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TRICITY BENDIX

*OPERATING & INSTALLATION
INSTRUCTIONS*

GAS COOKER
SG 210



GB



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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. · Ensure that the gas and electrical supply complies with the type stated on the rating plate, located on the lower left corner of the front of the cavity. · Do not attempt to modify the cooker in any way. · 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 aluminium 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.

Child Safety · This cooker is designed to be operated by adults. 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. · Children can also injure themselves by pulling pans or pots off the cooker. Service · This cooker should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used. 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. During Use · This cooker is intended for domestic cooking only. It is not designed for commercial or industrial purposes.

· When in use a gas cooker will produce heat and moisture in the room in which it has been installed. 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 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. 4 Keep this instruction book for future reference and ensure it is passed on to any new owner. 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. Oven/grill knob 2. Front left burner control knob 3. Back left burner control knob 4.

Back right burner control knob 5. Front right burner control knob 6. Ignition switch 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. Remove the oven accessories and ensure all packaging has been removed. 2. Ignite the oven burner (see instructions) and turn the control knob to 9 (maximum). 3. Open a window for ventilation 4. Allow the oven to run empty for approximately 45 minutes. 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. Attention: when turning on the oven and grill burner the oven door has to be opened. 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. 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. 3 Shelf levels 2 1 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.

Off "9" Maximum "1" Minimum Grill function (heat come from the top burner only. 6 Ignition Attention: when turning on the oven and grill burner the oven door has to be opened. · 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 9, 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. · 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 9, 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. 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. 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. The chart shows the gas mark temperatures together with the approximate equivalent temperatures in °C. 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. Gas Mark 1 2 3 4 5 6 7 8 9 Temperature °C 150 162 175 187 200 212 225 237 250 7 Hints and Tips Condensation and steam When food is heated it produces steam in the same way as a boiling kettle.



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· The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household · The electrical supply complies with the specification given in the rating label. · 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 Pordenone 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 16 INSTRUCTIONS FOR THE INSTALLER TECHNICAL FEATURES Free standing Class 1 Hob Pan support Front right Back right Front left Back left Hob ignition Oven Oven power Grill Grill power Oven ignition Trivet Dripping pan / roasting tray Roasting grid Grill deflector Legs Height to the hob Width Depth Enamelled Rapid Auxiliary Semi-rapid Semi-rapid 2,60 kW 1,00 kW 2,00 kW 2,00 kW Spark Gas 3,20 kW Gas 2,50 kW Spark Chromed Enamelled Chromed Enamelled Oven Accessories Dimensions 880- 890 mm 500 mm 600 mm This appliance complies with the following EEC Directives : 93/68 ; 73/23 (Low Voltage Directive) and subsequent modifications, 89/336, 90/31, 93/68 (Electromagnetic Compatibility Directive) and subsequent modifications, 90/396 (Gas Appliance Directive) 93/68 (General Directives) and subsequent modifications. 17 ADVICE FOR SAFETY Gas connections · · · Before installation ensure gas type and pressure and the pre-setting of the appliance are consistent. This appliance must be installed only in a room with good ventilation. This appliance must not connect to a flu. It has to be installed and connected in accordance with the rules in force.

Special attention should be paid to ventilation requirements. The adjacent furniture panels have to be heat resistant or protected by such material. The gas type for this appliance is stated on the rating plate. · · Connection to gas supply. Check that the gas flow and the diameter of the supply pipe is sufficient to supply all the appliances of the installation.

· Check that all connections are tight. · Install an accessible and visible gas tap to isolate the appliance. Installation of flues and ventilation for gas appliances of rated input not exceeding 60 kW (1st, 2nd and 3rd family gases) Part 2 Specification for installation of ventilation for gas appliances BS 5440; Gas burning appliances Part 3 Domestic cooking appliances burning gas BS 5386; Specification for installation of low pressure gas pipe work of up to 20mm (R1) in domestic premises (2nd family gas) BS 6891; Pipe threads for tubes and fittings where pressure-tight joints are made on the threads (metric dimensions) BS 21: 1985; Flexible hoses, end fittings and sockets for gas burning appliances BS 669; Installation of domestic gas cooking appliances (1st, 2nd and 3rd family gases) BS 6172: 1990; For appliances installed in the Republic of Ireland please refer to NSAI-Domestic Gas Installation IS813 Current Editions. - - - - 18 ELECTRICAL CONNECTIONS Any electrical work required to install this cooker should be carried out by a qualified electrician or competent person, in accordance with the current regulations. THIS COOKER MUST BE EARTHED. The manufacturer declines any liability should these safety measures not be observed. This cooker is designed to be connected to a 230-240V AC 50Hz electrical supply. Before switching on, make sure the electricity supply voltage is the same as that indicated on the cooker rating plate. The rating plate is located on the oven frame. The cooker is supplied with a 3-core flexible supply cord incorporating a 13amp plug fitted.

In the event of having to change the fuse, a 5amp ASTA approved (BS 1362) fuse must be used. Should the plug need to be replaced for any reason, the wires in the mains lead are coloured in accordance with the following code: Green and Yellow Blue Brown - Earth - Neutral - Live Before connecting check that:

The plug used for connection is easily accessible when the appliance is installed. A cut off plug inserted into a 13-amp socket is a serious safety (shock) hazard. Ensure that the cut off plug is disposed of safely. 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. - Connect the green and yellow (earth) wire to the terminal in the plug, which is marked with the letter 'E' or the earth symbol coloured green and yellow. Connect the blue (neutral) wire to the terminal in the plug, which is marked with the letter 'N' or coloured black.

Connect the brown (live) wire to the terminal in the plug, which is marked with the letter 'L' or coloured red. - 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. 19 INSTALLATION Location of appliance The appliance must not be installed in a bed-sitting room of volume less than 20m³ 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. L.P.G. cookers or ovens MUST NOT be installed below ground level, i.e. in a basement, or aboard any boat, yacht or other vessel. The cooking appliance must be fitted with a stability chain firmly secured to the wall (see fig). max 400 690 690 min 600 C C 1G 2 3 4 678 5 1G 2 3 4 678 5 400 100 less than 400 min 570 Stability hook Firmly fix chain to rear of cooker Chain to be as short as practicable Stability chain Ventilation The room containing the cooker should have an air supply in accordance with B.



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5440: Part 2: Current Editions. The following requirements for ventilation must be met. The cooker should not be installed in a bed sitting room with a volume of less than 20m³, if it is installed in a room of volume less 5m³ an air vent of effective area of 110cm² is required; if it is installed in a room of volume between 5m³ and 10m³, an air vent of effective area 50cm² is required, while if the volume exceeds 11m³ no air vent is required. However, if the room has a door, which opens directly to the outside, no air vent is required even when the volume is between 5m³ and 11m³. If there are other fuels burning appliances in the same room, B.S. 5440: Part. 2: Current Editions should be consulted to determine the requisite air vent requirements. 20 Levelling Fix the support with two legs with the washer and nuts, delivered with the cooker, see the figure. · Unscrew the legs as far as possible (approx. 16mm from fully screwed in). · Place the plinth (pos.3) so that the springs (pos.2) reach the threaded area of the legs and the clamp of the plinth (pos.4) is in front of the holes (pos.

5) on the under side of the structure. · Push the plinth towards the appliance with both hands until the springs fasten on the legs and the clamps go into the corresponding holes. · Adjust the legs as necessary. 4 5 3 2 1 GAS CONNECTIONS Your cooker is delivered adjusted for the kind of gas stated on the rating plate. If the appliance is supplied with natural gas and the pressure for natural gas is 20mbar, the following methods of connection to the gas supply must be used: Right Hand Connection (from front) Ensure that the rubber hose is not in contact with any part of the shaded area shown in the diagram and that the loop of the hose when connected is not in contact with the floor when the appliance is in position.

power cord BACK OF THE COOKER connection of flexible hose clamps BACK OF THE COOKER Left Hand Connection (from front) Ensure that the rubber hose is not in contact with any part of the shaded area shown in the diagram and the hose is retained in the clamp provided, it will be necessary to fit the maximum length hose when using this method. power cord connection of flexible hose clamps 21 Fixing and use of the 2 clips provided with the cooker The enclosed gas hose fixing clips must be fixed to the back of the cooker, dependant on the position of the supply bayonet connector (see fig.). When selecting the most suitable position for the clips, please ensure that the gas hose cannot come into contact with any part of the "Hot zone" (indicated by the shaded areas on the illustration) when pushing the cooker into its final position. Finally, secure the hose into the clips. clip Clip Position Options 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 low-pressure 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.); The appliance flexible connector should be positioned such that it will not suffer mechanical damage, e.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.

Right angled bayonet socket Distributor incorporating pipe spring loaded Adaptor valve backplate Female elbow Copper pipe Alternative backplate elbow Cooker hose with bayonet fixing - The plug-in-connector bayonet should be accessible for disconnection after moving the appliance. Straight bayonet socket incorporating spring loaded valve Cooker hose with bayonet fixing 22 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+)

Gas Type	Natural Gas	Butane	Propane	Natural Gas	Butane									
Simmer power (kW)	0.248	0.191	0.093	0.248	0.191	0.093	0.248	0.191	0.093	0.248	0.191	0.093	0.248	0.191
Bypass (mm)	189,05	185,68	145,43	142,83	72,71	71,41	232,68	228,52	181,78	178,53	72,71	71,41	232,68	228,52

72 0.42 2.00 0.43 0.32 1.

00 0.35 0.29 OVEN 3.20 1.00 0.

46 GRILL 2.50 - - 1.12 0,86 0,86 0.96 0,71 0,71 0.70 0,50 0,50 1.30 0,88 0,88 1,15 0,80 0,80 0.305 0,238 - 23 Replace the nozzles of the hob burners Every appliance has spare nozzles for every type of gas. @@1). Reassemble the parts following the same procedure in reverse. These burners do not need any primary air regulation.

@@@The air admission is correct when the flame is about 4 mm in length. The top burners do not need adjustment of primary air. @@To adjust the minimum level: · Light the burner Turn the knob to the position of the minimum flame; · Remove the knob; · Unscrew or screw the by-pass screw (on the right above of tap shaft) 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. no air correct adjustment excess of air 24 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.



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*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. 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. Table no.2 Gas type G20 G30 G31 Air adjusting (mm) Oven Grill 2,5 25,5 3,5 24 3,5 24 air adjusting M A opening adjusting collar screw 25 Adjustment of minimum level Oven burner · · ·
· · · Remove the top pan support as well as the burner caps and the burner crowns. Unscrew and remove the 2 top plate-fixing screws and remove the top plate. Light the burner knob in the maximum position and leave the oven door closed for about 10 mins. Turn the knob slowly to the minimum position. Pull off the knob to adjust minimum flow. Unscrew or screw the by-pass screw until a regular small flame is reached.*

For LPG completely tighten the by-pass screw The flame shouldn't extinguish when closing the oven door. by-pass Grill burner The grill temperature cannot be adjusted. 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. 26 27 Customer Care Department Tricity Bendix 55-77 High Street Slough Berkshire SL1 1DZ Tel: 08705 950 950 SG 210 - 342724765 © Electrolux plc 2003 From the Electrolux Group. The world's No.1 choice The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world. .



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