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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SIE326W. You'll find the answers to all your questions on the TRICITY SIE326W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY SIE326W
User guide TRICITY SIE326W
Operating instructions TRICITY SIE326W
Instructions for use TRICITY SIE326W
Instruction manual TRICITY SIE326W

TRICITY BENDIX

*OPERATING & INSTALLATION
INSTRUCTIONS*



SLIP IN ELECTRIC COOKER

SIE326

PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE



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Manual abstract:

@@@3 Preface

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Care and Cleaning

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Service and Spare Parts

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PLEASE READ CAREFULLY BEFORE INSTALLATION This appliance is heavy and care must be taken when moving it. 6 Do not allow young children to play with any part of the packaging. After installation, please dispose of the packaging with due regard to safety and the environment, your local authority can arrange this. *DURING OPERATION* This appliance is not intended to be operated by means of an external timer or separate remote control system. Do not use this appliance if it is in contact with water. Never operate it with wet hands. This appliance is designed to be operated by adults. Young children must not be allowed to tamper with the appliance or play with the controls. During use the appliance becomes Hot. Care should be taken to avoid touching the heating elements inside the oven.

CAUTION: Accessible parts may be hot when the grill is in use. Young children should be kept away. Take great care when heating fats and oils, as they will ignite if they become too hot. This appliance has been designed for cooking edible foodstuffs only, and must not be used for any other purposes. Never place plastic or any other material which may melt in the oven or on the hob.

Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs. 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. Ensure that all packaging, both inside and outside the appliance has been removed before the appliance is used. If the appliance is to be placed on a base, measures must be taken to prevent the appliance slipping from the base. Do not try to lift or move the appliance by pulling the door handles. The electrical installation work must be undertaken by a qualified electrician/competent person. It is dangerous to alter or modify the specifications of the appliance in any way. Do not use the appliance if the ceramic glass is damaged. If a fault or crack becomes visible during cooking, disconnect the appliance immediately from the electricity supply and contact your local Service Force Centre. Do not place foil or plastic containers on ceramic glass. 6 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. Always use oven gloves to remove and replace the grill pan handle when grilling. Recommendations given on page 16.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity. Ensure the anti-tilt shelves are put in place correctly. Refer to instructions on page 18. Never line any part of the appliance with foil. Do not allow heatproof cooking materials e.g. roasting bags, to come into contact with oven elements. Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release. Never leave the appliance unattended when the oven door is open. Do not leave utensils containing foodstuffs, e.

g. fat or oil in or on the appliance in case it is inadvertently switched on. Appliances and hobs b that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors. 8 **GENERAL NOTES ON USING YOUR APPLIANCE** We suggest that you run the oven elements for 10 o 15 minutes at 220 C to burn off any residue from their surfaces.

The procedure should be repeated with the grill for approximately 5 10 minutes. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation. **GRILL AND OVEN FURNITURE** The following items of grill/oven furniture have been supplied with the appliance: 1 grill pan

ABOUT CONDENSATION AND STEAM When food is heated it produces steam similar to a boiling kettle. The oventrol. Fig.

5 Fig.6 Fig.7 Fig.8 3. **TO CANCEL THE MINUTE MINDER** If you change your mind and want to cancel the minute minder. Press and release button (1). Press and hold button (1) and the display will count down in one minute intervals to 0.00. See Fig. 9.

Release button (1). After a few seconds the time of day will show in the display. See Fig. 10. If the main oven is in use this will switch OFF after a few seconds. To reset, press buttons (1) and (2) together. See Fig. 11. Fig.9 Fig.

10 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.



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The minute minder function controls the main oven 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 button (1) before the oven can operate again. Fig.

11 12 5. LOCK FEATURE - MAIN OVEN ONLY Please read the following information with care. Fig. 12 TO LOCK THE OVEN USING THE TIMER Press and hold Buttons (1) and (2) on your timer for 3 - 8 seconds. See Fig. 12. 'ON' will appear in the display. See Fig. 13. Press Button (2) to change the display to 'Of'.

The key symbol () appears in the display. The oven will now not operate. After a few seconds the time of day will show in the display. Wait 3 seconds before selecting another function. 1 Fig. 13 2 TO UNLOCK THE OVEN Press and hold Buttons (1) and (2) for 3 - 8 seconds. 'Of' will appear in the display. See Fig. 14. Press Button (2) to change the display to 'On'.

The key symbol () will go out. After a few seconds the time of day will show in the display. The oven can now be operated normally. Fig. 14 13 THE CERAMIC HOB 14 CAUTION: DO NOT USE THE APPLIANCE IF THE CERAMIC GLASS IS DAMAGED.

IF A FAULT OR CRACK BECOMES VISIBLE DURING COOKING, DISCONNECT THE APPLIANCE IMMEDIATELY FROM THE ELECTRICITY SUPPLY AND CONTACT YOUR LOCAL SERVICE FORCE CENTRE. USING THE HOB · · To operate the hotplates, turn the control knobs in either direction to vary the heat setting. The highest number represents the hottest setting and the lowest number represents the coolest setting.

Traditional round bottomed Woks must not be used even with a stand. Some switching ON and OFF when cooking at high temperatures, e.

g. Avoid using thin, badly dented or distorted saucepans. a bucket. · · Never use an asbestos mat. Double frying will ensure good chips. Remove the chips from the oil. If spillage occurs with sugar solutions, e.g. DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

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. 4.

Cooking the food. Lower the food gently into the oil. DO NOT use a pan that overlaps the perimeter of the hob trim. 2. 3. Use firm fruit or vegetables and wash well before using. 4. 5. 6. Marmalade should be boiled to 106°C.

in a freezer or frozen food storage compartment of a refrigerator). 7. The scum should be removed as soon as possible after setting point has been reached. Marmalade should be allowed to cool before potting to prevent the peel rising. 15 THE GRILL 16 CAUTION ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. SELECTING THE GRILL · · · To operate the grill open the grill door and turn the grill control in either direction. The highest number represents the hottest setting and the lowest number represents the coolest setting. Setting 5 represents the grill on Full. At lower settings the grill may turn on and off over time and you may prefer to use these settings for keeping food warm.

The food will however continue to cook gently if the grill is used for this purpose. THE GRILL PAN AND HANDLE 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. THINGS TO NOTE THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING. Closing the grill door will cut OFF the power to the grill element preventing incorrect use. Some smoke from fat splashes may be evident as the grill cleans itself. 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.

ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING. 16 To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the shelf. · Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats. To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to tend the food during cooking. · · When toasting bread use the shelf in position 1 with the grid in the high position and placing the bread in the centre of the grid.

Preheat the grill on a full setting for five minutes before cooking. Adjust the shelf as necessary during cooking. The food should be turned over during cooking as required. GRILLING CHART FOOD HINTS AND TIPS Bacon Rashers Beefburgers Chicken Joints Chops - Lamb Pork Fish Whole Trout/Mackerel Fillets Plaice/Cod Kebabs Kidneys Lamb/Pig Liver Lamb/Pig Sausages RUNNER POSITION 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 GRILL TIME (mins in total) 2-3 each side 6-10 each side 15-20 each side 7-10 each side 10-15 each side 8-12 each side 4-6 each side 10-15 each side 4-6 each side 5-10 each side 10-15 each side 3-6 each side 6-8 each side 7-10 each side 1¼-1½ each side · Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking.

Adjust the height of the grilling grid and grill pan runner position to allow for different thicknesses of food · · Place food on the grill pan or grid directly onto the grill pan base. Steaks - Rare Medium Well Done Toasted Sandwiches Shelf positions are counted from the bottom up The times quoted above are given as a guide and should be adjusted to suit personal taste. 17 THE MAIN FAN OVEN USES OF THE FAN OVEN PREHEATING 18 The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may find you need to add an extra 5 - 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first. COOKING TEMPERATURES Fan oven cooking generally requires lower temperatures than conventional cooking.

Follow the temperatures recommended in the chart on page 20.



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As a guide reduce temperatures by about 20°C 25°C for your own recipes, using a conventional oven. **BATCH BAKING** The fan oven cooks evenly on both shelf levels, especially useful when batch baking. **SELECTING THE FAN OVEN** Turn the fan oven temperature control to the required setting. **THINGS TO NOTE** 1. The fan oven indicator neon will glow until the oven has reached the required temperature and then go out. 2. The cooling fan for the controls may switch in after a time. 3. A slight increase in cooking time may be necessary. 4. It may be necessary to reduce temperatures slightly.

5. Wrap joints in foil if preferred, for extra browning uncover for the last 20 30 min. cooking time. **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. 22 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. SELECTING DEFROST** · · · Turn the fan oven temperature control to the defrost setting. When defrost is selected, the oven indicator neon may come ON. It will stay ON until the oven reaches room temperature and then go OFF. It may turn ON and OFF periodically during defrosting to maintain a steady room temperature, inside the oven. **HINTS AND TIPS** · Place the frozen food in a single layer where possible and turn it over half way through the defrosting process.

THINGS TO NOTE Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods. · · 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, once it has cooled. **CARE AND CLEANING BEFORE CLEANING THE APPLIANCE, ALWAYS ALLOW THE COOLING FAN TO COOL THE APPLIANCE DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY. CLEANING MATERIALS** Before using any cleaning materials on your appliance, 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.

If Hob Brite is unavailable, one or more of the cleaning agents below may be used temporarily: a) Cif Cream Cleaner b) Baking Soda **TO REMOVE MORE STUBBORN MARKS** 1. Bar Keepers Friend may be used to clean off more stubborn stains or to remove discolourations. It may be necessary to rub the marks hard for several minutes. 2. Use a plastic pad specially for non-stick saucepans with Bar-Keepers Friend for removal of more stubborn soilage.

CLEANING HANDLES THE BRASS PLATED (WHERE APPLICABLE) It is strongly recommended that only hot soapy water is used for cleaning the handles. **ANY OTHER CLEANING MATERIALS WILL DULL THE BRASS PLATED FINISH. CLEANING THE CERAMIC HOB** Make sure the ceramic glass is cool before cleaning. It is important to clean the ceramic hob daily to prevent soilage being burnt on. Take care to avoid the hob trims when cleaning the ceramic glass as they may be damaged by the cleaning agents recommended.

TO REMOVE BURNT ON SOILAGE We strongly recommend the use of a Ceramic Hob Scraper (incorporating a single edge razor blade) to remove spillage on the hob, in particular sugar solutions, which if not removed can cause permanent damage. 1. Make sure the ceramic glass is cool. 2. Use a ceramic hob scraper with care at an angle of 30° to remove as much soilage as possible. 3. Use Bar-Keepers Friend or Hob Brite to finish off as directed above. **DAILY CLEANING** Use the recommended Hob Brite Cleaner daily. If soilage is not allowed to burn on it will be much easier to clean off. 1.

Apply a small amount of Hob Brite in the centre of each area to be cleaned. 2. Dampen a clean paper towel or a plastic pad made specially for non-stick saucepans and rub vigorously until all marks are removed. This may take a few minutes. 3. Wipe off residues of cleaner with another damp paper towel and polish dry with a soft cloth. **TO REMOVE DISCOLOURATIONS OR WHITE AND SILVER MARKS** These marks sometimes give the impression of being in or underneath the hob glass. They can almost always be removed provided they have not become excessively burnt on. Follow the instructions above under 'To Remove more Stubborn Marks'. If this is unsuccessful, make up a paste of one part water to three parts Cream of Tarter and leave on the discoloured areas overnight.

The marks should be easily removable the next day provided they have not been excessively burnt on. The paste should be thoroughly washed off afterwards. **CLEANING THE APPLIANCE OUTSIDE OF THE DO NOT** use abrasive cleaning materials, or scourers on the outside of the appliance as some of the finishes are painted and damage may occur. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Regularly wipe over the control panel, splashback, oven doors and appliance sides using a soft cloth and liquid detergent.

HINTS AND TIPS TO REDUCE HOB SOILAGE: · · · Make sure the bottom of the saucepan and the cooking area are clean and dry before cooking begins. Ensure saucepans are large enough accommodate food to avoid boil overs. If possible, wipe up spills and splatters as they occur, but take care to avoid steam burns. Avoid using a dishcloth or sponge to clean the hob. These may leave a layer of soiled detergent on the hob surface which will burn and discolour the next time the hob is used.

Avoid the use of: Household detergents and bleaches. Impregnated plastic or nylon pads that are not described as suitable for non-stick saucepans. Brillo pads, Ajax pads, steel wool pads. Chemical oven cleaners, e.g. aerosols and oven pads. Rust stain, bath and sink stain removers. Any of the above products may cause damage to the hob. It is dangerous to mix different cleaning products. The chemicals in them may react with each other with hazardous results.

SOILAGE FROM SUGAR SOLUTIONS MUST BE REMOVED FROM THE HOB BEFORE THE SYRUP HAS SET OTHERWISE DAMAGE TO THE HOB SURFACE WILL OCCUR.



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Avoid placing plastic items, foil or dishes on the hot surface as this will cause damage to the hob. **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE APPLIANCE AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD** **CLEANING THE FURNITURE GRILL AND OVEN** All removable parts, except the grill pan handle can be washed in the dishwasher. The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in Hot soapy water will make cleaning easier. · 24 **CLEANING INSIDE THE GRILL COMPARTMENTS OVEN AND HINTS AND TIPS** The Stayclean surfaces on the rear oven panel and sides should not be cleaned manually. The vitreous enamel in the grill compartment and on the oven base 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. . . . Manual cleaning of the Stayclean surfaces **IS NOT** recommended.

Damage will occur if abrasives or aerosol sprays of any kind are used.

Slight discolouration and polishing of the Stayclean surfaces 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 surfaces 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. . . . Aerosol cleaners must not be used on the Stayclean rear oven panel and must not come into contact with elements or the door seal as this may cause damage. For advice on how to keep the Stayclean surfaces linings in good condition see 'Care of Stayclean Surfaces'. · **CARE OF STAYCLEAN SURFACES** The 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.

· · 25 **CLEANING THE DOOR GLASS** To prevent damaging or weakening of the door glass panels avoid the use of the following: Household detergents and bleaches Impregnated pads unsuitable for nonstick saucepans Brillo/Ajax pads or steel wool pads Chemical oven pads or aerosols Rust removers Bath/Sink stain removers **TO REPLACE THE OUTER GLASS** 1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door. 2. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up. 3. Hold the glass in place with one hand and insert the cross head screws into the location holes with the other hand. Give the screws one turn to ensure the glass is secure. 4. Tighten the screws positively with a Pozidrive screwdriver before closing the oven door. Do not attempt to use the oven without the glass being in place.

CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS The outer door glass is removable for cleaning. **TO REMOVE THE OUTER GLASS** 1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door. 2. Loosen the screwdriver. two screws using a Pozidrive **TO CLEAN THE INNER GLASS DOOR** The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. Take care **NOT** to use abrasives as they may damage the glass or seal. If the door glass panel becomes chipped or has deep scratches the glass will be weakened and must be replaced to prevent the possibility of the panel shattering. Please contact your local Service Force Centre who will be pleased to advise further.

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. **DO NOT** use Hob Brite on the Stainless Steel or painted finishes. **DO NOT** try to clean the foil which is inside the door. @@@@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 Appliance 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 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 oven temperature is too high or low: * Check that the recommended temperatures are being used (see page 20). Be prepared to adjust the temperature up or down by 10°C to achieve the results you want. @@@@When you contact the Service

Force Centre you will need to give the following details: 1. Your name, address and post code. 2. Your telephone number. 3.

Clear and concise details of the fault. 4. The model and serial number of the appliance (found on the rating plate). 5. The purchase date.

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls. **CUSTOMER CARE DEPARTMENT** For general enquires concerning your Tricity Bendix appliance, or for further information on Tricity Bendix products, please contact our Customer Care Department by letter or telephone at the address below; Customer Care Department Tricity Bendix 55 77 High Street Slough Berkshire SL1 1DZ Tel : 0870 5950950 (*) *calls to this number may be recorded for training purposes. 28 **GUARANTEE CONDITIONS** Standard guarantee conditions 29 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.



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The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by a Service Force Centre. 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 Pordernone 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 29 NOTES 30 NOTES 31 Tricity Bendix, 55-77 High Street, Slough, Berkshire SL1 1DZ Consumer care telephone number 08705 950950
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