

ELECTRIC OVEN

USE AND INSTRUCTION MANUAL

MOD. KF 412 - MOD. KF 723 - MOD. KF 723 M

rev. 1

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LEka\Manuale d'uso KF 412-KF 723-KF 723 M - GB rev.1.doc



*Prodotti mirati per Ristorazioni, Pasticcerie,
Panetterie e Gastronomie*

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CE DECLARATION OF CONFORMITY

Annexed document II A, of directive 98/37/CE

Manufacturer	TECNOEKA Srl
Address	Via I. Nievo, 12/B - 35012 Camposampiero (Pd)
Type of product	Electric ovens
Model	KF 412 – KF 723 – KF 723 M

TECNOEKA Srl declares that the above mentioned products conform to the safety regulations under:

- Low voltage directive 73/23/CEE

CEI EN 60335-1
CEI EN 60335-2-42

- Electromagnetic compatibility Directive 89/336/EEC

CEI EN 55014-1
CEI EN 61000-3-2
CEI EN 61000-3-3

- Machine Directive 98/37/CE;
- Directive on the general safety of products 2001/95/CE;
- Directive on the restriction in the use of dangerous substances in electrical and electronic appliances 2002/95/CE;
- Directive on waste from electrical and electronic appliances 202/96/CE.

Camposampiero, 03/05/05.



Signature of a Representative of the Board of directors

Index

1. Technical service

2. General warnings

3. Technical specifications

4. Instructions for the installer

5. Use instructions (for the user)

6. Residual risks (for the user)

7. How to use the control panel

8. Oven cooking

9. Cooking advice

10. Routine cleaning and maintenance

11. Wiring layouts

12. The Guarantee

1. Technical service

A technical check-up once or twice a year helps prolong the life of the appliance and guarantees better operation. Make sure that assistance is carried out solely and exclusively by qualified personnel. For any spare parts orders or for any information about the appliance, always mention the serial number and model (data indicated on the "technical data" plate at the rear of the oven).

2. General warnings

Very important!: keep this instruction book together with the appliance for future consultation.

These warnings were drafted for your safety and for that of others. Please read them carefully before installing or using the appliance:

- The appliance is intended for professional use and must be utilised by qualified personnel trained to use it.
- Any modification which may be necessary on the electrical system to enable installation of the appliance, must be carried out solely by competent personnel.
- It is dangerous to modify or attempt to modify the characteristics of this appliance.
- Never clean the appliance with direct water jets, because, if any water enters, it could limit the machine's safety .
- Before doing any maintenance or cleaning jobs, disconnect the appliance from the electrical mains and allow it to cool.
- Do not attempt to carry out the periodic controls or any repairs by yourself. Contact the nearest Service Centre and use only original spare parts.

N.B.: Improper or incorrect use and failure to observe the installation instructions shall release the manufacture from all responsibility. In this connection, the directives in the "POSITIONING" paragraph must be strictly observed.

3. Technical specifications

Appliance model	Cooking chamber Vol. (dm ³ =lt)	Convection heating element (kW)	Grill heating element (kW)	Top and bottom heater (kW)	Motorised cooling ventilator (W)	Dimensions of appliance (mm) LxDxH	Weight of appliance (Kg)
KF 412	23	2.5	/	/	/	540x455x400	20
KF 723	54	2.5	/	/	/	690x545x510	31
KF 723 M	46	2.5	1.9	2.3	30	690x545x510	34

Power vals. (W)	CONVECTION MOTORISED VENTIL.: 50	LIGHTING LAMP: 15
Max. absorbed power (kW)	2.6	
Power supply voltage (V~)	(50 Hz) 220/230	
Class	I (against electric shocks)	
Degree of protection against	IPX0	

humidity	
Power cable diameter	3x1,5 mm ²
Type of cable	H07RN-F

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

The "technical data" plate is positioned on the rear panel of the appliance.

4. Instructions for the installer

The following instructions are aimed at the qualified installer, to ensure that he carries out the installation, adjustment and maintenance operations as correctly as possible and according to current legal regulations. Any operation must be performed with electrical power cut to the appliance.

Before using the appliance, carefully remove the special adhesive film protecting the parts in stainless steel. Do not leave any glue residues on the surfaces. If necessary, remove them at once, with an appropriate solvent.

Fitting the feet - The feet are inside the appliance and must be secured on the four threaded holes on the base. If necessary, the height of the feet can be adjusted by screwing or unscrewing.

Positioning - Position the appliance perfectly horizontally on a table or similar support (the table or support must be at least 85 cm above the floor). Position it at a distance of not less than 10 cm from the side and rear walls, to enable natural ventilating air to circulate freely around it. The appliance is ventilated through specific openings on the metal walls of the outer housing, and ensures efficiency and long-life. For this reason it is strictly forbidden to obstruct these ventilation openings, even partially or for short periods. **Failure to observe this specific prohibition releases the manufacturer of the appliance from all responsibility and immediately voids any guarantee rights for the said appliance**, because its constructive conformity has been voluntarily compromised. Furthermore, the appliance is not suitable for embedding and for grouped positioning with other identical appliances.

Electrical connection - The appliance must be connected to the electrical mains according to current legal regulations. Before making the connection, make sure of the following:

- the voltage and frequency values of the power supply system match the values on the "technical data" plate affixed on the appliance;
- the limiting valve and the system are able to support the appliance's load (see the "technical data" plate);
- **the power supply system has an adequate earth connection according to current legal regulations;**
- a single-pole switch with minimum between-contacts aperture of 3 mm, sized to the load and conforming to current legal regulations, is fitted between the appliance and the mains in the direct connection to the mains;
- the single-pole switch used for connection is easy to reach when the appliance is installed;
- **the yellow/green earth wire is not interrupted by the switch;**

- the power supply, when the appliance is operating, must not deviate from the rated voltage value by $\pm 10\%$.

Connection of power cable - The terminal board is on the rear panel of the appliance. Open the terminal board cover by obtaining leverage with a screwdriver on the two side fins. Loosen the cable gripper screw and allow the cable to pass through it. Arrange the conductors so that the earth conductor is the last to detach from its terminal if the cable goes into a state of faulty traction. Connect the phase conductor to the terminal marked with the letter "L", the neutral conductor to the terminal marked with the letter "N" and the earth conductor to the terminal marked with the symbol \perp . Tighten the ring-nut of the cable gripper and close the terminal board cover. The appliance must be connected to an **equipotential system** whose efficiency must first be checked according to current legal regulations. This connection must be made between different appliances by using the appropriate terminal marked with the symbol ∇ . The equipotential conductor must have a minimum diameter of 10 mm². The equipotential terminal is at the rear of the appliance.

Safety thermal breaker - The appliance has a automatically reset safety thermal breaker. It protects against excessive dangerous over-temperatures which could be accidentally generated inside the appliance. If the device is tripped, it interrupts electrical power to the appliance and thus prevents it from operating. To access this device, remove the left side-panel of the appliance.

5. Use instructions (for the user)

For first use, we advise you to let the appliance to run load-free at maximum temperature for about one hour. In this way, any unpleasant smells due to thermal insulation and residual work grease are eliminated.

This appliance must be used solely for the purpose for which it was expressly designed, i.e. cooking foods in the oven. Any other use is considered unsuitable.

The appliance can be used: for all oven cooking of deserts, pizzas, meat, fish, vegetables, as well as for gratinating, and for re-conditioning cooled and frozen foods.

When placing food in the cooking compartment, leave a space of at least 40 mm between pans in order not to over-obstruct air circulation.

Do not use pans with higher than necessary edges: edges are barriers which prevent the circulation of hot air.

Warm up the oven before every cooking operation to obtain maximum uniformity.

Do not salt foods in the cooking compartment.

6. Residual risks (for the user)

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.

Place the machine on a bench or similar support, at a height of at least 85 cm from the floor.

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.

Do not use the door handle to move the appliance (the glass panel may break).

7. How to use the control panel

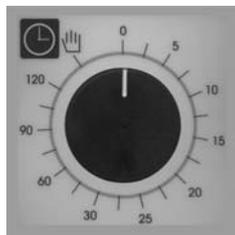
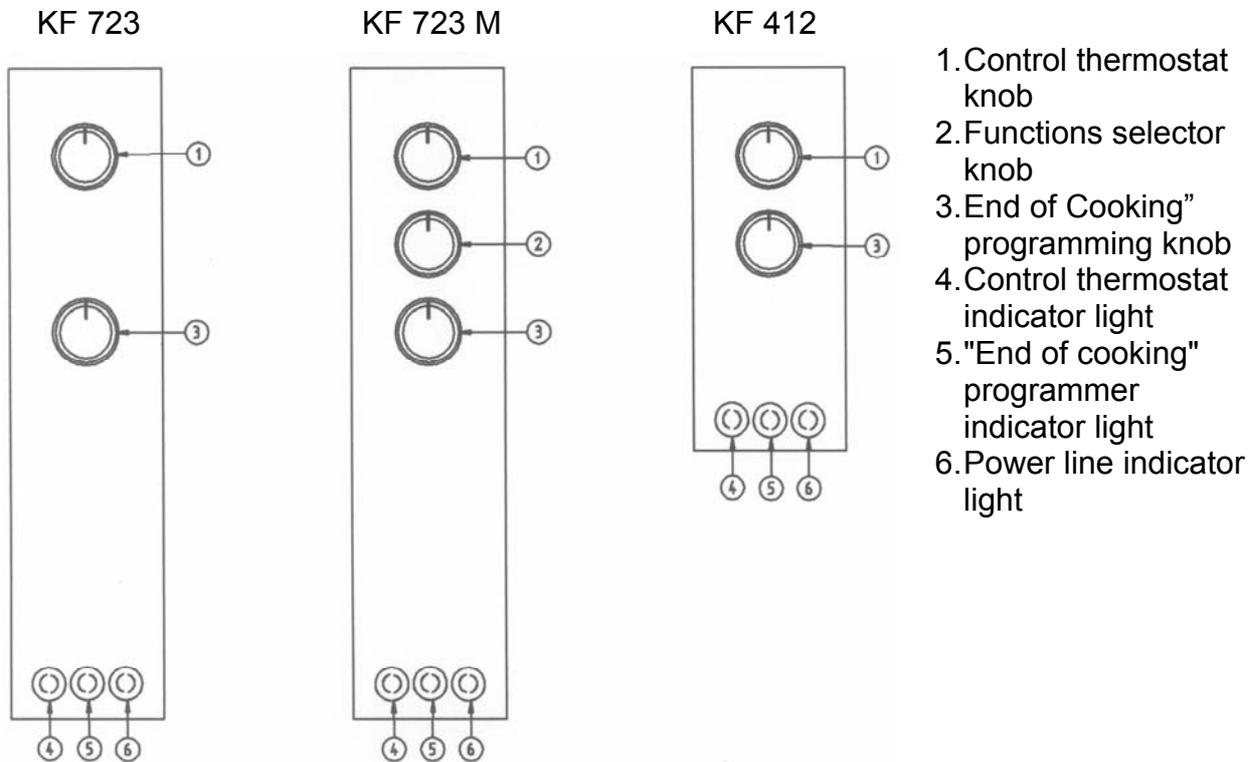


Fig. 1



Fig. 2



Fig. 3

Programming cooking time - To run the oven, turn the programmer knob (Fig. 1) in line with symbol  (continuous operation) or in line with the selected cooking time (up to 120 minutes). In the second case, end of cooking is signalled by the oven switching OFF automatically.

Programming cooking temperature - Turn the knob of the adjustment thermostat (Fig. 2) in line with the temperature selected for cooking (up to 300 °C).

Control thermostat indicator light - The control thermostat orange indicator light goes OFF whenever the programmed temperature is reached inside the cooking compartment. It lights up again when the thermostat is tripped to re-establish this temperature.

"End of cooking" programmer indicator light - The programmer orange indicator light indicate that the oven is operating and that cooking time is active.

Line indicator light - The green line-indicator light indicates that the oven is electrically connected to the power supply line.

Oven internal light - The light is always on when the oven is operating.

8. Oven cooking

For cooking, before putting food in, warm up the oven to the required temperature. When the oven reaches the temperature, put the food in and check cooking time. Switch off the oven 5 minutes before the theoretical time in order to recover stored heat.

MOD. KF 412 - MOD. KF 723

Convection cooking - Activate the oven and turn the thermostat knob in line with the required temperature.

Defreezing - Activate the oven and turn the thermostat knob to the OFF position.

MOD. KF 723 M

Traditional cooking - Switch on the oven. Turn the knob of the functions selector (Fig. 3) to symbol  and the thermostat knob in line with the required temperature. If you want a different temperature at the top or bottom, turn the functions selector knob in line with the symbol  or .

Cooking with the grill - Switch on the oven. Turn the functions selector knob to  and the thermostat knob in line with the required temperature (***IMPORTANT: grill cooking must be done with the oven door closed.***)

Cooking with the ventilated grill - Switch on the oven. Turn the functions selector knob to symbol  and the thermostat knob in line with the required temperature (***IMPORTANT: grill cooking must be done with the oven door closed.***)

Ventilated traditional cooking - Switch on the oven. Turn the functions selector knob to symbol  and the thermostat knob in line with the required temperature.

Convection cooking - Switch on the oven. Turn the functions selector knob to symbol  and the thermostat knob in line with the required temperature.

Defreezing - Switch on the oven. Turn the functions selector knob to symbol  and the thermostat knob to its OFF position.

9. Cooking advice

Traditional cooking - Heat is supplied from above and below and, therefore, it is preferable to use the central guides. If cooking requires extra heat from above and below, use the top or bottom guides.

Convection cooking - Heat is transferred to the foods by pre-heated air, forced to circulate by in the cooking chamber. The heat quickly and uniformly reaches all parts of the chamber, enabling simultaneous cooking of different types of food (providing they have the same cooking temperature), placed on the shelves without mixing tastes and smells.

Convection cooking is particularly convenient for rapid defreezing, and for sterilising preserves and drying mushrooms and fruit.

Cooking with the grill - Grilling is effected by the thermal radiation of an incandescent electrical heating-element. The temperature produced by the infra-red rays is very high and one-way (downward from above), and, therefore, food surfaces are immediately browned.

Cooking with the ventilated grill - Forced circulation of air is combined with thermal radiation produced by the grill, and this allows heat to gradually penetrate the inside of the food without burning the surface.

Cooking desserts - Desserts require a very high temperature (usually from 150 to 200°C) and a pre-heated oven (about ten minutes). The oven door must not be opened until at least 3/4 of the cooking time has elapsed. Whipped dough must be difficult to detach from a spoon because excessive fluidity would prolong cooking time to no avail.

Cooking meat and fish - Meat to be cooked should weight at least 1 Kg to prevent it drying too much. Very tender red meats to be cooked rare, which must be cooked on the outside to keep all their gravy, require short cooking time at high temperature (200-250°C). The gravy ingredients must be placed immediately in the pan only if the cooking temperature is brief, otherwise they should be added during the last half-hour. You can check the degree of cooking by squashing the meat with a spoon: if the meat does not yield, it is correctly cooked. For roast beef and fillet, which must remain pink inside, cooking time must be very brief. Meats may be placed on a plate suitable for oven cooking or directly on the grill, under which you should place a tray to collect the gravy. When cooking has finished, we advise you to wait for 15 minutes before cutting the meat so that the gravy does not come out. Before being served, the dishes may be kept hot in the oven at minimum temperature.

Grilling - Almost all meats may be grilled, with the exception of some lean game meats and meat loaves. Apply a little oil on the meat or fish to be cooked and always place them on the grill - put the grill in the guides nearest or furthest from the grill heating element in proportion to the meat, in order to avoid burning the surface and cooking the inside insufficiently. It is useful to place a tray under the grill to collect drops of gravy and fat.

10. Routine cleaning and maintenance (WARNING: Cut power to the appliance before every operation)

General cleaning - Clean the oven when it is cold. Wash enamelled parts with lukewarm water and soap, do not use abrasive products, steel wool, or acids, which could ruin them. To clean the steel parts, do not use products containing chlorine (sodium hypochlorite, hydrochloric acid, etc) even if diluted. Use specific off-the-shelf products or a little hot vinegar. Rinse thoroughly with water and dry with a soft cloth. Clean the glass door of the oven with hot water only, and do not use rough cloths. Do not allow foods (especially acid foods such as salt, vinegar, lemon, etc) to stagnate on the stainless steel parts, because they could deteriorate. Do not wash the appliance with direct jets of water, because if water enters, this could limit the appliance's safety. Do not use corrosive substances (e.g. hydrochloric acid) to clean the oven's support bench.

Cleaning the oven - It is good practice to clean the oven interior at the end of every day of duty. In this way it will be easier to remove cooking residues, preventing them from burning when the oven is next used. Clean it accurately with hot water and soap or with the appropriate off-the-shelf products.

Cleaning the oven door - To clean the oven door thoroughly, proceed as follows:

- fully open the door;
- attach the rings "A" onto the hinge seats (Fig. 4);
- lift the door gently and withdraw it (Fig. 5).

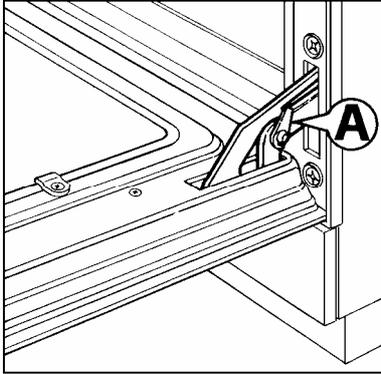


Fig. 4



Fig. 5

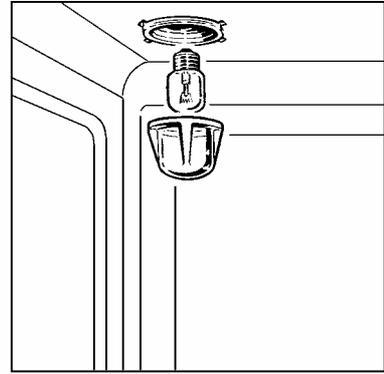


Fig. 6

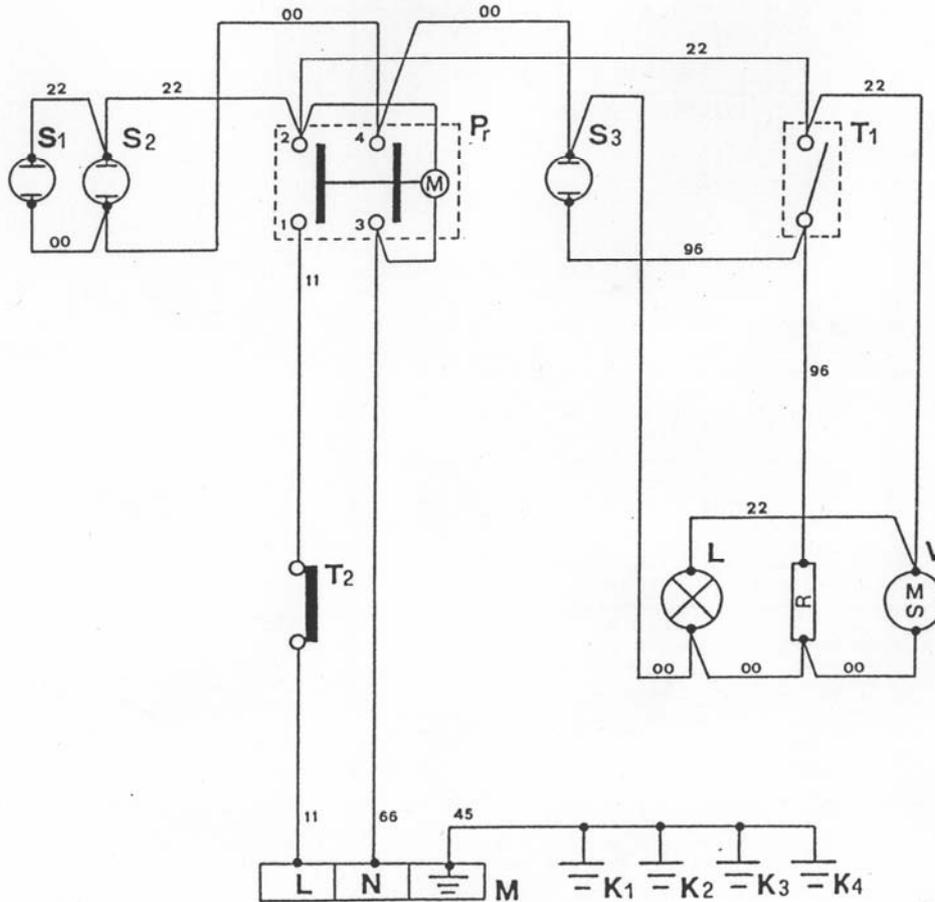
Replacing oven lamp - Electrically switch off the appliance; unscrew the protective glass cap (Fig. 6); unscrew the lamp and replace it with another lamp suitable for high temperatures (300°C), with the following characteristics:

- Voltage 230/240 V
- Power 15 W
- Fitting E 14

Refit the glass cap and power up the appliance.

11. Wiring layouts

WIRING LAYOUT MOD. KF 412 - KF 723

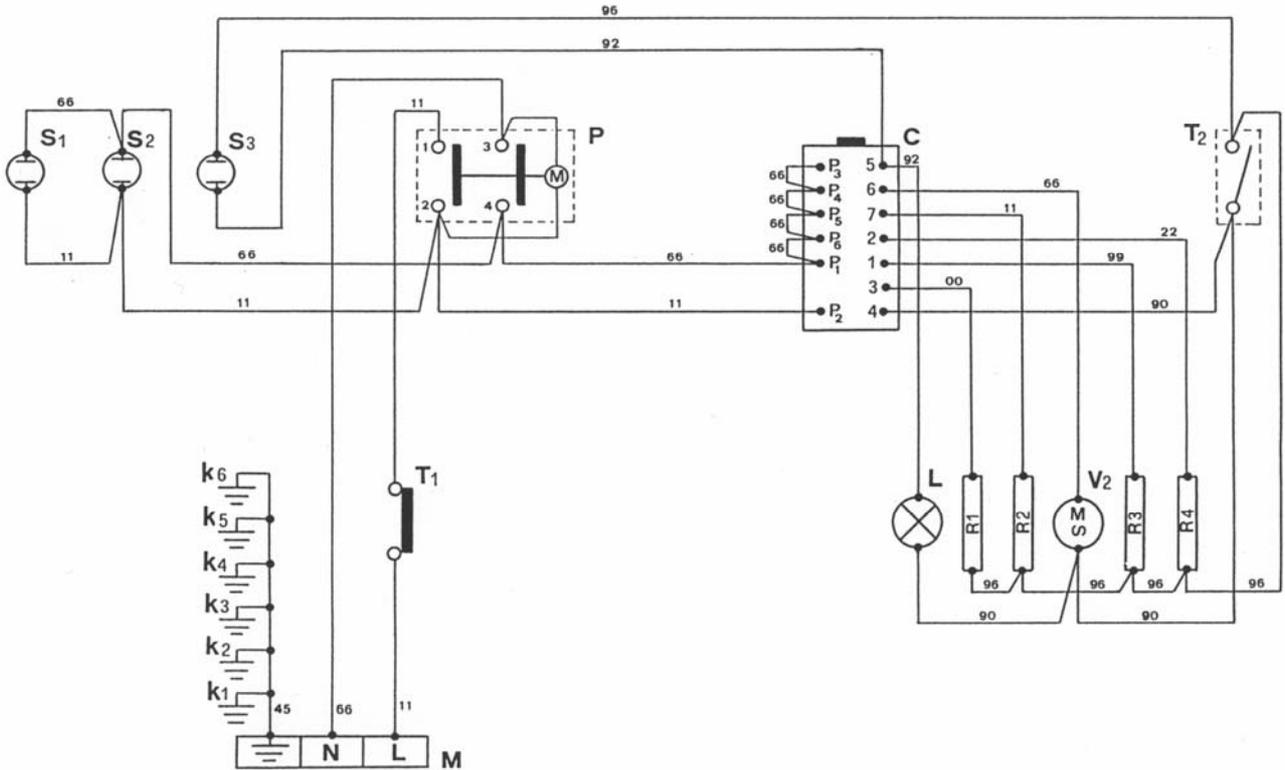


Key

M	Power terminal board	K2	Motorised ventilator earth
P	"End of cooking" programmer	K3	Oven lighting lamp earth
T1	Oven thermostat	K4	Thermostat earth
T2	Safety thermo-switch	00	Black wire
L	Oven lighting lamp	11	Brown wire
R	Circular heating-element	22	Red wire
V	Oven motorised ventilator	66	Blue wire
S1	Power line indicator light	99	White wire
S2	Programmer indicator light	96	Blue/white wire

S3	Thermostat indicator light	45	Yellow/green wire
K1	Circular heating-element earth		

WIRING LAYOUT MOD. KF 723 M



Key

- | | | | |
|----|-----------------------------|----|-----------------------------------|
| M | Power supply terminal board | K1 | Bottom heating-element earth |
| P | "End of cooking" programmer | K2 | Circular heating-element earth |
| T2 | Oven thermostat | K3 | Radial motorised ventilator earth |
| T1 | Safety thermo-switch | K4 | Top + grill heating-element earth |
| L | Oven lighting lamp | K5 | Lighting lamp earth |
| R1 | Grill heating-element | K6 | Oven switch earth |
| R2 | Circular heating-element | 00 | Black wire |
| R3 | Bottom heating-element | 11 | Brown wire |
| R4 | Top heating-element | 22 | Red wire |
| V2 | Radial motorised ventilator | 66 | Blue wire |
| S1 | Power line indicator light | 99 | White wire |
| S2 | Programmer indicator light | 96 | Blue/white wire |
| S3 | Thermostat indicator light | 45 | Yellow/green wire |
| C | Oven switch | | |

12. The Guarantee

Your new appliance is covered by guarantee. The relevant guarantee certificate is annexed to this handbook. **To implement the guarantee send part B of the certificate duly compiled** to TECNOEKA S.r.l., by and not later than 8 days from the date of purchase of the appliance (otherwise the appliance cannot be covered by a legal guarantee). Keep **part A** of the certificate and, if necessary, show it to the Technical Service personnel, together with the tax receipt or other document which may be fiscally obligatory. If this procedure is not observed, the technical personnel will be obliged to charge you for any repairs whatsoever.

Guarantee conditions : As specified by **Directive 1999/44/CE of the European Parliament**, the seller shall replace or repair at no expense to the buyer, the appliance or its parts which are spoiled by a fault of origin. For a period of **24 months** for **household use** appliances, whereas the legal guarantee for **professional use appliances is 12 months**. Repairs under guarantee do not prolong or renew the guarantee. Nobody is authorised to modify the terms and conditions of the guarantee or to issue other reports or writings. The legal guarantee provided conforms to Directive 1999/44/CE without prejudice to the consumer's rights as specified by the national laws regulating the sale of consumer goods. The guarantee is valid and operates in all member states of the European Union. The Padua Court of Law is competent for any disputes.

The guarantee does not cover:

- troubles due to faults or inadequacies of the following systems: electric, hydraulic or gas supply;
- damage caused by negligence, or by inability to use the appliance;
- damage caused by operation not conforming to the instructions in the use manual;
- improvised installations, adjustments, and maintenance;
- damage and/or failure caused by transport (in this case immediately notify the seller and/or carrier).

The guarantee does not cover:

- if the consumer cannot produce the compiled and documented guarantee certificate;
- if the consumer has not sent **part B** of the guarantee certificate to TECNOEKA S.r.l. within 8 days from the delivery date of the appliance;
- if tampering and/or repairs are carried out by unauthorised personnel;
- if the smoke flues and drains do not conform to the correct operation of the appliance
- painted or enamelled parts, knobs, handles, mobile or removable plastic parts, lamps, glass parts, refractory stones and all accessories which may be installed.

TECNOEKA S.r.l. does not install the appliances. If the seller installs directly, he shall be directly responsible for such installation. TECNOEKA S.r.l. is not responsible for direct or indirect damage to persons, pets or things, caused by a fault of the appliance or following forced suspension of use of the same.

Warnings for the buyer:

1. If, when the goods are delivered, the **packing** is not whole or is damaged, affix the following words: **"GOOD CHECK RESERVE"** and send a written claim to TECNOEKA S.r.l. within 4 days of delivery;
2. **before installing** a new heater/stove, we advise you to always have the flue draught checked, even if a heater/stove produced by TECNOEKA had previously been connected to the flue;
3. the cooking appliance is designed exclusively for food use, whereas the heating appliance is designed exclusively for heating domestic rooms.

The Manufacturer is not responsible for any inaccuracies, due to printing or transcription errors contained in this

handbook.

The manufacturer reserves the right to to make modifications to its products, which modifications it considers necessary or useful, also in the interest of users, without prejudice to the essential characteristics of functionality and safety.