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Creda europa s150e manual



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This helps to keep the control panel and knobs cool. With the exception of the O position the main oven light will remain on when this selector switch is used. The timer will still operate. Use the oven thermostat control to set the required temperature. Aluminium foil gives a good seal. Button When it reaches zero, the timer will emit an audible tone. The timer will switch the ovens on at 900 and turn the ovens off at 1100. You will hear a audible tone at 1100, to indicate that the Auto Cooking Programme has finished. Step 2 Place food onto the correct shelf position in the oven and close the oven doors. Please upgrade your browser to improve your experience. Weve got all the Creda knobs, elements, door glass, oven door seals that you need and more. To find all the Creda cooker spares that fit your appliance please select your model number from the menu. Were here to help. You can choose whether to manage these or allow them all. View Cookie Policy. The easiest way to get the Creda spares you need is to search by model number. If you dont know your model number, our handy guide will help. To order your part from the Creda specialist call 0844 55 72 510 or buy online now!The fan motor.With this quality.It is universal so is a perfect alternative.Use this genuine Hotpoint.It is universal so is a perfect alternative to.This cleaner will leave a fantastic polished.You can choose whether to manage these or allow them all. View Cookie Policy. You can choose whether to manage these or allow them all. See our cookies page for more information. For example theyre used to recognise you when you return to our website. If you do not allow these cookies then some or all of these services may not function properly.We use this data to customise the marketing content you see on websites, apps and social media. They also help us understand the performance of our marketing activities. These cookies are set by us or our carefullyselected third parties.<http://eastnwest-usa.com/userfiles/ford-type-9-gearbox-manual.xml>



Use and Installation InstructionsNote Ensure that the oven is securely fixed to theThis appliance shall be installed in accordance with theRead the instructions before installing or using theFor more

information on our exciting product range ring. Creda Answer Centre 08701 54 64 74Merloni Elettrodomestici UK Ltd. Morley Way Peterborough PE2 9JB. Creda Answer Centre 08701 54 64 74. Web. It may be necessary from time to time to change the specification outlined in this bookletOven Timer Operation. Know Your Timer. Grill Pan and Handle. Using The Grill. Using the Top Oven. Using the Main Oven. Care and Cleaning. Installation. Something Wrong Key ContactsRemove all doors and lids where fitted. Remove the mains cableTo help the environment, Local Authority instructions should be followed for theTo help make best use of your cooking equipment, please read this booklet carefully. The cooker is designed specifically for domestic use and responsibility will not be accepted forWhen first using the cooker ensure that the room is well ventilated e.g. open a window or useIt is suggested that any pets be removed from the room until the smell has ceased. This odour isHas been used solely in accordance with the Users Instruction Book. Has been properly connected to a suitable supply voltage and gas supply as stated onHas not been subjected to misuse or accident or has not been modified or repaired byHas been correctly installed. This appliance conforms to the following EEC Directives. Low Voltage Equipment. Electromagnetic CompatibilityNOTE The use of a gas cooking appliance results in the production of heat and moistureEnsure that the kitchen is well ventilated; keepProlonged intensive use of the appliance may call for additional ventilation, for exampleWhen the timerTo ensure food does not cool down and require reheating, set the end time so theAlways ensure that meat and poultry is defrosted before placing in the oven.

Whenever possible, take food out of the refrigerator and keep it as cool as possible. If cooking food that requires frying before placing in the oven for auto cooking,Never place hot or warm food in the oven for delay start cooking as it could causeWe advise that dishes containing leftover cooked poultry or meat, e.g. Shepherds Pie, should not be cooked automatically if there is to be a delay period. Ensure that delay start times are kept to a minimum to prevent bacterial growth inWine or beer may ferment and cream may curdle during the delay period so it isFoods which discolour should be protected by coating in fat or tossing in water toDishes containing liquid should not be filled too full to prevent boiling over. Food should be well sealed but not airtight in a container to prevent the loss ofAluminium foil gives a good seal. Always ensure that food is piping hot and cooked thoroughly before serving. Only reheat food once.Ensure the correct time of day is always set, before using your cooker.At the end of the Minute Minder Period, the timer will emit an audible tone and. It will go out when a time of dayButton. Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone. For Example If you set 20 minutes, the audible tone will occur 20 minutes later.The time of day at which you want an "Auto Cooking" programme to end. End Time Button. For Example If you set a "Cook Period" for 2 hours, and "End Time" of 1100. TheYou will hearNotesManual Button. Needs to be pressed to cancel an Auto Cooking programme and return the ovens to. Manual operation.Step 2 Check the electricity supply to the cooker is turned on. Step 3 When switched on the display will show 0.00 and the Auto symbol,Step 6 Release all the buttons simultaneously.You cannot adjust the time of day if the timer has been set for an. Auto Cooking Programme.Step 2 Press and hold the Minute Minder button.

<https://www.informaquiz.it/petrgenis1604790/status/flotaganis23052022-1509>

Step 3 With the Minute Minder button held in, set the required Minute Minder. Release all buttons and the timer display will revert back to the time of day. Step 4 To cancel the audible tone press the Minute Minder button. Note 1. When the Minute Minder has been set, the time remaining can be checked at any time. Note 2. If necessary the Minute Minder can be cancelled before the tone sounds by pressing the Minute Minder button. This allows you to cook at a specified time for a chosen period before the oven switches to the required temperature. Step 1 Check that the correct time of day is set, if not follow instructions for setting the time of day. Step 2 Place food onto the correct shelf position in the oven and close the oven doors. Step 3 Press and hold in the Cook Period button. Step 4 With the Cook Period button still held in, set the required Cook Period. Release the buttons and the timer display will revert to the time of day with the. Step 5 Press and hold in the End Time button. The display will read the earliest possible end time for the Cook Period. Release all the buttons and the timer will revert back to the time of day. Step 7 Turn the oven controls to the required temperature, and if necessary select the appropriate oven mode. At the end of the Automatic Cook Period the Auto Symbol will flash and an audible tone will continue unless cancelled. Step 8 Press the Manual button, the audible tone will be cancelled and the timer will revert back to the time of day. Step 9 Turn the oven controls to the OFF position. When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button. Note 2. When cooking automatically the End Time can be checked at any time by simply pressing the End Time button. Step 2. Step 3. Check that the correct time of day is set, if not follow instructions for setting the time of day. Place food onto the correct shelf position in the oven and close the oven doors. Turn the oven controls to the required temperature, and if necessary select the appropriate oven mode. With the Cook Period button still held in set the required Cook Period using the. Note Cook Period is the length of time the food requires to cook.

<http://www.omcleaningservices.com/images/commander-310-manual.pdf>

Step 5 Release all buttons. NOTE The Cookpot symbol disappearsThe audible tone will continue until cancelled.Step 6 Press the Manual button. The audible tone will be cancelled and theStep 7 Turn the oven controls to the OFF position.

Step 2 Press the Manual button to return the ovens to “Manual” operation. When cooking automatically the Cook Period can be checked at any time by simply pressingPeriod button.The device within theReset the timer to the correct time of day. Food in the oven may, therefore, not have been cooked, before serving check food is thoroughly heatedThe grill pan handle can be fixed as followsStep 2. Step 4Slide it towards the centre of the pan b. Locate the handle over the bracket c.NOTE Ensure that when using the grill pan handle in the detachable manner it isThe grill pan can be stored in the top compartment with the handle attached byStep 2. Step 4. Step 5. Step 6Place the shelf in the chosen position. Push in and turn the control knob clockwise to the large flame symbol. Sparking will continue until the grill burner is lit. Slide the grill pan along the shelf towards the rear of the compartment until itTurn the control knob clockwise to the desired setting. Only turn the controlTo turn off, turn the control knob anticlockwise to the symbol O. Note DO NOT line the grill pan with aluminium foil, as this increases the amount ofThe grill burner will only operate when the door is open. If the grill door is closedWhen the door opened againGrilling can be started from cold but for best results preheat for approximately twoFor au gratin dishes e.g. macaroni cheese and meringue toppings e.g. baked alaska, placeThe base of the grill pan can be used forWhenever the appliance has been used, the cooling fan may continue to run or restart itselfWARNING Items stored in the top oven will get hot when the main oven is in use.

<http://parsbaft.com/images/commander-250-manual.pdf>



The top oven can be used to cook small quantities of food or used in conjunction with the main oven. It has a safety stop to prevent it being used if the shelf is removed from the oven. Sparking will continue until the burner is lit. Turn the control knob clockwise to the 'off' position. There is a delay of about one minute whilst the oven burner only operates when the oven door is closed. The oven burner will continue to run or restart. You may wish to alter the setting to give a different setting to that shown below is given in the manual. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 8 before selecting the required gas Mark. Shelf position 1 is the highest. Food. Gas. Mark. Approx. Cooking Time and Comments. Push dish right to shelf. Position 1. Baked Sponge Puddings, Baked Apples, Meringue Topped Puddings, Fruit Crumble. Mark. Shelf. Positions. Small Cakes 16 per tray, Swiss Roll 3 egg quantity, Shortcrust Pastry, Choux Pastry, Bread rolls, plait, Tea breads etc. Approx. Cooking Time and Comments. Meringues. The oven has different heat zones the temperature control settings refer to the oven. Each shelf has a safety stop to prevent it being used if the shelf is removed from the oven. Sparking will continue until the burner is lit. Turn the control knob clockwise to the 'off' position. There is a delay of about one minute whilst the safety stop operates when the oven door is closed. The oven burner will continue to run or restart. It is important to check that the bird DOES NOT overhang the burner at the back of the oven. Mk. 6, and then serve immediately. These should always be placed in a preheated oven ideally on the first or second shelf. Follow the packet instructions for cooking time. The internal temperature of the food should reach at least 88C.

You may wish to alter the setting to give a different setting to that shown below is given in the manual. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the required Gas Mark. Positions. Veal. Approx. Cooking Time and Comments. Lamb, Game birds, Milk Puddings, Baked Custard, Baked sponges, Turkey. Add extra 15 mins if roasting brace. Meringue puddings, Fruit crumbles. Mark. Positions. Christmas cake, Rich Shortcrust pastry 1 tray. Food. Approx. Cooking Time and Comments. Scones 2 trays, Biscuits 2 trays, Rolls, Meringues, Baked Potatoes. When baking with two trays or tins on two levels, the top tray is removed first and the lower tray is removed last. At temperatures of mark 7 or above, the special surface is used. The higher the temperature, the longer the cooking time. In most cases normal cooking operations at mark 7. During this time it should not normally be necessary to clean the oven. If the user feels it is necessary, wipe out the oven with a damp soapy cloth. For more information, see the manual. To prevent stains from being burnt on to the grill pan, use a well soaped fine steel wool soap pad to remove. Regularly wipe stainless steel trims if fitted with a clean cloth. Stubborn stains can be removed by using a well soaped cloth, DO NOT use scouring pads, or abrasive powder, which will damage the surface. To avoid an electric shock, ensure that the electricity is switched off before attempting any repairs.

supplyOpen the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anticlockwise and remove the lens. Carefully unscrew the bulb anticlockwise. To avoid an electric shock, ensure that the electricity supplyOpen the oven door and remove the oven shelves. Using a thick cloth, grip the lamp lens, unscrew anticlockwise and remove. Clean with a nonabrasive cleansing cream and refitDo not use scouring pads, or abrasiveEnsure that the glass panel is not subjectedStubborn stains can be removed by using a fine steel wool pad. For slight soiling theAfter cleaning, rinse and dry with a soft cloth. There is no need to remove the screwsFig. 1. GlassTHE OVEN" can be read from the inner side of the door.Fig. 2.

<https://artmetinc.com/wp-content/plugins/formcraft/file-upload/server/content/files/162879201c67dc--Calculate-npv-manually.pdf>

GlassThe adjustment conditions for this appliance areThis appliance is not designed to be connected to a combustion products evacuation device. It mustThese models are set to burn NATURAL GAS G20 at 20 mbar ONLY and can not be used on any otherIt is the law that all gas appliances are installed by competent persons in accordance with the current edition of the above regulations. It is in your interest and that of safety to ensure complianceIn the UK, CORGI registered installers work to safe standards of practice. The appliance must also beFailure to install the appliance correctly could invalidate theThe appliance must not be installed in a bedsitting room of less thanBS 5440 Part 2. The room must have an opening window or equivalent; some rooms may also require a permanentIf the room has a volume of less than 5m³, it willIf there are other fuel burning appliances in theGas supply. Pressure test point. Electrical connectionGrill injector. Flexible cord fitted with a 3 pin 13 amp plug.Main Oven. Top OvenWhere it is intended to fit cupboards above the oven unit to ceiling height, it isTo prevent permanent staining, the adjacent surface should be made of a materialAdjacent tall cabinets should not be deeperMake sure that the cabinet rests firmly on the floor without rocking.Head screws two through each side trim.Note This appliance must not be installed over any other appliance thatVentilation Slot requiredAir Gap. Ventilation SlotAir Gap. Ventilation SlotViewed downCabinetNo. 6 x 15mm screwOven Door. Fig. 3The appliance can be installed into aFig. 4A length of 1.25 to 1.55m is recommended. An adaptor backplate should be fitted in the areaThe flexible hose shouldThe temperature rise of areas at the rear of the appliance that are likely to come in contact withCABINETS LESS THAN 565mm DEEP.

www.factinet.com/uploads/files/canon-pc-1080-manual.pdf

The appliance can be fitted into a cabinet ofWhere rigid piping is used, an accessible isolationThe mains lead should be routed such that it cannot touch hot parts of the appliance i.e. the backIf the oven is to be wired into aNOTE The removed plug cannot be used for any other appliance and shouldIMPORTANT The wires in the mains lead fitted toNeutral. Cord Clamp. Yellow to. Earth. Brown to. LiveFuse. As the colours of the wires in the mains lead of this appliance may not correspond with the colouredThe wire which is coloured brown must be connected to the terminal whichWhen wiring the plug, ensure that all strands of wire areDo not forget to tighten the mains lead clamp on the plug. As theShould the mains lead ever require replacement, it is essential that this operation be carried out by aNOTE The fuse cover must be refitted when changing the fuse. In the event of losing the fuse coverThe colour of the correct replacement fuseThe supply pressure can be checked at theEnsure that the grill burner is correctlyCheck for a steady flame on the low setting. Leave the oven full on with the doorLeave the oven full on with the doorNothing works. Check. If the timer display is blank. Then it is likely that there is no electricity supply to your oven. CheckDisplay shows 0.00 AUTO. The power supply to your oven has possibly been interrupted, but hasReset the timer to the correct time of day andTo use the ovens or grill the timer must be set to manual mode. See timerTimer display correct butThe appliance incorporates a safety device to shut down the burners inIn this case contact your service engineer to have the fault rectified andCan not set an "Auto Cook"Draught from beneath controlA gentle flow of air will be blown from beneath the

control panel whenIf the appliance is still warm, this cooling fan mayThe fan will stop once the appliance has cooled. Cooling fan not operating.

If no air is blown from below the control panel when the controls areIn this case you shouldOven burner not working. Note that the oven burners only operate when the door is closed toWith the door closed theOven appears to be cooking atIt may be necessary to turn to a lower setting than shown on the cookingIf the oven appears to be cooking at too high a temperature thanIf you have been through the above list and there is still a problem; contact our Service departmentService. Creda has the largest appliance manufacturer's service team in Europe, trainedRepair ServiceYou will be asked for the following informationName, address and postcode. Telephone number. Clear and concise details of the query or fault. Place and Date of purchaseExtended Warranty. To join UK 08709 088 088. Republic of Ireland 1850 502 200. Mail Order HotlineFor further product informationMerloni Elettrodomestici UK Limited, Morley Way, Peterborough, PE2 9JB. Learn more opens in a new window or tab This amount is subject to change until you make payment. For additional information, see the Global Shipping Programme terms and conditions opens in a new window or tab This amount is subject to change until you make payment. If you reside in an EU member state besides UK, import VAT on this purchase is not recoverable. For additional information, see the Global Shipping Programme terms and conditions opens in a new window or tab Learn More opens in a new window or tab Learn More opens in a new window or tab Learn More opens in a new window or tab Learn More opens in a new window or tab See the sellers listing for full details. Please allow 5 working days for clearance of cheques from date of receipt. Please bare in mind that our postal charges include more than the price of a stamp and includes actual postage costs, packaging and handling. If you bid, you are deemed to have accepted the shipping charges quoted.

International shipping may be subject to import duties or other taxes. Orders placed after 3pm Friday, Saturday or Sunday will be dispatched on Monday. Our standard delivery is Royal Mail 2nd Class unless order is oversized. If you require your item urgently we do offer Royal Mail special delivery or courier next working day. Orders sent out on Friday special delivery are not guaranteed to arrive Saturday as Royal mail do not guarantee Saturday delivery. We reserve the right to use our courier service where appropriate irrespective of delivery method selected. We do not dispatch on Bank Holidays. Orders due for dispatch on a Bank Holiday will be dispatched the next working day. We will always try our upmost to resolve any issues you may have so please contact us if you have any problems or questions please contact us through ebay. You're covered by the eBay Money Back Guarantee if you receive an item that is not as described in the listing. Find out more about your rights as a buyer opens in a new window or tab and exceptions opens in a new window or tab. Contact the seller opens in a new window or tab and request post to your location. Please enter a valid postcode. Please enter a number less than or equal to 99. The actual VAT requirements and rates may vary depending on the final sale. We may receive commission if your application for credit is successful. Terms and conditions apply. Subject to credit approval. We may receive commission if your application for credit is successful. All Rights Reserved. User Agreement, Privacy, Cookies and AdChoice Norton Secured powered by Verisign. As I could not find a new oven that would replace my creda I tried this kit to glue the door back together. This made the oven totalyy usable and operates know perfectly The glue enabled the bracket to remain securely in place. Instructions on use were clear. Once opened, the remaining glue hardened after a few weeks. Tried local firms with call out charge.

Bought this kit and followed simple instructionsabsolutely brilliant, easy to do and 100% effective and all for 5 pounds. Oven is good as new! Very god website with clear instructions. I was gutted when my glass oven door fell off my oven which is over 16 years old but is the best oven Ive ever bought luckily it didnt smash. I saw this glue, read the reviews and to be honest I was very sceptical.

However, I decided it was worth a try. I emailed Eddie as to how much glue I would need and he got straight back to me and confirmed one tube would be all that was needed. I had the glue a day later. Hubby then followed the instructions as you do need to remove all of the old glue from the glass and hinge brackets. He also used Utube to see how to remove the hinges from the oven as hes not a D.I.Y guy It was slightly tricky to line up the door with the brackets to glue it, but hubby managed it and after piling a few heavy books on top and leaving it to cure for two days, its rock solid. This was back in April and I use my oven most days as I love to bake and do Sunday roasts over six months later its still holding and my oven is as good as new. Brilliant! If customers are unsure, we welcome photos of their hinge being emailed to us so that we can advise. Our email address is on the front of the instruction sheet, or can be obtained through our live chat. Sideways opening doors can also be removed quite easily, though you do have to take some precautions as sometimes the captive plates that the screws go into drop once the screws are removed. We provide more guidance on this with the advice in our dispatch email, though again, you are welcome to ask through live chat. Make ensure you thoroughly clean prior to applying and keep a guide of exact location when glueing to ensure it lines up correctly. Took my time and even I managed it. I was lucky to find your web site and when I repaired the door Ive had no problems since. The glue kit was just the job.

I would highly recommend this product Double Oven Glass Door came adrift, tried two types of glue but still would not stick to hinges. Used Oven Door Glue kit. Worked first time and still OK. Thanks Holds the door fine and no problems The Video was a great help too. Highly recommended. Second time Ive used it. Really fast delivery. Had to do it twice as I made a mistake. Heck of a job to prise the fitting off but made a first class job second time. Can recommend This new oven glue is Fantastic.its held really well and no signs of giving up, unlike the old stuff, really recommend this for a permanent fix. Also the service of sending the kit to me was very speedy. Panicked and then found Oven Door Glue. Cant rate the product or the Company high enough, they were superb. There was a problem with the postal delivery and Eddie stayed in touch and kept checking to see if the glue had arrived. It did, after 1 week!! The glue and the instructions very easy to use. One tip look on YouTube for instructions on how to remove the oven door from the cooker; really simple! Please note, if removing a sideways opening oven door, extreme care must be taken as the screws that go from the hinge to the oven casing sometimes go into a plate that can drop once the screws are removed. It is better to try to remove the screws from hinge to the door if possible. Further advice on this is given with our dispatch emails. Good clear instructions. I changed the hinge on the door as well and restuck the glass front. Everything went well and the oven door is now fixed. Excellent result. As good as new again. Quick and easy to use Looking around it looked like a cost of around 90 to replace it. But it wasnt broken. Fast delivery meant I had to get going. Cleaning is important so a really good degrease and clean then thoroughly dry. Everything you need is in the box, follow the simple instructions and you cant go wrong. Just wondering when the main door will need doing. Thanks guys.

Purchased to reattach a hinge which came off the outer glass of my top oven. The instructions were clear and the product very easy to use. Very well priced and worth the purchase. When the main oven door brackets came unstuck some months later I had no hesitation in ordering this product again. I cannot recommend it enough. Easy to use just follow the instructions and over 1 year later its still as good as new. Would recommend it to all dont hesitate, you wont be disappointed. The door hinge didnt stand a chance but with the oven glue we attached door hinge back to glass oven door and no need to buy new oven, as buying new door for 15 year old oven didnt make sense. The oven and door are as new and it was a great fix, inexpensive and a great service. Very happy! This time the door handle broke and sheered off. Sent for the Oven Door kit which arrived very quickly and used it in combination with a short bolt to bind the two together; worked a treat. Still secure after several months. The materials that handles are made from differ, and some handles have very limited gluing area. There are ways to increase the gluing area that we can advise on and would

encourage any customer thinking of buying the kit to repair an oven door handle to speak to us first, so that we can advise on the likelihood of success and the best way to carry out the repair to increase the prospect of success. After much searching I decided to go with this item. Easy to follow instructions, fixed the glass perfectly so no more steam dripping onto the floor. It meant we didnt have to buy a new oven door, so we saved a huge amount of money. I Googled how to remove the door, put the glue on exactly as instructed, left for 24 hours, reassembled and had no problems since ! We also provide some important information on sideways opening doors with our dispatch email, and would recommend that you read this before removing a sideways opening door.

<http://www.bouwdata.net/evenement/boss-ns2-noise-suppressor-pedal-manual>