

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 Directive:

Gas Appliances
90/396/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.

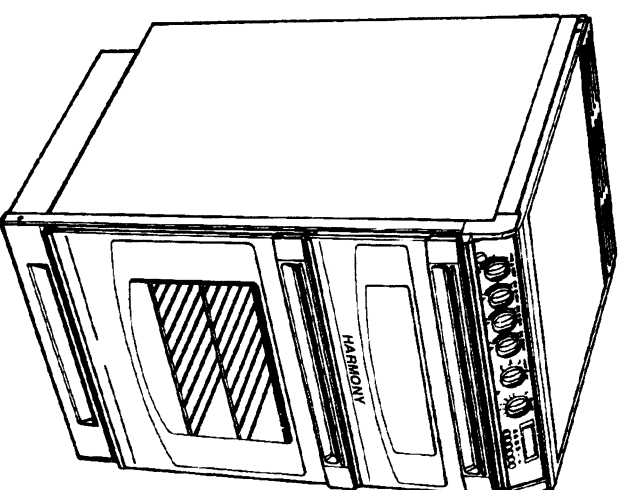
Cannon
THE FIRST NAME IN GAS

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Cannon

HARMONY DOUBLE OVEN DUAL FUEL COOKER MODEL NOS. 10210G (BROWN) & 10215G (WHITE)



User's and Installation Instructions

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

The Data Badge is located below the oven base. A serial number is located on the L/H side of the front frame behind lower oven door.

G.C. Appliance Numbers: 11 133 11 (Brown)
11 133 12 (White)

Part No. 102100003

SPARES & SERVICE

If there is still a problem with your cooker, contact your nearest service centre; refer to the Cannon Guarantee, Service and Spares Information Card for details.

Please have the following information available:

MODEL/NUMBER – Cannon Harmony
Brown Model – 10210G
White Model – 10215G

G.C. NUMBER – Brown Model – 1113311
White Model – 1113312

SERIAL NUMBER – For your convenience enter the cooker serial number in the box below:

The serial number is located behind the left-hand side of the lower oven door seal.

Ensure that only authorised Cannon replacements are fitted to give the correct performance and appearance.

Repairs carried out by unauthorized or inexperienced persons, may cause serious damage to the cooker, and may result in personal injury. Maintenance must be carried out by a competent person.

DISPOSAL OF COOKER

To minimise the risk of injury to children, please dispose of your cooker safely.

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INTRODUCTION

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

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

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

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

CARE AND CLEANING

COOKER FINISH

CLEANING METHOD

Plastic
Hotplate fascia end caps,
grill pan handle, door handles,
control knobs, timer buttons.

Wipe with a cloth wrung out in hot soapy water.
Stubborn stains can be removed with a cream cleaner.

Paint

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

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

DO NOT USE ABRASIVES.

REPLACEMENT OF OVEN LIGHT

CAUTION: ISOLATE COOKER FROM THE ELECTRICITY SUPPLY BEFORE REPLACING LAMP.

Open the oven door and remove the rod shelves. Using a suitable thick cloth to protect the fingers, support the light glass lens, unclip the lens by easing off with a suitable tool, unscrew the bulb anti-clockwise. Fit a replacement bulb (40W/300°C rated SES) and clip on the lens.

IGNITION FAILURE

If all burners fail to ignite, check that sparks appear at the burners; a clicking noise should be heard. If not, check electricity supply.

If only a hotplate burner is failing to light, check that

- the burnercap and ring are seated correctly.
- the slots in the burner ring are not blocked.

CARE AND CLEANING

SWITCH OFF THE ELECTRICITY SUPPLY BEFORE STARTING TO CLEAN THE COOKER.

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

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

OVEN HEAT CLEAN LININGS

The oven roof, back and side linings are coated with a special enamel which has a continuous cleaning action. The higher the oven temperature the more effective the action. In most cases this cleaning operation will proceed during normal cooking.

However, if high temperatures are not used regularly, it may be necessary to run the oven empty at 230°C for a couple of hours.

If desirable, they can be cleaned with a cloth wrung out first in hot soapy water and then in clean water.

COOKER FINISH

Vitreous Enamel

Oven interior panels, Hotplate, hotplate trims, pan supports, burner ring discs, roasting dish, baking tray, grill pan, oven base, inside of oven and grill doors, grill compartment.

CLEANING METHOD

Cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream, paste, liquid cleaner or by rubbing with fine steel wool soap pads. Check that the cleaning agent is approved by the Vitreous Enamel Development Council.

Aluminium

Flue grille, burner port ring rings, burner bodies.

Similar to enamel cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the burner port rings.

Glass

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

Chromium Plating

Oven shelves, grill pan grid, grill pan handle support, upper oven shelf shield.

Wipe with a cloth wrung out in hot soapy water.

A fine steel wool soap pad eg. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.

INSTALLATION INSTRUCTIONS

This cooker has been tested and certificated to British Standard S.I.T. 2 and carries the S.I.T. 2 Mark.

This cooker is set to burn NATURAL GAS ONLY and cannot be used on any other gas.

GAS SAFETY (INSTALLATION & USE) REGULATIONS 1984 AS AMENDED IN 1990

It is the law that all gas appliances are installed by competent persons in accordance with the above regulations. It is in your interest and that of safety to ensure compliance with the law.

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

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

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

ELECTRICAL INSTALLATION

Connection should be carried out in accordance with I. E. E. regulations, a local Electricity Board or a contractor who is on the register of the National Council for Electrical Installation (NICEIC).

LOCATION

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m².

PROVISION FOR VENTILATION

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

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

TECHNICAL DATA

DIMENSIONS

Height 900mm
 Width 598mm
 Depth 606mm (excluding door handles)

GENERAL

Gas connection Electric connection
 Supply pressure 20mbar
 Pressure test point Grill injector
 Gas rate adjustment None
 Aeration adjustment None

HOTPLATE

Heat input/injector Front left & rear right: 2.90kW/145
 Front right & rear left: 1.60kW/105
 Spark gap Front left & rear right: 1.2 - 2.3mm
 Front right & rear left: 1.4 - 2.5mm

UPPER OVEN/GRILL

Heat input/injector Grill - 3.45kW/150
 Spark gap Oven - 1.45kW/092
 Oven/Grill 3 - 4mm

LOWER OVEN

Heat Element 2.50kW

LOWER OVEN COOKING CHARTS

| Food | Thermostat Setting | Approx. Cooking Time and Comments |
|---|--------------------|--|
| Cakes and Pastries | | |
| *Small cakes - 16 per tray | 160°C | 17 - 25 mins. |
| *Victoria Sandwich - 8" (205mm) | 160°C | 23 - 30 mins. |
| *Fatless sponge - 2x7" (180mm) *Swiss roll - 9x13" (230x310mm) | 170/180°C | 10-15 mins. |
| Christmas cake - 8in (205mm) | 120°C | 4 - 6½ hrs. depending on recipe |
| *Madeira cake - 7" (180mm) | 130/140°C | 1½ - 2 hrs. |
| Rich fruit cake - 9" (230mm) | 130°C | 2½ - 2 hrs. |
| *Shortcrust pastry | 180°C | 15 mins. - 1 hr. depending on recipe |
| *Rich shortcrust pastry | 160/170°C | 15 - 20 mins. |
| *Flaky and puff pastry | 190/200°C | 8 - 25 mins. depending on recipe |
| *Choux pastry, éclairs, etc. | 190/200°C | 25 - 35 mins. |
| *Scones | 200°C | 10 - 15 mins. |
| Shortbread | 140°C | 40 - 60 mins. |
| Biscuits | 150/160°C | 10 - 25 mins. depending on recipe |
| Yeast Mixtures | | |
| *Bread | 190/200°C | 30 - 40 mins. |
| *Rolls | 190/200°C | 15 - 20 mins. |
| *Chelsea buns | 190°C | 15 - 20 mins. recipe |
| Miscellaneous | | |
| *Yorkshire pudding - large | 180/190°C | 30 - 45 mins. depending on size |
| - individual | 180/190°C | 20 - 25 mins. |
| *Soufflés | 160°C | 25-30 mins. |
| *Meringues | 80°C | 3 - 4 hrs. |
| Baked Potatoes | 160°C | 1-1½ hrs. |
| *Frozen pies (shortcrust pastry) | 180°C | 25 - 35 mins. depending on make |
| Quiches | 160°C | 30 - 35 mins. (Flan case 'baked blind' at 180°C) |

*Pre-heat for 10 mins.

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

LOWER OVEN COOKING CHARTS

The following times are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to the one shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes pre-heat for best results. Always turn the thermostat knob to the highest setting before selecting the required temperature. Shelf position one is the highest.

| Food | Thermostat Setting | Approx. Cooking Time and Comments |
|---------------------------------|--------------------|---|
| Starters | | |
| Patés and Terrines | 160°C | 1-1 1/2 hrs. |
| Fish | | |
| Whole fish | 160/170°C | 25 mins. - 1 hr. depending on recipe and size of fish |
| Fish fillets/steaks | 160/170°C | 25 - 30 mins |
| Meat and Poultry | | |
| Beef | 160/170°C | 25 mins. per lb + 20 mins. over |
| Lamb | 160/170°C | 25 mins. per lb + 20 mins. over |
| Pork | 160/170°C | 30 - 35 mins. per lb + 35 mins. over |
| Chicken | 160/170°C | 15-20 mins. per lb + 15 mins. over |
| Duckling/Gosling | 170/180°C | 20-25 mins. per lb + 20 mins. over |
| Turkey | 160/170°C | 15 mins. per lb + 15 mins. over |
| Game | 170/180°C | 30 mins. -1hr. depending on amount |
| Casseroles | 140/150°C | 1 1/2 hrs. and over depending on recipe and cut/type of meat used |
| Puddings | | |
| Milk pudding - 1pt. (550ml) | 130/140°C | 1 1/2-2 hrs. |
| Baked custard - 1/2 pt. (300ml) | 130°C | 35 mins. |
| *Baked fruit sponge | 160°C | 35 - 45 mins. |
| Baked apples | 170°C | 30 mins. |
| Merrique puddings | 120°C | 25-30 mins. |
| *Apple tart - 10in (254mm) | 180°C | 45 - 50 mins. |
| Fruit crumble | 170°C | 40 - 45 mins. |

*Pre-heat for 10 mins.

If using aluminium foil:

1. Remember it is important to increase the cooking times by one third.
2. Do not allow the foil to touch the sides of the oven.
3. Do not cover the oven interior with foil.
4. Do not cover the oven shelves with foil.

SPACE FOR FIXING

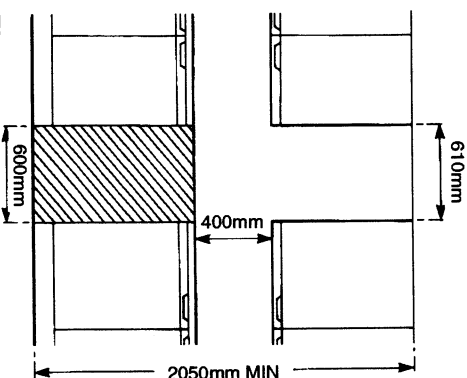
The cooker can be close fitted below hotplate level. This requires a minimum distance of 600mm between cupboard units of hotplate height.

The wall behind the cooker between the hotplate and 450mm above, and the width of the cooker, must be a non-combustible material such as ceramic wall tiles.

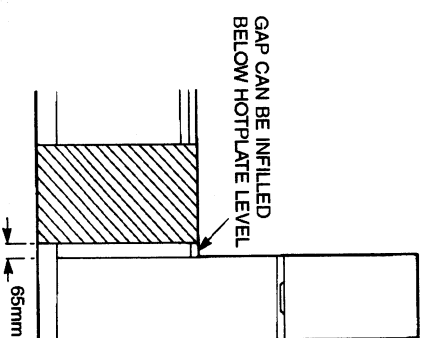
If a cooker hood is to be installed then refer to the cooker manufacturers instructions for fixing height.

Follow the diagrams below for guidance on fitting. Take note of all dimensions.

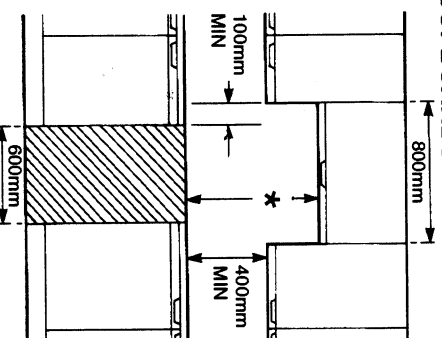
**Fig. 1
INSTALLATION WITH WALL
CUPBOARDS IN LINE WITH
SIDES OF APPLIANCE**



**Fig. 2
INSTALLATION ALONGSIDE
TALL CUPBOARDS OR SIDEWALL**



**Fig. 3
INSTALLATION USING BRIDGING
CUPBOARDS**



* 750mm For cupboards 300mm deep or less
900mm For cupboards or overhead surfaces deeper than 300mm.

THE LOWER OVEN

DO NOT place bone china to warm in the lower oven, when the oven is on.

COLD START COOKING

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

PREPARATION AND ROASTING OF LARGE POULTRY

Poultry larger than 25lbs (11.5kg) in weight should be securely trussed and closely wrapped in cooking foil. Place the bird directly onto the shelf with a large roasting tin on the oven base to collect the juices.

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

STORAGE AND RE-HEATING OF FOOD

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

1. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible.
2. 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, approx. 200°C and then serve immediately.
4. Only re-heat food once.

'COOK CHILL' DISHES

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

UNPACKING THE COOKER

Unpack the components from inside the ovens: Check that the following parts are present.

- | | |
|--|-----------------------|
| Grill pan handle and grid | Pan supports (4) |
| Meat tin | Enamelled discs (4) |
| Cake tray | Burner port rings (4) |
| Lower Oven shelves (3) | Literature pack |
| Upper Oven/Grill shelf with Shelf Shield | |

LEVELLING

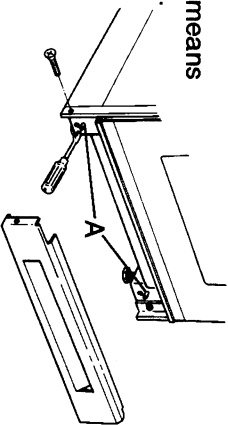
Remove plinth front panel (2 screws).

Move the cooker into position by pushing at both sides on the upper half of the top oven door. Two rear wheels and two front skid feet are fitted which can be adjusted up or down to level the cooker.

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

The rear wheels are adjusted by means of the levelling screws 'A' (Fig. 4).

Fig. 4



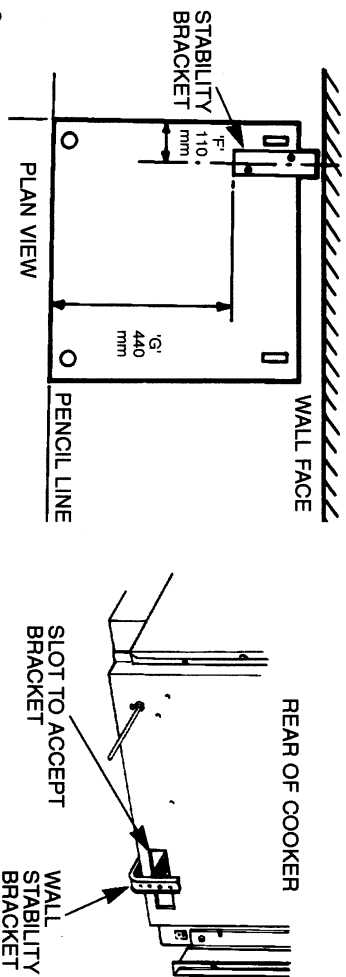
STABILITY BRACKET

The cooker must be fitted with a stability device firmly secured to the fabric of the building. The back of the cooker has a slot for engagement of a stability bracket, which can be obtained, as an extra, from the cooker supplier. The leaflet included with the bracket should be read in conjunction with the following instructions. Push cooker to its intended position.

Draw pencil lines on the floor in line with the front and left side of the plinth. Remove the cooker.

Position stability bracket in accordance with Fig. 5 and secure to the floor. Measure height from floor level to the bottom of the slot in the back of the cooker. Add 3mm to the dimension and assemble the stability bracket to that height. (i.e. from floor level to the underside of the top member)

Fig. 5



THE LOWER OVEN

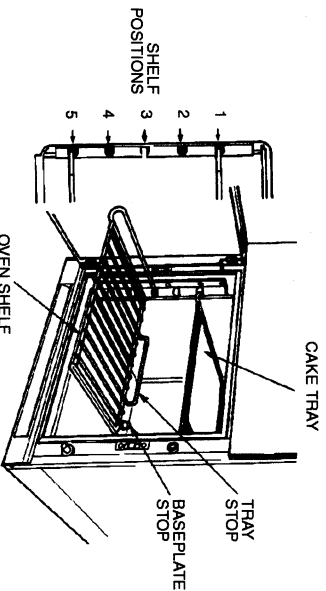
LOWER OVEN (ELECTRIC – FAN COOKING)

The lower oven, unlike the top oven, is at one temperature throughout. There are three shelves, all straight providing five possible cooking levels on five shelf positions. (Fig. 14) Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. The shelves are removed from the oven by pulling out to the stop and then lifting at the front to withdraw. There is a meat tin and cake tray provided. The size of the tray is the maximum that should be used, but two dishes e.g. casseroles, can be cooked side by side even if the space they occupy is larger than the tray.

TO USE THE OVEN

1. Check that the electricity supply is switch on.
2. Place the oven shelves in the appropriate positions. (refer to cooking chart)
3. Turn the control knob anti-clockwise and select any temperature between 70°C and 230°C. As the control is turned, the fan will start, the oven fascia neon illuminates and the heating element around the fan will start heating. The fan will remain on throughout the cooking period. The oven fascia neon will switch off when the selected oven temperature is reached.
4. To turn off, turn the control knob fully clockwise to the symbol ●.

Fig. 14



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

An odour may be noticed when first using the oven. This is due to newness and will soon disperse.

HINTS ON USING THE LOWER OVEN

1. Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for pre-heating the oven.
2. It is ideal for batch cooking where food is cooked on more than one level.
3. For best results when batch cooking, use evenly spaced shelves, i.e. 1st, 3rd and 5th.
4. As heat is circulated by a fan, it is generally possible to cook food at approximately 10°C - 20°C lower and in some cases for slightly less time than stated in recipe books.
5. A 10 min pre-heat will be beneficial for some food, e.g. bread, scones and Yorkshire pudding.

CONNECTING TO GAS SUPPLY

The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate (Fig. 6) should, therefore, be fitted within the shaded area (shown in Fig. 7) to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall.

Fig. 6

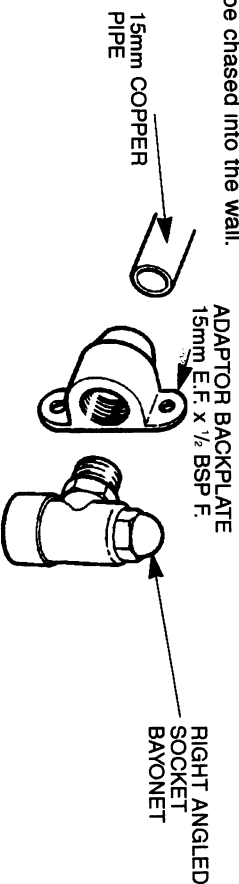
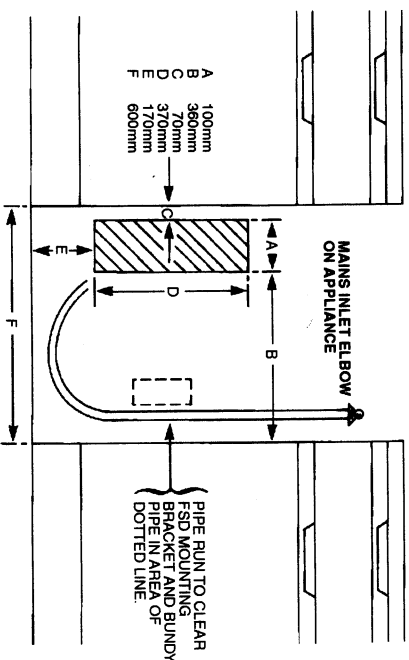


Fig. 7



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. A length of 0.9 to 1.25m is recommended. The length of hose chosen should be such that when the cooker is in situ, the hose does not touch the floor.

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

After installation check for soundness.

The grill injector can be used to check the supply pressure. Access to the injector is obtained by first removing the baffle at the front of the compartment fastened by 2 screws. Remove the grill burner fastening screw on the right hand side of the burner and slide the burner off the injector. Ensure that the grill burner is correctly located under the screw head on re-assembly.

OPERATIONAL CHECKS

1. Fit the burner rings, enamelled discs and pan supports and remove any packaging.
 1. Check that the top oven, grill and hotplate burners ignite correctly and burn with a steady flame.
 2. Check the hotplate burners for a steady flame on the low (small flame symbol) setting.
 3. Check that with the top oven control knob full on, the burner ignites at a low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes and check that the flame reduces when the control is turned to the minimum setting.
 4. Check that the lower oven operates correctly, turn the lower oven full on, check that the fan is operational and the oven starts to get warm.
- INSTRUCT THE USER ON THE OPERATION OF THE APPLIANCE.**

ELECTRICAL CONNECTION

WARNING: THIS APPLIANCE MUST BE EARTHED. CONNECT TO A 230-240V A.C. SUPPLY ONLY.

The appliance comes complete with a BA safety plug fitted with a 13 amp fuse. Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to, and not more than 1.25m away from the appliance and capable of electrical isolation. The flexible mains lead, plug and socket must not be directly exposed to flue products or be in contact with the upper half of the back panel. 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.

The cut-off plug must be disposed of properly with the fuse removed and must not be inserted into a socket as this could cause a shock hazard.

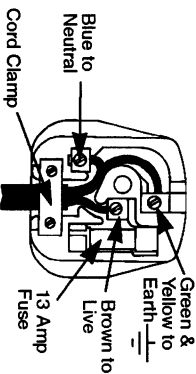
Any permanent electrical installation should be via a suitable double pole isolating switch.

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 BS 1363 fused plug is used, it must be fitted with a 13 amp fuse which is approved to BS 1362.

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 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 be replaced with a flexible cord of the same size, i.e. 1.50mm² cross sectional area. **The plug and socket must be accessible after installation.**

APPLICABLE ONLY IF MOULDED PLUG HAS NOT BEEN REMOVED

In the event of replacing a fuse in the plug supplied a 13 amp ASTA approved fuse to BS1362 must be fitted.

NOTE: The fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your local Electricity Board. The colour of the correct replacement fuse cover is that of the coloured marks or inserts in the base of the plug.

UPPER OVEN COOKING CHARTS

| FOOD | Oven Control Setting | Shelf Position | Approx. Cooking time and Comments |
|--|----------------------|----------------|--|
| Cakes | | | |
| Sponge sandwich – fatless 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. |

UPPER OVEN COOKING CHARTS

| FOOD | Oven Control Setting | Shelf Position | Approx. Cooking time and Comments |
|--|----------------------|----------------|--|
| Vegetables | | | |
| Baked jacket potatoes | MED | 2 | 1 1/2 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 | 1hr. Remove foil for last 10 – 15 mins. |
| Puddings | | | |
| Apple Amber | LOW | 3 | 30 mins. |
| Apple Crumble – raw apples | MED | 2 | 45 mins. |
| Apple tart (or pie) – 9" (230mm) plate | MED | 2 | 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 – 7/8pt (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 | 2 1/2 – 3 hrs |
| Sponge flan case – fatless – 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 – 8 1/2" (215mm) | LOW | 3 | 4 – 6 hrs. depending on recipe & size. |
| Fruit cakes 7" (180mm) 6" (155mm) | LOW | 2 | 2 1/2 hrs. 2 hrs. |
| Madeira cake 7" (180mm) | LOW | 2 | 1 1/2 hrs. Place the citron peel on top after approx. 1hr. |
| Gingerbread | LOW | 2 | 1 3/4 – 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. |

FOR YOUR SAFETY

Please read the precautions below before using your cooker.

ALWAYS

- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS keep children away from the cooker when grilling as the surfaces will get extremely hot during and after use.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS keep the oven and grill doors closed when the cooker is **not** in use.
- ALWAYS place pans centrally over the hotplate burners and position them so that the handles cannot accidentally be caught or knocked or become heated by other burners.
- ALWAYS keep the cooker clean, as a build up of grease or fat from cooking can cause a fire.
- ALWAYS allow the cooker to cool before cleaning.
- ALWAYS follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- ALWAYS keep ventilation slots clear of obstructions.
- ALWAYS refer servicing to CORGI registered appliance service engineers.
- ALWAYS stand well back when opening an oven door to allow any build up of steam or heat to disperse.
- ALWAYS turn off the electricity supply before cleaning or replacing the oven lamp.
- ALWAYS take care when removing items from the upper oven/grill when the lower oven is on as the contents will be hot.

FOR YOUR SAFETY

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

UPPER OVEN COOKING CHARTS

This information has been compiled by adapting recipes for cooking in the top oven. Times are only approximate and a guide, due to variations in ingredients, bakeware and personal taste. For best results always pre-heat the oven for 15-20 minutes unless otherwise stated.

| FOOD | Oven Control Setting | Shelf Position | Approx. Cooking time and Comments |
|--|----------------------|----------------|---|
| Starters and Savouries | | | |
| Paté | 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) + 30 – 35 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 1 1/2 lb – (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. |
| 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, 1/4pt (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 |

THE UPPER OVEN

| Chart showing the equivalent thermostat settings and oven heat description. | | |
|---|-------------------------------|------------------------|
| Oven Control Settings | 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 chart and the cooking chart as references, recipes can be translated for cooking in the top oven. The three oven settings and the shelf positions can be varied.
As individual tastes vary these charts are only guides.

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

An odour may be noticed when first using the oven. This is due to newness and will soon disperse.

HINTS ON USING THE UPPER OVEN

1. 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.
2. The tray/dish should always be pushed to the back of the shelf.
3. Food which is higher than or will rise above 115mm (4½ inch) cannot be cooked in the upper oven because of the enamelled strip at the front of the grill.
4. If both ovens are in use at the same time it may be necessary to lower the shelf position in the upper oven.
5. When placing food into the pre-heated oven take care not to touch the enamelled strip at the front of the grill.
6. When the main 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.

DO NOT place dishes on the oven base over the burner.

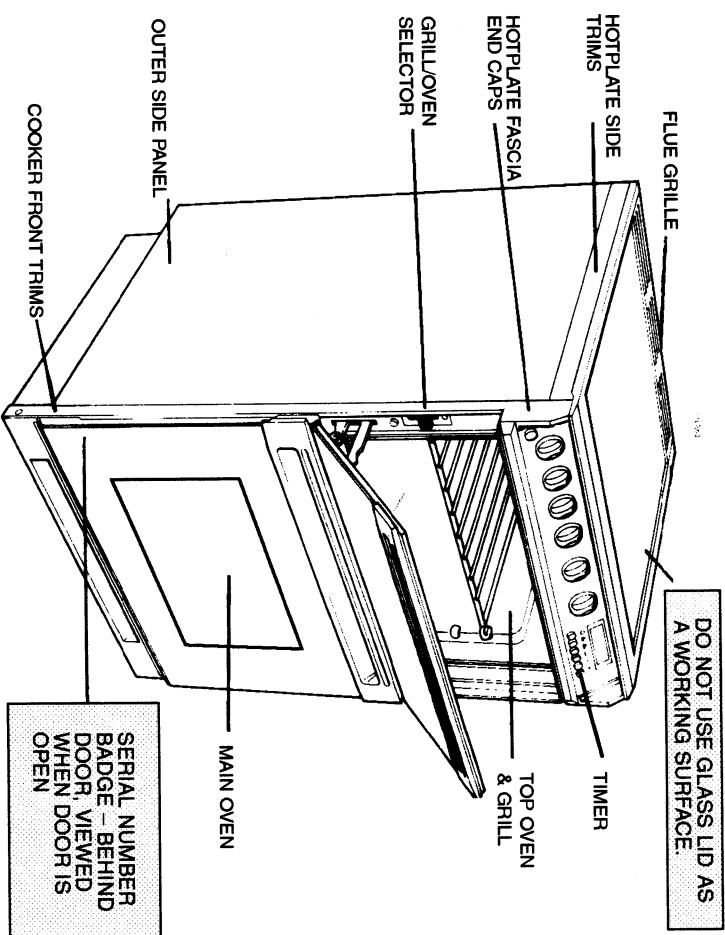
DO NOT block the oven outlets at the top and rear, or the burner opening in the oven with foil

DO NOT leave cooked food in the top oven, when the oven is off, to become warm by the heat from the main oven.

DO NOT place bone china to warm in the top oven, when the oven is on.

USER'S INSTRUCTIONS

Fig. 8



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

Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.





HOTPLATE

The hotplate lid is fitted with a safety device which cuts off the gas supply to the hotplate burners unless the lid is fully open. **Do not** use the safety device as a means of controlling the hotplate burners.

The hotplate has two high speed burners and two simmering burners which will accommodate pans between 100mm (4") and 230mm (9") diameter. All pans should be positioned centrally over the burners.

Simmering aids such as steel plates should not be used because they can cause damage to the pan supports.

TO USE THE HOTPLATE

1. Check that the electricity is switched on.
2. Push in and turn the control knob of the chosen burner anti-clockwise to the large flame symbol . Press the ignition button until the spark lights the gas.
3. Turn the control knob clockwise to the desired setting. Only turn the control knob between the large flame symbol  and the small flame symbol  for adjusting the gas flow rate.
4. To turn off, turn the control knob fully clockwise to the symbol .

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

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

DO NOT use the glass lid as a working surface.

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

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

SAFETY ADVICE

In the event of a chip pan fire or any other pan fire.

1. **TURN OFF ALL THE BURNERS.**
2. **COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH**, this will smother the flames and extinguish the fire.
3. **LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT.** Injuries are often caused by picking up a hot pan and rushing outside with it.

NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over. Never use water to extinguish oil or fat fires.

THE UPPER OVEN

UPPER OVEN (GAS)

The oven has different heat zones (no thermostat) - The top oven tap settings refer to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler. One shelf with a chrome-plated shield is provided. It is different from the lower oven shelves and can only be used in the upper oven/grill. It can be used in three different positions; each shelf has a safety stop to prevent it from being pulled out too far when attending to food. The shelf is removed from the oven by pulling out to the stop and then lifting at the front to withdraw. The shelf shield is removable for cleaning but must be replaced when using the oven. (Fig. 13) The meat tin and cake tray provided can be used in the top oven and the grill pan (without the handle) may be used for smaller joints. The size of the tray is the maximum that should be used, but two dishes e.g. casseroles, can be cooked side by side even if the space they occupy is larger than the tray.

TO USE THE OVEN

1. Check that the electricity supply is switched on.
2. Open the upper oven/grill door, check that this selector is in the correct position. (Fig. 10)

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


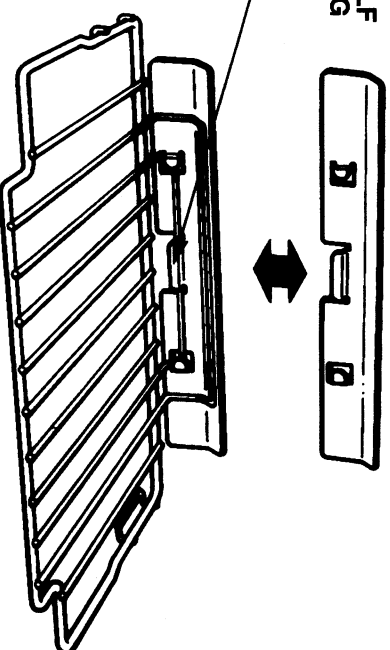
3. Place oven shelf in the appropriate position. (refer to cooking charts)
4. Push in and turn the oven control knob anti-clockwise to the stop. Then push in and turn to HIGH. A ticking sound should be heard. When the ticking sound stops the oven burner is lit. Turn the control knob to the required setting. (refer to cooking chart)
- There is a delay of approximately one minute, whilst the safety device operates, before the burner is on fully.
5. To turn off, turn the control knob fully clockwise to the symbol .

Fig. 13

TO REMOVE THE SHELF SHIELD FOR CLEANING

ENSURE THAT THE TAG ON THE SHIELD IS CENTRAL, THEN CLIP SHIELD ONTO SHELF



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

THE AUTOMATIC COOKING TIMER

4. Turn the oven control to the desired setting. The oven will now automatically switch on at the preselected time and switch off when the cook time has elapsed.
5. When AUTO cooking is complete turn the oven control to the off position and cancel the timer program by pressing the manual button.

TO SET THE TIMER TO SWITCH OFF AUTOMATICALLY (Fig. 12)

1. Press and release the cook time button and within 2 seconds press the + button and hold until the required cooking time is set. Use the - button to reduce the time if required.
2. On releasing the button the time of day will be displayed with AUTO illuminated.
3. Turn the oven control to the desired setting. The oven will immediately begin to cook and automatically switch off when the cook time has elapsed.
4. When the cooking is complete, turn the oven control to the off position and cancel the timer program by pressing the manual button.

RULES ON AUTOMATIC COOKING

Select foods which will take the same time to cook and required approximately the same temperature and try to set the stop time beyond your anticipated return. Ensure food is cooked thoroughly before serving.

Foods should be well sealed in dishes to prevent the loss of liquid during cooking. Dishes containing liquid should not be filled too full to prevent boiling over.

Food should be as cold as possible when it goes into the oven, preferably straight from the refrigerator. Frozen meat or poultry should be completely thawed before it is put in the oven. Stews and joints can be cooked by the long-slow method, keeping the delay period to a minimum. Avoid using rolled joints of meat.

DO NOT use automatic cooking to reheat Cook Chill Dishes.

DO NOT leave food for automatic cooking in a warm oven, i.e. one that has just been used manually.

Dishes containing left over cooked meat or poultry, for example Shepards 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 foods in hot weather due to the possible growth of food poisoning organisms during the delay period.

To prevent the discolouration of certain fruit and vegetables, i.e. 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 period.

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

THE GRILL

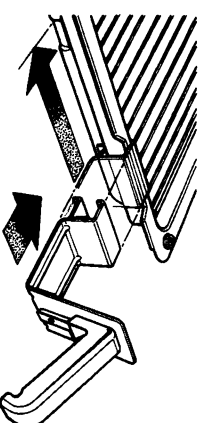
CAUTION: ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS USED. YOUNG CHILDREN SHOULD BE KEPT AWAY.

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

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. 9. Check that the handle is fitted properly before using the pan. To remove the handle follow reverse procedure.

Fig. 9



TO USE THE GRILL

1. Check that the electricity supply is switched on.
2. Open Upper Oven/Grill door and remove the grill pan.
3. Push and slide the selector switch upwards to 'Grill' and allow it to come forwards (Fig. 10). The knob cannot be turned to operate the grill until this is done.

IMPORTANT: THE SELECTOR MUST BE RELEASED SO THAT THE GRILL WILL WORK CORRECTLY.



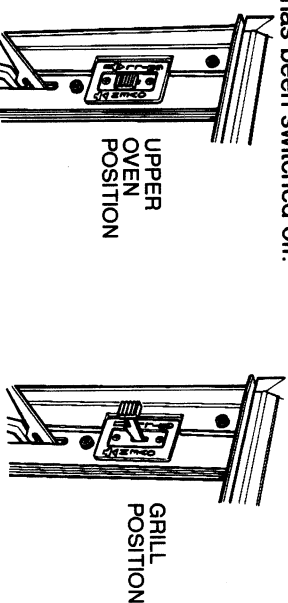
4. Choose the grill shelf position required (see grilling guide and Fig. 11) and slide in the grill pan as far as it will go.
5. Turn the control knob clockwise to the stop. Push in and turn the control knob clockwise to the large flame symbol . Press the ignition button until the spark lights the gas.
6. Turn the control knob anti-clockwise to the desired setting.
7. Turn the control knob fully clockwise to the symbol .
8. Before closing the grill/oven door make sure 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 switched off.

Fig. 10



The grill pan can be stored in the grill compartment with the handle removed. An odour may be noticed when first using the grill. This is due to the newness and will soon disperse.

THE GRILL

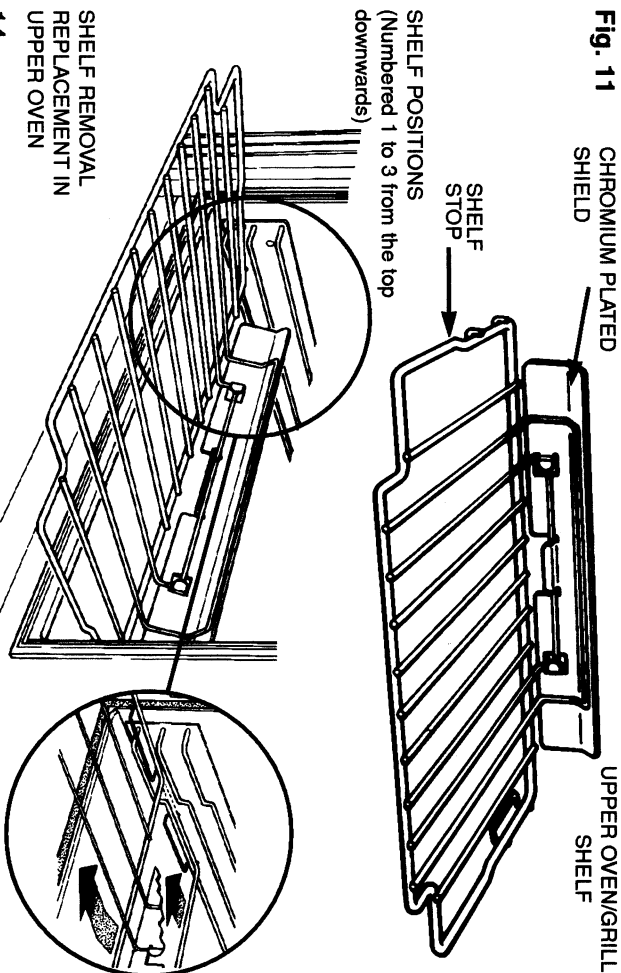
The following chart is a guide. Grilling can be started from cold but for best results preheat for approximately two minutes.

| Shelf Position | Grid Position | Food |
|----------------|--------------------|---|
| 1 | HIGH LOW | Toast, crumpets, bacon, thin sausages, beef-burgers, tomatoes. As above including fillet steak, kidneys, kippers, gammon, rump and sirloin steak and toasted snacks. |
| 2 | HIGH LOW | Toast, toasted snacks, thick sausages, beefburgers, fish fingers, steak and gammon. Chops (with heat turned down for part of cooking time). |
| 3 | LOW BASE OF PAN | Chicken portions (with heat turned down for part of cooking time). Whole fish, fish fillets and fish steaks. |

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

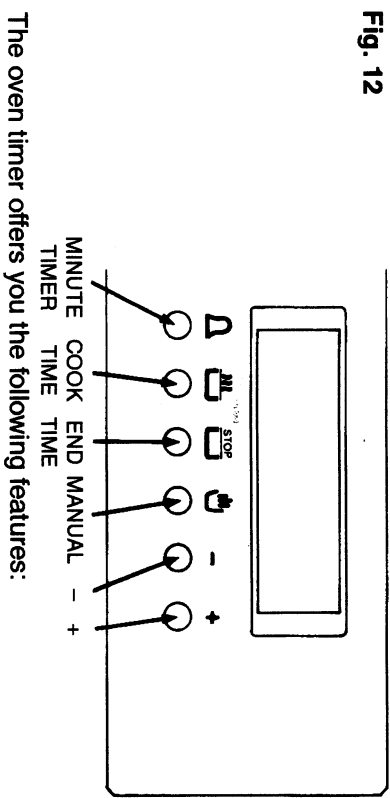
NOTE: Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.

Fig. 11 CHROMIUM PLATED SHELF STOP



THE AUTOMATIC COOKING TIMER

Fig. 12



1. Time of Day
2. Minute Minder
3. Automatic Cooking and Delay Cooking functions (one or both ovens on the same program)

NOTE: when one oven only has been programmed the remaining oven cannot be used manually until the automatic cooking begins.

TO SET TIME OF DAY (Fig. 12)

1. Check the electricity supply is switched on.
2. Press and hold both the minute timer and cook time buttons and at the same time press either the + or - buttons. The time in the display can be either increased or decreased to set the correct time.

TO SET THE MINUTE MINDER (Fig. 12)

1. Press and release the minute minder button and within 2 seconds press the + button to set the required length of time. Use the - button to reduce the time if required.
2. On releasing the +/- buttons, the minute minder will start and the time of day will be displayed. To check the amount of time remaining press the minute minder button.
3. At the end of the set time an audible reminder will sound for a short period of time, to cancel the sound press the minute minder button.

NOTE: To cancel a set time follow 1, above and reduce the set time to 0.00.

TO SET THE TIMER TO SWITCH ON AND OFF AUTOMATICALLY (Fig. 12)

- Make sure both oven controls are turned off.
Make sure the clock is set to the correct time of day.
1. Press and release the cook time button and within 2 seconds press the + button and hold until the required cooking time is set. Use the - button to reduce the time if required.
 2. When the cook time has been set, press and release the end time button and within 2 seconds press the + button (the display will show the earliest possible end time). Continue to hold the button to set the time the food is to be cooked by. Use the - button to reduce the time if required.
 3. On releasing the buttons, the time of day will be displayed with AUTO illuminated.