

USER MANUAL

900 // ELECTRIC OVENS

TOC969E

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 you require a warranty service. Remember to keep this manual for future reference.



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 some advice of what you need to do if this appliance is not performing as intended.

Contents

Warning & Safety Instructions	4
Product Overview	5
Control Panel	6
Technical Specifications	7
Installation	7-11
Using the oven	12
Program types	13
Cooking table	14
Maintenance and Cleaning	15
Cleaning and mounting oven door	16
Cleaning oven glass	17
Replacing oven lamp	18
Package disposal information	19
Contact information	20

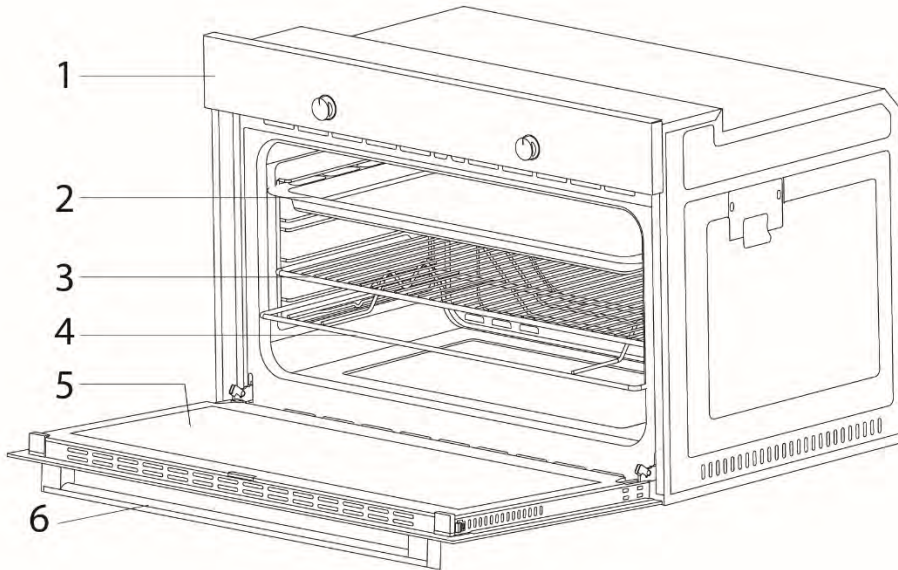
Warning & Safety Information

IMPORTANT // *To ensure best performance, avoid risk of damage or accidents. Please read the operating instructions prior to first time use.*

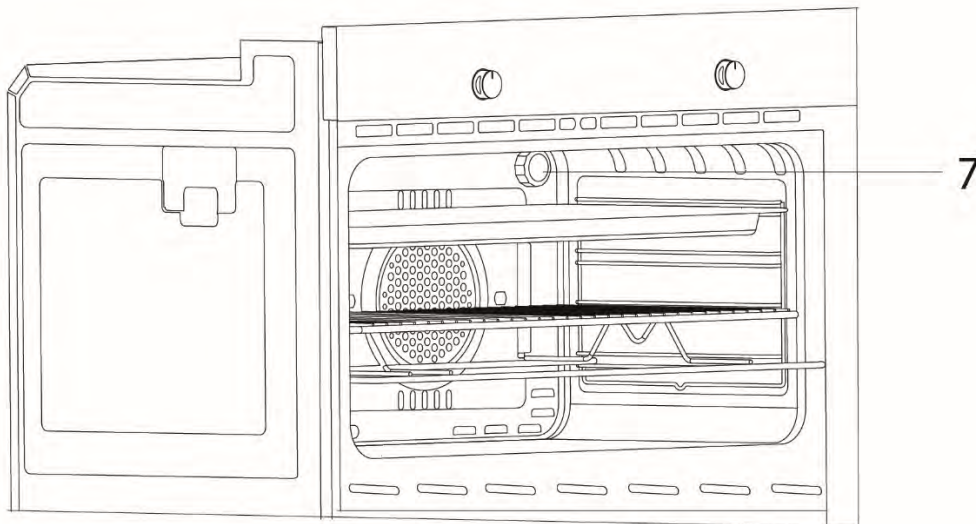
- This appliance is designed for indoor domestic use only. The manufacturer will not be held liable for any damages that might arise out of incorrect installation or improper, incorrect or unreasonable use of the appliance.
- This appliance is not intended for use by persons (including children) with 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.
- The electrical system of the appliance may be only used safely when it is correctly connected to an efficient earthing system in compliance with the safety standards currently in effect.
- The electrical connection must be accessible after installation. The appliance must be electrically isolated before any maintenance is performed including changing the light globe.
- Young children should be supervised to ensure that they do not play with the appliance.
- There is a fire risk if cleaning is not carried out in accordance with the instructions. You must read the details concerning the method and frequency of cleaning.
- If the supply cord of this equipment is damaged, it must only be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- This appliance must be installed correctly by a suitably qualified person, strictly in accordance with the manufacturer's instructions.
- Never line the bottom of the oven with aluminium foil or rest pans on the base of the oven, as this will damage your oven enamel coating and void warranty.
- When the appliance is not in use it must be left in the 'off' position.
- All cabinetry and surrounding materials that is used in the installation of this oven must be able to withstand a minimum 50°C above the ambient room temperature whilst the oven is in use. Consult your kitchen manufacture to ensure the surfaces will not be affected by heat. Damage caused by the appliance that is not installed in accordance with the temperate limit will be the liability of the owner.

WARNING // The oven will become hot during and after use. Do not touch any component during this time as they may be hot and cause burns. Do not touch the heating elements inside the oven to avoid burns. Children should be kept away. Use heat resistant cooking gloves whenever possible when moving food and accessories in and out of your oven.

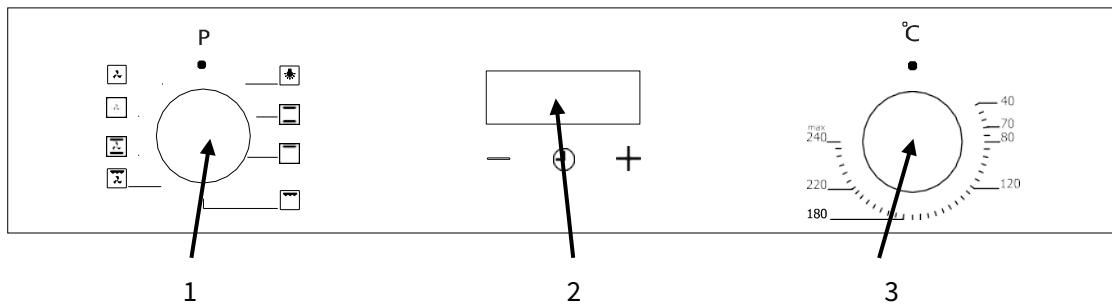
Product Overview



- 1. Control Panel
- 2. Deep Tray
- 3. In Tray Wire Grill
- 4. Roast Chicken Skewer
- 5. Oven Door
- 6. Handle
- 7. Lamp

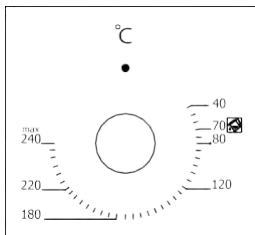


CONTROL PANEL

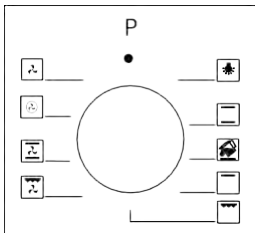


1. Function button
2. Digital timer
3. Thermostat

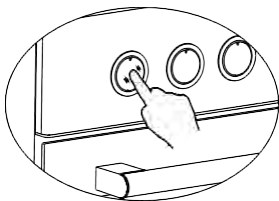
WARNING: The control panel above is only for illustrative purposes. Consider the control panel on your device.



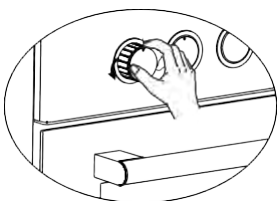
Thermostat Button: Helps to set cooking temperature of the food to be cooked in the oven. You can set the desired temperature by turning the button after placing the food into the oven. Check cooking table related to cooking temperatures of different foods.



Program Button: Helps to set with which heaters the food placed in oven will be cooked. Heater program types in this button and their functions are stated below. Every model might not have all heater types and thus program types of these heaters.



Adjustment can be made only when button is popped for models with pop-up button.



You can make necessary adjustments by turning right or left when button is popped enough.

TECHNICAL SPECIFICATIONS

SPECIFICATIONS	90 cm Built-In Oven
Lamp Power	15-25W
Thermostat	40-240 / Max °C
Lower Heater	2000W
Upper Heater	1500W
Turbo Heater	1 x 2200 W / 2 x 1250 W
Grill Heater	3250W
Supply Voltage	220-240V AC 50/60 Hz

Technical specifications can be changed without prior notice to improve product quality.

The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

Figures in this guide are schematic and may not be exactly match your product.

INSTALLATION OF APPLIANCE

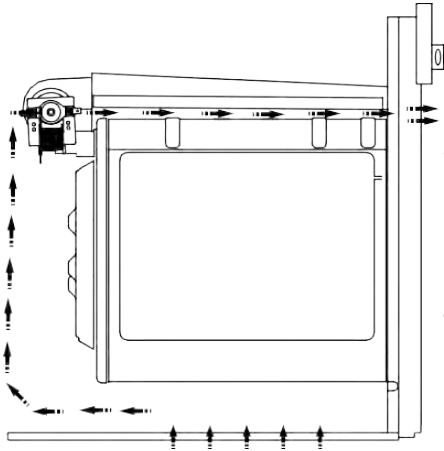
Ensure that electrical installation is suitable for the appliance. If not, call an electrician and plumber to make necessary arrangements. Manufacturing firm can't be hold responsible for damages to arise due to operations by unauthorized people and product warranty becomes void.

WARNING: It is customer's responsibility to prepare the location the product shall be placed into and have the power utility prepared.

WARNING: The rules about electrical local standards must be adhered to during product installation.

WARNING: Check for any damage on the product before installing it. Do not have product installed if it's damaged. Damaged products pose danger for your safety.

IMPORTANT WARNINGS FOR INSTALLATION:



Cooling fan shall take extra steam out and prevent outer surfaces of appliance from overheating during operation of oven. This is a necessary condition for better appliance operation and better cooking.

Cooling fan shall continue operation after cooking is finished. Fan shall automatically stop after cooling is completed.

Figure 1

A clearance must be left behind the enclosure where you'll place the appliance for efficient and good operation. This clearance shouldn't be ignored as it's required for ventilation system of the appliance to operate.

RIGHT PLACE FOR INSTALLATION

Product has been designed to be mounted to worktops procured from market. A safe distance must be left between the product and kitchen walls or furniture. See the drawing provided on the next page for proper distances. (values in mm).

- Used surfaces, synthetic laminates and adhesives must be heat resistant. (minimum 100°C).
- Kitchen cupboards must be level with product and secured.
- If there is a drawer below the oven, a rack must be placed between oven and drawer.

WARNING: Do not install the product next to refrigerators or coolers. The heat emitted by the product increases the energy consumption of cooling devices.

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

90cm BUILT-IN OVEN INSTALLATION AND MOUNTING

Place of use for product must be located before starting installation.

Product mustn't be installed in places which are under the effect of strong air flow.

Carry the product with minimum two people. Do not drag the product so that floor isn't damaged.

Remove all transportation materials inside and outside the product. Remove all materials and documents in the product.

Installation Under Counter

Cabin must match the dimensions provided in Figure 2.

A clearance must be provided at the rear part of the cabin as indicated in the figure so that necessary ventilation can be achieved.

After mounting, the clearance between lower and upper part of the counter is indicated in Figure 5 with "A". It's for ventilation and shouldn't be covered.

Installation in An Elevated Cabinet

Cabin must match the dimensions provided in Figure 3.

The clearances with the dimensions indicated in the figure must be provided at the rear part of cabin, upper and lower sections so that necessary ventilation can be achieved.

Installation Requirements

Product dimensions are provided in the Figure 4.

Furniture surfaces for mounting and mounting materials to be used must have a minimum temperature resistance of 100 °C.

Mounting cabin must be secured, and its floor must be plane for product not to tilt over.

Cabin floor must have a minimum strength that would handle a load of 60 kg.

Placing and Securing the Oven

Place the oven into the cabin with two or more people.

Ensure that oven's frame and front edge of the furniture match uniformly.

Supply cord mustn't be under the oven, squeeze in between oven and furniture or bend.

Fix the oven to the furniture by using the screws provided with the product. Screws must be mounted as shown in Figure 5 by passing them through plastics attached to frame of the product. Screws mustn't be overtightened. Otherwise, screw sockets might be worn.

Check that oven doesn't move after mounting. If oven isn't mounted in accordance with instructions, there is a risk of tilt over during operation.

Electrical Connection

Mounting place of the product must have appropriate electrical installation.

Network voltage must be compatible with the values provided on type label of product.

Product connection must be made in accordance with local and national electrical requirements.

Before starting the mounting disconnect network power. Do not connect the product to network until its mounting is completed.

Mounting



Figure 2

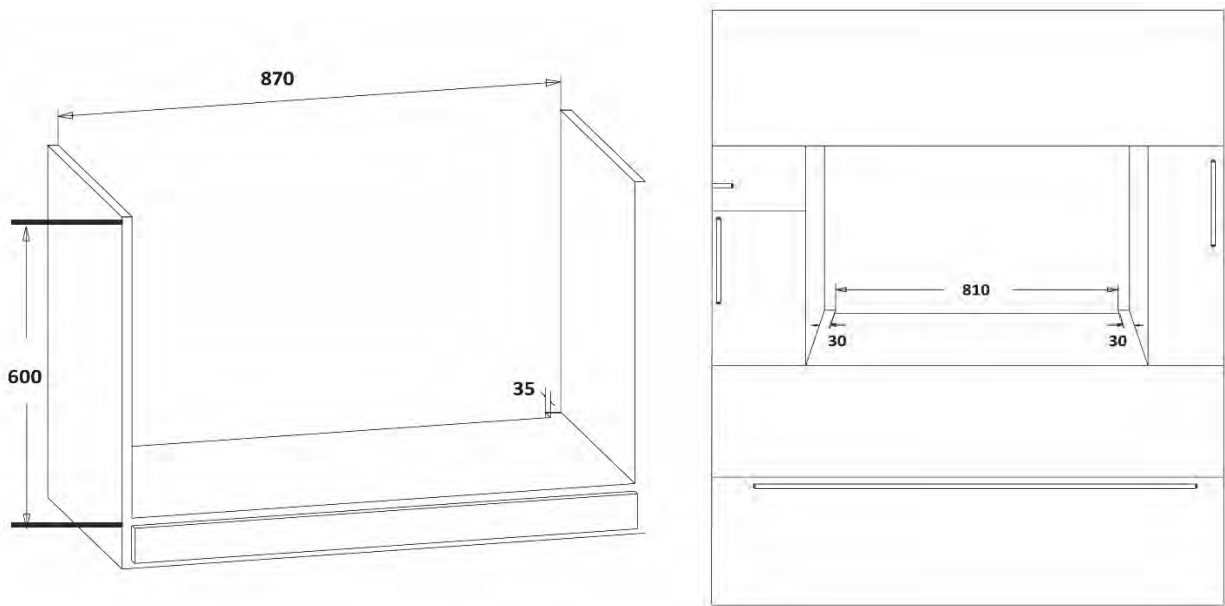


Figure 3

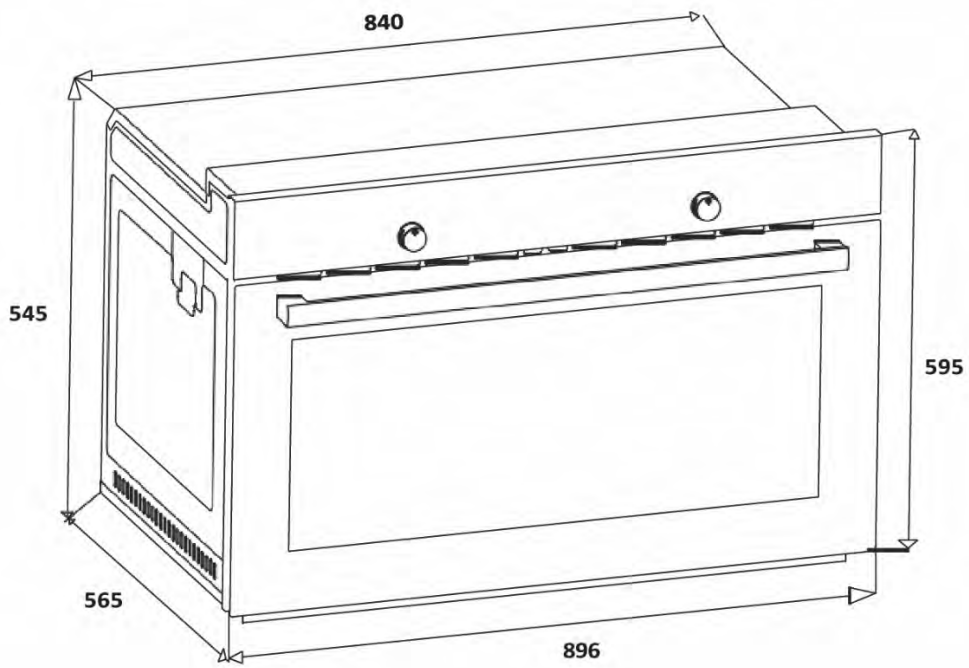


Figure 4

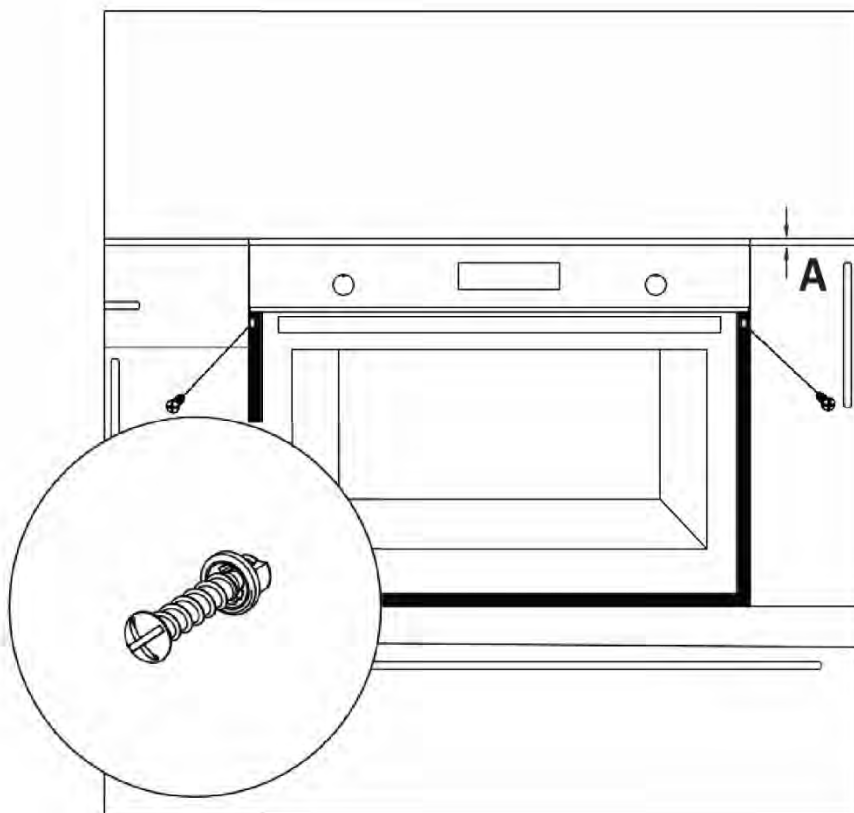


Figure 5

USING THE OVEN

Initial Use of Oven

Here are the things you must do at first use of your oven after making its necessary connections as per instructions:

1. Remove labels or accessories attached inside the oven. If any, take out the protective folio on front side of the appliance.
2. Remove dust and package residues by wiping inside of the oven with a damp cloth. Inside of oven must be empty. Plug the cable of appliance into the electrical socket.
3. Set the thermostat button to the highest temperature (240 Max. °C) and run the oven for 30 minutes with its door closed. Meanwhile a slight smoke and smell might occur and that's a normal situation.
4. Wipe inside of the oven with a slightly warm water with detergent after it becomes cold and then dry with a clean cloth. Now you can use your oven.

Normal Use of Oven

1. Adjust thermostat button and temperature at which you want to cook the food to start cooking.
2. You can set cooking time to any desired time by using the button at models with mechanical timer. Timer will de-energize heaters when time expired and provide warning beep as ringing.
3. Timer turns the heaters off and provides audible signal when cooking time expires in line with the information entered in the models with digital timer.
4. Cooling system of the appliance will continue to operate after cooking is completed. Do not cut the power of appliance in this situation which is required for appliance to cool down. System will shut down after cooling is completed.

Using the grill

1. When you place the grill on the top rack, the food on the grill shall not touch the grill.
2. You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
3. Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill;

1. Place the function button over the grill symbol.
2. Then, set it to the desired grill temperature.

To turn the grill off;

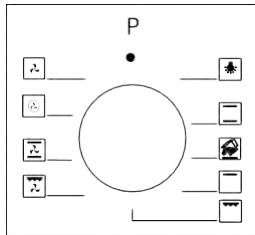
Set the function button to the off position.

WARNING: Keep the oven door closed while grilling.

Using the Chicken Roaster*

Place the spit on the frame. Slide turn spit frame into the oven at the desired level. Place a dripping pan on the bottom in order to collect the fat. Add some water in the dripping pan for easy cleaning. Do not forget to remove plastic part from spit. After grilling, screw the plastic handle to the skewer and take out the food from oven.

PROGRAM TYPES



Program button

Helps to set with which heaters the food placed in oven will be cooked. Heater program types in this button and their functions are stated below. Every model might not have all heater types and thus program types of these heaters.

Heating program types in your appliance and important explanations of them are provided below for you can cook different foods appealing to your taste.

	Lower and Upper Heating Elements		Fan
	Lower Heating Element and Fan		Turbo Heater and Fan
	Grill and Roast Chicken		Lower-Upper Heating Element and Fan
	Upper Heating Element and Fan		Grill and Fan
	Lower Heating Element		Grill
	Upper Heating Element		Steam Cleaning

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

Upper heating element: Used for post heating or roasting very little pieces of foods.

Lower and upper heating elements: A program that can be used for cooking foods like cake, pizza, biscuit and cookie.

Lower heating element and fan: Use mostly for cooking foods like fruit cake.

Lower and upper heating element and fan: The program suitable for cooking foods like cakes, dried cakes, lasagne. Suitable for cooking meat dishes, as well.

Grill: Grill cooker is used for grilling meat like foods such as steak, sausage and fish. While grilling, tray should be placed in the lower rack and water must be placed in it.

Turbo heater and fan: Suitable for baking and roasting. Keep heat setting lower than “Lower and Upper Heater” program since heat is conveyed immediately via air flow.

Grill and fan: Suitable for cooking meat type foods. Do not forget to place a cooking tray in a lower rack inside the oven and a little water in it while grilling.

Cooking recommendations

You can find in the following table the information of food types which we tested and identified their cooking values in our labs. Cooking times can vary depending on the network voltage, quality of material to be cooked, quantity and temperature. Dishes to cook by using these values might not appeal to your taste. You can set various values for obtaining different tastes and results appealing to your taste by making tests.

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

COOKING TABLE

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.

MAINTENANCE AND CLEANING

1. Remove the power plug from electrical socket.
2. Do not clean inner parts, panel, trays and other parts of the product with hard tools such as bristle brush, wire wool or knife. Do not use abrasive, scratching materials or detergent.
3. Rinse after wiping the parts at inner parts of the product with soapy cloth, then dry thoroughly with a soft cloth.
4. Clean glass surfaces with special glass cleaning material.
5. Do not clean your product with steam cleaners.
6. Never use combustibles like acid, thinner and gas while cleaning your product.
7. Do not wash any part of the product in dishwasher.
8. "Use potassium stearate (soft soap) for dirt and stains.

You can perform cleaning with a soft textured cloth not to scratch surfaces according to the figures below.

STEAM CLEANING

It enables cleaning the soils softened thanks to the steam to be generated in the oven.

1. Remove all the accessories in the oven
2. Pour a half litre of water into the tray and place the tray at the bottom of the boiler.
3. Set the switch to the steam cleaning mode
4. Set the thermostat to 70°C degrees and operate the oven for 30 minutes.
5. After operating the oven for 30 minutes, open the oven door and wipe the inner surfaces with a wet cloth
6. Use dishwashing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth.

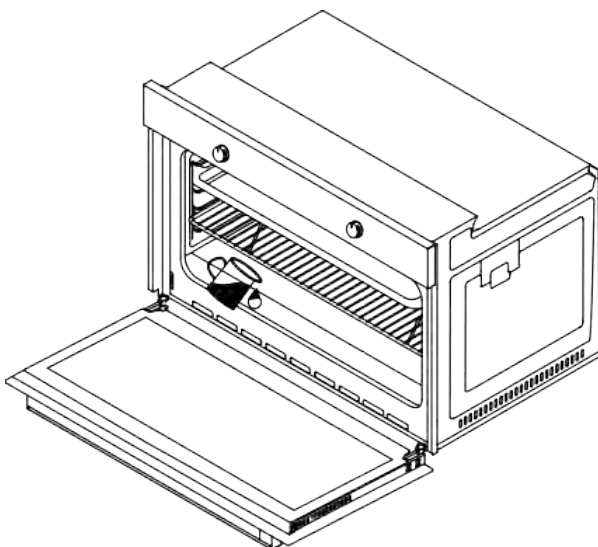


Figure 18

Cleaning and mounting oven door

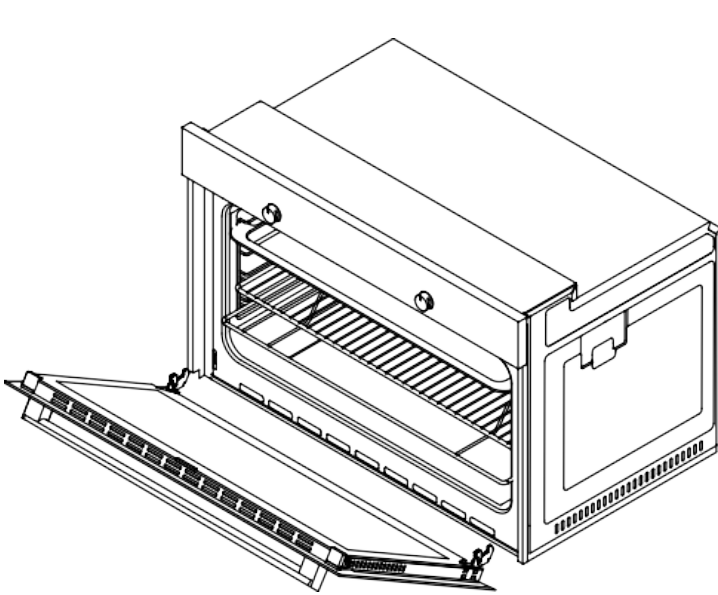


Figure 8

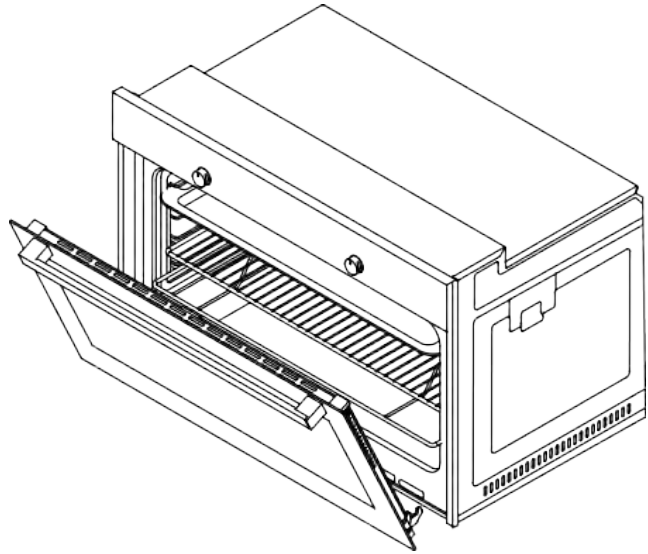


Figure 9

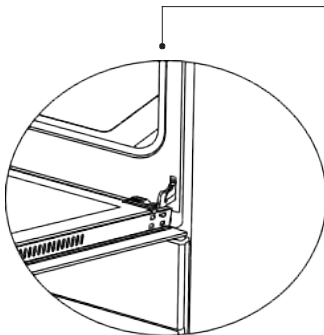


Figure 8.1

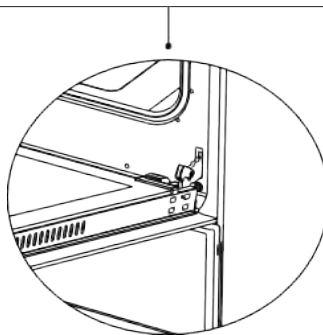


Figure 8.2

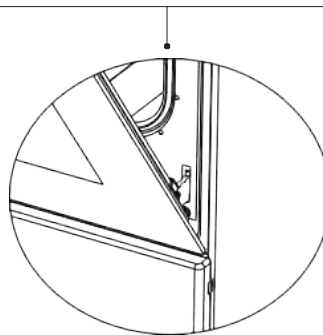


Figure 9.1

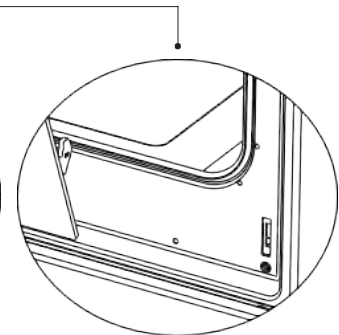


Figure 9.2

Open the door fully by pulling the oven door toward yourself. Then perform unlock operation by pulling the hinge lock upwards with the aid of screwdriver as indicated in **Figure 8.1**.

Set the hinge lock to the widest angle as in **Figure 8.2**. Adjust both hinges connecting oven door to the oven to the same position.

Later, close the opened oven door so that it will be in a position to contact with hinge lock as in **Figure 9.1**.

For easier removal of oven door, when it comes close to closed position, hold the cover with two hands as in **Figure 9.2** and pull upwards.

Perform instructions in reverse to reinstall oven door back.

Cleaning Oven Glass

Lift by pressing on plastic latches on left and right side as shown in Figure 13 and pulling the profile toward yourself as in Figure 14. Glass is released after profile is removed as shown in Figure 15. Remove the released glass by pulling toward yourself carefully. Outer glass is fixed to oven door profile. You can perform glass cleaning easily after glasses are released. You can mount glasses back by performing the operations reversely after cleaning and maintenance are completed. Ensure that profile is seated properly in place.

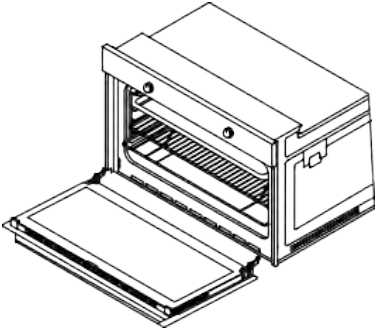


Figure 13

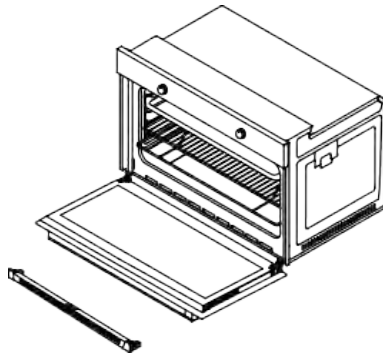


Figure 14

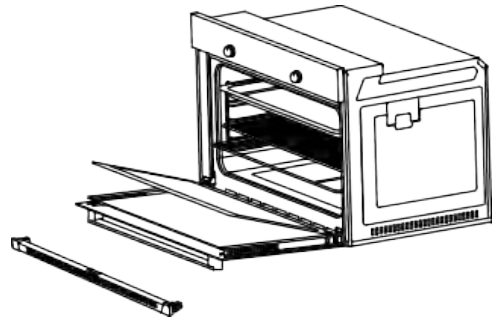


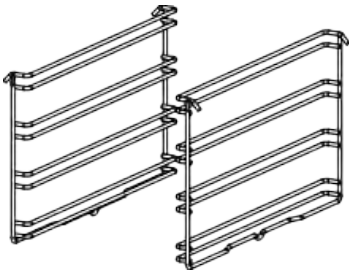
Figure 15

Catalytic Panel (selected models)*

It is located behind the wire racks on the oven, at the right and left walls of oven cavity. Catalytic panel removes offensive odour and provides using your appliance at its best performance. Over time, oil and food odours permeate into enameled oven wall and heating elements. Catalytic panel absorbs any food and oil odours, and burns them during cooking to clean your oven.

Detaching catalytic panel

To remove catalytic panel; first remove the wire racks. Once wire racks are removed, catalytic panel will be free. It is advised to replace the catalytic panel once every 2-3 years.



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.

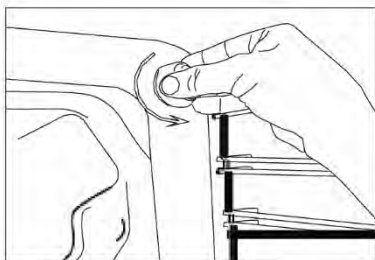
Replacing oven lamp

WARNING: To avoid electric shock, ensure that the appliance circuit is open before changing the lamp. (Having circuit open means power is off).

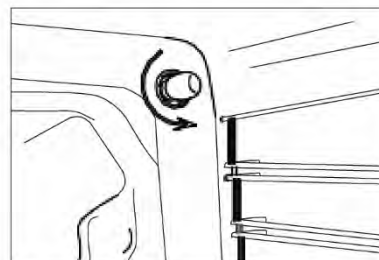
First disconnect the power from the appliance and ensure that the appliance is cold. Remove the glass protection by turning as indicated in the figure on the left side. If you have difficulty in turning, then using the plastic gloves will help you in turning.

Then remove the lamp by turning, install the new lamp with the 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



220-240 V, AC
15 W

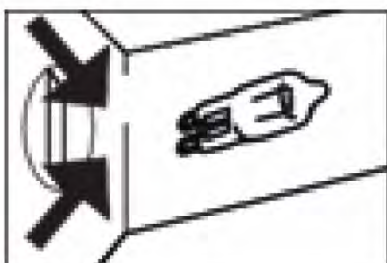


Figure 13

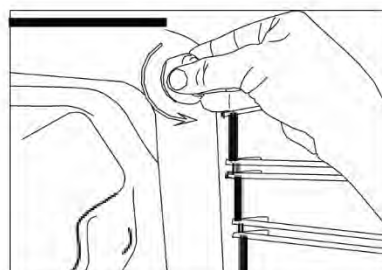
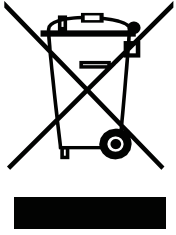


Figure 14

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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