



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
SI 055

TECHNICAL DETAILS

MODEL NO. SI 055

Voltage: 230/240 Volts AC 50Hz

Wattage: 10.7/11.7 kW

Height: 900mm

Width: 550mm

Depth: 600mm

This appliance complies with: European Council Directive 73/23/EEC.
EMC Directive 89/336/EEC.
CE Marking Directive 93/68/EEC.

CONTENTS

Technical Details	2
Contents	3
Preface	5
Safety	6
Before Installation	6
During Operation	6
After Use	7
General	7
Introduction	8
Rating Plate	8
Installation	8
General Notes on Using Your Cooker	9
About Condensation and Steam	9
Oven/Grill Indicator Neons	9
Grill and Oven Furniture	9
Getting to Know Your Cooker	10
The Control Panel	10
The Sealed Hotplates	11
Recommended Saucepans	11
Hints and Tips	11
Deep Fat Frying	12
Preserving	12
The Grill	13
Selecting the Grill	13
Things to Note	13
The Grill Pan and Handle	13
Hints and Tips	14
Grilling Chart	14
The Top Oven	15
Uses of the Top Oven	15
Selecting the Top Oven	15
Things to Note	15
To Fit the Top Oven Shelf	15
Hints and Tips	15
Top Oven Cooking Chart	17
The Main Oven	18
Selecting the Main Oven	18
Things to Note	18
To Fit the Main Oven Shelves	18
Hints and Tips	18
Main Oven Cooking Chart	19
Roasting Chart	20

CONTENTS

Care and Cleaning	21
Cleaning Materials	21
Cleaning the Sealed Hotplates and Hotplate Trims	21
Things To Note	21
Cleaning the Outside of the Cooker	21
Cleaning the Grill Pan, Grill Pan Grid, and Oven Shelves	22
Cleaning Inside the Grill/Oven Compartments	22
Care of Stayclean Surfaces	22
Hints and Tips	22
Something not Working?	23
Service and Spare Parts	24
Customer Service Centres	25
Guarantee Conditions	27

PREFACE

Dear Customer,

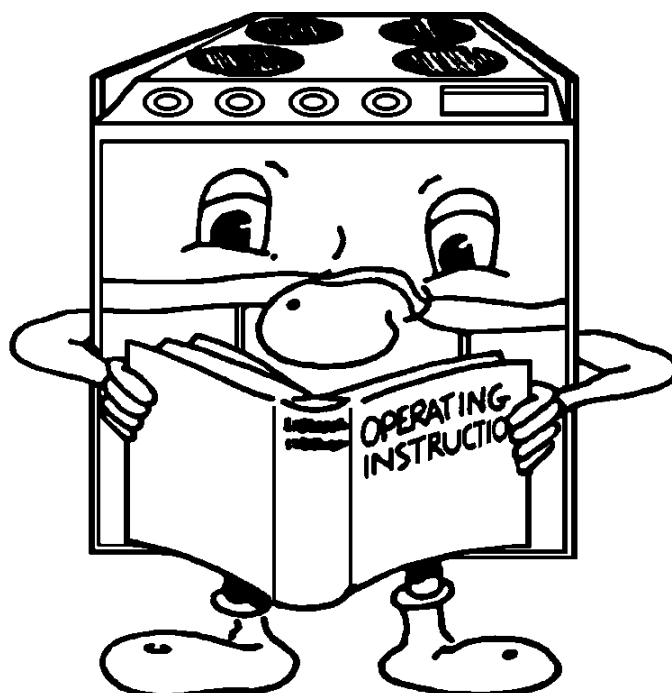
Thank you for buying a Tricity Bendix cooker. With our 80 years experience in developing and manufacturing the very best in U.K. cookers, you can be assured that you have purchased a hard working, reliable, quality product.

Tricity Bendix cookers comply with British Standard safety and performance requirements. They have been approved by BEAB (British Electrotechnical Approvals Board) and are covered by a 12 month parts and labour guarantee.

To get the best from your new Tricity Bendix cooker, we ask that you PLEASE READ THESE INSTRUCTIONS CAREFULLY. Particular attention should be made to cooking times and temperatures which may differ from your previous cooker.

It is most important that this instruction book is retained with the appliance for future reference. Should the appliance be sold, or if you move house and leave the appliance, always ensure that the book remains with the appliance. This will enable the new owner to be acquainted with the functioning of the appliance and the relevant warnings.

Please read the whole instruction book before attempting to use the appliance ensuring you follow the recommendations given.



SAFETY

THESE WARNINGS ARE PROVIDED IN THE INTERESTS OF YOUR SAFETY. ENSURE THAT YOU UNDERSTAND THEM ALL BEFORE INSTALLING OR USING THE COOKER.

PLEASE
READ
CAREFULLY



BEFORE INSTALLATION



This appliance is heavy and care **must** be taken when moving it.



Ensure that all packaging, both inside and outside the appliance, has been removed before the appliance is used.

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



Do not try to move the appliance by pulling the door handles.

The electrical installation work **must** be undertaken by a qualified electrician/competent person.



It is dangerous to alter or modify the specifications of the product in any way.



After installation, please dispose of the packaging with due regard to safety and the environment.

DURING OPERATION



Do not use this appliance if it is in contact with water. **Never** operate it with wet hands.



This appliance is designed to be operated by adults. Young children **must not** be allowed to tamper with the product or play with the controls.

During use the cooker becomes Hot. Care should be taken to avoid touching heating elements inside the oven.



Accessible parts especially around the grill area may become hot when the appliance is in use. Children should be **kept away** until it has cooled.



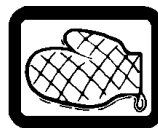
Take **great care** when heating fats and oils as they will ignite if they become too hot.

This product has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



Never place plastic or any other material which may melt in the oven or on the hob.

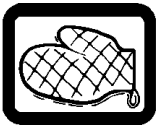
Ensure cooking utensils are large enough to contain foods to prevent spillages and boil overs.



The handles of saucepans which are smaller than the heated area on the hob will become hot. **Ensure** your hand is protected before handling the pan.



Take care to follow the recommendations given for tending the food when grilling.



Always use oven gloves to remove and replace food in the oven.

Ensure that all vents are left unobstructed to ensure ventilation of the oven cavity.

Ensure that the anti-tilt shelves are put in place correctly. Refer to instructions on page 15 and 18.

Never line any part of the appliance with aluminium foil.



Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.



Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.

Do not leave the hotplates switched on for long periods when not covered by a saucepan. The controls may overheat.

AFTER USE



Ensure that all control knobs are in the OFF position when not in use.



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 utensils containing foodstuffs, e.g. fat or oil in or on the appliance in case it is inadvertently switched ON.

Cookers and hobs become **very hot**, and retain their heat for a long period of time after use. Children should be kept well away from the appliance until it has cooled.

GENERAL



Under no circumstances should repairs be carried out by inexperienced persons as this may cause injury or serious malfunction. This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are given on page 24 of this book.



Do not stand on the appliance or on the open oven door.



Do not hang towels, dishcloths or clothes from the appliance or its handles. They are a safety hazard.



Only clean this appliance in accordance with the instructions given in this book.

Your safety is of paramount importance.

Therefore, if you are unsure about any of the meanings of these WARNINGS contact the:

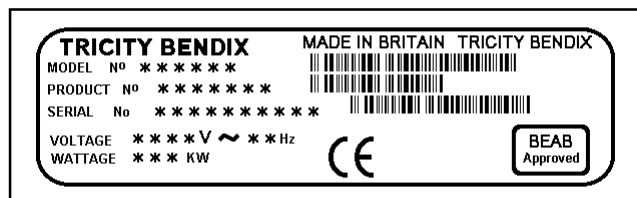
Customer Care Department
Telephone 0870 5 950950

INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED

RATING PLATE

Record the model, product and serial numbers on the back cover of this instruction book, from the rating plate. This is situated on the lower front frame of the appliance and can be seen upon opening the top oven door.



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 cooker as this may invalidate the guarantee.

INSTALLATION

If your cooker has been damaged in transit, contact your supplier immediately. **DO NOT** attempt to install it.

Your cooker left the factory fully packaged to protect it from damage. If it is delivered without packaging and damage has occurred, the manufacturer cannot accept responsibility. Contact your supplier for advice.

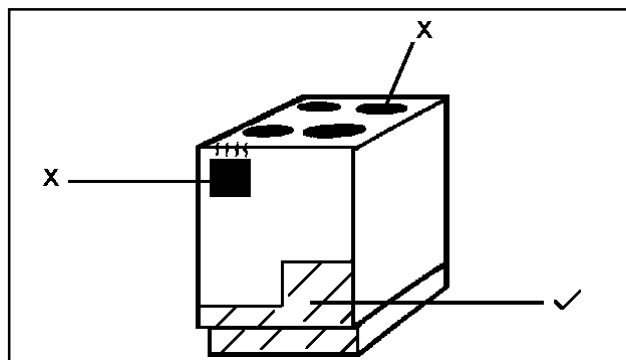
Once the packaging has been removed the cooker should only be moved by hand. **DO NOT** use a sack barrow or any other aid to lift the cooker as damage may occur.

Connection to the electricity supply must be carried out by a qualified electrician/competent person.

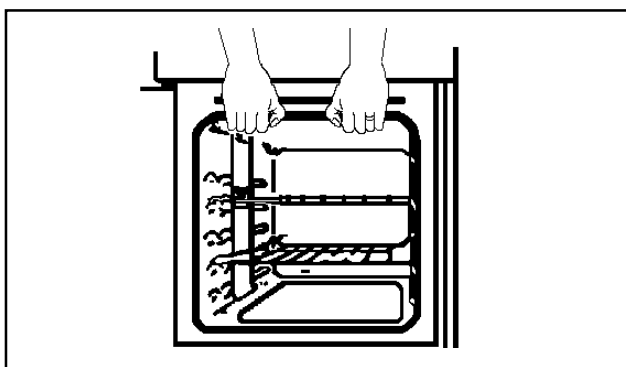
The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

Six square millimetres (6.00mm²) is the recommended cross-section area.

The cable should be routed away from potentially hot areas marked by X in the diagram below.



To move the cooker, open the main oven door and lift the cooker by holding inside the top of the compartment.

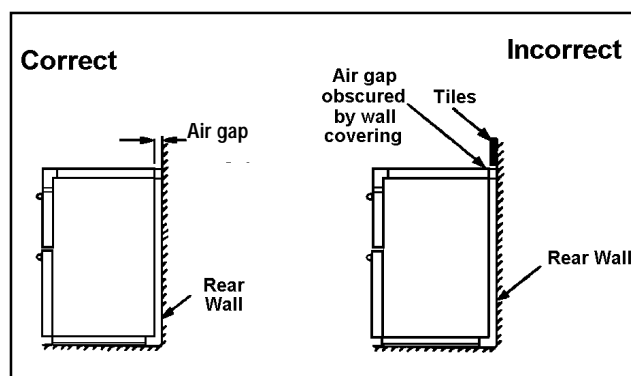


This is a type Y appliance which means it is free-standing and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting.

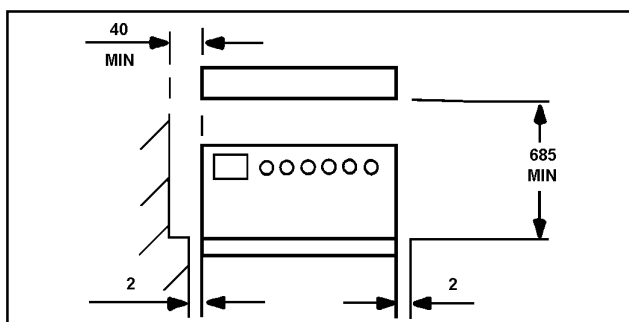
Side walls which are above hob level should be protected by heat resistant non-combustible material and **MUST NOT** be nearer than 40mm to the hob side.

A nominal air gap of 2mm all around the cooker is required to enable the cooker to be moved into position.

Always ensure an air gap is maintained at hotplate level. Tiles or other forms of deep wall covering should not obscure this gap.



Overhanging surfaces or a cooker hood should be a minimum of 685mm above the hob.



It is important to ensure that the appliance is level after installation. Levelling feet are fitted to the appliance to accommodate uneven floors.

GENERAL NOTES ON USING YOUR COOKER

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.

ABOUT CONDENSATION AND STEAM

When food is heated it produces steam similar to a boiling kettle. The ovens are vented to allow some of this steam to escape. However, always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.

If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

To prevent discolouration, regularly wipe away condensation and also soilage from surfaces.

For your safety, wall coverings at the rear of the appliance should be securely fixed to the wall.

OVEN / GRILL INDICATOR NEONS

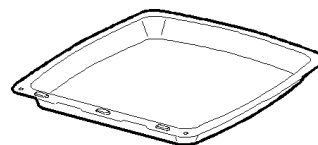
These lights indicate whether the ovens or grill are switched on. In the case of the ovens, they also indicate when the set temperature has been reached. They will turn on and off during use to show that the temperature is being maintained. The grill neon may cycle when the grill is switched on.

GRILL AND OVEN FURNITURE

The following items of oven furniture have been supplied with the cooker:

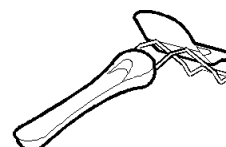
1 grill pan

(311409401)



1 grill pan handle

(311468100)

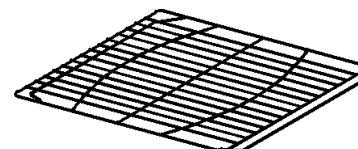


Note

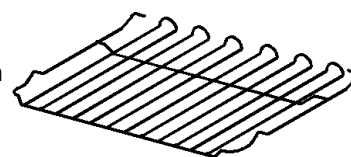
If you require an additional handle for your grill pan, this can be ordered from your local Tricity Bendix Service Centre by quoting part number 3114798006.

1 grill pan grid

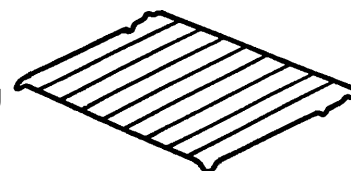
(311419801)



1 cranked shelf for grilling and top oven cooking only



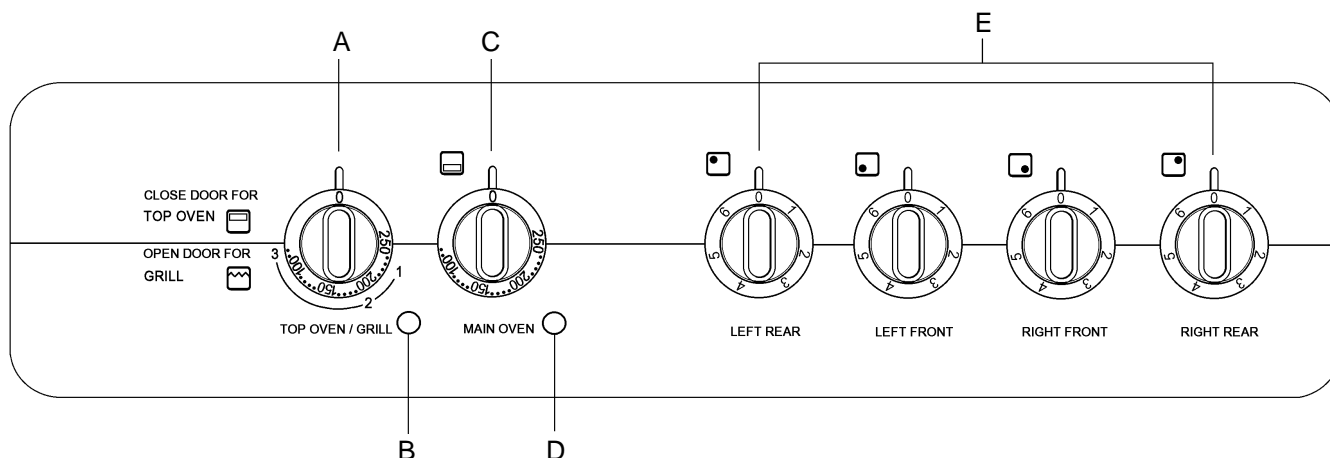
2 straight shelves for main oven cooking



Scuffing of the Stayclean main oven linings by the oven furniture pack may occur during transit. These marks will disappear after the oven elements have been burnt off for the first time.

GETTING TO KNOW YOUR COOKER

THE CONTROL PANEL



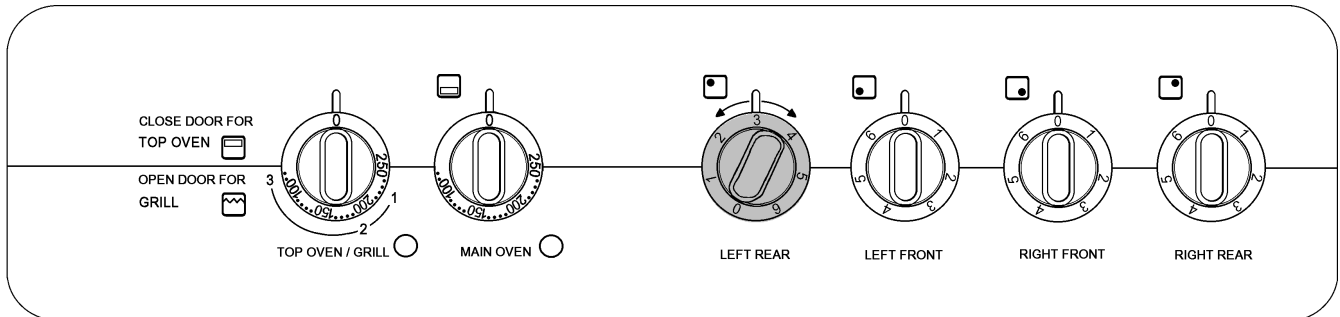
FEATURES

- A - Top Oven/Grill Control
- B - Top Oven/Grill Indicator Neon
- C - Main Oven Temperature Control
- D - Main Oven Indicator Neon
- E - Hotplate Controls

THE SEALED HOTPLATES

BEFORE USING THE HOTPLATES FOR THE FIRST TIME

Turn the control knob to a medium/high setting and allow the hotplate to heat, uncovered by a saucepan for 3-5 minutes. This hardens the protective coating on the hotplates, and makes it more resistant to normal use. A harmless smoke will be given off from the hotplates.

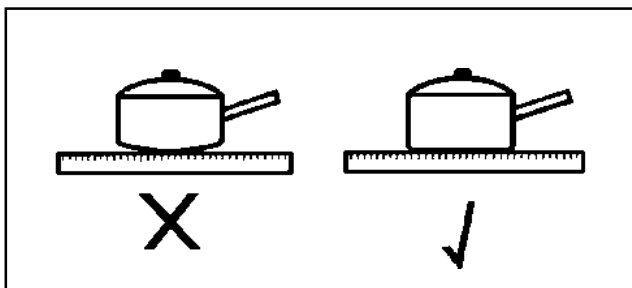


- To operate the hotplates turn the control knobs in either direction to vary the heat setting.
- The highest number represents the hottest setting and the lowest represents the coolest setting. Choose a setting appropriate to the quantity and type of food to be cooked.

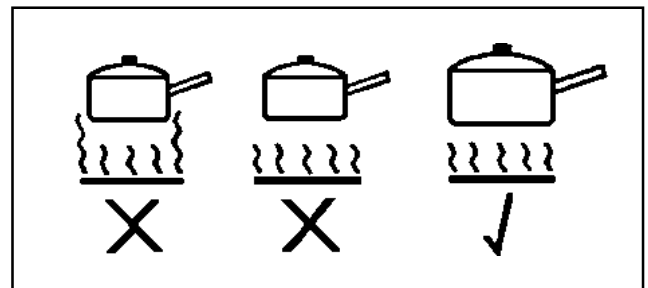
RECOMMENDED SAUCEPANS

For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended.

To check the flatness of the saucepan, place a ruler across the pan base, hold at eye level and look for light showing. There should be very little or no light visible between the ruler and the pan base.



The size of the base of the saucepan should be the same or up to 2.5cm/1 inch larger than the hotplate. If the base is too small, energy will be wasted, boilovers will also be more difficult to deal with as spillage will fall directly onto the hotplate.



Pressure cookers, preserving pans, etc., should comply with the recommendations given above.

Traditional round-bottomed Woks must not be used even with a stand. Woks with flat-bottomed bases are available and do comply with the above recommendations.

HINTS AND TIPS

- Avoid the use of decorative covers as they can cause condensation to form on the hotplates which may lead to deterioration.
- Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.
- Avoid using thin, badly dented or distorted saucepans as they can lead to sticking and burning of food.
- To prolong the life of the hotplates:-
 - Never use utensils with a skirt, e.g. a bucket
 - Never use an asbestos mat

DEEP FAT FRYING

SPECIAL FRYING NOTE:

For safety purposes when deep fat frying, fill the pan one-third full of oil, DO NOT cover the pan with a lid and DO NOT leave the pan unattended. In the unfortunate event of a fire, switch OFF at the electricity supply and cover the pan with a lid or damp cloth to assist in smothering the flames.

DO NOT use water on the fire. Leave the pan to cool for at least 30 minutes before moving it.

DO NOT leave the fat or oil in the frying pan on the hob to store it in case the hob is inadvertently switched ON.

1. Preparing the food

Seal the food by coating with flour, egg and breadcrumbs or batter. **Do not** use a basket with batter coated foods as they will stick.

2. Amount of oil

For safety purposes fill the pan only one-third full of oil.

3. Testing the temperature of the oil

It is advisable to use a thermometer to test the temperature of the oil. Alternatively, drop a small cube of bread into the oil which should brown in just under a minute if the oil is at the correct temperature of 190°C/375°F.

4. Cooking the food

Lower the food gently into the oil. **Do not** add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food.

Turn the food if necessary; doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain the food on absorbent paper.

5. Double frying chips

Double frying will ensure good chips. First fry the chips for a few minutes at 170°C/340°F to seal the outside. Remove the chips from the oil. Increase the temperature of the oil to 190°C/375°F to finish cooking and brown the chips.

Chips may be kept for several hours after the first frying before finishing off with the second frying.

6. Frying temperatures

	Celsius Scale (°C)	Fahrenheit Scale (°F)
	150	300
First frying of potatoes	170	340
	175	350
	180	360
Second frying of potatoes	190	375
Frying chicken and fish	195	380
	200	390

PRESERVING

1. DO NOT use a pan that overlaps the perimeter of the hob trim.

2. To allow for a full rolling boil, the pan should be no more than one third full when all the ingredients have been added. It is better to use two pans rather than overfill one, or use half quantities.

3. Use firm fruit or vegetables and wash well before using.

4. Preserving sugar gives clear jam, however granulated sugar is cheaper and gives equally good flavour.

5. Crystallization may be caused if sugar is not completely dissolved before bringing jam to the boil. Over boiling will affect the flavour, setting properties and colour of the jam.

6. To test jam for setting:

If a jam thermometer is available, boil jam to 104°C. Marmalade should be boiled to 106°C.

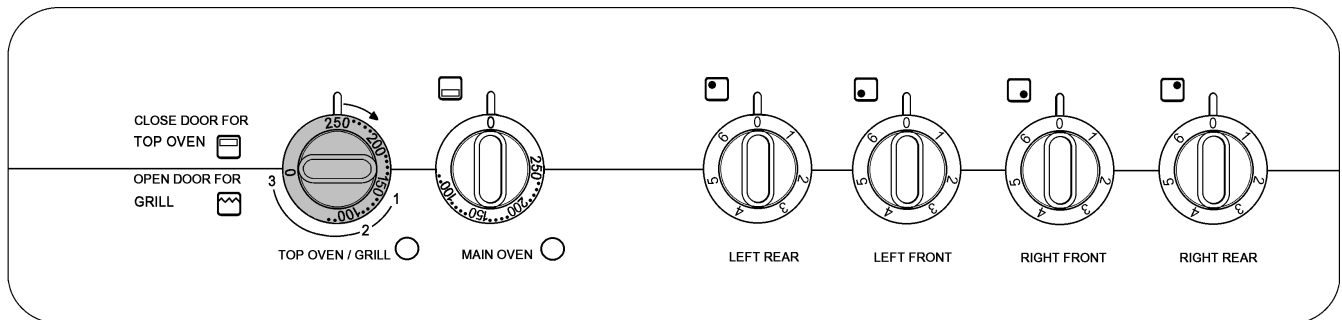
If a jam thermometer is not available, remove pan from heat, place sample of jam on a cold dish and cool quickly (i.e. in a freezer or frozen food storage compartment of a refrigerator). When cold, it will crinkle and hold the mark of a finger run through it, if it is ready.

7. The scum should be removed as soon as possible after setting, but marmalade should be allowed to cool before potting to prevent the peel rising.

THE GRILL

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

SELECTING THE GRILL



- To operate the grill open the grill door and turn the top oven/grill control clockwise so that '0' on the control knob lines up with setting 1, 2 or 3.
- Setting 3 represents the grill on Full. At settings 1 and 2 the grill may turn on and off over time and you may prefer to use these settings for keeping food warm.
- The grill neon will illuminate. It may turn on and off during cooking.

THINGS TO NOTE

THE GRILL DOOR MUST BE LEFT FULLY OPEN DURING GRILLING. IF THE DOOR IS CLOSED THE TOP OVEN WILL OPERATE.

If the grill door is accidentally closed during grilling, the grill will cut out and the top oven will operate.

The cranked shelf **MUST** only be used in the grill compartment, but a straight shelf from the main oven may be used to provide alternative positions.

Some smoke from fat splashes may be evident as the grill cleans itself.

The top oven **cannot** be operated when the grill is in use.

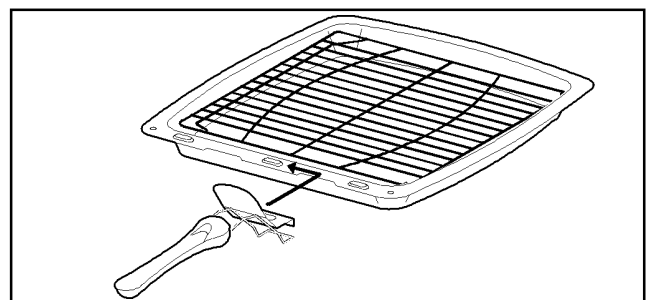
Only the inner element will operate when grilling.

THE GRILL PAN AND HANDLE

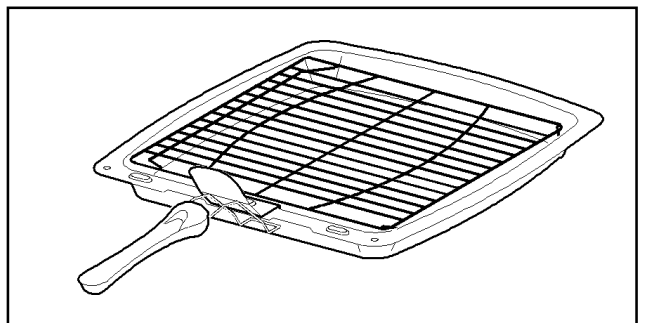
The grill pan is supplied with a removable handle.

To attach the handle, place the wirework under the cut out in the pan so that the metal plate hooks over the top of the grill pan.

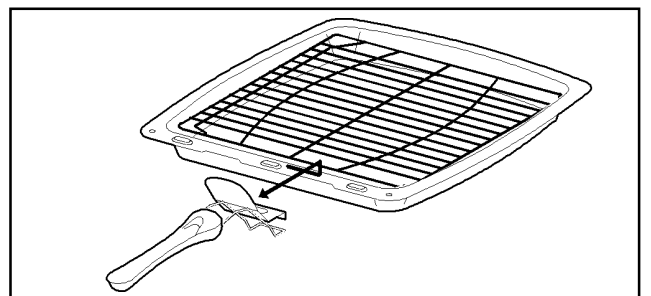
Slide the handle to the left and over the central bump on the grill pan.



Ensure the handle is correctly located. It is not necessary to remove the grill pan handle during grilling.

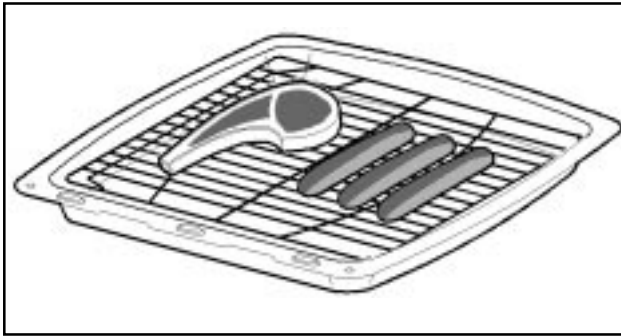


To remove the handle, slide the handle to the right and lift the handle away from the cut out on the grill pan.



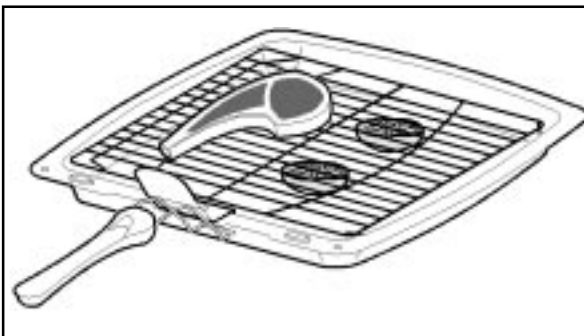
Place the grill pan on the shelf so that the pan is positioned centrally beneath the grill.

To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking.



HINTS AND TIPS

- 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.
- Adjust the height of the grilling grid and grill pan runner position to allow for different foods.
- Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- When toasting bread use the cranked shelf in position 2 with the grid in the high position.
- Preheat the grill on a full setting for a few minutes before sealing steaks or toasting. Adjust the heat setting and the shelf as necessary during cooking.
- The food should be turned over during cooking as required.

NOTE

If you require an additional handle for your grill pan, this can be ordered from your local Tricity Bendix Service Centre by quoting part number 311479800/6.

GRILLING CHART

FOOD	SHELF	GRILL TIME (mins)
Bacon Rashers	2 crk.	2-3 each side
Beefburgers	2 crk.	6-10 each side
Chicken Joints	2 crk.	15-20 each side
Chops - Lamb	2 crk.	7-10 each side
Pork	2 crk.	10-15 each side
Fish - Whole Trout/Mackerel	2 crk.	8-12 each side
Fillets - Plaice/Cod	2 crk.	4-6 each side
Kebabs	2 crk.	10-15 each side
Kidneys - Lamb/Pig	2 crk.	4-6 each side
Liver - Lamb/Pig	2 crk.	5-10 each side
Sausages	2 crk.	10-15 each side
Steaks - Rare	2 crk.	3-6 each side
Medium	2 crk.	6-8 each side
Well Done	2 crk.	7-10 each side
Toasted Sandwiches	2 crk.	1¼-1½ each side

crk. = cranked shelf

Shelf positions are counted from the bottom upwards.

The times quoted above are given as a guide and should be adjusted to suit personal taste.

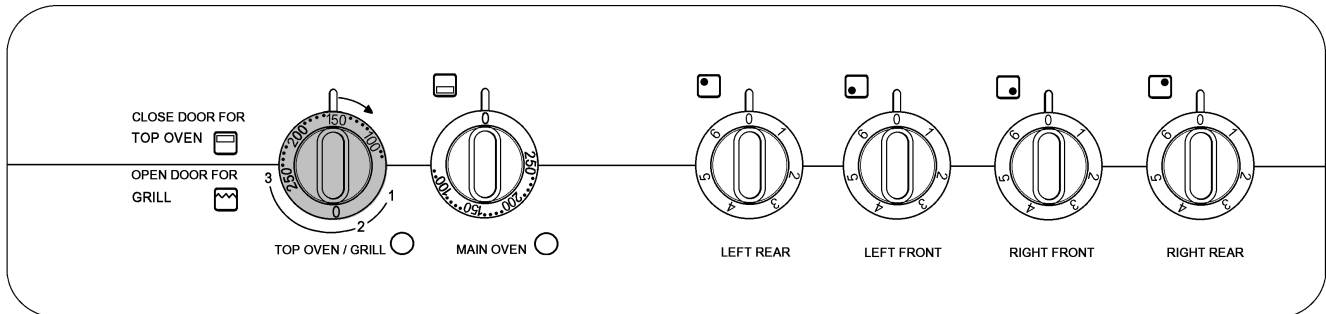
THE TOP OVEN

USES OF 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 on one level and for 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 a temperature setting of 90-100°C on the top oven control dial.

SELECTING THE TOP OVEN



- Turn the top oven temperature control to the required setting. Our diagram shows the oven set to 150°C. Close the oven door.

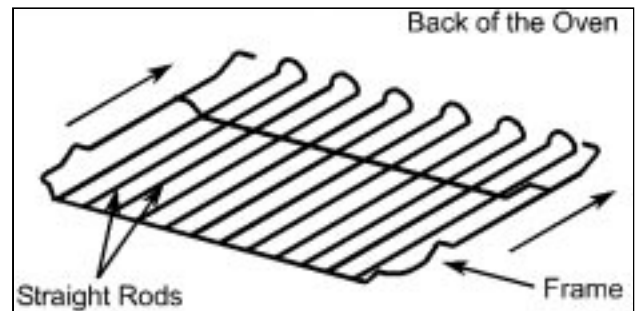
THINGS TO NOTE

1. The grill cannot be operated when the top oven is in use. Only the outer part of the top oven element in conjunction with the base element will operate when using the top oven.
2. The top oven indicator neon will glow until the oven has reached the desired temperature and then go out. It will then turn ON and OFF showing that the oven temperature is being maintained.
3. Always place plates on the oven shelf to warm. Never place dishes directly on the top oven base as it becomes very hot and damage may occur.

TO FIT THE TOP OVEN SHELF

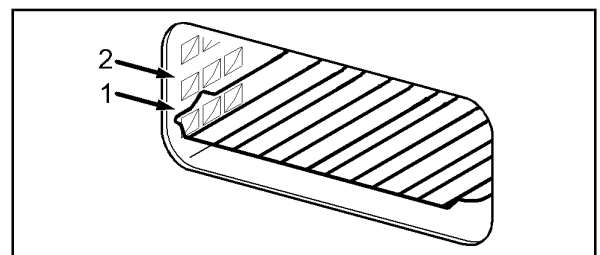
The cranked shelf must only be used in the top oven compartment.

The shelf should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

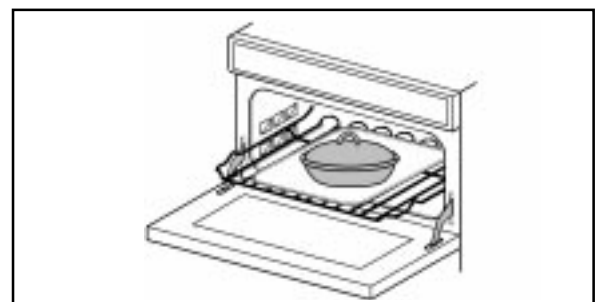


HINTS AND TIPS

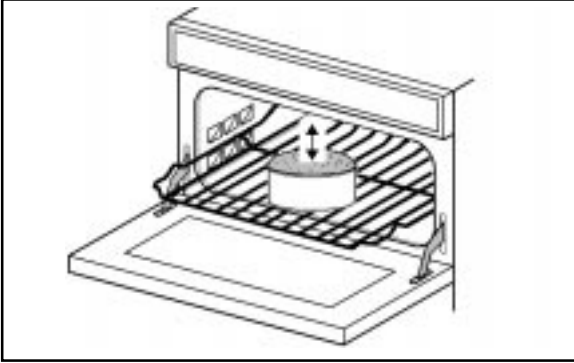
- All cooking should be carried out using an oven shelf positioned in one of the shelf runners.



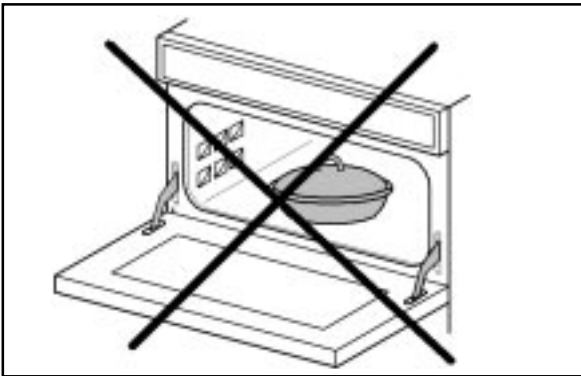
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.



- 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 directly below the element.

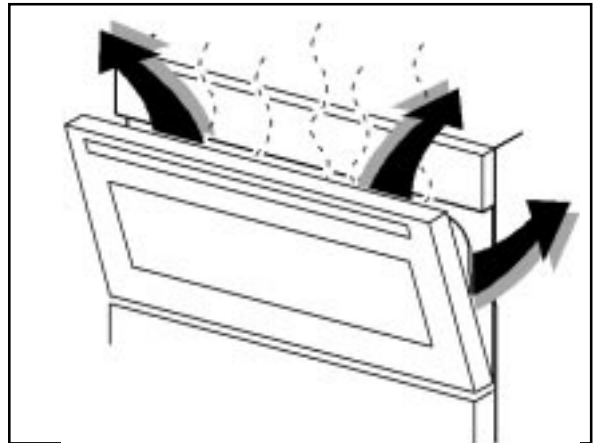


- DO NOT place dishes directly onto the oven base as it becomes very hot and damage may occur.



- The material and finish of the baking trays and dishes will affect the degree of base browning of the food. 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 use the grill pan as a baking tray as this will increase base browning of the food.
- Because of the smaller cooking space, lower temperatures and shorter cooking times are sometimes required. Be guided by the recommendations on page 17.

- For economy leave the door open for the shortest possible time, particularly when placing food into a pre-heated oven.



TOP OVEN COOKING CHART

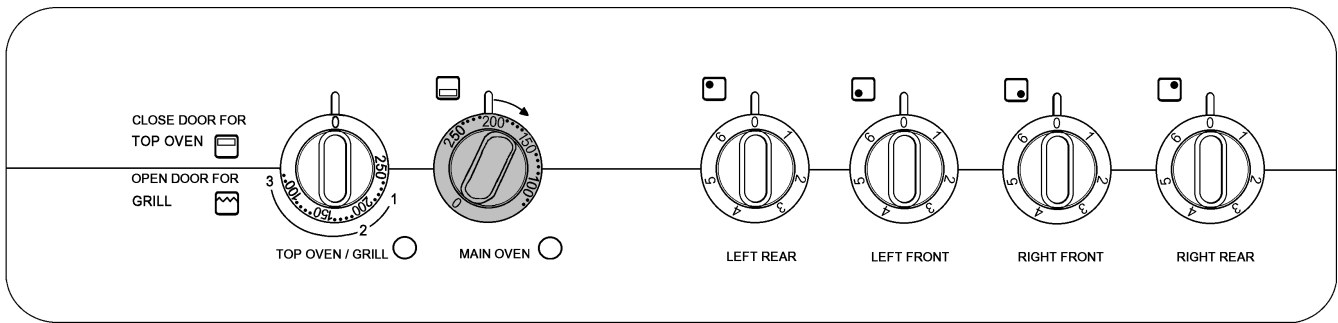
The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10°C to suit individual preferences and requirements. Shelf positions are counted from the bottom of the oven.

FOOD	TOP OVEN		
	SHELF POSITION	COOKING TEMP (°C)	APPROX COOK TIME (mins)
Biscuits	1 crk	170-190	10-20
Bread	1 crk	200-220	25-30
Bread rolls/buns	1 crk	200-220	15-20
Cakes: Small & Queen	1 crk	180-190	18-25
Sponges	1 crk	160-170	18-20
Victoria sandwich	2 crk	160-170	18-25
Madeira	1 crk	140-150	1¼-1½h
Rich fruit	1 crk	140-150	2¼-2½h
Christmas	1 crk	130-140	3-4½h
			depends on size
Gingerbread	1 crk	140-150	1¼-1½h
Meringues	1 crk	90-100	2½-3h
Flapjack	1 crk	170-180	25-30
Shortbread	1 crk	140-150	45-65
Casseroles Beef/Lamb	1 crk	140-160	2½-3h
Chicken	1 crk	180-190	1¼-1½h
Convenience foods	Follow instructions on the pack		
Fish	1 crk	170-190	20-30
Fish pie (potato topped)	1 crk	190-200	20-25
Fruit crumble	1 crk	190-200	40-50
Milk puddings	1 crk	140-150	1½-2h
Pasta, lasagne, etc.	1 crk	170-180	40-45
Pastry: Choux, eclairs	1 crk	180-190	30-35
Profiteroles	1 crk	170-180	20-30
Flaky/puff pies	1 crk	210-220	25-40
Shortcrust-mince pies	1 crk	190-200	15-20
Meat pies	1 crk	190-210	25-35
Quiche, tarts, flans	1 crk	180-200	25-45
Patés and terrines	1 crk	150-160	1-1½h
Roasting meat, poultry	1 crk	170-180	see Roasting chart
Scones	1 crk	220-230	8-12
Shepherd's pie	1 crk	190-200	30-40
Soufflés	1 crk	170-180	20-30
Vegetables: Baked jacket potatoes	1 crk	180-190	1-1½h
Roast potatoes	1 crk	180-190	1-1½h
Stuffed marrow	1 crk	180-190	30-35
Stuffed tomatoes	1 crk	180-190	15-20
Yorkshire puddings: (large)	1 crk	200-210	25-40
(individual)	1 crk	200-210	15-25

crk = cranked shelf

THE MAIN OVEN

SELECTING THE OVEN



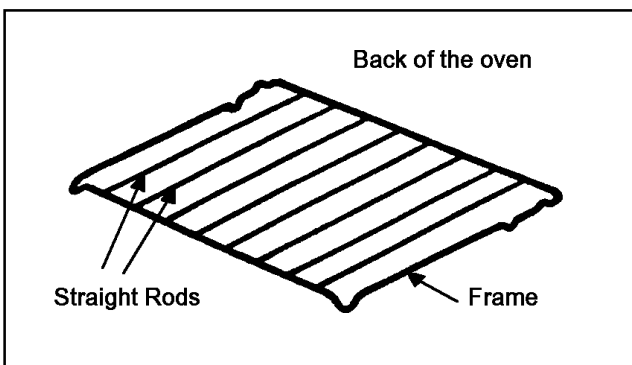
- To operate the main oven turn the main oven temperature control to the required setting.

THINGS TO NOTE

1. The oven indicator neon will glow until the oven has reached the required temperature and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

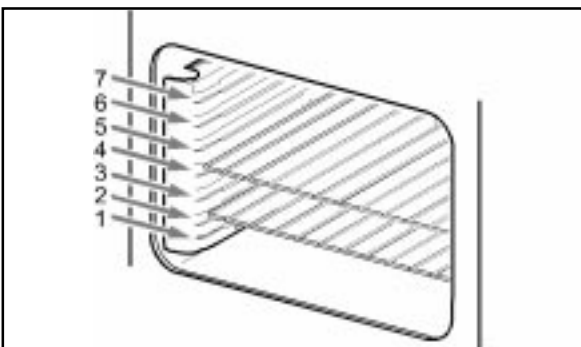
TO FIT THE MAIN OVEN SHELVES

The shelves should be fitted with the straight rods uppermost on the frame and the forms towards the back of the oven. If not fitted correctly the anti-tilt and safety stop mechanism will be affected.

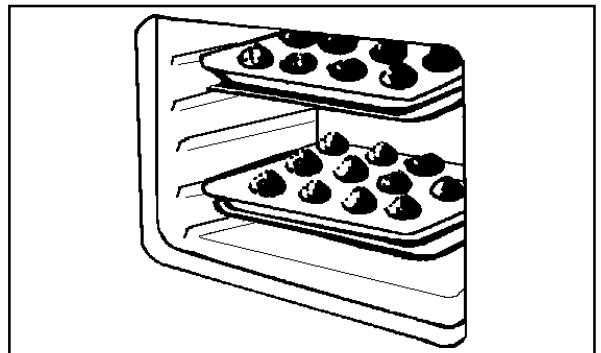


HINTS AND TIPS

- Arrange the shelves in the required positions before switching the oven ON. Shelves are numbered from the bottom upwards.



- The conventional oven is fitted with side elements. Avoid placing food too close to the side element oven lining to prevent scorching.



- Do not line any part of the oven with aluminium foil as it may cause damage or interfere with the air circulation.

For best results always:-

- Preheat the oven until the indicator neon goes out.
- For economy leave the oven door open for the shortest possible time particularly when placing food into a pre-heated oven.
- If cooking on two shelves, ensure the shelves are evenly spaced to allow heat to circulate. Use the cooking chart as a guide to shelf positions.
- You may prefer to interchange food such as pies and bread halfway through cooking.

MAIN OVEN COOKING CHART

The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperatures by 10° C to suit individual preferences and requirements.

Shelf positions are counted from the bottom of the oven.

FOOD	MAIN OVEN SHELF POSITIONS	COOKING TEMP (°C)	APPROXIMATE COOK TIME (MINS)
Biscuits	4 and 5	190-200	10-20
Flapjacks	5	180-190	25-30
Shortbread	3	150-160	45-65
Bread			
Bread rolls/buns	1 and 5	210-220	20-30
Casseroles - beef	3	140-150	2-3 hours
Chicken casserole	3	180-190	1½ hours
Cakes: Small & Queen	2 and 5	180-190	20-25
Victoria sandwich	2 and 5	180-190	20-25
Gingerbread	3	150-160	1¼-1½ hours
Madeira	3	170-180	1-1¼ hours
Rich fruit	3	150-160	2¼-2¾ hours
Christmas	2	140-150	Depending on size 3-4½h
Meringues	2	90-100	2½-3 hours
Convenience Foods		Follow instructions on the pack	
Fish	3	180-190	20-30
Fish pie (potato topped)	3	200-210	20-25
Shepherds pie			
Fruit pies and crumbles	4	210-220	40-45
Milk puddings	2	150-160	1½-2 hours
Pastry: Choux- Chocolate eclairs	2 and 5	190-200	30-35
Profiteroles	2 and 5	180-190	20-30
Shortcrust- Mince pies	2 and 5	200-210	15-20
Flaky/Puff pies	3	220-230	30-40
Quiche Lorraine/tarts/flan			
Meat pie	5	200-210	30-45
Plate tarts/pies	2 and 5	200-210	30-45
Scones	2 and 5	230-240	8-12
Soufflés	3	200	30-40
Roasting Meat and Poultry	1	180-200	See Roasting Chart
Pasta e.g. Lasagne	3	200	30-40
Vegetable dishes			
Baked jacket potatoes	2 and 4	200	1-1½ hours
Baked stuffed marrow	5	200	30-35
Baked stuffed tomatoes	3	190	20-25
Roast potatoes	5	200-220	1-1½ hours
Yorkshire puddings: (large)	5	230	35-40
(individual)	2 and 5	230	35-40

ROASTING CHART

MEAT	TEMPERATURES (°C)		COOKING TIME
	MAIN OVEN	TOP OVEN	
Beef	180-200	170-180	20-35 minutes per ½kg (1lb) and 20-35 minutes over
Beef, boned	180-200	170-180	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Mutton and Lamb	180-200	170-180	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pork and veal	180-200	170-180	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Ham	180-200	170-180	30-40 minutes per ½kg (1lb) and 30-40 minutes over
Chicken	180-200	170-180	15-20 minutes per ½kg (1lb) and 20 minutes over
Turkey and goose	180-200	170-180	15-20 minutes per ½kg (1lb) up to 3½kg (7lb) then 15 minutes per ½kg (1lb) over 3½kg (7lb)
Duck	180-200	170-180	25-35 minutes per ½kg (1lb) and 25-35 minutes over
Pheasant	180-200	170-180	35-40 minutes per ½kg (1lb) and 35-40 minutes over
Rabbit	180-200	170-180	20 minutes per ½kg (1lb) and 20 minutes over
Potatoes with meat	180-200	170-180	according to size
Potatoes without meat	190-200	180-190	according to size

CARE AND CLEANING

ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY BEFORE CLEANING

CLEANING MATERIALS

Before using any cleaning materials on your cooker, 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.

CLEANING THE SEALED HOTPLATES AND HOTPLATE TRIMS

In order to maintain the appearance of your cooker's sealed hotplates and trims you are advised to use the recommended cleaning agents daily. If you do not allow spillages to burn on they will be much easier to clean off.

THINGS TO NOTE

The red spot in the centre of the hotplates may be removed with some abrasive cleaning agents. This is not a fault and does not effect the performance of the hotplate.

FOR NORMAL SOILAGE

Wipe over the hotplates and trims using a clean damp cloth then switch to a low or medium setting for a few minutes to thoroughly dry.

FOR HEAVY SOILAGE

Use a clean damp cloth or scourer with a cream cleaner e.g. 'Jif' or a powder cleaner e.g. 'Ajax' on the hotplate and trims. Follow the circular grooved pattern on the hotplate when cleaning. Rinse off cleaning agents thoroughly. Dry as for normal soilage.

For more stubborn marks warm the hotplate on a low setting for 30 seconds. Clean the sealed plate with 'Ajax' powder cleaner, 'Jif' cream cleaner or a Brillo pad. You may have to rub hard for several minutes.

Rinse off cleaning agents thoroughly with a damp cloth. Switch to a low or medium setting for a few minutes until the hotplate is thoroughly dry.

CLEANING THE HOTPLATE TRIMS

The stainless steel trims may become straw coloured during use. Using a proprietary stainless steel cleaner, e.g. 'Shiny Sinks' will help maintain a bright appearance. Alternatively a powder cleaner such as 'Bar Keepers Friend' may be used regularly.

CLEANING THE VITREOUS ENAMEL

Use a clean damp cloth or scourer made for non-stick saucepans with cream cleaner.

AFTER CLEANING

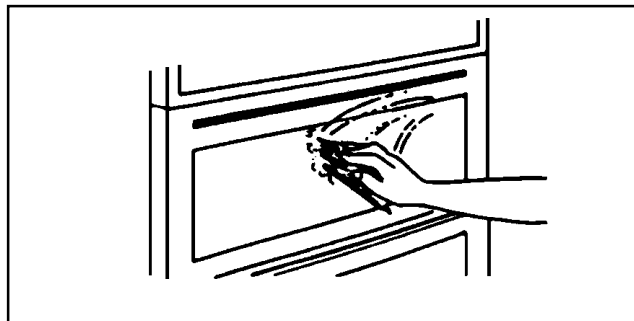
To maintain the appearance of the hotplates occasionally apply a little salt free vegetable oil or commercial restorative agent.

To apply vegetable oil, first heat the hotplate on a medium setting for 30 seconds then turn OFF. Pour a very small amount of oil onto kitchen paper, apply the paper to the hotplate and wipe off any excess oil. Heat the hotplate on a medium setting for 1 minute.

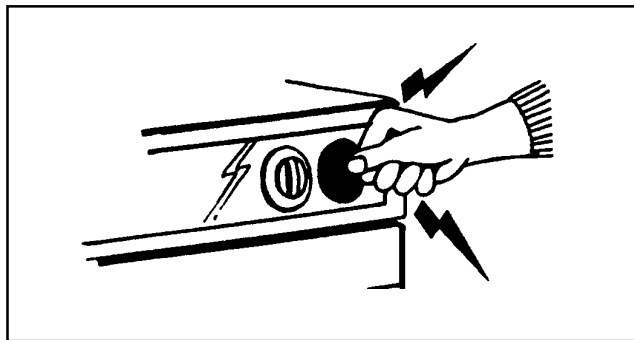
To apply restorative agent, apply a thin coating of '4 Hob' or use a 'Minky' Hotplate Cleaning Cloth following the manufacturers instructions.

CLEANING THE OUTSIDE OF THE COOKER

DO NOT use abrasive cleaning materials, or scourers on the outside of the cooker as some of the finishes are painted and damage may occur. Regularly wipe over the control panel, oven doors and cooker sides using a soft cloth and liquid detergent.



DO NOT ATTEMPT TO REMOVE ANY OF THE CONTROL KNOBS FROM THE PANEL AS THIS MAY CAUSE DAMAGE AND IS A SAFETY HAZARD



CLEANING THE GRILL PAN, GRILL PAN GRID, AND OVEN SHELVES

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. The grill pan grid should be cleaned using hot soapy water. Soaking first in soapy water will make cleaning easier.

CLEANING INSIDE THE GRILL / OVEN COMPARTMENTS

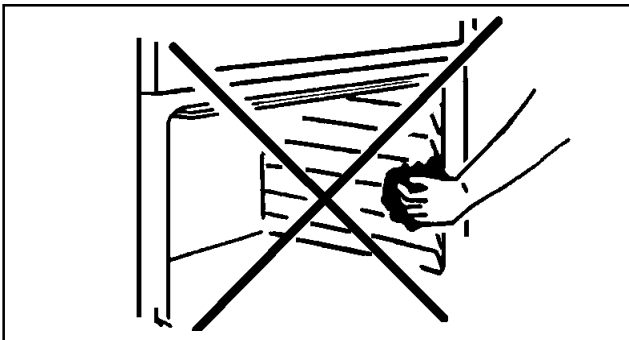
The sides of the main oven are coated with special Stayclean linings.

The Stayclean linings should not be cleaned manually.

The vitreous enamel main oven base, back panel, interior main oven door and top oven/ grill compartment can be cleaned using normal oven cleaners or aerosol oven cleaners with care. Ensure that the manufacturers instructions are followed and that all parts are well rinsed afterwards.

Aerosol cleaners must not be used on the Stayclean linings and must not come into contact with elements as this may cause damage.

For advice on how to keep the Stayclean linings in good condition see 'Care of Stayclean Surfaces'.



CARE OF STAYCLEAN SURFACES

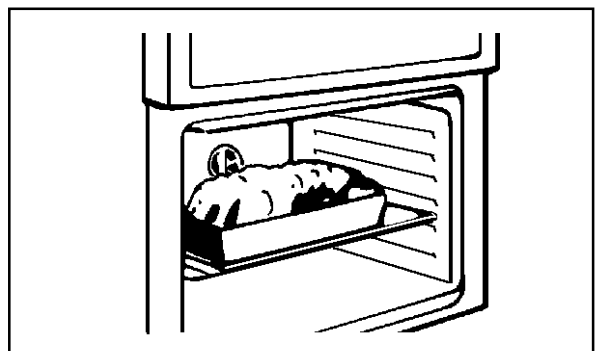
Stayclean surfaces destroy splashes of food and fats when the oven temperature is raised to around 220°C.

It is a good idea to run the oven for an hour or two per week to ensure continued good performance from the Stayclean finish.

Do use the trivet in the roasting tin. During roasting, the fat from the joint will be contained beneath the trivet and therefore prevent it from splashing onto the Stayclean finish.

HINTS AND TIPS

- Manual cleaning of the Stayclean linings IS NOT recommended. Damage will occur if oven sprays or abrasives of any kind are used.
- Slight discolouration and polishing of the Stayclean linings may occur in time. This does not affect the Stayclean properties in any way.
- A good time to allow the oven to run on is after the weekly roast. After removing the roast, turn the oven up to 220°C and allow to run for an hour or so. It is important NOT to allow a build-up of soilage as this can prevent the Stayclean from working.
- Follow the recommendations below to keep oven soilage to a minimum.
- Cook at the recommended temperatures. Higher temperatures during roasting will increase soilage. Try cooking at 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 over-browned.



SOMETHING NOT WORKING?

We strongly recommend that you 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.

If our Service Engineer finds that the problem is listed below you will be charged for the call whether or not the appliance is under guarantee.

The cooker does not work at all:

- * Check that the appliance has been wired in and is switched on at the wall.
- * Check that the main cooker fuse is working.

The oven temperature is too high or low:

- * Check that the recommended temperatures and shelf positions are being used (see pages 17, 19 and 20). Be prepared to adjust the temperatures up or down by 10°C to achieve the results you want.

The hotplates and main oven work but the grill does not:

- * Check that you have carefully followed the instructions for operation of the grill.

If the oven is not cooking evenly or the side opening door will not stay open:

- * Check that the cooker is level.

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:

0870 5 929929

Your call will be routed to the Service Force Centre covering your post code area. The address of your local Service Force Centre is detailed on pages 25 - 26.

For Service in the **Republic of Ireland** contact
Tricity Bendix
Long Mile Road
Dublin 12

Telephone: 01 4090752

Before calling out an engineer, please ensure you have read the details under the heading 'Something Not Working'.

When you contact the Service 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, product 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 further information on Tricity Bendix products, you are invited to contact our Customer Care Department by letter or telephone as follows:

Customer Care Department
Tricity Bendix
55 - 77 High Street
Slough
Berkshire
SL1 1DZ

Tel: 0870 5 950950 *

(*call to this number may be recorded for training purposes.)

TRICITY BENDIX SERVICE FORCE

To contact your local Tricity Bendix Service Centre telephone **0870 5 929929**

CHANNEL ISLANDS		ORKNEY (M65)	Corsie Domestics 7 King Street Kirkwall Orkney KW15	NORTH EAST	
GUERNSEY	Guernsey Electricity PO Box 4 Vale, Guernsey Channel Islands	PERTH	Hydro Electric Inveralmond House Ruthvenfield Road Perth PH1 3AQ	GATESHEAD (M39)	Unit 356a Dukesway Court Dukesway Team Valley Gateshead NE11 0BH
JERSEY	Jersey Electricity Company PO Box 45 Queens Road St Helier Jersey Channel Islands JE4 8NY	PERTH	Graham Begg Unit 4 Airport Ind Estate Wick KW1 4QS	GRIMSBY (M42)	15 Hainton Avenue Grimsby South Humberside DN32 9AS
SCOTLAND		(OWN SALES)		HULL (M41)	Unit 1 Boulevard Industrial Estate Hull HU3 4AY
ABERDEEN (M05)	54 Claremont Street Aberdeen AB10 6RA	SHETLAND	Tait Electronic Systems Ltd. Holmsgarth Road Lerwick Shetland ZE1 0PW	LEEDS (M37)	64-66 Cross Gates Road Leeds LS15 7NN
AUCHTERMUCHY (M03)	33A Burnside Auchtermuchy Fife KY14 7AJ	(OWN SALES)		NEWTON AYCLIFFE (M45)	Unit 16 Gurney Way Aycliffe Industrial Estate Newton Aycliffe DL5 6UJ
BLANTYRE (M07)	Unit 5 Block 2 Auchenraith Ind Estate Rosendale Way Blantyre G72 0NJ	SHETLAND	Bolts Shetland Ltd 26 North Road Lerwick Shetland ZE1 0PE	SHEFFIELD (M38)	Pennine House Roman Ridge Ind. Roman Ridge Road Sheffield S9 1GB
DUMFRIES (M01)	93 Irish Street Dumfries Scotland DG1 2PQ	(OWN SALES)		NORTH WEST	
DUNOON (M67)	Briar Hill 7 Hill Street, Dunoon Argyll PA23 7AL	WHALSAY	Leask Electrical Harlsdale Symbister, Whalsay Shetland ZE2 9AA	BIRKENHEAD (M11)	1 Kelvin Park Dock Road Birkenhead L41 1LT
GLASGOW (M04)	20 Cunningham Road Clyde Estate Rutherglen, Glasgow, G73 1PP	(OWN SALES)		CARLISLE (M10)	Unit 7 James Street Workshops James Street Carlisle Cumbria CA2 5AH
INVERNESS (M06)	Unit 3B Smithton Ind. Estate Smithton Inverness IV1 AJ	NORTHERN IRELAND		ISLE OF MAN (M64)	South Quay Ind. Estate Douglas Isle of Man IM1 5AT
ISLE OF ARRAN	Arran Domestics Unit 4 The Douglas Centre Brodict Isle of Arran KA27 8AJ	BELFAST (M27)	Owenmore House Kilwee Business Park Upper Dunmury Lane Belfast BT17 0HD	LIVERPOOL (M15)	Unit 1 Honeys Green Precinct Honeys Green Lane Liverpool L12 9JH
(OWN SALES)		WALES		MANCHESTER (M09)	Unit B Central Industrial Estate St Marks Street Bolton BL3 6NR
ISLE OF BARRA	J Zerfah 244 Bruernish Isle of Barra Western Islands HS9 5QY	CARDIFF (M28)	Guardia Industrial Estate Clydesmuir Road Tremorfa, Cardiff CF2 2QS	PRESTON (M13)	Unit 250 Dawson Place Walton Summit Bamber Bridge Preston Lancashire PR5 8AL
(OWN SALES)		CLYWD (M14)	Unit 6-7 Coed - Parc Abergele Road Rhuddlan Clwyd Wales LL18 5UG	STOCKPORT (M16)	Unit 20 Haigh Park Haigh Avenue Stockport SK4 1QR
ISLE OF BUTE (M66)	Walker Engineering Glenmhor Upper Serpentine Road Rothsay Isle of Bute PA20 9EH	DYFED (M77)	Maes Y Coed High Mead Llanybydder Camarthenshire SA40 9UL		
ISLE OF LEWIS (M69)	ND Macleod 16 James Street Stornoway Isle of Lewis PA87 2QW	HAVERFORDWEST (M75)	Cromlech Lodge Ambleton Haverfordwest Pembrokeshire SA62 5DS		
KELSO (M08)	2-8 Wood Market Kelso Borders TD5 7AX	OSWESTRY (M17)	Plas Ffynnon Warehouse Middleton Road Oswestry SY11 2PP		

TRICITY BENDIX SERVICE FORCE

To contact your local Tricity Bendix Service Centre telephone **0870 5 929929**

MIDLANDS		LONDON & EAST ANGLIA		SOUTH EAST	
BIRMINGHAM (M18)	66 Birch Road East, Wyrley Road Ind. Estate Witton Birmingham B6 7DB	BECKENHAM (M79)	11a Gardener Industrial Estate Kent House Lane Beckenham Kent BR3 1QZ	ASHFORD (M58)	Unit 2 Bridge Road Business Est Bridge Road Ashford Kent TN2 1BB
BOURNE (M44)	Manning Road Ind Estate Pinfold Road Bourne PE10 9HT	CHELMSFORD (M47)	Hanbury Road Widford Ind Estate Chelmsford Essex CM12 3AE	FLEET (M59)	Unit 1 Redfields Ind Estate Church Crookham Fleet Hampshire GU13 0RD
BRIDGNORTH (M72)	68 St. Mary's Street Bridgnorth Stropshire WV16 4BB	COLINDALE (M53)	Unit 14 Capitol Park Capitol Way Colindale London NW9 0EQ	HAYWARDS HEATH (M55)	21-25 Bridge Road Haywards Heath Sussex RH16 1UA
GLOUCESTER (M23)	101 Rycroft Street Gloucester GL1 4NB	ELTHAM (M78)	194 Court Road Mottingham Eltham London SE9 4EW	SOUTH WEST	
HEREFORD (M31)	Unit 3 Bank Buildings Cattle Market Hereford HE4 9HX	ENFIELD (M49)	284 Alma Road Enfield London EN3 7BB	BARNSTAPLE (M30)	Main Road Fremington Barnstaple North Devon EX31 2NT
HIGHAM FERRERS (M51)	30 High Street Higham Ferrers Northants NN10 8BB	GRAVESEND (M57)	Unit B4, Imperial Business Estate Gravesend Kent DA11 0DL	BOURNEMOUTH (M26)	63-65 Curzon Road Bournemouth Dorset BH1 4PW
ILKESTON (M43)	Unit 2 Furnace Road Ilkeston DE7 5EP	HARPENDEN (M46)	Unit 4 Riverside Estate Coldharbour Lane Harpenden AL5 4UN	BRIDGEWATER (M35)	6 Hamp Ind. Estate Bridgewater Somerset TA6 3NT
LEICESTER (M22)	Unit 7 Oaks Industrial Estate Coventry Road Narborough Leicestershire LE0 5GF	LETCHWORTH (M50)	16-17 Woodside Ind Est. Works Road Letchworth Herts SG6 1LA	BRISTOL (M25)	11 Eldon Way Eldonwall Trading Bristol Avon BS4 3QQ
LINCOLN (M40)	Unit 8 Stonefield Park Clifton Street Lincoln LN5 8AA	LONDON (M76)	2/4 Royal Lane Yiewsley West Drayton Middlesex UB7 8DL	EMSWORTH (M33)	266 Main Road Southbourne Emsworth PO10 8JL
NEWCASTLE UNDER LYME (M12)	18-21 Croft Road Brampton Ind. Estate Newcastle under Lyme Staffordshire ST5 0TW	MAIDENHEAD (M60)	Reform Road Maidenhead Berkshire SL6 8BY	ISLE OF WIGHT (M34)	Unit 8 Enterprise Court Ryde Business Park Ryde Isle of Wight PO33 1DB
REDDITCH (M20)	13 Thornhill Road North Moons Moat Redditch Worcestershire B98 9ND	MOLESEY (M61)	10 Island Farm Avenue West Molesey Surrey KT8 2UZ	NEWTON ABBOT (M29)	Unit 2 Zeally Ind. Estate Kingsteignton Newton Abbot S. Devon TQ12 3TD
TAMWORTH (M19)	Unit 3 Sterling Park Claymore Tamworth B77 5DO	NEWBURY (M24)	9 Pipers Court Berkshire Drive Thatcham Berkshire RG19 5GF	REDRUTH (M36)	Unit 7D Pool Ind. Estate Wilson Way, Redruth, Cornwall TR15 3QW
WORCESTER (M73)	Unit 1&2 Northbrook Close Gregorys Mill Ind Estate Worcester WR3 8BP	IPSWICH (M48)	Unit 6C Elton Park Business Centre Hadleigh Road Ipswich IP2 0DD		
		NORWICH (M52)	2b Trafalgar Street Norwich NR1 3HN		
		SUNBURY (M63)	Unit 1a The Summit Hanworth Road Hanworth Ind Estate Sunbury on Thames TW16 5D		

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 Tricity Bendix service 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	Senlis	+33 (0)3 44 62 28 28
Germany	Nürnberg	+49 (0)911 323 260
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RATING PLATE REFERENCE

MAKE AND MODEL NO.	PRODUCT NO.	SERIAL NO.	DATE OF PURCHASE

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 handbook is accurate at the date of printing, but will be superseded and should be disregarded if specifications or appearance are changed.



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PART NO.
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