

## Teka FS3FF L90GG S/S

# Teka FS3FF L90GG S/S Freestanding Gas Cooker and Multifunction Oven User Manual

Model: FS3FF L90GG S/S | Brand: Teka

## 1. INTRODUCTION AND SAFETY INFORMATION

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Thank you for choosing the Teka FS3FF L90GG S/S Freestanding Gas Cooker. This manual provides essential information for the safe and efficient use, installation, and maintenance of your appliance. Please read it thoroughly before operating the cooker and keep it for future reference.

### Important Safety Warnings:

- **Gas Safety:** This appliance uses gas. Ensure proper ventilation and never leave gas burners unattended. In case of a gas leak, immediately shut off the gas supply, open windows, and do not operate any electrical switches or appliances. Contact a qualified technician.
- **Electrical Safety:** Ensure the appliance is correctly earthed. Do not use adapters or extension cords. Disconnect from the power supply before cleaning or maintenance.
- **Burn Hazard:** The cooker surfaces, especially the oven and hob, become very hot during operation. Use oven mitts and keep children away from the appliance.
- **Installation:** Installation must be performed by a qualified technician in accordance with local regulations and this manual. Incorrect installation can lead to injury or damage.
- **Cleaning:** Always allow the appliance to cool down before cleaning. Use non-abrasive cleaners.

## 2. PRODUCT OVERVIEW

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The Teka FS3FF L90GG S/S is a freestanding gas cooker featuring a gas hob with five burners and a multifunction gas oven. The control panel includes knobs for burner and oven control, along with a touch control programmer for the oven.



Figure 2.1: Front view of the Teka FS3FF L90GG S/S Freestanding Gas Cooker, showing the hob, control panel, and oven door.

### Key Components:

- **Gas Hob:** Equipped with 5 gas burners of varying power for diverse cooking needs.
- **Control Panel:** Features rotary knobs for burner and oven temperature control, and a touch control programmer for oven functions.
- **Multifunction Gas Oven:** A spacious 142-liter oven with multiple cooking functions and a double glass door for improved insulation and safety.
- **Storage Compartment:** A drawer located at the bottom for storing cooking accessories.

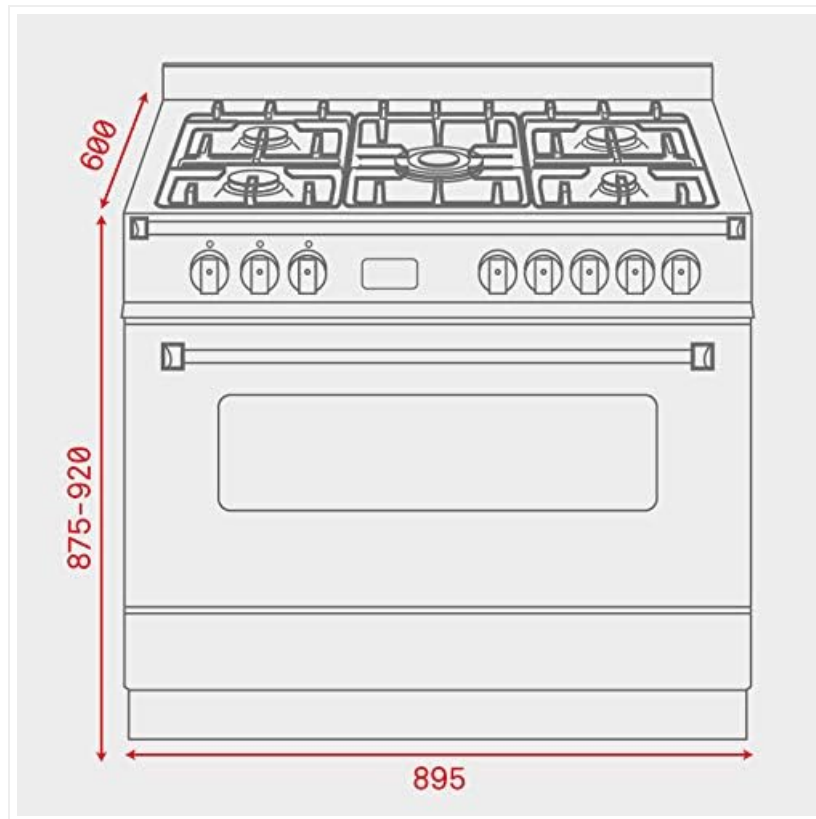


Figure 2.2: Interior view of the oven, highlighting the telescopic tray guides and the super deep tray. The telescopic guides extend up to 93-130mm, allowing safe and easy access to the tray. The super deep tray features reinforced holes to prevent accidental dropping.

### 3. SETUP AND INSTALLATION

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Proper installation is crucial for the safe and efficient operation of your Teka cooker. It is highly recommended that installation be carried out by a qualified and authorized technician.

#### Dimensions:

Before installation, ensure that the space allocated for the cooker meets the required dimensions.



# ACCESSORIES



\* **Telescopic Tray Guides** with extension upto 93-130mm allowing the tray to completely extend out of the oven without the risk for burning.

\* **Super Deep Tray** with reinforced Holes to avoid dropping the tray.

(Features depends of models)

Figure 3.1: Dimensional diagram of the cooker. The dimensions are approximately 875-920 mm (height) x 895 mm (width) x 600 mm (depth).

## Installation Steps (Professional Installation Recommended):

1. **Unpacking:** Carefully remove all packaging materials. Inspect the cooker for any damage.
2. **Positioning:** Place the cooker in its designated location, ensuring adequate clearance from adjacent cabinets and walls as per local safety regulations.
3. **Gas Connection:** Connect the cooker to the gas supply using appropriate fittings and flexible hoses. Check for leaks using a soapy water solution.
4. **Electrical Connection:** Connect the cooker to a properly earthed electrical outlet. Ensure the voltage and frequency match the appliance's requirements.
5. **Leveling:** Adjust the adjustable feet at the bottom of the cooker to ensure it is perfectly level.
6. **Ventilation:** Confirm that the kitchen has proper ventilation, especially when using gas burners.

**Note:** Teka offers free delivery and installation services. This service includes removal of old appliances (if requested) and installation of the new product. Carpentry, plumbing, and electrical work are excluded from this service. For product and installation inquiries, please contact Teka via WhatsApp at +971 503 988 529.

## 4. OPERATING INSTRUCTIONS

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## 4.1. Gas Hob Operation

The hob features 5 gas burners with automatic ignition.

- **Burner Types and Power:**
  - 1 x Triple Ring Burner: 4 kW
  - 2 x Semi-Rapid Burners: 1.75 kW each
  - 1 x Auxiliary Burner: 1 kW
  - 1 x Rapid Burner: 3 kW
- **Ignition:** To ignite a burner, push and turn the corresponding control knob counter-clockwise to the maximum flame position. Hold the knob for a few seconds until the flame is stable. If the flame extinguishes, repeat the process.
- **Flame Adjustment:** Once ignited, you can adjust the flame size by turning the control knob between the maximum and minimum flame settings.
- **Turning Off:** Turn the control knob clockwise to the 'off' position.

## 4.2. Multifunction Gas Oven Operation

The oven has a total capacity of 142 liters and offers 4 cooking functions, controlled by a multifunction strip with a safety thermostat and a touch control programmer.

- **Setting Temperature:** Use the oven control knob to select the desired temperature. The safety thermostat ensures precise temperature control.
- **Cooking Functions:** The oven offers 4 distinct cooking functions. Refer to the symbols on the control panel for specific functions (e.g., conventional heating, grill, bottom heating). Select the desired function using the function selector knob.
- **Touch Control Programmer:** The touch control programmer allows you to set cooking duration, start/stop times, and activate an audible timer. Consult the dedicated section in the full manual for detailed instructions on using the programmer.
- **Preheating:** For best results, preheat the oven to the desired temperature before placing food inside. The oven indicator light will turn off when the set temperature is reached.
- **Oven Light:** The oven is equipped with an internal light for visibility during cooking.

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## 5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your cooker.

### General Cleaning:

- Always ensure the cooker is cool and disconnected from the power supply before cleaning.
- Use a soft cloth and mild detergent for external surfaces. Avoid abrasive cleaners, scouring pads, or harsh chemicals that can damage the finish.
- For stainless steel surfaces, use a specialized stainless steel cleaner and polish in the direction of the grain.

### Hob Cleaning:

- Remove the pan supports, burner caps, and burner skirts. Wash them in warm soapy water, rinse, and dry thoroughly.
- Clean the hob surface with a damp cloth and mild detergent. Ensure no water enters the burner holes.
- Reassemble the burners only when completely dry.

## Oven Cleaning:

- Remove oven racks and trays. Clean them in warm soapy water.
- Wipe the interior of the oven with a damp cloth and a non-abrasive oven cleaner. Follow the cleaner manufacturer's instructions.
- The double glass door can be cleaned with glass cleaner. Avoid spraying directly onto the door seals.

## 6. TROUBLESHOOTING

Before contacting customer service, please refer to the following common issues and their solutions:

Problem	Possible Cause	Solution
Gas burner does not ignite.	No gas supply; burner cap/skirt incorrectly placed; ignition electrode dirty/wet.	Check gas supply; reposition burner parts correctly; clean and dry ignition electrode.
Oven not heating.	Power supply issue; oven control knob not set correctly; gas supply issue.	Check power connection; ensure gas supply is open; verify oven settings.
Uneven cooking in oven.	Incorrect rack position; oven not preheated; door opened too frequently.	Use recommended rack position; preheat oven fully; avoid opening door unnecessarily.
Excessive smoke from oven.	Food spills; excessive fat on food; oven not cleaned.	Clean oven thoroughly; trim excess fat from food; use appropriate cooking trays.

If the problem persists after attempting these solutions, please contact Teka customer support.

## 7. SPECIFICATIONS

Detailed technical specifications for the Teka FS3FF L90GG S/S Freestanding Gas Cooker.

Feature	Detail
Brand	Teka
Model Name	FS3FF L90GG S/S
Model Number	40297055
Global Trade Item Number (GTIN)	08421152157220
Installation Type	Freestanding
Fuel Type	Liquefied Petroleum Gas (LPG)
Number of Heating Elements (Burners)	5
Control Type	Touch
Material	Iron
Finish Type	Polished

Feature	Detail
Capacity	142 Liters
Item Weight	65 Kilograms
Energy Efficiency	B
Dimensions (HxWxD)	875-920 x 895 x 600 mm
Drawer Type	Storage, Fat Roasting

## 8. WARRANTY AND SUPPORT

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Teka is committed to providing excellent customer service and support for your appliance.

### Customer Support:

For any product-related inquiries, installation assistance, or technical support, please do not hesitate to contact Teka directly. You can reach us via WhatsApp at: [+971 503 988 529](https://wa.me/971503988529).

### Return Policy:

This product is eligible for a **15-day return period**. Please refer to the retailer's return policy for full details and conditions.