

USER MANUAL UPRIGHT COOKERS

TFCM629WE, TFEM629WE

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.

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CONTENTS

CONTENTS	2
WARNING & SAFETY INFORMATION	3-4
PRODUCT OVERVIEW	5-7
OPPERATING INSTRUCTIONS	8-14
MAINTAINING YOUR COOKER	15-19
INSTALLATION	20-23
TROUBLE SHOOTING	24-25
NOTES	26-27

WARNING & SAFETY INFORMATION

- Read these instructions carefully before installing or using this appliance.
- Do not modify this appliance.
- Do not store or use flammable materials in the appliance storage drawer or near this appliance.
- 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 23.
- 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.
- Never use your appliance as a work or storage surface.
- Never use your appliance for warming or heating the room.
- Do not use a steam cleaner to clean your cooktop.

INSTALLATION

ELECTRICAL SHOCK HAZARD

- Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.
- Connection to a good earth wiring system is essential and mandatory.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

CUT HAZARD

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

WARNING & SAFETY INFORMATION

OPERATION & MAINTENANCE

ELECTRICAL SHOCK HAZARD

- Do not cook on a broken or cracked cooktop. If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.
- Switch the cooktop off at the wall before cleaning or maintenance.

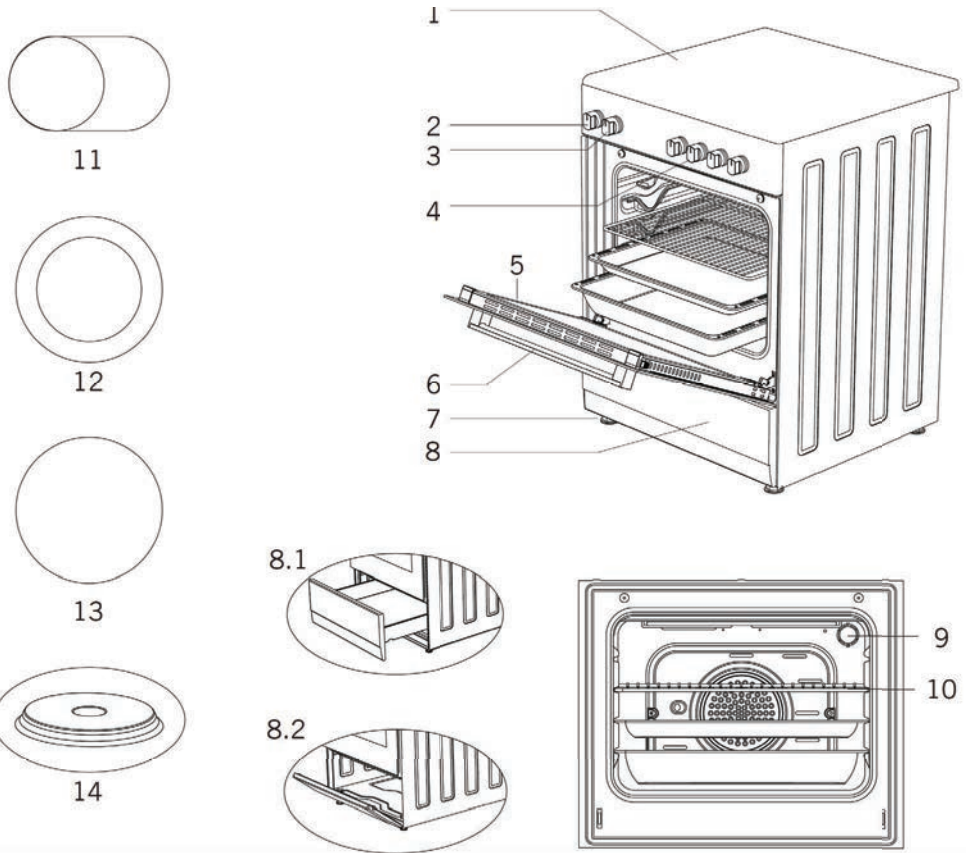
HEALTH HAZARD

- This appliance complies with electromagnetic safety standards.

HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the solid element cooking zones until the surface is cool.
- Keep children away.
- Handles of saucepans may be hot to touch. Check that saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

PRODUCT OVERVIEW



- 1. Cooktop plate
- 2. Thermostat knob
- 3. Command knob for oven
- 4. Command Knobs for Cooktop Zones
- 5. Oven door
- 6. Handle
- 7. Plastic leg
- 8. Lower cabinet door
- 8.1 Drawer
- 8.2 Flap door
- 9. Lamp
- 10. Wire rack
- 11. Ceramic heater (Ø140 mm / 250 mm)
- 12. Ceramic heater (Ø120 mm / 180 mm)
- 13. Ceramic heater (Ø140 mm or 180 mm)
- 14. Solid Hot plate (Ø145 mm or Ø185 mm)

PRODUCT OVERVIEW

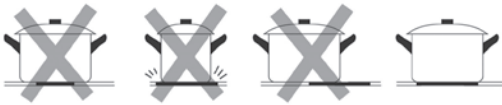
CHOOSING THE RIGHT COOKWARE

Do not use cookware with jagged edges or a curved base.

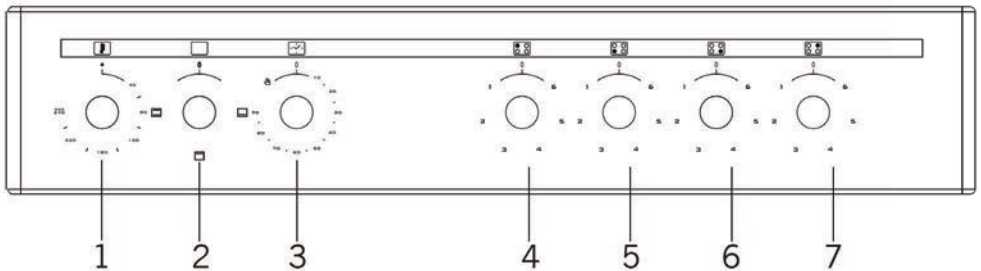
Always lift pans off the electric hob – do not slide, or they may scratch the surface.



Make sure that the base of your pan is smooth, sits flat against the surface, and is the same size as the cooking zone. Always centre your pan on the cooking zone.



CONTROL PANEL



1. Thermostat
2. Function selection button
3. Mechanical timer *
4. Rear left electrical heater
5. Front left electrical heater
6. Front right electrical heater
7. Rear right electrical heater

PRODUCT OVERVIEW

TECHNICAL FEATURES OF YOUR OVEN

SPECIFICATIONS	60 X 60
Outer width	600 mm
Outer depth	630 mm
Outer height	855 mm
Lamp power	15-25 W
Bottom heating element	1200 W
Top heating element	1000 W
Turbo heating element	2200 W
Grill heating element	2000 W
Supply voltage	220-240V AC/380-415V AC 50/60 Hz
Hot plate 145 mm	1000 W
Hot plate 180 mm	1500 W
Hot plate rapid 145 mm	1500 W
Hot plate rapid 180 mm	2000 W
Ceramic heater 140 mm	1200 W
Ceramic heater 180 mm	1700 W / 1800 W
Ceramic heater 140 mm / 250 mm	1800 W
Ceramic heater 120 mm / 180 mm	1700 W

NOTE // Keep the oven door closed while using the grill function.

OPERATING INSTRUCTIONS

INSTRUCTIONS FOR USE OF COOKTOP

- Read this guide, taking special note of the warning and safety information.
- Remove any protective film that may still be on your electric hob

USING YOUR ELECTRIC HOB

TO BEGIN COOKING

1. Place a suitable pan onto the cooking zone that you wish to use.

NOTE // Make sure the bottom of the pan and the surface of the cooking zone is clean and dry.

2. Place a suitable pan onto the cooking zone that you wish to use.

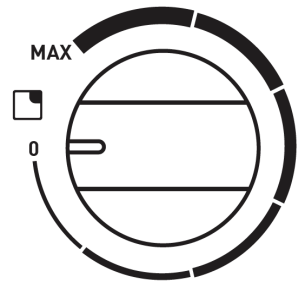
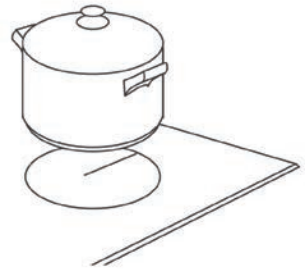
“MAX” or “6” indicates the highest heat setting, “0” indicates that the cooktop is off.

NOTE // This hob has four heating elements that are built with thermal cut-off protection, and are thermostatically controlled.

NOTE // The element will not operate at maximum power continuously and will automatically drop to half the power once the maximum heat has been reached.

WHEN YOU FINISH COOKING

Turn the heating zones off by positioning the heating zone controls to the “0” (off) position.



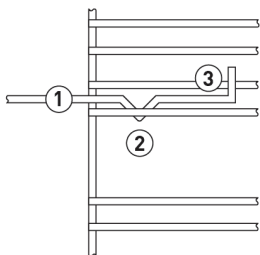
OPERATING INSTRUCTIONS

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)

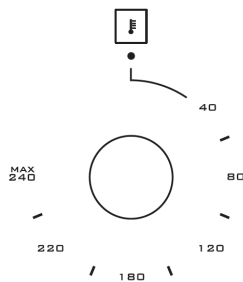


IMPORTANT // Prior to first time use, it is recommended that you select the Conventional Cooking function and set it to work at its highest temperature (250°C) for half an hour without anything inside the oven and with its the door shut. At the end of this process, open the oven door and leave it open for a few minutes to allow fresh air to circulate inside the oven.

This procedure will remove the unpleasant odour that is caused by bonding agents used to protect the oven cavity during the enamel coating stage.

NOTICE // Your oven is equipped with a thermostatically controlled cooling fan that will switch on when required to cool the oven. This fan may continue to run even after the oven is switched off, but it will automatically turn off when the cavity is sufficiently cool. Warm air is discharged from the front of the oven during the cooling process.

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.

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

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

OPERATING INSTRUCTIONS

USING THE OVEN FUNCTION SELECTOR

SYMBOL	FUNCTION	DESCRIPTION
	Light	The light mode can be turned on with no heating elements and will turn on with all oven functions.
	Defrost	Defrost mode distributes air at ambient temperature inside the oven to defrost food quickly and without protein adulterations.
	Fan-Assisted Grill	Fan-assisted Grill mode 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.
	Grill	Grill mode should be used for melting cheese, toasting & browning. Five minutes preheating is required to heat the element. Use the upper shelf position for best results.
	Fan Assisted Convection	Fan-assisted convection mode is ideal for delicate foods such as desserts. In this mode, the oven uses the oven fan, bottom and top elements. It is recommended to use the lower shelf position with this mode.
	Natural Convection	Natural Convection mode 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.
	Bottom Element	Bottom Element mode is recommended for cooking pastry based dishes (flans, quiches and tarts) that require more heat and radiation from below.
	Top Element	Top Element mode is recommended for dishes that require more heat from the top; such as gratins, pies, quiches and lasagne.
	Fan Forced	Fan-forced mode cooks foods placed on up to 2 different shelves.



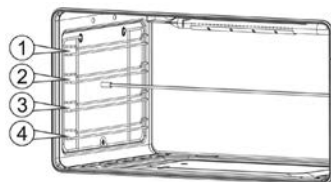
MECHANICAL TIMER

Used for determining the period for cooking in the oven. When adjusted time is expired, power to heaters is turned off and an audible warnig signal is emitted. Mechanical timer can be adjusted to desired period between 0-90 minutes. *For cooking periods, see cooking tables.*

OPERATING INSTRUCTIONS

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.

Preheating of the oven is recommended for 10-15 minutes or until the oven thermostat light switches off to indicate that the selected temperature has been reached.

NATURAL CONVECTION

Food to be cooked	Tray Position	Temperature (°C)	Cooking time (mins)
BAKED GOODS			
Small cakes	3	195	20-30
Victoria sponge cake	3	190	25-35
Swiss Roll	3	200	20-25
Fruit Cake	2	155	120-180
Scones	3	260	10-20
Meringues	2	95	120-180
Shortcrust Pastry	3	210	25-45
Puff/Flaky Pastry	2	220	20-35
Choux Pastry	3	220	25-35
Biscuits	3	200	15-25
Bread	2	250	30-40
Pudding	2	165	60-120
Pizza	3	270	25
Lasagne	3	170	75

OPERATING INSTRUCTIONS

NATURAL CONVECTION CONTINUED

Food to be cooked	Tray Position	Temperature (°C)	Cooking time (mins)
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MEAT & POULTRY

Food to be cooked	Tray Position	Temperature (°C)	Cooking time (mins)
Beef (On the bone)	Rare & Crusty	270	12 mins per 500g (+12 mins)
	Rare	220	15 mins per 500g (+15 mins)
	Medium	220	20 mins per 500g (+20 mins)
	Well Done	180	25 mins per 500g (+25 mins)
Lamb	On the bone	220	20 mins per 500g (+20 mins)
	De-boned and rolled	170	27 mins per 500g (+27 mins)
Pork	On the bone	220	25 mins per 500g (+25 mins)
	De-boned and rolled	180	30 mins per 500g (+30 mins)
Veal	On the bone	220	25 mins per 500g (+25 mins)
	De-boned and rolled		30 mins per 500g (+30 mins)
Chicken	3	220	20 mins per 500g (+20 mins)
		170	25 mins per 500g (+15 mins)
Turkey/Duck	3	220	20 mins per 500g (+20 mins)
		170	25 mins per 500g (+15 mins)

FAN FORCED

Food to be cooked	Tray Position	Temperature (°C)	Cooking time (mins)
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BAKED GOODS

Food to be cooked	Tray Position	Temperature (°C)	Cooking time (mins)
Small cakes	All Positions	175	15-25
Victoria sponge cake		170	20-30
Swiss Roll		180	15-20
Fruit Cake		135	60-120
Scones		210	8-15
Meringues		80	60-120

OPERATING INSTRUCTIONS

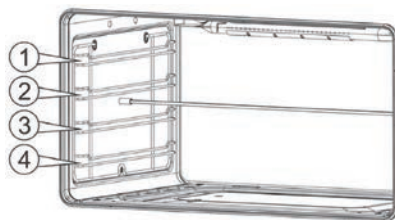
FAN FORCED CONTINUED

Food to be cooked		Tray Position	Temperature (°C)	Cooking time (mins)
BAKED GOODS				
Shortcrust Pastry	All Positions		190	20-40
Puff/Flaky Pastry			200	15-30
Choux Pastry			200	20-30
Biscuits			170	10-20
Bread			200	25-35
Pudding			150	60-120
Pizza			250	20
Lasagne			165	60
MEAT & POULTRY				
Beef (On the bone)	Rare & Crusty	3	230	9 mins per 500g (+9 mins)
	Rare		190	15 mins per 500g (+8 mins)
				20 mins per 500g (+10 mins)
	Medium		160	25 mins per 500g (+8 mins)
Well Done	190		20 mins per 500g (+10 mins)	
Lamb	On the bone		155	27 mins per 500g (+14 mins)
	De-boned and rolled		200	25 mins per 500g (+14 mins)
Pork	On the bone		160	30 mins per 500g (+18 mins)
	De-boned and rolled	200	25 mins per 500g (+14 mins)	
30 mins per 500g (+14 mins)				
Veal	On the bone	200	20 mins per 500g (+10 mins)	
	De-boned and rolled	155	25 mins per 500g (+13 mins)	
Chicken			220	18 mins per 500g (+14 mins)
Turkey/Duck			155	23 mins per 500g




OPERATING INSTRUCTIONS

ACCESSORIES

The accessories can be inserted into the oven in 4 different shelf positions. They can be safely pulled two-thirds of the way out of the oven.



BAKING AND ROASTING SHELF

Accessory	Description
 <p data-bbox="228 778 400 804">Tray / Glass tray</p>	<p data-bbox="585 620 964 676">Used for pastry (cookie, biscuit etc.), frozen foods.</p>
 <p data-bbox="263 1002 362 1027">Wire Grill</p>	<p data-bbox="585 847 997 935">Used for roasting or placing foods to be baked, roasted and frozen into desired rack.</p>
 <p data-bbox="225 1246 400 1272">In Tray Wire Grill</p>	<p data-bbox="585 1070 986 1190">Foods that stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented. 5</p>

MAINTAINING YOUR COOKER

MAINTENANCE AND CLEANING - OVEN

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

- Do not use steam cleaner
- Do not use harsh abrasive cleaners, flammable agents (such as acid) or sharp metal scrapers to clean this appliance.
- Wash the enamelled parts with lukewarm water and detergent
- 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.
- For persistent stains use normal non-abrasive detergents, or hot vinegar
- Clean the glass parts with hot water and a soft cloth
- 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.
- In order to clean the front glass lid of the oven; remove the fixing screws fixing the handle by means of a screwdriver and remove the oven door. Then clean and rinse it thoroughly. After drying, place the oven glass properly and re-install the handle.

Note // See illustration on page 17

MAINTENANCE AND CLEANING- CERAMIC GLASS SURFACES

- Never pour cold water on hot cookers.
- Do not stand on a ceramic glass plate.
- Sudden pressure, for example, the effect of a falling salt shaker may be critical. So, do not place such objects on a place above the hobs.
- After each use, make sure that the base of the cooking pot and surfaces of cooking zones are clean and dry.
- Do not peel vegetables on the hob surfaces. Sand grains falling from the vegetables may scratch the ceramic glass plate.
- Do not lay flammable materials such as cardboard or plastic on the oven. Objects such as tin, zinc, or aluminium (as well as aluminium foils or empty coffee pots) may melt on hot cooking surfaces and thus cause damage.
- Take care not to let sugary foods or fruit juices contact the hot cooking zones. The ceramic glass surface may be stained by these.

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

MAINTENANCE AND CLEANING - SOLID ELEMENT HOTPLATES

Concern	Steps to follow	Explanation
<p>Everyday soiling on the surface (fingerprints, marks, stains left by food or nonsugary spill-overs on the surface)</p>	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off 2. Apply a cooktop cleaner while the cooktop is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel 4. Switch the power to the cooktop back on 	<ul style="list-style-type: none"> • When the power to the cooktop is switched off, the cooking zone may still be hot! Take extreme care as there is no "hot surface" indication. • Heavy-duty scourers, some nylon scourers and harsh/ abrasive cleaning agents may scratch the surface. Always read the label to check if your cleaner or scourer is suitable. • Never leave cleaning residue on the cooktop: the surface may become stained.
<p>Spill-overs on the heating zone controls</p>	<ol style="list-style-type: none"> 5. Switch the power to the cooktop off 6. Soak up the spill 7. Wipe the control panel area with a clean damp sponge or cloth 8. Wipe the area completely dry with a paper towel. 9. Switch the power to the cooktop back on 	<ul style="list-style-type: none"> • Ensure that the control panel area is wiped dry before the cooktop is turned back on.

MAINTAINING YOUR COOKER

INSTALLATION OF THE OVEN DOOR

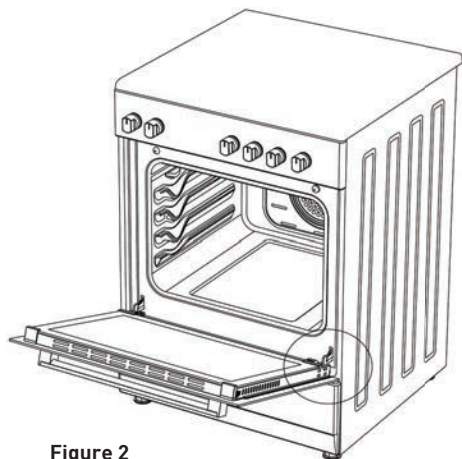


Figure 2

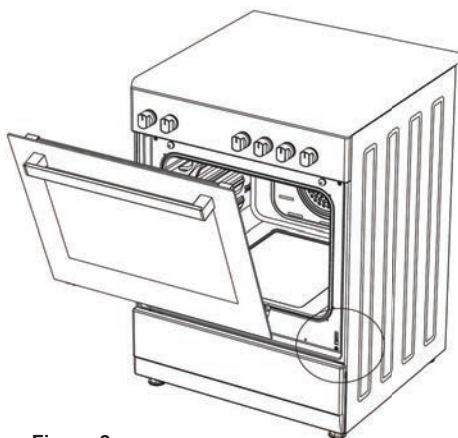


Figure 3

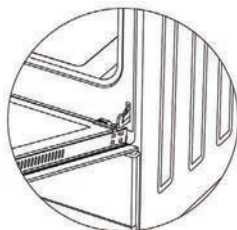


Figure 2.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in

Figure 2.1

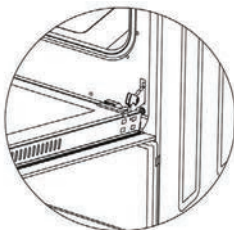


Figure 2.2

Bring the hinge lock to the widest angle as shown in **Figure 2.2**. Bring both hinges connecting the oven door to the oven to the same position.



Figure 3.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **Figure 3.1**.

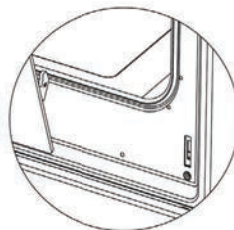


Figure 3.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **Figure 3.2**.

In order to re-place the oven door, perform the above mentioned steps in reverse.

MAINTAINING YOUR COOKER

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 4** and pulling the profile towards yourself as shown in **Figure 5**. Then remove the inner-glass as shown in **Figure 6**. 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.

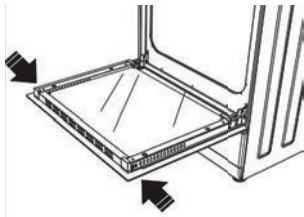


Figure 4

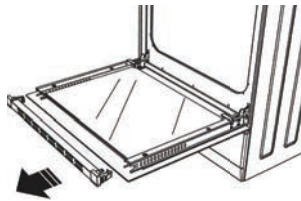


Figure 5

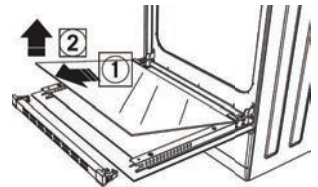


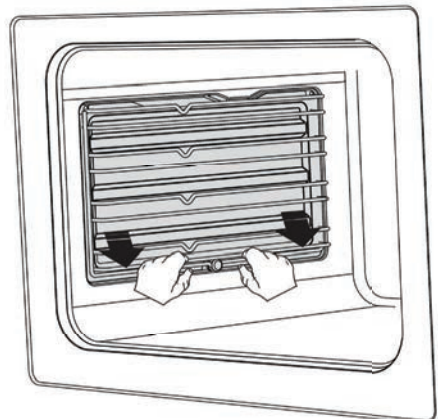
Figure 6

CATALYTIC WALLS

Catalytic walls are located on the left and the right side of cavity under the guides. Catalytic walls banish the bad smell and obtain the best performance from the cooker. Catalytic walls also absorb oil residue and clean your oven while it's operating.

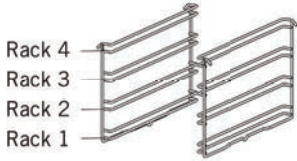
REMOVING THE CATALYTIC WALLS

In order to remove the catalytic walls; the guides must be pulled out. As soon as the guides are pulled out, the catalytic walls will be released automatically. The catalytic walls must be changed after 2-3 years.



MAINTAINING YOUR COOKER

RACK POSITIONS



It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

INSTALLING AND REMOVING WIRE RACKS

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and then the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

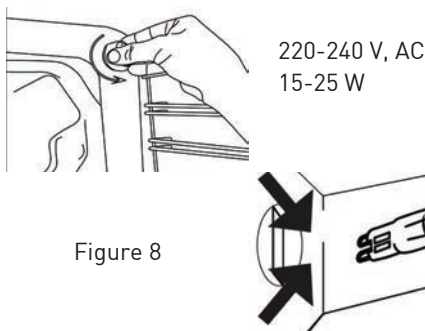
CHANGING THE OVEN LAMP

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.

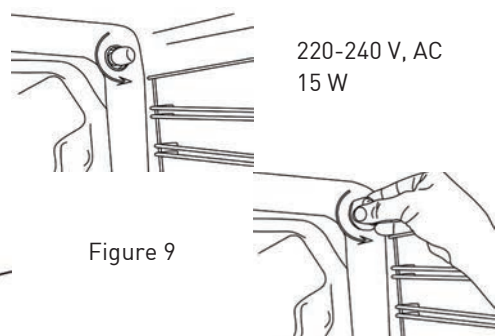
Then remove the lamp by turning, install the new lamp with same specifications.

Reinstall glass protection, plug the power cable of appliance into electrical socket and complete replacement. Now you can use your oven.

TYPE G9 LAMP



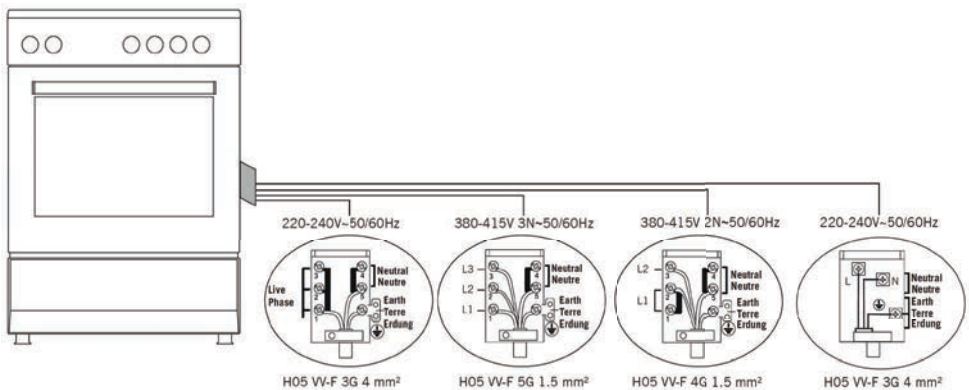
TYPE E14 LAMP



INSTALLATION

ELECTRICAL CONNECTION

- Your oven requires 40 Amp fuse for mono phase or 3x16 Amp fuse for 3 phase supply according to electrical power for cooker section has 4 ceramic heater and oven section has electric models. Installation by a qualified electrician is mandatory.
- Your oven is adjusted in compliance with 220-240V / 380-415V AC,50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.
- Electrical connection of the oven should only be made to connections / sockets with an earth system installed in compliance with local regulations.
- If there are no connections/sockets with an earth system in place where the oven will be installed, immediately contact a qualified electrician to install. The manufacturer is not responsible for damages that will arise because of the appliance not be connected to an earth system.
- If your supply cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid danger or electric shock.
- Electrical cable should not touch the hot parts of the appliance.
- Operate your oven in dry atmosphere.
- When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.



INSTALLATION

INSTALLATION OF YOUR OVEN

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING // It is customer's responsibility to prepare the location the product shall be placed on and also to have the electrical installation prepared.

WARNING // The rules in local standards about electrical installations shall be followed during product installation.

WARNING // Check for any damage on the appliance before installing it.

Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

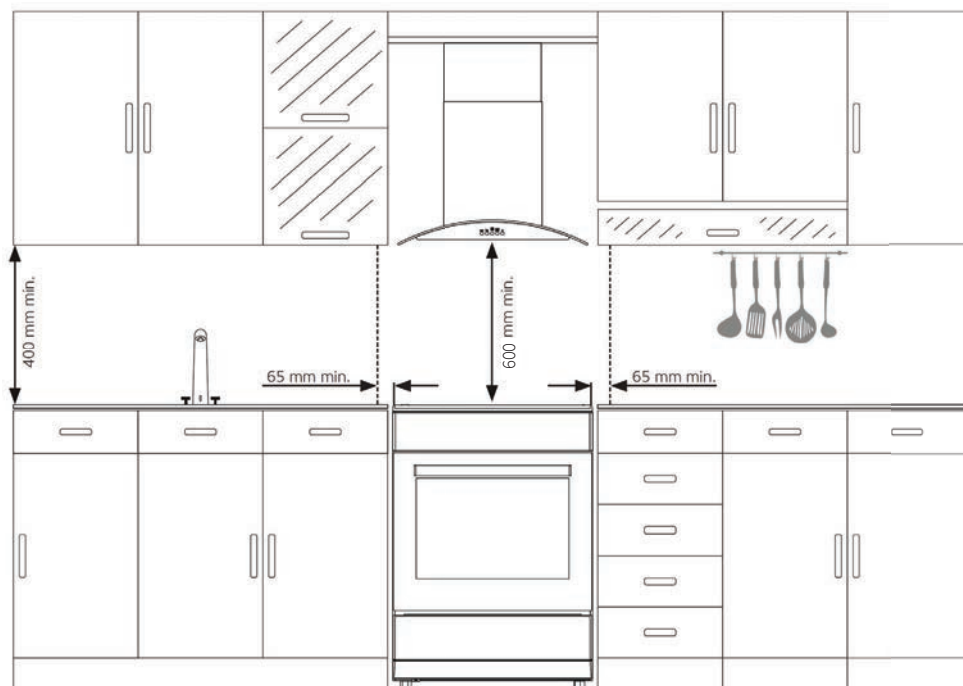
RIGHT PLACE FOR INSTALLATION AND IMPORTANT WARNINGS

Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the oven.

Appliance should be used with a clearance of minimum 400 mm over the upper hob surfaces, and 65 mm from side surfaces inside a kitchen furniture.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 600 mm) (see over page)

INSTALLATION



WARNING // The kitchen furniture near the appliance must be heat resistant.

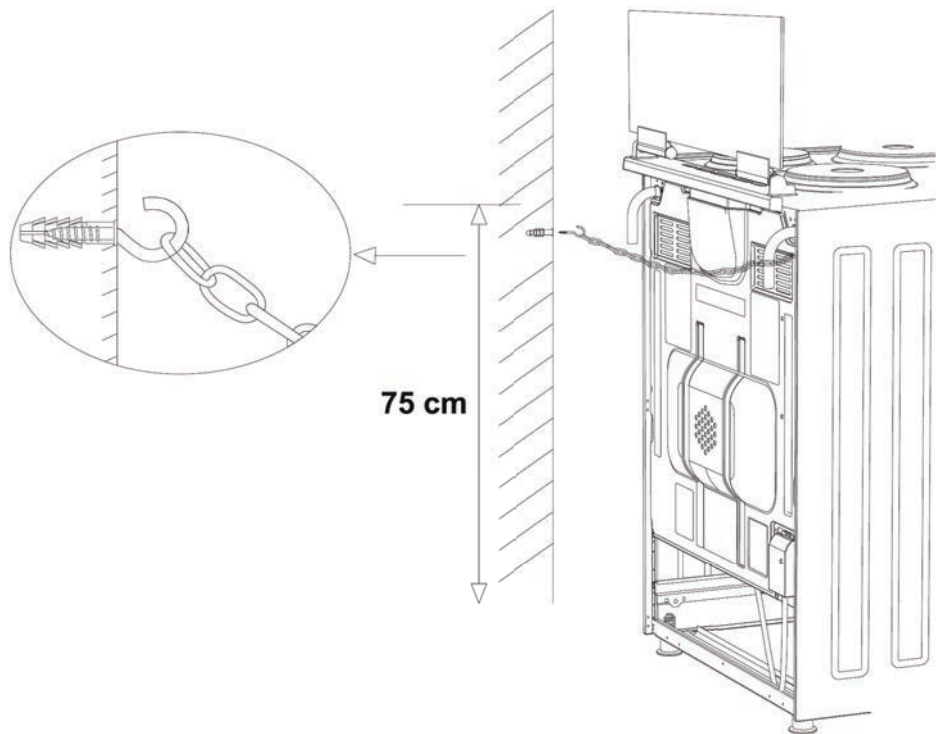
WARNING // Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

WARNING // Do not use the door and/or handle to carry or move the appliance.

INSTALLATION

CHAIN LASHING ILLUSTRATION

Before using the appliance, in order to ensure safe use, be sure to fix the appliance to the wall using the chain and hooked screw supplied. Ensure that the hook is screwed into the wall securely.



TROUBLE SHOOTING

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

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.
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.
Electric shock when touching the oven.	No proper grounding.	Make sure power supply is grounded properly.
	Ungrounded wall socket is used.	
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.		

TROUBLE SHOOTING

PROBLEM	POSSIBLE CAUSE	WHAT TO DO
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 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.
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.

NOTES

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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.

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