

# Tecnolec

## DUO EC 3

DOUBLE OVEN  
ELECTRIC COOKER

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### *Operating Instructions*

*Before operating this cooker,  
please read these instructions carefully*

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# Introduction

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## INTRODUCTION

Congratulations on your purchase of this **TECNOLEC electric cooker** which has been carefully designed and produced to give you many years of satisfactory use.

Before using this appliance it is essential that the following instructions are carefully read and fully understood.

We would emphasize that the installation section must be fully complied with for your safety and to ensure that you obtain the maximum benefits from your appliance.

# Installation

## MOUNTING THE LID

Insert the bayonets B of the lid in the holes H on the cooktop (see fig. 1).

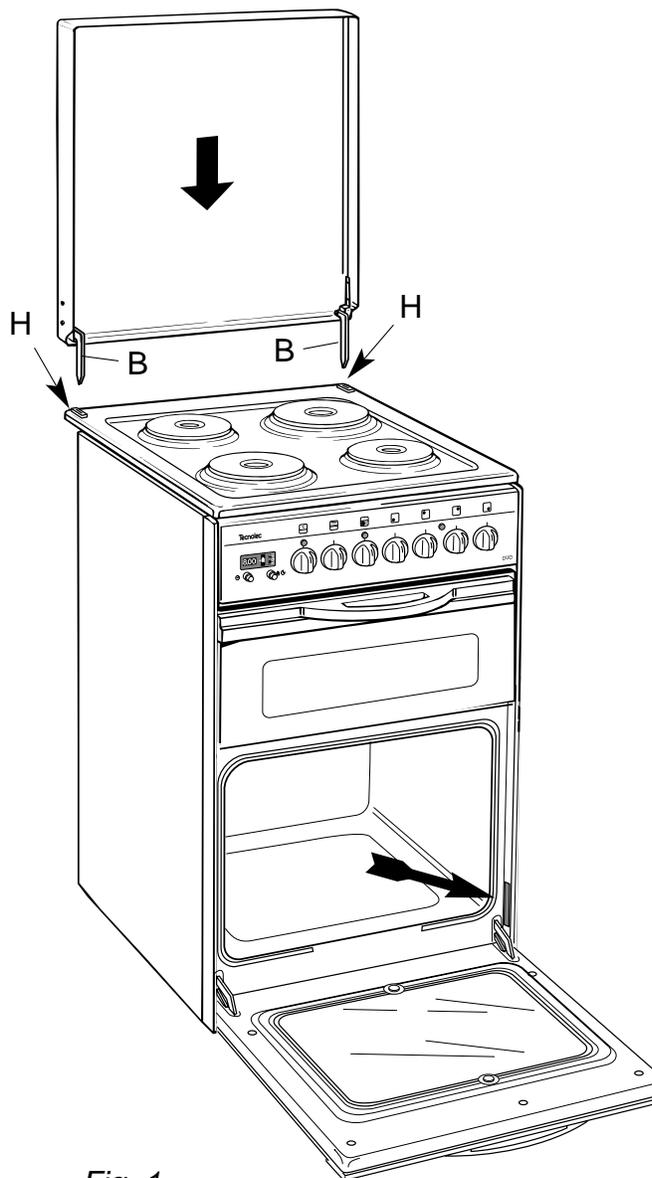


Fig. 1

# Installation

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## INSTALLATION

All electrical wiring must be in compliance with the appropriate IEE regulations and carried out by a qualified electrician.

The cooker must be supplied via a suitable double pole isolating switch placed in a readily accessible position adjacent to the oven.

Each cooker is equipped with a data plate (see fig. 1) indicating the rated input and voltage at which the oven should operate.

Before installing the cooker the electricity must be turned off.

The electrical connections must be connected to the terminal block as detailed opposite. A cable of the correct rating of this appliance must be used type H05 RR-F section 4 mm<sup>2</sup>.

Cable must be able to withstand a temperature rise of 75°C above ambient temperature.

## TECHNICAL DATA

230 Volts AC - 50 Hz

### Static top oven

– Top element	0.7 kW
– Bottom element	1.1 kW
– Grill element	2.1 kW

### Fan Bottom Oven

– Fan element	2.5 kW
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### Maximum power rating

– Top oven	2.1 kW
– Bottom oven	2.5 kW

### Hotplate

– Front left	2.0 kW
– Back left	1.0 kW
– Back right	1.5 kW
– Front right	1.0 kW

### Oven lamp

	15 W
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300 °C, miniature edison screw

<b>Maximum rated power</b>	10,155 W
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# Installation

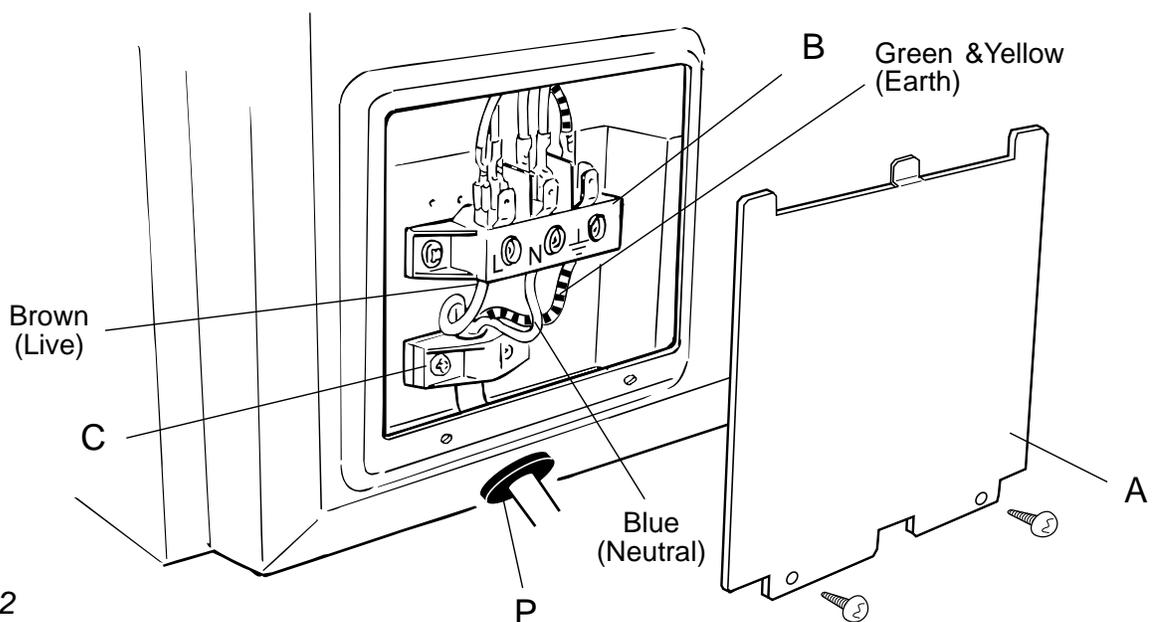
## CONNECTING THE MAINS CABLE

- Remove the two screws securing the cover plate A behind the cooker.
- Remove the screw C from the cable clamp.
- Insert the mains cable (type H05 RR-F) of minimum 4 mm<sup>2</sup> section into the cable protector P.
- Connect the phase and earth cables to the mains terminal connection block B.

⏏ EARTH  
N NEUTRAL  
L LIVE

### **IMPORTANT: This appliance must be earthed.**

- Refit the cable clamp so that it clamps the outer sleeving of the cable.
- Refit the cover plate A.



# Installation

## LOCATION

This appliance is designed with type “X” protection with regard to overheating of surrounding surfaces.

The adjacent cabinets must be able to withstand a temperature rise of 75 °C.

## BEFORE USE

Please ensure that all packing has been removed from the appliance before switching on.

## PREPARING THE OVEN

Clean the upper and lower ovens thoroughly before using it for the first time; use water and soap, then rinse carefully.

Hook the lateral frames (fig. 4) to the side walls and then insert the rack shelves and grill pan into the shelf guides provided in the side frames. Once you have done this heat the oven and the grill element for about 30 minutes to eliminate any residual factory grease that might impart unpleasant smells to the meals being cooked.

## IMPORTANT

As a safety measure, before you start to clean the oven, switch off the electrical supply.

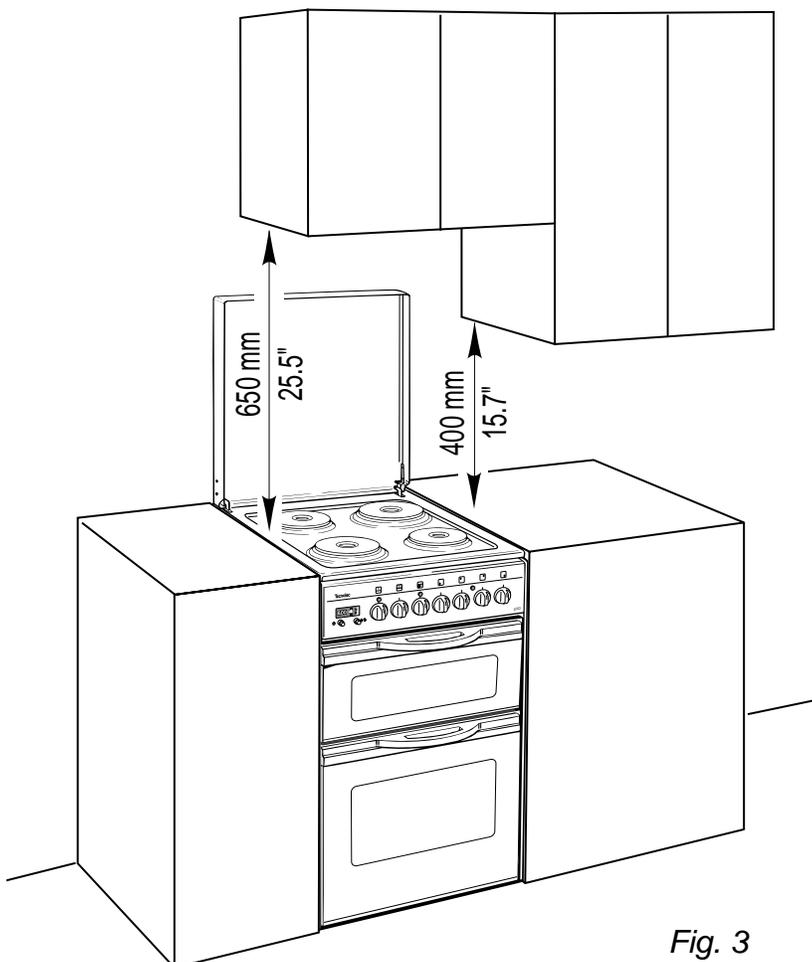


Fig. 3

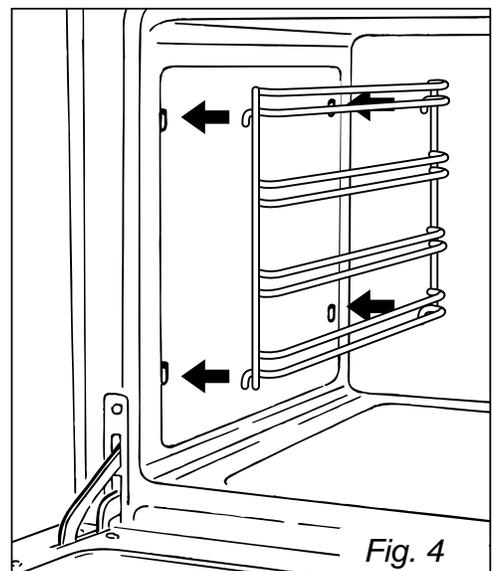
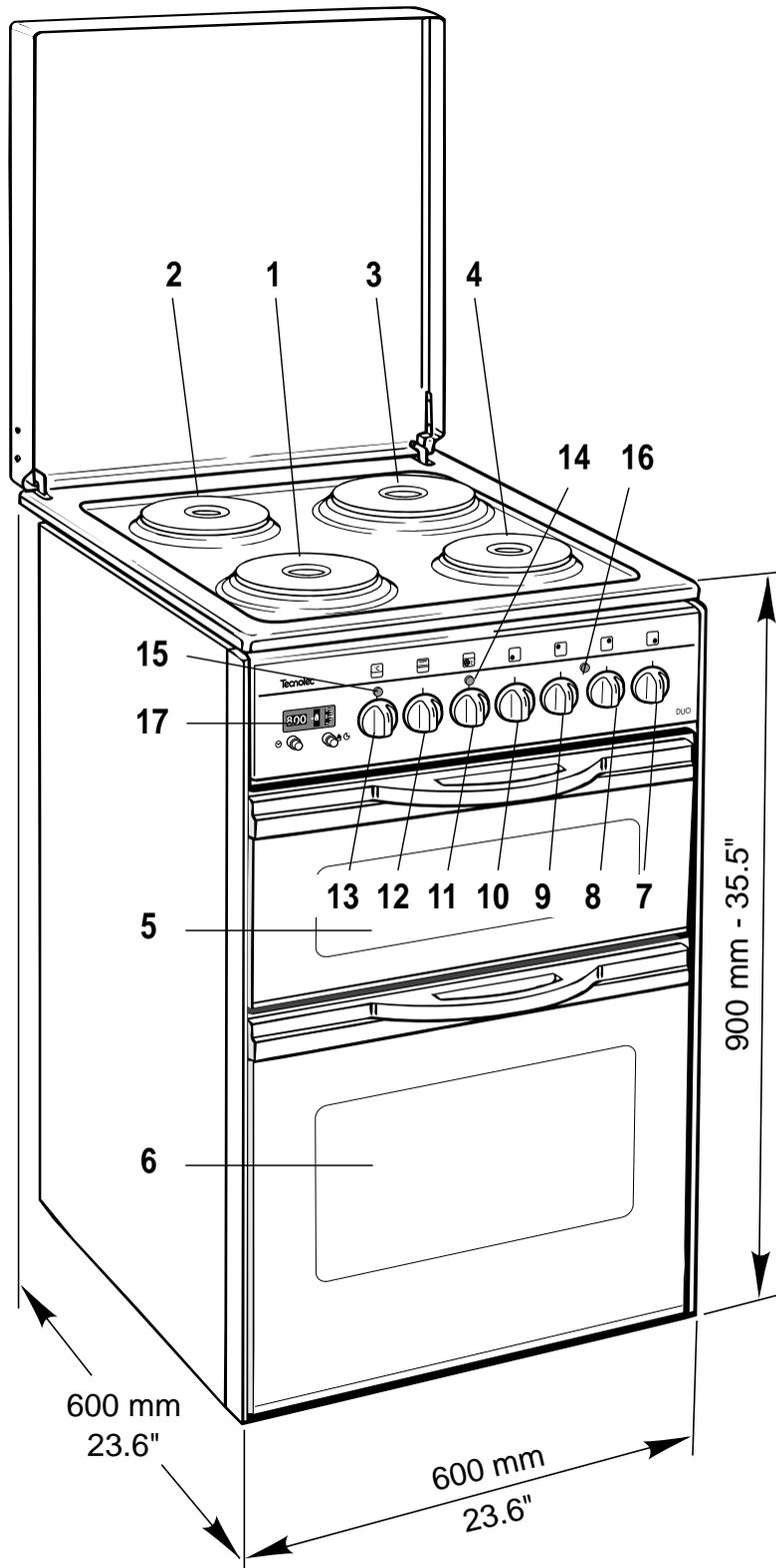


Fig. 4

# Features



## HOB ELEMENTS (Fig. 5)

1. 180 mm diameter (rapid)
2. 145 mm diameter (normal)
3. 180 mm diameter (normal)
4. 145 mm diameter (normal)

## OVENS (Fig. 5)

5. Conventional top oven
6. Fan bottom oven

## CONTROL PANEL (Fig. 5)

### Control knobs:

7. Front right plate (4)
8. Rear right plate (3)
9. Rear left plate (2)
10. Front left plate (1)
11. Bottom oven switch and thermostat
12. Top oven function selector
13. Top oven thermostat

### Control lamps:

14. Bottom oven temperature
15. Top oven temperature
16. Hotplates

### Oven timer:

17. Auto timer (bottom oven only)

# How to use the Hotplates

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The hob is made of steel coated with a vitreous enamel to provide a durable and attractive surface. There are four solid plates clamped to the surface of the hob. All have a fixed stainless steel ring which may discolour slightly after the plate is first used. This is normal.

## ELECTRIC PLATES:

The higher the number set on the control knob, the higher the temperature that will be maintained on the plate.

Each plate has seven working positions marked on the control knob (Fig. 6):

- Position **0** Off
- Positions **1 - 6** Operating number (indicator light on)

## REMEMBER:

Solid plates retain their heat for a considerable time after switching off.

Always allow the plate to cool before cleaning or touching the plate for any other reason.

## BOILING AND SIMMERING:

Boiling and simmering can be carried out on any of the four plates.

## FRYING:

Generally frying is carried out on the larger plates. It is important not to leave frying unattended even for a short while.

Do not use a chip-pan more than one third full of fat or oil.

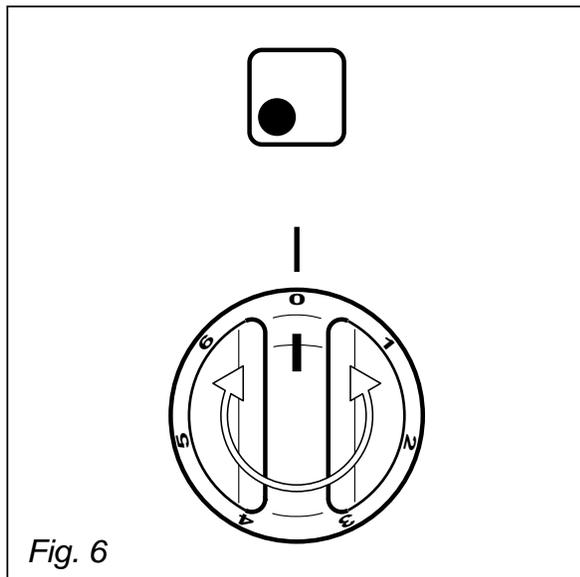


Fig. 6

# How to use the Hotplates

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## CHOICE OF PANS:

It is uneconomical to use pans smaller than the plate that has been selected.

The plate is made of cast-iron and is heated uniformly over the whole surface, therefore any part of the plate not covered by the pan is wasting energy.

Whilst almost any type of pan can be used, those with curved or distorted bases will waste energy.

We therefore recommend pans with flat bases particularly those with machine ground bases. Always dry the base of the pan before placing on the plate.

## DONT'S:

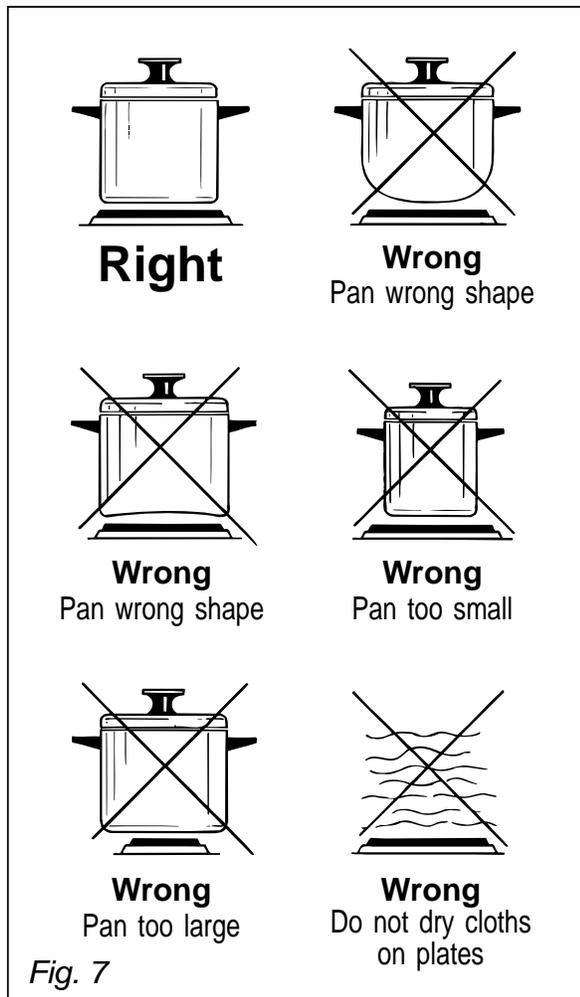
Pans with a ridged or recessed base must not be used.

Likewise do not use an asbestos or wire mat or anything else under the pan.

Never leave a plate switched on for long periods when not covered with a pan.

Do not lower the lid until the hotplates have cooled.

Do not use the cooker with the lid down as a working surface.



# How to use the Autotimer

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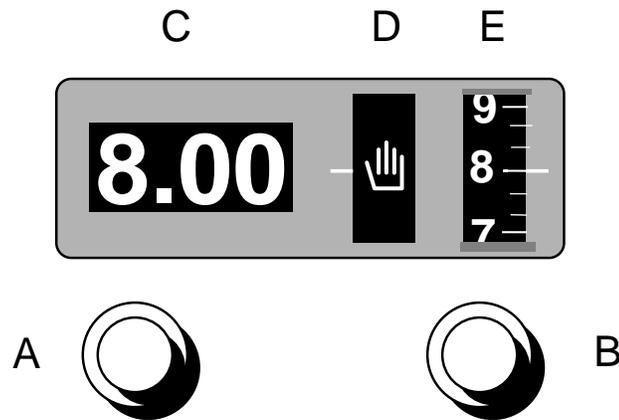


Fig. 8

Auto timer (bottom oven only).

## DIGITAL CLOCK AND AUTOMATIC TIMER

- A This knob adjusts the time of day on the clock.
- B This knob controls the programming - it sets the time to start cooking and the length of cooking time.
- C Clock dial.
- D Dial indicating the length of cooking time.
- E Dial indicating the start of cooking time.

**WHEN NOT IN USE THE TIMER SHOULD BE SET TO MANUAL.**

## USING YOUR AUTOMATIC TIMER

### SETTING THE TIME OF DAY

Gently turn the knob **A** until the correct hours and minutes are displayed on dial **C**. The clock is now set.

### SETTING THE TIMER TO MANUAL

Ensure that the time on dial **E** is the same as the time of day displayed on dial **C**. If not, proceed as follows:

- Turn the outer section of knob **B** clockwise until the  symbol is selected on dial **D**.
- Turn the inner section of the knob clockwise until the correct time is selected on dial **E**.

# How to use the Autotimer

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## SETTING THE TIMER TO START AND STOP COOKING (FULLY AUTOMATIC)

The cooking start time can be set along with the length of cooking time for fully automatic cooking. Proceed as follows:

- Turn the outer section of knob **B** clockwise until the length of cooking time is displayed on dial **D** (up to 3 1/2 hours).
- Push and turn the inner section of knob **B** clockwise until the time that you want cooking to start is displayed on dial **E**.

The oven will begin cooking at the start time set for the length of time set and switch off when the cooking time is over. An audible signal will be heard before the oven switches off. This can be stopped by turning the outer section **B** until the  symbol appears on dial **D**.

## SETTING THE TIMER TO STOP COOKING (SEMI-AUTOMATIC)

Using this mode the oven can be switched on normally but set to switch off automatically at the required time. Proceed as follows:

- Turn the outer section of knob **B** clockwise until the length of cooking time is displayed on dial **D** (up to 3 1/2 hours).
- Select the function and temperature required.

The oven will operate immediately and switch off when cooking time is over. An audible signal will be heard before the oven switches off. This can be stopped by turning the outer section of knob **B** until the  symbol appears on dial **D**.

On completion of cooking, always remember to set the oven controls back to the “off” positions and turn the outer section of knob **B** to the  symbol. Ensure that the time on dial **E** matches the time on dial **C**.

### **ATTENTION:**

**Although the cooker conforms to the E.C. Standard on oven door temperature, the oven doors can become hot during operation.**

**KEEP CHILDREN AWAY.**

# How to use the Top Conventional Oven

## FUNCTION SELECTOR

Cook or grill by turning the control knob (fig. 10) until the symbol on it is in line with the indicator line.



The oven light is switched on.



Conventional Oven - It is advisable to preheat the oven until the set temperature has been reached ie: when the indicator light above the function selector goes off. During cooking, do not open the door unless it is absolutely necessary. Use in conjunction with the temperature selector (fig. 9).



Grill with the door closed and do not use the grill for longer than 30 minutes at any one time. Set the temperature selector (fig. 9) on the highest setting when using the grill. Before using the grill, pre-heat for about five minutes. The grill element will become bright red colour. Position the grill pan on the highest shelf position and check continually to prevent food burning.

## TEMPERATURE SELECTOR

The light above the function selector will illuminate when the oven is switched on and turns off when the oven reaches the correct temperature.

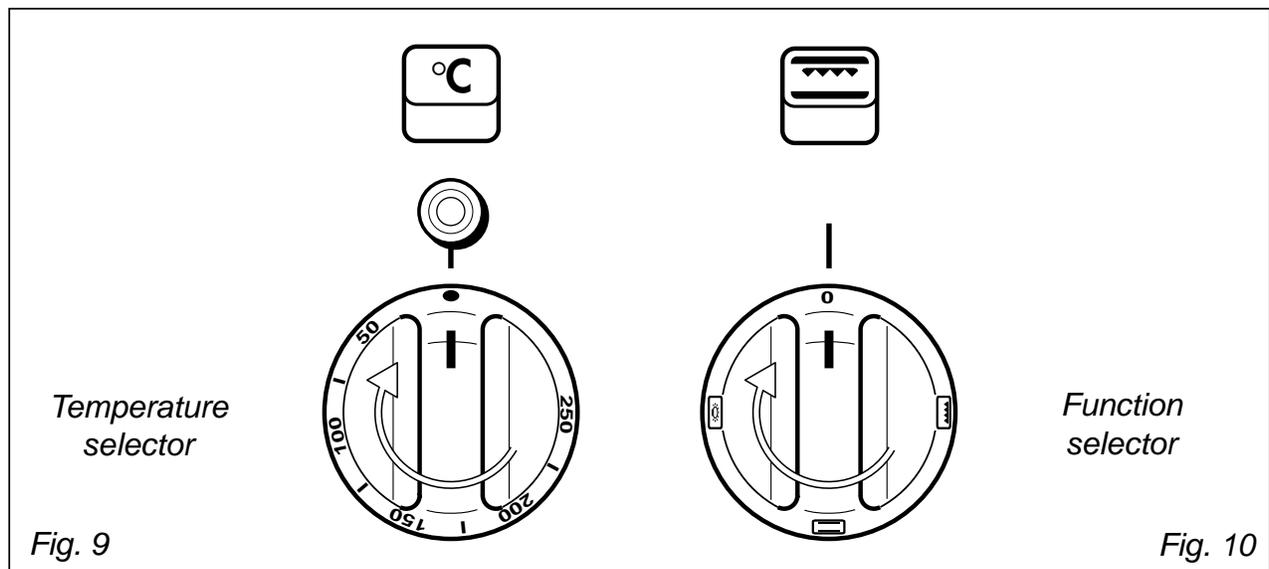
The light will cycle on and off during cooking in line with the oven temperature.

The oven has two heating elements, one on the base of the oven, and one on the top. Hot air rises, so the top of the oven is always the hottest. The temperature in the middle of the oven is maintained at the temperature set by the control knob, and is slightly hotter above, slightly cooler below.

In a conventional oven, dishes requiring different temperatures can be cooked in the oven at the same time - e.g. roast beef and Yorkshire pudding.

Always pre-heat a conventional oven before use.

Do not open the oven door during cooking unless absolutely necessary.



Temperature selector

Function selector

Fig. 9

Fig. 10

# How to use the Bottom Fan Oven

## FUNCTION/TEMPERATURE SELECTOR

Cook by turning the control knob (fig. 11) until the indicator on it is in line with the function/temperature required.

- Off
- ✕ The fan operates without the heating element; this function can be used for defrosting. The fan blows away the cold air surrounding the food that is defrosting, reducing defrosting times.

**50 - 250** These show the approximate temperature in °C. The set temperature has been reached when the indicator light above the function/temperature selector goes off.

The light will cycle on and off during cooking, in line with the oven temperature.

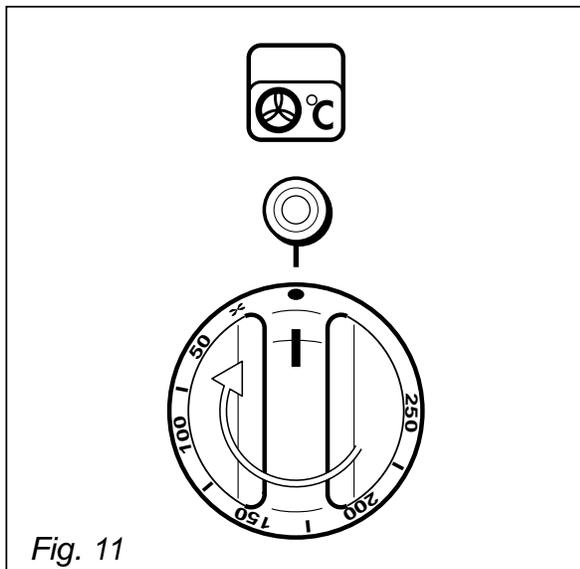


Fig. 11

## COOKING WITH A FAN OVEN

Fan cooking is more economical and quicker than cooking in a conventional.

The fan is situated on the back wall of the bottom oven.

The heating element encircles the fan, and the fan forces this heat into the oven ensuring an even temperature throughout. The moving hot air surrounds the food and penetrates it more quickly than in a conventional oven.

The oven can be filled with different dishes all requiring the same cooking temperature. Subtract 10 minutes per hour for every dish requiring a cooking time of more than 1 hour and reduce the heat by 10-20°C; the hotter the oven, the more the temperature can be reduced.

Generally, there is no need to pre-heat a fan oven, but it is advisable to pre-heat for about 5 minutes to ensure the best results; use the indicator light as a guide, it goes out when the set temperature is reached.

Fan cooking is ideal for gelatine based dishes and softening ice cream - a microwave oven is much too strong for these dishes. Proving yeast based dishes is also speeded up this way. If the oven door has been opened, the fan oven quickly regains its temperature once the door is closed.

# Temperature Recipe Guide

## OVEN COOKING TEMPERATURES

APPROX. TEMPERATURE	MARK	HEAT OF OVEN	TYPE OF DISH TO COOK
125°C (257°F)	4	Very cool oven	Meringue cases, fruit bottling slow cooking foods.
135°C - 140°C (275°F - 285°F)	4-5	Cool or slow oven	Milk puddings, very rich fruit cakes, i.e., Christmas cake.
150°C (300°F)	5	Cool or slow oven	Stews, casseroles, braising, rich fruit cakes, i.e., Dundee cake.
160°C - 170°C (320°F - 338°F)	5-6	Warm oven	Biscuits, Low temperature roasting, rich plain cakes eg., Madeira cake.
180°C (356°F)	6	Moderate oven	Plain cakes, eg., Victoria sandwich, meat pies.
190°C (374°F)	6-7	Fairly hot oven	Small cakes, savoury flans, fish.
200°C (392°F)	7	Moderately hot oven	Plain cakes and buns, swiss rolls, fruit pies. High temp. roasting.
220°C (428°F)	8	Hot oven	Bread and bread rolls etc., scones, flaky and rough puff pastry, Yorkshire pudding.
230°C (446°F)	8-9	Very hot oven	Sausage rolls, mince pies, puff pastry.
250°C (482°F)	9	Very hot oven	Browning, ready cooked dishes.

# Care and Maintenance

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**Always switch the cooker off at the mains isolating switch before cleaning or touching any electrical part.**

## **THE HOB:**

Spillage on the hob can usually be removed by a damp soapy cloth. More obstinate stains can be removed by rubbing gently with a soapy scouring pad or mild household cleaner.

Avoid scratching or scraping the surface. Always wipe the plates after use with a damp cloth and switch on momentarily to dry the plate, otherwise the plate may discolour.

Occasionally wipe a trace of cooking oil over the plate to maintain its appearance.

## **SPILLAGE:**

Any spillage should be dealt with as soon as possible to prevent it becoming baked on.

## **REMOVING THE LID:**

Simply open the lid so that it is in the upright position. Lift upwards until the hinges are clear of the hinge brackets. Replace in reverse.

## **THE OVENS:**

The ovens interior and the chromium plated shelves and runners can be cleaned by a damp soapy cloth.

Obstinate stains can be removed with scouring pads and a gentle, non-abrasive, liquid cleaner.

Provided the oven is wiped over immediately after roasting, only the minimum of cleaning should be necessary.

## **DOOR GLASS:**

The glass of the oven door can be cleaned with a soft, warm, soapy cloth, then wiped clean with cold water and polished with a soft clean cloth.

Do not use scouring pads or anything abrasive on the oven door glass.

## **ENAMEL PARTS:**

In order to maintain the condition of the enamel parts, clean and wipe frequently with hot soapy water. Any obstinate marks can be removed using a paste or cream cleaner or a well moistened soap impregnated steel wool pad. Rub gently so as not to damage the surface. Never use abrasive powders. Do not permit vinegar, coffee, milk, salt water, lemon or tomato juice to remain in contact with the enamel parts as they may stain or discolour the surface.

## **NOTE:**

Any cleaners such as spray or stick cleaners which are used on enamel must have the VEDC (Vitreous Enamel Development Council) seal of approval and the manufacturers instructions must be followed.

# Care and Maintenance

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## OVEN LIGHT NOT WORKING

If the oven light fails, you can easily change the bulb.

1. Turn off the oven at the main power supply.
2. When the oven is cool, reach back and upwards inside the oven, the bulb is in the top left corner.
3. Unscrew the light glass cover, replace the bulb with a new one of the same specification and screw the cover back until it is hand tight.

**NOTE:** Oven bulb replacement is not covered by your guarantee.

**Other bulbs cannot be changed by yourself and should be replaced by a qualified electrical engineer. Bulbs other than the oven bulb are covered by the guarantee.**

**IMPORTANT! WARNING - OVENS GET HOT. YOU MUST WARN CHILDREN OF THIS DANGER.**

## IF YOUR OVEN IS NOT WORKING

Check the following points:

1. Is there power to the cooker.
2. Check that the fuse in the plug is still working.
3. Check that the autotimer is set to manual.
4. If your appliance is still not working call your nearest COMET Service Centre.

**NOTE:**

This cooker is designed purely for the domestic purposes and should only be used by adults to cook edible food stuffs and must not be used for any other purpose. Children should be supervised at all times when the cooker is in use and not allowed to tamper with the controls or come in contact with hot surfaces. Babies and toddlers should be kept away from the cooker at all times.

# After Sales Service

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If the cooker is malfunctioning and service is required. Turn off the mains supply and contact your nearest COMET Service Centre.

The TECNOLEC Policy is one of continuous development and for this reason we reserve the right to change specifications without prior notice.

**The static noise interference of this appliance conforms to the EEC 87/308 Norms.**

Descriptions and illustrations in this booklet are given as simply indicative. The manufacturer reserves the right, considering the characteristics of the models described here, at any time and without notice, to make eventual necessary modifications for their construction or for commercial needs.