



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SIE340W. You'll find the answers to all your questions on the TRICITY SIE340W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY SIE340W
User guide TRICITY SIE340W
Operating instructions TRICITY SIE340W
Instructions for use TRICITY SIE340W
Instruction manual TRICITY SIE340W



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
SIE340



[You're reading an excerpt. Click here to read official TRICITY SIE340W user guide](http://yourpdfguides.com/dref/946478)
<http://yourpdfguides.com/dref/946478>

.....
.....
.....
.....

.....
During Operation

.....
.....
.....
.....
.....

.....
.....
.....

..... *After Use*

.....
.....
.....
.....

.....
.....
.....
.....

.....
.....

..... *General*

.....
.....
.....
.....

.....
.....
.....
.....

..... *Introduction*

.....
.....

.....
.....
.....
.....

.....
.....
.....
.....

..... *Rating Plate*

.....
.....
.....
.....
.....

.....
.....

.....
.....
.....
.....
..... *Installation* ..

.....
.....
.....
.....

.....
.....
.....
.....

.....
.....
.....

General Notes on Using Your Cooker

.....
.....
.....
.....

.....
.....
.....
.....
..... *About Condensation and Steam*

.....
.....
.....
.....

.....
.....
.....
.....
..... *Oven Indicator Neons*

.....
.....
.....
.....

.....
.....
.....
.....
..... *Grill and Oven Furniture* ..

.....
.....
.....
.....

.....
.....
.....
.....

..... *6 6 6 7 7 8 8 8 9 9 9 9 Getting to Know Your Cooker*

.....
.....
.....

.....

.....

.....

.....

.....

.....

.....

.....

..... *Hints and Tips*

.....

.....

.....

.....

.....

.....

.....

.....

..... *Grilling Chart*

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

The Top Oven

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

... *Uses of the Top Oven*

.....

.....

.....

.....

.....

.....

.....

.....

... *Selecting the Top Oven*

.....

.....

.....

.....
.....
.....
.....

.....
. Things to Note

.....
.....
.....
.....
.....

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

.....
.....
.....
.....
.....
.....
.....

..... Hints and Tips

.....
.....
.....
.....
.....
.....

.....
.....
.....
.....
. The Main Fan Oven

.....
.....
.....
.....
.....
.....
.....

..... Selecting the Main Fan Oven .

.....
.....
.....
.....
.....
.....

.....
.. Things to Note

.....
.....

.....
.....
.....
.....

.....
.....
.....

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

.....
.....
.....
.....

.....
.....
.....
.....

. Hints and Tips

.....
.....
.....

.....
.....
.....
.....

.....
.....
..... @ @

.....
.....
.....
.....

.....
.....
.....
.....

..... *21 Roasting Chart*

.....
.....
.....

.....
.....
.....
.....

.....
.....
.....

..... *22 3 CONTENTS Defrost Feature*

.....
.....
.....
.....

.....
.....
.....

... *Cleaning Materials*

.....
.....
.....

.....
.....
.....

.....
.....

. *Cleaning the Ceramic Hob*

.....
.....
.....
.....

.....
.....
.....

. *Things To Note*

.....
.....
.....

.....
.....
.....

..... *Cleaning the Outside of the Cooker* ...

.....
.....
.....

.....
.....
.....

.... *Cleaning the Grill Pan, Grill Pan Grid and Oven Shelves*

.....
.....
.....

. *Cleaning Inside the Grill/Oven Compartments*

.....
.....
.....

.....
.....
.....

..... *Care of Stayclean Surfaces* ..

.....
.....
.....

.....

.....

.....

.....

.....

.. Hints and Tips

.....

.....

.....

.....

.....

.....

.....

.....

.....

.... Cleaning the Door Glass .

.....

.....

.....

.....

.....

.....

.....

.....

..... @@

.....

.....

.....

.....

.....

.....

.....

.....

..... Service and Spare Parts ...

.....

.....

.....

.....

.....

.....

.....

.....

.....

.....

Customer Service Centres

.....

.....

.....

.....

.....

.....

.....

.....

. Guarantee Conditions

.
.
.
.
.
.
.
.
.
.
.

. 28 29 30 32 4 PREFACE Dear Customer, Thank you for buying a Tricity Bendix cooker. 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. @@@@DURING OPERATION Do not use this appliance if it is in contact with water. 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. Ensure that all packaging, both inside and outside the appliance, has been removed before the appliance is used.



[You're reading an excerpt. Click here to read official TRICITY SIE340W user guide](http://yourpdfguides.com/dref/946478)
<http://yourpdfguides.com/dref/946478>

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. *ate the guarantee.* To move the cooker, open the main oven door and lift the cooker by holding inside the top of the compartment. **INSTALLATION** If your cooker has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it. Your cooker left the factory fully packaged to protect it from damage.

If it is delivered without packaging and damage has occurred, the manufacturer cannot accepten Temperature Control Main 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 11 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 CERAMIC HOB CAUTION: DO NOT USE THE COOKER IF THE CERAMIC GLASS IS DAMAGED.**

IF A FAULT OR CRACK BECOMES VISIBLE DURING COOKING, DISCONNECT THE COOKER IMMEDIATELY FROM THE ELECTRICITY SUPPLY AND CONTACT YOUR LOCAL SERVICE FORCE CENTRE. USING THE HOB For single hotplates, turn the control knob in either direction to vary the heat setting. The highest number represents the hottest setting and the lowest the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked. Excessive switching may however be caused by the use of an unsuitable saucepan or a saucepan which is smaller than the heated area.

If excessive switching occurs, discontinue use of the saucepan. **HINTS AND TIPS RECOMMENDED SAUCEPANS** For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended. The saucepan base should be approximately the same size as the cooking area, a base diameter of up to 225mm (9") may be used on a 180mm (7") heated area. 1 Lift, rather than slide saucepans on and off the heated areas, This will reduce the risk of scratches and metal marks from saucepans with aluminium bases. Metal marks can be easily cleaned off providing they are not allowed to burn on. Ensure that new saucepans are well scrubbed to remove edges and take off any deposits left from manufacture. 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. **NOTE** Occasionally the heated areas may be seen to switch ON and OFF when higher heat settings are being used. This is due to a safety device which prevents the glass from overheating. Some switching ON and OFF when cooking at high temperatures, e.g. deep fat frying is quite normal, causes no damage to the hob and little delay in cooking times.

1 1 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. 1 To prolong the life of the hotplates: 1 **DO NOT** place aluminium foil and plastic vessels on the hot surface of the ceramic hob and **DO NOT** use the surface for storage purposes. 13 1 Never use utensils with a skirt, e.g. a bucket. 1 Never use an asbestos mat. 1 Never leave the hotplates ON when not 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. 6. Frying temperatures Celsius Fahrenheit Scale (oC) Scale (oF) 150 300 First frying of potatoes 170 175 180 190 195 200 340 350 360 375 380 390 covered with a saucepan.



[You're reading an excerpt. Click here to read official TRICITY SIE340W user guide](http://yourpdfguides.com/dref/946478)
<http://yourpdfguides.com/dref/946478>

!!! Ensure that hob and saucepans are clean and dry before the start of cooking to reduce cleaning. Follow the cleaning instructions very closely to keep the hob looking like new. If spillage occurs with sugar solutions, e.g. jams and syrups, it must be wiped from the hob before it sets and becomes hard otherwise damage to the hob will occur.

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. 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. Second frying of potatoes Frying chicken and fish **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. 14 **THE GRILL 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 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 cycle on and off over time and you may prefer to use these settings for keeping food warm. **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. 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. THINGS TO NOTE THE GRILL DOOR MUST BE LEFT FULLY OPEN DURING GRILLING. IF THE DOOR IS CLOSED THE TOP OVEN WILL OPERATE. If the grill door is accidentally closed during grilling, the grill will cut out and the top oven will operate. Some smoke from fat splashes may be evident as the grill element cleans itself.

The top oven cannot be operated when the grill is in use. Only the inner element will operate when grilling. 15 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. 1 Accompaniments such as tomatoes and mushrooms may be placed around the outer edges or 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, or the carrier shelf can be lifted away from the cooker and rested on a heat resistant work surface.

!!! 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 SHELF 1 1 1 1 1 GRILL TIME (mins) 2-3 each side 6-10 each side 15-20 each side 7-10 each side 10-15 each side HINTS AND TIPS Bacon**

Rashers Beefburgers Chicken Joints Chops - Lamb Pork Fish - Whole Trout/Mackerel Fillets - Plaice/Cod Kebabs Kidneys - Lamb/Pig 1 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. @@@@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. Always place plates on the oven shelf to warm. @@@@Enamelware, dark, heavy or non-stick utensils increase base browning.

@@@For recipes needing high temperatures, e.g. @@@@Follow the temperatures recommended in the chart on page 21.

@@@2. The cooling fan for the controls may switch in after a time. @@@A slight increase in cooking time may be necessary. @@@@It may be necessary to reduce temperatures slightly.

@@@When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time. 120 **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.



[You're reading an excerpt. Click here to read official TRICITY](http://yourpdfguides.com/dref/946478)

[SIE340W user guide](http://yourpdfguides.com/dref/946478)

<http://yourpdfguides.com/dref/946478>

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) 180-190 200-220 200-220 160-170 160-170 140-150 130-140 130-140 140-150 80-100 170-180 130-140 140-160 180-190 170-190 190-200 190-200 130-140 190-200 190-200 170-180 210-220 190-200 190-210 180-210 150-160 160-180 210-220 190-200 170-180 180-190 180-190 180-190 180-190 180-190 210-220 200-210 SHELF POSITION 1 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 90-100 170-180 140-150 140-160 180-190 170-190 190-200 190-200 140-150 170-180 180-190 170-180 210-220 190-200 190-210 180-200 150-160 160-180 220-230 190-200 170-180 180-190 180-190 180-190 200-210 200-210 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 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 Shelf positions are not critical but ensure Follow manufacturer's instructions 1 1* 1 1 1 1 1 1* 1* 1 1 1* 1* 1 1 1 1 1 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. 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 COOKING TIME 20-35 minutes per ½kg (1lb) and 20-35 minutes over 25-35 minutes per ½kg (1lb) and 25-35 minutes over 25-35 minutes per ½kg (1lb) and 25-35 minutes over 30-40 minutes per ½kg (1lb) and 30-40 minutes over 30-40 minutes per ½kg (1lb) and 30-40 minutes over 15-20 minutes per ½kg (1lb) and 20 minutes over 15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb) 25-35 minutes per ½kg (1lb) and 25-30 minutes over 35-40 minutes per ½kg (1lb) and 35-40 minutes over 20 minutes per ½kg (1lb) and 20 minutes over according to size Beef, boned 160-180°C Mutton and Lamb 160-180°C Pork and veal 160-180°C Ham 160-180°C Chicken 160-180°C Turkey and goose 160-180°C Duck 160-180°C Pheasant 160-180°C Rabbit 160-180°C Potatoes with meat Potatoes without meat 160-180°C 180-190°C according to size 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 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.

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 1 Turn the main oven temperature control to the defrost setting. HINTS AND TIPS 1 THINGS TO NOTE 1. 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. 2.

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. Place the frozen food in a single layer where possible and turn it over half way through the defrosting process. 1 1 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. 23 CARE AND CLEANING ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY AT THE MAIN WALL SWITCH AND ALLOW THE COOKER TO COOL 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. Multi-surface anti-bacterial cleaning products should not be used on the ceramic hob or on the surrounding trims. If Hob Brite is unavailable, one or more of the cleaning agents below may be used temporarily: a) Jif 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. @@@@1. Make sure the ceramic glass is cool. 2. @@3.

@@@1. @@@@This may take a few minutes. 3. @@@@Follow the instructions under 'To Remove more Stubborn Marks' above. If this is unsuccessful, make up a paste of one part water to three parts Cream of Tartar 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. 1 SOILAGE FROM SUGAR SOLUTIONS MUST BE REMOVED FROM THE HOB BEFORE THE SYRUP HAS SET OTHERWISE DAMAGE TO THE HOB SURFACE WILL OCCUR. Avoid placing plastic items, aluminium foil or dishes on the hot surface as this will cause damage to the hob. 1 CLEANING THE OUTSIDE OF THE COOKER DO NOT use abrasive cleaning materials,e. g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur.



[You're reading an excerpt. Click here to read official TRICITY SIE340W user guide](http://yourpdfguides.com/dref/946478)
<http://yourpdfguides.com/dref/946478>

Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent. **HINTS AND TIPS TO REDUCE HOB SOILAGE:**
1 1 1 1 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: **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD** 1 1 Household detergents and bleaches. 1 Impregnated plastic or nylon pads that are not described as suitable for non-stick saucepans.

1 Brillo pads, Ajax pads, steel wool pads. 1 Chemical oven cleaners, e.g. aerosols and oven pads. **CLEANING THE GRILL PAN, 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. 1 Rust stain, bath and sink stain removers. 1 1 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. **25 CLEANING INSIDE THE GRILL / OVEN COMPARTMENTS** The sides, and back panel of the main oven and top oven sides are coated with special Stayclean coating. The Stayclean surfaces should not be cleaned manually. The vitreous enamel main oven base, interior main oven door and top oven/grill compartment base and back 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. Aerosol cleaners must not be used on the Stayclean surfaces and must not come into contact with elements as this may cause damage. For advice on how to keep the Stayclean Surfaces in good condition see 'Care of Stayclean Surfaces'. **HINTS AND TIPS** 1 1 1 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 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 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 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 1 1 **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 the 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.

1 **26 CLEANING THE DOOR GLASS** To prevent damaging or weakening the door glass panels avoid the use of the following: 1 Household detergents and bleaches 1 Impregnated pads unsuitable for non-stick saucepans 1 Brillo/Ajax pads or steel wool pads 1 Chemical oven pads or aerosols 1 Rust removers 1 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.

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 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. **TO CLEAN THE INNER GLASS DOOR PANELS** Clean the inner door glass panels using a soft cloth and hot water to which a little washing up has been added. If the inner panel is heavily soiled, Hob Brite may be used. Do not use abrasive cleaning materials on the door glass. Ensure that all parts are well rinsed and thoroughly dried before attempting to replace the glass. 5. Clean the outer and inner glass using hot soapy water or Hob Brite cleaner 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.

27 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.



[You're reading an excerpt. Click here to read official TRICITY](#)

[SIE340W user guide](#)

<http://yourpdfguides.com/dref/946478>

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 is set to manual. 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. 28 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 on pages 30 31. @@@@Estate Smithton Inverness IV1 AJ DYFED (M77) Maes Y Coed High Mead Llanybydder Camarthenshire SA40 9UL (M06) LIVERPOOL (M15) Unit 1 Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH ISLE OF ARRAN Arran Domestics Unit Centre Brodick 4 The Douglas HAVERFORDWEST (M75) Cromlech Lodge Ambleston Haverfordwest Pembrokeshire SA62 5DS MANCHESTER (M09) Unit B Central Industrial (OWN SALES) Isle of Arran KA27 8AJ OSWESTRY Estate St Marks Street Bolton BL3 6NR Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP PRESTON (M13) ISLE OF BARRA J Zerfah 244 Bruernish Isle of Barra (M17) Unit 250 Dawson Place Walton Summit (OWN SALES) Western Islands HS9 5QY ISLE OF BUTE (M66) Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute STOCKPORT PA20 9EH (M16) Bamber Bridge Preston Lancashire PR5 8AL Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR ISLE OF LEWIS (M69) ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW KELSO 2-8 Wood Market Kelso Borders TD5 7AX (M08) 30 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 BridgeRoadBusiness Est Bridge Road Ashford Kent TN2 1BB BOURNE (M44) Manning Road Ind Estate Pinfold Road Bourne PE10 9HT CHELMSFORD (M47) Hanbury Road Widford Ind Estate Chelmsford Essex CM12 3AE FLEET (M59) Unit 1 Redfields Ind Estate Church Crookham Fleet Hampshire BRIDGNORTH (M72) 68 St. Mary's Street Bridgnorth Stropshire WV16 4BB COLINDALE (M53) Unit 14 GU13 ORD Capitol Park Capitol Way Colindale HAYWARDS HEATH (M55) 0EQ 21-25 Bridge Road Haywards Heath Sussex RH16 1UA GL1 4NB ELTHAM (M78) 194 Court Road Motttingham Eltham GLOUCESTER 101 Rycroft Street London NW9 Gloucester (M23) HEREFORD (M31) Unit 3 Bank Buildings London SE9 4EW Cattle Market Hereford HE4 9HX ENFIELD (M49) 284 Alma Road Enfield London BARNSTAPLE (M30) Main Road Fremington Barnstaple North Devon EX31 2NT SOUTH WEST HIGHAM FERRERS (M51) 30 High Street EN3 7BB Higham Ferrers Northants NN10 8BB GRAVESEND Unit B4, Imperial Business Estate Gravesend (M57) ILKESTON (M43) Unit 2 Kent Furnace Road DA11 0DL Ilkeston DE7 5EP HARPENDEN (M46) Unit 4 Riverside Estate Coldharbour Lane BOURNEMOUTH (M26) 63-65 Curzon Road Bournemouth Dorset BH1 4PW LEICESTER (M22) Unit 7 Oaks Industrial Estate Harpenden Coventry Road AL5 4UN Narborough Leicestershire LE0 5GF LETCHWORTH (M50) 16-17 Woodside Ind Est. Works Road Letchworth BRIDGEWATER (M35) 6 Hamp Ind.Estate Bridgewater Somerset TA6 3NT BRISTOL (M25) 11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ LINCOLN (M40) Unit 8 Stonefield Park Herts Clifton Street SG6 1LA Lincoln LN5 8AA LONDON (M76) 2/4 Royal Lane Yiewsley West Drayton EMSWORTH (M33) 266 Main Road Southbourne Emsworth PO10 8JL NEWCASTLE LYME (M12) UNDER 18-21 Croft Road Brampton Ind. @@@@Estate Kingsteignton Newton Abbot S. @@@@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 32 SIE 340- 311535602 34 !1 RATING PLATE REFERENCE MAKE AND MODEL NO.



[You're reading an excerpt. Click here to read official TRICITY SIE340W user guide](http://yourpdfguides.com/dref/946478)
<http://yourpdfguides.com/dref/946478>

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. SIE340 © Electrolux Household Appliances Limited 2000 311535602 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. .



[You're reading an excerpt. Click here to read official TRICITY](#)

[SIE340W user guide](#)

<http://yourpdfguides.com/dref/946478>