



ELECTRIC COOKER

USE AND INSTRUCTION MANUAL

MOD. KCP96 V – MOD. KCP96 VS

MOD. KCP5 96 V – MOD. KCP5 96 VS

MOD. KC 96 V – MOD. KC 96 VS

MOD. KC 96 M – MOD. KC 96 MS

MOD. KCR 96 V

rev. 1

CATEGORY II2H3+

GB



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\\Eka\server\Dati\Sistema Gestione Qualità (SGQ)\PRODOTTI\Famiglia 2 - COTTURA\CUCINA
ELETTRICA\Eka\MANUALI D'USO - Cucina elettrica - LEka\Manuale d'uso KCP96 V-
VS_KCP596 V-VS_KC96 V-VS_KC96 M-MS_KCR96 V - 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	KCP96 V – KCP96 VS – KCP5 96 V – KCP5 96 VS KC 96 V – KC 96 VS – KC 96 M – KC 96 MS – KCR 96 V

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;

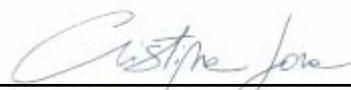
- Machine Directive 98/37/CE;

- 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, 29/08/05.

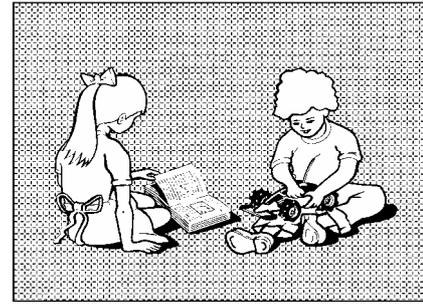

Signature of a Representative of the Board of directors

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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

- 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.

Technical data plate (exemplifying)

	Via Ippolito Nievo, 12/B 35012 CAMPOSAMPIERO PADOVA (ITALY)		ADJUSTED: GB; G20; 2H; 20 mbar			
	MOD.: KCP96 V KCP96 VS	IT-ES-GB-PT-IE-CH	I12H3+	G20-G30/G31	20 ; 28-30/37 mbar	
S/N: ΣQn: 14.25 kW AC 220-230V~ 50Hz 2530W		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	
						G20= 1358.44 l/h G25= 1578.07 l/h G30= 1037.12 g/h G31= 1018.58 g/h
						 2001 0705 N° 705BM098

Technical specifications

Model	KCP96 V KCP96 VS	KCR 96 V	KCP5 96 V KCP5 96 VS	KC 96 V KC 96 VS	KC 96 M KC 96 MS
Overall dimensions LxDxH (mm)	900x600x850				
Oven dimensions LxDxH (mm)	510x410x345				510x410x315
Usable oven volume (dm ³)	72				66
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		3200/5000
Maximum electrical capacity (W)	2530		5150		3350/5150
Power supply voltage (V~)	220-230		380-400 2N		
Frequency (Hz)	50				
Class	I (against electric shocks)				
Nominal thermal capacity (kW)	14.25	15.6	14.25		15.6
Appliance category (for United Kingdom)	II2H3+				
Gas connection	½"				
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 wst 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.

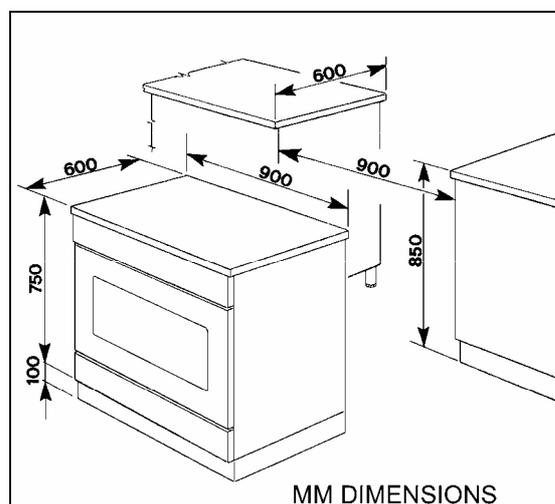


Fig. 1

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

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 cm^2 cross section area for the air flow and a 100 cm^2 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.

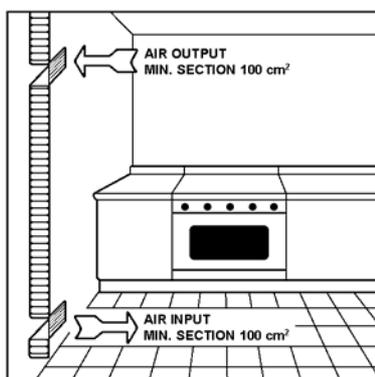


Fig. a

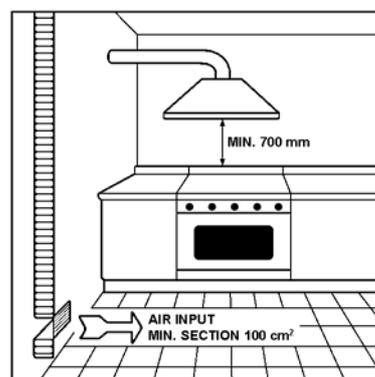


Fig. b

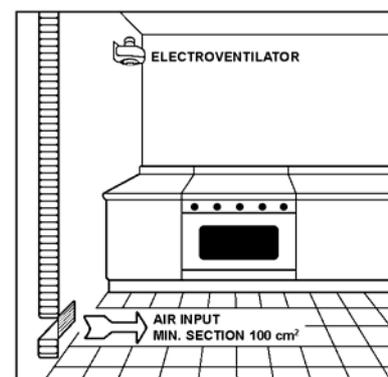


Fig. c

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.

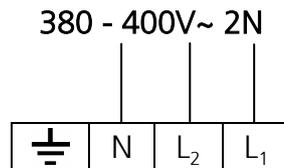
In the grid-connected mode, between the appliance and the grid an omnipolar switch must be inserted, having a 3 mm minimum opening between contacts, suitable to the load used and in accordance with the regulations in force. **The yellow/green earth cable must not be interrupted by the switch.**

Connection of power cable

Mod. KCP96 V - KCP96 VS – KCR 96 V - 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. KCP5 96 V – KCP5 96 VS – KC 96 V – KC 96 VS – KC 96 M – KC 96 MS - 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.

The power cable must comply with the following characteristics:

	KCP96 V – KCP96 VS KCR 96 V	KCP5 96 V – KCP5 96 VS – KC 96 V – KC 96 VS KC 96 M – KC 96 MS
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

Mod. KCP96 V – KCP96 VS – KCP5 96 V – KCP5 96 VS

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.

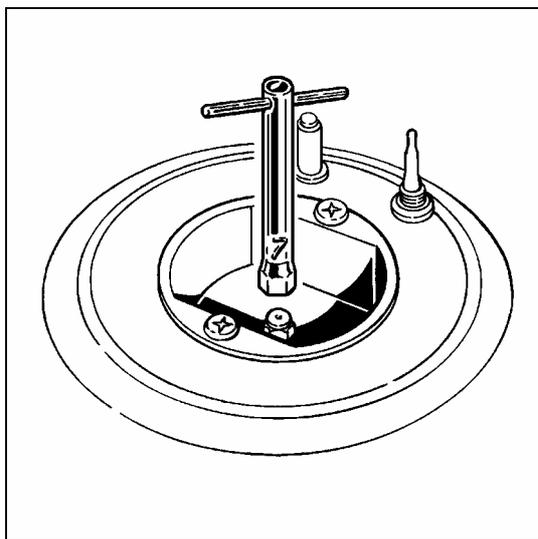


Fig. 2

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

Gas pressure (mbar)			
Type of gas	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

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To adapt the cook-top to a different type of gas from the one used to test the device in the factory (see data plate or supplementary plate), replace the nozzles of the five burners and set the primary air flow by means of the appropriate tools. To do so it will be necessary to disassemble the cooker cook-top in order to easily access the burners, the nozzle holders and the tools used to adjust the primary air. Proceed as follows:

- Remove the pot support grids from the cook-top and remove the mobile parts of the burners from their position.
- By means of the tool provided, unscrew the threaded ferrules "A" (Fig. 3) securing the burners to the cook-top.
- Remove the chromium plated rings "B" ensuring not to damage the cables connected to the ignition plugs.
- Remove the elastic rings "C" securing the thermocouples to the cook-top.
- Unscrew the 3 screws securing the central burner (triple crown) to the cook-top.
- Unscrew the 4 screws securing the cook-top to the rest of the cooker and which are located on the two sides of the cook-top itself.
- Carefully lift the cook-top and remove it, so that the burner area can be easily accessible.
- Replace the "U" nozzles with those that are more suitable for the new type of gas (check table 2), making sure that the correct diameter is stamped on them.
- Set the new primary air intake regulating the right distance between the adjustment tools positioned at the entrance of the "Venturi" pipe of the burners.
- For fast and semi-fast burners (Fig. 4) loosen the check nut "D", rotate the ferrule "G" so as to adjust the distance between the ferrule and the nozzle holder "P" to an H value indicated in table 2. Tighten the check nut "D".
- For the triple crown burner (Fig. 5), loosen the "V" screw securing the adjustment bush "B" and set the bush to an H distance from the base, respecting the value indicated in table 2. Tighten screw "V" again.
- Having replaced the main nozzles of the burners and having adjusted the primary air, seal the adjusted tools with varnish.

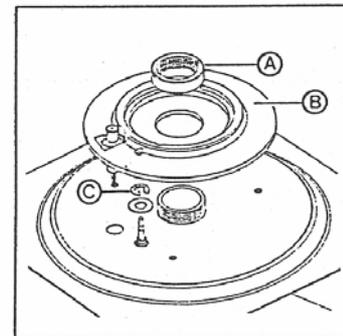


Fig. 3

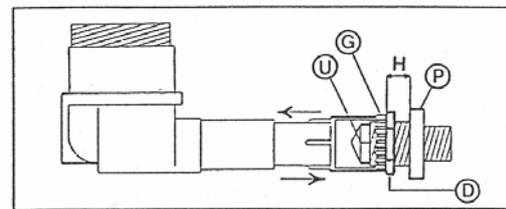


Fig. 4

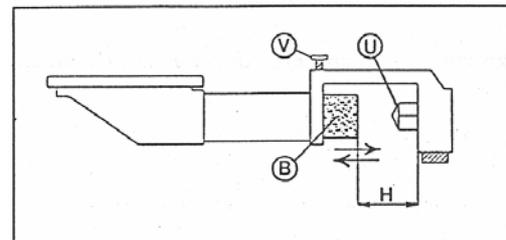


Fig. 5

Reassemble all the components removed in reverse order and stick the new data on the technical data plate.

N.B. Removing the rear panel of the appliance, all the re-assembly operations of the burners can be simplified.

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 2

Gas pressure (mbar)			
Type of gas	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)		H distance for air adjustment (mm)		Consumption calculated with gross heat values		
			G30/G31 30/37mbar	G20 20mbar	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	3.6	1.8	90	140	74	Regul.	6	6	262	257	343
Fast burner Nr. 3	3.1	0.95	83	130	50	Regul.	6	4	226	222	296
Semi-fast burner Nr. 1	2.7	0.6	77	119	40	Regul.	6	4	197	193	257

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.

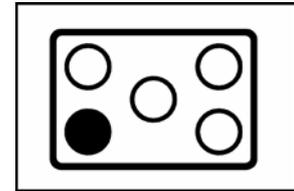


Fig. 6

- **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.

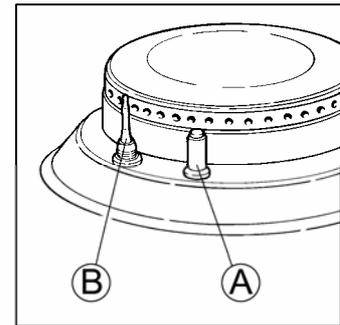


Fig. 7

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:

Mod. KCP96 V – KCP96 VS – KCP5 96 V – KCP5 96 VS

- 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).

Mod. KC 96 V – KC 96 VS – KC 96 M – KC 96 MS – KCR 96 V

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

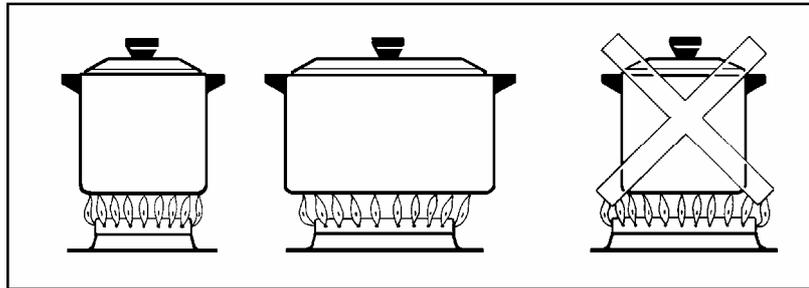


Fig. 8

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

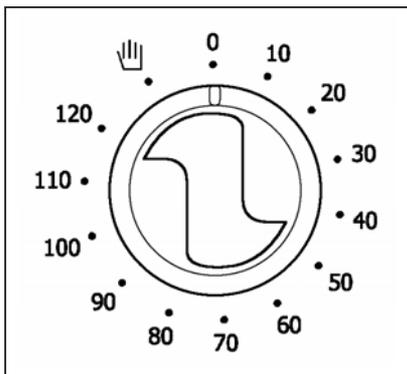


Fig. 9

PROGRAMMING KNOB

(Fig. 9)

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

Key to symbols

 = Manual operation

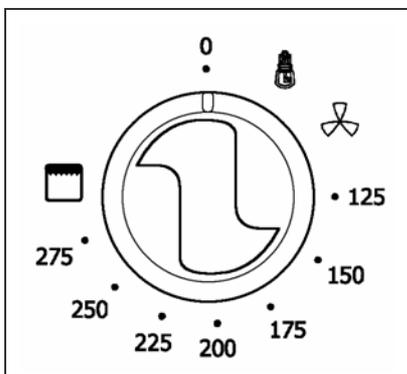


Fig. 10

FUNCTIONS SELECTOR/THERMOSTAT KNOB

(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

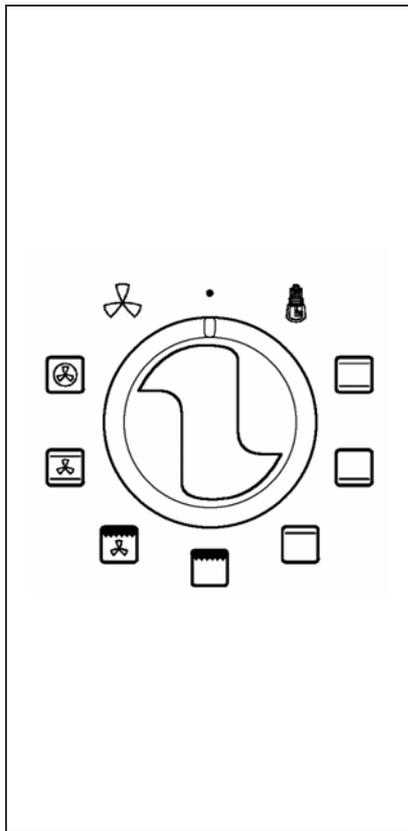


Fig. 11

FUNCTIONS SELECTOR KNOB
(only for KC 96 M – KC 96 MS)
(Fig. 11)

Selects the type of heating most suitable for different cooking requirements.

Key to symbols

	=	Inside-oven light
	=	Defreezing
	=	Grill heating element
	=	Top and bottom heating element
	=	Bottom heating element
	=	Top heating element
	=	Grill heating element with fan
	=	Top and bottom heating element with fan
	=	Convection heating element

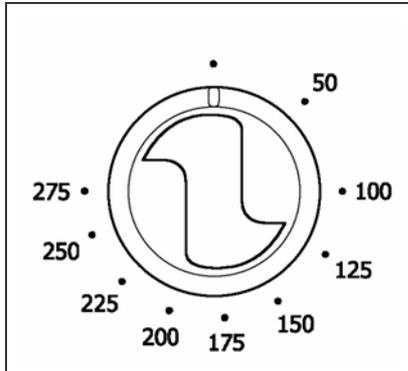


Fig. 12

THERMOSTAT KNOB
(only for KC 96 M – KC 96 MS)
(Fig. 12)

Sets temperature inside the cooking compartment to the value you require.

“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.*

- **Mod. KCP96 V – KCP96 VS – KCP5 96 V – KCP5 96 VS – KC 96 V – KC 96 VS – KCR 96 V**

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 .

- Mod. KC 96 M – KC 96 MS

Traditional cooking - Turn on the appliance. Turn the selector knobs (Fig. 11) to symbol  and by the thermostat (Fig. 12) to the required temperature. If you want a different temperature at the top or bottom, turn the selector knob in line with the symbol  or .

Cooking on the grill - Turn on the appliance. Turn the selector knob to symbol  and the thermostat knob in line with the required temperature.

Cooking on the ventilated grill - Turn on the appliance. Turn the selector knob to symbol  and the thermostat knob in line with the required temperature. Grill cooking must be done with the oven door closed.

Traditional ventilated cooking - Turn on the appliance. Turn the selector knob to symbol  and the thermostat knob in line with the required temperature.

Convection cooking - Turn on the appliance. Turn the selector knob to symbol  and the thermostat knob in line with the required temperature.

Defreezing - Turn on the appliance. Turn the selector knob to symbol  and the thermostat knob in line with "off" (●).

8. Cleaning and maintenance

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

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).

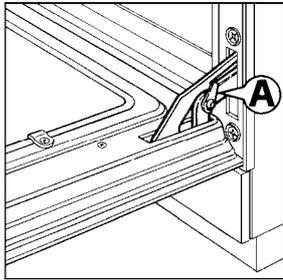


Fig. 13

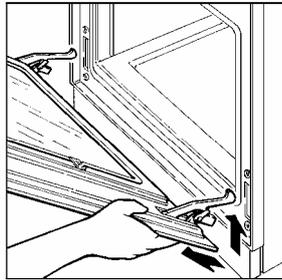


Fig. 14

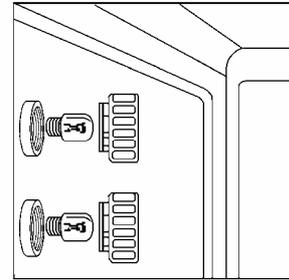


Fig. 15

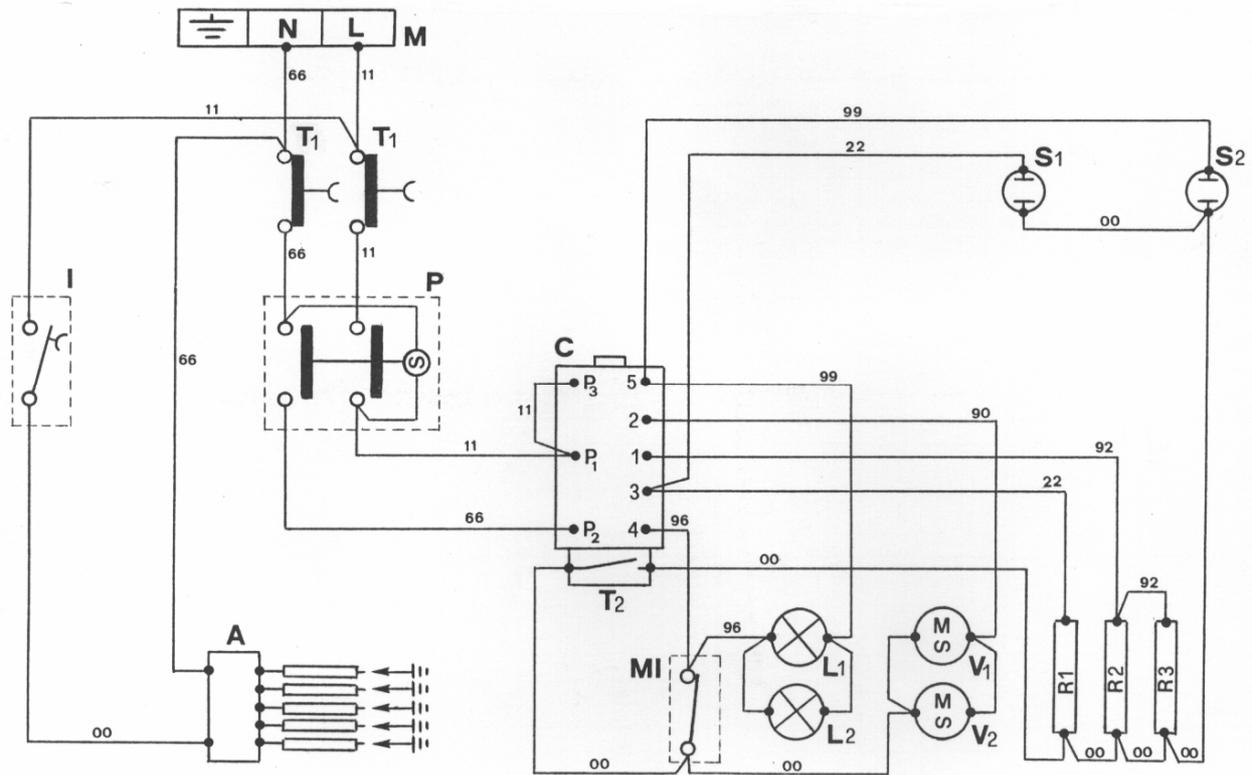
Replacing oven lamp - Electrically switch off the appliance.

- Unscrew the protective cap in glass (Fig. 15);
- Unscrew the lamp and replace it with another lamp suitable for high temperatures (300°C) with the following characteristics:
 - Voltage: **230/240 V**
 - Power: **15 W**
 - Fitting: **E 14**
- Refit the glass cap and power up the appliance.

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

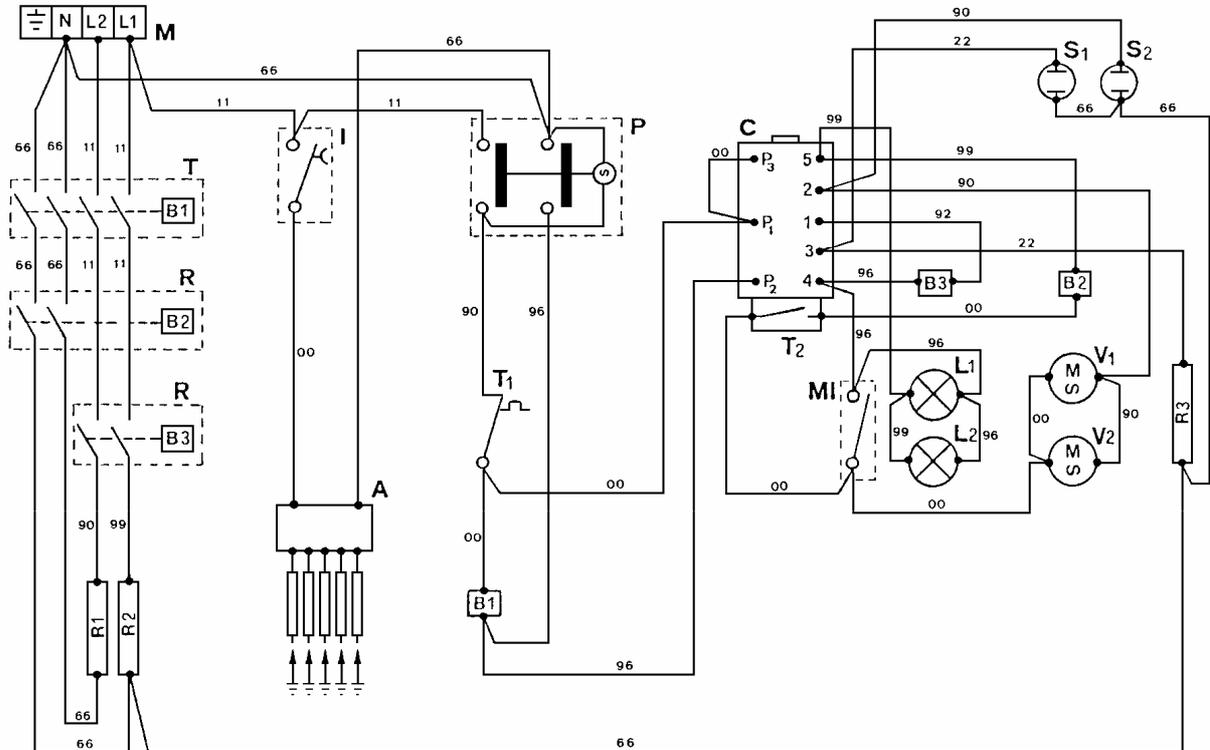
WIRING LAYOUT MOD. KCP96 V – KCP96 VS – KCR 96 V



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

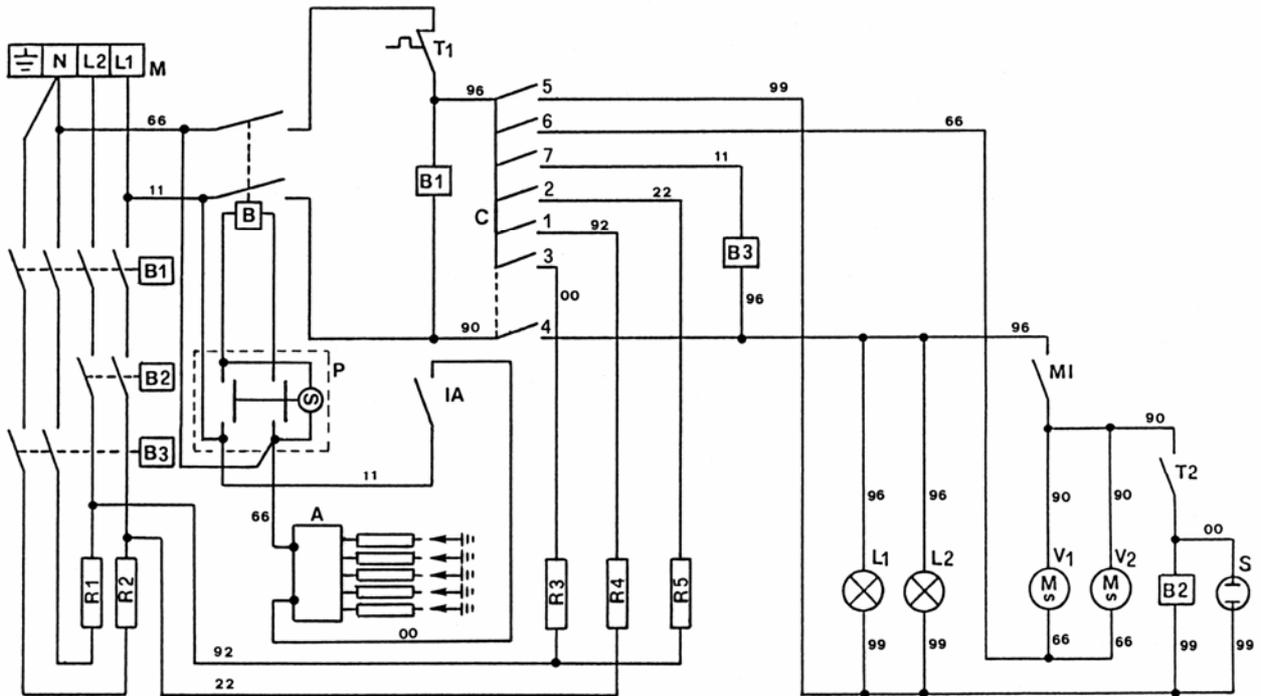
WIRING LAYOUT MOD. KCP5 96 V – KCP5 96 VS – KC 96 V – KC 96 VS



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		

WIRING LAYOUT MOD. KC 96 M – KC 96 MS



Key

M	Power terminal board	R1-R2	Circular heating elements 2500W
T1	Safety thermostat	R3	Grill heating element 2500W
T2	Control thermostat	R4	Lower heating element 2000W
A	A.T. ignition device	R5	Upper heating element 1200W
IA	Switch - A.T. ignition device	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
S	Thermostat indicator light	90	White/Black wire
B1	Contactor coil	92	White/Red wire
B-B2	Relay coil	96	White/Blue wire
B3	Relay coil	99	White wire
V1-V2	Radial motoventilators		

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.

11. List of spare parts

COMPONENT	KCP96 V_VS	KCP5 96 V_VS	KC 96 V_VS	KC 96 M_MS	KCR 96 V
Small open fire burner (2700 W, semi-fast)	----	----	01980828700	01980828700	01980828700
Medium open fire burner (3100 W, fast)	----	----	01980838700	01980838700	01980838700
Large open fire burner (3600 W, triple crown)	----	----	01980818700	01980818700	01980818700
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	----	----	----
Ignition plug L=800 (for 3000 W burner, fast)	01992307000	01992307000	----	----	----
Ignition plug (for 3600 W burner, triple crown)	----	----	01951047000	01951047000	01951047000
Power supply cable + Supply terminal board	09950047000	----	----	----	09950047000
Power supply cable 4x2.5 mm ²	----	09950817000	09950817000	09950817000	----
Supply terminal board	----	09950957300	09950957300	09950957300	----
Telecontactor	----	11950717000	11950717000	11950717000	----
Selector for multifunction	01950337400	01950337400	01950337400	01950037000	01950337400
Spark generator	01951327000	01951327000	01951327000	01951327000	01951327000
Push-button switch	01951167000	01951167000	09950067023	09950067023	09950067023
Micro-switch for the door	09951727000	09951727000	09951727000	09951727000	09951727000
Motor for oven ventilation	11950057000	11950057000	11950057000	11950057000	11950057000
Lampholder Body	09950197400	09950197400	09950197400	09950197400	09950197400
Lamp	01950108400	01950108400	01950108400	01950108400	01950108400
Lampholder glass	01950098400	01950098400	01950098400	01950098400	01950098400
Oven programmer	09950677000	09950677000	09950677000	09950677000	09950677000
Relay	----	09950287000	09950287000	09950287000	----
Circular heating elements	01951147000	09950977000	09950977000	09950977000	01951147000
Grill heating elements	01951017000	01951017000	01951017000	----	01951017000
Upper heating-element	----	----	----	01951007000	----
Lower heating-element	----	----	----	01951027000	----

COMPONENT	KCP96 V_VS	KCP5 96 V_VS	KC 96 V_VS	KC 96 M_MS	KCR 96 V
Cock with valve for gas semi-fast burner	01991628700	01991628700	01991628700	01991628700	01991628700
Cock with valve for gas fast burner	01991578700	01991578700	01991578700	01991578700	01991578700
Cock with valve for gas triple crown burner	01991608700	01991608700	01991608700	01991608700	01991608700
Safety thermocouple (for 1750 W and 3000 W burners)	01992288700	01992288700	-----	-----	-----
Safety thermocouple (for 3500 W burner)	01992278700	01992278700	-----	-----	-----
Safety thermocouple L=600 (for 2700 W and 3100 W burners, semi-fast and fast)	-----	-----	01990368700	01990368700	01990368700
Safety thermocouple L=450 (for 3100 W burner, fast)	-----	-----	01990358700	01990358700	01990358700
Safety thermocouple (for 3600 W burner, triple crown)	-----	-----	01991828700	01991828700	01991828700
Safety thermostat	01951157000	09952387000	09952387000	09952387000	01951157000
Control thermostat	09952647000	09952647000	09952647000	09951117000	09952647000

12. The Guarantee

Your new appliance is covered by guarantee. The relevant guarantee certificate is annexed to this handbook. **To implement the guarantee send part B of the certificate duly compiled** to TECNOEKA S.r.l., by and not later than 8 days from the date of purchase of the appliance (otherwise the appliance cannot be covered by a legal guarantee). Keep **part A** of the certificate and, if necessary, show it to the Technical Service personnel, together with the tax receipt or other document which may be fiscally obligatory. If this procedure is not observed, the technical personnel will be obliged to charge you for any repairs whatsoever.

Guarantee conditions : As specified by **Directive 1999/44/CE of the European Parliament**, the seller shall replace or repair at no expense to the buyer, the appliance or its parts which are spoiled by a fault of origin. For a period of **24 months for household use** appliances, whereas the legal guarantee for **professional use appliances is 12 months**. Repairs under guarantee do not prolong or renew the guarantee. Nobody is authorised to modify the terms and conditions of the guarantee or to issue other reports or writings. The legal guarantee provided conforms to Directive 1999/44/CE without prejudice to the consumer's rights as specified by the national laws regulating the sale of consumer goods. The guarantee is valid and operates in all member states of the European Union. The Padua Court of Law is competent for any disputes.

The guarantee does not cover:

- troubles due to faults or inadequacies of the following systems: electric, hydraulic or gas supply;
- damage caused by negligence, or by inability to use the appliance;
- damage caused by operation not conforming to the instructions in the use manual;
- improvised installations, adjustments, and maintenance;
- damage and/or failure caused by transport (in this case immediately notify the seller and/or carrier).

The guarantee does not cover:

- if the consumer cannot produce the compiled and documented guarantee certificate;
- if the consumer has not sent **part B** of the guarantee certificate to TECNOEKA S.r.l. within 8 days from the delivery date of the appliance;
- if tampering and/or repairs are carried out by unauthorised personnel;
- if the smoke flues and drains do not conform to the correct operation of the appliance
- painted or enamelled parts, knobs, handles, mobile or removable plastic parts, lamps, glass parts, refractory stones and all accessories which may be installed.

TECNOEKA S.r.l. does not install the appliances. If the seller installs directly, he shall be directly responsible for such installation. TECNOEKA S.r.l. is not responsible for direct or indirect damage to persons, pets or things, caused by a fault of the appliance or following forced suspension of use of the same.

Warnings for the buyer:

1. If, when the goods are delivered, the **packing** is not whole or is damaged, affix the following words: "**GOOD CHECK RESERVE**" and send a written claim to TECNOEKA S.r.l. within 4 days of delivery;
2. **before installing** a new heater/stove, we advise you to always have the flue draught checked, even if a heater/stove produced by TECNOEKA had previously been connected to the flue;
3. the cooking appliance is designed exclusively for food use, whereas the heating appliance is designed exclusively for heating domestic rooms.

The Manufacturer is not responsible for any inaccuracies, due to printing or transcription errors contained in this handbook. The manufacturer reserves the right to make modifications to its products, which modifications it considers necessary or useful, also in the interest of users, without prejudice to the essential characteristics of functionality and safety.