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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY CSIE501W (STRATA). You'll find the answers to all your questions on the TRICITY CSIE501W (STRATA) in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY CSIE501W (STRATA)
User guide TRICITY CSIE501W (STRATA)
Operating instructions TRICITY CSIE501W (STRATA)
Instructions for use TRICITY CSIE501W (STRATA)
Instruction manual TRICITY CSIE501W (STRATA)



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
CSIE 501



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Manual abstract:

CE Marking Directive 93/68/EEC. + CONTENTS Technical Details

.
.
.

.
.
.

.
.
.

. . . Contents

.
.
.

.
.
.

.
.
.

. . . Preface

.
.
.

.
.
.

.
.
.

. Safety

.
.
.

.
.
.

.
.
.

. Before Installation . .

.
.
.

.....
.....

.....
.....
.....

. 8 Installation

.....
.....
.....

.....
.....
.....

.....
.....

... 8 General Notes on Using Your Cooker

.....
.....
.....

.....
.....

.... 9 About Condensation and Steam .

.....
.....
.....
.....

.....
.....

9 The Cooling Fan for the Controls

.....
.....
.....

.....
.....

9 Control Panel Indicator Neons

.....
.....
.....

.....
.....

... 9 Cookware

.....
.....
.....

.....
.....
.....
.....

9 Grill and Oven Furniture

.....
.....
.....
.....

. . . 10 Getting to Know your Cooker

.....
.....
.....
.....
.....
.....
.....

11 The Control Panel

.....
.....
.....
.....
.....

. . . 11 The Timer . . .

.....
.....
.....
.....
.....
.....
.....

. . . . 12 The Ceramic Hob

.....
.....
.....
.....
.....
.....

.....

.....

.....

.....

.....

.....

.....

.....

..... *Selecting the Dual Grill*

.....

.....

.....

.....

.....

.....

.....

.....

... *Things to Note*

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

The Grill Pan and Handle

.....

.....

.....

.....

.....

.....

.....

..... *Hints and Tips* ...

.....

.....

.....

.....

.....

.....

.....

.....

..... *Grilling Chart* .

.....

.....

.....

.....

.....

.....

.....
.....
.....
.....

.. *The Top Oven*

.....
.....
.....

.....
.....
.....
.....

.....
.....
.....

..... *Uses of the Top Oven*

.....
.....
.....
.....

.....
.....
.....
.....

..... *Selecting the Top Oven*

.....
.....
.....

.....
.....
.....
.....

..... *Things to Note* ..

.....
.....

.....
.....
.....
.....

.....
.....
.....
.....

To Fit the Top Oven Shelf

.....
.....
.....

.....
.....
.....
.....

..... *Hints and Tips*

.....

.....
.....

.....
.....
.....
.....

.....
.....
.....

... The Main Fan Oven

.....
.....
.....

.....
.....
.....

. Uses of the Fan Oven

.....
.....

.....
.....
.....

.....
.....
.....

. Selecting the Fan Oven

.....
.....
.....

.....
.....
.....

..... Things to Note .

.....
.....
.....

.....
.....
.....

.....
.....

. To Fit the Main Oven Shelves

.....

.....
.....
.....

.....
.....
... *Hints and Tips* ...
.....

.....
.....
.....

.....
.....
.....

..... @@
.....
.....

.....
.....
.....

.....
.....
.....

. 22 *Roasting Chart*

.....
.....
.....

.....
.....
.....

... 23 3 *CONTENTS Defrosting* ...

.....
.....

.....
.....
.....

.....
.....
.....

Uses of Defrost Feature

.....
.....

.....
.....
.....

.....

.....
.. *Selecting Defrost* ...

.....

.....

.....

.....

.....

.....

.....

.....

.....

Things to Note

.....

.....

.....

.....

.....

.....

.....

.....

.....

Hints and Tips

.....

.....

.....

.....

.....

.....

.....

.....

.....

.. *Care and Cleaning*

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

Cleaning Materials

.....

.....

.....

.....

.....

.....

.....

.....

... *Cleaning the Ceramic Hob*

.....

.....

.....

.....

.....

.....

.....

..... *Hints and Tips* ..

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

..... *Cleaning the Outside of the Cooker*

.....

.....

.....

.....

.....

.....

.....

Cleaning the Grill Pan, Grill Pan Grid and Oven Shelves

.....

.....

.....

..... *Cleaning Inside the Oven and Grill Compartments*

.....

.....

.....

.....

..... *Care of Stayclean Surfaces* ..

.....

.....

.....

.....

.....

.....

.....

.....

..... *Hints and Tips* ..

.....

.....

.....

.....

.....

.....

.....

.....

.....

..... *Cleaning the Door Glass* ..

.....
.....
.....
.....

.....
.....
.....
.....

..... *Replacing the Oven Light Bulb*

.....
.....
.....

.....
.....
.....
.....

..... *Something Not Working?*

.....
.....
.....

.....
.....
.....
.....

.....
.....

.. *Service and Spare Parts* ...

.....
.....
.....
.....

.....
.....
.....
.....

Customer Service Centres

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.....
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. *Guarantee Conditions*

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..... @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 product. 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. To get the best from your new Tricity Bendix cooker, 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 cooker. It is most important that this instruction book is retained with the cooker for future reference. Should the cooker be sold, or if you move house and leave the cooker, always ensure that the book remains with the cooker.



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This will enable the new owner to be acquainted with the functioning of the cooker and the relevant warnings. Please read the whole instruction book before attempting to use the cooker 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 COOKER. After installation, please dispose of the packaging with due regard to safety and the environment.

DURING OPERATION PLEASE READ CAREFULLY Do not it is inadvertently switched ON. 7 INTRODUCTION WARNING: THIS COOKER MUST BE EARTHED RATING PLATE Record the model, product and serial numbers on the back cover of this book from the rating plate. This is situated on the lower front frame of the cooker and can be seen upon opening the main oven door. The cable should be routed away from potentially hot areas marked by X in the diagram below. The cooker must be protected by a suitably rated fuse or circuit breaker.

The rating of the cooker is given on the rating plate. Do not remove the rating plate from the cooker as this may invalidate the guarantee. REAR VIEW To move the cooker, open the main oven door, and lift the cooker by holding inside the top of the compartment. INSTALLATION If your cooker has been damaged in transit, contact your supplier immediately. DO NOT attempt to install it.

Your cooker 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 cooker should only be moved by hand. DO NOT use a sack barrow or any other aid to lift the cooker 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. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration. The recommended cross-section area is six square millimetres (6.00mm²).

This is a type Y cooker which means it is free-standing and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting. Ensure that the cooker 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 cooker is required to enable the cooker 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 discoloration of wallcoverings behind the cooker. For ease of cleaning it may be preferable to tile behind the cooker. 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 cooker off at its power point until the cooling fan has cooled the cooker down.

CONTROL PANEL INDICATOR NEONS These lights indicate whether the grill or ovens are switched on. It is important to ensure that the cooker is level after installation. Levelling feet are fitted to the cooker to accommodate uneven floors. In the case of the ovens, 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.

The grill indicator neon may turn on and off during use. If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and re-set following the instructions for the required setting. When the main oven has been set for automatic cooking the neon will remain unlit until the cooktime begins. **GENERAL NOTES ON USING YOUR COOKER** We suggest that you run the oven elements for 10 15 minutes at 220°C to burn off any residue from their surfaces. The procedure should be repeated with the grill for approximately 5 - 10 minutes. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation. **ABOUT CONDENSATION AND STEAM** When food is heated it produces steam similar to a boiling kettle. The ovens are 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 appliance. To prevent discoloration, regularly wipe away condensation and also soilage from surfaces including the vent at the rear of the hob. See note at the top of this page. For your safety wallcoverings at the rear of the cooker should be securely fixed to the wall. **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.

9 GRILL AND OVEN FURNITURE The following items of grill and oven furniture have been supplied with the cooker. If you require replacements of any of the items listed below please contact your local Service Force Centre, quoting the relevant part number. Scuffing of the Stayclean main 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. 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 Tricity Bendix Service 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 COOKER THE CONTROL PANEL A B D F C E FEATURES A B C D E F** Timer Main Oven Temperature Control Main Oven Indicator Neon Top Oven / Grill Temperature Control Top Oven / Grill Indicator Neon Hotplate Controls 11 **THE 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. If the cooker 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 main oven.



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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 'Time setting'. 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 'countdown'. 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 'Time setting'. 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. AUTOMATIC CONTROL You can only use the automatic control for the main 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. 12 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 To adjust turn the selector knob showing the to 'manual' then turn to 'Time correct time? setting'.

Turn the setting knob in either direction. 3 How long will the food take to cook? 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 'Automatic'. knob to 4 What time do you want the food to be cooked by? 5 Set to automatic. 6 Turn on the oven control.

Turn the oven control to the required setting. The time shown on the right 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 'Time setting' and then to 'manual'. 13 THE CERAMIC HOB CAUTION: DO NOT USE THE COOKER IF THE CERAMIC GLASS IS DAMAGED. IF A FAULT OR CRACK BECOMES VISIBLE DURING COOKING, DISCONNECT THE COOKER IMMEDIATELY FROM THE ELECTRICITY SUPPLY AND CONTACT YOUR LOCAL SERVICE FORCE CENTRE. USING THE HOB I Push in and turn the control knob in either direction to vary the heat setting. The highest number represents the hottest setting and the lowest 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. HINTS AND TIPS 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. 1 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. 11 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. 14 I To prolong the life of hotplates:- 1 Never use utensils with a skirt, e.g. a bucket. 1 Never use an asbestos mat. 1 Never leave the hotplates ON when not covered with a saucepan. 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 Fahrenheit Scale (oC) Scale (oF) 150 300 First frying of potatoes 170 175 180 190 195 200 340 350 360 375 380 390 1 1 1 Ensure that 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.



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g. jams and syrups, it must be wiped from the hob before it sets and becomes hard otherwise damage to the hob will occur. **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. **DO NOT** leave the fat or oil in the frying pan on the hob to store it in case the hob is inadvertently switched **ON**. 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 It is advisable to use a thermometer to test the temperature of the oil. Alternatively, drop a small cube of bread into the oil which should brown in just under a minute if the oil is at the correct temperature of 190°C/375°F. 4. Cooking the food Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Second frying of potatoes Frying chicken and fish **PRESERVING 1.**

DO NOT use a pan that overlaps the perimeter of the hob trim. 2. To allow for a full rolling boil, the pan should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities. 3.

Use firm fruit or vegetables and wash well before using. 4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour. 5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil.

Over boiling will affect the flavour, setting properties and colour of the jam. 6. To test jam for setting: If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C. If a thermometer is not available, remove pan from heat, place sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food storage compartment of a refrigerator). When cold, it will crinkle and hold the mark of a finger run through it, if it is at setting point. 7. The scum should be removed as soon as possible from the surface of the preserve after setting point has been reached.

Marmalade should be allowed to cool before potting to prevent the peel rising. **15 THE GRILL USES OF THE GRILL CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. SELECTING THE GRILL** | To operate the grill open the grill door, push in and turn the Top Oven/Grill control clockwise so that the required setting is displayed in the window. The Top Oven/Grill neon will illuminate.

It may turn on and off during cooking. At lower settings the grill may turn on and off over time and you may prefer to use these settings for keeping food warm. **THE GRILL PAN AND HANDLE** The grill pan is supplied with a removable handle. To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan. Slide the handle to the left and over the central bump on the grill pan.

|| THINGS TO NOTE | The cooling fan will operate in conjunction with the grill. For more details on the operation of the cooling fan see page 9. **NOTE THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING. IF THE DOOR IS CLOSED THE TOP OVEN WILL OPERATE.** Ensure the handle is correctly located.

It is not necessary to remove the grill pan handle during grilling. Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill. **16 To** remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan. **NOTE** If you require an additional handle for your grill pan, this can be ordered from your local Tricity Bendix Service Centre by quoting part number 3114798006. **GRILLING CHART FOOD** Bacon Rashers Beefburgers To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.

Chicken Joints Chops - Lamb Pork Fish - Whole pan Trout/Mackerel grid Fillets - Plaice/Cod to Kebabs suit **HINTS AND TIPS** Kidneys - Lamb/Pig different 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 height of the grilling grid and grill pan runner position to allow for different foods. Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats. Liver - Lamb/Pig thicknesses Sausages of Steaks - Rare Medium Well Done Toasted Sandwiches The times quoted above are given as a guide and should be adjusted to suit personal taste. food 6-12 12-16 14-20 3-4 20-30 10-20 8-12 20-30

10-15 15-25 **SHELF** Adjust shelf position and grill **GRILL TIME** (mins in total) 5-6 10-15 30-40 15-20 20-30 | | | | | When toasting bread use the straight shelf in position 1 with the grid in the high position. Preheat the grill on 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. **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 a temperature setting of 80° - 100°C on the top oven control. **SELECTING THE TOP OVEN | |** Push in and turn the top oven control to the required setting. Our diagram shows the oven set to 200°C. Close the oven door. The cooling fan will operate immediately with the top oven. For more details on cooling fan operation see page 9.

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. **THINGS TO NOTE 1.** The top oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn **ON** and **OFF** showing that the oven temperature is being maintained.

2. Always place plates on the oven shelf to warm. Never place directly on the top oven base as it becomes very hot and damage may occur. **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.



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1 Larger roasts and casseroles should normally be cooked in the main oven. @@@@Enamelware, dark, heavy or non-stick utensils increase base browning. @@@@Be guided by the recommendations on page 22. @@@@For recipes needing high temperatures, e.g. @@@@Follow the temperatures recommended in the chart on page 22. @@@@2. @@@@When batch baking one type of food, e.g. @@@@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 dishes or 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. However, non critical dishes may be cooked on the oven base when more space is required. 1111 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 see 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 rolls/buns Cakes: SHELF POSITION COOKING TEMP °C 180-190 200-220 200-220 160-170 160-170 140-150 130-140 130-140 SHELF POSITION 1 1* 1 1 1 1 1 1 TOP OVEN COOKING TEMP °C 170-190 200-220 200-220 180-190 160-170 160-170 140-150 130-140 130-140 APPROX COOK TIME (m) 10 - 20 25 - 30 15 - 20 18 - 25 18 - 25 1 ¼ - 1 ½ 2 ¼ - 2 ½ 3 - 4 ½ depends on size 1 ¼ - 1 ½ 2 ½ - 3h 25 - 30 45 - 65 2 ½ - 3h 1 ¼ - 1 ½ 20 - 30 20 - 25 40 - 50 1 ½ - 2h 40 - 45 30 - 35 20 - 30 25 - 40 15 - 20 25 - 35 25 - 45 1-1 ½ see roasting chart 8 - 10 30 - 40 20 - 30 1-1 ½ 1-1 ½ 30 - 35 15 - 20 25 - 40 15 - 25 Shelf Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas positions are not 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 Patés and Terrines Roasting Meat, Poultry Scones Shepherd's Pie Soufflés Vegetables: Baked Jacket Potatoes Roast Potatoes Stuffed Marrow Stuffed Tomatoes Yorkshire Puddings: Large Individual critical but ensure that oven shelves are evenly spaced when more than one is used 140-150 1 140-150 80-100 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 1 170-190 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 1 180-200 150-160 1 150-160 160-180 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 1 180-190 180-190 1 180-190 180-190 1 180-190 210-220 1 200-210 200-210 1 200-210 * = Shelf on the oven base Note: Shelf positions are counted from the bottom of the oven.

22 ROASTING CHART 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 Duck Pheasant Rabbit Potatoes with meat Potatoes without meat 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 min per ½kg/1lb and 20-35 min over 20-35 min per ½kg/1lb and 25-35 min over 25-35 min per ½kg/1lb and 25-35 min over 30-40 min per ½kg/1lb and 30-40 min over 30-40 min per ½kg/1lb and 30-40 min over 15-20 min per ½kg/1lb and 20 min over 15-20 min per ½kg/1lb up to 3½kg/7lb then 10 min per ½kg/1lb over 3½kg/7lb 25-35 min per ½kg/1lb and 25-35 min over 35-40 min per ½kg/1lb and 35-40 min over 20 min per ½kg/1lb and 20 min over according to size 160-180°C 160-180°C 160-180°C 160-180°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 30 - 60 min. cooking time. 23 DEFROSTING 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/2½lb 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 111 Push in and turn the main oven temperature control to the defrost setting. When defrost is selected, the main 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 steady room temperature. HINTS AND TIPS 1 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, cooking, cooling and freezing foods. 11 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. 24 CARE AND CLEANING BEFORE CLEANING THE COOKER, ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY. If Hob Brite is unavailable, one or more of the cleaning agents below may be used temporarily: a) Jif Cream Cleaner b) Baking Soda CLEANING MATERIALS Before using any cleaning materials on your cooker, check that they are suitable and that their use is recommended by the manufacturer.



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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. 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 under 'To Remove more Stubborn Marks' above.

If this is unsuccessful, make up a paste of one part water to three parts Cream of Tartar 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 COOKER DO NOT use abrasive cleaning materials eg Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent.

1 1 1 1 Make sure the bottom of the saucepan and the cooking area are clean and dry before cooking begins. Ensure saucepans are large enough to 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: 1 1 Household detergents and bleaches. 1 Impregnated plastic or nylon pads that are not described as suitable for non-stick saucepans. **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.** 1 Brillo pads, Ajax pads, steel wool pads. 1 Chemical oven cleaners, e.g. aerosols and oven pads. 1 Rust stain, bath and sink stain removers. 1 1 1 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, aluminium foil or dishes on the hot surface as this will cause damage to the hob. **CLEANING THE GRILL PAN, GRILL PAN GRID AND OVEN SHELVES** All removable parts, except the grill pan handle can be washed in the dishwasher. The grill pan, and oven shelves may be cleaned using a soap impregnated steel wool pad. The grill pan grid should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier. 1 **CLEANING INSIDE THE OVEN AND GRILL COMPARTMENTS** The top, sides and back of the main oven compartment are coated with a Stayclean coating. The Stayclean surfaces inside the main oven should not be cleaned manually. See Page 27 'Care of Stayclean Surfaces'.

26 The vitreous enamel in the grill / top oven compartment and on the main 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. 1 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 overbrowned. 1 **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: 1 Household detergents and bleaches 1 Impregnated pads unsuitable for non-stick saucepans 1 Brillo/Ajax pads or steel wool pads 1 Chemical oven pads or aerosols 1 Rust removers 1 Bath/Sink stain removers **HINTS AND TIPS** 1 1 1 Manual cleaning of Stayclean is not recommended. Damage will occur if oven sprays or abrasives of any kind 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.



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Extra fat in the oven during roasting will increase splashing and soilage. **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.

111274. Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets. **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 appliance from the electricity supply before replacing the bulb. 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.

5. Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used. **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. **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. 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 Centre who will be pleased to advise further. **TO CLEAN THE INNER GLASS DOOR PANELS** Clean the inner door glass panels using a soft cloth and hot water to which a little washing up 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.

28 **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 hotplates and ovens work but the grill does not: * Check that you have carefully followed the instructions for operation of the grill. * If the cooling fan fails the grill will not operate.

Please call your Local Service Force Centre. The cooker does not work at all: * Check that the cooker has been wired in and is switched on at the wall. If the oven is not cooking evenly or the side opening door will not stay open: * Check that the cooker is level. * Check that the main cooker fuse is working. The oven light fails to illuminate: * Check that the timer is set to manual (see page 12). * Check that the cooker is not set for automatic cooking. The light will illuminate when the cook time begins. The grill and hotplates work but the oven does not: * Check that the timer is set to manual operation (see page 12). * If you have had your cooker for several months you may need to replace the light bulb (see page 28). The oven fan is noisy: The oven temperature is too high or low: * Check that the oven is level.

* Check that the recommended temperatures are being used (see page 22). Be prepared to adjust up or down by 10°C to achieve the results you want. * Check that bakeware and shelves are not vibrating in contact with the back panel in the oven. 29 **SERVICE AND SPARE PARTS** 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: Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'. When you contact the Service Centre you will need to give the following details: Your name, address and post code Your telephone number Clear and concise details of the fault The model, product and serial number of the appliance (found on the rating plate) 5. The purchase date 1. 2. 3. 4. 0870 5 929929 Your call will be routed to the Service Force Centre covering your post code area.

The address of your local Service Force Centre is detailed on pages 31 32. For Service in the Republic of Ireland contact Tricity Bendix Long Mile Road Dublin 12 Telephone: 01 4090752 **CUSTOMER CARE DEPARTMENT** For general enquiries concerning your Tricity Bendix appliance, or further information on Tricity Bendix products, you are invited to contact our Customer Care Department by letter or telephone as follows: Customer Care Department Tricity Bendix 55 - 77 High Street Slough Berkshire SL1 1DZ Tel: 0870 5 950950 * (* calls to this number may be recorded for training purposes.) 30 **TRICITY BENDIX SERVICE FORCE** To contact your local Tricity Bendix Service Centre telephone **ORKNEY** Corsie Domestics 7 King Street Kirkwall Orkney KW15 0870 5 929929 **NORTH EAST** Unit 356a Dukesway Court Dukesway Team Valley Gateshead **CHANNEL ISLANDS GUERNSEY** Guernsey Electricity PO Box 4 Vale , Guernsey Channel Islands (M65) **PERTH** Hydro Electric Inveralmond House Ruthervenfield Road Perth PH1 3AQ **GATESHEAD (M39)** **JERSEY** Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY **PERTH** Graham Begg Unit 4 Airport Ind. Estate **GRIMSBY (M42)** NE11 0BH 15 Hainton Avenue Grimsby South Humberside (OWN SALES) Wick KW1 4QS **SHETLAND** Tait Ltd. Electronic Systems DN32 9AS Holmsgarth Road Lerwick (OWN SALES) Shetland ZE1 0PW **HULL (M41)** Unit 1 Boulevard Industrial Estate Hull **SCOTLAND ABERDEEN** 54 Claremont Street Aberdeen AB10 6RA **SHETLAND** Bolts Shetland Ltd 26 North Road Lerwick LEEDS ZE1 0PE (M37) HU3 4AY 64-66 Cross Gates Road Leeds LS15 7NN (OWN SALES) Shetland (M05) **WHALSAY** Leask Electrical Harlsdale Symbister, Whalsay **NEWTON AYCLIFFE (M45)** Unit 16 Gurney Way Aycliffe Industrial Estate Newton Aycliffe DL5 6UJ **AUCHTERMUCHY** 33A Burnside Auchtermuchy Fife KY14 7AJ (OWN SALES) (M03) Shetland ZE2 9AA **BLANTYRE (M07)** Unit 5 Block 2 Auchenraith Ind Estate Rosendale Way Blantyre G72 0NJ **NORTHERN IRELAND BELFAST** Owenmore House Kilwee Business Park Upper Dummury Lane Belfast BT17 0HD **SHEFFIELD (M38)** Pennine House Roman Ridge Ind.



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3.00am 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 Senlis Nürnberg Pordenone Stockholm Slough +33 (0)3 44 62 28 28 +49 (0)911 323 2600 +39 (0)1678 47053 +46 (0)20 78 77 50 +44 (0)1753 219898 33 CSIE501 311509504 RATING PLATE REFERENCE MAKE AND MODEL NO. SERIAL NO. PRODUCT NO.

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