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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY CSE551W. You'll find the answers to all your questions on the TRICITY CSE551W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY CSE551W
User guide TRICITY CSE551W
Operating instructions TRICITY CSE551W
Instructions for use TRICITY CSE551W
Instruction manual TRICITY CSE551W

TRICITY BENDIX

*OPERATING & INSTALLATION
INSTRUCTIONS*



SLIP IN ELECTRIC COOKER

CSE551

PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE



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Manual abstract:

@@@3 Preface

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..... 31 4 PREFACE Dear Customer, Thank you for buying a Tricity Bendix appliance.

With our 80 years experience in developing and manufacturing the very best in U.K. appliances, you can be assured that you have purchased a hard working, reliable, quality product. Tricity Bendix appliances 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.

To get the best from your new Tricity Bendix appliance, we ask that you PLEASE READ THESE INSTRUCTIONS CAREFULLY. Particular attention should be made to cooking times and temperatures, which may differ, from your previous appliance. It is most important that this instruction book is retained with the appliance for future reference. Should the appliance be sold, or if you move house and leave the appliance, always ensure that the book remains with the appliance. This will enable the new owner to be acquainted with the functioning of the appliance and the relevant warnings.

Please read the whole instruction book before attempting to use the appliance ensuring you follow the recommendations given. **5 SAFETY THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE. PLEASE READ CAREFULLY BEFORE INSTALLATION** This appliance is heavy and care must be taken when moving it. Ensure that all packaging, both inside and outside the appliance has been removed before the appliance is used. If the appliance is to be placed on a base, measures must be taken to prevent the appliance slipping from the base. Do not try to lift or move the appliance by pulling the door handles. The electrical installation work must be undertaken by a qualified electrician/competent person. It is dangerous to alter or modify the specifications of the appliance iCare Department Telephone 0870 5 950950 **7 INTRODUCTION WARNING: THIS APPLIANCE MUST BE EARTHED RATING PLATE** This is situated on the front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable).

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate. Do not remove the rating plate from the appliance as this may invalidate the guarantee. **REAR VIEW** The cable must be routed away from potentially hot areas marked by X in the diagram below. **INSTALLATION** If your appliance has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it. Your appliance left the factory fully packaged to protect it from damage. If it is delivered without packaging and damage has occurred, the manufacturer cannot accept responsibility. Contact your supplier for advice. Once the packaging has been removed the appliance should only be moved by hand.

DO NOT use a sack barrow or any other aid to lift the appliance as damage may occur. Connection to the electricity supply must be carried out by a qualified electrician/competent person. The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration. The recommended cross-section area is six square 2 millimetres (6.

00mm) area. To move the appliance, open the main oven door, and lift the appliance by holding inside the top of the compartment. This is a type Y appliance which means it is freestanding and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting. Ensure that the appliance is standing level.

Side walls which are above hob level should be protected by heat resistant non-combustible material and **MUST NOT** be nearer than 40mm to the hob side. A nominal air gap of 2mm all around the appliance is required to enable the appliance to be moved into position. Always ensure an air gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap. Air gap 8 **Note:** Vapours from the oven vents may in time cause discolouration of wallcoverings behind the appliance. For ease of cleaning it may be preferable to tile behind the appliance. Overhanging surfaces or a

cooker hood should be a minimum of 685mm above the hob. **THE COOLING FAN FOR THE CONTROLS** The cooling fan operates immediately when the grill or top oven is switched on. It may run on after the controls are switched off until the appliance has cooled. Note: The action of the cooling fan will depend on how long the top oven or grill have been used and at what temperature.

It may not run on where the grill or top oven has been used for a short time or at low temperatures. Do not switch the appliance off at its power point until the cooling fan has cooled the appliance down. **CONTROL PANEL INDICATOR NEONS** These lights indicate whether the ovens are switched on. It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors. The neons also indicate when the set temperature has been reached. They will turn on and off during use to show that the temperature is being maintained. If the neons do not operate as the instructions indicate the controls have been incorrectly set.



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Return all controls to zero and re-set following the instructions for the required setting. **GENERAL NOTES ON USING YOUR APPLIANCE** We suggest that you run the oven elements for 10 to 15 minutes at 220 C to burn off any residue from their surfaces.

The procedure should be repeated with the grill for approximately 5 to 10 minutes. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation. **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.

ABOUT CONDENSATION AND STEAM When food is heated it produces steam similar to a boiling kettle. The oven is vented to allow some of this steam to escape. However, always stand back from the appliance 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 appliance, e.g.

a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces. For your safety wallcoverings at the rear of the appliance should be securely fixed to the wall. **9 GRILL AND OVEN FURNITURE** The following items of grill and oven furniture have been supplied with the appliance. If you require replacements of any of the items listed below please contact your local Service Force Centre, quoting the relevant part number. 1 grill pan (311409401) 1 grill pan handle (311468100) Note: If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 3114798006. 1 grill pan grid (311419801) 1 straight shelf for grilling and top oven cooking only 2 straight shelves for main oven cooking **10 GETTING TO KNOW YOUR APPLIANCE THE CONTROL PANEL A B C D E F G FEATURES A B C D E F G** Hotplate Controls Top Oven / Grill Temperature Control

Electronic Minute Minder Main Oven Temperature Control Hotplate Controls Top Oven / Grill Indicator Neon Main Oven Indicator Neon **11 THE ELECTRONIC MINUTE MINDER** Bell Symbol Button 1 = (-) Decrease control and minute minder setting button (+) Increase control () Bell Symbol Button 2 = The electronic minute minder can also be used to show the time of day. Please note that this is a 24 hour clock, for example 2.00pm is shown as 1400.

In the following pages we explain how to use the minute minder and set the time of day. Read through them a few times until you are familiar with the procedure. If the appliance 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. Fig 2. Fig 1. Button 1 Button 2 1) **TO SET THE TIME OF DAY** When the electricity supply is first switched on, the display will flash 0.00 see Fig.1 Press buttons (1) and (2) together. Release the buttons and 0.00 will appear in the display as Fig. 2. Within 5 seconds press button (2). 12.00 will show in the display as Fig. 3.

Within 5 seconds press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14.30, see Fig. 4. Fig 3. Fig 4. 2) **THE MINUTE MINDER** The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes. To set press button (1) and the display will read 0.00, see Fig. 5. Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached, e.g. 30 minutes, see Fig.

6. If necessary press and hold button (1) to achieve the correct time interval. The bell symbol will show in the display. The minute minder will begin to count down once set. The time of day will show in the display. To show the remainder of the cook time press button (1). At the end of the timed period an audible signal will sound for up to 2 minutes. The bell symbol will flash and the time of day will show in the display, see Fig 7. To stop the sound press button (1). The bell symbol will go out and show the time of day e.g. 15.00, see Fig 8. Fig 5. Fig 6.

Fig 7. Fig 8. 3) **TO CANCEL THE MINUTE MINDER** If you change your mind and want to cancel the minute minder. Press and release button (1), see Fig. 9. Press and hold button (1) and the display will countdown in one minute intervals to 0.00. See Fig 10. Release button (1). After a few seconds the time of day will show in the display, see Fig. 11. Fig 9. Fig 10. Fig 11. **13 THE CERAMIC HOB CAUTION: DO NOT USE THE APPLIANCE IF THE CERAMIC GLASS IS DAMAGED.**

IF A FAULT OR CRACK BECOMES VISIBLE DURING COOKING, DISCONNECT THE APPLIANCE IMMEDIATELY FROM THE ELECTRICITY SUPPLY AND CONTACT YOUR LOCAL SERVICE FORCE CENTRE. USING THE HOB · · To operate the hotplates turn the control knobs in either direction to vary the heat setting. The highest number represents the hottest setting and the lowest number represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked. NOTE Occasionally the heated areas may be seen to switch ON and OFF when higher heat settings are being used. This is due to a safety device which prevents the glass from overheating. Some switching ON and OFF when cooking at high temperatures, e.g. deep fat frying is quite normal, causes no damage to the hob and little delay in cooking times. Excessive switching may however be caused by the use of an unsuitable saucepan or a saucepan which is smaller than the heated area.

If excessive switching occurs, discontinue use of the saucepan. **RECOMMENDED SAUCEPANS** For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended. The saucepan base should be approximately the same size as the cooking area, a base diameter of up to 225mm (9") may be used on a 180mm (7") heated area. **HINTS AND TIPS** · Lift, rather than slide saucepans on and off the heated areas. This will reduce the risk of scratches and metal marks from saucepans with aluminium bases.

Metal marks can be easily cleaned off providing they are not allowed to burn on. Ensure that new saucepans are well scrubbed to remove edges and take off any deposits left from manufacture. Pressure cookers, preserving pans, etc., should comply with the recommendations given above. Traditional round bottomed Woks must not be used even with a stand.

Woks with flat-bottomed bases are available and do comply with the above recommendations. · · Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings. Avoid using thin, badly dented or distorted saucepans. Those with uneven bases should not be used.

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14 To prolong the life of the hotplates: Never use utensils with a skirt, e.g. a bucket. Never use an asbestos mat. Never leave the hotplates ON when not covered with a saucepan. Ensure that the hob and saucepans are clean and dry before the start of cooking to reduce cleaning.

Follow the cleaning instructions very closely to keep the hob looking like new. If spillage occurs with sugar solutions, e.g. jams and syrups, it must be wiped from the hob before it sets and becomes hard otherwise damage to the hob will occur. Turn the food if necessary; doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain the food on absorbent paper. 5. Double frying chips. Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside.

Remove the chips from the oil. Increase the temperature of the oil to 190°C/375°F to finish cooking and brown the chips. Chips may be kept for several hours after the first frying before finishing off with the second frying. 6. Frying temperatures Celsius Scale (°C) 150 First frying of potatoes 170 175 180 190 195 200 Fahrenheit Scale (°F) 300 340 350 360 375 380 390 DEEP FAT FRYING SPECIAL FRYING NOTE: For safety purposes when deep fat frying, fill the pan one third full of oil, DO NOT cover the pan with a lid and DO NOT leave the pan unattended.

In the unfortunate event of a fire, switch the cooker OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames. DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes before moving it. @@1. Preparing the food.

Seal the food by coating with flour, egg and breadcrumbs or batter. Do not use a basket with batter coated foods as they will stick. 2. Amount of oil. For safety purposes fill the pan only one-third full of oil. 3. Testing the temperature of the oil. @@@@4. Cooking the food. Lower the food gently into the oil.

@@DO NOT use a pan that overlaps the perimeter of the hob trim. 2. @@@@3. Use firm fruit or vegetables and wash well before using. 4. @@5.

@@@@6. @@Marmalade should be boiled to 106°C. @@in a freezer or frozen food storage compartment of a refrigerator). @@7.

@@@@@CHILDREN SHOULD BE KEPT AWAY. @@@@) Centre grill area at full power.) Full grill area at full power. Ensure the handle is correctly located. @@THE COOLING FAN WILL OPERATE IN CONJUNCTION WITH THE GRILL.

FOR MORE DETAILS SEE PAGE 9. DO NOT LEAVE APPLIANCE WHEN GRILL IS IN USE. @@@@@Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats. Fillets Plaice/Cod Kebabs Kidneys Lamb/Pig Liver Lamb/Pig Sausages Steaks Rare Medium Well Done Toasted sandwiches . . The times quoted above are given as a guide and should be adjusted to suit personal taste. . . When toasting bread use the shelf in position 1 with the grid in the high position.

Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking. The food should be turned over during cooking as required. When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill pan. . . NOTE: If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 3114798006. 17 THE TOP OVEN USES OF THE TOP OVEN The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking on one level and for small quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche. The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot.

Use the lowest setting on the top oven temperature control. SELECTING THE TOP OVEN To operate the top oven turn the temperature control to the required setting. Our diagram shows the oven set to 160°C. Close the oven door. THINGS TO NOTE 1. The grill cannot be operated when the top oven is in use. Only the outer part of the top oven element in conjunction with the base element will operate when using the top oven. 2. The top oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will then turn ON and OFF showing that the oven temperature is being maintained.

3. The cooling fan will operate. For more details about the cooling fan see page 9. 4. Always place plates on the oven shelf to warm.

Never place dishes directly on the top oven base as it becomes very hot and damage may occur. TO FIT THE TOP OVEN SHELF The shelf 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. 18 HINTS AND TIPS . Most cooking should be carried out using an oven shelf positioned in one of the shelf runners. . DO NOT place dishes or baking trays directly onto the oven base as it becomes very hot and damage may occur.

. Larger roasts and casseroles should normally be cooked in the main oven. However, they may be cooked on a flat shelf placed on the base of the top oven provided there is sufficient room for air circulation around the food. . The material and finish of the baking trays and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning. DO NOT use the grill pan as a baking tray as this will increase base browning of the food. Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 22. For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven. Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.

There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally on the shelf directly below the element. . 19 THE MAIN OVEN USES OF THE FAN OVEN The oven is heated by an element around the fan situated behind the back panel. The fan draws air from the oven and the element heats the air which circulates in the oven via the vents in the back panel. The advantages of fan oven cooking are: PREHEATING The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven.



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Without preheating however, you may find you need to add an extra 5 - 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.

g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first. **COOKING TEMPERATURES** Fan oven cooking generally requires lower temperatures than conventional cooking.

Follow the temperature recommended in the chart on page 22. As a guide reduce temperatures by about 20°C - 25°C for your own recipes, using a conventional oven. **BATCH BAKING** The fan oven cooks evenly on all shelf levels, especially useful when batch baking. **SELECTING THE FAN OVEN** · Turn the main fan oven temperature control to the required setting. **TO FIT THE MAIN 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. **THINGS TO NOTE** 1. The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained. 2.

The interior oven light will come ON when the main oven control is turned. **20 HINTS AND TIPS** · Arrange the shelves in the required positions before switching the oven ON. Shelf positions are numbered from the bottom upwards. · When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results. When batch baking one type of food e.

g. Victoria sandwich cakes, those of similar size will be cooked in the same time. · 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 base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. · 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 22. **21 OVEN COOKING CHART** The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

FAN OVEN FOOD Biscuits Bread Bread rolls/buns Cakes: SHELF POSITION Shelf Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas COOKING TEMP °C 180 - 190 200 - 220 200 - 220 160 - 170 160 - 170 160 - 170 140 - 150 130 - 140 130 - 140 SHELF POSITION 1 1* 1 1 1 1 1 1 1 1 TOP OVEN COOKING TEMP °C 170 - 190 200 - 220 200 - 220 180 - 190 160 - 170 160 - 170 140 - 150 140 - 150 130 - 140 APPROX COOK TIME (m) 10 - 20 25 - 30 15 - 20 18 - 25 18 - 20 18 - 25 1¼ - 1½h 2¼ - 2½h 3 - 4½h depends on size 1¼ - 1½h 2½ - 3h 25 - 30 45 - 65 2½ - 3h 1¼ - 1½h 20 - 30 20 - 25 40 - 50 1½ - 2h 40 - 45 30 - 35 20 - 30 25 - 40 15 - 20 25 - 35 25 - 45 see roasting chart 8 - 12 30 - 40 20 - 30 1 - 1½h 1 - 1½h 25 - 40 15 - 25 positions are not

critical but ensure that oven shelves are evenly spaced when more than one is used Gingerbread Meringues Flapjack Shortbread Casseroles: Beef/Lamb Chicken Convenience Foods Fish Fish Pie (Potato Topped) Fruit Pies, Crumbles Milk Puddings Pasta Lasagne etc. Pastry: Choux Eclairs, Profiteroles Flaky/Puff Pies Shortcrust Mince Pies Meat Pies Quiche, Tarts, Flans Roasting Meat, Poultry Scones Shepherd's Pie Soufflés Vegetables: Baked Jacket Potatoes Roast Potatoes Yorkshire Puddings: Large Individual * = Shelf on the oven base 140 - 150 1 140 - 150 90 - 100 1 90 - 100 170 - 180 1 170 - 180 130 - 140 1 140 - 150 140 - 160 1* 140 - 160 180 - 190 1* 180 - 190 Follow manufacturer's instructions 170 - 190 1 170 - 190 190 - 200 1* 190 - 200 190 - 200 1 190 - 200 130 - 140 1 140 - 150 190 - 200 1 170 - 180 190 - 200 1 180 - 190 170 - 180 1 170 - 180 210 - 220 1* 210 - 220 190 - 200 1 190 - 200 190 - 210 1* 190 - 210 180 - 210 1 180 - 200 160 - 180 1* 160 - 180 210 - 220 1 220 - 230 190 - 200 1* 190 - 200 170 - 180 1 170 - 180 180 - 190 1 180 - 190 180 - 190 1 180 - 190 210 - 220 1 200 - 210 200 - 210 1 200 - 210 Note: Shelf positions are counted from the bottom of the oven. **22 ROASTING 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. **ROASTING CHART INTERNAL TEMPERATURES** Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C **MEAT** Beef Beef, boned Mutton and Lamb Pork and Veal Ham Chicken Turkey and Goose **SECOND/FAN OVEN** 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C **COOKING TIME** 20-35 minutes per ½kg (1lb) and 20-35 minutes over 25-35 minutes per ½kg (1lb) and 25-35 minutes over 25-35 minutes per ½kg (1lb) and 25-35 minutes over 30-40 minutes per ½kg (1lb) and 30-40 minutes over 30-40 minutes per ½kg (1lb) and 30-40 minutes over 15-20 minutes per ½kg (1lb) and 20 minutes over 15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb) 25-35 minutes per ½kg (1lb) and 25-30 minutes over 35-40 minutes per ½kg (1lb) and 35-40 minutes over 20 minutes per ½kg (1lb) and 20 minutes over according to size according to size Duck Pheasant Rabbit Potatoes with meat Potatoes without meat 160-180°C 160-180°C 160-180°C 160-180°C 180-190°C The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat.

However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints. Wrap joints in foil if preferred, for extra browning uncover for the last 20 - 30 min. cooking time. **23 DEFROST FEATURE USES OF DEFROST FEATURE** This main oven function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold e.

g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours. A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.



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It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. 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. SELECTING DEFROST . . . Turn the main oven temperature control to the defrost setting. When defrost is selected, the oven indicator neon may come ON. It will stay ON until the oven reaches room temperature and then go OFF. It may turn ON and OFF periodically during defrosting to maintain a steady room temperature, inside the oven. **HINTS AND TIPS** · Place the frozen food in a single layer where possible and turn it over half way through the defrosting process. **THINGS TO NOTE** Care must always 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 defrosting, preparing, cooking, cooling and freezing foods. . . 24 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, once it has cooled. **CARE AND CLEANING BEFORE CLEANING THE APPLIANCE, ALWAYS ALLOW THE COOLING FAN TO COOL THE APPLIANCE DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY. CLEANING MATERIALS** Before using any cleaning materials on your appliance, 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. Multi-surface anti-bacterial cleaning products should not be used on the ceramic hob or on the surrounding trims. If Hob Brite is unavailable, one or more of the cleaning agents below may be used temporarily: a) Cif Cream Cleaner b) Baking Soda **TO REMOVE MORE STUBBORN MARKS** 1. Bar Keepers Friend may be used to clean off more stubborn stains or to remove discolourations. It may be necessary to rub the marks hard for several minutes.

2. Use a plastic pad specially for non-stick saucepans with Bar-Keepers Friend for removal of more stubborn soilage. **CLEANING THE CERAMIC HOB** Make sure the ceramic glass is cool before cleaning. It is important to clean the ceramic hob daily to prevent soilage being burnt on. Take care to avoid the hob trims when cleaning the ceramic glass as they may be damaged by the cleaning agents recommended. **TO REMOVE BURNT ON SOILAGE** We strongly recommend the use of a Ceramic Hob Scraper (incorporating a single edge razor blade) to remove spillage on the hob, in particular sugar solutions, which if not removed can cause permanent damage. 1. Make sure the ceramic glass is cool. 2. Use a ceramic hob scraper with care at an angle of 30° to remove as much soilage as possible.

3. Use Bar-Keepers Friend or Hob Brite to finish off as directed above. **DAILY CLEANING** Use the recommended Hob Brite Cleaner daily. If soilage is not allowed to burn on it will be much easier to clean off. 1. Apply a small amount of Hob Brite in the centre of each area to be cleaned. 2. Dampen a clean paper towel or a plastic pad made specially for non-stick saucepans and rub vigorously until all marks are removed. This may take a few minutes. 3.

Wipe off residues of cleaner with another damp paper towel and polish dry with a soft cloth. **TO REMOVE DISCOLOURATIONS OR WHITE AND SILVER MARKS** These marks sometimes give the impression of being in or underneath the hob glass. They can almost always be removed provided they have not become excessively burnt on. Follow the instructions above under 'To Remove more Stubborn Marks'. If this is unsuccessful, make up a paste of one part water to three parts Cream of Tarter and leave on the discoloured areas overnight.

The marks should be easily removable the next day provided they have not been excessively burnt on. The paste should be thoroughly washed off afterwards. **25 HINTS AND TIPS TO REDUCE HOB SOILAGE: CLEANING THE OUTSIDE OF THE APPLIANCE DO NOT** use abrasive cleaning materials e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur.

Regularly wipe over the control panel, oven doors and appliance sides using a soft cloth and hot soapy water. . . . Make sure the bottom of the saucepan and the cooking area are clean and dry before cooking begins. Ensure saucepans are large enough accommodate food to avoid boil overs. If possible, wipe up spills and splatters as they occur, but take care to avoid steam burns. Avoid using a dishcloth or sponge to clean the hob. These may leave a layer of soiled detergent on the hob surface which will burn and discolour the next time the hob is used. Avoid the use of: Household detergents and bleaches.

Impregnated plastic or nylon pads that are not described as suitable for non-stick saucepans. Brillo pads, Ajax pads, steel wool pads. Chemical oven cleaners, e.

g. aerosols and oven pads. Rust stain, bath and sink stain removers. **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE APPLIANCE AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.** Any of the above products may cause damage to the hob. It is dangerous to mix different cleaning products. The chemicals in them may react with each other with hazardous results. **SOILAGE FROM SUGAR SOLUTIONS MUST BE REMOVED FROM THE HOB BEFORE THE SYRUP HAS SET OTHERWISE DAMAGE TO THE HOB SURFACE WILL OCCUR.** Avoid placing plastic items, foil or dishes on the hot surface as this will cause damage to the hob. **CLEANING THE GRILL AND OVEN FURNITURE** All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier. · **CLEANING INSIDE THE OVEN AND GRILL COMPARTMENTS** The top, sides and back of the main oven compartment are coated with a special Stayclean coating. The Stayclean surfaces inside the main oven should not be cleaned manually. See page 27 'Care of Stayclean Surfaces'.

CLEANING THE BRASS PLATED HANDLES (Where applicable) 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.** 26 The vitreous enamel in the grill/top oven compartment and on the main oven base can be cleaned using normal 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 the Stayclean surfaces and must not come into contact with the elements or the door seal as this may cause damage.



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· It is not necessary to add water to a 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 over-browned. · CARE OF STAYCLEAN SURFACES Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C. It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish. CLEANING THE DOOR GLASS To prevent damaging or weakening the door glass panels avoid the use of the following: Household detergents and bleaches Impregnated pads unsuitable for nonstick saucepans Brillo/Ajax pads or steel wool pads Chemical oven pads or aerosols Rust removers Bath/Sink stain removers HINTS AND TIPS · · Manual cleaning of the Stayclean surfaces IS NOT recommended. Damage will occur if abrasives or aerosol sprays of any kind are used. Slight discolouration and polishing of the Stayclean surfaces 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 surfaces 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.

. . . . 27 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. Loosen the two screws using a Pozidrive screwdriver. If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering.

Please contact your local Service Force Centre who will be pleased to advise further. 2. TO CLEAN THE INNER GLASS DOOR PANELS Clean the inner glass door panels using a soft cloth and hot water to which a little washing up liquid has been added. If the inner panel is heavily soiled, Hob Brite may be used. Do not use abrasive cleaning materials on the door glass.

Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass. REPLACING THE OVEN LIGHT BULB 3. Hold the door glass securely in place with one hand before removing the screws completely with the other hand. Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets. Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used with care. DO NOT use Hob Brite on the painted finishes. DO NOT try to clean the 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 dried before attempting to replace the outer door. The type of bulb required is a 300°C 25 watt small Edison Screw.

Part number 572 491 5431-00/1 (Available through your local Service Force Centres). 4. CAUTION: Disconnect the appliance from the electricity supply before replacing the bulb. Open the door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and 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. 5. 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. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.

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. 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. 2.

3. 4. 28 SOMETHING NOT WORKING? We strongly recommend that you carry out the following checks on your appliance 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 appliance is under guarantee. The appliance does not work at all: * Check that the appliance has been wired in and is switched on at the wall. The fan oven is noisy: * Check that the main appliance fuse is working. * Check that the oven is level. * Check that the timer instructions have been followed correctly. * Check that bakeware and shelves are not vibrating in contact with the back panel in the oven.

If the oven is not cooking evenly or the side opening door will not stay open: * Check that the appliance is level. The oven light fails to illuminate: * If you have had your appliance for several months you may need to replace the light bulb (see page 28). The grill and hotplates work but the oven does not: * Check that the timer instructions have been followed correctly. The oven temperature is too high or too low: * Check that the recommended temperatures are being used (see page 22). @ @ * If the cooling fan fails the grill will not operate correctly. @ @ @ @ @ When you contact the Service Force Centre you will need to give the following details: 1. Your name, address and post code. 2. Your telephone number. 3.

Clear and concise details of the fault. 4. The model and serial number of the appliance (found on the rating plate). 5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



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For Customer Service in Ireland please contact us at the address below: Tricity Bendix Electrolux Group (Irl) Ltd Long Mile Road Dublin 12 Republic of Ireland Tel: +353 (0) 1 4090752 Email: service.eid@electrolux.ie CUSTOMER CARE DEPARTMENT For general enquires concerning your Tricity Bendix appliance, or further information on Tricity Bendix products, please contact our Customer Care Department by letter or telephone at the address below; Customer Care Department Tricity Bendix 55 77 High Street Slough Berkshire SL1 1DZ Tel: 0870 5 950950 (*) *calls to this number may be recorded for training purposes. 30 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 Service Force 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. 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 Ireland Senlis Nürnberg Pordernone Stockholm Slough Dublin +33 (0) 3 44 62 20 13 +49 (0) 800 234 7378 +39 (0) 800117511 +46 (0) 20 78 77 50 +44 (0) 1753 219898 +353 (0) 1 4090752 31 Tricity Bendix, 55-77 High Street, Slough, Berkshire SL1 1DZ Consumer care telephone number 08705 950950 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 instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed.

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