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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY CSIE510W. You'll find the answers to all your questions on the TRICITY CSIE510W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY CSIE510W
User guide TRICITY CSIE510W
Operating instructions TRICITY CSIE510W
Instructions for use TRICITY CSIE510W
Instruction manual TRICITY CSIE510W



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
CSIE 510



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Manual abstract:

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

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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.



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Should the cooker be sold, or if you move house and leave the cooker, always ensure that the book remains with the cooker. 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 ORRRNING: 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. A spacer has been incorporated into the back of the appliance to ensure an air gap of 10mm is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this 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. **POP IN POP OUT CONTROL KNOBS** These control knobs can remain flush with the control panel when not in use, or pushed and released to stand out from the panel for easy operation. **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. **It is important to ensure that the cooker is level after installation. Levelling feet are fitted to the cooker to accommodate uneven floors.** **CONTROL PANEL INDICATOR NEONS** These lights indicate whether the grill or ovens are switched on.

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. 1 grill pan 1 grill pan handle 1 grill pan grid 1 trivet 1 meat tin 1 straight shelf for grilling and top oven cooking only 2 straight shelves for main oven cooking 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. **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.

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'.



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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. **HOT HOB INDICATOR** The ceramic hob is fitted with a hot hob indicator light which illuminates when the hob is too hot to touch. The light will go OFF when the hob has cooled. **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 Ensure the handle is positively located. 1 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. 1 1 **THINGS TO NOTE** Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling. 1 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.** Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill. **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. To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan. 16 To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking. **GRILLING CHART FOOD** Bacon Rashers Beefburgers Chicken Joints Chops - Lamb Pork **SHELF** Adjust shelf position and grill **GRILL TIME** (mins in total) 5-6 10-15 30-40 15-20 20-30 **HINTS AND TIPS** Fish - Whole pan Trout/Mackerel grid Fillets - Plaice/Cod to Kebabs suit Kidneys - Lamb/Pig different 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 1 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. 1 1 1 1 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. 1 **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. 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. @@ 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. @@@@ @@@@ 2. Always place plates on the oven shelf to warm. @@@@ @@@@ 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.

@@@@ @@@@ 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** 1 Arrange the shelves in the required positions before switching the oven ON.



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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 or scourers on the outside of the cooker as some of the finishes are painted and damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent. 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 the meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures, as well as causing condensation. Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned. 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. 1 1 1 27 4. Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets. **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 Customer Service 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 'If Something Doesn't Work'.

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 950950 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 in the accompanying Customer Care Book. For Service in the Republic of Ireland contact Tricity Bendix Long Mile Road Dublin 12 Telephone: 01 4090751 **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 30 **TRICITY BENDIX SERVICE FORCE** To contact your local Tricity Bendix Service Centre telephone **ORKNEY** Corsie Domestics 7 King Street Kirkwall Orkney KW15 **GUERNSEY** Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands **JERSEY** Jersey Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY (OWN SALES) (OWN SALES) **SHETLAND** Electricity **PERTH PERTH** Hydro Electric Inveralmond House Ruthervenfield Road Perth PH1 3AQ Graham Begg Unit 4 Airport Industrial Estate Wick KW1 4QS Tait Ltd. @@Est. @@@@Box 12 Barnstaple North Devon EX31 2YB **BOURNEMOUTH** (M26) 63-65 Curzon Road Bournemouth Dorset BH1 4PW **BRIDGewater** (M35) 6 Hamp Industrial Estate Bridgewater Somerset TA6 3NT 11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ 266 Main Road Southbourne Emsworth PO10 8JL **ISLE OF WIGHT** (M34) Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB **NEWTON ABBOT** (M29) Unit 2 Zealley Industrial Estate Kingsteignton Newton Abbot S.



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Devon TQ12 3TD 16 Faraday Mill Cattedown Plymouth PL4 0ST Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW 32
GUARANTEE CONDITIONS Standard guarantee conditions We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that: The appliance has been correctly installed and used only on the electricity supply stated on the rating plate. The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us. All service work under this guarantee must be undertaken by a Tricity Bendix service centre. Any appliance or defective part replaced shall become the Company's property.

This guarantee is in addition to your statutory and other legal rights. Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged. Exclusions This guarantee does not cover: Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic. Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom. Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements. Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix. 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 CSIE510 311495500 RATING PLATE REFERENCE MAKE AND MODEL NO. SERIAL NO. PRODUCT NO. DATE OF PURCHASE IMPORTANT NOTICE In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice. This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed. TRICITY BENDIX, 55 - 77 HIGH STREET, SLOUGH, BERKSHIRE, SL1 1DZ TELEPHONE 0870 5 950950 MODEL NO. PART NO. CSIE 510 311495500 1999 " .



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