



**Instructions for Use and Installation  
Freestanding Electric Cooker:**

**- TEE54FW TEE54FSS**

**TECHNIKA**



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## For Your Safety

We recommend that you read the instructions in this owner's manual carefully before use for the best performance and to extend the life of your appliance. It will provide you with all the information you need to ensure its safe installation, use and maintenance. Retain this owner's manual for future reference.

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Always call the Technika service department if there are any faults with your appliance.
- Always use original spare parts available from Technika.
- This appliance is designed for non-commercial, household use and it must not be altered in any way.
- **This appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current electrical safety standards.**
- **If the supply cord or plug is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.**

Packaging items such as plastic bags, polystyrene, nails, etc. are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them.

### **Safety of children and the infirm**

This appliance must only be used by adults. Make sure that children do not touch the controls or play with the appliance.

The exposed parts of this appliance heat up during cooking and remain hot for some time even after it is switched off. Keep children well away until the appliance has cooled down.

### **Cleaning and maintenance**

Keep the appliance thoroughly cleaned. Food residues may cause fire risks.



## For Your Safety

### During use

- The appliance becomes hot. Take care not to touch the surface of the hob. Care should be taken to avoid touching heating elements inside the oven. To avoid burns and scalds, children should be kept away.
- **WARNING: Accessible parts will become hot when in use. To avoid burns and scalds, children should be kept away.**
- 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.
- Young children should be supervised to ensure that they do not play with the appliance.
- **DO NOT use a steam cleaner to clean the appliance.**
- This product is designed to cook foods inside private homes and for non-commercial purposes. It should not be used for any other purpose.
- After using the appliance, make sure that all controls are in 'CLOSED' or 'OFF' position.
- **DO NOT USE OR STORE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.**
- **DO NOT STORE OR USE FLAMMABLE LIQUIDS OR ITEMS IN THE VICINITY OF THIS APPLIANCE.**
- Only use the appliance to cook food and nothing else.
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- The use of suitable heat proof gloves should be worn when handling hot utensils and pans.
- Use oven gloves to place cookware in the oven or when removing it. Always grip the oven door handle in the centre.



## For Your Safety

### During use (con't)

- Do not allow pots to boil dry, as damage to the hotplate may result.
- Do not operate hotplates without a pot, fry pan etc.
- Do not allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.
- Do not let cooking pots overhang the sides or front of hob or get too close to the hotplate control knobs.
- Do not use pots and pans which are unsteady, as they could become unbalanced.
- Do not use mats, heat diffusers or wok stands. These will cause a temperature build-up which can damage the cook top.
- **Warning:** Ensure that no downward pressure is applied to the oven door when open; in particular, do not allow a child to climb on to open oven door. Do not push down or apply any weight on open oven door.
- If the gas oven does not light within 5-8 seconds, allow 1 minute for gas to disperse clear before trying again.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.
- **Danger of fire:** Do not store items on the cooking surfaces.
- **Caution:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- **Warning:** Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooker must not be placed on a base.



## **For Your Safety**

### **Installation**

- **Installation of the appliance and its connection to the electrical mains must only be carried out by Authorised Personnel. Before any service procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains.**
- **DO NOT MODIFY THIS APPLIANCE.**
- **After removing the appliance from the packaging, make sure that it is undamaged and that the electrical lead is in perfect condition. Otherwise, contact your dealer before operating the appliance.**
- **Make sure that air is able to circulate freely around the appliance.**
- **WARNING: In order to prevent accidental tipping of the appliance, for example a child climbing onto the open oven door, the stabilising means must be installed. Refer to the instructions for installation.**
- **Technika will not accept any liability as a result of any damage due to incorrect installation or improper use.**



## For Your Safety

### **Avoid the following:**

- Touching the appliance with wet parts of the body.
- Using the appliance while barefoot.
- Improper or dangerous operation.
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cables of other appliances to come into contact with hot parts of the oven.
- Exposing the appliance to atmospheric agents such as rain, or direct sunlight.
- Using the oven for storage purposes.
- Using flammable liquids near the appliance.

### **Authorised personnel must be contracted to...**

- Install the appliance according to these installation instructions and any local requirements.
- Replace the temperature probe if it is damaged. The probe is part of thermostat. Only use the temperature sensing probe recommended for this oven.

### **Technika Service Department must be contacted...**

- If in doubt about the operation of the appliance.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance requires a service or you need spare parts.



## **For Your Safety**

### **Service and spare parts**

If the appliance fails to operate correctly, never attempt to repair the appliance yourself. Repairs by unskilled persons may cause damage and accidents. First refer to the contents of this manual. If you do not find the necessary information, contact your nearest Service Center. Servicing work on this appliance must be carried out by Authorised Personnel. Always request the use of original spare parts.

**For Service & Spare Parts please contact: 1800 333 244**



# Use and Care

## Description of the appliance

1. Maintop
2. Electric Heating Plates (Ø180)
3. Electric Heating Plates (Ø145)
4. Control knob (cooktop burners)
5. Cooking mode selection knob
6. Cooking temperature selection knob



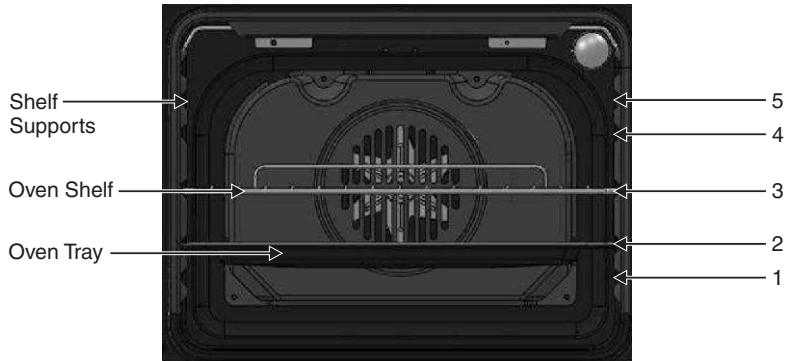
Note: Photo may not be identical to the appliance you purchased.



# Use and Care

## Oven & accessories

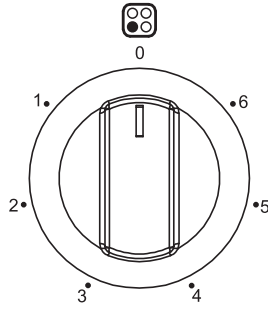
The oven has enamel pressed oven side panels and a range of shelf options as shown below. There are five shelf positions on the oven.



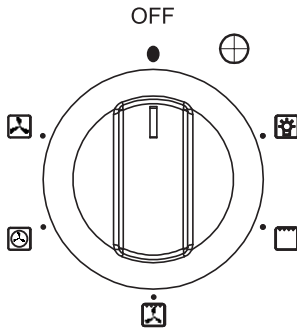


# Use and Care

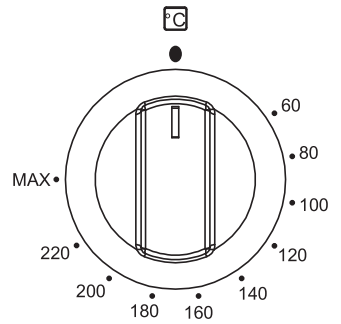
## Controls



Control Knob  
(Cooktop Burners)



Cooking Mode  
Selection Knob



Cooking Temperature  
Selection Knob



# Use and Care

## How to use your hob

### Before first Use

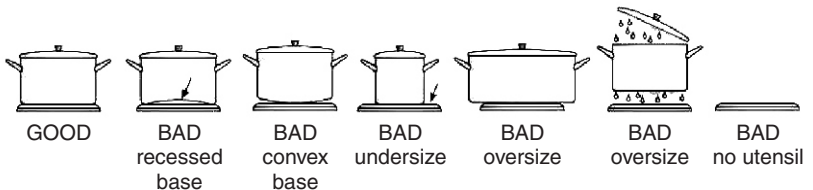
The top surface of the hotplates are sealed with a heat resistant coating. Before using for the first time, the hotplates should be heated for a short period without a pan to harden the protective coating.

Turn the heat setting to high for approximately 3 minutes to fully harden the coating. When the hotplates have cooled, apply a thin coating of cooking oil to the hotplates to seal and protect the surface.

### Pot sizes

The diagram below shows you which utensils to use on the hotplates and which should not be used.

- Always use pots and pans with flat bottoms. Uneven or thin bottoms will waste energy and cook slowly.
- Always use pots and pans which are slightly larger than the hotplate. Small pans waste energy.
- Always place dry pots and pans on the hotplates.
- Do not use pots and pans which are too large. Pans which overhang the hotplate more than 50mm can damage the hob.





## Use and Care

### How to use your hob

#### Practical cooking advice

For best results and energy saving, only use pans suitable for electric cooking:

- The bottom of the pan must be very thick and perfectly flat; before placing on the hotplate, make sure that the pan, as well as the hotplate itself, is perfectly clean and dry.
- To avoid wasting energy, make sure that the diameter of the pan bottom is 20mm bigger than the circle marked on the hotplate.



## Use and Care

### How to use your oven

This multi-function oven is an extremely versatile appliance that allows you to choose easily and safely between different cooking modes. The various cooking modes are selected by means of a cooking mode selection knob, located on the control panel.

To operate the oven:

- Turn the cooking mode selection knob to the desired cooking mode (explanation of cooking modes is on page 16)
- Turn the cooking temperature selection knob to the desired temperature (cooking guide is on page 21) or to '**MAX**' if Grilling.

The first time you use your appliance, we recommend that you set the thermostat to the highest setting, set the cooking mode selection knob to a cooking mode and leave the oven on for about half an hour with nothing in it and the oven door closed. Then, open the oven door and allow the oven to cool. Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.

**Note: Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation because this could damage the enamel.** Only place your cookware (dishes, trays, aluminum foil, etc.) on the Oven Shelf provided with the appliance.



## Use and Care

### Positioning the oven tray & shelf

The Grill Tray or Oven Shelf can be located in any of the five height positions in the oven.

Refer to the 'Cooking Guide Table' for the recommended shelf position. When fitting the tray or shelf, ensure they are fitted between the allocated slots. The Oven Shelf has a stop so that it is not fully withdrawn by accident. To fully remove the Oven Shelf, lift the front of the shelf slightly and withdraw fully from the oven. Note that the Grill Tray does not have a stop position and can be fully withdrawn without interruption, so be careful not to accidentally fully withdraw the tray.



Oven Shelf fitted to one of the allocated slots



## Use and Care

### Cooking modes

#### Grill mode

Suitable for grilling food or browning food. Do not use the lowest shelf position for this mode. Place the oven shelf above the oven tray to collect spillage.

#### Fan assisted grill mode

Select 'Fan Assisted Grill' mode with cooking mode selection knob and turn cooking temperature selection knob to the desired temperature setting. When set to Fan Assisted Grill mode, the top element and the fan operate. This mode increases the circulation of air throughout the oven, which helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Particularly suitable for kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken, quail, pork chops, fish steaks, stuffed cuttlefish etc.

The upper heating element and fan operate. Suitable for grill and bottom heating elements operate together like a 'normal' conventional oven that you have probably used before.

This mode is best suited for traditional baking and roasting and you should only use one shelf at a time, otherwise the heat distribution will be uneven. You can balance the amount of heat between the top and the bottom of the dish by selecting a different shelf height. Do not use the lowest self position.

#### Fan forced mode

When set to 'Fan Forced' mode, the fan element and the fan operate providing a delicate heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking delicate foods on multiple shelves, especially cakes that need to rise such as cream puffs and for certain tartlets, sweet or savoury biscuits, savoury puffs, swiss rolls and small portions of vegetables, etc.


#### Defrost mode

When set to 'Defrost' mode, the fan located at the back of the oven circulates room temperature air around the food. Recommended for the defrosting of all types of food, but particularly for delicate types of food which do not require heat, for example: ice cream cakes, cream or custard desserts, fruit cakes, etc. By using 'Defrost' mode, the defrosting time is approximately halved.



## Use and Care

### The oven light

Set cooking mode selection knob to  symbol to switch on the oven light/s. The oven light/s stay on when the oven is operating.

### Cooling ventilation

In order to cool down the exterior of the appliance, this model is equipped with a cooling fan, which switches on automatically. When the cooling fan is on, you will notice a flow of air exiting between the oven door and the control panel.

**Note:** When cooking is finished, the cooling fan continues to operate until the oven cools down and then switches off automatically.




# Use and Care

## Practical cooking advise


The oven offers a wide range of settings which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

## Preheating

If the oven needs to be preheated, the 'fan assisted grill mode' mode  should be selected. This is the most efficient mode, which will reach the desired temperature as quickly as possible using the least amount of energy.


Once the food has been placed in the oven, the desired cooking mode should then be selected.

## Using the grill

Use the 'Grill' mode  with the oven door **closed**, place the food on the centre of the grill pan, insert and fit the grill pan on either the second or third shelf from the top.

When using 'Grill' mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

## Multi shelf cooking

If you want to cook food on several shelves, select the 'Fan Forced' mode  as this is the only cooking mode that allows you to do so.

When cooking delicate foods on more than one shelf, use the 'Fan Forced' mode. This mode allows you to cook on 3 shelves at the same time. Refer to the 'Cooking Guide' table.



## Use and Care

### **Baking cakes**

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the indicator light will turn off). To prevent heat loss and the cake from dropping, do not open the oven door during baking.

In general...

#### **... if pastry is too dry**

Increase the temperature by 10°C and reduce the cooking time.

#### **... if pastry has dropped**

Use less liquid or lower the temperature by 10°C.

#### **... if pastry is too dark on top**

Place it on a lower shelf, lower the temperature, and increase the cooking time.

#### **... if cooked well on the inside but sticky on the outside**

Use less liquid, lower the temperature, and increase the cooking time.

#### **... if the pastry sticks to the pan**

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

#### **... if I used multi shelf cooking and one shelf is more cooked**

Use a lower temperature setting next time. It is not necessary to remove the food from all the racks at the same time.



## Use and Care

### **Cooking pizza**

For best results when cooking pizza:

- Preheat the oven for at least 10 minutes.
- Use a light aluminum pizza pan, placing it on the shelf supplied with the oven. Don't use the dripping pan since this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- For best results, only use one shelf at a time, but if you want to cook on two shelves, use the third and fourth racks from the top with a temperature of 220°C and swap them halfway through cooking.

### **Cooking fish and meat**

When cooking white meat, fowl and fish, use a temperature setting from 180°C to 200°C.

For red meat that you want well done on the outside while tender and juicy in the inside, it is best to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.




In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the shelf and place the dripping pan beneath it to catch the fat.

Make sure that the shelf is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use a lower shelf height. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.



# Use and Care

## Cooking guide

Selector knob setting	Food to be cooked	Level from below	Temperature (°C)	Time in minutes
Fan forced cooking 	<b>First courses</b>			
	Lasagne	2	190-210	20-25
	Oven-baked pasta	2	190-210	25-30
	Creole rice	2	190-220	20-25
	<b>MEAT</b>			
	Roast veal	2	150-170	65-90
	Roast pork	2	150-160	70-100
	Roasted beef	2	160-170	65-90
	Fillet of beef	2	160-180	35-45
	Fillet lamb	2	130-150	100-130
	Roast beef	2	170-180	40-45
	Roast chicken	2	170	70-90
	Roast duck	2	160-170	100-160
	Roast turkey	2	150-160	160-240
	Roast rabbit	2	150-160	80-100
Roast hare	2	160-170	30-50	
Roast pigeon	2	140-170	15-25	
<b>Fish</b>	2-3	150-170	According to dimensions	
<b>Pizza</b>	2-3	210-240	30-50	
<b>DESSERTS(PASTRIES)</b>				
Ciambella	2-3	150-170	35-45	
Fruit cake	2-3	170-190	40-50	
Sponge-cake	2-3	190-220	25-35	
Brioches	2-3	160-170	40-60	
Strudel	1-2	150	25-35	
Savoyard pudding	2-3	160-170	30-40	
Bread	2-3	190-210	40	
Toast	1-2	220-240	7	
<b>Grilling</b>  	Pork chops	4	7-9	5-7
	Fillet of pork	3	9-11	5-9
	Fillet of beef	3	9-11	9-11
	Liver	4	2-3	2-3
	Veal Escalopes	4	7-9	5-7
	Half chicken	3	9-14	9-11
	Sausages	4	7-9	5-6
	Meat-balls	4	7-9	5-6
	Fish fillets	4	5-6	3-4
	Toast	4	2-4	2-3

**Note:** Cooking times are approximate and may vary according to personal taste. When cooking using the grill or fan assisted grill, the dripping pan must always be placed on the first oven shelf from the bottom.



## Use and Care

### **Cooktop cleaning and maintenance**

Switch off your appliance before cleaning.

The hotplates should be regularly cleaned with a moist cloth.

Remove any burnt residues immediately after cooking, rinse with water and wipe dry with a clean cloth.

Never use abrasive or corrosive detergents, cleaning powders, oven sprays, spot-removers, steel wool or scourers.

**DO NOT use a steam cleaner to clean the appliance.**



## Use and Care

### Oven cleaning and maintenance

Before cleaning your oven or performing maintenance, make sure that the cooking mode selection knob and the cooking temperature selection knob is set to 'OFF'. To extend the life of your oven, it must be cleaned frequently.

The inside of the oven should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents, scourers acidic cleaners such as lime scale remover, etc. as these could damage the enamel. If stains are particularly tough to remove, use cleaners specifically recommended to clean ovens and follow the instructions provided with the cleaner. **Never use a steam cleaner or caustic oven cleaners for cleaning inside the oven.**

If you operate your oven for an extended period of time, or if you are cooking dishes that contain a lot of water, condensation may form on the oven door. Dry it using a soft cloth and try reducing the cooking temperature.

There is a rubber seal surrounding the oven opening which is necessary to ensure the correct operation of the oven. Check the condition of this seal on a regular basis. If necessary, clean it but avoid using abrasive products or objects to do so. Should it become damaged, please contact Technika Service Department. We recommend you avoid using the oven until it has been repaired.

**Never place anything (including foil and oven trays) on the bottom of the oven when it is in operation because this could damage the enamel.**

Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

Do not use abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering the glass.

**Use only non caustic oven cleaners purchased from hardware stores or supermarkets.**



# Use and Care

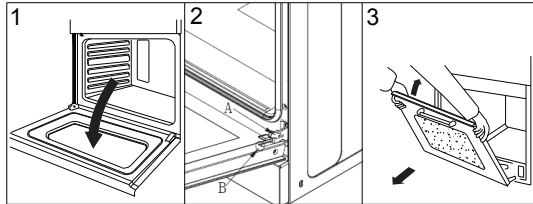
## Cleaning the oven door /How to remove the oven doors

You can remove and disassemble the oven door, BUT this is not covered under warranty.

### Proceed as follows:

Oven door structures 1 remove and assemble procedure:

- Open the door to the full extent(fig.1);
- Open the lever A completely on the left and right hinges(-fig.2);
- Hold the door as shown in fig.3
- Gently close the door(fig.3)until left and right hinge levers A are hooked to part B of the door(fig.4).
- Withdraw the hinge hooks from their location following arrow C(fig.4);
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.



### Cleaning the door glass

- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- Do not use the oven without the inner door glass fitted.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



## Use and Care

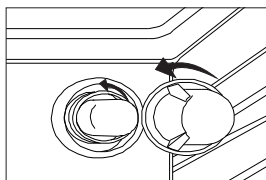
### Replacing the oven lamp

**WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.**

Remove the glass cover of the lamp-holder as shown below.

Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 25W
- Type: E 14



Replacement lamps are available from Technika. Replace the glass cover and reconnect the oven to the mains power supply.

### Troubleshooting

Problem	Possible reason	Solution
Elements wont work.	Circuit breaker tripped. Household fuse blown. Power not turned on. Controls incorrectly set. There is a power failure.	Check circuit breaker. Replace household fuse. Switch on electricity. Reset controls. Check power supply.
Oven light not working.	Power not turned on. Household fuse blown. Circuit breaker tripped. Lamp blown or loose in socket.	Switch on electricity. Check fuses. Check circuit breaker. Replace or tighten globe.
Oven not hot enough.	Heat escaping through incorrectly sealed door.	Check shelves or dishes are not preventing door closing properly. Check that door has been fitted properly.
	Door seal is worn or has moved.	Replace the seal or refit it.
Unit smoking when first used.	Protective oils being removed.	This is considered normal.
Odour when first using oven.		This is considered normal. Allow 2-4 hours for odour to dissipate (open all windows)
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front.	Remove shelf and insert correctly.

In case the appliance fails to operate correctly, contact Technika.



## Use and Care

### Service and parts

Before leaving the factory, this appliance was tested and adjusted by specialist skilled staff to give the best operating results. Any subsequent necessary repairs or adjustments must be carried out with the greatest care and attention by authorised personnel. For this reason, we strongly advise you contact the Technika Service Center, specifying the nature of the problem, the model of the equipment and the serial number. This data is provided on the data label adhered to the base of the appliance and on the duplicate data label. Always use original Technika spare parts.

### Warranty

Your new appliance is covered by a warranty. The details of your warranty conditions are on your Warranty Card supplied with the appliance. Keep the physical receipt which documents your purchase of the appliance and purchase date as you will need to show this for any Warranty repairs. Warranty cannot be claimed without proof of purchase.

### Disposal

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.



The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city council office.



# Installation

## Technical data

Voltage: 240 V

Frequency: 50 Hz

Circuit breaker: 32 amp

Electric heating plate Ø180: 1500W

Electric heating plate Ø145: 1000W

Grill Element: 2250W

Fan Element: 1800W

Oven Fan: 30W

Cooling Fan: 18W

Oven Light: 25W

Oven Power: 2300W

Total Power: 7323W

Oven capacity: 56 L

Product dimensions: 540mm × 630mm × 910mm

Net Weight: 42 kg

Packaged Weight: 51 kg



# Installation

## Instructions for installation



This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local regulations, municipal building codes, electrical wiring regulations, and any other statutory regulations.

**IMPORTANT: Installation, assembly and gas/electrical connections must be carried out by authorised personnel.**

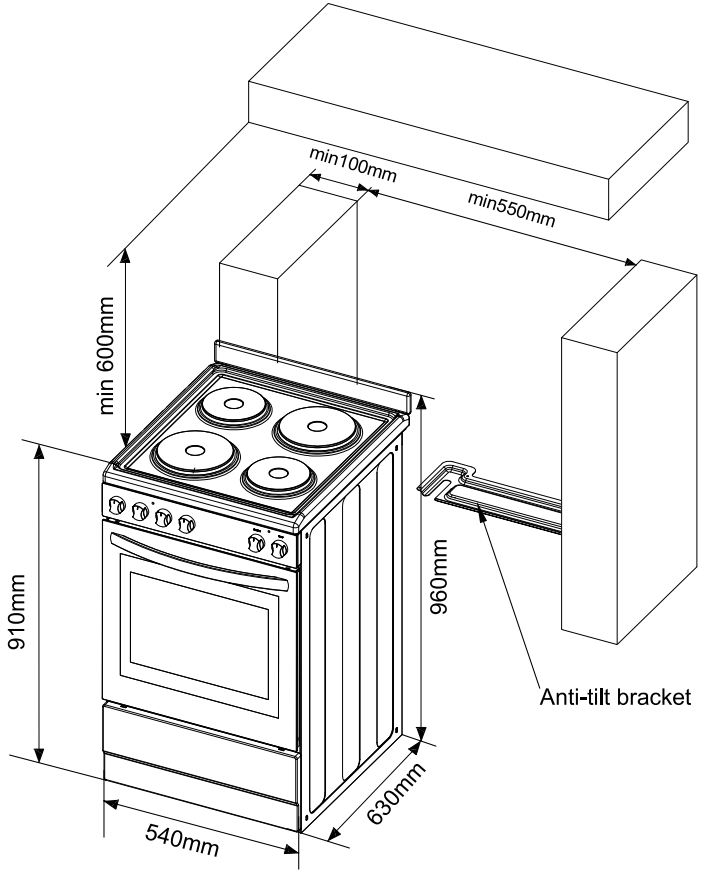
Data Label - Make sure that the voltage and capacity of the power supply are in accordance with the data label located in the storage drawer or the rear panel of the appliance. **Do not remove the data label for any reason.**

Before any procedure, it is important to check that the appliance is DISCONNECTED from the electrical mains. The Manufacturer declines all responsibility for any damage deriving from installations in breach of the regulations in force or from failure to comply with these installation instructions.



# Installation

## Dimensions



### Combustible Surfaces

Any adjoining wall surface must be 100mm minimum distance from the appliance. Make sure there is a minimum of 600 mm between the hob and any shelf, Rangehood or exhaust fan that may be installed directly above the hob.

Zero clearance is permitted on the side and rear adjoining surfaces below the maintop.



# Installation

## Anti-tilting plate

The cooker is supplied with an anti tilting plate to prevent it from tipping. Install the plate as follows:

- Determine the position of cooker and anti-tilt plate.
- Securely fix the anti-tilt plate to the floor with appropriate fasteners.
- Fasten the stability bolt bracket to the front frame with the 2 screws supplied.
- Reposition the cooker back into the anti-tilt plate and then mark the position of the stability bolt hole.
- Pull the cooker back out and drill the bolt location hole. Use a 10mm masonry or wood drill. When drilling into concrete ensure a minimum hole depth of 30mm.
- Reposition the cooker back into the anti-tilt plate, aligning the stability bolt bracket with the 10mm drilled hole. Then slide the bolt through the bracket and into the hole.
- Connect Electricity supply but do not turn on until installation is completed.
- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the levelling feet as required. (unit to be 10mm above bench height).

**WARNING: In order to prevent accidental tipping of the appliance, for example a child climbing onto the open oven door, the stabilising means must be installed. Ensure the plate is correctly anchored to prevent the appliance from tilting forward.**

**MAKE SURE THE ANTI-TILTING PLATE PREVENTS THE APPLIANCE TILTING.**



# Installation

## Electrical connection

Connect the appliance directly to the mains with a H05VV-F cable. Connection to the electricity supply must be made by an authorised person in accordance with the Wiring Rules AS/NZS3000. The installation must include a suitable isolating switch with a minimum contact opening of 3mm between the appliance and the mains. The isolating switch should be sized according to the load on the data label and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker). The supply cable should be positioned so that it does not reach a temperature of more than 75°C along its entire length. Before making the connection check that:

- the switch, wiring and electrical system can support the appliance load (refer to data plate & table on next page);
  - the power supply system has an efficient earthing connection which complies with the provisions of current regulations;
  - the power outlet or omnipoar circuit-breaker is easily accessible once the cooker has been installed.
- If this cooking range is to be connected to a new or upgraded electrical installation in New Zealand then it must be connected to the supply by a supply cord fitted with an appropriately rated plug that is compatible with the socket outlet fitted to the final sub-circuit in the fixed wiring that supplies this cooking range.

## Replacing the power supply lead

If the supply cord or plug is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid hazard.

## Before leaving

When the installation is complete, operate each element and the oven to check that they are operating correctly. Make sure the indicator lights are also operating correctly.

When satisfied with the operation, please instruct the user on the correct method of operation. In case the appliance fails to operate correctly after all checks have been carried out, please call the Technika Service Centre.

**TECHNIKA**<sup>®</sup>  
COOKING WITH PASSION

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Version 2 Revision 20150924