

TRANSLATION OF ORIGINAL OPERATING AND INSTRUCTION MANUAL
NEXT OVEN

EKF 412 NALU - EKF 423 NP - EKF 423 NPP – EKF 423 NUP – EKF 423 NM – EKF 423 N EKF 423 NU - EKF 423 NUD

EKF 364 NUD – EKF 311 NUD
EKF 464 N – EKF 416 N – EKF 411 N
EKF 464.3 NGRILL – EKF 416.3 NGRILL – EKF 411.3 NGRILL
EKF 464 NUD – EKF 416 NUD – EKF 411 NUD
EKF 464 NALUD – EKF 416 NALUD – EKF 411 NALUD
EKF 464 NP – EKF 416 NP - EKF 464 NALP – EKF 416 NALP

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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	Ing. Da Re Gianpaolo
Address of the person in charge of the technical file	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Product type	Electric oven
Purpose of the product	Food cooking
Models	EKF 412 NALU - EKF 423 NP - EKF 423 NPP – EKF 423 NUP – EKF 423 NM – EKF 423 N EKF 423 NU - EKF 423 NUD -EKF 364 NUD – EKF 311 NUD - EKF 464 N – EKF 416 N – EKF 411 N - EKF 464.3 NGRILL – EKF 416.3 NGRILL – EKF 411.3 NGRILL - EKF 464 NUD – EKF 416 NUD – EKF 411 NUD EKF 464 NALUD – EKF 416 NALUD – EKF 411 NALUD EKF 464 NP – EKF 416 NP - EKF 464 NALP – EKF 416 NALP
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 2014/30/EU;

TECNOEKA Srl declares that the above mentioned products comply with the following harmonised directives:
EN 60335-1; EN 60335-2-42
EN 55014-1; EN 55014-2; EN 61000-3-2; EN 61000-3-3;
EN 62233

TECNOEKA Srl declares that the above-mentioned products also comply with the following directives:
General product safety directive 2023/988/EU;
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, 01/01/2024.

Signature of the Board Representative (Lora Cristina)

UKCA DECLARATION OF CONFORMITY

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	Ing. Da Re Gianpaolo
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s/n	

TECNOEKA Srl declares that the above mentioned products comply with all provisions pertaining to the following directives:
Supply of Machinery (Safety) Regulations 2008;
Electromagnetic Compatibility Regulations 2016

TECNOEKA Srl declares that the above mentioned products comply with the following harmonised directives:
BS EN 60335-1; BS EN 60335-2-42
BS EN 55014-1; BS EN 55014-2, BS EN 61000-3-2; BS EN 61000-3-3
BS EN 62233

TECNOEKA Srl declares that the above-mentioned products also comply with the following directives:
General Product Safety Regulations 2005;
Direttiva di restrizione nell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche RoHS Regulations 201;
Waste Electrical and Electronic Equipment Regulations 2013.

TECNOEKA Srl declares that the above mentioned products comply with Regulation UK REACH

Borgoricco, 01/01/2025.

Firma Rappresentante CDA (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 might require maintenance are all accessible by removing the left side and back 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. 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.



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) 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.
- 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 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.
- These appliances are intended for use in commercial applications, for example in the kitchens of restaurants, canteens, hospitals and in commercial companies such as bakeries, butchers, etc., but not for the continuous production of food.
- 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 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 regularly, even daily, to ensure the best functionality and to extend its service life.
- 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.

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 connections are marked on the appliance by suitable identification plates.
- When the tilting door is wide open, there is the risk that things could be placed on the surface with the risk of irreparably damaging the door hinges.

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, in compliance with the instructions of the Manufacturer 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 INSTALLER

The following instructions are intended for skilled installers, to perform installation, electrical 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.
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.

2.1 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.

2.2 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.

2.3 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.

2.4 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.

2.5 Protective film/package disposal

TECNOEKA has been committed for years to increasing the environmental compatibility of its equipment, with continuous efforts to reduce energy consumption and waste. TECNOEKA intends to protect the environment and recommends to dispose of all different types of material, in the appropriate separate collection containers.
The protective film and packaging must be disposed of in strict compliance with the regulations in force in the country of installation of the appliance. **The various materials** (wood-paper-carton-nylon-metal tacks) that may comprise the packaging are potentially dangerous and must be kept out of reach of children and animals; **they must be duly separated and delivered to the respective collection centres** (recycling centres). In any case please adhere to the local environmental protection regulations

2.6 Stand feet kit (Only 412-423 models)

The 4 stand feet kit are located inside the device and must be screwed into the four threaded holes on the bottom base.

2.7 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 rooms must be well-ventilated with permanent aeration vents; must be equipped with the proper electrical and hydro 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 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 temperature values (e.g. deep fryers).
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.
Cooking produces hot smoke/vapour and odours which are extracted through the suitable vent device located at the top of the appliance and marked with the symbol .It is recommended to place the appliance under an extraction hood or to use the suitable **TECNOEKA. condensation hoods** in order to convey the smoke/vapour to the outside.

Warnings

Make sure there are no objects and/or materials obstructing the oven's exhaust device.

The hot smoke/vapour produced during cooking must run freely out of the exhaust device in order not to compromise the regular operation of the oven.

Inflammable materials must not be left near the oven's exhaust device.

2.7.1 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, drain pipes or anything else.

2.8 Electrical connection

The appliance's connection to the electric power network and the connection systems must comply with the applicable regulations in the country of installation. Before setting up the electrical connection ensure that:

the voltage and frequency of the power supply system match the specifications of the "technical data" plate affixed to the side of the appliance;

the power supply system is able to withstand the appliance's load (see "technical data" plate);

the power supply system is fitted with an effective earthing connection according to the regulations in force;

in the permanent connection to the electric power network, a protective pole switch must be placed between the appliance and the mains (e.g. circuit breaker) with minimum opening between the contacts of overvoltage category III (4000V) and a differential switch, sized for the load and complying with applicable regulations.

the protective pole switch used for the connection is easily accessible when the appliance is installed;

the yellow/green earthing cable is not interrupted by the switch;

when the appliance is running, the power supply voltage does not deviate from the rated voltage value by ±10%.

Ensure that the power supply cable does not come into contact with the appliance's hot parts.
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 must be connected to an equipotential system the effectiveness of which must be suitably assessed according to applicable regulations. This connection must be set up between appliances through the suitable terminal which is marked with the symbol ⏚. The equipotential conductor must have a minimum section of 2.5mm^2.
The equipotential terminal is on the back of the appliance (see the attached "Technical Data Sheet").

2.9 Power supply cable connection (replacement)

The appliance is fitted with a power supply cable connected to the internal terminal board; if it needs to be replaced with a longer one or because it is damaged, it can only be done with another cable having the same electrical characteristics (insulation type/number of conductors/size of conductors in mm²).
Remove the back and/or the right side of the appliance to access the power supply terminal board. Loosen the cable retainer located on the rear (at the bottom) of the appliance (see the attached "Technical Data Sheet"). Disconnect the power supply cable from the terminal board and remove it from the relative cable gland. Insert the new power supply cable in the cable gland up to the terminal board. Prepare the conductors for the connection with the terminal board so that the earth conductor is the last to be extracted from its terminal should the cable be accidentally pulled.
The cable connection must be **type "Y"** and the insulation of the cable sheath must match type **H07RN-F**.
The correct section of the cable is shown on the diagram of the power supply terminal board, according to

the type of connection between appliance and mains (The cable must match the features in the attached "Technical Data Sheet").
When connected, tighten the cable retainer on the back of the appliance and reassemble the left side and/or the back.

230V ~

Connect the conductor of **phase (L)** of the cable to the terminals of the terminal board marked with **"1", "2" and "3" (brown conductor)** and the **neutral (N)** conductor to the terminals marked with "4" and "5" **(blue conductor)**; the **ground** conductor **(yellow/green)** must be connected to the terminal marked with the symbol ⏚ (see diagram available by the terminal board).

230V 3PH ~

Connect the phase conductors **(L1, L2, L3)** of the cable, respectively, to the terminal blocks marked **"1"** and **"2" (brown conductor)**, **"3" and "4" (black conductor)**, and **"5" (gray conductor)**; the **ground** conductor **(yellow/green)** should be connected to the terminal marked with the ⏚ symbol (see diagram available near the terminal block).

380/400V 3PH +N~

Connect the **3 phase** conductors **(L1, L2, L3)**, the **neutral** conductor **(blue)** to the terminal marked **"N"** and the **ground** conductor **(yellow/green)** to the terminal marked with the ⏚ symbol (see diagram also available near the terminal block)

2.10 Connection to the water mains (prepared models only)

The appliance must be supplied with drinking water at a maximum temperature of 30°C.
The water pressure must be between 100 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.

2.10.1 Water inlet for humidification / steam (prepared models only)

The appliance is equipped with a standardised flexible hose (1.5 metres) with threaded ¾" female fittings and relative gaskets (Fig. 1). Old joints must not be re-used.
The appliance must be supplied with **softened drinking water** with hardness between 0.5°f and 3°f. It is **obligatory to use a softener** to reduce the formation of limescale inside the cooking chamber. **THE MANUFACTURING COMPANY DISCLAIMS ANY LIABILITY FOR DIRECT OR INDIRECT DAMAGE CAUSED TO THE HOOD DUE TO FAILURE TO COMPLY WITH THIS DIRECTIVE.**
The connection to the water mains must be set up through the ¾" threaded solenoid valve located on the back (at the bottom) of the appliance (see the attached "Technical Data Sheet"), using the supplied flexible hose, with a mechanical filter and stopcock installed in between (before connecting the filter, drain off a certain amount of water to flush any dirt out of the hose).

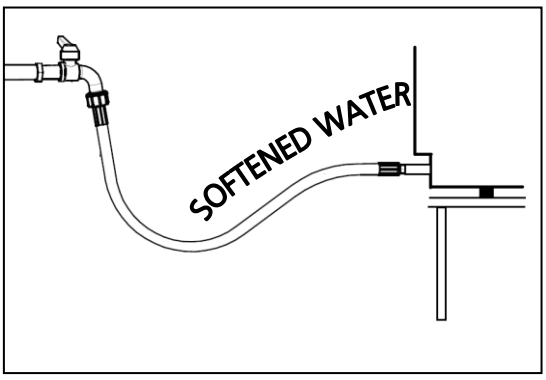


Fig.1

Warning

Any damage caused by limescale or other chemicals contained in the water are not covered by warranty.

2.11 Water drain (prepared models only)

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 16) 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.

2.11.1 Water drain for tabletop ovens (prepared models only)

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%.

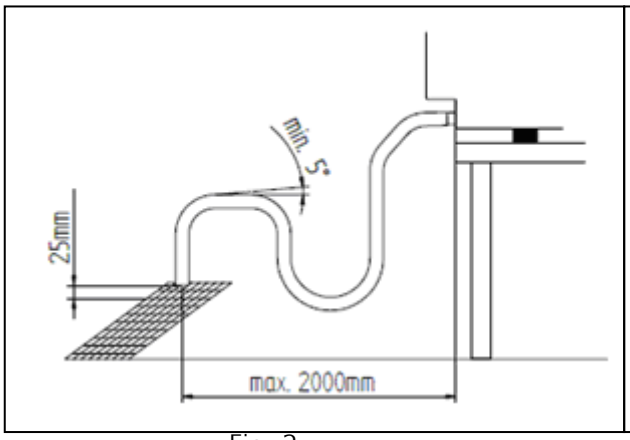


Fig. 2

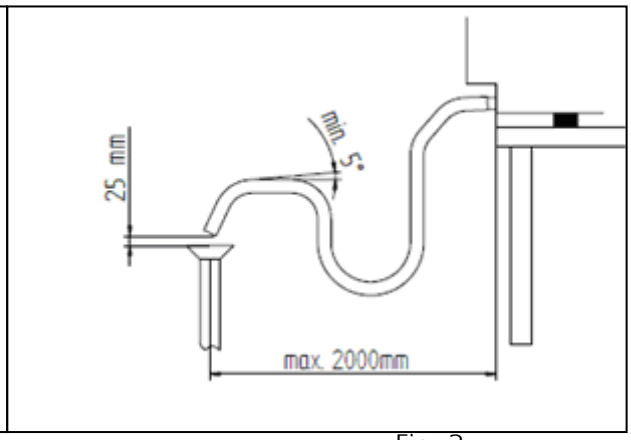


Fig. 3

2.12 Steam drain

The appliance is equipped with a special metal pipe (DN30) for the discharge of steam from the cooking chamber.
No other type of pipe can be connected to this pipe, which protrudes from the back of the casing.
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.
Increasing the length of the original drain hose may result in the formation of abnormal "condensation" in the cooking chamber.
To prevent steam from escaping from the exhaust pipe, place the appliance under the extractor hood, or connect it to the "TECNOEKA" extractor hood/condensing hood, specific for the appliance model used.

3. USER INSTRUCTIONS

3.1 Control panel

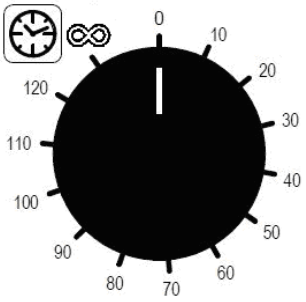


Fig.4
Programmer knob "end of cooking"

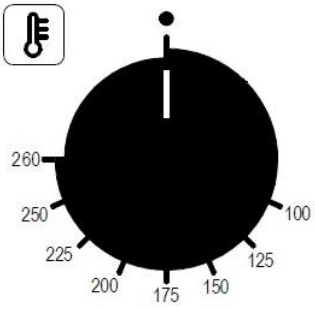


Fig.5
Thermostat control knob

- "End of cooking" programmer indicator light	
- Thermostat control indicator light	

Pre-set models only:

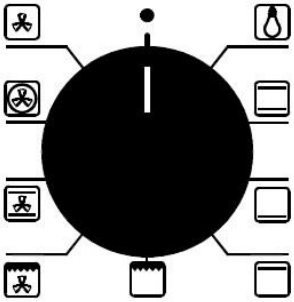


Fig.6
Function selector knob

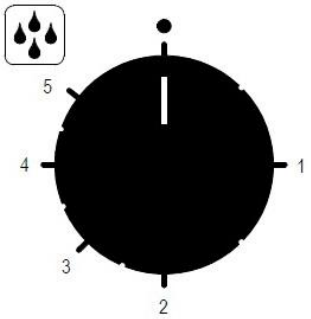


Fig.7
Humidification adjustment knob

- Humidifier button **(Fig.8)**	
- GRILL button **(Fig.9)**	
- Humidification indicator light	

Cooking time programmino - The oven is put into operation by turning the programmer knob (Fig.4) 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 automatic switch-off of the oven.

Cooking temperature programming - Turn the thermostat control knob (Fig.5) to the selected cooking temperature.

Humidity/steam quantity programming (pre-set models only) - To generate humidity/steam during oven operation (hot cooking chamber), turn the automatic humidifier knob (Fig.7) to the desired value (1 to 5). Turning the knob to the - (off) position stops the humidifier.

Important

- By turning the knob to positions "1" to "4", the humidifier operates by generating moisture/steam (water supply into the cooking chamber) at automatically adjusted and repeated cyclic intervals. (A higher number corresponds to a longer humidifier running time and thus a higher moisture/steam production).
- Turning the knob to position "5" deactivates the automatic control of the humidifier, which operates by continuously feeding water into the cooking chamber (continuous production of humidity/steam).
- Before starting up the automatic humidifier, stabilise the temperature inside the cooking chamber at a value of at least 120°C in order to optimise the moisture/steam production.

Humidifier button - While the oven is in operation, when the oven is in a hot chamber (150-160°C), press the button that controls the humidifier for a few seconds to generate steam inside.

Programmer's "end of cooking" indicator lamp - The green indicator lamp on the programmer indicates that the oven is running and the cooking time is active.

Control thermostat indicator lamp - The orange control thermostat indicator lamp goes out whenever the programmed temperature is reached in the cooking chamber. It comes back on when the thermostat intervenes to re-establish this temperature.

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

Oven interior light - With the oven in operation, the interior light is always on.

To turn the oven off - Set the "end of cooking" programmer and thermostat knobs to the off position. At the end of use, close the water shut-off tap upstream of the appliance and switch off the power supply.

3.1.1 Multifunction

For the multifunctional, please refer to figure Fig.6

Traditional cooking - Start the oven. Turn the function selector knob (Fig.6) to the symbol and that of the thermostat at the desired temperature. For differentiated cooking on the bottom or top, turn the function selector knob to the symbol or symbol .

Grill cooking - Start the oven. Turn the function selector knob to symbol and the thermostat knob to the desired temperature (IMPORTANT: grill cooking must be carried out with the oven door closed).

Ventilated grill cooking - Start the oven. Turn the function selector knob to the symbol and the thermostat knob to the desired temperature (IMPORTANT: grilling must be done with the oven door closed).

Conventional ventilated cooking - Start the oven. Turn the function selector knob to the symbol and the thermostat knob to the desired temperature

Convection cooking - Start the oven. Turn the function selector knob to the symbol and the thermostat knob to the desired temperature.

Defrosting- Start the oven. Turn the function selector knob to the symbol and turn the thermostat knob to off.

3.2 Oven cooking

For cooking, preheat the oven to the desired temperature before placing the food. When the oven has reached the 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 + humidity/steam (dry heat + humid heat) (pre-set models only)
- Start the oven. Turn the thermostat knob to the desired temperature and the manual humidifier button.
- Grill (pre-set models only) - Start the oven. Press the grill switch (Fig.9) and turn the thermostat knob to the desired temperature.

4. CLEANING

4.1 Manual 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.

4.2 Semi-automatic 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 the door closed.
switch the oven on adjusting the temperature at 100-120°C.
Run a cycle with 100% steam (automatic humidifier knob in position "5") 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 180-200°C for about 10 minutes (repeat the cycle if necessary).
When cleaning is completed leave the oven door slightly open.

4.3 Cleaning the 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.

4.4 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.

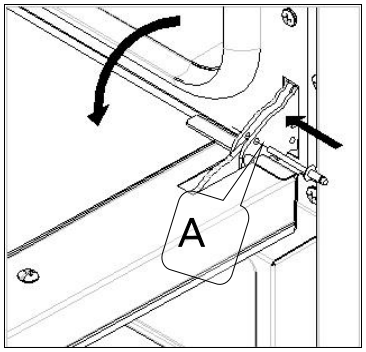
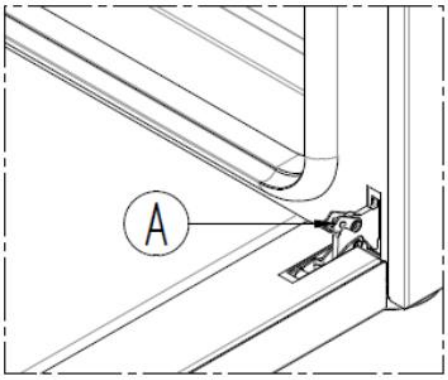
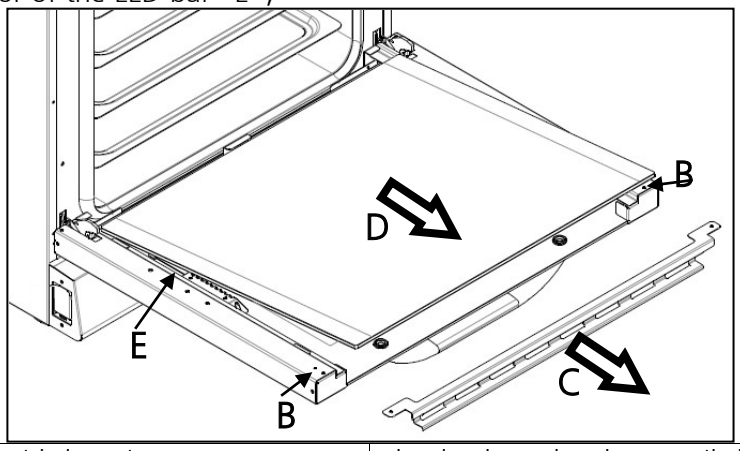
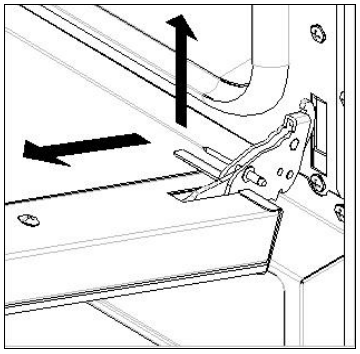
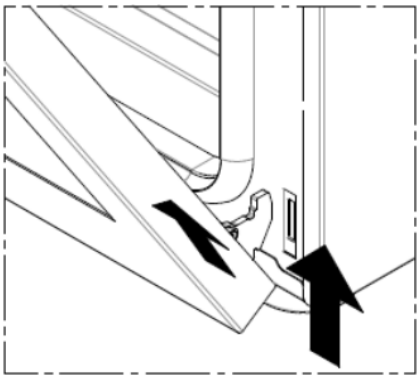
4.5 Cleaning the door

The door glass inside the cooking chamber can be cleaned using the same type of degreaser used to manually clean the cooking cabinet; otherwise, a normal (non-toxic) glass cleaning product can be used. A common glass cleaner can also be used to clean the glass of the door facing outwards. In any case, you can simply use lukewarm soapy water. After rinsing, dry the glass surface thoroughly with a soft cloth.

In the event that opacities form between the two glass panes of the door, these can be removed as the two panes can be inspected.

(only for prepared models)

For a more thorough cleaning of the oven door, it is advisable to proceed as follows:

<table>
<tr><td>fully open the door;</td><td>open the door;</td></tr>
<tr><td>insert the equipped plugs in the “A” holes on the hinges;

</td><td>completely turn the movable hinge part “A”;

</td></tr>
<tr><td colspan="2">Remove the 2 screws “B” of the metal profile “C” and remove it;
Remove by pulling out the internal glass “C”;
Disconnect the connector of the LED bar “E”;

</td></tr>
<tr><td>lift the door gently and withdraw it;
</td><td>slowly close the door until the mechanical “block”, lift it and remove it;
</td></tr>
<tr><td colspan="2">put back the door in the initial position by operating inversely.</td></tr>
</table>

4.6 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 "Information for the user" paragraph.
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.

4.7 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.

5. MAINTENANCE INSTRUCTIONS

A periodic check (at least once a year) of the appliance contributes to extending its service life and assures proper operation.
Any maintenance operation on the appliance must only be done by highly qualified personnel trained in the operations being performed and authorised by **TECNOEKA.** Operations must be carried out in accordance with the safety regulations in force in the country where the appliance is installed, pursuant to the regulations relative to plants and to workplace safety.
Before carrying out any maintenance on the appliance it must be disconnected from the mains and allowed to cool down.
The Manufacturer is not responsible for any appliance faults caused by defective maintenance.

5.1 Access to the components for inspection

Removing the back;

- Tangential motor (on back)
- Circular resistance
- Radial motor
- Humidification solenoid valve
- Piping/humidification unit
- Contactor
- Power supply terminal block
- Hood terminal block
- Safety thermostat
- Condenser
- Cam programmer (motor reversing switch)

Removing the right side:

- Door microswitch
- Control thermostat bulb
- LED lighting power supply unit

Removing the control panel in the front:

- Timer ('End of cooking')
- Control thermostat
- Automatic humidifier
- Indicator lamps
- Grill button
- Multifunction selector
- Humidifier button

5.2 Thermal safety 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 is activated, the power supply to the appliance is cut off.
The safety thermostat is located inside of the appliance.

Important

Safety thermostat should only be reactivated after eliminating the anomaly that caused them to trip. This can only be done by a Service technician.

5.3 Replacing cooking chamber gasket

The cooking chamber seal has a rigid profile with retention tabs. This profile is inserted into the perimeter seat on the 'front' of the chamber.

To replace the gasket, simply remove the used one from the housing (pull firmly at the 4 corners) and, after cleaning the housing of any impurities, insert the new gasket (we recommend moistening the gasket profile with soapy water to facilitate assembly).

6. TROUBLESHOOTING

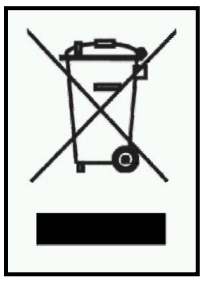
Type of fault	Cause of the fault	Corrective action
Control panel warning lights totally off (The oven does not work)	- Non-compliant connection to the power mains	- Check the connection to the mains
	• No mains voltage	• Restore the power supply voltage
	• Safety thermal device triggered	• Contact a skilled technician
Cooking cycle set: the oven does not work	- Door open or ajar	- Close the door properly
	• Door microswich damaged	• 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
	• Resistor not powered or damaged	• 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
The thermal safety device is activated continuously	- Damaged device	- Contact a skilled technician
	• Control thermostat damaged	• Contact a skilled technician

7. TECHNICAL SUPPORT

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

8. DISPOSAL OF THE APPLIANCE

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



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

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

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

9. CONVENTIONAL WARRANTY

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

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

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

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

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

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

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

Components replaced under warranty are, in turn, covered by a 6-month warranty from the shipping date, certified by the transport document issued by Tecnoeka.
No-one is authorised to change the warranty terms and conditions or to issue others, neither verbal nor written.

10. AVAILABILITY AND SUPPLY OF SPARE PARTS

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

11. APPLICABLE LAW AND COMPETENT COURT

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

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

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