

MASTEK

# OPERATING INSTRUCTIONS

## TRICITY BENDIX

Tricity Bendix House, 55-59 High Road, Broxbourne, Herts. EN10 7HJ.  
Tel: 0992 469080. Fax: 0992 469513 (sales & marketing). Fax: 0992 469514 (finance)

**Models 2156A and 2156B**

Tricity Bendix  
Tricity Bendix

# Contents

	<i>Page</i>
<b>The Control Panel</b> (fig. 1) .. .. .	3
<b>Installation</b> .. .. .	4
<b>The Lower Oven and Grill</b> (fig. 2) .. .. .	5
The Lower Oven .. .. .	5
The Grill .. .. .	5
Warming Compartment .. .. .	6
<b>Main Oven</b> (fig. 4) .. .. .	6
<b>The Trivet</b> .. .. .	7
<b>Timer Control</b> (fig. 5) .. .. .	7
<b>Cleaning</b> .. .. .	10
Cleaning the Grill/Lower Oven (fig. 6) .. .. .	10
Cleaning the Main Oven .. .. .	11
<b>Care of Stay Clean</b> .. .. .	11
Cooking .. .. .	11
Cleaning .. .. .	12
<b>Recommended Shelf Positions</b> .. .. .	13
<b>Instructions for Cooking a Complete Meal</b> .. .. .	14

# The Control Panel

Some models have symbols on the Control Panel. Here is a handy guide to identify these.



Grill in  
Lower Oven



Whole Grill



Half Grill  
(right-hand side)



Second Oven  
(Lower Oven)



Main Oven



Minute Minder



Minute Minder 'off'

start }  
stop }

Automatic Timer  
Control Settings



auto

Auto-Timer Light



Main Oven Light

Fig. 1

## ***Installation***

Your cooker should be installed in accordance with the installation instructions for this appliance. Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch.

**WARNING: THIS APPLIANCE MUST BE EARTHED.**

## ***Rating Plate***

The rating plate is situated underneath the control panel. The rating plate gives the model and serial number of the cooker which should be quoted in any communication.

## ***Manual Control***

If either oven indicator light does not glow when the oven control dial is turned on, it will most likely be found that the cooker is set for automatic cooking. To return the cooker to manual, turn the clock through 12 hours; then push in the knob on the stop dial. Alternatively see Timer Control instructions 'To Cancel the Timer'.

## ***Before Use***

Allow the elements to run for a short period to burn off any residue from the surface.

## ***Reversible Main Oven Door***

The main oven door of the cooker can be changed from left to right hand hinging (or vice versa), if required. See Installation Instructions.

**“This appliance complies with the Radio Interference requirements of EEC Directive 76/889/EEC.”**

## Lower Oven and Grill

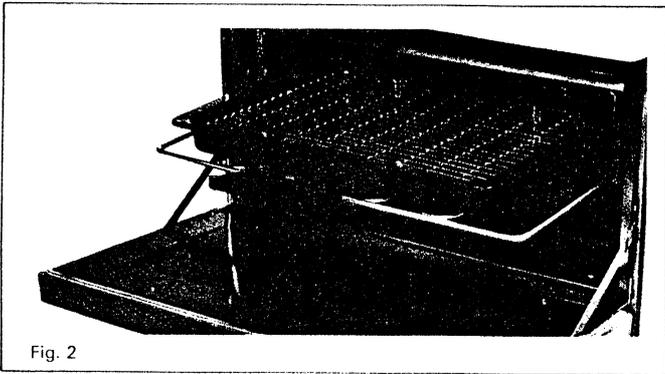


Fig. 2

### The Lower Oven

The lower oven is thermostatically controlled and can be used for cooking the full range of dishes given in the Thorn Cookery Book, only on a smaller scale. If desired small joints which require slow roasting can be cooked in this oven. The oven is heated by a grill element at the top of the compartment, and a lower element under the base of the compartment. Care should be taken not to place food too close to the top element or critical dishes on the floor of the compartment. Where necessary, it is advisable to stand dishes on baking trays, to avoid spillage onto the floor of the compartment.

Do not line any part of the compartment with aluminium foil.

### Use of the Lower Oven

This oven is supplied with a withdrawable, non-tip shelf and all cooking in the oven must be carried out on this

shelf placed on the lower two runners. In addition, dishes can be cooked on the shelf placed directly on the floor of the oven. When the shelf is used in this position, ensure that it is level on the base of the oven. Before cooking in the oven ensure that the grill splash tray/lower oven roof is in position. To operate the lower oven turn control in a clockwise direction to the temperature required for cooking. The indicator light will glow until the temperature selected is reached and then go out. It will turn ON and OFF periodically during cooking showing that the temperature is being maintained.

Further information on using the second oven is given in the Thorn Cookery Book together with recommended cooking times and temperatures, although it may be necessary to increase or decrease the recommended temperature by 10°C to allow for individual preferences and requirements, when the cooking time should be adjusted accordingly.

### The Grill

To operate the grill turn the grill control clockwise from the 'O' position to bring the full element into operation for

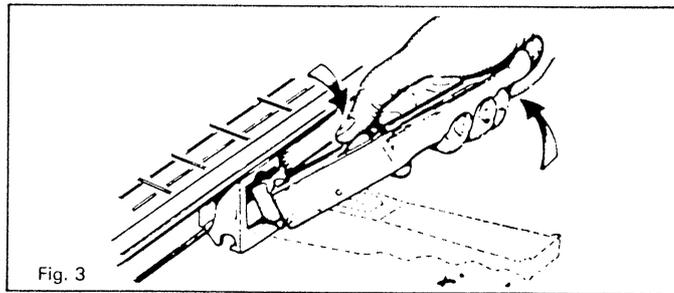


Fig. 3

general use. To heat the right hand side of the element only for small quantities of food turn the control anti-clockwise from the 'O' position.

For all grilling and toasting, the control should normally be turned to 5 for the initial preheating time of 3 minutes and then adjusted as necessary. The preheating may be increased to 8–12 minutes when flash grilling blue, rare or medium steaks. The grill pan is supplied with a removable handle. To remove the handle, press the knob on the handle with the thumb, and pivot upwards. Reverse this action when replacing handle. With the handle removed the pan may be used as a meat tin in the lower oven. When grilling, the grill pan is placed on the shelf, ensuring that the cut out on the underside of the handle bracket locates over the front edge of the shelf. The grill door must be left open during grilling.

The shelf is positioned on runners in the grill compartment side panels. Alternative grill positions are provided by 3 sets of runners. In addition there is a reversible grid within the pan. When toasting bread we suggest that the top runner position is used with the grid in either position. This is dependant on the thickness and freshness of the bread and the grid position must be adjusted to suit. The pan, with the handle removed, may be stored in this compartment. When the lower oven is in use, the grill cannot be used.

### **Warming Compartment**

The grill compartment/lower oven on the cooker is ideal for warming dishes and keeping food hot. The grill elements can be used to heat this compartment and for

this purpose the lower settings on the control dial should be used.

If the lower oven control is used for this purpose, dishes should not be placed on the floor of the oven.

## **Main Oven**

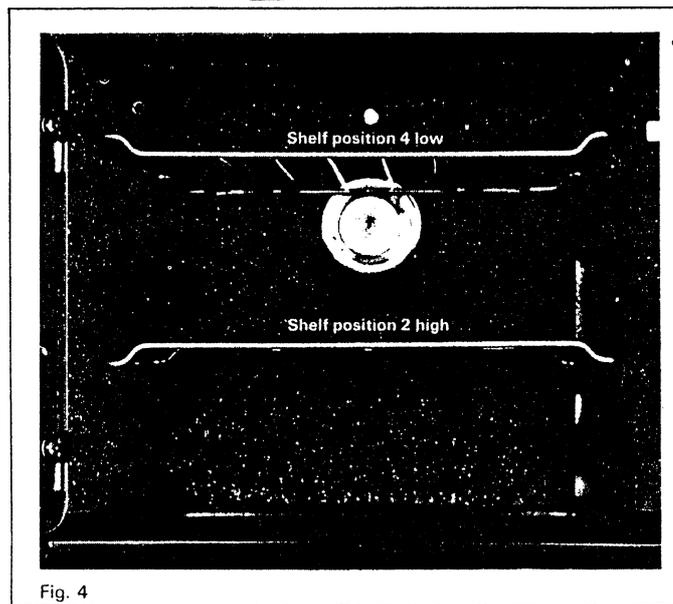


Fig. 4

1. The oven door should be opened by pulling at the top right hand corner and closed by a gentle push.
2. Before switching the oven ON, arrange the shelves in position. Both shelves are reversible, providing a variety of

positions when placed high and low in the runners (see fig. 4). The runners are numbered from the bottom upwards. In addition non-critical dishes can be cooked on the floor of the oven.

3. Set the oven control dial to the required temperature. The 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.

4. The oven is fitted with side elements. The top of the oven is the hottest and the bottom is the coolest, although there is very little temperature differential between the top and bottom.

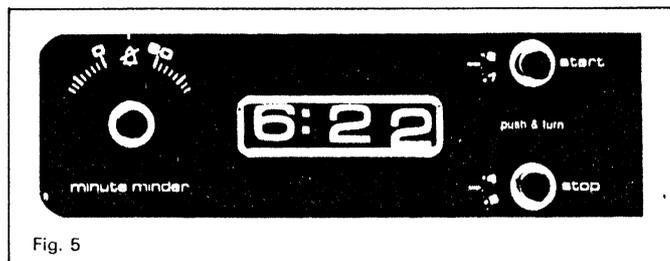
5. The oven is fitted with an oven light. The light switch is positioned on the control panel.

6. Food can be seen during cooking without loss of heat as this cooker is fitted with a glass door.

## ***The Trivet***

The trivet ensures that oven cleaning is kept to a minimum. The joint is placed on the trivet in the roasting tin so that during cooking all the fat drains through the perforations into the cavity base. Potatoes should be brushed with melted fat before cooking and placed round the joint.

## ***Timer Control***



### **Clock**

Push in and turn minute minder ⌘ knob in either direction until the correct time of day is indicated.

### **Minute Minder ⌘**

Turn knob until the pointer reaches the desired time period. To cancel, turn clock knob to the off position (indicated by the bell symbol).

### **Auto-Timer Light**

This is situated adjacent to the word 'AUTO'. On completion of cooking, the automatic timer will switch off and the auto light will glow indicating that the cooker should be re-set to MANUAL.

**Start Knob** } Both being part of the automatic control  
**Stop Knob** } for time control cooking.

### **Automatic Cooking**

Either or both ovens can be set on timer control, however, both ovens can only be used on timer control when the

same delay period and cooking time is required for each oven. When the timer control has been set for one oven, only, it is not possible to use the other oven for manual cooking. When the main oven is set on the timer control, the grill can be operated manually.

## ***To Set the Timer to Switch 'ON' and 'OFF' Automatically***

Follow these simple steps:

1. Make sure the electricity supply is switched ON.	
2. Place food in oven.	
3. Check that the clock shows the correct time of day. Adjust if necessary.	Push in and turn clock knob clock-wise or anti-clockwise as required.
4. Set the STOP time.	Push in and turn the STOP knob in either direction until the pointer is at the time you wish the food to STOP cooking.
5. Set the START time.	Push in and turn START knob in either direction until the pointer is at the time you wish the food to START cooking.
6. Set the oven control to the required temperature.	Both the oven indicator light and the 'Auto' light should be OFF.

## ***To Set the Timer to Switch OFF only***

Follow points 1–3 on the previous page, then–

4. Set the STOP knob as in (4) above, at the time the food should STOP cooking.
5. Push in START knob lightly. DO NOT TURN. Allow to spring out.
6. Set the oven control to the required temperature.

## ***To Return the Cooker to Manual Operation***

At the end of a timed cooking operation, the 'Auto' light will come 'ON'.

1. Turn oven control to off position 'O'.
2. Push in STOP knob. The 'Auto' light will now go 'OFF'.

## ***To Cancel the Timer***

To cancel automatic controls after a timed operation has been set:-

1. Turn START knob to the time of day.	The knob will pop out and the oven indicator light will come ON.
2. Turn the STOP knob to the time of day.	The knob will pop out and the oven indicator light will go OFF.
3. Push in STOP knob lightly.	DO NOT TURN.
4. The oven indicator light should now be ON.	

### **Notes**

- A. Delay time and cooking period must not exceed  $11\frac{1}{2}$  hours.
- B. Although the automatic timer control and minute minder operate within limits which ensure excellent cooking results, their accuracy is subject to a  $\pm 5\%$  variation on the set cooking period. The electric clock keeps accurate time.

## ***Cleaning***

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING.

All exterior surfaces are hard wearing, easily cleaned and impervious to all normal heat and spillage encountered during cooking. To keep the exterior in spotless condition, wipe after use with a warm soapy cloth. Vitreous enamel can be chipped by a hard blow and reasonable care should be exercised. When removing parts of the cooker for cleaning, we recommend that they are not subjected to thermal shock, i.e., do not plunge a very hot grill pan or meat pan into cold water.

The oven doors should be cleaned using a little liquid detergent in hot water, and polished with a soft cloth. Cleaners which contain bleach should not be used as they may dull the surface. Steel wool pads may also affect the finish and should not be used.

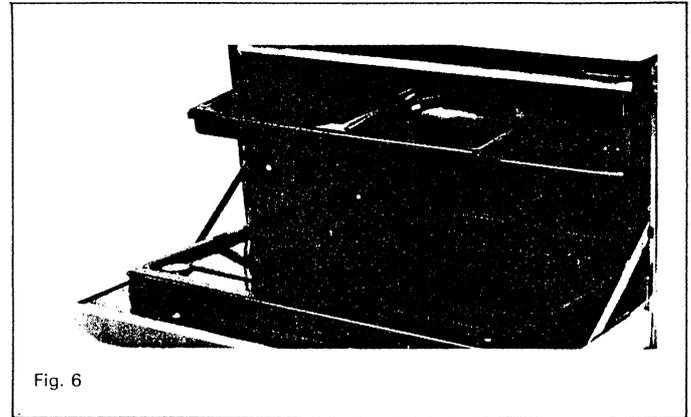
**Note**—Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces, e.g. chromium, anodized aluminium, stainless steel, vitreous enamel. Certain cleaners may have an adverse effect.

## ***Cleaning the Grill/Lower Oven***

It is essential to keep the under side of the grill splash tray/lower oven roof absolutely clean. After grilling, thorough cleaning of the surface with a soap impregnated steel wool pad is advised. Clean the grill pan, grid and shelf in a similar manner.

To minimize oven soilage we advise cooking at the temperatures and shelf positions recommended. 'STAY-CLEAN' sides and back have been fitted to this oven. Instructions for cleaning all 'STAY-CLEAN' panels are given in the section 'Care of Stay Clean' (page 11).

The vitreous enamel base is removable for cleaning and normal oven cleaners may be used to remove any spillage.



## ***Cleaning the Main Oven***

'STAY-CLEAN' OVEN LININGS comprising roof and sides have been fitted to this oven. Instructions for cleaning these panels see 'Care of Stay-Clean'.

If any spillage drops onto the vitreous enamel base, normal oven cleaners may be used to remove it. We recommend the following sequence of removal of the linings to avoid damage.

1. Shelves
2. Sides, these should be lifted clear of the oven side supports.
3. Roof

This order should be reversed when replacing.

Oven shelves if heavily soiled will wipe clean if first soaked in hot soapy water.

The glass door should be cleaned with a warm soapy cloth.

Rough abrasives should be avoided as these will scratch the surface.

**Note:** If aerosol cleaners are used on any parts of the cooker the manufacturers' instructions must be followed, and it is recommended that all parts are well rinsed afterwards.

**AEROSOL CLEANERS MUST NOT BE USED ON 'STAY-CLEAN' LINERS.**

## **Care of Stay-Clean**

Cleaning of the 'Stay-Clean' surface is initiated by an inclusion of special oxides in the enamel; these are activated when the temperature of the oven is raised, and aided by oxygen, result in the soilage i.e. food splatter and grease being destroyed. The linings clean themselves during normal roasting and baking.

As cleaning may be improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week. Manual cleaning is not advisable on 'Stay-Clean' panels. Do not use soap impregnated steel wool pads, aerosol cleaners, or any abrasive cleaners as these may damage the surface of the panels. Slight discolouration may occur in time, together with polishing of the surface finish by the oven shelves but this will not affect the cleaning properties of the panels.

In order to ensure that the liners retain their Stay-Clean properties and give years of excellent service, it may be worthwhile understanding the following points:—

## **Cooking**

To minimise oven soilage

1. Cook at the recommended temperatures given in the Thorn Cookery Book. 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.
2. Use minimal, if any, extra cooking 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.

3. 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.

4. **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 splattering into the Stay-Clean liners.

5. Covering joints during cooking will prevent splashing onto the interior panels; by removing the covering for the last 20–30 minutes will allow extra browning if required. Some large joints and turkeys especially will benefit by this method of cooking, allowing the joint to cook through before the outside is over-browned.

4. The panels which are directly next to the oven elements reach higher temperatures and clean more readily. It may be necessary to expose the roof panel to a radiant grill element to assist in burning off excessive soilage. This is not normally necessary but is worth remembering if required.

## **Cleaning**

1. The linings will clean themselves during normal roasting and baking. It is important to ensure that a build up of soilage does not occur as excessive soilage can prevent the Stay-Clean properties of the catalytic enamel from working.

2. After roasting, always check the Stay-Clean liners for soilage. If baking between roasts, this will assist in the cleaning of the liners.

3. As cleaning is improved by exposure to a higher temperature, it may be necessary to run the oven at maximum temperature for an hour or two per week or after each roast.

# RECOMMENDED SHELF POSITIONS

**Note** – Shelf positions are counted from the bottom of the oven.

FOOD	SHELF POSITIONS	
	MAIN OVEN	SECOND OVEN
Biscuits	4 low, and 2 high	2 straight
Bread	2 high	1 straight
Casseroles	2 high	base straight
Cakes    Small and Queen	2 low, and 4 low	2 straight
Sponges	2 low, and 4 low	2 straight
Maderia	2 high	1 straight
Rich Fruit	2 high	1 straight
Christmas	2 low	1 straight
Meringues	2 low	1 straight
Fish	3 low	1 straight
Fruit Pie	2 high	2 straight
Fruit Crumble	2 high	1 straight
Milk Puddings	1 high	1 straight
Pastry:    Choux	Depending on dish	Depending on dish
Shortcrust		
Flaky		
Puff		
Plate Tarts	3 low	2 straight
Scones	2 low, and 4 low	2 straight
Roasting: Meat and Poultry	1 high	Base or 1 straight

## ***Instructions for cooking a complete meal in the main oven***

Many people today like to cook meat at comparatively low temperatures. When these lower temperatures are used the joint is often more tender; also there is very little splashing of fat on to the oven interior during cooking. When a 'Full Meal' including a joint, roast potatoes, fruit pie and Yorkshire Pudding is required, cooking times may vary slightly according to the thickness of the joint and how 'well done' one likes the meat and potatoes, etc. Slight temperature adjustment may be necessary. We hope this will prove to be a useful guide to your new cooker.

Roast Beef, Roast Potatoes, Yorkshire Pudding, Apple Pie

### Preparation

Beef	1½ kg (3lb) topside	Arrange on trivet in roasting tin.
Potatoes	600g (1½lb)	Brush with melted fat or oil, sprinkle with salt and arrange around joint.
Yorkshire Pudding		Make up recipe as given on P74 in the Thorn Cookery Book.
Apple Pie		Make up Apple Pie as for recipe given for Fruit Pie in the Thorn Cookery Book.

## ***Instructions for Cooking the Beef Meal***

Pre-heat oven to 220°C. Arrange Beef, Potatoes and Apple Pie in the oven as follows:

Beef and Potatoes	Shelf position 1 low
Apple Pie	Shelf position 3 low

Cook at 220°C for approximately 45 minutes.

Remove pie and raise temperature to 230°C.

Yorkshire Pudding: Heat lard in the tin for approximately 5 minutes on shelf position 3 low. Pour in batter. Cook for 35 minutes approximately.

TOTAL COOKING TIME APPROXIMATELY 1 hour 25 minutes.

These instructions are a guide only and should be altered to suit individual requirements. If the joint is preferred very well cooked we suggest allowing an extra 15–30 minutes cooking time after removing the pie and before cooking the Yorkshire Pudding. This will increase the total cooking time by 15–30 minutes.





# **TRICITY BENDIX**

Tricity Bendix House, 55-59 High Road, Broxbourne, Herts. EN10 7HJ.  
Tel: 0992 469080. Fax: 0992 469513 (sales & marketing). Fax: 0992 469514 (finance)