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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY BD913/2W. You'll find the answers to all your questions on the TRICITY BD913/2W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY BD913/2W
User guide TRICITY BD913/2W
Operating instructions TRICITY BD913/2W
Instructions for use TRICITY BD913/2W
Instruction manual TRICITY BD913/2W



900 mm Built In Oven

OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
BD 913/2



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Manual abstract:

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..... 39 4 PREFACE Dear Customer, Thank you for buying a Tricity Bendix cooker.

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. 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 month parts and labour guarantee.



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To get the best from your new Tricity Bendix cooker, we ask that you PLEASE READ THESE INSTRUCTIONS CAREFULLY. Particular attention should be made to cooking times and temperatures which may differ from your previous cooker. It is most important that this instruction book is retained with the cooker for future reference. Should the cooker be sold, or transferred to another owner, or should you move house and leave the cooker, always ensure that the book remains with the cooker so that the new owner can be acquainted with the functioning of the cooker and the relevant warnings. Please read the whole instruction book before attempting to use the cooker ensuring you follow the recommendations given. SAFETY other foodstuffs could result in a fire, especially in the grill pan. 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: (01635) 525542 Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the cooker in case it is inadvertently switched ON.

7 INSTALLATION INSTRUCTIONS THINGS YOU NEED TO KNOW WARNINGS: GETTING THINGS READY CHOICE OF ELECTRICAL CONNECTION

This cooker must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions. This cooker must be earthed. Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig. 6). Before connecting the cooker make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. The rating plate can be seen by opening the oven door and looking below the oven door seal. Do not alter the electrical circuitry of this cooker. There are three possible ways to connect your cooker. In each case the cooker should be operated using at least 6mm² twin core and earth PVC insulated multicore cable.

Please choose from the most appropriate after reading the different methods:- a) By connecting the cooker to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box. Subject to Regional Electricity Companies regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:- THINGS TO NOTE This cooker is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 2). If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However a minor modification to the cabinet will be required.

The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335. Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations. The cooker socket switch should be outside the cabinet but within 2m of the cooker to make it accessible to switch off the cooker in case of an emergency. To protect the hands, wear gloves when lifting the oven into its housing. b) By connecting the cooker together with a hob directly to a cooker point(s).

Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral. c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. See Fig. 1. 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. NOTE: It is good practice to: Fit an Earth Leakage Circuit Breaker to your house wiring. Wire your appliance to the latest IEE regulations. PREPARING CABINET FOR FITTING OF OVEN Make sure the cabinet is the correct size for the appliance to be fitted (Ref.

Fig. 2). If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitment 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. RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES) 600 min 560 558 570 min max d e n e m o c e R 0 0 2 & % 550 min 5 9 5 8 8 8 8 6 7 5 4 7 8- Cross section through cabinet showing oven positioned 5 540 5 Fig.2 Built In Installation 10 HOW TO FINISH UNPACKING 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 or neutral wires, it might cut into their sheathing) to the cuts already made. Carefully prise open the sheathing at each end of the cable to expose the encased wiring. 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 your oven: A terminal screwdriver (3mm wide blade) A pozidrive screwdriver Pliers Wirestrippers Knife Sidecutters Adhesive Tape Tape Measure First remove retaining screw with pozidrive screwdriver. See Fig.

3. Fig.3 MAKE THE ELECTRICAL CONNECTIONS Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work. Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 4. PREPARING CABLE We recommend you use a new length of cable to ensure your safety. 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. Fig.4 Lift cover and remove screw from cable clamp. See Fig. 5. 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.



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See Fig. 6. Place fuse/ miniature circuit breaker in circuit and switch on at mains. **CONNECTING TO A HOB OR COOKER POINT WARNING: THIS COOKER MUST BE EARTHED.** | Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions. Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot. Fig.5 **CONNECTING TO MAINS TERMINAL** Warning: This cooker must be earthed. **CHECKING ELECTRICAL CONNECTIONS** | Make connection as shown in Fig. 6 by proceeding as follows:- | Correct electrical connection can be confirmed when switching on the appliance as the electronic minute minder will be flashing.

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.6 | | | | 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. 12 **FITTING INTO THE CABINET IMPORTANT:** Ensure that the oven is switched off at the wall before any further work is carried out. | | | | 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. 7. 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 Pack Base Fig.

7 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. 8). It is advisable to turn each screw alternately to avoid damaging the trims.

Fig.8 h) Switch on the cooker then refer to the operating instructions in the following pages. 13 **INTRODUCTION WARNING: THIS COOKER MUST BE EARTHED GETTING TO KNOW YOUR OVEN** A - Electronic Timer B - Main Oven Indicator Neon C - Main Oven Temperature Control D - Second Oven Indicator Neon E - Second Oven Temperature Control F Dual Grill Control 14 **INTRODUCTION RATING PLATE** Record the model, product and serial numbers of your cooker on the back cover of this instruction book. These numbers can be found on the lower front frame of the cooker 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. 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 cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate. The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use.

It runs on after the controls are switched off until the cooker has cooled. During the initial period the cooling fan may cycle ON and OFF, this is quite normal. Do not switch off the cooker at its power point before the cooling fan has cooled the appliance down. **GENERAL NOTES ON USING THE OVENS** Wipe over the base of the ovens with a soft cloth and hot soapy water and wash the grill and oven furniture before use. We suggest that you run the oven elements for 10 15 minutes at 220°C to burn off any residue from their surfaces. The procedure should be repeated with the grill for approximately 5 - 10 minutes. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation. **CONTROL PANEL INDICATOR NEONS** These lights indicate whether the ovens are switched ON. The neons also indicate 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. **WHEN FIRST SWITCHING ON** The timer must be set for manual cooking before the oven will operate. See page 17 for details on how to set the timer. **ABOUT CONDENSATION AND STEAM** When food is heated it produces steam similar to a boiling kettle. The ovens are 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 grill and oven furniture have been supplied with the cooker. 1 grill pan 1 grill pan handle 1 grill pan grid 1 grill deflector 1 meat tin 1 cranked shelf (for grilling and second oven cooking only) 2 straight shelves (for main oven cooking) 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 TIMER 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: STEP 1 BELOW MUST BE FOLLOWED BEFORE THE OVEN WILL OPERATE MANUALLY.**

Fig. 1 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. 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.



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It is not part of the automatic control. Fig. 3 To set, press the minute minder button () and the digital display will read 0.00 and the bell symbol will glow, as Fig. 3. Press the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. NOTE: This must be completed within 4 seconds of first pressing the minute minder button. Fig. 4

17 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.

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 a.m. as Fig. 6.

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) 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 18 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.

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. 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.

Fig. 10 A U T O Fig. 11 A U T O 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. Fig. 12 Turn the oven temperature control to the OFF position. The AUTO display will continue to flash. Press () button. The AUTO display will go out. Fig. 13.

Turn the oven control ON to check that the oven operates manually. The oven indicator neon will glow. Turn the oven control OFF. No indicator neons should be illuminated. Fig. 13 19 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

14 * * 6. AUTOMATIC COOKING It is advisable to leave food in the oven for as short a time as possible before automatic cooking. 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. 20 THE GRILL USES OF THE DUAL GRILL CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. The grill is a dual circuit grill which means that the whole area of the grill can be used or, for economy purposes the centre section only can be used when cooking smaller quantities of food. SELECTING THE DUAL GRILL 1 Turn the grill control clockwise for full grill or anticlockwise for the centre section only. Ensure the second oven control is in the OFF position 'O'. Ensure your hand is protected when removing the grill pan handle as the grill element can become very hot. ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING THINGS TO NOTE THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING 1. The cooling fan for the controls will operate in conjunction with the grill. 2. The outer grill element may appear to glow slightly brighter than the inner element. This is quite normal.

3. The dual grill operates independently of the oven. To correctly locate the grill pan on the shelf, ensure that the cut-out on the underside of the handle bracket locates over the front bar of the shelf. THE GRILL PAN AND HANDLE The grill pan is supplied with a removable handle. To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into the widest part of the bracket. Move the handle towards the left, lower into position and release the button. Ensure the handle is positively located. When removing the handle press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket. To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking. 21 Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.

HINTS AND TIPS 1 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. Food such as fish, liver and kidneys may be placed directly on the grill pan base if preferred. 1 When toasting bread, we suggest that the top runner position is used with the grid in its 'high' position. 1 Preheat the grill on a full setting for a few minutes before searing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking. 1 1 Adjust the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking. The food should be turned over during cooking as required. 1 Food should be thoroughly dried before grilling to minimise splashing.



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Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

22 GRILLING CHART Food Toast Bacon Rashers Beefburgers Chicken Joints Chops - Lamb Pork Fish - Whole Trout/Mackerel Fillets - Plaice/Cod Kebabs Kidneys - Lamb/Pig Sausages Steaks - Rare Medium Well Done Toasted Sandwiches SHELF 2crk. 2crk. 2crk. 2crk. 2crk. GRILL TIME (mins in total) 4-6 10 10-15 30-40 15-20 20-30 2crk. 2crk. 2crk. 2crk.

2crk. 2crk. 2crk. 2crk. 2crk. 15-25 15 20-30 8-12 20-30 6-12 12-16 14-20 3-4 crk. = Cranked Shelf Shelf positions are counted from the bottom of the oven upwards. The times quoted above are given as a guide and should be adjusted to suit personal taste. The cranked shelf should be used for grilling and top oven cooking only. 23 THE SECOND OVEN USES OF THE SECOND OVEN The second 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 cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet and savoury flans or quiche. The second oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use a temperature setting of 80° - 100°C on the second oven temperature control.

SELECTING THE SECOND OVEN 1) Ensure the grill control is in the off, 'O' position. Turn the second oven temperature control to the required setting. TO FIT THE TOP OVEN SHELF The cranked shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven.

@ @ @ @ @ 2. @ @ 3.

@ @ @ @ @ @ @ @ @ Enamelware, dark, heavy or nonstick utensils increase base browning. @ @ @ @ @ @ Be guided by the recommendations on page 28.

@ @ @ @ @ For recipes needing high temperatures, e.g. @ @ @ @ Follow the temperatures recommended in the chart on page 28. @ @ @ @ @ 2) The oven fan will operate continually during cooking. 3) The cooling fan for the controls operates after a period of time. @ @ @ @ Only use straight shelves in the main oven. @ @ A slight increase in cooking time may be necessary. DO NOT place baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

However, non critical dishes may be placed on the oven base when more space is required. 1 Straight Rods Frame HINTS AND TIPS 1 Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards. 1 The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart, see page 28. 1 When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results. When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.

1 1 Do not use the cranked shelf from the grill in the main oven. 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 SHELF

POSITION 1 crk. 1 crk.

* 1 crk. 1 crk. 1 crk. 1 crk. 1 crk.

1 crk. 1 crk. TOP OVEN COOKING TEMP °C 170-190 200-220 200-220 180-190 160-170 160-170 140-150 130-140 130-140 APPROX COOK TIME (m) 10 - 20 25 - 30 15 - 20 18 - 25 18 - 25 1 1/4 - 1 1/2 2 1/4 - 2 1/2 3 - 4 1/2 depends on size 1 1/4 - 1 1/2 2 1/2 - 3h 25 - 30 45 - 65 2 1/2 - 3h 1 1/4 - 1 1/2 20 - 30 20 - 25 40 - 50 1 1/2 - 2h 40 - 45 30 - 35 20 - 30 25 - 40 15 - 20 25 - 35 25 - 45 1 - 1 1/2 see roasting chart 8 - 10 30 - 40 20 - 30 1 - 1 1/2 1 - 1 1/2 30 - 35 15 - 20 25 - 40 15 - 25 Shelf Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas positions are not Gingerbread Meringues Flapjack Shortbread Casseroles:

Beef/lamb Chicken Convenience Foods Fish Fish Pie (Potato Topped) Fruit Pies, Crumbles Milk Puddings Pasta, Lasagne etc. Pastry: Choux

Eclairs, Profiteroles Flaky/Puff Pies Shortcrust Mince Pies Meat Pies Quiche, Tarts, Flans, Flans and Terrines Roasting Meat, Poultry Scones Shepherd's Pie Soufflés Baked Jacket Potatoes Vegetables: Roast Potatoes Stuffed Marrow Stuffed Tomatoes Yorkshire Puddings: Large Individual critical but ensure that oven shelves are evenly spaced when more than one is used 140-150 1 crk. 140-150 80-100 1 crk. 90-100 170-180 1 crk. 170-180 130-140 1 crk. 140-150 140-160 1 crk. * 140-160 180-190 1 crk. * 180-190 Follow manufacturer's instructions 170-190 1 crk.

170-190 190-200 1 crk. * 190-200 190-200 1 crk. 190-200 130-140 1 crk. 140-150 190-200 1 crk. 170-180 190-200 1 crk. 180-190 170-180 1 crk. 170-180 210-220 1 crk. * 210-220 190-200 1 crk. 190-200 190-210 1 crk. * 190-210 180-210 1 crk.

180-200 150-160 1 crk. 150-160 160-180 1 crk. * 160-180 210-220 1 crk. 220-230 190-200 1 crk. * 190-200 170-180 1 crk.

170-180 180-190 1 crk. 180-190 180-190 1 crk. 180-190 180-190 1 crk. 180-190 180-190 1 crk. 180-190 210-220 1 crk.

200-210 200-210 1 crk. 200-210 crk. = cranked shelf * or on a straight shelf on the oven base. Note : Shelf positions are counted from the bottom of the oven

Do not use the cranked shelf from the grill in the main oven. 28 ROASTING CHART ROASTING CHART INTERNAL TEMPERATURES Rare : 50-60°C; Medium : 60-70°C; Well : 70-80°C MEAT Beef Beef, boned Mutton and Lamb Pork and Veal Ham Chicken Turkey and Goose Duck Pheasant Rabbit Potatoes with meat Potatoes without meat SECOND/FAN OVEN 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C COOKING TIME

20-35 min per 1/2kg/1lb and 20-35 min over 20-35 min per 1/2kg/1lb and 25-35 min over 25-35 min per 1/2kg/1lb and 25-35 min over 30-40 min per 1/2kg/1lb and 30-40 min over 30-40 min per 1/2kg/1lb and 30-40 min over 15-20 min per 1/2kg/1lb and 20 min over 15-20 min per 1/2kg/1lb up to 3 1/2kg/7lb then 10 min per 1/2kg/1lb 25-35 min per 1/2kg/1lb and 25-30 min over 35-40 min per 1/2kg/1lb and 35-40 min over 20 min per 1/2kg/1lb and 20 min over according to size according to size 160-180°C 160-180°C 160-180°C 160-180°C 180-190°C The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints. Wrap joints in foil if preferred, for extra browning uncover for the last 30 - 60 min.



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cooking time. 29 **DEFROSTING USES OF DEFROST FEATURE** This main oven function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold, e.

g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours. A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process. Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function. It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. **ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.**

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING. SELECTING DEFROST 1 Turn the main oven temperature control to the defrost setting (). This function **DOES NOT** require a temperature setting on the oven temperature control. **HINTS AND TIPS 1** Place the frozen food in a single layer where possible and turn it over half way through the defrosting process. **THINGS TO NOTE 1.**

Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods. 2. The oven fan and internal oven light will come on. 3. The cooling fan does not operate. 11 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. 30 **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, reheating, 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 shop-worn labels or produce covered in dust. 2.

Avoid buying chilled or frozen products 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 prepacked and cook chill foods, but be prepared to adjust cooking time and temperatures to suit your particular oven. For example, the fan oven generally requires 20-25°C lower temperature than conventional ovens.

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 foods 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 Beef TEMPERATURES Rare - 60°C Medium - 70°C Well Done - 80°C Well Done - 80°C Medium - 70°C Well Done - 80°C Pork Lamb 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 work tops, 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. 31 **CARE AND CLEANING BEFORE CLEANING ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF AT THE ELECTRICITY SUPPLY 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. 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 or the door seal as this may cause damage. **CLEANING THE GRILL DEFLECTOR, GRILL PAN, MEAT TIN, GRILL PAN GRID AND OVEN SHELVES** All parts, except the grill pan handle can be washed in the dishwasher. Alternatively, soak them in hot soapy water if they are heavily soiled. They will then clean more easily. The grill pan, meat tin 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. **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, oven doors and cooker sides using a soft cloth and liquid detergent. **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 with one hand, before removing the screws completely with the other hand.

4. Using both hands, gently tilt the top of the door glass towards you. Lift slightly to disengage the locators from the two bottom brackets. As you do this the door will close. **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD. CLEANING INSIDE THE OVENS** The Stayclean surface inside the main oven should not be cleaned manually. See page 33 "Care of Stayclean Surfaces". 32 5. Clean the outer and inner glass using hot soapy water or Hob Brite 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.**



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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 at the top of the door. Still holding the glass, carefully open the door and insert the cross head screw into the location holes. Give the screws one turn to ensure the glass is secure.

4. Tighten the screws positively with the Pozidrive screwdriver before closing the oven door. DO NOT attempt to use the oven without the glass being in place. | | 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. | | | **CLEANING INSIDE THE OVEN AND GRILL COMPARTMENTS** The vitreous enamel coating in the oven and grill cavities 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.

| **CARE OF STAYCLEAN SURFACES** Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C. It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish. **HINTS AND TIPS** | Manual cleaning of Stayclean is not recommended. Damage will occur if oven sprays or abrasives of any kind are used. **33 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. (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 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 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. **34 SOMETHING NOT WORKING?** Before calling an Engineer please carry out the following checks, you may be able to solve the problem without the expense of an Engineer. 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. * Check that the cooker has been wired in and is switched on at the wall.

Check that the main cooker fuse is working. 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 by 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. The following factors should be considered. * Ensure you purchase an accurate good quality instrument. Ovens will cycle about a set temperature and will not be constant. * 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. If the oven is not cooking evenly. * 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 main oven does not: * Check that the grill control is in the OFF position. Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally. ** The oven light fails to illuminate. * Refer to page 34 'Replacing the Oven Light Bulb.' The second oven and grill work but the main oven does not.

* Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally. The oven fan is noisy. ** Check that the oven is level. Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

The clock and minute minder do not work. * Check that the operating instructions for the timer 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 is now operating normally.

Ensure that the door is left open during grilling. If the cooling fan fails the grill will not work. contact the Customer Service Centre. * **35 SERVICE AND SPARE PARTS HELP US TO HELP YOU** Please determine your type of enquiry before writing or telephoning. **SERVICE** It is a recommendation by the manufacturer that annual servicing of the product is done by the manufacturers approved service organisation. 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: 0990 929929 The address of your local Service Force Centre is detailed on the following pages headed Tricity Bendix Service Force. 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. @@@@Est. @@@@Works Road Letchworth Herts SG6 1LA Reform Road Maidenhead Berkshire SL6 8BY MOLESEY (M61) 10 Island Farm Avenue West Molesey Surrey KT8 2UZ NEWBURY (M24) PO Box 5627 Newbury Berkshire RG14 5GF Industrial IPSWICH (M48) Unit 2B Elton Centre Hadleigh Road Ipswich IP2 0DD NORWICH (M52) 2b Trafalgar Street Norwich NR1 3HN SUNBURY (M63) Unit 1a The Summit Hanworth Road Hanworth Ind Estate Sunbury on Thames TW16 5D SYDENHAM (M62) Unit 6 Metro Centre Kangley Bridge Road Sydenham SE26 PLYMOUTH (M32)) EMSWORTH (M33) Park Business BRISTOL (M25) BARNSTAPLE (M30) TONBRIDGE (M56) FLEET (M59) ASHFORD (M58) SOUTH EAST Unit 2 Bridge Road Business Estate Bridge Road Ashford Kent TN2 1BB Unit 1 Redfields Estate Church Crookham Fleet Hampshire GU13 0RD HAYWARDS HEATH (M55) 21-25 Bridge Road Haywards Heath Sussex RH16 1UA Unit 30 Deacon Trading Estate Morley Road Tonbridge Kent TN9 1RA Industrial SOUTH WEST P.



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