



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY EL230. You'll find the answers to all your questions on the TRICITY EL230 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual TRICITY EL230**  
**User guide TRICITY EL230**  
**Operating instructions TRICITY EL230**  
**Instructions for use TRICITY EL230**  
**Instruction manual TRICITY EL230**

**electra**

**CLASSIQUE COOKER**  
**MODEL EL 230W/I**

**INSTALLATION AND USERS'**  
**INSTRUCTIONS**



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**Manual abstract:**

*Getting Help* If you have any problems with installing or operating your new cooker please contact your Electricity Company for advice. For your own safety, make sure that these instructions on installation, use and maintenance are followed. **IMPORTANT** We advise you to keep these instructions in a safe place for future reference. @@EMC Directive 89/336/EEC. CE Marking Directive 93/68/EEC. 2 CONTENTS Preface . . . . .

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*@@@Young children must not be allowed to tamper with the cooker or play with the controls. Accessible parts especially around the grill area, may become hot when the cooker is in use. Children should be kept away until it has cooled. PLEASE READ CAREFULLY Take great care when heating fats and oils as they will ignite if they become too hot. BEFORE INSTALLATION This cooker is heavy and care must be taken when moving it.*

*This cooker has been designed for cooking edible foodstuffs only, and must not be used for any other purposes. Ensure that all packaging, both inside and outside the cooker has been removed before the cooker is used. Never place plastic or any other material which may melt in the oven or on the hob. Do not try to move the cooker by pulling the door handles. Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.*

*The electrical installation work must be undertaken by a qualified electrician/ competent person. The handles of saucepans which are smaller than the heated area on the hob will become hot. Ensure your hand is protected before handling the pan. It is dangerous to alter or modify the specifications of the cooker in any way. Take care to follow the recommendations given for tending the food when grilling. After installation, please dispose of the packaging with due regard to safety and the environment. Do not leave the grill pan handle in position when grilling as it will become hot. DURING OPERATION Do not use this cooker if it is in contact with water and never operate it with wet hands. Always use oven gloves to withdraw the grill pan, when grilling. Follow the recommendations on page 14.*

*4 Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.*



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**GENERAL** Under no circumstances should repairs be carried out by an inexperienced person as this may cause injury or serious malfunction. This cooker should be serviced by an authorised Service Engineer and only genuine-approved spare parts should be used. Details of repair and servicing arrangements are supplied on page 25 of this book. Ensure that the anti-tilt shelves are put in place correctly. Refer to instructions on pages 16. Never line any part of the cooker with aluminium foil. Do not stand on the cooker or on the open oven door. Always stand back from the cooker when opening the oven door to allow any build up of steam or heat to be released to open a window for ventilation. 1 grill pan handle 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. 1 grill pan grid 1 grill deflector If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and prod G Fig.

8 10 B) TO START COOKING NOW, THEN SWITCH OFF AUTOMATICALLY Follow the first 3 points under section 5. (A) above, and then; iv) To set the length of time you want the food to cook; turn setting knob (D) clockwise, without pulling it out, until the required cooking period can be seen in window (G), e.g. 120 minutes (2 hours) and Fig. 9.

v) Turn the oven temperature control to the required setting. The oven indicator neon should glow. vi) The oven indicator neon will turn ON and OFF showing that the oven temperature is being maintained. vii) The start time indicator (E) will move with the hour hand of the clock until the length of cooking time is complete. A buzzer will sound which can be cancelled by following point 4 as Fig. 10. 110 120 G 130 Fig. 9 D 6. RETURNING THE COOKER TO MANUAL OR TO CANCEL AN AUTOMATIC PROGRAMME Turn the oven temperature control OFF. Ensure the start time indicator (E) lines up with the hour hand of the clock by pushing in and turning in either direction, setting knob (A).

Fig. 11. The manual symbol (H) should be displayed in window (G) by turning setting knob (D) clockwise. Turn the oven temperature control ON to check that the oven operates manually. The oven neon indicator should light. G Fig. 10 A H 7. THINGS TO NOTE \* If an automatic programme has been set on the oven, the grill WILL operate manually. The delay time plus the cooking time MUST NOT exceed 11 hours and 59 minutes. Fig.

11 D \* 11 THE RADIANT HOB USING THE HOB 1 1 To operate the hotplates, turn the control knobs clockwise from the OFF position to the required setting. The highest number represents the hottest setting and the lowest number the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked. 1 Avoid placing fish kettles or large preserving pans across two hotplates as this may cause damage. RECOMMENDED SAUCEPANS For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended.

The saucepan base should cover the hotplate as much as possible. A base diameter of up to 225mm (9") may be used on a 180mm (7") hotplate. 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. 1 1 Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings. To prolong the life of the hotplates:- 1 Never use utensils with a skirt, e.g. a bucket. 1 Never use an asbestos mat. 1 Never line the spillage tray with aluminium foil 1 Never leave the hotplates ON when not covered with a saucepan. 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. HINTS AND TIPS 1 Lift, rather than slide saucepans on and off the hotplates. This will help to reduce scratches and maintain the efficiency of the hotplate. 12 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. Turn the food if necessary; doughnuts float to the surface so will not brown on the upper side if not turned.

Once cooked, drain the food on absorbent paper. 5. Double frying chips. Double frying will ensure good chips. @@ Remove the chips from the oil. @@@@6. @@@ 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. @@@@ Ensure the handle is positively located. @@@@ Adjust the grill pan grid to suit. @@@@ For recipes needing high temperatures, e.g.

@@@@ As a guide reduce temperatures by about 20°C - 25°C for your own conventional oven recipes. BATCH BAKING The fan oven cooks evenly on all shelf levels, especially useful when batch baking. SELECTING THE FAN OVEN 1 1 To operate the oven turn the oven temperature control to the required setting. The oven indicator neon will glow until the oven has reached the required temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

HINTS AND TIPS 1 Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards. TO FIT THE 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. 1 When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf.



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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. 16 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 floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. However non critical dishes can be placed on the oven base when more space is required. 11 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 18. 17 **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 COOKING TEMP °C** 180-190 200-220 200-220 160-170 160-170 160-170 140-150 130-140 130-140 140-150 80-100 170-180 130-140 140-160 180-190 Follow manufacturer's instructions 170-190 190-200 190-200 130-140 190-200 190-200 170-180 210-220 190-200 190-210 180-210 150-160 160-180 210-220 190-200 170-180 180-190 180-190 180-190 210-220 200-210 Shelf Small & Queen Sponges Victoria Sandwich positions Madeira Rich Fruit Christmas are not Gingerbread Meringues Flapjack critical Shortbread Casseroles: Beef/lamb Chicken but ensure Convenience Foods Fish Fish Pie (Potato Topped) that oven Fruit Pies, Crumbles Milk Puddings Pasta, Lasagne etc. shelves are Pastry: Choux Eclairs, Profiteroles Flaky/Puff Pies evenly Shortcrust Mince Pies Meat Pies Quiche, Tarts, Flans spaced Patés and Terrines Roasting Meat, Poultry Scones when more Shepherd's Pie Soufflés Vegetables: than one is Roast Potatoes Stuffed Marrow Stuffed Tomatoes used Yorkshire Puddings: Large Individual 18 18

**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. 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.

**ROASTING CHART INTERNAL TEMPERATURES** Rare: 50-60°C; Medium: 60-70°C; Well Done: 70-80°C **MEAT** Beef **FAN OVEN** 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) 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 Beef, boned 160-180°C Mutton and Lamb 160-180°C

Pork and veal 160-180°C Ham 160-180°C Chicken 160-180°C Turkey and goose 160-180°C Duck 160-180°C Pheasant 160-180°C Rabbit 160-180°C Potatoes with meat Potatoes without meat 160-180°C 180-190°C according to size 19 **DEFROST FEATURE USES OF DEFROST FEATURE** This fan 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. 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.

@@@ When defrost is selected, the oven indicator neon may come ON. @@@@ On warm days defrosting will be faster than on cooler days. **DO NOT** leave food at room temperature once it is defrosted. @@@@ The grill pan grid should be cleaned using hot soapy water. @@@@ Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards. Aerosol cleaners must not be used on the Stayclean back and sides and must not come into contact with elements as this may cause damage. **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.** **CARE OF STAYCLEAN SURFACES** The sides and back of the cooker are coated with a special finish to help make cleaning the oven easier. The 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 without food to ensure continued good performance from the Stayclean finish.

**CLEANING THE HOB AND HOTPLATE TRIMS** Clean the hob surface with liquid detergent or a mild abrasive cream cleaner, e.g. Jif. The chrome hotplate trims are removable for cleaning, and can be washed in the dishwasher. The hotplate supports should **NOT** be removed. **THINGS TO NOTE** When operating the cooker at higher temperatures than used in normal cooking the surfaces of the cooker may get hotter than usual. Children should be kept away. 21 **HINTS AND TIPS** 1 1 1 Manual cleaning of the Stayclean coating 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. Some soilage will remain. 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. It is NOT necessary to add water to the meat tin when roasting. @@@@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 timer does not work: \* Check that the operating instructions are being followed, particularly when setting an automatic programme and returning the cooker to manual after automatic use. See page 9. If the oven fan is noisy: The cooker does not work at all: \* Check that the cooker is level. @@@@See page 12. The oven is not cooking evenly or the side opening door will not stay open: \* Check that the cooker is level. \* Check that the recommended temperatures are being used.

See pages 18 & 19. Be prepared to adjust up or down by 10°C to achieve the results you want. 23 GUARANTEE Your Electra cooker is covered by the terms of your Electricity Company's guarantee for the period of one year. In the event of a defect please contact the Service Department of your local Electricity Company. It is suggested that you record the model number, product number, serial number and date of purchase on the following page. The model, product and serial numbers of the cooker are detailed on the rating plate. This can be found on the lower front frame of the cooker upon opening the oven door.

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 may be superseded and should be disregarded if specifications or appearance are changed EL230 W/I - 311212204 24 SERVICE CALL RECORD How to obtain After Sales Service quickly Remember that you may be charged for a service call (even during the guarantee period) if nothing is found to be wrong with the cooker. So always check the instructions to make sure you have not missed anything.

Make a note of your nearest Electricity Company Service Depot and their telephone number here: .....

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. The receptionist will need the answer to certain questions, so to save you time and money, please have the following information ready in case you have to call us. Your name and address ...

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... If free service under guarantee is required, please have available proof of date of purchase when the Service Electrician calls. In order to provide a complete service history of your cooker, please ask the Service Electrician to record the appropriate details in the chart below. Date Nature of Fault Parts Replaced or Repaired Signature 25 MODEL NO. PART NO. " EL 230W/I 311212204 .



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