

# TRICITY BENDIX

we'll do the homework



## Operating and Installation Instructions

Model No/s.  
3100C



**IMPORTANT**  
PLEASE READ THE  
INSTRUCTION BOOK  
BEFORE USING THIS  
APPLIANCE

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

In addition the cooker complies with the relevant European standards and is covered by a twelve months parts and labour guarantee.

So that you can get the best from your new Tricity Bendix Cooker, the following instructions have been prepared. PLEASE MAKE SURE YOU READ THEM CAREFULLY. Particular attention should be paid to cooking times and temperature settings as these may differ from your previous cooker.

It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred to another owner, or should you move house and leave the appliance, always ensure that the book is supplied with the appliance so that the new owner can be acquainted with the functioning of the appliance and the relevant warnings.

Please ensure that you have read the whole instruction book before using the appliance and that you follow the recommendations given.

This cooker is designed to be used for domestic purposes only. The guarantee will be invalidated if it is used commercially.

## **YOUR WARRANTY**

Please complete and return the Product Registration form.

In case of an inquiry, and for ordering spare parts, you must specify the model number and serial number which appear on the rating plate which is visible on the left hand side, when the oven door is fully opened.

This cooker was designed for cooking foods and for operation in a domestic household, to the exclusion of other uses, in particular heating a room. If it is used in a non-domestic situation, the guarantee may be invalidated.

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# IMPORTANT NOTES

## ELECTRIC COOKERS

IT IS MOST IMPORTANT THAT THIS INSTRUCTION BOOK SHOULD BE RETAINED WITH THE APPLIANCE FOR FUTURE REFERENCE. SHOULD THE APPLIANCE BE SOLD OR TRANSFERRED TO ANOTHER OWNER, OR SHOULD YOU MOVE HOUSE AND LEAVE THE APPLIANCE, ALWAYS ENSURE THAT THE BOOK IS SUPPLIED WITH THE APPLIANCE IN ORDER THAT THE NEW OWNER CAN BE ACQUAINTED WITH THE FUNCTIONING OF THE APPLIANCE AND THE RELEVANT WARNINGS.

PLEASE ENSURE THAT YOU HAVE READ THE WHOLE INSTRUCTION BOOK BEFORE USING THE APPLIANCE AND THAT YOU FOLLOW THE RECOMMENDATIONS GIVEN.

THESE WARNINGS ARE PROVIDED IN THE INTEREST OF YOUR SAFETY. YOU MUST READ THEM CAREFULLY BEFORE INSTALLING OR USING THE APPLIANCE.

- \* This appliance is designed to be operated by adults only. Children should not be allowed to tamper with the controls or play with or near the product.
- \* Any installation work must be undertaken by a qualified electrician or competent person. The appliance must be installed according to the instructions.
- \* Any electrical work required to install the appliance should be carried out by a qualified electrician or competent person.
- \* Do not try to move by pulling the door handles. Refer to installation instructions.
- \* It is dangerous to alter the specifications or modify the product in any way.
- \* This product should be serviced by an authorised Service Engineer and only genuine approved spare parts should be used. Details of servicing arrangements are supplied with the appliance.
- \* Under no circumstances should you attempt to repair the cooker yourself. Repairs carried out by inexperienced persons may cause injury or more serious malfunctioning. Refer to your local Service Centre. Always insist on approved spare parts. Details of servicing arrangements are supplied in this instruction book.
- \* Always ensure that all control knobs are in the «off» position when not in use.
- \* Take great care when heating fats and oils as they will ignite if they become too hot.
- \* 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.
- \* Do not leave utensils containing foodstuffs e.g. fat or oil in or on the appliance in case it is inadvertently switched on.

- \* This product has been designed for cooking edible foodstuffs only, and must not be used for any other purposes.
- \* Always switch off the isolator switch at the cooker point and allow the appliance to cool before any maintenance or cleaning work is carried out.
- \* Only clean this appliance with the instructions given in this book.
- \* This appliance is heavy and care must be taken when moving it.
- \* Cookers and hobs become very hot with use, and retain their heat for a long period of time after use. You must therefore take care using the appliance, supervise children at all times and do not allow them to touch the oven or hob surface or be in the vicinity of the appliance until it has cooled after use.
- \* Ensure that all packaging, both inside and (where applicable) outside the appliance is removed before the appliance is used.
- \* If you use a saucepan which is smaller than the heated area on the hob the handle may become hot. Ensure that you protect your hand before touching the handle.
- \* Never cook directly on the hob surface without a saucepan/cooking utensil. Never place plastic or any other material which may melt on the hob surface or in the oven itself.
- \* Always carefully lift saucepans on and off the hob. This will prevent accidents caused by spillage and will also keep cleaning to a minimum. Similarly ensure saucepans and cooking utensils are large enough to contain foods and prevent spillages and boil overs.
- \* Unstable or misshapen pans are dangerous and should not be used on the hotplate as unstable pans may tip or spill and cause an accident. You must follow the recommendations for saucepans given in this book.
- \* For ceramic hobs - Do not use the appliance if the ceramic glass is damaged. Contact your Consumer Service Centre. Details are supplied in this book.
- \* Do not place heavy weights on the ceramic glass.
- \* Do not heat sealed cans or aerosols on the hotplate. They may explode if they are heated.
- \* Take care to follow the recommendations given for tending the food when grilling.
- \* Always ensure that all vents (where fitted) are left unobstructed to ensure ventilation of the oven cavity.
- \* Never line any part of the appliance with aluminium foil.
- \* Ensure that the anti-tip oven shelves are put in place in the correct way. (See instructions). Take care when removing items from the oven to avoid spillages and burns.

- \* Always stand back from the appliance when opening the oven door to allow any build up of steam or heat to release.
- \* Keep feet and legs clear when opening the drop down oven door. Do not allow it to «fall» open - support it using the door handle, until it is fully open.
- \* Do not use the trivet and the grilling grid in the grill pan/meat tin together.
- \* Only oven-proof dishes are to be stored in the drawer underneath the oven. (Where applicable). Do not store combustible materials.
- \* Do not place sealed cans or aerosols inside the oven. They may explode if they are heated.
- \* Do not stand on the appliance or on the open oven door.
- \* Do not hang towels or dishcloths from the appliance or its handles. They are a safety hazard.
- \* Do not use this appliance if it is in contact with water. Similarly never operate it with wet hands.
- \* **Never use hotplates without a pan.**
- \* If you are unsure about any of the meanings of these warnings contact the Consumer Care Department. Telephone Number 0582 494000.

# TECHNICAL DATA

## DIMENSIONS

Overall	Height to hotplate	Width	Depth
	900 mm	597 mm	580 mm
Space for fixing at hotplate level	600 mm	597 mm	
	minimum (width)	minimum (depth)	
Weight of the appliance	63 kg		

## CONNECTIONS

240 V 50 Hz

## OVEN AND GRILL

Lower element	1.85 kW
Grill element	1.80 kW
Upper element	0.60 kW
Grill heat input	$1.80 + 0.60 = 2.40$ kW
Oven heat input	$1.85 + 0.60 = 2.45$ kW

## HOTPLATE

Heat inputs

Right hand front	1,20 kW
Left hand rear	1,20 kW
Left hand front	1,70 kW
Right hand rear	2,10 kW

# ELECTRICAL CONNECTIONS

## WARNING: THIS APPLIANCE MUST BE EARTHED.

The safety of this appliance is likely to be reduced if it is not installed in accordance with these instructions and by a qualified person.

Before connecting the appliance make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

## IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

GREEN AND YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The wire which is coloured GREEN and YELLOW must be connected to the terminal which is marked by the "EARTH" symbol  $\perp$  or coloured GREEN or coloured GREEN and YELLOW.

The wire which is coloured BLUE must be connected to the terminal which is marked with "5". The wire which is coloured BROWN must be connected to the terminal which is marked with "3". (See Fig 1.)

The appliance may be permanently connected to a suitable double pole switched control panel via an appropriate length of 3 core PVC insulated cable of at least 30 Amp rating and protected by a 30 Amp fuse or miniature circuit breaker at your mains fuse box.

From rear of appliance remove mains input access panel to gain access to terminal block. (Wiring as Fig. 1).

When fitting new cable allow sufficient cable for removal of the cooker at a later date should it be necessary.

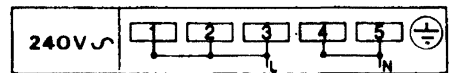


Fig. 1



## **INSTALLATION**

Connection to the electricity supply must be made by a competent electrician, using a suitable double pole switch. Ensure that the cooker is standing level.

The cable connecting the electricity supply to this appliance must have conductors of sufficiently high cross-sectional area to prevent overheating and degradation.

Six square millimetres (6.0 mm<sup>2</sup>) is the minimum recommended cross-sectional area. The cord should also be routed away from potentially hot areas.

The appliance must be protected by a suitably rated fuse or circuit breaker. The rating of the appliance is given on the rating plate

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

This appliance must be installed in accordance with the I.E.E. Wiring Regulations.

## POSITIONING THE COOKER : C A U T I O N

Some soft or badly fitted floor coverings can be damaged when the cooker is moved across their surface for cleaning. It is advisable to ensure that the floor covering in the area below the cooker is either securely fixed so as not to ruck up when the cooker is moved or, if preferred, removed.

## POSITIONING THE APPLIANCE (Fig 2)

### NOTE A :

The cooker is designed to be fitted flush with kitchen cabinets, a 2 mm clearance at each side will allow for it to be pulled forward for cleaning, etc.

### NOTE B :

The height to the cooker hob should be level or above that of adjacent kitchen cabinet. Adjustable levelling feet at the front and at the rear are provided on the base of the appliance. Adjustment is obtained by rotating in or out the feet at the front or rear of the appliance from the underside of the appliance.

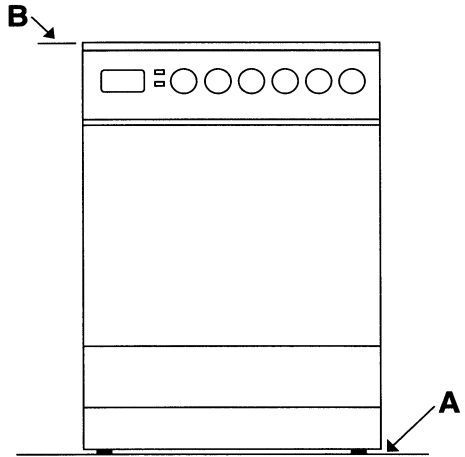


Fig 2

A spirit level should be placed on a roasting/grill pan on one of the shelves to confirm that the appliance is correctly levelled.

The levelling feet fitted to the appliance will achieve a height to hotplate trims of 900 mm +/- 10 mm.



# THE CERAMIC HOB

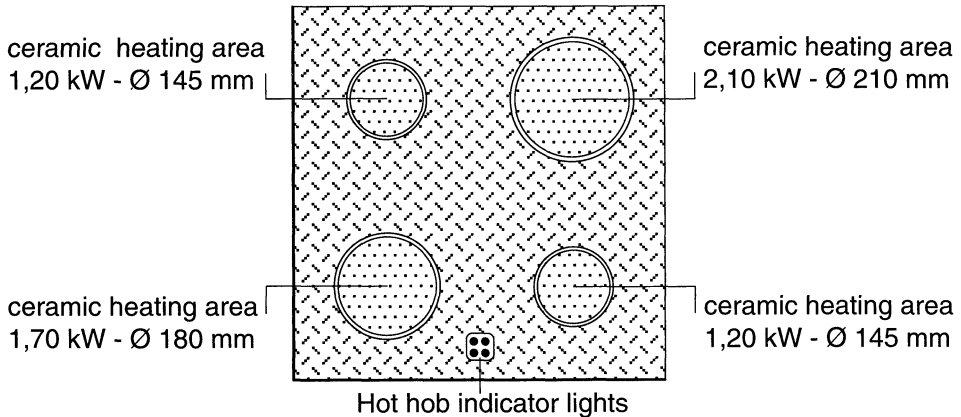
Your ceramic hob will introduce you to a form of hob cooking which is new and truly revolutionary, combining the benefits of conventional elements and radiant heat.

You will be delighted with the way the hob boils, fries, simmers, with the way it assists in keeping your pans clean ; the way it prolongs their life ...but above all, the utter cleanliness of cooking and of the hob itself will make your cooker one of the most treasured appliances in your kitchen.

It is, however, important that you realise that old-fashioned methods of cleaning and care, suitable though they may be for ordinary hobs, are just not suitable for so revolutionary a unit. May we therefore ask you to study these instructions and to follow the recommendation on care and cleaning, even though they may mean a change in your usual methods. You will find the care and cleaning different - but so rewarding.

## The ceramic cooking panel

The smooth ceramic glass panel is non-porous and durable. Beneath are ceramic heating areas located under decorative circular areas on the surface.



Each control knob is provided with an energy regulator with fully variable control (marked from 1 to 12).

The heating elements are designed to cover all methods of cooking.

The "MAINS ON" indicator light located on the control panel glows when the hob control is switched on and serves as a reminder to turn the control switch back to off when cooking is complete.

## Notes

- 1 - Intermittently the elements may be seen glowing through the ceramic surface when the heated area is on.
- 2 - Before using the hob, always ensure the ceramic surface and the saucepans are clean and dry.
- 3 - Saucepans may be rested on the unheated areas when cooking is complete prior to serving the food

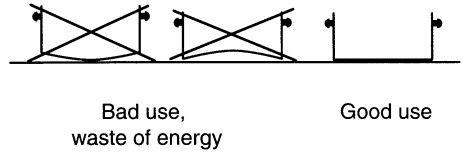
## Hot hob indicators

Each cooking area on the ceramic hob has an indicator light. When this glows it is a warning that the cooking area is still hot.

The indicator light will go out as soon as the cooking area is cool.

## Saucepans

Saucepans should have smooth, flat, non-reflective bases and be approximately the same size as the heating area. This will achieve the best cooking results and the most economical use of electricity.



Pans should be lifted onto and off the heated areas and not slid across the surface since this in time may scratch the surface finish of the hob. This also applies to pans with aluminium bases to avoid metal marks. Such marks are easily cleaned, provided they are removed immediately, and are not allowed to bake onto the surface for long period.

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

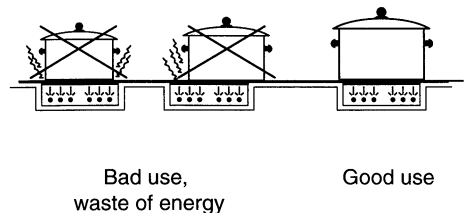
Any guidelines or recommendations given by the saucepans or cooking utensils manufacturer should be followed.

### The "correct" size of the pan is important.

Pan should be approximately the same size as the cooking area

- up to 160 mm (6½ in) diameter saucepans on a nominal 145 mm (6 in) hotplate
- up to 200 mm (8 in) diameter saucepans on a nominal 180 mm (7 in) hotplate
- up to 230 mm (9 in) diameter saucepans on a nominal 210 mm (8 in) hotplate

The diameter of the pan bottom should not be 25 mm bigger and 10 mm smaller than the diameter of the heating area used.



If smaller pans are used on the heating area, care should be taken as the handles may get hot. Do not allow saucepans to touch or overlap the trim around the edge of the hob.

Pressure cooker, preserving pans, etc... should comply with the recommendations for normal saucepans given above, e.g. traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases are available and do comply with the recommendations.

## Safety device

Built into the hob is a safety device (or thermal limiter) which protects the ceramic glass from overheating. The thermal limiter will operate if you use pans which are not ideal, for example, concave based pans with shiny reflective bases, or grooved bases, the safety device can cause the heated area to switch on and off during cooking, particularly at maximum setting. This causes no harm to the hob, it just means food will take a little longer to cook, but to prevent unnecessary switching on and off, turn down from maximum to a lower setting, or use boiling water in the pan at the start of cooking.

## Notes

- \* Very thin badly dented and distorted pans particularly with uneven bases should not be used
- \* It is inadvisable to leave an empty pan on a heated area.
- \* Never place a utensil with a skirt (e.g. a bucket) on a heated area.
- \* Occasionally the heated areas may be seen to switch on and off while cooking at the higher setting. This is due to a safety device which protects the glass from overheating and can be caused by the use of an unsuitable pan. If this happens the heated area indicator light will also switch on and off.
- \* You can use the residual heat in the hotplates to keep foods warm as long the indicator is switched on.

## Warning

### **Never use hotplates without a pan**

It is not advisable to cook on the ceramic hob itself. You can damage the surface and you will only make more cleaning.

Never use asbestos mats, aluminium foil and aluminium foil dishes on the hob itself as these do not offer cooking advantages and they can damage the ceramic glass surface.

Never place plastic or similar material, which might melt, on the heating area.

The ceramic glass is insensible to thermal variations and resistant to shock but is not unbreakable. Do not let containers with sharp edges (heavy pots, pointed utensils, etc...), drop onto the surface.

Do not use the hob as chopping board as in time you would scratch the surface, making it more difficult to clean. For the same reason, it is better to “lift” pots and pans onto the heated areas rather than to slide them.

In case of spillage, allow the hob to cool before cleaning. Remove spills with clean, damp cloth (no detergent). If there is a detergent in the cloth you may leave soil-laden detergent on the hob surface which can result in discolouration next time the area is switched «on». This is why dishcloth or washing-up sponges should not be used. If it happens use a special cleaner-conditioner for ceramic glass hobs to remove it.

**In particular, sugar solutions e.g. jams and syrup must be removed from the hob before the syrup has set and become hard, otherwise subsequent damage of the glass ceramic surface will occur.**

- Clean the ceramic hob as recommended on p.36



## OPERATION OF THE HEATED AREAS

- 1 - Place the saucepan with contents onto the cooking area and turn the control switch to an appropriate setting. The highest setting will allow the maximum amount of heat to be transferred to the pan for initial fast boiling or heating. Close fitting lids on the saucepans will ensure faster results.
- 2 - To select a setting for simmering after initial fast boiling or heating, or for slower cooking, turn to a lower position. The numbers do not denote any set temperature but after using the hob a few times, no difficulty will be experienced in selecting an appropriate setting, although this may vary with the type and quality of food, the size and type of saucepan and whether or not a lid is used.

Never leave the hotplates on for long periods when not covered with a pan.

The hotplates cannot be automatically controlled through the timer.

Preparation	recommended setting	your setting
keep warm, simmer melted chocolate and butter	1-2	
delicate sauces	3-4	
cooking of noodles, rice, potatoes	5-7	
frying	11-12	

### Special frying notes

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil, do not cover the pan with a lid and do not leave the pan unattended.

In the unfortunate event of a fire, leave the pan where it is, turn off the heat if it is safe to do so. Place a damp cloth or correct fitting lid over the pan to smother the flames. Do not use water on the fire. Leave the pan to cool for at least 30 minutes. Do not leave fat or oil in the frying pan on the hob to store it, in case the hob is inadvertently switched on.

# THE OVEN

The multifunction oven provides in a single unit, the advantages of traditional grilling and cooking, fan assisted cooking and a combination of both.

There is an appropriate switch setting for cooking on one level, cooking on two levels, roasting meats and poultry, grilling, baking and defrosting.

During use, a cooling fan operates to maintain the oven environment (panel, controls) at a low temperature. It will normally continue to function for a few moments after the oven has been turned off. Allow the appliance to cool before switching off at the power point to carry out any maintenance or cleaning work.

Your oven includes all the advantages of traditional cooking and fan assisted cooking. For this it is equipped with :

- A fan at the back.
- Two heating elements: top and bottom.








## The thermostat

- Graduated from 70°C to 300°C for controlling the oven temperature.
- **0** is the "OFF" position.

## Interior oven light

- Comes on when the Function Selector is operated.

## Selecting a function

-  Baking
-  Thermal grilling
-  Roasting
-  Fan assisted cooking
-  Grilling
-  Defrost
-  Rapid heat /Catalytic cleaning

## Indicator lights

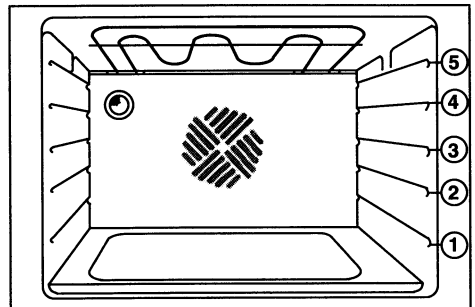
'MAINS ON' - shows that the oven function selector is set.

'OVEN ON' - shows oven heating periods. It is normal for this light to go on and off periodically during cooking (by thermostat control).

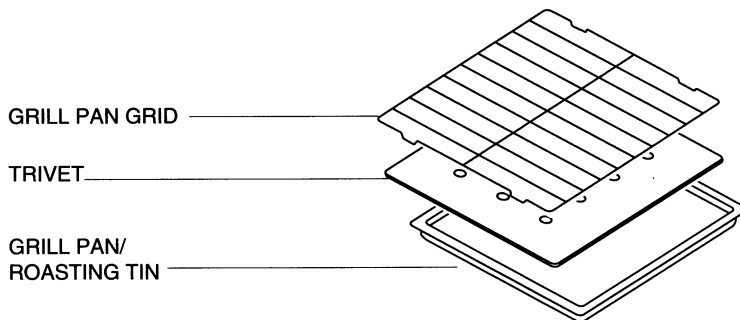
## Equipment and cooking levels

Your oven is equipped with :

- 2 shelves
- 1 roasting/grill pan with trivet
- 5 shelf positions

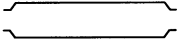


## The oven and grill accessories



All accessories are dishwasher proof.

## Cooking may be done on two levels


The cranked shape of the shelves makes it possible to set them at different heights within the oven by reversing the shelves on the runners.  Shelf positions are counted from the bottom upwards. There are 5 shelf positions.

**Never line any part of the oven or grill/roasting pan with aluminium foil, however it may be used to cover dishes during cooking.**

# USE OF THE OVEN

## IMPORTANT

Before using your oven for the first time to cook, it is necessary to "burn off" the light coating of oil from the heating elements.

- Make sure you have removed all packaging stickers and protective film.
- Set the thermostat to 300 deg. C and the selector to the  position. The oven should be operated for approximately one hour, this operation will eliminate future vapour and odour emissions.
- During this process, your kitchen should be well ventilated.
- Wash all oven accessories with a suitable detergent.

**WARNING:** During use, various parts of the oven unit and door may become hot. Keep children away and take account of this when using the oven.

## ABOUT CONDENSATION AND STEAM

The oven is vented at the rear of the hob to allow the steam to escape and prevent excessive build-up inside.

Surfaces in close contact with the oven should be wiped regularly to reduce soilage and discolouration from cooking vapours.

# CLOCK-TIMER

The oven can be automatically controlled.

The timer performs the following functions :

- It shows the time of day.
- It can switch the oven off (**semi-automatic cooking**).
- It delays the start of a cooking and switches the oven off (**automatic cooking**).
- It may be used as a minute minder.

The oven may be used without the timer : the timer has to be set in manual operation.

## DESCRIPTION OF THE CLOCK-TIMER :

**Knob 1** controls :

- The setting of green hand **3** showing the start of cooking time.

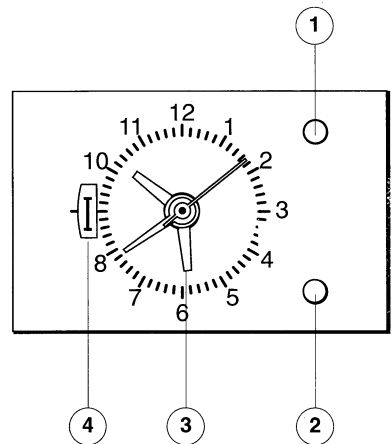
**Knob 2** controls :

- The setting of the time of day.
- The setting of «manual position» (symbol I).
- The setting of the cooking time .

**Number 3** shows the green hand

**Window 4** shows :

- «manual position» represented by symbol I
- Duration of cooking time.
- End of cooking.



## TIME SETTING

Pull and rotate knob **2** clockwise until time of day is reached.

## COOKING IN MANUAL POSITION

If you do not want to use the timer :

- Green hand **3** must be situated under the hour hand of the clock.  
If this is not the case, push and rotate knob **1**.
- Bring symbol I in window **4** by rotating knob **2** clockwise.
- According to use, set the oven controls in the positions required.

When cooking is completed, set the oven controls to the "Off" position.

## COOKING WITH THE TIMER

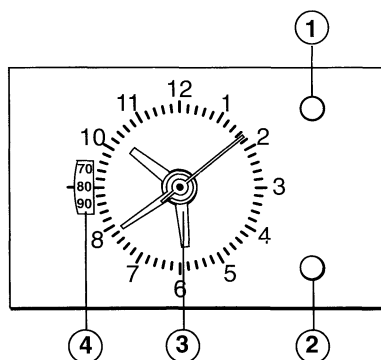
*The timer can be used as a minute minder :*

- Only if the oven is not in use (control knobs and oven thermostat must be on OFF position).
- Cooking time is chosen by rotating knob 2 clockwise and the display of minutes appear in window 4.
- When the cooking is completed a buzzer warns you for about 6 minutes.
- To stop the buzzer manually, rotate knob 2 until O appears in Window 4 and the oven switches off automatically.

### **Semi-automatic cooking :**

Cooking starts immediately, end of cooking only is controlled by the timer.

- Make sure that green hand **3** is situated under the hour hand of the clock. If this is not the case, push and rotate knob **1**.
- Set cooking time in window **4** by rotating knob **2** (without pulling it) clockwise, maximum 180 minutes.
- Set the oven controls in the positions required.
- Cooking starts immediately.



### **Full-automatic cooking :**

Start and end of cooking are performed automatically, at the times preset (up to 12 hours in advance).

- Make sure that green hand **3** is situated under the hour hand of the clock. If this is not the case, push and rotate knob **1**.
- Set cooking time in window **4** as mentioned above for semi-automatic cooking.
- Make sure that time of day is correct.
- Push and rotate knob 1 clockwise until green hand **3** shows start of cooking time
- Set the oven controls in the positions required.
- Cooking will start automatically when start of cooking time is reached.

**The programmed cooking time has elapsed**, the oven stops, and a buzzer warns you for about 6 minutes. To stop the buzzer, rotate knob **2** clockwise until symbol **I** is shown in window **4**.

Before using the oven again, make sure that the timer is in manual position, represented by symbol **I** in window **4**

# COOKING CHART

FUNCTION SELECTOR



OR



FOOD		SELECTOR	THERMOSTAT	RUNNER POSITION	TIME
Biscuits, cookies	1 tray		170 - 200	3	25 - 20 min.
	2 trays		160 - 190	1 - 3	18 - 25 min.
Bread, yeast dough	1 tray		200 - 230	2	35 - 45 min.
	2 trays		170 - 200	1 - 3	35 - 45 min.
Casseroles			140 - 170	2	90 - 180 min.
Cakes	small 1 tray		170 - 190	2 - 3	18 - 25 min.
	Victoria sandwich 2 trays		160 - 170	1 - 3	20 - 28 min.
Madeira			160 - 180	2 or 3	60 - 90 min.
Cakes Rich fruit			130 - 150	2 or 3	90 - 150 min.
Choux pastry, eclairs	1 tray		200 - 230	2	30 - 35 min.
	2 trays		170 - 200	1 - 3	30 - 35 min.
Fish			200 - 230	2 or 3	20 - 40 min.
Fruit pies, plate tarts, crumbles	1 tray		180 - 210	2	50 - 65 min.
	2 trays		170 - 200	1 - 3	50 - 65 min.
Meringues	1 tray		90 - 100	2	90 - 150 min.
	2 trays		70 - 90	1 - 3	90 - 150 min.
Milk puddings			140 - 160	2	90 - 150 min.
Pate, terrine (in bain marie)			160 - 180	1	60 - 90 min.
Pizzas			200 - 230	2	25 - 30 min.
Puff pastry, vol au vents, palmiers	1 tray		230 - 260	2	15 - 25 min.
	2 trays		200 - 230	1 - 3	20 - 35 min.
Quiches, flans			170 - 200	2	50 - 60 min.
Scones	1 tray		230 - 250	2 or 3	8 - 12 min.
	2 trays		220 - 230	1 - 3	8 - 12 min.
Soufflé			200 - 230	2	35 - 45 min.
Stuffed vegetables			230 - 250	2	35 - 45 min.
Roast meat + poultry see charts on pages 24 - 26					
Yorkshire pudding			200 - 230	2	40 - 50 min.
Keep warm, heat dishes			90 - 100	2	



Cooking in this position is done after preheating oven (using thermostat setting selected for cooking).

Wait for "OVEN ON" indicator to go out before putting food in oven.

The volume of food being prepared and the great variety of materials used in dishes and tins may require you to adjust the values given in the chart on the left.

Only your experience will enable you to determine the proper settings for your personal cooking needs. The temperatures are intended as a guide only. It may be necessary to increase or decrease the temperature to suit individual requirements.









## The effects of dishes on cooking results

Dishes and tins vary in their thickness, conductivity, colour, etc. which affects the way they transmit heat to the food inside them.

You should know that :

**TYPE A** Aluminium, earthenware, oven glass ware and aluminium with a non-stick interior reduce cooking and underneath browning.  
These materials are recommended for light, soft textured cakes and roasts.

**TYPE B** Enamelled cast iron, anodized aluminium, zinc-plated iron, porcelain, aluminium with non-stick interior and coloured exterior increase cooking and underneath browning.  
These materials are recommended in particular for tarts, quiches and crispy baking that should be browned beneath as well as on top.

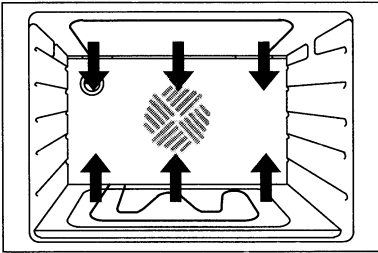
If you see	What to do	In which situation
Top too dark  Bottom too light not cooked enough	1) use a tin or dish of type <b>B</b> or  2) place in lower runner	   
Top too light  Bottom too dark overcooked	1) use a tin or dish of type <b>A</b> or 2) place in higher runner	   





## **BAKING** (COOKING ON ONE LEVEL)

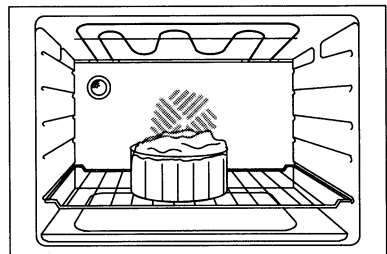
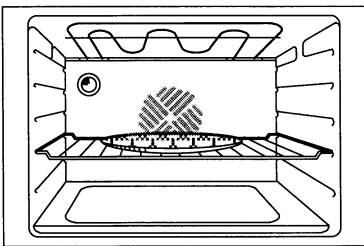
Select this position for all single level cooking: baking, fish, casseroles, souffles, etc. (except for roasting meat and poultry).



Traditional cooking

### **What accessories to use ?**

The shelf for baking tins or dishes

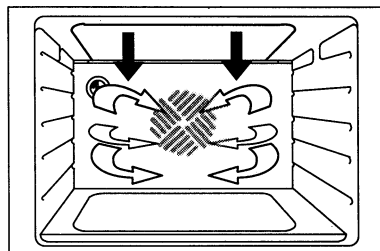


See the cooking chart on page 21



## THERMAL GRILLING

The heating elements in the roof and the fan operate simultaneously. Use this position for cooked dishes prepared in advance e.g. "lasagne", 'au gratin' which require heating through and browning, as well as for grilling.



This selector position is also used for preheating the oven before roasting meats (see page 25).

The thermal grill is used with the door closed.

### What accessories to use ?

- The shelf and grill/roasting pan with grid and/or trivet.
- When heating through and browning place the dish on the shelf.

### Cooking guide :

DISH	THERMOSTAT	SHELF POSITION	COOKTIME
Cold gratin Shepherd's pie Pasta e.g. lasagne	200°C - 250°C	2	Depending on size 20 - 40 min
Chops- pork/lamb Sausages-large Steaks - medium/ - well done	200°C - 220°C	3 or 4	25 - 45 min 20 - 30 min 15 - 25 min
Chicken portions Beefburgers			30 - 45 min 15 - 25 min
Fish-small whole fish i.e trout or fillets Bacon	170°C - 200°C	3 or 4	10 - 15 min 10 - 15 min



- Turn meats over halfway through cooking. Adjust oven temperatures and shelf positions as necessary.
- Accompaniments to the grill such as tomatoes and mushrooms may be cooked at the same time on a lower shelf.



## ROASTING MEAT

In order to help prevent spattering of fat and producing fumes during roasting, we recommend the following procedure for roasting meat at high temperatures with the main heat from the top of the oven.



### THE PROCEDURE :


- 1 Preheat oven by putting the selector in the  position and the thermostat on the temperature required (see chart below).
- 2 Place the meat in oven, then, without changing the thermostat position, place the selector in the  position, for roasting meat.

### OUR RECOMMENDATIONS :



- Use earthenware or heat resistant glass ware with raised edges.
- Use a cooking vessel of appropriate size for the joint being cooked.
- Trim the fat from around the meat and use minimal oil for brushing.
- Cover roast for part of the cooking time to help prevent fat splashes.
- Turn roasts over during cooking if necessary.

### COOKING GUIDE for high temperature roasting

USE THE ORDER BELOW				
JOINT	 1 Preheating	2	 3 Cooking (per 1/2 kg / 1 lb.)	
	THERMOSTAT		THERMOSTAT	TIME
<b>rare/medium</b> Beef - lamb	260°-280°C	After 15 min. approximately place the dish on self 2	260°-280°C	25 - 35 min.
<b>well done</b> Beef - lamb veal - pork Poultry	230°-260°C		230°-260°C	35 - 45 min.

After preheating, remember to put the selector in the  position.



## ALTERNATIVE ROASTING

By using lower temperature, there is often less splashing of fat and the joint may be move tender. By using  or  selector, even heat is obtained from above and below and around the joint.



Preheat and cooking position


### THE PROCEDURE :

1. Preheat the oven by putting the selector in  or  position and the thermostat on the temperature required (see page 27).
2. Place the meat in a dish on a shelf 2.



### OUR RECOMMENDATIONS

- Use a dish or tin of the appropriate size for the joint being cooked.
- Trim the fat from around the meat and use minimal oil for brushing.
- Cover roast for part of the cooking time to help prevent fat splashes.

### COMPLETE MEALS

When cooking two or three items at the same time, if one of them is meat to be roasted, use the  selector position. In order to avoid spattering of fat, we suggest you place the joint in a covered dish.

## Alternative Cooking Guide for lower temperature roasting

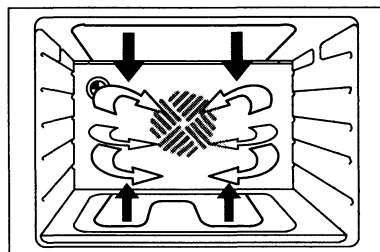
Meat	Thermostat		Cooking
			
Meat	180°-200°C	170°-180°C	20-30 min per 1/2 kg (1 lb) and 20-30 min over
Beef, boned	180°-200°C	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Mutton and Lamb	180°-200°C	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pork and Veal	180°-200°C	170°-180°C	30-40 min per 1/2 kg (1 lb) and 30-40 min over
Ham	180°-200°C	170°-180°C	30-40 min per 1/2 kg (1 lb) and 30-40 min over
Chicken	180°-200°C	170°-180°C	15-20 min per 1/2 kg (1 lb) and 20 min over
Turkey and goose	180°-200°C	170°-180°C	15-20 min per 1/2 kg (1 lb) up to 3 1/2 kg (7 lb) then 15 min per 1/2 kg (1 lb)
Duck	180°-200°C	170°-180°C	25-35 min per 1/2 kg (1 lb) and 25-35 min over
Pheasant	180°-200°C	170°-180°C	35-40 min per 1/2 kg (1 lb) and 35-40 min over
Rabbit	180°-200°C	170°-180°C	20 min per 1/2 kg (1 lb) and 20 min over
Potatoes with meat	180°-200°C	170°-180°C	according to size
Potatoes without meat	190°-200°C	180°-190°C	according to size



## FAN ASSISTED (COOKING ON TWO LEVELS)

This position enables you to simultaneously and economically use two levels to cook similar dishes, or dishes as different as fish and pastry, for example, with no transfer of flavours between the dishes ( see page 29 for examples).

A fan located at the back of the oven circulates hot air throughout the oven. The advantage of this system is that it does away with the need for preheating.

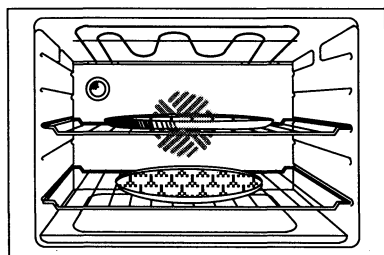


When the evenness of browning is important (cakes, bread, quiches, fruit pies, etc.) it is suggested that the dishes be interchanged (between the upper and lower levels), half to two thirds of way through cooking time for more even results.

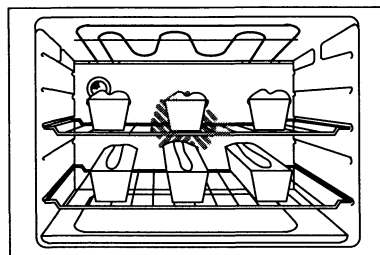
### A/ COOKING THE SAME TYPES OF FOOD

#### WHAT ACCESSORIES TO USE ?

Depending on the items to be cooked, use two shelves, in most cases on runners 1 and 3.



2 levels of pies, quiches, etc



2 levels of cakes, bread, etc.

See cooking chart page 21.

## **B/ COOKING ON TWO LEVELS**

The above position makes it possible for you to cook a complete meal at once. To do so, be guided by the following recommendations :

- The various dishes should be require similar temperatures.
- Overall cooking time should be the longest cooking required. It may be increased slightly, or the temperature raised a little, if the oven is very full.
- Different dishes may be placed inside or removed from the oven at different times. This depends on the cooking time required for each of them, and possibly on the order in which they are to be served.
- Meat and poultry should preferably be placed on shelf 1 so as not to spatter other dishes.
- Where necessary, place dishes on baking trays to avoid spill-overs on the oven base.

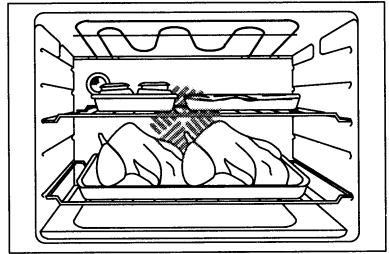
The following sample menus will help you discover the advantages of your oven, that you will quickly be able to adapt for your own cooking requirements.

## EXAMPLE 1

### Gratin dauphinois - 2 roast chickens - baked apples

Place chickens in an earthenware dish on shelf 1.

The apples and the gratin dauphinois should be placed on shelf 3.



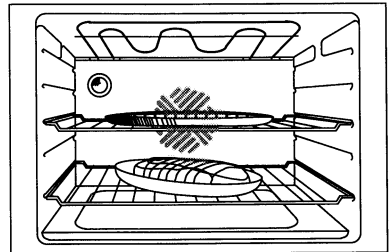
Put chickens and gratin in oven at the same time. Depending on their size, the apples can be put in at the same time, or after the chickens have started to cook.

## EXAMPLE 2

### Roast beef - apple pie

Place roast in an earthenware dish on shelf 1 and the pie on shelf 3.

Both should be put into oven together.



**Note:** Alternative dishes may replace those examples providing they require similar cooking times and temperatures to the other foods being cooked.

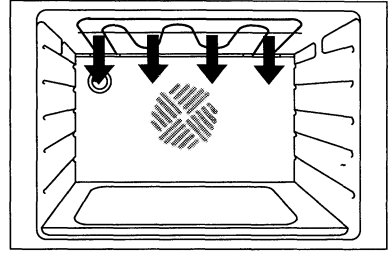




## GRILLING

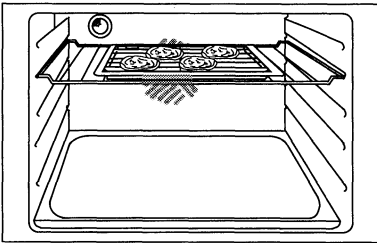
Use this position for grilling and browning

The grill is used with the door closed

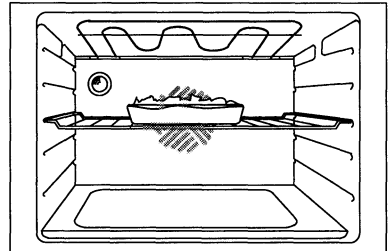


### WHAT OVEN ACCESSORIES TO USE?

The shelf and grill/roasting pan with the grid and/or trivet



Grilling




Browning

The shelf position should be adjusted to suit the food being cooked .

The trivet should be placed in the grill/roasting pan to help prevent splashes of fat and juices which will drain through the holes into the base of the pan.

### GRILLING MEATS AND FISH

- Selector 
- Thermostat: 300°C.
- Place the roasting pan under the shelf, lower in the oven.
- Lightly oil meat if desired and place directly on the shelf.

## WHEN GRILL ELEMENT HAS BECOME RED :


- Slide in the grill/roasting pan on the shelf at a suitable distance from the heating element. The thinner the food, the closer it should be placed in order to be browned.
- When one side is browned, turn the fish or meat over without piercing it to avoid losing juices.
- During cooking reduce the thermostat setting and adjust the shelf position as necessary
- Cook the other side.
- Season if liked when cooking has finished.


Cooking time depends on the thickness of the food.

## COOKING GUIDE

Steaks average thickness	Rare	3 - 6 min each side
	Medium	6 - 10 min each side
	Well done	8 - 12 min each side
Fish	whole trout/herring	8 - 12 min each side
	fillets plaice/cod	4 - 6 min each side
Pork chops		10 - 15 min each side
Chicken joints		15 - 20 min each side
Bacon rashers		2 - 5 min each side
Gammon rashers		5 - 8 min each side
Lamb chops		6 - 12 min each side
Sausages		10 - 20 min turning as required

## BROWNING

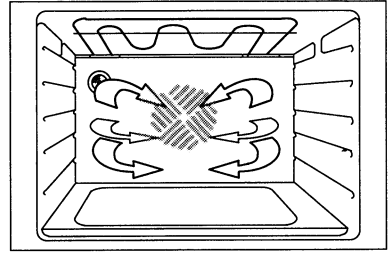
- Selector 
- Thermostat: 270° - 300°C .
- Place the dish containing the hot food on the shelf positioned at a suitable distance from grill. Place the grill/roasting pan under the shelf (lower runner) if necessary to avoid spillovers onto the base of the oven.
- The closer the food is to grill element the faster the browning will occur.
- Cook for a few minutes until the food is bubbling and browned.

**For cold dishes** : for dishes prepared in advance that are to be both heated and browned use the  selector position and set thermostat to 200° - 250° C.



## DEFROST

This is achieved by the fast circulating air in the oven, although the actual speed of defrosting will be determined by the ambient temperature.



The types of foods suitable for thawing without heat are delicate frozen foods to be served cold, such as fruit, cream, fresh cream or butter-cream filled cakes and gateaux, cakes coated with icings, frostings or chocolate, cheesecakes, quiches, pastries, biscuits, scones, bread and other yeast products such as doughnuts, buns and croissants, etc.

It is normally preferable to thaw fish, meat and poultry slowly in the refrigerator. However, this process can be accelerated by thawing in the fan oven, using the defrost feature:

Small or thin pieces of frozen fish or meat items such as fish fillets, frozen peeled prawns, cubed or minced meat, sliced meats such as liver, thin chops, steaks, etc. will be defrosted in 1-2 hours. The frozen food should be placed in a single layer where possible and if necessary turned over halfway through the defrosting process. A medium sized casserole or stew can be thawed in 3-4 hours.

Joints of meat and poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING**. A 1½kg (3 lb.) oven-ready chicken may be thawed in approximately 5 hours using the defrost feature and the giblets must be removed as soon as possible during the thawing process.

This method of defrosting meat and poultry using the fan oven is only applicable for joints up to 2 kg (4 lb.) in weight and **ALWAYS COOK THOROUGHLY, IMMEDIATELY AFTER THAWING**.

## **DO'S**

1. Remove the giblets as soon as possible during the thawing of poultry. Leave the legs untrussed after the giblets have been removed. Ensure meat and poultry are thoroughly thawed before cooking.
2. Cook food thoroughly immediately after thawing following the recommendations.
3. Ensure that food is thoroughly cooked after defrosting following the recommended temperatures and full cooking times (see charts).
4. Turn thick joints of meat during defrosting to prevent uneven defrosting.

## **DON'T'S**


1. Do not stuff poultry.
2. Raw and cooked food should not be placed in the oven together.

Note: Care must always be taken when handling food 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, reheating and freezing foods.

## **WHAT ACCESSORIES TO USE ?**

The shelf inserted in runner 2.

## **PROCEDURE :**

- Wrap the food to be thawed in aluminium foil, shiny side in.
- Place it on a dish on the shelf.
- Set selector to the  position.
- Leave thermostat in "OFF" position.
- The "MAINS ON" indicator lights up.



## RAPID HEAT

Use this position to rapidly preheat your oven if you are short of time. The desired temperature will be reached much more quickly than if preheating is done at the temperature being used for cooking.

Turn the selector knob to the right to the  position. Set thermostat to 300°C.

After preheating, insert the food to be cooked and turn the controls back to the function position and thermostat setting selected for cooking. (This function is not recommended for delicate dishes).

# CARE AND CLEANING

## THE HOB :

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 CERAMIC HOB

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 a recommended cleaner such as 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.
2. 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

1. Make sure the ceramic glass is cool.
2. Use the safety scraper at an angle of 30° to remove as much soilage as possible.
3. 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.

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 to 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 cleansers, 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.**

## THE OVEN :

THE ELECTRICITY SUPPLY MUST BE SWITCHED OFF BEFORE CLEANING

### The vitreous enamel oven cavity

(manual cleaning)

Clean with a sponge and detergent after cooking. Use suitable commercial cleaning products with care according to manufacturers guidelines, if heavily soiled. The bottom of the oven is removable.

### The oven door

Clean using a little liquid detergent in hot water, and polish with a soft cloth. The inner glass panel of the oven door should be cleaned in the same way, although obstinate marks may be removed with a mild, non-abrasive cleaner. Cleaners which contain bleach or caustic cleaners should not be used as they may dull or damage the surface. Harsh abrasives may also affect the finish and should not be used. When removing parts of the appliance 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.

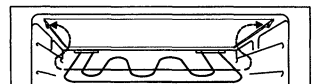
**Note :** Before using any proprietary oven cleaner, ensure that it is suitable for application on polished surfaces or trims e.g. chromium, anodized aluminium, stainless steel, vitreous enamel, ceramic glass. Certain cleaners may have an adverse effect.

### The control panel

Use a damp sponge and wipe it carefully. Never use abrasives or caustic products.

### The grill

It is essential to keep the surface above the grill element absolutely clean. The use of a small stiff brush may make cleaning easier.



### Oven shelves

These will wipe clean if first soaked in hot soapy water.



## Removing the door

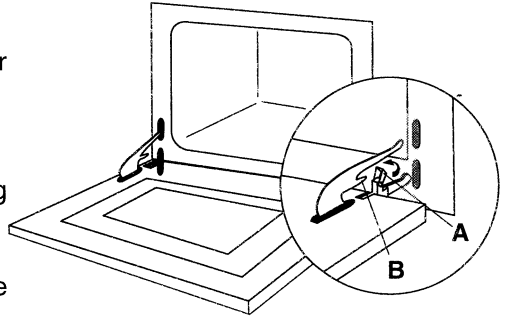
**Warning :** door is heavy

Open door completely.

Engage ring A in catch B of the door hinges (see drawing).

Remove with both hands. Never lift using handle. Clear the hinges by raising door slightly while pulling toward you.

**Important :** leave hooks in place on the door after removing.



**To reinstall :**

Present door almost horizontally and engage hinges as shown in drawing. Open door completely to release rings A from hooks B.

Never pull your oven by the door, you might accidentally detach door.

## Replacing the oven light

Ensure oven is disconnected before removing.

The lamp is located at the back of the oven and can be reached from inside the oven.

**To access the bulb**

Unscrew the two screws while holding ring.

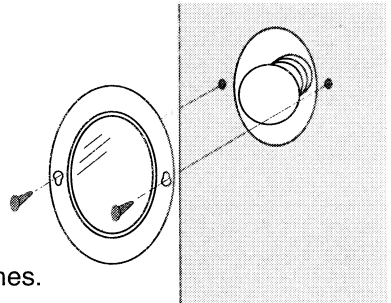
Turn ring to the right until it is released from catches.

Remove ring, lens and joint.

Replace bulb.

Proceed in reverse order to reassemble.

**Note :** this is a special 40 watts resistant bulb with E 27 screw-in base. It is available through your service centre (see list on page 40).



# TRICITY BENDIX SERVICE CENTRES

SERVICE CENTRE	POSTCODE	TELEPHONE	ADDRESS
ABERDEEN	DD IV KW AB PH	0224 696569	8 Cornhill Arcade, Cornhill Drive Aberdeen AB2 5UT
BELFAST	BT	0232 746591	Unit C3, Edenderry Industrial Estate 326 Crumlin Road, Belfast BT14 7EE
BIRMINGHAM	WR DY B WV TF ST SY WS	021 358 7076	8 Lammermoor Ave, Great Barr, Birmingham B43 6ET
CANVEY ISLAND	RM CM SS CO IG	0268 694144	2-4 Sandhurst, Kings Road, Canvey Island SS8 0QY
CARDIFF	CF HR LD NP SA	0222 460131	Guardian Industrial Estate, Clydesmuir Road, Tremorfa, Cardiff CF2 2QS
GLASGOW	DG KA ML G PA KY EH TD FK	041 647 4381	20 Cunningham Road, Clyde Estate, Rutherglen, Glasgow G73 1PP
LEEDS	S DN HU YO WF HX HD LS HG BD	0532 608511	64-66 Cross Gates Road, Leeds LS15 7NN
LEICESTER	LE DE CV NG LN PE IP NR	0533 515131	10-12 Buckminster Road, Leicester LE3 9AR
LONDON (NORTH)	E EC WC N NW W EN	081 443 3464	2-4 Sandhurst, Kings Road, Canvey island SS8 0QY
LONDON ( SOUTH)	SE SM CR BR SW	081 658 9069	
LONDON (WEST)	AL CB LU MK SG WD HA UB TW	081 965 9699	
NEWTON AYCLIFFE	CA DL DH NE SR TS (SK M BL OL BB LA FY PR WN CW CH LL L WA	0325-301400 0282-74621-4 051 254 1724	PO Box 40 Preston Road Aycliffe Industrial Estate, Newton Aycliffe, Co. Durham DL5 6XL
OXFORD	GL HP NN OX SL RG	0993 704411	Suite 3, Windrush Court, 56a, High Street, Witney OX8 6BL
PORTSMOUTH	BH DT PO SO SP KT GU BA BS SN TA TQ EX TR PL	0705 667411 0272 211876 0626 65909	Limberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE	CT DA ME TN BN RH	0732 357722 0273 694341	61-63 High Street, Tonbridge TN9 1SD

# HELP US TO HELP YOU

Please determine your type of enquiry before writing or telephoning :

## 1. SERVICE

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

Before calling out an Engineer, please ensure you have followed the checklist and that you have the model number and purchase date to hand. Telephone numbers are detailed on the list headed «Tricity Bendix Service Centres».

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

## 2. CONSUMER CARE DEPARTMENT

FOR GENERAL ENQUIRIES regarding your Tricity Bendix appliance, or further information regarding cookers, microwave cookers, refrigeration or home laundry equipment, you are invited to contact our Consumer Care Department by letter, or telephone as follows :

Tricity Bendix ,  
Consumer Care Department,  
99 Oakley Road,  
Luton,  
Bedfordshire,  
LU4 9QQ  
Telephone : 0582 - 494000

# BEFORE CALLING A SERVICE ENGINEER

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 :

<b>Problem</b>	<b>Solution</b>
The cooker does not work	<ul style="list-style-type: none"><li>(i) Check that it is switched on at the control panel.</li><li>(ii) Check that the main cooker fuse is working.</li></ul>
The oven temperature is too high or too low	<ul style="list-style-type: none"><li>(i) Check that the temperatures and recommendations in this instruction book are being followed. Be prepared to adjust the temperature up or down to achieve the result you want.</li></ul>
The oven is not cooking evenly	<ul style="list-style-type: none"><li>(i) Check that the cooker is level. (see installation instructions)</li><li>(ii) Check that the recommended temperature is being used. (See oven cooking chart)</li><li>(iii) Check you are interchanging dishes or shelves where recommended.</li></ul>
The oven does not work	<ul style="list-style-type: none"><li>(i) Check the timer is set for manual cooking</li></ul>
The oven fan is noisy	<ul style="list-style-type: none"><li>(i) Check that the cooker is level (see installation instructions)</li></ul>
Cooking fumes and odours	<ul style="list-style-type: none"><li>(i) Check that there is no build-up of from the oven soilage from previous cooking.</li><li>(ii) Check that the oven temperatures and recommendations are being followed.</li></ul>

## THE RATING PLATE

It is visible when the door is completely opened and is situated on the left part of the oven door. It gives the model and serial number which should be quoted in any communication or if the service department is contacted.

It is advisable to make a note of these below and keep for reference before the appliance is installed.

MAKE AND MODEL NO	SERIAL NUMBER	DATE OF PURCHASE

This handbook is accurate at the date of printing but will be superseded and should be disregarded if specification or appearance are changed in the interests of continued improvement.

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**TRICITY BENDIX**  
**we'll do the homework**

Tricity Bendix Limited, 99 Oakley Road, Luton, Beds, LU4 9QQ.

Model No/s.  
**3100C**

Part No.  
**3370223.01**