

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.

Otisira







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

CAUTION // Your safety is important to us. Please read this information before using your cooktop.

IMPORTANT SAFETY INSTRUCTIONS

- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- In order to avoid a hazard, this appliance must be installed according to these instructions for installation.
- This appliance is to be properly installed and earthed only by a suitably qualified person.
- This appliance should be connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.
- Failure to install the appliance correctly could invalidate any warranty or liability claims.

HEALTH HAZARD

This appliance complies with electromagnetic safety standards. However, persons with cardiac pacemakers or other electrical implants (such as insulin pumps) must consult with their doctor or implant manufacturer before using this appliance to make sure that their implants will not be affected by the electromagnetic field. Failure to follow this advice may result in death.

HOT SURFACE HAZARD

- During use, accessible parts of this appliance will become hot enough to cause burns.
- Do not let your body, clothing or any item other than suitable cookware contact the ceramic glass until the surface is cool.
- Never leave metal objects (such as kitchen utensils) or empty pans on the cooktop as they can become hot very quickly.
- BEWARE // magnetisable metal objects worn on the body may become hot in the vicinity of the cooktop. Gold or silver jewellery will not be affected.
- Keep children away.
- Handles of saucepans may be hot to touch. Check saucepan handles do not overhang other cooking zones that are on. Keep handles out of reach of children.
- Failure to follow this advice could result in burns and scalds.

CUT HAZARD

- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted.
- Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.





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WARNING & SAFETY INFORMATION

IMPORTANT SAFETY INSTRUCTIONS

- Never leave the appliance unattended when in use. Boilover causes smoking and greasy spillovers that may ignite.
- Do not place or leave any magnetisable objects (e.g. credit cards, memory cards) or electronic devices (e.g. computers, MP3 players) near the appliance, as they may be affected by its electromagnetic field.
- Never use your appliance as a work or storage surface.
- Never use your appliance for warming or heating the room.
- After use, always turn off the cooking zones and the cooktop as described in this manual (i.e. by using the touch controls). Do not rely on the pan detection feature to turn off the cooking zones when you remove the pans.
- Do not allow children to play with the appliance or sit, stand, or climb on it.
- Do not store items of interest to children in cabinets above the appliance. Children climbing on the cooktop could be seriously injured.
- Do not leave children alone or unattended in the area where the appliance is in use.

- 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.
- Do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be done by a qualified technician.
- Do not use a steam cleaner to clean your cooktop.
- Do not place or drop heavy objects on your cooktop.
- Do not stand on your cooktop.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- Do not operate your cooktop by means of an external timer or separate remote-control system.
- This appliance is intended to be used in domestic households only.



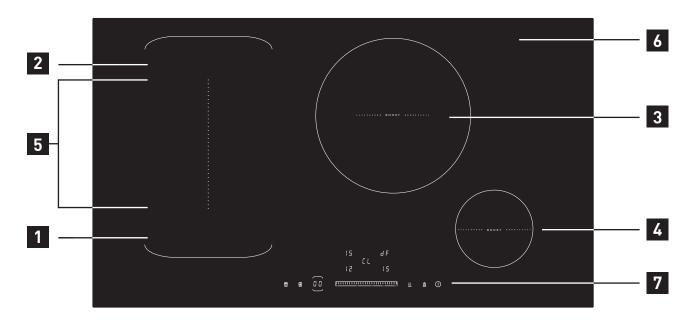






PRODUCT OVERVIEW

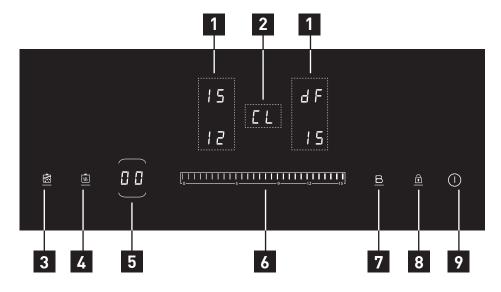
TOP VIEW



- 1. Max. 1800/3000 W zone
- 2. Max. 1800/3000 W zone
- 3. Max. 3000/4000 W zone
- 4. Max. 1400/2000 W zone
- 5. Flexible zone, 3000/4000 W
- 6. Glass plate

7. Control panel

CONTROL PANEL



- 1. Heating zone selection controls
- 2. Timer control
- 3. Boil-assist control
- 4. Keep warm control
- 5. Flexible zone control
- 6. Power/Timer slider touch control
- 7. Boost control
- 8. Keylock control
- 9. ON/OFF control

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OPERATING INSTRUCTIONS

WARNING

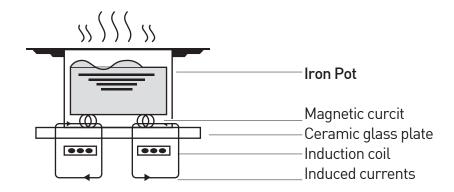
Do not cook on a broken or cracked cooktop.

If the cooktop surface should break or crack, switch the appliance off immediately at the mains power supply (wall switch) and contact a qualified technician.

Take care, panel edges can be sharp. Failure to use caution could result in injury or cuts.

A WORD ON INDUCTION COOKING

Induction cooking is a safe, advanced, efficient, and economical cooking technology. It works by electromagnetic vibrations generating heat directly in the pan, rather than indirectly heating through the glass surface. With induction, the glass becomes hot only because the pan eventually warms it up.

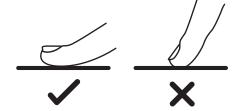


BEFORE USING YOUR NEW INDUCTION HOB

- Read this guide, taking special note of the 'Safety Warnings' section.
- Remove any protective film that may still be on your Induction hob.

USING THE TOUCH CONTROLS

- The controls respond to touch, so you don't need to apply any pressure.
- Use the ball of your finger, not its tip.
- You will hear a beep each time a touch is registered.
- Make sure the controls are always clean, dry, and that there
 is no object (e.g. a utensil or a cloth) covering them. Even a
 thin film of water may make the controls difficult to operate.



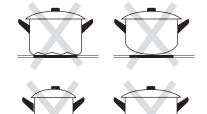


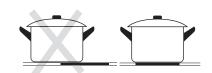


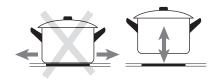












CHOOSING THE RIGHT COOKWARE

- CAUTION // Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the pan is suitable for induction.
- If you do not have a magnet:
 - 1. Put some water in the pan you want to check.
 - 2. If \square does not flash in the display and the water is heating, the pan is suitable.
- Cookware made from the following materials are not suitable: pure stainless steel, aluminium or copper without a magnetic base, glass, wood, porcelain, ceramic, and earthenware.

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

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

Always centre your pan on the cooking zone.

Always lift pans off the ceramic hob - do not slide, or they may scratch the glass.

SUITABLE PAN DIMENSIONS

COOKING ZONE	THE BASE DIAMETER OF INDUCTION COOKWARE		
	Minimum (mm)	Maximum (mm)	
1,2	140	220	
3	180	300	
4	120	160	
Flexible Zone	200	220x400	

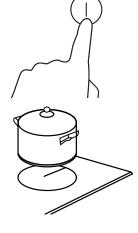
USING YOUR INDUCTION HOB

TO START COOKING

1. Touch the ON/OFF ① control.

After power on, the buzzer beeps once, all displays show "-" or "--", indicating that the induction hob has entered the state of standby mode.

- 2. Place a suitable pan on the cooking zone that you wish to use.
- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.





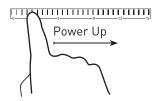


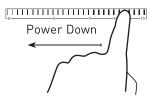


3. Touch the heating zone selection control, and an indicator will flash.



4. Adjust the heat setting by sliding the slider control.





NOTICE // If you don't choose a heat setting within 1 minute, the Induction hob will automatically switch off. You will need to start again at step 1. You can modify the heat setting at any time during cooking.

IF THE DISPLAY FLASHES ⇒ U ←

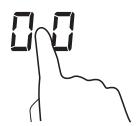
This means that:

- you have not placed a pan on the correct cooking zone or,
- the pan you're using is not suitable for induction cooking or,
- the pan is too small or not properly centred on the cooking zone.

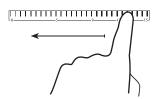
No heating takes place unless there is a suitable pan on the cooking zone. The display will automatically turn off after 1 minutes if no suitable pan is placed on it.

TO FINISH COOKING

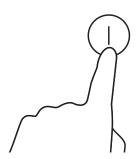
1. Touch the heating zone selection control that you wish to switch off.



2. Turn the cooking zone off by sliding



3. Turn the whole cooktop off by touching the ON/OFF control.



BEWARE OF HOT SURFACES.

NOTICE // "H" will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature.

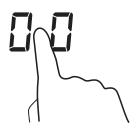




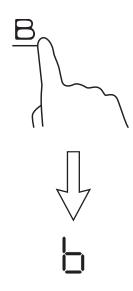
USING THE BOOST FUNCTION

ACTIVATING THE BOOST FUNCTION

1. Touch the heating zone selection control.



2. Touch the boost control \square , the zone indicator will show "b" and the power reaches Max.

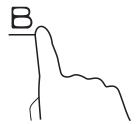


CANCELLING THE BOOST FUNCTION

1. Touch the heating zone selection control that you wish to cancel the boost function.



2. Touch the "Boost" control (B) to cancel the Boost function on the selected zone. The cooking zone will revert to its original setting.



NOTICE // The function can work in any cooking zone. The cooking zone returns to its original setting after 5 minutes. If the original heat setting equals 0, it will return to 15 after 5 minutes.

NOTICE // The boost function can only be activated in up to 2 zones at any one time, you may select one zone from the flexible area combined with one other zone.

When zones are used at the same time with two boost zones activated or with their full power, the other zones will have their power reduced to ensure that the cooktop operates correctly.





CHILD LOCK

You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).

To lock the controls

Touch the keylock ochrol. The timer indicator will show "Lo".

To unlock the controls

- 1. Make sure the Induction hob is turned on.
- 2. Touch and hold the keylock of control for a while.
- 3. You can now start using your Induction hob.



When the hob is in the lock mode, all the controls are disabled except the ON/OFF \bigcirc , you can always turn the induction hob off with the ON/OFF \bigcirc control in an emergency, but you shall unlock the hob before the next operation.

USING THE TIMER

You can use the timer in two different ways:

- You can use it as a minute minder. In this case, it will not turn any cooking zone off when the set time is up.
- 2. You can set it to turn one or more cooking zones off after the set time is up. You can set the timer up to 99 minutes.

USING THE TIMER AS A MINUTE MINDER

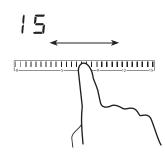
If you are not selecting any cooking zone:

1. Make sure the cooktop is turned on.

2. Touch the timer control, the "10" will show in the timer display and the "0" flashes.



 Set the time by sliding the slider control. (e.g. 5)





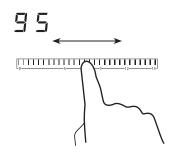




4. Touch timer control again, the "1" will flash.



5. Set the time by sliding the slider control (e.g.9), now the timer you set is 95 minutes.



- 6. When the time is set, it will begin to count down immediately. The display will show the remaining time.
- 7. When the timer is finished, the buzzer will beep for 30 seconds and the timer indicator shows "--".



SETTING THE TIMER TO TURN ONE OR MORE **COOKING ZONES OFF**

If the timer is set on one zone:

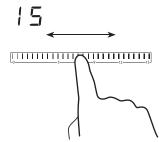
1. Touch the heating zone selection control that you want to set the timer for.



2. Touch the timer control, the "10" will show in the timer display and the "0" flashes.



3. Set the time by sliding the slider control. (e.g. 5)



4. Touch the timer control again, the "1" will flash.



NOTE // The red dot next to power level indicator will illuminate indicating that zone is selected.

5. When cooking timer expires, the corresponding cooking zone will switch off automatically.

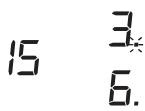


NOTE // Other cooking zones will keep operating if they were turned on previously.



If the timer is set on more than one zone:

1. When you set the time for several cooking zones simultaneously, dots of the relevant cooking zones are displayed. The minute display shows the time remaining. The dot of the corresponding zone flashes.



2. Once the countdown timer expires, the corresponding zone will switch off. Then it will show the next zone timer and the dot of corresponding zone will flash.



• Touch the heating zone selection control, the corresponding timer will be shown in the timer indicator.

Cancelling the timer:

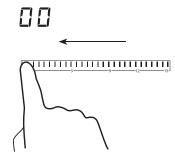
1. Touching the heating zone selection control that you want to cancel the timer.



2. Touch the timer control, the indicator flashes.



3. Slide the slider control to set the timer to "00", the timer is cancelled.





FLEXIBLE AREA

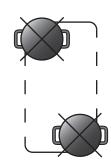
- This area can be used as a single large zone or as two independent smaller zones, according to the
- When working as a single zone, cookware can be moved anywhere within the flexible area and retain the same power level.
- Important:Ensure that cookware is placed in the centre of the cooking zone. When using as two zones, ensure that the cookware is placed within the flexible zone and centralised.

Examples of good pot placement and bad pot placement:







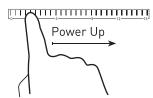


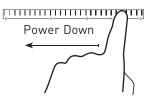
To use the flexible area as one large zone:

1. Press the flexible zone control key.



2. Adjust the heat setting by sliding the slider control





3. If the pot is moved from the front to the rear part (or viceversa), the flexible area detects automatically the new position, keeping the same power.

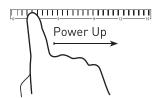
To use the flexible area as two independent zones:

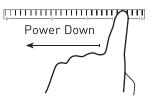
1. Press either the 🔲 or 🗖 key to select the lower or upper zone respectively.





2. Adjust the heat setting by sliding the slider control









USING THE BOIL-ASSIST FUNCTION

The boil-assist function is a preset timer function to alert you when the water has boiled.

NOTE // The boil-assist function can only be used on the large round zone

To use the boil-assist function:

1. Select the cooking zone



- 2. Press the boil-assist control 🗟,
 - a. Once for 2L,
 - b. Twice for 3L,
 - c. Three times for 5L

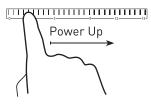
When the water has reached boiling point, the timer will beep.

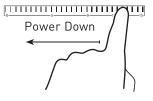
To stop the boil-assist function:

1. Select the cooking zone



2. Adjust the heat setting with the slider control





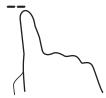
USING THE KEEP WARM FUNCTION

The keep warm function can be used to maintain heat in a pan.

NOTE // The keep warm function can only be used on the large round zone

To use the boil-assist function:

1. Select the cooking zone



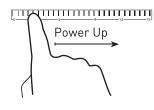
2. Press keep warm control 😘

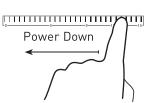
To cancel the keep warm function:

1. Select the cooking zone



2. Adjust the heat setting with the slider control









OVER-TEMPERATURE PROTECTION

A temperature sensor equipped can monitor the temperature inside the Induction hob. When an excessive temperature is monitored, the Induction hob will stop operation automatically.

DETECTION OF SMALL ARTICLES

When an unsuitable size or non-magnetic pan (e.g. aluminium), or some other small item (e.g. knife, fork, key) has been left on the hob, the hob automatically go on to standby in 1 minute. The fan will keep cooling down the induction hob for a further 1 minute.

AUTO SHUTDOWN PROTECTION

Auto shut down is a safety protection function for your induction hob. It shuts down automatically if ever you forget to turn off your cooking. The default working times for various power levels are shown in the below table:

Power Level	Keep Warm	1-5	6-10	11-14	15
Default working timer (hour)	2	8	4	2	1

When the pot is removed, the induction hob can stop heating immediately and the hob automatically switches off after 2 minutes.









COOKING GUIDELINES



Take care when frying as oil and fat heat up very quickly, particularly if you are using the 'Boost' function. At extremely high termperatures oil and fat will ignite spontaneously and this presents a serious fire risk.

COOKING TIPS

- When food comes to the boil, reduce the temperature setting.
- Using a lid will reduce cooking times and save energy by retaining the heat.
- Minimise the amount of liquid or fat to reduce cooking times.
- Start cooking on a high setting and reduce the setting when the food has heated through.

SIMMERING, COOKING RICE

- Simmering occurs below boiling point, at around 85°C, when bubbles are rising occasionally
 to the surface of the cooking liquid. It is the key to delicious soups and tender stews because
 the flavours develop without overcooking the food. You should also cook egg-based and flour
 thickened sauces below boiling point.
- Some tasks, including cooking rice by the absorption method, may require a setting higher than the lowest setting to ensure the food is cooked properly in the time recommended.

SEARING STEAK

- 1. Stand the meat at room temperature for about 20 minutes before cooking.
- 2. Heat up a heavy-based frying pan.
- 3. Brush both sides of the steak with oil. Drizzle a small amount of oil into the hot pan and then lower the meat onto the hot pan.
- 4. Turn the steak only once during cooking. The exact cooking time will depend on the thickness of the steak and how cooked you want it. Times may vary from about 2 8 minutes per side. Press the steak to gauge how cooked it is the firmer it feels the more 'well done' it will be.
- 5. Leave the steak to rest on a warm plate for a few minutes to allow it to relax and become tender before serving.









FOR STIR-FRYING

- 1. Choose an induction compatible flat-based wok or a large frying pan.
- 2. Have all the ingredients and equipment ready. Stir-frying should be quick. If cooking large quantities, cook the food in several smaller batches.
- 3. Preheat the pan briefly and add two tablespoons of oil.
- 4. Cook any meat first, put it aside and keep warm.
- 5. Stir-fry the vegetables. When they are hot but still crisp, turn the cooking zone to a lower setting, return the meat to the pan and add your sauce.
- 6. Stir the ingredients gently to make sure they are heated through.
- 7. Serve immediately.

HEATING SETTINGS

The settings below are guidelines only. The exact setting will depend on several factors, including your cookware and the amount you are cooking. Experiment with the cooktop to find the settings that best suit you.

HEAT SETTING	SUITABILITY
1 - 2	 delicate warming for small amounts of food melting chocolate, butter, and foods that burn quickly gentle simmering slow warming
3 - 5	reheatingrapid simmeringcooking rice
6-11	• pancakes
12-14	sautéing cooking pasta
15/P	 stir-frying searing bringing soup to the boil boiling water







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MAINTAINING YOUR COOKTOP

CARE AND CLEANING

NOTICE // Switch the cooktop off before cleaning or maintenance.

NOTICE // Do not use a steam cleaner to clean your cooktop.

NOTICE // Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.

WHAT?	HOW?	IMPORTANT!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	 Switch the power to the cooktop off. Apply a cooktop cleaner while the glass is still warm. (but not hot!) Rinse and wipe dry with a clean cloth or paper towel. Switch the power to the cooktop back on. 	 When the power to the cooktop is switched off, there will be no 'hot surface' indication but the cooking zone may still be hot! Take extreme care. Heavy-duty scourers, some nylon scourers and harsh/abrasive cleaning agents may scratch the glass. Always read the label to check if your cleaner or scourer is suitable. Never leave cleaning residue on the cooktop: the glass may become stained.
Boilovers, melts, and hot sugary spills on the glass	Remove these immediately with a fish slice, palette knife or razor blade scraper suitable for Induction glass cooktops, but beware of hot cooking zone surfaces: 1. Switch the power to the cooktop off at the wall. 2. Hold the blade or utensil at a 30° angle and scrape the soiling or spill to a cool area of the cooktop. 3. Clean the soiling or spill up with a dish cloth or paper towel. 4. Follow steps 2 to 4 for 'Everyday soiling on glass' above.	 Remove stains left by melts and sugary food or spillovers as soon as possible. If left to cool on the glass, they may be difficult to remove or even permanently damage the glass surface. Cut hazard: when the safety cover is retracted, the blade in a scraper is razorsharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	 Switch the power to the cooktop off. Soak up the spill Wipe the touch control area with a clean damp sponge or cloth. Wipe the area completely dry with a paper towel. Switch the power to the cooktop back on. 	The cooktop may beep and turn itself off, and the touch controls may not function while there is liquid on them. Make sure you wipe the touch control area dry before turning the cooktop back on.









ELECTRICAL CONNECTION

CONNECTING THE HOB TO THE MAINS POWER SUPPLY

This hob must be connected to the mains power supply only by a suitably qualified person. Before connecting the hob to the mains power supply, check that:

- 1. The domestic wiring system is suitable for the power drawn by the hob.
- 2. The voltage corresponds to the value given in the rating plate.
- 3. The power supply cable sections can withstand the load specified on the rating plate.
- 4. To connect the hob to the mains power supply, do not use adapters, reducers, or branching devices, as they can cause overheating and fire.

The power supply cable must not touch any hot parts and must be positioned so that its temperature will not exceed 75°C at any point.

CAUTION // Check with an electrician whether the domestic wiring system is suitable without alterations. Any alterations must only be made by a qualified electrician.

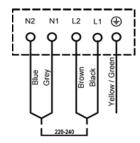
IMPORTANT // The power supply should be connected in compliance with the relevant standard, or a single-pole circuit breaker. The method of connection is shown below:

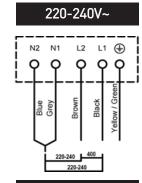
- If the cable is damaged or to be replaced, the operation must be carried out by an authorised service agent.
- If the appliance is being connected directly to the mains an omnipolar circuit-breaker must be installed with a minimum opening of 3mm between contacts.
- The installer must ensure that the correct electrical connection has been made and that it is compliant with safety regulations.
- The cable must not be bent or compressed.
- The cable must be checked regularly and replaced by authorised technicians only.

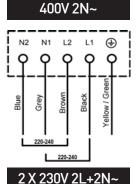
ELECTRICAL SHOCK HAZARD

Disconnect the appliance from the mains electricity supply before carrying out any work or maintenance on it.

- Connection to a good earth wiring system is essential and mandatory.
- Failure to follow this advice may result in electrical shock or death.











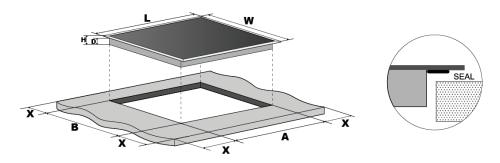


INSTALLATION

SELECTION OF INSTALLATION EQUIPMENT

Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

Be sure the thickness of the work surface is at least 30mm. Please select heat-resistant work surface material to avoid deformation caused by the heat radiation from the hotplate. As shown below:

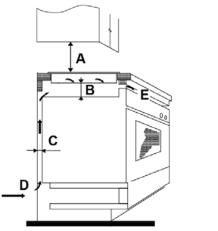


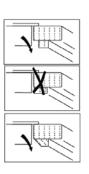
L	W	Н	D	Α	В	X
900	520	60	56	750	495	50 MIN

All dimensions in mm.

INSTALLATION REQUIREMENT

Ensure the Induction cooker hob is well ventilated and the air inlet & outlet are not blocked. Ensure the Induction cooker hob is in good working order, as shown below:





NOTICE // The safety distance between the hotplate and the cupboard above the hotplate should be at least 760mm.

Α	В	С	D	Е
760 min	50 min	20 min	Air inlet	Air outlet 5

All dimensions in mm.









BEFORE YOU INSTALL THE HOB, MAKE SURE THAT

- The work surface is square and level, and no structural members interfere with space requirements
- The work surface is made of a heat-resistant material
- If the hob is installed above an oven, the oven has a built-in cooling fan
- The installation will comply with all clearance requirements and applicable standards and regulations
- A suitable isolating switch providing full disconnection from the mains power supply is incorporated in the permanent wiring, mounted and positioned to comply with the local wiring rules and regulations.
- The isolating switch must be of an approved type and provide a 3 mm air gap contact separation in all poles (or in all active [phase] conductors if the local wiring rules allow for this variation of the requirements)
- The isolating switch will be easily accessible to the customer with the hob installed
- You consult local building authorities and by-laws if in doubt regarding installation
- You use heat-resistant and easy-to-clean finishes (such as ceramic tiles) for the wall surfaces surrounding the hob.

WHEN YOU HAVE INSTALLED THE HOB, MAKE SURE THAT

- The power supply cable is not accessible through cupboard doors or drawers
- There is adequate flow of fresh air from outside the cabinetry to the base of the hob
- If the hob is installed above a drawer or cupboard space, a thermal protection barrier is installed below the base of the hob
- The isolating switch is easily accessible by the customer

BEFORE LOCATING THE FIXING BRACKETS

The unit should be placed on a stable, smooth surface (use the packaging).

ADJUSTING THE BRACKET POSITION

Fix the hob to the work surface by screwing 4 brackets on the bottom of the hob after installation.

Adjust the bracket position to suit for different bench top thicknesses.

CAUTIONS

- 1. The induction hotplate must be installed by qualified personnel or technicians. We have professionals at your service. Please never conduct the operation by yourself.
- 2. The hob will not be installed directly above a dishwasher, fridge, freezer, washing machine or clothes dryer, as the humidity may damage the hob electronics

- 3. The induction hotplate shall be installed with adequate ventilation to ensure its reliability.
- 4. The wall and induced heating zone above the bench surface shall withstand heat.
- 5. To avoid any damage, adhesive and sealant must be resistant to heat.







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TROUBLESHOOTING

HINTS AND TIPS

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
The induction hob cannot be turned on.	No power.	Make sure the induction hob is connected to the power supply and that it is switched on. Check whether there is a power outage in your home or area. If you've checked everything and the problem persists, call a qualified technician.
The touch controls are unresponsive.	The controls are locked.	Unlock the controls. See section 'Using your induction cooktop' for instructions.
The touch controls are difficult to operate.	There may be a slight film of water over the controls or you may be using the tip of your finger when touching the controls.	Make sure the touch control area is dry and use the ball of your finger when touching the controls.
The glass is being scratched.	Rough-edged cookware.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'.
	Unsuitable, abrasive scourer or cleaning products being used.	See 'Care and cleaning'.
Some pans make crackling or clicking noises.	This may be caused by the construction of your cookware. (layers of different metals vibrating differently)	This is normal for cookware and does not indicate a fault.
The induction hob makes a low humming noise when used on a high heat setting.	This is caused by the technology of induction cooking.	This is normal, but the noise should quieten down or disappear completely when you decrease the heat setting.
Fan noise coming from the induction hob.	A cooling fan built into your induction hob has come on to prevent the electronics from overheating. It may continue to run even after you've turned the induction hob off.	This is normal and needs no action. Do not switch the power to the induction hob off at the wall while the fan is running.
Pans do not become hot and ☐ appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'.
	The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Centre the pan and make sure that its base matches the size of the cooking zone.
The induction hob or a cooking zone has turned itself off unexpectedly, a tone sounds and an error code is displayed (typically alternating with one or two digits in the cooking timer display).	Technical fault.	Please note down the error letters and numbers, switch the power to the induction hob off at the wall, and contact a qualified technician.







TROUBLESHOOTING

FAILURE, DISPLAY AND INSPECTION

If an abnormality comes up, the induction hob will enter the protective state automatically and display corresponding protective codes:

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
F1-F6	Temperature sensor failure	Please contact the supplier
F9-FA	Temperature sensor failure	Please contact the supplier
FC	The connection between the display board and the main board is fail	Please contact the supplier
E1/E2	Abnormal supply voltage	Please inspect whether power supply is normal Power on after the power supply is normal
E3/E4	Temperature sensor of the ceramic glass plate is high	Please restart after the induction hob cools down
E5	Temperature sensor of the IGBT is high	Please restart after the induction hob cools down

WARNING // Please do not disassemble the unit by yourself. All servicing must be performed by an authorised service agent.

PRODUCT **SPECIFICATIONS**

Cooking Hob	TIS90B
Cooking Zones	4 zones
Supply Voltage	220-240V~
Installed Electric Power	7400W
Product Size L×W×H(mm)	900 x 520 x 60mm
Building-in Dimensions A×B (mm)	750 x 495mm







NOTES









NOTES









WARRANTY TERMS & CONDITIONS

These Terms and Conditions apply only to Tisira products distributed in Australia and New Zealand by Arisit Pty Limited.

- This warranty applies for a period of 2 years parts and labour, Australia and New Zealand, commencing from date of purchase.
- Evidence of the date of purchase must be shown to the technician, when he calls, to obtain benefit
- This warranty applies only to the original purchaser/hire purchaser of this appliance and cannot be assigned or transferred. Failure to produce documentary proof of the date of original acquisition by the original purchaser will result in a charge being levied for work done, labour and parts supplied.
- 4. This warranty does not apply to:
 - Serviceable items such as filters, fuses, light bulbs, door seals, drive belts, external hoses, etc
 - Damage to body work, paint work, glass, trivets and plastic items (such as, but not limited to windows, covers, baskets, trays, worktops, door handles, control and kick panels.)
 - Corrosion & rust damage.
 - Damages/blockages caused by laundry or foreign objects.

A fee for service will be charged following warranty claims where no fault is found with the appliance.

- This warranty will not apply where:
 - The fault is caused by accident, misuse, oversuds, an infestation of vermin, fire, flood or the use of products not approved by Arisit Pty. Limited.
 - There has been a failure to comply with the manufacturer's operating and installation instructions.
 - Service, modification or repair has been carried out by anybody other than an approved Tisira Service Technician.
 - The appliance has been used/installed anywhere other than a private dwelling, or where it has been used other than for domestic use.
 - The appliance is subject to a rental agreement.
- Any defective part that has been replaced becomes the property of Arisit Pty Limited.
- This warranty applies only to Tisira appliances purchased and installed in Australia and New **Zealand**
- Loss of use of the appliance or consequential loss of any nature is not covered.
- A charge may be levied at the discretion of Arisit Ptv Limited if the call is deemed unnecessary or if the cause of failure is traced to external sources such as, but not limited to: blown fuses, power failure, faulty installation, etc.
- Where the appliance, the subject of a warranty claim or repair, is used or installed more than TWENTY (20) kilometres from the nearest

Arisit Service Division or Authorised Service Agent, the cost of delivery to the nearest Service Division or travel costs for a technician or Authorised Service Agent shall be for the account of the Purchaser. Where a built-in appliance is located or installed outside the Arisit Authorised Service Agent's normal service area, additional travel and labour costs shall be the account of the Purchaser

- 11. Arisit Pty Limited shall not under any circumstances be responsible in terms of this warranty for the replacement or repair of any part of the equipment which may have been damaged in transit, during and after installation or imperfections after installation.
- 12. Losses caused by act of God, failure to obtain spare parts, strikes or lockouts are not covered.
- 13. Service is offered during normal working hours only, also appliances to a have clear access in
- This warranty does not effect your statutory rights
- 15. Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a

We reserve the right to amend any of the above without prior notice.

Rea	istr	atio	n F	orm
9		G (10)	• •	•

To register for your warranty please complete and return this form to Arisit Pty Limited within 30 days of purchase.

Where did you first hear about Tisira? Advertising Tradesman's Recommendation In Store Display Recommendation by Friend/Recommendation by Friend/Recommendation	elative Cooking Laundry
Please print in block letters Date of Purchase / / Name of Retailer	☐ Mr ☐ Mrs ☐ Ms Initials Surname
Address	Address
Model Number	State





CONTACT DETAILS

AUSTRALIA

ARISIT PTY LIMITED

40-44 Mark Anthony Drive, Dandenong South, VIC 3175, Australia

P // 1300 762 219 F // 03 9768 0838 consumer.care@arisit.com

NEW ZEALAND ARISIT PTY LIMITED

PO Box 68-140 Newton, Auckland 1145, New Zealand P // 09 306 1020 F // 09 302 0077

TISIRA IS COMMITTED TO ONGOING RESEARCH AND DEVELOPMENT.
EVERY EFFORT HAS BEEN MADE TO ENSURE ALL INFORMATION IN
THIS USER MANUAL IS CORRECT AT TIME OF GOING TO PRINT.
DIMENSIONS SHOULD BE USED AS A REFERENCE ONLY AND ACTUAL

sales@aristonappliances.co.nz

MANUFACTURER RESERVES THE RIGHT TO CHANGE SPECIFICATIONS





