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**TRANSLATION OF ORIGINAL OPERATING AND  
INSTRUCTION MANUAL  
DECK OVEN**

MKF D1T – MKF D2T





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# EU DECLARATION OF CONFORMITY

Annex II A, of Directive 2006/42/EC

Manufacturer's name	TECNOEKA Srl
Manufacturer's address	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Name of the person in charge of the technical file	Oscar Imazio
Address of the person in charge of the technical file	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Product type	Electronic oven
Purpose of the product	Cooking food
Model	MKF D1T – MKF D2T
s/n	

TECNOEKA Srl declares that the above mentioned products comply with all provisions pertaining to the following directives:  
Machinery directive 2006/42/EC;  
Electromagnetic compatibility directive 2014/30/EU

TECNOEKA Srl declares that the above mentioned products comply with the following harmonised directives:  
EN 60335-1 ; EN 60335-2-42

TECNOEKA Srl declares that the above-mentioned products also comply with the following directives:  
General product safety directive 2001/95/EC;  
Directive restricting the use of hazardous substances in electrical and electronic equipment 2011/65/EU;  
Directive on waste electrical and electronic equipment 2012/19/EU.

TECNOEKA Srl declares that the above mentioned products comply with Regulation (EC) 1907/2006  
TECNOEKA Srl declares that the above mentioned products comply with Regulation (EC) 1935/2004

Borgoricco, 05/10/2020.

Board Representative Signature (Lora Cristina)

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## GENERAL INFORMATION

It is essential for this instruction manual to be stored together with the appliance for future referencing; in the event of misplacing it, a copy must be obtained directly from the manufacturer. This information has been prepared for your safety and that of others.

Therefore, we kindly ask you to read it carefully before installing and using the appliance.

If upon reception of the goods the packaging should not be intact or should it be damaged, affix the following wording: "GOODS SUBJECT TO CHECK", with the specification of the damage and countersigned by the driver; file a written complaint with the vendor within 4 calendar days (not business days) from the date of delivery, after which no complaints shall be accepted.

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

The "technical data" plate is located on the side panel of the appliance.

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 to be performed.

Before performing any maintenance on the appliance, the power supply must be disconnected (act on the safety magnetic circuit breaker located upstream of the appliance) and let it cool down.

The components that may require maintenance are all accessible by removing the back and the inspection door on the right side of the appliance.

**The inappropriate or incorrect use of the appliance shall invalidate any liability and warranty right by the Manufacturer.**



### BURN and INJURY HAZARD

- The temperature of the appliance's external surfaces may exceed 60°C, only touch control elements. Burn hazard!
- Pay attention to handling food containers during and after cooking: they might be very hot. To avoid burns, wear appropriate clothing
- To avoid boiling, do not use containers filled with liquids or foods that liquefy with heat. When extracting a tray containing hot liquid, pay attention not to spill any liquid.



### ELECTRIC SHOCK HAZARD

- Before performing any cleaning on the appliance, disconnect the power supply (from the safety circuit breaker) and water supply (close the water cock). Let it cool completely.
- Any modification to the electrical system that might be required to install the appliance must be carried out by competent personnel only.
- The power supply system must be fitted with an effective earthing connection according to the regulations in force.
- In the permanent connection to the mains, a protective pole switch must be installed between the appliance and the mains with minimum opening between the contacts of overvoltage category III (4000V), sized for the load and complying with applicable regulations (automatic circuit breaker).
- If the power supply cable is damaged, it must be replaced by the manufacturer or their technical support service, or in any case by a person with similar qualifications, to prevent any risk.
- The appliance also has electrical components inside, for safety reasons it is forbidden to wash it with water or steam jets especially if aimed at the aeration vents on the metal surfaces of its outer casing.



### FIRE HAZARD

- No foods containing easily flammable substances must be cooked, such as alcohol-based foods; self-combustion phenomena might occur leading to fires and explosions in the cooking chamber.
- Before using the appliance, make sure that there are no non-compliant objects (e.g. User manuals, plastic bags or other flammable objects) inside the cooking chamber.
- Always keep the cooking chamber clean. Cooking liquids (fats) or food residues may ignite!

## USER SAFETY

- The appliance is intended for professional use in institutional and professional kitchens and must only be used by skilled personnel who have been trained on its proper use. For safety reasons the appliance must be supervised during operation.
- The appliance is not intended to be used by children and/or persons with impaired physical, sensory or mental abilities, or who lack experience or knowledge, unless they are supervised by a person responsible for their safety, or who has been instructed on using the appliance.
- In the event of failure or poor operation, switch off the appliance, close the water supply cock, disconnect the power supply and contact an authorised Technical Support Centre.
- This appliance must only be used for the purpose for which it was specifically designed, which means it can be used for all baking of food products.
- Any other use is considered improper.
- The noise level of the appliance in operation is less than 70 dB (A).

## INFORMATION FOR THE USER

- When the appliance is used for the first time it is recommended to run an empty cycle for 40/50 minutes at a temperature of 300°C. In this way all unpleasant yet fully normal smells due to heating the thermal insulation enveloping the cooking chamber and the silicone used for its external sealing are dissipated.
- Avoid prolonged permanence on the steel surfaces of foods containing acidic substances (lemon juice, vinegar, salt, etc.) which cause corrosive deterioration.
- The appliance must be cleaned at regular intervals, even daily, to assure best functionality and lengthening its life cycle.
- If specific detergents (degreasers) are used for cleaning stainless steel, ensure they do not contain corrosive acid substances (no presence of chlorine even if diluted) or abrasive substances. Carefully follow the instructions and warnings of the detergent's manufacturer and take precautions such as using adequate rubber gloves.
- Strictly avoid using scouring pads, steel wool and scrapers that may ruin the treated surfaces.
- Preheat the oven every time before cooking to achieve top performance.
- For cooking as consistently as possible, spread the food evenly in the tray, taking into account its size, layer or thickness.
- Avoid adding salt to food in the cooking chamber.
- To check correct progress of the cooking cycle use the chamber's internal lighting: avoid uselessly opening the door, which causes wastes of energy and longer cooking times.

## RESIDUAL RISKS

- After baking open the door with caution, to avoid the violent outflow of heat which might cause burns.
- During oven operation pay attention to hot areas of its outer surfaces (marked on the appliance).
- Do not use the door handle to move the appliance (possible glass breakage).
- The supporting bench must be able to withstand the weight of the machine and house it correctly.
- The appliance is fitted with electrical parts and must never be washed with a water or steam jet.
- The appliance is electrically connected: disconnect the power supply before performing any type of cleaning.
- To avoid incorrect connections of the appliance, the relevant electrical/water connections are marked on the appliance by suitable identification plates.

### 1. SERVIZIO TECNICO (TECHNICAL SERVICE)

- It is essential for this instruction manual to be stored together with the appliance for future referencing; in the event of misplacing it, a copy must be obtained directly from the manufacturer.
- This information has been prepared for your safety and that of others; therefore we kindly ask you to read it carefully before installing and using the appliance.
- 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.
- All installation and commissioning operations must exclusively be performed by technically skilled installers, according to the manufacturer's instructions and in compliance with national standards in force.
- The "technical data" plate is located on the side panel of the appliance.

**Note: The inappropriate or incorrect use of the appliance and failure to comply with installation rules shall invalidate any liability by the Manufacturer.**

## 2. INSTRUCTIONS FOR THE USER

### 2.1 Control panel

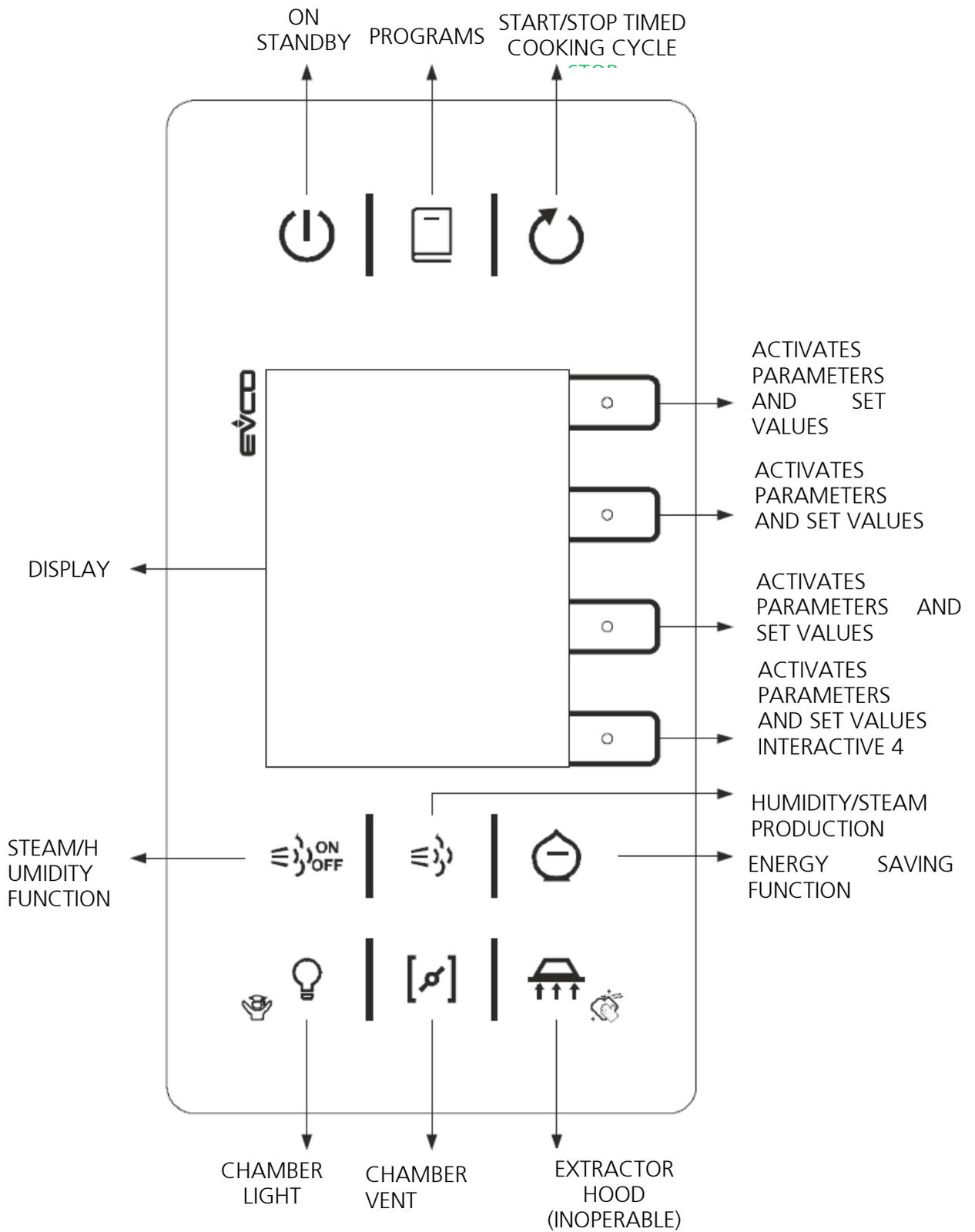


Fig.1

## 2.2 Oven control operation

The control of the oven is activated from the display by tapping the **symbol** (available functions) and/or the **area delimited by the icon** (operating parameters/values that can be set with the white LED on) with your finger. An audible warning ("beep") confirms that the "tapping" is operational. Use only your fingers and not tools such as knives, forks, or other objects in general.

## 2.3 Switching the oven on/off

Tap the symbol  to activate oven operation. (ON/STAND-BY)

To deactivate oven operation and activate the STAND-BY mode, tap the symbol  ("Switch off") again for at least 3 seconds. In this configuration, the display shows the **time** (hours/minutes/seconds), the  "Settings") symbol and the  ("Calendar") symbol. Tapping the icon (in clear text)  will highlight a screen that shows whether a weekly programmed ignition is present (not active): with the day, the time of ignition and the preset cooking program.

## 2.4 ENERGY SAVING function

Tap the  symbol to activate the "energy saving" function; to deactivate it, tap the said symbol. When the function is active, automatic resistor operation management is obtained thanks to a special operating software. The "upper" and "lower" resistors are activated alternately with timings regulated by the software. The result is that of real energy saving (Kwh) and an inevitable increase in cooking time. This is precisely why activation of the "energy saving" function is at the discretion of the user.

## 2.5 TIME and DAY settings

These settings can only be made in STAND-BY mode.

Tap the icon (in clear text)  : the "Configuration" screen and the writing (in green) "Clock" is displayed. Tap the icon (in green)  : the "Time" parameters (in green) and "Day" (in clear text) is displayed. Tap the icon again (in green) , the digits (in yellow) of the **time** can be changed. The value increases by tapping the icon (in clear text)  and decreases by tapping the icon (in clear text) . Holding your finger on the same icons, the value of the parameter increases or decreases quickly.

To confirm the set time, tap the icon (in green)  : the digits (in yellow) of the minutes are displayed. To change and confirm their value, use the icons as before to change and confirm the time. The parameter value must be set within 15 seconds.

To change the "Day" of the week, first tap the icon (in clear text)  and then tap the icon (in green)  : the writing (in green) of the day becomes yellow, and tapping the icon (in clear text)  or the icon (in clear text) , it is possible to change it choosing a different day. To confirm your choice, tap the icon again (in green)  or wait 15 seconds (automatic confirmation). To return to the "Configuration" screen, tap the icon (in red) . To return to the STAND-BY screen, tap the icon again (in red) ; otherwise, wait at least 60 seconds.

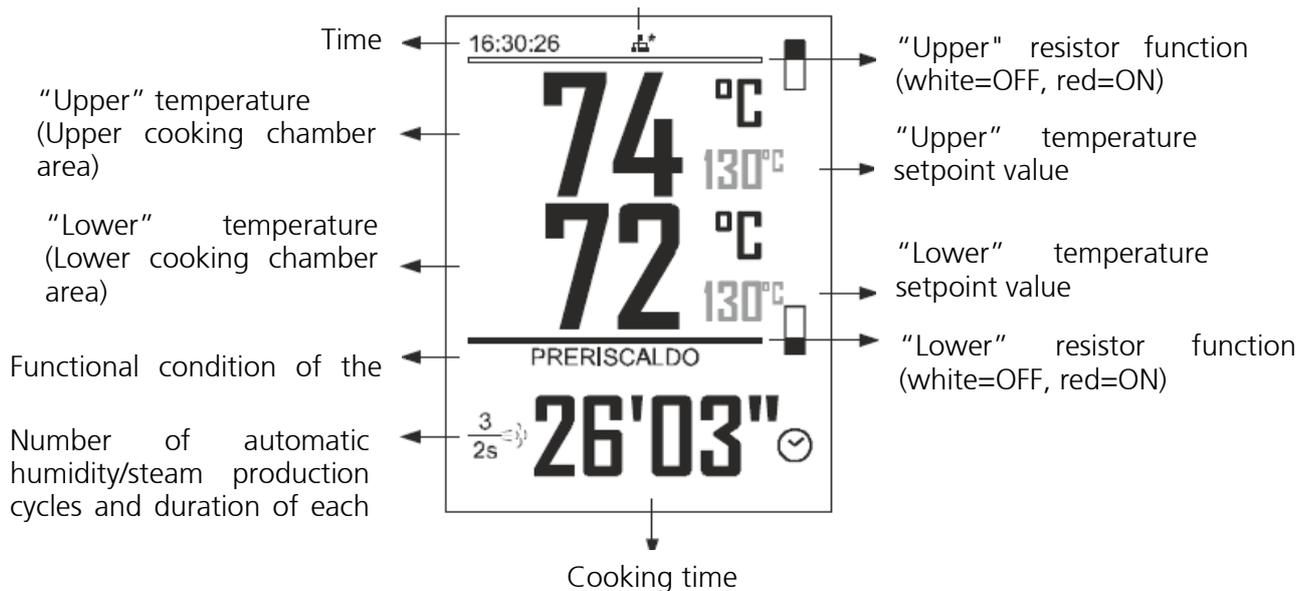
## 2.6 LANGUAGE setting

This setting can only be made in STAND-BY mode.

Tap the icon (in clear text)  : the "Configuration" screen and the writing (in green) "Clock" is displayed. Tap the icon (in clear text)  until you choose the writing (in green) "Language". Tap the icon (in green)  : the "Language" screen appears and "English" is written (in green). Tapping the icon (in clear text)  makes it possible to change it by choosing a different language: "Italiano", "Français", "Español", "Deutsch", "русский". To confirm your choice, tap the icon again (in green)  and the "Configuration" screen will reappear.

To return to the STAND-BY screen, tap the icon (in red) ; otherwise, wait at least 45 seconds.

## 2.7 Operation of the oven (summary) screen



When a timed cooking cycle is active, the display shows **"COOKING"** in red. Two red bars are also highlighted in the direction of the and/or symbols, which indicate the operation of the "upper" and/or "lower" resistors. When the setpoint value of the set temperature is reached in the cooking chamber, the display confirms the functional status by displaying the message (in green) **"READY"**; otherwise, the message (in yellow) **"PREHEATING"** is displayed. If the functional status of the oven displays an alarm code, refer to the section on the various **"ALARMS"**.

## 2.8 MANUAL operation

### 2.8.1 Cooking TIME setting

When the display is active, a cooking time (up to 99 minutes and 59 seconds) can also be set, after which a beep sounds. However, the oven continues to operate with the set parameters (operation can be stopped

by touching the symbol for at least 3 seconds ).

Tap the icon (in clear text) : the display shows the digits (in yellow) of the **minutes**. The value increases by tapping the icon (in clear text) , decreases by tapping the icon (in clear text) . If you keep your finger on the same icons, the value of the parameter increases or decreases quickly. To confirm the set value tap the icon (in green) : the display shows the digits (in yellow) of the **seconds**. To change and confirm the value, use the icons as before to change and confirm the value of the minutes. The parameter value must be set within 15 seconds.

To stop the setting procedure and return to the initial values, tap the icon (in red) .

### 2.8.2 Cooking TEMPERATURE setting

To set the **"upper temperature"** (with active display):

Tap the icon (in clear text) : the display shows the digits (in yellow) of the temperature (from 30°C to 350°C). The value increases by tapping the icon (in clear text) , decreases by tapping the icon (in clear text) . If you hold your finger on the same icons, the value of the parameter increases or decreases quickly. To confirm the set value, tap the icon (in green) .

The parameter value must be set within 15 seconds.

To stop the setting procedure and return to the initial temperature value, tap the icon (in red) .

To set the **"lower temperature"** (with oven running):

Tap the icon (in clear text) : the display shows the digits (in yellow) of the temperature (from 30°C to 350°C). The value increases by tapping the icon (in clear text) , decreases by tapping the icon (in

clear text)   If you keep your finger on the same icons, the value of the parameter increases or decreases quickly. To confirm the set value, tap the icon (in green)  .

The parameter value must be set within 15 seconds.

To stop the setting procedure and return to the initial temperature value, tap the icon (in red)  .

### 2.8.3 HUMIDITY/STEAM setting

To activate the "humidity/steam" function (with display active), tap the symbol  <sup>ON</sup>/<sub>OFF</sub>.

If the display shows (in yellow) the functional status of "PREHEATING", the function can only be activated manually. Simply touch and hold your finger on the symbol  for the desired time to produce humidity/steam. If, on the other hand, the display shows (in red) the functional status of "COOKING", each time you tap the symbol  an automatic humidification/steam cycle is activated: made up of **3 operating phases** ("Cycles") which last **2 seconds** ("T On") each and are spaced **10 seconds** apart ("T Off").

To change the timing of the humidification/steam cycle (with the oven running), touch the symbol for at least 3 seconds  <sup>ON</sup>/<sub>OFF</sub>: the "steam" screen is displayed with the writing (in green) "T On 2s" (steam activation time). Tap the icon (in green)  : the digit (in yellow) of the seconds can be changed (up to 99 seconds). The value increases by tapping the icon (in clear text)   and decreases by tapping the icon (in clear text)  . Holding your finger on the same icons, the value of the parameter increases or decreases quickly.

To confirm your choice, tap the icon again (in green)   or wait 15 seconds (automatic confirmation). Tap the icon (in clear text)   and the digits (in green) of "T Off" can be changed (up to 999 seconds) by acting as before to change the digits of "T On". Tap the icon (in clear text)   and the digits (in green) of the "Cycles" can be changed (up to 20 cycles) by acting as before to change the digits of "T On".

### 2.8.4 DRYER function

To activate the "dryer" function (with active display), tap the symbol  (illuminated symbol = steam vent opening). To deactivate the function, tap the  symbol again (dark symbol = steam vent closing). If the functional status of the oven is in "PREHEATING" mode or in "READY" mode, you can set a time for opening the steam vent for the last cooking step.

Touch the symbol  for at least 3 seconds: the "Vent" screen appears with any operating mode ("Status") already present.

The "open" writing (in green) indicates that the vent remains open during the entire cooking cycle and for a further 10 seconds after the end of the cycle.

The "clo" writing (in green) indicates that the vent is always closed.

The message (in green) "minutes/seconds" of the "Time" indicates that the vent remains open during the last minutes/seconds of the cooking step: for the set time.

To set/change the vent opening time, tap the icon (in green)  : the digit (in yellow) of the minutes can be changed (up to 99 minutes). The value increases by tapping the icon (in clear text)  , decreases by tapping the icon (in clear text)  . If you keep your finger on the same icons, the value of the parameter increases or decreases quickly.

To confirm your choice, tap the icon again (in green)  : the display shows the digits (in yellow) of the seconds. To change (up to 50 seconds) and confirm the value, use the icons as before to change and confirm the minutes value. The parameter value must be set within 15 seconds.

If the "Time" of opening the vent (0'00") is cancelled, it is possible to switch from one "Status" (operating mode) to the other by tapping the icon (in clear text)   or the icon (in clear text)  .

To stop the setting procedure and return to the initial values, tap the icon (in red)  .

### 2.8.5 SECOND Cooking STEP ACTIVATION

After setting a FIRST cooking step ("ph 1/2") with the operating parameters and related values, you can also activate a SECOND step (with active display).

Touch the symbol  for at least 3 seconds: the "Expert" screen appears.

By tapping the icon (in clear text)   the "Add phase" option (written in green) can be selected.

To confirm your choice, tap the icon (in green) : the other options of the "Expert" screen appear. By tapping the icon (in clear text)  select the "ph 2/2" option (written in green), and confirm it by tapping the icon (in green) : the summary screen appears showing (in yellow) the "ph 2/2" option (SECOND cooking step), for which the operating parameters and relative values can be set (follow the indications given in the dedicated paragraphs and illustrated above).

The transition from the FIRST to the SECOND cooking step is indicated by an acoustic signal ("beep"). After 30 seconds the summary screen returns to highlight (automatically) the configuration of the FIRST cooking step

To stop the setting procedure and return to the initial values, tap the icon (in red) ; otherwise, wait at least 45 seconds.

The "Expert" screen also has the options: "Internal values" and "Alarms" which are not operating options, but only demonstrative; since if activated by tapping the icon (in green) , they highlight the functional status of the oven (the type of operating parameter active and the relative set value, as well as any faults present).

## Warnings

**The SECOND cooking step is only activated if the "Time" parameter has also been set.**

An acoustic signal ("beep") confirms the passage from the FIRST to the SECOND cooking step.

### 2.8.6 SECOND cooking STEP deactivation

The SECOND cooking step ("ph 2/2") can be deactivated (with active display) if the new cooking cycle does not foresee it.

Touch the symbol  for at least 3 seconds: the "Expert" screen appears.

By tapping the icon (in clear text)  the option "Delete step" (written in green) can be selected.

To confirm your choice, tap the icon (in green) : the message appears: "Delete step 2?" To activate the cancellation of the cooking step, tap the icon again (in green) : the "Expert" screen returns.

Tapping the icon (in red)  makes it possible to return to the summary screen.

## Warning

**The SECOND cooking step can only be deactivated if no timed cooking is in progress.**

### 2.8.7 Starting/stopping the cooking cycle

The cooking cycle refers to the set time (section 2.8.1). After setting the other parameters and their values,

simply tap the  symbol and the cycle is activated.

The countdown of the set time is started, and the display shows the message (in red) "COOKING". At the end of the countdown, the message (in green) "END" and a beep confirm that the cooking cycle has ended for the set time.

The oven will however continue to operate with the set parameters (excluding the "Time" parameter).

Operation can be stopped by touching the symbol for at least 3 seconds .

To interrupt an active cooking cycle, touch the symbol  for at least 1 second: the display shows "READY" (in green). However, the oven continues to operate with the set parameters (excluding the

"Time" parameter). Operation can be stopped by touching the symbol for at least 3 seconds .

## Warning

**To start a cooking cycle, the "Time" parameter must also be set.**

## 2.8.8 Cooking chamber lighting

Tapping the symbol  activates the lighting of the cooking chamber; to deactivate, it tap the same symbol.

## 2.9 Recipe book

In the recipe book (symbol ) you can: **save** new recipes (up to 50 recipes), **overwrite** new recipes instead of those already in the recipe book and **delete** any recipes that are no longer used.

**To operate in the recipe book, no timed cooking must be in progress.**

### 2.9.1 Store new recipe

After setting the cooking parameters and their values, for the new recipe to be stored in the recipe book, touch the symbol  for at least 3 seconds: the **"Programs"** screen appears (written in yellow). By tapping on the icon (in clear text)  or the icon (in clear text) , select in the recipe book the position (from P01 to P50: the selected position is written in green) desired for the recipe, from among the positions not occupied by other recipes.

Tap the icon (in green) : **"Programs"** becomes white and next to the chosen location (e.g.: **"P03"**), the message (in green) of the stored recipe appears with the number of the selected position (e.g.: **"Recipe 3"**).

Tapping the icon (in red)  exits the recipe book and the display shows (in green) the number of the stored recipe.

### 2.9.2 Overwriting recipe

After setting the cooking parameters and their values, for the new recipe to be stored in the recipe book, touch the symbol  for at least 3 seconds: the **"Programs"** screen appears (written in yellow). By tapping the icon (in clear text)  or the icon (in clear text) , select the desired position in the recipe book where to insert the recipe, from among those already occupied by other recipes (e.g.: **"P03 Recipe 3"**): the writing changes from white to green).

Tap the icon (in green) : in the **"Programs"** screen the following message appears: **"Overwrite Recipe 3?"** To confirm your choice, tap the icon again (in green) : the **"Programs"** screen returns with the recipe number overwritten.

Tapping the icon (in red)  exits the recipe book and the display shows (in green) the number of the overwritten recipe.

### 2.9.3 Delete recipe

If there are recipes in the recipe book that are no longer used, they can be easily deleted.

Touch the symbol  for at least 3 seconds: the **"Programs"** screen appears (written in yellow). By tapping the icon (in clear text)  or the icon (in clear text) , select the recipe to be deleted in the recipe book (e.g.: **"P03 Recipe 3"**). Touch the icon (in red) for at least 3 seconds: the following message appears : **"Delete Recipe 3?"** To confirm your choice, tap the icon (in green) : the **"Programs"** screen returns with the number (in green) of the deleted recipe.

Tapping the icon (in red)  exits the recipe book.

## 2.10 Programmed activation

It is possible to store up to 9 programmed ignitions: in each one of them the desired recipe can be activated.

### 2.10.1 Programmed ignition storage

This setting can only be made in "STAND-BY" mode if there is at least one recipe in the recipe book.

Touch the icon (in clear text)  : the "Calendar" screen () and the writing (in green) "Add ignition" appear if it is the first storage; otherwise, the various parameters appear on the screen: "Ignition number" (up to 9), "Day" (Mon-Tue-Wed-Thur-Fri-Sat-Sun), "Time" (power-on time in hours and minutes), "Program" (among those stored in the recipe book) and "Save".

In the case of the first storage, the same parameters appear by touching the icon (in green) . To set the value of the parameter, after selecting it (written in green) by tapping the icon (in clear text)  or the icon (in clear text) , tap the icon (in green) : The message (in yellow) of the parameter with the value to be set can be changed by tapping the icon (in clear text)  or the icon (in clear text) . To confirm your choice, tap the icon again (in green)  (the writing of the chosen parameter returns to green).

The settings must be made within 15 seconds and can be changed at any time.

After setting and confirming the values of the parameters of the programmed ignition, touch the icon (in clear text)  until "Save" is selected and then touch the icon (in green) to save it . In the screenshot, the following text appears (in clear text) "Add ignition" and "Remove ignition". By touching the icon (in clear text) , you can select "Add power on" (in green) if you want to add another programmed power on; otherwise, you can select "Delete power on" (in green) if you want to delete the newly programmed power on. In both cases, to confirm your choice tap the icon (in green) .

To stop the setting procedure and return to "STAND-BY" mode, tap the icon (in red) .

### 2.10.2 Deleting the programmed ignition

This setting can only be made in "STAND-BY" mode if at least one programmed ignition has been stored.

Tap the icon (in clear text)  : the "Calendar" screen () and the text appear: "Power On No." (green), "Day, Time", "Program", "Add Power On", "Delete Power On" (in clear text).

Touch the icon (in green) : the "Power On No." (in yellow) can be changed by touching the icon (in clear text)  or the icon (in clear text)  (the programmed power on number to be deleted is chosen). To confirm the change, tap the icon again (in green)  (the writing of the changed parameter returns in green).

Touch the icon (in clear text)  until you select "Delete power on" (in green). Tap the icon again (in green) : "Delete?" appears on the screen. Tapping the icon (in green)  again will delete the programmed ignition.

To stop the setting procedure and return to "STAND-BY" mode, tap the icon (in red) .

## 3. CLEANING

### 3.1 General information

Before performing any cleaning on the appliance, disconnect the power supply (from the safety circuit breaker) and water supply (close the water cock). Let it cool completely.

The appliance must be cleaned at regular intervals, even daily, to assure best functionality and lengthening its life cycle.

The appliance is also equipped with electrical components. Therefore, for safety purposes, **it is forbidden to wash it with jets of water or steam.**

If specific detergents (degreasers) are used for cleaning stainless steel, ensure they do not contain corrosive acid substances (no presence of chlorine even if diluted) or

abrasive substances. Carefully follow the instructions and warnings of the detergent's manufacturer and take precautions such as using adequate rubber gloves.

Strictly avoid using scouring pads, steel wool and scrapers that may ruin the treated surfaces.

Also avoid prolonged permanence on the steel surfaces of foods containing acidic substances (lemon juice, vinegar, salt, etc.) which cause corrosive deterioration.

### **3.2 Manual cooking chamber cleaning**

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

The cleaning detergents must not contain abrasive substances or substances of acid/corrosive nature. In case of lack of appropriate detergents, it is sufficient to clean the cooking chamber with a sponge slightly soaked in warm soapy water or warm water and a little vinegar. Dry thoroughly with a soft cloth. When cleaning is completed leave the oven door open.

**WARNING:** to clean the refractory stone base use only a sponge soaked in water

### **3.3 Cleaning the door gasket**

For hygienic and functional reasons it is good practice to clean the door gasket at the end of every day the oven is used. It must be accurately washed with warm soapy water. It must be rinsed and dried with a soft cloth. Any scaling or food residues must be removed with special care, without using sharp metal tools that might irreparably damage the gasket.

### **3.4 Cleaning the door**

The internal glass of the cooking chamber door may be cleaned using the same type of degreaser used for manually cleaning the cooking chamber; otherwise, a normal (non toxic) glass cleaning product may be used. A common glass detergent may be used also to clean the external door glass. In any case one may simply use warm soapy water. After rinsing dry the glass surface well with a soft cloth.

Should opaque spots form between the two glass panes, these may be removed as they are inspectable.

### **3.5 Cleaning the external casing**

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

Should you wish to use specific products on the market, these must comply with the cleaning requirements set out in the "General information" paragraph (paragraph 3.1).

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

### **3.6 Inactivity period**

Should the appliance not be used for a long extent of time, it is good practice to disconnect it from the power supply (act on the safety magnetic circuit breaker located upstream of the appliance) and water supply. It is recommended to clean it with care internally (cooking chamber) and externally, paying special attention to removing any salt residues which might lead to corrosion on the steel surfaces.

It is also recommended to protect the appliance with oil-based spray products (e.g. Vaseline oil) which form an effective protective film when sprayed on the surfaces.

Leave the door of the cooking chamber ajar.

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

## 4 TROUBLESHOOTING

Type of fault	Cause of the fault	Corrective action
Control panel 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
Control panel on (The oven does not work)	Safety thermostat activation	Contact a skilled technician
Cooking cycle on: the oven does not work	Door open or ajar	Close the door properly
	Damaged door micro-switch	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
	Inefficient door hinges	Contact a skilled technician
The oven does not cook evenly	Damaged or inefficient heating elements ('upper' and/or 'lower')	Contact a skilled technician
	Probe PT 100 damaged	Contact a skilled technician

## 5 POSSIBLE ALARMS

Type of alarm	Alarm description	Cause of the alarm	Effect	Corrective action
<b>E1</b>	"Chamber Probe"	Broken connection between "upper" probe and display board	Impossible to start cooking	Contact a skilled technician
<b>E2</b>	"Lower Probe"	Interrupted connection between "lower" probe and display board	Impossible to start cooking	Contact a skilled technician
<b>E3</b>	"Power failure"	Mains power supply outage	If the oven is turned off for 5 minutes when it is turned on again, cooking starts again	If the blackout occurs for less than 5 minutes, when the power supply is restored, the oven restarts automatically, and the cooking cycle resumes by also counting the blackout time
				If the blackout occurs for more than 5 minutes, when the power supply is restored the oven restarts automatically and the cooking cycle is interrupted
<b>E4</b>	Display board probe	Maximum allowable display board temperature exceeded	Disabled operation oven	Contact a skilled technician

## 6. 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.

That is why it is required to always contact the Dealer who has sold the appliance or our nearest Technical Support Centre, specifying the kind of failure and the model of the appliance you have. The parts required for adaptation to different types of gas are provided with the appliance hence supplied upon sale or delivery.

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).

## 7. 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.

## 8. 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 proof of purchase or 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 the same.
- 3) Damage deriving from the incorrect product installation, or installation not in accordance with the installation manual and, in particular, damage due to inadequacy of the flues and drains to which the product itself is connected.
- 4) Use of the product for purposes other than its intended use, as specified and resulting from the technical documentation issued by Tecnoeka.
- 5) Damage due to the use of the Product not in accordance with the instructions in the use and maintenance manual.
- 6) Tampering with the product.
- 7) Product adjustment, maintenance and repair interventions carried out by unqualified personnel.
- 8) 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 prescribed by the use and maintenance manual.
- 10) Damage caused by fire or other natural events and, in any case, by fortuitous events or any other cause beyond the manufacturer's control.
- 11) Damage to components subject to normal wear that require to be periodically replaced.

Also excluded from the warranty: painted or enamelled parts, knobs, handles, mobile or removal plastic parts, light bulbs, glass parts, gaskets, electronic parts and any accessory parts and transport from the consumers, final user and/or purchases 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.

## **9. 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.

## **10. 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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