



Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY TBD950WH. You'll find the answers to all your questions on the TRICITY TBD950WH in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY TBD950WH
User guide TRICITY TBD950WH
Operating instructions TRICITY TBD950WH
Instructions for use TRICITY TBD950WH
Instruction manual TRICITY TBD950WH

TRICITY BENDIX

User Manual

Electric Cooker
TDB950



[You're reading an excerpt. Click here to read official TRICITY TBD950WH user guide](http://yourpdfguides.com/dref/946400)
<http://yourpdfguides.com/dref/946400>

Manual abstract:

@@Do not allow children to sit or climb on the drop down doors. @@Children should be supervised to ensure that they do not play with the appliance.
WARNING: Accessible parts may be hot during use. Young children should be kept away. Installation The appliance must be installed according to the instructions supplied. The installation work must be undertaken by a qualified electrician or competent person. The appliance should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. The appliance must be installed in an adequately ventilated room. It is imperative that the appliance is left in the base to protect both the appliance and the floor. This appliance is heavy and care must be taken when moving it. Do not attempt to lift or move this appliance by the handles. All packaging, both inside and outside the appliance must be removed before the appliance is used. It is dangerous to alter the specifications or modify the appliance in any way. After installation please dispose of the packaging with due regard for safety and the environment. Your local authority can arrange this.

During use This appliance is not intended to be operated by means of an external timer or separate remote control system. This appliance has been designed for domestic use to cook edible foodstuffs only and must not be used for any other purposes. Take great care when heating fats and oils as they will ignite if they become too hot. Never place plastic or any other material that may melt in or on the oven. Do not leave the grill pan handle in position when grilling as it will become hot.

Always use oven gloves to remove and replace the grill pan handle when grilling. Always support the grill pan when it is in the withdrawn or partially withdrawn position. Always use oven gloves to remove and place food in the oven. During use the appliance becomes hot. Care should be taken to avoid touching the heating elements inside the oven. Ensure that all vents are not obstructed to ensure ventilation of the oven cavity. Never line any part of the appliance with foil. 2 Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release. Stand clear when opening the drop down doors. Support the doors using the handles until fully open.

Never leave the appliance unattended when the oven door is open. Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Ensure that all control knobs are in the OFF position when not in use. Do not stand on the appliance or on the open oven doors. Do not hang towels, dishcloths or clothes from the appliance or its handles. Do not use this appliance if it is in contact with water. Never operate it with wet hands. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Cleaning and maintenance For hygiene and safety reasons this appliance should be kept clean at all times. A build-up of fats or other foodstuffs could result in a fire especially in the grill pan. Do not leave cookware containing foodstuffs, e.g. fat or oil in the appliance in case it is inadvertently switched on.

Always allow the appliance to cool before switching off at the wall prior to carrying out any cleaning/maintenance work. Only clean this appliance in accordance with the instructions given in this book. Never use steam or high pressure steam cleaners to clean the appliance. At the end of the appliance's life The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

3 Contents For the user Important safety information Description of the appliance Getting to know your appliance Before using the appliance Rating plate Preparing to use your appliance Control panel indicator neon(s) The cooling fan for the controls Condensation and steam Cookware Grill and oven furniture Electronic timer Dual grill Using dual grill Things to note The grill pan and handle Hints & tips Grilling chart Second oven Using second oven Things to note To fit the second oven shelf Hints & tips The main oven Using the main oven Things to note To fit the main oven shelves Hints & tips Oven cooking chart Roasting chart 2 5 6 7 7 7 7 7 7 8 9 14 14 14 15 16 17 18 18 18 18 19 20 20 20 21 21 22 23 Defrost feature Using defrost feature Things to note Hints & tips Care and cleaning Cleaning materials Cleaning the outside of the appliance Cleaning the control knobs and handles Removing and replacing the wirework runners Cleaning the shelves, wirework runners and grill/oven furniture Cleaning inside the oven(s) Cleaning the door(s) Replacing an oven light bulb Something not working Service and spare parts Guarantee conditions 24 24 24 24 26 26 26 26 27 27 27 28 30 32 33 34 For the installer Technical details Installation instructions Warnings Things to note Choice of electrical connection Preparing cabinet for fitting of oven Recommended cabinet dimensions How to finish unpacking To remove cover of mains terminal Connecting to the mains terminal Checking electrical connections Connecting to a hob or cooker point Fitting into the cabinet Hints and Tips Safety Instructions 35 35 35 36 37 37 38 39 39 40 41 41 41 Please read the instruction book carefully before use and retain for future reference. 4 Description of the appliance Electric built-in double oven &RQ U SDQ W RO HO *ULO HFRQ RYHQ O 6 G 0 DL RYHQ Q Things to note Main oven lamp It is possible to turn the lamp on in your main oven to help visibility when cleaning Turn the main oven temperature control to the lamp setting . 5 Getting to know your appliance The control panel \$ % & ' () Features A B C D E F Main oven temperature control Main oven temperature indicator neon Second oven/Grill temperature control Electronic timer Second oven/Grill function selector Second oven/Grill function selector indicator neon 6 Before using the appliance Rating plate This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable). The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate. Do not remove the rating plate from the appliance as this may invalidate the guarantee. The cooling fan for the controls The cooling fan comes on immediately when the grill or second oven is switched on and after a short time when the main oven is in use.



**[You're reading an excerpt. Click here to read official TRICITY
TBD950WH user guide
http://yourpdfguides.com/dref/946400](http://yourpdfguides.com/dref/946400)**

It runs on after the controls are switched off until the appliance has cooled. During the initial period the cooling fan may turn on and off, this is quite normal.

Always allow the cooling fan to cool the appliance down before switching off at the wall prior to carrying out any cleaning or maintenance work. Preparing to use your appliance Wipe over the base of the oven(s) with a soft cloth and hot soapy water and wash the furniture before use. We suggest that you run the oven(s) and grill for 10 15 minutes at maximum temperature, to burn off any residue from their surfaces. Accessible parts may become hotter than in normal use. Children should be kept away. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation. Condensation and steam Control panel indicator neon(s) The indicator neon will operate when the grill (where applicable) or oven(s) is switched on. The indicator neon will glow. It may turn on and off during use to show that the setting is being maintained. If the neon does 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. When food is heated it produces steam similar to a boiling kettle. The vents allow some of this steam to escape. However, always stand back from the appliance when opening the door(s) 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 appliance, e.

g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance. To prevent discolouration, regularly wipe away condensation and also soilage from surfaces. For your safety wall coverings at the rear of the appliance should be securely fixed to the wall.

Cookware Baking trays, 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. 7 Grill and oven furniture The following items of grill and oven furniture have been supplied with the appliance. 1 grill pan 1 grill pan handle 1 grill pan grid 1 shelf (for grilling and second oven cooking) 2 shelves (for main oven cooking) 8 Electronic timer KEY A B C D E F G Cook time End time Countdown Time Decrease control Selector control Increase control E F G A B C D NOTE: The time of day must be set before the main oven will operate manually. 1. 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' () 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' 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. 9 2. How to set the countdown The 'Countdown' gives an audible reminder at the end of any period of cooking. This cooking period may be up to 2 hrs 30 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. 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. Fig.3.

Fig.4. 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 and then 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 Only the main oven 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. 10 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.

am. as Fig. oking 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. 13 Dual grill CAUTION Accessible parts may be hot when the grill is in use.

Young children should be kept away. The grill is a dual circuit grill which means that the full area of the grill can be used or for economy purposes, the centre section only can be used when cooking smaller quantities of food. Using dual grill · To operate the grill turn the second oven/grill selector for full grill. · Turn the second oven/grill function selector to centre section only. · Turn the second oven/grill 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 to 110°C or 150°C. Things to note · · The oven light will illuminate. The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained.

The cooling fan for the controls may operate after a time. Some smoke from fat splashes may be evident as the grill cleans itself. The grill may be used with the door open or with the door closed. Never cover the grill pan or grid with foil as this can lead to grill fires. 14 · · The grill pan and handle The grill pan is supplied with a removable handle. To insert the handle, press the button on the handle with the thumb and pivot slightly upwards inserting the lip into the widest part of the bracket. Move the handle towards the left, lower into position and release the button. Ensure the handles are correctly located. To remove the handle, press the button on the handle with the thumb and pivot the handle slightly upwards and towards the right to remove from the bracket.



[You're reading an excerpt. Click here to read official TRICITY
TBD950WH user guide
http://yourpdfguides.com/dref/946400](http://yourpdfguides.com/dref/946400)

Protect your hands when removing the grill pan handle.

Always remove the grill pan handle during grilling. To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking. 15 · Most foods should be placed on the grid in the grill pan to allow maximum circulation of air to lift the food out of the fats and juices.

· Adjust grid and grill pan runner position to allow for different thicknesses of foods. · 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. · Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats. · When toasting bread, we suggest that the top runner position is used with the grid in the high position. ·

Preheat the grill on a full setting for five minutes before cooking. Adjust the heat setting and shelf as necessary during cooking.

· The food should be turned over during cooking as required. · When using the centre section of the dual grill, ensure the food is positioned centrally on the grill pan grid in the grill pan. Hints and tips 16 Grilling chart Food Bacon Rashers Beefburgers Chicken Joints setting Chops Lamb Pork Fish Whole Trout/Mackerel Fillets - Plaice/Cod Kebabs Kidneys Lamb/Pig Liver Sausages Steaks Rare Medium Well Done Toasted Sandwiches Lamb/Pig and grill pan grid to suit different thicknesses of food 15 - 20 20 - 30 15 - 25 10 - 15 20 - 30 8 - 12 10 - 20 20 - 30 6 - 12 12 - 16 14 - 20 3-4 Position Adjust grill Grill time (mins in total) 5-6 10 - 15 30 - 40 The times quoted above are given as a guide and should be adjusted to suit personal taste. 17 Second oven The second oven is the smaller of the two ovens. It is heated by elements in the top oven and bottom of the oven. It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche. The second oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use the lowest setting on the second oven temperature control. Using second oven · Turn the second oven/grill selector to.

· Turn the second oven/grill temperature control to the required setting. Things to note · The oven light will illuminate. · The indicator neon will glow. It may turn ON and OFF during use to show that the setting is being maintained. · The cooling fan for the controls may operate after a time. Do not place dishes, tins and trays directly on the oven base as it becomes very hot and damage will occur. To fit the second oven shelf The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports. Lift shelf clear.

To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires. 18 · Hints and tips Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards.

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. Ensure that food is placed centrally on the shelf and there is sufficient room around the baking tray/dish to allow for maximum circulation.

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 tray and dishes used affect base browning. 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. Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Do not place dishes directly onto the oven base as it becomes very hot and damage may occur. For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven. Do not place cookware and cooking pots with rough bases e.g. cast iron on the oven door as damage to the glass may occur.

19 · The main oven The fan oven is particularly suitable for cooking larger quantities of food. The advantages of fan oven cooking are: Preheating The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating however, you may need to add an extra 5 - 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first. Cooking temperatures Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart.

As a guide reduce temperatures by about 20°C 25°C for your own recipes, using a conventional oven. Batch baking The fan oven cooks evenly on all shelf levels, especially useful when batch baking. Using the main oven · Turn the main oven temperature control to the required setting. Things to note · The oven light will illuminate. · The indicator neon will glow.

It may turn ON and OFF during use to show that the setting is being maintained. · The cooling fan for the controls may operate after a time. 20 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. To remove a shelf slide the shelf towards you until the shelf stop is reached. Tilt shelf up at the front so that the stops clear the side supports.

Lift shelf clear. To install a shelf, reverse the above steps. Each shelf position has an upper and lower support wire, ensure the shelf is placed between these two support wires. Hints and tips · Arrange the shelves in the required positions before switching the oven on. Shelf positions are numbered from the bottom upwards. When cooking more than one dish in the 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.



[You're reading an excerpt. Click here to read official TRICITY](http://yourpdfguides.com/dref/946400)

[TBD950WH user guide](http://yourpdfguides.com/dref/946400)

<http://yourpdfguides.com/dref/946400>

Loosen the two screws using a Pozidrive screwdriver. Hold the door glass securely in place with one hand before removing the screws completely with the other hand.

Using both hands, gently tilt the top of the door glass towards you, lift slightly to disengage the locators from the two bottom brackets. Clean the outer and inner glass using hot soapy water or hob cleaner may be used. **DO NOT** use hob cleaner on the Stainless Steel or painted finishes. **DO NOT** try to clean the 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. 28 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 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. Do not clean stainless steel outer panels (where fitted) with Hob cleaner as damage to the finish will occur. To replace the outer glass Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door. Push the top of the oven glass towards the oven door, ensuring the screw location holes line up.

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. 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. 29 Replacing an oven light bulb (main oven) The type of bulb required is a 300°C, 25 watt small Edison Screw. Disconnect the appliance from the electricity supply before replacing the bulb. Make sure the appliance is cool before you replace a bulb. Open the door and remove the shelves and wirework runners. Pull the glass bulb cover towards you and then pull it off. If necessary use a screwdriver to carefully lever off the cover, taking care not to damage the cavity.

Unscrew the bulb by turning it to the left. Fit a new bulb and then replace the glass bulb cover. Refit the wirework runners and replace the shelves. Restore the electricity supply and reset the time of day. 30 Replacing an oven light bulb (second oven) The type of bulb required is a 300°C 25 watt small Edison Screw.

Disconnect the appliance from the electricity supply before replacing the bulb. Make sure the appliance is cool before replacing the bulb. Open the door and remove the shelves and wirework runners. Remove the glass cover by turning it to the left. Unscrew the bulb by turning it to the left.

Fit a new bulb and then replace the glass bulb cover. Refit the wirework runners and replace the shelves. Restore the electricity supply and reset the time of day. 31 Something not working Please carry out the following checks on your appliance before calling a Service Engineer. It may be that the problem is a simple one that you can solve yourself without the expense of a service call. In-guarantee customers should make sure that the checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. Please note that proof of purchase is required for in-guarantee service calls. Problem The grill, ovens and timer do not work. Possible solution Check that the appliance has been wired in to the appliance supply and is switched on at the wall. Check that the main appliance fuse is working.

If you have checked the above: Allow the appliance to cool for a couple of hours. The appliance should now be working normally. Check that the time of day has been set on the clock. Check that the oven is set for manual cooking. Ensure the cooling fan is running when the grill is on. If the cooling fan fails, the grill will not operate correctly. Contact your local Service Force Centre. Leave the grill door open and allow the grill to cool. After a couple of hours check that the grill works as normal. Check that the instructions for the operation of the timer are being closely followed.

Check that you have selected only the function you require. Ensure all other controls are in the Off position. Check that the appliance is correctly installed and is level. Check that the recommended temperatures and shelf positions are being used. The oven light bulb may need replacing.

If the main oven is set for automatic cooking the light will illuminate when the cook time begins. Check that the oven is level. Check that the shelves and bakeware are not vibrating in contact with the oven back panel. Check that the recommended temperatures and shelf positions are being used. Be prepared to adjust the temperature up or down slightly to achieve the results you want.

Refer to the main oven section. The grill and second oven work but the main oven does not. The grill does not work or cuts out after being used for a long period of time. The timer does not work. The indicator neons are not working correctly. The oven is not cooking evenly. The oven light fails to illuminate. The oven fan is noisy. The oven temperature is too high or too low. 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: 0870 5 929929 Your telephone call will be automatically routed to the Service Force Centre covering your post code area.

For the address of your local Service Force Centre and further information about Service Force, please visit the website at www.serviceforce.co.uk. 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: 1. Your name, address and post code. 2. Your telephone number. 3.

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

Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls. 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.



[You're reading an excerpt. Click here to read official TRICITY
TBD950WH user guide
http://yourpdfguides.com/dref/946400](http://yourpdfguides.com/dref/946400)

33 *Guarantee conditions Standard guarantee conditions 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. 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 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged. . . . Exclusions This guarantee does not cover: Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.

Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom. Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements. 34 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 Ireland Senlis Nürnberg Pordernone Stockholm Luton Dublin +33 (0)344622013 +49 (0)8002347378 +39 (0)800117511 +46 (0)20787750 +44 (0)8705950950 +353(0)14090753 Technical details Voltage: Wattage: Height: Width: 230-240 Volts AC 50Hz 5.

0 - 5.4kW 897mm 592mm Depth: 563mm (excluding handles and knobs) Weight: 59 kg This appliance complies with: European Council Directives 73/23/EEC. EMC Directive 89/336/EEC, CE Marking Directive 93/68/EEC. Energy Label Directive 2002/40/EC Installation instructions Warnings · This appliance must be installed by a qualified electrician/competent person. Safety may be impaired if installation is not carried out in accordance with these instructions.

· This appliance must be earthed. · Do not remove the screws from the earth tab extending from the oven mains terminal block (Fig. 1). · Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the door. Alternatively the rating plate may also be found on the back or top of some models (where applicable). · Do not alter the electrical circuitry of this appliance. Fig.1 35 Things to note · This appliance is designed to be fitted in cabinets of the recommended dimensions as shown (Fig.3).

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 to reduce the aperture size down to 560-565 mm, to allow the product to be securely screwed into the cabinet. 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 appliance socket switch should be outside the cabinet but within 2m of the appliance to make it accessible to switch off the appliance in case of an emergency. To protect the hands, wear gloves when lifting the oven into its housing. Do not lift the appliance by the handles. . . . Note: House circuit Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and rechecked after fitting. 36 Choice of electrical connection · The appliance 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: By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles) and protected with a fuse or miniature circuit breaker at your mains fuse box.

b) If you wish to connect an oven and a hob to a cooker point you can. Oven and hob units should be separately connected to a cooker point. See Fig. 2. Note: It is good practice to: · · 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 that the cabinet is the correct size for the appliance to be fitted (Ref. Fig. 3). 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 fitment 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 appliance, and any corresponding door / panel underneath. · Fig. 2 · 37 Recommended cabinet dimensions (in millimetres) Cross section through cabinet showing oven positioned Fig. @@@@ · Ensure the user is given these operating instructions. @@ · First remove retaining screw with pozidrive screwdriver.



[You're reading an excerpt. Click here to read official TRICITY
TBD950WH user guide
http://yourpdfguides.com/dref/946400](http://yourpdfguides.com/dref/946400)

See Fig. 4.

Fig. 4 · Prise cover loose using screwdriver in position (1) then lever off with screwdriver in position (2) at either side. See Fig. 5. Fig.5 · Lift cover and remove screw from cable clamp. See Fig. 6. Fig.6 39 Connecting to the mains terminal Warning: This appliance must be earthed.

· We recommend you use a new length of 6mm² twin core and earthed cable to ensure your safety. Make connection as shown in Fig. 7 by proceeding as follows: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. 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. 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. 7. Place fuse/miniature circuit breaker in circuit and switch on at mains. Fig.7 · · · · · 40 Checking electrical connections Correct electrical connection can be confirmed when switching on the appliance as the timer will be flashing. Note: House circuit Earth leakage and continuity tests must be carried out before the appliance is connected to the mains supply and rechecked after fitting. Connecting to a hob or cooker point · 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 appliance which may become hot. Fitting into the cabinet IMPORTANT: Ensure that the oven is switched off at the wall before any further work is carried out. · · · Using a tape measure establish the internal width of the cabinet. Refer to page 37 if greater than 565mm.

Position the appliance in front of the cabinet. See Fig. 8. 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 appliance into the cabinetry follow the procedure: N.B. Two people will be required to carry out the lifting procedure. 41 · · Fig. 8 Warning: Do not attempt to lift this appliance by the handle(s).

Each person should squat either side of the appliance. Tilt the appliance so that your hands can support the underside of the appliance. Keeping your back straight, raise the appliance to the correct height by straightening at the knees. Rest the rear underside of the appliance on the cabinet floor while your hands support the front. The appliance can be pushed fully into the cabinet.

Take care to avoid fouling the mains lead. Ensure the appliance is central and level. Do not remove spacers fitted behind fixing holes. When the appliance is fully housed screw the stability screws (supplied with the appliance) into the side of the cabinet taking care not to distort the side trims (See Fig 9). It is advisable to turn each screw alternatively to avoid damaging the trims.

Switch on the appliance then refer to the operating instructions. Fixing points for stability screws Fig. 9 42 Notes 43 www.electrolux.com www.tricity-bendix.co.uk 311784001 Subject to change without notice .



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

[TBD950WH user guide](#)

<http://yourpdfguides.com/dref/946400>