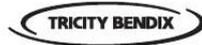




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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY TBF610X. You'll find the answers to all your questions on the TRICITY TBF610X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual TRICITY TBF610X**  
**User guide TRICITY TBF610X**  
**Operating instructions TRICITY TBF610X**  
**Instructions for use TRICITY TBF610X**  
**Instruction manual TRICITY TBF610X**



INSTRUCTION BOOKLET **GB**

**ELECTRIC OVEN**

**TBF 610**

Please read this instruction booklet before using the appliance



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**Manual abstract:**

Take care when moving it. @Do not attempt to modify the oven in any way. @@The oven 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. Never use steam or high pressure steam cleaners to clean the appliance. Always allow the oven to cool down and switch off the electrical supply before carrying out any cleaning or maintenance work. Child Safety · · This oven is designed to be operated by adults. Do not allow children to play near or with the oven. The oven gets hot when it is in use. Children should be kept away until it has cooled.

· · During Use · · This oven is intended for domestic cooking only. It is not designed for commercial or industrial purposes. Appliances become very hot with use, and retain their heat for long periods after use. Care should be taken to avoid touching heating elements inside the oven. Always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release.

Never line any part of the oven with aluminium foil. Do not allow heatproof cooking material, e.g. roasting bags, to come into contact with oven elements. Never place plastic or any other material which may melt in or on the oven.

Do not place sealed cans or aerosols inside the oven. They may explode if they are heated. Do not hang towels, dishcloths or clothes from the oven or its handle. Do not use this oven if it is in contact with water and never operate it with wet hands. Take great care when heating fats and oils as they will ignite if they become too hot. Always use oven gloves to remove and replace food in the oven. Ensure that all control knobs are in the OFF position when not in use.

Do not leave cookware containing foodstuffs, e.g. fat or oil in or on the oven in case it is inadvertently switched ON.

Service · This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used. ·

Environmental Information · · After installation, please dispose of the packaging with due regard to safety and the environment. When disposing of an old appliance, make it unusable, by cutting off the cable. Remove any door catches, to prevent small children being trapped inside. 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. Keep this instruction book for future reference and ensure it is passed on to any new owner. . . . . . 2 Contents For the User Important Safety Information

Description of the Oven Controls Before the First Use Using the Oven Hints and Tips The Fan Oven Cooking chart - Fan Oven Grilling Defrosting Cleaning the Oven Replacing the Oven Light Something not working Service and Spare Parts Customer Care Department Guarantee Conditions 2 4 5 6 7 7 8 9 10 11 12 13 14 15 15 16 For the Installer Installation Electrical Connection Building In 17 17 18 Guide to use the instructions The following symbols will be found in the text to guide you throughout the Instructions: Safety Instructions ! Step by step instructions for an operation Hints and Tips Environmental information

This appliance complies with the following E.

E.C. Directives: \*73/23 - 90/683 (Low Voltage Directive); \*93/68 (General Directives); \*89/336 (Electromagnetical Compatibility Directive) and subsequent modifications. 3 Description of the Oven 65 4 3 2 1 7 8 9 10 11 1. Control panel 2.

Oven Control Function Knob 3. End of cooking Programmer 4. Thermostat Control Knob 5. Thermostat Control Light 6. Mains on Light 7.

Air Vents for Cooling Fan 8. Grill 9. Oven Light 10. Oven Fan 11. Rating Plate Oven accessories Grill Pan Grid Removable handle Grill / Roasting pan Shelf (x 2) 4 Controls Oven Function Control Knob (Fig. 1) Oven Light - The oven light will be on without any cooking function. Defrost Setting - This setting is intended to assist in thawing of frozen food. Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference. Grill - The heat comes from the top element only. Thermostat Control Knob (Fig.

2) Turn the thermostat control knob clockwise to select temperatures between 50°C and MAX (230°C) (Fig. 2). Fig. 1 Thermostat Control Light The thermostat control light will come on when the thermostat control knob is turned. The light will remain on until the correct temperature is reached. It will then cycle on and off to show the temperature is being maintained. Mains on Light The mains on light will come on when the oven function control knob is set. Fig. 2 End of cooking programmer (Fig. 3) This device (Fig.

3) allows you to make the oven switch off automatically once the preset time is over. An acoustic signal will be heard when the cooking is completed. The cooking duration can be set up to 90 minutes maximum. Place food in the oven and turn the oven function control knob and the thermostat control knob on the required settings. Turn the timer knob to maximum time position, then turn it back to set the required cooking time.

When the cooking time is over, an acoustic alarm will sound and the oven will switch off automatically. Turn the timer knob on to set the oven on manual operation. Fig. 3 5 The Safety Thermostat This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance.

If this happens, call your local Service Force Centre. Under no circumstances should you attempt to repair the appliance yourself. The cooling fan The cooling fan operates during cooking. Air is expelled through vents between the oven door and the control panel, as shown in the diagram. The cooling fan may run on after the oven is switched off to keep the controls cool. This is quite normal. Fig. 4 Before the First Use @@The oven will work only the end of cooking programmer is on manual operation. Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted.

This is quite normal. Ensure the room is well ventilated. 1. Switch the oven function control knob to fan cooking . 2. Set the thermostat control knob to MAX. 3. Open a window for ventilation.



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4. Allow the oven to run empty for approximately 45 minutes.

This procedure should be repeated with the grill function for approximately 5-10 minutes. 6 Using the Oven Always cook with the oven door closed. Stand clear when opening the drop down oven door. Do not allow it to fall open - support the door using the door handle, until it is fully open. The oven has four shelf levels, and is supplied with two shelves.

The shelf positions are counted from the bottom of the oven as shown in the diagram. It is important that these shelves are correctly positioned as shown in the diagram. Do not place cookware directly on the oven base. Attention! - Do not place objects on the oven base and do not cover any part of the oven with aluminium foil while cooking, as this could cause a heat build-up which would affect the baking results and damage the oven enamel. Always place pans, heat-resisting pans and aluminium trays on the shelf which has been inserted in the shelf runners.

4 3 2 1 Hints and Tips Condensation and steam The oven is supplied with an exclusive system which produces a natural circulation of air and the constant recycling of steam. This system makes it possible to cook in a steamy environment and keep the dishes soft inside and crusty outside. Moreover, the cooking time and energy consumption are reduced to a minimum. During cooking steam may be produced which can be released when opening the oven door. This is absolutely normal. However, always stand back from the oven when opening the oven door during cooking or at the end of it to allow any build up of steam or heat to release. When food is heated, it produces steam in the same way as a boiling kettle does. When steam comes in contact of the oven door glass, it will condense and produce water droplets. To reduce condensation, ensure the oven is well heated before placing food in the oven cavity. A short oven preheating (about 10 minutes) will then be necessary before any cooking.

We recommend you to wipe away condensation after each use of the appliance. Cookware · · · Use any oven proof cookware which will withstand temperatures of 230°C. Baking trays, oven dishes, etc. should not be placed directly against the grid covering the fan at the back of the oven, or placed on the oven base. Do not use baking trays larger than 30 cm x 35 cm (12 in x 14 in) as they will restrict the circulation of heat and may affect performance. The effects of dishes on cooking results Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them. A Aluminium, earthenware, oven glassware and bright shiny utensils reduce cooking and base browning. B Enamelled cast iron, anodized aluminium, aluminium with non-stick interior and coloured exterior and dark, heavy utensils increase cooking and base browning. 7 The Fan Oven The air inside the oven is heated by the element around the fan situated behind the back panel.

The fan circulates hot air to maintain an even temperature inside the oven. The advantage of cooking with this function is energy saving through: " Faster Preheating As the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc.

Lower Temperatures Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the cooking chart. Remember to reduce temperatures by about 20-25°C for your own recipes which use conventional cooking. Even Heating for Baking The fan oven has uniform heating on all shelf positions. This means that batches of the same food can be cooked in the oven at the same time.

However, the top shelf may brown slightly quicker than the lower one. This is quite usual. There is no mixing of flavours between dishes. " Hints and Tips Shelf positions are not critical, but make sure the shelves are evenly spaced. @@@@When the oven is full of the same food, e.g. @@When different sizes of trays or types of food, e.g. @@@@fruit tarts, mince pies, sausage rolls, and other small pastry items. @@The use of too high temperatures can cause uneven m colour of your dishes.

@@@@The grill pan handles must be removed from the pan during grilling. Always use oven gloves to remove and replace the grill pan handles.

@@@@@@@@The food should be turned over during cooking, as required. ! How to Use the Grill 1. Turn the oven control function knob on . 2. Turn the thermostat control knob on the required temperature. 3. @@@@@@Adjust the heat setting and the shelf as necessary, during cooking.

@@@@@@@@This increases the speed of defrosting.

However, please note that the temperature of the kitchen will influence the speed of defrosting. This function is particularly suitable for delicate food which could be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products. ! How to Use Defrosting 1.

Turn the oven function control knob to . 2. Ensure the thermostat control knob is in the OFF position. Hints and Tips · · · Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting. ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

Frozen food should be placed in a single layer when ever possible and turned over half way through the defrosting process. Only joints of meat and poultry up to 2 kg. (4 lb.) are suitable for defrosting in this way. · 11 Cleaning the Oven Before cleaning always allow the cooling fan to cool the oven down before switching off at the electricity supply. This appliance cannot be cleaned with steam or with a steam cleaning machine. The oven 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. Cleaning materials Before using any cleaning materials on your oven, 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. External cleaning Regularly wipe over the control panel, oven door and door seal using a soft cloth well wrung out in warm water to which a little mild washing-up liquid has been added. To prevent damaging or weakening the door glass panels avoid the use of the following: · Household detergent and bleaches · Impregnated pads unsuitable for non-stick saucepans · Brillo/Ajax pads or steel wool pads · Chemical oven pads or aerosols · Rust removers · Bath/Sink stain removers Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used.



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Do not use paint scrapers to remove soilage. Before cleaning the oven door, we recommend you to remove it from the oven. Proceed as follows: 1. open the oven door completely; 2. find the hinges linking the door to the oven (see diagram 1); 3. unlock and turn the small levers located on the two hinges (see diagram 2); 4.

handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed (see diagram 3); 5. gently pull the oven door off its site (see diagram 3); 6. place it on a steady plan; Clean the outer and inner door glass using warm soapy water. Should the inner door glass become heavily soiled it is recommended that a cleaning product such as Hob Brite is used. Do not use paint scrapers to remove soilage.

1 2 3 12 Models in stainless steel or aluminium: We recommend to clean the oven door using only a wet sponge and dry it up after cleaning with a soft cloth. Never use steel wool, acids or abrasive products as they can damage the oven surface. Clean the oven control panel following the same precautions. DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter.

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. Contact your local Service Force Centre who will be pleased to advise further. 4 Oven Cavity The enamelled oven cavity is best cleaned whilst the oven is still warm. Wipe the oven over with a soft cloth soaked in warm soapy water after each use. From time to time it will be necessary to do a more thorough cleaning, using a proprietary oven cleaner. Oven Shelves Supports and Shelf 5 ! To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted soap impregnated pad. Rinse well and dry with a soft cloth. The shelf supports can be removed for easy cleaning. Proceed as follows: 1) remove the front screw while keeping the shelf support in position with the other hand (see diagram 4); 2) disengage the rear hook and take off the shelf support (see diagram 5); 3) once the cleaning is carried out, refit the shelf supports following the procedure in reverse. Please, ensure the retaining nuts are secure when refitting the shelf support.

Replacing the Oven Light Disconnect the appliance. If the oven bulb needs replacing, it must comply with the following specifications: - Electric power: 15 W / 25 W; - Electric rate: 230 V (50 Hz); - Resistant to temperatures of 300 °C; - Connection type: E14. These bulbs are available from your local Service Force Centre. To replace the faulty bulb: 1. Ensure the oven is disconnected from the electrical supply. 2. Turn the glass cover anticlockwise. 3. Remove the faulty bulb and replace with the new one. 4.

Refit the glass cover. 5. Reconnect to the electrical supply. ! 13 Something not working If the appliance is not working correctly, please carry out the following checks, before contacting your local Service Centre. IMPORTANT: If you call out an engineer to a fault listed below, or to repair a fault caused by incorrect use or installation, a charge will be made even if the appliance is under guarantee.

SYMPTOM SOLUTION \$ Check the oven is in manual operation and that both a cooking function and temperature have been selected. \$ Check the oven is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON. \$ Select a temperature with the thermostat control knob \$ Select a function with the oven function control knob. \$ Select a function with the oven function control knob \$ Check the light bulb, and replace it if necessary (see "Replacing the Oven Light") \$ The temperature may need adjusting \$ Refer to the contents of this booklet, especially to the chapter "Using the Oven". \$ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

\$ Check the instructions for the timer. \$ Check that shelves and bakeware are not vibrating in contact with the oven back panel. In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown. # The oven does not come on # The oven temperature light does not come on # The oven light does not come on # It takes too long to finish the dishes, or they are cooked too fast. # Steam and condensation settle on the food and the oven cavity. # The electronic programmer does not work # The oven fan is noisy If after all these checks, the oven still does not work, contact your local Service Force Centre quoting your model and serial number, which can be found on the rating plate. Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls. 14 Service and Spare Parts In the event of your appliance requiring service, or if you wish to purchase spare parts, please contact your local Tricity Bendix Service Force Centre by telephoning: 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 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](http://www.serviceforce.co.uk) Before calling out an engineer, please ensure you have read the details under the heading "Something Not Working." Customer Care Department For general enquiries 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 or visit our website at [www.tricity-bendix.co](http://www.tricity-bendix.co).

uk For Customer Service in the Republic of Ireland please contact us at the address below: Tricity Bendix Electrolux Group (Ire) Ltd. Long Mile Road Dublin 12 Republic of Ireland Tel: + 353 (0) 1 4090751 e-mail: [service.eid@electrolux.ie](mailto:service.eid@electrolux.ie) Customer Care Department Tricity Bendix Major Appliances Addington Way Luton Bedfordshire LU4 9QQ 08705 950950 (\*) \* calls to this number may be recorded for training purposes. 15 Guarantee Conditions Tricity Bendix conditions Guarantee 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 exist 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.



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*\* 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. @@@@\* 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 appliance outside the United Kingdom. \* Appliances found to be in use within a commercial or similar environment, plus those which are the subject to rental agreements. \* Products of Tricity Bendix manufacture which are not marketed by Tricity Bendix. 16 Installation The oven must be installed according to the instructions supplied. This oven must be installed by qualified personnel to the relevant British Standards. Technical Data Dimensions of recess Height Width Depth 580 mm 560 mm 550 mm Heating elements rating Convection element Grill Oven Light Cooling Fan Convection Fan 2,000 W 1,650 W 25 W 25 W 25 W 2,075 W 230 V Dimensions of the oven cavity Height Width Depth Oven capacity 335 mm 395 mm 400 mm 53 litres Total Rating Supply voltage (50 Hz) Electrical Connection The oven is designed to be connected to 230 V (50 Hz) electricity supply. The oven has an easily accessible terminal block which is marked as follows: Letter L Letter N or E Live terminal Neutral terminal Earth terminal It is necessary that you install a double pole switch between the oven and the electricity supply (mains), with a minimum gap of 3mm between the switch contacts and of a type suitable for the required load in compliance with the current rules. The switch must not break the yellow and green earth cable at any point. The yellow and green earth cable should be 2-3 cm. longer than the other cables.*

*Important After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C above the ambient temperature. Before the oven is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed. The manufacturer disclaims any responsibility should these safety measures not be carried out. THIS OVEN MUST BE EARTHED The cable used to connect the oven to the electrical supply must comply to the specifications given below. For Uk use only Connection via Min.*

*size Cable/flex Cable / flex Fuse type 3 core butyl insulated PVC/PVC twin and earth 13 A min. · 13 A socket 2.5 mm2 outlet · 13 A spur box · Cooker Control Circuit 2.5 mm2 15 A min. 20 A max.*

*For Europe use only Min. size Cable/flex 1.5 mm2 Cable / flex type Fuse H07 RN-F, H05 RN-F, 13 A H05 RR-F, H05 VV-F, H05 V2V2-F (T90), H05 BB-F 17 Building In Please ensure that when the oven is installed it is easily accessible for the engineer in the event of a breakdown. Building In The surround or cabinet into which the oven will be built must comply with these specifications: " the dimensions must be as shown in the relevant diagrams; " the materials must withstand a temperature increase of at least 60°C above ambient; " proper arrangements must be made of a continuous supply of air to the oven to prevent the oven overheating. Dimensions of the oven and recess required are given in the relevant diagrams. 593 550 M IN 560 80÷ 100 - 57 0 Securing The Oven To The Cabinet 1. Fit the oven into the cabinet recess, 2. Open the oven door, 3. Secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame. 18 TBF 610 0,79 kWh 0,78 kWh 53 43 min.*

*41 min. 1130 cm<sup>2</sup> 19 CUSTOMER CARE Tricity Bendix Major Appliances Addington Way Luton Bedfordshire LU4 9QQ Tel: 08705 950 950 © Electrolux plc 2003 From the Electrolux Group. The world's No.1 choice. The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world. 35691-4201 11/05 Grafiche MDM - Forlì .*



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