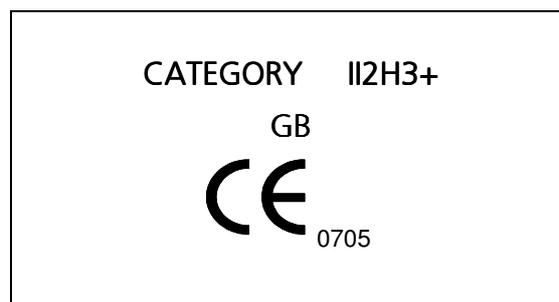




# HOB

## USE AND INSTRUCTION MANUAL MODD. EKP 96 – EKTP 96 – EKTP 96/001

rev. 0



**TECNOEKA S.r.l.**

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<b>CE DECLARATION OF CONFORMITY</b>	
Annexed document II A, of directive 2006/42/EC	
Manufacturer	TECNOEKA Srl
Address	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Name of the person in charge for the technical file	Minotto Lorenzo
Address of the person in charge for the technical file	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Type of product	Hob
Purpose of the product	Food cooking
Models	EKP 96 – EKTP 96 – EKTP 96/001
<p>TECNOEKA Srl declares that the above mentioned products are in compliance with the safety regulations under:</p> <p>Low voltage directive 2006/95/EC            Electromagnetic compatibility Directive 2004/108/EC.</p>	
<p>TECNOEKA Srl declares that the above mentioned products are in compliance with the following harmonized standards:</p> <p>CEI EN 60335-1 ; CEI EN 60335-2-6            CEI EN 55014-1 ; CEI EN 61000-3-2 ; CEI EN 61000-3-3</p>	
<p>TECNOEKA Srl declares that the above mentioned products are in compliance with the following directives:</p> <p>Gas Appliances directive 2009/142/EC;            Machine Directive 2006/42/CE;            Directive on the general safety of products 2001/95/CE;            Directive on the restriction in the use of dangerous substances in electrical and electronic appliances 2011/65/CE ;            Directive on waste from electrical and electronic appliances 2002/96/CE (RAEE).</p>	
<p>Borgoricco, 14/07/2014.</p> <div style="text-align: right;">             Signature of a Representative of the Board of Directors (CRISTINA LORA)         </div>	

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## 1. General warnings

- If, on receipt of the goods, the **packaging** is damaged, write the following on the delivery note: **"I REVERSE THE RIGHT TO CONTROL THE GOODS"**, specify the damage and get the driver to sign in acceptance; send a claim in writing to the seller within 4 calendar days from the date of receipt. No claim shall be accepted after such period.
- Read the warnings in this handbook carefully, as they provide important instructions on installation, use and maintenance safety. Store this handbook carefully for further consultation. These instructions apply only to the destination countries whose identification symbols appear on the cover of this handbook and on the technical plates of the appliance. To install the appliance range, observe the relevant instructions in force in the country of destination, referring to the instructions written in the official language of the country.
- All installation and adjustment operations must be carried out by qualified personnel, according to current legal regulations. Specific instructions are described in the notes for the installer. In particular, the devices involved must be sealed after every operation involving adjustment or adaptation to a different type of gas.
- To ensure the appliance operates correctly, the kitchen in which the appliance is installed must be well ventilated (in this connection the installer must observe the current national installation norms and subsequent amendments) so that an appropriate quantity of air is supplied for the gas combustion setting and for ventilating the room.
- The appliance must discharge the products of combustion into an appropriate hood, connected to a chimney, flue or directly to outside the building. If a hood cannot be installed, an electric fan – installed on a window or on a wall facing outside – is permitted. This fan should be made to operate simultaneously with the appliance, providing the indications (current national installation norms and subsequent amendments) for ventilating the kitchen are strictly observed.
- This appliance was designed for use inside private homes for domestic and semi-professional use.

**N.B.: Improper or incorrect use and failure to observe the installation instructions shall release the manufacture from all responsibility. In this connection, the directives in the "POSITIONING" paragraph must be strictly observed.**

**Technical data-plate** - The technical data-plate (Fig.1) and the plate with the installation warnings (Fig. 2) are permanently and visibly fitted on the rear panel of the appliance. An additional plate – to be removed with all packing material – is situated inside the packing.

		TECNOEKA Srl Via Marco Polo, 11 35010 BORGORICCO PADOVA (ITALY)		 2001 0705 705BM098	
REGOLATO: IT; G20; 2H; 20 mbar					
Mod.: EKP 96		Serial Number:		G20 = 1358,4 l/h	
ΣQn: 14,25 kW		Type:		G25 = 1578,1 l/h	
				G30 = 1037,1 g/h	
				G31 = 1018,6 g/h	
220/230V~ 50Hz					
IT-ES-GB-PT-IE-CH	I12H3+	G20-G30/G31	20; 28-30/37 mbar		
DE	I12ELL3B/P	G20-G25-G30/G31	20;20; 50/50 mbar		
GR	I12H3+	G20-G30/G31	20; 30/37 mbar		
LU	I2E	G20	20 mbar		
AT-CH	I12H3B/P	G20-G30/G31	20; 50/50 mbar		
DK-SE-FI	I12H3B/P	G20-G30/G31	20; 30/30 mbar		
BE-FR	I12E+3+	G20/G25-G30/G31	20/25; 28/37 mbar		
NL	I12L3B/P	G25-G30/G31	25; 30/30 mbar		
NO	I3B/P	G30/G31	30/30 mbar		

Fig. 1

DE	"Dieses Gerat muß nach geltenden Vorschriften angeschlossen und darf nur in einem gut belüfteten Raum betrieben werden. Bitte beachten Sie vor Inbetriebnahme des Gerates die Gebrauchs- und Wartungsanleitung."
FR	"L'appareil doit être raccordé conformément aux normes en vigueur et il ne doit être installé que dans locaux bien aérés. Faire attention aux instructions relatives à l'utilisation et l'entretien de l'appareil avant de le mettre en marche."
ES	"El aparato debe ser conectado conforme a las normas vigentes y se tiene que instalar solo en locales bien aireados. Prestese especial atención a las instrucciones para el uso y mantenimiento del aparato antes de ponerlo en marcha."
GB	"The appliance must be connected according to the standards in force and must be installed only in well aired premises. It is recommended to follow the use and servicing instructions of the appliance before operating it."
PT	O aparelho deve ser ligado em conformidade com as normas vigentes e deve ser instalado somente em locais bem ventilados. Deve-se prestar particular atenção às instruções para o uso e a manutenção do aparelho antes de pô-lo em funcionamento.
IT	"L'apparecchio deve essere allacciato conformemente alle norme in vigore e deve essere installato solo in locali ben aerati. Si presti particolare attenzione alle istruzioni per l'uso e la manutenzione dell'apparecchio prima di metterlo in funzione."

Fig. 2

### Technical specifications

Model	EKP 96	EKTP 96 – EKTP 96/001
Overall dimensions LxDxH (mm)	900x600x280	900x600x850
Power supply voltage (V~)	230	
Frequency (Hz)	50	
Class	I	
Nominal thermal capacity (kW)	14,25	
Appliance category (for United Kingdom)	I12H3+	
Gas connection	1/2"	
Installation class	Class 1	Class 1 / Class 2-subclass 1
Factory adjustment	Natural gas G20 – 20 mbar	
Supply nominal pressure values	Liquid gas G30 / G31: 30/37 mbar - Natural gas G20: 20 mbar	

The "technical data" page is located on the rear panel of the appliance.

## 2. Positioning

**Modd. EKP 96** - The appliance must be laid on a work table, away from furniture (class 1). The minimum distance from rear and side walls must be at least 10 cm.

**Modd. EKTP 96 – EKTP 96/001** - The appliance may be positioned away from furniture (class 1) or be fitted in between two items of furniture (class 2 - subclass 1). In any event, the rear wall must be at a distance of at least 10 cm.

## 3. Instructions for the installer

Dear Sir/Madame, thank you very much for having purchased our product. The following warnings and suggestions concern the procedures to be followed for a correct installation, use and maintenance of the appliance, to safeguard your safety as well as to obtain the very best performance from the characteristics of the appliance.

**General information** - To install and use any electric appliance a few fundamental rules must be respected. This appliance must be installed by specialised personnel in accordance with the regulations in force. Any maintenance or adjustment intervention must be carried out with the appliance unplugged from the power source.

*Warning: Gas cooking appliances produce heat and damp in the room where they are located. An adequate airing of the room must be ensured by keeping every natural ventilation orifice open or by installing an inlet hood fitted with a waste pipe.*

**Place of installation** - For the gas appliance to work correctly, the gas combustion must be supplied by enough air reaching the room in a natural way. (The installer must abide by the current national installation norms and subsequent amendments). The air circulating into the room must arrive directly from openings made in the external walls. Such openings must have a clear 100 cm<sup>2</sup> cross section area for the air flow and a 100 cm<sup>2</sup> one to discharge combusted gas. Should other gas operating appliances be installed, such openings must be appropriately enlarged. These openings must be located in such a way as not to be obstructed from either the inside or the outside. The opening allowing air circulation must be placed close to the ground, whilst the one used for the combustion discharge must be located on the high side of an external wall. Could not these openings be made in the same area where the appliance is installed, the amount of air needed could also come from an adjacent room, provided that this is not a bedroom nor a dangerous area and that it is appropriately ventilated (current national installation norms and subsequent amendments).

**Discharge of combustion products** - Gas type cooking appliances must discharge the combusted products through hoods connected to the chimney flue or directly to the outside. The hood must be positioned at least 700 mm far from the working surface. Keep this distance also when installing components or shelves horizontally above the appliance. In case a hood could not be installed, an electric ventilation unit must be applied to the external part of the room or to a window, provided that the room is fitted with openings for air circulation (the current national installation norms and subsequent amendments). The electric ventilation unit must ensure an air circulation rate equivalent to 3-5 times the volume of that room per hour.

*Warning: an intense and prolonged use of the appliance may require additional aeration, which could be achieved opening a window or increasing the mechanical inlet power, where it exists, consequently improving the airing efficiency.*

### **Residual risks**

- Keep away from the appliance unskilled personnel.
- The appliance contains electrical parts and must never be washed with a jet of water or steam.
- To avoid wrong installation, the right gas connection is showed on a label that identifies the correct gas type to use.
- The appliance is electrically connected: before attempting any cleaning operation, cut power to the appliance.
- The removable parts of the cooking top, after the cleaning operation, must be placed correctly in their housing in order to avoid anomalous and dangerous functioning of the burners.

## **4. Gas connection**

Connect the appliance to a gas cylinder or mains gas pipe according to the prescriptions of standards (as per current national installation norms and subsequent amendments). To connect gas, use an approved rigid metal pipe in copper or stainless-steel (the current national installation norms and subsequent amendments). The appliance is equipped with threaded GJ

1/2" pipes for gas inflow. Check if the appliance is designed to operate on the same type of gas as supplied and if pressure is set for that type of gas. Otherwise, carry out the operations indicated in paragraph "ADAPTING TO DIFFERENT TYPES OF GAS".

**IMPORTANT** - *Make sure that supply pressure matches the values indicated in the table "Burner and nozzle characteristics" (tab. 1).*

If supply pressures do not match the values in the table, eliminate the cause of this, or inform the gas company and do not use the appliance. Connection with rigid or flexible metal pipes must not cause stresses to the appliance pipe ("train").

## 5. Electric connection

**Before performing the electric connection**, make sure that:

- the relief valve and the system can stand the appliance load (see data on the rating plate);
- THE SUPPLY SYSTEM IS EQUIPPED WITH AN APPROPRIATE GROUND CONNECTION IN ACCORDANCE WITH THE REGULATIONS IN FORCE;
- the omnipolar system used for the connection can be easily reached with the appliance installed.

In the grid-connected mode, between the appliance and the grid an omnipolar switch must be inserted, having a minimum opening between contacts of the overvoltage category III (4000 V), suitable to the load used and in accordance with the regulations in force. **The yellow/green earth cable must not be interrupted by the switch.**

**If the supply cable is damaged then it must be replaced by the manufacturer or by your technical support or by a qualified person to avoid any risk.**

The appliance must be connected to an equipotential system whose efficiency must first be checked according to current legal regulations. When the appliance is operating, the supplied voltage must not deviate from the nominal voltage value of  $\pm 10\%$ .

If the power cable needs replacing, it must be secured through the cable gripper and must have the following characteristics:

- type H07RN-F with three conductors
- . electric cable connection: type y
- minimum diameter:  $1.5 \text{ mm}^2$

## 6. Adapting cook-top to different types of gas

To adapt the hob to a type of gas that differs from the one tested in the factory (see data plate or supplementary plate), replace the nozzles of the five burners. Remove the pan carrier grilles from the hob and withdraw the movable parts of the burners from their seats:

- Remove the pot support grids from the cook top and remove the mobile parts of the burners from their position.
- Unscrew the jets (Fig. 3) using the 7 mm. Key and replace them with the new ones (see table 1). Check the exact correspondence of the diameter indicated on the table with that printed on the jets.

After having replaced the jets, set up all the parts again and stick the new data on the technical data plate.

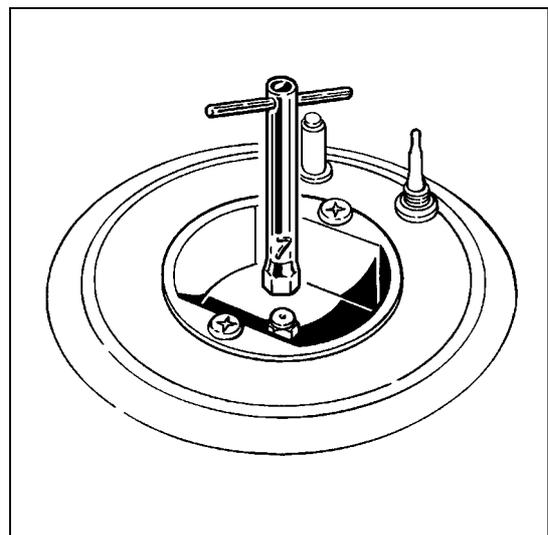


Fig. 3

## **N.B. The burners don't need any air regulation.**

**Minimum level adjustment** - Burner minimum levels are preset for methane gas (G20) operation. If operating on liquid gas (G30/G31) proceed as follows: ignite the burner at minimum position, and, using a screwdriver, fully tighten the by-pass adjustment screw at the side of the shank of the relevant tap. Check if the flame remains stable and uniform – to help you check, rapidly turn the tap knob from maximum to minimum position. When you have finished adjusting the by-pass valve, seal it with red paint. Make sure you fit a plate with the new installation data. After having set the by-pass screw, seal it with red varnish.

Table 1

Type of gas	Gas pressure (mbar)		
	Normal	Max.	Min.
G30	30	35	20
G31	37	45	25
G20	20	25	17

	Nominal thermal capacity (kW)	Reduced thermal capacity (kW)	Main nozzles diameter (1/100 mm)		By-pass screw nozzles diameter (1/100 mm)		Consumption calculated with gross heat values		
			G30/G31 30/37mbar	G20 20mbar	G30/G31 30/37mbar	G20 20mbar	G30 30mbar (g/h)	G31 37mbar (g/h)	G20 20mbar (l/h)
Triple crown burner Nr. 1	3,5	1,8	95	135	74	Regul.	255	250	334
Fast burner Nr. 3	3	0,95	85	115	50	Regul.	218	214	286
Semi-fast burner Nr. 1	1,75	0,6	65	97	40	Regul.	127	125	167

## **7. Instructions for use**

- **Cook-top control panel and use** - On the control panel, 4 empty and one fully coloured circles are placed next to each gas cock knob of the cook-top (Fig. 4). The fully coloured one indicates the position of the gas burner that is commanded by the knob in question.

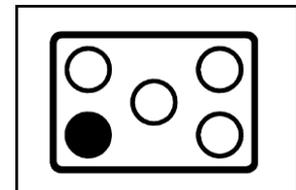


Fig. 4

- **Electric lighting of the burners with safety device** - The cook-top is equipped with electric ignition of the burners by means of spark plug "A" (Fig. 5). The spark plug operates when the push-button on the control panel is pressed. This button is marked by symbol ✨ (spark). To ignite the burner press the electric ignition push-button and, at the same time, press and turn in an anticlockwise sense the knob of the burner that is to be started to the symbol 🔥 ✨ (large flame/ignition spark). Release the electric ignition push-button once the flame has appeared and keep the gas cock knob pressed for about 6 - 8 sec., so as to let the safety thermocouple "B" heat-up. Release the knob and turn it to the position desired.

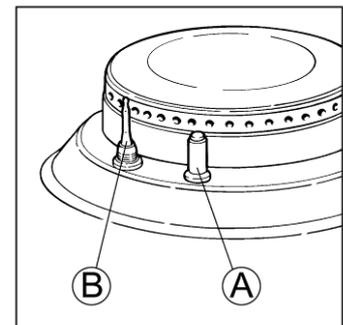


Fig. 5

Should the flame die-out, the safety thermocouple "B" will intervene automatically and close the gas cock, thus blocking the gas flow to the respective burner.

To re-ignite the burner, turn the knob to the • (off) position and repeat the ignition operations after having waited for approximately 1 minute. Each burner can operate at either maximum or minimum level or at intermediate levels by setting the knob anywhere between the maximum and minimum positions.

The various positions of the gas cock knob are indicated as follows:

- position off •
- position for maximum  (large flame/ignition spark)
- position for minimum  (small flame)

***Warning*** - The pots used on the cook-top burners should not have a concave or convex base but rather, a full base (Fig. 6). They should have the following minimum diameter:

- 180 mm for the 'semi-fast' burner (back right burner);
- 220 mm for the 'fast' burner (back left burner ; front left-right);
- 240 mm for the 'triple crown' burner (central burner).

The semi-fast burner is equipped with a reduction grid onto which a container can be located, having a 120 mm or smaller diameter.

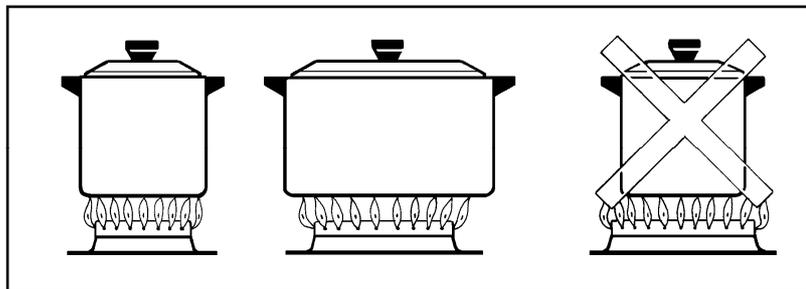


Fig. 6

We advise against the long use of grill and plate for similar cooking way. During the functioning of burners, they could overheat the panrest grill by damaging the protecting enamel in irreparable way.

## 8. Cleaning and maintenance

**ATTENTION!** Before any operation disconnect the electric supply and very that the gas tap is closed.

Clean the appliance regularly to ensure best performance.

Carry out routine cleaning, observing the following warnings:

- allow the appliance to cool down;
- every day: clean steel or enamelled parts with lukewarm soapy water, rinse carefully and dry well with a soft cloth. Do not use detergents containing chlorine (bleach, hydrochloric acid), and do not, on any account, clean steel parts with steel wool or scrapers, which could ruin the parts or cause rust. If necessary, use specific off-the-shelf products or a little hot vinegar;
- do not allow foods to stagnate (especially acid foods such as salt, vinegar, lemon...) on stainless steel parts, because the latter could deteriorate;

- do not use corrosive substances (e.g. muriatic acid) to clean the support surface of the cooking top.

Wash the grills with water and liquid detergents. Wash the flame flame-splitters and their caps frequently with water and liquid detergents, taking care to remove any deposits. Thoroughly dry the caps and check if the flame-splitter holes are obstructed. Frequently clean the terminals of the electrical ignition candles.

**IMPORTANT - At least once a year, arrange for a qualified technician to inspect the appliances, with special reference to gas and electrical connections. The manufacturer declines any liability for direct or indirect damage caused by incorrect use, poor installation, maintenance or anything else specified in our sales conditions.**

## **9. Technical assistance and original spare parts**

Before leaving the factory, this appliance was tested and set up by expert, specialised personnel, to ensure best operating results. Any eventual assistance or regulation must be done with maximal care and attention, using original spare parts.

For this reason it is necessary to apply to the distributor that has done the sale, specifying the type of inconvenience and model of the appliance purchased. The required parts for different gas type adaptation are available along with the appliance at the moment of sale or delivery.

For any maintenance the user can contact Tecnoeka by calling the telephone numbers on the cover or going to [www.tecnoeka.com](http://www.tecnoeka.com).

## **10. List of spare parts**

COMPONENT	TECNOEKA CODE
Burner cup semi-fast (1750 W)	01992228900
Burner cup fast (3000 W)	07991698900
Burner cup triple crown (3500 W)	01992398900
Burner flame separator semi-fast (1750 W)	01992238901
Burner flame separator fast (3000 W)	07991188901
Burner flame separator triple crown (3500 W)	01992408901
Burner cover semi-fast (1750 W)	01992246610
Burner cover fast (3000 W)	07991196610
Burner ring cover triple crown (3500 W)	07991116610
Burner central cover triple crown (3500 W)	07991126610
Ignition plug (for 3500 W burner, triple crown)	01992267000
Ignition plug L=650 (for 1750 W and 3000 W burner, semi-fast and fast)	01992297000

COMPONENT	TECNOEKA CODE
Ignition plug L=800 (for 3000 W burner, fast)	01992307000
Safety thermocouple (for 1750 W and 3000 W burners)	01992288700
Safety thermocouple (for 3500 W burner)	01992278700
Power supply cable + Supply terminal board	00002260
Spark generator	01951327000
Push-button switch	09950067023
Cock with valve (for 1750 W burner, semi-fast)	01991628700
Cock with valve (for 3000 W burner, fast)	01991578700
Cock with valve (for 3500 W burner, triple crown)	01991608700

## 11. Informations to the consumers

Further to Directive 2002/96/EC, the symbol of the crossed rubbish skip on the appliance means that at the end of its life, the product must be disposed of separately from the other rubbish. The user must hand the appliance to a specialised waste collection centre for electric and electronic equipment.



The separate collection of the rubbish and subsequent treatment, recovery and disposal help to produce other equipment using recycled materials, reducing the negative effects on the environment and public health, which would be caused by incorrect management of the rubbish.

Should the user dispose of the product abusively, administrative sanctions would be applied.

## 12. The Warranty

Your appliance is covered by warranty. The seller will replace or repair (and his decision will be final), free of charge for the customer, only those parts that are defective due to a manufacturing fault on condition that, under penalty of forfeiture:

- for domestic equipment, the customer notifies the fault within two months from the date when he/she discovered it and anyway within 2 years from the date of purchase;
- for professional equipment, the customer notifies the fault within 8 days from the date when he/she discovered it and anyway within 12 months from the date of purchase,

by registered letter with acknowledgement of receipt and enclosing the invoice or receipt proving the purchase.

Apart from the case when the customer cannot produce the invoice or receipt proving the purchase or when the above-mentioned terms are not complied with, the **warranty is expressly excluded** in the following cases:

- 1) faults or breakage caused by the transport;
- 2) wrong or incorrect installation of the product (for instance because of insufficient draught of the flue or exhausts) in light of the instructions given in the user's handbook supplied with the product;
- 3) inadequate or abnormal electrical, hydraulic and/or gas supplies;
- 4) carelessness, negligence or incompetence in using the product in light of the instructions given in the user's handbook supplied with the product;
- 5) use of the product for uses different from the one for which it was built or anyway in a manner not compliant with the instructions given in the user's handbook supplied with the product;
- 6) tampering with the product;
- 7) adjustments and/or maintenance and/or repairs carried out by unauthorised personnel and/or with non original spare parts;
- 8) inadequate or careless maintenance of the product in contrast with the user's handbook supplied with the product;
- 9) damages caused by fire, natural disasters and accident as well as by any cause not attributable to TECNOEKA SRL.

**The warranty explicitly excludes:** varnished or enamelled parts, knobs, handles, movable or removable plastic parts, bulbs, glass parts, refractories and any accessories.

TECNOEKA SRL cannot be held responsible for any damages, either direct or indirect, caused by the product breaking down or following its non-use.

Any repairs carried out during the warranty do not cause said warranty to be extended or renewed.

Nobody is authorised to modify the terms and conditions of the warranty or to issue new verbal or written warranties.

**The warranty is valid only for appliances installed in the European Union.**

Any dispute shall be settled by the competent Court in Padua.

### **Warning for the Buyer:**

1. the cooking appliance is designed only for cooking purposes while the heating appliance is designed only for heating domestic environments;
2. TECNOEKA S.r.l. does not install the appliances; the seller shall be responsible for any installation carried out;
3. TECNOEKA S.r.l. cannot be held responsible for any damages, either direct or indirect, to people, pets or property caused by the appliance breaking down or following its non-use.

The Manufacturer cannot be held responsible for any inaccuracies due to misprints or mistakes in copying in this handbook. The Manufacturer reserves the right to modify the products as he deems fit, also in the interest of the user, without affecting the vital characteristics of functionality and safety.