

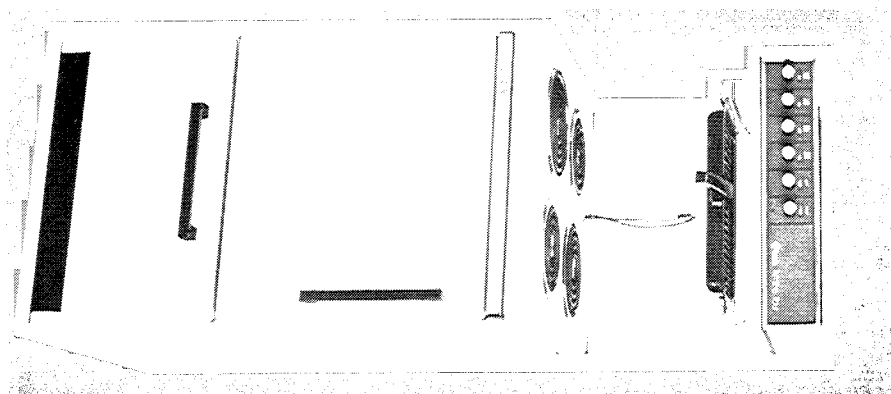
**TI DOMESTIC APPLIANCE SERVICE LIMITED**

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**SERVICE CENTRES:**

- ABINGDON:** Tel: 0235 21195
- BELFAST:** Tel: 08494 50959
- BIRMINGHAM:** Tel: 021-449 3911 (4 lines)
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- CAMBRIDGE:** Tel: 0223 352815
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Model 49301





# Service areas by postcode

POST CODE	POSTAL AREA	TIDAS SERVICE CENTRES	POST CODE	POSTAL AREA	TIDAS SERVICE CENTRES
AB	Aberdeen	Edinburgh	LD	Llandrindod Wells	Cardiff
AL	St. Albans	London	LE	Leicester	Nottingham
B	Birmingham	Birmingham	LL	Llandudno	Liverpool
BA	Bath	Bristol	LN	Lincoln	Nottingham
BB	Blackburn	Manchester	London	London	London
BD	Bradford	Leeds	LS	Leeds	Leeds
BH	Bournemouth	Southampton	LU	Luton	London
BL	Bolton	Manchester	M	Manchester	Manchester
BN	Brighton	Crawley	ME	Milton Keynes	Crawley
BR	Bromley	London	MK	Milton Keynes	Milton Keynes
BS	Bristol	Bristol	ML	Motherwell	Glasgow
BT	Belfast	Belfast	NE	Newcastle-upon-Tyne	Washington
CA	Cardiff	Washington	NG	Nottingham	Nottingham
CB	Cambridge	Cambridge	NN	Nottingham	Nottingham
CF	Cardiff	Cardiff	NP	Newport	Cardiff
CH	Cheshire	Liverpool	NR	Norwich	Norwich
CM	Chelmsford	London	OL	Oldham	Manchester
CO	Colchester	London	OX	Oxford	Abingdon
CR	Croydon	London	PA	Paisley	Glasgow
CT	Canterbury	Crawley	PE	Peterborough	Cambridge
CV	Coventry	Birmingham	PH	Perth	Glasgow
CW	Crewe	Liverpool	PL	Plymouth	Plymouth
DA	Dartford	Crawley	PO	Poole	Southampton
DD	Dundee	Edinburgh	PR	Preston	Manchester
DE	Derby	Tamworth	RG	Reading	Reading
DG	Dumfries	Glasgow	RH	Reading	Crawley
DH	Durham	Washington	RM	Romford	London
DI	Darlington	Washington	S	Sheffield	Sheffield
DN	Doncaster	Leeds	SA	Swansea	Cardiff
DN (21,22 only)	Doncaster	Nottingham	SG	Stevenage	London
DT	Dorchester	Southampton	SK	Stockport	Manchester
DY	Dudley	Birmingham	SL	Slough	London
EH	Edinburgh	Edinburgh	SM	Sutton	London
EN	Enfield	London	SN	Swindon	Bristol
EX	Exeter	Plymouth	SO	Southampton	Southampton
FK	Falkirk	Glasgow	SP	Salisbury	Southampton
FY	Falkirk	Liverpool	SR	Sunderland	Washington
G	Glasgow	Glasgow	SS	Southeast-on-Sea	London
GL	Gloucester	Bristol	ST	Stoke-on-Trent	Stoke-on-Trent
GU	Guildford	Crawley	SY	Strawbury	Birmingham
HA	Harrow	London	TA	Taunton	Bristol
HD	Huddersfield	Leeds	TD	Taunton	Bristol
HG	Harrrogate	Leeds	TF	Telford	Edinburgh
HP	Hemel Hempstead	Abingdon	TN	Tunbridge Wells	Birmingham
HR	Hereford	Bristol	TO	Torquay	Crawley
HU	Hull	Hull	TR	Truro	Plymouth
HX	Hullfax	Leeds	TS	Twickenham	Washington
IG	Ilford	London	TW	Twickenham	London
IP	Ipswich	Cambridge	UB	Uxbridge	London
IV	Inverness	Glasgow	WA	Warrington	Liverpool
KA	Kilnarnock	Glasgow	WD	Watford	London
KA	Kilnarnock	Glasgow	WF	Wakefield	Leeds
KT	Kings-ton-upon-Thames	London	WN	Wigan	Liverpool
KW	Kirkwall	Glasgow	WR	Worcester	Birmingham
KY	Kirkcaldy	Edinburgh	WS	Walsall	Birmingham
L	Liverpool	Liverpool	WV	Wolverhampton	Birmingham
LA	Lancaster	Liverpool	YO	York	Leeds

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# Introduction

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To help you make the best use of your cooker, please read this booklet carefully.

It should have been checked that the appliance voltage corresponds with your supply voltage, this is stated on the rating plate which is situated on the back panel near the top.

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

No part of the appliance 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.

Creda cookers are guaranteed and will give lasting service.

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

This appliance conforms to BS.800: 1977 and EEC directive 76/889 regarding suppression of radio and television reception interference.

Where free standing cookers are fitted in line with kitchen furniture, a minimum gap of 19mm ( $\frac{3}{4}$ " ) must be left between the sides of the cooker and adjacent cabinets for the circulation of air.

We do not recommend siting this cooker below a cupboard or shelf, but if it is absolutely necessary to do so, a minimum space of 300mm (12") must be maintained between the top of the cooker and any such shelf or cupboard.

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

The Home Economist,  
TI Creda Limited,  
P. O. Box No. 5,  
Blythe Bridge,  
Stoke-on-Trent.  
ST11 9LJ.

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# How to obtain after sales service quickly

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If service is required contact your Creda appointed cooker service agent. If you have any difficulty in establishing the name of your service agent you should contact your nearest branch of TI Domestic Appliance Service who would be pleased to advise. Their telephone numbers are listed on the Back cover.

To save you time and money please have the following information ready in case you have to call for service:—

Name and Branch of shop from which you bought the appliance.

Your name, address and telephone number \_\_\_\_\_

Name of appliance \_\_\_\_\_

Model number \_\_\_\_\_

The Serial number (shown on the rating plate) \_\_\_\_\_

Date of purchase \_\_\_\_\_

You should retain a receipted bill or H.P. agreement to support any claim made under the guarantee. (We suggest staple your receipt to this page).

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## Spare Parts

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TI Creda Limited, Spare Parts Department, P. O. Box No. 5, Blythe Bridge,  
Stoke-on-Trent ST11 9LJ.

# Your Guarantee

(applicable to UK only)

The guarantee is offered as an extra benefit and does not affect your legal rights. All appliances sold by Tl Creda Ltd, are guaranteed by the Company for one year against faulty material or workmanship. If any part is found to be defective within the first twelve months from date of purchase or hire purchase agreement we, or our authorised service agents, will replace or, at our option, repair that part without any charge for materials, labour or transportation, provided the appliance:—

- a) has been used solely for domestic purposes and in accordance with the instruction book;
- b) has been properly connected to a suitable supply voltage as stated on the rating plate attached to the appliance;
- c) has not been subjected to misuse, accident or modified or been repaired by any other person than an authorised employee or agent;
- d) has been installed satisfactorily.

# Trimline 4

Trimline 4 Model No. 49301

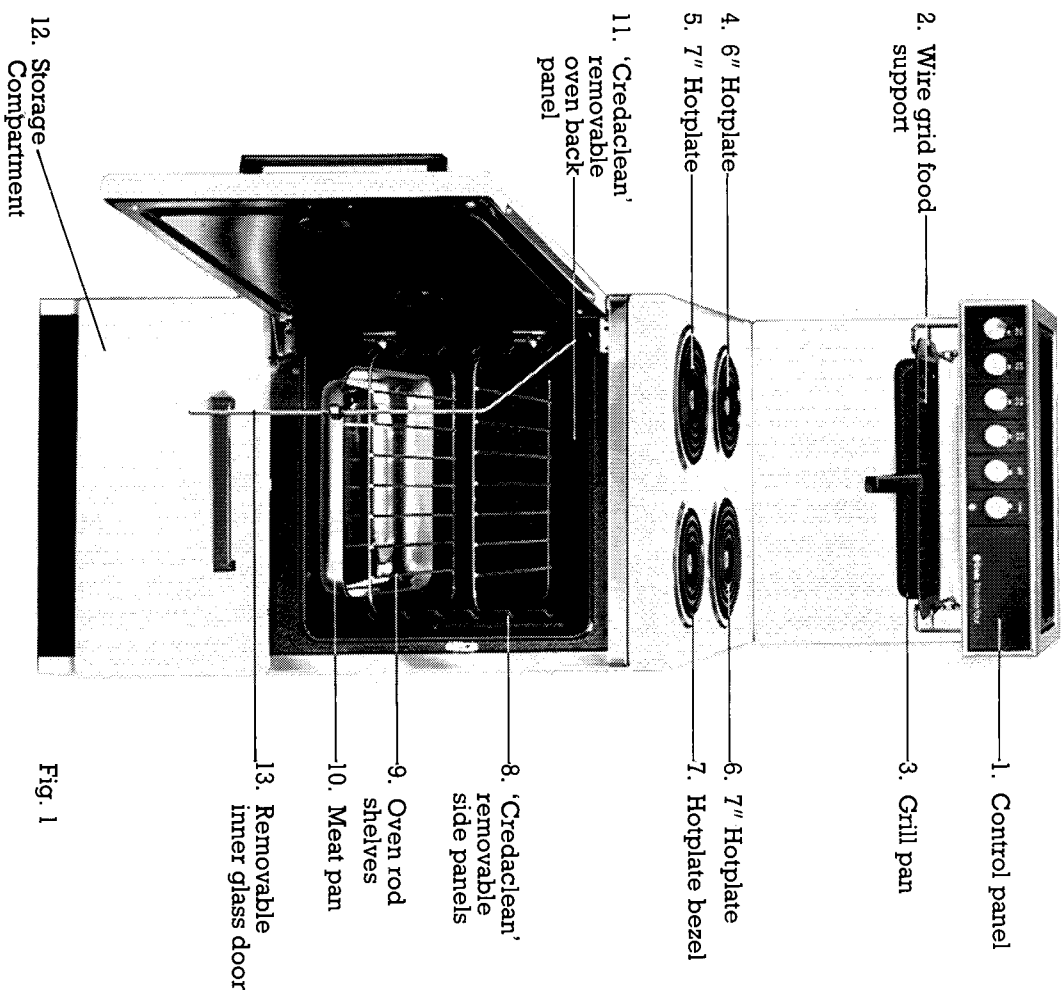


Fig. 1

Tl Creda Limited,  
P.O. Box No. 5, Blythe Bridge,  
Stoke-on-Trent ST11 9JL.  
Telephone: 0782 392281



A member of the Tl Group.

# Control Panel

The control knobs have been clearly marked for easy reference.

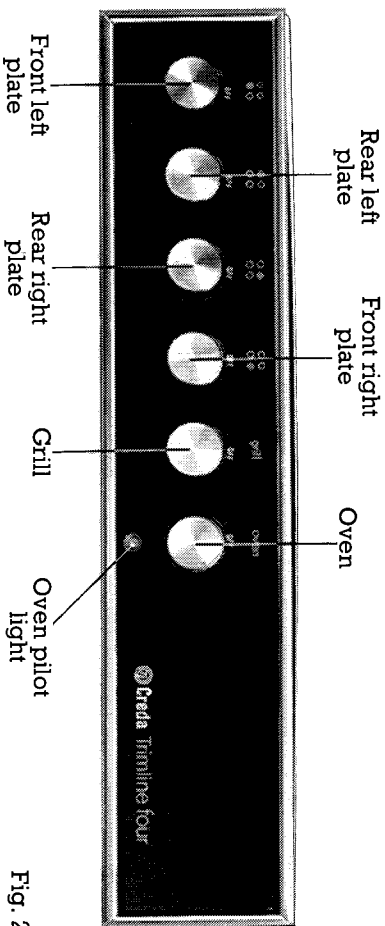


Fig. 2

## Colour glance controls for radiant rings and grill control.

The small windows above the controls show from yellow through to red when switched on to indicate at a glance the heat settings. At HI, a red colour will show through the window, this will change to orange as the control is turned to a lower setting and the heat reduced to medium. A yellow colour will show as the heat is further reduced by turning the control to an even lower setting.

# Care and Cleaning

**Hob and Spillage Compartment** — Lift out the hotplate bezels and wash in hot soapy or detergent water. Wipe the hob with a damp cloth wrung out in hot soapy or detergent water. To clean the spillage compartment, raise the hob and secure in this position with the stay provided. Wipe with a damp cloth wrung out in hot soapy or detergent water, using a fine soap impregnated steel wool pad if necessary.

## Oven

1. Inner glass door — lift the door off its hinges for washing at the sink. **Care must be taken to avoid knocking and/or chipping the glass during removal, replacement and cleaning.** This can weaken the glass door, possibly causing it to break at cooking temperature. Stubborn stains can be removed by using a fine steel wool soap pad. **Do not use harsh abrasive powders or nylon scouring pads as these will scratch the glass.** After cleaning rinse and then dry with a soft cloth.
  2. Remove the rod shelves and meat pan.
  3. Remove the side panels.
  4. Remove the rear panel.
- Refer to the instructions on page 14 for cleaning 'Credaclean' oven liners.

# Care and Cleaning

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

Refer to the instruction below for cleaning 'Credaclean' removable rear and side oven panels.

## 'CREDACLEAN' OVEN LINERS

### How Credaclean Works

The surfaces of the 'Credaclean' oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature the more effective it is. In most cases normal cooking operation at this temperature will permit this cleaning operation to proceed during cooking. However if higher cooking temperatures are not used regularly it may be necessary, to prevent heavy soiling, to run the oven without a meat pan at a higher temperature setting of 260-290°C (500-550°F) for a couple of hours. This may be necessary once a month or once every two or three months, depending on the type and amount of oven cooking.

**Oven sides and rear panel** — It should not normally be necessary to clean the 'Credaclean' panels in water. If the user feels it desirable to do so, take out the liners as instructed on page 15 and wash them in warm soapy water, followed by rinsing in clear water. **Do not use enzyme washing powder, harsh abrasives or oven chemical cleaners of any kind.**

**Control Panel and Splashback** — Wipe over with a damp cloth and polish with a dry cloth.

**Grill** — Remove the outer cover (Fig. 3), this can best be washed in the sink. Remove the grill pan and the wire grid food supports. It is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe the metal grill surround with a cloth — do not use an aerosol spray or abrasive on this area.

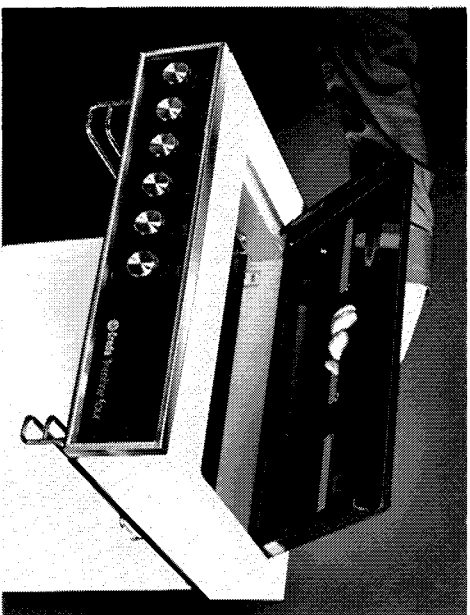


Fig. 3

# Oven

The oven is fitted with 'Credaclean' liners, a removable inner glass door, two rod shelves and a large meat pan. Remove the meat pan if it is not being used. The oven is heated by two tubular sheathed elements located behind the removable sides. The heating of the oven is achieved by turning the control knob clockwise to the required temperature 70°C-290°C (150°F-550°F) as recommended in the temperature chart. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature. The correct positioning of food is indicated in the temperature charts, pages 10 and 11.

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

### Storage Compartment

The storage compartment below the oven has a drop-down door.

# Temperature Conversion Scale

Comparative scale of oven settings (degrees Celsius to degrees Fahrenheit) as recommended by the Association of Manufacturers of Domestic Electrical Appliances. The temperature control knobs on this electric cooker are marked in degrees Celsius. This chart will help when the recipes show the alternative scale or use such terms as 'slow oven', 'moderate oven' and 'hot oven'.

<b>OVEN TEMPERATURE GUIDE</b>	<b>CELSIUS SCALE (sometimes called CENTIGRADE)</b>	<b>FAHRENHEIT SCALE</b>
<b>COOL</b>	70°C 80°C 100°C 110°C	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
<b>VERY HOT</b>	240°C 260°C 270°C 290°C	475°F 500°F 525°F 550°F

# Grill

The height of the grill makes it easy to see and attend to the food.

The control knob for the grill can be turned in either direction to give variable heat control.

## Using the Grill

Turn the control knob to HI and allow the element to heat up for approx. 5 minutes.

Place the grid in the grill pan, and after loading with food, position the grill pan in either of the two runners provided.

Leave the control at HI for toast and for sealing and fast cooking of foods. For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides at HI. The thicker the food the lower the control should be set.

To turn food, pull the pan out on the runners. The runners will prevent the pan from tilting or accidentally being pulled right out.

Foods which require browning only may be placed directly on the bottom of the grill pan which is then positioned in the lower runner.

To remove the grill pan, pull it out along the runners and lift.

The outer cover of the grill compartment should be in position before the grill is switched on. Never put a cloth or china directly on top of the grill compartment as it gets very hot.



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# Hotplates

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The controls for the hotplates can be turned in either direction.

## Use of Hotplates

Turn the control to HI for fast cooking. To reduce the heat to cook more slowly or simmer, turn the control to a lower setting according to the size of the saucepan and the amount of liquid. The two small hotplates are specially for smaller pans, slow cooking and simmering.

It is inadvisable at any time to leave a hotplate switched on without a pan as this wastes energy and may shorten the life of the hotplate.

## Choice of Saucepans

For best results, and to ensure quick, economical cooking, we recommend the use of flat bottomed saucepans (with close fitting lids) which completely cover the hotplate — up to 255mm (10") base diameter on 180mm (7") plate. Thin based saucepans are uneconomical since they distort in use, resulting in poor contact and efficiency. Never place anything between the saucepan base and hotplate (i.e. asbestos mats, etc.) and never use recessed or ridged base utensils.

We do not recommend lining the spillage trays/bowls with aluminium foil, since this may cause premature failure of hotplates. Hob damage may result from placing large preserving pans or fish kettles across two hotplates.

**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 hotplates. More detailed safety recommendations in connection with Deep Fat Frying are listed on page 4 of your Creda Cookery Book Ref. No. 4005-0009W.

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**.

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# Cookery Notes

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The Charts on pages 10 and 11, are a guide only, giving approximate cooking temperatures and times, and should be varied to suit personal taste and requirements.

## To prepare meat for roasting in your electric oven

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it. Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a Freezer must be completely thawed beforehand. Beef, lamb and mutton may be lightly floured, but pork should have the rind scored, brushed over lightly with olive oil, and sprinkled with salt — this gives a crisp crackling.

Place joint in meat pan supplied with your cooker (small joints weighing less than 3 lbs. should be roasted in a smaller pan/meat tin, or they may be 'pot roasted' — a small joint in a large meat pan causes unnecessary oven splashing). Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larder' with fat bacon, or brushed over **very sparingly** with melted fat/cooking oil. When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the meat pan.

## Times and Temperatures for roasting

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef).

The suggested times and temperatures given on pages 10 and 11 should be used as a guide, but may vary according to:—

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
  - (a) A short thick joint requires a longer cooking period than a long thin joint.
  - (b) A small joint under 3lbs. takes longer per lb. than a large one, whereas a large joint (over 6lbs.) will cook in the time given for 'minutes per lb.' without the 'minutes' over added.
  - (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. (The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times).

# Oven Temperature Chart

Meat		
Food	Temperature and Time	Position in Oven
Beef	190/220°C approx. 25-30 mins. per lb. + 25 mins. over.	In meat pan on floor of oven.
Lamb/Mutton	190/200°C approx. 25-30 mins. per lb. + 25 mins. over.	
Pork	190/200°C approx. 30-35 mins. per lb. + 30 mins. over.	
Veal	190/200°C approx. 25-35 mins. per lb. + 30 mins. over.	
Poultry/Game	190/200°C approx. 20-25 mins. per lb. + 20 mins. over. (N.B. If bird is large, allow 15 mins. per lb. + 15 mins. over at approx. 170/180°C.)	
Casserole Cooking	140/160°C according to quantity	Centre or floor of oven.

**If using aluminium foil, never** 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover oven shelves with foil.

# Oven Temperature Chart

NOTE: When using two shelf positions at the same time (e.g. to bake two plate tarts, full oven of bread etc.) tins should be interchanged half way through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked for a few minutes longer than the top tray. If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Baking		
Food	Temperature and Time	Position in Oven
Scones Small Cakes	220/240°C 9-12 mins. 190/200°C about 15 mins.	Runners 1 and 5 from bottom of oven
Victoria Sandwich	170/190°C 6½"-7" tins approx. 20 mins. 8"-8½" tins approx. 30 mins.	Runners 1 and 5 from bottom of oven.
Sponge Sandwich (fatless)	180/200°C 7" tins 15-20 mins.	Runners 1 and 5 from bottom of oven.
Swiss Roll	190/220°C 10-15 mins.	Runner 5 from bottom of oven.
Semi-rich Cakes (large)	160/180°C 6½"-7" tins 1¼-1½ hrs. 8"-9" tins 2-2½ hrs.	Runner 2 from bottom of oven.
Christmas Cake	130/150°C according to size and richness of mixture	Runner 1 from bottom of oven.
Shortcrust Pastry (Plate Tarts) Puff Pastry	190/210°C 45-50 mins. approx. 220°C	Runners 1 and 5 from bottom of oven.
Yorkshire Pudding Individual Yorkshire Puddings	200°C 40-45 mins. 200/220°C approx. 20 mins.	Runner 5 from bottom of oven.
Milk Pudding Baked Custard	140/160°C 2-2½ hrs. 140/160°C 40-50 mins.	Runners 1 or 2 from bottom of oven.
Bread (full oven) Bread (single loaf)	220/230°C 50-60 mins. 220/230°C 40-45 mins.	Reducing to 210/220°C after first 10 mins. Runners 1 and 4 from bottom of oven.
Meringues	100/110°C large 3½-4½ hrs. small 2½-3 hrs.	Runner 1 from bottom of oven.