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## ORIGINAL OPERATING AND INSTRUCTION MANUAL GAS OVEN SMART

MKF 464 GS- MKF 416 GS - MKF 511 GS  
MKF 664 GS – MKF 616 GS – MKF 711 GS  
MKF 1064 GS – MKF 1016 GS - MKF 1111 GS





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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	Imazio Oscar
Address of the person in charge of the technical file	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Product type	Gas oven
Purpose of the product	Cooking food
Model	MKF 464 GS- MKF 416 GS - MKF 511 GS MKF 664 GS – MKF 616 GS – MKF 711 GS MKF 1064 GS – MKF 1016 GS - MKF 1111 GS
s/n	

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

Machinery directive 2006/42/CE;

Electromagnetic compatibility directive 2014/30/UE

Gas Appliances (EU) Regulation 2016/426

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

EN 60335-1; EN 60335-2-42 ; EN 60335-2-102

EN 55014-1; EN 55014-2; EN 61000-3-2; EN 61000-3-3; EN 62233

EN 203-1 ; EN 203-2-2

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

General product safety directive 2001/95/CE;

Restriction of hazardous substances in electrical and electronic equipment directive 2011/65/UE;

Waste electrical and electronic equipment directive 2012/19/UE.

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

TECNOEKA Srl hereby declares that the above-mentioned products meet the requirements of (EC) Regulation 1935/2004

Borgoricco, 20/01/2021.

  
Firma Rappresentante CDA (Lora Cristina)

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### **Warning 1:**

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.

### **Warning 2:**

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.

For European countries whose codes are reported in the "Technical Data" plate on the left side panel, the instructions for use 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).

### **Warning 3:**

These instructions apply only if the oven rating plate has the EU country code. If not, refer to the additional technical instructions that will provide directions on how to adapt the appliance to the conditions of use of the other non-EU countries.

### **Warning 4:**

The appliance can be used by children under 8 years of age and by people with reduced physical, sensory or mental capacity, unexperienced or without the required knowledge, provided they are supervised or after they have been given instructions on how to use the appliance safely and understand the hazards related to it. Children must not play with the appliance. Cleaning and maintenance intended to be performed by the user must not be carried out by children without supervision.

## **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 using the appliance.

Electrogas convection ovens come with a regular CE marking issued by a Notified Body, appointed and responsible for assessing compliance with the essential requirements set out in gas appliances Regulation (EU) 2016/426. The oven or the quality of the manufacturing system undergo regular monitoring through audits in order to verify compliance with the certified type, as required by the Regulation.


The appliance can be marketed in all EU countries whose code is reported on the technical data plate. It must be installed in accordance with local laws concerning the installation of electrogas appliances for collective use, with the accessories and adjustments functional to the country of destination, which are described in the use and maintenance manuals written in the original language.

The oven is fitted with an atmospheric burner and a heat exchanger burner to heat the cooking chamber. The heat is transferred through internal bidirectional fans. The cooking settings (time, temperature and steam production) they are set by acting on the relative adjustment elements on the control panel.



## 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. Wear appropriate protective thermal clothing to prevent burns.
- During operation, with the door open, do not remove the fan cover; do not touch the moving fans and resistors which are still hot.
- The maximum working height, referred to the highest surface level, must be 160 centimetres from the

floor. After installing the appliance apply the suitable adhesive symbol  (supplied) at a height of 160 centimetres.

- To prevent boiling, do not use containers filled with liquids or food that liquefy with heat, in excessive amounts that cannot be easily kept under control. For this reason, only use trays that let you see inside the container. When extracting a tray containing hot liquid pay attention not to spill any liquid.
- Before removing the food from the oven after cooking with the needle shaped thermal probe (core probe), carefully extract the still hot probe from the food, taking care not to leave it hanging outside the cooking chamber.
- Do not open the door during washing operations, as chemical substances (corrosive) used for cleaning and hot fumes might escape.



## ELECTRIC SHOCK HAZARD

- Before performing any cleaning on the appliance, disconnect the power supply (act on the safety magnetic circuit breaker) the gas supply (close the gas tap) and water supply (close the water cock). Let it cool completely.
- Any modification to the electrical system that might be required to be able to install the appliance must be carried out by competent personnel only.
- The power supply system must be fitted with effective earthing connection according to the regulations in force.
- In the permanent connection to the mains, a protective pole switch must be provided 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) or detergent residues, 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.
- In the event of failure or poor operation, switch off the appliance, close the water supply cock, disconnect the power supply, shut off gas and contact an authorised Technical Support Centre.
- This appliance shall be used only for the purposes for which it was designed, meaning for all types of baking of pastries, baked goods and food: fresh and frozen; for reconditioning chilled and frozen food, for steam cooking meats, fish and vegetables.
- Any other use is considered improper.
- The noise level of the appliance in operation is less than 70 dB (A).
- Check the efficiency of the smoke extraction system. Periodically check the efficiency of the extractor hood, of the smoke ducts and of the flue in the building (no soot for instance).
- Make sure there is nothing preventing the air supply to the burner and to the ventilation in the room in general. **Do not obstruct or leave anything on the flue gas outlet or the flue of the oven.**

## INFORMATION FOR THE USER

- When the appliance is first used it is recommended to operate it unladen for 40/50 minutes at a temperature of 220/230°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 (using automatic washing, if available), to assure best functionality and lengthening its life cycle.
- In the event specific detergents (degreasers) are used for cleaning stainless steel, ensure they do not contain corrosive acid substances (no presence of chlorine even if diluted) or abrasive substances. Carefully follow the instructions and warnings of the detergent's manufacturer and take precautions such as using adequate rubber gloves.
- Strictly avoid using scouring pads, steel wool and scrapers that may ruin the treated surfaces.
- In order not to irreparably damage the needle shaped thermal probe (core probe), avoid using it in high temperature cooking (OVER 230°C); also avoid letting the probe cable come into direct contact with the hot metal surfaces inside the cooking chamber.
- After use, close the gas and water stopcock, and cut off the power supply.
- Do not tamper with the devices sealed by the manufacturer; any attempt to tamper with the equipment is prohibited and will pose a hazard.
- **Improper or incorrect use of this equipment and failure to observe, in part or entirely, the instructions reported in the manual will cause the loss of right to warranty claims and relieve the Manufacturer from any liability for injury to persons or damage to property.**

## COOKING TIPS

- In placing the food in the cooking chamber, maintain a space of at least 40 mm between trays in order not to excessively obstruct air circulation.
- Do not use trays with sides higher than necessary: the sides form barriers that prevent hot air circulation.
- Preheat the oven every time before cooking to achieve top performance.
- For cooking as consistently as possible, spread the food evenly in every 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/gas connections are marked on the appliance by suitable identification plates.

## 1. 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.**

### 1.1 First ignition

The oven can be used for the first time only after the chamber has been carefully cleaned with a special detergent for stainless steel. The detergent must not contain acid substances (chloride acid, bleach, etc.) or be abrasive. Alternatively the chamber can be washed with warm soapy water or warm water and a drop of vinegar. Rinse well and dry with a soft cloth.

First ignition (without food inside the oven) serves to eliminate any unpleasant smells (which are quite normal) due to the thermal insulation heating up that covers the cooking chamber and any oil residues from assembly of the metal parts.



## 2. Instructions for the user

### 2.1 Control panel

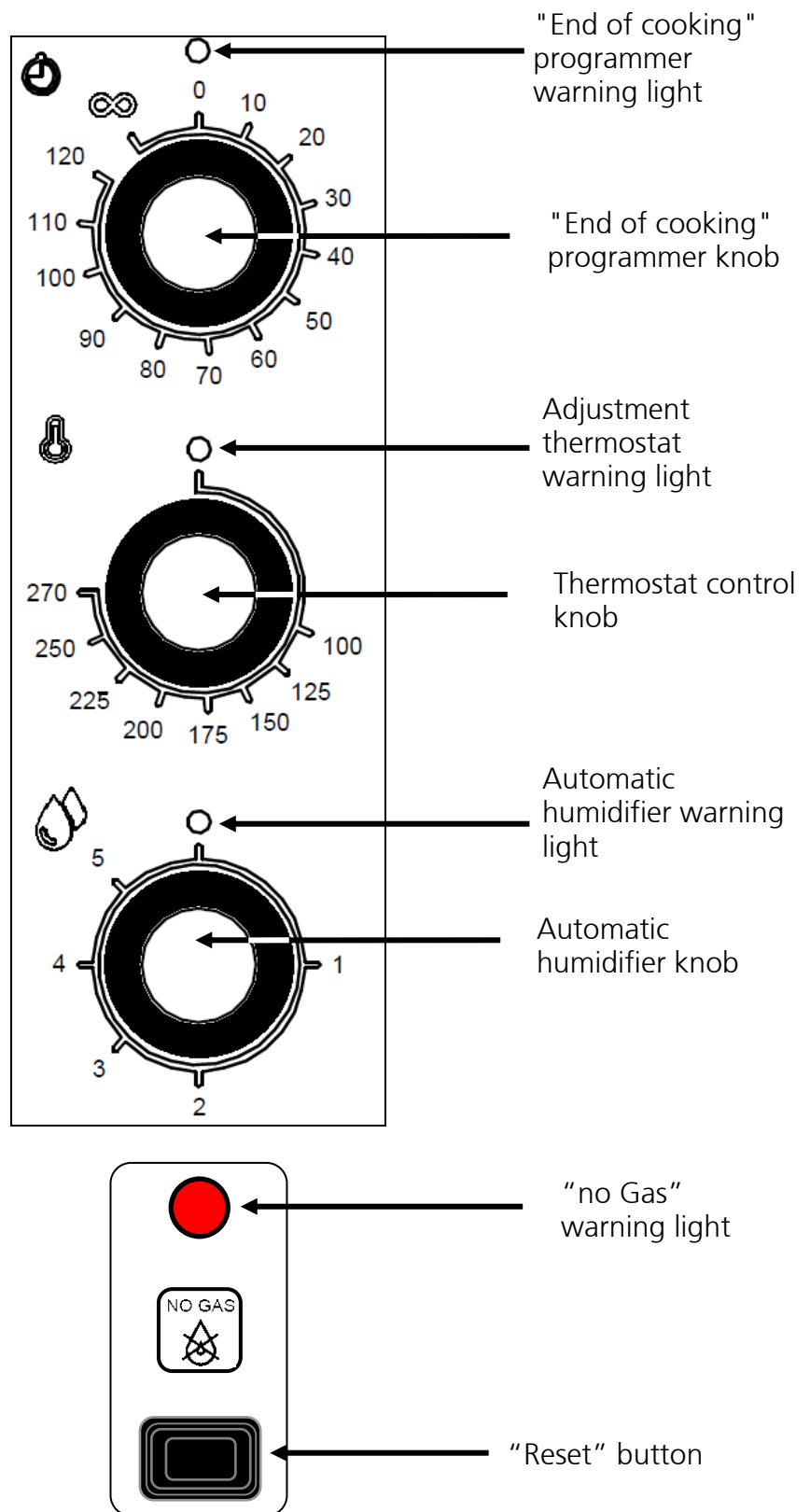



Fig.1

**Programming cooking time** - The oven is switched on by turning the programmer knob (Fig.1) to the  symbol (continuous operation) or to the selected cooking time (up to 120 minutes); in the latter case the end of cooking is signalled by the oven switching off automatically.

**Programming cooking temperature** - Turn the thermostat knob (Fig.1) to adjust the temperature selected for cooking.

**Programming humidity/steam quantity** - To generate humidity/steam during the operation of the oven (hot cooking chamber), turn the knob of the automatic humidifier (Fig.1) to the desired value (from 1 to 5). By turning the knob to the • (off) position the humidifier stops working.

#### **Important**

- By turning the knob to positions from "1" to "4" the humidifier works by generating humidity/steam (water is fed into the cooking chamber) at automatically adjusted and cyclically repeated time intervals. (A higher number corresponds to a longer time of humidifier operation, therefore greater steam production).
- Turning the knob to position "5" disables the automatic control of the humidifier which works by continuously feeding water into the cooking chamber (continuous humidity/steam production).
- Before turning on the automatic humidifier, stabilise the temperature inside the cooking chamber to a value of at least 120°C in order to optimise the production of humidity/steam.

#### **"Reset" button**

For the "thermal release" of the oven, simply press the "Reset" button located in the direction of the pilot light "No Gas". The ignition of the burner is automatically repeated. The "Reset" button must be pressed after at least 5/6 seconds after "No Gas" lights on.

#### **IMPORTANT!**

*The "RESET" can be repeated for up to 5 consecutive times, after which the control unit operating the ignition is inhibited for 15 minutes (safety timeout).*

**"End of cooking" programmer warning light** - The green light of the programmer (Fig.1) indicates that the oven is working and that the cooking time is active.

**Control thermostat warning light** - The orange warning light of the control thermostat (Fig.1) turns off every time the programmed temperature is reached in the cooking chamber. It switches on again when the thermostat is triggered to re-establish this temperature.

**Automatic humidifier warning light** - The orange warning light of the automatic humidifier (Fig.1) indicates that the water solenoid valve is operating and therefore humidity/steam is being produced in the cooking chamber.

#### **Indicator light "no gas"**

When the "No Gas" indicator lights red, it means that oven gets the "thermal block", that is the burner fails to start. It lights up whenever, during the starting of the oven or during operation, the regular flow of gas to the burner fails (no flame).

**Internal oven light** - With the oven in operation, the internal light is always on.

**To turn off the oven** - Place the "end of cooking" programmer and thermostat knobs in the off position. After use, close the water shut-off tap upstream of the appliance and disconnect it from the power supply.

## **2.2 Baking**

For cooking, pre-heat the oven to the desired temperature before inserting the food. When the oven has reached the required temperature, introduce the food and check the cooking time. Turn off the oven 5 minutes before the theoretical time to recover the stored heat.

- **Convection cooking (dry heat)** - Switch the oven on and turn the thermostat knob to the desired temperature.

- **Convection cooking + humidity/steam (dry heat + damp heat)** - Switch the oven on. Turn the thermostat knob to the desired temperature and the automatic humidifier knob to the selected amount of humidity/steam.
- **Defrosting** - Switch the oven on and turn the thermostat and automatic humidifier knobs to off (•).

### **3. Cleaning**

#### **3.1 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.

To aid cleaning remove the side grilles. The cleaning detergents must not contain abrasive substances or substances of acid/corrosive nature. In case of lack of appropriate detergents it is sufficient to clean the cooking chamber with a sponge soaked in warm soapy water or warm water and a little vinegar. Rinse with plenty of water (use the suitable shower if available) and dry well with a soft cloth. The side grilles must be cleaned separately and fitted back on. When cleaning is completed leave the oven door slightly open.

#### **3.2 Semi-automatic cooking chamber cleaning**

spray specific degreaser for stainless steel on the internal walls of the cooking chamber, on the side grilles, on the fan covers (do not spray onto the fans through the grille) and on the internal door glass;

let the product act for about 20 minutes with closed door;

switch the oven on adjusting the temperature at 70-80°C;

run a cycle with maximum steam (100%) for about 15 minutes;

upon completing the cycle switch off the oven, let the cooking chamber cool and rinse it with plenty of water (use the suitable shower if available);

dry by running a heating cycle adjusting the temperature at 150-160°C for about 10 minutes (repeat the cycle if necessary).

When cleaning is completed leave the oven door slightly open.

#### **3.3 Cleaning fans**

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

#### **3.4 Door gasket cleaning**

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 residue must be removed with special care, without using sharp metal tools that might irreparably damage the gasket.

#### **3.5 Door cleaning**

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.

#### **3.6 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".

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.

### 3.7 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 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

## 5. Technical support

Before leaving the factory this appliance has been calibrated and tested by experienced and skilled personnel in order to obtain the best operation results. Any repair or calibration must be carried out with the utmost care and attention, solely using 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).

## 6. 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.



## **7. Conventional warranty**

The Tecnoeka product is designed for food use only and is covered by warranty according to law (art. 1490 and subsequent c.c.) for Professional Customers, or customers who purchase from the Dealer with 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 undertakes to repair, at their sole discretion, only those parts of their products that prove tainted by an original fault as long as, subject to forfeiture, the customer has reported the fault within 12 months from purchase and reported the defect within 8 days from the date when it was found, in writing, attaching copy of the invoice, of the receipt or tax receipt proving the 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 the Products purchased as used or from third parties, not connected or authorised by Tecnoeka.

TECNOEKA SRL shall not be liable for damage, either direct or indirect, caused by product fault or ensuing from forced discontinuation of its use.

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

The components replaced under warranty are, in turn, covered by 6-month warranty from shipment date, certified by the transport document issued by Tecnoeka.

No one is authorised to change the warranty terms and conditions or to issue others, either verbal or written.

## **8. Availability and supply of spare parts**

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

## **9. 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 the International Sale of Movable Goods of 11.4.1980. Any dispute will be settled exclusively by the Court of Padua.

The products presented in the manual may be subject, without prior notice and responsibility for Tecnoeka Srl, to technical and design changes to improve the same without affecting their essential features of functionality and safety. Tecnoeka Srl shall not be liable for any inaccuracy due to printing or clerical errors in the presentation instruments and technical and commercial description of its products to customers.





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