

FICHA / FICHA / BROCHURE / FICHE / DATENBLATT

Fabricante	Fabricante	Manufacturer	Fabricant	Hersteller	TEKA
Modelo	Modelo	Model	Modèle	Modell	HK-800
Clase de eficiencia energética, en una escala que abarca de A (más eficiente) a G (menos eficiente).	Classe de eficiência energética, numa escala de A (eficiente) a G (ineficiente).	Energy efficiency class on a scale of A (more efficient) to G (less efficient).	Classement selon son efficacité énergétique sur une échelle allant de A (économe) à G (peu économe).	Energieeffizienzklasse auf einer Skala von A (niedriger Verbrauch) bis G (hoher Verbrauch).	<b>A</b>
Función de calentamiento.	Função de aquecimento.	Heating function.	Fonction chauffage.	Beheizung.	
Calentamiento convencional.	Convencional.	Conventional.	Classique.	Konventionelle Beheizung.	←
Convección forzada.	Convecção forçada de ar.	Forced air convection.	Convection forcée.	Umluft / Heißluft.	
<b>Consumo de energía.</b>	<b>Consumo de energia.</b>	<b>Energy consumption.</b>	<b>Consommation d'énergie.</b>	<b>Energieverbrauch.</b>	
Calentamiento convencional.	Convencional.	Conventional.	Classique.	Konventionelle Beheizung.	<b>0,77 Kwh</b>
Convección forzada.	Convecção forçada de ar.	Forced air convection.	Convection forcée.	Umluft / Heißluft.	<b>0,71 Kwh</b>
Volumen neto (litros).	Volume útil (litros).	Usable volume (litres).	Volume utile (litres).	Netto-volumen (liter).	<b>35</b>
Tipo: Pequeño Medio Grande	Tipo: Pequeno Médio Grande	Size: Small Medium Large	Type: Faible volume Volume moyen Grand volume	Typ: Klein Mittel Groß	
Tiempo de cocción con carga normal.	Tempo de cozedura da carga-padrão.	Time to cook standard load.	Temps de cuisson en charge normale.	Kochzeit bei Standardbelegung.	
Calentamiento convencional.	Convencional.	Conventional.	Classique.	Konventionelle Beheizung.	<b>43 min.</b>
Convección forzada.	Convecção forçada de ar.	Forced air convection.	Convection forcée.	Umluft / Heißluft.	<b>43 min.</b>
Superficie de cocción.	Zona de cozedura.	Baking area.	Surface de cuisson.	Backfläche	<b>1250 cm<sup>2</sup></b>
Ruido (dB (A) re 1 pW).	Nível de ruído dB(A) re 1 pW.	Noise (dB (A) re 1 pW).	Bruit (dB (A) re 1 pW).	Geräusch (dB (A) re 1 pW).	<b>---</b>

Nuestra aportación a la protección del medio ambiente: utilizamos papel reciclado.



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# HK-800

Hoja de Características

Folha de Características

Feature List

Feuille de Caractéristiques

Datenblatt



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## Before Using your Oven for the First Time

Carefully read this Instruction Manual to achieve the best results from your oven.

Due to the manufacturing process there may be residues of grease and other substances. To eliminate these, proceed as follows:


- Remove all the packaging material, including the protective plastic, if included.
- Select the  function at 200°C for one hour. To do so, consult the feature list provided with the manual.
- To complete, open the door to allow ventilation and odours to escape from inside.
- After cooling, clean the oven and the accessories.

During the first use, fumes and odours may occur and the kitchen should therefore be well ventilated.

## Ecological Packaging

The packaging materials are completely recyclable and can be used again. Check with your local authority on the regulations for disposing of this material.

### CAUTION

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.

## Important Safety Instructions

### Electrical Safety

- Any repairs must be carried out by an authorised Teka Service Agent, using original spare parts. Repairs carried out by other people, may cause damage or malfunction to the equipment and endanger your safety.
- Disconnect your oven if it breaks down.

### Safety for Children

- Do not allow children to approach the oven while it is in use, as high temperatures can be reached.

### Oven Safety in Use

- The manufacturer will not be held responsible if this oven is used for purposes other than domestic purposes.
- Only use the oven when it is installed within kitchen units.
- Do not store oils, fats or inflammable materials inside the oven, as it could be dangerous if the oven is switched on.
- Do not lean or sit on the open door of the oven as it could damage the door and be dangerous to you.

- Do not cover the bottom of the oven with aluminium foil, as it could affect cooking and damage the interior enamelling of the oven.

- To use the oven, insert the tray or rack supplied onto the side guides inside the oven. The trays and racks are fitted with a system to facilitate partial extraction and make handling easier.

- Do not put containers or food on the floor of the oven. Always use the trays and grids.

- Do not spill water on the floor of the oven while it is working as this could damage the enamel.



- While using the oven, open the door as little as possible to reduce electricity consumption.







- Use protective gloves if you need to work inside the hot oven.

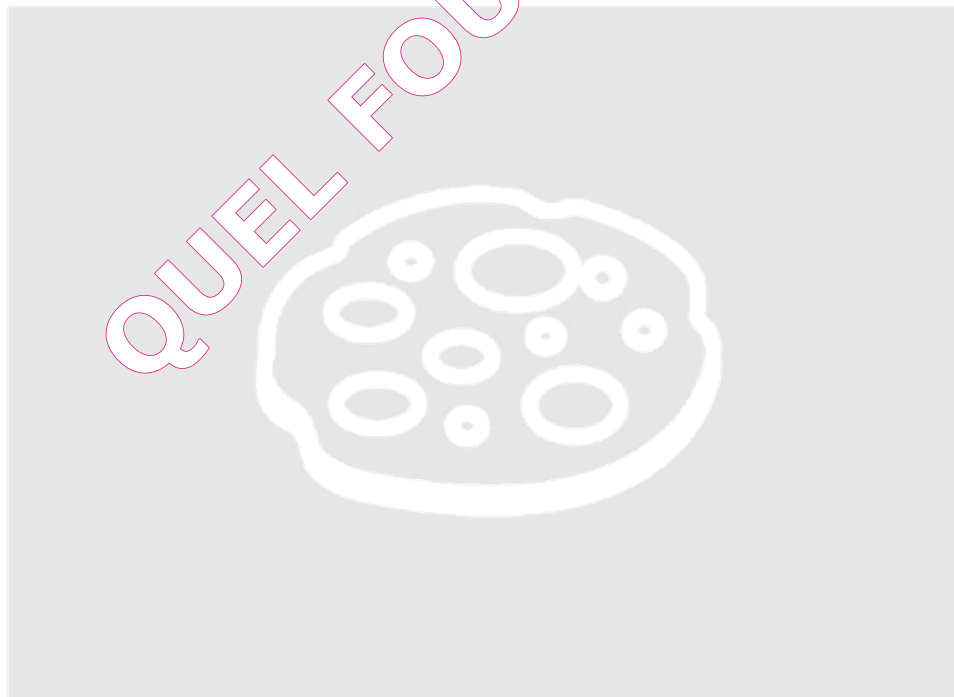
- To cool the oven, open the door to allow ventilation and odours to escape from inside.

- In recipes with a high liquid content, it is normal for condensation to form on the oven door.

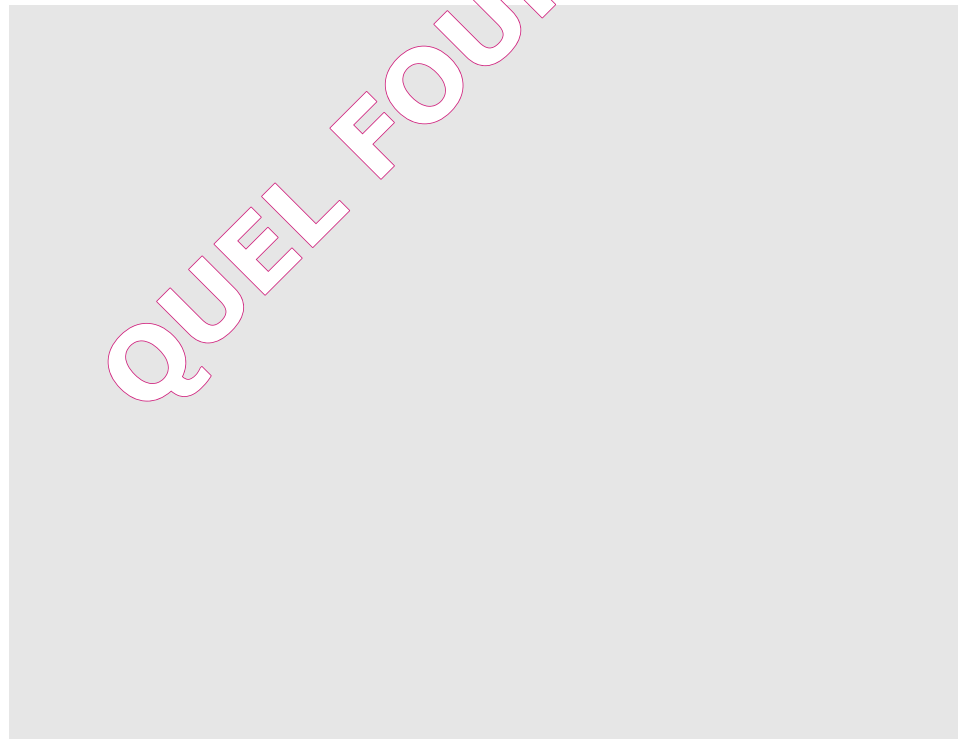
## Cooking Tables

The Cooking Tables show examples of temperature ranges and approximate cooking times. The cooking mode depends on the model. For the best results we recommend the oven to be preheated with the function  or . The preheating time finishes when the heating pilot light switches off.

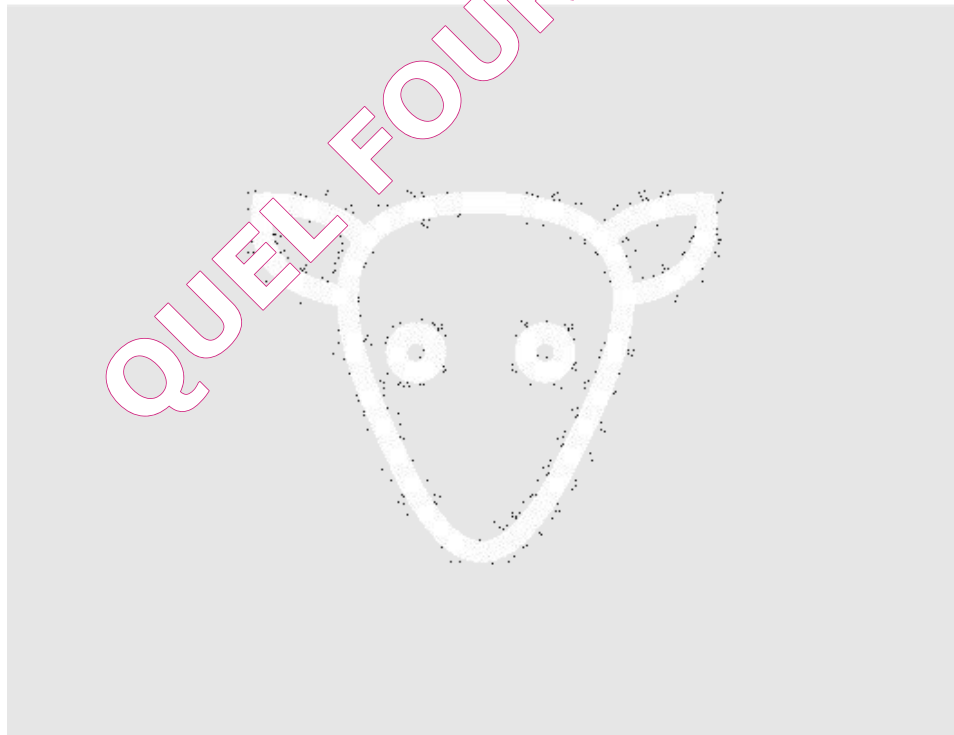
STARTERS	Weight	Tray Position	Cooking Mode	Temperat.	Time	Receptacle
Pasty	1,5	1		160-180	45-50	Tray
				150-170	35	
Pizza	0,65	1		180-200	20-25	Grid
				150-170	15-20	
Quiche	1,5	1		160-190	45-50	Quiche Mould
				150-170	45-50	



FISH	Weight	Tray Position	Cooking Mode	Temperat.	Time	Receptacle
Salted Dorado	1	1		180-200	25-30	Tray
				170-190	25-30	
Salmon in greased paper	1	1		170-190	20-25	Tray
				160-180	15-20	
Trout	1	1		180-200	25	Tray
				170-190	15-20	









MEAT	Weight	Tray Position	Cooking Mode	Temperat.	Time	Receptacle
Rabbit	1,5	1		180-200	60-65	Tray
				160-180	45-50	
				170-190	45-50	
Lamb	1,5	1		190-210	50-55	Tray
				170-190	45-50	
				180-200	50-55	
Chicken	1,5	1		190-200	50-55	Tray
				170-190	45-50	



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CAKES AND DESSERTS	Weight	Tray Position	Cooking Mode	Temperat.	Time	Receptacle
Flan	0,5	1		145-155	60-65	Bread Mould
				145-155	55-60	
Cup Cakes	0,5	1		145-165	25-30	Tray
				135-155	25-30	
Cheesecake	1	1		165-185	35-50	Cheesecake Mould
				155-175	35-40	



## Cleaning and Maintenance

### Caution

Before carrying out any work, the appliance must be disconnected from the mains electricity supply.

### Cleaning the Inside of the Oven

- The inside of the oven should be cleaned to remove food and grease deposits, which can give off smoke or odours and cause stains to appear.
- With the oven cold and for enamelled surfaces (e.g. the floor of the oven) use a nylon brush or sponge with warm soapy water. If using special oven cleaning products, use only on enamelled surfaces and follow the manufacturer's instructions.

### Caution

Do not clean the inside of your oven with a steam or pressurised water jet. Do not use either metallic scouring pads or any material that could scratch the enamel.

### Use of the Fold-down Grill (Depending on Model)

To clean the upper part of the oven,

- Wait until the oven is cold.
- Turn the grill down (A) and lower the grill element as far as possible.
- Clean the upper part of the oven and return the grill element to its original position.



### Cleaning the Oven Exterior and Accessories

Clean the outside of the oven and the accessories with warm soapy water or with a mild detergent.

### Caution

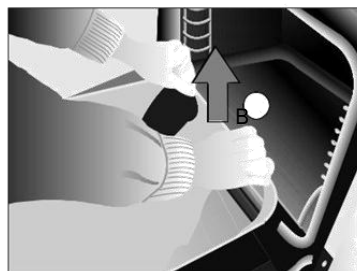
Never use metallic scouring pads or commercial scouring powders that could scratch the enamel. For stainless steel surfaces proceed with care and only use sponges or cloths that cannot scratch them.

The outside of the oven do not attempt to clean the controls, as for this, the oven has to be removed from the kitchen unit.

### Cleaning the Large Interior Glass Door

#### Dismantling / Assembly Instructions for the interior glass

- 1 Open the oven door.
- 2 Pull the glass upwards from the bottom (B).



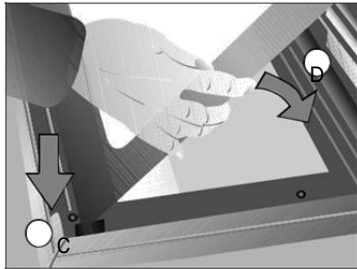
- 3 The interior glass is now free. Remove it.

### Warning

Be careful: the oven door closes when the interior glass is removed.

4 Clean the interior glass and the inside of the oven door.

5 Insert the supports on the interior glass into the grooves at the top of the door (C).



6 Lower the glass into the door (D). The glass is fixed to the door by pressing.

• Loosen the lens from the lampholder with the help of the appropriate tool.



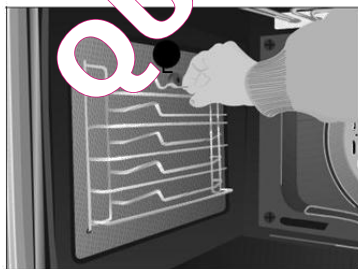
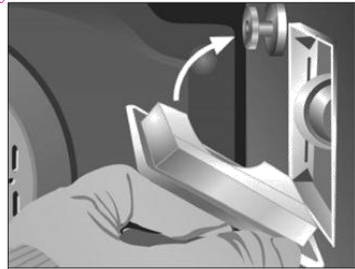
• Exchange the bulb.  
• Replace the lens, making sure it fits in the correct position without forcing it.

### Changing the oven bulb

#### Caution

To change the bulb, first ensure that the oven is disconnected from the power supply.

• Ease out the chrome supports, releasing them from the bolt.



The replacement bulb must be temperature resistant to 300 °C. These can be ordered from the Technical Service Department.

## Trouble Shooting

<b>The oven does not work</b>  Check the connection to the electrical circuit. Check the fuses and current limiter of your installation. Ensure the clock is in the manual or programmed mode. Check the position of the function and temperature selectors	<b>Smoke is given off while the oven is working</b>  This is normal during its first use. Periodically clean the oven. Reduce the amount of grease or oil on the tray. Do not use the temperature settings that those the cooking tables.
<b>The inside light of the oven does not work</b>  Change the bulb. Check its assembly in accordance with the instruction manual.	<b>Expected cooking results are not achieved</b>  Refer to the cooking tables to obtain guidance on the working of your oven.
<b>The heating indicator light does not work</b>  Select a temperature. Select a setting. It should only light up while the oven is heating up to its set working temperature.	<b>NB</b> If, despite these recommendations, the problem continues, contact our Technical Assistance Service.

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## Technical Information

If the equipment does not work, please contact the Technical Service Department and advise them of the problem, indicating:

- 1 Serial number (S-No)
- 2 Appliance model. (Model)

You will find this information on the rating plate on the lower part of the oven when the door is opened.

☞ The item that you have bought meets the European directives on electrical material safety (73/23/CEE) and electromagnetic compatibility (89/336/CEE).

**AENOR certifies the aptitude of this appliance for the function and guarantees the truthfulness of all data shown in the energy card.**

- To fit multifunction ovens in their locations, the back part of the unit corresponding to the shaded area of figure 3, must not have any projections (reinforcements, pipes, sockets, etc). (See the page 38).
- The adhesive used for the plastic covering of kitchen furniture must be able to withstand temperatures up to 85°C.

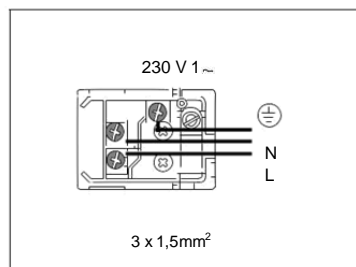
### Electrical Connection. Legal Requirements

The installer must check that:

- The voltage and cycles of the mains supply correspond to that indicated on the rating

plate. The electrical installation can stand the maximum power indicated on the rating plate.

- The connection diagram is shown in the following figure:



## Installation

This information is intended for the installer, as the person responsible for assembly and electrical connection. If you install the oven yourself, the manufacturer will not be held responsible for any possible damage.

### Before Installation. Comments

- To unpack the oven, pull the tab located on the lower part of the box.
- A niche is required in the kitchen unit as per the dimensions shown on the figure, providing a minimum depth of 580 mm. (See figures 1 and 2 describing oven fitting on the page 38).
- The electrical connection has adequate earthing in accordance with regulations in force.
- The connection must be carried out with an omnipolar switch, of an adequate size for the current drawn. There must be a minimum aperture between contacts of 3 mm to enable disconnection in the case of

emergency, cleaning or bulb exchange.  
Under no circumstances must the earth  
wire pass through this switch.

After connecting the electricity, check that all  
the electrical parts of the oven are working.

### Installing the Oven

For all ovens and after carrying out the  
electrical connection,

- 1** Introduce the oven into the kitchen unit,  
taking care not to trap the cable.
- 2** Fix the oven to the unit by means of the 2  
screws supplied via the holes that can be  
seen when the door is opened.
- 3** Check that the oven housing is not in  
contact with the sides of the unit and that  
there is at least 2 mm separating the  
neighbouring units.

**8** O forno permanecerá desligado, ficando iluminados os símbolos  $\rightarrow$  e  $\rightarrow$ . O forno está programado. A luz do forno permanecerá apagada.

**9** Alcançada a hora de início do cozinhado, o forno entrará em funcionamento e realizará o cozinhado durante o tempo seleccionado.

**10** Alcançada a hora seleccionada, o forno desligar-se-á, soará um sinal acústico e os símbolos  $\rightarrow$  e  $\rightarrow$  piscarão.

**11** Toque em qualquer sensor do painel de comandos para parar o sinal acústico.

Se durante o cozinhado deseja modificar a hora de finalização, toque no visor do relógio até que o símbolo  $\rightarrow$  pisque. Nesse momento pode modificar a hora de finalização tocando os sensores + ou -. De seguida, ouvirá 2 beep consecutivos como confirmação da modificação.

#### Função segurança crianças.

Bloqueia o forno, evitando o manuseamento por parte das crianças pequenas. Para activar a função, toque no símbolo de Desligar o forno (7) de forma prolongada, a seguir ouvirá um beep prolongado e ver-se-ão pontos intermitentes

intercalados entre os dígitos do indicador de temperatura. O seu forno está bloqueado.

Para desactivar a função de segurança para crianças, deve tocar de forma prolongada o símbolo de desligar o forno (7), soando um beep prolongado.

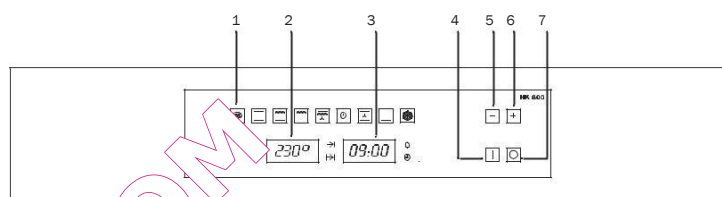
#### Atenção

No caso de um corte da corrente eléctrica, apagar-se-á toda a programação do seu relógio electrónico e aparecerá a piscar a indicação 12:00 no relógio. Deverá acertá-lo e programá-lo de novo.



### Control Panel

#### Model HK-800



- |                          |                     |
|--------------------------|---------------------|
| 1 Cooking function.      | 5 Sensor +.         |
| 2 Temperature indicator. | 6 Sensor -.         |
| 3 Electronic lock.       | 7 Oven off / Block. |
| 4 Oven / Interior light. |                     |

### Oven Functions



#### Pizza

Special for cooking pizzas, pasty and fruit cakes.



#### Conventional

It is used for sponges and cakes where the heat received must be uniform to achieve a spongy texture.



#### Grill and Lower element

Special for roasts. It can be used for any piece, whatever its size.



#### Grill

For preparing dishes with superficial roasting. It allows the outer layer to be browned without affecting the inside of the food. Ideal for flat food, such as steaks, ribs, fish, toast.



#### MaxiGrill with fan

Allows uniform roasting at the same time as surface browning. Ideal for grills. Special for large volume pieces, such as poultry, game etc. It is recommended to put the item on a rack with a tray beneath to collect the stock and juices.

#### Caution

While using the Grill or MaxiGrill with fan, the door must be kept closed.



#### Turbo

The fan distributes the heat produced by an element located at the rear of the oven. Due to the uniform heat distribution, it allows roasting and baking to take place at two heights at the same time.

 **Conventional with fan**

Appropriate for roasts and cakes. The fan spreads the heat uniformly inside the oven.

 **Defrosting**

 **Lower element**

Heats only from beneath. Suitable for heating dishes and raising pastry and similar.

**Recommendations for thawing out frozen food**

Frozen food can be thawed out using a system of hot air with two power levels: HI for all kinds of meat and LO for fish, pastry and bread. When the thawing function has been chosen, the HI and LO levels can be selected with the temperature selection control. The level chosen appears on the temperature display.

• Unpacked food should be placed on the oven tray or in a receptacle suitable for use in ovens.

- Large pieces of meat or fish should be thawed out on an oven rack, placing the oven tray underneath to collect the resulting liquid.
- Meat and fish do not need to be thawed out completely before cooking, and can be cooked when the surface is soft enough for seasoning.
- Once thawed out, food should always be cooked.


Consult the following table for thawing times and the required thawing level:


FOOD	LO LEVEL		HI LEVEL	
	Weight	Time	Weight	Time
Bread	1 lb	35 min		
Cakes	1 lb	25 min		
Fish	1 lb	30 min		
Fish	2 lb	40 min		
Chicken			2 lb	75 min
Chicken			3 lb	90 min
T-bone steak			1 lb	40 min
Minced meat			1 lb	60 min
Minced meat			2 lb	120 min

The times given above are only an indication. Thawing times depend on room temperature, the weight of the frozen food and the degree to which it is frozen.

**Using the oven**

**Setting the Time on the Electronic Clock**


When you connect your oven, 12:00 and  flash on the clock. Set the time on the clock using + and -. The clock beeps twice to confirm the time selected.

If you wish to change the time, touch the clock screen for a time until  flashes. Then use + or - to modify the time. The clock beeps twice to confirm the modification.






**Manual Operation**


The oven is ready to be used when the clock has been set.

1 Touch  (4).

Touch  the symbol for the desired cooking function.

The temperature indicator (5) displays a set temperature for the cooking function selected. If you wish to modify this temperature, touch the temperature indicator. Symbol °C flashes. Then touch + or - to select the desired temperature.

4 The oven begins to heat up. The fast preheating function is activated for a few minutes when the      functions are selected. Note: the turbo motor located at the rear of the oven switches itself on for preheating.

5 While the oven is heating up, indicator  flashes to indicate the transmission of heat to the food.

6 To turn the oven off, touch Oven off (7).

**Note**

When the cooking process is over, the oven cooling system continues working until the interior of the oven reaches a suitable temperature.

**Oven lighting**

The light inside the oven lights up:

- When the oven door is opened. When the oven door is left open for a long period of time, the light goes out to save electricity.

- When a cooking function is selected. The light goes out after a set period of time.

If you wish to turn the light on during the cooking process, simply touch Oven on (4). If this sensor is touched for a time, then the light remains on throughout the cooking process.

**Functions of the Electronic Clock**

**Alarm:** Creates an alarm signal when the period of time finishes; the oven does not need to be in use in order to use this function.

**Cooking Time:** To cook for a selected length of time; the oven turns itself off automatically when the time finishes.





**End Cooking Time:** To cook until a set time; the oven turns itself off automatically when the time is reached.

**Cooking time and End Cooking Time:** To cook for a selected length of time and end at a set time. When this function is set, the oven comes on automatically at the time required in order to cook for the set length of time

(Cooking time) and end automatically at the indicated time (End Cooking Time).

**Child Safety Function:** This function blocks the oven to prevent small children from interfering with the controls.



**Programming the Alarm**

- 1 Touch the clock screen until symbol  lights up.
- 2 Set the period of time after which you wish the alarm to sound by touching + or -.
- 3 The clock beeps twice, the current time is displayed and symbol  lights up permanently to indicate that the alarm has been set.
- 4 When the set period of time comes to an end, the alarm sounds and symbol  starts to flash.
- 5 Touch any sensor on the control panel to silence the alarm.  
You can consult the remaining time when required by touching the clock screen until 







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flashes. You can also modify the set time at this point by touching + or -. The clock beeps twice to confirm the change.


If you wish the remaining time to be displayed until the end of the set period of time, touch the clock screen until  flashes. Then touch the clock screen again for a time. Symbol  flashes more slowly. Touch the clock screen again for a time in order to return to current time.

#### Setting the Cooking Time



- 1 Touch the clock screen until symbol  lights up.
- 2 Select the period of time you wish to cook for by touching + or -.
- 3 The clock beeps twice, the current time is displayed and symbol  lights up permanently to indicate that the oven will turn itself off automatically.
- 4 Select a cooking function and temperature.
- 5 When the cooking time comes to an end, the oven turns itself off, the alarm sounds and symbol  flashes.
- 6 Touch any sensor on the control panel to silence the alarm.

You can consult the remaining time when required by touching the clock screen until  flashes. You can also modify the set time at this point by touching + or -. The clock beeps twice to confirm the change.


If you wish the remaining time to be displayed until the end of the set period of time, touch the clock screen until  flashes.


Then touch the clock screen again for a time. Symbol  flashes more slowly. Touch the clock screen again for a time in order to return to current time.

#### Setting the End Cooking Time

- 1 Touch the clock screen until symbol  lights up.
- 2 Select the time you wish the cooking process to finish at by touching + or -.
- 3 The clock beeps twice, the current time is displayed and symbol  lights up permanently.









nently to indicate that the oven will turn itself off automatically.


- 4 Select a cooking function and temperature.
- 5 When the set time is reached, the oven turns itself off, the alarm sounds and symbol  flashes.
- 6 Touch any sensor on the control panel to silence the alarm.

You can consult the finishing time when required by touching the clock screen until  flashes. You can also modify it at this point by touching + or -. The clock beeps twice to confirm the change.



This function can be used even when you are already using the oven. To do this, follow the instructions indicated above except point number 4.

#### Setting the Cooking Time and the End Cooking Time

- 1 Touch the clock screen until symbol  lights up.
- 2 Select the period of time you wish to cook for by touching + or -.
- 3 The clock beeps twice, the current time is displayed and symbol  lights up permanently.
- 4 Touch the clock screen again until symbol  lights up.
- 5 Select the time you wish the cooking process to finish at by touching + or -.
- 6 The clock beeps twice, the current time is displayed and symbol  lights up permanently.
- 7 Select a cooking function and temperature.
- 8 Touch any sensor on the control panel to turn the oven off with symbols  and . Your oven is programmed. The oven light remains off.
- 9 When the time to start cooking is reached, the oven starts up and cooks for the set period of time.
- 10 When the set time is reached, the oven turns itself off, the alarm sounds and symbols  and  flash.
- 11 Touch any sensor on the control panel to silence the alarm.

If you wish to modify the end cooking time when cooking is already in progress, touch the clock screen until  flashes. You can then modify the end cooking time by touching + or -. The clock beeps twice to confirm the change.

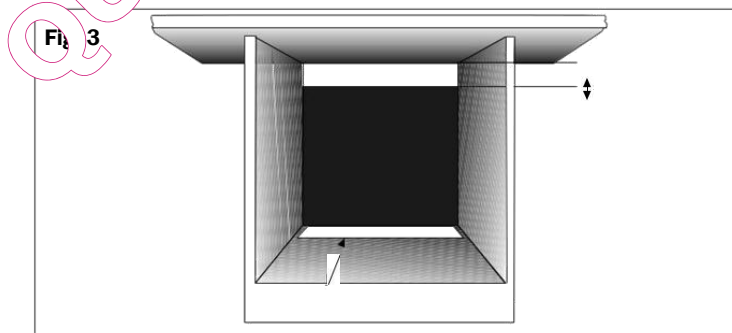
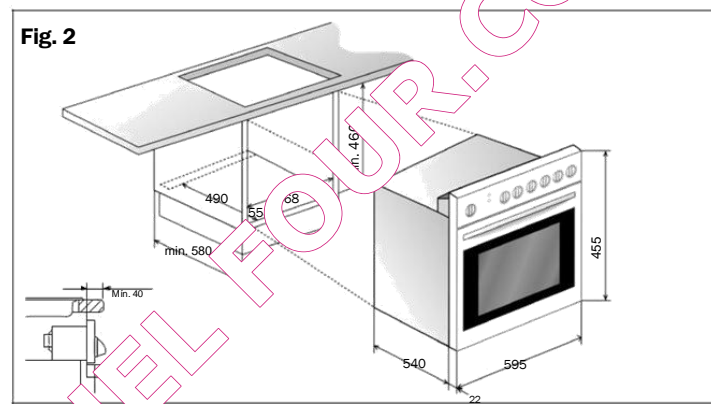
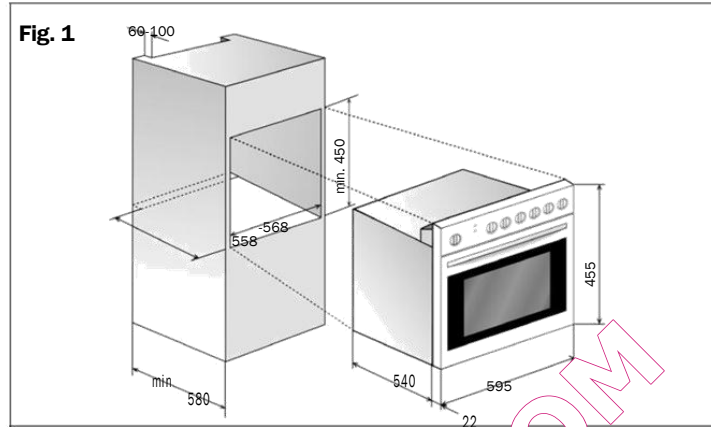
#### Child Safety Function

Blocks the oven to prevent small children from interfering with the controls. To activate this function, touch Oven Off (  ) for a time. A long beep sounds and flashing points appear between the digits of the temperature indicator. Your oven is blocked. To deactivate the child safety function touch, Oven Off (  ) for a time. A long beep sounds.

#### Note

In the event of a power cut, all the electronic clock settings are deleted and the indication 12:00 flashes on the display. It is necessary to set the time and programme the clock again.





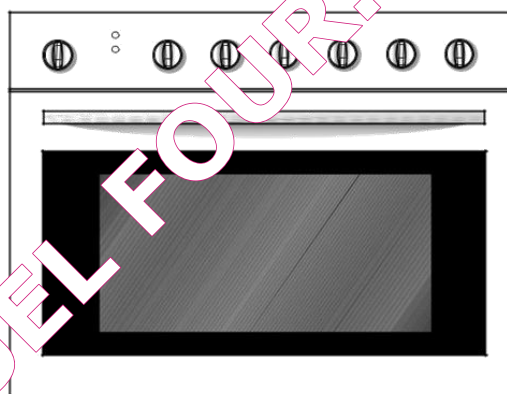
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