



USER MANUAL

UPRIGHT COOKERS

TFGC969E

IMPORTANT // Please ensure that you read through this manual prior to installation and use. This user manual contains important information to ensure optimal performance and keep you safe.

The logo for Tisira, featuring a shield-shaped icon with a lowercase 't' inside, followed by the word 'tisira' in a bold, lowercase, sans-serif font.

t tisira



www.tisira.com

HELLO

CONGRATULATIONS ON THE SELECTION OF THIS TISIRA APPLIANCE. TISIRA APPLIANCES HAVE BEEN SPECIFICALLY DESIGNED FOR AUSTRALIAN AND NEW ZEALAND KITCHENS.

Please read through this user manual carefully as it contains information that will ensure that your appliance is installed correctly, important operating & care instructions and also some advice of what you need to do if this appliance is not performing as intended.

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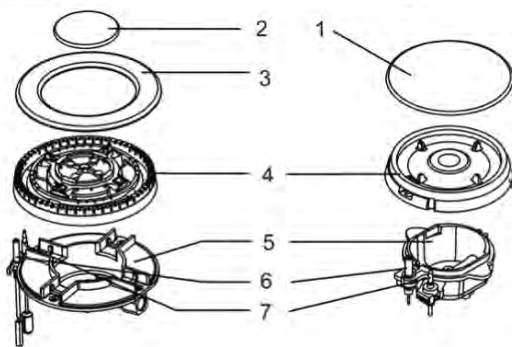
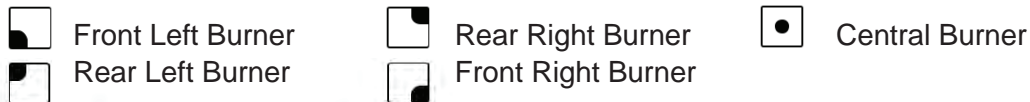
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WARNINGS

- DO NOT MODIFY THIS APPLIANCE.
 - DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
 - DO NOT STORE OR USE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.
 - NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOMES. (UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD)
 - DO NOT USE THIS APPLIANCE AS A SPACE HEATER.
-
- Servicing should be carried out only by authorised personnel.
 - Do not remove the plug by pulling the cable.
 - In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the anti-tilting chain must be installed. Refer to the instructions on page 14.
 - To avoid burns, young children should be kept away.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the appliance.
 - Accessible parts may become hot when the grill is in use. Children should be kept away.
 - Very important: keep this instruction booklet with the appliance for handy references
 - This appliance is designed for domestic use only.
 - Keep packaging out of reach of children at all times. To avoid burns, young children should be kept away.
 - AFTERMARKET LIDS ARE NOT SUITABLE.

OPERATING INSTRUCTIONS

Description of symbols

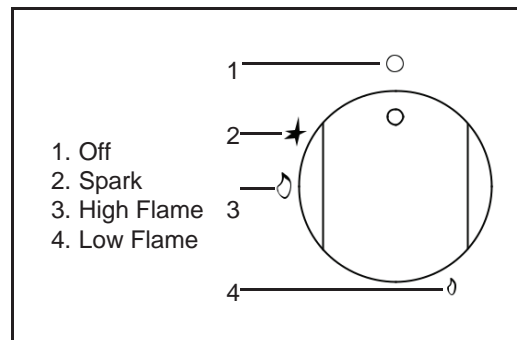


1. Burner cap
2. Inner burner cap
3. Outer burner cap
4. Burner head (di user)
5. Burner base (cup)
6. Ignition candle
7. Flame failure device (thermocouple)

INSTRUCTIONS FOR USE OF COOKTOP

Ignition and operation of the burners

- To ignite a burner, push in the knob and rotate anti-clockwise to the High Flame symbol.
- Keep the knob depressed for 3-4 seconds to ensure that the flame failure device keeps the burners lit.
- Adjust the heat level by rotating the knob between the Low Flame and High flame symbols.
- To turn the burner off, rotate the knob clockwise to the Off symbol.



When the burners are lit check that the flame is always regular. Before removing the saucepans turn the burners off.

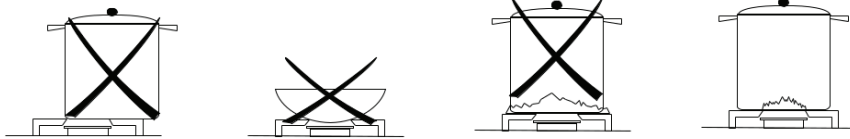
There shall be adequate ventilation of the room when a rangehood is used at the same time as appliances burning gas. When a rangehood is not in use, ensure that natural ventilation outlets are open.

Be careful not to place saucepans with unstable or deformed bottoms on the burners to avoid overturning or spilling. If a burner shuts off accidentally, turn off at the control knob and wait at least one minute to re-ignite it.

OPERATING INSTRUCTIONS

Use the correct cookware.

- Cookware should be centralised on the burner when in use.
- Do not use round bottomed pans (e.g woks) without appropriate wok support recommended by the manufacturer.
- Adjust the flame according to the size of your cookware, not allowing the flame to extend past the edge of the pan.



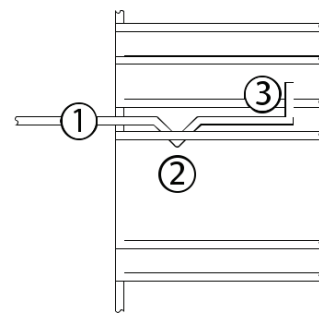
OPERATING INSTRUCTIONS

INSTRUCTIONS FOR USE OF OVEN

Adjusting the shelf/tray position

When adjusting or positioning your shelf, please ensure the following:

1. Ensure that the shelf / tray is located between the two wire sideracks. (see point 1)
2. The shelf stops should be facing downwards and towards the rear. (see point 2)
3. The guard rail should always be located at the rear of the oven (see point 3)

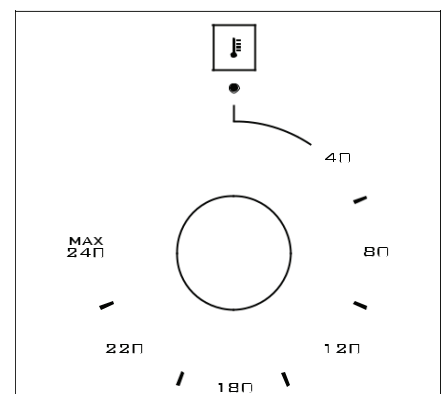


Before using the oven for the first time:

- Remove all the special film covering the oven door glass.
- Heat the empty oven at maximum temperature for 45 minutes.
- Wait for oven to cool down then carefully clean inside with a soft cloth moistened with warm soapy water and dry with a soft cloth.

Using the Thermostat Control

- Set the temperature by turning the thermostat control to the desired level.
- When a temperature is selected, thermostat light will illuminate.
- When the selected temperature is reached, the light will turn off.



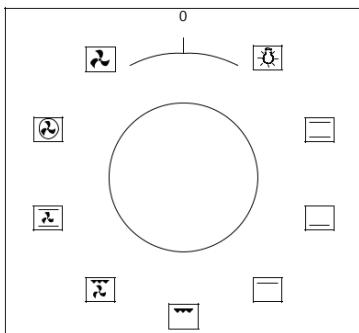
Thermostat Control

Attention // During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Never line the oven with aluminium sheets as this can cause damage to the enamel.

OPERATING INSTRUCTIONS

Using the Oven Function Selector



Function Selector

Lamp Function



The lamp can be turned on with no heating elements and will turn on with all oven functions.

Conventional Cooking



Conventional cooking utilises the top and bottom elements. This function is recommended for use with the middle shelf position and is good for slow cooking casseroles, etc.

Top Oven



Top Oven cooking is recommended for use to brown the top of food at the end of cooking.

LOWER HEATING ELEMENT



Select this program towards end of cooking time if lower part of the food cooked will be roasted.

Grill Cooking



Grill Cooking should be used for melting cheese, toasting & browning. Ideally it should be used for no more than 5 minutes. Use the upper shelf positions for best results.

Fan-assisted Grill



Fan-assisted Grill uses the grill element and oven fan to cook meats, vegetables and poultry. In this mode, heat is radiated down then spread throughout the oven. To achieve the best results, use the middle tray position.

Fan-Forced Cooking



Fan-forced cooking uses a circular element and the oven fan to evenly spread heat throughout the oven. Food can be cooked in any shelf position when using this mode.

Defrost Mode



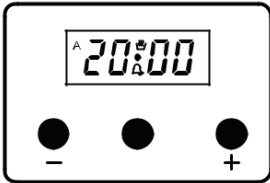
Defrost mode uses the oven fan to circulate room temperature air around the food. It can be used for all types of food. The defrosting process can be accelerated by using the "Fan-Forced" function on low heat. For the best results, use the middle tray position.

CONVENTIONAL COOKING-FAN



The program suitable for cooking foods like cakes, dried cakes, lasagne. Suitable for cooking meat dishes, as well.

OVEN TIMER: GENERAL OVERVIEW

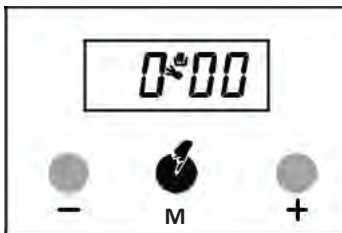


Is an electronic timer, which enables you to get the food ready to serve at the desired time. The only thing to be done is to program the cooking time and ready time. It can also be used as an alarm clock, where you just give in the amount of time after which it should remind you by a buzzer tone.

POWER UP

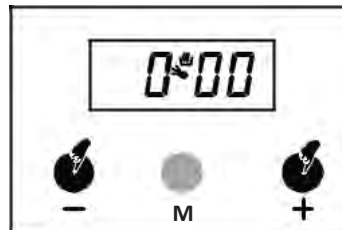
On power up, clock (0:00) and 'A' is flashing on the screen. The timer cannot be programmed and the clock has to be adjusted. In order to program the timer, you have to enter first the manual mode.

MANUAL MODE



1. Press 'M' button in order to enter manual mode.

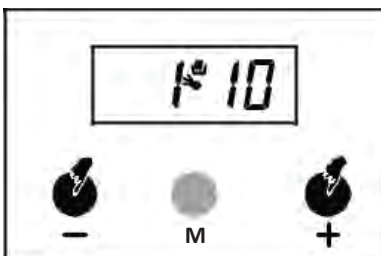
or



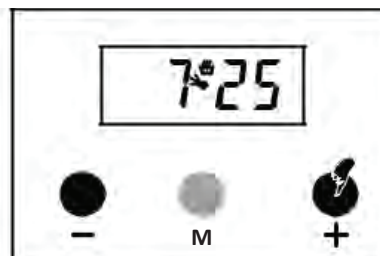
2. Press + and - buttons simultaneously in order to enter manual mode.

TIME OF DAY ADJUSTMENT

This adjustment can only be made when no cooking program is in progress. First, press buttons + and - simultaneously. Then adjust the clock forward direction using + button and reverse direction using - button. Long presses of those buttons will result in fast changes.



1. Press + and - simultaneously.

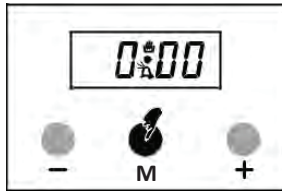


2. Using + and - buttons adjust time of the day.

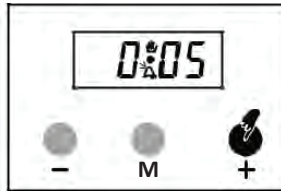
Note: Unless the + or - button are pushed within 5 seconds, time of the adjustment mode will be set automatically. If you want to set the time manually, press + and - buttons simultaneously.

ADJUSTING THE BUZZER ALARM

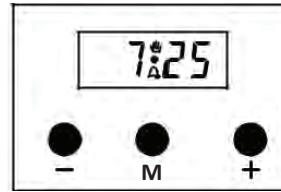
With this feature, you can program after how much elapsed time you should be warned by a buzzer sound.



1. Select adjusting the buzzer alarm pressing 'M' button once. Icon will flash.

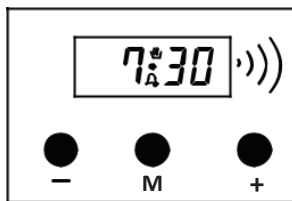


2. Set the time with the + or - buttons.

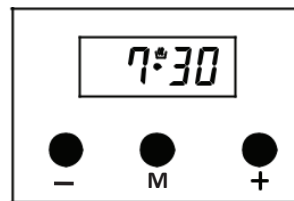


3. A few seconds later, the screen will return to displaying the current time.

CANCELLING THE BUZZER SOUND



1. Buzzer will sound after the programmed amount of time.



2. Press any button to cancel sound.

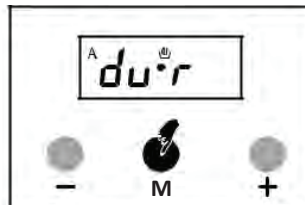
AUTOMATIC COOKING PROGRAM

If you want to start cooking immediately, you just have to give in the cooking time.

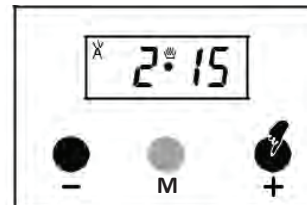
Example: We placed our food into the oven and want it to be cooked for 2 hours 15 minutes.



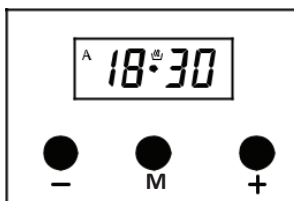
1. Current time is 18:30



2. Switch to 'M' button 2 times to enter cooking adjustment mode.

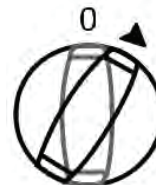


3. Adjust the cooking time using the + and - buttons.



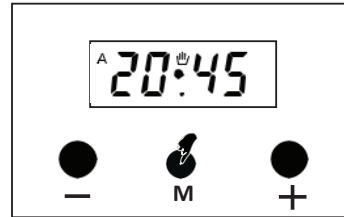
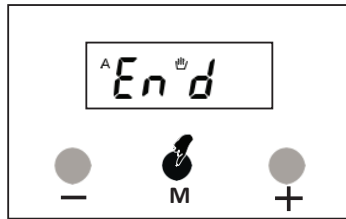
4. After a few seconds, the screen will indicate that cooking has started and show the current time.

Now, you have programmed your oven to cook the food for 2 hours and 15 minutes. Please do not forget the function and/or the temperature knobs of your oven to appropriate positions.

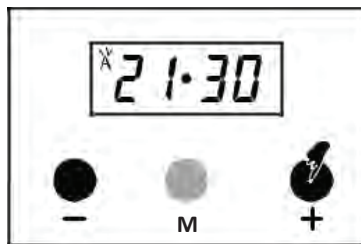


Note: You may cancel the automatic cooking mode any time by entering 'M'.

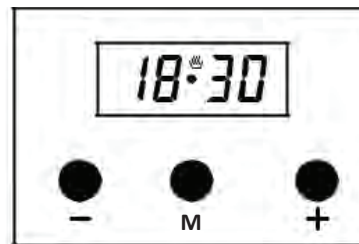
In the example above, cooking immediately started after giving in the cooking period. By the pressing 3 times 'M' button, you can see and adjust the ready time. In the example below, the ready time will be set at 21:30.



1. Press 'M' button 3 times. The screen will display 'End' and ready time which is $18:30 + 2:15 = 20:45$ respectively.



2. Set it to the desired time by using + or - or buttons.

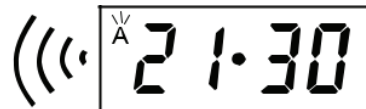


3. In a few seconds, screen switches back to clock.

We now have programmed our oven to get the food ready at 21:30. Since the cooking time was pre-programmed as 2 hours and 15 minutes, your oven will start cooking at 19:15, so that the food is ready at 21:30.

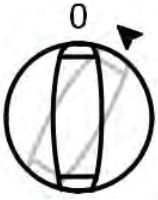


Screen just when cooking starts.



Screen just when cooking ends.

When automatic cooking is completed, a buzzer alarm is heard and will sound, if not stopped, for 7 minutes.



1. Switch OFF the oven.
2. Reset the timer.

Note: Your oven will be inoperative until you reset.

In the example shown, cooking time has been programmed first; the ready time was calculated automatically and was edited by us. It is also possible first to program the ready time. In that case, the cooking time will be calculated automatically and should be edited thereafter.

IN CASE OF MAINS POWER LOSS

Your oven will be inoperative for security reasons. At that time, the clock will appear as a flashing 0:00 together with the 'A' symbol. Any cooking program in progress will also be cancelled. The clock will appear 0:00, it should be corrected. Firstly, enter manual mode and adjust the clock using '+' or '-' buttons.

Note: In case of short duration mains power loss, system will be conserved itself.

Note: If you will not use your oven right now, be sure that that it is in 'OFF' position.

Flashing 'A' shows that the oven is inoperative and you should enter manual mode in order to return normal working conditions.

ADJUSTING THE BUZZER TONE:

You may adjust the hearing buzzer tone of the timer.

- 1- Pressing '-' button, you can hear the current buzzer tone.
- 2- Releasing and pressing again '-' button will switch to the next tone. (3 Different tones available)
- 3- The buzzer tone will be set to the last adjusted tone.

Note: As factory setting, the buzzer volume is set to the high tone. In case of a long power loss, the set buzzer tone will be this one.

Table of Cooking Times

The table below provides examples of the function, temperature, tray position and estimated cooking times for various types of food.

IMPORTANT // Please note that this table is a guide only and times can vary according to the type of food, volume and quantity of food being cooked.

COOKING TIME TABLE

WARNING: Oven must be preheated for 7-10 minutes before placing the food in it.

Food	Cooking function	Cooking temperature (°C)	Cooking rack	Cooking time (min.)
Cake	Static	180	2	70
Small cake	Static	180	2	40
Pie	Static	200	2	70
Pastry	Static+Fan	180-200	2	20-25
Cookie	Static	175	2	20
Apple pie	Static	180-190	1	150
Sponge cake	Static	175	2	45-50
Pizza	Static	190	2	25
Lasagne	Static	180-200	2	50-60
Meringue	Static	100	2	60
Grilled chicken *	Grill+Fan	220	4	25-35
Grilled fish *	Grill+Fan	220	4	35-40
Calf steak *	Grill	Max.	4	30
Grilled meatball *	Grill	Max.	4	40

* Food must be turned after half of the cooking time.

MAINTAINING YOUR COOKER

Maintenance and Cleaning

Before any operation disconnect the appliance from the power supply and wait for it to cool down.

- Do not use steam for cleaning.
- Wash the enamelled parts with lukewarm water and detergent.
- Wash the diffusers frequently with boiling water and detergent make sure to remove any deposits which could block the flame outlet.
- Rinse the stainless steel parts well with water and dry them with a soft cloth.
- To clean the hob use slightly damp sponges and wiping cloths: if too much water is used it could penetrate the internal parts and damage electrical parts.
- The trivets of the hob can be washed in the dishwasher.
- For persistent stains use normal non-abrasive detergents, or hot vinegar.
- Clean the glass parts with hot water and a soft cloth.
- To prevent lighting difficulties, carefully clean the ignition candles regularly.
- It is necessary to clean the oven after each use.
- Once the oven is cold, you will be able to remove the fat deposits with a sponge or a cloth damp with warm soapy water or a common detergent.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean this appliance.

ALWAYS CLEAN THE APPLIANCE IMMEDIATELY AFTER ANY FOOD SPILLAGE. TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT BE INSPECTED EVERY FIVE YEARS BY AN AUTHORISED SERVICE PERSON.

Cleaning And Maintenance Of The Oven's Front Door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 1 and pulling the profile towards yourself as shown in figure 2. Then remove the inner-glass as shown in figure 3. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

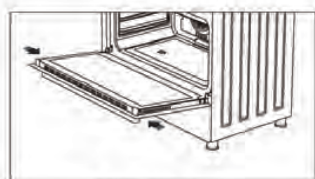


Figure 1

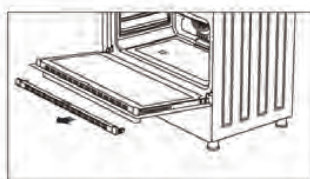


Figure 2

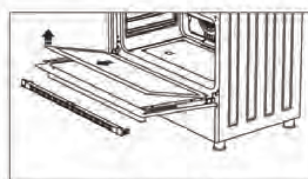


Figure 3

MAINTAINING YOUR COOKER

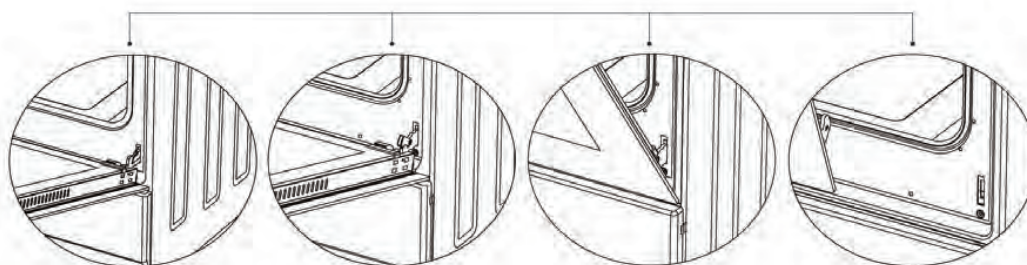
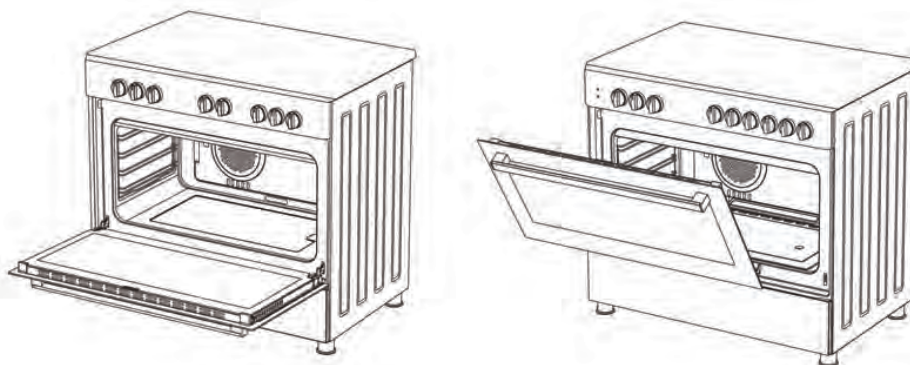


Figure 1

figure 1.1

Completely open the oven door by pulling it to your-self. Afterwards, perform the un-locking process by pulling the hinge lock upwards with the help of a screw driver as shown in **Figure 1.1**.

Figure 1.2

Bring the hinge lock to the widest angle as shown in **Figure 1.2**. Bring both hinges connecting the oven door to the oven to the same position.

Figure 2

Figure 2.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **Figure 2.1**.

Figure 2.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **Figure 2.2**.

In order to replace the oven door, perform the abovementioned steps in reverse.

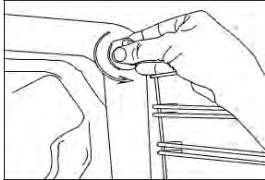
Changing The Oven Lamp

WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (having circuit open means power is off) First disconnect the power of appliance and ensure that appliance is cold.

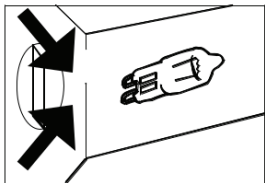
Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with same specifications. Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

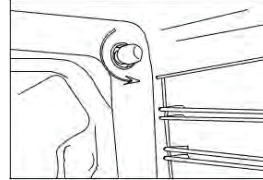
Type G9 Lamp



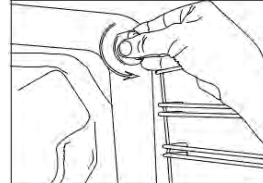
220-240 V, AC
15-25 W



Type E14 Lamp



220-240 V, AC 15 W



WARNING // It is important not to touch the bulb with your hands as acids from your skin can damage the bulb.

WARNING // Ensure that the appliance is switched off before replacing the bulb to avoid the risk of electric shock.

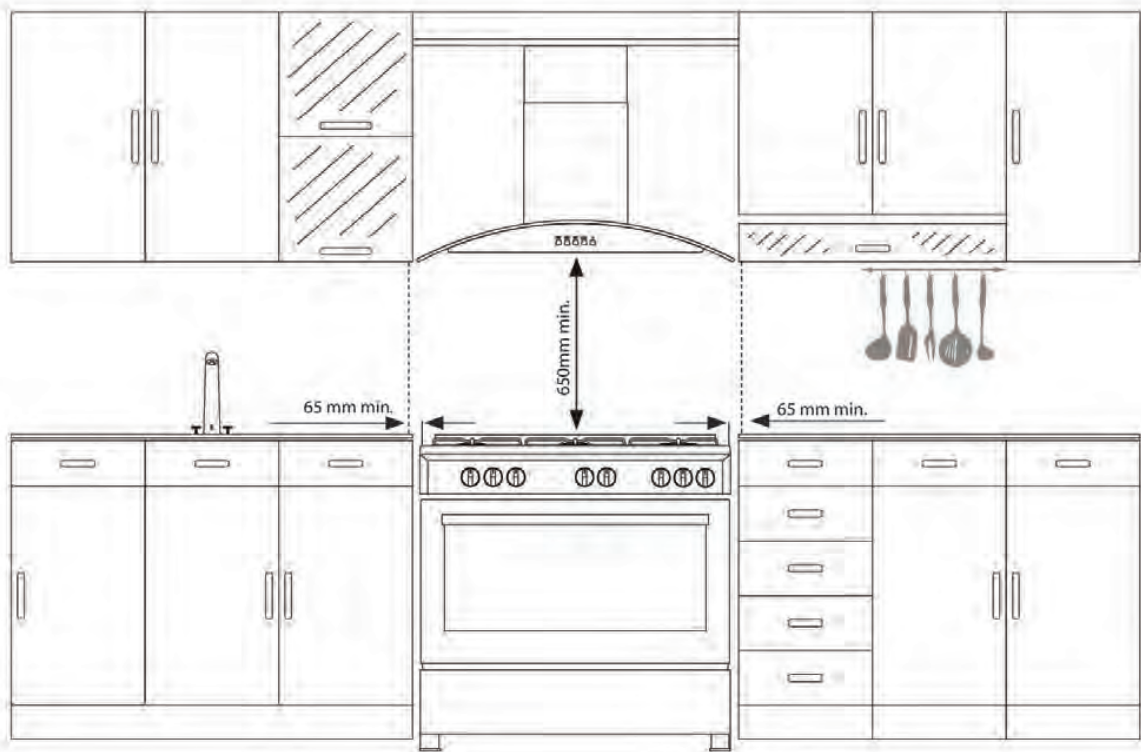
INSTALLATION

The manufacturer declines any and all responsibilities for damages to things or injuries to persons or animals deriving from incorrect installation or use of the equipment.

INSTRUCTIONS FOR INSTALLATION

WARNING:

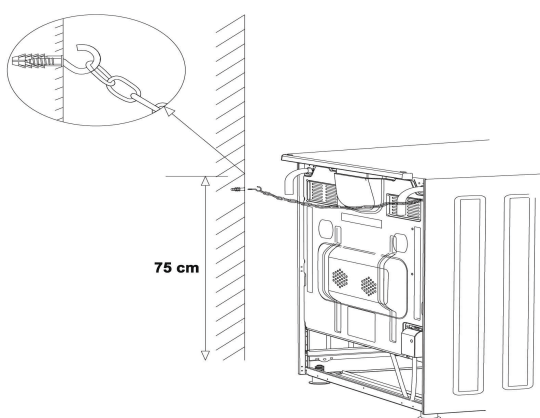
- Prior to installation, ensure that the local distribution conditions [nature of the gas and gas pressure) and the adjustment of the appliance are compatible
- The adjustment conditions for this appliance are stated on the data plate or under the product specifications section on page 18
- There shall be adequate ventilation of the room when a rangehood is used at the same time as appliances burning gas. When a rangehood is not in use, ensure that natural ventilation outlets are open.
- This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations [AS5601), municipal building codes, electrical wiring regulations, and local water supply regulations.



INSTALLATION

Installing the anti-tilting chain

The cooker is supplied with an anti-tilting chain to prevent the appliance from tilting forward and accidentally damaging the gas pipe. The anti-tilting chain should be fitted as follows:



1. Take the expansion with hook and make an adequate hole in the wall behind, at the same height as the chain fixing area.
2. Insert the plug into the hole and then screw in the hook until it is firmly fixed to the wall.
3. Fix the chain to the hook.
4. Adjust to level of the cooker inserting the feet provided.

In situations where the cooker is installed between two cabinets:

1. Drill a 16mm hole in each cabinet, at the same height as the chain.
2. Feed the chain through the left and right holes respectively.
3. Move cooker to desired position.
4. Tighten and fix chains to back-side of cabinet.

Combustible Surfaces

Any adjoining wall surface situated within 200mm from the edge of any hob burner must be a suitable non-combustible material for a height of 150mm for the entire length of the hob.

Any combustible construction above the hotplate must be at least 600mm above the top of the burner and no construction shall be within 450mm above the top of the burner. Zero clearance is permitted on side and rear adjoining surfaces below the hob.

CONNECTIONS

ELECTRICAL CONNECTION

Equipment type: Free standing (Class 1)
Insulation class: Class 1

The appliance is fitted with an approved 15 Amp flexible cord and plug which must be connected to a correctly earthed socket outlet.

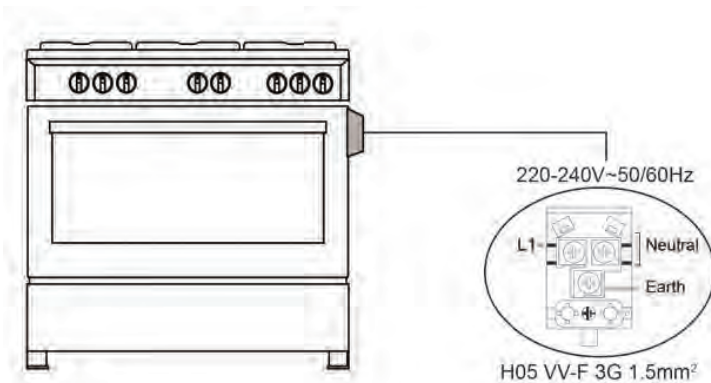
CONNECTION OF THE SUPPLY CABLE TO THE MAINS

Connect the supply cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar

switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

1. All components used to make the electrical connection are adequate to withstand the maximum load required (see rating plate).
2. The supply system is regularly grounded, according to the regulations in force.
3. The socket or the omnipolar switch can easily be reached after the installation of the oven.



WARNING // Never use reductions, shunts, adaptors which can cause overheating or burning.

NOTE // After carrying out the connection to the mains, check that the supplying cable does not come into contact with parts subject to heating.

ATTENTION // If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

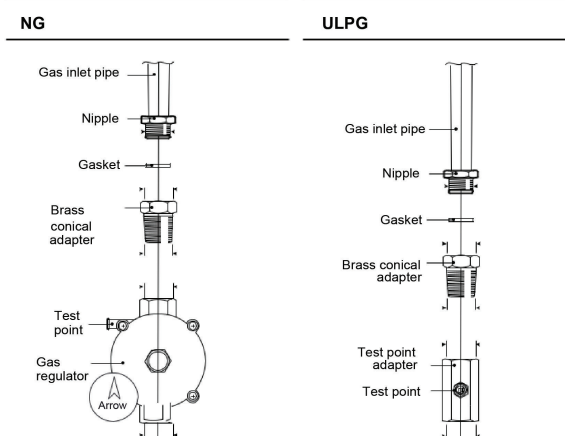
ELECTRICAL FEATURES	
Oven Light	15-25W
Upper Element	1500W
Bottom Element	2000W
Grill Element	3250W
Circular Element	*1250Wx2 / 2200W
Oven Fan Motor	24W
Cooling Fan	15W
* only double turbo fan products.	

CONNECTIONS

GAS CONNECTION

- The connection must be performed by an authorised person according to the relevant standards.
- This appliance is suitable for use with Natural Gas or ULPG. The gas range is shipped from the factory set and adjusted for Natural Gas. It can be converted for use with ULPG following the instructions in this manual.
- The connection must be made at the rear of appliance. Ensure the pipe does not cross the cooker.
- The inlet not used must be closed off with the cap and sealing gasket supplied.
- The gas connection is male ½" BSP and is situated 55mm from the right and 560mm from the floor

Gas connection specification



IMPORTANT!

- **Check the correct positioning of the gas regulator. The arrow on the back of the gas regulator must be oriented toward the connector.**

ADJUSTMENT TO DIFFERENT GAS TYPES

To perform the adjustments to different types of gas, the qualified installer shall follow the instructions given on this section.

Make sure that the gas supply pressure respects the values presented in the table "Burner and nozzle specifications" on page 18.

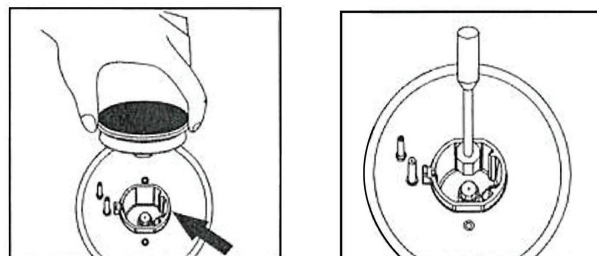
NATURAL GAS

This appliance leaves the factory set to operate using Natural Gas.

Make sure that the Natural Gas regulator supplied with the appliance is installed and, with the triple ring burner operating at its maximum, adjust the test point pressure to 1.0kPa.

UNIVERSAL LPG

To convert from Natural Gas to Universal LPG, ensure that the Natural Gas regulator is replaced by the Test Point Assembly supplied with the appliance. Adjust the test point pressure to 2.75kPa.



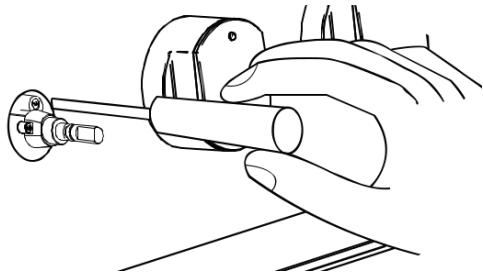
To adapt the appliance to a gas different from that for which it was set up (see gas type label inside the warming compartment door) proceed as follows:

1. Remove the trivets
2. Remove the burners caps and diffusers
3. With a 7 mm socket spanner unscrew and remove the injectors.
4. Replace the injectors with those supplied corresponding to the gas available (see burner and injector characteristics table)
5. Replace the various parts proceeding in reverse.

CONNECTIONS

SETTING THE MINIMUM FLAME

The flame on the small output is regulated by the factory.



When the injectors have been replaced or there are special mains pressure conditions, it may be necessary to regulate the minimum flame again. The operations necessary to set the minimum flame are as follows:

1. Light the burner.
2. Turn the knob to the minimum position.
3. Take out the knob (and gasket if there is one).
4. LPG to NG: use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image above. Turn gently the bypass screw clockwise to the end completely then turn it anti-clockwise 1 turn for the triple ring, 3/4 turn for the rapid, 1/2 turn for the semi-rapid and 3/8 turn for the auxiliary.
5. NG to LPG: use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image above. Turn gently the bypass screw clockwise to the end.
6. Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out.
7. For burners with safety valve make sure that the regulation obtained is sufficient to maintain heating of the thermocouple. If it is not, increase the minimum.

Before leaving check all connections for gas leaks with soap and water.

WARNING // Do not use a naked flame for detecting leaks.

Ignite all burners both individually and combined to ensure correct operation of gas valves, burners and ignition.

ABNORMAL OPERATION

If the appliance cannot be adjusted to perform correctly, it is an abnormal situation and you should contact the authorised service provider.

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of utensils.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners being extinguished by oven door.
- Gas valves which are difficult to turn.

PRODUCT SPECIFICATIONS

BURNERS AND NOZZLE SPECIFICATIONS

Gas consumption - Nominal gas consumption measured in MJ/h as per tables below.

	Natural Gas			Universal LPG		
	Inj. diam. (mm)	MJ/h	Gas press (kPa)	Inj. diam. (mm)	MJ/h	Gas press (kPa)
Wok burner x 1	1.60	12.00	1.00	0.92	12.00	2.75
Rapid burner x 1	1.55	11.00	1.00	0.90	11.00	2.75
Semi-rapid burner x 2	1.20	7.00	1.00	0.70	7.00	2.75
Auxiliary burner x 1	0.90	3.80	1.00	0.50	3.30	2.75
Total NHGC	40.80			40.30		

The appliance is supplied with a duplicate data plate, please attach to an adjacent surface for future reference.

ELECTRICAL SPECIFICATIONS

Voltage	Wattage
220-240V~ 50-60Hz	3500W-3580W

Technical Specifications

Outer width	900 mm
Outer depth	610 mm
Outer height	925 mm

TROUBLESHOOTING

You may solve the problems you may encounter with your product by checking the following points before calling the technical service.

Check Points

In case you experience a problem about the oven, first check the table below and try out the suggestions.

Problem	Possible Cause	What to Do
Oven does not operate.	Power supply not available.	Check for power supply.
	Gas supply not available.	Check if main gas valve is open.
		Check if gas pipe is bent or kinked.
		Make sure gas hose is connected to the oven.
	Check if suitable gas valve is being used.	
Oven stops during cooking.	Plug comes out from the wall socket.	Re-install the plug into wall socket.
Turns off during cooking.	Too long continuous operation.	Let the oven cool down after long cooking cycles.
	More than one plugs in a wall socket.	Use only one plug for each wall socket.
Oven door is not opening properly.	Food residues jammed between the door and internal cavity.	Clean the oven well and try to re-open the door.
Lighter not operating.	Tips or body of ignition plugs are clogged.	Clean tips or body of ignition plugs of gas burners.
	Gas burner pipes are clogged.	Clean gas burner pipes.
Electric shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	

Problem	Possible Cause	What to Do
Water dripping.	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance.	Let the oven cool down and than wipe dry with a dishcloth.
Steam coming out from a crack on oven door.		
Water remaining inside the oven.		
Oven does not heat.	Oven door is open.	Close the door and restart.
	Oven controls not correctly adjusted.	Read the section regarding operation of the oven and reset the oven.
	Fuse tripped or circuit breaker turned off.	Replace the fuse or reset the circuit breaker. If this is repeating frequently, call an electrician.
Smoke coming out during operation.	When operating the oven for the first time.	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles, there will be no more smoke.
	Food on heater.	Let the oven to cool down and clean food residues from the heater.
When operating the oven burnt or plastic odour coming out.	Plastic or other not heat resistant accessories are being used inside the oven.	At high temperatures, use suitable glassware accessories.
Oven does not cook well.	Oven door is opened frequently during cooking.	Do not open oven door frequently, if the food you are cooking does not require turning. If you open the door frequently internal temperature drops and therefore cooking result will be influenced.
Internal light is dim or does not operate.	Foreign object covering the lamp during cooking.	Clean internal surface of the oven and check again.
	Lamp might be failed.	Replace with a lamp with same specifications.

ENVIRONMENTALLY-FRIENDLY DISPOSAL



Dispose of packaging in an environmentally friendly manner.

This appliance is labelled in accordance with European Directive 2012/19/EU concerning used electrical and electronic appliances (waste electrical and electronic equipment - WEEE). The guideline determines the framework for the return and recycling of used appliances as applicable throughout to the EU.

PACKAGE INFORMATION

Packaging materials of the product are manufactured from recyclable materials in accordance with our National Environment Regulations.

Do not dispose of the packaging materials together with the domestic or other wastes. Take them to the packaging material collection points designated by the local authorities.



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