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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY BS692SS. You'll find the answers to all your questions on the TRICITY BS692SS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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35603-7503

TRICITY BENDIX
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BUILT -IN OVEN

OPERATING AND INSTALLATION MANUAL

MODEL NOS.
BS 692 SS



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Manual abstract:

@@@These warnings are provided in the interest of safety. @@@The oven must be installed according to the instructions supplied. Any electrical work must be undertaken by a qualified electrician/competent person. It is dangerous to alter the specifications in any way. After installation, please dispose of the packaging with due regard to safety and the environment. 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, before and after grilling. Ensure that you support the grill pan when removing it from the oven. Never line any part of the oven with aluminium foil. Do not allow heatproof cooking material, e.

g. roasting bags, to come into contact with oven elements. Always stand back from the oven when opening the oven door, to allow any build-up of steam or heat to release. Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Do not hang towels or clothes from the oven or its handle. @@@@CAUTION - accessible parts, especially around the grill area, may become hot when the oven is in use. Children should be kept away until it has cooled. Take great care when heating fats and oils as they will ignite if they become too hot.

This oven has been designed for cooking edible foodstuffs only and must not be used for any other purposes.

Never place plastic or any other material which may melt in or on the oven. Only clean this oven in accordance with the instructions. Take care to follow the recommendations given for tending the food when grilling. Use the handle provided in the recommended way. Always grill with the oven door closed. Always remove the grill pan handles when grilling. After Use Ensure that all control knobs are in the OFF position when not in use. For hygiene and safety reasons, this oven should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan. Always allow the cooling fan to cool the oven down before switching off at the electrical supply prior to carrying out any cleaning or maintenance work.

Do not leave utensils containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON. Ovens become very hot, and retain their heat for a long period of time after use. Children should be kept well away from the oven until it has cooled. Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Tricity Bendix Service Centre. Always insist on genuine Tricity Bendix spare parts. Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS, contact the Customer Care Department Customer Care Department Telephone: (01582) 585858 2 CONTENTS Warnings and Guidance Technical Information Installation Electrical connection When the oven is first installed Use and Care How to set the programmer Controls Using the fan oven Grilling Thermal Grilling Helpful hints when buying and preparing food Cleaning the oven Care of catalytic liners Cleaning the hinged grill Something not Working Help us to help you Tricity Bendix Service Force Addresses Guarantee Conditions Page 2 Page 4 Page 5 Page 6 Page 7 Page 8 Page 9 Page 10 Page 11-12 Page 13 Page 13-14 Page 15 Page 16 Page 17 Page 17 Page 18 Page 18 Page 19-20 Page 21 This appliance complies with the following E.E.C. Directives: * 73/23 - 90/683 (Low Voltage Directive); * 93/68 (General Directives); * 89/336 (Electromagnetical Compatibility Directive) and subsequent modifications. MANUFACTURER: ELECTROLUX ZANUSSI ELETTRODOMESTICI S.p.A. Viale Bologna 298 47100 FORLÌ (Italy) WARNING Please remember that an appliance used for cooking does get hot, so make sure that children are kept well away while it is in use. YOUR WARRANTY Please complete and return the Product Registration form In case of a complaint, and for ordering spare parts, you must specify the model number and serial number which appear on the rating plate situated on the cavity front panel. 3 TECHNICAL INFORMATION Model Number: BS 690 - GR Recess dimensions Height Width Depth Oven Capacity Internal oven dimensions Height Width Depth Oven Ratings Oven Element Grill Element Double Grill Element Convection Fan Oven Light Cooling fan Total Rating Cable (for UK use) Cable cross-section Type of cable Fuse (min.)

) Cable (for EUROPE use) Cable cross-section Type of cable Fuse (min.) 580 mm 560-570 mm 550 mm 1.9 cu. ft. 320 mm 420 mm 390 mm 2.5 kW 1.8 kW 2.8 kW 30 W 15 W 25 W 2.870 kW 6 mm² 6242 Y 15 amp 2.5 mm² Ho5 RR-F 13 amp 4 INSTALLATION It is mandatory that all operations required for the installation be carried out by a qualified or competent person - in accordance with existing rules and regulations.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown. BUILDING IN It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase of at least 60°C above ambient; and that proper arrangements are made of a continuous supply of air to the oven so it does not overheat. Dimensions of the appliance and recess required are given below (Fig. 1-2). FO 0039 Fig. 3 Securing The Oven To The Cabinet Fit the appliance into the cabinet recess, open the oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (Fig. 3). FO 0374 Fig. 1 FO 0381 Fig. 2 5 ELECTRICAL CONNECTION We strongly recommend that all operations for the installation of your oven be carried out by QUALIFIED PERSONNEL to the relevant British Standards.

The oven designed to be connected to 240V (50Hz) electricity supply. The oven has an easily accessible terminal block which is marked as follows: Letter L Letter N Live terminal Neutral terminal Earth terminal Important After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature. Before the appliance is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed. The manufacturer disclaims any responsibility should these safety measures not be carried out. This appliance meets the requirements laid down in EEC Directive No.

89/336 relating to the suppression of radio and TV interference. THIS APPLIANCE MUST BE EARTHED The cable used to connect the oven to the electrical supply should have the characteristics indicated in the table. It is necessary that you install a double pole switch between the appliance and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.



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The switch must not break the yellow and green earth cable at any point. For UK use only Models Rating Cable cross section mm² and Type of the cable 6 mm Type 6242 Y 2 Fuse min.

15 A BS692 SS 2870 W For EUROPE use only Models Rating Cable cross section mm² and Type of the cable 2,5 Ho5 RR-F Fuse min. 13 A BS692 SS 2870 W 6 WHEN THE OVEN IS FIRST INSTALLED Once the oven has been installed, it is important to remove the protective materials which were put on in the factory. Press button E for manual function. Switch the The trivet When roasting do 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 oven interior. N.B. The meat tin should not be placed on a heated hotplate as this may cause the enamel to crack. oven control knob to fan ducted cooking and then set the thermostat control knob to MAX and leave it to run, empty, for 30 minutes to remove any unpleasant new smells.

During this period, an unpleasant odour may be emitted, it is therefore, advisable to open a window for ventilation. 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, and switches off when cooking is completed. During the initial period the cooling fan may cycle ON and OFF, this is quite normal. It may run on after the oven or grill is switched off to keep the controls cool. Always allow the cooling fan to cool the oven down before switching off the wall prior to carrying out any cleaning or maintenance work. NOTE The action of the cooling fan will depend on how long the oven or grill 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. Rating Plate The model number of your oven can be found on the rating plate on the lower front frame of the oven upon opening the door. The oven must be protected by a suitably rated fuse or circuit breaker. The rating of the oven is given on the rating plate.

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 oven 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 oven, e.g.

a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the oven. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces. Control panel indicator neons The oven on light indicates whether the oven or grill is switched ON. In the case of the oven temperature light, the neon 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 do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting. When the oven is set for automatic cooking the neon should remain unlit during OFF periods. Cookware Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base. @@@@2. 3. 4. 5.

6. 7. 8. @@Removable handle (2) 11. Grill trivet 12. @@@@23 h 59 min.). @@When time i at the same time. However, the top shelf may brown slightly quicker that the lower one. This is quite usual.

There is no mixing of flavours between dishes (see Fig. 7). The oven is supplied with two anti-tip shelves. @@@@@@@A shelf may be placed on the floor of the oven. Place dishes onys grill with the door closed and remove the grill pan handle.

Place the food in the centre of of the grid in the grill pan. @@@@The need to check and turn food is reduced. @@@@tomatoes and mushrooms with a mixed grill or breakfast. @@@@@@@The oven fan and internal oven light will come on. The control cooling fan will operate after a short time. @@@@@@@The use of the trivet beneath the grid when grilling fatty foods will help minimise splashing. Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meat, or in a separate dish on a lower shelf. Foods will cook more quickly the closer they are to the grill element and the higher the temperatures selected. Be prepared to adjust temperature and shelf positions during cooking, if necessary. Turn food over during cooking, as necessary. Ensure that ready prepared or cooked chilled dishes, e.g. shepherds 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. COOKING TIMES Cooking is more gentle, therefore food generally takes a little longer to cook with 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. FOOD Grill and Economy Grill Temp (°C) Time (Mins per side) 2-3 6-10 10-15 7-10 10-15 8-12 4-6 10-15 4-6 5-10 10-15 1-2 3-5 Thermal Grill Temp (°C) 200 190 160 170 170 170 170 180 180 190 Time (Mins) 8-12 10-15 35-45 20-25 25-35 10-20 10-20 20-30 10-15 20-30 10-15 - Bacon Rashers Beefburgers Chicken Joints Chops - Lamb - Pork Fish - Whole Trout/Herring - Fillets Plaice/Cod Kebabs Kidneys - Lamb/Pig Liver - Lamb/Pig Sausages Toast Heating through and Browning, e.g. au-gratin, lasagne, shepherd's pie. Browning dishes only 210 200 170 180 180 170 180 170 170 180 250 230 170 20-30 depending on size depending on size - The times quoted above are given as a guide and should be adjusted to suit personal taste. 14 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 shopworn 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.



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Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods. 5. Follow the cooking instructions on packets of prepacked and cook chill foods, but be prepared to adjust cooking time and temperatures to suit your particular oven. For example, the fan oven generally requires 20-25°C lower temperature than conventional ovens. 6. Always ensure that cook chill foods are thoroughly reheated until they are piping hot throughout. 7. It is preferable to defrost frozen foods slowly in the refrigerator. @ @ 8. Always cook defrosted foods immediately after thawing.

Thawed food should never be refrozen. 9. @ @ 10. @ @ @ @ (Do not put hot food into a Refrigerator or Freezer). 12. @ @ @ @ @ @ @ @ @ @ 9). @ @ @ @ Rinse well and dry with a soft cloth. The shelf supports can be removed for easy cleaning (see Fig. 8). Please ensure the retaining nuts are secure when refitting the shelf support.

FO 0345 Fig. 9 Electric bulb: 15W, 220-240 V, 50 Hz, 300°C, E14. These bulbs are available from your local Tricity Bendix Service Centre. 1 2 FO 0435 Fig. 8 Oven Cavity The enamelled oven cavity is best cleaned whilst the oven is still warm.

It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner. 16 CARE OF CATALYTIC LINERS Catalytic liners 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 Catalytic liners. 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. Do use the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'Catalytic' liner. Hints and tips · Manual cleaning of the Catalytic liner 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 Catalytic surface may occur in time. This does not affect the Catalytic properties in any way. · Follow the recommendations below to keep oven soilage to a minimum. Cooking to reduce soilage Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking to lower temperatures for an increased CLEANING THE HINGED GRILL This model has been fitted with a hinged top grill element to enable you to clean the roof of the oven easily. Before proceeding ensure the oven is isolated from the electricity supply. Then undo the screw which holds the grill in place. (see Fig. 10) Then gently pull the grill downward to allow access to the oven roof.

(see Fig. 11) FO 0778 Fig. 11 Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element. FO 0781 Fig. 10 Gently push up the grill element into place and firmly screw into place the holding nut.

NOTE: Ensure the grill holding nut is firmly in place to avoid the grill falling down during operation. 17 SOMETHING NOT WORKING If the oven does not come on: * Check the oven is in manual operation * Check that it is plugged in properly * Check that the socket switch and/or the switch from the mains supply to the oven are ON * Replace the fuse in the plug, if required, with another of the same rating and check that this plug has been wired up correctly * Check that the socket, when present, is receiving power - by plugging in an appliance you know to be working * Check that the fuse in the fuse box is intact In after all these checks, the oven still does not work, contact your local Tricity Bendix Service Centre quoting your model and serial number. Please note that it will be necessary to provide proof of purchase for any inguarantee service calls. In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. HELP US TO HELP YOU SERVICE In the event of your appliance requiring service Tricity Bendix have an arrangement with Electrolux Group Service.

Before calling out an engineer, please ensure you have followed the checklist and purchase date to hand. Telephone numbers are detailed on the list headed "Tricity Bendix Service Force". @ @ @ @ Keep the receipt with this booklet as proof of purchase. @ @ @ @ Ross Jersey Electricity Glasgow Arran Domestic
Tonbridge Highland Appliances 01222-461972 Cardiff 01437-710914 0181-6589069 0181-9659699 01595-692855 01806-566546 01595-692915
01595-692225 0161-4777758 01252-24505 0181-6589069 01527-512919 01705-667411 0117-9211876 0191-4932025 01268-694144 0121-3587076
0181-6589069 01743-450279 01432-340334 01222-461972 0117-9211876 01573-224411 01743-450279 01732-357722 01626-65909 01209-314407
0117-9211876 01325-301400 0181-6589069 0181-9659699 0181-4433464 0151-2541724 0161-4777758 0181-4433464 0181-9659699 0113-2608511
0151-2541724 01527-512919 01203-354424 0121-3585051 0121-3585051 0113-2608511 01482-585678 01325-301444 Haverfordwest Tonbridge Canvey
Bolts Leask Electrical G. Robertson Tait Electronics Manchester Tonbridge Tonbridge Redditch South Coast Bristol Northern Canvey Nuneaton Tonbridge
Shrewsbury Hereford Cardiff Bristol Borders Shrewsbury Tonbridge Newton Abbott Redruth South Coast Northern Tonbridge Canvey Canvey Liverpool
Manchester Canvey Canvey Leeds Liverpool Redditch Nuneaton Nuneaton Nuneaton Leeds Hull Northern Refrigeration Sales & Service Glasgow Liverpool
Lancaster Hereford Nuneaton North Wales 01522-514603 Lincoln 01472-267978 0113-2608511 0181-9659699 0161-4777758 01732-357722 0181-9659699
0141-6474381 0181-4433464 0191-4932025 0113-2608511 01522-514603 01203-354424 01222-460131 01432-340334 01603-667017 0181-4433464
0161-4777758 01527-512919 0141-6474381 01700-504777 01369-703161 01688-302262 01851-705555 01522-514603 01603-667017 0141-6474381
01250-876285 01463-792952 01855-821315 S. Humberside Leeds Canvey Manchester Tonbridge Canvey Glasgow Canvey Northern Leeds Lincoln Nuneaton
Cardiff Hereford Canvey Canvey Manchester Redditch Glasgow D McGlashan Argyll B Hogg Is.



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of Mull Isle of Lewis Lincoln Canvey Glasgow Dundee Highland Appliances 01472-267978 S. @@@@ Services Carlisle Enterprise Centre James Street Carlisle CA2 5AP Tricity Bendix Service Force Allan Crossan (Service) 93 Irish Street Dumfries Scotland DG1 2PQ Tricity Bendix Service Force Tayside Refrigeration 3-7 Blackness Street Dundee DD1 5LR Tricity Bendix Service Force I Drum Domestic 41 Leslie Street Blairgowrie Perthshire PH10 6AT Tricity Bendix Service Force 20 Cunningham Road Clyde Estate Rutherglen Glasgow G73 1PP Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands ISLE OF WIGHT CENTRE INVERNESS ADDRESS Tricity Bendix Service Force George Ross Forrestry Workshop Inchree Onich Invernesshire PH33 6SE Tricity Bendix Service Force Arran Domestic Unit 4 The Douglas Centre Brodick Isle of Arran KA27 8AJ Tricity Bendix Service Force John Zerfahs 244 Bruernish Isle of Barra Western Islands HS9 5QY Tricity Bendix Service Force N.D. Macleod Churchouse 16 James Street Stornoway Isle of Lewis PA87 2QW Tricity Bendix Service Force Manx Electricity Service Workshop North Quay Douglas, Isle of Man Tricity Bendix Service Force Brian Hogg Braeside Raeric Road Tobermory Isle of Mull PA75 6PU Tricity Bendix Service Force Wyatts Electrical Service 4 Forelands Road Bembridge Isle of Wight PO35 5X Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY Tricity Bendix Service Force NL Services Unit 333 Ranglet Road Walton Summit Bamber Bridge Preston Lancashire PR5 8AR Tricity Bendix Service Force 64-66 Cross Gates Road Leeds LS15 7NN Tricity Bendix Service Force Brian Hudson Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA Tricity Bendix Service Force 1 Honeys Green Precinct Honeys Green Lane West Derby Liverpool L12 9JH Tricity Bendix Service Force Unit 30 Oakhill Trading Estate Devonshire Road Worsley Manchester M28 3PT Tricity Bendix Service Force South West Domestic Service Unit 2 Zealley Industrial Estate Kingsteignton Newton Abbott South Devon TQ12 3TD Tricity Bendix Service Force GMS (Cymru) Unit 2 Coed - Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG SHREWSBURY CENTRE NORTHERN ADDRESS Tricity Bendix Service Force PO Box 40 Preston Road Aycliffe Industrial Estate Newton Aycliffe Co.

Durham DL5 6XA Tricity Bendix Service Force Unit C3 Edenderry Indust. Est. 326, Crumlin Road Belfast BT14 7EE Tricity Bendix Service Force G & O (Armagh) Service Owenmore House Kilwee Business Park Upper Dunmurray Lane Belfast BT17 0HD Tricity Bendix Service Force Unit 23-24 Alliance Business Park Townsend Drive Nuneaton Warwickshire CV11 6RX Tricity Bendix Service Force Refrigeration Sales and Services Hatson Ind. Estate Kirkwall Orkney KW15 1RE Tricity Bendix Service Force Heming Road Washford Redditch Worcestershire B98 0DH Tricity Bendix Service Force Cornwall Domestic Service Unit 7D Pool Industrial Estate Wilson Way Redruth Cornwall TR15 3QW Tricity Bendix Service Force D McGlashan Walker Eng. Glenmhor Upper Serpentine Rothsay Strathclyde PA20 Tricity Bendix Service Force George Robertson 3/4 Carlton Place Lerwick Shetland ZE1 0ED Tricity Bendix Service Force Tait Electronic Systems Ltd Holmsgarth Road Lerwick Shetland ZE1 0PW Tricity Bendix Service Force Bolts Shetland Ltd. 26 North Road Lerwick Shetland ZE1 0PE Tricity Bendix Service Force Leask Electrical Harsdale Symbister Whalsay Shetland ZE2 9AA Tricity Bendix Service Force BLI Service 6, Harlescott Barn Harlescott Lane Shrewsbury Shrops SY1 3SY Tricity Bendix Service Force Limberline Road Halsea, Portsmouth Hampshire PO3 5JJ Tricity Bendix Service Force John Robinson (Electrical) 81 Pasture Street Grimsby DN32 9EP Tricity Bendix Service Force Unit 30 Deacon Trading Estate Morley Road Tonbridge Kent TN9 1RA ARGYLL ISLE OF ARRAN NORTHERN IRELAND EAST BARNSTAPLE NORTHERN IRELAND WEST ISLE OF BARRA BORDERS NUNEATON ISLE OF LEWIS BRISTOL ORKNEY ISLE OF MAN CANVEY REDDITCH ISLE OF MULL CARDIFF REDRUTH CUMBRIA ROTHSAY DUMFRIES & GALLOWAY JERSEY SHETLAND DUNDEE Gas Only LANCASTER DUNDEE SHETLAND LEEDS GLASGOW SHETLAND LINCOLN GUERNSEY SHETLAND LIVERPOOL HAVERFORDWEST Tricity Bendix Service Force C Butherway 1 Church Road Roch Haverfordwest Dyfed, Wales SA62 6AG HEREFORD Tricity Bendix Service Force Domestic Repair Centre Unit 3 Bank Buildings Cattle Market Hereford HR4 9HX Electrolux Aftersales Service John Sizer Unit 1 Boulevard Unit Factory Estate Hull HU3 4 AY Tricity Bendix Service Force Highland Appliances Unit 3B3 Smithton Indust. Est. Smithton Inverness IV1 2PD MANCHESTER NEWTON ABBOT SOUTH COAST HULL NORTH WALES SOUTH HUMBERSIDE INVERNESS TONBRIDGE 20 GUARANTEE FOR 12 MONTHS TRICITY BENDIX STANDARD GUARANTEE CONDITIONS This guarantee is in addition to your statutory and other legal rights. We, Tricity Bendix undertake that if, within the 12 months of the date of the purchase, this Tricity Bendix appliance or any part thereof is proved to be defective by any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that: * The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate. * The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's operating and maintenance 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 an Electrolux Group Service Centre. Home visits are made between 9.00am and 5.00pm Monday to Friday.

Visit may be available outside these hours, in which case a premium will be charged. Any appliance or defective part replaced shall become our property. 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 machines improperly installed or calls to machines outside the UK and the Republic of Ireland. * Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements.

* Products of Tricity Bendix manufacture which are NOT marketed by Tricity Bendix. * EU Countries - The standard guarantee is applicable but subject to owner's responsibility and cost to ensure the appliance meets the standards set by the country to which the product is taken. Proof of purchase may be required. Electrolux Aftersales Service in the country concerned, with whom Tricity Bendix have an agreement, will be pleased to advise further. 21 Better Products. Better Value. TRICITY BENDIX, 99 OAKLEY ROAD, LUTON, BEDFORDSHIRE, LU4 9QQ. A Division of Emaco Limited - Registered in England

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