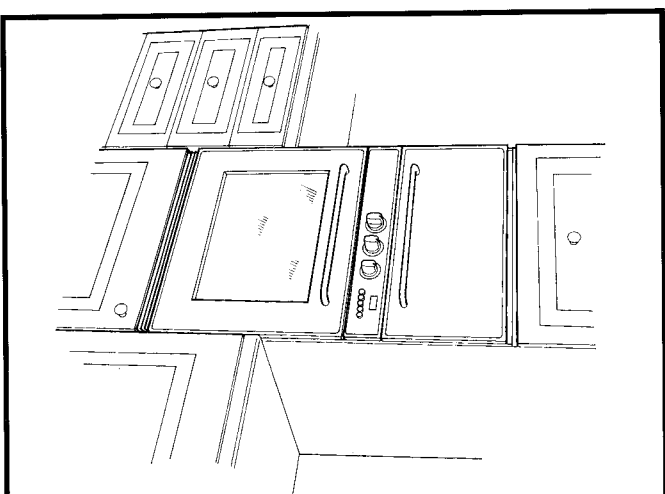


Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

CULINAIRE DOUBLE OVEN



Cannon
THE FIRST NAME IN GAS

*Cannon Industries Limited,
PO Box 446, Grindley Lane, Blythe Bridge,
Stoke-on-Trent ST11 9LU.*

Sales: Telephone: 01782 385500 Facsimile: 01782 385544
Service: Telephone: 01782 385550 Facsimile: 01782 388360
Spares: Telephone: 01782 385555 Facsimile: 01782 388289
Technical: Telephone: 01782 385560 Facsimile: 01782 399563

Leave these instructions with the User.
Maintenance must be carried out by a competent Corgi registered person.
The Data Badge is located below the lower base plate. (Remove oven base for access).

Serial No. is located on the LH side of Main Oven viewed when door is open.

A Natural Gas Appliance.

G.C. Appliance Nos. 11 132 66 (Brown) 11 132 70 (Black Marble)
11 132 67 (White) 11 132 71 (White Marble)

Part No. 940100013

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INSTALLATION

NOTES

This appliance has been tested and certified to British Standard BS 5386, Part 4 1991 and carries the British Standard Kite Mark.

DIMENSIONS OF APPLIANCE:

Height	Width	Depth
894mm	595mm	585mm (Excluding door handle)

YOUR CANNON COOKER SHOULD BE:

1. Installed by a CORGI registered installer in accordance with the British standards and regulations which are detailed in the separate Installation and Maintenance Instructions book.
2. Placed so that adjacent walls or cabinets do not overheat in accordance with dimensions given in your Installation and Maintenance instructions, Section Space for Fitting, page 7.
3. Connected with a semi rigid connection.
4. Connected to the electricity supply using a properly earthed three pin socket outlet. This appliance must be protected by a 3A fuse in a 13A (BS1363) plug.
5. Installed in a room of suitable size. The kitchen must be permanently ventilated if smaller than 11m³. Refer to Installation and Maintenance Instructions for vent sizes.

This cooker must not be installed in a bed-sitting room of less than 20m³, or in a bathroom or shower room.

SPARES & SERVICING

Service and spares are provided by your supplier. If your appliance fails to operate correctly or you require spares, contact the retailer from where the appliance was purchased.

It would be helpful if you were to have the following information to hand:

APPLIANCE	–	Cannon Culinaire Double Oven
G.C. NUMBER	–	Brown Model 1 1 132 66 White Model 1 1 132 67 Black Marble Model 1 1 132 70 White Marble Model 1 1 132 71
SERIAL NUMBER	–	

For your convenience enter the appliance serial number in the box below:

The serial number is located on the LH side of main oven, viewed when the door is open.

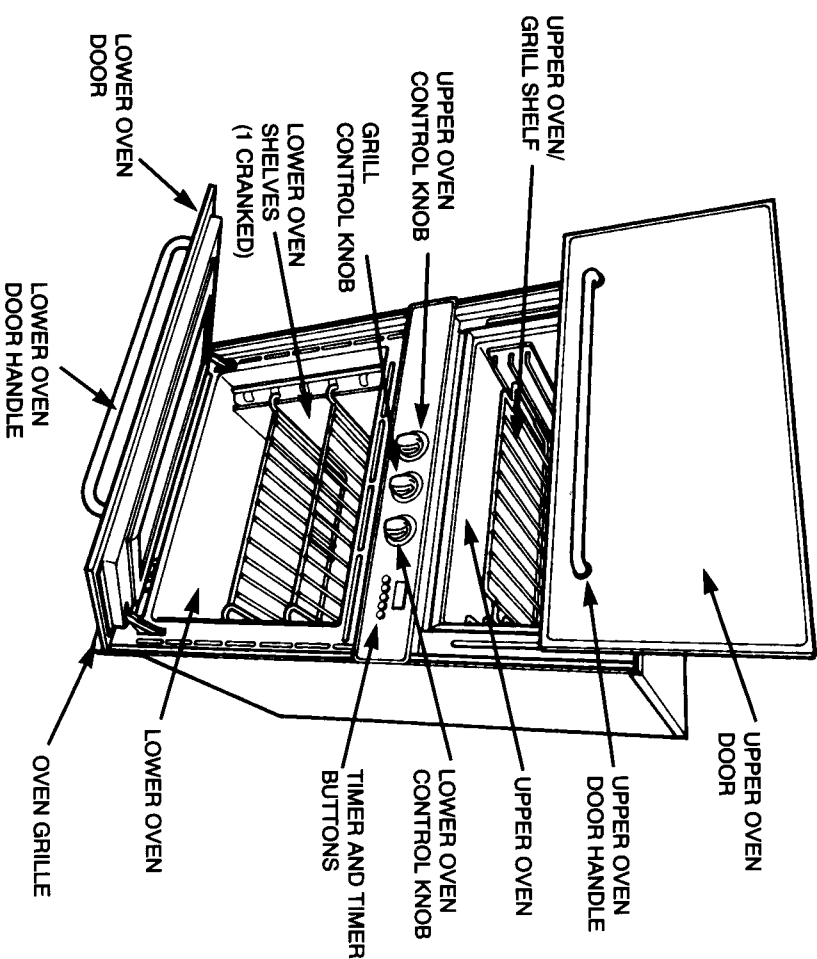
Ensure that any spares are authorised Cannon replacements to given correct performance and appearance, see Short Spares section pages 45 to 49 in the Installation and Maintenance Instructions.

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 CORGI registered person.

INTRODUCTION

Please take time to read these instructions carefully as they will help you to use and understand your Cannon Culinaire Double Oven. Always keep this booklet handy.

Fig. 1



When the cooker is first used a slight odour may be emitted, this should cease after a short period of use.

**ALL COOKING APPLIANCES GET HOT: IN THE INTEREST OF SAFETY PLEASE KEEP CHILDREN OUT OF THE COOKING AREA AND AWAY FROM THE COOKER.
DO NOT ALLOW CHILDREN TO SIT OR STAND ON ANY PART OF THE APPLIANCE.**

SETTING UP THE OVEN FOR USE

Before using your appliance it will be necessary to set the time of day clock and push the re-set button. When the electricity supply is switched on after an installation of after an interruption in the electricity supply, the clock will show _ _ _ _ .

Refer to the instructions below:

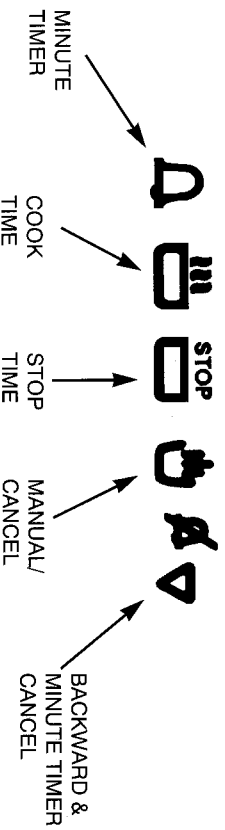
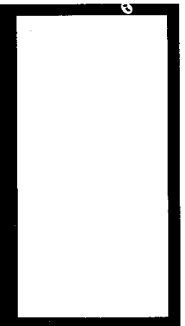
1. RE-SET BUTTON

1. Press the orange re-set button, situated at the bottom right-hand side of the oven, just below the oven base plate. (Fig: 2)



(This does not have to be pressed every time the oven is used).

2. TIME OF DAY CLOCK/SETTING

The electrically powered oven timer includes a 24 hr time of day clock, a minute timer, and an automatic cooking control. The timer has push button controls for ease of use.



TO SET THE TIME OF DAY:-

1. Press and hold the manual/cancel  button.
2. Press the stop  button, until the correct time is shown. The time will increase, first in minutes and then in hours.

CARE AND CLEANING

COOKER PART AND FINISH

CLEANING METHOD

Chromium plated

- Oven shelves
 - Door hinges
 - Grill pan runners
 - Grill pan handle
 - Grill pan grid
 - Upper Oven/Grill Shelf Shield
- Wipe with a cloth wrung out in hot soapy water. A liberally soaped very fine steel wool pad e.g. Brillo, Ajax etc., or a chrome or stainless steel cleaner may be used.

Plastic

- Grill pan handle
 - Control knobs
 - Control buttons
- Wipe with a cloth **dampened** with hot soapy water.
Stubborn stains may be removed with a cream cleaner, carefully applied.

CHECK POINTS

1. If there is an interruption in the electricity supply no part of the appliance can be used and the time of day clock will need to be re-set and the orange re-set button pressed again. (See page 4 and 5).
2. If ignition failure occurs for any reason other than an interruption of the electricity supply the oven or grill burner can be lit by a match.

CARE AND CLEANING

COOKER PART AND FINISH

CLEANING METHOD

Vitreous Enamel

Inside of oven door

Roasting tin

Baking tray

Grill pan

Oven base plate

Oven burner trim

Clean with a cloth wrung out in hot soapy water.

Stubborn stains can be removed with a cream, paste or liquid cleaner or by gently rubbing with well moistened, liberally soaped very fine steel wool pads e.g. Brillo, Alax etc.

Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

NOTE: DO NOT wash the grill pan in a dishwasher.

Paint

Oven front side trims

Door handle

Oven flue grille

Oven door bottom trim

Wash with a cloth wrung out in hot soapy water only.

DO NOT USE ABRASIVES.

Glass

Oven door panels

Fascia panel

Oven lamp lens

As for enamel cleaning above. Polish with a clean dry cloth or kitchen roll.

Sheet Steel

Oven burner



Grill burner



N.B. Cleaning should only be necessary if spillage has occurred and blocked the burner ports.

The holes can be cleared by brushing very carefully with a dry brush. **DO NOT ALLOW** cleaning materials or water to enter the burner ports.

SETTING UP THE OVEN FOR USE

IF THE TIME OF DAY IS OVER-RUN:-

1. Press and hold the manual/cancel  button.
2. Press the backward  button. The time will decrease, first in minutes and then in hours.

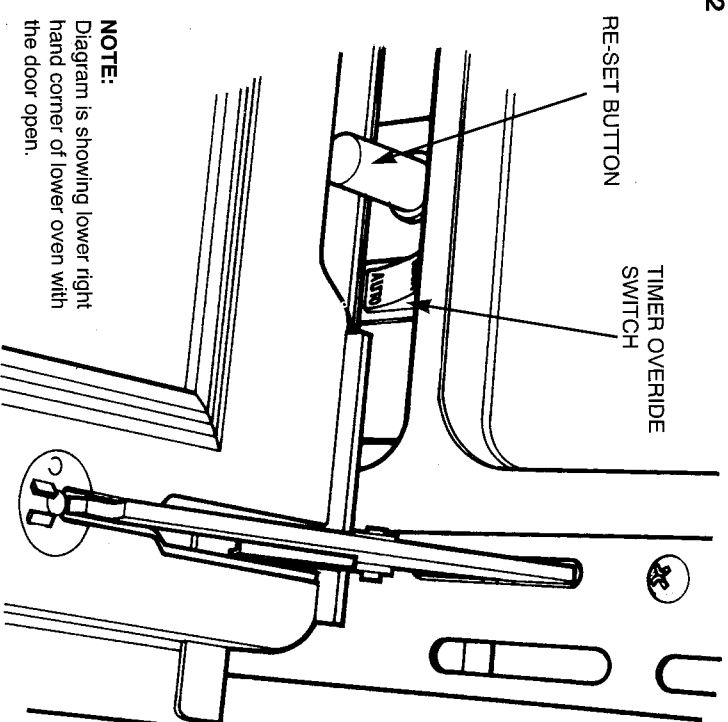
NOTE: When altering/setting the time of day clock it is necessary to press the  button to advance the time by at least 1 minute before the backward  button can be used.

TIMER OVERRIDE SWITCH

This switch must remain in the AUTO position and should only be changed to MAN in the unlikely event of the timer failing.

The oven is now ready for use.

Fig. 2



NOTE:
Diagram is showing lower right hand corner of lower oven with the door open.

THE GRILL

THE GRILL

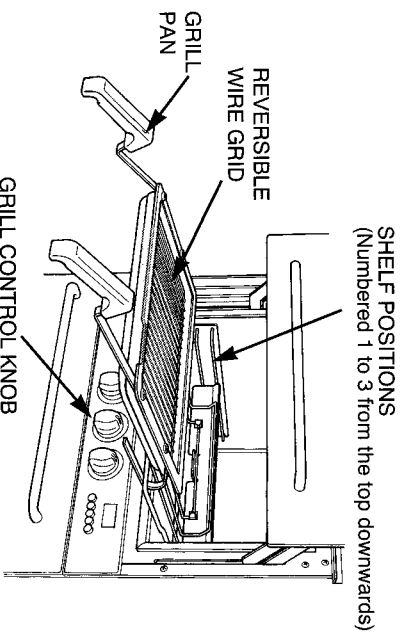
The grill is fitted in the roof of the upper oven and has a large grill pan with a reversible wire grid. The grill pan can be used on the shelf in any of the three shelf positions which are numbered from the top.



DO MAKE SURE YOU UNDERSTAND THE CONTROL BEFORE USING THE APPLIANCE.

TO USE THE GRILL

1. Open the upper oven door by holding the door handle and pulling towards you. The door will come forwards and upwards in the same movement until a stop position.
2. Check that the electricity supply is switched on.
3. Choose the grill shelf and grill pan grid position required. When positioning the grill shelf lift the front edge to pass the shelf stops over the runner (Fig. 6 on page 9).
4. Slide in the grill pan as far as it will go. During use the grill pan can be pulled forwards on the shelf to the safety stops for viewing and turning food. Take care not to touch the oven front frame as this will be hot.

Fig. 4



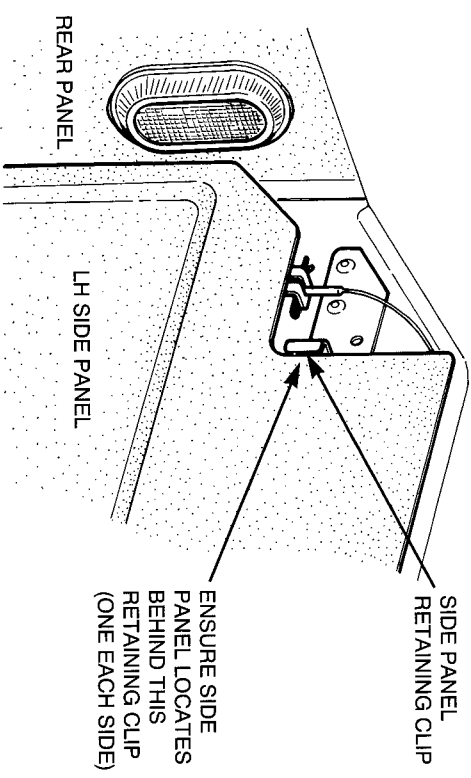
5. Push in and turn the control knob fully anti-clockwise to the large flame symbol  push in firmly listening for the sparking and hold in until the burner lights. (Fig. 4a).
6. Turn the control knob to the desired setting (see chart page 8).
7. To remove the grill pan, push the pan to the back of the oven which is the grilling position, lift and pull forward clear of the runners.
8. To turn off the gas, turn the control knob fully clockwise to the symbol .
9. Before closing the upper oven door make sure that the grill burner is turned off.

CARE AND CLEANING

To re-fit the linings:

1. Slide in the oven roof lining with the sloping part pointing downwards at the back.
2. Whilst holding the roof lining in position fit both the side panels with the cut away edge to the top rear, and making sure that they fit behind the retaining clips (Fig. 13a). Secure with the centre fixing screw. (1 each side panel.)
3. Replace both vertical trims (3 screws and washers)
4. Position the burner shield and replace the screws and washers.
5. Replace the oven shelves and the oven door.

Fig. 13a



OVEN LIGHT

IMPORTANT

Please note:— Light bulbs are not covered by the manufacturer's guarantee. A new 40W (300°C rated) bulb can be obtained from any major electrical supplier or from your gas showroom.

Part number 29246, GC number 044062.

1. Disconnect the electricity supply to the cooker
2. Unclip the lens by easing off with a suitable tool.
3. Unscrew the bulb anti-clockwise. If the bulb is tight it is advisable to protect yourself by holding the bulb with a thick cloth in case of breakage.
4. Replace the new bulb and clip on the lens.

CARE AND CLEANING

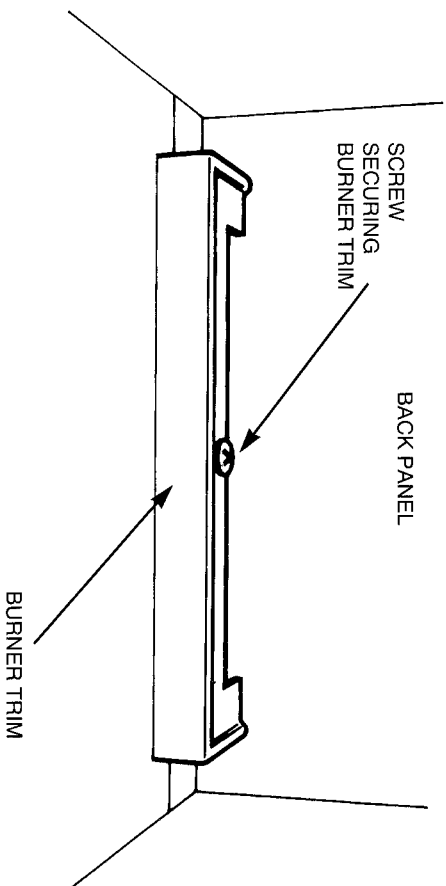
OVEN HEAT CLEAN LININGS

Replacing the linings.
In the event of any of the linings becoming stained and their cleaning effect lessened replacement parts can be obtained from your local supplier.

To remove the linings:

1. Disconnect the electricity supply to the cooker.
2. Remove the oven door for easy access (see instructions page 40).
3. Take out the oven shelves and/or grill pan.
4. Remove the screw and washer holding the burner trim, (Fig. 13) remove the shield.

Fig. 13



5. Remove the three screws and washers which hold the left hand front trim and remove.
6. Remove the screw from the centre of the left hand side lining and lift out the lining.
7. Remove the right hand trim and side lining in the same way as points 5 and 6 above.
8. Slide out the top lining.

THE GRILL

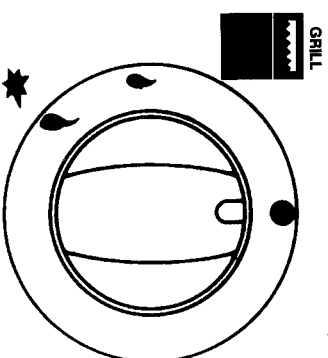
IMPORTANT:

- * The door must remain open during grilling (Fig. 4).
- * If the door is accidentally shut, the gas supply to the grill burner will automatically be turned off. **TURN THE CONTROL KNOB TO THE OFF POSITION**.
The gas **MUST** be turned on again and re-lit when the door is opened. (Follow points 3 and 6, TO USE THE GRILL).

TO STORE THE GRILL PAN

1. Store the grill pan in the upper oven/grill.
2. The oven shelf must be in the highest position in the oven.
3. Place the grill pan on the oven base plate and push to the rear of the oven.

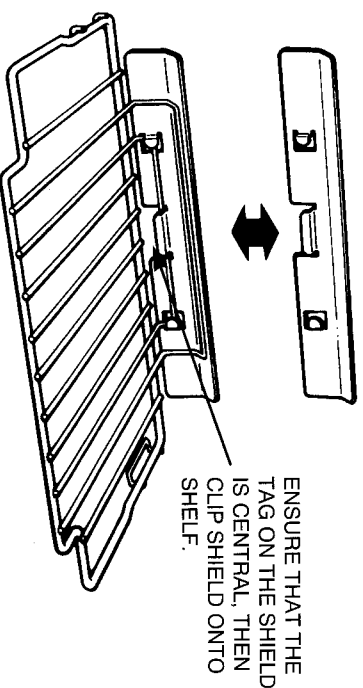
Fig. 4a



DO NOT STORE THE GRILL PAN WHEN THE UPPER OVEN IS IN USE.

TO REMOVE THE SHELF SHIELD FOR CLEANING

(See CARE AND CLEANING Section (page 45) on cleaning method)



IMPORTANT: THE SHIELD MUST BE REPLACED BEFORE ANY COOKING IS COMMENCED.

INSTALLATION

GAS CONNECTION

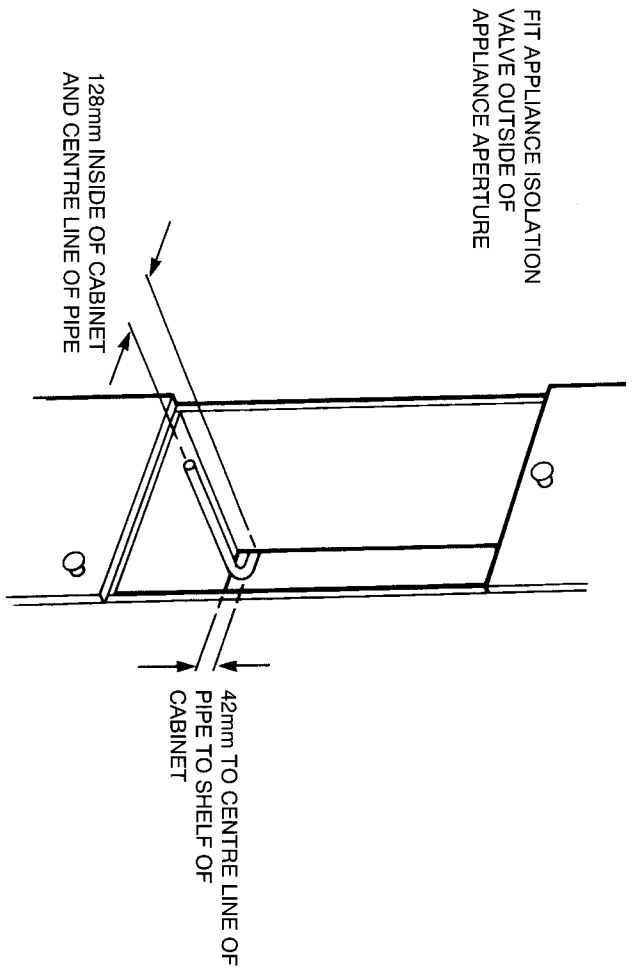
- The cabinets must be firmly fixed to the wall. The shelf on which the appliance will rest must be horizontal and comply to the dimensions in Fig. 1.

- Install the gas supply in accordance with the dimensions given below in Fig. 2, using 8mm (MIN.) outside diameter copper pipe. An appliance flexible connection **MUST NOT** be used as the oven cabinet is not intended to be movable by the user.

If an in-line isolation valve is to be fitted it must be placed in an adjacent cabinet and not in the appliance.

- Remove the oven door (refer to page 21), burner trim (1 screw and washer) and oven base panel (1 screw at rear).
- Fit a coupling suitable for 8mm copper tube in appliance inlet.
- It is recommended to slide the appliance into place to determine the length of the semi-rigid connection. At this point mark the appliance fixing holes (refer to section 4 page 9).
- Remove the appliance from the cabinet.

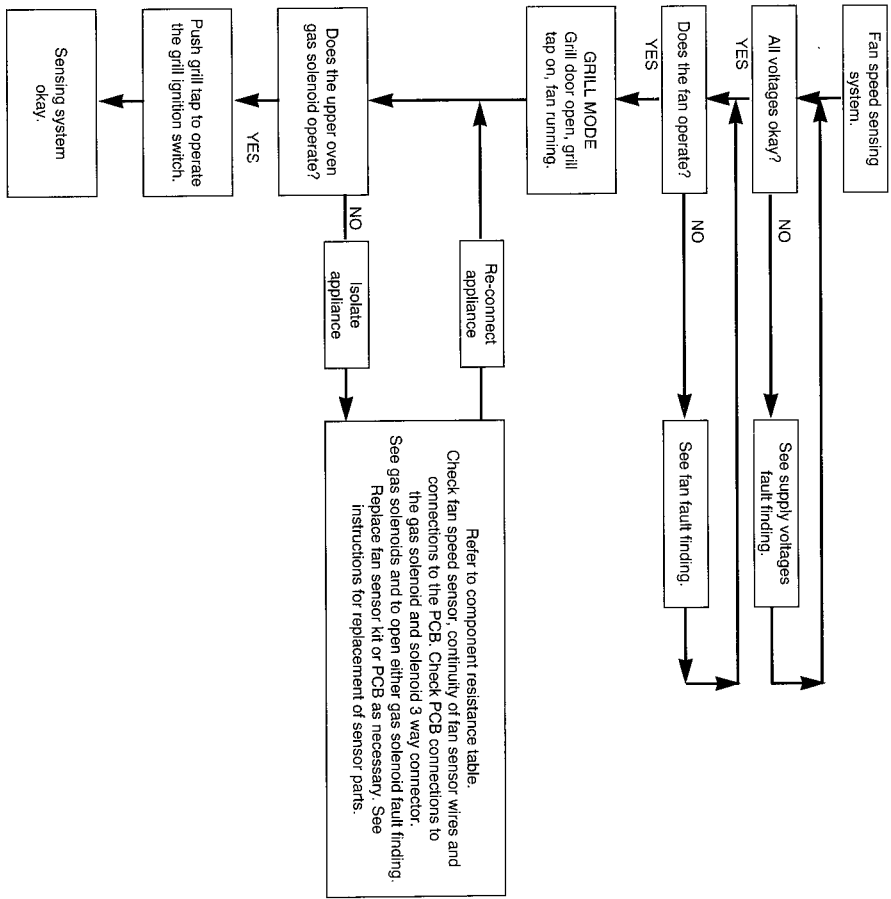
Fig. 2



FAULT FINDING

FAN SPEED SENSING SYSTEM

NOTE: The fan speed sensing system comprises:
 a. A 2 pole rotary magnet.
 b. A magnetic pick up (I.C.).
 c. Electronic components on the PCB to process the signal.



CUSTOMER REPLACEABLE PARTS

LOWER OVEN DOOR

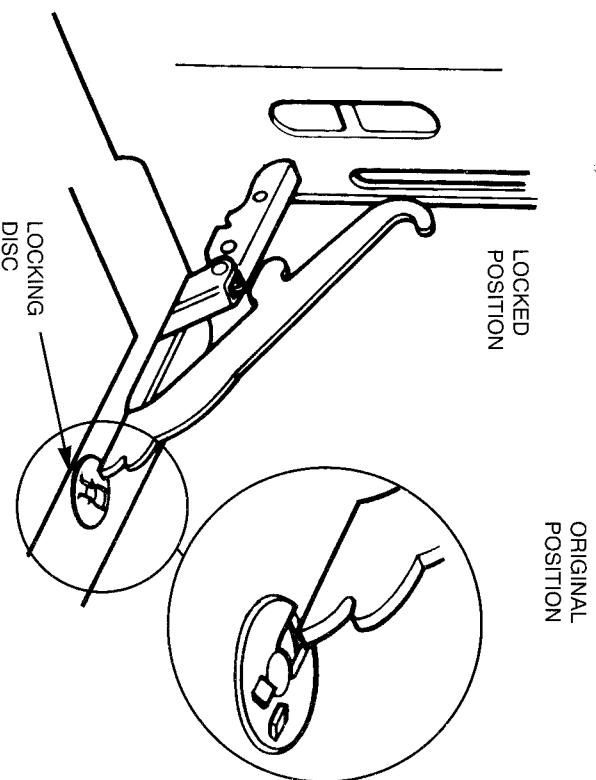
The oven door and inner glass panel can be removed for cleaning.

1. Open the door.
2. Using a two pence coin, turn the locking discs, at each side of the door, a quarter turn to the right or left. (Fig. 11)
3. Tilt the door upwards and lift off at the hinges.

To Replace the Door:

1. With the door slightly tilted, support the lower arm of the hinge and place both hinge arms into the opening. Lower the door into the open position.
2. Turn the discs back to their original position. (Fig. 11)

Fig. 11



THE UPPER OVEN

The advantage in using the upper oven is that smaller amounts of food can be cooked leaving the lower oven free for bulk baking, entertaining, weekend cooking etc.

- * The Oven Control Knob is marked from 1 to 9.

OVEN SHELVES

- * When using the upper oven remove the grill pan.
- * One shelf with a chromium plated shield is provided in the upper oven and can be used in three shelf positions, numbered from the top.
- * The shelf has a safety stop to prevent it from being pulled out too far when attending to food. (Fig. 5)
- * To remove a shelf, draw it out to the stop, lift the front edge and pull out. (Fig. 6)
- * When replacing a shelf, lift the front edge to pass the shelf stops. (Fig. 6)
- * For removal of shelf shield for cleaning see Fig. 6a.

Fig. 5

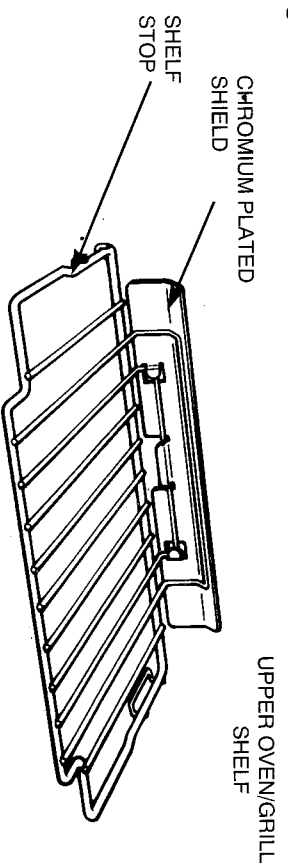
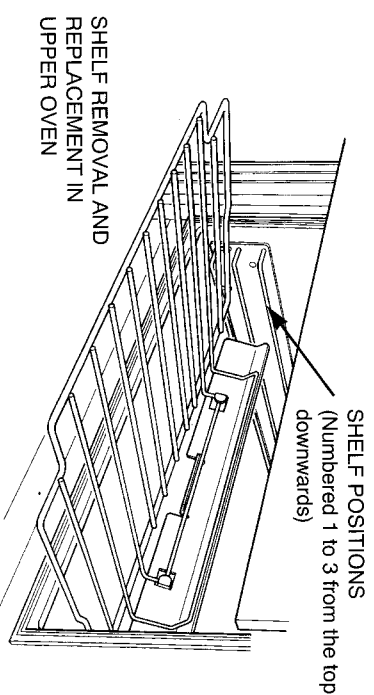


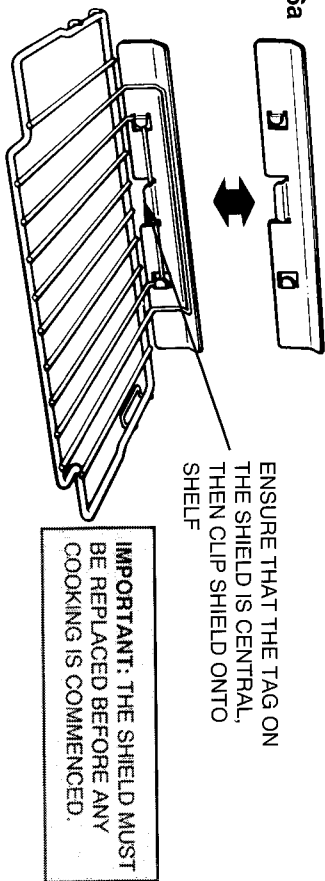
Fig. 6



THE UPPER OVEN

TO REMOVE THE SHELF SHIELD FOR CLEANING
(See CARE AND CLEANING Section (page 45) on cleaning method.)

Fig. 6a

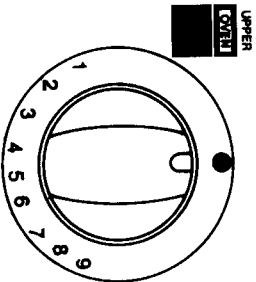


TO USE THE UPPER OVEN

1. Check that the time of day clock is set (see page 4).
2. Refer to the cooking chart (page 17) and place the oven shelf in the required position.
3. Push in and turn the oven control knob (Fig. 7) fully anti-clockwise to Mark 9 and then down to the required setting.
There is a delay of about one minute whilst the safety device operates before the burner comes on full. The oven burner is lit when the ticking sound stops. If there is no ticking sound and the burner does not light, check that the electricity supply is on, check also the reset button (page 4). The flame stays high during the heating up time and is then reduced automatically to keep the oven at the required gas Mark.
4. To turn off the oven, push in and turn the thermostat control knob fully clockwise to the symbol ●.

- * A smell may be noticed upon first lighting the oven, this is due to the newness and will quickly pass.
- * Always use good quality dry oven gloves to handle hot shelves and dishes.
- * When the lower oven is in use, the upper oven can be used as a plate-warming compartment.

Fig. 7



CARE AND CLEANING

ENSURE THAT THE PLUG IS REMOVED OR THE APPLIANCE IS DISCONNECTED FROM THE ELECTRICITY SUPPLY BEFORE CLEANING.

GENERAL CLEANING INFORMATION

- * Regular cleaning will help to keep the cooker looking at its best and in correct working order. It is better to clean the cooker when it is cool. Try to wipe any spills as they occur to prevent them from becoming burnt on.
- * **A white cooker shows soiling sooner than a brown one. We suggest that the white parts are cleaned after each use.**
- * Caustic cleaning solutions should not be used.

HEAT CLEAN LININGS

The oven back and side panels are coated with a special Heat Clean enamel which has a continuous cleaning action. This works best if a pattern of low and high temperature cooking is followed. Fat splashes are gradually absorbed and dispersed. Light stains which may appear mean that this process has not completely finished. Excessive fat splashing can be avoided by using a low temperature roasting method. Should staining persist, running the oven empty at Mk. 8 for 2 hrs will assist the cleaning operation. See page 42 for replacement of heat clean linings.

DO NOT USE SCOURING PASTES AND POWDERS, SOAP FILLED PADS, WIRE WOOL, SPRAY CLEANERS, BRUSH-ON OVEN CLEANERS, CAUSTIC SOLUTIONS, METAL SCRAPERS OR KNIVES OR ANYTHING WHICH MAY CLOG THE PORES OF THE SPECIAL COATING AND PREVENT THE CONTINUOUS CLEANING ACTION.

THE UPPER OVEN

Continued . . .

RECIPE	METHOD	SHELF POSITION
MOUSSAKA — 2 1/2 pt (1.4L) Oval Casserole	Sauté the onion and garlic in the oil until clear. Add the mince and cook until brown. Add the chopped mushrooms, tomatoes (strained), parsley and seasoning. Stir in the tomato purée and stock and put aside. Slice the aubergines (thinly) and fry on both sides in hot oil and drain on kitchen roll. Line a dish with the aubergines, cover with a layer of meat mixture, sprinkle with Parmesan cheese. Continue alternating layers finishing with a layer of aubergines. Whisk together the sauce ingredients and pour over the top. Sprinkle with grated Parmesan cheese, leave uncovered.	4 cranked
Sauce 3 eggs 3 tbsp. (45ml) flour 1 x 5 fl. oz. (150ml) carton of natural yoghurt		
DATE SHORTBREAD — Swiss roll tin 285mm x 190mm (11 1/4" x 7 1/2")	Rub the fat into the flour. Add sugar and knead well together. Divide into two. Roll into an oblong and line the tin. Stew the dates with the sugar and orange juice for 3 minutes. Spread this thickened mixture onto the shortbread base. Roll out the remaining piece of shortbread and cover the dates. When cold, cut into fingers.	2
12oz (350g) flour 8oz (225g) butter 4oz (100g) sugar Filling 8oz (225g) cooking dates 2oz (50g) sugar 1/4pt (150ml) orange juice		

PLEASE NOTE

- * The Pavlova is best served straight away.
- * Remove the Risotto after 6 hrs., as extended cooking time causes marked deterioration in appearance.

THE UPPER OVEN

MEAT TIN AND BAKING TRAY

- * An enamelled meat tin and baking tray are supplied with the cooker.
- * The baking tray will take up to 16 small cakes, and is an indication of the maximum size of dish/tray which should be used in the ovens.
- * The meat tin and the baking tray can both be used in the upper oven.

POINTS TO BEAR IN MIND WHEN USING THE UPPER OVEN:

- * **Best results are obtained by pre-heating the oven for 15-20 mins.**
- * The tray should always be pushed to the back of the shelf.
- * When placing food in the preheated oven take care not to touch the enamelled strip at the front of the grill.
- * The base of the oven can be used for cooking, but care must be taken not to place dishes beyond the 'stop'.
- * If the oven door is accidentally slammed or closed sharply, the ticking sound will be heard again. This is the ignition system working to ensure that the burner is alight.
- DO NOT Cook food that is higher or will rise to above 115mm (4 1/2") in the upper oven.
- DO NOT let the baking tray or any other utensil touch the oven side linings preventing circulation of hot air.
- DO NOT block the oven burner with foil used to cover food.
- DO NOT let the meat tin and baking tray overhang the shelf shield.
- DO NOT use oven thermometers to check the temperature as they can be inaccurate and do not necessarily correspond to those used by Cannon.
- DO NOT leave cooked food in the upper oven when it is off to become warm by heat from the lower oven.
- DO NOT place bone china to warm in the upper oven when the oven is on.
- DO NOT hang tea towels on the oven door handle.

THE UPPER OVEN

COOLING FAN

The Culinaire Double Oven has a specially designed cool touch system.

The oven door and controls are kept cool by a small fan which blows the hot oven products out through the grille below the oven (see page 3).

The fan comes on automatically every time the oven and grill are turned on.

Directly after the oven or grill have been turned off the fan may, under certain conditions continue to run for a short time to cool the appliance. Therefore, the appliance should be left permanently switched on at the wall socket except when cleaning.

FOR COOKING CHART SEE PAGE 17.

'E' SETTING MENUS



RECIPE	METHOD	SHELF POSITION
<p>CHICKEN RISOTTO – 2¹/₂ pt (1.4L) Oval Casserole with lid</p> <p>3 uncooked chicken portions 2oz (50g) butter 1 large onion, chopped 1 stick of celery, finely chopped 1 clove garlic, crushed 1 green pepper, finely chopped 2oz (50g) mushrooms 2oz (50g) bacon, chopped 1/4 pt (150ml) dry white wine 1pt (550ml) chicken stock Salt and pepper Chopped herbs 8oz (225g) long grain rice Grated Parmesan cheese</p>	<p>Skin and bone the chicken and cut the flesh into strips. Melt 1oz (25g) butter and fry half the onion and the garlic gently until soft. Add the chicken, vegetables and bacon – stir occasionally. Add the wine and allow to reduce. Pour over some chicken stock to cover, season and transfer to a casserole. Fry the remaining onion in 1oz (25g) of butter until soft. Add the rice and stir until transparent. Add the chicken stock and bring to the boil. Add the rice and liquid to the chicken in the casserole and cover tightly. Serve with Parmesan cheese.</p>	2
<p>PAVLOVA – Baking Tray</p> <p>3 egg whites 6oz (175g) caster sugar 1/2 tsp (2.5ml) vanilla essence 1/2 tsp (2.5ml) vinegar 1 tsp (5ml) cornflour</p>	<p>Draw a 7" (180mm) circle on baking parchment. Beat the egg whites until stiff, then beat in the sugar gradually. Beat in the vanilla essence, vinegar and cornflour. Spread the mixture over the circle keeping the sides higher than the centre. Pipe meringue mixture round the edge if desired. (When cooked top with whipped cream, fruit and nuts).</p>	Base of Oven

Continued on next page

'E' SETTING MENUS

Continued . . .

RECIPE	METHOD	SHELF POSITION
CASSEROLE OF BEEF IN RED WINE — 3pt (1.6L) Oval or Rectangular Casserole with lid 1 1/2 lb (700g) shin beef 4oz (100g) streaky bacon 1/2 pt (300ml) red wine 8oz (225g) carrots 8oz (225g) onions 4oz (100g) mushrooms 2oz (50g) butter 1 clove garlic, crushed 3 tbsp (45ml) tomato purée 1/4 pt (300ml) beef stock 1 1/2 oz (35g) flour Salt and pepper	Trim the fat off the beef and cut into 1" (25mm) cubes. Rind and chop the bacon into a large bowl and marinate in wine for at least 4 hours. Peel and slice the carrots. Finely chop the onions and slice the mushrooms. In 1oz (25g) of the butter fry the beef and the bacon until browned. (Retain the wine used for marinating). Place the meat into a casserole dish. In remaining butter fry the vegetables, garlic and tomato purée — add these to the meat and pour over the wine. Gradually stir the stock into the flour and bring to the boil stirring well. Season and pour over the casserole — mix well and cover.	2
RICE PUDDING — 2pt (1.1L) Oval dish 2oz (50g) pudding rice Knob of butter 1oz (25g) sugar 1pt (550ml) milk Grated nutmeg	Place the rice into a greased dish and dot with butter. Dissolve the sugar in the heated milk and pour over the rice. Sprinkle the top with the grated nutmeg. Leave uncovered.	4 cranked
FLAP JACKS — Swiss roll tin 295mm x 195mm (11 1/2" x 7 1/2") 4oz (100g) butter 1oz (25g) sugar 2tbsp (30ml) syrup 8oz (225g) rolled oats 1/4 tsp (1/2 x 2.5ml) salt 1oz (25g) sultanas	Place the fat, sugar and syrup in a saucepan and melt together. Stir in the dry ingredients and press into a greased baking tin. Leave uncovered. Whist warm cut into fingers — remove from tin when cold.	2

THE LOWER OVEN

THE LOWER OVEN

The lower oven is the main oven of this appliance, and has a large capacity for bulk cooking.

OVEN SHELVES

- * The oven has one straight shelf and one cranked shelf.
- * Each shelf has a safety stop to prevent it from being pulled out too far when attending to food.
- * To remove a shelf, draw it out to the stop, lift the front edge and pull out. (Fig. 9)
- * When replacing a shelf, lift the front edge to pass the shelf stops. (Fig. 9)

Fig. 8

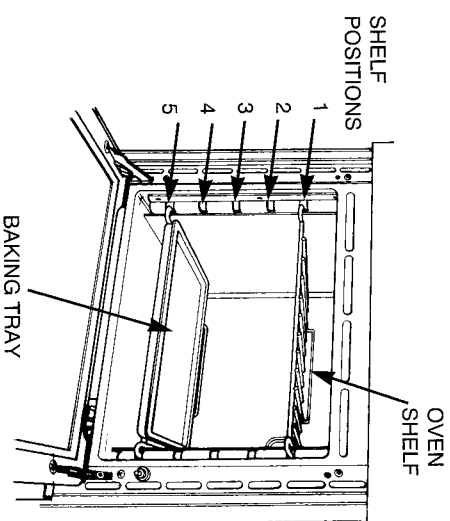
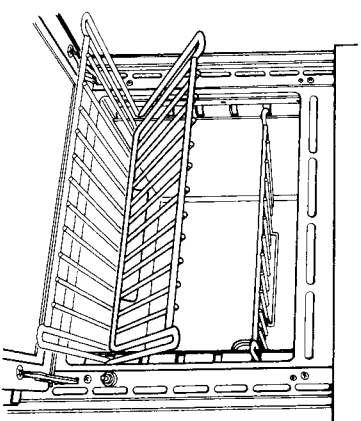


Fig. 9



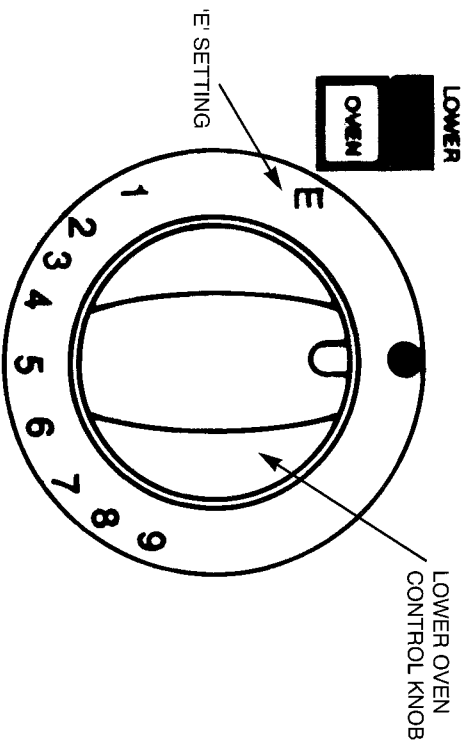
THE LOWER OVEN

CONTROL KNOB AND OVEN LIGHT

- * The oven control knob is marked from 1 to 9 with the addition of the 'E' Setting for slow cooking. (Fig. 10)
- * When the oven control knob is in use the oven light and fascia panel lights come on automatically.

However, if an automatic oven programme has been set the oven light will not come on until the start of the programme.

Fig. 10



MEAT TIN AND BAKING TRAY

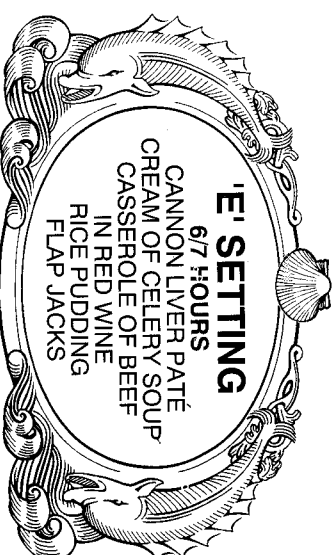
- * An enamelled meat tin and baking tray are supplied with the cooker.
- * The baking tray will take up to 16 small cakes, and is an indication of the maximum size of utensil which should be used in the oven. However, two dishes may be placed side by side on an oven shelf, ie. casserole dishes etc. which occupy a larger area than the tray will cook almost equally as well.

THE OVEN DOOR

- * The drop down door can be used for resting food on for basting etc.
- * The door is removable and can be taken apart for cleaning. (See Care and Cleaning Section page 40).

'E' SETTING MENUS

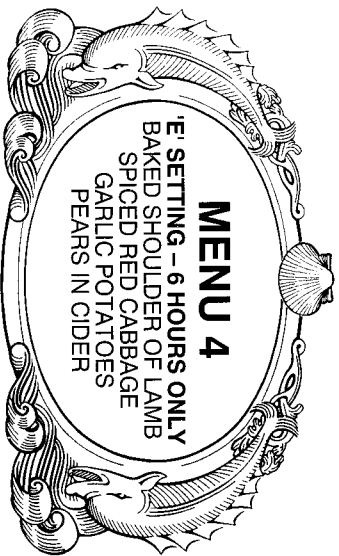
THESE 'CONVENIENCE' MENUS ARE NOT DESIGNED AS COMPLETE MEALS, BUT AS INDIVIDUAL DISHES WHICH MAY BE USED AT A LATER TIME.



RECIPE	METHOD	SHELF POSITION
<p>CANNON LIVER PATE — 2pt (1.1L) Rectangular Casserole</p> <p>1lb (450g) bacon slices 1/2lb (225g) chicken liver 4 oz (100g) lambs kidney 1 onion 1lb (450g) pork sausage meat 1 beaten egg 1 clove garlic, crushed 2 tbsp. (30ml) parsley Pinch of celery salt Pinch of nutmeg Salt and pepper 1/4pt (150ml) brandy</p>	<p>Line a rectangular loaf dish with the bacon slices, reserving a few for the top. Mince finely the chicken liver, lambs kidney and the onion. Mix these with the sausage meat, egg, garlic, parsley, celery salt, nutmeg, salt, pepper and brandy. Pour into the lined dish and cover with bacon slices. Leave uncovered.</p>	4 cranked
<p>CREAM OF CELERY SOUP — 2 1/2pt (1.4L) Oval Casserole with Lid</p> <p>1 head of celery 1 onion 1 oz (25g) butter 1 oz (25g) flour 1pt (550ml) chicken stock 1/2pt (300ml) milk Salt and pepper 1 bayleaf Pinch of coriander 2 tbsp. (30ml) double cream</p>	<p>Finely chop the celery and the onion and fry in the butter until soft. Stir in the flour, stock, milk and seasoning. Bring to the boil, stirring occasionally. Adjust the seasoning according to taste and place into a soup tureen or casserole and cover tightly. Float cream on top.</p>	Base of Oven

Continued on next page

'E' SETTING MENUS



MENU 4

'E' SETTING - 6 HOURS ONLY
BAKED SHOULDER OF LAMB
SPICED RED CABBAGE
GARLIC POTATOES
PEARS IN CIDER

RECIPE	METHOD	SHELF POSITION
BAKED SHOULDER OF LAMB – Meat tin and grid Shoulder of lamb approx. 3lb (1.4kg) in weight	Wrap the lamb in foil and place on the grid over a roasting tin.	2 cranked
SPICED RED CABBAGE – 3pt (1.6L) Oval Casserole with lid 2 oz (50g) butter 2 onions, sliced 1lb (450g) cooking apples, sliced 1–1 1/2lb (450g – 700g) red cabbage, finely chopped 3tbsp (45ml) cider & honey vinegar 1dsp (10ml) soy sauce 1tbsp (15ml) soft brown sugar 1dsp (10ml) honey 2tbsp (30ml) flour Salt and pepper Juice of 1/2 an orange	Melt the butter and fry the onions and apples. Add the remaining ingredients, stir well and transfer to a casserole. Cover tightly.	4
GARLIC POTATOES – Wrapped in foil and placed on a shallow tin 190mm x 290mm (7 1/2" x 11 1/2") 4 large potatoes 2 oz (50g) butter 1–2 cloves garlic, crushed Chopped parsley Salt and pepper	Peel the potatoes and slice almost through widthwise. Melt the butter with the crushed garlic and add the chopped parsley. Place the potatoes in foil squares, pour over the butter in between each slice – season and cover tightly with foil.	4
PEARS IN CIDER – 1 1/2 pt (900ml) Casserole with lid 1lb (450g) pears 3–4 oz (75 – 100g) brown or white sugar Cider to cover	Prepare the pears and cut into quarters. Place with sugar and cider in a casserole and cover well.	Base of oven

THE LOWER OVEN

TO USE THE OVEN

- * Check that the time of day clock is set (see page 4).
- * Refer to the cooking chart (page 17) and place the oven shelf (or shelves) in the required position(s).
- * Push in and turn the oven control knob (Fig. 10) fully anti-clockwise to Mark 9 and then down to the required setting. There is a delay of about one minute whilst the safety device operates before the burner comes on full. The oven burner is lit when the ticking sound stops. If there is no ticking sound and the burner does not light, check that the electricity supply is on. The flame stays high during the heating up time and is then reduced automatically to keep the oven at the required gas Mark.
- * To turn off the oven, push in and turn the thermostat control knob fully clockwise to the symbol ●. A smell may be noticed upon first lighting the oven; this is due to the newness and will quickly pass. Always use good quality dry **oven gloves** to handle hot shelves and dishes.
- DO NOT let the baking tray or any other utensil touch the oven side linings preventing circulation of hot air.
- DO NOT use oven thermometers to check the temperature as they can be inaccurate and do not necessarily correspond to those used by Cannon.
- DO NOT block the oven outlet grille, e.g. do not hang tea towels etc. on the oven door handle.
- DO NOT block the oven burner with foil used to cover food.
- DO NOT let the meat tin and baking tray overhang the shelf stop.
- COOLING FAN**
The Cullinaire Double Oven has a specially designed cool touch system. The oven door and controls are kept cool by a small fan which blows the hot oven products out through the grille below the oven (see page 3). The fan comes on automatically every time the oven or grill control knob is turned on.
- Directly after the oven or grill have been turned off the fan may, under certain conditions continue to run for a short time to cool the appliance. Therefore, the appliance should be left permanently switched on at the wall socket except when cleaning.

LOWER OVEN

Points to remember when planning a bake load:

1. Times for individual recipes will alter slightly when included with other dishes.
2. Try to choose rectangular or oval dishes where possible, as they fit side by side on the shelf more easily.
3. Do not let trays, dishes or aluminium foil overhang the burner at the back of the oven.

RE-HEATED / 'COOK CHILL' DISHES

These types of dishes should always be placed in a pre-heated oven, ideally on the second or third shelf. Cook according to the food manufacturers instructions until they are **thoroughly heated**.

COLD START COOKING

Casseroles and rich cakes, and anything requiring long slow cooking may be put into a cold oven, and good results will be obtained. Generally speaking, cold start cooking saves time and gas. Satisfactory results can also be obtained with creamed mixtures, rich pastries or yeast mixtures, but for perfection we recommend pre-heating the oven for 15-20 minutes.

ROASTING OF LARGE POULTRY

The maximum weight of turkey which can be accommodated is 25lb (11.5kg) provided it is of suitable shape.

'E' SETTING MENUS

Continued . . .

RECIPE	METHOD	SHELF POSITION
LEEKS IN WHITE SAUCE — 2pt (1.1L) Casserole with Lid	1 lb (450g) leeks Sufficient water for blanching 3 fl.oz (75ml) milk $\frac{1}{2}$ oz (12g) butter $\frac{1}{2}$ oz (12g) flour Salt and pepper	4
PINEAPPLE PUDDING — 205mm (8") Pyrex Soufflé dish	1oz (25g) cornflour $\frac{1}{2}$ pt (300ml) pineapple juice and water 4 oz (100g) sugar 1 small tin of pineapple chunks 2 egg yolks 1oz (25g) butter	4
MERINGUE	2 egg whites 4 oz (100g) caster sugar	Whisk the egg whites until stiff and then whisk in the sugar. Pile or pipe on top of the pineapple mixture. Leave uncovered.

'E' SETTING MENUS



RECIPE	METHOD	SHELF POSITION
CHICKEN IN WINE - 3pt (1.6L) Casserole with lid	<p>3/4lb (1.6kg) boiling or roasting chicken 1/2 oz (35g) butter 1 tbsp (15ml) oil 4 oz (100g) streaky bacon, cubed 8 oz (225g) onions, chopped 2 sticks celery, finely chopped 6 oz (175g) mushrooms 1 clove garlic, crushed 1 oz (25g) flour 3/4 pt (400ml) cheap red wine 1/4 pt (150ml) water Bay leaf 1/2 tsp dried thyme Salt and pepper</p>	2 cranked
LYONNAISE POTATOES - 2pt (1.1L) Rectangular Pyrex dish	<p>Butter for greasing 1lb (450g) peeled potatoes, thinly sliced 1 medium onion, sliced 1/4 pt (150ml) soured cream 2oz (50g) grated cheese Chopped parsley</p>	2 cranked

Continued on next page

COOKING CHART

The following times and oven control settings are for guidance only. The Gas Mark may be altered 1/2 - 1 mark either way, to give a result more to your satisfaction. When a different setting from that shown below is given in a recipe, the recipe instructions should be followed. Allow 15-20 mins. pre-heat for best results. When first lighting the oven turn the thermostat control to Mark 9 before selecting the appropriate Gas Mark.

FOOD	GAS MARK	SHELF POSITION		APPROX. COOKING TIME AND COMMENTS
		UPPER OVEN	LOWER OVEN	
STARTERS				
Patés and Terrines	4	3	3	1 1/2 - 2 hrs. <small>Push dish right to shelf stop.</small>
FISH				
Oily fish (whole)	5	2	3	30 mins.
White fish (fillets & steaks)	5	2	3	20 mins.
Oven Fried Fish	8	1 or 2	2 or 3	25 mins. or as per packet instructions
MEAT AND POULTRY				
Veal (medium)	5	3	3 cranked or 4	25 mins. per lb + 25 mins
Beef (medium)	4 or 5	3	3 cranked or 4	25-30 mins. per lb + 25-30 mins
Ham (covered in foil)	5	3	3 cranked or 4	40 mins. per lb + 40 mins
Lamb	5	3	3 cranked or 4	30-35 mins. per lb + 30 mins
Pork	5	3	3 cranked or 4	40 mins. per lb + 40 mins
Chicken	5	3	3 cranked or 4	25 mins. per lb + 25 mins
Duckling & gosling	5	3	3 cranked or 4	25 mins. per lb + 25 mins
Turkey	4	3 or baseplate	4 or 5	15-20 mins. per lb + 15-20 mins
Game Birds (covered with bacon)	6	3	3 cranked or 4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting brace.
MAIN COURSE DISHES				
Casseroles	3	3	3 cranked or 4	1 1/2 - 6 hrs. (depending on cut of meat)
Pizza (frozen)	4 or as packet instructions	1 or 2	3	40 mins. or as per packet instructions.
Quiche (frozen)	5	1 or 2	2 or 3	55 mins. - 1 hr.
Individual frozen pies	7	2	3	25 mins. or as per packet instructions.
VEGETABLES				
Baked jacket potatoes	5	2	3	1 3/4 - 2 hrs.
Battered onion rings	8	1 or 2	1 or 2	20 - 25 mins.
Oven chips	7	1 or 2	1 or 2	20 - 30 mins. or as per packet instructions.

COOKING CHART

FOOD	GAS MARK	SHELF POSITION		APPROX. COOKING TIME AND COMMENTS
		UPPER OVEN	LOWER OVEN	
PUDDINGS				
Milk Pudding	3	2	3	2 - 2 1/2 hrs. started with warm milk
Baked Custard (650ml 1pt)	3	2	3	1 1/4 - 2 1/2 hrs. in bain marie ¹ started with warm milk
Baked Sponge Pudding	4	2	3	35 - 40 mins.
eg. Upside Down Pudding	3	3	3	45 mins - 1 hr. depending on size of apples
Baked Apples	3	3	3	
Meringue Topped Puddings	1	3	4	25 mins
Apple Tart (s) - 2	6	-	2 and 3 cranked	55 mins. Interchange tarts after 25 mins.
(230mm (9")) - 1 only	6	2	3	45 - 55 mins.
Fruit Crumble	5	3	3	1 hr. using raw fruit
CAKES, PASTRIES and BISCUITS				
Small Cakes - 2 trays	5	-	2 and 3 cranked	16 - 25 mins.
16 per Tray - 1 tray	5	2	3	16 - 25 mins.
Victoria Sandwich	4	2	2 and 3 cranked	UPPER OVEN - 20-35 mins. LOWER OVEN - 23-35 mins.
- UPPER OVEN 2x180mm (7") tins placed side by side				
- LOWER OVEN 2x205mm (8")				
Fatless Sponge (2x180mm (7") tins) UPPER OVEN	5	2	2 and 3 cranked	20 - 30 mins.
tins placed side by side				
Swiss Roll (3 egg qty.)	7	2	2 or 3	10 mins.
Christmas Cake (1x205/230mm (8" or 9"))	3	3	3 or 4	4 - 6 1/2 hrs. depending on recipe and volume of mix
Madeira Cake (1x180mm (7") tin)	4	3	3	1 - 1 1/4 hrs.
Rich Fruit Cake	2	2	3	UPPER OVEN - 1 1/2 - 2 hrs. LOWER OVEN - 3 1/2 - 3 1/2 hrs.
- UPPER OVEN 1x155mm (6") tin				
- LOWER OVEN 1x250mm (9") tin				
Gingerbread	3	2	3	1 - 1 1/2 hrs.
Scones - 2 trays	7	-	2 and 3 cranked	10 - 15 mins.
- 1 tray	7	2	3	10 - 15 mins.
Shortbread (1x180mm (7") round)	2	2	3 or 4	1 - 1 1/2 hrs. depending on thickness
Biscuits - 2 trays	4 - 6	-	2 and 3 cranked	15 - 20 mins. depending on recipe
- 1 tray	4 - 6	2	3	15 - 20 mins. depending on recipe

'E' SETTING MENUS



MENU 2
 'E' SETTING - 6/7 HOURS
 PORK PAPIRIKA
 BAKED POTATOES
 CARROTS
 APPLE CRUNCH CAKE

RECIPE	METHOD	SHELF POSITION
PORK PAPIRIKA - 2 1/2pt (1.4L) Oval Casserole	<p>1 medium onion, chopped 1 tsp (15ml) paprika pepper 1oz (25g) butter 2lb (900g) fillet of leg of pork 1 tsp (15ml) flour 1/2pt (300ml) beef stock 6 tsp (90ml) sherry 1 tsp (15ml) tomato purée 6oz (175g) mushrooms Salt and pepper 1 1/2tbsp (25ml) cornflour</p>	2 cranked
BAKED POTATOES - Wrapped in foil and placed directly onto oven shelf.	<p>4 large potatoes</p>	2 cranked
VICHY CARROTS - 2pt (1.1L) Rectangular Pyrex dish	<p>1lb (450g) carrots 1oz (25g) butter 1 tbsp (15ml) mixed herbs</p>	4
APPLE CRUNCH CAKE - 205mm (8") Pyrex Soufflé dish	<p>2 x 8oz (225g) packets of ginger nuts 4oz (100g) butter 1 1/2lb (700g) apples (peeled, cored & sliced) Juice of 1 lemon 2oz (50g) demerara sugar 4oz (100g) sultanas</p>	4

'E' SETTING MENUS

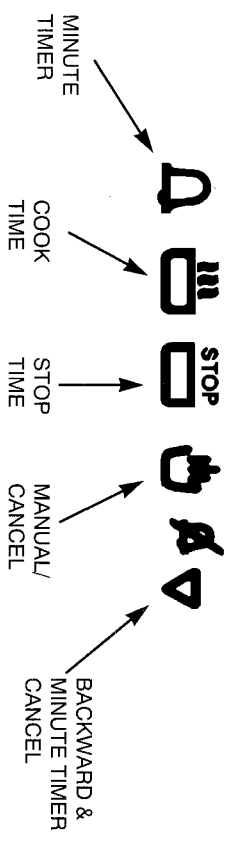
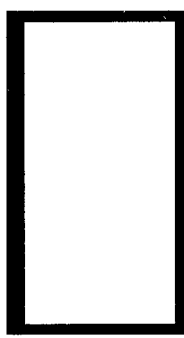
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RECIPE	METHOD	SHELF POSITION
MUSHROOMS — 2pt (1.1L) Rectangular Pyrex dish		
³ 1/2 lb (350g) mushrooms, sliced	Place the mushrooms in a casserole.	⁴
1oz (25g) butter	Season and dot with butter. Cover with foil	cranked
Salt and pepper	and then replace the lid.	
Lemon Juice		
APRICOT & RAISIN CHEESECAKE — 205mm (8") Soufflé dish		
Base		
8 digestive biscuits	Crush the digestive biscuits, mix with the sugar and stir in the melted butter. Mix well and press into the base of the dish. (Chill whilst making fillings).	⁴
2oz (50g) caster sugar		cranked
2oz (50g) butter		
Filling		
1 1/2oz (275g) cottage cheese	Sieve the cottage cheese and combine with the cream, flour, sugar, beaten eggs, apricots and raisins. Pour over the chilled biscuit base. Leave uncovered.	
1/4pt (150ml) double cream		
1oz (25g) plain flour		
1oz (25g) caster sugar		
3 eggs beaten		
3oz (75g) dried apricots		
1oz (25g) raisins		

COOKING CHART

FOOD	GAS MARK	SHELF POSITION		APPROX. COOKING TIME AND COMMENTS
		UPPER OVEN	LOWER OVEN	
Shortcrust pastry	6	2	3	15 mins. — 1 hr. depending on recipe
Rich Shortcrust pastry	5	2	2 and 3 cranked (3 for 1 tray)	25 mins. Two trays interchanged at 15 mins.
Flaky and Puff pastry	7	1	2 and 3 cranked (3 for 1 tray)	10 — 30 mins. depending on recipe.
Choux pastry	6	1 or 2	3	25 — 35 mins.
YEAST MIXTURES				
Bread — 2 x 2lb loaves + 1 plait on a tray	7	3	3	45 — 50 mins. [*] UPPER OVEN — only bread shapes — DO NOT use tins.
— rolls	7	3	3	20 mins.
Chelsea buns	5	2	3	25 mins.
MISCELLANEOUS				
Yorkshire Pudding — large (230mm (9"))	7	2	2 cranked or 3	35 — 45 mins.
— individual	7	1 or 2	2 cranked or 3	25 — 30 mins.
Soufflés (155mm (6")) dish	4	Centre of baseplate	3	35 — 45 mins.
Meringues — UPPER OVEN	1	3	—	3 — 4 hrs. Turn when necessary.
— LOWER OVEN	'E'	—	4 and baseplate	Start on shelf 4 until 'set' and then on baseplate until dried out. Turn over when necessary.

THE MINUTE TIMER



The minute timer works separately from the time of day clock and can be set to time periods up to 8 hrs.

Each setting will remain displayed for 5 seconds before changing back to display the time of day. The setting will be stored and can be checked by pressing the appropriate button for no longer than 2 seconds.

TO SET THE MINUTE TIMER:

1. Press and hold down the minute timer button. After 2 seconds the minute timer will start to increase, first in minutes then in hours until the desired time is reached. The bell symbol will appear in the display time.
2. If the time is over-run, immediately press the backward button until the correct time is set.

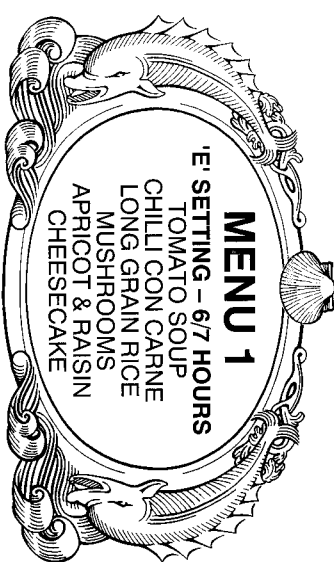
When the setting is complete, the display will go back to showing the time of day.

To view the time left on the minute timer, press the minute timer button for no longer than 2 seconds. AT the end of the 'count down' a high pitched beep will sound and the bell symbol will disappear. To stop this signal, press the backward minute timer cancel button.

TO CANCEL THE MINUTE TIMER SETTING:

1. Press and release the minute timer button .
2. Immediately press the backward button until 00.00 appears on the display.

'ECONOMY' SETTING MENUS



RECIPE	METHOD	SHELF POSITION
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TOMATO SOUP – 2 1/2 pt (1.4L) Oval Casserole with lid 1 small turnip 1 large carrot 1 onion 2 sticks celery 1oz (25g) butter 1 rasher bacon, chopped 1oz (25g) flour 1 x 15 oz (425g) tin tomatoes 2 tsp (10ml) salt Pinch of black pepper 1 tsp (5ml) sugar 1 tsp (5ml) mixed herbs 1 bayleaf 1 pt (550ml) stock	Prepare the vegetables and cut into small pieces. Melt the butter and gently fry these with the bacon. Add the flour and cook for a few minutes before adding the tomatoes, seasoning, sugar, herbs and the stock. Bring to the boil, stirring occasionally. Adjust seasoning if necessary. Place in an oval casserole with a tightly fitting lid. When cooked remove the bayleaf, and liquidise the soup.	2
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CHILLI-CON-CARNIE – 2 1/2 pt (1.4L) Oval Casserole with Lid 1 1/2 lb (700g) minced beef 1 tbsp (15ml) oil 1 large onion, chopped 1/2 red pepper, chopped 1/2 green pepper, chopped 1 x 15oz (425g) tin tomatoes Salt and pepper 1 1/2 tbsp. (25ml, approx.) chilli powder 2 tbsp (30ml) tomato purée 1 x 15oz (425g) tin red kidney beans	Fry the minced beef in the oil until browned. Add the onion and peppers and fry until soft. Stir in the tomatoes, seasoning, chilli powder and tomato purée. Fry for a further 5 minutes. Stir in the drained kidney beans. Transfer to a casserole and cover tightly.	2
--	--	---

LONG GRAIN RICE – 2pt (1.1L) Rectangular Pyrex dish 10oz (275g) long grain rice 3 tbsp (45ml) oil 1 1/4 pt (700ml) water salt	Fry the rice in the oil until lightly browned. Boil the water, add the salt and place with the rice in a covered casserole dish.	4
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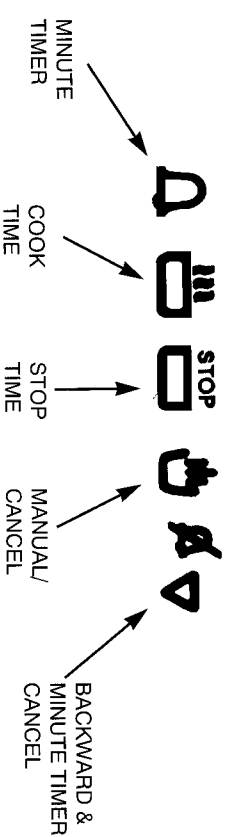
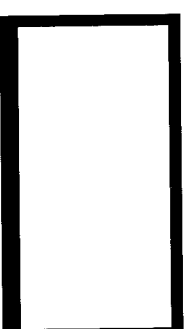
THE 'E' SETTING

9. Always bring soups, casseroles and liquids to the boil before putting in the oven.
10. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
11. Always thaw frozen food completely before cooking.
12. Root vegetables will cook better if cut into small pieces.
13. Adjust seasonings and thickenings at the end of the cooking time.
14. Remember to 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.
15. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be observed from time to time.
16. Dried red kidney beans must be boiled for a minimum of ten minutes, after soaking, before inclusion in any dish.

STORAGE AND RE-HEATING OF FOOD

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

THE AUTOMATIC TIMER



AUTOMATIC COOKING CONTROL

This can be used to set an automatic cooking programme, it turns the gas on or off at pre-set times.

The upper and lower ovens can only be controlled simultaneously by the automatic timer. When the timer has been set for one oven, it is only possible to use the other oven on the same programme.



PLEASE NOTE: If a power failure occurs during automatic cooking the programme will unfortunately be lost. To re-programme the reset button must be pressed (refer back to page 5).

The maximum length of cooking programme which can be set is 23 hrs 59 mins. e.g. Delay time + Cook time = max 23 hrs. 59 mins. Before setting the programme check that the clock is telling the correct time of day, and have the following information to hand.









1. The length of time that you want the food to cook.
2. The time that you want the food to stop cooking.
3. The oven control setting required.

THE AUTOMATIC TIMER


TO SET AN AUTOMATIC COOKING PROGRAMME

Either the stop  time OR cook time  button can be pressed first.

Each setting will remain displayed for 5 seconds before changing back to display the time of day. The setting will be stored and can be checked by pressing the appropriate button for no longer than 2 seconds.

1. Press and hold the cook time  button until the amount of cooking time appears on the display. The chicken and steam symbol will also appear.
2. Press the stop time  button until the time that the meal is to be ready appears on the display. This will cause the steam  symbol to disappear until cooking starts, when it will then re-appear. If the time is over-run whilst entering either of these settings, immediately press the backward button until the correct time is set.
3. The setting can be cancelled at any stage by pressing the cancel/manual  button. The time at which the meal will start cooking can be calculated by subtracting the cooking time from the stop time.
4. Turn either oven or both oven controls to the required setting. The display will show time of day and the chicken symbol . The chicken symbol indicates that an automatic cooking programme has been selected.
5. When the meal starts cooking the steam  above the chicken symbol will appear. This will remain until the programme is completed.
6. When cooking has finished, a continuous beep will sound, the steam symbol will disappear and the chicken symbol will flash. The beep will stop after one minute but the chicken symbol  will remain flashing until cancelled by pressing the cancel/manual  button.

TO RETURN THE OVEN TO MANUAL:

1. Push in and turn the oven thermostat control knob fully clockwise to the symbol .
2. Press the cancel/manual  button.
The oven is now ready for manual use.

NOTE: WHEN EITHER OF THE OVENS HAS BEEN PROGRAMMED FOR AUTOMATIC COOKING THE OTHER OVEN CANNOT BE USED MANUALLY.

THE 'E' SETTING

Your Cannon Culinnaire Double oven lower oven has been designed to incorporate an extra low oven setting. This is called the 'E' setting.

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care must be taken when warming bone china.

SOME ADVANTAGES OF SLOW COOKING ARE:

- * The oven stays cleaner because there is less splashing.
- * Timing of food is not as critical, so there is less fear of overcooking.
- * Inexpensive cuts of meat are tenderised.
- * Fully loading the oven can be very economical.
- * Cooking times can be extended in some cases by up to 2hrs. for late-corners.
- * The kitchen stays cooler.

Bearing in mind these advantages, it makes sense to cook larger quantities of food than required and store them in a freezer to be used cold or for re-heating. Overleaf is guidance on this and on preparing dishes.

USING THE 'E' SETTING FOR SLOW COOKING

Points to bear in mind when preparing food:

1. Make sure all dishes will fit into the oven before preparing the food.
2. All dishes cooked by the 'E' setting should be cooked for a minimum of 6 hours. They will 'hold' at this setting for a further hour but marked deterioration in appearance will be noticed in some cases.
3. Joints of meat and poultry should be cooked at Mk. 6 for 30 mins. before turning to the 'E' setting.
4. Joints and poultry should never be cooked lower than shelf position No. 3.
5. Meat over 6lbs (2.7 Kg.) and poultry over 4lbs. 8ozs (2 Kg.) are unsuitable for the 'E' setting.
6. Always stand covered joints on a rack over the meat tin, to allow good air circulation.
7. Pork joints can only be cooked, if by testing with a meat thermometer an internal temperature of at least 88 C is reached.
8. This method is unsuitable for stuffed meat and poultry.

MEALS FOR THE AUTOMATIC TIMER



THE AUTOMATIC TIMER

EXAMPLE OF AUTOMATIC COOKING

The food requires 2 hrs 30 mins cooking at gas Mark 3 in the lower oven.

The cooking is to be finished by 18.00 hrs.

1. Arrange oven shelves in the oven and on them place the prepared dishes.
2. Check that the clock is showing the correct time of day. (see page 5 for setting).
3. Press the cook time button until 2 hrs 30 mins appears on the display.
4. Press the stop time button until 18.00 hrs appears on the display.
5. Check the settings by pressing each of the buttons in turn. If a setting is found to be wrong, it can be changed as previously described or by pressing the cancel/manual button and starting again.
6. Set the lower oven control to gas Mark 3.
7. When the cooking is completed turn off the oven thermostat control and return the oven to manual by pressing the cancel/manual button.

NOTE:- When checking any setting it is important that the button is pressed for no longer than 2 seconds, otherwise the setting will be altered.

TO SET AN END TIME ONLY, AUTOMATICALLY:

1. Press and hold the cook time button until the amount of cooking time appears on the display. If the time is over-run, immediately press the backward button until the correct time is set. The chicken and steam symbols will also appear.
2. To check when the meal will be ready press the stop time button for no longer than 2 seconds. The finished time will have been worked out automatically.
3. Set the desired oven control. When cooking has finished, a continuous bleep will sound for 1 minute, the steam symbol will disappear, and the chicken symbol will flash.
4. Return the oven to manual by turning the oven thermostat control knob fully clockwise to the symbol and pressing the cancel/manual button.

RECIPE	METHOD	SHELF POSITION
CUMBRAE LIVER – 2 1/2 – 3pt (1.4L – 1.6L) Casserole with lid	Chop the liver and bacon into small pieces. Slice the onion and apple. Place a layer of onion in the bottom of the casserole followed by a layer of apple, the liver and bacon. Mix the stock cube and tomato purée into the water. Pour over the other ingredients. Cover.	4
1lb (450g) calves liver 1 medium onion 1 eating apple 5 rashers streaky bacon 1 stock cube 1 tbsp (15ml) tomato purée 1/4pt (150ml) water		
CARROTS – 1 1/2pt (900ml) Oval Casserole with lid	Peel and slice carrots thinly. Place in casserole. Cover with salted water, place knob of butter on vegetables.	2
1lb (450g) carrots Water to cover Salt Butter		
OVEN FRIED POTATOES – 10 1/4" (260mm) Oval dish	Slice potatoes thickly. Place in dish and season. Pour melted butter over them. Sprinkle on the parsley.	2
1lb (450g) prepared potatoes 1oz (25g) butter Seasoning Parsley		
BAKED APPLES – 2pt (1.1L) Flat Oval dish	Core the apples. Make a cut in the skin around the middle of each apple. Place apples in oval dish. Fill cavity with sultanas, syrup and brown sugar. Pour over apples.	Base-plate
4 Med sized apples 2oz (50g) sultanas 1oz (25g) soft brown sugar 4tbsp (60ml) Golden syrup		

AUTOMATIC COOKING RULES

RULES TO FOLLOW WHEN COOKING AUTOMATICALLY

When planning your meal, remember that the oven control setting refers to the centre of the oven – it is warmer above and cooler below.

Food should be as cold as possible when it goes into the oven, preferably straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.

Stews and joints can be cooked by the long slow method, so that the delay period is kept to a minimum. The cooking chart gives details of alternative low temperature roasting.

Dishes containing left-over cooked meat or poultry, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.

Warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.

It is advisable to cover most dishes either with a lid or foil to keep the food moist and prevent the transfer of odours. If the food is to be served golden brown, it may be left uncovered or have the lid removed for quick browning before serving.

Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.

Particular care should be taken over the selection of food in hot weather.

Dishes containing liquid should not be filled too full to prevent boiling over.

To prevent discolouration of certain fruit and vegetables such as apples, pears, turnips and parsnips, a little lemon juice should be added to the cooking liquid.

Potatoes should be par-boiled or brushed with fat to prevent discolouration during delay time.

Many foods which are usually cooked on a hotplate can, with a little thought, be cooked in an oven instead.

MEALS FOR THE AUTOMATIC TIMER



RECIPE

METHOD

SHELF POSITION

LAMB IN RED WINE – 2½ – 3pt (1.4L – 1.6L) Casserole with lid

1lb (450g) lean lamb	Chop bacon and onions. Slice carrots and mushrooms. Cut meat into squares. Melt butter and sauté bacon, onions and carrots. Add meat and sauté quickly until browned. Sprinkle on flour and cook a little. Remove from heat and gradually add wine and stock. Bring to the boil, add mushrooms, tomato purée and seasoning. Transfer to covered casserole.	4
¼lb (100g) streaky bacon		cranked
2 medium onions		
2 medium carrots		
2oz (50g) mushrooms		
1tbsp (15ml) tomato purée		
Seasoning		
1½oz (35g) butter		
1½oz (35g) flour		
1½pt (300ml) stock		
¼pt (150ml) red wine		

BAKED JACKET POTATOES

4 large potatoes	Wash and prick skins. Rub with salt. Place on shelf runner.	2
Salt		

BROAD BEANS – 1½pt (900ml) Oval Casserole with Lid	Empty beans into casserole. Add seasoning. Drain off liquid and add a knob of butter before serving.	Base-plate
1 x 15oz (425g) tin broad beans		
or French beans		

APPLE CRISP – 1½pt (900ml) Oval Pie dish

1lb (450g) Bramley apples	Place prepared apples in pie dish with sugar, melt syrup, butter and caster sugar together. Mix in cornflakes and pile on top of the fruit.	4
Sugar to taste		cranked
Topping*		
1oz (25g) butter		
1tbsp (15ml) golden syrup		
1oz (25g) caster sugar		
3 teaspoonful Cornflakes		