

USER MANUAL

600 // INDUCTION HOB - TOUCH

TIT60

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.

CONTENTS

HELLO	2
CONTENTS	3
WARNING & SAFETY INFORMATION	4
PRODUCT OVERVIEW	6
ELECTRICAL CONNECTION	7-8
INSTALLATION	9-10
OPERATING INSTRUCTIONS	11-18
MAINTAINING YOUR COOKTOP	19
TROUBLESHOOTING	20-21
PRODUCT SPECIFICATIONS	22
WARRANTY TERMS & CONDITIONS	23
CONTACT DETAILS	24

WARNING & SAFETY INFORMATION

INSTALLATION

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.
- Alterations to the domestic wiring system must only be made by a qualified electrician.
- Failure to follow this advice may result in electrical shock or death.

CUT HAZARD

- Take care - panel edges are sharp.
- Failure to use caution could result in injury or cuts.

IMPORTANT SAFETY INSTRUCTIONS

- Read these instructions carefully before installing or using this appliance.
- 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.

OPERATION AND MAINTENANCE

ELECTRICAL SHOCK HAZARD

- 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.
- Switch the cooktop off at the wall before cleaning or maintenance.
- Failure to follow this advice may result in electrical shock or death.

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

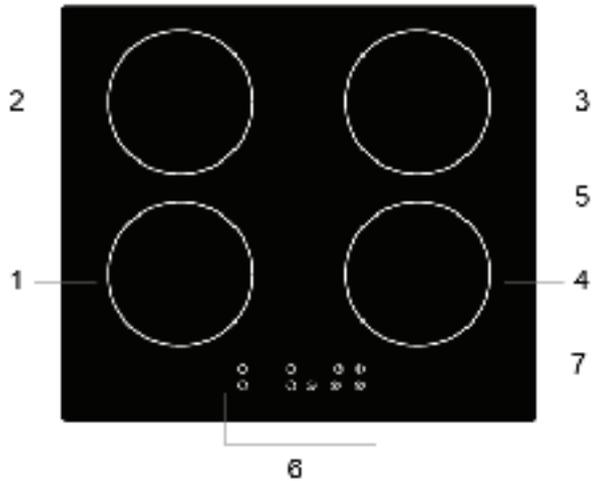
- The razor-sharp blade of a cooktop scraper is exposed when the safety cover is retracted.
- Use with extreme care and always store safely and out of reach of children.
- Failure to use caution could result in injury or cuts.

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 leave any objects or utensils on the appliance.
- 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.
- Children or persons with a disability which limits their ability to use the appliance should have a responsible and competent person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.
- 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 pans with jagged edges or drag pans across the ceramic glass surface as this can scratch the glass.
- Do not use scourers or any other harsh abrasive cleaning agents to clean your cooktop, as these can scratch the ceramic glass.
- If the power supply cable is damaged, it must only be replaced by a qualified technician.
- 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 .

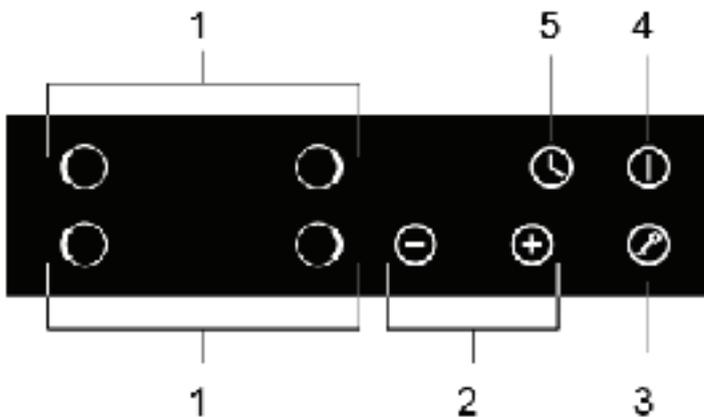
PRODUCT OVERVIEW

Top View



1. Max. 1500 W zone
2. Max. 2000 W zone
3. Max. 1500 W zone
4. Max. 2000 W zone
5. Glass plate
6. Control panel
7. ON/OFF control

Control Panel



1. Heating zone selection controls
2. Power / Timer regulating key
3. Keylock control
4. ON/OFF control
5. Timer control

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:



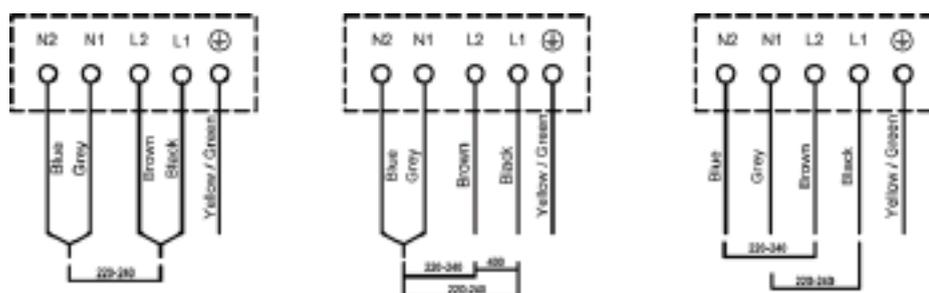
1. The domestic wiring system is suitable for the power drawn by the hob.
2. The voltage corresponds to the value given in the rating plate
3. The power supply cable sections can withstand the load specified on the rating plate.
4. To connect the hob to the mains power supply, do not use adapters, reducers, 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 CONNECTION

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

IMPORTANT SAFETY INSTRUCTIONS

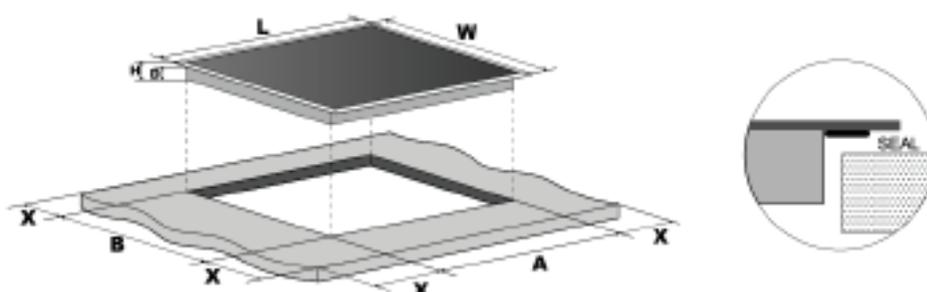
- Read these instructions carefully before installing or using this appliance.
- No combustible material or products should be placed on this appliance at any time.
- Please make this information available to the person responsible for installing the appliance as it could reduce your installation costs.
- 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.

INSTALLATION

SELECTION OF INSTALLATION EQUIPMENT

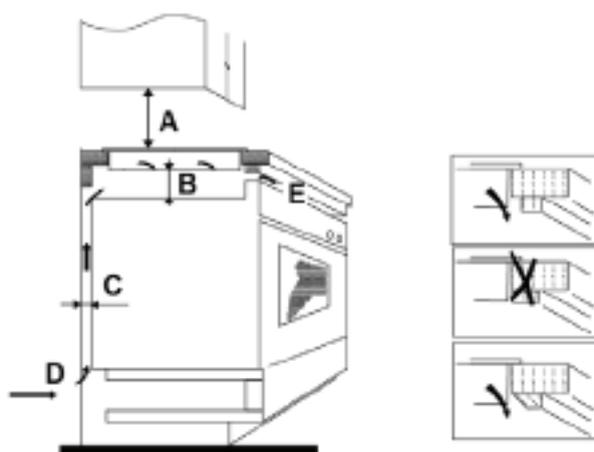
Cut out the work surface according to the sizes shown in the drawing. For the purpose of installation and use, a minimum of 50mm space shall be preserved around the hole.

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(mm)	W(mm)	H(mm)	D(mm)	A(mm)	B(mm)	X(mm)
590	520	60	56	560	490	50 min

Ensure the Induction cooker hob is well ventilated and the air inlet and 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.

A(mm)	B(mm)	C(mm)	D	E
760	50 min	20 min	Air intake	Air exit 5mm

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

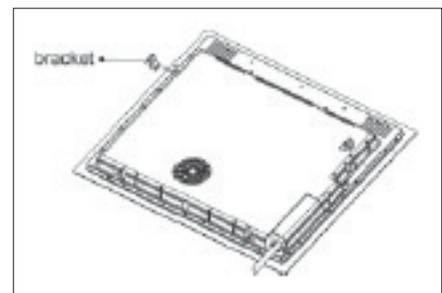
BEFORE LOCATING THE FIXING BRACKETS

The unit should be placed on a stable, smooth surface (use the packaging). Do not apply force onto the controls protruding from the hob.

ADJUSTING THE BRACKET POSITION

Fix the hob to the work surface by screwing 2 brackets on the bottom of hob (see picture) after installation.

Adjust the bracket position to suit for different table top thickness.



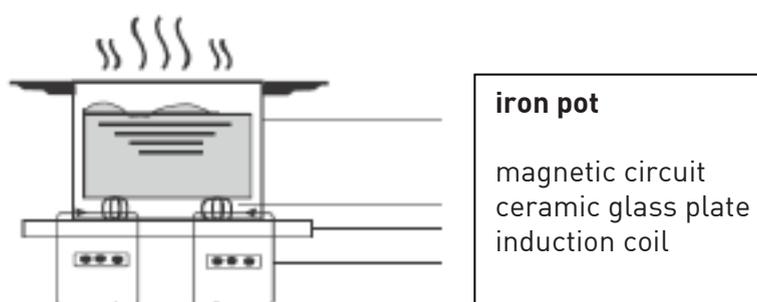
CAUTIONS

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 table surface shall withstand heat.
5. To avoid any damage, the sandwich layer and adhesive must be resistant to heat.

OPERATING INSTRUCTIONS

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 through heating the glass surface. The glass becomes hot only because the pan eventually warms it up.

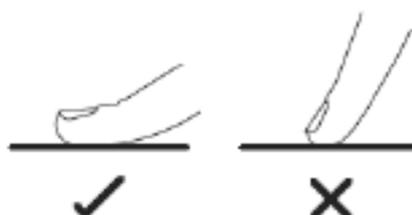


BEFORE USING YOUR NEW INDUCTION HOB

- 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

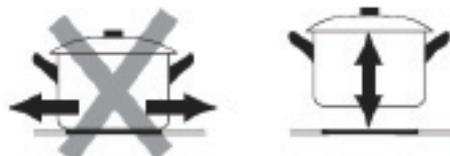
- **CAUTION** // Only use cookware with a base suitable for induction cooking. Look for the induction symbol on the packaging or on the bottom of the pan.
- You can check whether your cookware is suitable by carrying out a magnet test. Move a magnet towards the base of the pan. If it is attracted, the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



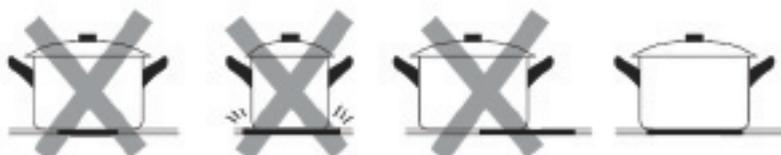
Do not use cookware with jagged edges or a curved base.



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



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.

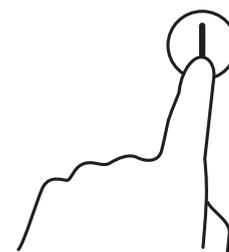


USING YOUR INDUCTION HOB

TO START COOKING

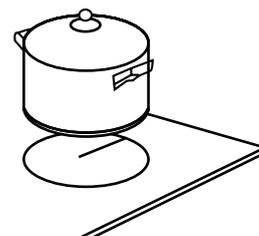
1. Touch the ON/OFF control.

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



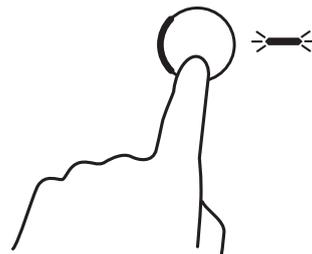
2. Place a suitable pan on the cooking zone that you wish to use.

- Make sure the bottom of the pan and the surface of the cooking zone are clean and dry.



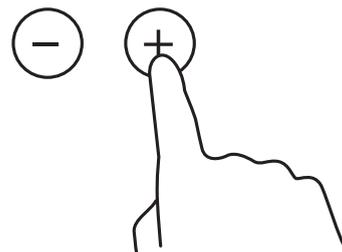
USING YOUR INDUCTION HOB

3. Touch the heating zone selection control, and a indicator next to the key will flash



4. Select a heat setting by touching the **−** or **+** control.

- 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 $\Rightarrow \underline{\quad} \Leftarrow$ ALTERNATELY WITH THE HEAT SETTING

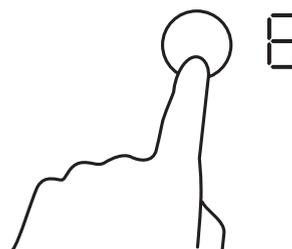
This means that:

- 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.

WHEN YOU HAVE FINISHED COOKING

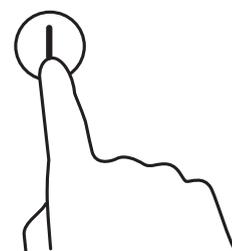
1. Touch the heating zone selection control that you wish to switch off



2. Turn the cooking zone off by scrolling down to "0" or touching "−" and "+" control together. Make sure the display shows "0"

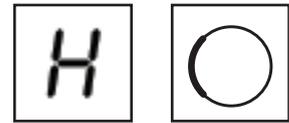


3. Turn the whole cooktop off by touching the ON/OFF control.



4. Beware of hot surfaces

H will show which cooking zone is hot to touch. It will disappear when the surface has cooled down to a safe temperature. It can also be used as an energy saving function if you want to heat further pans, use the hotplate that is still hot.



LOCKING THE CONTROLS

- You can lock the controls to prevent unintended use (for example children accidentally turning the cooking zones on).
- When the controls are locked, all the controls except the ON/OFF control are disabled.

To lock the controls

Touch the keylock control. 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 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, you can always turn the induction hob off with the ON/OFF control in an emergency, but you shall unlock the hob before the next operation.

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 will go into to standby mode 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 zone. The default working times for various power levels are shown in the below table:

Power level	1	2	3	4	5	6	7	8	9
Default working timer (hour)	8	8	8	4	4	4	2	2	2

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

CAUTION // People with a cardiac pace maker should consult with their doctor before using this unit.

USING THE TIMER

You can use the timer in two different ways:

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

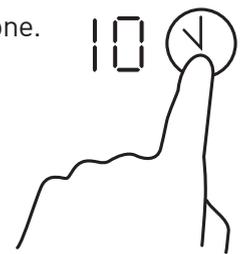
USING THE TIMER AS A MINUTE MINDER

If you are not selecting any cooking zone

1. Make sure the cooktop is turned on.

NOTICE // You can use the minute minder even if you're not selecting any cooking zone.

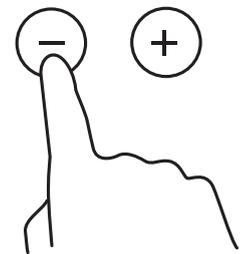
2. Touch timer control. The minder indicator will start flashing and "10" will show in the timer display.



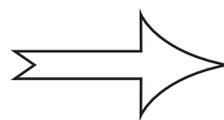
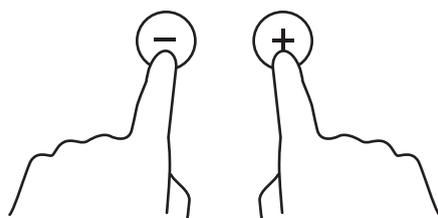
3. Select a time setting by touching the  or  control of the timer.

Hint: Touch the  or  control of the timer once to decrease or increase by 1 minute.

Hold the  or  control of the timer to decrease or increase by 10 minutes. If the setting time exceeds 99 minutes, the timer will automatically return to 00 minute.



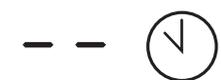
4. Touching the  and  together, the timer is cancelled, and the "00" will show in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator will flash for 5 seconds.

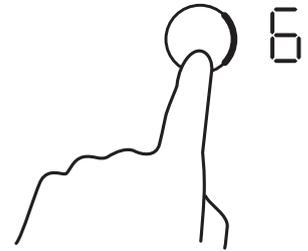


6. Buzzer will sound for 30 seconds and the timer indicator shows "--" when the setting time finished.

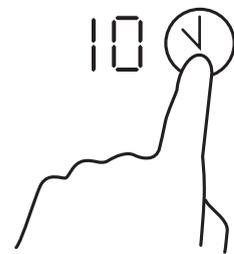


SETTING THE TIMER TO TURN ONE COOKING ZONE OFF

1. Touch the heating zone selection control that you want to set the timer for. (e.g. zone 3#)



2. Touch timer control, The minder indicator will start flashing and "10" will show in the timer display.

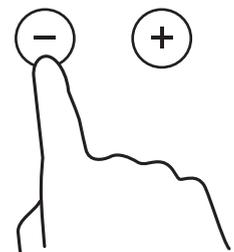


3. Set the time by touching the \ominus or \oplus control of the timer

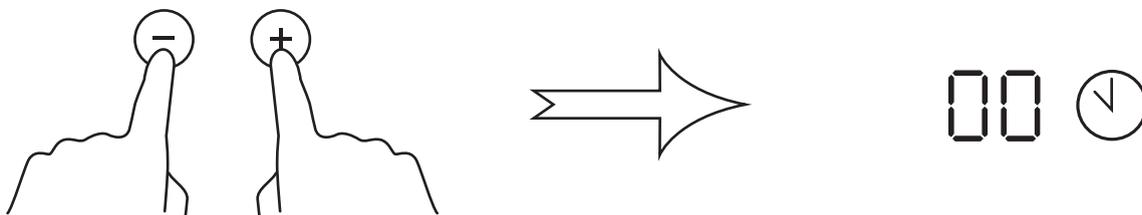
Hint: Touch the \ominus or \oplus control of the timer once will decrease or increase by 1 minute.

Touch and hold the \ominus or \oplus or control of the timer will decrease or increase by 10 minutes.

If the setting time exceeds 99 minutes, the timer will automatically return to 00 minute.



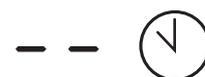
4. Touching the \ominus and \oplus together, the timer is cancelled, and the "00" will show in the minute display.



5. When the time is set, it will begin to count down immediately. The display will show the remaining time and the timer indicator flash for 5 seconds.

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

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



Other cooking zone/s will keep operating if they are turned on previously.

COOKING GUIDELINES



Take care when frying as oil and fat heat up very quickly, particularly if you're using PowerBoost (on selected models). At extremely high temperatures 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 just 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 flourthickened 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

To cook juicy flavoursome steaks:

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	<ul style="list-style-type: none">• delicate warming for small amounts of food• melting chocolate, butter, and foods that burn quickly• gentle simmering• slow warming
3 - 4	<ul style="list-style-type: none">• reheating• rapid simmering• cooking rice
5 - 6	<ul style="list-style-type: none">• pancakes
7 - 8	<ul style="list-style-type: none">• sautéing• cooking pasta
9	<ul style="list-style-type: none">• stir-frying• searing• bringing soup to the boil• boiling water

MAINTAINING YOUR COOKTOP

CARE AND CLEANING

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.

WHAT?	HOW?	IMPORTANT!
Everyday soiling on glass (fingerprints, marks, stains left by food or non-sugary spillovers on the glass)	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Apply a cooktop cleaner while the glass is still warm (but not hot!) 3. Rinse and wipe dry with a clean cloth or paper towel. 4. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • 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	<p>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:</p> <ol style="list-style-type: none"> 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. 	<ul style="list-style-type: none"> • 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 razor-sharp. Use with extreme care and always store safely and out of reach of children.
Spillovers on the touch controls	<ol style="list-style-type: none"> 1. Switch the power to the cooktop off. 2. Soak up the spill 3. Wipe the touch control area with a clean damp sponge or cloth. 4. Wipe the area completely dry with a paper towel. 5. Switch the power to the cooktop back on. 	<ul style="list-style-type: none"> • 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.

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. Unsuitable, abrasive scourer or cleaning products being used.	Use cookware with flat and smooth bases. See 'Choosing the right cookware'. 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 E appears in the display.	The induction hob cannot detect the pan because it is not suitable for induction cooking. The induction hob cannot detect the pan because it is too small for the cooking zone or not properly centred on it.	Use cookware suitable for induction cooking. See section 'Choosing the right cookware'. 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
F3-F8	Temperature sensor failure	Please contact the supplier.
F9-FE	Temperature sensor of the IGBT failure.	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	Abnormal temperature	Please inspect the pot.
E5/E6	Bad induction hob heat radiation	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	TIT60
Cooking Zones	4 zones
Supply Voltage	220-240V~
Installed Electric Power	6400W - 7200W
Product Size L×W×H(mm)	590 X 520 X 60 mm
Building-in Dimensions A×B (mm)	560 X 490mm

WARRANTY TERMS & CONDITIONS

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

1. This warranty applies for a period of 2 years parts and labour, Australia and New Zealand, commencing from date of purchase.
2. Evidence of the date of purchase must be shown to the technician, when he calls, to obtain benefit under this warranty.
3. 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:
 - a) Serviceable items such as filters, fuses, light bulbs, door seals, drive belts, external hoses, etc.
 - b) 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.)
 - c) Corrosion & rust damage.
 - d) 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.
5. This warranty will not apply where:
 - a) 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.
 - b) There has been a failure to comply, with the manufacturer's operating and installation instructions.
 - c) Service, modification or repair has been carried out by anybody other than an approved Tisira Service Technician.
 - d) The appliance has been used/installed anywhere other than a private dwelling, or where it has been used other than for domestic use.
 - e) The appliance is subject to a rental agreement.
6. Any defective part that has been replaced becomes the property of Arisit Pty Limited.
7. This warranty applies only to Tisira appliances purchased and installed in Australia and New Zealand.
8. Loss of use of the appliance or consequential loss of any nature is not covered.
9. A charge may be levied at the discretion of Arisit Pty 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.
10. 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 have clear access in a serviceable area.
14. 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 major failure.

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

Registration Form

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?

- | | |
|---|--|
| <input type="checkbox"/> Advertising | <input type="checkbox"/> Tradesman's Recommendation |
| <input type="checkbox"/> In Store Display | <input type="checkbox"/> Recommendation by Friend/Relative |
| <input type="checkbox"/> Other (please specify) | |

Would you like any further information on other Tisira appliances? Please specify

- | | |
|--------------------------------------|----------------------------------|
| <input type="checkbox"/> Cooking | <input type="checkbox"/> Laundry |
| <input type="checkbox"/> Dishwashers | <input type="checkbox"/> All |

Please print in block letters

Date of Purchase / /

Mr Mrs Ms

Name of Retailer

.....
Initials Surname

Address

Address

Model Number

State..... Postcode.....

Serial Number

Telephone.....

Cut this section and mail to the country of purchase (see overleaf)

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

sales@aristonappliances.co.nz



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 DIMENSIONS SHOULD BE TAKEN FROM THE PHYSICAL PRODUCT ONLY.

MANUFACTURER RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE.

www.tisira.com.au

VERSION 1.0