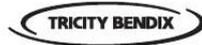




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You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY TBF690X. You'll find the answers to all your questions on the TRICITY TBF690X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY TBF690X
User guide TRICITY TBF690X
Operating instructions TRICITY TBF690X
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Instruction manual TRICITY TBF690X



INSTRUCTION BOOKLET **GB**



ELECTRIC OVEN

TBF 690

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 Electronic Programmer 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 9 9 10 11 12 13 14 15 15 16 16 17 For the Installer Technical Data Installation Electrical Connection Building In 18 18 18 19 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. Electronic Programmer 4. Thermostat Control Knob 5. Mains on Light 6. Thermostat Control 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 Push-Pull control knobs Some models are provided with push-pull control knobs (Fig. 1). These knobs can be completely sunken inside the control panel when the oven is not working. Oven Function Control Knob 0 The oven is off Oven light - The oven light will be on without any cooking function Inner grill element only - Can be used for grilling small quantities Full Grill - The full grill element will be on. Recommended for large quantities. Thermal Grilling - This function offers an alternative method of cooking food items, normally associated with conventional grilling.

The grill element and the oven fan operate together, circulating hot air around the food. When using the thermal grill cooking function, select a maximum temperature of 200°C. Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference Defrost Setting -

This setting is intended to assist in thawing of frozen food. Thermostat Control Knob Turn the thermostat control knob clockwise to select temperatures between 50°C and 230°C (MAX). 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. The Safety Thermostat This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequential 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. 5 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. Before the First Use @@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.

The oven will work only if the time of day has been set. 1. Set the time of day with the electronic programmer (see chapter "Electronic Programmer"). 2.

Switch the oven function control knob to fan cooking . 3. Set the thermostat control knob to MAX.



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4. Open a window for ventilation. 5.

Allow the oven to run empty for approximately 45 minutes. This procedure should be repeated with the full grill function for approximately 5-10 minutes. 6
Electronic Programmer 4 5 6 7 8 1. Push button for selecting a function 2. Decreasing control button " " 3. Increasing control button " " 4. Display 5.

"Cooking Duration" pilot lamp 6. "End of cooking" pilot lamp 2 1 3 7. "Minute minder" pilot lamp 8.

"Time of day" pilot lamp The oven will only work if the time of day has been set. However, the oven can also be operated without any programme. Setting the time of day When the power supply is switched on, or after a power failure, the "Time of day" pilot lamp will flash on the display. To set the correct time of day: 1. Press button " " or " " .

2. After the setting is carried out, wait for 5 seconds: the "Time of day" pilot lamp will go out and the display will show the set time. The appliance is ready for use. To reset the correct time of day: 1. Press button repeatedly to select the "Time of day" function.

The relevant pilot lamp will start flashing. Then proceed as described above. The time of day can only be reset if no automatic function (cook duration or end of cooking) has been set. "Cooking Duration" function This function allows the oven to automatically switch off at the end of a programmed cooking duration time. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button repeatedly to select the "Cooking Duration" function.

The relevant pilot lamp will start flashing. Then, proceed as follows: To set the duration time: 1. Press button " " or " " . 2.

After the setting is carried out, wait for 5 seconds: the "Cooking Duration" pilot lamp will come on and the display will revert to the time of day. 3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, while the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero. To switch off the acoustic alarm, press any button. NOTE: turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again. To cancel the duration time: 1. Press button repeatedly to select the "Cooking Duration" function. The relevant pilot lamp will flash and the display will show the remaining cooking time. 2.

Press button " " until the display shows "0:00". After 5 seconds the pilot lamp will go out and the display will revert to the time of day. 7 "End of cooking" function With this function, you can set the oven to switch off automatically when a programmed end of cooking time is over. Place food in the oven, select a cooking function and adjust the cooking temperature. Press button repeatedly to select the "End of cooking" function.

The relevant pilot lamp will start flashing. Then, proceed as follows: To set the End of cooking time: 1. Press button " " or " " . 2. After the setting is carried out, wait for 5 seconds: the "End of cooking" pilot lamp will come on and the display will revert to the time of day.

3. When cooking time is over, the oven will be switched off automatically and an acoustic alarm will be heard, and the pilot lamp will start flashing. Turn the oven function and the thermostat control knob to zero. To switch off the acoustic alarm, press any button. NOTE: turning the acoustic alarm off will reset the oven to manual, and if the oven function and the thermostat knobs are not set to zero the oven will start to heat again. To cancel the End of cooking time: 1. Press button repeatedly to select the "End of cooking" function. The relevant pilot lamp will flash and the display will show the programmed End of cooking time. 2. Press button " " until the display shows the current time of day.

The programmer will beep and the pilot lamp will go out. "Cooking duration" time" combined and "End of cooking The functions "Cooking duration" and "End of cooking time" can be used simultaneously to set the oven to switch on and off automatically at a later time. 1. With the "Cooking duration" function (carry out the cooking duration setting as described in the relevant chapter) set the duration time. Then, press button : the display will show the programmed setting. (carry out the End of cooking 2. With the "End of cooking time" function setting as described in the relevant chapter) set the end of cooking time. The relevant pilot lamps will come on and the display will show the time of day. The oven will switch on and off according to the set programmes. "Minute minder" function The minute.

9 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 cooking more than one dish in the fan oven, place dishes centrally on the shelves rather than several dishes on one shelf. When the oven is full, you may need to allow slightly longer cooking time. When the oven is full of the same food, e.g. equal trays of small cakes or equal size victoria sandwich cakes, then they will be cooked in the same time and removed from the oven together.

When different sizes of trays or types of food, e.g. biscuits and cakes are cooked, they will not necessarily be ready together. The fan oven can be used to heat foods through without thawing first, e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. Use a temperature of 190-200°C and allow 20-40 minutes (depending on the quantity of food in the oven).



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Rinse well and dry with a soft cloth. **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. Do not use paint scrapers to remove soilage. 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. **1 2 Shelf Supports and Catalytic Panels** The shelf supports and the catalytic panels can be removed for easy cleaning. Make sure that the appliance is completely cooled before carrying out this operation. Proceed as follows:

1) remove the front screw while keeping the shelf support and the catalytic panel in position with the other hand (see diagram 1); 2) keep the shelf support and the catalytic panel in position and lift them with a hand while disengaging the rear hook. Take off the shelf support and the catalytic panel (see diagram 2); 3) once the cleaning is carried out, fit the shelf support and the catalytic panel together and mount them following the procedure in reverse. Please, ensure the retaining nuts are secure when refitting the shelf support and the catalytic panel. 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. **Oven Cavity** The enamelled base of the 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. DO NOT attempt to clean catalytic liners. **14 Care of catalytic liners** Catalytic liners (except for the oven base) destroy splashes of food and fats when the oven temperature is raised to around 220°C. To aid this process it is a good idea to run the oven for an hour or two per week, without food, to ensure continued good performance from the catalytic liners.

Cooking to reduce soilage Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking to lower temperatures for an increased length of time, you will save energy and often the joint is more tender. 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 the 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. Do use the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splattering onto the 'catalytic' liner. **Hints and Tips** · Manual cleaning of the catalytic liner is not recommended. Damage will occur if soap impregnated steel wool pads, aerosol cleaners and any other abrasives are used. Slight discolouration and polishing of the catalytic surface may occur in time. This does not affect the catalytic properties in any way.

Follow the recommendations in "Cooking to reduce soilage". · **15 Cleaning the hinged grill** This model has been fitted with a hinged grill element to enable you to clean the roof of the oven easily. Before proceeding ensure the oven is cool and is disconnected from the electricity supply. 1) Undo the screws which hold the grill in place (see diagram 26). When carrying out this operation for the first time, we recommend using a screwdriver. 2) Then gently pull the grill downward to allow access to the oven roof (see diagram). 3) Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element. 4) Gently push up the grill element into place and firmly screw into place the holding nuts. Ensure the grill holding nuts are firmly in place to avoid the grill falling down when in use. **Replacing the Oven Light** 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. **16 Something not working** If the oven 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** The oven does not come on **SOLUTION** Check that the current time of day has been set on the programmer (see chapter "Setting the time of day") Check 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.



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Check the instructions for the timer. Check that shelves and bakeware are not vibrating in contact with the oven back panel.

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 17 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.

4. 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 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.

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 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. 18 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. * 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 Senlis Nürnberg Pordenone Stockholm Luton +33 (0)3 44 62 29 99 +49 (0)911 323 2600 +39 (0)1678 47053 +46 (0)8 738 79 50 +44 (0) 8705 950950 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 any reason only of faulty workmanship or materials, we will, at our option, repair or replace the same FREE OF ANY CHARGE for labour, materials or carriage on condition that: * The appliance has been correctly installed and used only on the gas and electricity supply stated on the rating plate. * The appliance has been used for normal domestic purpose only, and in accordance with the manufacturer's instructions.

@@@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. 19 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 undertop: 593 mm; in column 580 mm 560 mm 550 mm Heating elements rating Inner Grill element Full Grill element Thermal Grilling Convection element Oven Light Cooling Fan 335 mm 395 mm 400 mm 53 litres Convection Fan Total Rating Supply voltage (50 Hz) 1,650 W 2,450 W 2,480 W 2,000 W 25 W 25 W 25 W 230 V Dimensions of the oven cavity Height Width Depth Oven capacity 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 20 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.



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Dimensions of the oven and recess required are given in the relevant diagrams.

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. 21 EUROPEAN GUARANTEE This appliance is guaranteed by Electrolux in each of the countries listed below for the period specified in the appliance guarantee or otherwise by law. If you move from one of these countries to another of the countries listed below the appliance guarantee will move with you subject to the following qualifications: · The appliance guarantee starts from the date you first purchased the appliance which will be evidenced by production of a valid purchase document issued by the seller of the appliance. The appliance guarantee is for the same period and to the same extent for labour and parts as exists in your new country of residence for this particular model or range of appliances. The appliance guarantee is personal to the original purchaser of the appliance and cannot be transferred to another user. The appliance is installed and used in accordance with instructions issued by Electrolux and is only used within the home, i.e. is not used for commercial purposes. The appliance is installed in accordance with all relevant regulations in force within your new country of residence. . . . The provisions of this European Guarantee do not affect any of the rights granted to you by law. www.tricity-bendix.co.uk TBF 690 0,79 kWh 0,78 kWh 53 43 min. 41 min. 1130 cm² 35691-4402 AM 04/06 Grafiche MDM - Forli .



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