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## INSTALLATION AND MAINTENANCE MANUAL GAS CONVECTION OVENS WITH TOUCH SCREEN

MKF 464G TS - MKF 416G TS - MKF 511G TS

MKF 664G TS - MKF 616G TS - MKF 711G TS – MKF 621 G TS

MKF 1064G TS - MKF 1016G TS - MKF 1111G TS – MKF 1021 G TS



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## 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

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. 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>1</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 (A1) is subject to national standards, which is why the appointed technician must comply with national regulations.

### 3.6.1 Assembling the "security" brackets (Fig. 1)

Inside the cooking chamber there are 2 "A" security brackets.

They must be installed above the oven flues used to discharge of combustion products.

The 2 brackets must be secured with the 4 "B" screws already in place on the top of the casing, on the sides of the flues.

Just loosen the screws, insert the guides created on the base of the brackets and tighten the screws.

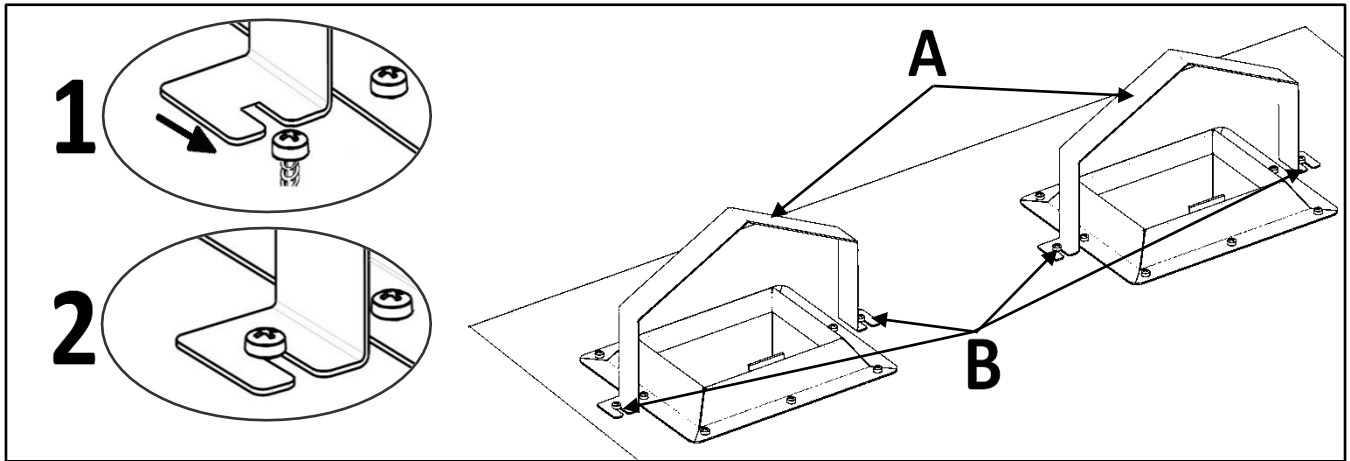


Fig.1

#### IMPORTANT!

Failure to install the 2 security brackets shall void any liability and warranty claims on the product by the Manufacturer, as it affects the operating safety of the oven by not complying with the Standard requirement required by the EU Type Certification.

### 3.6.2 Table top oven placement

The appliance must be placed in a perfectly horizontal position on a table or similar support; **never on the floor**. To facilitate oven levelling, the feet are adjustable in height.

For safety reasons it is recommended to use the specific table produced by **TECNOEKA**; otherwise the dimensions and weight of the appliance must be taken into account.

**The appliance is unsuitable for recessed installation and cannot work without the 4 supporting feet.**

#### Warning

If the appliance is positioned on a wheeled table/support, ensure that the intended movement does not damage electrical wires, water pipes, gas pipes, drain pipes or anything else.

### 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  $3 \times 1.5 \text{ mm}^2$  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  $\nabla$ . The equipotential conductor must have a minimum cross-section of  $2.5 \text{ mm}^2$ .

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  $30^\circ\text{C}$ . The appliance is equipped with a standard flexible hose (1.5 metres) with threaded  $\frac{3}{4}$ " female fittings and relative gaskets. Old joints must not be re-used.

Connection to the water mains must be performed through the  $\text{R}3/4$ " 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 drain off a certain amount of water to flush the pipe 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 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 tabletop ovens

The exhaust pipe can be conveyed to an open (grilled) floor drain (Fig.2); otherwise, between the drain pipe of the appliance and the drain point with a "collection cup" (Fig. 3), there must be a height difference of at least 30 cm in order to facilitate regular flow of water. In any case, the "air gap" (distance between the drain pipe from the appliance and the open drain or the "collection vessel" of the drain duct pipe) 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%.

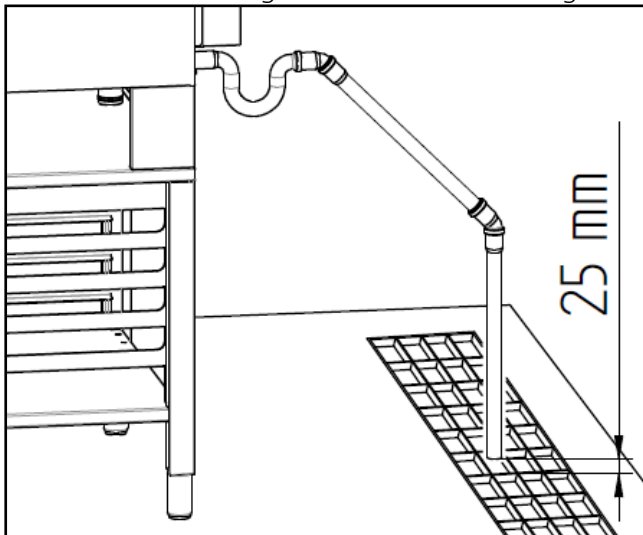


Fig. 2

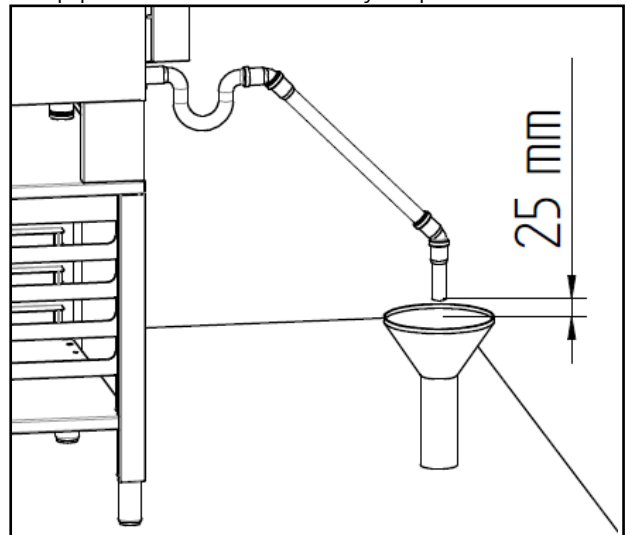



Fig. 3



### 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 alarm with the **"STOP GAS"** () message appears on the (TFT) display, this means that the oven burner did not ignite correctly ("thermal block") due to lack of a regular flow of gas (no flame). Touch the "✓" symbol on the alarm icon to turn the burner back on.

When the burner is ignited for the first time, this might need to be done more than once by touching the "✓" symbol on the alarm icon several times due to the possible presence of air in the gas supply duct of the appliance.

This way, any air in the duct comes out through the burner, allowing for the regular supply of gas (presence of a flame).

#### IMPORTANT!

The burner can be ignited on for up to 5 consecutive times, after which the control unit operating the ignition is inhibited for 15 minutes (safety timeout).

The display shows a 'window' highlighting this waiting time (15'), after which other 5 consecutive ignition attempts are available.

The "window" is automatically closed after 15 minutes or it can be closed at any time by touching the "✓" symbol on it.

### 3.13.2 Checking the nominal heat input

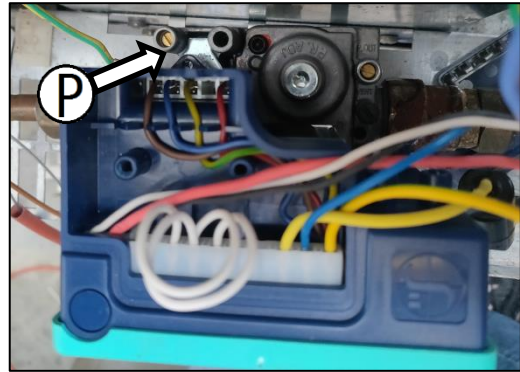
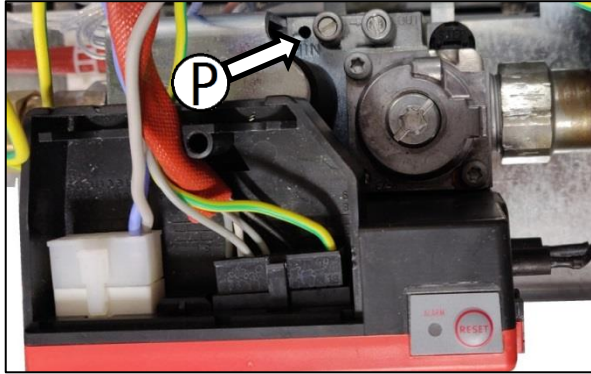
In the event of a new installation, when adapting another type of gas and during all extraordinary maintenance work, it is good practice to measure the correct connection pressure and check that the injector used has a suitable diameter for the type of gas used. This is also done to check that the nominal heat input value is correct (see Table 1).

MODEL	NOMINAL HEAT INPUT (kW)	GAS TYPE	FLOWRATE/CONSUMPTION		NOMINAL PRESSURE (mbar)	INJECTOR DIAMETER (1/100 mm)	"H" AIR ADJUSTMENT (mm)
			VOLUME (m <sup>3</sup> /h)	WEIGHT (kg/h)			
464 GTS 416 GTS 511 GTS	9,3	G20	0,952	/	20	230	10
					25	215	
		G25	1,107	/	20	250	8
		G25.3			25	235	
		G25.1	1,106	/	25	250	
		G2.350	1,324	/	13	315	
		G30 G31	/	0,710 0,699	28-30	155	16
					37	145	13
					50	140	10
664 GTS 616 GTS 711 GTS	13,5	G20	1,429	/	20	280	10
					25	265	
		G25	1,661	/	20	310	8
		G25.3			25	290	
		G25.1	1,658	/	25	300	
		G2.350	1,985	/	13	390	
		G30 G31	/	1,065 1,049	28-30	190	16
					37	180	13
					50	165	10
1064 GTS 1016 GTS 1111 GTS	17,5	G20	1,852	/	20	320	24
					25	300	
		G25	2,153	/	20	350	
		G25.3			25	330	
		G25.1	2,150	/	25	340	22
		G2.350	2,574	/	13	470	
		G30 G31	/	1,380 1,360	28-30	220	36
					37	205	
					50	190	32

Table 1

### 3.13.3 Checking the connection pressure

The connection pressure is measured with the appliance running by using a digital pressure gauge (minimum resolution 0.1 mbar). To carry out this check, remove the left side and the back panel of the appliance. Connect the pressure gauge hose to inlet pressure port "P" of the gas solenoid valve, after loosening the pressure port clamping screw. Measure the connection 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.



After measuring the connection pressure, disconnect the pressure gauge hose and tighten the clamping screw of pressure port "P".

### 3.14 Adapting to another type of gas

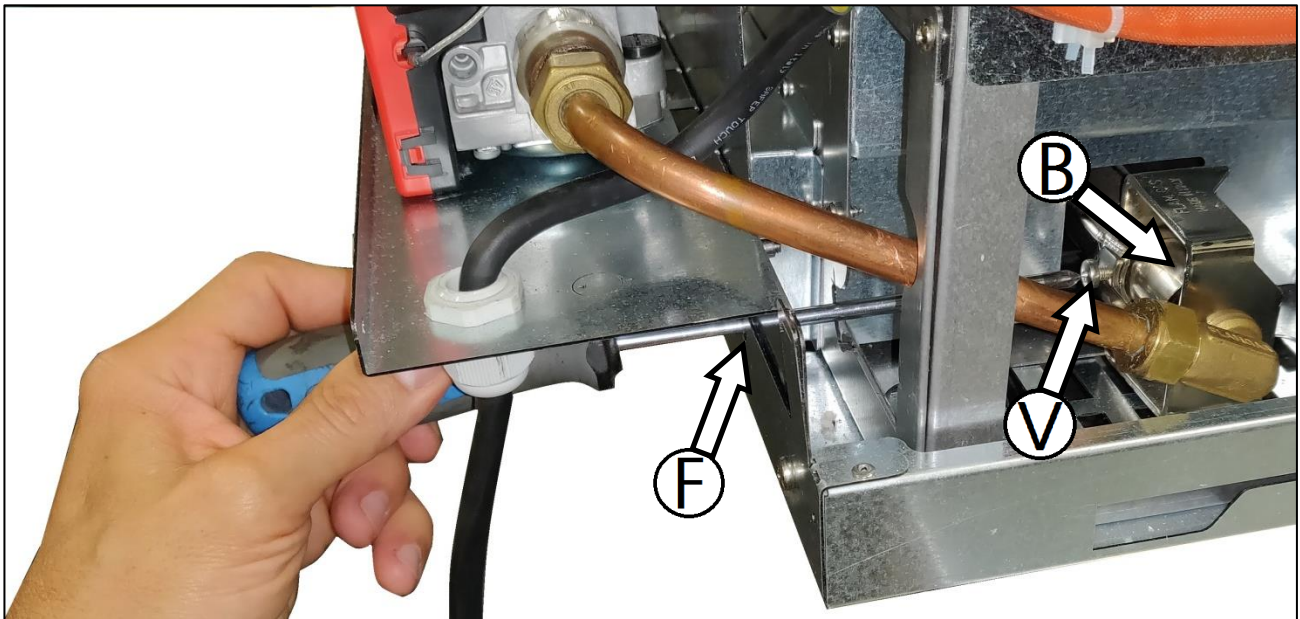
To adapt the appliance to a type of gas other than the factory test gas (see the "Technical Data" plate on the left side panel), the burner **injector must be replaced and the flow of primary air must be adjusted through the suitable adjustment bush**. To this end, disconnect the power supply, close the gas stopcock and, after removing the left side panel, access the burner and the primary air adjustment part. If there are missing spare parts, contact the Manufacturer's technical service. The adaptation must be performed by qualified personnel.

By referring to the technical data in Table 1, replace the injector and adjust the primary air.

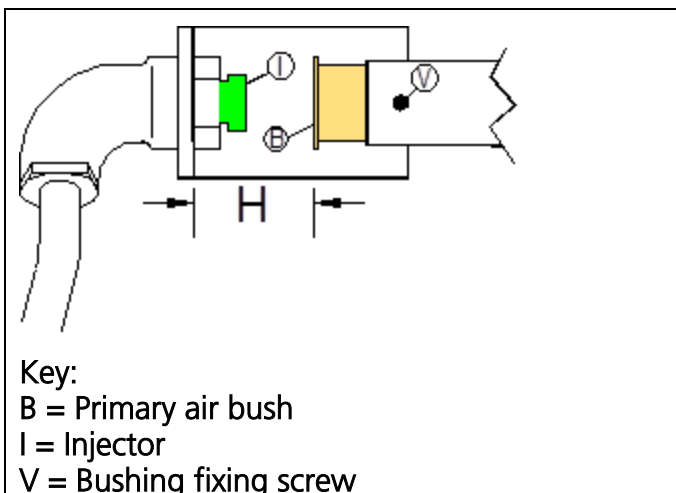
### 3.15 Injector replacement and primary air adjustment

Carry out the following operations in sequence:

- Remove plastic cap "T" on the back of the base;
- Use a screwdriver (Philipps) with a shank of a suitable length to pass through hole "F" available on the base, until you reach screw "V" securing air bush "B";



- Undo screw "V" and push bush "B" back towards the Venturi pipe of the burner;
- Use a 13 mm wrench to unscrew and replace injector "I" with the one corresponding to the new gas installed, referring to Table 1 and checking that the stamped diameter is the required one;
- Adjust air bush "B" at the right distance "H", which is the distance in millimetres between the flat seat of the injector holder and the bush (see table 1);
- Tighten screw "V" securing the adjustment bush;
- Seal screw "V" and the bush with paint;
- Place the related closing cap "T" in hole "F";
- With appliance running, 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).
- Put the back and the left side panel of the appliance back into place.



#### 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.

## 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, disconnect it from the mains, close the gas stopcock and allow the appliance to cool down. Let the appliance cool down.

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

### 4.1 Access to the components for inspection

#### Removing the left side:

- Magnetic door sensor (right opening)
- Power microswitch electronic board
- Accessories electronic board
- Power microswitch electronic board power supply unit
- LED bar power supply unit
- Cooking chamber probe
- Terminal board 12V (accessory cable connection)

#### By removing the back:

- Tangential motor (on the back)
- Radial motors
- Radial motor with "Encoder"
- Dryer motor
- Power supply terminal board
- Anti-interference filter (if any)
- Electronic gas control unit
- Gas solenoid valve
- Electrode unit (ignition/detection)
- Safety thermostat
- Capacitors
- Humidification solenoid valve
- Fitting with flow reducer (humidification)

#### By removing the left side and back

- Burner

#### Removing the right side:

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

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

- LED Bar
  - TFT display
  - Encoder 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.

### 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 is 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
	Blown electronic board protection fuse (with microprocessor)	Contact a skilled technician
Cooking cycle on: the oven does not work	Door open or ajar	Close the door properly
	Damaged magnetic sensor	Contact a skilled technician
Humidity/steam cycle activated: there is 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
	Loosened handle "nose"	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











## 6 Possible alarms






Identify the causes that inhibit the oven operation

	Type of alarm	Cause of the alarm	Effect	Corrective action
E01	 Temperature probe not detected Impossible to start cooking	Cooking chamber probe-electronic board/microprocessor connection down Damaged cooking chamber probe	Impossible to start cooking	Contact your service center
E02	 Core probe not detected Impossible to start cooking	Core probe-electronic board/microprocessor connection interrupted. Damaged needle shaped core probe.	It is not possible to activate a cooking cycle which requires to set the "core temperature" parameter	Contact your service center
E03	 Overheated motors safety circuit breaker tripped"	Overheated motor (motor thermal protection is triggered).	Disabled oven operation	Contact your service center






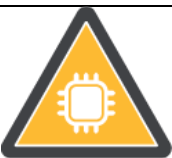


E04	 <p>Maximum oven operating temperature exceeded tripped safety thermostat</p>	Active safety thermostat	Disabled oven operation	Contact your service center
E05	 <p>Display card overtemperature exceeded the temperature of 75°C</p>	Overtemperature above 75°C on the display card	Disabled oven operation	Contact your service center
E06	 <p>Main power micro card overtemperature exceeded the temperature of 75°C</p>	Overtemperature above 75°C on the main micro-power board	Disabled oven operation	Contact your service center
E08	 <p>Overheating of the hood micro-power board exceeded the temperature of 75°C</p>	Overtemperature above 75°C on the hood micro-power board	Disabled oven operation	Contact your service center
E09	 <p>Overheating of the proofer / holding cabinet micro-power board exceeded the temperature of 75°C</p>	Overtemperature above 75°C on the proofer / holding cabinet micro-power board	Disabled oven operation	Contact your service center
E10	 <p>Poorly positioned glass move the glass upwards</p>	Wrong position of the door glass	Disabled oven operation	Position the glass up
E11	 <p>Poorly positioned glass move the glass downwards</p>	Wrong position of the door glass	Disabled oven operation	Position the glass down
E12	 <p>Communications board error S024</p>	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center



E14	 Communications board error T011 hood	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center
E15	 Communications board error T011 prover cabinet	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center
E16	 Communications board error T011 holding cabinet	Possible miss communication between touch panel and micro-power board	Disabled oven operation	Contact your service center
E17	 Incorrect FW version S024 board	Not compatible firmware	Disabled oven operation	Contact your service center
E19	 Incorrect FW version T011 board hood	Not compatible firmware	Disabled oven operation	Contact your service center
E20	 Incorrect FW version T011 board prover cabinet	Not compatible firmware	Disabled oven operation	Contact your service center
E21	 Incorrect FW version T011 board holding cabinet	Not compatible firmware	Disabled oven operation	Contact your service center
E22	 Humidity database not detected	No database	Disabled oven operation	Contact your service center
E23	 No Factory Recipe Book	No database	Disabled oven operation	Contact your service center
E24	 No User Recipe Book	No database	Disabled oven operation	Contact your service center

E25	 <b>STOP GAS</b>	The oven burner does not turn on, as there is no gas.	Disabled oven operation	Touch the "✓" symbol on the alarm icon to turn the burner back on. If the alarm keeps being triggered, <b>contact a skilled technician</b>
E27	 <b>Settings database not found</b>	No database	Disabled oven operation	Contact your service center
E28	 <b>Blower not active</b>	The oven burner does not turn on due to a failure on the electrical winding/mechanical block of the "blower".	Oven operation deactivated	Contact a skilled technician
E29	 <b>Check the discharge valve lever position</b>	Activated the function "fat collection valve" without the exhaust valve supplied.	Disabled oven operation	Contact your service center
E30	 <b>Hood not electrically connected</b>	The hood power supply cable connection	Disabled oven operation	Check the hood power supply cable connection
	<b>Door open close the door to continue cooking</b>	Door opening during the cooking cycle	Stopping the cooking cycle	Close the oven's door
	<b>Door closed open the door to cool the oven</b>	"Fast cooling" function enabled with door closed	Disabled oven operation	Open the oven door to allow "Fast cooling" of the cooking chamber

## 7 Possible errors

Communicate information on the abnormal operation of the oven without disabling it

	Type of error	Error cause	Effect	Corrective action
	 Blackout the oven is off from xx:xx to yy:yy	Power supply outage	The screen displays the type of error. The oven continues working	The oven automatically resumes operation from the point where the cooking cycle was interrupted
W01	 Display card overtemperature exceeded the temperature of 60°C	Overtemperature above 60°C on the display card	The screen displays the type of error. The oven continues working	Contact a skilled technician
W02	 Main power micro card overtemperature temperature of 60°C exceeded	Overtemperature above 60°C on the main power micro card	The screen displays the type of error. The oven continues working	Contact a skilled technician
W03	 Auxiliary power micro card overtemperature temperature of 60°C exceeded	Overtemperature above 60°C on the auxiliary power micro card	The screen displays the type of error. The oven continues working	Contact a skilled technician
W06	 Humidification malfunction, cannot reach the desired humidity.	Insufficient humidity in the cooking chamber	The screen displays the type of error. The oven continues working	Contact a skilled technician
W07	 Dryer malfunction cannot reach the desired humidity".	Excessive humidity in the cooking chamber	The screen displays the type of error. The oven continues working	Contact a skilled technician

W08	 <p><b>Wash oven</b> excessive number of cooking cycles executed without washing the oven</p>	Too many cooking cycles executed without washing	The screen displays the type of error. The oven continues working	Activate multiple washing cycles in "Intensive" mode (L3)
W09	 <p><b>Faulty heating resistors</b></p>	Excessive time taken to reach the required temperature	The screen displays the type of error. The oven continues working without heating the cooking chamber	Contact a skilled technician

## 8. 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).

## 9. 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.



## 10. 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.

## **11. 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.

## **12. 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.



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