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User manual TRICITY BS600W  
User guide TRICITY BS600W  
Operating instructions TRICITY BS600W  
Instructions for use TRICITY BS600W  
Instruction manual TRICITY BS600W

## TRICITY BENDIX

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600 mm Built In Oven

OPERATING AND INSTALLATION INSTRUCTIONS

MODEL  
BS 600



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**Manual abstract:**

@@@mark. @@Technical Details . . . . .

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. 34 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. In addition Tricity Bendix cookers comply with British Standard safety and performance requirements. They have been approved by BEAB (British Electrotechnical Approvals Board) and are covered by a 12 month parts and labour guarantee. In order that you get the best from your new Tricity Bendix cooker, the following instructions have been prepared.

**PLEASE MAKE SURE YOU READ THEM CAREFULLY.** @@@@ Children should be kept away until it has cooled.

**BEFORE INSTALLATION** This cooker is heavy and care must be taken when moving it. Take great care when heating fats and oils as they will ignite if they become too hot. Ensure that all packaging, both inside and outside the cooker has been removed before the appliance is used. This cooker has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.



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*Do not 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 two possible ways to connect your cooker. There are two possible ways to connect your cooker please choose from the most appropriate after reading the descriptions. 1 1 1 a) It is recommended that this appliance is wired with suitably rated cable (min 13 A), into fixed wiring using a double pole i to and neutral wires, might cut into their heathin 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. Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot. Fig.7 CONNECTING TO THE MAINS TERMINAL Warning: This cooker must be earthed. CHECKING ELECTRICAL CONNECTIONS 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/grill functions. 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 1 2 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 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. Fixing Points for Stability Screws 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. Fig. 10 13 INTRODUCTION WARNING: THIS COOKER MUST BE EARTHED This cooker complies with Radio interference requirements of the EEC Directive 87/308/EEC GETTING TO KNOW YOUR OVEN A B C ABC- Oven Indicator Neon Fan Oven/Grill Temperature Control Selector Thermal Grill Full Grill Fan Oven 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.*

*THE COOLING FAN FOR THE CONTROLS The cooling fan comes on immediately when the grill/oven is switched on and switches off when cooking is completed. 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. CONTROL PANEL INDICATOR NEON The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate. This light indicates whether the oven is switched ON. The neon also indicates when the set temperature has been reached. If the neon does 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. 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. 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.*



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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. **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. **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 **16 THE GRILL USES OF THE GRILL 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 23 for recommended cooking times, temperatures and shelf positions. **SELECTING THE GRILL** 1) Turn the selector to full heat grill. 230 2) Turn the temperature control to full setting. Note: If the oven temperature control is turned down while the full heat grill is selected, the grill element will be ON then OFF for long periods of time 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 23). **THINGS TO NOTE THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING.** 1) The cooling fan for the controls will operate when grilling. The oven and grill cannot be used at the same time.

**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 widest part of the bracket. Move the handle towards the left, lower into position and release the button.

Ensure the handle is positively located. To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket. Ensure your hand is protected when removing the grill pan handle as the grill element can become very hot. 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. 17 To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking or the carrier shelf can be lifted away from the cooker and rested on a heat resistant work surface. 1) 1) Cook toast and rare steaks using the preheated full heat grill. All other foods cook very successfully on thermal grill.

When toasting bread, we suggest that the top runner position is used with the grid in its 'High' position. The food should be turned over during cooking as required. **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 if preferred. 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. 1) 1) Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking. Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats. **18 THE FAN OVEN USES OF THE FAN OVEN** The oven is heated by the element around the fan situated behind the back panel.

The fan draws air from the oven, the element heats the air which is circulated into the oven via the vents in the back panel. The advantages of fanned oven cooking are: **PREHEATING** The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating, however, you may find you need to add an extra 5-10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés, etc., best results are achieved if the oven is preheated first. **COOKING TEMPERATURES** Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 21. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

**BATCH BAKING** The fan oven cooks evenly on all shelf levels, especially useful when batch baking. **SELECTING THE FAN OVEN** 1) Ensure the selector is set to Fan Oven. @@@@ It may be necessary to reduce temperatures slightly. @@@@ When batch baking one type of food, e.g. @@@@ A slight increase in cooking time may be necessary. @@@@ The need to check and turn food is reduced. @@@@ tomatoes and mushrooms with a mixed grill or breakfast. @2) Turn the oven temperature control to the required setting.

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

**23 DEFROST FEATURE USES OF DEFROST FEATURE** This function enables you to defrost most foods faster than some conventional methods as the oven fan circulates air around the food. 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. **ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.**

**ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.** It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. **SELECTING DEFROST** 1) Turn the selector to Fan Oven. Do not select a temperature setting. **HINTS AND TIPS** 1) **THINGS TO NOTE** 1) Place the frozen food in a single layer where possible and turn it over half way through the defrosting process. The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days. **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.

If the temperature control is inadvertently set the indicator neon will illuminate, however, no heat is generated.



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When defrost is selected, the oven indicator neon may occasionally come ON. It will stay ON until the oven reaches room temperature and then go OFF. It may cycle ON and OFF periodically during defrosting to maintain steady room temperature inside the oven. 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. 1 24 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 times and temperatures to suit your particular oven. @ @6 . @ @7. It is preferable to defrost frozen foods slowly in the refrigerator. @ @8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen. 9. @ @10. @ @ @ @ @ @ Do not put hot food into a refrigerator or freezer.

12. @ @ @ @ @ @ @ @ Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided.

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, grill deflector and oven shelves may be cleaned using a soap impregnated steel wool pad. The grill pan grid 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 and oven doors 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 in place with one hand before removing the screws completely with the other hand. DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD. 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. 26 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.

HINTS AND TIPS !! 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. 1 1 27 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. 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 and oven do not work. The oven temperature is too high or low:

\* Check that the recommended temperatures are being used (see page 21). 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. \* Check that the cooker has been wired in and is switched on at the wall. The following factors should be considered.

\* \* Check that the main cooker fuse is working. \* Ensure you purchase an accurate good quality instrument. If you have checked the above: Ovens will cycle about a set temperature and will not be constant. \* 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. The grill works but the oven does not: \* \* Check that the grill control is in the OFF position. Check that the recommended temperatures and shelf positions are being used.



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The oven fan is noisy: The grill does not work or cuts out after being used for a long period of time. \* \* Check that the oven is level. Check that bakeware and shelves are not vibrating in contact with the back panel in the oven. \* 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 29 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 HRI-9 LD1-8 SY7, 18 NP5 NP7-8 YO4 YO11-18 YO25 HUI-19 DN14 IV1-28, 30-36, 52-56, PH19-26, 42-44 KWI-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 31 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 MSK WA14 & 15 only 0161-4777758 NEWTON ABBOTT EX1-17 TQ PLI-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 32 REDRUTH TRI-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 Limerline 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 ROTHSAY 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. 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 GU1-26. RG CT DA ME TN BN1-15, 20-27, RH TW BR CR SE SW SM KT 01472-267978 TONBRIDGE 01252-24505 01732-357722 01273-694341 0181-658-9069 33 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.



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*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.*

*1111111134 BS 600 311234204 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. PART NO. " BS 600 311234204 .*



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