

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

# CE

This appliance conforms to the following EEC Directives:

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

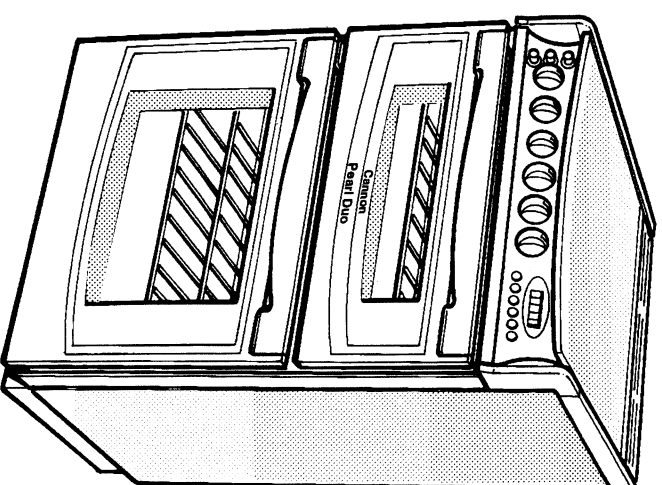
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# Cannon

## PEARL DUO

MODEL NUMBERS: 10243G (BLACK) & 10248G (WHITE)



### Cooker Instruction Book

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

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

Part No. 102800007

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## INTRODUCTION

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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.

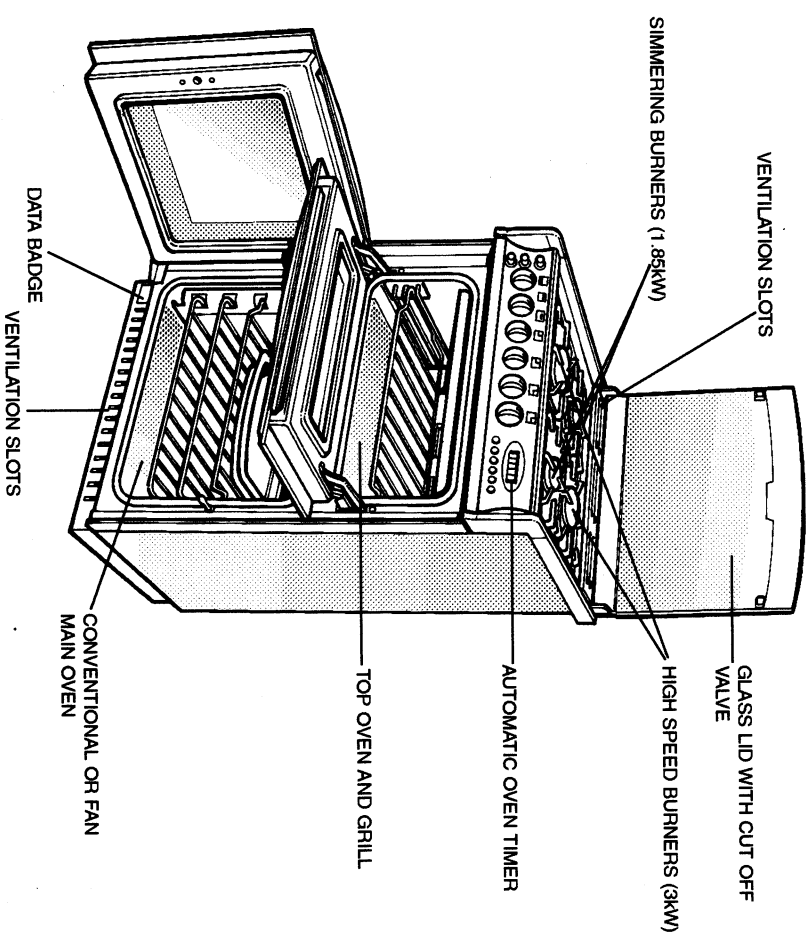
The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

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

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## FEATURES OF THE CANNON PEARL DUO

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# 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 top oven/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.

# INSTALLATION INSTRUCTIONS

## INSTALLATION AND OPERATIONAL CHECKS

After installation, check for gas soundness. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the 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 fixing screw on reassembly.

Fit the hotplate burner caps, pan supports and shelf shield(s) referring to the instructions for use where necessary.

1. Check that the hotplate and grill burners ignite correctly and burn with a steady flame. Check for a steady flame on the low setting.
2. Check that with the main oven set to mark 9, the burner ignites at low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to the 'E' setting that the flame reduces. Allow the oven to cool. With the oven fan operating (duo mode button selected) check that the burner ignites at low rate, and then increases to full rate within 60 seconds. A slight disturbance of the flame in fan oven mode is normal.
3. Check that with the top oven set to mark 8, the burner ignites at low rate, and then increases to full rate within 60 seconds. Leave the oven full on with the door closed for 10 minutes, and check that when the control is turned to mark 1 that the flame reduces.
4. Check the operation of the oven timer and oven light(s).

Instruct the user on operation of the cooker.

**NOTE:** It is normal for a slight resistance to be felt when turning the Top Oven/Grill control to the oven settings, as the control operates a flap at the rear of the cooker.

# FOR YOUR SAFETY

## NEVER . . .

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

**NOTE:** The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. 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.

# OVEN TIMER OPERATION

The oven timer offers you the following features:

1. Time of Day
2. Automatic Cooking
3. Minute Minder

## AUTOMATIC COOKING

The Top Oven and Main Oven can be controlled automatically. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme.

## GUIDANCE ON AUTOMATIC COOKING

1. Select foods which will take the same time to cook.
2. Set the oven timer so that the food has just finished or is just about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving.
3. Food should be as cold as possible when it goes into the oven, ideally straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven.
4. We advise that 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.
5. We advise dishes containing left-over cooked poultry or meat, for example Shepherds Pie, should not be cooked automatically if there is to be a delay period.
6. Stews and joints should be cooked by the long slow method, so that the delay period is kept to a minimum.
7. On warm days, to prevent harmful bacterial growth in certain foods (ie poultry, joints, etc) the delayed start should be kept to a minimum.
8. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.
9. Foods which discolour should be protected by coating in fat or tossing in water to which lemon juice has been added, prior to placing food in the oven.
10. Dishes containing liquid should not be filled too full to prevent boiling over.
11. Food should be well sealed (but not airtight) in a container to prevent the loss of liquid during cooking. Aluminium foil gives a good seal.
12. Ensure food is cooked thoroughly before serving.

## TIMER OPERATION

1. Make sure all oven controls are turned **Off**.
2. Check that the electricity supply to the oven is turned **On**.
3. Check that the oven clock is at the right time of day.

# ELECTRICAL CONNECTION

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

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.

Should this plug not fit the socket outlet in your home it should be cut off and replaced with a suitable plug as outlined below.

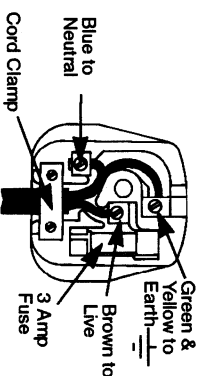
**NOTE:** The removed plug cannot be used for any other appliance and should therefore be properly disposed of and not left where children might find it and plug it into a supply socket - with the obvious consequent danger.

## IF THE FITTED PLUG IS REMOVED

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

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

GREEN AND YELLOW - EARTH  
BLUE - NEUTRAL  
BROWN - LIVE



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

Should the mains lead ever require replacement, it is essential that this operation be carried out by a qualified electrician and should only be replaced with a flexible cord of the same size i.e. 0.75mm<sup>2</sup> cross sectional area.

## IF A MOULDED PLUG IS FITTED

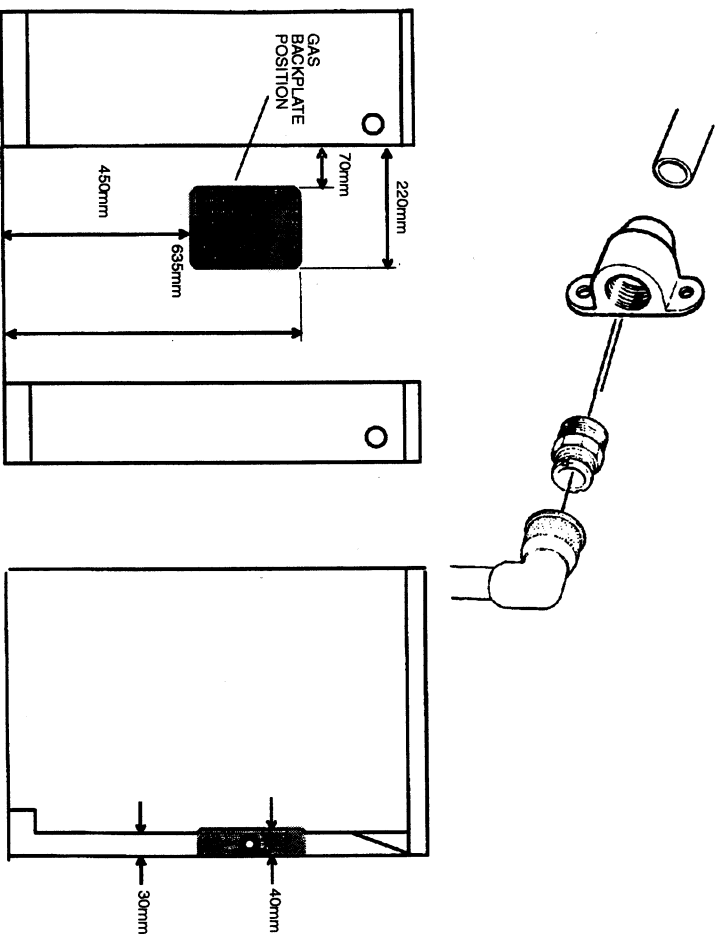
In the event of replacing a fuse in the plug supplied a 3 amp ASTA approved fuse to BS1362 must be fitted.

**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.

## INSTALLATION INSTRUCTIONS

### CONNECTING TO GAS SUPPLY

The cooker is designed to match the depth of standard 600mm worktops. An adapter backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to 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.

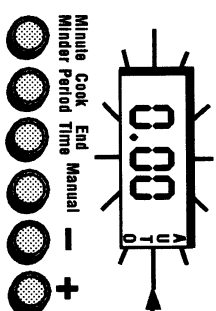
## OVEN TIMER OPERATION

### To Set 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.

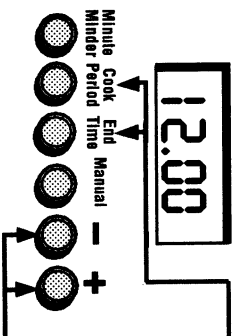
**Step 3** When switched on the display will show 0.00 and Auto flashing intermittently.



**Step 4** Press and hold the "End Time" and "Cook Period" button together.

At the same time press either the "+" or "-" buttons to set the correct time of day.

**THE TIME OF DAY IS NOW SET.**



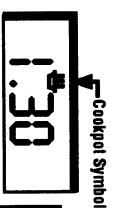
### To Set Timer To Switch OFF Automatically

**This allows you to cook immediately for a chosen period before the oven switches Off Automatically**

**Step 1** Ensure the time of day is set correctly.

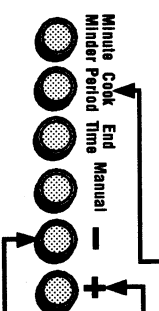
**Step 2** Place food onto the correct shelf position in the oven.

**Step 3** Turn the oven control to the required setting (Oven should now be operating).



**Step 4** Press and release the cook period button the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "+" button until the required cooking period is set. (Adjustment can be made by pressing the "-" button).



The timer display will revert to the time of day with the Auto symbol and Cookpot lit.

At the end of the cooking period the Auto symbol will Flash and an intermittent bleeping sound will be heard.

- This will continue for approximately 2 minutes unless the timer is reset within this period (See Step 6).



**The oven will now no longer operate until the timer has been reset. (See Steps 5 & 6 on next page)**

# OVEN TIMER OPERATION

To Set Timer To Switch OFF Automatically (cont.)

**Step 5**  
Turn off the oven control.



**Step 6**  
Press the manual button to cancel the bleeping. (If 2 minutes has not elapsed.)



Press Manual button again to return oven to Manual Operation.

To Set Timer To Switch ON and OFF Automatically

**This allows you to cook at a specified time for a chosen period before the oven switches Off Automatically.**

**Step 1** Ensure the time of day is set correctly.

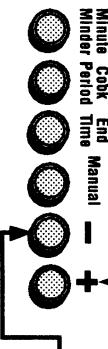
**Step 2** Place food onto the correct shelf position in the oven.



**Step 3**  
Press and release the cook period button the display will read 0.00 with the cookpot lit.

Within 2 seconds press and hold the "+" button until the required cooking period is set.

(Adjustment can be made by pressing the "-" button).

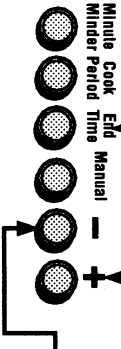


The timer display will revert to the time of day with the Auto symbol and Cookpot lit.

**Step 4**  
Press the release the End Time button the display will read the earliest possible End Time with the Cookpot and Auto symbol lit.



Within 2 seconds press and hold the "+" button to set to the time you require the food to be ready, with only the Auto symbol lit. (Adjustment can be made by pressing the "-" button).



**Step 5**

Turn the oven control to the required setting.

*The oven will now switch on later in the day for the cooking period required and will cut off automatically at the End Time setting.*



At the end of the cooking period the Auto symbol will flash and an intermittent bleeping sound will be heard. This will continue for approximately 2 minutes unless the timer is reset within the period. (See Step 7 on next page).

# INSTALLATION INSTRUCTIONS

## UNPACKING THE COOKER

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

- |                             |                                  |
|-----------------------------|----------------------------------|
| Grill pan and grid          | Top oven/grill shelf heat shield |
| Baking dish                 | Pan supports (4)                 |
| Main oven shelves (3)       | Enamelled discs (4)              |
| Main oven shelf heat shield | Literature                       |
| Top oven/grill shelf (1)    |                                  |

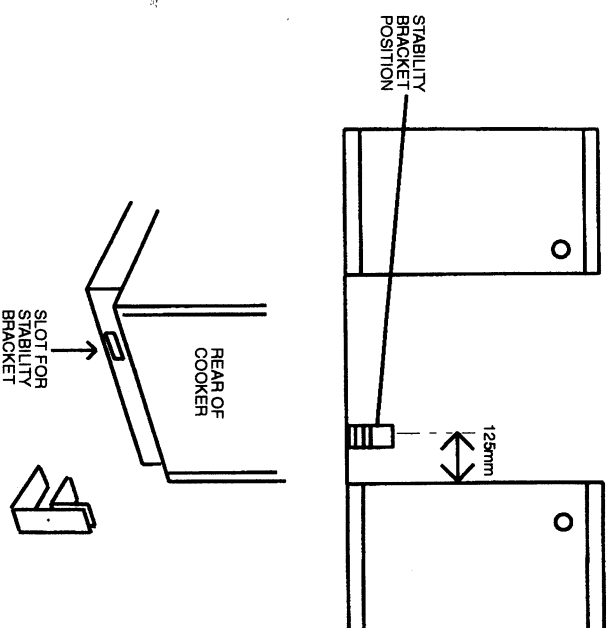
## LEVELLING

Two rear wheels and two front feet are fitted which can be adjusted up or down to level the cooker. The front feet can be screwed in or out and the rear wheels raised or lowered from the front of the cooker by adjusting the levelling screws in the front of the plinth.

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

## 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 your cooker supplier.





## INSTALLATION INSTRUCTIONS

### SPACE FOR FIXING

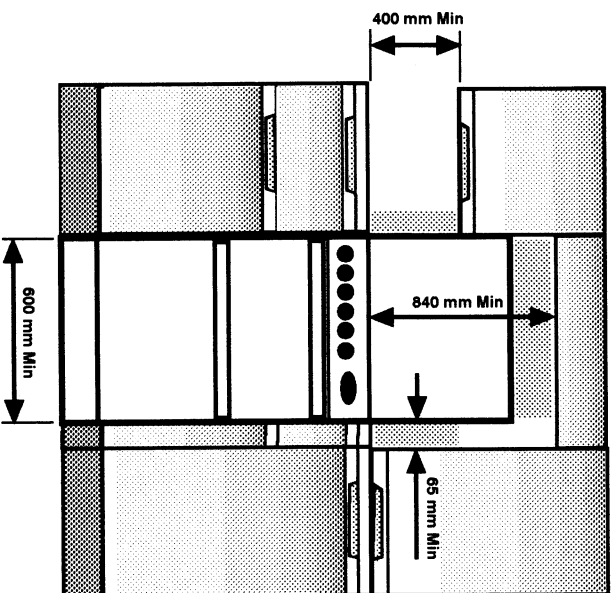
The cooker can be close fitted below hotplate level. This requires a minimum distance of 600mm between cupboard units of hotplate height.

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 of at least 50mm to allow the main oven door to open fully for when removing oven shelves.



### COOKER HOODS

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

## OVEN TIMER OPERATION

To Set Timer To Switch ON and OFF Automatically (*cont.*)

The oven will no longer operate until the timer has been reset to manual operation.

16:20



Step 6 Press the manual button to cancel the beeping sound. (If 2 minutes has not elapsed.)

Step 7 Turn off the oven control. Press Manual button again to return oven to Manual Operation.

### Other Notes On Timer Operation

- When cooking Automatically the cook period can be checked at any time simply by pressing the cook period button.
- When cooking Automatically the End Time can be checked at any time by simply pressing the End Time button. (This also can be altered at any time by following step 4 above.)
- Having set a cooking period and End Time an electronic device stores the information. The device within the timer will switch the oven on at the required start time.
- If a mistake is made and is not readily rectified after the cook period to show **0:00** (as per Step 3 above) then press the Manual button (see Step 7 above) and start the sequence again.
- After an Automatic sequence the beeping sound could also be switched off by pressing any of the three buttons (Minute Minder, Cook Period, End Time). However the cooker cannot be re-used until the timer has been set to manual operation, this is achieved by pressing the manual button (see Step 7 above).
- If at any time the display shows three flashing zeros **0:00**! It is likely that the electricity supply to the oven has been interrupted. Reset the timer to the correct time of day. *Food in the oven may therefore not have been cooked, before serving check food is thoroughly cooked.*
- To give yourself more time to set each function press and hold the required function button and at the same time press "+" or "-" button.

**NOTE:** Between the hours of 10.00p.m. and 6.00a.m. the intensity of the display reduces.

# OVEN TIMER OPERATION

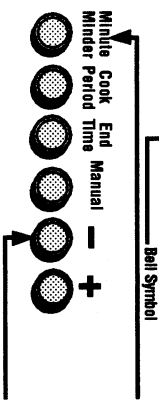
## To Set The Minute Minder



**Step 1**  
Ensure the time of day is set correctly.

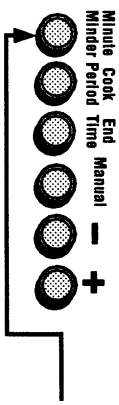
**Step 2**  
Press and release the Minute Minder Button. Within 5 seconds press and hold the “+” button until the required time is set. A Bell symbol will be lit.

This can be adjusted by pressing the “-” button.



The timer will then revert back to the time of day. At the end of the set time a beeping sound will be heard and the bell symbol will flash.

This can be cancelled by pressing the Minute Minder button (or the Cook Period, End Time or Manual buttons).



**NOTE:** If necessary the Minute Minder can be cancelled before the tone sounds by pressing the Minute Minder button and then pressing the “-” button until 0:00 appears in the display window.

# INSTALLATION INSTRUCTIONS

## TECHNICAL DATA

### DIMENSIONS

- Height 900 - 915mm
- Width 600mm
- Depth 595mm (excluding door handles)

### GENERAL

- Gas connection Rp 1/2 (1/2" BSP female)
- Supply pressure 20mbar
- Pressure test point Grill injector
- Gas rate adjustment None
- Aeration adjustment None
- Electrical connection Flexible cord fitted with a 3 pin 13 amp plug 230/240V a.c. 50Hz. 3A fuse.

BURNER	HEAT INPUT	INJECTOR
HOTPLATE Front left and rear right	3.0 kW	136
HOTPLATE Front right and rear left	1.85 kW	102
GRILL	3.8 kW	150
MAIN OVEN	2.7 kW	120
TOP OVEN	2.0 kW	100

# INSTALLATION INSTRUCTIONS

These models are set to burn NATURAL GAS ONLY and can not be used on any other gas.

## **GAS SAFETY (INSTALLATION & USE) REGULATIONS**

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

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

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

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

## **LOCATION**

The cooker may be located in a kitchen, kitchen/diner or a bed-sitting room, but not in a room containing a bath or shower. The cooker must not be installed in a bed-sitting room of less than 20m<sup>3</sup>.

## **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 operable window or equivalent; some rooms may also require a permanent vent. If the room has a volume between 5 and 10m<sup>3</sup>, it will require an air vent of 50cm<sup>2</sup> effective area unless it has a door which opens directly to outside. If the room has a volume of less than 5m<sup>3</sup>, it will require an air vent of 100cm<sup>2</sup> 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.




# 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 supply 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 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.
4. To turn off, turn the control knob fully clockwise.

**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.

## **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.

## **RELIGHTING THE BURNER**

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

## GRILL

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

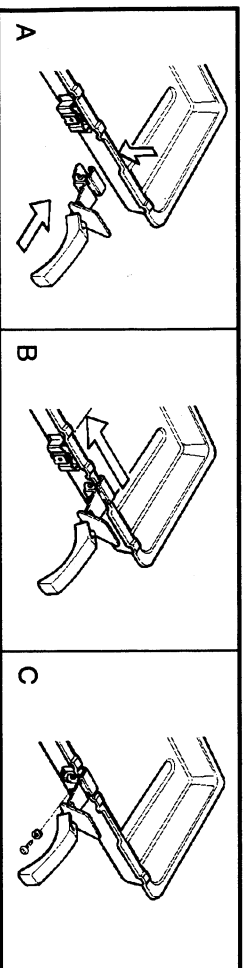
### GRILL PAN HANDLE

The grill pan handle is detachable from the pan to facilitate cleaning and storage. 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. Check that the electricity supply is switched on.
2. Open the top oven/grill door and remove the grill pan.
3. Remove the heat shield from the rear of the shelf for maximum grilling area.
4. Place shelf in chosen position. Refer to grilling chart.
5. Push in and turn the control knob clockwise to the large flame symbol 🔥.
6. Press the ignition button until the spark lights the gas. Slide the grill pan along the shelf towards the rear of the grill compartment until it stops.
7. Turn the control knob clockwise to the desired setting. Only turn the control knob between the large flame symbol 🔥 and the small flame symbol 🔥 when adjusting the setting.
8. To turn off, turn the control knob anti-clockwise to the symbol ●.

The grill cannot be used at the same time as the top oven.

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

**DO NOT** use the grill with the door closed.

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

### RELIGHTING THE BURNER

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

## SPARES & SERVICE

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

Please have the following information available.

- Model/Number – Cannon Pearl Duo  
White Model – 10248G  
Black Model – 10243G

- Serial Number – For your convenience enter the cooker serial number in the box below:

The serial number is located behind the bottom of the main oven door seal.

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

Repairs carried out by unauthorised or inexperienced persons may cause serious damage to the cooker, and may result in personal injury. Maintenance must be carried out by a competent person, i.e. in the U.K. CORGI registered.

### DISPOSAL OF COOKER

To minimise the risk of injury to children, please dispose of your cooker safely. The mains cable should be cut off flush with the appliance and ensure that the mains plug can no longer be plugged into the mains socket.

# 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
Ignition does not work	Is the electricity switched on? If the timer is not working it is likely that there is no electricity supply to your cooker. Check that the supply is turned on. If the electricity supply has failed, the hotplate burners and grill can be lit with a match. If only a hotplate burner is failing to ignite, check that the burner cap is seated correctly and that the slots in the burner body are not blocked (see care and cleaning).
Main and Top ovens do not work. Grill and hotplate burners work.	Ensure that the timer is set to the correct time of day. Ensure that the timer is set to manual mode by pressing the "Manual" button until the "Auto" symbol is off.
Timer is showing "0:00"	The electricity supply to the cooker has been interrupted and the timer must be reset.
Unable to set auto oven programme	The "Cook Period" button on the timer refers to the duration of cooking (the time required to cook the food). When you have set the required "cook period" and "end time", the timer will calculate the start time for you.

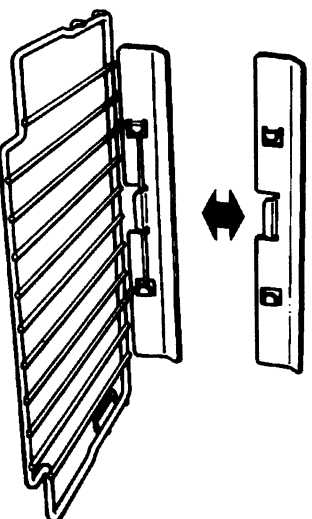
# GRILL

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

Shelf Position	Food
HIGH POSITION	Toast, pikelets/crumpets, bacon, thin sausages, beefburgers, tomato halves, steak (rare and medium), kippers, gammon, kidneys and toasted snacks.
CENTRE POSITION	Toast, toasted snacks, thick sausages, beefburgers, fish fingers, steak (well done) and gammon, chops (with heat turned down for part of cooking time).
LOW POSITION	Whole fish, fish fillets and fish steaks (on base of pan). Chicken portions (with heat turned down for part of cooking time).

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

REMOVE HEAT SHIELD  
FROM SHELF WHEN  
GRILLING FOR MAXIMUM  
GRILLING AREA



**NOTE:** Strong detergents used in dishwashers may damage the grill pan grid finish; clean in soapy water as described in CARE AND CLEANING section.  
Always ensure that the grill pan handle is correctly fitted to the grill pan.  
If necessary tighten any loose screws with a screwdriver.

## MAIN OVEN

The main oven can be used in two different modes. The choice of mode is selected by the "Duo Mode" button on the fascia, pressing in for fan mode.

### CONVENTIONAL (NON FAN) MODE

A conventional gas oven has different heat zones. The thermostat settings refer to the temperature on the middle shelf; above this shelf is hotter and below it is cooler. The conventional mode allows you to cook different foods requiring different cooking temperatures at the same time, for instance, cooking full meals using three shelf positions for three different dishes.

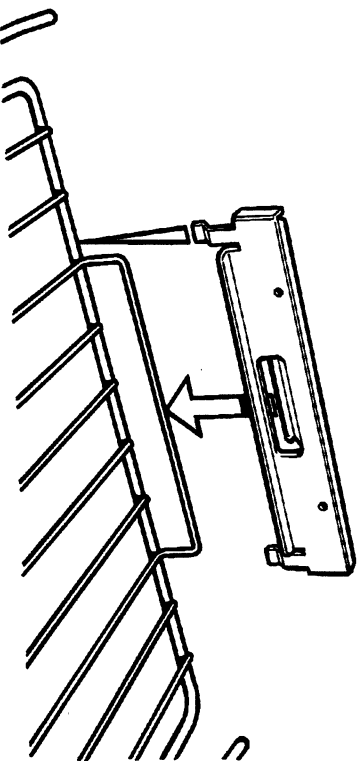
### FAN MODE

A fan oven circulates hot air around the oven providing an even temperature on all the shelf positions. Due to the circulation of hot air, the fan oven does not require preheating, except for certain delicate dishes. In the fan oven mode, cooking times are reduced and at the same mark setting, temperatures are lower. The fan mode allows you to make full use of the oven, for instance batch baking on all three shelves.

### OVEN SHELVES

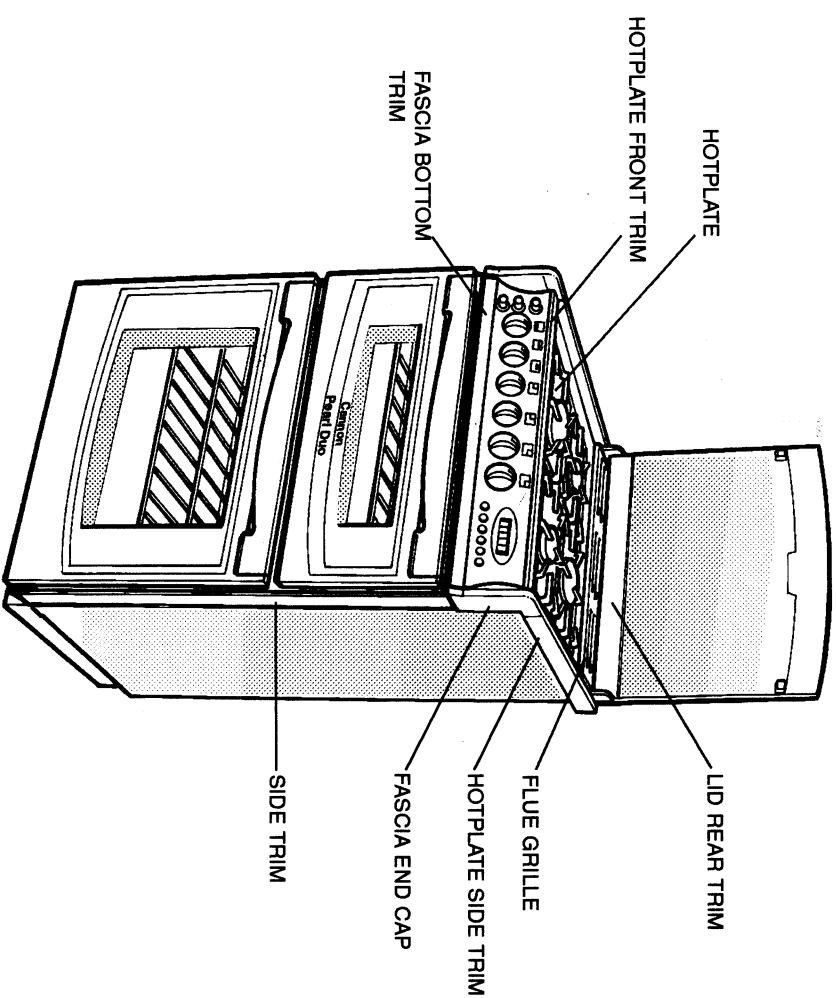
Two straight shelves and one cranked shelf provide ten possible cooking levels. Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed from the oven by pulling them out to the stop and then lifting them at the front to withdraw.

A heat shield is provided for one oven shelf and should always be fitted when the shelf is used in the lower two positions. This shield can be removed for cleaning.



The baking dish and grill pan without the handle can be used in the oven. The maximum size of baking tray that should be used is 300mm x 350mm (12" x 14").

## CARE AND CLEANING



## CARE AND CLEANING

COOKER FINISH	CLEANING METHOD
<b>Vitreous Enamel</b> Hotplate, hotplate front trim, burner caps, roasting dish, grill pan, main oven base, inside of grill compartment, inside of doors.	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.
<b>Paint</b> Side trims, plinth, fascia bottom trim, fascia end caps, side panels.	Wash with a cloth wrung out in hot soapy water only. <b>DO NOT USE ABRASIVES.</b>
<b>Aluminium</b> Hotplate side trims, hotplate burner bodies, lid rear trim, rear flue grille.	Similar to paint cleaning above. Use a nylon brush to remove any cleaning materials, water or dirt from the hotplate burner bodies.
<b>Glass</b>	As for enamel cleaning. Polish with a clean dry cloth or kitchen roll.
<b>Chromium Plating</b> Oven shelves, grill pan grid, grill pan handle support	Wipe with a cloth wrung out in hot soapy water. A fine steel wool soap pad e.g. Brillo, Ajax, or a chrome or stainless steel cleaner may be used.
<b>Plastic</b> Grill pan handle, door handles, control knobs	Wipe with a cloth wrung out in hot soapy water. Stubborn stains can be removed with a cream cleaner.

## MAIN OVEN

### TO USE THE MAIN OVEN

1. Check that the electricity supply is switched on and the timer is set to manual mode.
2. Place oven shelves in the chosen positions. (refer to cooking charts).
3. Select the oven mode with the "Duo Mode" button on the fascia, (In) for fan mode for (out) for conventional mode.
4. Push in and turn oven control knob fully anti-clockwise. Sparking will continue until the burner has lit.
5. Turn the control knob clockwise to the required setting. (refer to cooking chart). There is a delay of about one minute whilst the safety device operates before the burner comes on full.
6. To turn off, turn the control knob fully clockwise to the symbol ●.

Never place dishes on the oven base over the burner.

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

### GUIDANCE ON USING THE FAN MODE

#### Preheating

Since the fan oven heats up food more quickly than a conventional oven, preheating the oven is often unnecessary. However, for foods such as bread, scones and Yorkshire pudding the oven should be preheated for about 15 minutes at the gas mark you require for cooking.

#### Shelf Positions

Ensure that when selecting shelf positions, you leave enough space around the food to allow air to circulate. For best results use the following guide:–

- One shelf – any shelf position.
  - Two shelves – straight shelves in positions 2 and 4.
  - Three shelves – cranked shelf in position 1, straight shelves in positions 3 and 5.
  - Shelf position 1 is at the top and shelf position 5 is at the bottom.
- Always use the shelf shield when using shelf positions 4 or 5.**

### GUIDANCE ON USING THE CONVENTIONAL MODE

#### Preheating

Anything requiring long slow cooking such as casseroles and rich fruit cakes can be put into a cold oven. Satisfactory results from cold can also be obtained with other foods, but for best results the oven should be preheated for about 15 minutes at the gas mark you require for cooking.

#### Shelf Positions

Follow the information in the cooking chart for the best shelf positions. When baking two trays on different levels, the top tray is removed first and then the lower tray is moved to the top position for a few minutes longer.

## MAIN OVEN

### ROASTING OF LARGE POULTRY

The maximum weight of poultry that can be accommodated is 11.5kg (25 lbs) of suitable shape. It is important to check that the bird **DOES NOT** overhang the burner at the back of the oven.

### STORAGE AND RE-HEATING OF FOOD

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

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

### 'COOK CHILL' DISHES

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

### ALUMINIUM FOIL

If using Aluminium Foil:

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

## CARE AND CLEANING

### CLEANING DOOR INNER AND OUTER GLASS PANELS

Fig. 1

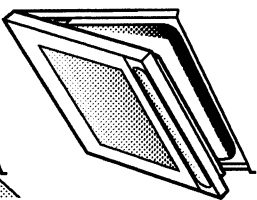


Fig. 2

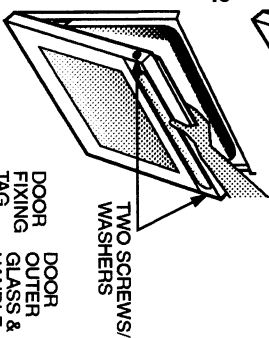


Fig. 3

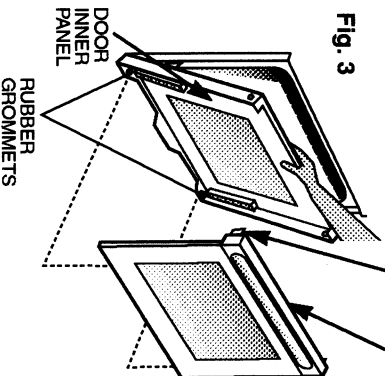
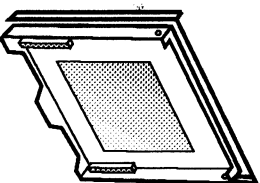


Fig. 4



**WARNING: ALWAYS SWITCH OFF YOUR APPLIANCE AT THE MAINS SUPPLY AND ALLOW TO COOL BEFORE CLEANING.**

1. Position top oven door as shown in Fig. 1. **NOTE:** The door can be wedged open using a towel between the door and the side trim thus leaving your hands free.
2. Open main oven door as wide as possible **without damaging the door handle.** Then proceed to remove the handle/outer glass assembly by following the rest of the instructions.
3. Grip inner door panel and handle/outer glass assembly. Remove two screws and fibre washers (put to one side) as shown in Fig. 2
4. Pull handle/outer glass assembly at the top outwards while still holding the inner door panel and unhook handle/outer glass assembly at the bottom by lifting handle/outer glass assembly upwards as shown in Fig. 3. Take care not to dislodge rubber grommets in bottom of door.
5. Return the inner door panel to the closed position as shown in Fig. 4. **WARNING: CARE MUST BE TAKEN WHEN CLOSING THE DOOR INNER PANEL AS THE DOOR WILL ATTEMPT TO SNATCH SHUT, WITHOUT THE WEIGHT OF THE HANDLE/OUTER GLASS ASSEMBLY AVOID TRAPPING YOUR FINGERS. (TOP OVEN ONLY)**
6. The inside of inner and outer door glass can now be cleaned using only warm soapy water and cloth **taking care not to damage the glass screen.**
7. Refit the handle/outer glass assembly by opening the oven door and hold taking care not to trap fingers, see Fig. 3. Hook the handle/outer glass assembly back into the rubber grommets at the bottom of inner door panel, see Fig. 3. Fit the handle/outer glass assembly back in position at the top ensuring the fixing tags on the handle/outer glass assembly. Fit inside the door inner panel while still holding door together refit the two screws and washers, see Fig. 2.

**NEVER OPERATE THE OVENS WITH-OUT THE OUTER GLASS PANELS CORRECTLY REFITTED.**



## CARE AND CLEANING

### TOP OVEN DOOR REMOVAL

The door is removable to facilitate occasional cleaning of heavy soiling from the oven floor and from the door itself.

To remove, open the top oven door fully and, using a coin or screwdriver, turn the two discs clockwise to the position shown below (Fig. 4). Part close the door to approx. 45°, unhook the lower hinge fingers, then pull the door away from the oven front frame.

To replace, insert the lower fingers and the hooked ends of the door stays, ensuring that the slots in the lower fingers engage with the front frame (Fig. 5). Fully open the door and turn the discs anticlockwise to their normal working positions (Fig. 6).

**WARNING: CARE SHOULD BE TAKEN NOT TO TRAP FINGERS IN HINGE DURING REMOVAL/REFITTING OF DOOR.**

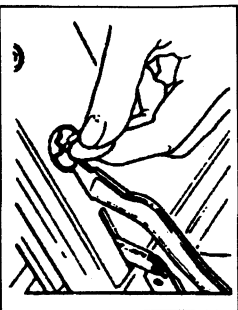


Fig. 4

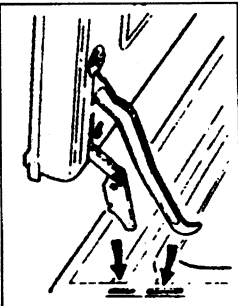


Fig. 5



Fig. 6

## MAIN OVEN COOKING CHART

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 is given in a recipe, the recipe instruction should be followed. Cooking times for the conventional oven are based on a 15 minute preheat. Always turn the thermostat to mark 9 before turning back to the required gas mark. Shelf position 1 is at the top and shelf position 5 is at the bottom.

Food	Gas Mark	FAN OVEN		CONVENTIONAL OVEN	
		Approximate Cooking Time	Shelf Position	Approximate Cooking Time	Shelf Position
<b>STARTERS</b>					
Patés & Terrines	3 or 4	1½ - 2 hrs.	4	1½ - 2 hrs.	
<b>FISH</b>					
Oily fish (whole)	4 or 5	20 - 50 mins. depending on size and recipe	3	25 mins. - 1 hr. depending on size and recipe	
White fish (fillets and steaks)	4 or 5	25 - 30 mins.	3	25 - 30 mins.	
<b>MEAT AND POULTRY</b>					
Veal	5	25 mins. per 450g (1lb) + 20 mins.	4	25 mins. per 450g (1lb) + 25 mins.	
Beef	4 or 5	20 - 25 mins. per 450g (1lb) + 20 mins.	4	25 - 30 mins. 450g (1lb) + 25 mins.	
Ham	5	35 mins. per 450g (1lb) covered in foil + 35 mins. uncovered	4	40 mins. per 450g (1lb) covered in foil + 40 mins. uncovered	
Lamb	5	25-30 mins. per 450g (1lb) + 25 mins.	4	30-35 mins. per 450g (1lb) + 30 mins.	
Pork	5	35 mins. per 450g (1lb) + 35 mins.	4	40 mins. per 450g (1lb) + 40 mins.	
Chicken	5	20 - 25 mins. per 450g (1lb) + 20 mins.	4	25 mins. per 450g (1lb) + 25 mins.	
Duckling & Gosling	5	20 - 25 mins. per 450g (1lb) + 20 mins.	4	25 mins. per 450g (1lb) + 25 mins.	
Turkey	4 or 5	15 - 20 mins. per 450g (1lb) + 20 mins.	4 or 5	15 - 20 mins. per 450g (1lb) + 25 mins.	
Game Birds	6	40-50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.	4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.	
Casseroles	3	1½ - 6 hrs. (depending on type of meat)	3 or 4	1½ - 6 hrs. (depending on type of meat)	
<b>PUDDINGS</b>					
Milk puddings	3	2 - 2½ hrs. on a baking tray and started with warm milk	3 or 4	2½ - 2 hrs. stand dish on a baking tray and start with warm milk	
Baked custard	3	40 mins. in bain-marie	3 or 4	45 mins. in bain-marie	
Baked sponges	4	35 - 45 mins.	3	40 - 50 mins.	
Baked apples	3	25 - 40 mins. depending on size and type of apples	4	30 - 45 mins. depending on size and type of apples	
Meringue puddings	1	15 mins. or until 'tinged' with brown	4 or 5	15 mins. or until 'tinged' with brown	
Apple pie or tart (230mm (9"))	6	40 - 50 mins.	3	45 - 55 mins. stand dish on a baking tray	
Fruit crumbles	5 or 6	30 - 40 mins.	3	35 - 45 mins.	

# MAIN OVEN COOKING CHART

NOTE: If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be used. The settings recommended in this chart refer to cakes made with block margarine or butter only.

Food	Gas Mark	FAN OVEN Approximate Cooking Time	CONVENTIONAL OVEN Shelf Position	Approximate Cooking Time
<b>CAKES, PASTRIES &amp; BISCUITS</b>				
Small cakes	5	20 – 25 mins.	2 & 4	17 – 25 mins.
Victoria sandwich 205mm (8")	4	20 – 30 mins.	2 & 4	25 – 35 mins.
Fatless sponge 180mm (7")	5	(Preheat oven first) 20-25 mins. (2 hrs side by side)	2	20 – 25 mins. (2 hrs side by side)
Christmas Cake	2	3 – 6 hrs. depending on recipe	3 or 4	4 – 6½ hrs. depending on recipe
Madeira cake 180mm (7")	4	1 – 1½ hrs.	3	1½ – 1½ hrs.
Rich fruit cake 230mm (9")	2	2½ – 3 hrs. depending on size	3	3 – 3½ hrs.
Shortcrust pastry	6	15 – 45 mins. depending on recipe	2 or 3	15 mins. – 1 hr. depending on recipe
Rich Shortcrust pastry	5	20–40 mins. depending on recipe	2	20–40 mins. depending on recipe
Flaky & puff pastry	7	(Preheat oven first) 10 – 30 mins. depending on recipe	1 & 3	10 – 30 mins. depending on recipe
Choux pastry – eclair	6	(Preheat oven first) 30 – 40 mins.	2	35 – 40 mins.
Scones	7	(Preheat oven first) 10 – 15 mins.	2 & 4	10 – 15 mins.
Shortbread	2	50 mins. – 1 hr. depending on thickness	4	55 mins. – 1 hr. depending on thickness
Biscuits	4	15 – 20 mins. depending on recipe	1 & 3	15 – 20 mins. depending on recipe
<b>YEAST MIXTURES</b>				
Bread	7 or 8	(Preheat oven first) 40 – 45 mins.	3 or 4	45 – 50 mins.
Rolls	7 or 8	(Preheat oven first) 15 – 20 mins.	2 or 3	15 – 20 mins.
Chelsea buns	5	(Preheat oven first) 20 – 30 mins.	2 or 3	30 – 40 mins.
<b>MISCELLANEOUS</b>				
Yorkshire pudding – large	7	(Preheat oven first) 40 – 45 mins.	1 or 2	45 – 50 mins.
Yorkshire pudding – individual	7	(Preheat oven first) 15 – 25 mins.	1 or 2	25 – 30 mins.
Soufflés	4	(Preheat oven first) 25 – 30 mins.	3	30 mins.
Meringues	E	2 – 5 hrs.	4 & base	2 – 5 hrs. starting on shelf 4 then on base until dried out – turn when necessary.
Baked Potatoes	4 or 5	1½ – 3 hrs. until soft, depending on size.	3	1½ – 3 hrs. until soft, depending on size.

# CARE AND CLEANING

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, aerosol cleaners or oven chemical cleaners of any kind.

Before moving your cooker ensure that it is cool and note that it is heavy (approximately 70 kg 155 lbs), so you may require assistance. To move the cooker forward, open the top 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.

## MAIN 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 roasting is done frequently, or high temperatures are not used regularly, it may be necessary to run the oven empty at Mark 8 for about two hours.

It should not normally be necessary to clean the linings with water, but if desired, wipe them over with a soapy cloth, followed by a wipe with a damp clean cloth.

## REPLACEMENT OF OVEN LIGHT BULB

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

A new 25W, 300°C rated SES bulb can be obtained from your cooker supplier or any major electrical retailer.

1. Disconnect the electricity supply to the cooker and 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.

## TOP OVEN COOKING CHART

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
<b>CAKES, PASTRIES AND BISCUITS</b>			
Small Cakes (16 per tray)	5	2	20 - 25 mins.
Victoria sandwich (2 x 180mm / 7")	4	2	25 - 30 mins.
Swiss Roll (3 egg quantity)	6	2	10 - 12 mins.
Christmas cake (1 x 205mm / 8")	2	2	4 - 5 hrs depending on recipe
Madeira cake (1 x 180mm / 7")	4	2	1 hr.
Rich Fruit cake (1 x 180mm / 7")	2	2	2 1/4 - 2 1/2 hrs.
Gingerbread	3	2	1 1/2 - 1 3/4 hrs.
Scones - 16 per tray	7	2	12 - 15 mins.
Shortbread (1 x 180mm / 7")	2	2	45 mins. - 1 hr. depending on thickness
Biscuits	4-6	2	15 - 25 mins.
Shortcrust Pastry	6	2	15 mins. - 1 hr. depending on recipe
Rich Short Crust	5	2	20 - 30 mins.
Flaky/Puff Pastry	7	2	10 - 30 mins. depending on recipe
Choux Pastry	6	2	25 - 35 mins.
<b>YEAST MIXTURES</b>			
Bread - rolls, plait	7	2 or 3	25 - 35 mins
Tea bread etc.	5	2	25 - 30 mins
<b>MISCELLANEOUS</b>			
Yorkshire Pudding - small	7	2	20 - 25 mins
- large	7	2	30 - 40 mins
Meringues	1	3	2 1/2 - 4 hrs. turn when necessary

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

## THE 'E' SETTING

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

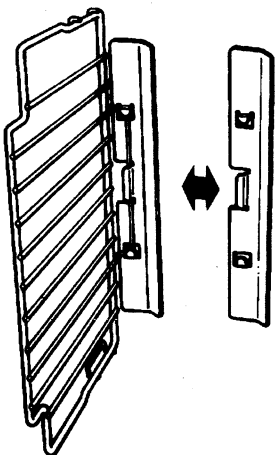
### USING THE 'E' SETTING FOR SLOW COOKING

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

## TOP OVEN

The top oven can be used to cook small quantities of food or used in conjunction with the main oven to provide additional cooking space.

The shelf in the top oven has a heat shield fitted at the rear. The shield can be removed for cleaning and grilling, but must be replaced when using the oven. The shelf can be used in three different positions. It 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 it out to the stop and then lifting at the front to withdraw.



The baking dish and grill pan without the handle can be used in the oven. The maximum size of baking tray that should be used is 300mm x 350mm (12" x 14").

### TO USE THE TOP OVEN

1. Check that the electricity is switched on and that the timer is set in manual mode.
2. Check that the heat shield is fitted to the shelf.
3. Place the top oven shelf in the chosen position. (refer to cooking chart).
4. Push in and turn the top oven/grill control knob fully anti-clockwise. Sparking will continue until the burner has lit.
5. Turn the control knob clockwise to the required setting. (refer to cooking chart).
6. There is a delay of about one minute whilst the safety device operates before the burner comes on full.
7. To turn off, turn the control knob clockwise to the symbol ●.

### GUIDANCE ON USING THE TOP OVEN

1. Best results are obtained by pre-heating the oven for about 15 minutes.
2. The tray or dish on which the food is to be cooked, should be pushed to the back of the shelf.
3. Food which is higher than or will rise above 125mm (5") cannot be cooked in the top oven.

Never place dishes on the oven base over the burner.

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

## TOP OVEN COOKING CHART

The following times and setting are for guidance only. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Allow 15 minutes preheat for best results. Always turn the thermostat knob to Mark 8 before selecting the required gas Mark. Shelf position 1 is the highest.

Food	Gas Mark	Shelf Position	Approx. Cooking Time and Comments
<b>FISH</b>		Push dish right to back of shelf	
Oily and white fish	5	2	20-30 mins.
<b>MEAT AND POULTRY</b>			
Beef (medium)	4 or 5	3	25-30 mins per lb + 25-30 mins
Ham (covered in foil)	5	3	40 mins per lb + 40 mins
Lamb	5	3	30-35 mins per lb + 30 mins
Pork	5	3	40 mins per lb + 40 mins
Chicken	5	3	25 mins per lb + 25 mins
Duckling & Goose	5	3	25 mins per lb + 25 mins
Turkey	4	3	15-20 mins per lb + 15-20 mins
Casseroles	3	3	2-4 hrs. depending on meat used.
<b>VEGETABLES</b>			
Baked jacket potatoes	5	2	1½ - 2 hrs.
<b>PUDDINGS</b>			
Milk Puddings (500ml/1pt)	3	2	1½ - 2 hrs.
Baked Custard (500ml/1pt)	3	2	45 mins - 1 hr. in bain-marie of cold water.
Baked Sponge Puddings	4	2	30 - 45 mins
Baked Apples	3	2	45 mins - 1 hr. depending on size
Meringue Topped Puddings	1	2	25 mins until tinged with brown
Apple Tart (1 x 205mm/8")	6	2	60 mins
Fruit Crumble	5	2	45 - 50 mins

If using aluminium foil:

1. Remember it is important to increase the cooking time 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.