



ELECTRONIC OVEN

**ORIGINAL OPERATING AND INSTRUCTION MANUAL
MODELS EKF 611 CTC – EKF 611 CTC/0/037 –
EKF 611 CTC/0/048 - EKF 1011 CTC**

rev. 5

TECNOEKA S.r.l.

Via Marco Polo, n.11 - 35010 Borgoricco (Padova) Italy
Tel. +39.049.9300344 – +39.049.5791479 Fax +39.049.5794387
www.tecnoeka.com E-mail: info@tecnoeka.com

**Tecnoeka srl**

via Marco Polo, 11
35010 Borgoricco
Padova - Italy

tel. +39.049.5791479
tel. +39.049.9300344
fax +39.049.5794387

info@tecnoeka.com
tecnoekasrl@pec.it
tecnoeka.com

cod. fisc. - p.iva 00747580280
rea n. 133205
reg. a.e.e. n. IT08020000001275
cap. soc. euro 119.000,00 I.V.



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	Lorenzo Minotto
Address of the person in charge of the technical file	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Product type	Electronic oven
Purpose of the product	Cooking food
Model	EKF 611 CTC – EKF 611 CTC/0/037 – EKF 611 CTC/0/048 – EKF 1011 CTC
Batch	

TECNOEKA Srl declares that the above mentioned products comply with all provisions pertaining to the following directives:

Machine Directive 2006/42/EC;
Electromagnetic compatibility directive 2014/30/EU

TECNOEKA Srl declares that the above mentioned products comply with the following harmonised directives:

EN 60335-1 ; EN 60335-2-42
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 2001/95/EC;
Directive restricting the use of hazardous substances in electrical and electronic equipment 2011/65/EU;
Directive on waste of electrical and electronic equipment 2012/19/EU.

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

Borgoricco, 10/10/2018.


Board Representative Signature (Lora Cristina)

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1. Technical service

For periodic maintenance checks and repairs, contact your nearest Support Centre and only use original spare parts. Failure to comply with this provision shall forfeit the warranty right.

2. 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 seller within 4 calendar days (not business days) from the date of delivery, after which no complaints shall be accepted.

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.

It is hazardous to modify or attempt to modify the features of this appliance.

The appliance must never be cleaned with direct water or steam jets, since any ingress of water might affect its safety.

Before maintenance or cleaning disconnect the appliance from the power supply mains and let it cool. 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 Service Centre.

Any modification to the electrical system that might be required to be able to install the appliance must be carried out by competent personnel only.

All installation and commissioning operations must be exclusively be performed by technically skilled installers, according to the manufacturer's instructions and in compliance with national standards in force.

For periodic maintenance checks and repairs, contact your nearest Support Centre and only use original spare parts. Failure to comply with this provision shall forfeit the warranty right.

Note: The inappropriate or incorrect use and failure to comply with installation rules shall invalidate any liability by the Manufacturers. In this connection, the instructions laid out under "POSITIONING" (paragraph 3.6) must be strictly complied with.

2.1 Technical features

Models		EKF 611 CTC		EKF 611 CTC/0/048	EKF 611 CTC/0/037	EKF 1011 CTC	
Overall dimensions:	height (with feet)	679 mm				950 mm	
	width	500 mm				500 mm	
	depth	892 mm				892 mm	
Weight:		65,4 kg				89 kg	
Maximum load per tray GN1/1:		4 kg					
Total load trays: GN 1/1:		24 kg				40 kg	
Electrical power:	Convection resistors	1	7,5 kW			2	7,5 kW
Maximum electrical power:		7,8 kW				15,4 kW	
Electrical insulation class:		I					
Casing protection degree:		IPX5					
Water pressure:		kPa 100 – 200					
Power supply voltage:		400V 3N~ 50/60 Hz	230V 3~ (60Hz)	230V~ 50/60 Hz		400V 3N~ 50/60 Hz	
Power supply cable section:		5G 2,5 (5 x 2,5 mm²)	4G 4 (4x 4mm²)	3G 6 (3x6mm²)		5G 2,5 (5 x 2,5 mm²)	
Power supply cable type:		H07RN-F					
Power supply cable connection:		Tipo : Y					

The noise level of the appliance in operation is less than 70 dB (A).

The “technical data” plate is located on the side of the appliance.

3. Instructions for the installer

The following instructions are aimed at the skilled installer for them to perform installation, electrical and water connection operations in the most correct manner and according to the safety regulations in force in the place of installation of the appliance.

The manufacturer 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.

3.1 Storage

In the event the appliance has been warehoused at temperatures below 0°C (maximum allowed – 5°C), it must be brought back to a temperature of at least +10°C before operating it.

3.2 Transport of the appliance

During transport 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.

3.3 Unpacking the appliance

Remove 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.

3.4 Removal of the protecting film

Before using the appliance accurately remove the special film protecting the stainless steel components, avoiding to leave glue residues on the surfaces; if required, immediately remove them using an appropriate solvent of non flammable type.

3.5 Disposal of packaging

The packaging must be disposed of in strict compliance with the regulations in force in the place of installation of the appliance. The various materials (wood-paper-cardboard-nylon-metal staples) the packaging consists of must be suitably separated and delivered to the suitable collection centres. In any case adhere to environmental protection regulations.

3.6 Placement

Check the place of installation ensuring transit areas (any doors and corridors) are sufficiently wide (the dimensions of the appliance without pallet are shown in Fig.1).

The appliance must be installed in a well-aerated room with permanent vents.

The maximum working height, referred to the highest surface level, must be 1.6 metres from the floor. After installing the appliance apply the suitable adhesive symbol (supplied) at a height of 1.6 metres.

To assure accessibility and air circulation around the appliance, leave at least 50cm of space between the left side and the wall (or other appliance), and at least 10 cm between the back and the wall and between the right side and the wall (see Fig.1). It is strictly forbidden to obstruct, even partially, the forced aeration vents on the left side, even for short periods of time.

Failure to comply with this explicit prohibition shall void any liability from the appliance's manufacturer and immediately forfeit any warranty rights on the same, since its constructive conformity has been deliberately impaired. For the same reason, do not place any appliances that might produce heat sources and/or spray hot liquids (fryers) near the left side.

Should the appliance be installed near walls, shelves, tops and the like, these must be of the non flammable or heat-insensitive type; otherwise, they must be protected by adequate fire retardant coating. In this connection it is indispensable to act in compliance with the fire prevention regulations in force. Cooking produces hot smoke and smells which are expelled from the suitable vent device at the top of the appliance. It is recommended to place the appliance under an extraction hood or to use the suitable TECNOEKA hoods, in order to convey the smoke to the outside.

3.6.1 Table top oven placement

The appliance must be placed in a perfectly horizontal position on a table or similar support; **never on the floor.**


For safety reasons it is recommended to use the support produced by the manufacturer; otherwise the weight of the appliance must be taken into account. **The appliance is unsuitable for recessing.**

Warning

In the event the appliance is positioned on a wheeled table/support, ensure the permissible movement does not damage electrical wires, water pipes, drain pipes or anything else.

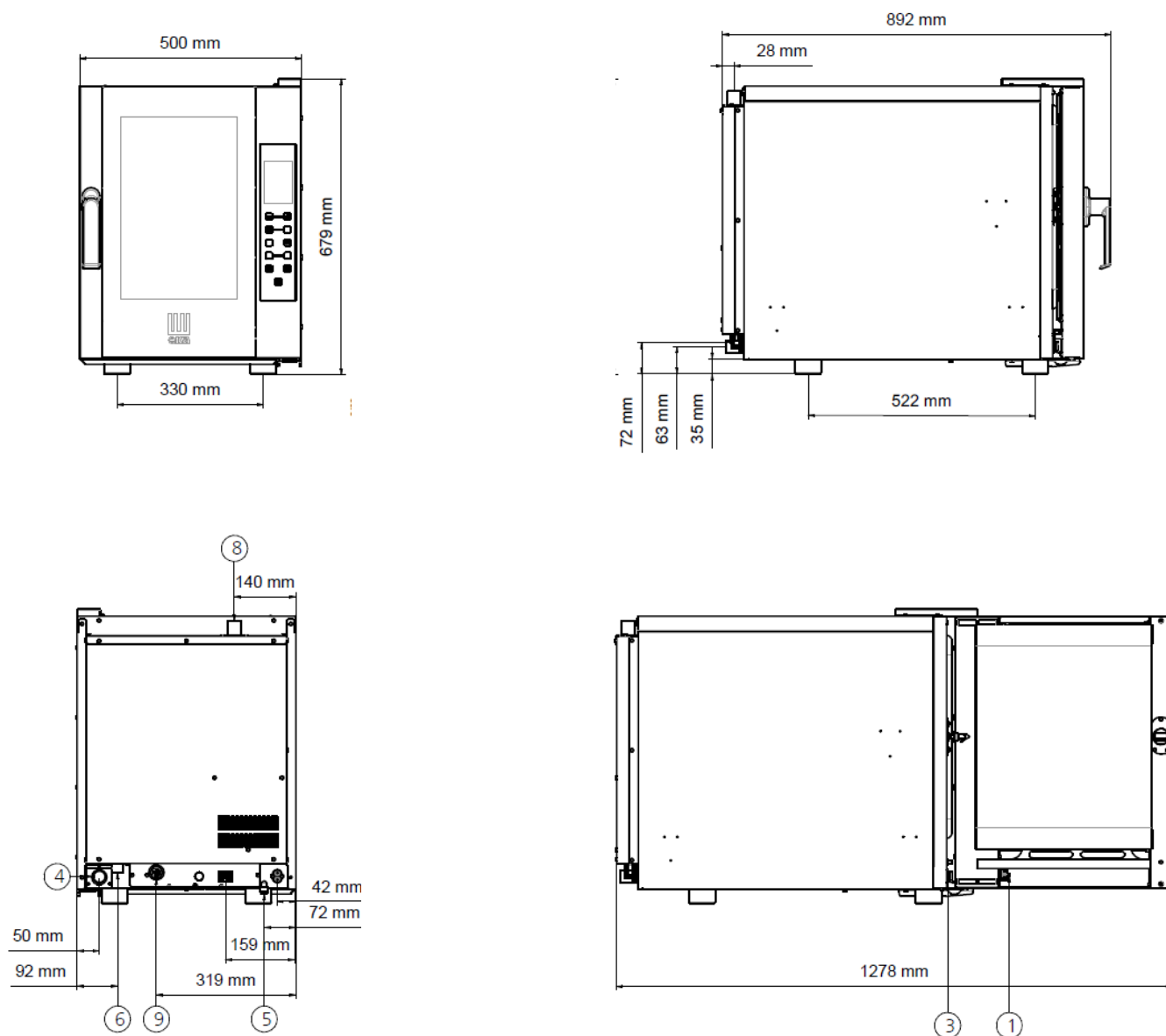
3.7 Electrical connection

Connection to the power mains must be performed according to regulations in force. Before performing the connection ensure that:

- the voltage and frequency of the power supply system match with the specifications on the "technical data" plate affixed on the side of the appliance;
- the limiting valve and the system are able to withstand the appliance's load (see "technical data" plate);
- the power supply system is fitted with effective earthing connection according to the regulations in force;
- In the permanent connection to the mains, a protective pole switch must be provided between the appliance and the mains with minimum opening between the contacts of overvoltage category III (4000V), sized for the load and complying with applicable regulations (e.g. automatic magnetic circuit breaker);
- the pole switch used for the connection is easily accessible with installed appliance;
- **the yellow/green earthing cable is not interrupted by the switch;**
- 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 performed with the suitable terminal located on the rear and marked with the symbol . The equipotential conductor must have minimum section 2.5mm².
- when the appliance is operating, the power supply voltage does not deviate from the nominal voltage value by $\pm 10\%$;
- ensure the power supply cable does not enter in contact with the appliance's hot parts after inserting it in the terminal board.
- **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.**

Installation and connection drawings

MODEL EKF 611 CTC

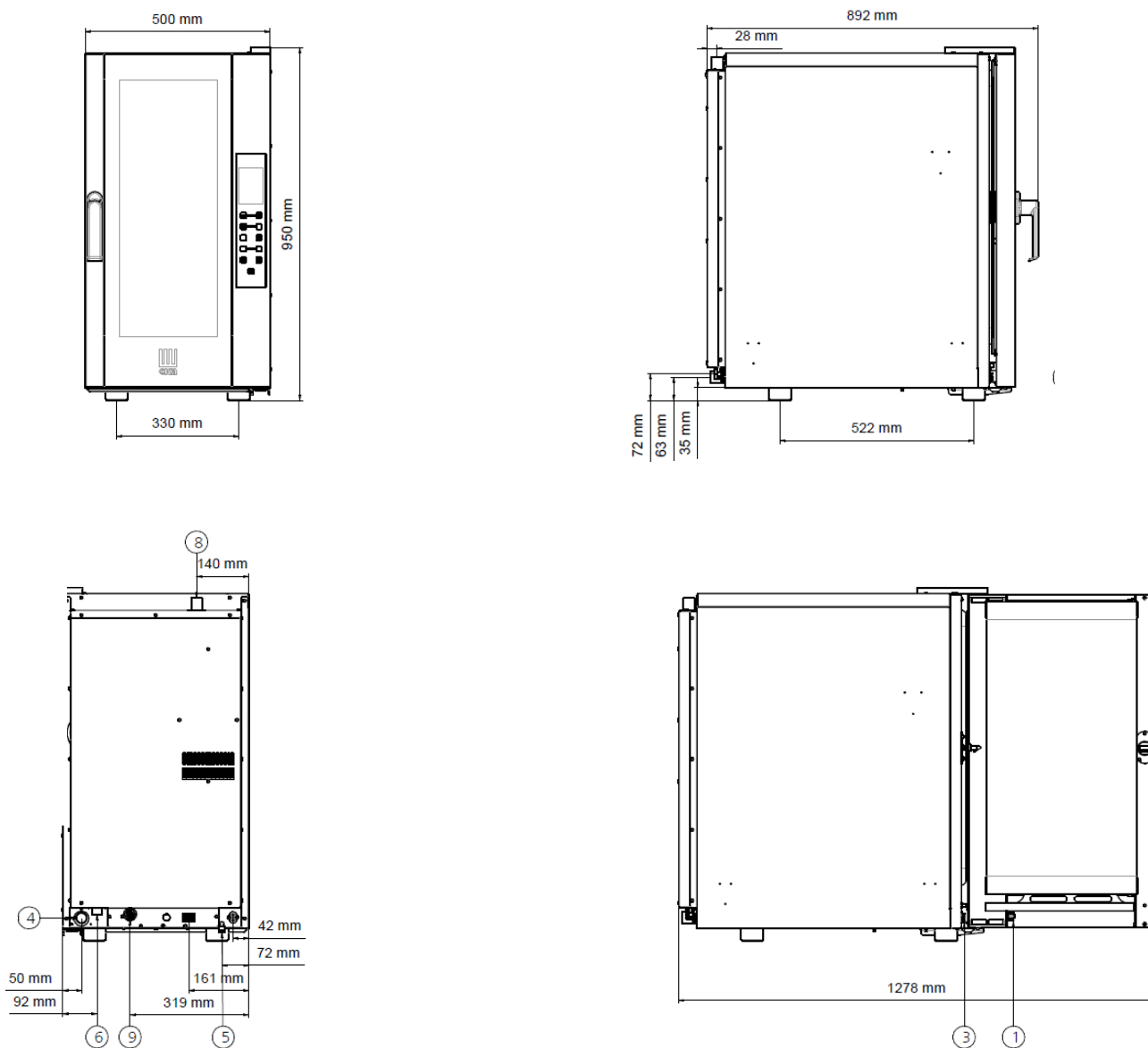


1	USB PORT
3	SOCKET FOR CORE PROBE CONNECTION
4	WATER DRAIN PIPE (DN30)
5	WASHING WATER INLET
6	SOFTENED WATER INLET (THREADED SOLENOID VALVE 3/4")
8	STEAM VENT
9	POWER SUPPLY CABLE RETAINER
10	WARNING HOT SURFACE
11	DO NOT OBSTRUCT AERATION VENTS
12	WATER INLET MAX.200kPa
13	SOFTENED WATER INLET MAX. 200kPa

Fig. 1 (Dimensions are expressed in mm)

Installation and connection drawings

MODEL EKF 1011 CTC




1	USB PORT
3	SOCKET FOR CORE PROBE CONNECTION
4	WATER DRAIN PIPE (DN30)
5	WASHING WATER INLET
6	SOFTENED WATER INLET (THREADED SOLENOID VALVE $\frac{3}{4}$ ")
8	STEAM VENT
9	POWER SUPPLY CABLE RETAINER
10	WARNING HOT SURFACE
11	DO NOT OBSTRUCT AERATION VENTS
12	WATER INLET MAX.200kPa
13	SOFTENED WATER INLET MAX. 200kPa

Fig. 1 (Dimensions are expressed in mm.)

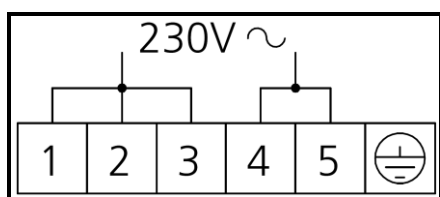
3.8 Power supply cable connection

Remove the back and left side of the appliance to access the power supply terminal board. Loosen the cable retainer at the rear (bottom) of the appliance (see Fig.1) and run the cable through it until reaching the terminal board. Prepare conductors for connection with the terminal board so that the earth conductor is the last to be extracted from its terminal in the event the cable should be abnormally pulled.

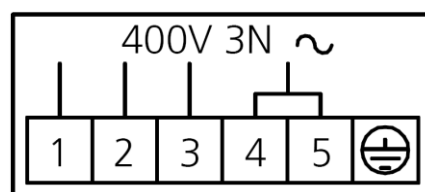
Only for EKF 611 CTC – EKF 611 CTC/0/037 – EKF 1011 CTC

Connect the 3 phase conductors (L1, L2, L3) of the cable to the terminals marked with "1"(brown conductor) "2"(black conductor) and "3"(grey conductor) of the terminal board, the neutral conductor (blue) to the terminal marked with "4" or "5" and the earth conductor (yellow/green) to the terminal marked with the symbol  (see diagram also available by the terminal board):


For EKF611CTC/0/037

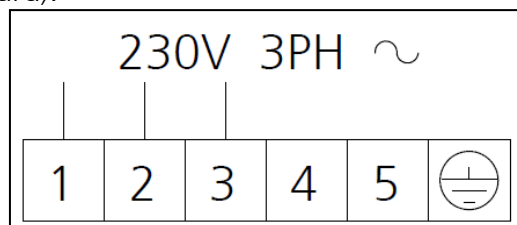


For EKF611CTC-EKF1011CTC



Only for EKF 611 CTC/0/048

Connect the 3 phase conductors (L1, L2, L3) of the cable to the terminals marked with "1"(brown conductor) "2"(black conductor) and "3"(grey conductor) of the terminal board, and the earth conductor (yellow/green) to the terminal marked with the symbol  (see diagram also available by the terminal board):



3.9 Connection to the water mains

The appliance must be supplied with **softened drinking water**, with hardness between 0.5°F and 5°F. and maximum temperature 30°C. It is **obligatory to use a softener** to reduce the formation of limescale inside the cooking chamber. 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. The appliance is equipped with flexible hose (1.5 metres) with threaded 3/4" female fittings and relevant gaskets. The old joints must not be used. Connection to the water mains must be performed through the 3/4" threaded solenoid valve located at the rear (bottom) of the appliance (see Fig.1), interposing a mechanical filter and a stopcock (before connecting the filter drain off a certain amount of water to flush the pipe from any dirt).

Warning

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

3.10 Steam outlet

The appliance is equipped with a special metal tube (DN30), to exhaust the steam from the cooking chamber.

No other type of pipe can be connected to this pipe, which protrudes from the back of the enclosure.

Failure to comply with this specific prohibition will allow the Manufacturer to reject any responsibility coming from the possible malfunction of the appliance and the poor quality of the cooking operations.

Increasing the length of the original exhaust pipe may cause abnormal condensation inside the cooking chamber.

To prevent steam from escaping from the exhaust pipe, place the appliance under the extraction hood, or connection to the "TECNOEKA" extractor hood, specific for the model of appliance used.

3.11 Water drain

A drain pipe comes out of the rear of the appliance (see Fig.1) to drain the cooking chamber.

This pipe must be connected to piping with 30 mm inner diameter (DN 30) resistant to steam temperature (90°C-100°C).

To avoid choking the pipe should be stiff and there should be no "elbows" along the drain path.

The pipe must also maintain constant slope (min. 5%) along its entire length (the length considered is that of the appliance's drain pipe at the drain point and must not exceed 2 metres).

The drain piping must be conveyed into an open floor drain (Fig.2); otherwise, there must be at least 30 cm height difference between the drain pipe of the appliance and the drain point in order to assure regular water drainage.

Furthermore, the minimum "air gap" must be 25 mm (distance between the drain pipe from the appliance and the cup of the drain duct pipe).

In any case, for reasons of compliance with health regulations in force, the piping connected to the drain pipe of the appliance must not be in direct contact with the drain point.

It is recommended to connect the appliance's drain to the grey water network through an adequate syphon, in order to stop steam from coming out of the drain.

The connection to drain water must be done separately for each appliance; in case of several appliances connected to the same drain pipe, ensure the pipe is suitably sized to assure regular drainage with no hindrances.

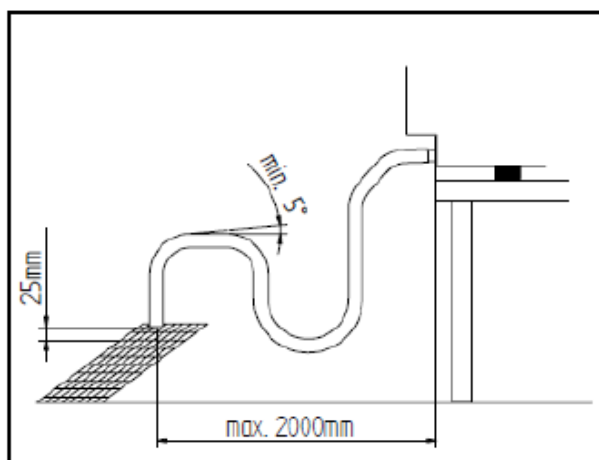


FIG. 2

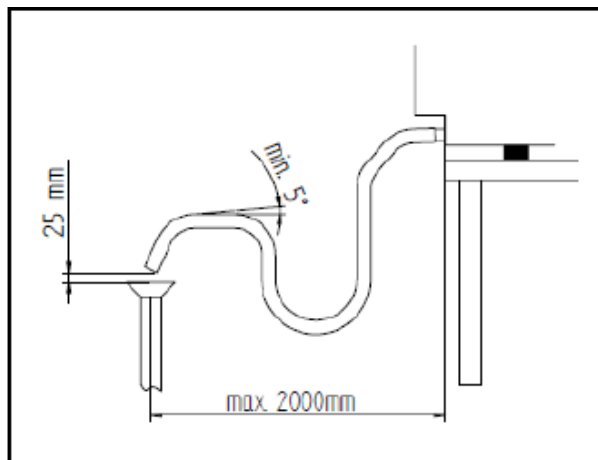


FIG. 3

3.12 Safety thermal devices

The appliance is equipped with a manually reset safety thermostat, to protect against excessive and hazardous overheating which might accidentally occur inside it. In the event of tripping the device interrupts power supply to the appliance.

3.13 Electronic circuit protection

The electronic circuit housed inside the electrical components compartment is protected by fuse.

3.14 Disposal of the appliance

The appliance is constructed with recyclable raw materials and does not contain toxic or hazardous substances for persons and environment. Eventual disposal of the appliance and its packaging must be carried out strictly following the regulations in force in the place of installation. The different materials it is made up of must be separated by type of disposal and delivered to the suitable collection centres. In any case adhere to environmental protection regulations.

4. Instructions for the user

4.1 General information

- Use the appliance at room temperature between +5°C and +25°C. 35°C may be reached occasionally.
- The temperature of the appliance's external surfaces may exceed 60°C, only touch control elements. Burn hazard!
- When the appliance is first used it is recommended to operate it unladen for 40/50 minutes at a temperature of 220/230°C. In this way all unpleasant and wholly normal smells due to heating the thermal insulation enveloping the cooking chamber and the silicone used for its external sealing are dissipated.
- Supervise the oven during operation.
- This appliance must only be used for the use it has been especially designed for, that is cooking food in the oven; any other use is to be deemed improper.
- The appliance may be used for all types of baking of pastries, baked goods and food: fresh and frozen; for reconditioning chilled and frozen food, for steam cooking of meats, fish and vegetables.
- 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.
Pay attention to handling food containers during and after cooking: they might be very hot.
Wear appropriate protective thermal clothing to prevent burns
- 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.

Warnings

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.

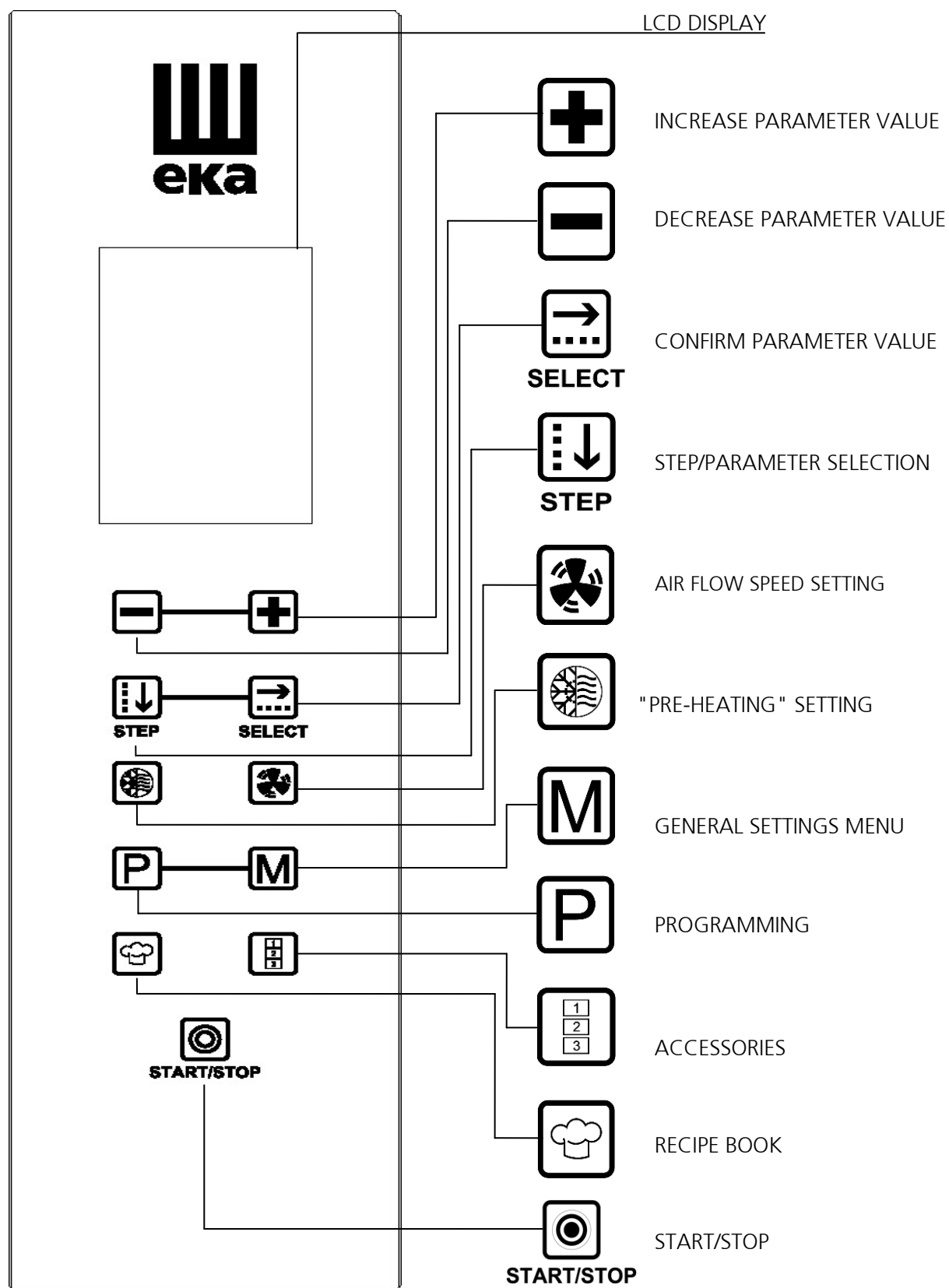
*When extracting a tray containing hot liquid pay attention not to spill any liquid: **burn hazard!***

4.1.1 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.

4.2 Control panel




4.3 "Touch" control operation



The "TOUCH" control works by touching the screenprinted key (exclusively use your fingers and no other utensils such as knives, forks, or other objects in general).

All oven functions are activated in this way. To make use of the control panel easier, only the keys that may be activated are lit.

4.3.1 Switching on/off

Keep your finger on the "START/STOP"  key for a few seconds and the display will show the screen with the "EKA" logo, DATE/TIME. After 5" the screen dissolves and the oven automatically readies for programming the cooking cycle: the "TIME"  parameter screen is displayed.


After 10 minutes if no key is activated, the "Touch" control goes into **STAND-BY** mode and only the "START/STOP"  key remains lit on the control panel.

To reactivate the "Touch" control, just touch the "START/STOP"  key with your finger for a few seconds. To activate the **STAND-BY** mode hold your finger on the "START/STOP"  key for a few seconds.

4.3.2 Manual operation


4.3.2.1 General information

The cooking cycle may be programmed by using the **PARAMETER SCREEN** (displays the value of each individual parameter of the cooking cycle), or using the **OVERVIEW SCREEN** (simultaneously displays all the cooking cycle parameter values). The **PARAMETER SCREEN** is displayed automatically only when the cooking cycle is first set, after the oven is first switched on. In this

case the values of the parameters set must be confirmed by acting on the "SELECT"  key. In the **OVERVIEW SCREEN** the individually displayed parameter may also be selected. Choose the

parameter to be displayed with the "STEP"  key, then touch the "SELECT"  key and the **PARAMETER SCREEN** is displayed.

The set value is automatically confirmed after 5" both in the **OVERVIEW SCREEN** and in the **PARAMETER SCREEN**.

The **RED SCREEN** indicates **WARNING** when, while setting a step of the cooking cycle, the parameter required to activate the step is missing (symbol  in the direction of the number of the step where the operative parameter is missing) or the oven door is opened during the cooking cycle.

The **RED SCREEN** indicates **ALARM** (sound) when faults occur during oven operation that prevent cooking cycle continuation or automatic washing cycle (the type of fault is described and represented by a symbol).

For the various types of alarm see the relevant paragraph 11.

4.3.2.2 Selection of cooking parameters

The following parameters may be set for each step of the cooking cycle (up to 9 steps):

1. Cooking time
2. Cooking chamber temperature
3. Core temperature
4. Delta T
5. Percentage (%) of humidity/steam activation



To confirm the set parameter and move to the next one, act on the **"SELECT"** key. The airflow speed inside the cooking chamber may be modified (3 available speeds) by acting on

key

Warning

A complete cooking cycle does not obligatorily require all 9 available steps, therefore it is possible to set only the desired ones without affecting correct oven operation.

4.3.2.3 Cooking time or core temperature settings

Each cooking step is controlled by the cooking time parameter or core temperature parameter. The time and core temperature parameters are mutually exclusive: if the core temperature parameter is set, the time parameter is automatically deleted even if it has been previously set.

Warnings

Setting excessively short cooking times or excessively low core temperatures with respect to correct values may lead to incomplete cooking.

Setting excessively long cooking times or excessively high core temperatures with respect to correct values may result in excessively dry food, with the risk of burning the surface.

4.3.3 Parameter setting

4.3.3.1 Cooking TIME setting (Parameter screen)



With the **"STEP"** key the following may be set:

1. TIME
2. PAUSE
3. MAINTENANCE

1. TIME

The parameter is settable from a minimum of 0h 01' to 9h 59' maximum. In the event of MANUAL mode cooking cycle, in STEP 1 it is possible to also set an "INF" time (INFINITE): The oven continues working until it is switched off by the operator.

2. PAUSE

This option may be set for a time between 0h 01' and 23h 59'.

If the PAUSE is entered in STEP 1, it allows "DELAYED START" of the cooking cycle, which is useful for foodstuff that needs to raise before cooking.

If the PAUSE is entered after STEP 1, it allows "thermal pressure" on the product to be limited.

3. MAINTENANCE

This option makes it possible to maintain a constant temperature of 75°C within the cooking chamber until the oven is switched off by the operator.

The PARAMETER SCREEN reads: **"OFF"**

use the key to enable this option (the display then reads **"ON"**) which is

confirmed with the **"SELECT"** key;


use the key to disable this option (the display reads **"OFF"** again) which is confirmed

with the **"SELECT"** key.

When this option is active, at the end of the cooking cycle the display reads: **"OVEN IN MAINTENANCE"**.


When the cooking cycle is active the display reads: **"COOKING IN PROGRESS"**

When the cooking cycle is in "PAUSE" the display reads: **"BAKING STARTS IN"** (count-down)


With **"BAKING IN PROGRESS"** : the display shows the count-down of the set time in the direction of the symbol  and on the right the total time set of the cooking cycle (of 1 or more STEPS).




Important

*The value of the set parameter may be confirmed immediately in the **PARAMETER SCREEN***



*with the **"SELECT"**  key; otherwise, the value is confirmed automatically after 5".*


4.3.3.2 TEMPERATURE setting (Parameter screen)

With the **"STEP"**  key the following may be set:



1. TEMPERATURE IN COOKING CHAMBER 
2. CORE TEMPERATURE 
3. DELTA T Value 

1. TEMPERATURE IN COOKING CHAMBER

Use the keys  and  to increase or decrease the temperature (from 30°C to 260°C). After


that confirm the choice with the **"SELECT"**  key.

With **"BAKING IN PROGRESS"**: the display shows the set temperature in the direction of the



symbol  and the actual temperature detected in the cooking chamber in the direction of the symbol .




2. CORE TEMPERATURE



Use the keys  and  to increase or decrease the temperature (from 0°C to 100°C). After


that confirm the choice with the **"SELECT"**  key.



With **"BAKING IN PROGRESS"**: the display shows the set temperature in the direction of the

symbol  and the actual temperature detected by the core probe in the direction of the symbol .

When the OVERVIEW SCREEN shows the TEMPERATURE IN CHAMBER parameter  and the CORE TEMPERATURE parameter , to go back to setting the TIME parameter .

- Use the **"STEP"**  key to select the CORE TEMPERATURE parameter .




- Use the **"SELECT"** key  (the display shows the **PARAMETER SCREEN**);



- Use the **"STEP"**  key to select the TEMPERATURE IN COOKING CHAMBER parameter .



- Use the **"SELECT"**  key.




At the end of these operations the display will show the red OVERVIEW SCREEN (if the PREHEATING function is not set) to indicate the TIME parameter is missing ("00.00").







3. DELTA T VALUE

Use the keys  and  to increase or decrease the temperature (from 0°C to 100°C). After that confirm the choice with the "SELECT"  key.

With "BAKING IN PROGRESS": the display shows the set temperature in the direction of  and the actual temperature detected by the core probe in the direction of the symbol .





The display shows the set temperature in the direction of the symbol  and the actual temperature detected in the cooking chamber in the direction of the symbol .

When the OVERVIEW SCREEN shows the CORE TEMPERATURE parameter  and the DELTA T parameter , to go back to setting the TIME parameter :


- Use the "STEP"  key to select the DELTA T parameter ;
- Use the "SELECT"  key (the display shows the PARAMETER SCREEN);
- Use the "STEP"  key to select the TEMPERATURE IN COOKING CHAMBER parameter ;
- Use the "SELECT"  key.




At the end of these operations the display will show the red OVERVIEW SCREEN (if the PREHEATING function is not set) to indicate the TIME parameter is missing ("00.00").


4.3.3.3 HUMIDITY/STEAM setting (Parameter screen)

Use the keys  e  to increase or decrease the humidity/steam value  (from 10% to 100%). After that confirm the choice with the "SELECT"  key.

4.3.3.4 "PREHEATING" setting (Overview screen)

Use the  key and the display shows the relevant PARAMETER SCREEN.

Use the  key ("ON") to activate the function or the  key ("OFF") to deactivate it. In both cases use the "SELECT"  key to confirm the choice, otherwise it is confirmed automatically after 5".

During the preheating stage, the display reads "PREHEATING IN PROGRESS" and no value is shown in the direction of the TIME parameter  (---).

This means that the preheating time is not included in the cooking time.

When the preheating temperature is reached (temperature set in cooking chamber increased by 40°C: this temperature is maintained if the door is not opened), and intermittent buzzer goes off and the words "PREHEATING OK OPEN THE DOOR" flashes on the display. Open the door, put the food in the oven, close the door again: the cooking cycle starts automatically.


4.3.3.5 AIR FLOW SPEED setting (Overview screen)

The possibility to set 3 speed levels of air flows inside the cooking chamber makes it possible to bake any type of food, from the most delicate and lightest to that needing higher heat conveyance.


Use key  and the relevant PARAMETER SCREEN is displayed;

Use the keys  and  to set the desired speed level:


minimum speed ()


medium speed ()

maximum speed ()

Use the "SELECT"  key to confirm the choice, otherwise the choice is confirmed automatically after 5".

Important

The maximum speed is already pre-set for every cooking cycle ().

The key  may be used even during the cooking cycle to modify the speed level of fans. Should this operation need to be performed during an already programmed cooking cycle, the fan speed values will go back to those originally set upon creating the program.


"SEMI-STATIC" MODE


"Semi-static" baking is a mode that allows motors to be activated only when the heating elements are operating.


The fans are activated for a few seconds, in order to distribute the heat generated by the heating elements and make the temperature inside the cooking chamber even.

In this way static oven operation is reproduced.

To activate the "semi-static" baking mode operate as follows (from **OVERVIEW SCREEN**):


touch the key  and the display shows the screen "AIR FLOW SPEED SETTING".

Touch the key "STEP"  to activate the "semi-static" baking mode: the words "ST OFF" turn into "ST ON" which indicate successful activation.

Touch the key "SELECT"  to confirm the selection: "ST" is displayed in the overview screen in the direction of the icon indicating motor speed.

Fan speed may be modified also while baking in "semi-static" mode.

Operate as follows (from **OVERVIEW SCREEN**):

touch the key  and the display shows the screen "AIR FLOW SPEED SETTING".


Touch keys  and  to set the desired speed.





Touch key "SELECT"  to confirm the selection.

4.3.4 Selection of cooking steps (Overview screen)


Each cooking cycle may consist of up to 9 STEPS. The desired parameters may be set for each step. To move from one step to the next one, after setting STEP 1, act as follows:

touch key "STEP"  to select STEP 1 (word highlighted on dark box);

touch key . The red OVERVIEW SCREEN is displayed reading STEP 2 (the red background warns that the TIME parameter has not been set and therefore the selected step cannot be operative).

Touch key **"STEP"**  to select the TIME parameter  then touch keys  and  to set the desired value.


As soon as the TIME parameter is set, the background of the OVERVIEW SCREEN turns blue to indicate that STEP 2 has become operative. Complete setting the values of the other desired parameters. To move to the following steps (STEP 3, STEP 4 ...) repeat the same operations described for STEP 2.


Upon completing step setting, start the cooking cycle with the **"START/STOP"**  key. The display shows the OVERVIEW SCREEN of STEP 1 of the cooking cycle and the overall number of steps it consists of. (E.g. 1/5 means that STEP 1 of the total 5 set is active).

Next to the TIME parameter: the "count-down" of the active step is shown on the left and the overall time of all cooking cycle steps is shown on the right.


In the event of "manual" baking the display shows the word **"MANUAL"**, in case of "programmed" baking, the name of the stored recipe (program) is displayed.




4.3.5 Starting/stopping the cooking cycle



Once the desired cooking parameters are set, to start the cycle touch the **"START/ STOP"**  key.

To stop the cooking cycle at any time touch the **"START/ STOP"**  key again for a few seconds.

When a cooking cycle is completed (in "manual" mode or in "programmed" mode) a buzzer goes off ("beep") for 30" and at the same time the words flash on the screen : **"COOKING COMPLETED"**.

If during this period the  key is activated, the OVERVIEW SCREEN of the cooking cycle just ended is displayed again. The cooking cycle is automatically reactivated

for 1 MINUTE. To lengthen the cooking time just touch the **"STEP"**  key and select the TIME parameter ; then touch the key  to set the desired value. The 30" "cooking completed" buzzer may be interrupted at any time by touching the **"STEP"** key

 or the **"START/STOP"**  key.

The OVERVIEW SCREEN of the cooking cycle just ended is displayed again.


4.3.6 Cooking cycle setting

4.3.6.1 Cooking cycle with time and temperature in chamber

From "TIME" PARAMETER SCREEN 


Use the keys  and  to set the desired value:

TIME ("INF" or between 0h 01' and 9h 59')





Touch the **"STEP"**  key to set the desired option:

PAUSE (from 0h 01' to 23h 59)





MAINTENANCE ("ON" or "OFF")

Touch the **"SELECT"**  key to confirm the set values.





From OVERVIEW SCREEN

Touch the **"STEP"**  key to select the TIME parameter  and touch keys  and  to set the desired value. The value is automatically confirmed after 5".


From **PARAMETER SCREEN "TEMPERATURE IN CHAMBER"**




After setting the TIME parameter, touch the **"SELECT"**  key: the screen concerning the 3 different TEMPERATURE parameters is displayed (Temperature in cooking chamber/Core temperature/Delta T). For the operator's convenience a 180°C TEMPERATURE IN COOKING CHAMBER is already set. To modify the set value use the keys  and . Touch the **"SELECT"**  key to confirm the set values.

From **OVERVIEW SCREEN**

Touch the **"STEP"**  key to select the TEMPERATURE parameter  and touch keys  and  to set the desired value. The value is automatically confirmed after 5".

From **PARAMETER SCREEN "% HUMIDITY/STEAM"**  (optional function)

After setting the value of the parameter "TEMPERATURE IN CHAMBER", use the **"SELECT"**  key: the parameter screen "% HUMIDITY/STEAM" is displayed.

Use the keys  and  to set the desired value. Touch key **"SELECT"**  to confirm the set value.


From **OVERVIEW SCREEN**

Touch key **"STEP"**  to select the TIME parameter  then touch keys  and  to set the desired value. The value is automatically confirmed after 5". Use the **"START/STOP"**  key to activate the cooking cycle.

4.3.6.2 Cooking cycle with core temperature and temperature in chamber

From **"TIME" PARAMETER SCREEN** 






If the CORE TEMPERATURE is set it is not required to set the TIME parameter.

By using the **"STEP"**  key there is in any case the possibility to choose the options **"PAUSE"** and **"MAINTENANCE"**.










Touch the **"SELECT"**  key to confirm the set values.

From **PARAMETER SCREEN TEMPERATURE IN CHAMBER** 

Use the keys  and  to set the desired value.

Touch the **"STEP"**  key to select the "CORE TEMPERATURE" parameter  and touch keys  and  to set the desired value. Touch the **"SELECT"**  key to confirm the set values.

From OVERVIEW SCREEN

Touch the "STEP"  key to select the "TEMPERATURE IN CHAMBER" parameter  and touch keys  and  to set the desired value. Touch the "SELECT"  key to confirm the set value (the screen of the 3 different temperature parameters is displayed). Touch the "STEP"  key to select the "CORE TEMPERATURE" parameter  and touch keys  and  to set the desired value. The value is automatically confirmed after 5".

Important

The needle-shaped thermal probe (core probe) must be inserted in the centre of the food, in the thickest area, avoiding contact with any bones. After placing the food in the cooking chamber, extract the cable of the thermal probe by running it through the lower part of the cooking chamber and close the oven door.

The probe plug must be connected to the proper slot, making sure that the "grip zone" A of the probe is placed as in Figure 4 or 5, in order not to interfere with the metal frame of the door when closed.

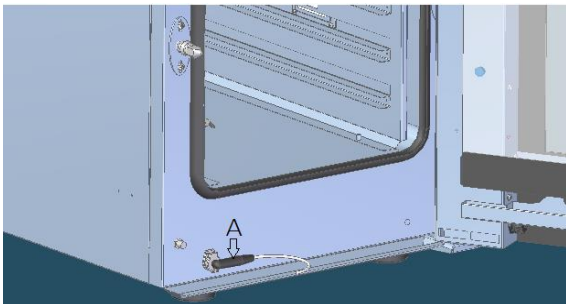


FIG. 4

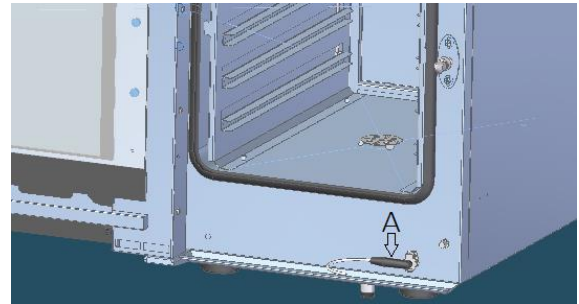


FIG. 5




Warnings

*Before removing the food from the oven after cooking with the needle shaped thermal probe (core probe), extract with care the hot probe from the cooked food, paying attention not to let it hang outside the cooking chamber: **burn hazard!***






Before reusing it right away it is recommended to cool it (in this way harmful piercing of the food is also avoided). In order not to irreparably damage the needle shaped thermal probe (core probe), avoid using it in high temperature cooking (OVER 230°C); also avoid letting the probe cable come into contact with the hot metal surfaces inside the cooking chamber.

From PARAMETER SCREEN "% HUMIDITY/STEAM"  (optional function)

After setting the value of the parameter "CORE TEMPERATURE", use the "SELECT"  key: the parameter screen "% HUMIDITY/STEAM" is displayed.

Use the keys  and  to set the desired value. Touch the "SELECT"  key to confirm the set value.



From OVERVIEW SCREEN

Touch the "STEP"  key to select the % HUMIDITY/STEAM parameter  then touch keys  and  to set the desired value. The value is automatically confirmed after 5". Use the "START/STOP"  key to activate the cooking cycle.

4.3.6.3 Cooking cycle with core temperature and Delta T






From "TIME" PARAMETER SCREEN 




If the CORE TEMPERATURE and DELTA T value is set it is not required to set the TIME parameter.

By using the "STEP"  key there is in any case the possibility to choose the options "PAUSE" and "MAINTENANCE". Touch the "SELECT"  key to confirm the set values.

From PARAMETER SCREEN "TEMPERATURE IN CHAMBER" 


If the CORE TEMPERATURE and DELTA T value is set it is not required to set the TEMPERATURE IN CHAMBER parameter.

Touch the "STEP"  key to select the "CORE TEMPERATURE" parameter  and touch keys  and  to set the desired value. Touch the "STEP"  key again to confirm the set value and select the "DELTA T" parameter.





Use the keys  and  to set the desired value. Touch the "SELECT"  key to confirm the set value.

From OVERVIEW SCREEN



Use the "STEP"  key to select the "TEMPERATURE IN CHAMBER" parameter .

Touch the "SELECT"  key: the screen of the 3 different temperature parameters is displayed.

Touch the "STEP"  key to select the "CORE TEMPERATURE" parameter  and touch keys  and  to set the desired value.






Touch the "STEP"  key again to confirm the set value and select the "DELTA T" parameter . Use the keys  and  to set the desired value. The value is automatically confirmed after 5".

Important






The "DELTA T" parameter makes it possible to maintain constant, throughout the cooking stage, the difference () between the temperature inside the food (temperature detected by the needle-shaped thermal probe) and the temperature inside the cooking chamber. This means that the value of the temperature in the cooking chamber becomes the sum of the temperature inside the food and a fixed temperature value " " set by the operator.

In practical terms there is a slow increase of the temperature in the cooking chamber, with a constant difference with respect to the internal food temperature which, exactly because of that, undergoes a prolonged and delicate cooking process (in the case of meat, proteins are protected, since surface tensions caused by excessively quick crust formation are avoided).

From **PARAMETER SCREEN “% HUMIDITY/STEAM”**  (optional function)

After setting the value of the “DELTA T”  parameter, use the “SELECT”  key: the “% HUMIDITY/STEAM” parameter screen is displayed. Use the keys  and  to set the desired value. Touch the “SELECT”  key to confirm the set value.

From **OVERVIEW SCREEN**

Touch the “STEP”  key to select the % HUMIDITY/STEAM parameter  then touch keys  and  to set the desired value. The value is automatically confirmed after 5". Use the “START/STOP”  key to activate the cooking cycle.




4.3.7 How programs work





4.3.7.1 Store programs (recipes)


The user is able to store up to 200 programs/recipes, assigning to each a **NAME** which may consist of up to 10 letters of the alphabet.


After setting the cooking parameters for the program (recipe) you intend to store, operate as follows:


press key  to access the “PROGRAMMING MENU” screen.



Press the “STEP”  key and select the symbol . Confirm the selection with the “SELECT”  key: the screen with the letters of the alphabet will be displayed.


Keys  and  are used to make the horizontal movements ( to the left /  to the right),

and the “STEP”  key for vertical ones (at each “touch” there is a shift down, while if the

“STEP”  key is held the shift is up). When the desired letter is found (highlighted on black

background), use the “SELECT”  key and the chosen letter will be displayed in the top portion of the screen. If a letter of the alphabet is wrongly selected while composing the name, move to


 (symbol on dark background) and use the “SELECT”  key to delete the letter.

After composing the name of the program (recipe), use the “STEP”  key to move to “SAVE” (writing highlighted on dark background).

Use the “SELECT”  key to bring up the “RECIPE BOOK” screen with 8 different types of products:


- FIRST COURSES
- SECOND COURSES
- FISH
- GAME
- BREAD
- VEGETABLES
- DESSERTS
- EXTRA


Use the "STEP"  key to choose the type of product (icon with box) where to "save" the recipe.

Use the "SELECT"  key to confirm.

The overview screen of the cooking cycle with the set name will be automatically displayed.

Important

Programming may be cancelled at any time: use the "STEP"  key to move to "CANCEL"



(wording highlighted on dark background) then use the "SELECT"  key to confirm the selection. The OVERVIEW SCREEN concerning the last set cooking cycle is shown again.





4.3.7.2 Delete programs (recipes)

The user is able to delete a program (recipe) set and stored in the "CHEF RECIPE BOOK" at any time.

Use the key with symbol  to bring up the "EKA RECIPE BOOK" screen.

Touch the "STEP"  key to select the word "CHEF" (word highlighted on dark background). Use

the "SELECT"  key to bring up the "RECIPE BOOK" (8 food type icons). Use the "STEP"  key to select the product icon (e.g.: dessert or main course or vegetable) where the recipe (program) to be deleted is stored.

Use the "SELECT"  key to select the RECIPE BOOK with the NAME of the recipe to be deleted. Use the "STEP"  key to select the recipe to be deleted. Use the "SELECT"  key to confirm the selection. Use the key  to enter the "PROGRAMMING MENU" screen.

Use the "STEP"  key to select the mark  ("DELETE" symbol) and use the "SELECT"  key to confirm the selection.





The screen reads: "CONTINUE DELETING?".




Touch the "SELECT"  key to confirm the selection.

The recipe is deleted. (the display shows the "TIME" parameter screen to be able to start setting a new recipe).



4.3.7.3 "Download" programs from oven (onto "USB pen drive")


With the oven's "USB port" the user is able to "download" into the "USB pen drive" the programs (recipes) stored in the "CHEF RECIPE BOOK".

Connect the "USB pen drive" to the oven's port. Use the key with symbol  to bring up the "EKA/CHEF RECIPE BOOK" screen. Touch the "STEP"  key to select the word "CHEF" (word highlighted on dark background). Use the "SELECT"  key to bring up the "RECIPE BOOK" (8 food type icons). Use the "STEP"  key to select the product icon (e.g.: dessert or main course

or vegetable) where the recipe (program) to be "downloaded" is stored. Use the "SELECT"  key to select the RECIPE BOOK with the NAME of the recipe to be "downloaded". Use the "STEP"  key to select the recipe (name) to be "downloaded". Use the "SELECT"  key to confirm the selection (the overview screen of the selected recipe's cooking cycle is displayed).


Use the key  to enter the "PROGRAMMING MENU" screen.



Use the "STEP"  key to select the symbol .


Use the "SELECT"  key to confirm the selection: the recipe is "loaded" into the "USB pen drive". The "RECIPE BOOK" screen is displayed again (8 product type icons): to "load" other recipes (in the "USB pen drive"), repeat all operations for the first recipe in the same way.

4.3.7.4 "Download" all programs in the oven (onto "USB pen drive")


Through the "USB port" of the oven, the user has the possibility to download all the recipes in the "CHEF RECIPE BOOK" performing one operation only.

Use the  key to enter the screen of the general settings menu.

Use the "STEP"  key to select the icon .

Use the "SELECT"  key to access the screen with the letters of the alphabet.
Key in the password "CHEF" (see instructions to select letters in paragraph 4.3.7.1).

Touch key "STEP"  to go to "SAVE" (word highlighted on dark box).

Use the "SELECT"  key: the screen indicating recipe transfer in progress is displayed.
At the end of this process all the oven recipes will also be within the "USB pen drive".


Warning

During transfer the recipes having the SAME NAME as those transferred from the oven will be automatically "overwritten" into the "USB pen drive".


Important


Every operation must be done within 5"; after this time the overview screen of the cooking cycle is automatically displayed.

4.3.7.5 "Load" programs on the oven (from "USB pen drive")

Through the oven's "USB port", the user is able to "load" into the "CHEF RECIPE BOOK", the programs (recipes) stored in the "USB pen drive". Connect the "USB pen drive" to the oven's port. Use the key  to enter the "PROGRAMMING MENU" screen.

Use the "STEP"  key to select the symbol . Use the "SELECT"  key to confirm the selection: the RECIPE BOOK screen is displayed with the name of the recipes contained in the

"USB pen drive". Use the "STEP"  key to select the recipe (name) to be "loaded" into the

"CHEF RECIPE BOOK". Use the "SELECT"  key to confirm the selection: the recipe (name) is stored in the RECIPE BOOK under the relevant product type (e.g. Lasagne = FIRST COURSES, Trout = FISH, Potatoes = VEGETABLES etc.). The RECIPE BOOK screen is displayed again with the name of the recipes contained in the "USB pen drive": to "load" other recipes (into the "CHEF RECIPE BOOK"), repeat all the operations for the first recipe in the same way.




Important

Every operation must be done within 5"; after this time the overview screen of the cooking cycle is automatically displayed.


4.3.7.6 "Load" all programs in the "USB pen drive" on the oven


Through the oven's "USB port", the user is able to "load" into the "CHEF RECIPE BOOK", all the programs (recipes) stored in the "USB pen drive" with a single operation.

Plug the "USB pen drive" into the suitable socket.

Use the key  to enter the programming menu. Use the "STEP"  key to select the icon .

Touch the "SELECT"  key to confirm the selection

Press the "STEP"  key once only to select all recipes.

Use the "SELECT"  key to initiate recipe transfer.

During recipe transfer the screen reading "OPERATION IN PROGRESS" will be displayed and the number of remaining recipes before completing the transfer.

Warning

During transfer the recipes having the SAME NAME as those transferred from the "USB pen drive" will be automatically "overwritten" into the "CHEF RECIPE BOOK".

4.3.7.7 Use programs (recipes)



Tecnoeka has inserted in the oven some recipes drawn up by its chefs, which may be selected and run by you.



The recipe book, which is accessed with the key , includes 40 cooking programs (non modifiable) in the "EKA RECIPE BOOK" and the same cooking programs in the "CHEF RECIPE BOOK", modifiable.




By referencing these recipe books you are able to execute the recipes from the "EKA RECIPE BOOK" (see paragraph 4.3.7.7.1) or to run and/or modify the parameters of the cooking cycles from the "CHEF RECIPE BOOK" (see paragraph 4.3.7.7.2).

4.3.7.7.1 Using programs stored in the "EKA RECIPE BOOK"

To use a program/recipe (see paragraph 15 "RECIPE BOOK"):




Use the key with symbol  to bring up the "EKA RECIPE BOOK" screen. Use the "SELECT"  key: the "RECIPE BOOK" screen will be displayed (product type icons).



Use the "STEP"  key to select the food type the name of the recipe to be used belongs to. Use the "SELECT"  key to confirm the product type. The "RECIPE SELECTION RECIPE BOOK" screen is displayed.




Use the "STEP"  key to select the name of the recipe to be used. Touch key "SELECT"  to confirm the selection. The overview screen of the cooking cycle with the recipe name will be displayed. Use the "START/STOP"  key to activate the cooking cycle.

4.3.7.7.2 Using programs stored in the "CHEF RECIPE BOOK"

To use a program/recipe (see paragraph 15 "RECIPE BOOK"):

Use the key with symbol  to bring up the "EKA RECIPE BOOK" screen. Use the "STEP"  key to select the word "CHEF" (the "CHEF RECIPE BOOK" screen is displayed). Use the "SELECT"  key: the "RECIPE BOOK" screen will be displayed (product type icons).

Use the **"STEP"**  key to select the food type the name of the recipe to be used belongs to. Use the **"SELECT"**  key to confirm the product type. The **"RECIPE SELECTION RECIPE BOOK"** screen is displayed.

Use the **"STEP"**  key to select the name of the recipe to be used. Touch key **"SELECT"**  to confirm the selection. The overview screen of the cooking cycle with the recipe name will be displayed. Use the **"START/STOP"**  key to activate the cooking cycle.

Important

The values of a stored program (recipe) parameters may be modified either before starting the cooking cycle or with the cooking cycle in progress.

The original values will still remain in the oven's memory.

4.3.7.8 "NEW RECIPE" option

To store a NEW RECIPE use the key : the **"PROGRAMMING MENU"** screen is displayed.



Use the **"STEP"**  key and select the icon . Touch the **"SELECT"**  key to confirm the selection.


The TIME parameter screen is displayed: set the values of the various cooking parameters of the new recipe (paragraph 4.3.6). Store the new recipe (paragraph 4.3.7.1).

4.3.7.9 "COPY RECIPE" option

For a RECIPE to be COPIED the recipe (to be copied) must be in the OVERVIEW SCREEN.

Use the key : the **"PROGRAMMING MENU"** screen is displayed.


Use the **"STEP"**  key and select the icon .


Touch key **"SELECT"**  to confirm the selection. The screen with the letters of the alphabet is displayed: type the new recipe name then store it in the RECIPE BOOK (paragraph 4.3.7.1).



4.3.8 Standard functions

4.3.8.1 "LAST" function

It lets you select the last ended cooking cycle: whether it has been executed in "manual" or programmed mode.



Use the  key to bring up the **"EKA RECIPE BOOK"** screen.


Use the **"STEP"**  key and select **"LAST"** (word highlighted on dark background).

Use the **"SELECT"**  key to bring up the overview screen of the last executed cooking cycle, which can be started by pressing the **"START/STOP"**  key.

4.3.8.2 "COOKING CHAMBER COOLING" function






This function lets you quickly cool the cooking chamber after completing a cooking cycle. Open the oven door (red screen is displayed).





Press the key  the **"COOLING"** screen is displayed, which shows the temperature inside the cooking chamber in real time, even while the function is running .

The "cooling" function may be disabled at any time by means of the **"START/STOP"**  key; or it ends automatically when the temperature inside the cooking chamber goes below 45°C.

In both cases, upon completing the function, the display shows the red warning screen with the words "open door".

When the door is closed, the overview screen of the cooking cycle that has just ended is displayed,

and a new cycle may be set: use the "STEP"  key and choose the parameters to be modified and with the keys  and  set their relevant values: open the door, place the food to be cooked in the oven. To start the cooking cycle, close the door again and press the "START/STOP"  key. To set a new cooking cycle with open door just press the "SELECT"  key, the overview screen of the cooking cycle just ended is displayed.

Within 5" press the "STEP"  key and select the parameters to be modified and with keys  and  select the relevant values. After placing the product to be cooked in the oven, to start the cooking cycle close the door and touch the "START/STOP"  key.

Warning

During open door operation do not remove the fan cover; do not touch the moving fans and resistors which are still hot.




4.3.8.3 "HACCP" function


The "HACCP" function has the purpose of recording the operative data of cooking cycles performed, constantly monitoring their progress.

The "HACCP" data are recorded into a "USB pen drive" which must be connected into the suitable "USB port" of the oven. The USB pen drive is not supplied but is an optional accessory.

"HACCP" FUNCTION ACTIVATION

To activate the "HACCP" function the following operations must be performed:


- connect the "USB pen drive" in the suitable USB "port" of the oven.
- set the cooking cycle (manual or programmed)
- press key  to access the "PROGRAMMING MENU" screen
- press the "STEP"  key until selecting the word "HACCP"
- press the "SELECT"  key to confirm the selection: the "HACCP" function is activated

Use the "START/STOP"  key to activate the cooking cycle.

When the cooking cycle is completed the "HACCP" function is automatically disabled.

DISPLAY "HACCP" DATA (ON PC)

To display on the PC the parameters of an executed cookign cycle:

- press the "START/STOP"  key for few seconds and switch off the oven
- remove the "USB pen drive" from the oven and insert it in the "USB port" of the PC
- open the desired "file" in the "USB pen drive"

Important

All the data concerning the cooking done on the same day are contained in the same "HACCP" file. The "HACCP" file is automatically renamed after another "HACCP" file is created on the following day, highlighting the date when the cooking has been done.

The "HACCP" data must be interpreted with the aid of the following key:

KEY


C1	START OF COOKING
C2	COOKING CORRECTLY ENDED
C3	COOKING INTERRUPTED WITH START/STOP KEY OR DUE TO AN ALARM
AL1	ALARM: OPEN DOOR
AL2	ALARM: THE CORE PROBE HAS BROKEN DOWN DURING COOKING
AL3	ALARM: THE TEMPERATURE PROBE IS FAULTY
AL4	ALARM: MOTOR
AL5	ALARM: SAFETY THERMOSTAT
AL9	ALARM: RESISTORS ARE NOT CONNECTED
R	RECIPE NAME
R: MAN	MANUALLY SET RECIPE
F0	TYPE OF MANUAL RECIPE
F1	FIRST COURSES
F2	SECOND COURSES
F3	FISH
F4	GAME
F5	BREAD
F6	VEGETABLES
F7	DESSERTS
F8	EXTRA
T1	TEMPERATURE DETECTED IN THE COOKING CHAMBER
T2	TEMPERATURE DETECTED BY THE CORE PROBE
D1	THE DOOR WAS OPENED DURING COOKING
D2	THE DOOR WAS CLOSED DURING COOKING


POSSIBLE ERRORS OF "HACCP" FUNCTION


Type of error	Cause of the error	Corrective action
Er. 1 IMPOSSIBLE TO SAVE "HACCP"	- The "USB pen drive" was removed	- Insert the "USB pen drive" to save the data of the next cooking cycle
Er. 2 IMPOSSIBLE TO SAVE "HACCP"	- The "USB pen drive" was removed and a drive was inserted not in "FAT" format	- Insert the "USB pen drive" (max. 2GB) in "FAT" format to save the data of the next cooking cycle
Er. 3 IMPOSSIBLE TO SAVE "HACCP"	- Incorrect "USB pen drive" format	- The "USB pen drive" (max. 2GB) must be in "FAT" format to be able to save the following cooking cycle data

5 . Settings menu

This function lets you view the various available settings.


Use the key  to bring up the "SETTINGS" screen.



Use the "STEP"  key to select the desired setting.

Use the "SELECT"  key to confirm the desired setting:

- DATE/TIME
- BUZZER
- INFO
- °C / °F
- LANGUAGE SELECTION (*English language pre-set*)
- MODIFY FUNCTIONAL PARAMETERS (for "EKA" engineer only)

DATE/TIME

Use the "STEP"  key to select one after the other: **day/month/year/hour and minutes.**


Use the keys  and  to set the desired value.

Touch the "SELECT"  key to confirm the set values.


BUZZER

Use the "SELECT"  key to eliminate the buzzer or to reactivate it.


INFO


Use the "SELECT"  key to display the "firmware" versions of the electronic boards the oven is equipped with.

°C / °F

Use the "SELECT"  key to change the temperature unit of measure from °C to °F and vice versa.

LANGUAGE SELECTION (*English language pre-set*)

Use the "SELECT" key  : the "LANGUAGES" screen is displayed.

Use the "STEP" key to select the desired language. Use the "SELECT"  key to confirm it.


Every operation must be done within 5"; after this time the overview screen of the cooking cycle is automatically displayed.

6 . Accessories menu

Use the key  to bring up the screen of compatible ACCESSORIES with the oven:

- 1 WASHING
- 2 HOOD (NOT AVAILABLE)
- 3 PROVER. (NOT AVAILABLE)
- 4 FAT COLLECTION VALVE (only for ovens equipped with EKKPL kit)



Use the "STEP"  key to choose the name (type) of accessory to be activated, in case it is already available and connected to the oven.




Touch key "SELECT"  to confirm the selection.

If no choice is made, after 20" the overview screen of the cooking cycle is displayed automatically.

7. Oven - user communication

The oven is equipped with an USB port (fig.1) through which it is possible to:

- "Load"/ "Download" cooking programs
- Modify operative parameters
- Store data required for the "HACCP" system

Use the key  to bring up the screen with available functions.



Use the "STEP"  key to select the desired function. Touch key "SELECT"  to confirm it.

8. Cleaning

8.1 General information

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

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

The appliance has electrical components inside, for safety reasons **it is forbidden to wash it with water or steam jets especially if aimed at the vents on the metal surfaces of its outer casing** (possible hazardous seepage detrimental to electrical components).

In the event specific detergents (degreasers) are used for cleaning stainless steel, ensure they do not contain corrosive acid substances (no presence of chlorine even if diluted) or abrasive substances. Carefully follow the instructions and warnings of the detergent's manufacturer and take precautions such as using adequate rubber gloves.

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

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

8.2 Cleaning the cooking chamber

8.2.1 Automatic cooking

The washing system has a safety feature that stops the system from being activated if the temperature inside the oven cavity exceeds 100°C.

Before running a wash cycle, make sure the drain is clear to avoid flooding the oven cavity.

The wash programs and the frequency with which they are used will depend on the kind of products cooked in the oven.

To maintain suitable hygiene standards and prevent the stainless steel in the oven cavity being damaged, the Manufacturer recommends running an "L3" wash cycle (long wash) at least once a day.

In the event food splashes are baked on, they must be removed by manual cleaning.


When using the washing system for the first time and whenever the pumps are emptied, you must run the "P" or "CP" program, otherwise the quality of the wash will not be up to standard.


To run one of the programs offered by the washing system, proceed as follows:

with the oven switched on, touch the  key to enter the *ACCESSORIES MENU*




use the "STEP"  key to select icon "1" (*WASH*)


touch the **"SELECT"**  key to confirm your choice and enter the WASHING program operating screen

use the **"STEP"**  key to select the desired program:

PROGRAM	LENGTH	DESCRIPTION
L1	48'	Short wash
L2	78'	Medium wash
L3	114'	Long wash
P	2'	Pump loading with cleaner and rinse agent (activate when using washing for the first time and whenever the pumps are emptied)
R	7'	Oven cavity rinse

use the **"START/STOP"**  key to start the selected wash program.

At the end of the selected wash program, the display will read **"END"** and a buzzer will sound.


To exit the wash program and enter cooking cycle setup mode, press the **"START/STOP"**  key and wait at least 30 seconds (the screen comes up with the cooking parameters).

Warnings: *it is strictly prohibited to open the oven door while the wash cycle is running as there is the danger of hazardous corrosive chemical substances and hot fumes escaping!*

*once cleaning with the washing system has finished, make sure there are no traces of cleaner left inside the oven cavity.
You must remove any residues and rinse the oven cavity thoroughly.*

NB: *when power is restored after a blackout, washing will resume automatically from the point where it broke off.*

once a wash program has started, the oven can only be operated again once washing has finished.

*if you hold down the **"START/STOP"**  key for a few seconds while the wash program is running, washing is stopped and the "WASH" screen will come up. You have 10 seconds to select a different wash program (L1,L2,L3,R). Once the 10 seconds are up, the rinse program (R) will be started automatically for hygiene reasons (to stop a cooking cycle being started while traces of cleaner are still inside the cavity).*

8.2.2 Semi-automatic cleaning

- spray specific degreaser for stainless steel on the internal walls of the cooking chamber, on the side grilles, on the fan covers (do not spray onto the fans through the grille) and on the internal door glass;
- let the product act for about 20 minutes with closed door;
- switch the oven on adjusting the temperature at 70-80°C;
- run a cycle with maximum steam (100%) for about 15 minutes;
- upon completing the cycle switch off the oven, let the cooking chamber cool and rinse it with plenty of water (use the suitable shower if available);

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

When cleaning is completed leave the oven door slightly open.

8.2.3 Manual 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.

8.3 Cleaning fans

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

8.4 Door gasket cleaning

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

8.5 Door cleaning

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

8.6 Cleaning the external casing

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

Should you wish to use specific products on the market, these must comply with the cleaning requirements set out in the "General information" paragraph (paragraph 8.1).

It is worth remembering that the counter supporting the appliance or the floor surrounding the area where the appliance is 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.

8.7 Inactivity period

Should the appliance not be used for a long extent of time, it is good practice to disconnect it from the power (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.

9. Maintenance

9.1 General information

A periodic check (at least once a year) of the appliance contributes to extending its life and assures proper functionality.

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.

9.2 Door gasket replacement

The door gasket has a rigid profile with retainer fins. This profile must be inserted in the suitable guide on the front of the cooking chamber.

To replace the gasket just remove the worn one from the guide (pull hard at the 4 corners). Clean the guide from any dirt and insert the new gasket (it is advisable to moisten the gasket profile with soapy water to make fitting easier).

9.3 Handle adjustment

Should the door handle not close properly, check and if required adjust the "nose" position as follows:

1. With oven door open, loosen the fixing screws of the "nose"
2. Move the "nose" vertically and fasten it so that when the door is closed it may be inserted in the handle, completely open (horizontal position) without rubbing.
3. After adjustment, with closed door the handle must be in vertical position (the end portion of the "nose" must be perfectly horizontal).

Warning



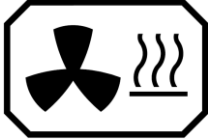

The door handle must only be adjusted after positioning the oven in the correct way (paragraphs 3.6.1 and 3.6.2)












10 Possible faults











Type of fault	Cause of the fault	Corrective action
Control panel totally off (the oven does not work)	- Non conforming connection to the power mains	- Check connection to the mains
	- Mains voltage not present	- Restore power supply voltage
	- Electronic board protection fuse (with microprocessor) blown	- Contact a skilled technician
Cooking cycle set and "START" key activated: the oven does not work	- Door open or ajar	- Close the door properly
	- Magnetic sensor damaged	- Contact a skilled technician
Steam cycle activated: there is no steam production in the cooking chamber	- Non conforming water mains connection	- Check 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 conforming gasket assembly	- Check gasket assembly
	- Damaged gasket	- Contact a skilled technician
	- Loosened handle "nose"	- Contact a skilled technician
The oven does not cook evenly	- One of the motors is locked or turns at low speed	- Contact a skilled technician
	- The motors do not reverse direction	- Contact a skilled technician

With a wash program selected, the program fails to start when "START" is pressed (the following message comes up on the control panel's display: "HOT" or "CAVITY TEMPERATURE > 100°C")	- Oven cavity temperature is over 100°C and hence the selected program cannot be run	- Wait for the temperature in the oven cavity to drop below 100°C. (You can speed up oven cavity cooling by using the "COOLING" program)
Oven cavity is not washed correctly	- The cleaner being used is not a cleaner supplied by the Manufacturer	- Only use cleaner supplied by the Manufacturer
	- The cleaner and rinse agent suction hoses are the wrong way round	- Insert the suction hoses in the correct containers
	- Cleaner has run out	- Use a new container of cleaner
	- Water not reaching the spray arm	- Make sure that the washing system water inlet is not blocked
	- Cleaner pump not working	- Call in a qualified engineer
Once a wash program has finished, oven cavity is left looking "whitish"	- The rinse agent being used is not a rinse agent supplied by the Manufacturer	- Only use rinse agent supplied by the Manufacturer
	- The rinse agent and cleaner suction hoses are the wrong way round	- Insert the suction hoses in the correct containers
	- Rinse agent has run out	- Use a new container of rinse agent
	- Water not reaching the spray arm	- Make sure that the washing system water inlet is not blocked
	- Rinse agent pump not working	- Call in a qualified engineer

11 Possible alarms

Type of alarm	Cause of the alarm	Effect	Corrective action
	- Cooking chamber probe-electronic board/microprocessor connection interrupted.	- Disabled oven operation	- Contact a skilled technician
	- Damaged cooking chamber probe.		
	- Core probe-electronic board/microprocessor connection interrupted.	- It is not possible to activate a cooking cycle which requires to set the "core temperature" parameter	- Contact a skilled technician
	- Damaged needle-shaped core probe.		
	- Overheated motor (motor thermal protection is triggered).	- Disabled oven operation	- Contact a skilled technician
	- Active safety thermostat	- Disabled oven operation	- Contact a skilled technician

<p>Temperature > 100°C</p>	<p>- The temperature in the cooking chamber exceeds 100°C</p>	<p>- The automatic washing cycle cannot be activated</p>	<p>- Cool the cooking chamber: open the door and touch key  to activate automatic cooling.</p>
<p> BLACKOUT (during the cooking cycle)</p>	<p>- Mains power supply outage</p>	<p>- The oven is deactivated</p>	<p>- Use the "SELECT"  key to reactivate oven operation</p>
<p> HIGH LCD TEMPERATURE</p>	<p>- The display temperature is higher than the permissible value: LCD breakage hazard</p>	<p>- The oven continues the cooking cycle.</p>	<p>- Use the "SELECT"  key to remove the alarm. Contact a qualified technician to eliminate the cause of the alarm.</p>
<p> CHECK POSITION OF FAT-COLL.VALVE</p>	<p>- Activated the function "fat collection valve" without the exhaust valve supplied.</p>	<p>- The oven is deactivated</p>	<p>To reactivate the oven operate as follows:</p> <p>- Push the button </p> <p>- Push the button  STEP and select the icon "4" .</p> <p>- Push the button  "SELECT" to confirm</p> <p>- Push the button  to deactivate the function "fat collection valve"</p> <p>- Push the button  "SELECT" to confirm</p>

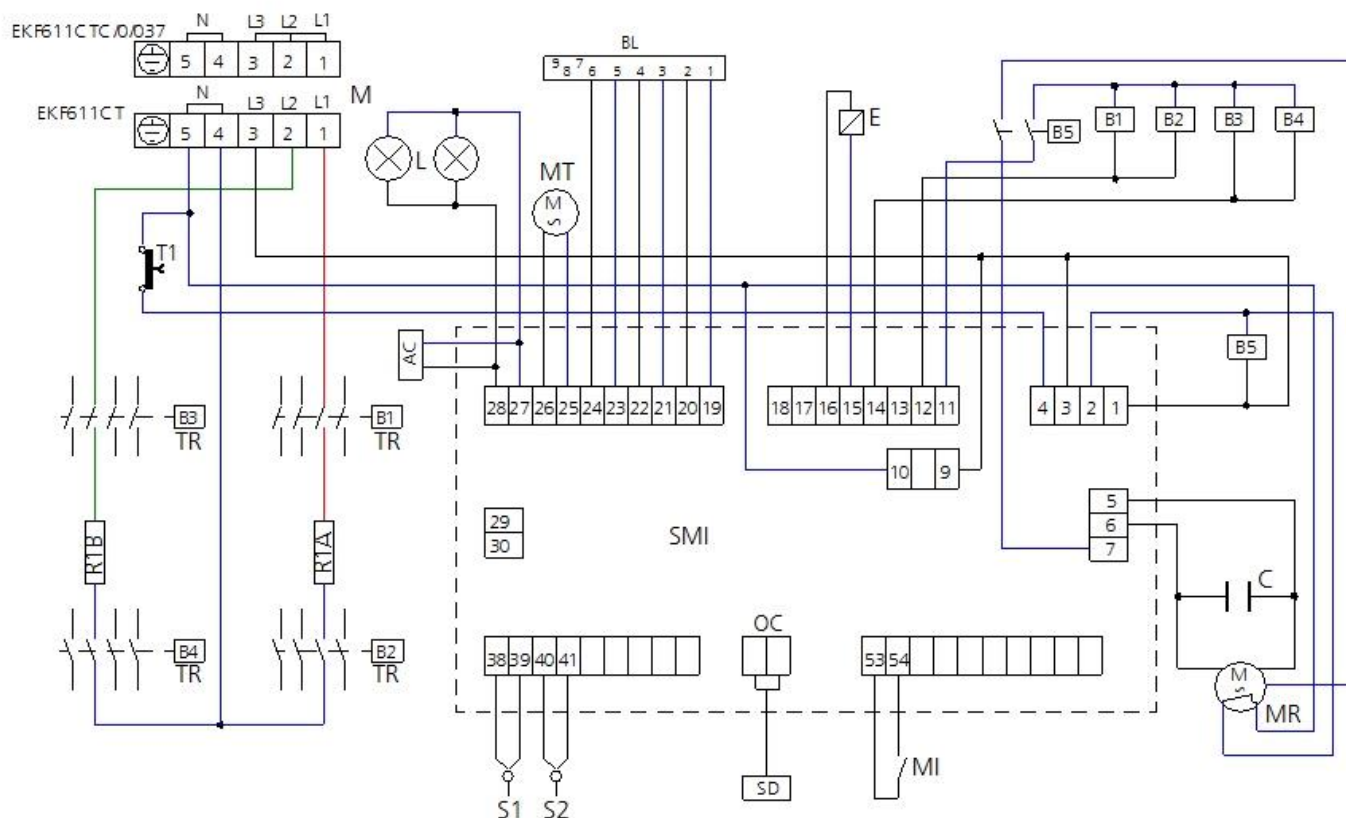
 <p>Power up the hood</p>	- OVENS WITH A CONDENSATION HOOD	<p>- The oven is deactivated</p>	<p>-Check the hood supply -Check connection between hood and oven</p>
	- OVENS WITHOUT A CONDENSATION HOOD		<p>-Use the  key to bring up the "SETTINGS" screen.</p> <p>-Press the "STEP"  key to select the icon "5".</p> <p>-Use the "SELECT"  key to confirm.</p> <p>-Use the  key to set "OFF".</p> <p>-Use the "SELECT"  key to confirm.</p> <p>-Use the  key to bring up the "ACCESSORIES" screen.</p> <p>-Press the "STEP"  key to select the icon "5".</p> <p>-Use the  key to set "OFF".</p> <p>-Use the "SELECT"  key to confirm.</p>

Important

The alarm  may only occur when the needle shaped core probe is used (optional)

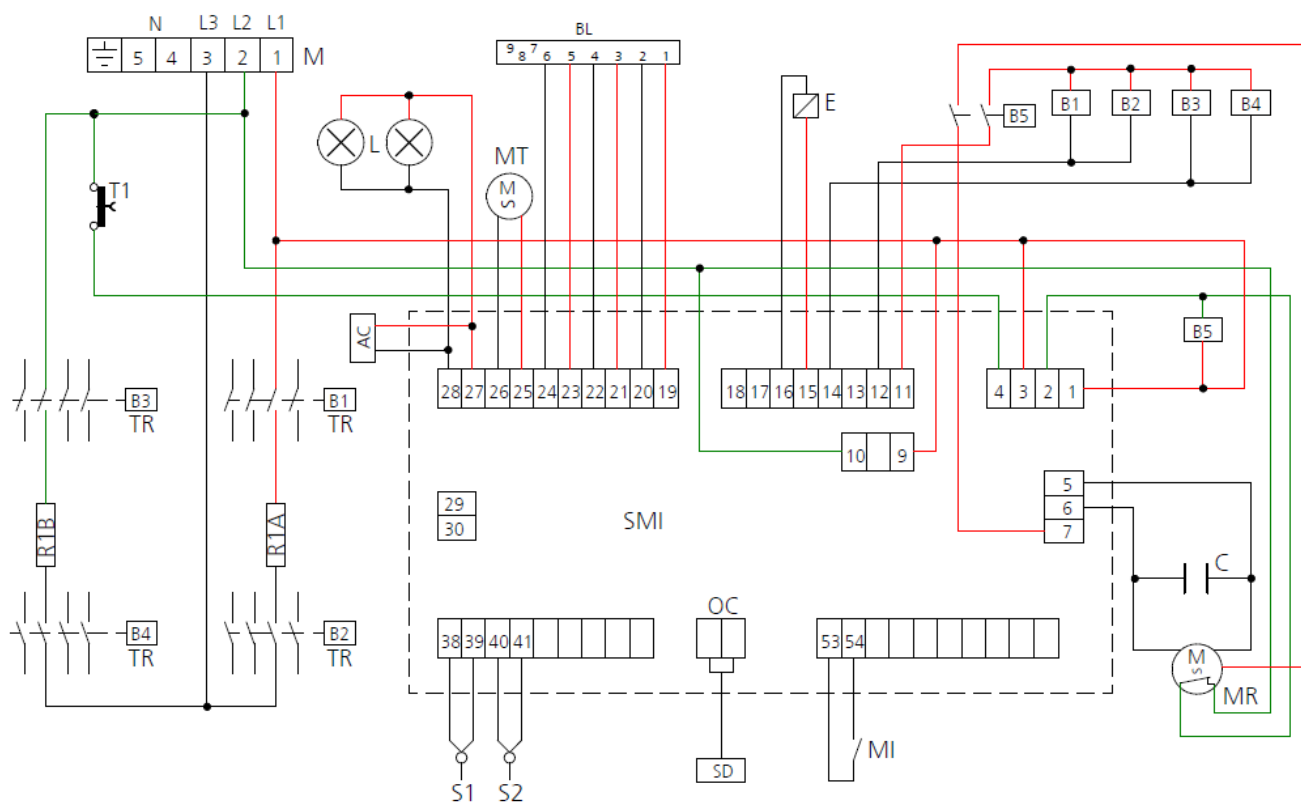
12 Wiring diagrams

MODEL EKF 611 CTC – EKF 611 CTC/0/037



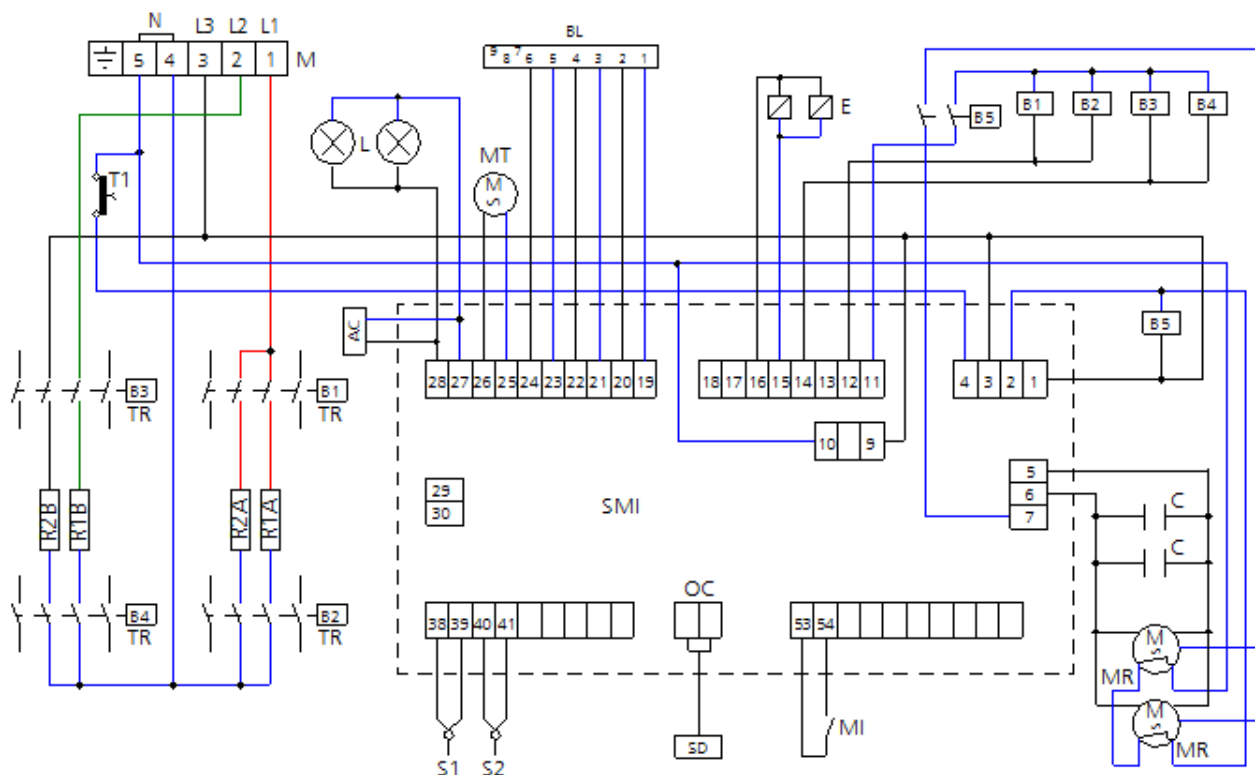
Key

M	Power supply terminal board	L	Lighting lamps
TR-B (1-2-3-4)	Contactor coils	MI	Door microswitch
B5	Relay coil	E	Water solenoid valve
R1	Circular resistor	S1	Cooking chamber probes
T1	Safety thermostat	S2	Food "core" probe
C	Capacitor	SMI	Microprocessor board
MR	Radial motorfan	SD	Display board
MT	Cooling motorfan	BL	Washing box
AC	Power hood		

MODEL EKF 611 CTC/0/048**Key**

M	Power supply terminal board	L	Lighting lamps
TR-B (1-2-3-4)	Contactor coils	MI	Door microswitch
B5	Relay coil	E	Water solenoid valve
R1	Circular resistor	S1	Cooking chamber probes
T1	Safety thermostat	S2	Food "core" probe
C	Capacitor	SMI	Microprocessor board
MR	Radial motorfan	SD	Display board
MT	Cooling motorfan	BL	Washing box
AC	Power hood		

MODEL EKF 1011 CTC



Key

M	Power supply terminal board	L	Lighting lamps
TR-B(1-2-3-4)	Contactors coils	MI	Door microswitch
B5	Relay coil	E	Water solenoid valves
R1-R2	Circular resistors	S1	Cooking chamber probes
T1	Safety thermostat	S2	Food "core" probe
C	Capacitors	SMI	Microprocessor board
MR	Radial motorfans	SD	Display board
MT	Cooling motorfan	BL	Washing box
AC	Power hood		

13. Technical support

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

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

For servicing needs the user may contact Tecnoeka on the numbers shown on the cover, or refer to the website www.tecnoeka.com.

14. Information to users

Pursuant to Directive 2012/19/UE the crossed out bin symbol on the appliance indicates that at the end of its life the product must be collected separately from other waste. The user must, therefore, deliver the appliance at the end of its service life to the appropriate centres for separate collection of electrical and electronic waste. 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 improper waste handling.



15. Recipe book

HORS D'OEUVRES



1	QUICHE
2	PIZZA
3	FOCACCIA
4	BREAD
5	VOL AU VENT
6	SAVOURY FLAKY PASTRY

FIRST COURSES



7	LASAGNE
8	PILAF RICE
9	GNOCCHI ALLA ROMANA
10	PAELLA
11	MEAT RAGOUT
12	VEGETABLE SOUP
13	PANCAKES

SECOND COURSES



14	RIB STEAK
15	LAMB CHOPS
16	ROAST CHICKEN
17	CUTLETS
18	CHICKEN CURRY
19	ROASTBEEF
20	GRILLED MEAT

FISH



21	SCALLOPS
22	GRILLED SALMON
23	SEA BASS IN SALT CRUST
24	SOUS VIDE MONK FISH
25	STEAMED OCTOPUS
26	SEA BREAM FILLET

VEGETABLES



27	ROAST POTATOES
28	FRIED POTATOES (FROZEN)
29	MIXED STEAMED VEGETABLES
30	RATATOUILLE
31	FRENCH BEANS
32	SPINACH (FROZEN)

DESSERTS



33	BEIGNETS
34	CHOCOLATE CUPCAKES
35	MUFFINS
36	SPONGE CAKE
37	FLAKY PASTRY
38	BISCUITS
39	FRUIT TART
40	CROISSANTS (FROZEN)

Important: *the success of recipes may vary according to quantity, layout (food orientation with respect to the air flow) and piece size of the food to be cooked.*

It is recommended to maintain at least 3 cm distance between the completely raised baked goods and the upper tray.

16. Established warranty

Tecnoeka's products are exclusively designed for food use and are covered by warranty complying with Laws Regulation article n. 1490 and following) for professional users such as VAT holder customers purchasing from Distributor.

Tecnoeka's products are professional and certified according to the IEC 60335-1 standards and can only be sold to professional users.

With the exclusion of any additional warranty, the Seller will repair, at its sole discretion, only those parts of its products which prove vitiated by an original defect provided that, subject to revocation, the customer has reported the defect within 12 months from 'purchase and reported the defect within 8 (eight) days of the discovery, in writing enclosing a copy of the invoice, receipt or sales receipt proving the purchase.

As well as in the event that the customer is not able to produce the invoice, receipt or sales receipt proving the purchase or are not respected the terms outlined above, the guarantee is expressly excluded in the following cases:

- 1) Any failure or breakage of components caused by transport.
- 2) Damage caused by inadequate electrical, plumbing and gas installation than provided in the installation manual, or by an abnormal function of the same.
- 3) Damage resulting from incorrect installation of the product, or installation not in accordance with the requirements in the installation manual, and in particular damage due to failure of the chimneys and the discharges which this product is connected.
- 4) Product use for purposes other than those it is intended for, as specified and resulting from the technical documentation released by Tecnoeka.
- 5) Damage caused by use of the Product not in accordance with instructions contained in the user and maintenance manual.
- 6) Product tampering.
- 7) Adjustment Operations, maintenance and repair of the product performed by unqualified personnel.
- 8) Use of non-original or not authorized parts by Tecnoeka.

9) Damage or defect caused by negligent and / or reckless of the product, or in contrast with the instructions prescribed by the instruction and maintenance manual.

10) Damage caused by a fire or other natural events and in any case any damage by accident or addicted to any cause not dependent on the manufacturer.

11) Damage to parts subject to normal wear that need to be replaced periodically.

Also excluded from the guarantee: the painted or enameled parts, knobs, handles, mobile or removable plastic parts, light bulbs, glass parts, seals, electronic parts, and all the possible accessories, transport costs from the based consumer, the end user and / or purchaser to the seat of Tecnoeka Ltd. and vice versa. The warranty doesn't include also the oven's replacement costs and the related installation costs. The warranty excludes products purchased as used or purchased from third parties not connected or authorized by Tecnoeka.

TECNOEKA SRL is not responsible for damages, direct or indirect, caused by the product failure, or following to the forced suspension of use of the same.

Warranty repairs do not result in the extension or renewal thereof.

Parts replaced under warranty are in turn a guarantee of 6 months from the date of shipment, attested by a movement document issued by Tecnoeka.

Nobody is authorized to modify the terms and conditions of guarantee or to release other verbal or written.

17. Availability and supply of spare parts

Tecnoeka Srl guarantees the supply of spare parts for a period not exceeding 24 months from the invoice date of the appliance purchased. After that date, availability of spare parts cannot be guaranteed.

18. Applicable laws and court of competent jurisdiction

The supply relationships will be regulated by Italian law, with the express exclusion of the international law norms and the Vienna Convention on the International Sales of Movable Assets dated 11 April 1980. Any disputes will fall under the exclusive jurisdiction of the Padua Court.

The products included on manuals may be subject, without any notice or responsibility for Tecnoeka Srl, to technical and functional design changes aiming at improvements without compromising their essential functional and safety features. Tecnoeka Srl is not responsible for any inaccuracies due to bad printing or transcription errors, that could appear on any tool of presentation and/or technical and commercial description of its products to customers.