

Instructions for the installation and advice for the maintenance

EX/60 4G AI FUND

EX/70 5G AI TR FUND - EX/70 5G AI AL TR FUND

Instructions Manual

EX/60 4G AI FUND

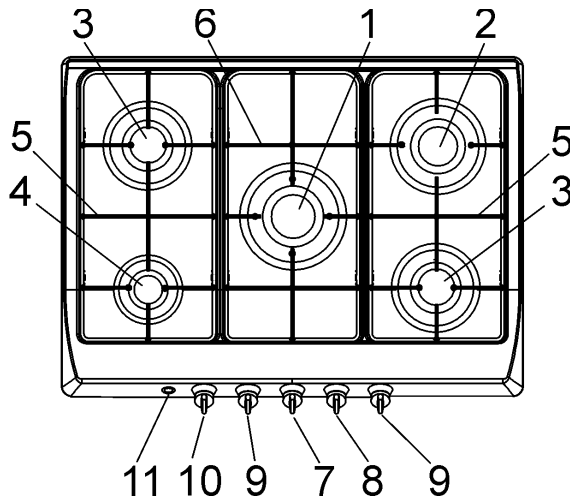
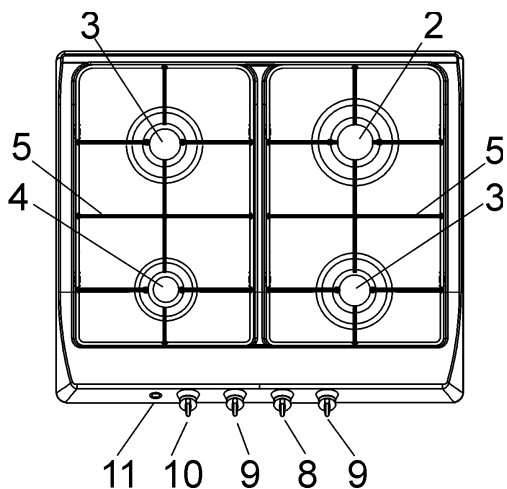
EX/70 5G AI TR FUND - EX/70 5G AI AL TR FUND



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DESCRIPTION OF THE HOT PLATES

TYPES: EX/60 4G AI FUND - EX/70 5G AI TR FUND - EX/70 5G AI AL TR FUND



- | | |
|----------------------------------|-----------|
| 1 Ultra rapid burner | of 3100 W |
| 2 Rapid gas burner | of 2800 W |
| 3 Semirapid gas burner | of 1750 W |
| 4 Auxiliary gas burner | of 1000 W |
| 5 Enamelled steel pan support 2F | |
| 6 Enamelled steel pan support 1F | |
| 7 Burner n° 1 control knob | |
| 8 Burner n° 2 control knob | |
| 9 Burner n° 3 control knob | |
| 10 Burner n° 4 control knob | |
| 11 Electric ignition button | |

Attention: this appliance has been manufactured for domestic use only and its employment by private person.

USE

1) BURNERS

A diagram is screen-printed above each knob on the front panel. This diagram indicates to which burner the knob in question corresponds. After having opened the gas mains or gas bottle tap, light the burners as described below:

- **Manual ignition**

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then place a lighted match near the burner.

- **Automatic electrical ignition**

Push and turn the knob corresponding to the required burner in an anticlockwise direction until it reaches the full on position (large flame fig. 1), then depress the knob.

- **Lighting burners equipped with flame failure device**

The knobs of burners equipped with flame failure device must be turned in an anticlockwise direction until they reach the full on position (large flame fig.1) and come to a stop. Now depress the knob in question and repeat the previously indicated operations.

Keep the knob depressed for about 10 seconds once the burner has ignited.

HOW TO USE THE BURNERS

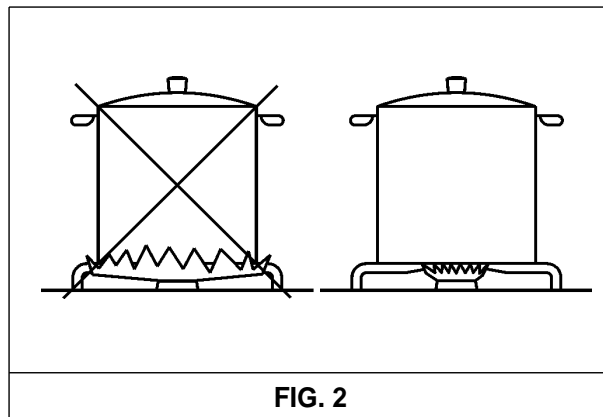
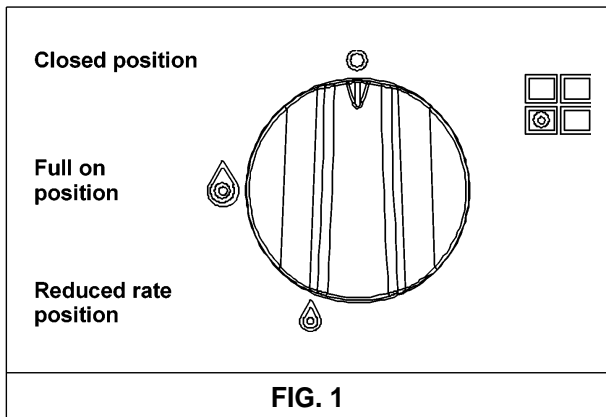
Bear in mind the following indications in order to achieve maximum efficiency with the least possible gas consumption:

- Use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom.

<u>Burners</u>	<u>Power ratings</u>	<u>Pan Ø in cm</u>
Ultra rapid	3100	24 ÷ 26
Rapid	2800	20 ÷ 22
Semirapid	1750	16 ÷ 18
Auxiliary	1000	10 ÷ 14

WARNINGS:

- **Burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a chek on foods requiring oil and grease to cook since these products can easily catch fire.**
- **Never use aerosols near the appliance when it is operating.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**



USE

Notes:

Use of a gas cooking appliance produces heat and moisture in the room in which it is installed. The room must therefore be well ventilated by keeping the natural air vents clear (fig. 3) and by activating the mechanical aeration device (suction hood or electric fan fig. 4 and fig. 5).

Intensive and lengthy use of the appliance may require additional ventilation. This can be achieved by opening a window or by increasing the power of the mechanical exhausting system if installed.

(*) AIR INLET: SEE INSTALLATION CHAPTER (PARAGRAPHS 5 AND 6)

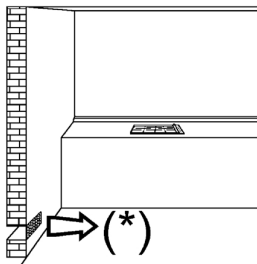


FIG. 3

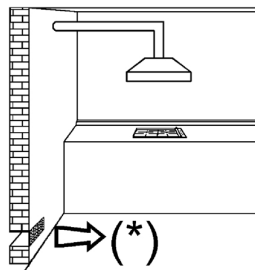


FIG. 4

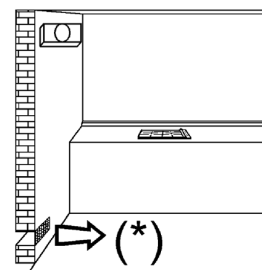


FIG. 5

CLEANING

IMPORTANT:

Always disconnect the appliance from the gas and electricity mains before carrying out any cleaning operation.

2) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "C" and the burner heads "T" (see fig. 6) with lukewarm soapy water.

Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders.

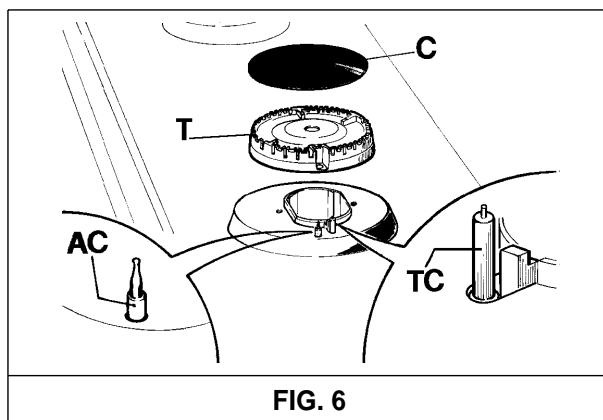
Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:

Comply with the following instructions, before remounting the parts:

- **Check that burner head "T" (fig. 6) slots have not become clogged by foreign bodies.**
- **Check that enamelled burner cap "C" (fig. 6) have correctly positioned on the burner head.** It must be steady.

- **The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.**
- **Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.**
- **Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.**
- **Don't use steam jets for the equipment cleaning.**



INSTALLATION

TECHNICAL INFORMATION FOR THE INSTALLER

Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.

Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.

During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.

3) INSTALLING THE HOT PLATE

Check that the appliance is in a good condition after having removed the outer packaging and internal wrappings from around the various loose parts. In case of doubt, do not use the appliance and contact qualified personnel.

Never leave the packaging materials (cardboard, bags, polystyrene foam, nails, etc.) within children's reach since they could become potential sources of danger.

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 7. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 7 and 8).

The appliance belongs to class 3 and is therefore subject to all the provisions established by the provisions governing such appliances.

4) FIXING THE HOT PLATE

The hot plate has a special seal which prevents liquid from infiltrating into the cabinet. Strictly comply with the following instructions in order to correctly apply this seal:

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 9) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer perimetral edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.
- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 10).
- The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentioned both in the columns and the scheme.

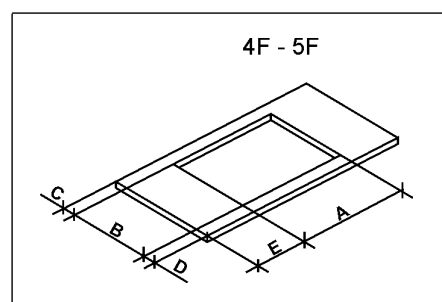


FIG. 7

COMPLY WITH THE DIMENSIONS (mm)

	A	B	C	D	E
4F	553	473	67.5	59.5	100 min.
5F	553	473	67.5	59.5	175 min.

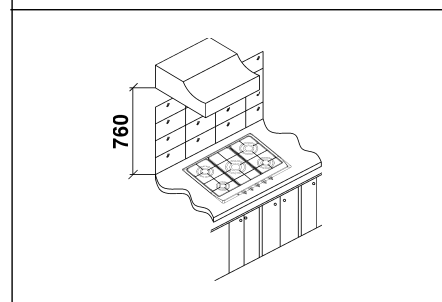


FIG. 8

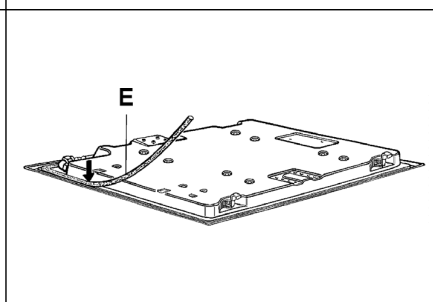


FIG. 9

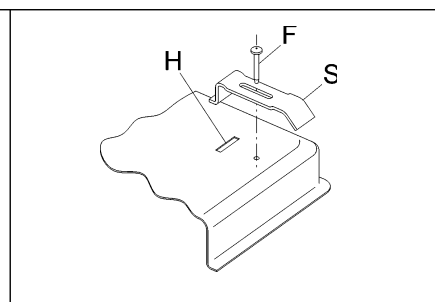


FIG. 10

INSTALLATION

IMPORTANT INSTALLATION INSTRUCTIONS

The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an overtemperature of 75 K. The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150° C otherwise the laminate could come unstuck. The appliance must be installed in compliance with BS 6172 1990, BS 5440 part. 2 1989 and BS 6891 1988. This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following provisions governing ventilation and aeration.

5) ROOM VENTILATION

To ensure correct operation of the appliance, it is important to ensure that the room where the hot plate is installed has sufficient ventilation, as set out in BS 5440 part 2. 1989. See table below.

Type of appliance	Volume of room cubic metres	Min. size of vent sq. cm.	Openable window or alternative method of venting to the outside
Domestic ovens hotplates or any combinations	5	100	yes
	5 to 10	50	yes
	11 to 20	nil	yes
	20 and above	nil	yes

Natural air flow must enter directly through permanent openings in the walls of the room in question. These must open towards the outside and possess a minimum section of 100 cm² see fig. 3). It must be impossible to obstruct these openings.

Indirect ventilation with air drawn from adjacent rooms is permitted in strict compliance with the provisions in force.

6) LOCATION AND AERATION

Gas cooking appliances must always dispose of their combustion fumes through hoods. These must be connected to flues, chimneys or straight outside (see fig. 4). If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside (see fig. 5). This must be activated at the same time as the appliance, so long as the specifications in the provisions in force are strictly complied with.

7) GAS CONNECTION

Before connecting the appliance, check that the values on the data label affixed to the underside of the hot plate correspond to those of the gas mains in the home.

A label on the appliance indicates the regulating conditions: type of gas and working pressure.

WARNING:

A gas hot plate can only be connected by a CORGI Registered engineer.

Installations should be carried out in accordance with BS 6891 1988 and must comply with the Gas Safety Regulations.

All hot plate installations must include an isolation tap.

GAS PRESSURE TEST

Some hot plates models have a test point fitted under the control panel, to conduct a gas pressure test proceed as follows:

- Turn off the gas supply.
- Remove screw in the pressure test point, place test gauge connecting tube on test point.
- Fit a burner ring and cap onto burner assembly, replace control knob onto corresponding control tap for the burner.
- Turn on gas and ascertain working pressure.

After test, turn off control tap, turn off gas supply, disconnect test gauge connecting tube. Replace the test point screw, turn gas back on and test for soundness. Reassemble the hotplate.

IMPORTANT:

The appliance complies with the provisions of the following EEC Directives:

90/396 + 93/68 regarding gas safety.

INSTALLATION

8) ELECTRICAL CONNECTION

The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.

Before connecting the appliance, check that:

- The electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the hot plate).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

When the appliance is connected to the electricity main by a socket:

- Fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure 11, taking care of respecting the following correspondences:

Letter L (live) = brown wire;

Letter N (neutral) = blue wire;

Earth symbol \oplus = green - yellow wire

- The power supply cable must be positioned so that no part of it is able to reach an overtemperature of 75 K.
- Never use reductions, adapters or shunts for connection since these could create false contacts and lead to dangerous overheating.

When the appliance is connected straight to the electricity main:

- Install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized according to the load rating of the appliance and possess a minimum 3 mm gap between its contacts.
 - Remember that the earth wire must not be interrupted by the circuit-breaker.
 - Alternatively, the electrical connection may also be protected by a high sensitivity differential circuit-breaker.
- You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

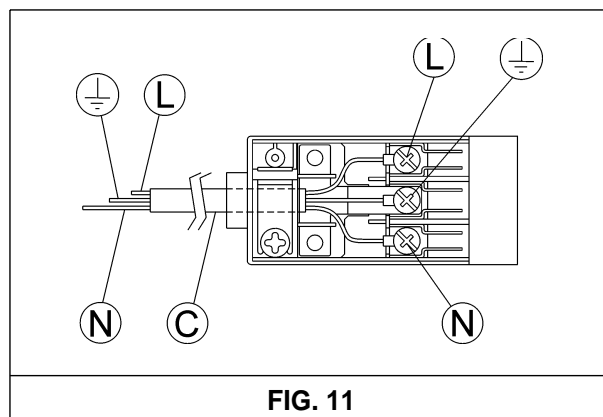
WARNINGS:

The installer should bear in mind that the mixed appliance is the Y type. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an overtemperature of 75 K.

All our appliances are designed and manufactured in compliance with European standards EN 60 335-1 and EN 60 335-2-6 plus the relative amendments.

The appliance complies with the provisions of the following EEC Directives:

- 89/336 + 92/31 + 93/68 regarding to electromagnetic compatibility.
- 73/23 + 93/68 regarding electrical safety.



ADJUSTMENTS

Always disconnect the appliance from the electricity main before making any adjustments. All seals must be replaced by the technician at the end of any adjustments or regulations. Our burners do not require primary air adjustment.

9) TAPS

"Reduced rate" adjustment

- Switch on the burner and turn the relative knob to the "Reduced rate" position (small flame fig.12).
- Remove knob "M" (fig. 12) of the tap, which is simply pressed on to its rod.
- Insert a small screwdriver "D" into hole "C" (fig. 12) and turn the throttle screw to the right or left until

the burner flame has been adequately regulated to the "Reduced rate" position.

Check that the flame does not go out when the knob is sharply switched from the "Full on" to the "Reduced rate" position.

It is understood that only burners operating with G20 gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with G30 or G31 (turn clockwise).

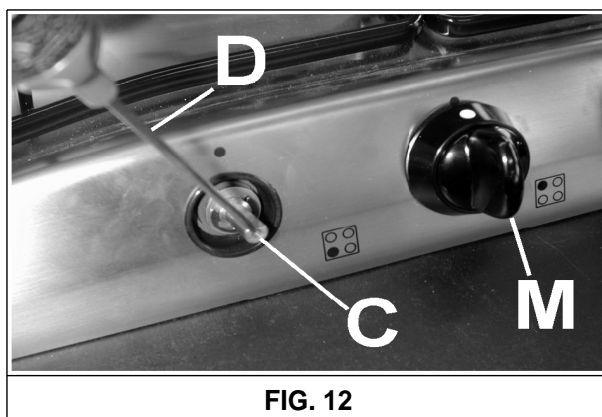


FIG. 12

CONVERSIONS

10) REPLACING THE INJECTORS

The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 13) and fit a injector corresponding to the utilized type of gas in its place.

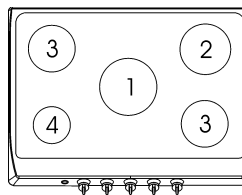
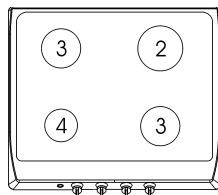
It is advisable to strongly tighten the injector in place.

After the injectors have been replaced, the burners must be regulated as explained in paragraphs 9.

The technician must reset any seals on the regulating or pre-regulating devices. The envelope with the injectors and the labels can be included in the kit, or at disposal to the authorized customer Service Centre.

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

BURNER ARRANGEMENT ON THE HOT PLATE



TABLE

BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NORMAL HEAT INPUT (W)		BY PASS 1/100 mm
N°	DESCRIPTION			g/h	l/h		Min.	Max.	
1	ULTRA RAPID	G 30 - BUTANE	28 - 30	225	295	90	1400	3100	62
		G 31 - PROPANE	37	222		90	1400	3100	62
		G 20 - NATURAL	20			121 Y	1400	3100	Adj.
2	RAPID	G 30 - BUTANE	28 - 30	204	267	83	800	2800	45
		G 31 - PROPANE	37	200		83	800	2800	45
		G 20 - NATURAL	20			117 S	800	2800	Adj.
3	SEMIRAPID	G 30 - BUTANE	28 - 30	127	167	65	500	1750	35
		G 31 - PROPANE	37	125		65	500	1750	35
		G 20 - NATURAL	20			97 Z	500	1750	Adj.
4	AUXILIARY	G 30 - BUTANE	28 - 30	73	95	50	400	1000	30
		G 31 - PROPANE	37	71		50	400	1000	30
		G 20 - NATURAL	20			72 X	400	1000	Adj.

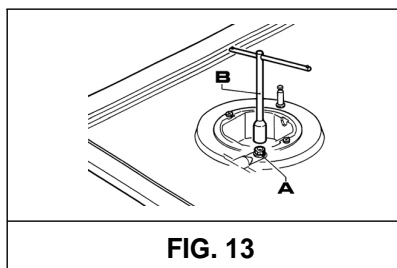


FIG. 13

SERVICING

Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.

11) REPLACING HOT PLATE PARTS

Replacement of the components housed inside the appliance: remove the trivets and the burners from the upper part of the working table; remove the fixing screws "V" of the burner (fig. 14) and the knobs fixed by pressure with the hands, in order to take off the appliance.

After having carried out the above listed operations, the burners (fig.15), taps (fig. 16) and electrical components can all be replaced (fig. 17). It is advisable to change seal "D" whenever a tap is replaced to ensure a perfect tightness.

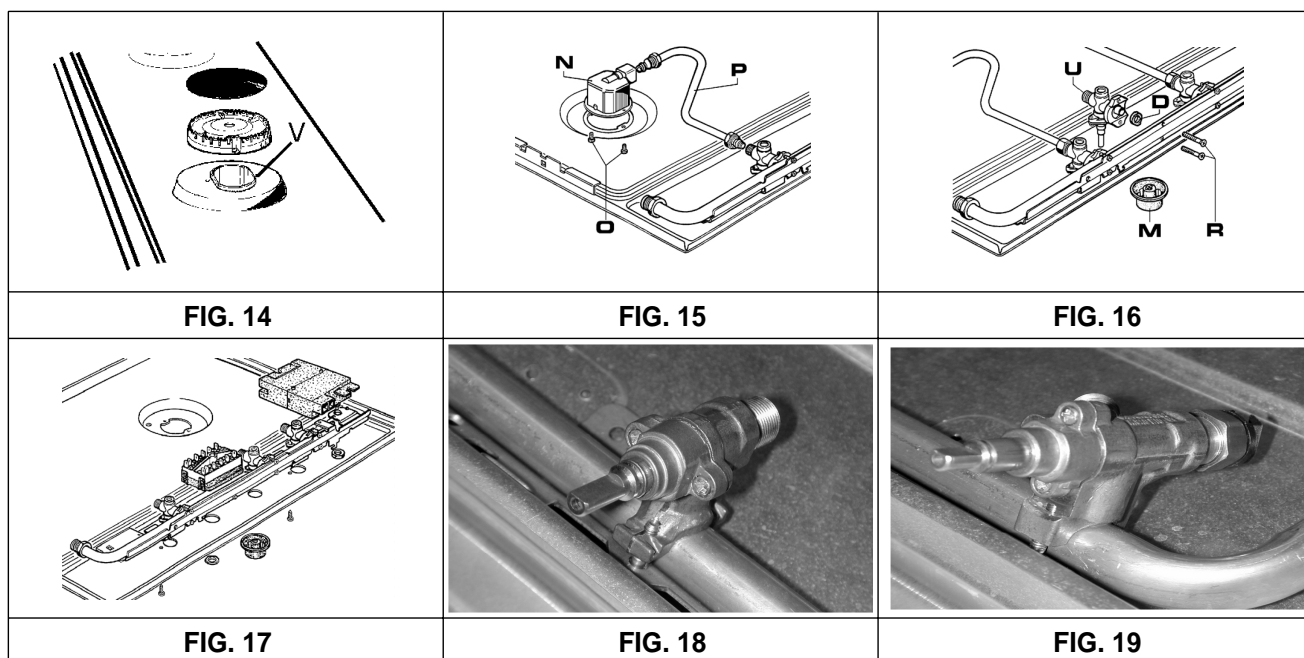
Greasing the taps (see fig. 18 - 19)

If a tap becomes stiff to operate, it must be immediately greased in compliance with the following instructions:

- Remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.

- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.
- Ceck the tightness by using soapy water. The use of the flame is prohibited.

To facilitate the servicing technician's task, here is a chart with the types and sections of the powering cables and the ratings of the electrical components.



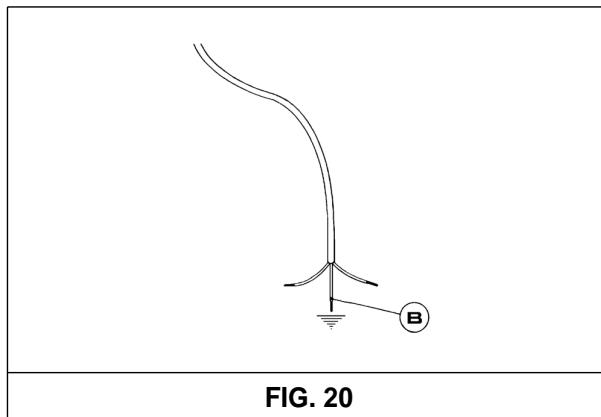
SERVICING

CABLE TYPES AND SECTIONS

TYPE OF HOT PLATE	TYPE OF CABLE	SINGLE - PHASE POWER SUPPLY
Gas hot plate	H05 RR - F	Section 3 x 0.75 mm ²

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 20) and comply with the recommendations given in paragraph 8.



TECHNICAL DATA ON THE DATA LABEL

4 BURNERS

CATEGORY = II₂H₃+

G30 - BUTANE = 28 - 30 mbar

G31 - PROPANE = 37 mbar

G20 - NATURAL = 20 mbar

Σ Qn LPG Gas Rate = 7.3 kW

Σ Qn LPG Gas Rate = 531 g/h

Voltage = 230 - 240 V ~

Frequency = 50/60 Hz

5 BURNERS

CATEGORY = II₂H₃+

G30 - BUTANE = 28 - 30 mbar

G31 - PROPANE = 37 mbar

G20 - NATURAL = 20 mbar

Σ Qn LPG Gas Rate = 10.40 kW

Σ Qn LPG Gas Rate = 756 g/h

Voltage = 230 - 240 V ~

Frequency = 50/60 Hz

TECHNICAL DATA FOR THE APPLIANCE GAS REGULATION

ATTENTION !!!!!

This appliance must be installed in compliance with the current provisions in force and only used in rooms equipped with adequate ventilation.

Consult the instruction manual before proceeding with installation or use of the appliance.

This household appliance is adjusted to work at

G 20- "p" 20 mbar

For another type of gas, operate as described in the directions for the installation and use.

COD. 0030056 - 3/99

TECHNICAL ASSISTENCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

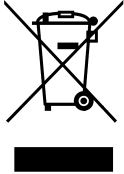
MARK:

MODEL:

SERIES:

This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

This guideline is the frame of a European-wide validity of return and recycling on Waste Electrical and Electronic Equipment.



TEKA GROUP

COUNTRY	CITY	COMPANY	CC	PHONE	FAX
Austria	Wien	KÜPPERSBUSCH GES.M.B.H.	43	1 - 86680-20	1 - 86680-82
Chile	Santiago de Chile	TEKA CHILE S.A.	56	2 - 273.19.45	2 - 273.10.88
China	Shanghai	TEKA CHINA LTD. (SHANGHAI OFFICE)	86	21 - 6272 - 6800	21 - 6272 - 6149
Czech Republic	Brno	TEKA-SWIAG S.R.O.	42	05 - 4921 - 0478	05 - 4921 - 0479
France	Paris	TEKA FRANCE SARL	33	1 - 48.91.37.88	1 - 48.91.29.73
Greece	Athens, Greece	TEKA HELLAS A.E.	30	1 - 976.02.83	1 - 971.27.25
Hong Kong	Hong Kong	TEKA CHINA LIMITED	852	2865 - 7336	2861 - 2507
Hungary	Budapest	TEKA HUNGARY KFT.	36	1 - 311.58.03	1 - 311.58.05
Indonesia	Jakarta	P.T. TEKA BUANA	62	21 - 39052 -74	21-39052 -79
Malaysia	Kuala Lumpur	TEKA KÜCHENTECHNIK (MALAYSIA)	60	3 - 762.01.600	3 - 762.01.626
Mexico	Mexico D.F.	TEKA MEXICANA S.A. DE C.V.	52	5 - 762.04.90	5 - 762.05.17
Poland	Warszawa	TEKA POLSKA SP Z O.O.	48	22 - 652.18.94	22 - 850.12.48
Portugal	Ilhavo	TEKA PORTUGUESA LTDA.	351	234.32.95.00	234.32.54.57
Singapore	Singapore	THIELMANN TEKA PTE. LTD.	65	734.24.15	734.68.81
Thailand	Bangkok	TEKA (THAILAND) CO. LTD.	66	2 - 693.32.37/41	2 - 693.32.42
The Netherlands	Amsterdam	TEKA BV	31	23 - 565.73.99	23 - 565.03.96
Turkey	Istanbul	TEKA TEKNİK MUTFAK A.S.	90	212 - 274.61.04	212 - 274.56.86
U.K.	Abingdon	TEKA PRODUCTS (UK) LTD.	44	1235 - 86.19.16	1235 - 83.21.37
Venezuela	Caracas	TEKA ANDINA, S.A.	58	2 - 291.28.21	2 - 291.28.25

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