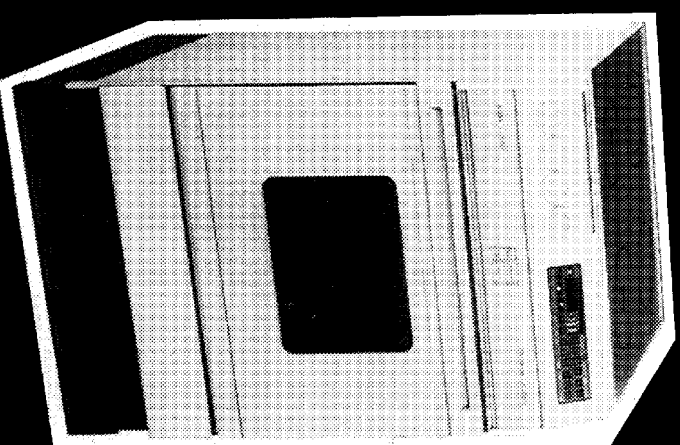


**Credda**

Concept Microwave Circulaire  
**User Instructions**



Model 48312

**Credda**

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

a GEC Company

**Credda**

← →

← →

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# Care and Cleaning

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## Safety

Your new microwave cooker has been carefully designed and thoroughly tested. However, to ensure maximum performance and safety, it is important for you to observe certain precautions when using the cooker. Because the door on your cooker has been carefully designed to contain the microwave energy, the precautions below are important.

### **PRECAUTIONS TO AVOID POSSIBLE EXPOSURE TO EXCESSIVE MICROWAVE ENERGY.**

Do not tamper with or attempt to defeat the safety interlocks which are operated by the door mechanism, or to make any irregular attempt to cause the cooker to operate with the door open.

Do not place any object between the cooker front face and the door, or allow soil or cleaner residue to accumulate on sealing surfaces.

### **IMPORTANT**

Ensure that the door-seal is cleaned and inspected regularly.

It is particularly important that the door closes properly, and that there is no damage to the door, hinges and latches, door seals and door seal areas. If these areas are damaged, the appliance should not be operated until it has been repaired by a service technician trained by the manufacturer.

It is dangerous for anyone other than a service technician trained by the manufacturer to perform repair service. Unauthorised service may make the guarantee void.

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

# Introduction and Installation

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

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

It should have been checked that the appliance voltage corresponds with your supply voltage, this is stated on the rating plate which can be seen when the drawer is opened.

The cooker should be connected to a suitable 30 amp double-pole control unit adjacent to the cooker.

**IMPORTANT** — For access to the mains terminal block, for supply cable connection, it is necessary to remove the access panel at the lower left hand corner of the rear panel (viewed from the rear). Under no circumstances should the rear panel itself be removed.

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

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

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

This appliance conforms to BS 800: 1983 and EEC directive 82/499 regarding suppression of radio and television reception interference.

## Height Adjustment

The minimum height of the cooker will be set at 900mm to the top of the hob. This can be adjusted upwards to 915mm by rotating the two feet at the front and two screws at the rear of the plinth.

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

May we wish you many years of carefree successful cooking and remember, our Customer Service department is always available to you for advice if you write to:—

Customer Service Department  
CredaCare Building, Creda Works  
Blythe Bridge, Stoke-on-Trent ST11 9LN.

## Splash Back Panel

A splash back kit is available as an optional extra and can be obtained from:—

Creda Spare Parts Department  
CredaCare Building, Creda Works  
Blythe Bridge, Stoke-on-Trent ST11 9LN.  
Telephone: 0782 388300

# Care and Cleaning

## Oven

1. Switch off mains supply.
2. Allow the oven to cool if necessary.
3. The shelf-hangers may be removed if desired, after unscrewing the two knurled screws near to the front of the oven.
4. Slight soiling may be removed by the use of a damp cloth wrung out in hot soapy water. Stubborn stains should be removed using a fine steel-wool pad, but **do not use this on the central area of the oven roof\***
5. Wipe dry with a clean cloth.
6. The hangers and shelves may be washed in hot, soapy water, using a fine steel-wool soap pad if necessary.
7. Replace hangers and shelves.
8. Switch on mains supply, and reset time-of-day on timer.

## IMPORTANT

Do not use abrasive cleaners. Do not use aerosol cleaners, as they could adversely affect the fan motor unit, and cannot be wiped off the fan blade.

\*The central area of the oven roof is made from a microwave-transparent material. This is the "window" through which microwave energy enters the oven. Particular care should be exercised when cleaning this region. **Do not** use abrasives or undue pressure.

**Decorative Trims** — It is advisable to clean the decorative trims regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in hot water, or mild non-abrasive cleaner. (If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

## Oven Door

The outer glass panel and handle should be wiped over with a damp cloth wrung out in hot soapy water. Dry with a soft clean cloth. Do not use oven cleaners, aerosols or abrasive powders.

The inner door panel should be wiped over with a damp cloth, and stubborn stains removed with a fine steel-wool soap filled pad. Do not use scouring pads or abrasive powder which will scratch the door glass. Rinse and dry with a clean cloth.

## Control Panel

Wipe over the control panel with a damp cloth and polish with a dry cloth. Do not use oven cleaners or abrasive powders as damage may occur. Take especial care not to damage the display window.

## Grill Pan

Remove the anti-splash trivet and food support. It is best to wash these items immediately after use to prevent stains from burning on at the next usage. Keep the grill pan clean, and be careful not to bring the hot pan in contact with cold water, or cold metal surfaces.

# Care and Cleaning

**TURN OFF THE MAIN SWITCH BEFORE CLEANING.**  
Before switching on again, ensure that all controls are in the **OFF** position.

## The Ceramic Hob

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

1. Jif, non-scratch scouring cream.
2. Liquid Gumpion Kirchen Cleanser.
3. Safety razor blade, to slice off thick deposits (burnt milk).
4. Special Powder Cleanser.

### Notes:

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

## Cleaning Materials to avoid

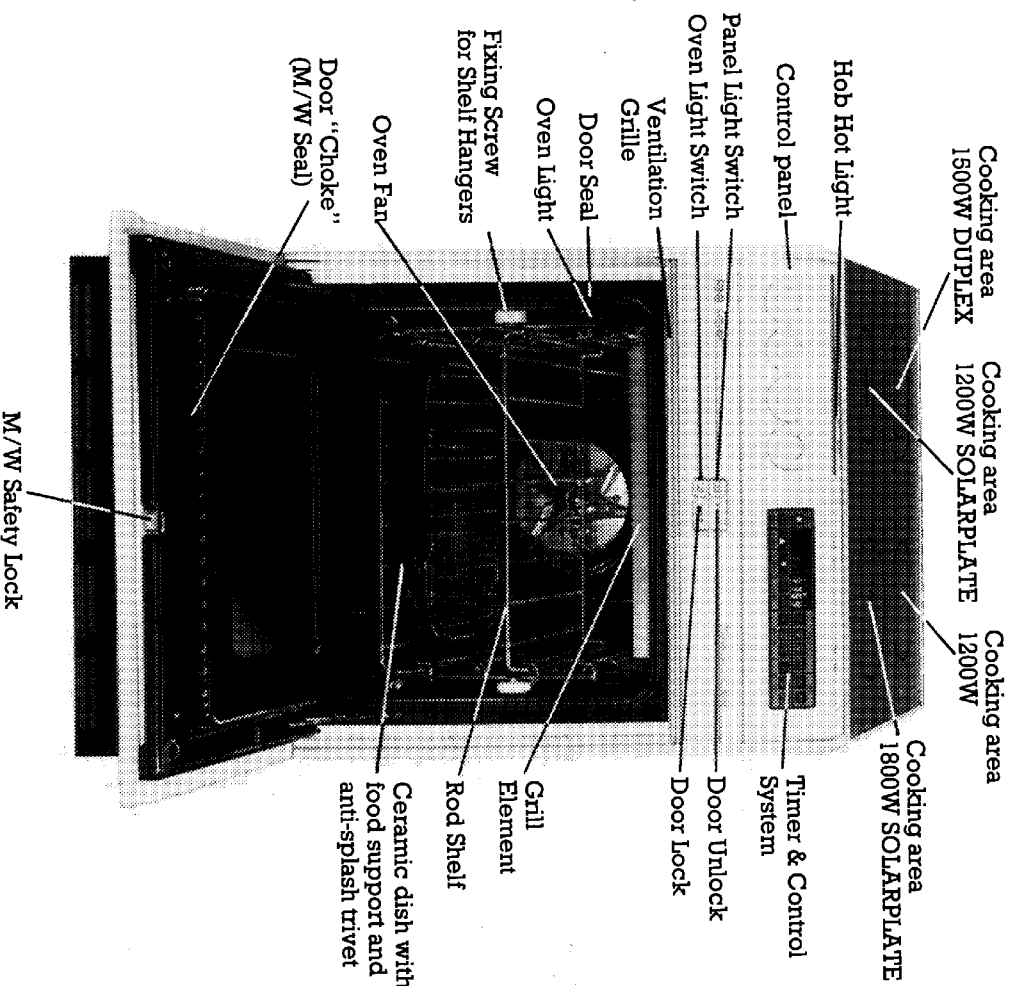
1. Plastic or nylon pads e.g. Scotchbrite and Vileda scourers, these may scratch the surface.
2. Household abrasive powders, e.g. Vim.
3. Oven chemical cleaners, aerosols and oven pads.  
Caustic cleaners such as these will etch the surface and attack the metal frame.
4. Bath and sink cleaners may mark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

## Important Notes

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

In the unlikely event of the hob surface cracking, isolate the hob by switching it off at the **main switch**, and contact the nearest service depot from the list at the rear of this booklet. **Do not** continue to use the hob until it is repaired.

# Features

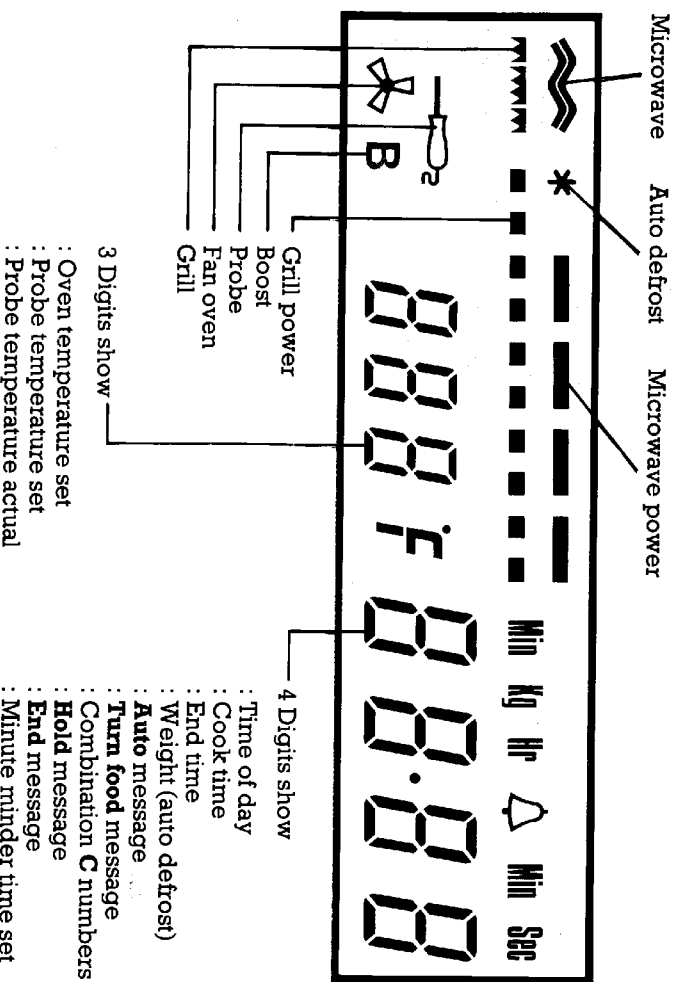


# Oven Introduction

The various cooking modes available make your oven the latest, quickest and most flexible oven currently on offer. The options are:

- (i) Circulaire fan cooking (manual)
- (ii) Circulaire fan cooking (automatic)
- (iii) Microwave
- (iv) Microwave and Circulaire fan combined
- (v) Food-probe control of any of the above
- (vi) Grilling
- (vii) Microwave and grill combined

## Oven Control Display



# General Information Notes

## Ceramic Hob

1. Do not cook directly on the hob surface without a cooking utensil as this may result in damage to the surface and cause a lot of unnecessary cleaning.
2. Do not chop vegetables etc., on the hob as this will damage the smooth surface of the hob; also it is recommended that saucepans are lifted and placed onto the heated area rather than slid into position and thus risk causing scratches.

### 3. Choice of Saucepans

For best results we recommend the use of good quality saucepans with smooth flat bases. Pans with rough bases should not be used, since these could scratch the surface, and pans with thin distorted or uneven bases will extend cooking times. Aluminium pans with coloured vitreous enamelled bases absorb heat and are therefore more efficient in use. Almost equally good are saucepans with a thick machined aluminium base. Enamelled steel or cast iron frying pans are not recommended since they do not distribute the heat evenly, and create hot spots.

**Never** use recessed or ridged base utensils. Ideally the base of the saucepan should be approximately the same size as the heating area, up to a maximum of 254mm (10"). Use pans which have sufficient capacity for the amount of food being cooked and therefore reduce soiling caused by excessive spillage. It is important that cooking utensils are not so placed as to overlap the ceramic hob edge at any time.

**WHEN COOKING FOOD CONTAINING SUGAR OR SYRUP, E.G. JAM, MARMALADE, FRUIT ETC., DO USE A PAN WHICH IS LARGE ENOUGH TO PREVENT SPILLAGE, OTHERWISE THE GLASS CERAMIC WILL BE DAMAGED.**

Never place anything between the saucepan base and the glass ceramic surface (i.e. cooking mats, etc.).

# Ceramic Hob

time to leave a heating element switched on without a pan in position as this wastes energy, and could make soil or rub-off from aluminium pans more difficult to remove. To protect elements against over-heating, safety cut-outs have been incorporated with each element. After several minutes with the control at maximum setting, the safety cut-out switches the element **Off** and **On** continuously, thus preventing any adverse effects that may be caused by an excessive build-up of heat in the cooking area.

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

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

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

## Safety Requirements for Deep Fat Frying

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

**WARNING** — Do not leave anything on the hob when it is not in use.

# Use of Oven Controls

## Oven Control System

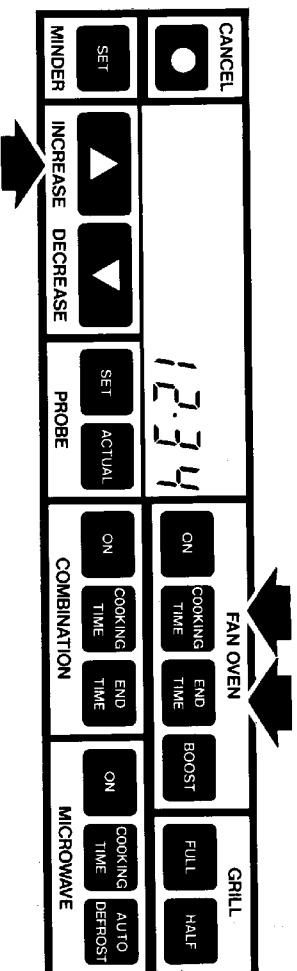
We suggest that you find out how the controls work by actually using them. Accordingly, work through the following pages, operating the controls in the order described, and you will find it is very simple.

## General Principles

- If you wait too long between pressing buttons, the display will fail to respond. In this case start again, and remember that you are allowed 5 seconds after pressing one button to press the next one, so that settings are fixed when entered.
- If you overshoot with button **▲**, you can always correct it with button **▼**.
- When a button is correctly pressed, it responds with an audible signal. Make sure that the supply is connected before you start. This will be indicated by the timer display. The four centre digits (numbers) should be lit up, and should show 0.00, whirling on and off.

**Note: Whenever the display has this appearance, it indicates that the supply has been disconnected, and the first thing you should do is to set the time of day, so :**

## 1. To Set the Time of Day



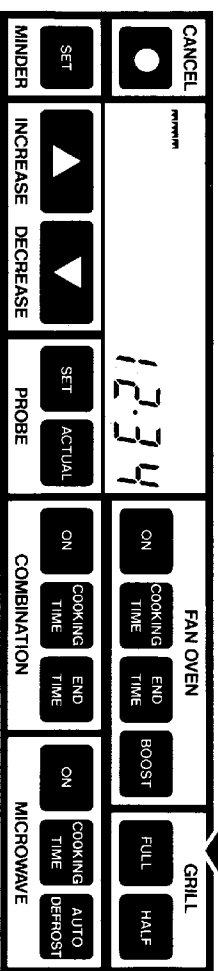
- Press and hold cooking-time and end-time buttons, and advance the time setting using **▲**. If you go too far, correct it by using **▼**, whilst continuing to hold time buttons.

**Note:** Setting time of day is a special case. You have to use three fingers to set it. This is because this setting is performed only rarely, and it is important that it does not get changed accidentally. All other settings are performed using one finger at a time.

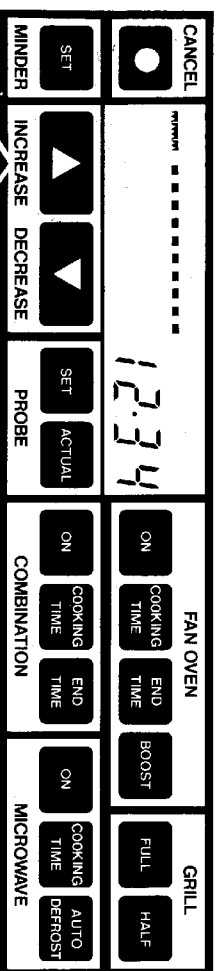
# Use of Oven Controls

## 2. To Operate the Grill

(i) Select Full Grill



(ii) Set power level



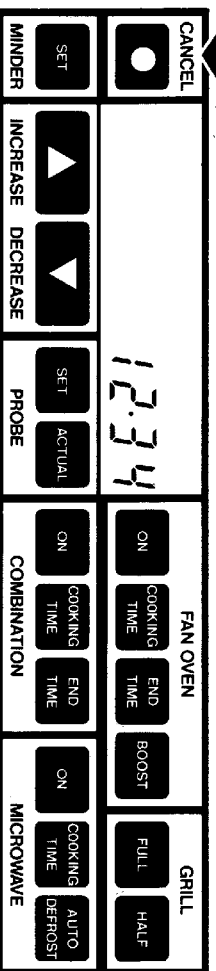
Use arrow buttons to choose power level. Each display-segment means an increase of 10%, so all ten segments will give you full power.

### To Operate the Grill (Half Grill)

Repeat the procedure, but select **Half Grill** instead of **Full Grill**.

**Note:** If **Full Grill** is in use, it is not necessary to cancel before using **Half Grill**, and vice versa.

### 3. To Switch Oven or Grill Off



The **Cancel** button may be used to switch off any oven function other than the minute minder.

# Ceramic Hob

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

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

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

Front Left — SOLARPLATE 1200W 165mm diameter  
Rear Left — Twin circuit 1500W 200mm diameter  
Single (inner) circuit 650W

Rear Right — Single circuit 1200W 180mm diameter

Front Right — SOLARPLATE 1800W 200mm diameter

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

### Hob Hot Light

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

### Rear Left Twin Circuit Plate

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

### Rear Right Plate

When the control is turned from the **O** position, the numbers in the windows above the knob will show settings of 1-6. 6 is the highest setting, for fast cooking.

### Front Left – Front Right Plates

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

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

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

To reduce the heat to cook more slowly or simmer, turn the knob to a lower setting which will vary according to size and type of saucepan, the amount and type of food, and whether or not a lid is fitted. Pans can be placed on the unheated areas of the hob when cooking is finished and before serving food. It is inadvisable at any



# Food Probe

A temperature sensor is provided, so that you may, if you wish, control an automatic programme by determining the temperature of the food instead of time.

## How to Use Your Food Probe

Insert the sharp end of the probe into the food, so that the point is in the part which will be last to cook, i.e. as near the centre as possible, avoiding contact with bone, marrow, or pockets of fat. For poultry insert into the thickest part of a thigh. Place the food in the oven.

Push the plug end into the socket provided at the upper right hand part of the oven making sure that it is fully home.

Note that the probe symbol is illuminated on the display, and close the door.

Turn to page 17 for a complete guide to setting the probe temperatures.

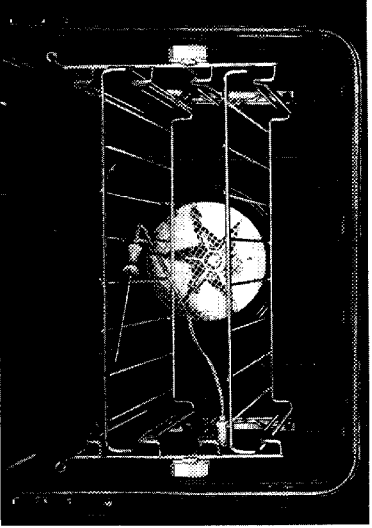
**NOTE:** If an automatic programme has been set, the probe will override the cook time, i.e. cooking will continue until the set temperature is reached whether this is longer or shorter than the **Cook Time** set. The oven will then be reset to **Hold 80°C**, for a maximum of 2 hours.

If you have more than one dish in the oven, the cooking period will be determined by the food which has the probe inserted.

## IMPORTANT

Only the probe supplied with this appliance must be used. Should a replacement probe be required, it must be the correct type obtainable from Creda Ltd.

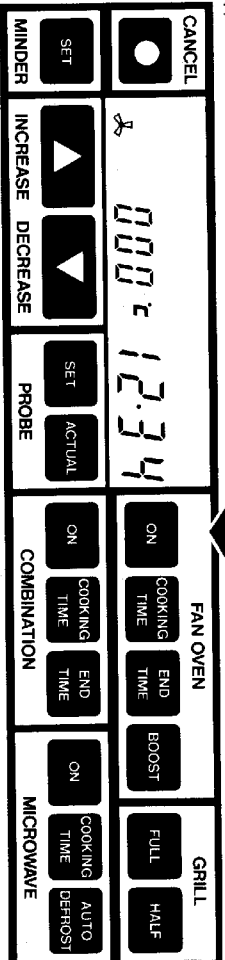
Probe Cooking		
Beef Rare	60°C	
Medium	70°C	
Well done	75°C	
Lamb	80°C	
Pork	90°C	
Veal	75°C	
Poultry	90°C	



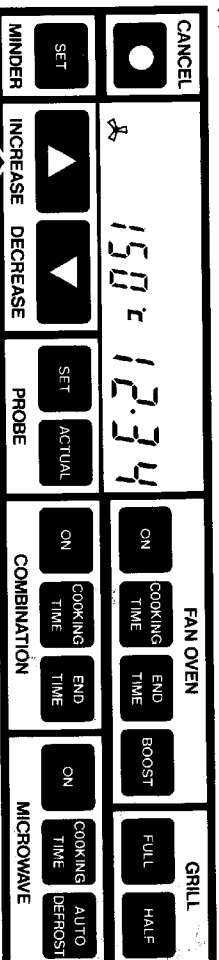
# Use of Oven Controls

## 4. To Set Fan Oven (manual)

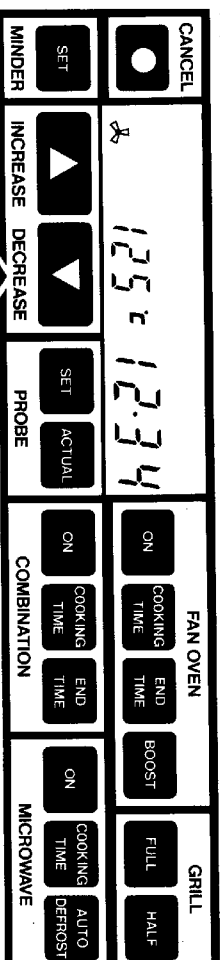
(i) Select Fan Oven On



(ii) Within 5 seconds, press ▲. Temperature display will increment in 5° steps.



(iii) If required to correct setting, press ▼.

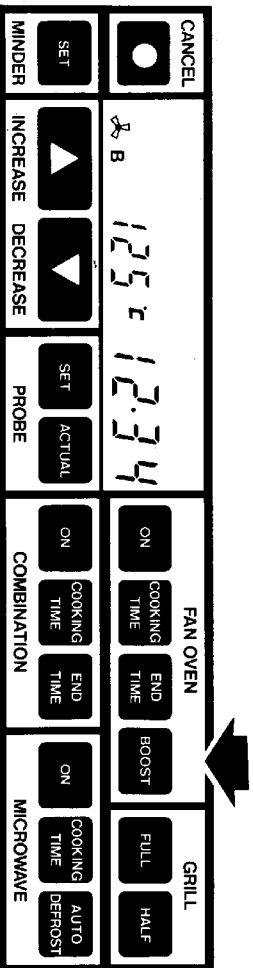


The fan oven should now start to heat up. A pilot light will remain on until the set temperature is reached.

# Use of Oven Controls

## 5. Boost

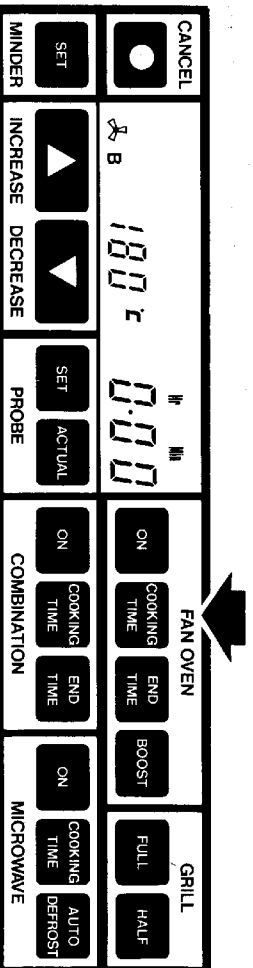
If desired, the oven can be set to provide a higher temperature at the start of cooking (see page 19). After setting the oven as described, touch the **Boost** button. The letter **B** will appear on the display.



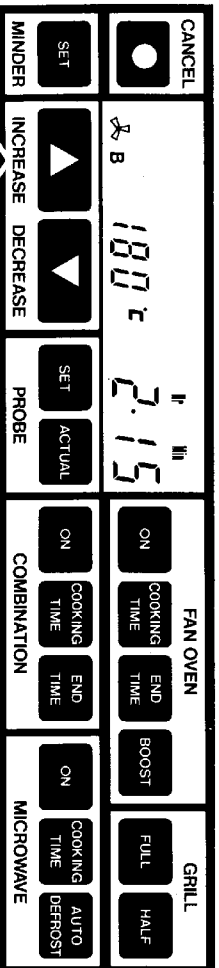
## 6. To Set an Automatic Cooking Programme

First set the oven temperature (section 4).

(i) Select **Cooking Time**



(ii) Press **▲** to set desired cooking duration, followed by **▼** if required to correct.



**Note:** If no further action is taken, cooking will commence immediately. To set a delay, proceed as follows:

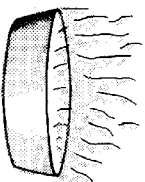
# Microwave and Combination Cooking Safety Precautions

Cooking time may require adjustment according to your taste and because the food itself will vary in weight, tenderness and shape.

When food is removed from the oven, it continues to cook for a short period of time. To avoid overcooking, remove food shortly before it is done and allow for standing time to complete the cooking.

## HOT OIL

Never try to heat up oil alone. If a container of oil is heated for a long time, the oil becomes extremely hot, with danger of fire.



## EMPTY SHELF

When using any microwave or combination programme, please ensure that no empty shelf is placed in the oven, as this will affect cooking performance and may possibly lead to "sparking". This is not harmful; simply remove the shelf.

## METALLIC OBJECTS

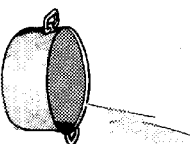
Do not use metal cookware, other than the trivet and food grid support supplied, as this may interfere with cooking and may cause sparking.

Do not use ceramic dishes with metallic decoration as sparking will occur and the decoration will be damaged.

Do not use wire twists-ties on paper and plastic bags. They become hot and may ignite the bag. Replace them with string or a strip of plastic.

Do not wrap foods in aluminium foil for cooking.

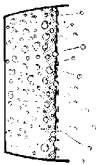
Microwaves cannot penetrate metal. Small amounts of foil may be used to shield food areas from overcooking when called for in some recipes.



# Microwave and Combination Cooking Safety Precautions

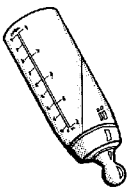
## SUDDEN BOILING

After heating liquids by microwave only, care should be exercised in removing the container from the oven, as the liquids may boil suddenly when disturbed.



## BABY DRINKS

Due to the speed and efficiency of microwave cooking, foods and liquids reach high temperatures very quickly. It is not uncommon for the containers holding these hot substances to remain relatively cool to the touch. You should therefore exercise extreme care when preparing both baby foods and baby drinks. **(Watch out yourself too when biting into a doughnut with jam inside!)**



Do not sterilise baby feeding bottles or utensils in microwave ovens, as air bubbles may prevent complete sterilisation.

Do not heat with bottle sealed.

## BURSTING

Do not place capped bottles, food in vacuum-tight containers or sealed jars in the oven. They may explode when heated.

Never cook eggs or nuts in their shells as they may burst violently.

Pierce the skins of potatoes, tomatoes and other such foods before cooking.

Pierce holes in plastic wrap when using it to cover containers.

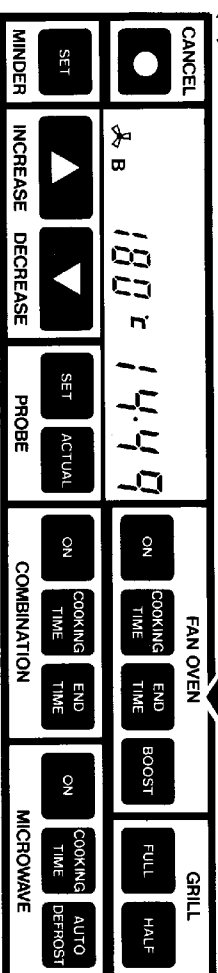
## COOKING TIME

Remember that the cooking time will be shorter than with conventional cooking, so be careful not to overcook. Better to undercook at first, as you can always add a bit more at the end.



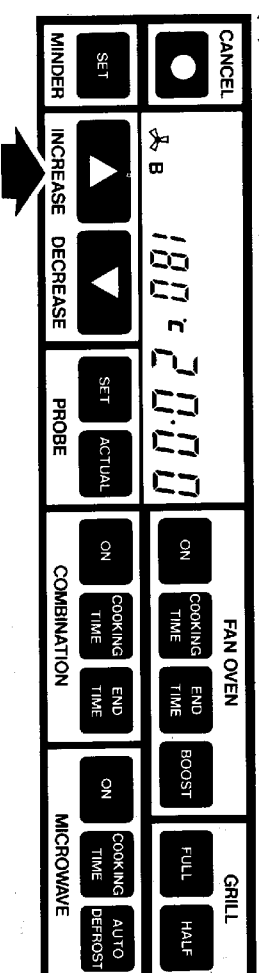
# Use of Oven Controls

(iii) Select End Time.



Display shows earliest cooking end time (i.e. the computer has added your cooking duration to the time of day).

(iv) Press button ▲ (followed by ▼ if required) to set desired end time.



**Note:** Right hand display changes to **Auto**, but settings are retained in the memory. If you wish to recall the settings, press **Fan Oven Cooking Time** or **End Time** and the appropriate settings will be displayed for a short time (and may be changed during this time by use of arrow buttons).

After cooking has commenced, pressing **Cooking Time** button will show the period remaining.

If you wish to recall time of day, press **Cooking Time** and **End Time** buttons simultaneously.

At the end of the cooking period, a signal sounds, the oven temperature is automatically reset to 80°C, and the display says **Hold**. After a further 2 hours (if not cancelled), the oven will switch off completely and a signal will sound. The display will say **End**.

The audible signal may be cancelled by pressing ▼.

An automatic programme may be cancelled by pressing **Cancel**.

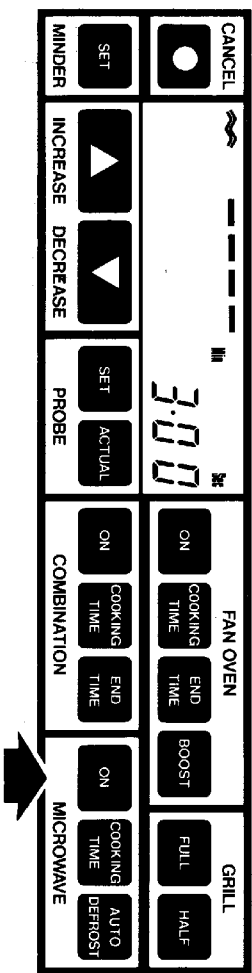
When you try this for the first time, try using a small value (say 1 minute) for the cooking time and 2 or 3 minutes added to time of day for the end time, and allow the programme to run through to the end of the cooking period.

# Use of Oven Controls

## 7. To Set Microwave Only

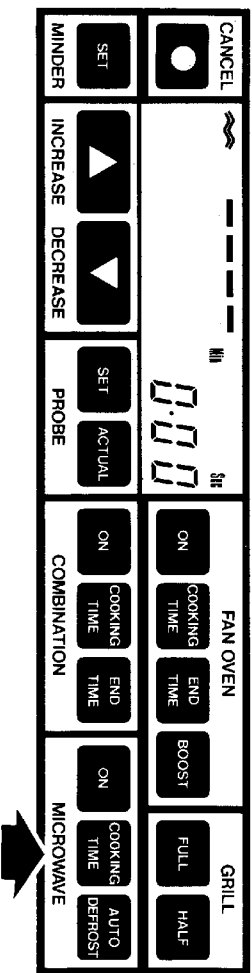
(i) Select **Microwave On**, followed by ▼ if lower power required. **Wave** symbol flashes.

- 200 watts (defrost)
- - 300 watts (low)
- - - 400 watts (roast)
- - - - 600 watts (high)

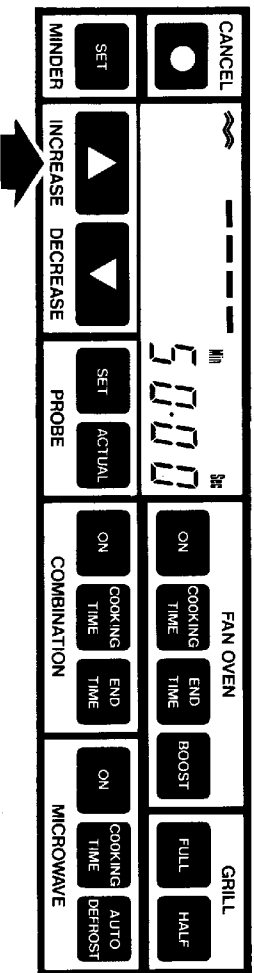


## (ii) Optional — Select Cooking Time

3 minutes of cook time is automatically selected, but you may change it if you wish. Otherwise omit steps (ii) and (iii).



(iii)



# Roasting Chart

## Times and Temperatures for Combination Cooking

### Recommended Settings

Beef	C6	10-12 mins. per 450g (1lb) plus 10 mins. over
Lamb/Mutton	C6	11-14 mins. per 450g (1lb) plus 10 mins over
Pork	C6	12-14 mins. per 450g (1lb) plus 10 mins. over
Chicken (unstuffed)	C6	10-12 mins. per 450g (1lb)

Allow 10-15 mins. standing time before carving.

When roasting meat or poultry, it is recommended that the roasting dish, trivet and food grid support supplied are used. This will reduce splashing and help to prevent fat from being burnt by microwave power.

To roast potatoes, peel, wash and dry the potatoes. Cut into equal sized pieces and lightly coat in cooking oil and place around meat, the potatoes will cook during roasting.

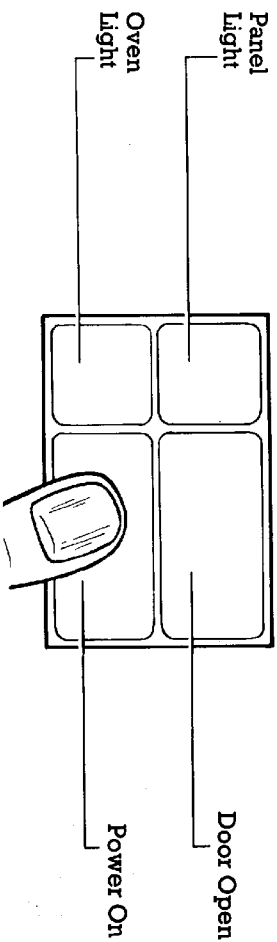
# Combination Cooking

## Recommended Settings

	M/W 200W	Temp. 150°C	
C1			Fish Patés, Curry Dishes, Very Rich Fruit Cakes
C2	400W	180°C	Braised Oxtail Casseroles, Fruit Sauce Dishes
C3	200W	180°C	Braised Meat Casseroles, Roast Turkey and Goose, Meat Patés, Cheese Sauce Dishes, Rich Fruit Cakes and Semi Rich
C4	200W	200°C	Casseroles, Pork Casseroles, Cottage Pie, Quiches, Shortbread, Biscuits
C5	300W	200°C	Beef Wellington, Pork Stuffed Dishes, Chicken Dishes, Soufflés, Gingerbread, Baking Pastry Blind, Apple Dishes, Plate Pies, Bread
C6	400W	200°C	Pastry, Minced Meat Dish, Roasting Meat and Poultry, Lasagne, Vegetable Casseroles, Score Dishes
C7	600W	200°C	Whole Fish Dishes, Jacket Potatoes
C8	600W	230°C	Tandoori Chicken, Pizzas
C9	300W	Centre Grill	Grilling Fish, Chops, Small Cuts Meat
C10			Consumer own choice option (excluding grill combination)

# Use of Oven Controls

(iv) Place the food in the oven (a cup of water will do, if you are just practising); but see section on sudden boiling on page 30. Close the oven door.



(v) Press **Power On** button. **Wave** symbol will stop winking and microwave cooking will commence. At the end of the cooking period, a signal will sound for 5 minutes, unless cancelled by pressing **▼**, the **wave** symbol and setting will disappear, and the right hand display will say **End**.

**Note:** Delayed start is not permitted when microwave only is being used. During microwave cooking, the time display does not revert to time of day until cooking is finished. Instead, the duration remaining is displayed, counting back to zero according to time elapsed.

The **Power On** button also locks the door. It cannot be operated until steps (i) to (iii) have been accomplished. Do not lock the door with an empty oven, as this may shorten the life of the magnetron.

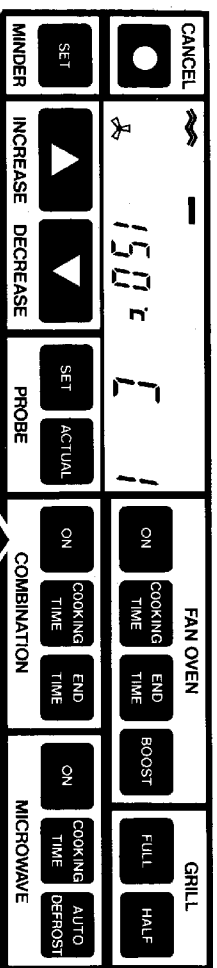
When a cooking operation has commenced, it may only be changed after first cancelling.

If the door is unlocked to inspect or adjust the food, the programme will stop until the door is again locked, returning from the time at which it was suspended.

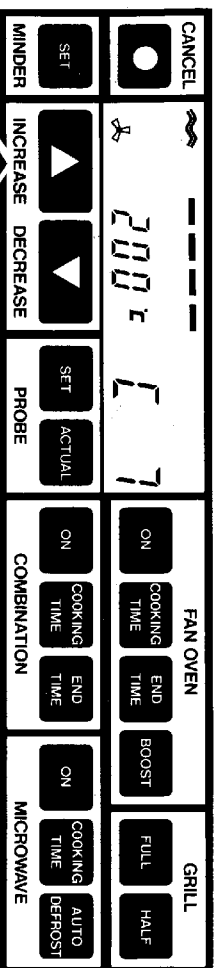
# Use of Oven Controls

## 8. To set Microwave/Fan-Oven Combination

(i) Select Combination.



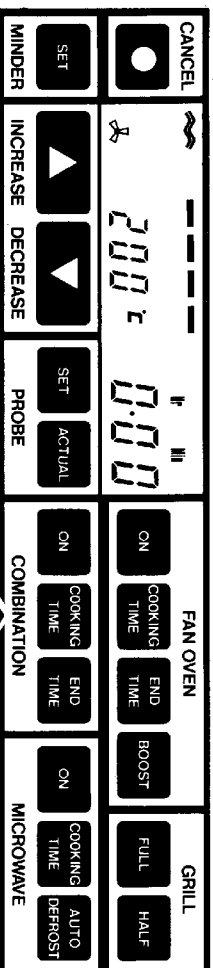
(ii) Choose programme.



**C1 to C8** are fan oven/microwave combinations. After releasing the button, the right hand display reverts to time of day but microwave power level and temperature displays are held.

**C9** and **C10** are dealt with in later sections.

(iii) Select Combination Cooking Time.



# Use of the Microwave Facilities

You must allow the auto-defrost programme to completely finish before removing the food from the oven. This includes a period of standing at the end, without microwave energy.

Since the time depends on the initial temperature of the food, you are advised to check that the food is completely defrosted before cooking.

If necessary, return to the oven for a short time, but use low microwave setting (i.e. not Auto-defrost).

Remove meat from its wrapping, and place it in a roastbag, or wrap it in plastic film. Place it in a suitable dish, on shelf in position number 3. Remove the second shelf from the oven, close the door and set the control.

### Defrosting Meat Products (General)

Turn the meat occasionally, over and a quarter-turn.

If you are using **Auto-Defrost**, the control will prompt you at appropriate intervals.

**Mince, Sausage, Diced Meat, Chops, etc.**

Separate the pieces or break up the mince about half way through.

### Poultry

The giblets should be removed as early as possible.

About half way through, it is useful to shield wing-tips, top of breast and leg-tips with small pieces of foil, to protect them from over heating.

Make sure that the foil is well away from the sides of the oven, to prevent arcing.

At the end of defrosting, wash well in cold water and cook immediately.

### Joints of Meat

It may be necessary to shield the ends of the joint or any exposed bones with small pieces of foil.

### Convenience Foods

Remove any foil containers.

You may prefer to follow the food-manufacturer's instructions. In this case use the ordinary (microwave low) setting, for the time specified.

### Microwave/Grill Combination

This function requires the use of programme **C9** (see previous section for setting procedure).

It is most useful for those cooking operations which require the speed of microwave with a top-browning function, especially frozen convenience foods, which have been removed from any foil containers, and placed in a suitable container.

Metal pans should not be used, and the ceramic pan provided is recommended.

The food-support and anti-splash trivet should be used for meat and fatty foods. The central area grill-element is used for combination cooking.

Do NOT attempt to use the **Food Probe**, as damage to the probe may ensue.

# Use of the Microwave Facilities

## MICROWAVE COMBINATION

### Programme Setting

This is described on pages 14-15. Programmes C1-C8 are for microwave combined with fan oven; and programme C9 is for microwave combined with grill. You may choose your own microwave fan oven combination and this is programme C10. Although these settings are described under separate sections, the procedure is the same for each; but in the case of automatic defrost, you will need to think in terms of weight rather than time.

As long as the microwave symbol continues to wink on and off, it will remind you that you have not yet completed the setting procedure, e.g. you may have forgotten to lock the door.

The locking mechanism cannot be operated unless you have set a microwave or combination programme and fully closed the door.

**NOTE:** Cooking is accompanied by a cooling fan, which protects the internal components. In some circumstances it may continue to operate for a short time after cooking is finished. Do not worry about this as it is perfectly normal. Microwaves cannot be generated whilst the door is unlocked.

See table for settings appropriate to different foods. Fuller information concerning the use of the various programmes and suitable cooking utensils is contained in the Cookery Book.

Do not lock the door without a load (even a cup of coffee is sufficient), as this may shorten the life of the magnetron.

Best results will normally be obtained with shelf position number 3, (with the shelf **hanging**); or in the case of programme C9, in which the grill is used as a browning element, a higher position may be appropriate.

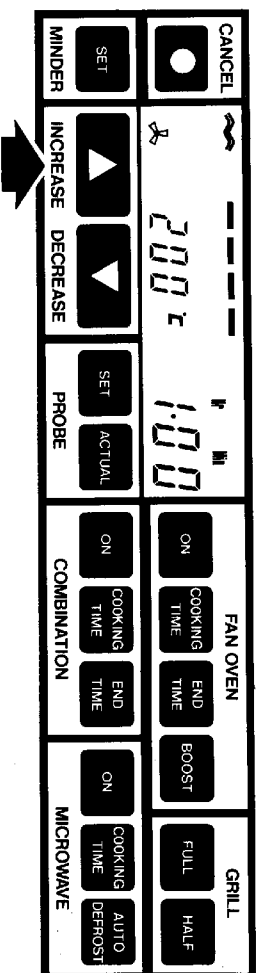
### Auto-Defrost

A special microwave programme is available, assisted by the fan, for defrosting frozen meat, poultry and fish. This feature is designed to reduce the possibility of over-heating which can occur on simpler microwave cookers, producing cooked areas in the food being defrosted. The programmer calculates the defrost time, so you only need to enter the weight of the food. This also reduces errors.

The method of setting is fully described on page 16.

# Use of Oven Controls

## (iv) Choose Cooking Time.



(v) If delayed cooking is required, select **Combination End Time**, and set desired end time using arrow buttons.

(vi) Insert food and press **Power On** as in section 7.

**Note:** Additional information about these programmes is given under **Combination Cooking** (see pages 26-31).

On combination programmes the **Cooking Time** is in hours and minutes. At the conclusion of combination cooking, the fan oven reverts to **Hold 80°C**, to keep food warm, for a maximum of 2 hours. Cancel signal by pressing ▼.

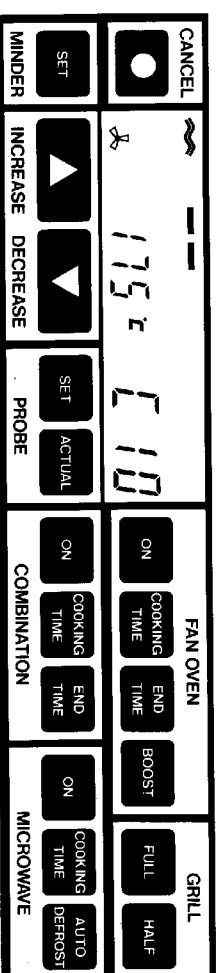
## 9. To Set Microwave/Grill Combination

Repeat procedure as fan-oven combination, but select C9.

Additional information is given under **Combination Cooking** (see page 27).

## 10. To Set Your Own Microwave/Fan Combination

(i) Repeat procedure, but select C10.



Select **Microwave On** and set required Microwave power (see section 7).

Select **Fan Oven On** and set required temperature (see section 4).

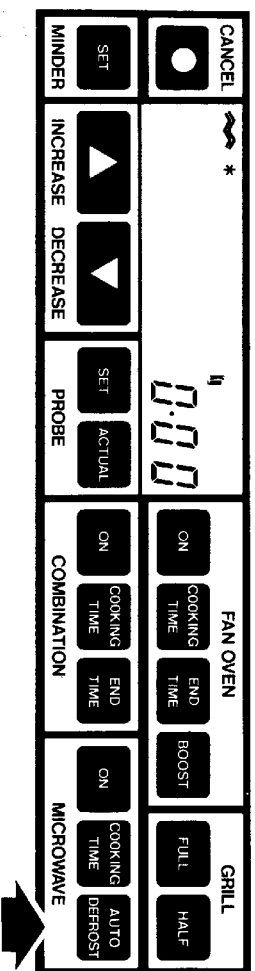
These settings will be retained until power is disconnected from the appliance, and may be used again simply by selecting C10.

Set cooking time and end time as required.

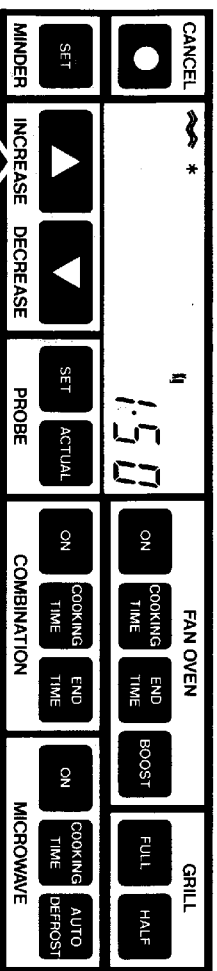
# Use of Oven Controls

## 11. To Set Automatic Defrost

(i) Select Auto Defrost.

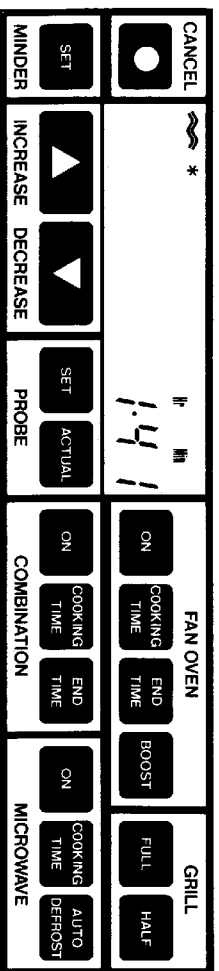


(ii)



Note that you are now entering food weight. The example shows 1.5kg. Each right hand digit therefore represents 10 grams. The maximum weight accepted by the computer is 4.0kg.

(iii)



The display changes to show total defrost time including standing time, which the computer has calculated for you.

Insert the food, close the door and lock as in section 7(v).

**Note:** At intervals of several minutes (between 2 and 48 minutes, depending on the weight of food), a signal will sound and the display will instruct you to turn the food. Additional information can be found under **Defrosting**, see pages 26 and 27.

# Grill

Whilst the grill is in use, and for a short time afterwards, a ventilation fan will operate, causing an air-stream to issue from the slots below the control panel. This is to protect the sensitive electronics in the control system.

The grill is intended to be used with the door open (except in combination cooking). A rest position has therefore been provided, so that the door may remain in the upright, partially closed position whilst grilling.

**As the grill may be very hot, make sure that children are prevented from touching the cooker.**

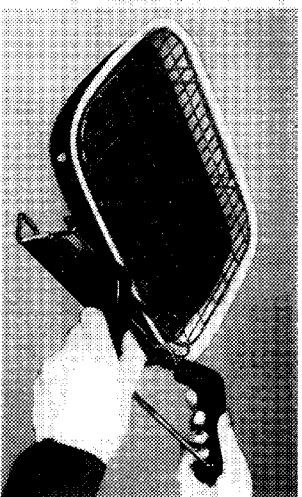
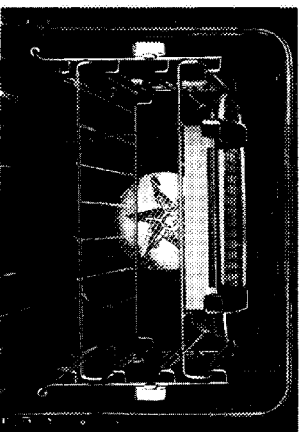
There are two grill elements: a central element and an outer one. The central element may be used alone for smaller loads, or both elements may be used together for larger loads, and when more heat is required. These two conditions are **Half Grill** and **Full Grill** respectively, and the method of setting them is fully described on page 8.

The upper shelf position (shelf **hanging**) should normally be used and a ceramic dish is provided, with anti-splash trivet, food support and removable handle. Other dishes may be used, if they are **grill-proof**, but a lower shelf position may be necessary if the dish is a deep one.

**NOTE:** Use only the dish provided for grill/microwave combination, which is described on page 27.

Do not attempt to use the food-probe with the grill, as it may be damaged.

A locating **stop** is provided on the shelf for the ceramic dish. Push the dish to the stop.



## Cooking Notes

Preheat the grill at setting **HI** for approximately 5 minutes.

Place the food on the food support. For toast leave the setting on **HI**.

After sealing of food on **HI**, turn to a lower setting depending on the thickness of the food.

Use a lower shelf position if browning the top of any dish.



# Fan Oven Temperature Chart

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

## Recommended Settings

Food	Temperature and Time
Scones Small Cakes Victoria Sandwich	*210/220°C 9-12 mins. 170/180°C 15-20 mins. 170°C 16cm-18cm (6"-7") tins approx. 20 mins. 20cm (8") tins approx. 20-25 mins.
Sponge Sandwich (fatless) Swiss Roll	*170/180°C 18cm (7") tins 15-20 mins. *180°C 12-15 mins.
Semi-Rich Cakes Rich Fruit Cakes	140/150°C 1¼-1½ hrs. Approx. 130/140°C. Time dependent on size
Shortcrust Pastry (Plate Tarts) Puff Pastry	190/200°C 45-50 mins. 190/200°C Time depending on use
Yorkshire Pudding Individual Yorkshire Puddings	*170/180°C 40-45 mins. *180/190°C Approx. 20 mins.
Milk Pudding Baked Custard	140/150°C 1½-2 hrs. 140°C 35-45 mins.
Bread	*200/210°C Approx. 30 mins.
Meringues	80/90°C 3-4 hrs.

\*Preheat Oven

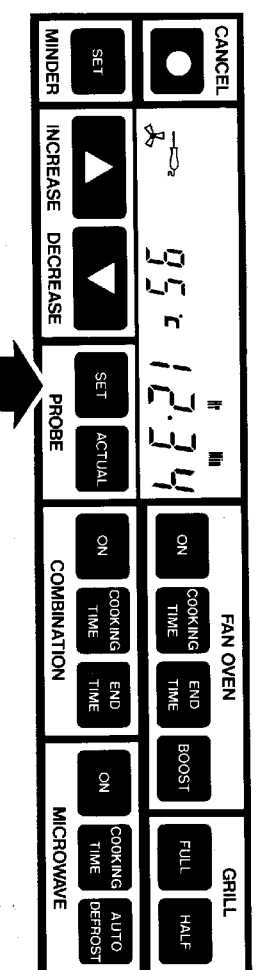
# Use of Oven Controls

## 12. To Set Food Probe

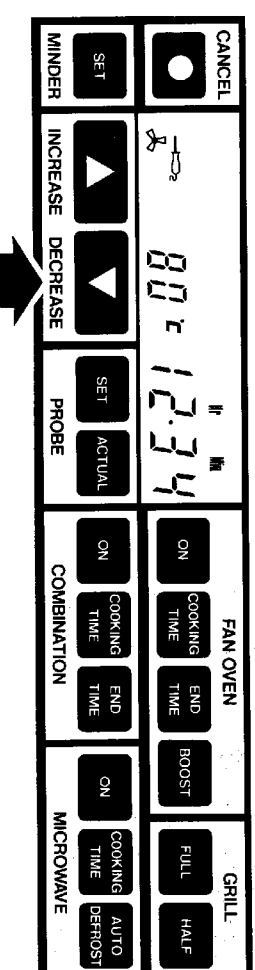
After inserting probe into food (see **Use of Food Probe** page 32), plug probe into socket in oven. Probe symbol appears on display.

(i) Select and set required oven mode and automatic programme if appropriate.

(ii) Select **Food Probe Set**.



(iii) Set food temperature required. (See chart on page 32).



Do not use probe in conjunction with grill.

When cooking is finished, unplug the probe and press **Cancel**.

**Note:** During cooking, the set temperature may be checked by pressing **Probe Set**, and the temperature which the food has reached by pressing **Probe Actual**.

When the food reaches the set temperature, a signal will sound and the oven will be reset to 80°C for a maximum of 2 hours.

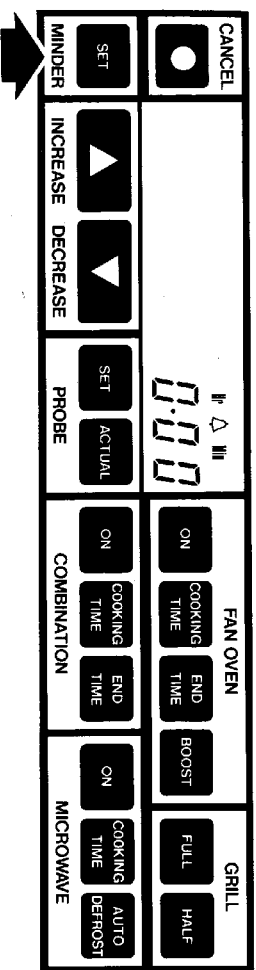
Settings may be cancelled by pressing **Cancel** button, or by unplugging the probe. Probe may be used with all microwave and combination programmes, except **C9**, which uses the grill.

If you accidentally count the set temperature to lower than the actual temperature (e.g. the food may be already warm), an audible warning will sound. Should you fail to correct the setting, keep warm facility will ensue, or End if no oven temperature set.

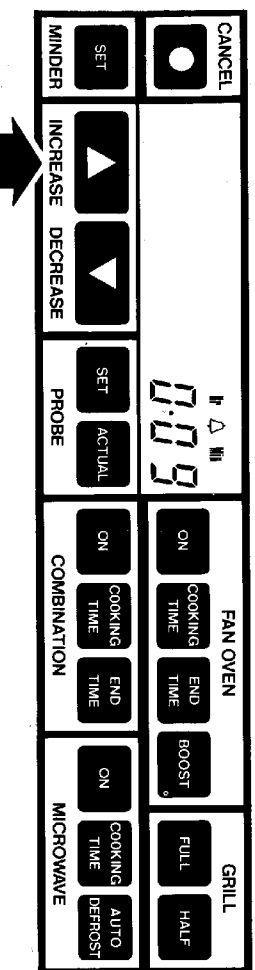
# Use of Oven Controls

## 13. To Set the Minute Minder

(i) Select Minute Minder Set



(ii) Set desired time by using arrow buttons.



**Note:** At the end of the set period, a signal will sound and the **bell** symbol will wink on and off.

Cancel the signal by pressing **Minder Set** button.

If it is desired to cancel the minute minder before the set period has elapsed, repeat the setting procedure, but set the time period to zero.

# Fan Oven Temperature Chart

If roasting meat in the fan oven mode

## Recommended Settings

Food	Temperature and Time
Beef	160/180°C approx. 20-25 mins. per 450g (1lb) plus 20 mins. over
Lamb/Mutton	160/180°C approx. 25 mins. per 450g (1lb) plus 25 mins. over
Pork	160/180°C approx. 25 mins. per 450g (1lb) plus 25 mins. over
Veal	160/170°C approx. 20-25 mins. per 450g (1lb) plus 25 mins. over
Chicken/Turkey up to 4kg (8lb)	160/180°C approx. 18-20 mins. per 450g (1lb) plus 18 mins. over
Turkey	150/160°C approx. upto 5.5kg (12lb), allow approx. 12-14 mins. per 450g (1lb) plus 12 mins. over <b>N.B.</b> For every 450g (1lb) over 5.5kg (12lb) allow approx. 10 mins. only and roast at 150°C

# Temperature Conversion Scale

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

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

<b>OVEN TEMPERATURE GUIDE</b>	<b>CELSIUS SCALE (sometimes called CENTIGRADE)</b>	<b>FAHRENHEIT SCALE</b>
<b>COOL</b>	50°C 70°C 80°C 100°C 110°C	120°F 150°F 175°F 200°F 225°F
<b>SLOW</b>	120°C 140°C 150°C	250°F 275°F 300°F
<b>MODERATE</b>	160°C 180°C	325°F 350°F
<b>FAIRLY HOT</b>	190°C 200°C	375°F 400°F
<b>HOT</b>	220°C 230°C	425°F 450°F

# Fan Oven Cooking

## Cookery Notes

Since a fan oven heats up more quickly, and generally cooks food at a lower temperature than a conventional oven, preheating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding; do prefer to be placed in a preheated oven.

The charts on page 23 and 24 are a guide only, giving approximate cooking times and temperatures. To suit personal taste and requirements it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven, i.e. without preheating.

If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

## Oven Thermostat

The oven is heated by a single tubular sheathed element behind the oven interior rear panel. This is controlled by the electronic control system, between 50°C and 230°C, as recommended in the temperature chart.

A pilot light comes on as heating commences and goes out when the set temperature is reached. It will subsequently switch **On** and **Off** with the element, to maintain the set temperature.

The method of setting a temperature is fully described on page 9.

## Oven Boost Facility

A Boost facility is available. When this is selected, the oven will heat an extra 20°C before the thermostat operates for the first time. Thereafter the control will be at the set temperature. This provides an extra burst of heat at the start of cooking.

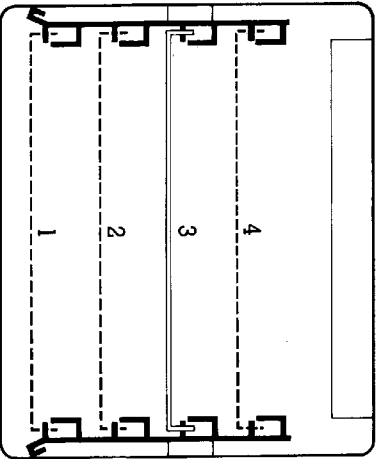
The method of setting is described on page 10.

## Cooling Fan

A cooling fan is incorporated to protect the oven controls and oven housing from overheating. It may operate after a period of use, and will continue to operate for a short time after the oven has been turned **Off**.

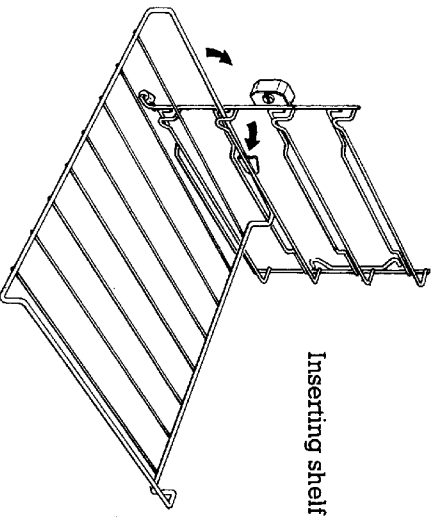
A gentle flow of warm air will be projected from a grille below the control panel.

# Oven Shelf Positions



Shelf numbering. (Shelves shown in "hanging" position).

## Fan Oven



For fan oven only, use positions 1, 2 and 3. You may invert the shelves if you wish, particularly in positions 1 and 2. When cooking on two levels, positions 1 and 3 will probably give best results.

# Oven Shelf Positions

## Grilling

For grilling, use shelf position 4 (hanging). One of the shelves is provided with locating projections to position the grill pan.

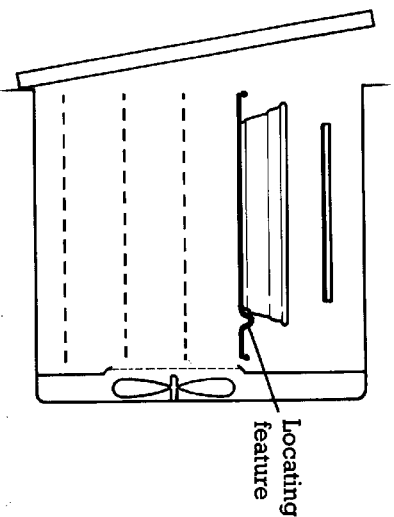
Grill with the door partially open.

## Microwave/Grill

### Combination

Use the same position for programme C9 (grill and microwave), but close the door fully. When using this cooking operation, remove the empty shelf, otherwise cooking performance can be affected.

A lower shelf position may be used with deeper dishes.



## Microwave

Position No. 3 is preferred for most microwave only cooking operations, to give even cooking. You may use a lower position for very large roasts. For small quantities on microwave only, greater speed may be achieved by using a higher position.

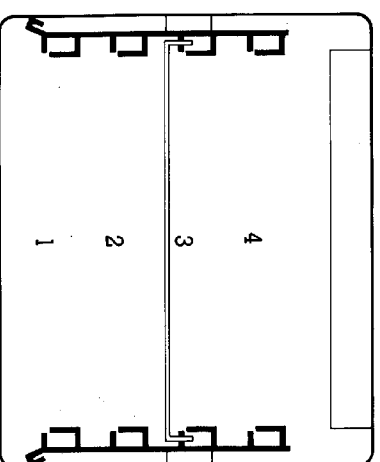
Use one shelf only, and remove the second shelf, otherwise the cooking performance can be affected.

## Microwave/Fan

### Combination

When cooking on one level, shelf position (No 3) is preferred to give even results. You may use a lower position for very large roasts. Please remove the empty shelf as this can affect the cooking performance.

When cooking on two levels, positions 1 and 3 will probably give best results.



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