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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY SIE454W. You'll find the answers to all your questions on the TRICITY SIE454W in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY SIE454W
User guide TRICITY SIE454W
Operating instructions TRICITY SIE454W
Instructions for use TRICITY SIE454W
Instruction manual TRICITY SIE454W



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
SIE 454



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Manual abstract:

SIE 454 TECHNICAL DETAILS MODEL NO. @@EMC Directive 89/336/EEC. @@@@@5 Safety

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... 25 25 25 25 26 26 26 27 27 27 28 28 28 29 30 31 32 34 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.

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. Should the appliance be sold, or if you move house and leave the appliance, always ensure that the book remains with the appliance. This will enable the new owner to be acquainted with the functioning of the appliance and the relevant warnings. Please read the whole instruction book before attempting to use the appliance ensuring you follow the recommendations given.

5 SAFETY THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER. PLEASE READ CAREFULLY BEFORE INSTALLATION This cooker is heavy and care must be taken when moving it. Ensure that all packaging, both inside and outside the cooker 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.

Do not try to lift or move the cooker 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 cooker in any way. 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. Do not place silver foil or plastic containers on ceramic glass. 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 Do not use this cooker if it is in contact with water.

Never operate it with wet hands. This cooker is designed to be operated by adults. Young children must not be allowed to tamper with the cooker or play with the controls. During use the cooker becomes Hot. Care should be taken to avoid touching the heating elements inside the oven. Accessible parts especially around the grill area may become hot when the cooker is in use. Children should be kept away gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap. 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 accept responsibility. Contact your supplier for advice. Once the packaging has been removed the cooker should only be moved by hand. DO NOT use a sack barrow or any other aid to lift the cooker as damage may occur.

Connection to the electricity supply must be carried out by a qualified electrician/competent person. 2 Six square millimetres (6.00mm) is the recommended cross-section area. The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation in all poles. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

The cable must be routed away from potentially hot areas marked by X in the diagram below. Air gap Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob. It is important to ensure that the cooker is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors. 8 REVERSIBLE MAIN OVEN DOOR If you require the oven door to be hinged on the opposite side, you will need to contact a qualified Service Engineer. See page 32 for your nearest Service Centre. PLEASE NOTE that a charge will be made. GRILL AND OVEN FURNITURE The following items of grill/oven furniture have been supplied with the cooker. If you require replacements of any of the items listed below please contact your local Service Force Centre, quoting the relevant part number. GENERAL NOTES ON USING YOUR COOKER We suggest that you run the oven elements for 10 or 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. 1 grill pan (311409401) 1 grill pan handle (311468100) ABOUT CONDENSATION AND STEAM When food is heated it produces steam similar to a boiling kettle. The oven is vented to allow some of this steam to escape. However, always stand back from the cooker when opening the oven door to allow any build up of steam or heat to release.



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If the steam comes into contact with a cool surface on the outside of the cooker, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the cooker. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

For your safety wallcoverings at the rear of the cooker should be securely fixed to the wall. Note If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 3114798006. 1 grill pan grid (311419801) 1 grill deflector THE COOLING FAN FOR THE CONTROLS The cooling fan comes on immediately when the grill or top oven are switched on and after a time when the main fan oven is in use. The operation of the cooling fan is temperature dependent in the case of the main oven and the cooling fan may not switch in at all at low temperature settings or where the main oven has only been used for a short time. The cooling fan may run on after the control knobs have been switched off until the cooker has cooled.

If an automatic programme has been set the cooling fan does not come on until the cooktime Do not switch the cooker off at its power point until the cooling fan has cooled the cooker down. 1 straight shelf for grilling and top oven cooking only 2 straight shelves for main oven cooking The grill deflector sits above the grill element and prevents fat splashing onto the grill roof. The deflector may be easily removed for cleaning. 9 GETTING TO KNOW YOUR COOKER THE CONTROL PANEL A B C D E F G FEATURES A B C D E F G The Timer Main Oven Temperature Control Top Oven Temperature Control Selector Control Hotplate Controls Main Oven Indicator Neon Top Oven Indicator Neon 10 THE TIMER KEY A B C D E F G COOK TIME END TIME COUNTDOWN TIME OF DAY DECREASE CONTROL SELECTOR CONTROL INCREASE CONTROL A C B D NOTE: The time of day must be set before the main oven will operate manually. E F G 1.

HOW TO SET THE TIME OF DAY The oven has a 24 hour clock. When the electricity supply is first switched ON, the display will show 12.00 and the 'Time Of Day' indicator neon will flash as Fig. 1. To set the correct time press the increase control button (+) and if necessary, the decrease control button (-) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The 'Time Of Day' indicator neon will flash for 5 seconds and then go out.

NOTE: The increase and decrease control buttons operate slowly at first, and then more rapidly. They should be pressed separately. Fig.2 Fig.1 2. HOW TO SET THE COUNTDOWN The 'Countdown' gives an audible reminder at the end of any period of cooking up to 2 hrs 20 mins. It is not part of the automatic control. To set, press the Selector Control button until the 'Countdown' indicator neon is illuminated and the display reads 0.00 as Fig. 3.

To set the correct time duration depress the increase control (+) until the display indicates the interval to be timed, e.g. 1hr 45 mins as Fig. 4. If necessary depress the decrease control (-) to achieve the correct time interval.

NOTE: This must be completed within 5 seconds of first pressing the Selector Control button. During the operation of the Countdown, the remaining time period will be shown in the display. Fig.4 Fig.3 11 The 'Countdown' will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any button. TO CANCEL THE COUNTDOWN If you change your mind and want to cancel the 'Countdown', press the Selector Control button until the 'Countdown' indicator neon flashes then depress the decrease control (-) until 0.00 shows in the display as Fig. 5. The 'Countdown' indicator neon will continue to flash for a few seconds and then return to the time of day. Fig.5 3. SETTING THE OVEN TIMER CONTROL The main oven only can be automatically timed. When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future.

A) TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6. ii) Place food in oven. iii) To set the length of cooking time. Press the Selector Control button until the 'Cook Time' indicator neon is illuminated.

Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7. If necessary depress the decrease control (-) until the correct time interval is achieved.

iv) Release the buttons. The 'Cook Time' indicator neon will be illuminated. Remember, this must be completed within 5 seconds of first pressing the Selector Control button. v) To set the 'End Time'. Press the Selector Control button until the 'End Time' indicator neon flashes.

Press the increase control button (+) until the required stop time is displayed, e.g. 12.15 p.m. as Fig. 8. If necessary depress the decrease control (-) until the correct time interval is achieved. vi) Release the buttons. The time of day will be displayed after 5 seconds.

The 'Cook Time' and 'End Time' indicator neons will be illuminated. vii) Set the main oven control to the required temperature. The oven indicator neon should be OFF. NOTE: When the automatic timed period starts, the oven indicator neon will turn ON and OFF periodically during cooking, showing that the temperature is being maintained. i) Fig.6 Fig.7 Fig.8 12 B) TO SET THE TIMER TO SWITCH OFF ONLY i) Ensure the electricity supply is switched ON and that the correct time is displayed, e.g. 10.

00 a.m. as Fig. 9. Place food in oven.

To set the length of cooking time, press the Selector Control button until the 'Cook Time' indicator is illuminated. Press the increase control button (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10.

Depress the decrease control button (-) if necessary. Release the buttons. The 'Cook Time' indicator neon will be illuminated and the time of day will be displayed after 5 seconds. Set the oven temperature. The oven indicator neon should be ON. To check the 'End Time' during the cooking period, simply press the Selector Control button once and the remaining time will be displayed, as Fig. 11. ii) iii) Fig.9 iv) v) vi) Fig.10 Fig.

11 4. TO CANCEL PROGRAMME i) AN AUTOMATIC ii) iii) To cancel an automatic programme press the Selector Control button until the 'Cook Time' indicator neon flashes. Press the decrease control until the display reads 0.00 as Fig. 12. Release the buttons. The 'Cook time' indicator will flash and after 5 seconds return to the time of day.



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Turn off oven control. Fig.12 5.

TO RETURN MANUAL THE COOKER TO At the end of a timed cooking period, the indicator neon will flash and an alarm will sound for up to 2 minutes. i)

To stop the sound press any of the three buttons, as Fig. 13. ii) The display will return to the time of day. iii) Turn off the oven controls.

Fig.13 13 6. THINGS TO NOTE · In the event of an interruption of the electricity supply, the timer will reset itself to zero, and all programming will be cancelled. 7. AUTOMATIC COOKING It is advisable to leave food in the oven for as short a time as possible before automatic cooking.

Always ensure commercially prepared food is well within its use by date and that home prepared food is fresh and of good quality. When cooking is complete, do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately. Always ensure food in the oven has been covered before cooking if it is not possible to remove food immediately after cooking. 14 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. . . . To operate the dual hotplate, turn the control knob clockwise for the full area or anti-clockwise for the centre section. The inner section is very economical when cooking with small diameter saucepans. 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 number represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked.

This model has the added feature of two Rapid power zone hotplates which react more quickly than the other ceramic hotplates and are easily identified by their instant red glow. 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. 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.

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. Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings. Avoid using thin, badly dented or distorted saucepans.

Those with uneven bases should not be used. 15 To prolong the life of the hotplates: Never use utensils with a skirt, e.g. a bucket. Never use an asbestos mat. 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 Scale (°C) 150 First frying of potatoes 170 175 180 190 195 200 Fahrenheit Scale (°F) 300 340 350 360 375 380 390 · covered with a saucepan. Ensure that the 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 the cooker 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 be 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. @@Second frying of potatoes Frying chicken and fish PRESERVING 1. 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. @@@@@@@This is the hottest setting.

@@@@@This will occur after approximately 10 minutes. @@@@This is quite normal. @@@@@@@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 foods.

Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.

. . . . Liver Lamb/Pig When toasting bread use the straight shelf in position 1 with the grid in the high position. Preheat the grill on a full setting for a few minutes before cooking. Adjust the heat setting and runner position as necessary during cooking. The food should be turned over during cooking as required.

When using the centre section of the dual grill, ensure food is positioned centrally on the grill pan grid in the grill pan.



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Sausages Steaks Rare Medium Well Done Toasted sandwiches The times quoted above are given as a guide and should be adjusted to suit personal taste. NOTE If you require an additional handle for your grill pan, this can be ordered from your local Service Force Centre by quoting part number 3114798006. 18 THE TOP OVEN USES OF THE TOP OVEN The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven. It is designed for cooking on one level and for small quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche. The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. temperature setting of 80°C - 100°C on the top oven control dial. Use a SELECTING THE TOP OVEN . . . Turn the top oven function selector to Turn the top oven temperature control to the required setting The cooling fan will operate immediately with the top oven. For more details on cooling fan operation see page 9.

TO FIT THE TOP OVEN SHELF The shelf 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. THINGS TO NOTE 1. The top oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained. 2. The cooling fan will operate immediately with the top oven. See page 9 for more details on the operation of the cooling fan. 19 HINTS AND TIPS · Most cooking should be carried out using an oven shelf positioned in one of the shelf runners. · DO NOT place dishes or baking trays directly onto the oven base as it becomes very hot and damage may occur.

· Larger roasts and casseroles should normally be cooked in the main oven. However, they may be cooked on a flat shelf placed on the base of the top oven provided there is sufficient room for air circulation around the food. Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning. · The material and finish of the baking trays and dishes will affect the degree of base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning.

Shiny aluminium or polished steel trays reflect the heat away and give less base browning. DO NOT use the grill pan as a baking tray as this will increase base browning of the food. Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on pages 23 and 24. For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven. . . . There should always be at least 2.5cm (1") between the top of the food and the element. This gives best cooking results and allows room for rise in yeast mixtures, Yorkshire puddings etc. When cooking cakes, pastry, scones, bread etc., place the tins or baking trays centrally on the shelf directly below the element. · AUTOMATIC COOKING · * If you use the automatic timer to cook food in the top oven be guided by the recommendations given below. It is advisable to leave food in the oven for as short a time as possible before automatic cooking. When cooking is complete do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately. Always ensure food in the oven is covered if it is not possible to remove food immediately after cooking. * * 20 THE MAIN FAN OVEN USES OF THE FAN OVEN PREHEATING 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 temperature recommended in the chart on page 23. As a guide reduce temperatures by about 20°C - 25°C for your own recipes. BATCH BAKING The fan oven cooks evenly on all shelf levels, especially useful when batch baking.

SELECTING THE FAN OVEN · Turn the main oven temperature control to the required setting. TO FIT THE MAIN OVEN SHELVES The shelf 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. THINGS TO NOTE 1. The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained. · 2. The interior oven light will come ON when the main oven control is turned. 3. 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. 21 HINTS AND TIPS · Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards. 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. DO NOT place 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/foods may be placed on the base of the oven when additional space is required. · 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. When batch baking one type of food e.g.

Victoria sandwich cakes, those of similar size will be cooked in the same time. · 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 pages 23 and 24. AUTOMATIC COOKING · * If you use the automatic timer to cook food in the main oven be guided by the recommendations below. It is advisable to leave food in the oven for as short a time as possible * When cooking is complete do not leave food to stand in the oven, but remove and cool it quickly if the food is not to be consumed immediately.



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* Always ensure food in the oven is covered if it is not possible to remove food immediately after cooking. 22 OVEN COOKING CHART The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements. FAN OVEN FOOD Biscuits Bread rolls/buns Cakes: SHELF POSITION Shelf COOKING TEMP °C 180-190 200-220 200-220 160-170 160-170 160-170 140-150 130-140 130-140 SHELF POSITION 1 1* 1 1 1 1 1 1 1 TOP OVEN COOKING TEMP °C 170-190 200-220 200-220 180-190 160-170 160-170 140-150 130-140 130-140 APPROX COOK TIME (m) 10 20 25 30 15 20 18 -25 18 - 20 18 -25 1 ¼ - 1 ½h 2 ¼ - 2 ½h 3 4 ½h depends on size 1 ¼ - 1 ½h 2 ½ - 3h 25 - 30 45 - 65 2 ½ - 3h 1 ¼ - 1 ½h 20 - 30 20 - 25 40 - 50 1 ½ - 2h 40 - 45 30 - 35 20 - 30 25 - 40 15 - 20 25 - 35 25 - 45 1 1 ½h see roasting chart 8 - 10 30 - 40 20 - 30 1 1 ½h 1 1 ½h 30 - 35 15 - 20 25 - 40 15 - 25 Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas Gingerbread Meringues positions are not critical but ensure that oven 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 * = Shelf on the oven base shelves are evenly spaced when more than one is used 140-150 1 140-150 80-100 1 90-100 170-180 1 170-180 130-140 1 140-150 140-160 1* 140-160 180-190 1* 180-190 Follow manufacturer's instructions 170-190 1 170-190 190-200 1* 190-200 190-200 1 190-200 130-140 1 140-150 190-200 1 170-180 190-200 1 180-190 170-180 1 170-180 210-220 1* 210-220 190-200 1 190-200 190-210 1* 190-210 180-210 1 180-200 150-160 1 150-160 160-180 1* 160-180 210-220 1 220-230 190-200 1* 190-200 170-180 1 170-180 180-190 1 180-190 180-190 1 180-190 180-190 1 180-190 180-190 1 180-190 180-190 1 180-190 210-220 1 200-210 200-210 1 200-210 Note: Shelf positions are counted from the bottom of the oven. 23 ROASTING 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.

ROASTING CHART INTERNAL TEMPERATURES Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C MEAT Beef Beef, boned Mutton and Lamb Pork and Veal Ham Chicken Turkey and Goose SECOND/FAN OVEN 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C 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 according to size Duck Pheasant Rabbit Potatoes with meat Potatoes without meat 160-180°C 160-180°C 160-180°C 160-180°C 180-190°C 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 20 30 min. cooking time. 24 DEFROSTING 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 · Turn the main oven temperature control to the defrost setting. HINTS AND TIPS · 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. · · 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. 25 CARE AND CLEANING BEFORE CLEANING THE COOKER, ALWAYS ALLOW THE COOLING FAN TO COOL DOWN BEFORE SWITCHING OFF THE ELECTRICITY SUPPLY. 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. 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. 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.



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1. Apply a small amount of Hob Brite in the centre of each area to be cleaned. **CLEANING THE BRASS OR CHROME PLATED HANDLES (WHERE APPLICABLE)** It is strongly recommended that only hot soapy water is used for cleaning the handles. **THE USE OF ANY OTHER CLEANING MATERIALS MAY DULL THE BRASS OR CHROME PLATED FINISH.** 2. **CLEANING COOKER THE OUTSIDE OF THE** 3. 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. Wipe off residues of cleaner with another damp paper towel and polish dry with a soft cloth. **DO NOT** use abrasive cleaning materials e.g. Hob Brite, Brillo pads or scourers on painted or printed finishes as damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent. If Hob Brite is unavailable, one or more of the cleaning agents below may be used temporarily: a) Cif Cream Cleaner b) Baking Soda **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD. TO REMOVE MORE STUBORN 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.

3. Use a plastic pad specially for non-stick saucepans with Bar-Keepers Friend for removal of more stubborn soilage. **26 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. · 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. · · · **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 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. 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.** Avoid placing plastic items, aluminium foil or dishes on the hot surface as this will cause damage to the hob. · **CLEANING THE GRILL DEFLECTOR, 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 grill deflector can be cleaned using a soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

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. **TO CLEANING INSIDE THE GRILL COMPARTMENTS OVEN AND** 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.

The sides, and back of the oven compartments are coated with Stayclean enamel. The Stayclean surfaces inside the ovens should not be cleaned manually. See page 28 'Care of Stayclean Surfaces'. The vitreous enamel grill/top oven and main 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.

27 Aerosol cleaners must not be used on Stayclean surfaces and must not come into contact with the elements or the door seal as this may cause damage. ·

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. For advice on how to keep the Stayclean coating 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. **CLEANING THE DOOR GLASS** To prevent damaging or weakening 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 **HINTS AND TIPS** · Manual cleaning of the Stayclean surface **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 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.

· **CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS** The outer door glass is removable for cleaning. **TO REMOVE THE OUTER GLASS 1.**



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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 . . . 28 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 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 dried before attempting to replace the outer door. **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 Force Centre who will be pleased to advise further.

REPLACING THE OVEN LIGHT BULB The type of bulb required is a 300°C 25 watt small Edison Screw. Part number 572 491 5431-00/1 (Available through Service Force Centres). **CAUTION:** Disconnect the appliance from the electricity supply before replacing the bulb. Open the door and remove the shelves to enable easy access to the oven light assembly.

Insert a flat blade screwdriver between the oven side and glass which covers the bulb. Support the glass with your hand and prise out sufficiently to release the glass cover. Unscrew the bulb in an anticlockwise direction until it is possible to remove the bulb with ease. Fit the new bulb by turning in a clockwise direction until it is secure. Ensuring the indent to the flange is pointing to the rear of the oven, replace the glass by pushing it firmly into the hole to cover the bulb assembly.

Replace the shelves. Restore the electricity supply and adjust the time of day and clock as necessary. **TO CLEAN THE INNER GLASS DOOR PANELS** Clean the inner glass door panels using a soft cloth and hot water to which a little washing up liquid 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. **29 SOMETHING NOT WORKING?** We strongly recommend that you carry out the following checks on your cooker 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 cooker is under guarantee. The cooker does not work at all: * Check that the cooker 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 (see page 11). * If you have had your cooker for several months you may need to replace the light bulb (see page 29). If the oven is not cooking evenly or the side opening door will not stay open: * Check that the cooker is level. The oven light fails to illuminate: * Check that the cooker is not set for automatic cooking.

The light will illuminate when the cook time begins. The fan oven is noisy: * Check that the cooker is level. The grill and hotplates work but the oven does not: * Check that the timer is set to manual (see page 11). * Check that bakeware and shelves are not vibrating in contact with the back panel in the oven. The oven temperature is too high or too low: * Check that the recommended temperatures are being used (see page 23). Be prepared to adjust the temperature up or down by 10°C to achieve the results you want. The hotplates and main ovens work but the grill does not: * Check that you have carefully followed the instructions for operation of the grill. * If the cooling fan fails the grill will not operate. Please call your Local Service Force Centre. **30 SERVICE AND SPARE PARTS** In the event of your appliance requiring service, or if you wish to purchase spare parts please contact your local 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 Force Centre you will need to give the following details: 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. 1. 2. 3. 4.

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 32 33. For Service in the Republic of Ireland contact Tricity Bendix Long Mile Road Dublin 12 Telephone: 01 4090752 **CUSTOMER CARE DEPARTMENT** For general enquiries concerning your Tricity Bendix appliance, or further information on Tricity Bendix products, you are invited to contact our Customer Care Department by letter or telephone as follows: Customer Care Department Tricity Bendix 55 77 High Street Slough Berkshire SL1 1DZ Tel: 0870 5 950950 * * calls to this number may be recorded for training purposes. 31 To contact your local Service Force Centre telephone 08705 **ISLE OF LEWIS** ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW 2, 6 & 8 Woodmarket Kelso Borders TD5 7AX 7 King Street Kirkwall Orkney KW15 **IJF** Scottish Hydro Electric Central Warehouse Inveralmond Perth PH1 3AF 3-4 Carlton Place Lerwick Shetland ZE1 0PW Bolts Shetland Ltd. 26 North Road Lerwick Shetland ZE1 0PE Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA 929 929 **NORTH EAST CHANNEL ISLANDS** **GUERNSEY** Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands GY1 3AD Jersey Electricity Company Haut De L'orme Rue De Haut De L'orme Trinity Jersey Channel Islands JE3 5FG **GATESHEAD** Unit 356a Dukesway Court Dukesway Gateshead NE11 0BH 15 Hainton Avenue Grimsby N. E. Lincs DN32 9AS Unit 1 Boulevard Industrial Estate Hull HU3 4AY 64-66 Cross Gates Road Cross Gates Leeds LS15 7YS **KELSO GRIMSBY JERSEY ORKNEY HULL PERTH LEEDS SCOTLAND ABERDEEN** 54 Claremont Street Aberdeen AB10 6RA (OWN SALES) **SHETLAND (OWN SALES) AUCHTERMUCHTY** 33a Burnside Auchtermuchty Fife KY14 7AJ Unit 5 Block 2 Auchentraith Ind.



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Estate Douglas Isle of Man IM1 5AT Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR DUNOON CARLISLE EDINBURGH WALES CARDIFF Unit 4 Guardian Industrial Estate Clydesmuir Road Cardiff CF2 2QS Unit 6-7 Coed Parc Abergele Road Rhuddlan Clwyd LL18 5UG Unit 9 St. Clears Business Park Tenby Road St. Clears Carmarthen SA33 4JW Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP ISLE OF MAN GLASGOW CLYWD BOLTON INVERNESS ISLE OF ARRAN DYFED PRESTON ISLE OF BARRA STOCKPORT OSWESTRY (M17) ISLES OF BUTE 32 To contact your local Service Force Centre telephone 08705 MIDLANDS BIRMINGHAM 66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB Pinfold Road Bourne PE10 9HT 68 St. Mary's Street Bridgnorth Shropshire WV16 4DR 101 Rycroft Street Gloucester GL1 4NB Units 3 & 4 Bank Buildings Cattle market Hereford HE4 9HX 30 High Street Higham Ferrers Northants NN10 8PL Unit 2 Furnace Road Ilkeston DE7 5EP Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE9 5GF Unit 8 Clifton Street Stone Field Park Lincoln LN5 8LQ 18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW 13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND Unit 3 Sterling Park Claymore Tamworth B77 5DQ Units 1 & 2 Northbrooks Close Gregorys Mill Ind. @@@@ Estate Church Crookham Fleet Hampshire GU13 0RD 21-25 Bridge Road Haywards Heath Sussex RH16 1UA GLOUCESTER HAYWARDS HEATH ELTHAM HEREFORD TONBRIDGE ENFIELD Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA HIGHAM FERRERS GRAVESEND SOUTH WEST BARNSTAPLE Main Road Fremington Barnstaple North Devon EX31 2NT 63-65 Curzon Road Bournemouth Dorset BH1 4PW 6 Herswell Business Park Salmon Parade Bridgewater Somerset TA6 5PY 11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ 266 Main Road Southbourne Emsworth PO10 8JL Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot TQ12 3TD Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH ILKESTON LEICESTER BOURNEMOUTH LINCOLN LETCHWORTH BRIDGEWATER NEWCASTLE UNDER LYME LONDON BRISTOL MAIDENHEAD REDDITCH EMSWORTH MOLESEY ISLE OF WIGHT TAMWORTH NEWBURY NEWTON ABBOT WORCESTER NORWICH REDRUTH SUNBURY 33 GUARANTEE CONDITIONS Standard guarantee conditions We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that: The appliance has been correctly installed and used only on the electricity supply stated on the rating plate. The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

All service work under this guarantee must be undertaken by a 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 5.30am 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 34 NOTES 35 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 time 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 Part Number: 311593100 © Electrolux Household Appliances Limited 2001 .



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