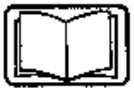
TRICITY BENDIX

REFRIGERATOR

WARNINGS



IMPORTANT - PLEASE READ THIS INSTRUCTION BOOK BEFORE USING THE APPLIANCE

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 instruction book is supplied with the appliance in order that the new owner can get to know the functioning of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

- This product is designed to be operated by adults. Children should not be allowed to tamper with the controls or play with the product.
- Any electrical work required to install this appliance should be carried out by a qualified electrician or competent person.
- This product should be serviced by an authorised Service Centre and only genuine spare parts should be used.
- It is dangerous to alter the specifications or modify the product in any way.
- Care must be taken to ensure that the appliance does not stand on the electrical supply cable.
- Domestic fridge/freezers are designed to be used specifically for the storage of edible foodstuffs only.
- There are working parts in this product which heat up. Always ensure that there is adequate ventilation as a failure to do this will result in possible food loss. See Installation instructions.
- Parts which heat up should not be exposed. Wherever possible, the back of the appliance should be close to a wall but leaving the required distance for ventilation as stated in the installation instructions.
- Before defrosting, cleaning or maintenance work is carried out, be sure to switch off the appliance and unplug it.
- Frozen food must NOT be refrozen once it has thawed out.
- Do not place carbonated or fizzy drinks in the freezer as it creates pressure on the container which may cause it to explode, resulting in damage to the appliance.
- The cooling plate or refrigerated freezer shelves in this appliance contain channels through which the refrigerant passes. If these are punctured this would cause substantial damage to the appliance and result in food loss. DO NOT USE SHARP INSTRUMENTS to scrape off frost or ice. Under NO circumstances should solid ice be forced off the lining or shelves. Solid ice should be allowed to thaw when defrosting the appliance. See Defrost instructions.
- The appliance should be left for 2 hours after installation before it is turned on, in order to allow the refrigerant to settle.
- This appliance is heavy. Care should be taken when moving it.
- Do not remove items from the freezer compartment if your hands are damp/wet, as this could cause skin abrasions or 'frost/freezer burns'.
- Ice lollies can cause 'frost/freezer burns' if consumed straight from the freezer.
- Manufacturer's food storage recommendations should be strictly adhered to. Refer to relevant instructions.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Service Centre and always insist on genuine spare parts.
- Occasionaly during the operation the outside front edges of the appliance may feel quite warm to touch, this is normal.

CONTENTS

INSTALLATION ..... **PAGE 3**

DOOR REVERSAL ..... **PAGE 3**

ADJUSTMENT OF DOOR ..... **PAGE 4**

ELECTRICAL CONNECTIONS ..... **PAGE 4**

HOW TO USE THE TEMPERATURE CONTROL DIAL ..... **PAGE 5**

YOUR REFRIGERATOR ..... **PAGE 5**

FRESH FOOD STORAGE GUIDE ..... **PAGE 6**

FROZEN FOOD COMPARTMENT ..... **PAGE 6**

DEFROSTING YOUR REFRIGERATOR ..... **PAGE 7**

HEALTH AND SAFETY GUIDELINES ..... **PAGE 7**

CLEANING AND CARE ..... **PAGE 8**

WHAT HAPPENS IF SOMETHING GOES WRONG? ..... **PAGE 8**

SERVICE CENTRES ..... **PAGE 9-10**

GENERAL FEATURES (SEE ILLUSTRATION A)

1. FROZEN FOOD COMPARTMENT
2. THERMOSTAT CONTROL (450mm WIDE MODELS ONLY)
3. SALAD DRAWER COVER
4. SALAD DRAWER
5. LEVEL ADJUSTER
6. BOTTLE GRIPPER AND BOTTLE TRAY
7. DAIRY COMPARTMENT
8. THERMOSTAT CONTROL (500mm WIDE MODELS ONLY)

INSTALLATION

1. This appliance is designed to operate in ambient temperatures between 16°C (61°F) and 32°C (90°F). It should be located in a dry atmosphere, out of direct sunlight and away from extreme temperature e.g. not next to a cooker or other sources of direct heat, or in a very cold room e.g. an outhouse, where the temperatures may fall below 16°C (61°F). If these ambient temperatures are exceeded the food storage times given on page 6, will not be maintained.

2. The appliance should be gently pushed into place until the table top rear ventilation grill touches the wall, see Fig 1.
When in position a 50mm (2") clear space above the appliance should be maintained. If a clear space of 50mm (2") above the appliance is not available clearances of 25mm (1") should be maintained on both sides of the appliance, this is to provide sufficient air circulation. Always ensure that the ventilation is kept clear from blockage by teatowels etc., because this will cause the appliance to work incorrectly.

3. Your appliance will be heavy when loaded with food and must therefore be stood on a strong firm floor which should also be level. Adjust the level by screwing out the appropriate level adjusters in the feet using your fingers or a suitable spanner (see fig. 2).
Make sure the appliance is upright and all adjusters are in firm contact with the floor, so that the cabinet doesn't rock in any direction.

4. Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate. This is located inside the cabinet behind the salad drawer.

DOOR REVERSAL

1. If your appliance is already in use, disconnect it from the electricity supply and remove shelves and other loose items, including food. Place frozen food in boxes wrapped in blankets or other suitable insulating material and put in a cool place.

2. Gently lay the appliance on its back with the top held away from the floor by at least 30cm (12"), use a stool or something similar. Make sure to use a towel or cloth at the base to protect the sides of the appliance ensuring that it does not slip. Do not support the appliance on the rear ventilation grill, see Fig. 3.

3. Remove level adjuster (1) from the small foot assembly. The small foot (2) can now be removed by removing screw (3). In order to remove the large foot/hinge assembly (7) screws (4, 5 & 15) should be removed making sure that spacer (6) is retained with the assembly, see Fig. 4.
Carefully disengage the door from the upper hinge pin (See Fig. 5).
Unscrew the upper hinge pin (9) and transfer it to the opposite side (See Fig. 5).

4. Refit the door, engaging the top with the upper hinge pin in its new position.

5. Pull out the lower hinge pin (8) which may have come away with the hinge blade or remained in the door. Push the pin (rounded end) into the bush at the bottom of the door on the side opposite to its original position.

6. Taking care not to press down on the door. The large foot/hinge assembly should be transferred over to the opposite side of the cabinet and screws, 15, 4 and 5 moved over to their new positions in the hinge foot.

7. It is important that the spacer (6) is retained with screw (4) in the channel between the base of the appliance and the foot/hinge when screwing the assembly into its new position.

8. Refit the small foot, positioning the screw in the hole furthest from the cabinet front on the flat portion of the base.

9. Replace the level adjuster (1) in the small foot.

10. Stand the appliance upright.

11. If your appliance has a side fix handle, see Fig 6.

i) Protect the paintwork from damage with masking tape or other suitable material between the blade and painted surface, while using a blunt knife or similar instrument to carefully prise out the plastic plugs from alternative handle positions on the opposite side of the door.

ii) Transfer the handle to its new position and push the plastic plugs into the vacated screw holes.

12. Finally level the appliance by means of the level adjusters (1) in the feet.

ADJUSTMENT OF THE DOOR

Before carrying out the following instruction you must ensure that the appliance is DISCONNECTED from the electricity supply.

Occasionally door adjustment may be necessary i.e. if a slight clearance is noticeable between the door gasket and cabinet. This condition is mainly due to uneven floors or the loading of the door. It is possible to adjust the door at the hinge point (Fig. 7) as follows:

1. With the appliance standing on a level surface, check that the door opens and closes properly and seals all round.

2. If adjustment of the door is necessary this can be done by loosening the screw (A) securing the hinge blade to the foot and, adjusting the hinge blade and door in and out,a little at a time, to tighten or loosen the fit. Re-tighten the screw each time an adjustment has been made before again checking for satisfactory door closure.

ELECTRICAL CONNECTIONS

WARNING: THIS APPLIANCE MUST BE EARTHED.
The manufacturer declines any liability should this safety measure not be observed.

ELECTRICAL REQUIREMENTS

Before switching on, make sure that the voltage of your electricity supply is the same as that indicated on the rating plate, located inside the cabinet.

WARNING! THIS APPLIANCE MUST BE EARTHED

For your convenience, this appliance comes complete with either a moulded-on or re-wireable 13 amp (BS1363) plug, protected by a 13 amp ASTA approved (BS1362) fuse.

In the event of having to change the fuse in the plug supplied, a replacement 13 amp ASTA approved (BS1362) fuse must be used.

In the case of a moulded-on plug, the fuse cover MUST be refitted after changing the fuse. If the fuse cover is lost or damaged the plug MUST NOT be used until a replacement is obtained.

Replacement covers are available from your local electricity shop or nearest customer service centre. The colour of the replacement fuse cover must match the colour insert or emboss on the base of the plug.

In the case of a re-wireable plug, care must be taken to ensure that the top cover is refitted without causing damage to either the top cover or base. In the event of the plug becoming damaged or cracked, it must be replaced with an equivalent 13 amp, BS1363 approved plug (ref. fig.9) and rewired using the following procedure:-

IMPORTANT

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

GREEN & YELLOW : EARTH
BLUE : NEUTRAL
BROWN : LIVE

The wire coloured green and yellow must be connected to the terminal marked with the letter "E" or by the Earth Symbol ⏚ or coloured green or green and yellow. The wire coloured Blue must be connected to the terminal marked with the letter "N" or coloured black. The wire coloured Brown must be connected to the terminal marked "L" or coloured red.

Upon completion there must be no cut, loose or stray strands of wire present and the cord clamp must be secure over the outer sheath.

If a 13 amp (BS1363) plug is unsuitable for your sockets, the plug should be removed, (cut-off in the case of a moulded-on plug) and an appropriate plug fitted.

NOTE: Moulded plugs cannot be re-used and should be discarded if cut from a mains lead, as insertion into a 13 A socket could prove fatal.

If a non-fused plug is fitted (ref. fig.8), the wiring must follow the above procedure and the appliance must be protected by the use of a 15amp fuse either in the adaptor or at the distribution board.

If at any time a replacement supply cord is required, the cross sectional area of its conductors must not be less than 0.75mm² and the cable clamp must be tightened so as to fully retain the new cord.

We recommend that this type of installation be checked by a fully qualified electrician, prior to use.

HOW TO USE THE TEMPERATURE CONTROL DIAL

1. The interior temperature of the refrigerator is automatically controlled by the thermostat. The control dial enables the desired degree of cooling to be selected. This is situated in the table top on 500mm wide models and inside the cabinet on 450mm wide models, see Fig 10 & Fig 11.
The control dial is numbered ●-6. On setting ● the cooling system is switched off, but the appliance is not disconnected from the electrical supply. The highest number is the coldest and setting 3 will usually be found suitable for normal operations.
A coin is required to operate the table top mounted thermostat, the thermostat dial should be turned clockwise to align the black indicator in the knob with the required temperature setting.

2. If colder settings are selected for extra chilling effect, do not forget to turn the control dial back afterwards. The refrigerator contents may freeze if cooler temperatures are maintained for any length of time. Operating the refrigerator at colder temperatures than necessary only consumes excessive power and hence increases the running costs.

3. The choice of setting may be influenced by the frequency of door openings, the quantity of food stored, the kitchen temperature and location of the appliance. During warm weather a higher setting may be required.

YOUR REFRIGERATOR

TEMPERATURES

1. The function of a refrigerator is to reduce the development of organisms which cause decay and bacterial activity, and thus increase the storage life of food.

2. The fresh food compartment has been designed to operate between 0°C (32°F) and 5°C (41°F) and is in accordance with British and European Standards.

FRESH FOOD COMPARTMENT

1. The refrigerator is fitted with shelves which are adjustable for the storage of different sized articles and may also be tilted for the storage of bottle's of wine etc., see Fig 12.

If your refrigerator is positioned near to a wall thereby allowing the door to open through 90° then each shelf when tilted can be removed as follows, see Fig 13.

The shelves are designed to allow maximum air circulation and therefore when placing foods on the shelves make sure a small space is left between packages.

2. The warmest area in the refrigerator is to the top of the compartment and the coolest is at the bottom of the compartment and this is where the most perishable foods should be kept.

3. Vegetables and salad foods can be stored in the salad drawer. To ensure they are maintained in a crisp condition it may be necessary to wrap some foods in polythene bags eg. lettuce, watercress or herbs.

DOOR STORAGE

1. Storing items in the door liner can eliminate searching the main compartment. The lower door shelf should be used for the storage of heavier bottles whilst remaining shelves will accommodate fat, butter, small cartons and jars etc.

2. Adjustment of the door shelves can be made to accommodate varying heights of bottles and other containers, see Fig 14.

3. Enclosed storage compartments may be used to store dairy products and fats.

HELPFUL HINTS WHEN BUYING FOOD

1. Always ensure that fresh food you purchase, is of a good quality and in prime condition.

2. Shop at a reliable source and buy the 'freshest' looking packages, avoid shopworn labels or produce covered in dust.

3. Avoid buying frozen food if you cannot store it straight away. The use of an insulated container is advisable. When you arrive home place the frozen food in the freezer immediately.

To obtain the best results from your appliance, neither hot foods nor liquids which may evaporate, should be placed in the larder compartment.

- Fruit and vegetables should be thoroughly cleaned and placed in the salad drawer.
- Butter and cheese should be placed in special airtight containers or wrapped in foil or polythene bags to exclude as much air as possible.
- Milk bottles should have a cap and be stored in the bottom shelf of the door.

FRESH FOOD STORAGE GUIDE

The recommended storage times of food are as follows:

Shelf Position	Storage Time
Top Shelves	
Fats	10 days
Hard Cheese	7-14 days
Cooked Meats, Poultry	2 days
Bacon	7 days
Middle Shelves	
Milk and Cream	2-3 days
Soft Cheese	2-3 days
Eggs	2 weeks
Desserts With Cream/Custard	2 days
Pastry Products	3-4 days
Cooked Meat Pies/ Sausage Rolls	2 days
Cooked Fruit	Up to 4 days
Bottom Shelves	
Stock and Gravies	Up to 4 days
Fresh Fish	Eat same day
Fresh Meats	3 days
Fresh Poultry	2 days
Sausages	Up to 3 days
Minced Meat, Burgers	1 day
Salad Drawer	
Green Vegetables	3-5 days
Salad Vegetables	3-5 days
Fresh Fruit	5 days

FROZEN FOOD COMPARTMENT

ALL MODELS NET STORAGE CAPACITY 0.32 cuft (9.12L). * WEIGHT OF STORED FOOD 6.6lb(3kg).
*(This is a standard measurement and the actual capacity depends upon the density and sizes of food stored. The above figures are based on an average density of 0.32kg per litre).

1. This compartment is not designed to freeze fresh food or cooked food.

2. The 2 star frozen food compartment of the refrigerator is designed to maintain temperature below –12°C(10.4°F). This temperature will allow medium term storage of frozen food up to 1 month providing the correct setting has been selected.

3. Do not place sealed containers of carbonated liquids such as fizzy drinks into the frozen food compartment as it creates pressure on the container which may cause it to explode resulting in damage to the refrigerator.

4. Water ices and ice lollies should not be consumed immediately after removal from the freezer compartment as it may result in low temperature skin abrasions.

5. Ice cubes can be made in this compartment at the normal setting and if required quickly a colder setting may be selected remembering to return to normal setting as soon as convenient.

FROZEN FOOD STORAGE

To ensure that frozen food is stored as to preserve the high quality achieved by the manufacturers, the following advice should be noted:

1. Place food in the compartment as soon as possible after purchase.

2. Always follow the instructions recommended by the manufacturer on the packet of frozen food.

3. Consume food before the "Best Before" date.

4. Any opened packets of frozen foods should be rewrapped in air tight materials to prevent surface evaporation which causes drying or "freezer burn".

IMPORTANT

If temperature rises in frozen foods because of:

a. non compliance with manufacturers instructions.

b. electric power failure or faults

then storage life may be reduced and storage times recommended may not then apply.

Any frozen food which thaws should either be used immediately or thrown away.

DEFROSTING YOUR REFRIGERATOR

Regular defrosting is necessary to ensure efficient operation of the refrigerator.

WE RECOMMEND YOU DEFROST FORTNIGHTLY TO ENSURE EFFICIENT OPERATION.

Frost will build in the frozen food compartment. This is due to moisture in the air which enters the refrigerator when the door is opened and moisture from the stored food.

PREPARING FOODS WHEN DEFROSTING

1. Defrosting should be carried out when stocks are low.

2. Place all foods in a compact block or a cardboard box and wrap in newspaper then in a thick rug or blanket.

3. Keep foods in a cool place.

4. Ice cream softens fairly rapidly when the temperature is allowed to rise and therefore defrosting should not be carried out while ice cream is being stored.

DEFROSTING METHOD

SWITCH OFF AT ELECTRICITY SUPPLY

1. *Empty the frozen food compartment.*

2. *Remove the plug from defrost tray, see Fig 15.*

3. *Place a suitable container onto the top shelf in the appliance to collect the defrost water.*

4. *A shallow container with hot water may be placed in the frozen food compartment and replenished with hot water if necessary.*

5. *Leave the refrigerator door open. The frost water will quickly melt away and collect in the container under the defrost tray.*

6. *When the compartment is completely free of frost, remove and empty the container holding defrosted water. also remove defrost tray, see Fig 16.*

i) Pull tray forward until it stops.

ii) Tilt front down and pull forward.

iii) The tray will drop down.

7. The interior of the frozen food compartment and cabinet may be wiped out using a solution of bicarbonate of soda and water, and then dried as described under 'Cleaning and Care'.

8. Ensure the control dial is in its normal position. Switch ON at the electricity supply.

9. Replace all fitments and food. Close door.

HEALTH AND SAFETY GUIDELINES

Because of consumer demand, preservatives have been removed from many pre-prepared food. This together with the changes in shopping habits to a once a-week shop, mean that safe handling and storage of food is even more important than ever.

The following tips should help you to ensure that the food in your home is in as perfect condition as possible.

- Keep the time between buying chilled food and placing it in your fridge as short as possible. Tests showed that the temperature of 1 litre of orange juice rose to 22°C in an hour between the supermarket and home. It then took 11 hours to get down to 7°C in the refrigerator.
- Keep the refrigerator door closed as much as possible. Remember that warm air is flowing in as you are deciding what to have for tea!
- Do not push food together too much, try to allow air to circulate around each item.
- Cool cooked food as quickly as possible but do NOT place in the refrigerator or freezer until cool. (Leave food in a place as cool as possible in order that it can then be placed in the refrigerator or freezer as soon as possible).
- Do NOT mix raw and cooked meat, they must be in separate containers. Take care not to let the meat juices drip onto other food. If the meat does drip, remove everything and clean thoroughly.
- Do not store food uncovered.
- The best way to defrost food is to put it in the refrigerator to thaw slowly.
- Remove suspect food from your refrigerator and clean the interior with a solution of bicarbonate of soda in warm water (5ml to 0.5 litre of water).
- Never allow spillages to dry and harden.
- Ensure that food placed in the freezer is dated and labelled and used in date order to ensure that food is consumed at its best.
- It is important that food is used before its 'best before' date.

  Store eggs in the egg rack provided in the refrigerator door. Discard any broken or chipped eggs.
- Regularly check the refrigerator door seal to ensure that it is clean and free from bits and pieces.
- Always wash your hands with soapy water and dry them with a clean towel before handling food.
- Keep work surfaces clean and avoid cross contamination by not using the same work surface or knife, without washing them thoroughly in between.
- Use kitchen roll wherever possible for cleaning up food. If you use a dishcloth, be sure to boil it frequently.

CLEANING AND CARE

BEFORE any maintenance or cleaning work is carried out, DISCONNECT the appliance from the ELECTRICITY supply.

INTERNAL CLEANING

Clean the inside and accessories with warm water and bicarbonate of soda (5ml to 0.5 litre of water). Rinse and dry thoroughly.

NEVER USE DETERGENTS, ABRASIVE POWDERS, HIGHLY PERFUMED CLEANING PRODUCTS OR WAX POLISHES, TO CLEAN THE INTERIOR AS THESE WILL DAMAGE THE SURFACE AND LEAVE A STRONG SMELL.

Wash the outer cabinet with warm soapy water. Do NOT use abrasive products. Please Note: There are sharp edges on the underside of the product so care should be taken when cleaning.

Once or twice a year dust the condenser (black grille) and the compressor at the back of the appliance, with a brush or vacuum cleaner.

You MUST ensure that the appliance is switched OFF. An accumulation of dust will affect the performance of the appliance and cause excessive electricity consumption.

WHEN THE APPLIANCE IS NOT IN USE

When the appliance is not in use for long periods, disconnect from the electricity supply, empty all food and clean the appliance, leaving the doors ajar to prevent unpleasant smells.

REPLACEMENT OF INTERIOR LIGHTBULB

Should the interior light fail to work, first switch off the appliance and disconnect from the electricity supply, then replace the light bulb as follows:

Using a screwdriver remove the light cover by undoing the screw (retain the screw for later use). Then, pull the cover outward toward the middle of the cabinet. Unscrew the bulb and replace it with a new 15 watt bulb.

The light is mounted in the back of the cabinet on 500mm wide models, see Fig 17 and in the side of the cabinet on 450mm wide models, see Fig 18.

Replace the light cover by sliding it into its original position and replacing the screw.

WHAT HAPPENS IF SOMETHING GOES WRONG?

BEFORE contacting your local Service Force Centre, check the following points:

The appliance does not work . . . Check that:

* There is power at the socket.
* Ensure that there is not a power cut by checking the household lights.
* The fuse has not blown.
* The air circulation passages are not covered.

Vibration or abnormal noises . . .

* You may hear faint gurgling or bubbling sounds when the refrigerant is pumped through the coils of tubing at the rear, to the cooling plate/evaporator or to the fixed freezer shelves. When the compressor is on, the refrigerant is being pumped round, and you will hear a whirring or pulsating noise from the compressor. A thermostat controls the compressor, and you will hear a faint 'click' when the thermostat cuts in and out.

The light does not come on . . . Check that:

* The bulb is fitted correctly.
* Replace the bulb if it has blown.

Other points to check . . . Check that:

* Have you turned the thermostat to the correct setting?
* Have doors been left open causing the temperature to rise?
* Sometimes the freezer door will be difficult to open shortly after you have closed it. Don't worry this is due to pressure difference which will quickly equalise and allow the door to open normally.

If after the above checks, there is still a fault, call your local Service Centre.

In-guarantee customers should ensure that the above checks have been made as the engineer will make a charge if the fault is not a mechanical or electrical breakdown.

* **Please note that proof of purchase is required for any in-guarantee service calls.**

Before contacting your local Service Centre, make a note of the make, model and date of purchase of your machine: the Service Department require this information. See pages 9 & 10 for your nearest Service Centre.

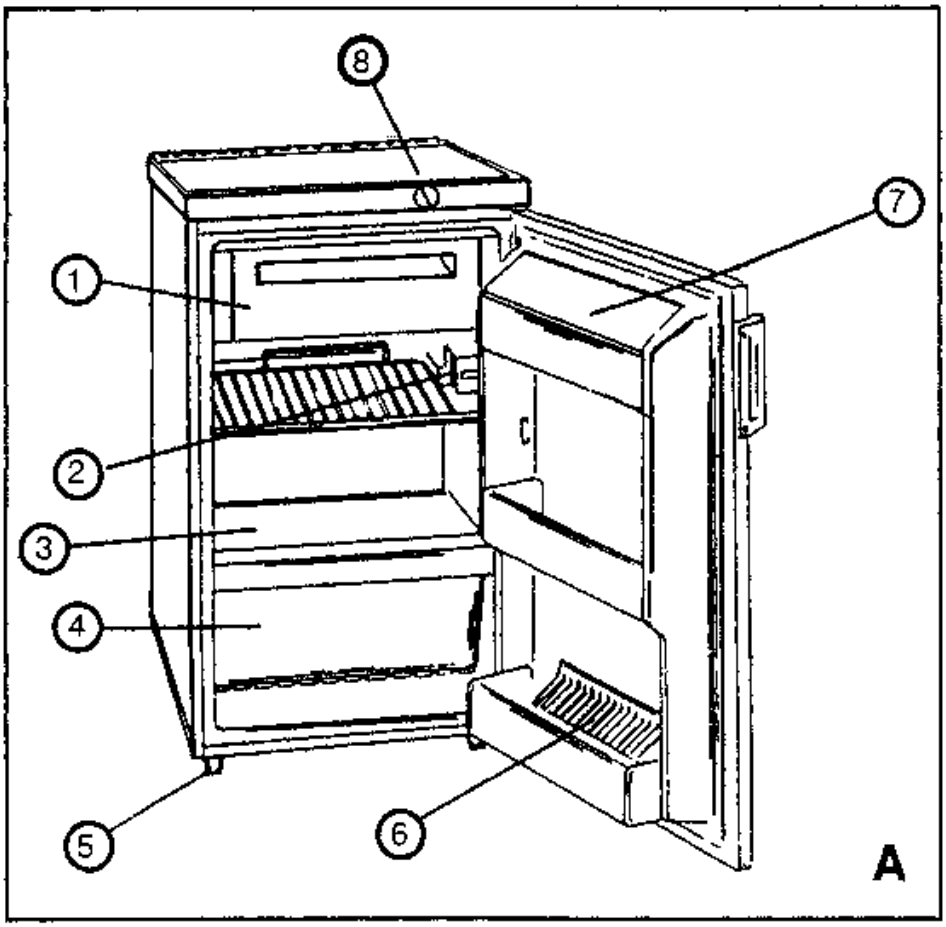


FIG 1

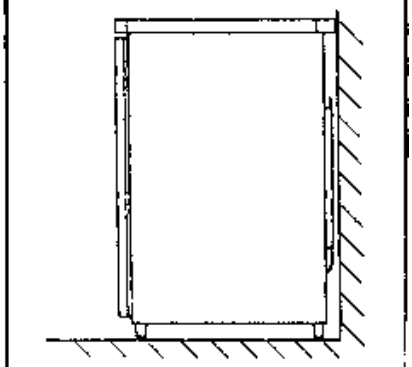


FIG 5

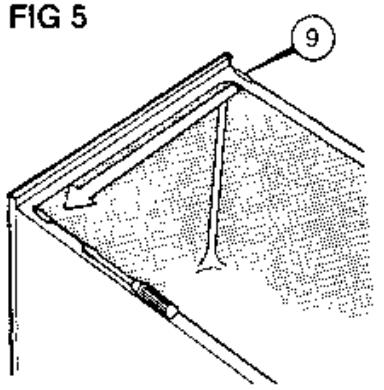


FIG 10



FIG 11

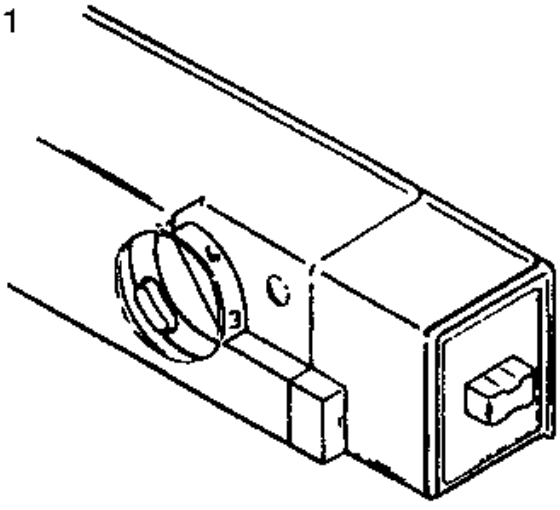


FIG 12

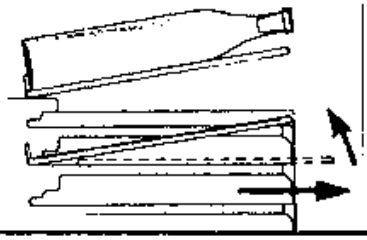


FIG 13

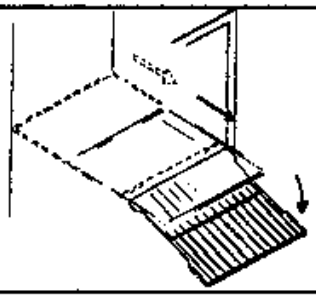


FIG 2

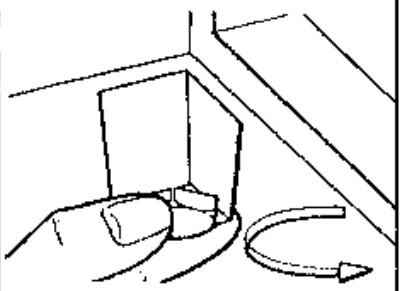


FIG 3

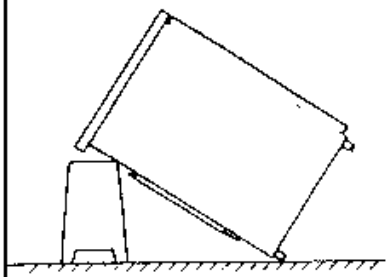


FIG 4

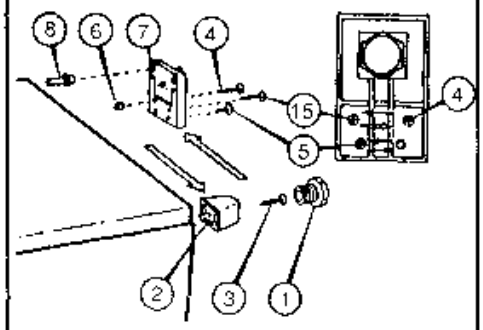


FIG 6

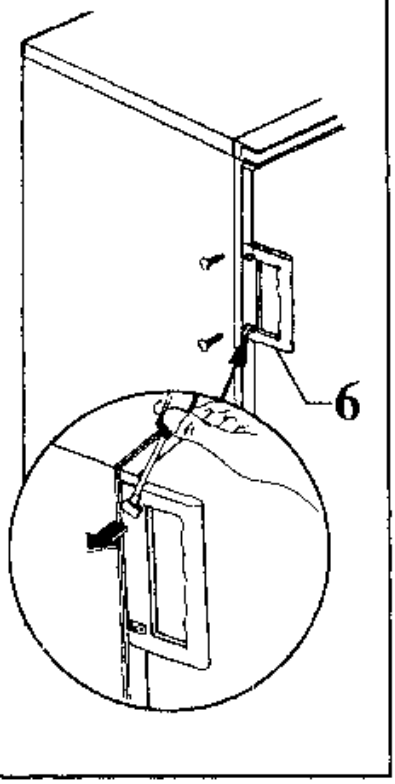


FIG 7

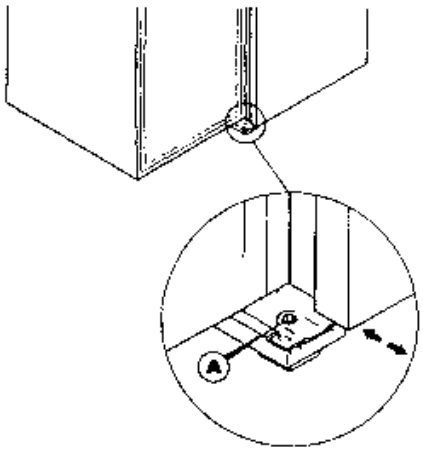


FIG 8 NON-FUSED PLUG

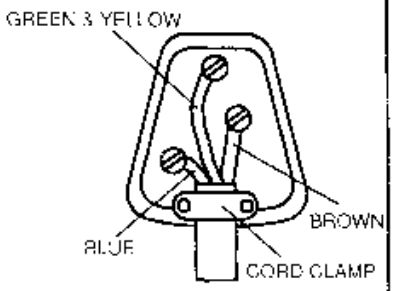


FIG 9 FUSED PLUG

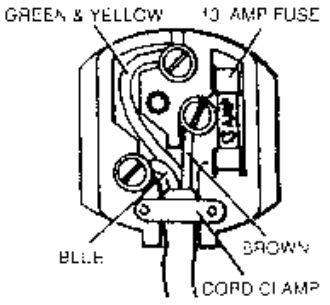


FIG 15

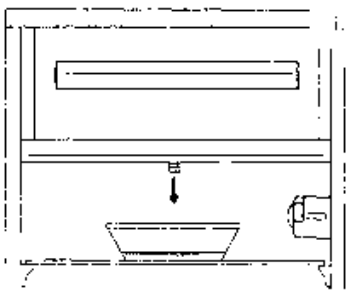


FIG 14

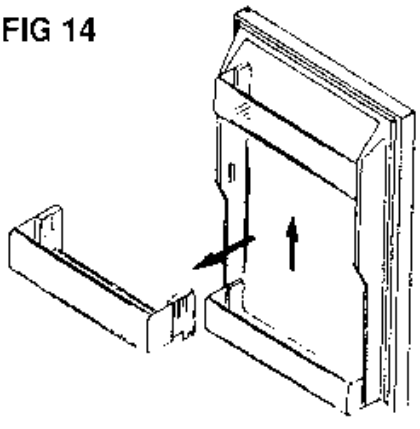


FIG 16

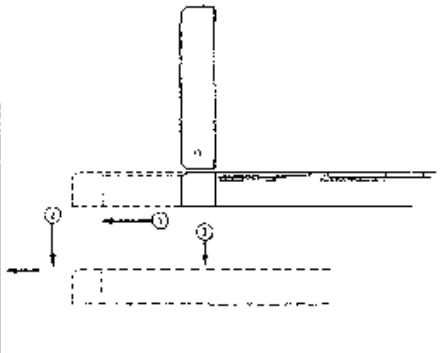
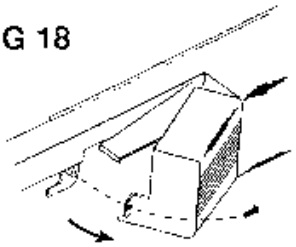


FIG 17



FIG 18



TRICITY BENDIX SERVICE CENTRES

ABERDEEN AB 0224 696569
Electrolux After Sales Service,
Northeast Appliance Service,
9 Cornhill Arcade, Cornhill Drive,
Aberdeen AB2 5UT

ARGYLLE PA24-61 0505 321316
Electrolux After Sales Service,
T.D.C. Refrigeration,
40 Arran Place, Linwood,
Renfrewshire PA3 3QU

BARNSTAPLE EX18-23 31-39 0271 328826
Electrolux After Sales Service,
Mc Bain Refrigeration,
Unit 4, Ugcott Avenue,
Pottington Industrial Estate,
Barnstaple, N. Devon EX31 1HN

BORDERS TD 0573 224411
Electrolux After Sales Service,
James Stewart & Son,
2-8 Wood Market, Kelso,
Borders TD5 7AX

BOURNE PE10-15 PE34,38 NG31-34 0778 394424
Electrolux After Sales Service,
Bourne Electrical, Pinfold Road,
Manning Road Industrial Estate,
Bourne, Lincolnshire PE10 9HT

CANVEY E EC EN IG KW W WC 081 443 3463
AL CB HA LU MK SG 081 965 9699
UB WD 081 965 9699
IP NR CM CO IG RM SS 0268 964144
PE16-19, 30-33, 35-37 0268 964144
Electrolux After Sales Service,
2-4 Sandhurst, Kings Road,
Canvey Island SS8 0QY

CARDIFF CF NP1-4,6,9-44 SA1-18 SA21-32 0222 460131
Electrolux After Sales Service,
Guardian Industrial Estate,
Clyceamoir Road, Tremorfa,
Cardiff CF2 2QS

CUMBRIA CA 0288 594747
Electrolux After Sales Service,
ETB Services,
Carlisle Enterprise Centre,
James Street, Carlisle CA2 5AP

DUMFRIES & GALLOWAY DG1-14 0387 65166
Electrolux After Sales Service,
Allan Crossan (service),
93 Irish Street, Dumfries
Scotland

DUNDEE DD1-14 PH6-18 0250 876285
Electrolux After Sales Service,
1 Brogan Domestic,
1 Lochinblair Gardens,
Dunkeld Road, Blairgowrie,
Perthshire PH10 6GA

FIFE KY1-16 PH1-7 0592 810590
Electrolux After Sales Service,
M & H Appliances,
8 Eddison House
Fullerton Road,
Queensway Industrial Estate,
Glenrothes, Fife KY7 5QR

GLASGOW G KA ML PA1-23 EH FK ZE 041 647 4361
Electrolux After Sales Service,
20 Cunningham Road,
Clyde Estate, Rutherglen,
Glasgow G73 1PP

GUERNSEY All Codes 0481 46931
Guernsey Electricity,
PO Box4, Vale Guernsey,
Channel Island

HAVERFORDWEST SA33-39 SA41-44 SA61-73 0437 710914
Electrolux After Sales Service,
C Butherway, 1 Church Road,
Roch, Haverfordwest,
Dyfed SA62 6AG

HEREFORD HR1-9 LD1-8 SY7,18 NP5 NP7-8 0432 340334
Electrolux After Sales Service,
Domestic Repair Centre,
Unit 3 Bank Buildings,
Cattle Market, Hereford HR4 9HX

HULL YO4 YO11-18 YO25 HU1-19 DN14 0482 585678
Electrolux After Sales Service,
John Sizer, Unit 1 Boulevard Unit,
Factory Estate, Hull HU3 4AY

INVERNESS IV1-28, 30-36 40-49 51-56 PH19-26 30-44 KW1-14 0463 792952
Electrolux After Sales Service,
Highland Appliances,
Unit 3B3 Smithton Industrial Estate,
Smithton, Inverness

ISLE OF WIGHT PO30-41 0983 872552
Electrolux After Sales Service,
Wyatts Electrical Service,
4 Forelands Road, Bembridge,
I O W, PO35 5XW

JERSEY All Codes 0534 505050
Jersey Electricity Company
PO Box 45 Queens Road,
St Helier JE4 8NY
Jersey, Channel Islands

LAMPETER SA19,20 SA40 SA45-48 SY23-25 0570 423020
Electrolux After Sales Service,
Lampeter Domestic Appliance
Service, Unit 16 Lampeter Ind. Est.,
Lampeter SA48 7DY

LANCASTER LA1-23 0772 316175
Electrolux After Sales Service,
NL Services, Unit 33 Ranglet Rd.,
Walton Summit, Bamber Bridge,
Preston, Lancs PR5 8AR

LEEDS BD DN1-7, 10-12 HD HG HX LS S WF YO1-3 5-8 DE NG1-22 & 25 0532 606511
Electrolux After Sales Service,
64-66 Cross Gates Road,
Leeds LS15 7NN

LINCOLN DN21 Sub Codes 1,2 & 5 only LN1,2 4-6 LN3 sub codes 4,5 only LN8-10 NG23,24 PE20-25 0522 514603
Electrolux After Sales Service,
Brian Hudson,
Unit 8 Stonefield Park
Clifton Street,
Lincoln LN5 8AA

NEWTON ABBOTT EX1-17 TQ PL1-9 16 19-21 0626 65909
Electrolux After Sales Service,
South West Domestic Service,
Unit 2 Zealley Industrial Estate,
Kingsteignton, Newton Abbott,
South Devon TQ12 3SJ

NORTH WALES LL 0745 591616
Electrolux After Sales Service,
GMS (Cymru), Unit 2 Coed - Parc,
Abergele Road, Rhuddlan,
Clwyd LL18 5UG

NORTHERN DL TS DH YO21-22 DH NE SR FY PR WN BB BL M OL SK CH CW L WA 0325 301400 091 493 2025 0282 774621 0282 774621 051 2541724
Electrolux After Sales Service,
PO Box 40, Preston Road
Aycliffe Industrial Estate,
Newton Aycliffe,
Co. Durham DL5 6XA

TRICITY BENDIX SERVICE CENRTRES

NORTHERN IRELAND EAST	BT1-30, 36-57 63-67	0232 746591	Electrolux After Sales Service, Unit C3, Edenderry Ind. Est., 326, Crumlin Road, Belfast BT14 7EE
NORTHERN IRELAND WEST	BT31-35 60-62 68-82 92-94	0861 510400	Electrolux After Sales Service, G & O (Armagh) Service, Owenmore House, Kilwee Business Park, Upper Dunmurray Lane. Belfast BT17 0HD
NUNEATON	B DY ST TF WR WS WV GL HP NN OX RG SL SN CV LE	021 358 7076 021 358 5051 0993 704411 0203 354424	Electrolux After Sales Service, Unit 23-24 Alliance Business Park, Townsend Drive, Nuneaton, Warwickshire CV11 6RX
REDRUTH	TR1-20 26 27 PL10-15 17 18 22-35	0209 314407	Electrolux After Sales Service, Cornwall Domestic Service, Unit 7D Pool Industrial Estate, Wilson Way. Redruth, Cornwall TR15 3QW
SHREWSBURY	SY1-6 SY8-17 SY19-22	0743 450279	Electrolux After Sales Service, BLI Service, 6 Harlescott Barn, Harlescott Lane. Shrewsbury, SY1 3SY
SOUTH HUMBERSIDE	DN8,9 DN15-20 DN21 DN31-40 LN (3 s.t. code 6 only) 7 LN11-13	0472 267978 S.t. codes 34 only	Electrolux After Sales Service. John Robinson (Electrical), Unit 74 New Enterprise Centre, King Edward Street, Gt. Grimsby DN31 3JP
SOUTHERN	BN16-18 SH DT SO SP BA BS PO1-22 TA TR21-25	0705 667411 0272 211876	Electrolux After Sales Service, Limberline Road. Hilsea, Portsmouth. Hampshire, PO3 5JJ
TONBRIDGE	CT DA ME GU1-26 TN BN1-15 RH TW BR CR SE SW SM KT	0732 357722 0273 694341 081 658 9069	Electrolux After Sales Service, 61-63 High Street, Tonbridge, Kent, TN9 1SD

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 deleivery to the original purchaser, free of charge.

The Company does not accept liability for defects arising from neglect, misuse, or accident. The interior lightbulb and glassware on refrigerators and larders are also excluded from the guarantee.

There are certain conditions which may invalidate this guarantee:

a) It is dependent 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 at all times must be carried out by a Tricity Bendix Representative or authorised agent.

c) This 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 as listed.

We must point out that this guarantee does not cover liability for loss of food or other contents, attention to the insurance facilities described on the separate leaflet.