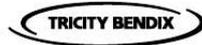




# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for TRICITY TBS613X. You'll find the answers to all your questions on the TRICITY TBS613X in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

User manual TRICITY TBS613X  
User guide TRICITY TBS613X  
Operating instructions TRICITY TBS613X  
Instructions for use TRICITY TBS613X  
Instruction manual TRICITY TBS613X



INSTRUCTION BOOKLET **GB**

ELECTRIC OVEN

**TBS 613**

Please read this instruction booklet before using the appliance



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**Manual abstract:**

Take care when moving it. @@@@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. 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. Service This oven should only be repaired or serviced by an authorised Service Engineer and only genuine approved spare parts should be used. During Use This oven is intended for domestic cooking only.

It is not designed for commercial or industrial purposes. 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. When using other electrical appliances, ensure the cable does not come into contact with the hot surfaces of the oven.

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.

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 Guide to Use the instructions Description of the Appliance Accessories Controls Before the First Use Hints and Tips Using the Oven Using the Fan Oven Defrosting Grilling Cleaning the Oven Something not working Service and Spare Parts Customer Care Guarantee Conditions 2 3 4 4 5 6 6 6 7 9 10 11 12 13 13 14 For the Installer Electrical Connection Technical Data Building In 17 17 18 Oven Door Device Protection All our appliances comply with the European safety standards. Nevertheless, in order to ensure the highest safety level, and avoid small children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (35791) and the Product No. @@@@Control Panel 2. Thermostat Control Knob 1 3. Oven Function Control Knob 4. Thermostat Control Light 5. Mains on Light 7 8 6. End of cooking programmer 7.

Grill 8. Oven Light 9. Rating label 10. Oven door 8 9 Accessories Removable handle Grill Pan Grid Anti-tip shelf (x 2) Grill / Roasting pan 4 Controls Oven Function Control Knob 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 Oven 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 0 Thermostat Control Knob Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX). FO 2597 Thermostat Control Light (°C) 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.

50 MAX 100 Mains on Light The mains on light will come on when the oven function control knob is set. FO 2179 200 150 End of Cooking programmer The end of cooking programmer allows the oven to switch off automatically (it cannot be used as a timer only). The cooking duration can be set up to 90 minutes maximum. Turn the knob to 90, then turn it back to the required cooking time. At the end of the chosen cooking time the timer clock automatically switches off the oven. At the same time an acoustic signal is emitted which stops automatically. For manual operation the switch should be turned to the symbol showing a hand . 90 75 5 10 15 60 45 FO 2474 30 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. 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. @@Before first use, the oven should be heated without food. During this time, an unpleasant odour may be emitted. This is quite normal. 1. Switch the oven function control knob to fan cooking . 2.

Set the thermostat control knob to MAX. 3. Open a window for ventilation. 4. Allow the oven to run empty for approximately 45 minutes.

@@Stand clear when opening the drop down oven door. @@The oven has four shelf levels, and is supplied with two shelves. @@@@The oven vents allow some of this steam to escape. @@@@a trim, it will condense and produce water droplets. This is quite normal and is not a fault with the oven.

@@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. 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. 6 Using 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 advantages of cooking with this function are: 1 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.



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For recipes which require higher temperatures, best results are achieved if the oven is preheated first, e.g. bread, pastries, scones, souffles, etc. Hints and Tips Runner positions are not critical, but make sure the shelves are evenly spread. 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. A shelf may be placed on the floor of the oven. Place dishes on a shelf in this position rather than on the oven base, to allow air circulation around the food. 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). The use of too high temperatures can cause uneven browning. @@@@When roasting do use the trivet in the meat tin.

@@@@@However, the top shelf may brown slightly quicker than the lower one. This is quite usual. @@Turn the oven function control knob to . 2. Turn the thermostat control to the required temperature. @@ The oven fan will operate continually during cooking. @@@@Food Biscuits Bread

Casseroles Cakes: Small and queen Sponges Madeira Rich Fruit Christmas Meringues Fish Fruit Pies and Crumbles Milk Puddings Pastry: Choux Shortcrust Flaky Puff Plate Tarts Quiches/Flans Scones Roasting: Meat & Poultry Shelf Position Cooking Temp (°C) 180-190 210-220 130-140 160-170 160-170 140-150 130-140 130-140 90-100 170-190 190-200 130-140 190-200 180 170-180 210-220 160-180 } Shelf positions are not critical but grid in its 'high' position The food should be turned over during cooking, as required. - - OIL The grill element is controlled by the thermostat. @@The oven should be kept clean at all times. @@@@These bulbs are available from your local Service Force Centre.

To replace the faulty bulb: 1. Ensure the oven is isolated from the electrical supply. 2. Push in and turn the glass cover anticlockwise. 3. Remove the faulty bulb and replace with the new one. 4. @@@@DO NOT clean the oven door while the glass panels are warm. If this precaution is not observed the glass panel may shatter. @@@@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 n The oven does not come on u Check the oven is in manual operation and that both a cooking function and temperature have been selected. u Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON. n The oven temperature light does not come on u Select a temperature with the thermostat control knob u Select a function with the oven function control knob. n The oven light does not come on u Select a function with the oven function control knob u Check the light bulb, and replace it if necessary (see "Cleaning the Oven") n It takes too much time to finish the dishes, or they are cooked too fast. u The temperature may need adjusting u Refer to the contents of this booklet, especially to the chapter Using the Oven.

n Steam and condensation settle on the food and the oven lid and used in accordance with our instructions and is only used domestically, i.e. @@@@E. @@@@Estate 2 Dumbryden Road Edinburgh EH14 2AB PERTH (OWN SALES) SHETLAND (OWN SALES) SHETLAND (OWN SALES) WHALSAY (OWN SALES) LEEDS BLANTYRE NEWTON AYCLIFFE Unit 23 Northfield Way Aycliffe Industrial Park Newton Aycliffe DL5 6EJ SHEFFIELD Pennine House Roman Ridge Road Sheffield S9 1GB DUMFRIES DUNOON NORTH WEST 1 Kelvin Park Dock Road Birkenhead CH41 1LT Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH South Quay Ind. Estate Douglas Isle of Man IM1 5AT Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR Unit 250 Dawson Place Bamber Bridge Preston Lancashire PR5 8AL Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR EDINBURGH NORTHERN IRELAND BELFAST Owenmore House Kilwee Business Park Dunmurry Belfast BT17 0HD CARLISLE GLASGOW Unit 4 Wellington Road Bishopriggs Glasgow G64 2SA Unit 3BI Smithton Ind.

@@Clears Business Park Tenby Road St. @@@@Estate Worcester WR3 8BP IPSWICH LONDON & EAST ANGLIA BECKENHAM 11a Gardner Ind. Estate Kent House Lane Beckenham Kent BR3 1QZ Hanbury Road Widford Ind. Estate Chelmsford Essex CM12 3AE Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ 194 Court Road Mottingham Eltham London SE9 4EW 284 Alma Road Enfield London EN3 7BB Unit B4 Imperial Business Estate West Mill Gravesend Kent DA11 0DL Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD 16-17 Woodside Ind. Park Works Road Letchworth Herts SG6 1LA 2 - 4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL Reform Road Maidenhead Berkshire SL6 8BY 10 Island Farm Avenue West Molesey Surrey KT8 2UZ 9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 4ER REDRUTH NORWICH 2b Trafalgar Street Norwich NR1 3HN Unit 1a The Summit Hanworth Road Sunbury on Thames TW16 5DB ASHFORD SOUTH EAST Unit 2 Bridge Road Business Centre Bridge Road Ashford Kent TN23 1BB Unit 1 Redfields Ind. Estate Church Crookham Fleet Hampshire GU13 0RD 21-25 Bridge Road Haywards Heath Sussex RH16 1UA BOURNE CHELMSFORD FLEET BRIDGNORTH COLINDALE HAYWARDS HEATH GLOUCESTER ELTHAM HEREFORD TONBRIDGE ENFIELD Unit 30 Deacon Trading Estate Morley Road Tonbridge TN9 1RA HIGHAM FERRERS GRAVESEND SOUTH WEST BARNSTAPLE Main Road Fremington Barnstaple North Devon EX31 2NT 63-65 Curzon Road Bournemouth Dorset BH1 4PW 6 Herswell Business Park Salmon Parade Bridgwater Somerset TA6 5PY 11 Eldon Way Eldonwall Trading Estate Bristol BS4 3QQ 266 Main Road Southbourne Emsworth PO10 8JL Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB Unit 2 Zealley Ind. Estate Kingsteignton Newton Abbot TQ12 3TD Unit 7D Pool Ind. Estate Druids Road Redruth Cornwall TR15 3RH ILKESTON LEICESTER BOURNEMOUTH LINCOLN LETCHWORTH BRIDGEWATER BRISTOL NEWCASTLE UNDER LYME LONDON EMSWORTH MAIDENHEAD REDDITCH ISLE OF WIGHT MOLESEY TAMWORTH NEWTON ABBOT NEWBURY WORCESTER SUNBURY 16 Technical Data Heating elements rating Circular heating element Grill element Oven Light Cooling Fan Convection Fan Total Rating 2.08 kW 1.83 kW 15 W 25 W 30 W 2.

15 kW Dimensions of recess Height Width Depth 580 mm. 560-570 mm. 550 mm. Dimensions of the oven cavity Height Width Depth Oven capacity 325 mm.



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440 mm. 390 mm. 55 litres Electrical Connection The oven is designed to be connected to 230-240V (50Hz) 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. @@@@ 13 A socket 2.5 mm<sup>2</sup> outlet 13 A spur box Cooker Control Circuit 2.

5 mm<sup>2</sup> The manufacturer disclaims any responsibility should these safety measures not be carried out. 20 A For Europe use only Min. size Cable/flex 1.5 mm<sup>2</sup> 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: 1 the dimensions must be as shown in the relevant diagrams; 1 the materials must withstand a temperature increase of at least 60°C above the ambient temperature; 1 proper arrangements must be made for 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. FO 0374 FO 0292 FO 0290 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.

FO 0039 18 19 CUSTOMER CARE Tricity Bendix 55-77 High Street Slough Berkshire, SL1 1DZ Tel: 08705-950950 © Electrolux Household Appliances Limited 2001 From the Electrolux Group. The worlds No.1 choice. The Electrolux Group is the worlds 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. 35673-5702 06/01 Grafiche MDM - Forli .



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