INSTALLATION AND MAINTENANCE MANUAL
CERAMIC HOBS

ANLEITUNG FÜR EINBAU UND INSTANDHALTUNG
GLASKERAMIK-KOCHFELDER

MANUEL D'INSTALLATION ET D'ENTRETIEN
CERAMIC HOBS

VTN DC – VS U – VT CM – VT DUAL.1 – VT HDC2 VTC HDC2 – VTC B – VTC DC – VR 622 – TS 600 TR 640 – TR 620 – VT TC 60.3 – VT TC 60 PH TT 620 – TZ 640 – TZ 620 – VT CM INOX HALOGEN TT 630 – TT 600 – TC 620 – TB 600 – TT 640 TZ 640 – TR 600 – TR 735 AB

Teka

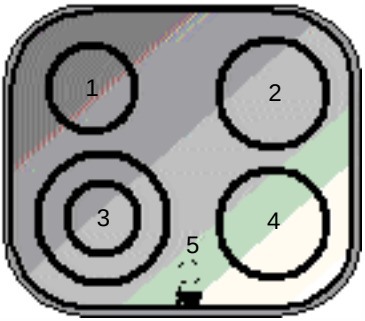
Contents / Inhalt / Table des Matières

GB

DE

FR

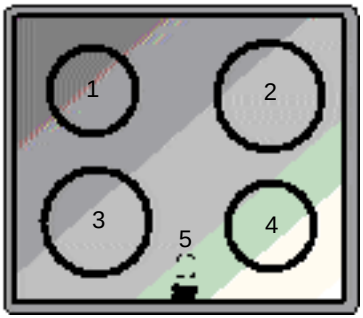
Introduction / Einführung / Présentation



GB **Model VTN DC**
1 1,200 watt hotplate.
2 1,800 watt hotplate.
3 700/2,100 watt double circuit hotplate.
4 1,800 watt hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,900 watts.

DE **Modell VTN DC**
1 Kochzone 1200 W
2 Kochzone 1800 W
3 Zweikreis-Kochzone mit 700/2100 W
4 Kochzone 1800 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6900 W

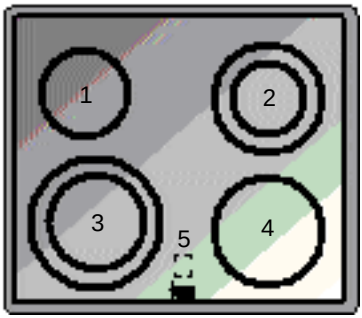
FR **Modèle VTN DC**
1 Plaque de 1.200 Watts.
2 Plaque de 1.800 Watts.
3 Plaque à double foyer de 700/2.100 Watts.
4 Plaque de 1.800 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.900 Watts.

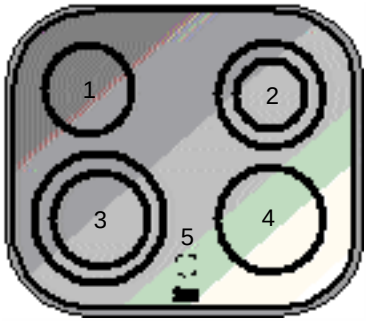


GB **Model VS U**
1 1,200 watt hotplate.
2 1,800 watt hotplate.
3 1,800 watt hotplate.
4 1,200 watt hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,000 watts.

DE **Modell VS U**
1 Kochzone 1200 W
2 Kochzone 1800 W
3 Kochzone 1800 W
4 Kochzone 1200 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6000 W

FR **Modèle VS U**
1 Plaque de 1.200 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 1.800 Watts.
4 Plaque de 1.200 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.000 watts





GB **Model VTC HDC2**

1 1,200 watt hotplate.
2 700/1,700 watt double circuit hotplate.
3 1,400/2,000 watt double circuit hotplate.
4 1,800 watt halogen hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,700 watts.

GB **Model VT HDC2**

1 1,200 watt hotplate.
2 700/1,700 watt double circuit hotplate.
3 1,400/2,000 watt double circuit hotplate.
4 1,800 watt halogen hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,700 watts.

DE **Modell VTC HDC2**

1 Kochzone 1200 W
2 Zweikreis-Kochzone mit 700/1700 W
3 Zweikreis-Kochzone mit 1400/2000 W
4 Halogen-Kochzone 1800 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6700 W

DE **Modell VT HDC2**

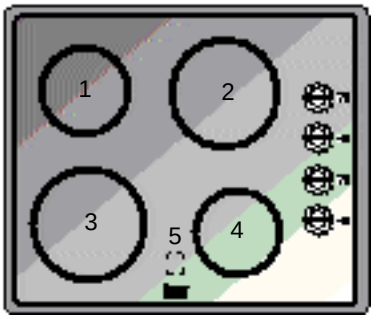
1 Kochzone 1200 W
2 Zweikreis-Kochzone mit 700/1700 W
3 Zweikreis-Kochzone mit 1400/2000 W
4 Halogen-Kochzone 1800 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6700 W

FR **Modèle VTC HDC2**

1 Plaque de 1.200 Watts.
2 Plaque à double foyer de 700/1.700 Watts.
3 Plaque à double foyer de 1.400/2.000 Watts.
4 Plaque halogène de 1.800 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.700 Watts.

FR **Modèle VT HDC2**

1 Plaque de 1.200 Watts.
2 Plaque à double foyer de 700/1.700 Watts.
3 Plaque à double foyer de 1.400/2.000 Watts.
4 Plaque halogène de 1.800 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.700 Watts.



GB **Model VT CM**

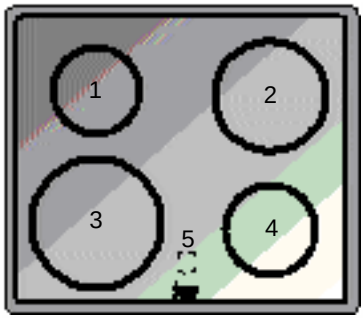
1 1,200 watt hotplate.
2 1,800 watt hotplate.
3 1,800 watt hotplate.
4 1,200 watt hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,000 watts.

DE **Modell VT CM**

1 Kochzone 1200 W
2 Kochzone 1800 W
3 Kochzone 1800 W
4 Kochzone 1200 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6000 W

FR **Modèle VT CM**

1 Plaque de 1.200 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 1.800 Watts.
4 Plaque de 1.200 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.000 Watts.



GB **Model VTC B**

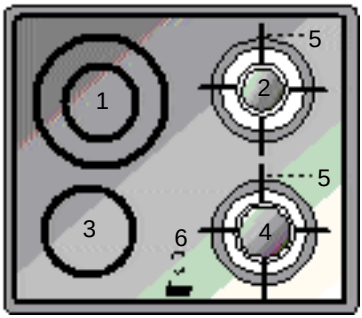
1 1,200 watt hotplate.
2 1,800 watt hotplate.
3 2,100 watt hotplate.
4 1,200 watt hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,300 watts.

DE **Modell VTC B**

1 Kochzone 1200 W
2 Kochzone 1800 W
3 Kochzone 2100 W
4 Kochzone 1200 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6300 W

FR **Modèle VTC B**

1 Plaque de 1.200 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 2.100 Watts.
4 Plaque de 1.200 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.300 Watts.



GB **Model VT DUAL.1**

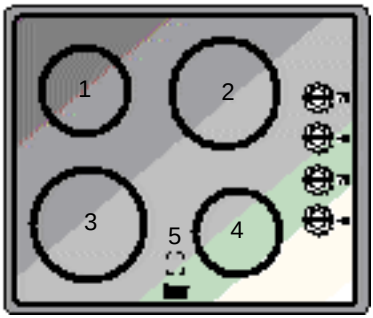
1 700/2,100 watt double circuit hotplate.
2 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
3 1200 watt hotplate.
4 Rapid burner 2,580 Kcal/h -3 kW.
5 Grids.
6 Residual heat indicator lights.
* Maximum electric power: 3,300 watts.
* Maximum calorific power: 4,080 Kcal/h - 4.75 kW/h.

DE **Modell VT DUAL.1**

1 Zweikreis-Kochzone mit 700/2100 W
2 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
3 Kochzone 1200 W
4 Stark-Brenner mit 2580 kcal/h - 3 kW
5 Stellroste
6 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 3300 W
* Maximale Wärmeleistung: 4080 Kcal/h - 4,75 kW/h

FR **Modèle VT DUAL.1**

1 Plaque à double foyer de 700/2.100 Watts.
2 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
3 Plaque de 1.200 Watts.
4 Brûleur rapide de 2.580 Kcal/h - 3 kW.
5 Grilles.
6 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 3.300 Watts.
* Puissance calorifique maximale: 4.080 Kcal/h - 4,75 kW.



GB **Model VT CM INOX HALOGEN**

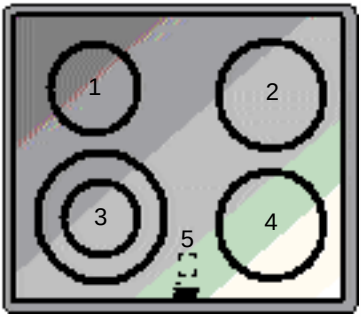
1 1,200 watt hotplate.
2 1,800 watt halogen hotplate.
3 1,800 watt hotplate.
4 1,200 watt hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,000 watts.

DE **Modell VT CM**

1 Kochzone 1200 W
2 Halogen-Kochzone 1800 W
3 Kochzone 1800 W
4 Kochzone 1200 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6000 W

FR **Modèle VT CM**

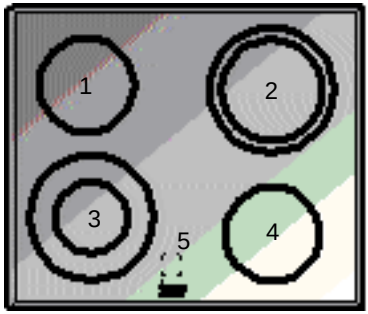
1 Plaque de 1.200 Watts.
2 Plaque halogène de 1.800 Watts.
3 Plaque de 1.800 Watts.
4 Plaque de 1.200 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.000 Watts.



GB **Model VTC DC**
1 1,200 watt hotplate.
2 1,800 watt hotplate.
3 700/2,100 watt double circuit hotplate.
4 1,800 watt hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 6,900 watts.

DE **Modell VTC DC**
1 Kochzone 1200 W
2 Kochzone 1800 W
3 Zweikreis-Kochzone mit 700/2100 W
4 Kochzone 1800 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 6900 W

FR **Modèle VTC DC**
1 Plaque de 1.200 Watts.
2 Plaque de 1.800 Watts.
3 Plaque à double foyer de 700/2.100 Watts.
4 Plaque de 1.800 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 6.900 Watts.



GB **Model VR 622**
1 1,500 watt hotplate.
2 1,400/2,000 watt double circuit hotplate.
3 700/2,100 watt double circuit hotplate.
4 1,500 watt hotplate.
5 Residual heat indicator lights.
* Maximum electric power: 7,100 watts.

DE **Modell VR 622**
1 Kochzone 1500 W
2 Zweikreis-Kochzone mit 1400/2000 W
3 Zweikreis-Kochzone mit 700/2100 W
4 Kochzone 1500 W
5 Kontrollleuchten zur Restwärme-Anzeige
* Maximale elektrische Leistung: 7100 W

FR **Modèle VR 622**
1 Plaque de 1.500 Watts.
2 Plaque à double foyer de 1.400/2.000 Watts.
3 Plaque à double foyer de 700/2.100 Watts.
4 Plaque de 1.500 Watts.
5 Témoins de chaleur résiduelle.
* Puissance électrique maximale: 7.100 watts.

GB **Model TT 620**

1 1,400/2,000 watt double circuit hotplate.
2 1,800 watt hotplate.
3 1,200 watt hotplate.
4 1,500 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 6,500 watts.

DE **Modell TT 620**

1 Zweikreis-Kochzone mit 1400/2000 W
2 Kochzone 1800 W
3 Kochzone 1200 W
4 Kochzone 1500 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 6500 W

FR **Modèle TT 620**

1 Plaque à double foyer de 1.400/2.000 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 1.200 Watts.
4 Plaque de 1.500 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 6.500 Watts.

GB **Model VT TC 60.3**

1 1,200 watt hotplate.
2 700/1,700 watt double circuit hotplate.
3 1,400/2,000 watt double circuit hotplate.
4 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 6,100 watts.

DE **Modell VT TC 60.3**

1 Kochzone 1200 W
2 Zweikreis-Kochzone mit 700/1700 W
3 Zweikreis-Kochzone mit 1400/2000 W
4 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 6100 W

FR **Modèle VT TC 60.3**

1 Plaque de 1.200 Watts.
2 Plaque à double foyer de 700/1.700 Watts.
3 Plaque à double foyer de 1.400/2.000 Watts.
4 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 6.100 Watts.

GB **Model VT TC 60 PH**

1 1,200 watt hotplate.
2 1,800 watt halogen hotplate.
3 1,400/2,000 watt double circuit hotplate.
4 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 6,200 watts.

DE **Modell VT TC 60 PH**

1 Kochzone 1200 W
2 Halogen-Kochzone 1800 W
3 Zweikreis-Kochzone mit 1400/2000 W
4 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 6200 W

FR **Modèle VT TC 60 PH**

1 Plaque de 1.200 Watts.
2 Plaque halogène de 1.800 Watts.
3 Plaque à double foyer de 1.400/2.000 Watts.
4 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 6.200 Watts.

GB **Model TS 600**

1 2,100 watt hotplate.
2 1,800 watt hotplate.
3 1,200 watt hotplate.
4 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 6,300 watts.

DE **Modell TS 600**

1 Kochzone 2100 W
2 Kochzone 1800 W
3 Kochzone 1200 W
4 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 6300 W

FR **Modèle VTS 600**

1 Plaque de 2.100 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 1.200 Watts.
4 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 6.300 Watts.

GB **Models TR 620 and TZ 620**

1 700/2,100 watt double circuit hotplate.
2 1,800 watt hotplate.
3 1,500 watt hotplate.
4 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 6,600 watts.

DE **Modelle TR 620 und TZ 620**

1 Zweikreis-Kochzone mit 700/2100 W
2 Kochzone 1800 W
3 Kochzone 1500 W
4 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 6600 W

FR **Modèles TR 620 et TZ 620**

1 Plaque à double foyer de 700/2.100 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 1.500 Watts.
4 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 6.600 Watts.

GB **Models TR 640, TT 640 and TZ 640**

1 700/1,700 watt double circuit hotplate.
2 1,500/2,400 watt double circuit hotplate.
3 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 5,300 watts.

DE **Modelle TR 640, TT 640 und TZ 640**

1 Zweikreis-Kochzone mit 700/1700 W
2 Zweikreis-Kochzone mit 1500/2400 W
3 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 5300 W

FR **Modèles TR 640, TT 640 et TZ 640**

1 Plaque à double foyer de 700/1.700 Watts.
2 Plaque à double foyer de 1.500/2.400 Watts.
3 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 5.300 Watts.

GB **Model TT 630**

1 1,800 watt hotplate.
2 1,500/2,400 watt double circuit hotplate.
3 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 5,400 watts.

DE **Modelle TT 630**

1 Kochzone 1800 W
2 Zweikreis-Kochzone mit 1500/2400 W
3 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 5400 W

FR **Modèle TT 630**

1 Plaque de 1.800 Watts.
2 Plaque à double foyer de 1.500/2.400 Watts.
3 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 5.400 Watts.

GB **Model TT 600, TR 600 and TB 600**

1 2,100 watt hotplate.
2 1,800 watt hotplate.
3 1,200 watt hotplate.
4 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 6,300 watts.

DE **Modell TT 600, TR 600 und TB 600**

1 Kochzone 2100 W
2 Kochzone 1800 W
3 Kochzone 1200 W
4 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 6300 W

FR **Modèle TT 600, TR 600 et TB 600**

1 Plaque de 2.100 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 1.800 Watts.
4 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 6.300 Watts.

GB **Model TC 620**

1 1,400/2,000 watt double circuit hotplate.
2 1,800 watt hotplate.
3 1,200 watt hotplate.
4 1,500 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 6,500 watts.

DE **Modelle TC 620**

1 Zweikreis-Kochzone mit 1400/2000 W
2 Kochzone 1800 W
3 Kochzone 1200 W
4 Kochzone 1500 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 6500 W

FR **Modèle TC 620**

1 Plaque à double foyer de 1.400/2.000 Watts.
2 Plaque de 1.800 Watts.
3 Plaque de 1.200 Watts.
4 Plaque de 1.500 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 6.500 Watts.

GB **Model TR 735 AB**

1 1,800 watt hotplate.
2 900 / 1,950 / 2,700 watt hotplate.
3 1,200 watt hotplate.

* Residual heat indicator. (H)
* Maximum electric power: 5,700 watts.

DE **Modell TR 735 AB**

1 Kochzone 1800 W
2 Kochzone 900 / 1950 / 2700 W
3 Kochzone 1200 W

* Restwärme-Anzeige (H)
* Maximale elektrische Leistung: 5700 W

FR **Modèle TR 735 AB**

1 Plaque de 1800 Watts.
2 Plaque de 900 / 1.950 / 2.700 Watts.
3 Plaque de 1.200 Watts.

* Témoin de chaleur résiduelle. (H)
* Puissance électrique maximale: 5.700 Watts.

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.

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.

When the halogen heating elements are in operation, you should not look directly at them in case damage is caused.

Installation

Important

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

Positioning the hobs

Depending on the model to be installed, an opening with the dimensions shown in figure 2 will be cut into the unit's worktop.

The system for fixing the hob is intended for use with kitchen units with a thickness of 20, 30 and 40 mm. In the packaging of the models VTN DC, VT HDC2 and TC 620, there is a template included that is for use in sizing the space for these glass ceramic hob models.

To position the VS U and TS 600 hobs into the kitchen unit, the gap will need to be of the following size: length - between 560 and 580 mm; and width - between 480 and 492 mm. See the fiting hole's dimensions for each model on the "dimensions and characteristics" table of this manual.

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 hobs described in this manual can only be installed with Teka ovens. Models with no control knobs are only to be installed with Teka ovens and/or Teka control panels.

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

INSTALLATION WITH A CUTLERY DRAWER OR LOW CUPBOARD

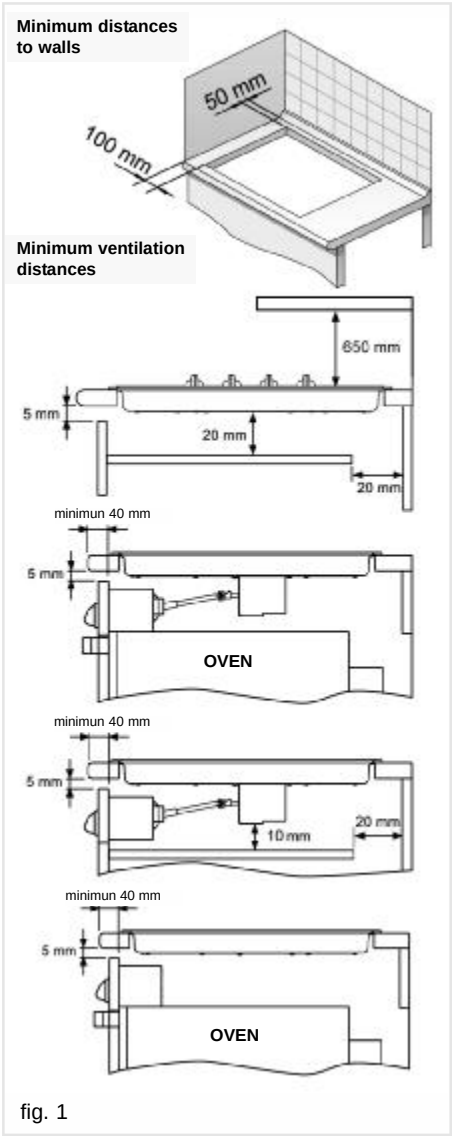
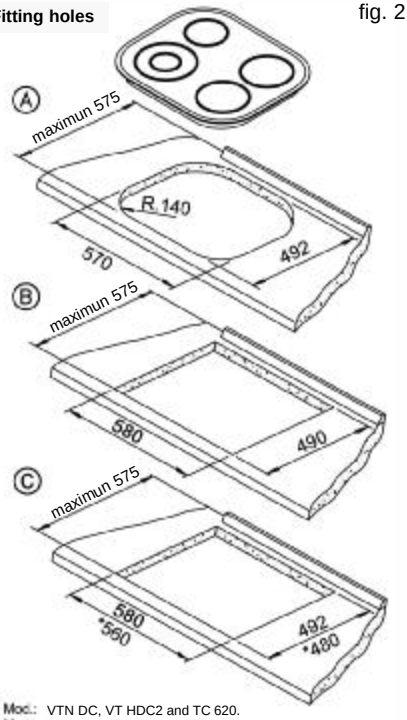


fig. 1

If you wish to have a cupboard or cutlery drawer beneath the hob, you should install a panel to separate them. This will prevent accidental contact with the hot surface of the body of the appliance.

The board should be installed 20 mm

Fitting holes fig. 2



Ⓐ Mod.: VTN DC, VT HDC2 and TC 620.
Ⓑ Mod.: TR 735 AB
Ⓒ Mod.: VS U*, VT CM, VT DUAL.1, VTC HDC2, VTC B, VTC DC, VR 622, TS 600*, TR 640, TR 620, VT TC 60.3, VT TC 60 PH, TT 620, TZ 640, TZ 620, VT CM INOX HALOGEN, TT 630, TT 600, TB 600, TT 640, TZ 640 and TR 600

below the bottom of the hob and an empty space of at least 20 mm should be left at the back of the cupboard. As an alternative to this type of panel, you can install a detachable protective cover to the bottom of the hob, which can be obtained from our Technical Services using the reference indicated.

Protective cover

Ref.	Models
81253177	TS 600, TT 600, TB 600, TR 640, TZ 640, TT 640, TZ 620, TR 620, TZ 640, TT 630, TR 600 and TR 735 AB
81253176	VT TC 60.3, VT TC 60 PH, TT 620 and TC 620

⚠ **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.**

⚠ **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 100ºC.**

⚠ **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 or the control panel

See the corresponding manual.

The oven's placement should be as shown in your instruction manual, and the manual should also be referred to when connecting the electricity. Before accessing the inside of the appliance, the appliance should be disconnected from the power.

Fixing the hob (see figs. 3 and 4)

When the gap has been properly sized, the sealing washer should be put on the lower part of the cooker. With models VR 622, TR 620, TZ 620, TR 640, TT 640, TZ 640, TT 600, TB 600, TR 600, TT 630 and TR 735 AB

the washer will be stuck to the lower face of the glass.

Silicone should not be applied between the glass and the unit worktop because if it becomes necessary to remove the cooker from its position, the glass could break when trying to detach it.

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

For worktop thicknesses of 30 mm. or less, use the self-tapping screws (M5) that are provided as a fastening accessory - put them into the clip's round hole. This hole will be threaded as the screw is inserted into it, and this should be done before fixing the clip to the worktop.

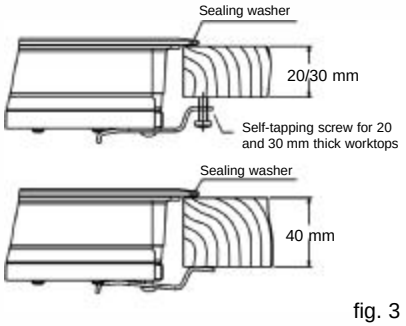


fig. 3

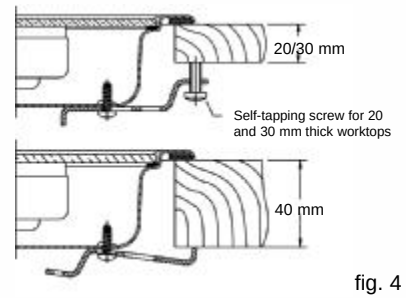


fig. 4

The clips and the sealing washer are provided, and can be found in the packaging.

Connecting the gas

Model VT DUAL.1

Connecting the hob to the gas mains should be done in compliance with the current installation standards and/or 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 Ø 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 Kgf * cm 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./cm^2. 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 electric 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 the VT CM hob model ever needs to be changed, it should be replaced by TEKA's official service.

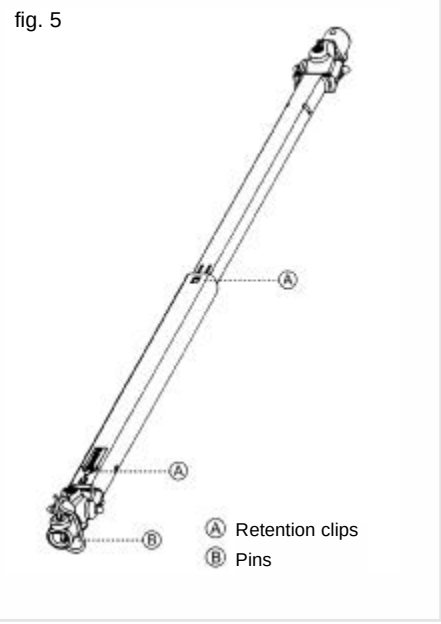
The input cable should not be in contact either with the body of the hob or with the body of the oven, if the oven is installed in the same unit.

Joining the hob to the oven or the control panel.

For this purpose, four cardan telescopic shafts are included with the hob. (See fig. 5). The way to join them is as follows:

1 Turn off the electricity.
2 Detach the cardan telescopic shafts by pressing on the retention clip (A), where it says PUSH, with a slim screwdriver, and pull the extension out a few centimetres.
3 Remove the four pins from the ends (B).

fig. 5



4 Put the oven part-way into its space, taking care not to drag the cardan telescopic shafts coming from the hob, and leaving enough space to put in the other ends of the telescopic shafts into the shafts in the rear part of the control panel, and then replace the pins. (See fig. 5)
5 To make the electric connection between the two appliances, attach the hob's connector to oven's connector.
6 Complete the definitive positioning of the oven, ensuring that the cardan telescopic shafts are firmly in position and that the telescopic pipes are well-aligned when inserted so that sliding is quite simple.
7 Position the controls on the front of the oven.
8 To operate the control knobs, they first have to be pressed in, and then turned in order to release the safety device.

Rear view of the Control Panel:

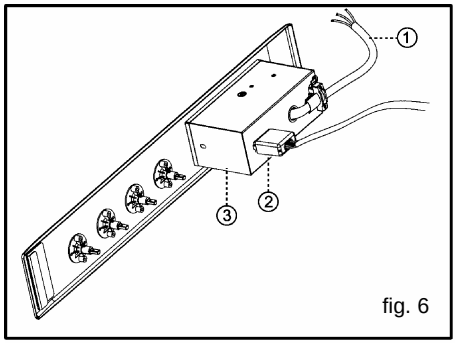


fig. 6

① Flexible supply cable
② Connector
③ Protective box for electrical assembly

If the cardan telescopic shafts are too short, extensions can be added (not provided, but available as an accessory). These are added by pressing, and they are fixed by the cover that is included.

Gas conversion

Model VT Dual. 1
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 a qualified technician.

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 care to press the injector down firmly so that there is no leakage.
3 Replace the grid and burners that were previously removed.

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

1 Take the oven or the control panel out so that you can access the gas taps.
2 Turn the burners on to their minimum.
3 Use a slim, grooved screwdriver to turn the screw located to the right 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	116	85
Semi-rapid	97	97	66

Ø injector expressed in 1/100 mm.

Technical information

Dimensions and Characteristics

Models	VTN DC	VS U	VTC B	VT HDC2	VTC HDC2	VT CM	VR 622	VTC DC	VT DUAL.1	VTC 521
Hob dimensions										
Height (mm)	120	120	120	120	120	85	120	120	163	120
Length (mm)	590	600	600	590	600	600	600	600	600	600
Width (mm)	510	510	510	510	510	510	510	510	510	510
Dimensions of the placement in the unit										
Length (mm)	570	560	580	570	580	580	580	580	580	580
Width (mm)	492	480	492	492	492	492	492	492	492	492
Depth (mm)	115	113	115	115	115	60	115	115	117	115
Configuration										
Double radiant hotplate 700/2100W circuit	1						1	1	1	1
Double radiant hotplate 700/1700W circuit				1	1					
Double radiant hotplate 1400/2000W circuit				1	1					
2100W radiant hotplate			1				1			
1800W halogen radiant hotplate				1	1					
1800W radiant hotplate	2	2	1			2		2		1
1500W radiant hotplate							2			
1200W radiant hotplate	1	2	2	1	1	2		1	1	2
3 kW rapid burner									1	
1.75 kW semi-rapid burner									1	
Electrics										
Nominal Power (W) for 230 V*	6.900	6.000	6.300	6.700	6.700	6.000	7.100	6.900	3.300	6.300
Supply voltage (V)	SEE THE APPLIANCE'S RATING PLATE									
Frequency (Hz)	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60
Gas										
Power Maximum (kW)									4,75	

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

Models	TR 640 TZ 640 TT 640	TS 600	TR 620 TZ 620	TT 620	VT TC 60.3	VT TC 60 PH	TT 600 TR 600 TB 600	TT 630	VT CM INOX HALO-GEN	TC 620	TR 735 AB
Hob dimensions											
Height (mm)	67	67	67	67	65	65	67	67	85	65	67
Length (mm)	600	600	600	600	600	600	600	600	600	590	700
Width (mm)	510	510	510	510	510	510	510	510	510	510	540
Dimensions of the placement in the unit											
Length (mm)	580	560/580	580	580	580	580	580	580	580	570	560
Width (mm)	492	480/492	492	492	492	492	492	492	492	492	490
Depth (mm)	63	63	63	63	60	60	63	63	60	60	63
Configuration											
Double radiant hotplate 1500/2400 W circuit	1							1			
Triple radiant hotplate 900/1950/2700W circuit											1
Double radiant hotplate 700/2100W circuit			1								
Double radiant hotplate 700/1700W circuit	1				1						
Double radiant hotplate 1400/2000W circuit		1		1	1	1				1	
2100W radiant hotplate							1				
1800W halogen radiant hotplate						1			1		
1800W radiant hotplate		1	1	1			1	1	1	1	1
1200W radiant hotplate	1	2	1	1	2	2	2	1	2	1	1
1500W radiant hotplate			1	1						1	
Electrics											
Nominal Power (W) for 230 V*	5.300	6.300	6.600	6.500	6.100	6.200	6.300	5.400	6.000	6.500	5.700
Supply voltage (V)	SEE THE APPLIANCE'S RATING PLATE										
Frequency (Hz)	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60	50-60

* For voltages other than 230 V please consult the rating plate

Technical details

CHARACTERISTICS COMMON TO ALL MODELS

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

CHARACTERISTICS OF THE VT DUAL.1

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

⚠ **The intense and prolonged use of the appliance may call for complementary ventilation, such as opening a window, or more efficient ventilation such as increasing the power of the mechanical ventilation if this exists.**

📖 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
France	II2E+3+
United Kingdom	II2H3+
Greece	I3+
Italy	II2H3+

Table 3

Burner			Rapid	Semi-rapid
Nominal Calorific Consumption	KW	mbar	3	1,75
Nominal Consumption*	G-20 (Nm^3/h)	20	0,29	0,17
	G-25 (Nm^3/h)	25	0,33	0,19
	G-30 (Kg/h)	29	0,22	0,13
	G-31 (Kg/h)	37	0,21	0,13
Reduced calorific consumption	kW		0,70	0,40
Performance	%		>52	>52

* Consumption over Gross Calorific Value (H_s)

Use and Maintenance

Special requirements before first use

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.

Touch control user instructions

CONTROL COMPONENTS (figs. 7, 8 and 9)

1 On/off sensor.
2 Hotplate selection sensors.
3 Power and/or residual heat indicators (also shows that blocking is activated on models shown in figure 8).
4 Reduce power/time sensor (less).
5 Increase power/time sensor (more).
6 Select double circuit (double hotplate) sensor.
7 Select timer/ counter sensor (models VT TC 60 PH, TR 640, TT 640, TZ 640, TC 620 and TR 735 AB).
8 Clock indicator (models VT TC 60 PH, TR 640, TT 640, TZ 640, TC 620 and TR 735AB).
9 Blocking (the other sensors) sensor (except on models shown in fig. 7 and 9).
10 Light indicating the hotplate's double circuit is on (only adjacent to double circuit hotplates). On Triple circuit hotplates there is a second light.
11 Light indicating the hotplate clock is on (models VT TC 60 PH, TR 640, TT 640, TZ 640, TC 620 and TR 735 AB).
12 Blocking activated indicator light (on models shown in fig. 7 and 9).
13 Decimal point on indicators:
Light on: Hotplate controllable.
Light off (switched off): Hotplate blocked.

* Only visible when in operation.

Models VT TC 60.3 and VT TC 60 PH

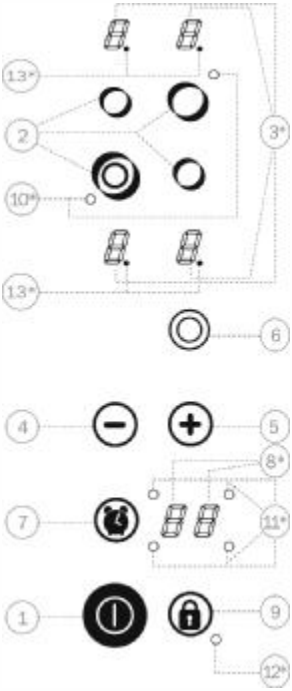
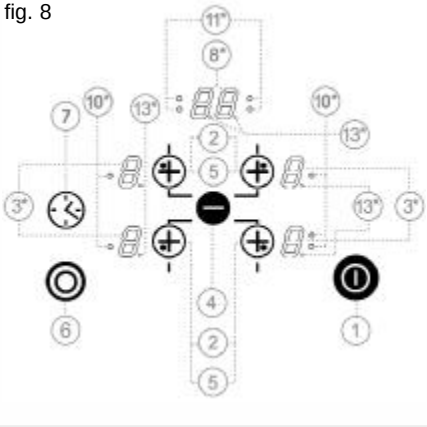


fig. 7

Models TT 630, TT 600, TB 600, TC 620, TR 600 and TR 735 AB

fig. 8



Models TS 600, TR 640, TT 640, TZ 640, TR 620, TZ 620 and TT 620

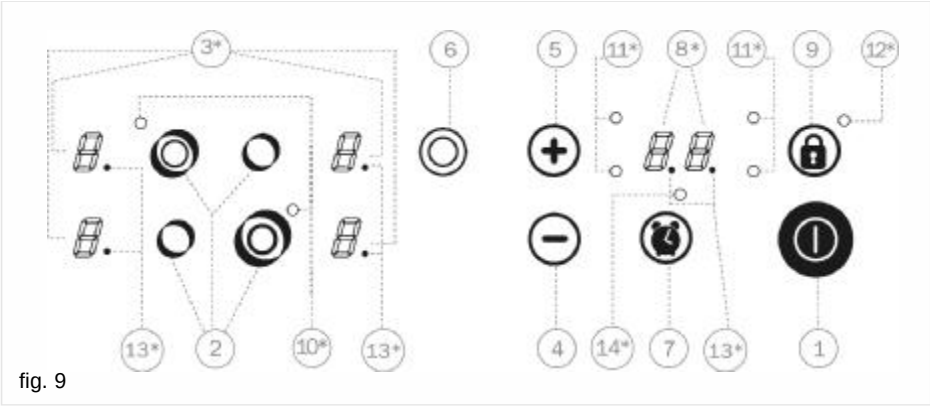


fig. 9

The controls are all operated by using the sensors, each of which has an indicator associated with it. There is no need to apply pressure to the glass on the sensor you wish to use - the function is activated simply by touching it with your fingertip.

Each action is confirmed by a beep.

SWITCHING ON THE APPLIANCE

1 Touch the On sensor ⏻ (1) for at least a second.

The touch control is activated and an 0 appears on all the power indicators (3) and the decimal point (13) flashes on and off.

The operation below must be carried out within 10 seconds (20 seconds on the models TT 600, TT 630, TB 600, TR 600, TC 620 and TR 735 AB), or the touch control will automatically switch off.

SELECTING THE HOTPLATE TO BE SWITCHED ON

Once the touch control has been activated using the sensor ⏻ (1), hotplates can be freely turned on.

1 Touch the chosen hotplate's sensor (2). A 0 appears on the corresponding power indicator (3), and the decimal point (13) comes on to show that the hotplate is selected (ready to be controlled).

2 Using sensor ⊕ or ⊖ select the power that you want (4/5).

On models TT 600, TT 630, TB 600, TR 600, TC 620 and TR 735 AB, the sensor ⊕ has a double function: to select the hotplate (first press) and to increase the power (touch when the hotplate is already switched on).

The power sensor needs to be touched within 5 seconds after choosing the hotplate, or the hotplate will switch off and will have to be reselected.

Sensors ⊕ and ⊖ are repetitive, so if you keep your finger on them, they go up or down in 0.5 second intervals.

Only one hotplate can be selected at a time (2), which means that only one decimal point (13) will be lit up.

⚠ **Please note:**
To do anything with a hotplate, it needs to be selected. When you want to use a hotplate, check that the corresponding luminous point (13) is lit up. If after the hotplate has been selected you touch its sensor again, it will be blocked in the power position that was set (except on models shown in figure 8).

To turn a hotplate up to full power quickly: Once the hotplate has been selected, touch sensor ⊖ (4) once, and the hotplate will be switched on to full power.

SWITCHING OFF THE HOTPLATE

1 The hotplate must have already been selected. The corresponding decimal point has to be lit.

2 Use sensor ⊖ (4) to decrease the power to level 0. The hotplate will automatically switch off.

To turn it off quickly: By touching sensors ⊖ and ⊕ (4/5) simultaneously, the hotplate will be turned off quickly.

RESIDUAL HEAT INDICATOR

On the hotplate's power indicator, a H will appear when the surface of the glass in this area reaches a temperature at which there is a risk of burning. When this risk no longer exists, the indicator light will go out (if the hob is disconnected), or a 0 will show if the hob is still connected.

Switch the hotplate off before you have finished cooking if you wish to take advantage of the residual heat and thus save electricity.

⚠ **Please note: If there is a power cut while the H is turned on, and then the power comes straight back on again, the residual heat indicators will not come back on even if the cooking surfaces are still hot. You should bear this in mind.**

SWITCHING THE APPLIANCE (TC) OFF

The appliance can be switched off at any time by touching the general on/off sensor ⏻ In Standby mode, a H will appear in the areas that are hot. None of the other hotplate displays will light up.

Double and triple Circuit Hotplates (except on the TS600, TB 600, TR 600 and TT 600)

Double and Triple circuit hotplates offer the option of using either the inside ring or the outside rings as well, depending on the size of the pan.

CONNECTING / TURNING ON THE DOUBLE AND TRIPLE HOTPLATES

1 The corresponding hotplate has to be selected - the decimal point (13) has to be lit up.

2 Select the power you want (between 1 and 9) using sensor ⊖ or ⊕ (4/5).

3 Touch the double hotplate sensor ◎ (6) to activate the second ring. When the pilot (10) comes on, it is in operation.

4 On the model TR 735 AB, if you want to activate the third ring you may touch the sensor ◎ (6) again. Then the second pilot (10) will light.

Models TT 630 and TC 620:

The double circuit may be activated or deactivated by touching the sensor ◎ (6)

at any time, providing the hotplate is switched on.

DISCONNECTING / TURNING OFF THE DOUBLE HOTPLATE

1 The hotplate that you want to disconnect has to be already activated. The decimal point (13) has to be lit.

2 Touch the double hotplate's sensor (6). The pilot (10) will go off, and the outside ring will be disconnected.

DISCONNECTING / TURNING OFF THE TRIPLE HOTPLATE (MODEL TR 735 AB)

1 Touch the double hotplate's sensor (6). The first pilot (10) will go off, and the third ring will be disconnected.

2 If you touch the double hotplate's sensor (6) again, the second pilot (10) will go off and the second ring will be disconnected also. Only the inner circuit will be on.

Blocking the Hob's Sensors

To avoid the controls being tampered with, you can block the entire unit, except for the on/off sensor, using the blocking sensor (9) (except on models TT 600, TB 600, TT 630, TR 600, TC 620 and TR 735 AB - see next section). This feature is useful as a child-safety device. When blocking is activated, the pilot (12) is lit.

If you use the on / off sensor to turn the appliance off when blocking is activated, the appliance will still be blocked when you turn the appliance back on again.

SAFETY FUNCTION (only models TT 600, TB 600, TR 600, TT 630,TC 620 and TR 735 AB)

The safety function can be activated after the hob is connected. To do so, touch sensor (1) to activate the touch control. Immediately touch sensor (4) for five seconds. An L (for 'Locked') will appear in the displays. After a few seconds the touch control will be switched off. If the cooking area is hot, an L and an H will appear alternately on the corresponding display.

This needs to be done within 5 seconds after the touch control is activated, with no sensor other than those indicated being touched during that time, or the blocking will not be carried out.

The electronic control will remain blocked until the user unblocks it, even after the control is disconnected using the on/off sensor or when restarting after there has been a power cut.

Unblocking in order to cook (only on models shown in figure 8)

To unblock the control and use it, touch sensor (1) to activate the touch control. Immediately, and simultaneously, touch the two (5) sensors on the right or, on model TR 735 AB, the two sensors situated on the left. The L vanishes from the display and an 0 appears with the lower point flashing, or a H and an 0 appear alternately if the corresponding hotplate is hot, and the hob will be ready to use for cooking. When you disconnect the control with the on/off sensor (1) the blocking function will be reactivated and will reappear the next time the touch control is activated.

Cancelling the blocking function

Blocking can be permanently deactivated

by touching sensor ⊖ for 5 seconds immediately after activating the touch control. This should be done within 5 seconds after activating the touch control with the on/off sensor ⏻ (1), and the blocking function will be cancelled and the control disconnected. If this is not done properly, the touch control will remain blocked and after 20 seconds will disconnect.

The blocking has been deactivated. When the sensor is reactivated with the on/off sensor ⏻ (1), the hob will be ready to be used for cooking.

Disconnection for safety purposes

If one or more areas have, in error, not been switched off, the unit automatically disconnects after a certain length of time (see table 4).

When this safety disconnection has taken place, a 0 appears if the temperature on the surface of the glass is of no danger to the user, or a H appears if there is, indeed, a risk of burning.

Table 4

Power Selected	Maximum Operating Time (In hours)
1 and 2	6
3 and 4	5
5	4
6, 7, 8 and 9	1,5

To use the appliance again, use the on / off sensor ⏻ (1) to switch it off, and then switch it back on again.

Remote Cooking (Starting cooking automatically)

This feature enables you to do your cooking while you yourself are not present. The touch control pre-programs the selected hotplate to full power and then decreases it to the power you have chosen after a certain length of time (see table 5).

Table 5

Power Selected	Start Automatic Cooking Feature (Time in mins.)
1	1
2	3
3	4,8
4	6,5
5	8,5
6	2,5
7	3,5
8	4,5
9	---

SWITCHING ON REMOTE COOKING

1 Activate the hotplate you wish to use (2).

2 Select power 9 and then touch sensor ⊕ The power light will flash on and off, alternating between 9 and A; now use sensor ⊖ to lower it to the constant cooking level you want - 6, for example. The indicator light will flash on and off, alternating between 6 and A.

Example:

You want to cook at power level 6 and begin with rapid heating. Select power 9, touch sensor ⊕ again and the power indicator will flash on and off, alternating between 9 and A, then decrease it to power 6 using sensor ⊖. The system will keep the hotplate at power 9 (maximum) for 2.5 minutes, flashing on and off alternately between 6 and A, then (after 2.5 mins.) it will automatically decrease to constant cooking level 6.

MODIFYING THE POWER LEVEL DURING REMOTE COOKING

1 The hotplate must have already been selected. The corresponding decimal point has to be lit. (13)

2 Use sensor ⊖ or ⊕ to change the power level (4/5).

When increasing the power using the sensor ⊕ (5) the time that has already elapsed is taken into account.

Example:

You have selected power 1 (1 minute's remote cooking) and after 30 seconds you change it to 4 (6.5 minutes). The remote cooking time will be 6 minutes (6.30 minus 0.30). When you use sensor (4) to alter the power, remote cooking automatically disconnects.

DISCONNECTING REMOTE COOKING

When at least 10 seconds have elapsed since activating remote cooking:

1 The hotplate must have already been selected. The decimal point (13) has to be lit.

2 Touch the ⊖ sensor (4). The remote cooking function is deactivated.

Timer Function

This feature enables you to do your cooking while you yourself are not present: The selected hotplate will switch off automatically when the time you have chosen elapses.

When no hotplate is programmed, the clock can be used as a counter for counting down (see the section "The clock as a counter").

MODELS VT TC 60 PH, TR 640, TT 640 and TZ 640

Switching on the clock

1 The hotplate that is to be controlled must have already been selected. The corresponding decimal point (13) has to be lit.

⚠ **Do not try to time a hotplate that has not been selected, as it will not switch off when the time you have chosen elapses.**

2 Select a power level between 1 and 9 for the hotplate that has been selected.

3 Touch the clock sensor ⏰ (7). The indicator (8) shows 00.

4 Use the ⊕ or ⊖ sensors (5/4) to select the time you wish to set (from 1 to 99 minutes).

The clock will, after just a few seconds, begin to monitor the time automatically. The monitoring indicator light that corresponds to the hotplate that is being timed (11) will come on.

⚠ **Please note: The timer can only be used for one hotplate. More than one hotplate cannot be timed simultaneously.**

You can keep your finger on the ⊕ or ⊖ sensors (5/4) to make the minutes pass by automatically and choose your selection more quickly.

Changing the programmed time

The time that you have set can be changed subsequently, if you so wish.

1 The hotplate that is to be controlled must have been already selected. The corresponding decimal point (13) has to be lit.

2 Touch the clock sensor (7).

3 Use the or sensors (5/4) to alter the time.

Disconnecting the clock

When the time that was programmed for the hotplate elapses, a series of beeps will sound for at least a minute.

To stop the beeping, touch any sensor. The hotplate will now be disconnected.

If you wish to stop the clock before the time that you programmed has elapsed:

1 The hotplate that is to be controlled must have already been selected. The corresponding decimal point (13) has to be lit.

2 Touch the clock sensor (7).

3 Use sensor (4) to reduce the time. The clock will have been cancelled, but the hotplate will still be active until you switch it off.

Switching off rapidly

1 The clock must have already been selected. The corresponding decimal point (13) has to be lit.

2 Touch sensors and (5 and 4) simultaneously and the clock will be disconnected. The clock's indicator will stay turned on, but it will serve no purpose.

MODEL TC 620 AND TR 735 AB

On these models, you can use the clock as a counter for periods of between 1 and 99 minutes, and as a hotplate timer for times of between 1 and 99 minutes. All the cooking areas can be programmed independently and simultaneously.

Timing a hotplate

1 The cooking area that is to be timed has to be selected. The corresponding decimal point (13) has to be lit.

2 Select a power level of between 1 and 9 using the or sensors (5-4).

3 Touch the clock sensor (7). The decimal point (13) of the time indicator (8) (which shows 00) will come on, and it will flash on and off along with the control indicator (11) of the corresponding area.

4 Touch the clock sensor (7) again to increase the value of the time you wish to set, or (4) to decrease it (from 1 to 99 minutes). You can keep your finger on the or sensors (7/4) to make the minutes pass by automatically and make your selection more quickly.

The clock will begin to control the time automatically. The control indicator (11) that corresponds to the timed area will then stay lit up.

When the chosen time elapses, the timed area will disconnect and the clock will sound a series of beeps for several seconds. The time indicator will show 00 and this will flash on and off, along with the control indicator for the area that has disconnected.

If the cooking area that has been switched off is hot, its indicator will show a H, otherwise it will show a 0. Touch any sensor to disconnect the beeping signal.

When more than one cooking area is being timed simultaneously the time indicator will, by default, show the cooking time remaining in the area that will disconnect first. If you wish to check the cooking time remaining in another area, touch the area's selection sensor - for a few seconds the indicator will show the remaining cooking time for that area.

Changing the programmed time

The time that you have set can be changed subsequently, if you so wish.

1 The hotplate being timed must have already been selected. The corresponding decimal point (13) has to be lit.

2 Touch the clock sensor (7). The decimal point (13) will come on.

3 Use the or sensors (7/4) to alter the time.

Disconnecting the clock

If you wish to stop the clock before the programmed time has elapsed:

1 The hotplate being timed must have already been selected. The corresponding decimal point (13) has to be lit.

2 Select the clock sensor (7). The decimal point (13) will come on.

3 Use sensor (4) to reduce the time down to 00. The clock is cancelled but the hotplate will continue to be active until you switch it off.

Switching off rapidly

1 The hotplate being timed must have already been selected. The corresponding decimal point (13) has to be lit.

2 Select the counter sensor (7). The corresponding decimal point (13) has to be lit.

3 Touching the and sensors (7 and 4) simultaneously cancels the remaining time.

You can also turn off the hotplate being timed without the programmed time having elapsed. In this case, the timer will switch off too.

The Clock as a Countdown Counter (models VT TC 60 PH, TR 640, TT 640, TZ 640, TC 620 and TR 735 AB)

Whenever the clock is not being used with a cooking area, it can be used as a counter. To do this, you use the clock without selecting an area

CONNECTING THE COUNTER

When the appliance is switched off.

1 Touch the On sensor (1).

2 Before using any hotplate, touch the clock sensor or (7). All the control indicators (11) are switched off.

3 Use the sensors or (5/4) to input the time you want, or use the sensors or (7/4) on TC 620 model.

When the programmed time elapses, a series of beeps will sound for several seconds. To switch these beeps off, touch the sensor or (7).

DISCONNECTING THE COUNTER

If you wish to stop the counter before the programmed time has elapsed:

1 Select the counter sensor or (7). The decimal point (13) will come on.

2 Use sensor (4) to reduce the time to 00. The clock is cancelled.

SWITCHING OFF RAPIDLY

1 Select the counter sensor or (7). The decimal point (13) will come on.

2 Touch sensors and (5 and 4) simultaneously to disconnect the counter, or sensors or (7/4) on the models TC 620 and TR 735 AB.

⚠ **Always keep the area for controlling the cooking areas empty and dry.**

⚠ **When any problem concerning the controls arises that is not covered in this manual, you should disconnect the appliance and contact TEKA's technical service.**

Power surges

When the touch control system undergoes a power surge of the type which may occur within electricity supply networks, the hotplates will disconnect and a continuous, intermittent beeping will sound. One of the following messages will appear intermittently on the hotplates' displays *.

2E Er
5r or 25

* On models TR 640 and TZ 640 the digit E will not appear, since these models only have three power indicators for the hotplates.

When normal power resumes, the beeping and the display message will cease, while the hotplates will remain disconnected and the residual heat indicator H will appear in the displays where the hotplates were in use before the surge occurred. From this point, the hob can be used again.

The touch control will detect such power surges whenever the hob is connected to the mains, even if it is not being used at that particular time, so the alarm above may be activated even when the touch control is switched off.

⚠ **Abnormally high power surges can cause the control system to malfunction (as with any type of electrical appliance).**

Operating the glass ceramic hotplates

Each of the glass ceramic hob's heating elements is connected to a power regulator that controls the operating and stoppage time of each of them (more or less heat). (See fig. 10)

Each power regulator control knob has numbering from "0" to "12".

The hob with the integrated controls (model VT CM) has the numbering on the glass. (See fig. 11).

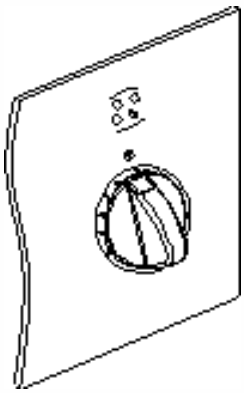


fig. 10

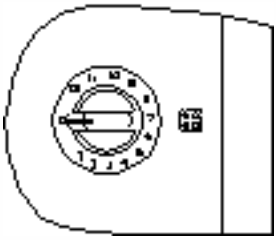


fig. 11

At postion “0” the hob does not operate, at position “1” there is not much operating time but a great deal of stoppage time. With the remaining control knob positions, the operating time increases while the stoppage time decreases, until at position “12” where operation is continuous, only cutting off when the warm hotplate’s thermostat cuts in to turn off the power when the maximum permitted temperature is reached.

DOUBLE CIRCUIT INSTRUCTIONS

The double circuit heating elements are hotplates made up of two mutually independent heating elements, and they are controlled by a power regulator that allows the smaller, inside ring to be turned on, or both inside and outside at the same time. To only have the inside ring turned on, turn the control knob clockwise and set it to the

position you require. To turn on the whole hotplate, set the control to position “12” and go on turning, gently, until it goes past “0” and you hear a “CLICK”. Then set the control to the position required. When the whole hotplate is turned on, and you only want to have the smaller ring working, set the control to ZERO and then turn it on again.

Whether only one ring is turned on, or both, you can regulate the temperature by setting the control to intermediary positions, just as with the normal and halogen hobs described in the previous paragraph.

With double circuit regulators, when the control is set to “0” it may only be turned clockwise, as there is a catch which prevents you moving from “0” to “12” and vice-versa.

Before turning on one of the hob’s heating elements, you should identify the corresponding control. To this end, it is shown beside each control which heating element it corresponds to.

The amber indicator light at the front of the controls shows that one or more heaters is in operation. The indicator light is situated below the glass on the model VT CM.

RESIDUAL HEAT INDICATORS

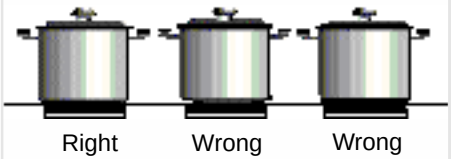
When a heating area reaches a temperature of more than 60±15ºC the corresponding residual heat indicator comes on, and stays on - even if the control is set to zero - until the temperature drops. However, special attention should be paid to the temperature of the cooking area because there is a possibility, albeit remote, that the indicator will fail and that the temperature in that area will not be shown.

Advice on using the glass ceramic 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 12 shows how pans that are dented or concave have a

fig. 12



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-resistent 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 care

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

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

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 scaper 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 inadequate 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.

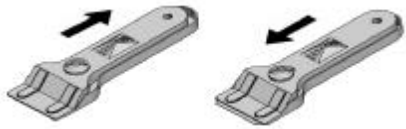
⚠ **Take great care when using the glass scraper. The blade can cause injury!**

⚠ **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. 13).**

Using the scraper fig. 13



Protected blade Unprotected blade

⚠ **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

Clean dirt off using a damp cloth or 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 scourers or hard synthetics.

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: due to dirt which may have got into the gas taps and built up there) you should, for your own safety, get quickly in touch with technical assistance in order to resolve this fault.

Model VT DUAL.1 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.
* Make sure that the control corresponds to the burner you want to turn on - the control panel and the upper part of each burner shows which control belongs to which burner. Press the control knob (figure 14) and at the same time turn it anti-clockwise to the maximum position (the big flame). 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).

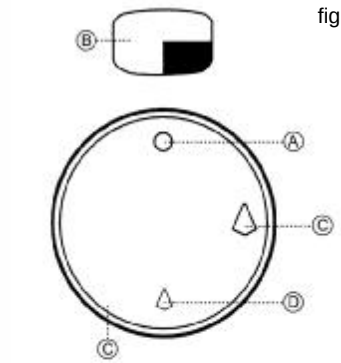
If a gas smell is noted, the gas intake to the hob should be shut off and the room ventilated. The gas installation and the hob should also be checked by a specialised technician.

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 **120 mm.** should be used. If you wish to use a smaller pan, it should be placed on the semi-rapid burner.

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

fig. 14



Ⓐ Control index
Ⓑ 'Burner in operation' indicator
Ⓒ Maximum position
Ⓓ Minimum position

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.**

Suggestions for using the burners effectively

* 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 fig. 15)

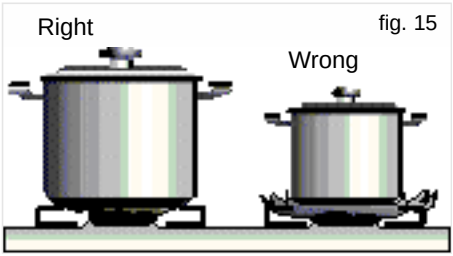


fig. 15

* 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 turned on, they should not be exposed to strong draughts. As well as the loss of calorific power, the flame could go out which would mean that gas would escape and could cause an accident. This should be borne in mind when burners are operating at their minimum power, especially.
* If the burner makes the pans smoky, or if the tip of the flame is yellow, the burner should be cleaned. If this problem persists after cleaning, contact the Technical Assistance Service.
* 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 resistent 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 - 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 that have lengthy contact with the enamel surfaces.
* 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.

* Steam-based appliances should not be used to clean the hob.

Mantaining the VT DUAL.1

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.

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
FOR ALL THE MODELS:		
Neither the hotplates nor the pilot lights are working		
	The cable is not connected to the mains	Connect the cable to the mains
Message ER 25 and the beeping signal		
	Surges in the electricity supply network	Contact the Technical Service
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.
MODELS TT 600, TT 630, TB 600, TR 600, TC 620 and TR 735 AB:		
Message ER 21 on the control and subsequent disconnection		
	If, whilst cooking, the temperature of the control electronics gets too high, it will disconnect to avoid damage. Overheating problems only occur while cooking under extreme conditions of use (cooking for a long time at full power).	Leave the hob to cool down for a few minutes. If the problem persists, check that installation was performed in compliance with the instructions in this manual.
Message ER 03 on the control and the beeping signal. Control disconnection		
	There is an object or liquid covering up the touch control.	Remove the object or liquid that is covering the touch control.
A L appears on the control and it does not work		
	The control is blocked.	Follow the instructions to unblock the control.

Fault	Possible cause	Possible solution
VT DUAL.1		
The gas burners are not lighting		
	Gas is not coming through to the hob	Check that the gas cylinder tap is properly positioned and open
		If it is piped gas, open the gas tap
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 injector holder or injector without using anything which could damage or alter the diameter of the gas outlet opening