

INSTALLATION INSTRUCTIONS
AND RECOMMENDATIONS FOR USE AND MAINTENANCE
HOB

EINBAU-ANLEITUNG
UND EMPFEHLUNGEN FÜR GEBRAUCH UND INSTANDHALTUNG
KOCHFELDER

INSTRUCTIONS POUR L'INSTALLATION
ET RECOMMANDATIONS D'UTILISATION ET D'ENTRETIEN
PLAQUES DE CUISSON

ISTRUZIONI PER L'INSTALLAZIONE
E RACCOMANDAZIONI D'USO E MANUTENZIONE
PIANI COTTURA

EM/30 2G - EM/30 2G AI - EM/30 2G AI AL
EM/30 2P - EM/30 2P T - VM/30 2P - VM/30 2P T



Teka

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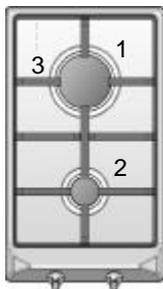
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Introduction / Präsentation / Présentation / Presentazione



GB **Models EM/30 2G AI AL, EM/30 2G AI and EM/30 2G**

- 1 Rapid burner 2,580 Kcal/h - 3 kW.
 - 2 Auxiliary burner 860 Kcal/h - 1 kW.
 - 3 Grid.
- * Maximum calorific power: 3,440 Kcal/h - 4 kW.

DE **Modelle EM/30 2G AI AL, EM/30 2G AI und EM/30 2G**

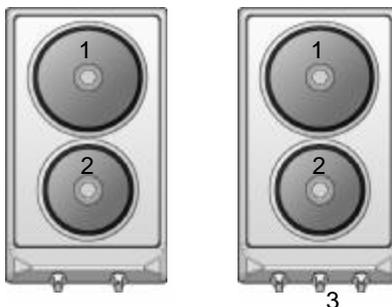
- 1 Stark-Brenner mit 2.580 kcal/h - 3 kW
 - 2 Hilfsbrenner mit 860 kcal/h - 1 kW
 - 3 Stellrost
- * Maximale Wärmeleistung: 3.440 Kcal/h - 4 kW.

FR **Modèles EM/30 2G AI AL, EM/30 2G AI et EM/30 2G**

- 1 Brûleur rapide de 2.580 Kcal/h - 3 kW.
 - 2 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 3 Grille.
- * Puissance calorifique maximale: 3.440 Kcal/h - 4 kW.

IT **Modelli EM/30 2G AI AL, EM/30 2G AI e EM/30 2G**

- 1 Bruciatore rapido da 2.580 Kcal/h - 3 kW.
 - 2 Bruciatore ausiliario da 860 Kcal/h - 1 kW.
 - 3 Griglia.
- * Potenza calorifica massima: 3.440 Kcal/h - 4 kW.



GB **Models EM/30 2P and EM/30 2P-T**

- 1 Electric hotplate 1,500 W, Ø 180 mm.
 - 2 Electric hotplate 1,500 W, Ø 145 mm.
 - 3 Timer
- * Maximum nominal power: 3,000 W.

DE **Modelle EM/30 2P und EM/30 2P-T**

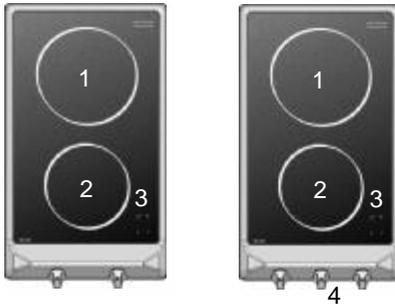
- 1 Elektrische Kochzone mit 1.500 W, Ø 180 mm
 - 2 Elektrische Kochzone mit 1.500 W, Ø 145 mm
 - 3 Zeitschaltuhr
- * Maximale Nennleistung: 3.000 W

FR **Modèles EM/30 2P et EM/30 2P-T**

- 1 Plaque électrique de 1.500 W, Ø 180 mm.
 - 2 Plaque électrique de 1.500 W, Ø 145 mm.
 - 3 Minuteur
- * Puissance nominale maximale : 3.000 W.

IT **Modelli EM/30 2P e EM/30 2P-T**

- 1 Piastra elettrica da 1.500 W, Ø 180 mm.
 - 2 Piastra elettrica da 1.500 W, Ø 145 mm.
 - 3 Temporizzatore
- * Potenza nominale massima: 3.000 W.



GB Models VM/30 2P and VM/30 2P-T

- 1 Electric hotplate 1,700 W, Ø 180 mm.
- 2 Electric hotplate 1,200 W, Ø 145 mm.
- 3 Residual heat indicator.
- 4 Timer

* Maximum nominal power: 2,900 W.

DE Modelle VM/30 2P und VM/30 2P-T

- 1 Elektrische Kochzone mit 1.700 W, Ø 180 mm
- 2 Elektrische Kochzone mit 1.200 W, Ø 145 mm
- 3 Kontrollleuchte für Restwärme-Anzeige
- 4 Zeitschaltuhr

* Maximale Nennleistung: 2.900 W

FR Modèles VM/30 2P et VM/30 2P-T

- 1 Plaque électrique de 1.700 W, Ø 180 mm.
- 2 Plaque électrique de 1.200 W, Ø 145 mm.
- 3 Indicateur de chaleur résiduelle.
- 4 Minuteur

* Puissance nominale maximale: 2.900 W.

IT Modelli VM/30 2P e VM/30 2P-T

- 1 Piastra elettrica da 1.700 W, Ø 180 mm.
- 2 Piastra elettrica da 1.200 W, Ø 145 mm.
- 3 Spia del calore residuo.
- 4 Temporizzatore

* Potenza nominale massima: 2.900 W.

Guide to Using the Instructions Booklet

Dear customer,

We are delighted that you have put your trust in us.

We are confident that the new hob that you have purchased will fully satisfy your needs.

This modern, functional and practical model has been manufactured using top-quality materials that have undergone strict quality controls throughout the manufacturing process.

Before installing and using it, we would ask that you read this Manual carefully and follow the instructions closely, as this will guarantee better results when using the appliance.

Keep this Instruction Manual in a safe place so that you can refer to it easily and thus abide by the guarantee conditions.

In order to benefit from this Guarantee, it is essential that you submit the purchase receipt together with the guarantee certificate.



You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the useful life of the appliance. It has important technical information about the appliance.

Safety instructions

Before first use, you should carefully read the installation and connection instructions.

These hob models may be installed in the same kitchen furniture units as **TEKA** brand ovens.

For your safety, installation should be carried out by an authorised technician and should comply with existing installation standards. Likewise, any internal work on the hob should only be done by **TEKA's** technical staff, including the change of the flexible supply cable of the appliance.

Please note:



When the hotplates are in operation or have recently been in operation, some areas will be hot and can burn. Children should be kept well away.



If the glass ceramic breaks or cracks, the hob should immediately be disconnected from the electric current in order to avoid the risk of electric shock.

Important

INSTALLATION AND SETUP SHOULD BE CARRIED OUT BY AN AUTHORISED TECHNICIAN IN LINE WITH CURRENT INSTALLATION STANDARDS.

Positioning the hobs

A gap with the dimensions shown in figure 1 will be cut into the worktop or stove.

The system for fixing the hob is intended for use with kitchen units with a thickness of 20, 30 or 40 mm.

In free-standing models, a shelf should be placed inside the unit. The minimum distance between the lower part of the hob and the upper part of the shelf should be 20 mm.

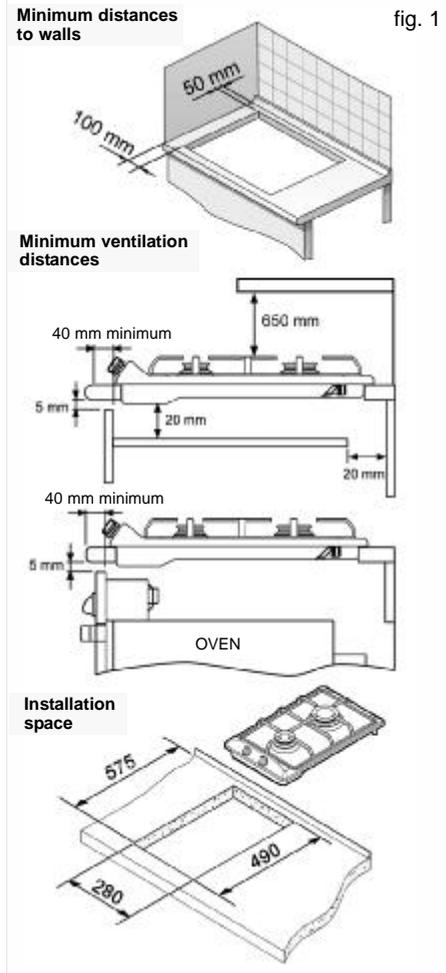
The hobs described in this manual can only be installed with TEKA ovens.

The minimum distance between the surface supporting the cooking pans and the lower part of the kitchen unit or the hood located above the hob should be 650 mm. If the hood's installation instructions recommend that the gap is greater than this, you should follow this advice.

The unit where the hob and oven will be located will be suitably fixed.

 **When hobs are handled before being installed, care should be taken in case there is any protruding part or sharp edge which could cause injury.**

 **When installing units or appliances above the hob, the hob should be protected by a board so that the glass cannot be damaged by accidental blows or heavy weights.**



 **If the glass ceramic breaks or cracks, the hob should immediately be disconnected from the electric current in order to avoid the risk of electric shock.**

 **The glues used in manufacturing the kitchen unit and in the adhesive on the decorative laminate of the worktop surface should be made to tolerate temperatures of up to 100°C.**



TEKA assumes no responsibility for any malfunction or damage caused by faulty installation.

PLEASE REMEMBER THAT THE GUARANTEE DOES NOT COVER THE GLASS IF IT SUFFERS A VIOLENT BLOW OR IF IT IS USED IMPROPERLY.

Positioning the oven



See the corresponding manual.

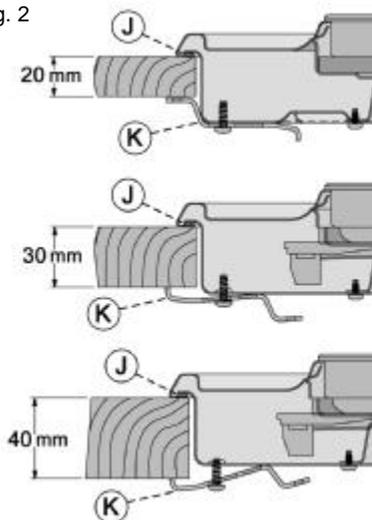
Fixing the hob

When the gap has been properly sized, the sealing washer (J) should be put on the lower part of the cooker.

Position the clips (K) as shown in figure 2, fastening them to the openings in the lower part of the body using the metal threaded screws provided (\varnothing 4,2 mm).

The clips (K) and the sealing washer (J) are provided, and can be found in the packaging.

fig. 2



Connecting the gas

Connecting the hob to the gas mains should be done in compliance with the current installation standards and regulations.

Ventilation slots should also be made at the site in compliance with current norms.

The hob is provided with a threaded connection 1/2" in diameter, in line with ISO 228-1. A \varnothing 10/12 mm copper pipe is provided as an accessory for welding the gas inlet pipe.

Whenever the gas connection nut is removed, its washer should be changed.

In order that the hob is not damaged by tightening the nut on the gas connection pipe, a maximum torque of 300 cm * Kgf should be applied.

When the gas connection has been made, the installation should be checked to ensure that it is completely sealed. If the check is done using air, care should be taken that the test pressure is no more than 200 g/cm². Where air is not available, soapy water should be applied to ensure that there are no leaks in the connections. **Testing should never be done using a flame.**

When the hob has been installed, check that the burner minimums are properly adjusted. To do this, light the burners and check that they do not go out if you switch quickly from the maximum to the minimum.

Connecting the electricity

Before connecting the hob to the electric mains, check that the voltage and frequency of the mains matches what is shown on the hob's rating plate, which is

located lower down, and on the guarantee certificate or, where appropriate, the technical datasheet supplied, which should be kept together with this manual.

The connection is made via an omnipolar switch or plug where accessible, which is suitable for the intensity to be tolerated and which has a minimum gap of 3 mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the hob.

The connection should include correct earthing, in compliance with current norms.

If the flexible supply cable fitted to these appliances ever needs to be changed, it should be replaced by TEKA's official service.

The input cable should not be in contact either with the body of the hob or with the body of the oven, if the oven is installed in the same unit.

Gas conversion

Important!

Any alteration that is to be made to the appliance to convert it to a different type of gas should only be carried out by an authorised person and should comply with current standards.



Information for Technical Assistance: whenever the type of gas or the appliance's pressure is changed, the new regulation plate should be placed on top of the old one so that the new features can be seen after the change.

The tasks involved in conversion are:

* Replace the injectors.

* Adjust the taps' minimums.

The injectors required for each gas type

are shown in table 1.

To **replace the injectors**, follow these instructions:

- 1 Remove the grids and upper parts of the burner so that the injector can be seen.
- 2 Using a number 7 pipe spanner, remove the injectors and replace them with the new ones. Take good care to tighten the injector properly and so avoid gas escaping.
- 3 Replace the grid and burners that were previously removed.

When the injectors have been changed, this is how to **adjust the minimums**:

- 1 Turn the burners on to their minimum.
- 2 Remove the cooker's controls in order to be able to access the gas taps.
- 3 Use a slim, grooved screwdriver to turn the screw located to the left or in the centre of the gas tap's shaft (the flame increases when you turn to the left and decreases when you turn to the right).
- 4 When properly adjusted, check that the flame does not go out when you turn the knob quickly from maximum to minimum.

TEKA INDUSTRIAL, S.A. assumes no responsibility for any hob malfunction if the gas conversion or the adjustment of the burners' minimums has not been carried out by TEKA's official personnel.

Table 1

Burner	Family		
	Second		Third
	Group H	Group E+	Group 3+
Rapid	116 Y	116 Y	85
Auxiliary	72 X	72 X	50

Ø injector expressed in 1/100 mm.

Technical Information

Dimensions and power

Models	EM/30 2G	EM/30 2G AI EM/30 2G AI AL	EM/30 2P EM/30 2P T	VM/30 2P VM/30 2P T
Hob dimensions				
Height (mm)	90	90	90	90
Length (mm)	510	510	510	510
Width (mm)	300	300	300	300
Dimensions of the placement in the unit				
Length (mm)	490	490	490	490
Width (mm)	280	280	280	280
Depth (mm)	40	40	40	40
Power per burner and hotplate				
Gas burner rapid 3 kW.	1	1		
Gas burner auxiliary 1 kW.	1	1		
Electric hotplate Ø180 mm, 1,500 W			1	
Electric hotplate Ø145 mm, 1,500 W			1	
1,700W radiant hotplate				1
1,200W radiant hotplate				1
Electrics:				
Nominal Power (W) for 230V*	---	0,6	3.000	2.900
Supply voltage (V)	SEE THE APPLIANCE'S RATING PLATE			
Frequency (Hz)	50 - 60	50 - 60	50 - 60	50-60
Gas:				
Maximum power kW	4	4		

* For voltages other than 230 V please consult the appliance's rating plate.

Technical information

COMMON FEATURES FOR ALL MODELS WITH ELECTRIC HOTPLATES AND AUTOMATIC IGNITION

The supply voltage and frequency will be as shown on the rating plate.

If an electric hotplate gets cracked, the hob should be disconnected from the electricity current.

COMMON FEATURES FOR ALL MODELS WITH GAS BURNERS

Warnings:

a) Before installation, make sure that the local supply conditions (the gas type and pressure) are compatible with the appliance's setup.

b) The setup conditions for this appliance are written on the label (or the rating plate).

c) This appliance should not be connected to a device for removing combustion products. It should be installed and connected in compliance with the current installation standards. Special attention should be paid to the regulations applying to ventilation.

 **A gas cooking appliance produces heat and moisture at the site where it is installed. The kitchen should be provided with suitable ventilation: natural ventilation sources should be kept**

Table 3

Burner			Rapid	Auxiliary
Nominal Calorific Consumption	kW	mbar	3	1
Nominal Consumption*	G-20 (Nm ³ /h)	20	0,29	0,10
	G-30 (Kg/h)	29	0,22	0,07
	G-31 (Kg/h)	37	0,21	0,07
Reduced calorific consumption	kW		0,77	0,33
Performance	%		>52	-

* Consumption over Gross Calorific Value (H_g)

clear, a window opened, or an effective mechanical ventilation system device, such as a hood, installed.

 If the appliance is used intensively over a sustained period of time, it may require supplementary ventilation, such as an open window, or more effective ventilation, for example an increase in the power of the mechanical ventilation, if this is present.



You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the useful life of the appliance. It has important technical information about the appliance.

Class 3 hob.

Table 2

Country	Category
Spain	I12H3+
Portugal	I12H3+
United Kingdom	I12H3+
Switzerland	I12H3+
Ireland	I12H3+
Czech Republic	I12H3+
Greece	I3+
Hungary	I2H
Denmark	I2H
Norway	I2H
Finland	I2H
Sweden	I2H

Use and Maintenance

Special requirements before starting for the first time

Before connecting the hob to the electric mains, check that the voltage and frequency of the mains matches what is shown on the hob's rating plate, which is located lower down, and on the guarantee or, where appropriate, the technical datasheet supplied, which should be kept together with this manual.

Remember that you may have to remove the protective plastic cover that is stuck to the hob.

⚠ The apparatus is not designed to be used by people (including children) with reduced physical, mental or sensory abilities. It should also not be used by people that do not have experience handling the apparatus or who do not have knowledge of the apparatus, unless they are supervised by a person who is in charge of their safety.

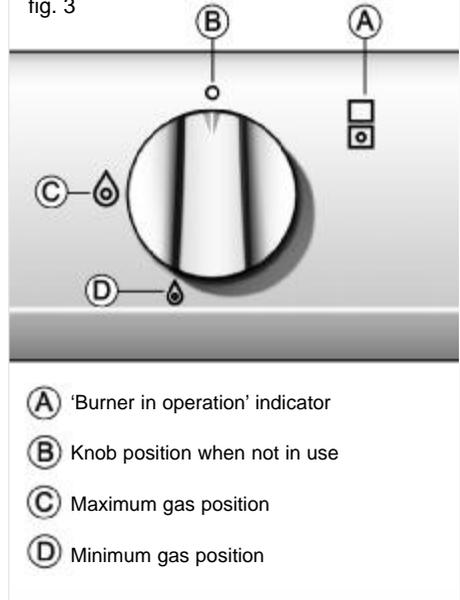
⚠ Children should not be allowed to play with the apparatus.

Igniting the burners

- * Make sure that the knobs are in their correct position.
- * Turn on the gas at the mains or turn the gas cylinder's tap.
- * Put a flame or spark to the burner if you do not have automatic ignition.

Press the control knob and at the same time turn it anti-clockwise to the maximum position (the big flame, "C" in figure 3). The burner will now come on at full power; then, if you wish, you can turn the knob to the minimum position (the small flame, "D").

fig. 3



With hob models that have automatic ignition and the safety feature, proceed as follows:

- 1 Press down the burner control.
- 2 Keeping the burner control pressed down, turn it all the way till the gas ignites, and keep it pressed down for at least 2 seconds so that the safety thermocouple can take effect.
- 3 Set the control to the position required.

In order for the automatic ignition system to work properly, it is vital that the ignition (the ceramic and the electrode) is cleaned regularly and carefully - this will avoid ignition problems. Check, too, that the grooves in the burners have not become obstructed.

On the control panel, areas are marked (A) that show the control for each burner.

If a gas smell is noted, the gas intake to the hob should be shut off and the room ventilated. The gas installation and the hob should also be checked by a specialised technician.

Use flat-bottomed pans and check that they sit squarely on the grid, so that when food boils the pan does not slip (do not use pans with a concave or convex base).

Only pans with a minimum diameter of 140 mm should be used on each burner. If you wish to use a pan with a diameter of 120 mm or smaller, it should be placed on the auxiliary burner.

Please note:

 **When the burners are in operation or have recently been in operation, the hob will be hot in places and this can lead to burns. Children should be kept well away.**

 **For safety reasons, we advise that the instructions provided by the gas supply company are followed and that the supply tap is turned off when the hob is not in use.**

 **The device shall not be operated for more than 15 seconds. If after 15 seconds the burner has not lit, stop the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.**

 **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 at least one minute.**

Anti-accidental turn system on gas controls



On models without the safety system (without the gas cut-off device), the gas taps are equipped with a mechanical system that prevents the controls from being freely turned from the off position to the on position (and, therefore, prevents any accidental escape of gas from the burners) **if the control has not previously been pressed down.**

 **If at any time while using the hob you notice that a control can be turned from the off position without it needing to be pressed down beforehand (for example: because of dirt which may have got into and accumulated in the gas taps) you should, for your own safety, quickly notify the technical service so that the problem can be rectified.**

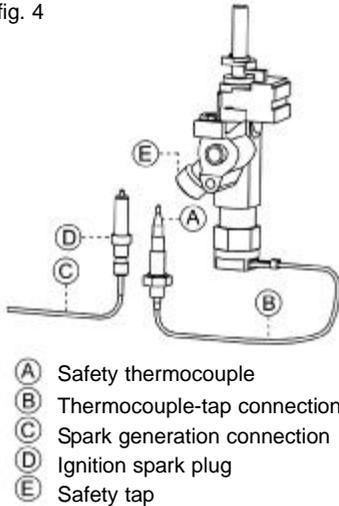
Safety system components (fig. 4)

On hobs with the safety feature (those models which have the letters AL), the gas cut-off device is made up of these elements:

- * The safety tap
- * The safety thermocouple, next to the burner
- * The thermocouple-tap connection

The thermocouple sends an electric signal to the tap which identifies whether the burner has a flame. During ignition, the tap should be held down for around two seconds, until the thermocouple has heated up and can send a satisfactory electric signal to the tap. Should the burner go out, the absence of a flame is detected by the thermocouple, which makes the safety tap cut off the flow of gas.

fig. 4



Suggestions for effective use of the burners

- * Rapid burners should not be used with pans that have a small diameter, because part of the flame will spread away from the pan, thus reducing performance significantly (see figure 5).
- * The burners should not be operated without there being a pan on them, or gas will be wasted and the grid will heat up excessively. The pan should be covered up, in order to save energy.
- * When the burners are in operation, they ought not to be exposed to strong draughts, because as well as losing

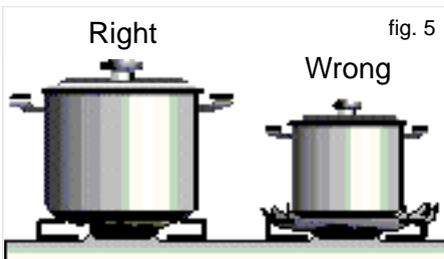


fig. 5

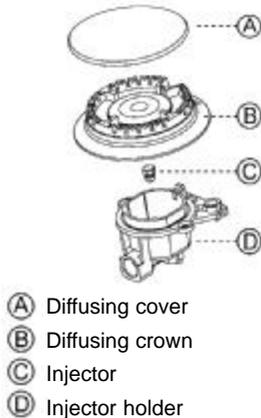
calorific power, there is the danger of the flame going out, which would lead to gas escaping - except on hobs with the safety feature - and could cause an accident. This point is particularly important when the burners are operating at their minimum power.

- * If the burner makes the pans smoky, or if the tip of the flame is yellow, the burner should be cleaned. If this anomaly persists, you should contact the Technical Assistance Service.
- * Griddles and grills should not be used to cook on a low heat - they can damage the hob.
- * Cast iron plates should not be used on the grid, because they reflect too much heat onto the hob.
- * Pans placed on the burners should not jut out past the edge of the hob, because the effect of the flame being reflected from the pan can damage hobs whose surfaces are not resistant to high temperatures.

Cleaning and looking after the burners

- * The grids should be cleaned with a non-abrasive scourer when they have cooled down.
- * The burners (fig. 6), and the grooves in particular, should be cleaned at regular intervals; they should be put into warm, soapy water and cleaned with a scourer or a stiff brush.
- * Do not clean the enamel diffusing covers while they are still hot. Abrasive products can cause damage: vinegar, coffee, milk, salty water and tomato juice

fig. 6



that have lengthy contact with the enamel surfaces.

- * The stainless steel should be washed in soapy water using a soft cloth. If the metal is yellowish after washing, we recommend that you use: lemon, vinegar, dilute ammonia or a cleaning product that contains dilute ammonia.
- * When cleaning the appliance with the burners removed, care should be taken not to allow liquid or other objects to get into the injector openings.
- * When cleaning, do not use products that can harm aluminium, such as soda, oil, etc.

Note: Whenever you replace a burner, you should check that all of the parts are properly in place. A part that is not in the right place can cause poor combustion and/or overheating.

Maintaining the burners

Whenever the gas taps are removed, you should change the washer that is between the taps and the supply pipe. The burners

are working properly when their flame is stable and a greeny-blue colour. If the tip of the flame is yellow, the burners need to be cleaned; if the problem persists, contact the Technical Service.

In order to guarantee that the gas installation is properly sealed and that the burners are working properly, the hob needs to be inspected by specialised Technical Service personnel at least once every 4 years.

Note: Any alteration or adjustment needed by the appliance should be made by authorised technical personnel.

Operation of models with electric hotplates

The electric hotplates are controlled by a switch with seven positions (see fig. 7). To get different levels of power, all you need to do is to turn the appropriate knob and set it to the position you want. On the control panel, areas are marked (A) that show (with a circle) the control for each hotplate.

The pan should be placed on the hotplate before ignition.

The power corresponding to each of the switch's positions is as follows:

Hotplate Ø 180 -1500 W.	
Control set to	Power
0	Switched off
1	135 W
2	220 W
3	300 W
4	850 W
5	1150 W
6	1500 W

Hotplate Ø 145 -1500 W.	
Control set to	Power
0	Switched off
1	135 W
2	165 W
3	250 W
4	500 W
5	750 W
6	1500 W

The Ø145 mm 1500 W hotplate (the one with the red dot) heats up rapidly and achieves its maximum during around the first five minutes, after which its power decreases to 750 W, at which point the temperature becomes constant.

When first connecting, or if the hotplate has not been used for some time, the moisture absorbed by the insulation needs to be eliminated. To carry out this drying

process, turn the hotplate on - with no pan on it - for five minutes at switch position 2. The smell and smoke that are emitted,

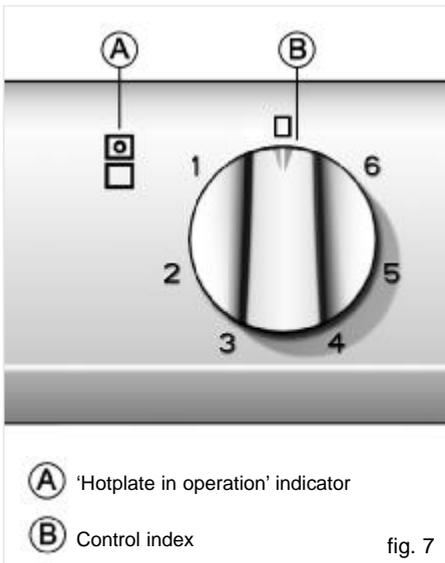


fig. 7

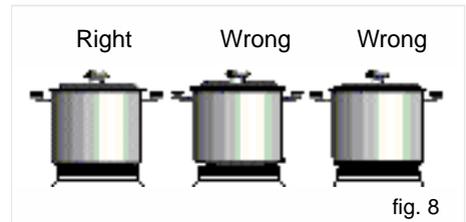
while unpleasant, present no risk, and you should assist ventilation by opening doors and windows to let the outside air in.

Model EM/30 2P T has a further control, a timer, which limits the degree to which the hotplates heat up, according to the time which has been set. The timer should never be set to zero if the hotplates are to work.

Suggestions for effective use of the electric hotplates

To ensure maximum performance from your hob, follow these guidelines:

- * Use pans with a flat base, as the greater the surface contact between the pan and the hotplate, the greater will be the heat transmission. We recommend the use of heavy pans so that the base is more difficult to dent. The picture shows how pans with battered or dented bases have less surface contact. (See fig. 8)



- * Do not use pans with a diameter that is smaller than that of the hotplate, in order to avoid boiling foods spilling over onto the hotplates.
- * Dry the bottom of your pans before putting them on the hotplates.
- * When you are almost finished cooking, it is a good idea to set the hotplate to the minimum or to turn it off just before removing the pan, in order to make use

of the energy that has been stored and to avoid the hotplate operating while it is empty.



Never use the electric hotplate without a pan on it.

Cleaning and looking after the hotplates

- * Disconnect the appliance from the electric mains before cleaning it.
- * Do not use cleaning products that can harm aluminium, such as soda, acids, etc.
- * The electric hotplates should be cleaned using soapy water and a non-abrasive scourer. If, after cooking, you notice that the electric hotplate's stainless steel rim or the cooker's surround are yellowing slightly, you can counter this by using lemon, vinegar, dilute ammonia or any product containing dilute ammonia.
- * If liquids spill onto the hotplate, they should be quickly removed using a cloth. Never leave them to be burned on the hotplate, for this will reduce heat transmission considerably.
- * If the hotplate is not going to be used for some time, it should be oiled so that the surface shines and rusting is avoided.
- * Remember that the hotplate will have a longer life if, where possible, moisture and excessive temperatures are avoided.
- * Steam-based appliances should not be used to clean the hob.



Do not clean the hotplates while they are still hot.

Operating the glass ceramic hotplates

The glass ceramic hob's hotplates are controlled by a switch with seven positions. To get different levels of power, all you need to do is to turn the appropriate knob and set it to the position you want.

The pan should be placed on the hotplate before ignition.

The power corresponding to each of the switch's positions is as follows:

1700 W hotplate.

Control set to	Power
0	Switched off
1	180 W
2	290 W
3	470 W
4	760 W
5	1230 W
6	1700 W

1200 W hotplate.

Control set to	Power
0	Switched off
1	130 W
2	206 W
3	350 W
4	500 W
5	850 W
6	1200 W

Residual heat indicator

When a heating area reaches a temperature of more than $60 \pm 15^\circ\text{C}$ the corresponding residual heat indicator comes on, and stays on even if the control is set to zero until the temperature drops. However, care

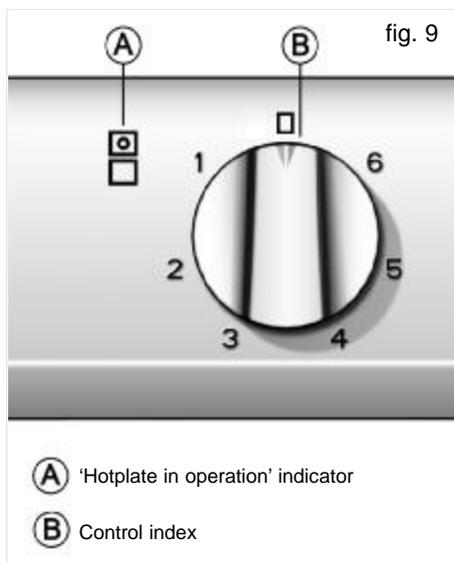
should always be taken with the temperature of the cooking area because there is a possibility, albeit remote, that the indicator will fail and that the temperature in that area will not be shown.

There is an indicator light on the same control panel that shows whether one or more hotplates are in operation.

Rectangles marked on the control panel show which hotplate each control is linked to.

Model VM/30 2P T has a further control, a timer, which limits the degree to which the

hotplates heat up, according to the time which has been set. The timer should never be set to zero if the hotplates are to work.

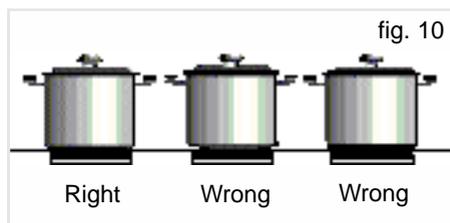


Advice on using the electric hotplates effectively

In order to achieve the best results from cooking, the following guidelines should

be followed:

- * Use pans with a flat base, as the greater the surface contact between the pan and the glass, the greater will be the heat transmission. Figure 10 shows how pans that are dented or concave have a smaller contact surface.



- * We recommend the use of heavy pans so that the base is more difficult to dent.
- * The use of pans with a diameter which is smaller than that indicated in the heating area is not recommended.
- * Make sure that the pans are well centred on the outlines shown on the heating area.
- * Dry the pans' bases before putting them on the glass ceramic hob.
- * Do not leave any plastic object or utensil, or any aluminium foil, lying on the glass hob.
- * Do not drag pans with corners or edges that could damage the glass.
- * Do not use the glass ceramic hob without a pan on the area that is switched on.
- * Do not cook with plastic pans.
- * Pans should be made of a material which is heat-resistant so that they do not melt on the glass.
- * The glass will tolerate bangs from big pans that do not have sharp edges. Be careful with impacts from small, sharp instruments.

 **Avoid spilling sugar, or products containing sugar, on the glass, since these may react with the glass and**

damage the surface.

Cleaning and looking after glass ceramic hobs

To maintain the glass ceramic hob in good condition, it should be cleaned with suitable products. The glass ceramic hob should be cleaned each time it is used, when it is either lukewarm or cool. This makes cleaning easier and avoids dirt accumulating through repeated use.

Never use aggressive cleaning products or products that can scratch the surfaces (the table below shows various common products that may be used). Neither should steam-based appliances be used to clean the hob.

LOOKING AFTER THE GLASS

The degree of soiling should be taken into account when cleaning, and the items and products used should vary according to this.

Light soiling

Light, non-sticky, soiling can be cleaned with a damp cloth and a soft detergent or

warm, soapy water.

Heavy soiling

Serious *dirt and grease* should be cleaned using an agent specially made for glass ceramic (for example, Vitroclen). Please follow the manufacturer's instructions.

Sticky stains that have been burned in can be removed by using a scraper with a razor blade.

Rainbow colouring: Caused by pans that have dry bits of grease on their base or when grease gets between the glass and the pan while cooking. Can be removed from the surface of the glass using a nickel scourer with water or with a special glass ceramic cleaner (for example, Vitroclen).

Plastic objects, sugar, or food with a high sugar content that are melted onto the hob should be removed immediately while hot, using a scraper.

When the glass's colour changes.

This does not affect its effectiveness or stability, and is generally caused by inad-



RECOMMENDED CLEANING PRODUCTS

Product	Should it be used to clean...	
	...the glass?	...the surround?
Soft and liquid detergents	YES	YES
Aggressive or powder detergents	NO	NO
Special glass ceramic cleaning agents (e.g. Vitroclen)	YES	YES
Grease-removing sprays (ovens, etc.)	NO	NO
Soft cloths	YES	YES
Kitchen towels	YES	YES
Kitchen cloths	YES	YES
Nickel scourers (never use dry)	YES	NO
Steel scourers	NO	NO
Hard synthetic scourers (green)	NO	NO
Soft synthetic scourers (blue)	YES	YES
Glass scrapers	YES	NO
Liquid polish for domestic appliances and/or glass	YES	YES

quate cleaning or by poor-quality pans.

Metallic sheens are caused by metal pans sliding over the glass. They can be removed by thorough cleaning with a special, glass ceramic cleaning agent (for example, Vitroclen), although it may be that the cleaning needs to be repeated more than once.

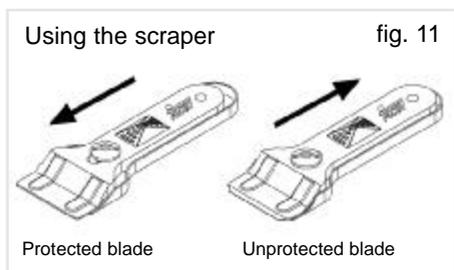
Worn trim is the result of using abrasive cleaning products or pans with uneven bases which wear down the serigraphy.

 **Take great care when using the glass scraper. The blade can cause injury!**

 **Only use the blade on the glass ceramic surface - avoid the body of the scraper coming into contact with the glass, since this could scratch the glass ceramic.**

 **Use blades that are in perfect conditions, and change the blade as soon as it shows any sign of wear.**

 **When you finish using the scraper, fold it away and cover it well up. (See fig. 11).**



 **Pans may stick to the glass if something has melted between them. Do not attempt to unstick the pan when it is cold - you could break the glass ceramic.**

 **Do not stand on the glass or lean on it, for it might break and cause injury. Do not put any objects down on the glass.**

LOOKING AFTER THE SURROUND

Remove dirt using a damp cloth or with warm, soapy water. With stubborn stains, use a special glass ceramic cleaning agent, or a liquid polish for domestic appliances. Rub the product on without diluting it, leave it to work, and then wipe off with a dry cloth. Do not use metal or synthetic scourers.

TEKA INDUSTRIAL S.A. reserves the right to alter its appliances in any way it deems necessary or useful while not altering their basic characteristics.

 The symbol  on the product or on its packaging 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. 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, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

If something doesn't work

Before calling the Technical Service, please make the following checks:

Fault	Possible cause	Possible solution
Neither the hotplates nor the pilot lights are working		
	The cable is not connected to the mains	Connect the cable to the mains
There is no spark when the automatic ignition control is pressed		
	There is no current at the plug	Check/repair the electricity at the mains
There is a spark but the burner is not igniting		
	The spark plug and the part of the burner where the spark should be is soiled or greasy	Clean the end of the spark plug and the burner
Do not light the gas burners		
	Gas is not coming through to the hob	Check that the gas cylinder tap is properly open
		If it is piped gas, open the gas tap
The burner ignites but, when you stop holding down the knob that activates the safety feature, it goes out again		
	The flame is not appearing in the area heated by the thermocouple	Clean the burner's openings
The gas burners are making the pans dirty		
	The burner openings are dirty	Clean the burners' openings
	The injector or injector holder is dirty	Clean the holders injector and injector without using anything which could damage or alter the diameter of the gas outlet opening
The pan is sticking to the glass		
	Something has melted between the pan and the glass. Pans with aggressive bases.	Set the hotplate to full power and try to unstick it. Check the bases of your pans and do not slide them across the glass.