



TRANSLATION OF ORIGINAL INSTRUCTION AND MAINTENANCE MANUAL ELECTRONIC OVEN WITH TOUCH SCREEN

MKF 464 TS- MKF 4642 TS - MKF 416 TS - MKF 416 TS - MKF 511 TS –
MKF 611 CTS – MKF 611 VCTS – MKF 623 CTS - MKF 664 TS – MKF 616 TS
MKF 621 TS – MKF 711 TS – MKF 711 VTS - MKF 1011 CTS - MKF 1011 VCTS
MKF 1064 TS – MKF 1016 TS – MKF 1021 TS - MKF 1111 TS – MKF 1111 VTS
MKF 1664 TS – MKF 2011 TS

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1. Technical service

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

2. General information

It is essential for this instruction manual to be stored together with the appliance for future referencing; in the event of misplacing it, a copy must be obtained directly from the manufacturer.

This information has been prepared for your safety and that of others; therefore we kindly ask you to read it carefully before installing and using the appliance.

Upon reception of the goods, if the **packaging** is not intact or is damaged, report the following: "**GOODS SUBJECT TO INSPECTION**", with the specification of the damage and countersigned by the driver; file a written complaint with the vendor within 4 calendar days (not business days) from the date of delivery, after which no complaints shall be accepted.

The appliance is intended for professional use in industrial and professional kitchens and must only be used by skilled personnel who have been trained on its proper use. For safety reasons the appliance must be supervised during operation.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

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

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

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

In the event of failure or poor operation, switch off the appliance, close the water supply cock, disconnect the power supply and contact an authorised Support Centre.

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

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

Note: The inappropriate or incorrect use and failure to comply with installation rules shall invalidate any Manufacturer liability. To this regard, the instructions provided in the "**POSITIONING**" paragraph must be strictly complied with.

3. Instructions for the installer

The following instructions are intended for skilled installers, to perform installation, electrical and water connection operations in the most correct manner and according to the safety regulations in force in the country of installation of the appliance.

The Manufacturing Company shall not be liable for damage or harm to persons, pets or property arising from installation errors. Nor are they responsible for any appliance breakage caused by faulty installation.

3.1 Storage

If the appliance is stored in a warehouse, the ambient temperature must never drop below 0°C. Before switching on the appliance it must be brought to a temperature of at least +10°C.

3.2 Transportation of the appliance

During transportation the appliance must be left in its packaging in order to protect it from any external damage.

The weight of the appliance must also be taken into account in order to prevent overturning.

3.3 Unpacking the appliance

Remove the packaging before installation. It consists of a wooden pallet supporting the appliance and a cardboard casing protecting it. Ensure the appliance has not undergone any damage during transport; otherwise immediately alert your dealer and/or carrier.

3.4 Removal of the protective film

Before using the appliance accurately remove the special film protecting the stainless steel components, avoiding glue residues on the surfaces; if required, immediately remove them using an appropriate non flammable solvent. Do not use any tools that might scratch the surfaces or any acid-based or abrasive detergents.

3.5 Protective film/package disposal

TECNOEKA has been committed for years to increasing the environmental compatibility of its equipment, with continuous efforts to reduce energy consumption and waste. TECNOEKA intends to protect the environment and recommends to dispose of all different types of material, in the appropriate separate collection containers.

The protective film and packaging must be disposed of in strict compliance with the regulations in force in the country of installation of the appliance. **The various materials** (wood-paper-carton-nylon-metal tacks) that may comprise the packaging are potentially dangerous and must be kept out of reach of children and animals; **they must be duly separated and delivered to the respective collection centres** (recycling centres). In any case please adhere to the local environmental protection regulations.

3.6 Placement

Check the place of installation making sure that the transit areas (any doors and corridors) are sufficiently wide and the floor supports the appliance weight (the appliance weight and its dimensions with/without pallets are provided in the attached "Technical Data Sheet"). The appliance must be transported with mechanical means (e.g. pallet jack). The installation rooms must be well-ventilated with permanent aeration vents; must be equipped with the proper electrical and hydro systems, built in accordance with the standards related to facilities and workplace safety in the country of installation.

The maximum working height, referring to the highest surface level, must be 1.6 metres from the floor.

After installing the appliance, if required, apply the suitable adhesive symbol  (supplied) at a height of 1.6 metres. To favour air circulation around the appliance, leave a space of about 10 cm between the appliance sides and the surrounding walls (or other appliance), and between the back and the back wall (see the attached "Technical Data Sheet"). The appliance must be positioned so that the rear wall is easily accessible to set up various electrical connections and to carry out any possible maintenance. Do not install the appliance near any equipment that may reach high temperature values (e.g. deep fryers).

Should the appliance be installed near walls, shelves, counters and the like, these must be non-flammable or heat-resistant; otherwise, they must be protected by adequate fire retardant coating. Accordingly, it is indispensable to act in compliance with the fire prevention regulations in force.

Cooking produces hot smoke/vapour and odours which are extracted through the suitable vent device located at the top of the appliance and marked with the symbol . It is recommended to place the appliance under an extraction hood or to use the suitable **TECNOEKA condensation hoods** in order to convey the smoke/vapour to the outside.

Warnings

Make sure there are no objects and/or materials obstructing the oven's exhaust device.

The hot smoke/vapour produced during cooking must run freely out of the exhaust device in order not to compromise the regular operation of the oven.

Inflammable materials must not be left near the oven's exhaust device.

3.6.1 Table top oven placement

The appliance must be placed in a perfectly horizontal position on a table or similar support; **never on the floor**. To facilitate oven levelling, the feet are adjustable in height.

For safety reasons it is recommended to use the specific table produced by **TECNOEKA**; otherwise the dimensions and weight of the appliance must be taken into account.

The appliance is unsuitable for recessed installation and cannot work without the 4 supporting feet.

Warning

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

3.6.2 Stacking ovens on other appliances

When stacking two appliances **only** the specific "STACKING KIT" supplied by **TECNOEKA** can be used.

THE MANUFACTURING COMPANY DISCLAIMS ANY LIABILITY FOR DIRECT OR INDIRECT DAMAGE CAUSED TO THE HOOD DUE TO FAILURE TO COMPLY WITH THIS DIRECTIVE.

For correct "STACKING KIT" installation operations, follow the instructions provided inside the package.

Warning

An oven must never be stacked directly on another oven or another heat source.

3.6.3 Placement of floor-standing ovens with trolley

The appliance must be positioned on a flat and level floor that can sustain the weight of a "full load" without collapsing or deforming. After placement, make sure that the appliance is aligned horizontally. This check may be carried out by placing a "spirit" or digital level on the 4 top sides of its casing.

Ensure that the tray trolley is able to go in and out of the cooking chamber easily, without rubbing against the lower surface, even with "full load". Otherwise the appliance feet must be adjusted to lower it so that the tray trolley can move properly. In any case, when the adjustment is complete, **ensure that the wheels of the tray trolley inserted in the cooking chamber are raised off the floor (by not more than 5 mm), and that the trolley is supported by the guides at the bottom of the appliance.**

The tray trolley must be moved using the supplied grip. The grip must be inserted into place at the front of the trolley up to the "stopping point".

The tray trolley must be inserted inside the cooking chamber, freely sliding on the guides in the lower portion of the appliance.

Warning

The appliance may malfunction unless the tray trolley is correctly positioned.

3.7 Electrical connection

The appliance's connection to the electric power network and the connection systems must comply with the applicable regulations in the country of installation. Before setting up the electrical connection ensure that:

the voltage and frequency of the power supply system match the specifications of the "technical data" plate affixed to the side of the appliance;

the power supply system is able to withstand the appliance's load (see "technical data" plate);

the power supply system is fitted with an effective earthing connection according to the regulations in force;

in the permanent connection to the electric power network, a protective pole switch must be placed between the appliance and the mains (e.g. circuit breaker) with minimum opening between the contacts of overvoltage category III (4000V) and a differential switch, sized for the load and complying with applicable regulations.

the protective pole switch used for the connection is easily accessible when the appliance is installed;

the yellow/green earthing cable is not interrupted by the switch;

when the appliance is running, the power supply voltage does not deviate from the rated voltage value by $\pm 10\%$.

Ensure that the power supply cable does not come into contact with the appliance's hot parts.

If the power supply cable is damaged, it must be replaced by the manufacturer or their technical support service, or in any case by a person with similar qualifications, to prevent any risk.

The appliance must be connected to an equipotential system the effectiveness of which must be suitably assessed according to applicable regulations. This connection must be set up between appliances through the suitable terminal which is marked with the symbol . The equipotential conductor must have a minimum section of 2.5mm².

The equipotential terminal is on the back of the appliance (see the attached "Technical Data Sheet").

3.8 Power supply cable connection (replacement)

The appliance is fitted with a power supply cable (except for models MKF 1611 TS, MKF 1664 TS and MKF 2011 TS) connected to the internal terminal board; if it needs to be replaced with a longer one or because it is damaged, it can only be done with another cable having the same electrical characteristics (insulation type/number of conductors/size of conductors in mm²).

Remove the back and/or the left side of the appliance to access the power supply terminal board. Loosen the cable retainer located on the rear (at the bottom) of the appliance (see the attached "Technical Data Sheet"). Disconnect the power supply cable from the terminal board and remove it from the relative cable gland. Insert the new power supply cable in the cable gland up to the terminal board. Prepare the conductors for the connection with the terminal board so that the earth conductor is the last to be extracted from its terminal should the cable be accidentally pulled.

The cable connection must be **type "Y"** and the insulation of the cable sheath must match type **H07RN-F**. **The correct section of the cable is shown on the diagram of the power supply terminal board, according to the type of connection between appliance and mains** (The cable must match the features in the attached "Technical Data Sheet").

When connected, tighten the cable retainer on the back of the appliance and reassemble the left side and/or the back.

3.9 Type of connection to the mains

400V 3PH + N ~

Connect the 3 phase conductors (L1, L2, L3) of the cable respectively to the terminals of the terminal board marked with "1"(brown conductor), "2"(black conductor) and "3"(grey conductor) and the neutral (N) conductor to the terminals marked with "4" or "5" (blue conductor); the earth conductor (yellow/green) must be connected to the terminal marked with the symbol \oplus (see diagram available near the terminal board).

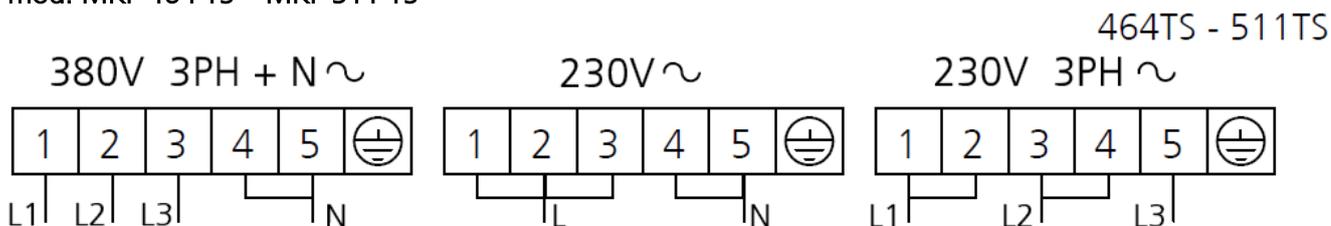
230V 3PH ~

Connect the 3 phase conductors (L1, L2, L3) of the cable respectively to the terminals of the terminal board marked with "1" and "2" (brown conductor), with "3" and "4" (black conductor) and with "5" (grey conductor); the earth conductor (yellow/green) must be connected to the terminal marked with the symbol \oplus (see diagram available near the terminal board).

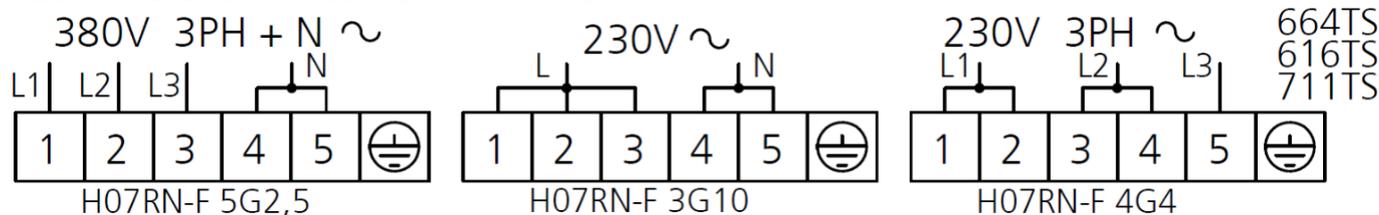
230V ~

Connect the conductor of phase (L) of the cable to the terminals of the terminal board marked with "1", "2" and "3" (brown conductor) and the neutral (N) conductor to the terminals marked with "4" and "5" (blue conductor); the earth conductor (yellow/green) must be connected to the terminal marked with the symbol \oplus (see diagram available near the terminal board).

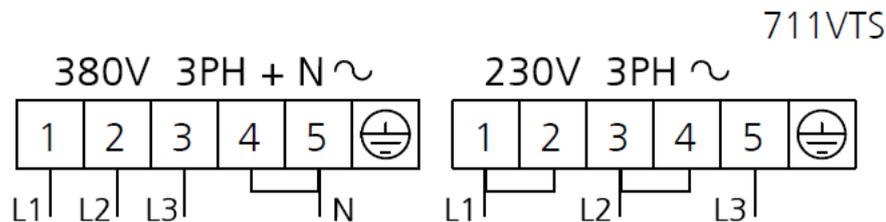
mod. MKF 464 TS – MKF 511 TS



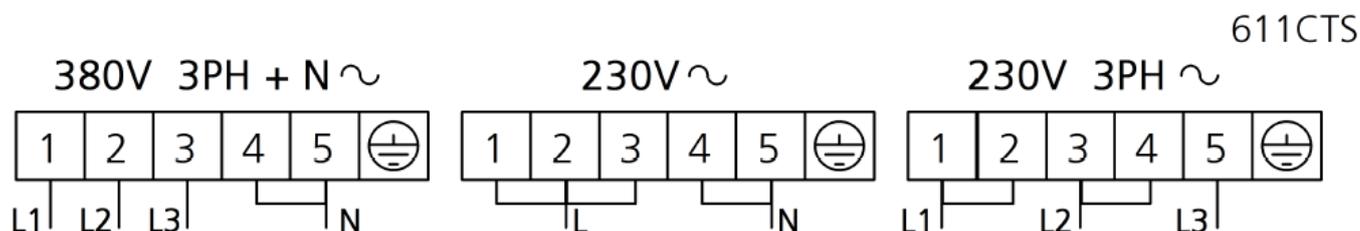
mod. MKF 616 TS - MKF 664 TS – MKF 711 TS



mod. MKF 711 V TS



mod. MKF 611 C TS – MKF 623 CTS

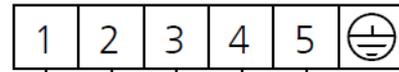
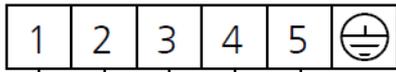


mod. MKF 611 V C TS

611VCTS

380V 3PH + N ~

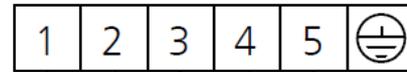
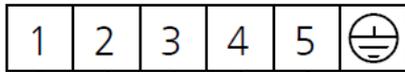
230V 3PH ~



mod. MKF 1011 C TS

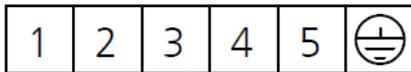
380V 3PH + N ~

230V 3PH ~ 1011CTS



mod. MKF 1011 V C TS

380V 3PH + N ~ 1011VCTS

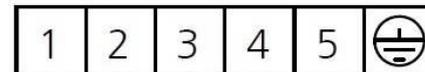
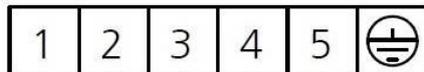


mod. MKF 1016 TS - MKF 1064 TS

380V 3PH + N ~

230V 3PH ~

1016TS
1064TS



L1 L2 L3 N

L1 L2 L3

H07RN-F 5G4

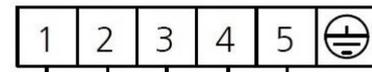
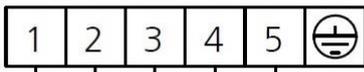
H07RN-F 4G10

mod. MKF 1021 TS

1021TS

380V 3PH + N ~

230V 3PH ~



L1 L2 L3 N

L1 L2 L3

H07RN-F 5G10

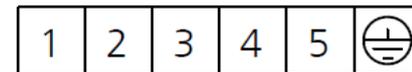
H07RN-F 4G10

mod. MKF 1111 TS

1111TS

380V 3PH + N ~

230V 3PH ~



L1 L2 L3 N

L1 L2 L3

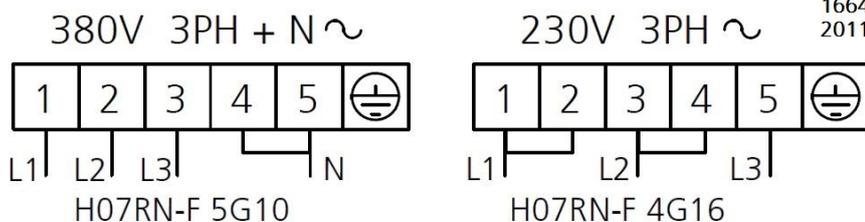
mod. MKF 1111 V TS

1111VTS

380V 3PH + N ~



L1 L2 L3 N



3.10 Connection to the water mains

The appliance must be supplied with drinking water at a maximum temperature of 30°C. The water pressure must be between 100 and 200 kPa (1.0 -2.0 bar). If the mains pressure exceeds 2.0 bar, install a pressure reducer upstream of the appliance. If the value is lower than 1.0 bar use a pump to raise the pressure.

3.10.1 Water inlet for humidification / steam

The appliance is equipped with a standardised flexible hose (1.5 metres) with threaded ¾" female fittings and relative gaskets (Fig. 1). Old joints and old hose-sets must not be re-used.

The appliance must be supplied with **softened drinking water** with hardness between 0.5°f and 3°f. It is **obligatory to use a softener** to reduce the formation of limescale inside the cooking chamber. **THE MANUFACTURING COMPANY DISCLAIMS ANY LIABILITY FOR DIRECT OR INDIRECT DAMAGE CAUSED TO THE HOOD DUE TO FAILURE TO COMPLY WITH THIS DIRECTIVE.**

The connection to the water mains must be set up through the ¾" threaded solenoid valve located on the back (at the bottom) of the appliance (see the attached "Technical Data Sheet"), using the supplied flexible hose, with a mechanical filter and stopcock installed in between (before connecting the filter, drain off a certain amount of water to flush any dirt out of the hose).

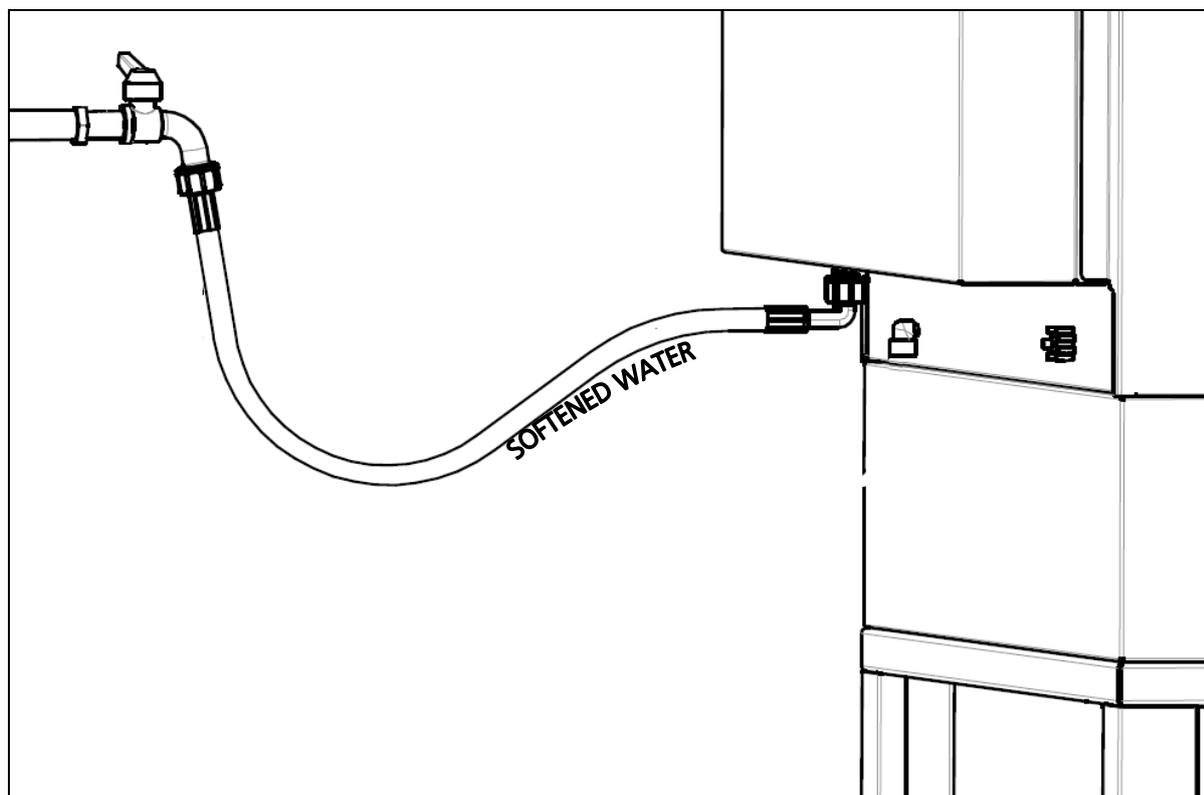


Fig.1

Warning

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

3.10.2 Washing water inlet

The unit is equipped with a flexible polyethylene hose (2 meters) with quick fitting on one end, 3/4" threaded female with relative gasket on the other end, and a special mechanical filter.

Old joints must not be re-used.

The appliance must be supplied with drinking water.

The connection to the water mains must be set up through the quick fitting located on the back (at the bottom) of the appliance (see the attached "Technical Data Sheet"), using the supplied flexible hose, with a supplied mechanical filter and stopcock installed in between (before connecting the filter, drain off a certain amount of water to flush any dirt out of the hose).

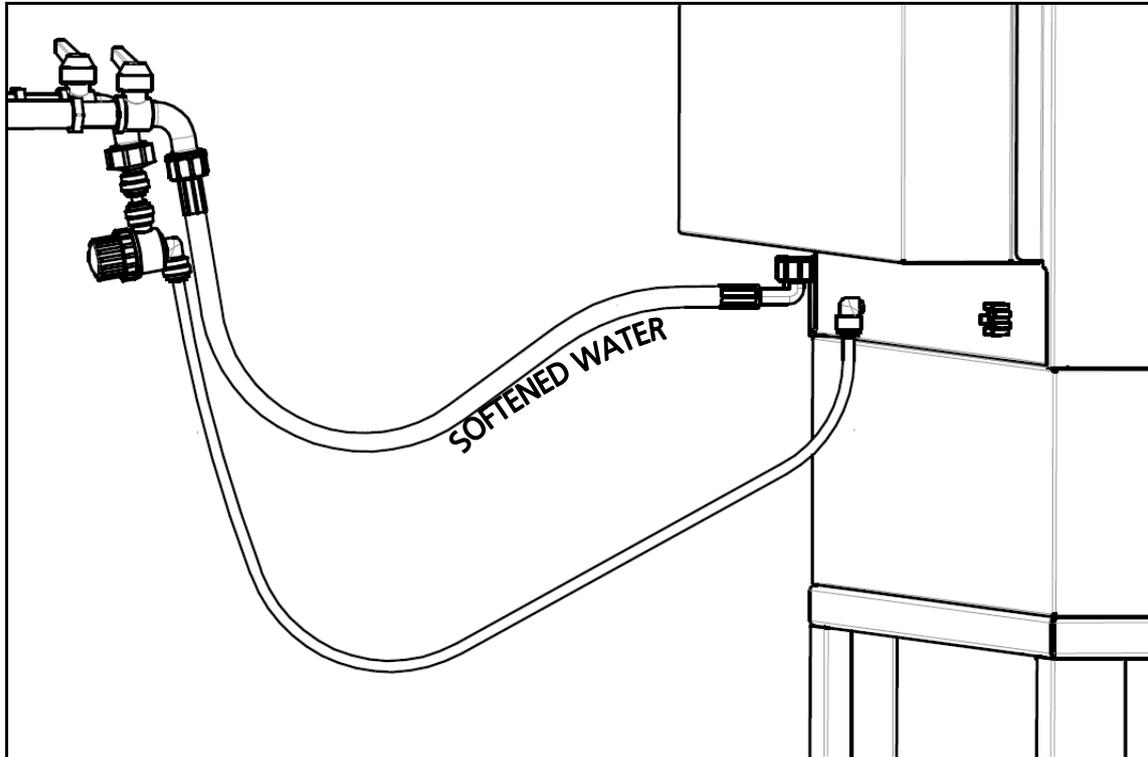


Fig.2

Warning

To handle the detergent and for the maintenance of the washing water circuit, the appropriate DPI (garments, splash visor, gloves, goggles) should be used: strictly follow the instructions on the detergent safety data sheet.

3.11 Water drain

A drain pipe comes out of the rear of the appliance (see the attached "Technical Data Sheet") to drain the cooking chamber. This pipe must be connected to piping with 30 mm internal diameter (DN 30) resistant to steam temperatures (90°C-100°C): avoid metal ones.

The piping must be rigid and must not have bottlenecks along the discharge path (it is advisable to use commercial pipes of special plastic material, with an internal "sealing" O-RING, and to limit the use of "elbow" bends).

The piping must also maintain a steady slope (min. 4-5%) along its entire length.

The considered length is that of the drain pipe of the appliance to the discharge point and must not exceed the measurement of 1.5 meters.

It is mandatory to connect the appliance's drain to the grey water network **through an adequate trap**, in order to stop steam/odours from coming out of the drain. The connection to the drain water must be set up separately for each appliance; with multiple appliances connected to the same drain pipe, ensure that the pipe is suitably sized to assure regular drainage with no hindrances.

3.11.1 Water drain for floor-standing ovens

The drain pipe is conveyed to an open (grilled) drain on the floor (Fig.1) and should not go into direct contact with the discharge point: the "air gap" (distance between the drain pipe coming from the appliance and the open drain) must be at least 25 mm.

Wall-mounted discharge is also allowed as long as the drain pipe maintains the steady gradient of 4-5%.

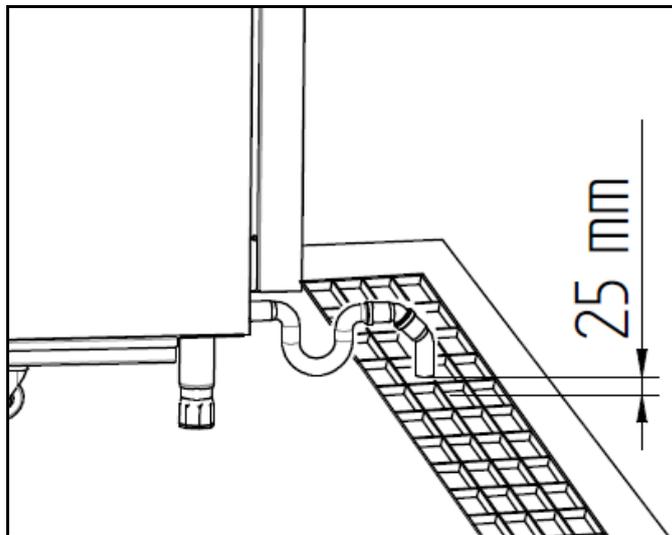


Fig.3

3.11.2 Water drain for tabletop ovens

The drain pipe can be conveyed to an open (grilled) floor drain (Fig.1); otherwise, between the drain pipe of the appliance and the drain point with a "collection vessel" (Fig. 2), there must be a height difference of at least 30 cm in order to facilitate the regular flow of water. In any case, the "air gap" (distance between the drain pipe from the appliance and the open drain or the "collection vessel" of the drain duct pipe) must be at least 25 mm.

Wall-mounted discharge is also allowed as long as the drain pipe maintains the steady gradient of 4-5%.

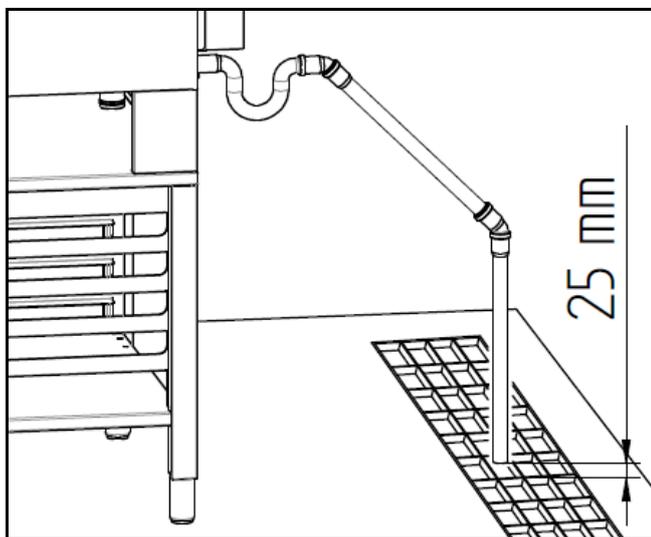


Fig. 4

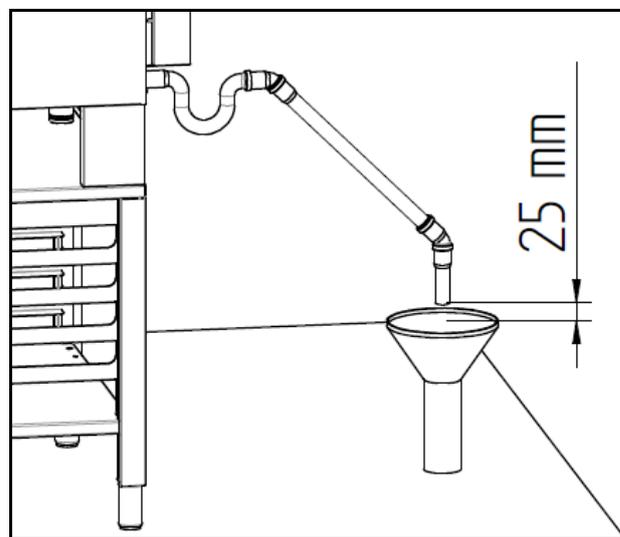


Fig. 5

3.12 Steam outlet

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

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

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

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

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

4. Maintenance instructions

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

Any maintenance operation on the appliance must only be done by highly qualified personnel trained in the operations being performed and authorised by **TECNOEKA**. Operations must be carried out in accordance with the safety regulations in force in the country where the appliance is installed, pursuant to the regulations relative to plants and to workplace safety.

Before carrying out any maintenance on the appliance it must be disconnected from the mains and allowed to cool down.

The Manufacturer is not responsible for any appliance faults caused by defective maintenance.

4.1 Access to the components for inspection

Removing the left side:

- Magnetic door sensor (right opening)
- Electronic components box
- Cooking chamber probe
- Terminal board 12V (accessory cable connection)
- Contactors
- Anti-interference filter (if any)

Removing the back;

- Tangential motor (on the back)
- Circular resistors
- Radial motors/Encoder motor
- Dryer motor
- Contactors
- Power supply terminal board
- Safety thermostat
- Capacitors
- Humidification solenoid valve
- Humidification piping/fittings unit

for models "V TS" and "V C TS" add:

- Steam generator
- Steam generator safety thermostat
- Steam generator "discharge" solenoid valve
- Steam generator "charge" solenoid valve
- Steam generator piping/fittings unit

Removing the right side:

- Magnetic door sensor (left opening)
- Peristaltic washing pump
- Washing solenoid valve
- Washing piping/fittings unit

Pulling the LED bar protection box (on the door):

- LED Bar
- Display
- Encoder display

4.2 Safety thermal devices

The appliance is equipped with a (manually reset) safety thermostat, to protect against excessive and hazardous overheating which might accidentally occur inside it. If the safety thermostat is activated, the power supply to the appliance is cut off.

The safety thermostat is located at the back (bottom) of the appliance (see the attached "Technical Data Sheet"); to reset it after it has tripped, unscrew the protective cap using an appropriate tool and press the "reset" button all the way. Replace the protective cap so that it cannot be unscrewed without the use of a tool.

The steam generator for the appliances that include it (versions "V TS" and "V C TS") is equipped with a (manually reset) thermostat for heating resistor overheating protection. If the safety thermostat is triggered, the power supply to the heating resistor is cut off.

The safety thermostat is located near the steam generator and is accessed by removing the back of the appliance; to reset it after it is triggered, press the "reset" button all the way.

Important

Safety thermostats should only be reactivated after eliminating the anomaly that caused them to trip. This can only be done by a Service technician.

4.3 Electronic circuit protection

The electronic circuit of the microprocessor cards housed inside the "electronic component drawer" is protected by fuses. If they "blow" they must be replaced with equivalent fuses with the same electrical and dimensional characteristics.

Important

"Blown" fuses should only be replaced after eliminating the anomalies that caused them to blow. This can only be done by a Service technician.

4.4 Replacing the cooking chamber gasket

The cooking chamber gasket has a rigid profile with retaining fins. This profile must be inserted in the suitable perimeter seat on the "front" of the chamber.

To replace the seal, simply remove the used seat (pull tightly near the 4 corners) and, after cleaning any impurities from the seat, insert the new gasket (to facilitate the assembly, it is recommended to wet the profile of the gasket with soapy water).

4.5 Handle closure adjustment

Should the door handle not close properly, check and if required adjust the position of the "nose" (cross-shaped) as follows:

with the oven door open, loosen the 2 screws that secure the "nose" support;

move the support vertically (upwards or downwards) and fasten it so that when the door is pushed with the handle completely open (horizontal position), the "nose" can fit into the handle without rubbing.

after adjustment, with the door closed, the handle must be in a perfectly vertical position (the end portion of the "nose" must be perfectly horizontal).

Warning

The door handle must only be adjusted after positioning the oven in a perfectly horizontal (levelled) way.

4.6 Checking the cooking chamber gasket "seal"

If the gasket on the "front" of the cooking chamber does not ensure proper "sealing" on the inside glass of the door, adjust the position of the 2 hinges (upper and lower) of the door and/or the (cross-shaped) handle "nose" projection by doing the following:

Loss of "tightness" on the hinges side

with the door closed, loosen the 6 screws securing the lower (3 screws) and upper (3 screws) hinges of the door;

push the door slightly to the side of the hinges so that the inner glass leans on the "front" gasket; hold the door slightly pressed in the direction of the hinges and secure them by screwing on the 6 previously loosened screws. At the end of the operation, visually check, on the hinged side, that the door is perfectly parallel to the "front" of the cooking chamber.

Loss of "tightness" on the "nose" side

with the door open, loosen the locknut that secures the "nose" to its support; screw (clockwise) the "nose" by a full turn so that the end (cross-shaped) piece is perfectly horizontal again; screw on the previously loosened locknut. At the end of the operation, close the door, and check for slight resistance when turning the handle: this means that the "front" gasket is pressing ("sealing") slightly on the inside glass of the door. If you do not feel any resistance, repeat the entire operation by screwing on the "nose" another full turn.

Warning

After performing all the operations necessary to restore the proper "sealing" of the gasket on the inside glass of the door, check its tightness by running the oven: for at least 30 minutes, with a 100% humidification cycle and with a cooking chamber temperature of 110°C. During oven operation no steam must escape from the door.

4.7 Residual risks

Do not use the door handle to move the appliance: this may deform the door frame.

The appliance is fitted with electrical parts: it must never be washed with water or steam spray.

The appliance is electrically connected: disconnect the power supply before performing any type of maintenance.

To avoid incorrect connections of the appliance, the relevant electrical/water connections are marked on the appliance by suitable identification plates.

Only for wheeled models (MKF 1611 TS - MKF 1664 TS – MKF 2011 TS)

After installing the oven, ensure the tray trolley can be handled with ease, on smooth floors and with no hindrance to insertion and extraction operations: the trolley is mounted on wheels, any collision may cause the hot cooking food and/or liquids to spill and may even cause it to tip over.

4.8 Disposal of the appliance/packaging

The appliance is made of recyclable raw materials and does not contain any substances that are toxic or hazardous to man and the environment. The ultimate disposal of the appliance and its packaging must be carried out strictly following the regulations in force in the country of installation. The different materials it is made up of must be separated by type and delivered to the suitable collection centres. Always adhere to the environmental protection regulations.

5 Troubleshooting

| Type of fault | Cause of the fault | Corrective action |
|--|--|---|
| Control panel totally off (the oven does not work) | Non-compliant connection to the power mains | Check the connection to the mains |
| | No mains voltage | Restore the power supply voltage |
| | Blown electronic board protection fuse (with microprocessor) | Contact a skilled technician |
| Cooking cycle on: the oven does not start up | Door open or ajar | Close the door properly |
| | Damaged magnetic sensor | Contact a skilled technician |
| Steam cycle on: no steam is being generated in the cooking chamber | Non-compliant water mains connection | Check the connection to the water mains |
| | Closed stopcock | Check the cock |
| | Obstructed water inlet filter | Clean the filter |
| | Damaged water inlet solenoid valve | Contact a skilled technician |
| Closed door: steam escapes through the gasket | Steam generator safety thermostat on | Contact a skilled technician |
| | Non-compliant gasket assembly | Check gasket assembly |
| | Damaged gasket | Contact a skilled technician |
| The oven does not cook evenly | Loosened handle "nose" | Contact a skilled technician |
| | One of the motors is down or operates at low speed | Contact a skilled technician |
| | The motors do not reverse direction | Contact a skilled technician |

6 Possible alarms

Identify the causes that stop the oven from working

| Type of alarm | Cause of the alarm | Effect | Corrective action |
|--|--|---|------------------------------|
| E01  Temperature probe not detected Cooking cannot be started up | Cooking chamber probe-electronic board/microprocessor connection down Damaged cooking chamber probe | Cooking cycle cannot be started | Contact a skilled technician |
| E02  Core probe not detected Cooking cannot be started up | "Core" probe-electronic board/microprocessor connection down. Damaged (needle-shaped) "core" probe | Impossible to start a cooking cycle which requires setting the "core" temperature parameter | Contact a skilled technician |
| E03  Overheated motors safety circuit breaker tripped" | Overheated motor (tripped motor thermal protection) | Oven operation disabled | Contact a skilled technician |

| | | | | |
|-----|---|---|-------------------------|---|
| E04 |  <p>Maximum oven operating temperature exceeded tripped safety thermostat</p> | Safety thermostat on | Oven operation disabled | Contact a skilled technician |
| E10 |  <p>Poorly positioned glass, move the glass upwards</p> | Wrong position of the door glass | Oven operation disabled | Place the door glass up |
| E11 |  <p>Poorly placed glass, move the glass downwards</p> | Wrong position of the door glass | Oven operation disabled | Place the door glass down |
| |  <p>Door open close the door to continue cooking</p> | Door opening during the cooking cycle | Cooking cycle stopping | Close the oven door |
| |  <p>Door closed open the door to cool the oven</p> | "Fast cooling" function enabled with door closed | Oven operation disabled | Open the oven door to allow "Fast cooling" of the cooking chamber |
| E05 |  <p>Display card overtemperature exceeded the temperature of 75°C</p> | Overtemperature above 75°C on the display card | Oven operation disabled | Contact a skilled technician |
| E06 |  <p>Main power micro card overtemperature exceeded the temperature of 75°C</p> | Overtemperature above 75°C on the main power micro card | Oven operation disabled | Contact a skilled technician |

| | | | | |
|-----|--|--|-------------------------|------------------------------|
| E07 |  <p>Auxiliary power micro card overtemperature exceeded the temperature of 75°C</p> | Overtemperature above 75°C on the auxiliary power micro card | Oven operation disabled | Contact a skilled technician |
|-----|--|--|-------------------------|------------------------------|

7 Possible errors

Information on faulty oven operation without disabling it

| Type of error | Error cause | Effect | Corrective action |
|--|--|---|--|
|  <p>Blackout the oven was off from xx:xx to yy:yy</p> | Power cut off for a period of time during the cooking cycle | The screen displays the type of error. The oven continues working | The oven automatically resumes the cooking cycle when the power supply is restored |
|  <p>W01 Display card overtemperature exceeded the temperature of 60°C</p> | Overtemperature above 60°C on the display card | The screen displays the type of error. The oven continues working | Contact a skilled technician |
|  <p>W02 Main power micro card overtemperature temperature of 60°C exceeded</p> | Overtemperature above 60°C on the main power micro card | The screen displays the type of error. The oven continues working | Contact a skilled technician |
|  <p>W03 Auxiliary power micro card overtemperature temperature of 60°C exceeded</p> | Overtemperature above 60°C on the auxiliary power micro card | The screen displays the type of error. The oven continues working | Contact a skilled technician |
|  <p>W06 Humidification malfunction, cannot reach the desired humidity.</p> | Insufficient humidity in the cooking chamber | The screen displays the type of error. The oven continues working | Contact a skilled technician |

| | | | | |
|-----|--|--|---|---|
| W07 |  Dryer malfunction cannot reach the desired humidity". | Excessive humidity in the cooking chamber | The screen displays the type of error. The oven continues working | Contact a skilled technician |
| W08 |  Wash oven excessive number of cooking cycles executed without washing the oven | Too many cooking cycles executed without washing | The screen displays the type of error. The oven continues working | Activate multiple washing cycles in "Intensive" mode (L3) |
| W09 |  Faulty heating resistors | Excessive time taken to reach the required temperature | The screen displays the type of error. The oven continues working without heating the cooking chamber | Contact a skilled technician |

8. Technical support

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

That is why it is always necessary to contact the Dealer who sold the appliance or our nearest Technical Support Centre, specifying the kind of failure and what model you have. For servicing needs the user may contact Tecnoeka on the numbers shown on the cover, or refer to the website www.tecnoeka.com.

9. Disposal of the appliance

In accordance with Directive 2012/19/EU on the disposal of waste electrical and electronic equipment, the crossed-out wheeled bin symbol on the equipment indicates that the product was placed on the market after 13 August 2015, and that at the end of its services life it must be disposed of separately from other waste.

At the end of the appliance's service life, the user must, therefore, deliver it to the appropriate centres (recycling centres) for the separate collection of electrical and electronic waste.

All TECNOEKA appliances are made of recyclable metal materials (stainless steel, galvanised sheet metal, iron, copper, aluminium, etc.) which make up more than 90% of the total weight of the appliance. Before disposing of the appliance, it is recommended to make it unusable by removing the power supply cable and removing the mechanism for closing compartments and/or openings, if any.

The separate waste collection and subsequent treatment, recovery and disposal, are conducive to the production of equipment with recycled materials and reduce the negative effects on the environment and health possibly caused by incorrect waste handling. Illegal disposal of the product by the user entails the application of administrative penalties.



10. Established warranty

Tecnoeka's products are exclusively designed for food use and are covered by warranty complying with Legislative Regulation article no. 1490 and following) for professional users such as VAT holder customers purchasing from a Distributor.

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

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

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

- 1) Any failure or breakage of components caused by transport.
- 2) Damage caused by inadequate electrical, hydraulic and gas installation that is not compliant with the installation manual, or by an abnormal function of said installation.
- 3) Damage resulting from incorrect installation of the product, or installation not in accordance with the requirements of the installation manual, and in particular damage due to failure of the flues and outlets that this product is connected to.
- 4) Product use for purposes other than those it is intended for, as specified and resulting from the technical documentation released by Tecnoeka.
- 5) Damage caused by use of the Product not in accordance with instructions contained in the user and maintenance manual.
- 6) Product tampering.
- 7) Adjustment, maintenance and repair work on the product performed by unqualified personnel.
- 8) Use of non-original or non-authorized parts by Tecnoeka.
- 9) Damage or defect caused by negligent and / or reckless use of the product, or in violation of the instructions prescribed by the instructions and maintenance manual.
- 10) Damage caused by a fire or other natural events and in any case any damage caused by accident or due to any cause not depending on the manufacturer.
- 11) Damage to parts subject to normal wear that need to be replaced periodically.

Also excluded from the guarantee: painted or glazed parts, knobs, handles, mobile or removable plastic parts, light bulbs, glass parts, seals, electronic parts, and all possible accessories, transport costs from the consumer, the end user and / or purchaser to the Tecnoeka Ltd. facility and vice versa. The warranty does not include oven replacement costs and the related installation costs. The warranty excludes products purchased as used or purchased from third parties that are not connected to or authorized by Tecnoeka.

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

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

Parts replaced under warranty avail of a guarantee of 6 months from the date of shipment, certified by a shipment document issued by Tecnoeka.

Nobody is authorized to modify the terms and conditions of guarantee or to release other terms, neither verbal nor written.

11. Availability and supply of spare parts

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

12. Applicable laws and court of competent jurisdiction

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

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



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