





USER MANUAL

UPRIGHT COOKERS

TFGT905X TFGC908X TFGC908B TFGC608X

IMPORTANT // Please ensure that you read through this user manual prior to installation and use. This manual contains important information to ensure optimal performance and keep you safe. Please retain your proof of purchase, as this will be required in the event that you require warranty service. Remember to retain this manual for future reference.



 **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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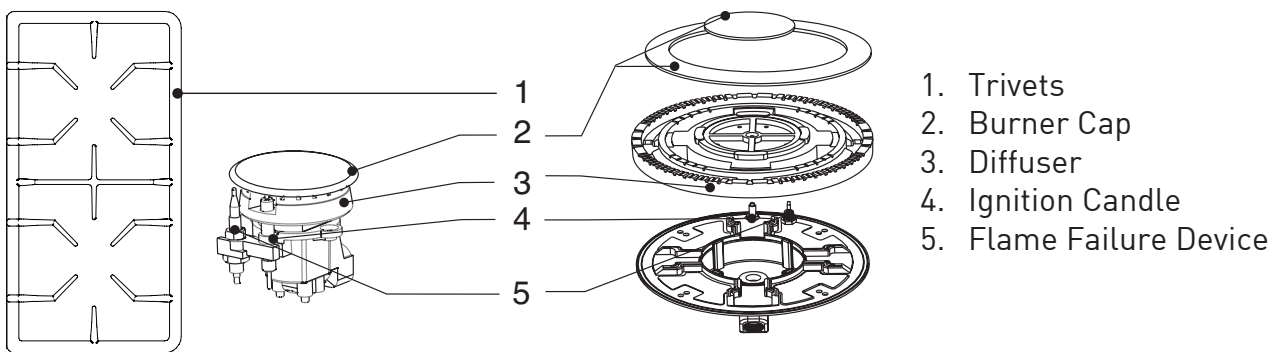
WARNINGS

- 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)
- WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED 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.

OPERATING INSTRUCTIONS

DESCRIPTION OF SYMBOLS

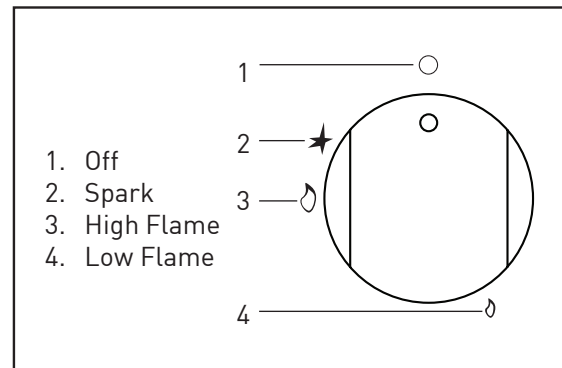
-  Front Left Burner  Rear Right Burner  Central Burner
 Rear Left Burner  Front Right Burner



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.

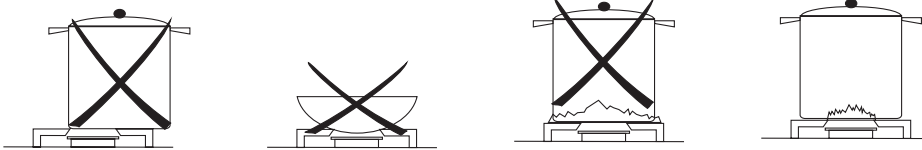
Be careful not to place saucepans with unstable or deformed bottoms on the burners to avoid overturning or spilling. If a burner shuts off accidentally, turn off at the control knob and wait at least one minute to re-ignite it.

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.

Burner	Min Ø Saucepan (mm)	Max Ø Saucepan (mm)
Auxiliary	90	160
Semi-rapid	130	180
Rapid	150	260
Wok-Burner	210	260



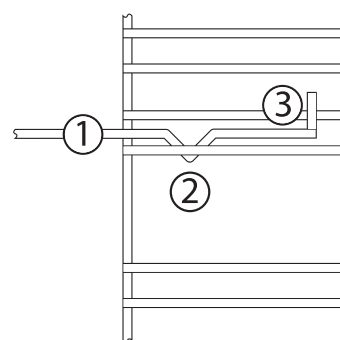
OPERATING INSTRUCTIONS

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)

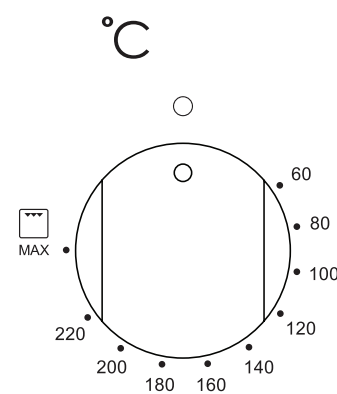


BEFORE USING THE OVEN FOR THE FIRST TIME:

- 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.



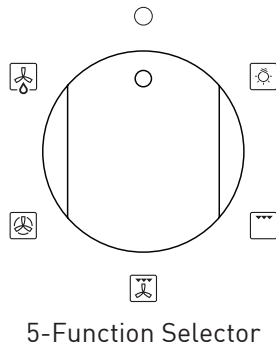
Thermostat Control

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



LAMP FUNCTION

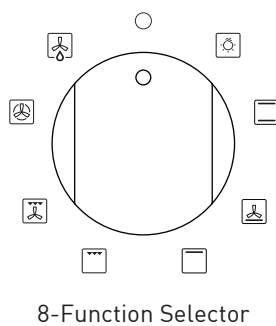


The lamp can be turned on with no heating elements and will turn on with all oven functions.

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.



FAN BAKE



Fan Bake mode is ideal for delicate foods such as desserts. In this mode, the oven uses the bottom element and oven fan. It is recommended to use the lower shelf position with this mode.

TOP OVEN



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

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.


OPERATING INSTRUCTIONS

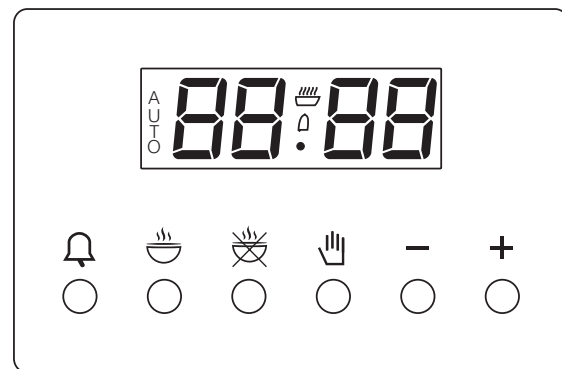
6 BUTTON DIGITAL TIMER

SETTING THE TIME

To set the time, hold down the  symbol while using the '-' and '+' symbols to adjust the time up and down.

MANUAL SETTING

To remove the 'AUTO' indicator on the screen, press the  symbol. This then activates the manual operation mode.



AUTOMATIC SETTING

To set the start and finish times:




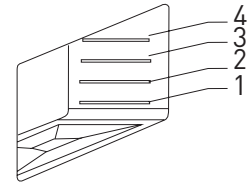
1. Press the  button and use the '-' and '+' buttons to set the desired start time of cooking
2. Press the  button and use the '-' and '+' buttons to set the desired finish time for the cooking period
3. Use the Thermostat and Function Selector knobs respectively to set the temperature
4. When the time has elapsed the timer will beep and the display will flash. Press the  button to turn off the alarm.







TABLE OF COOKING TIMES

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

Tray Positions



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.

Function	Food to be cooked	Weight (kg)	Tray Position	Preheating Time (Mins)	Temperature (°C)	Cooking time (mins)
Conventional Cooking 	Duck	1	3	15	200	65-75
	Roast Veal or Beef	1	3	15	200	70-75
	Roast Pork	1	3	15	200	70-80
	Biscuits	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
Top Oven 	Browning Food	-	3-4	-	220	15
Grill Cooking 	Soles and Cuttlefish	1	4	5	Max	8-10
	Squid and Prawn	1	4	5	Max	6-8
	Cod Fillet	1	4	5	Max	10
	Grilled Vegetables	1	3-4	5	Max	10-15
	Cutlets	1	4	5	Max	15-20
	Veal Steak	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted Sandwiches	-	4	5	Max	2-3
Fan-assisted Grill 	Grilled Chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
Fan-Forced Cooking 	Tarts	0.5	3	15	180	20-30
	Cupcakes	1	2-3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed Pancakes	1.2	2-4	15	200	30-35
	Small Cakes	0.6	2-4	15	190	20-25
	Cheese Puffs	0.4	2-4	15	210	15-20
	Cream Puffs	0.7	1-4	15	180	20-25
	Biscuits	0.7	1-4	15	180	20-25
	Meringues	0.5	1-4	15	90	180
Defrost Mode 	All Frozen Food	-	-	-	-	-

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.

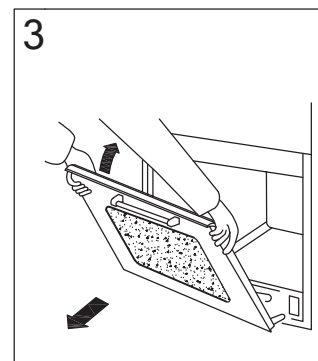
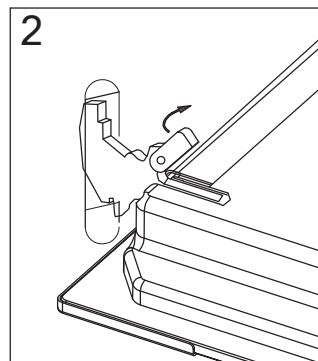
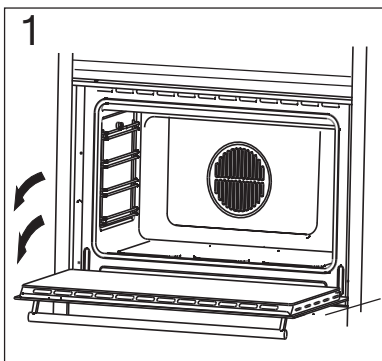
ALWAYS CLEAN THE APPLIANCE IMMEDIATELY AFTER ANY FOOD SPILLAGE.
TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT BE
INSPECTED EVERY FIVE YEARS BY AN AUTHORISED SERVICE PERSON.

MAINTAINING YOUR COOKER

CLEANING THE OVEN DOOR

For a more thorough clean, the oven door can be removed by proceeding as follows:

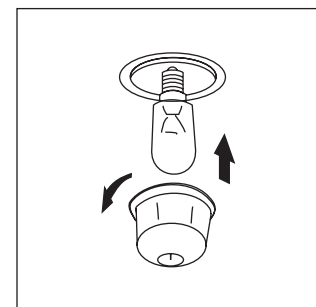
1. Open the door fully
2. Lift up the small levers located on the two hinges
3. Grip the door on the two external sides and close the door halfway
4. Pull the door towards you, pulling it out of its seat
5. To replace door, reverse this sequence



REPLACING THE OVEN LAMP

After the oven is disconnected from the mains and has cooled down replace the lamp as follows:

1. Unscrew the glass protection cap
2. With a soft cloth, unscrew the light bulb
3. With a soft cloth, replace the bulb (E14 25W 300°C)
4. Resecure the glass protection cap



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.

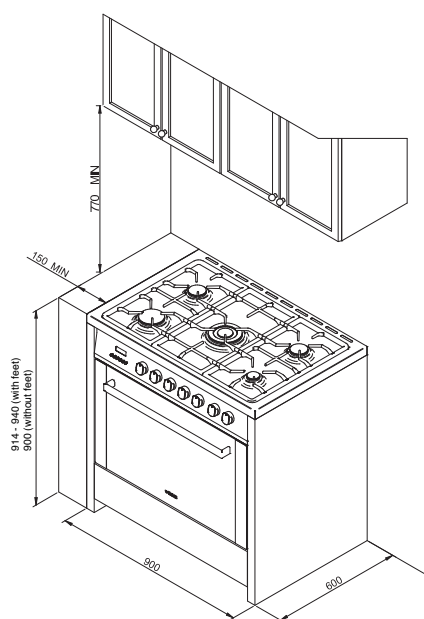
INSTALLATION

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.

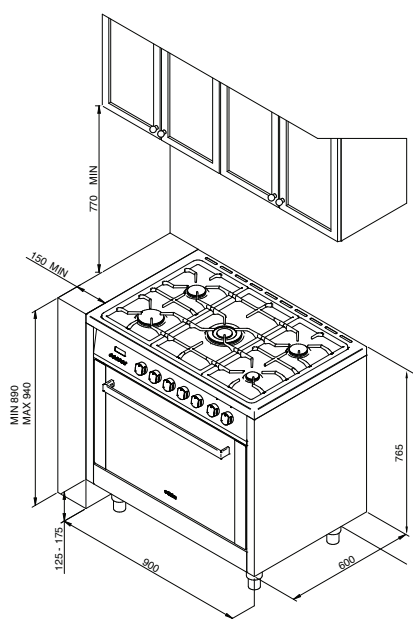
INSTRUCTIONS FOR INSTALLATION

WARNING:

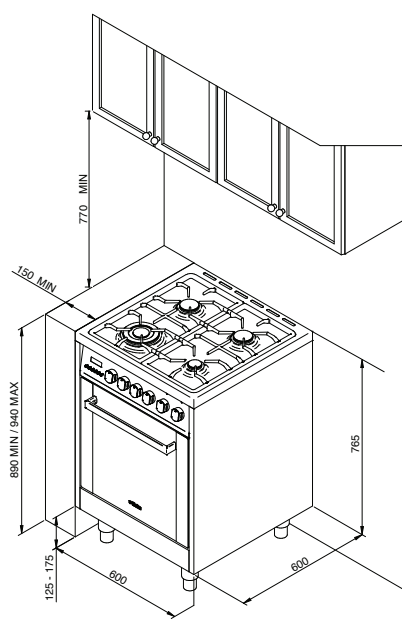
- Prior to installation, ensure that the local distribution conditions [nature of the gas and gas pressure] and the adjustment of the appliance are compatible
- The adjustment conditions for this appliance are stated on the data plate or under the product specifications section on page 18
- There shall 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.



TFGC908X / TFGC908B



TFGT905X

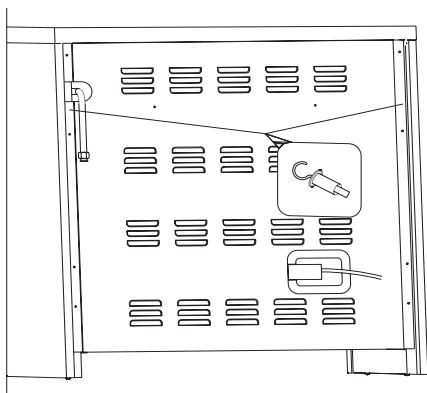


TFGC608X

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.

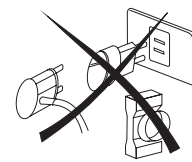
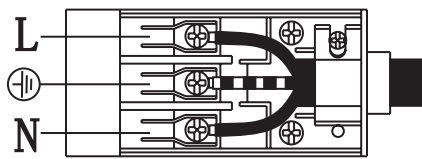
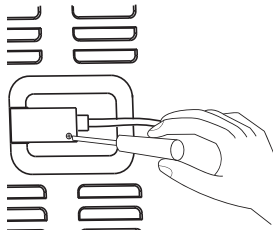
CONNECTION OF THE SUPPLY CABLE TO THE MAINS

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	TFGT905X TFGC908X TFGC908B	TFGC608X
Oven Light	2 x 25W	25W
Upper Element	1250W	1050W
Bottom Element	1800W	1250W
Grill Element	2900W	2250W
Circular Element	3000W	1800W
Oven Fan Motor	20W	20W
Cooling Fan	11W	11W

CONNECTIONS

GAS CONNECTION

The gas connection is male 1/2" BSP and is situated 55mm from the right and 560mm from the floor.

Loosen the tie-in down and connect one terminal of the pipe with the gas elbow between 1-1.2m long.

The hose should not be subjected to abrasion, kinking or permanent deformation and should be able to be inspected along its entire length after installation.

Unions compatible with the hose fittings must be used and connections tested for gas leaks.

The flexible tube shall be fitted in such a way that it cannot come into contact with a moveable part of the housing unit (e.g. a drawer) and does not pass through any space susceptible of becoming congested.

The fixed consumer piping outlet should be at approximately the same height as the cooker connection point, pointing downwards and approximately 150mm to the side of the cooker.

The hose should be clear of the floor when the cooker is in the installed position.

Once the appliance has been installed, make sure that the gas pipe is neither squashed or damaged by moving parts.

Before switching the appliance on, check that it is correctly regulated for the type of gas available.

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.

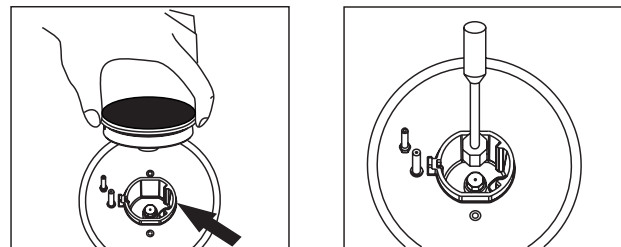
NATURAL GAS

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.



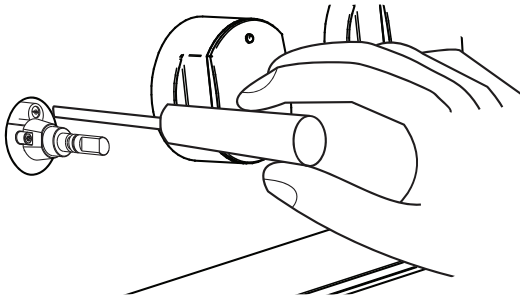
To adapt the appliance to a gas different from that for which it was set up (see gas type label inside the warming compartment door) proceed as follows:

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 by-pass 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.

TFGT905X TFGC908X TFGC908B	Natural Gas			Universal LPG		
	Inj. diam. (mm)	MJ/h	Gas press (kPa)	Inj. diam. (mm)	MJ/h	Gas press (kPa)
Wok burner x 1	1.75	15.00	1.00	1.0	12.80	2.75
Rapid burner x 1	1.50	11.00	1.00	0.88	10.80	2.75
Semi-rapid burner x 2	1.16	6.60	1.00	0.68	6.30	2.75
Auxiliary burner x 1	0.88	3.80	1.00	0.53	3.80	2.75
Total NHGC	43.00			40.00		

TFGC608X	Natural Gas			Universal LPG		
	Inj. diam. (mm)	MJ/h	Gas press (kPa)	Inj. diam. (mm)	MJ/h	Gas press (kPa)
Wok burner x 1	1.75	15.00	1.00	1.0	12.80	2.75
Semi-rapid burner x 2	1.16	6.60	1.00	0.68	6.30	2.75
Auxiliary burner x 1	0.88	3.80	1.00	0.53	3.80	2.75
Total NHGC	32.00			29.20		

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

ELECTRICAL SPECIFICATIONS

Model	Voltage	Wattage
TFGT905X	220-240V~ 50-60Hz	3250-3550W
TFGC908X		
TFGC908B		
TFGC608X	220-240V~ 50-60Hz	2200-2560W

WARRANTY TERMS & CONDITIONS

These Terms and Conditions apply only to Tisira products distributed in Australia and New Zealand by Arisit Pty Limited.

1. This warranty applies for a period of 2 years parts and labour, Australia and New Zealand, commencing from date of purchase.
2. Evidence of the date of purchase must be shown to the technician, when he calls, to obtain benefit under this warranty.
3. This warranty applies only to the original purchaser/hire purchaser of this appliance and cannot be assigned or transferred. Failure to produce documentary proof of the date of original acquisition by the original purchaser will result in a charge being levied for work done, labour and parts supplied.
4. This warranty does not apply to:
 - a) Serviceable items such as filters, fuses, light bulbs, door seals, drive belts, external hoses, etc.
 - b) Damage to body work, paint work, glass, trivets and plastic items (such as, but not limited to windows, covers, baskets, trays, worktops, door handles, control and kick panels.)
 - c) Corrosion & rust damage.
 - d) Damages/blockages caused by laundry or foreign objects.

A fee for service will be charged following warranty claims where no fault is found with the appliance.

5. This warranty will not apply where:
 - a) The fault is caused by accident, misuse, oversuds, an infestation of vermin, fire, flood or the use of products not approved by Arisit Pty. Limited.
 - b) There has been a failure to comply, with the manufacturer's operating and installation instructions.
 - c) Service, modification or repair has been carried out by anybody other than an approved Tisira Service Technician.
 - d) The appliance has been used/installed anywhere other than a private dwelling, or where it has been used other than for domestic use.
 - e) The appliance is subject to a rental agreement.
6. Any defective part that has been replaced becomes the property of Arisit Pty Limited.
7. This warranty applies only to Tisira appliances purchased and installed in Australia and New Zealand.
8. Loss of use of the appliance or consequential loss of any nature is not covered.
9. A charge may be levied at the discretion of Arisit Pty Limited if the call is deemed unnecessary or if the cause of failure is traced to external sources such as, but not limited to: blown fuses, power failure, faulty installation, etc.
10. Where the appliance, the subject of a warranty claim or repair, is used or installed more than TWENTY (20) kilometres from the nearest

Arisit Service Division or Authorised Service Agent, the cost of delivery to the nearest Service Division or travel costs for a technician or Authorised Service Agent shall be for the account of the Purchaser. Where a built-in appliance is located or installed outside the Arisit Authorised Service Agent's normal service area, additional travel and labour costs shall be the account of the Purchaser

11. Arisit Pty Limited shall not under any circumstances be responsible in terms of this warranty for the replacement or repair of any part of the equipment which may have been damaged in transit, during and after installation or imperfections after installation.
12. Losses caused by act of God, failure to obtain spare parts, strikes or lockouts are not covered.
13. Service is offered during normal working hours only, also appliances to have clear access in a serviceable area.
14. This warranty does not effect your statutory rights.
15. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We reserve the right to amend any of the above without prior notice.

Registration Form

To register for your warranty please complete and return this form to Arisit Pty Limited within 30 days of purchase.



Where did you first hear about Tisira?

- | | |
|---|--|
| <input type="checkbox"/> Advertising | <input type="checkbox"/> Tradesman's Recommendation |
| <input type="checkbox"/> In Store Display | <input type="checkbox"/> Recommendation by Friend/Relative |
| <input type="checkbox"/> Other (please specify) | |

Would you like any further information on other Tisira appliances? Please specify

- | | |
|--------------------------------------|----------------------------------|
| <input type="checkbox"/> Cooking | <input type="checkbox"/> Laundry |
| <input type="checkbox"/> Dishwashers | <input type="checkbox"/> All |

Please print in block letters

Date of Purchase / /

Mr Mrs Ms

Name of Retailer

Initials Surname

Address

Address

Model Number

State

Postcode

Serial Number

Telephone

Cut this section and mail to the country of purchase (see overleaf)



CONTACT DETAILS

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F // 03 9768 0838

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NEW ZEALAND

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sales@aristonappliances.co.nz

TISIRA IS COMMITTED TO ONGOING RESEARCH AND DEVELOPMENT.
EVERY EFFORT HAS BEEN MADE TO ENSURE ALL INFORMATION IN
THIS USER MANUAL IS CORRECT AT TIME OF GOING TO PRINT.
DIMENSIONS SHOULD BE USED AS A REFERENCE ONLY AND ACTUAL
DIMENSIONS SHOULD BE TAKEN FROM THE PHYSICAL PRODUCT ONLY.

MANUFACTURER RESERVES THE RIGHT TO CHANGE SPECIFICATIONS
WITHOUT NOTICE.



tisira

Version 2.0

