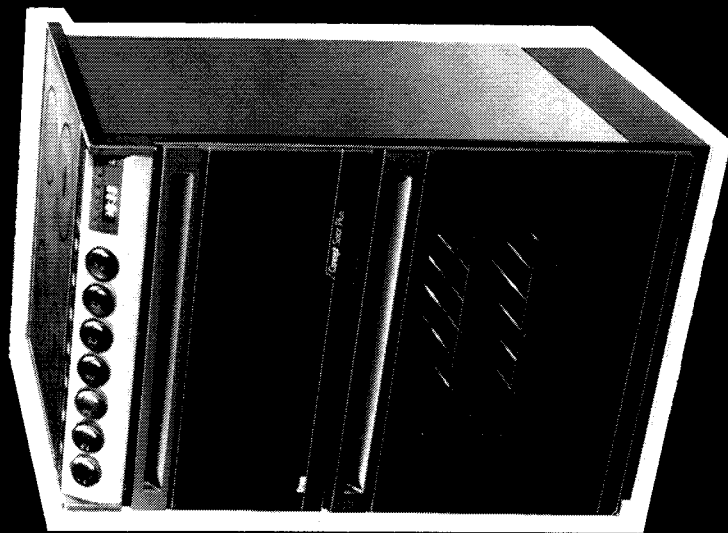


Creda

Concept Solar Plus



Creda

Creda

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

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

Introduction and Installation

Creda appliances are guaranteed and will give lasting service. **The Guarantee is only applicable if the appliance has been installed in accordance with the instructions packed with each unit.**

To help you make the best use of your Creda cooking equipment please read this booklet carefully.

It should have been checked that the appliance voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated adjacent to bottom left hand main oven door hinge.

The cooker should be connected to a suitable 30 amp double pole control unit with a minimum contact clearance of 3mm which should be fitted adjacent to the cooker.

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**.

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

Installation Note: WARNING:— THIS APPLIANCE MUST BE EARTHED.

This appliance conforms to BS. 800: 1988 and EEC directive 87/308 regarding suppression of radio and television interference.

Siting/Moving the Cooker

The cooker is designed to fit between kitchen cabinets spaced 600mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets on one side or both as well as in a corner setting. It can also be used free standing.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 100mm. Any overhanging surface or cooker hood should not be nearer than 650mm.

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.

Height Adjustment

The minimum height of the cooker will be set at 900mm to the top of the hob. This can be adjusted upwards by rotating anti-clockwise the two feet under the plinth and two wheels adjusted from rear of cooker. It is recommended that the cooker height at the top of the hob should not be set over 915mm.

Before sliding the cooker into position, measure the height from the floor to the top of adjacent units at the front and back and adjust the cooker height accordingly. This is best done by tilting the cooker sideways to gain access to the feet and wheels, rather than by tilting forwards or backwards.

Door Hinging

The cooker is supplied with the oven door fitted for left hand hinging. If you want to convert it to right hand hinging a special door hinge changing kit is required which may be obtained free of charge on application to Creda Spare Parts Department.

Introduction and Installation

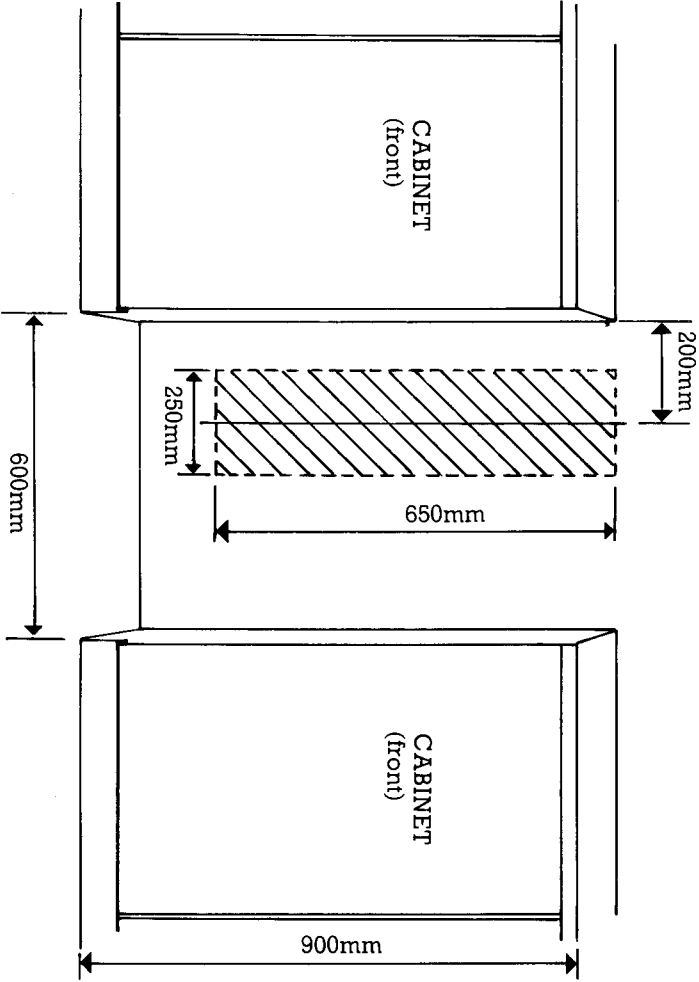



Fig. 1

The area marked  must be clear of obstructions including the mains cable and mains cable socket outlet.

Cooking Results Not Satisfactory?

Problem	Check
Grilling Uneven cooking front to back. Fat splattering.	Ensure that the grill pan is positioned centrally below the grill element. Ensure that the grill is not set to too high a setting.
Baking General 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 2 1/4" in height.
Top Oven Baking Uneven cooking front to back.	Ensure the cooking utensil is at least 4" from the front of the shelf.
Uneven rising of cakes.	Ensure that the shelf is level (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 12" x 9", 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, Creda Ltd
PO Box 5, Creda Works
Blythe Bridge, Stoke-on-Trent ST11 9LJ

Is There Something Wrong with your Cooker?

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

Problem	Check
Nothing works.	Is the main cooker wall switch turned on? Is the timer display blank? If the timer is not working it is likely that there is no electricity supply to your cooker.
Main and top ovens do not work. Grill works.	Ensure timer is set to manual by pressing the 'Manual' button on the timer until the 'AUTO' symbol is off.
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 approximately 30 minutes. Switch the cooker back on again and check that the grill/top oven is now operating correctly.
Grill does not work	Ensure that the top oven control is turned fully off.
Grill keeps turning on and off.	When the grill control is operated at a setting less than '4', this is normal regulator operation, not a fault.
Timer is showing '000'	The electricity supply to the cooker has been interrupted and the timer must be reset.
Timer buzzer operates continually	Press timer button marked 'minute minder'.
Unable to set auto oven programme	The 'Cook Time' button on the timer refers to the duration of cooking (the time required to cook the food), not to the stop time. When the required 'cook time' and 'end time' have been set, the timer will calculate the start time for you.

Features

Model No. 48317/8 Brown
48319/20 White

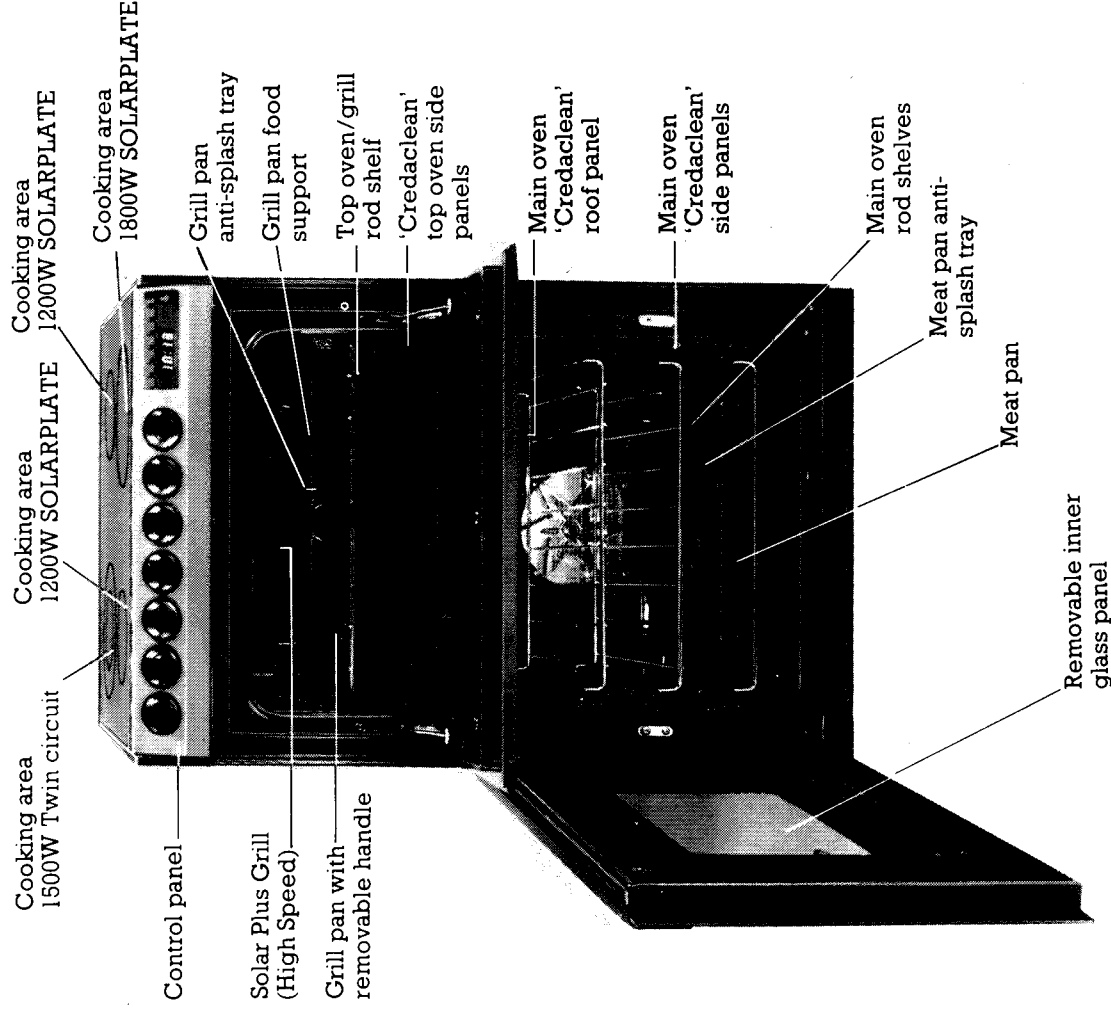


Fig. 1

Control Panel

Control Panel Illumination

The control panel is illuminated by the push-push switch on the front of the control panel.

Hob Hot Light

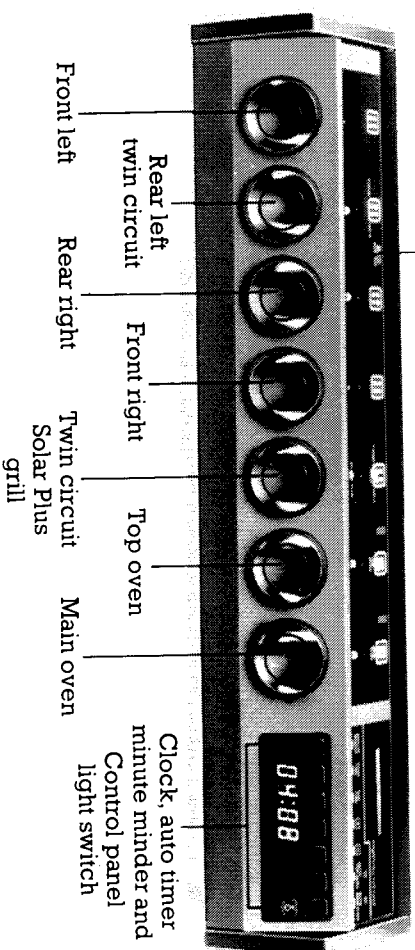
This will operate soon after any of the four boiling plate controls are turned on, and will remain illuminated until the ceramic surface has cooled sufficiently to be safe to touch.

Cooling Fan

A gentle flow of air will be blown below the control panel when the main oven is in use.

Note: Before retiring for the evening, it is advisable to check that all cooker controls have been switched **Off**.

Fig. 2
Hob Hot
indicator



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.

Care and Cleaning

Replacement of Oven Lamp

WARNING: ISOLATE COOKER FROM SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Grip the light glass dome, unscrew anti-clockwise and lift out together with the metal gasket. Reach into the aperture with fingers, and unscrew the faulty lamp anti-clockwise (15W SES). Fit replacement lamp, assemble gasket to glass dome and refit dome.

Splashback Assembly

A splashback kit is available as an optional extra from the Creda Spare Parts Department. For address see separate leaflet.

N.B. Care must be taken that Rating Label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.

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

Creda Ltd, Spares and Service Division
CredaCare Building, Creda Works
Blythe Bridge, Stoke-on-Trent ST11 9LN
Or telephone 0782 388300

Care and Cleaning

Main Oven

1. **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.**

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.

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 24 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.

Top Oven Door Removal

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself.

To remove, open the top and main oven door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 4). Part close the door to approx. 45°, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 5). Fully open the door and turn the discs anticlockwise to their normal working positions (Fig. 6).

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.

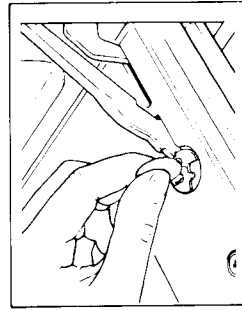


Fig. 4

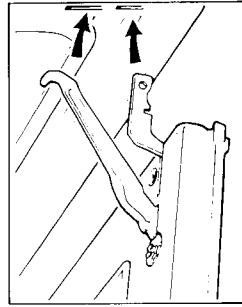


Fig. 5

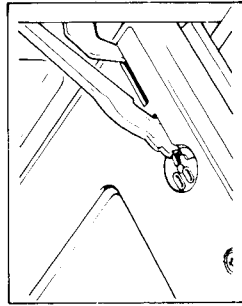


Fig. 6

Electronic Auto-Timer and Minute Minder

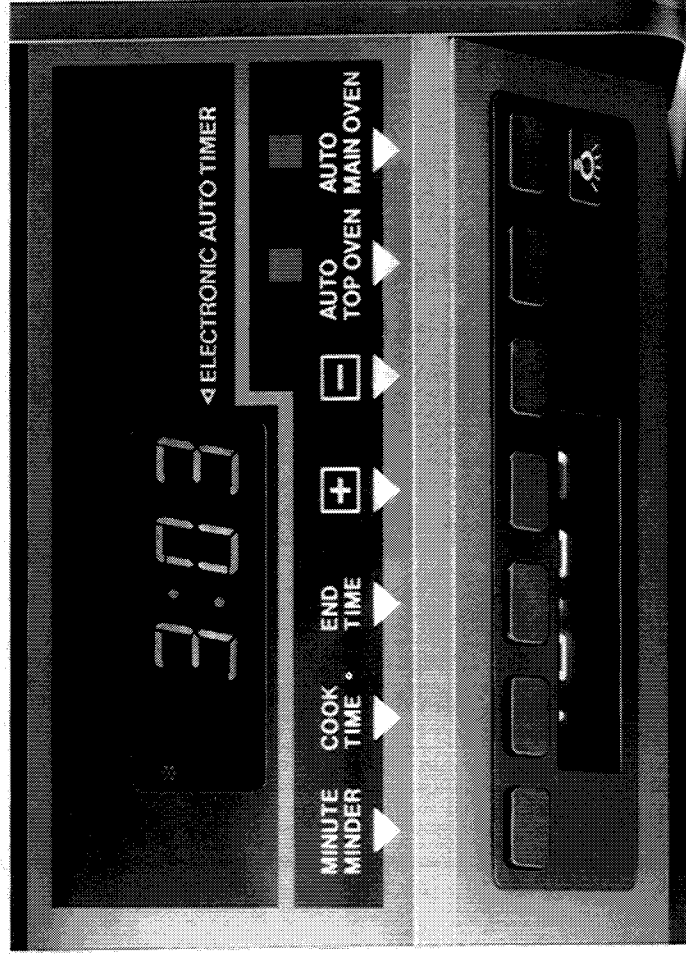


Fig. 3

Automatic Cooking

The top oven and main oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven either on the same automatic cooking programme or manually.

Hints on Automatic Cooking

1. Select foods which will take about the same time to cook, and require approximately the same oven temperature.
2. Foods which discolour should be protected by coating in fat, or tossing in water to which lemon juice has been added.
3. Foods should be well sealed in containers, to prevent the loss of liquid during cooking. Aluminium foil makes a good seal.

Electronic Auto-Timer and Minute Minder

The Auto-Timer fitted to your cooker can be used to control both ovens — when it has been set for one oven the other can be used either manually or on the same auto programme.

The top display is used for all auto programming while the front display shows only the Time of Day.

To make future use of the Auto-Timer easy, please follow the step by step examples shown below.

1. Setting the Time of Day

Example 12.00

Top Display

- (i) Press and hold Auto Top Oven and set the time of the top display using + and –

12:00

- (ii) When Auto is released the time will be displayed on the front display.

00:00

2. Setting a Delayed Cooking Programme

Example Cooking Period 2 minutes. Switch off at 12.05.

- (i) Press and release Auto Top Oven and/or Auto Main Oven. (The appropriate red light(s) will indicate the oven(s) to be Auto Timed.

Co ?

00:00

- (ii) Press and release Cook Time. Then set the cooking period — 2 minutes using + and –

00:02

En d?

12:02

12:05

If display reverts to 00:02 press End Time and continue from (iii)
See note (b)

- (iii) Press and release End Time.

Then set Finish Time using + and –

Auto

- (iv) Set the Oven Thermostat(s)

- (v) The Oven(s) will switch on at the correct time, the display will count down until the cooking period is over and an audible signal will sound.

00:02

End

- (vi) Return to manual by pressing on Auto button.

00:00

Care and Cleaning

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.**

Grill/Top Oven — Refer to the instructions on page 24 for cleaning the 'Credaclean' removable side panels. To prevent stains from being burnt onto the grill pan, anti-splash tray, food support, and rod shelf, always clean using hot soapy water immediately after use.

Before cleaning the grill mesh, ensure that the mains switch is OFF. Do not clean until the grill is totally cold.

Clean the grill mesh using a damp soapy cloth. To remove stubborn stains, gently clean with a nylon scouring pad/soapy water and then wipe over with a damp cloth.

Metal cleaning utensils, wire wool or proprietary oven cleaners **must not be used on the grill mesh.** Wipe out the Grill/Top Oven compartment, use a fine steel wool soap pad to remove stubborn stains from the rod shelf and the floor of the compartment.

Care and Cleaning

'CREDACLEAN' OVEN LINERS

Refer to the instructions below for cleaning the following 'Credaclean' panels;
Top Oven – side panels. **Main Oven** – side, rear and roof panels.

How 'Credaclean' Works

The surfaces of the 'Credaclean' oven liners are treated on the mottled face 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 meat pan, at maximum setting for a couple of hours.

Main Oven Liners – sides and roof panel. **Top Oven Liners** – sides.

It should not normally be necessary to clean the 'Credaclean' panels in water. If the user feels it is desirable to do so, wash them in warm, soapy water, followed by rinsing in clear water. **Do not use enzyme 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.

Electronic Auto-Timer and Minute Minder

Top Display

3. Setting the Timer to Switch Off the Oven(s) Automatically

- (i) After 2(i) and 2(ii) Do Not press End Time.
- (ii) Set the Oven Thermostat(s).
- (iii) The Oven will come on immediately and the display will count down as above. At the end of a programme an audible signal will sound.
- (iv) Return to manual by pressing Auto Button.

End

00:00

Cook Time

This is the time duration required for the food to be cooked.

End Time

The time at which you require the food to be ready.

e.g. Cook time setting 2.00
End time setting 19.30
Oven is automatically switched on at 17.30 and off at 19.30.

0:00

* 0:02

00:00

4. Setting the Minute Minder

Example 2 minutes.

- (i) Press and Release Minute Minder. then set the time using + and –
- (ii) The display will count down and an audible signal will indicate the time has elapsed until cancelled by pressing Minute Minder.

Notes

- (a) Any setting can be checked at any time by pressing the relevant function button (Minute Minder, Cook Time, End Time) and can then be changed if necessary using + and –
- (b) If during a programme setting, the display reverts to the previously displayed setting, it is because the allowed setting delay (approximately 5 seconds) has elapsed. Press the required function button (Cook Time, End Time, Minute Minder) again to continue.

Cook Time

This is the time duration required for the food to be cooked.

End Time

The time at which you require the food to be ready.

e.g. Cook time setting 2.00
End time setting 19.30
Oven is automatically switched on at 17.30 and off at 19.30.

Ceramic Hob

WARNING: DO NOT USE THE HOB IF IT IS CRACKED.

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

The following boiling plates are located beneath the circular cooking areas: —

Front Left — SOLARPLATE 1200W 165mm diameter

Rear Left — Twin circuit 1500W 200mm diameter
Single (inner) circuit 650W

Rear Right — SOLARPLATE 1200W 165mm diameter

Front Right — SOLARPLATE 1800W 200mm diameter

The cooking areas change colour when heated (become red) indicating which heating element is energised. The cooking area returns to its original colour when the heating element is switched **Off** and cools.

Rear Left Twin Circuit Plate

This is a dual purpose plate with two elements. The numbers in the window above the control will show 1-4 red when the control is turned clockwise to indicate that the whole hotplate is turned on and can be used for larger pans. 4 is the highest setting. With the control knob turned anti-clockwise the numbers in the window will show 1-4 yellow to indicate that only the inner part of the hotplate is switched on. This is an energy saving feature and is useful for cooking with smaller pans or for slow simmering. The control will be **Off** when green **O** shows in the window.

Front Left – Front Right – Rear Right Plates

These are tungsten-halogen heaters heating the pan directly through the glass-ceramic hob.

The highest setting is No. 6 and the lowest is No. 1 which provides from 100% to about 7% input.

It will be found that because the heating is partly by direct radiated heat and because the lamps heat up and cool down very quickly, the SOLARPLATE heater has a faster response than the other heating areas and therefore provides greater controllability for sensitive foods.

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting which will vary according to size and type of saucepan, the amount and type of food, and whether or not a lid is fitted. Pans can be placed on the unheated areas of the hob when cooking is finished and before serving food. It is inadvisable at any time to leave a heating element switched on without a pan in position as this wastes energy, and could make soil or rub-off from aluminium pans more difficult to remove. To protect elements against over-heating, safety cut-outs have been incorporated with each element. After several minutes with the control at maximum setting, the safety cut-out switches the element **Off** and **On** continuously, thus preventing any adverse effects that may be caused by an excessive build-up of heat in the cooking area.

The control will be off when green **O** shows in the window.

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. Liquid Gumption Kitchen Cleanser.
3. Safety razor blade, to slice off thick deposits (burnt milk).
4. 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 manufacturers instructions. **Do not** use abrasive cleaners or the Powder Cleanser on the polished 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.
4. Caustic cleaners such as these will etch the surface and attack the metal frame.

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

Top Oven Temperature Chart

NOTE: Baking trays or tins used to bake bread, cakes, pastry, scones, etc. Covered foods such as meat, casseroles, vegetables etc., can be placed anywhere on the rod shelf. When cooking different foods at the same time select those which require approximately the same temperatures. If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Baking

Food	Temperature and Time	Position in Oven
Scones	200°C approx. 9-12 mins.	Runner 1 from bottom of oven.
Small Cakes	180°C approx. 15-20 mins.	
Victoria Sandwich	170°C 6½" tins approx. 20 mins.	Shelf placed directly on floor of oven.*
Sponge Sandwich (fatless)	180/190°C approx. 15 mins.	Runner 1 from bottom of oven
Swiss Roll	200/220°C 9-12 mins.	Runner 1 from bottom of oven.
Semi-rich Cake (large)	160°C 6½"-7" tins, 1 to 1¼ hrs.	Shelf placed directly on floor of oven.*
Shortcrust Pastry (Plate Tarts)	190/200°C 40-45 mins.	Shelf placed directly on floor of oven.*
Puff Pastry	200/220°C Time depending on use.	Runner 1 from bottom of oven or shelf placed directly on floor of oven.
Yorkshire Pudding	180°C approx. 40-45 mins.	Runner 1 from bottom of oven.
Individual Yorkshire Puddings	200°C approx. 25 mins.	Runner 1 from bottom of oven.
Milk Puddings	150°C 2-2½ hrs.	Shelf placed directly on floor of oven.*
Baked Custard	150°C 40-45 mins.	Runner 1 from base of oven.
Bread	210°C for 10 mins. 200/210°C for approx. a further 30 mins.	Shelf placed directly on floor of oven.*
Meringues	100°C large 3½-4 hrs. small 2½-3 hrs.	Runner 1 from bottom of oven.

*With projection faced downwards.

Ceramic Hob

IMPORTANT — As there could be some fire risk attached to the heating of oil, particularly for Deep Fat Frying, it is **strongly recommended** that cooking utensils containing oil are not left **unattended** (e.g. to answer the telephone) on or in close proximity to cooking area. More detailed safety recommendations in connection with Deep Fat Frying are listed in your Creda Cookery Book.

In the unfortunate event of a fire it will assist in smothering the flames if the pan lid is replaced, and the electricity supply is switched **Off**. Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.

Safety Requirements for Deep Fat Frying

- Use a deep pan, large enough to completely cover the appropriate cooking area.
- Never fill the pan more than one-third full with oil or fat.
- Do not overload the pan by trying to fry too much food at once — the pan (with food and fat or oil) should never be more than two-thirds full.
- Always dry food thoroughly before frying, and lower it **slowly** into the fat or oil.
- Never heat fat, or fry, with a lid on the pan.
- Keep the outside** of the pan clean and free from streaks of fat or oil.

General Information Notes

Ceramic Hob

1. Do not cook directly on the hob surface without a cooking utensil as this may result in damage to the surface and cause a lot of unnecessary cleaning.
 2. Do not chop vegetables etc., on the hob as this will damage the smooth surface of the hob; also it is recommended that saucepans are lifted and placed onto the heated area rather than slid into position and thus risk causing scratches.
 3. **Choice of Saucepans** (Refer to Ceramic Hobs Do's and Don'ts leaflet)
For best results we recommend the use of good quality saucepans with smooth flat bases. Pans with rough bases should not be used, since these could scratch the glass, and pans with thin distorted or uneven bases will extend cooking times and may damage the pattern on the glass. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally good are saucepans with a thick machined aluminium base. If using enamelled steel or cast iron pans, ensure that they have good smooth flat bases as otherwise the heat will not be distributed evenly and damaging hot spots may be created.
- Never** use recessed or ridged base utensils. Ideally the base of the saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10"). Use pans which have sufficient capacity for the amount of food being cooked and therefore reduce soiling caused by excessive spillage. It is important that cooking utensils are not so placed as to overlap the ceramic hob edge at any time.
- WHEN COOKING FOOD CONTAINING SUGAR OR SYRUP, E.G. JAM, MARMALADE, FRUIT ETC., DO USE A PAN WHICH IS LARGE ENOUGH TO PREVENT SPILLAGE, OTHERWISE THE GLASS CERAMIC WILL BE DAMAGED.**
- Never** place anything between the saucepan base and the glass ceramic surface (i.e. cooking mats, etc.).
- WARNING — Do not leave anything on the hob when it is not in use.**

Top Oven Temperature Chart

Meat		
Food	Temperature and Time	Position in Oven
Beef/Lamb (slow roasting)	170/180°C approx. 35 mins. per 450g (1lb) + 35 mins. over.	Shelf placed directly on floor of oven, projections faced downwards.
Beef/Lamb (foil covered)	190/200°C approx. 35-40 mins. per 450g (1lb)	
Pork (slow roasting)	170/180°C approx. 40 mins. per 450g (1lb) + 40 mins. over.	
Pork (foil covered)	190/200°C approx. 40 mins. per 450g (1lb)	
Veal (slow roasting)	170/180°C approx. 40-45 mins. per 450g (1lb) + 40 mins. over.	
Veal (foil covered)	190/200°C approx. 40-45 mins. per 450g (1lb)	
Poultry/Game (slow roasting)	170/180°C approx. 25-30 mins. per 450g (1lb) + 25 mins. over.	
Poultry/Game (foil covered)	190/200°C approx. 25-30 mins. per 450g (1lb)	
Casserole Cooking	Approx. 150°C 2-2½ hrs.	
If using aluminium foil, never 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil.		

Top Oven Cookery Notes

The charts on pages 21 and 22 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.

The Top Oven is fitted with 'Credaclean' sides and one rod shelf. It is heated by two elements — the grill element and an element under the floor of the oven — and has a fully variable temperature control like the main oven. 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 chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. The light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature. If the oven pilot light does not come on when the control knob is turned, cancel the timer and return the cooker to manual operation, see pages 7-9.

Top Oven for Cooking

The Top Oven is used in exactly the same way as the Main Oven to cook all types of food. It can either be used alone, to cook small quantities of food, or in conjunction with the Main Oven to provide additional cooking space, so often necessary when entertaining. There are two cooking positions — runners 1 and 2 from the bottom of the oven. When cooking in the Top Oven, the rod shelf should be reversed so that the projections face downwards. The correct positioning of food is indicated in the temperature charts on pages 21 and 22. These charts 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. Food should be positioned centrally under the grill element. Food must never be placed directly on the floor of the oven, and there should always be at least 25mm (1") between the top of the food and the grill element. **Most foods are cooked at a lower temperature in the smaller Top Oven than in a larger conventional Main Oven.**

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). Always ensure that there is at least 25mm (1") between the top of the foil and the grill element. Do not use the grill pan as a meat pan. Larger joints of meat, weighing more than 1.5kg (3lbs.) or poultry weighing more than 3.6kg (8lbs) should be roasted in the Main Oven.

Do not use large Main Oven meat pan in Top Oven.

Top Oven as a Hotcupboard

Plates and dishes placed on the floor of the top oven will be heated when the main oven is in use. When the main oven is not in use (for instance when a meal is being cooked on the hob) place the plates and serving dishes on the rod shelf using the bottom runner, and turn the top oven control to approximately 100°C (200°F). A maximum time of 10-12 minutes is all that is required to heat the plates and dishes. Do not operate the grill control when using the top oven for cooking or as a hotcupboard.

Solar Plus Grill

Your cooker is not fitted with a conventional type of grill. Creda have developed a **Solar Plus 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 pre-heat before food is placed beneath them, but for normal grilling the **Solar Plus** 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 grill off 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.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL/TOP OVEN DOOR CLOSED. This will cause overheating.

Do not line the grill pan with aluminium foil.

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

Grilling procedure:

1. Open the grill/top oven door.
2. Position rod shelf with projections facing upwards 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.

Guide to Grilling Successfully

Food	Preheat	Shelf Position		Setting	Approx. Cooking Time
		from base of oven	3 or 2		
Toasting of Bread Products	1 min.			Maximum	3-5 mins. Grill pan with anti-splash tray and grid.
Small cuts of meat — Sausages, Bacon	None		2 or 3	Maximum for 4 mins. reduce to 3	10-15 mins. Grill pan with anti-splash tray and grid.
Chops, etc. Gammon Steaks, Chicken pieces	None		2	Maximum for 6-8 mins. reduce to 3/2½	25-30 mins. Grill pan with anti-splash tray and grid.
Fish. Whole, Fillets	None		2 3	Maximum	6-8 mins. in base of grill pan.
Fish in breadcrumbs	None		3		10-15 mins. Grill pan with anti-splash tray and grid.
Pre-cooked Potato Products	None		3 or 2	3	10-12 mins. in base of grill pan.
Pizzas	None		3 or 2	3	10-12 mins. Grill pan with anti-splash tray and grid.
Browning of Food	1 min.		2 or 1	Maximum	5-7 mins. Dish placed directly on shelf.

Solar Plus Grill

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, slide it towards the centre of the pan and let the handle locate over the bracket. 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.

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 26).

When the oven door is opened, a switch automatically disconnects both the fan and heating element. These are reconnected when the door is closed.

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

Oven Interior Light

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

Oven Thermostat

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

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. The fan will operate continuously whilst the oven is switched **On**, and the door closed.

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

Main Oven Temperature Chart

Baking

Food	Temperature and Time
Scones Small Cakes Victoria Sandwich	*200/220°C 9-12 mins. 160/170°C 20-25 mins. Approx. 160°C 16cm-18cm (6"-7") tins approx. 20 mins. 20cm (8") tins approx. 25-30 mins.
Sponge Sandwich (fatless) Swiss Roll	*160/170°C 18cm (7") tins 15-20 mins. *170/180°C 12-15 mins.
Semi-Rich Cakes Rich Fruit Cakes	140/150°C 1¼-1½ hrs. Approx. 130/140°C. Time dependent on size
Shortcrust Pastry (Plate Tarts) Puff Pastry	190/200°C 45-50 mins. 190/200°C Time depending on use
Yorkshire Pudding Individual Yorkshire Puddings	*170/180°C 40-45 mins. *180/190°C Approx. 20 mins.
Milk Pudding Baked Custard	140/150°C 1½-2 hrs. 140°C 35-45 mins.
Bread	*200°C Approx. 30 mins.
Meringues	70/80°C 3-4 hrs.

*Preheat Oven

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

Main Oven Temperature Chart

Meat	
Food	Temperature and Time
Beef	160/180°C approx. 20 to 25 mins. per 450g (1lb) + 20 mins. over
Lamb/Mutton	160/180°C approx. 25 mins. per 450g (1lb) + 25 mins. over
Pork	160/180°C approx. 25 mins. per 450g (1lb) + 25 mins. over
Veal	160/170°C approx. 25-30 mins. per 450g (1lb) + 25 mins. over
Chicken/Turkey up to 4kg (8lbs)	160/180°C approx. 18-20 mins. per 450g (1lb) + 18 mins. over
Turkey	Up to 5.5kg (12lbs). Allow 13-15 mins. per 450g (1lb) at 150/160°C. e.g. 5kg (11lb) = 143 to 165 mins. Over 5.5kg (12lbs). Allow 12 mins. per 450g (1lb) at 150°C. e.g. 10kg (22lb) = 264 mins.
Casseroles/Stews	140/150°C approx. 1½-2 hrs.

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

Beef — Rare	— 60°C	Lamb — 80°C	
Medium	— 70°C	Pork — 90°C	Poultry — 90°C
Well Done	— 75°C	Veal — 75°C	

Temperature Conversion Scale

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

The temperature control knobs on this electric cooker are marked in degrees Celsius. This chart will help when the recipes show the alternative scale or use such terms as 'slow oven', 'fairly hot oven' and 'hot oven'.

OVEN TEMPERATURE GUIDE	CELSIUS SCALE (sometimes called CENTIGRADE)	FAHRENHEIT SCALE
COOL	70°C	150°F
	80°C	175°F
	100°C	200°F
	110°C	225°F
SLOW	120°C	250°F
	140°C	275°F
	150°C	300°F
FAIRLY HOT	160°C	325°F
	180°C	350°F
HOT	190°C	375°F
	200°C	400°F
VERY HOT	220°C	425°F
	230°C	450°F

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, do benefit from being placed in a pre-heated oven.

The charts on pages 18 and 19 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 quantity of food being cooked.

Oven Positions

Since the distribution of heat in the Circulaire ovens is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced:—

- (a) When using three shelves to bake large quantities of small cakes, scones, biscuits, sausage rolls, etc., place the third shelf on the base of the oven in the upstanding position, so that air can flow underneath it. Then select the second runner from bottom and top runner.
 - (b) Food should not be placed directly on the floor of the oven.
- To avoid unnecessary clearing, rod shelves which are not in use should be removed from the oven.

Temperature and Time

When all 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 18 and 19 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of oven.

Main Oven Cookery Notes

To prepare meat and poultry for roasting in your fan oven

- (a) 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.
- (b) The weight of any stuffing used should be added before calculating the cooking time.
- (c) Place meat/poultry on the anti-splash tray in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (3½ lbs.) should be roasted in a smaller meat pan/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 manufacturers pack instructions, and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- (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, 1 lb), or at room temperature (allowing 2-3 hours per 450g, 1 lb).