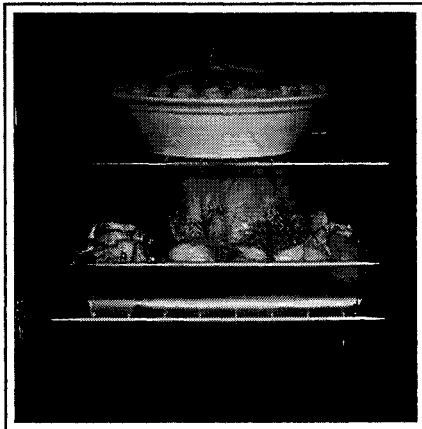
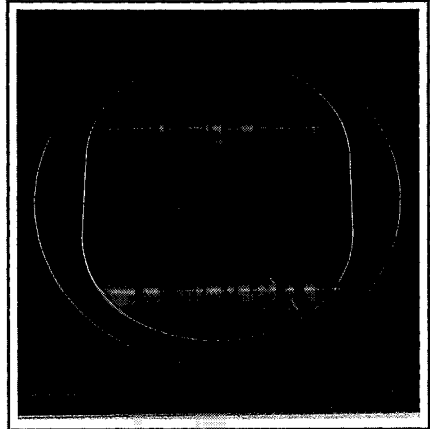


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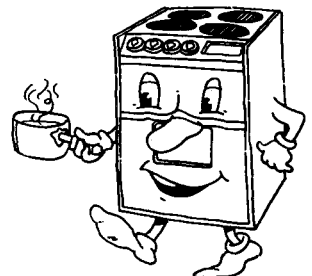
Built-in Oven Operating Instructions

BS650 BS660 BD940



IMPORTANT

PLEASE READ THIS
INSTRUCTION BOOK
BEFORE USING THE
APPLIANCE



TECHNICAL DETAILS

BS650 SERIES

Voltage:	240 Volts a.c. 50Hz
Wattage:	2.9W
Height:	595mm
Width:	595mm
Depth:	545mm (excluding handles and knobs)

BS660 SERIES

Voltage:	240 Volts a.c. 50Hz
Wattage:	2.9kW
Height:	595mm
Width:	595mm
Depth:	545mm (excluding handles and knobs)

BD940 SERIES

Voltage:	240 Volts a.c. 50Hz
Wattage:	5.7kW
Height:	885mm
Width:	595mm
Depth:	545 (excluding handles and knobs)

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Please refer to the sections in this book as appropriate to the features on your particular model.

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PREFACE

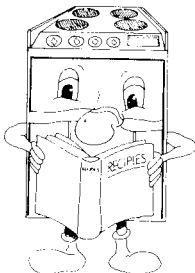
Dear Customer,

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

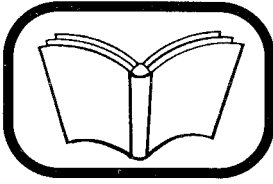
In addition, Tricity Bendix cookers comply with British Standard safety and performance requirements. They have been approved by BEAB (British Electrotechnical Approvals Board) and are covered by a 12 months parts and labour guarantee.

In order that you can get the best from your new Tricity Bendix cooker, the following instructions have been prepared. PLEASE MAKE SURE YOU READ THEM CAREFULLY. Particular attention should be paid to cooking times and temperatures as they may differ from your previous cooker.


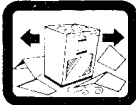


It is most important that this instruction book is retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or if you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted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




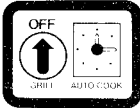


SAFETY



1 BEFORE INSTALLING YOUR APPLIANCE

- ▼ 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. 
- ▼ Do not try to move the appliance by pulling the door handles. Refer to installation instructions. 
- ▼ The appliance must be installed according to the instructions supplied. Any electrical installation work must be undertaken by a qualified electrician. 
- ▼ It is dangerous to alter the specifications or modify the product in any way.

2 WHILE OPERATING YOUR APPLIANCE

- ▼ This appliance is designed to be operated by adults and children under supervision. Young children must not be allowed to tamper with the controls or play with or near the product. 
- ▼ CAUTION - Accessible parts may become hot while the appliance is in use. Children should be kept away.
- ▼ Ensure that all control knobs are in the off position when not in use. 
- ▼ Fats and oils will ignite if they become too hot. 
Take great care to prevent fats and oils overheating.
- ▼ This product has been designed for cooking edible foodstuffs only. It must not be used for any other purposes.
- ▼ Do not use this appliance if it is in contact with water. Similarly, never operate it with wet hands. 
- ▼ Never place plastic or any other material which may melt in or on the oven itself.

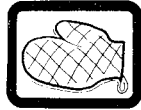
- ▼ Ensure cooking utensils are large enough to contain foods and prevent spillages and boil overs.



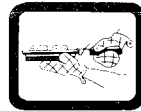
- ▼ Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way. (See page 12).



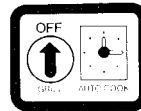
- ▼ Use oven gloves, if necessary, to remove and replace the grill pan handle when grilling.



- ▼ Support the grill pan when it is in the withdrawn or partially withdrawn position.



- ▼ (BS650 & BS660). You must ensure that the grill control is in the 'off' position when the timer control has been set for automatic cooking.



- ▼ Ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.

- ▼ 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.



- ▼ Stand clear when opening the drop down oven door. Do not allow it to fall open - support it using the door handle, until it is fully open.



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



3 AFTER USING YOUR APPLIANCE

- ▼ For hygiene and safety reasons, this appliance should be kept clean at all times. Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched on. A build-up of fats or other foodstuffs could result in a fire.



- ▼ Cookers and hobs become very hot, and retain their heat for a long period of time after use. You must therefore, take care when using the appliance. Supervise children at all times and do not allow them to touch the cooker or hob surface or be near the appliance until it has cooled after use.

4 TAKING CARE OF YOUR APPLIANCE

- ▼ Under no circumstances should you attempt to repair or service the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunction. This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied at the back of this instruction book.



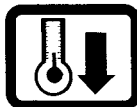
- ▼ Do not stand on the appliance or on the open oven doors.



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



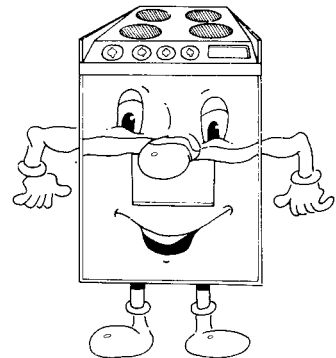
- ▼ Always switch off the cooker at its power point and allow the appliance to cool before any maintenance or cleaning work is carried out.



- ▼ Only clean this appliance in accordance with the instructions given in this book.



- ▼ Your safety is of paramount importance. Therefore, if you are unsure about any of the meanings of these warnings contact the Consumer Care Department. Telephone Number **0582 494000**.



INTRODUCTION

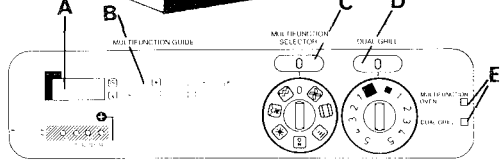
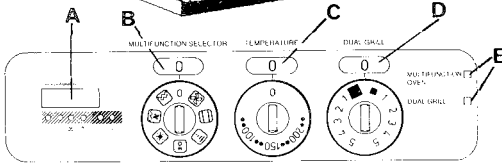
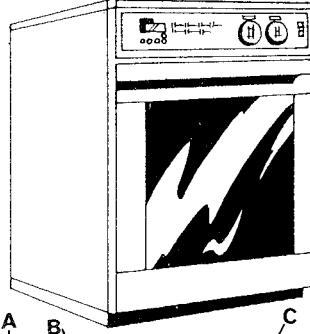
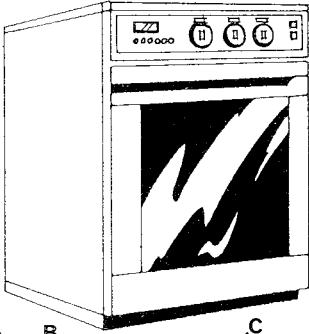
INSTALLATION

The appliance must be installed by a qualified electrician in accordance with the installation instructions provided.

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

GETTING TO KNOW YOUR OVEN (BS650 Series)

GETTING TO KNOW YOUR OVEN (BS660 Series)



A = Electronic Programmer

A = Electronic Programmer

B = Multifunction Selector

B = Multifunction Guide

Dual Grill

Dual Grill

Thermal Grilling

Thermal Grilling

Oven Clean

Oven Clean

Defrost

Defrost

Zoned Oven

Zoned Oven

Conventional Oven

Conventional Oven

Fan Oven

Fan Oven

C = Temperature Control

C = Multifunction Selector

D = Dual Grill Selector

D = Dual Grill Selector

Full Grill

Full Grill

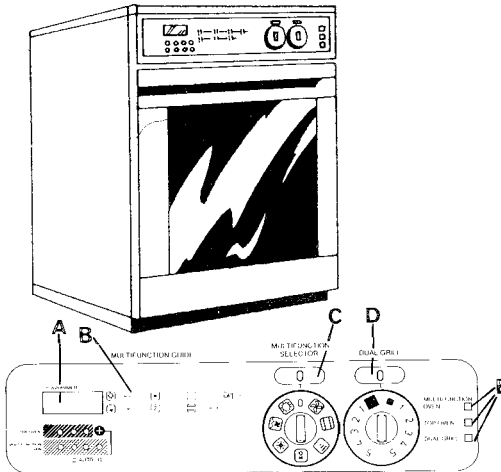
Centre Section Grill

Centre Section Grill

E = Oven and Grill Indicator Neons

E = Oven and Grill Indicator Neons

GETTING TO KNOW YOUR OVEN (BD940 Series)



A = Electronic Programmer

B = Multifunction Guide

C = Multifunction Selector

- Fan Oven
- Conventional Oven
- Zoned oven
- Thermal Grilling
- Oven Light
- Defrost
- Oven Clean

D = Dual Grill Selector

- Full Grill
- Centre Section Grill

E = Multifunction Oven, Top Oven and Dual Grill Indicator Neons.

GENERAL NOTES ON USING YOUR OVEN BEFORE USE

Allow all elements to run for a short period to burn off any residue from their surface. If the odour emitted during the initial burning off is unpleasant, it may be necessary to open a window for ventilation.

WHEN FIRST SWITCHING ON

Set time of day and ensure it is in manual mode. See page 41 for BS650, page 45 for BS660 and page 49 for BD940.

This must be done whenever the appliance is switched on or if there has been a power failure.

If the multifunction oven indicator neon does not glow when the oven temperature is set, it is most likely that the cooker timer is set for automatic cooking.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam in a similar way to a boiling kettle. The oven is vented to allow the steam to escape and prevent excessive build-up inside. 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. 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 vent should be regularly wiped to reduce soilage and discolouration from cooking vapours.

COOKWARE

Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven. Do not use baking trays larger than 33cm x 23cm (13in x 9in) as they will restrict the circulation of heat and may affect performance. Advice on the affect of different materials and finishes of dishes and tins is given in 'Hints and Tips' in the appropriate oven section.

SHELVES (BD940 only)

The oven shelves are interchangeable between the two ovens. If only one oven is in use, use the other as storage space to accommodate any extra shelves.

THE TRIVET

When roasting use the trivet in the meat tin. Fat and meat juices will drain into the meat tin below and can be used to make gravy. The trivet also helps to prevent splashes of fat from soiling the inside surface of the oven. N.B. The meat tin should not be placed on a heated hotplate as this may cause the enamel to crack.

THE COOLING FAN FOR THE CONTROLS

Models BS650 & 660

This runs continuously and can be heard when either of the ovens or the grill are switched on.

BS650 Only

The fan switches off after the controls are switched off. If an automatic programme has been set the cooling fan does not come on until the cook time begins.

BS660 Only

The fan runs on after the controls are switched off until the appliance has cooled. If an automatic programme has been set the cooling fan comes on immediately.

Model BD940

The cooling fan comes on immediately when the grill is switched on and after a short time when either of the ovens are in use. It runs on after the controls are switched off until the appliance has cooled. If an automatic programme has been set the cooling fan does not come on until the cook time begins.

THE SHELF POSITIONS

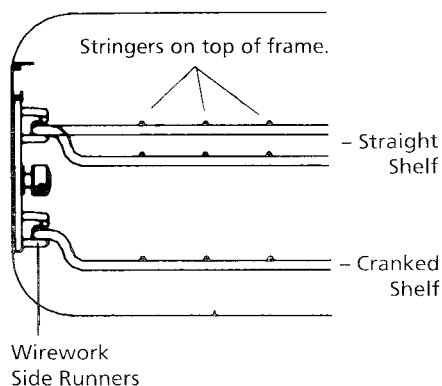
Recommended shelf positions have been shown in the cooking chart, page 53.

Bulk cooking with even spacing can be achieved using three shelves at any one time, e.g. position 1 straight, position 3 cranked and position 5 cranked.

IT IS IMPORTANT THAT THE SHELVES ARE FITTED RIGHT SIDE UPPERMOST AND ARE BETWEEN THE WIREWORK SIDE RUNNERS.

If not fitted correctly the shelf will lie at an angle and the safety stop will not be effective. To ensure that the shelf has the correct side uppermost, the wire stringers, which make up the shelf, should lie on top of the surrounding frame.

CORRECT SHELF INSERTION



ILLUMINATING MULTIFUNCTION GUIDE (BS660 & BD940 Series)

When operating the multifunction selector, the multifunction guide on the control panel will illuminate.

PUSH-PUSH CONTROL KNOBS

These control knobs can remain flush with the control panel, when not in use, or pushed and released to stand out from the panel for easy operation.

CONTROL PANEL INDICATOR NEONS

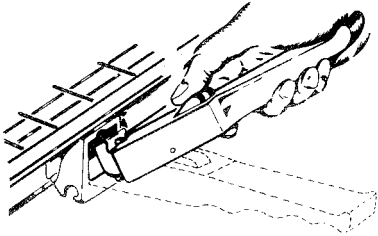
These lights indicate whether the corresponding oven or grill is switched on. In the case of the ovens, the neon also indicates when the set temperature has been reached. If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required mode.

1. THE GRILL

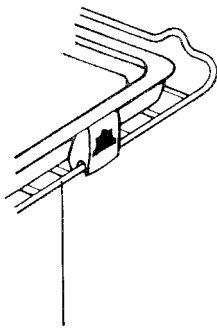


1.1 THE PUSH BUTTON HANDLE

The grill pan is supplied with a removeable handle. To remove the handle, press the knob on the handle with the thumb and pivot the handle upwards. Reverse the action when replacing the handle. **ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING.**

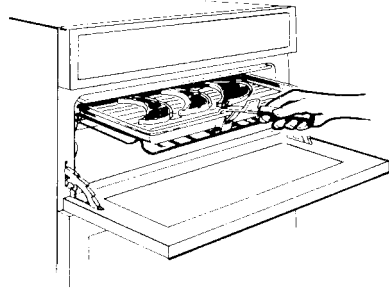


To secure the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the outer shelf frame.



outer shelf frame

To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking



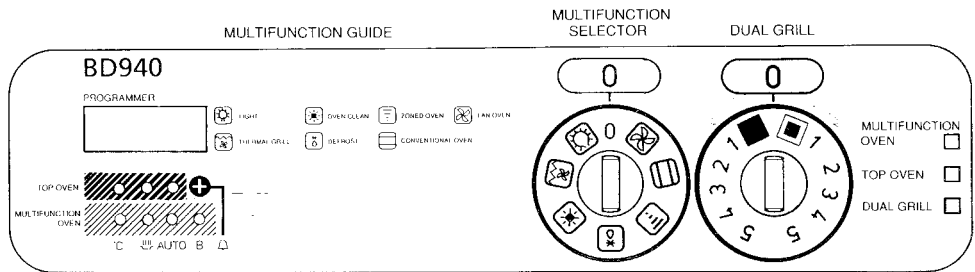
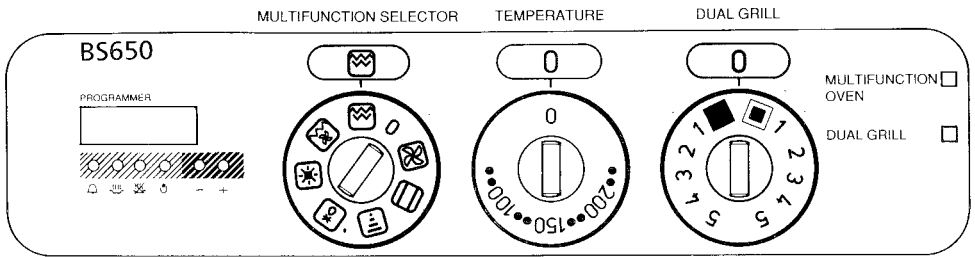
1. THE GRILL



1.2 USES OF THE GRILL

The conventional grill provides quick, direct heat. Dual circuit grills help to save energy. The whole area of the grill can be used or for cooking smaller quantities use the centre section only.

1.3 SELECTING THE GRILL



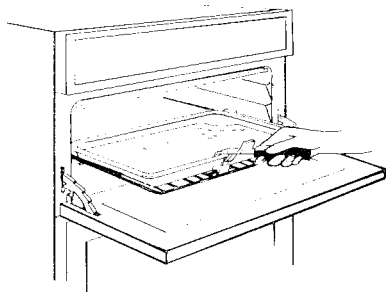
- 1 Set the multifunction selector to grill (BS650 & BS660).
- 2 Set the multifunction selector to '0' if the main oven is not in use (BD940).
- 3 Turn the grill control clockwise for full grill or anticlockwise for the centre section only.
- 4 The dual grill operates independently of the multifunction oven.

1.4 THINGS TO NOTE

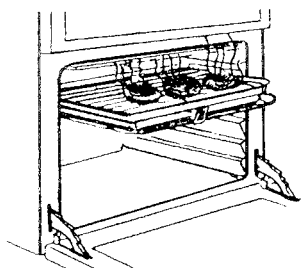
- 1 Always grill with the door fully open. The handle must be removed before grilling except when inserting or removing grill pan.
- 2 The control cooling fan will operate in conjunction with the grill.
- 3 The grill indicator neon, grill control surround multifunction selector will illuminate.

1.5 HINTS AND TIPS

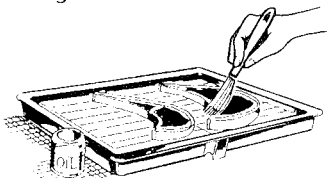
- ▼ Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices. Foods such as fish, liver and kidneys may be placed directly on the trivet in the grill pan, if preferred.



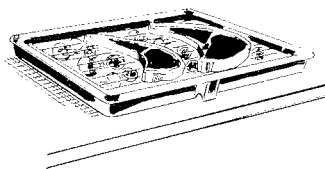
- ▼ Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food closer to the element for faster cooking and further away for more gentle cooking.



- ▼ Prepare foods for grilling by washing and drying them, as necessary. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.



- ▼ Cook toast and rare steak using the preheated conventional grill. All other foods cook very successfully on thermal grill.
- ▼ Place tomatoes and mushrooms on the grill pan beneath the grid when grilling meats.



- ▼ Be guided by the Grilling Chart on page 16.
- ▼ To ensure there is sufficient space between the food and grill, it is important **not** to grill with grill pan in the top runner position with the grid in its 'high' position.
- ▼ When toasting bread, we suggest that the top runner position is used with the grid in its 'low' position.
- ▼ Preheat the grill on a full setting for a few minutes before cooking. Adjust the heat setting and the shelf level, as necessary, during cooking.
- ▼ Turn foods over during cooking time, as necessary.
- ▼ **THE GRILL DOOR MUST BE LEFT OPEN WHEN GRILLING.**

GRILLING CHART

FOOD	SHELF BS650 & BS660	CONVENTIONAL GRILL TIME (MIN)	SHELF BD940 SERIES
Toast	4str.		2str.
Bacon Rashers	4str.	2-3 each side	2crk.
Beefburgers	4str.	6-10 each side	2crk.
Chicken joints	4str.	15-20 each side	2crk.
Chops – Lamb/ Pork	4str. 4str.	7-10 each side 10-15 each side	2crk. 2crk.
Fish – Whole Trout/cod	4str.	8-12 each side	2crk.
Fillets plaice/cod	3str.	4-6 each side	2crk.
Kebabs	4str.	10-15 each side	2crk.
Kidneys – Lamb/ pig	4str.	4-6 each side	2crk.
Liver – Lamb/pig	4str.	5-10 each side	2crk.
Sausages	4str.	10-15 each side	2crk.
Steaks – Rare	5crk.	3-6 each side	2crk.
Medium	5crk.	6-8 each side	2crk.
Well done	5crk.	7-10 each side	2crk.
Toasted Sandwiches	4str.	1 1/4-1 1/2 each side	2crk.

Shelf positions are counted from the bottom of the oven upwards. Consult chart on page 53 for shelf positions.

2. THE OVEN LIGHT(S)

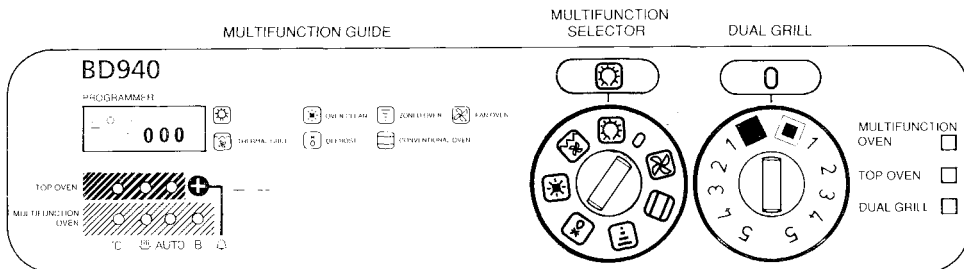
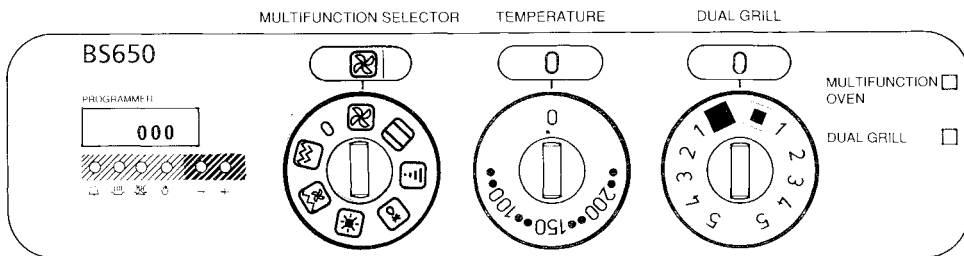


2.1 USES OF THE OVEN LIGHT(S)

The top oven (BD940 Series only) and multifunction oven are fitted with a light. This will illuminate during all multifunction operations in the multifunction oven and during use of the top oven (BD940 Series only).

The oven light(s) can be operated independent of any heating function.

2.2 SELECTING OVEN LIGHT(S)



2.2.1 During a cooking operation. The oven light will illuminate automatically when a multifunction mode and temperature has been set for the appropriate oven.

2.2.2 Independent of any heating function.

a (BS650 Series)
Select any multifunction mode except dual grill.

b (BS660 Series)
Select any multifunction mode and set the programmer to 3 small zero's (000) by pressing the (°C) button and using the (+) or (-).

c (BD940 Series only)
Main Oven – select the light mode on the multifunction selector.

d Top Oven – set the programmer to 3 small zero's (000) by pressing (°C) button and turning the data control knob.

2.3 THINGS TO NOTE

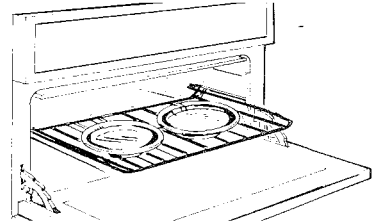
With an automatic programme set for any mode, the oven light will illuminate, as soon as the timed period begins.

3. HOW TO USE THE TOP OVEN (BD940 Series only)

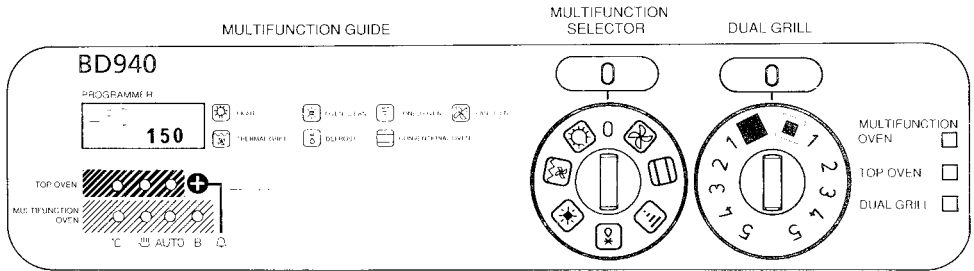
3.1 USES OF THE TOP OVEN

The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for single level cooking of small quantities of food. It gives especially good results if used to cook fruit cake, 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 on the top oven control dial.



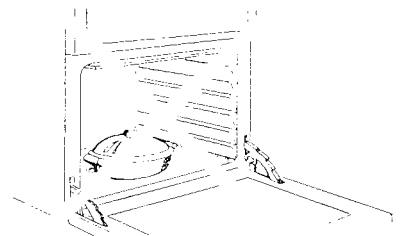
3.2 SELECTING THE SECOND OVEN



- 1 The multifunction selector should be in the '0' position if the multifunction oven is not in use.
- 2 Set the top oven temperature on the top oven electronic programmer by pressing the (°C) button and turning the data control knob.

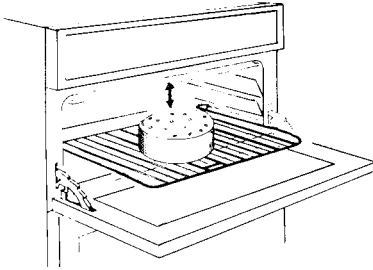
3.3 THINGS TO NOTE

- 1 The top oven indicator neon 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.
- 2 The top oven Δ °C will illuminate.
- 3 The control cooling fan will come on a short time after the oven has been set and will continue to operate for a time after the oven is turned OFF.
- 4 The top oven works independently of the Multifunction Oven and is not therefore controlled by the selector.
- 5 Dishes should not be placed directly on the oven floor as it becomes very hot.



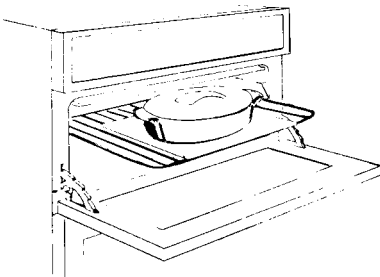
3.4 HINTS AND TIPS

- ▼ All cooking should be carried out on shelf positions one and two using cranked shelves.



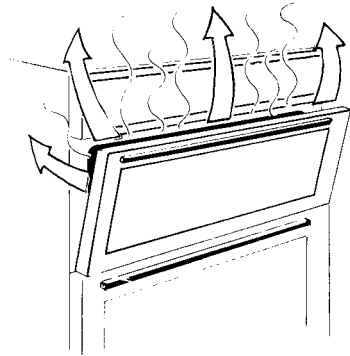
There should always be at least 2.5 cm (1 in) between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc. place the tins or baking trays centrally below the grill element.

- ▼ Ensure that food is placed centrally on the shelf and that there is sufficient room around the baking tray/dish to allow for maximum circulation.



- ▼ Stand dishes on suitably sized baking trays to prevent spillage onto the oven base and to help reduce cleaning.

- ▼ 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 or meat tin as a baking tray as the dark vitreous enamel finish will increase base browning.
- ▼ Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations. See chart on page 53.
- ▼ For economy, leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



4. THE FAN OVEN



Follow the instructions below which are appropriate to your particular oven.

4.1 USES OF THE FAN OVEN

Due to the design the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via vents in the back panel. The advantages of cooking with this mode are:

Preheating

The fan oven quickly reaches temperature, so it is not usually necessary to preheat the oven. Without pre-heating, 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, souffles etc., best results are achieved if the oven is preheated first.

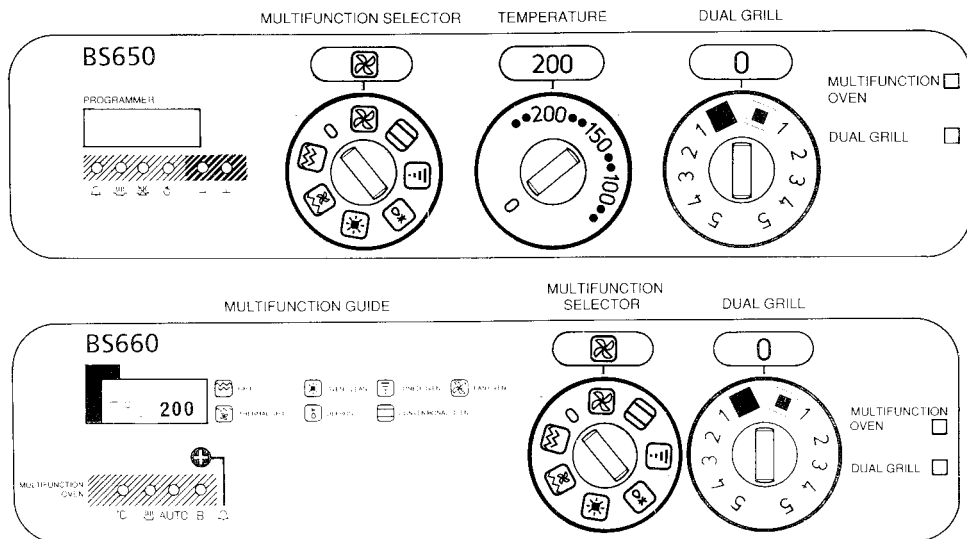
Cooking Temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 53. As a guide, reduce temperatures by about 20-25°C for your own recipes.

Batch Baking

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

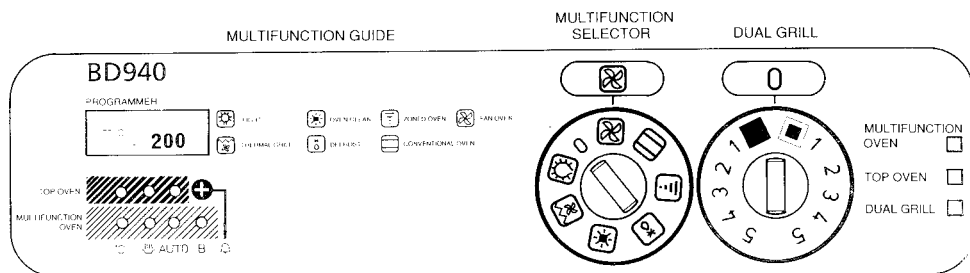
4.2 SELECTING THE FAN OVEN (BS650 & BS660 Series)



- 1 Turn the multifunction selector to fan oven.
- 2 Turn the oven temperature control to the required setting (BS650).
- 3 Set the oven temperature on the electronic programmer by pressing (°C) button and turning data control knob (BS660).

- a **NOTE:**
The oven light and multifunction oven indicator neon will come on.
- b The multifunction selector and oven temperature control will illuminate (BS650).
- c The multifunction guide and ▼ °C symbol will glow (BS660).

4.3 SELECTING THE FAN OVEN (BD940 Series)



- 1 Turn the multifunction selector to fan oven.

NOTE:

- a The multifunction guide and selector will illuminate.

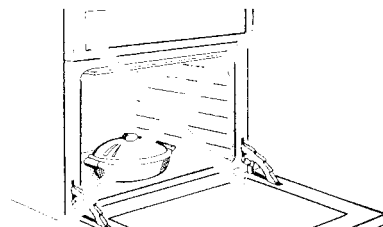
- 2 Set the multifunction oven temperature on the electronic programmer by pressing (°C) and turning the data control knob.

- b The oven light will come on.
- c The multifunction oven indicator neon will glow.

4.4 THINGS TO NOTE

- 1 The multifunction oven indicator neon will glow until the oven has reached the desired temperature. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.
- 2 The oven fan will operate continually during cooking.
- 3 The oven light operates when the multifunction selector is set.
- 4 If an automatic programme is set, the oven fan and oven light do not come ON until the cook time begins.

- ▼ It is possible to cook bulk loads on up to three shelves at any one 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 dishes directly on the oven floor as it interferes with the oven air circulation; use the lower shelf position.



- ▼ The use of higher temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart. See page 53.

4.5 HINTS AND TIPS

- ▼ When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf.
- ▼ When batch baking one type of food e.g. Victoria Sandwich cakes. Those of similar size will be cooked in the same time.

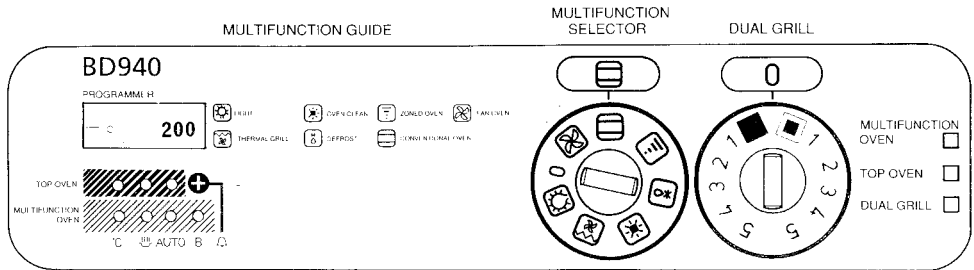
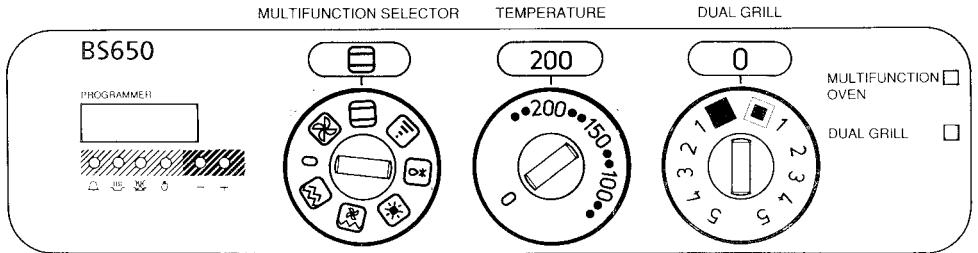
5. THE CONVENTIONAL OVEN



5.1 USES OF THE CONVENTIONAL OVEN

This function uses the top and lower elements to give single level cooking which is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation.

5.2 SELECTING THE CONVENTIONAL OVEN



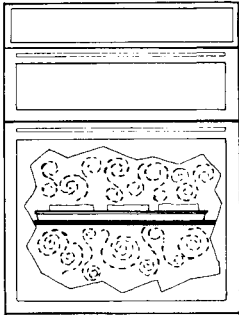
- 1 Turn the multifunction selector to conventional oven
- 2 Turn the main temperature control to the required setting (BS650 Series only).
- 3 Set the temperature on the electronic programmer by pressing the (°C) button and turning the data control knob. (BS660 & BD940 only).

5.3 THINGS TO NOTE

- 1 The multifunction oven indicator neon will glow until the oven has reached the desired temperature. It will then cycle ON and OFF showing that the oven temperature is being maintained.
- 2 The multifunction selector and main oven temperature control will illuminate (BS650). The multifunction guide will illuminate (BS660 and BD940).
- 3 The oven light operates when the electronic programmer is set.
- 4 If an automatic programme is set, the oven fan and oven light do not come ON until the cook time begins.

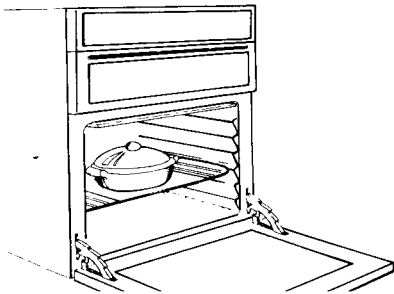
5.4 HINTS AND TIPS

- ▼ The middle shelf position gives the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf level.



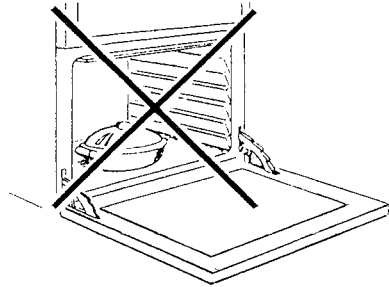
- ▼ In addition to the shelf position, the material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning.

Always place dishes centrally on the shelf to ensure even browning.



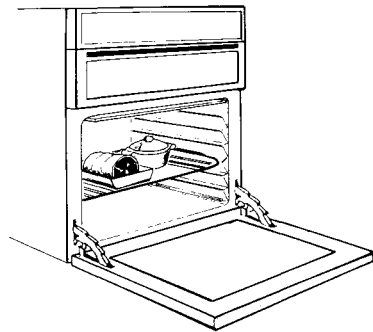
- ▼ Stand dishes on suitably sized baking trays to prevent spillage on the base of the oven to reduce cleaning.

- ▼ Do not place dishes directly on the oven base as it becomes very hot.



- ▼ For faster preheating use the fan oven function to preheat the oven until the multifunction oven indicator neon goes out, then switch the selector to the conventional oven setting.

- ▼ Single level cooking gives best results. If you require more than one level cooking use the fan or zoned oven functions.



6. THE ZONED OVEN

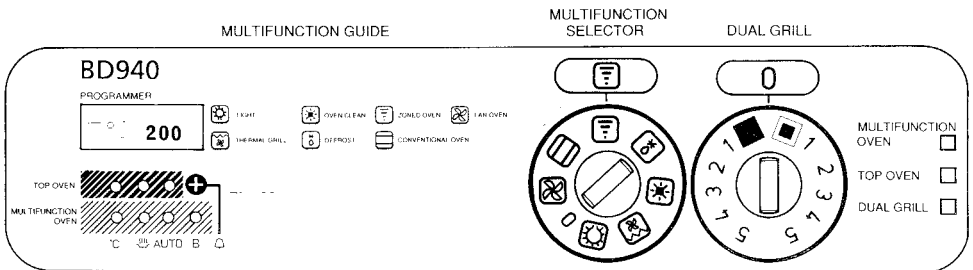
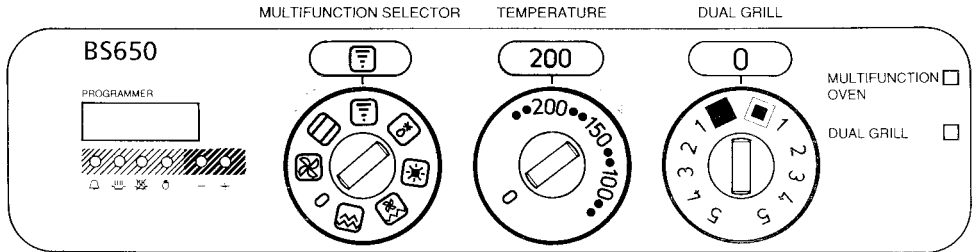


6.1 USES OF THE ZONED OVEN

Use the zoned oven when you require the oven to be hotter at the top than at the bottom. This gives the flexibility of cooking foods in the same oven at up to 30°C difference in cooking temperature.

The zoned oven is useful for cooking dishes which require different temperatures in the oven at the same time and it is ideal for cooking a complete meal on two shelves.

6.2 SELECTING THE ZONED OVEN



- 1 Turn the multifunction selection to zoned oven.
- 2 Turn the oven temperature control to the required setting (BS650).
- 3 Set the temperature on the electronic programmer by pressing the (°C) button and turning the data control knob. (BS660 & BD940)
- 4 If an automatic programme is set, the oven fan and oven light do not come ON until the cook time begins.

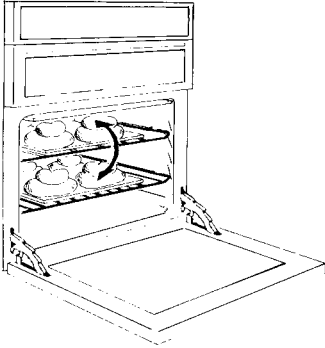
6.3 THINGS TO NOTE

- 1 The multifunction selector and oven temperature control illuminate (BS650). The multifunction guide will illuminate (BS660 & BD940).
- 2 The oven light operates when the electronic programmer is set.
- 3 The oven indicator neon will glow until the oven has reached the desired temperature. It will then cycle ON and OFF showing that the oven temperature is being maintained.

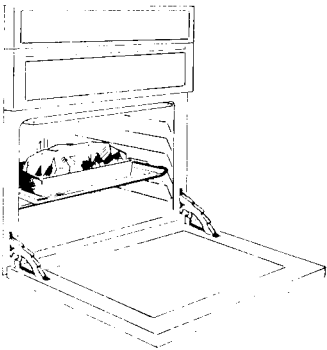
6.4 HINTS AND TIPS

- ▼ Remember that the top of the oven is hotter than the bottom. The approximate difference in temperature between the top and the bottom is 30°C.
- ▼ If a higher shelf position is used than is recommended in the Chart (on page 53), it may be necessary to lower the cooking temperature by approximately 10°C.

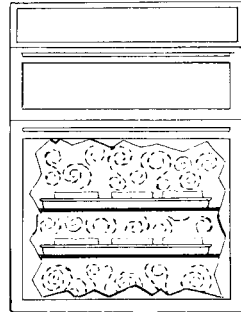
- ▼ Be prepared to interchange dishes between the higher and lower shelf positions during cooking where necessary.



- ▼ It is best to cover dishes, where practical, for part of the cooking time to prevent over browning of the top surface. This also reduced fat splashes onto the oven interior and helps to keep the oven clean. Uncover for the last 15-30 minutes of cooking time and the food will be nicely browned.



- ▼ Ensure that food is placed centrally on the shelves and that there is sufficient room around the dishes to allow for maximum air circulation.



- ▼ The use of enamelware or dark, heavy or non-stick utensils will help to increase base browning for dishes such as Yorkshire Pudding, Plate Pies etc.
- ▼ For Faster preheating use the fan oven function to preheat the oven until the oven indicator light goes out, then switch to the zoned oven following the times, temperatures and shelf positions recommended.

7. THERMAL GRILLING



7.1 USES OF THERMAL GRILLING

Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.

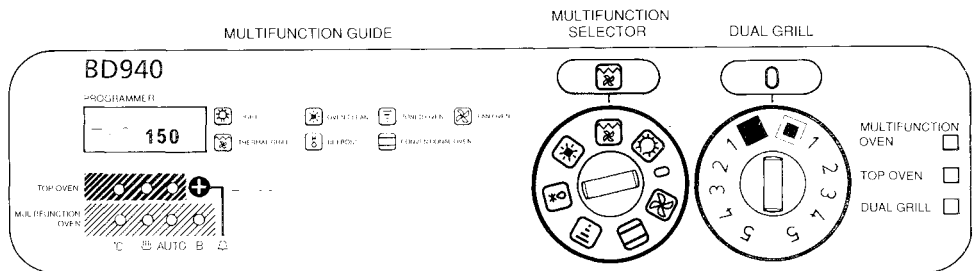
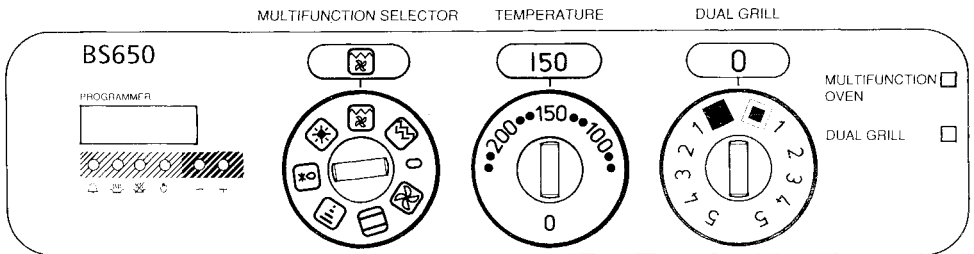
The Multifunction oven grill element and the fan operate together, circulating hot air around the food to assist the cooking process. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed.

With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under a conventional grill.

The lower part of the oven can be used to cook accompaniments at the same time, e.g. bacon rolls with a mixed grill or breakfast.

Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.

7.2 SELECTING THERMAL GRILLING



- 1 Turn the multifunction selector to Thermal Grilling.
- 2 Turn the oven temperature control to the required setting (BS650 Series only).
- 3 Set the temperature on the electronic programmer by pressing the (°C) button and turning the data control knob. (BS660 & BD940 only).

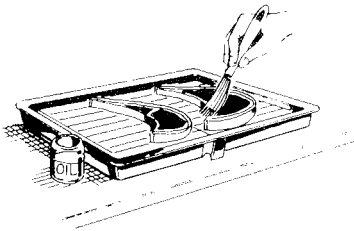
- a Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the multifunction oven door closed.
- b Always thermal grill with door closed and grill pan handle removed.

7.3 THINGS TO NOTE

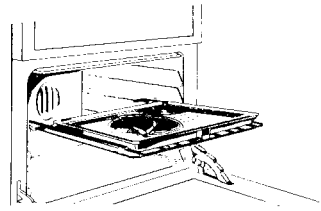
- 1 The multifunction oven indicator neon will glow until the oven has reached the desired temperature. It will then cycle ON and OFF showing that the oven temperature is being maintained.
- 2 The multifunction selector and oven temperature control will illuminate (BS650). The multifunction guide will illuminate (BS660 & BD940).
- 3 The oven light operates when the electronic programmer is set.
- 4 If an automatic programme is set, the oven fan and oven light do not come ON until the cook time begins.

7.4 HINTS AND TIPS

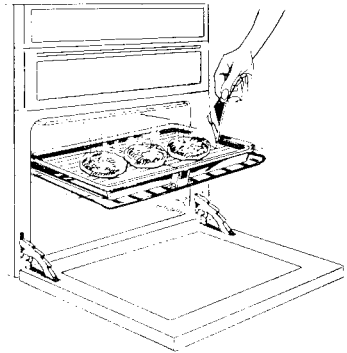
- ▼ Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.



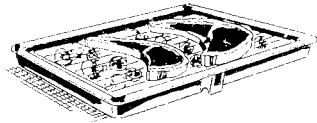
- ▼ Most foods should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. Foods such as fish, liver and kidneys may be placed directly onto the trivet in the grill pan, if preferred.



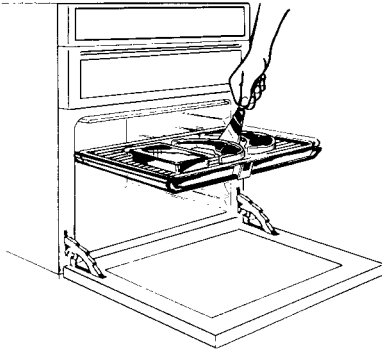
- ▼ The use of the trivet beneath the grid when grilling fatty foods will help to minimise fat splashing.



- ▼ Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.



- ▼ Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperature and shelf positions during cooking, if necessary.
- ▼ Turn foods over during the cooking time, as necessary.



- ▼ ENSURE THAT READY PREPARED OR COOKED CHILLED DISHES E.G. SHEPHERDS PIE, MOUSSAKA, LASAGNE ETC., ARE PIPING HOT THROUGHOUT, BEFORE SERVING.
- ▼ If you use the thermal grill function to heat through ready prepared or cooked chilled dishes, e.g. shepherds pie, moussaka, lasagne, etc., ensure that they are piping hot throughout before serving.
- ▼ A temperature range of 140 - 200°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make adjustments during cooking to suit individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.

COOKING TIMES

Cooking is more gently, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time.

A general guide to cooking times is given below but these times may vary slightly depending on the thickness and quantity of the food being cooked.

FOOD	SHELF	THERMAL GRILLING	
		TEMP. (°C)	TIME (MIN)
Bacon Rashers	3Str.	200	8-12
Beefburgers	3Str.	190	10-15
Chicken joints	3Str.	160	35-45
Chops-Lamb	3Str.	170	20-25
Chops-Pork	3Str.	170	25-30
Fish-Whole Trout/Hering	3Str.	170	10-20
Fillets Plaice/Cod	3Crk.	170	10-15
Kebabs	4Str.	170	20-30
Kidneys-Lamb/Kidneys-Pig	3Str.	180	10-15
Liver-Lamb-Pig	3Str.	180	20-30
Sausages	3Str.	190	10-15
Steaks-Medium	4Str.	220	8-10 each side
Steaks-Well Done	4Str.	220	10-12 each side
Heating through & browning e.g. au-gratin, lasagne, shepherds pie.	3Str.	170	20-30 depends on size

NOTE: Shelf positions are counted from the bottom of the oven, use the positions indicated as a guide.

8. OVEN CLEAN

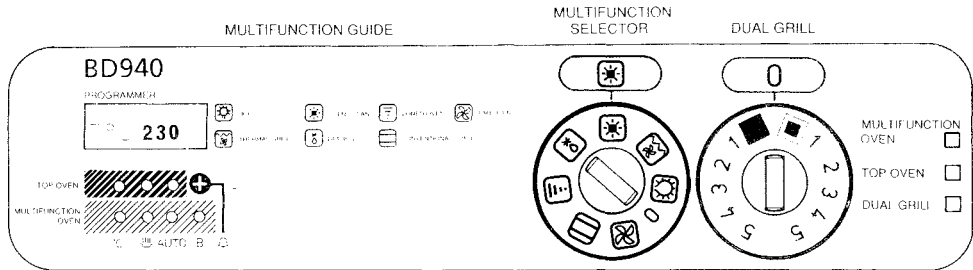
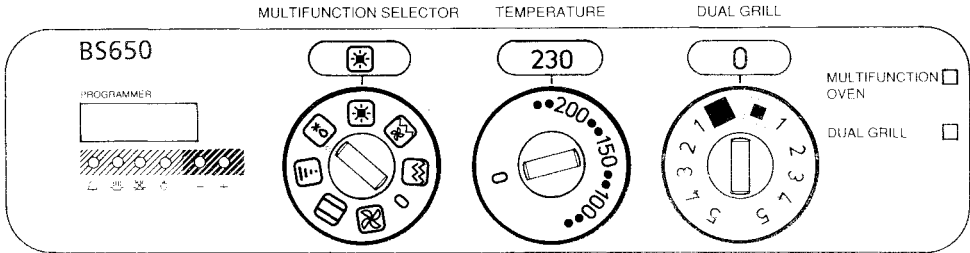


8.1 USES OF OVEN CLEAN

When oven clean is selected the Stayclean surfaces inside the oven burn off any splashes of fat and food.

By using this function regularly the Stayclean finishes remain in good condition and do not require manual cleaning. This saves time and effort in keeping the oven clean. (See Care and Cleaning Section on Page 57 for instructions on cleaning the Vitreous enamel oven base).

8.2 SELECTING THE OVEN CLEAN



- 1 Remove oven shelves, wirework side runners and bakeware from oven.
- 2 Turn the multifunction selector to oven clean.
- 3 Set the oven temperature to 230°C (BS650).
- 4 Set the temperature to 230°C on the electronic programmer by pressing the (°C) button and turning the data control knob. (BS660 & BD940 only).

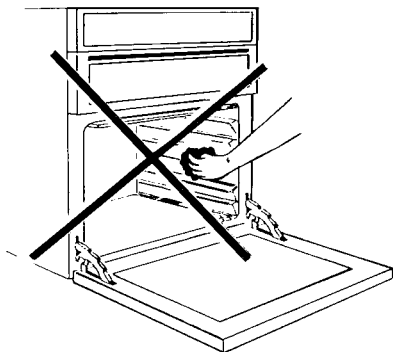
8.3 THINGS TO NOTE

- 1 The oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will then cycle ON and OFF showing that the oven temperature is being maintained.
- 2 The multifunction selector and oven temperature control backlit disc illuminate.

- 3 The oven light operates when the electronic programmer is set.
- 4 If an automatic programme is set, the oven fan and oven light do not come ON until the cook time begins.

8.4 HINTS AND TIPS

- ▼ Manual cleaning of the Stayclean surfaces is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners are used.



- ▼ Slight discolouration and polishing of the Stayclean surfaces may occur in time, but this will not affect their self cleaning properties.
- ▼ Use the oven clean function for an hour or two per week to avoid a build up of soilage which could prevent the Stayclean enamel from working properly.

- ▼ A good time to use the oven clean function is after the weekly roast. Simply select oven clean function as described above and allow the oven to run for an hour or so.

IF YOU HAVE AN EXCESSIVE SPILLOVER ONTO THE STAYCLEAN ENAMEL YOU MAY MANUALLY CLEAN, IF NECESSARY. TAKE CARE NOT TO SCRAPE ENAMEL.

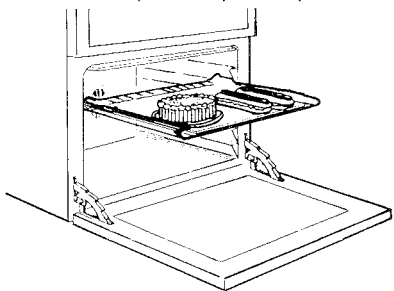
- ▼ Surfaces which are not Stayclean coated, e.g. the oven base, the oven exterior, etc., will require manual cleaning. Refer to the Care and Cleaning section page 57 for details.
- ▼ Useful hints and tips are given on page 58 on how to adjust your cooking to keep oven soilage to a minimum.

9. DEFROST

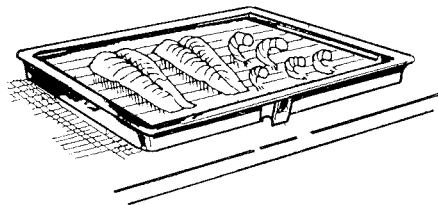


9.1 USES OF DEFROST

This 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, 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.

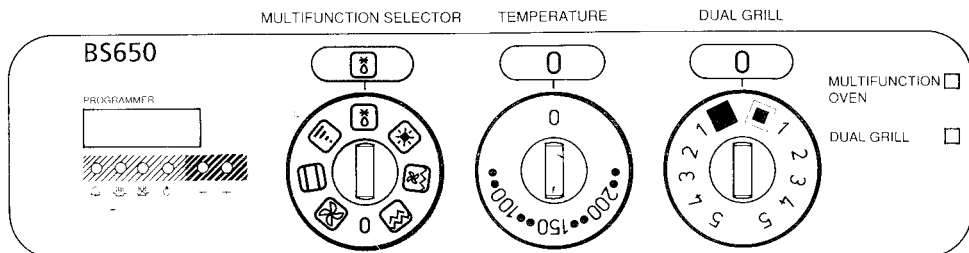


- ▼ A 1kg/2 $\frac{1}{4}$ lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.
- ▼ Joints of meat up to 2kg/4 $\frac{1}{2}$ lb in weight can be thawed using the defrost function.

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

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

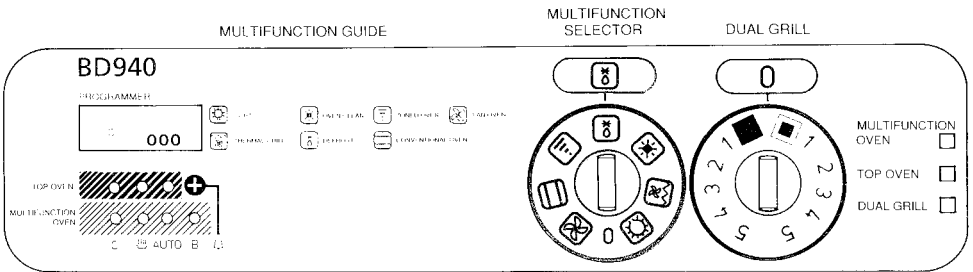
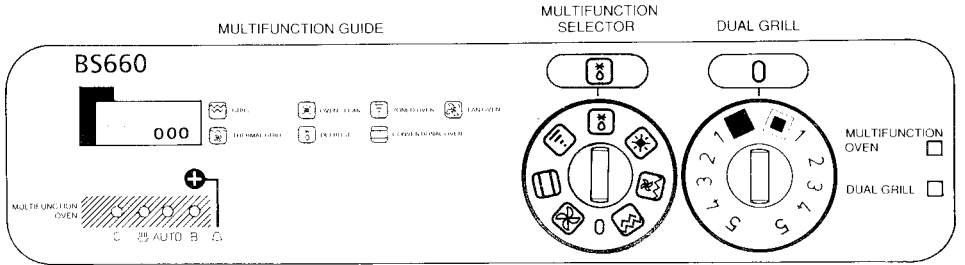
9.2 SELECTING DEFROST (BS650 Series)



1 Turn the multifunction selector to defrost.

2 Leave the temperature control OFF.

9.3 SELECTING DEFROST (BS660 & BD940 Series)



- 1 Turn the multifunction selector to defrost.
- NOTE:**
- a The multifunction selector and multifunction guide will illuminate.
 - b The multifunction oven indicator neon will glow with reduced brightness (BD940 only). The ∇ °C will illuminate.

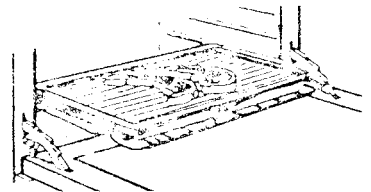
9.4 THINGS TO NOTE

- 1 No heat is produced when the defrost function is selected. The heating elements stay OFF even if the oven temperature control is set. The cooling fan for the controls however, will operate with the defrost function.
- 2 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.

- 2 Set the electronic programmer to 3 small zero's (ooo) by pressing (°C) button and, turning the data control knob.

9.5 HINTS AND TIPS

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



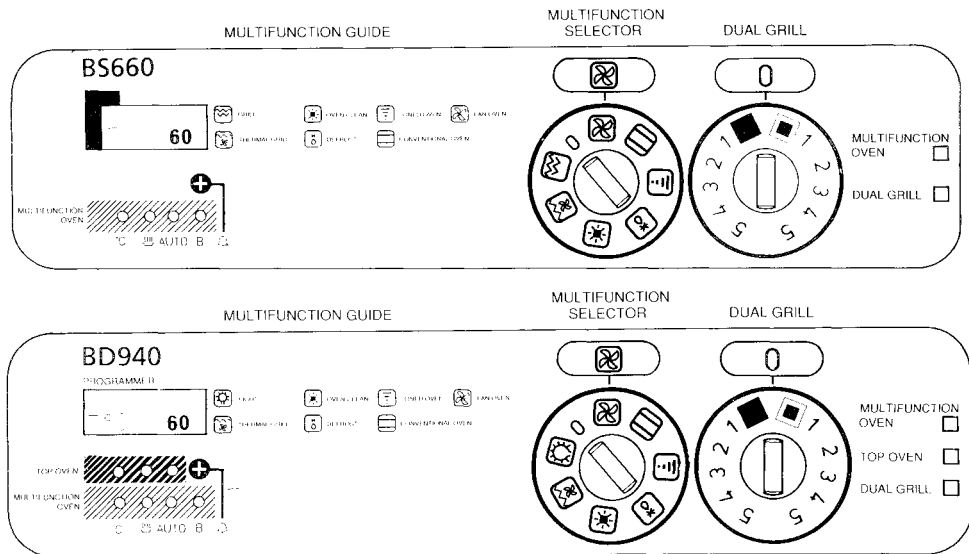
- ▼ The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- ▼ **Do not leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.**

10. DEFROSTING WITH HEAT (BS660 & BD940 Series)

10.1 USES OF DEFROSTING WITH HEAT

This function is useful to speed up the defrosting of meat and poultry.

10.2 SELECTING DEFROST WITH HEAT



- 1 Turn the multifunction selector to fan oven.
- 2 Press the oven temperature button ($^{\circ}\text{C}$), while holding it down, turn the data control knob until the display registers 60°C .

- 3 Release the button and the oven will operate indefinitely.

10.3 THINGS TO NOTE

- 1 The oven light will operate when the multifunction selector is set.
- 2 The multifunction oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF showing that the temperature is being maintained.

- 3 The ($\nabla^{\circ}\text{C}$) symbol will glow until the oven is turned OFF.
- 4 To turn the multifunction oven OFF press ($^{\circ}\text{C}$) button, while holding it down, turn the data control knob until the display registers three full zero's.

10.4 HINTS AND TIPS

COOK FOOD IMMEDIATELY AFTER DEFROSTING BY THIS METHOD AND ENSURE THAT IT IS COOKED THOROUGHLY.

- ▼ Use only for meat and poultry. Delicate foods such as cream cakes and pies are better defrosted on the cold defrost setting.
 - ▼ DO NOT use this means of defrosting for food which is to be cooked using the automatic timer.
 - ▼ Cover joints with foil or place in a roasting bag during defrost period. This will prevent flesh or skin drying out and becoming tough. However, meat and poultry can be defrosted uncovered, if time is short.
-
- ▼ Turn thick joints of meat during defrosting to prevent uneven defrosting, resulting from transfer of heat from the trivet.
 - ▼ Use 'defrost with heat ' only for joints up to 2kg/4lb in weight.
 - ▼ Remove giblets as soon as possible during the defrosting of poultry. Leave legs untrussed after giblets are removed.

11. BOOST (BS660 & BD940 Series)


11.1 USES OF BOOST FEATURE

The automatic boost for roasting, seals the meat and helps to reduce the loss of weight and juices by an initial temperature boost of approx 30°C.

The 'KEEP WARM' feature comes into operation after the meal is cooked reducing the temperature to 80°C to keep the meal warm until it is required.

Note: This function will only work if the electronic programmer has been set on an automatic or semi-automatic programme.

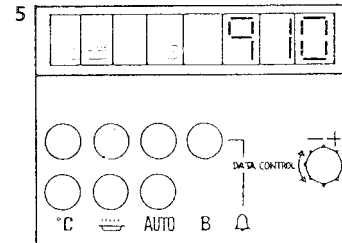
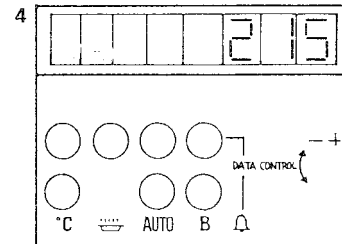
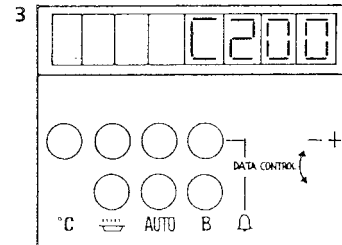
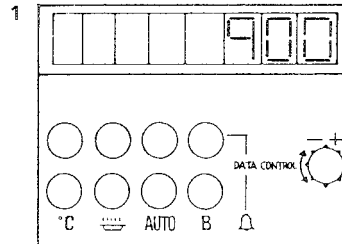
11.2 SELECTING BOOST

- 1 Ensure the electricity supply is switched on and the correct time of day is set, e.g. 9.00 am.
- 2 Turn the multifunction selector to desired function. Place food in oven.
- 3 Set the multifunction oven temperature, by pressing the (°C) button on the electronic programmer, while holding it down, turn the data control knob until the required temperature is displayed (refer to page 23 of your Cookbook).
- 4 To set the cooking period for a semi-automatic programme, press () button, while holding it down, turn the data control knob until the cooking period is displayed, e.g. 2 hrs 15 mins. The maximum being 5 hours.
- 5 To initialise the boost feature, depress (B) button.

NOTE:


- a These diagrams denote the BD940 timer. But operation is identical to that of the BS660 timer.

- b To set the electronic programmer to 'Switch ON and OFF automatically' (automatic programme) follow Section 3 on page 46 or 50.
- c There must be a delay between time of day and switch on time.



11.3 THINGS TO NOTE

- 1 The oven light will glow and the cooling fan will operate when a temperature is set on the programme.
- 2 The multifunction selector will illuminate until returned to zero.
- 3 The electronic programmer will automatically raise the temperature to approximately 30°C above the set temperature to seal the meat. But this will not be shown by the temperature display.
- 4 The oven temperature will drop back automatically to the set temperature for the remainder of the cooking period.
- 5 At the end of the cooking period a bleeper will sound. To stop the bleeper, press any of the buttons except the (B) button.
- 6 The oven temperature will automatically drop to 80°C which is the 'Keep Warm' period for a further 2 hours. This can be seen in the temperature display by pressing (°C).

This period can be shortened or lengthened by pressing () button, 3 large zero's (000) will be displayed. Turn data control knob to set the length of time you required the 'Keep Warm' period to operate.
- 7 The multifunction oven cook period symbol will go out.
- 8 To turn OFF oven whilst ON 'Keep Warm' facility, just press (B) button again or return the temperature display to 3 large zero's (000).

11.4 HINTS AND TIPS

- ▼ It is not advisable to use the 'Keep Warm' facility for 'rare' beef.
- ▼ If using this feature, with the Zoned oven facility, the lowest temperature setting for cooking meat is recommended.

12. BREAD PROVING (BS660/BD940 Series)

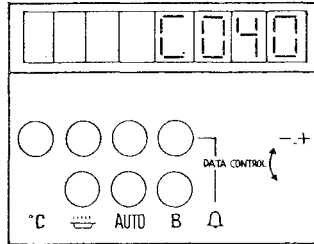
12.1 USES OF BREAD PROVING

The oven provides low consistent and controlled temperature for proving dough when set to the lowest temperature 40°C.

Using the oven to prove bread and yeast doughs lends itself particularly to 'quick' methods of bread making which require one proving. The dough can be prepared, placed in the tins, proved at 40°C, then cooked by setting the oven to a higher temperature.

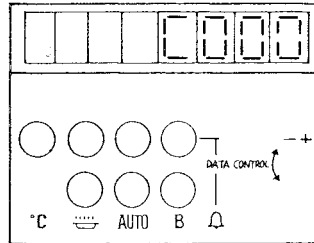
12.2 SELECTING BREAD PROVING

- 1 Turn the multifunction selector to either fan or conventional oven.
- 2 Press the (°C), while holding it down, turn the data control knob, until the display registers 40°C.
- 3 Release the button and the oven will operate indefinitely.



12.3 THINGS TO NOTE

- 1 The oven light glows when the temperature is set on the electronic programmer.
- 2 The multifunction oven indicator neon will cycle ON and OFF during proving.
- 3 To turn the oven OFF, press (°C) button, while holding it down, turn the data control knob until the display registers three full zero's.



12.4 HINTS AND TIPS

- ▼ The dough should be covered with either oiled cling film or a large oiled polythene bag to prevent the dough drying out and a crust forming.
- ▼ If using conventional function DO NOT place dough on floor of oven.
- ▼ Remove dough before proving is complete to allow time for oven to reach cooking temperature.
- ▼ It is possible, when using the fan function, to leave the dough in the oven by removing the cover and increasing the temperature to complete cooking.
- ▼ DO NOT bread prove in top oven.

13. SLOW COOKING (BS660/BD940 Series)

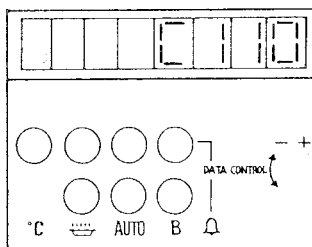
13.1 USES OF SLOW COOKING

The slow cook facility enables a variety of foods to be cooked using tougher cheaper cuts of meat, i.e. stews, soups and casseroles. These are made tender, tasty and succulent by this long slow cooking.

In addition, delicate foods such as fish, fruit and Christmas Pudding can be successfully cooked by this method of cooking. There is no topping up of steamers and checking to see if casseroles have dried out. This form of cooking is suitable for fan oven and conventional oven functions.

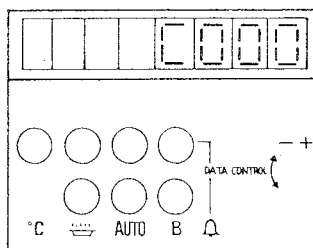
13.2 SELECTING SLOW COOKING

- 1 Turn multifunction selector to fan or conventional oven.
- 2 Place food in oven.
- 3 Press the (°C) button, while holding it down, turn the data control knob, until the display registers 110°C.
- 4 The oven will slow cook at this temperature until the oven is turned OFF.



13.3 THINGS TO NOTE

- 1 The oven light will glow when the temperature is set on the electronic programmer.
- 2 The multifunction oven indicator neon will cycle ON and OFF during cooking.
- 3 To turn the oven OFF, press the (°C) button, while holding it down, turn the data control knob, until the display registers three full zero's.



13.4 HINTS AND TIPS

- ▼ Use the conventional oven slowcook function for cooking stews, casseroles, sauces, sponge or suet puddings.
- ▼ Use the fan oven slowcook function for cooking foods which require browning or a 'skin', i.e. rice pudding, baked custard.
- ▼ DO NOT place food on the base of the oven if using conventional mode.
- ▼ Always cover food well either with a lid or tin foil.
- ▼ Slow cooked food should be eaten straightaway, it is not advisable to let food cool down slowly.
- ▼ Ensure that any food cooked in this way which has to be re-heated, is done so thoroughly.
- ▼ It is preferable to prepare vegetable dishes, sponge and suet puddings just prior to cooking.
- ▼ Defrost frozen foods, to be cooked in this way, thoroughly before use.
- ▼ Thicken stews and casseroles after cooking with a little cornflour and water, if desired.
- ▼ DO NOT re-heat food using slow cook function.
- ▼ DO NOT open door during slow cook function.
- ▼ DO NOT bulk cook foods using this function.
- ▼ A complete meal can be cooked using this function to economise.

SPECIAL NOTES WHEN SLOW COOKING IN CONJUNCTION WITH AUTOMATIC TIMER

- 1 Remember the automatic timer maximum cook period is 5 hours.
- 2 Do not set the automatic timer to turn OFF if you will not be home as it is not advisable to let food cool down slowly. An hour or so extra cooking time will not affect soups, stews and casseroles, if slow cook feature is left ON.
- 3 The quality of food such as vegetable dishes, sponge and suet puddings is improved, if cooked straightaway.

14. (A) THE ELECTRONIC PROGRAMMER (BS650 Series)

KEY

- A AUTO DISPLAY
- B MINUTE MINDER
- C COOKING HOURS BUTTON
- D STOP TIME BUTTON
- E COOKING SYMBOL
- F MANUAL SELECTOR BUTTON
- G DECREASE CONTROL
- H INCREASE CONTROL

NOTE:


Steps 1 and 2 below must be followed before the oven will operate manually.

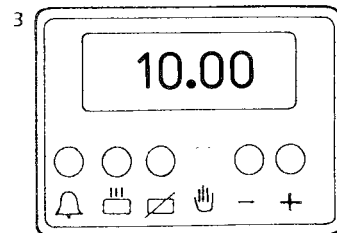
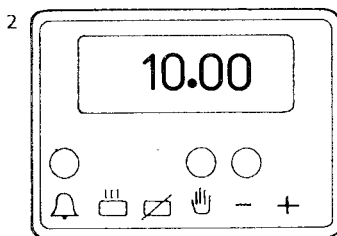
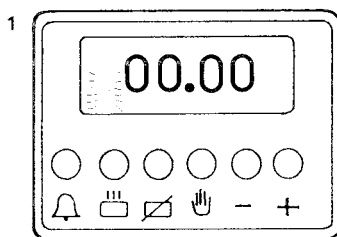
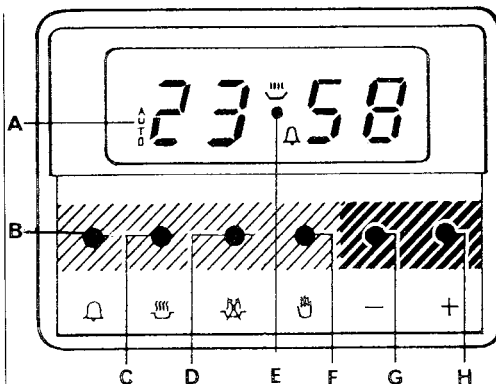
1 SET THE TIME OF DAY

- ▼ 1 When the electricity supply is first switched ON, the display will flash both 00:00 and AUTO.
- ▼ 2 Press the two of buttons marked, and while holding them down, press the increase control button (+) and, if necessary, the decrease control button (-) until the correct time is reached, e.g. 10 a.m. Release the buttons.




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

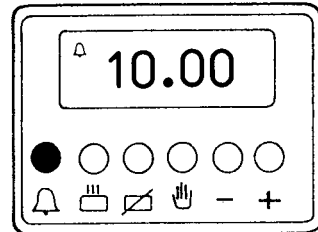
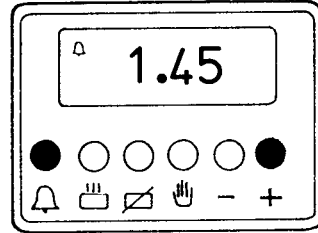
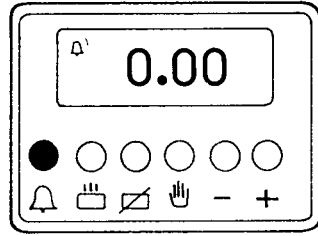
2 SET THE OVEN FOR MANUAL OPERATION

- ▼ 3 Press the manual selector button  and the oven can now be operated manually. (See page 20).
- ▼ The AUTO symbol will go out and the cooking symbol will light.



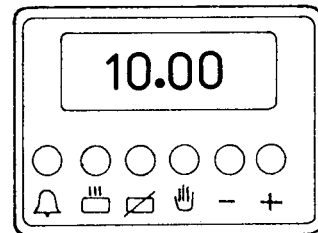
3. THE MINUTE MINDER





- ▼ The minute minder gives an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control.
- ▼ To set, press the minute minder button () and the digital display will read 0.00.
- ▼ While holding it down, press (+) button and (-) button until the display indicates the interval to be timed e.g. 1 hr, 45 mins.
- ▼ **NOTE: This must be completed within 5 seconds of the first pressing the minute minder button.**
- ▼ Release the () button and the display will return to the time of day.
- ▼ During the operation of the minute minder, the remaining time period can be seen in the display by pressing the () button.
- ▼ The minute minder will sound intermittently, for up to 15 minutes at the end of the timed period. The sound can be stopped by pressing any of the buttons.

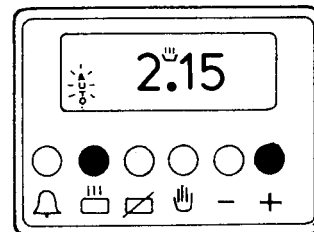
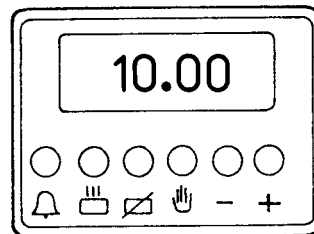
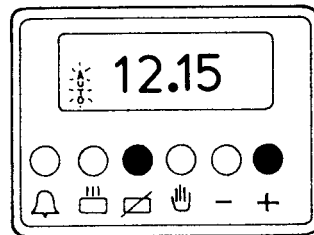
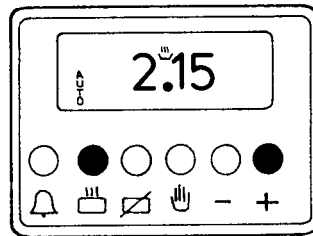



4. HOW TO SET THE OVEN TIMER CONTROL

- ▼ When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.
- a **To set the timer to switch on and off automatically**
- ▼ Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10 a.m.





- ▼ Place food in oven.
 - ▼ To set the Length of Cooking Time, press  button, while holding it down, press (+) button and (-) button until the cooking time is displayed, e.g. 2 hrs 15 mins.
 - ▼ Release the buttons. The AUTO display will glow.
 - ▼ **Remember, this must be completed within 5 seconds of pressing the cooking hours button.**
 - ▼ Set the STOP time. Press () button, while holding it down, press the (+) button and the (-) button until the required stop time is displayed, e.g. 12.15 p.m.
 - ▼ Release the buttons. The cooking symbol will go out  .
 - ▼ Select any oven function and set the oven control to the required temperature. The oven indicator light should be OFF and the AUTO display will glow.
 - ▼ **NOTE:** When the automatic timed period starts, the multifunction oven indicator neon will cycle ON and OFF during cooking.
- b** **To Set the Timer To Switch OFF only**
- ▼ Ensure the electricity supply is switched ON and the correct time of day is displayed, e.g. 10.00 a.m.
 - ▼ Place food in oven.
 - ▼ To set the Length of Cooking Time, press  button; while holding it down, press the (+) button and the (-) button until the cooking time is displayed, e.g. 2 hrs 15 mins.
 - ▼ Release the buttons. The AUTO display will glow.




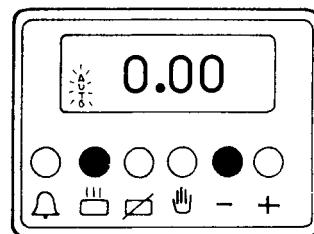
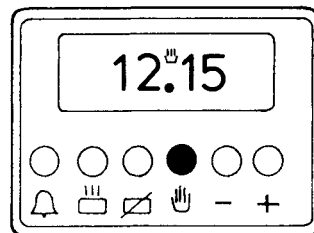
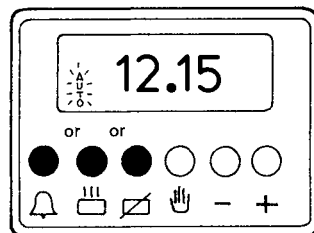
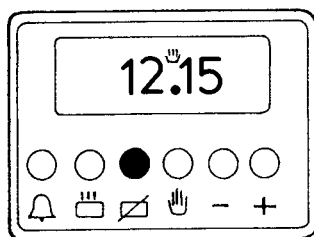
- ▼ Select any oven function and set the oven temperature. The oven indicator light should be ON.
- ▼ To check the stop time during the cooking period, simply press the  button and the stop time will be displayed.

5. TO RETURN THE COOKER TO MANUAL OPERATION.



- ▼ To cancel an automatic programme, or return the cooker to manual operation, follow the steps given below:-
- ▼ At the end of a timed cooking period, the AUTO light will flash and a bleeper will sound for up to 15 mins. This can be stopped by pressing any of the buttons.
- ▼ Turn oven control to OFF position. The AUTO display will continue to flash.
- ▼ Press  button. The AUTO display will go out and the cooking symbol will light .
- ▼ Turn the oven control ON to check that the oven operates manually. The oven indicator light will glow.
- ▼ Turn all oven controls OFF. No indicator lights should be displayed.

6. THINGS TO NOTE


- ▼ The time of day cannot be altered whilst the AUTO symbol is lit.
- ▼ A programme may be cancelled by returning the cooking hours to zero. Press the () button, while holding it down, depress (-) button until 0.00 is displayed.
- ▼ Release all buttons. The AUTO display will now flash and acts as a reminder to reset the appliance to manual.



14. (B) THE ELECTRONIC PROGRAMMER (BS660 Series)

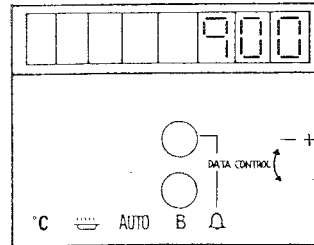
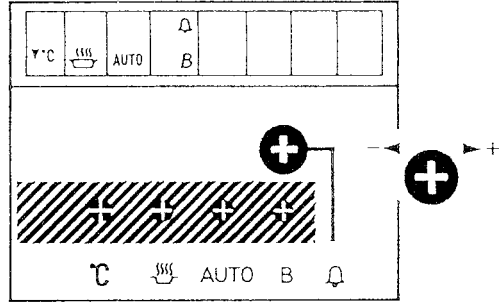
- °C Main/Multi Oven Temperature
-  Main/Multi Oven Cook Period
- AUTO Main/Multi Oven Auto Start/Stop
- B Main/Multi Oven Automatic Boost for Roasting and Keep Warm Feature.
-  Minute Minder
- /+ Data Control Knob

1. SET THE TIME OF DAY

- ▼ When the electricity supply is first switched ON, the display will flash 00.00.
- ▼ Press the oven temperature (°C), oven cook period () and (AUTO) buttons altogether while holding them down, turn the data control knob, until the correct time is shown in the display, e.g. 9 a.m.
- ▼ **Note: The data control knob increases the figures in the display when turned clockwise and decreases the figures when turned anticlockwise.**
- ▼ Release the buttons. The clock is now set and will keep accurate time, as long as the cooker is switched ON at the mains.

2. MINUTE MINDER

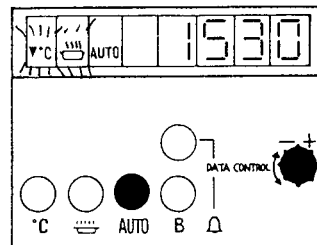
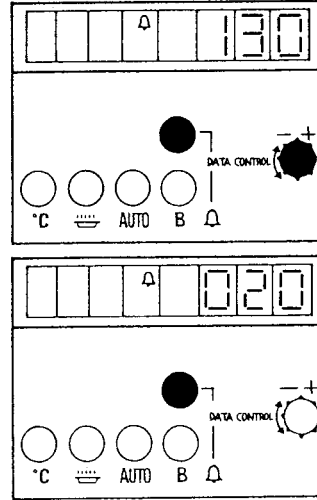
- ▼ The minute minder gives an audible reminder at the end of any period of cooking. The maximum period being 5 hours.






- ▼ To set, press (🔔) button and while holding it down, turn data control knob until the display indicates the interval to be timed, e.g. 1 hr 30 mins.
- ▼ Release the (🔔) button and the display will return to the time of day.
- ▼ During the operation of the minute minder, the remaining time period can be seen by pressing (🔔) button, e.g. 20 mins.
- ▼ The minute minder will sound intermittently, for 2 minutes at the end of the timed period. The sound can be stopped by pressing any of the buttons.


3. HOW TO SET THE ELECTRONIC PROGRAMMER



- ▼ When using the automatic programmer for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.
- ▼ **Note: The electronic programmer can be set for any multifunction modes except the grill.**
- a **To Set the Electronic Programmer to Switch ON and OFF Automatically (Automatic).**
- ▼ Ensure the electricity supply is switched ON and that the correct time of day is displayed.
- ▼ Place food in oven.
- ▼ Set the STOP time. Press the (AUTO) button, while holding it down, turn the data control knob, until the time you require the food to be ready is displayed, e.g. 15.30 p.m.
- ▼ The AUTO symbol will illuminate and the (🔌) and (∇ °C) will flash.

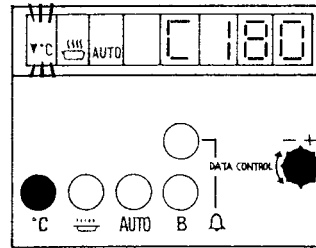
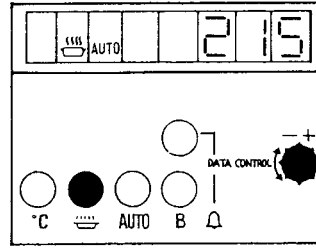


- ▼ Set the Length of Cooking Time, press the () button, while holding it down, turn the data control knob until the cooking period is displayed, e.g. 2hrs 15 mins. The maximum being 5 hours. Release the button.

- ▼ Both the AUTO and () symbol will glow and the temperature symbol will flash ( °C)

- ▼ Select an oven function on the multifunction selector and set the oven to the required by pressing the ( °C) button and while holding it down, turn the data control knob e.g. 180°C. Release the button.


- ▼ The AUTO, () and ( °C) will continue to glow and the multifunction oven indicator neon should be OFF until the cooking period starts.



b To Set the Electronic Programmer to Switch OFF only (Semi-automatic).

- ▼ Ensure the electricity supply is switched ON and that the correct time of day is displayed.

- ▼ Place food in oven.

- ▼ To set the Length of Cooking Time, press (), while holding it down, turn the data control knob until the cooking period is displayed, e.g. 2 hrs 15 mins. The maximum being 5 hours.

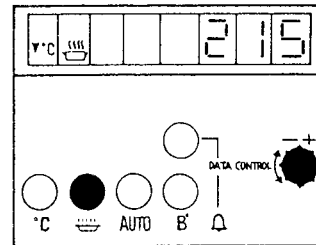
- ▼ Release the button.

- ▼ Select an oven function on the multifunction selector and set the oven temperature to the required setting as shown above. The multifunction oven indicator neon should be ON.


- ▼ The cooking period and temperature are now memorised by the electronic programmer.

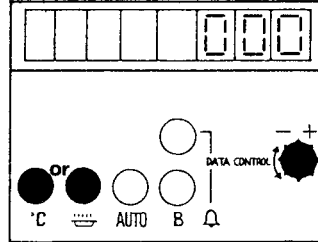
- ▼ When the timed period for automatic or semi-automatic is operated the multifunction oven indicator neon will cycle ON and OFF.

- ▼ At the end of a timed period a bleeper will sound intermittently for 2 minutes. This can be stopped by pressing any of the buttons.



4. TO RETURN THE COOKER TO MANUAL OPERATION

- ▼ To cancel an automatic programme or return the cooker to manual, follow the steps given below:-
- ▼ Press the (°C) or () button and turn the data control knob until the display shows 3 large zero's. All symbols displayed will go out.
- ▼ Turn the multifunction selector to fan oven and set a temperature on the electronic programmer to check the oven operates manually.
- ▼ The multifunction oven indicator neon will glow.
- ▼ Return temperature to 3 large zero's.
- ▼ Turn multifunction selector to '0'. No indicator lights should be displayed.



5. THINGS TO NOTE

- ▼ The time of day cannot be altered whilst the AUTO symbol is lit.

14. (C) THE ELECTRONIC PROGRAMMER (BD940 Series)

°C Top/Multi Oven Temperature



Top/Multi Oven Cook Period

AUTO Top/Multi Oven Auto Start/Stop



Minute Minder

°C Main/Multi Oven Temperature




Main/Multi Oven Cook Period

AUTO Main/Multi Oven Auto Start/Stop

B Main/Multi Oven Automatic Boost for Roasting and Keep Warm Feature

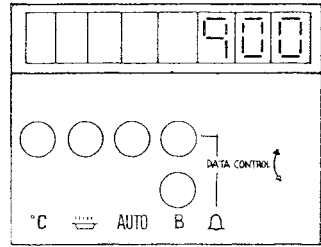
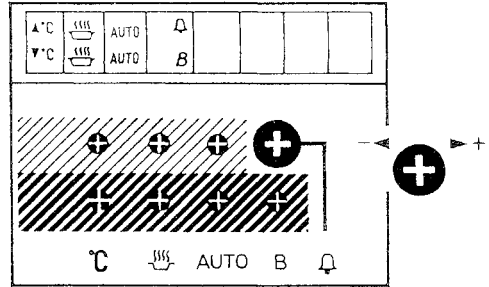
-/+ Data Control Knob.

1. SET THE TIME OF DAY

- ▼ When the electricity supply is first switched ON, the display will flash 00.00.
- ▼ Press the oven temperature (°C), oven cook period () and AUTO buttons altogether on the lower row, while holding them down, turn the data control knob until the correct time is shown in the display, e.g. 9 a.m.
- ▼ **Note: The data control knob increases the figures in the display when turned clockwise and decreases the figures when turned anticlockwise.**
- ▼ Release the buttons. The clock is now set and will keep accurate time, as long as the cooker is switched ON.

2. MINUTE MINDER

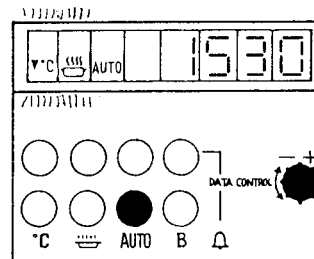
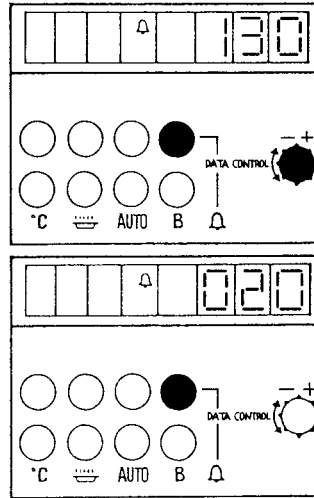
- ▼ The minute minder gives an audible reminder at the end of any period of cooking. The maximum period being 23 hours 59 minutes.









- ▼ To set, press (🔔) button and while holding it down, turn the data control knob until the display indicates the interval to be timed, e.g. 1 hr 30 mins.
- ▼ Release the (🔔) button and the display will return to the time of day.
- ▼ During the operation of the minute minder, the remaining time period can be seen by pressing (🔔) button, e.g. 20 mins.
- ▼ The minute minder will sound intermittently, for 2 minutes at the end of the timed period. The sound can be stopped by pressing any of the buttons.


3. HOW TO SET THE ELECTRONIC PROGRAMMER

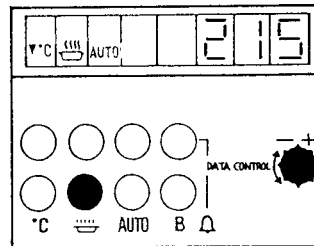
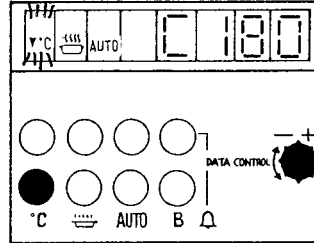
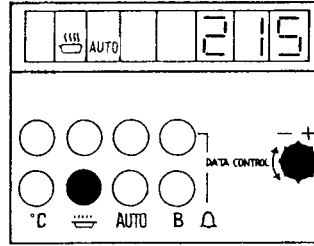
- ▼ When using the automatic programmer for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future.
- ▼ **Note: The electronic programmer can be set for any multifunction modes except the grill.**
- ▼ Instructions given here are for the main oven.
- a **To Set the Programmer to Switch ON and OFF Automatically (Automatic).**
- ▼ Ensure the electricity supply is switched ON and that the correct time of day is displayed.
- ▼ Place food in oven.
- ▼ Set the STOP time. Press the (AUTO) button, while holding it down, turn the data control knob, until the time you require the food to be ready is displayed, e.g. 15.30
- ▼ The AUTO symbol will illuminate and the (🔔) and (∇ °C) will flash.




- ▼ Set the Length of Cooking Time, press the () button, while holding it down, turn the data control knob until the cooking period is displayed, e.g. 2hrs 15 mins. The maximum being 5 hours. Release the button.
- ▼ Both the AUTO and () symbol will glow and the temperature symbol will flash ( °C).
- ▼ Select an oven function on the multifunction selector and set the oven to the required temperature by pressing the ( °C) button and while holding it down, turn the data control knob, e.g. 180°C. Release the button.
- ▼ The AUTO, () and ( °C) will continue to glow and the multifunction oven indicator neon should be OFF until the cooking period starts.

b To Set the Programmer to Switch OFF Only (Semi-automatic).

- ▼ Ensure the electricity supply is switched ON and that the correct time of day is displayed.
- ▼ Place food in oven.
- ▼ To set the Length of Cooking Time, press (), while holding it down, turn the data control knob until the cooking period is displayed, e.g. 2 hrs 15 mins. The maximum being 5 hours.
- ▼ Release the button.
- ▼ Select an oven function on the multifunction selector and set the oven temperature to the required setting as shown above. The multifunction oven indicator light should be ON.
- ▼ The cooking period and temperature are now memorised by the electronic programmer.
- ▼ When the timed period for automatic and semi-automatic is operated the multifunction oven indicator neon will cycle ON and OFF.
- ▼ At the end of a timed period a bleeper will sound intermittently for 2 minutes. This can be stopped by pressing any of the buttons.

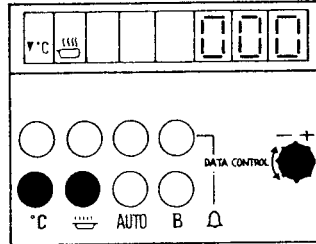


4. TO RETURN THE COOKER TO MANUAL OPERATION

- ▼ To cancel an automatic programme or return the cooker to manual, follow the steps given below:-
- ▼ Press the (°C) or () button and turn the data control knob until the display shows 3 large zero's. All symbols displayed will go out.
- ▼ Turn the multifunction selector to fan oven and set the temperature on the electronic programmer to check the oven operates manually.
- ▼ The multifunction oven indicator neon will glow.
- ▼ Return the temperature to 3 large zero's. Turn multifunction selector to '0'. No indicator lights should be displayed.

5. THINGS TO NOTE

- ▼ The time of day cannot be altered whilst the AUTO symbol is lit.



16. HELPFUL HINTS WHEN BUYING AND PREPARING FOOD

Care must 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 preparing, re-heating, cooking, cooling, defrosting and freezing foods:-

- 1 Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package - avoid shopworn labels or produce covered in dust.
- 2 Avoid buying chilled or frozen foods if you cannot store them straight away. The use of an insulated container when shopping is advisable.
- 3 Buy and consume foods prior to the 'Sell By' or 'Best Before' date.
- 4 When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods.
- 5 Follow the cooking instructions on packets of pre-prepared and cook chill foods, but be prepared to adjust cooking times and temperatures to suit your particular oven. For example, the Fan Oven generally requires 20-25°C lower temperature than the conventional oven mode.
- 6 Always ensure that cook chill foods are thoroughly re-heated until they are piping hot throughout.
- 7 It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave cooker or the Defrost function on your oven may be used.

- 8 Always cook defrosted food immediately after thawing. Thawed food should never be refrozen.
- 9 Joints of meat and poultry should be thoroughly defrosted before cooking.
- 10 Cook meat thoroughly – use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see Table below).

MEAT	TEMPERATURES
BEEF	Rare – 60°C Medium – 70°C Well Done – 80°C
PORK	Well Done – 80°C
LAMB	Medium – 70°C Well Done – 80°C

- 11 If not eaten straightaway after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. (Do not put hot food into a Refrigerator or Freezer).
- 12 In the kitchen keep worktops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meats and another for other foods. Keep your dishcloths and tea towels clean.

CARE AND CLEANING

ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING.

The oven door/s are removable to aid cleaning. The seals are not removable for cleaning.

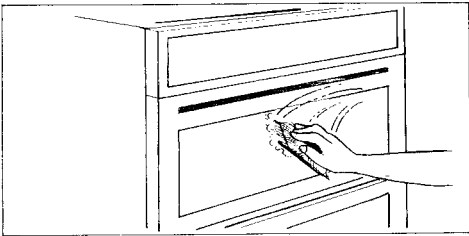
17.1 CLEANING MATERIALS

Before using any cleaning materials on your oven, check that they are suitable and that their use is recommended by the manufacturer.

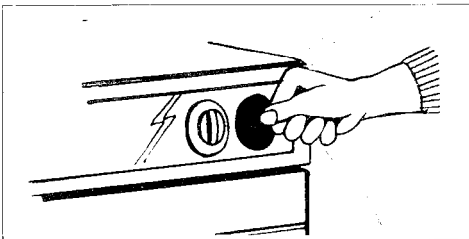
Cleaners which contain bleach should not be used as they may dull the surface finish. Harsh abrasives should also be avoided. We recommend the use of Flash cream cleanser as specified by the manufacturer.

17.2 CLEANING THE OUTSIDE OF THE OVEN

The control panel and oven door areas should be regularly wiped over. Use a soft cloth well rung out in warm water to which a little liquid detergent has been added.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL ORS FROM THE PANEL AS THIS WILL CAUSE A SAFETY HAZARD.

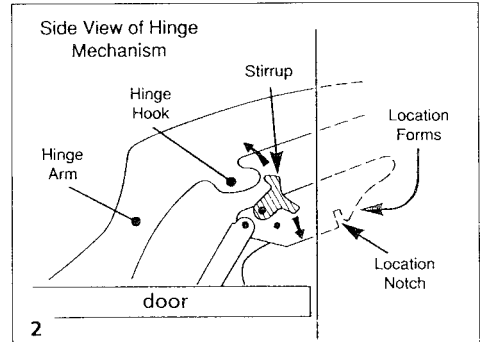


17.3 CLEANING THE OVEN DOOR/S

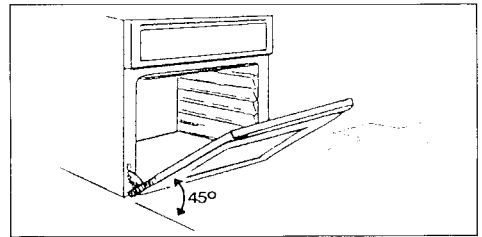
The oven door/s are removable to aid access to the oven for cleaning.

TO REMOVE THE DOOR/S

- a Fully open door.



- b Each door hinge is fitted with a pivoting stirrup. These must be rotated forward to locate into the hinge hook in each hinge arm to facilitate removal of the door.



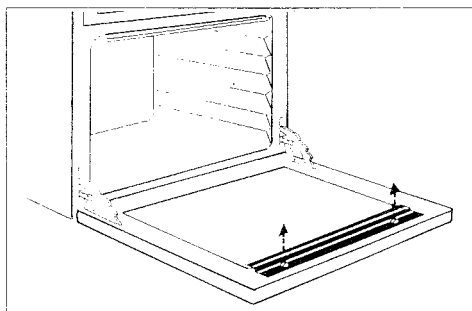
- c While holding the stirrups in the hinge hooks slightly close the door until the stirrups are held in position by the door closing force.
- d Continue to close the door until it is at an angle of 45° to the horizontal. When at this position slightly lift the door, to disengage location notches, then pull the door towards yourself. This will cause the hinges to disengage from the cooker and the door may be lifted free.

- e** To replace the door, hold it in the same position as in diagram 4, slide both hinge arms into the holes on the hinge location forms until the location notches are engaged into the bottom inner edge of the holes. Tilt the door to the fully open position and this will cause the stirrups to disengage from the hinge hooks and allow the door to be closed.

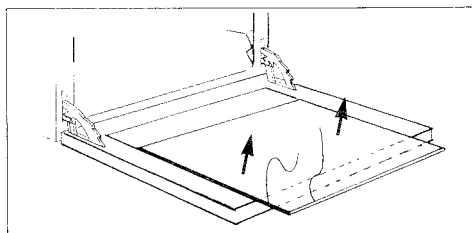
17.4 CLEANING INSIDE THE OVEN DOOR/S

The glass panel on the inside of both oven doors is removable for easy cleaning.

- a** Remove the door (see opposite) or open it fully.
- b** Use a pozidrive screwdriver to remove the screws holding the trim. Lift off the trim.



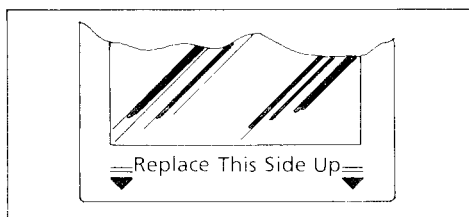
- c** Carefully lift out the inner door glass, taking care not to damage it.



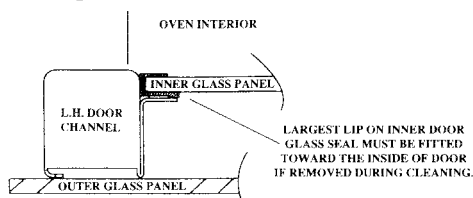
- d** Clean the glass using warm water to which a little detergent has been added.

Burned on soilage can be removed by using a mild abrasive. Avoid using oven cleaners as these will damage the door seal. Dry thoroughly.

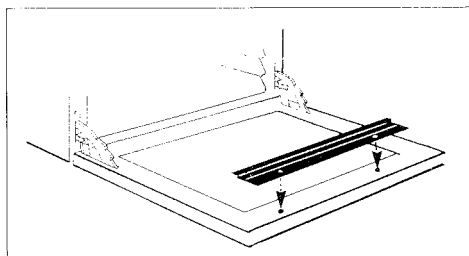
- e** Replace the glass by carefully sliding it through the side channels into the bottom trim. Make sure the glass is facing the correct way by following the message on the glass.



- f** Replace the top trim so that the seal fits snugly over the top edge of the glass. Replace the trim. Ensure, when refitting the one piece inner door glass seal, that the largest lip of the seal is fitted towards the inside of the door as shown in the diagram below.



- g** Fasten the top door trim back into position.



WARNING: DO NOT RUN THE OVEN WITHOUT THE INNER DOOR GLASS FITTED. ENSURE BOTTOM GLASS SEAL IS CORRECTLY IN POSITION.

17.5 CLEANING INSIDE THE OVEN/S

The Stayclean surfaces inside oven/s should not be cleaned manually. See "Care of Stayclean Surfaces". The vitreous enamel 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.

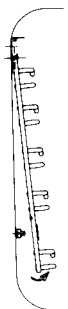
AEROSOL CLEANERS MUST NOT BE USED ON STAYCLEAN SURFACES AND MUST NOT COME INTO CONTACT WITH ELEMENTS AS THIS MAY CAUSE DAMAGE.

The roof panel/grill deflector is removable for easy cleaning. Thorough cleaning with a soap impregnated steel wool is recommended.

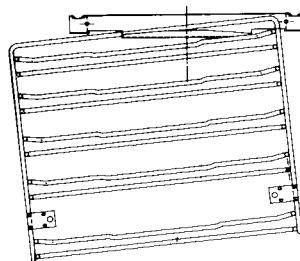
17.6 REMOVING AND REPLACING WIREWORK SIDE RUNNERS

Remove all shelves and furniture from the oven. Unscrew the knurled nuts at the front of the wirework side runners between the bottom two runners.

Hold the bottom and swing runners towards the centre of the oven.



Draw the wirework side runner towards the front of the oven as far as the stopper, lift to clear the brackets and remove.



To replace, hook the wirework side runner onto the bracket, slide back and drop into place. Replace and tighten the nuts.

17.7 CLEANING THE OVEN SHELVES, WIREWORK SIDE RUNNERS & GRILL PAN

All removable parts are dishwasherable. Alternatively, soak them in hot soapy water if they are heavily soiled. They will then clean more easily.

The grill pan, meat tin and trivet can be cleaned using a soap impregnated steel wool pad. The grill pan grid should be cleaned in hot soapy water.

17.8 CARE OF STAYCLEAN SURFACES

Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to 230°C.

To aid this process it is a good idea to run the oven for an hour or two per week, without food to ensure continued good performance from the Stayclean finish.

17.9 REPLACING THE OVEN LIGHT BULB

The type of bulb required is a 300C 25 watt small Edison Screw. Part number 572 491 5431-00/1.

CAUTION: Disconnect the appliance from the electricity supply before replacing the lamp. Open the oven door, remove the shelves and the wire shelf runners as shown on page 57 to enable easy access to the oven light assembly. Access can be further improved by the removal of the door as shown on page 55. Insert a flat blade screwdriver between the oven side and the glass which covers the bulb. Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anti-clockwise direction until it is possible to remove the bulb with ease. Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing in firmly into the hole to cover the bulb assembly. Replace the shelves and refit the wire runner as described on page 57. (Door replacement as shown on page 55). Restore the electricity supply and adjust the time of day clock, as necessary.

17.10 HINTS AND TIPS

- ▼ Manual cleaning is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used.
- ▼ Slight discolouration and polishing of the Stayclean surface may occur in time, but this does not effect 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 230°C and allow to run for an hour or so. It is important to not allow a build up of soilage as this can prevent the Stayclean finish from working.

17.11 COOKING TO REDUCE 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 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 surfaces; 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.
- 5 Do use (BS630 Series) the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Stayclean' finish.

18. 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.

ALL MODELS

Problem:

The grill, oven and timer do not work.

Solution:

- i) Check that the appliance has been wired in.
- ii) Check that the appliance is switched on at the wall.
- iii) Check that the main cooker fuse is working.
- iv) Check that the timer is set to manual. See page 44, 48 or 52.
If you have checked the above:
- v) Switch OFF appliance at the wall and allow the appliance to cool for a couple of hours. Switch ON again and check that the appliance is now working normally.

Problem:

The grill works but the main oven does not.

Solution:

Model: BS650

- i) Check that the timer is set for manual operation. See page 44.
- ii) Check that the grill control is in the 'OFF' position.

Models: BS660 & BD940

- i) Check that the timer for the oven is set for manual. See page 48 or 52.
- ii) If you have checked (i) switch OFF at the wall to allow oven to cool. Check that the oven is now working normally.

Problem:

The timer control does not work.

Solution:

- i) Check that the timer operating instructions are being closely followed.

Problem:

The grill does not work or cuts out after being used for a long period of time.

Solution:

- i) Leave the oven to cool for a couple of hours. Check that the grill is now operating normally. Ensure that the door is left open during grilling.

Problem:

The oven temperature is too high or too low.

Solution:

- i) Check that the recommended temperatures are being used. See page 53. Be prepared to adjust up or down by 10°C to achieve the results you want.
- ii) Care should be taken when using your oven thermometer to check oven temperatures as they may be inaccurate.

The following factors should be considered:

- a) Ensure you purchase an accurate good quality instrument.
- b) Ovens will cycle about a set temperature and will not be constant.

Problem:

The oven is not cooking evenly.

Solution:

- i) Check that the appliance is correctly installed and that it is level.
- ii) Check that the recommended temperatures and shelf positions are being used.
- iii) Check that dishes are being placed centrally on the shelves.
- iv) Check that there is sufficient hot air circulation around the food.

Problem:

The oven light fails to illuminate.

Solution:

- i) Refer to page 57 on "Replacing the Oven Light Bulb".

Problem:

The oven fan is noisy.

Solution:

- i) Check that the oven is level.
- ii) Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

Problem:

The indicator neons are not working correctly or the function selected is not working.

Solution:

- i) Check that you have correctly selected only the oven function you require. Ensure all other controls are in the OFF '0' position.

19. SERVICE AND SPARE PARTS

19.1 HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning.

a SERVICE

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

Before calling out an Engineer, please ensure you have read the details under the heading "Something Not Working?" 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 should be addressed to your local Customer Service Centre.

b CONSUMER CARE DEPARTMENT

FOR GENERAL ENQUIRIES concerning your Tricity Bendix cooker, or further information on cooking, cooling or washing products, you are invited to contact our Consumer Care Department, by letter or telephone as follows:-

Consumer Care Department,
Tricity Bendix Limited,
99 Oakley Road,
Luton,
Bedfordshire,
LU4 9RJ.
Tel: (0582) 494000

c RATING PLATE

The rating plate can be seen along the bottom trim by opening the main oven door. It gives the MODEL AND SERIAL NUMBER, which should be quoted in any communications.

It is advisable to make a note on the back cover of this book for easy reference.

SERVICE AND SPARE PARTS

2. 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 numbers 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-MACHESTER SK, M, BL, OL, BB, LA FY, PR, WN2, WN3, WN4	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, Lammermoor Avenue, Great Barr, Birmingham B43 6ET
BRIGHTON BN, RH	0273 694341	Tricity Bendix Service 31 Bristol Gardens, Kemptown, 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 0OQY
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, FD	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 0603 667017	0533 515131	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 S58 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, WA, WN1 WN5, WN6, WN8	051 254 1724	Tricity Bendix Service Unit 1, Honey's Green Lane, West Derby, Liverpool L12 9FR
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 SP, 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.

Guarantee

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Tricity Bendix products are carefully designed, manufactured and inspected and in consequence we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free of charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

There are certain conditions which may invalidate this guarantee:

- a) It is dependent upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service under the guarantee must be carried out by a Tricity Bendix service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided. Addresses or telephone numbers for service requests are detailed on the list headed 'Customer Service Centres'.

RATING PLATE REFERENCE



MAKE AND MODEL 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 handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed.

TRICITY BENDIX

 
we'll do the homework

99 Oakley Road,
Luton, Bedfordshire, LU4 9QQ

Part No. 3110910-00

Tel No. 0582 494000