



ELECTRIC COOKER

USE AND INSTRUCTION MANUAL
MODD. KCV 96 P – KCV 96

rev. 1

CATEGORY II2H3+

GB



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ELETRICALEka\MANUALI D'USO - Cucina elettrica - LEka\Manuale d'uso KCV 96 P - KCV 96
- GB rev. 1.DOC



Prodotti mirati per Ristorazioni, Pasticcerie, Panetterie e Gastronomie

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CE DECLARATION OF CONFORMITY

Annexed document II A, of directive 98/37/CE

Manufacturer	TECNOEKA Srl
Address	Via I. Nievo, 12/B - 35012 Camposampiero (Pd)
Type of product	Electric cookers
Model	KCV 96 P – KCV 96

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

- Low voltage directive 73/23/CEE

CEI EN 60335-1
CEI EN 60335-2-6

- Electromagnetic compatibility Directive 89/336/EEC

CEI EN 55014-1
CEI EN 61000-3-2
CEI EN 61000-3-3

- Gas Appliances directive 90/396/CEE;
- Machine Directive 98/37/CE;
- Directive on the general safety of products 2001/95/CE;
- Directive on the restriction in the use of dangerous substances in electrical and electronic appliances 2002/95/CE;
- Directive on waste from electrical and electronic appliances 2002/96/CE.

Camposampiero, 11/12/2007.



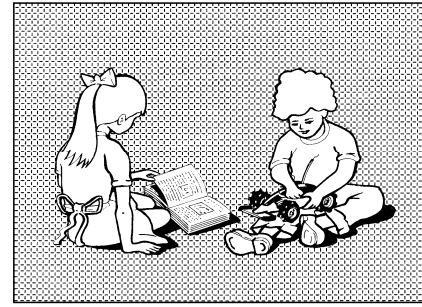
 Signature of a Representative of the Board of directors

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When using the oven or grill for cooking, the glass panel on the oven door and nearby parts become quite hot. **So make sure children do not play nearby.**



When connecting other household electrical goods to a socket near the oven, make sure that the lead does not touch cooking areas in use, or becomes jammed in the oven door.



1. General warnings

- 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 the warnings in this handbook carefully, as they provide important instructions on installation, use and maintenance safety. Store this handbook carefully for further consultation. These instructions apply only to the destination countries whose identification symbols appear on the cover of this handbook and on the technical plates of the appliance.
- All installation and adjustment operations must be carried out by qualified personnel, according to current legal regulations. Specific instructions are described in the notes for the installer. In particular, the devices involved must be sealed after every operation involving adjustment or adaptation to a different type of gas.
- To ensure the appliance operates correctly, the kitchen in which the appliance is installed must be well ventilated (in this connection the installer must observe the current national installation norms and subsequent amendments) so that an appropriate quantity of air is supplied for the gas combustion setting and for ventilating the room.
- The appliance must discharge the products of combustion into an appropriate hood, connected to a chimney, flue or directly to outside the building. If a hood cannot be installed, an electric fan – installed on a window or on a wall facing outside – is permitted. This fan should be made to operate simultaneously with the appliance, providing the indications (current national installation norms and subsequent amendments) for ventilating the kitchen are strictly observed.
- This appliance was designed for use inside private homes for domestic and semi-professional use.
- When the tilting door is wide open, do not put anything on the surface, because the door hinges could be irreparably damaged.

Technical data plate (exemplifying)

	Tecnoeka Srl Via Ippolito Nievo, 12/B 35012 CAMPOSAMPIERO PADOVA (ITALY)			ADJUSTED: GB; G20; 2H; 20 mbar																																										
	MOD.: KCV 96 P S/N: ΣQn: 14.25 kW AC 220-230V~ 50Hz 2530W	<table border="1"> <tr><td>IT-ES-GB-PT-IE-CH</td><td>I12H3+</td><td>G20-G30/G31</td><td>20 ; 28-30/37 mbar</td></tr> <tr><td>DE</td><td>I12ELL3B/P</td><td>G20-G25-G30/G31</td><td>20; 20; 50/50 mbar</td></tr> <tr><td>GR</td><td>I12H3+</td><td>G20-G30/G31</td><td>20; 30/37 mbar</td></tr> <tr><td>LU</td><td>I2E</td><td>G20</td><td>20 mbar</td></tr> <tr><td>AT-CH</td><td>I12H3B/P</td><td>G20-G30/G31</td><td>20 ; 50/50 mbar</td></tr> <tr><td>DK-SE-FI</td><td>I12H3B/P</td><td>G20-G30/G31</td><td>20 ; 30/30 mbar</td></tr> <tr><td>BE-FR</td><td>I12E+3+</td><td>G20/G25-G30/G31</td><td>20/25; 28/37 mbar</td></tr> <tr><td>NL</td><td>I12L3B/P</td><td>G25-G30/G31</td><td>25 ; 30/30 mbar</td></tr> <tr><td>NO</td><td>I3B/P</td><td>G30/G31</td><td>30/30 mbar</td></tr> </table>	IT-ES-GB-PT-IE-CH	I12H3+	G20-G30/G31	20 ; 28-30/37 mbar	DE	I12ELL3B/P	G20-G25-G30/G31	20; 20; 50/50 mbar	GR	I12H3+	G20-G30/G31	20; 30/37 mbar	LU	I2E	G20	20 mbar	AT-CH	I12H3B/P	G20-G30/G31	20 ; 50/50 mbar	DK-SE-FI	I12H3B/P	G20-G30/G31	20 ; 30/30 mbar	BE-FR	I12E+3+	G20/G25-G30/G31	20/25; 28/37 mbar	NL	I12L3B/P	G25-G30/G31	25 ; 30/30 mbar	NO	I3B/P	G30/G31	30/30 mbar	<table border="1"> <tr><td>G20=</td><td>1358.44 l/h</td></tr> <tr><td>G25=</td><td>1578.07 l/h</td></tr> <tr><td>G30=</td><td>1037.12 g/h</td></tr> <tr><td>G31=</td><td>1018.58 g/h</td></tr> </table>	G20=	1358.44 l/h	G25=	1578.07 l/h	G30=	1037.12 g/h	G31=
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Technical specifications

Model		KCV 96 P	KCV 96
Overall dimensions	LxDxH (mm)	900x600x850	
Oven dimensions	LxDxH (mm)	510x410x345	
Usable oven volume	(dm ³)	72	
Tray maximal load (GN 1/1)	kg	4	
Total load (4 trays GN 1/1)	kg	16	
Electrical capacity of grill heating element	(W)	2500	
Electrical capacity of oven	(W)	2400	5000
Maximum electrical capacity	(W)	2530	5150
Power supply voltage	(V~)	220-230	380-400 2N
Frequency	(Hz)	50	
Class		I (against electric shocks)	
Nominal thermal capacity	(kW)	14.25	
Appliance category (for United Kingdom)		I12H3+	
Gas connection		1/2"	
Installation class		Class 2 - subclass 1 / Class 1	
Factory adjustment		Natural gas G20 – 20 mbar	
Supply nominal pressure values		Liquid gas G30 / G31: 30/37 mbar - Natural gas G20: 20 mbar	

The "technical data" page is located on the rear panel of the appliance.

2. Flush fitting in unit furniture

The appliance can be installed as follows (Fig. 1):

- Stand-alone, away from other furniture (class 1);
- Fitted between two furniture units (class 2 – subclass 1).

In compliance with safety regulations, protection against possible contact with electrical parts and against overheating of furniture in contact with the appliance, must be ensured by correctly flush fitting the appliance.

May we remind you that, for layers in plastic or veneered wood in unit furniture, glues resisting a temperature of 120°C must be used. Plastics or glues of poorer quality not able to withstand this temperature value, will cause deformation and glue detachment.

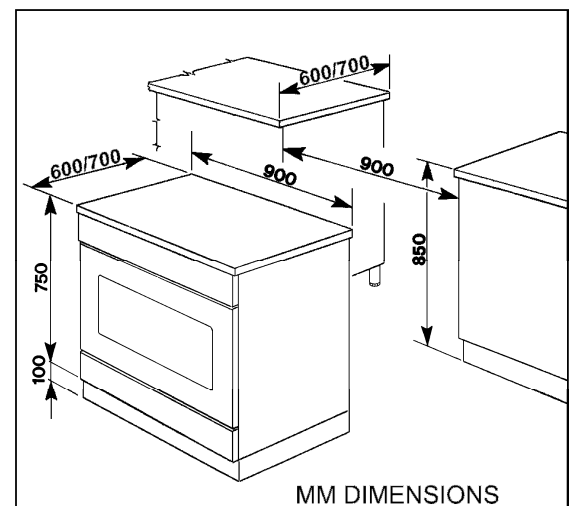


Fig. 1

Make absolutely sure that the rear of the appliance always rests against non flammable walls. Set the basement zone free.

If the cooking range is positioned on a pedestal, the appropriate measures must be taken to ensure that it never slides off or tips over from the pedestal.

3. Instructions for the installer

Dear Sir/Madame, thank you very much for having purchased our product. The following warnings and suggestions concern the procedures to be followed for a correct installation, use and maintenance of the appliance, to safeguard your safety as well as to obtain the very best performance from the characteristics of the appliance.

General information - To install and use any electric appliance a few fundamental rules must be respected. This appliance must be installed by specialised personnel in accordance with the regulations in force. Any maintenance or adjustment intervention must be carried out with the appliance unplugged from the power source.

Warning: Gas cooking appliances produce heat and damp in the room where they are located. An adequate airing of the room must be ensured by keeping every natural ventilation orifice open or by installing an inlet hood fitted with a waste pipe. Before switching on the oven for the first time, clean it with soap and water and then rinse it thoroughly. Assemble the lateral guides and insert any grids. Heat the oven for approximately 1 hour at maximum temperature so as to eliminate possible odours that may arise from thermal insulation or grease residue.

Place of installation - For the gas appliance to work correctly, the gas combustion must be supplied by enough air reaching the room in a natural way. (The installer must abide by the current national installation norms and subsequent amendments). The air circulating into the room must arrive directly from openings made in the external walls (Fig. a). Such openings must have a clear 100 cm² cross section area for the air flow and a 100 cm² one to discharge combusted gas. Should other gas operating appliances be installed, such openings must be appropriately enlarged. These openings must be located in such a way as not to be obstructed from either the inside or the outside. The opening allowing air circulation must be placed close to the ground, whilst the one used for the combustion discharge must be located on the high side of an external wall. Could not these openings be made in the same area where the appliance is installed, the amount of air needed could also come from an adjacent room, provided that this is not a bedroom nor a dangerous area and that it is appropriately ventilated (current national installation norms and subsequent amendments).

Discharge of combustion products - Gas type cooking appliances must discharge the combusted products through hoods connected to the chimney flue or directly to the outside. The hood must be positioned at least 700 mm far from the working surface (Fig. b). Keep this distance also when installing components or shelves horizontally above the appliance. In case a hood could not be installed, an electric ventilation unit must be applied to the external part of the room or to a window, provided that the room is fitted with openings for air circulation (the current national installation norms and subsequent amendments) – (Fig. c). The electric ventilation unit must ensure an air circulation rate equivalent to 3-5 times the volume of that room per hour.

Warning: an intense and prolonged use of the appliance may require additional aeration, which could be achieved opening a window or increasing the mechanical inlet power, where it exists, consequently improving the airing efficiency.

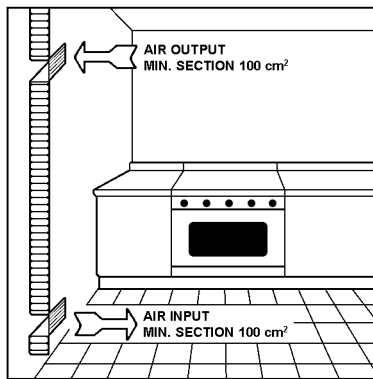


Fig. a

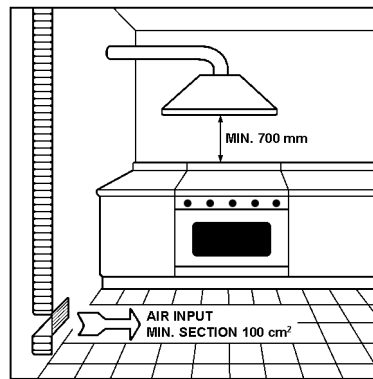


Fig. b

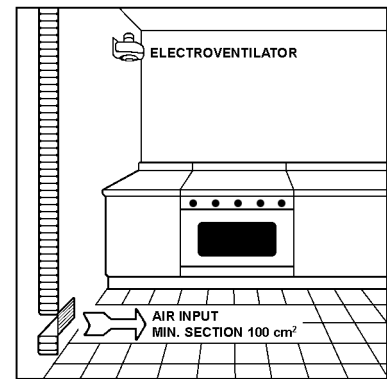


Fig. c

Residual risks

- Keep away from the appliance unskilled personnel.
- With hot oven, open the door carefully in order to avoid violent hot fumes exit, that may cause burning.
- The appliance contains electrical parts and must never be washed with a jet of water or steam.
- To avoid wrong installation, the right gas connection is showed on a label that identifies the correct gas type to use.
- The appliance is electrically connected: before attempting any cleaning operation, cut power to the appliance.
- Do not use the door handle to move the appliance (the glass panel may break).
- The removable parts of the cooking top, after the cleaning operation, must be placed correctly in their housing in order to avoid anomalous and dangerous functioning of the burners.

4. Gas connection

Connect the appliance to a gas cylinder or mains gas pipe according to the prescriptions of standards (as per current national installation norms and subsequent amendments). To connect gas, use an approved rigid metal pipe in copper or stainless-steel (the current national installation norms and subsequent amendments). The appliance is equipped with threaded GJ 1/2" pipes for gas inflow. Check if the appliance is designed to operate on the same type of gas as supplied and if pressure is set for that type of gas. Otherwise, carry out the operations indicated in paragraph "ADAPTING TO DIFFERENT TYPES OF GAS".

IMPORTANT - *Make sure that supply pressure matches the values indicated in the table "Burner and nozzle characteristics" (tab. 1-2).*

If supply pressures do not match the values in the table, eliminate the cause of this, or inform the gas company and do not use the appliance. Connection with rigid or flexible metal pipes must not cause stresses to the appliance pipe ("train").

5. Electric connection

Before performing the electric connection, make sure that:

- the relief valve and the system can stand the appliance load (see data on the rating plate);
- THE SUPPLY SYSTEM IS EQUIPPED WITH AN APPROPRIATE GROUND CONNECTION IN ACCORDANCE WITH THE REGULATIONS IN FORCE;
- the omnipolar system used for the connection can be easily reached with the appliance installed.

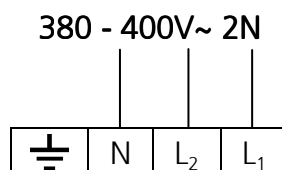
In the grid-connected mode, between the appliance and the grid an omnipolar switch must be inserted, having a 3 mm minimum opening between contacts, suitable to the load used and in accordance with the regulations in force. **The yellow/green earth cable must not be interrupted by the switch.**

Connection of power cable

Mod. KCV 96 P - The terminal board is on the rear panel of the appliance. Open the terminal board cover by obtaining leverage with a screwdriver on the two side fins. Loosen the cable gripper screw and allow the cable to pass through it. Arrange the conductors so that the earth conductor is the last to detach from its terminal if the cable goes into a state of faulty traction.

Connect the phase conductor to the terminal marked with the letter "L", the neutral conductor to the terminal marked with the letter "N" and the earth conductor to the terminal marked with the symbol \perp . Tighten the ring-nut of the cable gripper and close the terminal board cover. The appliance must be connected to an equipotential system whose efficiency must first be checked according to current legal regulations. This connection must be made between different appliances by using the appropriate terminal marked with the symbol \downarrow . The equipotential conductor must have a minimum diameter of 10 mm². The equipotential terminal is at the rear of the appliance. When the appliance is operating, the supplied voltage must not deviate from the nominal voltage value of $\pm 10\%$.

Mod. KCV 96 - For access to the terminal board, remove the rear panel of the appliance. Loosen the cable gripper and allow the cable to pass through. Locate the conductors so that the earth cable is the last to detach from its terminal in the event of reverse pulling. Connect the phase conductors on the terminals marked "L1" and "L2", the neutral conductor to the terminal marked "N", and the earth conductor to the terminal marked with symbol \perp according to the following lay-out:



(this electrical connection lay-out is also available near the power supply terminal board). Tighten the cable gripper and re-fit the rear panel of the appliance. The appliance must be connected to an unipotential system whose efficiency must be suitably verified according to current legal regulations.

This connection must be made between different appliances using the terminal marked with the symbol \downarrow . The unipotential conductor must have minimum diameter of 10 mm². The unipotential terminal is located low down at the rear of the appliance.

Make sure that after inserting the power supply cord into the terminal block it does not come into contact with any of the cooking range's hot parts.

The power cable must comply with the following characteristics:

	KCV 96 P	KCV 96
Power supply voltage (V~)	220 – 230	380 – 400 2N
Power cable diameter	3x1.5 mm ²	4x2.5 mm ²
Type of power cable	H07RN-F	

Safety device - The appliance is supplied with a manually resetting thermal breaker to protect against excessive, dangerous temperatures which could be accidentally generated inside the oven. If tripped, the device cuts out electrical power to the appliance. To access this device, remove the panel at the rear of the appliance.

6. Adapting cook-top to different types of gas

To adapt the hob to a type of gas that differs from the one tested in the factory (see data plate or supplementary plate), replace the nozzles of the five burners. Remove the pan carrier grilles from the hob and withdraw the movable parts of the burners from their seats:

- Remove the pot support grids from the cook-top and remove the mobile parts of the burners from their position.
- Unscrew the jets (Fig. 2) using the 7 mm. Key and replace them with the new ones (see table 1). Check the exact correspondence of the diameter indicated on the table with that printed on the jets.

After having replaced the jets, set up all the parts again and stick the new data on the technical data plate.

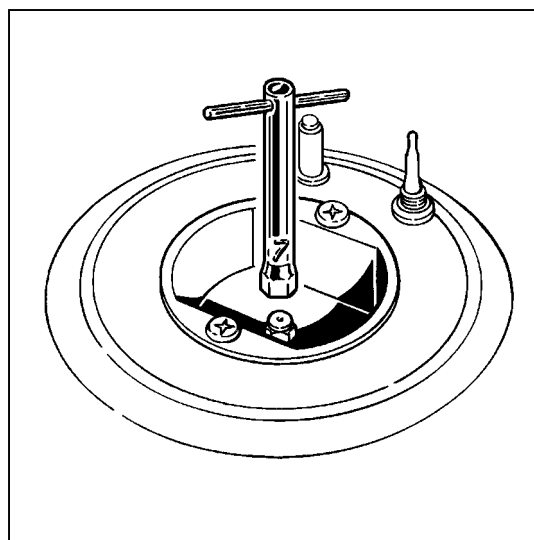


Fig. 2

N.B. The burners don't need any air regulation.

Minimum level adjustment - Burner minimum levels are preset for methane gas (G20) operation. If operating on liquid gas (G30/G31) proceed as follows: ignite the burner at minimum position, and, using a screwdriver, fully tighten the by-pass adjustment screw at the side of the shank of the relevant tap. Check if the flame remains stable and uniform – to help you check, rapidly turn the tap knob from maximum to minimum position. When you have finished adjusting the by-pass valve, seal it with red paint. Make sure you fit a plate with the new installation data. After having set the by-pass screw, seal it with red varnish.

Table 1

Type of gas	Gas pressure (mbar)		
	Normal	Max.	Min.
G30	30	35	20
G31	37	45	25
G20	20	25	17

	Nominal thermal capacity (kW)	Reduced thermal capacity (kW)	Main nozzles diameter (1/100 mm)		By-pass screw nozzles diameter (1/100 mm)		Consumption calculated with gross heat values		
			G30/G31 30/37mbar	G20 20mbar	G30/G31 30/37mbar	G20 20mbar	G30 30mbar (g/h)	G31 37mbar (g/h)	G20 20mbar (l/h)
Triple crown burner Nr. 1	3.5	1.8	95	135	74	Regul.	255	250	334
Fast burner Nr. 3	3	0.95	85	115	50	Regul.	218	214	286
Semi-fast burner Nr. 1	1.75	0.6	65	97	40	Regul.	127	125	167

7. Instructions for use

COOK-TOP

- **Cook-top control panel and use** - On the control panel, 4 empty and one fully coloured circles are placed next to each gas cock knob of the cook-top (Fig. 6). The fully coloured one indicates the position of the gas burner that is commanded by the knob in question.

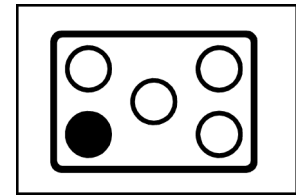


Fig. 6

- **Electric lighting of the burners with safety device** - The cook-top is equipped with electric ignition of the burners by means of spark plug "A" (Fig. 7). The spark plug operates when the push-button on the control panel is pressed. This button is marked by symbol ✨ (spark). To ignite the burner press the electric ignition push-button and, at the same time, press and turn in an anticlockwise sense the knob of the burner that is to be started to the symbol 🔥 ✨ (large flame/ignition spark). Release the electric ignition push-button once the flame has appeared and keep the gas cock knob pressed for about 6 - 8 sec., so as to let the safety thermocouple "B" heat-up. Release the knob and turn it to the position desired.

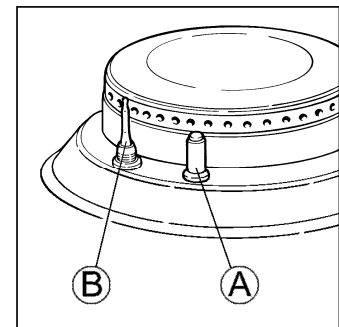


Fig. 7

Should the flame die-out, the safety thermocouple "B" will intervene automatically and close the gas cock, thus blocking the gas flow to the respective burner.

To re-ignite the burner, turn the knob to the • (off) position and repeat the ignition operations after having waited for approximately 1 minute. Each burner can operate at either maximum or minimum level or at intermediate levels by setting the knob anywhere between the maximum and minimum positions.

The various positions of the gas cock knob are indicated as follows:

- position off •
- position for maximum 🔥 ✨ (large flame/ignition spark)
- position for minimum 🔥 (small flame)

Warning - The pots used on the cook-top burners should not have a concave or convex base but rather, a full base (Fig. 8). They should have the following minimum diameter:

- 180 mm for the 'semi-fast' burner (front right burner);
- 220 mm for the 'fast' burner (back left-right burner; front left);
- 240 mm for the 'triple crown' burner (central burner).

The semi-fast burner is equipped with a reduction grid onto which a container can be located, having a 120 mm or smaller diameter.

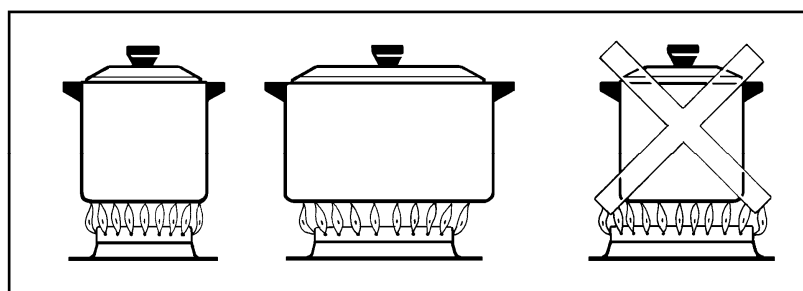


Fig. 8

We advise against the long use of grill and plate for similar cooking way. During the functioning of burners, they could overheat the panrest grill by damaging the protecting enamel in irreparable way.

OVEN

– Oven control panel and use

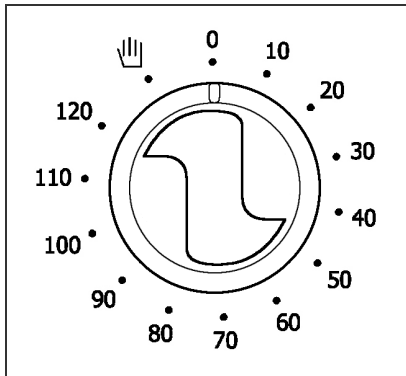


Fig. 9

PROGRAMMING KNOB

(Fig. 9)

It functions as interrupter and allows the functioning of the appliance.

Key to symbols

 = Manual operation

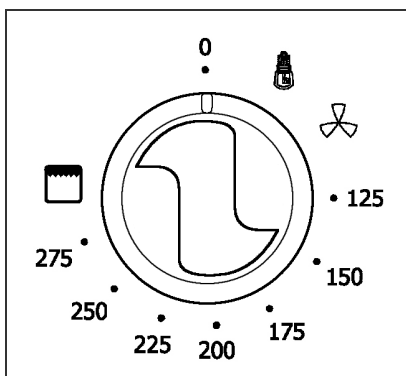



Fig. 10


FUNCTIONS SELECTOR/THERMOSTAT KNOB (only for KCV 96 P – KCV 96)


(Fig. 10)

Selects the type of heating most suitable for different cooking requirements and sets temperature inside the cooking compartment to the value you require.



Key to symbols

 = Inside-oven light

 = Defreezing

 = Grill heating element

“COOKING TIME” PROGRAMMER

- **Semi-automatic operation** - Programmable time is up to 120'. Turn the programmer knob to the cooking time you require – as from now, the program is in operation. When cooking time has elapsed, the appliance is switched off automatically.
- **Manual operation** - You can also use the appliance without selecting cooking time. Just turn the programmer knob to the  (manual) position.
- **Oven thermostat indicator-light** - This light goes off whenever the oven reaches the selected temperature, and lights up when the thermostat operates to re-establish that temperature.
- **Inside-oven light** - The inside light is always ON when the oven is operating. For normal cleaning jobs, while the oven is off, turn the selector knob to position .

COOKING IN THE OVEN - For cooking, warm 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 elapses, in order to use stored heat.

EXAMPLES OF COOKING STARTING WITH A HOT OVEN - Temperatures and times are only a guideline, because quality and volume of foods can vary. Therefore, we advise you to modify oven temperature while cooking, if necessary, and to use pans suitable for in-oven cooking.

DISHES	Temperature (°C)	Time (minutes)
Stuffed cannelloni	160	20
Egg flan	200	25
Lasagne in the oven	170	50
Macaroni pie	180	45
Creole style rice	190	22
Roast lamb	200	90
Duck	100	220
Roast pork	200	110
Beef stew	220	180
Roast chicken	200	100
Fish in general (½ Kg)	200	20
Peach tart	180	60
Chocolate gateau	200	40
Apple pie	180	55
Paradise gateau	180	50
Choux pastry (doughnuts)	200	20
Strudel (1 st stage)	200	20
Strudel (2 nd stage)	180	45

How to use the grill - *The door must stay closed while the grill is being used.* Put a little oil on the meat or fish to be cooked and always place them on the grill – put the grill in the guides nearest or furthest from the grill heating element depending on the thickness of the meat, in order to avoid burning the meat surface while cooking the inside insufficiently. If you pour 1 or 2 glasses of water in the hollow of the “gravy drip-tray”, this will prevent fumes due to drops of gravies and fat. *When cooking, always put the “gravy drip-tray” on the 1st guide from the bottom.*

Convection cooking - Turn the selector knob (Fig. 10) in line with the required temperature.

Cooking on the grill - Turn the selector knob to symbol . The grill will only operate if the door is closed.

Defreezing - Turn the selector knob in line with symbol .

8. Cleaning and maintenance

ATTENTION! Before any operation disconnect the electric supply, verify that the gas tap is closed and eventually that the appliance has cool down.

When cleaning the oven's glass door, never use rough/abrasive materials or sharp scrapers that might scratch or even crack its glass surface.

Never use direct sprays of highly-pressurised water or steam cleaners to clean the cooking range.

COOK-TOP - Wash grilles with water and liquid detergents. Wash the flame-traps and flame-trap caps frequently with water and liquid detergents, taking care to remove any deposits. Dry the caps thoroughly and check if the flame trap holes are obstructed. Frequently clean the terminal sections of the electrical ignition plugs.

COOK-TOP / OVEN - The enamelled and stainless steel parts have to be washed with lukewarm soaped water and dried with a soft cloth. In case of resistant spots use normal detergents (not abrasive) or some warm vinegar. The brightness of the stainless steel can be maintained by using specific products available in the market.

OVEN - For food hygiene reasons and to grant the correct functionality of the oven it is recommended to clean the cooking chamber at the end of every working day; this will make residual removal easier and will avoid their burning with next operation.

Wash the inside of the over while still slightly warm, using hot water and soap, rinsing and drying carefully. Remove the side guides to facilitate cleaning operations.

Oven door - To clean the oven door thoroughly, proceed as follows:

- fully open the door;
- hook the rings "A" onto the hinge seats (Fig. 13);
- lift the door gently and withdraw it (Fig. 14).

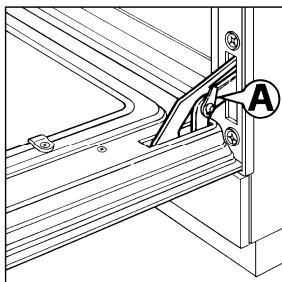


Fig. 13

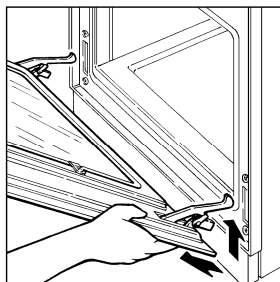


Fig. 14

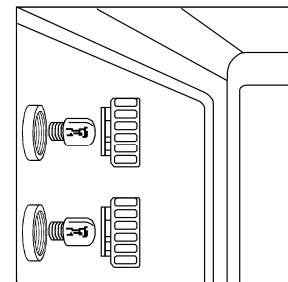


Fig. 15

Replacing oven lamp - Electrically switch off the appliance.

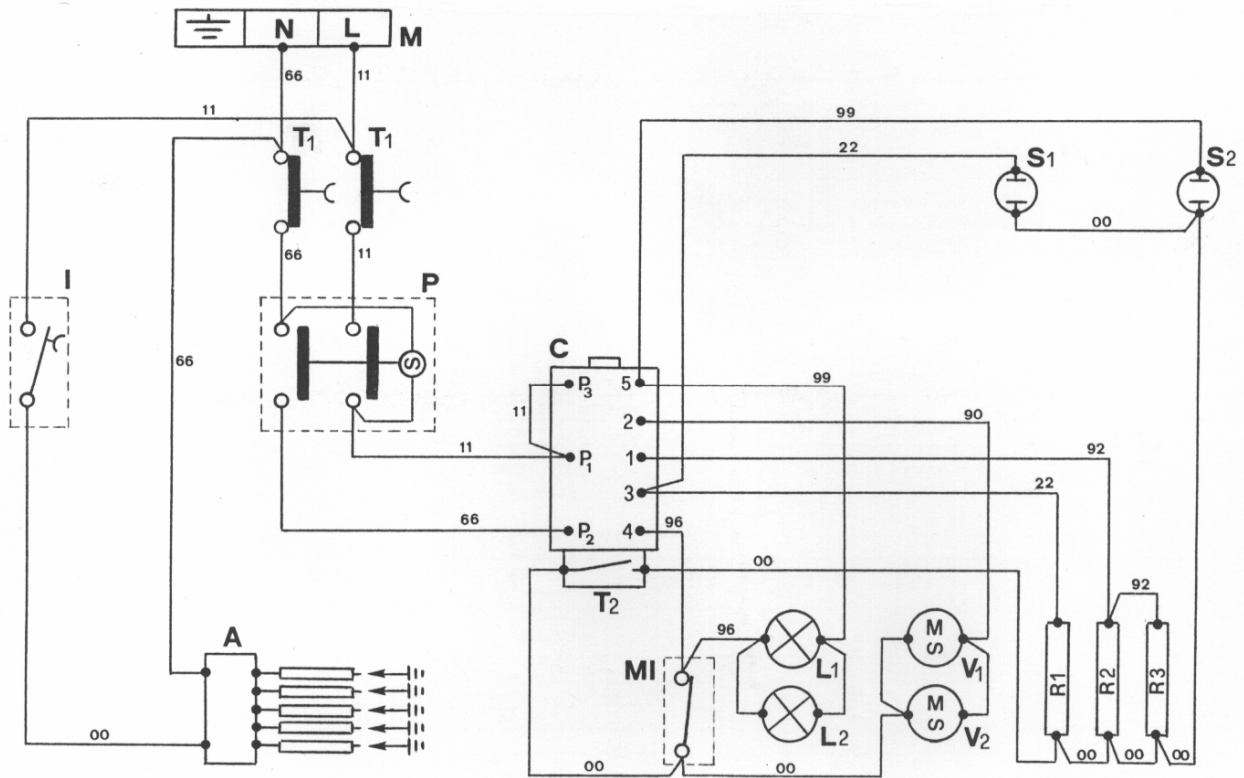
- Unscrew the protective cap in glass (Fig. 15);
- Unscrew the lamp and replace it with another lamp suitable for high temperatures with the following characteristics:

Voltage:	230/240 V
Power:	15 W
Fitting:	E 14
- Refit the glass cap and power up the appliance.

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.**

9. Wiring layout

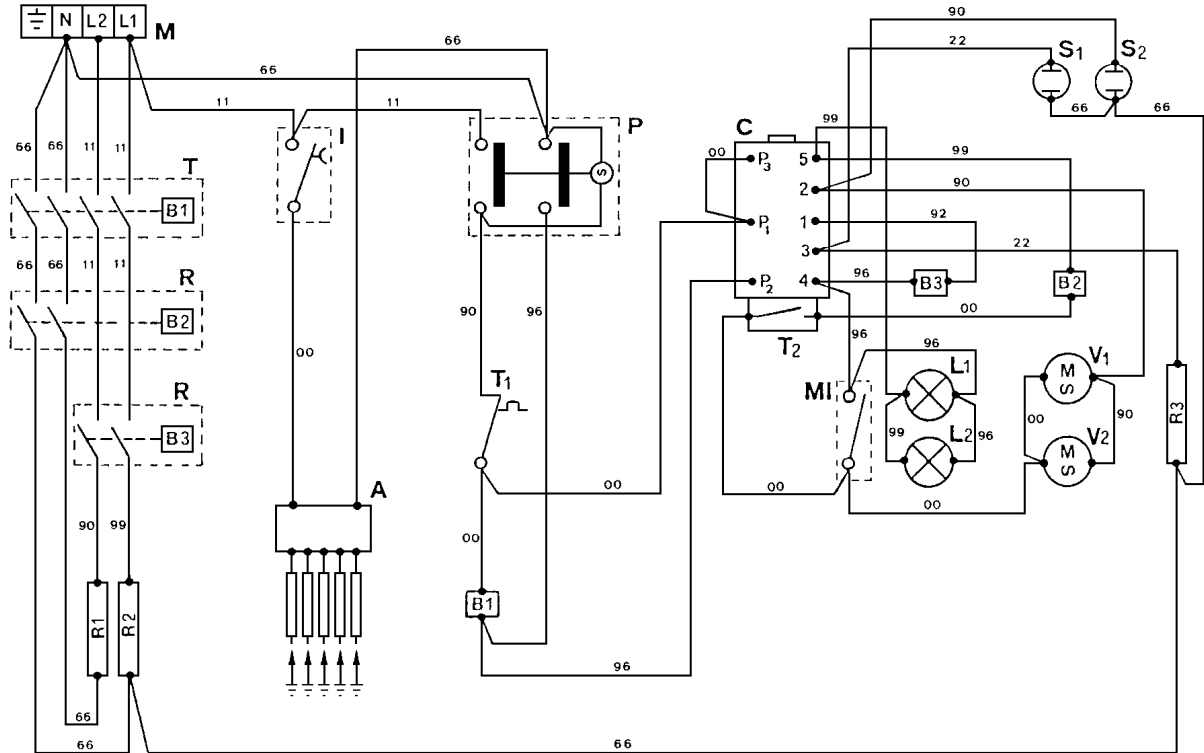
WIRING LAYOUT MOD. KCV 96 P



Key

M	Power terminal board	V1-V2	Radial motoventilators
T1	Safety thermostat	R2-R3	Circular heating elements 1200W
T2	Control thermostat	R1	Grill heating element 2500W
A	A.T. ignition device	00	Black wire
I	Push-button switch	11	Brown wire
MI	Door microswitch	22	Red wire
P	"End of cooking" programmer	66	Blue wire
C	Selector for multifunction	90	White/Black wire
L1-L2	Oven lamps	92	White/Red wire
S1	Grill indicator light	96	White/Blue wire
S2	Thermostat indicator light	99	White wire

WIRING LAYOUT MOD. KCV 96



Key

- | | | | |
|-------|-----------------------------|-------|---------------------------------|
| M | Power supply terminal board | B2-B3 | Relay coil |
| T1 | Safety thermostat | V1-V2 | Radial motoventilators |
| T2 | Control thermostat | R1-R2 | Circular heating elements 2500W |
| A | A.T. ignition device | R3 | Grill heating element 2500W |
| I | Push-button switch | 00 | Black wire |
| MI | Door microswitch | 11 | Brown wire |
| P | "End of cooking" programmer | 22 | Red wire |
| C | Selector for multifunction | 45 | Yellow-Green wire |
| L1-L2 | Oven lamps | 66 | Blue wire |
| S1 | Grill indicator light | 90 | White/Black wire |
| S2 | Thermostat indicator light | 92 | White/Red wire |
| B1 | Contactor coil | 96 | White/Blue wire |
| T | Contactor | 99 | White wire |
| R | Relay | | |

10. Technical assistance and original spare parts

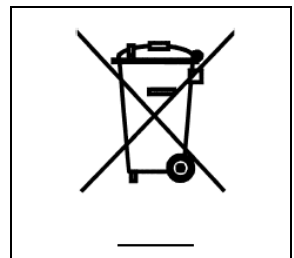
Before leaving the factory, this appliance was tested and set up by expert, specialised personnel, to ensure best operating results. Any eventual assistance or regulation must be done with maximal care and attention, using original spare parts.

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.

11. 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.

12. List of spare parts

COMPONENT	KCV 96 P	KCV 96
Burner cup semi-fast (1750 W)	01992228900	01992228900
Burner cup fast (3000 W)	07991698900	07991698900
Burner cup triple crown (3500 W)	01992398900	01992398900
Burner flame separator semi-fast (1750 W)	01992238901	01992238901
Burner flame separator fast (3000 W)	07991188901	07991188901
Burner flame separator triple crown (3500 W)	01992408901	01992408901
Burner cover semi-fast (1750 W)	01992246610	01992246610
Burner cover fast (3000 W)	07991196610	07991196610
Burner ring cover triple crown (3500 W)	07991116610	07991116610
Burner central cover triple crown (3500 W)	07991126610	07991126610
Ignition plug (for 3500 W burner, triple crown)	01992267000	01992267000
Ignition plug L=650 (for 1750 W and 3000 W burner, semi-fast and fast)	01992297000	01992297000

COMPONENT	KCV 96 P	KCV 96
Ignition plug L=800 (for 3000 W burner, fast)	01992307000	01992307000
Power supply cable + Supply terminal board	09950047000	-----
Power supply cable 4x2.5 mm ²	-----	09950817000
Supply terminal board	-----	09950957300
Telecontactor	-----	11950717000
Selector for multifunction	01950337400	01950337400
Spark generator	01951327000	01951327000
Push-button switch	01951167000	01951167000
Micro-switch for the door	09951727000	09951727000
Motor for oven ventilation	11950057000	11950057000
Lampholder Body	09950197400	09950197400
Lamp	01950108400	01950108400
Lampholder glass	01950098400	01950098400
Oven programmer	09950677000	09950677000
Relay	-----	09950287000
Circular heating elements	01951147000	09950977000
Grill heating elements	01951017000	01951017000
Upper heating-element	-----	-----
Lower heating-element	-----	-----
Cock with valve for gas semi-fast burner	01991628700	01991628700
Cock with valve for gas fast burner	01991578700	01991578700
Cock with valve for gas triple crown burner	01991608700	01991608700
Safety thermocouple (for 1750 W and 3000 W burners)	01992288700	01992288700
Safety thermocouple (for 3500 W burner)	01992278700	01992278700
Safety thermostat	01951157000	09952387000
Control thermostat	09952647000	09952647000

13. 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.