

**100CM DUAL FUEL RANGE
COOKER**

**INSTRUCTION
MANUAL**

Creda



V 1.0

MODEL/S
C100RCDFTCRM
C100RCDFTB
C100RCDFTA
C100RCDFCS

You'll soon be enjoying your new Creda Range Cooker!

It all begins here, with your instructions. Don't worry, there's nothing too technical coming up. Just simple, step-by-step guidance to get you up and running quickly. Sound good? Then let's get started.

Help and Guidance

We're here to help you get the most from your Range Cooker.

Should you require any guidance, a simple solution can often be found online at:

www.creda.co.uk

If you still require further assistance, call one of our experts on **01759 487836**.

If you require any technical guidance or find that your product is not operating as intended, a simple solution can often be found in the **Troubleshooting** section of these instructions, or online at www.creda.co.uk If you still require further assistance, call one of our experts on 01759 487836.

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SAFETY WARNINGS

IMPORTANT SAFETY INSTRUCTIONS READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

- This appliance must be installed by a qualified Gas Safe registered engineer. The manufacturer is not responsible for any damage caused by incorrect installation.
- Check whether there is any damage to the appliance after you have unpacked it. If any damage is found, do not use the appliance and contact the store where you purchased it.
- This appliance is for indoor domestic use only.
- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- For disconnection from the mains supply you must have a switch with a contact separation of at least 3.0 mm in all poles and rated 32 Amp that provides full disconnection, this must be incorporated in the fixed wiring in accordance with the local wiring rules.
- If the mains cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid a hazard.
- The cooker must be used in a well ventilated location and installed on flat / level surface.
- Only operate your appliance in a dry atmosphere.
- Keep the electrical cables of your other appliances away from hot areas; do not let them touch the appliance.
- Ensure that the appliance is switched off at the mains supply switch and allowed to completely cool down before cleaning, replacing the oven lamp or performing any maintenance to avoid the possibility of an electric shock or burns.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).
- Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children without supervision.
- Children should be supervised to ensure that they do not play with the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching the parts inside the oven or the hob burners/pan stands.
- The appliance and its accessible parts may become hot during use. Young children should be kept away.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover the flame e.g. with a lid or a fire blanket.
- Danger of fire: Do not store items on the cooking surfaces.
- When the hob is hot never touch any parts that get hot. Allow the hob to cool before touching these parts.
- When the oven is hot never touch the oven glass or any other parts that get hot. Allow the oven to cool before touching these parts.
- Do not use harsh abrasives cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in the glass shattering.
- Before starting to use your appliance, keep curtains, tulle, paper or flammable materials away from your appliance.
- Do not keep combustible or flammable things in, on or near the appliance.
- Do not use steam cleaners for cleaning the appliance.
- Do not rest any items on the open door and do not let children climb on or stand on it.
- Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass

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to shatter.

- The glass doors use toughened glass and are designed to break into many 'nugget' size pieces if it breaks. These pieces will still have sharp edges, please handle broken glass with care.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- This appliance is not designed to be used with hob guards. Use of inappropriate hob guards can cause accidents.
- The inside surface of storage compartment may be hot during use. Care should be taken to avoid touching inside surfaces.
- To prevent the appliance tipping, the stabilizing bracket must be installed.



Thank you on the purchase of your new Creda Dual Fuel Range Cooker.

You must read this manual to fully understand how to operate it correctly.

This unit **MUST** be installed by a competent and registered engineer (Gas Safe in the UK).

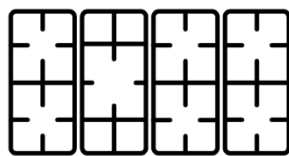
Please allow the installer to view the installation section of this manual.

Read all the safety warnings carefully before use and keep this manual for future reference.

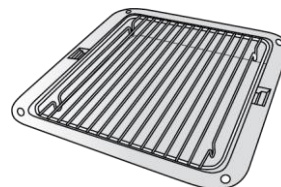
Unpacking

Remove all packaging from the unit. Retain the packaging. If you dispose of it, please do so according to local regulations.

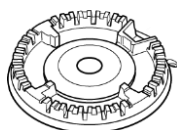
The following items are included:



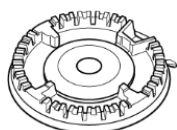
Pan Support × 4



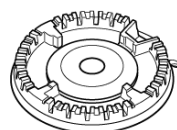
Grill Pan set × 1



100 mm Burner Ring × 2



75 mm Burner Ring × 2



55 mm Burner Ring × 2



Multi Ring Burner Ring × 1



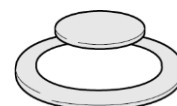
100 mm Burner Cap × 2



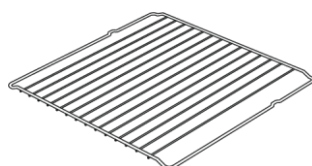
75 mm Burner Cap × 2



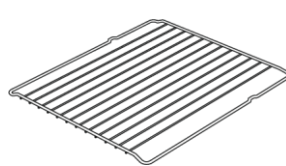
55 mm Burner Cap × 2



67 mm & 135 mm Multi
Ring Burner Cap × 1



Bottom Left Oven Shelf × 2



Right Oven Shelf × 2

LPG Conversion Kit:



LPG Nozzle × 7

Type of gas
3+ G30/31 28-30/37 mbar

LPG Replacement
Rating Plate Sticker × 1

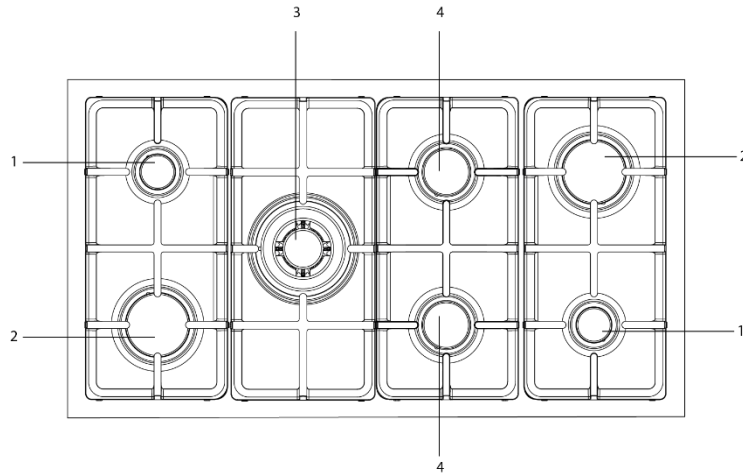


If items are missing or damaged, please contact your service provider:
Tel: 01759 487836 for assistance.

* All images are for indication only; please refer to your individual unit for actual item.

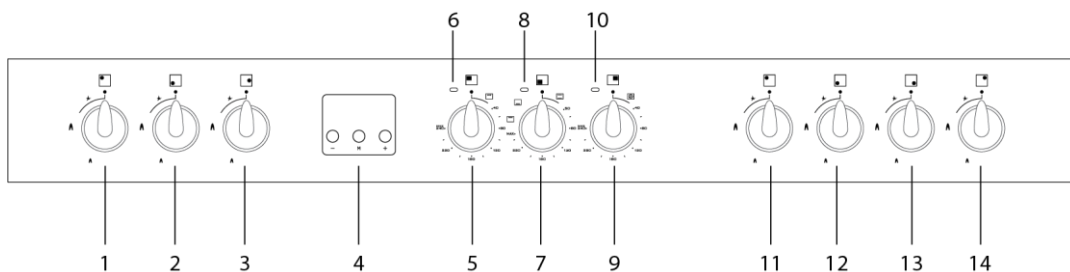
Product Overview

The Hob



1. Small Burner (55 mm)
2. Large Burner (100 mm)
3. Multi Ring Burner (middle 60mm, outer 130mm)
4. Standard Burner (75 mm)

Control Panel

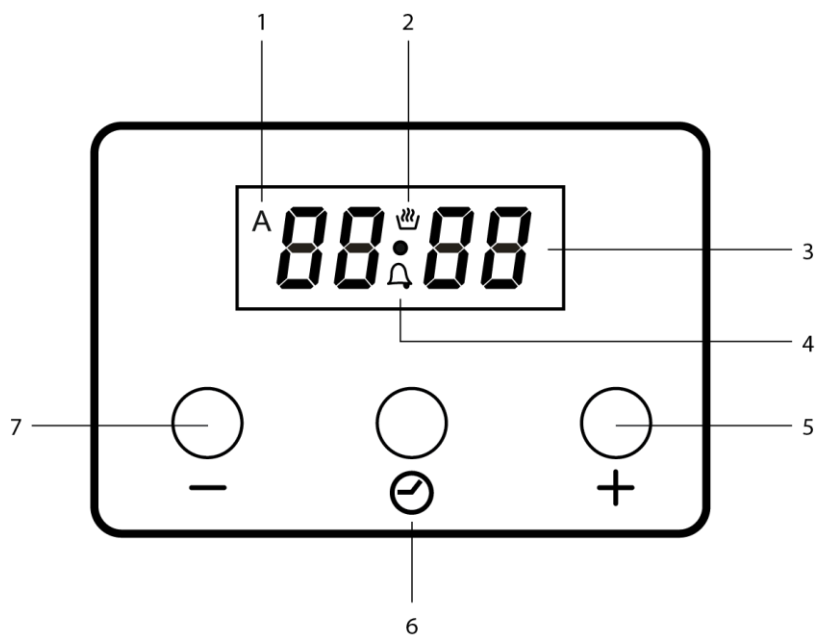


- | | |
|-------------------------------------|-----------------------------------------|
| 1. Back Left Hob Control | 8. Thermostat Indicators for Left Oven |
| 2. Front Left Hob Control | 9. Right Oven Temperature Control |
| 3. Multi Ring Hob Control | 10. Thermostat Indicator for Right Oven |
| 4. Programme Controller and Display | 11. Back Middle Hob Control |
| 5. Grill Temperature Control | 12. Front Middle Hob Control |
| 6. Thermostat Indicators for Grill | 13. Front Right Hob Control |
| 7. Left Oven Temperature Control | 14. Back Right Hob Control |

* All images are for indication only; please refer to your individual unit for actual item.

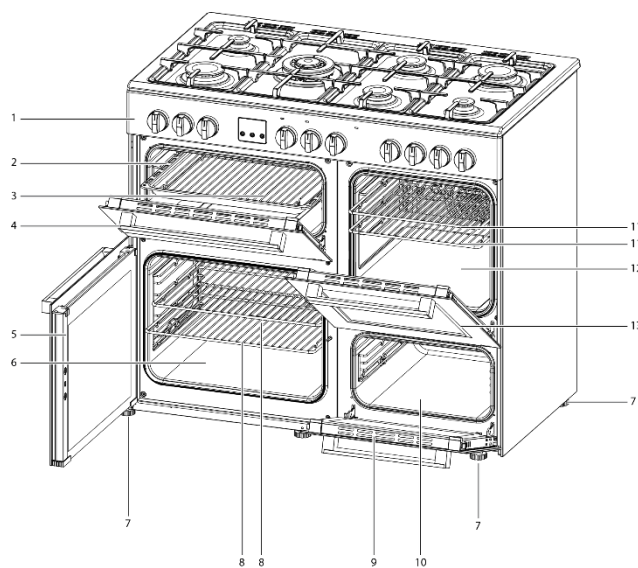
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Timer/Programmer Display



- | | |
|-----------------------|------------------|
| 1. Auto Cook Symbol | 5. + Button |
| 2. Manual Cook Symbol | 6. Option Button |
| 3. Time Display | 7. Button |
| 4. Timer Symbol | |

Oven



- | | |
|--------------------------|------------------------------------|
| 1. Control Panel | 8. Wire Shelves (Bottom Left Oven) |
| 2. Grill | 9. Storage Compartment Door |
| 3. Grill Pan | 10. Storage Compartment |
| 4. Grill Door | 11. Wire Shelves (Right Oven) |
| 5. Bottom Left Oven Door | 12. Right Oven |
| 6. Bottom Left Oven | 13. Right Oven Door |
| 7. Adjustable Feet | |

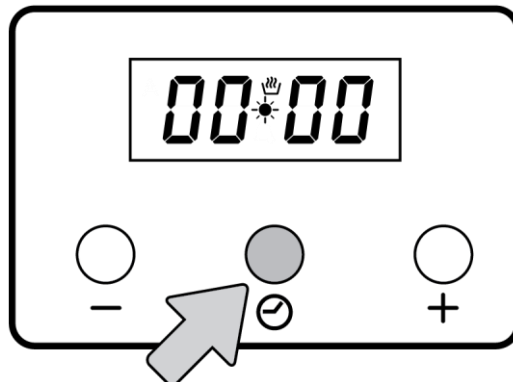


The inside surface of storage compartment may be hot during use. Care should be taken to avoid touching inside surfaces.

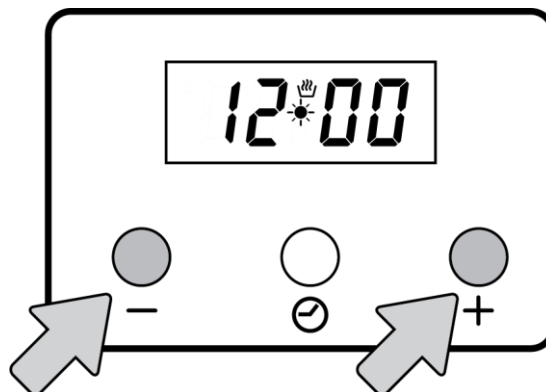
Setting The Clock

Your cooker has a 24 hour digital clock that must be set before you can use the left bottom oven.

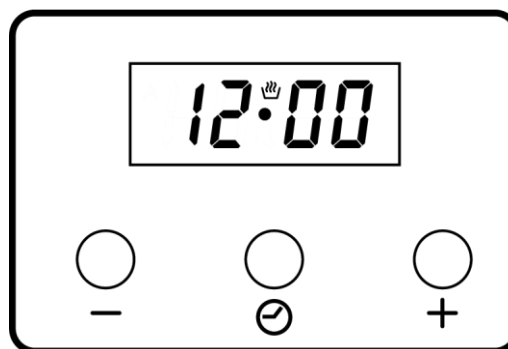
1. When you switch your cooker on for the first time the number in the display will be flashing. Press the **Option** button. The Manual cook icon will be displayed, and the dot will now be flashing.



2. Press the + and - buttons to adjust the time.



3. Once you have set the time wait a few seconds, the dot will stop flashing and the time is now set.



Before Using the Hob


Before using your new hob, please:

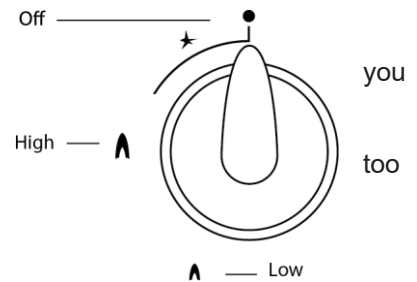
- Read this manual fully taking special note of the 'Safety Warnings' section.
- Make sure the cooker is connected to the mains supply so that the ignition circuit will work.



This appliance is for cooking purposes only. It must not be used for other purposes, e.g. room heating.




Lighting the Hob

1. Choose the control for the burner you want to use.
2. Press and hold the Burner control in. The spark ignition will operate whilst hold in the control. While pressing the burner control down, turn it anti-clockwise to the large flame symbol.  Continue to hold the control in for approximately 5-10 seconds after the burner has lit. Releasing the control soon can extinguish the flame due to the flame failure safety feature.



Manual Ignition (in case of electricity failure)

To ignite one of the burners, press and turn the control counter-clockwise so that the control is at the position. Hold an ignition source (e.g candle lighter) close to the upper edge of the burner. Move the ignition source away as soon as you see a stable flame. Continue holding the control in for approximately 5-10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame due to the flame failure safety feature.

3. Adjust the flame anywhere between the  and  positions. Do not adjust the flame between the  and Off position.
4. After ignition, check the flames visually. If you see yellow tipped, lifted or unstable flames; turn the control off. Allow the burners to cool before touching, then check the assembly of the burner rings and caps. Also, make sure that no liquid has entered the burner cups. If the burner flames go out accidentally, turn the burners off, and do not try to light them again for at least 60 seconds (to allow the gas to disperse).
5. When turning the hob off, turn the control in a clockwise direction to the off mark, 'O'.

* All images are for indication only; please refer to your individual unit for actual item.



- If the burner does not light within 15 seconds, turn the control off and wait for at least 60 seconds before trying again.
- To switch the burner off, turn the control clockwise to the off 'O' position.
- After use, always turn the controls to the off position.



- This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating.
- The use of a gas cooking appliance results in the production of heat, moisture and products of combustion in the room in which it is installed. Ensure that the kitchen is well ventilated especially when the appliance is in use: keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood). Prolonged intensive use of the appliance may call for additional ventilation, e.g. opening of a window, or more effective ventilation, e.g. increasing the level of mechanical ventilation where present.

Flame Failure Safety Feature

The flame supervision device (FSD) probe cuts off the gas supply to the burner within one minute if the flame is extinguished. Gas will flow out of the burner until the FSD cools down and activates, so you may notice the smell of gas, this is normal.

If the flames are accidentally extinguished, turn off the burner and do not try to light it again for at least one minute (to allow the gas to disperse).

When lighting the burner, hold down the control for approximately 5 – 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.

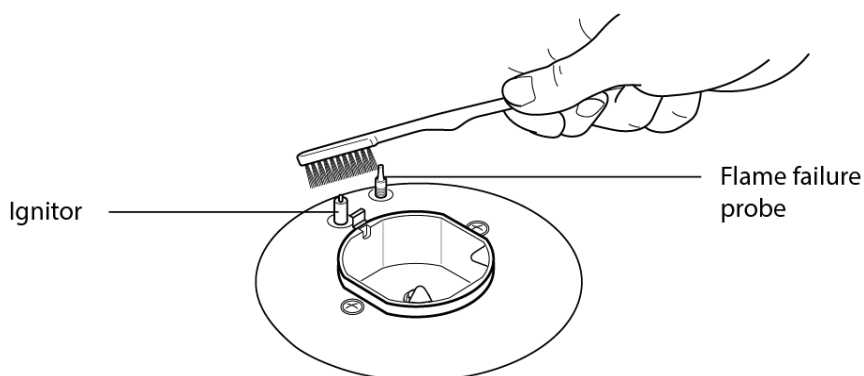
If the Burner Does Not Light

If the burner does not light, check that:

- The hob is connected to the electrical supply and the supply is switched on.
- The gas is turned on.
- You have held down the control for at least 5 – 10 seconds after the flame has been lit.
- The ignitors are sparking. If the ignitors are not sparking, they may be dirty or wet. Clean them gently with a small nylon brush such as a toothbrush as shown below. Ensure the electrical supply has been disconnected before cleaning.



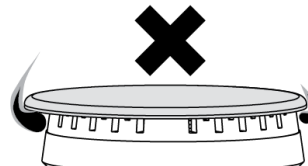
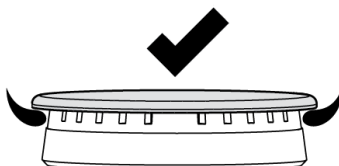
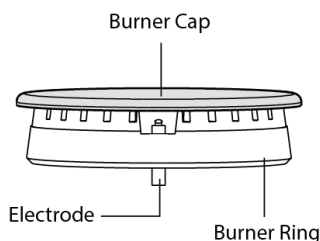
To avoid damage to the ignition circuit NEVER light the hob when the burners are not in place.



If the Flame is Irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap (allow to cool before touching), are:

- Clean and dry.
- Positioned correctly. See 'Replacing the Burners'.
- Also see 'Hints and Tips'.



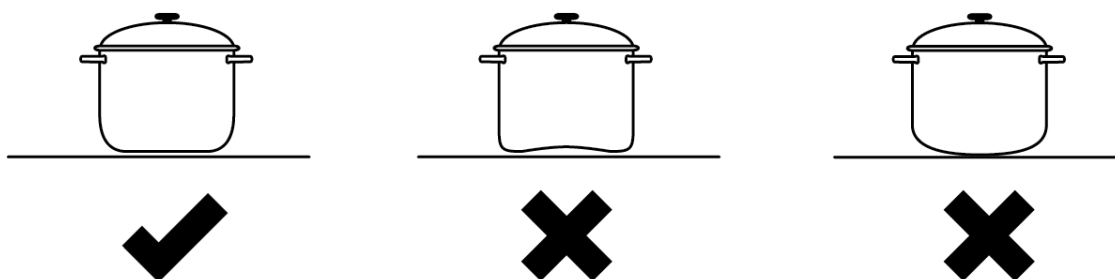
Electricity Failure

If there is an electricity failure, you can still use your hob. Light the burners by holding an ignition source (e.g. candle lighter) close to the side of the burner and turning the control to the High position to light the gas. The controls must still be held down for 5 – 10 seconds after the burner has lit. Releasing the controls too soon will extinguish the flame. Adjust the controls as required.

* All images are for indication only; please refer to your individual unit for actual item.

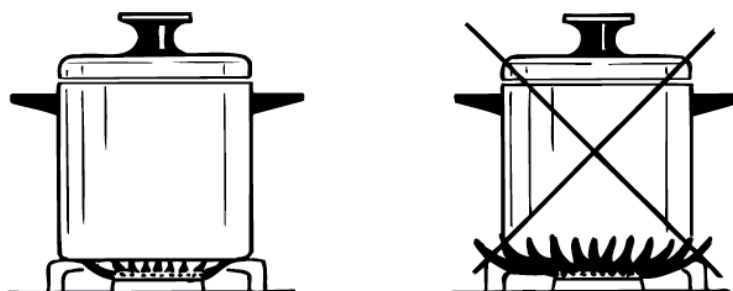
Cookware Guidelines

To get the best out of your hob, follow these simple suggestions:



- Use saucepans with thick flat bottoms. Food in a saucepan with an uneven bottom will take longer to cook.
- Do not use large saucepans or frying pans that overlap the edges of your hob as this can deflect heat onto your worktop and damage the surface and may also cause a hazard.
- Always make sure saucepans are stable. Using very heavy saucepans may bend the trivet/pan support or deflect the flame.
- Always lift the cookware when removing from the hob, do not drag.
- When you need to boil, simmer or fry food, first set the temperature to the High position.
- Once the liquid is boiling, reduce the temperature to maintain a steady heat to cook your food thoroughly. Doing this will reduce the cooking time and save energy.
- Pan sizes should be as per the table shown below.

Burners	Minimum Diameter	Maximum Diameter
Large (100mm)	22 cm	26 cm
Standard (75mm)	18 cm	22 cm
Small (55 mm)	12 cm	18 cm
A Multi Ring (middle 67mm, outer 135mm)	28 cm	N/A



Do not use cooking vessels on the hob that overlap its edges

- Using a lid will reduce cooking times and save energy.
- When liquid comes to a boil, reduce the temperature setting to maintain the desired level of boiling.
- Choose cookware of the proper size, material and construction.
- Minimise the amount of liquid or fat to reduce cooking times.
- Select the proper temperature setting for the cooking task.

* All images are for indication only; please refer to your individual unit for actual item.

Using the Oven

First Time Use of the Oven

Ensure that nothing has been left in the oven and that the room is well ventilated. Remove any insert cards or plastic bags. Before connecting the power, use a damp cloth to carefully wipe the inner cavity wall and housing. Clean all the detachable parts in hot, soapy water before using.

Heat the appliance on maximum, making sure the room is well ventilated as there may be a little smoke and odour. This is normal and is due to the protective substance on the appliance which protects it during shipping from the factory. Switch the appliance off once the smoke and odour has stopped. This can take up to 30 minutes.



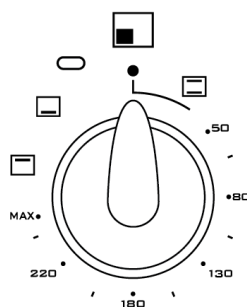
- **Under no circumstances should the oven be lined with aluminium foil as overheating may occur.**
- **Do not place dishes or baking trays directly onto the base of the oven as it becomes very hot, and damage may occur.**
- **Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.**
- **During use, this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g., oven door, heating elements.**
- **Accessible parts may become hot when in use. Children should be kept away.**
Do not leave the handle in position when grilling. If the handle is left in position when grilling, it will get very hot.

Oven Controls

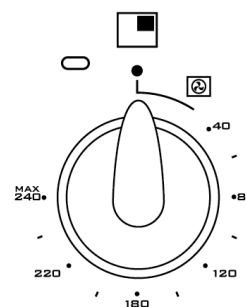
To use one of the ovens simply turn the oven control to your desire. The oven light will switch on and the oven fan will start. The thermostat light will illuminate while the oven is heating up to temperature and go out once it meets the desired temperature.



The clock must be set to use the bottom left oven.







Left Bottom Oven



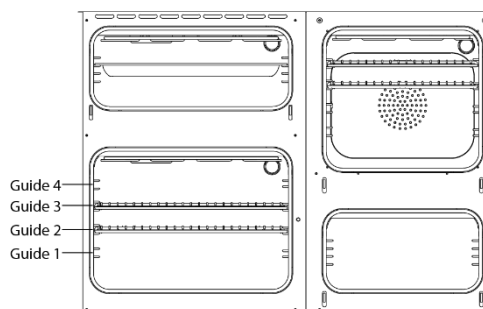
Right Oven

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Function Description	
	Top and Bottom Elements (left bottom oven) The oven's light will turn on and the top and bottom elements will switch on. The temperature can be set using the control knob. This function is ideal for cooking joints of meat.
	Top Element (left bottom oven) The oven's light will turn on and the top element will switch on. This function has no temperature settings, the element will be full on.
	Bottom Element (left bottom oven) The oven's light will turn on and the bottom element will switch on. This function has no temperature settings, the element will be full on.
	Fan Function The oven's light will turn on and the fan element will switch on. This function is ideal for baking and cooking food on multiple shelves at the same temperature.

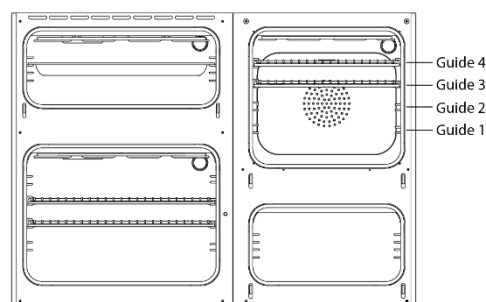
Left Bottom Oven Shelf Positions

- On the wall of the inner cavity there are 4 different shelf guide slots in the oven. You can place the shelf at different heights to achieve the best cooking performance depending on the heat of the heating elements and the size of food. If only the top heating element is on, we suggest that you place the shelf on guide 3 (make sure that there is a minimum distance of 30 mm between the food and the top heating element).
- Always monitor the food during operation to ensure that you are not overcooking it.
- For heavy food, use a baking pan rather than the oven shelf.



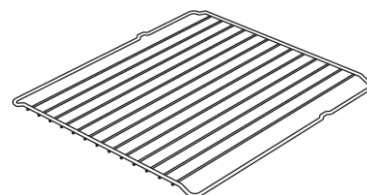
Right Oven Shelf Positions

- On the wall of the inner cavity there are 9 different shelf guide slots in the oven. You can place the shelf at different heights to achieve the best cooking performance depending on the heat of the heating elements and the size of food.
- Always monitor the food during operation to ensure that you are not overcooking it.
- For heavy food, use a baking pan rather than the oven shelf.



Replacing the Anti-tilting Oven Shelf

- Insert the shelf between the two side rails.
- To remove, slide the shelf out and when it hits the shelf stop, angle the shelf up slightly and remove.



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Preheating

When you need to preheat the oven, we recommend you do so for 10 minutes. For recipes needing high temperatures, e.g. bread, pastries, scones, soufflés etc., best results are achieved if the oven is preheated first. For best results when cooking frozen or cooked chilled ready meals always preheat the oven first, unless the cooking instructions advise you otherwise.

Cooking

- Ensure that food is placed centrally on the shelf and that there is sufficient room around the baking tray/dish to allow for maximum heat circulation.
- Stand dishes on a suitably sized baking tray on the shelf to prevent spillage onto the oven base and to help reduce cleaning.
- The material and finish of the baking tray and dishes used affect browning of the bottom of the food. Enamelware, dark, heavy or non-stick utensils increase browning of the bottom of the food. Shiny aluminium or polished steel trays reflect the heat away and give less browning of the bottom of the food.
- When cooking more than one dish in the oven, place dishes centrally on different shelves rather than cluster several dishes on one shelf, this will allow the heat to circulate freely for the best cooking results.
- If you are cooking more than one tray of similar items, for example cakes or biscuits, swap the trays during cooking or you can remove the top tray when the food is cooked and move the lower tray to the higher shelf to finish cooking.
- Do not place baking trays directly on the oven base as it interferes with the oven air circulation and can lead to burning of the food. Use the lower shelf position.
- During cooking, do not open the door unnecessarily as you will lose heat and your cooking results may change. Cooking times will be longer and energy use will be higher.
- At the end of cooking time, as in all other cooking processes; turn the control to the "0" position (off). Take the cooking tray out and put it onto a safe place (NOT on the oven door) as it will be hot. Keep children away from the hot oven during and after cooking, until it has completely cooled down.



- **During use, the outer and inner surfaces of the oven get hot. While opening the oven door, step back to avoid the hot steam coming out of the oven. There may be a risk of burns.**

Baking Tips


1. Always place baking tins in the centre of the wire shelf.
2. Make sure you use bakeware that is oven proof and suitable for your recipe.
3. Do not place bakeware too close to the rear of the oven wall.
4. You can influence the degree of browning by changing the temperature setting.
5. If a cake collapses after removing it from the oven:
 - Use less liquid on your next attempt.
 - Consider using a longer baking time or use a slightly lower temperature setting.



Cooking with the Grill

Before using the grill for the first time, switch the grill on for 15 ~ 20 minutes. Ensure that the room is well ventilated as there may be a little smoke and odour upon initial startup (for about 10 mins). This is normal. It is due to the protective substance on the heating elements which protects the cooker from the effects of corrosion during shipping from the factory.

 **The grill door must be kept closed when using the grill.**

1. To use the grill simply turn the grill control to your desired temperature. The grill light will switch on. The thermostat light will illuminate while the grill is heating up to temperature and go out once it meets the desired temperature. Insert an oven shelf at your desired level, the closer to the elements the more intense the heat will be. There must be at least 30 mm between the top of the food and the element.
2. Using heatproof oven gloves insert the grill pan and rack onto the shelf. Make sure you leave at least 30mm of space between the top of the food and the grill element. The food to be cooked must be placed on the grill rack in the grill pan. Close the oven door. Check the food regularly to ensure you do not overcook it.
3. At the end of grilling, as in all other cooking processes; turn the grill function control to the “ 0 ” position
4. (off). Carefully take the grill pan out by using heatproof oven gloves and put the pan onto a safe place.

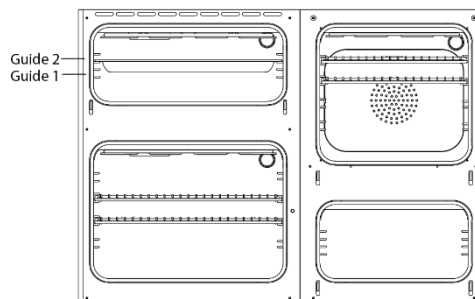
- 
- **Never cover the grill pan or grill rack with foil as this can lead to grill fires.**
 - **Bread may catch fire if the toasting time is too long. Close supervision is necessary during toasting.**
 - **During use this appliance becomes hot. Care should be taken to avoid touching hot surfaces, e.g. grill door.**
 - **Accessible parts may become hot when in use. Children should be kept away.**

Function Description	
	<p>Grill Function</p> <p>The grills light and grill heating element will turn on.</p> <p>The grill function is used for grilling and toasting foods, use any shelf position, just make sure the top of the food you are grilling is 30mm from the grill element. It’s recommended to pre-heat the grill for about 10 minutes.</p> <p> When using the grill the grill door must be closed.</p>

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Grill Shelf Positions

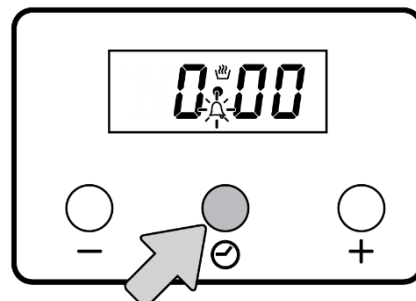
1. On the wall of the inner cavity there are 2 different shelf guide slots in the grill. You can place the shelf at different heights to achieve the best cooking performance depending on the heat of the heating elements and the size of food (make sure that there is a minimum distance of 30 mm between the top of the food and heating element).
2. Always monitor the food during operation to ensure that you are not overcooking it.
3. For heavy food, use a baking pan rather than the oven shelf.



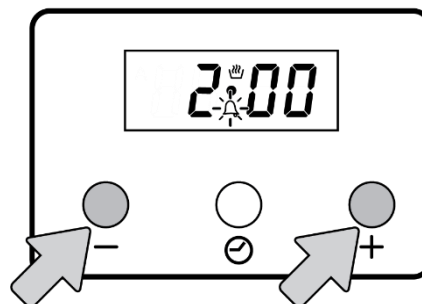
Setting a Timer

You can use the Timer/Programmer to set a timer. This will count down from your desired time then sound a buzzer when the time has elapsed.

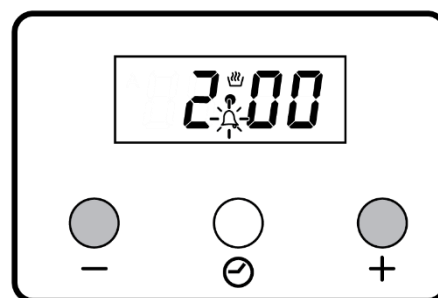
1. Press the **OPTION** button once. The timer icon (⌚) will start to flash in the display.



2. Now you need to set the time for the timer. While the timer icon (⌚) is flashing press the + and - buttons to select the timer time.



3. Now wait a few seconds. The timer icon (⌚) will stop flashing and the timer will be set and start to count down. The display will now revert back to the current time.



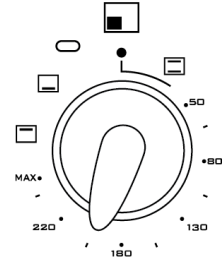
Cancelling the Buzzer sound

The buzzer will sound to indicate your timer has finished. Press any button to cancel the buzzing sound. The timer icon (⌚) will disappear from the display.

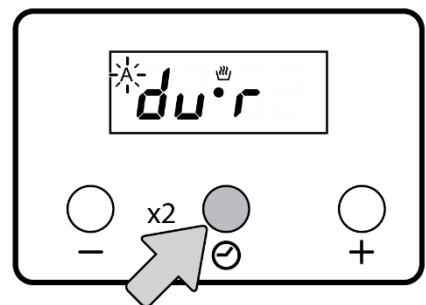
Setting a Cooking Timer

A cooking timer can **ONLY** be set on the **bottom left oven**. A cooking timer allows you to set a timer that will switch off the left bottom oven when the timer expires. For example you can switch the bottom left oven to a set temperature and then set the cooking timer for 30 mins. The oven will switch off after 30 mins.

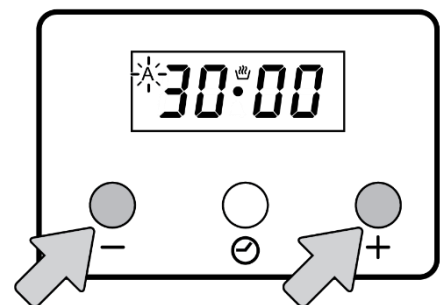
1. Switch the bottom left oven on and select your desired temperature.



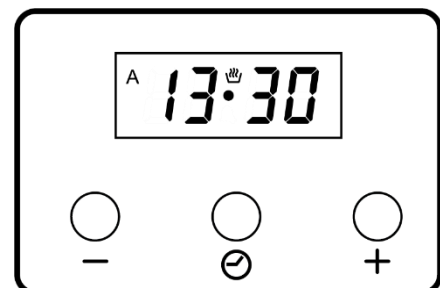
2. Press the **OPTION** button twice to enter Auto cook mode, the letter 'A' will appear in the display and the word 'dur' will also appear.



3. Now set the cooking time by pressing the + and - buttons.



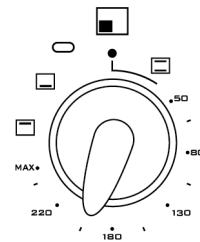
4. Wait for a few seconds and when the display returns to the current time your cooking timer is now set and running.
In this example the left bottom oven will now cook at 200 degrees for 30 mins, then switch off.
5. A buzzer will sound when the Cooking Timer gets to zero, press any buttons to cancel the buzzer. The letter 'A' will disappear from the display.



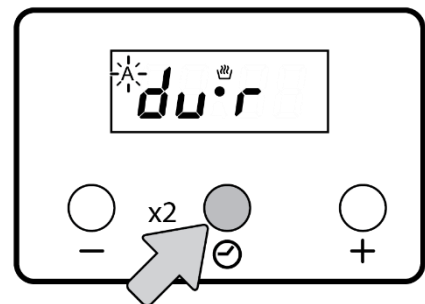
Setting a Cooking Timer with a Finish Time

A cooking timer with a finish time can **ONLY** be set on the bottom left oven. A cooking timer with a finish time allows you to set cooking duration and a finish time. For example you can switch the bottom left oven to a set temperature and then set the cooking duration for 30 mins and set the finish time for 18:30. This will mean that your oven will switch on at 18:00 and cook for 30 minutes, finishing cooking at 18:30.

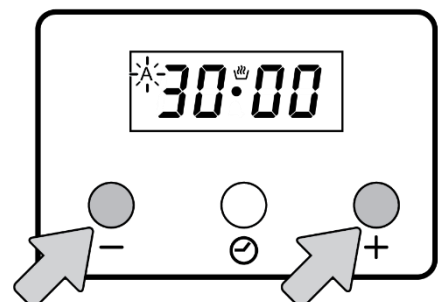
1. Switch the bottom left oven on and select your desired temperature.



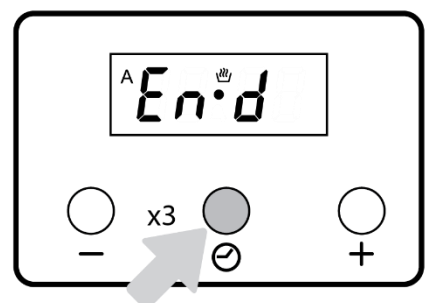
2. Press the **OPTION** button twice to enter Auto cook mode, the letter 'A' will appear in the display and the word 'dur' will also appear.



3. Now set the cooking time by pressing the + and - buttons.

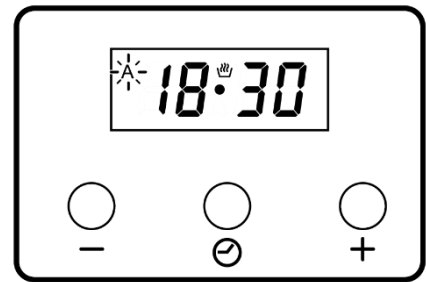


4. Now set the time you'd like cooking to finish. Press the **OPTION** button 3 times, the word 'End' will appear in the display.

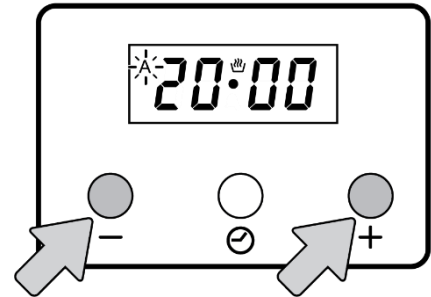


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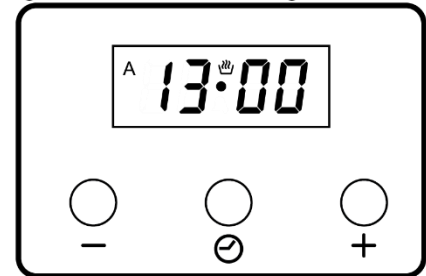
5. The display will now show the current time plus the cooking time. In this example the current time was 18:00 and the cooking time is 30 mins so the time displayed is 18:30.



6. To adjust the finish time (in this example to 20:00) press the + and - buttons.



7. Now wait a few seconds and the time will revert back to the current time and your cooking timer with finish time is set.



Recap

Current time when setting the cooking timer with finish time was 13:00.

- You have set a 30 min cooking time
- You have set a end time at 20:00
- The bottom left oven is set to 200 degrees
- The oven will switch on at 19:30 and cook for 30 mins then switch off at 20:00.

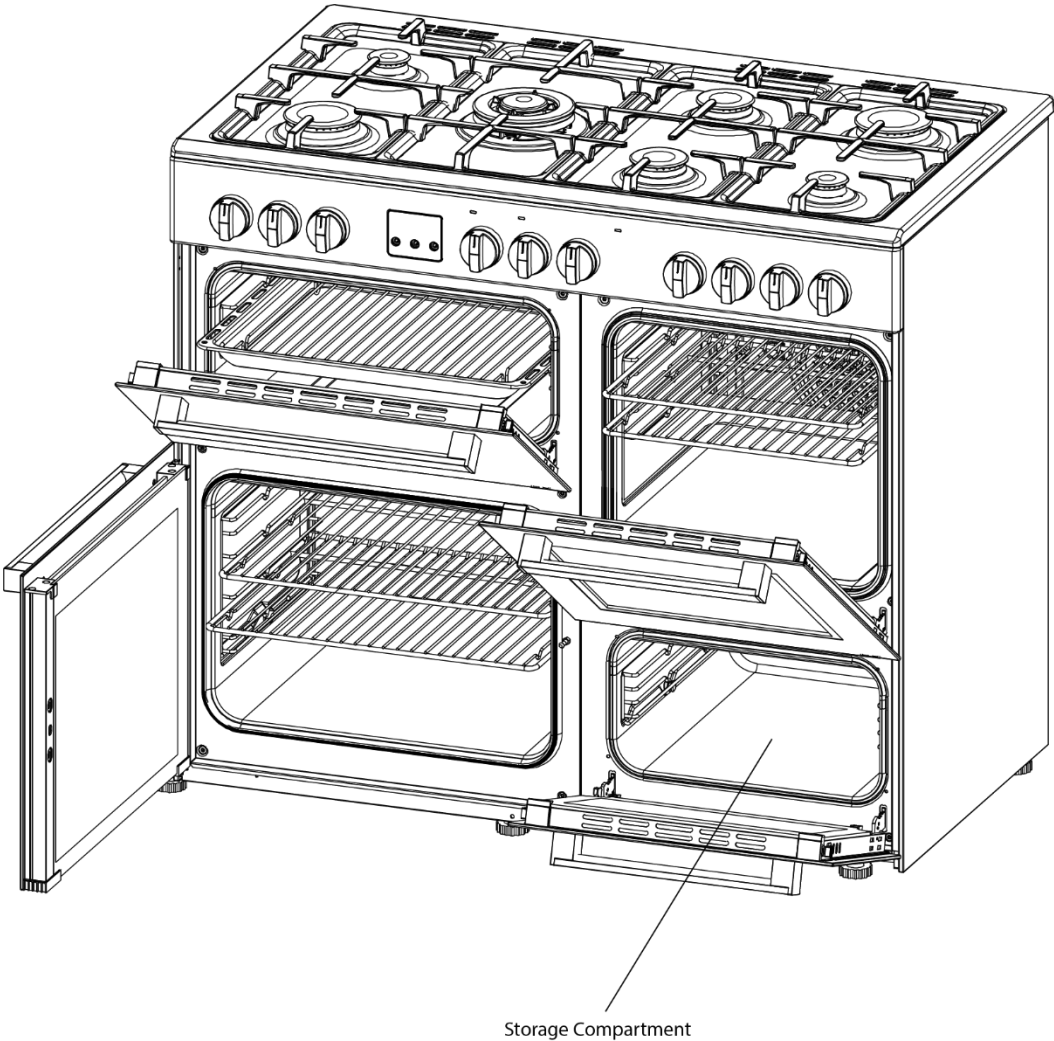
8. A buzzer will sound when the timer is finished. Press any button to cancel the buzzer sound.

Using the Storage Compartment

Your oven has a convenient storage compartment for you to store your small pots and pans. The compartment may become hot so do not store any food in this compartment.



- The inside surface of storage compartment may be hot during use. Care should be taken to avoid touching inside surfaces.
- The storage compartment is NOT a warming compartment.



Cleaning and Maintenance

 **Steam Cleaners must not be used to clean this product.**

 **To avoid shock hazard, always disconnect the appliance from the**

Cooking Part	Cleaning	Important
Trivets/pan supports, burner caps and enamel surfaces	<ul style="list-style-type: none">• Hot soapy water and nylon scourer.• Mild abrasive cream cleaners.• Fume-free or heavy-duty oven cleaners (follow manufacturer’s instructions).	<ul style="list-style-type: none">• Always allow hob parts to cool completely before cleaning them.• Always apply minimal pressure with abrasive cleaners.• Remove spills as soon as the hob is cool to avoid the spills becoming burnt on.
Burner parts	<ul style="list-style-type: none">• Hot soapy water.• To clear the holes use a stiff nylon brush.• Mild abrasive cream cleaners.	<ul style="list-style-type: none">• Ensure burner parts are dry before refitting.• Reassemble the burner parts correctly.

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Controls	<ul style="list-style-type: none"> • Use a damp soft cloth. 	<ul style="list-style-type: none"> • Care must be taken if removing the controls from the shafts. • If cleaning the controls whilst they are attached to the shaft, ensure liquid does not enter the appliance.
Hob surfaces	<ul style="list-style-type: none"> • Soak stains under a hot soapy cloth, rinse and dry thoroughly. • Hard water spots can be removed with household white vinegar. • Non-abrasive hob surface cleaners. 	<ul style="list-style-type: none"> • Never use harsh/abrasive cleaning agents as they will damage the finish. • Chlorine or chlorine compounds in some cleaners are corrosive to hob surface and may damage the appearance of your hob. Check the label on the cleaner before using.
Electrodes	<ul style="list-style-type: none"> • Toothbrush. 	<ul style="list-style-type: none"> • A dirty or wet electrode will prevent the burner lighting efficiently. Ensure the appliance has been disconnected from the electrical supply before cleaning or drying.

Cleaning the Gas Hob

Maintenance Period	Description
Daily	<ul style="list-style-type: none"> • Clean gas hob as per the instructions.
Monthly	<ul style="list-style-type: none"> • Remove all burner parts, and clean using a non-abrasive detergent. Rinse in cold water, dry thoroughly, and replace. • Clean the ignitor and probe carefully, using a toothbrush.
Every year	<ul style="list-style-type: none"> • Contact your local authorized gas Service Agent to perform a thorough check on all gas components on the gas hob.

Burner Parts and Pan Supports

You can remove and clean these parts with hot soapy water or non-abrasive detergents. Clean spills regularly before they become burnt on. Do not wash these parts in a dishwasher.

After cleaning, check that the burner rings and burner caps are dry before replacing correctly.

It is very important to check that the burner rings and burner caps have been correctly positioned.

Failure to do so can cause serious problems.



To avoid damage to the ignition circuit NEVER light the hob when the burners are not in place.

The surface of the burner cover will gradually lose its gloss finish with time. This is quite normal and will not effect the efficiency of the hob.

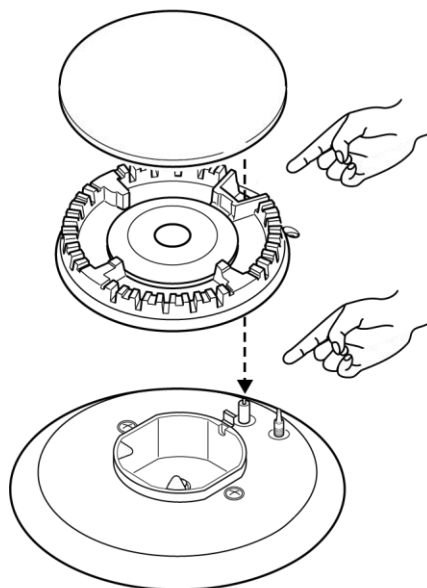
Replacing the Burners

Check that:

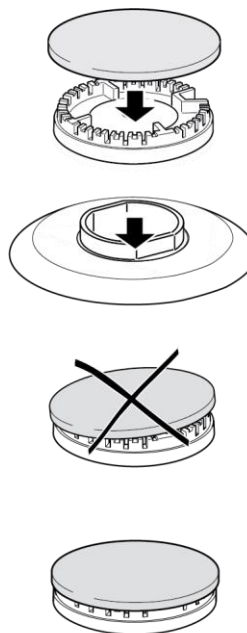
- The ignitor is always clean to ensure trouble-free sparking.
- The FSD probe is always clean to ensure correct operation of the safety valves.



- **Both the ignitor and probe must be very carefully cleaned using a toothbrush.**
- **When replacing the burner parts, ensure you do not damage the ignitor or temperature probes.**



Burner parts



Replacing the burner parts

Hob Controls

If you have problems with the hob controls (gas taps), call your Authorised Service Centre. These parts are not user serviceable.

* All images are for indication only; please refer to your individual unit for actual item.

Cleaning Instructions



Before you start cleaning your cooker, please:

- **Read the cleaning instructions and the 'Safety Warnings' sections.**
 - **Turn the cooker off at the mains socket.**
 - **Allow the cooker to completely cool down before cleaning.**
 - **Do not use a steam cleaner.**
 - **Do not keep flammable substances in, on or near the cooker.**
-
- Wipe the oven clean after every use.
 - Wipe up spills. Avoid leaving alkaline or acidic substances (such as lemon juice or vinegar) on the oven surfaces.
 - Do not use cleaning products with a chlorine or acidic base.

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- Never clean the interior, panel, lid, trays and all other parts of the oven with tools like a hard brush, cleaning mesh or knife. Do not use abrasive, scratching agents and detergents.
- After cleaning the interior parts of the oven with a soapy cloth, rinse it and then dry thoroughly with a soft cloth. Leave the doors open to allow the cavities to completely dry
- Never use flammable agents like acid, thinner or petrol when cleaning your oven.
- Do not wash any part of your oven in a dishwasher.

Cleaning the Outside of the Cooker

Wipe the outside surfaces often, using warm water and a mild household detergent. Any stainless steel parts may also be cleaned with a suitable cleaner.



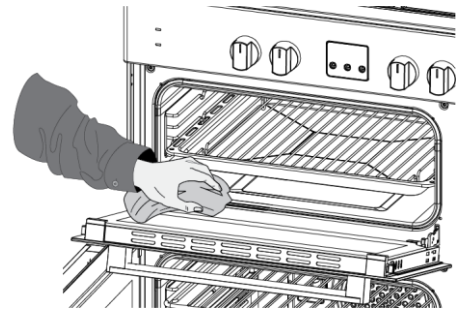
- **If you choose to use a commercial stainless steel cleaner, please read the label to make sure it does not contain chlorine compounds as these are corrosive and may damage the appearance of your cooker.**
- **Do not use abrasive cleaners, cloths or pads on the outside surfaces.**
- **Immediately wipe off any caustic cleaners if they are spilled onto the oven.**

Cleaning the Oven Door Glass

Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they may scratch the surface, which could result in the glass shattering.



Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.



Cleaning the Inside of Your Cooker

- Do not use abrasive cleaners, cloths or pads to clean the enamel.
- Clean the enamel on the inside of the cooker when it has cooled down, using household detergents or an ammonia-based cleaner. You may use an 'off the shelf' oven cleaner, if you carefully follow the manufacturers' instructions.
- The oven door can be removed to allow easier access to the inside of your oven cavity. (See "Removing the Oven Door" section)
- Wipe the cooker after every use with a soft cloth that has been dampened in soapy water. Wipe it again with a wet cloth and then dry it. Do not clean with dry or powder cleansers.
- Do not clean the cooker while the glass panels are hot.
- Clean the cooker glass doors with a glass cleaner which is designed to be used with cookers. Then rinse and then dry it with a dry cloth.

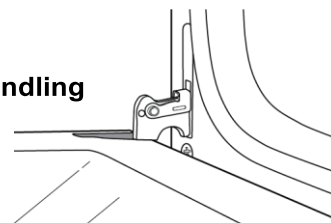
Removing the Grill Door



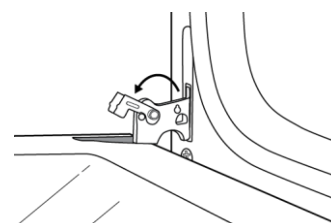
- **Ensure the door has cooled down.**
- **Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.**

The grill door can easily be removed as follows:

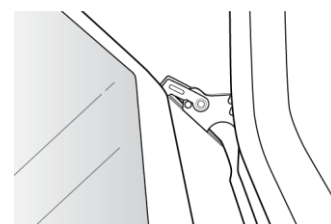
1. Open the door completely.



2. The swivel retainers of the right hand and left hand hinges are hooked onto the metal bar above them. Lift the retainers as shown.



3. Close the door slightly until it touches the hinge then lift the door. The notch on the bottom of the hinge will disengage.



4. Now pull the oven door forwards off the appliance. Releasing both hinge sections from the slots.

To replace the door, repeat the above steps in reverse order. Ensure to locate the hinge correctly, place the groove of the hinge directly on the edge of the door frame. Push forward the swivel retainers to the original position and gently close the door. If the door does not close properly, repeat the steps again.

Hints and Tips

Problem	Possible Solutions
My burner does not light	<ul style="list-style-type: none"> • Check the electricity is switched on. • Check the gas supply valve is turned on and the gas supply to the house is working. You should hear the gas when you turn a burner on. • The ignitors may be dirty. Clean gently with a small nylon brush such as a toothbrush. • The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.

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My burner flames are yellow or hard to start	<ul style="list-style-type: none"> • The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. • If you use bottled gas this may indicate you are getting near the end of the bottle. • Check the burner parts are clean and dry. • The gas pressure may not be at the correct level. Check with your approved service agent. • Your hob may not be set up for the gas you are using. Check this with your approved service agent or installer.
One of my burners has an uneven flame	<ul style="list-style-type: none"> • Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.
My burner goes out when I let go of the control	<ul style="list-style-type: none"> • The hob has a safety feature called 'Flame Supervision Device (FSD)'. Hold down the control for approximately 5 – 10 seconds after the burner has lit. Releasing the control too soon can extinguish the flame. See the 'Flame Failure Safety Feature' section.
The flame goes out at low settings	<ul style="list-style-type: none"> • The gas supply pressure may be low. Check this with your approved service agent. • The low setting may have been adjusted incorrectly. Check this with your approved service agent.
My burners do not turn down much (when running on bottled gas or LPG)	<ul style="list-style-type: none"> • Your burners may not have been adjusted correctly. Check this with your approved service agent.
There are objectionable odours	<ul style="list-style-type: none"> • Call your approved service agent. • Ensure the hob and burners are clean and dry.
The flame appears to lift off the burner	<ul style="list-style-type: none"> • Call your approved service agent.
There is an electricity failure	<ul style="list-style-type: none"> • If there is an electricity failure, you can still use your hob. Light the burners by holding a candle lighter close to the side of the burner and turning the control to the High position. Wait until the flame is burning evenly before adjusting. The control must still be held down for 5 – 10 seconds after the burner has lit. Releasing the control too soon will extinguish the flame.
There is no power to the oven	<ul style="list-style-type: none"> • Ensure you have power to your house, you could be experiencing a power cut. • The clock must be set, set the clock. • If you have no power to the bottom left oven check that a 'Cooking Timer with Finish Time' isn't set. The oven will need to be in manual cook mode to operate. Press the OPTION button until you see the manual cook symbol.

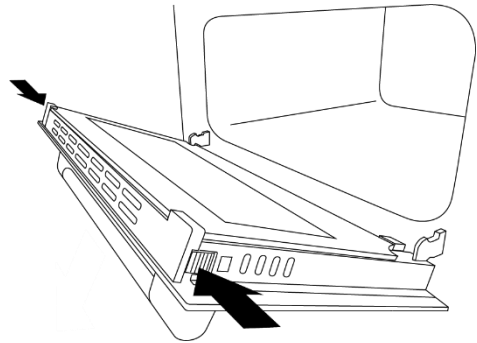
Removing the Door Glass

The glass can be removed from the Grill door for cleaning.



- **Ensure the door glass has cooled down.**
- **Take care when handling parts with glass, knocks, chips, heavy handling and dropping could cause the glass to shatter.**

1. Open the door slightly.
2. The grill door has a vent at the top that can be removed. Press the clips on either side of the vent and gently remove the vent. Be careful the grill door doesn't spring closed.
3. Remove the glass, taking care not to knock or damage it. This can now be cleaned.
4. The glass has a coating which reflects heat back into the cavity so it's important that when replacing the glass you make sure it's the correct way around. Make sure you can see words 'THERMAL REFLECTOR' when the door is open.



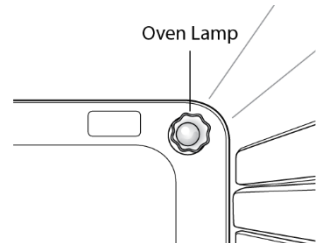
Replacing the Oven Lamps

Let the oven cavity cool down.



Ensure that the cooker is switched off at the mains before replacing the lamp to avoid the possibility of an electric shock.

- Remove the protective cover by turning anti-clockwise
- Remove the lamp and replace with a new one suitable for high temperatures (300°C).
- Refit the protective cover.



Lamp specifications

Voltage: 220 - 240V

Wattage: 15W

Installation

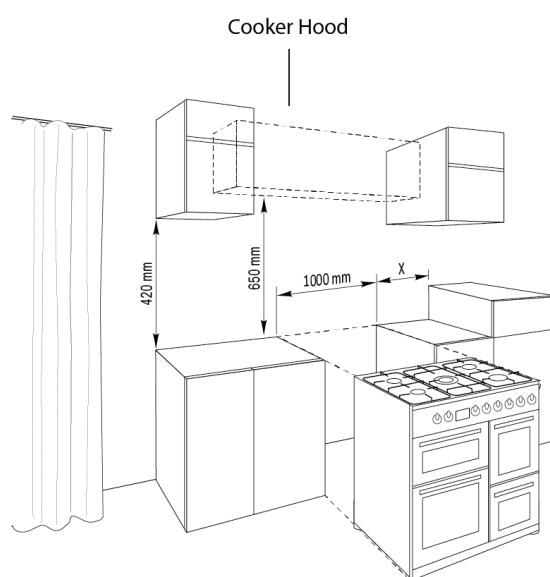
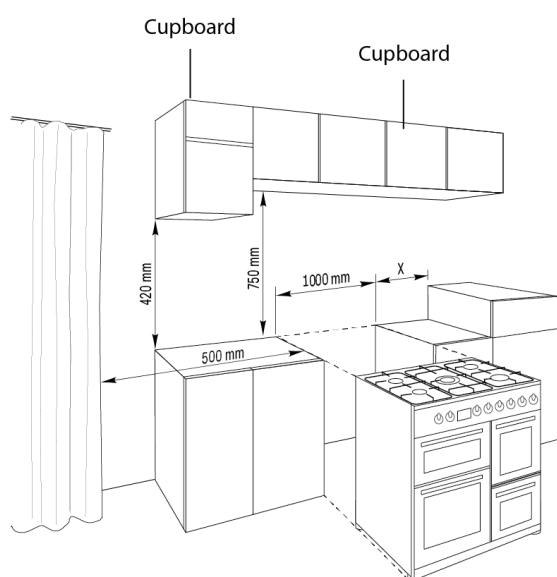


- **The cooker must be installed by a competent and Gas Safe Registered Engineer (in the UK) and in compliance with local safety and building regulation safety standards.**

- The cooker may be located in a kitchen, a kitchen/diner or bed-sitting room in accordance with the latest editions of BS6172, BS5440-2 and BS6891, but not in a room containing a bath or shower. Please refer to the local legislation/regulations to ensure location is permitted.
- If the cooker is installed adjacent to furniture which is higher than the gas hob, a gap of at least 65 mm must be left between the side of the cooker and the furniture unless non-combustible materials (ceramic tiles, metal backsplash etc.) are used, then no gap is necessary.
- Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment of the appliance are compatible. The adjustment conditions for this appliance are stated on the label (or data plate).

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- The furniture walls adjacent to the cooker must be made of heat resistant material (check with your furniture supplier). The veneered synthetic material and the glue used must be resistant to a temperature of 100°C in order to avoid ungluing or deformations.
- Flammable materials such as curtains, wood, wallpaper etc. must not be fitted immediately behind the appliance or within 500 mm of the sides.
- We recommend not to place your appliance next to a refrigerator.
- This cooker must **NOT** be placed on a pedestal or base.
- It is essential that the cooker is positioned as stated or freestanding ensuring the distances to flammable materials etc. are still observed.
- Any cooker hoods must be installed according to the requirements of the cooker hood instruction/installation manual but no less than 650 mm above the cooker.
- Any cupboards placed directly above the cooker must be no less than 750 mm.



* All images are for indication only; please refer to your individual unit for actual item.

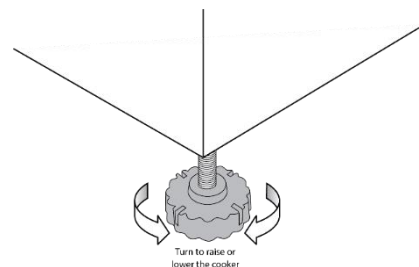


For all dimensions marked "X", please refer to the information below:

X : 65mm for combustible materials

Adjusting the Feet

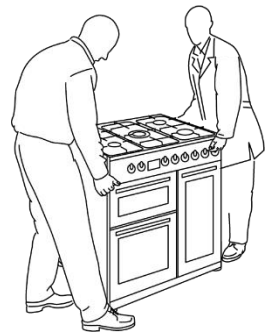
Your appliance must be level before use. The cooker has 4 levelling feet which can be adjusted by hand. Turn the feet to lower the level or to raise the level as shown below. It is possible to raise the product a maximum of 30mm via the levelling feet.



Using the fitted adjustable feet is MANDATORY. For safety reasons and to ensure adequate ventilation, the cooker chassis MUST NOT sit directly on the floor, a plinth, or other support surface.



- Two people must always raise the cooker, as shown, to prevent damaging the adjustable feet.
- Do not lift the cooker by the door handles.
- DO NOT DRAG the cooker. Lift the feet clear of the floor.

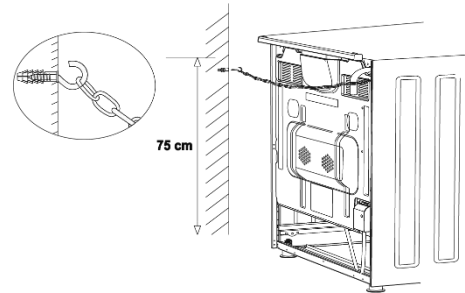


Moving the Cooker

The product must **NOT** be moved by dragging. The cooker must always be moved by lifting it up.

Stability Chain

The supplied stability chain or a recognized cooker stability device **MUST** be fitted.



Ventilation Requirements

This appliance is not connected to a combustion products evacuation device. It should be installed and connected in accordance with current installation regulations. Particular attention should be given to the relevant requirements regarding ventilation.

The appliance should be installed in a room or space with an air supply in accordance with the latest edition of BS5440-2. This appliance needs 2m³/h air per Kw input

For rooms with a volume of less than 5m³ — permanent ventilation of 100cm² free area will be required.

For rooms with a volume of between 5m³ and 10m³ a permanent ventilation of 50cm² free area will be required unless the room has a door which opens directly to the outside air in which case no permanent ventilation is required.

For rooms with a volume greater than 10m³ — no permanent ventilation is required.



- Regardless of room size, all rooms containing the appliance must have direct access to the outside air via a window that opens or equivalent.
- Where there are other fuel burning appliances in the same room, the latest edition of BS 5440-2 should be consulted to determine the correct amount of free area ventilation requirements.

Gas Installation



This cooker uses and is ready to use **NATURAL GAS** only and cannot be used with any other gas without modification. This appliance is manufactured for conversion to LPG after fitting new injectors (supplied) and making adjustments. Refer to “replacement of burner injectors” section for details.

Installation and Service Regulations



This appliance must be installed and serviced only by a suitably qualified and Gas Safe Registered engineer, and in accordance with the current editions of the following standards and regulations or other locally applicable regulations:

- Gas Safety (Installation and Use) Regulations
- Building Regulations
- British Standards (BS 5440, BS 6172 and BS 6891)
- Regulations for Electrical Installation (BS 7671, (Latest Edition))

Gas Connection



- Only a suitably qualified and Gas Safe Registered Engineer may convert the appliance to a different gas type.
- When using Butane (G30) gas a supply pressure of 28 -30 mbar is required.
- When using Propane (G31) gas a supply pressure of 37 mbar is required.
- Flexible hoses must be manufactured in accordance with BS669 part 1 and be of the correct construction for the type of gas being used.
- Gas hoses designed for natural gas **MUST NOT** be used for supplying LPG gas (LPG gas hoses can be identified by a either a red band or stripe on the rubber outer coating of the hose).
- The hose should not be crushed or trapped or be in contact with sharp or abrasive edges. It should also not be subjected to corrosion by acidic cleansing agents.

The installation of the cooker to Natural Gas or LP Gas (using the LPG conversion kit supplied) must be carried out by a Gas Safe registered engineer. Installers must take account of the provisions of the relevant British Standards Code of Practice, the Gas Safety Regulations and the Building Regulations.

Note: It is recommended that the gas connection to the cooker is installed with a flexible connecting tube made to BS669.

Installation Relevant to Natural Gas

Installation to Natural Gas must conform to the Industry Standards, etc. The supply pressure for Natural Gas is 20 mbar.

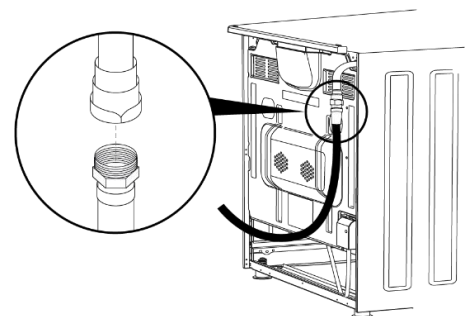
Installation Relevant to Liquid Petroleum Gas (LPG)

This appliance must only be connected to LPG after the supplied LPG conversion kit has been fitted. The installation must conform to the relevant British Standards. During gas connection and re-connection, a sealing material that is either

- PTFE tape approved to BS EN 751-3;
- Or jointing compound suitable for Natural Gas complying to BS 6956-5 or BS EN 751-1

should be used between connection surfaces.

To Connect the Gas Supply



1. Connect the gas supply to the gas inlet at the rear of the cooker. The gas hose must hang in a “U” shape behind the cooker.
2. Undertake a full gas tightness test.
3. To avoid damage to the appliance gas rail inlet pipe, tighten the fittings using two suitable spanners.
4. Using a suitable leak detection fluid solution check each gas connection one at a time by brushing the solution over the connection. The presence of bubbles will indicate a leak. If there is a leak, tighten the fitting and then recheck for leaks.



Do not use a naked flame to test for leaks.

Replacement of Burner Injectors

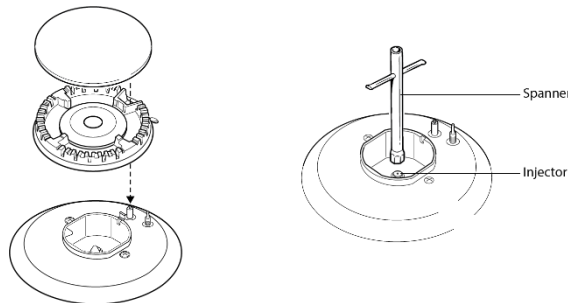


Only a suitably qualified and Gas Safe Registered Engineer may change the Hob Injectors. It is illegal to attempt to change the Hob Injectors yourself.

Select the injectors to be replaced according to the “Injector Size Table”.

To Replace the Hob Injectors

- Turn off and isolate the Gas and Electric supplies to the cooker.
- Remove the burner ring and cap.
- Unscrew the injectors. For this, use a 7mm socket spanner.
- Replace the injector with the ones from the conversion set, with the corresponding diameters suitable to the type of gas that is going to be used, according to the information chart.



The gas flow adjustment is made by turning a small screw on the control valves.

Adjusting the Reduced Flame Position

The flame length in the minimum position is adjusted with the bypass screw located on the side of the valve spindle under the hob controls. The screw must be loosened when changing from LPG to NG.

In changing from NG to LPG, the same screw must be tightened clockwise.

When the flame has a length of at least 4mm, the gas is well distributed. Make sure that the flame does not die out when passing from the maximum position to the minimum position. Create an artificial wind with your hand toward the flame to see if the flames are stable.

Injector Size Table

Burner Injector Values According To The Gas Type. Destination: GB Gas Category II _{2H3+}			LPG G 30/31 28-30/37 mBar	Natural Gas G 20 20 mBar
Large Burner (Fast) x2	Injector	mm	0.850	1.150
	Gas Flow (15°C and 1013mbar)		211.00 gr/h	211.00 lt/h
	Power	kW	2.90	2.90
Standard Burner x2	Injector	mm	0.650	0.970
	Gas Flow (15°C and 1013mbar)		124.00 gr/h	124.00 lt/h
	Power	kW	1.70	1.70
Small Burner (Simmer) x2	Injector	mm	0.500	0.720
	Gas Flow (15°C and 1013mbar)		69.00 gr/h	69.00 lt/h
	Power	kW	0.95	0.95
Multi Burner	Injector	mm	0.960	1.400
	Gas Flow (15°C and 1013mbar)		254.00 gr/h	254.00 lt/h
	Power	kW	3.50	3.50
Total Power		kW	14.60	14.60



All intervention regarding installation maintenance and conversion of the appliance must be fulfilled with original factory parts.

The manufacturer declines any liability if these correct parts are not used.

Electrical Connection



The following installation procedure must be carried out by a competent person. If in doubt consult a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Laws.

The cooker must be connected to the mains supply via a full disconnection switch, with a contact separation of at least 3mm in all poles, correctly fused with a capacity appropriate to that shown on the cooker Rating Plate and incorporated in the fixed wiring in accordance with the latest wiring regulations. All electrical wiring from the consumer unit to the cooker, via the full disconnection switch must be of the correct rating.

Electric cookers come without a power supply cable. If your supply is different from this specified value, contact your authorised service agent. Ensure that the electricity supply voltage on the machine is correct.



The mains cable must be positioned away from any hot parts at the rear of the cooker. If this cannot be done then another method of protecting the mains cable from the hot parts must be used i.e. Heat resistant sleeving or high temperature cables.

Electrical connection of the oven should only be made to connections/sockets with an earth system installed in compliance with the local regulations. If there are no connections/sockets with an earth system in place where the oven will be installed, immediately contact a qualified electrician to install one. The manufacturer is not responsible for damages that will arise because of the appliance not being connected to an earth system. The cooker can be connected to the mains only after you complete the connection at the junction box.

For the installation of the supply cable carry out the following operations:

Release both clips then open the junction box lid.

Colours of the wires in the mains lead should correspond with the markings identifying the terminals. Proceed as follows:

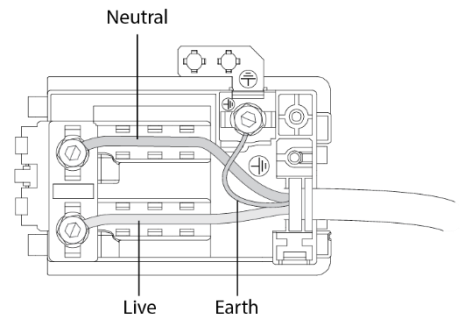
Green & Yellow wire to terminal marked "E" or .

Brown wire to terminal marked "L" .

Blue wire to terminal marked "N" .

Ensure all connections are adequately tightened. Do not over tighten as you may risk damaging the threads.

- Fix the supply cable in the cable clamp and then close the cover.



The power supply cable must have these minimum requirements:

- **Type:** H05VV-F (PVC insulated and sheathed flexible cable)
- **Section:** 4 mm²

* All images are for indication only; please refer to your individual unit for actual item.

Energy Saving Tips and Energy Label

Main Oven

- Cook the meals together, if possible.
- Keep the pre-heating time short.
- Do not elongate cooking time.
- Do not forget to turn off the oven at the end of cooking.
- Do not open the oven door during cooking.

Hob

- Use cookware that has a flat base.
- Use the correct sized cookware for the cooking zone being used.
- Use a lid on your cookware.
- Minimize the amount of liquid or fat used.
- When liquids start boiling reduce the heat.

Product Fiche and Specifications

Brand	CREDA
Model	C100RCDFTCRM/BL/A & C100RCDFCS
Bottom Left Oven	
Type of Oven	Electric
Mass	83.4 Kg
Energy Efficiency Index - Conventional	N/A
Energy Efficiency Index - Fan Forced	95.1
Energy Class	A
Energy Consumption (electricity) - Conventional	N/A
Energy Consumption (electricity) - Fan Forced	0.78 kWh/cycle
Number of cavities	3
Heat Source	Electric
Usable Volume	64 litres
Right Oven	
Type of Oven	Electric
Mass	83.4 Kg
Energy Efficiency Index - Conventional	N/A
Energy Efficiency Index - Fan Forced	94.7
Energy Class	A
Energy Consumption (electricity) - Conventional	N/A
Energy Consumption (electricity) - Fan Forced	0.72 kWh/cycle
Number of cavities	3
Heat Source	Electric
Usable Volume	51 litres
This product complies with	EN 60350-1
Overall Dimension (WxDxH)	1000mm(W)x 600mm(D) x 895 + 30mm adjustment (H)
Oven Lamp	15 W G9, 300°C
Supply Voltage	220 V - 240 V ~ 50 Hz
Grill Power	1430 W
Bottom Left Oven Power	1840 W
Right Oven Power	1840 W
Grill Usable Volume	30 litres
Total Power (electricity)	5110 W
Total Consumption (gas)	1061 g/h

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Hob	
Number of Cooking Zones (Hob)	7
Heating Zone(s) - Auxiliary x2	
Heating Technology	Gas
Energy Efficiency	N/A
Heating Zone(s) - Semi-Rapid x2	
Heating Technology	Gas
Energy Efficiency	56%
Heating Zone(s) - Rapid x2	
Heating Technology	Gas
Energy Efficiency	55.5%
Heating Zone(s) - Multi Ring x1	
Heating Technology	Gas
Energy Efficiency	55.1%
Energy Efficiency of Hob	55.6%
The Hob complies with	EN 30-2-1

Features and specifications are subject to change without prior notice.

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Technical Features Of Your Oven

Outer width	1000 mm			
Outer depth	600 mm			
Outer height	900 mm			
Lamp power	15-25 W			
	Main Oven	Grill Oven	Top RHS	Bottom RHS
Bottom heating element	1200 W	---	1000 W	600 W
Top heating element	1000 W	---	800 W	500 W
Turbo heating element	1800 W	---	1800 W	---
Grill heating element	---	1400 W	---	---
Supply voltage	220-240V AC 50/60Hz			
Total electrical consumption	Type code	MFRO/1702102E	5520 W	
	Type code	MFRO/1512122E	8320 W	
Total gas consumption	Type code	MFRO/1701201G	20,1 kW, 1461 g/h	
	Type code	MFRO/1512122E	10,75 kW, 782 g/h	

WARNING: For the modification to be done by authorized service, this table should be considered. Manufacturer may not be held responsible for any problems rising because of any faulty modification.

WARNING: In order to increase the product quality, the technical specifications may be changed without prior notice.

WARNING: The values provided with the appliance or its accompanying documents are laboratory readings in accordance with the respective standards. These values may differ depending on the use and ambient conditions.

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Product Support

Troubleshooting

If you have a problem with your appliance, check the table below before calling service. You may be able to avoid a service call by and avoid unnecessary inconvenience and expense.

For cooking problems, refer to Handling Baking Problems.

Problem	Causes	What to Do
Oven or grill not working	Digital clock not set properly 120min timer not in "Manual" position Power not turned on Household fuse blown Controls incorrectly set Circuit breaker tripped	Refer to digital timer instructions Refer to 120min timer instructions Switch on electricity Check fuses Reset controls Check circuit breaker
Oven light not working	Power not turned on Household fuse blown Circuit breaker tripped Lamp blown or loose in socket	Switch on electricity Check fuses Check circuit breaker Replace or tighten globe
Oven not hot enough	Heat escaping through incorrectly sealed door Door seal is worn or has moved	Check shelves or dishes are not preventing door closing properly, check that door is fitted properly after door removal for cleaning Replace seal or refit it
Unit smoking when first used	Unit smoking when first used	This is normal
Odour on first use of oven	—	This is normal
120 minute timer buzzer not audible	Timer not wound sufficiently	Turn timer knob past 15 minute mark Then turn to the required number of minutes
Oven shelf tight	Oven shelf not inserted correctly, may be upside down or back to front	Remove shelf and insert as per diagram

Note: Only service centers should carry out servicing. Otherwise, warranty may be void.

Help and Assistance

If you require any technical guidance or find that your Range Cooker is not operating as intended, a simple solution can often be found in the Troubleshooting section of these instructions or online at www.creda.co.uk

If you still require further assistance, call one of our experts on 01759 487836. To help give us give you a fast and efficient service please have the following information ready:

You can find the following on the rating plate - a small information panel (usually a sticker or metal plate) on the rear of your appliance.

Model Ref.

Serial Number

Date of Purchase (this will be on your receipt)

Local call rates apply*

Lines open 9am-5:30pm Monday to Friday

*Calls to Creda enquiry lines may attract a charge and set up fee from residential lines depending on your call plan/tariff. Mobile and other providers costs may vary, see www.bt.com/pricing for details.

For Security and training purposes, telephone calls to and from customer service centres maybe recorded and monitored. Calls from Republic of Ireland will attract international call charges.



Call us now and activate your 5 year guarantee.

Thank you for choosing Creda. Your new product is guaranteed against faults and breakdowns for 5 years. Don't forget to register it with us today so we can provide you with our best possible after-sales service and useful updates.

www.creda.co.uk

01759 487836

Your Creda Guarantee

This product is guaranteed for 5 years from the date of original purchase. Any defect that arises due to faulty materials or workmanship will be repaired free of charge (or if applicable the product will be replaced or the purchase price refunded) where possible during this period by the dealer from who you purchased the unit.

The guarantee is subject to the following provisions:

- The guarantee does not cover accidental damage, misuse, cabinet parts, knobs or consumable items.
- The product must be correctly installed and operated in accordance with the instructions contained in the manual.
- It must be used solely for domestic purposes. The guarantee will be rendered invalid if the product is re-sold or has been damaged by inexpert repair.
- Specifications are subject to change without notice.
- Creda disclaim any liability for loss or damage arising from the breakdown of the product.
- This guarantee is in addition to and does not diminish your statutory or legal rights.

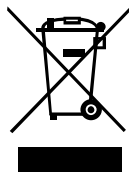
Important Data Protection Information

To find out how we use your data please refer to the guarantee registration material or visit www.creda.co.uk

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Declaration of conformance to product standards

This appliance conforms to all relevant standards applicable to domestic appliances sold in the UK.



Disposal

This appliance/fitting is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol on the product, or on the documents accompanying the product, the **crossed out wheellie bin** symbol, indicates that this appliance/fitting may not be treated as household waste. Instead, it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local authority, your household waste disposal service or the retailer where you purchased the product.

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