

INSTALLATION INSTRUCTIONS
AND RECOMMENDATIONS FOR USE AND MAINTENANCE
GLASS GAS HOBS

EINBAU-ANLEITUNG
UND EMPFEHLUNGEN FÜR GEBRAUCH UND INSTANDHALTUNG
GAS-KOCHFELDER AUF GLAS

INSTRUCTIONS POUR L'INSTALLATION
ET RECOMMANDATIONS D'UTILISATION ET D'ENTRETIEN
PLAQUES DE CUISSON

CG.1 4G / CG.1 3G 1P

CG Lux-60 4G / CG Lux-70 4G / CG Lux-70 4G AI AL

CG Lux-70 5G / CG Lux-60 4G AI AL / CG Lux-70 5G AI AL

CG Lux-70 5G AI TR AL / CG Lux-70 5G TR / CGC 4G

CGC 4G AI AL / CG Lux-75 2G AI TR AL / CG Lux-86 3G AI TR AL

CG Lux-60 4G AI / CG Lux-70 4G AI / CG Lux-70 5G AI

CG Lux-70 5G AI TR / CG Lux-75 2G AI TR / CG Lux-86 3G AI TR

VR 90 4G AI TR AL / VR 90 4G AI TR



teka

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GB

DE

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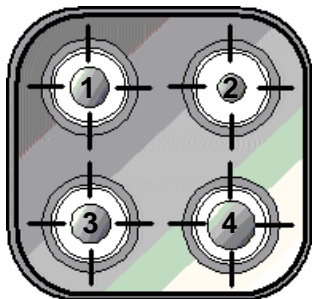
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Introduction / Einführung / Présentation

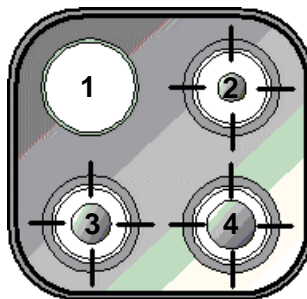


CG.1 4G

- GB**
- 1 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 2 Auxiliary burner 860 Kcal/h - 1 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 4 Rapid burner 2,580 Kcal/h -3 kW.
- * All the burners have a grid.
 * Maximum calorific power: 6,400 Kcal/h - 7.5 kW.

- DE**
- 1 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 2 Hilfsbrenner mit 860 kcal/h - 1 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Stark-Brenner mit 2580 kcal/h - 3 kW
- * Alle Brenner sind mit Stellrost ausgestattet.
 * Maximale Wärmeleistung: 6400 Kcal/h - 7,5 kW.

- FR**
- 1 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 2 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur rapide de 2.580 Kcal/h - 3 kW.
- * Tous les brûleurs disposent d'une grille.
 * Puissance calorifique maximale: 6.400 Kcal/h -7,5 kW.

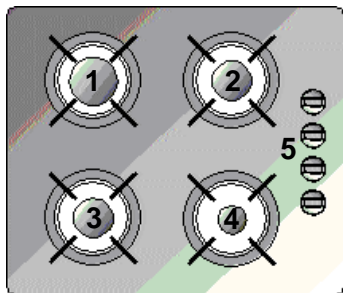


CG.1 3G 1P

- GB**
- 1 Rapid hotplate 1500 W., ø 145 mm.
 - 2 Auxiliary burner 860 Kcal/h - 1 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 4 Rapid burner 2,580 Kcal/h - 3 kW.
- * All the burners have a grid.
 * Maximum calorific power: 4,900 Kcal/h - 5.75 kW.
 * Maximum electric power: 1500 watts.

- DE**
- 1 Schnellkochzone mit 1500 W, ø 145 mm
 - 2 Hilfsbrenner mit 860 kcal/h - 1 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Stark-Brenner mit 2580 kcal/h - 3 kW
- * Alle Brenner sind mit Stellrost ausgestattet.
 * Maximale Wärmeleistung: 4900 Kcal/h - 5,75 kW.
 * Maximale Elektrische Leistung: 1500 W

- FR**
- 1 Plaque rapide de 1.500 W., ø 145 mm.
 - 2 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur rapide de 2.580 Kcal/h - 3 kW.
- * Tous les brûleurs disposent d'une grille.
 * Puissance calorifique maximale: 4.900 Kcal/h - 5,75 kW.
 * Puissance électrique maximale: 1.500 Watts.

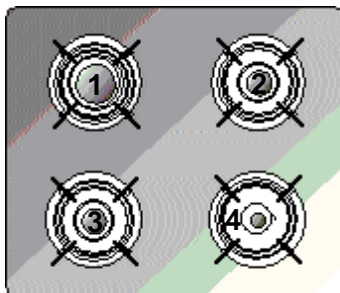


CG-Lux-60 4G / CG Lux-60 4G AI AL / CG Lux-60 4G AI

- GB**
- 1 Rapid burner 2,580 Kcal/h - 3 kW.
 - 2 Semi-rapid burner 1,500 Kcal/h - 1.75 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h - 1.75 kW.
 - 4 Auxiliary burner 860 Kcal/h - 1 kW.
 - 5 Burner operating controls.
- * All the burners have a grid.
* Maximum calorific power: 6,450 Kcal/h - 7.5 kW.

- DE**
- 1 Stark-Brenner mit 2580 kcal/h - 3 kW
 - 2 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Hilfsbrenner mit 860 kcal/h - 1 kW
 - 5 Bedienregler für die Brenner
- * Alle Brenner sind mit Stellrost ausgestattet.
* Maximale Wärmeleistung: 6450 Kcal/h - 7,5 kW.

- FR**
- 1 Brûleur rapide de 2.580 Kcal/h - 3 kW.
 - 2 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 5 Manettes pour l'allumage des brûleurs.
- * Tous les brûleurs disposent d'une grille.
* Puissance calorifique maximale: 6.450 Kcal/h - 7,5 kW.

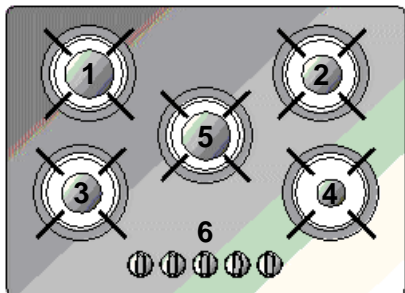


CGC 4G / CGC 4G AI AL

- GB**
- 1 Rapid burner 2,580 Kcal/h - 3 kW.
 - 2 Semi-rapid burner 1,500 Kcal/h - 1.75 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h - 1.75 kW.
 - 4 Auxiliary burner 860 Kcal/h - 1 kW.
- * All the burners have a grid.
* Maximum calorific power: 6,450 Kcal/h - 7.5 kW.

- DE**
- 1 Stark-Brenner mit 2580 kcal/h - 3 kW
 - 2 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Hilfsbrenner mit 860 kcal/h - 1 kW
- * Alle Brenner sind mit Stellrost ausgestattet.
* Maximale Wärmeleistung: 6450 Kcal/h - 7,5 kW.

- FR**
- 1 Brûleur rapide de 2.580 Kcal/h - 3 kW.
 - 2 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
- * Tous les brûleurs disposent d'une grille.
* Puissance calorifique maximale: 6.450 Kcal/h - 7,5 kW.

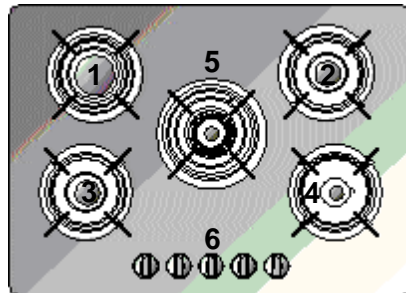


CG-Lux-70 5G / CG Lux-70 5G AI AL / CG Lux -70 5G AI

- GB**
- 1 Rapid burner 2,580 Kcal/h - 3 kW.
 - 2 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 4 Auxiliary burner 860 Kcal/h - 1 kW.
 - 5 Rapid burner 2,580 Kcal/h - 3 kW.
 - 6 Burner operating controls.
- * All the burners have a grid.
 * Maximum calorific power: 9,020 Kcal/h -10.5 kW.

- DE**
- 1 Stark-Brenner mit 2580 kcal/h - 3 kW
 - 2 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Hilfsbrenner mit 860 kcal/h - 1 kW
 - 5 Stark-Brenner mit 2580 kcal/h - 3 kW
 - 6 Bedienregler für die Brenner
- * Alle Brenner sind mit Stellrost ausgestattet.
 * Maximale Wärmeleistung: 9020 Kcal/h -10,5 kW.

- FR**
- 1 Brûleur rapide de 2.580 Kcal/h - 3 kW.
 - 2 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 5 Brûleur rapide de 2.580 Kcal/h - 3 kW.
 - 6 Manettes pour l'allumage des brûleurs.
- * Tous les brûleurs disposent d'une grille.
 * Puissance calorifique maximale: 9.020 Kcal/h - 10,5 kW.

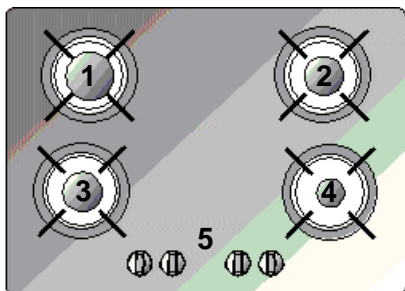


CG-Lux-70 5G TR / CG Lux-70 5G AI TR AL / CG Lux -70 5G AI TR

- GB**
- 1 Rapid burner 2,580 Kcal/h - 3 kW.
 - 2 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 4 Auxiliary burner 860 Kcal/h - 1 kW.
 - 5 Triple crown burner 3,010 Kcal/h - 3.5 kW.
 - 6 Burner operating controls.
- * All the burners have a grid.
 * Maximum calorific power: 9,450 Kcal/h -11 kW.

- DE**
- 1 Stark-Brenner mit 2580 kcal/h - 3 kW
 - 2 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Hilfsbrenner mit 860 kcal/h - 1 kW
 - 5 Brenner mit Dreifachkranz 3010 kcal/h -3,5 kW
 - 6 Bedienregler für die Brenner
- * Alle Brenner sind mit Stellrost ausgestattet.
 * Maximale Wärmeleistung: 9450 Kcal/h -11 kW.

- FR**
- 1 Brûleur rapide de 2.580 Kcal/h - 3 kW.
 - 2 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 5 Brûleur triple couronne de 3.010 Kcal/h - 3,5 kW.
 - 6 Manettes pour l'allumage des brûleurs.
- * Tous les brûleurs disposent d'une grille.
 * Puissance calorifique maximale: 9.450 Kcal/h - 11 kW.

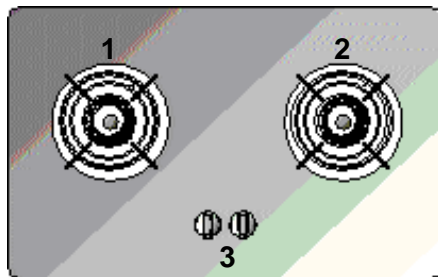


**CG-Lux-70 4G / CG-Lux-70 4G AI AL /
CG Lux-70 4G AI**

- GB**
- 1 Rapid burner 2,580 Kcal/h - 3 kW.
 - 2 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h -1.75 kW.
 - 4 Auxiliary burner 860 Kcal/h - 1 kW.
 - 5 Burner operating controls.
- * All the burners have a grid.
* Maximum calorific power: 6,450 Kcal/h - 7.5 kW.

- DE**
- 1 Stark-Brenner mit 2580 kcal/h - 3 kW
 - 2 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Hilfsbrenner mit 860 kcal/h - 1 kW
 - 5 Bedienregler für die Brenner
- * Alle Brenner sind mit Stellrost ausgestattet.
* Maximale Wärmeleistung: 6450 Kcal/h - 7,5 kW.

- FR**
- 1 Brûleur rapide de 2.580 Kcal/h - 3 kW.
 - 2 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 5 Manettes pour l'allumage des brûleurs.
- * Tous les brûleurs disposent d'une grille.
* Puissance calorifique maximale: 6.450 Kcal/h - 7,5 kW.

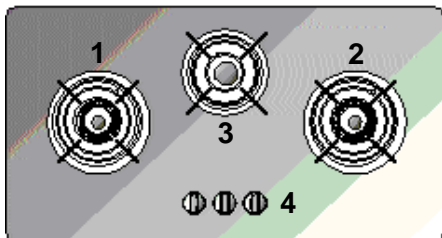


CG-Lux-75 2G AI TR AL / CG Lux-75 2G AI TR

- GB**
- 1 Triple crown burner 3,010 Kcal/h - 3.5 kW.
 - 2 Triple crown burner 3,010 Kcal/h - 3.5 kW.
 - 3 Burner operating controls.
- * All the burners have a grid.
* Maximum calorific power: 6,020 Kcal/h -7 kW.

- DE**
- 1 Brenner mit Dreifachkranz 3010 kcal/h -3,5 kW
 - 2 Brenner mit Dreifachkranz 3010 kcal/h -3,5 kW
 - 3 Bedienregler für die Brenner
- * Alle Brenner sind mit Stellrost ausgestattet.
* Maximale Wärmeleistung: 6020 Kcal/h -7 kW.

- FR**
- 1 Brûleur triple couronne de 3.010 Kcal/h - 3,5 kW.
 - 2 Brûleur triple couronne de 3.010 Kcal/h - 3,5 kW.
 - 3 Manettes pour l'allumage des brûleurs.
- * Tous les brûleurs disposent d'une grille.
* Puissance calorifique maximale: 6.020 Kcal/h - 7 kW.



CG-Lux-86 3G AI TR AL / CG Lux-86 3G AI TR

- GB**
- 1 Triple crown burner 3,010 Kcal/h - 3.5 kW.
 - 2 Triple crown burner 3,010 Kcal/h - 3.5 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h - 1.75 kW.
 - 4 Burner operating controls.
- * All the burners have a grid.
 * Maximum calorific power: 7,520 Kcal/h - 8.75 kW.

- DE**
- 1 Brenner mit Dreifachkranz 3010 kcal/h - 3,5 kW
 - 2 Brenner mit Dreifachkranz 3010 kcal/h - 3,5 kW
 - 3 Mittel-Brenner mit 1500 kcal/h - 1,75 kW
 - 4 Bedienregler für die Brenner
- * Alle Brenner sind mit Stellrost ausgestattet.
 * Maximale Wärmeleistung: 7520 Kcal/h - 8,75 kW.

- FR**
- 1 Brûleur triple couronne de 3.010 Kcal/h - 3,5 kW.
 - 2 Brûleur triple couronne de 3.010 Kcal/h - 3,5 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Manettes pour l'allumage des brûleurs.
- * Tous les brûleurs disposent d'une grille.
 * Puissance calorifique maximale: 7.520 Kcal/h - 8,75 kW.



VR 90 4G AI TR AL / VR 90 4G AI TR

- GB**
- 1 Triple crown burner 3,010 Kcal/h - 3.5 kW.
 - 2 Auxiliary burner 860 Kcal/h - 1 kW.
 - 3 Semi-rapid burner 1,500 Kcal/h - 1.75 kW.
 - 4 Rapid burner 2,580 Kcal/h - 3 kW.
- * All the burners have a grid.
 * Maximum calorific power: 7,950 Kcal/h - 9,25 kW.

- DE**
- 1 Brenner mit Dreifachkranz 3.010 Kcal/h - 3,5 kW.
 - 2 Hilfsbrenner mit 860 Kcal/h - 1 kW.
 - 3 Mittel-Brenner mit 1.500 Kcal/h - 1,75 kW.
 - 4 Stark-Brenner mit 2,580 Kcal/h - 3 kW.
- * Alle Brenner sind mit Stellrost ausgestattet.
 * Maximale Wärmeleistung: 7.950 Kcal/h - 9,25 kW.

- FR**
- 1 Brûleur triple couronne de 3.010 Kcal/h - 3,5 kW.
 - 2 Brûleur auxiliaire de 860 Kcal/h - 1 kW.
 - 3 Brûleur semi-rapide de 1.500 Kcal/h - 1,75 kW.
 - 4 Brûleur rapide de 2.580 Kcal/h - 3 kW.
- * Tous les brûleurs disposent d'une grille.
 * Puissance calorifique maximale: 7.950 Kcal/h - 9,25 W.

Guide to Using the Instructions Booklet

Dear customer,

We are delighted that you have put your trust in us.

We are confident that the new hob that you have purchased will fully satisfy your needs.

This modern, functional and practical model has been manufactured using top-quality materials that have undergone strict quality controls throughout the manufacturing process.

Before installing and using it, we would ask that you read this Manual carefully and follow the instructions closely, as this will guarantee better results when using the appliance.

Keep this Instruction Manual in a safe place so that you can refer to it easily and thus abide by the guarantee conditions.

In order to benefit from this Guarantee, it is essential that you submit the purchase receipt together with the Guarantee Certificate.



You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the useful life of the appliance. It has important technical information about the appliance.

Safety instructions

Before first use, you should carefully read the installation and connection instructions.

These hob models may be installed in the same kitchen furniture units as **TEKA** brand ovens.

For your safety, installation should be carried out by an authorised technician and should comply with existing installation standards. Likewise, any internal work on the hob should only be done by **TEKA's** technical staff, including the change of the flexible supply cable of the appliance.

Please note:



When the hotplates are in operation or have recently been in operation, some areas will be hot and can burn. Children should be kept well away.

Important

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

Positioning the hobs

Depending on the model to be installed, an opening with the dimensions shown in figure 11 will be cut into the unit's worktop or stove. In the packaging of the models CG.1 4G and CG.1 3G 1P, there is a template included that is for use in sizing the space for these two hob models.

The system for fixing the hob is intended for use with kitchen units with a thickness of 20, 30 and 40 mm.


In free standing models, a board should be placed inside the kitchen unit, with the top of the board being 20 mm below the bottom of the hob.

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

The minimum distance between the surface supporting the cooking pans and the lower part of the kitchen unit or the hood located above the hob should be 650 mm. If the hood's installation instructions recommend that the gap is greater than this, you should follow this advice.

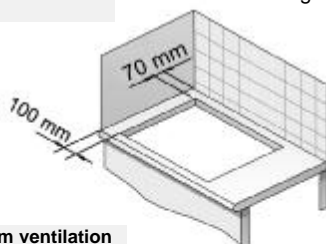
The unit where the hob and oven will be located will be suitably fixed.

Warnings:

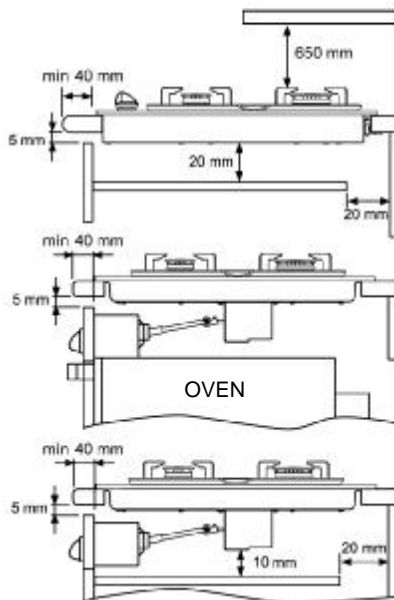
 **When hobs are handled before being installed, care should be taken in case there is any protruding part or sharp edge which could cause injury.**


Minimum distances to walls


fig. 10



Minimum ventilation distances



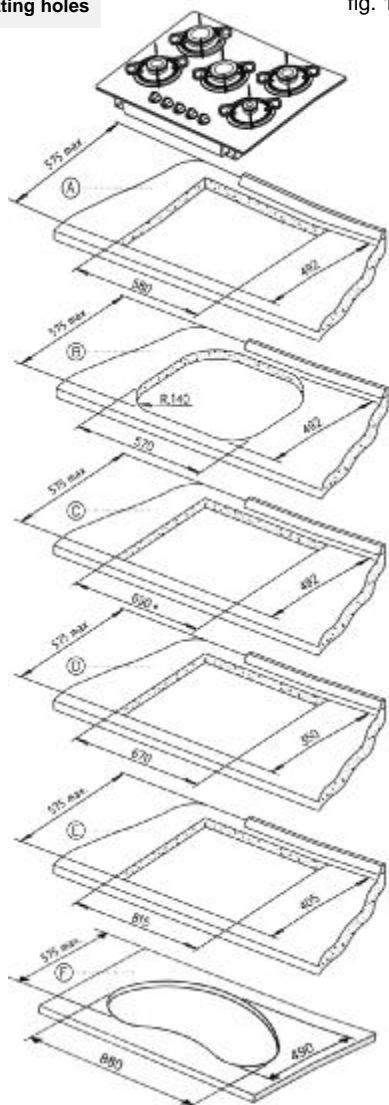
 **When installing units or appliances above the hob, the hob should be protected by a board so that the glass cannot be damaged by accidental blows or heavy weights.**

 **If the glass breaks or cracks, the hob should immediately be disconnected from the electric current in order to avoid the risk of electric shock.**

 **The glues used in manufacturing**

Fitting holes

fig. 11



- Ⓐ Mod.: CG Lux-60 y CGC 4G
- Ⓑ Mod.: CG.1 3G 1P y CG.1 4G
- Ⓒ Mod.: CG Lux-70
- Ⓓ Mod.: CG Lux-75
- Ⓔ Mod.: CG Lux-86
- Ⓕ Mod.: VR 90 4G

* With granite hobs, the measurement may be 580 mm.

the kitchen unit and in the adhesive on the decorative laminate of the worktop surface should be made to tolerate temperatures of up to 100°C.



TEKA assumes no responsibility for any malfunction or damage caused by faulty installation.

PLEASE REMEMBER THAT THE GUARANTEE DOES NOT COVER THE GLASS IF IT SUFFERS A VIOLENT BLOW OR IF IT IS USED IMPROPERLY.

Positioning the oven



See the corresponding manual.

Anchoring the hob

When the gap has been properly sized, the sealing washer (A) should be put on the lower part of the cooker. Fix the clamps (D) into the holes on the lower part of the case, as shown in the drawing 12, by tightening the four screws supplied (Ø 4.2 mm). For worktops 30 mm thick or less, use the M5 screws supplied as complementary fixation by introducing them into the circular hole of the clamp. A fillet shall form in this hole as the screw is introduced in it. This operation should be done before fastening the clamps to the hob.

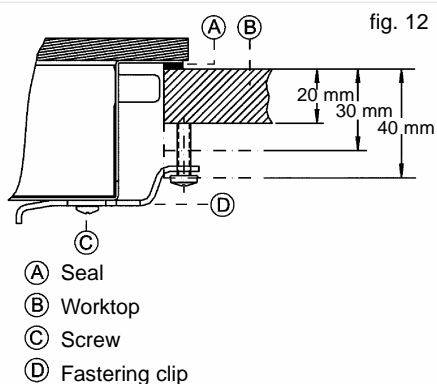
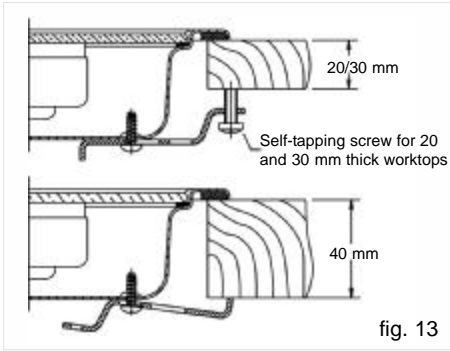


fig. 12

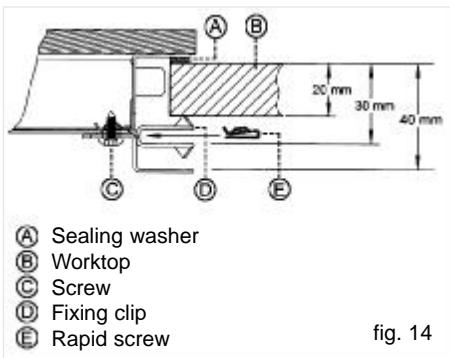
- Ⓐ Seal
- Ⓑ Worktop
- Ⓒ Screw
- Ⓓ Fastening clip

Note: It is essential that the sealing washer is placed beneath the hob's rim. If it is not placed there, the worktop could suffer extremely high temperatures.



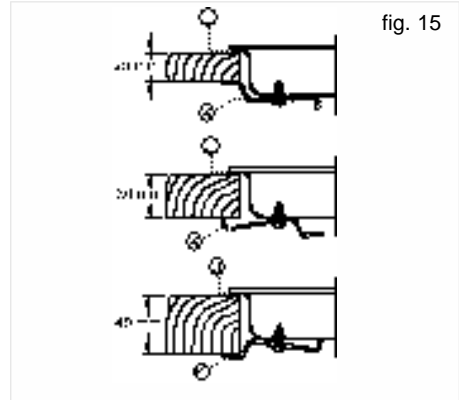
On models CG.1 4G and CG.1 3G 1P, the clips should be fixed as shown in figure 13, depending on the thickness of the worktop.

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



Hob model CGC 4G AI AL is mounted by inserting the quick nuts into the holes the oven is being installed beneath the hob, avoid the power cable coming into contact with very hot components.

attaching the appropriate clip, depending on the worktop's thickness (20, 30 and 40 mm) and tightening the screws until it is firmly fastened.



With the hob model CGC 4G, when the gap has been properly sized, the sealing washer (J) should be glued on the lower part of the hob.

Position the clips (K) as shown in the diagram, fastening them to the openings in the lower part of the body using the metal threaded screws provided (\varnothing 4,2 mm). The clips (K) and the sealing washer (J) are provided, and can be found in the packaging. (See fig. 15)

To attach the models CG.1 4G, CG.1 3G 1P and CGC 4G to the oven, four cardan telescopic shafts are included with the hob. When you are putting the oven into the space, be careful that it does not take the weight of the cardan shafts or it could break. Leave enough space to be able to insert the cardans' other ends into the shafts at the rear of the control panel, and attach the fixing pins.

If an oven is being installed beneath the hob, avoid the power cable coming into contact with very hot components.

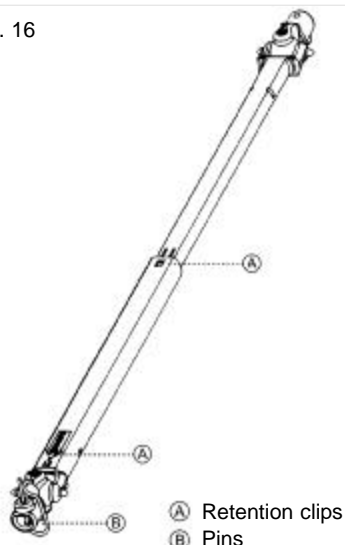
ATTACHING THE HOB TO THE OVEN OR THE CONTROL PANEL

The hob has four cardan telescopic shafts for this purpose. (See fig. 16).

The way to join them is as follows:

- 1 Turn off the electricity (mods. CG.1 3G 1P and CGC 4G AI AL).
- 2 Detach the cardan telescopic shafts by pressing on the retention clip (A) (where it says PUSH) with a slim screwdriver, and pull the extension out a few centimetres.
- 3 Remove the four pins from the ends (B).
- 4 Put the oven part-way into its space, taking care not to drag the cardan telescopic shafts coming from the hob, and leaving enough space to put in the other ends of the telescopic shafts into the shafts in the rear part of the control panel, and then replace the pins.
- 5 To make the electric connection between the two appliances, attach the hob's connector to the oven's connector. (mods. CG.1 3G 1P and CGC 4G AI AL).

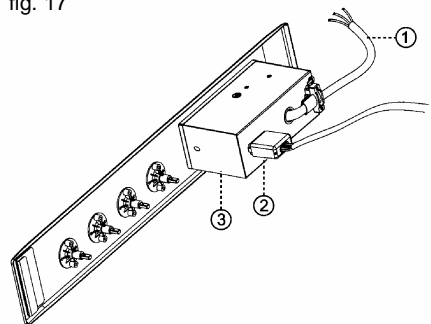
fig. 16



- 6 Complete the definitive positioning of the oven, ensuring that the cardan telescopic shafts are firmly in position and that the telescopic pipes are well-aligned when inserted so that moving is quite simple.
- 7 Position the controls on the front of the oven.
- 8 To operate the control knobs, they first have to be pressed in, and then turned in order to release the safety device.

Rear view of the Control Panel:

fig. 17



- ① Flexible supply cable
- ② Connector
- ③ Protective casing for electrics

If the cardan telescopic shafts are too small, the extensions can be added. These are added by pressing, and they are fixed by the cover that is included.

To connect the oven to the electric power, refer to the oven's instruction manual.

Hob CGC 4G AI AL

In this case, the hob is attached to the oven in the same way, except for point 7, where you should proceed as follows:

Place the hob controls' caps in the oven, as described in the oven's instruction manual. **The caps that need to be placed**

are those that are included with the hob - the ones that come with the oven can be discarded.

This cooker includes caps for all TEKA ovens except models RT-600 and RT-800. Caps for these two models should be requested from the distribution outlet or the appropriate TEKA official technical service.

Connecting the Gas

Connecting the hob to the gas mains should be done in compliance with the current installation standards and/or regulations, and by a qualified technician (an authorised installing engineer). The gas connection for these hotplates should be made with rigid piping, because the appliance is a stationary one, where it is destined for the EC market. The hob has a threaded connection of 1/2" in diameter (as per ISO 228-1) or 1/2" with a conical thread (as per ISO 7-1), depending on the regulations in the destination country.

For markets with an ISO 228-1 1/2" connection, a 10/12 mm copper pipe is provided as an accessory for welding to the gas intake pipe.

Ventilation slots should also be made at the site in compliance with current norms. Connecting the hob's gas intake to the mains should be done in compliance with the basic gas installation standards for residential premises.

TEKA assumes no responsibility for any malfunction or damage that arises from an incorrect or faulty installation.

In order that the hob is not damaged by tightening the nut on the gas connection pipe, a maximum torque of 300 cm * Kgf should be applied.

When the gas connection has been made, the installation should be checked to ensure that it is completely sealed. If the check is done using air, care should be taken that the test pressure is no more than 200 g/cm². Where air is not available, soapy water should be applied to ensure that there are no leaks in the connections. **Testing should never be done using a flame.**

When the hob has been installed, check that the burner minimums are properly adjusted. To do this, light the burners and check that they do not go out if you switch quickly from the maximum to the minimum.

Whenever the gas connection nut is removed, its washer should be changed.

Connecting the Electricity

(Only hobs with automatic ignition or electric hotplates)

Before connecting the hob to the electric mains, check that the voltage and frequency of the mains matches what is shown on the hob's rating plate, which is located lower down, and on the guarantee certificate or, where appropriate, the technical datasheet supplied, which should be kept together with this manual.

The connection is made via an omnipolar switch or plug where accessible, which is suitable for the intensity to be tolerated and which has a minimum gap of 3 mm between its contacts, which will ensure disconnection in case of emergency or when cleaning the hob. It should also be correctly earthed in line with current standards.

The connection should include correct earthing, in compliance with current norms.

If the flexible supply cable fitted to these appliances ever needs to be changed, it should be replaced by TEKA's official service.

Gas conversion

Important!

Any alteration that is to be made to the appliance to convert it to a different type of gas should only be carried out by a qualified technician.



Information for Technical Assistance: whenever the type of gas or the appliance's pressure is changed, the new regulation plate should be placed on top of the old one so that the new features can be seen after the change.

The tasks involved in conversion are:

- * Replace the injectors.
- * Adjust the taps' minimums.

The injectors required for each gas type are shown in table 1.

To **replace the injectors**, follow these instructions:

- 1 Remove the grids and upper parts of the burner so that the injector can be seen.
- 2 Using a number 7 pipe spanner, remove the injectors and replace them with the new ones. Take care to press the injector down firmly so that there is no leakage.
- 3 Replace the grid and burners that were previously removed.

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

Hobs CG.1 4G, CG.1 3G 1P, CGC 4G and CGC 4G AI AL

- 1 Turn the burners on to their minimum.

- 2 Take the oven or the control panel out so that you can access the gas taps.
- 3 Use a slim, grooved screwdriver to turn the screw located to the right or in the centre of the gas tap's shaft (the flame increases when you turn to the left and decreases when you turn to the right).
- 4 When properly adjusted, check that the flame does not go out when you turn the knob quickly from maximum to minimum.
- 5 On hob CGC 4G AI AL, in order to access the taps' regulator screw, you first have to lift up the cover that protects the taps and then take out the two screws that fasten this cover to the body.

Other hobs

- 1 Turn the burners on to their minimum.
- 2 Pull the taps' controls firmly upwards to remove them.
- 3 Use a slim, grooved screwdriver to turn the screw located to the right or in the centre of the gas tap's shaft (the flame increases when you turn to the left and decreases when you turn to the right).
- 4 When properly adjusted, check that the flame does not go out when you turn the knob quickly from maximum to minimum.

The only task required for the conversion is to replace the injectors and regulate the minimums.

TEKA INDUSTRIAL, S.A. assumes no responsibility for any hob malfunction if the gas conversion or the adjustment of the burners' minimums has not been carried out by **TEKA's** official personnel.

Table 1

Burner	Family		
	Second		Third
	Group H	Group E+	Group 3+
Triple crown	135 T	135 T	95
Rapid	116 Y	116 Y	85
Semi-rapid	97 Z	97 Z	66
Auxiliary	72 X	72 X	50

Ø injector expressed in 1/100 mm.

Dimensions and powers

Models	CG.1 4G	CG.1 3G 1P	CG Lux-60 4G AI	CG Lux-60 4G	CGC 4G	CGC 4G AI AL	CG Lux-70 4G	VR 90 4G AI TR
			CG Lux-60 4G AI AL					VR 90 4G AI TR AL
Dimensions in mm								
Length	590	590	610	610	600	600	600	900
Width	510	510	510	510	510	510	510	510
Height	163	163	115	115	150	143	115	125
Glass thickness	5	5	8	8	8	8	8	8
Dimensions of the space in the unit mm								
Length	570	570	580	580	580	580	690	880
Width	492	492	492	492	492	492	492	490
Depth	117	117	70	70	100	93	70	70
Power per burner and hotplate								
Triple crown gas burner 3,5 kW.								1
Rapid gas burner 3 kW.	1	1	1	1	1	1	1	1
Semi-rapid gas burner 1.75 kW.	2	1	2	2	2	2	2	1
Auxiliary gas burner 1 kW.	1	1	1	1	1	1	1	1
Rapid electric hotplate Ø 145 mm, 1500 W.		1						
Electrics								
Nominal power (W) for 230 V*		1.500	0,6			0,6		0,6
Supply voltage V.	SEE RATING PLATE							
Frequency Hz.		50-60	50-60			50-60		50-60
Gas								
Maximum power kW.	7,5	5,75	7,5	7,5	7,5	7,5	7,5	9,25

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

Models	CG Lux-70 4G AI		CG Lux-70 5G AI	CG Lux-70 5G AI TR		CG Lux-75 2G AI TR	CG Lux-86 3G AI TR
	CG Lux-70 4G AI AL	CG Lux-70 5G	CG Lux-70 5G AI AL	CG Lux-70 5G AI TR AL	CG Lux-70 5G TR	CG Lux-75 2G AI TR AL	CG Lux-86 3G AI TR AL
Dimensions in mm							
Length	710	710	710	710	710	750	860
Width	510	510	510	510	510	450	450
Height	115	115	115	115	115	115	115
Glass thickness	8	8	8	8	8	8	8
Dimensions of the space in the unit mm							
Length	690	690	690	690	690	670	815
Width	492	492	492	492	492	350	405
Depth	70	70	70	70	70	70	70
Power per burner and hotplate							
Triple crown gas burner 3.5 kW.				1	1	2	2
Rapid gas burner 3 kW.	1	2	2	1	1		
Semi-rapid gas burner 1.75 kW.	2	2	2	2	2		1
Auxiliary gas burner 1 kW.	1	1	1	1	1		
Rapid electric hotplate ø 145 mm, 1000 W.							
Rapid electric hotplate ø 145 mm, 1,500 W.							
Electric hotplate ø 180 mm, 1500 W.							
Electrics							
Nominal power (W) for 230 V*	0,6		0,6	0,6		0,6	0,6
Supply voltage V.	SEE THE APPLIANCE'S RATING PLATE						
Frequency Hz.	50-60		50-60	50-60		50-60	50-60
Gas							
Maximum power kW.	7,5	10,5	10,5	11	11	7	8,75

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

Technical data

COMMON FEATURES FOR ALL MODELS WITH ELECTRIC HOTPLATES AND AUTOMATIC IGNITION

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

If an electric hotplate gets cracked, the hob should be disconnected from the electricity current.

COMMON FEATURES FOR ALL MODELS WITH GAS BURNERS

Warnings:

a) Before installation, make sure that the local supply conditions (the gas type and pressure) are compatible with the appliance's setup.


b) The setup conditions for this appliance are written on the label (or the rating plate).


c) This appliance should not be connected to a device for removing combustion products. It should be installed and connected in compliance with the current installation standards. Special attention should be paid to the regulations applying to ventilation.


Table 3

Burner			Triple crown	Rapid	Semi-rapid	Auxiliar
Nominal Calorific Consumption	kW	mbar	3,5	3	1,75	1
Nominal Consumption*	G-20 (Nm ³ /h)	20	0,33	0,29	0,17	0,10
	G-25 (Nm ³ /h)	25	0,38	0,33	0,19	0,11
	G-30 (Kg/h)	29	0,25	0,22	0,13	0,07
	G-31 (Kg/h)	37	0,24	0,21	0,13	0,07
CG Lux-60, CG Lux-70, CGC 4G, CG.1 4G, CG.1 3G 1P	kW		--	0,77	0,47	0,33
VR 90 4G, CG Lux-70 5G TR	kW		1,55	0,77	0,47	0,33
CCR CG Lux-75 and CG Lux-86	kW		1,55	--	0,47	--
Performance	%		>52	>52	>52	--

* Consumption over Gross Calorific Value (H_g)

 A gas cooking appliance produces heat and moisture at the site where it is installed. The kitchen should be provided with suitable ventilation: natural ventilation sources should be kept clear, a window opened, or an effective mechanical ventilation system device, such as a hood, installed.

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

 You should keep the Guarantee Certificate or, where relevant, the technical datasheet, together with the Instruction Manual for the duration of the useful life of the appliance. It has important technical information about the appliance.

Class 3 Hob.


Table 2

Country	Category
France	II2E+3+
United Kingdom	II2H3+
Greece	I3+
Italy	II2H3+

Special requirements before starting for the first time

Before connecting the hob to the electric mains, check that the voltage and frequency of the mains matches what is shown on the hob's rating plate, which is located lower down, and on the guarantee or, where appropriate, the technical datasheet supplied, which should be kept together with this manual.

Remember that you may have to remove the protective plastic cover that is stuck to the hob.

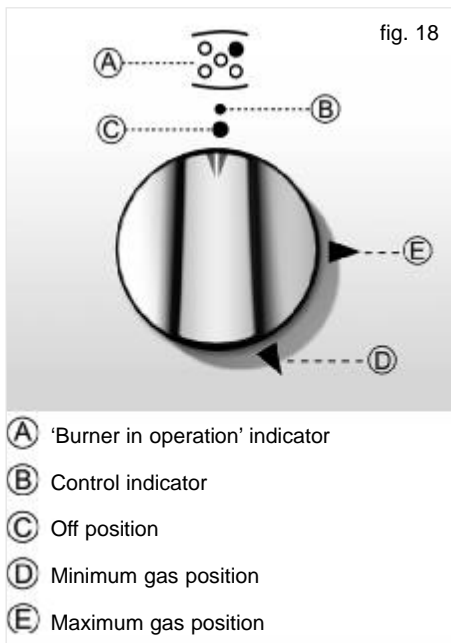
 **The apparatus is not designed to be used by people (including children) with reduced physical, mental or sensory abilities. It should also not be used by people that do not have experience handling the apparatus or who do not have knowledge of the apparatus, unless they are supervised by a person who is in charge of their safety.**

 **Children should not be allowed to play with the apparatus.**

Igniting the burners

On hob models CGC 4G, CG.1 4G and CG.1 3G 1P (See fig. 18).

- * Make sure that the knobs are in their correct position.
- * Turn on the gas at the mains or turn the gas cylinder's tap.
- * Put a lighted match, the spark from a lighter, or a flame to the burner.
- * Press the control knob and at the same time turn it anti-clockwise to the maximum position (the big flame). The burner will now come on at full power; then, if you wish, you can turn the knob to the minimum position (the small flame).

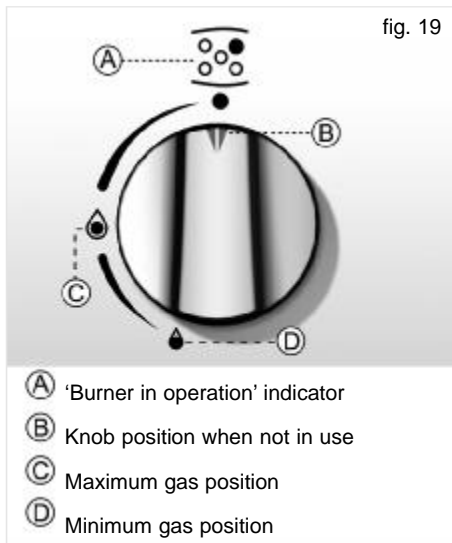


With hobs CG Lux-60, CG Lux-70, CG Lux-75, CG Lux-86 and VR 90 4G, which have automatic ignition and safety, proceed as follows: (See fig. 19)

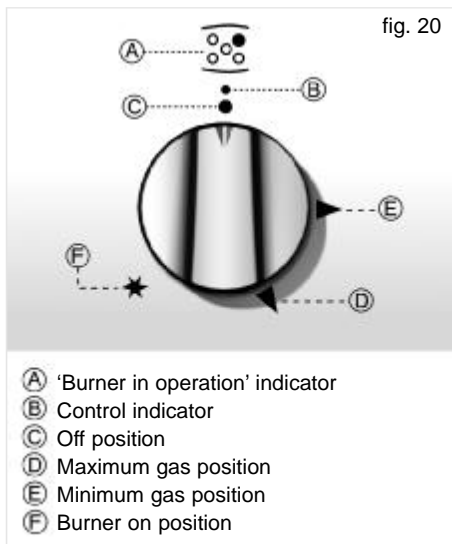
- * Make sure that the knobs are in their correct position.
- * Turn on the gas at the mains or turn the gas cylinder's tap.
- * Press down the burner control.
- * Keeping the burner control pressed down, turn it all the way till the gas ignites. Keep it pressed down for between 5 and 10 seconds so that the safety thermocouple can take effect.
- * Set the control to the position required.

With hob CGC 4G AI AL, proceed as follows: (See fig. 20)

- * Make sure that the knobs are in their correct position.



- * Turn on the gas at the mains or turn the gas cylinder's tap.
- * Press the control knob and at the same time turn it anti-clockwise to the On position (the spark symbol). When the gas ignites, keep the knob at this position for between 5 and 10 seconds to enable the safety thermocouple to work.



- * Set the control to the position required.


The ignition (ceramic and electrode) should be cleaned regularly and carefully in order to avoid ignition problems. Check, too, that the grooves in the burners have not become obstructed.


Use flat-bottomed pans and check that they sit squarely on the grid, so that when food boils the pan does not slip (do not use pans with a concave or convex base).


With hobs CG Lux-75 and CG Lux-86 you can use pans with a concave base (e.g. woks) on the grid that is designed for this use.

Only pans with a minimum diameter of 140 mm should be used on each burner. If you wish to use a pan with a diameter of 120 mm or smaller, it should be placed on the auxiliary burner. On hobs CG Lux-75 and CG Lux-86, the grid accessory has to be used (element A in fig. 27).

Please note:

 **When the burners are in operation or have recently been in operation, the hob will be hot in places and this can lead to burns. Children should be kept well away.**

 **For safety reasons, we advise that the instructions provided by the gas supply company are followed and that the supply tap is turned off when the hob is not in use.**

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

 **The device shall not be operated**

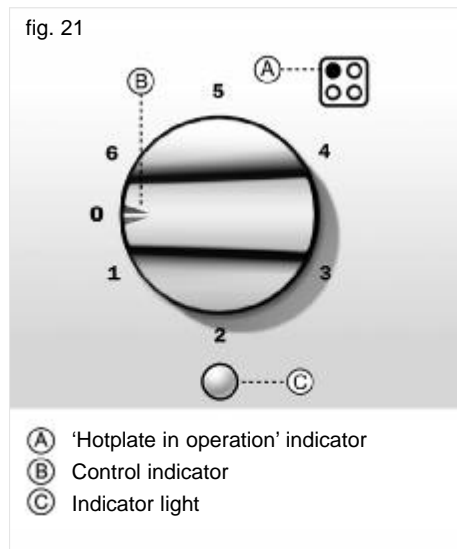
for more than 15 seconds. If after 15 seconds the burner has not lit, stop the device and open the compartment door and/or wait at least 1 minute before attempting a further ignition of the burner.

⚠ 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 at least one minute.

Turning on the electric hotplates

The electric hotplates are controlled by a switch with seven positions. To get different levels of power, all you need to do is to turn the appropriate knob and set it to the position you want. (See fig. 21).

The pan should be placed on the hotplate before ignition.



The power corresponding to each of the switch's positions is as follows:

Hotplate Ø 145 - 1500 W.	
Control set to	Power
0	Switched off
1	135 W.
2	165 W.
3	250 W.
4	500 W.
5	750 W.
6	1500 W.

⚠ When this type of hotplate is in operation or has recently been in operation, some areas will be hot and can burn.

The hotplate with the red dot (1500 W.) heats up rapidly and achieves its maximum during around the first five minutes, after which its power decreases to 500 W., at which point the temperature becomes constant.

On the control panel, there is a square with circles inside that show which hotplate corresponds to which control.

There is also an indicator light on the panel that shows whether one or more hotplates are in operation.

After being connected, or if the hotplate has not been used for some time, the moisture absorbed by the insulation needs to be eliminated - to dry it out, turn the hotplate on with no pan on it for five minutes at switch position 2.

TEKA Industrial S.A. reserves the right to alter its appliances in any way it deems necessary or useful while not altering its basic characteristics.

Anti-accidental turn system on gas controls



On models without the safety system (without the gas cut-off device), the gas taps are equipped with a mechanical system that prevents the controls from being freely turned from the off position to the on position (and, therefore, prevents any accidental escape of gas from the burners) **if the control has not previously been pressed down.**



If at any time while using the hob you notice that a control can be turned from the off position without it needing to be pressed down beforehand (for example: due to dirt which may have got into the gas taps and built up there) you should, for your own safety, get quickly in touch with technical assistance in order to resolve this fault.

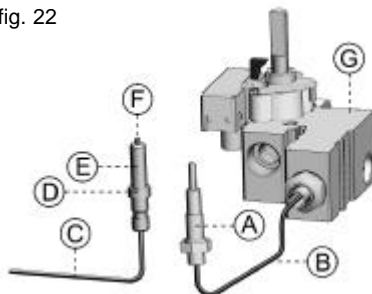
Safety system components

On hobs with the safety feature (those models which have the letters AL), the gas cut-off device is made up of these elements:

- * The safety tap
- * The safety thermocouple, next to the burner
- * The thermocouple-tap connection

The thermocouple sends an electric signal to the tap which identifies whether the burner has a flame. During ignition, the tap should be held down for at least 5 seconds, until the thermocouple has heated up and can send a satisfactory electric signal to the tap. Should the burner go out, the absence of a flame is detected by the thermocouple, which makes the safety tap cut off the flow of gas.

fig. 22

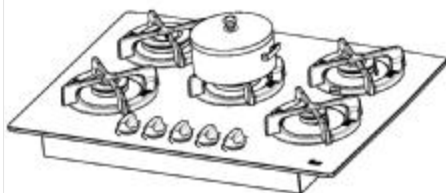


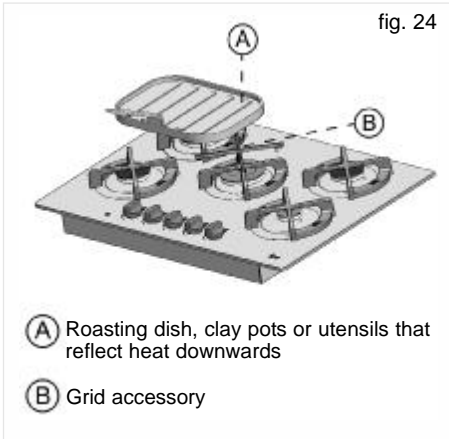
- (A) Safety thermocouple
- (B) Thermocouple-tap connection
- (C) Spark generation connection
- (D) Ignition spark plug
- (E) Ceramic head
- (F) Electrode
- (G) Safety tap

Using the hotplates

- * When using a roasting dish, clay pots or any utensil that reflects heat downwards, it is essential that the grid accessory is used, for otherwise the high temperature that is reflected downwards could damage the glass or the burners.
- * The grid accessory can be used when cooking with pans that have a small base or when a very low heat is required, for slow cooking or to keep food warm. When it is used, the burner is less efficient.

fig. 23

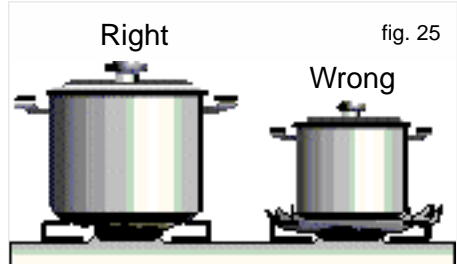




- * If you notice that the glass is broken or cracked, set all the hotplate controls to “zero” (turned off) turn off the gas tap and disconnect the electricity. Then contact TEKA's Technical Service.
- * Do not use the glass surface as a storage area.
- * Do not put aluminium foil, tin foil or plastics on the surface of the glass.
- * With five burner models, very large pans should be placed on the central burner so that they do not reflect heat onto the kitchen unit worktop. With four burner models, use the grid accessory with this sort of pan.

Suggestions for using the burners effectively

- * Rapid burners should not be used with pans that have a small diameter, because part of the flame will spread away from the pan, thus reducing performance significantly. (See fig. 25).
- * The burners should not be operated without there being a pan on them, or gas will be wasted and the grid will heat up excessively.
- * When the burners are in operation they ought not to be exposed to strong



draughts, because as well as losing calorific power, there is the danger of the flame going out, which would lead to gas escaping and could cause an accident. This point is particularly important when the burners are operating at their minimum power.

- * If the burner makes the pans smoky, or if the tip of the flame is yellow, the burner should be cleaned. If this anomaly persists, contact the Technical Assistance Service in order that the main air inlet can be adjusted or the gas supply pipe cleaned.
- * Cast iron plates should not be used on the grid, because they reflect too much heat onto the cooker's hotplate.
- * Pans placed on the burners should not jut out beyond the edge of the hotplate, so that the reflected flame does not damage worktops with a plastic surface.

Maintenance of the burners

Whenever the gas taps are removed, you should change the washer that is between the taps and the supply pipe.

The burners are working properly when their flame is stable and a greeny-blue colour. If the tips of the flames are yellow, the burners need to be cleaned; if the problem persists, contact the Technical Service.

In order to guarantee that the gas installation is properly sealed and that the burners are working properly, the hob needs to be

inspected by specialised Technical Service personnel at least once every 4 years.

Note:

Any alteration or adjustment needed by the appliance should be made by authorised technical personnel.

Suggestions for using the hotplates effectively

To ensure maximum performance when using electric hotplates, follow these guidelines:

- * Use pans with a flat base, as the greater the surface contact between the pan and the hotplate, the greater will be the heat transmission. We recommend the use of heavy pans so that the base is more difficult to dent. The picture shows how pans with battered or dented bases have less surface contact.



- * Do not use pans with a diameter that is smaller than that of the hotplate, in order to avoid boiling foods spilling over onto the hotplates.
- * Dry the bottom of your pans before putting them on the hotplates.
- * When you are almost finished cooking, it is a good idea to set the hotplate to the minimum or to turn it off just before removing the pan, in order to make use of the energy that has been stored and to avoid the hotplate operating while it is empty.

NEVER USE ELECTRIC HOTPLATES WITHOUT A PAN.

Maintenance of the electric hotplates (CG.1 3G 1P)

Disconnect the appliance from the electric mains before cleaning it.

The electric hotplates should be cleaned using soapy water and a non-abrasive scourer. If, after cooking, you notice that the electric hotplate's stainless steel rim or the cooker's surround are yellowing slightly, you can counter this by using lemon, vinegar, dilute ammonia or any product containing dilute ammonia.

Do not clean the hotplates while they are still hot.

If liquids spill onto a hotplate, they should be quickly removed using a dry cloth. Never allow spills to burn on the hotplate, as the heat transmission will be significantly reduced.

After using the hotplate, it should be oiled so that the surface stays shiny and rusting is avoided.

Remember that the hotplate will have a longer life if moisture and excessive temperatures are avoided.

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

Cleaning and care

For best care of the glass, it should be cleaned when it is cold, with suitable products. It should be cleaned after each use, so that cleaning is easier and there is no build-up of dirt from repeated use.

When cleaning the glass, the degree of soiling should be taken into consideration, and the following guidelines followed:

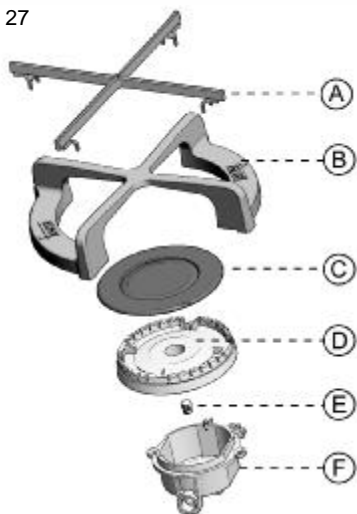
- * When soiling is light and not stuck fast, a damp cloth and a soft detergent can be used.
- * Staining or grease should be cleaned with cleaning products that are suitable for glass (example: Vitroclen).
- * When dirt is stuck and burned in, it should be removed using a scraper with a razor blade.
- * If any objects or plastic utensils or sugar melts onto the glass, it should be removed immediately, while hot, using a scraper.
- * Never use aggressive or abrasive cleaning products that could cause scratches, such as oven cleaning aerosols,

rust removers or sponges or scourers with a hard surface.

- * Do not slide pans over the glass, as they can cause scratches.
- * Ensure that the liquid does not evaporate from pans, because the heat building up at the base could damage the burner or the glass.
- * The glass will tolerate light bangs from big pans that do not have sharp edges. Be careful with impacts from small, sharp instruments. Do not bang pans against the edge of the glass, since this can damage the glass irreparably.
- * Do not spill cold liquids on the glass or burners when they are hot.
- * Do not stand or lean on the glass, as it might break and cause damage.

To clean and care for other components, follow these guidelines:

fig. 27




- (A) Grid accessory
- (B) Grid
- (C) Diffusing cover
- (D) Diffusing crown
- (E) Injector
- (F) Injector holder

- * The grids should be cleaned with a non-abrasive scourer when they have cooled down.
- * The burners - the grooves in particular - should be cleaned at regular intervals; they should be put into warm, soapy water and cleaned with a scourer or a stiff brush.
- * Do not clean the enamel burners' diffusing covers while they are still hot. Abrasive products can cause damage: vinegar, coffee, milk, salty water and tomato juice that have lengthy contact with the enamel surfaces.
- * The stainless steel should be washed in soapy water using a soft cloth. If the metal is yellowish after this, we suggest the use of lemon, vinegar, dilute ammonia or a cleaning product that contains dilute ammonia. You can keep the metal shiny by gently rubbing with a polish that can be easily obtained from outlets selling cleaning products.
- * The control panel should be cleaned with soapy water and a soft cloth.

- * When cleaning the appliance with the burners removed, care should be taken not to allow liquid or other objects to get into the bend of the injector holder.
- * When cleaning, do not use products that can harm aluminium, such as soda, oil, etc.
- * Whenever you reassemble a burner, check that all the components are properly in place, as a part that is wrongly positioned can lead to overheating and damage the glass.
- * The ignition unit (ceramic and electrode) must be periodically cleaned with care in order to prevent ignition problems. A check should also be made that the burner slots are not obstructed.



The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Reminder



Do not use small pans on large burners, or the flame will spread.

Match pans to burners to make best use of the heat.



Do not place the pan away from the centre of the burner.

Place the pan properly, in the middle of the burner.



Do not use utensils that reflect a lot of heat downwards directly onto the grid.

When using roasting dishes, clay pots or pans that reflect heat downwards, use the grid accessory.



Do not place the pans directly on the burner.

Place the pans on the grid.



Do not use sharp objects on the cooker.

When the grids have been used they should be cleaned when they have cooled down.



Do not use heavy weights or hit the cooker with heavy objects.

Handle pans with care on and around the cooker.



If something doesn't work

Before calling the Technical Service, please make the following checks:

Fault	Possible cause	Possible solution
Neither the hotplates nor the pilot lights are working		
	The cable is not connected to the mains	Connect the cable to the mains
There is no spark when the automatic ignition control is pressed		
	There is no current at the plug	Check/repair the electricity at the mains
There is a spark but the burner is not igniting		
	The spark plug and the part of the burner where the spark should be is soiled or greasy	Clean the end of the spark plug and the burner
Do not light the gas burners		
	Gas is not coming through to the hob	Check that the gas cylinder tap is properly open
		If it is piped gas, open the gas tap
The burner ignites but, when you stop holding down the knob that activates the safety feature, it goes out again		
	The flame is not appearing in the area heated by the thermocouple	Clean the burner's openings
The gas burners are making the pans dirty		
	The burner openings are dirty	Clean the burners' openings
	The injector or injector holder is dirty	Clean the injector holder and injector without using anything which could damage or alter the diameter of the gas outlet opening