TRICITY BENDIX

OPERATING & INSTALLATION INSTRUCTIONS



REFRIGERATOR

TB 56 R

This instruction book contains safety precautions, hints, information on use and helpful hints and tips.

To ensure you use this appliance effective and safely, please read this instruction book carefully before installing or using this appliance and retain for future reference.

The symbols below help you to find things more easily:



Safety precautions Warnings and Safety information



Hints, useful information



Environmental information

IMPORTANT SAFETY INSTRUCTIONS

These warnings are provided in the interests of your safety. Ensure that you understand them all before installing or using this appliance. Your safety is of paramount importance. If you are unsure about any of the meanings or these warnings contact the Customer Care Department.

Prior to installation

 Check the appliance for transport damage. Under no circumstances should a damaged appliance be installed. In the event of damage please contact your retailer.

Installation

- This appliance is heavy. Care should be taken when moving it.
- It is dangerous to alter the specifications or attempt to modify this product in any way.
- Ensure that the appliance does not stand on the electrical supply cable. If the supply cable is damaged, it must be replaced by a cable available from your local Service Force Centre.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- Parts which heat up should not be exposed. Whenever possible, the back of the appliance should be close to a wall, but leaving the required distance for ventilation, as stated in the installation instructions.
- The appliance should be left for 2 hours after installation before it is turned on, in order to allow the refrigerant to settle.

Child Safety

- Do not allow children to tamper with the controls or play with the product.
- There is a risk of suffocation! Keep packaging material away from children!

During Use

- This appliance is designed for domestic use only, specifically for the storage of edible foodstuffs. It is not intended for commercial or industrial use.
- Containers with flammable gases or liquids can leak at low temperatures. Do not store any containers with flammable materials, such as spray cans, fire extinguisher refill cartridges etc.
- Frozen food should not be refrozen once it has thawed out.
- Do not place carbonated or fizzy drinks in the freezer compartment.
- Ice Iollies can cause 'frost/freezer burns' if consumed straight from the freezer compartment.

- Do not remove items from the freezer compartment if your hands are damp/wet, as this could cause skin abrasions or frost/freezer burns.
- Bottles and cans must not be placed in the freezer compartment they can burst when the contents freeze.
- Manufacturers' recommended storage times should be adhered to. Refer to relevant instructions.

Maintenance and Cleaning

- Before cleaning, always switch off the appliance and disconnect from the electrical supply.
- When unplugging always pull the plug from the mains socket, do not pull on the cable.

Servicing

- This product should be serviced by an authorised engineer and only genuine spare parts should be used.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Contact your local Service Force Centre.

At the end of the Appliance Life

- When disposing of your appliance use an authorised disposal site.
- · Remove the plug and ensure that any locks or catches are removed, to prevent young children being trapped inside.

The Appliance and the Environment

This appliance does not contain gasses which could damage the ozone layer.

Avoid damaging the cooling unit.

The packaging used on this appliance marked with symbol is recyclable. the

Keep this instruction book for future reference and ensure it is passed on to any new owner.

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INSTRUCTIONS FOR THE USER

General information

This appliance is designed for the refrigeration of food in a domestic home. It has a two-star frozen food compartment for ice making and frozen food storage. To ensure correct operation, the appliance should be located where the ambient temperature is between 16-32 °C.

Description of the appliance, main parts





- 1. Frozen food compartment
- 2. Drip tray
- 3. Wire shelf
- 4. Glass shelf
- 5. Vegetable box
- 6. Rating Plate
- 7. Adjustable feet
- 8. Ice tray
- 9. Butter compartment

- 10. Interior light/Thermostat control
- 11. Door shelf
- 12. Gasket
- 13. Bottle shelf
- 14. Egg tray
- 15. Air circulation
- 16. Air vent
- 17. Condenser
- 18. Compressor

Using the Appliance

Before Use

Remove all securing tapes.

Wash the inside of the appliance with lukewarm water with a little bicarbonate of soda added (5 ml to 0,5 litre of water). Do not use soap or detergent as the smell may linger. Dry the appliance thoroughly.



Do not use detergents, abrasive powders, highly perfumed cleaning products, wax polishes or products containing alcohol.

To Start the Appliance

- 1. Allow the appliance to stand for 2 hrs after installation.
- 2. Plug in the appliance and switch on at the mains supply.
- 3. Turn the thermostat control to the required setting. A setting of 3 - 4 is usually suitable for normal operation (see thermostat control).
- 4. Leave the appliance for approximately 4 hours for the correct temperature to be reached before placing food inside.

Thermostat Control

The thermostat control situated inside the refrigerator regulates the temperature of the larder compartment. Thermostat control is marked from 1-5 the higher the number, the colder the setting.

Position "O" - Off Position 1 - Cold Position 5 - Coldest

| Model | If the ambient temperature is greater than | Position of drip tray |
|---------|--|--------------------------|
| TB 56 R | +25 °C | Open (pos. 1) |

The temperature inside the refrigerator and the 2-star compartment can be regulated by adjusting the tray located under the 2-star compartment.

To obtain a lower temperature in the 2-star compartment when frozen food is stored inside and when the ambient temperature is 25 °C or lower push the tray in Position 2. When frozen food is not stored in the 2-star compartment and when the ambient temperature is higher than 25 °C pull the tray out to Position 1.





Hints for storage

Below is the recommended storage positions for various food types:

- 1. Frozen food storage & ice making
- 2. Ready-cooked foods
- 3. Foods in dishes
- 4. Opened cans
- 5. Milk, dairy products
- 6. Fresh meat, cold cuts, sausages, etc.
- 7. Fruits, vegetables, salads
- 8. Cheese, butter
- 9. Eggs
- 10. Yoghurt, Cream
- 11. Small bottles, soft drinks
- 12. Large bottles, drinks

Storage time and temperature of foods

The enclosed charts at the end of the instruction books give information about storage time in the frozen and the fresh food compartment.

The storage times quoted are intended as a guide only.

How to use the two-star frozen food compartment

The frozen food compartment is separated from the fresh food compartment by the drip tray.

Depending on the position of the thermostatic control -12 °C or lower can be kept here.

Smaller quantity of fresh food can be frozen in the twostar frozen food compartment but storing them for a longer time is not recommended.

Do not allow fresh products, being placed newly in the freezer, to touch already frozen foods.

How to make ice cubes

Fill the supplied ice cube tray with water and place in the freezer compartment. Turning up the thermostat control will speed up the freezing process, but remember to turn the thermostat control back to its original position.

To release the ice cubes, twist the tray along its length.



Storage Shelves

The shelves in the refrigerator compartment are adjustable to allow storage of large items.

The shelves can be re-arranged by opening the door to 90°.

The door shelves are also adjustable.



To allow the air to circulate within the fridge compartment do not cover the wire shelves with paper or trays.

Hints & Tips

Food Storage

- To obtain the best results from your appliance neither hot foods nor liquids which may evaporate, should be placed in the larder compartment.
- Keep the time between buying chilled food and placing it in your fridge as short as possible.
- Do not push food together too much, try to allow air to circulate around each item.

- Do not store food uncovered.
- Remove suspect food from your refrigerator and clean, refer to cleaning and maintenance.

Energy Saving Advice

- Do not install the cabinet close to sources of heat, such as a cooker, dishwasher or radiator.
- Locate the appliance in a cool well ventilated room and make sure that the air openings of the cabinet are not obstructed.
- Always leave warm food to cool down to room temperature before placing in the fridge.
- Try to avoid keeping the door open for long periods, or opening the door too frequently as warm air will enter the cabinet, and cause the compressor to switch on unnecessarily often.
- Ensure there are no obstructions preventing the door from closing properly.
- It is advisable to periodically clean the refrigeration system at the back of the appliance with a duster or vacuum cleaner.

Maintenance & Cleaning



Before any maintenance of cleaning work is carried out DISCONNECT the appliance from the ELECTRICITY SUPPLY.

Internal Cleaning

Clean the inside and accessories with warm water and bicarbonate of soda (5 ml to 0.5 litre of water). Rinse and dry thoroughly.



Do not use detergents, abrasive powders, highly perfumed cleaning products, wax polishes or cleaning products containing bleach or alcohol.



External Cleaning

Wash the outer cabinet with warm soapy water.

Once or twice a year dust the condenser (black grille) and the compressor at the back of the appliance with a brush or vacuum cleaner, as an accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.

Defrosting

Regular defrosting is necessary to ensure efficient operation of the refrigerator.

WE RECOMMEND YOU DEFROST THE FREEZER COMPARTMENT FORTNIGHTLY TO ENSURE EFFICIENT OPERATION.

Frost will build in the frozen food compartment. This is due to moisture in the air which enters the refrigerator when the door is open and moisture from the stored food.

- Empty the frozen food compartment.
- Push the drip tray into the closed position.
- Push the defrosting button in the centre of the knob of the thermostat control.
- Leave the refrigerator door open.
- The frost will melt away and the defrost water will collect in the drip tray.
- Place a container beneath the tray, and remove the plastic bung. (Remember to replace the bung when the water has drained away.)
- Wipe out the interior of the frozen food compartment.

Changing the Light Bulb

To change the light bulb:

- Pull out the mains plug.
- Remove the light bulb cover in the direction of the top arrow, and then in the direction of the bottom arrow.
- Replace the bulb with a 230 V, 15 W, E 14 screw.
- Replace the lamp cover and plug appliance into the mains socket.

The lack of light does not affect the functioning of the appliance.

When the appliance is not in use

When the appliance is not in use for long periods disconnect from the electricity supply, empty all of the food and clean the appliance, leaving the door ajar to prevent unpleasant smells.





Something Not Working

If the appliance is not working correctly, please carry out the following checks before contacting your local Tricity Bendix Service Force Centre.

| Problem | Possible Cause | Solution |
|--|---|--|
| No power to the | No power at the socket. | Check there is power at the socket. |
| appliance | There is a power cut. | Check there is not a power cut by checking the household lights. |
| | The fuse has blown. | Check the fuse has not blown. |
| | Thermostat control is set at "0". | Check the thermostat. |
| The temperature in the appliance is too high | The appliance is located in an unsuitable position. | Check the ambient temperature is within the appliances operating limits of 16 °C to 32 °C. |
| | The thermostat control is set too low. | Check that the thermostat is turned to the correct setting relative to ambient conditions. |
| The temperature in the appliance is too low | The thermostat control is set too high. | Set the thermostat to a lower position. |
| Excessive frost and ice | The door has been left open. | Check the door has not been left open. |
| has built up | Something is obstructing the door. | Check nothing is preventing the door from closing. |
| | The door gasket is dirty. | Check the door gasket is intact and clean. |
| The appliance is noisy. | The appliance is not level. | Check if the appliance stands stable (all four feet should be on the floor). |

If after the above checks your appliance still does not operate correctly, contact your local Tricity Bendix Service Force Centre.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the above checks have been made, as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

Service and Spare Parts

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

0870 5 929929

Your call be routed the Service Force Centre covering your post code area.

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

Telephone: 01 4090752.

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

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

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

Customer Care Department

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

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

Tel: 08705 950950 calls to this number may be recorded for training purposes.

Guarantee Conditions

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

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

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

EXCLUSIONS

This Guarantee does not cover:

Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

- Costs incurred for calls to put right an appliance improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are the subject of rental agreements.

• Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix.

The guarantee is in addition to your statutory and legal rights.

TRICITY BENDIX EUROPEAN GUARANTEE

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

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

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

| France | Senlis | +33 (0) 3 44 62 29 99 |
|---------|-----------|-----------------------|
| Germany | Nurenberg | +49 (0) 911 323 2600 |
| Italy | Pordenone | +39 (0) 1678 47053 |
| Sweden | Stockholm | +46 (0) 8 738 79 50 |
| UK | Slough | +44 (0) 1753 219898 |

Instructions for the Installer

Technical data

| Model | TB 56 R | | |
|---|-----------------------|--|--|
| Gross capacity (I) | Frozen food comp.: 20 | | |
| | Fresh food com.: 137 | | |
| Net capacity (I) | Frozen food comp.: 20 | | |
| | Fresh food com.: 118 | | |
| Width (mm) | 550 | | |
| Height (mm) | 850 | | |
| Depth (mm) | 600 | | |
| Energy consumption (kWh/day) | 0.75 | | |
| (kWh/year) | 274 | | |
| Energy class, according to EU Standards | С | | |
| Star rating of frozen food compartment | ** | | |
| Rated power (W) | 100 | | |
| Weight (kg) | 33 | | |

Installing the appliance

Transportation, unpacking

The appliance and the interior fitting are protected for transport.

- Remove all packaging and any adhesive tape.
- Any remnants of adhesive can be removed using white spirit.
- After transportation the appliance must not be switched on for 2 hours. This is to allow the refrigerant to settle.

Cleaning

Clean the accessories and the inside of the appliance with warm water and bicarbonate of soda (5 ml to 0.5 litres of water). Rinse and try thoroughly.

Do not use detergents, abrasive powders, highly perfumed cleaning products, wax polishes or cleaning products containing bleach or alcohol.

Location

The appliance should be positioned in a well ventilated, dry room.

Energy use is affected by the ambient temperature.

The appliance should therefore:

- not be installed next to radiators, cookers or other sources of heat
- only be installed at a location where the ambient temperature corresponds to the climate classification, for which the appliance is designed.

The climate classification can be found on the serial plate.

The following table shows which ambient temperature is correct for each climate classification:

| Climate Classification | Ambient Temperature |
|------------------------|---------------------|
| SN | +10 to +32 °C |
| N | +16 to +32 °C |
| ST | +18 to +38 °C |

If installation next to a source of heat is unavoidable, the following minimum clearances must be maintained at the sides of the appliance:

| - for electric cookers | 3 cm |
|---------------------------------|-------|
| - for oil and coal fired ranges | 30 cm |

Ventilation Requirements

The appliance must have adequate ventilation to ensure correct operation.

Diagram shows the ventilation requirements when installed:

- A: Under a worktop, or cupboard.
- B: When freestanding

Leveling

The appliance must be level. Level the appliance by adjusting the two adjustable feet (1) at the front of the appliance.

Door Reversal

If required the opening direction of the door can be changed as follows:

To reverse the bottom hinge assembly proceed as follows:

- Disconnect the appliance from the electricity supply.
- Tilt the appliance backwards, resting the top edge of the appliance on a stool or something similar.
- Unscrew the adjustable feet situated on both sides at the front (2 pieces). Remove the lower door hinge plate by unscrewing the 3 retaining screws.
- Remove the hinge pin from the bottom of the door.
- Slot the hinge pin into the hole in the hinge plate and relocate the hinge assembly to the opposite location and refit using the retaining screws.
- Put the cabinet in the upright position.







To reverse the top hinge assembly proceed as follows:

- Remove the 2 worktop retaining screws from the back of the appliance.
- Slide the worktop towards the rear and lift clear of the appliance.

- Remove the 2 upper hinge plate retaining screws.
- Remove the hinge plate from the top of the door.
- Unscrew the hinge pin from the hinge plate and reinsert on the opposite side of the plate.
- Rotate the hinge assembly 180° and insert the hinge assembly into the opposite location.
- Refit the 2 hinge plate retaining screws.
- Relocate the worktop and refit the worktop retaining screws.





To reverse the handle proceed as follows:

- Remove screw covers (if fitted) and handle retaining screws. Remove blanking plugs on the opposite side.
- Relocate the handle to the opposite side and refit retaining screws (covers if fitted), and replace the blanking plugs.



Electrical Connection



Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.

This appliance must be earthed.

The manufacturer declines any liability should these safety measures not be observed.

Electrical Requirements

Before switching on, make sure the electricity supply voltage is the same as that indicated on the appliance rating plate.

The appliance is supplied with a 13 amp plug fitted. In the event of having to change the fuse in the plug supplied, a 13 amp ASTA approved (BS 1362) fuse must be used. Should the plug need to be replaced for any reason. The wires in the mains lead are coloured in accordance with the following code:

| Green and Yellow: | Earth |
|-------------------|---------|
| Blue: | Neutral |
| Brown: | Live |

The wire coloured green and yellow must be connected to the terminal marked with the letter ",E" or by the earth symbol (=) or coloured green and yellow.

The wire coloured blue must be connected to the terminal $_{n}N^{"}$ or coloured black.

The wire coloured brown must be connected to the terminal marked "L" or coloured red.

Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath.

C E This appliance complies with the following E.E.C. Directives:

- **73/23 EEC** of 19.02.73 (Low Voltage Directive) and subsequent modifications,
- **89/336 EEC** of 03.05.89 (Electromagnetic Compatibility Directive) and subsequent modifications.



Storage time chart (1)

Time and method of storage of fresh foods in the refrigerator

| Foods | Storage time in days | | | | | | | Method of packaging | |
|-----------------------------|----------------------|---|---|---|---|---|---|---------------------------------|--|
| | 1 | 2 | 3 | 4 | 5 | 6 | 7 | | |
| Raw meat | Х | X | x | Х | X | | | cling film, airtight | |
| Cooked meat | Х | X | X | Х | X | x | | dish covered | |
| Roasted meat | X | X | X | x | х | | | dish covered | |
| Raw minced meat | X | | | | | | | dish covered | |
| Cooked minced meat | X | X | x | x | | | | dish covered | |
| Cold cuts | X | X | x | Х | | | | cling film, cellophane, grease- | |
| | | | | | | | | proof paper | |
| Fresh fish | X | x | x | | | | | cling film, airtight | |
| Cooked fish | X | X | x | x | | | | dish covered | |
| Tinned fish, open | X | x | x | | | | | dish covered | |
| Fresh chicken | X | X | X | x | x | x | | cling film, airtight | |
| Fried chicken | X | X | X | x | x | x | | dish covered | |
| Fresh duck, goose | X | X | X | x | x | x | | cling film, airtight | |
| Roasted duck, goose | X | X | X | X | x | x | х | dish covered | |
| Butter unopened | X | X | X | X | X | X | X | original packaging | |
| Butter opened | X | X | x | x | x | x | х | original packaging | |
| Milk | X | X | X | x | x | | | original packaging | |
| Cream | X | X | x | Х | | | | plastic box | |
| Sour cream | X | X | X | X | x | x | Х | plastic box | |
| Cheese (hard) | X | X | X | Х | X | X | X | aluminium foil | |
| Cheese (soft) | X | X | X | X | x | x | х | cling film | |
| Egg | X | X | X | X | X | X | X | | |
| Spinach, sorrel | X | X | x | x | | | | cling film | |
| Green peas, green beans | X | X | X | X | x | x | х | cling film | |
| Mushroom | X | X | x | x | x | | | cling film | |
| Carrot | X | X | X | X | X | X | X | cling film | |
| Tomato | X | X | X | X | X | X | Х | cling film | |
| Cabbage | X | X | X | X | X | x | Х | cling film | |
| Strawberry, raspberry, etc. | X | X | X | Х | х | | | cling film | |
| Tinned fruits opened | X | X | X | Х | x | | | dish covered | |
| Cakes filled with cream | X | X | Х | Х | | | | dish covered | |

Notation:

X recommended storage time

x maximum recommended storage time

Storage time chart (2)

Storage time of deep-frozen and frozen products

| Foods | In the fresh food compartment +2 - +7 °C | In the **frozen food compartment -12 °C |
|--|---|---|
| Vegetables: | | |
| green beans, green peas, mixed vegetables, marrow, | | |
| corn, etc. | 1 day | 30 days |
| Ready-cooked foods: | | |
| vegetable dish, trimmings, with meat, etc. | 1 day | 30 days |
| Ready-cooked foods: | | |
| sirloin steaks, stews | 1 day | 25 days |
| Soups | 1 day | 30 days |
| Fruits: | | |
| cherry, gooseberry, fruit cream | 1 day | 30 days |
| Meat: | | |
| chicken, duck, goose, tuna fish | 1 day | 30 days |
| Ice-cream, Ice-Iollies | 1 day | 3 days |

SERVICE/FORCE Tricity Bendix Service Force SERVICE/FORCE

To contact your local Tricity Bendix Service Centre telephone $08705\ 929\ 929$

| CHAI | NNEL ISLANDS | ORKNEY (M65) | <i>Corsie Domestics</i> 7 King Street Kirkwall | NC | DRTH EAST | |
|-----------------------|--|---------------------------|--|----------------------|--|--|
| GUERNSEY | Guernsey Electricity PO Box 4 Vale, Guernsey | | Orkney KW15 | GATESHEAD (M39) | Unit 356a Dukesway Court Dukesway | |
| | Channel Islands | PERTH | Hydro Electrical Inveralmond House Ruthervenfield Road | | Team Valley Gateshead NE11 0BH | |
| JERSEY | Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY | PERTH (OWN SALES) | Perth PH1 3AQ Graham Begg Unit 4 Airport Ind Estate Wick KW1 4OS | GRIMSBY (M42) | 15 Hainton Avenue Grimsby South Humberside DN32 9AS | |
| S | SCOTLAND | SHETLAND | Tait Electronic Systems Ltd Holmsgarth Road Lerwick | HULL (M41) | Unit 1 Boulevard Industrial Estate Hull HU3 4AY | |
| ABERDEEN (M05) | 54 Claremont Street Aberdeen AB10 6RA | (OWN SALES) SHETLAND | Shetland ZE1 0PW Bolts Shetland Ltd. | LEEDS (M37) | 64-66 Cross Gates Road Leeds | |
| AUCHTERMUCHY (M03) | 33a Burnside Auchtermuchy Fife KY14 7AJ | (OWN SALES) | 26 North Road Lerwick Shetland ZE1 0PE | NEWTON AYCLIFFE | | |
| BLANTYRE (M07) | Unit 5 Block 2 | WHALSAY | Leask Electrical Harisdale Symbister, Whalsay | - (M45) | Gurney Way Aycliffe Industrial Estate Newton Aycliffe DL5 6UJ | |
| | Auchenraith Ind. Estate Rosendale Way Blantyre G72 0NJ | (OWN SALES) | Shetland ZE2 9AA | SHEFFIELD (M38) | Pennine House Roman Ridge Ind. | |
| DUMFRIES (M01) | 93 Irish Street Dumfries Scotland DG1 2 PQ | NORTHERN IRELAND | | | Roman Ridge Road Sheffield S9 1GB | |
| DUNOON M67) | Brair Hill 7 Hill Street | BELFAST (M27) | Owenmore House Kilwee Business Park Upper Dunmury Lane | NC | ORTH WEST | |
| | Dunoon Argyll PA23 7AL | - | Belfast BT17 0HD | BIRKENHEAD (M11) | 1 Kelvin Park Dock Road Birkenhead | |
| GLASGOW (M04) | 20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP | CARDIFF | WALES Guardian Industrial Estate | CARLISLE (M10) | L41 1LT Unit 7 James Street Workshops | |
| INVERNESS (M06) | Unit 3B Smithton Ind. Estate Smithton | (M28) Clyo Trei Car | Clydesmuir Road Tremorfa Cardiff | | James Street Carlisle Cumbria CA2 5AH | |
| SLE OF ARRAN | Inverness IV1 AJ Arran Domestics | CLYWD (M14) | CF2 2QS Unit 6-7 Coed – Parc Abergele Road | ISLE OF MAN (M64) | <i>South Quay Ind. Estate</i> Douglas Isle of Man | |
| (OWN SALES) | Unit 4 The Douglas Centre Brodick Isle of Arran KA27 8AJ | | Rhuddan Clwyd Wales | | IM1 5AT | |
| SLE OF BARRA | J Zerfah 244 Bruernish Isle of Barra | DYFED (M77) | LL 18 5UG Maes Y Coed High Mead | (M15) | Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH | |
| (OWN SALES) | Western Islands HS9 5QY Walker Engineering | | Llanybydder Carmarthenshire SA40 9UL | MANCHESTER (M09) | Unit B Central Industrial Estate | |
| | Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH | HAVERFORDWEST (M75) | Cromlech Lodge Ambleston | - | St Marks Street Bolton BL3 6NR | |
| SLE OF LEWIS | ND Macleod 16 James Street | - | Haverfordwest Pembrokeshire SA62 5DS | PRESTON (M13) | Unit 250 Dawson Place Walton Summit | |
| | Stornoway Isle of Lewis PA87 2QW | OSWESTRY (M17) | Plas Ffynnon Warehouse Middleton Road | | Bamber Bridge Preston Lancashire PR5 8AL | |
| (ELSO MO8) | 2-8 Wood Market Kelso Borders TD5 7AX | | Oswestry SY11 2PP | STOCKPORT (M16) | Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR | |



Tricity Bendix Service Force



To contact your local Tricity Bendix Service Centre telephone 08705 929 929

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| BOURNE (M44) | Manning Road Ind. Estate Pinfold Road Bourne PE10 9HT | CHELMSFORD (M47) | Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE | ASHFORD (M58) | COUTH EAST Unit 2 Bridge Road Business E Bridge Road |
| BRIDGNORTH (M72) | 68 St. Mary's Street Bridgnorth Shropshire WV16 4DR | COLINDALE (M53) | Unit 14 Capitol Park Capitol Way Colindale | FLEET | Ashford Kent TN2 1BB Unit 1 |
| GLOUCESTER (M23) | 101 Rycroft Street Gloucester GL1 4NB | ELTHAM (M78) | London NW9 0EQ 194 Court Road Mottingham | (M59) | Redsfield Ind. Estate Church Crookham Fleet Hampshire GU13 0RD |
| HEREFORD (M31) | Unit 3 Bank Buildings Cattle market Hareford HE4 9HX | ENFIELD (M49) | Eltham London SE9 4EW 284 Alma Road Enfield | HAYWARDS HEATH (M55) | 21-25 Bridge Road Haywards Heath Sussex RH16 1UA |
| | | | London EN3 7BB | SOUTH WEST | |
| HIGHAM FERRERS (M51) | 30 High Street Higham Ferrers Northants NN10 8BB | GRAVESEND (M57) | Unit B4 Imperial Business Estate Gravesend Kent | BARNSTAPLE (M30) | Main Road Fremington Barnstaple North Devon EX31 2N1 |
| ILKESTON (M43) | Unit 2 Furnace Road Ilkeston DE7 5EP | HARPENDEN (M46) | DA11 0DL Unit 4 Riverside Estate | BOURNEMOUTH (M26) | 63-65 Curzon Road Bournemouth Dorset |
| LEICESTER (M22) | Unit 7 Oaks Ind. Estate Coventry Road Narborough Leicestershire LE0 5GF | | Coldharbour Lane Harpenden AL5 4UN | BRIDGEWATER (M35) | BH1 4PW 6 Hamp Ind. Estate Bridgewater |
| | | LETCHWORTH (M50) | 16-17 Woodside Ind. Estate Works Road Letchworth Herts SG6 1LA | (1100) | Somerset TA6 3NT |
| LINCOLN (M40) | Unit 8 Stonefield Park Clifton Street | | | BRISTOL (M25) | 11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ |
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| (M12) | | | | | PO10 8JL |
| | | MAIDENHEAD (M60) | Reform Road Maidenhead Berkshire SL6 8BY | ISLE OF WIGHT (M34) | Unit 8 Enterprise Court Ryde Business Park Ryde |
| REDDITCH (M20) | 13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND | MOLESEY (M61) | 10 Island Farm Avenue West Molesey Surrey KT8 2UZ | - | Isle of Wight PO33 1DE |
| | | | | NEWTON ABBOT (M29) | Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot |
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| | | | | REDRUTH (M36) | Unit 7D Pool Ind. Estate Wilson Way |
| WORCESTER (M73) | Units 1 & 2 Northbrook Close Gregorys Mill Ind. Estate Worcester WR3 8BP | IPSWICH (M48) | Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD | | Redruth Cornwall TR15 3QW |
| | | NORWICH (M52) | 2b Trafalgar Street Norwich NR1 3HN | | |

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