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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY EL360. You'll find the answers to all your questions on the TRICITY EL360 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY EL360
User guide TRICITY EL360
Operating instructions TRICITY EL360
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electra

MODERNE HALOGEN COOKER
MODEL EL 360

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. @It also carries the C.E. mark. 2 CONTENTS Preface

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.... 32 4 SAFETY THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY.

ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER. DURING OPERATION Do not use this cooker if it is in contact with water. Never operate it with wet hands. PLEASE READ CAREFULLY This cooker is designed to be operated by adults and children under supervision. Young children must not be allowed to tamper with the cooker or play with the controls. BEFORE INSTALLATION This cooker is heavy and care must be taken when moving it. 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. Ensure that all packaging, both inside and outside the cookerOOKER MUST BE EARTHED.



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This cooker complies with Radio Interference requirements of EEC Directive 87/308/EEC.

REAR VIEW To move the cooker, open the main oven door, and lift the cooker by holding inside the top of the compartment. 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 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 cooker.

8 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 grill deflector 1 meat tin 1 trivet 1 cranked shelf for grilling and top oven cooking only 3 straight shelves for main oven cooking Scuffing of the Stayclean 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. **9 GETTING TO KNOW YOUR COOKER THE CONTROL PANEL G A B E CD F H FEATURES A B C D E F G H Timer Main Oven Temperature Control Main Oven Indicator Neon Dual Grill Indicator Neon Dual Grill/Top Oven Control Top Oven Indicator Neon Hotplate Controls Hob Indicator Neon** **10 THE TIMER KEY A B C D E F G H AUTO DISPLAY MINUTE MINDER BUTTON COOKING HOURS BUTTON STOP TIME BUTTON COOKING SYMBOL MANUAL SELECTOR BUTTON DECREASE CONTROL INCREASE CONTROL NOTE: STEP 1 BELOW MUST BE COMPLETED BEFORE THE OVEN WILL OPERATE MANUALLY. 1.**

SET THE TIME OF DAY When the electricity supply is first switched ON, the display will flash both 0.00 and AUTO. See Fig. 1. Press the two buttons marked () and () while holding them down, press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. Note: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately. The AUTO symbol will go out and the cooking symbol will light (). See Fig. 2. 1.

2. 2. THE MINUTE MINDER The minute minder gives an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control. To set, press the minute minder button (the digital display will read 0.00 as Fig. 3.) and 3. While holding it down, press the increase control (+) until the display indicates the interval to be timed, e.g. 1 hr 45 mins as Fig. 4. **NOTE:** This must be completed within 5 seconds of first pressing the minute minder button. 4. 11 Release the minute minder button and the display will return to the time of day after 5 seconds.

During the operation of the minute minder the remaining time period can be shown in the display by pressing the minute minder button (). See Fig. 5. The minute minder will sound intermittently, for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any of the buttons. **5. 3. HOW TO SET THE OVEN TIMER CONTROL** When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will then feel confident to leave a meal to cook automatically in the future. **A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY** i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9 a.m. as Fig. 6.

Place food in oven. To set the length of Cooking Time, press the cooking hours button (---), while holding it down, press the increase control (+) and if necessary the decrease control (-) until the cooking time is displayed, e.g. 2 hrs 15 mins. Fig. 7. 6. ii) iii) 7. iv) Release the buttons. The AUTO display and cooking symbols will glow.

Remember, this must be completed within 5 seconds of first pressing the cooking hours button. v) Set the STOP time. Press the stop time button () while holding it down, press the increase control (+) and if necessary the decrease control (-), until the required stop time is displayed. e.g. 12.15p.m. Fig. 8.

8. vi) Release the buttons. The cooking symbol will go out and the time of day will be displayed after 5 seconds. vii) Set the oven temperature control to the required temperature. The oven indicator neon should be OFF and the AUTO display will glow. **12 Note:** When the automatic timed period starts, the oven neon will cycle ON and OFF during cooking. **B) TO SET THE TIMER TO SWITCH OFF ONLY** i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am.

Fig. 9. ii) Place food in oven. iii) To set the Length of Cooking Time press the cooking hours button () while holding it down, press the increase control (+) and if necessary the decrease control (-) until the cooking time is displayed, e.g. 2 hrs 15 mins. Fig. 10. iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds.

v) Set the oven temperature. The oven indicator neon should come ON. vi) To check the stop time during the cooking period, simply press the stop time button and the stop time () will be displayed. Fig. 11.

9. 10. 11. 4. RETURNING THE COOKER TO MANUAL OR TO CANCEL AN AUTOMATIC PROGRAMME.

At the end of a timed cooking period, the AUTO light will flash and a beeper will sound for up to 2 mins. This can be stopped by pressing any of the buttons. Fig. 12. Turn the oven temperature control to the OFF position. The AUTO display will continue to flash. Press () button. The AUTO display will go out and the cooking symbol will light () Fig. 13. Turn the oven control ON to check that the oven operates manually.

The oven indicator neon will glow. Turn all oven controls OFF. No indicator neons should be illuminated. **13. 12. 13 5. THINGS TO NOTE** * The time of day cannot be altered whilst the AUTO symbol is lit. A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button () while holding it down, depress (-) button until 0.00 is displayed.

Fig. 14. Release all buttons. The AUTO display will now flash and acts as a reminder to reset the appliance to manual. 14.

** **6. AUTOMATIC COOKING** It is advisable to leave food in the oven for as short a time as possible before automatic cooking. When cooking is complete do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately. Always ensure food in the oven is covered if its not possible to remove food immediately after cooking. **14 THE CERAMIC HOB WITH HALOGEN HEAT CAUTION: DO NOT USE THE COOKER IF THE CERAMIC GLASS IS DAMAGED.**



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IF A FAULT OR CRACK BECOMES VISIBLE DURING COOKING, DISCONNECT THE COOKER IMMEDIATELY FROM THE ELECTRICITY SUPPLY AND CONTACT YOUR ELECTRICITY COMPANY'S SERVICE DEPARTMENT. USING THE HOTPLATES | | | To operate the dual hotplate push in and turn the control knob clockwise for the full area, or anticlockwise for the centre section. The inner section is very economical when cooking with small diameter saucepans. For single hotplates, 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 represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked. 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. **WARNING: DO NOT STARE AT THE HALOGEN LAMP IN THE SAME WAY THAT YOU WOULD NOT STARE AT OTHER BRIGHT LIGHTS OR THE SUN.** Pans made from pure copper or having a single layer copper base are unsuitable due to the highly reflective nature and concavity of the base. Glass and ceramic pans are not recommended due to their poor conduction of heat. **NOTE** Occasionally the heated areas may be seen to switch ON and OFF when higher heat settings are being used. This is due to a safety device which prevents the glass from overheating. Some switching ON and OFF when cooking at high temperatures, e.g. deep fat frying is quite normal, causes no damage to the hob and little delay in cooking times. Excessive switching may however be caused by the use of an unsuitable saucepan or a saucepan which is smaller than the heated area.

If excessive switching occurs, discontinue use of the saucepan. **RECOMMENDED SAUCEPANS** For speed and economy only good quality unpolished 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. **15 HINTS AND TIPS** | **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. 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. | | | 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. To prolong the life of hotplates:- 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 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. | Never use utensils with a skirt, e.g. a bucket. | Never use an asbestos mat.

| Never leave the hotplates ON when not covered with a saucepan. | | | Ensure that hob and saucepans are clean and dry before the start of cooking to reduce cleaning. Follow the cleaning instructions very closely to keep the hob looking like new. If spillage occurs with sugar solutions, e.g.

jams and syrups, it must be wiped from the hob before it sets and becomes hard otherwise damage to the hob will occur. **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 OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames. 6. Frying temperatures Celsius Fahrenheit Scale (°C) Scale (°F) 150 300 First frying of potatoes 170 175 180 190 195 200 340 350 360 375 380 390 Second frying of potatoes Frying chicken and fish 16 **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. @ @ Marmalade should be boiled to 106°C. @ @ in a freezer or frozen food storage compartment of a refrigerator). @ @ 7. @ @ @ @ **CHILDREN SHOULD BE KEPT AWAY.** @ @ @ @ @ Set to full power at first, then turn down as necessary. The fourth setting is for the centre section of the grill only.

This section operates at full power. @ @ @ @ @ Ensure the handle is positively located. @ @ @ @ @ @ @ @ @ @ @ Adjust the heat setting and the shelf as necessary during cooking. The food should be turned over during cooking as required. @ @ @ @ @ @ @ @ @ @ @ It is heated by elements in the top and bottom of the oven.

@ Back of the oven | Larger roasts and casseroles should normally be cooked in the main oven. However, they may be cooked on a flat shelf placed on the base of the top oven provided there is sufficient room for air circulation around the food. Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning. | | Straight Rods Frame There should always be at least 2.



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5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. 20
When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally on the shelf directly below the element. I DO NOT place dishes or baking trays directly onto the oven base as it becomes very hot and damage may occur. I The material and finish of the baking trays and dishes will affect the degree of base browning of the food.

Enamelware, dark, heavy or non-stick utensils increase base browning. Shiny aluminium or polished steel trays reflect the heat away and give less base browning. DO NOT use the grill pan or meat tin as a baking tray as this will increase base browning of the food. Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Use the oven cooking chart recommendations on page 24. For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven. I I 21 THE MAIN FAN OVEN USES OF THE FAN OVEN

PREHEATING The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating, however, you may find you need to add an extra 5 - 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g.

bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. COOKING TEMPERATURES Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 24. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

BATCH BAKING The fan oven cooks evenly on all shelf levels, especially useful when batch baking on three shelves. SELECTING THE FAN OVEN I Push in and turn the main oven temperature control to the required setting TO FIT THE MAIN OVEN SHELVES The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. @@Back of the oven THINGS TO NOTE I The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained. The interior oven light will come ON when the temperature is selected and remain on until the oven is turned off.

2 Straight Rods Frame 22 HINTS AND TIPS I I Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards. 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 24. DO NOT use the cranked shelf from the grill in the main oven. I I When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results. When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.

It is possible to cook bulk loads on up to three shelves at any one time. I I I 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 use the cranked shelf from the grill in the fan oven. @@@@Remove the giblets as soon as possible during the thawing process. @@@@When defrost is selected, the oven indicator neon may come ON. It will stay on until the oven reaches room temperature and then go OFF. It may cycle ON and OFF periodically during defrosting to maintain steady room temperature inside the oven. HINTS AND TIPS I 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 growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods. I I 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.

25 CARE AND CLEANING ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY AND ALLOW THE COOKER TO COOL BEFORE CLEANING If Hob Brite is unavailable, one or more of the cleaning agents below may be used temporarily: a) Flash Cream Cleaner b) Jif Cream Cleaner c) 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. 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.

A powder cleaner such as 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 especially 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 1. Make sure the ceramic glass is cool. 2.

Use the safety 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 a cream cleaner such as Hob Brite 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.



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The paste should be thoroughly washed off afterwards. 26 26 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 1 Make sure the bottom of the saucepan and the cooking area are clean and dry before cooking begins. Ensure that 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 not described as suitable for use on 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 DEFLECTOR, MEAT TIN, 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, meat tin, oven shelves and grill deflector 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 sides and back of the oven and grill compartments are coated with Stayclean enamel surfaces. The Stayclean surfaces inside the ovens should not be cleaned manually. See Page 28 'Care of Stayclean Surfaces'.

27 The vitreous enamel base in the grill compartment and the fan 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. Do use the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and keep oven soilage to a minimum. 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. 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. HINTS AND TIPS 1 1 1 Manual cleaning of the Stayclean surfaces 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. Extra fat in the oven during roasting will increase splashing and soilage.

1 1 1 5. Clean the outer and inner glass using hot soapy water or Flash Cream 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. 28 28 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. TO CLEAN INSIDE THE INNER GLASS DOOR The inner glass door is not removable. Clean using hot soapy water or Flash Cream Cleaner and a soft cloth. @ @Part number 572 491 5431-00/1. (Available through your Electricity Company). @ @ @ @ @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. @ @ @ @ @ @ @ * Check that the main cooker fuse is working.

* Check that the timer is set to manual (see page 11). The hotplates are slow to boil or simmer inadequately: * Check that the recommended saucepans are being used.



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... Name of the cooker.....

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.... Model Number.....

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.. The serial number (shown on the rating plate).....

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.. The showroom where you bought the cooker.....

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.... Date of purchase.

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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 EL360 - 311212504 32 MODEL NO. PART NO. " EL 360 311212504 .



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