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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SB411W (MARQUIS). You'll find the answers to all your questions on the TRICITY SB411W (MARQUIS) in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY SB411W (MARQUIS)
User guide TRICITY SB411W (MARQUIS)
Operating instructions TRICITY SB411W (MARQUIS)
Instructions for use TRICITY SB411W (MARQUIS)
Instruction manual TRICITY SB411W (MARQUIS)

TRICITY BENDIX

*OPERATING & INSTALLATION
INSTRUCTIONS*



SPLASHBACK ELECTRIC COOKER

SB411

PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE



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Manual abstract:

@@@3 Preface

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..... General Notes on Using Your Appliance .

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..... About Condensation and Steam ...

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..... Grill and Oven Furniture ..

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.... 10 Recommended Saucepans

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.. 10 Hints and Tips

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appliances comply with British Standard safety and performance requirements. They have been approved by BEAB (British Electrotechnical Approvals Board) and are covered by a 12 month parts and labour guarantee. To get the best from your new Tricity Bendix appliance, we ask that you PLEASE READ THESE INSTRUCTIONS CAREFULLY. Particular attention should be made to cooking times and temperatures, which may differ, from your previous appliance. It is most important that this instruction book is retained with the appliance for future reference. Should the appliance be sold, or if you move house and leave the appliance, always ensure that the book remains with the appliance.

This will enable the new owner to be acquainted with the functioning of the appliance and the relevant warnings. Please read the whole instruction book before attempting to use the appliance ensuring you follow the recommendations given. 4 SAFETY THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE APPLIANCE. PLEASE READ CAREFULLY BEFORE INSTALLATION This appliance is heavy and care must be taken when moving it.

DURING OPERATION This appliance is not intended to be operated by means of an external timer or remote control system. Do not use this appliance if it is in contact with water. Never operate it with wet hands. This appliance is designed to be operated by adults. Young children must not be allowed to tamper with the appliance or play with the controls.

During use the appliance becomes Hot. Care should be taken to avoid touching the heating elements inside the oven. Ensure that all packaging, both inside and outside the appliance has been removed before the appliance is used. If the appliance is to be placed on a base, measures must be taken to prevent the appliance slipping from the base. Do not try to lift or move the appliance by pulling the door handles. The electrical installation work must be undertaken by a qualified electrician/competent person. It is dangerous to alter or modify the specifications of the appliance in any way. CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away. Take great care when heating fats and oils, as they will ignite if they become too hot.

This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes. Never place plastic or any other material which may melt in the oven or on the hob. Do not allow young children to play with any part of the packaging. Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs. 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. After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this. 5 Take care to follow the recommendations given for tending the food when grilling. Do not leave utensils containing foodstuffs, e.g.

fat or oil in or on the appliance in case it is inadvertently switched ON. Always use oven gloves to remove and replace food in the oven. Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity. Appliances and hobs become very hot, and retain their heat for a long period of time after use.

Children should be kept well away from the appliance until it has cooled.

GENERAL Ensure the anti-tilt shelves are put in place correctly. Refer to instructions on page 14. Under no circumstances should any repairs be carried out by an inexperienced person as this may cause injury or serious malfunction. This appliance should be serviced by an authorised service Engineer and only genuine-approved spare parts should be used. Do not stand on the appliance or on the open oven door.

Never line any part of the appliance with foil. Do not allow heatproof cooking materials e.g. roasting bags, to come into contact with oven elements. Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release. Do not hang towels, dishcloths or clothes from the appliance or its handle. They are a safety hazard. Never leave the appliance unattended when the oven door is open. Always switch OFF the appliance at its power point and allow the appliance to cool before any maintenance or cleaning work is carried out. Do not place sealed cans or aerosols inside the oven.

They may explode if they are heated. Only clean this appliance in accordance with the instructions given in this book. AFTER USE Ensure that all control knobs are in the OFF position when not in use. For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire, especially in the grill pan. Your safety is of paramount importance. Therefore, if you are unsure about any of the meanings of these WARNINGS contact the: Customer Care Department Telephone 0870 5 950950 6 INTRODUCTION WARNING: THIS APPLIANCE MUST BE EARTHED RATING PLATE This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable). The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate.

Do not remove the rating plate from the appliance as this may invalidate the guarantee. @DO NOT attempt to install it. @@@Contact your supplier for advice. @DO NOT use a sack barrow or any other aid to lift the appliance as damage mayUCEPANS For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended.



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The saucepan base should cover the hotplate as much as possible.

@@Avoid using thin, badly dented or distorted saucepans. @@Traditional round bottomed Woks must not be used even with a stand. @@a bucket. Never use an asbestos mat. Never line the spillage tray with foil.

@@@DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes before moving it. @@1. Preparing the food. Seal the food by coating with flour, egg and breadcrumbs or batter. Do not use a basket with batter coated foods as they will stick. 2. Amount of oil. For safety purposes fill the pan only one-third full of oil. 3.

Testing the temperature of the oil. @@@@4. Cooking the food. Lower the food gently into the oil. @@@@Once cooked, drain the food on absorbent paper. 5. Double frying chips. Double frying will ensure good chips. @@Remove the chips from the oil. @@@@DO NOT use a pan that overlaps the perimeter of the hob trim.

2. @@@@3. Use firm fruit or vegetables and wash well before using. 4. @@5.

@@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 jam 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 after setting point has been reached. Marmalade should be allowed to cool before potting to prevent the peel rising. 11 THE GRILL CAUTION ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. · · To operate the grill, turn the control in either direction to the required setting. The highest number represents the hottest setting and the lowest number represents the coolest setting.

Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling. NOTE: THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING. To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan. 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 top 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. Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill. 12 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 SHELF GRILL TIME (mins in total) Bacon Rashers Beefburgers Chicken Joints Chops Lamb Pork Adjust shelf position and grill 5-6 10 - 15 30 - 40 15 - 20 20 - 30 15 - 25 10 - 15 20 - 30 8 - 12 10 - 20 20 - 30 6 - 12 12 - 16 14 - 20 3-4 HINTS AND TIPS Fish Whole Trout Mackerel Fillets Plaice/Cod Kebabs Kidneys Lamb/Pig pan grid to suit different thicknesses of food · 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 Sausages Steaks Rare Medium Well Done Toasted sandwiches Shelf positions are counted from the bottom upwards. The times quoted above are given as a guide and should be adjusted to suit personal taste.

· · · When toasting bread use the straight shelf in position 1 with the grid in the high position. Preheat the grill on a full setting for a few minutes before cooking. Adjust the heat setting and runner position as necessary during cooking. The food should be turned over during cooking as required. NOTE: If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 31114798006.

13 THE OVEN · To operate the oven turn the oven control to the required temperature. HINTS AND TIPS · · · THINGS TO NOTE 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. Arrange the shelves in the required positions before switching the oven ON. Shelf positions are numbered from the bottom upwards. The oven is fitted with side elements. The top of the oven is the hottest part of the oven and the bottom the coolest. Avoid placing food too close to the side element oven linings to prevent scorching. 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.

· Do not line any part of the oven with foil as it may cause damage or interfere with the air circulation. For best results always: · · · Preheat the oven until the indicator neon goes out. For economy leave the door open for the shortest possible time particularly when placing food into a pre-heated oven. 14 OVEN

COOKING 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. MAIN OVEN SHELF POSITIONS 4 and 5 3 1 and 5 Bread rolls/buns Casseroles- Beef Chicken Cakes: Small & Queen Victoria sandwich Gingerbread Madeira Rich fruit Christmas Meringues Convenience foods Fish Fish pie (potato topped) Shepherds pie Fruit pies and crumbles Milk puddings Pastry: Choux Chocolate eclairs Profiteroles Shortcrust Mince pies Flaky/Puff pies Quiche Lorraine/tarts/flan Meat pie Plate tarts/pies Scones Soufflé Roasting Meat and Poultry Pasta e.g. Lasagne Vegetable dishes Baked jacket potatoes Roast potatoes Yorkshire puddings: 3 3 4 4 2 2 and 5 2 and 5 2 and 5 3 5 5 2 and 5 2 and 5 3 1 3 2 and 4 5 5 2 and 5 3 3 2 and 5 2 and 5 3 3 3 2 2 140 - 150 180 - 190 180 - 190 180 - 190 150 - 160 170 - 180 150 - 160 140 - 150 90 - 100 2 - 3 hours 1½ hours 20 - 25 20 - 25 1¼ - 1½ hours 1 - 1¼ hours 2¼ - 2¾ hours Depending on size 3 - 4½ h 2½ - 3 hours

COOKING TEMP (°C) 190 - 200 180 - 190 150 - 160 210 - 220 APPROXIMATE COOK (TIME MINS) 10 - 20 25 - 30 45 - 65 20 - 30 FOOD Biscuits Flapjacks Shortbread Bread Follow instructions on the pack 180 - 190 200 - 210 210 - 220 210 - 220 150 - 160 190 - 200 180 - 190 200 - 210 220 - 230 200 - 210 200 - 210 230 - 240 200 180 - 200 200 200 - 220 230 230 20 - 30 20 - 25 40 - 45 40 - 45 1½ - 2 hours 30 - 35 20 - 30 15 - 20 30 - 40 30 - 45 30 - 45 30 - 45 8 - 12 30 - 40 See Roasting Chart 30 - 40 1 - 1½ hours 1 - 1½ hours 35 - 40 35 - 40 Large Individual Note: Shelf positions are counted from the bottom of the oven.



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15 ROASTING CHART TEMPERATURES (°C) MEAT Beef Beef, boned Mutton and Lamb Pork and Veal Ham Chicken Turkey and Goose MAIN OVEN 180 - 200°C 180 - 200°C 180 - 200°C 180 - 200°C 180 - 200°C COOKING TIME 20-35 minutes per ½kg (1lb) and 20-35 minutes over 25-35 minutes per ½kg (1lb) and 25-35 minutes over 25-35 minutes per ½kg (1lb) and 25-35 minutes over 30-40 minutes per ½kg (1lb) and 30-40 minutes over 30-40 minutes per ½kg (1lb) and 30-40 minutes over 15-20 minutes per ½kg (1lb) and 20 minutes over 15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb) 25-35 minutes per ½kg (1lb) and 25-35 minutes over 35-40 minutes per ½kg (1lb) and 35-40 minutes over 20 minutes per ½kg (1lb) and 20 minutes over According to size According to size Duck Pheasant Rabbit Potatoes with meat Potatoes without meat 180 - 200°C 180 - 200°C 180 - 200°C 180 - 200°C 190 - 200°C The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints.

Wrap joints in foil if preferred, for extra browning uncover for the last 20-30 min. cooking time. 16 CARE AND CLEANING ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY AT THE MAIN WALL SWITCH AND ALLOW THE APPLIANCE TO COOL BEFORE CLEANING. CLEANING MATERIALS Before using any cleaning materials on your appliance, check that they are suitable and that their use is recommended by the manufacturer. Cleaners that contain bleach should NOT be used as they may dull the surface finishes.

Harsh abrasives should also be avoided. For convenience, the hob is hinged and can be supported using the stay rod during cleaning. CLEANING THE APPLIANCE OUTSIDE OF THE CLEANING THE GRILL AND OVEN FURNITURE All removable parts, except the grill pan handle can be washed in the dishwasher. The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier.

DO NOT use abrasive cleaning materials, or scourers on the outside of the appliance 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. CLEANING INSIDE THE GRILL COMPARTMENTS OVEN AND The vitreous enamel in the grill compartment and on the 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. DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD. Aerosol cleaners must not be used on Stayclean surfaces and must not come into contact with elements as this may cause damage. CARE OF STAYCLEAN SURFACES Your appliance has oven linings 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. CLEANING THE HOB AND HOTPLATE TRIMS Clean the hob surface with liquid detergent or a mild abrasive cleaner. The chrome hotplate trims are removable for cleaning, and can be washed in the dishwasher.

The chrome hotplate supports should NOT be removed. The spillage tray below the hotplates can be cleaned using a soap impregnated steel wool pad. 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. THINGS TO NOTE When operating the appliance at higher temperatures than used in normal cooking the surfaces of the appliance may get hotter than usual. Children should be kept away. 17 HINTS AND TIPS · · Manual cleaning of the Stayclean surfaces IS NOT recommended. Damage will occur if abrasives or aerosol sprays of any kind are used. Slight discolouration and polishing of the Stayclean surfaces may occur in time. This DOES NOT affect the Stayclean properties in any way. A good time to allow the oven to run on is after the weekly roast.

After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important not to allow a build-up of soilage as this can prevent the Stayclean surfaces from working. Follow the recommendations below to keep oven soilage to a minimum. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage.

Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender. Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. It is not necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking, even at normal temperatures, as well as causing condensation.

Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned. 18 SOMETHING NOT WORKING? We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one which you can solve yourself without the expense of a Service call. If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee. The appliance does not work at all: * Check that the appliance has been wired in and is switched on at the wall. * Check that the main appliance fuse is working. The oven temperature is too high or too low: * Check that the recommended temperatures are being used (see page 15). @ @ @ @ @ @ @ @ When you contact the Service Force Centre you will need to give the following details: 1.

Your name, address and post code. 2. Your telephone number. 3. Clear and concise details of the fault. 4. The model and serial number of the appliance (found on the rating plate). 5. The purchase date. Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.

CUSTOMER CARE DEPARTMENT For general enquires concerning your Tricity Bendix appliance, or for further information on Tricity Bendix products, please contact our Customer Care Department by letter or telephone at the address below; Customer Care Department Tricity Bendix 55-77 High Street Slough Berkshire SL1 1DZ Tel: 0870 5 950950 (*) *calls to this number may be recorded for training purposes.



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20 **GUARANTEE CONDITIONS** Standard guarantee conditions We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same **FREE OF CHARGE** for labour, materials or carriage on condition that: The appliance has been correctly installed and used only on the electricity supply stated on the rating plate. The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us. All service work under this guarantee must be undertaken by a Service Force Centre.

Any appliance or defective part replaced shall become the Company's property. This guarantee is in addition to your statutory and other legal rights. Home visits are made between 8.30am and 5.30pm Monday to Friday.

Visits may be available outside these hours in which case a premium will be charged. Exclusions This guarantee does not cover: Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic. Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom. Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements. Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix. European Guarantee If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications: The guarantee starts from the date you first purchased your product. The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products. This guarantee relates to you and cannot be transferred to another user. Your new home is within the European Community (EC) or European Free Trade Area. The product is installed and used in accordance with our instructions and is only used domestically, i.

e. a normal household. The product is installed taking into account regulations in your new country. Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances. France Germany Italy Sweden UK Senlis Nürnberg Pordernone Stockholm Slough +33 (0) 3 44 62 20 13 +49 (0) 800 234 7378 +39 (0) 800117511 +46 (0) 20 78 77 50 +44 (0) 1753 219898 21 NOTES 22 NOTES 23 Tricity Bendix, 55-77 High Street, Slough, Berkshire SL1 1DZ Consumer care telephone number 08705 950950 **IMPORTANT NOTICE** In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice. This instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed. SB411 - 3113136011 © Electrolux plc 2002 .



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