



---

## INSTALLATION AND MAINTENANCE MANUAL GAS PREMIX OVENS BLACK MASK

MKF 1664 G BM – MKF 2011 G BM

# INDEX

1. General information	2
2. Technical service	2
3. Instructions for the installer	2
3.1 Storage	2
3.2 Transportation of the appliance	2
3.3 Unpacking the appliance	3
3.4 Removal of the protective film	3
3.5 Protective film/package disposal	3
3.6 Placement	3
3.6.1 Placement of floor-standing ovens with trolley	4
3.7 Gas connection	4
3.8 Electrical connection	4
3.9 Water connection for humidification/steam	5
3.10 Water connection for washing purposes	6
3.11 Water drain	6
3.11.1 Water drain for floor ovens	6
3.12 Steam drain	6
3.13 First start-up	7
3.13.1 Burner ignition	7
3.13.2 Checking the nominal heat input	7
3.13.3 Checking the connection and working pressure (Fig. 2)	7
3.13.4 Adapting to another type of gas	8
3.13.5 Fitting the flow "baffle" for the new gas (Fig. 3)	8
3.13.6 Adjusting the flow of the new gas to the burner (Fig. 4)	9
3.13.7 Adjusting the flow of air to the burner for the new gas	10
4. Maintenance instructions	10
4.1 Access to the components	10
4.2 Safety thermal device	11
4.3 Electronic circuit protection	12
4.4 Replacing the cooking chamber gasket	12
4.5 Handle closure adjustment	12
4.6 Checking the cooking chamber gasket "seal"	12
4.6.1 Loss of "tightness" on the hinges side	12
4.6.2 Loss of "tightness" on the "nose" side	12
4.7 Residual risks	13
4.8 Disposal of the appliance/packaging	14
5. Troubleshooting	14
6. POSSIBLE ALARMS	15
7. Technical support	16
8. Disposal of the appliance	17
9. Conventional warranty	18
10. Availability and supply of spare parts	18
11. Applicable law and competent Court	18

## 1. General information

Read this manual carefully since it provides instructions regarding installation and maintenance.

The purpose of this manual is to inform installers and maintenance technicians of the key criteria and requirements to operate safely. All personnel authorised to use the appliance must read this manual before commissioning it. Keep it with the appliance for future reference. In the event of loss or deterioration, ask the Manufacturer for a copy.

The information provided in this manual only applies to the oven models reported on the cover and for the country (Italy) whose code is indicated with the related category (II2H3+).

For European countries whose codes are reported in the "Technical Data" plate on the left side panel, the instructions will be provided in the official language with the functional adjustments according to the country (like the spare injector for the available gas and its conditions of supply).

## 2. Technical service

For periodic maintenance checks and repairs, contact your nearest Technical Support Centre and only use original spare parts. **Failure to comply with this provision shall forfeit the warranty right.**

### Warnings

- It is hazardous to modify or attempt to modify the features of this appliance.
- Any modification to the electrical system that might be required to install the appliance must be carried out by competent personnel only.
- Before maintenance disconnect the appliance from the power supply mains, close the gas and water supply, and let it cool down.

### Important

**Failure to comply with installation rules shall invalidate any Manufacturer liability.** To this regard, the instructions laid out in the "POSITIONING" paragraph must be strictly complied with.

## 3. Instructions for the installer

The following instructions are intended for skilled installers, to perform installation, the gas, electricity and water connection operations in the most correct manner and according to the safety regulations in force in the country of installation of the appliance.

All installation and commissioning operations must exclusively be performed by technically skilled installers, according to the authorisation and instructions of the Manufacturer and in compliance with national standards in force. All extraordinary maintenance (any adjustments to use another type of gas or replacement of components) must be carried out by qualified personnel with the necessary professional requirements. Devices protected and/or sealed by the Manufacturer and not intended for maintenance, setting or adjustments to change gas must not be tampered with by the installer or by the user. The seals that must be removed for the gas change must be restored after the adjustment has been made.

The Manufacturing Company shall not be liable for damage or harm to persons, pets or property arising from installation errors. Nor are they responsible for any appliance breakage caused by faulty installation.

### 3.1 Storage

If the appliance is stored in a warehouse, the ambient temperature must never drop below 0°C. Before switching on the appliance it must be brought to a temperature of at least +10°C.

### 3.2 Transportation of the appliance

During transportation the appliance must be left in its packaging in order to protect it from any external damage.

The weight of the appliance must also be taken into account in order to prevent overturning.

### 3.3 Unpacking the appliance

Remove the packaging before installation. It consists of a wooden pallet supporting the appliance and a cardboard casing protecting it. Ensure the appliance has not undergone any damage during transport; otherwise immediately alert your dealer and/or carrier.

### 3.4 Removal of the protective film

Before using the appliance accurately remove the special film protecting the stainless steel components, avoiding glue residues on the surfaces; if required, immediately remove them using an appropriate non flammable solvent. Do not use any tools that might scratch the surfaces or any acid-based or abrasive detergents.

### 3.5 Protective film/package disposal

TECNOEKA has been committed for years to increasing the environmental compatibility of its equipment, with continuous efforts to reduce energy consumption and waste. TECNOEKA intends to protect the environment and recommends to dispose of all different types of material, in the appropriate separate collection containers.

The protective film and packaging must be disposed of in strict compliance with the regulations in force in the country of installation of the appliance. **The various materials** (wood-paper-carton-nylon-metal tacks) that may comprise the packaging are potentially dangerous and must be kept out of reach of children and animals; **they must be duly separated and delivered to the respective collection centres** (recycling centres). In any case please adhere to the local environmental protection regulations.


### 3.6 Placement

Check the place of installation making sure that the transit areas (any doors and corridors) are sufficiently wide and the floor supports the appliance's weight (the appliance's weight and dimensions with/without pallets are provided in the attached "Technical Data Sheet"). The appliance must be transported with mechanical means (e.g. pallet jack).

The installation premises must be well-ventilated with permanent aeration vents. If possible, fit them with an extractor hood to ensure flue gas generated while cooking is fully evacuated.

The premises must be fitted with the suitable electrical, hydraulic and gas distribution systems, built in accordance with the standards related to facilities and workplace safety in the country of installation.

The maximum working height, referring to the highest surface level, must be 1.6 metres from the floor. After

installing the appliance, if required, apply the suitable adhesive symbol  (supplied) at a height of 1.6 metres. To favour air circulation around the appliance, leave a space of about 10 cm between the appliance's sides and the surrounding walls (or other appliance), and between the back and the back wall (see the attached "Technical Data Sheet"). The appliance must be positioned so that the rear wall is easily accessible to set up various electrical connections and to carry out any possible maintenance. **Do not install the appliance near any equipment that may reach high temperatures (e.g. deep fryers).**

It is strictly forbidden to obstruct, even partially, any aeration vent on the oven casing, even for short periods of time. **Failure to comply with this explicit prohibition shall void any liability from the appliance's manufacturer and immediately forfeit any warranty rights on the same**, since its constructive conformity has been deliberately impaired. Should the appliance be installed near walls, shelves, counters and the like, these must be non-flammable or heat-resistant; otherwise, they must be protected by adequate fire retardant coating. Accordingly, it is indispensable to act in compliance with the fire prevention regulations in force.

In relation to the flue gas evacuation method and in compliance with the provisions of local laws on the installation of gas appliances, this oven can be classified and therefore installed as follows:

**A<sub>3</sub> installation:** with combustion air intake and flue gas evacuation directly into the installation environment. This installation method still ensures a healthy operating environment with the evacuation of stale air and the flow of fresh air by means of wall-mounted fans or extractor hoods. The Italian standard UNI 8723 in force since October 2010 ("Gas systems for professional community catering and the like") provides safety requirements regarding the compliance of systems, ventilation/aeration of the premises and the discharge of flue gas and cooking products. It applies to Italy, please refer to the latest edition or amendments.

The type of installation of the ovens (A3) is subject to national standards, which is why the appointed technician must comply with national regulations.

### 3.6.1 Placement of floor-standing ovens with trolley

The appliance must be positioned on a flat and level floor that can bear the weight of a "full load" without collapsing or deforming. After placement, make sure that the appliance is aligned horizontally. This check may be carried out by placing a "spirit" or digital level on the 4 top sides of its casing.

Ensure that the tray trolley is able to go in and out of the cooking chamber easily, without rubbing against the lower surface, even with "full load". Otherwise the appliance feet must be adjusted to lower it so that the tray trolley can move properly. In any case, when the adjustment is complete, **ensure that the wheels of the tray trolley inserted in the cooking chamber are raised off the floor (by not more than 5 mm), and that the trolley is supported by the guides at the bottom of the appliance.**

The tray trolley must be moved using the supplied grip. The grip must be inserted into place at the front of the trolley up to the "stopping point".

**The tray trolley must be inserted inside the cooking chamber, freely sliding on the guides in the lower portion of the appliance.**

#### Warning

*The appliance may malfunction unless the tray trolley is correctly positioned.*

### 3.7 Gas connection


Before installation, make sure the appliance is designed for the type of gas in place. If not, see the paragraph "Adapting to another type of gas" or contact the manufacturer's technical service. The connection to the gas mains must be carried out in accordance with UNI 8723 and the related product standards (Italy). The back of the appliance is fitted with an R 1/2" gas coupling (see the enclosed "Technical Data Sheet"); this inlet section must not be reduced.

The gas supply connection must be carried out with stiff pipes or hoses (up to 1.5 m long) only made of metal and with sections proportionate to the power of the appliance and the length of the path. Make sure the pipe does not pass near hot areas and does not undergo torsion or traction stress. Place a stopcock between the gas mains and every individual appliance in order to allow for easy closing and opening. After installing the appliance, perform a leak test on the whole gas circuit by using a leakage spray or other non-corrosive foaming substances (do not use flames for this operation). The copper pipes must be joined with gasket-free mechanical couplings.

### 3.8 Electrical connection

The connection to the power mains must be set up according to regulations in force.

Before performing the electrical connection, make sure the voltage and frequency reported on the data plate match the values of the power supply system and that the latter has an effective earth connection. The features of the power supply cable must not be lower compared to the type with H07RN-F rubber insulation and a 3 x 1.5 mm<sup>2</sup> cross-section. In the event of permanent connection to the mains, a protective pole switch with an adequate capacity must be installed and its contacts must have an opening distance corresponding to overvoltage category III (4000V), in compliance with standards in force (e.g.: automatic circuit breaker). **The yellow/green earthing cable must not be interrupted by the switch.**

The appliance must be connected to an equipotential system the effectiveness of which must be suitably assessed according to applicable regulations. This connection must be performed with the suitable terminal located on the rear and marked with the symbol . The equipotential conductor must have a minimum cross-section of 2.5mm<sup>2</sup>.

When the appliance is running, the power supply voltage must not deviate from the nominal voltage value by  $\pm 10\%$ .

Ensure the power supply cable does not enter in contact with the appliance's hot parts after inserting it in the terminal board.

**If the power supply cable is damaged, it must be replaced with a cable with the same features and it must be installed by the Manufacturer or their technical support service, or in any case by a person with similar qualifications, to prevent any risk.**

### 3.9 Water connection for humidification/steam

The connection to the water mains must be carried out in accordance with national Regulations. To guarantee the correct operation of the appliance, incoming water must be suitably treated to comply with the following requirements:

<i>Chlorine</i>	<i>less than 0.1 ppm (mg / L)</i>
<i>Hardness</i>	<i>30-70 ppm</i>
<i>Chloride</i>	<i>less than 30 ppm (mg / L)</i>
<i>pH</i>	<i>from 7.0 to 8.5</i>
<i>Silica</i>	<i>less than 12 ppm (mg / L)</i>
<i>Total dissolved solids (TDS)</i>	<i>50-125 ppm</i>
<i>Chloramine</i>	<i>less than 0.1 ppm</i>
<i>Alkalinity</i>	<i>less than 150 ppm</i>

Failure to comply with these requirements may damage the appliance and/or its internal components. **The Manufacturer shall not be responsible for damage deriving from failure to comply with the above data.**

The water pressure must range between 100 kPa and 200 kPa (1.0-2.0 bar). If the mains pressure exceeds 2.0 bar, install a pressure reducer upstream of the appliance. If the value is lower than 1.0 bar use a pump to raise the pressure.

The water temperature must not exceed 30°C. The appliance is equipped with a standard flexible hose (1.5 metres) with threaded ¾" female fittings and relative gaskets. Old joints must not be re-used.

Connection to the water mains must be performed through the R3/4" threaded solenoid valve located at the rear (bottom) of the appliance (see the enclosed "Technical Data Sheet"), interposing a mechanical filter and a stopcock. Before connecting the filter, let out a certain amount of water to clear the duct from any deposits.

### 3.10 Water connection for washing purposes

The connection to the water mains must be carried out with the relevant connection kit (supplied) already assembled and including: a polyethylene hose (2 metres), a fitting with a "JG" quick coupling on one side and  $\frac{3}{4}$ " threaded female fitting with gasket on the other, an a suitable mechanical filter.

The appliance must be supplied with drinking water.

Screw the  $\frac{3}{4}$ " threaded fitting equipped with a filter on the stopcock and connect the polyethylene hose to the appliance through the fitting with the "JG" quick coupling on the back, below (see enclosed "Technical Data Sheet"). Before connecting the connection kit to the valve, let out a certain amount of water to clear the duct from any deposits.

#### Warning

*To handle the detergent and for the maintenance of the washing water circuit, the appropriate PPE (garments, splash visor, gloves, goggles) should be used: strictly follow the instructions on the detergent safety data sheet.*

### 3.11 Water drain

A drain pipe comes out of the rear of the appliance (see the attached "Technical Data Sheet") to drain the cooking chamber. This pipe must be connected to piping with 30 mm internal diameter (DN 30) resistant to steam temperatures (90°C-100°C): avoid metal ones.

The piping must be rigid and must not have bottlenecks along the discharge path (it is advisable to use commercial pipes of special plastic material, with an internal "sealing" O-RING, and to limit the use of "elbow" bends).

The piping must also maintain a steady slope (min. 4-5%) along its entire length.

The considered length is that of the drain pipe of the appliance to the discharge point and must not exceed the measurement of 1.5 meters.

It is mandatory to connect the appliance's drain to the grey water network **through an adequate trap**, in order to stop steam/odours from coming out of the drain. The connection to the drain water must be set up separately for each appliance; with multiple appliances connected to the same drain pipe, ensure that the pipe is suitably sized to assure regular drainage with no hindrances.

#### 3.11.1 Water drain for floor ovens

The drain pipe is conveyed to an open (grilled) drain on the floor (Fig.1) and should not go into direct contact with the discharge point: the "air gap" (distance between the drain pipe coming from the appliance and the open drain) must be at least 25 mm.

Wall-mounted discharge is also allowed as long as the drain pipe maintains the steady slope of 4-5%.

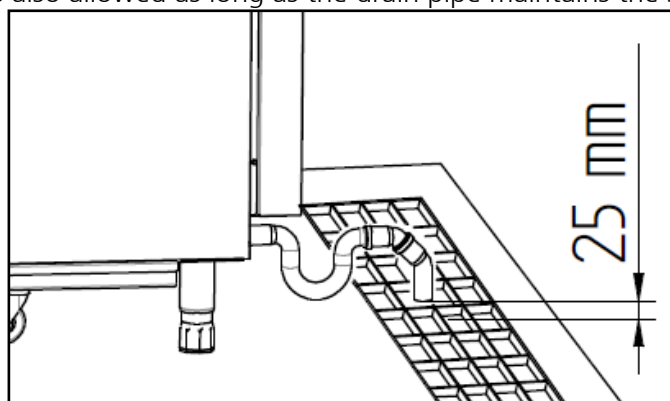


Fig.1

### 3.12 Steam drain

The appliance has a special metal pipe (DN30) to discharge hot steam/smoke and odours produced during the cooking stage. This pipe, located on the upper part of the casing and marked with the



symbol, **cannot be connected to other type of pipe**, as this might cause the abnormal formation of "condensation" in the cooking chamber.

**Failure to comply with this specific prohibition shall relieve the Manufacturer** from any liability concerning the potential malfunction of the appliance and poor cooking quality.

To prevent steam from coming out from the relevant drain pipe, position the appliance under the extractor hood.

## Warnings

*Make sure there are no objects and/or materials obstructing the oven's drain pipe.*



*The hot smoke/vapour produced during cooking must run freely out of the special drain pipe in order not to compromise the regular operation of the oven.*



*Inflammable materials must not be left near the oven's drain pipe.*

## 3.13 First start-up

### 3.13.1 Burner ignition

If the display flashes with the writing (in red) "E6" accompanied by an audible alarm, it means that the oven burner has not ignited correctly ("thermal block") due to lack of a regular gas flow (lack of flame).

To reactivate the burner operation: touch the symbol  ("ON / OFF") in order to reset the alarm, and then repeat the ignition by retouching the symbol .

At the first ignition of the burner, due to the possible presence of air in the gas pipe that feeds the appliance, it may be necessary to repeat the ignition several times: by touching the symbol  and the symbol  several times.

In this way, any air contained in the pipe escapes through the burner, allowing the regular flow of gas (presence of flame).

## IMPORTANT!

*The ignition of the burner, after the first time, can be repeated in succession for another 3 times; then the control unit that controls the ignition remains off for 15 minutes (safety time-out).*

*The message (in red) "E7" appears on the display accompanied by an audible alarm, and also the count-down of the safety time-out appears. After 15 minutes, the summary screen with the parameters and their set values reappears on the display. At this point it is possible to repeat the ignition process.*

### 3.13.2 Checking the nominal heat input

In the event of a new installation, when adapting another type of gas and during all extraordinary maintenance work, it is good practice to measure the correct connection pressure (inlet pressure) and working pressure (outlet pressure), and check the throttle valve adjustment on the Venturi (Det. "A" Fig. 2).

This is also done to check that the nominal heat input value is correct (see Table 1).

NOMINAL HEAT INPUT (kW)	REDUCED HEAT FLOW RATE (kW)	GAS TYPE	FLOWRATE/CONSUMPTION		NOMINAL PRESSURE (mbar)	BAFFLE HOLE DIAMETER (mm)	THROTTLE VALVE ADJUSTMENT "H" DISTANCE (mm)
			VOLUME (m <sup>3</sup> /h)	WEIGHT (kg/h)			
31	18,5	G20	3.280	/	20	26	4
					25		
	/	G30 G31	/	2.245 2.020	28-30	23	12
					37		
					50		

Table 1

### 3.13.3 Checking the connection and working pressure (Fig. 2)

The connection and working pressure values are measured with the appliance running by using 2 digital pressure gauges (minimum resolution 0.1 mbar). To carry out this check, remove the bottom part of the back panel and left side of the appliance: connect the hose of the first pressure gauge to pressure port "D" (gas inlet) and that of the second pressure gauge to pressure port "C" (gas outlet) of the solenoid valve, after loosening its clamping screws.



Measure the connection pressure (gas inlet pressure): if this does not match the value indicated in Table 1 and it is not possible to bring it back to this value by adjusting the pressure reducers of the gas distribution system, this means the final commissioning cannot be carried out on the appliance.

Inform the gas provider.

Measure the working pressure (gas outlet pressure): **this must be 0.00 mbar.**

To obtain this value, remove cap "B" of the solenoid valve and use a specific tool to turn the pressure regulator screw until the required value of 0.00 mbar is obtained. Place back cap "B" when the adjustment has been completed.

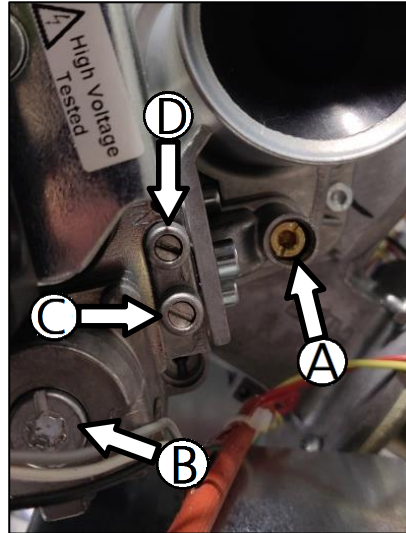


Fig.2

+After measuring the connection pressure (gas inlet pressure) and the working pressure (gas outlet pressure), disconnect the hoses of the digital pressure gauges and tighten the clamping screws of pressure ports "C" and "D".

#### 3.13.4 Adapting to another type of gas

To adapt the appliance to a type of gas other than that of the factory test (see the "Technical Data" plate located on the left side panel), proceed as follows:

- Fit the flow "baffle" for the new gas
- Adjust the flow of the new gas to the burner.
- Adjust the flow of air to the burner for the new gas.

To do this, disconnect the power supply and, after removing the bottom of the pack panel and the left side, access the burner "blower".

#### **IMPORTANT!**

***ALL THE OPERATIONS REQUIRED TO ADAPT THE APPLIANCE TO A NEW TYPE OF GAS MUST ONLY BE CARRIED OUT BY TECHNICALLY QUALIFIED PERSONNEL FOR THESE OPERATIONS AND AUTHORISED BY TECNOEKA. FAILURE TO COMPLY WITH THIS DIRECTIVE SHALL RELIEVE THE MANUFACTURER FROM ANY LIABILITY.***

#### 3.13.5 Fitting the flow "baffle" for the new gas (Fig. 3)

Between housing "A" of the conveyor pipe and the "blower", there is a sealing gasket "B" that includes a special "baffle" flow "C" with a calibrated hole. The diameter of the hole varies according to the type of gas fed to the burner. The values of this diameter are shown in Table 1.

To install the "baffle" use a suitable tool to undo the 4 screws that secure the "blower" to the conveyor pipe. Remove the sealing gasket and replace its "baffle" with the one required for the new gas. Fit the gasket with the new "baffle" and "blower" back on the conveyor pipe, operating

in reverse order. After completing installation, perform a leak test on the circuit (especially on the joint between the "conveyor pipe" - "blower") by using a leakage spray or other non-corrosive foaming substances (do not use flames for this operation).

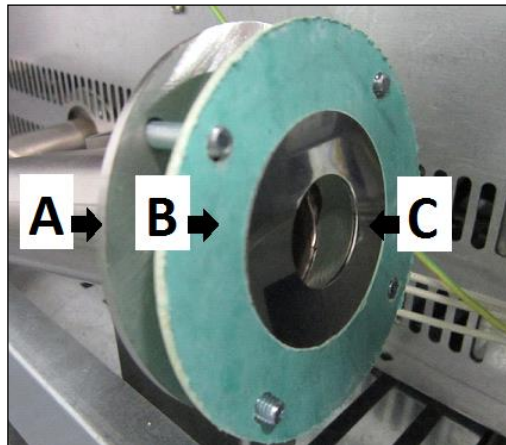


Fig. 3

### Warning

Before separating the "blower" from the conveyor pipe, disconnect the electric cable connected to the flame detection electrode located on the burner. This avoids damaging it and damaging the electrode connected to it.

#### 3.13.6 Adjusting the flow of the new gas to the burner (Fig. 4)

Using a suitable tool to turn screw "A" (Fig. 2 and Fig.4) of the throttle valve located on the "Venturi" of the "blower". Turn the screw clockwise to decrease the gas flow (amount) and turn it anticlockwise to increase the gas flow. See the calibration values reported in Table 1.

The values refer to the "H" distance between the upper edge of the throttle valve housing and the flat base of the adjustment screw located inside it.



Fig. 4

### **IMPORTANT!**

*THE VALUES REPORTED IN TABLE 1 REFER TO THE OPERATION OF THE APPLIANCE IN THE ENVIRONMENTAL CONDITIONS AT "SEA LEVEL" OR VERY CLOSE TO THIS ALTITUDE.*








### 3.13.7 Adjusting the flow of air to the burner for the new gas

The flow of air to the burner is generated by the operation of the "blower".

In the case of new gas, the speed (RPM) of the "blower" varies according to the new amount of air requested by the new gas for correct combustion.

The variation of the "blower" speed (RPM) is controlled electronically and occurs automatically: simply select the type of gas with which the burner must operate on the (TFT) display of the oven.

Proceed as follows to do so:

From the stand-by screen, touch the  and  symbols simultaneously for at least 5 sec. Touch the  symbol until parameter "P10" appears, touch the  symbol to confirm. By touching the  and  symbols it is possible to set the two different types of gas (G20 = Methane and G30 = Butane / Propane) with which the oven burner can work. Then touch the symbol  to confirm the type of gas chosen. Touch the Date and Time to exit the menu and the speed (RPM) of the "blower" and therefore the air flow to the burner, are automatically adjusted for that specific type of gas.

#### Warning

*Whenever adapting to a new type of gas, apply a permanent sticker with the technical data relating to the new installation on the technical data plate or apply a new plate to identify the current gas adjustment state. Proceed with the suitable leak tests on the gas circuit.*

#### IMPORTANT!

*FOR ALL APPLIANCES FITTED WITH A "PRE-MIXED" BURNER – BOTH AT THE FIRST INSTALLATION STAGE AND AFTER EVERY ADAPTATION TO A NEW GAS – FOR SAFETY PURPOSES CHECK THE CORRECT OPERATION OF THE BURNER BY VERIFYING ITS "COMBUSTION" (THE CO/CO2 % IN THE SMOKE EMITTED MUST REMAIN WITHIN THE VALUES ALLOWED BY LAW).*

## 4. Maintenance instructions

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

Any maintenance operation on the appliance must only be done by highly qualified personnel trained in the operations being performed and authorised by **TECNOEKA**. Operations must be carried out in accordance with the safety regulations in force in the country where the appliance is installed, pursuant to the regulations relative to plants and to workplace safety.

Before carrying out any maintenance on the appliance it must be disconnected from the mains and the gas valve closed. Let the appliance cool down.

The Manufacturer is not responsible for any appliance faults caused by defective maintenance.

### 4.1 Access to the components

#### Removing the left side:

- Magnetic door sensor
- Power microswitch electronic board
- Accessories electronic board
- "Blower" safety electronic board
- Power microswitch electronic board power supply unit
- LED bar power supply unit
- Cooking chamber probes
- Terminal board 12V (accessory cable connection)
- Electronic gas control unit

- Electronic gas control unit fuse holder
- 2A fuse
- Gas solenoid valve

**By removing the bottom panel:**

- Power supply terminal board
- Anti-interference filter (if any)
- "Blower"
- Burner
- Electrode unit (ignition/detection)
- Bottom radial motors (2)
- Safety thermostat
- Capacitors
- Ignition transformer
- Humidification solenoid valve

**By removing the top panel:**

- Tangential motor (on the back)
- Axial motor (on the back)
- Top radial motors (2)
- Top dryer motor

**Removing the right side:**

- Magnetic door sensor (left opening)
- Peristaltic washing pump
- Washing solenoid valve
- Fitting with pressure stabiliser (washing)

**Removing the LED bar protection box (on the door):**

- LED Bar
- Display

## 4.2 Safety thermal device

The appliance is equipped with a (manually reset) safety thermostat, to protect against excessive and hazardous overheating which might accidentally occur inside it.

If the safety thermostat trips, the power supply to the appliance is cut off.

The safety thermostat is located at the back (bottom) of the appliance (see the attached "Technical Data Sheet"); to reset it after it has tripped, unscrew the protective cap using an appropriate tool and press the "reset" button all the way. Replace the protective cap so that it cannot be unscrewed without the use of a tool.

### Important

*The safety thermostat should only be reactivated after eliminating the functional anomalies that caused it to trip. This can only be done by a Service technician.*

### 4.3 Electronic circuit protection

The electronic circuit of the microprocessor cards housed inside the "electronic component drawer" is protected by fuses. If they "blow" they must be replaced with equivalent fuses with the same electrical and dimensional characteristics.

#### Important

*"Blown" fuses should only be replaced after eliminating the anomalies that caused them to blow. This can only be done by a Service technician.*

### 4.4 Replacing the cooking chamber gasket

The cooking chamber gasket has a rigid profile with retaining fins. This profile must be inserted in the suitable perimeter seat on the "front" of the chamber.

To replace the gasket, simply remove the used one from its seat (pull tightly near the 4 corners) and, after cleaning any impurities from the seat, insert the new gasket (to facilitate the assembly, it is recommended to wet the profile of the gasket with soapy water).

### 4.5 Handle closure adjustment

Should the door handle not close properly, check and if required adjust the position of the "nose" (cross-shaped) as follows:

with the oven door open, loosen the 2 screws that secure the "nose" support;

move the support vertically (upwards or downwards) and fasten it so that when the door is pushed with the handle completely open (horizontal position), the "nose" can fit into the handle without rubbing;

after adjustment, with the door closed, the handle must be in a perfectly vertical position (the end portion of the "nose" must be perfectly horizontal).

#### Warning

*The door handle must only be adjusted after positioning the oven in a perfectly horizontal (levelled) way.*

### 4.6 Checking the cooking chamber gasket "seal"

If the gasket on the "front" of the cooking chamber does not ensure proper "sealing" on the inside glass of the door, adjust the position of the 2 hinges (upper and lower) of the door and/or the (cross-shaped) handle "nose" projection by doing the following:

#### 4.6.1 Loss of "tightness" on the hinges side

With the door closed, loosen the 6 screws securing the lower (3 screws) and upper (3 screws) hinges of the door; slightly push the door on the side with the hinges, so that the inner glass rests against the gasket on the "front". Keep the door slightly pressed towards the hinges and secure them by tightening the 6 screws previously loosened.

At the end of the operation, visually check, on the hinged side, that the door is perfectly parallel to the "front" of the cooking chamber.

#### 4.6.2 Loss of "tightness" on the "nose" side

With the door open, loosen the locknut that secures the "nose" to its support; screw (clockwise) the "nose" by a full turn so that the end (cross-shaped) piece is perfectly horizontal again. Screw the locknut that has been previously loosened.

At the end of the operation, close the door, and check for slight resistance when turning the handle: this means that the "front" gasket is pressing ("sealing") slightly on the inside glass of the door. If you do not feel any resistance, repeat the entire operation by screwing on the "nose" another full turn.

#### Warning

*After performing all the operations necessary to restore the proper "sealing" of the gasket on the inside glass of the door, check its tightness by running the oven: for at least 30 minutes, with a 100% humidification cycle and with a cooking chamber temperature of 110°C. During oven operation no steam must escape from the door.*

#### 4.7 Residual risks

- Do not use the door handle to move the appliance: this may deform the door frame.
- The appliance is fitted with electrical parts: it must never be washed with a water or steam spray.
- The appliance is electrically connected: disconnect the power supply before performing any type of maintenance.
- To avoid incorrect connections of the appliance, the relevant electricity/water/gas connections are marked on the appliance by suitable identification plates.
- After installing the oven, ensure the tray trolley can be handled with ease, on smooth floors and with no hindrance to insertion and extraction operations: the trolley is mounted on wheels, any collision may cause the hot cooking food and/or liquids to spill and may even cause it to tip over.



## 4.8 Disposal of the appliance/packaging

The appliance is made of recyclable raw materials and does not contain any substances that are toxic or hazardous to man and the environment. The ultimate disposal of the appliance and its packaging must be carried out strictly following the regulations in force in the country of installation. The different materials it is made up of must be separated by type and delivered to the suitable collection centres. Always adhere to the environmental protection regulations.

## 5. Troubleshooting

Type of fault	Cause of the fault	Corrective action
Control panel warning lights totally off (The oven does not work)	- Non-compliant connection to the power mains	- Check the connection to the mains
	- No mains voltage	- Restore the power supply voltage
	- Safety thermal device triggered	- Restore the safety thermal device
	- Excessive overtemperature on motor winding. Heat sources too close to the oven.	- Contact a skilled technician
Cooking cycle set: the oven does not work	- Door open or ajar	- Close the door properly
	- Door sensor damaged	- Contact a skilled technician
	- Non-compliant connection to the gas net	- Contact a skilled technician
	- Gas electronic board protection fuse interrupted	- Contact a skilled technician
Automatic humidifier active: no humidity/steam production in the cooking chamber	- Non-compliant water mains connection	- Check the 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
Closed door: steam escapes through the gasket	- Non-compliant gasket assembly	- Check gasket assembly
	- Damaged gasket	- Contact a skilled technician
	- Handle "nose" adjusted incorrectly	- Contact a skilled technician
The oven does not cook evenly	- One of the motors is down or operates at low speed	- Contact a skilled technician
	- The motors do not reverse direction	- Contact a skilled technician
Lamp (LED) in the cooking chamber does not work	- Lamp (LED) damaged	- Replace the lamp (LED)
The thermal safety device is activated continuously	- Damaged device	- Contact a skilled technician
	- Control thermostat damaged	- Contact a skilled technician

## 6. POSSIBLE ALARMS

Type of alarm	Alarm description	Cause of the alarm	Effect	Corrective action
<b>E1</b> (In red)	Cooking chamber temperature probe not detected	Connection interrupted between cooking chamber probe and micro power board	Impossible to start cooking	Contact a skilled technician
<b>E2</b> (In orange)	Core probe not detected	Improper "plug - socket" connection of the probe to the core probe	It is not possible to activate a cooking cycle with the "core temperature" parameter	Check that the "plug-socket" connection of the core probe is correct
		Needle-shaped core probe interrupted/damaged		Contact a skilled technician
<b>E3</b> (In red)	Safety thermostat on	Maximum allowable temperature in the cooking chamber exceeded	Oven operation deactivated	Contact a skilled technician
<b>E4</b> (In red)	Thermal safety motor protection activated	Motor overheated	Oven operation deactivated	Contact a skilled technician
<b>E6</b> (In red colour)	STOP GAS	The oven burner does not turn on, as there is no gas.	Oven operation deactivated	To reactivate the operation of the burner: touch the  symbol in order to reset the alarm, and then repeat the ignition by retouching the  symbol. If the alarm continues to repeat itself, <b>contact a qualified technician.</b>
<b>E7</b>	SAFETY TIME-OUT	Maximum number of ignition attempts exceeded	Oven operation disabled for 15 minutes	Wait 15 minutes. If the alarm continues to repeat itself, <b>contact a qualified technician.</b>
<b>E8</b> (In red)	Display board overtemperature	Overtemperature above 70°C on the display board	Oven operation deactivated	Contact a skilled technician



<b>E9</b> (In red)	Main micro power board overtemperature	Overtemperature on the micro power board above 70°C	Oven operation deactivated	Contact a skilled technician
<b>E10</b> (In orange)	Automatic washing cycle cannot be activated	The temperature in the cooking chamber exceeds 90°C	The automatic washing cycle does not work	Cool the cooking chamber: open the door and touch the  symbol (automatic cooling is activated).
<b>E11</b> (In red)	Condensation hood not working	The hood's power cable is not connected to the mains	Oven operation disabled. If a cooking cycle is in progress, it is completed.	Check that the hood is connected properly to the mains
<b>E12</b> (In red)	Hood condensation chamber temperature probe, not working	Connection interrupted between condensation chamber temperature probe and electronic board	Oven operation disabled. If a cooking cycle is in progress, it is completed.	Contact a skilled technician
<b>E13</b> (In purple)	Proofer temperature probe not detected	Connection interrupted between proofing chamber probe and micro power board	Cannot start the proofing cycle	Contact a skilled technician
<b>E14</b> (In purple)	Holding cabinet temperature probe not detected	Connection interrupted between holding chamber probe and micro power board	Cannot start the holding cycle	Contact a skilled technician
<b>E15</b> (In orange)	The glass is up	Incorrect position of the glass	Oven operation deactivated	Push the glass down
<b>E16</b> (In red)	The glass is down	Incorrect position of the glass	Oven operation deactivated	Push the glass up
<b>E18</b> (In red)	Blackout	Mains power supply outage	Oven operation disabled.	Reactivate the cooking program
<b>E20</b> (In red)	Micro power board not detected	The display board does not communicate with the micro power board	Upgrade the board firmware	Contact a skilled technician

## 7. Technical support

Before leaving the factory this appliance has been calibrated and tested by experienced and skilled personnel in order to obtain the best operating results. Any repair or calibration must be carried out with the utmost care and attention, using only original parts. The parts required for adaptation to

different types of gas are provided with the appliance, hence supplied upon sale or delivery. It is always necessary to contact the Dealer who sold the appliance or our nearest Technical Support Centre, specifying the kind of failure and what model you have. For servicing needs the user may contact Tecnoeka on the numbers shown on the cover, or refer to the website [www.tecnoeka.com](http://www.tecnoeka.com).

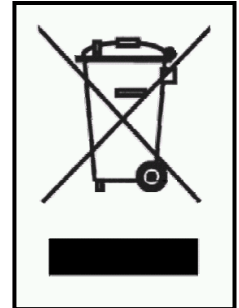
## 8. Disposal of the appliance

In accordance with Directive 2012/19/EU on the disposal of waste electrical and electronic equipment, the crossed-out wheeled bin symbol on the equipment indicates that the product was placed on the market after 13 August 2015, and that at the end of its services life it must be disposed of separately from other waste.

At the end of the appliance's service life, the user must, therefore, deliver it to the appropriate centres (recycling centres) for the separate collection of electrical and electronic waste.

All TECNOEKA appliances are made of recyclable metal materials (stainless steel, galvanised sheet metal, iron, copper, aluminium, etc.) which make up more than 90% of the total weight of the appliance. Before disposing of the appliance, it is recommended to make it unusable by removing the power supply cable and removing the mechanism for closing compartments and/or openings, if any.

The separate waste collection and subsequent treatment, recovery and disposal, are conducive to the production of equipment with recycled materials and reduce the negative effects on the environment and health possibly caused by incorrect waste handling. Illegal disposal of the product by the user entails the application of administrative penalties.



## 9. Conventional warranty

The Tecnoeka product is designed for food use only and is covered by warranty according to law (art. 1490 and subsequent articles of the Italian Civil Code) for Professional Customers or customers who purchase from the Dealer with a VAT number. The Tecnoeka product is professional and certified according to IEC EN 60335-1 and can only be sold to professional users.

With the exclusion of any additional warranty, the Vendor agrees to repair, at its sole discretion, only those parts of the products that prove to be tainted by an original fault as long as, subject to forfeiture, the customer has reported the fault within 12 months from the date of purchase and reported the defect within 8 days from the date of discovery, in writing, attaching a copy of the invoice, receipt or tax receipt as proof of purchase.

Including the event in which the customer is unable to produce the invoice, receipt or tax receipt as proof of purchase, meaning that the terms outlined above are not complied with, the warranty is expressly forfeited in the following cases:

- 1) Faults or breakdowns of components caused by transport.
- 2) Damage deriving from inadequate electrical, hydraulic and gas supply systems compared to that provided in the installation manual, or anomalous operation of these systems.
- 3) Damage deriving from incorrect product installation, or installation not carried out in accordance with the installation manual and, in particular, damage due to the inadequacy of the flues and drains that the product is connected to.
- 4) Using the product for purposes other than its intended use, as specified and resulting from the technical documentation issued by Tecnoeka.
- 5) Damage due to using the Product in a manner that is not in line with the instructions in the use and maintenance manual.
- 6) Tampering with the product.
- 7) Product adjustment, maintenance and repair activities carried out by unqualified personnel.
- 8) The use of non-original spare parts or not authorised by Tecnoeka.
- 9) Damage or defects caused by negligent and/or imprudent use of the product, or in contrast with the instructions set forth in the use and maintenance manual.
- 10) Damage caused by fire or other natural events and, in any case, by unforeseeable circumstances or any other cause beyond the manufacturer's control.
- 11) Damage to components subject to normal wear that require periodic replacement.

Also excluded from the warranty: painted or enamelled parts, knobs, handles, mobile or removable plastic parts, light bulbs, glass parts, gaskets, electronic parts and any accessory parts, transport fees from the consumer, end user and/or buyer's location to Tecnoeka srl, and vice versa. Replacement costs of the oven and relative installation expenses are also excluded from the warranty. The warranty does not cover Products purchased as used or from third parties who are not connected to or authorised by Tecnoeka.

TECNOEKA SRL shall not be held liable for damage, either direct or indirect, caused by a product fault or as the result of the forced suspension of operation.

Repairs under warranty do not result in the extension or renewal of coverage.

Components replaced under warranty are, in turn, covered by a 6-month warranty from the shipping date, certified by the transport document issued by Tecnoeka.

No-one is authorised to change the warranty terms and conditions or to issue others, neither verbal nor written.

## 10. 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 sale of the finished product to the dealer. Availability cannot be guaranteed after said period.

## 11. Applicable law and competent Court

Supply relationships will be governed by Italian law, with the express exclusion of the private international law standards and the Vienna Convention on Contracts for the International Sale of Goods of 11.4.1980. Any dispute will be settled exclusively by the Court of Padua.

Without prior notice and liability for Tecnoeka Srl, the products presented in the manual may be subject to technical and design changes for the purposes of improvement, without affecting the essential features relating to operation and safety. Tecnoeka Srl shall not be held liable for any inaccuracy due to printing or clerical errors affecting instruments, and in the technical and commercial description of its products to customers.



**Tecnoeka srl**

via Marco Polo, 11 - 35010 Borgoricco, Padova - Italy  
Tel. +39.049.5791479 - Tel. +39.049.9300344

**email**

info@tecnoeka.com - tecnoekasrl@pec.it

**web site**

tecnoeka.com