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User manual TRICITY BS685TCB
User guide TRICITY BS685TCB
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600 mm Built In Oven

OPERATING AND INSTALLATION INSTRUCTIONS

MODEL
BS 685



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Manual abstract:

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..... 39 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.



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PLEASE MAKE SURE YOU READ THEM CAREFULLY. @@@@Your safety is of paramount importance. @@@@fat or oil in or on the cooker in case it is inadvertently switched ON. 7 INSTALLATION INSTRUCTIONS THrangements to ensure the shelf upon which the oven will rest is level.

1 9 RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES) Fig. 3 Built Under Installation 600 560 min 570 max 550 min Cross section through cabinet showing oven positioned 595 570 5 595 585 540 5 540 5 600 min 560 min 570 max 550 min Fig.4 Built In Installation 10 2000 Recommended Cross section through cabinet showing oven positioned 5 600 5 570 HOW TO FINISH UNPACKING 1 1 1 1 Place packed cooker next to the cabinet in which it will be installed. Remove the cooker packing except for bottom tray which should be left in position until the cooker is ready to be fitted into its cabinet. Ensure the owner is given these operating instructions.

Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live and neutral wires, it might cut into their sheathing) to and neutral wires, might cut into their sheathing in the cuts already made. Carefully prise open the sheathing at each end of the cable to expose the encased wiring. 1 TO REMOVE COVER OF MAINS TERMINAL From the rear of the cooker, remove mains input terminal cover to gain access to terminal block. TOOLS REQUIRED The following tools will be needed and it helps to assemble them before starting to install the oven: A terminal screwdriver (3mm wide blade) A pozidrive screwdriver Pliers Wirestrippers Knife Sidecutters Adhesive Tape Tape Measure 1 First remove retaining screw with pozidrive screwdriver. See Fig.

5. Pozidrive Screwdriver MAKING THE ELECTRICAL CONNECTIONS Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work PREPARING CABLE We recommend you use a new length of cable to ensure your safety. Fig.5 1 Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 6. 1 Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary. Score, but do not cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing. 1 (2) Terminal Screwdriver Fig.

6 (1) 1 1 1 Lift cover and remove screw from cable clamp. See Fig. 7. 1 Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig.8. Place fuse/ miniature circuit breaker in circuit and switch on at mains. 1 CONNECTING TO A HOB OR COOKER POINT Cable Clamping Block 1 Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions. Fig.7 CONNECTING TO THE MAINS TERMINAL Warning: This cooker must be earthed.

Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot. CHECKING ELECTRICAL CONNECTIONS 1 1 1 Make connection as shown in Fig. 8 by proceeding as follows:- Confirm the cooker is correctly connected by switching on and observing the various oven functions indicators. The electronic timer will flash on and off. NOTE: HOUSE CIRCUIT Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting.

Fig.8 1 1 1 1 Preform wires to the appropriate shape to suit fitting into the mains terminal block. Strip inner insulation on wires using wirestrippers. Twist the bared wires using pliers. Cut bared wires 10mm away from the end of the inner insulation.

Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal. Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn. 1 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 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 GETTING TO KNOW YOUR OVEN A B C ABCElectronic Timer Oven/Grill Indicator Neon Selector Thermal Grill Dual Grill Fan Oven D DETemperature Control Dual Grill E 14 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. 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 cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use. The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate. During the initial period the cooling fan may cycle ON and OFF, this is quite normal. It runs on after the controls are switched off until the appliance has cooled - if an automatic programme has been set the cooling fan does not come on until the cook time begins.



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Do not switch off the cooker at its power point before the cooling fan has cooled the appliance down. **GENERAL NOTES ON USING YOUR OVEN** We suggest that you run all the elements for a short period to burn off any residue from their surfaces. To do this, run the oven at 220°C for approximately 45 minutes. The procedure should be repeated with the grill for approximately 5 - 10 minutes.

During this period an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation. **CONTROL PANEL INDICATOR NEON** This light indicates whether the oven or grill is switched ON. In the case of the oven, the neon also indicates when the set temperature has been reached. If the 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. **WHEN FIRST SWITCHING ON** The timer must be set to manual before the oven can be operated. See page 17. This must be done whenever the cooker is switched off at the wall or when there has been a power failure. If the oven indicator neon does not glow when the controls are switched on, it is most likely that the timer is set for automatic cooking. **ABOUT CONDENSATION AND STEAM** When food is heated it produces steam in the same way as a boiling kettle does. The oven is vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release. If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the cooker. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces. **15 GRILL AND OVEN FURNITURE** The following items of oven furniture have been supplied with the cooker. 1 grill pan 1 grill pan handle 1 grill pan grid 1 grill deflector 2 straight shelves 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** Please note that this is a 24 hour clock, for example 2.00 pm is shown as 1400. In the following pages we explain how to set the controls. Read through them a few times until you are familiar with the procedure. We have supplied a plastic card as a quick reference when setting the timer. If the oven is switched off on the wall, or there is a loss of power, the clock will stop and you will not be able to use the oven. When you first switch the electricity supply on, the timer display will flash. **Cookpot symbol Bell symbol Selector Setting knob TO SET THE TIME OF DAY** Turn the selector knob to 'manual' then turn to ' '. Set the correct time by turning and holding the setting knob clockwise.

Adjust the time by turning the setting knob in either direction. Turn the selector knob back to 'manual'. **TO USE THE MINUTE MINDER** Turn the selector knob to 'time'. Turn the setting knob clockwise until the display shows the time you want. The bell symbol () will be showing and this will stay lit up during the time. Our diagram shows the timer set to 5 minutes. If you change your mind and want to cancel the time you have set, simply turn the setting knob anticlockwise. Then turn the selector to 'manual'. When you are using the minute minder you can make the clock show the time of day by turning the selector knob to 'manual'. The bell symbol will stay on to remind you that the minute minder is set.

At the end of the timed period an alarm will sound and the bell symbol will go out. Switch off the alarm by turning the selector knob to ' '. Then turn to 'manual' and the time of day will show in the display. Note: You can use the minute minder when an automatic sequence has been set, as long as you remember the following point. 1 Turn the selector knob to 'Automatic' as soon as you have entered the timed period into the display.

17 AUTOMATIC CONTROL Important: You can only use the automatic control for the oven. When you use the automatic controls for the first time it's probably best to choose a time when you are at home. That way you can check to make sure you've set everything correctly and you'll feel much more confident when you are away from home in the future. **SETTING THE CONTROLS FOR AUTOMATIC USE** This is very easy. All you have to do is work through the steps below.

The clock will work out the rest for itself. 1 Is the electricity supply on? 2 Is the clock showing the correct time? To adjust turn the selector knob to 'manual' then turn to ' '. Turn the setting knob in either direction. Turn the selector knob to 'cook time'. Then turn the setting knob until the length of time you want the food to cook shows in the display. The maximum cooking time is 10 hours. 'Auto' will show in the display. Turn the selector knob to 'End time'. Turn the setting knob until the time the oven is to switch off shows in the display. The cookpot () will go out.

The 'End time' must not be more than 23 hours 59 minutes from the time of day. For example if the time of day is 9.00 am the latest 'End time' will be 8.59 am the next day. Turn the selector knob to 'Automatic'. Turn the oven control knob to the required setting. 3 How long will the food take to cook? 4 What time do you want the food to be cooked by? 5 Set to automatic. 6 Turn on the oven control. 18 The time shown on the chart gives an example of setting the automatic controls when the time is 9.00 am, the food is to be cooked for 2½ hours and the food is needed at 6.

00 pm (1800 hours). The clock will work out what time the oven will switch itself on and it will turn the oven off at the end. Once the automatic sequence is finished there will be an alarm to remind you that you need to set the oven for manual operation. To do this turn the selector knob to 'manual'. Turn off the oven control.

If you change your mind and want to cancel a programme that you have set simply turn to ' ' and then to 'manual'. **19 THE GRILL USES OF THE DUAL GRILL CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.** This grill is a dual circuit grill which means that the full area of the grill can be used or the centre section only can be used for economy purposes when cooking smaller quantities of food. **SELECTING THE DUAL GRILL** 1) Turn the selector to dual grill.

2) Turn the grill control clockwise for full grill or anticlockwise for the centre section only. **20 THINGS TO NOTE THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING** ! ! ! ! The cooling fan for the controls will operate when grilling.



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The outer grill element may appear to glow slightly brighter than the inner element. This is quite normal. Do not attempt to use the grill when the fan oven has been set to automatic as overheating will occur. The dual grill operates independently of the oven. 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. **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. **ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING. HINTS AND TIPS** | 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. | | 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. 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. @@@@Adjust the heat setting and the shelf as necessary during cooking. @@@@For recipes needing high temperatures, e.g. @@Follow the temperatures recommended in the chart on page 25.

@@@@The oven fan will operate continually during cooking. @@@@When batch baking one type of food, e.g. @@@@A slight increase in cooking time may be necessary. @@@@It may be necessary to reduce temperatures slightly.

@@@@@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 internal light will come on. Warning: Do not Auto-time this function. Thermal grilling helps to minimise cooking smells in the kitchen and is carried out with the main oven door closed and the grill pan handle removed. | | | | 27 **HINTS AND TIPS** | | | 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. 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 suitable 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. **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 below but these times may vary slightly depending on the thickness and quantity of food being cooked. | 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. **THERMAL GRILLING CHART FOOD SHELF TEMP TIME (°C) (mins in total)** 3 3 3 3 3 3 3 4 3 3 3 4 4 200 190 160 170 170 170 170 180 180 190 220 220 8-12 10-15 35-45 20-25 25-35 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 | Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats, or in a separate dish on a lower shelf.

Bacon Rashers Beefburgers Chicken Joints Chops -Lamb/Pork Fish -Whole Trout/Mackerel -Plaice/Cod Fillets Kebabs Kidneys -Lamb/Pig Liver -Lamb/Pig Sausages Steaks -Medium | 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. Turn food over during cooking as necessary. Steaks -Well Done Heating through and Browning, e.g.

au-gratin, lasagne, shepherd's pie. 3 170 | **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. 28 **DEFROSTING 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. 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 selector to fan oven. 2) Select the defrost symbol (temperature control.) on the 29 **THINGS TO NOTE** | | | | The oven light will illuminate. The indicator neon should remain unlit. If the temperature control is inadvertently set the indicator neon will illuminate, however, no heat is generated. When defrost is selected, the oven indicator neon may occasionally come ON. @@@@Care must always be taken when handling foods in the home. @@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. @@@@1. @@@@2. @@The use of an insulated container when shopping is advisable. 3. @@@4. @@@@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 a conventional oven.



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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 Pork Lamb 11. If not eaten straight away 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 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. 31 CARE AND CLEANING BEFORE CLEANING THE COOKER ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY. CLEANING INSIDE THE OVEN/GRILL The Stayclean surface inside the oven should not be cleaned manually. See page 33 'Care of Stayclean Surfaces'. The vitreous enamel coating 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. CLEANING MATERIALS Before using any cleaning materials on your cooker, check that they are suitable and that their use is recommended by the manufacturer.

Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided. CLEANING THE BRASS PLATED HANDLES It is strongly recommended that only hot soapy water is used for cleaning the handles. ANY OTHER CLEANING MATERIALS WILL DULL THE BRASS PLATED FINISH. CLEANING THE OUTSIDE OF THE COOKER DO NOT use abrasive cleaning materials or scourers on the outside of the cooker as some of the finishes are painted and damage may occur.

Regularly wipe over the control panel and oven doors using a soft cloth and liquid detergent. CLEANING THE GRILL DEFLECTOR, GRILL PAN, GRILL PAN GRID AND OVEN SHELVES All removable parts, except the grill pan handle can be washed in the dishwasher. Alternatively soak them in hot soapy water if heavily soiled. They will then clean more easily. The grill pan and grill deflector may be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier. DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD. CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS The outer door glass is removable for cleaning. TO REMOVE THE OUTER GLASS 1.

Open the oven door slightly to gain access to the two cross head screws on the top of the oven door. 2. Loosen the two screws using a Pozidrive screwdriver. 3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand. 32 4. Using both hands, gently tilt the top of the door glass towards you. Lift slightly to disengage the locators from the two bottom brackets. CARE OF STAYCLEAN SURFACES Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C. To aid this process it is a good idea to run the oven for an hour or two per week without food, to ensure continued good performance from the Stayclean finish.

HINTS AND TIPS 1 Manual cleaning of Stayclean is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners or any other abrasives are used. Slight discolouration and polishing of the Stayclean surface may occur in time. This does not affect the Stayclean properties in any way. A good time to allow the oven to run on is after the weekly roast.

After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important not to allow a build-up of soilage as this can prevent the Stayclean from working. Follow the recommendations below to keep oven soilage to a minimum. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage.

Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender. Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. It is NOT necessary to add water to the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation. Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned. 15. 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. 111111 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.



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Open door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and the glass which covers the bulb. Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anticlockwise direction until it is possible to remove the bulb with ease. Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly. Replace the shelves. Restore the electricity supply and adjust the time of day and clock as necessary. 34 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 page 17). * 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 25). 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 grill control is in the OFF position. @@@@* Check that the operating instructions are being closely followed. The grill does not work or cuts out after being used for a long period of time. * Leave the oven to cool for a couple of hours.

Check that the grill operates normally. Ensure that the door is left open during grilling. If the cooling fan fails the grill will not work. Call 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 LONDON 66 Paddenswick Road Hammersmith London W6 OUB MAIDENHEAD (M60) 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 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 REDRUTH (M36) PLYMOUTH (M32)) Park Business EMSWORTH (M33) 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 Industrial 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 SOUTH WEST P.

O. 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 Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW Business Pk Townsend Drive Nuneaton Warwickshire CV11 6RX (M76) LINCOLN (M40) Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA NEWCASTLE LYME (M12) UNDER 18-21 Croft Road Brampton Industrial Estate Newcastle under Lyme Staffordshire ST5 0TW NUNEATON (M21) 19 Ptarmigan Place Townsend Drive Nuneaton CV11 6RX REDDITCH (M20) Heming Road Washford Redditch Worcestershire B98 0DH TAMWORTH (M19) Unit 3 Sterling Park Claymore Tamworth B77 5DO WORCESTER (M73) Unit 1 Northbrook Close Gregorys Mill Ind Estate Worcester WR3 8BP BS685 - 311391701 38 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. | | 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. | 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.



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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 Germany Italy Sweden UK Senlis Nürnberg Pordenone Stockholm Newbury +33 (0)3 44 62 28 28 +49 (0)911 323 2600 +39 (0)1678 47053 +46 (0)20 78 77 50 +44 (0)1635 525 542 39 RATING PLATE REFERENCE MAKE AND MODEL NO. PRODUCT 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. TRICITY BENDIX, PO BOX 47, NEWBURY, BERKSHIRE, RG14 5XL TELEPHONE (01635) 525542 MODEL NO. PART NO. " BS 685 311391701 .



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