

USER MANUAL

600 // ELECTRIC OVENS

TOT644E | TOC648E

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. Please retain your proof of purchase, as this will be needed in the event that you require a warranty service. Remember to keep this user manual for future reference.



Version 1.0

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Warning & Safety Instructions

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

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Only call the Service Centers authorized by the manufacturer.
- Always use original spare parts.
- In case of damage to the power cord, a special purpose cord or component bought from the manufacturer or maintenance department shall be used for replacement.

When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.

This appliance is designed for non-commercial, house-hold use and its functions must not be changed .

The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.

WARNING // *Accessible parts may become hot during use. To avoid burns, young children should be kept away.*

WARNING // *Accessible parts may become hot when the grill is in use. Children should be kept away.*

WARNING // *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.

WARNING // *Children should be supervised to ensure that they do not play with the appliance.*

The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them:

- Controls and the appliance in general;
- Packaging (bags, polystyrene, nails, etc.);
- The appliance itself, immediately after use of the oven or grill due to the heat generated;
- The appliance itself, when no longer in use (potentially dangerous parts must be made safe).

Avoid the following:

- Touching the appliance with wet parts of the body.
- Using the appliance when barefoot
- Pulling on the supply cable to unplug it from the electrical outlet.
- Improper or dangerous operations;
- Obstructing the ventilation or heat dissipation slots.

Warning & Safety Instructions

- Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance.
- Exposing the appliance to atmospheric agents such as rain or sunlight.
- Using the oven for storage purposes;
- Using flammable liquids near the appliance
- Using adapters, multiple sockets and /or extension leads.
- Attempting to install or repair the appliance without the assistance of qualified personnel.

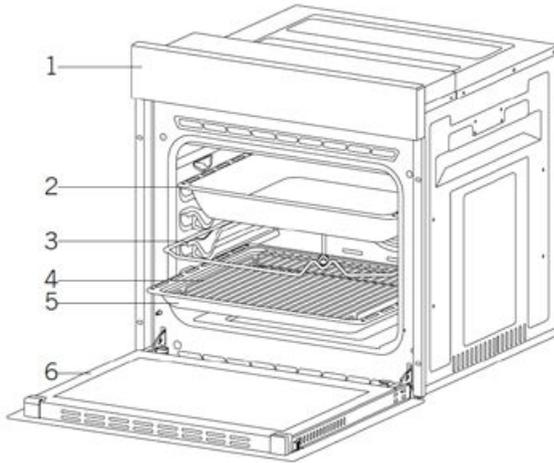
Qualified personnel must be contacted in the following cases:

- Installation (following the manufacturer's instructions).
- When in doubt about operating the appliance.
- Replacing the electrical socket when it is not compatible with the appliance plug.
- Damaged thermostat - The temperature probe is part of the thermostat and an authorised service agent should replace the entire assembly. Only use temperature probes recommended for this oven.
- If in doubt about the soundness of the appliance after removing it from its packaging.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance breaks down or functions poorly; ask for original spare parts.

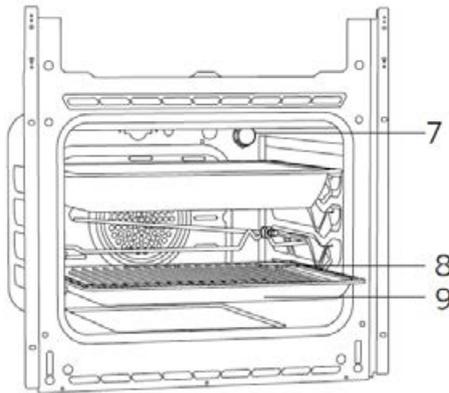
NOTICE // *The manufacturer may not be held responsible for any damage due to: Incorrect installation, improper, incorrect and irrational use.*

- Steam cleaner cannot be used to clean the oven.
- Only use the appliance to cook food and nothing else.
- Disconnect the appliance from the electrical mains if it is not functioning properly and before cleaning or performing maintenance.
- When left unused, unplug the appliance from the electricity mains.
- Use oven gloves to place cookware in the oven or when removing it.
- Make sure the knobs are in the "0" position when the appliance is not in use.
- Never line the bottom of the oven with aluminium foil.
- Never rest pots or pans on the bottom of the oven cavity as it may damage the enamel coating.

Product Overview



- 1. Control Panel
- 2. Deep Tray*
- 3. Roast Chicken Skewer*
- 4. In Tray Wire Grill
- 5. Standard Tray
- 6. Oven door



- 7. Lamp
- 8. In Tray Wire Grill
- 9. Standard Tray

Product Specifications

Specifications	TOT644E and TOC648E			
Lamp Power	15-25W			
Thermostat	40-240 / Max °C			
Lower Heater	1200W			
Upper Heater	1000W			
Turbo Heater	1800W			
Grill Heater	Small Grill	1000W	Big Grill	2000W
Supply Voltage	220V-240V 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

Ensure that electrical installation is suitable for operationalising 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 on and also have power utility prepared.

Installation

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:

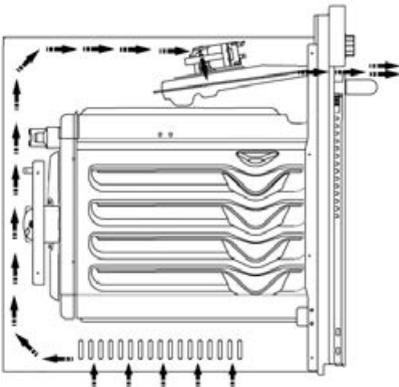


Figure 1

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.

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.

Installation

60 cm 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 4. 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 3. 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.

Installation

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

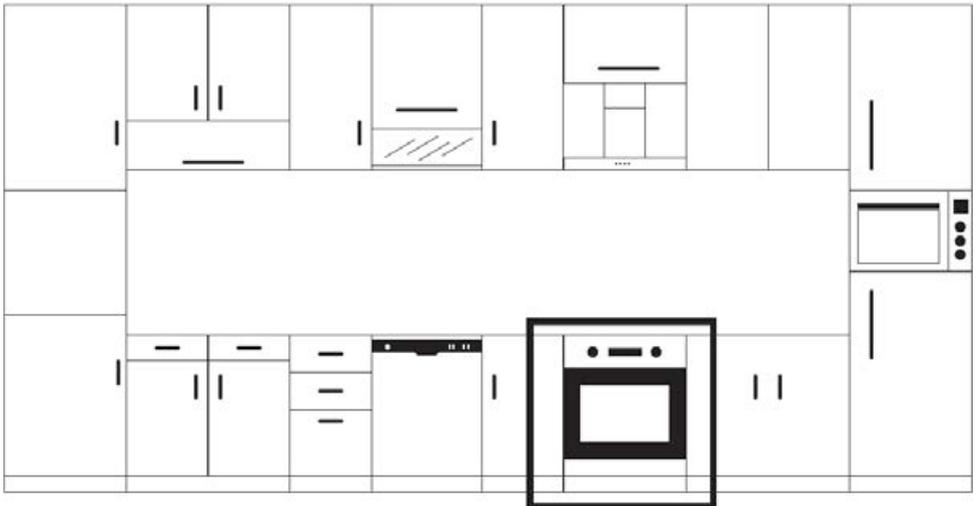


Figure 2

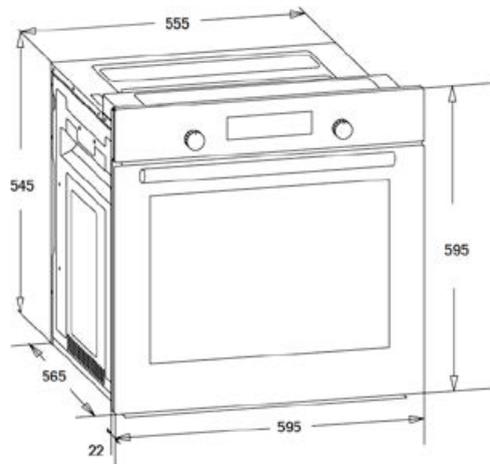
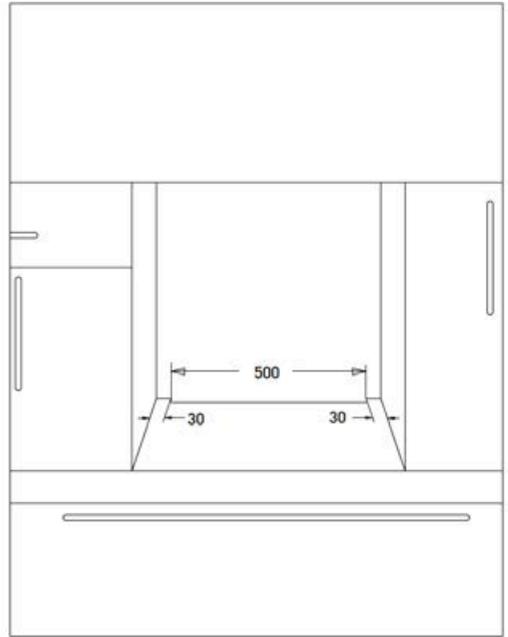
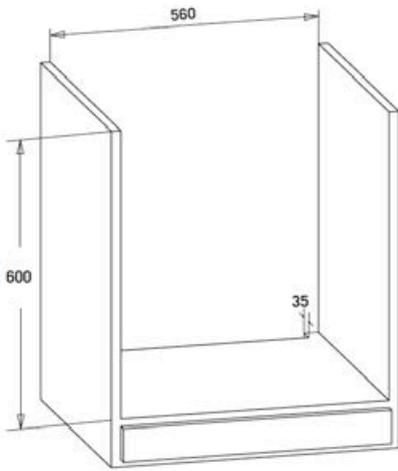


Figure 3

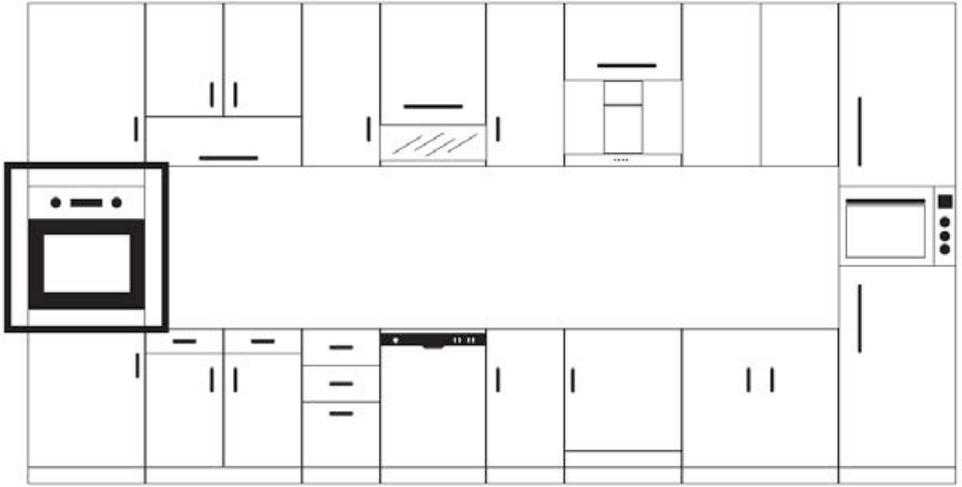
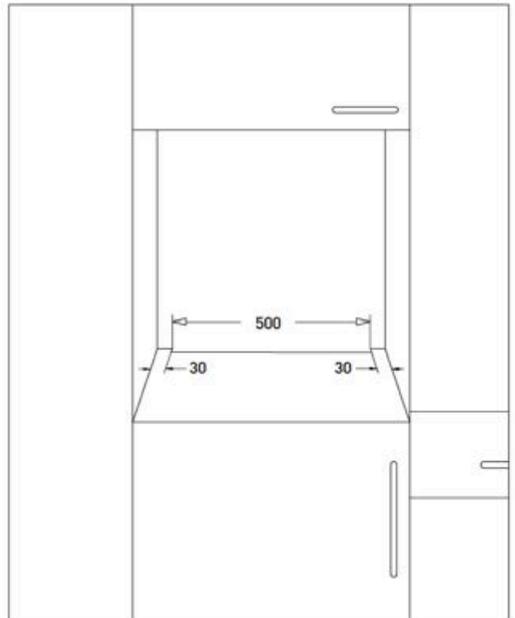
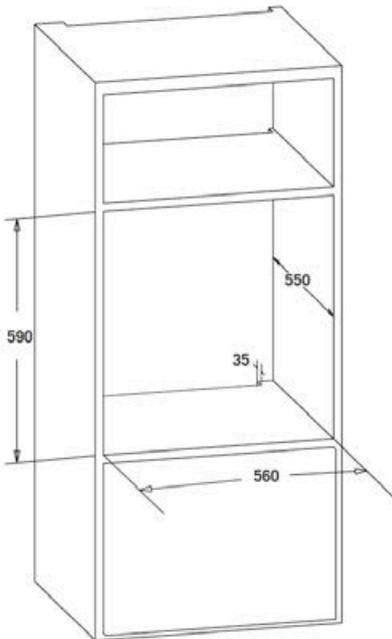


Figure 4



Installation

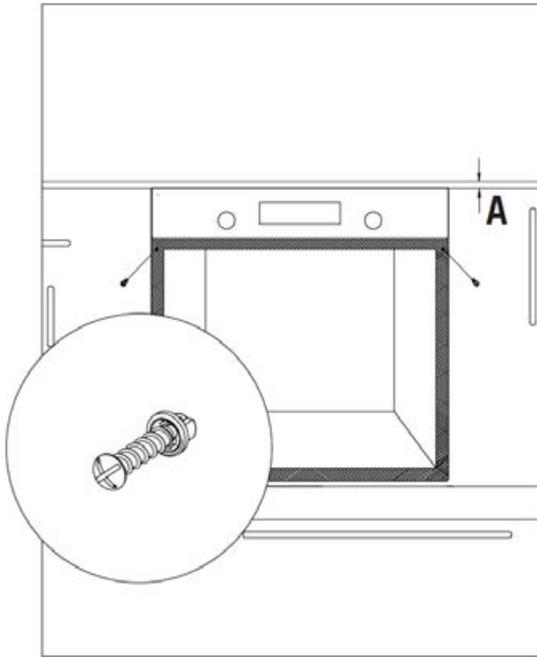


Figure 5

IMPORTANT WARNINGS

Electrical Connection

This oven must be installed and connected to its place correctly according to manufacturer instructions and by an authorized service.

Appliance must be installed in an oven enclosure providing high ventilation.

Electrical connections of the appliance must be made only via sockets having earth system furnished in compliance with rules. Contact an authorized electrician if there is no socket complying with the earthed system at where appliance will be placed. Manufacturing company is by no means responsible for damage resulting from connection of non-earthed sockets to appliance.

Plug of your oven must be earthed; ensure that socket for the plug is earthed. Plug must be located in a place that can be accessed after installation.

Installation

Your oven has been manufactured as 220-240 V 50/60 Hz. AC power supply compliant and requires a 16 Amp fuse. If your power network is different that these indicated values, refer to an electrician or your authorized service.

When you need to replace the electrical fuse, please ensure that electrical connection is made as follows:

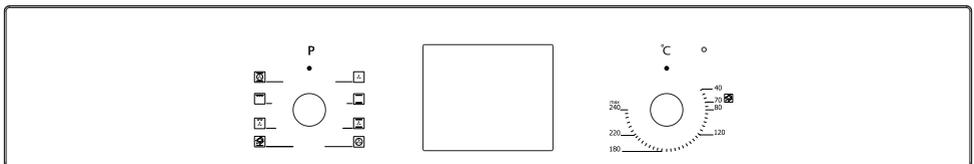
1. Phase (to live terminal) brown cable
2. Blue cable to neutral terminal
3. Yellow-green cable to earth terminal

Oven disconnecting switches must be in an accessible place for final user while oven is in its place.

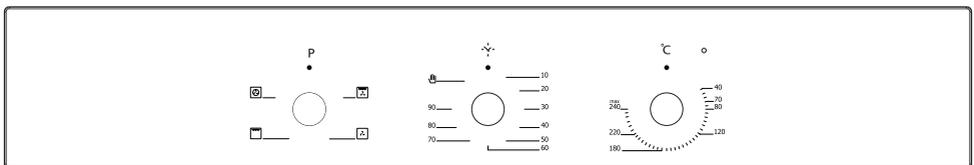
Power supply cable (plug in cable) mustn't touch hot parts of the appliance.

If supply cord (plug in cable) is damaged, this cord must be replaced by the importer or its service agent or an equally competent personnel to prevent a hazardous situation.

Control Panel Overview



Digital Panel

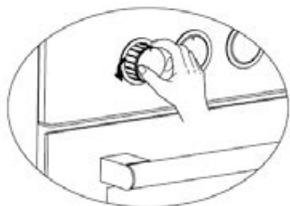


Mechanical Panel Visual



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

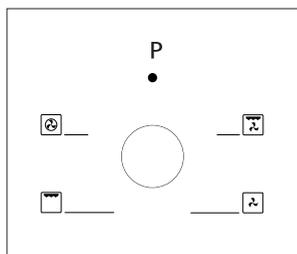
Make sure that button is popped by pressing on the button as shown in the figure at left side.



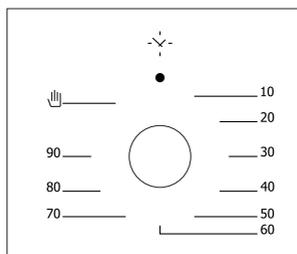
You can make necessary adjustments by turning right or left when button is popped enough.

Figure 6

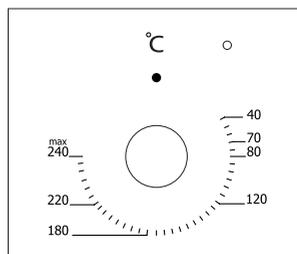
Control Panel



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.



***Mechanical Timer Button:** Helps to set time for the food to be cooked in the oven. Timer de-energizes the heaters when set time expires and warns you by ringing. See cooking table for cooking times.



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.

Program Types

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
	Multifunctional Cooking		Grill
	Lower Heating Element		Upper Heating Element
	Small Grill and Fan		

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.

Multi Functional Cooking: Suitable for baking and roasting. Lower and upper heaters operate as well as quick transmission of heat via air flow.

Suitable for cooking requiring single tray and intense heat.

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/Static+Fan	170-180	2-3	35-45
Small Cake	Static / Static+Fan	170-180	2	25-30
Pie	Static / Static+Fan	180-200	2	35-45
Pastry	Static	180-190	2	20-25
Cookie	Static	170-180	2	20-25
Apple Pie	Static / Turbo+Fan	180-190	1	50-70
Sponge cake	Static	200/150*	2	20-25
Pizza	Static Fan	180-200	3	20-30
Lasagne	Static	180-200	2-3	25-40
Meringue	Static	100	2	50
Grilled Chicken**	Grill + Fan	200-220	3	25-35
Grill Fish**	Grill + Fan	200-220	3	25-35
Calf Steak**	Grill + Fan	Max	4	15-20
Grilled Meatball**	Grill + Fan	Max	4	20-25

* Do not preheat. First half of cooking time is recommended to be at 200°C de while the other half at 150°C.

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

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. (See next page for digital timer/clock instructions)
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 timer nob on 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. (See next page for digital timer/clock instructions)
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.

Digital Timer/Clock Instructions



Screen Symbols

	<p>Oven Status Indication</p> <ul style="list-style-type: none">• On: Cooking or ready for cooking.• Off: No cooking
	<p>Minute Minder Status Indication</p> <ul style="list-style-type: none">• On: Minute minder alarm active.• Flashing: Minute minder adjustment mode , adjustment possible by  or  buttons or current minute minder alarm completed.• Off: Minute minder is not active.
	<p>Child Lock Indication</p> <ul style="list-style-type: none">• On: Child Lock is active.• Off: Child Lock is inactive.
	<p>Automatic Cooking Status Indication</p> <ul style="list-style-type: none">• On: Full or semi auto-cooking active.• Flashing: Auto cooking completed or power on condition.• Off: No auto cooking active.

Digital Timer/Clock Instructions

It is an electronic timing module enabling your food you have put in the oven to be ready for service at any time you like. The only thing you need to do is to programme the cooking time of the food and also the time when you would like your food to be ready.

It is also possible to use a minute-programmed alarm clock independent from the oven.

The case where the time clock is behind or ahead is not a malfunction. The oven time clock may be put back or ahead according to mains frequency as it runs directly with mains voltage. This is not a malfunction.

Power On

At power on, oven is inactive, time of day and **A** symbols are flashing. The indicated time of day is not correct and has to be adjusted. Press **⏻** to activate the oven and proceed adjusting the time of day as below.

Time of Day Adjustment

Time of Day adjustment is only possible when no cooking program is in progress. Press **+** and **-** simultaneously for 3 seconds to enter the adjustment mode and then the dot symbol in between hours and minutes digits will start to flash. Using either **+** and **-** adjust the desired duration. The maximum adjustable duration is 23h 59 minutes. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the **⏻** button.

Note: Time of Day adjustment is also activated in first 7 seconds after power on.

Setting the Minute Minder

With this function, you can adjust a duration in minutes. After the adjusted time has been elapsed, an alarm sound will be produced. Press the **⏻** button once to enter the minute minder adjustment mode, the **⌚** symbol will start flashing on the screen. Using either **+** or **-** adjust the desired duration. The maximum adjustable duration is 10 hour.

Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the **⏻** button.

Digital Timer/Clock Instructions

Cancelling the Alarm Buzzer Sound

Once the adjusted minute minder duration is elapsed, the buzzer alarm will start to sound , accompanied by the flashing  symbol on the screen. Any button press will stop the alarm sound and this indication. If no button is pressed, the alarm sound will end automatically after 5 minutes, but the flashing symbol will go on.

Semi Automatic Cooking

This cooking program is intended to start cooking immediately for a specified duration. After the oven is set to the desired function and Temperature via the oven knobs:

1. Press the  button twice,  symbol will flash on the screen,  and duration of cooking will show on the screen one after another.
2. Using  or  buttons, adjust the desired cooking duration.
3. After 6 seconds of the last button press or by pressing  twice, the adjustment is completed.  will be steady on the screen and the display shows the current time of day.

Full Automatic Cooking

This cooking program is intended to perform a delayed cooking by programming the time of day when the food should be ready. In other words, the oven will start cooking not immediately but will automatically calculate the time to start cooking.

1. Perform step 1 and 2 of the semi auto cooking as above.  (cooking duration adjustment)
2. Press button  once again,  symbol will flash on the screen and duration of cooking will show on the screen one after another.
3. Using  or  buttons, adjust the desired end of cooking time.  symbol will disappear but  symbol will be still flashing on the screen. This indicates that an automatic cooking is programmed but cooking has not started yet.
4. After 6 seconds of the last button press or by pressing , the adjustment will be completed, the display shows the current time of day.

Digital Timer/Clock Instructions

Auto Cooking End

After the automatic cooking has been completed, **A** symbol will be flashing on the screen and the buzzer alarm will sound. Any button press will stop the alarm sound but the flashing symbol will go on till **⏸** button is pressed. The buzzer alarm will sound for 7 minutes if not stopped.

Power Interrupts

After any interrupt of mains power, your oven will be inactive after the power is restored, for safety reasons. After power on, the time of day digits and **A** symbol will flash and the time of day has to be adjusted. (see: power on)

Note: The flashing **A** symbol indicates that the oven is inactive and you have to enter the manual mode.

Child Lock

This function is intended to prevent any unauthorized modification of the timer settings. This function will be active, within 30 seconds after the last button press. **🔒** will appear. To deactivate it, press the **⏸** button for 3 seconds. **🔒** will disappear.

Programmable Options

Alarm tone:

Pressing and holding the **⊖** button for 3 seconds will result in the currently valid buzzer tone being produced. By pressing **⊕** and **⊖** buttons, you may scroll through 3 available buzzer tones. The last heard buzzer tone will be automatically recorded as the selected tone.

After 6 seconds of the last button press or by pressing **⏸**, the adjustment is completed.

Brightness setting:

Pressing and holding the **⊕** button for 3 seconds will result in the currently valid brightness setting being showed. By pressing **⊕** and **⊖** buttons, you may scroll through 8 available brightness setting. The last seen brightness setting will be automatically recorded as the selected setting. After 6 seconds of the last button press or by pressing **⏸**, the adjustment is completed.

Note: Default settings are highest.

Note: Programmable options are nonvolatile and will be resident after any power failure.

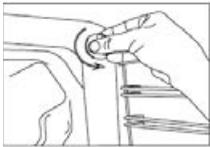
Replacing the Oven Lamp

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 Assembly



220-240 V, AC
15-25 W

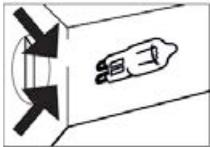


Figure 11

Type E14 Lamp Assembly



220-240 V, AC
15 W



Figure 12

Cleaning the 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.

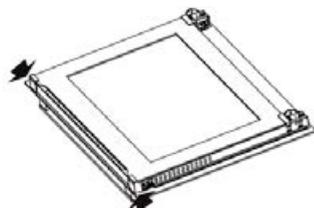


Figure 13

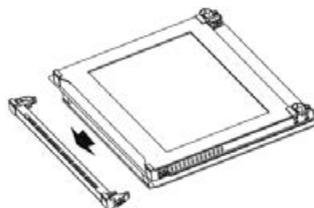


Figure 14

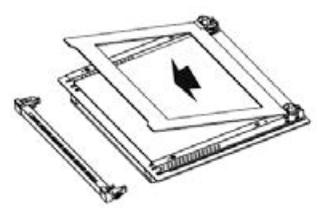


Figure 15

Cleaning the Oven Door

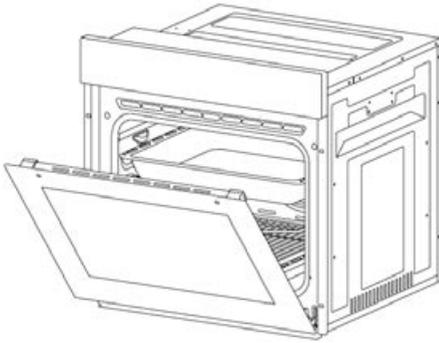


Figure 16

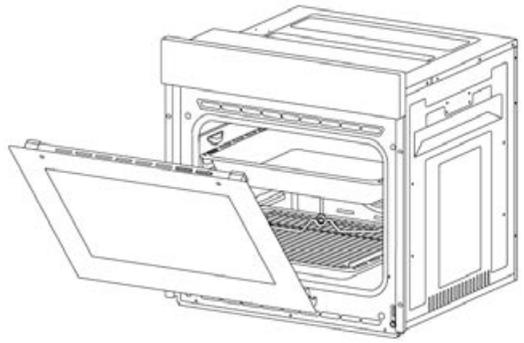


Figure 17

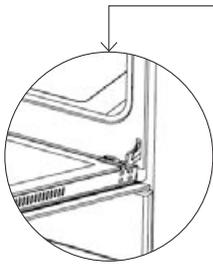


Figure 16.1

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 16.1**.

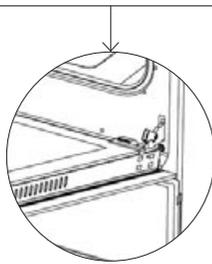


Figure 16.2

Set the hinge lock to the widest angle as in **Figure 16.2**. Adjust both hinges connecting oven door to the oven to the same position.

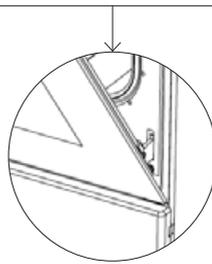


Figure 17.1

Later, close the opened oven door so that it will be in a position to contact with hinge lock as in **Figure 17.1**.

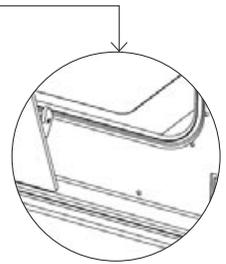


Figure 17.2

For easier removal of oven door, when it comes close to closed position, hold the cover with two hands as in **Figure 17.2** and pull upwards.

Reversely perform respectively what you did while opening door to reinstall oven door back.

Maintenance & 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

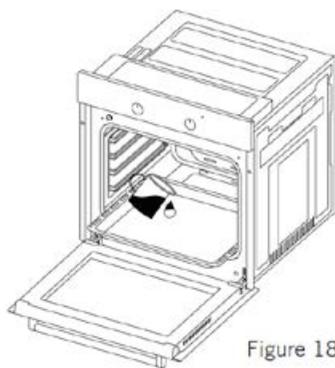
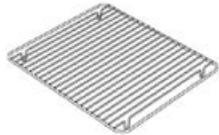


Figure 18

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 dish-washing liquid, warm water and a soft cloth for stubborn dirt, then dry off the area you have just cleaned with a dry cloth.

Accessories (Optional)

	Tray Used for pastry (cookie, biscuit etc.), frozen foods.
	Wire Shelf Used for roasting or placing foods to be baked, roasted and frozen into desired rack.
	Tray Insert Grill* Foods to stick while cooking such as steak are placed on in tray insert grill. Thus contact of food with tray and sticking are prevented.

Trouble Shooting

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

If The Oven Doesn't Work;

- Check if electrical cable of the oven is plugged.
- Safely check if there is power in the network.
- Check the fuses.
- Check if electrical cable of the oven is damaged.

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Tisira is committed to ongoing research and development. Every effort has been made to ensure all information in this service 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.

