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User manual TRICITY BS631W
User guide TRICITY BS631W
Operating instructions TRICITY BS631W
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Instruction manual TRICITY BS631W



600 mm Built In Oven

OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
BS 631/ BS 641



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... in contact with water and never operate it with wet hands. @@Use the handle provided in the recommended way (see page 26). Do not leave the handle in position when grilling as it will become hot.

Always use oven gloves to remove and replace food in the oven. Similarly always use oven gloves to remove and replace the grill pan handle when grilling. 6 Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position. Cookers and hobs become very esigned to be fitted in cabinets of the recommended dimensions as shown (Fig. 3 and 4). 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 point should be within 2m of the cooker to make it accessible to switch off the cooker in case of an emergency. @@@@@@@ (If not b) i) on page 8 must be used. See Fig.

2. NOTE: 13 Amp cable is not suitable for connecting this application. Fig. 2 NOTE: It is good practice to: l l l l 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. 3 and 4.) 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. l 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 595 595 570 5 585 540 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 600 5 570 HOW TO FINISH UNPACKING l l l l 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) to the cuts already made.

Carefully prise open the sheathing at each end of the cable to expose the encased wiring. l 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 l 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. Fig. 5 l Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 6.

PREPARING CABLE We recommend you use a new length of cable to ensure your safety. l 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. l Terminal Screwdriver Fig.

6 (1) l l l Lift cover and remove screw from cable clamp. See Fig. 7. l 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. l Cable Clamping Block CONNECTING TO A HOB OR COOKER POINT 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. l Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers

installation instructions. Make connection as shown in Fig. 8 by proceeding as follows:- **CHECKING ELECTRICAL CONNECTIONS** 11 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 11 11 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 9 if greater than 565mm.

11 1 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.



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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 GETTING TO KNOW YOUR OVEN (BS 631) A D E F ABCD- B C
Electronic Timer Oven Indicator Neon Grill Indicator Neon Oven Temperature Control E- Selector Fan Oven Conventional Oven Zoned Oven Defrost Oven Clean Thermal Grill Dual Grill F- Dual Grill Control GETTING TO KNOW YOUR OVEN (BS 641) A B C D E F AB- Electronic Timer Selector Fan Oven Conventional Oven Zoned Oven Defrost Oven Clean Thermal Grill Dual Grill CDEF- Oven Temperature Control Dual Grill Control Oven Indicator Neon Grill Indicator Neon 14 THE COOLING FAN FOR THE CONTROLS RATING PLATE Record the model, product 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. Surfaces in close contact with the oven vent should be regularly wiped to reduce soilage and discolouration from cooking vapours. COOKWARE Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the oven. Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance. 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 TRIVET When roasting use the trivet in the meat tin.

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

GENERAL NOTES ON USING YOUR OVEN 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. **WHEN FIRST SWITCHING ON** The timer must be set to manual before the oven can be operated.

See pages 17 and 21. 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. The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use. During the initial period the cooling fan may cycle ON and OFF, this is quite normal.

@@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. **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. It may be necessary to wipe over the cooker occasionally to remove any droplets of water. This is quite normal and is not caused by a fault on the cooker. **NOTE** The action of the cooling fan will depend on how long the oven has been used and at what temperature. It may not switch in at all at lower temperature settings nor run on where the grill or oven has only been used for a short time. **15 THE SHELF POSITIONS** Recommended shelf positions have been shown in the cooking chart on page 34. If not fitted correctly the shelf will lie at an angle and the safety stop will not be effective. To ensure that the shelf has the correct side uppermost, the wire stringers, which make up the shelf, should lie on top of the surrounding frame.

GRILL AND OVEN FURNITURE The following items of grill and oven furniture have been supplied with the cooker. 1 grill pan/meat tin 1 grill pan handle 1 grill pan grid **PUSH PUSH CONTROL KNOBS (BS 641 only)** These control knobs can remain flush with the control panel, when not in use, or pushed and released to stand out from the panel for easy operation. 1 grill deflector **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. It will cycle on and off during use to show that the temperature is being maintained.

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. When the oven is set for automatic cooking the neon should remain unlit during OFF periods. 1 trivet 2 straight shelves The grill deflector sits above the grill element and prevents fat splashing onto the oven roof. The deflector may be easily removed for cleaning.

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 THE ELECTRONIC TIMER (BS 631) Key: CLOCK MANUAL TIMER COOK TIME END TIME COOKING SYMBOL AUTOMATIC A = SELECTOR B = SETTING KNOB Fig. 1 AN OVEN FUNCTION MUST BE SELECTED BEFORE THE OVEN WILL OPERATE WITH THE AUTOMATIC TIMER STEP 1 MUST BE FOLLOWED BEFORE THE COOKER WILL OPERATE MANUALLY 1. TO SET THE TIME OF DAY** When first switching on the display will flash 0.00 and cookpot () symbol. Fig.1. Fig. 2 Turn and hold selector (A) to clock (---).

Then turn setting knob (B) until the correct time of day is shown, e.g. 13.00 (1 p.m.). Release both knobs, the display will stop flashing and the cookpot (---) symbol will glow. Fig. 2. Selector (A) will return to 'Manual'.

Note: The clock will show the time of day as long as the oven is switched ON at the wall. The above steps must be followed every time the oven is switched OFF at the wall or if there has been a power failure. Fig. 3 2. **TO SET THE MINUTE MINDER** Turn the selector (A) to 'Timer'.



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0.00 and the cookpot () symbol will glow. Fig. 3. Using setting knob (B), turn until the required period to be timed is shown e.g. 40 mins. Fig. 4. The minute minder will count down in one minute intervals. To check the time of day, return the selector (A) to 'Manual'. Fig. 4 17 At the end of the timed period, the timer will sound. To stop the sound, turn setting knob (B). The display will show the time of day and the cooking symbol will remain lit.

If the signal is not cancelled the timer will sound for up to 2 minutes. Fig. 5. A period of up to 23 hrs 59 mins can be timed. Fig. 5 3. TO CANCEL THE MINUTE MINDER Turn the selector (A) to 'Timer'. Turn setting knob (B), until the display shows 0.00. The cookpot () symbol will glow.

Fig. 6. Turn selector (A) to manual. The time of day will show in the display. Fig.

6 4. HOW TO SET THE OVEN TIMER When using the timer control for the 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 future. A) TO SWITCH THE OVEN ON AND OFF AUTOMATICALLY i) Make sure the electricity supply is switched on. Set the correct time of day, e.

g. 9 a.m. Fig. 7. Fig.7. ii) Place food in oven. iii) Turn the selector (A) to 'Cook Time'. The display will show 0.

00 and cookpot (----) symbol. Turn setting knob (B), to the number of hours and minutes you wish the food to cook e.g. 2 hrs 30 mins. Fig. 8. iv) The AUTO display and cookpot (will glow.) symbol Fig. 7 v) Turn the selector (A) to 'End Time'. Turn setting knob (B) until the time you want the food to be cooked is visible, e.

g. 18.00 hours (6 p.m.).

The cooking symbol will go out. Fig. 9 vi) Turn the selector (A) to 'Automatic'. The display returns to show the time of day. The 'AUTO' symbol will remain lit. vii) Set the oven temperature and select the function required. Fig. 8 Fig. 9 18 viii)The 'End Time' and 'Cook Time' can be checked at any time by turning the selector (A). ix) At the end of the cooking time, an audible signal will sound. To cancel the alarm, turn setting knob (B). x) Return the oven to manual mode by turning selector (A) to 'Manual'. B) TO START COOKING NOW, THEN SWITCH OFF AUTOMATICALLY Follow the first 2 points as A) above, then; iii) Turn the selector (A) to 'End Time'. The display will show 0.00 and the cookpot () symbol will be lit.

Turn setting knob (B) until the time is shown when you want the food to stop cooking e.g. 12.00 noon. Fig. 10. iv) The cookpot () symbol will stay lit and the 'AUTO' symbol will glow. v) Set the oven temperature control and function selector on the oven, as required. vi) You may leave the selector (A) at the 'End Time'. This will display the amount of cooking time remaining.

Alternatively, turn selector (A) to 'Automatic'. The time of day will appear in the display. Fig. 11. At any time you can turn the selector (A) to 'End Time' to see the time remaining.

vii) At the end of the cooking time an audible signal will be heard. viii)To cancel the signal, turn setting knob (B). The display will show 0.00 when the selector (A) is turned to 'Cook Time'. Fig.

12. When the selector (A) is set to 'Automatic', the display will show time of day and the 'AUTO' symbol will flash. ix) To return the oven to manual, turn the selector (A) to 'Manual'. Fig. 11 Fig. 10 Fig. 12 5. TO CANCEL AN AUTOMATIC PROGRAMME Turn the selector (A) to 'Cook Time' and turn setting knob (B) until 0.00 shows in the display. The AUTO display will flash.

Return to 'Manual' by turning selector (A). The oven will now operate manually. 19 6. NOTES FOR 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 has been covered before cooking if it is not possible to remove food immediately after cooking.

20 THE ELECTRONIC TIMER (BS 641) 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 must be completed 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 as 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.

00 a.m. 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 as Fig. 2. Fig. 2 Fig. 1 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. Depress the increase control (+) until the display indicates the interval to be timed, e.g. 1 hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval. Fig. 4 NOTE: This must be completed within 4 seconds of first pressing the minute minder button. Fig. 3 21 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 () as 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.

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

If necessary depress the decrease control (-) until the correct time interval is achieved. iv) Release the buttons. The AUTO display and cooking symbols will glow.



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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. 12.15 p.m.

as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved. vi) Release the buttons. The cooking symbol will go out and the time of day will be displayed after 5 seconds.

vii) Set the selector to the required function 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 Fig. 6 A U T O Fig. 7 Fig.

8 22 Note: When the automatic timed period starts, the oven indicator 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. 10.00 a.m. as Fig. 9. ii) Place food in oven. iii) To set the length of cooking time, press the cooking hours button () depress the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10. Depress the decrease control (--) if necessary. 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 select the required function. The oven indicator neon should be ON. vi) To check the stop time during the cooking period, simply press the stop time button () and the stop time will be displayed, as Fig. 11.

A U T O A U T O Fig. 9 Fig. 10 Fig. 11 4. TO RETURN THE COOKER TO MANUAL OPERATION To cancel an automatic programme, or return the cooker to manual operation, follow the steps given below.

At the end of a timed cooking period, the AUTO light will flash and a bleeper will sound for up to 2 minutes. This can be stopped by pressing any of the 4 left hand side buttons as Fig. 12. Turn oven control and selector to the OFF position. The AUTO display will continue to flash. Press () button. The AUTO display will go out as Fig. 13. Turn the oven control and selector ON to check that the oven operates manually. The oven indicator neon will glow. Turn all oven controls OFF. No indicator neons should be lit. Fig. 13 Fig. 12 23 5.

THINGS TO NOTE The time of day cannot be altered whilst the AUTO symbol is lit. During the hours of 10p.m. (22.00hrs.) and 6 a.m. the display will glow dim. If a function is selected the display will glow brighter until the function is complete. It will then revert back to the dim mode. A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button () press (-) button until 0.00 is displayed as Fig. 14. Release all buttons.

The AUTO display will now flash and acts as a reminder to reset the cooker to manual. In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled. 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 has been covered before cooking if its not possible to remove food immediately after cooking. 24 THE GRILL USES OF THE GRILL CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. @@@@2. The grill indicator neon will light. 3. @@@4. @@@5.

@@@6. @@@@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. @@@@Adjust the heat setting and the shelf as necessary, during cooking. The food should be turned over during cooking as required. @@@@For recipes needing high temperatures, e.g. @@@@2. @@@3.

The oven fan will operate continually during cooking. 4. The oven light operates when the selector is set. 5. @@@6.

The cooling fan operates after a short time when the oven is in use. @@@@Victoria sandwich cakes, those of similar size will be cooked in the same time. l TO FIT THE OVEN SHELVES The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected. Back of the oven It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked.

A slight increase in cooking time may be necessary. DO NOT place 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 fan oven base when more space is required. l Straight Rods Frame HINTS AND TIPS l Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards. l 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 on page 34. 29 THE CONVENTIONAL OVEN USES OF THE CONVENTIONAL OVEN This function uses the top and lower elements to give single level cooking.

This is particularly suitable for dishes which require extra base browning such as pizzas, quiches and flans. Gratins, lasagnes and hotpots which require extra top browning also cook well in the conventional oven. This form of cooking gives you the opportunity to cook without the fan in operation. SELECTING THE CONVENTIONAL OVEN BS 631 BS 641 l l Turn the selector to Conventional Oven. Turn the oven temperature control to the required setting. THINGS TO NOTE 1. The selector and oven temperature indicator windows will illuminate (BS 641). 2. @@@It will then cycle ON and OFF showing that the oven temperature is being maintained. 3.

The internal oven light operates when the selector is set. If an automatic programme is set, the oven light will come on when the cook time begins. 4. The cooling fan for the controls will operate after a short time and may run on after the controls are switched off until the appliance has cooled. See page 15 for more details on the cooling fan.

30 HINTS AND TIPS l l The middle shelf position allows for the best heat distribution. To increase base browning simply lower the shelf position. To increase top browning, raise the shelf position. For faster preheating use the fan oven function to preheat the oven until the oven indicator neon goes out, then switch the selector to the conventional oven setting. Single level cooking gives best results.



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If you require more than one level cooking use the fan or zoned oven functions. 11 The material and finish of the baking trays and dishes used will affect base browning. Enamelware, dark, heavy or non-stick utensils increase base browning, while oven glassware, shiny aluminium or polished steel trays reflect the heat away and give less base browning. @@@@ Turn the oven temperature control to the required setting. 3. The internal oven light operates when the selector is set. @@4. The cooling fan for the controls will operate after a short time. @@@@2. @@@@ For faster preheating use the Fan Oven function to preheat the oven until the oven indicator neon goes out, then switch to the Zoned Oven following the times, temperatures and shelf positions recommended.

11 It is best to cover dishes, where practical, for part of the cooking time to prevent over browning. Covering the food will also reduce fat splashing onto the oven interior and help to keep the oven clean. Uncover food for the last 15-30 minutes of cooking time to allow the food to brown. 33 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. NOTE: Shelf positions are counted from the bottom of the oven. FAN OVEN Food Shelf Position Cooking Temp °C 180-190 210-220 130-140 160-170 160-170 140-150 130-140 130-140 90-100 170-190 190-200 130-140 ZONED OVEN Shelf Position 1/3 2 3 1/3 1/3 2 1 1/3 1/3 3 3 3 1/3 1/3 3 1/3 2 Cooking Temp °C 160-170 200-210 160-170 160-170 160-170 140-150 130-140 90-100 160-180 190-200 130-140 160 170-180 170-180 170-180 210-220 160-180 CONVENTIONAL OVEN Shelf Position 3 2 2 2 2 2 1 2 2 2 3 3 2 3 3 2 Cooking Temp °C 180-190 210-220 150-180 170-180 170-180 160-170 150-160 130-140 100-110 170-190 190-200 130-140 160-170 190-200 190-200 230 180-200 Biscuits Bread Shelf Casseroles Cakes: Small & Queen positions Sponges Madeira are not Rich Fruit critical Christmas Meringues but ensure Fish that oven Fruit Pies and Crumbles Milk Puddings shelves are Pastry: Choux evenly Shortcrust Flaky spaced Puff when more Plate Tarts Quiches/Flans than one is Scones Roasting: Meat and Poultry used 190-200 180-190 170-180 210-220 160-180 34 THERMAL GRILLING USES OF THERMAL GRILLING Thermal grilling offers an alternative method of cooking food items normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food. The need to check and turn food is reduced. Thermal grilling helps to minimise cooking smells in the kitchen and allows you to grill with the oven door closed.

With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under a conventional grill. The lower part of the oven can be used to cook accompaniments at the same time, e.g. tomatoes and mushrooms with a mixed grill or breakfast. Dishes prepared in advance such as shepherd's pie, lasagne and au gratins can be heated through and browned on the top using the thermal grilling function.

SELECTING THERMAL GRILLING BS 631 BS 641 111 Turn the selector to Thermal Grill. Turn the oven temperature control to the required setting. (A temperature of between 140°C and 220°C is suitable for thermal grilling). Always thermal grill with the door closed and with the grill pan handle removed. 2. The indicator windows for selector and oven temperature control will illuminate (BS 641). 3. The oven fan and internal light will come on. 4. The cooling fan for the controls will operate after a short time. THINGS TO NOTE 1. The oven indicator neon will glow until the oven has reached the desired temperature and then go OFF. It will then cycle ON and OFF showing that the oven temperature is being maintained. 35 HINTS AND TIPS 1 Turn food over during cooking, as necessary. 1 Prepare foods in the same way as for conventional grilling.

Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking. 11 Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. Food such as fish, liver and kidneys may be placed directly onto the trivet in the grill pan, if preferred. The use of the trivet beneath the grid when grilling fatty foods will help minimise splashing. Ensure that ready prepared or cooked chilled dishes e.g. shepherd's pie, moussaka, lasagne, etc., are piping hot throughout before serving. A temperature range of 140-220°C and shelf positions 3 and 4 are suitable for most foods. Be prepared to make adjustments during cooking to suit individual requirements.

If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking. 11 COOKING TIMES Cooking is more gentle, therefore food generally takes a little longer to cook when thermal grilling compared with conventional grilling. One of the advantages is that larger loads can be cooked at the same time. A general guide to cooking times is given on page 37 but these times may vary slightly depending on the thickness and quantity of food being cooked. 1 Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.

1 Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperatures and shelf positions during cooking if necessary. 36 THERMAL GRILLING CHART FOOD SHELF TEMP (°C) 200 190 160 170 170 170 170 170 180 180 190 220 220 170 TIME (mins in total) 8-12 10-15 35-45 20-25 25-35 10-20 10-20 10-15 20-30 10-15 20-30 10-15 8-10 each side 10-12 each side 20-30 depends on size Bacon Rashers Beefburgers Chicken Joints Chops - Lamb - Pork Fish - Whole Trout - Mackerel Fillets - Plaice/Cod Kebabs Kidneys - Lamb/Pig Liver - Lamb/Pig Sausages Steaks - Medium Steaks - Well Done Heating through and Browning e.g. au-gratin, lasagne, shepherd's pie 3 3 4 4 4 4 4 3 3 3 3 3 4 3 NOTE: Shelf positions are counted from the bottom of the oven.

The times quoted above are given as a guide and should be adjusted to suit personal taste. 37 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.



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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 BS 631 BS 641 | Turn the selector to Defrost. This function **DOES NOT** require a temperature setting on the oven temperature control. **38 THINGS TO NOTE** 1. The selector indicator window will illuminate (BS 641). 2. The oven fan and internal oven light will come on. No heat is produced when the defrost function is selected. The heating elements stay **OFF** even if the temperature control is set. 3. The cooling fan for the controls should not operate. 4.

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. See *Helpful Hints on Buying and Preparing food* on page 40. **HINTS AND TIPS** | Place the frozen food in a single layer where possible, and turn it over half way through the defrosting process. | The actual speed of defrosting is influenced by room temperature.

On warm days defrosting will be faster than on cooler days. **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge. **39 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. For example, the Fan Oven generally requires 20-25°C lower temperature than conventional oven. 6.

Always ensure that cook chill foods are thoroughly reheated 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 away after cooking, food quickly as possible (within refrigerated or frozen as hot food into a Refrigerator Pork Lamb 11. 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. **40 OVEN CLEAN FEATURE USES OF OVEN CLEAN FEATURE** During normal use the Stayclean coating within the oven will become splashed with fats and food residues. When the oven clean feature is selected the Stayclean surfaces burn off any soilage.

See *Care and Cleaning* on page 44 for instructions. Regular use of the oven clean function will keep the Stayclean panels in good condition. **SELECTING OVEN CLEAN BS 631 BS 641** | | Remove oven shelves and bakeware from oven. Turn the selector to oven clean. Set the oven temperature to 220°C. **THINGS TO NOTE** 1. @ @2. @ @ It will then cycle **ON** and **OFF** showing that the oven temperature is being maintained. 3. The internal oven light operates when the selector is set.

4. The cooling fan for the controls will operate after a short time when oven clean is selected. **41 HINTS AND TIPS** | Manual cleaning of the Stayclean surfaces is **NOT** recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners are used. | Slight discolouration and polishing of the Stayclean surfaces may occur in time, but this will not affect their self cleaning properties.

Use the oven clean function for an hour or two per week to avoid a build up of soilage which could prevent the Stayclean enamel from working properly. A good time to use the oven clean function is after the weekly roast. Simply select oven clean function as described above and allow the oven to run for an hour or so. Surfaces which are not Stayclean coated, e.g.

the oven base, the oven exterior, etc., will require manual cleaning. Refer to the *Care and Cleaning* section page 43 for details. Useful hints and tips are given on page 44 on how to adjust your cooking to keep oven soilage to a minimum. | | **42 CARE AND CLEANING BEFORE CLEANING THE COOKER ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY. CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS** The outer door glass is removable for cleaning. **TO REMOVE THE OUTER GLASS 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. 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. 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. **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 door using a soft cloth well wrung out in warm water to which a little liquid detergent has been added.

DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.



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5. Clean the outer and inner glass using hot soapy water or Hob Brite Cream Cleaner. Should the inner face of the outer door glass be heavily soiled, it is recommended that soapy water with a high concentration of soap is used. To prevent streaking, a glass cleaning spray may be applied and the glass polished with a soft cloth.

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. 43 TO CLEAN INSIDE THE INNER GLASS DOOR The inner glass door is not removable. Clean using hot soapy water or Hob Brite Cream Cleaner and a soft cloth.

Take care NOT to use abrasives as they may damage the glass or seal. HINTS AND TIPS 111 Manual cleaning of Stayclean is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used. Slight discolouration and polishing of the Stayclean surface may occur in time. This does not affect the Stayclean properties in any way. Follow the recommendations below to keep oven soilage to a minimum.

CLEANING INSIDE THE OVEN The Stayclean surfaces inside the oven should not be cleaned manually. See 'Care of Stayclean Surfaces'. The vitreous enamel on the 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 the elements or the door seal as this may cause damage.

COOKING TO REDUCE SOILAGE 1. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender.

2. Use minimal, if any, extra oil or fat when roasting meat; potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. 3. It is NOT necessary to add water to the meat tin when roasting.

The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation. 4.

Covering joints during cooking will also prevent 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 THE OVEN SHELVES AND GRILL/OVEN FURNITURE Soak the oven shelves and grilling grid in hot soapy water if heavily soiled. They will then clean more easily. The grill pan/meat tin and trivet can be cleaned using a soap impregnated steel wool pad. All the above items of grill/oven furniture are dishwasher safe. Note: The grill pan handle should not be cleaned in the dishwasher. CARE OF STAYCLEAN SURFACES 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. 5. Do use the trivet in the grill pan/meat tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Stayclean' finish. 44 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 the oven 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, as necessary. 45 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, 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. See pages 17 and 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 34). 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. See pages 17 and 21.

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 now working normally. The oven light fails to illuminate. * Refer to page 45 'Replacing the Oven Light Bulb'.

* The oven fan is noisy. ** Check that the oven is level. @ @ * Check that the operating instructions are being closely followed.



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@@@@* 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. Please contact your Customer Service Centre. * 46 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: 0870 5929929 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. Please note that all enquiries concerning service should be addressed to your local Service Centre. CUSTOMER CARE DEPARTMENT For general enquiries concerning your Tricity Bendix cooker or for further information on Tricity Bendix products, you are invited to contact our Customer Care Department by letter or telephone as follows: Customer Care Department Tricity Bendix PO Box 47 Newbury Berkshire RG14 5XL Tel: (01635) 525542 47 TRICITY BENDIX SERVICE FORCE To contact your local Tricity Bendix Service Centre telephone 0870 CHANNEL ISLANDS GUERNSEY Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands JERSEY Jersey Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY (OWN SALES) WHALSAY Electricity (OWN SALES) SHETLAND SHETLAND ORKNEY (M65) Corsie Domestics 7 King Street Kirkwall Orkney KW15 Tait Ltd. @@Est.

@@@@@Box 12 Barnstaple North Devon EX31 2YB BOURNEMOUTH (M26) 63-65 Curzon Road Bournemouth Dorset BH1 4PW BRIDGEWATER (M35) 6 Hamp Industrial Estate Bridgewater Somerset TA6 3NT 11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ 266 Main Road Southbourne Emsworth PO10 8JL ISLE OF WIGHT (M34) Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB NEWTON ABBOT (M29) Unit 2 Zealley Industrial Estate Kingsteignton Newton Abbot S. Devon TQ12 3TD 16 Faraday Mill Cattedown Plymouth PL4 0ST REDRUTH (M36) Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA LINCOLN (M40) NEWCASTLE LYME (M12) UNDER 18-21 Croft Road Brampton Estate Newcastle under Lyme Staffordshire ST5 0TW Industrial NUNEATON (M21) 19 Ptarmigan Place Townsend Drive Nuneaton CV11 6RX REDDITCH (M20) 13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND TAMWORTH (M19) Unit 3 Sterling Park Claymore Tamworth B77 5DO WORCESTER (M73) Unit 1 Northbrook Close Gregorys Mill Ind Estate Worcester WR3 8BP WEST DRAYTON (M76) 2 / 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL 49 GUARANTEE CONDITIONS Standard 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 CHARGE for labour, materials or carriage on condition that: 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 manufacturer's instructions. | The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us. | All service work under this guarantee must be undertaken by a Tricity Bendix service centre. | Any appliance or defective part replaced shall become the Company's property. | This guarantee is in addition to your statutory and other legal rights. Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged. | | 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. UK Newbury (0)1635 525 542 +44 European Guarantee If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications: | The guarantee starts from the date you first purchased your product. | The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products. | This guarantee relates to you and cannot be transferred to another user. | Your new home is within the European Community (EC) or European Free Trade Area. | The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household. | The product is installed taking into account regulations in your new country. Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances. France Senlis (0)3 44 62 28 28 Germany Nürnberg (0)911 323 2600 Italy Pordenone (0)1678 47053 Sweden Stockholm (0)20 78 77 50 +33 +49 +39 +46 Exclusions This guarantee does not cover: | Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic. | Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom. 50 BS 631/BS 641-311240411 51 RATING PLATE REFERENCE MAKE AND MODEL NO. SERIAL NO. PRODUCT 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.

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