

TRICITY BENDIX

Operating Instructions

HOW TO OPERATE YOUR COOKER

Dear Customer.

Buying a new oven isn't something you do often and whether you've been cooking for many years or this is your first oven, please read these instructions carefully.

They are designed to help you get to know your new oven and to achieve the best possible results. It may take a while to adapt to using the new features.

Don't forget, technology is constantly changing our lives and this is illustrated in new oven design. Hence, controls are more precise, insulation is better and efficiency is improved to name but a few. All of these things can lead to a variation in cooking times and temperatures from those you may be used to. To avoid disappointment please check with the recommendations given in this leaflet.

It is most important that this instruction book be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings. Please ensure that you have read the whole instructions book before using the appliance and that you follow the recommendations given.

WARNINGS - ELECTRIC COOKERS

**THESE WARNINGS ARE PROVIDED
IN THE INTEREST OF SAFETY. YOU
MUST READ THEM CAREFULLY
BEFORE INSTALLING OR USING
THE APPLIANCE.**

- ▲ This appliance is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with or near the product.
- ▲ Any installation work must be undertaken by a qualified electrician. The appliance must be installed according to the instructions supplied.
- ▲ Any electrical work required to install this appliance should be carried out by a qualified electrician.
- ▲ Do not try to move the appliance by the door handles. Refer to installation instructions.
- ▲ It is dangerous to alter the specifications or modify the product in any way.
- ▲ This product should be serviced by an authorised Service Centre, and only genuine spare parts should be used. Details of servicing arrangements are supplied with the appliance.
- ▲ Under no circumstances should you attempt to repair the machine yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Tricity Bendix Service Centre. Always insist on genuine approved Tricity Bendix spare parts. Details of servicing arrangements are supplied with the appliance.
- ▲ Always ensure that the control knobs are in the 'off' position when not in use.
- ▲ Take great care when heating fats and oils as they will ignite if they become too hot.
- ▲ For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire.
- ▲ This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- ▲ Do not leave utensils containing foodstuffs eg fat or oil in or on the appliance in case it is inadvertently switched on.
- ▲ Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.
- ▲ Only clean this appliance in accordance with the instructions given in this book.
- ▲ This appliance is heavy and care must be taken when moving it.
- ▲ Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. Children should be supervised at all times and should not be allowed to touch the hot surfaces or be in the vicinity when in use or until the appliance has cooled after use.
- ▲ Ensure that all packaging, both inside

and (where applicable) outside the appliance is removed before the appliance is used.

- ▲ If you use a saucepan which is smaller than the heated area on the hob, the saucepan handle may become hot. Ensure that you protect your hand before touching the handle.
- ▲ Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.
- ▲ Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillages and boil overs.
- ▲ Unstable or misshapen pans are dangerous and should not be used on the hotplate as unstable pans may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.
- ▲ Always use oven gloves to remove and replace the grill pan handle when grilling. Do not leave the handle in position when grilling as it will become hot.
- ▲ Always support the grill pan when it is in the withdrawn or partially withdrawn position.
- ▲ Always ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.
- ▲ Never line any part of the oven with aluminium foil.
- ▲ Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions.) Take care when removing items from the oven to avoid spillages and burns.
- ▲ Always stand back from the appliance when opening the oven door(s) to allow any build up of steam and heat to release.
- ▲ Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- ▲ Do not stand on the appliance or on the open oven doors.
- ▲ Do not hang towels or dishcloths from the appliance. They are a safety hazard.
- ▲ Do not use the appliance if it is in contact with water. Similarly never operate it with wet hands.
- ▲ If you are unsure about any of the meanings of these warnings contact the Tricity Consumer Care Department.
Telephone Number 0532 494000

CONTENTS

	Page
Warnings to users	2
Installation	5
The Control Panel	6
The Sealed Hob	7
Saucepans	7
The Grill	8
The Oven	9
Cleaning	10
Cleaning the hob	10
Cleaning the Grill Pan	10
Cleaning the Oven	10
Stay Clean Liners	11
Cooking	11
Cleaning	11
Oven Cooking Chart	12
Instructions for Cooking a Complete Meal	13
Customer Service Centres	14
Help us to Help You	16
Before calling a Service Engineer	17

INSTALLATION

WARNING: THIS APPLIANCE MUST BE EARTHED.

**ELECTRICAL CONNECTION
IT IS ESSENTIAL THAT THE
ELECTRICAL CONNECTION OF THIS
COOKER BE CARRIED OUT BY
QUALIFIED PERSONNEL IN
ACCORDANCE WITH EXISTING
RULES AND REGULATIONS.
THIS APPLIANCE MUST BE
EARTHED.**

A double pole cooker control unit with a suitable electrical rating should be used to control the electrical supply to the cooker. This control unit must be easily accessible to the user on completion of the installation.

This switch must not break the yellow and green earth cable at any point.

IMPORTANT

After installation and connection, the cable must be placed so that it cannot at any point reach a temperature of more than 50 degrees C above the ambient temperature.

Before the appliance is connected, check that the main fuse and the domestic installation can support the load, and that the power supply is properly earthed.

POSITIONING THE COOKER

To move the cooker, open the top compartment door and raise the cooker by lifting the inside top of the compartment. Do not move the cooker by pulling the door or door handle.

The cooker is designed to fit between cabinets spaced 500mm (20in) apart. The space either side need only be sufficient to

allow withdrawal of the cooker for servicing. It can be fitted with cabinets on one or both sides as well as in a corner setting. It can also be situated as a free-standing model.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 75mm (3 in). Any overhanging surface or cooker hood should not be nearer than 685mm (27 in) above the hob.

BEFORE USE

Record the model and serial numbers on the back of this leaflet.

Please ensure that any protective film and all packaging has been removed from the cooker before switching on.

Allow all the heated areas to run for a short period of time. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.

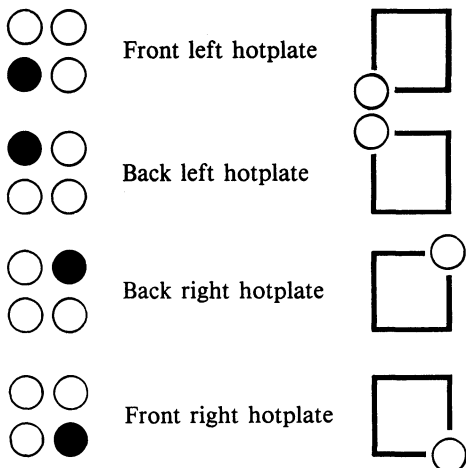
Note:

With the lack of standardisation in worktop heights it is possible that the height of the cooker may not correspond to your work surface. If this is the case place a piece of chipboard underneath the cooker to adjust the height.

THE CONTROLS

THE CONTROL PANEL

Your cooker has symbols on the control panel. Here is a handy guide for their identification, depending on model.



The grill and oven have no symbols on the control panel.

DURING USE

This cooker has passed all the approved temperature and safety requirements. However, when using various parts of the cooker, certain areas may become hot.

This appliance complies with the Radio Interference requirements of EEC Directive 82/499/ECC.

THE SEALED HOB

USE OF THE HOB

The red spot hotplates give rapid heat and are fast boiling whereas the black spot plates give ordinary rate. The control switches provide a very flexible control from slow simmer to fast boil. The highest number is the hottest setting. These switches have intermediate positions.

The numbers do not denote any set temperature, but after using the hob a few times no difficulty will be experienced in selecting an appropriate setting.

To reduce the heat to cook more slowly or simmer, choose a lower setting although this will vary with the size and type of sauce pan, the quantity and type of food and whether or not a lid is used.

SAUCEPANS

To achieve the best results, the fastest heating up times and most economical use of electricity choose good quality saucepans with close fitting lids.

Pans should have flat bases and be of the same size or larger than the hot plate — up to 255mm (10in) base diameter on 180mm (7in) plate. This ensures maximum efficiency and prevents spillover onto the plates during use.

If using a saucepan which is smaller than the heated area, the handle may become hot and the use of an oven glove may be necessary.

Any recommendations given by the saucepan or cooking utensil manufacturer should be followed.

GENERAL NOTES ON SAUCEPANS

- Very thin badly dented and distorted pans, particularly with uneven bases should not be used.
- Never place a utensil with a skirt, (e.g. a bucket) on the heated area.

- Pans should not have rough bases and should be lifted on and off the heated areas and not slid on, since this may in time scratch the surface finish of the hob.
- Never use an asbestos mat.
- Do not use large preserving pans or fish kettles across two hotplates as damage may occur to the hob.

SPECIALIST PANS

Pressure cookers, preserving pans, etc should comply with the recommendations for normal saucepans given above, e.g. traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases are available and do comply with the recommendations.

SPECIAL FRYING NOTE

For safety purposes when deep fat frying fill the pan only one-third full of fat or oil. **Do not** cover the pan with a lid and **do not** leave the pan unattended. In the unfortunate event of a fire, leave the pan where it is and switch **off** at the electricity supply. Place a damp cloth or correct fitting lid over the pan to assist in smothering the flames. **Do not** use water on the fire. Leave the pan to cool for at least 30 minutes.

Do not leave the fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

TO SIMMER

To simmer after bringing to the boil or for slower cooking, turn the control to a lower position. Minimum setting will be required for some kinds of saucepan while other kinds will require a higher setting. The setting required to simmer also varies with the size of saucepan, the quantity of food involved and the presence of a close-fitting lid.

After using the hob a few times no difficulty will be found in choosing the right setting for your saucepans.

THE GRILL

OPERATION OF THE GRILL

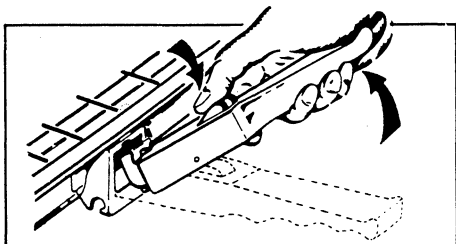
To operate the grill turn the grill control clockwise from the 'O' position.

For grilling and toasting, the control should normally be turned to 5 for initial pre-heating of 3 minutes and then adjusted as necessary. The pre-heating may be increased to 8-12 minutes when flash grilling blue, rare or medium steaks.

The grill pan is supplied with a removable handle. To remove the handle, press the knob on the handle with the thumb, and pivot handle upwards.

Reverse this action when replacing handle.

Remove grill pan handle when grilling.



POSITIONING THE GRILL PAN

The grill pan is placed on runners in the grill compartment side panels which provide alternative grilling positions. In addition, there is a reversible grid within the pan.

When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependent on the thickness and freshness of the bread and the grid position must be adjusted to suit.

Do not line the grill pan or grid with aluminium foil. It is advisable **not** to leave food, i.e. fat or oil in the meat pan, grill pan or in a fry pan in or on the cooker, in case the cooker is inadvertently switched on.

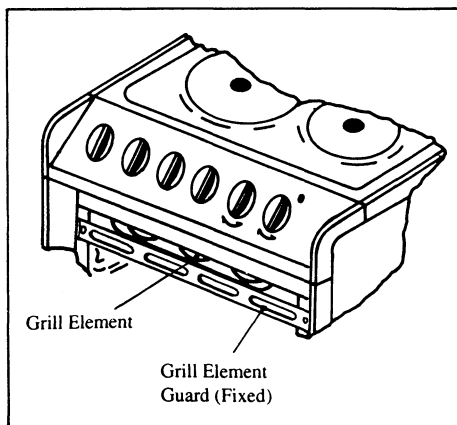
The grill door must be left open during grilling.

The pan may be stored in this compartment with the handle removed.

CAUTION

THE GRILL ELEMENT GUARD (where applicable)

A guard is fixed in front of the grill compartment to prevent accidental contact with the grill element when it is hot.



N.B. The grill element guard will become hot during use.

THE OVEN

USE OF THE OVEN

1. The oven door should be opened by pulling the handle at the top right hand corner and closed by a gentle push.
2. The oven is supplied with specially designed non-tip shelves. To ensure that these can be pulled out to attend to food without tipping, they should be fitted in the runners with the straight rods uppermost and the forms to the back of the oven.

The runners give a variety of positions and before switching the oven **on** arrange the shelves as required. (A guide to shelf positions is given in the oven cooking chart.) In addition, non-delicate food items and dishes can be placed on the floor of the oven.

3. Set the oven control dial to the required temperature. The oven indicator light will glow until the oven has reached the desired temperature, and then go out. It will cycle **On** and **Off** periodically during cooking showing that the temperature is being maintained.

4. The oven is fitted with side elements. The top of the oven is the hottest and the bottom is the coolest, although there is very little temperature differential between the top and bottom.

5. Do not line any part of the oven with aluminium foil.

6. The use of oven thermometers are not recommended as they do not give accurate temperature readings and therefore can give misleading information to the user.

ABOUT CONDENSATION AND STEAM

When a kettle boils it produces steam, similarly when moisture in food inside the oven is heated, steam is produced.

If the steam comes into contact with a cool surface on the outside of the appliance, eg. a trim, it will condense and produce water droplets. It may be necessary to wipe over the cooker occasionally to remove any droplets of water. This is quite normal and is not caused by a fault on the appliance.

Surfaces in close contact with the oven should be regularly wiped to reduce soilage and discolouration from cooking vapours.

CLEANING

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. The exterior surfaces including the oven doors should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth.

Cleaners which contain bleach should not be used as they may dull the surface. Harsh abrasives may also affect the finish and should not be used. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e. do not plunge a very hot grill pan into warm or cold water.

Note:

Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

CLEANING THE SEALED HOB

Allow the hob to cool before cleaning. Whilst the plate is just warm, wipe over with a damp cloth to prevent stains being burnt on and becoming difficult to remove. Scrape off any soilage with a knife.

Clean the stained and badly soiled areas of the plate with the scouring pad, e.g. Scotchbrite, and dampened abrasive powder cleaner, e.g. Vim.

Clean the plates and trims with a damp cloth and a non-scratch cream cleaner, which is also suitable for stainless steel and chrome, e.g. Jif, Shiny Sinks. The plate trims will mellow in use. A stainless steel cleaner used regularly will help to

maintain a bright appearance. Wipe with a clean damp cloth to remove any excess cleaner and dry with a kitchen towel. **SWITCH ON THE PLATE FOR 30 SECONDS TO ENSURE THAT THE PLATES ARE THOROUGHLY DRY.** To help maintain the original black appearance of the plate surface a thin coat of cooking oil may be applied occasionally. This will smoke and produce some fumes the next time the plate is used.

CLEANING THE GRILL

It is essential to keep the underside of the removeable vitreous enamel grill deflector absolutely clean, where applicable. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised.

The deflector can be removed by opening the grill compartment door. Clean the grill pan in a similar manner.

When replacing the grill deflector make sure it is in position immediately above the grill element, with the front lip down.

CLEANING THE OVEN

If 'Stay-Clean' panels have been fitted to this oven, instructions for cleaning these panels are given under 'Care of Stay Clean'.

Vitreous enamel may be cleaned using normal oven cleaners.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

Note:

If aerosol cleaners are used on any part of the cooker the manufacturer's instructions must be followed, and it is recommended that all parts are well rinsed afterwards.

Aerosol cleaners must not be used on 'Stay-Clean' liners, and must not be allowed to come into contact with the elements as this may cause damage.

STAY-CLEAN LINERS

CARE OF STAY-CLEAN

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and backing.

As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week. The 'Stay-Clean' panels should not be immersed in water and manual cleaning is not advisable. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels.

In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:-

COOKING

To minimise oven soilage:

1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.
2. Use minimal, if any, extra cooking oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage.
3. It is not necessary to add water to the

meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking — even at normal temperatures as well as causing condensation.

4. Covering joints during cooking will also prevent splashings onto the interior panels; removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

CLEANING

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.
2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.
3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

Note:

Shelf positions are counted from the bottom of the oven.

FOOD	SHELF POSITIONS	COOKING TEMPERATURE °C
Biscuits	4 and 6	190-200
Bread	1 and 5	220
Casseroles	3	150
Cakes: Small and Queen	2 and 6	190
Sponges	2 and 6	190
Maderia	3	180
Rich Fruit	3	160
Christmas	2	150
Meringues	2	90-100
Fish	3	180-190
Fruit Pies and Crumbles	4	220
Milk Puddings	2	150-160
Pastry: Choux	Depending on dish	
Shortcrust		
Flaky		
Puff	2 and 6	200
Plate Tarts		
Scones	2 and 6	240
Roasting: Meat and Poultry	2	180-200

INSTRUCTIONS FOR COOKING A COMPLETE MEAL IN THE MAIN OVEN

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat onto the oven interior during cooking. When a 'Full Meal' including a joint, roast potatoes, fruit pie and Yorkshire pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

ROAST BEEF, ROAST POTATOES, YORKSHIRE PUDDING, APPLE PIE		
Preparation		
Beef	1½kg (3lb)	Arrange on trivet in roasting tin or in the roasting tin.
Potatoes	600g (1½lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding	250ml (½pt) pouring batter	Mix together 100g (4oz) plain flour and a pinch of salt. Gradually mix in a beaten egg and 250 ml (½pt) milk until smooth.
Apple Pie	300g (12oz) 1kg (2lb)	Shortcrust pastry; Prepared fruit. Sugar to taste. Place fruit and sugar in 1 litre (2pt) oval pie dish and cover the fruit with rolled out pastry.
Cooking		
Pre-heat oven to 220°C.		
Arrange Beef, Potatoes and Apple Pie in the oven as follows:		
Beef and Potatoes		Shelf position 1
Apple Pie		Shelf position 4
Cook for approximately 50 minutes. Remove pie and raise temperature to 230°C. Yorkshire Pudding: Heat 25g (1oz) lard in a 23cm (9in) square tin for approximately 5 minutes on shelf position 4. Pour in batter. Cook for 35 minutes approximately.		
Total cooking time approximately: 1 hour 30 minutes.		

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15-30 minutes cooking time after removing the pie and before cooking the Yorkshire Pudding.

CUSTOMER SERVICE CENTRES

The Electricity Boards are responsible for the servicing of cookers sold by their own outlets. The telephone numbers can be found in the telephone directory. Service for cookers bought from other outlets can be obtained by calling the nearest Customer Service Centre on the number given below. The areas are defined by Postcode for easy reference.

ABERDEEN IV, KW, AB, DD, PH	0224 696569	Tricity Bendix Service 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
ALTHAM-MANCHESTER SK, M, BL, OL, BB, LA FY, PR, WN	0282 74621/ 74622/74623 74624	Tricity Bendix Service P.O. Box 19 Altham Lane, Altham, Accrington, Lancs BB5 5XY
BELFAST BT	0232 746591	Tricity Bendix Service Unit C3, Edenderry Ind. Est., 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM DY, ST, TF, WR WS, WV, B, SY	021 358 7076	Tricity Bendix Service 8, Lammernoor Avenue, Great Barr, Birmingham B43 6ET
BRIGHTON BN, RH	0273 694341	Tricity Bendix Service 31 Bristol Gardens, Kempdown, Brighton BN2 5JR
BRISTOL BS, BA, SN, TA TQ, EX, TR, PL	0272 211876 0626 65909	Tricity Bendix Service 3 Waring House, Redcliffe Hill, Bristol BS1 6TB
CANVEY ISLAND RM, CM, SS, CO, IG	0268 694144	Tricity Bendix Service 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
CARDIFF SA, LD, HR, NP, CF	0222 460131	Tricity Bendix Service Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
GATESHEAD NE, CA, DL, TS, DH, SR	091 493 2025	Tricity Bendix Service Suite 3, Saltwell House, Lobley Hill Road Gateshead NE8 4DD
GLASGOW DG, KA, ML, PA, G, KY, EH, TD, FK	041 647 4381	Tricity Bendix Service 20 Cunningham Road, Clyde Estate, Rutherglen Glasgow G73 1PP
LEEDS DN, HU, YO, HG, HX WF, LS, S, HD, BD	0532 608511	Tricity Bendix Service 64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER LE, DE, NG, LN, CV, PE IP, NR	0533 515131 0603 667017	Tricity Bendix Service 10-12 Buckminster Road, Leicester LE3 9AR

LONDON NORTH EC, WC, NW, EN, E N, W	081 443 3464	Tricity Bendix Service "Enfield Centre", 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
LONDON SOUTH SE, SM, CR, BR, SW1-20	081 658 9069	Tricity Bendix Service 127 Croydon Road, Beckenham, Kent BR3 3RA
LONDON WEST HA, WD, TW, AL, CB, UB, LU, MK, SG	081 965 9699	Tricity Bendix Service 842 Coronation Road, Park Royal, London NW10 7QA
LIVERPOOL CW, CH, LL, L, WA, WN	051 254 1724	Tricity Bendix Service Unit 1, Honey's Green Lane, West Derby, Liverpool L12 9JR
OXFORD GL, OX, NN, HP, SL RG	0993 704411	Tricity Bendix Service Suite 3, Windrush Court, 56A High Street, Witney OX8 6BL
PORTSMOUTH BH, SP, DT, PO, SO KT, GU	0705 667411	Tricity Bendix Service Limberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE TN, DA, ME, CT	0732 357722	Tricity Bendix Service 61-63 High Street, Tonbridge TN9 1SD

July 1991

HELP US TO HELP YOU —

Please determine your type of enquiry before writing or telephoning:

1. SERVICE

In the event of your appliance requiring service Tricity Bendix Domestic Appliances have an arrangement with Electrolux Group Service.

Before calling out an engineer, please ensure you have read the details under the heading 'Before Calling a Service Engineer' and have the model number and purchase date to hand. The telephone number and address for service is detailed on the list headed 'Customer Service Centres'.

PLEASE NOTE that all enquiries concerning service/repair should be addressed to your local Customer Service Centre.

2. CONSUMER CARE DEPARTMENT

FOR GENERAL ENQUIRIES concerning your Tricity Bendix appliance, or further information on Cooking, Cooling or Washing equipment, you are invited to contact our Consumer Care Department by letter or telephone as follows:

Consumer Care Department
Tricity Bendix Ltd
99 Oakley Road
Luton
Bedfordshire
LU4 9QQ

Tel: 0582 494000

BEFORE CALLING A SERVICE ENGINEER

We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one, which you can solve yourself without the expense of a Service call. If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee. The appliance is designed for domestic use only. If it is used in a non-domestic situation the guarantee may be invalidated.

On initial use a reasonable amount of fumes/smoke will emanate from cooker sides. This is a binder burning off on the insulation and is quite normal. After some use, no further fumes should be seen.

PROBLEM

SOLUTION

The cooker does not work

- i) Check that it is switched on at the control panel.*
- ii) Check that the main cooker fuse is working.*

The hotplates are slow to boil

- i) Check that the recommended saucepans are being used. See instructions.*

The hotplates simmer inadequately

- i) Check that the recommended saucepans are being used. See instructions.*

The oven temperature is too high or too low

- i) Check that the temperatures recommended in this Instruction book are being followed. Be prepared to adjust the temperature up or down by 10°C to achieve the result you want.*

The oven is not cooking evenly

- i) Check that the cooker is level. See Installation instructions.*
Check that the recommended temperatures and shelf positions are being used.
Check that the trays/dishes being used allow adequate circulation around them.

The side opening oven door will not stay open properly.

- i) Check that the oven is level.*
See Installation instructions.

RATING PLATE

The rating plate is situated at the top of the back panel on the rear of the cooker or on the plinth near the base of the front of the cooker. It gives the **MODEL AND SERIAL NUMBER**, which should be quoted in any communication or if the service department is contacted.

It is advisable to make a note of these below and keep for reference before the appliance is installed.

MAKE AND MODEL NO.	SERIAL NO.	DATE OF PURCHASE
SI 300W		

This handbook is accurate at the date of printing but will be superseded and should be disregarded if specifications or appearance are changed in the interests of continued improvement.

Tricity Bendix

99 Oakley Road, Luton, Beds, LU4 9QQ

Emaco Ltd.

Registered Office:

1990/962/200

Registered in England No. 176547

101 Oakley Road, Luton LU4 9RJ