



ICON 1000

Use and Installation Instructions

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

Read these instructions before installing or using the appliance and retain them for future use.

Part No. 4666200045-01

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DISPOSAL OF YOUR PRODUCT

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

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

INTRODUCTION

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

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

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

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

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
73/23/EEC
93/68/EEC

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

FOR YOUR SAFETY

Please read the precautions below before using your cooker.

ALWAYS . . .

- ALWAYS make sure you understand the controls before using the cooker.
- ALWAYS check that all controls on the cooker are turned off after use.
- ALWAYS stand back when opening an oven door to allow heat to disperse.
- ALWAYS use dry, good quality oven gloves when removing items from the ovens.
- ALWAYS take care when removing items from the grill when the main oven is on, as the contents may be hot.
- 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 turn off the electricity supply before cleaning or replacing the oven lamp.
- ALWAYS refer servicing to CORGI registered appliance service engineers.

FOR YOUR SAFETY

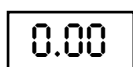
NEVER...

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

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

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

CLOCK/MINUTE MINDER OPERATION

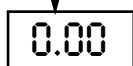


CLOCKFACE

The timer incorporates a 24 hour clock.



SYMBOLS



A 'Bell' symbol will light up when you select a Minute Minder Period and will remain lit for the period set.

At the end of the Minute Minder Period, the timer will emit an audible tone and the 'Bell' symbol will disappear.



**Minute
Minder**

SETTING THE TIME OF DAY



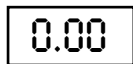
Step 1 Make sure all oven controls are turned off.

Step 2 Check the electricity supply to the cooker is turned on.



Step 3 When switched on, the display will show 0.00

Step 4 Press and release both buttons simultaneously.



Step 5 Press the '+' button to set the Time of Day. The Time of Day can be adjusted, by using the '+' button to increase the time setting or the '-' button to decrease the time setting. The Time of Day is set if no adjustments are made within 10 seconds.



THE TIME OF DAY IS NOW SET.

To change the time of day repeat Steps 4 & 5 above.

CLOCK/MINUTE MINDER OPERATION

Here you can set a time period of up to 10 hours, that will count down. When it reaches zero, the timer will emit an audible tone.

For Example: If you set 20 minutes, the audible tone will occur 20 minutes later.

SETTING THE MINUTE MINDER

Step 1 Ensure the time of day is set correctly.

Step 2 Press and release the '+' button.

Note: Step 3 must be started within 10 seconds, otherwise you must repeat Step 2.

Step 3 Press the '+' button to set the required time period. A 'Bell' symbol will light up. The time period can be adjusted, by using the '+' button to increase the time period or the '-' button to decrease the time period.

Release all buttons, the timer display will show the remaining time period. The 'Bell' symbol will remain lit to signify that a time period has been set.

At the end of the set time an audible tone will be heard and the 'Bell' symbol will disappear.

Step 4 To cancel the audible tone press the '+' button.

To cancel the minute minder period press the '-' button until 0.00 is displayed in the window then press the '+' button.

If at any time the display shows flashing zero's, it is likely that the electricity supply has been interrupted.

Reset the timer to the correct time of day.

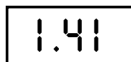
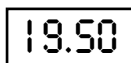
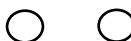
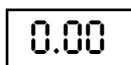
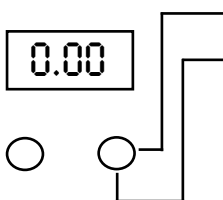
Note: The Timer display will show the minute minder period as follows:

Any period up to 99 minutes and 50 seconds -

The display shows MINUTES and SECONDS (10s intervals)
eg. 19 minutes 50 seconds

Any period between 100 minutes (1 hour 40 minutes) and up to 10 hours -

The display shows HOURS and MINUTES
eg. 1 hour 41 minutes



HOTPLATE

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

If using a griddle plate, this must be used in conjunction with the far right hand burners as they are set to give the same maximum heat output as each other and thus provide an even heat distribution across the plate. See the section on the griddle plate to get the best results.

TO USE THE HOTPLATE

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

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

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

Each burner is fitted with a spark ignition electrode for lighting the gas.

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

Access to the ignitor can be achieved by lifting off the loose burner parts carefully when the burners are cool.

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

SAFETY REQUIREMENTS FOR DEEP FAT FRYING

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

HOW TO DEAL WITH A FAT FIRE

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

GRIDDLE

A non-stick griddle is supplied for use over the two burners on the far right hand side of the hob. The griddle is made of cast aluminium and the surface is covered with a special non-stick finish. To protect the non-stick coating never use metal cooking utensils as they may scratch the surface. Wooden or heat resistant plastic utensils may be used. Do not use saucepans on the griddle plate.

UNDER NO CIRCUMSTANCES MUST THE GRIDDLE PLATE BE USED OVER ANY OTHER HOTPLATE BURNERS.

USE OF THE GRIDDLE

The griddle may be used with either or both of the burners on, depending on the food being cooked. The griddle can be positioned with the ridged portion at the front or at the rear.

1. Secure the griddle above the two simmer burners, on the right hand side of the hob, making sure that the support feet are located correctly on the pan support fingers.
2. Press the ignition button and then push in and turn the control knob(s) of the burners anticlockwise to the large flame symbol. Continue to press the ignition button until the spark lights the gas. Preheat the griddle plate for approximately four minutes.
3. Place the food directly on the griddle plate. However when cooking drier foods eg. drop scones the griddle plate can be lightly greased.
4. The controls can be left at high for the sealing of foods or turned down to a lower heat setting depending on what food is being cooked. NB. A gentle heat is all that is required for the majority of griddling. Once the griddle plate is up to temperature it maintains the cooking temperature on a medium/low setting.
5. Cook the food for the required time, which will depend on the type of food being cooked.
6. To turn off, push in and turn the control knob(s) fully clockwise to the ● position.
7. Allow the griddle plate to cool before cleaning.

— SOME RECIPE IDEAS FOR YOUR GRIDDLE —

DROPPED SCONES

4oz (100g) plain flour
1/4 tsp salt
1 level tsp (5ml) cream of tartar
1/2 level tsp (2.5ml) bicarbonate of soda
1 egg
1oz (25g) caster sugar
1/4 pint (150ml) milk
1/2oz (10g) margarine

METHOD

1. Rub the fat into the flour.
2. Beat in the remaining ingredients.
3. When a smooth batter has been obtained, drop spoonfuls on to the pre-heated griddle plate.
4. Turn each scone when bubbles start to burst on the upper side.
5. Cook on the reverse side until light brown and the scone, when split, is dried through.
6. Allow approx. 3 minutes for the first side and 2 minutes for the second.
7. Place inside a clean folded towel laid over a cooling rack.
8. When cool, butter and serve.

WELSH CAKES

6oz (175g) plain flour
1/2 level tsp (2.5ml) salt
1/4oz (5g) baking powder
2oz (50g) margarine
2oz (50g) sugar
2oz (50g) currant or sultanas
1/4 tsp grated nutmeg
1 egg
a little milk

METHOD

1. Sieve the flour and salt into a bowl.
2. Rub in the fat.
3. Add the dry ingredients.
4. Beat the egg and mix to a soft dough adding a little milk to obtain a soft consistency.
5. Roll out 1/4" (5mm) thickness.
6. Cut out with a 2" (50mm) plain cutter.
7. Cook on the pre-heated griddle for about 6 minutes each side.
8. They may be eaten hot or cold and should be split and buttered.

POTATO CAKES

8oz (225g) warm creamed potatoes
2oz (50g) plain flour
1/2 (2.5ml) salt
pepper to taste
2 tsp (10ml) milk

METHOD

1. Mix all the ingredients together.
2. Knead lightly.
3. Roll out thinly and cut with a pastry cutter to suit requirements.
4. Cook on a pre-heated griddle for 3-4 minutes on each side.

TWIN GRILL

CAUTION – ACCESSIBLE PARTS MAY BECOME HOT WHEN THE GRILL IS IN USE. YOUNG CHILDREN SHOULD BE KEPT AWAY.

GRILLING SHOULD NEVER BE UNDERTAKEN WITH THE GRILL DOOR CLOSED.

The grill control is designed to provide variable heat control of either the full width of the grill or just the left half. Turning the control knob clockwise will switch on the full width and turning anticlockwise will switch on just the left half. A gentle flow of air will be blown from underneath the control panel when the grill or fan oven is in use.

GRILL PAN HANDLE

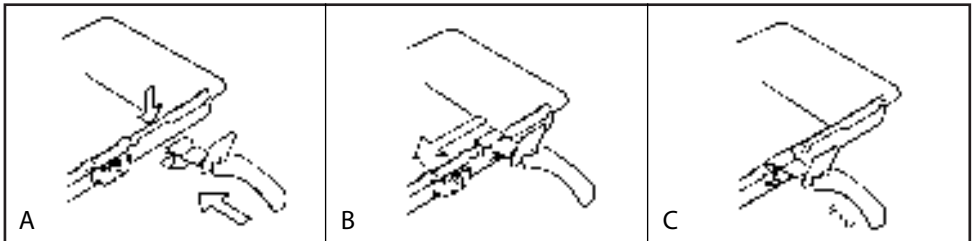
The grill pan handle is detachable from the pan to facilitate cleaning. The handle can be either detachable from or fixed to the pan.

Remove the screw and washer from the grill pan bracket, tilt the handle over the recess adjacent to the bracket (A). Slide the handle towards the centre of the pan (B) and let the handle locate over the bracket (C).

For a detachable handle: Remove the screw and washer from the grill pan and keep safe.

For a fixed handle: Replace the screw and washer and ensure they are fully tightened.

Warning: Ensure when using grill pan handle in the detachable manner it is centralised and secure.



TO USE THE GRILL

1. Open the grill door.
2. Turn the grill control knob clockwise to **4** for full width grilling or anticlockwise for half width grilling.
3. Slide the grill pan toward the back of the grill compartment until it stops.
4. Leave the control at **4** for toast and for sealing and for fast cooking of foods. For thicker foods requiring longer cooking, turn the control to a lower setting after sealing on both sides at **4**.

Grilling can be started from cold but for best results preheat for approximately 2 minutes.

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

FAN OVEN

The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened, this will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good seal.

Since a fan oven heats up more quickly and generally cooks food at a lower temperature than a conventional oven, pre-heating the oven is often unnecessary. However, foods such as bread, scones, Yorkshire pudding do often benefit from being placed in a pre-heated oven.

The charts on pages 15 and 16 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

Unless otherwise indicated in the charts, food is placed in a cold oven ie. without pre-heating. If food is placed in an already hot oven, the suggested cooking time should be reduced, depending on the type and quantity of food being cooked.

OVEN POSITIONS

Since the distribution of heat in the fan oven is very even, most foods will cook satisfactorily on any shelf position, but the shelves should be evenly spaced.

To ensure even circulation do not use meat pans larger than 390 x 300mm (15ins x 12ins) and baking trays no larger than 330 x 255mm (13ins x 10ins), these should be positioned centrally on the oven shelf.

- Do not fit shelves upside down.
- Never use more than 3 shelves in the oven as air circulation will be restricted.
- Food or cooking utensils should not be placed on the floor of the oven.
- An additional shelf can be purchased through your cooker supplier or Cannon Genuine Parts and Accessories (see KEY CONTACTS back page).

To avoid unnecessary cleaning, rod shelves which are not in use should be removed from the oven.

FAN OVEN

TEMPERATURE AND TIME

When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven.

NB. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. The fan oven makes it possible in most cases to:

- Reduce the recommended temperatures 25°C (45°F).
- Reduce the recommended time by approximately 10 minutes per hour.
- Make pre-heating the oven unnecessary for certain foods.

TO PREPARE MEAT AND POULTRY FOR ROASTING IN YOUR FAN OVEN

- Wipe the meat or poultry, dry well and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature before cooking and frozen meat or poultry must be completely defrosted before placing in the oven.
- The weight of any stuffing used should be added before calculating the cooking time.
- Place meat / poultry in the main oven meat pan supplied with your cooker. Small joints weighing less than 1.75kg (31/2lb) should be roasted in a smaller meat pan / tin - or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices.
- Additional fat should not be added, except for veal, very lean meat or poultry which can be 'larded' with bacon fat or brushed **very sparingly** with cooking oil or melted fat.
- Beef, lamb, mutton and poultry may be dusted lightly with seasoned flour to give a crisp outer surface. The skin of duck and goose should be pricked to release excess fat during cooking and the rind of pork should be scored, brushed lightly with oil and rubbed with salt to give crisp crackling.
- Meat and poultry wrapped in, or covered with a tent of aluminium foil will be juicy and tender. Roasting bags offer the same advantage. Always follow the manufacturer's packing instructions and remember to reduce the temperatures given for conventional ovens by approximately 25°C and the time by approximately 10 minutes per hour.
- Potatoes for roasting only require to be brushed with cooking oil or melted fat.
- It is not necessary to baste when roasting in an electric oven and stock or liquid should not be added to the meat pan since this only causes unnecessary soiling, steam and condensation.

FROZEN MEAT AND POULTRY

Joints of meat and whole birds should be defrosted slowly, preferably in a domestic refrigerator (allowing 5-6 hours per 450g, 1lb), or at room temperature (allowing 2-3 hours per 450g, 1lb). Frozen meat or poultry must be completely defrosted before placing in the oven. It is essential to wash thoroughly and cook meat and poultry immediately after defrosting.

CONVENTIONAL OVEN

OVEN CONTROL

Heating of the oven is achieved by turning the control clockwise to the required oven temperature scale on the control panel, as recommended in the temperature charts. The pilot light will immediately come on and off during cooking as the thermostat maintains the correct temperature.

The charts on pages 15 and 16 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase and decrease temperatures by 10°C.

The oven is fitted with 'heat clean' liners and two rod shelves. The oven is heated by two tubular sheathed elements located behind the removable sides. The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature.

It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good seal.

The correct positioning of food is indicated on the temperature charts.

TO PREPARE MEAT FOR ROASTING IN YOUR CONVENTIONAL OVEN

Wipe the joint, dry well with a clean cloth, kitchen tissue etc. and weigh it. Meat which has been stored in a refrigerator should be allowed to come to room temperature for approximately 30 minutes before cooking and frozen meat or poultry must be completely defrosted beforehand.

Beef, lamb, mutton and poultry may be lightly floured, but pork should be scored, brushed lightly with oil and rubbed with salt to give crisp crackling. Place joint in the main oven meat pan supplied with your cooker. (Small joints weighing less than 1.75kg (3 1/2lb) should be roasted in a smaller meat pan / tin - or they may be 'pot roasted' - a small joint in a large meat pan causes unnecessary oven splashing and evaporation of meat juices). Additional fat should not be added, except for veal, very lean meat or poultry which can be 'larded' with bacon fat or brushed **very sparingly** with cooking oil or melted fat. It is not necessary to baste, when roasting in an electric oven and liquid / stock should not be added to the pan.

For optimum cooking performance, there must be clearance between meat pan and oven sides. The meat pan must be placed lengthways in the oven to allow for air circulation.

TIMES AND TEMPERATURES FOR ROASTING

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature.

Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, the joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry) and the splashing of fat onto oven interior is reduced to a minimum.

When a complete meal is being cooked in the oven, cooking time may need to be increased and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef). The suggested times and temperatures given below should be used as a guide, but may vary according to:-

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
 - (a) A short thick joint requires a longer cooking period than a long thin joint.
 - (b) A small joint under 1.5kg (3lbs) takes longer per 450g (1lb) cook in the time given for 'minutes' per 450g (1lb) without the 'minutes' over added.
 - (c) Boned/rolled and stuffed joints take longer to cook through than those with a bone. The weight of stuffing should be added to the oven ready weight of the meat / poultry to calculate roasting times.

NOTE: Remember to switch off the oven control after cooking is finished. If the door of the oven is left open for long periods of time with the control switch ON, then the grill element will become hot. The correct positioning of food is indicated in the temperature charts.

OVEN COOKING CHART - BAKING

It is not necessary to pre-heat the fan oven before roasting. **Note:** Where times are stated, they are approximate only.

| Conventional Oven | | | | Fan Oven | | | | |
|------------------------------|----------|----------------|---|-------------------------------|----------------------------------|----------|----------------|--|
| Meat | Pre-heat | Temperature °C | Time (approx.) | Position in Oven | Meat | Pre-heat | Temperature °C | Time (approx.) |
| Beef | Yes | 190/200 | 25-30 mins per 450g (1 lb) + 25 mins over. | | Beef | No | 160/180 | 20-25 mins per 450g (1lb) + 20 mins extra |
| Lamb | Yes | 190/200 | 25-30 mins per 450g (1 lb) + 25 mins over. | | Lamb | No | 160/180 | 25 mins per 450g (1lb) + 25 mins extra |
| Pork | Yes | 190/200 | 30-35 mins per 450g (1lb) + 30 mins over | In meat pan on runner 2 | Pork | No | 160/180 | 25 mins per 450g (1lb) + 25 mins extra |
| Veal | Yes | 190/200 | 25-35 mins per 450g (1 lb) + 30 mins over | | Veal | No | 160/170 | 25-30 mins per 450g (1lb) + 25 mins extra |
| Poultry/Game up to 4kg (8lb) | Yes | 180/190 | 18-20 mins per 450g (1 lb) + 20 mins over | Runner 3 from bottom of oven. | Chicken/ Turkey up to 4kg (8 lb) | No | 160/180 | 18-20 mins per 450g (1lb) + 20 mins extra |
| Turkey up to 5.5kg (12lb) | Yes | 190 | 22 mins per 450g (1 lb) eg. 5.5kg (11lb) = 242 mins | | Turkey up to 5.5kg (12 lb) | No | 150-160 | 13-15 mins per 450g (1lb) e.g. 5kg (11lb)=143-165 mins |
| Turkey over 5.5kg (12lb) | Yes | 180 | 18 mins per 450kg (1lb) eg. 10kg (22lb) = 352 mins | | Over 5.5kg (2lb) | No | 150 | 12 mins per 450g (1lb) e.g. 10kg (22lb) = 264 mins |
| Casserole Cooking | Yes | 140/160 | 2-2½ hrs | Runner 3 | Casserole Stews | No | 140-150 | 1½ - 2 Hrs |

If using aluminium foil, never: 1. Allow foil to touch sides of oven. 2. Cover oven interior with foil. 3. Cover shelves with foil.

The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of a joint, or the thickest part of poultry thighs, during the cooking period. The meat thermometer will indicate when the required internal temp has been reached.

| | | | | | | |
|---------------|------------|------|--------------|------|-----------------|------|
| Beef - | Rare: | 60°C | Lamb: | 80°C | Poultry: | 90°C |
| | Medium: | 70°C | Pork: | 90°C | | |
| | Well Done: | 75°C | Veal: | 75°C | | |

OVEN COOKING CHART - BAKING

| Food | Fan Oven Cooking | | Conventional Oven Cooking | | Position in Oven from bottom |
|-------------------------------|------------------|-------------------------------|---------------------------|---|------------------------------|
| | Pre-heat | Temperature and Time | Pre-heat | Temperature and Time | |
| Scones | Yes | 210/220°C approx. 8-10 mins. | Yes | 220/230°C approx. 10-15 mins. | Runners 1 & 4 |
| Small Cakes | No | 160/170°C approx. 15-20 mins. | Yes | 190/200°C approx. 20-25 mins. | Runners 1 & 4 |
| Victoria Sandwich | No | 160/170°C approx. 20-25 mins. | Yes | 180/190°C 6½"-7" tins approx. 20 mins. 8"-8½" tins approx. 30 mins. | Runners 1 & 4 |
| Sponge Sandwich (Fatless) | Yes | 160/170°C approx. 15-20 mins. | Yes | 190/200°C 7" tins 15-20 mins. | Runners 1 & 4 |
| Swiss Roll | Yes | 170/180°C approx. 12-15 mins. | Yes | 200/210°C approx. 10-15 mins. | Runner 4 |
| Semi-rich Cakes | No | 140/150°C approx. 1¼-1½ hrs. | Yes | 160/170°C 6½"-7" tins 1¼"-1½" hours 8"-9" tins 2"-2½" hours | Runner 3 |
| Shortcrust Pastry | No | 180/190°C approx. 45-50 mins. | Yes | 200/210°C depending on use | Runners 2 & 5 |
| Puff Pastry | No | 190/200°C dependent on use | Yes | 220°C approx. depending on use | Runner 2 & 5 |
| Yorkshire Pudding | Yes | 170/180°C approx. 40-45 mins. | Yes | 210/220°C 45-50 mins. | Runner 5 |
| Individual Yorkshire Puddings | Yes | 180/190°C approx. 20-25 mins. | Yes | 210/220°C approx. 20-25 mins. | Runner 5 |
| Milk Pudding | No | 130/140°C approx. 1¼-2¼ hrs. | Yes | 150/160°C approx. 2"-2½" hours | Runner 2 |
| Baked Custard | No | 140/150°C approx. 40-50 mins. | Yes | 150/160°C approx. 45-55 mins. | Runner 2 |
| Bread | Yes | 200/210°C approx. 45-50 mins. | Yes | 230°C 50-60 mins reducing to 210/220°C 230°C 45-50 mins after first 10 minutes | Runners 1 & 4 |
| Meringues | No | 70/80°C approx. 3-4 hrs. | Yes | 100/110°C Large 3½"-4½" hours Small 2½"-3" hours | Runner 1 |

Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarines or butter only.

THE 'SLOW COOK' SETTING

The ovens have a 'Slow Cook' setting specially designed to reduce energy usage. To operate, turn the oven thermostat control to 90°C.

Some advantages of slow cooking are:

This is used for slow cooking, keeping food warm and warming plates for short periods. Extra care must be taken when warming bone china. DO NOT place food or plates on the floor of the oven.

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 2 hours.

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.

It is important to follow the guide lines given for preparing food using the 'Slow Cook' setting.

STORAGE COMPARTMENT

Take care as accessible surfaces inside the storage compartment may become hot when the oven is in use.

The storage compartment is ideal for storing saucepans, meat pans etc. DO NOT use it for storing combustible materials, flammable liquids or aerosols.

CARE AND CLEANING

WARNING: NEVER USE STEAM CLEANERS.

Switch off the electricity supply and allow to cool before cleaning 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, steam cleaners, aerosol cleaners or oven chemical cleaners of any kind.

Before moving your cooker ensure that it is cool and note that it is heavy so you may require assistance. The cooker is fitted with rear wheels and will slide in and out of position easily. Movement of your cooker is most easily achieved as follows:

Open the grill/oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding contact with any grill or oven furniture and then lift and slide at the same time.

When repositioning the cooker, ensure that it is level. Take care to ensure that any floor covering is not damaged.

'HEAT CLEAN' LINERS

The oven 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 maximum setting for a couple of hours. If desired, they can be wiped over with a soapy cloth followed by a wipe with a clean, damp cloth.

CLEANING THE GRIDDLE PLATE

After cooking, leave the griddle plate on the hob and allow to cool before cleaning. It can then be taken to the sink and washed using warm soapy water, gently wipe the cooking surface with a dishcloth. **DO NOT** use abrasive cleaning materials.

REPLACEMENT OF OVEN LIGHT BULB

CAUTION: DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY BEFORE REPLACING THE LAMP TO AVOID THE POSSIBILITY OF AN ELECTRIC SHOCK

Light bulbs are not covered by the manufacturer's guarantee.

A new 15W, 300°C rated SES bulb can be obtained from your cooker supplier or any major electrical retailer.

1. Remove the shelves from the oven.
2. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture.
3. Unscrew bulb.
4. Fit new bulb and refit lens.

CARE AND CLEANING

| COOKER FINISH | CLEANING METHOD |
|---|---|
| <p>Vitreous Enamel Hotplate, pan supports, burner caps, roasting dish, grill pan, oven base, rear and roof, door inner panels, grill compartment, control panel.</p> | <p>Cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream paste, liquid cleaner or by rubbing with fine steel wool soap pads e.g. Brillo, Ajax. Check that the cleaning agent is approved by the Vitreous Enamel Association.</p> |
| <p>Paint Side panels, central trim, end caps.</p> | <p>Wash with a cloth wrung out in warm soapy water only. DO NOT USE ABRASIVE CLEANERS / POWDERS OR SCOURING PADS WHICH MAY SCRATCH THE SURFACE.</p> |
| <p>Aluminium Burner bodies..</p> | <p>Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner ports. Care should be taken when refitting the bodies over the electrodes.</p> |
| <p>Glass</p> | <p>As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.</p> |
| <p>Chromium Plating Oven shelves, grill pan grid, grill pan handle support</p> | <p>Wipe with a cloth wrung out in warm soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.</p> |
| <p>Plastic Grill pan handle, control knobs.</p> | <p>Wipe with a cloth wrung out in warm soapy water. Stubborn stains can be removed with a cream cleaner.</p> |
| <p>Hotplate Burners</p> | <p>To ensure rapid lighting of the hotplate burners every time they are used, the electrodes must be kept clean and dry. Remove any food spillage or cleaning materials from the electrode using a small nylon brush such as a toothbrush.</p> |
| <p>Stainless Steel Door trims, door handles, control knobs.</p> | <p>Wipe with a cloth wrung out in warm soapy water. Do not use chlorine based cleaners.</p> |

SOMETHING WRONG WITH YOUR COOKER

Before contacting your Service Centre or Installer, check the problem guide below, there may be nothing wrong with your cooker.

| PROBLEM | CHECK |
|--|--|
| Slight odour or small amount of smoke when grill/oven used for first time. | This is normal and should cease after a short period. |
| Oven cooks too fast or too slow. | Check that the oven setting and shelf positions are as recommended in the Cooking Charts. However, it may be necessary to increase or decrease the recommended setting slightly to suit your taste. |
| Ignition does not work. | <p><u>If all burners fail to ignite:</u> Check that sparks appear at the burners; a clicking noise should be heard. If not</p> <ul style="list-style-type: none"> (i) Check that the electricity supply is turned on. (ii) Check other appliances to see if you have had a power cut. <p><u>If only one burner fails to ignite:</u></p> <ul style="list-style-type: none"> (i) Check the burner cap is seated correctly. (ii) Check the slots in the burner bodies are not blocked with any soap residue or cooking soil (see care and cleaning). (iii) Check, if the burners have recently been cleaned using a wire wool pad eg. "Brillo Pad", ensure that no stray strands are caught on the igniter or burner body. <p>NOTE. Satisfactory ignition will only be achieved if all the hotplate burners are fitted. In the event of an electricity failure, all burners can be lit with a match.</p> |
| Timer Display shows '0:00' | The electricity supply to the cooker may have been interrupted but has now come back on again. Set the correct time of day by following the instructions given in the Timer section of this book. |

If there is still a problem contact your local Service office
(see KEY CONTACTS, back page.)

INSTALLATION INSTRUCTIONS

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

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

MODEL NUMBER 10425G

Category II_{2H3+} (GB, IE)

This model is set to burn NATURAL GAS (G20) at 20 mbar but can be converted for use on BUTANE (G30) at 28-30mbar or PROPANE (G31) at 37mbar with the use of a service kit supplied with the appliance or available from our Service and Genuine Parts and Accessories department (see KEY CONTACTS, back cover).

GAS SAFETY (INSTALLATION & USE) REGULATIONS

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

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

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

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

LOCATION

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

When adjusted for use on BUTANE (G30) or PROPANE (G31) the cooker must not be installed in a room or internal space below ground level, eg. in a basement.

PROVISION FOR VENTILATION

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

The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m³, it will require an air vent of 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 should be consulted to determine air vent requirements.

INSTALLATION INSTRUCTIONS

TECHNICAL DATA

DIMENSIONS

| | |
|--------|--------------------------------|
| Height | 900 - 915mm |
| Width | 1000mm |
| Depth | 600mm (excluding door handles) |

GENERAL

| | |
|-----------------------------|--------------------------|
| Gas connection | Rp 1/2 (1/2" BSP female) |
| Pressure test point | Hotplate burner injector |
| Gas rate adjustment | None |
| Aeration adjustment | None |
| Electrical connection | 230/240V a.c. 50Hz. |
| Total electrical heat input | 7.56 kW |

| | ELECTRICAL | | NATURAL GAS (G20) | | PROPANE (G31) OR BUTANE (G30) | |
|---|------------|------------|-------------------|------------|-------------------------------|----------|
| | HEAT INPUT | HEAT INPUT | INJECTOR | HEAT INPUT | GAS RATE | INJECTOR |
| HOTPLATE Front far left | | 2.7 kW | 125 | 2.6 kW | 179g/hr | 82 |
| HOTPLATE Front middle right | | 3.0 kW | 128 | 2.9 kW | 200g/hr | 82 |
| HOTPLATE Rear far left, Front middle left and Rear middle right | | 2.0 kW | 102 | 1.8 kW | 124g/hr | 65 |
| HOTPLATE Rear middle left and Rear far right | | 1.0 kW | 72 | 1.0 kW | 69g/hr | 50 |
| HOTPLATE Front far right | | 1.0 kW | 72 | 1.0 kW | 69g/hr | 52 |
| TWIN GRILL | 2.66 kW | | | | | |
| L/H OVEN | 2.50 kW | | | | | |
| R/H OVEN | 2.40 kW | | | | | |

INSTALLATION INSTRUCTIONS

CONVERSION FOR USE ON BUTANE OR PROPANE

Each hob burner requires the injector to be replaced and each burner gas tap to have the by-pass screw adjusted according to the following procedure:

1. Lift off the burner cap and the burner body and place it to one side.
2. Remove the injector, located centrally in the burner base, with a suitable box spanner and discard.
3. Replace the injector with the appropriate replacement (see Table on page 22).
4. Repeat for each burner.
5. Replace the burner bodies and caps, taking care that they are positioned correctly.
6. Remove the tap knob and skirt from the lefthand hotplate tap. Insert a narrow flat screwdriver through the hole in the fascia and the rear fascia mounting panel on the lefthand side of the tap spindle. Locate the head of the screwdriver into the slot on the by-pass screw and turn fully clockwise. Remove the screwdriver, replace the tap knob and skirt. Repeat this procedure with the other seven hotplate taps.
7. Position and fix the self-adhesive LPG conversion label over the gas details on the rating plate label.

INSTALLATION INSTRUCTIONS

SPACE FOR FIXING

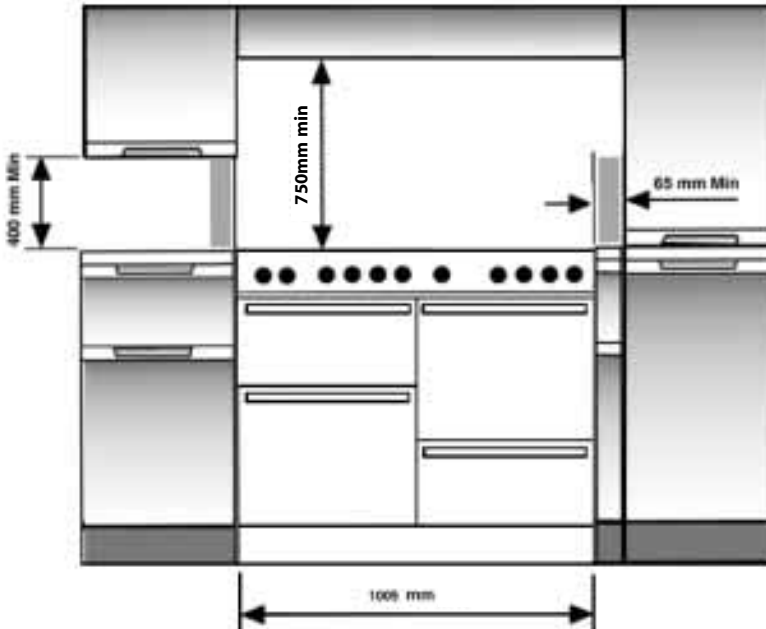
The cooker can be close fitted below hotplate level. This requires a minimum distance of 1000mm between cupboard units of hotplate height.

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, allow a side clearance of at least 65mm.

The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc.

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 the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance to adjacent base cabinets of at least 50mm to allow the main oven door to open fully for removing oven shelves.



COOKER HOODS

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

INSTALLATION INSTRUCTIONS

UNPACKING

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

| | |
|---|---------------------|
| Meat pan | Pan supports (4) |
| Grill pan, grid and handle and LPG conversion kit | |
| Oven shelves (4) | Enamelled discs (9) |
| Aluminium burner bodies (8) | Griddle |
| Literature pack | |

After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any stickers from the oven door and the hob.

LEVELLING

Your cooker is heavy, so it would be advisable for two people to move it. The cooker is fitted with rear wheels and will slide into position easily. Movement of your cooker is most easily achieved as follows. Open the grill/oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill or oven interior furniture, and then lift and slide back at the same time.

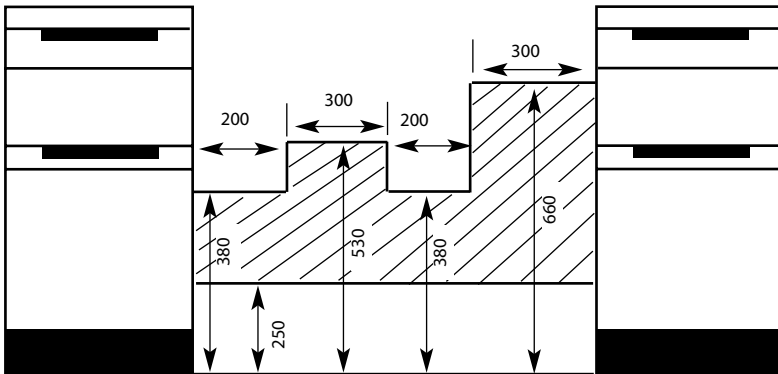
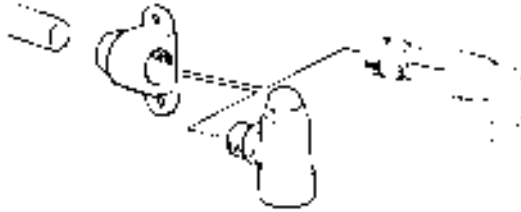
Your cooker must stand on a flat surface so that the hob is perfectly level, and the cooker is stable and cannot be rocked, this is easily achieved by adjusting the three feet which are under the front of the cooker, if necessary.

STABILITY CHAIN

The cooker must be fitted with a stability device firmly secured to the fabric of the building. The M6 bolt at the top of the rear of the cooker can be used to engage a stability chain. Keep the chain clear of controls and pipes on the rear of the cooker. The chain must be fitted to the wall behind the cooker.

INSTALLATION INSTRUCTIONS

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



Connection to the cooker should be made with an approved appliance flexible connection to BS 669. 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.

LPG cookers should be connected with a hose suitable for LPG and capable of withstanding 50mbar pressure.

ELECTRICAL CONNECTION

WARNING - THIS APPLIANCE MUST BE EARTHED

Your cooker should have been checked to ensure that the voltage corresponds with your supply voltage, which is stated on the data badge fitted on the rear panel.

The cooker must be connected by a contractor/engineer who is registered with the National Inspection Council for Electrical Installation Contracting (NICEIC), to a suitable double - pole control unit with a minimum rating of 30A and a minimum contact clearance of 3mm, which should be fitted adjacent to (but not above) the cooker, in accordance with IEE regulations.

The power supply cable should conform to BS6004 with a conductor size of 4mm².

The control unit should be easily accessible in the event of an emergency.

This appliance conforms to EN55014 regarding suppression of radio and television interference.

Access to the mains terminals is gained by removing the rear access cover.

The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

INSTALLATION & OPERATIONAL CHECKS

After installation, check for gas soundness.

Fit the hotplate burner bodies, burner port rings, enamelled discs and pan supports referring to the instructions for use where necessary.

1. Check that the hotplate burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the left hand oven set at 230°C, the oven fan operates and the oven heats up.
3. Check that with the right hand oven set at 230°C, the oven heats up.
4. Check that the twin grill heats up.
5. With the right hand oven door open, check that the single grill heats up.
6. Check operation of clock.

Instruct the user on the operation of the cooker.

Key Contacts

Service

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

Repair Service

UK: 08709 066 066

Republic of Ireland: 1850 302 200

You will be asked for the following information:-

Name, address and postcode.

Telephone number

Model / Serial number of the appliance

Clear and concise details of the query or fault

Place and Date of purchase

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

Extended Warranty

To join: UK 08709 088 088

Republic of Ireland: 1850 502 200

Genuine Parts & Accessories Mail Order Hotline

UK: 08709 077 077

Republic of Ireland: (01) 842 6836

For further product information 01782 385516

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



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