

KÜPPERSBUSCH CUSTOMER SERVICE



Repair Instructions ***EEH 670*** ***EEB 670***

VKS-H	Repair Instructions EEH 670 and EEB 670		H2-120-02
Responsible: Rutz	Phone: (0209) 401-733	Fax: (0209) 401-743	Date: 13.10.1997

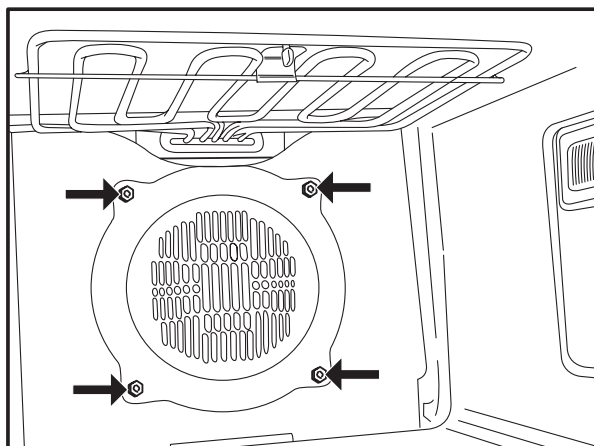
Repair instructions

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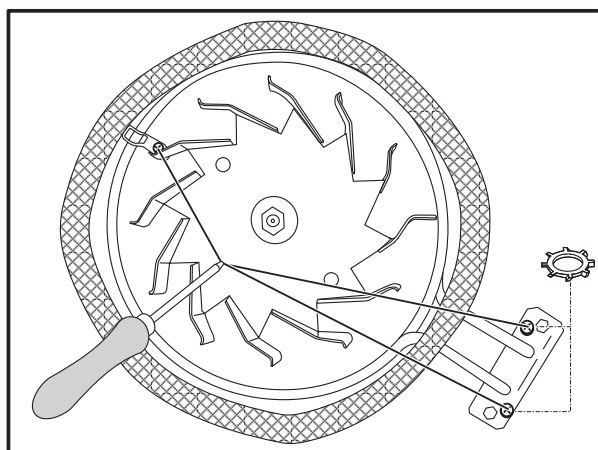
Küppersbusch

THE HEART OF A GOOD KITCHEN

Exchanging the circular heating element or the fan

CAUTION!
Disconnect the appliance
from the power supply!

First of all, loosen the four hexagon nuts and then pull down and swing out the intermediate panel.

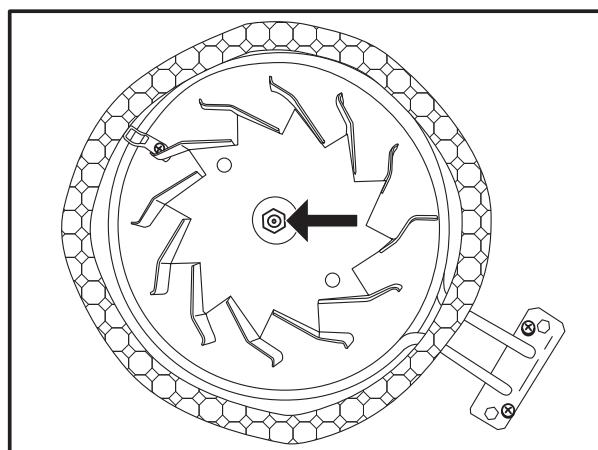


Removing the catalyser ring.

Loosen the three Phillips screws, carefully remove the circular heating element and disconnect the cable plugs.

Proceed in the reverse order when fitting the new circular heating element.

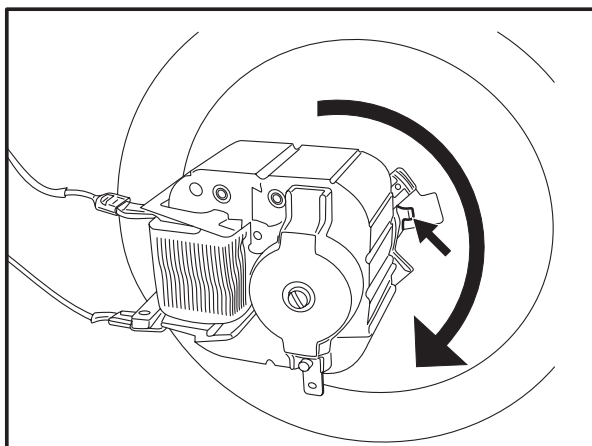
Ensure that the two lower screws are provided with toothed lockwashers.

Changing the fan

Loosen the fastening nuts (left thread) and remove the fan.

If there should be any friction between the fan and the rear panel after the fan has been fitted back into the oven, you must slide another washer onto the fan shaft and assemble the fan again.

The fastening nuts must be exchanged at all events.

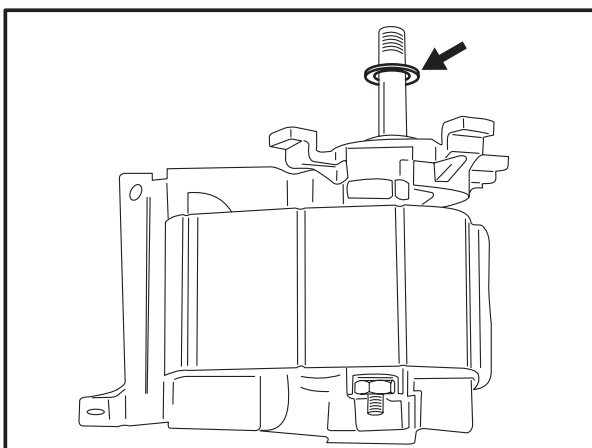
Exchanging the fan motor

Unscrew two Phillips screws on the rear panel and remove the panel.

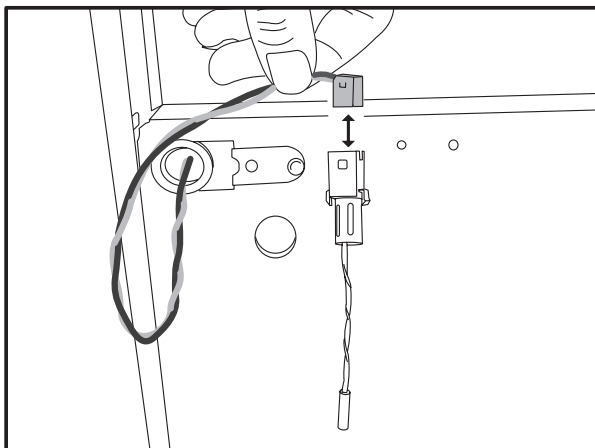
Disconnect both connectors on the fan motor.

Bend straight the metal projection of the oven chamber.

Loosen the fan motor by rotating it to the right and remove.

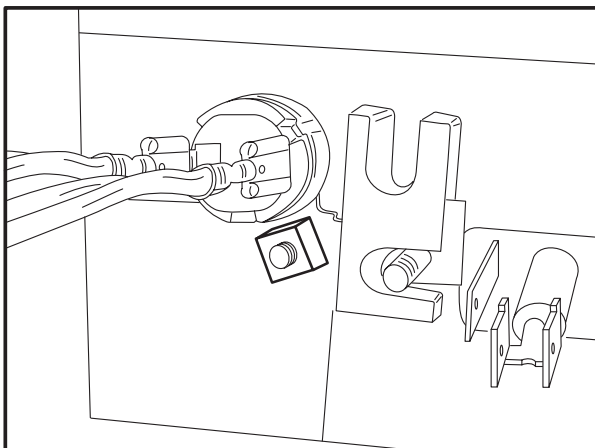


When refitting the fan motor make absolutely sure that the washer is on the shaft of the fan motor.

Exchanging the PT1000 sensor or the temperature limiter

Unscrew two Phillips screws on the rear panel and remove the panel.

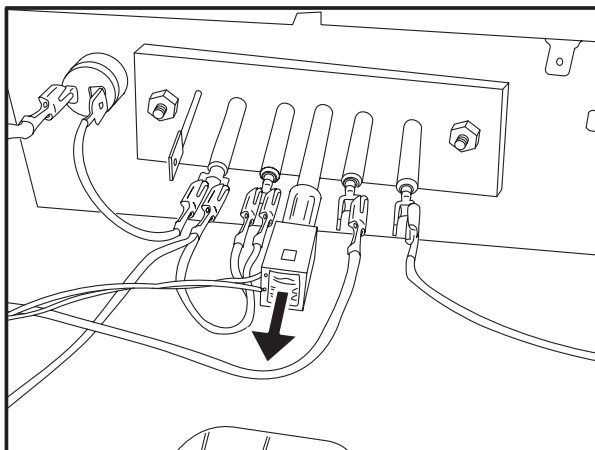
If the PT1000 sensor is in need of repair it can be exchanged by carefully disconnecting the small grey plug.



Unscrew two Phillips screws on the rear panel and remove the panel.

Disconnect both connectors and unscrew the front nut on the metal case.

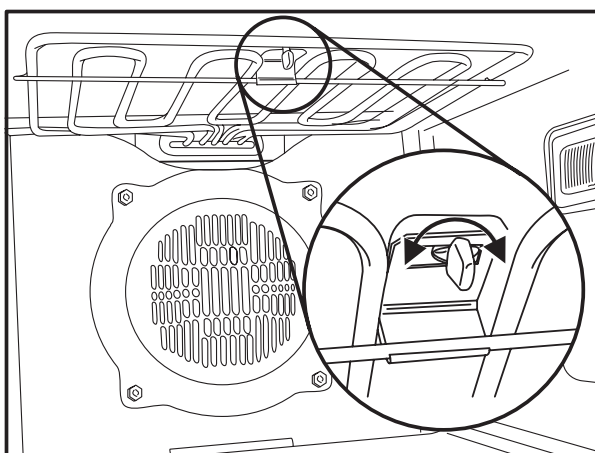
Now you can remove the temperature limiter together with the metal holder.

Removing the top heating element / grill

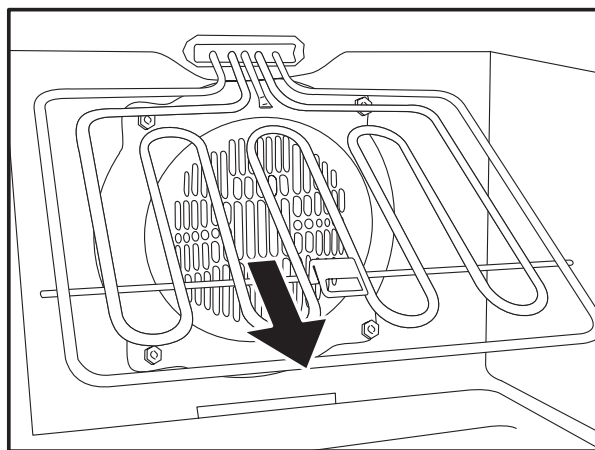
Unscrew two Phillips screws on the rear panel and remove the panel.

Remove the PT1000 sensor and disconnect the connectors of the top heating element / grill. (Be absolutely certain to mark each plug hole on the cable to ensure correct wiring when refitting).

Carefully push aside the insulation material and loosen the two hexagon nuts.

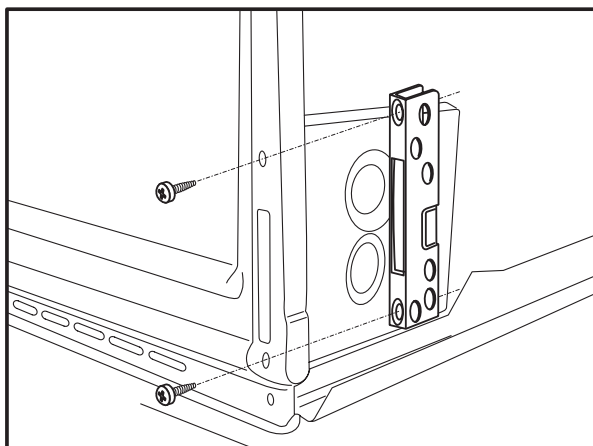


The top heating element can be folded down by rotating the control knob.



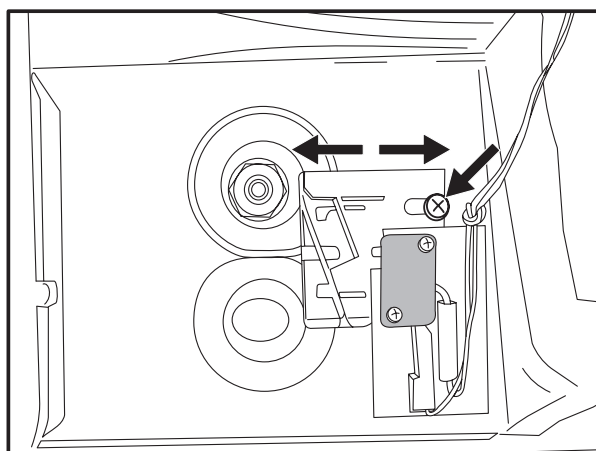
When you have folded down the top heating element carefully pull it out towards the front.

Exchanging the door hinges or the door switch



Unscrew the Phillips screws and remove the side panel on the right.

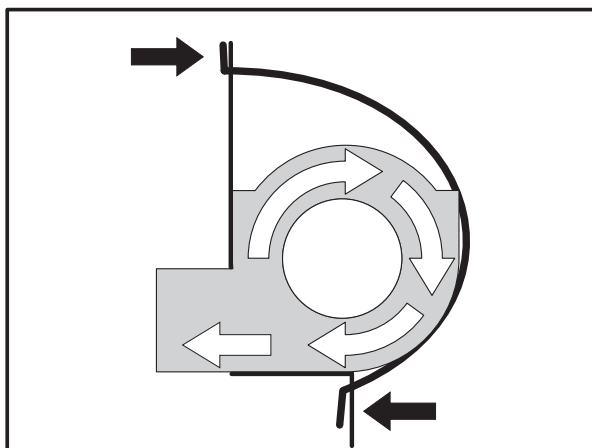
The door hinges can be exchanged by removing the two Phillips screws at the lower front corners of the oven chamber.



Disconnect the connectors, unscrew both Phillips screws which pass through the switch and remove the door switch.

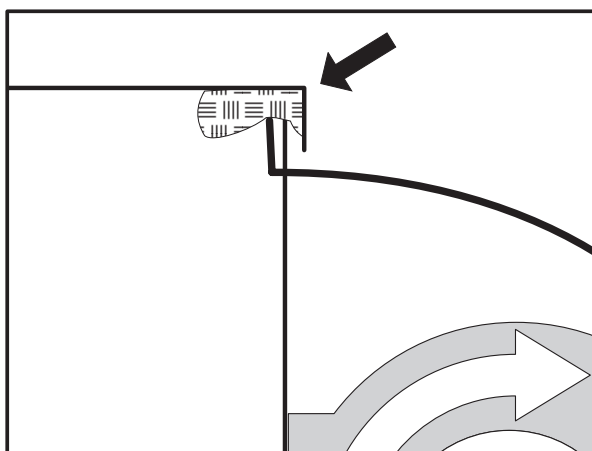
If the Phillips screw in the metal holder is loosened slightly (see arrow) it can be moved to adjust the door switch.

Check the functions!
The connection point is reached when the door is opened by about 30 mm.

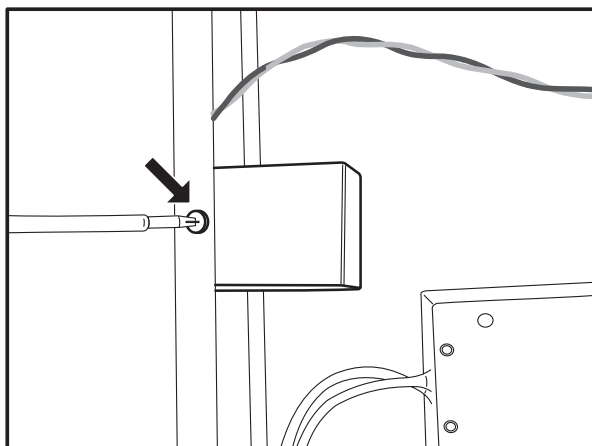
Exchanging the tangential cooling fan

Unscrew two Phillips screws on the rear panel and remove the panel.

The tangential cooling fan should be pressed into the recess provided for it in the rear assembly panel and fastened with a wire grip.

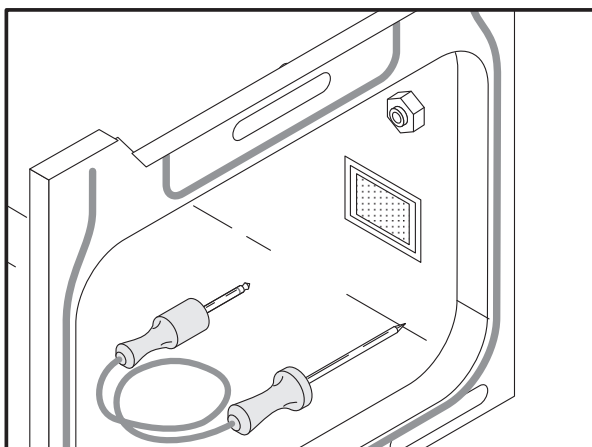


If you should notice a noise during operation due to the fan being unbalanced: place a piece of foamed material between the rear assembly panel and the rear cover in the place where the clip is located.

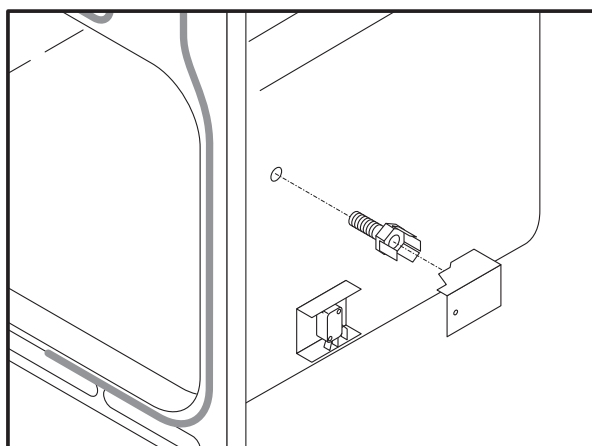
Removing the socket for the roasting spit

Unscrew the Phillips screws and remove the side panel on the right.

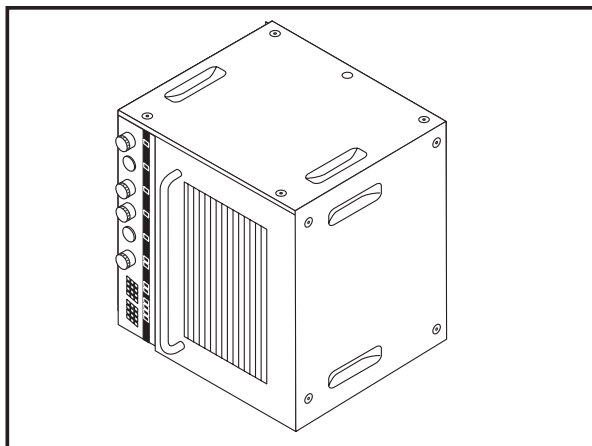
To access the socket for the roasting spit you must first unscrew the Phillips screw (see arrow) and remove the metal case.



Now loosen hexagon nut M11 inside the oven chamber.



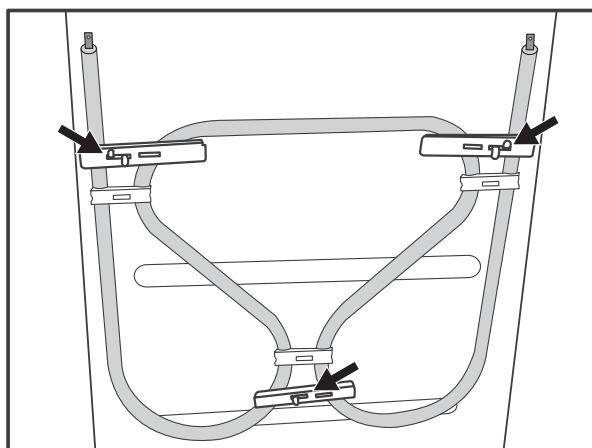
Remove the socket for the roasting spit from the oven chamber and remove the connectors.

Exchanging the lower heating element

CAUTION!
Disconnect the appliance
from the power supply!

Remove the appliance from its installation position and place on its side.

Unscrew the rear panel and the lower casing.




Disconnect the connectors at both ends.

Bend straight the metal projections on the holders and remove the holders.

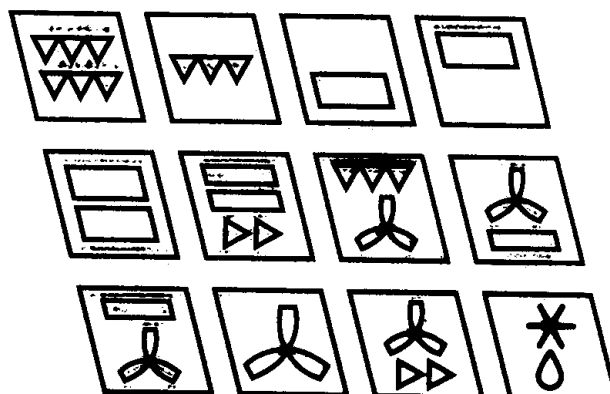
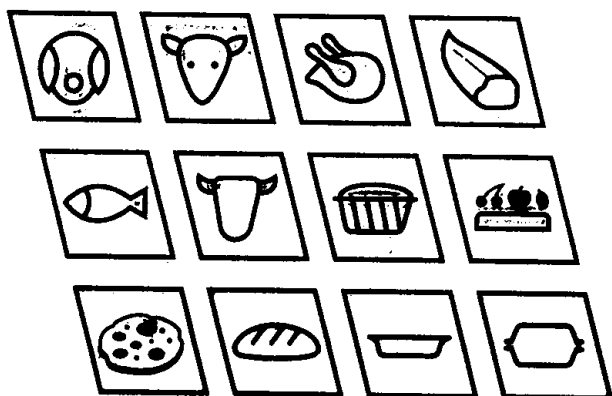
You can then remove the lower heating element.

Baking and roasting programmes							
Item	Pictograph	Heating up phase		Continued heating (Time when timer starts if used)		Preset values for	
		with heating element	up to degrees C			Set timer to	Temperature of roasting spit
1	Pork	CON + TH+V	160	3 mins. grill plus 10 mins. CON + V alternately	temp. 160-220°C	90	80
2	Veal	CON + TH+F	160	3 mins. grill plus 10 mins. CON + V alternately	temp. 160-220°C	70	70
3	Poultry	CON + TH+V	180	3 mins. grill plus 10 mins. CON + V alternately	temp. 180-220°C	45	85
4	Fillet	CON + TH+V	180	3 mins. grill plus 10 mins. CON + V alternately	temp. 168-220°C	50	50
5	Fish	CON + TH+V	160	3 mins. grill plus 10 mins. CON + V alternately	temp. 160-220°C	45	75
6	Beef	CON + TH+V	160	3 mins. grill plus 10 mins. CON + V alternately	temp. 160-220°C	100	85
7	Ring cake	CON + TH+F	160	CON + V	temp. 160°C	60	80
8	Fruit flan	CON + TH+V	170	CON + BH + V	temp. 170°C	50	75
9	Pizza	CON + BH+V	250	Beeps and waits for door to be opened; when the door has been closed CON+BH+V 250°C		12	
10	Bread	UL +BH+F	230	Beeps and waits for door to be opened; when the door has been closed CON+BH+V 10 mins. 230°C; then 160°C		60	
11	Potato gratin	CON + BH+V	180	CON + V		50	75
12	Pasta soufflé	CON + BH+V	180	CON + V		40	75

Heating mode						
Item	Pictograph	Heating up phase		Continued heating (Time when timer starts if used)	Preset values for	
		with heating element	up to degrees C		Set timer to	Temperature of roasting spit
13	Large-area grill	TH+Grill	220	TH + Grill		60
14	Grill	Grill	220	Grill		60
15	Bottom heat	BH	180	BH		
16	Top heat	TH	220	TH		
17	Top and bottom heat	TH+BH	175	TH + BH		75
18	Top and bottom heat	fast	CON+TH +V	200	TH + BH	
19	Convection grilling	CON + TH+F	160	3 mins. grill plus 10 min, CON + V alternately		75
20	Intensive baking	CON + TH+V	160	CON + BH + V		75
21	Intensive roasting	CON + BH+V	180	CON + TH + V		75
22	Hot air convection	CON +V	160	CON + V		75
23	Fast hot air convection	CON + TH+V	175	CON + V		75
24	Defrosting and proving	CON+F	35*	CON + V		
			* Preset value 0°C - 35°C max.			
	As a safety device the appliance always switches off after 6 hours					
	The heating up time ends when the set temperature has been reached					

VKS-H	Technical Information Cooker series 1997		
Responsible: D. Rutz	Phone: (0209) 401-733	Fax: (0209) 401-743	Date: 30.10.1997

Cooker-Top '97 Programmes and heating modes



12 roasting and baking programmes Turn the selection dial to the right	12 heating modes Turn the selection dial to the left	Output
1. Pork / wild boar / game	1. Large-area grill	1.1 + 2.4 = 3.5 kW
2. Roast beef / veal	2. Grill	2.4 kW
3. Poultry	3. Bottom heat	1.0 kW
4. Fillet of beef / game / pork	4. Top heat	1.1 kW
5. Fish	5. Top heat / bottom heat	1.1 + 1.0 = 2.1 kW
6. Beef joint	6. Fast heating Top heat / bottom heat	1.1 + 1.0 = 2.1 kW
7. Ring cake	7. Convection grilling (grill + hot air convection in alternation)	1.1 + 2.4 = 3.5 kW
8. Fruit flan (apple / plum)	8. Intensive baking (Pizza setting)	2.4 + 1.0 = 3.4 kW
9. Pizza	9. Intensive roasting	2.4 + 1.1 = 3.5 kW
10. Bread *)	10. Hot air convection	2.4 kW
11. Potato gratin	11. Fast heating "hot air convection"	2.4 + 1.1 = 3.5 kW
12. Pasta soufflé	12. Cold air convection	30 W
	Motor	30 W
	Tangential fan	20 W
	1 x lamp	25 W

*) changed (formerly sponge roll)

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For internal use only