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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY TBD913SV. You'll find the answers to all your questions on the TRICITY TBD913SV in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY TBD913SV
User guide TRICITY TBD913SV
Operating instructions TRICITY TBD913SV
Instructions for use TRICITY TBD913SV
Instruction manual TRICITY TBD913SV



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
TBD913



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Manual abstract:

@ @

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

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

.....
2 Contents

.....
.....

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

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

..... **3 Safety**

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

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

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

.. **Before Installation**

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

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

..... **During Operation**

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

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

.. **After Use**

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

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

General

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

Installation Instructions .

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

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

Things You Need to Know

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

Warnings

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

Things to Note . .

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

Getting Things Ready

.....
.....

.....
.....

..... *Choice of Electrical Connection*

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

..... *Preparing Cabinet for Fitting Oven*

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

..... *Recommended Cabinet Dimensions*

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

..... *How to Finish Unpacking*

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

..... *Tools Required*

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

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

5 5 5 6 6 7 7 7 7 7 7 8 9 9 *Making the Electrical Connections*

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

... 9 *Preparing Cable*

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

.....
.....
.....
..... 9 To Remove Cover of Mains Terminal .

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

.....
.....
9 Connecting to the Mains Terminal
.....

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

... 10 Connecting to a Hob or Cooker Point
.....
.....

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

... 10 Checking Electrical Connections . .
.....

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

..... 10 Fitting Into The Cabinet . .

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

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

.....
..... 11 Introduction
.....

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

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

..... 12 Getting to Know Your Oven
.....

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

.....
.....
12 Rating Plate

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

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

..... *13 General Notes on Using The Ovens* .

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

.....
.....

13 About Condensation and Steam

.....

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

..... *13 Cookware*

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

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

.....
.....

13 The Cooling Fan for the Controls

.....

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

..... *13 Control Panel Indicator Neons*

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

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

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

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

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

..... 14 The Oven Timer

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

..... 15 The Dual Grill

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

19 Uses of the Dual Grill

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

19 Selecting the Dual Grill

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

..... 19 Things to Note .

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

..... 19 The Grill Pan and Handle

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

... 19 Hints and Tips

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

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

20 Grilling Chart

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

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

. 20 3 The Top Oven . .

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

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

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

. 21 Uses of the Top Oven

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

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

. 21 Selecting the Top Oven

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

.....
.....

. 21 Things to Note .

.....

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

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

. 21 To Fit the Top Oven Shelf

.....
.....

.....
.....

.....
.....
.....
.....
.....
.. 21 Hints and Tips

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

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

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

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

..... 23 Uses of the Fan Oven ...

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

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

..... 23 Selecting the Fan Oven ...

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

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

..... 23 Things to Note

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

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

.. 23 To Fit the Main Oven Shelves ...

.....
.....

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

..... 24 Hints and Tips

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

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

.....
..... 24 Oven Cooking Chart

.....
.....

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

.....
..... 25 Roasting Chart ..

.....

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

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

26 Defrosting

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

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

.....
.....

.. 27 Uses of Defrost Feature ...

.....

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

.....
.....

27 Selecting Defrost

.....

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

.....

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

.....

.....

.....

.....

.....

.....

.....

.....

..... *27 Hints and Tips*

.....

.....

.....

.....

.....

.....

.....

.....

... *27 Helpful Hints when Buying and Preparing Food*

.....

.....

.....

.....

. *28 Care and Cleaning*

.....

.....

.....

.....

.....

.....

.....

.....

.....

29 Cleaning Materials

.....

.....

.....

.....

.....

.....

.....

.....

29 Cleaning the Outside of the Cooker

.....

.....

.....

.....

.....

.. *29 Cleaning Inside the Main Oven* ...

.....

.....

.....

.....

.....
..... 29 *Cleaning inside the Top Oven / Grill Compartment* ..
.....
.....

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

..... 29 *Cleaning Between the Outer and Inner Door Glass*
.....
.....

..... 29 *Hints and Tips* ...
.....
.....
.....
.....
.....

.....
... 31 *Replacing the Oven Light Bulb* .
.....
.....
.....
.....

..... 31 *Something Not Working?*
.....
.....
.....
.....

..... 32 *Service and Spare Parts* ...
.....
.....
.....
.....

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

.....
. 34 Guarantee Conditions

.....
.....

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

.....
.....

. @@ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER. Do not use this cooker if it is in contact with water. Never operate it with wet hands. PLEASE READ CAREFULLY 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 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 until it has cooled. BEFORE INSTALLATION This cooker is heavy and care must be taken when moving it.



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Ensure that all packaging, both inside and outside the cooker has been removed before the cooker is used. Take great care when heating fats and oils as they will ignite if they become too hot. Do not try to lift or move the cooker by pulling the door handles. Refer to installation instructions.

This cooker has been designed for cooking edible foodstuffs only, and must not be used for any other purposes. The cooker must be installed according to the instructions supplied. Any 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. Never place plastic or any other material which may melt in the oven. Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs. Do not allow young children to play with contact separation in all poles and neutral. c) If you wish to connect an oven and a hob to a cooker point you can do by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a control panel. See Fig.

1.111 THINGS TO NOTE This cooker is designed to be fitted in cabinets of the recommended dimensions as shown (Fig. 2). If your cabinet interior dimension is between 565-570mm the oven may still be fitted. However a minor modification to the cabinet will be required.

The dimensions given provide adequate air circulation around the unit within the cabinet, ensuring compliance with BS EN60-335. Enquiries regarding the installation of the cooker point, if required, should be made to your Regional Electricity Company to ensure compliance with their regulations. The cooker socket switch should be outside the cabinet but within 2m of the cooker to make it accessible to switch off the cooker in case of an emergency. To protect the hands, wear gloves when lifting the oven into its housing. Fig.

1 NOTE: It is good practice to: 111111 Fit an Earth Leakage Circuit Breaker to your house wiring. Wire your appliance to the latest IEE regulations. PREPARING CABINET FOR FITTING OF OVEN Make sure the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 2). If the size is between 565-570mm, then the cabinet should be modified so that at the screw fixing points the recommended dimension of at least 560-565mm is maintained. The modification should ideally be localised to ensure that after screw fitting the oven is securely fixed into position. The cabinet must be stable and level by firmly securing it to the wall or floor. If necessary, make arrangements to ensure the shelf upon which the oven will rest is level. When the appliance is installed ensure a minimum gap of 2mm is maintained between the trim on the bottom edge of the cooker and any corresponding door / panel underneath.

11 NOTE: HOUSE CIRCUIT Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting. 1 GETTING THINGS READY CHOICE OF ELECTRICAL CONNECTION 1 There are three possible ways to connect your cooker. In each case the cooker should be operated using at least 6mm² twin core and earth PVC insulated multicore cable. Please choose from the most appropriate after reading the different methods:- 17 RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES) 600 min 560 558 907 min min max d e d n e m m o c e R 0 0 2 570 See Below & % 5 in 50 m 300 min 6 1 5 Cross section through cabinet showing oven positioned 9 897 7 872 7 8 542 Fig.2 Built In Installation 84 9 5 8 HOW TO FINISH UNPACKING 111 Place packed cooker next to the cabinet in which it will be installed. Remove the cooker packing except for bottom tray which should be left in position until the cooker is ready to be fitted into its cabinet. NOTE: It is imperative that the appliance is left in the base to protect both the appliance and the floor. Carefully score down from each end of the cable sheathing along the length of the bare earth wire (if a cut was made along the length of the live or neutral wires, it might cut into their sheathing) to the cuts already made. Carefully prise open the sheathing at each end of the cable to expose the encased wiring. 1 TO REMOVE COVER OF MAINS TERMINAL From the rear of the cooker, remove mains input terminal cover to gain access to terminal block.

1 Ensure the owner is given these operating instructions. 1 First remove retaining screw with pozidrive screwdriver. See Fig. 3. TOOLS REQUIRED The following tools will be needed and it helps to assemble them before starting to install your oven: A terminal screwdriver (3mm wide blade) A pozidrive screwdriver Pliers Wirestrippers Knife Sidecutters Adhesive Tape Tape Measure Fig.

3 MAKE THE ELECTRICAL CONNECTIONS Important: Switch off at mains, miniature circuit breaker and, if appropriate, remove fuse before commencing any electrical work. 1 Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 4. PREPARING CABLE We recommend you use a new length of cable to ensure your safety.

1 Ensure you have the correct length of cable appropriate to the wiring method you are using. When fitting new cable allow sufficient cable for removal of the unit at a later date, should it be necessary. Score, but do not cut through, around the sheathing with a knife 100mm (4in) from each end of the cable and break through to the encased wires by bending the cable backwards and forwards to fatigue the sheathing. Fig.4 1 9 1 Lift cover and remove screw from cable clamp. See Fig. 5. 11 Clamp the mains cable securely ensuring 5mm of the outer insulation is inside the terminal block and that the wires are not taught but not so slack as to cause any fouling. See Fig. 6.

Place fuse/ miniature circuit breaker in circuit and switch on at mains. CONNECTING TO A HOB OR COOKER POINT WARNING: THIS COOKER MUST BE EARTHED. 1 Either follow in general terms the instructions for connecting to the terminal block or refer to the hob suppliers installation instructions.

Feed the cable through the cabinet and arrange to route the cable away from the cooker which may become hot. Fig.5 CONNECTING TO MAINS TERMINAL Warning: This cooker must be earthed. CHECKING ELECTRICAL CONNECTIONS 1 Make connection as shown in Fig. 6 by proceeding as follows:- 1 Correct electrical connection can be confirmed when switching on the appliance as the electronic minute minder will be flashing. NOTE: HOUSE CIRCUIT Earth leakage and continuity tests must be carried out before the cooker is connected to the mains supply and re-checked after fitting. Fig.

6 11111 Preform wires to the appropriate shape to suit fitting into the mains terminal block. Strip inner insulation on wires using wirestrippers. Twist the bared wires using pliers. Cut bared wires 10mm away from the end of the inner insulation.



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Where uninsulated Earth wires are used ensure they are suitably sheathed to leave 10mm bare wire to fit into the terminal.

Clamp bare wires into the relevant terminal and check they are held by tugging each one in turn. 10 FITTING INTO THE CABINET IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out. 11111 Using a tape measure establish the internal width of the cabinet. Refer to page 7 if greater than 565mm. Position the cooker in front of the cabinet.

See Fig. 7. Take out all oven furniture before installation to reduce the weight you need to lift. The oven door should be taped up to keep it closed whilst lifting. To place the cooker into the cabinetry follow the procedure below: N.B. Two people will be required to carry out the lifting procedure. Mains Cable Pack Base Fig.7 a) Each person should squat either side of the cooker. b) Tilt the cooker so that your hands can support the underside of the cooker.

Warning: Do Not attempt to lift this appliance by the handles. c) Keeping your back straight, raise the appliance to the cabinet by straightening at the knees. d) Rest the rear underside of the cooker on the cabinet floor while your hands support the front. e) The cooker can be pushed fully into the cabinet. Take care to avoid damaging the mains lead. f) Ensure the cooker is central in the cabinet and level. g) Do not remove spacers fitted behind fixing holes. h) When the cooker is fully housed screw the stability screws (supplied with the cooker) into the side of the cabinet taking care not to distort the side trims (See Fig. 8). It is advisable to turn each screw alternately to avoid damaging the trims.

i) Switch on the cooker then refer to the operating instructions in the following pages. Fig.8 11 INTRODUCTION GETTING TO KNOW YOUR OVEN A B C D E F A - Oven Programmer Timer B - Main Oven Indicator Neon C - Main Oven Temperature Control D - Top Oven Indicator Neon E - Function Control F Top Oven Temperature Control 12 INTRODUCTION WARNING: THIS COOKER MUST BE EARTHED RATING PLATE Record the model, product and serial numbers of your cooker on the back cover of this instruction book. These numbers can be found on the lower front frame of the cooker upon opening the main oven door. COOKWARE Baking trays, oven dishes etc.

, should not be placed directly against the grid covering the fan at the back of the oven. Do not use baking trays larger than 30cm x 35cm (12" x 14") as they will restrict the circulation of heat and may affect performance. THE COOLING FAN FOR THE CONTROLS The cooling fan comes on immediately when the grill is switched on and after a short time when either of the ovens are in use. It runs on after the controls are switched off until the cooker has cooled. During the initial period the cooling fan may cycle ON and OFF, this is quite normal.

Do not switch off the cooker at its power point before the cooling fan has cooled the appliance down. The cooker must be protected by a suitably rated fuse or circuit breaker. The rating of the cooker is given on the rating plate. Do not remove the rating plate from the cooker as this may invalidate the guarantee.

GENERAL NOTES ON USING THE OVENS We suggest that you run all the elements for a short period to burn off any residue from their surfaces. To do this, run the ovens at 220°C for approximately 45 minutes. The procedure should be repeated with the grill for approximately 5 - 10 minutes. During this period an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation. CONTROL PANEL INDICATOR NEONS These lights indicate whether the ovens are switched ON. The neons also indicate when the set temperature has been reached.

If the neons do not operate as the instructions indicate the controls have been incorrectly set. Return all controls to zero and reset following the instructions for the required setting. ABOUT CONDENSATION AND STEAM When food is heated it produces steam similar to a boiling kettle. The ovens are 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. 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.

13 GRILL AND OVEN FURNITURE The following items of grill and 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. 1 grill pan (311409401) 1 grill pan handle (311468100) Note If you require an additional handle for your grill pan, this can be ordered from your local Service Centre by quoting part number 3114798006. 1 grill pan grid (311419801) 1 cranked shelf for grilling and top oven cooking only 2 straight shelves (for main oven cooking) 14 THE OVEN TIMER E The Electronic Timer KEY A B C D E F A Auto Display Minute Minder Button Cooking Hours Button Stop Time Button Cooking Symbol Manual Selector Button B C D F G G Decrease/Increase Control NOTE: The time of day must be set before the oven will operate manually. 1.

Set The Time Of Day When the electricity supply is first switched ON, the display will flash both 0.00 and AUTO as Fig. 1. Press the two buttons marked () and (), while holding them down turn the increase control knob (-) (+) until the correct time on the 24 hour clock is reached, e.g. 10.00am as Fig. 2. The AUTO symbol will go out 2. The Minute Minder The minute minder gives an audible reminder at the end of any period of cooking up to 23 hrs 59 mins. It is not part of the automatic control. To set, press the minute minder button () and the digital display will read 0.00 and the bell symbol will glow as Fig.3. While holding it down turn the increase control (+) until the display indicates the interval to be timed, e.

g. 1hr 45 mins as Fig. 4. If necessary turn the decrease control (-) to achieve the correct time interval. NOTE: This must be completed within 4 seconds of first pressing the minute minder button. Fig. 3 Fig. 2 Fig. 1 Fig. 4 15 Release the minute minder button and the display will return to the time of day after 5 seconds.

Whilst the minute minder is set the bell symbol (displayed.) is During the operation of the minute minder, the remaining time period can be shown in the display by pressing the minute minder button () as Fig. 5. The minute minder will sound intermittently for up to 2 minutes at the end of the timed period. The sound can be stopped by pressing any of the 4 lefthand side buttons.

3. How To Set The Oven Timer Control 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.



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A) To Set The Timer To Switch On And Off Automatically i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 9.a.m. as Fig. 6. Fig. 6 Fig. 5 ii) Place food in oven. iii) To set the length of cooking time, press the cooking hours button () and while holding it down, turn the increase control (+) until the required length of cooking time is displayed, e.g.

2 hrs 15 mins as Fig. 7. If necessary turn the decrease control (-) until the correct time interval is achieved. iv) Release the buttons. The AUTO display and cooking symbols will glow. Remember, this must be completed within 4 seconds of first pressing the cooking hours button. v) Set the STOP time. Press the stop time button () and while holding it down, turn the increase control (+) until the required stop time is displayed, e.g. 12.

15p.m. as Fig. 8. If necessary turn the decrease control (-) until the correct time interval is achieved.

vi) Release the buttons the cooking symbol will go out and the time of day will be displayed after 5 seconds. vii) Set the main oven control to the required temperature and select the required function. NOTE: When the automatic timed period starts the main oven indicator neon will turn ON and OFF during cooking. Fig. 8 Fig.

7 16 B) To Set The Timer To Switch Off Only i) Ensure the electricity supply is switched ON and that the correct time of day is displayed, e.g. 10.00am as Fig. 9. ii) Place food in oven. iii) To set the length of cooking time, press the cooking hours button () and while holding it down, turn the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 10.

Turn the decrease control (-) if necessary. iv) Release the buttons. The AUTO display will glow and the time of day will be displayed after 5 seconds. v) Set the oven temperature. vi) To check the stop time during the cooking period, simply press the stop time button () and the stop time will be displayed, as Fig. 11.

Fig. 9 Fig. 10 Fig. 11 4.

To Return The Cooker To Manual After An Automatic Programme To return the cooker to manual operation after an automatic programme, follow the steps given below. At the end of a timed cooking period, the AUTO light will flash and a bleeper will sound for up to 2 minutes. This can be stopped by pressing any of the buttons as Fig. 12. Turn oven control to the OFF position.

The AUTO display will continue to flash. Press (Fig.13.) button. The AUTO display will go out as Fig.

12 Fig. 13 17 5. To Cancel An Automatic Programme A programme may be cancelled by returning the cooking hours to zero. Press the cooking hours button () then turn (-) button until 0.00 is displayed as Fig. 14. The AUTO display will now flash and acts as a reminder to reset the cooker to manual. 6 7 8 9 Choose perishable foods carefully, especially during warm weather. Food should be fresh and preferably straight from the refrigerator. Joints of meat and poultry must be completely thawed.

Dishes containing left over cooked meat or poultry should not be cooked automatically if there is a delay period. Fig. 14 6. Things To Note The time of day cannot be altered whilst the AUTO symbol is lit. During the hours of 10 p.m. (22.00 hrs) and 6 a.m. the display will glow dim.

If a function is selected the display will glow brighter until the function is complete. It will then revert back to the dim mode. 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 main 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 main oven, but remove and cool it quickly if the food is not to be consumed immediately. Always ensure food in the main oven has been covered before cooking if it is not possible to remove food immediately after cooking. Hints and tips for automatic cooking 1 Check the instructions for setting the automatic controls until you are familiar with the timer operation. If the main oven has been used, allow it to cool completely before using for automatic cooking.

You should leave food in the main oven for as short a time as possible before automatic cooking starts. Do not leave food to stand in the main oven when it has finished cooking. You should remove it and if it is not going to be eaten at once, cool it quickly. If you cannot remove food from the main oven as soon as it is cooked make sure that the food is covered. 10 Choose dishes which require approximately the same cooking time. Slight variations may be allowed by: placing foods in larger or smaller containers using more or less liquid cutting fruit or vegetables into larger or smaller pieces. This will give longer or shorter cooking times respectively. 11 Arrange shelf positions to suit dishes and choose dishes which will fit into the main oven together. 12 As food may be standing for some time in the main oven, cover dishes with foil or a lid where possible, and in the case of roast potatoes and joints of meat, brush with a little fat or oil. Lemon juice may be added to fruit and vegetables to prevent browning.

13 Cream should be added just before serving. 14 If alcohol is used fermentation can occur. 15 Green leaf vegetables which take only a short time to cook, should not be placed into the main oven with the automatic meal. It is far better to cook them in a pan on the hotplate whilst dishing up the rest of the meal. i ii iii 2 3 4 5 18 THE DUAL GRILL USES OF THE DUAL GRILL CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

The grill is a dual circuit grill which means that the whole area of the grill can be used or, for economy purposes the centre section only can be used when cooking smaller quantities of food. SELECTING THE DUAL GRILL 1 1 1 1 Select the grill function for full grill Select the grill function for centre section only Turn the temperature control knob to the right as far as it will go. This is the hottest setting. To use the grill at lower settings, turn the temperature control knob so that 120°C or 150°C on the knob lines up with the off dot on the panel.

Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling. THINGS TO NOTE THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING 1. The cooling fan for the controls will operate in conjunction with the grill. 2.

The inner grill element may appear to glow slightly brighter than the outer element. This is quite normal. 3. The dual grill operates independently of the oven. To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.

THE GRILL PAN AND HANDLE The grill pan is supplied with a removable handle. To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.



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Slide the handle to the left and over the central bump on the grill pan. Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill. 19 HINTS AND TIPS GRILLING CHART FOOD Bacon Rashers Beefburgers Chicken Joints Chops - Lamb Pork Fish - Whole Trout/Mackerel Fillets - Plaice/Cod Kebabs Kidneys - Lamb/Pig Liver - Lamb/Pig Sausages Steaks - Rare Medium Well Done Toasted Sandwiches SHELF 2 2 2 2 2 GRILL TIME (mins in total) 4-6 10 10-15 30-40 15-20 20-30 11 In order to become acquainted with the performance of the Dual Grill it is advisable to check food regularly when grilling. Food should be thoroughly dried before grilling to minimise splashing. Brush lean meats and fish lightly with a little oil or melted butter to keep them moist during cooking. Adjust the height of the grilling grid and grill pan runner position to allow for different foods. Most food should be placed on the grill pan grid in the 'high' position in the grill pan to allow maximum circulation of air around the food. @@@Adjust the heat setting and the shelf as necessary during cooking.

The food should be turned over during cooking as required. @@Shelf positions are counted from the bottom of the oven upwards. @@It is heated by elements in the top and bottom of the oven. @@@@Be guided by the recommendations on page 25. @@@@For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés, etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first.

COOKING TEMPERATURES Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 25. 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 I Turn the main fan oven temperature control to the required setting.

TO FIT THE MAIN OVEN SHELVES The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected. Only use straight shelves in the main oven. THINGS TO NOTE 1) The main oven indicator neon will glow until the oven has reached the desired temperature and then go out. @@2) The oven fan will operate continually during cooking. 3) The cooling fan for the controls may operate after a period of time. 4) The internal oven light will come on. 23 HINTS AND TIPS 11 Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards. 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 may be placed on the oven base when more space is required. I 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.

I 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, see page 25. 11 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. 24 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: SHELF POSITION COOKING TEMP °C 180-190 200-220 200-220 160-170 160-170 160-170 140-150 130-140 130-140 SHELF POSITION 1 crk. 1 crk.* 1 crk. 1 crk. 1 crk. 1 crk. 1 crk. 1 crk. 1 crk.

I crk.* 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 - 25 18 - 25 1½ - 1½h 2¼ - 2½h 3 - 4½h depends on size 1¼ - 1½h 2½ - 3h 20 - 25 45 - 65 2½ - 3h 1¼ - 1½h 20 - 30 20 - 25 40 - 50 1½ - 2h 40 - 45 30 - 35 20 - 30 25 - 40 20 - 25 25 - 35 25 - 45 1-1½h see roasting chart 8 - 10 30 - 40 20 - 30 1-1½h 1-1½h 30 - 35 15 - 20 25 - 40 15 - 25 Shelf Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas positions are not Gingerbread Meringues critical Flapjack Shortbread Casseroles: Beef/lamb but ensure Chicken Convenience Foods Fish that oven Fish Pie (Potato Topped) Fruit Pies, Crumbles Milk Puddings shelves are Pasta, Lasagne etc. Pastry: Choux Eclairs, Profiteroles evenly Flaky/Puff Pies Shortcrust Mince Pies Meat Pies spaced Quiche, Tarts, Flans Patés and Terrines Roasting Meat, Poultry when more Scones Shepherd's Pie Soufflés than one is Vegetables: Roast Potatoes Stuffed Marrow used Stuffed Tomatoes Yorkshire Puddings: Large Individual crk = Cranked Shelf * or a flat shelf on the oven base Note: 140-150 1 crk. 140-150 80-100 1 crk. 90-100 170-180 1 crk. 170-180 130-140 1 crk. 140-150 140-160 1 crk.* 140-160 180-190 1 crk.* 180-190 Follow manufacturer's instructions 170-190 1 crk. 170-190 190-200 1 crk.* 190-200 190-200 1 crk. 190-200 130-140 1 crk. 140-150 190-200 1 crk. 170-180 190-200 1 crk. 180-190 170-180 1 crk.

170-180 210-220 1 crk.* 210-220 170-180 1 crk. 170-180 190-210 1 crk.* 190-210 180-210 1 crk. 180-200 150-160 1 crk. 150-160 160-180 1 crk.* 160-180 210-220 1 crk. 220-230 190-200 1 crk.* 190-200 170-180 1 crk. 170-180 180-190 1 crk.

180-190 180-190 1 crk. 180-190 180-190 1 crk. 180-190 180-190 1 crk. 180-190 210-220 1 crk. 200-210 200-210 1 crk. 200-210 Shelf positions are counted from the bottom of the oven. Do not use the cranked shelf from the grill in the fan oven. 25 ROASTING CHART 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 Duck Pheasant Rabbit Potatoes with meat Potatoes without meat TOP / FAN OVEN 160-180°C 160-180°C 160-180°C 160-180°C 160-180°C COOKING TIME 20-35 min per ½kg/1lb and 20-35 min over 20-35 min per ½kg/1lb and 25-35 min over 25-35 min per ½kg/1lb and 25-35 min over 30-40 min per ½kg/1lb and 30-40 min over 30-40 min per ½kg/1lb and 30-40 min over 15-20 min per ½kg/1lb and 20 min over 15-20 min per ½kg/1lb up to 3½kg/7lb then 10 min per ½kg/1lb over 3½kg/7lb 25-35 min per ½kg/1lb and 25-30 min over 35-40 min per ½kg/1lb and 35-40 min over 20 min per ½kg/1lb and 20 min over according to size according to size 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.



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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. 26 DEFROSTING USES OF DEFROST FEATURE This main 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 1 Turn the main oven temperature control to the defrost setting (). The oven fan and internal oven light will come on. The cooling fan does not operate. **HINTS AND TIPS** 1 Place the frozen food in a single layer where possible and turn it over half way through the defrosting process. **THINGS TO NOTE** Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.

1 1 27 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. **HELPFUL HINTS WHEN BUYING AND PREPARING FOOD** Care must 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 preparing, reheating, cooking, cooling, defrosting and freezing foods: 1. Always ensure food you purchase is of good quality and in prime condition. Shop at a reliable source and buy the 'freshest' looking package avoid shop-worn labels or produce covered in dust. 2. Avoid buying chilled or frozen products if you cannot store them straight away.

The use of an insulated container when shopping is advisable. 3. Buy and consume foods prior to the 'Sell by' or 'Best Before' date. 4. When you arrive home, place perishable foods in the refrigerator or freezer immediately. Ensure they are well covered to prevent them drying out and to prevent any possible cross contamination with bacteria from raw to cooked foods. 5. Follow the cooking instructions on packets of prepacked and cooked chilled foods, but be prepared to adjust cooking time and temperatures to suit your particular oven. For example, the fan oven generally requires 20-25°C lower temperature than conventional ovens. 6.

Always ensure that cooked chilled foods are thoroughly re-heated until they are piping hot throughout. 7. It is preferable to defrost frozen foods slowly in the refrigerator. Alternatively, a microwave oven or the Defrost function on your oven may be used. 8. Always cook defrosted foods immediately after thawing. Thawed food should never be refrozen. 9. Joints of meat and poultry should be thoroughly defrosted before cooking. 10.

Cook meat thoroughly - use a meat thermometer if preferred, which penetrates the joint to check that the centre temperature has reached the required temperature (see table below). **MEAT** Beef **TEMPERATURES** Rare - 60°C Medium - 70°C Well Done - 80°C Well Done - 80°C Medium - 70°C Well Done - 80°C Pork Lamb 11. If not eaten straightaway after cooking, food should be cooled as quickly as possible (within one hour) and then refrigerated or frozen as required. (Do not put hot food into a Refrigerator or Freezer). 12.

In the kitchen keep work tops, chopping boards and utensils clean with hot soapy water between preparation stages. Ideally, keep one chopping board for raw meat and another for other foods. Keep your dish cloths and tea towels clean. 28 **CARE AND CLEANING BEFORE CLEANING ALWAYS ALLOW THE COOLING FAN TO COOL THE COOKER DOWN BEFORE SWITCHING OFF AT 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. **CLEANING INSIDE THE OVENS AND GRILL COMPARTMENT** The vitreous enamel coating in the fan oven / top oven and grill compartment 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 come into contact with the door seal as this may cause damage. **CLEANING THE GRILL PAN, GRILL PAN GRID AND OVEN SHELVES** All parts, except the grill pan handle can be washed in the dishwasher. Alternatively, soak them in hot soapy water if they are heavily soiled. They will then clean more easily. The grill pan, may 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.

CLEANING THE OUTSIDE OF THE COOKER DO NOT use abrasive cleaning materials or scourers on the outside of the cooker, as some of the finishes are painted and damage may occur. Cleaners that contain bleach should NOT be used as they may dull the surface finishes. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent. **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 **DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD.** Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions. 29 **CLEANING BETWEEN THE OUTER AND INNER DOOR GLASS** Under no circumstances should the door assembly be detached from the product for cleaning. Please refer to the cleaning instructions. **TO REPLACE THE OUTER GLASS** 1. Open the oven door with care and place in the park position at an angle of approximately 30°.

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.



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2. Loosen the two screws using a Pozidrive screwdriver.

Grill Door Trim 2. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door. 3. Push the top of the oven glass towards the oven door ensuring the screw location holes line up. 4.

Ensure the trim is correctly positioned on the top oven / grill door. 5. Hold the glass in place at the top of the door. Insert the cross head screws into the location holes. Give the screws one turn to ensure the glass is secure. 6. Tighten the screws positively with the Pozidrive screwdriver before closing the oven door. 3. Hold the door glass securely with one hand, before removing the screws completely with the other hand. The screws and washers retain the trim on the top of the grill / top oven door.

Note the position of the trim on the door. 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. The door will remain in a parked position at an angle of approximately 30°. 5. Clean the outer and inner glass using hot soapy water or Hob Brite. 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 glass.

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.

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. 30

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 COOKER FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE BULB. Open door and remove the shelves to enable easy access to the oven light assembly. Insert a flat blade screwdriver between the oven side and the 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 anti-clockwise 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. 31 SOMETHING NOT WORKING? Before calling an Engineer please carry out the following checks, you may be able to solve the problem without the expense of an Engineer.

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 grill, oven and timer do not work. * Check that the cooker has been wired in and is switched on at the wall. Check that the main cooker fuse is working. The oven temperature is too high or low. * Check that the recommended temperatures are being used (see page 25). Be prepared to adjust the temperature up or down by 10°C to achieve the results you want. Care should be taken if using an oven thermometer to check oven temperatures as they may be inaccurate. The following factors should be considered. * Ensure you purchase an accurate good quality instrument.

Ovens will cycle about a set temperature and will not be constant. * If you have checked the above: ** Switch OFF cooker at the wall and allow the appliance to cool for a couple of hours. Switch ON again. The cooker should now be working normally. If the oven is not cooking evenly.

* Check that the cooker is correctly installed and that it is level. Check that the recommended temperatures and shelf positions are being used. The grill works but the main oven does not: * Check that the grill control is in the OFF position. Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally.

** The oven light fails to illuminate. * Refer to page 31 'Replacing the Oven Light Bulb.' The top oven and grill work but the main oven does not. * Switch OFF at the wall to allow the oven to cool. Check that the oven is now working normally. The oven fan is noisy. ** Check that the oven is level. Check that bakeware and shelves are not vibrating in contact with the back panel in the oven. The clock and minute minder do not work. * Check that the operating instructions for the timer are being closely followed.

The grill does not work or cuts out after being used for a long period of time. * Leave the oven to cool for a couple of hours. Check that the grill is now operating normally. Ensure that the door is left open during grilling. If the cooling fan fails the grill will not work. contact your Local Service Force Centre. * 32 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 34 - 35. 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.

) 33 To contact your local Service Force Centre telephone CHANNEL ISLANDS GUERNSEY Guernsey Electricity PO Box 4 Vale , Guernsey Channel Islands GY1 3AD 08705 929 929 NORTH EAST 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 1JF Scottish Hydro Electric Central Warehouse Inveralmond Perth PH1 3AF 3-4 Carlton Place Lerwick Shetland ZE1 0PW Bolts Shetland 26 North Road Lerwick Shetland ZE1 0PE Leask Electrical Harisdale Symbister, Whalsay Shetland ZE2 9AA GATESHEAD Unit 356a Dukesway Court KELSO Dukesway Gateshead NE11 0BH JERSEY Jersey Electricity Company Haut de L'orme Rue De Haut De L'orme ORKNEY Trinity Jersey Channel Islands JE3 5FG PERTH GRIMSBY 15 Hainton Avenue Grimsby N.



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Estate Smithton Inverness IV2 7WL ISLE OF MAN South Quay Ind. Estate Douglas GLASGOW WALES CARDIFF Unit 4 Guardian Industrial Estate Clydesmuir Road Cardiff CF2 2QS Isle of Man IM1 5AT BOLDON Unit B Central Industrial Estate St Marks Street Boldon BL3 6NR INVERNESS ISLE OF ARRAN CLYWD Unit 6-7 Coed Parc Abergele Road Rhuddlan Clwyd PRESTON Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL Arran Domestic The Douglas Centre Brodick Isle of Arran KA27 8AJ LL18 5UG ISLE OF BARRA J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY DYFED Unit 9 St. Clears Business Park Tenby Road St. Clears Carmarthen STOCKPORT Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR ISLE OF BUTE Walker Engineering Glenmhor Upper Serpentine Road Rothesay Isle of Bute PA20 9EH SA33 4JW OSWESTRY Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP 34 To contact your local Service Force Centre telephone MIDLANDS BIRMINGHAM 66 Birch Road East Wyrley Trading Estate Witton Birmingham B6 7DB 08705 929 929 SOUTH EAST LONDON & EAST ANGLIA BECKENHAM 11a Gardner Ind. @@@@ Estate Newcastle under Lyme Staffordshire ST5 0TW EMSWORTH 266 Main Road Southbourne Emsworth PO10 8JL REDDITCH MAIDENHEAD Reform Road Maidenhead Berkshire SL6 8BY ISLE OF WIGHT Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB 13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND MOLESEY 10 Island Farm Avenue West Molesey TAMWORTH NEWTON ABBOT Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot Unit 3 Sterling Park Claymore Tamworth B77 5DQ Surrey KT8 2UZ NEWBURY 9 Pipers Court Berkshire Drive Thatcham TQ12 3TD WORCESTER REDRUTH Unit 7D Pool Ind. Estate Druids Road Redruth Unit 1 & 2 Berkshire RG19 4ER Northbrooks Close Gregorys Mill Ind. Estate Worcester WR3 8BP NORWICH SUNBURY 2b Trafalgar Street Norwich NR1 3HN Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB Cornwall TR15 3RH 35 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. I The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.

I All service work under this guarantee must be undertaken by a Service Force Centre. I Any appliance or defective part replaced shall become the Company's property. I 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. I I Exclusions This guarantee does not cover: I Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic. I Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom. I Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.

I 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: I The guarantee starts from the date you first purchased your product. I 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. I This guarantee relates to you and cannot be transferred to another user. I Your new home is within the European Community (EC) or European Free Trade Area.

I The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household. I 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 20 13 +49 (0)800 234 7378 +39 (0)800117511 +46 (0)20 78 77 50 +44 (0)1753 219898 36 NOTES 37 NOTES TBD913 - 311577000 38 NOTES 39 RATING PLATE REFERENCE MAKE AND MODEL NO. PRODUCT NO. SERIAL NO.

DATE OF PURCHASE IMPORTANT NOTICE In line with our continuing policy of research and development, we reserve the right to alter models and specifications without prior notice. This handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed. TRICITY BENDIX 55 - 77 HIGH STREET, SLOUGH, BERKSHIRE, SL1 1DZ TELEPHONE 0870 5 950950 Part Number: 311577000 © Electrolux Household Appliances Limited 2001 .



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