

This appliance conforms to the following EEC Directives:

Low Voltage Equipment

73/23/EEC

93/68/EEC

Electromagnetic Compatibility

89/336/EEC

92/31/EEC

93/68/EEC

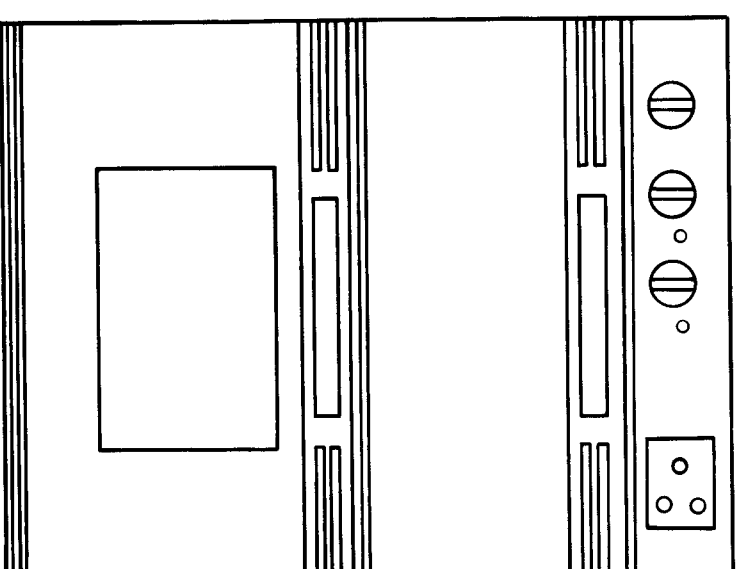
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WRIGHTON

Models 48165 & 48166

by **Grada**

Double Oven Installation
and Operational Instruction Book



WRIGHTON

You must read these instructions prior to using the
appliance and retain them for future reference.

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For details of spares, service and guarantee, see separate service leaflet.

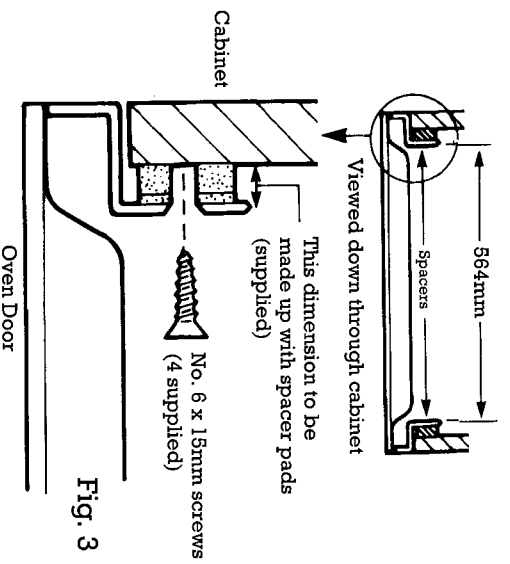
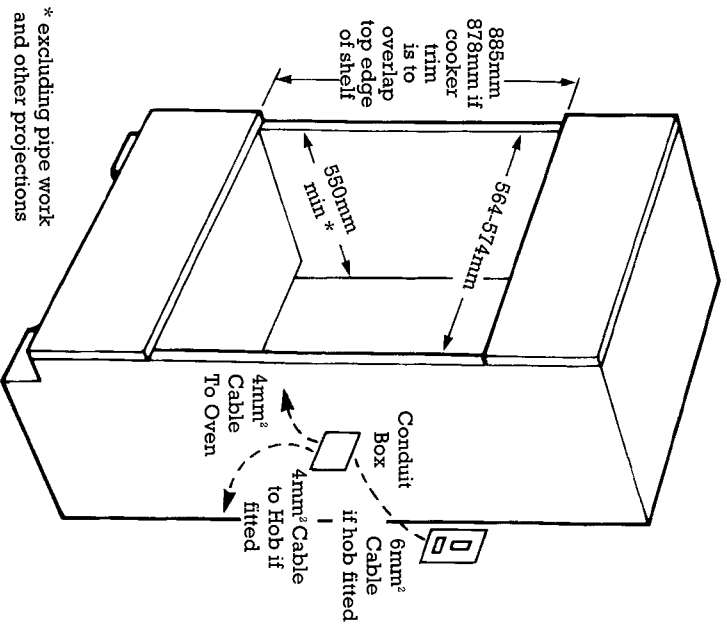


Fig. 3



Introduction

Your new oven unit is guaranteed and will give lasting service. **The guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.**

The oven unit is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the oven is first used a slight odour may be emitted by the oven lagging insulation – this should cease after a short period of use.

To help you make the best of your oven:

PLEASE READ THIS BOOKLET CAREFULLY.

IMPORTANT

Grilling Procedure

The grill is operated by a grill selector switch as follows:

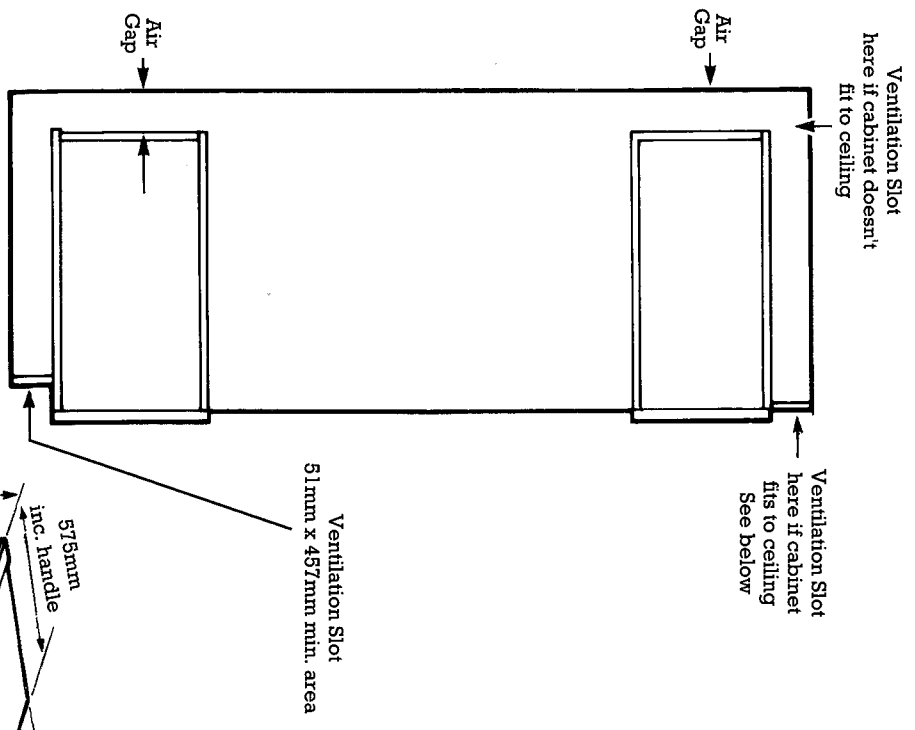
To Switch on.

1. Select your choice of grilling i.e. Full or Half on the top oven control.
2. Choose your grill setting 1 - 6 on the Grill Regulator Control.

To Switch off.

1. Switch off the Grill Regulator Control to 0.
2. Switch off the Grill Selector Control from Full or Half to 0.

Note: The grill will not operate unless the top oven control/grill selector has been set to the grill position.



TALL CABINET VENTILATION
Fig. 1

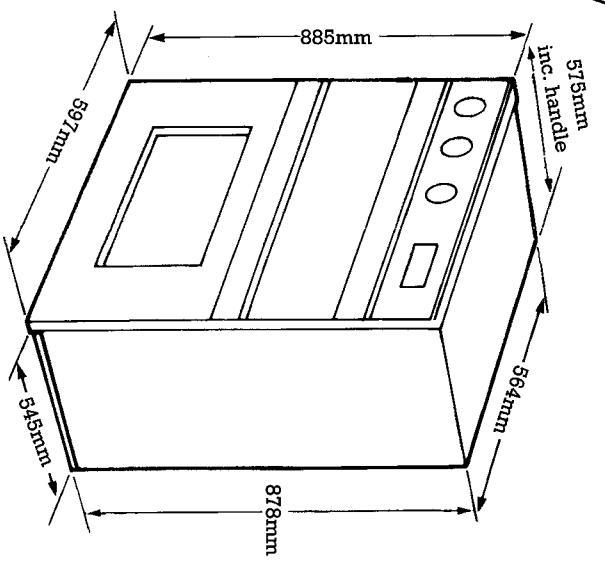
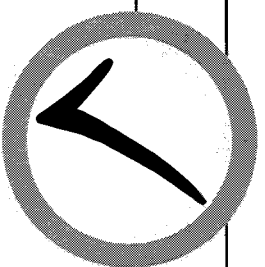


Fig. 2

For Your Safety



When used properly your Wrighton appliance is completely safe but as with any electrical product there are certain precautions that must be observed.

PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when grilling as the surfaces will get extremely hot during and after use.
- Always turn off the appliance at the wall switch should any glass panel crack or shatter. **DO NOT USE THE APPLIANCE.**
- Always make sure all controls are turned off when you have finished cooking and when not in use.
- Always stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning or replacing an oven lamp.
- Always make sure the shelves are in the correct position before switching on the oven/grill.
- Always take care when removing items from a top oven/grill when the lower oven is on as the contents will be hot.
- Always keep the oven/grill doors closed when the appliance is not in use.
- Always keep the appliance clean, as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstruction.

Installation Instructions

IMPORTANT

It is essential that the lower cupboard is constructed in the manner illustrated i.e. having side, back and roof panels so joined as to provide no apertures which could permit access to the oven unit when installed.

3. **Electrical Installation - Mains Supply**
 - a. A 20 Amp Double Pole Control Switch with a minimum contact clearance of 3mm must be fitted on or recessed in the wall adjacent to the oven housing cabinet and should be accessible after installation.
Where a Credaplan Hob unit is to be fitted adjacent to the Oven unit then a 45 amp Double Pole Control Switch with a minimum contact clearance of 3mm may be used to feed both units via separate cables.
 - b. The oven rating plate is visible on the inside of the main oven door.
4. **Electrical Installation - Conduit Box to Oven Mains Terminal Block**
 - a. The oven should be placed on the floor on its carton base in front of the housing cabinet. The rear of the oven should be in line with the conduit box.
 - b. Ensure there is sufficient cable for any future servicing.
 - c. Remove the oven mains terminal cover.
 - d. Prepare the free end of the cable and connect to the terminal block. Secure the cable in the cable clamp, and replace the terminal cover.
Ensure that the mains cable is routed away from any brackets affixed to the rear panel (especially the vent outlet covers) and is not trapped to the rear wall when pushing the cooker into position in or between cabinets.
5. **Final Installation**
 - a. Using a spirit level, check that the housing cabinet is level from side to side and from front to back in its installed position.
 - b. Correct any unevenness by placing spacers under the bottom of the cabinet. Make sure that the cabinet rests firmly on the floor without rocking.
 - c. Before the oven is fitted the cabinet must be firmly secured to the backing wall for stability.
 - d. Affix the correct number of self adhesive spacer pads to the outside of the side trims over the fixing holes to make up to the actual cabinet aperture (see Fig. 3).
 - e. The oven unit should now be lifted (this is a two man lift) into the cabinet and pushed fully home. (Care should be taken not to dislodge the spacer pads.)
 - f. Finally the oven unit is secured to the cabinet by means of the four countersunk screws, two through each side trim.
 - g. Remove all packing material from the grill and oven interior.

List of Loose Items

- 4 x Countersunk Pozil Head No. 6 x 15mm screws
- 4 x 3mm thick self adhesive spacers
- 12 x .75mm thick self adhesive spacers.

Installation Instructions

Model No.'s 48165 BROWN 48166 WHITE

IMPORTANT

This equipment is designed specifically for domestic purposes and Creda Limited cannot accept responsibility if used for any other type of installation.

This appliance must not be installed over any other appliance that generates heat.

All electrical installations must be carried out by a competent engineer or electrical contractor.

WARNING:- THIS APPLIANCE MUST BE EARTHED.

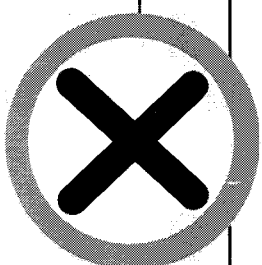
1. General

The appliance is designed for mounting at a safe level into an open housing which must be secured to the backing wall.

2. Oven Unit Housing Cabinet

- a. The oven unit housing cabinet dimensions must comply with Fig. 4.
- b. An air gap of 50mm minimum must be provided at the rear of any top or bottom cupboards or shelves. Fig. 1.
- c. It is necessary that the cabinets are provided with unobstructed ventilation, i.e. from adjacent cabinetry. This can be done by either raising the base of the cabinets using the adjusting feet (or spacers) or alternatively by providing a slot in the cabinet plinth to the dimensions shown in Fig. 1.
- d. The air gap at rear allows the warmed air to pass out of the inner cabinet space, but where it is intended to fit cupboards above the oven unit to ceiling height it is essential that the warmed air is exhausted through the front of the cabinet Fig. 1.
- e. If an oven unit is installed adjacent to a tall cabinet, steam escaping from the oven when the door is opened could condense on, and perhaps stain the adjacent surface. To prevent permanent staining the adjacent surface should be made of a material that is heat resisting and easy to clean. Adjacent tall cabinets should not be deeper than the oven housing cabinet.

For Your Safety



Never

- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised container in or on the appliance, or in cabinets immediately above or next to it.
- Never line a grill pan with aluminium foil as this may cause a fire hazard.
- Never use the appliance as a room heater.
- Never operate the grill with the grill/oven door closed as this will cause the appliance to overheat.
- Never dry clothes on the oven doors.
- Never install the appliance next to curtains or other soft furnishings.

Product Specification

Model 48165 230/240V – Brown
Model 48166 230/240V – White

Supply Voltage	240V AC only	230V AC only (eg: Republic of Ireland)
Supply Frequency	50 Hz	50 Hz
Total Wattage	5.5 kW	5.05 kW
Full Grill Wattage	2.9 kW	2.66 kW
Half Grill Wattage	1.45 kW	1.33 kW
Top Oven Wattage	1.925 kW	1.77 kW
Main Oven Wattage	2.5 kW	2.3 kW
Grilling Area	900cm ²	900cm ²
Top Oven Capacity	38.5 litres	38.5 litres
Main Oven Capacity	65 litres	65 litres
External Dimensions	H 885mm W 597mm D 575mm	H 885mm W 597mm D 575mm

Fault Finding and Cooking Guide

Baking General

Uneven rising of cakes. Ensure that the oven shelves are level.

Sinking of cakes. The following may cause cakes to sink:

1. Preheating of fan ovens.
2. Cooking at too high a temperature.
3. Using normal creaming method with soft margarine. (use the all-in-one method – see Cook Book supplied.)

Over/Undercooking. Fast/Slow cooking.

Refer to the cooking times and temperatures given in the cook book provided, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste.

Do not use utensils greater than 2 1/4" in height.

Top Oven Baking

Uneven cooking front to back. Ensure the cooking utensil is at least 4" from the front of the shelf.

Uneven rising of cakes. Ensure that the shelf is level (as above) and that the food is positioned centrally in the oven.

Overcooking. Remember to reduce cooking temperatures by 10°C from standard recipes when using the top oven.

Food is taking too long to cook. Ensure that the cooking utensil used in the top oven is not larger than 12" x 9", e.g. the main oven meat pan.

Only cook one item at a time to avoid overloading the oven.

May we wish you many years of carefree successful cooking and remember our Home Economics Department is always available to you for advice if you write to :-

The Home Economist,
Creda Limited,
P.O. Box 5
Creda Works,
Blythe Bridge,
Stoke-on-Trent,
England
ST11 9LJ

For details of your nearest Service Centre please see the separate Service Leaflet. If you have any queries regarding Service or Spares, our Spares and Service division will be pleased to advise. You should write to:

Creda Ltd., Spares and Service Division
CredaCare Building, Creda Works
Blythe Bridge, Stoke-on-Trent ST11 9LN
or telephone 01782 388300

Note: Our Engineer will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability is accepted.

Fault Finding and Cooking Guide

Is there something wrong with your cooker?

Before contacting your Creda Service Centre/Installer, check the problem guide below; there may be nothing wrong with your cooker.

Problem
Nothing works.

Check
Is the main cooker wall switch turned on?
If the timer is not working it is likely that there is no electricity supply to your cooker.

Main and top ovens do not work. Grill works.

Ensure timer is set to manual by following the instructions on page 9.

Top oven and grill do not work. Main oven works.

Operating the cooker under the following conditions may cause a safety cut-out to operate:
(a) with inadequate ventilation in the cabinet.
(b) grilling with the top oven door shut.
(c) grilling for an excessively long period at maximum setting.
Switch off the appliance and allow the cooker to cool for a couple of hours. Switch the cooker back on again and check that the grill/top oven is now operating correctly.

Grill does not work.

Ensure that the top oven control is set fully clockwise to a grill function and that the grill control has been turned on.

Grill keeps turning on and off.

When the grill control is operated at a setting less than '6', this is normal regulator operation, **not** a fault.

Timer buzzer operates continually or a while after it is reset.

Ensure centre timer knob is turned fully clockwise.

Cooking results not satisfactory?

Grilling

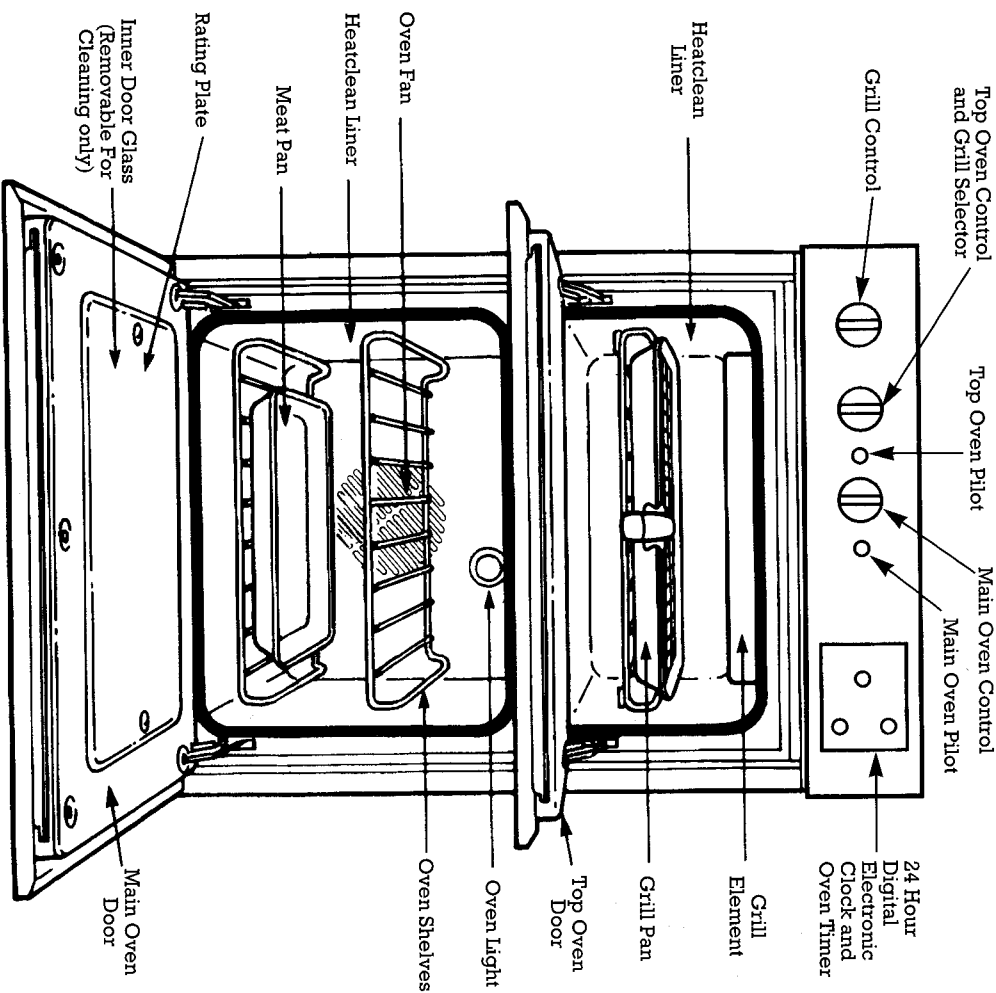
Uneven cooking front to back.

Ensure that the grill pan is positioned centrally below the grill element.

Fat splattering.

Ensure that the grill is not set to too high a setting.

Know Your Oven



Oven Timer Operation

The oven timer offers you the following features:-

1. Time of Day
2. Minute Minder
3. Automatic Cooking.

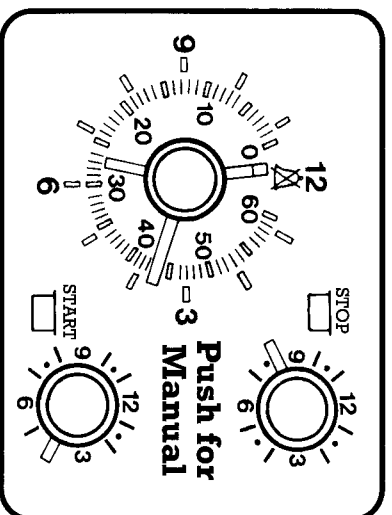
Automatic Cooking

The Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

The grill will not function when the Top Oven is set to cook automatically.

Hints on Automatic Cooking

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
3. Foods should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
4. On warm days take care with certain foods as these may spoil during a delayed start.
5. Ensure food is cooked thoroughly before serving.



Care and Cleaning

Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven.

Do not use aerosol cleaners on this oven as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

Control Panel – Regularly wipe with a damp cloth and polish with a dry cloth.

Decorative Trims – It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive cleaners/powders which may scratch the surface. Under no circumstances should abrasive cleaning materials be used on the Timer Lens.

Oven Door Removal

The doors are removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself. Please note that the doors are heavy and care should be taken not to pinch your fingers during the removal and replacement.

To remove, open the top/main oven door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 1). Slightly close the door, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 2). Fully open the door and turn the discs anti-clockwise to their normal working positions (Fig. 3). Close the door - the hinges will now lock into position.

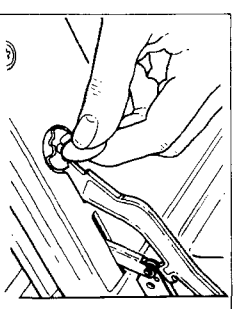


Fig. 1

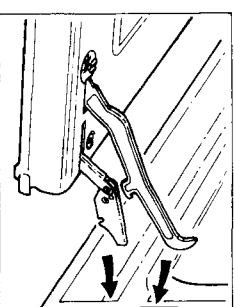


Fig. 2

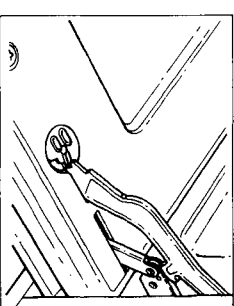


Fig. 3

Replacement of Oven Lamp

WARNING: TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Do use a thick cloth to grip the light glass dome and bulb, unscrew anti-clockwise and lift out. Reach into the aperture and carefully unscrew the faulty lamp anti-clockwise. Fit replacement lamp, (25W SES), and refit dome. If necessary clean dome in warm soapy water before drying completely.

Care and Cleaning

TURN OFF THE COOKER ELECTRICITY SUPPLY BEFORE CLEANING.

Before switching on again, ensure that all controls are in the **OFF** position.

HEATCLEAN OVEN LINERS

Refer to the instructions below for cleaning the following

Heatclean panels;

Top Oven – side panels. Main Oven – side, rear and roof panels.

How 'Heatclean' Works

The surfaces of the 'Heatclean' oven liners are treated with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without shelves or meat pan, at maximum setting for a couple of hours. It should not normally be necessary to clean the 'Heatclean' panels with water. If the user feels it is desirable to do so, wipe them over with a clean, soapy cloth, followed by a wipe with a clean damp cloth. **Do not use biological washing powder, harsh abrasives or oven chemical cleaners of any kind.**

Grill/Top Oven

For cleaning the 'Heatclean' side panels refer to the instructions above.

Wipe out the compartment with a damp soapy cloth. For more stubborn stains on the base of the oven use a fine steel wool soap pad.

To prevent stains from being burnt on to the grill pan, food support and rod shelf, always wash immediately after use in hot soapy water.

Before cleaning the top oven roof the **Cooker electricity supply must be turned off and the grill totally cold.** To clean the roof, use a damp soapy cloth being careful not to damage the elements, if stubborn stains remain gently clean with a nylon scouring pad and soapy water, and then wipe over with a damp cloth.

Main Oven

1. **Glass Door** – open the oven door fully and unscrew the two screws securing the glass panel, taking care not to damage the seal. The glass panel may now be washed. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use scouring pads, or abrasive powder, which will scratch the glass.**

Take particular care not to damage the inner surface, always refit the glass seal correctly. The inner glass panel must be fitted the correct way round i.e. the wording **must** be facing towards the oven. For slight soiling the inner glass panel may be cleaned, while warm, without removing it from the door.

2. Remove the rod shelves and meat pan.

Oven Timer Operation

1. Make sure all oven controls are turned off
 2. Check the electricity supply to the cooker is turned **On**.
 3. The timer is controlled by the electric clock. Check that the clock is at the right time of day if not set to correct time, by pressing and rotating the knob in the centre of the minute minder dial. (N.B. Ensure that the minute minder pointer remains at, or is returned to **Off**).
- To set the Timer to switch ON and OFF automatically**
1. Set the start time by pressing the **Start** knob and turn the pointer to the time to start cooking.
 2. Set the stop time by pressing the **Stop** knob and turn the pointer to the time to stop cooking. The stop time should be ahead of the start time by the total time it will take the food to cook.
 3. Turn the appropriate oven control to the required cooking temperature.
 4. The oven will be automatically switched **On** at the pre-selected start time and switched **Off** when the cooking time has expired.
 5. **When the food has been cooked, always turn the oven control to the Off position, and press the Stop knob to return to Manual Operation.**

To set the Timer to switch OFF only

1. Set the **Stop** knob as in (2) above at the time the food should stop cooking.
2. Press the **Start** knob. **Do not Turn.** (N.B. The knob will spring forward to its original position).
3. The oven will be automatically switched **Off** when the pre-selected stop time has been reached.
4. **When the food has been cooked, always turn the oven control to the Off position, and press the Stop control knob to return to Manual Operation.**

To cancel the Timer and return to MANUAL operation

It may be necessary to use the oven manually after a timed operation has been set up. To cancel out the timer, turn the **Start** knob and the **Stop** knob to the time of day, i.e. to read the same as the clock. Return the **cc** knob to **Manual** operation by pressing the **Stop** knob.

Minute Minder

The minute minder gives an audible reminder for short period cooking. It can be set for a period of up to 60 minutes. Turn the knob (do not press) in the centre of the minute minder dial anti-clockwise to set the pointer against the minutes required marked on the dial. The minute minder will buzz when the time set has elapsed. To switch off turn to **Off**.

Important

Before using your oven in the ordinary way, **ALWAYS** make sure that the timer has been set to **MANUAL** operation. Unless this is done, the oven cannot heat up. Before seeking assistance, make sure you have done this.

Main Oven – Circulaire

Main Oven Door

The Main Oven door is fitted with a removable inner glass panel for easy cleaning. On no account must the oven be operated without the inner glass panel in position. The glass is secured by two screws, accessible when the door is opened (see 'Care and Cleaning'). It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Oven Interior Light

This is switched on automatically when the oven control is operated.

Oven Thermostat

The oven is heated by a single tubular sheathed element behind the oven interior rear panel. This is controlled by a thermostat which is set to the required oven temperature by turning the control knob clockwise, between 70°C (150°F) and 230°C (450°F) recommended in the temperature chart.

The Main Oven pilot light will immediately come **On**, and will go out when the desired temperature is reached, subsequently switching **On** and **Off** at intervals to maintain the correct temperature. The fan will operate continuously whilst the oven is switched **On**, and the door closed.

Note: If the pilot light does not come **On** when the control is turned, check that the timer is in **Manual** operation (page 9).

Cooling Fan

A cooling fan is incorporated to protect the oven controls and oven housing from overheating. It will operate when any of the oven controls are switched **On** and may continue for a time after all controls are **Off**. A gentle flow of air will be projected from below the control panel.

Grilling

DO NOT allow young children near the appliance when the grill is in use as the surfaces get extremely hot.

DO NOT GRILL WITH THE GRILL/TOP OVEN DOOR CLOSED.

To select full grill, first turn the top oven control fully clockwise to Full Grill position. The heat can now be adjusted by setting the grill control.

To select single grill turn the top oven control fully clockwise to Half Grill position. The heat can now be adjusted by setting the grill control.

Please note that the Grill will not operate unless the Top Oven control is in a grill position.

After use turn both controls to their off positions.

Grilling Procedure

Ensure oven timer is set to Manual.

Preheat the grill at setting 6 on the grill control for approximately 5 minutes.

When toasting/grilling, the rod shelf is placed in either the first or second runner position. The grill pan is placed on the shelf and positioned centrally under the grill element. Leave the control at 6 for toast, and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the switch to a lower setting after the initial sealing on both sides at 6. The thicker the food, the lower the control should be set.

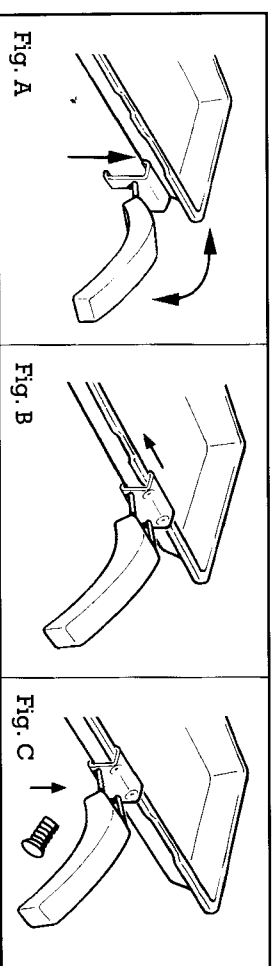
Food which requires browning only should be placed under the hot grill directly on the shelf in the first or second runner from the bottom of the oven, according to the depth of the dish.

Do not line the grill pan with aluminium foil.

Grill Pan Handle

The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A), slide it towards the centre of the pan (B) and let the handle locate over the bracket (C). Replace screw and washers and ensure that they are fully tightened up. For a detachable handle remove screw and washers from the grill pan and discard.

Please note, if a fixed handle is required, grill pan is unable to be kept in the Fan Oven with door closed. But may be stored in the Top Oven with door closed.



Top Oven Temperature Chart – Baking

NOTE: Always refer to cooking notes on page 16 before using oven.
If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

Food	Pre-heat	Temperature and Time	Position in Oven
Scones	Yes	210/220°C approx. 9-12 mins	Runner 1 from bottom of oven
Small Cakes	Yes	180/190°C approx. 15-20 mins	Runner 1 from bottom of oven
Victoria Sandwich	Yes	170/180°C approx. 20-25 mins	Runner 1 from bottom of oven
Sponge Sandwich (fatless)	Yes	180/190°C approx. 15-20 mins	Runner 1 from bottom of oven
Swiss Roll	Yes	200/210°C approx. 10-15 mins	Runner 1 from bottom of oven
Semi-rich Cakes	Yes	160/170°C approx. 1 1/4-1 1/2 hrs	Shelf placed directly on floor of oven
Rich Fruit Cakes	Yes	140/150°C Time dependent on size.	Shelf placed directly on floor of oven
Shortcrust Pastry	Yes	190/200°C Time dependent on use	Runner 1 from bottom of oven
Puff Pastry	Yes	200/210°C Time dependent on use	Runners 1 from bottom of oven
Yorkshire Pudding	Yes	190/200°C approx. 40-45 mins	Runner 1 from bottom of oven
Individual Yorkshire Puddings	Yes	200/210°C approx. 20-25 mins	Runner 1 from bottom of oven
Milk Pudding	Yes	140/150°C 2-2 1/2 hrs	Runner 1 from bottom of oven
Baked Custard	Yes	140/150°C 45-50 mins	Runner 1 from bottom of oven
Bread	Yes at 220°C for 10 mins	200/210°C approx. 25-30 mins	Shelf placed directly on floor of oven
Meringues	Yes	100°C approx. 3-4 hrs	Runner 1 from bottom of oven

Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances.

The temperature control knobs on this electric cooker are marked in degrees Celsius. This chart will help when the recipes show alternative scales.

Gas Mark	Conventional Oven		Fan Oven (It is not always necessary to preheat oven)
	°F	°C	°C
1/2	250	120	100
1	275	140	120
2	300	150	130
3	325	160	140
4	350	180	160
5	375	190	170
6	400	200	180
7	425	220	200
8	450	230	210
9	475	240	220

Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The Wrighton fan oven makes it possible, in most cases, to:-

- reduce the recommended temperature by 25°C (45°F).
- reduce the recommended time by approximately 10 minutes per hour.
- make pre-heating the oven unnecessary for certain foods.

Main Oven Cookery Notes

To heat the oven, turn the control knob clockwise, selecting the required temperature 70°C (150°F) and 230°C (450°F) as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.

Since a Circulaire fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, food such as bread, scones, Yorkshire pudding, do benefit from being placed in a pre-heated oven.

The charts on pages 14 and 15 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

Oven Positions

Since the distribution of heat in the circulaire ovens is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced. Do not fit shelves upside down. The Top Oven rod shelf can be used in the Main Oven when cooking large quantities of food. Additional shelves can be purchased through your oven supplier or Creda spares. Never use more than 3 shelves in the oven as air circulation will be seriously restricted. To ensure oven circulation do not use meat pans larger than 390 x 300mm (15" x 12") and baking trays no larger than 330 x 255mm (13" x 10"), these should be positioned centrally on the oven shelf. Food should not be placed directly on the floor of the oven. To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

Temperature and Time

When **three** shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts on pages 14 and 15 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of the oven.

N.B. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The introduction of improved thermal insulation on Circulaire fan ovens makes it possible, in most cases, to reduce (a) the recommended temperature by 25°C (45°F) and (b) the recommended time by approximately 10 minutes per hour.

Top Oven Temperature Chart – Meat

Food	Pre-heat	Temperature and Time	Position in Oven
Beef/Lamb (slow roasting)	Yes	170/180°C approx. 35 mins. per 450g (1lb) + 35 mins. over	Shelf placed directly on floor of oven
Beef/Lamb (foil covered)	Yes	190/200°C approx. 35-40 mins. per 450g (1lb)	
Pork (slow roasting)	Yes	170/180°C approx. 40 mins. per 450g (1lb) + 40 mins. over	
Pork (foil covered)	Yes	190/200°C approx. 40 mins. per 450g (1lb)	
Veal (slow roasting)	Yes	170/180°C approx. 40-45 mins. per 450g (1lb) + 40 mins. over	
Veal (foil covered)	Yes	190/200°C approx. 40-45 mins. per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180°C approx. 25-30 mins. per 450g (1lb) + 25 mins. over	
Poultry/Game (foil covered)	Yes	190/200°C approx. 25-30 mins. per 450g (1lb)	
Casserole Cooking	Yes	Approx. 150°C 2-2½ hrs	

If using aluminium foil:-

DO NOT allow foil to touch the sides of the oven.

DO NOT cover oven interior with foil.

DO NOT cover oven shelves with foil.

Top Oven Cookery Notes

The Top Oven can be used to cook small quantities of food or used in conjunction with the Main Oven to provide additional cooking space so often necessary when entertaining.

The oven is designed so that the grill element operates at a reduced heat output, this is combined with a heating element situated underneath the floor of the oven.

To ensure even cooking of the food it is important that cooking utensils are positioned correctly on the oven shelf so that the element is directly above. (As a guide the front of the utensil should be approximately 100mm/4" from the front of the shelf)

There are two cooking positions, the shelf placed directly on the floor of the oven or runner 1 (from the base) do not use shelves upside down.

Food or utensils must never be placed directly on the floor of the oven.

There should always be at least 25mm (1") between the top of the food and the grill element.

Do not use utensils larger than 300mm (12") x 230mm (9"). Larger utensils should be used in the Main oven.

Operation

To heat the oven, turn the control knob clockwise, selecting the required temperature between 100°C (200°F) and 220°C (425°F) as recommended in the Top Oven

Temperature Charts. The Top Oven Pilot will immediately come on and remain on until the oven reaches the required temperature. The Pilot will then automatically go on and off during cooking as the thermostat maintains the correct temperature. If the Pilot doesn't come on when the control knob is turned, check that the oven timer is set to Manual, as described in 'Oven Timer Operation'.

Cooking Meat/Poultry in the Top Oven

The Top Oven is most useful for the longer slower cooking required for cheaper cuts of meat – casserole cooking, pot roasting, braising etc.

Small joints of meat up to 1.5 Kg (3 lb.), or poultry, up to 3.6 Kg (8 lbs.) in weight can be roasted in a small meat pan in the Top Oven, but should preferably be 'slow roasted' or covered with a lid of aluminium foil (one or two incisions in the top of the foil will allow the meat or poultry to brown).

Larger joints of meat, and poultry weighing more than 3.6 Kg (8lbs.), should be roasted in the Main Oven.

Do not use the Main Oven meat pan or the grill pan as a meat pan in the Top Oven as air circulation will be seriously restricted.

Top Oven as a Warming Compartment for Plates and Dishes

Place the plates and dishes on the shelf that has been positioned on the floor of the oven and turn on the Top Oven control to 100°C for 10-15 minutes. DO NOT use the grill control.

Main Oven Cookery Notes

To prepare meat and poultry for roasting in your fan oven

- Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking, and frozen meat or poultry must be completely defrosted before placing in the oven.
- The weight of any stuffing used should be added before calculating cooking time.
- Place meat/poultry on the anti-splash tray in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75Kg (3½ lbs.) should be roasted in a smaller meat pan/fin – or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- Additional fat should not be added, except for veal, very lean meat or poultry which can either be 'larded' with fat bacon or brushed **very sparingly** with cooking oil or melted fat.
- Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking, and the rind of pork should be scored, brushed lightly with oil, and rubbed with salt, to give crisp crackling.
- Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantages. Always follow the manufacturers pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- If is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

Frozen Meat and Poultry

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1 lb.), or at room temperature (allowing 2-3 hours per 450g, 1 lb). If however, it is found necessary to accelerate this process, frozen food can be defrosted in the fan oven at a temperature of 70°C/80°C (150/175°F). A 1.5kg (3lb) oven ready frozen chicken, placed in the meat pan, will defrost in approximately 1½-1¾ hours.

The breast should be covered with foil, held in position by skewers or string, and the giblets removed after defrosting but before cooking. **THIS METHOD OF DEFROSTING IS ONLY RECOMMENDED FOR MEAT/POULTRY UP TO 2kg (4lb) IN WEIGHT, AND IT IS ESSENTIAL TO COOK IT THOROUGHLY, IMMEDIATELY AFTERWARDS.**

Main Oven Temperature Chart – Meat

Food	Pre-heat	Temperature and Time
Beef	No	160/180°C approx. 20-25 mins. per 450g (1 lb) + 20 mins over
Lamb	No	160/180°C approx. 25-30 mins. per 450g (1 lb) + 25 mins over
Pork	No	160/180°C approx. 25-30 mins. per 450g (1 lb) + 25 mins over
Veal	No	160/170°C approx. 25-30 mins. per 450g (1 lb) + 25 mins over
Chicken/Turkey up to 4kg (8lbs)	No	160/180°C approx. 18-20 mins. per 450g (1 lb) + 20 mins over
Turkey up to 5.5kg (12lb)	No	150/160°C approx. 13-15 mins. per 450g (1 lb) e.g., 5kg (1 lb) = 143 to 165 mins. 150°C approx 12 mins per 450g (1 lb) e.g., 10kg (22 lb) = 264 mins.
Casseroles/Stews	No	140/150°C approx. 1½ to 2 hours

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the centre of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temperature has been reached.

Beef -	Rare - 60°C	Lamb - 80°C	Poultry - 90°C
	Medium - 70°C	Pork - 90°C	
	Well done - 75°C	Veal - 75°C	

If using aluminium foil:-

DO NOT allow foil to touch the sides of the oven.

DO NOT cover oven interior with foil.

DO NOT cover oven shelves with foil.

Main Oven Temperature Chart – Baking

Food	Pre-heat	Temperature and Time
Scones	Yes	210/220°C approx. 9-12 mins.
Small Cakes	No	170/180°C approx. 15-20 mins.
Victoria Sandwich	No	160/170°C approx. 20-25 mins.
Sponge Sandwich (fatless)	No	170/190°C approx. 15-20 mins.
Swiss Roll	Yes	180/200°C approx. 12-15 mins.
Semi-Rich Cakes	No	140/150°C approx. 1½-1½ hours
Rich Fruit Cakes	No	130/140°C time dependent on size
Shortcrust Pastry	No	190/200°C time dependent on size
Puff Pastry	No	190/200°C time dependent on size
Yorkshire Pudding	Yes	180/190°C approx. 40-50 mins.
Individual Yorkshire Puddings	Yes	190/200°C approx. 20-25 mins.
Milk Pudding	No	140/150°C approx. 1½-2 hours
Baked Custard	No	140/150°C approx. 35-45 mins.
Bread	Yes	200/210°C approx. 30-35 mins.
Meringues	No	70/90°C approx. 3-4 hours.

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.