

Instructions for Installation and Use

Aspire

To the Installer

Before installation fill in the product details on the back cover of this booklet. The information can be found on the rating plate.

To the User

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



For more information on our exciting product range ring
Creda Answer Centre 08701 54 64 74

OR



Visit us on the **NET** at
<http://www.creda.co.uk>

Our site invites you to make use of our **interactive cookbook** and **product selector**.
Feel free to **browse our product range** to see what's **bubbling away** at the
moment or to **ask for help** on our products and services



Creda

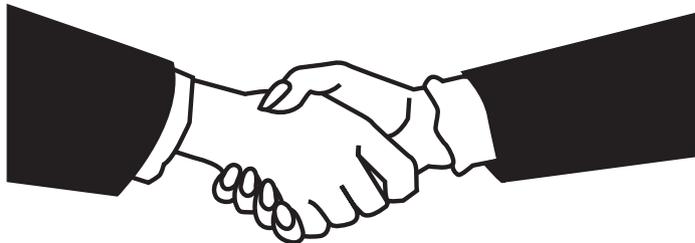
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It may be necessary from time to time to change the specification outlined in this booklet without notice. Any change which is made will not affect your statutory rights.

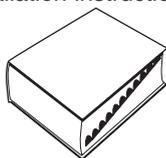
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INTRODUCTION



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



To help make best use of your cooking equipment, please read this booklet carefully.

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

Note: When the cooker is first used, an odour may be emitted - this will cease after a short period of use.

To help remove the 'new' smell, heat up the empty ovens to maximum temperature for a minimum of two to three hours keeping the oven doors closed. Ensure that the room is well ventilated (e.g. 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 on oven linings and elements and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

- (a) Has been used solely in accordance with the Users Instruction Book.**
- (b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.**
- (c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.**
- (d) Has been correctly installed.**

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



INSTALLATION

UNPACKING

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven door and the hob. Examine your cooker for any damage, particularly the hob glass. Make sure there are no chips or cracks. If there is any damage to your cooker or anything is missing, please contact your supplier for advice. **If the hob is cracked the cooker must not be connected to the supply, and no part of it may be used.**

SITING / MOVING THE COOKER (See Fig. 1)

Your cooker is heavy, so be careful when moving or positioning it. Do not try to move the cooker by pulling on the doors or handles. Movement of your cooker is most easily achieved by lifting the front as follows. Open the Grill/Oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements or oven interior furniture. Great care should be taken when moving your cooker to avoid damage to soft floor coverings. Your Creda cooker is designed to fit between 600mm deep cabinets, spaced a minimum of 550mm apart. It can also be used freestanding, with a cabinet to one side, in a corner setting or with its back to a wall.

The cooker is of type X with regard to protection against overheating of surrounding surfaces as defined in BS EN60335-2-6: 1991. As such, adjacent side walls which project above hob level must not be nearer to the cooker than 150mm (6"). Any overhanging surface or cooker hood should be at least 650mm (25½") above the cooker hob. We do not recommend positioning the cooker below wall cupboards, as the heat and steam from the cooker may cause damage to the cupboard and its contents.

Excess steam from the oven, vents out at the back of the cooker, so the wall behind the cooker needs to be resistant to the steam or condensation.

Whatever the position, remember to leave enough room for the cooker to be pulled out for cleaning and service, and make sure that the vents in the back panel of the cooker are not blocked.

COOKER HEIGHT

Your cooker must stand on a flat surface so that the hob is perfectly level, and the cooker is stable and cannot be rocked.

If required, a height adjustment kit is available to increase the height to the hob from 900mm up to a maximum of 914mm. This is available on application to Creda Spare Parts Department.

INSTALLATION

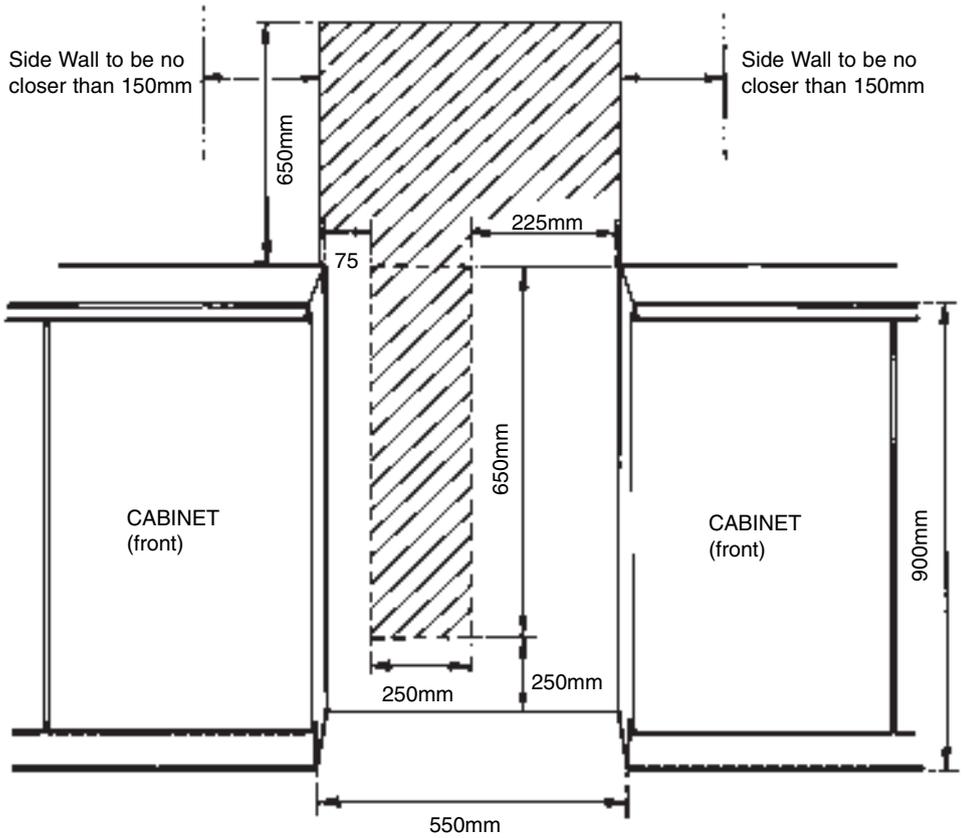


Fig. 1

The area marked  must be clear of obstructions including the wall switch, mains cable and main cable socket outlet because of the position of oven vents and hob.

INSTALLATION

CONNECTING THE COOKER

For your own safety, we recommend that your cooker is installed by a qualified person – for example one who is registered (or similar) by NICEIC (National Inspection Council for Electrical Installation Contracting) registered contractor.

WARNING! THIS COOKER MUST BE EARTHED!

The cooker must be connected to the correct electrical supply as stated on the rating plate situated adjacent to the bottom left hand main oven door hinge, through a suitable cooker control unit incorporating a double pole switch having a contact separation of at least 3mm in all poles, adjacent to (but not above) the cooker. It should also be easily accessible when cleaning the cooker or in case of an emergency. The cooker supply must be rated 45A minimum.

We recommend that P.V.C. insulated twin and earth cable is used to connect the cooker to the cooker control unit. The minimum size of cable that can be used is 6mm² twin and earth, the maximum size is 10mm² twin and earth.

The power supply cable should conform to BS6004.

IMPORTANT

For access to the mains terminal block, for supply cable connection, it is necessary to remove the mains terminal cover, located at the lower right-hand side of the rear panel.

No part of the appliance, even the timer of the oven unit, will operate unless the main control unit is switched **On**.

Allow sufficient cable length for the cooker to be pulled out for cleaning, but do not let it hang on the floor. The cable can be looped if necessary, but make sure that it is not kinked or trapped when the cooker is in position.

This appliance conforms to BSEN 55014 regarding suppression of radio and television interference.

BEFORE COOKING

Before you cook for the first time, we recommend that you switch on each element in turn to burn off any odours remaining from manufacture. Simply operate each hob element and the grill on maximum for a few minutes, and the ovens for about 30 minutes.

Also, before you use the ceramic hob for the first time, clean the hob surface with Ceramic Hob Cleaner and Conditioner. This applies a thin protective film to the hob, making it easier to clean, and prolonging its life.

FOR YOUR SAFETY



When used properly, your 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 remove all packaging and literature from inside the oven and grill compartments before switching on for the first time.
- Always make sure you understand the controls prior to using the appliance.
- Always keep children away from the appliance when in use as the surfaces will get extremely hot during and after cooking.
- 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/grill.
- Always take care to avoid heat/steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch before cleaning and allow the appliance to cool.
- Always make sure the shelves are in the correct position before switching on the oven.
- Always keep the oven and grill doors closed when the appliance is not in use.
- Always take care when removing utensils from the top oven when the main oven is in use as the contents may be hot.
- 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 obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always use a deep pan, large enough to completely cover the appropriate heating area.
- 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.
- Always keep the outside of the pan clean and free from streaks of oil or fat.

SAFETY ADVICE

IMPORTANT - As with any cooking appliances there could be some fire risk attached to the heating of oil, particularly for deep fat frying. Cooking utensils containing oil **must not be left unattended** (e.g. to answer the telephone) on or in close proximity to the patterned cooking areas.

IN THE EVENT OF A CHIP PAN OR ANY OTHER PAN FIRE:

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

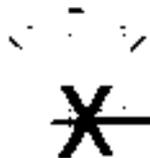
NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

FOR YOUR SAFETY



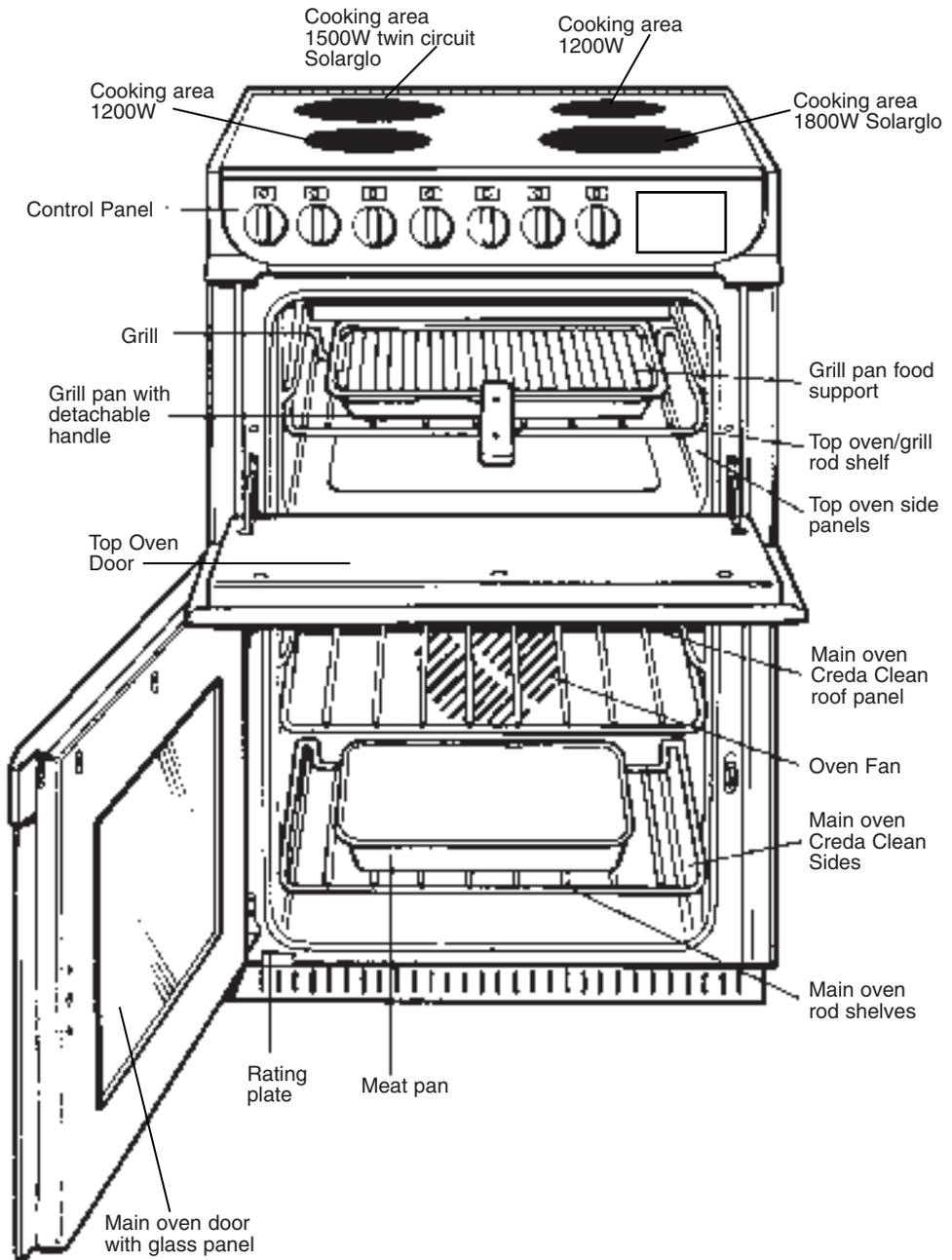
NEVER

- Never stare at Halogen heating units.
- Never leave children unsupervised where a cooking appliance is installed as all cooking surfaces will be hot during and after 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 leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals, food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place aluminium or plastic foil or plastic containers directly on the hob surface.
- 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 operate the grill with the door closed as this will cause the appliance to overheat.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never operate the grill when the ovens are set cook automatically.
- Never try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
- Never cook directly on the hob surface without a cooking utensil, as this will result in damage to the surface of the hob.
- Never use the hob as a worktop surface as damage may occur to the smooth surface of the hob.
- Never drag or slide utensils on the hob surface as this will cause scratches in the surface of the hob.
- Never allow a cooking utensil to come into contact with the hob surround or trim as damage may occur.
- Never use a utensil with a base diameter greater than 25cm (10ins.).
- Never leave utensils partly covering the heated areas.

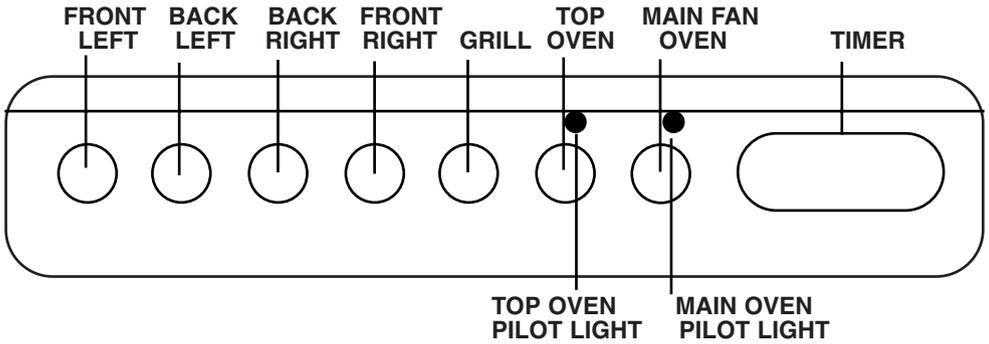


Pressure cookers or other large pans should be used on the front cooking areas.

KNOW YOUR COOKER



KNOW YOUR COOKER



CONTROL KNOBS

The knobs for the grill and hotplates can be rotated in either direction to provide variable heat control, the oven knobs can only be rotated clockwise from the **OFF** position.

AUTOMATIC COOKING

AUTOMATIC COOKING

The Top Oven and Main Oven can be controlled by the electronic clock.

When the clock has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

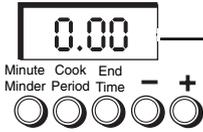
The grill will not function when the Top Oven is set to cook automatically.

HINTS ON AUTOMATIC COOKING

1. Select foods which will take the same time to cook and require approximately the same temperature.
2. Set the oven clock so that the food has just finished or about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat vegetables should be cooked as soon as possible.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delay start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. 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.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. 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.
12. Ensure food is cooked thoroughly before serving.

KNOW YOUR TIMER

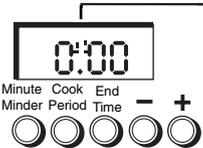
CLOCKFACE



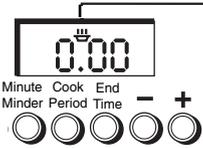
The timer incorporates a 24 hour clock.

Ensure the correct time of day is always set, before using your cooker.

SYMBOLS



 Will light up when you select a Minute Minder Period and will remain lit for the period set.



 This "Cookpot" symbol will light up either:-

- When the cooker is in "Manual Mode"
- When you press the Cook Period Button and set a length of time for an Auto Cooking Programme. ( symbol will light up during Auto Cooking)



"A" will light up:-

- When the timer is first turned on it will flash. (It will go out when a time of day is set).

- When an Auto Cooking Programme has been set.

The Auto symbol "A" will flash at the end of an Auto Cooking programme to indicate that the programme has finished.

(When the "A" symbol is flashing, to return the oven to Manual operation, turn the oven controls off, ensure that the correct time of day is set, and press the "Cook Period & End Time" buttons together- The "A" symbol will go out.)

TIMER FUNCTION BUTTONS

Minute Minder Button

Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone.

For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

AUTO COOKING PROGRAMME

Cook Period Button

Cook Period is the actual length of time for which, the timer will switch the oven(s) on as part of an "Auto Cooking" programme. (e.g. If you set 2 hours, the food will be cooked for 2 hours).

End Time Button

The time of day at which you want an "Auto Cooking" programme to **end**.

For Example: If you set a "Cook Period" for 2 hours, and "End Time" of 11:00. The timer will switch the oven(s) on at 9:00 and turn the oven(s) off at 11:00. You will hear an audible tone at 11:00, to indicate that the Auto Cooking Programme has finished.

Notes:

- When setting an Auto Cooking programme you will need to set the oven controls(s) to the required temperature(s) when you set the timer.
- If an Auto Cooking programme has been set the oven(s) will only operate during the pre-programmed time.

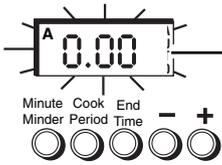
"+" and "-" Buttons

Used to adjust the various timer function settings.

Used to adjust pitch of audible tone (see other notes on timer operation).

OVEN TIMER OPERATION

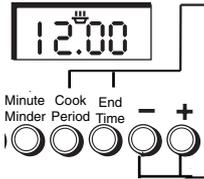
SETTING THE TIME OF DAY



Step 1 Make sure all oven controls are turned Off.

Step 2 Check the electricity supply to the cooker is turned on.

When switched on the display will show 0.00 and "A" symbol, both will be flashing intermittently.



Step 3 Press & hold in both the "Cook Period & End Time" buttons together.

Step 4 With the "Cook Period & End Time" buttons still held in, press either the "+" or "-" buttons to set the correct time of day.
Step 5 Release all the buttons simultaneously.

The time of day is now set and the  symbol will light up to show that the timer is in "Manual Mode"

To change the time of day repeat Steps 3, 4 & 5 above.

Note: You cannot adjust the time of day if the timer has been set for an Auto Cooking Programme.

SETTING THE MINUTE MINDER



Step 1 Ensure the time of day is set correctly.

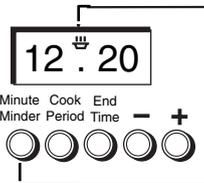
Step 2 Press and hold the Minute Minder Button.

Step 3 With the "Minute Minder" button held in, set the required Minute Minder time using the "+" and "-" buttons, a  symbol will light up.

Release all buttons and the timer display will revert back to the time of day. Bell symbol will remain lit to signify that a Minute Minder period has been set.

At the end of the set time a bleeping sound will be heard, and the  symbol will go out.

The bleeping sound will continue for several minutes unless cancelled (see step 4)



Step 4 To cancel the bleeping sound press the Minute Minder button, timer display will revert back to the time of day after the buttons are released.

To cancel Minute Minder before the Minute Minder period has finished.

Step 1 Press the minute minder button.

Step 2 Press the "-" button until 0.00 and the  symbol appear in the display window.

Step 3 To cancel the bleeping sound press Minute Minder button.

Note 1 When the Minute Minder has been set, the time remaining can be checked at any time by simply pressing the Minute Minder button

OVEN TIMER OPERATION

There are two Auto Cooking programmes that can be selected using your timer:-

- a) To set the timer to switch the oven(s) On and Off automatically.
- b) To set the timer to switch On immediately and OFF automatically after a set cook period.

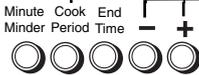
a) TO SET TIMER TO SWITCH THE OVEN(S) ON AND OFF AUTOMATICALLY.

Step 1 Check that the correct time of day is set, if not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door(s).



Step 3 Press & hold in the "Cook Period" button, the display will read 0.00 with the cookpot  symbol lit up.



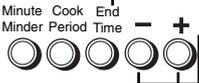
Step 4
With the Cook Period button still held set the required Cook Period using the "+" and "-" buttons.



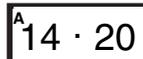
Release the buttons and the timer display will revert to the time of day with the Auto symbol "A" & Cookpot  symbol remaining lit.



Step 5 Press and hold the "End Time" button.
The display will read the earliest possible end time for the cook period that you have set above.



Step 6
With the End Time button still held in, use the "+" and "-" buttons to set the "End Time". i.e. The time you require the oven to switch off.

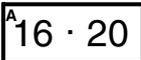


Release all the buttons and the timer will revert back to the time of day. The "A" symbol will remain lit to signify that an Auto Cooking Programme has been set. The  symbol will go out. When the Auto Cook Programme starts the  will then light up again.

Step 7

Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven.

OVEN TIMER OPERATION



At the end of the Automatic Cook Period the Auto Symbol "A" will flash and an intermittent bleeping sound will be heard. The  symbol will go out.

The bleeping sound will continue for several minutes unless cancelled. (see step 8) The "A" symbol will continue to flash until the timer is returned to Manual operation (see below).



Step 8

Press the Cook Period button to cancel the bleeping sound.

Minute Cook End
Minder Period Time - +



Step 9

Turn the oven control(s) to the OFF position.

Step 10

Press the Cook Period and End Time buttons together to return the oven(s) to Manual Operation. The "A" symbol will go out and the  symbol will light up

Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

Note 2 When cooking automatically the End Time can be checked at any time by simply pressing the End Time button.

OVEN TIMER OPERATION

b) TO SET TIMER TO SWITCH ON IMMEDIATELY AND OFF AUTOMATICALLY AFTER A SET COOK PERIOD

Step 1 Check that the correct time of day is set, if not follow instructions for setting the time of day.

Step 2 Place food onto the correct shelf position in the oven and close the oven door(s).

Step 3 Turn the oven control(s) to the required temperature, and if necessary select the appropriate oven function.

The diagram illustrates the oven timer control panel with a digital display and five buttons labeled: Minute Minder, Cook Period, End Time, -, and +. The sequence of steps is as follows:

- Step 4:** Press & hold in the "Cook Period" button, the display will read 0.00 and the cookpot symbol  will light up. With the Cook Period button still held set the required Cook Period using the "+" and "-" buttons, the "A" symbol will light up. (Example: 1hr 30 minutes).
- Note:** Cook Period is the length of time the food requires to cook.
- Step 5:** Release all buttons. The timer display will revert to the time of day with the Auto symbol "A" lit & Cookpot symbol  remaining lit.
- At the end of the Cook Period the "A" symbol will flash and an intermittent bleeping sound will be heard. The cookpot symbol  will go out. The bleeping sound will continue for several minutes unless cancelled. (see step 6) The "A" symbol will continue to flash until the timer is returned to Manual operation (see below).
- Step 6:** Press the "Cook Period" button to cancel the bleeping.
- Step 7:** Turn the oven control(s) to the OFF position.
- Step 8:** Press the "Cook Period" and "End Time" buttons together to return the cooker to Manual operation. (The "A" symbol will go out, and the  Cookpot symbol will light up).

Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

Note 2 When cooking automatically the End Time can be checked at any time by simply pressing the End Time button.

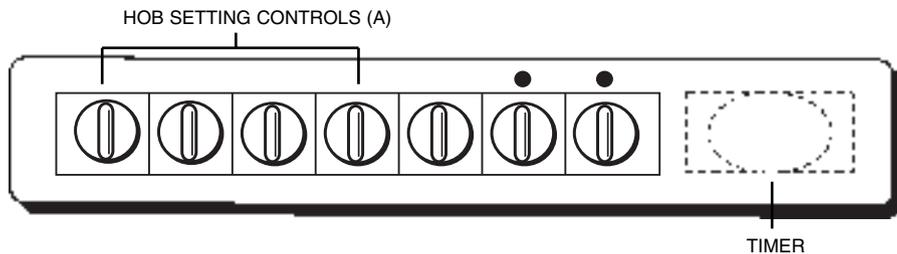
OVEN TIMER OPERATION

OTHER NOTES ON TIMER OPERATION

1. To cancel the Auto Cooking programme before or after auto cooking starts, press the "Cook Period" and "End Time" buttons together, this will return the cooker to the manual operation.
2. When cooking Automatically the "Cook Period" can be checked at any time by simply pressing the "Cook Period" button.
3. When cooking Automatically the "End Time" can be checked at any time by simply pressing the "End Time" button
4. Having set a Cook Period and End Time an electronic device stores the information. The device within the timer will switch the oven(s) on and off at the required time.
5. When setting an Auto Cooking Programme and a mistake is made, to clear:–
 - (a) Press and hold in the "Cook Period" and "End Time" buttons together to return the cooker to manual operation.
 - (b) Start the sequence again.
6. If at any time the display shows three flashing zero's 0.00. It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day.

Food in the oven may, therefore, not have been cooked, before serving check food is thoroughly heated and completely cooked.
7. To set each function always press and hold the required function button and at the same time press "+" or "-" buttons.
8. To adjust the pitch of the audible tone, simply press the "-" button while the audible tone is sounding. For example:-
 - (a) Press and hold the minute minder button.
 - (b) With the minute minder button still held in, press the "+" button and set one minute.
 - (c) When the audible tone sounds after one minute, press and release the "-" button, until preferred pitch is set.
 - (d) Press and release the Minute Minder button to cancel the bleeping.

USING THE CERAMIC HOB



CAUTION: IF ANY CRACK IN SURFACE BECOMES VISIBLE, DISCONNECT THE APPLIANCE IMMEDIATELY FROM THE SUPPLY.

Under no circumstances should the hob be used with aluminium foil in contact with the hob surface.

The boiling plates are located beneath the circular cooking areas.

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

OPERATION WHEN USING THE CERAMIC HOB

Step 1 Place the saucepan centrally on the required hob element.

Step 2 Turn the required hotplate control knob to the required setting.

Set to:-
1-6 Single Circuit Hotplate
1-4 Twin Circuit Hotplate (Clockwise)
1-4 Inner Circuit (Anti-clockwise)
1=Low, 6 or 4=High

Step 3 After use, turn control(s) to their OFF (O) position.

IMPORTANT

WARNING: Extreme caution should be used when cleaning the hot hob.

1. Always clean up any spillage immediately with a clean cloth or a paper towel to avoid unnecessary damage to the hob. Extreme care should be taken to avoid steam burns and hot surfaces when cleaning spillage from the hob.
2. When cooking food that contains sugar (most food) or syrup, use a utensil which is large enough to prevent boil over or spillage. **Sugar spillage will permanently damage the hob and therefore should be cleaned off with care immediately.** If sugar spillage has occurred, remove it as long as it is still hot with a metal safety razor scraper. This will avoid any damage. **NEVER LET IT COOL BEFORE REMOVING.**
3. Always ensure that the base of the utensil is dry before placing on the ceramic hob.

HOB - IMPORTANT ADVICE

CHOICE OF UTENSILS

Every electric hob deserves the right choice of utensils. We recommend for optimum performance the use of good quality utensils.

Remember:

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying.
2. Using the correct saucepans will result in maximum contact with the hob and maximum efficiency.

PAN BASES SHOULD BE:



Not concave (bowed in)



Not convex (bowed out)



Not rimmed



Not deeply ridged



Not rough base



But essentially Flat

Always ✓	Never ✗
<ul style="list-style-type: none"> ● Use good quality flat-based cookware on all electric heat sources. ● Always ensure pans have clean, dry bases before use. ● Ensure pans match size of heating area and positioned centrally. ● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary. ● Ensure pan handles are positioned safely and away from heat sources. ● Always lift pans, do not drag. ● Always use pan lids except when frying. ● Deal with spillages immediately but with care. ● For best results use low dome pressure cookers. 	<ul style="list-style-type: none"> ● Never use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands – they can cause overheating. ● Never use utensils with skirts or rims e.g. buckets and some kettles. ● Never use badly dented or distorted pans. ● Never leave an element switched on when not cooking. ● Never cook food directly on the hob surface. ● Never drag or slide utensils along the hob surface. ● Never place a fish kettle across two hotplates as damage will occur. ● Never cover hotplates with decorative covers or lids.

HOB - IMPORTANT ADVICE

This table is a general guide to the types of pan suitable for electric hobs. Remember pans should be good quality, with smooth flat bases. For any further information refer to manufacturer's instructions.

Saucepan Types	
Aluminium	✓
Stainless steel with single layer copper base	✗
Stainless steel with sandwich bases of aluminium and stainless or aluminium and copper	✓
Enamelled steel - heavy gauge	✓
Enamelled aluminium	✓
Enamelled based cast iron	✓With Extra Care
Cast iron	✗
Copper	✗
Toughened glass or ceramic/glass/pottery	Not recommended
Mild steel, Ferro-magnetic or stainless with a magnetic sandwich base	✓

✓ **suitable** ✗ **unsuitable**. Care should be taken when using any pans on these surfaces not to drag and cause scratching.

Note: All copper pans are excellent conductors of heat, and are hard wearing and strong, but need quite a lot of care. They can be very heavy and do not usually have completely flat bases. The interiors are usually lined with a different material such as tin. A stainless steel pan with a sandwich base of aluminium and stainless steel is an excellent conductor of heat and is suitable for use on all electric hobs, providing they are used in accordance with the saucepan manufacturer's recommendations.

Stainless steel pans with a sandwich base of aluminium and copper are excellent conductors of heat. If using stainless steel saucepans with aluminium and copper sandwich bases on **ceramic hobs**, the use of these pans must be in accordance with the saucepan manufacturer's recommendations. Extra care should be taken to ensure the base of the pan and the hob is cleaned, and the hob conditioned, after each and every use, when using this type of saucepan.

If these recommendations are not followed, the result will be a build-up of small copper deposits on the surface of your hob which, if not cleaned after each use, will result in permanent marking of your hob.

Always lift the pan from the hob, **do not** drag or slide across the hob surface as damage may occur.

TEMPERATURE CONVERSION CHART

Gas Mark	°F	Main Convection Oven °C	Top Convection Oven °C	Main Fan Oven °C
1/2	250	120	110	100
1	275	140	130	120
2	300	150	140	130
3	325	160	150	140
4	350	180	170	160
5	375	190	180	170
6	400	200	190	180
7	425	220	210	200
8	450	–	220	210
9	475	–	–	220

SOLARPLUS GRILL - 48905 / 6 / 7

CAUTION: ACCESSIBLE PARTS MAY BECOME HOT WHEN GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY.

Your cooker is not fitted with a conventional type of grill. Creda have developed a **Solarplus high speed** grill which is designed to reduce your grilling times. It is quicker because it takes less time to warm up from cold. Conventional grills require 5 minutes preheat before food is placed beneath them, but for normal grilling the **Solarplus** grill can be used directly from cold without any pre-heat. However, when toasting, optimum performance is achieved by preheating the grill for about 1 minute.

You will notice that the grill elements are protected by a wire mesh. This stops you from touching live parts, so under no circumstances should pointed objects be inserted into the mesh. During use the mesh may become soiled. Do not attempt to clean it while the grill is still on. Turn the cooker off at the control unit and wait until it has cooled down before cleaning.

Care must be taken to ensure the grill mesh is not distorted – do not store the grill pan handle on the grill pan grid when the rodshelf is in the top runner position.

There are two halves to the grill, one on the left and one on the right. You can choose to have both sides on or just the left side on. Turning the control knob clockwise, revealing orange numbers, will switch both sides on. Turning it anticlockwise, revealing yellow numbers, will only switch the left side on. The numbers which are displayed indicate the heat setting. Number **4** is the hottest and number **1** the coolest.

IMPORTANT: GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED.

This will cause overheating. The grill will not operate unless the top oven control is in the **Off** position.

Grilling procedure:

1. Fully open the grill/top oven door.
2. Position rod shelf as recommended in chart for food being cooked.
3. Place the grill pan on the rod shelf, ensuring it is positioned centrally under the grill element.
4. **Do not** line the grill pan with aluminium foil.

OPERATING CONTROLS WHEN THE GRILL IS IN USE

In common with all cookers having controls sited above the grill compartment, care must be taken when setting the controls, due to the hot air expelled from the grill compartment.

Items in the Top Oven/Grill compartment will become hot when the Main Oven is in use. When using the grill the grill pan handle will become hot.

SOLAR PLUS GRILL - 48905 / 6 / 7

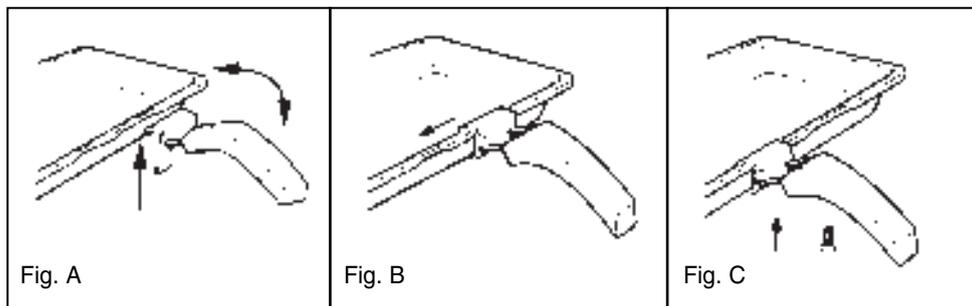
GUIDE TO GRILLING SUCCESSFULLY

Food	Pre-heat	Shelf Position from base of oven	Setting	Approx. Cooking Time
Toasting of Bread Products	1 min.	2 or 1	Maximum	3-5 mins. Grill pan and grid.
Small cuts of meat – Sausages, Bacon	None	2 or 1	Maximum for 4 mins. reduce to 3	10-15 mins. Grill pan and grid.
Chops, etc. Gammon Steaks, Chicken pieces	None	1	Maximum for 6-8 mins. reduce to 3/2'	25-30 mins. Grill pan and grid.
Fish. Whole, Fillets	None	1	Maximum	6-8 mins. in base of grill pan
Fish in breadcrumbs	None	2	3	10-15 mins. Grill pan and grid.
Pre-cooked Potato Products	None	2 or 1	3	10-12 mins. in base of grill pan
Pizzas	None	2 or 1	3	10-15 mins. Grill pan and grid.
Browning of Food	1 min.	2 or 1	Maximum	5-7 mins. Dish placed directly on shelf.

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 that if a fixed handle is required, the grill pan cannot be kept in the Fan Oven with the door closed but may be stored in the Top Oven.



CONVENTIONAL GRILL - 48904 / 8 / 9

CAUTION - ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. CHILDREN SHOULD BE KEPT AWAY. GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED.

The grill control is designed to provide variable heat control of either the twin grill elements on together or the single left hand grill element only, depending upon which direction the control knob is rotated. With the control rotated clockwise the numbers in the window will show 1 through to 4 to **Hi** the twin elements will come on together. With the control turned anti-clockwise the window will show 1 through to 4 to **Hi** and the single left hand element will come on only. The control is **Off** at **O**.

Note: The grill will not operate unless the top oven control is in the OFF position.

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.

Open the Grill door to the grilling position. i.e. fully.

With the grill door in the grilling position, heating the grill is achieved by turning the control clockwise to the desired 'grill setting' on the control panel, as described under 'setting the grill'.

Never: line the grill pan with aluminium foil.

Note: When the door is open, air will be blown from beneath the controls by the cooling fan, and when controls are in the **Off** position. Preheat the grill at setting **HI** for approximately 5 minutes. The grill pan is placed on the shelf and should be correctly positioned under the grill element. Leave the control at **HI** for toast, 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 **HI**. The thicker the food the lower the control should be set.

Grill pan handle

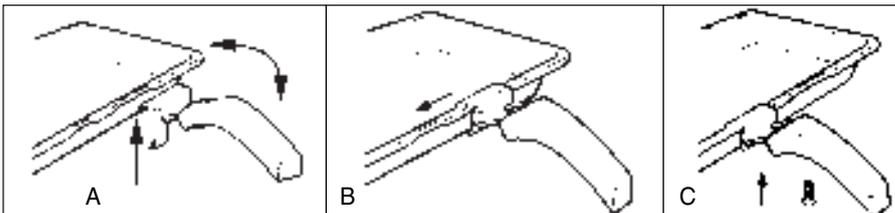
The grill pan handle is detachable from the pan, to facilitate cleaning and storage. The handle can be either detachable from or fixed to the pan. For a fixed handle remove the screw and washers from the grill pan bracket, tilt the handle over the recess adjacent to the bracket. (A)

Slide the handle 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 grill pan and keep safe.

Please note that if a fixed handle is required, the grill pan cannot be kept in the Fan Oven with the door closed but may be stored in the Top Oven.

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



MULTIFUNCTION COOKING

Your new Creda cooker offers multifunction cooking with a conventional top oven (with top elements inside cavity and element below the oven cavity) and a Circulaire fan main oven. This gives you the benefits of multifunction cooking with the flexibility and added capacity of a double oven cooker.

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.

Items in the Top Oven will become hot when the Main Oven is in use.

POSITION OF FOOD

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/4ins 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 (see page 11).

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

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

Do not use utensils larger than 300mm (12 ins) x 230mm (9 ins).

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 light will immediately come on and remain on until the oven reaches the required temperature. The pilot light will then automatically go on and off during cooking as the thermostat maintains the correct temperature.

Note: If the pilot light 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' (see page 16 step 10).

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 1.5kg (3lbs), or poultry, up to 3.6kg (8lbs) 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).

TOP OVEN COOKERY NOTES

TOP OVEN AS A WARMING COMPARTMENT FOR PLATES AND DISHES

Larger joints of meat and poultry weighing more than 3.6kg (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.

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

Main oven door

The main oven door is equipped 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' page 34).

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.

The main oven is illuminated when the main oven control is turned on, the light will remain on during the cooking period. Also a 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.

Note: If the pilot light does not come **On** when the control is turned, check that the timer is in **Manual** operation (page 16 step 10).

MAIN OVEN COOKERY NOTES

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, foods such as bread, scones, Yorkshire pudding, should be placed in a pre-heated oven.

The charts on pages 30 and 31 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or 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 quality of food being cooked.

OVEN POSITIONS

Since the distribution of heat in the Circulaire fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced. To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 390 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

Food or utensils should not be placed directly on the floor of the oven for cooking. Never use more than 3 shelves in the oven as air circulation will be seriously restricted.

Note: There are two rod shelves in main oven, but the top oven rod shelf can also be used in the main oven to provide a third shelf position.

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 30 and 31 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 have an equal gap on all sides to allow even air circulation.

N.B. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The Creda 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.

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 the cooking time.

MAIN OVEN COOKERY NOTES

- c) Place meat/poultry 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/tin – or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- d) 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.
- e) 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.
- f) 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 manufacturer's 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.
- g) Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- h) It 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 (1lb), or at room temperature (allowing 2-3 hours per 450g (1lb)). Frozen meat or poultry must be completely defrosted before placing in the oven.

It is essential to wash both joints and cooking utensils immediately after defrosting and before cooking.

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

OVEN TEMPERATURE CHARTS – MEAT

Top Oven Cooking				Fan Oven Cooking				
Meat	Pre-heat	Temperature °C	Time (approx.)	Position in Oven	Meat	Pre-heat	Temperature °C	Time (approx.)
Beef/ Lamb (slow roasting)	Yes	170/180	35 mins per 450g (1lb) + 35 mins over.	Shelf placed directly on floor of oven.	Beef	No	160/180	20-25 mins per 450g (1lb) + 20 mins extra
Beef/ Lamb (foil covered)	Yes	190/200	35-40 mins per 450g (1lb)		Lamb	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Pork (slow roasting)	Yes	170/180	40 mins per 450g (1lb) + 40 mins over		Pork	No	160/180	25 mins per 450g (1lb) + 25 mins extra
Pork (foil covered)	Yes	190/200	40 mins per 450g (1lb)		Veal	No	160/170	25-30 mins per 450g (1lb) + 25 mins extra
Veal (slow roasting)	Yes	170/180	40-45 mins per 450g (1lb) + 40 mins over		Chicken/ Turkey up to 4kg (8lb)	No	160/180	18-20 mins per 450g (1lb) + 20 mins extra
Veal (foil covered)	Yes	190/200	40-45 mins per 450g (1lb)		Turkey up to 5.5kg (12lb)	No	150/160	13-15 mins per 450g (1lb) e.g. 5kg (11lb) = 143-165 mins
Poultry/Game (slow roasting)	Yes	170/180	25-30 mins per 450g (1lb) + 25 mins over		over 5.5kg (12lb)	No	150	12 mins per 450g (1lb) e.g. 10kg (22lb) = 264 mins
Poultry/Game (foil covered)	Yes	190/200	25-30 mins per 450g (1lb)		Casserole Stews	No	140-150	1 1/2 - 2 Hrs
Casserole Cooking	Yes	150	2-2 1/2 hrs					

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.

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

OVEN TEMPERATURE CHARTS – BAKING

Baking Food	Top Oven Cooking				Fan Oven Cooking		
	Pre-heat	Temperature oC	Time in mins.	Position In Oven	Pre-heat	Temperature oC	Time in mins.
Scones	Yes	200	9-12	Runner 1 from bottom of oven	Yes	210/220	8-10
Small Cakes	Yes	180	15-20	Runner 1 from bottom of oven		170/180	15-20
Victoria Sandwich	Yes	170	20	Shell placed directly on floor of oven		160/170	20-25
Sponge Sandwich	Yes	180/190	15	Runner 1 from bottom of oven	Yes	170/190	15-20
Swiss Roll	Yes	190/200	9-12	Runner 1 from bottom of oven	Yes	180/200	12-15
Semi-rich Fruit cakes	Yes	150/170	60-90	Shell placed directly on floor of oven		140/150	75-90
Rich Fruit Cakes	Yes	150	120-135	Shell placed directly on floor of oven		130/140	Depending on size.
Shortcrust Pastry	Yes	190/200	40-45	Shell placed directly on floor of oven		190/200	45-50
Puff Pastry	Yes	200/220	Depending on use	Runner 1 from bottom of oven		190/200	Depending on use.
Yorkshire Pudding	Yes	190/200	40-45	Runner 1 from bottom of oven	Yes	180/190	40-45
Individual Yorkshire Puddings	Yes	200/210	40-45	Runner 1 from bottom of oven	Yes	190/200	20-25
Milk Pudding	Yes	140	105-135	Shell placed directly on floor of oven		130/140	105-135
Baked Custard	Yes	150	45-50	Runner 1 from bottom of oven		140/150	40-50
Bread	Yes	200/210	25-30	Shell placed directly on floor of oven	Yes	200/210	45-50
Meringues	Yes	100	150-180	Runner 1 from bottom of oven		70-90	180-240

Note: If soft tub margarine is used for cake making, we would recommend using the all in one method and to reduce the temperature by 10°C. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

USING THE MAIN OVEN FOR OTHER FUNCTIONS

"SLOW" SETTING

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care should be taken when warming bone china, as it may be damaged in a hot oven.

DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed.

ADVANTAGES OF SLOW COOKING ARE:

The oven stays cleaner because there is less splashing.
Timing of food is not as critical, so there is less fear of overcooking.
Inexpensive joints of meat are tenderised.
Fully loading the oven can be economical.
Cooking times can be extended in some cases by up to 2 hours.

OPERATION:

1. Place the prepared food in the main oven and ensure the door is fully closed.
2. Select the slow setting by turning the Main Oven control clockwise.

STORAGE & RE-HEATING OF FOOD:

1. If food is to be frozen or not used immediately, place it in a clean container and cool as soon as possible.
2. Always thaw frozen food completely in the refrigerator before re-heating.
3. Always reheat food thoroughly and ensure it is piping hot before serving.
4. Only reheat food once.

POINTS TO CONSIDER WHEN PREPARING FOOD FOR SLOW COOKING:

1. Make sure that the dishes to be used will fit into the oven ensuring enough room for air to circulate.
2. All dishes cooked on the slow setting will require a minimum of 6 hours, however if they are cooked for 1-2 hours longer then deterioration in their appearance may be noticed. When cooking fish or egg dishes it may be necessary to check during cooking to avoid overcooking.
3. Never cook joints of meat over 2.7kg (6lb) or poultry over 2.0kg (4lb 8oz). We do not recommend that joints of meat or poultry are stuffed before cooking on the slow setting.
4. To seal in the meat juices, always cook meat or poultry at 170°C for 30 minutes before wrapping in foil and placing on a rack over a tin (to allow good air circulation) before turning the control to the slow setting and cooking immediately.
5. Always ensure that joints of pork or poultry are thoroughly cooked by checking with a meat thermometer before serving.
6. Always thaw frozen foods completely before cooking. We do not recommend placing frozen food in the oven to cook.
7. Always bring soups, liquids and casseroles to the boil before placing in the oven.
8. Ensure that casserole dishes have a good seal (not airtight) and cover to the top with foil to prevent loss of moisture.
9. Ensure that fruit and vegetables are cut into even sized small pieces to cook properly.
10. Always adjust seasoning before serving.

CARE AND CLEANING

TURN OFF THE MAIN SWITCH BEFORE CLEANING.

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

THE CERAMIC HOB

To reduce the amount of cleaning always ensure that the hob and cooking utensils are clean and dry before use. Regular use of cleaner conditioner is recommended for proper care and protection of the hob surface. Apply conditioner before using the hob for the first time. It contains a mild cleaning agent, so that subsequent applications may clean off soil and apply a protective film at the same time. For stubborn stains or heavy soiling use any of the following materials, and finish off with conditioner.

1. Jif, non-scratch scouring cream.
2. Special Powder Cleanser.

NOTES:

1. **Powder Cleanser** – Mineral deposits that are present in hard water, and some foods, may cause 'discolourations' that appear in the form of grey or brown stains. The stains sometimes appear to be in or under the glass surface. If there are some persistent stains after using any of the other recommended cleaning materials, powder cleanser may be applied, following the manufacturer's instructions. **Do not** use abrasive cleaners or the powder cleanser on the painted metal framework.
2. **Cleaner Conditioner** – Regular use of the conditioner will make the surface easier to clean thus ensuring that years of heavy abrasive cleaning do not progressively dull the surface.

CLEANING MATERIALS TO AVOID

1. Plastic or nylon pads e.g. Scotchbrite and Vileda scourers, these may scratch the surface.
2. Household abrasive powders, e.g. Vim.
3. Oven chemical cleaners, aerosols and oven pads.
Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark the surface.

IMPORTANT NOTES

1. If the hob is scratched through accident or misuse, soil that collects will appear as fine brown lines; these are not fully removable but can be made less obvious by the daily use of cleaner conditioner. Cooking performance is in no way affected by scratches on the surface.
2. Pans with aluminium bases should be lifted rather than dragged across the hob surface. This will avoid metal rubbing off the pan onto the glass. Such marks are easily removed by the powder cleanser provided they are not subsequently baked on for long periods at high temperatures.

In the unlikely event of the ceramic hob surface cracking, isolate the cooker by switching it off at the **main switch**, and contact the nearest service depot, see separate service leaflet. **Do not** continue to use the cooker until it is repaired.

CARE AND CLEANING

HOW 'CREDACLEAN' WORKS

The surfaces of the 'Credaclean' 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. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking. It should not normally be necessary to clean the 'Credaclean' 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.**

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.

Take care during cleaning not to damage or distort the door seals. Do not lift the door seal from the oven chassis, if necessary remove the seal by carefully unhooking the corner clips.

Take care that the rating label edges are not lifted during cleaning, and furthermore that the lettering is not blurred or removed.

CONTROL PANEL

Wipe with a damp cloth and polish with a dry cloth.

GRILL DOOR

Wipe over the grill door decorative 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.

Ensure that the glass panel is not subjected to any sharp mechanical blows.

WARNING: Cleaners and scrapers should be kept away from children.

CARE AND CLEANING

GRILL/TOP OVEN

Refer to the instructions on page 33 for cleaning the 'Credaclean' side panels. Remove the grill pan and the wire grid food support, it is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe out the Grill/Top oven compartment, use a fine steel wool soap pad to remove stubborn stains from the rod shelf, grill deflector plate and the floor of the compartment.

REMOVABLE GRILL ROOF PANEL (NOT ALL MODELS) -

Pull the grill roof panel out slowly, being careful not to damage the elements. Clean using a damp soapy cloth. If stubborn stains remain, gently clean with a well soaped fine steel wool pad and then wipe over with a damp cloth. Remember, never operate the top oven/grill without the roof in place.

SOLARPLUS GRILL

To clean the solarplus grill use a clean, damp soapy cloth and wipe over. If stubborn stains remain gently clean with a well soaped nylon scouring pad and wipe over with a damp cloth. **DO NOT** use metal cleaning utensils, wire wool or proprietary oven cleaners on the grill element mesh.

MAIN OVEN

1. **Inner Glass Door** – open the oven door fully and unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel may now be washed at the sink. 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. Ensure that the glass panel is not subjected to any sharp mechanical blows.**

Take particular care not to damage the inner surface which is coated with a heat reflective layer. After cleaning, rinse and dry with a soft cloth. For slight soiling the inner glass panel may be cleaned, while still warm, without removing it from the door. Never operate the main oven without the inner glass door in position. Replace the inner glass so that the legend 'Important this face towards oven' can be read from the inner side of the door.

2. Remove the rod shelves and meat pan. Use a fine steel wool soap pad to remove stubborn stains from the rod shelves, meat pan and the floor of the oven. Refer to the instructions on page 33 for cleaning the 'Credaclean' panels.

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.

COOKING RESULTS NOT SATISFACTORY?

Problem	Check
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.
Fan Oven Baking Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting the wheels/feet. The oven should be checked both left to right and front to back.
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/Under cooking 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 2¼ ins in height.
Uneven cooking of cakes	1. Too large baking sheet used. (See 'Cookery Notes', page 28 for correct sizes). 2. Over loading of oven and always ensure even air gaps around baking tins. 3. Placed into pre-heated oven. (See 'Cookery Charts' on pages 30 and 31).
Top Oven Baking Uneven cooking front to back	Ensure the cooking utensil is at least 4ins from the front of the shelf.
Uneven rising of cakes	Ensure that the shelf is level (see 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 12ins x 9ins, e.g. the main oven meat pan. Only cook one item at a time to avoid overloading the oven.

Should you require any advice concerning cooking with your new cooker, our Home Economics Department is always available to advise if you write to:–

The Home Economist
General Domestic Appliances Ltd
Grindley Lane
Blythe Bridge
Stoke-on-Trent ST11 9LJ

SOMETHING WRONG?

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

Problem	Check
Slight odour or small amount of smoke when grill / oven used first time	This is normal and should cease after a short period.
Nothing Works	If you find that the timer display is blank, then it is likely that there is no electricity supply to your oven. Check: (i) That the main cooker wall is switched on (ii) Other appliances, to see if you have had a power cut (iii) The main circuit breaker for the property
Draught from beneath control panel	A gentle flow of air will be blown from beneath the control panel when the appliance is used. If the appliance is still warm, this cooling fan may run on, or restart itself when all controls have been turned off. The fan will stop once the appliance has been cooled. This is normal and not a fault.
Main oven and Top ovens do not work, but the grill works	Your timer may be set for an Auto Cooking programme: Check the timer to see whether "A" is lit or flashing. If it is then please follow the instructions given in the Timer section of this book to return the timer to Manual operation.
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) grilling with the top oven door shut; b) grilling for an excessively long period at maximum setting. Switch off the appliance and allow the cooker to cool for approx. 30 minutes. Switch the cooker back on again and check that the grill/top oven is now operating correctly.
Grill does not work	Check that you have selected: 'Grill' function on the 'Top oven grill select' knob (B) and a grill setting on the 'Grill knob (A) (see grilling page)
Grill keeps turning on and off	When the Grill control is operating at less than its maximum setting, the Grill will cycle on and off, this is normal and not a fault.
Marks appearing on hob / Can not clean hob	(a) It is imperative that Ceramic Hobs are cleaned and conditioned regularly - Please refer to the Care and Cleaning section of your General Notes book for further information. Please note that replacement Hob Cleaning and Conditioning kits are available from our Spare Parts Department under Part number 6224842 (b) With any Ceramic Hob, using the correct pans is essential. Not all pans are suitable - Please refer to the Pan section of your General Notes book for further information.
Timer Display shows "0:00" with "A" Flashing	The power supply to your oven has possibly been interrupted, but has now come back on again. Reset the timer to the correct day and "Manual" operation using the instructions given in the timer section of the book.

Problem	Check
Difficulty hearing Bleeper tone	The Bleeper tone of the timer fitted to this product can be adjusted to give 3 distinct pitches. Try setting the minute minder, when the alarm sounds, press the minus button to adjust / obtain a different pitch (if unsure refer to timer instructions).
Timer buzzer / bleeper operates continually	The bleeper will stop automatically after several minutes. To cancel, press the minute minder button to silence.
Can not set an "Auto Cook" programme / Can not get the timer to turn the ovens on and off at the required times	Remember "Cook Period" is the actual length of time for which the timer will switch the oven(s) on as part of an "Auto Cooking" programme.
Oven temperatures too high or low	Check temperature and shelf positions are as recommended in the Oven Temperature Charts. It may be necessary to increase or decrease the recommended temperature slightly to suit your taste.
Oven does not cook evenly	Check: (a) Temperature and shelf positions are as recommended in the Oven Temperature Charts. (b) Oven utensils being used allow sufficient air flow around them.
Oven lamp does not work	The oven lamp is not covered by the guarantee. The part is easily changed (see the section on oven lamp replacement) A new lamp may be obtained from our Spare Parts department by calling: 0541 530530
Condensation on the wall at the rear of the cooker.	Steam and / or condensation may appear from the vent at the rear of the appliance when using an oven particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal, and any excess should be wiped off.
Steam / Condensation in the oven after use.	Steam is a by - product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible.

Replacement of oven lamp

CAUTION: ISOLATE COOKER FROM SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Using a suitable thick cloth to protect the fingers grip the light glass dome, unscrew anti-clockwise and lift out. Reach into the aperture with fingers, and unscrew the faulty lamp anti-clockwise. Fit replacement lamp (15W SES, temperature rating 300°C). and refit glass dome.

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.

Key Contacts

Service

Creda has 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 302 200

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 502 200

Genuine Parts & Accessories

Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 08701 54 64 74

All Creda Services are offered as an extra benefit and do not affect your statutory rights.

Creda

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB