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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY TBC 650F. You'll find the answers to all your questions on the TRICITY TBC 650F in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY TBC 650F
User guide TRICITY TBC 650F
Operating instructions TRICITY TBC 650F
Instructions for use TRICITY TBC 650F
Instruction manual TRICITY TBC 650F

TRICITY BENDIX

*OPERATING & INSTALLATION
INSTRUCTIONS*

CERAMIC HOB

TBC 650 F

PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE



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Manual abstract:

@@Notes that concern your personal safety. Important! Notes that show how to avoid damage to the appliance. 2 Contents Operating Instructions

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@@@If you do not, any damage resulting is not covered Directives: 73/23/EEC dated 19.02.1973 Low Voltage Directive 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC 93/68/EEC dated 22.

07.1993 CE Marking Directive Safety during use · Remove stickers and film from the glass ceramic. · There is the risk of burns from the appliance if used carelessly. · Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware. · Overheated fat and oil can ignite quickly. When cooking with fat or oil (e.g. frying chips) do not leave the appliance unattended. · Switch the cooking zones off after each use. 5 This appliance conforms with the following EU by the warranty.

Correct use · This appliance should be used only for normal domestic cooking and frying of food. · The appliance must not be used as a work surface or as a storage surface. @@@@The edge of the ceramic glass can be damaged by being knocked by the cookware. · Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface. · Objects that melt and things that boil over can burn onto the ceramic glass and should be removed straightaway. · Do not use the cooking zones with empty cookware or without cookware. Child safety · Small children must be kept away from the appliance. · Only let bigger children work on the appliance under supervision. General safety · The appliance may only be installed and connected by trained, registered service engineers, or competent persons. @@@@Risk of burns from residual heat.

@@@Look at the residual heat indicator. @@@@When boiling water/searing food, select a high heat setting. 2. @@3. @@@@The bottom should be as thick and flat as possible.

@@@Bottom of pans and cooking zones should be the same size. 7 Examples of cooking applications The information given in the following table is for guidance only. Heat setting 0 1 Keeping food warm Melting Solidifying 2-3 Simmering Steaming Braising Cooking process suitable for Residual heat setting, Off position Keeping cooked foods warm Hollandaise sauce, melting butter, chocolate, gelatine Fluffy omelettes, baked eggs Simmering rice and milk-based dishes Heating up ready-cooked meals Steaming vegetables, fish Braising meat Steaming potatoes 4-5 Boiling Cooking larger quantities of food, stews and soups Gentle frying Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup) 60-150 mins. as required 5-25 mins. 10-40 mins.

25-50 mins. Cover Stir occasionally Cook with lid on Add at least twice as much liquid as rice, stir milk dishes part way through cooking With vegetables add only a little liquid (a few tablespoons) Use only a little liquid, e. g.: max. @@@@Risk of burns from residual heat. @@Remove residues with water and washing up liquid. ing materials will damage the appliance. @@Wipe the appliance with a damp cloth and a little washing up liquid. 2. Rub the appliance dry using a clean cloth.

Removing deposits 1. Place the scraper on the glass ceramic surface at an angle. 2. Remove residues by sliding the blade over the surface. 3. Wipe the appliance with a damp cloth and a little washing up liquid. 4. Rub the appliance dry using a clean cloth. Remove Type of dirt sugar, food containing sugar plastics, tin foil limescale and water rings fat splashes shiny metallic discolorations immediately yes yes -----when the appliance has cooled down ----yes yes yes cleaner for glass ceramic or stainless steel* using a scraper* *Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops, supermarkets, the parts department of your local Service Force Centre or from www.shop.electrolux.co.uk 3 Remove stubborn residues with a cleaner for glass ceramic or stainless steel. 3 Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance. 9 What to do if.

.. Problem The cooking zones are not functioning. Possible cause The desired heat setting is not set. The fuse in the house's electrical wiring (fuse box) has

been tripped.

Remedy Set the heat setting. Check the fuse. If the fuses trip a number of times, please call an authorised electrician. The residual heat indicator is not displaying anything If the cooking zone is supposed to The cooking zone was only on for a be hot, call your local Service Force short time and is therefore not hot Centre. If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre. 1 Warning! Repairs to the appliance are only to 3 If the appliance has been wrongly operated, be carried out by qualified service engineers. @@The plastic components are identified by markings, e.g. >PE<, >PS<, etc. e heading "Something Not Working?".



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@@ Your name, address and post code. 2. Your telephone number. 3. Clear and concise details of the fault. 4. @@5. The purchase date. Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls. For Customer Service in Ireland please contact us at the address below: Tricity Bendix Electrolux Group (Irl) Ltd Long Mile Road Dublin 12 Republic of Ireland Tel: +353 (0) 1 4090752 Email: service.eid@electrolux.ie CUSTOMER CARE DEPARTMENT For general enquires concerning your Tricity Bendix appliance, or for further information on Tricity Bendix products, please contact our Customer Care Department by letter or telephone at the address below; Customer Care Department Tricity Bendix Major Appliances Addington Way Luton Bedfordshire LU4 9QQ Tel: 0870 5 950950 (*) *calls to this number may be recorded for training purposes. 19 822 930 066-B-121205-02 Subject to change without notice .



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