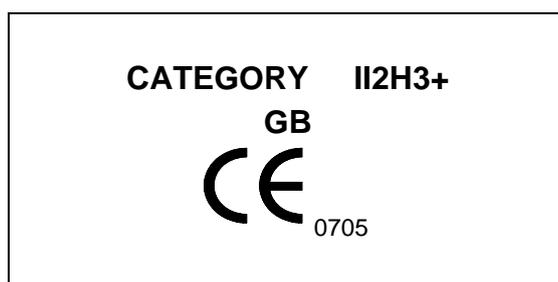




НОВ

**USE AND INSTRUCTION MANUAL**  
**MOD. KP 96 – MOD. KTP 96**  
rev. 0



**TECNOEKA S.r.l.**

**Via I. Nievo, n.12/B - 35012 Camposampiero (Padova) Italy**  
**Tel. +39.049.9300344 – +39.049.5791479 Fax +39.049.5794387**  
**www.tecnoeka.com E-mail: info@tecnoeka.com**

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COTTURA\PIANO COTTURA\LEka\MANUALI D'USO - Piano cottura -  
LEka\Manuale d'uso KP 96 - KTP 96 - GB rev. 0.doc





*Prodotti mirati per Ristorazioni, Pasticcerie,  
Panetterie e Gastronomie*

**TECNOEKA Srl**

Via I. Nievo, 12/B

35012 Camposampiero (PD)

Tel. +39 049 5791479 - +39 049 9300344

Fax + 39 049 5794387

[www.tecnoeka.com](http://www.tecnoeka.com) – [info@tecnoeka.com](mailto:info@tecnoeka.com)



# CE DECLARATION OF CONFORMITY

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

Manufacturer	<b>TECNOEKA Srl</b>
Address	<b>Via I. Nievo, 12/B - 35012 Camposampiero (Pd)</b>
Type of product	<b>Hob</b>
Model	<b>KP 96 – KTP 96</b>

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, 16/11/05.

Signature of a Representative of the Board of directors

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## **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. To install the appliance range, observe the relevant instructions in force in the country of destination, referring to the instructions written in the official language of the country.
- 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.

**Improper or incorrect use and failure to observe the installation instructions shall release the manufacturer from all responsibility.**

**Technical data-plate** - The technical data-plate (Fig.1) and the plate with the installation warnings (Fig. 2) are permanently and visibly fitted on the rear panel of the appliance. An additional plate – to be removed with all packing material – is situated inside the packing.

	Tecnoeka Srl Via Ippolito Nievo, 12/B 35012 Camposampiero Padova (Italy)		 2000 0705 705BL081
	ADJUSTED: GB; G20; 2H; 20 mbar		
Mod.: KP 96 Serial Number: ΣQn: 15.6 kW Type:	G20 = 1487.1 l/h G25 = 1727.6 l/h G30 = 1135.4 g/h G31 = 1115.1 g/h		
AC 220-230V~ 50Hz			
IT-ES-GB-PT-IE-CH	II2H3+	G20-G30/G31	20, 28-30/37 mbar
DE	II2ELL3B/P	G20-G25-G30/G31	20;20; 50/50 mbar
GR	II2H3+	G20-G30/G31	20; 30/37 mbar
LU	I2E	G20	20 mbar
AT-CH	II2H3B/P	G20-G30/G31	20; 50/50 mbar
DK-SE-FI	II2H3B/P	G20-G30/G31	20; 30/30 mbar
BE-FR	II2E+3+	G20/G25-G30/G31	20/25; 28/37 mbar
NL	II2L3B/P	G25-G30/G31	25; 30/30 mbar
NO	I3B/P	G30/G31	30/30 mbar

**Fig. 1**

DE	"Dieses Gerät muß nach geltenden Vorschriften angeschlossen und darf nur in einem gut belüfteten Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerätes die Gebrauchs- und Wartungsanleitung."
FR	"L'appareil doit être raccordé conformément aux normes en vigueur et il ne doit être installé que dans locaux bien aérés. Faire attention aux instructions relatives à l'utilisation et l'entretien de l'appareil avant de le mettre en marche."
ES	"El aparato debe ser conectado conforme a las normas vigentes y se tiene que instalar solo en locales bien aireados. Prestese especial atención a las instrucciones para el uso y mantenimiento del aparato antes de ponerlo en marcha."
GB	"The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it."
PT	O aparelho deve ser ligado em conformidade com as normas vigentes e deve ser instalado somente em locais bem ventilados. Deve-se prestar particular atenção às instruções para o uso e a manutenção do aparelho antes de pô-lo em funcionamento.
IT	"L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerati. Si presti particolare attenzione alle istruzioni per l'uso e la manutenzione dell'apparecchio prima di metterlo in funzione."

**Fig. 2**

**Technical specifications**

Model		KP 96	KTP 96
Overall dimensions LxDxH (mm)		900x600x280	900x600x850
Power supply voltage (V~)		220-230	
Frequency (Hz)		50	
Class		I (against electric shocks)	
Nominal thermal capacity (kW)		15.6	
Appliance category (for United Kingdom)		II2H3+	
Gas connection		1/2"	
Installation class		Class 1	Class 1 / Class 2-subclass 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. Positioning**

**Mod. KP 96** - The appliance must be laid on a work table, away from furniture (class 1). The minimum distance from rear and side walls must be at least 10 cm.

**Mod. KTP 96** - The appliance may be positioned away from furniture (class 1) or be fitted in between two items of furniture (class 2 - subclass 1). In any event, the rear wall must be at a distance of at least 10 cm.

## **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.*

**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. Such openings must have a clear 100 cm<sup>2</sup> cross section area for the air flow and a 100 cm<sup>2</sup> 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. 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). 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.*

### **Residual risks**

- Keep away from the appliance unskilled personnel.
- 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.
- 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 ½” 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).*

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.**

The appliance must be connected to an equipotential system whose efficiency must first be checked according to current legal regulations. When the appliance is operating, the supplied voltage must not deviate from the nominal voltage value of  $\pm 10\%$ .

If the power cable needs replacing, it must be secured through the cable gripper and must have the following characteristics:

- type (HAR) H07RN-F with three conductors
- minimum diameter: 0.75 mm<sup>2</sup>.

### 6. Adapting cook-top to different types of gas

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 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 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 1), 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 1. 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

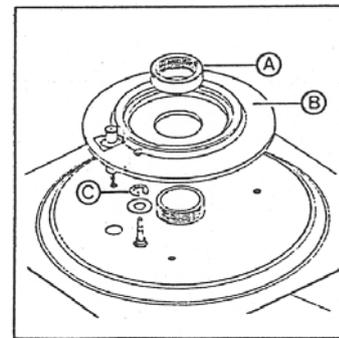


Fig. 3

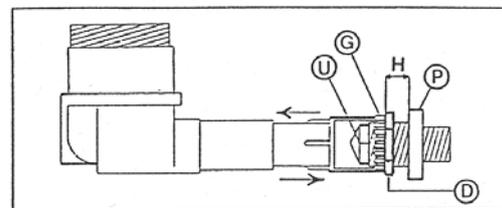


Fig. 4

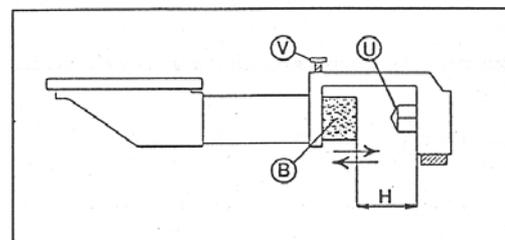


Fig. 5



an H distance from the base, respecting the value indicated in table 1. Tighten screw “V” again.

- Having replaced the main nozzles of the burners and having adjusted the primary air, seal the adjusted tools with varnish.

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 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)		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 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.

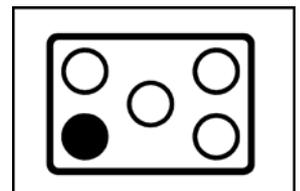


Fig. 6



- **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 pressed for about 6 - 8 sec., so as to let the safety thermocouple "B" heat-up. Release the knob and turn it to the position desired.

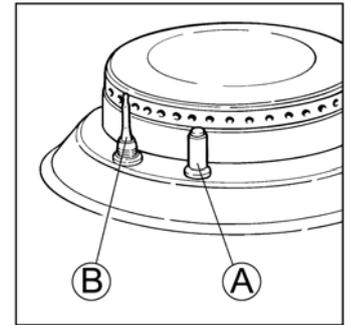


Fig. 7

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

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

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

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

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

- 180 mm for the 'semi-fast' burner (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.

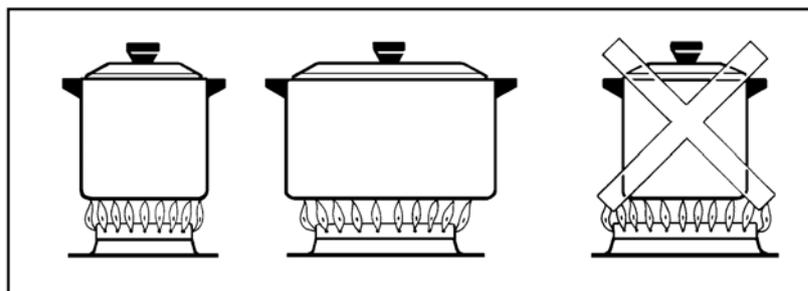


Fig. 8

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.

## **8. Cleaning and maintenance**

**ATTENTION! Before any operation disconnect the electric supply and very that the gas tap is closed.**

Clean the appliance regularly to ensure best performance.

Carry out routine cleaning, observing the following warnings:

- allow the appliance to cool down;
- every day: clean steel or enamelled parts with lukewarm soapy water, rinse carefully and dry well with a soft cloth. Do not use detergents containing chlorine (bleach, hydrochloric acid), and do not, on any account, clean steel parts with steel wool or scrapers, which could ruin the parts or cause rust. If necessary, use specific off-the-shelf products or a little hot vinegar;
- do not allow foods to stagnate (especially acid foods such as salt, vinegar, lemon...) on stainless steel parts, because the latter could deteriorate;
- do not use corrosive substances (e.g. muriatic acid) to clean the support surface of the cooking top.

Wash the grills with water and liquid detergents. Wash the flame flame-splitters and their caps frequently with water and liquid detergents, taking care to remove any deposits. Thoroughly dry the caps and check if the flame-splitter holes are obstructed. Frequently clean the terminals of the electrical ignition candles.

**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. 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.

**10. List of spare parts**

<b>COMPONENT</b>	<b>TECNOEKA CODE</b>
Small open fire burner (2700 W, semi-fast)	01980828700
Medium open fire burner (3100 W, fast)	01980838700
Large open fire burner (3600 W, triple crown)	01980818700
Ignition plug (for 3600 W burner, triple crown)	01951047000
Power supply cable + Supply terminal board	08950327000
Spark generator	01951327000
Push-button switch	09950067023
Cock with valve (for 2700 W burner, semi-fast)	01991628700
Cock with valve (for 3100 W burner, fast)	01991578700
Cock with valve (for 3600 W burner, triple crown)	01991608700
Safety thermocouple L=600 (for 2700 W and 3100 W burners, semi-fast and fast)	01990368700
Safety thermocouple L=450 (for 3100 W burner, fast)	01990358700
Safety thermocouple (for 3600 W burner, triple crown)	01991828700

## **11. 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.