

Cannon

WARWICK Mk2



NOTE: This appliance is fitted with a battery powered ignition system. Should the ignition system start to spark slowly - or not at all, the battery will need replacing. See the section on battery replacement.

Use and Installation Instructions

The cooker must be installed in accordance with the regulations in force and only used in a well ventilated space.

Read these instructions prior to installing or using the cooker and retain them for future reference.

The Data Badge is located on the plinth panel.

Part No. 4966200004 - 01

Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.



This appliance conforms to the following EEC Directives:

Gas Appliances

90/396/EEC

93/68/EEC

CONTENTS

	PAGE
Introduction	4
For Your Safety	5
Hotplate	7
Grill	9
Oven	10
Oven Cooking Chart	12
The "E" Setting	14
Minute Minder	15
Care and Cleaning / Battery Replacement	16
Something Wrong with your cooker?	18
Installation Instructions	19
Service	Back Cover

INTRODUCTION

To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY.

Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to any temporary finish and also any moisture absorbed by the insulation.

FITTING/REPLACING A BATTERY

The battery is not covered by the guarantee. Use an alkaline AA battery.

The battery holder is located in the top front right corner of the storage compartment. Withdraw the storage drawer. Insert/replace with the end marked + facing towards the back of the compartment.

DISPOSAL OF YOUR PRODUCT

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids (where fitted). Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.

To help the environment, Local Authority instructions should be followed for the disposal of your product.

FOR YOUR SAFETY

Please read the precautions below before using your cooker.

ALWAYS . . .

- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS stand back when opening the oven door to allow heat to disperse.
- ALWAYS use dry, good quality oven gloves when removing items from the oven.
- ALWAYS keep the oven door closed when the cooker is not in use.
- ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALWAYS allow the cooker to cool before cleaning.
- ALWAYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- ALWAYS refer servicing to CORGI registered appliance service engineers.

FOR YOUR SAFETY

NEVER . . .

- NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use.
- NEVER allow anyone to sit or stand on any part of the cooker.
- NEVER store items that children may attempt to reach above the cooker.
- NEVER heat up unopened food containers as pressure can build up causing the container to burst.
- NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to the cooker.
- NEVER fill a deep fat frying pan more than 1/3 full of oil, or use a lid.
DO NOT LEAVE UNATTENDED WHILE COOKING.
- NEVER place flammable or plastic items on or near the hotplate.
- NEVER use proprietary spillage collectors on the hotplate.
- NEVER use the cooker as a room heater.
- NEVER dry clothes or place other items over or near to the hotplate or grill doors.
- NEVER wear garments with long flowing sleeves whilst cooking.

NOTE: The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Always ensure that the kitchen is well ventilated; keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).

In particular, when using the grill or more than one hotplate burner, open a window if a mechanical ventilation device is not operating.

HOTPLATE

The hotplate has one large high speed burner, two normal simmering burners and one small simmering burner which will accommodate pans between 100mm (4") and 200mm (8") diameter. All pans should be positioned centrally over the burners. The pan supports should be fitted on the hotplate such that the indents along one side of each pan support are inner-most.

TO USE THE HOTPLATE;

1. Press the ignition button and then push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol. Continue to press the ignition button until the sparks light the gas.
2. Turn the control knob anti-clockwise to the desired setting.
Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol ●.

DO NOT use mis-shapen pans which may be unstable.

DO NOT use round base woks directly on the pan supports.

Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time they are used, the ignitors must be kept **clean and dry**. Remove any food spillage or cleaning materials from the electrode using a small nylon brush such as a tooth brush. Access to the electrode can be achieved by lifting off the loose burner parts carefully when the burners are cool.

When the hotplate burner bodies and caps are removed for cleaning, be careful not to drop any food particles or cleaning materials into the burner bases, to avoid the possibility of blocking the gas jets.

If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See 'Care and Cleaning' section for cleaning information.

HOTPLATE

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

1. Never fill chip pans more than one third full with oil or fat.
2. Never leave oil or fat unattended during the heating or cooling period.
3. Never heat fat or fry with a lid on the pan.
4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat.
Frozen foods in particular will cause frothing and spitting if added too quickly.
5. Always keep the outside of the pan clean and free from streaks of oil or fat.

HOW TO DEAL WITH A FAT FIRE

1. Do not move the pan.
2. Turn off the hotplate burners.
3. Smother the flames with a fire blanket or damp cloth to extinguish the fire. Do not use water or a fire extinguisher as the force of it may spread the burning fat or oil over the edge of the pan.
4. Leave the pan for at least 60 minutes before moving it.

GRILL

The grill pan can be pulled out to safety stops for viewing and for turning the food. To remove the pan: pull it forward to the stop, lift it upwards and remove outwards.

TO USE THE GRILL

1. Press the ignition button and then push in and turn the control knob anti-clockwise to the large flame symbol. Continue to press the ignition button until the sparks light the gas.
2. Only turn the control knob between the large flame symbol and the small flame symbol for adjusting the setting.
3. To turn off, turn the control knob fully clockwise to the symbol ●.

DO NOT cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat on full, but it may be desirable to reduce it for thicker pieces of meat, fish, chicken portions or for keeping food warm.

For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska, place the dish on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes on the reduced setting.

NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

OVEN

The oven has different heat zones – the thermostat settings refer to the temperature on the middle shelf position; above this shelf it is hotter and below it is cooler. Two shelves enable full use of the temperatures inside the oven.

Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

The maximum size of baking tray that should be used is 300mm x 330mm (12" x 13").

TO USE THE OVEN

1. Place oven shelves in the chosen positions (refer to cooking charts).
2. Push in and turn the oven control knob fully anti-clockwise. Press the ignition button until the spark lights the gas.
3. Turn the control knob clockwise to the required setting (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
4. To turn off, turn the control knob fully clockwise to the symbol ●.

Never place dishes on the oven base over the burner.

An odour may be noticed when first using the oven – this should cease after a short period of use.

RELIGHTING THE BURNER

In the event of the burner flames being accidentally extinguished, turn off the burner control and do not attempt to re-ignite the burner for at least one minute.

OVEN

COLD START COOKING

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results can also be obtained with creamed mixture, rich pastries or yeast mixtures, but for perfection we recommend preheating the oven for about 15 minutes.

ROASTING OF LARGE POULTRY

The maximum weight of poultry that can be accommodated is 22 lbs (10 kgs) of suitable shape.

It is important to check that the bird DOES NOT overhang the burner at the back of the oven.

STORAGE AND RE-HEATING OF FOOD

It is vitally important to strictly adhere to the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Completely thaw frozen food in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, Mk. 6, and then serve immediately.
4. Only re-heat food once.

'COOK CHILL' DISHES

These should always be placed in a pre-heated oven ideally on the first or second shelf position. Follow the packet instructions for cooking time.

ALUMINIUM FOIL

If using Aluminium Foil:

1. Remember that it is important to increase the cooking time by one third.
2. Never allow the foil to touch the sides of the oven.
3. Never cover the oven interior with foil.
4. Never cover the oven shelves with foil.

OVEN COOKING CHART

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 9 before selecting the appropriate Gas Mark. Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
Fish			
Oily and white fish	3 or 4	4	25-60 mins. depending on recipe
Meat and Poultry			
Beef	4 or 5	4	25-30 mins per 450g (1lb) + 25 mins. extra
Ham	5	4	40 mins per 450g (1lb) covered in foil plus 40 mins. extra
Lamb	5	4	30 mins per 450g (1lb) + 30 mins extra
Pork	5	4	40 mins per 450g (1lb) + 40 mins extra
Chicken	5	4	25 mins per 450g (1lb) + 25 mins extra
Duckling & Goose	5	4	25 mins per 450g (1lb) + 25 mins extra
Turkey	4 or 5	4 or 5	15-20 mins per 450g (1lb) + 20 mins
Casseroles	3	3 or 4	2-6 hrs. depending on cut of meat
Vegetables			
Baked jacket potatoes	4 or 5	3	1½- 3 hrs. until soft, depending on size
Puddings			
Milk Puddings (500ml/1pt)	3	4	1¾- 2½ stand dish on baking tray and started with warm milk
Baked Custard (500ml/1pt)	3	4	45-60 mins. bain-marie
Baked Sponge Puddings	4	3	40 - 50 mins
Baked Apples	3	3	30-45 mins depending on type and size of apples
Meringue Topped Puddings	1	3 or 4	15 mins or until "tinged" with brown
Apple Tart (1 x 205mm/8")	6	3	45-60 mins
Fruit Crumble	5	3	35 - 45 mins

OVEN COOKING CHART

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
Cakes, Pastries & Biscuits			
Small Cakes (16 per tray) 2 trays	5	2 and 4	17 - 25 mins.
1 tray	5	2	17 - 25 mins.
Victoria sandwich (2 x 180mm / 7")	4	2 and 4	20 - 30 mins
Swiss Roll (3 egg quantity)	5	2	20 - 25 mins.
Christmas cake (1 x 205mm / 8")	2	3 or 4	3 - 6 hrs depending on recipe
Madeira cake (1 x 180mm / 7")	4	3	1¼ - 1½ hrs.
Rich Fruit cake (1 x 180mm / 7")	2	3	3 - 3½ hrs.
Scones - 16 per tray	7	2 and 4	10 - 30 mins. depending on recipe
Shortbread (1 x 180mm / 7")	2	3	45 - 60 mins. depending on recipe
Biscuits	4	2 and 4	15 - 35 mins. depending on recipe.
Shortcrust Pastry	6	2 and 4	15 - 60 mins. depending on recipe
Rich Short Crust	5	2 and 4	20 - 40 mins. depending on recipe
Flaky/Puff Pastry	7	2 and 4	10 - 30 mins. depending on recipe
Choux Pastry	6	2	25 - 35 mins.
Yeast Mixtures			
Bread - rolls	7	2 or 3	15 - 45 mins depending on recipe
Miscellaneous			
Yorkshire Pudding:- large	7	2	35 - 45 mins
individual	7	2	20 - 30 mins
Meringues	"E"	4 and baseplate	2 - 5 hrs. starting on shelf 4 until "set" and then on the baseplate until dried out, turn if necessary.

When baking with two trays or tins on two levels, the top tray is removed first and the lower tray moved up to the top position for a few minutes longer.

Soft Margarine – Use the oven settings recommended by the margarine manufacturer and **not** those indicated on the cooking chart.

THE 'E' SETTING

The 'E' setting on the oven thermostat is used for slow cooking, keeping food warm and warming plates for short periods.

USING THE 'E' SETTING FOR SLOW COOKING

1. All dishes cooked by the 'E' setting should be cooked for a minimum 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
2. Joints of meat and poultry should be cooked at Mk. 6 for 30 minutes before turning to the 'E' setting and never be cooked lower than the middle shelf position.
3. Joints of meat over 6 lbs (2.7kg) and poultry over 4 lbs 8oz (2 kg) should not be cooked using the 'E' setting.
4. Always stand covered joints on a rack over the meat tin to allow good air circulation.
5. Pork joints and poultry must be checked for an internal temperature of at least 88°C.
6. This method is unsuitable for stuffed meat and stuffed poultry.
7. Always bring soups, casseroles and liquids to the boil before putting in the oven.
8. Cover casseroles with foil and then the lid to prevent loss of moisture.
9. Always thaw frozen food completely before cooking.
10. Root vegetables will cook better if cut into small pieces.
11. Adjust seasonings and thickenings at the end of the cooking time.
12. Use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
13. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, when they can be observed from time to time.
14. Dried red kidney beans must be boiled for a minimum of ten minutes after soaking, before inclusion in any dish.

MINUTE MINDER

To operate the minute minder, rotate the minute minder control knob fully clockwise and then anti-clockwise to the required setting (0-120 min). This will ensure that the duration of audible warning is as long as possible. The minute minder will then count down to '0' at which time it will emit an audible warning for a short period. The minute minder may continue to click for a short while after the warning has sounded.

To cancel the minute minder, turn the minute minder control knob anti-clockwise to the '0' position.

STORAGE COMPARTMENT

Take care as accessible surfaces inside the storage compartment will become hot when the oven is in use. The storage compartment is ideal for storing saucepans, meat pans etc. Do not use it for storing combustible materials, flammable liquids or aerosols.

CARE AND CLEANING

Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, aerosol cleaners or oven chemical cleaners of any kind.

To move the cooker forward, open the door and with both hands positioned under the roof of the compartment, lift and pull forward. Replace by pushing the cooker backwards. Check that the cooker is level. Take care to ensure that any floor covering is not damaged.

OVEN HEAT CLEAN LININGS

The oven roof and side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking. However, if roasting is done frequently, or high temperatures are not used regularly, it may be necessary to run the oven empty at Mark 8 for about two hours.

If desirable, they can be wiped with a cloth wrung out in hot soapy water followed by a clean damp cloth.

REPLACING THE BATTERY

The battery is not covered by the guarantee. Use an alkaline AA battery. The battery holder is located in the top front right corner of the storage compartment. Withdraw the storage drawer. Insert/replace with the end marked + facing towards the back of the compartment.

CARE AND CLEANING

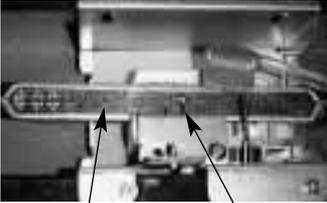
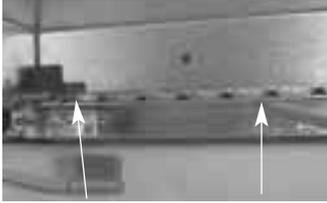
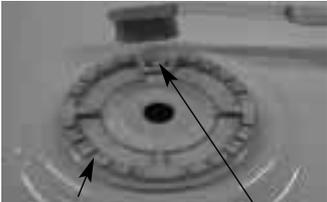
COOKER FINISH	CLEANING METHOD
<p style="text-align: center;">Vitreous Enamel</p> <p>Hotplate, burner caps, fascia, roasting dish, grill pan, oven base and rear, inside of oven door, splashback, grill front panel, grill top panel</p>	<p>Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads.</p> <p>Check that the cleaning agent is approved by the Vitreous Enamel Development Council.</p>
<p style="text-align: center;">Paint</p> <p>Side trims, plinth, fascia bottom trim, side panels, storage drawer, grill surround</p>	<p>Wash with a cloth wrung out in hot soapy water only. DO NOT USE ABRASIVES.</p>
<p style="text-align: center;">Aluminium</p> <p>Hotplate burner bodies</p>	<p>Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner rings.</p>
<p style="text-align: center;">Glass</p> <p>Oven door fronts</p>	<p>As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.</p>
<p style="text-align: center;">Chromium Plating</p> <p>Oven shelves, grill pan grid, grill pan handle support, grill pan carrier</p>	<p>Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.</p>
<p style="text-align: center;">Plastic</p> <p>Grill pan handles, door handle, control knobs</p>	<p>Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream cleaner.</p>

Note:

To ensure rapid lighting of the hotplate burners every time they are used, the ignitors must be kept clean and dry. Remove any food spillage or cleaning materials from the electrode using a small nylon brush such as a toothbrush.

SOMETHING WRONG WITH YOUR COOKER

**Before calling a Service Engineer, please check through the following lists.
THERE MAY BE NOTHING WRONG.**

Problem	Check
<p>Ignition does not work.</p> <p>Oven burner</p>  <p>Burner ports Ignitor</p>	<p><u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard.</p> <p>If not</p> <p>Check the battery, or fit a known good battery to the product. Batteries are not covered by the guarantee. The battery is easily changed - see the section on battery replacement. (An "AA" size alkaline battery should be used).</p> <p><u>If only one burner fails to ignite:</u></p> <p>Check that the burner is dry and that spillage of food or cleaning fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor is free from any stray strands. Any water on the burner should be dried with a cloth or kitchen towel.</p>
<p>Grill burner</p>  <p>Ignitor Burner ports</p>	
<p>Hotplate burner.</p>  <p>Burner ports Ignitor</p>	

Ensure that only authorised Cannon replacements are fitted to give the correct performance and appearance. Repairs carried out by unauthorised or inexperienced persons may cause serious damage to the cooker, and may result in personal injury. Maintenance must be carried out by a competent person.

INSTALLATION INSTRUCTIONS

Prior to installation, ensure that the local distribution conditions (nature of the gas and gas pressure) and the adjustment conditions are compatible. The adjustment conditions for this appliance are stated on the data badge which is fitted on the plinth panel.

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

MODEL NUMBERS 10270G Mk2, 10275G Mk2 AND 10278G Mk2

Category I_{2H} (GB, IE)

These models are set to burn NATURAL GAS (G20) at 20 mbar ONLY and cannot be used on any other gas.

MODEL NUMBERS 10271G Mk2 AND 10276G Mk2

Category I₃₊ (GB, IE)

These models are set to burn PROPANE GAS (G31) at 37 mbar and BUTANE gas (G30) at 28 - 30 mbar and can not be used on any other gas.

GAS SAFETY (INSTALLATION & USE) REGULATIONS

It 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 compliance with the law.

In the UK, CORGI registered installers work to safe standards of practice.

The cooker must also be installed in accordance with BS 6172: 1990.

Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution.

LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m³.

LPG models must not be installed in a room or internal space below ground level, e.g. in a basement.

PROVISION FOR VENTILATION

The room containing the cooker should have an air supply in accordance with BS 5440:Part 2: 1989.

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 50 cm² effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m³, it will require an air vent of 100 cm² effective area. If there are other fuel burning appliances in the same room, BS 5440: Part 2: 1989 should be consulted to determine air vent requirements.

INSTALLATION INSTRUCTIONS

TECHNICAL DATA

DIMENSIONS

Height	1345mm
Width	500mm
Depth	600mm (excluding door handles)

GENERAL

Gas connection	Rp 1/2 (1/2" BSP female)
Pressure test point	Grill injector
Gas rate adjustment	None
Aeration adjustment	None
Battery	1.5V Alkaline AA

BURNER	NATURAL GAS		LPG	
	HEAT INPUT	INJECTOR	HEAT INPUT	INJECTOR
HOTPLATE Front left	3.0 kW	128	2.8 kW	82
HOTPLATE Rear left	2.0 kW	102	1.8 kW	65
HOTPLATE Rear right	1.0 kW	72	1.0 kW	50
HOTPLATE Front right	2.0 kW	102	1.8 kW	65
GRILL	4.1 kW	150	3.6 kW	95
OVEN	2.5 kW	115	2.5 kW	75

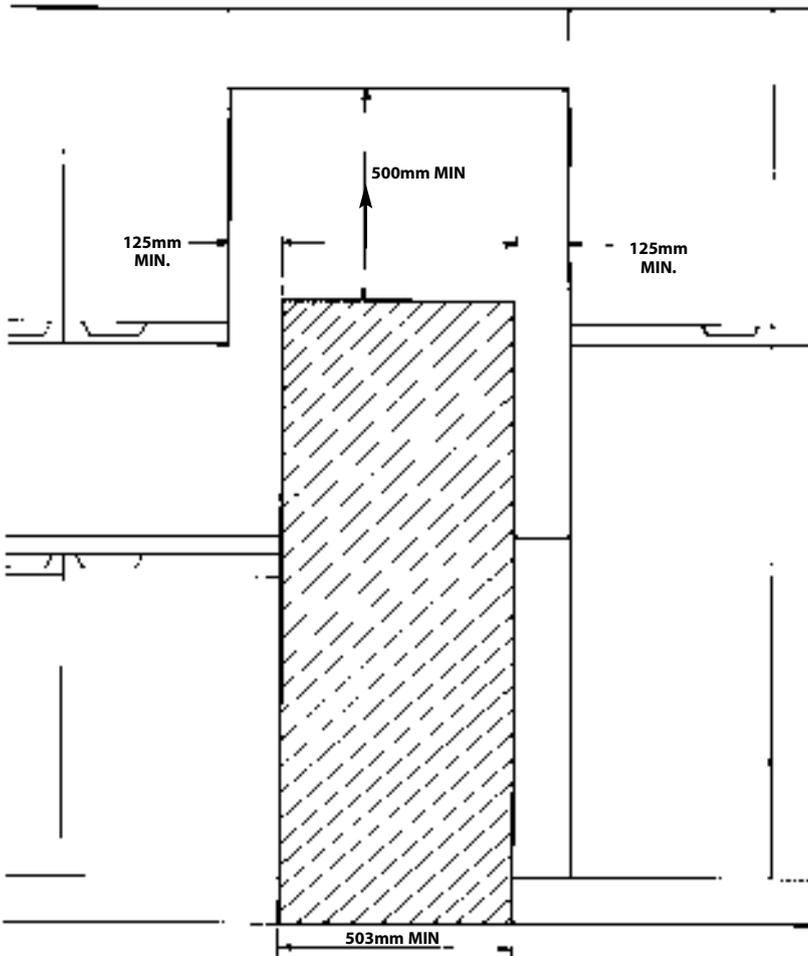
INSTALLATION INSTRUCTIONS

SPACE FOR FIXING

The cooker can be close fitted below hotplate level. This requires a minimum distance of 503mm between cupboard units of hotplate height.

Cupboards or walls to the side of the cooker must be 125mm away. Wall cupboards above hotplate level must also be 125mm away as shown.

Where cupboards or any overhead surfaces are fitted above the cooker allow a clearance of 500mm from the top of the grill to the underside of the overhead surface.



COOKER HOODS

If a cooker hood is to be installed, refer to the cooker hood manufacturer's instructions regarding fixing height.

INSTALLATION INSTRUCTIONS

UNPACKING THE COOKER

Unpack the components. Check that the following parts are present.

Grill pan and grid

Baking dish

Oven shelves (2)

Literature

Aluminium burner bodies (4)

Pan supports (2)

Enamelled discs (4)

Battery 1.5V

LEVELLING

Four skid feet are fitted which can be adjusted up or down to level the cooker.

CAUTION: Some soft floor coverings may get damaged if the cooker is not moved carefully.

STABILITY BRACKET

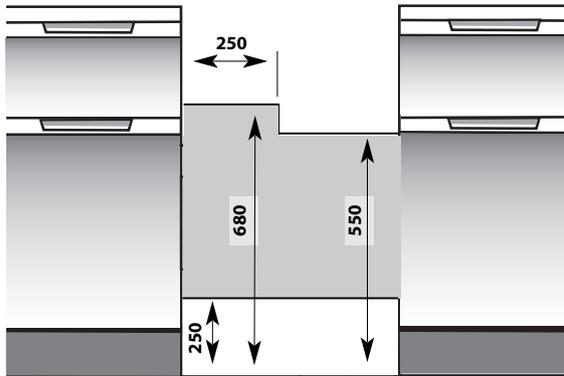
One of the holes in the lower rear panel can be used to engage a stability bracket. The bracket must be fitted to the wall behind the cooker. The diagram is a guide to the correct height at which the bracket should be from the floor.



155mm
Floor to top edge
of bracket.

CONNECTING TO GAS SUPPLY

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. Hoses connected to the LPG models should be suitable for LPG and capable of withstanding 50mbar pressure. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

The temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do not exceed 70°C.

INSTALLATION INSTRUCTIONS

INSTALLATION AND OPERATIONAL CHECKS

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the rear panel at the back of the splashback. Then remove the burner fastening screw and slide the burner off the injector.

Fit the battery. Fit the hotplate burner bodies, enamelled discs and pan supports. Referring to the instructions for use where necessary,

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the oven set to mark 9, the burner ignites at low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to the 'E' setting that the flame reduces.
3. Check the operation of the minute timer.

Instruct the user on the operation of the cooker.

Key Contacts

Service

We have the largest appliance manufacturer's service team in Europe, trained specialists directly employed by us to ensure your complete confidence.

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 220

You will be asked for the following information:-

Name, address and postcode.

Telephone number

Model / Serial number of the appliance

Clear and concise details of the query or fault

Place and Date of purchase

(Please keep the receipt as evidence will be required when the engineer calls).

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 502 220

Genuine Parts & Accessories Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 01782 385516

All Cannon Services are offered as an extra benefit and do not affect your statutory rights.



General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB