



# Instruction manual



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## Cooking range induction digital 4/8 zones TPIT-98ETD

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## 1. DECLARATION OF CONFORMITY

Decree of the Ministry of Health of the Czech Republic no. 38/2001 Coll. of 19 January 2001 Regulation (EC) No 1907/2006 - Registration, Evaluation, Authorisation and Restriction of Chemicals (REACH) Regulation of the European Parliament and Council Regulation (EC) no. 1935/2004 of 27 October 2004

The products meet the requirements of §26 of Act No.258/2000 as amended. The products meet the requirements of RoHS Directive 2015/863/EU, 10/2011, 517/2014, 2015/1094, 2015/1095.

Attention, the manufacturer gives up any responsibility in case of direct and indirect damage that is related to poor installation, incorrect intervention or adjustments, insufficient maintenance, incorrect use and which are eventually caused by other causes than the points referred to in the conditions of sale. This appliance is intended only for professional use and must be operated by qualified persons. Parts that have been secured by the manufacturer or authorized worker after the setting rebuild.

## 2. TECHNICAL DATA

The label with technical data is located on the side or back panel of the device. Please read the wiring diagram and all the following information in the attached manual before installation.

| Net Width [mm] | Net Depth [mm] | Net Height [mm] | Net Weight [kg] | Power electric [kW] | Loading            |
|----------------|----------------|-----------------|-----------------|---------------------|--------------------|
| 800            | 280            | 280             | 70.00           | 28.000              | 400 V / 3N - 50 Hz |

## 3. LOCATION ELECTRIC

For the correct operation and placement of the appliance, it is necessary to observe the following all prescribed standards for the given market. Unpack the device and check that the device has not been damaged during transport. Place the device on a horizontal surface (maximum unevenness up to 2°). Small unevenness can be leveled with adjustable feet. If the device will be placed in such a way that it will be in contact with the walls of the furniture, these must withstand a temperature of up to 60°C. Installation, adjustment, commissioning must be performed by a qualified person who is authorized to perform such operations, according to applicable standards. The device can be installed separately or in series with devices of our production. A minimum distance of 10 cm from flammable materials must be observed. In this case, it is necessary to secure the appropriate modifications to ensure the thermal insulation of the combustible parts. The appliance must only be installed on a non-flammable surface or against a non-flammable wall. **Parts of the appliance provided by the manufacturer. or his representative, the worker performing the installation may not rebuild the product.**

## 4. SAFETY MEASURES FOR FIRE PROTECTION

- the appliance may only be operated by adults
- the appliance may be used safely in accordance with applicable market standards:

Fire protection in spaces with special risk or danger

Protection against the effects of heat

- the appliance must be placed so that it stands or hangs firmly on a non-combustible surface

Objects of flammable substances must not be placed on the appliance at a distance less than a safe distance from it (the smallest distance between the appliance and flammable substances is 10 cm).

Table: degree of flammability of building materials included in st. flammability of substances and products

| Degree of flammability    | Building materials                                          |
|---------------------------|-------------------------------------------------------------|
| A - non-flammable         | granite, sandstone, concrete, brick, ceramic tiles, plaster |
| B - Not easily flammable  | Acumin, Heraclitus, Lihnos, Itaver                          |
| C1 - highly flammable     | wood, hardwood, plywood, hard paper, umakart                |
| C2 - moderately flammable | chipboards, solodur, cork boards, rubber, flooring          |
| C3 - Highly flammable     | wood fiber boards, polystyrene, polyurethane, PVC           |

- information on the degree of flammability of common building materials is given in the table above. Appliances must be installed in a safe manner. During installation, the relevant design, safety and hygiene regulations must also be respected:
- fire safety of local appliances and heat sources
- fire protection in areas with special risk or danger
- protection against the effects of heat

## 5. INSTALLATION

**Important:** The manufacturer does not provide any warranty for defects arising as a result of incorrect use, failure to follow the instructions contained in the attached user manual and mishandling of appliances. Installation, modification and repair of appliances for large kitchens, as well as their dismantling due to possible damage to the gas supply, can only be carried out on the basis of a maintenance contract, this contract can be concluded with an authorized dealer, while technical regulations and standards and regulations must be observed regarding installation, electrical supply, gas connection and work safety. Technical instructions for installation and adjustment, for use by specialized technicians ONLY. The instructions that follow refer to a technician qualified for installation to carry out all operations in the most correct manner and according to the applicable standards. Any activity related to regulation etc. must only be performed with the device disconnected from the network. If it is necessary to keep the appliance under voltage, the utmost care must be taken. The type of appliance for extraction is declared on the nameplate, it is an A1 appliance.

## 6. CONNECTING THE ELECTRICAL CABLE TO THE NETWORK

Installation of the electrical supply - this supply must be separately secured. Ato with the corresponding circuit breaker of rated current depending on the power input of the installed device. Check the power consumption of the device on the production label on the back panel (or side) of the device. The connected ground wire must be longer than the other wires. Connect the device directly to the network, it is necessary to insert a switch between the device and the device with a minimum distance of 3 mm between the individual contacts, which corresponds to the applicable standards and load. The earth supply (yellow-green) must not be interrupted by this switch. Connect the device to the mains if the socket has adequate protection. In any case, the supply cable must be located so that it does not reach a temperature of 50 degrees higher than the environment at any point. Before the appliance is connected to the network, it is necessary to first make sure that:

- the supply circuit breaker and the internal distribution can withstand the current load of the appliance (see matrix label)
- the distribution board is equipped with effective grounding according to the standards of the relevant market and the conditions given by law
- the socket or switch in the supply is easily accessible from the appliance
- the electrical supply to the device must be made of oil-resistant material

**We disclaim any responsibility in the event that these standards are not respected and in the event of a violation of the above principles. Before first use, you must clean the device, see chapter "cleaning and maintenance". The appliance must be grounded using a screw with a grounding mark.**

- Do not insert the plug of the power supply into the electrical outlet. sockets and do not pull out the zel. sockets with wet hands and pulling on the power cord!
- Do not use extension cords or multiple sockets.
- **The mains connection point must have a maximum of the following impedance:  $Z_{MAX} = 0.042 + j 0.026 \Omega$  for the phase conductors and  $0.028 + j 0.017 \Omega$  for the neutral conductor.**

| Model   | DIMENSIONS | POWER SUPPLY     | MAXIMUM POWER (kW) | MAXIMUM CONSUMPTION (A) | Noise dB (A) | Silicone POWER CABLE    |
|---------|------------|------------------|--------------------|-------------------------|--------------|-------------------------|
| TP-98ET | 80x90x90h  | 400V~3N 50/60 Hz | 13,6               | 19,71                   | /            | 5 x 2,5 mm <sup>2</sup> |

|           |           |                  |       |       |     |                         |
|-----------|-----------|------------------|-------|-------|-----|-------------------------|
| TPF-98ET  | 80x90x90h | 400V~3N 50/60 Hz | 20,3  | 30,58 | /   | 5 x 4 mm <sup>2</sup>   |
| TPFV-98ET | 80x90x90h | 400V~3N 50/60 Hz | 18,92 | 27,77 | <70 | 5 x 4 mm <sup>2</sup>   |
| TPT-98ET  | 80x90x90h | 400V~3N 50/60 Hz | 13,6  | 19,71 | /   | 5 x 2,5 mm <sup>2</sup> |

## ELECTRICAL CONNECTION:

### Attention

According to international regulations, when connecting the appliance, an automatic device must be installed upstream of the appliance, allowing omnipolar disconnection from the mains; the contact distance of this element must be at least 3 mm.

The connection terminal block is located behind the rear wall. When installing the power cable, proceed as follows:

- Remove the rear panel.
- Pass the new connection cable through the cable gland, connect the wires to the corresponding terminal block terminal and secure them.
- Secure the cable with the cable gland and re-install the panel. The ground wire must be longer than the others so that if the cable gland is damaged, it will be disconnected after the voltage cables.

### Note

Check that the mains voltage corresponds to the data on the rating plate of the appliance and that good earthing conductivity is ensured. Pay attention to the routing of the wires so that they do not interfere with normal operation and normal cleaning of the appliance. Also ensure that the power cable is never subjected to tension or contact with heat sources.

### Note

The connection cable must have the following characteristics: it must be of the silicone type (to withstand temperatures of 180°C) and its cross-section must correspond to the power of the appliance (see technical specifications table).

## EQUIPOTENTIAL

The appliance must be connected to an equipotential bonding system. The connection screw is located on the back of the appliance and is marked with a yellow symbol on the top.

### Warning

The manufacturer is not responsible and does not cover under warranty any damage caused by or resulting from improper installations that do not comply with the instructions.

## 7. INSTRUCTIONS FOR USE

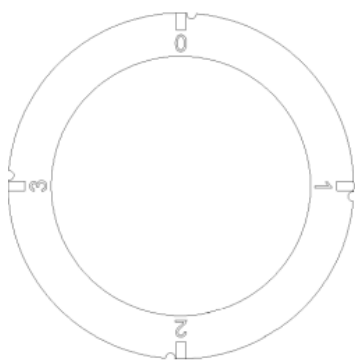
This appliance may only be used for the purposes for which it is expressly intended, i.e. for cooking or heating food. Any other use is inappropriate. Furthermore, the appliance is intended for industrial use and may only be used by trained personnel who are familiar with the risks of hot equipment.

## Warning

The device emits high-temperature heat, so it is necessary to:

- During normal operation, pay attention to the areas around the hot surface (risk of burns);
- **RISK OF BURN** Do not touch the hot surface with your hands or other parts of the body to avoid burns due to high temperature;
- After switching off the appliance, wait for it to cool down sufficiently before cleaning or carrying out any maintenance.

## Switching on the plates



On the front panel, above each control knob, there is a corresponding plate bearing the designation 

- Turn the control knob corresponding to the hotplate from the „0“ position to the desired heat setting between 1 and 3.
- When the appliance is switched on, the indicator light comes on.

## Note

When using the hob for the first time, we recommend that you run all the hotplates at maximum power for a few minutes to remove any moisture present in the insulation of the resistors.

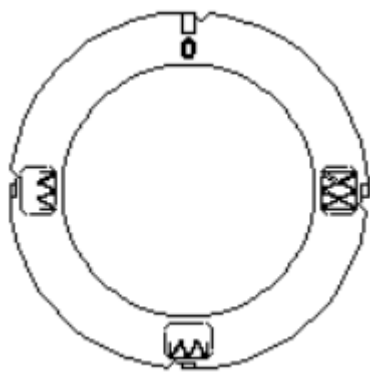
It is advisable to turn on the hotplate at maximum and, once the temperature is reached, set the control knob to the desired level. To turn off the hotplate, return the control knob to the “0” position.

## Switching on and regulating the electric static oven



- Turn the control knob to the right and set the desired temperature.

- Turn the selector knob to one of the three positions.



Lower + upper heating element



Bottom heating element



Upper heating element

Switching on and regulating the electric convection oven



The hot air circulated by the fan is distributed throughout the entire oven interior, allowing for even baking. As the chamber is heated evenly, different dishes can be baked simultaneously on several levels. Turn the control knob on the control panel from “0” to the desired position between 50°C and 300°C; the green and white indicator lights will come on.

- The green light indicates that the appliance is powered.
- The white light turns on to indicate that the heating element is operating, and turns off to indicate that the temperature has been reached. To turn the appliance off, turn the control knob to the „0“ position.

## MECHANICAL TIMER



The cookers are equipped with a timed acoustic signal, capable of reporting a maximum time of 120 minutes.

Turn the control knob to the right to the selected time between 0 and 120 minutes (see figure); after the set time has elapsed, the acoustic signal will start.

| Type of food                         | No. of pull-out from below | Quantity in kg | Temperature °C | Baking time in minutes |
|--------------------------------------|----------------------------|----------------|----------------|------------------------|
| <b>Pastries</b>                      |                            |                |                |                        |
| From the kneaded dough, in the form  | 1-3                        | 1              | 175            | 60                     |
| From kneaded dough, without a mold   | 1-3-4                      | 1              | 175            | 50                     |
| Shortcrust pastry, cake base         | 1-3-4                      | 0,5            | 175            | 30                     |
| Shortcrust pastry with juicy filling | 1-3                        | 1,5            | 175            | 70                     |
| Shortcrust pastry with dry filling   | 1-3-4                      | 1              | 175            | 50                     |
| Yeast dough                          | 1-3                        | 1              | 175            | 50                     |
| Small pastries                       | 1-3-4                      | 0,5            | 160            | 30                     |
| <b>Meat</b>                          |                            |                |                |                        |
| <b>Roasted on the grill</b>          |                            |                |                |                        |
| Veal                                 | 2                          | 1              | 180            | 60                     |
| Beef                                 | 2                          | 1              | 180            | 70                     |
| English roast beef                   | 2                          | 1              | 220            | 50                     |
| Pork                                 | 2                          | 1              | 180            | 70                     |
| Chicken                              | 2                          | 1-1,5          | 200            | 70                     |
| <b>Roasted on a baking sheet</b>     |                            |                |                |                        |
| Veal                                 | 1-3                        | 1              | 160            | 90                     |
| Beef                                 | 1-3                        | 1              | 160            | 90                     |
| Pork                                 | 1-3                        | 1              | 160            | 90                     |
| Chicken                              | 1-3                        | 1-1,5          | 180            | 90                     |
| Sliced turkey                        | 1-3                        | 1,5            | 180            | 120                    |
| Duck                                 | 1-3                        | 1-1,5          | 180            | 120                    |
| <b>Stewed meat</b>                   |                            |                |                |                        |
| Beef stew                            | 1                          | 1              | 175            | 120                    |
| Stewed veal                          | 1                          | 1              | 175            | 110                    |
| <b>Fish</b>                          |                            |                |                |                        |
| Fillets, steaks, cod, hake, flounder | 1-3                        | 1              | 180            | 30                     |
| Mackerel, turbot, salmon             | 1-3                        | 1              | 180            | 45                     |

|                          |       |      |     |     |
|--------------------------|-------|------|-----|-----|
| Oyster                   | 1-3   | 1    | 180 | 20  |
| <b>Baked dishes</b>      |       |      |     |     |
| Baked pasta              | 1-3   | 2    | 185 | 60  |
| Baked vegetables         | 1-3   | 2    | 185 | 50  |
| Sweet and savory soufflé | 1-3   | 0,75 | 180 | 50  |
| Pizza and calzones       | 1-3-4 | 0,5  | 200 | 30  |
| Toasts                   | 1-3-4 | 0,5  | 190 | 15  |
| <b>Defrosting</b>        |       |      |     |     |
| First courses            | 1-3   | 1    | 200 | 45  |
| Meat                     | 1-3   | 0,5  | 50  | 50  |
| Meat                     | 1-3   | 0,75 | 50  | 70  |
| Meat                     | 1-3   | 1    | 50  | 110 |

### Note

- The instructions for using the levels given in the table are the most suitable for baking on multiple levels.
- The times given refer to baking on one level; if you bake on multiple levels, increase the baking time by 5-10 minutes.
- For roast beef, veal, pork, turkey with bone or roulades, increase the baking time by 20 minutes.
- The baking time may vary depending on the nature of the food, its homogeneity and volume.
- When starting for the first time, it is advisable to select a lower value for the thermostat setting range, as shown in the table.
- The baking time may need to be increased due to the lower temperature.

## MAINTENANCE

### Regular

When using the appliance for a long time, it is necessary to carry out regular maintenance to guarantee operational safety; for this purpose, we recommend concluding a service contract.

### Caution

Maintenance may only be carried out by specialist personnel in compliance with current regulations and our instructions.

Before carrying out any maintenance and/or cleaning:

- Disconnect the appliance from the electrical supply and/or turn off the gas supply.
- Allow the appliance to cool down for a sufficient period of time.
- Do not wash the appliance with a direct or high-pressure jet of water, as any penetration of water into the electrical components may compromise the correct functioning of the appliance and the safety systems.

### Warning

For maintenance/replacement of parts, request only original spare parts.

To optimize the delivery of spare parts, it is important to always provide the serial number of the appliance as indicated on the rating plate.

The rating plate is located inside the door for appliances with this compartment, or on the left side for appliances with an oven or on the top. The second plate with the serial number and model is located inside the control panel (on the left side), the third in the declaration of conformity.

Finally, the serial number can also be found on the delivery note (after 2008).

Replacement of parts may only be carried out by authorised and/or qualified personnel. When replacing electrical components of the appliance and electrical panels, strictly follow the technical characteristics of the part to be replaced, as indicated on the part itself. The appliance does not require any special maintenance, however, during its use it is recommended to check at least once a year (if necessary, increase the frequency depending on the level of use):

- The condition of the connections, in particular on the terminal block and the power cable, and the condition of the gas connections;
- The functionality of the individual components (perform a functional test);
- In the case of appliances equipped with a rotary heating element, dismantle the hub, lubricate it and replace the three seals or O-rings to prevent possible leaks.

## Spare parts

Some parts, such as the thermostat or heating element, or the wiring or terminal blocks, can be replaced easily and quickly.

To replace these parts, proceed as follows:

- **THERMOSTAT**; after removing the front panel, unscrew the two screws that secure the thermostat to the control panel; after disconnecting all electrical connections, remove the defective parts and install new ones.
- **SWITCH or ENERGY REGULATOR**: Remove the control knob and open the control panel, unscrew the two screws that secure the switch/regulator to the control panel; after disconnecting all electrical connections, replace.
- **HEATING ELEMENT**; remove the control panel and disconnect the heating element cables. Unscrew the cover that houses the heating element from the bottom; replace the removed element.

## Attention

### HOW TO PROCEED IN THE EVENT OF A FAULT:

Close the gas supply tap and/or switch off the power supply using the device installed upstream of the appliance and inform the after-sales service.

## Warning

### MEASURES IN THE EVENT OF LONG-TERM INTERRUPTION OF OPERATION:

Close the gas tap and/or switch off the power and clean the appliance as described above.

## CLEANING

### Routine cleaning

## Attention

It is forbidden to use flammable liquids to clean the appliance.

To ensure hygiene and to preserve the appliance, clean the external surface regularly, taking care not to damage the cables and electrical connections. Before cleaning, disconnect the appliance from the power supply. The steel parts should be washed with warm water and a neutral detergent, then thoroughly remove all traces of detergent and finally dry with a dry cloth. Do not use abrasive or caustic detergents.

Enamelled parts should be washed with soapy water. For appliances equipped with an oven, cleaning is made easier by removing the support grid. Thorough and daily cleaning prevents malfunctions and the build-up of grease and/or food residues. The steels used to manufacture professional appliances are tested and of the highest quality. Their properties make them ideal for use in contact with food.

For stainless steel appliances, the following recommendations should be observed:

- Stainless steel surfaces must be kept clean at all times, ensuring that they are in contact with the air. Under layers of limescale, starch, egg white or other types of material, the surfaces may corrode due to lack of oxygen.
- Do not use products containing salt or sulphuric acid to remove limescale. Suitable products are available on the market, but a diluted solution of acetic acid can also be used.
- To clean stainless steel appliances, it is advisable to use specific cleaning agents for this material. For “light cleaning”, a weak solution of washing-up liquid can also be used.
- Do not wash the appliance with a jet of pressurized water.
- Do not use cleaning agents containing abrasive powders or bleach of any kind.
- Lockable stainless steel appliances must always be left open during periods of inactivity to allow air to freely access the internal metal surfaces.
- Stainless steel must not be left in contact with concentrated acids or aromatic concentrates such as brine, mustard, spice mixtures or similar for a long time. At a certain temperature and concentration, these substances can passively destroy the passive layer. The contact surfaces must therefore be rinsed immediately with clean water and dried.
- It is not recommended to use stainless steel pots exclusively for cooking food in salt water (pasta, rice, potatoes, etc.). These pots must also be used occasionally to cook foods containing fats or vegetables. This helps to prevent corrosion damage.
- After cooking food in salt water, rinse the containers with fresh water, as the salt water residues from the cooking create layers of highly concentrated salt solution that can cause pitting corrosion.
- In order to prevent so-called secondary corrosion, long-term contact of stainless steel with normal ferritic steel must be avoided.
- Any secondary corrosion spots must be removed immediately.
- Do not use sharp objects that could scratch and therefore damage the stainless steel parts.

## 8. CLEANING AND MAINTENANCE

It is recommended to have the device checked with a specialist service at least once a year. All the interventions in the device can only be carried out by a qualified person who has the authorization to do so.

**CAUTION!** The device must not be cleaned with direct or pressure water. Clean the equipment daily. Daily maintenance extends the life and efficiency of the equipment. Always turn off the main inlet to the device. Wash the stainless steel parts with a damp cloth with a detergent without coarse particles and wipe dry. Do not use abrasive or corrosive cleaning agents. Attention! Before using the device, it is necessary to remove the protective foil from the entire surface, and then wash it well with water with detergent, and then wipe it with a damp cloth. **ALERT!** The warranty does not apply to all consumables subject to normal wear (rubber seals, bulbs, glass and plastic parts, etc.). The warranty also does not apply to the device if the installation is not carried out in accordance with the instructions - an authorized worker according to the corresponding standards and if the equipment was unprofessionally manipulated (interventions in the internal equipment, etc.) or were operated by unhappy staff and contrary to the instructions for use, further The warranty does not apply to damage by natural effects or other external intervention. **Required service organization 2 times a year. After the lifetime, the shipping packaging and equipment are submitted to the collection, according to the regulations on waste management and hazardous waste.**