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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SE558FPS. You'll find the answers to all your questions on the TRICITY SE558FPS in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

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TRICITY BENDIX

OPERATING & INSTALLATION
INSTRUCTIONS



SLIP IN ELECTRIC COOKER

SE558

PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE



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Manual abstract:

@@@Always use oven gloves to remove and replace the grill pan handle when grilling. Always use oven gloves to remove and place food in the oven. Ensure cooking utensils are large enough to contain foods to prevent spillage and boil over. 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. Do not use the appliance if the ceramic glass is damaged. If a fault or crack becomes visible, disconnect the appliance immediately from the electricity supply and contact your local service force centre. During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven. Ensure that all vents are not obstructed to ensure ventilation of the oven cavity.

Never line any part of the appliance with foil. Always stand back from the appliance when opening the doors to allow any build up of steam or heat to release. Never leave the appliance unattended when the oven door is open. Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use. Do not stand on the appliance or on the open oven doors. Do not hang towels, dishcloths or clothes from the appliance or its handles. Do not use this appliance if it is in contact with water. Never operate it with wet hands.

Never use steam or high pressure steam cleaners to clean the appliance. **INSTALLATION** The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician or competent person. The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. The appliance must be installed in an adequately ventilated room. If the appliance is to be placed on a base, measures must be taken to prevent the appliance from slipping. This appliance is heavy and care must be taken when moving it. Do not attempt to lift or move this appliance by the handles. All packaging, both inside and outside the appliance must be removed before the appliance is used. It is dangerous to alter the specifications or modify the appliance in any way.

After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this. **CHILD SAFETY** Do not allow children to play with any part of the packaging. Do not allow children to sit or climb on the drop down doors. This appliance is designed to be operated by adults. Young children must not be allowed to tamper with the controls or play near or with the appliance. **CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away. **CLEANING AND MAINTENANCE** 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.

Do not leave the cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on. Extreme care must be taken when using a ceramic hob scraper. Always allow the appliance to cool before switching off at the wall prior to carrying out any cleaning / maintenance work.

Only clean this appliance in accordance with the instructions given in this book. **DURING USE** This appliance is not intended to be operated by means of an external timer or separate remote control system. This appliance has been designed for domestic use to cook edible foodstuffs only and must not be used for any other purposes. Take great care when heating fats and oils as they will ignite if they become too hot. Never place plastic or any other material which may melt in or on the oven.

Do not leave the grill pan handle in position when grilling as it will become hot. **2 CONTENTS** Important Safety Information Contents Description of the Appliance Getting to Know Your Appliance The Control Panel Before Using the Appliance Rating Plate Preparing to Use your Appliance Control Panel Indicator Neon(s) Condensation and Steam Cookware 6 Grill and Oven Furniture Electronic Time The Ceramic Hob Using the Hob Recommended Saucepans Hints and Tips 2 3 4 5 5 6 6 6 6 6 Care and Cleaning Cleaning Materials Cleaning the Outside of the Appliance Cleaning the Control knobs and Handles Cleaning the Ceramic Hob Hints and Tips Cleaning the Grill and Oven Furniture Cleaning Inside the Grill and Oven Compartments Cleaning the Door(s) Replacing An Oven Light Bulb Something Not Working? Service and Spare Parts Guarantee Conditions Technical Details Installation Instructions 20 20 20 20 22 22 23 23 25 26 27 28 29 30 7 9 9 9 10 To help you the following symbols will be found in the text. The Dual Grill Using the Grill Things to Note The Grill Pan and Handle Hints and Tips Grilling Chart The Top Oven Using the Top Oven Things to Note To Fit the Top Oven Shelf Hints and Tips 11 11 11 11 12 12 Safety Instructions. Hints and Tips 13 13 13 13 14 Please read the instruction book carefully before use and retain for future reference. **AT THE END OF THE APPLIANCE'S LIFE** The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product. The Main Oven Using the Main Oven Things to Note To Fit the Main Oven Shelves Hints and Tips Oven Cooking Chart Oven Roasting Chart Defrost Feature Using Defrost Feature Things to Note Hints and Tips 15 15 15 15 16 17 18 19 19 19 3 **DESCRIPTION OF THE APPLIANCE SLIP-IN ELECTRIC DOUBLE OVEN WARNING: THIS APPLIANCE MUST BE EARTHED** Electronic Timer Control Panel Dual Grill / Top Oven Main Oven 4 **GETTING TO KNOW YOUR APPLIANCE THE CONTROL PANEL A B C D E F G FEATURES A B C D E F G** Hotplate Controls Grill/Top Oven Control Timer Main Oven Control Hotplate Controls Grill/Top Oven Indicator Neon Main Oven Indicator Neon 5 **BEFORE USING THE APPLIANCE 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. **GRILL AND OVEN FURNITURE** The following items of grill and oven furniture have been supplied with the appliance.



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1 grill pan PREPARING TO USE YOUR APPLIANCE Wipe over the base of the oven(s) with a soft cloth and hot soapy water and wash the furniture before use. 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. **1 grill pan handle CONTROL PANEL INDICATOR NEON(S)** The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow.

It may turn on and off during use to show that the setting is being maintained. If the neon does not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting. **1 grill pan grid CONDENSATION AND STEAM** When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape.

However, always stand back from the appliance when opening the door(s) 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 appliance, 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 discolouration, regularly wipe away condensation and also soilage from surfaces. For your safety wall coverings at the rear of the appliance should be securely fixed to the wall. **1 straight shelf (for grilling only) COOKWARE** Baking trays, oven dishes etc., should not be placed directly against the grid covering the fan at the back of the main 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. **2 straight shelves (for fan oven cooking) 6 ELECTRONIC TIMER** Bell Symbol Button 1 = (-) Decrease control and minute minder setting button (+) Increase control () Bell Symbol Button 2 = The electronic minute minder can also be used to show the time of day. Please note that this is a 24 hour clock, for example 2.00pm is shown as 1400. In the following pages we explain how to use the minute minder and set the time of day. Read through them a few times until you are familiar with the procedure.

If the appliance 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 oven. Fig 1. Button 1 Button 2 **1) TO SET THE TIME OF DAY** When the electricity supply is first switched on, the display will flash 0.00 see Fig.1 Press buttons (1) and (2) together. Release the buttons and 0.00 will appear in the display as Fig. 2. Within 5 seconds press button (2). 12.

00 will show in the display as Fig. 3. Within 5 seconds press and hold either button (1) to decrease or button (2) to increase the time until the correct time of day on the 24 hour clock is reached, e.g. 14.

30, see Fig. 4. Fig 2. Fig 3. Fig 4.

7 2) THE MINUTE MINDER The minute minder gives an audible reminder at the end of any period of cooking up to 23 hours and 59 minutes. To set press button (1) and the display will read 0.00, see Fig. 5. Release button (1) and press and hold button (2). The display will count up in one minute intervals until the interval to be timed is reached, e.g. 30 minutes, see Fig. 6. If necessary press and hold button (1) to achieve the correct time interval.

The bell symbol will show in the display. The minute minder will begin to count down once set. The time of day will show in the display. To show the remainder of the cook time press button (1). At the end of the timed period an audible signal will sound for up to 2 minutes. The bell symbol will flash and the time of day will show in the display, see Fig 7. To stop the sound press button (1). The bell symbol will go out and show the time of day e.g. 15.

00, see Fig 8. Fig 5. Fig 6. Fig 7. Fig 8.

3) TO CANCEL THE MINUTE MINDER If you change your mind and want to cancel the minute minder. Press and release button (1), see Fig. 9. Press and hold button (1) and the display will countdown in one minute intervals to 0.00.

See Fig 10. Release button (1). After a few seconds the time of day will show in the display, see Fig. 11. Fig 9. Fig 10. Fig 11. **8 THE CERAMIC HOB** Do not use the appliance if the ceramic glass is damaged. If a fault or crack becomes visible, disconnect the appliance immediately from the electricity supply and contact your local Service Force Centre. **USING THE HOB** · · To operate the hotplates turn the control knobs in either direction to vary the heat setting.

The highest number represents the hottest setting and the lowest number represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked. **RECOMMENDED SAUCEPANS** Only saucepans with flat bases and close fitting lids are recommended. The saucepan base should be approximately the same size as the cooking area. Ensure that new saucepans are well scrubbed to remove edges and take off any deposits left from manufacture. Traditional round bottomed Woks must not **L TIME (mins in total) 5-6** Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking. Beefburgers Chicken Joints Chops Lamb Pork Fish Whole Trout/Mackerel Fillets Plaice/Cod Kebabs Kidneys Lamb/Pig Liver Lamb/Pig Sausages Steaks Rare Medium Well Done Toasted Sandwiches Adjust grill setting and grill pan grid to suit different 10 - 15 30 - 40 15 - 20 20 - 30 15 - 25 10 - 15 20 - 30 8 - 12 10 - 20 20 - 30 · · The food should be turned over during cooking as required. When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill pan. thicknesses of food 6 - 12 12 - 16 14 - 20 3-4 The times quoted above are given as a guide and should be adjusted to suit personal taste.

12 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 smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweets and savoury flans or quiche. The top oven is also ideal for use as warming compartment to warm dishes and keep food hot.

Use the lowest setting on the top oven temperature control. **USING THE TOP OVEN** · Turn the top oven/grill temperature control to the required setting. **THINGS TO NOTE** · The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained. · · The grill cannot be operated when the top oven is in use.

Always place plates on the oven shelf to warm. Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur.



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TO FIT THE TOP OVEN SHELF The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected. **13 HINTS AND TIPS** · All cooking should be carried out using an oven shelf positioned in one of the shelf runners. · There should always be at least 2.5cm (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. When cooking cakes, pastry, scones, bread, etc., place the tins or baking trays centrally on the shelf.

· Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning. · The material and finish of the baking tray and dishes used affect base browning. 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** place dishes directly onto the oven base as it becomes very hot and damage may occur. ·

DO NOT use the meat tin or grill pan 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. · For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven. **14 THE MAIN OVEN** The fan oven is particularly suitable for cooking larger quantities of food. The advantages of fan oven cooking are: **PREHEATING** The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven.

Without preheating however, you may 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.

For best results when cooking frozen or cooked chilled ready meals always preheat the oven first. **COOKING TEMPERATURES** Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. As a guide reduce temperatures by about 20°C-25°C for your own recipes, using a conventional oven. **BATCH BAKING** The fan oven cooks evenly on both shelf levels, especially useful when batch baking.

USING THE MAIN OVEN · Turn the main oven temperature control to the required setting. **THINGS TO NOTE** · The interior light will come ON when the main oven control is turned. The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained. **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. If not fitted correctly the anti-tilt and safety stop mechanism will be affected. **15 HINTS AND TIPS** · Arrange the shelves in the required positions before switching the oven on. Shelf positions are numbered from the bottom upwards. · 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 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. · 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. · Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. **16 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.

FAN OVEN FOOD Biscuits Bread Bread rolls/buns Cakes: **SHELF POSITION** Shelf Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas **COOKING TEMP °C** 180 - 190 200 - 220 200 - 220 160 - 170 160 - 170 160 - 170 140 - 150 130 - 140 130 - 140 **SHELF POSITION** 1 1* 1 1 1 1 1 1 1 1 **TOP OVEN COOKING TEMP °C** 170 - 190 200 - 220 200 - 220 180 - 190 160 - 170 160 - 170 140 - 150 140 - 150 130 - 140 **APPROX COOK TIME (m)** 10 - 20 25 - 30 15 - 20 18 - 25 18 - 20 18 - 25 1¼ - 1½h 2¼ - 2½h 3 - 4½h depends on size ¼ - 1½h 2½ - 3h 25 - 30 45 - 65 2½ - 3h 1¼ - 1½h 20 - 30 20 - 25 40 - 50 1½ - 2h 40 - 45 30 - 35 20 - 30 25 - 40 15 - 20 25 - 35 25 - 45 positions are not Gingerbread Meringues Flapjack Shortbread Casseroles: Beef/Lamb Chicken Convenience Foods Fish Fish Pie (Potato Topped) Fruit Pies, Crumbles Milk Puddings Pasta Lasagne etc. Pastry: Profiteroles Shortcrust Flaky/Puff Pies Mince Pies Meat Pies Quiche, Tarts, Choux Eclairs, critical but ensure that oven shelves 140 - 150 1 140 - 150 90 - 100 1 90 - 100 170 - 180 1 170 - 180 130 - 140 1 140 - 150 140 - 160 1* 140 - 160 180 - 190 1* 180 - 190 Follow manufacturer's instructions 170 - 190 1 170 - 190 190 - 200 1* 190 - 200 190 - 200 1 190 - 200 130 - 140 1 140 - 150 190 - 200 1 170 - 180 190 - 200 170 - 180 210 - 220 190 - 200 190 - 210 180 - 210 1 1 1* 1 1* 1 180 - 190 170 - 180 210 - 220 190 - 200 190 - 210 180 - 200 are evenly Flans spaced Roasting Meat, Poultry Scones Shepherd's Pie Soufflés Vegetables: Potatoes when more 160 - 180 210 - 220 190 - 200 170 - 180 180 - 190 180 - 190 used 210 - 220 200 - 210 1* 1 1* 1 1 1 1 160 - 180 220 - 230 190 - 200 170 - 180 180 - 190 180 - 190 200 - 210 200 - 210 see roasting chart 8 - 12 30 - 40 20 - 30 1 - 1½h 1 - 1½h 25 - 40 15 - 25 Baked Jacket Roast Potatoes than one is Yorkshire Puddings: Large Individual Note: Shelf positions are counted from the bottom of the oven. **17 ROASTING CHART INTERNAL TEMPERATURES** Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C **MEAT** Beef/ Beef boned Mutton/Lamb **TEMPERATURE** 160-180°C 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 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 25-30 minutes over 35-40 minutes per ½kg (1lb) and 35-40 minutes over 20 minutes per ½kg (1lb) and 20 minutes over Pork/Veal/Ham 160-180°C Chicken 160-180°C Turkey/Goose 160-180°C Duck 160-180°C Pheasant 160-180°C Rabbit 160-180°C The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat.



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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.

18 DEFROST FEATURE This main 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.

USING DEFROST FEATURE . . . Turn the fan oven temperature control to the defrost setting. 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 turn ON and OFF periodically during defrosting to maintain a steady room temperature, inside the oven. THINGS TO NOTE . . . The oven fan and interior light will come on. HINTS AND TIPS Place the frozen food in a single layer where possible and turn it over half way through the defrosting process. The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days. It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

@@@Remove the giblets as soon as possible during the thawing process. @@@Always cook thawing. @@@Care must always be taken when handling foods in the home. @@@Harsh abrasives and scourers should also be avoided. @@@@1. @2. @This may take a few minutes. 3. @@@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. 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. 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 above under 'To Remove more Stubborn Marks'. If this is unsuccessful, make up a paste of one part water to three parts Cream of Tarter 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. 21 HINTS AND TIPS TO REDUCE HOB SOILAGE: . . . Make sure the bottom of the saucepan and the cooking area are clean and dry before cooking begins. Ensure saucepans are large enough accommodate food to avoid boil overs. to 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: . . . Household detergents and bleaches. Impregnated plastic or nylon pads that are not described as suitable for non-stick saucepans. Brillo pads, Ajax pads, steel wool pads. Chemical oven cleaners, e.g. aerosols and oven pads. Rust stain, bath and sink stain removers. 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, foil or dishes on the hot surface as this will cause damage to the hob. · 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.

22 CLEANING INSIDE THE OVEN COMPARTMENTS GRILL AND The vitreous enamel coating in the grill/top oven and main oven compartments 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 come into contact with elements, the door seal, or any painted finishes as this may cause damage. CLEANING

THE DOOR (S) To prevent damaging or weakening the door glass panels avoid the use of the following: . . . Household detergents and bleaches Impregnated pads unsuitable for nonstick saucepans Brillo/Ajax pads or steel wool pads Chemical oven pads or aerosols Rust removers Bath/Sink stain removers 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. 5. Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used with care. DO NOT use Hob Brite on the Stainless Steel or painted finishes.

DO NOT try to clean the 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 dried before attempting to replace the outer door panel. 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 Force Centre who will be pleased to advise further. 23 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.



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Clean the outer and inner glass using hot soapy water or Hob Brite cleaner may be used with care. DO NOT use Hob Brite on the Stainless Steel or painted finishes. DO NOT try to clean the 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 dried before attempting to replace the outer door panel.

TO REPLACE THE OUTER GLASS 1. Holding the oven door 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 THE INNER GLASS DOOR The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. Take care NOT to use abrasives as they may damage the glass or seal. 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 Force Centre who will be pleased to advise further. 24

REPLACING AN OVEN LIGHT BULB The type of bulb required is a 300°C 25 watt small Edison Screw. Part number 572 491 5431-00/1 (Available through your local Service Force Centres). Disconnect the appliance from the electricity supply before replacing the bulb. Open the door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and 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. 25 **SOMETHING NOT WORKING?** Please 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. In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that proof of purchase is required for in-guarantee service calls.

PROBLEM POSSIBLE SOLUTION The grill, ovens and timer do not work. Check that the appliance has been wired in to the appliance supply and is switched on at the wall. Check that the main appliance fuse is working. If you have checked the above: Allow the appliance to cool for a couple of hours. The appliance should now be working normally. oven Check that the time of day has been set on the clock. Check that the oven is set for manual cooking. Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal. Check that the instructions for the operation of the timer are being closely followed.

Check that you have selected only the function you require. Ensure all other controls are in the Off position. Check that the appliance is correctly installed and is level. Check that the recommended temperatures and shelf positions are being used. The oven light bulb may need replacing. If the Main Oven is set for automatic cooking the light will illuminate when the cook time begins. Check that the oven is level. Check that the shelves and bakeware are not vibrating in contact with the oven back panel. Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down by 10°C to achieve the results you want.

The grill and top oven work but the main does not. The grill does not work or cuts out after being used for a long period of time. The timer does not work. The indicator neons are not working correctly. The oven is not cooking evenly.

The oven light fails to illuminate. The oven fan is noisy. The oven temperature is too high or too low. 26 **SERVICE AND SPARE PARTS** In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Service Force Centre by telephoning:- 0870 5 929929 Your telephone call will be automatically routed to the Service Force Centre covering your post code area. For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk.

Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working?". 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. For Customer Service in Ireland please contact us at the address below: Tricity Bendix Electrolux

Group (Irl) Lid Long Mile Road Dublin 12 Republic of Ireland Tel: +353 (0) 1 4090752 Email: service.eid@electrolux.ie **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 Major Appliances Addington Way Luton Bedfordshire LU4 9QQ Tel: 0870 5 950950 (*) *calls to this number may be recorded for training purposes. 27 **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.



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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. @@@@a normal household. @@@@EMC Directive 89/336/EEC. CE Marking Directive 93/68/EEC 29
INSTALLATION INSTRUCTIONS WARNING: THIS APPLIANCE MUST BE EARTHED If your appliance has been damaged in transit, contact your supplier immediately. DO NOT attempt to install it. Your appliance 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 appliance should only be moved by hand. DO NOT use a sack barrow or any other aid to lift the appliance 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 in all poles. 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). The cable should be routed away from potentially hot areas marked by X in the diagram below.

To move the appliance, open the oven door, and lift the appliance by holding inside the top of the compartment. This is a type Y appliance, which means it is freestanding and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting. 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 at either side of the appliance is required to enable the appliance to be moved into position.

It is recommended that proprietary trims are fitted to protect the worktops of either side of the appliance. These are available from most DIY stores. Always ensure an air gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap. Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob.

It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors. Fig.4. Fig.3. Fig.2. Fig.1.

Air gap 30 NOTES 31 Tricity Bendix, Major Appliances, Addington Way, Luton, Bedfordshire LU4 9QQ Consumer care telephone number 08705 950950
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