

USER MANUAL

UPRIGHT COOKER

TFGC919X

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.



HELLO

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

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

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WARNING & SAFETY INFORMATION

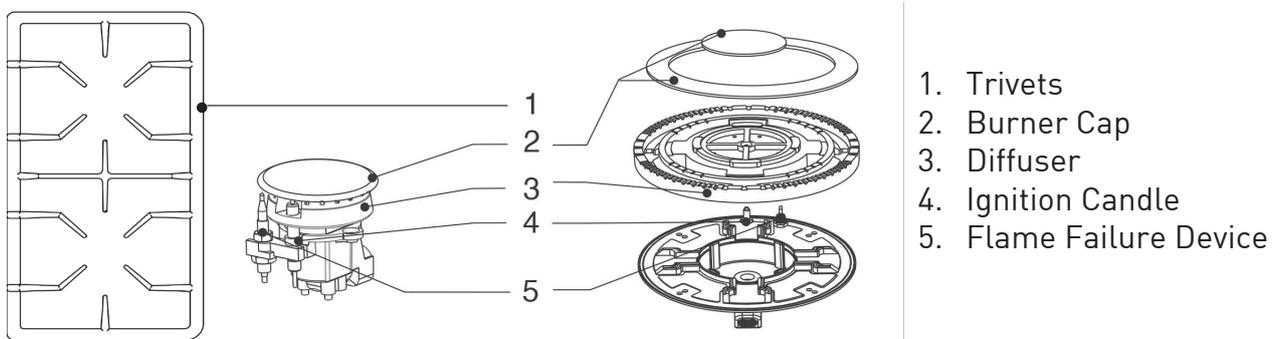
- DO NOT MODIFY THIS APPLIANCE.
 - DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
 - DO NOT STORE OR USE FLAMMABLE MATERIALS IN THE APPLIANCE STORAGE DRAWER OR NEAR THIS APPLIANCE.
 - DO NOT FOR USE IN MARINE CRAFT, CARAVANS OR MOBILE HOME. (UNLESS EACH BURNER IS FITTED WITH A FLAME SAFEGUARD)
 - WHERE THIS APPLIANCE IS INSTALLED IN MARINE CRAFT OR IN CARAVANS, IT SHALL NOT BE USED AS A SPACE HEATER.
 - Servicing should be carried out only by authorised personnel.
 - Do not remove the plug by pulling the cable.
 - In order to prevent accidental tipping of the appliance, for example by a child climbing onto the open oven door, the anti-tilting chain must be installed.
- Refer to the instructions on page 15.
- To avoid burns, young children should be kept away.
 - This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
 - Children should be supervised to ensure that they do not play with the appliance.
 - Accessible parts may become hot when the grill is in use. Children should be kept away.
 - Very important: keep this instruction booklet with the appliance for handy references
 - This appliance is designed for domestic use only.
 - Keep packaging out of reach of children at all times.

OPERATING INSTRUCTIONS

INSTRUCTIONS FOR USE OF COOKTOP

DESCRIPTION OF SYMBOLS

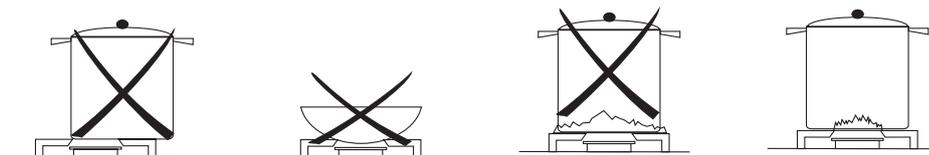
-  Front Left Burner
-  Rear Right Burner
-  Central Burner
-  Rear Left Burner
-  Front Right Burner



USE THE CORRECT COOKWARE

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

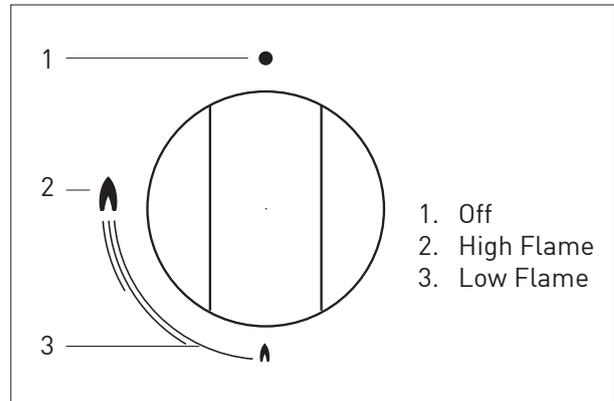
Burner	Min Ø Saucepan (mm)	Max Ø Saucepan (mm)
Auxiliary	80	160
Semi-rapid	120	200
Rapid	200	230
Wok-Burner	230	260



OPERATING INSTRUCTIONS

IGNITION AND OPERATION OF THE BURNERS

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



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

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

Be careful not to place saucepans with unstable or deformed bottoms on the burners to avoid overturning or spilling.

If a burner shuts off accidentally, turn off at the control knob and wait at least one minute to re-ignite it.

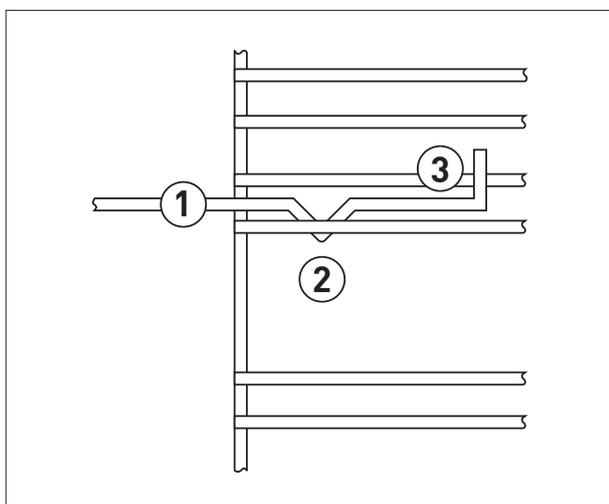
OPERATING INSTRUCTIONS

INSTRUCTIONS FOR USE OF OVEN

ADJUSTING THE SHELF/TRAY POSITION

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

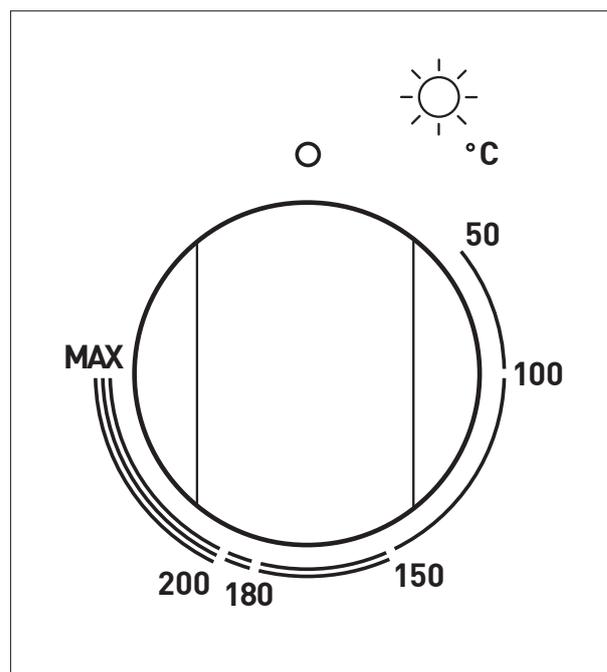
1. Ensure that the shelf / tray is located between the two wire sideracks. (See point 1)
2. The shelf stops should be facing downwards and towards the rear. (See point 2)
3. The guard rail should always be located at the rear of the oven (See point 3)



BEFORE USING THE OVEN FOR THE FIRST TIME:

NOTE // After connecting the unit to the power, "12:00" is displayed on the digital timer but the time still needs to be set for the oven to work. Please refer to pages 10 and 11 for instructions on how to set the time.

USING THE THERMOSTAT CONTROL



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.

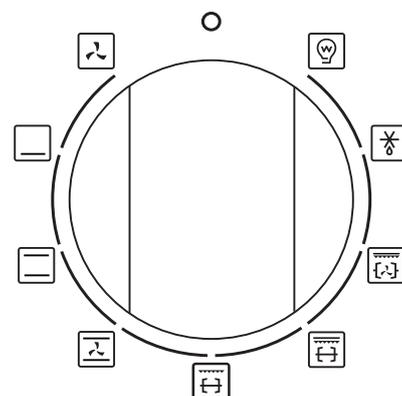
ATTENTION // During use, the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.

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

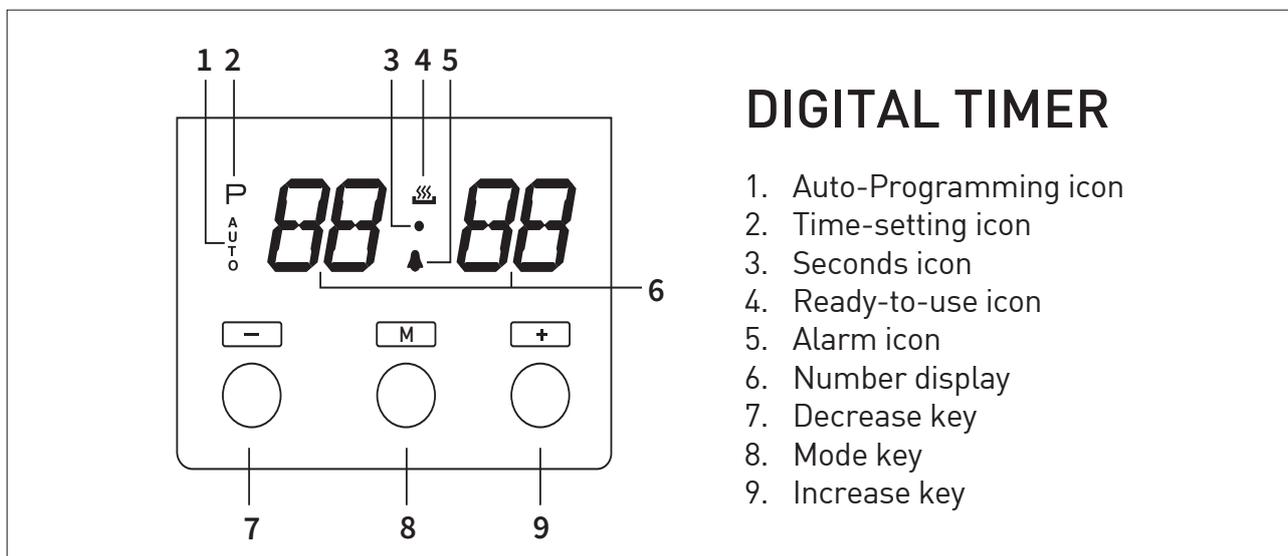
OPERATING INSTRUCTIONS

USING THE OVEN FUNCTION SELECTOR

SYMBOL	FUNCTION	USE
	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.
	Double Grill	Double Grill mode should be used when maximum grill heat is not required.
	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.
	Fan-Forced	Fan-forced mode cooks foods placed on up to 2 different shelves.



OPERATING INSTRUCTIONS



Icon	Function
	Auto-programming icon Flashes when setting an automatic program, and at the end of an automatic program
	Time-setting icon Flashes when setting the time
	Seconds icon Flashes in the time setting or alarm setting mode
	Alarm icon
	Ready-to-use icon Displays the status of the oven
	Decrease and Increase keys Used to increase or decrease time
	Mode key Used to change between program modes

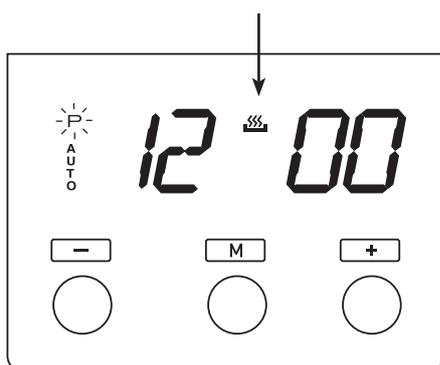
Term	Meaning
Present time	Current 24-hour time at location (Eg. 12:00)
Cooking time	Duration of oven cooking time (Eg. 0:10 = 10 minutes cooking time)
End time	The time at the end of the cooking (Eg. 12:10)
Automatic mode	Sets the duration of the cooking time, beginning at 0:00 (0:01 = 1 minute)
Semi-automatic mode	Sets the end time, beginning with the present time (24 hour time / 0:00 – 23:59)

OPERATING INSTRUCTIONS

USING THE OVEN TIMER

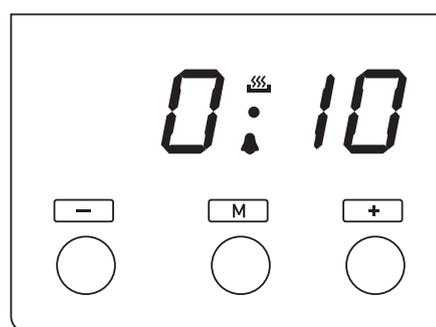
TIME SETTING

1. Once the oven has been turned on, '12:00' is displayed but the ready-to-use icon may not be displayed.
2. Press '-' or '+' to set the present time, or press the mode key to enter the present working mode. The relay contact is now connected and the ready-to-use icon will be displayed (A).



Display A

2. Press '-' or '+' to adjust the alarm clock time setting (0:01 = 1 minute). A few seconds after the time has been set, the alarm setting will apply and a countdown will begin from the set alarm time. (C)



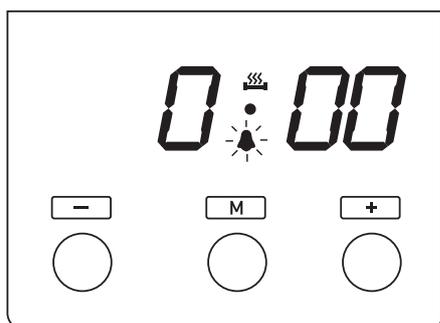
Display C

3. Once the alarm program has ended, the alarm icon will flash and the buzzer will sound. Press any key to stop the sounding of the alarm, otherwise, it will turn off automatically after 2 minutes and the display will return to the present time (D).

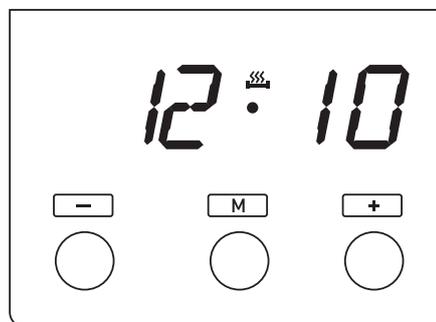
ALARM FUNCTION

To independently set the alarm:

1. Press the mode key once, and the alarm icon will flash (B)



Display B



Display D

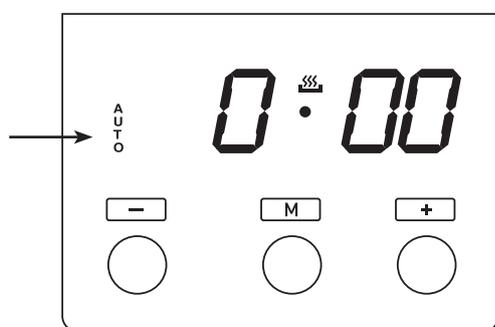
OPERATING INSTRUCTIONS

CANCELLING THE TIMER

Press '-' or '+' to manually set the timer to "0"

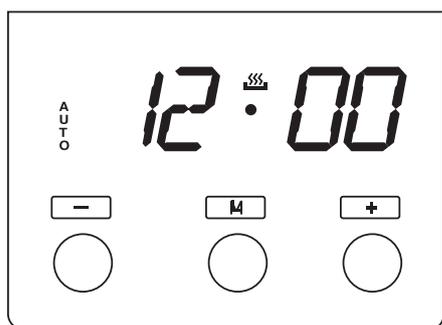
AUTOMATIC/SEMI-AUTOMATIC PROGRAM MODE SETTING

1. To enter the **Automatic mode**, press the 'mode key' twice (E)



Display E

2. To enter the **Semi-automatic mode**, press the 'mode key' three times (F)



Display F

3. Use the '-' and '+' keys to adjust the cooking time (Automatic mode) or the end time (Semi-automatic mode)

4. A few seconds after the time has been set, the 'auto-programming indicator icon' will flash to confirm and apply your program setting (for both modes).
5. Once the set automatic/semi-automatic program has ended, the display will return to the present time and the auto icon will no longer be displayed (Display D).

CANCEL FUNCTION

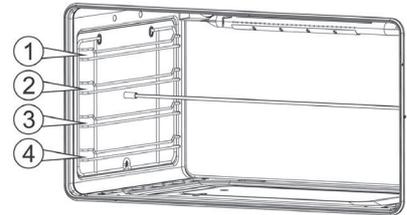
Press the '-' and '+' keys at the same time to cancel the set automatic or semi-automatic program. The display will return to the present time (D).

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)
MEAT & POULTRY				
Beef (On the bone)	Rare & Crusty	3	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			220	20 mins per 500g (+20 mins)
			170	25 mins per 500g (+15 mins)
Turkey/Duck		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)
BAKED GOODS				
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

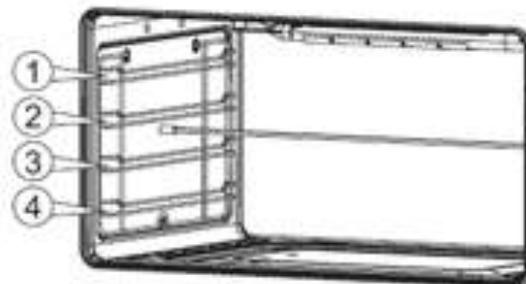
FAN FORCED CONTINUED

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>Baking and roasting shelf</p>	Used for ovenware, cake tins, roasts, grilling and frozen meals
 <p>Enamelled baking tray</p>	Used for moist cakes, pastries, frozen meals and large roasts. This accessory can also be inserted underneath the wire rack or rotary spit and used as a drip tray to collect fat
 <p>Rotary spit</p>	Used for roasts and large pieces of poultry. This accessory must be used only in combination with the enamelled baking tray.

INSTALLING THE ROTARY SPIT

The rotary spit functions only when the grill function is on.

PREPARING THE JOINT & POULTRY

Meat Joints

- Place the joint of meat as centrally as possible on the rotary spit and secure it at both ends with the retaining clips

- The joint may also be trussed with string

Poultry

- Bind the ends of the poultry wings underneath the back and the thighs against the body – this will prevent them from charring on the outside
- Pierce the skin on the underside of the wings to allow the fat to escape

OPERATING INSTRUCTIONS

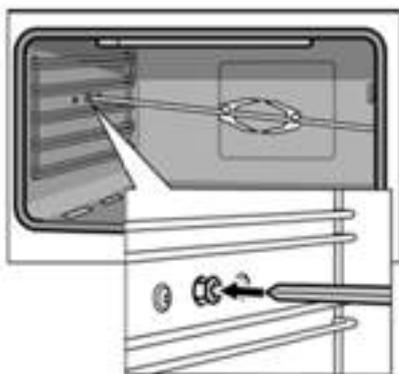
INSERTING THE ROTARY SPIT

NOTE // Never touch the hot surface of the cooking compartment, the heating elements, the rotary spit or other accessories directly – they will be hot.

1. Hook the spit holder into the bracket on the ceiling of the cooking compartment. If pre-heating is required, this should be done before pre-heating. Otherwise, thermal oven gloves must be worn during this process.



2. To attach the spit, slide one end into the recessed adapter located in the left-hand side panel of the cooking compartment.



3. Hook the other end into the holder

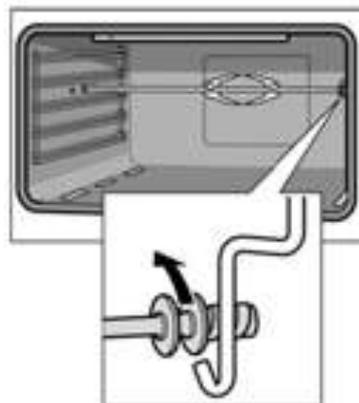
4. Pour a little bit of water into the baking tray and slide this into shelf position 1 to collect the run-off fat.

REMOVING THE ROTARY SPIT

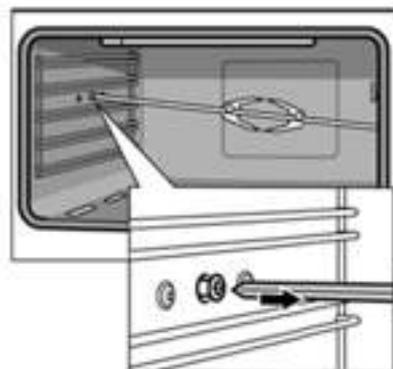
NOTE // Open the appliance door carefully – steam may escape

NOTE // Always wear heat-resistant gloves when handling hot accessories

1. Open the appliance door, then carefully remove the rotary spit from the holder.



2. Carefully withdraw the rotary spit from the recessed adapter located in the left-hand side panel of the cooking compartment and remove it from the oven.



3. Remove the baking tray.

MAINTAINING YOUR COOKER

MAINTENANCE AND CLEANING

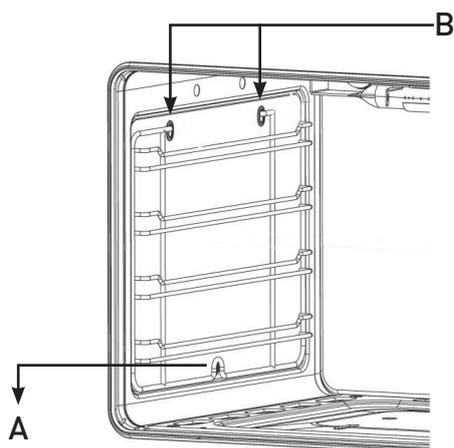
Before any operation disconnect the appliance from the power supply and wait for it to cool down.

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

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

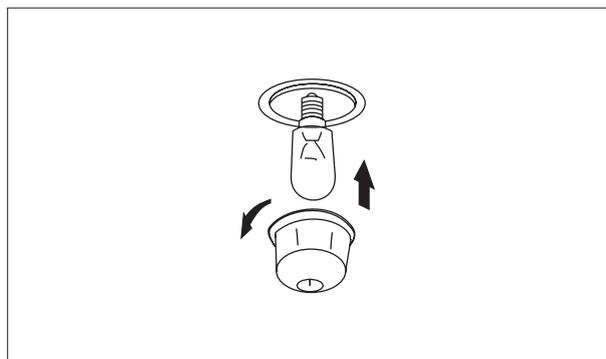
MAINTAINING YOUR COOKER

REMOVAL AND INSERTION OF THE SIDE RACKS



1. To remove the hook-in racks, take hold of the rack and lift it upwards and outwards to unhook the rack from its position.
2. To re-insert the rack, sit the rack onto the nut located at the bottom (A) then insert the top hooks of the rack into the slots on the oven wall (B)

REPLACING THE OVEN LAMP



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

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

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

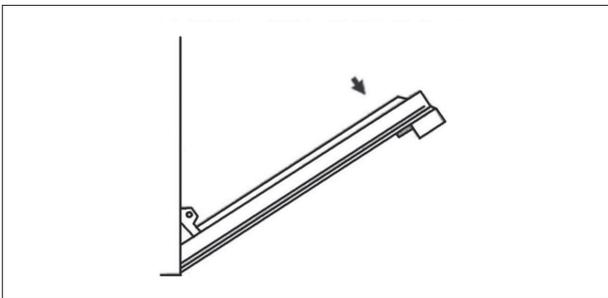
WARNING // Ensure that the appliance is switched off before replacing the bulb to avoid the risk of electric shock.

MAINTAINING YOUR COOKER

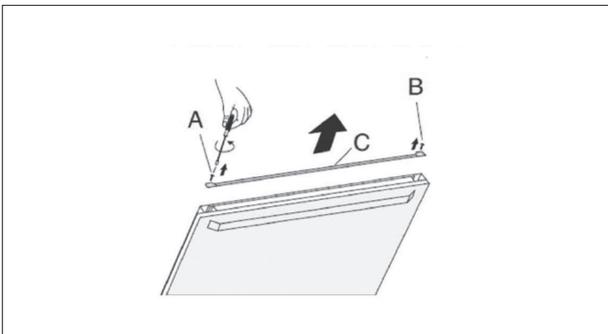
REMOVING THE INTERIOR GLASS OF THE OVEN

To remove the interior glass of the oven door for cleaning purposes:

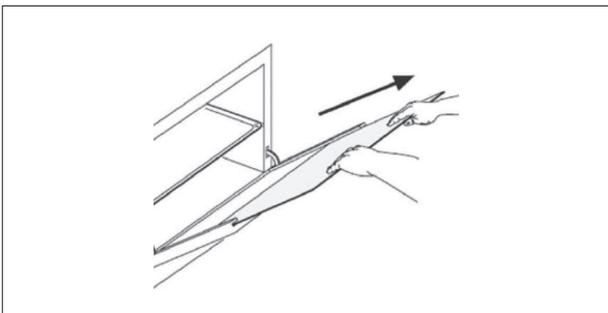
1. Position the oven door into a semi-open position



2. Remove the screws located at the top of the door



3. Use both hands to carefully remove the interior glass



4. After cleaning, refit the glass by carefully inserting the interior glass back into the door with both hands, re-inserting the screws, and closing the oven door as normal

CLEANING THE OVEN DOOR

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

1. Open the door fully
2. Lift up the small levers "A" located on the two hinges
3. Grip the door on the two external sides and close the door slowly until it reaches the levers. Ensure that the levers are locked onto slots "B". As shown below
4. Using both hands, push the oven door lightly inwards to enable the door hinges "C" to come away from the slots "D" (see Fig 5D) and pull the door towards you until it is released from the oven
5. To replace door, reverse this sequence

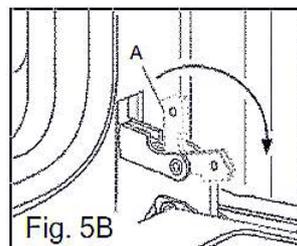


Fig. 5B

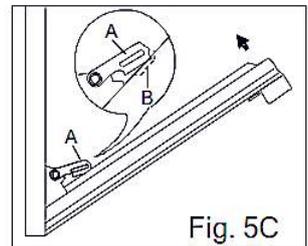


Fig. 5C

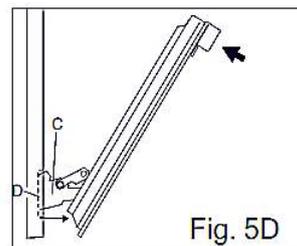


Fig. 5D

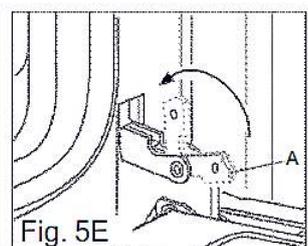


Fig. 5E

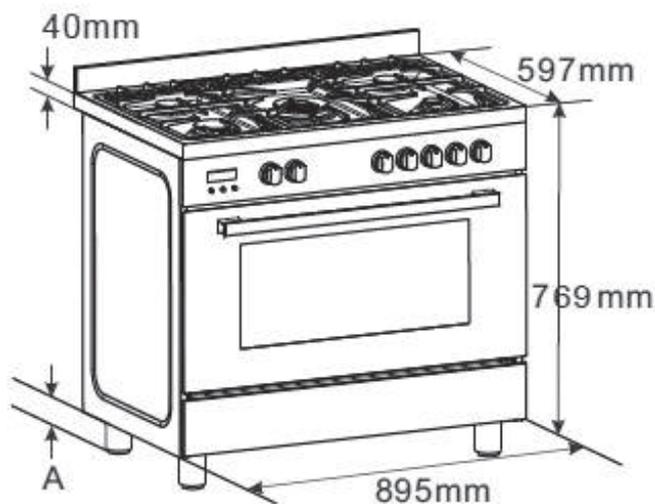
INSTALLATION

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

INSTRUCTIONS FOR INSTALLATION

WARNING:

- Prior to installation, ensure that the local distribution conditions [nature of the gas and gas pressure] and the adjustment of the appliance are compatible
- The adjustment conditions for this appliance are stated on the data plate or under the product specifications section on page 27
- The appliance should have adequate surrounding ventilation for complete combustion of gas, proper fluing, and to maintain temperature of immediate surroundings within safe limits.
- This appliance shall be installed only by authorised persons and in accordance with the manufacturer's installation instructions, local gas fitting regulations [AS5601], municipal building codes, electrical wiring regulations, and local water supply regulations.

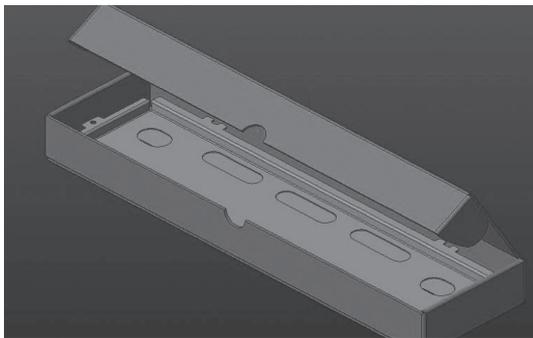


A = 95-160mm

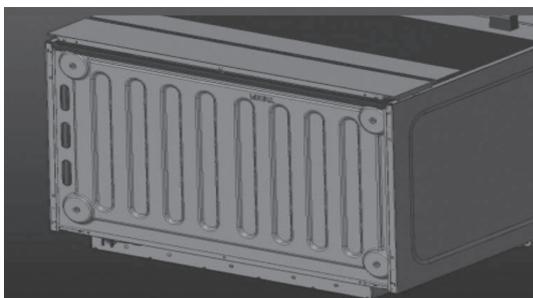
INSTALLATION

REINFORCEMENT BAR/ ADJUSTABLE FEET INSTALLATION

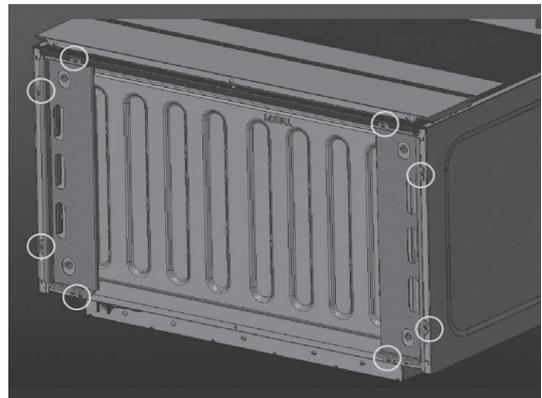
1. Before proceeding, remove all the temporarily fixed parts and accessories of the oven (pan supports, burners etc.). Retrieve the two reinforcement bars that are provided with the appliance and remove them from the packaging.



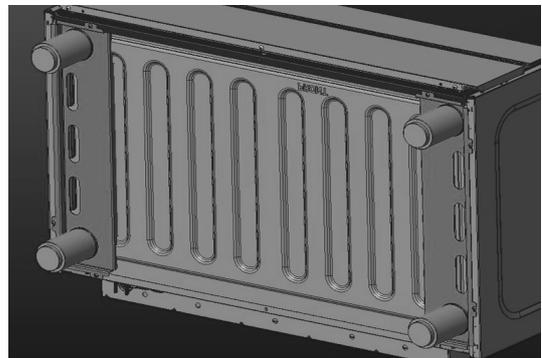
2. Carefully tilt the appliance by raising one side slightly from the floor. This task may require two operators.
3. With the cooker safely tilted, position the two reinforcement bars onto the left and right side of the bottom of the cooker (where the screw holes on each bar align with the mounting holes on the bottom of the cooker).



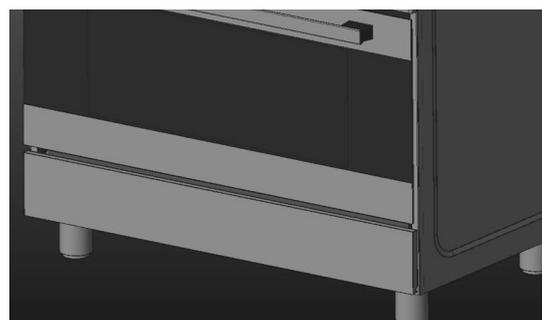
4. Using a screwdriver, fix both reinforcement bars into the mounting holes using the screws provided as shown in the image. There are 4 screws for each reinforcement bar.



5. Firmly screw each of the four legs into their cavities.



6. Carefully realign the cooker to its original vertical position, and adjust the legs to level the appliance. This task may require two operators.



INSTALLATION

INSTALLING THE ANTI-TILTING CHAIN

The cooker is supplied with 2 anti-tilting chains to prevent the appliance from tilting forward and accidentally damaging the gas pipe. The anti-tilting chain should be fitted as follows:

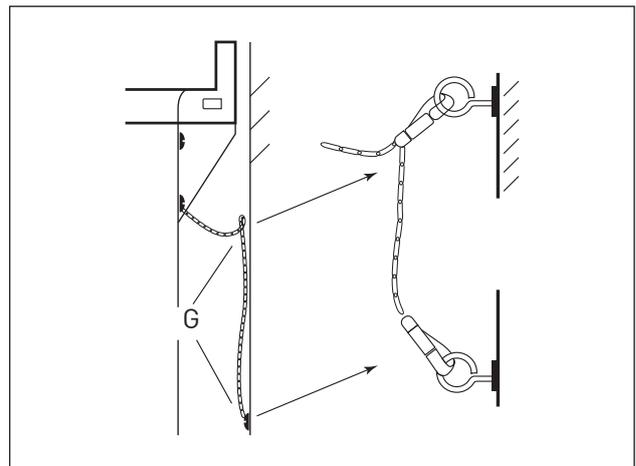
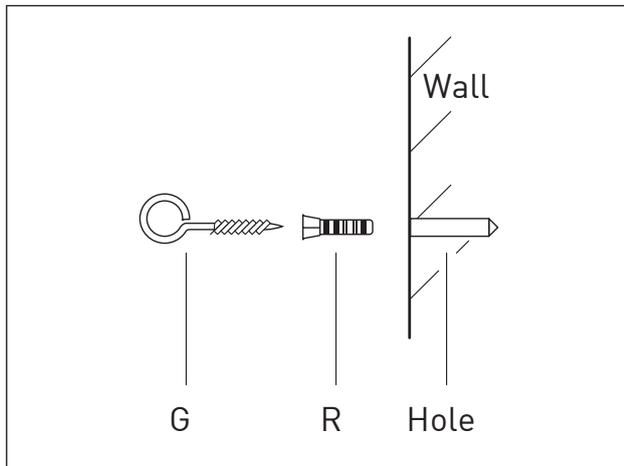
1. Drill four 6mm holes in the wall
2. Insert part "R" into the holes then screw in the "screw eyes" part "G"

Note // If the part provided is not suitable for the wall material please use an appropriate device to ensure secure holding of the "screw eyes" to the wall.

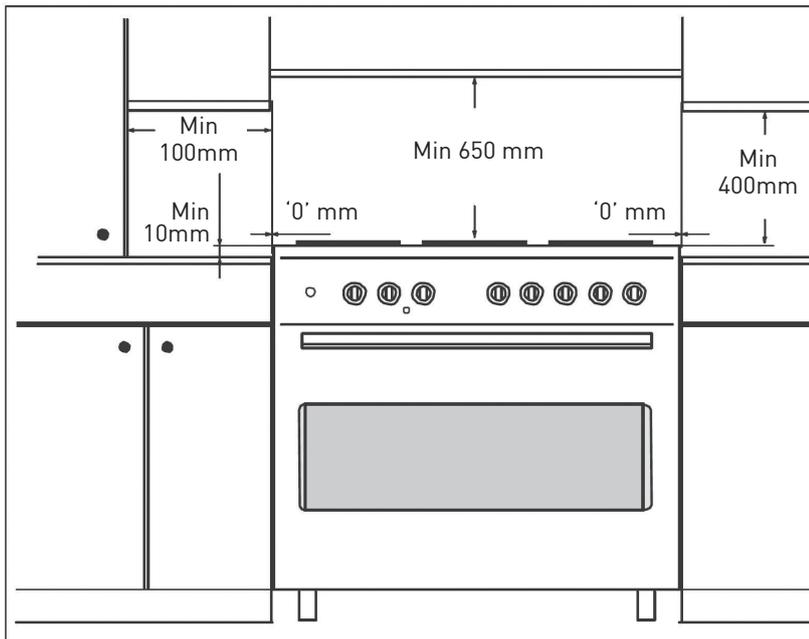
3. Bring the cooker to the wall and clip the chains on the "screw eyes".

In situations where the cooker is installed between two cabinets:

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



INSTALLATION



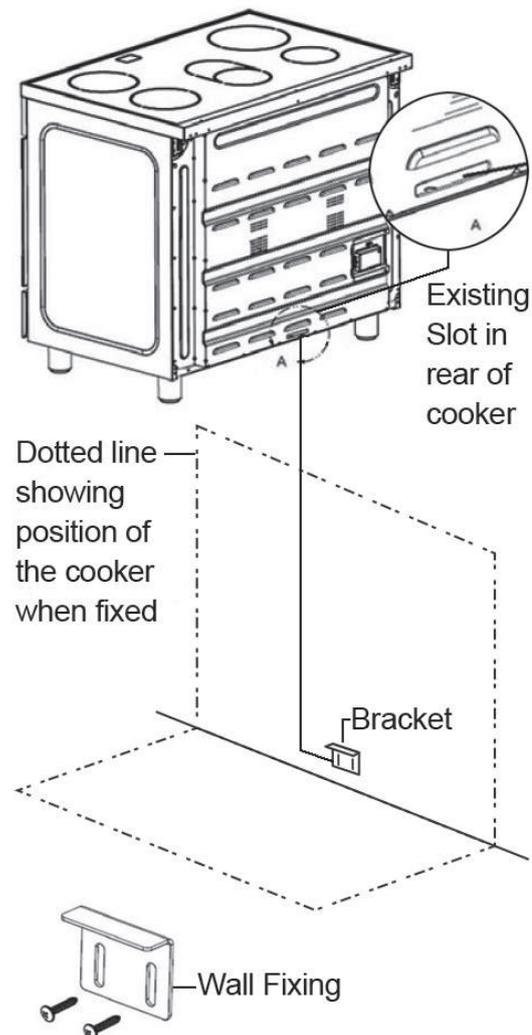
COMBUSTIBLE SURFACES

Any adjoining wall surface (side or rear) situated within 200mm from the edge of any hob burner must be a suitable noncombustible material for a height of 150mm for the entire length of the cooker.

Any combustible construction above the cooker must be at least 650mm above the maintop.

STABILITY BRACKET INSTALLATION

1. Carefully move the appliance to expose the back wall against which the appliance stands. This may require two people.
2. Fix the stability bracket onto the wall using the two screws provided. Ensure that this bracket is placed in alignment with the slot located at the rear of the appliance.
3. Carefully move the appliance back to its original position to align the wall bracket into the slot located at the rear of the appliance.
4. The dotted line on the image illustrates where the cooker should be positioned once the stability bracket has been installed.



CONNECTIONS

ELECTRICAL CONNECTION

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

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

CONNECTION OF THE SUPPLY CABLE TO THE MAINS

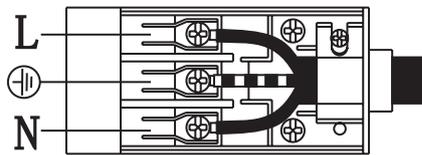
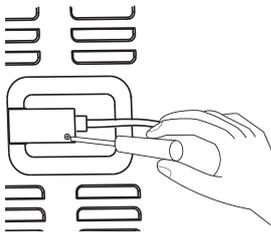
In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar switch before the appliance, with minimum opening between contacts of 3 mm (the grounding wire should not be interrupted by the switch).

Before connecting to the mains, make sure that:

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

WIRE COLOURS:

Green & Yellow - **Earth**
Blue - **Neutral**
Brown - **Live**



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

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

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

CONNECTIONS

GAS CONNECTION

The gas connection is male 1/2" BSP and is situated 55mm from the right and 700mm from the floor.

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

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

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

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

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

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

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

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

ADJUSTMENT TO DIFFERENT GAS TYPES

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

Make sure that the gas supply pressure respects the values presented in the table "Gas Specifications" on page 27.

NATURAL GAS

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

Make sure that the Natural Gas regulator supplied with the appliance is installed and, with all burners operating at their maximum, adjust the test point pressure to 1kPa.

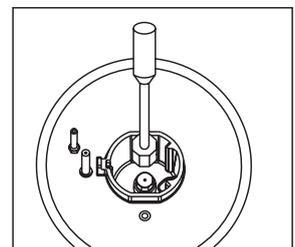
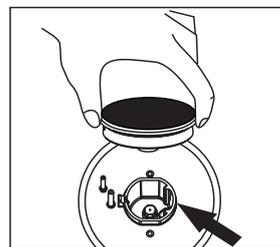
UNIVERSAL LPG

To convert from Natural Gas to Universal LPG, ensure that the Natural Gas regulator is replaced by the Test Point Assembly supplied with the appliance.

An approved gas regulator suitable for a supply pressure of 2.75kPa should be part of the gas tank supply.

IMPORTANT // Ensure that the gas injectors are also replaced with the Universal LPG injectors supplied. Refer to the Gas Specification table on page 27 for the injectors.

1. Remove the trivets
2. Remove the burners caps and diffusers
3. With a 7 mm socket spanner unscrew and remove the injectors.

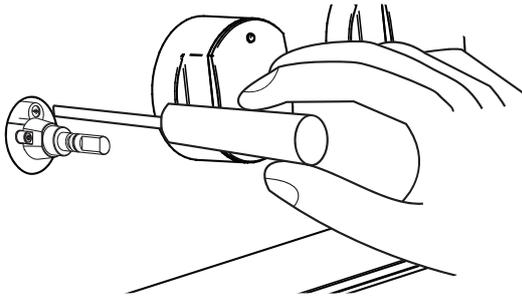


4. Replace the injectors with those supplied suitable for Universal LPG
5. Replace the burner difusers, caps and trivets

CONNECTIONS

SETTING THE MINIMUM FLAME

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



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

1. Light the burner.
2. Turn the knob to the minimum position.
3. Take out the knob (and gasket if there is one).
4. **LPG to Natural Gas:** use a thin blade screwdriver to turn the bypass screw located on the body of the gas tap as shown on the image above. Turn the bypass screw gently clockwise to the end completely then turn it anti-clockwise 1 turn for the triple ring, 3/4 turn for the rapid, 1/2 turn for the semi-rapid and 3/8 turn for the auxiliary.
5. **Natural Gas to LPG:** use a thin blade screwdriver to turn the bypass screw located on the body of the gas valve shaft as shown on the image above. Turn the

by-pass screw gently clockwise to the end.

6. Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out.
7. For burners with safety valve make sure that the regulation obtained is sufficient to maintain heating of the thermocouple. If it is not, increase the minimum.

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

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

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

ABNORMAL OPERATION

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

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

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

PRODUCT SPECIFICATIONS

GAS SPECIFICATIONS

NATURAL GAS			UNIVERSAL LPG			
	Inj. Diam. (mm)	Power (MJ/h)	Gas pressure (kPa)	Inj. Diam. (mm)	Power (MJ/h)	Gas pressure (kPa)
Auxiliary	0.90	4.00	1	0.53	3.70	2.75
Semi Rapid	1.20	7.10		0.73	7.10	
Rapid	1.50	11.00		0.95	11.70	
Wok	1.63	12.70		1.00	13.00	

ELECTRICAL SPECIFICATIONS

MODEL	VOLTAGE	WATTAGE
TFGC919X	220-240V~50Hz	2940W

* 15 Amp Plug

TROUBLE SHOOTING

PROBLEM	SUGGESTED SOLUTION
<p>The burner is not burning properly</p>	<ul style="list-style-type: none"> • Check if the burner is dirty or damp - Try cleaning and/or drying the burner. • The appliance may not be suitable for the type of gas you are utilizing - Check the identification plate on the back of the unit.
<p>The burner does not ignite</p>	<ul style="list-style-type: none"> • Ensure that the power is on – <ul style="list-style-type: none"> • First check if the main house fuse or circuit breaker has activated. • Then, test the power socket with another appliance. If the appliance works, unplug the cooker and contact the service agent. • Check if the burner is dirty or damp. The electrode or burner slots may be blocked by debris - Try cleaning and/or drying the burner. • Check if there is a problem with your gas supply – make sure any other gas appliances you may have are working. • Ensure the burner caps are correctly positioned
<p>The appliance is producing too much heat and moisture in the room</p>	<ul style="list-style-type: none"> • Ensure that the kitchen is well ventilated – keep natural ventilation holes open or install a mechanical ventilation device.
<p>The oven is not functioning</p>	<ul style="list-style-type: none"> • Ensure that the appliance is switched on at the mains • Check that the appliance is not programmed to turn on later. If it is, switch to manual setting mode on your oven. • If the button or scale on the timer remains in the automatic position after use, the power supply to the oven will be interrupted. • Check for an unexpected power outage – Switch on adjacent lights and check the fuses and plug wiring.

TROUBLE SHOOTING

PROBLEM	SUGGESTED SOLUTION
The light bulb is not functioning	<ul style="list-style-type: none">• Check if the bulb is loose or burned out – if this is the case, either re-fix the bulb properly or replace the bulb. (Refer to “Replacing the oven lamp” on page 18 of the User Manual)
There is smoke coming from the oven	<ul style="list-style-type: none">• If the oven is relatively new, this may be due to the protective oil on the elements.• Otherwise, the smoke may be caused by the oil or fat that has deposited onto the elements during the cooking.<ul style="list-style-type: none">• Continued use of the oven will burn away the residues• To prevent this issue, shield the food with foil or keep it further away from the elements (particularly when grilling)
The clock timer is not functioning	<ul style="list-style-type: none">• Ensure that the appliance is switched on at the mains.• Check for an unexpected power outage – Switch on adjacent lights and check the fuses and plug wiring.• Follow the step by step operating instructions on the digital timer given on pages 10 and 11.

PROOF OF PURCHASE

ATTACH YOUR PROOF OF PURCHASE
FOR FUTURE REFERENCE

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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.