

TECHNIKA

EUROPEAN COOKING APPLIANCES

ELECTRIC-GAS COOKER

GHEO9TP/E

Installation and operating instructions

CUSTOMER CARE CENTRE

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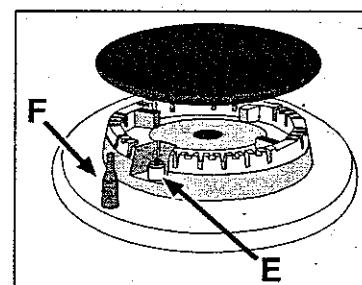
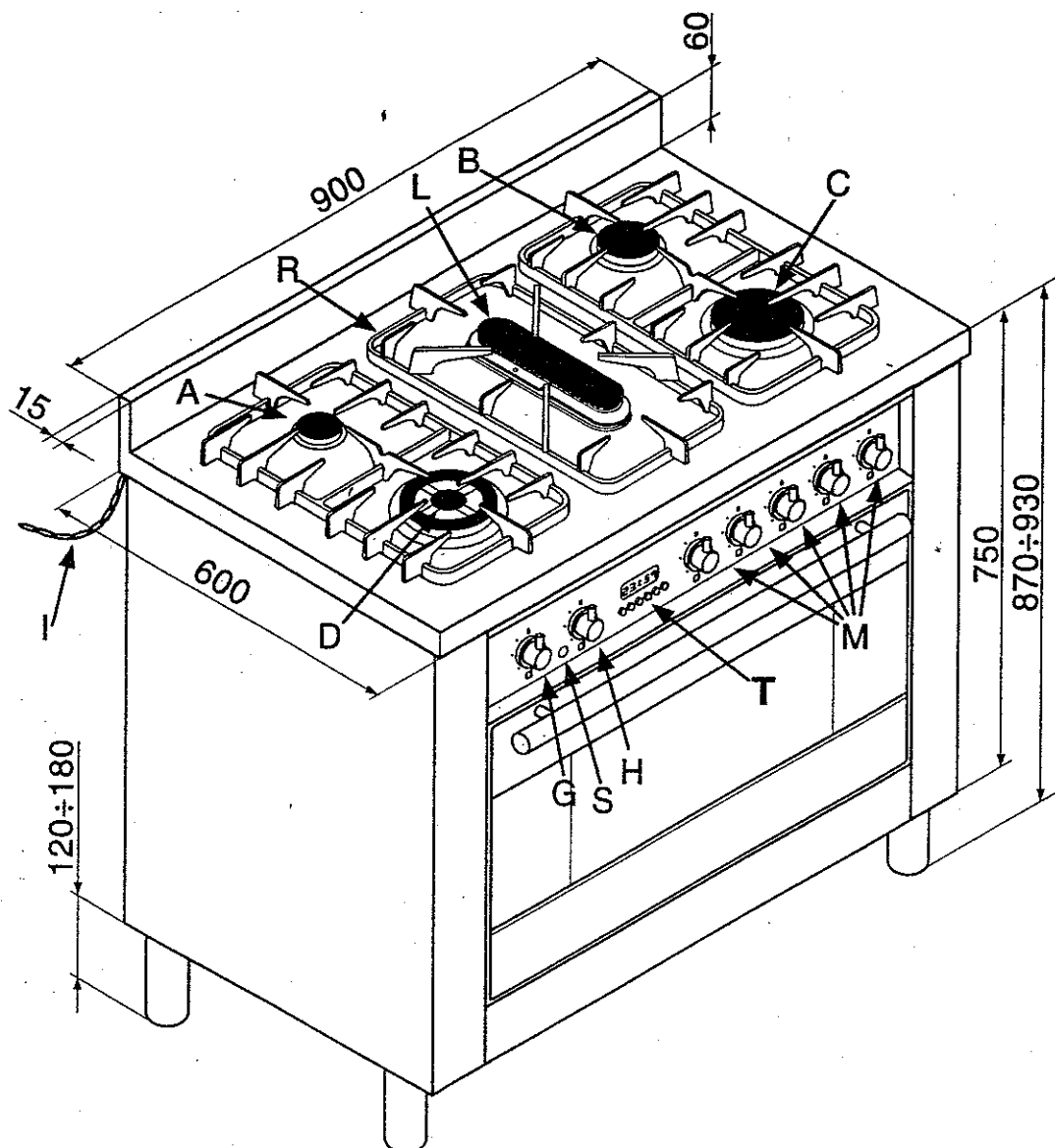
Congratulations!

You have just purchased an household appliance that has been made using advanced technology and quality materials. As time passes, you will appreciate its practicality and safety, which are constant features of our production.

Safety precautions

1. This appliance has been designed for private domestic use only, it is not for commercial use in domestic residential dwellings.
2. Carefully read the recommendations in this instruction booklet, as they give important advice regarding safe installation, use and maintenance. Keep this booklet in a safe place for further reference when required.
3. Oven accessories which may come into contact with food are made in materials complying to what is laid down in EEC Directive 89/109 of 21.12.88 and national regulations in force.
4. After having removed the packaging, check that the appliance is intact. If in doubt, do not use the appliance and contact Technika on 1800649969.
5. Some parts are covered with a removable scratch-proof film. Before using the appliance the film should be removed and the underlying part cleaned with a cloth and a non-abrasive household cleaning product. When switching on for the first time, it is advisable to heat the empty oven at maximum temperature for about 30 minutes to eliminate any residue from working.
6. All installation and adjustment operations should be carried out by a qualified tradesman in accordance with current regulations. Specific indications are given in the "instructions for the installer" paragraph.
7. Before connecting the appliance, make sure that the data on the rating plate (situated on the rear part of the appliance and on the last page of the instruction booklet) correspond to those of the mains electricity and gas supplies.
8. During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.
9. Check that the capacity of the electrical system and the power outlets are suitable for the maximum power of the appliance, indicated on the rating plate. If in doubt, consult a professionally qualified technician.
10. Periodically check the condition of the gas connection pipe and have it replaced by a qualified technician as soon as it shows any signs of wear or anomaly.
11. Under no circumstances should the user replace the power supply cable or the gas connection pipe of this appliance. In the event of damage or the necessity for replacement, only contact an authorised service centre.
12. Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the cooker.
13. The burners and the cast-iron pan supports remain hot for a long time after use. Take care not to touch them.
14. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners.
15. During oven operation, do not leave pans on bottom of the oven.
16. **WARNINGS**
DO NOT store or use gasoline or other flammable vapours, liquids or items in the vicinity of this or any other appliance.
DO NOT spray aerosols in the vicinity of this appliance while it is in operation.
Where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.
NEVER check for leaks with an open flame.

Cooker description



- A Auxiliary gas burner
- B Semi-rapid gas burner
- C Rapid gas burner
- D Triple ring gas burner
- L Fishburner
- R Support Grid for Cookware
- M Control Knobs for Gas Burners
- E Ignitor for Gas Burners

- F Safety Device - Activates if the flame accidentally goes out (spills, drafts, etc.), interrupting the delivery of gas to the burner.
- T Timer
- S Electric oven operation indicator light
- G Electric oven selector knob (cooking function selection)
- H Electric oven thermostat knob (temperature selection)
- I Stabilising chain (30 cm. long).

HOB OPERATION

The burners differ in size and power. Choose the most appropriate one for the diameter of the cookware being used.

Each burner can be regulated with the corresponding control knob "M" by using one of the following settings:

- Off ●
- High flame ▲
- Low flame △

The symbols ●▲△ near the knobs show the position of the relative burner on the hob.

The burners are fitted with automatic ignition and thermocouple safety device, which automatically cuts off the gas from the burner in a few seconds if the flame accidentally goes out during operation.

To ignite a burner, proceed as follows:

- turn the relative knob counter-clockwise until the pointer is on the high-flame symbol;
- press the knob down fully for activate the automatic gas ignition ☆;
- keep the knob pressed down for about 10 seconds with the flame lit to allow the safety thermocouple to be heated;
- release the knob, checking that the flame is stable. If it is not, repeat the operation.

For minimum power, turn the knob towards the low flame symbol. Intermediate positions are possible by putting the knob anywhere between the high and the low flame symbol. To turn off the burner, turn the knob clockwise to the off position "●".

Important:

- Do not activate the automatic ignition device for more than 15 consecutive seconds.
- Difficulty in ignition is sometimes due to air inside the gas duct.
- If a burner flame accidentally goes out, the gas continues to exit for a few moments before the safety device activates. Turn the control knob to the off position and do not attempt ignition again for at least 1 minute, thereby letting the gas disperse, which could otherwise be a danger.
- When the equipment is not in operation, check that the knobs are in the off position "●".

Using the burners

To obtain maximum efficiency from the burners, it is advisable to use only pans with a diameter that is suitable for the burner being used, so that the flame does not extend beyond the pan base (see following table).

Burner	Diameter of the pan in cm.
Auxiliary A	from 6 to 14
Semi-rapid B	from 15 to 20
Rapid C	from 21 to 30
Triple ring D	from 24 to 30

When a liquid starts boiling, it is advisable to turn the flame down just enough to keep the liquid simmering.

The hob is fitted with a **pan reducing support** (fig.1), which should only be used on the auxiliary burner "A"













fig.1


MULTI-FUNCTIONS OVEN


Before turning on the oven, set the **"end of cooking timer"** using the relative knob "T" (figures on page 2). This device controls the cooking times plus the turning on and off of the oven (see instructions in the relevant paragraph).

The maxi-oven gives nine combinations of heating elements; so the most suitable type of cooking for each dish may therefore be chosen, with convincing results.


By turning the knob of the selector switch "G" marked with the symbol , different cooking functions are obtained, as shown in the following table:



Sym- bol	Function	Power (230V)	Power (240V)
0	0) Off	-	-
	1) Top + Bottom heating elements	2350 W	2550 W
	2) Bottom heating element	1300 W	1400 W
	3) Top heating element	1050 W	1150 W
	4) Grill heating element	2000 W	2200 W
	5) Maxigrill (Top + Grill heating elements)	3050 W	3350 W
	6) Maxigrill (Top + Grill heating elements) + fan	3050 W	3350 W
	7) Bottom heating element + Fan	1300 W	1400 W
	8) Rear round heating element + Fan	2800 W	3050 W
	9) Fast defrosting	-	-


After having selected the heat source, put the **thermostat** knob "H" (marked with the symbol ) to the temperature required.


- For normal cooking (roasts, biscuits, etc.) in **conventional** mode use the function  (hot above+below).


Only put the food to be cooked into the oven when it has reached the selected temperature and preferably use just one shelf for cooking.

To provide heat only to the bottom or the top part of the dishes, turn the selector to the position  (hot below) or

 (hot below + fan) or  (hot above);

- With this function  (fan forced) heat is transmitted to the foods through pre-heated air made to circulate inside the oven by the fan, situated on the rear part of the oven; this guarantees an even distribution of heat and allows different foods to be cooked simultaneously without odour or flavour transfer. The oven heats up very quickly so the food to be cooked may be put into the oven as it is switched on. Cooking is also possible simultaneously on both shelves.


- The "fast defrosting" function  uses no heating elements, just the oven light and the fan.
- Grill operation: a high heat output is used for grilling, so that the surface of the food is immediately browned; this is particularly indicated for meats which should remain tender inside.


To grill, turn the selector knob "G" to the position  (grill),

 (maxigrill),  (maxigrill + fan)

During grilling, do not set the thermostat knob to over 175 °C and keep the oven door closed.

Oven light

The oven light comes on automatically when the selector knob  is turned to any of its positions.

To turn the oven light on without activating any of the heating elements, the selection knob G must be turned to the first position indicated by the  symbol, and the thermostat knob H must be set to zero indicated by the "0" symbol.




Indicator light "S"

(figure a on page 3) It is situated near the thermostat knob (fig.1) and it indicates that the oven is heating up. When the light goes out, the required temperature has been reached inside the oven.

When the light alternately comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.

Spit - rotisserie

Insert the meat to be cooked along the length of the spit rod, securing it with the special adjustable forks (fig.2).

Introduce the supports "A" and "B" into the holes in the drip tray "E", rest the rod groove on the seat "C" and insert the wire shelf into the lowest guide of the oven; now insert the spit rod into the relative hole, moving the groove forward into seat "D" (fig.3). Start the spit by turning the selector knob to one of the following positions:   

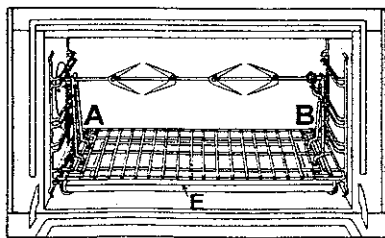


fig.2

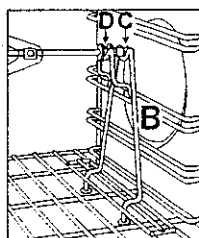


fig.3

Abnormal operation

Any of the following are considered to be abnormal operation

and may require servicing:

- Yellow tipping of burner flame.
- Sooting up of cooking utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by doors.
- Gas valves which are difficult to turn.

Who to contact

For service, please contact your authorised local Service Agent giving full details of the model, serial number and date of purchase. If you do not know who your local service agent is, please call Technika on 1800 649969.

Cleaning and maintenance

To ensure long life of the appliance, it is essential to carry out a thorough general clean frequently, taking into account that:

- The appliance should be switched off from the mains supply before starting cleaning operations.
- Avoid cleaning appliance parts when they are still warm.
- The enamelled, chromed or glass parts, must be washed with warm water without using abrasive powders or corrosive substances which could ruin them.
- The inside of the oven should be cleaned every time it is used with hot water and detergent; rinse and dry thoroughly.
- The steel parts and especially the areas with the screen-printed symbols should not be cleaned with diluents or abrasive detergents. It is advisable to use only a damp cloth with tepid water and a liquid detergent. After the cleaning, the surfaces should be rinsed thoroughly with water and then dried well.
- Avoid leaving acidic liquids (vinegar, lemon juice, aggressive detergents, etc.) on enamelled or painted parts.
- The removable parts of the burners should be washed frequently with warm water and soap, making sure to remove caked-on substance. Check that the gas outlet slits are not clogged. Dry the burners carefully before using them again.
- Frequently clean the end part of the automatic glow plugs of the hob and the gas oven.

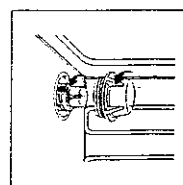
Greasing the control shafts

As time passes, a shaft may lock or become difficult to turn. In this case it will be necessary to clean inside and replace the grease. **Important: This procedure must be performed by a technician authorized by the manufacturer.**

Changing the oven bulb

Make sure that the appliance is switched off from the electricity supply. Unscrew the glass protective cover from inside the oven, unscrew the bulb and replace with an identical one suitable for high temperatures (300°C) and with the following characteristics:

- Voltage 230 -240V
- Input 15 W
- Coupling E 14.



Cooking tips

Cooking times may change according to the nature of the foods, their homogeneity and their volume. When cooking a certain food for the first time, it is advisable to choose the lowest values in the cooking time range given in the table and then increase them if necessary.

CONVENTIONAL oven cooking

Type of dish	Temperature °C	Cooking time (minutes)	Type of dish	Temperature °C	Cooking time (hours)
Pastries and cakes			Meat		
Fruit pie	130	60-70	Turkey (4-8 kg.)	160	3-4½
Meringues	130	30-40	Goose (4-5 kg.)	160	4-4½
Sponge cake	150	20-30	Duck (2-4 kg.)	170	1½-2½
Angel cake	160	40-50	Capon (2½-3 kg.)	170	2-2½
Madeira cake	160	40-50	Braised beef (1-1½ kg.)	160	3-3½
Chocolate cake	170	30-40	Leg of lamb	160	1-1½
Flat sweet loaf	170	40-50	Roast hare (2 kg.)	160	1-1½
Puffs	200	15-20	Roast pheasant	160	1-1½
Flaky pastry biscuits	200	15-20	Chicken (1-1½ kg.)	170	1-1½
Mille feuilles	200	15-20			
Short pastry	200	15-20	Fish	200	15-25 minutes

GRILLING

Type of dish	Cooking time (minutes)	Position of shelf
Chops (0.5 kg.)	60	3rd guide rail
Sausages	15	2nd guide rail
Grilled chicken (1 kg)	60	1st guide rail
Veal on the spit (0.6 kg.)	60	-
Chicken on the spit (1 kg.)	60	-

The 1st guide rail is understood as being the lowest position.

FAN ASSISTED cooking


Type of dish	Guide rail No. from bottom	Quantity kg.	Temperature °C	Time (minutes)
Pastries and cakes.				
* With beaten mix, in mould	1-3	1	175	60
* With beaten mix, without mould	1-3-4	1	175	50
Short pastry, flan base	1-3-4	0.5	175	30
Short pastry with wet filling	1-3	1.5	175	70
Short pastry with dry filling	1-3-4	1	175	45
* With natural leavened mix	1-3	1	175	50
Small pastries and cakes	1-3-4	0.5	160	30
Meat				
Roasts under grill				
Veal	2	1	180	60
Beef	2	1	180	70
English roast beef	2	1	220	50
Pork	2	1	180	70
Chicken	2	1-1.5	200	70
Roasts on tray				
Veal	1-3	1	160	80
Beef	1-3	1	160	90
Pork	1-3	1	160	90
Chicken	1-3	1-1.5	180	90
Turkey slices	1-3	1.5	180	120
Duck	1-3	1-1.5	180	120
Casseroles				
Braised beef	1	1	175	120
Braised veal	1	1	175	110
Fish				
Fillets, steaks, cod hake, sole	1-3	1	180	30
Mackerel, turbot, salmon	1-3	1	180	45
Oysters	1-3		180	20
Timbales				
Baked pasta dish	1-3	2	185	60
Vegetable pudding	1-3	2	185	50
* Sweet and savoury soufflés	1-3	0.75	180	50
* Pizzas and savoury roll	1-3-4	0.5	200	30
Toasted sandwiches	1-3-4	0.5	190	15
Defrosting				
Ready-to-eat dishes	1-3	1	200	45
Meat	1-3	0.5	50	50
Meat	1-3	0.75	50	70
Meat	1-3	1	50	110

- Notes:**
- 1) Cooking times do not include oven pre-heating, except for those marked with an asterisk
 - 2) The indication given in the table for the guide rail is the one that should preferably be used in the event of cooking on more than one level.
 - 3) The indicated times refer to cooking on one shelf only; for cooking on more than one level, increase the time by 5 ÷ 10 min.
 - 4) For roast beef, veal, pork and turkey, on the bone or rolled, increase the times by 20 min.

Instructions for use the Timer

The electronic programmer has the function of automatically switching on the oven (at the required time) and switching it off at the end of the set cooking time. The 4 figure luminous display showing the actual time and the programming times, also shows the current state of the oven by means of the following symbols:

Oven on 

Minute minder 


Automatic programme **AUTO**

Point • (this divides the hour from the minutes on the display)



All the functions may be programmed for a total of 23 h and 59 min. Maximum cooking time is 10 hours.

Adjusting the clock

(At installation, after power failures, clock in advance or behind).




Select manual mode by pressing key , adjust the hour and minutes using the ◀ and ▶ keys.

Manual oven mode (Programming excluded)




Press the key ; and the oven is switched on, the **AUTO** symbol goes out and the  (oven on) symbol comes on. This operation erases any set programme.

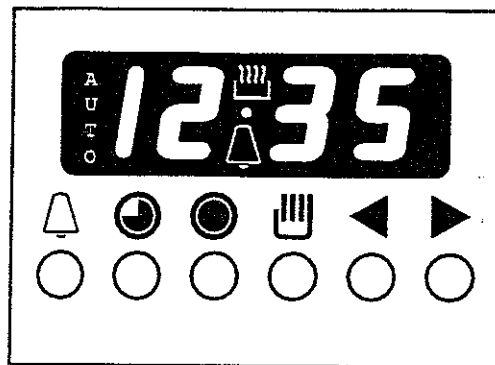
Semi-automatic oven mode

1st example: start in manual cooking mode - programmed cooking time.







- Put the food to be cooked in the oven.
- Press the  key (duration) and adjust the cooking time using the ◀ and ▶ keys: the oven switches on, the **AUTO** and  (oven on) symbols light up.
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- At the end of the set cooking time, the oven is automatically switched off, the symbol  (oven on) goes out and the **AUTO** symbol blinks; an acoustic signal sounds.

2nd example: start with manual cooking mode - end with programmed cooking mode.


- Put the food to be cooked in the oven.
- Press the  key (end of cooking) and adjust the end of cooking time using the ◀ and ▶ keys: the oven switches on, the **AUTO** and  symbols light up.
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- At the end of cooking, the oven is automatically switched off, the  symbol (oven on) goes out and the **AUTO** symbol blinks; an acoustic signal sounds.



Automatic oven mode (programmed cooking duration and end)

- Put the food to be cooked in the oven.
- Press the key  (Duration) and adjust the cooking time using the ◀ and ▶ keys: the **AUTO** and  (oven on) symbols light up (the oven switches on).
- Press the key  (end of cooking) and adjust the end of cooking time using the ◀ and ▶ keys: the  symbol goes out (the oven switches off).
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- The programmer automatically sets the start of cooking time, which is shown by the symbol  (oven on) coming on. When the cooking time has elapsed, the oven is automatically switched off, the  (oven on) symbol goes out and the **AUTO** symbol blinks; an acoustic signal sounds.



Minute minder

Press the  key (minute minder) and set the time required using the ◀ and ▶ keys. An acoustic signal sounds at the end of the programme.


Buzzer

The buzzer emits a sound for 7 minutes after the end of the selected programme; it may be stopped by pressing any function key. It is possible to choose 3 different types of acoustic signal. By pressing the ◀ key the actual signal tone appears. Now, within 7 seconds, every further press of the ◀ key changes the signal tone.

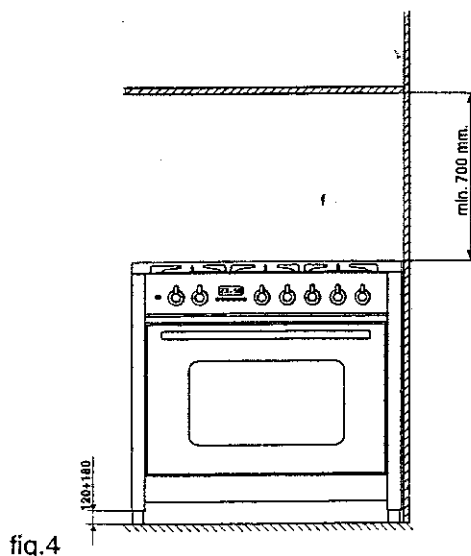
Programme control

Press the key  for the remaining time to be displayed, and the key  to check the end of cooking time.

Erasing programmes

Once a programme has been carried out, it is automatically erased; it can also be cancelled by pressing the key  (manual).

instructions for the installer

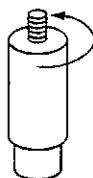


This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AG601 and any other relevant statutory regulations.

Important: the appliance should be disconnected from the mains electricity supply before any adjustment, maintenance, etc. is carried out. Maximum caution should be used whenever it is necessary to keep the appliance connected to the electricity supply.

The dimensions of the appliance are given in figure on page 2.

For trouble-free operation of appliances installed in housing units, the minimum distances shown in fig.4 should be observed. Adjacent surfaces and the wall at the rear should also be able to withstand a temperature of 65°C. Prior to installing the cooker, 120÷180 mm high supporting feet (provided) should be fitted into the holes to be found in the bottom of the cooker (fig.5). These feet are screw-adjustable and whenever necessary should be used to make sure the cooker stands level.



Data label

The data label is located at the rear of the appliance on the left hand side. A duplicate data label is adhered to the rear of these instructions. This appliance is suitable for Natural or Propane gas. Ensure that the gas supply matches the data label. If converting this appliance, ensure that the data label is modified to match the gas.

Location

Choose a location free of draughts and open doors and clear of combustible materials or other fire hazards. The

location should ensure convenience of operation and service. Any adjoining wall surface situated within 200 mm. from the edge of any hob burner and above the height of the hob must be a suitable non-combustible material for a height of 150 mm. for the entire depth and width of the cooker. Any combustible construction above the hotplate must be at least 700 mm. above the top of the hob and no construction shall be within 450 mm. above the top of the burner.

Ventilation

Ventilation must be in accordance with AG601 Installation Code. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Stabilising chain "I"

Fit one end of the safety chain to either side of the cooker and secure the other end to the wall stud or the floor. Ensure that the cooker is stable and cannot be tilted forward.

WARNING: servicing shall only be carried out by authorised personnel.

Gas supply connection

- Check that the appliance is set for the type of gas available and then connect it to the mains gas piping or the gas cylinder in compliance with current regulations and standards.
- This appliance is designed and set to work with the gas indicated on the label situated on the packaging. If the gas supply is other than the type for which the appliance has been set, proceed with replacing the corresponding nozzles (provided), following instructions given in the paragraph "Adaptation to different types of gas".
- For trouble-free operation, suitable use of energy and longer life of the appliance, make sure that the supply pressure complies with the values indicated in the table 1 "burners and nozzles specifications. The test point pressure should be set with the Wok burner operating on high flame.
- It is recommended that an isolating valve and union be fitted, to enable simple disconnection for servicing. These are to be in an accessible location.
- Connect in such a way that the appliance is subjected to no strain whatsoever.

THIS APPLIANCE IS NOT SUITABLE FOR FLEXIBLE HOSE CONNECTION.

RIGID PLUMBING IS TO BE USED.

- Gas inlet connection ($\frac{1}{2}$ "BSP female thread for Natural Gas and $\frac{1}{2}$ "BSP male thread for Propane Gas) is situated at the rear of the appliance to the right (fig.6). Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced.
- Check connections are gas tight with soapy water or other approved method. **UNDER NO CIRCUMSTANCES USE A NAKED FLAME IN CHECKING FOR LEAKS.**

- Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit.
- **Important:** an adequate pressure regulator, in compliance with the standards in force, must be fitted to the gas cylinder when connecting to Propane Gas.
- When satisfied that the cooker is operating correctly, instruct the customer in its safe operation. Ensure the customer understands fully by having them operate the cooker in all its functions.

Adaption to a different type of gas

Natural Gas to propane conversion procedure

- 1 Switch off power supply to the appliance.
- 2 Shut off gas supply to the appliance and disconnect the gas inlet pipe.
- 3 The following injector sizes are required for Propane Gas:

Burner	Injector size
Front LH (Wok)	0.92 mm.
Front RH (Rapid)	0.86 mm.
Rear LH (Auxiliary)	0.50 mm.
Rear RH (Semi Rapid)	0.64 mm.
Middle (Fish)	0.85 mm.

- 4 Remove the Natural Gas main injector in the bottom of each mixing bowl (fig.6) and replace with the appropriate size Propane Gas main injector for each burner.
- 5 The by-pass injector is located on the right hand side of the gas valve shaft (at 3 o'clock). Remove each control knob and use a thin blade screwdriver to screw the by-pass injector fully clockwise on each gas valve.
- 6 Disconnect the gas inlet pipe from the Natural Gas regulator at the top right hand rear of the appliance.
- 7 Remove the Natural Gas regulator and replace with the test point union supplied in the gas conversion kit.
- 8 Connect the gas supply to the test point union.
- 9 Check for gas leaks. Do not use a naked flame to check for gas leaks.
- 10 Adjust the gas pressure to 2.75kPa at the inlet with the Wok burner operating on high flame.
- 11 Test the appliance on both high and low flame for each burner.
- 12 If not already removed, the "Only for use with Natural Gas" label adhered to the back panel next to the gas connection.
- 13 Fit the new data label included in the gas conversion kit.

Propane Gas to Natural Gas conversion procedure

- 1 Switch off power supply to the appliance.
- 2 Shut off gas supply to the appliance and disconnect the gas inlet pipe.
- 3 The following injector sizes are required for Natural Gas:

Burner	Injector size
Front LH (Wok)	1.55 mm.
Front RH (Rapid)	1.50 mm.
Rear LH (Auxiliary)	0.85 mm.
Rear RH (Semi Rapid)	1.10 mm.
Middle (Fish)	1.45 mm.

- 4 Remove the natural Gas main injector in the bottom of each mixing bowl (fig.6) and replace with the appropriate size Propane Gas main injector for each burner.
- 5 Disconnect the gas inlet pipe from the test point union at the top right hand rear of the appliance.
- 6 Fit the Natural Gas regulator supplied in the gas conversion kit.
- 7 Connect the gas supply to the regulator.
- 8 Check for gas leaks. **Do not use a naked flame to check for gas leaks.**
- 9 Adjust the gas pressure to 1.00kPa at the inlet with the wok burner operating on high flame.
- 10 Test the appliance on both high and low flame for each burner. The by-pass injector is located on the right hand side of the gas valve shaft (at 3 o'clock). Remove each control knob and use a thin blade screwdriver to screw the by-pass injector anti-clockwise to increase the flame. Adjust the low flame to the minimum setting possible whilst maintaining a stable flame.
- 11 If not already removed, remove the "Only for use with Propane Gas" label adhered to the back panel next to the gas connection.
- 12 Fit the new data label included in the gas conversion kit.

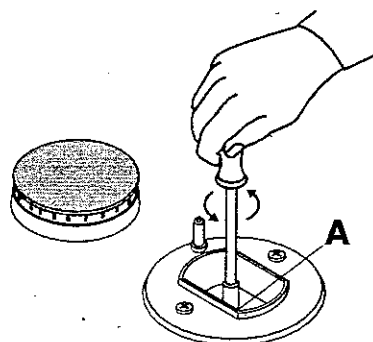


fig. 6

Adjusting the low flame

- Put the tap to the low flame position (the burner should be lit);
- Remove the tap knob (fig.7) and turn the adjusting screw, situated to the side of the tap stem, using a screwdriver (loosening the screw increases the height of the flame, tightening decreases it).
note: the adjusting screw must be fully screwed down for liquid gas.
- Having obtained the low flame setting required and with the burner lit, abruptly change the position of the knob several times from minimum to maximum and vice versa and check that the flame does not go out.
- Refit the tap knobs

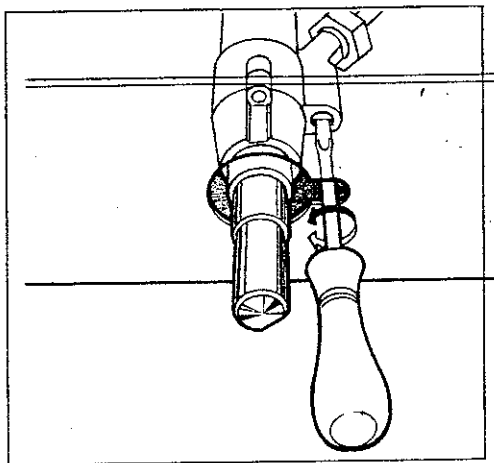


fig.7

when the appliance is installed.

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

Replacing the cable

Use a rubber cable of the type H05VV-F with a suitable cross section $3 \times 1.5 \text{ mm}^2$.

The yellow-green earth wire must be 2-3 cm longer than the other wires.

Electrical connection

THE APPLIANCE MUST BE EARTHED

The appliance is designed to work with alternating current at the supply voltage and frequency indicated on the rating plate (situated on the rear part of the appliance and on the last page of the instruction booklet) or at the end of the instruction booklet. Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

Connecting the supply cable to the mains electricity supply

For models supplied without a plug, fit a standard plug, suitable for the load indicated on the rating plate, onto the cable and connect to a suitable socket.

To connect directly to the mains supply, a double-pole switch with a contact separation of at least 3 mm suitable for the load and complying with current standards and regulations, must be fitted between the appliance and the mains supply outlet.

The yellow-green earth wire must not be interrupted by the switch.

The supply cable must be in such a position that no part of it can reach a temperature of 50°C above room temperature.

Do not use adapters as they could cause heating or burning.

Before connecting to the power supply, make sure that:

- the circuit breaker and the domestic wiring can withstand the load from the appliance (**see rating plate**);
- the supply system is efficiently earthed according to standards and laws in force;
- the socket or double-pole switch are easily accessible

Burners and nozzles specifications

TABLE 1

TYPE OF GAS	GAS PRESSURE	BURNER	BURNER DIAMETER (mm)	INJECTOR DIAMETER (mm)	NOMIN. POWER MJ/h	MINIMUM POWER MJ/h
NATURAL	1.00 kPa	AUXILIARY	55	0.85	3.60	0.74
		SEMI-RAPID	75	1.10	5.90	1.39
		RAPID	100	1.50	10.80	2.11
		WOK	130	1.55	11.70	2.69
		FISH	-	1.48	10.40	2.38
PROPANE	2.75 kPa	AUXILIARY	55	0.50	3.20	0.78
		SEMI-RAPID	75	0.64	5.40	0.99
		RAPID	100	0.86	9.60	1.80
		WOK	130	0.92	11.10	3.38
		FISH	-	0.85	9.30	1.77

Technical Specifications

Oven size	
width	mm. 590
depth	mm. 385
Height	mm. 357
	litres 81
Voltage and frequency:	240V / 50Hz
Power supply Max:	3400W(240V)



N2673



This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

Troubleshooting

It may occur that the appliance does not function or does not function properly. Before calling customer service for assistance, let's see what can be done.

First of all, check to see that there are no interruptions in the gas and electrical supplies, and, in particular, that the gas valves for the mains are open.

The burner does not light or the flame is not uniform around the burner.

Check to make sure that:

- The gas holes on the burner are not clogged;
- All of the movable parts that make up the burner are mounted correctly;
- There are no draughts around the cooking surface.

The flame does not stay lighted on the model with the safety device.

Check to make sure that:

- You press the knob all the way in;
- You keep the knob pressed in long enough to activate the safety device.
- The gas holes are not clogged in the area corresponding to the safety device.

The burner does not remain on when set to "Low".

Check to make sure that:

- The gas holes are not clogged.
- There are no draughts near the cooking surface.
- The minimum has been adjusted correctly (see the section entitled, "Adjusting the low flame").

The cookware is not stable.

Check to make sure that:

- The bottom of the cookware is perfectly flat.
- The cookware is centered correctly on the burner.

If, despite all of these checks, the cooker does not function properly and problem persists, call Technika Customer Service Centre on 1800649969, informing them of:

- The type of problem.
- The abbreviation used to identify the model (Mod.) as indicated on the warranty.

Never call upon technicians not authorized by the manufacturer, and refuse to accept spare parts that are not original.

