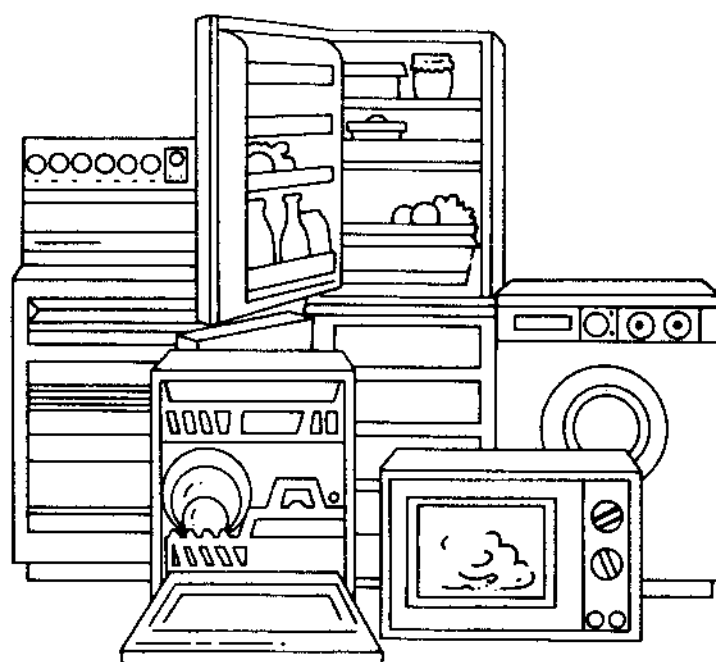


TRICITY BENDIX



we'll do the homework



Operating and Installation Instructions



BUILT - IN CERAMIC HOBS.

HH321 HC311 HH341 HH361

PRECAUTIONS TO USERS

Dear Customer,

These instructions are designed to help you get to know your new model quickly and to achieve the best possible results. If your hob is a different type to the one you are used to, it may take a while to adapt to any new features.

In addition, it may also be worth considering the suitability of your existing cookware and saucepans. After many years of use they may have become distorted and to achieve satisfactory results, it may be advisable to purchase some new ones, following the recommendations given in this booklet.

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 read the 'Before Use' passage on page 4 before using the appliance and that you follow the recommendations given.

CONTENTS

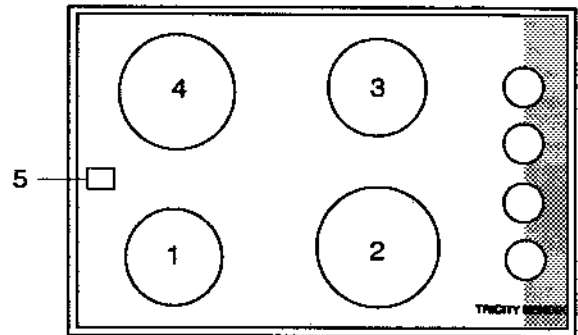
Please refer to the sections in this booklet that apply to your particular model.

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SPECIFICATION

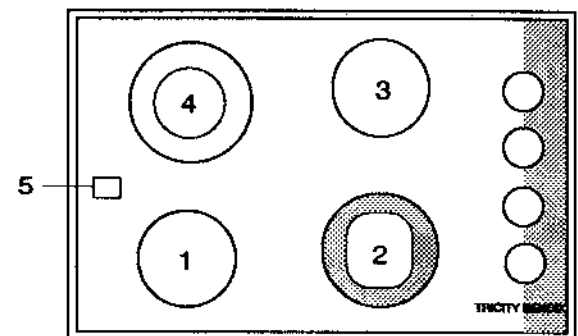
HC 311 B / W

1. Heat Zone \varnothing 145mm, single circuit, 1200W
2. Heat Zone \varnothing 180mm, single circuit, 1700W
3. Heat Zone \varnothing 145mm, single circuit, 1200W
4. Heat Zone \varnothing 180mm, single circuit, 1700W
5. Hot hob indicator



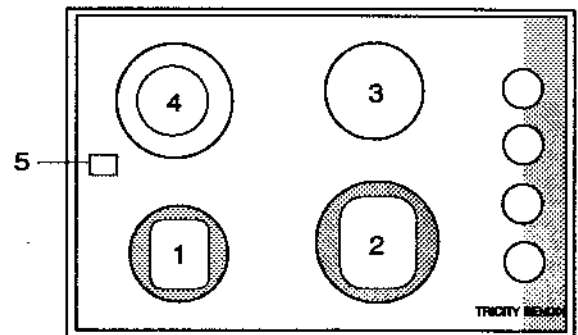
HH 321 B / W

1. Heat Zone \varnothing 145mm, single circuit, 1200W
2. Heat Zone \varnothing 180mm, Halogen, 1800W
3. Heat Zone \varnothing 145mm, single circuit, 1200W
4. Heat Zone \varnothing 180/120mm, double circuit, 1700W
5. Hot hob indicator



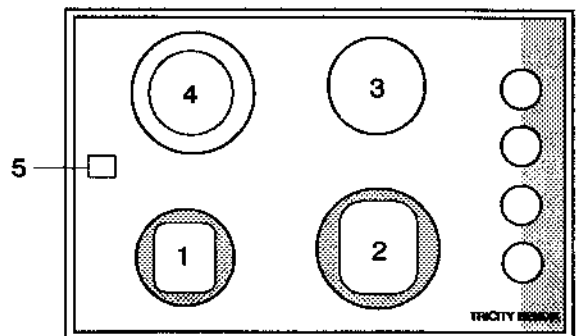
HH 341 B / W

1. Heat Zone \varnothing 145mm, Halogen, 1200W
2. Heat Zone \varnothing 180mm, Halogen, 1800W
3. Heat Zone \varnothing 145mm, single circuit, 1200W
4. Heat Zone \varnothing 180/120mm, double circuit, 1700W
5. Hot hob indicator



HH 351 B / W

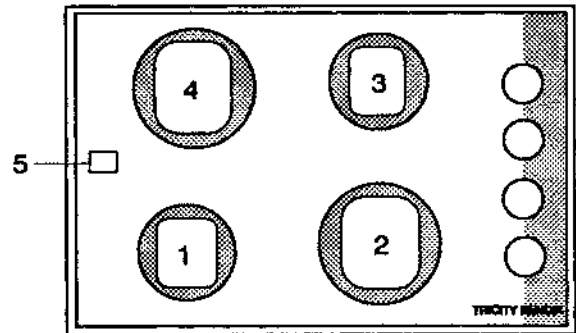
1. Heat Zone \varnothing 145mm, Halogen, 1200W
2. Heat Zone \varnothing 180mm, Halogen, 1800W
3. Heat Zone \varnothing 145mm, reflex, 1200W
4. Heat Zone \varnothing 180/120mm, double circuit, 1700W
5. Hot hob indicator



SPECIFICATION

HH 361 B / W

- | | |
|--------------------------------|-------|
| 1. Heat Zone Ø 145mm, Halogen, | 1200W |
| 2. Heat Zone Ø 180mm, Halogen, | 1800W |
| 3. Heat Zone Ø 145mm, Halogen, | 1200W |
| 4. Heat Zone Ø 180mm, Halogen, | 1800W |
| 5. Hot hob indicator | |



TECHNICAL SPECIFICATIONS

HC 311 B/W

Outside: **Cutout:**

width: 572mm 560mm
 depth: 502mm 490mm
 height: 44mm

Total Connected Load: 5,8kW
 Supply Voltage: 240V
 Frequency: 50 Hz

HH 321 B/W

Outside: **Cutout:**

width: 572mm 560mm
 depth: 502mm 490mm
 height: 44mm

Total Connected Load: 5,9kW
 Supply Voltage: 240V
 Frequency: 50 Hz

HH 341 B/W

Outside: **Cutout:**

width: 572mm 560mm
 depth: 502mm 490mm
 height: 44mm

Total Connected Load: 5,9kW
 Supply Voltage: 240V
 Frequency: 50 Hz

HH 351 B/W

Outside: **Cutout:**

width: 572mm 560mm
 depth: 502mm 490mm
 height: 44mm

Total Connected Load: 5,9kW
 Supply Voltage: 240V
 Frequency: 50 Hz

HH 361 B/W

Outside: **Cutout:**

width: 572mm 560mm
 depth: 502mm 490mm
 height: 44mm

Total Connected Load: 6,0kW
 Supply Voltage: 240V
 Frequency: 50 Hz

WARNINGS

THESE WARNINGS ARE PROVIDED IN THE INTERESTS 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 this appliance should be carried out by a qualified electrician.

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.

Under no circumstances should you attempt to repair the appliance 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.

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 built-up of fats or other foodstuffs could result in a fire.

Do not leave utensils containing foodstuffs e.g. fat or oil 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 in accordance 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 when using the appliance. Supervise children at all times and do not allow them to touch the cooker 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.

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 to 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 Customer Service Centre. Details supplied in this book.

Do not place heavy weights on the ceramic glass.

Do not heat sealed cans or aerosols on the hob. They may explode if they are heated.

Do not stand on the appliance.

Do not hang towels or dishcloths from the appliance.

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

INSTALLATION

The hob must be installed in accordance with the installation instructions for this appliance. Connection to the electricity supply must be made by a qualified electrician to a suitable double pole switch with a control separation of at least 3mm.(complying with IEE regulations)

WARNING: THIS APPLIANCE MUST BE EARTHED
For ceramic hobs:

WARNING: DO NOT USE THE HOB IF ANY PART OF THE SURFACE OF THE CERAMIC GLASS PANEL IS DAMAGED OR CRACKED. Switch off the electricity supply and contact your Customer Service Centre.

Before Use

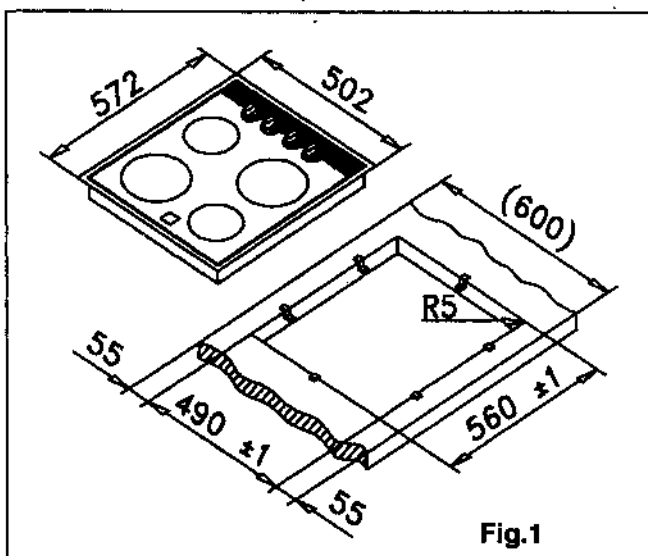
Please ensure that any protective film and all packaging has been removed from the appliance before switching on.

Rating Plate

The rating plate is situated on the underside of the unit and gives the model and serial number of the appliance, which should be quoted in any communication. It is advisable to make a note of these in the back of this book before the appliance is installed. The model number is also shown on the left hand of the hob under the control knobs.

Cabinet Dimensions

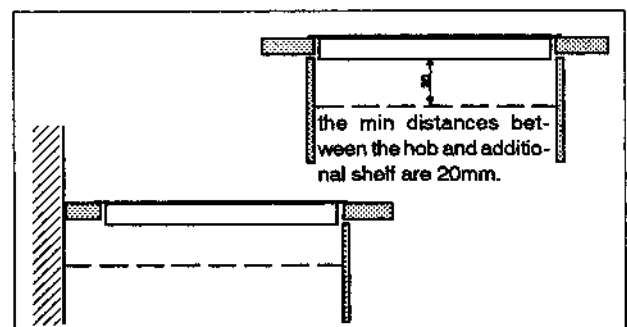
1. The dimensions and positioning of the necessary cut out sizes are detailed in Fig. 1. These dimensions are important and failure to comply with them may result in restricted air circulation and discolouration to adjacent surfaces
2. The distance between the worktop aperture and the rear wall must be at least 50mm. The distance between the worktop aperture and a sidewall must be at least 100mm.



Installing The Hob

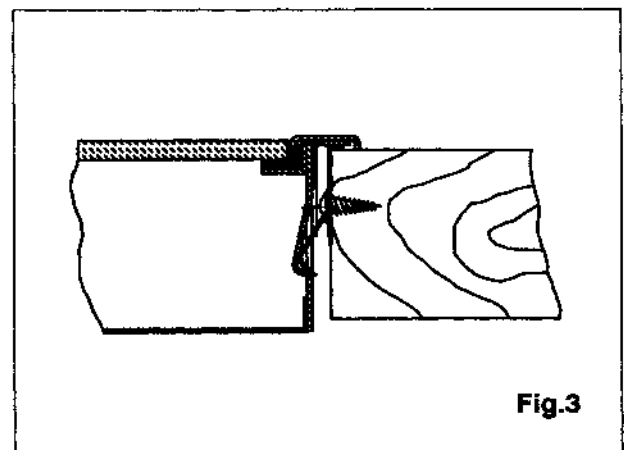
- * Fix the spring clips with the enclosed screws on the sides of the worktop inside the cut-out.
- * The upper fold on the clip-spring is there to stop the hob.
- * Position the springs has to be made in accordance with the enclosed template.
- * Lower the hob into the opening and carefully press first the rear, than the front side of the hob down until it "snaps" into the springs.

An adhesive foam seal is already fixed to the underside of the hob's frame.



The seal on the underside of the hob will ensure that it is airtight between the hob and the work surface, this will prevent any spillages from seeping into the cabinet below. Place the hob carefully into the recess, with the cable outlet of the hob at the back. Press firmly around the edge of the hob, to compress the foam strip and ensure an airtight seal.

Then, proceed to fix the hob firmly into the working surface, with the 6 fixing clamps as shown in Fig.3, making sure that the seal between the hob and the work surface is secure by tightening the fixing clamps.



ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED.

The manufacturer declines any liability should this safety measure not be observed.

Switch **OFF** the electricity supply at the mains.

The electrical connection of the ceramic hob to the specially provided built-in switch box and to the built-in range should only be carried out by a trained technician.

To wire the hob, carefully place the unit, face downward on a flat surface with the control area overhanging, to avoid damage to the controls. Remove the screws securing the cover to the terminal box, remove the cover and connect the supply cable via the cable clamp (Fig.4), to the terminals provided. 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 (6mm²) is the recommended cross sectional area. The cord should be routed away from potentially hot areas.

- * You MUST ensure that the cabinet is stable and level.

This appliance complies with EEC Directive number 76/889 and amendment 82/499 relating to the suppression of radio and TV interference.

Rating Plate

The rating plate is situated on the underside of the unit and gives the model and serial number of the appliance (which should be quoted in any communication). It is advisable to make a note of these in the back of this instruction book before the appliance is installed.

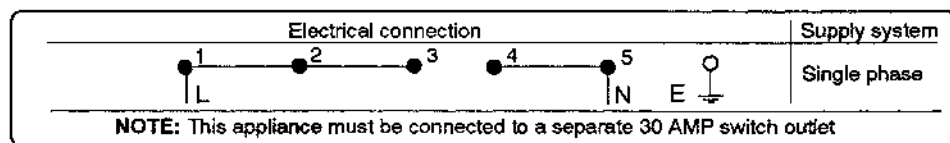


Fig.4

Connect the earth wire to the terminal marked with the letter 'E' or with the earth \perp symbol.

Connect the live wire to the terminal marked with the letter 'L' and coloured brown.

Connect the neutral wire to the terminal marked with the letter 'N' and coloured blue.

Tighten the terminal screws and the cable clamp, then refit the terminal plate cover.

General Notes

- * It is recommended that items may be affected by heat e.g. certain foodstuffs, plastic articles should NOT be stored above or below the hob unit. This applies to aerosols which could explode.
- * The electricity supply, control panel and the wiring are the responsibility of the installer, but would normally be wall mounted close to the unit, with the cable outlet behind the unit housing cabinet. Enquiries regarding the installation of the electricity supply should be made to the local Electricity Board offices, to ensure compliance with their regulations.

ATTENTION: Should a visible crack appear in the ceramic glass the equipment should be switched off at the mains and a service engineer called.

HOW TO USE YOUR HOB

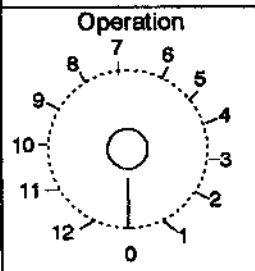
CONTINUOUS VARIABLE ZONE CONTROL		COOKING GUIDE	
	Very gentle	1 - 2	To keep food warm. To melt butter and chocolate.
	Gentle	3 - 4	To prepare cream-sauces, stews and milk puddings or to fry eggs.
	Slow	5 - 6	Dried vegetables, frozen food, fruit, boiling water or milk.
	Medium	7 - 8	Boiled potatoes, fresh vegetables, pates, soups, broths, pancakes or fish.
	High	9 - 10	Larger stews, meat roll, fish omelettes, steaks.
	Fast	11-12	Steaks, escalopes, and frying.

Fig. 5a

Before using your hob, always ensure the surface of the cooking areas and the saucepans are clean and dry. Never cook directly on heated areas as may cause damage and make more cleaning!

The hob control panel is on the left hand side of the hob.

When the hob is in operation, the "Hob On Indicator" light will come on (See Fig.5). When you turn the heat zones off, on the hob, this light will go out.

It is important to be guided by any particular recommendations given in the saucepan manufacturer's Instructions regarding the use of heat setting to suit the type of pan. Close fitting lids on the saucepans will ensure faster results.

As the heat zone comes on, a "Hob Hot" light will illuminate in the panel at the left side of the appliance. Its relative position in the panel represents which cooking zone is hot. This indicator light will go out when the hob has cooled down, after the control knob has been reset to the zero position.

Hobs become very hot with use, and retain their heat for a long period of time after use. You must therefore take great care when using the appliance, supervise children at ALL times and do NOT allow them to touch the surface or be in the vicinity of the appliance until it has cooled after use.

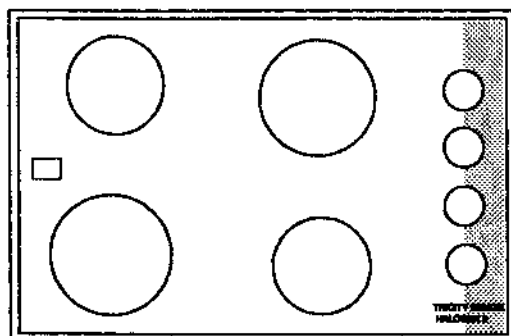


Fig. 5

Place the saucepans with contents onto the cooking area and turn the control knob 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.

To select a setting for simmering after initial fast boiling or heating or for slower cooking, turn to a lower number. 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 will vary with the type and quantity of food, the size and type of saucepan and whether or not the lid is used.

Remove any food spills on the hob as soon as possible to prevent them from being burned on. Please see notes on the care and cleaning of your hob.

Spills from sugar solutions MUST be removed from the hob before the syrup has set, otherwise damage to the glass ceramic surface will occur.

For conventional ceramic and Tricity Bendix HALOGEN HEAT hobs:

Allow all the heated areas to run on a medium setting for a few minutes. Any smoking which occurs is quite normal and if the odour emitted during this initial burning off is unpleasant, it may be necessary to open a window or door for ventilation.

For ceramic hobs:

When the appliance has cooled, apply a thin coating of Cleaner Conditioner to the ceramic glass panel. This will not only protect the surface, but also make it easier to clean after use.

SAUCEPANS

Conventional Ceramic Hobs

Pans should have flat bases and be approximately the same size as the cooking area.

The hob is fitted with a thermal limiter, which is a safety device to prevent the ceramic glass overheating, larger pans can be used - up to 225mm (9") base diameter on a nominal 180mm (7") heated area - providing they do not overlap the hob trims.

The base of the pans should be smooth. You must ensure that any new pans are well scrubbed to remove any rough edges or take off any deposits left from manufacture.

Halogen Heated Hobs

The recommendations are as for the conventional ceramic hob, although it is preferable to use pans with non-reflective bases. Smooth exterior enamel based pans, which absorb heat, can also be used.

Specialist Pans

Pressure cookers, preserving pans, etc. should comply with the recommendations for normal saucepans given above. Traditional round bottomed woks are not suitable for use even with a stand, but woks with flat bases may be used.

General Notes

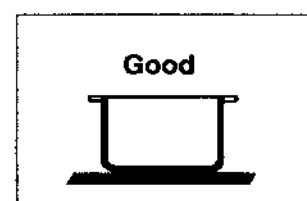
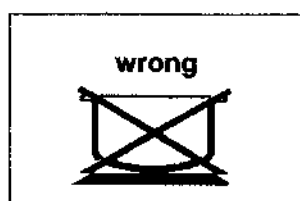
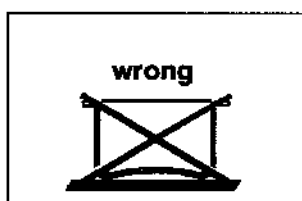
- * Very thin, badly dented and distorted pans, particularly with uneven bases should NOT be used.
- * Never place a utensil with a skirt (e.g. a bucket) on the heated area.
- * Pans should not have rough bases and should be lifted on and off the heated area not slid on, since this may in time scratch the surface finish of the hob.
- * Do not use large preserving pans or fish kettle across 2 hotplates as damage may occur to the hob.
- * Pans must NOT overlap the hob trims.

How To Use Your Hob

1. Before using your hob, always ensure the surface of the cooking areas and the saucepans are clean and dry. Never cook directly on heated areas as it may cause damage and make more cleaning!
2. Place the saucepans with contents onto the cooking area and turn the control knob 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, but is important to be guided by any particular recommendations given in the saucepan manufacturer's instructions regarding the use of heat setting to suit the type of pan. Close fitting lids on the saucepans will ensure faster results.
3. To select a setting for simmering after initial fast boiling or heating, or for slower cooking, turn to a lower number. 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 will vary with the type and quantity of food, the size and type of saucepan and whether or not the lid is used.
4. Remove any food spills on the hob as soon as possible to prevent them from being burned on. Please see notes on the care and cleaning of your hob. On ceramic hobs, sugar solutions e.g. jam and syrups must be wiped off the hob surface immediately to avoid the surface being damaged.
5. It is inadvisable to leave an empty pan on a heated area.
6. Saucepans may be rested on unheated areas when cooking is complete, prior to serving the food.

Deep Fat Frying

For safety purposes when deep fat frying, fill the pan only one-third full of fat or oil.



Do not leave the fat or oil on 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 food as they will stick.

2. **Amount of oil**

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

3. **Testing the Temperature of the oil**

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

4. **Cooking the food**

Lower the food gently into the oil. Do not add too much food at once or the temperature of the oil will be reduced and may result in soggy, greasy food. Turn the food if necessary: doughnuts float to the surface so will not brown on the upperside if not turned. Once cooked, drain on absorbent paper, kitchen roll for example.

5. **Double frying of 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 frying before finishing off with the second frying.

MAINTENANCE AND CLEANING

Before carrying out the following instruction, make sure that the appliance is **DISCONNECTED** from the electricity supply.

Helpful Tips

- * Make sure the bottom of utensils and cooking areas are clean and dry.
- * Select the correct heat settings and use saucepans large enough to accommodate and liquid to eliminate boilovers and splattering.
- * If possible, wipe up food spills from adjacent heating areas before using the areas for cooking.

Note:

Use recommended ceramic hob cleaners only.

Cleaning

To keep exterior trims and control panel in spotless condition, wipe after each use with a warm soapy cloth.

Wipe the control knobs with a damp cloth, which has been wrung out in hot, soapy water, then dry thoroughly.

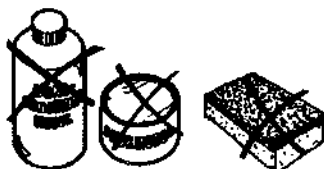
Remove any food spills on the hob as soon as possible with a damp cloth.

Make sure that the hob is cool before applying any cleaning materials.

Ceramic Hobs

Use Cleaner Conditioner daily. As it cleans, it leaves a protective coating of silicone on the smooth surface, which helps to prevent scratches and abrasions in which food particles can collect. It also helps to prevent build-up of mineral deposits and will make future cleaning easier.

- * Apply a dab of cleaner in the centre of each heated area to be cleaned. (For normal cleaning, start with about 5ml spoonful of cleaner, apply more if needed).
- * Dampen a cloth and then proceed to clean the hob. To remove more stubborn marks use a slightly dampened non-stick pan cleaner (e.g. Scotchbrite or Vileda).



- * Wipe off this application with another clean damp cloth and dry thoroughly.
- * Any smearing or hazing on the surface can be removed with a lightly dampened cloth and then polish with a soft dry cloth.

Note

- * If a wet paper towel is used to remove spills from a warm cooking area, be careful to avoid steam burns.
- * Do not use a sponge or dishcloth. They leave a film of water (which has added detergent) on heating areas, which may turn brown and resemble discolouration, next time the area is heated. If this happens, apply Cleaner Conditioner to remove it.

How To Deal With Metal Marks

Metal deposits can be identified as grey/brown marks on the ceramic surface and are usually caused by dragging saucepans with aluminium bases, particularly when new, across the ceramic surface.

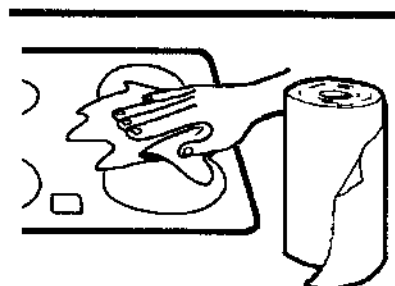
To avoid these marks, protect the surface of the hob with Cleaner Conditioner and lift the saucepans across the heated areas. Ensure that new aluminium based saucepans are well scrubbed on the base to remove any rough edges and take off any deposits left from manufacture.

The marks are easily removable, providing they are cleaned off straight away using the recommended cleaners, and are not allowed to burn onto the ceramic surface for long periods.

About Discolouration

Discolouration occurs on the surface, not *IN* it.

By following proper care and cleaning recommendations the surface will remain clean and bright.



The cooking surface should be cleaned thoroughly each day to remove all visible spills. Cleaner Conditioner has been specially formulated, to use only as much as necessary. If the Cleaner Conditioner is used too generously, a heavy film may be left that will burn on and discolour when the areas are heated. When this occurs, lightly scrub the surface with a dampened non-stick pan cleaner, this will help to loosen the excess Cleaner Conditioner. Then wipe the surface with a dampened cloth and polish with a soft dry cloth.

Important Notes

- a) In the event of the hob being scratched, spills will collect and appear as fine lines. These are not fully removable but, can be minimised by the daily use of Cleaner Conditioner. These scratches do not affect the cooking performance.
- b) Spills from sugar solutions **MUST** be removed from the hob before the syrup has set, otherwise damage to the glass ceramic surface will occur.
- c) Do not place aluminium foil dishes on the hot surface as these will cause damage to the hob.
- d) Hob Brite Cleaner Conditioner is the current recommended cleaner for use on the ceramic hob.
- e) Cleaner Conditioner is for the ceramic hob only and **NOT** be used as a general all purpose cleaner.

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. Crystalization 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, 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.
8. Remove soilage from sugar solutions on ceramic glass hobs before the syrup has set otherwise subsequent damage of the glass ceramic surface will occur.

Please determine your type of enquiry writing or telephoning:

1. 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 'Before Calling a Service Engineer' 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.

2. CUSTOMER RELATIONS DEPARTEMENT

FOR GENERAL ENQUIRIES concerning your Tricity Bendix appliance, or futher information on Cookers, Microwaves, Refrigeration or Home Laundry equipment, you are invited to contact our Customer Relations Department.

We have fully trained Home Economists and Advisors just a telephone call away who can provide product information and brochures.

Do not hesitate to contact us by letter or telephone as follows:(see Service Centres)

TRICITY BENDIX LTD.
99 OAKLEY ROAD
LUTON, BEDS LU4 9QQ

TEL. 0582 494000

BEFORE CALLING A SERVICE ENGINEER / GUARANTEE

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:

Problem	Solution
The hob does not work	(i) check that it is switched on at the control panel. (ii) check that the cooker point fuse is working.
The hotplates are slow to boil	(i) check that the recommended saucepans are being used. See instructions.
The hotplates simmer inadequately	(i) check that the recommended saucepans are being used. See instructions.
The Ceramic glass is stained or discoloured	(i) check that you have followed all the recommended steps for cleaning as given in the instructions.

GUARANTEE

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

Tricity Bendix products are carefully designed, manufactured, tested and inspected and 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 "Tricity Bendix Service Centres".

We must point out that this guarantee does not cover liability for loss of food or other contents.

TRICITY BENDIX SERVICE CENTRES

SERVICE CENTRE	Postcode areas covered	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 Ind. Estate, 326 Crumlin Road, Belfast BT 14 7EE
BIRMINGHAM	WR,DY,B,WV,TF,ST,WS,SY	021 358 7076	8Lammermoor Avenue, Great Barr, Birmingham B43 6ET
BRISTOL	(BA BS SN TA) (TQ EX TR PL)	0272 21 18 76 0626 65909	Waring House, Redcliffe Hill, Bristol BS1 6TB
CANVEY ISLAND	RM,CM,SS,CO,IG	0268 694144	Canvey Centre 2-4Sandhurst,Kings Road, Canvey Island SS80QY
CARDIFF	CF,HR,LD,NP,SA	0222 460131	Guardian Industrial Estate,ClydesmuirRoad Tremorfa,Cardiff CF2 2QS
GLASGOW	DG,KA,ML,G,PA, KY,EH,TD,FK	041 647 4381	20CunninghamRoad,ClydeEstate,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	10-12Buckminster Road, Leicester LE3 9AR
LIVERPOOL	CW CH LL L WA	051 254 1724	Unit 1, Honeys Green Lane, West Derby Liverpool L12 9JR
LONDON (NORTH)	E,EC,WC,N,NW, W,EN	081 443 3464	London North Centre 2-4 Sandhurst,Kings Road, Canvey Island SS8 0QY
LONDON (SOUTH)	SE,SM,CR,BR,SW	081 658 9069	London South Centre 2-4 Sandhurst,Kings Road, Canvey Island SS8 0QY
LONDON (WEST)	AL,CB,LU,MK,SG, WD,HA,UB,TW	081 965 9699	London West Centre 2-4 Sandhurst,Kings Road, Canvey Island SS8 0QY
NEWTON AYCLIFFE	(CA,DL,DH,NE,SR, TS)(SK,M,BL,OL, BB,LA,FY,PR,WN)	0325 301400 0282 74621-4	PO Box 40 Preston Road Aycliffe Industrial Estate,Newton Aycliffe, Co. Durham DL5 6XL
OXFORD	GL,HP,NN,OX, SL,RG	0993 704411	Suite3,Windrush Court, 56A High Street, Witney OX8 6BL
PORTSMOUTH	BH,DT,PO,SO, SP,KT,GU	0705 667411	Limberline Road, Hilsea, Portsmouth PO3 5JJ
TONBRIDGE	CT,DA,ME,TN BN,RH	0732 357722 0273 694341	61-63 High Street, Tonbridge TN9 1SD

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

TRICITY BENDIX



we'll do the homework

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