

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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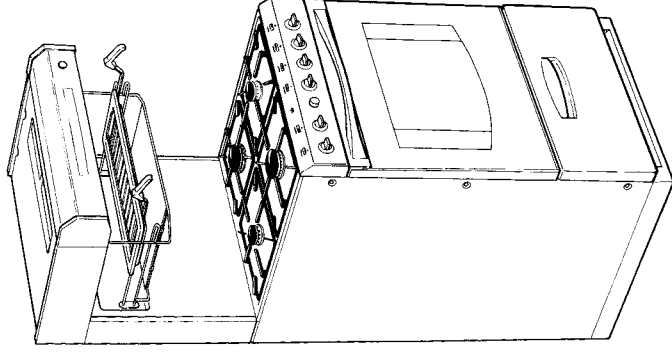
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# Cannon

## WINCHESTER DELUXE MK 3



### User's and Installation Instructions

You must read these instructions prior to using the appliance and retain them for future reference.

The Data Badge is located on the rear of the appliance.

A Serial No. is located on the L.H. side of Oven behind the seal, viewed when door is open.

A Natural Gas Appliance.

G.C. Appliance Nos. 11 132 98 (White)  
11 132 99 (Brown)

Part No. 101900025

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# **INTRODUCTION**

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

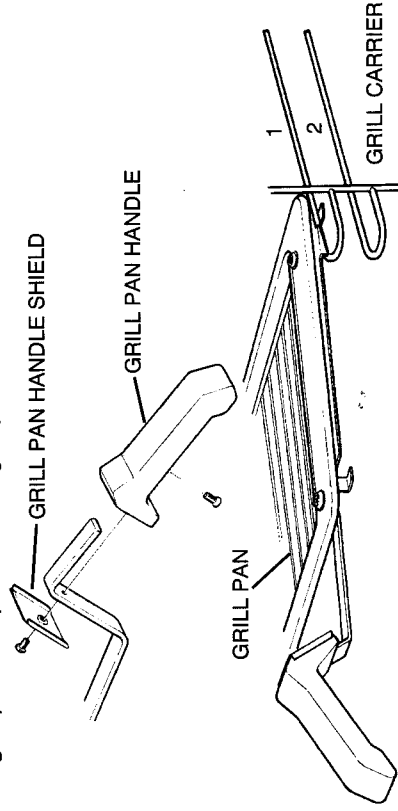
Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions.

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

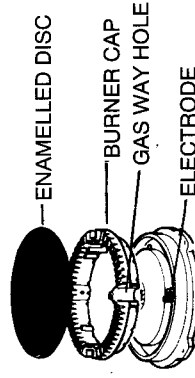
When the cooker is first used, a slight odour may be emitted – this should cease after a short period of use.

## COMMISSIONING THE COOKER

Fit grill pan handles to grill pan.  
Fit grill pan grid, insert the grill pan in the required position (1 or 2) on the carrier.  
Ensure that the grill pan is square to the grill pan carrier to allow a smooth operation.



Fit burner caps and enamelled discs.  
Two semi rapid (small) LH rear and RH front, two rapide (large) RH rear and LH front.



### CHECK THE OPERATION OF THE COOKER

Check that the grill, oven and four hotplate electrodes spark correctly.  
Turn the hotplate burners on full for one minute, then check for a steady flame when turned down to the smallest flame symbol.  
The grill should show no flame lift after initial ignition.  
The gas at the oven burner will ignite at a by-pass low rate but within 60 seconds should increase to full flame. The flame is observed with the door open. With the thermostat set to Mark 'E' close the oven door for a short time to check that the flame is reduced.

In the event of an electrical fault after the installation of the appliance, preliminary system checks shall be carried out (i.e. earth continuity, polarity and resistance to earth as described in the multimeter instruction book).

### USER

Instruct the user in the operation of the appliance and hand over the instruction pack.

## FOR YOUR SAFETY

Please read the precautions below before using your cooker.

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.

## FOR YOUR SAFETY

- 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 cabinet 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.

## ELECTRICAL CONNECTION

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

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

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

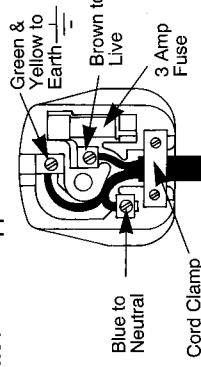
### APPLICABLE ONLY IF THE FITTED PLUG IS REMOVED

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.

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

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

GREEN AND YELLOW – EARTH  
BLUE – NEUTRAL  
BROWN – LIVE



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

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

### APPLICABLE ONLY IF A MOULDED PLUG IS FITTED

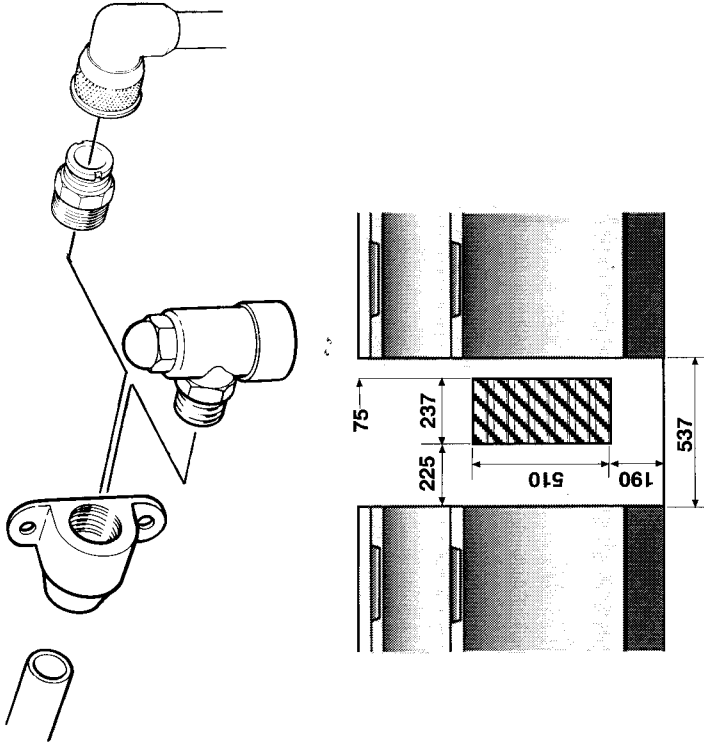
After replacement of a fuse in the plug, the fuse cover must be refitted. If the fuse cover is lost, the plug must not be used until a replacement cover is obtained. The colour of the correct replacement fuse cover is that of the coloured insert in the base of the plug of the colour that is embossed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

The cooker should be plugged into preferably an unswitched socket outlet, which is properly connected to the house electricity distribution system and efficiently earthed.

## GAS CONNECTION

### SITING THE COOKER

This cooker is designed to match the depth of standard 600mm work tops. An adaptor backplate should, therefore, be fitted within the shaded area shown in to allow the cooker to be pushed fully to the wall.



If a forward facing backplate elbow is used it must be chased into the wall.

### CONNECTING TO GAS SUPPLY

Connection to the appliance should be made with an approved appliance flexible connection to BS669. A length of 900mm is recommended. An Rp <sup>1</sup>/<sub>2</sub> connector is fitted to the cooker.

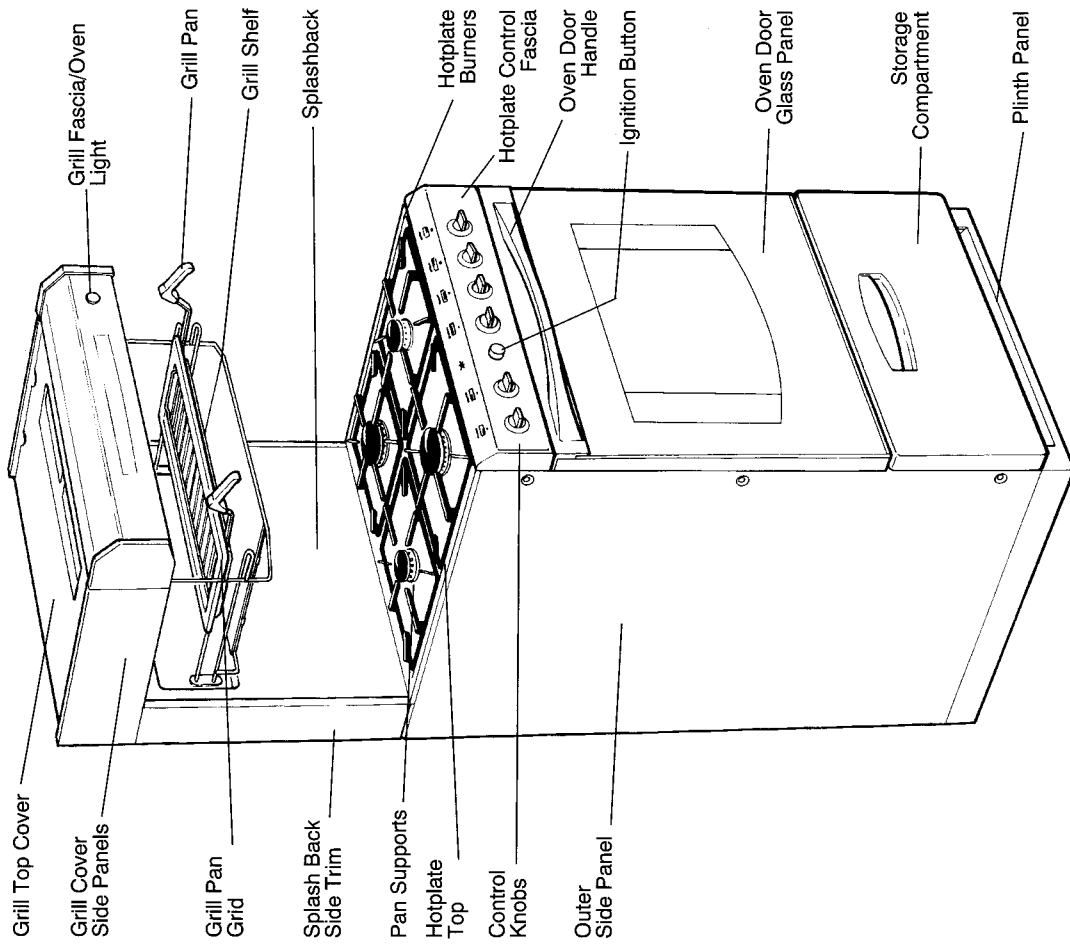
If the position of wall connector is within 250mm of the gas inlet connection on the appliance, the loop of the hose will permit maximum movement of the cooker.

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

After installation check for soundness.

Gas pressure can be checked at the grill injector. See Maintenance instructions for removal of grill burner.

## USER'S INSTRUCTIONS



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.

## THE HOTPLATE

The hotplate has two high speed burners and two simmering burners which will accommodate pans between 100mm (4") and 230mm (9") in diameter. Simmering aids such as heat resisting mats or steel plates that spread the heat should not be used. Such simmering aids can cause damage to the pan supports.

The pan supports can be fitted over any of the burners and for ease of cleaning, can be removed individually. If a pan boils over, it can be moved to another burner to avoid burnt on spillage.

### TO USE THE HOTPLATE

- \* Check that the electricity supply is switched on.
- \* Choose the burner to be used.
- \* Place the required pan centrally on the pan support.
- \* Push in and turn the control knob anti-clockwise to the large flame symbol .
- \* Press in the ignition button until the spark lights the burner, then turn the control knob to the desired setting.
- \* To simmer turn the control knob fully anti-clockwise to the small flame symbol .
- \* To turn off, turn the control knob fully clockwise to the symbol .

## UNPACKING AND ASSEMBLY

### COOKER STABILITY BRACKET

A stability bracket must be fitted to your appliance. The back of the cooker has been designed to accept a bracket for this purpose. The stability bracket can be obtained, at extra cost from the Appliance supplier and the leaflet included with the bracket should be read in conjunction with the following instructions.

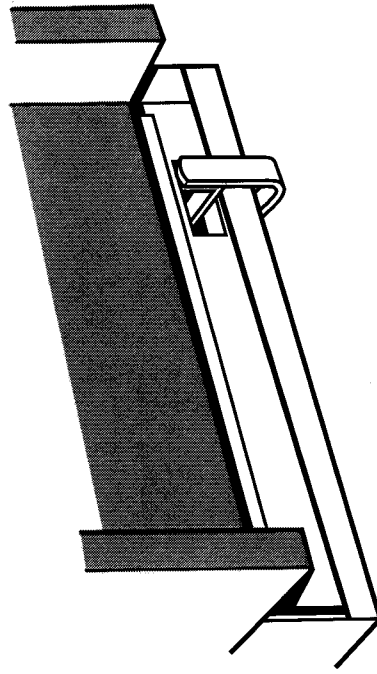
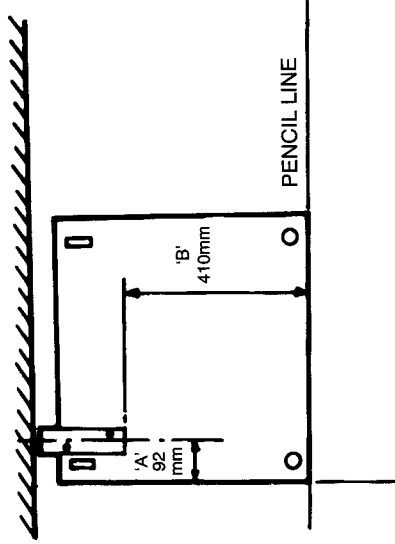
Push the cooker in its intended position.

Draw pencil lines on the floor, one level with the plinth, and one along the L.H. side of the cooker.

Remove the cooker.

Mark off dimensions A and B to locate centre and front edge of the lower bracket and secure to floor.

Measure height from floor level to the bottom of the slot in the back of the cooker, add 3mm to this dimension and assemble the stability bracket to this height. (i.e. from floor level to the underside of top member)



# UNPACKING AND ASSEMBLY

## COOKER MOBILITY

The cooker is fitted with wheels at the rear only, ensure that the support feet have been fitted to the two front corners.

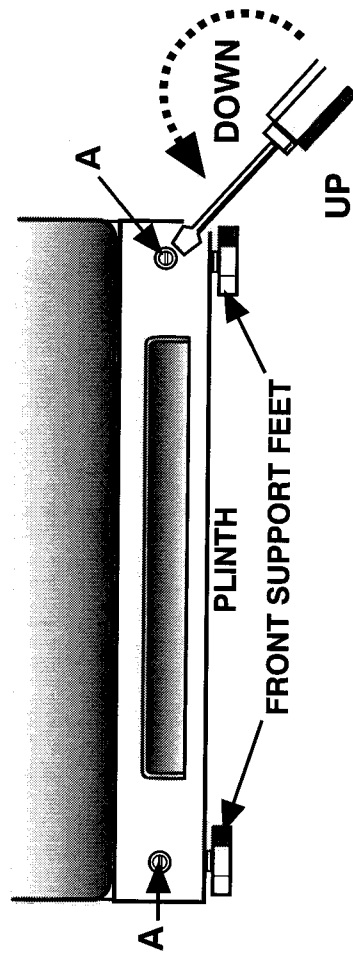
Take the weight off the rear rollers by carefully tilting the cooker forward then, using the two screws "A", rotate clockwise to extend the rear wheels for mobility.

Lift the cooker at the front before moving and roll on rear wheels.

**CAUTION:-** Some soft floor coverings may be damaged if the appliance is not moved carefully.

## LEVELLING THE COOKER

Push the cooker into its working position, level the cooker with a spirit level placed on the oven base positioned side to side, using the adjustable levelling screws 'A' to adjust rear wheels.



Make final adjustments by adjusting the two front support feet, with a spirit level placed on the oven base positioned back to front.

# THE GRILL

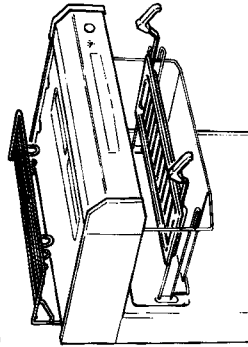
## THE PLATE RACK – OPTIONAL EXTRA

The plate rack is an optional extra, your cooker has been especially designed to use this.

To fit, please follow the separate instructions supplied with the plate rack. To order, see page 22 Spares and Service.

**Fig. 4**

Plate shapes vary considerably, therefore please make sure that plates are held securely.



## PLEASE NOTE

Strong detergents used in dishwashers may cause damage to the grill pan grid finish.

Please clean by hand in soapy water as described in CARE & CLEANING Section Chromium plating.

Due to normal usage it is possible that grill pan handles may become/work loose. Check periodically and retighten if necessary using a standard screwdriver.



## THE GRILL

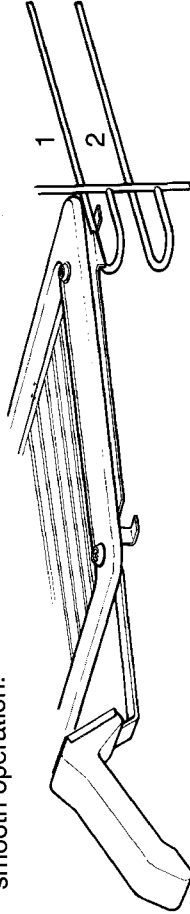
The high level grill is fitted with a grill pan carrier that provides two grilling levels, and a large grill pan containing a wire grid.



A light button which is located on the grill fascia operates both the grill and oven lights.

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

### TO USE THE GRILL

- \* Check that the electricity supply is switched on.
- \* Insert the grill pan in the required position (1 or 2) on the carrier as shown.
- \* Ensure that the grill pan is square to the grill pan carrier to allow a smooth operation.



- \* The pan should be pushed right to the back. The grill pan can be pulled out to safety stops for viewing and for turning the food.
- \* To remove the pan: pull it forward to the stop, lift it upwards and remove outwards.
- \* Push in and turn the control knob anti-clockwise to the large flame symbol .
- \* Press in the ignition button until the electric spark lights the burner and adjust the control knob to the correct setting (see grilling chart).
- \* To turn off the gas; turn the control fully clockwise to the symbol .
- \* When the oven and hotplate are in use the grill pan carrier, without the grill pan in place, may be used for warming plates.

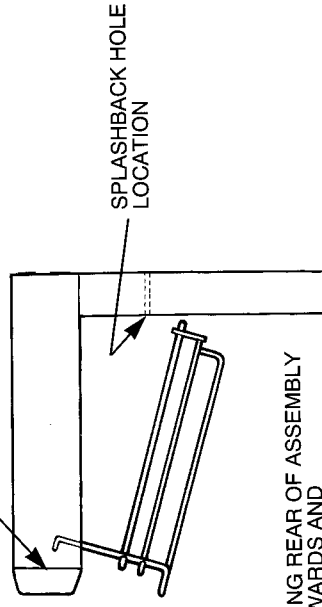
## UNPACKING AND ASSEMBLY

### FIT GRILL CARRIER

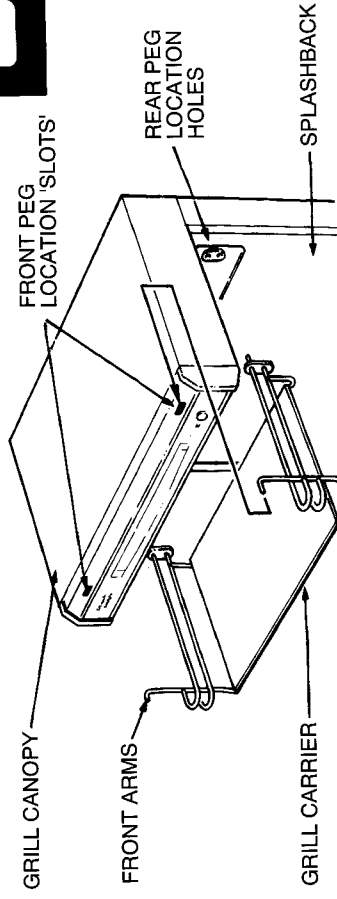
1. Carefully locate grill carrier under grill canopy at front. DO NOT ENGAGE IN SLOT.
2. Support carrier swing upwards at rear and locate in holes in splashback. Locate front pegs of grill carrier into slots at front of grill. Carefully pull carrier downwards until locked into position.

3. LOCATE FRONT PEGS OF GRILL CARRIER INTO SLOTS AT FRONT OF GRILL AND PULL CARRIER DOWN UNTIL LOCKED INTO POSITION.

1. LOCATE UNDER GRILL FRAME DO NOT ENGAGE IN SLOT.



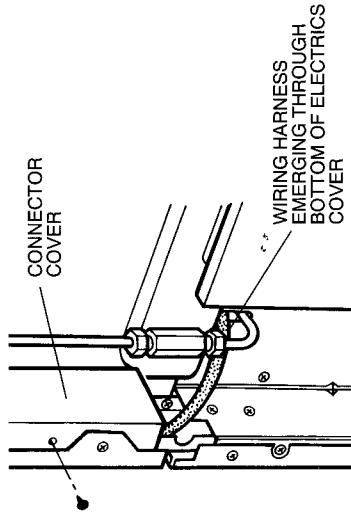
2. SWING REAR OF ASSEMBLY UPWARDS AND LOCATE IN HOLES IN SPLASHBACK



## UNPACKING AND ASSEMBLY

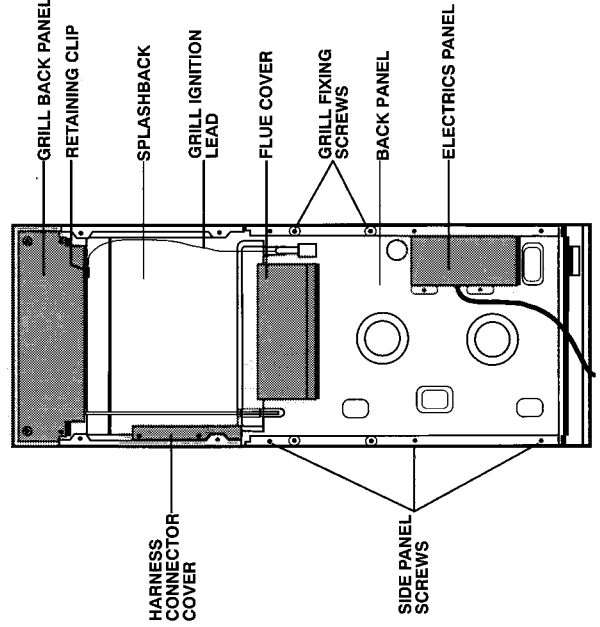
Remove connector cover securing screws, tilt cover away from support pillar and remove.

Connect upper and lower harness connectors and refit cover, with outer flange on the outside of grill support pillars. Ensure that wiring harness emerges through the bottom of the cover and is not trapped. Also check that the connectors are correctly positioned within the cover.



Connect grill supply pipe connection.

Remove grill back panel (4 screws), connect ignition lead and retain with clips, reassemble in reverse order.



## THE GRILL

**NEVER** cover the grill pan or grid with aluminium foil as this can hold fat, intensify the heat and create a fire hazard.

**NEVER** place plates or dishes in the plate rack (if fitted) whilst the grill is in use.

**NEVER** place plastic plates or dishes in the plate rack (if fitted) to warm.

**NEVER** leave bone china plates in the rack for long periods of time.

### GRILLING CHART

The following chart is given as a guide, but can be altered to suit personal taste and to allow for differences in thickness and size of food. It is not essential to pre-heat the grill, but 2 mins. pre-heating at full on will be beneficial. Most grilling is done with the heat full on but it may be desirable to reduce it for thicker pieces of meat, fish and chicken portions, or for keeping food warm. Brushing food with oil will help to prevent it from sticking to the grid.

Grill Setting	Pan Position	Examples of Use
FULL ON	1	Toast, crumpets, bacon, sausages, beefburgers, kidneys, fish fingers, steak (thin cuts cooked to rare) tomatoes, toasted snacks.
FULL ON	2	Steak (thicker cuts, cooked to well done) sausages, fish fillets, fish fingers, whole fish chicken portions (turned down), chops, toasted snacks.

For au gratin dishes e.g. Macaroni Cheese etc. and meringue toppings e.g. Baked Alaska, stand the dish either on the grill pan, or directly on the shelf. The base of the grill pan can be used for warming fruit garnishes at the turn down setting.

## THE OVEN

The oven has different heat zones – the thermostat settings refer to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler. Two straight shelves and one cranked shelf provide ten possible cooking levels enabling full use of the different temperatures inside the oven.

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

Each shelf has a safety stop to prevent it from being pulled out too far when attending to food.

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

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

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

Although this cooker operates within specified standards the oven door and sides will become hot. Small children should be constantly supervised so that accidents do not happen.

## UNPACKING AND ASSEMBLY

### UNPACKING THE COOKER

Carefully unpack the components from inside the ovens, check that the following parts are present.

Grill pan, grid and grill carrier	1 off
Meat tin	1 off
Cake tray	1 off
Oven shelves	3 off (2 straight, 1 cranked)
Pan supports	4 off
Large enamelled discs	2 off
Large burner port rings	2 off
Small enamelled discs	2 off
Small burner port rings	2 off
Literature pack	1 off

### REMOVING BASE PACKING

To remove the corrugated base tray, break down the sides of the tray. Remove the polystyrene supports from either side of the cooker and slide off base tray.

### ASSEMBLY OF GRILL UNIT

The Grill assembly is packed on top of the cooker for ease of transportation, it is necessary to assemble grill assembly to the main body of the cooker prior to any installation.

Remove flue cover 2 screws.

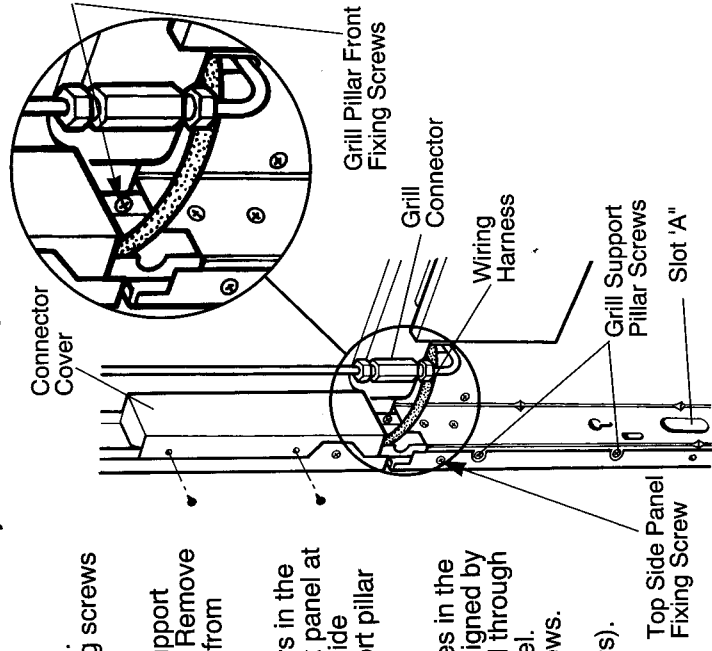
Remove top side panel fixing screws (2 screws).

Remove screws from grill support pillars (2 screws each side.) Remove grill pillar front fixing screws from back of cooker (2 screws).

Locate the grill support pillars in the channels formed in the back panel at the rear of the cooker and slide downwards. Refit grill support pillar fixing screws.

**NOTE:** If necessary the holes in the grill support pillars can be aligned by using a screwdriver inserted through the slots 'A' in the back panel. Fit grill pillar front fixing screws.

Replace flue cover (2 screws).



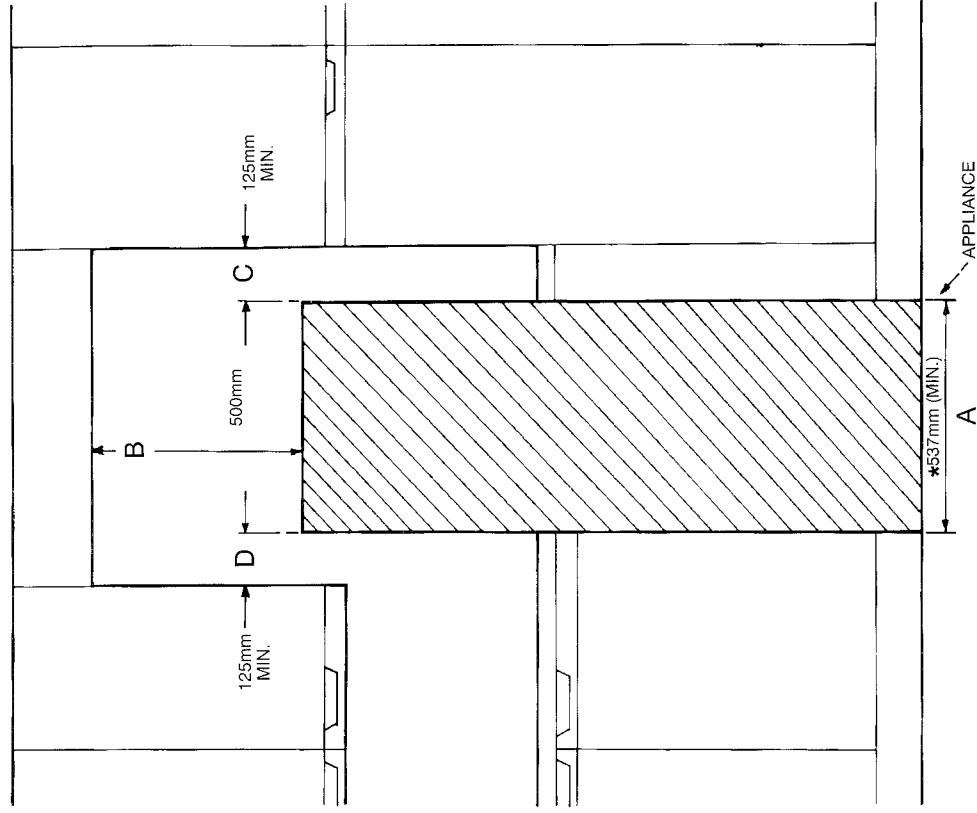
## SPACE FOR FITTING

Your Cannon Winchester may be close fitted below hotplate level, a minimum distance of 537mm is required between cupboards to allow cooker to be carefully slotted into position (Dimension A).

**\*NOTE:** Side panel fixing screw covers must be removed to achieve close fitting to 537mm.

Cupboards or walls to the side of the cooker must be 125mm away (Dimension C). Wall cupboards above hotplate level must also be 125mm away as shown (Dimension D).

Where cupboards or any overhead surfaces are fitted above the cooker allow a clearance of 500mm from the top of the grill to the underside of the overhead surface (Dimension B).



## THE OVEN

### TO USE THE OVEN

- \* Check that the electricity supply is switched on. The oven control is marked from 1 to 9 with the addition of an 'E' setting for slow cooking (see notes on pages 15 & 16).
- There is a delay of about one minute whilst the safety device operates before the burner comes on full. The flame stays high during the heating up time and is then reduced automatically to keep the oven at the required gas Mark.
- \* Refer to the cooking charts (page 13 & 14) and place the oven shelf (or shelves) in the required position(s).
  - \* Push in and turn the oven control fully anti-clockwise to Mark 9 and then down to the required setting. The oven burner is lit when the ticking sound stops.
  - \* If there is no ticking sound and the burner does not light, check that the electricity supply is on.
  - \* To turn off the oven, push in and turn the thermostat control knob fully clockwise to the symbol ●.

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

**NEVER** leave the oven door open for long periods as this could cause damage to the control knobs.

**NEVER** place dishes on the oven baseplate beyond the stop.

### SOFT MARGARINE

If soft margarine is used, the oven settings recommended by the margarine manufacturers should be used and **NOT** those indicated on the cooking chart.

## THE OVEN

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

### COLD START COOKING

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

### PREPARATION AND ROASTING OF LARGE POULTRY

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

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

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

## TECHNICAL DATA

### Dimensions:

Height 1460mm  
Width 538mm  
Depth 590mm Excluding Handles  
Height to Hotplate 900mm

### General Data:

Supply Pressure 20 mbars  
Grill Injector Grill Injector  
Pressure Test Point None  
Gas Rate Adjustment None  
Aeration Adjustment None

### Grill:

Heat input 4.8 kW (16,400 Btu/h)  
Injector size 170  
Spark gap 3 – 4mm

### Hotplate:

Heat Input LH front & RH rear 3.00kW (10240 Btu/h)  
RH front & LH rear 1.60kW (5460 Btu/h)  
Injector Sizes LH front & RH rear 145  
RH front & LH rear 105  
Spark Gap LH front & RH rear 1.2 – 2.3mm  
RH front & LH rear 1.4 – 2.5mm

### Oven:

Heat input 2.75 kW (9,380 Btu/h)  
Injector size 120  
Spark gap 3 – 4mm

### Connections:

Gas Rp<sup>1</sup>/<sub>2</sub> (1/2" B.S.P. Female)  
Electric Flexible cord fitted with a 3 pin 13 amp plug 230/240V a.c. 50 Hz, 3A fuse

# INSTALLATION INSTRUCTIONS

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

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

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

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

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

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

## 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 openable 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>3</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>3</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.

# OVEN COOKING CHART

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

Food	Gas Mark	Shelf Positions	Approx. Cooking Time and Comments
<b>STARTERS</b>			
Patés and Terrines	3 or 4	4	1 1/2 - 2 hrs
<b>FISH</b>			
Oily Fish (whole)	4 or 5	3	25 mins - 1 hr, depending on recipe and size of fish
White Fish (fillets & steaks)	4 or 5	3	25 - 30 mins.
<b>MEAT AND POULTRY</b>			
Veal	5	4	25 mins per lb + 25 mins
Beef	4 or 5	4	25 - 30 mins per lb + 25 mins
Ham	5	4	40 mins per lb covered in foil + 40 mins per lb uncovered
Lamb	5	4	30 - 35 mins per lb + 30 mins
Pork	5	4	40 mins per lb + 40 mins
Chicken	5	4	25 mins per lb + 25 mins
Duckling & gosling	5	4	25 mins per lb + 25 mins
Turkey	4 or 5	4 or 5	15 - 20 mins per lb + 20 mins
Game birds	6	4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins if roasting brace
Casseroles	3	3 or 4	1 1/2 - 6 hrs. (depending on type of meat)
<b>PUDDINGS</b>			
Milk Puddings	3	3 or 4	2 1/4 - 2 1/2 hrs on a baking tray and started with warm milk
Baked Custard	3	3 or 4	45 mins in bain-marie
Baked sponges	4	3	40 - 50 mins
Baked Apples	3	4	30 - 45 mins depending on the size and type of apples
Meringue puddings	1	4 or 5	15 mins or until 'tinged' with brown
Apple Pie 1x9" (230mm)	6	3	45 - 55 mins on a baking tray
Fruit crumbles	5 or 6	3	35 - 45 mins

If using aluminium foil:

1. Remember 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.

## OVEN COOKING CHART

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

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

## USER REPLACEABLE PARTS

There are certain parts on this appliance that can easily be removed and replaced by the user when required. These parts are as follows;

	Brown		White	
		Cannon No.		Cannon No.
Grill pan	6600848	25551		
Grill grid	29235	29235		
Grill carrier	6600877	6600877		
Meat tin	6600883	6600883		
Cake tray	6600798	6600798		
Oven shelf (straight)	6600780	6600780		
Oven shelf (cranked)	6600781	6600781		
Pan support	30199	30199		
Enamelled burner disc (large)	6600208	6600208		
Enamelled burner disc (small)	6600207	6600207		
Burner port ring (large)	6220159	6220159		
Burner port ring (small)	6220160	6220160		
User's & Installation Instruction Book	101900024	101900024		
Control knob	6600749	6600748		
Control knob spring	22499	22499		
Thermostat shroud	6600751	6600750		
Grill, Hotplate shroud	6600747	6600746		
Oven door inner glass and seal	6600736	6600736		
Clamping plate	6600730	6600730		
Oven door seal	6222992	6222992		
Oven light bulb	6227352	6227352		
Plate rack (optional)	29715	29715		

## CHECK POINTS

### Ignition Failure

All burners failing to ignite: See that the mains electricity is switched on. It is recommended that the mains be left switched on for the convenience of lighting. If the electricity supply should fail, all burners can be lit with a match.

### Hotplate burner only failing to ignite

- Check that:
- the burner cap and air ring are seated correctly.
  - the flame ports and gas ways are not blocked.
  - the igniter and burner parts are dry.
- If the above remedies fail to correct the fault, call in your supplier's service engineer.

## SPARES & SERVICING

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

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

APPLIANCE - Cannon Winchester Mk. 3  
G.C. NUMBER - White Model 11 132 98  
Brown Model 11 132 99

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

The Serial Number is located on the left hand side of oven behind the seal, viewed when the door is open.

Ensure that any spares are authorised Cannon replacements to give correct performance and appearance.

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

### Disposal of Cooker

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

## THE 'E' SETTING

### THE 'E' SETTING

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

Some advantages of slow cooking are:

The oven stays cleaner because there is less splashing.

Timing of food is not as critical, so there is less fear of overcooking.

Inexpensive cuts of meat are tenderised.

Fully loading the oven can be very economical.

Cooking times can be extended in some cases by up to 2hrs. for late-comers.

The kitchen stays cooler.

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

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

Points to bear in mind when preparing food:

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



## THE 'E' SETTING

8. This method is unsuitable for stuffed meat and poultry.
9. Always bring soups, casseroles and liquids to the boil before putting in the oven.
10. When casseroles are used, cover the food first with foil and then the lid to prevent loss of moisture.
11. Always thaw frozen food completely before cooking.
12. Root vegetables will cook better if cut into small pieces.
13. Adjust seasonings and thickenings at the end of the cooking time.
14. Remember to use the zones of heat in the oven, e.g. meringues and milk puddings can be cooked lower in the oven whilst other dishes requiring greater heat can be cooked above them.
15. Egg and fish dishes need only 1-5 hours cooking and should be included in day cooking sessions, where they can be observed from time to time.
16. Dried red kidney beans must be boiled for a minimum of ten minutes, after soaking, before inclusion in any dish.

### STORAGE AND RE-HEATING OF FOOD

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

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

### 'COOK CHILL' DISHES

These should always be placed in a pre-heated oven ideally on the 2nd or 1st shelf position. Follow the packet instructions for cooking time.

## CARE AND CLEANING

### COOKER PART AND FINISH CLEANING METHOD

**Chromium plated**  
Oven shelves  
Grill shelf  
Grill pan handle supports  
Grill pan grid  
Plate rack (optional extra)

Wipe with a cloth wrung out in hot soapy water. A liberally soaped very fine steel wool pad e.g. Brillo, Ajax etc., or a chrome or stainless steel cleaner may be used.

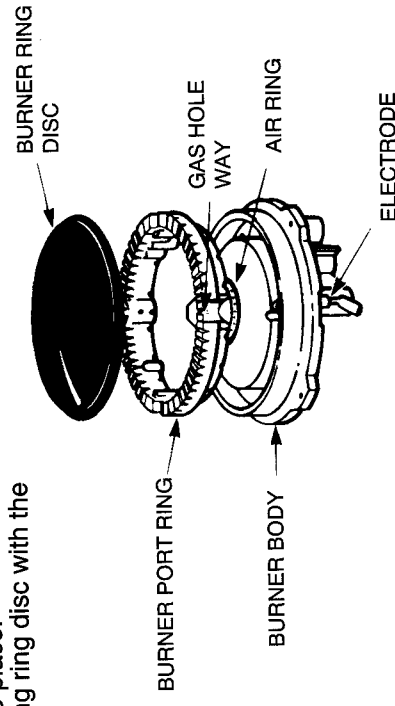
**Plastic**  
Grill fascia side cheeks  
Grill pan handles  
Control knobs and buttons  
Oven door handle  
Storage drawer handle

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

**Sheet steel**  
Oven burner

**N.B. Cleaning should only be necessary if spillage has occurred and blocked the burner ports.**  
The holes can be cleared by brushing very carefully with a dry brush.  
**DO NOT ALLOW** cleaning materials or water to enter the burner ports.

When refitting a gas hob burner port ring, position it onto the burner body and turn it until it drops into place.  
Replace the burner ring disc with the enamelled side up.



# CARE AND CLEANING

## COOKER PART AND FINISH

## CLEANING METHOD

**Vitreous Enamel**  
Grill cover top  
Splash back  
Hotplate control fascia  
Hotplate top  
Pan supports  
Burner ring discs  
Roasting tin  
Baking tray  
Grill pan  
Oven baseplate  
Inside of the oven door

Clean with a cloth wrung out in hot soapy water.

Stubborn stains can be removed with a cream, paste or liquid cleaner or by gently rubbing with well moistened, liberally soaped very fine steel wool pads e.g. Brillo, Ajax etc. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council. The pan supports can be removed individually and taken to the sink. If aluminium based pans are used a silvery deposit may appear on the top edge of the pan supports.

## Paint

Grill cover side panels  
Grill fascia  
Oven door sides  
Splash back side trims  
Outer side panels (oven)  
Storage drawer

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

## DO NOT USE ABRASIVES

## Aluminium

\*\*Burner port rings  
Burner bodies

As for enamel cleaning above.  
**NOTE:** Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner ring ports and the gas way hole. Remove any blockage with a fine needle or nylon brush.  
When cleaning near any burner avoid pressing the ignition button on the control panel.  
Should this happen, no harm will result but, if the electricity supply has been left on, a sharp momentary shock may be felt.

## Glass

Oven door panel  
Grill fascia

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

# CARE AND CLEANING

Switch off the electricity supply before cleaning the cooker.

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

To move the cooker forward, open the 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.

## 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. If desired, they can be wiped with a cloth wrung out in hot soapy water followed by a clean damp cloth.

## OVEN DOOR

The inner glass panel can be removed for easy cleaning. Unscrew the two screws securing the glass panel, taking care not to allow the glass to fall. The glass panel can then be washed at the sink. Refit the glass panel according to the instruction on it. **Warning:** The oven must not be operated with the inner glass panel removed.

## CARE AND CLEANING

### THE GRILL CARRIER

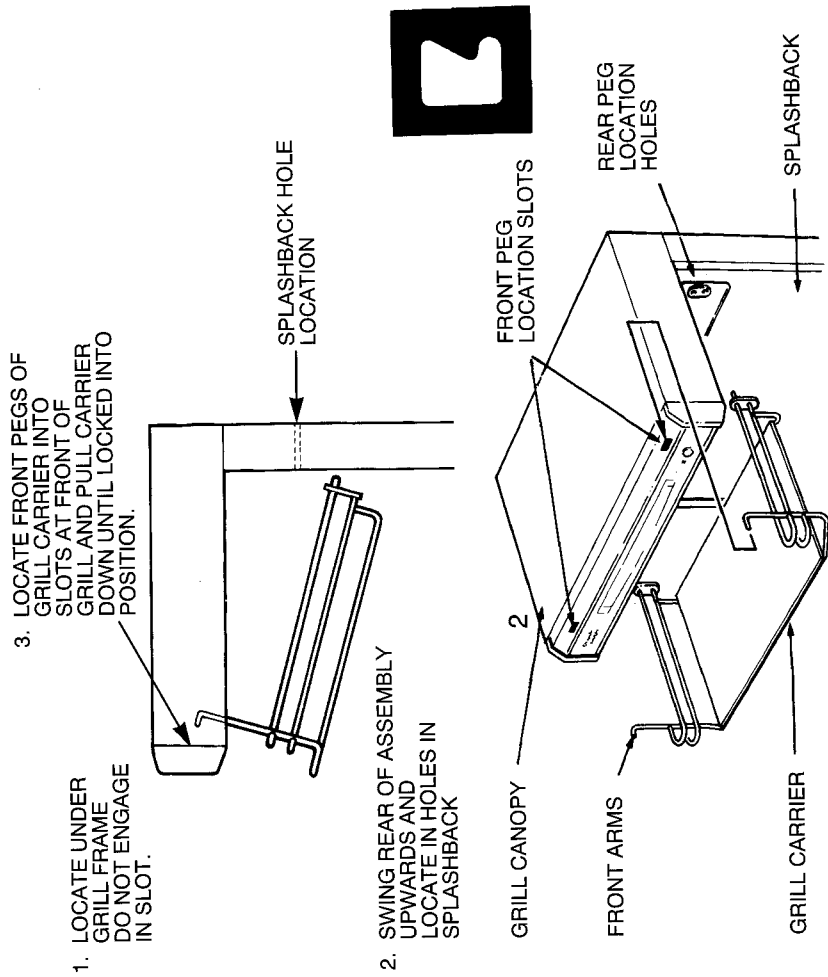
After a long period of use it may be more convenient to remove the carrier for cleaning. Please follow these instructions:

### REMOVAL

1. Support the carrier and slightly squeeze both front arms together.
2. Lift the carrier at the front and release it from the front location slots.
3. Release the carrier from the rear peg location holes in the splashback by pulling it forwards a short way.

### REPLACING

1. Carefully locate the grill carrier under the grill canopy at the front. **DO NOT ENGAGE IT IN THE SLOT.**
2. Support the carrier, swing it upwards at the rear and locate it in the holes in the splashback.
3. Locate the front pegs of the grill carrier into the slots at the front of the grill. Carefully pull the carrier downwards until it locks into position.



## CARE AND CLEANING

### OVEN LIGHT

#### IMPORTANT

Please note:— Light bulbs are not covered by the manufacturer's guarantee. A new 25W (300°C rated) bulb can be obtained from any major electrical supplier or from your gas showroom.

1. Disconnect electricity supply to the cooker.
2. Unscrew lens, using thick cloth to protect fingers in the unlikely event of lens fracture.
3. Unscrew bulb.
4. Replace new bulb and refit lens.