

**90CM CERAMIC 3 CAVITY
RANGE COOKER**

**INSTRUCTION
MANUAL**

Creda



V 1.0

MODEL/S
C90RCCCBL
C90RCCCS
C90RCCTBL
C90RCCTCRM
C90RCCTA

INSTRUCTION MANUAL

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 INFORMATION

Important: Please read these instructions fully before installing or operating

INSTALLATION WARNINGS

IMPORTANT: Prior to Installation ensure that the local supply conditions (electricity voltage and frequency) are compatible with the requirements of your Range cooker.

IMPORTANT: Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Creda Product Support on 01759 487836. Packaging materials should be collected together and disposed of immediately as they may be harmful to children.

IMPORTANT: Keep the electrical cable (not supplied) of your built-in oven away from the hot areas of your appliance, do not let the cable touch the appliance. Keep the cable away from sharp edges and heated surfaces.

IMPORTANT: Ensure that the electric supply cable is not trapped or damaged during installation.

IMPORTANT: In the event that the cable connecting your freestanding cooker becomes damaged, it must be replaced by a suitably qualified person. This cable must not be replaced by an unauthorised person.

IMPORTANT: Protect your freestanding cooker against atmospheric effects. Do not expose your cooker to effects such as sun, rain, snow etc.

IMPORTANT: The materials surrounding the appliance (cabinets) must be able to withstand a minimum temperature of 100°C.

IMPORTANT: When using your oven for the first time your cooker may give off an unusual odour from the heating elements and insulation materials. This is normal for cooking appliances. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.

WARNING: Before obtaining access to terminals, all supply circuits must be disconnected.

DURING USAGE

IMPORTANT: 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. Children shall not play with the appliance.

Cleaning and user maintenance shall not be made by children without supervision.

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WARNING: The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

WARNING: NEVER try to extinguish a cooking fire with water. Instead switch off the appliance and cover flame e.g with a lid or a fire blanket.

CAUTION: Do not allow children in the kitchen when cooking or after, as the parts may still be hot. Many parts of the cooker will become hot and present a considerable hazard to children.

CAUTION: When the cooker is hot never touch the oven glass by hand or with tools.

CAUTION: Before starting to use your appliance, ensure curtains, paper or flammable items are kept away from your appliance. Do not keep flammable materials inside of or around your cooker.

CAUTION: Take care when closing the oven door that there is nothing obstructing it from closing as this may break the glass door.

IMPORTANT: When using the grill, the oven door must be kept closed.

IMPORTANT: Make sure the oven control knobs are all in the off position when not in use.

IMPORTANT: If you do not intend to use your built- in oven for a long period of time turn off the electric supply to the oven.

GENERAL SAFETY WARNINGS

IMPORTANT: This appliance has been designed for non-professional, domestic use only. Do not use this oven for commercial use or any other application e.g. room heating.

WARNING: Danger of fire: do not store flammable items on or near the cooking surfaces or inside the oven.

IMPORTANT: Do not try to lift or move this appliance by pulling on the door handle.

WARNING: Ensure that the appliance is switched off before replacing the lamp to avoid the possibility of electric shock.

IMPORTANT: Your appliance is produced in accordance with all applicable local and international standards and regulations.

IMPORTANT: Maintenance and repair work must only be performed by authorised service technicians. Installation and repair work that is carried out by unauthorised technicians is dangerous and could invalidate your guarantee.

IMPORTANT: When the door of the oven is open, do not hang or lean anything on it. You may unbalance your appliance or damage the door or door hinges.

IMPORTANT: Do not hang towels, dishcloths or clothes from the built-in oven or its handles.

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Electrical Safety

1. Have an authorized electrician set grounding equipment. Our company shall not be responsible for the damages that shall be incurred due to using the product without grounding according to local regulations.
2. The circuit breaker switches of the oven shall be placed so that end user can reach them when the oven is installed.
3. The power supply cord shall not contact the hot parts of the appliance.
4. If the power supply cord is damaged, this cord shall be replaced by the manufacturer or its service agent or an equally qualified personnel to prevent a hazardous situation.
5. Never wash the product by spraying or pouring water on it! There is a risk of electrocution.
6. **WARNING:** To avoid electric shock, ensure that the device circuit is open before changing the lamp.
7. **WARNING:** Cut off all supply circuit connections before accessing the terminals.
8. **WARNING:** If the surface is cracked, turn off the appliance to avoid risk of electric shock.
9. Do not use cut or damaged cords or extension cords other than the original cord.
10. The rear surface of the oven also heats up when the oven is operated. Electrical connections shall not touch the rear surface, otherwise the connections may be damaged.
11. Do not tighten the connecting cables to the oven door and do not run them over hot surfaces. If the cord melts, this may cause the oven to short circuit and even a fire.
12. If the power supply cable is damaged, it must be replaced by its manufacturer or authorized technical service or any other personnel qualified at the same level, in order to avoid any dangerous situation.
13. Do not use steam cleaners for cleaning the appliance, otherwise electric shock may occur.
14. An omnipolar switch capable to disconnect power supply is required for installation. Disconnection from power supply shall be provided with a switch or an integrated fuse installed on fixed power supply according to building code.
15. Appliance is equipped with a **type "Y"** cord cable.
16. Fixed connections shall be connected to a power supply enabling omnipolar disconnection. For appliances with over voltage category below III, disconnection device shall be connected to fixed power supply according to wiring code.

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CLEANING AND MAINTENANCE

IMPORTANT: Always turn the appliance off before operations such as cleaning or maintenance. You can do this by switching the built-in oven off using cooker isolation switch.

IMPORTANT: Do not remove the control knobs to clean the control panel.

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

Ceramic glass surface is unbreakable and scratch resistant to a certain degree. However, to avoid any damage, please do the following:

1. Never pour cold water on hot cookers.
2. Do not stand on a ceramic glass plate.
3. Sudden pressure, for example, the effect of a falling saltshaker, may be critical. So do not place such object on a place above the hob.
4. After each use, make sure that the base of the cooking pot and surface of cooking zones are clean and dry.
5. Do not peel vegetables on the hob surfaces. Sand grains falling from the vegetables may scratch the ceramic glass plate.
6. Do not lay flammable materials such as cardboard or plastic on the cooker. Objects such as tin, zinc, or aluminum (as well as aluminum foils or empty coffee pots) may melt on hot cooking surfaces and thus cause damage.
7. Take care not to let sugary foods or fruit juices make contact to the hot cooking zones. The ceramic glass surface may be stained by these.

TO MAINTAIN THE EFFICIENCY AND SAFETY OF YOUR APPLIANCE, WE RECOMMEND YOU ALWAYS USE OUR AUTHORISED SERVICE AGENTS AND ORIGINAL SPARE PARTS.
FOR ASSISTANCE CALL CREDA PRODUCT SUPPORT **01759 487836**

Getting to Know Your Appliance

You'll be up and running in no time!

Ready? Let's begin...

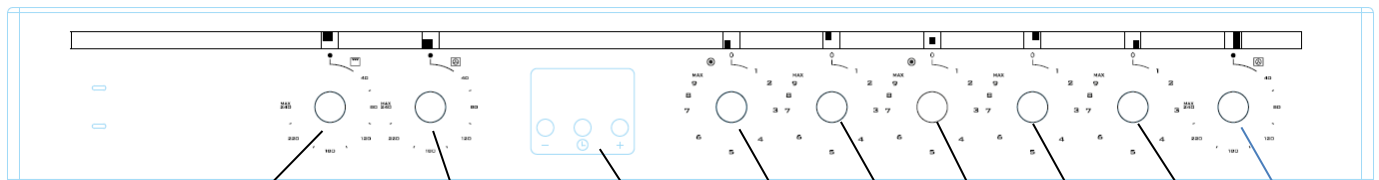
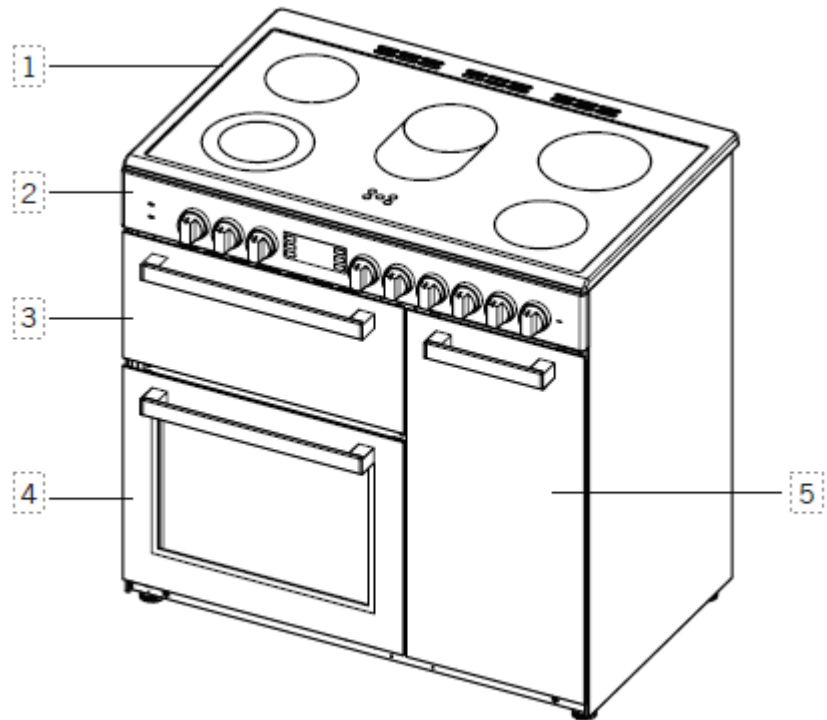
Please read these instructions carefully. They contain important information which will help you get the best from your freestanding cooker and ensure safe and correct installation and operation.

If you require any further assistance, our technical experts are happy to help. For full details, refer to the product support section at the end of these instructions.

INSTRUCTION MANUAL

OVERVIEW

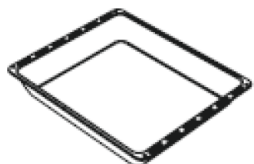
1. Glass Top Plate
2. Control Panel
3. LHS Grill
4. LHS Main Oven
5. RHS Oven



1. LHS Grill control temperature control
2. LHS main oven temperature control
3. Digital timer
4. Left front ceramic zone
5. Left back ceramic zone
6. Centre ceramic zone
7. Right back ceramic zone
8. Right front ceramic zone
9. RHS oven temperature control

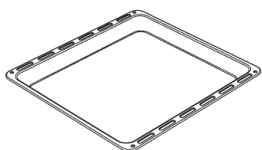
Note: Not every symbol is on every model, only take notice of the symbols on your device.

Accessories



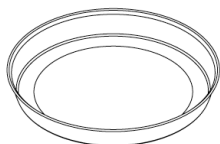
Deep tray *

Used for pastry, big roasts, watery foods. It can also be used as oil collecting container if you roast directly on grill with cake, frozen foods and meat dishes.



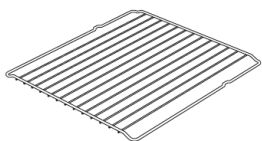
Tray / Glass tray *

Used for pastry (cookie, biscuit etc.), frozen foods.



Circular tray *

Used for pastry frozen foods.



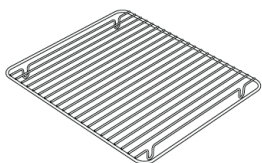
Wire grill

Used for roasting or placing foods to be baked, roasted and frozen into desired rack.



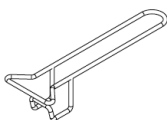
Telescopic rail *

Trays and wire racks can be removed and installed easily thanks to telescopic rails.



In tray wire grill *

Foods to stick while cooking such as steak are placed on in tray grill. Thus contact of food with tray and sticking are prevented.



Tray handle *

It is used to hold hot trays.

* Not all accessories are included with your purchase

Installing your Freestanding Cooker

Bringing it all together

Installation requirements

THIS COOKER MUST BE INSTALLED BY A QUALIFIED INSTALLER IN ACCORDANCE WITH LOCAL REGULATIONS



IMPORTANT: CONTACT AN AUTHORISED SERVICE AGENT FOR INSTALLATION OF YOUR OVEN!

First Use

IMPORTANT: When using your oven for the first time your cooker may give off an unusual odour from the heating elements and insulation materials. This is normal for new cookers. To eliminate this odour run the oven at 250 degrees for 40-60 mins with the oven empty.

Unpacking

Carefully unpack and examine the appliance for any damage. If you think there is a defect, do not use the appliance and contact Product Support on 01759 487836.

Positioning

Check if the electrical installation is proper to bring the appliance in operating condition. If electricity installation is not suitable, call an electrician and plumber to arrange the utilities as necessary. Manufacturer shall not be held responsible for damages caused by operations performed by unauthorized persons.

WARNING: It is customer's responsibility to prepare the location the product shall be placed on and to have the electrical installation prepared.

WARNING: The rules in local standards about electrical installations shall be followed during product installation.

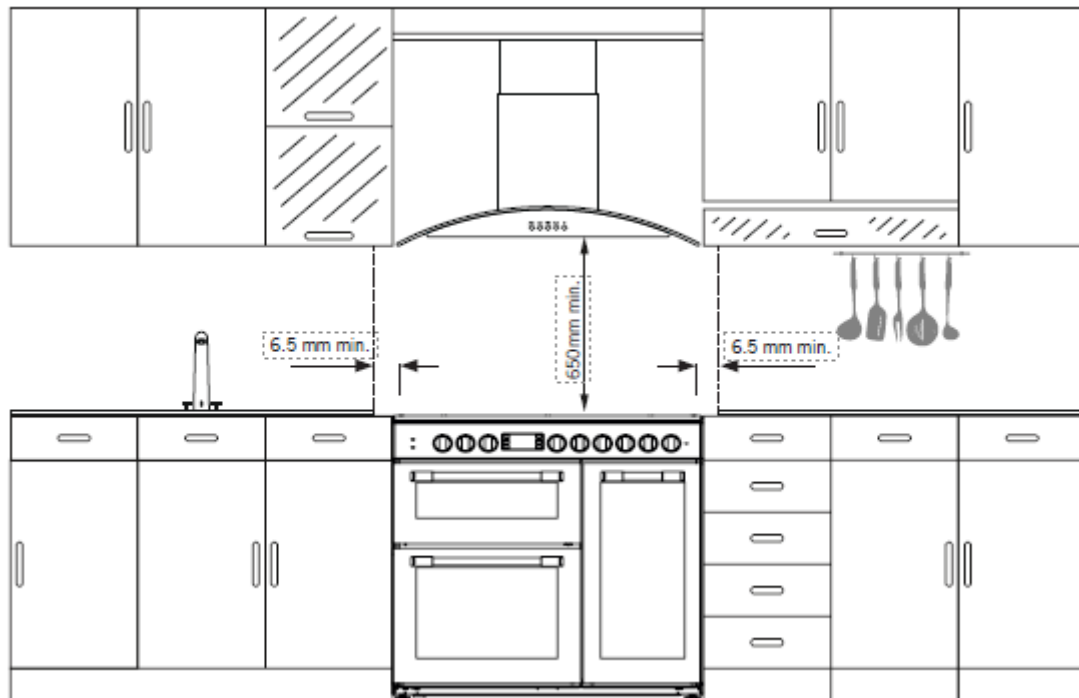
WARNING: Check for any damage on the appliance before installing it. Do not have the product installed if it is damaged. Damaged products cause a risk for your safety.

Right Place for Installation and Important Warnings

Appliance feet should not stay on soft surfaces such as carpets. The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the oven.

The appliance is suitable for use on both side walls, without any support, or without being installed in a cabinet. If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650 mm)

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WARNING: The kitchen furniture near the appliance must be heat resistant.

WARNING: Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling devices.

WARNING: Do not use the door and/or handle to carry or move the appliance

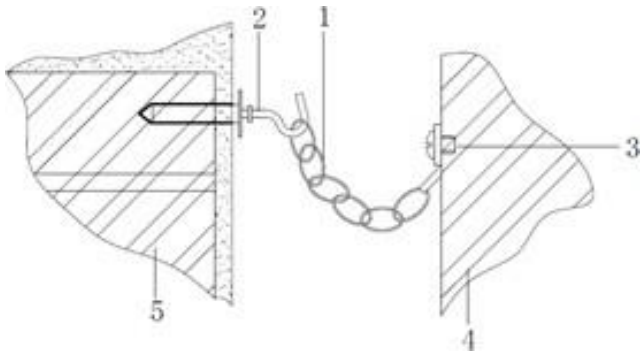
Levelling Feet

The height and level of the appliance can be adjusted by rotating the feet located underneath the appliance at each corner. Rotate the feet to decrease or increase the height.

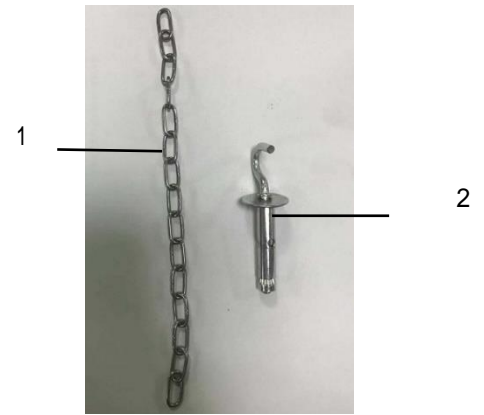
Safety Chain

The appliance must be secured against overbalancing by using the supplied two safety chains on your oven. Fasten hook (1) by using a proper peg to the kitchen wall (5) and connect safety chain (3) to the hook via the locking mechanism (2).

INSTRUCTION



1. Safety chain (supplied and mounted to oven)
2. Stability hook
3. Firmly fix chain to cooker rear
4. Rear of cooker
5. Kitchen wall



USING YOUR APPLIANCE

Using the Oven

- When your oven is operated first time, an odor will be spread out which will be sourced from using the heating elements. In order to get rid of this, operate it for 45 minutes while it is empty. To make cooking in your oven; oven switch must have been rotated and ignition must have been made. Otherwise, your oven will not run.
- Kinds of meals you will cook, cooking times and Thermostat positions (Optional) were given in cooking table. The values given in the cooking table are characteristic values and were obtained as a result of the tests performed in our laboratory. You can find different flavors suitable for your taste depending on your cooking and using habits.
- Open the oven cover when grilling on your oven.
- Cooking times: The results may change according to the local voltage and material having different quality, amount, and temperatures.
- During the time when cooking is being performed in the oven, the lid of the oven shouldn't be opened frequently. Otherwise circulation of the heat may be imbalanced and the results may change.
- Cake forms while cooking cake gives better result.

Using the Grill

- When you place the grill on the top rack, the food on the grill shall not touch the grill.
- You can preheat for 5 minutes while grilling. If necessary, you may turn the food upside down.
- Food shall be in the center of the grill to provide maximum air flow through the oven.

To turn on the grill,

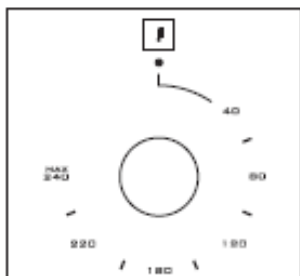
1. Place the function button over the grill symbol
2. Set it to the desired grill temperature

To turn the grill off,

Set the function button to the off position.

WARNING: Keep the oven door closed while grilling. (electrical grill)

Thermostat

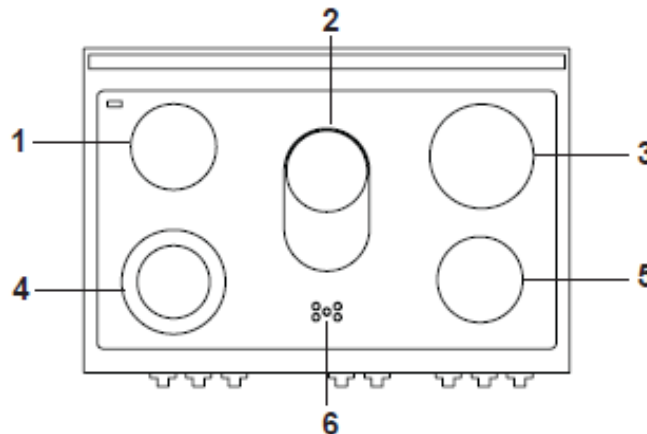


Used for determining the cooking temperature of the dish to be cooked in the oven. After placing the food inside the oven, turn the switch to adjust desired temperature setting between 40-240 °C. For cooking temperatures of different food, see cooking table.

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Using The Hob

1. Heating Place 140 mm
2. Heating Place 140 x 250 mm
3. Heating Place 180 mm
4. Heating Place 120/180 mm
5. Heating Place 140 mm
6. Residual heat indicator

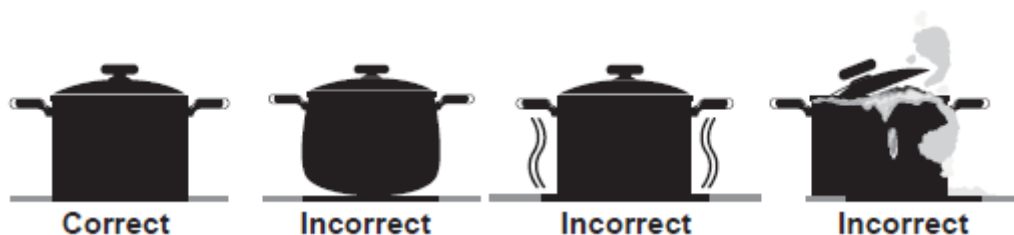


1. You operate the hob with the ring switches on the control panel of oven. This switch regulates the energy to reach desired temperature set by you.
2. To have a good cooking result from the hob, the pans bottom should be as thick and flat as possible.
3. Bottom of pans and cooking zones should be the same size. If possible, always place lids on the pans. Always place cookware on the cooking zone before it is switched on. Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.
4. Turn the knob to clockwise for starting to operate. Temperature set up by the knob position on the line gradually increasing up to max.
5. For dual cooking zone the first ring operating like single zone; second ring starts to operate after extra turning by some more force to clockwise on the "max" region end of the ring sign. When you turn to counter clockwise, the first ring will operate as maximum range and the second ring's power will reduce up to you desire temperature.

Using and Power of Hob Zones

	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Level 7	Level 8	Level 9	Max
140 mm	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	1200 W	
180 mm	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	1800 W	
140/250 mm	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1000 W	1800 W
120/180 mm	700 W	700 W	700 W	700 W	700 W	700 W	700 W	700 W	700 W	1700 W

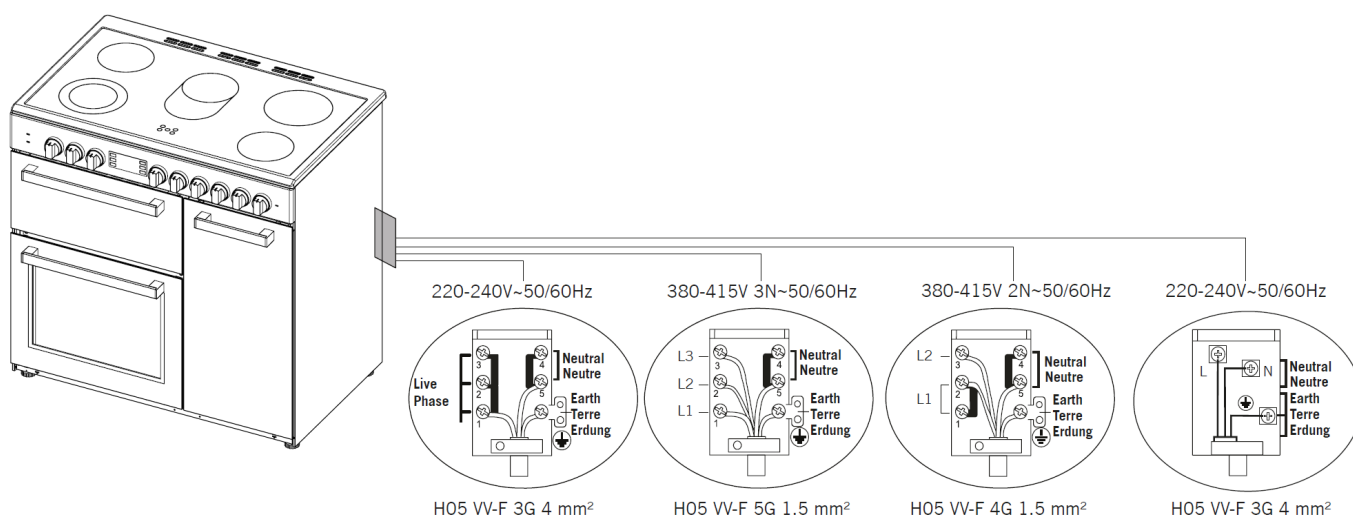
Please use long handled pot which is well placed on the hotplate and suitable for the hotplate surface.



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Electrical Connection

- Your oven requires 40 Amp fuse for mono phase or 3x16 Amp fuse or 3 phase supply according to electrical power for cooker section has 4 ceramic heater and oven section has electric models. Installation by a qualified electrician is mandatory.
- Your oven is adjusted in compliance with 220-240V / 380-415V AC, 50/60Hz. electric supply. If the mains are different from this specified value, contact your authorized service.
- Electrical connection of the oven should only be made to connections /sockets with an earth system installed in compliance with 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. The manufacturer is not responsible for damages that will arise because of the appliance not be connected to an earth system.
- If your supply cable gets damaged, it should be replaced by an authorized service agent or qualified electrician in order to avoid danger or electric shock.
- Electrical cable should not touch the hot parts of the appliance.
- The oven should be using a well ventilation place and should be installed on flat ground.
- Operate your oven in dry atmosphere.
- When placing your oven to its location, ensure that it is at the counter level. Bring it to the counter level by adjusting the feet if necessary.



Oven Functions



Grill



Fan Oven

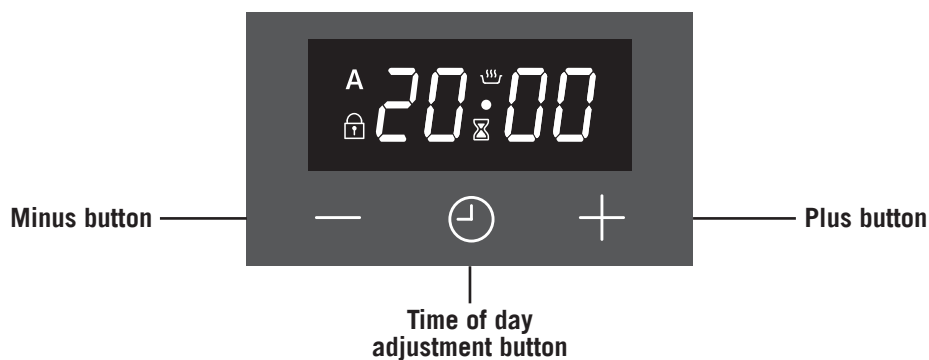
Grill: The top central heating elements comes on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, fillets, hamburgers etc.

Fan Oven: When set to Fan mode, the element and the fan operate providing a consistent heat distributed uniformly throughout the oven. This mode is ideal for baking and cooking foods on multiple shelves at the same temperature. Oven light -The oven light will operate on all oven functions.



Oven Light: The oven light will operate on all oven functions

Using your Appliance for the First Time

The first time you use your appliance, we recommend that you set the temperature setting to the highest mark. Set the function switch control knob to a cooking mode and leave the oven on for about 40-60 minutes with nothing in it and the oven door shut. Then, open the oven door and allow the oven to cool Any odour that may be detected during this initial use is due to the evaporation of substances used to protect the oven during storage.



SCREEN SYMBOLS

	Oven status indication <ul style="list-style-type: none"> • On: Cooking or ready for cooking. • Off: No cooking.
	Minute minder status indication <ul style="list-style-type: none"> • On: Minute minder alarm active. • Flashing: Minute minder adjustment mode, adjustment possible by  or  buttons or current minute minder alarm completed. • Off: Minute minder is not active.
	Child lock indication <ul style="list-style-type: none"> • On: Child Lock is active. • Off: Child Lock is inactive.
	Automatic cooking status indication <ul style="list-style-type: none"> • On: Full or semi auto-cooking active. • Flashing: Auto cooking completed or power on condition. • Off: No auto cooking active.

It is an electronic timing module enabling your food you have put in the oven to be ready for service at any time you like. The only thing you need to do is to programme the cooking time of the food and also the time when you would like your food to be ready.

It is also possible to use a minute-programmed alarm clock independent from the oven.

The case where the time clock is behind or ahead is not a malfunction. The oven time clock may be put back or ahead according to mains frequency as it runs directly with mains voltage. This is not a malfunction.

POWER ON

At power on, oven is inactive, time of day and **A** symbols are flashing. The indicated time of day is not correct and has to be adjusted. Press **⏻** to activate the oven and proceed adjusting the time of day as below.

TIME OF DAY ADJUSTMENT

Time of Day adjustment is only possible when no cooking program is in progress. Press **+** and **-** simultaneously for 3 seconds to enter the adjustment mode and then the dot symbol in between hours and minutes digits will start to flash. Using either **+** and **-** adjust the desired duration. The maximum adjustable duration is 23h 59 minutes. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the **⏻** button.

Note: Time of day adjustment is also activated in first 7 seconds after power on.

SETTING THE MINUTE MINDER

With this function, you can adjust a duration in minutes. After the adjusted time has been elapsed, an alarm sound will be produced.

Press **⏻** button once to enter the minute minder adjustment mode, **⌚** symbol will start flashing on the screen. Using either **+** or **-**, adjust the desired duration. The maximum adjustable duration is 10 hour. Adjustment mode will be abandoned within 6 seconds after the last button press or can be terminated immediately by pressing the **⏻** button.

CANCELLING THE ALARM BUZZER SOUND

Once the adjusted minute minder duration is elapsed, the buzzer alarm will start to sound, accompanied by the flashing **⌚** symbol on the screen. Any button press will stop the alarm sound and this indication. If no button is pressed, the alarm sound will end automatically after 5 minutes, but the flashing symbol will go on.

SEMI AUTOMATIC COOKING

This cooking program is intended to start cooking immediately for a specified duration. After the oven is set to the desired function and temperature via the oven knobs:






1. Press the **⏻** button twice, **A** symbol will flash on the screen. **dur** and duration of cooking will show on the screen one after another.
2. Using **+** or **-** buttons, adjust the desired cooking duration.
3. After 6 seconds of the last button press or by pressing **⏻** twice, the adjustment is completed. **A** will be steady on the screen and the display shows the current time of day.

END OF AUTO COOKING

When the cooking is finished automatically, the **A** icon starts to flash. Alarm may be turned off by pressing any key. To disable the key lock, press the **⏻** key for 2 seconds. Oven is taken to the manual mode by pressing the **⏻** key. Audible alarm shall sound for 7 minutes if you do not press any key.

FULL AUTOMATIC COOKING

This cooking program is intended to perform a delayed cooking by programming the time of day, when the food should be ready. In other words, the oven will start cooking not immediately but will automatically calculate the time to start cooking.

1. Perform step 1 and 2 of the semi auto cooking as above **End** (cooking duration adjustment).
2. Press  button once again, **A** symbol will flash on the screen and duration of cooking will show on the screen one after another.
3. Using  or  buttons, adjust the desired end of cooking time.  symbol will disappear but **A** symbol will be still flashing on the screen. This indicates that an automatic cooking is programmed but cooking has not started yet.
4. After 6 seconds of the last button press or by pressing , the adjustment will be completed, the display shows the current time of day.




POWER INTERRUPTS

Product is not affected by short power failures (up to 50 seconds approximately), and the timer and the clock shall resume working at this period.

Your oven shall be deactivated on other failures than short term power failures (that is, more than 50 seconds) due to safety reasons. This is indicated with the flashing of the clock and the **A** on the screen. The clock shall be displayed as **12:00** and it should be set again. (See power on)





Note: The flashing **A** symbol indicates that the oven is inactive and you have to enter the manual mode.

CHILD LOCK





This function is intended to prevent any unauthorized modification of the timer settings. This function will be active, within 30 seconds after the last button press.  will appear. To deactivate it, press the  button for 3 seconds.  will disappear.

PROGRAMMABLE OPTIONS

Alarm tone:

Pressing and holding the  button for 3 seconds will result in the currently valid buzzer tone being produced. By pressing  and  buttons, you may scroll through 3 available buzzer tones. The last heard buzzer tone will be automatically recorded as the selected tone. After 6 seconds of the last button press or by pressing , the adjustment is completed.

Brightness setting:

Pressing and holding the  button for 3 seconds will result in the currently valid brightness setting being showed. By pressing  and  buttons, you may scroll through 8 available brightness setting. The last seen brightness setting will be automatically recorded as the selected setting. After 6 seconds of the last button press or by pressing , the adjustment is completed.

Note: Default settings are highest.

Note: Programmable options are nonvolatile and will be resident after any power failure.

General Oven and Cooking Tips

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as over-browning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½").

When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.

Practical Cooking Advice

The oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating

The oven must be preheated (this is generally the case when cooking leavened foods).

Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Using the Grill

Use the "grill" mode, placing the food under the center of the grill (situated on the 3rd or 4th rack from the bottom) because only the central part of the top heating element is turned on.

Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and /or grease and prevent the same from dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures, simply by adjusting the thermostat knob to the desired temperature.

Therefore, the best results when using the grill modes are obtained by placing the grid on the lower racks (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven and smoke from forming, place a dripping-pan on the 1st oven rack from the bottom.

Baking Cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly (the pilot lamp will turn off). Do not open the oven door during baking to prevent the cake from dropping.

INSTRUCTION MANUAL

In general...

Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped

Use less liquid or lower the temperature by 10°C.

Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.

The Pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper. If using more than one level and they are not all at the same cooking point, use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Fish and Meat

When cooking white meat, fowl and fish, use temperature setting from 180°C to 200°C.

For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast, the lower the temperature setting. Place the meat on the center of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the grid is inserted so that it is in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savory roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

INSTRUCTION MANUAL

Selector Knob	Food to be cooked	Weight (kg)	Cooking Rack Position (from bottom)	Preheating Time (mins)	Thermostat Knob Setting	Cooking Time (mins)
Fan	Duck	1	3	15	200	65–75
	Roast Beef	1	3	15	200	70–75
	Pork Roast	1	3	15	200	70–80
	Biscuits	—	3	15	200	15–20
	Tarts	1	3	15	200	30–35
Grill	Fish	1	4	5	Max	8–10
	Squid	1	4	5	Max	6–8
	Mackerel	1	4	5	Max	15–20
	Steak	1	4	5	Max	15–20
	Cutlets	1	4	5	Max	15–20
	Hamburgers	1	4	5	Max	7–10
	Chicken	1.5	4	5	Max	30–40
	Lamb	1	4	5	Max	30–40
	Toasties	—	4	5	Max	2–3
	Vegetables	1	$\frac{3}{4}$	5	Max	10–15

NB: cooking times are approximate and may vary according to personal taste. Shelf position is counted from the bottom shelf up. Bottom shelf position is 1. Turn down temperatures shown.

Care and Maintenance

Cleaning

WARNING! Isolate the power supply to the appliance and make sure that the cooker is cool.

Before cleaning your cooker or performing maintenance, make sure that the cooking mode selection knob and the cooking temperature selection knob is set to 'OFF'.

To extend the life of your cooker, it must be cleaned frequently. The inside of the cooker should preferably be cleaned immediately after use, when it is still warm (but not hot), with warm water and soap. The soap should be rinsed away and the interior dried thoroughly.

Avoid using abrasive detergents, scourers, acidic cleaners such as lime scale remover, etc, as these could damage the enamel, and can result in development of rust and corrosion. If stains are particularly tough to remove, use cleaners specifically recommended to clean cookers and follow the instructions provided with the cleaner.

Never use steam cleaner for cleaning inside the cooker.

Do not clean using caustic creams, abrasive cleaning powders, thick wire wool or hard tools. Enameled parts of the cooker can be damaged if excess cleaning liquids are not immediately removed.

After cleaning the interior parts of the cooker with a soapy cloth, rinse it and then dry thoroughly with a soft cloth. Clean the glass surfaces with special glass cleaning agents.

Never use flammable agents like acid, thinner or petrol when cleaning your appliance. Do not clean your cooker with a steam cleaner.

Do not wash any part of your cooker in a dishwasher.

Enameled Parts

In order to keep enameled parts as new, it is necessary to clean them frequently with mild warm soapy water and then dry with a cloth. Do not wash them while hot and never use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto enameled parts for long periods of time.

Stainless Steel

Stainless steel parts must be cleaned frequently with mildly warm soapy water and a soft sponge and then dried with a soft cloth. Do not use abrasive powders or abrasive cleaning materials. Do not leave anything spilled onto stainless steel parts for long periods of time.

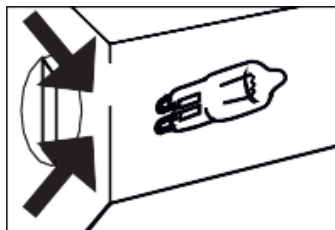
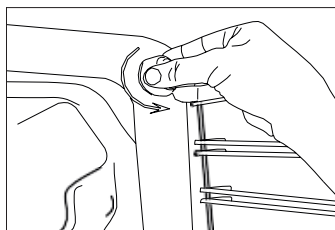
INSTRUCTION MANUAL

Replacing the oven lamps

- Disconnect the oven from the power supply at the fuse-box by means of the switch used to connect the appliance to the electrical mains; or unplug the appliance (gas)
- Remove the glass cover of the lamp-holder by rotating anti-clockwise
- Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:
 - Voltage: 220-240V
 - Wattage: 25W
 - Type: E G9

Replace the glass cover. Reconnect the appliance to the mains power supply.

Type G9 Lamp



220-240 V, AC

15-25 W

TECHNICAL FEATURES AND PRODUCT SUPPORT.

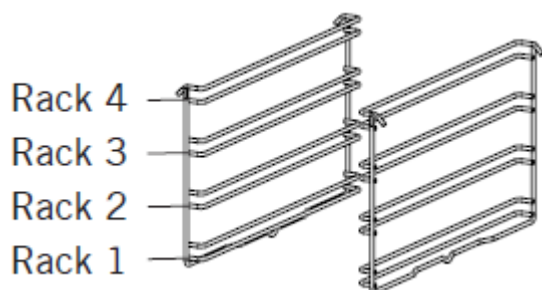
Outer width	900 mm			
Outer depth	600 mm			
outer height	900 mm			
Lamp power	15 - 25 W			
		Grill Oven	Main Oven	RHS
Bottom heating element				
Top heating element				
Turbo heating element			1800 W	1800 W
Grill heating element		1400 W		
Supply voltage		220-240 V AC 50/60 Hz		
Total electrical consumption	Type Code	MFR0/9052103E	13210 W	

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: 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.

Rack Positions



It is important to place the wire grill into the oven properly. Do not allow wire rack to touch rear wall of the oven. Rack positions are shown in the next figure. You may place a deep tray or a standard tray in the lower and upper wire racks.

Installing and removing wire racks

To remove wire racks, press the clips shown with arrows in the figure, first remove the lower, and then the upper side from installation location. To install wire racks; reverse the procedure for removing wire rack.

INSTALLATION OF THE OVEN DOORS

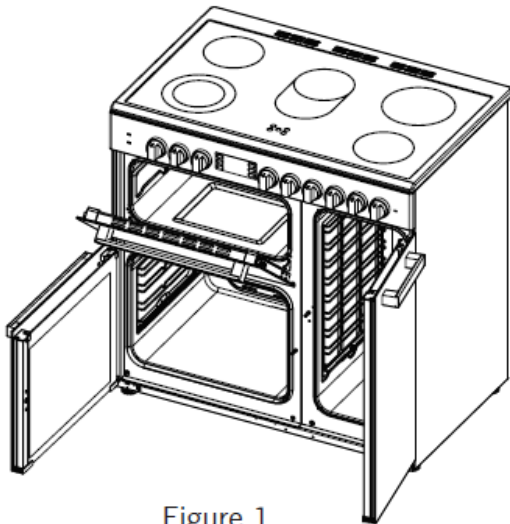


Figure 1

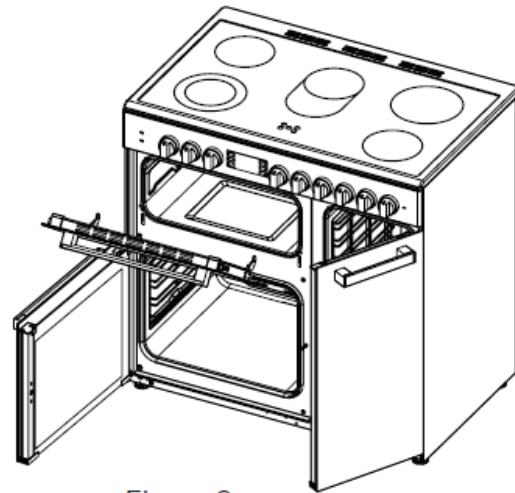


Figure 2

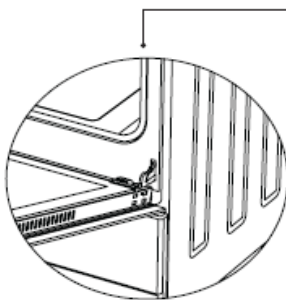


Figure 1.1

Completely open the oven door by pulling it to yourself. Afterwards, perform the unlocking process by pulling the hinge lock upwards with the help of a screw driver as shown in **figure 1.1**.

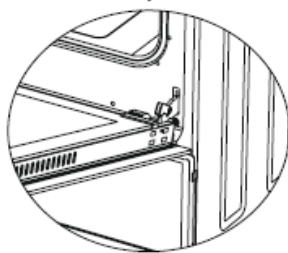


Figure 1.2

Bring the hinge lock to the widest angle as shown in **figure 1.2**. Bring both hinges connecting the oven door to the oven to the same position.

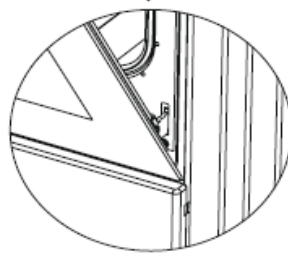


Figure 2.1

Afterwards, close the oven door as to lean on the hinge lock as shown in **figure 2.1**.

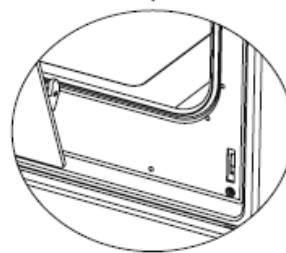


Figure 2.2

To remove the oven door, pull it upwards by holding it with both hands when close to the closed position as shown in **figure 2.2**.

Note: In order to re-place the oven door, perform the abovementioned steps in reverse.

INSTRUCTION MANUAL

Cleaning and Maintenance of the Oven Doors

- Drop-Down door Glass

Remove the profile by pressing the plastic latches on both left and right sides as shown in figure 3 and pulling the profile towards yourself as shown in figure 4. Then remove the inner-glass as shown in figure 5. If required, middle glass can be removed in the same way. After cleaning and maintenance are done, remount the glasses and the profile in reverse order. Make sure the profile is properly seated in its place.

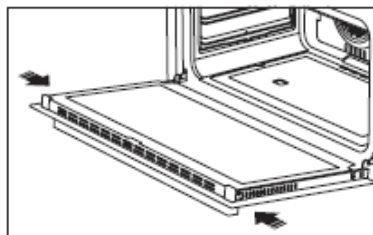


Figure 3

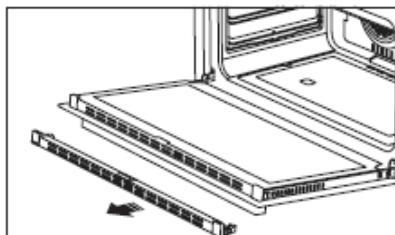


Figure 4

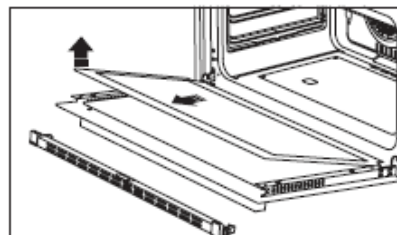


Figure 5

- Side Opening Door Glass

Open the door glass. Remove the glass by pulling upward. The outer glass is fixed to the oven door profile. After removing the glass, cleaning can be done easily. After determining procedures for cleaning and maintenance, please put the glass by pushing down. Make sure the glass is well installed.

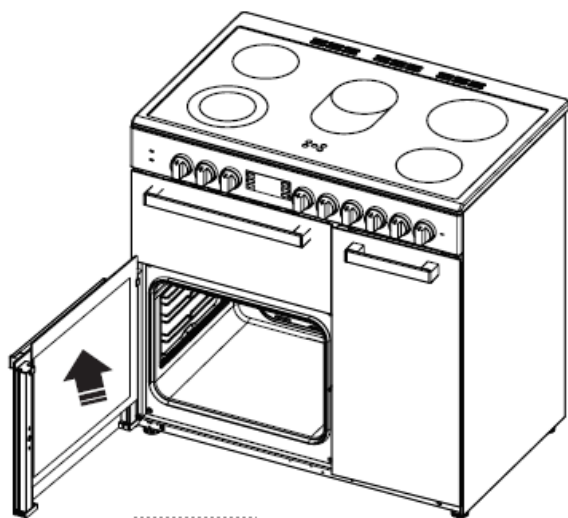


Figure 6

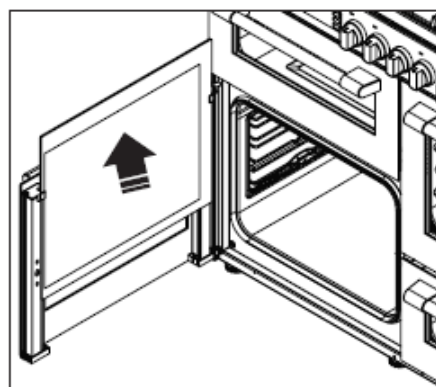


Figure 6.1

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 does not operate	Power supply not available	Check for power supply
Turns off during cooking	Too long continue operation	Let oven cool down after long cooking cycles
Oven door not opening properly	Residual food jammed between the door and internal cavity	Clean the oven well and try to re open door
Electric Shock when touching oven	No proper grounding / Ungrounded wall socket is used	Make sure power supply is grounded properly
Water Dripping / Steam coming out from a crack on oven door / Water remaining inside the oven	Water or steam may generate under certain conditions depending on the food being cooked. This is not a fault of the appliance	Let the oven cool down than wipe dry with dishcloth
Smoke coming out during operation	When operating the oven for the first time / food on heater	Smoke comes out from the heaters. This is not a fault. After 2-3 cycles there will be no more smoke. / Let the oven cool down and clean residues from the heater
When operating the oven burnt or plastic odour coming out	Plastic or other not heat resistant accessories are being used inside the oven	At high temperatures, use suitable glassware accessories
Oven Does not heat	Oven door is open / Oven Controls not correctly adjusted / Fuse tripped or circuit breaker turned off	Close the door and restart / Read instructions regarding operation of the oven and reset the oven / Replace the fuse or reset the circuit breaker. If this is repeated frequently, call an electrician
Oven dose not cook well	Oven door is open frequently during cooking	Do not open oven door frequently. If you do, the internal temperature drops and therefore cooking results will be influenced
Internal light is dim or does not operate	Foreign object covering the lamp during cooking / Lamp may have failed	Clean internal surface of the oven and check again / Replace with a lamp meeting specification

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

INSTRUCTION MANUAL

Handling Rules

- Do not use the door and/or handle to carry or move the appliance.
- Carry out the movement and transportation in the original packaging.
- Pay maximum attention to the appliance while loading/unloading and handling
- Make sure that the packaging is securely closed during handling and transportation.
- Protect from external factors (such as humidity, water, etc.) that may damage the packaging.
- Be careful not to damage the appliance due to bumps, crashes, drops, etc. while handling and transporting and not to break or deform it during operation.

INSTRUCTION MANUAL

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.

Creda

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

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 wheeled 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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