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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY TBD950X. You'll find the answers to all your questions on the TRICITY TBD950X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY TBD950X
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TRICITY BENDIX

OPERATING & INSTALLATION
INSTRUCTIONS



BUILT IN ELECTRIC COOKER

TBD950

PLEASE READ THIS INSTRUCTION BOOKLET BEFORE USING THE APPLIANCE



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Manual abstract:

@@@Always use oven gloves to remove and replace the grill pan handle when grilling. 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 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. Always stand back from the appliance when opening the doors to allow any build up of steam or heat to release. 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.

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. If the appliance is to be placed on a base, measures must be taken to prevent the appliance from slipping from the base.

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. **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 the 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. **CHILD SAFETY** Do not allow children to play with any part of the packaging. Do not allow children to sit or climb on the drop down doors. This appliance is not intended for use by children and other persons whose physical, sensory or mental capabilities or lack of experience and knowledge prevents them from using the appliance safely without supervision or instruction by a responsible person to ensure that they can use the appliance safely. Children should be supervised to ensure that they do not play with the appliance. **CAUTION:** Accessible parts may be hot when the grill is in use. Young children should be kept away. **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. 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. **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 which may melt in or on the oven. Do not leave the grill pan handle in position when grilling as it will become hot. **2 CONTENTS** Important Safety Information Description of the Appliance Getting to Know Your Appliance The Control Panel Before Using the Appliance Rating Plate Preparing to Use your Appliance The Cooling Fan for the Controls Control Panel Indicator Neon(s) Condensation and Steam Cookware Grill and Oven Furniture 2 4 5 5 6 6 6 6 6 6 6 6 Defrost Feature Using Defrost Feature Selecting Defrost Things to Note Hints and Tips Care and Cleaning Cleaning Materials Cleaning the Outside of the Appliance Removing and Replacing Wirework Runners Cleaning Inside the Ovens Cleaning the Doors Cleaning the Grill and Oven Furniture Replacing an Oven Light Bulb 18 18 18 18 18 19 19 19 20 20 22 22 The Electronic Timer 7 Something Not Working? Service and Spare Parts Guarantee Conditions 23 24 25 The Dual Grill Using the Dual Grill Things to Note The Grill Pan and Handle Hints and Tips Grilling Chart 10 10 10 10 10 11 The Top Oven Using the Top Oven Things to Note To Fit the Top Oven Shelves Hints and Tips 12 12 12 12 13 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 Notes 26 27 27 27 28 28 29 30 30 31 31 31 32 33 The Main Oven Using the Main Oven Things to Note To Fit the Main Oven Shelves Hints and Tips 14 14 14 14 15 To help you the following symbols will be found in the text. Hints and Tips Oven Cooking Chart 16 Safety Instructions Oven Roasting Chart 17 Please read the instruction book carefully before use and retain for future reference.

3 DESCRIPTION OF THE APPLIANCE BUILT-IN ELECTRIC DOUBLE OVEN Electronic Timer Control Panel Top Oven/Grill Main Oven **4 GETTING TO KNOW YOUR APPLIANCE THE CONTROL PANEL** A B C D E F A B C D E F - Main Oven Temperature Control - Main Oven Indicator Neon - Top Oven /Grill Temperature Control - Electronic Timer - Top Oven/Grill Function Selector - Top Oven/Grill Function Selector Indicator Neon **5 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. **COOKWARE** Baking trays, dishes etc., should not be placed directly against the grid covering the fan at the back of the oven.



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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. GRILL AND OVEN FURNITURE The following items of grill and oven furniture have been supplied with the appliance. 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 elements for 10-15 minutes at 220°C to burn off any residue from their surfaces. The procedure should be repeated with the grill for approximately 5-10 minutes. During this period an odour may be emitted, it is therefore advisable to open a window for ventilation. 1 grill pan THE COOLING FAN FOR THE CONTROLS The cooling fan comes on immediately when the grill is switched on and after a short time when the oven is in use. It may run 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. 1 grill pan handle 1 grill pan grid 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. 1 straight shelf (for grilling only) CONDENSATION AND STEAM 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.

2 straight shelves (for fan oven cooking) 6 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. HOW TO SET THE TIME OF DAY The oven has a 24 hour clock. When the electricity supply is first switched ON, the display will show 12.00 and the 'Time' () 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.1. 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 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.2. Fig.3.

Fig.4. 7 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. 3. SETTING THE OVEN TIMER CONTROL The main oven only can be automatically timed. When using the timer control for the very first time, it is advisable to let it operate while you are at home. The displays can be checked to show that it is operating correctly and you will feel confident to leave a meal to cook automatically in the future. Fig.5. 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. 6. Place food in the oven.

To set the length of cooking time, press the Selector control button () until the 'Cook Time' indicator neon is illuminated (). Press the increase control (+) until the required length of cooking time is displayed, e.g. 2 hrs 15 mins as Fig. 7.

If necessary dot; · To operate the grill turn the top oven/grill function selector to full grill. Turn the top oven/grill function selector to centre section only.

Turn the top 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 100°C or 150°C. THINGS TO NOTE · · · The oven light will illuminate. The cooling fan for the controls may operate after a time. The dual grill operates independently of the oven. The grill may be used with the door open or with the door closed. THE GRILL PAN AND HANDLE The grill pan has 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 handle is properly 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. 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. 10 HINTS AND TIPS · 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 the grid and grill pan runner position to allow for different thicknesses of food. Position the food close to the element for faster cooking and further away for more gentle cooking.



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· 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. **GRILLING CHART FOOD POSITION** Adjust **GRILL TIME** (mins in total) 5-6 10 - 15 grill 30 - 40 15 - 20 20 - 30 15 - 25 grid 10 - 15 to 20 - 30 8 - 12 10 - 20 20 - 30 6 - 12 12 - 16 14 - 20 3-4 · · When toasting bread, use the shelf in position 1 with the grid in the 'high' position. Bacon Rashers Beefburgers Preheat the grill for a few minutes before sealing steaks or toasting.

Adjust the shelf as necessary during cooking. Chicken Joints Chops Lamb Pork · The food should be turned over during cooking as required. pan Fish Whole Trout/Mackerel Fillets Plaice/Cod Kebabs Kidneys Lamb/Pig Liver Lamb/Pig Sausages Steaks Rare Medium Well Done Toasted Sandwiches suit different thicknesses of food The times quoted above are given as a guide and should be adjusted to suit personal taste. **11 THE TOP OVEN** The top oven is the smaller of the two ovens. It is heated by elements in the top and bottom of the oven.

It is designed for cooking smaller quantities of food. It gives especially good results if used to cook fruit cakes, sweet or savoury flans or quiche. The top oven is also ideal for use as a warming compartment to warm dishes and keep food hot. Use the top oven when you want to warm plates. Use the lowest setting on the top oven temperature control. **USING THE TOP OVEN** · · Turn the top oven/grill function selector to. Turn the top 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 TOP OVEN SHELF** The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. 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. **12 HINTS AND TIPS** · Arrange the shelf in the required position 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 will affect the degree of 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.

· Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position. · Because of the smaller cooking space and lower temperatures, shorter cooking times are sometimes required. · 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. **13 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 find you need to add an extra 5 - 10 minutes on the recommended cooking times. For recipes needing high temperatures, e.

g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first. **COOKING TEMPERATURES** Fan oven cooking generally requires lower temperatures than conventional cooking.

Follow the temperatures recommended in the cooking chart. As a guide reduce temperatures by about 20C° 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. The oven fan will operate. If an automatic programme has been set, the oven fan and light do not come on until cooking begins.

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. **14 HINTS AND TIPS** · Arrange the shelves in the required positions before switching the oven on. Shelf positions are counted from the bottom upwards. · 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. · It is recommended that when baking larger quantities the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary. · Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.



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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. 15 MAIN OVEN COOKING CHART The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by a further 10°C to suit individual preferences and requirements. FAN OVEN FOOD Biscuits Bread Bread rolls/buns Cakes: Small & Queen Sponges Victoria Sandwich Madeira Rich Fruit Christmas Gingerbread Meringues Flapjack Shortbread Casseroles: Beef/Lamb Chicken Convenience Foods Fish Fish Pie (Potato Topped) Fruit Pies, Crumbles Milk Puddings Pasta Lasagne etc. Pastry: Choux Eclairs, Profiteroles Flaky/Puff Pies Mince Pies Meat Pies Quiche, Tarts, Flans POSITION COOKING TEMP °C 180 - 190 200 - 220 200 - 220 160 - 170 160 - 170 160 - 170 140 - 150 130 - 140 130 - 140 POSITION 1 1* 1 1 1 1 1 1 1 TOP OVEN COOKING TEMP °C 170 - 190 200 - 220 200 - 220 180 - 190 160 - 170 160 - 170 140 - 150 140 - 150 130 - 140 APPROX COOK TIME (m) 10 - 20 25 - 30 15 - 20 18 - 25 18 - 20 18 - 25 1¼ - 1½h 2¼ - 2½h 3 - 4½h depends on size 1¼ - 1½h 2½ - 3h 25 - 30 45 - 65 2½ - 3h 1¼ - 1½h 20 - 30 20 - 25 40 - 50 1½ - 2h 40 - 45 30 - 35 20 - 30 25 - 40 15 - 20 25 - 35 25 - 45 see roasting chart 8 - 12 30 - 40 20 - 30 1 - 1½h 1 - 1½h 25 - 40 15 - 25 Shelf positions are not critical but ensure that oven shelves 140 - 150 1 140 - 150 90 - 100 1 90 - 100 170 - 180 1 170 - 180 130 - 140 1 140 - 150 140 - 160 1* 140 - 160 180 - 190 1* 180 - 190 Follow manufacturer's instructions 170 - 190 1 170 - 190 190 - 200 1* 190 - 200 190 - 200 1 190 - 200 130 - 140 1 140 - 150 190 - 200 1 170 - 180 190 - 200 170 - 180 210 - 220 190 - 200 190 - 210 180 - 210 160 - 180 1 1 1* 1 1* 1 1* 1 1 1 1 180 - 190 170 - 180 210 - 220 190 - 200 190 - 210 180 - 200 160 - 180 220 - 230 190 - 200 170 - 180 180 - 190 180 - 190 200 - 210 200 - 210 are Shortcrust evenly spaced Roasting Meat, Poultry Scones Shepherd's Pie Soufflés Vegetables: when more Baked Jacket Potatoes Roast Potatoes than one is 210 - 220 190 - 200 170 - 180 180 - 190 180 - 190 210 - 220 200 210 Yorkshire Puddings: Large Individual used * = Shelf on the oven base Note: Shelf positions are counted from the bottom of the oven. 16 ROASTING CHART INTERNAL TEMPERATURES Rare : 50-60°C; Medium : 60-70°C; Well done : 70-80°C MEAT Beef/ Beef boned Mutton/Lamb TEMPERATURE 160-180°C 160-180°C COOKING TIME 20-35 minutes per ½kg (1lb) and 20-35 minutes over 25-35 minutes per ½kg (1lb) and 25-35 minutes over 30-40 minutes per ½kg (1lb) and 30-40 minutes over 15-20 minutes per ½kg (1lb) and 20 minutes over 15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 10 minutes per ½kg (1lb) over 3½kg (7lb) 25-35 minutes per ½kg (1lb) and 25-30 minutes over 35-40 minutes per ½kg (1lb) and 35-40 minutes over 20 minutes per ½kg (1lb) and 20 minutes over Pork/Veal/Ham 160-180°C Chicken 160-180°C Turkey/Goose 160-180°C Duck 160-180°C Pheasant 160-180°C Rabbit 160-180°C The roasting temperatures and times given in the chart should be adequate for most joints, but slight adjustments may be required to allow for personal requirements and the shape and texture of the meat. However, lower temperatures and longer cooking times are recommended for less tender cuts or larger joints. Wrap joints in foil if preferred, for extra browning uncover for the last 20 30 min. cooking time. 17 DEFROST FEATURE This function defrosts most foods faster than some 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. USING DEFROST FEATURE Turn the main oven temperature control to the defrost setting. THINGS TO NOTE · The oven fan and internal oven light will come on. HINTS AND TIPS · · · Place the frozen food in a single layer where possible and turn it over half way through the defrosting process. The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days. It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function. Small or thin fish fillets, frozen peeled prawns, cubed or minced meat, liver, thin chops, steaks etc., can be thawed in 1 2 hours. @@Remove the giblets as soon as possible during the thawing process. @@@@Always cook thawing. @@@@Care must always be taken when handling foods in the home. @@@@To prevent streaking finish with a soft cloth. @@@@Unhook the runner at the top and remove from the cavity. @@@@They should not be cleaned manually. @@@@Slight discolouration and polishing of the Stayclean surfaces may occur in time. This DOES NOT affect the Stayclean properties in any way. Use minimal, if any, extra oil or fat when roasting meat, potatoes only require brushing with fat before cooking. Extra fat in the oven during roasting will increase splashing and soilage. It is NOT necessary to add water to a meat tin when roasting. The water and the fat juices from the joint create excessive splattering during cooking even at normal temperatures, as well as causing condensation. Covering joints during cooking will also prevent splashing onto the interior surfaces. Removing the covering for the last 20-30 minutes will allow extra browning if required. Some large joints and turkeys especially benefit by this method of cooking, allowing the joint to cook through before the outside is overbrowned. CLEANING THE DOOR(S) To prevent damaging or weakening the door glass panels avoid the use of the following: · · · · Household detergents and bleaches Impregnated pads unsuitable for nonstick saucepans Brillo/Ajax pads or steel wool pads Chemical oven pads or aerosols Rust removers Bath/Sink stain removers 20 The outer oven door glass panels are removable for cleaning. TO REMOVE THE OUTER DOOR GLASS 1. Open the oven door slightly to gain access to the two cross head screws on the top of the oven door. 2. Loosen the two screws using a Pozidrive screwdriver. 3. Holding the door glass securely in place with one hand remove the screws and washers with the other hand. The screws and washers retain the trim on the top of the grill door. Note the position of the trim on the door. 4. Holding the door and glass with one hand, gently pull towards you and slightly lift the door glass with the other hand to disengage the panel from the location point at the bottom of the door. Gently release the door to close it.



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5. Clean the outer and inner glass using hot soapy water or Hob Brite. Should the inner face of the outer door glass be heavily soiled it is recommended that soapy water with a high concentration of soap is used. To prevent streaking a glass cleaning spray may be applied and the glass polished with a soft cloth. Ensure that all parts are thoroughly dry before attempting to replace the outer door glass. 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 REPLACE THE OUTER DOOR GLASS** 1. Holding the oven glass with both hands, gently place the locators into the holes of the brackets at the bottom of the oven door.

2. Holding the door glass with your left hand, use your right hand to open the oven door. Bring the door gently towards the glass panel ensuring the screw location holes line up. 3. Place the trim in the correct position on the top of the grill door. 4. Hold the glass in place with one hand and insert the cross head screws with washers into the location holes with the other hand. Give the screws one turn to ensure the glass is secure. 5. 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. **21 TO CLEAN THE INNER GLASS DOOR** The inner glass door is not removable. Clean using hot soapy water or Hob Brite and a soft cloth. Do not use abrasives as they may damage the glass or seal. **CLEANING THE FURNITURE GRILL AND OVEN** All removable parts, except the grill pan handle can be washed in the dishwasher.

The grill pan, grill pan grid and oven shelves may be cleaned using a soap impregnated steel wool pad. Soaking first in hot soapy water will make cleaning easier. **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. 1.

Make sure the appliance is cool before replacing the bulb. 2. Open the oven door and remove the shelves and wirework runners. 3. 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 oven cavity. 4. Unscrew the bulb by turning it to the left. 5. Fit a new bulb and then replace the glass bulb cover.

6. Refit the wirework runners and replace the oven shelves. 7. Restore the electricity supply and reset the time of day. **REPLACING AN OVEN LIGHT BULB (TOP 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. 1. Make sure the appliance is cool before replacing the bulb. 2. Open the door and remove the shelves and wirework runners.

3. Remove the glass cover by turning it to the left. 4. Unscrew the bulb by turning it to the left. 5.

Fit a new bulb and then replace the glass bulb cover. 6. Refit the wirework runners and replace the oven shelves. 7. Restore the electricity supply and reset the time of day.

22 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 which 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 POSSIBLE SOLUTION** The grill, ovens and timer do not work. 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 by 10°C to achieve the results you want. The grill and top 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. **23 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.



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24 **GUARANTEE CONDITIONS** Standard guarantee conditions We, Tricity Bendix, undertake that if within 12 months of the date of the purchase this Tricity Bendix appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our option repair or replace the same **FREE OF CHARGE** for labour, materials or carriage on condition that: The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.

The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's instructions. The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us. All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property. This guarantee is in addition to your statutory and other legal rights.

Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged. Exclusions This guarantee does not cover: Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic. Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom. Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements. Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix. European Guarantee If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications: The guarantee starts from the date you first purchased your product. The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.

This guarantee relates to you and cannot be transferred to another user. Your new home is within the European Community (EC) or European Free Trade Area. The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household. The product is installed taking into account regulations in your new country. Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances. France Germany Italy Sweden UK Ireland Senlis Nürnberg Pordernone Stockholm Luton Dublin +33 (0) 3 44 62 20 13 +49 (0) 800 234 7378 +39 (0) 800117511 +46 (0) 20 78 77 50 +44 (0) 8705 950 950 +353 (0) 1 4090752 25 **TECHNICAL DETAILS** Voltage: Wattage: Height: Width: 230-240 Volts AC 50Hz 5.0-5.4 kW 900mm 592 mm Depth: 563 mm (excluding handles and knobs) Weight: 59 kg This appliance complies with: European Council Directive 73/23/EEC. EMC Directive 89/336/EEC. CE Marking Directive 93/68/EEC. Energy Label Directive 2002/40/EC. 26 **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 · **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 re-checked after fitting. 27 **CHOICE OF ELECTRICAL CONNECTION** · There are three possible ways to connect your appliance. In each case the appliance should be operated using at least 6mm² twin core and earth PVC insulated. Please choose from the most appropriate after reading the different methods:- a) By connecting the appliance to a cooker point (having a double pole isolating switch with at least 3mm contact separation in all poles and neutral) and protected with a fuse or miniature circuit breaker at your mains fuse box. Subject to Regional Electricity Companies regulations if you wish to connect the oven and hob to the power supply you may use one of the following two methods:b) By connecting the appliance together with a hob directly to a cooker point(s). Having a double pole isolating switch with at least 3mm contact separation in all poles and neutral. c) If you wish to connect an oven and a hob to a cooker point you can by connecting the oven and hob separately to the cooker point. Oven and hob units should be separately connected to a cooker point. See Fig. 2. **NOTE:** It is good practice to : Fig. 2 · · 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.



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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. . . . 28 RECOMMENDED CABINET DIMENSIONS (IN MILLIMETRES) Cross section through cabinet showing oven positioned Fig. 3 Built In Installation 29 HOW TO FINISH UNPACKING . . . Place packed appliance next to the space in which it will be installed.

@@@See Fig. 4. Fig. @See Fig.

@See Fig. 6. Fig.6 30 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 wirestrippers. insulation on wires using 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 . . . 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 re-checked 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. 31 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 29 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 below: N.

B. Two people will be required to carry out the lifting procedure. Fig. 8 Warning: Do not attempt to lift this appliance by the handle(s). a) Each person should squat either side of the appliance. b) Tilt the appliance so that your hands can support the underside of the appliance. c) Keeping your back straight, raise the appliance to the correct height by straightening at the knees. d) Rest the rear underside of the appliance on the cabinet floor while your hands support the front. e) The appliance can be pushed fully into the cabinet. Take care to avoid fouling the mains lead.

f) Ensure the appliance is central and level. Fixing points for stability screws g) Do not remove spacers fitted behind fixing holes. h) 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. i) Switch on the appliance then refer to the operating instructions.

Fig. 9 32 NOTES 33 NOTES 34 NOTES 35 Tricity Bendix, Major Appliances, Addington Way, Luton, Bedfordshire LU4 9QQ Consumer care telephone number 08705 950950 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 instruction booklet is accurate at the date of printing, but will be superseded if specifications or appearance are changed. TBD950 311767900 © Electrolux plc 2005 .



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