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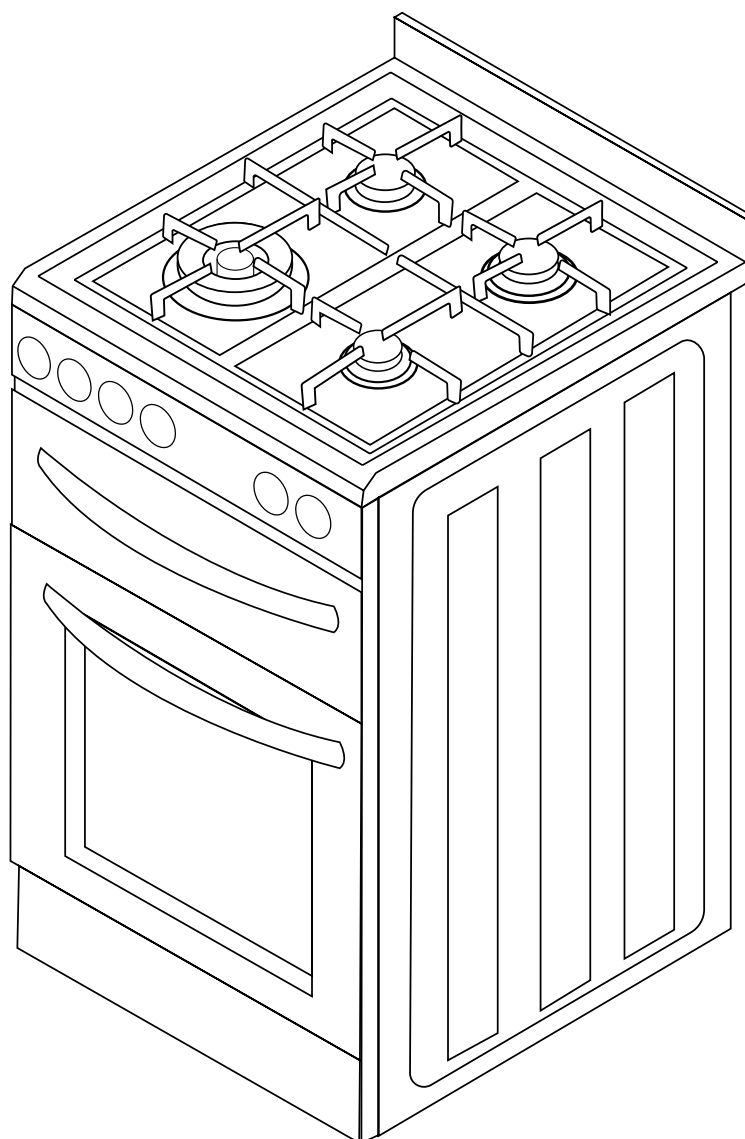
# TECHNIKA

PROFESSIONAL SERIES

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USER GUIDE  
**54CM FREESTANDING GAS COOKER**

TFS54FC-DGW





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We recommend that you read the instructions in this manual carefully before use for the best performance and to extend the life of your appliance, as it will provide you with all the instructions you require to ensure its safe installation, use and maintenance. Always keep this manual close to hand since you may need to refer to it in the future. Thank you.

### **Condition of use:**

This appliance is intended to be used for domestic use, not commercial 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.
- Warning – ensure that no downward pressure is applied to the oven door when open. In particular, **DO NOT ALLOW** a child to climb on to open oven door
- Warning - accessible parts can become hot during use, especially the oven door. To avoid burns, young children **MUST BE KEPT AWAY**.
- Young children should be supervised to ensure they do not play with this appliance.
- During use this appliance becomes hot. Care should be taken to avoid touching hot external and internal surfaces when in use. Use oven gloves.
- The cooktop area including the entire hob will become very hot when in use. Care **MUST BE TAKEN** when using this part of the appliance.
- Install cooker, shelving and fittings in accordance with this manual.
- Ensure all specified vents, openings and air spaces are not blocked.
- The appliance is not intended to be operated by means of external timer or separated remote-control system.
- **CAUTION:** The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- To ensure your safety, all electric appliances should only be installed or serviced by qualified persons. If the supply cord is damaged, it must be replaced a service agent or similarly qualified person in order to avoid a hazard.
- Important Notice - This Upright Cooker must be fitted securely using the supplied tools.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not store flammable materials in the appliance or near this appliance.
- Do not operate any gas appliance if the smell of gas persists.
- Do not modify this appliance.
- Appliance must be installed according to current laws and regulations by qualified tradesmen/ Installers.
- Gas models are **NOT APPROVED** for installation in marine craft, caravans or mobile homes.  
The Manufacturers and Importers / Distributors and Retailers shall not be liable to any legal liability, personal injury and property damage due to incorrect operation or incorrect Installation.

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### Other important Safety information



This appliance must not be used as a space heater.



Do not obstruct the ventilation slots on front or back of appliance.



Do not remove any labels or use abrasive/ corrosive cleaners on.



According to the electrical safety regulations the appliance equipment must be properly earthed.



Do not use corrosive cleaners e.g. oven cleaners that contain caustic soda.

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# WARNINGS FOR USE OF OVEN AND APPLIANCE HOB

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## Grill warnings

- DO NOT leave grill on unattended.
- DO NOT cover the grill tray wire rack with foil.
- Trying to grill food more than 25mm thick under grill can be a fire hazard. Trim excess fat from fatty meats, such as pork and lamb.
- Fat left on a grill tray is a fire hazard! Keep grill clean and turn off grill immediately after use and leave drawer open for a few minutes to cool grill area.

## Oven warnings

- DO NOT push down or apply any weight on open oven door.
- DO NOT place dishes on open door of oven
- DO NOT line oven with foil or place anything on the bottom of the oven while baking to avoid permanent damage, as trapped heat will crack or craze the enamel floor of the oven cavity liner.
- Use of olive oil and other poly-unsaturated oils (vegetable oils) when roasting uncovered food causes deposits inside the oven which are very difficult to remove.
- If you have an upright cooker with a gas oven that does not light within about in 5 - 8 seconds, allow 1 minute for gas to disperse clear before trying again.

## Gas burner warnings

- DO NOT allow pots to boil dry, as damage to hotplate may result.
- DO NOT operate hotplates or burners without a pot, fry pan etc.
- DO NOT allow cookware to overhang hob onto adjacent bench tops, this will cause scorching to the bench top surface.
- Gas models: Ensure burner caps and crowns are in their correct position to avoid damage to these parts
- Danger of fire: Do not store items on the cooking surface.
- WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.

## Disposal of packaging

- Please recycle the cardboard, and also any polystyrene packaging where possible.

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# INSTALLATION CLEANING AND SERVICING

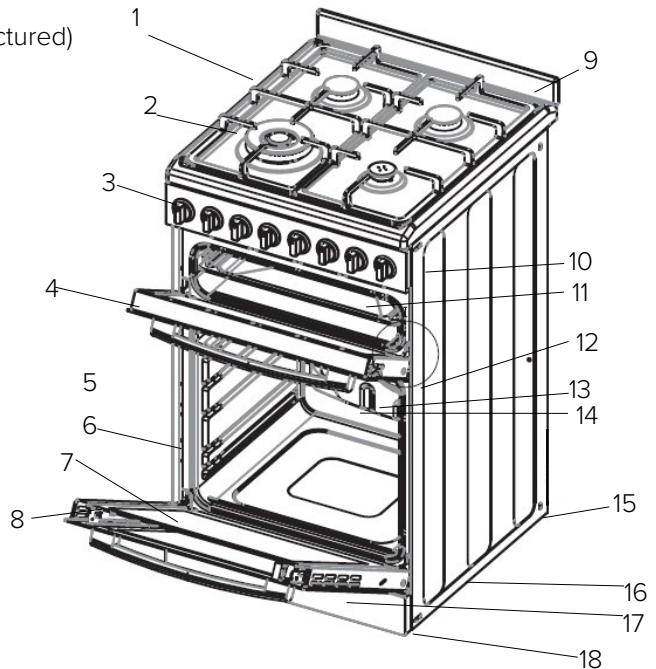
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- An authorised person must install this appliance. (Certificate of Compliance to be retained).
- Before using the appliance, ensure that all packing materials are removed from the appliance.
- In order to avoid any potential hazard, the Installation Instructions must be followed.
- In order to avoid accidental tipping of the appliance (for example, by a child climbing onto the open oven door), the anti tilt bracket and stability bolt must be installed propoerly and securely to the floor.
- The cooker must not be placed on a base or plinth.
- The appliance must not be installed behind a decorative door in order to avoid overheating.
- Where the appliance is installed next to cabinets, the cabinet material must be capable of withstanding 85°.
- Only authorised personnel should carry out servicing (Certificate of Compliance to be retained).
- **WARNING** - Always ensure the appliance is switched off before cleaning or any maintenance is carried out such as changing of light globes.
- **DO NOT** use abravise type cleaner or caustic sodabased cleaners. Using warm soapy water after the appliance has cooled somewhat, followed by a dry cloth is suitable.
- **DO NOT** use sharp metal scrapers to clean oven door as they can scratch the surface , which may result in shattering of the glass.
- **DO NOT** use steam cleaners as a method to clean this appliance.
- Always clean the appliance immediately after any food spillage.
- To be serviced only by an authorized person.
- Appliances requiring connection to 220-240V and must be earthed.
- Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
- Gas models are **NOT APPROVED** for installation in marine craft, caravans or mobile homes.

# PRODUCT DESCRIPTIONS

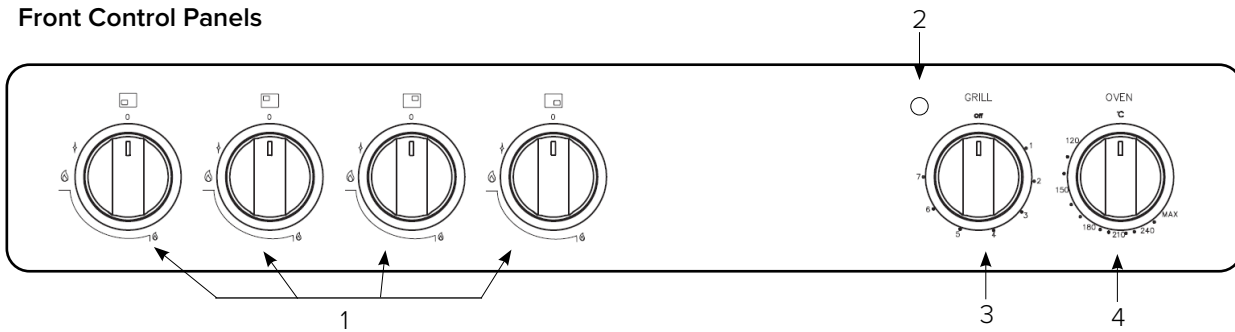
## Description of Electric Cooker

1. Cast iron pan support (trivet) includes WOK trivet (not pictured)
2. Burner with removable cap, distributor x 4
3. Control panel
4. Grill door
5. Shelf
6. Oven tray
7. Oven door glass
8. Oven door
9. Splashback (1 supplied)
10. Grill element (inside compartment)
11. Grill tray wire rack insert (reversible to adjust height)
12. Fan
13. Oven burner cover plate
14. Oven burner
15. Rear adjustable anti slip feet (2)
16. Anti tilt floor bracket
17. Kick panel (stability bolt located behind kick panel)
18. Front adjustable anti slip feet (2)



## Controls

### Front Control Panels



1. Hotplate Burner Control Knob
  - Sets the hotplate cooking temperature.
2. Grill Indicator Light
  - Comes on when grilling.
3. Grill Temperature Control Knob
  - Adjusts grilling temperature.
4. The oven control knob
  - Sets Oven temperature.

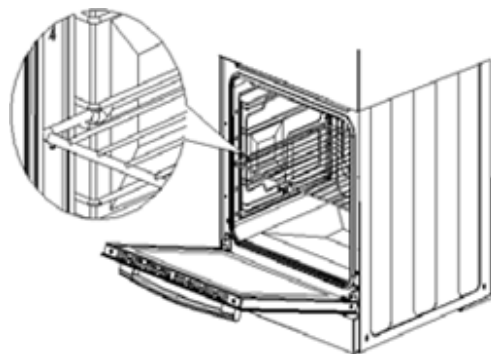
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# FIRST TIME USE OF THE APPLIANCE

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## Preparing your appliance for the first time

- Please wipe out the oven interior prior to operation with warm soapy water and polish dry with a soft clean cloth.
- New appliances can have an odour during first operation from components manufactured with the aid of oils. It is recommended to 'run in' your oven before you cook for the first time. Run the empty oven at 180°C for approximately 1 to 2 hours. Ensure that the room is well ventilated.
- Please install oven furniture as outlined in the "Fitting Oven Accessories and Cleaning" section.
- If your appliance is fitted with solid hotplates, turn heat setting to high for 3 minutes to fully harden the coating. When cooled, apply a thin coating of cooking oil to seal the surface.
- The grill element may have oils left on the grill during manufacture. Before you cook on the grill for the first time, turn on for 15 minutes with 10mm of water in the bottom of the grill dish.



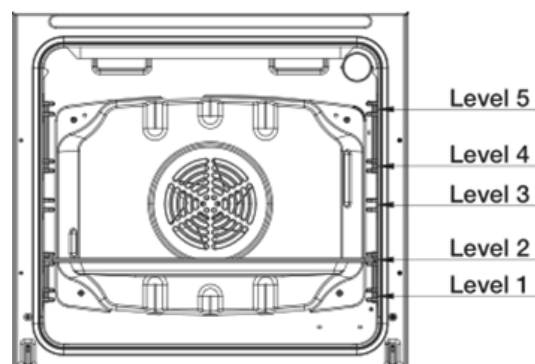
## Fitting oven shelves

- Ensure shelf orientation is correct (refer picture).
- The shelf has a safety bar fitted to reduce the risk of dishes sliding off the shelf, this is the rear of the shelf.
- Slide into oven at an angle until raised back of shelf is past the stop on side runners.
- Lower front of shelf and push in until stop is reached.

**NOTE:** The top ledge is not a shelf position

## Oven shelf positions

- The main oven has 5 shelf positions to choose from. Position 1 is the position at the bottom of the oven and position 5 is located at the highest point of the oven.
- The 5 position side rack system can house both the standard oven shelves and baking tray.





## Oven safety warnings

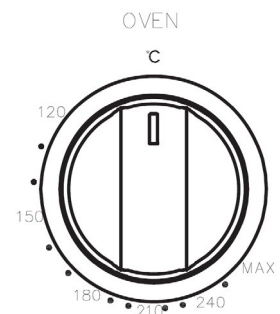
- Always follow the instructions for putting the shelves and side racks into the oven, to avoid accidents.
- DO NOT line the oven with foil, it will damage the enamel coating.
- DO NOT place cookware or anything else on the bottom of oven as trapped heat will damage the oven enamel coating.
- DO NOT touch the hot surfaces or heating elements inside the oven.
- DO NOT use the oven door as a shelf.
- DO NOT push down or sit on the open oven door.
- DO NOT place shelves on top of upper most shelf runner as there are no stops for shelf withdrawal.

## Operation

- Set: 1) Temperature 2) Gas Oven Function

### 1) Oven Temperature Knob

- This knob lights the gas burner inside the oven. The cooking temperature is set by turning the knob anti-clockwise to the value required, between Min. and Max.



## Gas oven function

### Using the gas oven

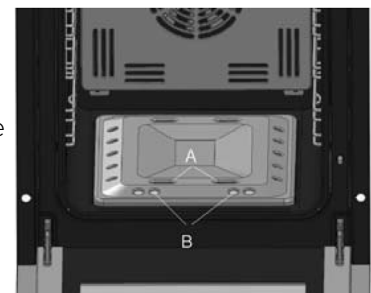
#### } Electronic spark ignition

Completely open the oven door and press the thermostat knob while turning it anti-clockwise to the maximum temperature setting; this automatically activates the electric spark ignition device. Once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up.

If the burner has not lit after 15 seconds, stop trying, leave the oven door open and wait 1 minute before trying again.

#### } Lighting the burner by hand

Completely open the oven door and turn the thermostat knob Anti-clockwise. Place a lit match close to the end of the flame pipe A in the centre of the bottom of the oven and press the thermostat knob. Once the burner has ignited, keep the knob pressed down for a few seconds to allow the thermocouple to heat up and check that the burner has lit properly through the inspection hole B. The cooking temperature is set by turning the knob clockwise to the value required, between 50° and 231°. If the burner accidentally goes out, turn the knob to the off (●) position and wait at least one minute before trying to relight it.



# OVEN SHELF LOCATION

## Oven cooking guide

The following is intended as a guide only. It is often required to set oven 10-20 degrees above or below this guide to get the result you want. Also adjustments are needed for the cooking time to suit personal desired results. Also you should follow the recipe guide when setting temperature and times. For best results when baking, preheat your oven for 15-20 minutes.

Food	Fan assisted oven		Time in minutes
	Temperature	Oven shelf position	
Plain or full scones	210	Any	10-15
Rolled biscuits	150 (170)	Any	10-15
Spooned biscuits	190	Any	12-15
Shortbread biscuits	150	Any	30-35
Hard individuals meringues	100	Any	90
Soft individual meringues	165	Any	15-20
Pavlova	100	Any	75
Patty cakes	180	Any	15-20
Sponge	170	Any	20-30
Plain butter cake	170	Any	25-40
Rich fruit cake	130	Any	180
Shortcrust cornish pastry	160 (190)	Any	40-45 (10/35)
Shortcrust custard tart	170-200	Any	20-30 (10/25)
Cream puffs	200	Any	25-30
Yeast bread	200	Any	25-30
Pizza	220	Any	15-25

Meat/ Poultry/Fish		Recommended Temperature	Minutes per kilogram
Beef	Rare	200	35-40
	Medium	200	45-50
	Well done	200	55-60
Lamb	Medium	200	40
	Well done		60
Veal		180	60
Pork		200	60
Chicken		180-200	45-60
Duck		180-200	60-70
Turkey		180	40-45 (less than 10kg)
			35-40 (more than 10kg)
Fish		180	20

## Understanding cooking problems

Problem	Causes	What to do
Uneven cooking	Incorrect shelf position	Select shelf that puts food in centre of oven
	Oven tray too large	Remove oven tray. Use smaller trays or dishes
	Trays not in centre	Put trays in centre
	Oven fan causing uneven browning or small cakes to lean over	Rotate food during cooking, or use Conventional Mode (i.e. no fan)
Baking products too brown on top	Oven not preheated	Preheat the oven
	Baking tins too large (diameter) for recipe	Use correct size tins
	Fan-forced mode with oven temperature too high	Check recipe. Reduce oven temperature by 10-29 or more
	Cooking time too long	Next time, shorten cooking
	Baking tins not evenly spaced	Stagger baking tins at least 3cm between tins and the oven walls
	Items to be cooked are not evenly sized or spaced in trays	Make into same size and shape and spread evenly over trays
Baking products too brown on bottom	Baking tins too large	Use correct size tins
	Baking tins are dark metal or glass	Change to shiny, light tins or lower the temperature by 10-20 degrees
	Food too low in oven	Cook one shelf higher
	Oven door opened too frequently during baking	Don't open the oven door until at least half the cooking time has passed
Cakes have a cracked thick crust	Baking temperature too high	Lower the temperature
	Oven tray blocking heat (below thermostat)	Use higher shelf position for oven tray
	Baking temperature too high	Lower the temperature
	Food too low in oven	Cook one shelf higher
	Cake batter over mixed	Mix just long enough to combine the ingredients
	Baking tin too deep or wrong size	Check size of tin and use recommended size
Baked products are pale, flat and under cooked	Baking tins dark	Change to shiny light tins
	Baking temperature too low	Raise the temperature
	Food too low in oven	Cook one shelf higher
	Baking time too short	Increase cooking time
	Incorrect baking tin size	Use correct size tin
Cakes fallen in centre	Baking temperature too low	Raise the temperature
	Baking time too short	Increase cooking time
	Proportions of ingredients incorrect for recipe	Check recipe
	Opening door too early during baking	Do not open door until the last quarter of cooking time
Roast meat and potatoes not browning in fan oven	Poor hot air circulation	Elevate food onto a rack to allow air circulations
	Oven temperature is too low	Increase temperature to 200-220
	Not long enough in oven	Continue cooking for another 15+ minutes

**NOTE:** Condensation on oven door is normal, especially when kitchen is cold. Also spacing and size of food on trays and the number of baking dishes in the oven can affect air circulation.

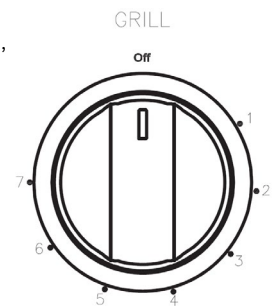
# USING THE GRILL

## Grill safety warnings

- Always turn off the grill immediately after you have finished cooking and pull drawer out or remove grill tray otherwise fat left in the tray in the hot grill compartment will continue to smoke or could catch fire.
- Wash grill tray & grill insert after every use.
- Grill insert rack can be inverted.....to provide 2 different settings for the distance from top of food to the grill element.
- DO NOT line the grill rack with foil.
- DO NOT leave the grill unattended and check progress of cooking every 1 – 2 minutes (especially bread).
- DO NOT try to grill place food more than 25mm thick. Food may catch fire. Trim excess fat from fatty type meats to reduce any risk of fire.
- Do not store flammable materials near the grill.

## Grill information

- The grill function is suitable for tender cuts of meat, steak, chops, sausages, fish, bread, cheese toasties and other quick-cooking foods.
- Preheat for 3 minutes.
- Place food in the grill after pre-heating is finished
- The grill door must be closed during grilling.



## Using the grill

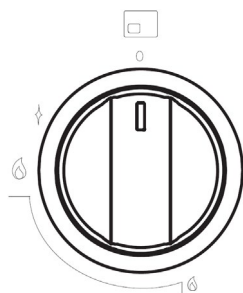
- Ensure grill wire rack is turned over to 'high' position in the enamel grill tray for toast, food less than 20mm thick, or turned over to 'low' position for food 20-30mm thick.
- Turn the grill control knob to adjust the temperature to get the desired result. Eg, toast 4 or 5, meat 6 or 7.
- Preheat the grill. After 3 minutes, open the grill door and place food onto grill rack insert.
- Close the grill drawer.
- In the process of grilling, open the grill door every 1-2 minutes to check progress of toast, every 2-3 minutes for meats.

Problem	Causes	What to do
Grilled meats burnt on outside and raw in centre	Meat too close to grill	Use inverted wire rack insert and / or reduce temperature setting
	Build-up of fats in grill	Clean grill enameled tray and wire rack after every use
Excess grill smoke		Trim fat from meat prior to cooking
	Grilled steaks and chops curling	Cut slits into fat with knife towards meat or remove all fat prior to grilling

# USING THE GAS BURNER

## The hob control knobs

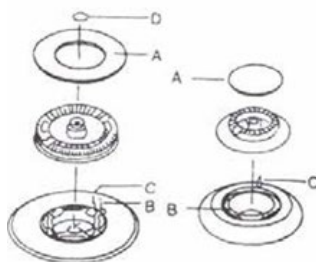
The symbols on the control knobs mean the following:



- No gas flow
- Maximum gas flow
- Minimum gas flow

All operating positions must be set between the maximum and minimum flow settings, and never between the maximum setting and the closed position.

## Introduction to the burner

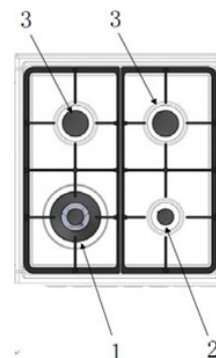


- A Burner cap
- B Ignition plug
- C Thermocouple
- D Wok burner cap

## Hotplate Ignition

To light these hotplates:

1. Choose the hotplate you want to use.
2. Push in burner control knob and rotate to “ ”.
3. Hold control knob for 2-3 seconds, then release and rotate knob to adjust the flame height. If flame goes out, the knob was not held in for sufficient time; repeat step 2.



## Burner

1. Wok burner
  - Used for fast heating.
  - Used with WOK, large size pots and pans.
  - For rounded bottom woks use WOK adapter.
2. Small Burner
  - Used for simmering.
  - Used with small pots and pans.
3. Semi-rapid Burner
  - Used for normal cooking.
  - Used with middle size pots and pans.

To conserve gas, place the pan centrally over the burner and adjust the flame so that it does not go past the edges of the cookware.

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# FITTING OVEN ACCESSORIES AND CLEANING

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## **Safety warnings about cleaning**

- Always make sure that the cooker is turned off before cleaning.
- Always clean cooker immediately after use.
- Do not use steam cleaners. These may cause moisture build-up.
- Do not use caustic- based cleaners. These will damage aluminums parts, and remove enamel gloss.

## **Cleaning the enamel**

- Keep enamel clean by wiping it with a soft cloth dipped in warm soapy water.
- Rub difficult stains with a nylon scourer or creamed powder cleanser.
- Do not use abrasive cleaners, dry powder cleaners, steel wool or wax polishes.
- If you use an oven cleaner, then follow the instructions on the product carefully.

## **Cleaning the control panel**

- Make sure control knobs are in off position.
- Clean the control panel by wiping it with a soft cloth dipped in warm soapy water and squeezed dry.
- Take care when cleaning around knobs to ensure printing on control panel is not removed, this can occur if abrasive cleaners are used, therefore, should not used at all.

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## Cleaning the gas hob

Remove the trivets (Refer Figure 1)

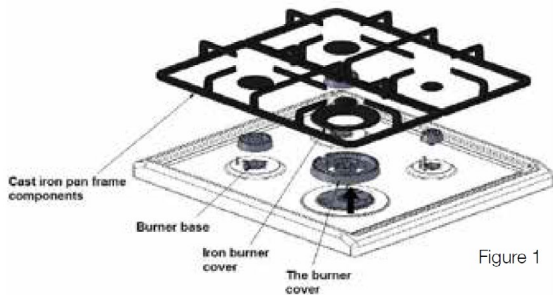


Figure 1

- The trivets locate in the recessed area of the hob.
- They can be removed for cleaning by carefully lifting them from the hob.
- Clean by washing in warm soapy water. Dry thoroughly.
- Take care when replacing the trivets as dropping them onto the hob may damage the enamelled surface.

## Removing the burner parts

(Refer Figure 2)

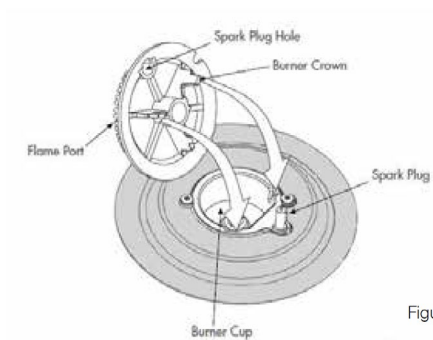


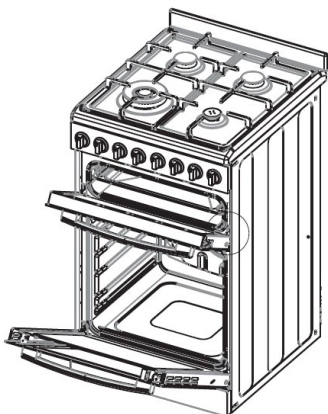
Figure 2

- The burner caps and crowns are removable for cleaning.
- Flame port blockage should be removed by means of a match stick or brush.
- If the caps, crowns and cups are heavily soiled, use a non-abrasive cleaning compound.
- Do not clean them with abrasive or caustic type cleaners, or put in a dishwasher as they will be damaged.

## Refitting the burner crowns and caps

- The burner crown must be fitted correctly into the burner cup or damage will occur during operation.
- To do this, ensure that the 2 ribs on either side of the spark plug hole are positioned into the 2 slots on the burner cup. (See figure 2).
- The burner cap is simply positioned over the top of the burner crown.

**NOTE:** When the burner is correctly fitted it will sit level on the hob. If ignition is difficult or fails after cleaning, or the flames are not even around the burner, then either burner parts are not dry / parts have not been positioned correctly or incorrect cap is fitted.



## Cleaning the grill compartment

- Pull the grill tray out.
- Clean the sides and bottom of compartment with hot soapy water.
- If stronger action is needed use a non abrasive cleaner applied with a nylon scourer.
- Cleaning the Oven
- Open the door fully.
- Remove oven shelves and side racks.
- Clean in hot soapy water.
- Thoroughly dry with a soft cloth to remove excess water that may be present.

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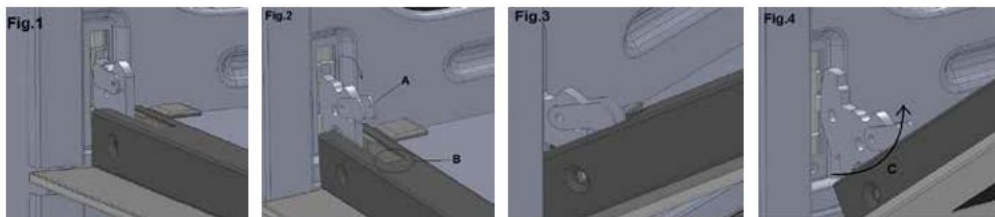
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## Cleaning the oven door / How to remove the oven door

For a more thorough clean, you can remove and disassemble the oven door.

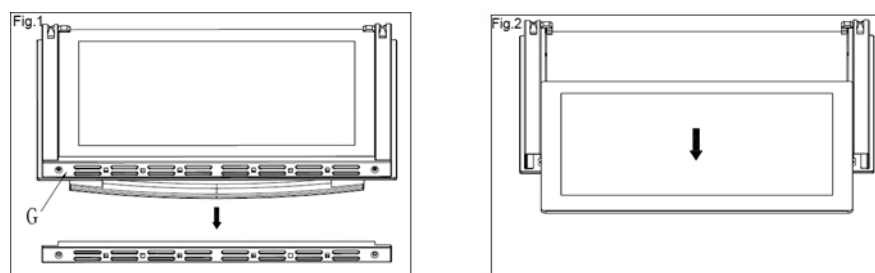
### Proceed as follows:

- Oven door structures 1 remove and assemble procedure:
- Open the door to the full extent (fig.1);
- Open the lever A completely on the left and right hinges (fig.2);
- Hold the door as shown in (fig.3)
- Gently close the door (fig.3) until left and right hinge levers A are hooked to part B of the door (fig.4).
- Withdraw the hinge hooks from their location following arrow C (fig.4).
- Rest the door on a soft surface;
- To replace the door, repeat the above steps in reverse order.



### Removing the Inner Pane of Glass

- Triple Glazed oven door: Remove the top frame (G) by unscrewing the 2 screws, located on the left and right sides
- Gently pull out the inner pane of glass (fig. 2). Also remove the centre pane of door glass, not shown here.
- Clean the glass panes with an appropriate cleaner. Dry thoroughly, and place on a soft surface.
- Now you can also clean the inside of the outer glass.



### Cleaning the door glass

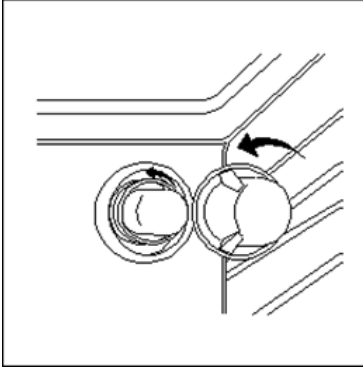
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.
- Do not use the oven without the inner door panes fitted correctly. When re-fitting inner glass door panes ensure they go back in facing the same way they came out. The doors are coated with a very slight reflective coating to reflect the heat back into the oven cavity and keep the outer door cooler to touch.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.



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## REPLACING THE OVEN LIGHT

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- Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.
- Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains.
- Remove the glass cover of the lamp-holder by rotating anti-clockwise
- Remove the lamp and replace with a lamp resistant to high temperatures (300°) with the following characteristics:
  - » Voltage: 220-240V
  - » Wattage: 25W
  - » Type: E 14
- Replace the glass cover. Reconnect the appliance to the mains power supply.

# SOLVING PROBLEMS

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.  
For cooking problems, refer to Handling Baking Problems.

Problem	Causes	What to do
No spark obtained when gas burner knob is pushed / turned	Power not turned on or connected	Switch on electricity
	Household fuse blown	Check fuses
	Circuit breaker tripped	Check circuit breaker
	Spark plug is wet or dirty	Dry or clean spark plug
Burner will not light eventhough spark can be seen/heard	Gas supply valve is turned off	Turn on gas supply
	burner crown & cap not positioned correctly	Remove parts and refit carefully
	Port blockage in Ignition area	Make sure that ports and Ignition area are clean and dry
Oven or grill not working	Digital Clock not set properly	Refer to digital timer instructions
	120 min Timer not in "Manual" position	Refer to 120 min timer instructions
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
	Controls incorrectly set	Reset controls
Oven light not working	Circuit breaker tripped	Check circuit breaker
	Lamp blown or loose in socket	Replace or tighten globe
	Power not turned on	Switch on electricity
	Household fuse blown	Check fuses
'Oven heating' Indicator lamp does not go OFF	No fault if you are using temps > 180 with conventional or pizza mode selected, this is normal	It can take a long time (50 - 70 mins or more) for the oven indicator lamp to go OFF / start cycling.
Oven not hot enough	Heat escaping through incorrectly sealed door	Check shelves or dishes are not preventing door closing properly, Check that door is fitted properly after door removal for cleaning
	Door seal is worn or has moved	Replace seal or refit it
Digital timer display flashing	Power failure or interruption	Reset time of day
	Household fuse blown or power supply is off	Check fuses, power supply
Unit smoking when first used	Protective oils being removed	This is normal
Odour on first use of oven		This is normal
		Allow 1-4 hours for odour to dissipate (open all windows)
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram
Clock display off	Household fuse blown or power supply is off	Check fuses, power supply

**NOTE:** Only service centers should carry out servicing. Otherwise warranty may be void.

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# INSTALLING COOKER - POWER CONNECTIONS

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## Electrical Connection

The appliance is supplied fitted with a power cord and 3 pin plug. Install the cooker so that the plug is easily accessible. Plug the 3-pin plug into a properly earthed, 10A general purpose power outlet preferably on a separate dedicated circuit.

If a permanent connection is used, the appliance's power supply line must be fitted with an omni polar breaking device with contact gap of at least 3 mm, located in an easily accessible position close to the appliance itself.

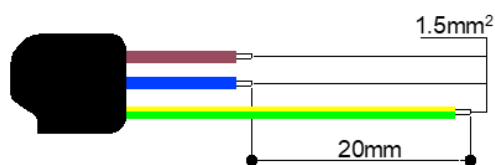
If a socket and plug connection is used, check that they are of the same type. Do not use reducers, adapters or junctions since they may cause overheating or burns.

Operation at 220-240 V $\sim$ : use a type H05RR-F three-wire cable

(Cable of 3 x 1.5 mm<sup>2</sup>).

**WARNING:** Installation MUST ONLY be carried out by a qualified approved installer, ie. an Electrician.

**NOTE:** REFER to TECHNICAL tables at the rear of this manual for correct rating for your corresponding model purchased.



**NOTE:** All Upright cookers must comply to local regulations to Australian Standard AS/NZS 3000:2007 guidelines. Qualified Electrician will have a copy of these guides that MUST be adhered to.

# INSTALLING THE GAS COOKER

## Unpacking

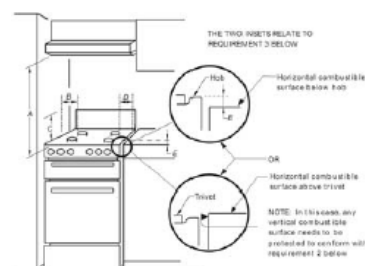
Do not fit the burner crowns, burner caps and trivets until after the cooker has been installed.

## Locating the cooker

This appliance must be installed by an authorised person in accordance with this instruction manual, AS/NZS 5601 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.

## Overhead clearances—(Measurement A)

Range hoods and exhaust fans shall be installed in accordance with the manufacturer's relevant instructions. However, in no case shall the clearance between the highest part of the hob of the gas cooking appliance and a range hood be less than 600 mm or, for an overhead exhaust fan, 750 mm.



## Side clearances—(Measurements B, & C)

Where B, measured from the periphery of the nearest burner to any vertical combustible surface, or vertical combustible surface covered with toughened glass or sheet metal, is less than 200 mm, the surface shall be protected to a height C of not less than 150 mm above the hob for the full dimension (width or depth) of the cooking surface area. Where the gas cooking appliance is fitted with a 'splashback', protection of the rear wall is not required.

## Additional requirements for freestanding and elevated gas cooking appliances— (Measurements D & E).

Where D, the distance from the periphery of the nearest burner to a horizontal combustible surface is less than 200 mm, then E shall be 10 mm or more, or the horizontal surface shall be above the trivet.

## Checking gas pressures

Before installation check that the cooker is suitable for the gas supply. To do this check the gas type on the carton sticker or on the data plate behind the bottom of the oven door. If the cooker is required to be used with LPG, the supplied conversion kit must be used.

The following shows the supply and operating pressures for various gas supplies.

Operate pressure at appliance test point:

1.00 KPa (Natural gas); N2.75 KPa (Universal LPG gas)

The following table shows the injector sizes for each burner.

Injector	Natural gas	Universal LPG
Auxiliary burner	0.93mm	0.57mm
Semi-rapid Burner	1.16mm	0.71mm
Triple ring Burner	1.75mm	1.10mm

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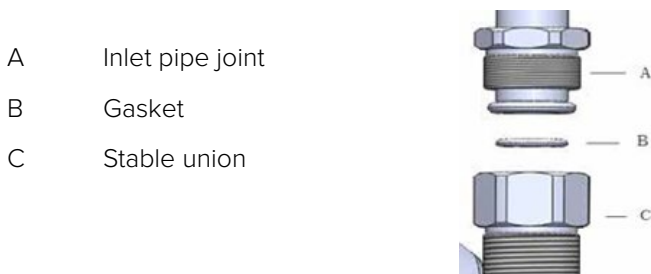
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### Connection to the gas supply

The isolating manual shut-off valve connection point must be installed and accessible when the appliance is in position. Gas inlet is located at the top rear right hand side, 50mm from the edge. This appliance is suitable for connection with rigid pipe or flexible hose. For flexible hose connection, the flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.

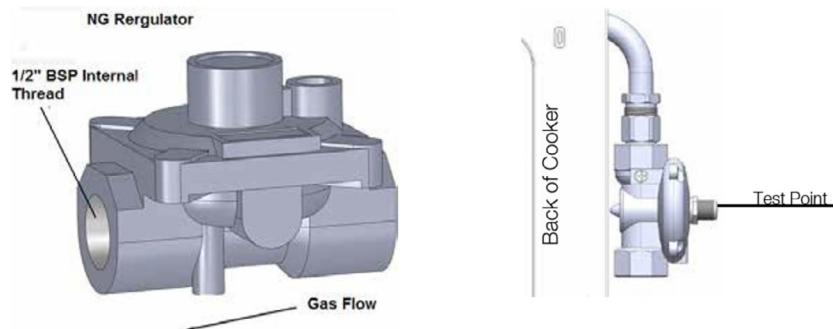
### Gas connection

The gas inlet connection of the appliance has a “male thread.” When making the connection, take care not to apply stresses of any kind to the appliance.



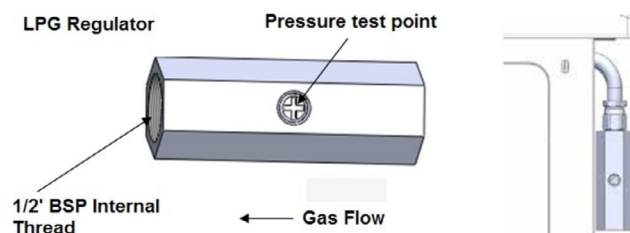
### Operation on Natural Gas

The supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.0 kPa when the auxiliary, semi rapid and rapid burners are set to high flame, the appliance test point is located on the regulator.



### Operation on Universal LPG

The supplied test point adaptor must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 2.75 kPa, when the auxiliary, semi rapid and rapid burners are set to high flame, the appliance test point is located on the test point adaptor.



When the installation is complete, always check that all the unions are absolutely tight using a soapy solution. Never use a flame to make this check.

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### Safety warnings about installation

- The cooker MUST BE installed and serviced only by an authorised person.
- A certificate of compliance must be supplied by installer and is to be kept by the customer.
- The packing materials must be removed before you install the cooker.
- You must follow the installation instructions in this booklet and AS/NZS 5601.
- The surrounding kitchen cabinets MUST BE able to withstand 95°C. We will not accept responsibility for damage caused by installation in to kitchen cabinets which cannot withstand 95°C.
- The appliance must not be installed in a corner. It must be installed at least 100mm from the side wall.
- The flexible pipe for gas models must have sufficient loops so the cooker can be moved for service.
- The vents; openings and air spaces MUST NOT be blocked.
- The anti-tilt floor bracket must be installed to avoid accidental tipping.
- The stability bolt must be installed to avoid accidental moving.
- You must not pull the cooker by the door handles.
- Power socket, if provided for gas models, and electricity isolation switch for electric models and gas models without a 20A plug, is to be installed in an accessible position near the cooker (but not behind cooker).
- If the supply cord or cable is damaged, it must be replaced by an approved service agent or a similarly qualified person in order to avoid a hazard.

### The installation of splash back

- To fit splash back, align the 2 tabs of the splash back with the corresponding holes in the hob and push downwards.
- Fit screws.



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# TESTING THE OPERATION OF THE GAS COOKER

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Gas leakage and operation of the appliance must be tested by the installer before leaving. Check all burner flames are blue in colour, stable and completely ignite at both high and low flame settings with no appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour. Test burners individually and in combination.

When maximum flame appearance is correct, then check the turn-down setting on each burner. If the settings appear to be incorrect, proceed as follows:

- Adjust the bypass screw mounted on the body of each hotplate control cock. This is accessible when the control knob and the control panel are removed.
- Check the ignition on all burners both separately and in combination.
- Check the operation of the electrical components, if applicable.
- If you are satisfied that the cooker is operating correctly, then turn it off and show the customer how to use it. Make sure you ask the customer to operate the clock and controls.

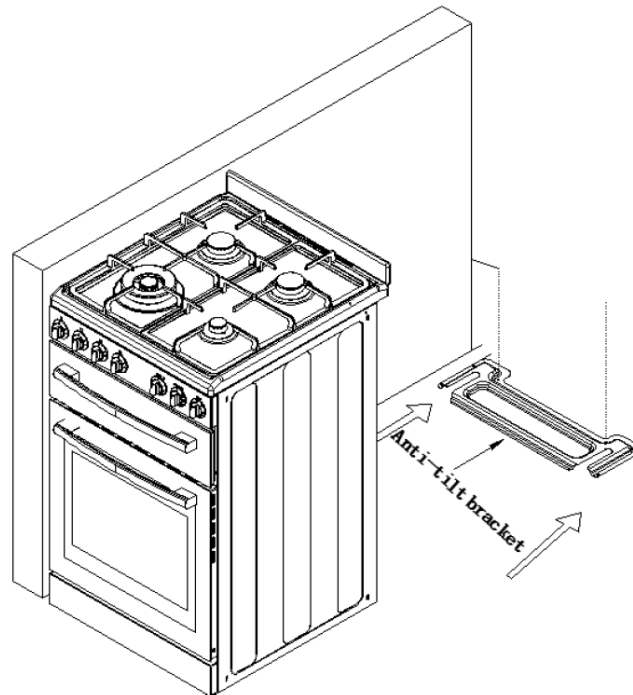
Where the data plate is obscured by cabinetry when the cooker is in the installed position, place the supplied duplicate data plate to a suitable adjacent surface or within the instruction manual for future reference.

Gas Type: Natural Gas @ 1.00kPa Test Point Pressure

Burner	Injector Size (mm)	N.G.C (MJ/h)
Wok	1.75mm	13.68
Semi-rapid	0.16mm	6.30
Auxilliary	0.93mm	3.60
Oven	1.40mm	9.0

ULPG @ 2.75kPa Test Point Pressure

Burner	Injector Size (mm)	N.G.C (MJ/h)
Wok	1.10mm	13.68
Semi-rapid	0.71mm	6.30
Auxilliary	0.57mm	3.60
Oven	0.82mm	9.0



- Determine position of cooker and anti-tilt plate.
- Securely fix the anti-tilt plate to the floor with appropriate fasteners.
- Slide the cooker into the anti-tilt plate to double check. And then slide out the cooker.
- Connect Electricity supply but do not turn on until installation is completed.
- Slide the cooker back into the anti-tilt plate so that rear cover rests against the rear wall. Then check the height and level of the cooker. If required, pull the cooker back out and adjust the leveling feet as required.



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## TECHNICAL SPECIFICATIONS

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Model	TFS54FC-DGW
oven capacity (L)	83
grill capacity (L)	20
voltage (V)	220-240
frequency (Hz)	50-60
power (W)	1700W
burner power (W)	NG 39.88 MJ/h / LPG 38.88 MJ/h
product dimension (mm)	540*630*910
package size (mm)	590*712*960

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# MANUFACTURER GUARANTEE

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This warranty is provided in Australia by Glen Dimplex Australia Pty Limited ABN 69 118 275 460 **(Phone number 1300 556 816)** and in New Zealand by Glen Dimplex New Zealand Limited NZBN 9429000069823 **(Phone number 09 274 8265)** in respect of the **Technika Professional** product.

## 1. Technika Professional Express Warranty

Subject to the exclusions below, we warrant that the product will not have any electrical or mechanical breakdowns within:

- a) In the case of **Technika Professional** products used for personal, domestic or household purposes, a period of 2 years from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand.
- b) In the case of **Technika Professional** products used for purposes other than personal, domestic or household purposes (including business or commercial use), a period of 90 days from the date the product is purchased as a brand-new product from a retailer located in Australia / New Zealand. **Technika Professional** products are designed and intended for domestic use only; and
- c) All warranty repairs must be carried out by Glen Dimplex or their nominated service agent

**Note: warranty periods detailed above may vary in line with agreements with select retail and builder partners and may differ between Australia and New Zealand.**

The benefits conferred by this express warranty are in addition to the Consumer Guarantees referred to in section 3 and any other statutory rights you may have under the Australian / New Zealand Consumer Law and/or other applicable laws.

## 2. Warranty exclusions

This express warranty does not apply where:

- a) The product has been installed, used or operated otherwise than in accordance with the product manual or other similar documentation provided to you with the product;

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# MANUFACTURER GUARANTEE

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- b) The product requires repairs due to damage resulting from accident, misuse, incorrect installation, insect or vermin infestation, improper liquid spillage, cleaning or maintenance, unauthorised modification, use on an incorrect voltage, power surges and dips, voltage supply problems, tampering or unauthorised repairs by any persons, use of defective or incompatible accessories or exposure to abnormally corrosive conditions, events independent of human control which occurred after the goods left the control of Glen Dimplex;
- c) The repair relates to the replacement of consumable parts such as fuses and bulbs or any other parts of the product which require routine replacement;
- d) You are unable to provide us with reasonable proof of purchase for the product;
- e) the breakdown occurs after the expiry of the express warranty period set out in section 1 or
- f) the product was not purchased in Australia / New Zealand as a brand-new product.

### **3. Consumer guarantees**

Our goods come with guarantees that cannot be excluded under the Australian / New Zealand 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.

### **4. How to make a claim**

You may make a claim under this warranty through our website, contacting our customer care line or via email. Contact details for Glen Dimplex Australia and New Zealand can be found at the end of this document

To make a valid claim under this warranty, you must:

- a) Lodge the claim with us as soon as possible and no later than 14 days after you first become aware of the breakdown;
- b) Provide us with the product serial number;
- c) Provide us with reasonable proof of purchase for the product. This can take the form of a store receipt, new home handover form or other payment receipt documentation; and
- d) If required by us, provide us (or any person nominated by us) with access to the premises at which the product is located at times nominated by us (so that we can inspect the product).

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## MANUFACTURER GUARANTEE

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### 5. Warranty claims

If you make a valid claim under this warranty and none of the exclusions set out in section 2 apply, we will, at our election, either repair the product or replace the product with a product of identical specification (or where the product is superseded or no longer in stock, with a product of as close a specification as possible).

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

Products are designed and supplied for normal domestic use. We will not be liable to you under this warranty for business loss or damage of any kind whatsoever.

#### **Glen Dimplex Australia Pty Ltd**

[www.glendimplex.com.au](http://www.glendimplex.com.au)

##### **Australia**

Ph: 1300 556 816

[customer.care.ha@glendimplex.com.au](mailto:customer.care.ha@glendimplex.com.au)

#### **Glen Dimplex New Zealand Ltd**

[www.glendimplex.co.nz](http://www.glendimplex.co.nz)

##### **New Zealand**

Ph: 09 274 8265

[nztechserv@glendimplex.co.nz](mailto:nztechserv@glendimplex.co.nz)

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# MANUFACTURER GUARANTEE

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## **READ THE INSTRUCTION BOOKLET BEFORE INSTALLING AND USING THE APPLIANCE.**

The manufacturer will not be responsible for any damage to property or to persons caused by incorrect installation or improper use of the appliance.

The manufacturer is not responsible for any inaccuracies, due to printing or transcription errors, contained in this manual. In addition, the appearance of the figures reported is also purely indicative.

The manufacturer reserves the right to make changes to its products when considered necessary and useful, without affecting the essential safety and operating characteristics.

Glen Dimplex constantly seeks ways to improve the specifications and designs of their products.

Whilst every effort is made to produce up to date literature, this document should not be regarded as an infallible guide. Actual product only should be used to derive cut out sizes.

All appliances must be installed by a qualified person/s with adherence to the relevant electrical, plumbing and building codes, with compliance being issued as required by state or national legislation.

Additionally, all upright cookers must have the anti-tilt device installed correctly in adherence to the relevant standards by a licenced installer. For maximum effectiveness and efficiency all rangehoods should be installed with the use of ductwork, by a licenced installer with adherence to the relevant state and national building codes and regulations.

All Glen Dimplex appliances are for Domestic use only, and must be installed by a licence installer into Domestic Applications only, without exception and to the required Authorities guidelines. Any installation outside of this will VOID warranty. Alfresco areas are not a Domestic application.



Distributed by:

### **Glen Dimplex Australia Pty Ltd**

For full terms and conditions, or to register your product warranty, please visit our website:

[www.glendimplex.com.au](http://www.glendimplex.com.au)

### **Glen Dimplex New Zealand Ltd**

[www.glendimplex.co.nz](http://www.glendimplex.co.nz)

For service advice, please contact the Customer Care Centre by phone or email below.

#### **Australia**

Ph: 1300 556 816

[customer.care.ha@glendimplex.com.au](mailto:customer.care.ha@glendimplex.com.au)

#### **New Zealand**

Ph: 09 274 8265

[nztechserv@glendimplex.co.nz](mailto:nztechserv@glendimplex.co.nz)