

INSTALLATION INSTRUCTIONS  
AND RECOMMENDATIONS FOR USE AND MAINTENANCE

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## WE'RE THINKING OF YOU

Thank you for purchasing our appliance. You've chosen a product that brings with it decades of professional experience and innovation. Ingenious and stylish, it has been designed with you in mind. So whenever you use it, you can be safe in the knowledge that you'll get great results every time.

## CUSTOMER CARE AND SERVICE

We recommend the use of original spare parts.

When contacting Service, ensure that you have the following data available.

The information can be found on the rating plate. Model, PNC, Serial Number.

Warning / Caution-Safety information

General information and tips

Environmental information

Subject to change without notice.

# 1. SAFETY INFORMATION

Before the installation and use of the appliance, carefully read the supplied instructions. The manufacturer is not responsible if an incorrect installation and use causes injuries and damages. Always keep the instructions with the appliance for future reference.

## 1.1 Children and vulnerable people safety



### **WARNING!**

Risk of suffocation, injury or permanent disability.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they are supervised by an adult or a person who is responsible for their safety.
- Do not let children play with the appliance.
- Keep all packaging away from children.
- Keep children and pets away from the appliance when it operates or when it cools down. Accessible parts are hot.
- If the appliance has a child safety device, we recommend that you activate it.
- Cleaning and user maintenance shall not be made by children without supervision.

## 1.2 General Safety

- The appliance and its accessible parts become hot during use. Do not touch the heating elements.
- Do not operate the appliance by means of an external timer or separate remote-control system.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.
- Never try to extinguish a fire with water, but switch off the appliance and then

cover flame e.g. with a lid or a fire blanket.

- Do not store items on the cooking surfaces.
- Do not use a steam cleaner to clean the appliance.
- Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they can get hot.
- If the glass ceramic surface is cracked, switch off the appliance to avoid the possibility of electric shock.

## 2. SAFETY INSTRUCTIONS

### 2.1 Installation



#### **WARNING!**

Only a qualified person must install this appliance.

- Remove all the packaging.
- Do not install or use a damaged appliance.
- Obey the installation instruction supplied with the appliance.
- Keep the minimum distance from the other appliances and units.
- Always be careful when you move the appliance because it is heavy. Always wear safety gloves.
- Seal the cut surfaces with a sealant to prevent moisture to cause swelling.
- Protect the bottom of the appliance from steam and moisture.
- Do not install the appliance adjacent to a door or under a window. This prevents hot cookware to fall from the appliance when the door or the window is opened.
- If the appliance is installed above drawers make sure that the space, between the bottom of the appliance and the upper drawer, is sufficient for air circulation.
- The bottom of the appliance can get hot. We recommend to install a non-combustible separation panel under the appliance to prevent access to the

bottom.

## 2.2 Electrical connection



### **WARNING!**

Risk of fire and electrical shock.

- All electrical connections must be made by a qualified electrician.
- The appliance must be earthed.
- Before carrying out any operation make sure that the appliance is disconnected from the power supply.
- Use the correct electricity mains cable.
- Do not let the electricity mains cable tangle.
- Make sure the mains cable or plug (if applicable) does not touch the hot appliance or hot cookware, when you connect the appliance to the near sockets
- Make sure the appliance is installed correctly. Loose and incorrect electricity mains cable or plug (if applicable) can make the terminal become too hot.
- Make sure that a shock protection is installed.
- Use the strain relief clamp on cable.
- Make sure not to cause damage to the mains plug (if applicable) or to the mains cable. Contact the Service or an electrician to change a damaged mains cable.
- The electrical installation must have an isolation device which lets you disconnect the appliance from the mains at all poles. The isolation device must have a contact opening width of minimum 3mm.
- Use only correct isolation devices: line protecting cut-outs, fuses (screw type fuses removed from the holder), earth leakage trips and contactors.

## 2.3 Use



### **WARNING!**

Risk of injury, burns or electric shock.

- Use this appliance in a household environment.
- Do not change the specification of this appliance.
- Do not use an external timer or a separate remote-control system to operate the appliance.
- Do not let the appliance stay unattended during operation.
- Do not operate the appliance with wet hands or when it has contact with water.
- Do not put cutlery or saucepan lids on the cooking zones. They become hot.
- Set the cooking zone to “off” after use.
- Do not use the appliance as a work surface or as a storage surface.
- If the surface of the appliance is cracked, disconnect immediately the appliance from the power supply. This to prevent an electrical shock.



**WARNING!**

Risk of fire or explosion .

- Fats and oil when heated can release flammable vapours. Keep flames or heated objects away from fats and oils when you cook with them.
- The vapours that very hot oil releases can cause spontaneous combustion.
- Used oil, that can contain food remnants, can cause fire at a lower temperature than oil used for the first time.
- Do not put flammable products or items that are wet with flammable products in, near or on the appliance.
- Do not try to extinguish a fire with water. Disconnect the appliance and cover the flame with a lid or a fire blanket.



**WARNING!**

Risk of damage to the appliance.

- Do not keep hot cookware on the control panel.
- Do not let cookware to boil dry.

- Be careful not to let objects or cookware fall on the appliance. The surface can be damaged.
- Do not activate the cooking zones with empty cookware or without cookware.
- Do not put aluminium foil on the appliance.
- Cookware made of cast iron, aluminium or with a damaged bottom can cause scratches on the glass ceramic. Always lift these objects up when you have to move them on the cooking surface.

## **2.4 Care and Cleaning**



### **WARNING!**

Risk of damage to the appliance.

- Clean regularly the appliance to prevent the deterioration of the surface material.
- Do not use water spray and steam to clean the appliance.
- Clean the appliance with a moist soft cloth. Only use neutral detergents. Do not use abrasive products, abrasive cleaning pads, solvents or metal objects.

## **2.5 Disposal**

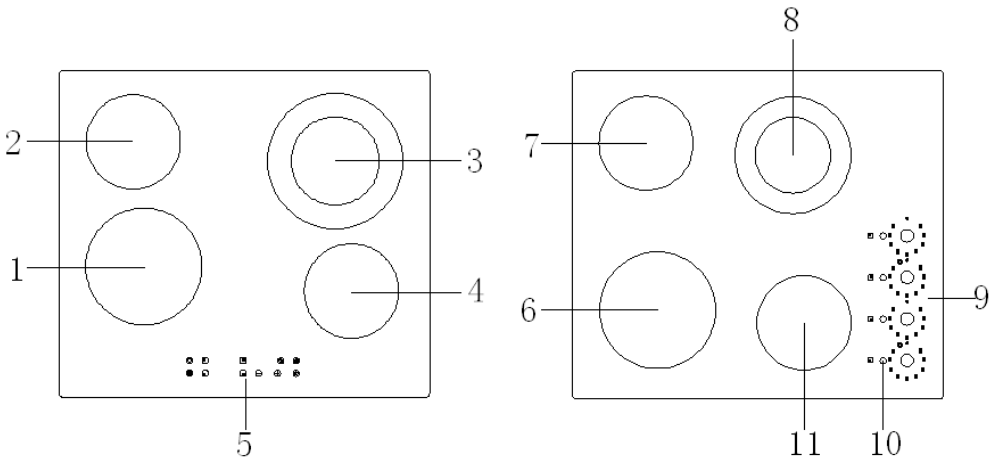


### **WARNING!**

Risk of injury or suffocation.

- Disconnect the appliance from the mains supply.
- Cut off the mains cable and discard it.

## **3. PRODUCT DESCRIPTION**

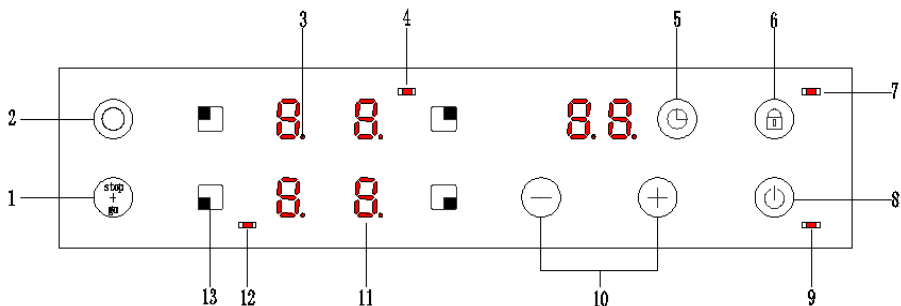


1. Cooking zone
2. Cooking zone
3. Cooking zone
4. Cooking zone
5. Control panel
6. Cooking zone
7. Cooking zone
8. Cooking zone
9. Control zone
10. hot indication
11. Cooking zone

**NOTE:** Please refer to the practicality type and functions.





### 3.1 Control panel layout







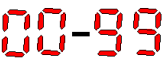




Use the sensor fields to operate the appliance. The displays and indicators tell which functions operate.

NO.	Sensor field	Function
1		Stop and Go ON/OFF button
2		Switching on the outer circle of a double zone
3		Indicator lamp (Selecting the timer)
4,12		Indicator lamp (Outer circle of a double zone switched on)
5		Selecting the timer
6		Child Lock button
7		Indicator lamp (Selecting the child lock)

8		ON/OFF button
9		Indicator lamp (Selecting ON)
10	+/-	Plus/Minus button
11		To show the power setting.
13		Cooking zone indicator

### 3.2 Heat setting displays

Display	Description
	The cooking zone is deactivated.
	The cooking zone operates.
	Selecting Stop and Go function
	A cooking zone is still hot (residual heat).
	Timer display
	Selecting Auto heat-up function
	Cooking zone ready for use

### 3.3 Residual heat indicator





**WARNING!**



The risk of burns from residual heat!

## 4. DAILY USE

### 4.1 Switching the hob on and off

Touch  for 1 second to activate the appliance, the indicator  comes



on. Touch  for 1 second to deactivate the appliance, the indicator







goes out.

If no further entry is made, the hob will switch itself off after 30s for safety reasons.






### 4.2 Switching on a cooking zone and setting a power level

- Touch  for 1 second,  will appear in each of the cooking zone displays.

Touch the button  or  or  or  for selecting the cooking zone you want, '0' will flash in the cooking zone display





- Whilst the '0' is flashing, select a power level of between 1 and 9 by touching the – or + button. If you touch and hold the – or + button for 3s, the power level will be in a fast setting.

- The power level selected flashes in the display for a few seconds and then the cooking zone start to work.





- Touch  or  or  or  for 3s, the selecting cooking zone will be switched off. Or touch  to turn off the whole selecting cooking zones.

### 4.3 Activation and deactivation of the outer rings

#### Activation of the outer rings








- Touch the button  or  for selecting the cooling zone you want.
- Select the power level you require.
- While the power level is flashing, touch the button  to activation the outer ring. The indicator lamp  comes on.

#### Deactivation of the outer rings

- Touch the button  or  for selecting the cooling zone you want.
- While the power level is flashing, touch the button  to deactivate the outer ring. The indicator lamp  goes off.

### 4.4 Auto heating-up

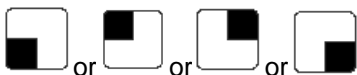
When Auto heating-up has been activated, the cooking zone switches on automatically at the highest power setting and then switches to the continued cooking setting selected. The heating-up time depends on which continued cooking setting has been chosen.

- Touch the button  or  or  or  for selecting the cooking zone you want. Select power setting 9 by touching the – or + button.
- When the power setting 9 lights up constantly, touch + button again, the LED panel will appear  and '9'.
- While  and '9' is flashing alternately, touch the – or + button to choose the continued cooking setting, e.g. 6.
- The LED panel will flash  and '6' alternately for about 2.5mins.
- Continued cooking setting 6 will go on after the auto heating-up time up.

Continued cooking setting	Heating-up time (mins)
1	1
2	3
3	4.8
4	6.5
5	8.5
6	2.5

7	3.5
8	4.5
9	--

- During auto heating-up, you can touch the button



or

or



or

for 3s to deactivate the selecting cooking zone or touch the button  to deactivate the appliance

## 4.5 Timer

Timer makes cooking much simpler. You do not have to wait beside the hob; the selecting cooking zone will switch off automatically.

All the cooking zones can be programmed at the same time.

- Select a power level for the cooking zone you require.
- Touch the button , "00" will flash in the timer display and the indicator lamp  will light up.
- Then set the time by using the button '+' or '-' between 00 and 99. If you press and hold '+' or '-' for more than 3s, the time will increase or decrease rapidly.
- After 5s' flashing, the time set will then count down in minutes. The time remaining will be shown in the timer display.







If several cooking zones are switched on, touch the button repeatedly until the indicator lamp flashes for the cooking zone you wish to use this function.

- At the end of the countdown time the cooking zone that was linked to the countdown time will switch off automatically. And an audible signal will sound for 2mins. You can touch any button to stop the buzzing.



- To change the automatic switch-off time, touch the button repeatedly until the indicator lamp you require flash. Touch the button '+' or '-' to set the time you want.

- You can set the timer to '00' to switch off the timer function. Or touch the

button  or  or  or  for 3s to stop the selecting cooking zone.


## 4.6 Stop+Go function


Stop and Go function is set for an emergency thing happening.

- If you have some other things to do while cooking, just touch the







button . All the selecting cooking zones will turn to level 1 and the

LED display will show  .

- Touch the button  again within 10mins, the all the selecting cooking zones will work as the continued cooking setting. If not, the hob will switch off automatically.

## 4.7 Children lock

Touch the button , The indicator lamp  comes on. Operating any keys is not effective. Touch and hold again  3 seconds to unlock. The indicator lamp  goes out, the other touching keys return using situation.

## 4.8 Safety cut-off

If one or more of the cooking zones are accidentally left on, a safety cut off will activate after a certain period of time. The length of time depends on the power level that a zone or zones have been set on.

LEVEL	TIME LIMIT
1-3	8 hours
4-6	4 hours
7-9	2 hours

## 4.9 Key sound



Touch ‘+’ and ‘-’ at the same time to keep the key sound or not.

## 5. HELPFUL HINTS AND TIPS

### 5.1 Cookware



Information about the cookware

- The bottom of the cookware must be as thick and flat as possible.
- Cookware made of enamelled steel and with aluminium or copper bottoms can cause the colour change on the glass ceramic surface.

### 5.2 Energy saving

How to save energy

- If it is possible, always put the lids on the cookware.
- Put cookware on a cooking zone before you start it.
- Stop the cooking zones before the end of the cooking time to use residual heat.
- The bottom of pans and cooking zones must have the same dimension.

### 5.3 The Examples of cooking applications

The data in the table is for guidance only.

<b>Heat setting</b>	<b>Use to:</b>	<b>Time</b>	<b>Hints</b>
1	Keep warm the food you cooked	as required	Put a lid on a cookware
1-2	Hollandaise sauce, melt: butter, chocolate, gelatine	5-25min	Mix from time to time
1-2	Solidify: fluffy omelettes, baked egg	10-40min	Cook with a lid on
2-3	Simmer rice and milkbased dishes, heating up ready-cooked meals	25-50min	Add the minimum twice as much liquid as rice, mix milk dishes part procedure through
3-4	Steam vegetables, fish, meat	20-45min	Add some tablespoons of liquid
4-5	Steam potatoes	20-60min	Use max. ¼ l water for 750g of potatoes
4-5	Cook larger quantities of food, stews and soups	60-150min	Up to 3 l liquid plus ingredients
6-7	Gentle fry: escalope, veal cordonbleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	As necessary	Turn halfway through
7-8	Heavy fry, hash browns, loin steaks, steaks	5-15min	Turn halfway through

9	Boil large quantities of water, cook pasta, sear meat (goulash, pot roast), deep-fry chips
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### Information on acrylamides



Important!

According to the newest scientific knowledge, if you brown food (specially the one which contains starch), acrylamides can pose a health risk. Thus, we recommend that you cook at the lowest temperatures and do not brown food too much.

## 6. CARE AND CLEANING

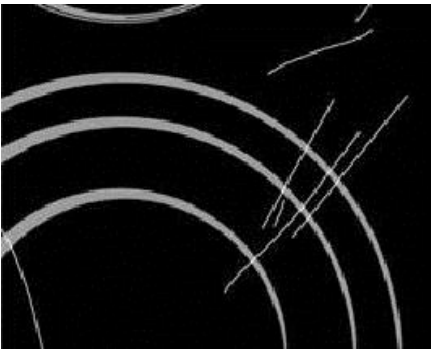
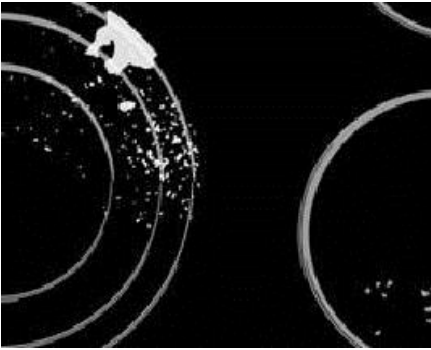


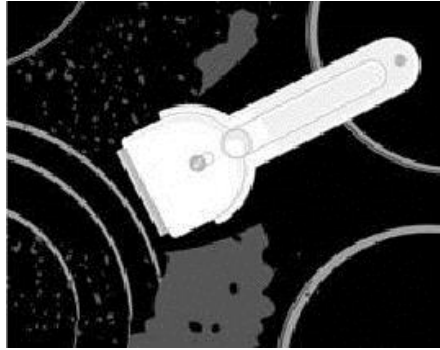
Figure 1



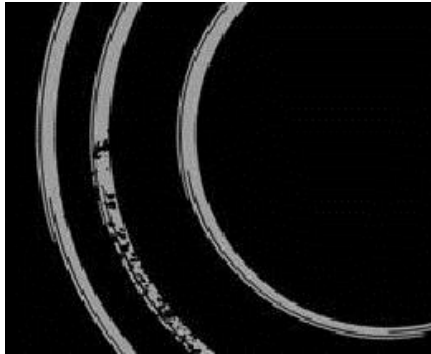
Figure 2



**Figure 3**



**Figure 4**



**Figure 5**

After each use of the glass-ceramic hob, wait for it to cool down and clean it; otherwise, even the smallest food residue will be burnt onto the hot surface next time you use the appliance.

For regular cleaning and maintenance of the glass-ceramic surface, use special conditioning agents which form a protective layer on the surface, shielding it from dirt. Before each use, wipe any dust or other particles from the hob surface and pan bottom as these could scratch the surface (Figure 1).

**Careful:** steel wool, abrasive sponges, and abrasive detergents can scratch the hob surface. Glass ceramic surface can also be damaged by aggressive sprays

and inappropriate or

insufficiently shaken (mixed) liquid cleaning agents (Figure 1 and Figure 2).

Signs and indications on the hob may be worn if aggressive cleaning aids are used on cooking zone edges, or if pans with damaged bottom or used.

Light stains can be removed by a damp soft cloth; then, wipe the surface dry (Figure 3).

Water stains can be removed using a mild solution of vinegar; however, do not use this solution to clean the frame (only with some models, as it may become dull. Do not use aggressive sprays or decalcification agents (Figure 3).

Heavier stains can be removed using special agents and utensils for cleaning the glass-ceramic hobs. When using these products, follow the instructions provided by their respective manufacturers.

Make sure any residues of cleaning agents are thoroughly removed, as they could damage the glass-ceramic hob when the cooking zones heat up (Figure 3).


Stubborn and burnt residues can be removed using a scraper. make sure the plastic part of the scraper does not come into contact with a hot cooking zone.

Be careful not to cut yourself with the scraper!

Sugar and sugar-laden food may permanently damage the glass-ceramic surface (Figure 5); therefore, they should be removed from the glass-ceramic surface as soon as possible, although the cooking zone may still be hot (Figure 4). Any change in the color of the glass-ceramic surface does not affect its operation or the stability of the surface. Such discolorations are mostly a result of burnt food residues or use of cookware made of materials such as aluminum or copper; these stains are difficult to remove.

**Warning:** All damage described above predominantly relates to the aesthetics, i.e. appearance of the appliance and do not affect its functionality directly. Such errors cannot be the subject of a warranty claim.

## 7. TROUBLESHOOTING

<b>Problem</b>	<b>Possible cause</b>	<b>Remedy</b>
You cannot activate the appliance or operate it.	The appliance is not connected to an electrical supply or it is connected incorrectly.	Check if the appliance is correctly connected to the electrical supply (refer to connection diagram).
		Activate the appliance again and set the heat setting in less than 30 seconds.
	You touched 2 or more sensor fields at the same time.	Touch only one sensor field.
	There is water or fat stains on the control panel.	Clean the control panel.
The appliance deactivates.	You put something on the sensor field 	Remove the object from the sensor field.
The residual heat indicator does not come on.	The cooking zone is not hot because it operated only for a short time.	If the cooking zone operated sufficiently long to be hot, speak to the service centre.
You cannot activate the outer ring.		Activate the inner ring first.
The sensor fields become hot	The cookware is too large or you put it too near to the	Put large cookware on the rear cooking zones if

	controls.	necessary.
Cooking zones can not be turned off.	Technical fault.	Switch the power to the cooktop off at the wall and call your Authorised Repairer or Customer Care.

If you tried the above solutions and can not repair the problem, speak to your dealer or the customer service. Give the data from the rating plate, three digit letter code for the glass ceramic (it is in the corner of the glass surface) and an error message that comes on.

Make sure, you operated the appliance correctly. If not the servicing by a customer service technician or dealer will not be free of charge, also during the warranty period. The instructions about the customer service and conditions of guarantee are in the guarantee booklet.

## 8. INSTALLATION INSTRUCTIONS



### **WARNING!**

Refer to "Safety information" chapter.



### Before the installation

- Installation of the appliance into a kitchen worktop and its connection to the power mains may only be performed by an adequately qualified technician.
- Veneer or other finish of the piece of kitchen furniture into which the hob is to be built in should be treated with heat resistant glue (100°C); otherwise, the worktop finish may be discolored or deformed.
- Cooking hob is dimensioned to be built into the worktop over a piece of kitchen furniture, with a width of 600 mm or more.

- After installation, the front two fastening elements should be freely accessible from below.
- Hanging, or wall-mounted kitchen elements should be installed high enough not to interfere with the work process.
- The distance between the cooking hob and the kitchen hood should be no less than indicated in the instructions for kitchen hood installation. The minimum distance is 650 mm.
- The distance between the appliance edge and the adjacent tall kitchen furniture element should amount to no less than 40 mm.
- Use of massive wood decoration plates or boards on the worktops behind the cooking hob is permitted, if the minimum distance remains the same as indicated in the installation drawings.
- Minimum distance between the built-in cooking hob and the rear wall is indicated on the installation drawing.

Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the glass ceramic (glass) cooking hob (see figure above). Do not install the appliance without the foam gasket!

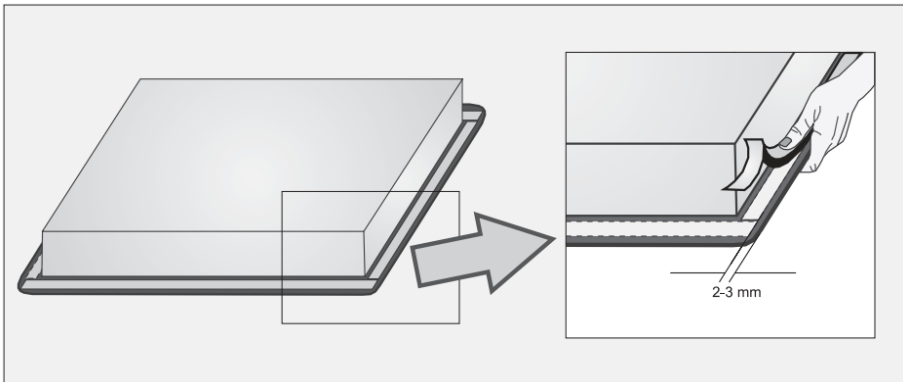
### **8.1 The gasket should be attached to the appliance in the following way:**

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side of the glass, approximately 2-3 millimetres from the edge (as shown in the figure). The gasket must be attached along the entire length of the glass edge and should not overlap at the corners. When installing the gasket, make sure that the glass does not come into contact with any sharp objects.

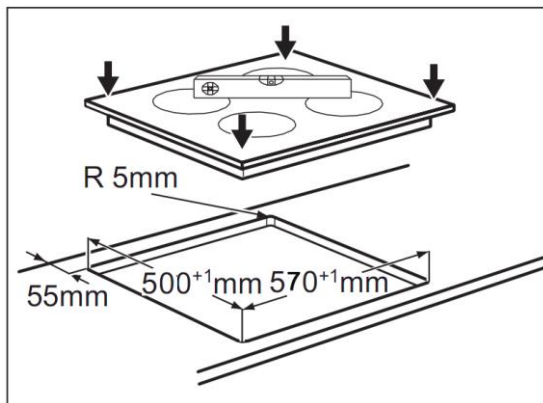
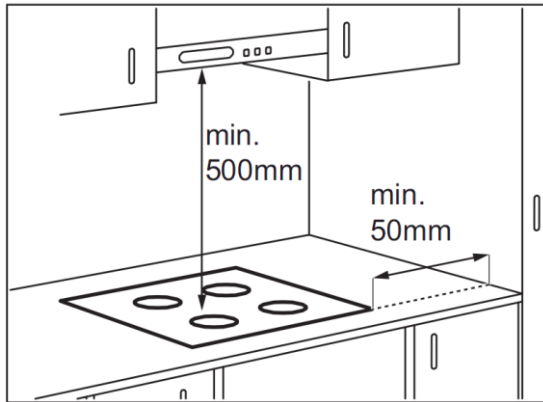
#### **NOTE!**

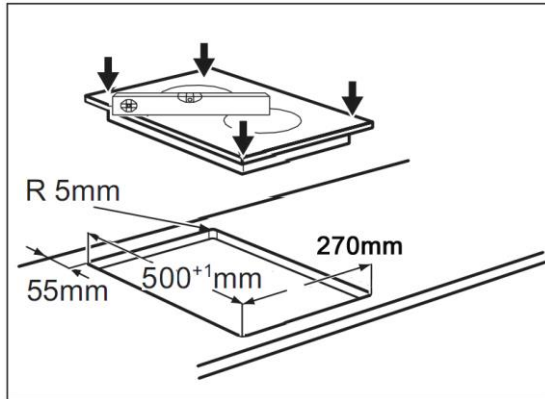


On some appliances the gasket is already installed!



- Cooking hobs can be installed into worktops that are 30 to 50mm thick.
- The kitchen furniture element underneath the hob should not be fitted with a drawer. If the kitchen furniture element as a horizontal partition wall, it should be installed no less than 60 millimeters from the lower surface of the worktop. The space between the partition wall and the hob must be empty; no objects should be placed into that gap.
- On the furniture back wall there should be a cutout with width of at least 175 mm along the entire width of the furniture element.

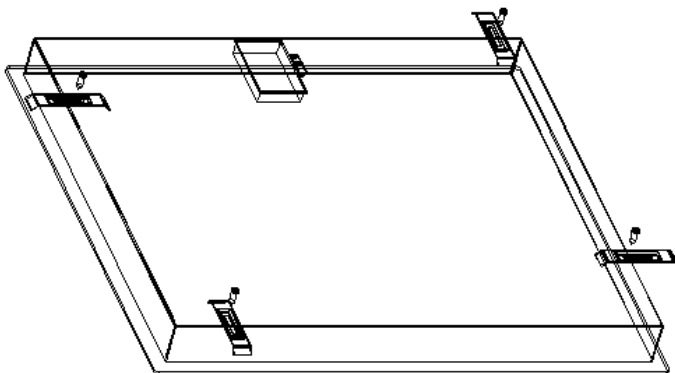




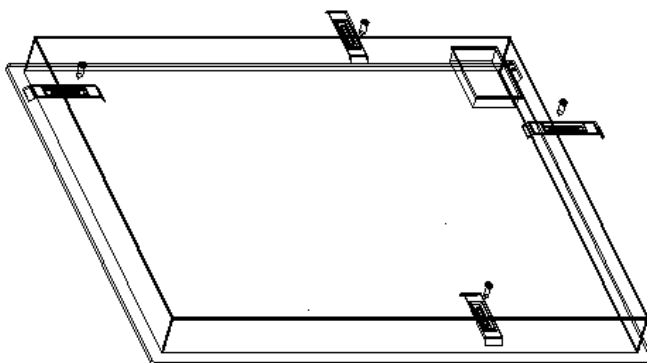
## 8.2 Fastening the cooktop to the bench

1. Turn the cooktop upside down and place it on a soft surface.
2. Spread the seal around the edges of the ceramic glass with the adhesive side facing down,  
making sure that the whole perimeter is sealed. Cut off any excess material.
3. Mount the supplied clamps and screws onto the cooktop, as shown (without tightening the screws).
4. Place the cooktop into the cutout, then tighten the screws to clamp the cooktop securely to the bench.
5. Using a sharp cutter or trimmer knife, trim the excess sealing material around the edge of the cooktop. Take care not to damage the benchtop.

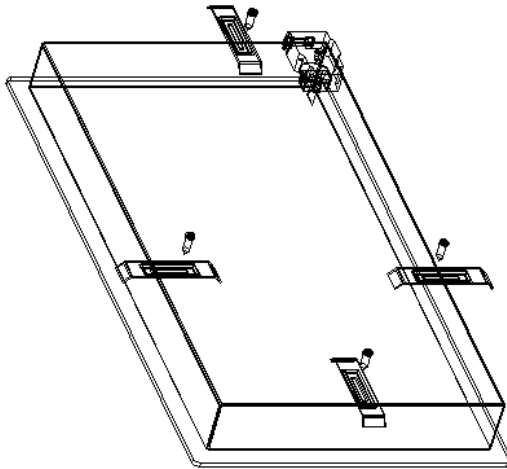
Note: if your bench is thicker than 40 mm, recess the underside to between 30 and 40 mm.



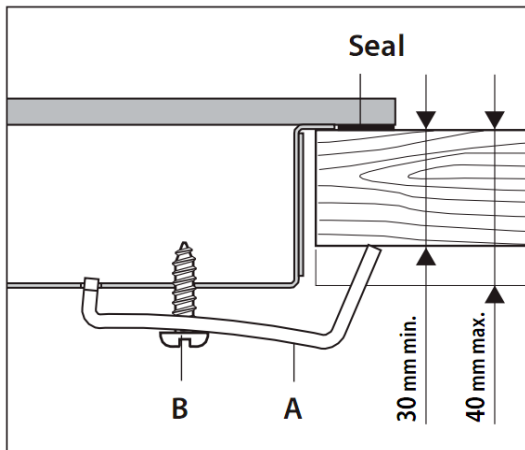
Position of the fixing brackets: 600mm full touch control series



Position of the fixing brackets: 600mm Mechanical series



Position of the fixing brackets: 300mm series

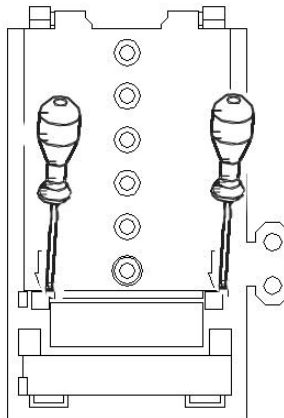


### 8.3 Connecting the cooktop to the mains power supply



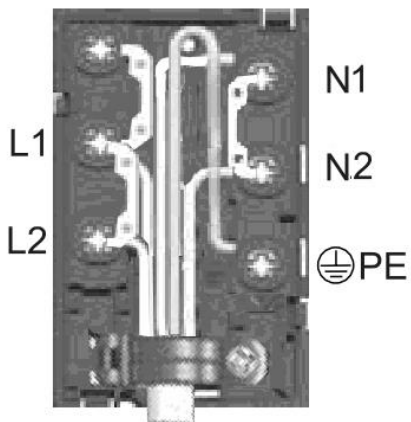
### Important!

- This cooktop must be connected to the mains power supply only by a suitably qualified person.
- This cooktop must be earthed.
- Before connecting the cooktop to the mains power supply, check that:
  1. the domestic wiring system is suitable for the power drawn by the cooktop
  2. the voltage corresponds to the value given on the rating plate
  3. the power supply cable sections can withstand the load specified on the rating plate.
- To connect the cooktop to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.
- The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed  $75^{\circ}\text{C}$  at any point.
- The power of the main supply cable must be bigger than the rated power.

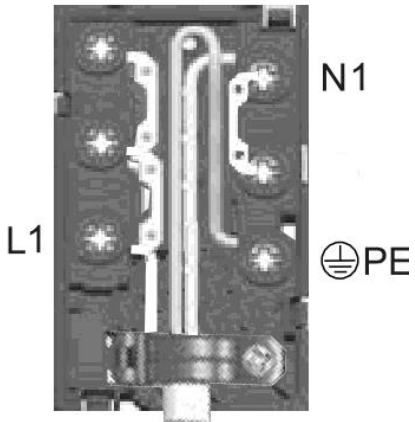


terminal block

Connecting the terminal block, for example the electrical source is AC220-240V

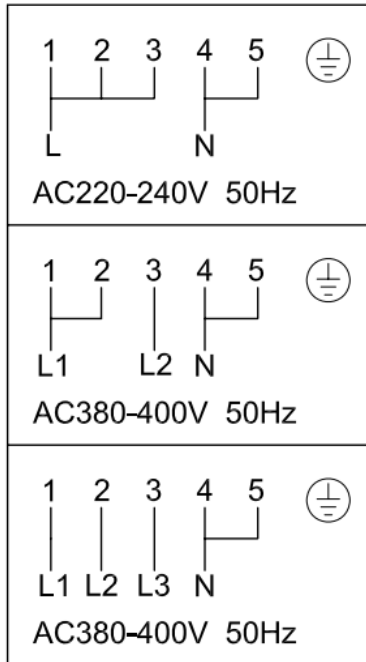


5 core power cord 1.5mm<sup>2</sup>



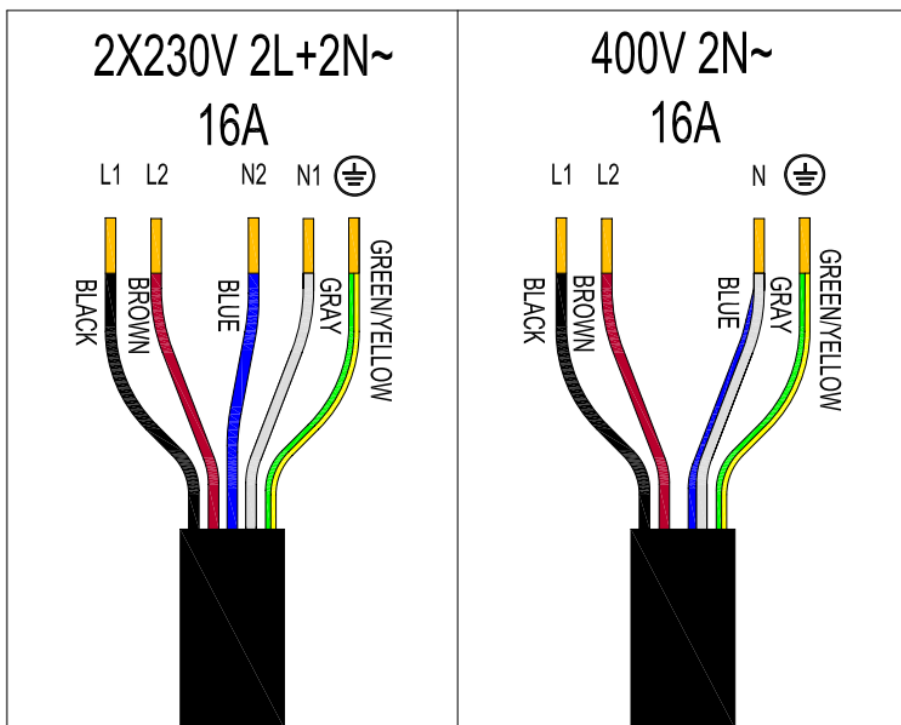
3 core power cord 4 mm<sup>2</sup>

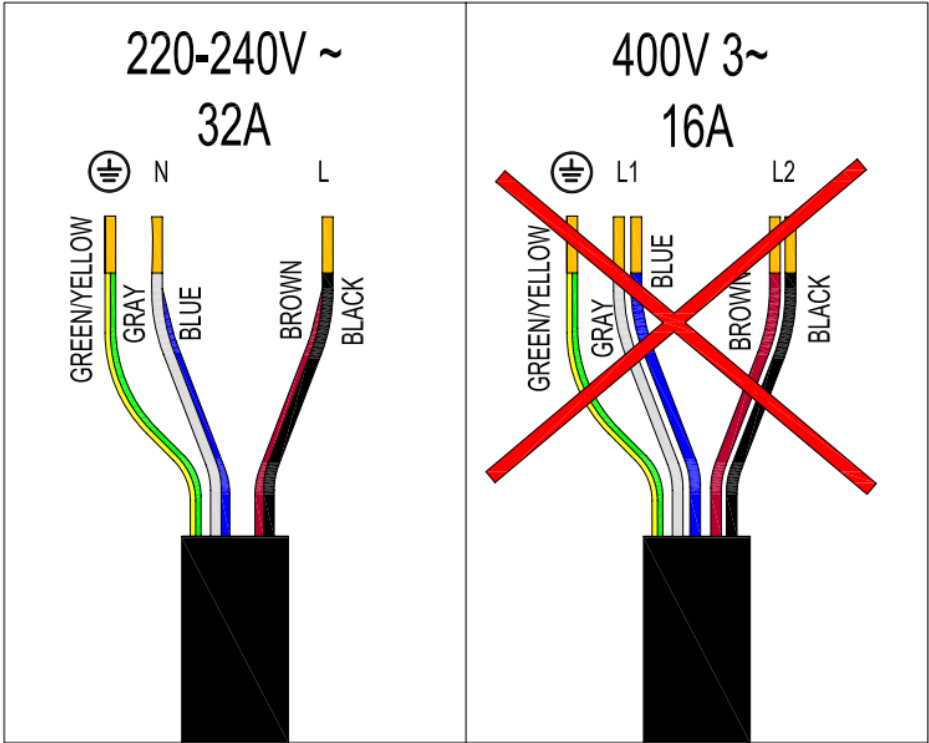
Connecting the terminal block includes the single-phase power, two-phase power and the three-phase power as follows:





Connecting the air switch of the electrical source as follows:






## 9. TECHNICAL INFORMATION


Product specifications	Electric parameter		
VE 4	AC220-240V	50HZ	6000W
VI TRO 2P	AC220-240V	50HZ	3000W
VE 2 MC-HD301	AC220-240V	50HZ	3000W
VE 2 MC-HD303	AC220-240V	50HZ	3000W

## 10. ENVIRONMENT CONCERNS

Recycle the materials with the symbol 

. Put the packaging in applicable containers to recycle it. Help protect the environment and human health and to recycle waste of electrical and electronic appliances. Do not dispose



appliances marked with the symbol  with the household waste. Return the product to your local recycling facility or contact your municipal office.

## TEKA GROUP

COUNTRY	CITY	COMPANY	CC	TELEPHONE	FAX
Australia	Victoria	TEKA AUSTRALIA Pty. Ltd.	61	3 9550 6100	3 9550 6150
Austria	Wien	KÜPPERSBUSCH GesmbH	43	1 866 800	1 866 8082
Belgium	Zellik	B.V.B.A. KÜPPERSBUSCH S.P.R.L.	32	2 466 8740	2 466 7687
Bulgaria	Sofia	TEKA BULGARIA EOOD.	359	2 9768 330	2 9768 332
Chile	Santiago de Chile	TEKA CHILE, S.A.	56	2 4386 000	2 4386 097
China (P.R.C)	Shanghai	TEKA INTERNATIONAL TRADING (Shanghai)	86	21 5116 8841	21 5116 8844
Czech Republic	Libeň	TEKA CZ S.R.O.	420	2 84 691940	2 84 691923
Ecuador	Guayaquil	TEKA ECUADOR, S.A.	593	4 2251174	342 250 693
France	Cergy Pontoise	TEKA FRANCE S.A.S	33	1 343 01597	1 343 01598
Germany	Haiger	TEKA KÜCHENTECHNIK GmbH	49	27718141-0	771 814 110
Greece	Athens	TEKA HELLAS A.E.	30	210 9760283	210 9712725
Hungary	Budapest	TEKA HUNGARY KFT	36	1 3542110	1 3542115
Indonesia	Jakarta	PT TEKA BUANA	62	21 390 5274	21 390 5279
Italy	Frosinone	TEKA ITALIA S.P.A	39	0755 898271	0755 294681
Korea (Rep. South)	Seoul	TEKA KOREA CO., LTD.	82	2 599 4444	22 345 668
Malaysia	Selangor Darul Ehsan	TEKA KÜCHENTECHNIK (MALAYSIA) SDN.	60	3 7620 1600	3 7620 1626
Mexico	Mexico D.F.	TEKA MEXICANA S.S. de C.V.	52	555 133 0493	55 5762 0617
Pakistan	Lahore	KÜPPERSBUSCH-TEKA PAKISTAN Pvt. Ltd.	92	42 631 2182	42 631 2183
Poland	Pruszków	TEKA POLSKA SP. ZO.O.	48	22 7383270	22 7383278
Portugal	Lihavo	TEKA PORTUGAL, S.A.	351	234 329 500	234 325 457
Russia	Moscow	TEKA RUS LLC	7	095 737 4690	095 737 4689
Singapore	Singapore	TEKA SINGAPORE PTE. LTD.	65	67342415	67346881
Spain	Santander	TEKA INDUSTRIAL, S.A.	34	942 355050	942 324499
Thailand	Bangkok	TEKA (THAILAND) CO., LTD.	66	2 6424888	2 6422448
Turkey	Istanbul	TEKA TEKNİK MUTFAK	90	212 288 3134	212 274 56 86
Ukraine	Kiev	TEKA UA	380	44 272 33 90	44 279 58 54
United Arab Emirates	Dubai	TEKA KÜCHENTECHNIK MIDDLE EAST FZE	971	4 887 2912	4 887 2913
United Kingdom	Milton Abingdon	TEKA PRODUCTS LTD.	44	1235 861916	1235 835107
USA	Tampa	TEKA USA, INC.	1	813 2888820	813 2888604
Venezuela	Caracas	TEKA ANDINA, S.A.	58	2 1229 12821	2 1229 12825



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