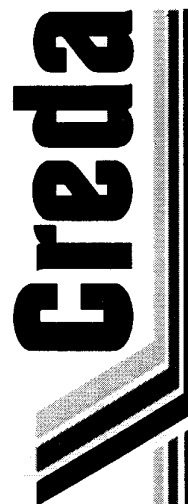




Capri Double Oven Cooker Instruction Book



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

Contents

Introduction	3
For Your Safety – Always	4
For Your Safety – Never	5
Installation	6
Product Specification	7
Know Your Cooker	8-9
Automatic Oven Timer	10
To Operate the Timer	11
Hotplates	12-13
Temperature Conversion Scale	14
Top Oven/Grill Cookery Notes	15-16-17
Top Oven Temperature Chart – Meat	18
Top Oven Temperature Chart – Baking	19
Main Oven Cookery Notes	20-21
Main Oven Temperature Chart – Meat	22
Main Oven Temperature Chart – Baking	23
Care and Cleaning	24-25
Recipes	26-28
Cooking Results Not Satisfactory?	29
Service	30

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

Service

Before requesting a service call please read through the following check list to see if a call is really necessary.

- | | |
|--|--|
| 1. Slight odour or small amount of smoke when using the cooker for the first time. | This is normal and should cease after a short period. |
| 2. Oven temperature seems too high or too low. | Check that the temperature has been set in accordance with the charts on pages 18, 19, 22 and 23. It may be necessary to increase or decrease the recommended temperature by up to 10°C to suit your taste. |
| 3. Oven does not cook evenly. | Check that the temperature and shelf position are as recommended on pages 18, 19, 22 and 23.
Check that the containers being used in the oven allow sufficient air flow around them.
Check that the cooker is level. |
| 4. Hotplates are slow to boil or will not simmer. | Check that your pans conform with the recommendations on pages 12 and 13. |
| 5. Grilling is uneven. | Check that the grill pan has been correctly positioned. |

If there is still a problem with your cooker then contact your nearest Service Centre; please see separate Service Leaflet for details.
Please have the following information available:

1. Your name, address and postcode.
2. Your telephone number.
3. The model number of your cooker. (Page 7)
4. Clear and concise details of the fault.
5. Where purchased and date of purchase.
6. Details of any Creda Service Schemes.

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
Creda Care Building
Creda Works
Blythe Bridge
Stoke-on-Trent
ST11 9LN
or telephone 0782 388300

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

Introduction

Please read this booklet carefully, to help you make the best of your cooker.

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.**

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

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.

Your cooker is fitted with a label, found on the bottom right hand corner of the main oven door. This may be removed by simply peeling off.

For Your Safety – Always

ALWAYS

Always have your appliance installed by an electrical contractor, registered with the National Inspection Council for Electrical Installation Contracting (NICEIC).

Always remove all transportation packing from inside the oven/grill before switching on for the first time.

Always make sure you understand the controls prior to using.

Always keep children away from the cooker at all times when in use as surfaces will get extremely hot.

Always remember that the oven and utensils will be very hot when in use.

Always take care when opening the door. Let steam and hot air escape before removing the food.

Always use quality dry oven gloves for removing hot food utensils from the oven/grill.

Always select the correct shelf position before turning the oven or grill on.

Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning.

Always ensure meat and poultry is thoroughly defrosted before cooking.

Always check all controls on the appliance are switched off when the appliance is not in use and before retiring to bed.

Always take care when removing utensils from the grill as these may be hot if main oven is in use.

Always keep ventilation slots clear of obstructions.

Always in the event of a chip pan or other pan fire, turn the cooker off at the mains and cover the pan with a fire blanket or damp cloth. This will smother the flames and extinguish the fire. Leave the pan to cool for at least thirty minutes before moving it.

Always place pans centrally over the hotplate and position them so the handles cannot accidentally be caught or knocked and do not become heated by adjacent hotplate.

Always note that recipe times and temperatures in this book are for guidance only.

Always always refer servicing to a qualified appliance service engineer.

Always ensure the grill pan handle is fully located centrally on the grill pan.

Always reset the oven timer to manual after completing an automatic cooking programme.

Always take care on warm days when using the oven for delayed automatic cooking as certain foods can spoil.

Cooking Results Not Satisfactory?

Problem	Check
Grilling Uneven cooking front to back	Ensure that the grill pan is correctly positioned beneath the grill element.
Fat splattering	Ensure that the grill is not set to too high a setting.
Baking Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing, under the feet of the appliance. This should be checked both left to right and front to back.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Undercooking Fast/Slow cooking	Refer to the cooking times and temperatures on pages 17, 18 & 19 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 for roasting.
Top Oven Baking Uneven cooking front to back	Ensure the cooking utensil is at least 3" 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

Recipes For Fan Oven

CHRISTMAS CAKE

225g (8oz) butter or block margarine
225g (8oz) brown sugar
4 eggs
225g (8oz) plain flour
5ml (1 tsp) mixed spice
2.5ml (1/2 tsp) baking powder
200g (7oz) raisins
200g (7oz) sultanas
200g (7oz) currants
50g (2oz) chopped almonds
75g (3oz) glace cherries (cut in pieces)
60ml (4 tbsp) brandy (optional)

1. Cream fat and sugar until light and fluffy.
2. Add eggs one at a time, beating well.
3. Sieve dry ingredients. Add gradually with mixed fruit, cherries and nuts.
4. Bake in lined 20cm (8in) cake tin: 120°C; 2 1/2-3 hours.
It may be necessary to cover top of cake with brown paper for final hour to prevent overbrowning.
5. Leave in tin to cool a little, before turning out.
6. When cold, prick bottom of cake and sprinkle brandy over. Leave for about a week before icing.

SMALL CAKES

225g (8oz) block margarine
225g (8oz) caster sugar
4 eggs
300g (11oz) self raising flour
Variations:
100g (4oz) sultanas
100g (4oz) chocolate chips
100g (4oz) chopped glace cherries
30ml (2 tbsp) cocoa powder mixed to paste with water
Add any of the above with flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Add each egg, beating well after each addition.
3. Fold in sifted flour, mixing well.
4. Place paper cases on baking trays and two-thirds fill them with mixture.
5. Bake until golden brown and springy to touch: 170°C; 15-20 mins.

SCONES

450g (1lb) plain flour
10ml (2 tsp) cream of tartar
5ml (1 tsp) bicarbonate of soda
100g (4 oz) block margarine
225ml (8 fl oz) milk
Variations:
Sultana scones – add 100g (4 oz) sultanas and 50g (2oz) caster sugar
Wholemeal scones – use half quantity of wholemeal flour
Cheese scones – add 100g (4oz) grated cheddar cheese and 5ml (1 tsp) dry mustard

1. Sift together flour, cream of tartar and bicarbonate of soda.
2. Rub in margarine until mixture resembles fine breadcrumbs.
3. Make a well in centre. Stir in enough milk to give fairly soft dough.
4. Turn onto lightly floured surface. Knead lightly to remove any cracks. Roll out to about 15mm (3/4 in). Cut out 5cm (2in) rounds. Place on baking sheet.
5. Knead remaining dough and re-roll.
6. Bake until well risen and golden brown; preheat; 210°C; 9-12 mins.

For Your Safety – Never

NEVER

- Never** leave children unsupervised where the cooker is installed and in use as all surfaces will get hot.
- Never** use large preserving pans or fish kettles across two hotplates as this will damage the hob.
- Never** attempt to grill with the grill door closed.
- Never** allow anyone to sit or stand on any part of the appliance.
- Never** store items above a cooker that children may attempt to reach.
- Never** use water to extinguish oil or fat fires.
- Never** use the cooker as a room heater or to dry towels etc.
- Never** use the grill to warm plates.
- Never** cover oven shelves with aluminium foil as the oven air flow will be disrupted.
- Never** line the grill pan with aluminium foil.
- Never** heat up unopened food containers as pressure can build up causing the container to burst.
- Never** place flammable or plastic items on or near the hob, and never leave anything on the hob when the cooker is not in use.
- Never** use caustic solutions on decorative trims, this will cause damage to trims. Refer to Care and Cleaning.
- Never** use biological washing powder or harsh abrasives or chemical cleaners for cleaning the oven inner panels. Refer to Care and Cleaning.
- Never** use scouring pads or abrasive powders for cleaning decorative trims. Refer to Care and Cleaning.
- Never** leave a hotplate on for long periods when not covered by a pan. Spillage should be dealt with as soon as it occurs, taking due care as the hob surface may be hot. Any spillage left on the surface after cooking should be cleaned off before the hob is switched on again to prevent baking on.
- Never** store flammable materials, aerosols etc. in adjacent cabinets.

Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

Your appliance should be checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the front of the plinth. The cooker must be connected by a NICEIC registered contractor to a suitable double-pole control unit, with a minimum rating of 30A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm².

The control unit should be easily accessible in the event of an emergency.

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

Access to the mains terminals is gained by removing the rear access cover.

The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Ensure that the mains cable is routed away from any brackets affixed to the rear panel (especially the vent outlet covers) and is not trapped to the rear wall when pushing the cooker into position between cabinets.

The cooker is designed to fit between kitchen cabinets spaced 500mm apart. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used free-standing.

This is a type X appliance, as such adjacent side walls which project above hob level must not be nearer to the cooker than 150mm and should be protected by heat resisting material. Any overhanging surface or cooker hood should not be nearer than 650mm.

Before moving your cooker, switch off at the cooker control unit above hob, ensure that it is cool.

Movement of your cooker is most easily achieved by lifting the front as follows: Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements or oven interior furniture.

Excess steam from the oven is expelled at the rear of the cooker, therefore the wall behind the cooker needs to be protected against grease and moisture.

Note: Take care in moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.

Splashplate optional, apply to Creda Spares Department.

Siting/Moving the Cooker

Splash Panel Kit (Wall Mounted)

Recipes For Fan Oven

BATTERS

1. Sieve flour and salt into basin.
2. Make a well in centre and add egg plus one-third of liquid.
3. Beat well until mixture is smooth.
4. Add another third of liquid and again beat well until smooth.
5. Lightly stir in remaining liquid.
6. If possible, allow batter to stand in cool place for at least half an hour.

Basic Recipe:

100g (4oz) plain flour

Pinch of salt

1 large egg

250ml (1/2 pint) milk and water mixed in equal quantities

YORKSHIRE PUDDING

1. Place 25g (1oz) dripping into shallow ovenproof dish or 22.5cm (9in) square Yorkshire pudding tin and place in top of oven to heat for 10 minutes.
2. Pour batter into hot fat.
3. Bake: preheat: 180°C; 35-45 mins.

ALL-IN-ONE VICTORIA SANDWICH

100g (4oz) soft tub margarine

100g (4oz) caster sugar

2 eggs

100g (4oz) self raising flour

5ml (1 tsp) baking powder

1. Place all ingredients into a bowl.
2. Beat with a wooden spoon for 2-3 minutes or beat in electric mixer for 1 minute.
3. Grease and line two 18cm (7in) sandwich tins.
4. Place mixture into prepared tins.
5. Bake: 150-160°C; 20-30 mins.

VICTORIA SANDWICH

100g (4oz) block margarine

100g (4oz) caster sugar

2 eggs

100g (4oz) self raising flour

1. Cream margarine and sugar until light, fluffy and pale in colour.
2. Beat in eggs.
3. Sift flour and fold into mixture.
4. Grease and line two 18cm (7in) sandwich tins.
5. Divide mixture equally into tins. Level tops.
6. Bake: 160-170°C; 20-30 mins.
7. Bake until well risen, golden brown and firm to touch.

Recipes For Fan Oven

BEEF STEW AND DUMPLINGS

675g (1½ lb) stewing steak, cut into 2.5cm (1 in. cubes)
2 medium sized onions, peeled and quartered
225g (8oz) carrots, peeled and sliced
225g (8oz) swede, peeled and cubed
4 sticks of celery, cut into 2.5cm (1 in.) lengths
300ml (1 pint) beef stock, boiling
30ml (2 tbsp) tomato puree
5ml (1 tsp) mixed dried herbs
Salt and pepper
Dumplings:
100g (4oz) self raising flour
Pinch of salt

- 50g (2oz) shredded suet
15ml (1 tbsp) chopped parsley
Cold water to mix
1. Place meat, vegetables, stock, puree, herbs and seasoning in large casserole dish.
 2. Cover dish.
 3. Bake: 140°C; 1½-2 hours.
 4. Cook until meat is tender.
 5. Make dumplings: mix flour, salt, suet and parsley together in bowl.
 6. Add enough water to make soft dough.
 7. Divide into 4 pieces, from each into ball and place on top of stew.
 8. Cover and continue to cook for further 20-30 minutes or until cooked through.

FRUIT PLATE TARTS

Pastry:
800g (1¾ lb) plain flour
200g (7oz) block margarine
200g (7oz) cooking fat
250ml (10fl oz) cold water
Filling:
675g (1½ lb) prepared fruit
50g (2oz) sugar

1. Make pastry. Sift flour into bowl, rub in fats until mixture resembles fine breadcrumbs.
2. Gradually add cold water to bind pastry together to form stiff dough.

RICE PUDDING

40g (1½ oz) pudding rice
25g (1oz) sugar
500ml (1 pint) milk
Grated nutmeg
50g (2oz) sultanas or raisins (optional)

1. Grease pie dish and put in rice and dried fruit (if used).
2. Add sugar and milk, stir well, sprinkle grated nutmeg on top.
3. Bake: 140°C; 2 hours.

Product Specifications

Capri Double Oven
Model 49125 230-240V – White

Supply Voltage	240V AC only	230V AC only (eg. Republic of Ireland)
Supply Frequency	50 Hz	50 Hz
Total Wattage	12.1 kw	11.1 kW
Grill Wattage	2.5 kw	2.3 kW
Top Oven Wattage	1.75 kw	1.6 kW
Main Oven Wattage	2.5 kw	2.3 kW
Left Front Hotplate Wattage	2.0 kw	1.84 kW
Left Rear Hotplate Wattage	1.5 kw	1.38 kW
Right Rear Hotplate Wattage	2.0 kw	1.84 kW
Right Front Hotplate Wattage	1.5 kw	1.38 kW
Grilling Area	900cm ²	900cm ²
Top Oven Capacity	28 litres	28 litres
Main Oven Capacity	51.5 litres	51.5 litres
External Dimensions excluding handles	H 900mm W 500mm D 590mm	H 900mm W 500mm D 590mm

Know Your Cooker

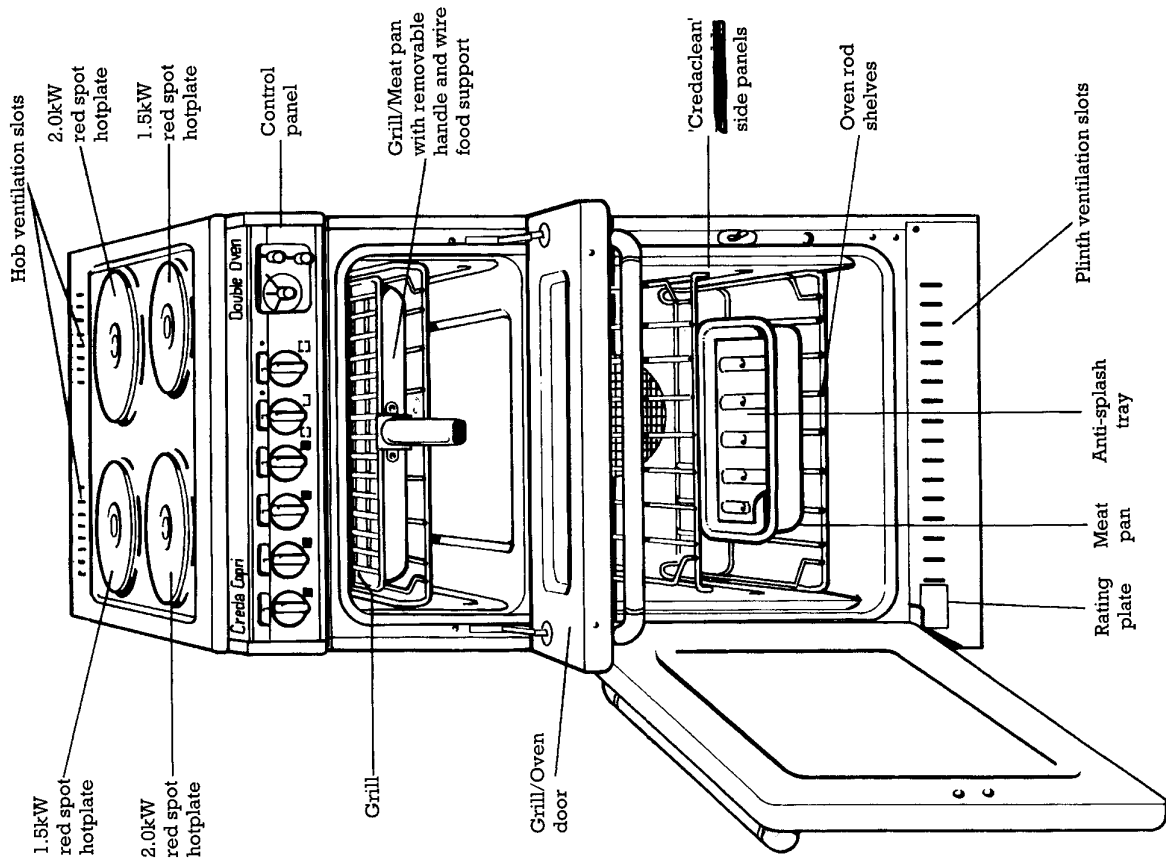


FIG. 1

Care and Cleaning

Grill/Top Oven

Remove the wire grid food support and grill pan, 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 grill deflector plate, the rod shelf, the floor and rear wall of the compartment. Take care during cleaning not to damage, bend or dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof.

Main Oven

Stubborn stains can be removed by using a fine steel wool soap pad.

Refer to the instructions on page 24 for cleaning the 'Credaclean' panels. Remove the rod shelves and meat pan for washing at the sink. Use a fine steel wool soap pad for removing stubborn stains from the meat pan, rod shelves and floor of the oven.

Oven/Grill Doors

Wipe over the door outer panel with a cloth wrung out in hot soapy water then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth. **Do not use scouring pads or abrasive powder which may scratch the surface.**

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.

Care and Cleaning

Turn **Off** the main switch before cleaning.

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

Refer to the instructions below for cleaning the following 'Creda-clean' panels.

Top Oven/Grill - side panels (not removable).

Main Oven - removable side panels.

'CREDACLEAN' OVEN LINERS

How 'Credaclean' Works
The surface of the 'Credaclean' oven liners are treated in 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 the meat pan at a higher setting of 220°C (425°F) **Top Oven**, and 230°C (450°F) **Main Oven**, for 2-3 hours. This may be necessary once a month or once every two or three months depending on the type and amount of oven cooking.

'Credaclean' Panels

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 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.

Vitreous Enamel Hob Surround

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner, or by gently rubbing with liberally soaped, very fine steel wool pads, e.g. Brillo®, Ajax®, etc. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

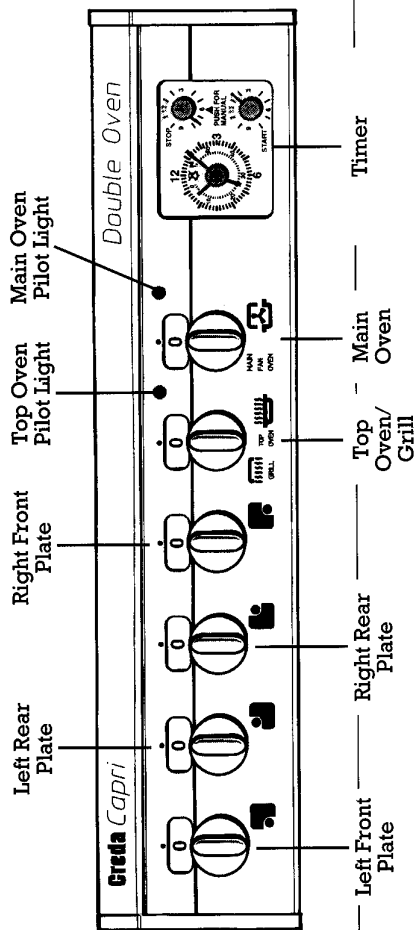
Sealed Hotplates

The cleaning of sealed hotplates should be done when they are cold, using a soap filled Brillo® pad, following the grain of the hotplate. This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. Finally, turn on heater to warm for a few minutes, then smear with a little cooking oil to provide a protective coating, or a restorative agent such as Collo-Electrol®. This is available from Creda Spares Department. The bezels will mellow with use to a burnished gold colour, a soap filled Brillo pad will help to keep them bright, care should be taken not to damage the vitreous enamel hob surface.

Control Panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. **Do not use** oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Know Your Cooker



Control Knobs

The knobs for the hotplates can be rotated in either direction to provide variable heat control, the Main Oven and Top Oven/Grill knob can only be rotated clockwise from the **Off** position.

Before retiring for the evening, ensure that all controls are in the **Off** position and nothing has been left on the hob.

ECO Cooking

The main oven has an ECO setting specially designed to reduce energy usage. Full details of this can be found in the ECO recipe book provided.

Automatic Oven Timer

Automatic Cooking

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

The timer will automatically switch the oven on and off at the pre-selected 'Start' and 'Stop' times.

DO NOT use the grill when the ovens are 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 timer 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 and 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 delayed 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.

Main Oven Temperature Chart - Baking

Food	Pre-heat	Temperature and Time
Scones	Yes	210/220°C approx. 8-10 mins
Small Cakes	No	160/170°C approx. 15-20 mins
Victoria Sandwich	No	160/170°C approx. 20-25 mins
Sponge Sandwich (fatless)	Yes	160/170°C approx. 15-20 mins
Swiss Roll	Yes	170/180°C approx. 12-15 mins
Semi-rich Cakes	No	140/150°C approx. 1 1/4-1 1/2 hrs
Rich Fruit Cakes	No	120/130°C - dependent on size
Shortcrust Pastry	No	180/190°C approx. 45-50 mins
Puff Pastry	No	190/200°C - dependent on use
Yorkshire Pudding	Yes	170/180°C approx. 40-45 mins
Individual Yorkshire Puddings	Yes	180/190°C approx. 20-25 mins
Milk Pudding	No	130/140°C approx. 1 3/4-2 1/4 hrs
Baked Custard	No	140/150°C approx. 40-50 mins
Bread	Yes	200/210°C approx. 45-50 mins
Meringues	No	70/80°C approx. 3-4 hrs

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

Main Oven Temperature Chart – Meat

Food	Pre-heat	Temperature and Time
Beef	No	160/180°C approx. 20-25 mins. per 450g (1 lb) + 20 mins extra
Lamb	No	160/180°C approx. 25 mins. per 450g (1 lb) + 25 mins extra
Pork	No	160/180°C approx. 25 mins. per 450g (1 lb) + 25 mins extra
Veal	No	160/170°C approx. 25-30 mins. per 450g (1 lb) + 25 mins extra
Chicken/Turkey up to 4kg (8lbs)	No	160/180°C approx. 18-20 mins. per 450g (1 lb) + 20 mins extra
Turkey up to 5.5kg (12lb) over 5.5kg (12lb)	No	150/160°C approx. 13-15 mins. per 450g (1 lb) e.g. 5kg (11lb) = 143-165 mins. 150°C approx. 12 mins. per 450g (1lb) e.g. 10kg (22lb) = 264 mins.
Casseroles/Stews	No	140/150°C approx. 1½-2 hrs

If using aluminium foil:-

- Remember it is important to increase the cooking time by one third.
- Never allow foil to touch sides of oven.
- Never cover oven interior with foil.
- Never cover oven 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 centre of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temperature has been reached.

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

To Operate the Timer

- Make sure the Main switch is **On**.

- The timer is controlled by the electric clock. Check that the clock is at the right time of day, if not set to correct time, by pressing and rotating the knob in the centre of the minute minder dial. (N.B. Ensure that the minute minder pointer remains at, or is returned to the **Off** position).

- Set the start time by pressing the **Start** knob and turn the pointer to the time to start cooking.
- Set the stop time by pressing the **Stop** knob and turn the pointer to the time to stop cooking. The stop time should be ahead of the start time by the total time it will take the food to cook.

- Turn the oven control to the required cooking temperature.
- The oven will be automatically switched **On** at the pre-selected start time and switched **Off** when the cooking time has expired.
- When the food has been cooked, always turn the oven control to the **Off** position, and press the **Stop** knob to return to **Manual Control**.

- Set the **Stop** knob as in (2) above at the time the food should stop cooking.

- Press the **Start** knob. **Do Not Turn**. (N.B. The knob will spring forward to its original position).

- The oven will be automatically switched **Off** when the pre-selected stop time has expired.

- When the meal has been cooked, always turn the oven control to the **Off** position, and press the **Stop** knob to return to **Manual Control**.

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

Important:

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

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

To switch off turn to **Off**.

Minute Minder

Hotplates

The 'Red Spot' hotplates heat up rapidly to give faster boiling. The controls set the hotplates at six preset power levels, indicated by the numbered markings on the control panel, intermediate settings **cannot** be obtained.

For normal cooking, after having placed the pan on the required hob position, set the control knob to maximum (6); wait until boiling point is reached, then set the knob to a lower position as required.

See chart below for guide to control settings.

This table is provided only as a guide - settings also depend on the type of pan used and the quantity of food.

Control Settings Guide Cooking Chart

Knob Position	Type of food
1	To melt butter, chocolate, etc.
1 or 2	To heat food gently. To keep small amounts of water simmering. To heat sauces, containing egg yolks and butter. To simmer: stews, meat, fish, vegetables, fruit.
3	To heat solid and liquid foods. Keep water boiling. Thaw frozen foods. Make 2-3 egg omelettes.
4 or 5	To cook foods, just above simmering. To maintain 'rolling' boil for preserve making.
5 or 6	To seal meat and fry fish.
6	Frying potatoes. Bringing water to the boil. Deep fat frying. Dissolve sugar for preserve making.

Choosing your utensils

WE CANNOT LIST RECOMMENDED PANS IN THIS DOCUMENT AS MANUFACTURERS ARE CONSTANTLY UPDATING AND CHANGING THEIR RANGES AND CREDA DO NOT HAVE CONTROL OVER THIS.

Remember

1. Purchasing a new pan will not necessarily mean it will have a flat base, always check before buying.
2. Using the correct pans and utensils will result in maximum contact with the hob and maximum efficiency as with any type of electric hob.

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 (31/21lbs) 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 cracking.
- (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, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). If however, it is found necessary to accelerate this process, frozen food can be defrosted in the fan oven at a temperature of 70°C/80°C (150/175°F). A 1.5kg (3lb) oven ready frozen chicken, placed in the meat pan, will defrost in approximately 1½ - 1¾ hours.

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

Main Oven Cookery Notes

The oven is fitted with 'Credaclean' liners, two rod shelves and a meat pan. Remove the meat pan if it is not being used.

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

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

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

The charts on pages 22 and 23 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.

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

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 22 and 23 by a few minutes, to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap at either side of the oven.

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

Oven Positions

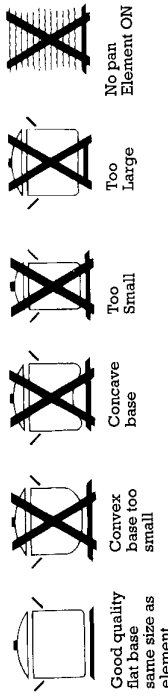
Temperature and Time

Hotplates

For best results we recommend the use of good quality saucepans with smooth flat bases. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally as 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 heat 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 (10in).

Use pans which have sufficient capacity for the amount of food being cooked and therefore reduce soiling caused by excessive spillage. Do use utensils with good fitting lids, and for best results use a low dome pressure cooker.



- a) Do not use utensils with rough bases.
- b) Do not use lightweight utensils with thin, distorted or uneven bases.
- c) Do not use utensils with recessed, scrolled (like a gramophone record) or ridged bases.
- d) Do not use a utensil which has a convex base. Always ensure that the base of the utensil is dry before placing on the hob.

Important: As there could be some fire risk attached to the heating of oil, particularly for deep fat frying, **do not** leave cooking utensils containing oil **unattended** (e.g. to answer the telephone).

In the unfortunate event of a chip pan fire:

1. Switch **Off** the electricity supply.
2. Smother flames with a fire blanket or damp cloth. Burns and injuries are caused almost invariably by picking up the burning pan and rushing outside with it.
 - a) Use a deep pan, large enough to completely cover the appropriate cooking area.
 - b) Never fill the pan more than one-third full with oil or fat.
 - c) 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.
 - d) Always dry food thoroughly before frying, and lower it **slowly** into the fat or oil.
 - e) Never heat fat, or fry, with a lid on the pan.
 - f) Keep the **Outside** of the pan clean and free from streaks of fat or oil.

Safety requirements for deep fat frying

Temperature Conversion Scale

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

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

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

Top Oven Temperature Chart - Baking

Food	Pre-heat	Temperature and Time	Position in Oven
Scones Small Cakes	Yes	200°C 9-12 mins 180°C approx. 15-20 mins	Runner 1 from bottom of oven
Victoria Sandwich	Yes	170°C 6 1/2" tins approx. 20 mins	Shelf placed directly on floor of oven
Sponge Sandwich (fatless)	Yes	180/190°C approx. 15 mins	Runner 1 from bottom of oven
Swiss Roll	Yes	190/200°C 9-12 mins	Runner 1 from bottom of oven
Semi-rich Cakes (large) Rich Fruit Cake	Yes	150/170°C 6 1/2" to 7" tins 1-1 1/2 hrs 150°C approx. 7" - 8" tins 2-2 1/4 hrs	Shelf placed directly on floor of oven
Shortcrust Pastry (Plate Tarts)	Yes	190/200°C 40-45 mins.	Shelf placed directly on floor of oven
Puff Pastry	Yes	200/220°C Time depending on use	Runner 1 from bottom of oven or shelf placed directly on floor of oven
Yorkshire Pudding	Yes	190/200°C approx. 40-45 mins	Runner 1 from bottom of oven
Individual Yorkshire Puddings	Yes	200/210°C approx. 40-45 mins	Runner 1 from bottom of oven
Milk Puddings	Yes	140°C 1 3/4-2 1/4 hrs	Shelf placed directly on floor of oven
Baked Custard	Yes	150°C 40-45 mins	Runner 1 from bottom of oven
Bread	Yes	210°C for 10 mins 200/210°C for approx. further 30 mins.	Shelf placed directly on floor of oven
Meringues	Yes	100°C Small 2 1/2-3 hrs	Runner 1 from bottom of oven

Note: Baking trays or tins to bake bread, cakes, pastry, scones, etc., always remember to place the dish, tin or tray centrally on the oven shelf, this will ensure an even cooking result. 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.

Top Oven Temperature Chart – Meat

Food	Pre-heat	Temperature and Time	Position in Oven
Beef/Lamb (slow roasting)	Yes	170/180°C approx. 35 mins. per 450g (1lb) + 35 mins over	Shelf placed directly on floor of oven
Beef/Lamb (foil covered)	Yes	190/200°C approx. 35-40 mins. per 450g (1lb)	
Pork (slow roasting)	Yes	170/180°C approx. 40 mins. per 450g (1lb) + 40 mins over	
Pork (foil covered)	Yes	190/200°C approx. 40 mins. per 450g (1lb)	
Veal (slow roasting)	Yes	170/180°C approx. 40-45 mins. per 450g (1lb) + 40 mins over	
Veal (foil covered)	Yes	190/200°C approx. 40-45 mins. per 450g (1lb)	
Poultry/Game (slow roasting)	Yes	170/180°C approx. 25-30 mins. per 450g (1lb) + 25 mins over	
Poultry/Game (foil covered)	Yes	190/200°C approx. 25-30 mins. per 450g (1lb)	
Casserole Cooking	Yes	Approx. 150°C 2-2½ hrs	
If using aluminium foil:- 1) Remember it is important to increase the cooking time by one third. 2) Never allow foil to touch sides of oven. 3) Never cover oven interior with foil. 4) Never cover oven shelves with foil.			

Top Oven/Grill Cookery Notes

Warning – Always remember to avoid turning the top oven control knob past 220°C when setting the oven temperature, otherwise the grill element will be switched on.

The Top Oven is fitted with fixed 'Credaclean' sides, a removable roof, 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 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 page 11.

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—the shelf placed directly on the floor of the oven, or runner 1 from the floor of the oven. To correctly position the rod shelf the side rods with "indents" must be uppermost and to the rear, this forms an arrest position in conjunction with the embossed side liners. The correct positioning of food is indicated in the temperature charts on pages 18 and 19. 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 must never be placed directly on the floor of the oven with out a shelf in position, and there should always be at least 23mm (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.** Always ensure a 7.5cm (3") gap is left at the front of the baking tray to ensure even cooking. Do not use utensils larger than 300mm (12") x 230mm (9"). Large utensils should be used in the 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 (31lbs) or poultry up to 2.5kg (6lbs) 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 meat pan supplied for the main oven or the grill pan for roasting in the Top Oven. Larger joints of meat weighing more than 1.5kg (31lbs) or poultry weighing more than 2.5kg (6 lbs) should be roasted in the main oven.

Top Oven/Grill Cookery Notes

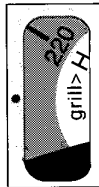
Top Oven as a Hotcupboard

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.

CAUTION: Accessible parts may become hot when the grill is in use. Children should be kept away.

GRILLING SHOULD NOT BE UNDERTAKEN WITH THE GRILL/ TOP OVEN DOOR CLOSED.

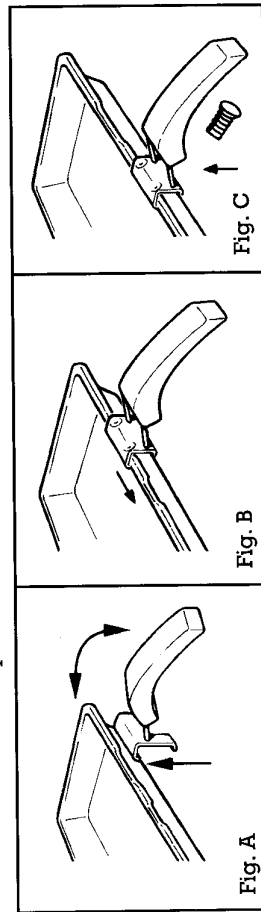
1. Open the grill/top oven door fully.
2. Position Rod shelf as recommended in chart for food being cooked.
3. The grill is operated by turning the top oven control knob fully clockwise until the word grill appears in the window, then turn knob anti-clockwise to required temperature setting.



4. Preheat the grill for five minutes at the temperature recommended in chart for food being cooked.
5. When grilling thicker food, the wire grid should be turned over to its lowest setting.
6. Food which requires browning only should be placed under the hot grill, either in the grill pan or on the floor of the grill compartment, according to the depth of the dish. (The grill pan wire grid can be removed).

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



Top Oven/Grill Cookery Notes

Food	Preheat for 5 mins.	Shelf Position from Base of Oven	Approx. Cooking Time
Toasting of Bread Products	220°C	2	3-10 mins. depending on type of food
Small cuts of meat, sausages, bacon, etc.	150°C	2	15-20 mins.
Chops, etc	170°C	1	20-25 mins.
Fish whole Filletts	170°C 150°C	1 2	Cook on base of pan 15-20 mins.
Pre-cooked potato products	200°C	2	10-20 mins.
Pizzas	150°C	1	Preheat pan first 8-12 mins.
Browning of food	220°C	1	5-7 mins.

The temperatures below relate to heat settings recommended on food packs.

High	= 220°C
Medium High	= 200°C
Medium	= 170°C
Medium Low	= 150°C
Low	= 130°C
Very Gentle	= 100°C