



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SIE250W. You'll find the answers to all your questions on the TRICITY SIE250W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual TRICITY SIE250W**  
**User guide TRICITY SIE250W**  
**Operating instructions TRICITY SIE250W**  
**Instructions for use TRICITY SIE250W**  
**Instruction manual TRICITY SIE250W**



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.  
SIE 250



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**Manual abstract:**

*CE Marking Directive 93/68/EEC. CONTENTS Technical Details . . . . .*

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. @@With our 80 years experience in developing and manufacturing the very best in U.K. cookers, you can be assured that you have purchased a hard working, reliable, quality product. Tricity Bendix cookers 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 cooker, 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 cooker. It is most important that this instruction book is retained with the appliance for future reference.

@@@Never operate it with wet hands.

PLEASE READ CAREFULLY This appliance is designed to be operated by adults. Young children must not be allowed to tamper with the product or play with the controls. Do not allow children to sit or climb onto the drop down oven door. Accessible parts especially around the grill area may become hot when the appliance is in use. Children should be kept away until it has cooled. BEFORE INSTALLATION This appliance is heavy and care must be taken when

*moving it. Ensure that all packaging, both inside and outside the appliance, has been removed before the appliance is used. Take great care when heating fats and oils as they will ignite if they become too hot. This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes. Do not try to move the appliance by pulling the door handles.*

*Never place plastic or any other material which may melt in the oven or on the hob. The electrical installation work must be undertaken by a qualified electrician/competent person. Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.*



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It is dangerous to alter or modify the specifications of the product in any way. 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. Take care to follow the recommendations given for tending the food when grilling. Do not leave the handle in position when grilling as it will become hot. 6

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

GENERAL Under no circumstances should repairs be carried out by inexperienced persons as this may cause injury or serious malfunction. This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair obscure this gap. 8 Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob. GENERAL NOTES ON USING YOUR COOKER 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 which may lead to deterioration. Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings. Avoid using thin, badly dented or distorted saucepans as they can lead to sticking and burning of food. To prolong the life of the hotplates:- The size of the base of the saucepan should be the same or up to 2.

5cm/1 inch larger than the hotplate. If the base is too small, energy will be wasted, boilovers will also be more difficult to deal with as spillage will fall directly onto the hotplate. 1 Never use utensils with a skirt, e.g. a bucket 1 Never use an asbestos mat 11 DEEP FAT FRYING SPECIAL FRYING NOTE: For safety purposes when deep fat frying, fill the pan one-third full of oil, DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, switch OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames. 6. Frying temperatures Celsius Fahrenheit Scale (oC) Scale (oF) 150 First frying of potatoes 170 175 180 190 195 200 300 340 350 360 375 380 390 Second frying of potatoes Frying chicken and fish DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes before moving it. DO NOT leave the fat or oil in the frying pan on the hob to store it in case the hob is inadvertently switched ON.

1. Preparing the food Seal the food by coating with flour, egg and breadcrumbs or batter. Do not use a basket with batter coated foods as they will stick. 2. Amount of oil For safety purposes fill the pan only one-third full of oil.

3. Testing the temperature of the oil It is advisable to use a thermometer to test the temperature of the oil. Alternatively, drop a small cube of bread into the oil which should brown in just under a minute if the oil is at the correct temperature of 190°C/375°F. 4. Cooking the food Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Turn the food if necessary; doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain the food on absorbent paper. 5. Double frying chips Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/375°F to finish cooking and brown the chips. Chips may be kept for several hours after the first frying before finishing off with the second frying. PRESERVING 1.

DO NOT use a pan that overlaps the perimeter of the hob trim. 2. To allow for a full rolling boil, the pan should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities. 3. Use firm fruit or vegetables and wash well before using. 4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour. 5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil.

Over boiling will affect the flavour, setting properties and colour of the jam. 6. 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 ready. 7.

The scum should be removed as soon as possible after setting, but marmalade should be allowed to cool before potting to prevent the peel rising.

12 THE GRILL CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

SELECTING THE GRILL 1 1 1 1 To operate the grill, turn the oven/grill control clockwise until the grill setting lines up with oven/grill on control panel. Close the oven door. The oven/grill neon indicator will light. @@@@ Ensure the handle is positively located. @@@@ Preheat the grill on full setting for five minutes before cooking. Adjust the shelf as necessary during cooking. @@@@ shelf positioned in to of the shelf oven. @@ For recipes needing high temperatures, e.

g. @@ Follow the temperatures recommended in the chart on page 17. @@@@ It may be necessary to reduce temperatures slightly.

@@@@ When batch baking one type of food, e.g. @@@@ 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 30 - 60 min. cooking time. 18 18 DEFROST FEATURE USES OF DEFROST FEATURE This function enables you to defrost most foods faster than some conventional methods as the oven fan circulates air around the food. 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. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 - 2 hours. A 1kg/2¼lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process. Joints of meat up to 2kg/4½lb in weight can be thawed using the defrost function. It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING. ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.



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**SELECTING DEFROST** Turn the oven/grill control to defrost setting. **HINTS AND TIPS THINGS TO NOTE** When defrost is selected, the oven indicator neon may occasionally 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 steady room temperature inside the oven. Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods. 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.

**DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge. **19 CARE AND CLEANING ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING** **CLEANING MATERIALS** Before using any cleaning materials on your cooker, check that they are suitable and that their use is recommended by the manufacturer. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Harsh abrasives should also be avoided. **CLEANING THE VITREOUS ENAMEL** Use a clean damp cloth or scourer made for nonstick saucepans with 'Jif' cream cleaner. **AFTER CLEANING** To maintain the appearance of the hotplates occasionally apply a little salt free vegetable oil or commercial restorative agent e.g. '4 Hob' or use a 'Minky' Hotplate Cleaning Cloth. To apply vegetable oil, first heat the hotplate on a medium setting for 30 seconds then turn OFF.

Pour a very small amount of oil onto kitchen paper, apply the paper to the hotplate and wipe off any excess oil. Heat the hotplate on a medium setting for 1 minute. To apply restorative agent, apply a thin coating of '4 Hob' or use a Minky cloth following the manufacturers instructions. **CLEANING THE SEALED HOTPLATES AND HOTPLATE TRIMS** In order to maintain the appearance of your cooker's sealed hotplates and trims you are advised to use the recommended cleaning agents daily. If you do not allow spillages to burn on they will be much easier to clean off.

**THINGS TO NOTE** The red spot in the centre of the hotplate may be removed with some abrasive cleaning agents. '@@@@' 'Jif' or a powder cleaner e.g. 'Ajax' on the hotplate and trims. Follow the circular grooved pattern on the hotplate when cleaning.

Rinse off cleaning agents thoroughly. Dry as for normal soilage. '@@@@' You may have to rub hard for several minutes. Rinse off cleaning agents thoroughly with a damp cloth. '@@' Using a proprietary stainless steel cleaner, e.g. 'Shiny Sinks' will help maintain a bright appearance. '@@@@' The grill pan grid should be cleaned using hot soapy water. '@@' Higher temperatures during roasting will increase soilage. '@@@@' It is NOT necessary to add water to the meat tin when roasting.

The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures, as well as causing condensation. Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned. **1 CLEANING INSIDE THE OVEN/GRILL COMPARTMENT** The oven back panel is coated with a special Stay Clean finish. Aerosol cleaners must not be used on the oven back panel and must not come into contact with elements as this may cause damage. For advice on how to keep the Stayclean finish in good condition see 'Care of Stayclean Surface'. The vitreous enamel oven base and sides 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. **1 1 CARE OF STAYCLEAN SURFACE** The Stayclean surface destroys splashes of food and fats when the oven temperature is raised to around 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish. **HINTS AND TIPS** Manual cleaning of the Stayclean back panel is NOT recommended. Damage will occur if oven sprays or abrasives of any kind are used. Slight discolouration and polishing of the Stayclean finish may occur in time. This does not affect the Stayclean properties in any way.

A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important NOT to allow a build-up of soilage as this can prevent the Stayclean from working. **21 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.

'@@@' 2. 3. 4. Your name, address and post code Your telephone number Clear and concise details of the fault The model, product and serial number of the appliance (found on the rating plate) 5. The purchase date 0870 5 929929 Your call will be routed to the Service Force Centre covering your post code area. The address of your local Service Force Centre is detailed in the accompanying Customer Care Book. For Service in the Republic of Ireland contact Tricity Bendix Long Mile Road Dublin 12 Telephone: 01 4090751 **CUSTOMER CARE DEPARTMENT** For general enquiries concerning your Tricity Bendix appliance, or further information on Tricity Bendix products, you are invited to contact our Customer Care Department by letter or telephone as follows: Customer Care Department Tricity Bendix Domestic Appliances Limited PO Box 47 Newbury Berkshire RG14 5XL Tel: 01635 572700 Fax: 01635 42970 23 **TRICITY BENDIX SERVICE FORCE** To contact your local Tricity Bendix Service Centre telephone **ORKNEY** Corsie Domestics 7 King Street Kirkwall Orkney KW15 **GUERNSEY** Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands **JERSEY** Jersey Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY (OWN SALES) **SHETLAND** (OWN SALES) **SHETLAND** Electricity **PERTH** PERTH Hydro Electric Inveralmond House Ruthvenfield Road Perth PH1 3AQ Graham Begg Unit 4 Airport Industrial Estate Wick KW1 4QS Tait Ltd. '@@' Est. '@@@@' '@@' Box 12 Barnstaple North Devon EX31 2YB **BOURNEMOUTH** (M26) 63-65 Curzon Road Bournemouth Dorset BH1 4PW **BRIDGEWATER** (M35) 6 Hamp Industrial Estate Bridgewater Somerset TA6 3NT 11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ 266 Main Road Southbourne Emsworth PO10 8JL **ISLE OF WIGHT** (M34) Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB **NEWTON ABBOT** (M29) Unit 2 Zealley Industrial Estate Kingsteignton Newton Abbot S.



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Devon TQ12 3TD 16 Faraday Mill Cattedown Plymouth PL4 0ST Unit 7D Pool Industrial Estate Wilson Way, Redruth, Cornwall TR15 3QW 25  
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 Tricity Bendix service 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 Pordenone Stockholm Newbury +33 (0)3 44 62 28 28 +49 (0)911 323 2600 +39 (0)1678 47053 +46 (0)20 78 77 50 +44 (0)1635 525 542 SIE250 311478002 26 27 RATING PLATE REFERENCE MAKE AND MODEL NO. PRODUCT NO. SERIAL NO. DATE OF PURCHASE 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 handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed. TRICITY BENDIX, PO BOX 47, NEWBURY, BERKSHIRE, RG14 5XL TELEPHONE (01635) 525542 MODEL NO. PART NO.

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