



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY ATB3321. You'll find the answers to all your questions on the TRICITY ATB3321 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY ATB3321
User guide TRICITY ATB3321
Operating instructions TRICITY ATB3321
Instructions for use TRICITY ATB3321
Instruction manual TRICITY ATB3321

TRICITY BENDIX
Better Products. Better Value.



600 mm Built In Oven

OPERATING AND INSTALLATION INSTRUCTIONS

MODEL
SOMERSET/SUSSEX



[You're reading an excerpt. Click here to read official TRICITY ATB3321 user guide](http://yourpdfguides.com/dref/946211)
<http://yourpdfguides.com/dref/946211>

Manual abstract:

@@@EMC Directive 89/336/EEC. @@Technical Details

.
.
.

.
.
.

.
.
. . 2 Contents

.
.

.
.
.

.
.
.

. 3 Preface

.
.
.

.
.
.

.
.
.

. . 5 Safety

.
.
.

.
.
.

.
.

Before Installation

.
.
.
.

.
.
.

During Operation

.....
.....
.....
.....

.....
.....
.....
.....
..... *After Use*

.....
.....
.....
.....

.....
.....
.....
.....

..... *General* ..

.....
.....
.....

.....
.....
.....
.....

.....
.....
.....

.. *Installation Instructions*

.....
.....
.....
.....

.....
.....
.....

..... *Things You Need to Know*

.....
.....
.....
.....

.....
.....
.....

... *Warnings*

.....
.....
.....
.....

.....
.....
.....
.....

..... *Things to Note*

.....

.....
.....
.....
.....

. 11 Preparing Cable

.....
.....
.....
.....

. 11 To Remove Cover of Mains Terminal

.....
.....
.....
.....

. 11 Connecting to the Mains Terminal

.....
.....
.....
.....

. . . . 12 Connecting to a Hob or Cooker Point .

.....
.....
.....
.....

. . . . 12 Checking Electrical Connections

.....
.....
.....
.....

. . . . 12 Fitting Into The Cabinet

.....
.....
.....
.....

. 13 Introduction

.....
.....
.....
.....

.....
.....
.....

.....
.. *14 Getting to Know Your Oven* ...

.....
.....

.....
.....
.....
.....

..... *14 Rating Plate*

.....
.....
.....

.....
.....
.....
.....

.....
.....

15 General Notes on Using your Oven

.....

.....
.....
.....
.....

.. *15 When First Switching On*

.....
.....
.....

.....
.....
.....

..... *15 About Condensation and Steam* .

.....
.....
.....
.....

.....
.....

..... *15 Cookware* .

.....

.....
.....
.....
.....

.....
.....
.....
.....

15 The Cooling Fan for the Controls

.....
.....

.....
.....

.....
.....
.....

..... *26 Uses of the Fan Oven*

.....
.....

.....
.....
.....

..... *26 Selecting the Fan Oven*

.....
.....

.....
.....
.....

..... *26 Things to Note*

.....
.....

.....
.....
.....

..... *27 To Fit the Oven Shelves*

.....

.....
.....
.....

..... *27 Hints and Tips*

.....
.....

.....
.....
.....

..... *27 Oven Cooking Chart*

.....

.....
.....
.....

.....
.....
.....

.....
.....
.....
.....

.....
.....
.....

. 31 Uses of Defrost Feature

.....
.....
.....
.....

.....
.....

. . . . 31 Selecting Defrost .

.....

.....
.....
.....
.....

.....
.....
.....

. . . 31 Things to Note

.....
.....
.....
.....

.....
.....
.....
.....

32 Hints and Tips

.....
.....
.....

.....
.....
.....
.....

. 32 Helpful Hints when Buying and Preparing Food . . .

.....
.....
.....

.....
.....

33 Care and Cleaning

.....

.....
.....
.....

.....
.....
.....
.....

.. 37 Service and Spare Parts . . .

.....
.....

.....
.....
.....
.....

38 Customer Service Centres

.....

.....
.....
.....
.....

. 39 Guarantee Conditions

.....

.....
.....
.....
.....

.....
.....
.....

. 43 4 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 cooker.



[You're reading an excerpt. Click here to read official TRICITY ATB3321 user guide](http://yourpdfguides.com/dref/946211)
<http://yourpdfguides.com/dref/946211>

In addition Tricity Bendix cookers comply with British Standard safety and performance requirements. @ @ PLEASE MAKE SURE YOU READ THEM CAREFULLY. @ @ @ @ @ 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: (01582) 585858 For hygiene and safety reasons this least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitting the oven is securely fixed into position.

The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level. 1 9 RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES) Fig. 3 Built Under Installation 600 560 min 570 max 550 min Cross section through cabinet showing oven positioned 595 570 5 595 585 540 5 540 5 600 min 560 min 570 max 550 min Fig. 4 Built In Installation 10 2000

Recommended Cross section through cabinet showing oven positioned 5 600 5 570 HOW TO FINISH UNPACKING 1 1 1 1 Place packed cooker next to the cabinet in which it will be installed. Remove the cooker packing except for bottom tray which should be left in position until the cooker is ready to be fitted into its cabinet. Ensure the owner is given these operating instructions. Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live and neutral wires, it might cut into their sheathing) and neutral wires, might cut into their sheathing the cuts already made. Carefully prise open the sheathing at each end of the cable to expose the encased wiring. 1 TO REMOVE COVER OF MAINS TERMINAL From the rear of the cooker, remove mains input terminal cover to gain access to terminal block.

TOOLS REQUIRED The following tools will be needed and it helps to assemble them before starting to install the oven: A terminal screwdriver (3mm wide blade) A pozidrive screwdriver Pliers Wirestrippers Knife Sidecutters Adhesive Tape Tape Measure 1 First remove retaining screw with pozidrive screwdriver. See Fig. 5. Pozidrive Screwdriver MAKING THE ELECTRICAL CONNECTIONS Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work PREPARING CABLE We recommend you use a new length of cable to ensure your safety.

Fig.

5 1 Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 6. 1 Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary.

Score, but do not cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing. 1 (2) Terminal Screwdriver Fig. 6 (1) 1 1 1 Lift cover and remove screw from cable clamp. See Fig. 7. 1 Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig. 8. Place fuse/miniature circuit breaker in circuit and switch on at mains. 1 CONNECTING TO A HOB OR COOKER POINT Cable Clamping Block 1 Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Fig. 7 CONNECTING TO THE MAINS TERMINAL Warning: This cooker must be earthed. Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot. CHECKING ELECTRICAL CONNECTIONS 1 1 1 Make connection as shown in Fig. 8 by proceeding as follows:- Confirm the cooker is correctly connected by switching on and observing the various oven functions indicators. The electronic timer will flash on and off. NOTE: HOUSE CIRCUIT Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting. Fig. 8 1 1 1 1 Preform wires to the appropriate shape to suit fitting into the mains terminal block. Strip inner insulation on wires using wirestrippers.

Twist the bared wires using pliers. Cut bared wires 10mm away from the end of the inner insulation. Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal. Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn. 1 12 FITTING INTO THE CABINET IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out.

1 1 1 1 Using a tape measure establish the internal width of the cabinet. Refer to page 8 if greater than 565mm. Position the cooker in front of the cabinet. See Fig. 9.

Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting. To place the cooker into the cabinetry follow the procedure below: N.B. Two people will be required to carry out the lifting procedure. Mains Cable Fig. 9 Pack Base a) Each person should squat either side of the cooker. b) Tilt the cooker so that your hands can support the underside of the cooker. c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees. d) Rest the rear underside of the cooker on the cabinet floor while your hands support the front.

e) The cooker can be pushed fully into the cabinet. Take care to avoid fouling the mains lead. f) Ensure the cooker is central in the cabinet and level. g) When the cooker is fully housed, screw the stability screws (supplied with the cooker) into the side of the cabinet taking care not to distort the side trims (see Fig.10). It is advisable to turn each screw alternately to avoid damaging the trims. h) Switch on the cooker then refer to the operating instructions in the following pages. Fixing Points for Stability Screws Fig.10 13 INTRODUCTION WARNING: THIS COOKER MUST BE EARTHED GETTING TO KNOW YOUR OVEN (SOMERSET) A B C AB Electronic Minute Minder Oven/Grill Indicator Neon Fan Oven/Grill Temperature Control D - Selector Thermal Grill Full Grill Fan Oven D GETTING TO KNOW YOUR OVEN (SUSSEX) A B C D E F AB- Electronic Timer Selector Thermal Grill Dual Grill Fan Oven CDEF- Oven Indicator Neon Oven Temperature Control Dual Grill Indicator Neon Dual Grill Control 14 RATING PLATE Record the model and serial numbers on the back cover of this instruction book from the rating plate. This is situated on the lower front frame of the cooker and can be seen upon opening the oven door.

COOKWARE Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.



[You're reading an excerpt. Click here to read official TRICITY](#)

[ATB3321 user guide](#)

<http://yourpdfguides.com/dref/946211>

Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance. **THE COOLING FAN FOR THE CONTROLS** The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use. The cooker must be protected by a suitably rated fuse or circuit breaker.

The rating of the cooker is given on the rating plate. During the initial period the cooling fan may cycle ON and OFF, this is quite normal. It runs on after the controls are switched off until the appliance has cooled. Sussex only - if an automatic programme has been set the cooling fan does not come on until the cook time begins. Do not switch off the cooker at its power point before the cooling fan has cooled the appliance down.

GENERAL NOTES ON USING YOUR OVEN We suggest that you run all the elements for a short period to burn off any residue from their surfaces. During this period an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation. **CONTROL PANEL INDICATOR NEONS** These lights indicate whether the oven or grill is switched ON. In the case of the oven, 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 setting. (Sussex only) When the oven is set for automatic cooking the neon should remain unlit during OFF periods. **WHEN FIRST SWITCHING ON** (Somerset only) When the cooker is first switched on at the wall the timer will make an audible sound. To stop the sound press both timer buttons together. (Sussex only) The timer must be set to manual before the oven can be operated.

See page 19. This must be done whenever the cooker is switched off at the wall or when there has been a power failure. If the oven indicator neon does not glow when the controls are switched on, it is most likely that the timer is set for automatic cooking. **ABOUT CONDENSATION AND STEAM** When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release. If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the cooker.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces. **15 GRILL AND OVEN FURNITURE** The following items of oven furniture have been supplied with the cooker. 1 grill pan 1 grill pan handle 1 grill pan grid 1 grill deflector 2 straight shelves (Sussex only) Scuffing of the Stayclean oven lining by the oven furniture pack may occur during transit. These marks will disappear after the oven elements have been burnt off for the first time. **16 ELECTRONIC MINUTE MINDER (SOMERSET ONLY)** 1 = (-) DECREASE CONTROL & MINUTE MINDER SETTING BUTTON 2 = (+) INCREASE CONTROL () COOKING SYMBOL) PUSH BOTH CLOCK SETTING SYMBOL 1 2 () MINUTE MINDER SYMBOL 1.

TO SET THE TIME OF DAY When the electricity supply is first switched on, the display will flash both 88:88 and (). See Fig. 1 Fig. 1 Press buttons (1) and (2) together. The display will read 12:00.

See Fig. 2. Within five seconds, press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14:30. The cooking symbol () will go out. See Fig. 3. Fig. 2 **NOTE:** The increase and decrease control buttons operate slowly at first and then more rapidly.

They should be pressed separately once 12:00 is shown on the display. 2. **THE MINUTE MINDER** The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes. Fig. 3 To set, press button (1) and the display will read 0:00. See Fig. 4. Fig. 4 Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached e.

g. 30 minutes. The cooking symbol (-----) will flash. See Fig. 5.

If necessary, press and hold button (1) to achieve the correct time interval. Fig. 5 17 The minute minder will begin to count down once set. At the end of the timed period, the minute minder will sound for up to 30 seconds and the display will flash showing the time of day. See Fig.

6. To stop the sound, press button (1). The display will stop flashing and show the time of day, e.g. 15:00. The cooking symbol () will go out. See Fig. 7. Fig. 6 3.

TO CANCEL THE MINUTE MINDER Press and hold button (1) and the display will count down in one minute intervals to 0:00. See Fig. 8. Fig. 7 Release button (1). To reset the time of day, press buttons (1) and (2) together. See Fig. 9. 4. **THINGS TO NOTE** * If at first you do not set the time of day correctly, reset the clock by pressing and holding button (1).

Release the button. The display will count back to 00:00. After a few seconds the display will reset to show 12:00. To reset the time of day follow the procedure laid down in point 1 on page 17. Fig.

8 * Fig. 9 18 **THE ELECTRONIC TIMER (SUSSEX ONLY)** KEY A B C D E F G H AUTO DISPLAY MINUTE MINDER BUTTON COOKING HOURS BUTTON STOP TIME BUTTON COOKING SYMBOL MANUAL SELECTOR BUTTON DECREASE CONTROL INCREASE CONTROL **NOTE: STEPS 1 AND 2 BELOW MUST BE FOLLOWED BEFORE THE OVEN WILL OPERATE MANUALLY.** 1. **SET THE TIME OF DAY** When the electricity supply is first switched ON, the display will flash both 0.00 and AUTO.

See Fig. 1. Press the two buttons marked () and () press the increase control button (+) and, if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately. The AUTO symbol will go out when the correct time of day is set.

See Fig. 2. Fig. 1 Fig. 2 2. **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 and the bell symbol will glow, as Fig. 3.

Fig. 3 Press the increase control (+) until the display indicates the interval to be timed, e.g. 1 hr 45 mins as Fig.4.

NOTE: This must be completed within 4 seconds of first pressing the minute minder button. Fig. 4 19 Release the minute minder button and the display will return to the time of day after 5 seconds. During the operation of the minute minder the remaining time period can be shown in the display by pressing the minute minder button (). See Fig.

5. The minute minder will sound intermittently, for up to 2 minutes and the bell symbol will flash at the end of the timed period.



[You're reading an excerpt. Click here to read official TRICITY ATB3321 user guide](http://yourpdfguides.com/dref/946211)
<http://yourpdfguides.com/dref/946211>

The sound can be stopped by pressing any of the 4 left hand side buttons. Fig. 5 3. 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 i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.

00 a.m. as Fig. 6. Place food in oven. To set the length of Cooking Time, press the cooking hours button (), press the increase control (+) until the cooking time is displayed, e.g. 2 hrs 15 mins. Fig. 7.

Fig. 6 ii) iii) Fig. 7 A U T O iv) Release the buttons. The AUTO display and cooking symbols will glow. Remember, this must be completed within 4 seconds of first pressing the cooking hours button.

v) Set the STOP time. Press the stop time button () press the increase control (+) until the required stop time is displayed. e.g. 12.

15p.m. Fig. 8. Fig. 8 vi) Release the buttons. The cooking symbol will go out and the time of day will be displayed after 5 seconds. vii) Select fan or thermal grill on the selector and set the oven control to the required temperature. The oven indicator neon should be OFF and the AUTO display will glow. A U T O 20 Note: When the automatic timed period starts, the oven neon will cycle ON and OFF during cooking.

B) TO SET THE TIMER TO SWITCH OFF ONLY i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am. Fig. 9. Fig. 9 ii) Place food in oven. iii) To set the Length of Cooking Time press the cooking hours button (), press the increase control (+) until the cooking time is displayed, e.g.

2 hrs 15 mins. Fig. 10. iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds.

v) Set the oven temperature and required oven function. The oven indicator neon should come on. vi) To check the stop time during the cooking period, simply press the stop time button (-----) and the stop time will be displayed. Fig.11.

4. RETURNING THE COOKER TO MANUAL OR TO CANCEL AN AUTOMATIC PROGRAMME. At the end of a timed cooking period, the AUTO light will flash and a bleeper will sound for up to 2 mins. This can be stopped by pressing any of the 4 left hand side buttons. Fig. 12. Turn the oven temperature control and selector to the OFF position. The AUTO display will continue to flash. Press (Fig. 13.

) button. The AUTO display will go out. Fig. 12 Fig. 10 A U T O Fig. 11 A U T O Turn the oven control and selector ON to check that the oven operates manually. The oven indicator neon will glow. Turn the oven control and selector OFF. No indicator neons should be illuminated. Fig.

13 21 5. 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 cooking hours button () depress (-) button until 0.00 is displayed.

(Fig. 14). Release all buttons. The AUTO display will now flash and acts as a reminder to reset the appliance to manual. Fig.

14 * * 6. AUTOMATIC COOKING It is advisable to leave food in the oven for as short a time as possible before automatic cooking. Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality. When cooking is complete do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately. Always ensure food in the oven is covered if its not possible to remove food immediately after cooking. 22 THE GRILL USES OF THE GRILL (SOMERSET ONLY) CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. Use the full heat grill only for foods which require high heat and short cooking times, e.g. toast, blue/rare steaks.

Use thermal grilling to grill all other foods, e.g. bacon, chops, sausages, chicken joints, etc. See chart on page 25 for recommended cooking times, temperatures and shelf positions. SELECTING THE GRILL (SOMERSET) 1) Turn the selector to full heat grill. 230 2) Turn the temperature control to full setting. Note: If the oven thermostat is turned down while the full heat grill is selected, the grill element will be ON then OFF for long periods of time as indicated by the oven/grill neon and may not give the expected results. It is therefore strongly recommended that the thermal grilling function is used for foods which require the grill to be turned down. (See page 29). USES OF THE DUAL GRILL (SUSSEX ONLY) CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE.

CHILDREN SHOULD BE KEPT AWAY. @@@@The grill operates independently of the oven. @@This is quite normal. (Sussex only).

@@@@@@@@Ensure the handle is positively located.

@@@@@@@@Cook toast and rare steaks using the preheated full heat grill. All other foods cook very successfully on thermal grill.

@@(Sussex only). @@Adjust the heat setting and the shelf as necessary during cooking. @@@@For recipes needing high temperatures, e.

g. @@Follow the temperatures recommended in the chart on page 28. @@@@The oven fan will operate continually during cooking. (Sussex only).

@@When batch baking one type of food, e.g. @@@@A slight increase in cooking time may be necessary. @@@@It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart see page 28. 27 OVEN COOKING CHART The oven temperatures are intended as a guide only.

It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements. FAN OVEN FOOD Biscuits Bread Bread rolls/buns Cakes: SHELF POSITION COOKING TEMP °C 180-190 200-220 200-220 160-170 160-170 160-170 140-150 130-140 130-140 140-150 80-100 170-180 130-140 140-160 180-190 Follow manufacturers instructions 170-190 190-200 190-200 130-140 190-200 190-200 170-180 210-220 190-200 190-210 180-210 150-160 160-180 210-220 190-200 170-180 180-190 180-190 180-190 210-220 200-210 Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas Gingerbread Meringues Flapjack Shortbread Casseroles: Beef/lamb Chicken Convenience Foods Fish Fish Pie (Potato Topped) Fruit Pies and Crumbles Milk Puddings Pasta, Lasagne etc. Pastry: Choux Eclairs, Profiteroles Flaky/Puff Pies Shortcrust-Mince Pies Meat Pies Quiches, Tarts, Flans Patés and Terrines Roasting Meat, Poultry Scones Shepherd's Pie Soufflés Vegetables: Baked Jacket Potatoes Roast Potatoes Stuffed Marrow Stuffed Tomatoes Yorkshire Puddings: Large Individual 28 THERMAL GRILLING SOMERSET/SUSSEX USES OF THERMAL GRILLING Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling.



[You're reading an excerpt. Click here to read official TRICITY](#)

[ATB3321 user guide](#)

<http://yourpdfguides.com/dref/946211>

If not eaten straight should be cooled as one hour) and then required. Do not put 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 meat and another for other foods. Keep your dish cloths and tea towels clean. 33 CARE AND CLEANING BEFORE CLEANING THE COOKER ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY. CLEANING INSIDE THE OVEN/GRILL The Stayclean surface inside the oven should not be cleaned manually. (Sussex only). See page 35 'Care of Stayclean Surfaces'. The vitreous enamel coating in the oven cavity of Somerset and on the oven base only, (Sussex) 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 the elements or the door seal as this may cause damage. CLEANING MATERIALS Before using any cleaning materials on your cooker, check that they are suitable and that their use is recommended by the manufacturer. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided. CLEANING THE OUTSIDE OF THE COOKER DO NOT use abrasive cleaning materials or scourers on the outside of the cooker as some of the finishes are painted and damage may occur. Regularly wipe over the control panel and oven doors using a soft cloth and liquid detergent. CLEANING THE GRILL DEFLECTOR, GRILL PAN, GRILL PAN GRID AND OVEN SHELVES All removable parts, except the grill pan handle can be washed in the dishwasher. Alternatively soak them in hot soapy water if heavily soiled. They will then clean more easily. The grill pan and grill deflector may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD. CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS The outer door glass is removable for cleaning. TO REMOVE THE OUTER GLASS 1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door. 2. Loosen the two screws using a pozidrive screwdriver. 3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand. 34 4. Using both hands, gently tilt the top of the door glass towards you.

Lift slightly to disengage the locators from the two bottom brackets. CARE OF STAYCLEAN SURFACES (SUSSEX ONLY) Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°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. HINTS AND TIPS 1 5. Clean the outer and inner glass using hot soapy water or Flash Cream Cleaner. DO NOT try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dry before attempting to replace the outer door glass. TO REPLACE THE OUTER GLASS 1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door. 2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up. 3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure. 4. Tighten the screws positively with a pozidrive screwdriver before closing the oven door. DO NOT attempt to use the oven without the glass being in place. TO CLEAN INSIDE THE INNER GLASS DOOR The inner glass door is not removable. Clean using hot soapy water or Flash Cream Cleaner and a soft cloth.

Take care NOT to use abrasives as they may damage the glass or seal. Manual cleaning of Stayclean is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners or any other abrasives are used. Slight discolouration and polishing of the Stayclean surface may occur in time. This does not affect the Stayclean properties in any way. A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important not to allow a build-up of soilage as this can prevent the Stayclean from working. Follow the recommendations below to keep oven soilage to a minimum. Cook at the recommended temperatures.

Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender. Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. It is NOT necessary to add water to 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. Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned. 111111 35 REPLACING THE OVEN LIGHT BULB (SUSSEX ONLY) The type of bulb required is a 300C 25 watt small Edison Screw.

Part number 572 491 5431-00/1. (Available through Tricity Bendix service centres). CAUTION: DISCONNECT THE COOKER FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB. Open door and remove the shelves to enable easy access to the oven light assembly. 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 anticlockwise 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 it firmly into the hole to cover the bulb assembly. Replace the shelves.

Restore the electricity supply and adjust the time of day and clock as necessary. 36 SOMETHING NOT WORKING We strongly recommend that you carry out the following checks on your cooker 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.



[You're reading an excerpt. Click here to read official TRICITY ATB3321 user guide](http://yourpdfguides.com/dref/946211)
<http://yourpdfguides.com/dref/946211>

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the cooker is under guarantee. The grill, oven and timer do not work. The following factors should be considered. * Check that the cooker has been wired in and is switched on at the wall. Check that the main cooker fuse is working. ** Check that the timer is set to manual. (Sussex only, see page 21).

) * Ovens will cycle about a set temperature and will not be constant. * Ensure you purchase an accurate good quality instrument. The oven temperature is too high or low: * Check that the recommended temperatures are being used (see page 28). Be prepared to adjust up or down 10°C to achieve the results you want. Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate. ** If the oven is not cooking evenly. If you have checked the above: * Switch OFF cooker at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The cooker should now be working normally. Check that the cooker is correctly installed and that it is level.

Check that the recommended temperatures and shelf positions are being used. * The grill works but the oven does not: * Check that the timer is set to manual operation. (Sussex only, see page 21). The oven light fails to illuminate (Sussex only) * Refer to page 36 'Replacing the Oven Light Bulb'. The oven fan is noisy: * Check that the grill control is in the OFF position.

If you have checked that the timer is set for manual switch OFF at the wall to allow the oven to cool. *** Check that the oven is level. Check that bakeware and shelves are not vibrating in contact with the back panel in the oven. The timer/minute minder does not work. * Check that the operating instructions are being closely followed.

The grill does not work or cuts out after being used for a long period of time. * Leave the oven to cool for a couple of hours. Check that the grill operates normally. Ensure that the door is left open during grilling. If the cooling fan fails the grill will not work. @@@@ It is advisable to make a note on the back cover of this book for easy reference. 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. 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 9QQ Tel: (01582) 585858 38 CUSTOMER SERVICE CENTRES The Regional Electricity Companies 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.
@@@@@ Services Unit 16 Lampeter Ind. Est. Lampeter SA48 7DY GUERNSEY All Codes 01481-46931 HAVERFORDWEST SA33-39 SA41-44 SA61-73 HR1-9 LD1-8 SY7, 18 NP5 NP7-8 YO4 YO11-18 YO25 HU1-19 DN14 IV1-28, 30-36, 52-56, PH19-26, 42-44 KW1-14 PH30-41 IV40-51 01437-710914 HEREFORD 01432-340334 HULL 01482-585678 INVERNESS 01463-792952 INVERNESS 01855-821315 ISLE OF WIGHT PO30-41 01983-872552 ISLE OF ARRAN KA27 01770-302909 ISLE OF MAN IM 01624-663455 ISLE OF MULL PA62-75 01688-302262 JERSEY ALL CODES 01534-505050 LAMPETER SA19,20 SA40 SA45-48 SY23-25 01570-423020 40 LANCASTER LA1-23 01772-316175 Electrolux After Sales Service NL Services Unit 333 Ranglet Road Walton Summit Bamber Bridge Preston, Lancashire PR5 8AR Electrolux After Sales Service 64-66 Cross Gates Road Leeds LS15 7NN Electrolux After Sales Service Brian Hudson Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA Electrolux After Sales Service Unit 1 Honeys Green Precinct Honeys Green Lane West Derby Liverpool L12 9JH Electrolux After Sales Service Unit 30 Oakhill Trading Estate Devonshire Road Worsley Manchester M28 3PT Electrolux After Sales Service South West Domestic Service Unit 2 Zealley Industrial Est Kingsteignton Newton Abbott South Devon TQ12 3SJ Electrolux After Sales Service GMS (Cymru) Unit 2 Coed- Parc Abergele Road Rhuddlan Clwyd, Wales LL18 5UG Electrolux After Sales Service PO Box 40 Preston Road Aycliffe Industrial Estate Newton Aycliffe, Co Durham DL5 6XA Electrolux After Sales Service Unit C3 Edenderry Industrial Estate 326 Crumlin Road Belfast BT14 7EE Electrolux After Sales Service G & O (Armagh) Service Owenmore House Kilwee Business Park Upper Dunmurray Lane Belfast BT17 0HD Electrolux After Sales Service Unit 23-24 Alliance Business Pk Townsend Drive Nuneaton Warwickshire CV11 6RX Electrolux After Sales Service Refrigeration Sales and Services Hatson Ind. Estate Kirkwall Orkney Electrolux After Sales Service Heming Road Washford Redditch Worcestershire B98 ODH LEEDS BD DN1-7, 10-12, HD HG HX LS S WF YO1-3, 5-8 DE NG1-22 & 25 DN21 sub codes 1 2 & 5 only, LN1, 2, 4, 5, 6 LN3 sub codes 4 & 5 only LN8-10 NG 23,24 31-34 PE1-13, 20-25 FY PR L WN CH CW WA (Not WA 14/15) 0113-2608511 LINCOLN 01522-514603 LIVERPOOL 0151-2541724 MANCHESTER BB BL OL M SK WA14 & 15 only 0161-4777758 NEWTON ABBOTT EX1-17 TQ PL1-9, 16, 19-21 01626-65909 NORTH WALES LL 01745-591616 NORTHERN DL TS DH YO21, 22 DH NE SR 01325-301400 0191-493-2025 NORTHERN IRELAND EAST BT1-30, 36-57, 63-67 01232-746591 NORTHERN IRELAND WEST BT31-35, 60-62, 68-82, 92-94 01861-510400 NUNEATON B DY ST TF WR WS WV GL NN OX SN CV LE KW15-17 0121-358-7076 0121-358-5051 01993-704411 01203-350420 01856-875457 ORKNEY REDDITCH TBA TBA 41 REDRUTH TR1-20, 26, 27 PL10-15, 17, 18, 22-35 01209-314407 Electrolux After Sales Service Cornwall Domestic Service Unit 7D Pool Industrial Estate Wilson Way Redruth Cornwall TR15 3QW Electrolux After Sales Service D McGlashan Walker Walker Engineering Glenmhor Upper Serpentine Rothesay PA20 Electrolux After Sales Service Tait Electronic Systems Ltd. Holmsgarth Road Lerwick Shetland ZE1 OPW Electrolux After Sales Service Bolts Shetland Ltd. 26 North Road Lerwick Shetland ZE1 OPE Electrolux After Sales Service Leask Electrical Harsdale Symbister Shetland ZE2 9AA Electrolux After Sales Service BLI Service 6 Harlescott Barn Harlescott Lane Shrewsbury SY1 3SY Electrolux After Sales Service Limberline Road Hilsea Portsmouth Hampshire PO3 5JJ Electrolux After Sales Service John Robinson (Electrical) Unit 74 New Enterprise Centre King Edward Street Great Grimsby DN31 3JP Electrolux After Sales Service Unit 30 Deacon Trading Estate Morley Road Tonbridge Kent TN9 1RA ROTHSA Y PA20 01700-504777 SHETLAND Own Sales 01595-692225 SHETLAND Own Sales 01595-692855 SHETLAND ZE2 01806-566546 SHREWSBURY SY1-6 SY8-17 SY19-22 01743-450279 SOUTH COAST BN16-18.



[You're reading an excerpt. Click here to read official TRICITY](#)

[ATB3321 user guide](#)

<http://yourpdfguides.com/dref/946211>

GU27-35 PO1-22. BH DT SO TR21-25 01705-667411 01705-667411 0117-9211876 SOUTH HUMBERSIDE DN 8, 9, DN15-20 DN21 sub codes 3,4 only
DN31-40 LN (3 sub code 6 only), 7 LN11-13 SL GUI-26. RG CT DA ME TN BNI-15, 20-27, RH TW BR CR SE SW SM KT 01472-267978 TONBRIDGE
01252-24505 01732-357722 01273-694341 0181-658-9069 ATB3311/3321 SOMERSET - 311264806 ATB3411/3421 SUSSEX 42 GUARANTEE

CONDITIONS We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that: EXCLUSIONS This guarantee does not cover: 1 1 1 Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

Cost incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom. Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements. Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix. EEC Countries. The standard guarantee is applicable but subject to the owners responsibility and cost to ensure the appliance meets the standards set by the Country of which the product is taken.

Electrolux Aftersales Service in the Country concerned, with whom Tricity Bendix have an arrangement, will be pleased to advise further. The appliance has been correctly installed and used only on the electricity supply stated on the rating plate. The appliance has been used for normal domestic purposes only and in accordance with the manufacturers operating and maintenance instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us. Any servicing or repairs carried out by any unapproved third party will invalidate the approvals status of this product.

All service work under this guarantee must be undertaken by a Tricity Bendix service representative or authorised agent. Any appliance or defective part replaced shall become the Company's property. This guarantee is in addition to your statutory and other legal rights. 1 1 1 1 1 1 1 43 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. Better Products. Better Value. TRICITY BENDIX, 99 OAKLEY ROAD, LUTON, BEDFORDSHIRE, LU4 9QQ A Division of Emaco Limited .

Registered in England No. 176547 . Registered Office. 101 Oakley Road, Luton LU4 9RJ. MODEL NO. " ATB 3311, 3321 ATB 3411, 3421 PART NO. 311264806 .



[You're reading an excerpt. Click here to read official TRICITY
ATB3321 user guide
http://yourpdfguides.com/dref/946211](http://yourpdfguides.com/dref/946211)