



M I L L E N N I A L

TRANSLATION OF ORIGINAL OPERATING AND
INSTRUCTION MANUAL
PROOFER AND HOLDING CABINET

MKLM 664 – MKLM 1064 – MKM 1211





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EU DECLARATION OF CONFORMITY

Annex II A, of Directive 2006/42/EC

Manufacturer's name	TECNOEKA Srl
Manufacturer's address	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Name of the person in charge of the technical file	Imazio Oscar
Address of the person in charge of the technical file	Via Marco Polo, 11 - 35010 Borgoricco (PD)
Product type	Proofer/holding cabinet
Purpose of the product	Leaven/heat food
Model	MKLM 664 – MKLM 1064 – MKM 1211
s/n	

TECNOEKA Srl declares that the above mentioned products comply with all provisions pertaining to the following directives:

Machinery directive 2006/42/EC;

Electromagnetic compatibility directive 2014/30/EU

TECNOEKA Srl declares that the above mentioned products comply with the following harmonised standards:

EN 60335-1; EN 60335-2-49

EN 55014-1; EN 55014-2 ; EN 61000-3-2 ; EN 61000-3-3 ;

EN 62233

TECNOEKA Srl declares that the above mentioned products also comply with the following directives:

General product safety directive 2001/95/EC;

Directive restricting the use of hazardous substances in electrical and electronic equipment 2011/65/EU;

Directive on waste electrical and electronic equipment 2012/19/EU.

TECNOEKA Srl declares that the above mentioned products comply with

Regulation (EC) 1907/2006

TECNOEKA Srl declares that the above mentioned products comply with

Regulation (EC) 1935/2004

Borgoricco, 10/05/2021.


Signature of the Board Representative
(Lora Cristina)

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ELECTRIC SHOCK HAZARD

Before performing any cleaning on the appliance, disconnect the power supply (from the safety circuit breaker) and water supply (close the water cock). Let it cool completely.

Any modification to the electrical system that might be required to install the appliance must be carried out by competent personnel only.

The power supply system must be fitted with an effective earthing connection according to the regulations in force.

In the permanent connection to the mains, a protective pole switch must be installed between the appliance and the mains with minimum opening between the contacts of overvoltage category III (4000V), sized for the load and complying with applicable regulations (automatic circuit breaker).

If the power supply cable is damaged, it must be replaced by the manufacturer or their technical support service, or in any case by a person with similar qualifications, to prevent any risk.

The appliance also contains electrical components, for safety reasons it is forbidden to wash it with water or steam jets especially if aimed at the aeration vents on the metal surfaces of its outer casing.

1. Technical service

A technical check-up once or twice a year helps extend the appliance's service life and assures better operation. Ensure servicing is carried out only and exclusively by skilled personnel. When ordering spare parts or for any information concerning the appliance always provide the serial number and model (data shown on the "technical data" plate affixed on the back).

2. General warnings

These warnings have been prepared for your safety and that of others; therefore we kindly ask you to read them carefully before installing and using the appliance.

It is very important to store this instructions manual with the appliance for future reference. Read this manual carefully since it provides instructions regarding safe use, installation and maintenance. All personnel authorised to use the appliance must read the manual before commissioning it.

Upon reception of the goods, if the **packaging** is not intact or is damaged, affix the following wording: "**GOODS SUBJECT TO INSPECTION**", with the specification of the damage and countersigned by the driver; file a written complaint with the vendor within 4 calendar days (not business days) from the date of delivery, after which no complaints shall be accepted.

The appliance is intended for professional use. It is not intended to be used by children and/or persons with impaired physical, sensory or mental abilities, or who lack experience or knowledge, unless they are supervised by a person responsible for their safety, or who has been instructed on using the appliance.

Do not attempt to perform periodic checks or repairs. Contact the nearest Service Centre and only use original spare parts.

The noise level of the appliance in operation is less than 70 dB (A).

The "technical data" plate is located on the panel at the back of the appliance.

The inappropriate or incorrect use and failure to comply with installation rules shall invalidate any Manufacturer liability.

3. Technical features

Model	MKLM 664	MKLM 1064	MKM 1211
Dimension (cm) LxDxH	85x103x35,5	85x103x77	73x88x77
Weight (kg)	75	88	82
Maximum load per tray 600x400mm-GN1/1 (kg)	2		4
Heating power (kW)	1.8		1.7
Power supply voltage (V~)	230 (50/60 Hz)		
Water pressure (kPa)	100 - 200		/
Class	I		
Enclosure protection rating	IPX4		
Power supply cable size	3 x 1.5 mm ² (3G 1.5 mm ²)		
Cable type	H07RN-F		
Power supply cable connection	Type: Y		

4. Instructions for the installer

The following instructions are intended for the skilled installer to perform installation, adjustment and maintenance operations in the most correct manner and according to applicable regulations. Any intervention must be carried out with the appliance electrically disconnected.

Before using the appliance accurately remove the special adhesive film that protects the stainless steel components, without leaving traces of glue on the surfaces; if required, immediately remove them using an appropriate solvent.

4.1 Placement

The appliance must be positioned on a perfectly horizontal floor (the feet are adjustable for this reason) at a minimum distance of 10 cm from the side and back walls so that air required for its natural ventilation can circulate freely around it.

The appliance is unsuitable for recessed installation.

4.2 Proofer/holding cabinet connection to the oven

For handling and assembly operations of the proofer/holding cabinet and oven, it is advisable to use suitable protective gloves.

Stack the oven with the proofer/holding cabinet using the relative Tecnoeka "STACKING KIT" (MKS 11 - MKS 64 - MKST 664 - MKST 711 - MKSST 464 - MKSST 511), carefully following the assembly instructions set out in the relative "assembly instructions".

Warning

The ovens cannot be stacked with the proofer/holding cabinet without using the relative "STACKING KIT".

THE MANUFACTURING COMPANY DISCLAIMS ANY LIABILITY FOR DIRECT OR INDIRECT DAMAGE CAUSED TO THE HOOD DUE TO FAILURE TO COMPLY WITH THIS WARNING.

Place the oven correctly on the proofer.

Remove the left side of the oven unscrewing the self-tapping screws that secure it.

Use an appropriate tool to open the hole on the oven base (Fig. 1) in order to have the housing to fasten the cable gland supplied with the "STACKING KIT".

For ovens supplied with a pre-assembled "EKA" hood, refer to Fig. 1a.

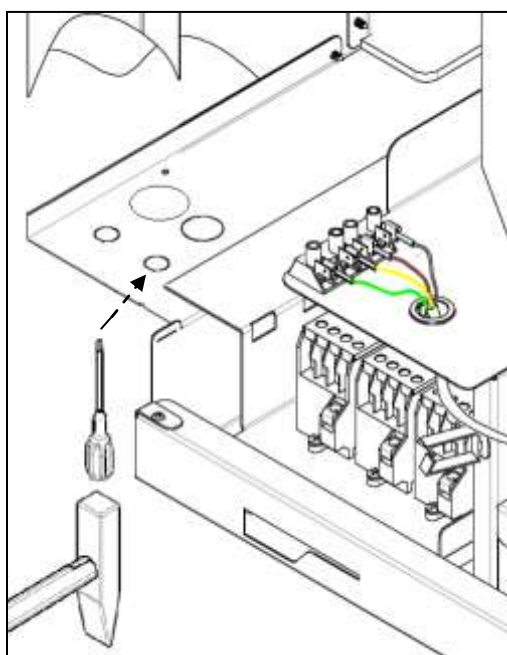


Fig. 1

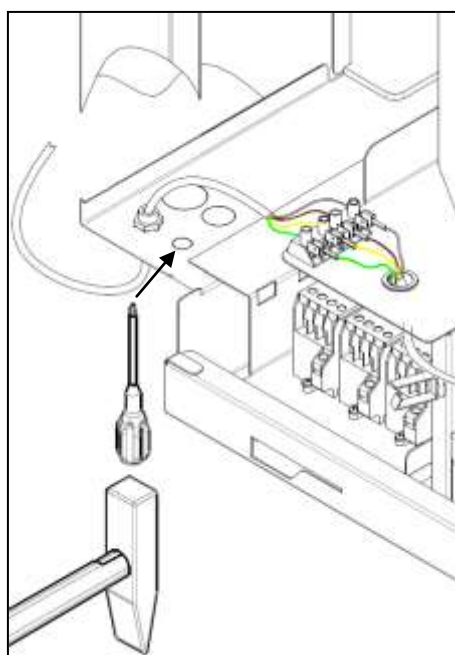


Fig. 1a

Fit cable gland "A" in the suitable hole on the base of the oven (Fig. 2).
For ovens supplied with a pre-assembled "EKA" hood, refer to Fig. 2a.

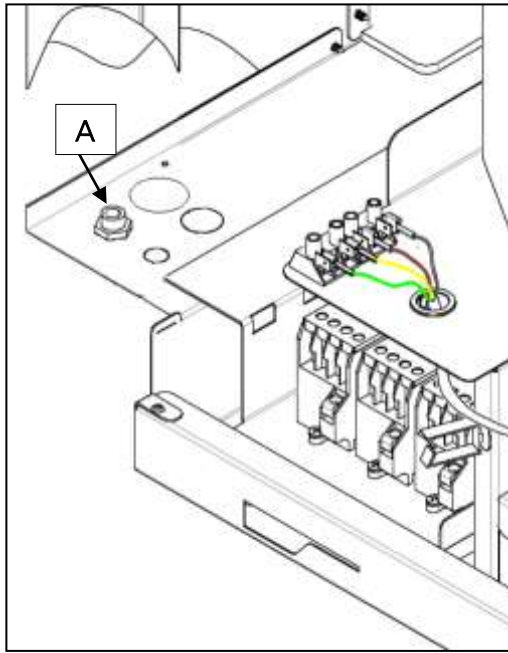


Fig. 2

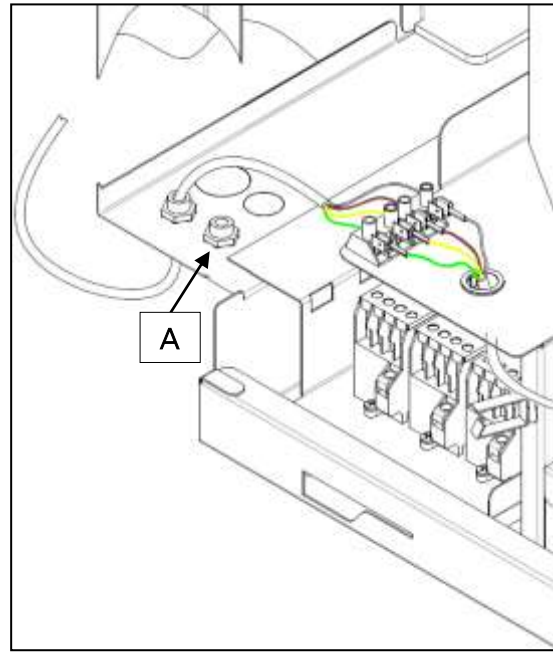


Fig. 2a

Run cable (4-wire) "C" connecting the proofer/holding cabinet through the cable gland "A" previously fitted to the rear of the oven, until it is close to the relative connection terminal board "B" available in the oven (Fig. 3).

For ovens supplied with a pre-assembled "EKA" hood, refer to Fig. 3a.

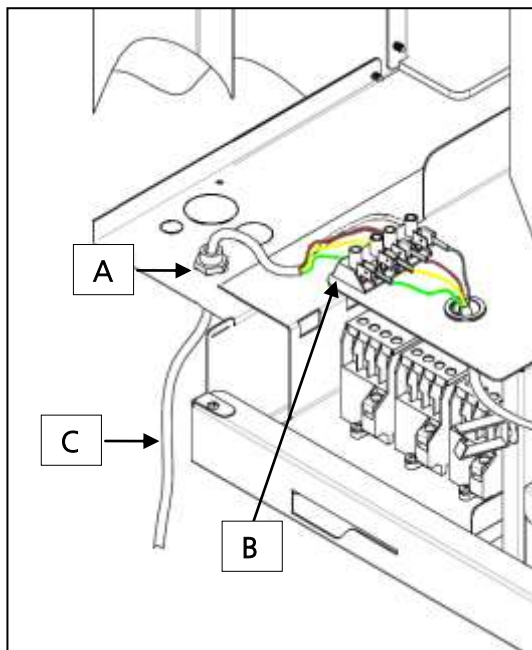


Fig. 3

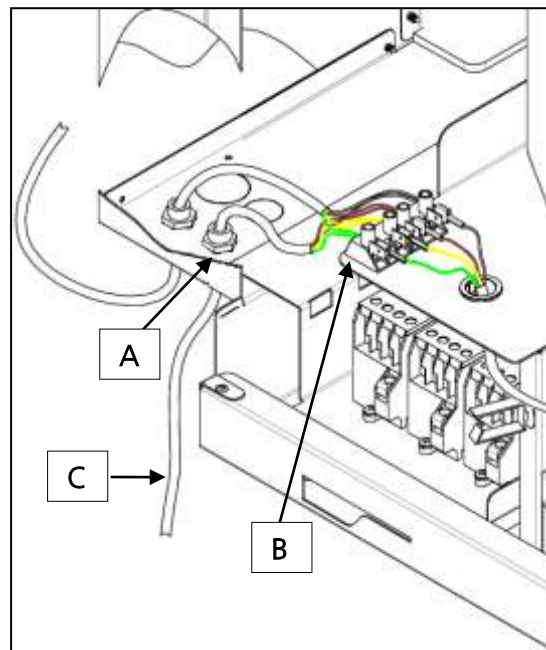


Fig. 3a

Important

*The connection must be set up by strictly matching the colours of the 4 wires.
The 4 coloured wires of the proofer/holding cabinet must be connected to the 4 screw terminals of the oven's terminal board, making sure that the wire inserted in the screw terminal is the same colour as the wire already connected to the oven's terminal board.*

When the connection is complete, tighten the ring nut of the cable gland.

Put the side of the oven back on using the previously removed self-tapping screws.

4.3 Electrical connection

The connection to the power mains must be set up according to regulations in force. Before setting up the connection ensure that:

the voltage and frequency of the power supply system match the specifications of the "technical data" plate affixed to the appliance;

the limiting valve and the system are able to withstand the appliance's load (see "technical data" plate);

the power supply system is fitted with effective earthing connection according to the regulations in force;

in the permanent connection to the mains, a protective pole switch must be set up between the appliance and the mains with minimum opening between contacts of overvoltage category III (4000V), sized for the load and complying with applicable regulations;

the pole switch used for the connection is easily accessible when the appliance is installed;

the yellow/green earthing cable is not interrupted by the switch;

when the appliance is running, the power supply voltage does not deviate from the nominal voltage value by $\pm 10\%$.


Ensure that the power supply cable does not come into contact with the appliance's hot parts.

If the power supply cable is damaged, it must be replaced by the manufacturer or their technical support service, or in any case by a person with similar qualifications, to prevent any risk.

4.4 Power supply cable connection (replacement)

To access the power supply terminal board: remove the left side of the proofer/holding cabinet by unscrewing the self-tapping screws that secure it.

Disconnect the damaged power supply cable from the terminal board and remove it from the relative cable gland at the back of the appliance. Insert the new power supply cable in the cable gland, arranging the conductors on the connection with the terminal board so that the earth conductor would be the last to come out of its terminal should the cable be anomalously pulled.

Connect the phase conductor (brown) to the terminal board marked "L", while the neutral conductor (blue) must be connected to terminal "N", and the earth conductor (yellow/green) to the terminal board marked with .


When the connection is complete, tighten the ring nut of the cable gland.

Fit the side of the proofer/holding cabinet back on using the previously removed self-tapping screws.

The cable must fulfil the specifications in the "Technical features" table.

The appliance must be connected to an equipotential system with duly assessed effectiveness according to applicable regulations.

This connection between different appliances must be carried out using the relative terminal board marked

with . The equipotential conductor must have a minimum size of 2.5 mm².

The equipotential terminal is at the rear of the appliance.

4.5 Connection to the water mains (only mod. MKLM 664 – MKLM 1064)

The appliance must be supplied with softened drinking water, with hardness between 0.5°F and 3°F and maximum temperature of 30°C. **It is obligatory to use a softener to reduce the formation of limescale inside the proofing/heating chamber.**

The water pressure must be between 100 and 200 kPa (1.0 -2.0 bar).

The appliance is equipped with flexible hose (1.5 metres) with threaded ¾" female fittings and relative gaskets. The old joints must not be re-used.

The connection to the water mains must be set up through the ¾" threaded solenoid valve located at the rear of the appliance, using the supplied flexible pipe, with a mechanical filter and stopcock installed in between (before connecting the filter, drain off a certain amount of water to flush any dirt out of the pipe).

5. Operating instructions with Touch Screen control (for the user)

When the appliance is first used, it is advisable to run it unloaded for a minimum of 15-20 minutes. Accordingly, all unpleasant smells caused by processing grease residues are eliminated.

This appliance must only be used for the use it was expressly designed for, that is heating/leavening food. Any other use is considered improper.

Do not put salt in the leavening/heating chamber.

5.1 Proofer/holding cabinet operation

The proofer/holding cabinet is controlled directly from the oven's panel.

From the "Home" screen (🏠) slide your finger to the left on the "Available functions" window: the "Accessories" icon appears (Fig. 4); touching it displays the window of the types of accessories that can be used (Fig. 5):

- Washing
- Proofer/Holding cabinet

Touching the "Proofer/Holding cabinet" icon on the display, shows the screen with the two different operating modes that can be used (Fig. 6).



Fig. 4







Fig.5








Fig.6

5.2 Explanations of the symbols

	CONFIRM	This confirms the set operating parameter
	START	This starts the proofing/holding cycle
	STOP	This stops the proofing/holding cycle
	BACK	Go back to the previous screen
	HOME	Go back to the main screen

5.3 Operating parameters

		PROOFER	HOLDING CABINET
	TIME	from 1 minute to 11 hours and 59 minutes or INFINITE ( = OFF  = ON)	
	HIGH	from 20°C to 60°C	from 65°C to 85°C
	HUMIDITY	from 0 to 5	/

5.4 Proofer operating mode

The following parameters can be set by touching the “Proofer” icon on the display:

- Proofing time
- Proofing temperature
- Humidity



Fig.7

The parameter value is set by sliding, up or down, your finger on the “number” next to the parameter (Fig. 7), to the desired value; or, by turning the knob clockwise or anti-clockwise to the desired value. This value is confirmed by pressing the knob; turning it again goes directly to the next parameter.

Touch “✓” to start the proofing cycle and display the set parameters on the screen. Touch “✗” to stop the proofing cycle.

5.5 Holding cabinet operating mode

The following parameters can be set by touching the “Holding cabinet” icon on the display:

- Holding time
- Holding temperature

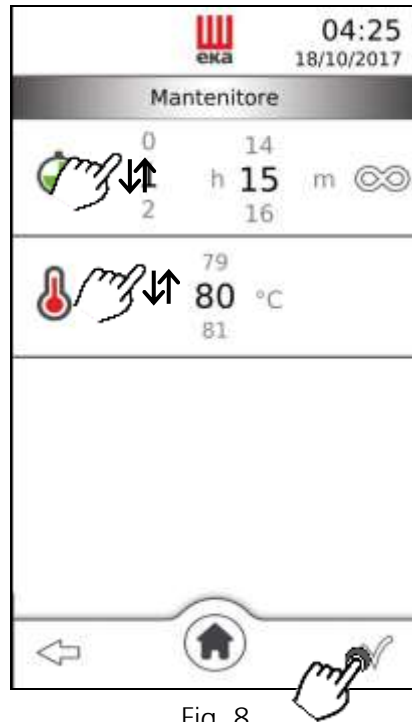


Fig. 8

The parameter value is set by sliding, up or down, your finger on the “number” next to the parameter (Fig. 8), to the desired value; or, by turning the knob clockwise or anti-clockwise to the desired value. This value is confirmed by pressing the knob; turning it again goes directly to the next parameter.

Touch “✓” to start the holding cycle and for the screen to display the set parameters. Touch “✗” to stop the holding cycle.

5.6 Proofer/holding cabinet operation with the oven

During proofer or holding cabinet operation, other oven functions can be used (see the relative user manual); to view them, simply touch "🏠" ("Home") twice to go back to the main screen that **displays the "Available functions" for the oven** and the "window" with the active values regarding the proofer or holding cabinet operating parameters (Fig. 9).

When the oven is operating, it is always possible to check the proofing or holding cycle in progress; simply touch "🏠" ("Home") followed by the symbol "◀" on the top left side of the screen. The screen of "Available functions" for the oven is displayed, and the "window" with the **active values regarding the proofer or holding cabinet operating parameters** (Fig. 9).

If you touch the "window" it will display the screen with the operating parameters set for the proofer or holding cabinet (Fig. 7 or Fig. 8). **Only in this screen is it possible to stop the proofing or holding cycle at any time by touching "✕".**



Fig. 9

Important



The values of the operating parameters set for proofing or holding cannot be changed during a cycle in progress. They can only be changed after stopping the operating cycle and touching "✕".







6. Operating instructions with Black Mask control (for the user)

When the appliance is first used, it is advisable to run it unloaded for a minimum of 15-20 minutes. Accordingly, all unpleasant smells caused by processing grease residues are eliminated.

This appliance must only be used for the use it was expressly designed for, that is heating/leavening food. Any other use is considered improper.

Do not put salt in the leavening/heating chamber.




The  symbol and/or the  symbol only appear on the display if the PROOFER and/or HOLDING CABINET are electrically connected to the oven.


Touching the  symbol activates the PROOFER function (the symbol becomes ), while touching the  symbol activates the HOLDING CABINET function (the symbol becomes ). Touching the symbols  and/or  disables the PROOFER and/or HOLDING CABINET function.


In both cases, the display of the oven will show the OVERVIEW SCREEN that shows all the values of the parameters of the proofing/holding cycle in purple with the value of the parameter that still has to be set.

To set the values for the operating parameters of the proofing/holding cycle, act on the display of the oven in the same way as for setting the values for the operating parameters of the cooking cycle.

6.1 Operating parameters

		PROOFER	HOLDING CABINET
	TIME PROOFING/HOLDING	from 1 minute to 11 hours and 59 minutes or INFINITE (InF)	
	PROOFING/HOLDING TEMPERATURE	from 30°C to 60°C (from 86°F to 140°F)	from 45°C to 85°C (from 113°F to 185°F)
	HUMIDITY	from 01 to 05	/

When a proofing/holding cycle ends, an acoustic warning ("beep") is activated for 5 minutes and at the same time OVERVIEW SCREEN flashes in purple on the display showing the parameter values (excluding the TIME parameter) of the finished cooking cycle. By touching the  symbol, the OVERVIEW SCREEN appears on the display showing in purple all the values of the parameters set for the proofing/holding cycle.

Touching the symbols  and/or  disables the PROOFER and/or HOLDING CABINET function.

7. Residual risks (for the user)

Personnel who have not been trained to use the appliance must be kept away from the operating machine.

The appliance is fitted with electrical parts and must never be washed with water or steam spray.

The appliance is electrically connected: disconnect the power supply before performing any type of cleaning.

Do not use the door handle to move the appliance (possible deformation/breakage of the door frame).

8. Routine cleaning

Electrically disconnect the appliance before each operation

The appliance must be cleaned when it is cold. Do not clean steel with products containing chlorine (sodium hypochlorite, hydrochloric acid, etc.), even if diluted. Use specific products available on the market or a bit of warm vinegar. Rinse well with water and dry with a soft cloth.

Only clean the glass door with hot water and do not use abrasive cloths.

The tray that contains the water for humidification, has a special drain plug to facilitate cleaning operations. We advise to clean frequently at least weekly the inside part of the tank, unscrewing the drain plug and letting the stagnant water come out. Rinse plenty the inside part of the bowl and close the cap.

The appliance must not be cleaned with direct water spray, since any water getting into the appliance might affect its safety. Do not use corrosive substances (e.g. muriatic acid) to clean the floor in the vicinity of the appliance: the vapours released by them might corrode and deteriorate the outer steel shell.

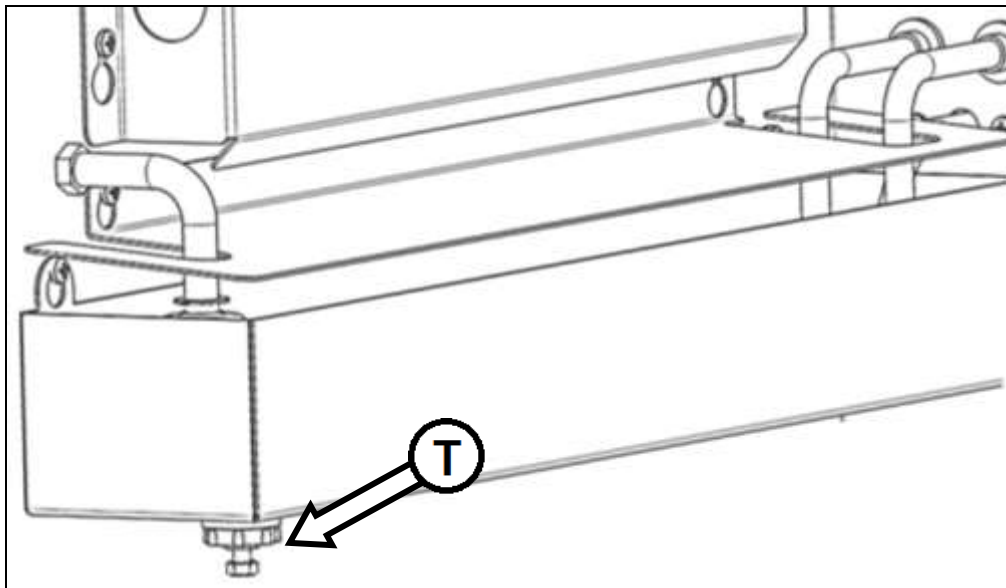
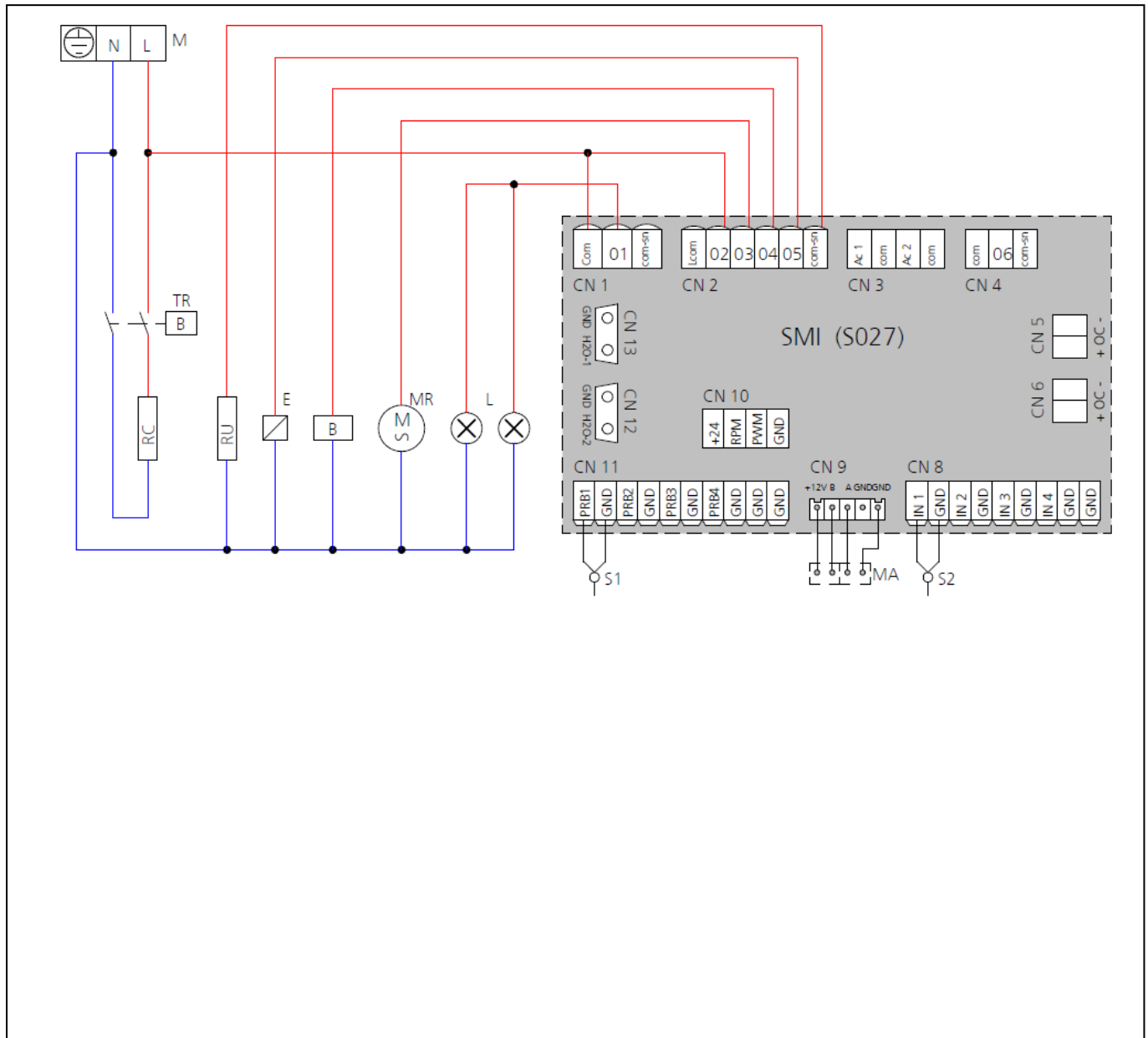


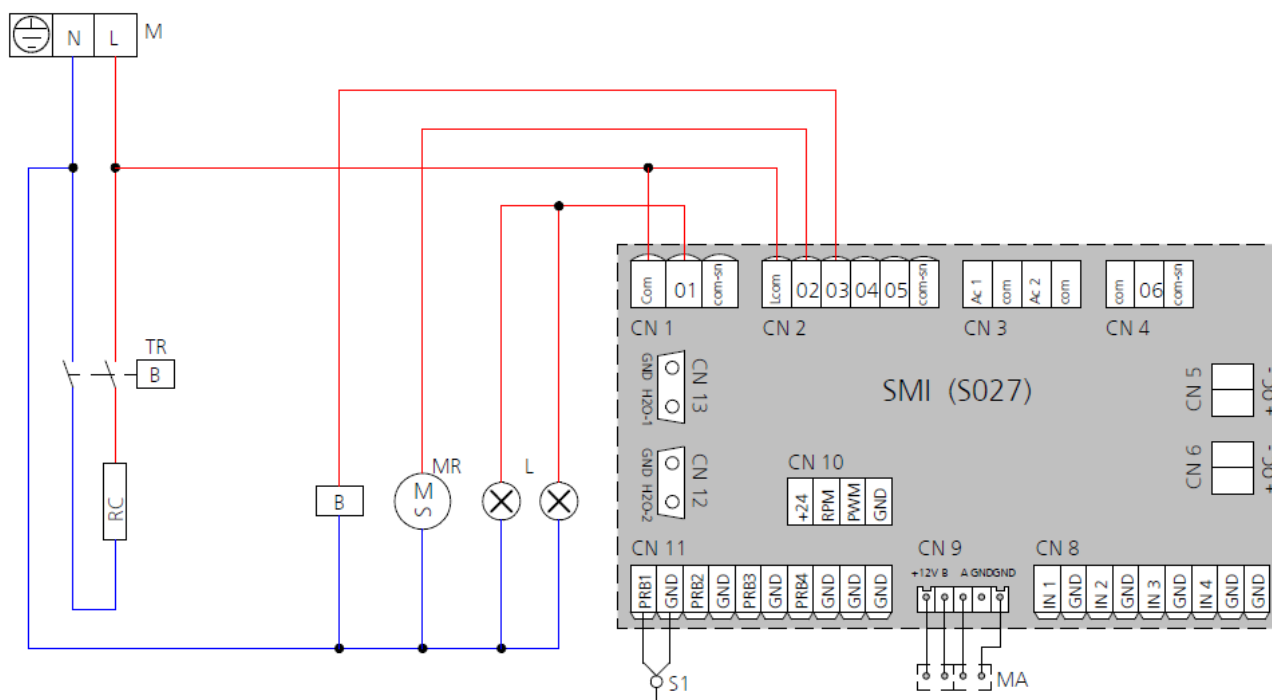
Fig.10

10. Wiring diagram MKLM 664 – MKLM 1064



Key	
M	POWER SUPPLY TERMINAL BOARD
MA	TERMINAL BOARD ACCESSORIES
TR-B	REMOTE CONTROL SWITCH
RC	CIRCULAR RESISTOR
RU	HUMIDIFICATION RESISTOR
MR	RADIAL MOTOR FAN
L	LIGHT BULBS
SMI	MICRO POWER BOARD
E	WATER SOLENOID VALVE
S1	PROBE PT100
S2	WATER LEVEL SENSOR

11. Wiring diagram MKM 1211



Key	
M	POWER SUPPLY TERMINAL BOARD
MA	TERMINAL BOARD ACCESSORIES
TR-B	REMOTE CONTROL SWITCH
RC	CIRCULAR RESISTOR
MR	RADIAL MOTOR FAN
L	LIGHT BULBS
SMI	MICRO POWER BOARD
S1	PROBE PT100

12. Technical support

Before leaving the factory this appliance was calibrated and tested by experienced and skilled personnel in order to obtain the best operation results.

Every repair or calibration that may be required must be done with the utmost care and attention, complying with applicable national safety regulations.

We recommend always contacting the dealer who has sold the appliance or our closest Service Centre, specifying the problem, the appliance model and its serial number (see "technical data" plate located on the rear panel).

For servicing needs the user may contact Tecnoeka at the numbers shown on the cover, or refer to the website www.tecnoeka.com.

13. Information to users

Pursuant to Directive 2012/19/EU the crossed out wheelie bin symbol on the appliance indicates that the product must be collected separately from other waste at the end of its service life.

At the end of the appliance's service life, the user must, therefore, deliver it to the appropriate centres for the separate collection of electrical and electronic waste.

The separate waste collection and subsequent treatment, recovery and disposal, are conducive to the production of equipment with recycled materials and reduce the negative effects on the environment and health possibly caused by improper waste handling. Illegal disposal of the product by the user entails the application of administrative penalties.



14. Conventional warranty

The Tecnoeka product is designed for food use only and is covered by warranty according to law (art. 1490 and subsequent of the Italian civil code) for Professional Customers, namely customers who purchase from the Dealer with VAT number. The Tecnoeka product is professional and certified according to IEC EN 60335-1 and can only be sold to professional users.

With the exclusion of any additional warranty, the Vendor agrees to repair, at its sole discretion, only those parts of the products that prove to be tainted by an original fault as long as, subject to forfeiture, the customer has reported the fault within 12 months from the date of purchase and reported the defect within 8 days from the date of discovery, in writing, attaching a copy of the invoice, receipt or tax receipt as proof of purchase.

Including the event in which the customer is unable to produce the invoice, receipt or tax receipt as proof of purchase, meaning that the terms outlined above are not complied with, the warranty is expressly forfeited in the following cases:

1. Faults or breakdowns of components caused by transport.
2. Damage deriving from inadequate electrical, hydraulic and gas supply systems compared to that provided in the installation manual, or anomalous operation of these systems.
3. Damage deriving from incorrect product installation, or installation not carried out in accordance with the installation manual and, in particular, damage due to the inadequacy of the flues and drains that the product is connected to.
4. Using the product for purposes other than its intended use, as specified and resulting from the technical documentation issued by Tecnoeka.
5. Damage due to using the Product in a manner that is not in accordance with the instructions in the use and maintenance manual.
6. Tampering with the product.
7. Product adjustment, maintenance and repair activities carried out by unqualified personnel.
8. The use of non-original spare parts or not authorised by Tecnoeka.
9. Damage or defects caused by negligent and/or imprudent use of the product, or in contrast with the instructions set forth in the use and maintenance manual.
10. Damage caused by fire or other natural events and, in any case, by unforeseeable circumstances or any other cause beyond the manufacturer's control.
11. Damage to components subject to normal wear that require periodic replacement.

Also excluded from the warranty: painted or enamelled parts, knobs, handles, mobile or removable plastic parts, light bulbs, glass parts, gaskets, electronic parts and any accessory parts, transport fees from the consumer, end user and/or buyer's location to Tecnoeka srl, and vice versa. Replacement costs of the oven and relative installation expenses are also excluded from the warranty. The warranty does not cover Products purchased as used or from third parties who are not connected to or authorised by Tecnoeka.

TECNOEKA SRL shall not be held liable for damage, either direct or indirect, caused by a product fault or as the result of the forced suspension of operation.

Repairs under warranty do not result in the extension or renewal of coverage.

Components replaced under warranty are, in turn, covered by a 6-month warranty from the shipping date, certified by the transport document issued by Tecnoeka.

No one is authorised to change the warranty terms and conditions or to issue others, neither verbal nor written.

15. Availability and supply of spare parts

Tecnoeka srl keeps and ensures the availability of spare parts for a maximum of 24 months from the date of sale of the finished product to the dealer. Availability cannot be guaranteed after said period.

16. Applicable law and competent Court

Supply relationships will be governed by Italian law, with the express exclusion of the private international law standards and the Vienna Convention on Contracts for the International Sale of Goods of 11.4.1980. Any dispute will be settled exclusively by the Court of Padua.

Without prior notice and liability for Tecnoeka Srl, the products presented in the manual may be subject to technical and design changes for the purposes of improvement, without affecting the essential features of function and safety. Tecnoeka Srl shall not be held liable for any inaccuracy due to printing or clerical errors affecting instruments, and in the technical and commercial description of its products to customers.



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