

# Instructions for the installation and advice for the maintenance

**ED/30 1G AI AL TR - ED/30 2G AI AL**

## Instructions Manual

**ED/30 1G AI AL TR - ED/30 2G AI AL**

**Town Gas**

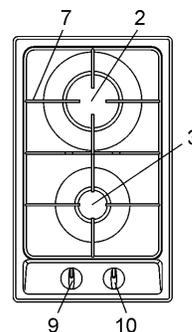
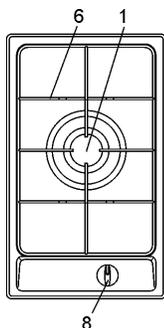


**teka**

COD. 01001HKTK - 29.01.2007

# DESCRIPTION OF THE HOT PLATES

**MODELS: ED/30 1G AI AL TR - ED/30 2G AI AL**



1 Ultra rapid burner

2 Rapid gas burner

3 Auxiliary gas burner

6 Enamelled steel pan support 1F

7 Enamelled steel pan support 2F

8 Burner n° 1 control knob

9 Burner n° 3 control knob

10 Burner n° 2 control knob

of 3350 W

of 3500 W

of 1100 W

***Attention: this appliance has been manufactured for domestic use only and its employment by private person.***

# USE

## 1) BURNERS

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

### - Manual ignition

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

### - Automatic electrical ignition

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

### - Lighting burners equipped with flame failure device

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

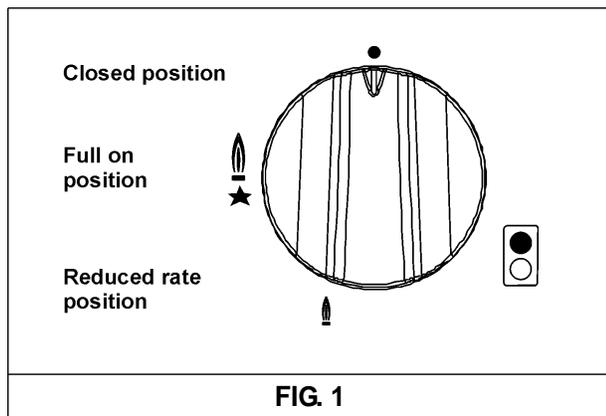
Keep the knob depressed for about 10 seconds once the burner has ignited.

**Note: You are advise not to try and light a burner if the flame divider (Burner Cap) is not correctly place.**

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

### HOW TO USE THE BURNERS

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

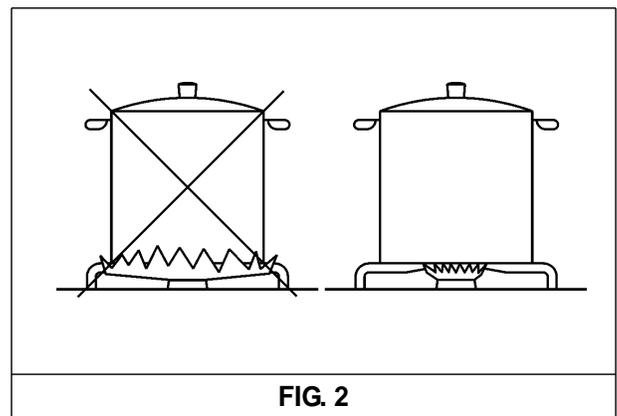


- Use adequate pans for each burner (consult the following table and fig. 2).
- When the pan comes to the boil, set the knob to the reduced rate position (small flame fig. 1).
- Always place a lid on the pans.
- Use only pan with a flat bottom and in thick metal.

Burners	Power ratings	Pans Ø in (cm)
Ultra rapid	3350	24 - 26
Rapid	3500	20 - 22
Auxiliary	1100	10 - 14

### WARNINGS:

- **Burners with flame failure device may only be ignited when the relative knob has been set to the Full on position (large flame fig. 1).**
- **Matches can be used to ignite the burners in a blackout.**
- **Never leave the appliance unattended when the burners are being used. Make sure there are no children in the near vicinity. Particularly make sure that the pan handles are correctly positioned and keep a chek on foods requiring oil and grease to cook since these products can easily catch fire.**
- **Never use aerosols near the appliance when it is operating.**
- **If the built-in hot plate has a lid, any spilt food should be immediately removed from this before it is opened. If the appliance has a glass lid, this could shatter when the hot plate becomes hot. Always switch off all the burners before closing the lid.**

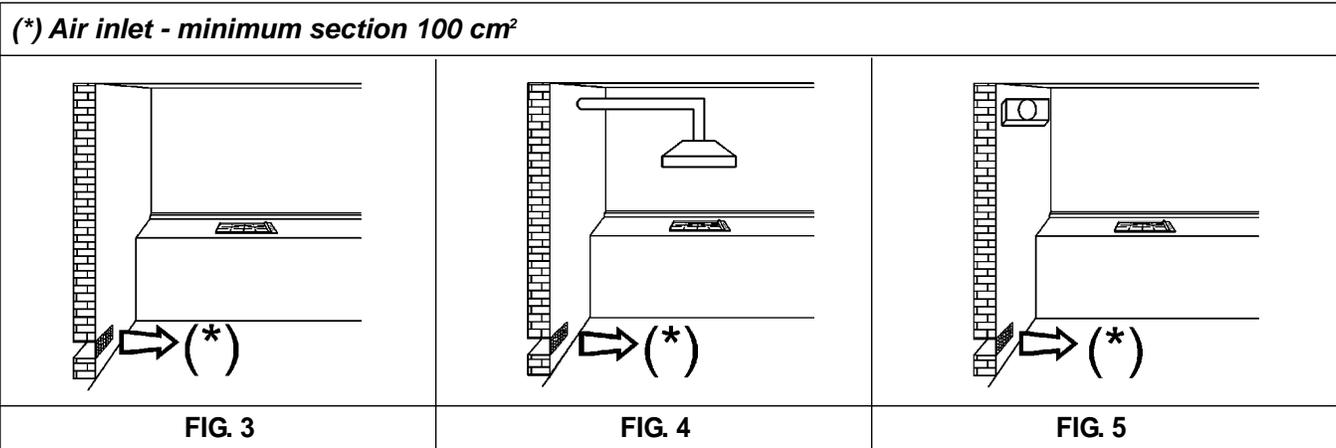


# USE

**Notes:**

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

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



# CLEANING

## **IMPORTANT:**

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

## **2) HOT PLATE**

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

## **WARNINGS:**

**Comply with the following instructions, before remounting the parts:**

- **Check that burner head slots have not become clogged by foreign bodies.**
- **Check that enamelled burner cap "C" (fig. 6) have correctly positioned on the burner head. It must be steady.**
- **The exact position of the pan support is established by the rounded corners, which should be set towards the side edge of the hot plate.**

- **Do not force the taps if they are difficult open or close. Contact the technical assistance service for repairs.**
- **Don't use steam jets for the equipment cleaning.**

## **CARE & MAINTAINENCE**

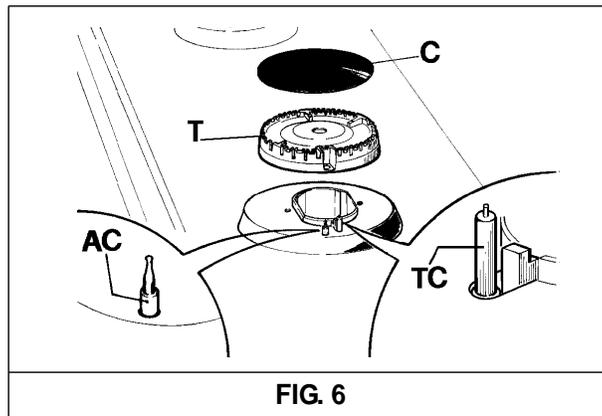
To optimize the appearance & Upkeep of Stainless steel:

- 1) **ALWAYS** keep S/Steel out of contact from Acid / Acid-based solvent (Liquid or vapour form).
- 2) After installation, wipe clean all S/Steel products with soft damp cloth to rid of any traces of clirt (e.g. cement dust) or perspiration marks.

## **In the event whereby spots or marks persist:**

Immediately clean affected areas with S/Steel Cleaning Powder, using clean damp soft cloth.

Ensure surface is rinsed and thoroughly clean of all marks and cleaning powder.



**FIG. 6**

# INSTALLATION

## TECHNICAL INFORMATION FOR THE INSTALLER

**Installation, adjustments of controls and maintenance must only be carried out by a qualified engineer.**

**Incorrect installation may cause damage to persons, animals or property for which the Manufacturer shall not be considered responsible.**

**During the life of the system, the automatic safety or regulating devices on the appliance may only be modified by the manufacturer or by his duly authorized dealer.**

### 3) INSTALLING THE HOT PLATE

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

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

The measurements of the opening made in the top of the modular cabinet and into which the hot plate will be installed are indicated in either fig. 7. Always comply with the measurements given for the hole into which the appliance will be recessed (see fig. 7 and 8).

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

### 4) INSTALLING THE GOVERNOR

Using the governor (MDG Elitre GVN-01 Series, Model EL-125) to connect up to gas supply point.

## COMPLY WITH THE DIMENSIONS (Safety Distance)

	A	B	C	D	E	F
1F - 2F	285mm	485mm	57.5mm	57.5mm	150mm (min.)	70mm (min.)

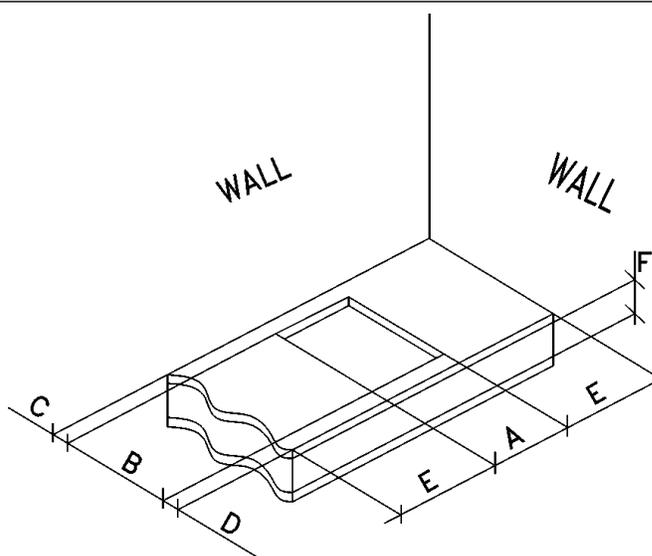


FIG. 7

# INSTALLATION

## 5) FIXING THE HOT PLATE

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

- Detach the seals from their backing, checking that the transparent protection still adheres to the seal itself.
- Overturn the hot plate and correctly position seal "E" (fig. 9) under the edge of the hot plate itself, so that the outer side of the seal perfectly matches the outer perimetral edge of the hot plate. The ends of the strips must fit together without overlapping.
- Evenly and securely fix the seal to the hot plate, pressing it in place with the fingers.
- Fix the hob with the proper brackets "S" and fit the prominent part into the porthole "H" on the bottom; turn the screw "F" until the bracket "S" stick on the top (fig. 10).
- The gas hob should be installed with a minimum safety distance of 150mm from the border of the gas hob to the side walls and 57.5mm from the border to the front wall and the back wall. Any possible wall unit over the cook-top must be placed at a distance of at least 760mm from the top (fig. 7 and 8).
- The safety distance between the bottom of the gas hob and other appliances should be at least 70mm (fig. 7).
- If there is no enough space as specified, make sure to install a heat-proof panel.

**Remark:** Below is the suggested clearances. Actual installation will be varied subject to different kitchen situations.

## IMPORTANT INSTALLATION SPECIFICATIONS

**The installer should note that the appliance that side walls should be no higher than the hot plate itself. Furthermore, the rear wall, the surfaces surrounding and adjacent to the appliance must be able to withstand an overtemperature of 65K.**

**The adhesive used to stick the plastic laminate to the cabinet must be able to withstand a temperature of not less than 150° C otherwise the laminate could come unstuck.**

**The appliance must be installed in compliance with the provisions in force.**

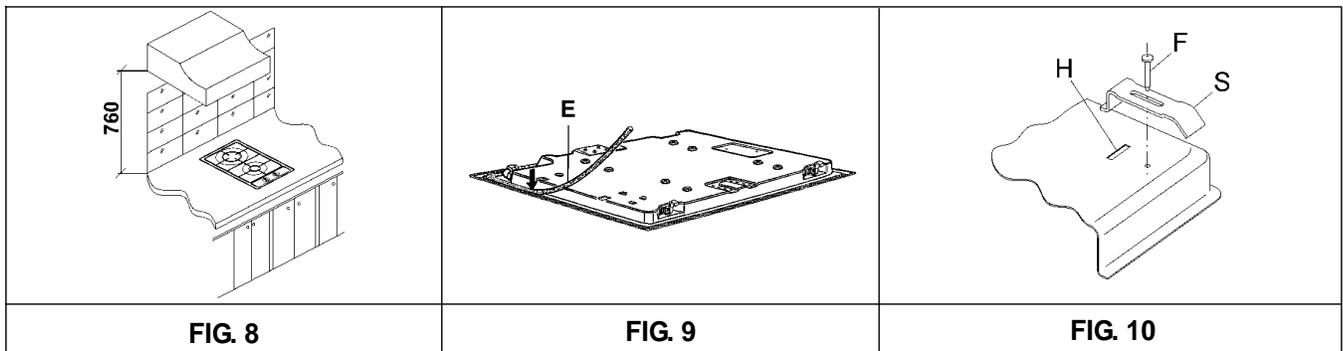
**This appliance is not connected to a device able to dispose of the combustion fumes. It must therefore be connected in compliance with the above mentioned installation standards. Particular care should be paid to the following provisions governing ventilation and aeration.**

## 6) ROOM VENTILATION

It is essential to ensure that the room in which the appliance is installed is permanently ventilated in order to allow the appliance itself to operate correctly. The necessary amount of air is that required for regular gas combustion and ventilation of the relative room, the volume of which must not be less than 20 m<sup>3</sup>. Air must naturally flow through permanent openings in the walls of the room in question. These openings must vent the fumes outdoors and their section must be at least 100 cm<sup>2</sup> (see fig. 3). Construction of the openings must ensure that the openings themselves may never be blocked. Indirect ventilation by air drawn from an adjacent room is also permitted, in strict compliance with the provisions in force.

## 7) LOCATION AND AERATION

Gas cooking appliances must always dispose of their combustion fumes through hoods. These must be connected to flues, chimneys or straight outside. If it is not possible to install a hood, an electric fan can be installed on a window or on a wall facing outside (see fig. 4). This must be activated at the same time as the appliance (see fig. 5), so long as the specifications in the provisions in force are strictly complied with.



# INSTALLATION

## 8) GAS CONNECTION

**Before connecting the appliance, check that the values on the data label affixed to the underside of the hot plate correspond to those of the gas and electricity mains in the home.**

**A label on the appliance indicates the regulating conditions: type of gas and working pressure. Gas connection must comply with the pertinent standards and provisions in force.**

**When gas is supplied through ducts,** the appliance must be connected to the gas supply system:

o With a rigid steel pipe. The joints of this pipe must consist of threaded fittings conforming to the standards.

o With copper pipe. The joints of this pipe must consist of unions with mechanical seals.

o With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards.

When the gas is supplied by a bottle, the appliance must be fuelled by a pressure governor conforming to the provisions in force and must be connected:

o With a copper pipe. The joints of this pipe must consist of unions with mechanical seals.

o With seamless flexible stainless steel pipe. The length of this pipe must be 2 meters at most and the seals must comply with the standards. It is advisable to apply the special adapter to the flexible pipe. This is easily available from the shops and facilitates connection with the hose nipple of the pressure governor on the bottle.

o With rubber hose pipe in compliance with standards. The diameter of this hose pipe must be 8 mm and its length must be no less than 400 mm and no more than 1500 mm. It must be firmly fixed to the hose nipple by means of the safety clamp specified by standards.

### WARNINGS:

**Remember that the gas inlet union on the appliance is a 1/2" gas parallel male type in compliance with ISO 228-1 standards.**

**Installation of stainless steel pipe and rubber hose pipe must ensure that it is never able to touch mobile parts of the built-in cabinet (eg. drawers). Furthermore, it must not pass through compartments that could be used for storage purposes.**

**When using a rubber hose pipe, it is essential to comply with the following instructions:**

- **No part of the pipe must be able to touch parts the temperature of which exceeds 65K.**

- **The pipe must not be pulled or twisted, throttled or tightly bent.**

- **It must not come into contact with sharp edges or corners.**

- **It must be easy to inspect the entire pipe length in order to check its state of wear.**

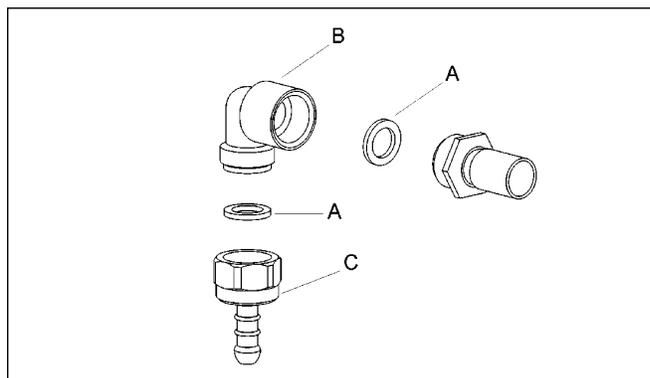
- **The pipe must be replaced within the date stamped on the pipe itself.**

- **The appliance complies with the provisions of the following EEC Directives: 90/396 + 93/68 regarding gas safety.**

**The installer should bear in mind that the mixed appliance is the Y tipe. The rear wall, adjacent and surrounding surfaces must therefore be able to withstand an overtemperature of 65 K.**

### INSTRUCTIONS FOR GAS CONNECTION

**Once the gas connection elbow has been fitted, and if you need to remove it or change its position, it is important to place the gaskets (A) in-between the elbow (B) and the LPG nipple (C) before you tighten it.**



# INSTALLATION

## 9) ELECTRICAL CONNECTION

**The electrical connections of the appliance must be carried out in compliance with the provisions and standards in force.**

Before connecting the appliance, check that:

- The electrical capacity of the mains supply and current sockets suit the maximum power rating of the appliance (consult the data label applied to the underside of the hot plate).
- The socket or system has an efficient earth connection in compliance with the provisions and standards in force. The manufacturer declines all responsibility for failing to comply with these provisions.

**When the appliance is connected to the electricity main by a socket:**

- Fit a standard plug suited to the load indicated on the data label to the cable.
- Fit the wires following figure 11, taking care of respecting the following correspondences:

**Letter L (live) = brown wire;**

**Letter N (neutral) = blue wire;**

**Earth symbol  $\perp$  = green - yellow wire.**

- The power supply cable must be positioned so that no part of it is able to reach an overtemperature of 65K.
- Never use reductions, adapters or shunts for connection since these could create false contacts and lead to dangerous overheating.
- The outlet must be accessible after the built-in.

**When the appliance is connected straight to the electricity main:**

- Install an omnipolar circuit-breaker between the appliance and the electricity main. This circuit-breaker should be sized according to the load rating of the appliance and possess a minimum 3 mm gap between its contacts.
- Remember that the earth wire must not be interrupted by the circuit-breaker.
- Alternatively, the electrical connection may also be protected by a high sensitivity differential circuit-breaker.

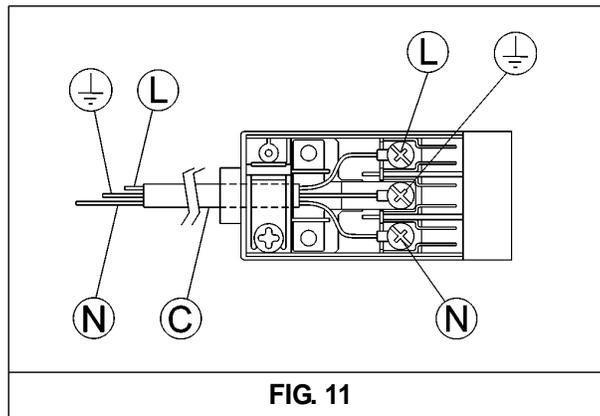
You are strongly advised to fix the relative yellow-green earth wire to an efficient earthing system.

### **WARNINGS:**

**All our appliances are designed and manufactured in compliance with European standards EN 60 335-1 and EN 60 335-2-6 plus the relative amendments.**

**The appliance complies with the provisions of the following EEC Directives:**

- 89/336 + 92/31 + 93/68 regarding to electromagnetic compatibility.
- 73/23 + 93/68 regarding electrical safety.



# ADJUSTMENTS

***Always disconnect the appliance from the electricity main before making any adjustments. All seals must be replaced by the technician at the end of any adjustments or regulations.***

## 10) TAPS

### ***“Reduced rate” adjustment***

- Switch on the burner and turn the relative knob to the “Reduced rate” position (small flame fig. 1).
- Remove knob “M” (fig. 12) of the tap, which is simply pressed on to its rod.
- Insert a small screwdriver “D” into hole “C” (fig. 12)

and turn the throttle screw to the right or left until the burner flame has been adequately regulated to the “Reduced rate” position.

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

***It is understood that only burners operating with Town gas should be subjected to the above mentioned adjustments. The screw must be fully locked when the burners operate with G30.***

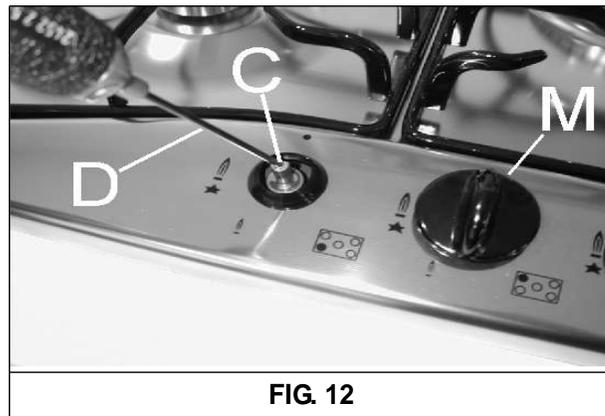


FIG. 12

# CONVERSIONS

## 11) REPLACING THE INJECTORS

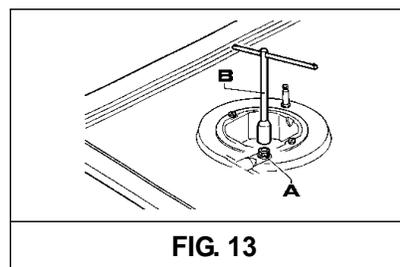
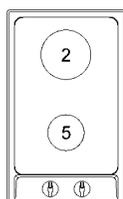
The burners can be adapted to different types of gas by mounting injectors suited to the type of gas in question. To do this, first remove the burner tops using a wrench "B". Now unscrew injector "A" (see fig. 13) and fit a injector corresponding to the utilized type of gas in its place.

It is advisable to strongly tighten the injector in place.

*After the injectors have been replaced, the burners must be regulated as explained in paragraphs 11. The technician must reset any seals on the regulating or pre-regulating devices.*

For the sake of convenience, the nominal rate table also lists the heat inputs of the burners, the diameter of the injectors and the working pressures of the various types of gas.

## BURNER ARRANGEMENT ON THE HOT PLATE



## HONG KONG MARKET

BURNERS		GAS	NORMAL PRESSURE mbar	NORMAL RATE		INJECTOR DIAMETER 1/100 mm	NOMINAL HEAT INPUT (W)	
N°	DESCRIPTION			g/h	l/h		MIN.	MAX.
1	ULTRA RAPID	LPG TOWN	30	244	698	93	1400	3350
			10			300 6	1400	3350
2	RAPID	LPG TOWN	30	218	708	85	750	3500
			10			300 3	750	3500
5	AUXILIARY	LPG TOWN	30	73	208	50	400	1100
			10			145 2	400	1100

# SERVICING

**Always disconnect the appliance from the electricity and gas mains before proceeding with any servicing operation.**

## 12) REPLACING HOT PLATE PARTS

When parts housed within the hot plate need replacing, it is first necessary to remove the hot plate itself from the cabinet, to overturn it, unscrew screws "V" and to remove part "T" (see fig. 14).

After having carried out the above listed operations, the burners (fig. 15), taps (fig. 16) and electrical components can all be replaced (fig. 17).

**NB:** the ignition bar must be removed before replacing the taps in appliances with automatic ignition systems.

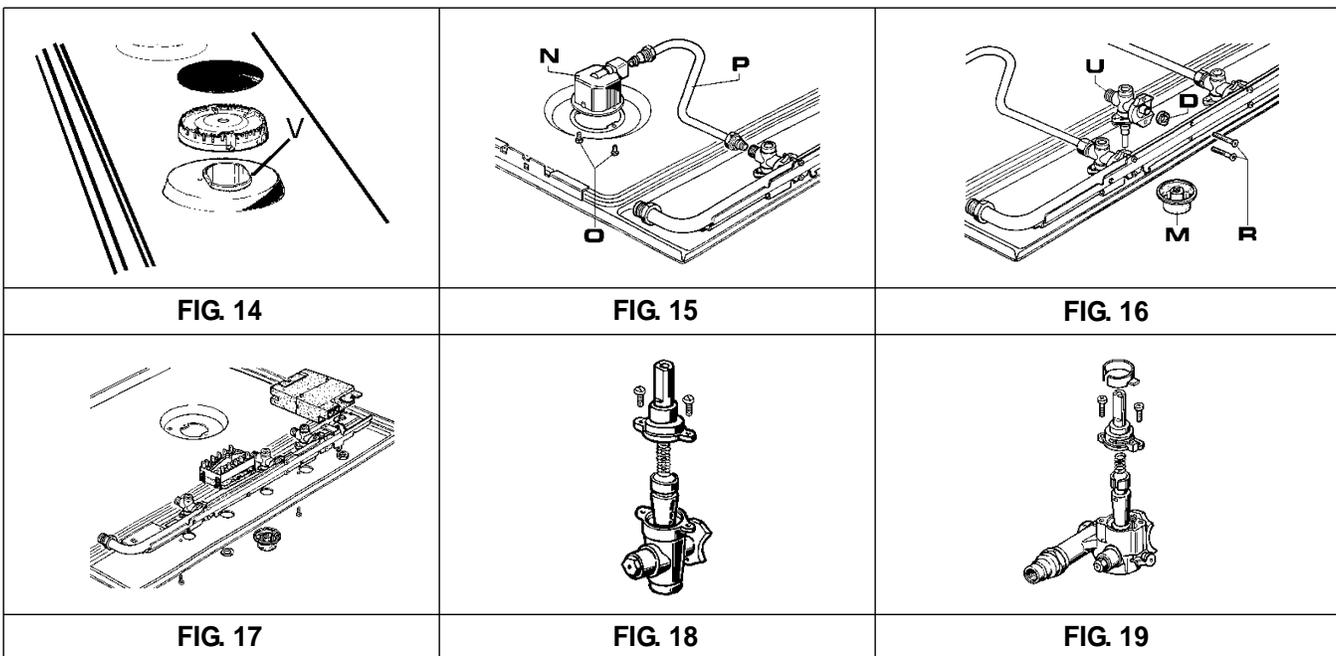
It is advisable to change seal "D" whenever a tap is replaced to ensure a perfect tightness.

## Greasing the taps (see fig. 18 - 19)

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

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

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



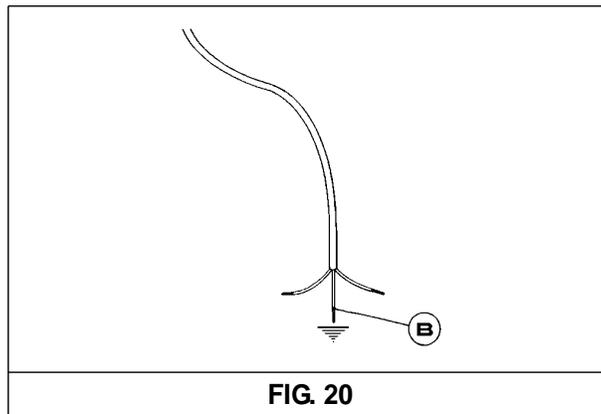
# SERVICING

## CABLE TYPES AND SECTIONS

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

**ATTENTION!!!**

*If the power supply cable is replaced, the installer should leave the ground wire longer than the phase conductors (fig. 20) and comply with the recommendations given in paragraph 9.*



# TECHNICAL DATA ON THE DATA LABEL

## HONG KONG MARKET

### 1 BURNER “ DOMINO ”

LPG = 30 mbar  
TOWN = 10 mbar

Tot.Nom.L.P.G. Gas Rate = 3.35 kW  
Tot.Nom.H.K.Towngas Rate = 3.35 kW  
Tot.Nom.L.P.G. Rate = 244 g/h

Voltage = 220 – 230 V~  
Frequency = 50 Hz

### 2 BURNERS “ DOMINO ”

LPG = 30 mbar  
TOWN = 10 mbar

Tot.Nom.L.P.G. Gas Rate = 4.6 kW  
Tot.Nom.H.K.Towngas Rate = 4.6 kW  
Tot.Nom.L.P.G. Rate = 334 g/h

Voltage = 220 – 230 V~  
Frequency = 50 Hz

# TECHNICAL ASSISTANCE AND SPARE PARTS

Before leaving the factory, this appliance will have been tested and regulated by expert and specialized personnel in order to guarantee the best performances.

Any repairs or adjustments which may be subsequently required may only be carried out by qualified personnel with the utmost care and attention.

For this reason, always contact your Dealer or our nearest After Sales Service Center whenever repairs or adjustments are required, specifying the type of fault and the model of the appliance in your possession.

Please also note that genuine spare parts are only available from our After Sales Service Centers and authorized retail outlets.

The above data are printed on the data label put on the inferior part of the appliance and on the packing label.

The above informations give to the technical assistant the possibility to get fit spare parts and a heaven-sent intervention. We suggest to fill the table below.

**MARK:** .....

**MODEL:** .....

**SERIES:** .....

**TEKA GROUP**

<b>COUNTRY</b>	<b>CITY</b>	<b>COMPANY</b>	<b>CC</b>	<b>PHONE</b>	<b>FAX</b>
Austria	Wien	KÜPPERSBUSCH GES.M.B.H.	43	1 - 86680-20	1 - 86680-82
Chile	Santiago de Chile	TEKA CHILE S.A.	56	2 - 273.19.45	2 - 273.10.88
China	Shanghai	TEKA CHINA LTD. (SHANGHAI OFFICE)	86	21 - 6272 - 6800	21 - 6272 - 6149
Czech Republic	Brno	TEKA-SWIAG S.R.O.	42	05 - 4921 - 0478	05 - 4921 - 0479
France	Paris	TEKA FRANCE SARL	33	1 - 48.91.37.88	1 - 48.91.29.73
Greece	Athens, Greece	TEKA HELLAS A.E.	30	1 - 976.02.83	1 - 971.27.25
Hong Kong	Hong Kong	TEKA CHINA LIMITED	852	2865 - 7336	2861 - 2507
Hungary	Budapest	TEKA HUNGARY KFT.	36	1 - 311.58.03	1 - 311.58.05
Indonesia	Jakarta	P.T. TEKA BUANA	62	21 - 39052 -74	21-39052 -79
Malaysia	Kuala Lumpur	TEKA KÜCHENTECHNIK (MALAYSIA)	60	3 - 762.01.600	3 - 762.01.626
Mexico	Mexico D.F.	TEKA MEXICANA S.A. DE C.V.	52	5 - 762.04.90	5 - 762.05.17
Poland	Warszawa	TEKA POLSKA SP Z O.O.	48	22 - 652.18.94	22 - 850.12.48
Portugal	Ilhavo	TEKA PORTUGUESA LTDA.	351	234.32.95.00	234.32.54.57
Singapore	Singapore	THIELMANN TEKA PTE. LTD.	65	734.24.15	734.68.81
Thailand	Bangkok	TEKA (THAILAND) CO. LTD.	66	2 - 693.32.37/41	2 - 693.32.42
The Netherlands	Amsterdam	TEKA BV	31	23 - 565.73.99	23 - 565.03.96
Turkey	Istanbul	TEKA TEKNİK MUTFAK A.S.	90	212 - 274.61.04	212 - 274.56.86
U.K.	Abingdon	TEKA PRODUCTS (UK) LTD.	44	1235 - 86.19.16	1235 - 83.21.37
Venezuela	Caracas	TEKA ANDINA, S.A.	58	2-291 28 21	2-291 28 25

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