



SERVICE MANUAL

900 // 5 FUNCTION

UPRIGHT COOKER

TFGT905X

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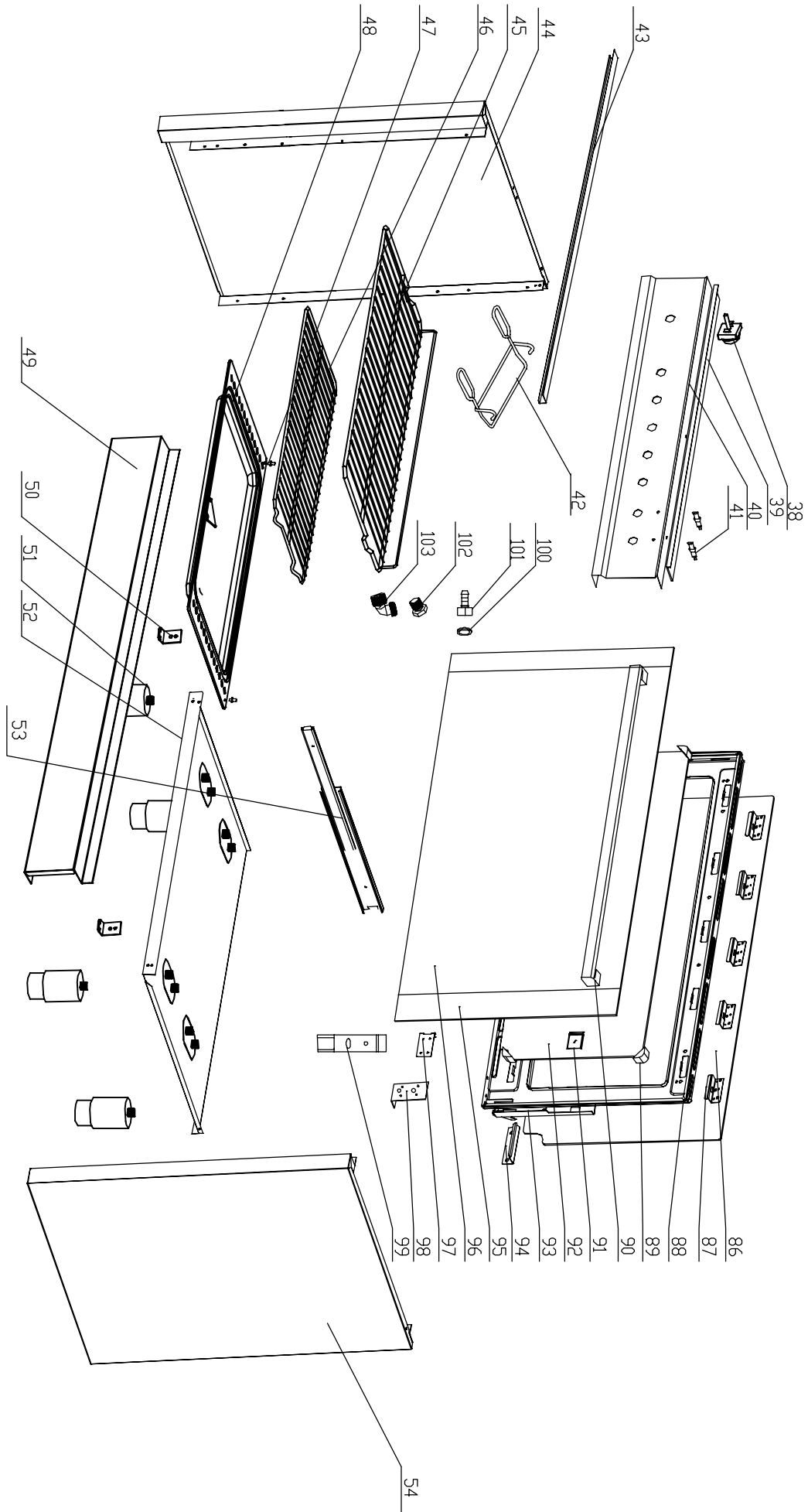
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Version 3.4

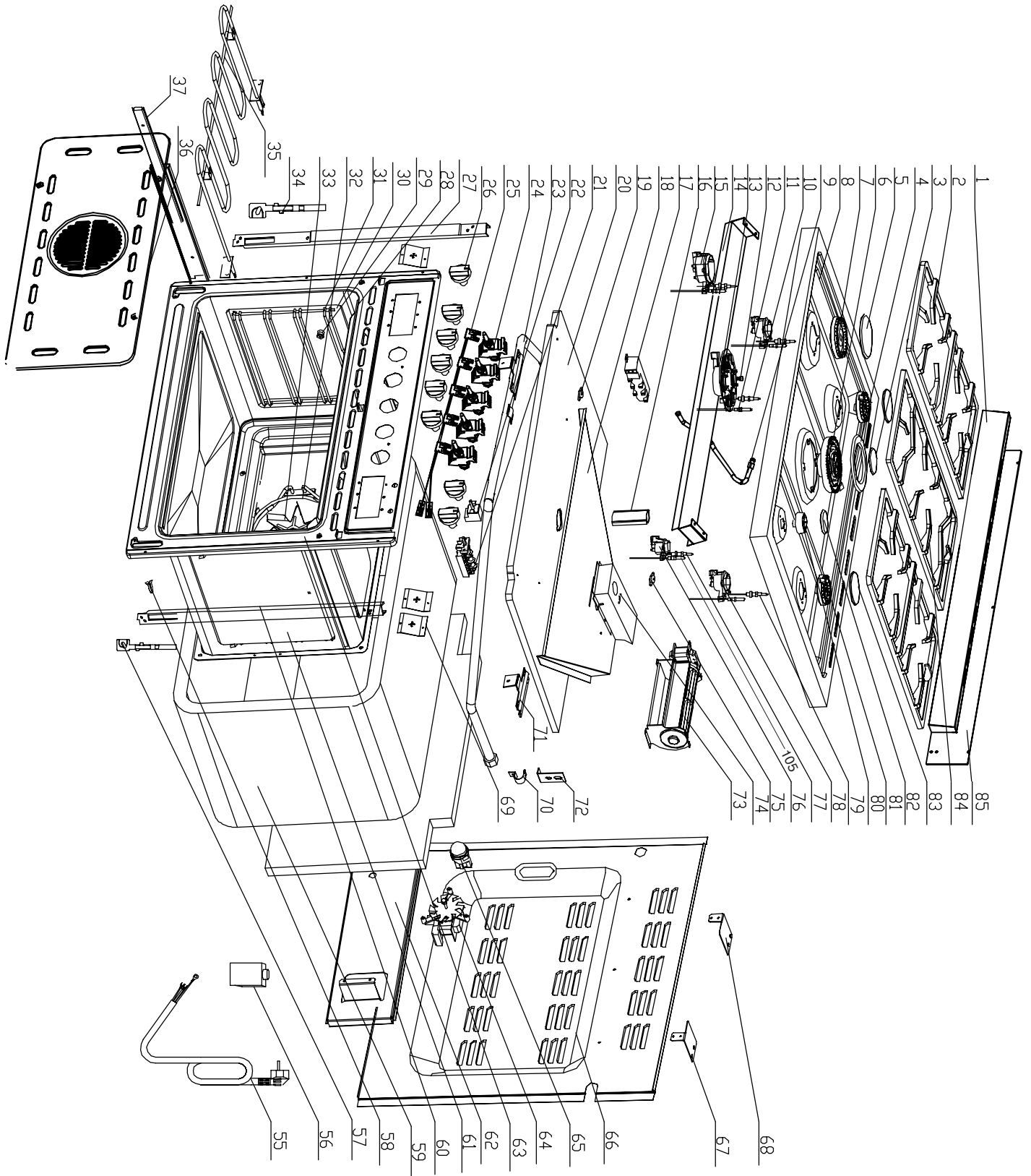


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Exploded View



Exploded View



Parts List

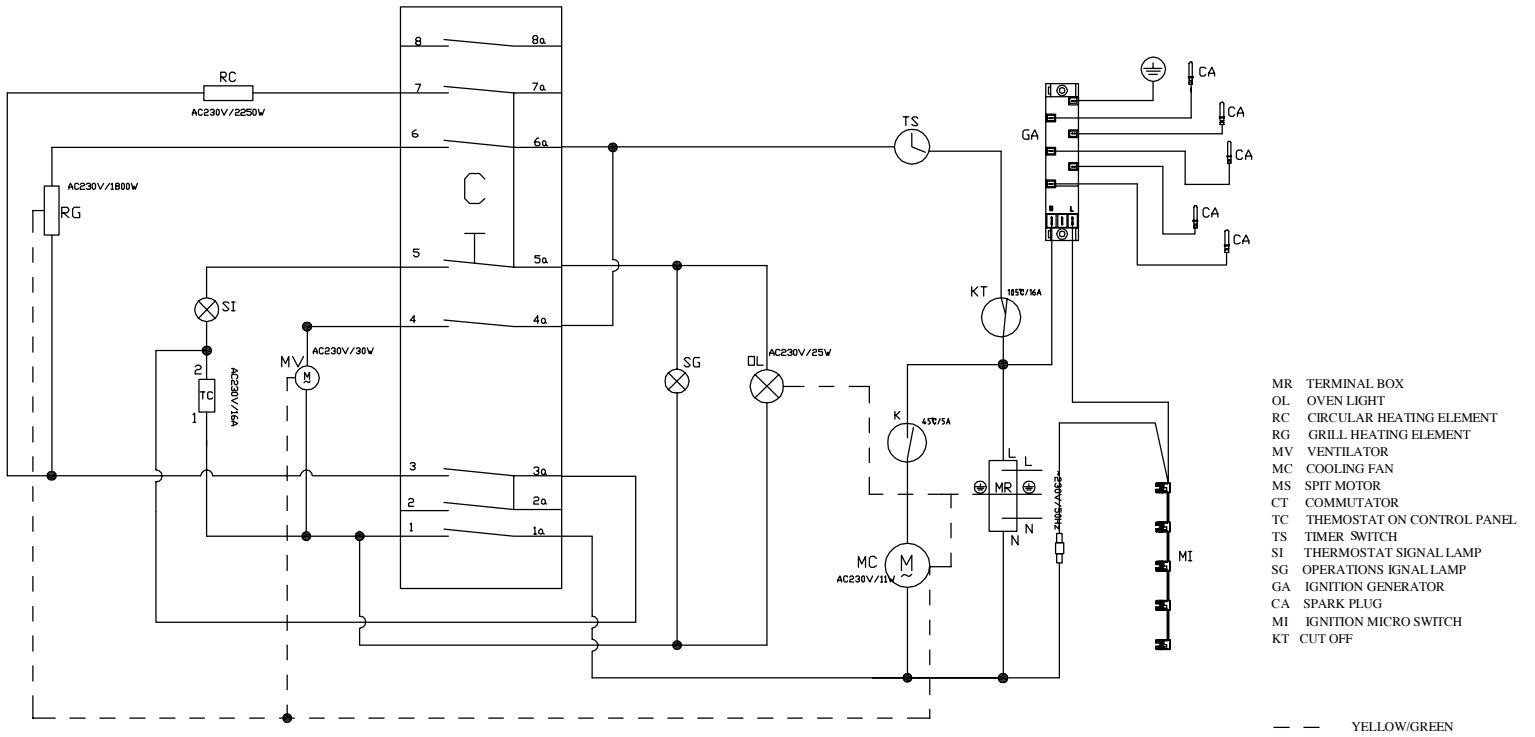
ID	PART NUMBER	DESCRIPTION
1 & 81	2706000.107	Splashback
2	2706000.301	Trivet (side)
3	2706000.302	Wok Burner Inner Cap
4	2706000.303	Wok Burner Outer Cap
5	2706000.306	Rapid Burner Cap
6	2706001.304	Wok Burner Diffuser
7	2706000.307	Rapid Burner Diffuser
8	2706000.104	Hob Panel (900mm)
10	2706000.501	Ignition Candle - S310T 450mm
11	2706000.502	Thermocouple for Wok Burner - S310T 500mm
12	2706000.201	Gas Injector Ø1.75mm
	2706000.202	Gas Injector Ø1.50mm
	2706000.203	Gas Injector Ø1.16mm
	2706000.204	Gas Injector Ø1.00mm
	2706000.205	Gas Injector Ø0.88mm
	2706000.206	Gas Injector Ø0.68mm
	2706000.207	Gas Injector Ø0.53mm
13	2706001.305	Wok Burner Base
15	2706000.308	Rapid Burner Base
17	2706000.518	Ignition Generator 5 Points - Java DST 2010
19	2706000.519	Thermostat - 125°C
21	2706000.520	Selector (old)
	2706504	Selector (5 Function - split connectors) (new)
22	2706000.507	Thermostat (temperature control - oven)
24	2706000.601	Gas Valve - Model 42 (max pressure 6.5kPa)
	2706000.602	Gas Valve - Model 42 (rapid - 44)
	2706000.603	Gas Valve - Model 42 (semi-rapid - 34)
	2706000.604	Gas Valve - Model 42 (auxiliary - 29)
25	2706000.528	Micro Switch Set
26	2706000.001	Knob ISS-3
28	2706000.901	Rubber Door Deal
29	2706000.208	Rack Clip
31	2706000.209	Side Rack
32	2706000.521	Circular Element (old)
	2706500	Circular Element (1950W) (new)
33	2706000.105	Circulation Fan Blades
35	2706000.522	Top Element
37	2706000.011	Runner (left)

Parts List

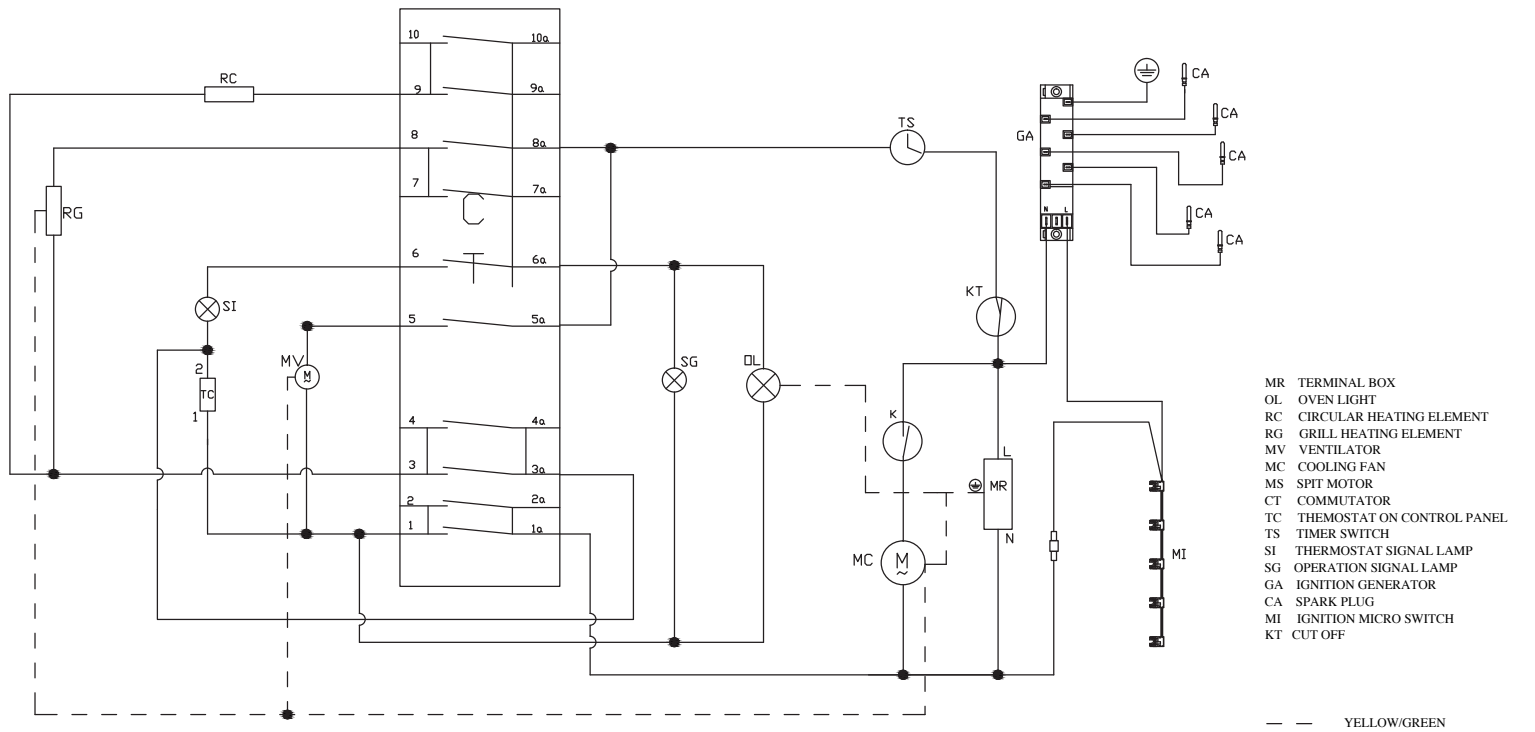
ID	PART NUMBER	DESCRIPTION
38	2706000.523	Timer
40	2706000.101	Control Panel
41	2706000.509	Control Lights
42	2706000.211	Tray Handle
45	2706000.212	Wire Shelf
46	2706000.213	Drip Tray Insert
48	2706000.106	Drip Tray
51	2706000.002	Adjustable Foot
52	2706000.108	Structural Base Panel
53	2706000.012	Runner (right)
55	2706000.512	Power Cord
64	2706000.524	Circulation Fan
65	2706000.514	Oven Lamp
73	2706000.525	Cooling Fan
75	2706000.526	Thermostat - 45°C 250V/5A
76	2706000.315	Auxiliary Burner Base
77	2706000.517	Ignition Candle - 403A 450mm
78	2706000.312	Semi-Rapid Burner Base
79	2706000.527	Ignition Candle - 403A 650mm
80	2706000.314	Auxiliary Burner Diffuser
81	2706000.311	Semi-Rapid Burner Diffuser
82	2706000.313	Auxiliary Burner Cap
83	2706000.310	Semi-Rapid Burner Cap
84	2706000.300	Trivet (centre)
86-99	2706000.006	Tisira Oven Door (complete) - 900mm Upright Cooker
90	2706000.004	Door Handle
93	2706000.005	Door Hinge
105	2706000.516	Thermocouple 403A 500mm

Wiring Diagram

Selector (5 Function) - Part No: 2706000.520



Selector (5 Function) - Part No: 2706504 *New component



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

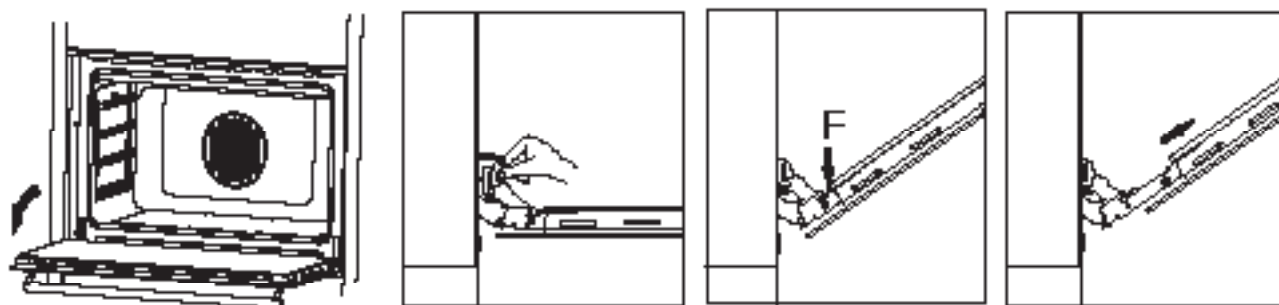
**ALWAYS CLEAN THE APPLIANCE IMMEDIATELY AFTER ANY FOOD SPILLAGE.
TO MAINTAIN SAFE OPERATION, IT IS RECOMMENDED THAT THE PRODUCT BE
INSPECTED EVERY FIVE YEARS BY AN AUTHORISED SERVICE PERSON.**

MAINTAINING YOUR COOKER

CLEANING THE OVEN DOOR

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

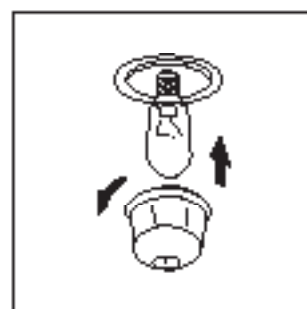
1. Open the door fully
2. Lift up the small levers located on the two hinges
3. Grip the door on the two external sides and close the door halfway
4. Unlock the door by pressing in clamps 'F' then pull the door away from the unit lifting it out of position
5. To replace door, reverse this sequence



REPLACING THE OVEN LAMP

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

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



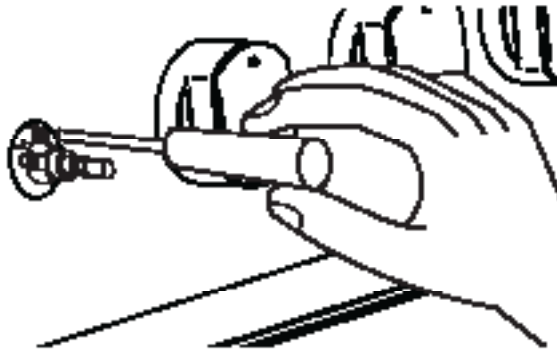
WARNING // It is important not to touch the bulb with your hands as acids from your skin can damage the bulb.

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

CONNECTIONS

SETTING THE MINIMUM FLAME

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



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

1. Light the burner.
2. Turn the knob to the minimum position.
3. Take out the knob (and gasket if there is one).
4. LPG to NG: use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image above. Turn gently the bypass screw clockwise to the end completely then turn it anti-clockwise 1 turn for the triple ring, 3/4 turn for the rapid, 1/2 turn for the semi-rapid and 3/8 turn for the auxiliary.
5. NG to LPG: use a thin blade screwdriver to turn the bypass screw located above gas valve shaft as shown on the image above. Turn gently the by-pass screw clockwise to the end.
6. Put the knob back on and turn it quickly from the maximum position to the minimum position, checking that the flame does not go out.
7. For burners with safety valve make sure that the regulation obtained is sufficient to maintain heating of the thermocouple. If it is not, increase the minimum.

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

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

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

ABNORMAL OPERATION

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

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

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

CONNECTIONS

ELECTRICAL CONNECTION

Equipment type: Free standing [Class 1]

Insulation class: Class 1

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

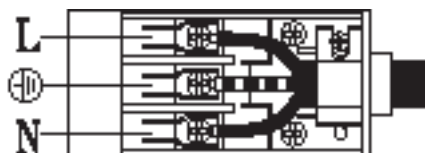
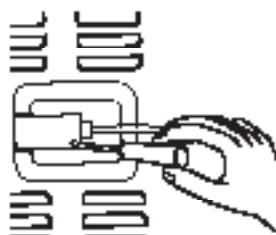
CONNECTION OF THE SUPPLY CABLE TO THE MAINS

Connect the supply cable to a plug suitable for the load indicated on the rating plate of the product. In case of a direct connection to the mains (cable without plug), it is necessary to insert a suitable omnipolar

switch before the appliance, with minimum opening between contacts of 3 mm [the grounding wire should not be interrupted by the switch].

Before connecting to the mains, make sure that:

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



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

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

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

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

CONNECTIONS

GAS CONNECTION

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

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

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

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

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

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

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

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

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

ADJUSTMENT TO DIFFERENT GAS TYPES

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

Make sure that the gas supply pressure respects the values presented in the table "Burner and nozzle specifications" on page 18.

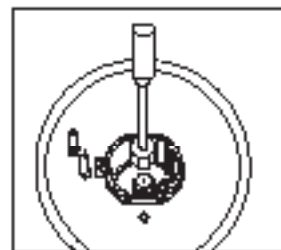
NATURAL GAS

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

Make sure that the Natural Gas regulator supplied with the appliance is installed and, with the triple ring burner operating at its maximum, adjust the test point pressure to 1.0kPa.

UNIVERSAL LPG

To convert from Natural Gas to Universal LPG, ensure that the Natural Gas regulator is replaced by the Test Point Assembly supplied with the appliance. Adjust the test point pressure to 2.75kPa.



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

1. Remove the trivets
2. Remove the burners caps and diffusers
3. With a 7 mm socket spanner unscrew and remove the injectors.
4. Replace the injectors with those supplied corresponding to the gas available (see burner and injector characteristics table)
5. Replace the various parts proceeding in reverse.

MAINTAINING YOUR COOKER

CLEANING THE BURNERS

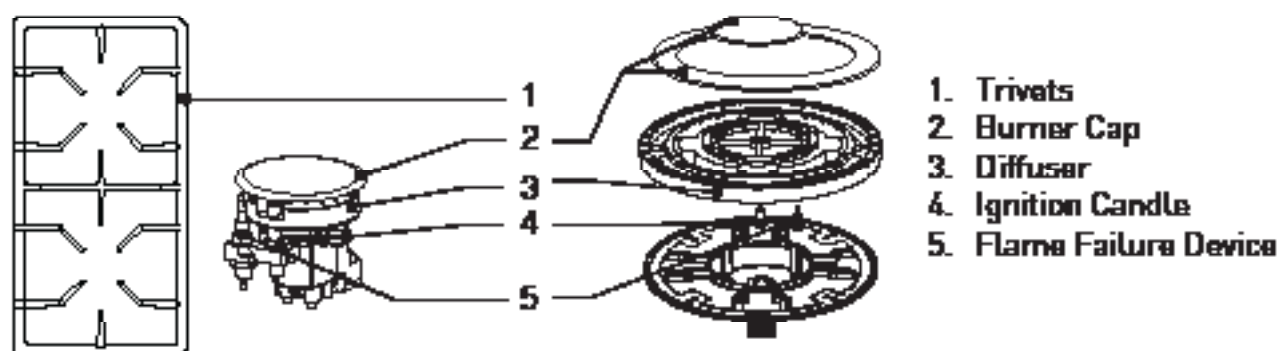
All flame diffusers [3], burner caps [2] and trivets [1] can be removed from the appliance to facilitate the cleaning process.

Wash the diffusers frequently with boiling water and detergent making sure that any deposits, which could block the flame outlet, are removed.

After cleaning the appliance, the burners and their flame diffusers must be well dried and correctly repositioned. It is very important to check that the burner flame diffusers and the burner caps have been correctly placed (figure 1). Failure to do so can be a hazard to the user and integrity of the appliance.

Ensure that the triple ring burner (weak burner) diffuser is correctly repositioned. The diffuser bottom rib must enter in their lodgement as show by the arrows of figure 2. The burner correctly positioned must not rotate. Then the inner and outer burner caps can be positioned.

Check that the ignition candle [4] and the flame failure device probe [5] are always clean to ensure trouble-free sparking and correct operation of the safety valves.



PRODUCT SPECIFICATIONS

BURNERS AND NOZZLE SPECIFICATIONS

Gas consumption – Nominal gas consumption measured in MJ/h as per tables below.

TFBT905X TFBC900X TFBC900B	Natural Gas			Universal LPG		
	Inj. diam. [mm]	MJ/h	Gas press [kPa]	Inj. diam. [mm]	MJ/h	Gas press [kPa]
Wek burner x 1	1.75	15.00	1.00	1.0	12.80	2.75
Rapid burner x 1	1.50	11.00	1.00	0.88	10.80	2.75
Semi-rapid burner x 2	1.16	4.40	1.00	0.68	4.30	2.75
Auxiliary burner x 1	0.88	3.80	1.00	0.53	3.80	2.75
Total NHGC	43.00			40.00		

TFBC400X	Natural Gas			Universal LPG		
	Inj. diam. [mm]	MJ/h	Gas press [kPa]	Inj. diam. [mm]	MJ/h	Gas press [kPa]
Wek burner x 1	1.75	15.00	1.00	1.0	12.80	2.75
Semi-rapid burner x 2	1.16	4.40	1.00	0.68	4.30	2.75
Auxiliary burner x 1	0.88	3.80	1.00	0.53	3.80	2.75
Total NHGC	32.00			29.20		

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

ELECTRICAL SPECIFICATIONS

Model	Voltage	Wattage
TFBT905X	220-240V- 50-60Hz	3250-3550W
TFBC900X		
TFBC900B		
TFBC400X	220-240V- 50-60Hz	2200-2540W



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Manufacturer reserves the right to change specifications without notice.

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