

TRICITY BENDIX

we'll do the homework



OPERATING AND INSTALLATION INSTRUCTIONS

MODEL NO.
2000S/2100C

ca)
R15

TECHNICAL DETAILS

MODEL NO. 2000S

Voltage:	240 Volts AC 50 Hz
Wattage:	12.1 Kw
Height:	900 mm
Width:	495 mm
Depth:	595 mm
Weight:	54Kg

MODEL NO. 2100C

Voltage:	240 Volts AC 50 Hz
Wattage:	8 Kw (Grill and Oven cannot be operated at the same time)
Height:	900 mm
Width:	495 mm
Depth:	590 mm
Weight:	54Kg

CONTENTS

Please refer to the sections in this book which are appropriate to the features on your model.

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
Reversible Main Oven Door	9
General Notes on using your Cooker	9
Condensation and Steam	9
Oven Furniture	9
Getting to know your Cooker	10
The Control Panel (2000S)	10
The Control Panel (2100C)	10
The Timer (2100C Only)	11
The Solid Hotplates (2000S Only)	14
Before Using the Solid Hotplates for the First Time	14
The Glass Hob Lid	14
Recommended Saucepans	14
Hints and Tips	14
The Ceramic Hob (2100C Only)	15
Recommended Saucepans	15
Hints and Tips	15
Hot Hob Indicator (2100C Only)	16
Deep Fat Frying	16
Preserving	17
The Grill	18
Selecting the Grill	18
The Grill Pan and Handle	18
Hints and Tips	19
Grilling Chart	19
The Fan Oven	20
Uses of the Fan Oven	20
Selecting the Fan Oven	20
Things to Note	20
To Fit the Oven Shelves	20
Hints and Tips	21
Storage Compartment (2100C Only)	21
Oven Cooking Chart	22

CONTENTS

Defrost	23
Uses of Defrost	23
Selecting Defrost	23
Things to Note	23
Hints and Tips	23
Care and Cleaning	24
Cleaning Materials	24
Cleaning the Glass Lid (2000S Only)	24
Cleaning the Solid Hotplates and Trims	24
Cleaning the Ceramic Hob (2100C Only)	24
Hints and Tips	25
Cleaning the Outside of the Cooker	25
Cleaning the Grill Deflector, Grill Pan, Grill Pan Grid and Oven Shelves	26
Cleaning inside the Oven/Grill Compartment	26
Cleaning between the Outer and Inner Glass Doors (2100C Only)	26
Something not Working?	27
Service and Spare Parts	28
Customer Service Centres	29
Guarantee	31

Dear Customer,

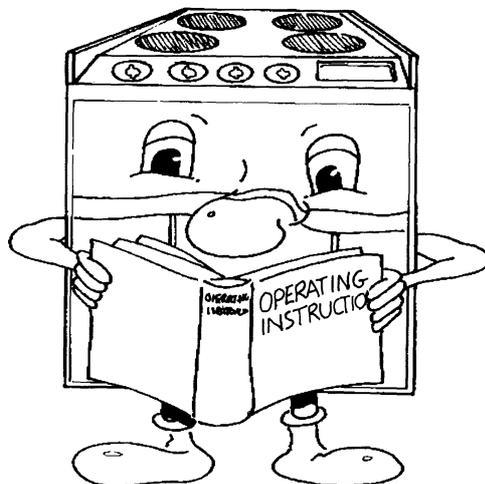
Thank you for buying a Tricity Bendix cooker. With our 80 years experience in developing and manufacturing the very best in U.K. cookers, you can be assured that you have purchased a hard working, reliable, quality product.

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.

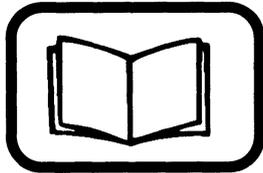
Please read the whole instruction book before attempting to use the appliance ensuring you follow the recommendations given.



SAFETY

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

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.

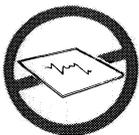


Do not try to move the appliance by pulling the door handles.

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



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



(Model 2100C only)
Do not use the appliance if the ceramic glass is damaged. If a fault or crack becomes visible during cooking, disconnect the appliance immediately from the electricity supply and contact the Customer Service Centre.

DURING OPERATION



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



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

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.

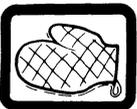
This product has been designed for cooking edible foodstuffs only, and **must not** be used for any other purposes.



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.

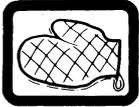


The handles, of saucepans which are smaller than the heated area on the hob, will become hot. **Ensure** your hand is protected before handling the pan.



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

Do not leave the handle in position, when grilling, as it will become hot.



Always use oven gloves to remove and replace the grill pan handle, when grilling. Recommendations given on page 18.



Ensure that you support the grill pan when it is in the withdrawn or partially withdrawn position.

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 20.

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.

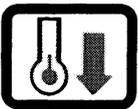
This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing and repair arrangements are supplied on page 28 of this book.



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



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



Always switch OFF the cooker at its power point and allow the appliance to cool before any maintenance or cleaning work is carried out.



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:

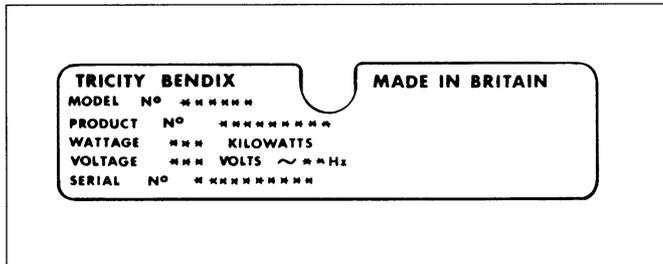
Consumer Care Department
Telephone: (0582) 494000

INTRODUCTION

WARNING: THIS APPLIANCE MUST BE EARTHED

RATING PLATE

Record the model and serial numbers, on the back cover, from the rating plate situated at the front of the appliance which can be seen by opening the 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.

INSTALLATION

This appliance complies with Radio Interference requirements of EEC Directive 87/308/EEC.

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.

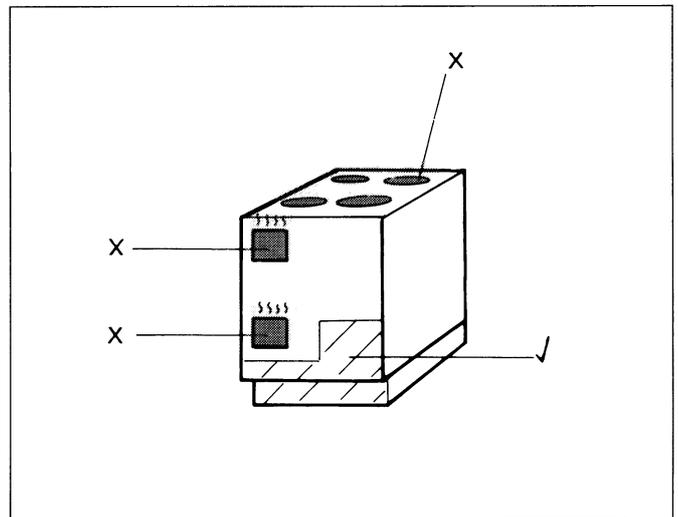
Once the packaging has been removed the cooker should only be moved by hand. **DO NOT** use a sack barrow or any other aid to lift the cooker as damage may occur.

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

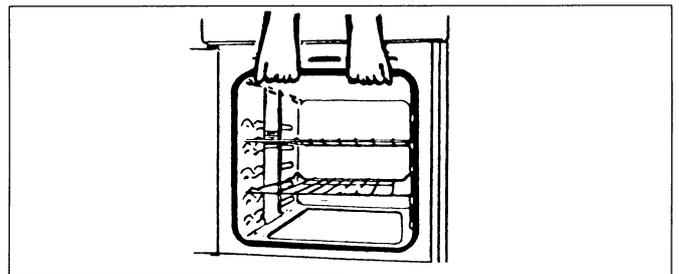
The electrical connection should be made using a double pole isolating switch (cooker socket) with at least 3mm contact separation. The cable must have conductors of sufficiently high cross-sectional area to prevent overheating and deterioration.

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 the inside top of the compartment.

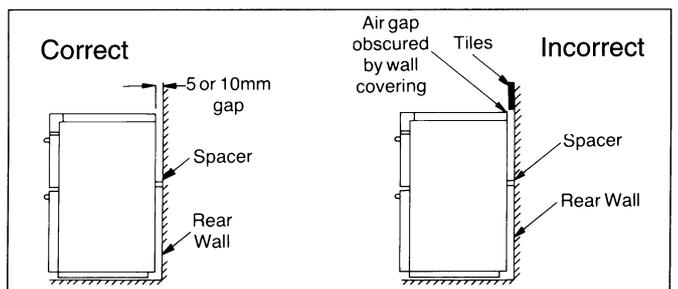


This is a type Y appliance which means it is free-standing and can be fitted with cabinets on one or both sides. It may also be fitted in a corner setting.

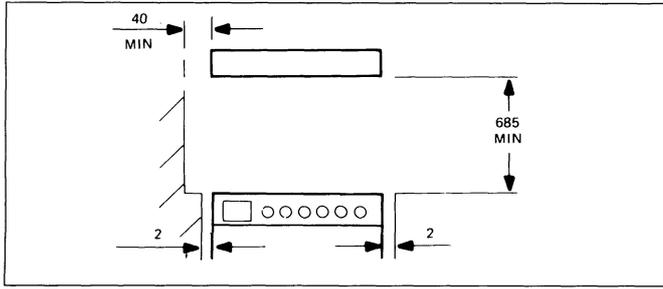
Side walls which are above hob level, should be protected by heat resistant non-combustible material and must not be nearer than 40mm to the hob side.

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

A spacer is fitted to the back of the appliance to ensure an air gap of 10mm 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 front of the appliance to accommodate uneven floors.

REVERSIBLE OVEN DOOR

If you require the oven door to be hinged on the opposite side, you will need to contact a qualified Service Engineer. See page 29 for your nearest Service Centre. PLEASE NOTE that a charge will be made.

GENERAL NOTES ON USING YOUR COOKER

We suggest that you run all the elements for a short period, to burn off any residue from their surfaces.

During this period, an unpleasant 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.

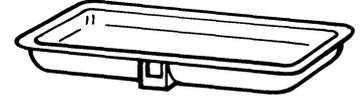
If the steam comes into contact with a cool surface on the outside of the appliance, e.g. a trim, it will condense and produce water droplets. This is quite normal and is not caused by a fault on the appliance.

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

OVEN FURNITURE

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

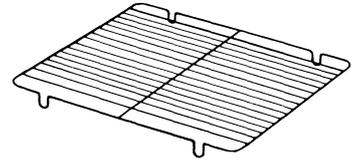
1 grill pan



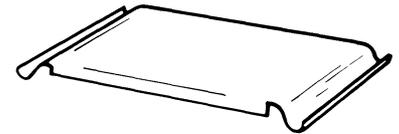
1 grill pan handle



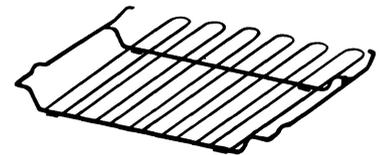
1 grill pan grid



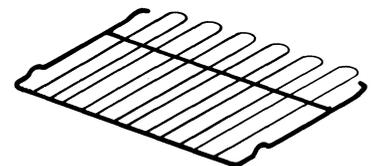
1 grill deflector



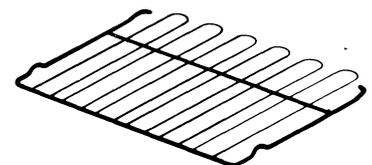
(2000S only)
1 cranked shelf
for grilling



(Model 2100C Only)
2 straight shelves
for grilling and oven cooking

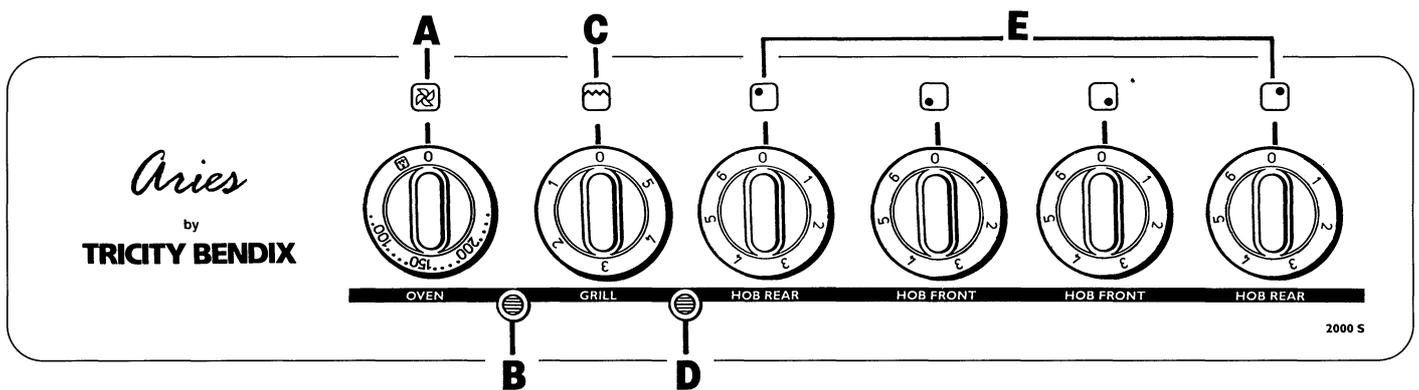


(Model 2000S Only)
3 straight shelves
for oven cooking



GETTING TO KNOW YOUR COOKER

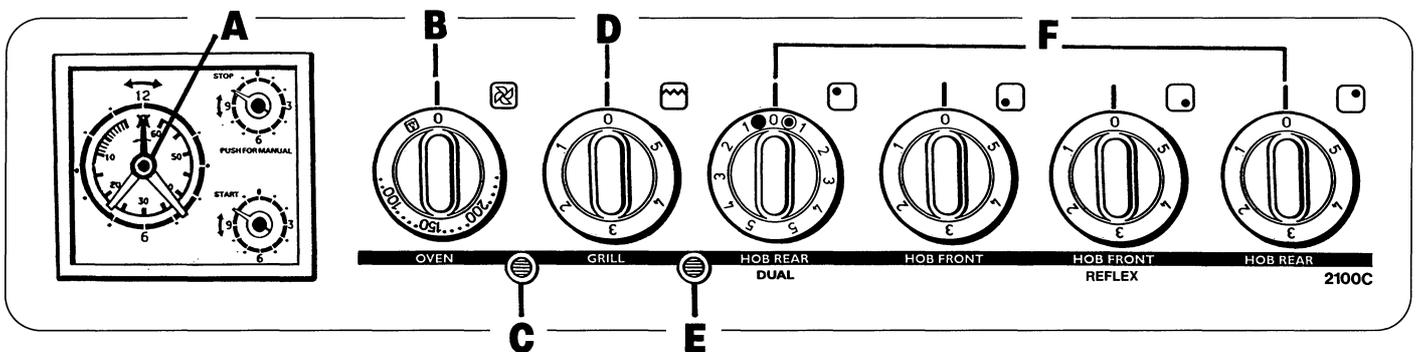
THE CONTROL PANEL (2000S)



FEATURES

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

THE CONTROL PANEL (2100C)

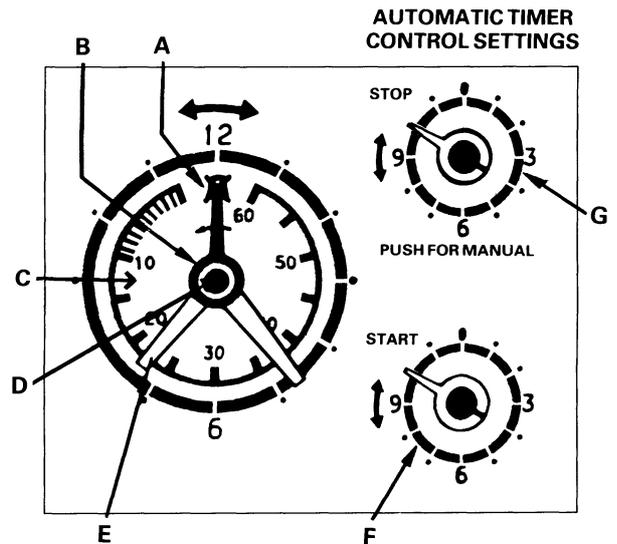


FEATURES

- A - Timer
- B - Oven Temperature Control
- C - Oven Neon Indicator
- D - Grill Control
- E - Grill Neon Indicator
- F - Hotplate Controls

THE TIMER (MODEL 2100C ONLY)

- A OFF POSITION OF MINUTE MINDER
- B HAND OF MINUTE MINDER
- C MINUTE MINDER DIAL
- D MINUTE MINDER/CLOCK CONTROL KNOB
- E CLOCK
- F START TIME SETTING
- G STOP TIME/MANUAL SETTING



1. TO SET THE TIME OF DAY

The clock will operate when the cooker is switched ON at the wall.

Push in and turn the control knob (D) in either direction until the correct time of day is displayed, e.g. 9 a.m. as shown in Fig. 1.

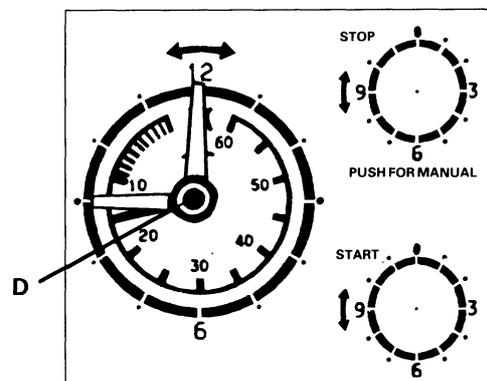


Fig. 1

2. TO SET THE MINUTE MINDER

Without pushing it in, turn control knob (D) in an anti-clockwise direction. A period of upto 60 minutes can be timed using the minute minder, in this case 25 mins as Fig. 2.

At the end of the set time a continuous buzzer will sound.

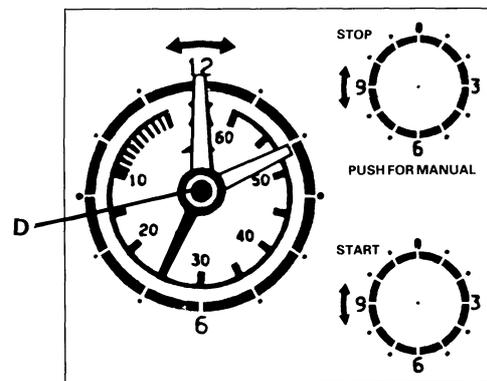


Fig. 2

3. TO CANCEL THE MINUTE MINDER

Turn the control knob (D), without pushing it in, in a clockwise direction until the hand for the minute minder points to \otimes . See Fig. 3.

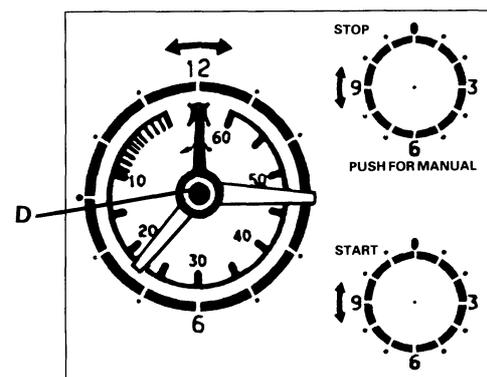


Fig. 3

4. HOW TO SET THE OVEN TIMER CONTROL

A) TO SWITCH THE OVEN ON AND OFF AUTOMATICALLY

- i) Make sure the electricity supply is switched ON. Set the correct time of day, e.g. 3 p.m. as shown in Fig. 4.
- ii) Place food in oven.
- iii) Turn the stop time control knob (G) in either direction until the stop time pointer lines up with the time you want the food to be ready, e.g. 6 p.m. as Fig. 4.
- iv) Set the start time, by pushing in and turning the start time control knob (F) in either direction until the start time pointer lines up with the time the food is to start cooking, e.g. 4 p.m. see Fig. 4.
- v) Turn the oven temperature control to the required setting. The oven indicator light should be OFF.
- vi) When automatic cooking starts the oven thermostat light will cycle ON and OFF and the start time indicator will move with the time of day until the stop time is reached.
- vii) The total maximum delay and cooking time on automatic is 11½ hours.

B) TO START COOKING NOW, THEN SWITCH OFF AUTOMATICALLY.

Follow the first 2 points under section 4.a above, and then;

- iii) Use the stop time control knob (G) and turn in either direction until the stop time pointer lines up with the time you want the food to be ready, e.g. 6 p.m. as shown in Fig. 5.
- iv) Turn the oven temperature control to the required setting.

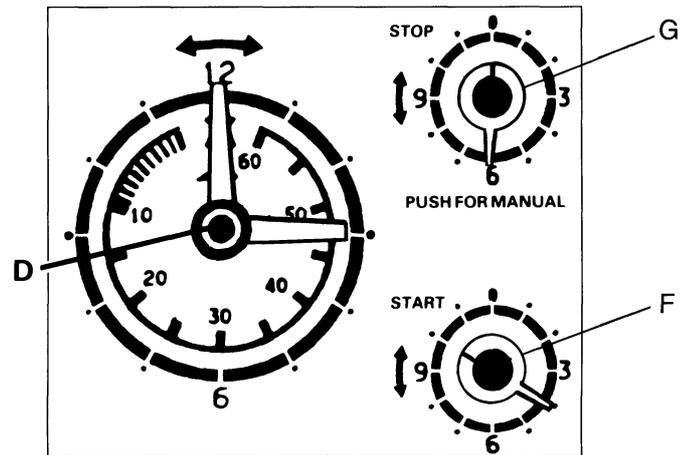


Fig.4

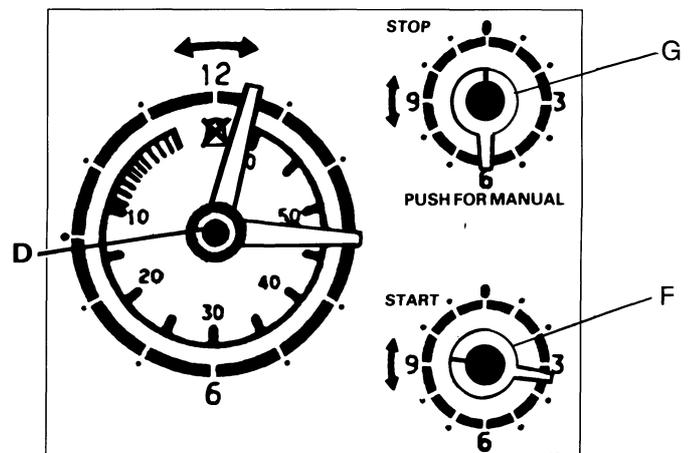


Fig.5

v) Push in the start time control knob slightly. DO NOT TURN. Allow to spring out.

vi) The oven thermostat will cycle ON and OFF during the cooking time and the start time indicator will move with the time of day until the stop time is reached.

5. TO RETURN THE COOKER TO MANUAL OPERATION

To cancel an Automatic programme turn the oven temperature control OFF and ensure the start and stop time pointers line up with the time of day. Push in the stop time control knob.

To return the cooker to manual operation at the end of the timed cooking period, turn the oven temperature control OFF. Push in the stop time control knob. The oven indicator light should go out.

Turn the oven temperature control ON to check that the oven operates manually. The oven indicator light should illuminate.

6. THINGS TO NOTE

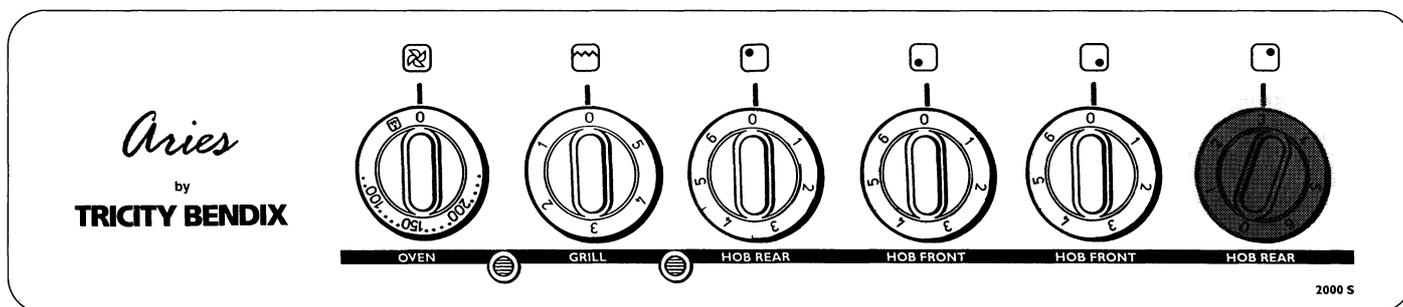
If an automatic programme has been set on the Main oven, the grill WILL operate manually.

The delay time, for an automatic programme, plus the cooking time MUST NOT exceed 11½ hours.

SOLID HOTPLATES (2000S ONLY)

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.



- ▼ The glass lid must be in the fully upright position before the hotplates can be operated.
- ▼ To operate the hotplates, turn the control knob in either direction to vary the heat setting.
- ▼ The highest number represents the hottest temperature and the lowest represents the coolest temperature. Choose a setting appropriate to the quantity and type of food to be cooked.

THE GLASS HOB LID (2000S ONLY)

The hob lid is made from toughened glass which is an extremely durable material and will withstand normal wear and tear encountered during cooking.

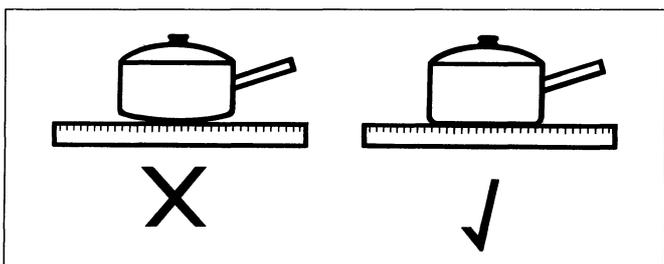
However, you **MUST** ensure the control knobs are in the OFF position and that the hotplates are cool before closing the lid.

A safety device fitted to the cooker prevents the hob from operating when the lid is closed. If any of the controls have been inadvertently left ON, the hob will operate as soon as the lid is lifted.

RECOMMENDED SAUCEPANS

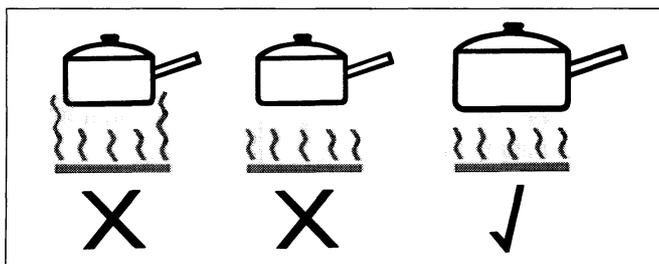
For speed and economy only good quality saucepans with flat bases and close fitting lids are recommended.

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 light 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 3cm/1inch larger than the hotplate. If the base is too small, energy will be wasted, boil overs will also be more difficult to deal with as spillage will fall directly onto the hotplate.



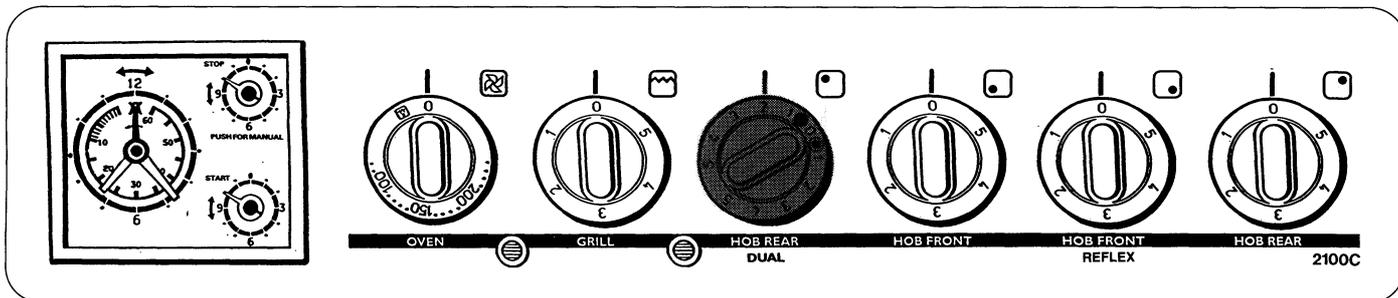
Pressure cookers, preserving pans, etc., should comply with the recommendations given above.

HINTS AND TIPS

- ▼ Avoid the use of decorative covers as they can cause condensation to form on the hotplates which may lead to deterioration.
- ▼ Avoid using thin, badly dented or distorted saucepans as they can lead to sticking and burning of food.
- ▼ Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.
- ▼ To prolong the life of the hotplates:-
 - Never use utensils with a skirt, e.g. a bucket
 - Never use an asbestos mat
- ▼ Care should be taken **NOT** to rest pans against the lid whilst in use.
- ▼ We recommend that heavy objects are **NOT** placed on the hob lid.

THE CERAMIC HOB (2100 ONLY)

CAUTION: DO NOT USE THE APPLIANCE IF THE CERAMIC GLASS IS DAMAGED. IF A FAULT OR CRACK BECOMES VISIBLE DURING COOKING, DISCONNECT THE APPLIANCE IMMEDIATELY FROM THE ELECTRICITY SUPPLY AND CONTACT THE CUSTOMER SERVICE CENTRE.



- ▼ To operate the dual hotplate, turn the control knob clockwise for full area or anti-clockwise for the centre section.
- ▼ The inner section is very economical when cooking with small diameter saucepans.
- ▼ For single hotplates, turn the control knob in either direction to vary the heat setting. The highest number represents the hottest temperature and the lowest represents the coolest temperature. Choose a setting appropriate to the quantity and type of food to be cooked.
- ▼ This model has the added feature of a **Reflex** hotplate which reacts more quickly than the other ceramic hotplates and is easily identified by its instant red glow.

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.

NOTE

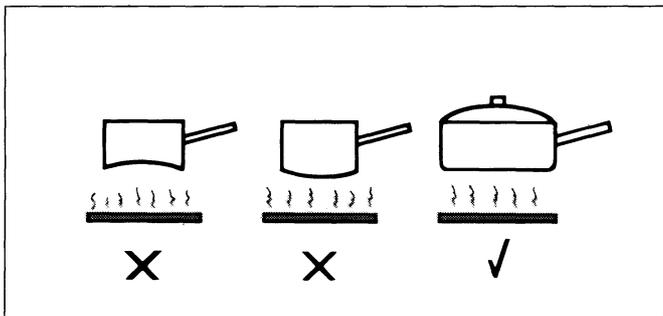
Occasionally the heated areas may be seen to switch ON and OFF when higher heat settings are being used. This is due to a safety device which prevents the glass from overheating. Some switching ON and OFF when cooking at high temperatures, e.g. deep fat frying is quite normal, causes no damage to the hob and little delay in cooking times.

Excessive switching may, however, be caused by the use of an unsuitable saucepan or a saucepan which is smaller than the heated area. If excessive switching occurs, discontinue use of the saucepan.

RECOMMENDED SAUCEPANS

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

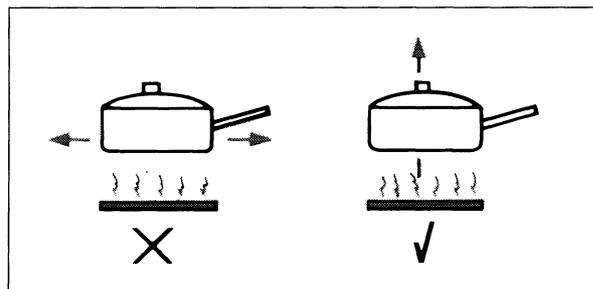
The saucepan base should be approximately the same size as the cooking area, a base diameter of upto 225mm (9") may be used on a 180mm (7") heated area.



Ensure that new saucepans are well scrubbed to remove edges and take off any deposits left from manufacture.

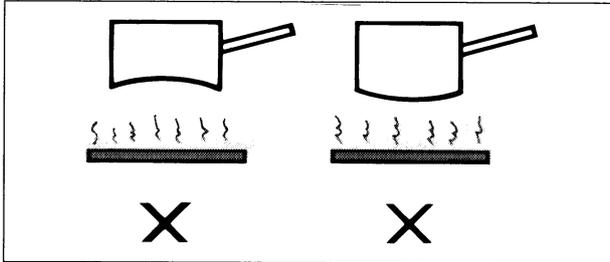
HINTS AND TIPS

- ▼ Lift, rather than slide saucepans on and off the heated areas. This will reduce the risk of scratches and metal marks from saucepans with aluminium bases. Metal marks can be easily removed providing they are cleaned off straight away and not allowed to burn on.



▼ Follow any guidelines provided by the saucepan manufacturer, particularly those relating to recommended heat settings.

▼ Avoid using thin, badly dented or distorted saucepans. Those with uneven bases should not be used.



To prolong the life of hotplates:-

- Never use utensils with a skirt eg a bucket
- Never use an asbestos mat
- Never leave the hotplates ON when not covered with a saucepan.

▼ Ensure that hob and saucepans are clean and dry before the start of cooking to reduce cleaning.

▼ Follow the cleaning instructions on page 24 very closely to keep the hob looking like new.

▼ **If spillage occurs with sugar solutions, e.g. jams and syrups, it must be wiped from the hob before it sets and becomes hard, otherwise damage to the hob will occur.**

HOT HOB INDICATOR (2100C ONLY)

The hob is fitted with a hot hob indicator light which illuminates when the hob is too hot to touch. The light will go OFF when the hob has cooled.

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°C.

4. Cooking the food

Lower the food gently into the oil. **Do not** add too much food at once to 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 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.

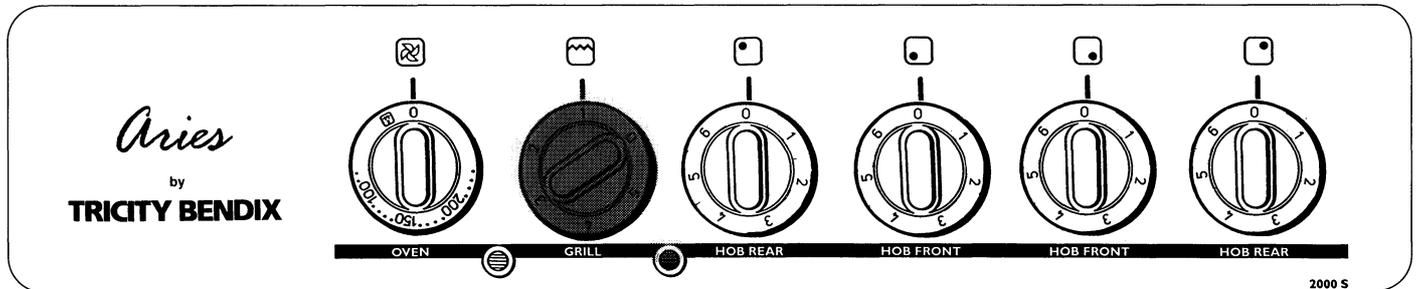
7. The scum should be removed as soon as possible after setting, but marmalade should be allowed to cool before potting to prevent the peel rising.

THE GRILL

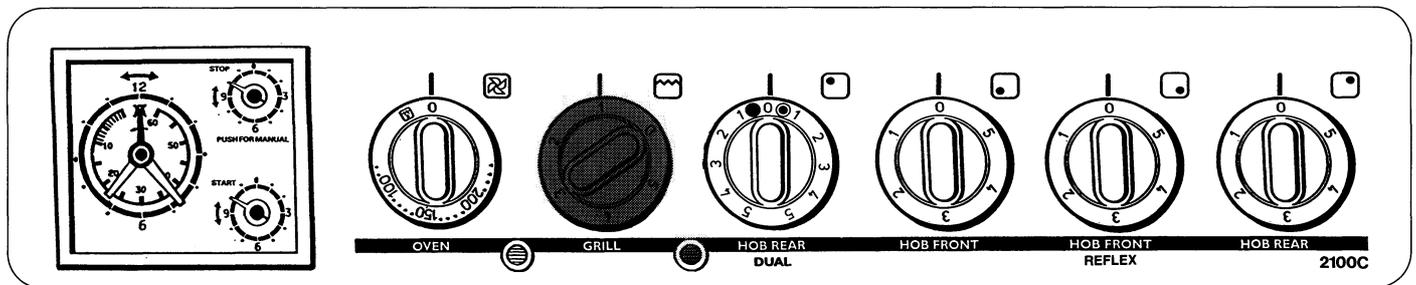
CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

SELECTING THE GRILL

2000S



2100C



▼ To operate the grill, turn the grill control clockwise to the required setting.

▼ The highest number represents the hottest setting and the lowest the coolest setting.

NOTE

(Model 2000S Only)

THE GRILL DOOR MUST BE LEFT OPEN DURING GRILLING.

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

(Model 2100C Only)

THE OVEN DOOR MUST BE LEFT OPEN DURING GRILLING

The grill and oven cannot be used at the same time

THE GRILL PAN AND HANDLE

The grill pan is supplied with a removable handle.

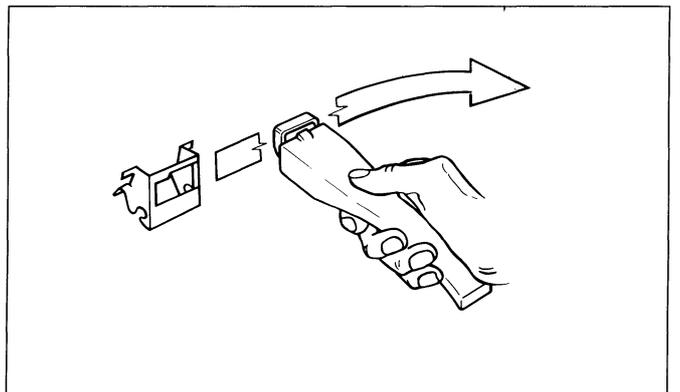
To insert the handle, press the knob on the handle with the thumb and pivot the handle slightly upwards inserting the lip into widest part of the bracket. Move the handle towards the left, lower into position and release the button.

Ensure the handle is positively located.

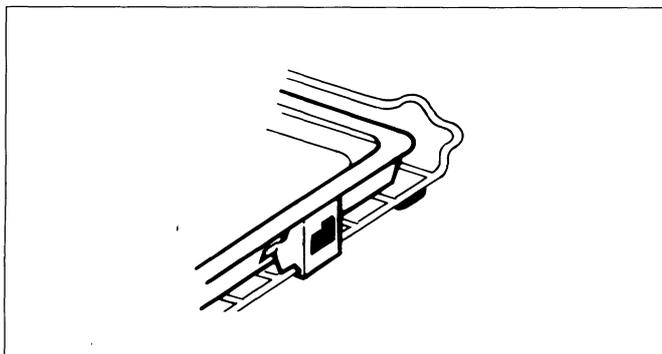
When removing the handle, press the knob on the handle with the thumb and pivot the handle slightly upwards and towards the right to clear the bracket.

Ensure your hand is protected when removing the grill pan handle as the grill element can become very hot.

ALWAYS REMOVE THE GRILL PAN HANDLE DURING GRILLING.

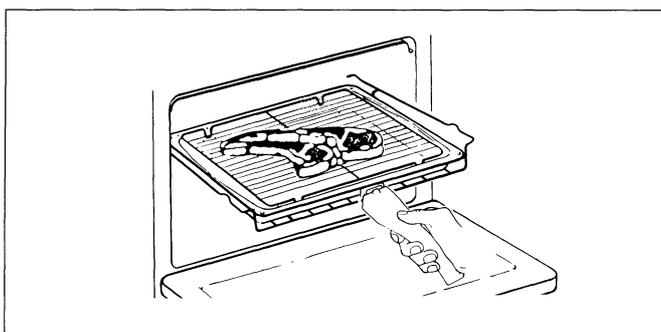


To correctly locate the grill pan on the shelf, ensure that the cut out on the underside of the handle bracket locates over the front bar of the cranked shelf, (Model 2000S)



or over the front bar of the straight shelf, (Model 2100C).

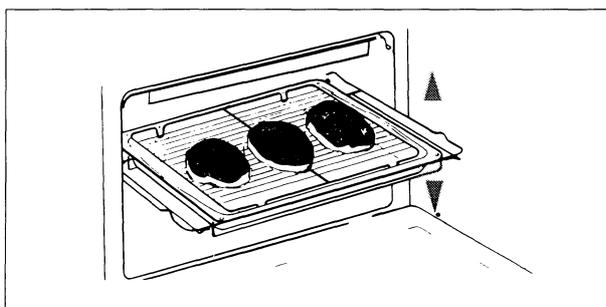
To check the progress of the food being grilled, the grill pan should be withdrawn on the shelf to attend to food during cooking or the carrier shelf can be lifted away from the cooker and rested on a heat resistant work surface.



(Model 2000S shown in this diagram)

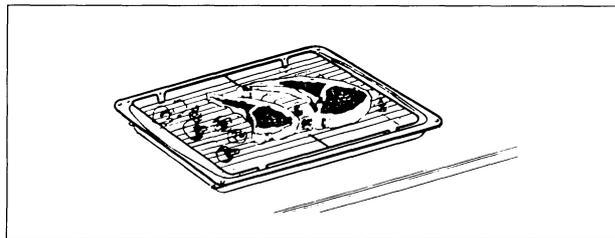
HINTS AND TIPS

- ▼ 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 grid and grill pan runner position to allow for different heights of food.



- ▼ When toasting bread use the cranked shelf in position 2, (2000S only) and straight shelf in position 5 (2100 only). Adjust the grill pan grid to suit.

- ▼ Accompaniments such as tomatoes and mushrooms may be placed underneath the grid when grilling meats.



- ▼ Preheat the grill on a full setting for a few minutes before cooking. Adjust the heat setting and the shelf as necessary, during cooking.

- ▼ The food should be turned over during cooking, as required.

GRILLING CHART

FOOD	SHELF		GRILL TIME (mins in total)
	2000S	2100C	
Bacon Rashers	2crk	5 str.	5-6
Beefburgers	2crk	5 str.	10-15
Chicken Joints	2crk	5 str.	30-40
Chops - Lamb	2crk	5 str.	15-20
Pork	2crk	5 str.	20-30
Fish - Whole Trout/Mackerel	2crk	5 str.	15-25
Fillets - Plaice/Cod	2crk	5 str.	10-15
Kebabs	2crk	5 str.	20-30
Kidneys - Lamb/Pig	2crk	5 str.	8-12
Liver - Lamb/Pig	2crk	5 str.	10-20
Sausages	2crk	5 str.	20-30
Steaks - Rare	2crk	5 str.	6-12
Medium	2crk	5 str.	12-16
Well Done	2crk	5 str.	14-20
Toasted Sandwiches	2crk	5 str.	3-4

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

THE FAN OVEN

USES OF THE FAN OVEN

(MODEL 2100C ONLY)

The oven and grill cannot be used at the same time.

PREHEATING

The fan oven quickly reaches its temperature, so it is not usually necessary to preheat the oven. Without preheating, however, you may find you need to add an extra 5-10 minutes on the recommended cooking times.

For recipes needing high temperatures, e.g. bread, pastries, scones, souffles, etc., best results are achieved if the oven is preheated first.

COOKING TEMPERATURES

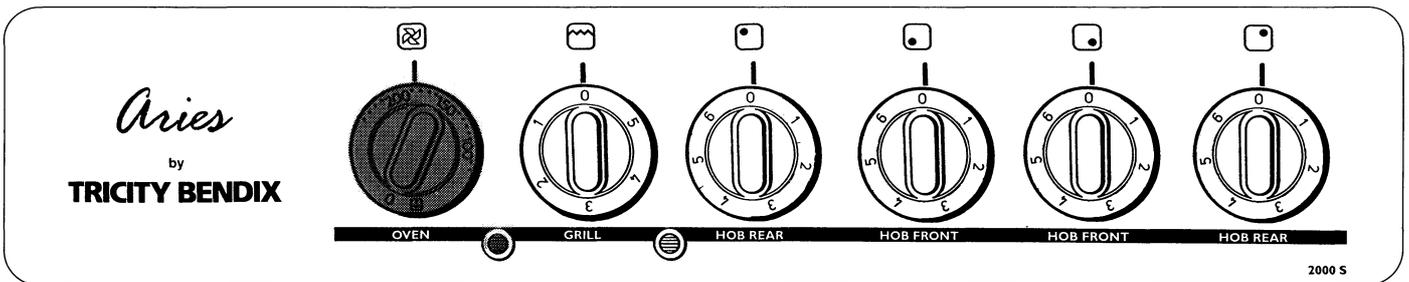
Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperatures recommended in the chart on page 22. As a guide reduce temperatures by about 20°C-25°C for your own recipes.

BATCH BAKING

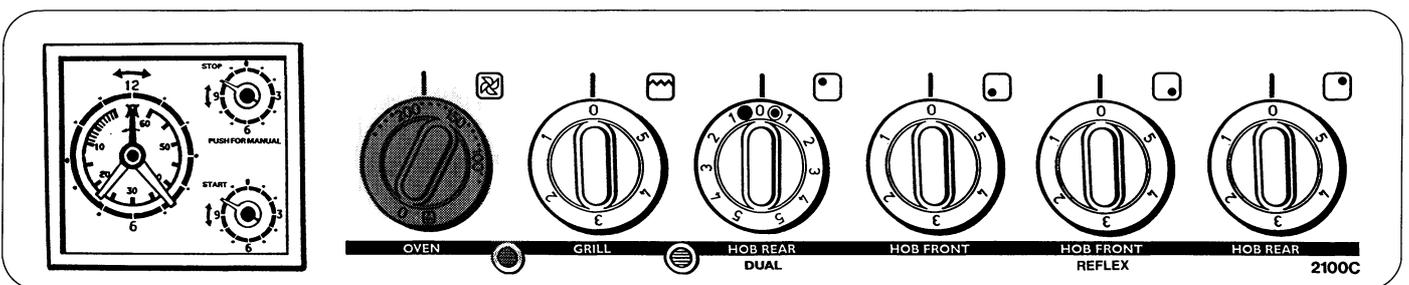
The fan oven cooks evenly on all shelf levels, especially useful when batch baking on three shelves.

SELECTING THE FAN OVEN

MODEL 2000S



MODEL 2100C



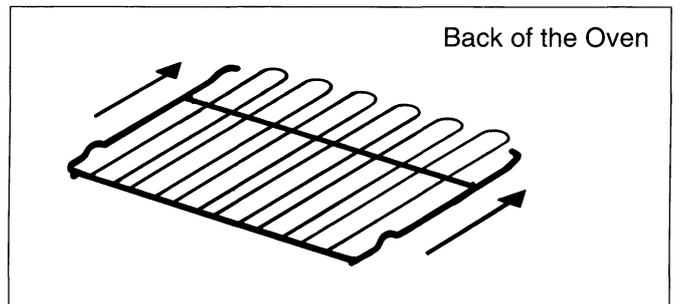
- ▼ Turn the oven temperature control to the required setting.

THINGS TO NOTE

1. The main oven indicator light will glow until the oven has reached the desired temperature and then go out. It will cycle ON and OFF periodically during cooking showing that the temperature is being maintained.

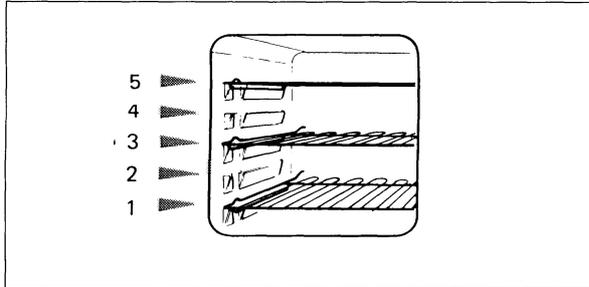
TO FIT THE OVEN SHELVES

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 effected.

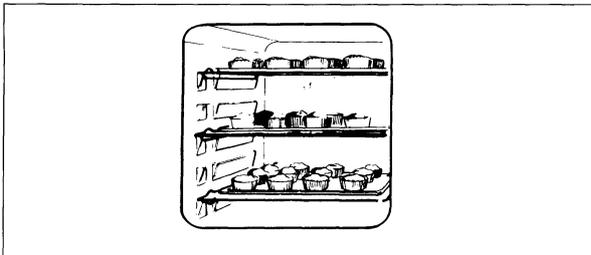


HINTS AND TIPS

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

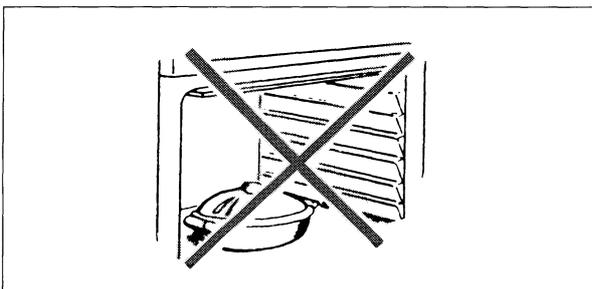


- ▼ When cooking more than one dish in the fan oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- ▼ When batch baking one type of food, e.g. Victoria sandwich cakes, those of similar size will be cooked in the same time.
- ▼ It is possible to cook bulk loads on up to three shelves (2000S) and only two shelves (2100C) at any one time.



(2000S shown in this diagram)

- ▼ It is recommended that when baking larger quantities, the shelf positions should be evenly spaced to suit the load being cooked. A slight increase in cooking time may be necessary.
- ▼ DO NOT place dishes directly on the oven floor as it interferes with the oven air circulation and can lead to base burning; use the lower shelf position.



- ▼ The use of excessively high temperatures can cause uneven browning. It may be necessary to reduce temperatures slightly. Refer to the recommendations given in the oven cooking chart see page 22.

- ▼ (Model 2000S Only)
DO NOT use cranked shelf from grill in the main oven.

STORAGE COMPARTMENT (2100C ONLY)

- ▼ A storage compartment has been provided at the bottom of the appliance which is useful for storing bakeware.
- ▼ It can also be used to warm plates as there will be some transfer of heat when the main oven is in use.
- ▼ Oven gloves may be required for handling dishes warmed in this way. Heat transfer does not effect normal cooking operations.

OVEN COOKING CHART

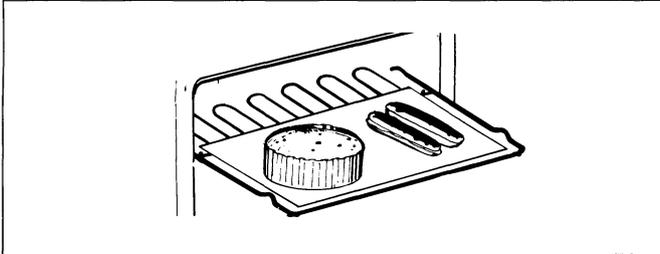
The oven temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature by 10°C to suit individual preferences and requirements.

FOOD		FAN OVEN		
		SHELF POSITIONS	COOKING TEMP°C	
Biscuits			180-190	
Bread			210-220	
Casseroles			130-140	
Cakes:	Small and Queen	Shelf positions are not critical but ensure that oven shelves are evenly spaced when more than one is used	160-170	
	Sponges		160-170	
	Madeira		140-150	
	Rich Fruit		130-140	
	Christmas		130-140	
	Meringues		90-100	
Fish				170-190
Fruit Pies and Crumbles			190-200	
Milk Puddings			140-150	
Pastry:	Choux		160-170	
	Shortcrust	}	190-200	
	Flaky			}
	Puff			
Plate Tarts			180	
Quiches/Flans			170-180	
Scones			210-220	
Roasting:	Meat and Poultry		170-180	

DEFROST

USES OF DEFROST

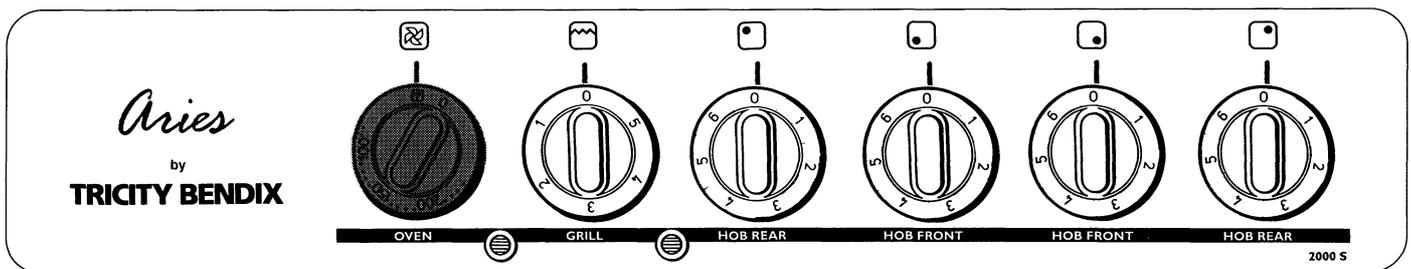
This function defrosts most foods faster than more conventional methods. It is particularly suitable for delicate frozen foods which are to be served cold, e.g. cream filled gateaux, cakes covered with icings or frostings, cheesecakes, biscuits, scones, etc.



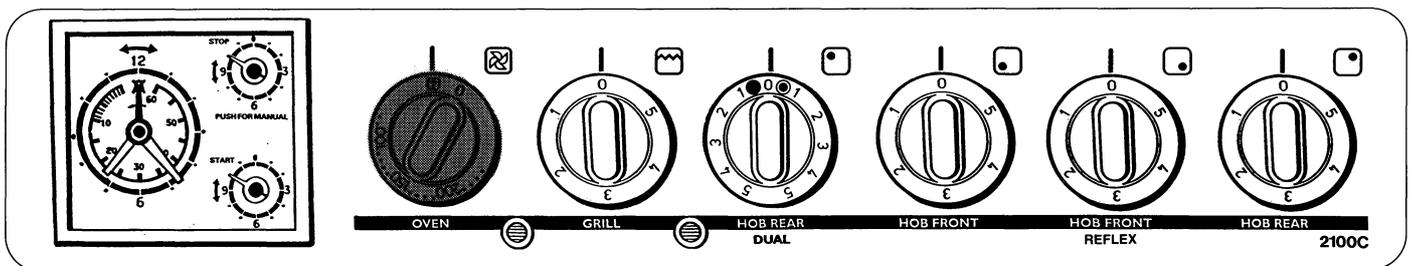
It is preferable to thaw fish, meat and poultry slowly in the fridge. However, this process can be accelerated by using the defrost function.

SELECTING DEFROST

MODEL 2000S



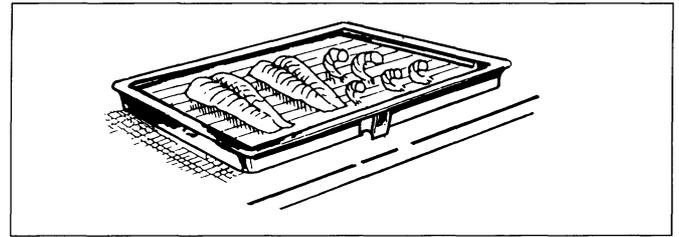
MODEL 2100C



- ▼ Turn the main oven thermostat to the defrost setting.
- ▼ When defrost is selected, the oven indicator neon may come ON. It will stay ON until the oven reaches room temperature and then go OFF.
- ▼ It may cycle ON and OFF periodically during defrosting to maintain steady room temperature, inside the oven.

THINGS TO NOTE

1. Care must always be taken when handling foods in the home. Always follow the basic rules of food hygiene to prevent bacterial and microbial growth and cross contamination when defrosting, preparing, cooking, cooling and freezing foods.



A 1kg/2¹/₄ lb oven ready chicken will be thawed in approximately 5 hours. Remove the giblets as soon as possible during the thawing process.

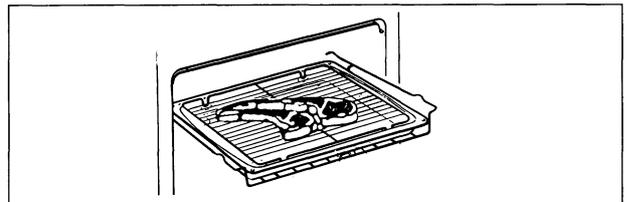
Joints of meat up to 2kg/4¹/₂ lb in weight can be thawed using the defrost function.

ALL JOINTS OF MEAT AND POULTRY MUST BE THAWED THOROUGHLY BEFORE COOKING.

ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.

HINTS AND TIPS

- ▼ Place the frozen food in a single layer where possible, and turn it over half way through the defrosting process.



- ▼ The actual speed of defrosting is influenced by room temperature. On warm days defrosting will be faster than on cooler days.
- ▼ **DO NOT** leave food at room temperature once it is defrosted. Cook raw food immediately or store cooked food in the fridge.

ALWAYS SWITCH OFF THE ELECTRICITY SUPPLY AND ALLOW THE APPLIANCE TO COOL 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 GLASS LID (MODEL 2000S ONLY)

The glass lid should be cleaned with a warm soapy cloth. Rough abrasives should be avoided as these will scratch the surface.

CLEANING THE SOLID HOTPLATES + HOTPLATES TRIMS (MODEL 2000S ONLY)

FOR NORMAL SOILAGE

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

FOR HEAVY SOILAGE

Use a clean damp cloth or scourer made especially for non-stick saucepans with a cream cleaner e.g. Flash, Jif or Ajax. Follow the circular grooved pattern on the hotplate until all soilage is removed. Rinse off cleaning agents thoroughly. Switch to a low/medium setting for a few minutes until the hotplate is thoroughly dry.

AFTER CLEANING

To maintain the appearance of the hotplates, occasionally apply a little salt-free vegetable oil or commercial restorative agent e.g. Collo Electrol.

To apply vegetable oil first heat the hotplate on a medium setting for 30mins 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.

CLEANING THE HOTPLATE TRIMS

The stainless steel trims may become straw coloured during use. Use a proprietary stainless steel cleaner e.g. 'Luneta' will help maintain a bright appearance.

CLEANING THE CERAMIC HOB (2100C ONLY)

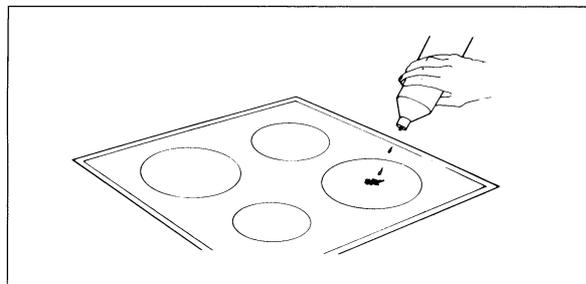
Make sure the ceramic glass is cool before cleaning. It is important to clean the ceramic hob daily to prevent soilage being burnt on.

Take care to avoid the hob trims when cleaning the ceramic glass as they may be damaged by the cleaning agents recommended.

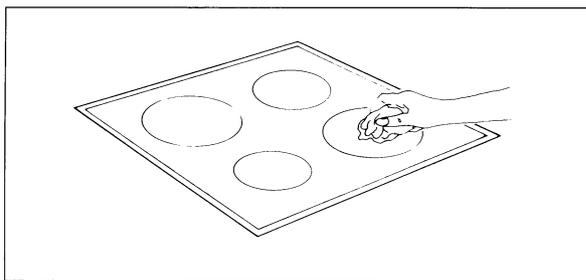
DAILY CLEANING

Use the recommended Hob Brite Cleaner daily. If soilage is not allowed to burn on it will be much easier to clean off.

1. Apply a dab of Hob Brite in the centre of each area to be cleaned.



2. Dampen a clean paper towel or non-stick saucepan cleaner and rub vigorously until all marks are removed. This may take a few minutes.
3. Wipe off residues of cleaner with another damp paper towel and polish dry with a soft cloth.



If Hob Brite is unavailable one or more of the cleaning agents below may be used temporarily:-

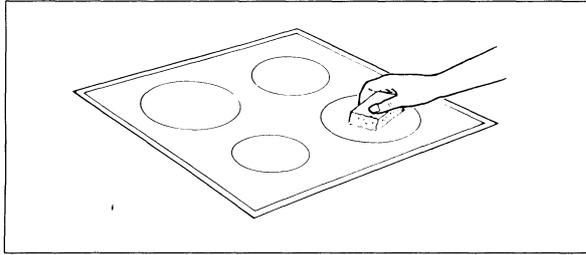
- a) Flash Cream Cleaner
- b) Jif Cream Cleaner
- c) Baking Soda

TO REMOVE MORE STUBBORN MARKS

1. Bar-Keepers Friend can be used to clean off more stubborn stains or to remove discolourations.

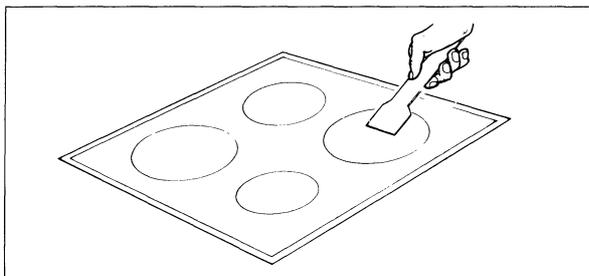
It may be necessary to rub the marks hard for several minutes.

- Use a plastic pad made specially for non-stick saucepans with Bar-Keepers Friend for removal of more stubborn soilage.



TO REMOVE BURNT-ON SOILAGE

- Make sure the ceramic glass is cool.
- Use the safety scraper at an angle of 30° to remove as much soilage as possible.
- Use Bar-Keepers Friend or Hob Brite to finish off as directed above.



TO REMOVE DISCOLOURATIONS OR WHITE AND SILVER MARKS

These marks sometimes give the impression of being in or underneath the hob glass. They can almost always be removed provided they have not become excessively burnt on. Follow the instructions under 'To Remove more Stubborn Marks' on page 24.

If this is unsuccessful, make up a paste of one part water to three parts Cream of Tartar and leave on the discoloured areas overnight. The marks should be easily removable the next day provided they have not been excessively burnt on. The paste should be thoroughly washed off afterwards.

HINTS AND TIPS

TO REDUCE HOB SOILAGE:

- ▼ Make sure the bottom of the saucepans and the cooking area are clean and dry before cooking begins.
- ▼ Ensure saucepans are large enough to accommodate food to avoid boil overs.
- ▼ If possible, wipe up spills and splatters as they occur, but take care to avoid steam burns.

- ▼ Avoid using a dishcloth or sponge to clean the hob. They may leave a layer of soiled detergent on the hob surface which will burn and discolour the next time the hob is used.

- ▼ Avoid the use of :-

- Household detergents and bleaches
- Impregnated plastic or nylon pads not described as suitable for non-stick saucepans
- Brillo pads, Ajax pads, steel wool pads
- Chemical oven cleaners, e.g. aerosols and oven pads
- Rust stain, bath and sink stain removers

- ▼ **Any of the above products may cause damage to the hob.**

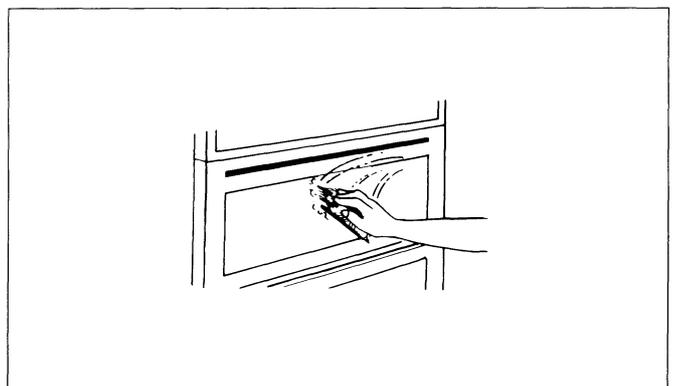
- ▼ It is dangerous to mix different cleaning products. The chemicals in them may react with each other with hazardous results.

- ▼ **SOILAGE FROM SUGAR SOLUTIONS MUST BE REMOVED FROM THE HOB BEFORE THE SYRUP HAS SET OTHERWISE DAMAGE TO THE HOB SURFACE WILL OCCUR.**

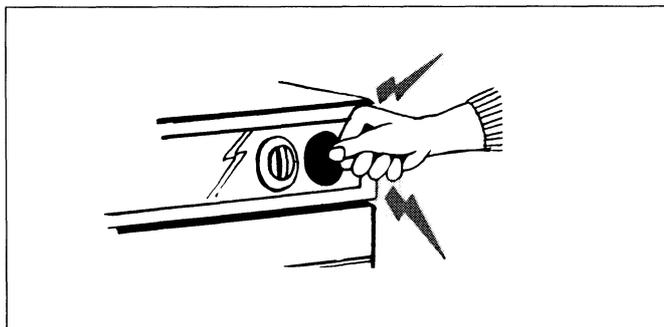
- ▼ Avoid placing aluminium foil or dishes on the hot surface as this will cause damage to the hob.

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 DEFLECTOR, GRILL PAN, GRILL PAN GRID AND OVEN SHELVES

All removable parts, except the grill pan handle can be washed in the dishwasher.

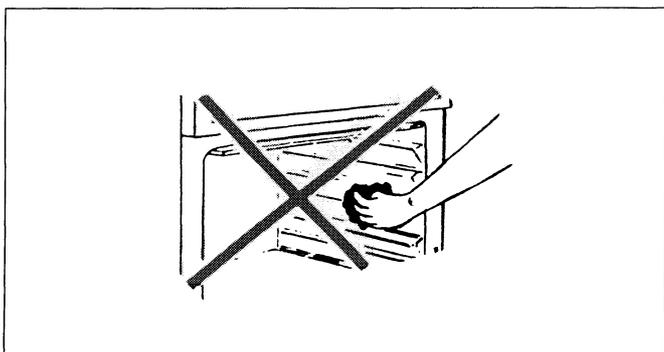
The grill pan and grill deflector may be cleaned using the soap impregnated steel wool pad. The grill pan grid and oven shelves should be cleaned using hot soapy water. Soaking first in soapy water will make for easier cleaning.

CLEANING INSIDE THE OVEN/GRILL COMPARTMENT

The Stayclean surface inside the main oven (rear panel only) should not be cleaned manually.

The vitreous enamel oven base 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 Stayclean surfaces and must not come into contact with elements or the door seal as this may cause damage.

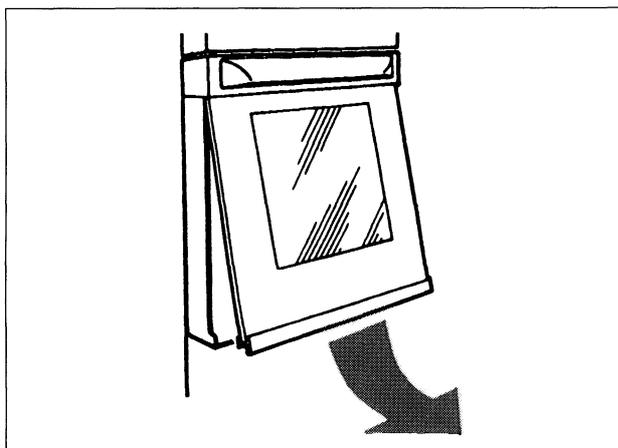


CLEANING BETWEEN THE OUTER AND INNER GLASS DOORS (2100C ONLY)

The outer glass door is removable for cleaning.

TO REMOVE THE OUTER GLASS

1. Firmly grip each side of the outer door glass, at the same time, push gently upwards until the small locaters at the bottom of the door come out of their holes.
2. Lift the glass towards you while slightly pulling downwards so it clears the top rim.



3. Clean the outer and inner glass using hot soapy water or Flash Cream cleaner may be used. DO NOT try to clean the aluminium foil which is inside the door. The foil is there to help keep the door cool, if it is damaged it will not work. Ensure that all parts are well rinsed and thoroughly dry before attempting to replace the outer door.

TO REPLACE THE OUTER GLASS

1. Push the glass upwards into top trim, making sure it is pushed between the rubber seals.
2. Then gently push it downwards to make sure the locaters are in their holes. If it is in the right position you will be able to feel the locaters through the bottom trim.

DO NOT attempt to use the oven without the glass being in place.

TO CLEAN INSIDE THE INNER GLASS DOOR

The inner glass door is not removable. Clean, using soapy water or Flash Cream Cleaner and a soft cloth. Take care NOT to use abrasives as they may damage the glass or seal.

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 switched on at the wall
- ★ Check that the main cooker fuse is working
- ★ Check that the timer is set to manual: (model 2100C). See page 13

If the hotplates are slow to boil or simmer inadequately:

- ★ Check that the saucepans being used are suitable. See page 14 or 15

The grill and hotplates work but the oven does not:

- ★ Check that the timer is set to manual (model 2100C). See page 13

The oven temperature is too high or low:

- ★ Check that the recommended temperatures are being used (see page 22). Be prepared to adjust up or down by 10°C to achieve the results you want.

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

- ★ Check that the cooker is level

HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning.

SERVICE

In the event of your appliance requiring service Tricity Bendix Limited have an arrangement with Electrolux Group Service.

Before calling out an Engineer, please ensure you have read the details under the heading "Something Not Working?" and have the model number and purchase date to hand. The telephone number and address for service is detailed on the list headed "Customer Service Centres".

PLEASE NOTE that all enquiries concerning service should be addressed to your local Customer Service Centre.

CONSUMER CARE DEPARTMENT

FOR GENERAL ENQUIRIES concerning your Tricity Bendix cooker, or further information on Cooking, Cooling or Washing products, you are invited to contact our Consumer Care Department, by letter or telephone as follows:-

Consumer Care Department
Tricity Bendix
99 Oakley Road
Luton
Bedfordshire LU4 9QQ

Tel: (0582) 494000

CUSTOMER SERVICE CENTRES

The Electricity Boards are responsible for the servicing of cookers sold by their own outlets. The telephone numbers can be found in the telephone directory.

Service for cookers bought from other outlets can be obtained by calling the nearest Customer Service Centre on the numbers given below. The areas are defined by Postcode for easy reference.

ABERDEEN IV, KW, AB, DD, PH	0224 696569	Tricity Bendix Service 8 Cornhill Arcade, Cornhill Drive, Aberdeen AB2 5UT
BELFAST BT	0232 746591	Tricity Bendix Service Unit C3, Edenderry Ind. Estate, 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM DY, ST, TF, WR, } WS, WV, B, SY } GL, HP, NN, OX, SL, RG	021 3587076 or 021 3585051 0993 704411	Tricity Bendix Service 8 Lammermoor Avenue, Great Barr, Birmingham B43 6ET
CARDIFF SA, LD, HR, NP, CF	0222 460131	Tricity Bendix Service Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
GLASGOW DG, KA, ML, PA, G, KY, EH, TD, FK	041 647 4381	Tricity Bendix Service 20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow G73 1PP
LEEDS DN, HU, YO, HG, HX WF, LS, S, HD, BD	0532 608511	Tricity Bendix Service 64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER LE, DE, NG, LN, CV, PE IP, NR,	0533 515131	Tricity Bendix Service 10-12 Buckminster Road, Leicester LE3 9AR

LONDON REGION CENTRE EC, WC, NW, EN, E N, W	081 443 3464	Tricity Bendix Service 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
LONDON REGION CENTRE SE, SM, CR, BR SW1-20	081 658 9069	Tricity Bendix Service 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
LONDON REGION CENTRE HA, WD, TW, AL, CB, UB, LU, MK, SG RM, CM, SS, CO, IG	081 965 9699 0268 694144	Tricity Bendix Service 2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
NORTHERN REGION CENTRE CA, DL, DH, NE, } SR, TS } SK, M, BL, OL, BB, } LA, FY, PR, WN } CW, CH, LL, L, WA	0325 301400 or 091 4932025 0282 74621/4 051 254 1724	Tricity Bendix Service PO Box 40, Aycliffe Ind. Estate, Newton Aycliffe, Co. Durham DL5 6XL
SOUTHERN REGION CENTRE BH, SP, DT, PO, SO, } KT, GU } BA, BS, SN, TA TQ, EX, TR, PL	0705 667411 0272 211876 0626 65909	Tricity Bendix Service Limberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE TN, DA, ME, CT BN, RH	0732 357722 0273 694391	Tricity Bendix Service 61-63 High Street, Tonbridge TN9 1SD

JULY 1992

This Guarantee is offered to you as an extra benefit and does not affect your legal rights.

Tricity Bendix products are carefully designed, manufactured and inspected. In consequence, we undertake to replace or repair any part found to be defective in material or workmanship, within one year of delivery to the original purchaser, free-of-charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident.

There are certain conditions which may invalidate this guarantee:

- a) It is dependant upon the appliance being correctly installed and used in accordance with the Company's instructions under normal domestic conditions within the United Kingdom or the Republic of Ireland.
- b) Service under the guarantee must be carried out by a Tricity Bendix service representative or authorised agent.
- c) The guarantee may be invalidated by unauthorised repair or modification of the appliance.

Proof of the date of purchase will be required before service under guarantee is provided.

Addresses or telephone numbers for service requests are detailed on the list headed 'Customer Service Centres'.

RATING PLATE REFERENCE

MAKE AND MODEL 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.

TRICITY BENDIX
we'll do the homework

TRICITY BENDIX, 99 OAKLEY ROAD, LUTON, BEDFORDSHIRE, LU4 9QQ.

A Division of Emaco Limited · Registered in England No. 176547 · Registered Office. 101 Oakley Road, Luton LU4 9RJ.

MODEL NO
2000S/2100C

PART NO.
3111721-02 GJB/92/51/FTB