

Fabricante	Fabricante	Manufacturer	Fabricant	Hersteller	TEKA
Modelo	Modelo	Model	Modèle	Modell	HI-735 HI-735ME
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 (économique) à G (peu économique).	Energieeffizienzklasse auf einer Skala von A (niedriger Verbrauch) bis G (hoher Verbrauch).	A
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.	
Consumo de energía.	Consumo de energia.	Energy consumption.	Consommation d'énergie.	Energieverbrauch.	
Calentamiento convencional.	Convencional.	Conventional.	Classique.	Konventionelle Beheizung.	0,79 Kwh
Convección forzada.	Convecção forçada de ar.	Forced air convection.	Convection forcée.	Umluft / Heißluft.	0,85 Kwh
Volumen neto (litros).	Volume útil (litros).	Usable volume (litres).	Volume utile (litres).	Netto-volumen (liter).	52
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 Standardbelastung.	
Calentamiento convencional.	Convencional.	Conventional.	Classique.	Konventionelle Beheizung.	41 min.
Convección forzada.	Convecção forçada de ar.	Forced air convection.	Convection forcée.	Umluft / Heißluft.	45 min.
Superficie de cocción.	Zona de cozedura.	Baking area.	Surface de cuisson.	Backfläche	1300 cm²
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).	40

Nuestra aportación a la protección del medio ambiente: utilizamos papel reciclado.
 A nossa contribuição para a proteção do ambiente: utilizamos papel reciclado.
 Our contribution to environmental protection: we use recycled paper.
 Notre contribution à la protection de l'environnement : nous utilisons du papier recyclé.
 Unser Beitrag zum Umweltschutz: wir verwenden umweltfreundliches Papier.
 Cod.: 31/72016/831/72016/ABB05



Hoja de Características
 Folha de Características
 Feature List
 Feuille de Caractéristiques
 Datenblatt

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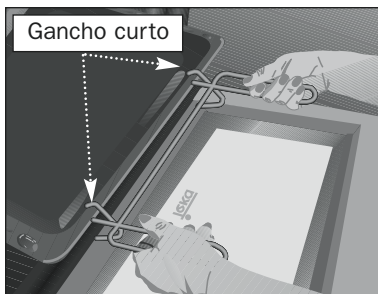
HI-735/HI-735 ME



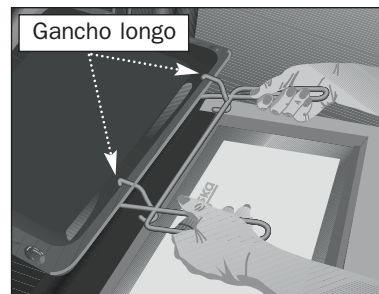
TEKA

Pega para a Extracção das Bandejas

A pega para e extracção das bandejas utiliza-se quando é necessário deslocar a bandeja para verificar o estado do cozinhado. Ver figuras. Para manusear a bandeja fora do forno é necessário utilizar luvas protectoras.



Posição para a bandeja de pastelaria. O gancho curto coloca-se por cima da bandeja.

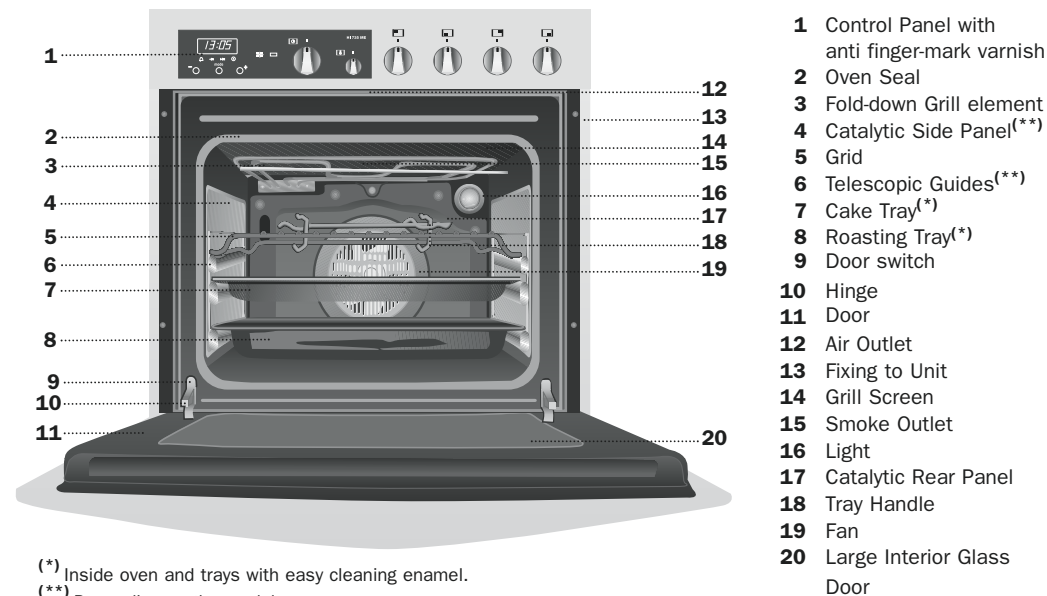


Posição para a bandeja profunda. O gancho longo coloca-se por cima da bandeja.

Informação Técnica

O forno atinge uma temperatura na porta inferior a 60 K (conforme EN 60335-1/2-6).

HI-735/HI-735 ME

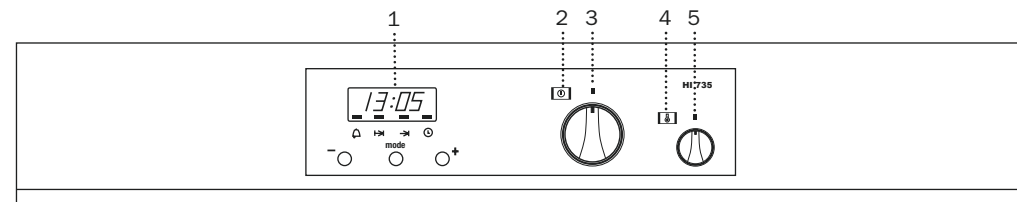


(*) Inside oven and trays with easy cleaning enamel.

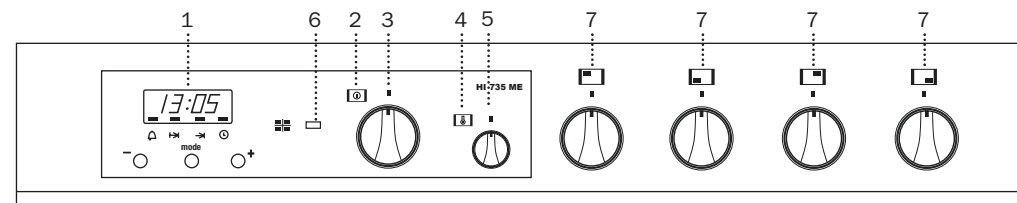
(**) Depending on the model.

Control Panel

Model HI-735



Model HI-735 ME



1 Electronic timer.

2 Oven pilot light.

3 Function selector.

4 Heating indicator light. Indicates that heat is being passed to the food and it goes out when the set temperature is reached.

5 Temperature selector.

6 Hob pilot. It indicates that one of the hob burners is on.

7 Control knobs for the hob.

□ Switch off oven

Conventional

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

Conventional with fan

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

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

Allows greater surfaces to be prepared, than with the grill, together with higher power reducing the time required for browning of the food.

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, MaxiGrill 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.

This cooking mode allows defrosting of food. To do this, set the temperature selector to □ position.

Lower element

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

Lower element with fan

It distributes the heat from the lower part of the oven and is ideal for cakes with jam or fruit filling, which only require heating from beneath. Pre-heating is always necessary.

Grill and Lower element

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

Note

The pilot light remains on in any cooking function.

Setting the time on the clock

On connecting the oven, you will notice that 12:00 appears on the clock and that a light begins to flash above the ⏰ symbol. Pressing the “+” and “-“ buttons the correct time can be set on the clock, which is subsequently stored and the flashing light goes out.

Manual use

After setting the correct time, the oven is ready for use. Select a temperature and a cooking function.

To switch off the oven, set the controls to the position □.

Functions of the Electronic Clock Programmer

Warning function: This function generates a warning tone at a specified time.

Cooking time: This function allows to programme the oven to cook for a specified time, after which it will switch itself off.

End of cooking time: This function allows to establish the exact hour, after which the oven will switch itself off.

Duration and automatic stop: This function is used to control the duration and the time at which the oven will turn itself off. This function allows the oven to start and stop automatically.

Clock light: The clock light can be switched off when the oven is not in use.

Warning function

- 1 Press the MODE button until the signal above the ⏰ symbol begins to flash.
- 2 Choose the time when you want the alarm to sound, pressing the “+” or “-“ buttons.
- 3 Subsequently, the light will remain on indicating that the alarm is programmed.
- 4 At the end of the programmed time, an alarm will sound and the light will begin to flash.
- 5 Press any button to turn off the alarm and the screen shows the current time again.

Programming the cooking time

- 1 Press the MODE button until the indicator above the ⏰ symbol begins to flash.
- 2 Select the length of time, pressing the “+” or “-“ buttons.
- 3 Subsequently, the indicator that was flashing will light, indicating that the oven will switch itself off automatically.
- 4 The clock will then show the current time.
- 5 Select a temperature and cooking function.
- 6 When the set time has elapsed, the oven will disconnect, an alarm will sound and the indicator will begin to flash.
- 7 Press any button to switch off the alarm, reconnecting the oven.
- 8 Set the controls in the position □ to switch off the oven.

Programming the end of cooking time for the oven

- 1 Press the MODE button until the indicator above the ⏰ symbol begins to flash.
- 2 Select the time that cooking is to finish, pressing the “+” or “-“ buttons.
- 3 Subsequently, the indicator that was flashing is lit, indicating that the oven will switch itself off automatically.
- 4 The clock will then show the current time.
- 5 Select a temperature and a cooking function.
- 6 When the programmed time is reached, the oven will disconnect, an alarm will sound and the indicator will begin to flash.
- 7 Press any button to switch off the alarm and the oven will reconnect.
- 8 Set the controls to the position □ to switch off the oven.

This function may be used even though you are already cooking in your oven. To do so, follow the instructions given except N° 5.

Programming the duration and automatic stop

- 1 Press the MODE button until the indicator above the I→ symbol begins to flash.
- 2 Select the length of cooking time pressing the “+” or “-” buttons.
- 3 Subsequently, the indicator that was flashing will remain lit.
- 4 Press the mode button until the indicator above the → symbol begins to flash.
- 5 Select the time that cooking should finish pressing the “+” or “-” buttons.
- 6 Subsequently, the indicator that was flashing will remain lit.
- 7 Select a function and cooking temperature.
- 8 The oven will remain disconnected with the indicators above the I→ and → symbols lit. Your oven is programmed.
- 9 When the time to begin cooking is reached, the oven will switch itself on and will continue cooking during the programmed time.
- 10 When the programmed finishing time is reached, the oven will disconnect, an alarm will sound and the light above the → symbol will begin to flash.
- 11 Press any button to switch off the alarm and the oven will reconnect.
- 12 Set the controls to the position □ to switch of the oven.

Caution

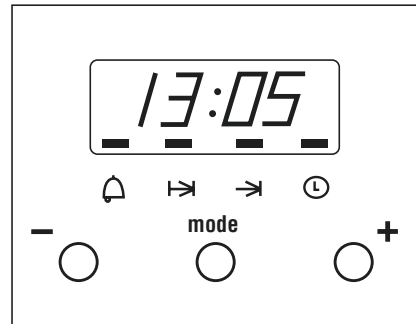
Pressing the MODE button the display on the screen shows any function programmed. It can be changed by pressing the “+” or “-” buttons. On selecting the desired function, the indicator above the corresponding signal will light.

In the event of a power cut, all the programming of the electronic clock will be erased. The correct time has to be reset and the watch reprogrammed.

Switching off the clock light

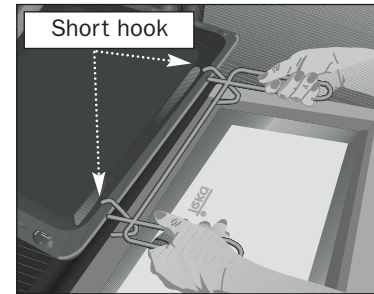
To switch off the clock light, press two buttons at the same time and, after several seconds the screen of your clock will go out. To re-light the clock, press any button and the current time will reappear.

This function can only be used when the clock shows the current time and there is no function programmed (No function symbol is lit).

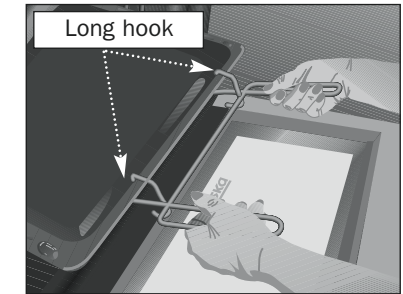


Tray Handle

The tray handle is used when you need to move the tray to check the cook. See figures. To handle the tray out the oven, you need to use gloves to protect yourself.



Cake tray handle position. You must put the short hook over the tray.



Roasting tray handle position. You must put the long hook over the tray.

Technical Information

This oven has got a door temperature of below 60 K (as per EN 60335-1/2-6).

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