, pay particular attention not to overheat any temperature sensitive elements (extraction equipment filters, electrical cables, etc.).

For the details regarding the installation (for instance minimum sections of ventilation, storing of the gas canisters, etc.) see the applicable regulations in force in the country of destination. Pay particular attention so that the volume of air required for the combustion is not obstructed in any way by objects placed under or around the unit.

The type of installation of ovens (A1, B11 or B21) is subject to national rules; for that reason, the technician in charge must comply with national regulations and then classify the oven by placing a cross on the box on the data plate (A1-B11-B21).

The classification on the method of the flues depends on the thermal capacity of the device, on its type, the volume of the room and the type of ventilation present (forced or natural); typically the sections of inflow air and exhaust fumes / vapor depend, among other things, by the total thermal load of equipment present in the room (technical area).

Tecnoeka ovens are equipped with a device to let the fumes out fixed on the roof (see Fig. 3); it acts as a draft diverter / windproof in case of installation B11 provided with direct connection to the flue by means of a vertical pipe; However, **the device is an integral part of the oven, and should never be removed, regardless of the type of installation.**

Installation / connection layout

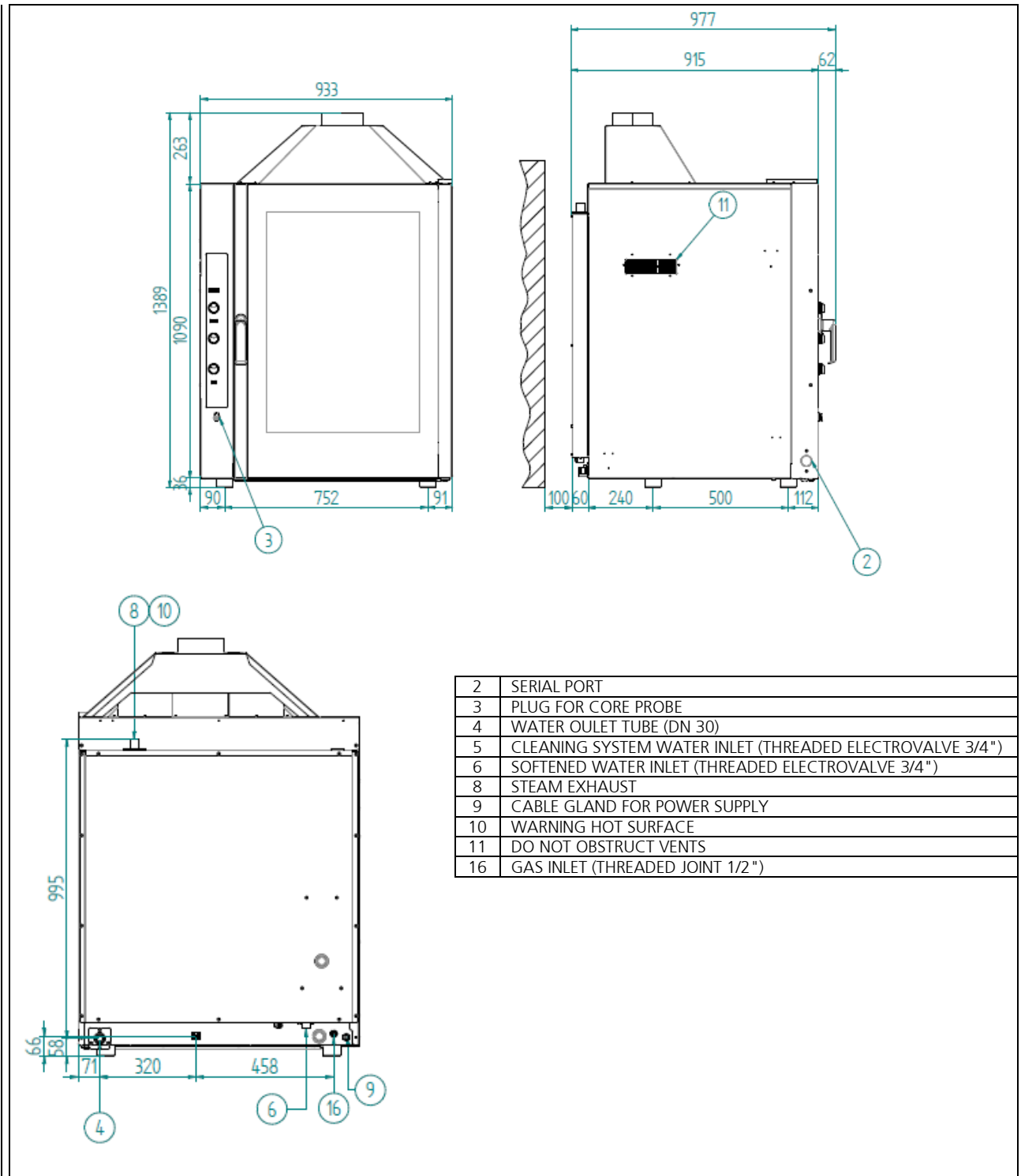


Fig. 3 (Dimensions in mm.)

2.7 Gas connection

Before installing, make sure that the oven is designed for use with the available gas. If it is not, consult paragraph "Adaptation to other gas" or contact the manufacturer's technical assistance service. Connection to the gas mains must be made according to the current national norm and subsequent amendments.

The oven gas connection is R 1/2; this entry section must not be reduced.

Connection to the gas supply line must be made by using rigid or flexible pipes (maximum length 1,5m) , exclusively in metal, with diameters in proportion to the power of the appliance and the length of the pipe route. Make sure that the pipe does not pass close to the hot areas and that it is not subjected to torsion and traction stresses. Install a rapid ON/OFF tap between

the gas mains and each appliance, in a position facilitating tap opening and shutting operations. After installing the appliance, run a tightness test on the entire gas circuit, using a leak-detector spray or other non-corrosive foam generating substances (do not use flames for this operation). The unions of the copper pipes must be made by using mechanical couplings without seals.


2.8 Electrical connection

Connection to the electrical mains must be made according to the current legal regulations.

Before making the electrical connection, make sure that the voltage and frequency shown on the rating-plate match those of the electrical supply system and that the latter is provided with an efficient earth connection. The power cable used must not have lower characteristics than: rubber insulated type H07RN-F with diameter of 3 x 1,5 mm². If connection to the electrical mains is permanent, a multi-core protective switch of adequate capacity must be installed, with contact opening distance of the overvoltage category III (4000 V).

The yellow/green earth wire must not be disconnected by the switch.

If the supply cable is damaged then it must be replaced by the manufacturer or by your technical support or by a qualified person to avoid any risk.

The appliance must be part of an equipotential system - this connection is obtained with the stop screw marked with the symbol  located at the rear. The diameter of the equipotential wire must be 2,5 mm².

When the appliance is operating, the supplied voltage must not deviate from the nominal voltage value of $\pm 10\%$.

To replace the cable, cut off electrical power, and access the terminal board by removing the oven rear panel. Locate the cables so that the earth conductor is the last to detach from its terminal in the event of reverse pulling. Use an electrical cable with characteristics not below to those mentioned above.

If the power supply cable is damaged it must be replaced by another one with the same characteristics (paragraph 1.3), by the manufacturer or their technical support service, or in any case by a person with similar qualifications, to prevent any risk.

2.9 Connection to water mains

The oven must be supplied with softened drinking water (see the respective signal next to the connection solenoid-valve), with a hardness value of 0,5 to 5°F (it is mandatory using a water softener to reduce the formation of scaling inside the boiler). The water pressure must be in the range of 100 to 200 kPa (1,0 – 2,0 bar). If the water pressure exceeds 2,0 bar, install a pressure reducer device upstream. If the pressure is below 1,0 bar, use a pressure pump to increase the level.

The connection to the water supply is done using the $\frac{3}{4}$ " threaded solenoid valve on the back (at the bottom) of the appliance (see fig. 3), fitting a mechanical filter with a cut-off cock (before connecting the filter, allow a certain amount of water to flow out in order to remove any waste from the pipe).

Warning

Any damage caused by limescale or other chemicals contained in the water are not covered by warranty.

2.10 Connection Water outlet

A drain pipe comes out of the rear of the appliance (see Fig.1) to drain the cooking chamber.

This pipe must be connected to piping with 30 mm inner diameter (DN 30) resistant to steam temperature (90°C-100°C). To avoid choking the pipe should be stiff and there should be no "elbows" along the drain path. The pipe must also maintain constant slope (min. 5%) along its entire length (the length considered is that of the appliance's drain pipe at the drain point and must not exceed 2 metres). The drain piping must be conveyed into an open floor drain (Fig.2); otherwise, there must be at least 30 cm height difference between the drain pipe of the appliance and the drain point in order to assure regular water drainage.

Furthermore, the minimum "air gap" must be 25 mm (distance between the drain pipe from the appliance and the cup of the drain duct pipe). In any case, for reasons of compliance with health regulations in force, the piping connected to the drain pipe of the appliance must not be in direct contact with the drain point. It is recommended to connect the appliance's drain to the grey water network through an adequate syphon, in order to stop steam from coming out of the drain. The connection to drain water must be done separately for each appliance; in case of several appliances connected to the same drain pipe, ensure the pipe is suitably sized to assure regular drainage with no hindrances.

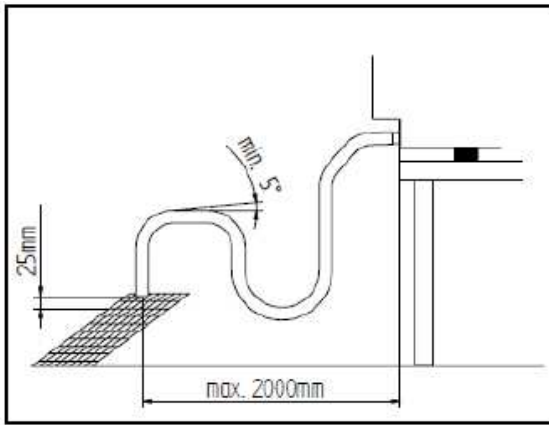


FIG. 4

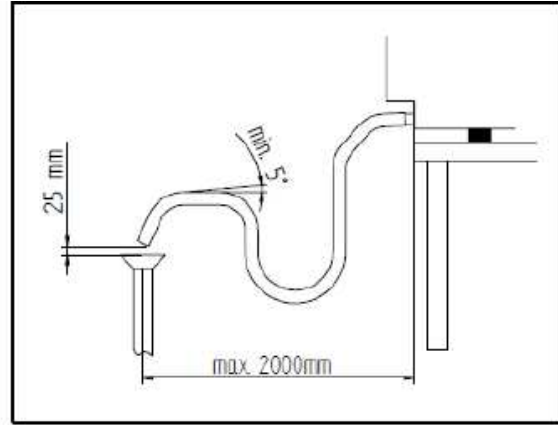


FIG. 5

2.11 Thermal breaker safety devices

The appliance is equipped with a manually reset safety thermostat, to protect against excessive and hazardous overheating which might accidentally occur inside it. In the event of tripping the device interrupts power supply to the appliance and the incoming gas to the burner.

2.12 Disposing of the oven

The appliance is made using recyclable raw materials and contains no toxic or harmful substances for people or the environment. The appliance, and its packaging, must be disposed of in conformity with the current regulations in force in the place of installation. The various materials used for its construction must be separated and delivered to the specialised waste disposal centres. In all cases the environment protection regulations must be strictly adhered to.

3. START-UP (for installation technician)

3.1 Check of nominal thermal capacity

The nominal thermal capacity must be verified by an authorised technician or by the gas supply Body, observing the information in this use manual. This check must be performed for new installations, adaptation to another type of gas and during all extraordinary maintenance jobs.

There is no other possibility of adjusting the nominal thermal capacity – this is done by measuring correct connection pressure and checking if the injector being used is of appropriate diameter. The nominal thermal capacity is controlled by using a gas meter and a chronometer. The exact volume of gas that must flow through per time unit can be obtained from the technical specifications table. This value must be maintained in the specified range, the permissible tolerance being $\pm 5\%$.

3.2 Check of connection pressure (Fig. 6)

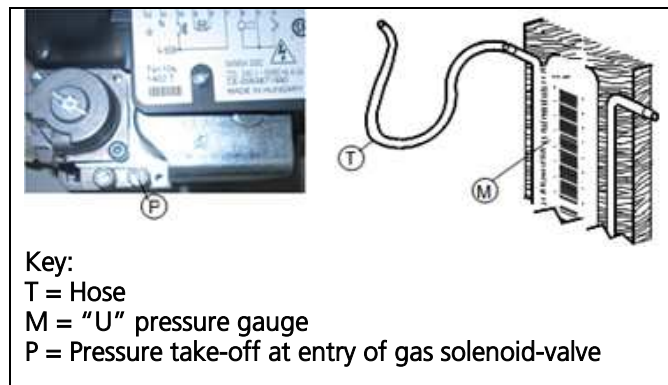
The connection pressure is measured, with the unit working, using a pressure gauge for liquids (for instance a liquid-level gauge with a minimum resolution of 0,1 mbar). To carry out this test, remove the back of the unit and connect the "T" hose of the "M" gauge to the "P" inlet pressure tapping point of the gas solenoid valve, after unscrewing the tapping point screw.

Measure the connection pressure: if this value is not in the range shown in table 2 and it cannot be brought within these values by adjusting the pressure reducers of the gas supply system, definitive start-up of the appliance is quite impossible.

The gas supply Body must be informed about this.

Type of gas	Gas pressure (mbar)		
	Normal	Minimum	Maximum
Methane gas H G20	20	17	25
LPG gas G30/G31	28-30	18-20	33-35

Table 2



Key:
 T = Hose
 M = "U" pressure gauge
 P = Pressure take-off at entry of gas solenoid-valve

Fig. 6

After you have measured the connection pressure, disconnect the hose "T" and screw the tightness screw of the pressure take-off "P".

3.3 Adjustment to Other Gas

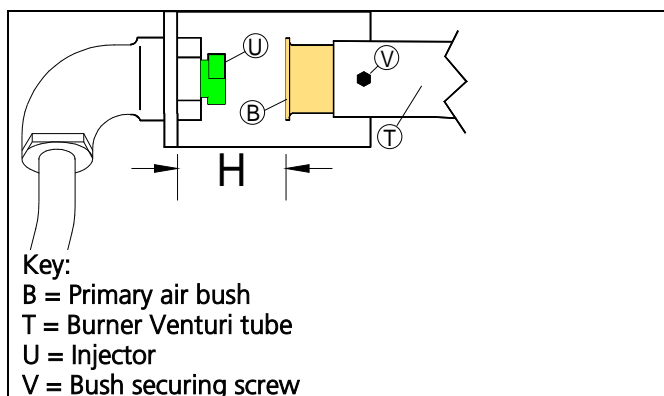
To adapt the oven to a type of gas that differs from the one tested in the factory (see technical data plate), replace the injector of the main burner and adjust primary air inflow with the adjustment bush. For this, disconnect the power and, after removing the lateral left panel, access the burner and the primary air adjuster. If you do not have the necessary spare parts, contact the manufacturer's technical assistance service. Adaptation must be effected by qualified personnel. Consult the technical specifications in table 1 and 3, and then replace the main injector and adjust primary air.

3.4 Injector replacement and adjustment of primary air (Fig. 7)

WARNINGS! Before you attempt this operation, make sure you shut off the gas ON/OFF tap located upstream of the appliance and disconnect electrical power to the appliance.

After removing the lateral left panel of the unit, carry out the following operations in series:

- Loosen the "V" locking screw with a spanner or a screwdriver and pull out bush "B" towards the burner Venturi pipe.
- Using a 13 mm wrench, unscrew and replace injector "U" with the appropriate injector for the new type of gas installed, referring to table 3 and checking if the diameter is stamped on it.
- Adjust air bush "B" to the correct distance H, which is the distance in millimetres between the flat seat of the injector-holder and the adjustment bush.
- Seal the screw and bush with paint.
- Refit the back of the unit.



Key:
 B = Primary air bush
 T = Burner Venturi tube
 U = Injector
 V = Bush securing screw

Fig. 7

Gas	Pressure	Injector diameter	Distance H
G30,G31	28-30 mbar	220 1/100 mm	36 mm
G20	20 mbar	320 1/100 mm	24 mm

Table 3

WARNINGS! After every adaptation to a new gas, make sure of the following:

- Using an indelible adhesive, apply the data referring to the new installation on the technical data-plate or apply a new data-plate to identify the current state of the gas regulation.
- Run the appropriate tightness tests on the gas circuit.

4. USER INSTRUCTIONS (for the user)

ATTENTION!:

- The appliance is in tented for professional use and must be utilised by personnel trained to use it.
- All ordinary maintenance and repair jobs must be carried out strictly by qualified personnel.
- All installation, set-up and maintenance operations must be carried out strictly by installation technicians authorised by the manufacturer, observing the current national regulations.
- We advise you to have the appliance periodically controlled by a specialised technician in order to keep it perfectly efficient – to this end, you are recommend to sign a maintenance contract.

4.1 General Information

- When using the oven for the first time, we advise you to run it load-free at maximum temperature for about one hour. In this way, any unpleasant smells, due to thermal insulation, and grease residue from assembly are eliminated.
- Make sure that nothing prevents air from flowing into the burner and, in general, into the ventilation of the room. Do not obstruct the burned gasses outlet or the oven flue, and do not place any objects over these points.
- Check regularly the efficiency of the extraction unit, the exhaust pipes and the building flue (no soot for instance).
- Survey the oven while it is in operation
- Shut the gas and water ON/OFF taps upstream and disconnect electrical power when you have finished using the oven.
- This appliance must be exclusively used for the purposes for which it was expressly designed, i.e. cooking foods in the oven, any other use is improper.
- The oven can be used for all oven cooking of pastry, bakery and gastronomy products, fresh and frozen, for re-conditioning refrigerated and deep frozen foods, for steam cooking meat, fish and vegetables.
- When placing food in the cooking chamber, allow a space of at least 40 mm between pans to avoid over-obstructing the airflow.
- Do not use pans with edges higher than necessary: the edges act like barriers preventing circulation of hot air.
- Pre-heat the oven before each time it is used to guarantee the best performance.
- For the cooking to be as even as possible, place the food evenly in each pan, considering the size of the pieces, layers or the thickness.
- Do not salt the food when it is in the cooking chamber.
- To check the cooking cycle is proceeding correctly use the internal light in the chamber do not open the door if it is not necessary, to avoid wasting energy and prolonging cooking times.
- Do not tamper with the devices sealed by the manufacturer; any tampering is forbidden and dangerous. The misuse of this unit and partial or total failure to follow these instructions release the manufacturer from all responsibilities for any damage to property or injury to people.

4.1.1 Residual risks

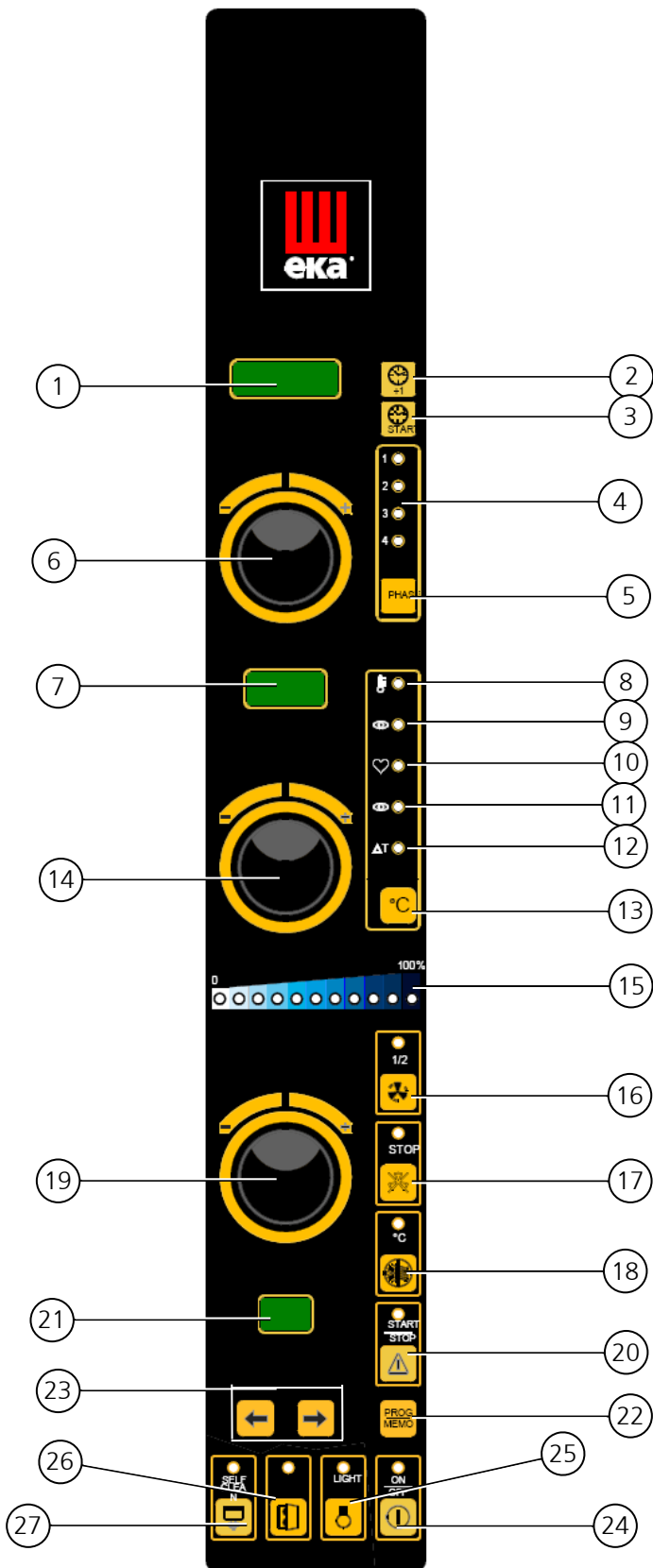
After a cooking operation, open the door cautiously, to avoid a violent outflow of heat which could cause burns. While the oven is in operation, pay attention to the hot zones (marked on the appliance) of its external surfaces.

The bench or support must be able to support the weight of the machine and house it correctly. The appliance contains electrical parts and must never be washed with a jet of water or steam. The appliance is electrically connected: before attempting any cleaning operation, cut power to the appliance. To prevent incorrect connection of the appliance, the relevant electrical, gas and water connections are marked by identification plates. identification plates.

4.2 How to use the control panel

4.2.1 Control panel


The keys on the control panel may only be activated with one's fingers, any other object or tool may cause damage and/or malfunctioning, hence forfeiting the product's warranty



1. Time display
2. Key "+1" to display hours/minutes (on time display)
3. Key to display current time (on time display)
4. Green LED showing active step
5. Key to select steps
6. Knob "1" to select times
7. Temperature display
8. Set temperature in cooking chamber
9. Actual temperature in cooking chamber
10. Set core probe temperature
11. Actual core probe temperature
12. Set temperature "ΔT"
13. Key to select temperatures (shown on temperature display)
14. Knob "2" to select temperatures
15. Blue LED bar to display humidity/steam
16. "Motors at 1/2 speed" key
17. "STOP motors" key
18. "Preheating" function key
19. Knob "3" to set humidity/ steam
20. "START/STOP" cooking cycle key
21. Program display
22. Key to store programs
23. Key to scroll programs (1÷99)
24. "ON/OFF" key
25. Key for cooking chamber lighting
26. Key for cooking chamber cooling
27. Key for washing boiler "(not activable)"

5 Switching on

The control panel is automatically activated as soon as the oven is electrically powered.

The **time display** shows the current time. Press the key  to activate the **time display** (digits "0000"), the **temperature display** (digits "000") and the **blue LED bar** (white LED on). The oven is ready for setting cooking parameters

6 Operative mode

Programming the cooking time

To set the cooking time (from 1 minute to 4 hours) use knob "1". Any set value is visible on the **time display**.

Programming cooking temperature

To set the cooking temperature (from 50°C to 270°C in cooking chamber and from 0°C to 100°C for "ΔT" and for the "core" probe) use knob "2". Any set value is visible on the **temperature display**.


Programming cooking humidity/steam

To set the amount of humidity/steam use knob "3". The set value is visible on the **light bar** formed by **10 blue LEDs** (from 10 to 100%). The white LED indicates that the humidity/steam function is disabled (convection operation) .

Warning

The white led blinks whenever the burner of the oven is active.

Selection of cooking step

To select the cooking step (from 1 to 4) press the key . The green LED comes on to indicate the selected step.

The desired cooking parameters may be set for each selected step (times / temperatures / humidity / steam).

Press the key and the time of each cooking step may be checked at any moment.

During oven operation (on the time display) it is possible to view the residual cooking time of all 4 steps (the flashing LED indicates the operative step at that moment).

An "infinite" time may be set in the first and fourth step (turn knob "1" anti-clockwise): the time display reads "inF" (first step) or "HoLd" (fourth step: useful to keep food warm at the end of cooking). In these cases the other steps can no longer be selected.


Selecting cooking temperature



To select cooking temperature (in cooking chamber/"core" probe/"ΔT") press the key .

The green LED comes on to indicate the selected temperature.





The values of selected temperatures are visible on the **temperature display**.

Temperature in cooking chamber


When the oven is switched "ON" the temperature is automatically selected in cooking chamber (LED on ).


To set the desired value use the knob "2". During oven operation the display reads alternatively the set temperature (led on ) and the actual temperature in cooking chamber (led on .

Temperature “at the core” of the food

To set the temperature at which you wish to cook the inside of the food, press the key  until the LED of the symbol  comes on and use the knob “2”. During oven operation (with the needle-shaped thermal probe inserted in the food) the display reads alternatively the set temperature (led on ) and the actual temperature inside the food (led on .

Temperature ΔT (DELTA-T)



To set the temperature related to function “ ΔT ”, press the key  until the LED of the symbol ΔT comes on and use knob “2”.

During oven operation (with the needle-shaped thermal probe inserted in the food) the display reads alternatively the actual temperature in cooking chamber (led on ) and the temperature set for “ ΔT ” (led on ΔT).


Note: *If the temperature in the cooking chamber is set and then the “core” temperature of the food, the function “ ΔT ” is automatically disabled.*

If the “core” temperature of the food is set and then the temperature for function “ ΔT ”, the cooking chamber function is automatically disabled.

Selection of the cooking program number

To select the cooking program number (there are 99 programs) press the key  (from 1 to 99) or key  (from 99 to 1). The selected program number is visible on the **programs display**. To scroll programs quickly hold the key.

Function “motors at ½ speed”


To activate this function press the key . Activation is confirmed by the green LED coming on. The function remains operative until the key is pressed again.

If the function is inserted in one of the four cooking steps, it is automatically disabled when moving to the next cooking step.

The function cannot be activated during a programmed cooking cycle.

It is useful to bear in mind that by halving the motors speed (fans), the heating power is also halved hence it is indispensable to adapt cooking times and quantities. (The different noise produced by motors is wholly normal at reduced speed).

“Stop motors” Function

To activate this function press the key . Activation is confirmed by the green LED coming on. The function remains operative until the key is pressed again.

If the function is inserted in one of the cooking steps, it is automatically disabled when moving to the next cooking step.


The function may be activated and disabled at any time, including during a programmed cooking cycle.

It is useful to bear in mind that with motors (fans) blocked the heating elements and climate adjustment are disabled.

For this reason the function, suitably inserted within a program, may be used as delay to start the cooking cycle or as pause during the cycle itself (leavening the food inside the cooking chamber).

“Preheating” function



To activate this function press the key . Activation is confirmed by the green LED coming on. **The function is automatically disabled when the “preheating” temperature is reached;** otherwise, it may be disabled by pressing the key even during an operative step (oven “preheating” may be interrupted at any time).

The function activated in a programmed cooking cycle is not stored with the other program parameters, that is why it must be activated in real time, every time a new cooking cycle starts: either programmed or in “manual” mode.


The function adds a temperature Δ (delta) (+30°C) always and only to the temperature value already set in the first step of the cooking cycle, in order to offset the heat loss due to opening the oven door when the food to be cooked is loaded.

If the step is activated, when the cooking cycle starts the time display reads “HEAt”. As soon as the set “preheating” is reached, a “beep” goes off, which is only interrupted when the oven door is opened to load the food (“HEAt” continues flashing).

When the door is subsequently closed, the programmed cooking cycle is automatically started, and the time display shows again the set cooking time.

Storing programs

Select the number of the program you intend to store. Set in sequence the parameters:

time/temperature and climate for each of the four cooking steps. Press the key  until the “beep” of successful storage.

To delete a stored program just replace it with a new program (having the same number) where new parameters for the four cooking steps are to be set. The new program must then be stored.

“START/STOP” key

After selecting a programmed cooking cycle or setting a cycle in “manual” mode, press the key




to start cooking. The start of the cooking cycle is confirmed by the green LED coming on and the “beep”. Press the key again to interrupt cooking at any time.

“Stop gas” Reset - The “stop gas” words signals the “thermal shutdown” of the oven, i.e. non ignition of the burner. It appears whenever insufficient gas is delivered to the burner (no flame) while the oven is being started up or while it is operating.


Warning

When the oven burner is ignited for the first time, as there may be air in the gas pipe supplying the appliance, the burner “release” operation may have to be repeated several times. In other

words, you may have to press the  button several times to allow any air in the pipe to flow out through the burner and thus obtain correct flow of gas to the burner (flame present).


“ON/OFF” key



Press the key  to switch on and off the oven. When the oven is off the green LED is on and vice versa. When the oven is in the cooking stage the key is disabled: **cooking must be stopped before switching off the oven** (press the “START/STOP” key).

“LIGHT” key



Press the key  to light the cooking chamber. Activation of the function is confirmed by the green LED coming on. The light goes out automatically after 60 seconds. If the key is kept pressed until the confirmation “beep”, the light stays always on; press the key again to switch it off.

“Cooking chamber cooling” key

To quickly cool the oven chamber after ending a cooking cycle, hold the door open and press

the key .


Activation of the function is confirmed by the green LED coming on. During forced ventilation, the temperature display shows the temperature value in the cooking chamber moment by moment.

Warning

During open door operation do not remove the fan cover; do not touch the moving fans and resistors which are still hot.


“Clock +1” key

At the end of the cooking cycle a “beep” goes off for 10 seconds and the time display starts flashing the digits “0000”.

During the flashing (active for 60 seconds) press the key  to lengthen cooking time: each pressure of the key increases the time by one minute (option disabled at the end of a cooking cycle with core probe).


With the oven “OFF” the time display shows the current time: to modify it or insert it (if missing) use the key .


Insert or modify the current time

With the oven “OFF”, press the key  and the two hour digits start flashing on the time display.


Insert the current hour with knob “1”

The day of the week is visible on the temperature display (from 1=Monday to 7=Sunday). Insert the current day with knob “2”


Press the key  and the two minute digits start flashing on the time display. Insert the current minutes with knob “1”

Pressing the key  on the time display brings up the entire time.

“START clock” key

With the oven “ON” or during the cooking cycle, press the key  to check the current time on the time display at any time (the other displays are disabled).

Programmed switching on


With the oven “OFF” press the key  to view the parameters already inserted for programmed switching on: the time (time display), the day (temperature display) and the number of the cooking program (program display).



To modify them press the key .

The time display starts flashing the two hour digits: insert the desired switch on hour with the knob “1”.

The temperature display starts flashing the day digit: insert the desired day with the knob “2” (from 1=Monday to 7=Sunday).

The program display starts flashing the two program number digits: insert the desired cooking program number with the scrolling buttons.

Press the key  again and the time display starts flashing the two minute digits: insert the desired minutes with knob “1”.

Press the key  and the time display shows the current time. Press the key  : the green LED starts flashing to confirm that the oven is ready (stand-by) for programmed switch on.







Press the key again to cancel the programmed switch on.

Cooking in "manual" mode

After switching on the oven (in "ON" / green LED off) set the value of each parameter required for cooking.

Set the cooking time (visible on the time display) with knob "1":

- "inF" (steps excluded / step LED off)
 - from one minute to 4 hours per step ("inF" excluded / step LED on)
- Set the cooking temperature (visible on the temperature display) for one or more steps, with knob "2":

- cooking chamber from 50°C to 270°C (LED on )
- core probe (optional parameter) from 0°C to 100°C (key  /LED on )
- ΔT / DELTA-T (optional parameter) from 0°C to 100°C (key  / (LED on "ΔT")

Set the amount of humidity/steam (optional parameter) for one or more steps, with knob "3" (blue LEDs on from 10 to 100%)



Set the "preheating" function (optional parameter) pressing the key .

Set the "motors at ½ speed" function (optional parameter) for one or more steps pressing the



key . Start the cooking cycle by pressing the key .

Please note

If the cooking cycle is not controlled by the core probe and has been divided into one or more timed steps, the oven automatically switches off when the time set in the individual step or overall in the various steps has elapsed. If an "inF" ("infinite") cooking time has been set the oven continues working until the operator switches it off by





pressing the key .

If the cooking cycle is controlled by the core probe and has been divided into one or more steps (even timed), when the temperature set with the probe is reached it moves to the next step; if on the other hand one step only has been opted for (even timed), or an "inF" time, the cycle ends and the oven switches off automatically, regardless of the time set for the step.


Cooking in "programmed" mode

If cooking programs have already been stored - the program number matches a specific cooking cycle for a specific food - using them is easy.

After switching on the oven ("ON"/green LED off) select the number of the stored program


(visible on the program display) using the key  or .




Start the cooking cycle by pressing the key .

At the end of the cooking cycle the oven switches off automatically and a "beep" goes off for 10".

Please note


Before starting the cooking cycle it is possible to check the value of the parameters set on the four steps (press the key ) and modify them if necessary. For the modified parameters to become

operative they must be stored (press the key  until the confirming "beep").

When the cooking cycle has started it is no longer possible to modify the value of stored parameters.

7. Cooking types



Convection cooking

Set in sequence the *"time"* parameter (turn knob "1") and the *"temperature"* parameter (turn knob "2") for each of the steps provided (key ). Start the cooking cycle by pressing the key







Convection cooking + humidity/steam


Set in sequence the *"time"* parameter (turn knob "1"), the *"temperature"* parameter (turn knob "2") and the *"humidity/steam"* parameter (turn knob "3"/blue LED bar active) for each of

the steps provided (key ). Start the cooking cycle by pressing the key .

Cooking with "core temperature" function

Set in sequence the *"time"* parameter (turn knob "1"), the *"temperature"* parameter (turn knob "2"), the *"core temperature"* parameter (key  /green LED on  /turn knob "2") for

the intended step (key ) and, if desired, the *"humidity/steam"* parameter (turn knob "3"/blue LED bar active) for each of the intended steps (key ). Start the cooking cycle by

pressing the key .

The temperature inside the food to be cooked (core) may be set, using the suitable needle-shaped thermal probe (core probe) supplied.

The probe must be inserted inside the food, in the thickest area, avoiding contact with any bones. After placing the food in the cooking chamber, extract the cable of the thermal probe and close the oven door. The plug of the probe must be connected into the suitable socket located at the bottom of the control panel.



When starting a cooking cycle where the core probe has been enabled in one of the steps (the time display reads: "Prob"), when the set temperature is reached in the food, the cooking cycle moves to the next step regardless of the set time.

If however, the core probe is enabled in any of the four steps, leaving the other three disabled, the cooking cycle ends automatically when the temperature set inside the food is reached, regardless of the set time. Since the needle-shaped thermal probe is an extractable accessory or liable to be broken, it is a good rule to set the cooking time also in the step using it.

If the probe is connected and working, the step ends when the set temperature is reached; otherwise (probe not connected or broken), the step uses the set time.

In any case failed connection (or breakage) of the probe is signalled upon starting the cooking cycle: an acoustic alarm goes off (intermittent "beep") for 10 seconds, "Prob" starts flashing on the time display, while the value previously set (- - -) disappears from the temperature display.







The "core" temperature of the food may even just be detected (no value set): it is sufficient for the needle-shaped thermal probe to be inserted in the food.

In this case (with cooking cycle started), by pressing the key  the temperature detected by the probe is automatically selected (visible on the temperature display) (LED on ).

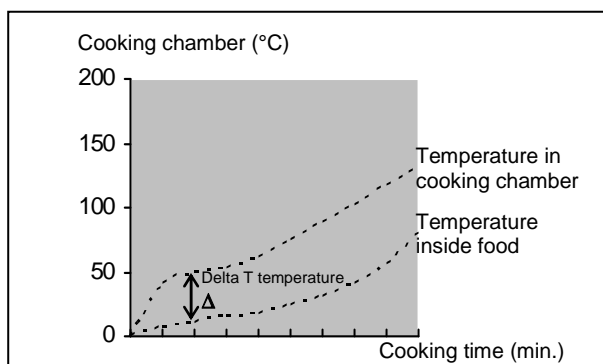
Warnings

Before removing the food from the oven after cooking with the needle shaped thermal probe (core probe), carefully extract the still hot probe from the hot food, paying attention not to let it hang outside the cooking chamber: it may cause burns. Before any immediate reuse it is recommended to cool it (thus also preventing harmfully piercing the food). In order not to irreparably damage the needle shaped thermal probe (core probe), avoid using it in high temperature cooking (OVER 230°C); also avoid letting the probe cable come into contact with the hot metal surfaces inside the cooking chamber.

Cooking with function "ΔT" (DELTA-T)


Set in sequence the "time" parameter (turn knob "1"), the "core temperature" parameter (key  /green LED on  /turn knob "2") for the intended step (key , parameter "ΔT" (key  /green LED on "ΔT"/turn knob "2") and, if desired, the "humidity/steam" (parameter (turn knob "3"/blue LED bar active) for each of the intended steps (key ). Start the cooking cycle by pressing the key .

This function makes it possible to maintain constant, throughout the cooking step, the difference (ΔT) between the temperature inside the food (temperature detected by the needle-shaped thermal probe) and the temperature inside the cooking chamber. This means that the value of the temperature in the cooking chamber becomes the sum of the temperature inside the food and a fixed temperature value "ΔT" set by the user (see graph).



The Delta-T temperature is obtained from the difference between the values of the temperature inside the food and the temperature in cooking chamber


In practical terms, there is a slow increase of the temperature in cooking chamber, with a constant difference with respect to the internal food temperature which, exactly because of that, undergoes a prolonged and delicate cooking process (in the case of meat, proteins are protected since surface tensions caused by excessively quick crust formation are avoided). After selecting the cooking temperature for the inside of the food ("core" temperature) and

setting the value (knob "2"), press key  again, in order to select function "ΔT" (the ΔT LED switches on) and be able to set (knob "2") the desired temperature value (experience suggests this value should be between 30°C and 70°C).

Also for cooking with function "ΔT", the method to use the needle-shaped thermal probe is as described in paragraph "cooking with "core temperature" function.

Please note

If the cooking cycle is not controlled by the core probe and has been divided into one or more timed steps, the oven automatically switches off when the time set in the individual step or overall in the various steps has elapsed. If an "inF" ("infinite") cooking time has been set the oven continues working until the operator switches it off by

pressing the key . If the cooking cycle is controlled by the core probe and has been divided into one or more steps (even timed), when the temperature set with the probe is reached it moves to the next step; if on the other hand one step only has been opted for (even timed), or an "inF" time, the cycle ends and the oven switches off automatically, regardless of the time set for the step.

8 Door device

The device interrupts oven operation (interrupting the cooking cycle) every time the door is opened; when the door is closed the cooking cycle resumes from where it was interrupted.

9 Black-out

When power supply is restored after a black-out, the oven starts working again by pressing key



(the set cooking cycle parameters remain stored).

10 Communicating with the PC

In the lower portion of the control panel (side view) there is a serial port for interactive PC communication. (Remove the suitable protection to access the serial port).

By connecting a PC with the "wineka software" (optional) to this port, it is possible to transmit to the oven's "memory" up to 99 cooking programs (recipes) already pre-set (customised) in all operative parameters; conversely, it is possible to acquire from the oven's "memory" the existing cooking programs (recipes) already activated.

11. Cleaning

11.1 General cleaning

Before performing any cleaning on the appliance, disconnect the power supply (act on the safety magnetic circuit breaker) and water supply (close the water cock). Let it cool completely. The appliance must be cleaned at regular intervals, even daily, to assure best functionality and lengthening its life cycle.

The appliance also has electrical components inside, for safety reasons **it is forbidden to wash it with water or steam jets especially if aimed at the vents on the metal surfaces of its outer casing** (possible hazardous seepage detrimental to electrical components).

In the event specific detergents (degreasers) are used for cleaning stainless steel, ensure they do not contain corrosive acid substances (no presence of chlorine even if diluted) or abrasive substances. Carefully follow the instructions and warnings of the detergent's manufacturer and take precautions such as using adequate rubber gloves.

Strictly avoid using scouring pads, steel wool and scrapers that may ruin the treated surfaces. Also avoid prolonged permanence on the steel surfaces of foods containing acidic substances (lemon juice, vinegar, salt, etc.) which cause corrosive deterioration.

11.2 Cleaning the cooking chamber

Manual cleaning

For hygienic reasons it is good practice to clean the cooking chamber on a daily basis, at the end of every day the oven is used. Correct cleaning also prevents the formation of corrosive phenomena inside the chamber, as well as preventing the danger of accidental combustion due to any grease and food residues accumulated over time.

To aid cleaning remove the side grilles.

The cleaning detergents must not contain abrasive substances or substances of acid/corrosive nature.

In case of lack of appropriate detergents it is sufficient to clean the cooking chamber with a sponge soaked in warm soapy water or warm water and a little vinegar..

Rinse with plenty of water (use the suitable shower head if available) and dry well with a soft cloth.

The side grilles must be cleaned separately and fitted back on.

When cleaning is completed leave the oven door slightly open.

Semi-automatic cleaning (ovens fitted with automatic humidification/steam generator)

- spray specific degreaser for stainless steel on the internal walls of the cooking chamber, on the side grilles, on the fan covers (do not spray onto the fans through the grille) and on the internal door glass;
- let the product act for about 20 minutes with closed door;
- switch the oven on adjusting the temperature at 70-80°C;
- run a cycle with maximum steam (100%) for about 15 minutes;
- upon completing the cycle switch off the oven, let the cooking chamber cool and rinse it with plenty of water (use the suitable shower head if available)
- dry by running a heating cycle adjusting the temperature at 150-160°C for about 10 minutes (repeat the cycle if necessary).

When cleaning is completed leave the oven door slightly open.

Automatic cleaning (set-up ovens)

If already installed, the "KWT" washing system allows the oven's cooking chamber to be automatically cleaned.

The "KWT" washing system offers the following programs:

1. L1 – Short washing
2. L2 – Medium washing
3. L3 – Long washing
4. P – Pre-loading detergent and rinse aid from the peristaltic pumps
5. R – Rinse and dry the cooking chamber without using any chemicals.

The (optional) "KWT" kit is ready to be installed also at a later stage in oven models supporting it.

Important

It is recommended to use the program "P" when first using the "KWT" washing system. In this way the air inside peristaltic pumps and detergent and rinse aid tubes is removed, thus assuring correct functionality of the system.

When cleaning is completed leave the oven door slightly open.

Warnings

*Do not open the door during washing operations, as chemical substances used for cleaning and hot fumes might escape. **Danger of corrosion and burns!***

When the cooking chamber temperature exceeds 100°C (time display reads "Hot") washing cannot be activated.

Before starting a cooking cycle ensure there are no detergent residues in the chamber that has just been washed. Any residues must be removed with a moist cloth suitably protecting your hands, eyes and mouth, and the cooking chamber must be thoroughly rinsed.

11.3 Cleaning the door seal

For hygiene and good operations, it is good practice to clean the door seal at the end of each day's work. It should be carefully washed with warm soapy water, rinsed and dried with a soft cloth. Any incrustations or food deposits must be carefully removed, without using sharp metal tools which could irreparably damage the seal.

11.4 Cleaning the door

The glass on the door inside the cooking chamber can be cleaned with the same degreaser as used for cleaning the chamber or a normal glass cleaning product can be used (non toxic).

Normal glass cleaning products can also be used to clean the glass on the outside of the door, or simply warm soapy water, rinse and then dry the glass well with a soft cloth.

If dull marks form between the two door glasses, these can be removed by opening the internal glass. To do this, with open door, move the " grip " available on the right side of the top (metal) section that holds the internal glass, and pull up to release the glass from its " clips " seats.

After clearing the dirt between the two glasses , close the internal glass pushing the outer glass until it hooks back to its " clips " seats.

11.5 Cleaning the external casing

The outer steel surfaces must be cleaned with a cloth soaked in warm soapy water or mixed with a little vinegar, they must be rinsed well and dried with a soft cloth.

Should you wish to use specific products on the market, these must comply with the cleaning requirements set out in the "General information" paragraph".

It is worth remembering that the counter supporting the appliance or the floor surrounding the area where the appliance is should also be cleaned without using acid corrosive substances (e.g. muriatic acid) since the vapours released by them might corrode and deteriorate the outer steel shell and cause irreparable damage to the electrical components inside the appliance.

11.6 Inactivity period

Should the appliance not be used for a long extent of time, it is good practice to disconnect it from the power supply (act on the safety magnetic circuit breaker located upstream of the appliance), the gas supply (close the stopcock on the mains) and water supply (close the stopcock on the mains). It is recommended to clean it with care internally (cooking chamber) and externally, paying special attention to removing any salt residues which might lead to corrosion on the steel surfaces. It is also recommended to protect the appliance with oil-based spray products (e.g. Vaseline oil) which form an effective protective film when sprayed on the surfaces. Leave the door of the cooking chamber ajar.

Adequately covering the appliance, finally, allows it to be protected from dust.

12. Maintenance

12.1 General information

A periodic check (at least once a year) of the appliance contributes to extending its life and assures proper functionality.

Any maintenance operation on the appliance must only be done by highly qualified personnel trained in the operations to be performed. Before performing any maintenance on the appliance, the power supply must be disconnected (act on the safety magnetic circuit breaker located upstream of the appliance) and let it cool down. The components that might require maintenance are accessible by removing the left side and/or back of the appliance.

12.2 Lamp on door

Electrically disconnect the appliance. The lamp is housed between the two door glass panes. Just open the inside glass pane to replace it. Replace the lamp with one having the same functional features. The lamp is of the halogen type: it must not be touched with bare hands. Close the internal glass again and connect to the power supply.

12.3 Door gasket replacement

The door gasket has a rigid profile with retainer fins. This profile must be inserted in the suitable guide on the front of the cooking chamber. To replace the gasket just remove the worn one from the guide (pull harder at the 4 corners). Clean the guide from any dirt and insert the new gasket (it is advisable to moisten the gasket profile with soapy water to make fitting easier).

12.4 Cleaning the fans

The fans must be regularly cleaned with appropriate descaling products. All their parts must be thoroughly cleaned, eliminating any limescale. The fan cover must be removed to access fans. When cleaning is completed fit the cover back on operating in reverse order.

Important

During the assembly of the fan-cover, pay attention to re-position properly, on its locations, the 2 pipes that introduce water to fans; in a different way, the pipes interfere with fans themselves during the functioning, causing damages to the appliance, of which The Manufacturer cannot be held responsible


12.5 Resetting the thermal breaker safety device

This device is accessed by removing the left side and/or back of the appliance. The device is reset by pressing hard the relevant button.

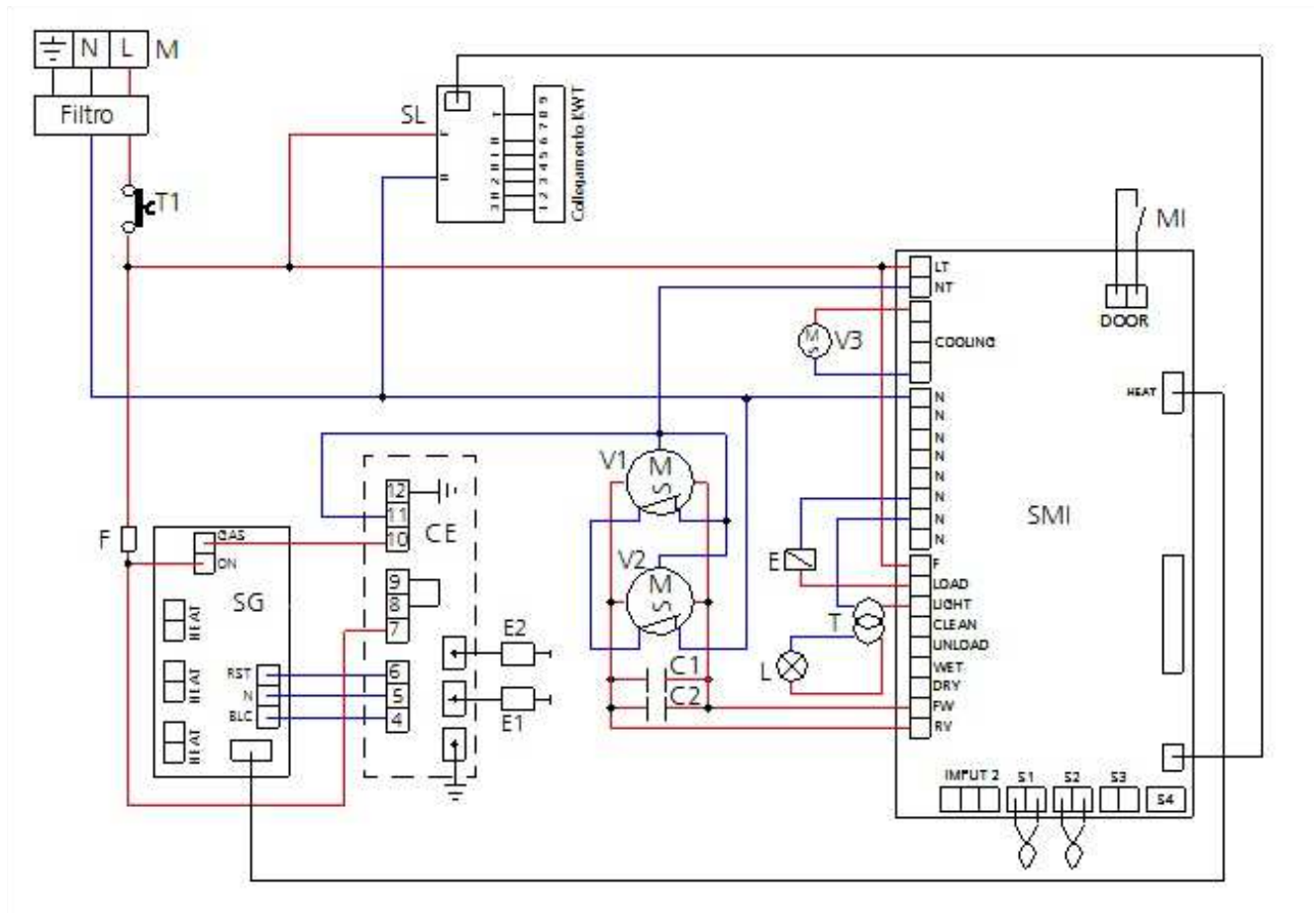
13 Possible faults

Type of fault	Cause of the fault	Corrective action
The oven does not work	Non conforming connection to the power mains.	Check connection to the mains.
	Mains voltage not present.	Restore power supply voltage.
	Safety thermal device triggered	Contact a skilled technician.
	Electronic board protection fuse (control panel) blown.	Contact a skilled technician.
	Excessive over-temperature on motor winding. Heat sources too close to the oven.	Contact a skilled technician.
Cooking cycle set and activated: the oven does not work.	Door open or ajar.	Close the door properly.
	Damaged door micro-switch/sensor.	Contact a skilled technician.
Production of humidity/steam in cooking chamber activated: no water flows out of the inlet pipes	Non conforming water mains connection	Check connection to water mains or pump connection.
	Non conforming pump connection.	Check the cock.
	Closed stopcock (solenoid valve)	Check for water in the tank.
	Tank without water (pump)	Clean the filter.
	Obstructed water inlet filter	Contact a skilled technician.
Closed door: /water/steam escapes through the gasket.	Damaged water inlet solenoid valve or pump	Contact a skilled technician.
	Non conforming gasket assembly.	Check gasket assembly.
	Damaged gasket	Contact a skilled technician.
The oven does not cook evenly.	Loosened handle mechanism (side opening door)	Contact a skilled technician.
	One of the motors is locked or turns at low speed	Contact a skilled technician.
	The motor does not reverse direction.	Contact a skilled technician.
Lamp in the cooking chamber does not work.	Resistor not powered or damaged	Contact a skilled technician.
	Damaged lamp.	Replace the lamp.
	Lamp not correctly tightened	Ensure the lamp is correctly tightened.
	Damaged lamp power supply unit	Contact a skilled technician

14 Possible alarms

Type of alarm	Cause of the alarm	Corrective action
The temperature display reads "Er1"	Cooking chamber probe-electronic board connection interrupted	Check connection to the electronic board
	Damaged cooking chamber probe	Contact a skilled technician
The temperature display reads "- - -"	Core probe-electronic board connection interrupted	Check connection to the electronic board
	Damaged needle-shaped core probe	Contact a skilled technician
The temperature display reads "Er3" and a buzzer goes off which may be silenced by pressing key  . Although cooking may continue, the cause of the fault causing the oven's electronic board to overheat must be eliminated	Damaged cooling motorfan	Contact a skilled technician
	Forced aeration vents on the oven casing obstructed	Free the obstructed vents
	Heat sources too close to the oven	Eliminate heat sources
The temperature display flashes "Hot" The operating oven automatically switches off and a buzzer goes off for 30 seconds. The oven may only be restarted when the electronic board has cooled down completely	Damaged cooling motorfan	Contact a skilled technician
	Forced aeration vents on the oven casing obstructed	Free the obstructed vents
	Excessive heat sources too close to the oven	Eliminate heat sources
Intermittent buzzer alarm from steam generator control unit (no water in the steam generator).	Non conforming water mains connection	Check connection to the water mains
	Closed stopcock	Check the cock
	Obstructed water inlet filter	Clean the filter
	Damaged water inlet solenoid valve	Contact a skilled technician
	Water level probe damaged by limescale	Contact a skilled technician

15 Wiring layout



Key

M	Power supply terminal board	V1-V2	Radial motorised ventilator
T1	Safety thermostat	V3	Tangential motorized ventilator
MI	Door microswitch	C1-C2	Capacitors
Filtro	Anti-noise filter	E1	Ignition electrode
E	Water solenoid-valve	E2	Detection electrode
F	Fuse	S1	Cooking chamber probe
SMI	Microprocessor card	S2	Food core probe
CE	Gas control card	T	230/12V transformer
SG	Gas card	L	Lighting lamp
SL	Washing card		

16. TECHNICAL ASSISTANCE AND ORIGINAL SPARE PARTS

Before leaving the factory, this appliance was tested and set up by expert, specialised personnel, to ensure best operating results. Any eventual assistance or regulation must be done with maximal care and attention, using original spare parts.

For this reason it is necessary to apply to the distributor that has done the sale, specifying the type of inconvenience and model of the appliance purchased. The required parts for different gas type adaptation are available along with the appliance at the moment of sale or delivery.

For any maintenance the user can contact Tecnoeka by calling the telephone numbers on the cover or going to www.tecnoeka.com.

16.1 Spare parts list

COMPONENTE	CODICE TECNOEKA
Oven burner	01203610
Ignition/ detection plug	01203620
Power cable	00002370
Gas control unit	01900031
Microprocessor card	01900050
Gas card	01900060
Washing card	01900480
Door microswitch	00010510
Capacitor	01201030
Water solenoid-valve	01201860
Gas solenoid-valve	01201810
Anti-noise filter	01202010
Power supply terminal board	01200720
Oven ventilation motor	01202600
Oven cooling motor	01202330
Lamp holder	00005690
Safety thermostat	01202780
Transformer	00012590
Fuse holder	00005840
Fuse 2A	01201820

17. Informations to the consumers

Further to Directive 2002/96/EC, the symbol of the crossed rubbish skip on the appliance means that at the end of its life, the product must be disposed of separately from the other rubbish. The user must hand the appliance to a specialised waste collection centre for electric and electronic equipment.



The separate collection of the rubbish and subsequent treatment, recovery and disposal help to produce other equipment using recycled materials, reducing the negative effects on the environment and public health, which would be caused by incorrect management of the rubbish.

Should the user dispose of the product abusively, administrative sanctions would be applied.

18. The Warranty

Your appliance is covered by warranty. The seller will replace or repair (and his decision will be final), free of charge for the customer, only those parts that are defective due to a manufacturing fault on condition that, under penalty of forfeiture:

- for domestic equipment, the customer notifies the fault within two months from the date when he/she discovered it and anyway within 2 years from the date of purchase;
- for professional equipment, the customer notifies the fault within 8 days from the date when he/she discovered it and anyway within 12 months from the date of purchase,

enclosing a copy of the invoice or receipt proving the purchase.

Apart from the case when the customer cannot produce the invoice or receipt proving the purchase or when the above-mentioned terms are not complied with, the **warranty is expressly excluded** in the following cases:

- 1) faults or breakage caused by the transport;
- 2) wrong or incorrect installation of the product (for instance because of insufficient draught of the flue or exhausts) in light of the instructions given in the user's handbook supplied with the product;
- 3) inadequate or abnormal electrical, hydraulic and/or gas supplies;
- 4) carelessness, negligence or incompetence in using the product in light of the instructions given in the user's handbook supplied with the product;
- 5) use of the product for uses different from the one for which it was built or anyway in a manner not compliant with the instructions given in the user's handbook supplied with the product;
- 6) tampering with the product;
- 7) adjustments and/or maintenance and/or repairs carried out by unauthorised personnel and/or with non original spare parts;
- 8) inadequate or careless maintenance of the product in contrast with the user's handbook supplied with the product;
- 9) damages caused by fire, natural disasters and accident as well as by any cause not attributable to TECNOEKA SRL.

In addition painted or enamelled parts, knobs, handles, mobile or removal plastic parts, light globes, glass parts, refractory stones, electronic parts and any accessory parts and transport from the consumers, final user and/or purchases location to Tecnoeka srl and vice versa are excluded from the warranty. Replacement costs of the oven and relative installation expenses are also excluded from the warranty. TECNOEKA SRL cannot be held responsible for any damages, either direct or indirect, caused by the product breaking down or following its non-use.

Any repairs carried out during the warranty do not cause said warranty to be extended or renewed.

Nobody is authorised to modify the terms and conditions of the warranty or to issue new verbal or written warranties. Any dispute shall be settled by the competent Court in Padua.

Warning for the Buyer:

1. the cooking appliance is designed only for cooking purposes while the heating appliance is designed only for heating domestic environments;
2. TECNOEKA S.r.l. does not install the appliances; the seller shall be responsible for any installation carried out;
3. TECNOEKA S.r.l. cannot be held responsible for any damages, either direct or indirect, to people, pets or property caused by the appliance breaking down or following its non-use.

The Manufacturer cannot be held responsible for any inaccuracies due to misprints or mistakes in copying in this handbook. The Manufacturer reserves the right to modify the products as he deems fit, also in the interest of the user, without affecting the vital characteristics of functionality and safety.

19 Availability and supply of spare parts

TECNOEKA SRL keeps and ensures the availability of spare parts for a maximum of 24 months from the date of the sales invoice of the finished product to the dealer. Availability cannot be guaranteed after said period.