

Instructions for the installation and advice for the maintenance

EH/60 4G AI AL TR CI

Instructions Manual

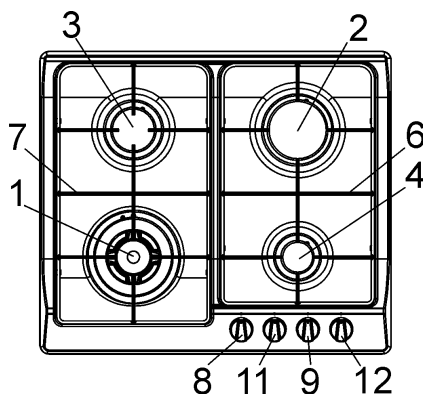
EH/60 4G AI AL TR CI



teka

DESCRIPTION OF THE HOT PLATES

MODEL: EH/60 4G AI AL TR CI
CODE: 40225007



	NG	U - LPG
1 Ultra rapid gas burner of	15.0 MJ	11.9 MJ
2 Rapid gas burner of	12.0 MJ	10.8 MJ
3 Semirapid gas burner of	7.0 MJ	6.3 MJ
4 Auxiliary gas burner of	4.0 MJ	3.6 MJ
6 Enamelled steel pan support 2F right		
7 Enamelled steel pan support 2F left		
8 Burner n° 1 control knob		
9 Burner n° 2 control knob		
11 Burner n° 3 control knob		
12 Burner n° 4 control knob		

Attention: this appliance has been manufactured for domestic use only. Do not modify this appliance.

USE

1) BURNERS

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

- manual ignition

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

- Electrical ignition

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

- Automatic electrical ignition

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

- Lighting burners equipped with flame failure device

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

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

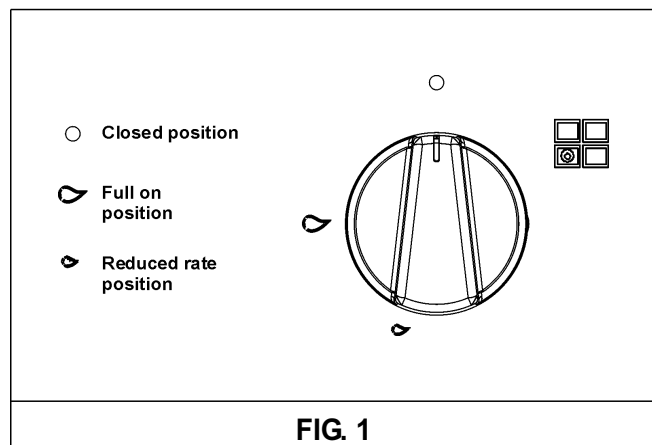
Note: you are advised not to try and light a burner if the flame divider (Burner Cap) is not correctly placed.

In the event of the Burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for a least 1 minute.

HOW TO USE THE BURNERS

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

- use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).

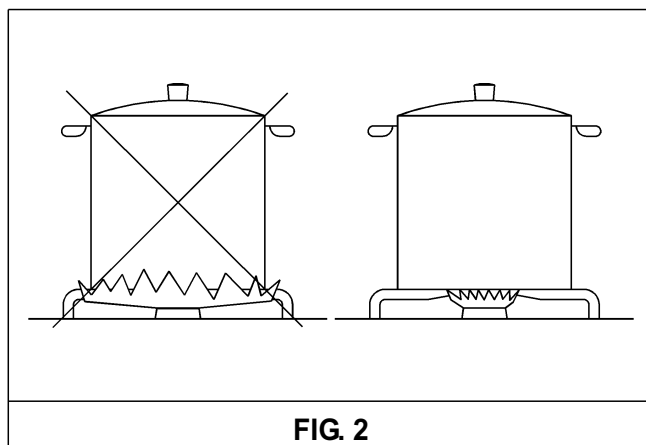


- Always place a lid on the pans.
- Use only pan with a flat bottom and in thick metal.

Burners	Power ratings		Pan Ø in cm
	NG	U - LPG	
Ultra rapid	15.0 MJ	11.9 MJ	22 ÷ 24
Rapid	12.0 MJ	10.8 MJ	20 ÷ 22
Semirapid	7.0 MJ	6.3 MJ	16 ÷ 18
Auxiliary	4.0 MJ	3.6 MJ	10 ÷ 14

WARNINGS:

- **burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a check on foods requiring oil and grease to cook since these products can easily catch fire.**
- **Never use aerosols in the vicinity of this appliance while it is in operation.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**
- **Do not store or use flammable liquids or items in the vicinity of the hotplate.**
- **Not for use in marine craft, caravans or mobile homes unless each burner is fitted with a flame safeguard.**
- **For U - LPG appliances - where this appliance is installed in marine craft or in caravans, it shall not be used as a space heater.**
- **Do not modify this appliance.**
- **The machine must not be used by people (including children) with impaired mental or physical capacities, or without experience of using electrical devices, unless supervised or instructed by an expert adult responsible for their care and safety. Children should not be allowed to play with the equipment.**
- **Containers wider than the unit are not recommended.**



USE

Notes:

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

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

Abnormal Operation:

any of the following are considered to be abnormal operation and may require servicing:

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

(*) Air inlet - minimum section 100 cm²

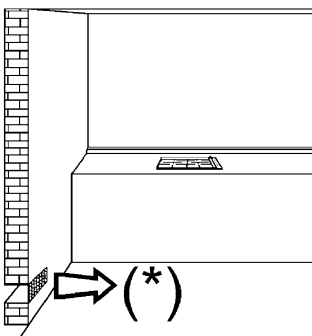


FIG. 3

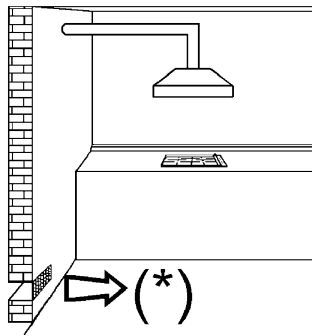


FIG. 4

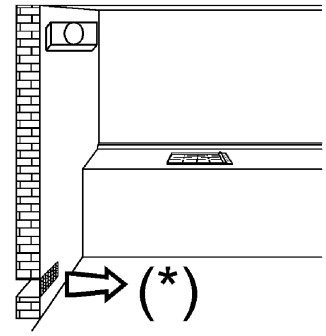


FIG. 5

CLEANING

IMPORTANT:

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

2) HOT PLATE

Periodically wash the hot plate, the enamelled steel pan support, the enamelled burner caps "C" and the burner heads "T" (see fig. 6) with lukewarm soapy water. Following this, all parts should be thoroughly rinsed and dried. Never wash them while they are still warm and never use abrasive powders. Do not allow vinegar, coffee, milk, salted water, lemon or tomato juice from remaining in contact with the enamelled surfaces for long periods of time.

WARNINGS:

comply with the following instructions, before remounting the parts:

- *check that burner head slots "T" have not become clogged by foreign bodies.*
- *Check that enamelled burner cap "C" (fig. 6) have correctly positioned on the burner head. It must be steady.*
- *The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.*
- *Do not force the taps if they are difficult to open or close. Contact the technical assistance service for repairs.*
- *Correctly preserve the plate after use by treating it with special products, easily available on the market. This will keep the surface of the plate clean and bright. The operation will also prevent the formation of rust.*
- *Don't use steam jets for cleaning the cooktop.*

CARE & MAINTENANCE

To optimise the appearance and up keep of stainless steel:

- 1) ALWAYS keep stainless steel out of contact from acid/acid based solvent (liquid or vapour form).
- 2) After installation, wipe clean all stainless steel products with a soft damp cloth to remove any traces of dirt (e.g. cement dust) or condensation marks.

In the event where persistent marks appear:

immediately clean affected areas with stainless steel cleaner, using a clean damp soft cloth. Ensure surface is rinsed and thoroughly clean of all marks and stainless steel cleaner.

PREVENTATIVE MAINTENANCE

This cooktop should not require ongoing maintenance provided you ensure:

- all spillages are cleaned up as soon as they occur.
- Burners are kept clean.
- Burner ports are free of debris, food or anything else that may cause an obstruction.
- Electrode and thermocouples are kept clean.
- Burners are re-assembled correctly.
- Do not get water in the area where the injectors are located.

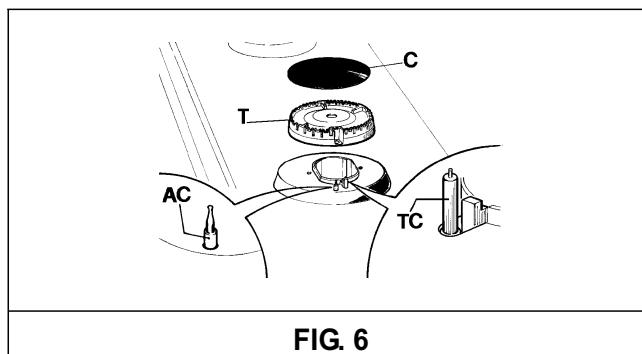


FIG. 6

INSTALLATION

TECHNICAL INFORMATION FOR INSTALLATION PERSONNEL

This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS 5601 - Gas Installations and any other statutory regulations.

The wall and bench surfaces must be capable of sustaining temperatures of 75 degrees Celsius. All laminates, fixing adhesive and surfacing materials should be certified suitable for this temperature.

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob. Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner. A minimum depth of 60mm from the top of the worktop surface must be provided for the appliance.

3) INSTALLING THE HOT PLATE

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

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

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in fig. 7.

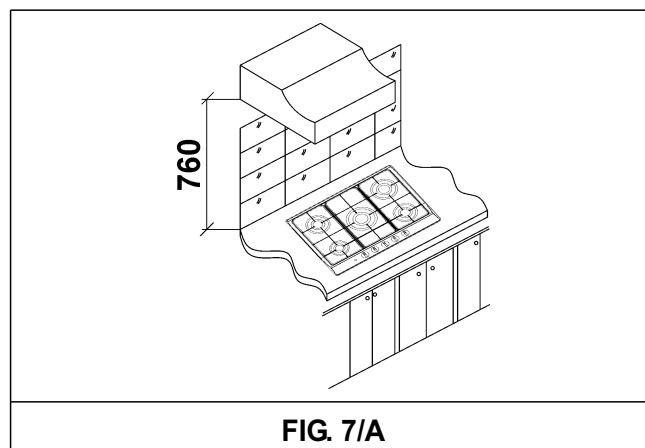
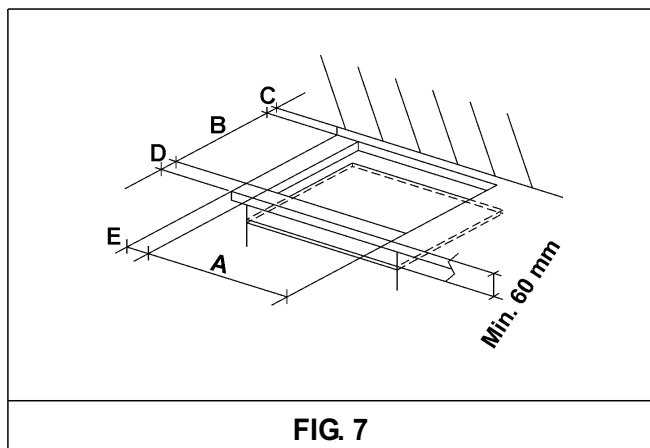
Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 7 and 7/A).

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

COMPLY WITH THE DIMENSIONS

Overall Dimensions 4F: 580 x 500 mm

	A	B	C	D	E
4F (580)	553	473	63.5	63.5	100 min.



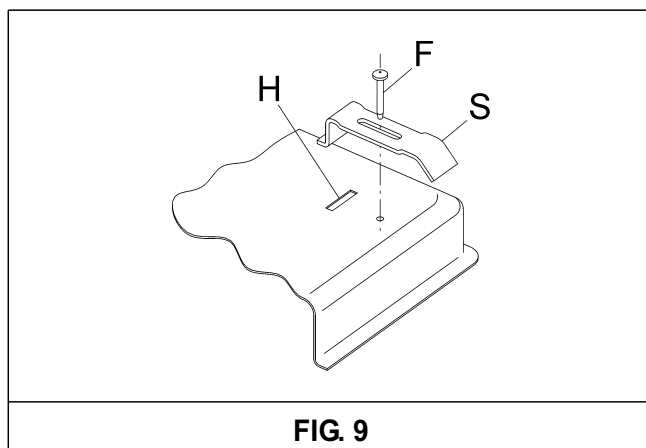
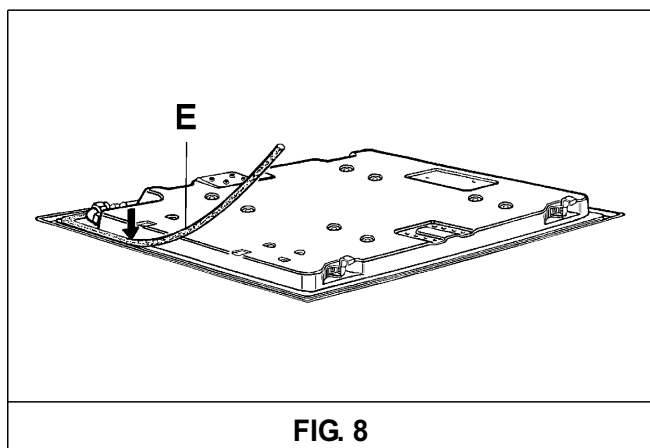
INSTALLATION

4) FIXING THE HOT PLATE

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

- detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 8) on top of the upturned edge of the hotplate flat with the outer side of the strip in line with the external perimeter of the top, make attention don't sink the seal between the space bottom/top rim.
- Evenly and securely fix the seal to the hot plate, pressing into place with the fingers and remove the strip of protective paper from the seal and set the plate into the hole made in the cabinet.

- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 9).
- The prospective walls (left or right) that exceed the working table in height must be at a minimum distance from the cutting as mentioned both in the columns and the scheme.
- When the appliance is installed so that the base can be touched, a barrier must be installed to prevent accidental contact with the base. This barrier shield must be at least 60 mm below the surface of the working top (fig. 7). Timber or other suitable material may be used provided it is capable of withstanding the appliance temperatures. Ensure that the supply connection point is accessible with the appliance installed. To facilitate the shield may need to be removable.



INSTALLATION

5) GAS CONNECTION

The gas connection is located in the rear and on the underside of the appliance 118 mm (for EH/60) from the right hand side.

There are two ways to carry out the connection to the main gas line:

A. the hotplate can be connected with rigid pipe as specified in AS5601 table 3.1.

B. The hotplate can be connected with a Flexible Hose, which complies with AS/ANZ 1869 (AGA Approved), 10mm ID, class B or D, no more than 1.2m long and in accordance with AS5601.

Ensure that the Hose does not contact the hot surfaces of the hotplate, oven, dishwasher or other appliance that may be installed underneath or next to the hotplate. The Hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length. Unions compatible with the hose fittings must be used and connections tested for gas leaks.

Ensure the supply connection point is accessible with the appliance installed.

Warning: ensure that the hose assembly is restrained from accidental contact with the flue or flue outlet of an underbench oven.

Natural Gas

Natural Gas installations require the connection of a gas regulator at the appliance. This regulator is supplied with the appliance on purchase.

Assemble the regulator (noting the gas flow direction) and transition pieces (supplied with the appliance), in accordance with figure 10.

The transition piece on the supply side of the regulator must be provided by the installer.

Liquefied Petroleum Gas

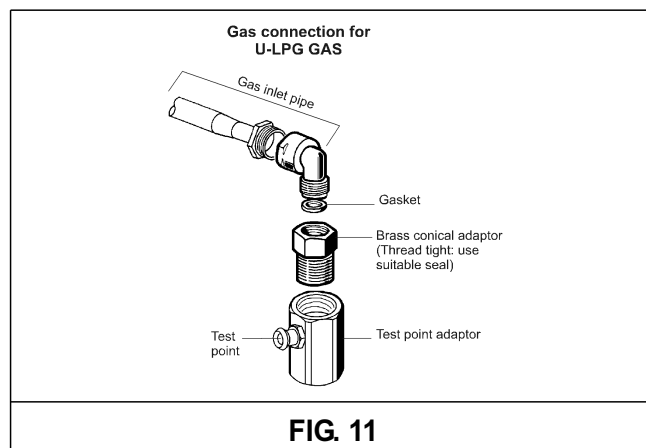
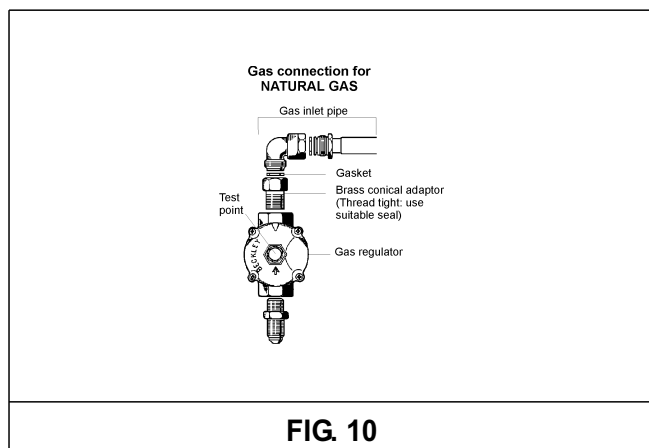
In a U - LPG installation the gas regulation is made at the gas cylinder and regulation at the appliance is not required. To connect supply to the appliance use transition pieces as shown in figure 11. These pieces are supplied with the appliance on purchase.

WARNING:

THE BURNER FLAME MUST BE ADJUSTED BY THE INSTALLER.

FAULTY INSTALLATION WILL NOT BE COVERED UNDER WARRANTY.

THE APPLIANCE IS FACTORY SET FOR NATURAL GAS. THE TEST POINT PRESSURE SHOULD BE ADJUSTED TO 1.00kPa WITH THE WOK BURNER OPERATING AT MAXIMUM.



INSTALLATION

6) ELECTRICAL CONNECTION

The appliance is supplied with a 1800 mm long flexible supply lead.

The point of attachment for this lead is located at the rear and on the underside of the appliance 380 mm from the right hand side.

The voltage and power consumption are detailed on the underside of the appliance. Ensure that the appliance is correctly rated to the supply.

Connect appliance by way of a switched power point.

THE APPLIANCE MUST BE EARTHED

Ensure that this power point is properly earthed. Look at the connection wiring diagrams (fig. 12).

Warning: in order to avoid hazard, any electrical work performed on this equipment or its associated wiring, should only be done by persons authorised by the supplier or similarly qualified persons.

The socket outlet for this hotplate shall be installed near the hotplate and shall be easily accessible.

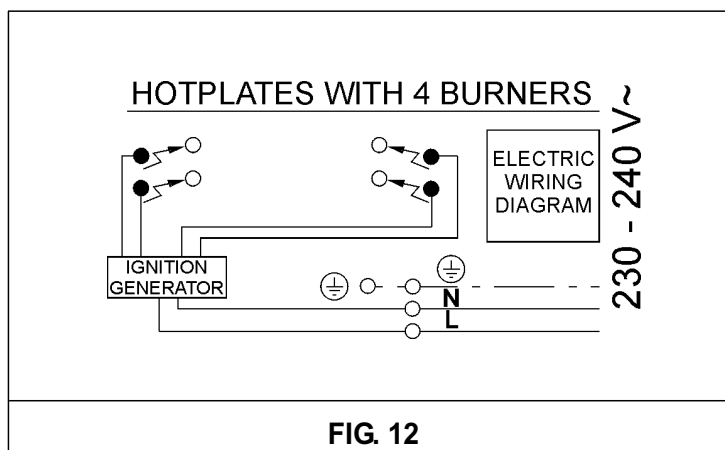


FIG. 12

ADJUSTMENTS

Always disconnect the appliance from the electricity main before making any adjustments.

All seals must be replaced by the technician at the end of any adjustments or regulations.

Our burners do not require primary air adjustment.

a) Data Label

The Data Label is located on the underside of the hotplate. A duplicate Data Label is supplied to adhere in an accessible area next to the hotplate. This hotplate is suitable for Natural Gas and Universal LPG; ensure that the available gas supply matches the Data Label.

b) Before Leaving

Check that there are no gas leaks, but do not use a naked flame to detect gas leaks. Ignite all burners to ensure correct operation of gas valves, burners, ignition and if fitted, flame failure valves. Turn gas taps to low flame position and observe stability of the flame. When satisfied with the hotplate, please instruct the user on the correct method of operation. In case the appliance falls to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

7) TAPS

Our taps are suitable for all the gas, they are male conical type at one way.

“Reduced rate” adjustment

- Switch on the burner and turn the relative knob to the “Reduced rate” position (small flame fig. 1).
- Remove knob “M” (fig. 13) of the tap, which is simply pressed on to its rod.
- Insert a small screwdriver “D” into hole “C” (fig. 13) and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

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

It is understood that only burners operating with Natural gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with Liquid gas.

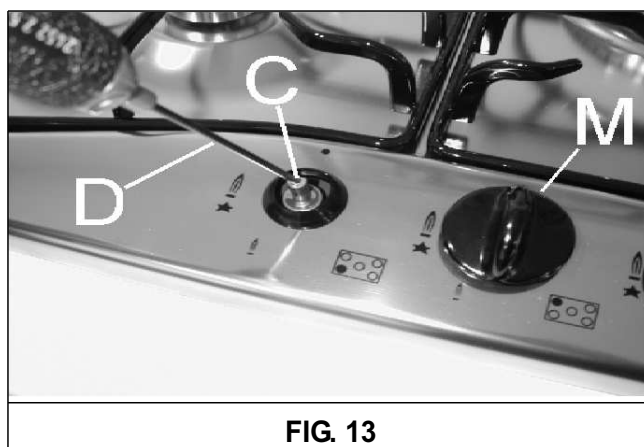


FIG. 13

CONVERSIONS

8) U - LPG TO NATURAL GAS CONVERSION PROCEDURE

Appliance models: Gas stainless steel hotplate models:

EH/60 4G AI AL TR CI 4 Burners

1. Remove each burner cap and burner skirt.
2. Remove the U - LPG main injector with a 7 mm/VF tube spanner and replace with the appropriate size Natural Gas main injector for each burner. The following injector sizes are required for Natural Gas:

<i>Burner</i>	<i>Main injector</i>
Wok	1.76 mm
Rapid	1.55 mm
Semirapid	1.20 mm
Auxiliary	0.90 mm

3. Shut off gas supply to the appliance.
4. Disconnect gas inlet pipe from the U - LPG Gas test point inlet fitting.
5. Remove the U - LPG test point inlet fitting from the appliance.

6. Fit the Natural Gas Regulator supplied in the 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 1.00 kPa.
10. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector anti-clockwise. Test the appliance on both high and low flame for each burner. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw, until flame is stable.
11. If not already removed, remove the "Only for use with U - LPG" label adhered to the bottom panel near the gas connection.
12. Fit the new data label included in the gas conversion kit.

CONVERSIONS

9) NATURAL GAS TO U - LPG CONVERSION PROCEDURE

Appliance models: gas stainless steel hotplate models:

EH/60 4G AI AL TR CI 4 Burners

1. Remove each burner cap and burner skirt.
2. Remove the Natural Gas main injector with a 7 mm/VF tube spanner and replace with the appropriate size U - LPG main injector for each burner. The following injector sizes are required for U- LPG:

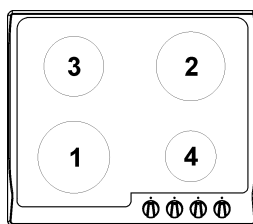
<i>Burner</i>	<i>Main injector</i>
Wok	0.94 mm
Rapid	0.91 mm
Semirapid	0.70 mm
Auxiliary	0.53 mm

3. Remove the control knob, with a thin shaft blade screwdriver down the centre of each gas valve shaft, screw the by-pass injector fully clockwise.
4. Shut off gas supply to the appliance.
5. Disconnect gas inlet pipe from the Natural Gas Regulator.

6. Remove the Natural Gas Regulator from the appliance.
7. Fit the U - LPG test point inlet fitting supplied in the conversion kit.
8. Connect the gas supply to the inlet fitting.
9. Check for gas leaks. Do not use a naked flame to check for gas leaks.
10. Adjust the gas pressure to 2.75 kPa.
11. Test the appliance on both high and low flame for each burner and check the gas pressure. If the burner fails to remain alight or the flame is not stable on the simmer setting, adjust the by-pass screw until flame is stable.
12. If not already removed, remove the "Only for use with Natural Gas" label adhered to the bottom panel near the gas connection.
13. Fit the new data label included in the gas conversion kit.

CONVERSIONS

BURNER ARRANGEMENT ON THE HOT PLATE



EH/60 4G AI AL TR CI model

BURNERS		GAS	NORMAL PRESSURE (kPa)	INJECTOR DIAMETER (1/100 mm)	NOMINAL HEAT INPUT (MJ/h) MAX.	BY PASS 1/100 mm
N°	DESCRIPTION					
1	ULTRA RAPID	U - LPG NATURAL	2.75 1.00	0,94 1,76	11.9 15.0	85 Fully Closed *
2	RAPID	U - LPG NATURAL	2.75 1.00	0,91 1,55	10.8 12.0	41 1/2 *
3	SEMIRAPID	U - LPG NATURAL	2.75 1.00	0,70 1,20	6.3 7.0	32 3/8 *
4	AUXILIARY	U - LPG NATURAL	2.75 1.00	0,53 0,90	3.6 4.0	30 1/8 *

* By -pass screw adjustment is the number of turns from fully closed position.

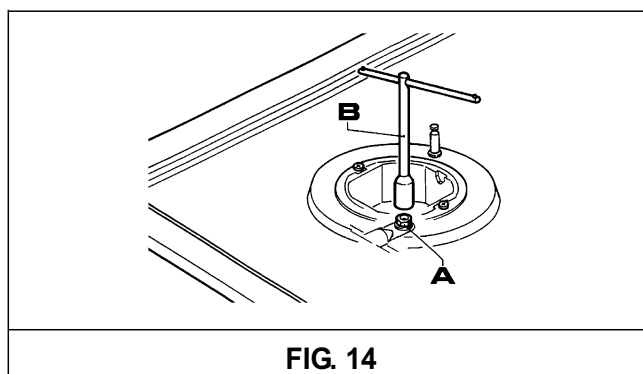


FIG. 14

SERVICING

WARNING:

servicing should be carried out only by authorised personnel.

10) COMPONENTS REPLACEMENT

NOTE:

BEFORE ANY MAINTENANCE REQUIRING REPLACEMENT OF A COMPONENT IS UNDERTAKEN ENSURE THAT THE ELECTRICAL LEAD HAS BEEN ISOLATED AND REMOVED FROM THE POWER POINT.

To replace the components fit inside the hob is necessary to take off the pan supports and the burners from the upper part of the working table, then unscrew the burner fixing screws "V" (fig. 15) and the control knobs, fixed by a simple pressure, in order to take off the working table.

After having carried out the above listed operations, the burners (fig. 16), taps (fig. 17) and electrical components can all be replaced (fig. 18).

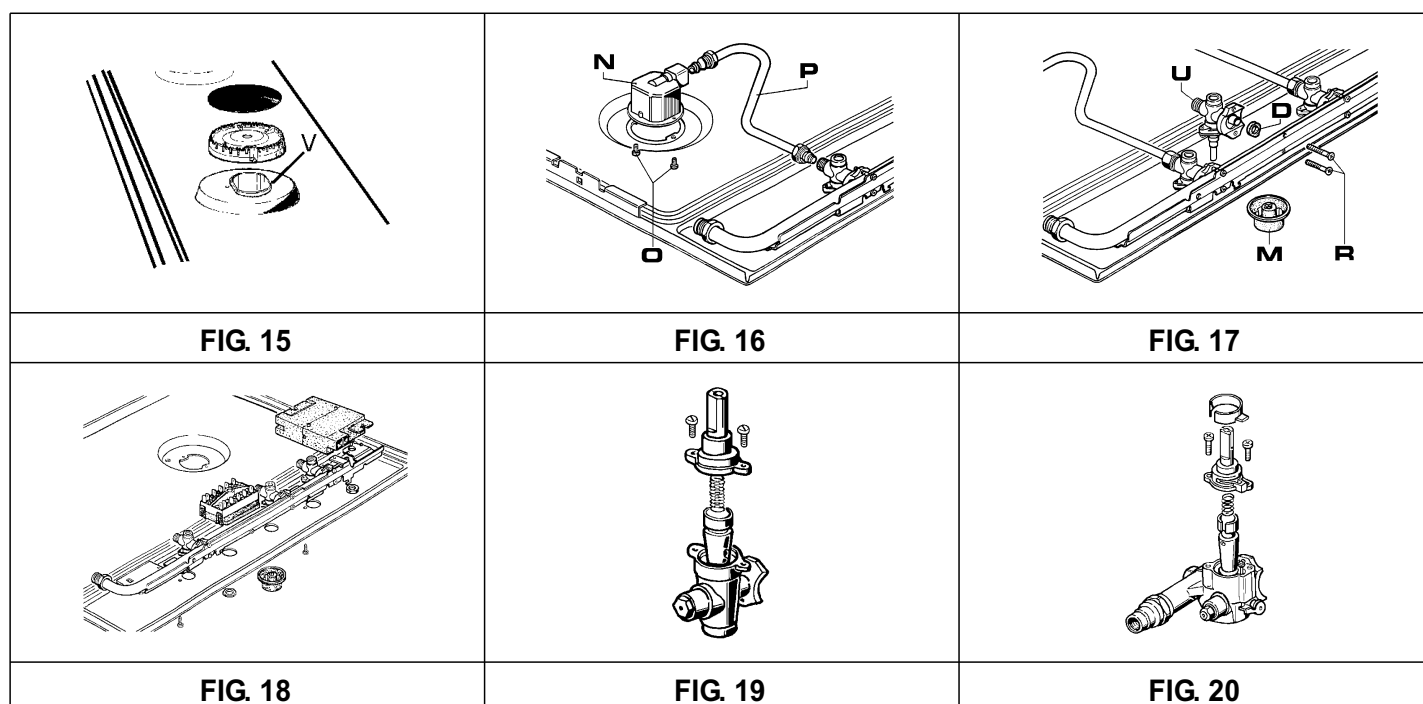
It is advisable to change seal "D" each time a tap is changed in order to ensure a perfect tightness.

Greasing the taps (see fig. 19 - 20)

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

- remove the tap.
- Clean the cone and its housing using a cloth soaked in diluent.
- Lightly spread the cone with the relative grease.
- Fit the cone back in place, operate it several times and then remove it again. Eliminate any excess grease and check that the gas ducts have not become clogged.
- Fit all parts back in place, complying with the demounting order in reverse.

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



SERVICING

CABLE TYPES AND SECTIONS

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

ATTENTION!!!

If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 21) and comply with the recommendations given in paragraph 6.

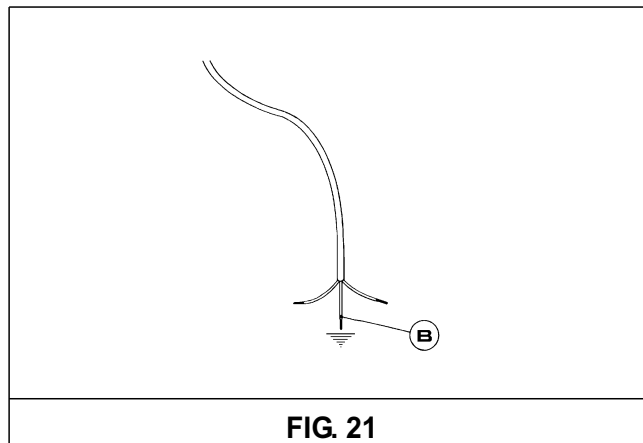


FIG. 21

Teka Subsidiaries

Country Subsidiary	Address	City	Phone
Australia Teka Australia Pty Ltd	Normanby Business Park, 45	Notting Hill, 3168 Victoria	+61 3 9550 6100
Austria Küppersbusch Austria	Eitnergasse, 13	1231 Wien	+43 1 86 68022
Belgium Küppersbusch Belgium S.P.R.L.	Z.3 Doornveld 121	B-1731 Zellik	+32 2 466 8740
Bulgaria Teka Bulgaria EOOD	Bvd. Tzankov 59-63	1784 Sofia	+35 92 97 68 330
Chile Teka Chile S.A.	Avd El Retiro Parque los Maitenes, 1237. Parque Enea	Pudahuel, Santiago de Chile	+ 56 (2) 438 6000
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Czech Republic Teka CZ S.R.O.	V Holesovickách, 593	182 00 Praha 8 - Liben	+420 284 691 940
Denmark Juvél A/S	Avedøreholmen, 95	2650 Hvidovre	+45 363 40 288
Ecuador Teka Ecuador S.A.	Parque Ind. California 2, Via a Daule Km 12	Guayaquil	+593 4 2100 311
Germany Teka Küchentechnik GmbH	Sechsheldener Str. 122	35708 Haiger	+49 2771 3950
Great Britain Teka Products Ltd.	177 Milton Park	OX14 4SE Milton, Abingdon	+44 1235 86 1916
Greece Teka Hellas A.E.	Thesi Roupaki - Aspropyrgos	193 00 Athens	+30 2109760283
Hungary Teka Hungary Kft.	Bajcsy Zsilinszky u. 53	1065 Budapest	+36 13542110
Indonesia PT Teka Buana	Tedja Buana Building, Jalan Menteng Raya, 29	10340 Jakarta	+62 213905274
Italia Teka Italia S.P.A.	Via le Lame, 15	03100 Frosinone	+39 077 58 98 271
Malaysia Teka Küchentechnik (Malaysia) Sdn Bhd	10 Jalan Kartunis U1/47, Temasya Park, Off Glenmarie	40150 Shah Alam, Selangor Darul Ehsan	+603 7620 1600
Mexico Teka Mexicana S.A. de C.V.	Ferrocarril 200, Esquina Norte 29, Col. Moctezuma	15500 Mexico D.F.	+52 555 133 0493
Morocco Teka Maroc S.A.	Casablanca au 73,	BD. My. Slimane, 33.	+212 22 674 462
Netherlands Teka B.V.	Wijkermeerstraat, 34	2131 HA Hoofddorp	+ 31 23 5656 470
Norway Intra, A.S	Storsand	7563 Malvik	+47 73 98 01 00
Pakistan Kuppersbusch -Teka Pakistan (Pvt) Ltd	84 B1, off M.M. Alam Road	Gulberg III, Lahore	+92 42 5757 676
Poland Teka Polska Sp. ZO.O.	ul. 3-go Maja 8	05-800 Pruszków	+48 22 738 32 70
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