

# Creda

## GDW51

### Use & Installation Instructions



**NOTE:** This appliance is fitted with a battery powered ignition system. Should the ignition system start to spark slowly - or not at all, the battery will need replacing. See the section on battery replacement.

**The cooker must be installed in accordance with the regulations in force and only used in a well ventilated space.**

**Read these instructions prior to installing or using the cooker and retain them for future reference.**

**The data badge is located below the oven door on the plinth panel.**



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# Creda

General Domestic Appliances LTD Morley Way Peterborough PE2 9JB

It may be necessary from time to time to change the specification outlined in this booklet without notice. Any change which is made will not affect your statutory rights.

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# Contents

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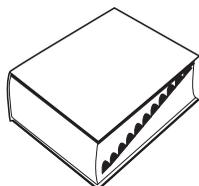
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# Introduction

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To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.

Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the installation instructions. The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (eg. open a window or use an extractor fan.) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

## Fitting/Replacing the Battery

The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the plinth panel below the oven door. Open the oven door fully. Unscrew the knurled fixing screw anti-clockwise and remove. Withdraw the battery holder just enough to get access to the battery. Fit the new battery with the end marked “+” on the same side of the battery holder as the red lead. Replace the battery holder by placing it into the hole in the plinth and sliding to the left. Refit the screw.

## DISPOSAL OF YOUR PRODUCT

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.



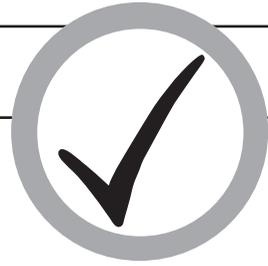
This appliance conforms to the following EEC Directives:

Gas Appliances  
90/396/EEC  
93/68/EEC

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# For Your Safety

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**PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR COOKER.**

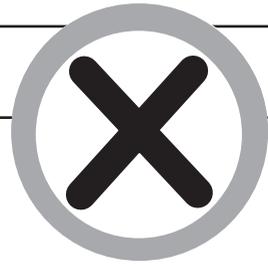
## Always

- Always make sure you understand the controls before using the cooker.
- Always check all controls on the cooker are turned off after use.
- Always stand back when opening the oven doors to allow heat to disperse.
- Always use dry good quality oven gloves when removing items from the ovens.
- Always keep the oven and grill doors closed when the cooker is not in use.
- Always place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- Always keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- Always allow the cooker to cool before cleaning.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to CORGI registered appliance service engineers.
- Always take care when removing items from the top oven/grill when the main oven is on, as the contents may be hot.

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# For Your Safety

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## Never

- Never leave children unsupervised where the cooker 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 cooker.
- Never store items that children may attempt to reach above the cooker.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid. **DO NOT LEAVE UNATTENDED WHILE COOKING.**
- Never place flammable or plastic items on or near the hotplate.
- Never use proprietary spillage collectors on the hotplate.
- Never use the cooker as a room heater.
- Never dry clothes or place other items over or near to the hotplate or oven/grill doors.
- Never wear garments with long flowing sleeves whilst cooking.

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

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# Hotplate

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The hotplate has one large high speed burner, two normal simmering burners and one small simmering burner which will accommodate pans between 100mm (4") and 200mm (8") diameter. All pans should be positioned centrally over the burners.

The pan supports should be fitted on the hotplate such that the indents along one side of each pan support are inner-most.

Those models fitted with a hotplate lid have a safety device which cuts off the gas supply to the hotplate unless the lid is fully open. Do not use the safety device as a means of controlling the burners.

## To Use the Hotplate

1. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the sparks light the gas.
2. Turn the control knob anti-clockwise to the desired setting. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol **O**.

**DO NOT** use mis-shapen pans which may be unstable.

**DO NOT** use round base woks directly on the pan supports.

**DO NOT** use the glass lid (if fitted) as a working surface.

Each burner is fitted with a spark ignition electrode for lighting the gas. To ensure rapid lighting of the burners every time they are used, the electrodes must be kept **clean and dry**. Remove any food spillage or cleaning materials from the electrode using a small nylon brush such as a tooth brush. Access to the electrode can be achieved by lifting off the loose burner parts carefully when the burners are cool.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

## Safety Requirements for Deep Fat Frying

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

## How to Deal with a Fat Fire

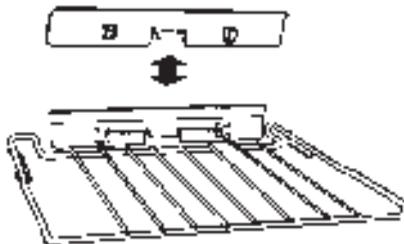
1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

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# Top Oven

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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. The shelf in the top oven has a heat shield fitted at the rear. The shield can be removed for cleaning and grilling, but must be replaced when using the oven. The shelf can be used in two different positions. It has a safety stop to prevent it from being pulled out too far when attending to food. The shelf is removed from the oven by pulling it out to the stop and then lifting at the front to withdraw.



The baking dish can be used in the oven. The maximum size of the baking dish that should be used is 300mm x 330mm (12" x 13")

## To use the Top Oven

1. Check that the heat shield is fitted to the shelf.
2. Place the top oven shelf in the chosen position. (Refer to cooking chart)
3. Push in and turn the grill / top oven control knob fully anti-clockwise. Press the ignition button until the sparks light the gas, keeping the control knob pushed in for at least 5 seconds. Release the control knob and check that the burner is still alight. If not try again, keeping the control knob pushed in for a longer period.
4. Turn the control knob clockwise to the required setting.
5. To turn off, turn the control knob clockwise to the symbol **O**

## Guidance on using the Top Oven

1. Best results are obtained by pre - heating for about fifteen minutes.
2. The tray or dish on which the food is cooked should be pushed to the back of the shelf.
3. Food which is higher than or will rise above 100mm (4") cannot be cooked in the top oven.

Never place dishes on the oven base over the burner.

An odour may be noticed when first using the oven - this should cease after a short period of use.

## Lighting the burner

The burner control should not be operated for more than 15 seconds. If after 15 seconds the burner has not lit, turn off the burner control and do not attempt to re - ignite the burner for at least one minute. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

# Top Oven Cooking Chart

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 8 before selecting the required gas Mark.  
Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
<b>FISH</b>		Push dish right to back of shelf.	
Oily and white fish	5	1	20-30 mins.
<b>MEAT AND POULTRY</b>			
Beef (medium)	4 or 5	2	25-30 mins per lb + 25-30 mins
Ham (covered in foil)	5	2	40 mins per lb + 40 mins
Lamb	5	2	30-35 mins per lb + 30 mins
Pork	5	2	40 mins per lb + 40 mins
Chicken	5	2	25 mins per lb + 25 mins
Duckling & Goose	5	2	25 mins per lb + 25 mins
Turkey	4	2	15-20 mins per lb + 15-20 mins
Casseroles	3	2	2-4 hrs. depending on meat used.
<b>VEGETABLES</b>			
Baked jacket potatoes	5	1	1½- 2 hrs.
<b>PUDDINGS</b>			
Milk Puddings (500ml/1pt)	3	1	1½- 2 hrs.
Baked Custard (500ml/1pt)	3	1	45 mins - 1 hr. in bain-marie of cold water.
Baked Sponge Puddings	4	1	30 - 45 mins
Baked Apples	3	1	45 mins - 1 hr. depending on size
Meringue Topped Puddings	1	1	25 mins until tinged with brown
Apple Tart (1 x 205mm/8")	6	1	60 mins
Fruit Crumble	5	1	45 - 50 mins

If using aluminium foil:

1. Remember it is important to increase the cooking time by one third.
2. Do not allow the foil to touch the sides of the oven.
3. Do not cover the oven interior with foil.
4. Do not cover the oven shelves with foil.

# Top Oven Cooking Chart

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
<b>CAKES, PASTRIES AND BISCUITS</b>			
Small Cakes (12 per tray)	5	1	20 - 25 mins.
Victoria sandwich (2 x 180mm / 7")	4	1	25 - 30 mins.
Swiss Roll (3 egg quantity)	6	1	12 - 15mins.
Christmas cake (1 x 205mm / 8")	2	2	3 - 5 hrs depending on recipe
Madeira cake (1 x 180mm / 7")	4	2	1 - 1 1/4 hrs.
Rich Fruit cake (1 x 180mm / 7")	2	1	2 1/2 - 3 hrs.
Gingerbread	3	1	1 - 1 1/4 hrs.
Scones - 12 per tray	7	1	12 - 15 mins.
Shortbread (1 x 180mm / 7")	2	1	45 mins. - 1 hr. depending on thickness
Biscuits	4	1	12 - 20 mins.
Shortcrust Pastry	6	1	20 mins. - 1 hr. depending on recipe
Rich Short Crust	5	1	25 - 30 mins.
Flaky/Puff Pastry	7	1	15 - 35 mins. depending on recipe
Choux Pastry	6	1	25 - 35 mins.
<b>YEAST MIXTURES</b>			
Bread	7	2	25 - 35 mins
Bread Rolls	7	1	25 - 30 mins
Chelsea Buns	5	1	25 - 30 mins
<b>MISCELLANEOUS</b>			
Yorkshire Pudding - small	7	1	25 - 30 mins
- large	7	1	30 - 40 mins
Meringues	1	2	2 1/2 - 4 hrs. turn when necessary

**Soft Margarine** – Use the oven settings recommended by the margarine manufacturer and not those indicated on the cooking chart.

# Grill

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

## Grill Pan and handle

The grill pan handle is detachable from the pan to facilitate cleaning and storage. The handle can be fixed as follows:

1. Remove the screw and washer from the grill pan bracket.
2. Tilt the handle over the recess (A).
3. Slide the handle towards the centre of the pan (B).
4. Locate the handle over the bracket (C).

For a fixed handle, replace the screw and washer and ensure they are fully tightened. If a detachable handle is required, do not replace the screw and washer.

Warning : Ensure when using the grill pan handle in the detachable manner it is centralised and secure.



## To use the grill

1. Open the grill door and remove the grill pan.
2. Place the shelf without the heat shield in the high position.
3. Push in and turn the grill / top oven control knob fully clockwise to the flame symbol. Press the ignition button until the spark lights the gas, keeping the control knob pushed in for at least 5 seconds. Release the control knob and check that the burner is still alight. If not try again, keeping the control knob pushed in for a longer period.
4. To turn off, turn the control knob anti-clockwise to the symbol **O**

**NOTE:** The grill pan will only fit on the shelf when the shelf is in the high position.

The grill cannot be used at the same time as the top oven.

An odour may be noticed when first using the grill - this should cease after a short period of use.

**DO NOT** use the grill with the door closed.  
**DO NOT** cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Grilling can be started from cold but for best results preheat for approximately two minutes.

**NOTE:** Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

## Lighting the burner

The burner control should not be operated for more than 15 seconds. If after 15 seconds the burner has not lit, turn off the burner control and do not attempt to re - ignite the burner for at least one minute. In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

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# Main Oven

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The oven has different heat zones - the thermostat settings refer to the temperatures on the middle shelf; above this shelf is hotter and below it is cooler. Two shelves enable full use of the temperatures inside the oven.

Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

The grill pan, without the handle, can be used in the oven. The maximum size of baking tray that should be used is 300mm x 330mm (12" x 13").

- To use the main oven**
1. Place oven shelves in the chosen positions (refer to cooking charts).
  2. Press the ignition button and then push in and turn the oven control knob fully anti-clockwise. Continue to press the ignition button until the spark lights the gas.
  3. Turn the control knob clockwise to the required setting (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
  4. To turn off, turn the control knob fully clockwise to the symbol **O**.

Never place dishes on the oven base over the burner.

## Relighting the burner

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

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# Main Oven

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- Cold start cooking** Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes.
- Roasting large poultry** The maximum weight of poultry that can be accommodated is 8kg (18lbs) of suitable shape.  
It is important to check that the bird DOES NOT overhang the burner at the back of the oven.
- Storage and re-heating of food** It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
  2. Completely thaw frozen food in the refrigerator before re-heating.
  3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk 6, and then serve immediately.
  4. Only re-heat food once.
- 'Cook Chill' dishes** These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.
- Aluminium foil** If using Aluminium Foil:
1. Remember that it is important to increase the cooking time by one third.
  2. Never allow the foil to touch the sides of the oven.
  3. Never cover the oven interior with foil.
  4. Never cover the oven shelves with foil.

# Main Oven Cooking Chart

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate gas Mark. Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
<b>Fish</b>			
Oily and white fish	3 or 4	4	25-60 mins. depending on recipe
<b>Meat and Poultry</b>			
Beef	4 or 5	4	25-30 mins per 450g (1lb) + 25 mins. extra
Ham	5	4	40 mins per 450g (1lb) covered in foil plus 40 mins. extra
Lamb	5	4	30 mins per 450g (1lb) + 30 mins extra
Pork	5	4	40 mins per 450g (1lb) + 40 mins extra
Chicken	5	4	25 mins per 450g (1lb) + 25 mins extra
Duckling & Goose	5	4	25 mins per 450g (1lb) + 25 mins extra
Turkey	4 or 5	4 or 5	15-20 mins per 450g (1lb) + 20 mins
Casseroles	3	3 or 4	2-6 hrs. depending on cut of meat
<b>Vegetables</b>			
Baked jacket potatoes	4 or 5	3	1½ - 3 hrs. until soft, depending on size
<b>Puddings</b>			
Milk Puddings (500ml/1pt)	3	4	1¾ - 2½ stand dish on baking tray and started with warm milk
Baked Custard (500ml/1pt)	3	4	45-60 mins. bain-marie
Baked Sponge Puddings	4	3	40 - 50 mins
Baked Apples	3	3	30-45 mins depending on type and size of apples
Meringue Topped Puddings	1	3 or 4	15 mins or until "tinged" with brown
Apple Tart (1 x 205mm/8")	6	2	45-60 mins
Fruit Crumble	5	2	35 - 45 mins

# Main Oven Cooking Chart

Food Comments	Gas Mark	Shelf Positions	Approx. Cooking Time and
Cakes, Pastries & Biscuits			
Small Cakes (16 per tray) 2 trays	5	1 and 3	17 - 25 mins.
1 tray	5	2	18 - 22 mins.
Victoria sandwich (2 x 180mm / 7")	4	1 and 3	20 - 30 mins
Swiss Roll (3 egg quantity)	5	2	20 - 25 mins.
Christmas cake (1 x 205mm / 8")	2	3	Time depending on recipe
Madeira cake (1 x 180mm / 7")	4	4	1 <sup>1</sup> / <sub>4</sub> - 1 <sup>1</sup> / <sub>2</sub> hrs.
Rich Fruit cake (1 x 180mm / 7")	2	4	Time depending on recipe
Scones - 16 per tray	7	1 and 3	10 - 20 mins.
Shortbread (1 x 180mm / 7")	2	3	55 - 65 mins.
Biscuits	4	1 and 3	10 - 20 mins.
Shortcrust Pastry	6	2	15 - 60 mins depending on use.
Rich Short Crust	5	1 and 3	20 - 30 mins.
Flaky/Puff Pastry	7	2	10 - 30 mins.
Choux Pastry	6	2	20 - 30 mins.
Yeast Mixtures			
Bread - rolls	7	2 and 4	20 - 30 mins.
Miscellaneous			
Yorkshire Pudding:-- large	7	1	30 - 40 mins
individual	7	2	20 - 30 mins
Meringues	"Slow cook"	3	2 - 3 hrs

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

**Soft Margarine** – Use the oven settings recommended by the margarine manufacturer and **not** those indicated on the cooking chart.

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# The 'Slow Cook' Setting

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## Using the 'Slow Cook' Setting for Slow Cooking

The 'Slow Cook' setting on the main oven thermostat is used for slow cooking, keeping food warm and warming plates for short periods.

1. All dishes cooked by the 'Slow Cook' setting should be cooked for a minimum 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk. 6 for 30 minutes before turning to the 'Slow Cook' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 2.7 kg (6 lbs) and poultry over 2 kg (4 lbs 8oz) should not be cooked using the 'Slow Cook' setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. Pork joints and poultry must be checked for an internal temperature of at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

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# Care and Cleaning

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**Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.**

To move the cooker forward, open the grill door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged. Do not attempt to lift the product using the grill door or grill door handle.

## Main Oven Heat Clean Linings

The main oven side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if roasting is done frequently, or high temperatures are not used regularly, it may be necessary to run the oven empty at Mark 8 for about two hours. If desirable, they can be washed with warm soapy water followed by a rinse.

## Oven Door / Grill Door

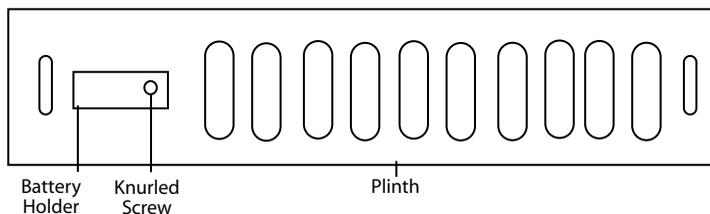
Wipe over the door outer panel with a cloth wrung out in hot soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

**Do not use scouring pads or abrasive powder which may scratch the surface.**

Take care during cleaning not to damage or distort the Door Seal. Do not lift the Door Seal from the Oven Front Frame, if necessary remove the seal by carefully unhooking the corner clips.

## Fitting/Replacing the Battery

The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the plinth panel below the oven door. Open the oven door fully. Unscrew the knurled fixing screw anti-clockwise and remove. Withdraw the battery holder just enough to get access to the battery. Fit the new battery with the end marked "+" on the same side of the battery holder as the red lead. Replace the battery holder by placing it into the hole in the plinth and sliding to the left. Refit the screw.



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# Care and Cleaning

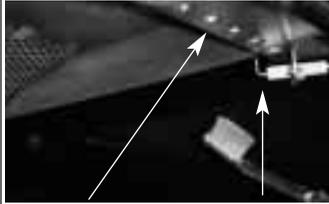
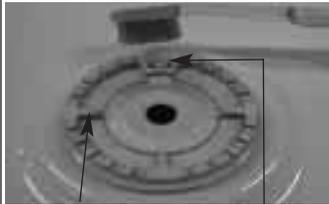
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<b>COOKER FINISH</b>	<b>CLEANING METHOD</b>
<b>Vitreous Enamel</b> Hotplate, burner caps, grill pan, oven base and rear, inside of grill compartment, inside of doors, control panel.	Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Development Council.
<b>Paint</b> Plinth, Fascia bottom trim, side panels, Lid trim, Rear end caps (models with hotplate lid)	Wash with a cloth wrung out in hot soapy water only. <b>DO NOT USE ABRASIVES.</b>
<b>Aluminium</b> Hotplate burner bodies	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burners.
<b>Chromium Plating</b> Oven shelves, grill pan grid, grill pan handle support	Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
<b>Plastic</b> Grill pan handle, door handles, control knobs	Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream cleaner.
<b>Glass</b> Lid if fitted Door fronts	As for vitreous enamel cleaning above. Polish with a clean dry cloth or kitchen towel.

**NOTE:** To ensure rapid lighting of the hotplate burners every time they are used, the electrodes must be kept clean and dry. Remove any food spillage or cleaning materials from the electrode using a small nylon brush such as a tooth brush.

# Something Wrong With Your Cooker

Before calling a Service Engineer, please check through the following lists.  
THERE MAY BE NOTHING WRONG.

Problem	Check
<p><b>Slight odour or small amount of smoke when grill / oven used first time</b></p>	<p>This is normal and should cease after a short period.</p>
<p><b>Oven cooks too fast or too slow</b></p>	<p>Check that the gas mark and shelf positions are as recommended in the Oven Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste.</p>
<p><b>Ignition does not work.</b></p> <p>Oven burner</p>  <p>Burner ports                      Ignitor</p> <p>Grill burner</p>  <p>Burner ports                      Ignitor</p> <p>Hotplate burner.</p>  <p>Burner ports                      Ignitor</p>	<p><u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard.</p> <p>If not</p> <p>Check the battery, or fit a known good battery to the product. Batteries are not covered by the guarantee. The battery is easily changed - see the section on battery replacement. (An "AA" size alkaline battery should be used).</p> <p><u>If only one burner fails to ignite:</u></p> <p>Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel.</p> <p>On hotplate burners make sure that all the burner parts are correctly seated on the burners.</p>

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# Installation Instructions

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Prior to installation, ensure that the local distributions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted below the oven door on the plinth panel. This appliance is not designed to be connected to a combustion products evacuation device. It must be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

MODEL NUMBER GDW51

Category  $\frac{1}{2}$ H (G.B. IE)

These models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and cannot be used on any other gas.

## **Gas Safety (Installation & Use) Regulations**

It is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

## **Location**

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

## **Provision for Ventilation**

The room containing the cooker should have an air supply in accordance with BS 5440: Part 2.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m<sup>3</sup>, it will require an air vent of 50cm<sup>2</sup> effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100cm<sup>2</sup> effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2 should be consulted to determine air vent requirements.

# Installation Instructions

## Technical Data

<b>Dimension</b>	Height	900mm
	Width	500mm
	Depth	600mm (excluding door handles)

<b>General</b>	Gas connection	Rp 1/2 (1/2" BSP female)
	Pressure test point	Grill injector
	Gas rate adjustment	None
	Aeration adjustment	None
	Battery	1.5V Alkaline AA

BURNER	HEAT INPUT	INJECTOR
HOTPLATE Front left	3.0 kW	128
HOTPLATE Rear left	2.0 kW	102
HOTPLATE Rear right	1.0 kW	72
HOTPLATE Front right	2.0 kW	102
GRILL	3.8 kW	150
TOP OVEN	2.0 kW	100
MAIN OVEN	2.5 kW	115

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# Installation Instructions

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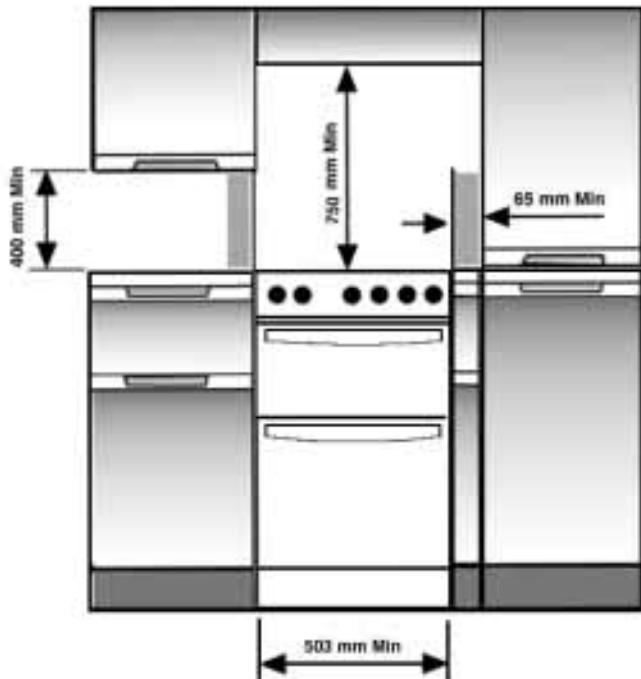
The cooker can be close fitted below hotplate level. This requires a minimum distance of 503mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

The wall behind the cooker 150mm below the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm to allow the main oven door to open fully for when removing oven shelves.



## Cooker Hoods

If a cooker hood is to be installed, refer to the cooker hood manufacturers' instructions regarding fixing height.

# Installation Instructions

## Unpacking the Cooker

Unpack the components from inside the grill and oven: Check that the following parts are present.

Grill pan and grid  
Top Oven shelf and shield  
Main Oven shelves (2)  
Literature  
Aluminium burner bodies (4)

Grill pan handle  
Pan supports (2)  
Enamelled discs (4)  
Battery 1.5V

## Levelling

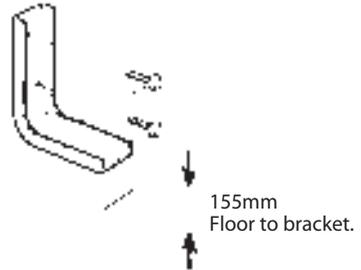
Four skid feet are fitted which can be adjusted up or down to level the cooker.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully.

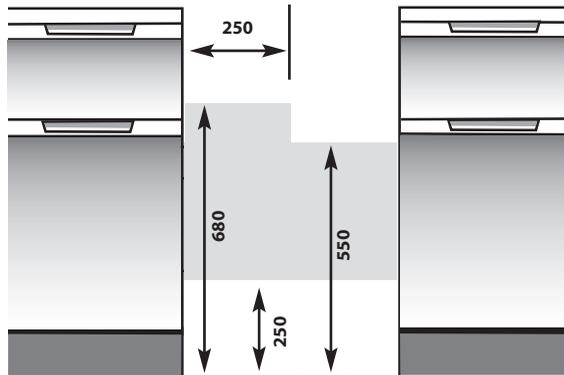
## Stability Bracket

The cooker must be fitted with a stability device firmly secured to the fabric of the building. One of the holes in the rear panel can be used to engage a stability bracket.

The bracket must be fitted to the wall behind the cooker. The diagram is a guide to the correct height at which the bracket should be from the floor.



The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



## Connecting To The Gas Supply

Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

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# Installation Instructions

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## Operational Checks

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the fastening screw on the right hand side of the burner and slide the burner off the injector. Ensure that the grill burner is correctly located under the fixing screw on reassembly.

Fit the battery. Fit the hotplate burner bodies, enamelled discs and pan supports. Referring to the instructions for use where necessary.

1. Check that the hotplate burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that the grill burner ignites correctly and burns with a steady flame.
3. Check that, with the top oven set to mark 8, the burner ignites correctly and burns with a steady flame. Leave the oven full on with the door closed for 10 minutes and check that when the control is turned to mark 1 the flame reduces.
4. Check that with the oven set to mark 9, the burner ignites at low rate and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to the 'E' setting that the flame reduces.

Instruct the user on the operation of the cooker.







# ***Key Contacts***

## ***Service***

We have the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

### ***Repair Service***

***UK: 08709 066 066***

***Republic of Ireland: 1850 302 220***

You will be asked for the following information:-

Name, address and postcode.

Telephone number

Model / Serial number of the appliance

Clear and concise details of the query or fault

Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

### ***Extended Warranty***

***To join: UK 08709 088 088***

***Republic of Ireland: 1850 302 220***

### ***Genuine Parts & Accessories***

#### ***Mail Order Hotline***

***UK: 08709 077 077***

***Republic of Ireland: (01) 842 6836***

For further product information 08701 54 64 74

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# **Creda**

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