

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

Low Voltage Equipment
72/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

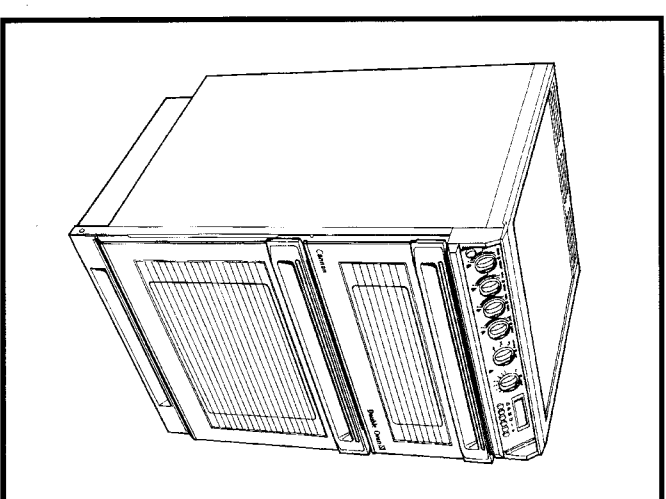
THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE, AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE. CONSULT INSTRUCTIONS BEFORE INSTALLATION AND USE OF THIS APPLIANCE.



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Service: Telephone: 0541 500 500
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DOUBLE OVEN SI MK2



IMPORTANT: Before using this appliance please read this book carefully and keep it in a safe place for future reference.

Data Badge is located below oven base, serial number reference is also located on frame behind lower oven door.

G.C. Appliance Nos. 11 132 79 (White)
11 132 78 (Brown)

A Natural Gas Appliance.

Leave these instructions with the User.

Part No. 910200047

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INSTALLATION

This cooker has been built to burn NATURAL GAS ONLY and cannot be used on any other gas.

DIMENSIONS OF APPLIANCE:

Height	Width	Depth (Wall to door Front)
900mm	597mm	606mm

YOUR CANNON COOKER MUST 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, partitions, cabinets, curtains or soft furnishings do not overheat in accordance to the dimensions given in the Installation Instructions Section, Space for Fitting.
3. Fitted with a stability bracket to stop the cooker tilting forwards if wrongly used.
4. Levelled on installation using the adjustment provided so that the oven shelves are level.
5. Installed in a room of suitable size.
The room containing the appliance must contain an openable window or an acceptable alternative such as an adjustable louvre or hinged panel opening direct to outside air. If the room containing the appliance has a volume less than 5m³ it must have an air vent having a minimum permanent opening free area of 100². If the room containing the appliance has a volume between 5m³ and 10m³ it must have an air vent having a minimum permanent opening free area of 50cm, but if the room contains a door which opens directly to outside, no permanent opening is required in this case.
6. Never install in a bed-sitting room of less than 20m³ or in a bathroom or shower room.
7. Connected to the electricity supply using a properly earthed three pin socket outlet.
8. Installed so that the electrical mains lead is kept clear of any hot surfaces and not trapped, abraided or pulled taut with the appliance in position.

INSTALLATION

WARNING – THIS APPLIANCE MUST BE EARTHED. REFER TO RATING PLATE FOR VOLTAGE AND CHECK THAT THE APPLIANCE VOLTAGE CORRESPONDS WITH THE SUPPLY VOLTAGE.

The flexible mains lead is supplied connected to a B.S. 1363 fused plug having a fuse of 3 amp capacity and should this plug not fit the socket outlet in your home, it should be cut off and replaced with a suitable plug as outlined below.

NOTE: Such a plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket – with the obvious consequent danger of electrocution.

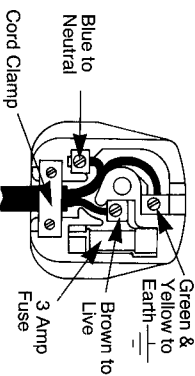
APPLICABLE ONLY IF THE MOULDED PLUG IS REMOVED

The flexible mains lead must be correctly connected as below to a three pin plug of not less than 13 amp capacity. If a B.S. 1363 fused plug is used, it must be fitted with a 3 amp fuse which is approved to B.S. 1362.

We recommend the use of good quality plugs and wall sockets that can be switched off when the cooker is serviced or cleaned.

IMPORTANT: The wires in the mains lead fitted to this appliance are coloured in accordance with the following code:

GREEN AND YELLOW – EARTH
BLUE – NEUTRAL
BROWN – LIVE



As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:— The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol — or coloured green or green and yellow. The wire which is coloured blue must be connected to the terminal which is marked with the N or coloured black. The wire which is coloured brown must be connected to the terminal which is marked with the letter L or coloured red. When wiring the plug, ensure that all strands of wire are securely retained in each terminal. Do not forget to tighten the mains lead clamp on the plug. As the appliance must be earthed, **do not use** 2-pin sockets outlets, **if you are in doubt, consult a qualified electrician.**

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 0.75mm² cross sectional area. **The plug and socket must be accessible after installation.**

APPLICABLE ONLY IF MOULDED PLUG HAS NOT BEEN REPLACED

After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug of the colour that is embossed in words in the base of the fuse recess or elsewhere on the plug. Always state this colour when ordering a replacement fuse cover. (Available from the Cannon Service Organisation). Only 3 amp replacement fuses which are ASTA approved to B.S. 1362 should be fitted.

SPARES & SERVICING

1. If you purchased your Cannon appliance from British Gas you should contact British Gas for all after - Sales and Warranty Services.
2. If you purchased your Cannon appliance from any other sales outlet other than British Gas, you should contact your nearest Hotpoint Creda Service Centre or telephone the following freephone number
(0800) 181751
Cannon have arranged special Spare and Service through Hotpoint Creda.

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

APPLIANCE — Cannon Double Oven SI

G.C. NUMBER — Model 11 132 79 White
Model 11 132 78 Brown

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

The number is located on the frame behind lower oven door.

IMPORTANT:

- * Ensure that any spares are authorised Cannon replacements to give 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.

FINAL CHECK POINTS

IGNITION FAILURE

All burners failing to ignite:

- * See that mains electricity is switched on.
- * It is recommended that the mains be left switched on (except when cleaning) for the convenience of lighting.
- * If the electricity supply should fail, the grill and hotplate can be lit with a match. But protect hand from any flashback.

HOTPLATE BURNER ONLY FAILING TO IGNITE:

- * Ensure that the burner port ring and burner cap disc are seated correctly and that the gasway and airhole in the burner is not blocked.

IF THE ABOVE REMEDIES FAIL TO CORRECT THE FAULT, CONTACT YOUR SUPPLIER.

GETTING TO KNOW THE DOUBLE OVEN SI

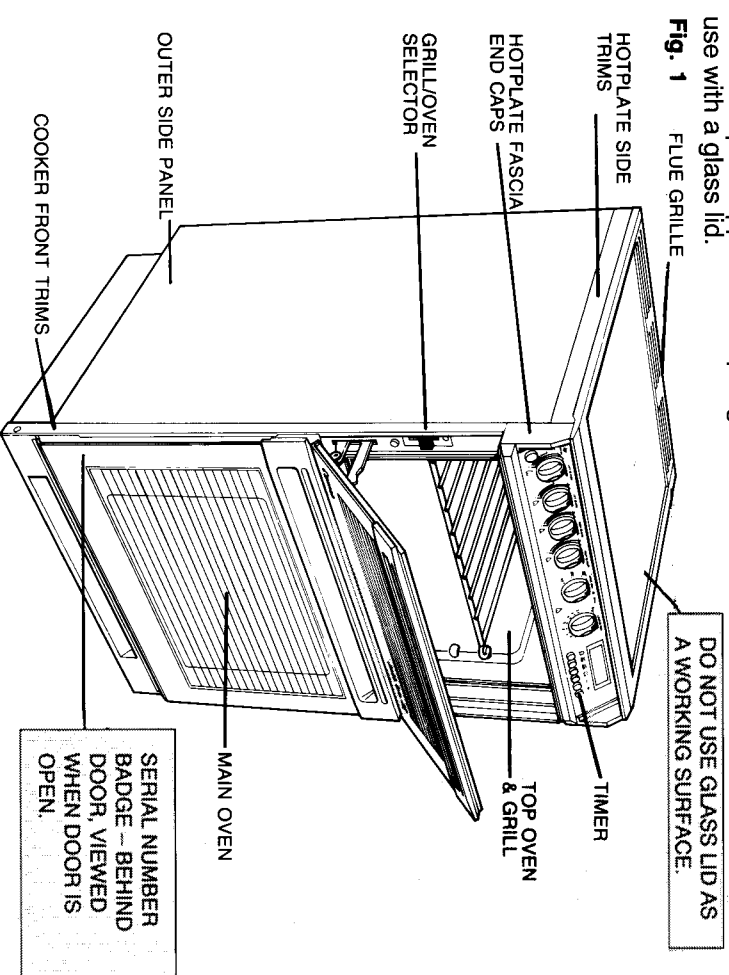
Please take time to read these instructions carefully as they will help you to use and understand your Cannon Double Oven SI.

Your Double Oven SI is a gas double oven cooker with a grill incorporated into the upper oven.

A Grill/Oven selector is fitted to the upper oven to prevent the control tap being inadvertently turned from oven mode to grill when in use, and is located behind the upper oven door.

The hotplate incorporates two high speed burners and two simmering burners which will take pans of between 100mm (4") and 230mm (9mm) in diameter. Individual pan supports and spillage wells. The hotplate is covered when not in use with a glass lid.

Fig. 1 FLUE GRILLE



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.

THE HOTPLATE

DEEP FAT FRYING

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

CARE SHOULD ALWAYS BE TAKEN WHEN DEEP FAT FRYING ON ANY SOURCE OF HEAT. THE FOLLOWING RECOMMENDATIONS SHOULD BE FOLLOWED.

1. The pan used should never be more than one third full of oil or melted fat, and should sit centrally over the hotplate burner.
2. Never leave oil or fat unattended during the heating or cooking period.
3. Use a food thermometer to check the temperature required for the type of food being fried. This should never exceed 190 °C.
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 of hot oil if added too quickly.
5. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
6. 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. WITHOUT EXPOSING YOURSELF TO UNNECESSARY RISK, TURN OFF THE HOTPLATE AND COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH. THIS WILL SMOTHER THE FLAMES.
3. LEAVE THE PAN TO COOL FOR AT LEAST 30 MINUTES BEFORE MOVING IT.

WARNING

- * DO NOT USE WATER.
- * DO NOT USE FIRE EXTINGUISHERS ON THE PAN FIRE AS THE FORCE OF IT MAY SPREAD THE BURNING FAT OVER THE EDGE OF THE PAN.

CARE AND CLEANING

TO RE-FIT (HEAT CLEAN LININGS) Fig. 17

1. Position the new rear lining in front of the existing back panel with the two holes at the top and with the speckled side forwards.
2. Fit the right hand side lining with the cutaway edge to the top and the flat rims to the front and rear. The rear flat rim fits alongside the back lining (Fig. 17) and the front rim is held by the metal trim.
3. Fit the left hand side lining in the same way.
4. Slide in the roof lining with the speckled side downwards.
5. The holes in the back lining should now line up with those in the oven back.
6. Replace the screws in the middle of the side lining. **DO NOT OVER TIGHTEN.**
7. Line up the trim holes with those in the oven and replace the three screws.
8. Screw in the bulb and refit the light lens.
9. Re-connect the electricity supply.
10. Slide the shelves into place, remembering to lift the front edge of the shelf to pass the shelf stops. Try each shelf in the five positions.
11. The oven shelves must **NOT** be used without Heatclean lining.

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

TO REMOVE: REFER ALSO TO Fig. 16

1. Disconnect the electricity supply to the cooker by removing the plug from the socket.
2. Remove the light lens by easing off with a suitable tool. Unscrew the bulb, if the bulb is tight use a dry cloth to protect yourself from breakage.
3. Slide out the oven roof lining.
4. Remove the three screws and washers holding the left hand metal trim to the front of the oven, and remove the trim.
5. Remove the fixing screw from the centre of the left hand side lining; lift out the lining.
6. Remove the right hand lining in the same way as the left hand side lining.

DO NOT REMOVE THE BASEPLATE TRAY STOP.

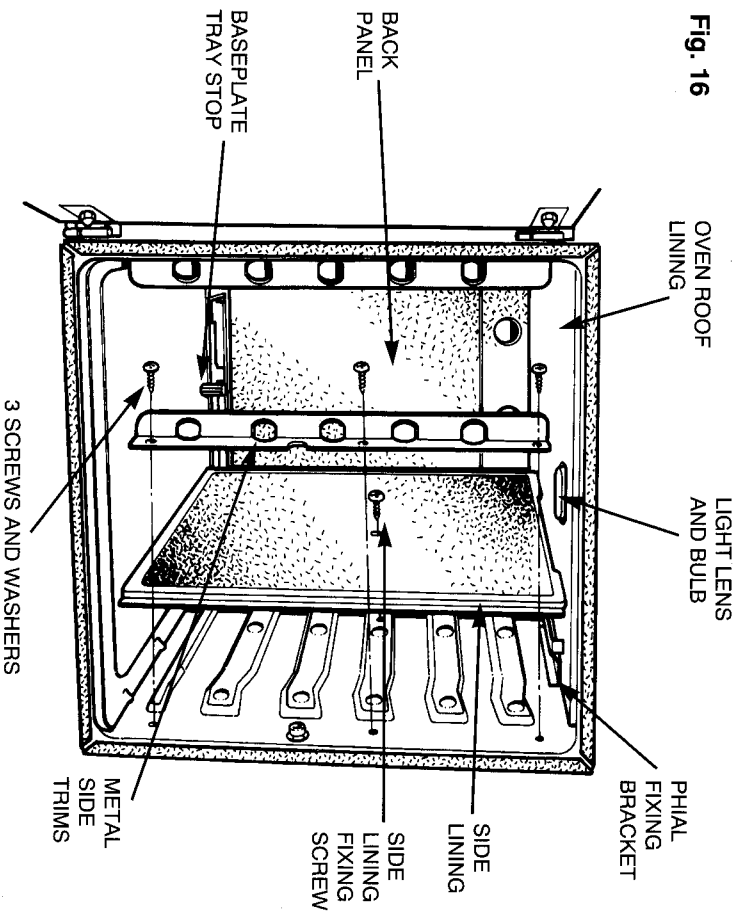


Fig. 16

THE HOTPLATE

The hotplate is covered by a decorative glass lid. Lower the lid by using the handle position indicated on the lid.

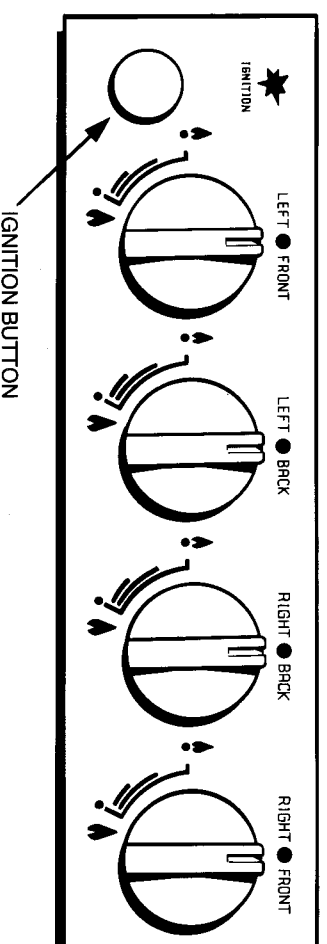
There are two high speed burners and two simmering burners on the hotplate which will take pans of between 100mm (4") and 230mm (9") in diameter. **DO NOT USE** heat resisting mats or steel plates to spread the heat. Such simmering aids could cause damage to the pan supports and should not be used.

The individual pan supports are interchangeable and are designed so that pans can slide over them easily. Always place pans centrally on the pan supports. If a pan boils over, it can be moved to another burner to avoid burnt on spillage.

TO USE THE HOTPLATE

1. Check that the electricity supply is switched on.
2. Choose the burner to be used.
3. Press the ignition button immediately until the spark lights the burner, then turn the control knob to the desired setting. If the burner does not light in 5 seconds, turn off, wait 5 seconds for gas to disperse and then try again. A simmer stop setting can be felt at the small flame symbol ▲, do not turn the flame down to a lower setting than this position.
4. To turn off, turn the control knob fully clockwise to the large symbol ●.
5. If the burners are accidentally left on when the lid is closed a safety device will cut off the gas to them.
6. **DO NOT** use this safety device as a way of controlling the hotplate burners. Turn off the hotplate taps before re-opening the lid.

Fig. 2



Under certain circumstances a slight 'popping' noise can be heard from the hotplate burners. This is perfectly normal and will not affect the performance of the appliance.

THE HOTPLATE

ENERGY SAVING TIPS

ENERGY SAVING RECOMMENDATIONS

- * In order to get the best value out of your hotplate the following economy tips are recommended:
- * Put lids on saucepans. Always position pans centrally over the burners.
- * Turn down the flames so that they do not lick up the sides of the pan.
- * Do not overfill kettles or pans, boil only the amount of liquid you need.
- * Turn down the gas as soon as the contents of the pan have boiled.
- * Vegetables cut into smaller pieces take less time to cook – and use less gas.
- * More than one vegetable can be cooked in the same pan, e.g. carrots and potatoes.
- * Do not light the burner until the pan is in position and turn off the burner before removing the pan.
- * In hard water areas, descale kettles regularly.

Safety: Keep all saucepan handles turned to a safe position so that they are out of reach of small children and they are not easily knocked when working in the vicinity of the cooker.

- DO NOT use larger pans than recommended and only place them centrally over the burner.
- DO NOT press the ignition button when any of the burner caps are removed.
- DO NOT use badly designed or mishapen pans which may be unstable.
- DO NOT allow pan handles to stick out or over another burner.
- DO NOT fill chip pans more than one third full.
- DO NOT wear garments with long flowing sleeves whilst cooking, or garments which might catch fire easily for example pyjamas, night dresses etc.
- DO NOT use round based Woks directly on the pan supports.
- DO NOT leave a burner on without a pan in position.
- DO NOT leave items which could catch fire (tea towels etc.) near to burners or over the flue outlet.
- DO NOT operate any burner unless the burner is correctly assembled (see page 49).
- DO NOT allow burnt-on grease or food to block the ports in the burner.
- DO NOT use proprietary aluminium spillage collectors on the hotplate as they could cause a fire hazard.
- DO NOT touch any part of the appliance, e.g. for cleaning, especially burners, pan supports and oven shelves unless you are sure that they are cool.

CARE AND CLEANING

CUSTOMER REPLACEABLE PARTS

LOWER OVEN HEAT CLEAN LININGS

- * The oven roof, back and side linings are coated with a special Heat Clean enamel which has a continuous cleaning action.
- * This action works best if a pattern of low and high temperature cooking is followed.
- * Fat splashes are gradually absorbed and dispersed and the linings need no attention other than wiping off any globules of grease which may occur after roasting an excessively fattened joint.
- * Light stains which may appear mean that this process has not completely finished.
- * Excessive fat splashes can be avoided by using the low temperature roasting method suggested on the cooking chart.
- * Should staining persist, running the oven empty at Mk. 8 for 2 hours will assist the cleaning operation.

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.

THIS WILL PREVENT THE CONTINUOUS CLEANING ACTION.

REPLACING THE HEAT CLEAN LININGS

In the event of these linings becoming stained and their cleaning effect lessened side and roof panels can be replaced and an extra panel can be fitted over the original back panel.

All of these linings can be obtained from your local supplier.

CARE AND CLEANING

** When fitting the hotplate burner port rings (2 sizes/small rings for RH front and LH rear: Large rings for LH front and RH rear) position them so that the cut away in the ring is located around the electrode. (See Fig. 16) Replace the burner cap disc, enamelled side up.

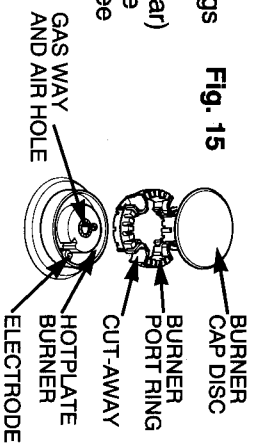


Fig. 15

COOKER PART AND FINISH

CLEANING METHOD

Glass
Oven door panels
Hotplate fascia panel
Fold-down lid

As for enamel cleaning above. Polish with a clean dry cloth or kitchen roll. Do not use scrapers or sharp objects which may damage/weaken the surface.

Chromium plated
Oven shelves
Upper oven shelf shield
Grill shelf
Grill pan handle (part)
Grill pan grid
Oven door hinges
Upper oven shelf supports

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
Hotplate fascia end caps
Grill pan handle
Control knobs and buttons
Oven door handles
Timer key pad

Wipe with a cloth **dampened** with hot soapy water. Stubborn stains may be removed with a cream cleaner, carefully applied.

Sheet Steel
Oven burner
Grill fret
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. **ENSURE** all spillage is completely removed from oven burners.

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 may be used on the shelf in any of the three shelf positions which are numbered from the top.

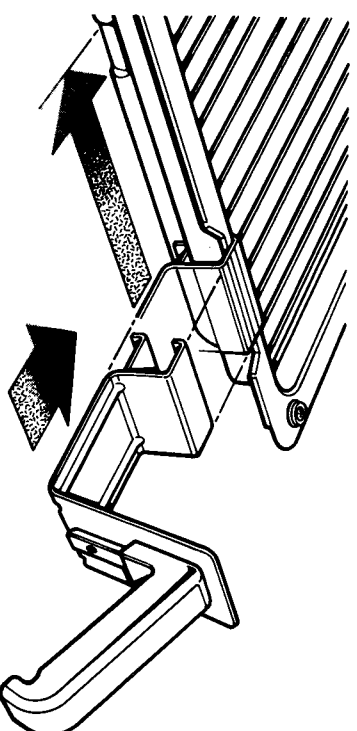
DO MAKE SURE YOU UNDERSTAND THE CONTROLS BEFORE USING THE APPLIANCE.

TO FIT THE GRILL PAN HANDLE

To attach the handle, hook it on to the side of the pan at the cut out edge. Slide it to the left along the pan to the indentation, Fig. 3. Check that the handle is fitted properly before using the pan.

To remove the handle, slide it to the right as far as the cut out edge and then lift off.

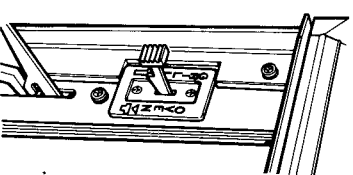
Fig. 3





TO USE THE GRILL

Check that the electricity supply is switched on. Open the grill/upper oven door and push and slide the selector switch upwards to 'grill' and allow it to come forward. (Fig. 4) The knob cannot be turned to operate the grill until this is done.

Fig. 4



THE GRILL

1. The shelf for the upper oven/grill compartment is different from the lower oven shelves, and may **ONLY** be used in the upper oven/grill. (See Fig. 5 for removal and replacement of shelf shield). Choose the shelf position required (see grilling chart page 11). Slide the grill pan as far to the back as it will go. Without using excessive force turn the control knob clockwise to the 'stop', push in and turn fully clockwise to the large flame symbol .
2. Immediately press the ignition button on the control fascia panel (Fig. 2) until the spark lights the burner and adjust the control knob to the correct setting. (See grilling chart, page 11). If the grill fails to light in 5 seconds, turn OFF, wait 5 seconds for the gas to disperse and try again.
3. The grill/oven door can be used as a rest for the grill pan when food is being turned/removed.
4. To turn the gas off, turn the control knob anti-clockwise to the symbol .
5. Before closing the grill/oven door make sure that the burner is off and that the selector switch is pushed in. It is not possible to press in the selector switch until the burner has been turned off.

THE DOOR MUST REMAIN FULLY OPEN WHEN THE GRILL IS BEING USED.

CAUTION: ACCESSIBLE PARTS MAY BE HOT WHEN THE GRILL IS USED! YOUNG CHILDREN SHOULD BE KEPT AWAY!

- * When the lower oven is in use, the grill compartment can be used for plate warming. Make sure that the oven and grill burners are off and that the grill pan is not too hot to handle without oven gloves.
- * A smell may be noticed when first lighting the grill. This is due to the newness and will quickly pass.

TO STORE THE GRILL PAN AFTER USE

To store the grill pan, remove the handle and place the pan on the shelf.

- DO NOT allow a build-up of fat in the base of the grill pan.
- DO NOT use the grill without a pan or dish in position as the heat could damage the base of the grill compartment.
- DO NOT store the grill pan when the grill is still on or immediately after use.
- DO NOT use the grill compartment for the storage of flammable materials, eg. plastic, wood, cloth, or for storage of aerosols.
- DO NOT store the grill pan when the upper oven is in use.
- DO NOT attempt to clean the grill pan until all parts are cool.
- DO NOT cover the flue outlet with utensils, cloths etc.
- DO NOT cover the bottom of the grill pan with aluminium foil as this could cause hot fat to ignite due to the foil over heating.

CARE AND CLEANING

COOKER PART AND FINISH

CLEANING METHOD

Vitreous Enamel

- Upper oven back panel
- Upper oven side panel
- Lower oven door inner surround
- Hotplate control fascia top trim
- Hotplate side trims
- Hotplate top
- *Pan supports
- Burner cap discs
- Roasting tin
- Grill pan
- Oven baseplates
- Inside of the upper oven door
- Baking tray

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. The pan supports can be removed individually and taken to the sink or occasionally the dishwasher. If aluminium based pans are used a silvery deposit may appear on the top edge of the pan supports.

*Please note that some very hard water areas, pan supports can develop a bloom. Check with the water authority for degree of hardness and keep the dishwasher topped up with salt.

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

DO NOT USE ABRASIVES.

- Paint**
- Hotplate fascia panel bottom trim
- Oven door trims
- Fold-down lid trims
- Cooker front trims
- Outer side panels (oven)

Aluminium

- ** Burner port rings
- Burner bodies

As for enamel cleaning above.

NOTE: Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner cap, ring ports or the burner body, especially the gas way and air hole. Remove any blockage with a fine needle or nylon brush. When cleaning near any burner avoid pressing the ignition button on the control panel.

Should this happen, no harm will result but, if the electricity supply has been left on, a sharp momentary shock may be felt. Particular care should be taken when cleaning around the igniter.

CARE AND CLEANING

COOKER MOBILITY

The cooker may be pulled out for cleaning.

Open the upper oven door and grip the underside of the grill. Lift and pull the cooker forward.

NOTE: The cooker is heavy.

Replace by pushing the cooker backwards. Check the level with a spirit level or a saucer of water.

WARNING

- * Make sure that the flexible tubing and electrical lead are not stressed and are hanging freely when the cooker is pushed back in place.
- * Check to see that the stability bracket has entered the back of the cooker when the cooker is returned to its normal position.

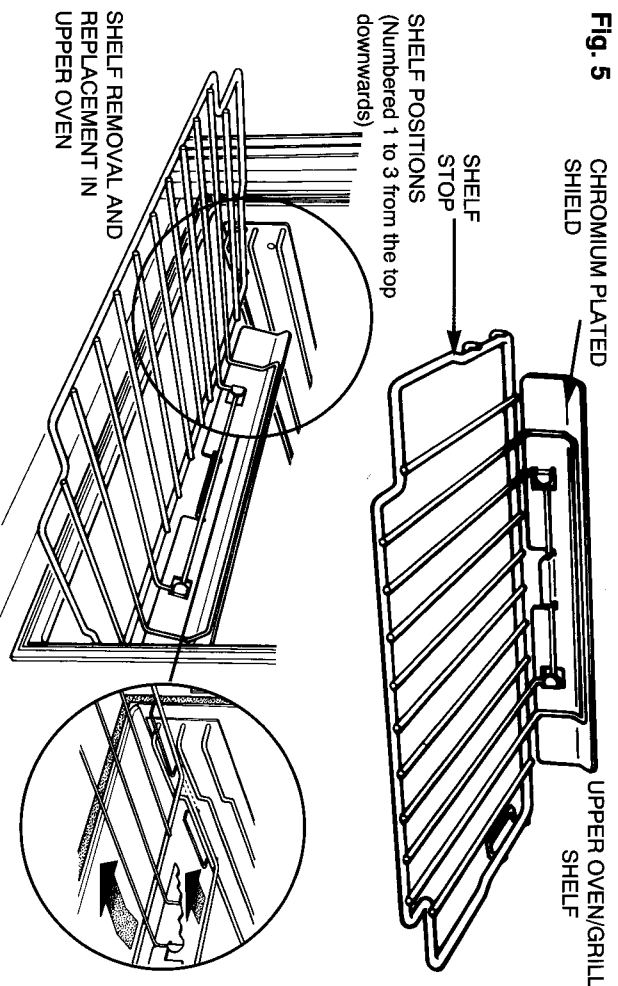
CAUTION

Some soft floor coverings may be damaged by pulling the cooker across their surface. Do not allow any loose coverings to block the air slot in the plinth panel.

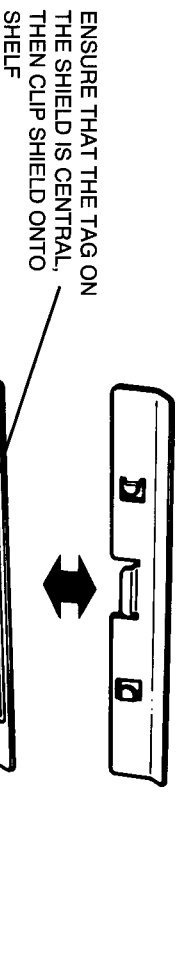
THE GRILL

PLEASE NOTE: Strong detergents used in dishwashers may cause damage to the grill pan grid finish. Please clean by hand in soapy water and as described in CARE AND CLEANING section – Chromium Plating.

Fig. 5



TO REMOVE THE SHELF SHIELD FOR CLEANING



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

THE GRILL

THE GRILLING CHART

The following chart is given as a guide, but can be altered to suit personal taste and to allow for differences in thickness and size of food. The grill can be used from 'cold' but for best results pre-heat for 2 mins. Most cooking is done with the heat full on but it may be desirable to reduce it for thicker pieces of meat or for keeping food warm.

Shelf Position	Grid Position	Examples of Use
¹ HIGHEST POSITION	HIGH LOW	Toast, pikelets/crumpets, bacon, thin sausages, beefburgers, tomato halves. As above and including steak (rare and medium), kippers, gammon, kidneys and toasted snacks.
² CENTRE POSITION	HIGH LOW	Toast, toasted snacks, thick sausages, beef-burgers, fish fingers, steak (well done) and gammon. Chops (with heat turned down for part of cooking time).
³ LOWEST POSITION	BASE OF PAN LOW	Whole fish, fish fillets and fish steaks. Chicken portions (with heat turned down for part of cooking time).

For 'au gratin' dishes e.g. Macaroni Cheese etc., and meringue toppings, e.g. Baked Alaska, stand the dish directly on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes with the heat turned down or cooking onion rings and sauté potatoes with the heat full on.

The grill pan can be rested on the drop down door for turning or serving of food.

WASH THE GRILL PAN AFTER EVERY USE – DO NOT ALLOW FAT DEPOSITS TO BUILD UP IN THE PAN OR IN THE GRILL COMPARTMENT AROUND THE BURNER.

CARE AND CLEANING

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

GENERAL CLEANING INFORMATION

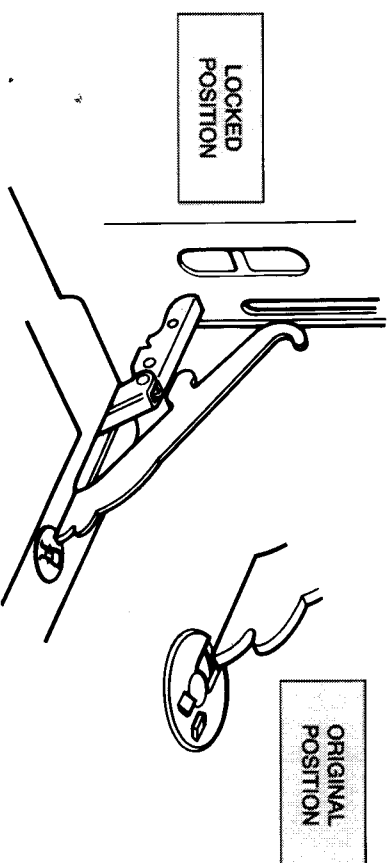
- * Regular cleaning will help to keep the cooker looking at its best and in correct working order. It is better to clean the cooker when it is cool. Try to wipe any spills as they occur if it is safe to do so, to prevent them from becoming burnt on.
- * **A white cooker shows soiling sooner than a brown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

UPPER OVEN DOOR Fig. 14

The upper oven door 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.
 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, taking care not to trap your fingers.
 2. Turn the discs back to their original position.

Fig. 14



'E' SETTING MENUS

Continued . . .

RECIPE	METHOD	SHELF POSITION
MOUSSAKA – 2 ¹ / ₄ 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
DATE SHORTBREAD – Swiss roll tin 285mm x 190mm (11 ¹ / ₂ " x 7 ¹ / ₂ ") 12oz (350g) flour 8oz (225g) butter 4oz (100g) sugar Filling 8oz (225g) cooking dates 2oz (50g) sugar ¼pt (150ml) orange juice	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

PLEASE NOTE

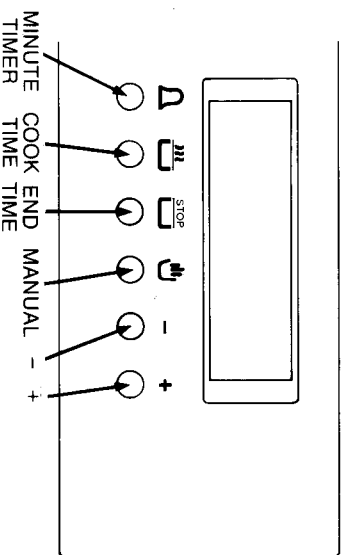
- * The Pavlova is best served straight away.
- * Remove the Risotto after 6 hrs, as extended cooking time causes marked deterioration in appearance.

THE TIME OF DAY CLOCK

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.


For Automatic Timer and Minute Timer instructions see page 13 & 14.

Fig. 6



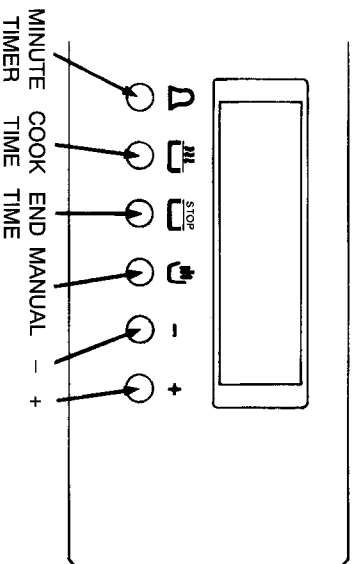
TO SET THE TIME OF DAY

The display will show 0.00 and **Auto** alternatively.

1. Make sure the main switch is **On**. Press and hold the **minute timer** button and **cook time** button simultaneously, the display will show 0.00 and the word **Auto** will flash on and off. Press the plus (+) or minus (-) button until the desired time of day is displayed.
2. On releasing the buttons, the time of day starts immediately and the  symbol is displayed.

AUTOMATIC TIMER AND MINUTE TIMER

Fig. 7

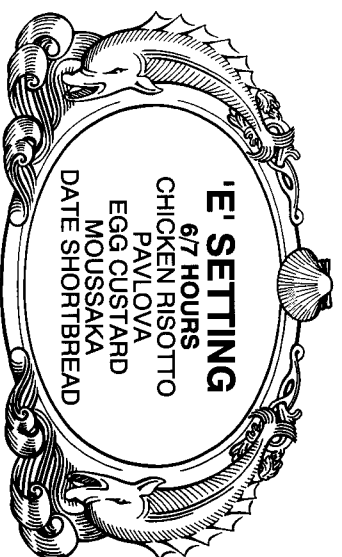


- AUTOMATIC COOKING**
- * The timer can be used for automatically controlling the Upper or Lower ovens.
 - * If both ovens are used automatically they can only operate on the same programme.
 - * When one oven only has been programmed the remaining oven can not be used manually until the automatic cooking begins.

- TO SET THE MINUTE TIMER**
1. Press the **minute timer** button, the display will show 00.00 and the symbol.
 2. Press the plus (+) button until the desired setting is displayed. (Correct using the minus (-) button if you overshoot).
 3. On releasing the plus (+) button, the minute minder will start and the display will show the time of day and the symbol.
 4. At the end of the set time a tone will sound for a short period of time. To cancel press minute timer button.

- TO SET THE TIMER**
- To SET AN END TIME ONLY AUTOMATICALLY (when cooking has started manually).
- Ensure that the correct time of day is displayed.
1. Press the **Cook Time** button, the display will show 0.00 and the symbol.
 2. Press the plus (+) button until the desired cook time is displayed. (Correct using the minus (-) button if you overshoot).
 3. Turn one or both oven controls to the desired gas mark. The display will show the time of day, the symbol and the word **Auto**.
 4. When cooking has ended an audible signal will sound. The display will show the time of day and the word **Auto**, which will flash on and off. To cancel press the **manual** button and turn the ovens to **Off**.

'E' SETTING MENUS



RECIPE	METHOD	SHELF POSITION
<p>CHICKEN RISOTTO – 2¹/₂pt (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 1/4pt (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 1/2tsp (2.5ml) vanilla essence 1/2tsp (2.5ml) vinegar 1tsp (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
<p>EGG CUSTARD – 2pt (1.1L) Oval Dish</p> <p>1pt (550ml milk) 4 eggs, beaten 2oz (50g) sugar Grated Nutmeg</p>	<p>Warm the milk (do not boil) and add to the beaten eggs. Whisk until thoroughly mixed then whisk in the sugar. Pour into a greased pudding basin and sprinkle with grated nutmeg.</p>	4

Continued on next page

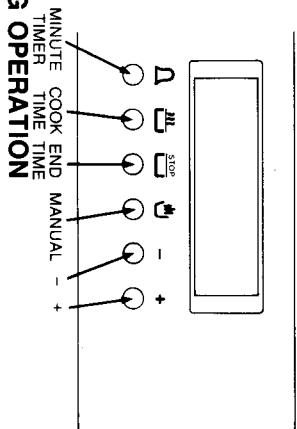
'E' SETTING MENUS

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. Flind 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 – 2 pt (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
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 sauce-pan 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

AUTOMATIC TIMER

Fig. 8



1. Ensure that the correct time of day is displayed, see page 12.
 2. Set the length of time you wish to cook for by pressing **COOK TIME** button. The display will show 0.00 and the symbol. See below for an example.
 3. Press the plus (+) button until the desired **COOK TIME** is displayed. (Correct using the minus (-) button if you overshoot).
 4. Set the time you wish your cooking to be completed by pressing the **END TIME** button. See example below.
 5. Press the plus (+) button until the desired **END TIME** is shown. (Correct using the minus (-) button if you overshoot).
- WAIT FOR THE SYMBOL TO DISAPPEAR BEFORE TURNING CONTROL KNOB/KNOBS.**

COOK TIME

This is the time duration required for the food to be cooked.

END TIME

The time at which you require the food to be ready.

e.g. Cook time setting 2.00

Oven is automatically switched on at 17.30 and off at 19.30.

6. Follow the points 6 to 8 to finish the programme setting. The timer will then automatically set in its memory the start time.
7. Turn one or both oven controls to the desired gas mark. The display will show the time of day and the word **Auto**.
8. When the cooking period commences the display will show the time of day, the symbol and the word **Auto**.
9. When the cooking has ended, an audible signal will sound. The display will show the time of day and the word **Auto**, which will flash on and off. To cancel, press the **manual** button and turn the ovens to the off position.

CORRECTING OR CLEARING A SET PROGRAMME

1. Set programme can be altered at any time by pressing the respective programme button and either the plus (+) or minus (-) button, for the correct setting.
2. To clear a programme, press the respective programme button and re-set to 0.00.

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.

1. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator, set at 1° — 4°C.
2. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
3. The automatic timer should not be used in hot weather because of the possible growth of food poisoning organisms.
4. NEVER use the automatic timer to re-heat Cook-Chill dishes.
5. Never leave food in the oven to cool slowly after cooking. Serve immediately or refrigerate.
6. Dishes containing left over cooked meat or poultry, for example, shepherds pie, dishes containing eggs, cooked rice or seafood should not be cooked automatically if there is to be a delay period.
7. 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 or refrigerated until loading the oven.
8. Try to set the stop time for a time beyond your anticipated return.
9. DO NOT leave food for an automatic programme in a warm oven, i.e. one that has just been used manually.
10. It is advisable to cover dishes where possible either with a lid or foil to protect the food from contamination to keep it moist and to 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 a quick browning before serving.
11. Dishes containing liquid should not be filled too full to prevent boiling over.
12. 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.

'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 PÂTE — 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 1/4 pt (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
<p>CREAM OF CELERY SOUP — 2 1/2 pt (1.4L) Oval Casserole with Lid</p> <p>1 head of celery 1 onion 1 oz (25g) butter 1 oz (25g) flour 1 pt (550ml) chicken stock 1/2 pt (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.</p> <p>Adjust the seasoning according to taste and place into a soup tureen or casserole and cover tightly. Float cream on top. Purée and reheat before serving float the cream on top.</p>	Base of Oven

Continued on next page

SETTING MENUS



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 1–1½lb (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 ½ 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 (7½" x 11½") 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 – 1½ 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

AUTOMATIC COOKING RULES

- 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.
- Stews and joints can be cooked by the long slow method, so that the delay period is kept to a minimum. Avoid using rolled joints of meat.
- Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.

Following on the next two pages are two examples of meals adapted for automatic cooking.

The two examples given are for the lower oven. BUT, with the following adjustments they may be achieved using the upper oven.

MEALS FOR THE AUTOMATIC TIMER

(LOWER OVEN)

Meal 1

Mark 4
2 hours
2 1/2 - 3pt (1.4L - 1.6L) Casserole with Lid

Lamb in red wine
Baked Jacket Potatoes
Broad Beans
Apple Crisp

1 1/2pt (900ml) Oval Casserole with Lid
1 1/2pt (900ml) Oval pie dish

Recipe

LAMB IN RED WINE
1lb (450g) lean lamb
1/4lb (100g) streaky bacon
2 medium onions
2 medium carrots
2oz (50g) mushrooms
1tbsp (15ml) tomato purée
Seasoning
2oz (50g) butter
2oz (50g) flour
1/2pt (300ml) stock
1/4pt (150ml) red wine

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.

BAKED JACKET POTATOES

4 large potatoes
Salt

Wash and prick skins. Rub with salt. Place on shelf runner.

BROAD BEANS

1 x 15oz (425g) tin broad beans or French beans

Empty beans into casserole. Add seasoning. Drain off liquid and add a knob of butter before serving.

APPLE CRISP

1lb (450g) Bramley apples
Sugar to taste

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.

Topping

1oz (25g) butter
1tbsp (15ml) golden syrup
1oz (25g) caster sugar
3 teacupful Cornflakes

ADJUSTMENTS FOR MENU 1 - UPPER OVEN

Oven Setting - MEDIUM
Time - 1 1/2 hours
Shelf position - 2

- ★ Halve the quantities and omit the pudding.
- ★ Place the Lamb in Red Wine on the shelf with the potatoes beside it, directly on the shelf.
- ★ The beans are placed in a shallow dish covered with foil on the baseplate.

'E' SETTING MENUS

Continued . . .

RECIPE	METHOD	SHELF POSITION
LEEKS IN WHITE SAUCE	1 lb (450g) leeks Sufficient water for blanching 3 fl.oz (75ml) milk 1/2oz (12g) butter 1/2oz (12g) flour Salt and pepper	4
	Wash the leeks and if small leave whole - otherwise cut into lengths suitable for dish to be used. Boil the vegetables in the water for 2 minutes. Strain the liquid into a measure. Place the vegetables into a casserole with a well fitted lid. Melt the fat in a pan, stir in the flour, cook for a minute and then gradually add the liquid (made up of 3 fl. oz (75ml) vegetable liquid and 3 fl. oz (75ml) milk. Cook the sauce until it thickens, season to taste and pour over the leeks. Cover tightly.	
PINEAPPLE PUDDING	1oz (25g) cornflour 1/2pt (300ml) pineapple juice and water 4 oz (100g) sugar 1 small tin of pineapple chunks 2 egg yolks 1oz (25g) butter	4
	Strain pineapple, retaining the juice. Make up to 1/2 pt (300ml) with water. Place cornflour, juice and water, sugar and egg yolks in blender and blend for about 30 secs. Pour into saucepan, bring to boil and cook until thick. Add butter. Stir in pineapple chunks. Transfer to dish.	
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 3 1/2lb (1.6kg) boiling or roasting chicken 1 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 1/4 pt (400ml) cheap red wine 1/4 pt (150ml) water Bay leaf 1/2 tsp dried thyme Salt and pepper	Cut the chicken into 4-6 joints, remove the skin. Melt 1oz (25g) butter with the oil and fry the bacon cubes until golden. Remove and drain. Fry the chicken joints on both sides then put them with the bacon into a 3pt (1 1/4L) casserole. Melt the remaining butter and cook the mushrooms, onions and celery for about 2 minutes, add to the casserole. Blend garlic and flour with the fat remaining in the pan. Cook until brown then blend in the wine and the water, bayleaf, thyme, salt and pepper. Bring to the boil and simmer until thick. Pour over the chicken. Cover tightly.	2
LYONNAISE POTATOES - 2pt (1.1L) Rectangular Pyrex dish 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	Grease a shallow dish with butter. Arrange a layer of potato, then onion, and finally potato in the dish. Pour over the soured cream, sprinkle with grated cheese and parsley. Cover well with foil.	2

Continued on next page

Meal 2 Cumberbrae Liver Carrots Oven potatoes Baked apples	Mark 6 1 1/4 hours 2 1/2 - 3pt (1.4 - 1.6L) Casserole with Lid. 1 1/2pt (900ml) Oval Casserole with lid 10 1/4" (260mm) Oval dish 2pt (1.1L) Flat Oval dish	
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Recipe	Method	Shelf Position
CUMBRAE LIVER 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	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

CARROTS 1lb (450g) carrots Water to cover Salt Butter	Peel and slice carrots thinly. Place in casserole. Cover with salted water. Place knob of butter on vegetables.	2
--	---	---

OVEN FRIED POTATOES 1lb (450g) prepared potatoes 1oz (25g) butter Seasoning Parsley	Slice potatoes thickly. Place in dish and season. Pour melted butter over them. Sprinkle on the parsley.	2
--	--	---

BAKED APPLES 4 Med sized apples 2oz (50g) sultanas 2 - 3oz (50 - 75g) soft brown sugar 1tbsp (15ml) Golden syrup	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
---	---	------------

ADJUSTMENTS FOR MENU 2 - UPPER OVEN		
Oven Setting	-	MEDIUM
Time	-	1 1/2 hours
Shelf position	- 2	

- ★ Halve the quantities, omit the pudding and substitute the carrots with 4oz (100g) frozen peas.
- ★ Place the Cumberbrae Liver on the shelf beside the dish with the oven potatoes.
- ★ The peas are placed on the baseplate in a shallow dish and covered with water and then foil.

THE OVENS THE UPPER OVEN

Your Cannon Double Oven SI has a large capacity lower oven and a smaller upper oven.

Both ovens can be used manually or automatically.

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

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 controls for the upper oven are different from the lower oven. The controls are: **LOW, MEDIUM** and **HIGH**. It is just as simple to use and produces excellent results.
- * One shelf with a chromium plated shield is provided for the oven. It is different from the lower oven shelves and may **ONLY** be used in the upper oven/grill. See Fig. 5.
- * The upper oven/grill shelf can be used in three shelf positions, numbered 1 to 3 from the top, see Fig. 5.
- * The shelf has a safety stop to prevent it from being withdrawn too far.
- * The shield is easily removed for cleaning but must be replaced on the shelf for cooking. Fig. 5.

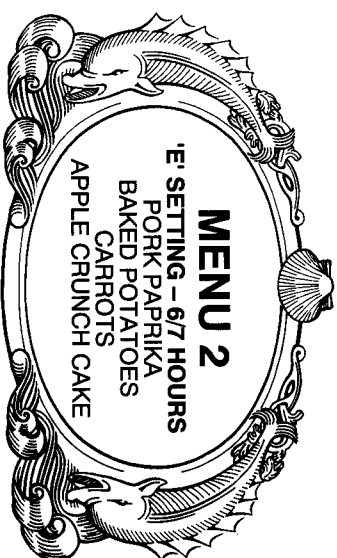
TO REMOVE AND REPLACE SHELF FIG. 5

- * Draw it out to the stop (See Fig. 5 for stop).
- * Lift the front edge of shelf and pull out.
- * Re-assemble in reverse order.

TIPS ON THE UPPER OVEN

- * The base of the oven can be used for cooking, but take care not to place dishes or trays beyond the 'STOP' at the rear of the oven.
- * The meat tin and cake tray provided with the lower oven can be used in the upper oven. This is the maximum size which should be used.
- * The grill pan (without the handle) may be used for roasting smaller joints.

'E' SETTING MENUS



RECIPE	METHOD	SHELF POSITION
PORK PAPRIKA - 2 1/4 pt (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 1/2 pt (300ml) beef stock 6 tsp (90ml) sherry 1 tsp (15ml) tomato purée 6oz (175g) mushrooms Salt and pepper 1 1/2 tsp (25ml) cornflour</p>	2
BAKED POTATOES - Wrapped in foil and placed directly onto oven shelf. 4 large potatoes	Scrub the potatoes, prick well and wrap each in a piece of cooking foil.	2
VICHY CARROTS - 2pt (1.1L) Rectangular Pyrex dish	<p>1lb (450g) carrots 1oz (25g) butter 1 tsp (15ml) mixed herbs</p>	4
APPLE CRUNCH CAKE - 205mm (8") Pyrex Soufflé dish	<p>Crush the ginger nuts and mix with the melted butter. Sprinkle the lemon juice over the apple slices. In a greased dish place a layer of apples then sugar, sultanas and biscuits. Continue this way finishing with a layer of biscuits.</p>	4

'E' SETTING MENUS

Continued . . .

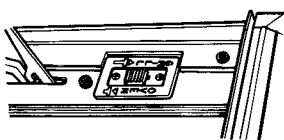
RECIPE	METHOD	SHELF POSITION
MUSHROOMS – 2pt (1.1L) Rectangular Pyrex dish	Place the mushrooms in a casserole. Season and dot with butter. Cover with foil and then replace the lid.	4
APRICOT & RAISIN CHEESECAKE – 205mm (8") Soufflé dish	Crush the digestive biscuits, mix with the sugar and stir in the melted butter. Mix well and press into the base of the dish. (Chill whilst making fillings).	4
Base		
8 digestive biscuits 2oz (50g) caster sugar 2oz (50g) butter		
Filling	Sieve the cottage cheese and combine with the cream, flour, sugar, beaten eggs, apricots and raisins. Pour over the chilled biscuit base. Leave uncovered.	
10oz (275g) cottage cheese 1/4pt (150ml) double cream 1oz (25g) plain flour 1oz (25g) caster sugar 3 eggs beaten 3oz (75g) dried apricots 1oz (25g) raisins		

THE UPPER OVEN

TO USE THE UPPER OVEN

1. Check that the electricity supply is switched on. Open the upper oven/grill door, push in the selector switch and slide it downwards to the 'oven' position. (Fig. 9) **DO NOT** use undue force on the selector switch.

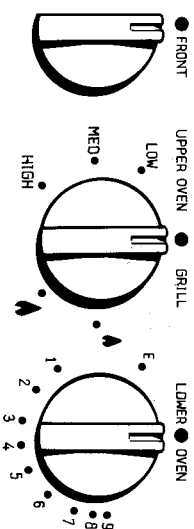
Fig. 9



IMPORTANT: THE SELECTOR MUST BE PUSHED IN SO THAT THE OVEN WILL WORK CORRECTLY.

2. Place the shelf in the required position. Turn the oven control knob (Fig. 10) anti-clockwise to the 'stop' and then push in and turn to HIGH before turning down to the required setting. A ticking sound should then be heard. The oven burner is lit when the ticking sound stops. **DO NOT** use undue force on the knob.

Fig. 10



If the burner fails to light after 5 seconds, turn off, wait 5 seconds for gas to disperse, then try again.

There is a delay of about one minute whilst the safety device operates before the burner comes on full. If there is no ticking sound and the burner does not light, check that the electricity supply is on and that the 'manual' button on the timer has been pressed. Wait a few seconds and try again.

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.

3. To turn off the oven, push in and turn the control knob fully clockwise to the ● symbol.

DO NOT overfill dishes due to the risk of spillage onto the oven floor or into the burner opening.

DO NOT heat unopened food containers, cans or bottles of food, as the pressure can build up and cause the container to burst.

THE UPPER OVEN

ALWAYS USE GOOD QUALITY DRY GLOVES TO HANDLE HOT SHELVES AND DISHES.

A smell may be noticed upon first lighting the oven; this is due to the newness and will quickly pass.

POINTS TO BEAR IN MIND WHEN USING THE UPPER OVEN

- Best results are obtained by pre-heating the oven for 15 – 20 mins on high, then turning to the required setting after positioning the food in the oven.
- The tray/dish should always be pushed to the back of the shelf.
- Food which is higher than or will rise above 115mm (4½) cannot be cooked in the upper oven because it will touch the enamelled strip at the front of the grill.
- If both ovens are being used at the same time it may be necessary to lower the shelf position in the upper oven.
- When placing food in the preheated oven take care not to touch the enamelled strip at the front of the grill.
- When opening the door of a hot oven allow initial rush of heat to clear before attending to food.

Chart showing the equivalent thermostat settings and oven heat description

Oven Control Setting	Equivalent Thermostat Setting	Oven Heat Description
Low	1, 2 or 3	Cool or warm
Medium	3, 4, 5 or 6	Moderate or fairly hot
High	6, 7, 8	Hot or very hot

Using this guide and the cooking chart as references, your favourite recipes can be successfully translated for cooking in the upper oven. Because individual tastes vary considerably the cooking chart is only a guide. The three oven settings and the 3 shelf positions can be varied to allow the maximum in flexibility and controllability to suit your own requirements.

- When the lower oven is in use, the upper oven can be used as a plate warming compartment. Make sure that the oven and grill burners are off and that the grill pan is not too hot to handle without oven gloves.
- DO NOT place dishes beyond the 'stop' on the baseplate.
- DO NOT block the oven outlet vents at the top, rear, or burner opening in the oven with foil used to cover food.
- DO NOT leave cooked food in the upper oven when it is off to become warm by heat from the lower oven.
- DO NOT reach into the hot oven. Pull the shelf out to view the food.
- DO NOT leave the oven door open for long periods as this could cause damage to the handles.

'ECONOMY' SETTING MENUS



RECIPE

METHOD

SHELF POSITION

TOMATO SOUP – 2½/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

2

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.

CHILLI-CON-CARNÉ – 2½/pt (1.4L) Oval Casserole with Lid

1½lb (700g) minced beef

1 tbsp (15ml) oil

1 large onion, chopped

½ red pepper, chopped

½ green pepper, chopped

1 x 15oz (425g) tin tomatoes

Salt and pepper

1½ tbsp. (25ml. approx.) chilli powder

2 tbsp (30ml) tomato purée

1 x 15oz (425g) tin red kidney beans

2

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.

LONG GRAIN RICE – 2pt (1.1L) Rectangular Pyrex dish

10oz (275g) long grain rice

3 tbsp (45ml) oil

1¼pt (700ml) water

4

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.

Continued on next page

THE 'E' SETTING

8. This method is unsuitable for stuffed meat and poultry.
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

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. Thaw frozen food completely in the refrigerator before re-heating.
3. Re-heat food thoroughly and quickly either on the hotplate or in a hot oven, gas 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 2nd or 1st shelf position. Follow the packet instructions for cooking time.

THE UPPER OVEN COOKING CHART

This information has been compiled by using familiar basic recipes during test work. **Times can only be approximate and used as a guide because of differences in ingredients, recipes, quantities, bakeware and personal taste.** For best results always pre-heat the oven for 15 to 20 mins unless otherwise stated on the cooking chart.

SHELF POSITION

1 – HIGHEST POSITION 2 – CENTRE POSITION 3 – LOWEST POSITION

FOOD	Oven Control Setting	Shelf Position	Approx. Cooking time and Comments
Starters and Savouries			
Pâté	LOW	2	2hrs. standing in a bain-marie
Cheese straws	HIGH	2	10 mins.
Sausage rolls	HIGH	1	25 mins. cooked from frozen
Fish			
Baked fish	MED/HIGH	2	20 – 30 mins.
Crispy cod steaks	HIGH	3	20 – 25 mins. cooked from frozen
Russian fish pie	MED	2	20 mins.
Meat			
Beef	MED	3	25 – 30 mins. per lb (450g) + 25 – 30 mins. over
Ham	MED	3	25 – 30 mins. per lb (450g) + 25 – 30 mins. over
Lamb	MED	3	30 – 35 mins. per lb (450g) + 30 – 35 mins. over
Pork	MED	3	35 – 45 mins. per lb (450g) + 35 – 45 mins. over
Pork Chops	HIGH	3	30 – 45 mins.
Chicken	MED	3	25 – 30 mins. per lb (450g) + 25 – 30 mins. over
Turkey	MED	3	15 – 20 mins. per lb (450g) + 15 – 20 mins. over
Main Course dishes			
Casseroles 1½lb – (700g) meat	MED	3	1 – 3 hrs. depending on cut and quantity of meat.
Cornish Pasties (pre-cooked filling)	MED	2	30 – 35 mins.
Shepherds Pie	MED	2	30 mins. with a pre-cooked filling
Pizza (home-made scone-type base)	HIGH	2	25 mins.

THE UPPER OVEN COOKING CHART

FOOD	Oven Control Setting	Shelf Position	Approx. Cooking time and Comments
Toad in the hole	MED	1	45 - 50 mins. Place the sausages in tin for last 10 mins. of pre-heat period.
Quiche - 8" (205mm) metal tin, ½pt (300ml) filling	MED	2	50 mins. Bake the pastry case 'blind' for 15 - 20 mins. before adding the filling.
Individual frozen pies (raw pastry)	HIGH	3	30 mins. Cooked from frozen.
Vegetables			
Baked jacket potatoes	MED	2	1½ hrs. Place directly on to shelf.
Baked onions - whole	MED	2	1 hr.
Battered onion rings	HIGH	1	20 mins. Cooked from frozen.
Oven chips	HIGH	2	20 mins. Cooked from frozen.
Scalloped potatoes (dish covered with foil)	HIGH	2	1 hr. Remove foil for last 10 - 15 mins.
Puddings			
Apple Amber	LOW	3	30 mins.
Apple Crumble - raw apples	MED	2	45 mins.
Apple tart 8" (205mm) 9" (230mm) plate	MED	2	45 - 50 mins. 55 - 65 mins.
Baked apples - 4 med.	MED	2	40 - 60 mins.
Bread & Butter Pudding	MED	3 or baseplate	55 mins or unit 'set'
Egg custard - 1pt (550ml) milk warmed	MED	2	25 - 35 mins. until set. Allow 45 - 50 if a bain marie is used.
Egg custard tart - ¾pt (400ml) milk warmed	MED	2	25 mins. Bake the pastry case 'blind' for 15 - 20 mins. before adding the filling.
Rice pudding - 1pt (550ml) milk warmed	LOW	2 or 3	2½ - 3 hrs
Sponge flan case - fattest - 2 egg mix	MED	1 or 2	12 mins. Pre-heat for 20 mins on MEDIUM
Stewed fruit - 1lb (450g)	LOW	2	1 hr.
Cakes			
Choux pastry - eclairs	MED	2	35 - 45 mins.
Christmas cake - 8½" (215mm)	LOW	3	4 - 6 hrs. depending on recipe & size.
Fruit cakes 7" (180mm) 6" (155mm)	LOW	2	2½ hrs. 2 hrs.
Madeira cake 7" (180mm)	LOW	2	1½ hrs. Place the citron peel on top after approx. 1 hr.

THE 'E' SETTING

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-comers.

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. Overheat 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.

LOWER OVEN COOKING CHART

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
CAKES, PASTRIES & BISCUITS			
Small cakes – 2 trays	5	2 & 4	17–25 mins.
– 1 tray	5	2 or 3	"
Victoria sandwich 2x8" (205mm)	4	2 & 4	20–30 mins.
Fattest sponge 2x7" (180mm) – 3 egg mix	5	2	25–35 mins. 2 tins side by side
Christmas cake	2	3 or 4	4–6½ hrs. depending on recipe
Madeira cake 7" (180mm)	4	3	1¼–1½ hrs.
Rich fruit cake 9" (230mm)	2	3	3¼–3½ hrs.
Shortcrust pastry	6	2 or 3	15 mins. – 1 hr. depending on recipe
Rich shortcrust pastry – 1 tray	5	2	20–40 mins. depending on recipe
Flaky & puff pastry – 2 trays	7	1 & 3	10–30 mins. depending on recipe
– 1 tray		2 or 3	" " "
Choux pastry – éclairs 1 tray	6	2	35–40 mins.
Scones – 2 trays	7	1 & 3	10–15 mins.
– 1 tray		2 or 3	"
Shortbread – 7" (180mm) round	2	4	55 mins. – 1 hr depending on thickness
Biscuits – 2 trays	4	1 & 3	15–20 mins. depending on recipe
– 1 tray		2 or 3	" " "
YEAST MIXTURES			
Bread	7 or 8	3 or 4	45–50 mins.
Rolls	7 or 8	2 or 3	15–20 mins.
Chelsea buns	5	2 or 3	30–40 mins.
MISCELLANEOUS			
Yorkshire pudding – large	7	1 or 2	45–50 mins
– individual	7	1 or 2	25–30 mins.
Souffles	4	3	30 mins.
Meringues	'E'	4 & baseplate	2–5 hrs. starting on shelf 4 until 'set' and then on the baseplate until dried out – turn when necessary.
Baked Potatoes	4 or 5	3	1½–3 hrs. until soft, depending on size

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

THE UPPER OVEN COOKING CHART

FOOD	Oven Control Setting	Shelf Position	Approx. Cooking time and Comments
Gingerbread	LOW	2	1¾–2 hrs. depending on size & recipe.
Mince pies – 1 dozen	MED	2	20 mins.
Small cakes – 20	MED	2	18–22 mins.
Raspberry buns	MED	2	15–20 mins.
Scones – 20	HIGH	1	10–15 mins.
Sponge sandwich – fattest 2 x 7" (180mm) 2 egg mix	MED	2	20–25 mins. Tins placed side by side.
Swiss roll 9 x 13" (230mm x 310mm) 3 egg mix	HIGH	2	8–10 mins – 3 egg mix
Victoria sandwich 2 x 7" (180mm)	MED	2	16–18 mins. Tins placed side by side
Biscuits			
Piped biscuits (Viennese)	MED	2	12–15 mins.
Shortbread	LOW	1	45 mins. – 1 hr
Miscellaneous			
Bread rolls	HIGH	2	15 mins.
Vol-au-vents	HIGH	1	10–15 mins.
Yorkshire pudding (individuals)	MED	1	25 mins. Fat heated on HIGH for 10 mins. approx. of pre-heat period.

DO NOT overfill dishes which may spill onto the burner when pushed into the oven.

THE LOWER OVEN

This oven has two straight shelves and one cranked shelf, providing ten possible cooking levels, numbered from the top, see Fig. 11.

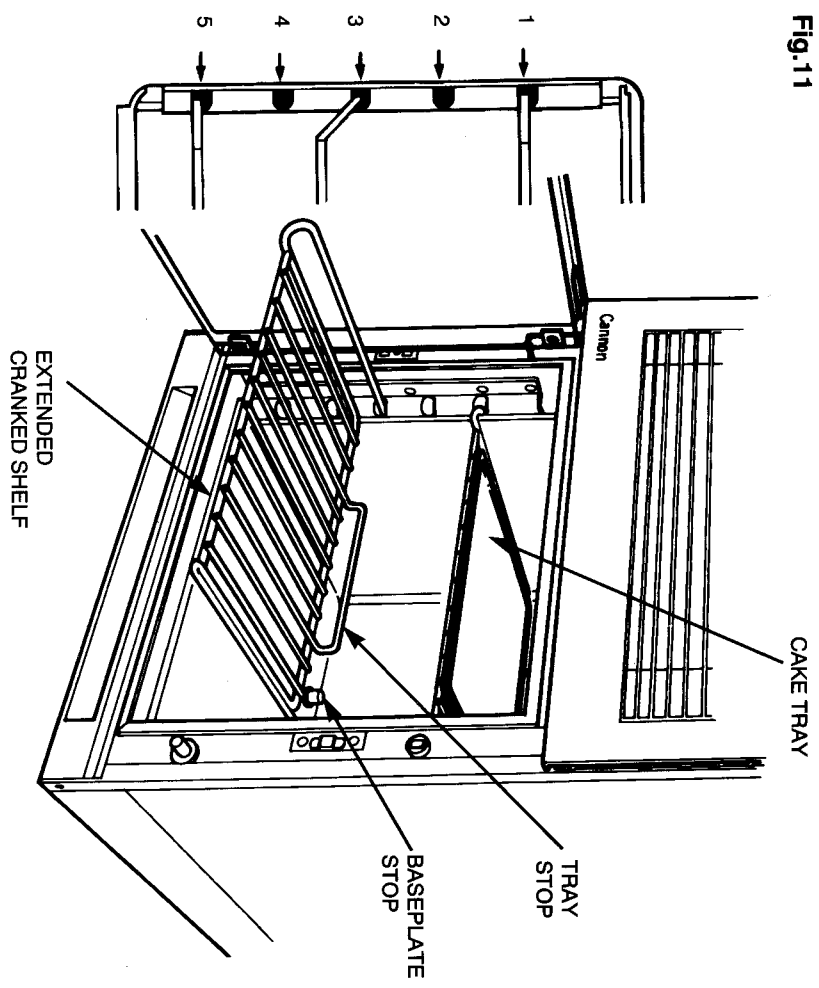
Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. The cranked shelf can be pulled out slightly further than the two straight shelves whilst still retaining the safety stop.

To remove a shelf, draw it out to the stop, lift the front edge and pull out.

When replacing a shelf, lift the front edge to pass the shelf stops.

A meat tin and baking tray are provided with the cooker. This tray is the maximum size which should be used, but two dishes may be cooked side by side almost equally as well even though the space they occupy is larger than the tray. The tray must not be allowed to go over the tray stop on the shelf or the stop on the baseplate (Fig. 11).

Fig. 11



LOWER OVEN COOKING CHART

THESE COOKING CHARTS ARE FOR STRAIGHT SHELVES ONLY, REFER TO PAGE 28 FOR CRANKED SHELF USE.

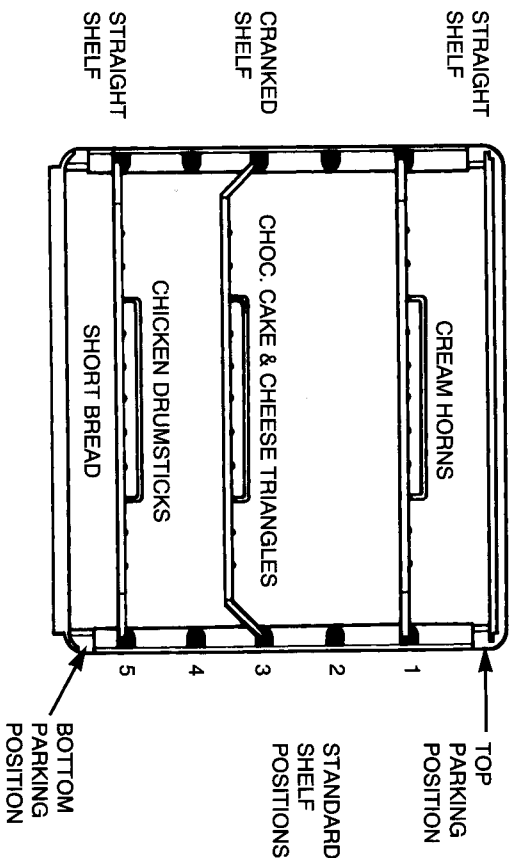
The following times and oven control settings are for guidance only. The Gas Mark may be altered 1/2 - 1 mark either way, to give a result more to your satisfaction. When a different setting from that shown below is given in a recipe, the recipe instructions should be followed. Allow 20 mins. pre-heat 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
STARTERS			
Pates and Terrines	3 or 4	4	2 hrs. in a bain-marie
FISH			
Oily fish (whole)	4 or 5	3	25 mins. - 1 hr, depending on recipe and size of fish
White fish	4 or 5	3	25 - 30 mins
MEAT AND POULTRY			
Veal (medium)	5	4	25 mins. per lb + 25 mins
Beef (medium)	4 or 5	4	25 - 30 mins. per lb + 25 mins.
Ham	5	4	40 mins. per lb covered in foil + 40 mins. uncovered
Lamb	5	4	30 mins. per lb + 30 mins
Pork	5	4	40 mins. per lb + 40 mins
Chicken	5	4	25 mins. per lb + 25 mins
Duckling & gosling	5	4	25 mins. per lb + 25 mins
Turkey	4 or 5	4 or 5	15 - 20 mins. per lb + 20 mins
Game Birds	6	4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins if roasting a brace.
Casseroles	3	3 or 4	1 1/2 - 6 hrs. (depending on type of meat)
PUDDINGS			
Milk pudding	3	3 or 4	2 1/4 - 2 1/2 hrs. on a baking tray and started with warm milk
Baked custard	3	3 or 4	45 mins. in bain-marie
Baked sponges	4	3	40 - 50 mins.
Baked apples	3	4	30 - 45 mins. depending on the size and type of apples
Meringue puddings	1	4 or 5	15 mins. or until 'tinged' with brown
Apple pie 1x9" (230mm) or tart	6	3	40 - 50 mins. on a baking tray
Fruit crumbles	5 or 6	3	35 - 45 mins.

THE NEW 'TRIPLE S' OVEN SYSTEM

Example of using the temperature chart together with the cranked shelf to fully load the oven.

Fig. 13



When placing dishes on the oven compartment floor, care must be taken not to place the dishes beyond the stop.

COLD START COOKING

Casseroles and rich fruit 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 20 minutes.

PREPARATION AND ROASTING OF LARGE POULTRY

Poultry larger than 25lbs (11.5kg) in weight should be securely trussed and then closely wrapped in more than one layer of cooking foil. Place the bird directly onto the shelf in the fourth or fifth position, with a large roasting tin on the base plate to collect the juices.

It is very important to check that the bird and the foil **DO NOT** overhang the burner at the back of the oven.

The maximum weight of turkey which can be accommodated is 32 lb (14.5kg) provided it is of suitable shape.

THE LOWER OVEN

DO NOT use thermometers to check the temperature as they can be inaccurate and do not necessarily correspond to those used by Cannon.

DO NOT place dishes on the oven baseplate beyond the stop.

DO NOT block the oven outlet vent at the top rear, or burner opening, with foil used to cover food.

SOFT MARGARINE

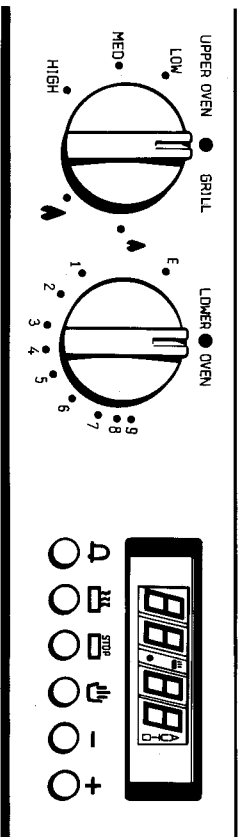
If soft margarine is used in a recipe, the method and oven settings recommended by the margarine manufacturers should be followed and not those indicated in the Oven Cooking Chart (pages 32 and 33).

THE LOWER OVEN

TO USE THE LOWER OVEN

1. Check that the electricity supply is switched on.
The oven control is marked from 1 to 9 with the addition of an 'E' setting for slow cooking (see notes and recipes on pages 34 and 45).
2. Refer to the cooking chart (pages 32 and 33) and place the oven shelf (or shelves) in the required position(s).
3. Push in and turn the oven control knob (Fig. 12) fully anti-clockwise to Mark 9 and then down to the required setting. The oven burner is lit when the ticking sound stops.

Fig. 12



4. If there is no ticking sound and the burner does not light, check that the electricity supply is on and that the 'clock' button on the timer has been pressed twice.
5. 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 disperse.

THE NEW TRIPLE 'S' OVEN SYSTEM

Your oven has heat zones. This simply means that the numbers on the lower oven thermostat control knob refer to the centre oven temperature, the centre of the oven being the third shelf position from the top. Above this shelf is hotter and below is cooler. By using the cranked shelf, together with the two other shelves it is possible to achieve ten shelf positions in the oven, enabling full use of all the levels of heat throughout the oven.

This system can be used for:

- a) Bulk baking, using three levels for variations on a recipe, e.g. three types of biscuits, three types of scones etc.
- b) Cooking full meals, sometimes with all the dishes going in and coming out at more or less the same time, others having a staggered cooking time.

Points to remember when planning a bake load:

1. It is useful to refer to the chart below which gives approximate equivalent thermostat mark numbers for each shelf. Temperatures for in-between shelf positions can be estimated from this.
2. Times for individual recipes will alter slightly when included with other dishes.
3. Try to choose rectangular or oval dishes where possible, as they fit side by side on the shelf more easily.
4. Do not let trays, dishes or aluminium foil overhang the burner at the back of the oven.
5. When baking three trays/dishes of the same recipe they will require removing from the oven, or interchanging during the cooking time.

Mark No.	Approx. Equivalent Mark No. at Shelf Position					Floor
	1	2	3	4	5	
E	1 1/2	1	E	E	E -	E -
1	2	1 1/2	1	E/1	E	E -
2	3	2 1/2	2	1	E	E
3	4 1/2	4	3	2	E/1	E
4	5 1/2	5	4	3	1 1/2	E/1
5	6 1/2	6	5	4	2	1
6	8	7	6	5	2 1/2	1 1/2
7	9	8	7	5 1/2	3 1/2	2 1/2
8	9+	9	8	6	4 1/2	3
9	9+	9+	9	7	5	4