



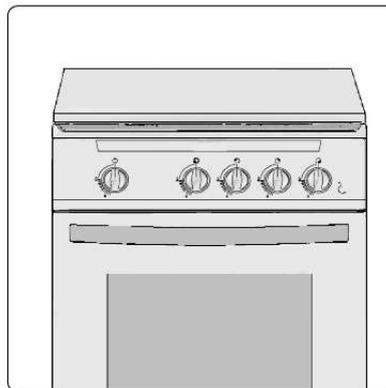
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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SG210/1W. You'll find the answers to all your questions on the TRICITY SG210/1W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY SG210/1W  
User guide TRICITY SG210/1W  
Operating instructions TRICITY SG210/1W  
Instructions for use TRICITY SG210/1W  
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## TRICITY BENDIX

Operating & Installation Instructions			
	Gas Cooker		



SG210/1W



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**Manual abstract:**

Take care when moving it. @@@@ - Remove all packaging before using the cooker. · This cooker must not be connected to a combustion products evacuation device. It shall be installed and connected in accordance with current installation regulations. Particular attention shall be given to the relevant requirements regarding ventilation. · This cooker is designed to be connected to a 230-240V, 50Hz electrical supply. @@@@ Do not allow children to play near or with the cooker. · The cooker gets hot when it is in use. Children should be kept away until it has cooled. @@ It is not designed for commercial or industrial purposes. @@ Ensure there is a continuous air supply, by keeping air vents in good condition or installing a cooker hood with a venting hose. · When using the cooker for a long period of time, opening a window or increasing the extractor speed should improve the ventilation. · Do not use this cooker if it is in contact with water. Do not operate the cooker with wet hands. · The grill pan will become hot during use, always use oven gloves when removing or replacing a hot grill pan.

3 · Ensure the control knobs are in the 'OFF' position when not in use. · When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the cooker. · Unstable or misshapen pans should not be used on the hob burners as unstable pans can cause an accident by tipping or spillage. · Never leave the cooker unattended when cooking with oil and fat. · Never pull the appliance by the oven handle. · This cooker should be kept clean at all times. A build-up of fat or foodstuff could result in a fire. · Never use steam or high-pressure appliances for cleaning the oven. · Never use plastic dishes in the oven or on the hob burners. Never line any part of the oven with aluminum foil. · Always ensure that the oven vent, which is located at the centre back of the hob, is left unobstructed to ensure ventilation of the oven cavity. · Perishable food, plastic items and aerosols may be affected by heat and should not be stored above the cooker. · Environmental Information After installation, please dispose of the packaging with due regard to safety and the environment. When disposing of an old appliance, make it unusable, by cutting off the cable. on the product or on its The symbol packaging indicates that this product may not be treated as household waste.

Instead it should be taken to the appropriate 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. Keep this instruction book for future reference and ensure it is passed on to any new owner.

Service This cooker should only be repaired or serviced by an authorized Service Engineer and only genuine approved spare parts should be used. 4

DESCRIPTION OF THE APPLIANCE Hob 2000W 1000W Control panel Door handle 2 3 Oven door 1 4 2000W 2600W Adjustable small feet 1. 2. 3. 4.

Front left burner (semi-rapid) Back left burner (semi-rapid) Back right burner (auxiliary) Front right burner (rapid) Control panel 1 2 3 4 5 6 1.

2. 3. Ignition switch Oven/grill knob Front left burner control knob 4. Back left burner control knob 5. Back right burner control knob 6.

Front right burner control knob 5 USING THE APPLIANCE Before the First Use of the Cooker Remove all packaging both inside and outside of the cooker, before using it. Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal. 1.

2. 3. 4. Remove the oven accessories and ensure all packaging has been removed. Ignite the oven burner (see instructions) and turn the control knob to 8 (maximum). Open a window for ventilation Allow the oven to run empty for approximately 45 minutes. 3 Shelf levels 2 1 Do not place cookware or foil directly on the oven base. Oven Safety device The cooker features a thermocouple; if for any reason the flame should extinguish, the device will stop the gas flow. Use The oven can be used for traditional cooking, or for grilling, but not both functions simultaneously. The symbol on the knob corresponds to the symbol on the control panel.

This procedure should be repeated with the grill function for approximately 5-10 minutes. Using the Oven The cooker gets hot when it is in use. Children should be kept away until it has cooled. Stand clear when opening the drop down oven door. Do not allow it to fall open support the door using the door handle, until it is fully open. @@ The oven has three shelf levels, and is supplied with one shelf. The shelf positions are counted from the bottom of the oven as shown in the diagram. 6 Off "8" "1" Maximum Minimum Grill function (heat comes from the top burner only. If for any reason the flame should extinguish turn control knob to the off position, after at least 1 minute, try to re-ignite the oven. Ignition @@ · Open the oven door and lift the small lid on the bottom of the cavity, push and turn the control knob to the left to position 8, keeping the control knob pressed.

At the same time, push the electronic ignition knob (see fig). Keep it pushed until the gas ignites (1 spark / second). Release the knob after 10 seconds and check that the burner is ignited through the holes in the burner cover. Cooking in the Oven Traditional cooking is made by natural convection; the heated air circulates on the principle of ascending and descending draughts. It is necessary to pre-heat the oven.

All cookers vary and it is important to be aware of the approximate cooking temperatures before you use the cooker. It may be necessary to adjust the temperature to suit your individual requirements. Only experience will enable you to determine the correct setting for your personal requirements. · OR Power Cut · Open the oven door and lift the small lid on the bottom of the cavity, push and turn the control knob to the left to position 8, keeping the control knob pressed. · Release the knob after 10 seconds and check that the burner is ignited through the holes in the burner cover.

7 Hints and Tips Condensation and steam When food is heated it produces steam in the same way as a boiling kettle. The oven vents allow some of this steam to escape. However, always stand back from the oven 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 oven, e.



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g. a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces. The effects of dishes on cooking results Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

A Aluminum, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning. B Enameled cast iron, anodized aluminum, aluminum with non-stick interior and colour exterior and dark, heavy utensils increase cooking and base browning. Cookware Use any ovenproof cookware, which will withstand temperatures of 250°C. Oven dishes, etc. should not be placed directly on the oven base. Oven Cooking · Turn off the oven 5 minutes before the end of cooking time, and use residual heat to complete the cooking. · The thickness, the material and the colour of the pan will influence the cooking results. · When cooking, certain dishes increase in volume, ensure the pan is large enough. · To prevent fat dripping when roasting use tall rim pans proportional to the item being roasted. · Prick the skin of poultry and sausages with a fork before cooking to avoid spitting. · Use heatproof glass dishes for soufflés. 8 Using the Grill When using the grill it has to be supervised, the oven door opened and the grill deflector "A" in place. Heat comes from the top of the oven. It is suitable for grilling meat (steak, bacon etc..

.) that remains tender, for toast or to brown food already cooked. A Grill burner ignition @@ · Open the oven door push and turn the control knob to the right to the "grill symbol" and keep the control knob pressed. @@ Keep it pushed until the gas ignites (1 spark / second). @@ · Hold a flame to the gas grill burner holes (see fig.

). @@@@ · Ensure that you avoid contact with any flame of hot parts. @@ Children should be kept away. @@@@ · Place it on the roasting grid. @@@@ · Grill the second side. Cooking time is determined by the thickness of the piece to be grilled not by its weight. Grilling When using the grill it has r has ignited. Upon ignition, adjust the flame as required. · If for any reason the flame should extinguish turn off the relevant control knob, leave for at least one minute and then re-ignite. Extinguishing of burners Turn the knob clockwise to mark « ».

Do not put anything on the hob that is liable to melt. Selecting the Correct burner Above every knob there is a symbol for the corresponding burner. For good cooking results, always choose pans, which correctly fit to the diameter of the burner used (see figs). Choose thick, flat bottom pots. We recommend the flame is lowered as soon as the liquid starts boiling. For a correct ignition always keep the burner ring and the spark plugs clean. The following diameter pans can be used: Burner Rapid Semi-Rapid Auxiliary Power (kW) 2,60 2,00 1,00 min. 165 140 120 Diameter (mm) max. 260 220 160 Good use Bad use (Power waste) Accessories delivered with the appliance The following accessories are supplied with your appliance. · Grill deflector - To be used when the grill is in operation.

· Shelf for placing dishes on (roast, pastry mounds) The dish should be placed in the middle of the shelf to balance the weight. · Dripping pan / roasting tray with roasting grid in it. In addition to the accessories supplied we recommend you only use heatproof dishes<sup>L</sup> or coloured red. Permanent Connection In the case of a permanent connection, it is necessary that you install a double pole switch between the cooker and the electricity supply (mains), with a minimum gap of 3mm, between the switch contacts and of a type suitable for the required load in compliance with the current electric regulations. The switch must not break the yellow and green earth cable at any point.

Ensure that the cooker supply cord does not come into contact with surfaces with temperatures higher than 50 deg. C. - NOTE: The earth wire should be about 2 cm longer than the live and neutral wires. Upon completion there must be no cut, or stray strands of wire present and the cord clamp must be secure over the outer sheath. A cut off plug inserted into a 13amp socket is a serious safety (shock) hazard.

Ensure that the cut off plug is disposed of safely. Before connecting check that: The plug used for connection is easily accessible when the appliance is installed. 19 INSTALLATION Location of appliance The appliance must not be installed in a bedsitting room of volume less than 20m<sup>3</sup> or in a bathroom or shower room. It is essential that the appliance is positioned as in the enclosed figure i.e. shelves, wall cabinets and cooker hoods must be fitted a minimum of 690mm directly above the hob and 400mm above the hob when fitted in line with the outside of the appliance. If the units are intended to be fitted adjacent to the appliance but less than 400mm above the hob, then a minimum space of 100mm must be maintained between the sides of the unit and the appliance (see fig). If fitted next to or between two base units a minimum space of 1mm must be left between each unit and the sides of the appliance. The levelling feet fitted to the appliance will achieve a nominal height to hob of 900mm+10mm. The appliance must be installed in accordance with EN 1116-1995, regarding the depth of the superior furniture.

@@5440: Part 2: Current Editions. The following requirements for ventilation must be met. @@@@ If there are other fuels burning appliances in the same room, B.S. 5440: Part. @@cookers or ovens MUST NOT be installed below ground level, i.e. @@ · Unscrew the legs as far as possible (approx. 16mm from fully screwed in). @@@@ @@ @@ Finally, secure the hose into the clips.

Rigid Connection Where it is not possible to make the connection using a rubber hose, a rigid pipe work connection must be used. Recommendations when using an appliance flexible connector are as follows: - For NATURAL the gas installation pipes to the termination point shall comply with: Specification for installation of lowpressure gas pipe work of up to 20mm (R1) in domestic premises (2nd family gas) BS 6891; Connection shall be by means of an appliance flexible connector for use with a self-sealing plug-in device, complying with: Flexible hoses, end fittings and sockets for gas burning appliances BS 669; · The appliance flexible connector should not be subjected to undue forces either in normal use or whilst connected or disconnected; The socket which the plug of the appliance flexible connector fits should be permanently attached to a firmly fixed gas installation pipe and positioned such that the appliance flexible connector hose hangs freely downwards (see fig.); clip Clip Position Options Right angled bayonet socket Distributor incorporating pipe spring loaded Adaptor valve backplate Female elbow Copper pipe Alternative backplate elbow Cooker hose with bayonet fixing Straight bayonet socket incorporating spring loaded valve Cooker hose with bayonet fixing 22 · The appliance flexible connector should be positioned such that it will not suffer mechanical damage, e.



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g. abrasion from the surrounding kitchen furniture, which may be moved in use such as a drawer or door, or by being trapped by any stability device. The plug-in-connector bayonet should be accessible for disconnection after moving the appliance. **CONVERSION OF GAS** Your cooker is designed to work with natural gas, and is convertible for use with propane or butane. The LPG conversion kit is available from your Service Force Centre and must be fitted by a Registered engineer/ competent person. For changing the gas type it is necessary to: · replace the nozzles (hob, oven and grill); · adjust the minimum level (hob and oven); · adjust the primary air (oven and grill); check the gas connection; Stick the label supplied with the replacement nozzles (from the Service Force Centre) corresponding to the gas type utilized. **SPECIFICATION NOZZLES Table no. 1 (Cat : II 2H3+) Burner Normal power (kW)** 2.60 2.50 2.50 2.00 2.00 2.00 1.00 1.00 1.00 3.

20 3.20 3.20 2.50 2.50 2.50 Simmer power (kW) 0.72 By-pass (mm) 0.42 Gas Type Natural Gas Butane Propane Pressure (mbar) 20 28-30 37 20 28-30 37 20 28-30 37 20 28-30 37 20 28-30 37 20 28-30 37 Nozzle diameter (mm) 1.13 0,77 0,77 0.96 0,71 0,71 0.

70 0,50 0,50 1.30 0,88 0,88 1,15 0,80 0,80 Cons g/h 181,78 178,53 145,43 142,83 72,71 71,41 232,68 228,52 181,78 178,53 **RAPID SEMI-RAPID AUXILIARY OVEN GRILL** 0.43 0.35 1.00 - 0.

32 0.29 0.46 - 23 Replace the nozzles of the hob burners Every appliance has spare nozzles for every type of gas. The whole length of every nozzle is marked in millimetres on the nozzle. Before any modifications or conversion to a different kind of gas, you must **DISCONNECT** the cooker from the electricity supply and ensure that all control knobs are in the **OFF** position, and the appliance has cooled completely.

**Hob burners** Remove the pan support; Remove the caps and the burner crowns; · Using a No 7 socket spanner unscrew the nozzles and replace them with those required for the type of gas in use (see table no. 1). Reassemble the parts following the same procedure in reverse. These burners do not need any primary air regulation. · Adjustment of minimum level for the hob burners The burner is correctly adjusted when the flame is stable silent and goes out without any noise. When changing the type of gas check that the minimum level is correct. The air admission is correct when the flame is about 4 mm in length. The top burners do not need adjustment of primary air. Check that, turning the knob quickly from the maximum position to the minimum one, the flame does not go out. To adjust the minimum level: · Light the burner · Turn the knob to the position of the minimum flame; · Remove the knob; 24 no air correct adjustment excess of air Unscrew or screw the by-pass screw until a regular small flame is reached.

· For LPG screw completely the by-pass screw. Reassemble the parts following the same procedure in reverse. Check that, when turning the knob quickly from the maximum position to the minimum one, the flame does not go out. Replace the nozzles of the oven burners **Oven burner** To replace the gas oven nozzle, follow this procedure: · Check the table no.1 for diameter of nozzle; · Remove the oven removable base panel; · Remove the screw on the oven burner rod at the rear of the oven; · Remove the oven burner by pushing it backwards. · Replace the nozzle "C" by means of a No 10 socket spanner; Reassemble the parts following the same procedure in reverse. **Grill burner** To replace the gas grill nozzle, follow this procedure: · Remove the grill burner after removing the fixing screw. · Replace the nozzle by means of a No 10 socket spanner; Refit all parts and test. · 25 **Flame adjustment Oven burner** The burner is correctly adjusted when the flame is stable, silent and goes out without any noise. · When the flames are too short, the nozzle is whistling or the flames have the tendency to detach from the burner, it means that there is too much air in the valve.

If there is too much air there is a risk that the flames will extinguish. · But, if the flames are too long, soft, lighting, there is not enough air in the valves. These flames discolour the bottom of pans. · Loosen the fixing screw M. · Move the air adjuster A forward or backward until achieving the right mixture (see table no.

2); · Tighten the fixing screw M. **Grill burner** · Loosen the screw fixing the Venturi. · Move the adjusting collar left or right until achieving the correct flame picture (see table no. 2). Tighten the fixing screw.

**Adjustment of minimum level** · · · · · **Oven burner** Remove the top pan support as well as the burner caps and the burner crowns. @@@@Turn the knob slowly to the minimum position. @@@@To obtain a lower temperature or slower cooking time the grill pan must be lowered away from the flame. After completion of any repairs, conversion or adjustments, the statutory safety tests must be carried out. **27 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:- 08705 929929 Your telephone call will be automatically routed to the Service Force Centre covering your postcode 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](http://www.serviceforce.co.uk) **In-guarantee customers** should ensure that the checks under the heading "Something Not Working" have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

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