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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SIE324W. You'll find the answers to all your questions on the TRICITY SIE324W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY SIE324W
User guide TRICITY SIE324W
Operating instructions TRICITY SIE324W
Instructions for use TRICITY SIE324W
Instruction manual TRICITY SIE324W



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
SIE324



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During Operation

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..... *After Use*

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..... *General*

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..... *Introduction*

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..... *Rating Plate*

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... *Preserving*

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... *The Grill* .

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... *Selecting the Grill* . .

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..... *Things to Note* . . .

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... *The Grill Pan and Handle* .

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. Hints and Tips

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..... Grilling Chart ..

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..... The Top Oven

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..... Uses of the Top Oven .

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..... Selecting the Top Oven .

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..... *Things to Note*

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..... *To Fit the Top Oven Shelf*

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Hints and Tips

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..... *The Main Fan Oven*

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..... *Selecting the Main Fan Oven*

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..... *Things to Note*

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..... *To Fit the Main Oven Shelves*

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..... *Hints and Tips*

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21 Roasting Chart

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.. *22 3 CONTENTS Defrost Feature*

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.....

.....
.....
..... *Hints and Tips* .
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. *Cleaning between the Fan Oven Outer and Inner Door Glass*

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... *Something not Working?*

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Service and Spare Parts

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..... *Customer Service Centres* . .

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..... *Guarantee Conditions* .

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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. During use the cooker becomes Hot. Care should be taken to avoid touching heating elements inside the oven. 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.



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Ensure that all packaging, both inside and outside the appliance, has been removed before the appliance is used. If the cooker is to be placed on a base, measures must be taken to prevent the cooker slipping from the base. 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 and MUST NOT be nearer than 40mm to the hob side. A nominal air gap of 2mm at either side of the cooker is required to enable the cooker 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. **INSTALLATION** If your cooker has b

FEATURES A B C D E Fan Oven Temperature Control Fan Oven Indicator Neon Top Oven/Grill Control Top Oven Indicator Neon Hotplate Controls 10 ELECTRONIC MINUTE MINDER 1= 2= (-) (+) (()) DECREASE CONTROL & MINUTE MINDER SETTING BUTTON INCREASE CONTROL COOKPOT SYMBOL CLOCK SETTING SYMBOL MINUTE MINDER SYMBOL Fig.

1 The electronic minute minder can indicate the time of day, operate as a minute minder and it can be used to time and switch off the main oven. 1 2 1. SET THE TIME OF DAY When the electricity supply is first switched ON, the display will flash 0.00. See Fig. 1. Fig.2 Press buttons (1) and (2) together. The display will momentarily read 88.88.

See Fig. 2. Release buttons, 0.00 will appear in the display as Fig. 3. Within 5 seconds press button 2, 12.00 will show in the display as Fig. 4. 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. 5. Note: The increase and decrease control buttons operate slowly at first, and then more rapidly.

They should be pressed separately. Fig.3 Fig.4 Fig.5 1 2.

THE MINUTE MINDER IMPORTANT The minute minder can be used to time a set cooking period. At the end of the cook time the minute minder will automatically switch off the main oven if in use. 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. 6. 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.

7. If necessary press and hold button (1) to achieve the correct time interval. The minute minder will begin to count down once set. At the end of the timed period the minute minder will click, switching the main oven OFF if in use. An audible signal will sound for up to 2 minutes. The second oven, if in use will remain ON. The cookpot symbol will flash and the time of day will show in the display. See Fig. 8. To stop the sound press button (1).

The display will stop flashing and show the time of day, e.g. 15.00. The cookpot symbol () will go out, see Fig.

9. If using the main oven it will come on again once button (1) has been depressed. The second oven will remain on. When cooking is complete remove food and turn OFF oven temperature control. Fig.

6 Fig.7 Fig.8 Fig.9 3. TO CANCEL THE MINUTE MINDER Press and release button (1). Press and hold button 1 and the display will count down in one minute intervals to 0.00 See Fig 10. Release button (1). After a few seconds the cookpot symbol will flash and the time of day will show in the display. See Fig.

11. If the main oven is in use this will switch OFF after a few seconds. The second oven if in use will remain ON. To reset, press buttons (1) and (2) together. See Fig. 12. Fig.10 Fig.11 4. **THINGS TO NOTE** 1.

The time of day must be set before the main oven will operate. There will be a few seconds delay before the oven switches on. 2. The minute minder function controls the main oven only and will switch the oven OFF at the end of a timed period. This function is useful if you want to begin cooking now and have the oven switch OFF automatically.

3. If you have used the minute minder to time food cooking in the main oven you will need to reset the timer by pushing both buttons before the oven can operate again. Fig.12 12 **THE SEALED HOTPLATES BEFORE USING THE HOTPLATES FOR THE FIRST TIME** Turn the control knob to a medium/high setting and allow the hotplate to heat, uncovered by a saucepan for 3-5 minutes. This hardens the protective coating on the hotplates, and makes it more resistant to normal use.

A harmless smoke will be given off from the hotplates. 11 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 represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked. **RECOMMENDED SAUCEPANS** For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended. To check the flatness of the saucepan, place a ruler across the pan base, hold at eye level and look for light showing. There should be very little or no light visible between the ruler and the pan base. Pressure cookers, preserving pans, etc., should comply with the recommendations given above. Traditional round-bottomed Woks must not be used even with a stand.

Woks with flat-bottomed bases are available and do comply with the above recommendations. **HINTS AND TIPS** 1 1 1 1 Avoid the use of decorative covers as they can cause condensation to form on the hotplates 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 13 **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.



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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 overflow 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. 14 THE GRILL CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. SELECTING THE GRILL 1 | THE GRILL PAN AND HANDLE To operate the grill open the grill door and turn the top oven/grill control clockwise so that '0' on the control knob lines up with setting 1, 2 or 3. Setting 3 represents the grill on Full. At settings 1 and 2 the grill may turn on and off over time and you may prefer to use these settings for keeping food warm.

The grill pan is supplied with a removable handle. To insert the handle, press the button on the handle with the thumb and pivot the handle slightly upwards inserting the lip into widest part of the bracket. Move the handle towards the left, lower into position and release the button. Ensure the handle is positively located. When removing the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket. Ensure your hand is protected when inserting and removing the grill pan handle as the control panel trim and grill element can become very hot.

@@@The cooling fan will operate. @@The top oven cannot be operated when the grill is in use. @@Preheat the grill on full setting for five minutes before cooking. Adjust the shelf as necessary during cooking.

@@@@@@@@It is heated by elements in the top and bottom of the oven. @@@@@@@@@Our diagram shows the oven set to 150°C. @@The grill cannot be operated when the top oven is in use. @@2. @@@@3.

The cooling fan will operate. For more details about the cooling fan see page 9. 4. Always place plates on the oven shelf to warm. @@@@@@@@@Enamelware, dark, heavy or non-stick utensils increase base browning.

@@@@@@@@Be guided by the recommendations on page 21. @@@@@@@@@For recipes needing high temperatures, e.g. @@@@@Follow the temperatures recommended in the chart on page 21. @@The fan oven indicator neon will glow until the recipes oven has reached the required temperature and then go out. @@when batch baking. SELECTING THE FAN OVEN 2. The cooling fan for the controls may switch in after a time. @@THINGS TO NOTE 1.

@@It will turn ON and OFF periodically during cooking showing that the temperature is being maintained. 2. The cooling fan for the controls may switch in after a time. See page 9 for more information on the operation of the cooling fan. 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. 19 HINTS AND TIPS 1 | Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards. Do not place dishes or baking trays directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.

However non critical dishes can be placed on the oven base when more space is required.

1 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. 1 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 on page 21.

1 | 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.

20 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: Small & Queen Sponges Victoria Sandwich Madeira Rich fruit Christmas Gingerbread Meringues Flapjack Shortbread Casseroles Beef/Lamb Chicken Convenience Foods Fish Fish Pie (potato topped) Fruit Pies, Crumbles Milk Puddings Pasta, Lasagne, etc. Pastry: Choux Eclairs, Profiteroles Flaky/Puff Pies Shortcrust- Mince Pies Meat Pies Quiche, Tarts, Flans Patés and Terrines Roasting Meat, Poultry Scones Shepherd's pie Soufflés Vegetables: Baked Jacket Potatoes Roast Potatoes Stuffed Marrow Stuffed Tomatoes Yorkshire Puddings: (large) (individual) that oven SHELF COOKING POSITION TEMP (°C) 180-190 200-220 200-220 160-170 160-170 160-170

140-150 130-140 130-140 140-150 80-100 170-180 130-140 140-160 180-190 * SHELF POSITION 1 * 1 1 1 1 1 1 1 1 1 1 * 1 * TOP OVEN COOKING TEMP (°C) 170-190 200-220 200-220 180-190 160-170 160-170 140-150 140-150 130-140 140-150 90-100 170-180 140-150 140-160 180-190 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 1¼-1½h 2½-3h 25-30 45-65 2½-3h 1¼-1½h Shelf positions are not critical but ensure Follow manufacturer's instructions 170-190 190-200 190-200 130-140 190-200 190-200 170-180 210-220 190-200 190-210 180-210 150-160 160-180 210-220 190-200 170-180 180-190 180-190 180-190 180-190 180-190 210-220 200-210 1 * 1 1 1 1 1 1 * 1 * 1 * 1 * 1 1 1 1 1 1 170-190 190-200 190-200 140-150 170-180 180-190 170-180 210-220 190-200 190-210 180-200 150-160 160-180 220-230 190-200 170-180 180-190 180-190 180-190 180-190 200-210 200-210 20-30 20-25 40-50 1½-2h 40-45 30-35 20-30 25-40 15-20 25-35 25-45 1-1½h see Roasting chart 8-12 30-40 20-30 1-1½h 1-1½h 30-35 15-20 25-40 15-25 shelves are evenly spaced when more than one is used * or on a straight shelf on the oven base Note: Shelf positions are counted from the bottom of the oven.



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21 ROASTING CHART ROASTING CHART INTERNAL TEMPERATURES Rare: 50-60°C; Medium: 60-70°C; Well Done: 70-80°C MEAT Beef SECOND/FAN OVEN 160-180°C 20-35 minutes per ½kg (1lb) and 20-35 minutes over Beef, boned 160-180°C 25-35 minutes per ½kg (1lb) and 25-35 minutes over Mutton and Lamb 160-180°C 25-35 minutes per ½kg (1lb) and 25-35 minutes over Pork and veal 160-180°C 30-40 minutes per ½kg (1lb) and 30-40 minutes over Ham 160-180°C 30-40 minutes per ½kg (1lb) and 30-40 minutes over Chicken 160-180°C 15-20 minutes per ½kg (1lb) and 20 minutes over Turkey and goose 160-180°C 15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb) Duck 160-180°C 25-35 minutes per ½kg (1lb) and 25-30 minutes over Pheasant 160-180°C 35-40 minutes per ½kg (1lb) and 35-40 minutes over Rabbit 160-180°C 20 minutes per ½kg (1lb) and 20 minutes over Potatoes with meat Potatoes without meat 160-180°C according to size 180-190°C according to size COOKING TIME The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints. Wrap joints in foil if preferred, for extra browning uncover for the last 30 - 60 min. cooking time. 22 DEFROST FEATURE USES OF DEFROST FEATURE This 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. 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. ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING. ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING. It is preferable to thaw fish, meat and poultry slowly in the fridge.

However, this process can be accelerated by using the defrost function. SELECTING DEFROST I Turn the fan oven temperature control to the defrost setting. HINTS AND TIPS I I I THINGS TO NOTE 1. When defrost is selected, the oven indicator neon may come ON. @ @ @ @ 2.

Care must always be taken when handling foods in the home. @ @ 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. @ @ @ @ @ @ @ @ @ @ Heat the hotplate on a medium setting for 1 minute.

@ @ @ @ If you do not allow spillages to burn on they will be much easier to clean off. CLEANING THE OUTSIDE OF THE COOKER DO NOT use abrasive cleaning materials, or scourers on the outside of the cooker as some of the finishes are painted and damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and washing up liquid. THINGS TO NOTE The red spot in the centre of the hotplates may be removed with some abrasive cleaning agents. This is not a fault and does not effect the performance of the hotplate. FOR NORMAL SOILAGE Wipe over the hotplates and trims using a clean damp cloth then switch to a low or medium setting for a few minutes to thoroughly dry. FOR HEAVY SOILAGE Use a clean damp cloth or scourer with a cream cleaner e.g. '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. For more stubborn marks warm the hotplate on a low setting for 30 seconds. Clean the sealed plate with 'Ajax' powder cleaner, 'Jif' or cream cleaner or a 'Brillo' pad. You may have to rub hard for several minutes. Rinse off cleaning agents thoroughly with a damp cloth. Switch to a low or medium setting for a few minutes until the hotplate is thoroughly dry. DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD CLEANING THE HOTPLATE TRIMS The stainless steel trims may become straw coloured during use. Using a proprietary stainless steel cleaner, e.g. 'Shiny Sinks' will help maintain a bright appearance. Alternatively a powder cleaner such as 'Bar Keepers Friend' may be used regularly. 24 CLEANING THE GRILL PAN, GRID AND OVEN SHELVES All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan and oven shelves may be cleaned using a soap impregnated steel wool pad. The grill pan grid should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier. HINTS AND TIPS I I I Manual cleaning of the Stayclean surfaces IS NOT recommended. Damage will occur if oven sprays or abrasives of any kind are used.

Slight discolouration and polishing of the Stayclean coating 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. Follow the recommendations below to keep oven soilage to a minimum. Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at lower temperatures for an increased length of time, you will save energy and often the joint is more tender. Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking.

Extra fat in the oven during roasting will increase splashing and soilage. It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking - even at normal temperatures, as well as causing condensation. Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned. CLEANING INSIDE THE OVEN AND GRILL COMPARTMENTS The Main oven sides and back is coated with a Stayclean coating. The Stayclean surfaces inside the oven should not be cleaned manually. See below 'Care of Stayclean Surfaces'. The vitreous top oven/ grill compartment and Main Oven base can be cleaned using normal oven cleaners or aerosol oven cleaners with care.



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Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards. Aerosol cleaners must not be used on the Stayclean surfaces and must not come into contact with elements as this may cause damage. l l l l For advice on how to keep the Stayclean surfaces in good condition see 'Care of Stayclean Surfaces'. CARE OF STAYCLEAN SURFACES Stayclean surfaces destroy 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. Do use a trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splashing onto the Stayclean finish. 25 CLEANING THE DOOR GLASS To prevent damaging or weakening the door glass panels avoid the use of the following: l Household detergents and bleaches l Impregnated pads unsuitable for non-stick saucepans l Brillo/Ajax pads or steel wool pads l Chemical oven pads or aerosols l Rust removers l Bath/Sink stain removers 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 INSIDE 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 Centre who will be pleased to advise further. CLEANING BETWEEN THE FAN OVEN 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 may be used. DO NOT try to clean the aluminium 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 dry before attempting to replace the outer door. 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 26 SOMETHING NOT WORKING? We strongly recommend that you carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one, which you can solve yourself without the expense of a service call. If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

The oven fan is noisy: * Check that the oven is level. * Check that bakeware and shelves are not vibrating in contact with the back panel in the oven. The cooker does not work at all: * Check that the appliance has been wired in and is switched on at the wall. * Check that the main cooker fuse is working. * Check that the timer instructions have been followed correctly. The oven temperature is too high or low: * Check that the recommended temperatures and shelf positions are being used (see page 21) Be prepared to adjust the temperatures up or down by 10°C to achieve the results you want. The hotplates and main oven work but the grill does not: * Check that you have carefully followed the instructions for operation of the grill. If the oven is not cooking evenly or the side opening door will not stay open: * Check that the cooker is level. * Check that the recommended shelf positions and temperatures are being used. 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 Tricity Bendix Service Force Centre by telephoning: Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'.

When you contact the Service Centre you will need to give the following details: 1. 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 pages 29 - 30. @@@@ Estate Smithton Inverness IV1 AJ DYFED (M77) Wales LL18 5UG (M06) Maes Y Coed High Mead Llanybydder LIVERPOOL (M15) Unit 1 Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH ISLE OF ARRAN Arran Domestic Unit Centre Brodick HAVERFORDWEST (M75) 4 The Douglas Camarthenshire SA40 9UL Cromlech Lodge Ambleston Haverfordwest Pembrokeshire MANCHESTER (M09) Unit B Central Industrial (OWN SALES) Isle of Arran KA27 8AJ Estate St Marks Street Bolton BL3 6NR ISLE OF BARRA J Zerfah 244 Bruernish Isle of Barra OSWESTRY (M17) SA62 5DS Plas Ffynnon Warehouse Middleton Road Oswestry PRESTON (M13) Unit 250 Dawson Place Walton Summit Bamber Bridge Preston Lancashire PR5 8AL (OWN SALES) Western Islands HS9 5QY ISLE OF BUTE (M66) Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute SY11 2PP STOCKPORT PA20 9EH (M16) ISLE OF LEWIS (M69) ND Macleod 16 James Street Stormoway Isle of Lewis PA87 2QW Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR KELSO 2-8 Wood Market Kelso Borders TD5 7AX (M08) 29 TRICITY BENDIX SERVICE FORCE To contact your local Tricity Bendix Service Centre telephone 0870 MIDLANDS BIRMINGHAM (M18) 66 Birch Road East, Wyrley Road Ind. Estate Witton Birmingham B6 7DB 5 929929 LONDON & EAST ANGLIA BECKENHAM (M79) 11a Gardener Industrial Estate Kent House Lane Beckenham Kent BR3 1QZ ASHFORD (M58) SOUTH EAST Unit 2 Bridge Road Business Est Bridge Road Ashford Kent BOURNE (M44) Manning Road Ind Estate Pinfold Road Bourne PE10 9HT CHELMSFORD (M47) Hanbury Road TN2 1BB Widford Ind Estate Chelmsford Essex CM12 3AE FLEET (M59) Unit 1 Redfields Ind. Estate Church Crookham Fleet BRIDGNORTH (M72) 68St. Mary's Street Bridgnorth Shropshire WV16 4DR COLINDALE (M53) Unit 14 Hampshire Capitol Park GU13 0RD Capitol Way Colindale HAYWARDS HEATH 0EQ (M55) 21-25 Bridge Road Haywards Heath Sussex ELTHAM (M78) 194 Court Road RH16 1UA Mottingham Eltham London SE9 4EW GLOUCESTER 101 Rycroft Street Gloucester GL1 4NB (M23) London NW9 HEREFORD (M31) Unit 3 Bank Buildings Cattle Market Hereford HE4 9HX ENFIELD (M49) SOUTH WEST BARNSTAPLE (M30) Main Road Fremington Barnstaple North Devon EX31 2NT 284 Alma Road Enfield London HIGHAM FERRERS (M51) 30 High Street Higham Ferrers Northants NN10 8BB GRAVESEND EN3 7BB Unit B4, Imperial Business Estate Gravesend (M57) ILKESTON (M43) Unit 2 Furnace Road Ilkeston DE7 5EP HARPENDEN (M46) Kent DA11 0DL BOURNEMOUTH (M26) 63-65 Curzon Road Bournemouth Dorset BH1 4PW Unit 4 Riverside Estate Coldharbour Lane Harpenden AL5 4UN BRIDGEWATER (M35) LEICESTER (M22) Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE0 5GF LETCHWORTH (M50) 6 Hamp Ind.



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Estate Bridgewater Somerset TA6 3NT 16-17 Woodside Ind Est. Works Road Letchworth BRISTOL (M25) 11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ LINCOLN (M40) Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA LONDON (M76) Herts SG6 1LA 2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL EMSWORTH (M33) NEWCASTLE LYME (M12) UNDER 18-21 Croft Road Brampton Ind. @@@@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 Slough +33 (0)3 44 62 28 28 +49 (0)911 323 2600 +39 (0)1678 47053 +46 (0)20 78 77 50 +44 (0)1753 219898 ! 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, 55 - 77 HIGH STREET, SLOUGH, BERKSHIRE, SL1 1DZ TELEPHONE 0870 5 950950 MODEL NO. PART NO. SIE324 © Electrolux Household Appliances Limited 2000 311535502 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, cookers, 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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