



GAS OVEN

USE AND INSTRUCTION MANUAL
MODD. KF 1001G – KF 1001G-HT
KF 1001G IX AL – KF 1001G IX AL-HT

rev. 6

CATEGORY II2H3+

GB



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LEka\Lingua inglese\Instruction manual KF 1001G - KF 1001G-HT -KF 1001G IX AL - KF
1001G IX AL-HT - GB - rev. 6.doc



*Prodotti mirati per Ristorazioni, Pasticcerie,
Panetterie e Gastronomie*

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CE DECLARATION OF CONFORMITY

Annexed document II A, of directive 2006/42/EC

Manufacturer	TECNOEKA Srl
Address	Via I. Nievo, 12/B - 35012 Camposampiero (Pd)
Type of product	Gas oven
Models	KF 1001G – KF 1001G-HT KF 1001G IX AL – KF 1001G IX AL-HT

TECNOEKA Srl declares that the above mentioned products conform to the safety regulations under:

- Low voltage directive 2006/95/EC

CEI EN 60335-1
CEI EN 60335-2-42

- Electromagnetic compatibility Directive 2004/108/EC

CEI EN 55014-1
CEI EN 55014-2
CEI EN 61000-3-2
CEI EN 61000-3-3
CEI EN 61000-4-2
CEI EN 61000-4-4
CEI EN 61000-4-5
CEI EN 61000-4-6
CEI EN 61000-4-11

- Gas Appliances directive 2009/142/EC
- Machine Directive 2006/42/EC;
- Directive on the general safety of products 2001/95/EC;
- Directive on the restriction in the use of dangerous substances in electrical and electronic appliances 2002/95/EC;
- Directive on waste from electrical and electronic appliances 2002/96/EC.

Camposampiero, 21/09/2012.


Signature of a Representative of the Board of
directors

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1. DESCRIPTIONS AND GENERAL WARNINGS

The model convector oven bears (KF 1001G KF 1001G IX AL) an official CE mark, issued by a Notified Body, entrusted with and responsible for evaluating the observance of the essential requirements specified by Gas Directive 90/396/EEC. The oven and the quality of the production system are subjected to regular surveillance by means of inspection checks in order to ascertain their conformity to the type certificate specified by the above mentioned Directive.

Moreover, the appliance conforms to the following EU Directives:

- 2006/95EC Low Voltage Directive.
- 2004/108/EC Electro-magnetic Compatibility Directive.

This appliance may be marketed in all the European countries whose abbreviated reference is present on the technical data-plate. The appliance must be installed to conform with the local laws on the installation of electrical-gas appliance for collective use, and shall include the accessories and functional adaptations required in the destination countries, which are described in the original language in the use and maintenance handbook.

In particular, the oven must be installed on a perfectly flat table in a sufficiently ventilated room and must be used by specialised personnel only. To convey the fumes to a suction hood, connect, if necessary, a vertical cylindrical tube of appropriate size to the oven's flue connector, using an suitable adapter. The oven is A₁ type, i.e. combustion air is taken directly from the installation environment and burned gasses are exhausted directly into the said environment - we recommend you to place it under an efficient hood to exhaust cooking vapours and combustion fumes.

The oven has an atmospheric burner and a heat exchanger for heating the cooking compartment. Heat is diffused by an internal two-way fan. Temperature is programmed by an analog thermostat, and cooking time by a timer.

Vapour can be produced inside the compartment by pressing a push-button which activates an solenoid-valve connected to a water sprayer. If the burner does not ignite, a red shut-down indicator-light is lighted. By using the reset push-button, the burner can be re-ignited quite safely. If the baking compartment is heated excessively or non-uniformly, a safety thermostat is tripped preventing supply of gas and electrically disabling the oven – the thermostat can be reset only manually after removing the door on the right panel.

1.1 General warnings

Very important!: keep this instruction book together with the appliance for future consultation.

These warnings were drafted for your safety and for that of others. Please read them carefully before installing or using the appliance:

- If, on receipt of the goods, the **packaging** is damaged, write the following on the delivery note: **"I REVERSE THE RIGHT TO CONTROL THE GOODS"**, specify the damage and get the driver to sign in acceptance; send a claim in writing to the seller within 4 calendar days from the date of receipt. No claim shall be accepted after such period.
- Read this handbook carefully: it supplies information on safe use, installation and maintenance. The purpose of this manual is to provide information to operators on the essential prescriptions and criteria to ensure their own safety and prolong the oven's operating life. This manual must be read by all personnel authorised to work on the machine before it is started up. It must be stored together with the machine for all future consultation. If the manual becomes worn or is mislaid, ask for another copy directly from the manufacturer. These instructions are valid only for countries whose abbreviated reference appears on the cover of this manual and on the data-plate.

- Maintenance, adaptation to another type of gas, installation, and the functional check must be performed only by qualified personnel authorised by the manufacturer. Install the appliance in a suitable ventilated room and put it into operation while observing the laws in force. Insist on original spare parts and, after replacing and/or adjusting a part, such as primary air, make sure that it is sealed with paint to prevent any tampering. We advise you to take out a maintenance contract.
- This appliance is designed for cooking or heating foods. Do not use it for other purposes – all other uses are considered improper. The appliance is intended for collective and professional use and must be utilised by personnel trained to use it.
- When the tilting door is wide open, do not put anything on the surface, because the door hinges could be irreparably damaged
- Before every oven cleaning or maintenance job, switch off electrical power, and shut off gas and water supplies.

N.B.: Improper or incorrect use and failure to observe the installation instructions shall release the manufacturer from all responsibility.

1.2 Technical data-plate and warning-plate

The technical data-plate (Fig.1) and the plate with the installation warnings (Fig. 2) are permanently and visibly fitted on the rear panel of the oven. An additional plate – to be removed with all packing material – is situated inside the packing.



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Made in E.E.C.



2007
0705
705BM093

RÉGLÉ: FR; G20/G25; 2E+; 20/25 mbar

Mod.: KF 1001G
Serial Number: 111
ΣQn: 8 kW
Type: A₁

G20 = 0,85 m³/h
G25 = 0,98 m³/h
G30 = 0,63 kg/h
G31 = 0,62 kg/h

220/230V~ 50Hz
280 W

150÷250 kPa
(1,5÷2,5 bar)

IT-ES-GB-PT-IE-CH	112H3+	G20-G30/G31	20; 28-30/37 mbar
DE	112ELL3B/P	G20-G25-G30/G31	20;20; 50/50 mbar
GR	112H3+	G20-G30/G31	20; 30/37 mbar
LU	112E	G20	20 mbar
AT-CH	112H3B/P	G20-G30/G31	20; 50/50 mbar
DK-SE-FI	112H3B/P	G20-G30/G31	20; 30/30 mbar
BE-FR	112E+3+	G20/G25-G30/G31	20/25; 28/37 mbar
NL	112L3B/P	G25-G30/G31	25; 30/30 mbar
NO	113B/P	G30/G31	30/30 mbar

Fig. 1

DE	"Dieses Gerät muß nach geltenden Vorschriften angeschlossen und darf nur in einem gut belüfteten Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerätes die Gebrauchs- und Wartungsanleitung."
FR	"L'appareil doit être raccordé conformément aux normes en vigueur et il ne doit être installé que dans locaux bien aérés. Faire attention aux instructions relatives à l'utilisation et l'entretien de l'appareil avant de le mettre en marche."
ES	"El aparato debe ser conectado conforme a las normas vigentes y se tiene que instalar solo en locales bien aireados. Prestese especial atención a las instrucciones para el uso y mantenimiento del aparato antes de ponerlo en marcha."
GB	"The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it."
PT	O aparelho deve ser ligado em conformidade com as normas vigentes e deve ser instalado somente em locais bem ventilados. Deve-se prestar particular atenção às instruções para o uso e a manutenção do aparelho antes de pô-lo em funcionamento.
IT	"L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerati. Si presti particolare attenzione alle istruzioni per l'uso e la manutenzione dell'apparecchio prima di metterlo in funzione."

Fig. 2

1.3 Technical specifications

Model	KF 1001G – KF 1001G-HT KF 1001G IX AL – KF 1001G IX AL-HT	
External overall dimension L x D x H	960 x 680 x 680 mm	
Oven dimension L x D x H	570 x 405 x 380 mm	
Oven operational volume	88 dm ³	
Tray maximal load (GN1/1)	4 kg	
Total load (5 trays GN 1/1)	20 kg	
Nominal thermal capacity	8 kW	
ISO 7-1 gas union	1/2 "	
Water union	3/4 "	
Fume exhaust vertical tube	Ø 100 mm; min. height 500 mm	
Appliance category (for United Kingdom)	II2H3+	
Factory adjustment	Methane gas G20 at 20 mbar	
Type of construction	A ₁	
Electrical capacity	280 W	
Electrical power	220-230 V ~	
Power cable	Type H07RN-F 3 x 1,5 mm ²	
Electric cable connection	Type Y	
Gas connection pressure	Liquid butane/propane gas G30/G31 : 30/37 mbar Methane gas G20: 20 mbar	
Water connection pressure	Max. 250 kPa (2,5 bar)	
Gas consumption calculated at low heat value of H _i at 15° and 1013 mbar	G 30 : 0,63 kg / h	G 20 : 0,85 m ³ / h
Main injector diameter	G 30/G 31 : 145 1/100 mm	G 20 : 215 1/100 mm
Primary air bush adjustment	G 30/G 31 : 14 mm	G 20 : 13 mm

Table 1

2. GENERAL INSTRUCTIONS (for installation technician)

2.1 Place of installation

The installation technician must make sure that start-up conforms to current national regulations. The appliance must be installed only by qualified personnel authorised by the manufacturer. She must observe the safety regulations in force in the country where the appliance is installed. All extraordinary maintenance jobs (possible adaptation to another type of gas or replacement of parts) must be performed by qualified personnel having the necessary professional qualifications.

The appliance must be installed in a well ventilated room with permanent ventilation openings – if possible, it should be placed under an exhaust hood ensuring complete evacuation of burned gasses produced during baking. Locate the oven on a table or similar support (the table or support must be at least 85 cm above the floor), not less than 10 cm from the side and rear walls. Secure it in a stable manner, adjusting the feet as required. For the fumes evacuation the ovens has a discharge terminal of the type “aerated” (Fig. 3); nevertheless, as an option, it can be supplied a discharge terminal of “conveyed” type, suitable with a vertical tube (diam. 100 mm) that facilitates fumes evacuation in the hood (Fig. 4).

For installation and for the minimum ventilation diameters, consult current national installation norms and subsequent amendments. Take great care to ensure that the volume of air required for combustion is not in any way obstructed by objects placed under and around the appliance.

A supply of air ensuing correct combustion and an adequate change of air for environmental hygiene are determined with the following formula:

$$Q = 35 \times P$$

Q = air flow rate in m³
P = thermal capacity in kW

If other gas fuelled appliances are installed, the openings made for ventilating the room must be proportionally increased.

Before using the appliance, carefully remove the special protective film over the stainless-steel parts, without leaving any glue residue on the surfaces. If necessary, remove the residue at once with a suitable solvent.

Before lighting the oven for the first time, clean it with soap and water and rinse well. Fit the side guides and insert any grilles. Next, heat the oven at maximum temperature for about 2 hours, to eliminate any smells due to thermal insulation and residues of working grease. Do not use the oven door as a door as a handle for transport purposes.

This appliance cannot be built in nor positioned in series with others.

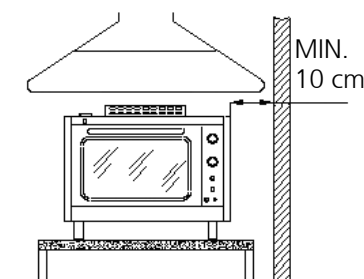


Fig. 3

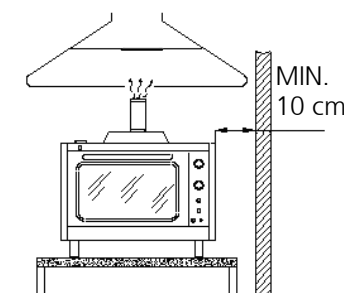


Fig. 4

2.2 Gas connection

Before installing, make sure that the oven is designed for use with the available gas. If it is not, consult paragraph "Adaptation to other gas" or contact the manufacturer's technical assistance service. Connection to the gas mains must be made according to the current national norm and subsequent amendments.

Connection to the gas supply line must be made by using rigid or flexible pipes, exclusively in metal, with diameters in proportion to the power of the appliance and the length of the pipe route. Make sure that the pipe does not pass close to the hot areas and that it is not subjected to torsion and traction stresses. Install a rapid ON/OFF tap between the gas mains and each appliance, in a position facilitating tap opening and shutting operations. After installing the appliance, run a tightness test on the entire gas circuit, using a leak-detector spray or other non-corrosive foam generating substances (do not use flames for this operation). The unions of the copper pipes must be made by using mechanical couplings without seals.

2.3 Electrical connection

Connection to the electrical mains must be made according to the current legal regulations.

Before making the electrical connection, make sure that the voltage and frequency shown on the rating-plate match those of the electrical supply system and that the latter is provided with an efficient earth connection. The power cable used must not have lower characteristics than: rubber insulated type H07RN-F with diameter of 3 x 15 mm². If connection to the electrical mains is permanent, a multi-core protective switch of adequate capacity must be installed, with contact opening distance of the overvoltage category III (4000 V). The yellow/green earth wire must not be disconnected by the switch.

If the supply cable is damaged then it must be replaced by the manufacturer or by your technical support or by a qualified person to avoid any risk.

The appliance must be part of an equipotential system - this connection is obtained with the stop screw marked with the symbol  located at the rear. The diameter of the equipotential wire must be 2,5mm².

When the appliance is operating, the supplied voltage must not deviate from the nominal voltage value of $\pm 10\%$.

To replace the cable, cut off electrical power, and access the terminal board by removing the oven rear panel. Locate the cables so that the earth conductor is the last to detach from its terminal in the event of reverse pulling. Use an electrical cable with characteristics not below to those mentioned above.

2.4 Connection to water mains

The appliance must be fed with softened drinking water, with hardness from 0.5°F to 3°F (it is obligatory to use a softener to reduce the formation of lime inside the cooking chamber) and pressure in the range from 50 to 250 kPa (0.5 - 2.5 bar). Connection to the water mains should be made through the threaded 3/4" solenoid-valve on the rear of the appliance, fitting in between a mechanical filter and an on/off tap (before you connect the filter, allow a certain quantity of water to flow out in order to drain any waste from the pipe).

3. START-UP (for installation technician)

3.1 Check of nominal thermal capacity

The nominal thermal capacity must be verified by an authorised technician or by the gas supply Body, observing the information in this use manual. This check must be performed for new installations, adaptation to another type of gas and during all extraordinary maintenance jobs.

There is no other possibility of adjusting the nominal thermal capacity – this is done by measuring correct connection pressure and checking if the injector being used is of appropriate diameter. The nominal thermal capacity is controlled by using a gas meter and a chronometer. The exact volume of gas that must flow through per time unit can be obtained from the technical specifications table. This value must be maintained in the specified range, the permissible tolerance being $\pm 5\%$.

3.2 Check of connection pressure (Fig. 5)

Connection pressure is measured while the appliance is operating, using a pressure measuring device for liquids (for example, a “U” pressure gauge with minimum resolution of 0.1 mbar). Control procedure: connect the hose “T” of the pressure gauge “M” to the pressure take-off at entry “P” of the gas solenoid-valve after removing the door on the right of the oven and the tightness screw of the pressure take-off.

Measure the connection pressure: if this value is not in the range shown in table 2 and it cannot be brought within these values by adjusting the pressure reducers of the gas supply system, definitive start-up of the appliance is quite impossible.

The gas supply Body must be informed about this.

Type of gas	Gas pressure (mbar)		
	Normal	Minimum	Maximum
Methane gas H G20	20	17	25
LPG gas G30/G31	30/37	20/25	35/45

Table 2

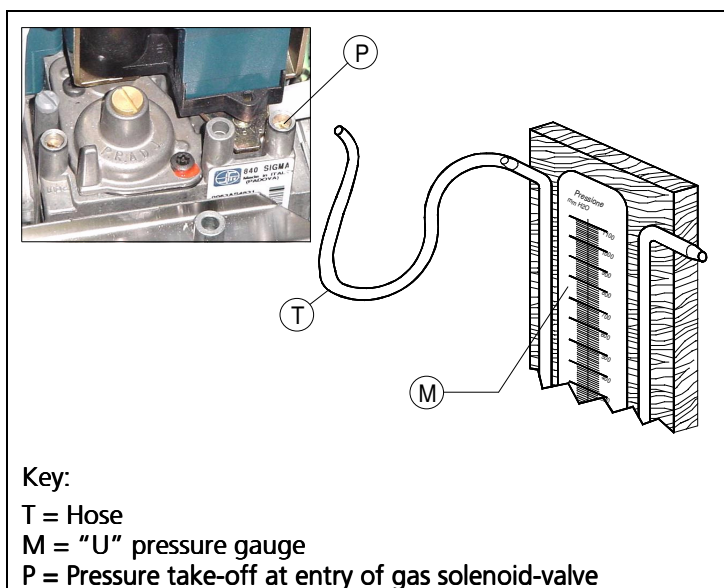


Fig. 5

After you have measured the connection pressure, disconnect the hose “T” and screw the tightness screw of the pressure take-off “P”.

3.3 Adaptation to other gasses

To adapt the oven to a type of gas that differs from the one tested in the factory (see technical data plate), replace the injector of the main burner and adjust primary air inflow with the adjustment bush. To do this, cut off electrical power and remove the door on the right of the oven in order to facilitate access to the burner and to the primary air adjustment device. If you do not have the necessary spare parts, contact the manufacturer’s technical assistance service. Adaptation must be effected by qualified personnel. Consult the technical specifications in table 1 and 3, and then replace the main injector and adjust primary air.

3.4 Injector replacement and adjustment of primary air (Fig. 6)

WARNINGS! Before you attempt this operation, make sure you shut off the gas ON/OFF tap located upstream of the appliance and disconnect electrical power to the appliance.

Carry out the following operations in steps after removing the door on the right hand panel of the oven:

- Loosen securing screw "V" with an 8 mm wrench and withdraw bush "B" toward the right.
- Using a 13 mm wrench, unscrew and replace injector "U" with the appropriate injector for the new type of gas installed, referring to table 3 and checking if the diameter is stamped on it.
- Adjust air bush "B" to the correct distance H, which is the distance in millimetres between the flat seat of the injector-holder and the adjustment bush.
- Seal the screw and bush with paint.
- Replace the door on its seat.

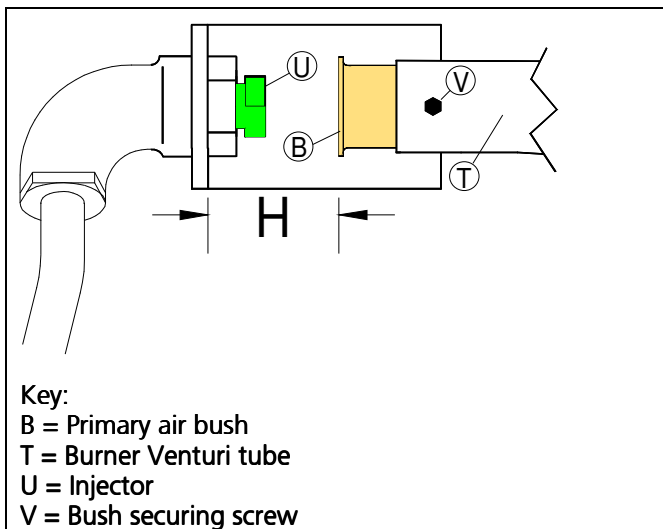


Fig. 6

Gas	Pressure	Injector diameter	Distance H
G30/G31	30/37 mbar	145 1/100 mm	14 mm
G20	20 mbar	215 1/100 mm	13 mm

Table 3

WARNINGS! After every adaptation to a new gas, make sure of the following:

- Using an indelible adhesive, apply the data referring to the new installation on the technical data-plate.
- Run the appropriate tightness tests on the gas circuit.

3.5 Instructions on replacing certain components

WARNING! Before you attempt this operation, make sure you shut off the gas ON/OFF tap located upstream of the appliance and disconnect electrical power to the appliance.

A) Gas valve

- Remove the door on the right panel of the oven.
- Unscrew the gas delivery and outflow unions to and from the valve.
- Remove the electrical plug connected to the valve card.
- Remove the burner ignition and control cables.
- Replace the valve, refitting the parts in reverse order.

B) Electrical parts (Thermostats, fan reversing motor, switch, and door microswitch)

- Remove the door on the right panel of the oven.
- Detach the electrical cables connected to the part.
- Replace the part, refitting in reverse order.

N.B.: When replacing the thermostats, take care over the capillary tubes and bulbs which must be positioned in their seats.

3.6 Troubleshooting

A) Oven not igniting. Possible causes:

- No electrical power supplied.
- Electrical cables detached.
- Safety thermostat was tripped or is faulty.

B) Burner not igniting or going off. Possible causes:

- The ignition electrode is not correctly fastened, is badly connected or the cable is damaged.
- Power cable polarity incorrect. Change over the neutral and phase wires of the plug.
- Faulty gas valve.
- Insufficient pressure in gas pipes.
- Injector obstructed.
- Burner outflow holes obstructed.
- Work thermostat faulty.
- Electrical cables detached.
- Oven door not shut.

C) Fan not turning. Possible causes:

- The motor's safety thermal breaker was tripped.
- Electrical cables detached.
- Faulty condenser on motor.
- Faulty inverter on motor.
- Motor fan locked.
- Oven door not shut.

D) Temperature cannot be adjusted. Possible causes:

- Work thermostat is faulty.
- Thermostat bulb damaged.

3.7 Thermal safety device

The oven is supplied with a manually resetting safety thermostat to protect against excessive, dangerous temperatures which could be accidentally generated inside the oven. If tripped, the device cuts out electrical power supply to the appliance. To access this device, remove the door on the oven right panel, and reset by pressing the red push-button low down on the left of the components compartment.

4. USE INSTRUCTIONS (for the user)

ATTENTION!:

- The appliance is intended for professional use and must be utilised by personnel trained to use it.
- All ordinary maintenance and repair jobs must be carried out strictly by qualified personnel.
- All installation, set-up and maintenance operations must be carried out strictly by installation technicians authorised by the manufacturer, observing the current national regulations.
- We advise you to have the appliance periodically controlled by a specialised technician in order to keep it perfectly efficient – to this end, you are recommended to sign a maintenance contract.

4.1 Ignition and switch-off

PRELIMINARY WARNINGS BEFORE START-UP

- Make sure that nothing prevents air from flowing into the burner and, in general, into the ventilation of the room. Do not obstruct the burned gasses outlet or the oven flue, and do not place any objects over these points.
- Check the efficiency of the fume exhaustion system.
- Survey the oven while it is in operation.
- Shut the gas and water ON/OFF taps upstream and disconnect electrical power when you have finished using the oven.
- While the oven is operating, take care over the hot zones of the oven's external surfaces. This appliance must be put strictly to the use for which it was expressly designed, i.e. cooking of foods in the oven. All other uses are considered inappropriate. The appliance may be used for the following: for all oven cooking of deserts, bread, pizzas, meats, fish, vegetables and for re-conditioning refrigerated and deep frozen foods. When placing food in the cooking chamber, allow a space of at least 40 mm between pans to avoid over-obstructing hot air flow. Do not use pans with edges higher than necessary - edges act like barriers preventing circulation of hot air. Heat the oven before every cooking operation to obtain maximum uniformity. Do not salt foods inside the cooking chamber.

4.2 Residual risks

After a cooking operation, open the door cautiously, to avoid a violent outflow of heat which could cause burns.

While the oven is in operation, pay attention to the hot zones (marked on the appliance) of its external surfaces.

Place the machine on a bench or similar support, at a height of at least 85 cm from the floor.

The bench or support must be able to support the weight of the machine and house it correctly.

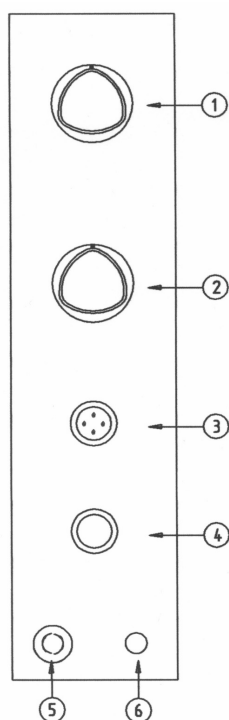
The appliance contains electrical parts and must never be washed with a jet of water or steam.

The appliance is electrically connected: before attempting any cleaning operation, cut power to the appliance.

To avoid wrong installation, the right gas connection is showed on a label that identifies the correct gas type to use.

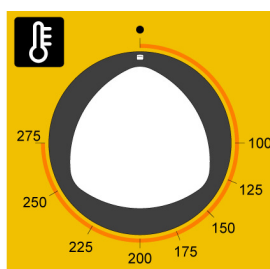
Do not use the door handle to move the appliance (the glass panel may break).

4.3 How to use the control panel



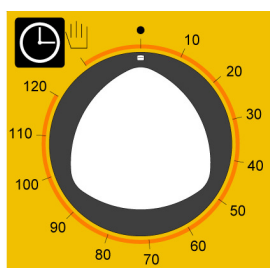
- 1) Control thermostat knob
- 2) End of cooking "programmer knob"
- 3) Humidifier key
- 4) Line switch key (on/off key)
- 5) "No gas" backlit push-button
- 6) Control thermostat indicator-light

Fig.7



Thermostat knob - Controls temperature inside the cooking chamber maintaining it at set values.

Fig. 8



Programmer knob - To start the appliance.

Fig. 9

To start the oven, follow these instructions

- Open the gas and water ON/OFF taps upstream of the appliance and turn ON electrical power.
- Line key (ON/OFF) - To electrically power up the appliance, turn "ON" the line switch. In this state, the oven is ready to operate.
- Cooking time programming - To start the oven, turn the programmer knob to the symbol  (continuous operation) or to the selected cooking time (up to 120 minutes) – in the latter case, end of cooking is signalled by automatic switch-off of the oven.

- Cooking temperature programming - Turn the control thermostat knob to the temperature you have selected for cooking (up to 275°C).
- "No gas" backlit push-button - The "no gas" backlit push-button signals the "thermal shutdown" of the oven, i.e. non ignition of the burner. It lights up whenever insufficient gas is delivered to the burner (no flame) while the oven is being started up or while it is operating.
N.B. When the oven burner is ignited for the first time, as there may be air in the gas pipe supplying the appliance, the burner "release" operation may have to be repeated several times. In other words, you may have to press the "no gas" backlit push-button several times to allow any air in the pipe to flow out through the burner and thus obtain correct flow of gas to the burner (flame present).
- Control thermostat indicator-light - The orange indicator-light of the control thermostat goes off whenever the programmed temperature is reached inside the cooking chamber. The light goes back on when the thermostat is tripped to restore the correct temperature. In practice, when the light is on, this means that the burner is operating and the cooking chamber is warming up.
- Humidifier key - To produce vapour inside the oven while the oven is operating and the chamber is hot, press the key (commanding the humidifier) for a few seconds.
- Inside-oven light - The inside light is always ON when the oven is operating.
- To switch off the oven - Turn the knobs of the "end of cooking" programmer and the thermostat to the off position (●), and turn OFF the electrical line switch key. At end of use, shut the gas and water ON/OFF taps upstream of the appliance and turn OFF electrical power.

Oven cooking - For cooking, pre-heat the oven to the required temperature before placing foods inside. When the oven has reached the temperature, place foods inside and check cooking time. Turn off the oven 5 minutes before theoretical time to recover stored heat.

Convection cooking - Start the oven and turn the thermostat knob to the required temperature.

Defreezing - Start the oven and turn the thermostat knob to the OFF position (●).

5. CLEANING AND ORDINARY MAINTENANCE

The appliance must be cleaned periodically to ensure peak functionality and performance. In case of a fault, do not attempt to solve the problem but consult the dealer who will solve the problem. Do not attempt to dismantle the appliance – all jobs must be carried out by specialised personnel.

For ordinary cleaning, carry out the following operations, observing the warnings:

- Before cleaning the appliance, check if the gas tap, water tap and electrical supply are all turned OFF. Allow the appliance to cool.
- Clean the steel and glazed parts with tepid soapy water, rinse carefully and dry with a soft cloth (Do this every day). Do not use detergents containing chlorine (bleach, hydrochloric acid, etc.) and do not, on any account, clean steel parts with steel wool or scrapers which could ruin the material or cause rust. If necessary, use specific off-the-shelf products or a little hot vinegar.
- Clean the oven door with hot water only, without using rough cloths.
- Do not leave food residue (especially acids such as salt, vinegar, lemon ...) on the stainless-steel parts, as this could cause wear.

- Do not wash the appliance with direct jets of water, because if water enters inside, this could jeopardise the appliance's safety.
- Do not use corrosive substances (e.g. hydrochloric acid) to clean the oven top.

Cleaning the oven - We advise you to clean the oven interior at the end of every day of use. This will make it easier to remove cooking residues, thus preventing them from burning when the oven is used next. When the oven is quite cool, clean it carefully with hot water and soap or with suitable commercial products.

Cleaning the oven door – (except to KF 1001G IX AL - KF 1001G IX AL-HT model) To clean the oven door thoroughly, proceed as follows:

- fully open the door;
- hook the rings "A" onto the hinge seats (Fig. 10);
- lift the door gently and withdraw it (Fig. 11).

Replacing oven lamp - Electrically switch off the appliance; unscrew the protective cap in glass (Fig. 12); unscrew the lamp and replace it with another lamp suitable for high temperatures (300°C) with the following characteristics:

Voltage: 230/240 V

Power: 15 W

Fitting: E 14

Refit the glass cap and power up the appliance.

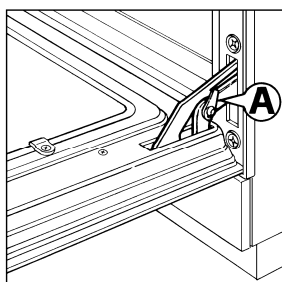


Fig. 10

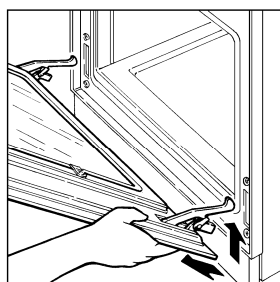


Fig. 11

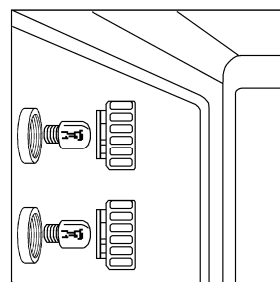


Fig. 12

IMPORTANT: At least once a year, arrange for a qualified technician to inspect the appliances, with special reference to gas and electrical connections. The manufacturer declines any liability for direct or indirect damage caused by incorrect use, poor installation, maintenance or anything else specified in our sales conditions.

6. TECHNICAL ASSISTANCE AND ORIGINAL SPARE PARTS

Before leaving the factory, this appliance was tested and set up by expert, specialised personnel, to ensure best operating results. Any eventual assistance or regulation must be done with maximal care and attention, using original spare parts.

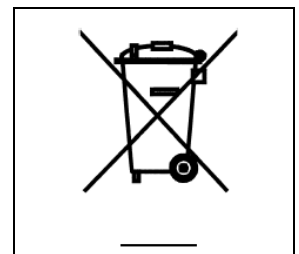
For this reason it is necessary to apply to the distributor that has done the sale, specifying the type of inconvenience and model of the appliance purchased. The required parts for different gas type adaptation are available along with the appliance at the moment of sale or delivery. For any maintenance the user can contact Tecnoeka by calling the telephone numbers on the cover or going to www.tecnoeka.com.

6.1 Spare parts list

PART	TECNOEKA CODE
Oven burner	11980137915
Ignition plug	11950437000
Detection plug	11950447000
Power cable + Power supply terminal board	09950047000
Electronic control unit	11951037000
Condenser	09951017000
Water solenoid-valve	11951377000
Gas solenoid-valve	11951027000
Anti-noise filter	11950617000
Electrical line switch	09951707000
Backlit switch	11950427000
Humidifier switch	09951677000
Direction inverter	09954657000 (09952677000 60Hz)
Indicator-light	01951177000
Door micro-switch	11950777000
Oven ventilation motor	09954527000
Lamp holder/Lamp/Lamp holder glass	09950197400/01950108400/09950208400
Oven programmer	09952787000 (09951817000 60Hz)
Control thermostat	11950417000
Safety thermostat	01951367000

7. INFORMATIONS TO THE CONSUMERS

Further to Directive 2002/96/EC, the symbol of the crossed rubbish skip on the appliance means that at the end of its life, the product must be disposed of separately from the other rubbish. The user must hand the appliance to a specialised waste collection centre for electric and electronic equipment.



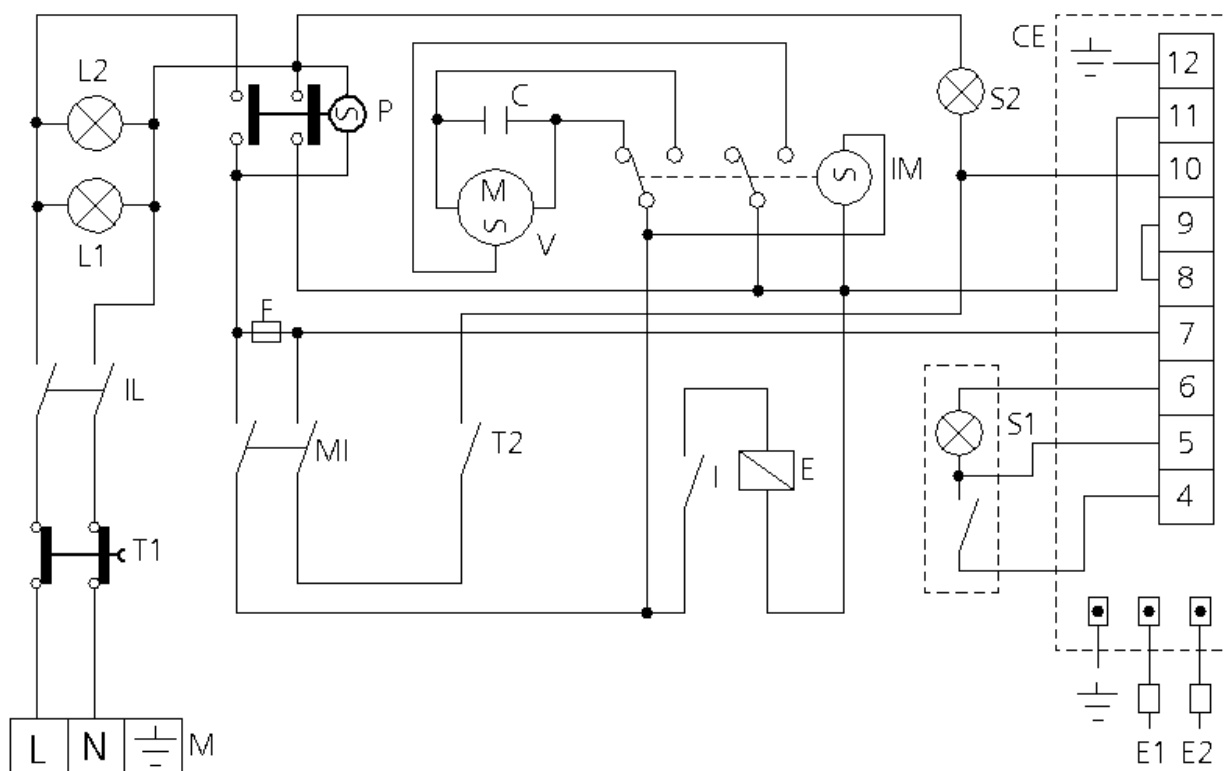
The separate collection of the rubbish and subsequent treatment, recovery and disposal help to produce other equipment using recycled materials, reducing the negative effects on the environment and public health, which would be caused by incorrect management of the rubbish.

Should the user dispose of the product abusively, administrative sanctions would be applied.

8. WIRING LAYOUT

MODD.

KF 1001G – KF 1001G-HT – KF 1001G IX AL – KF 1001G IX AL-HT



Key

M	Power supply terminal board	V	Radial motorised ventilator
P	"End of Cooking" programmer	C	Condenser
T1	Safety thermostat	I	Humidifier switch
T2	Control thermostat	S1	"No flame " indicator-light
IL	Electrical line switch	S2	Thermostat indicator-light
L1 - L2	Oven lighting lamp	E	Water solenoid-valve
MI	Door micro-switch	CE	Electronic control unit
F	Fuse	E1	Ignition electrode
IM	Direction inverter	E2	Detection electrode

9. THE WARRANTY

Your appliance is covered by warranty. The seller will replace or repair (and his decision will be final), free of charge for the customer, only those parts that are defective due to a manufacturing fault on condition that, under penalty of forfeiture:

- for domestic equipment, the customer notifies the fault within two months from the date when he/she discovered it and anyway within 2 years from the date of purchase;
- for professional equipment, the customer notifies the fault within 8 days from the date when he/she discovered it and anyway within 12 months from the date of purchase,

by registered letter with acknowledgement of receipt and enclosing the invoice or receipt proving the purchase.

Apart from the case when the customer cannot produce the invoice or receipt proving the purchase or when the above-mentioned terms are not complied with, the **warranty is expressly excluded** in the following cases:

- 1) faults or breakage caused by the transport;
- 2) wrong or incorrect installation of the product (for instance because of insufficient draught of the flue or exhausts) in light of the instructions given in the user's handbook supplied with the product;
- 3) inadequate or abnormal electrical, hydraulic and/or gas supplies;
- 4) carelessness, negligence or incompetence in using the product in light of the instructions given in the user's handbook supplied with the product;
- 5) use of the product for uses different from the one for which it was built or anyway in a manner not compliant with the instructions given in the user's handbook supplied with the product;
- 6) tampering with the product;
- 7) adjustments and/or maintenance and/or repairs carried out by unauthorised personnel and/or with non original spare parts;
- 8) inadequate or careless maintenance of the product in contrast with the user's handbook supplied with the product;
- 9) damages caused by fire, natural disasters and accident as well as by any cause not attributable to TECNOEKA SRL.

The warranty explicitly excludes: varnished or enamelled parts, knobs, handles, movable or removable plastic parts, bulbs, glass parts, refractories and any accessories.

TECNOEKA SRL cannot be held responsible for any damages, either direct or indirect, caused by the product breaking down or following its non-use.

Any repairs carried out during the warranty do not cause said warranty to be extended or renewed.

Nobody is authorised to modify the terms and conditions of the warranty or to issue new verbal or written warranties.

The warranty is valid only for appliances installed in the European Union.

Any dispute shall be settled by the competent Court in Padua.

Warning for the Buyer:

1. the cooking appliance is designed only for cooking purposes while the heating appliance is designed only for heating domestic environments;
2. TECNOEKA S.r.l. does not install the appliances; the seller shall be responsible for any installation carried out;
3. TECNOEKA S.r.l. cannot be held responsible for any damages, either direct or indirect, to people, pets or property caused by the appliance breaking down or following its non-use.

The Manufacturer cannot be held responsible for any inaccuracies due to misprints or mistakes in copying in this handbook. The Manufacturer reserves the right to modify the products as he deems fit, also in the interest of the user, without affecting the vital characteristics of functionality and safety.