

TRICITY BENDIX



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
DSIE328

TECHNICAL DETAILS

MODEL NO. DSIE328

Voltage: 230/240 Volts AC 50Hz


Wattage: 10.2/11.1kW

Height: 900mm

Width: 500mm

Depth: 600mm

Weight: 55kg

 This appliance complies with: European Council Directive 73/23/EEC.
EMC Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

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PREFACE

Dear Customer,

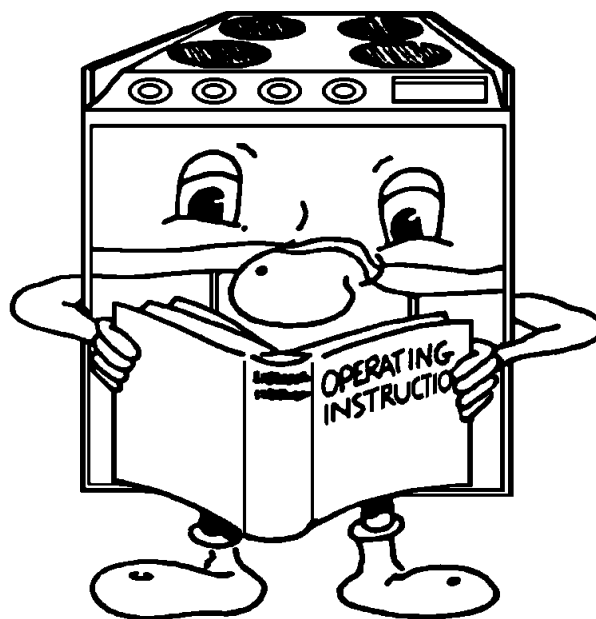
Thank you for buying a Tricity Bendix Appliance. With our 80 years experience in developing and manufacturing the very best in U.K. appliances, you can be assured that you have purchased a hard working, reliable, quality product.

Tricity Bendix appliance comply with British Standard safety and performance requirements. They have been approved by BEAB (British Electrotechnical Approvals Board) and are covered by a 12 month parts and labour guarantee.

To get the best from your new Tricity Bendix appliance, we ask that you PLEASE READ THESE INSTRUCTIONS CAREFULLY. Particular attention should be made to cooking times and temperatures, which may differ, from your previous appliance.

It is most important that this instruction book is retained with the appliance for future reference. Should the appliance be sold, or if you move house and leave the appliance, always ensure that the book remains with the appliance. This will enable the new owner to be acquainted with the functioning of the appliance and the relevant warnings.

Please read the whole instruction book before attempting to use the appliance ensuring you follow the recommendations given.



SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE.

PLEASE
READ
CAREFULLY



BEFORE INSTALLATION



This appliance is heavy and care **must** be taken when moving it.



Ensure that all packaging, both inside and outside the appliance has been removed before the appliance is used.

If the appliance is to be placed on a base, measures must be taken to prevent the appliance slipping from the base.



Do not try to lift or move the appliance by pulling the door handles.

The electrical installation work **must** be undertaken by a qualified electrician/competent person.



It is dangerous to alter or modify the specifications of the appliance in any way.



Do not allow young children to play with any part of the packaging.



After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this.

DURING OPERATION



Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.



This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the appliance or play with the controls.

During use the appliance becomes **Hot**. Care should be taken to avoid touching the heating elements inside the oven.

Accessible parts especially around the grill area may become hot when the appliance is in use. Children should be **kept away** until it has cooled.



Take **great care** when heating fats and oils, as they will ignite if they become too hot.

This appliance has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



Never place plastic or any other material which may melt in the oven or on the hob.



Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.



The handles of saucepans which are smaller than the heated area on the hob will become hot. **Ensure** your hand is protected before handling the pan.



Take care to follow the recommendations given for tending the food when grilling.



Do not leave the handle in position when grilling as it will become hot.



Always use oven gloves to remove and replace the grill pan handle when grilling. Recommendations given on page 15.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

Ensure the anti-tilt shelves are put in place correctly. Refer to instructions on pages 17 and 19.



Never line any part of the appliance with aluminium foil. **Do not** allow heatproof cooking materials e.g. roasting bags, to come into contact with oven elements.



Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.



Never leave the appliance unattended when the oven doors are open.



Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Do not leave the hotplates switched on for long periods when not covered by a saucepan. The controls and cabinets may overheat.

AFTER USE



Ensure that all control knobs are in position when not in use.



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, especially in the grill pan.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched on.



Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

GENERAL



Under no circumstances should any repairs be carried out by an inexperienced person as this may cause injury or serious malfunction.

This appliance should be serviced by an authorised service Engineer and only genuine-approved spare parts should be used. Details of repair and servicing arrangements are supplied on page 28 of this book.



Do not stand on the appliance or on the open oven door.



Do not hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard.



Always switch OFF the appliance at its power 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 this book.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

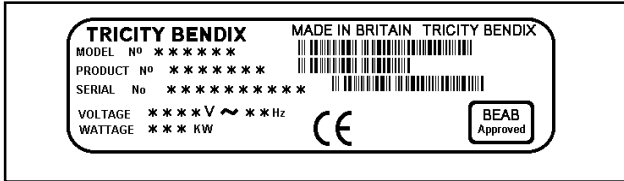
Customer Care Department
Telephone 0870 5 950950

INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED

RATING PLATE

Record the model, product and serial numbers on the back cover of this instruction book from the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the top oven door.



The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee.

INSTALLATION

If your appliance has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it.

Your appliance left the factory fully packaged to protect it from damage. If it is delivered without packaging and damage has occurred, the manufacturer cannot accept responsibility. Contact your supplier for advice.

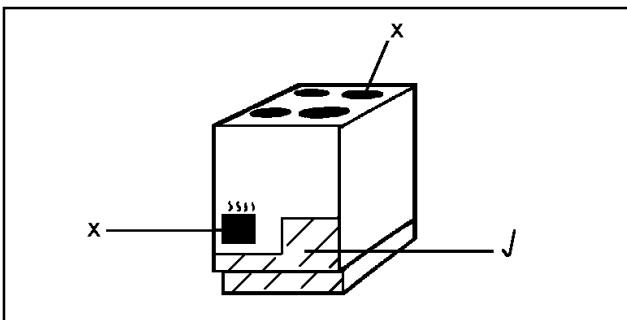
Once the packaging has been removed the appliance should only be moved by hand. **DO NOT** use a sack barrow or any other aid to lift the appliance as damage may occur.

Connection to the electricity supply must be carried out by a qualified electrician/competent person.

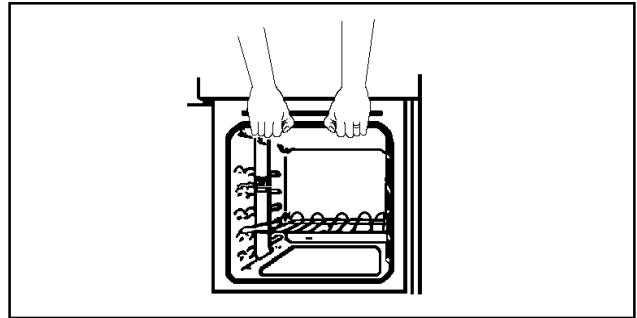
The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

Six square millimetres (6.00mm²) is the recommended cross-section area.

The cable should be routed away from potentially hot areas marked by an 'X' in the diagram below.



To move the appliance, open the main oven door, and lift the appliance by holding inside the top of the oven compartment.

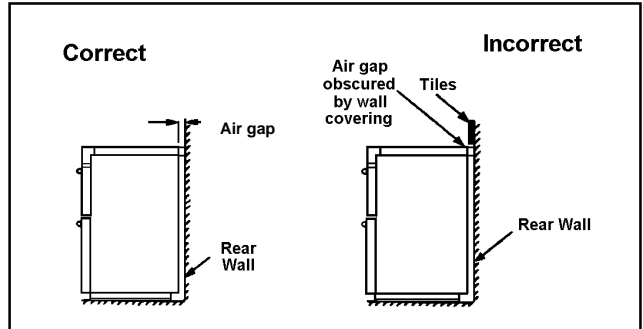


This is a type X appliance, which means it is free-standing and can be fitted with cabinets on one or both sides.

Side walls which are above hob level should be protected by heat resistant non-combustible material and **MUST NOT** be nearer than 40mm to the hob side.

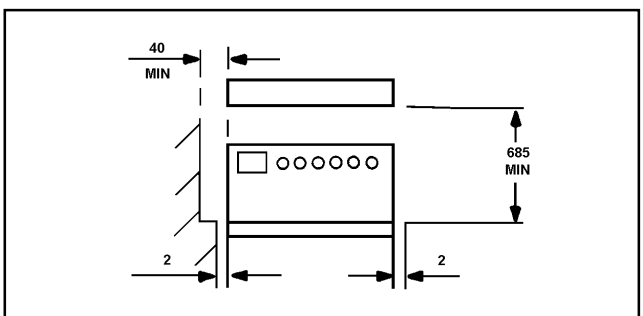
A nominal air gap of 2mm at the sides of the appliance is required to enable the appliance to be moved into position. It is recommended that proprietary trims are fitted to protect the worktops of either side of the appliance. These are available from most DIY stores.

Always ensure an air gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap.



Overhanging surfaces or a appliance hood should be a minimum of 685mm above the hob.

It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors.



GENERAL NOTES ON USING YOUR APPLIANCE

We suggest that you run the oven elements for 10 – 15 minutes at 220°C to burn off any residue from their surfaces. The procedure should be repeated with the grill for approximately 5 – 10 minutes. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The oven is vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

CONTROL PANEL INDICATOR NEONS

These lights indicate whether the ovens are switched on.

The neons also indicate when the set temperature has been reached. They will turn on and off during use to show that the temperature is being maintained.

If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and re-set following the instructions for the required setting.

THE COOLING FAN FOR THE CONTROLS

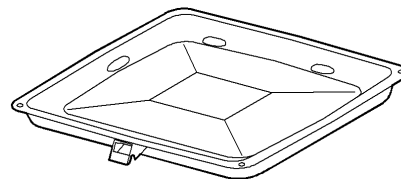
The cooling fan will always come on when the grill and the top oven are switched on. If they are only used for a short period of time the fan will switch off when the controls are turned off. If the grill or the top oven are used for a longer period of time the fan will run on depending on the temperature, and may turn on and off until the appliance has cooled.

In the case of the main oven the cooling fan may not switch on except when used for a longer period of time. The cooling fan may run on, and turn on and off after the control knobs have been switched off, until the appliance has cooled. **Do not** switch the appliance off at its power point until the fan has cooled the appliance down.

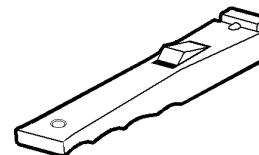
GRILL AND OVEN FURNITURE

The following items of grill/oven furniture have been supplied with the appliance.

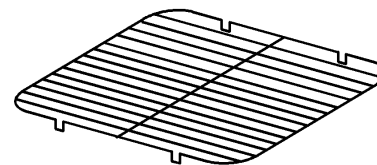
1 grill pan



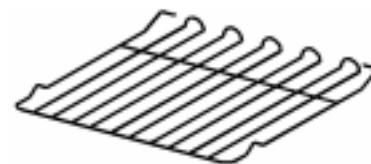
1 grill pan handle



1 grill pan grid



1 straight shelf
for grilling and
top oven cooking only



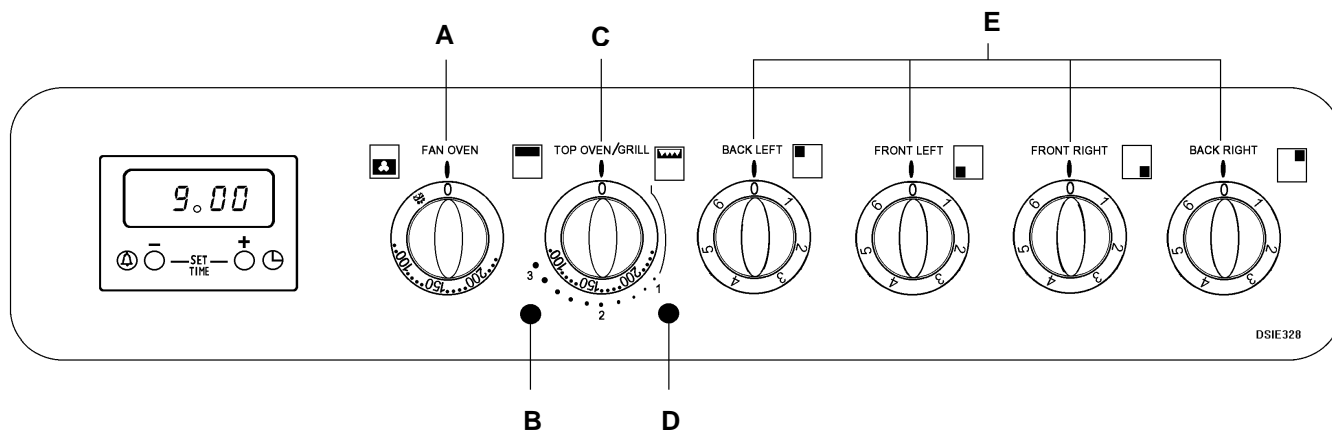
2 straight shelves
for main oven cooking



GETTING TO KNOW YOUR APPLIANCE

THE CONTROL PANEL

FEATURES



- A - Fan Oven Temperature Control
- B - Fan Oven Indicator Neon
- C - Top Oven/Grill Control
- D - Top Oven Indicator Neon
- E - Hotplate Controls

ELECTRONIC MINUTE MINDER

1 = (-) DECREASE CONTROL & MINUTE MINDER

2 = (+) INCREASE CONTROL

(👁️) COOKPOT SYMBOL

(🕒) CLOCK SETTING SYMBOL

(🔔) MINUTE MINDER SYMBOL

The electronic minute minder can indicate the time of day, operate as a minute minder and it can be used to time and switch off the main oven.

1. SET THE TIME OF DAY

When the electricity supply is first switched ON, the display will flash 0.00. See Fig.1.

Press buttons (1) and (2) together. The display will momentarily read 88.88. See Fig. 2. Release buttons, 0.00 will appear in the display as Fig. 3. **Within 5 seconds** press button 2, 12.00 will show in the display as Fig. 4.

Within 5 seconds press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14.30. See Fig. 5.

Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately.

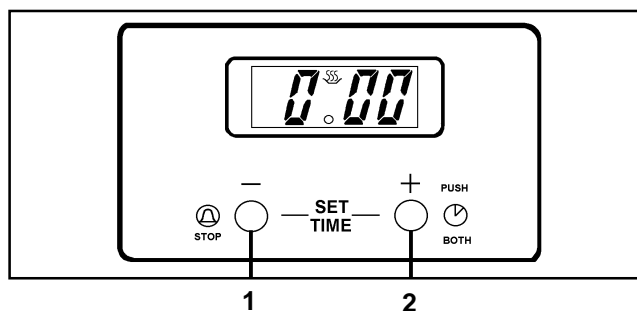


Fig.1

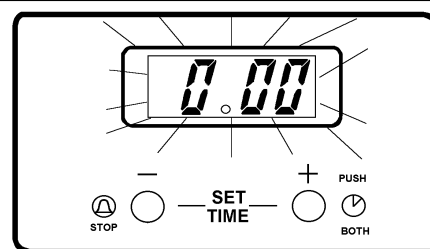


Fig.2

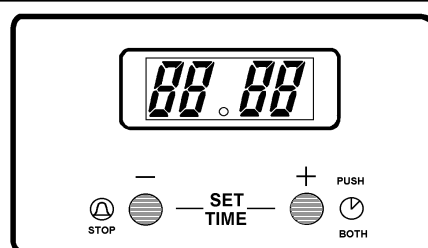


Fig.3

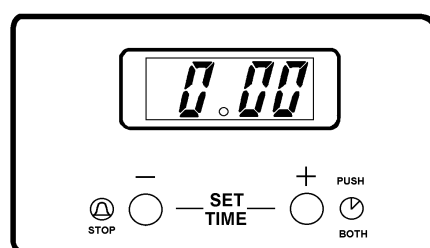


Fig.4

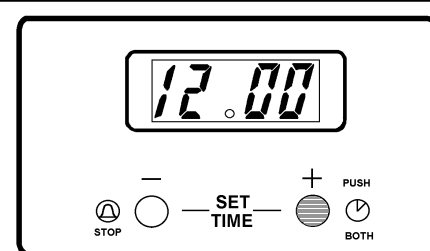
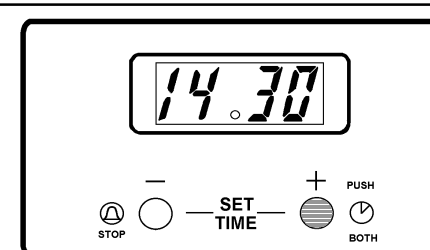


Fig.5



2. THE MINUTE MINDER

IMPORTANT

The minute minder can be used to time a set cooking period. At the end of the cook time the minute minder will automatically switch off the main oven if in use.

The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 50 minutes.

To set press button (1) and the display will read 0.☞00, see Fig. 6.

Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached e.g. 30 minutes, see Fig. 7. If necessary press and hold button (1) to achieve the correct time interval.

The minute minder will begin to count down once set. At the end of the timed period the minute minder will click, switching the main oven OFF if in use.

An audible signal will sound for up to 2 minutes. The cookpot symbol will flash and the time of day will show in the display. See Fig. 8.

To stop the sound press button (1). The display will stop flashing and show the time of day, e.g. 15.00. The cookpot symbol (☞) will go out, see Fig. 9. If using the main oven it will come on again once button (1) has been depressed. When cooking is complete remove food and turn OFF oven temperature control.

3. TO CANCEL THE MINUTE MINDER

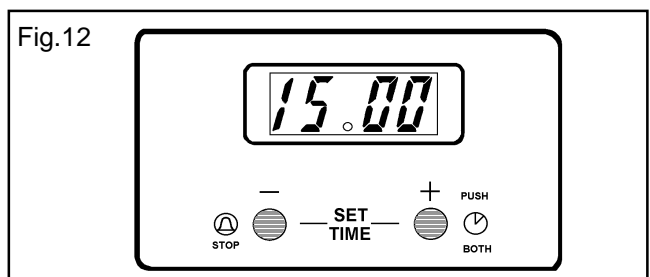
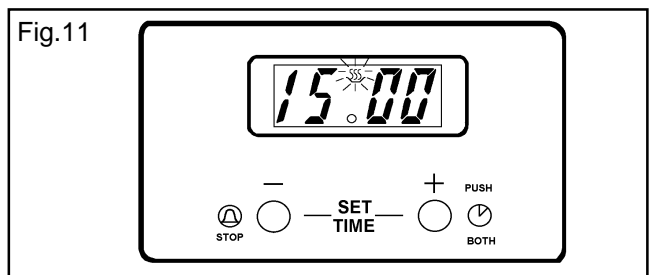
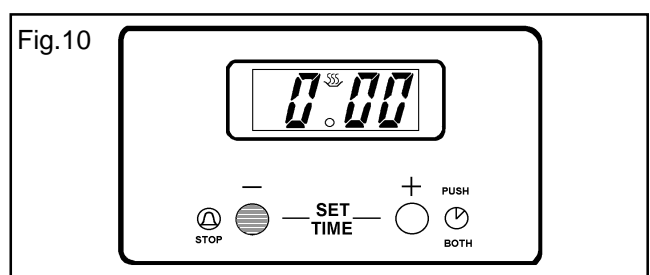
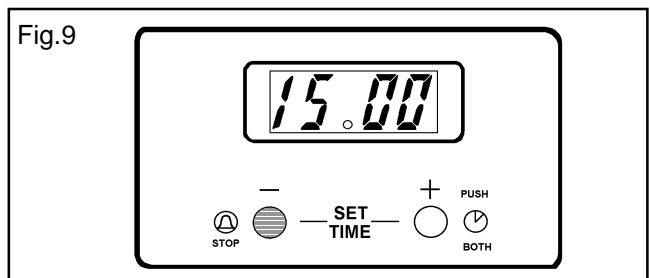
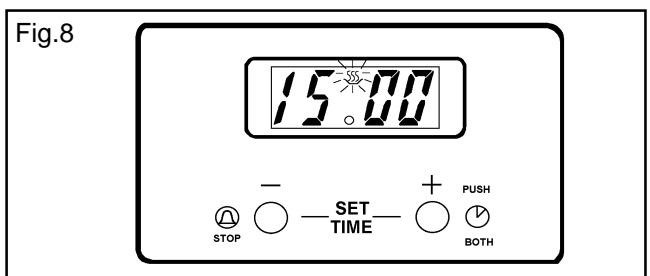
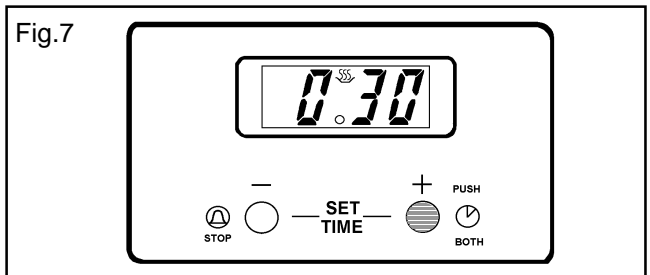
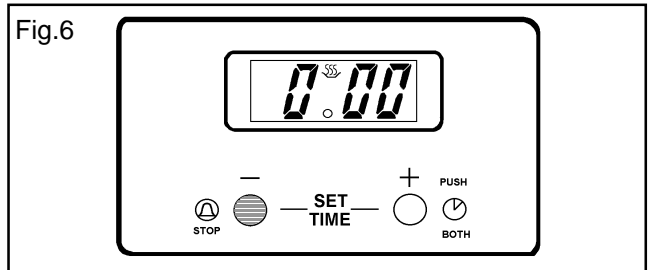
Press and release button (1). Press and hold button 1 and the display will count down in one minute intervals to 0.☞00. See Fig. 10. Release button (1). After a few seconds the cookpot symbol will flash and the time of day will show in the display. See Fig. 11.

If the main oven is in use this will switch OFF after a few seconds.

To reset, press buttons (1) and (2) together. See Fig. 12.

4. THINGS TO NOTE

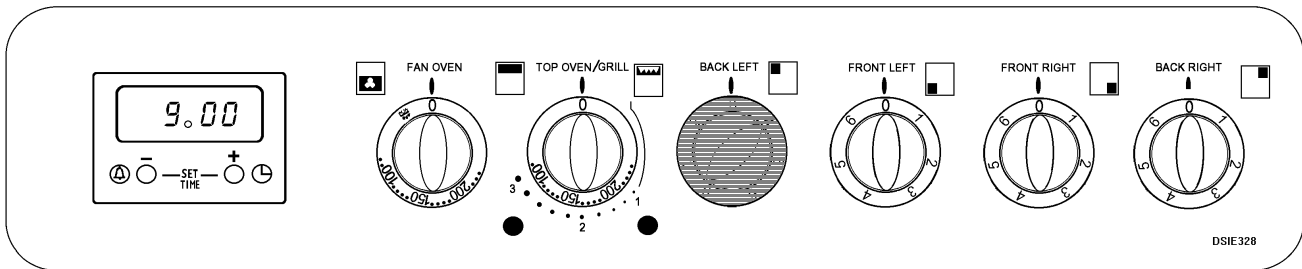
1. The time of day must be set before the main oven will operate. There will be a few seconds delay before the oven switches on.
2. The minute minder function controls the main oven and will switch the oven OFF at the end of a timed period. This function is useful if you want to begin cooking now and have the oven switch OFF automatically.
3. If you have used the minute minder to time food cooking in the main oven you will need to reset the timer by pushing both buttons before the oven can operate again.



THE SEALED HOTPLATES

BEFORE USING THE HOTPLATES FOR THE FIRST TIME

Turn the control knob to a medium/high setting and allow the hotplate to heat, uncovered by a saucepan for 3-5 minutes. This hardens the protective coating on the hotplates, and makes it more resistant to normal use. A harmless smoke will be given off from the hotplates.

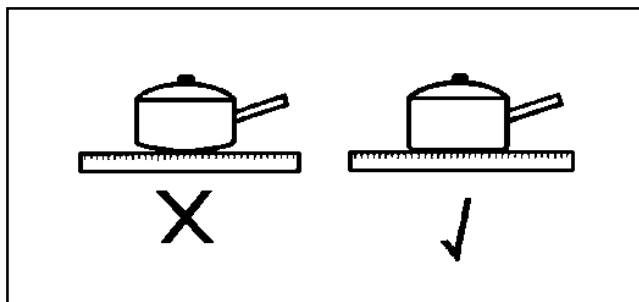


- To operate the hotplates, turn the control knobs in either direction to vary the heat setting.
- The highest number represents the hottest setting and the lowest number the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked.

RECOMMENDED SAUCEPANS

For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended.

To check the flatness of the saucepan place a ruler across the pan base, hold at eye level and look for light showing. There should be very little or no light visible between the ruler and the pan base.



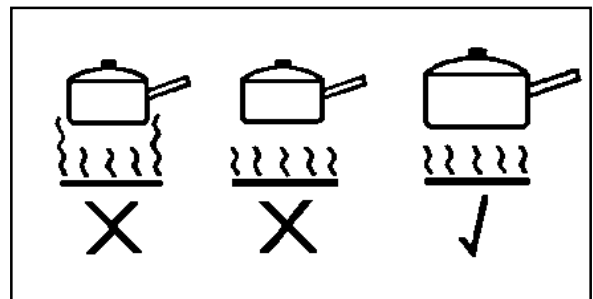
The size of the base of the saucepan should be the same or up to 2.5cm/1 inch larger than the hotplate. If the base is too small energy will be wasted, boilovers will also be more difficult to deal with as spillage will fall directly onto the hotplate.

Pressure cookers, preserving pans, etc., should comply with the recommendations given above.

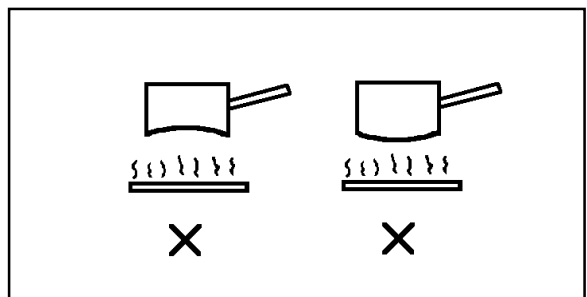
Traditional round bottomed Woks **must not be** used even with a stand. Woks with flat-bottomed bases are available and do comply with the above recommendations.

HINTS AND TIPS

- Lift rather than slide saucepans on and off the hob to help reduce scratches and maintain the efficiency of the hotplates.



- Avoid the use of decorative covers as they can cause condensation to form on the hotplates which may lead to deterioration.
- Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.
- Avoid using thin, badly dented or distorted saucepans as they can lead to sticking and burning of food.



- To prolong the life of the hotplates:-
 - Never use utensils with a skirt, e.g. a bucket.
 - Never use an asbestos mat.
 - Never leave the hotplates ON when not covered with a saucepan.

DEEP FAT FRYING

SPECIAL FRYING NOTE:

For safety purposes when deep fat frying, fill the pan one third full of oil, **DO NOT** cover the pan with a lid and **DO NOT** leave the pan unattended. In the unfortunate event of a fire, switch the appliance OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

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.

1. Preparing the food.

Seal the food by coating with flour, egg and breadcrumbs or batter. **Do not** use a basket with batter coated foods as they will stick.

2. Amount of oil.

For safety purposes fill the pan only one-third full of oil.

3. Testing the temperature of the oil.

It is advisable to use a thermometer to test the temperature of the oil. Alternatively, drop a small cube of bread into the oil which should be brown in just under a minute if the oil is at the correct temperature of 190°C/375°F.

4. Cooking the food.

Lower the food gently into the oil. **Do Not** add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food.

Turn the food if necessary; doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain the food on absorbent paper.

5. Double frying chips.

Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/375° to finish cooking and brown the chips.

Chips may be kept for several hours after the first frying before finishing off with the second frying.

6. Frying temperatures

	Celsius Scale (°C)	Fahrenheit Scale (°F)
	150	300
First frying of potatoes	170	340
	175	350
	180	360
Second frying of potatoes	190	375
Frying chicken and fish	195	380
	200	390

PRESERVING

1. **DO NOT** use a pan that overlaps the perimeter of the hob trim.

2. To allow for a full rolling boil, the pan should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities.

3. Use firm fruit or vegetables and wash well before using.

4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.

5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil. Over boiling will affect the flavour, setting properties and colour of the jam.

6. To test jam for setting:

If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C.

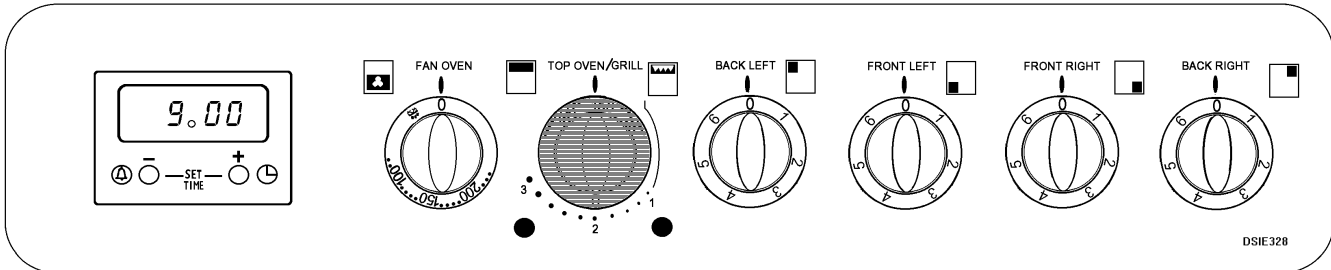
If a jam thermometer is not available, remove pan from heat, place sample of jam on dish and cool quickly (i.e. in a freezer or frozen food storage compartment of a refrigerator). When cold it will crinkle and hold the mark of a finger run through it, if it is at setting point.

7. The scum should be removed as soon as possible after setting point has been reached. Marmalade should be allowed to cool before potting to prevent the peel rising.

THE GRILL

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

SELECTING THE GRILL



- To operate the grill, open the grill door and turn the top oven/grill control clockwise so that '0' on the control knob lines up with setting 1, 2 or 3.
- Setting 3 represents the grill on Full. At settings 1 and 2 the grill may turn on and off over time and you may prefer to use these settings for keeping food warm.

NOTE

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING. IF THE DOOR IS CLOSED THE TOP OVEN WILL OPERATE.

- If the grill door is accidentally closed during grilling, the grill will cut out and the top oven will operate.
- The cooling fan will operate. For more details about the cooling fan see page 9.
- Some smoke from fat splashes may be evident as the grill cleans itself.
- The top oven **cannot** be operated when the grill is in use.
- Only the inner element will operate when grilling.

The grill pan is supplied with a removable handle.

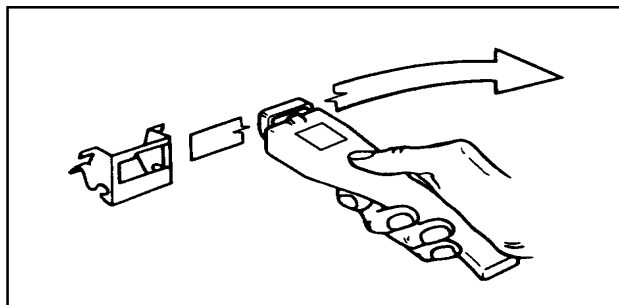
To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into widest part of the bracket. Move the handle towards the left, lower into position and release the button.

Ensure the handle is positively located.

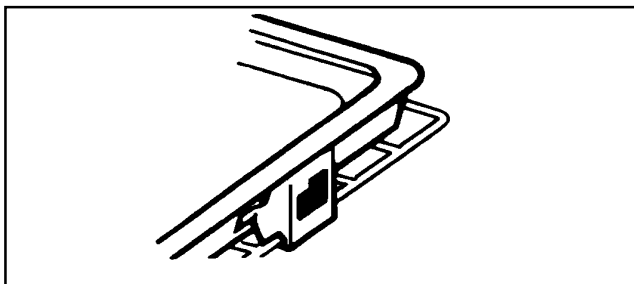
When removing the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.

Ensure your hand is protected when inserting and removing the grill pan handle as the control panel trim and grill element can become very hot.

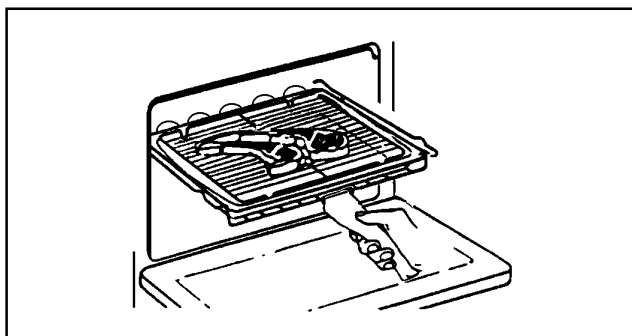
ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING.



To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf.

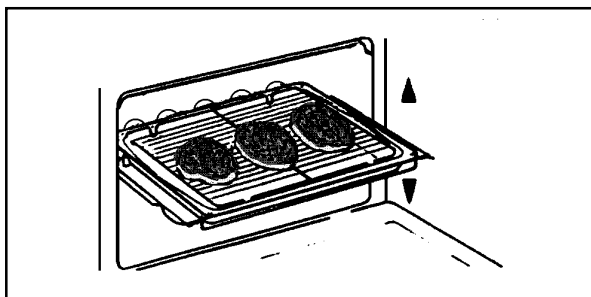


To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to tend the food during cooking or the carrier shelf can be lifted away from the appliance and rested on a heat resistant surface.



HINTS AND TIPS

- Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.
- Adjust the height of the grilling grid and grill pan runner position to allow for different heights of food.



- Place food on the grill pan or grid directly onto the grill pan base.

- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.
- When toasting bread use the cranked shelf in position 1 with the grid in the high position.
- Preheat the grill on a full setting for five minutes before cooking. Adjust the shelf as necessary during cooking.
- The food should be turned over during cooking as required.

GRILLING CHART

FOOD	RUNNER POSITION	GRILL TIME (mins in total)
Bacon Rashers	1	2-3 each side
Beefburgers	1	6-10 each side
Chicken Joints	1	15-20 each side
Chops - Lamb	1	7-10 each side
Pork	1	10-15 each side
Fish – Whole	1	
Trout/Mackerel	1	8-12 each side
Fillets – Plaice/Cod	1	4-6 each side
Kebabs	1	10-15 each side
Kidneys – Lamb/Pig	1	4-6 each side
Liver – Lamb/Pig	1	5-10 each side
Sausages	1	10-15 each side
Steaks - Rare	1	3-6 each side
Medium	1	6-8 each side
Well Done	1	7-10 each side
Toasted Sandwiches	1	1¼-1½ each side

Shelf positions are counted from the bottom up

The times quoted above are given as a guide and should be adjusted to suit personal taste.

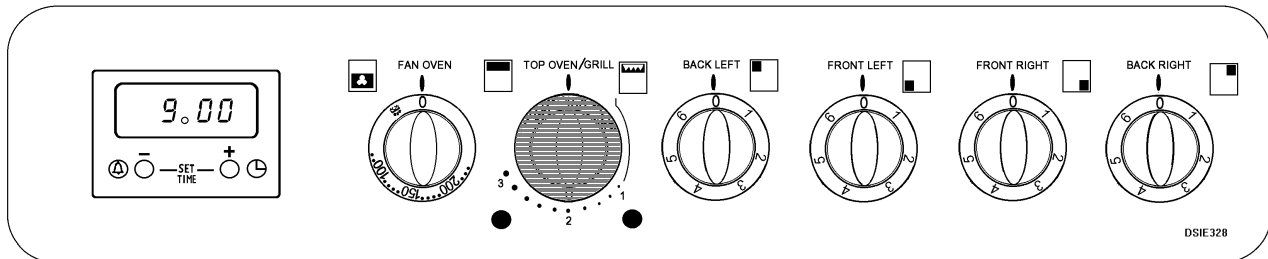
THE TOP OVEN

USES OF THE TOP OVEN

The top oven is the smaller of the two ovens. It is heated by elements in the top oven and bottom of the oven. It is designed for cooking on one level and for smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche.

The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 90°C – 100°C on the top oven control dial.

SELECTING THE TOP OVEN



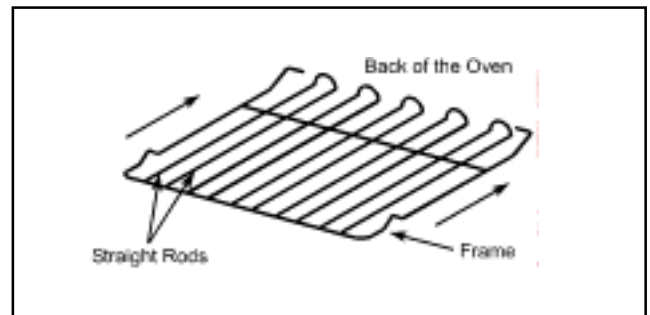
- To operate the top oven turn the temperature control to the required setting. Our diagram shows the oven set to 150°C. Close the oven door.

THINGS TO NOTE

1. The grill cannot be operated when the top oven is in use. Only the outer part of the top oven element in conjunction with the base element will operate when using the top oven.
2. The top oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will then turn ON and OFF showing that the oven temperature is being maintained.
3. The cooling fan will operate. For more details about the cooling fan see page 9.
4. Always place plates on the oven shelf to warm. Never place dishes directly on the top oven base as it becomes very hot and damage may occur.

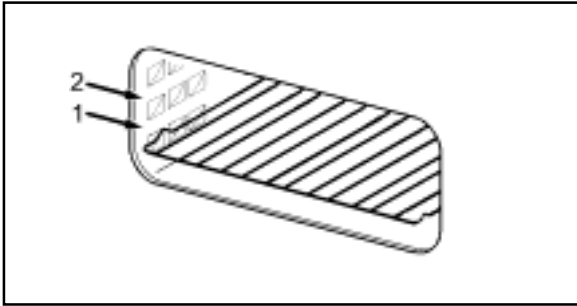
TO FIT THE OVEN SHELVES

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

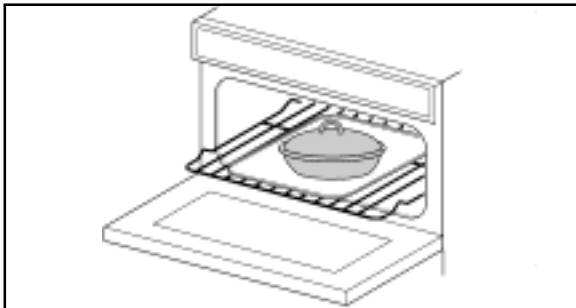


HINTS AND TIPS

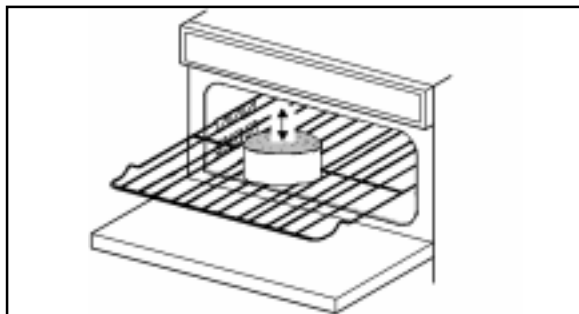
- All cooking should be carried out using an oven shelf positioned in one of the shelf runners.



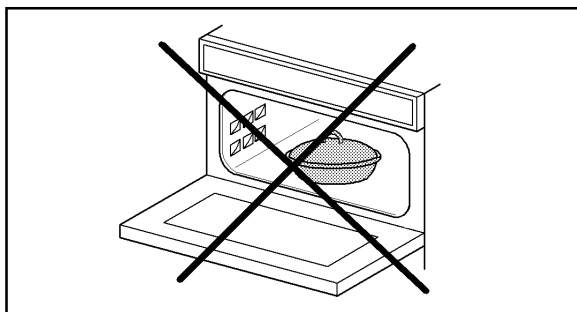
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.



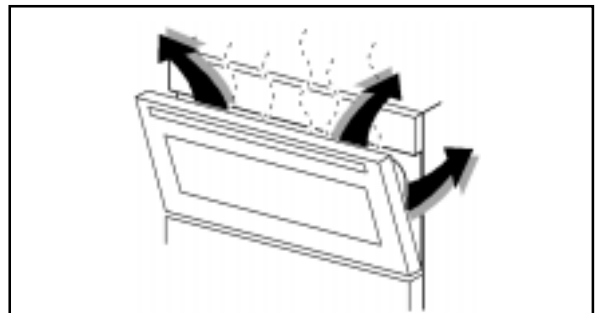
- There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings, etc.
- When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays centrally on the shelf directly below the element.



- **DO NOT** place dishes directly onto the oven base as it becomes very hot and damage may occur.



- The material and finish of the baking trays and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- **DO NOT** use the grill pan as a baking tray as this will increase base browning of the food.
- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 21.
- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



THE MAIN FAN OVEN

USES OF THE FAN OVEN

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5 – 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

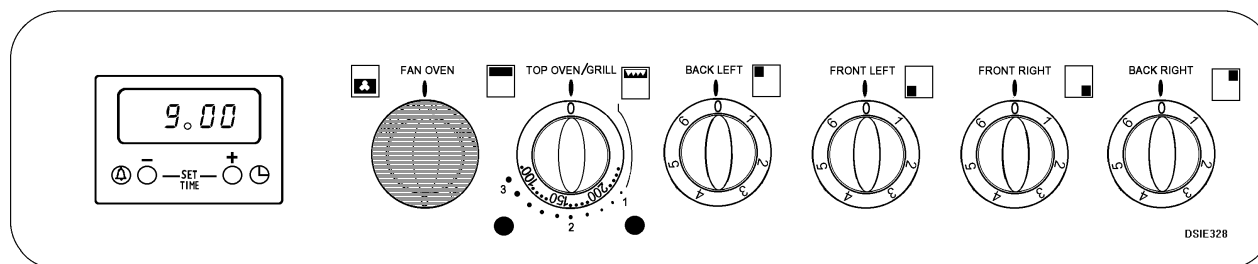
COOKING TEMPERATURES

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 21. As a guide reduce temperatures by about 20°C – 25°C for your own recipes.

BATCH BAKING

The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

SELECTING THE FAN OVEN



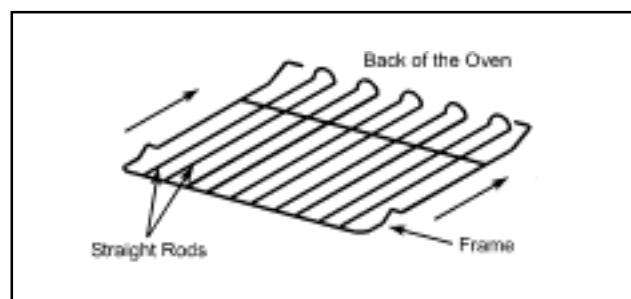
Turn the fan oven temperature control to the required setting.

THINGS TO NOTE

1. The fan oven indicator neon will glow until the oven has reached the required temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.
2. The cooling fan for the controls may switch in after a time. See page 9 for more information on the operation of the cooking fan.

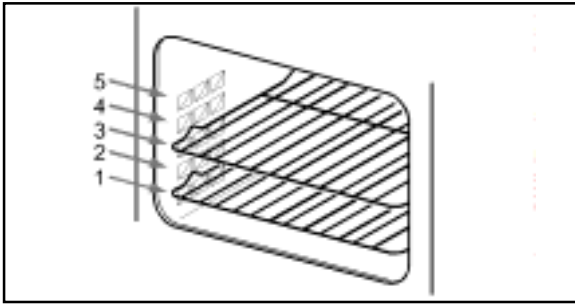
TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.



HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelf positions are counted from the bottom upwards.

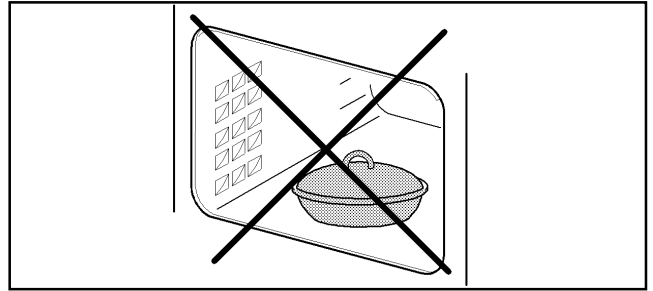


- When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- When batch baking one type of food e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.



- It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.

DO NOT place baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However, non-critical dishes/foods may be placed on the base of the oven when additional space is required.



The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart on page 21.

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
Shelf positions are counted from the bottom of the oven.

FOOD	FAN OVEN		TOP OVEN		
	SHELF POSITION	COOKING TEMP °C	SHELF POSITION	COOKING TEMP°C	APPROX COOK TIME (m)
Biscuits		180-190	1	170-190	10 – 20
Bread		200-220	1*	200-220	25 – 30
Bread rolls/buns	Shelf	200-220	1	200-220	15 – 20
Cakes:					
Small & Queen		160-170	1	180-190	18 -25
Sponges		160-170	1	160-170	18 - 20
Victoria Sandwich	positions	160-170	1	160-170	18 -25
Madeira		140-150	1	140-150	1¼ - 1½h
Rich Fruit		130-140	1	130-140	2¼ - 2½h
Christmas	are not	130-140	1	130-140	3 – 4½h
					depends on size
Gingerbread		140-150	1	140-150	1¼ - 1½h
Meringues	critical	80-100	1	90-100	2½ - 3h
Flapjack		170-180	1	170-180	25 - 30
Shortbread		130-140	1	140-150	45 - 65
Casseroles:					
Beef/lamb	but ensure	140-160	1*	140-160	2½ - 3h
Chicken		180-190	1*	180-190	1¼ - 1½h
Convenience Foods		Follow manufacturer's instructions			
Fish	that oven	170-190	1	170-190	20 - 30
Fish Pie (Potato Topped)		190-200	1*	190-200	20 - 25
Fruit Pies, Crumbles		190-200	1	190-200	40 - 50
Milk Puddings		130-140	1	140-150	1½ - 2h
Pasta Lasagne etc.	shelves are	190-200	1	170-180	40 - 45
Pastry:					
Choux		190-200	1	180-190	30 - 35
Eclairs, Profiteroles		170-180	1	170-180	20 - 30
Flaky/Puff Pies	evenly	210-220	1*	210-220	25 - 40
Shortcrust					
Mince Pies		190-200	1	190-200	15 - 20
Meat Pies		190-210	1*	190-210	25 - 35
Quiche, Tarts, Flans	spaced	180-210	1	180-200	25 - 45
Patés and Terrines		150-160	1	150-160	1 – 1½h
Roasting Meat, Poultry		160-180	1*	160-180	see roasting chart
Scones	when more	210-220	1	220-230	8 - 10
Shepherd's Pie		190-200	1*	190-200	30 - 40
Soufflés		170-180	1	170-180	20 - 30
Vegetables:					
Baked Jacket Potatoes	than one is	180-190	1	180-190	1 – 1½h
Roast Potatoes		180-190	1	180-190	1 – 1½h
Stuffed Marrow		180-190	1	180-190	30 - 35
Stuffed Tomatoes	used	180-190	1	180-190	15 - 20
Yorkshire Puddings:					
Large		210-220	1	200-210	25 - 40
Individual		200-210	1	200-210	15 - 25

* = Shelf on the oven base

Note: Shelf positions are counted from the bottom of the oven.

ROASTING CHART

ROASTING CHART		
INTERNAL TEMPERATURES – Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C		
MEAT	SECOND/FAN OVEN	COOKING TIME
Beef	160-180°C	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	160-180°C	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and Veal	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	160-180°C	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	160-180°C	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and Goose	160-180°C	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	160-180°C	25-35 minutes per ½kg (1lb) and 25-30 minutes over
Pheasant	160-180°C	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	160-180°C	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	160-180°C	according to size
Potatoes without meat	180-190°C	according to size

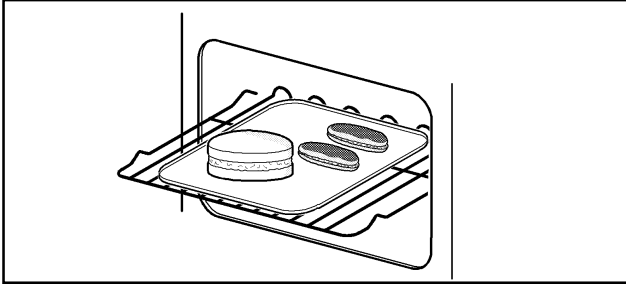
The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 30 – 60 min. cooking time.

DEFROST FEATURE

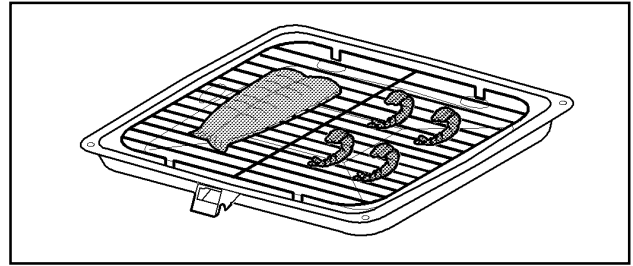
USES OF DEFROST FEATURE

This fan oven function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones etc.



It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 – 2 hours.



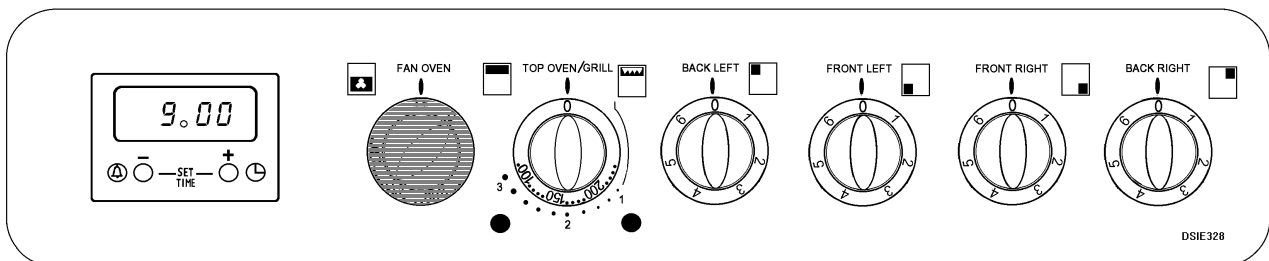
A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.


Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

SELECTING DEFROST



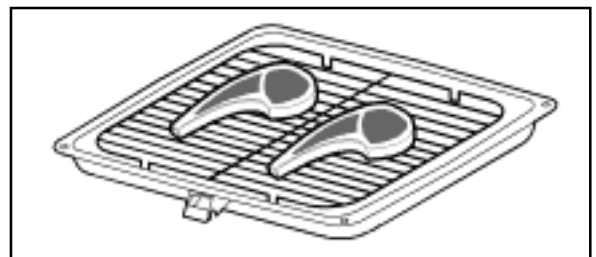
- Turn the fan oven temperature control to the defrost setting. 
- When defrost is selected, the oven indicator neon may come ON. It will stay ON until the oven reaches room temperature and then go OFF.
- It may turn ON and OFF periodically during defrosting to maintain a steady room temperature, inside the oven.

THINGS TO NOTE

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

HINTS AND TIPS

- Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.



- The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge, once it has cooled.

CARE AND CLEANING

ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY AT THE MAIN WALL SWITCH AND ALLOW THE APPLIANCE TO COOL BEFORE CLEANING.

CLEANING MATERIALS

Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

CLEANING THE BRASS PLATED HANDLES

(WHERE APPLICABLE)

It is strongly recommended that only hot soapy water is used for cleaning the handles. ANY OTHER CLEANING MATERIALS WILL DULL THE BRASS PLATED FINISH.

CLEANING THE SEALED HOTPLATES AND HOTPLATE TRIMS

In order to maintain the appearance of your appliance's sealed hotplates and trims, you are advised to use the recommended cleaning agents daily. If you do not allow spillages to burn on they will be much easier to clean off.

THINGS TO NOTE

The red spot in the centre of the hotplates may be removed with some abrasive cleaning agents. This is not a fault and does not affect the performance of the hotplates.

FOR NORMAL SOILAGE

Wipe over the hotplates and trims using a clean damp cloth then switch to a low or medium setting for a few minutes to thoroughly dry.

FOR HEAVY SOILAGE

Use a clean damp cloth or scourer with a cream cleaner e.g. 'Cif' or a powder cleaner e.g. 'Ajax' on the hotplate and trims. Follow the circular grooved pattern on the hotplate when cleaning. Rinse off cleaning agents thoroughly. Dry as for normal soilage.

CLEANING THE HOTPLATE TRIMS

The stainless steel trims may become straw coloured during use. Using a proprietary stainless steel cleaner, e.g. 'Shiny Sinks' will help maintain a bright appearance. Alternatively a powder cleaner such as 'Bar Keepers Friend' may be used regularly.

CLEANING THE VITREOUS ENAMEL

Use a clean damp cloth or scourer made for non-stick saucepans with 'Cif' cream cleaner.

AFTER CLEANING

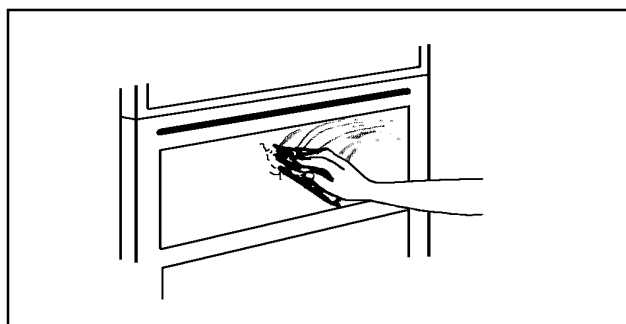
To maintain the appearance of the hotplates occasionally apply a little salt free vegetable oil or commercial restorative agent.

To apply vegetable oil, first heat the hotplate on a medium setting for 30 seconds then turn OFF. Pour a very small amount of oil onto kitchen paper, apply the paper to the hotplate and wipe off any excess oil. Heat the hotplate on a medium setting for 1 minute.

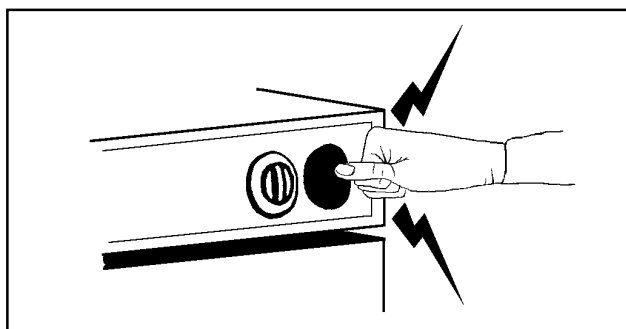
To apply restorative agent, apply a thin coating of '4 Hob' or use a 'Minky' Hotplate Cleaning Cloth following the manufacturers instructions.

CLEANING THE OUTSIDE OF THE APPLIANCE

DO NOT use abrasive cleaning materials, or scourers on the outside of the appliance as some of the finishes are painted and damage may occur. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Regularly wipe over the control panel, splashback, oven doors and cooker sides using a soft cloth and liquid detergent.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD



CLEANING THE GRILL PAN, GRILL PAN GRID AND OVEN SHELVES

All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

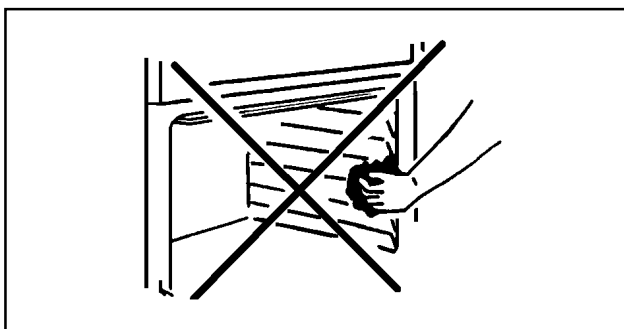
CLEANING INSIDE THE OVEN AND GRILL COMPARTMENTS

The Main oven sides and back are coated with Stayclean enamel coating.

The Stayclean surfaces inside the oven should not be cleaned manually. See below 'Care of Stayclean Surfaces'.

The vitreous enamel top oven/grill compartment and Main Oven base can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not be used on the Stayclean rear oven panel and must not come into contact with elements or the door seal as this may cause damage.



For advice on how to keep the Stayclean surfaces linings in good condition see 'Care of Stayclean Surfaces'.

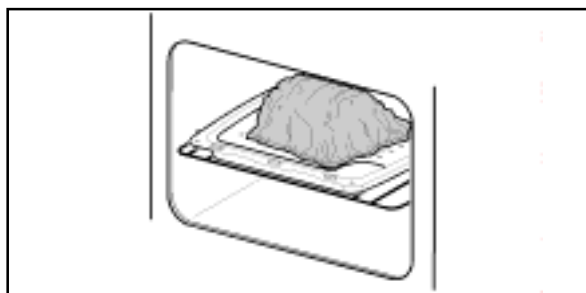
CARE OF STAYCLEAN SURFACES

The Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

HINTS AND TIPS

- Manual cleaning of the Stayclean surfaces IS NOT recommended. Damage will occur if abrasives or aerosol sprays of any kind are used.
- Slight discolouration and polishing of the Stayclean surfaces may occur in time. This does not affect the Stayclean properties in any way.
- A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so.
- It is important not to allow a build-up of soilage as this can prevent the Stayclean surfaces from working.
- Follow the recommendations below to keep oven soilage to a minimum.
- 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.
- Use minimal, if any, extra 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.
- It is not necessary to add water to a 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.
- Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.



CLEANING THE DOOR GLASS



To prevent damaging or weakening of the door glass panels avoid the use of the following:

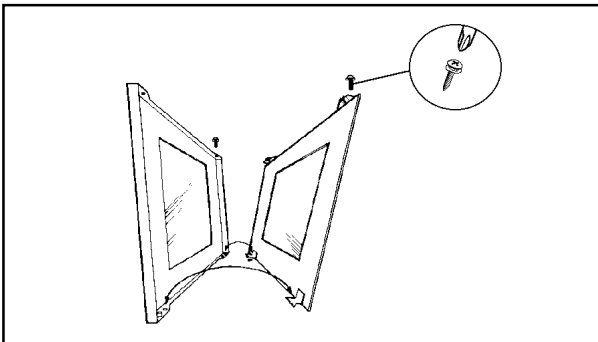
- Household detergents and bleaches
 - Impregnated pads unsuitable for non-stick saucepans
 - Brillo/Ajax pads or steel wool pads
 - Chemical oven pads or aerosols
 - Rust removers
 - Bath/Sink stain removers
 - Bath/Sink stain removers
-

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS

The outer door glass is removable for cleaning.

TO REMOVE THE OUTER GLASS

1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door.
2. Loosen the two screws using a Pozidrive screwdriver.



3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.
4. Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets.
5. Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used. **DO NOT** try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the outer door.

TO REPLACE THE OUTER GLASS

1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.
2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.
3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure.
4. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door.

Do not attempt to use the oven without the glass being in place.

TO CLEAN THE INNER GLASS DOOR

The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. Take care NOT to use abrasives as they may damage the glass or seal.



If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

SOMETHING NOT WORKING?

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 does not work at all:

- * Check that the appliance has been wired in and is switched on at the wall.

- * Check that the main appliance fuse is working.

- * Check that the timer instructions have been followed correctly.

The oven temperature is too high or low:

- * Check that the recommended temperatures are being used (see page 21). Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

The hotplates and main oven work but the grill does not:

- * Check that you have carefully followed the instructions for operation of the grill.

If the oven is not cooking evenly or the side opening door will not stay open:

- * Check that the appliance is level.

- * Check that the recommended shelf positions and temperatures are being used.

The oven fan is noisy:

- * Check that the oven is level.

- * Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

SERVICE AND SPARE PARTS

In the event of your appliance requiring service, or if you wish to purchase spare parts please contact your local Service Force Centre by telephoning:

0870 5 929929

Your call will be routed to the Service Force Centre covering your post code area. The address of your local Service Force Centre is detailed on pages 29–30.

For Service in the **Republic of Ireland** contact
Tricity Bendix
Long Mile Road
Dublin 12

Telephone: 01 4090752

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working?'.

When you contact the Service Force Centre you will need to give the following details:

When you contact the Service Force Centre you will need to give the following details:

1. Your name, address and post code.
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model, product and serial number of the appliance (found on the rating plate).
5. The purchase date.

CUSTOMER CARE DEPARTMENT

For general enquiries concerning your Tricity Bendix appliance, or further information on Tricity Bendix products, you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Tricity Bendix
55 – 77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 0870 5 950950 *

* calls to this number may be recorded for training purposes.

To contact your local Service Force Centre telephone **08705 929 929**

<p style="text-align: center;">CHANNEL ISLANDS</p> <p>GUERNSEY Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands GY1 3AD</p> <hr/> <p>JERSEY Jersey Electricity Company Haut De L'orme Rue De Haut De L'orme Trinity Jersey Channel Islands JE3 5FG</p>	<p>ISLE OF LEWIS ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW</p> <hr/> <p>KELSO 2, 6 & 8 Woodmarket Kelso Borders TD5 7AX</p> <hr/> <p>ORKNEY 7 King Street Kirkwall Orkney KW15 1JF</p> <hr/> <p>PERTH Scottish Hydro Electric Central Warehouse Inveralmond Perth PH1 3AF</p>	<p style="text-align: center;">NORTH EAST</p> <p>GATESHEAD Unit 356a Dukesway Court Dukesway Gateshead NE11 0BH</p> <hr/> <p>GRIMSBY 15 Hainton Avenue Grimsby N. E. Lincs DN32 9AS</p> <hr/> <p>HULL Unit 1 Boulevard Industrial Estate Hull HU3 4AY</p> <hr/> <p>LEEDS 64-66 Cross Gates Road Cross Gates Leeds LS15 7YS</p> <hr/> <p>NEWTON AYCLIFFE Unit 23 Northfield Way Aycliffe Industrial Park Newton Aycliffe DL5 6EJ</p> <hr/> <p>SHEFFIELD Pennine House Roman Ridge Road Sheffield S9 1GB</p>
<p style="text-align: center;">SCOTLAND</p> <p>ABERDEEN 54 Claremont Street Aberdeen AB10 6RA</p> <hr/> <p>AUCHTERMUCHTY 33a Burnside Auchtermuchty Fife KY14 7AJ</p> <hr/> <p>BLANTYRE Unit 5 Block 2 Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ</p> <hr/> <p>DUMFRIES 93 Irish Street Dumfries DG1 2 PQ</p> <hr/> <p>DUNOON 7 Hill Street Dunoon Argyll PA23 7AL</p> <hr/> <p>EDINBURGH Unit 12 Dumbryden Ind. Estate 2 Dumbryden Road Edinburgh EH14 2AB</p> <hr/> <p>GLASGOW Unit 4 Wellington Road Bishopriggs Glasgow G64 2SA</p> <hr/> <p>INVERNESS Unit 3BI Smithton Ind. Estate Smithton Inverness IV2 7WL</p> <hr/> <p>ISLE OF ARRAN Arran Domestics The Douglas Centre Brodict Isle of Arran KA27 8AJ</p> <hr/> <p>ISLE OF BARRA J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY</p> <hr/> <p>ISLES OF BUTE Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH</p>	<p style="text-align: center;">NORTHERN IRELAND</p> <p>BELFAST Owenmore House Kilwee Business Park Dunmurry Belfast BT17 0HD</p> <hr/> <p style="text-align: center;">WALES</p> <p>CARDIFF Unit 4 Guardian Industrial Estate Clydesmuir Road Cardiff CF2 2QS</p> <hr/> <p>CLYWD Unit 6-7 Coed Parc Abergele Road Rhuddlan Clwyd LL18 5UG</p> <hr/> <p>DYFED Unit 9 St. Clears Business Park Tenby Road St. Clears Carmarthen SA33 4JW</p> <hr/> <p>OSWESTRY Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP</p>	<p style="text-align: center;">NORTH WEST</p> <p>BIRKENHEAD 1 Kelvin Park Dock Road Birkenhead CH41 1LT</p> <hr/> <p>CARLISLE Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH</p> <hr/> <p>ISLE OF MAN South Quay Ind. Estate Douglas Isle of Man IM1 5AT</p> <hr/> <p>BOLTON Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR</p> <hr/> <p>PRESTON Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL</p> <hr/> <p>STOCKPORT Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR</p>

To contact your local Service Force Centre telephone 08705 929 929

MIDLANDS	BIRMINGHAM	66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB	BECKENHAM	11a Gardner Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ	SOUTH EAST		
	BOURNE	Pinfold Road Bourne PE10 9HT	CHELMSFORD	Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE		ASHFORD	Unit 2 Bridge Road Business Centre Bridge Road Ashford Kent TN23 1BB
	BRIDGNORTH	68 St. Mary's Street Bridgnorth Shropshire WV16 4DR	COLINDALE	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ		FLEET	Unit 1 Redfields Ind. Estate Church Crookham Fleet Hampshire GU13 0RD
	GLOUCESTER	101 Rycroft Street Gloucester GL1 4NB	ELTHAM	194 Court Road Mottingham Eltham London SE9 4EW		HAYWARDS HEATH	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
	HEREFORD	Units 3 & 4 Bank Buildings Cattle market Hereford HE4 9HX	ENFIELD	284 Alma Road Enfield London EN3 7BB		TONBRIDGE	Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA
	HIGHAM FERRERS	30 High Street Higham Ferrers Northants NN10 8PL	GRAVESEND	Unit B4 Imperial Business Estate West Mill Gravesend Kent DA11 0DL		SOUTH WEST	
	ILKESTON	Unit 2 Furnace Road Ilkeston DE7 5EP	IPSWICH	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD		BARNSTAPLE	Main Road Fremington Barnstaple North Devon EX31 2NT
	LEICESTER	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF	LETCHWORTH	16-17 Woodside Ind. Park Works Road Letchworth Herts SG6 1LA		BOURNEMOUTH	63-65 Curzon Road Bournemouth Dorset H1 4PW
	LINCOLN	Unit 8 Clifton Street Stone Field Park Lincoln LN5 8LQ	LONDON	2 - 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL		BRIDGEWATER	6 Herswell Business Park Salmon Parade Bridgwater Somerset TA6 5PY
	NEWCASTLE UNDER LYME	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD	Reform Road Maidenhead Berkshire SL6 8BY		BRISTOL	11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ
REDDITCH	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	EMSWORTH	266 Main Road Southbourne Emsworth PO10 8JL		
TAMWORTH	Unit 3 Sterling Park Claymore Tamworth B77 5DQ	NEWBURY	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER	ISLE OF WIGHT	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB		
WORCESTER	Units 1 & 2 Northbrooks Close Gregorys Mill Ind. Estate Worcester WR3 8BP	NORWICH	2b Trafalgar Street Norwich NR1 3HN	NEWTON ABBOT	Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot TQ12 3TD		
		SUNBURY	Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB	REDRUTH	Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH		

GUARANTEE CONDITIONS

Standard guarantee conditions

We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre.
- Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.

Home visits are made between **8.30am** and **5.30am** Monday to Friday. Visits may be available outside these hours in which case a **premium** will be charged.

Exclusions

This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix.

European Guarantee

If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 20 13
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordernone	+39 (0) 800117511
Sweden	Stockholm	+46 (0) 20 78 77 50
UK	Slough	+44 (0) 1753 219898

RATING PLATE REFERENCE

MAKE AND MODEL NO.	PRODUCT NO.	SERIAL NO.	DATE OF PURCHASE

IMPORTANT NOTICE

In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice.

This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

TRICITY BENDIX,
55 – 77 HIGH STREET,
SLOUGH,
BERKSHIRE,
SL1 1DZ.
TELEPHONE 0870 5 950950

Part Number: 311555302

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 **From the Electrolux Group.** *The world's No.1 choice.*

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.