

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



This appliance conforms to the following EEC Directives:

Gas Appliances
90/396/EEC
93/68/EEC

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

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

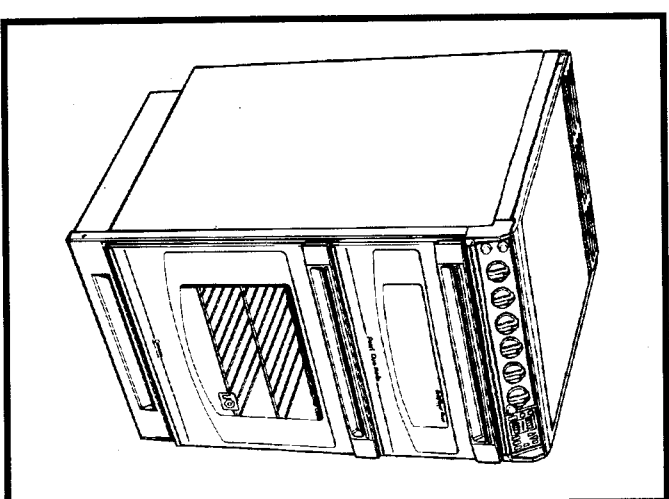
THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE, AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE. CONSULT INSTRUCTIONS BEFORE INSTALLATION AND USE OF THIS APPLIANCE.

Cannon
THE FIRST NAME IN GAS

*Creda Limited,
PO Box 5, Grindley Lane, Blythe Bridge,
Stoke-on-Trent ST11 9LJ.*

Sales: Telephone: 01782 385500 Facsimile: 01782 385544
Service: Telephone: 0541 500 500
Customer Care: Telephone: 01782 385550 Facsimile: 01782 388360
Spares: Telephone: 01782 388300 Facsimile: 01782 388289

PEARL DUO MODE



IMPORTANT: Before using this appliance read the instructions carefully and keep them in a safe place for future reference.

Leave these instructions with the User.

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

A Natural Gas Appliance.

G.C. Appliance Nos. 11 132 96 (White)
11 132 97 (Black)

Part No. 910200051

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 Pearl Duo Mode
G.C. NUMBER – Model 11 132 96 White
Model 11 132 97 Black

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

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

IMPORTANT:

- * Ensure that any spares are authorised Cannon replacements to give correct performance and appearance.
- * Repairs carried out by unauthorised or inexperienced persons may cause serious damage to the cooker and may result in personal injury.

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INSTALLATION

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

DIMENSIONS OF APPLIANCE:

Height	Width	Depth
900 mm	597mm	606mm

YOUR CANNON COOKER MUST BE:

1. Installed by a CORGI registered installer in accordance with the British standards and regulations which are detailed in the separate Installation and Maintenance Instructions book.
2. Placed so that adjacent walls, partitions, cabinets, curtains or soft furnishings do not overheat in accordance with dimensions given in the Installation Instructions Section, Space for Fitting.
3. Connected with an approved appliance flexible connection.
4. Fitted with a stability bracket to stop the cooker tilting forwards if wrongly used.
5. Levelled on installation using the adjustment provided so that the oven shelves are level.
6. Installed in a room of suitable size. The room containing the appliance must contain an openable window or an acceptable alternative such as an adjustable louvre or hinged panel opening direct to outside air. If the room containing the appliance has a volume less than 5m³ it must have an air vent having a minimum permanent opening free area of 100cm². If the room containing the appliance has a volume between 5m³ and 10m³ it must have an air vent having a minimum permanent opening free area of 50cm², but if the room contains a door which opens directly to outside, no permanent opening is required in this case.
7. Never be installed in a bed-sitting room of less than 20m³ or in a bathroom or shower room.
8. Connected to the electricity supply using a properly earthed three pin socket outlet. This appliance must be protected by a 3A fuse in a 13A (BS1363) plug.
9. Installed so that the electrical mains lead is kept clear of any hot surfaces, and not trapped, abraded or pulled taut with the appliance in position.

FINAL CHECK POINTS

IGNITION FAILURE

All burners failing to ignite:

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

HOTPLATE BURNER ONLY FAILING TO IGNITE:

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

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

CARE AND CLEANING

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

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

OVEN LIGHT

IMPORTANT

Please note: - Light bulbs are not covered by the manufacturer's guarantee. A new 40W (300°C rated) bulb can be obtained from any major electrical supplier or from your gas showroom.

Part number 29246, GC number 044062.

1. Disconnect the electricity supply to the cooker.
2. Unclip the lens by easing off with a suitable tool.
3. Unscrew the bulb anti-clockwise. If the bulb is tight it is advisable to protect yourself by holding the bulb with a thick cloth in case of breakage.
4. Replace the new bulb and clip on the lens.

INSTALLATION

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

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

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

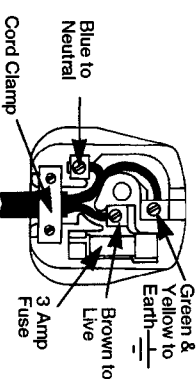
APPLICABLE ONLY IF THE MOULDED PLUG IS REMOVED

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

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

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

GREEN AND YELLOW - EARTH
BLUE - NEUTRAL
BROWN - LIVE



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

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

APPLICABLE ONLY IF MOULDED PLUG HAS NOT BEEN REPLACED

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

INTRODUCTION

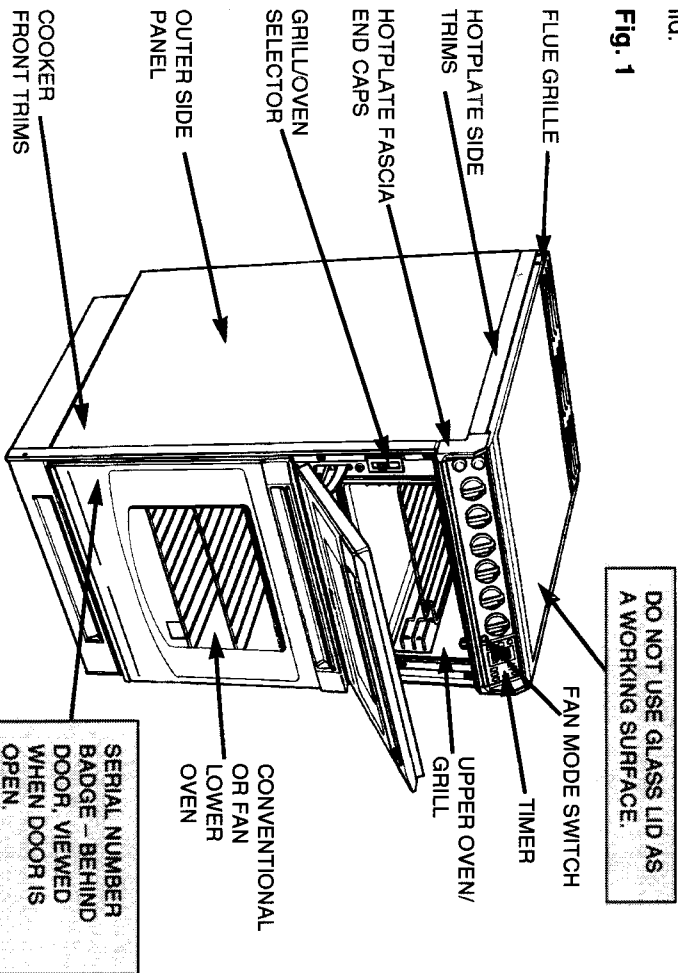
Please take time to read these instructions carefully as they will help you to use and understand your Cannon Pearl Duo Mode.

The Pearl Duo Mode is a gas double oven cooker with a grill incorporated into the upper oven.

The Lower Oven can be used as a conventional zoned oven or, as a fan oven, operated simply by a switch on the control fascia. For detailed operating instructions refer to page 33.

The hotplate incorporates 2 high speed and 2 simmering burners, individual pan supports and spillage wells. The hotplate is covered when not in use with a glass lid.

Fig. 1



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

**ALL COOKING APPLIANCES GET HOT, IN THE INTEREST OF SAFETY PLEASE KEEP CHILDREN OUT OF THE COOKING AREA AND AWAY FROM THE COOKER.
DO NOT ALLOW CHILDREN TO SIT OR STAND ON ANY PART OF THE APPLIANCE.**

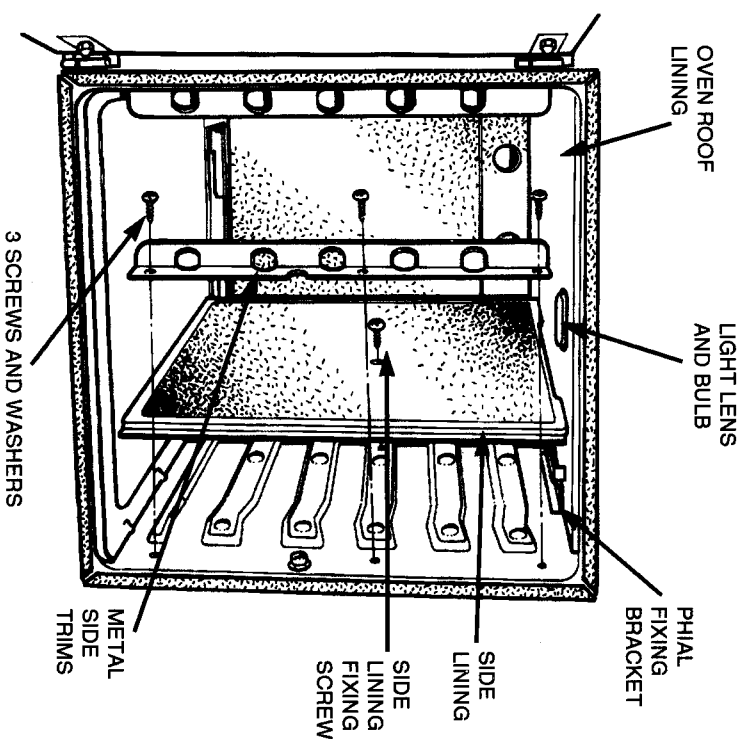
CARE AND CLEANING

TO REMOVE: REFER ALSO TO Fig. 17

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

DO NOT REMOVE THE BASEPLATE TRAY.

Fig. 17



CARE AND CLEANING

CUSTOMER REPLACEABLE PARTS

LOWER OVEN HEAT CLEAN LININGS

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

DO NOT USE:
Scouring pastes and powders; soap filled pads; wire wool; spray cleaners; Brush on oven cleaners; caustic solutions; metal scrapers or knives or anything which may clog the pores of the special coating.

THIS WILL PREVENT THE CONTINUOUS CLEANING ACTION.

REPLACING THE HEAT CLEAN LININGS

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

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

SAFETY RULES FOR DEEP FAT FRYING

DEEP FAT FRYING – IMPORTANT

As there could be some fire risk attached to the heating of oil, particularly for deep fat frying, it is essential that cooking utensils containing oil are not left **unattended** (e.g. to answer the telephone) on or in close proximity to hotplates.

More detailed safety recommendations in connection with Deep Fat Frying are listed below.

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

1. The pan used should never be more than one third full of oil or melted fat, and should sit centrally over the hotplate burner.
2. Never leave oil or fat unattended during the heating or cooking period.
3. Use a food thermometer to check the temperature required for the type of food being fried. This should never exceed 190 °C.
4. Always dry food thoroughly before frying, and lower it **slowly** into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting of hot oil if added too quickly.
5. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
6. Keep the **outside** of the pan clean, and free from streaks of oil or fat.

HOW TO DEAL WITH A 'FAT FIRE'

1. DO NOT MOVE THE PAN.
2. WITHOUT EXPOSING YOURSELF TO UNNECESSARY RISK, TURN OFF THE HOTPLATE AND COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH. THIS WILL SMOTHER THE FLAMES.
3. LEAVE THE PAN TO COOL FOR AT LEAST 30 MINUTES BEFORE MOVING IT.

WARNING

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

THE HOTPLATE

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

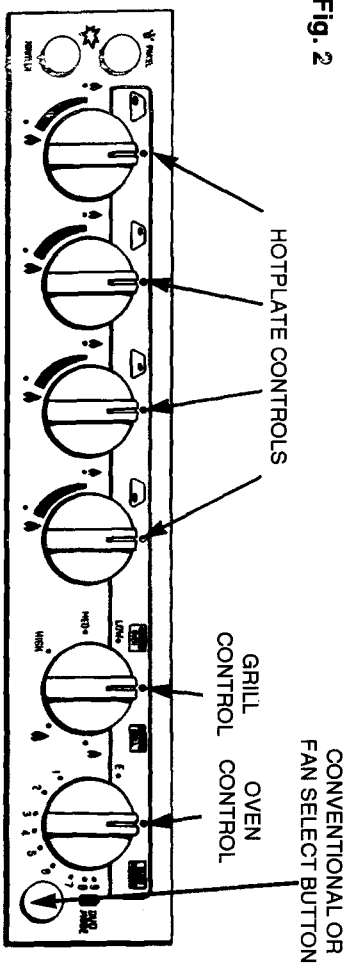
There are two high speed burners and two simmering burners on the hotplate which will take pans of between 100mm (4") and 230mm (9") in diameter. DO NOT USE heat resisting mats or steel plates to spread the heat. Such simmering aids could cause damage to the pan supports and should not be used.

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

TO USE THE HOTPLATE

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

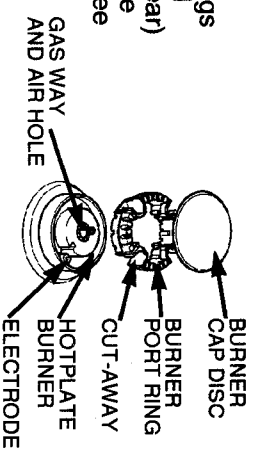
Fig. 2



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

CARE AND CLEANING

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



COOKER PART AND FINISH

CLEANING METHOD

Glass
Oven door panels
Hotplate fascia panel
Fold-down lid

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

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

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

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

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

Sheet Steel
Oven burner
Grill fret
Grill burner

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

CARE AND CLEANING

THE HOTPLATE ENERGY SAVING TIPS

COOKER PART AND FINISH

CLEANING METHOD

Vitreous Enamel

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

Clean with a cloth wrung out in hot soapy water.
Stubborn stains can be removed with a cream, paste or liquid cleaner or by gently rubbing with well moistened, liberally soaped very fine steel wool pads e.g. Brillo, 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 or occasionally the dishwasher. If aluminium based pans are used a silvery deposit may appear on the top edge of the pan supports.
*Please note that some very hard water areas, pan supports can develop a bloom. Check with the water authority for degree of hardness and keep the dishwasher topped up with salt.

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

DO NOT USE ABRASIVES.

Paint

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

Aluminium

- ** Burner port rings
- Burner bodies

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

ENERGY SAVING RECOMMENDATIONS

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

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

- DO NOT use larger pans than recommended and only place them centrally over the burner.
- DO NOT press the ignition button when any of the burner caps are removed.
- DO NOT use badly designed or missshapen pans which may be unstable.
- DO NOT allow pan handles to stick out or over another burner.
- DO NOT fill chip pans more than one third full.
- DO NOT wear garments with long flowing sleeves whilst cooking, or garments which might catch fire easily for example pyjamas, night dresses etc.
- DO NOT use round based Woks directly on the pan supports.
- DO NOT leave a burner on without a pan in position.
- DO NOT leave items which could catch fire (tea towels etc.) near to burners or over the flue outlet.
- DO NOT operate any burner unless the burner is correctly assembled (see page 55).
- DO NOT allow burnt-on grease or food to block the ports in the burner.
- DO NOT use proprietary aluminium spillage collectors on the hotplate as they could cause a fire hazard.
- DO NOT touch any part of the appliance, e.g. for cleaning, especially burners, pan supports and oven shelves unless you are sure that they are cool.

THE GRILL

THE GRILL

The grill is fitted in the roof of the upper oven and has a large grill pan with a reversible wire grid. The grill pan may be used on the shelf in any of the three shelf positions which are numbered from the top.

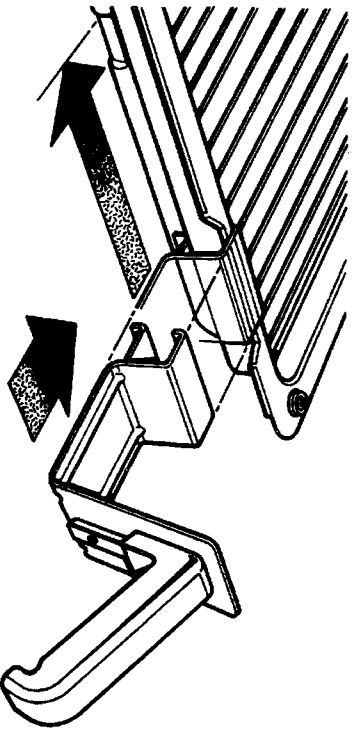
DO MAKE SURE YOU UNDERSTAND THE CONTROLS BEFORE USING THE APPLIANCE.

TO FIT THE GRILL PAN HANDLE

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

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

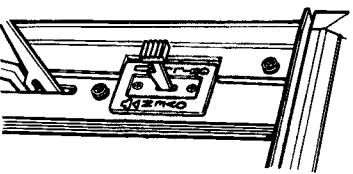
Fig. 3



TO USE THE GRILL

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

Fig. 4



CARE AND CLEANING

COOKER MOBILITY

The cooker may be pulled out for cleaning.

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

NOTE: The cooker is heavy.

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

WARNING

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

CAUTION

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

CARE AND CLEANING

THE GRILL

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

GENERAL CLEANING INFORMATION

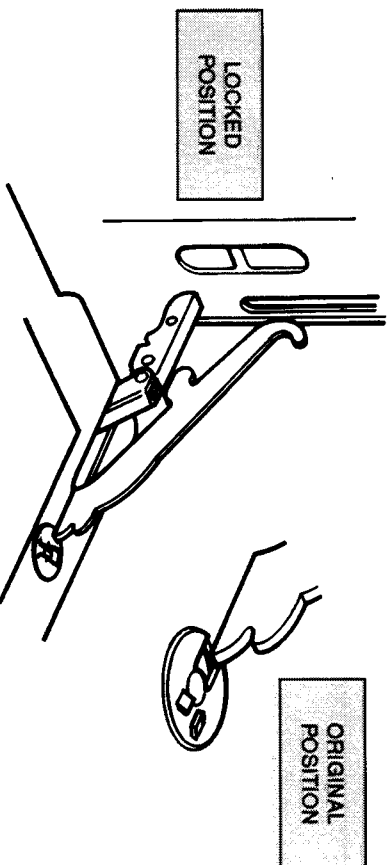
- * Regular cleaning will help to keep the cooker looking at its best and in correct working order. It is better to clean the cooker when it is cool. Try to wipe any spills as they occur if it is safe to do so, to prevent them from becoming burnt on.
- * A white cooker shows soiling sooner than a brown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

UPPER OVEN DOOR Fig. 15

The upper oven door can be removed for cleaning.

1. Open the door.
 2. Using a two pence coin, turn the locking discs, at each side of the door, a quarter turn to the right or left.
 3. Tilt the door upwards and lift off at the hinges.
- To Replace the Door:
1. With the door slightly tilted, support the lower arm of the hinge and place both hinge arms into the opening. Lower the door into the open position, taking care not to trap your fingers.
 2. Turn the discs back to their original position.

Fig. 15



1. The shelf for the upper oven/grill compartment is different from the lower oven shelves, and may ONLY be used in the upper oven/grill. (See Fig. 5 for removal and replacement shelf shield). Choose the shelf position required (see grilling chart page 11 and page 26 removing and replacing shelves).
2. Slide the grill pan as far to the back as it will go.
3. Without using excessive force turn the control knob clockwise to the 'stop', push in and turn fully clockwise to the large flame symbol ▲.
4. Immediately press the ignition button on the control fascia panel (Fig. 2) until the spark lights the burner and adjust the control knob to the correct setting. (See grilling chart, page 11). If the grill fails to light in 5 seconds, turn OFF, wait 5 seconds for the gas to disperse and try again.
5. The grill/oven door can be used as a rest for the grill pan when food is being turned/removed.
6. To turn the gas off, turn the control knob anti-clockwise to the symbol ●.
7. Before closing the grill/oven door make sure that the burner is off and that the selector switch is pushed in. It is not possible to press in the selector switch until the burner has been turned off.

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

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

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

TO STORE THE GRILL PAN AFTER USE

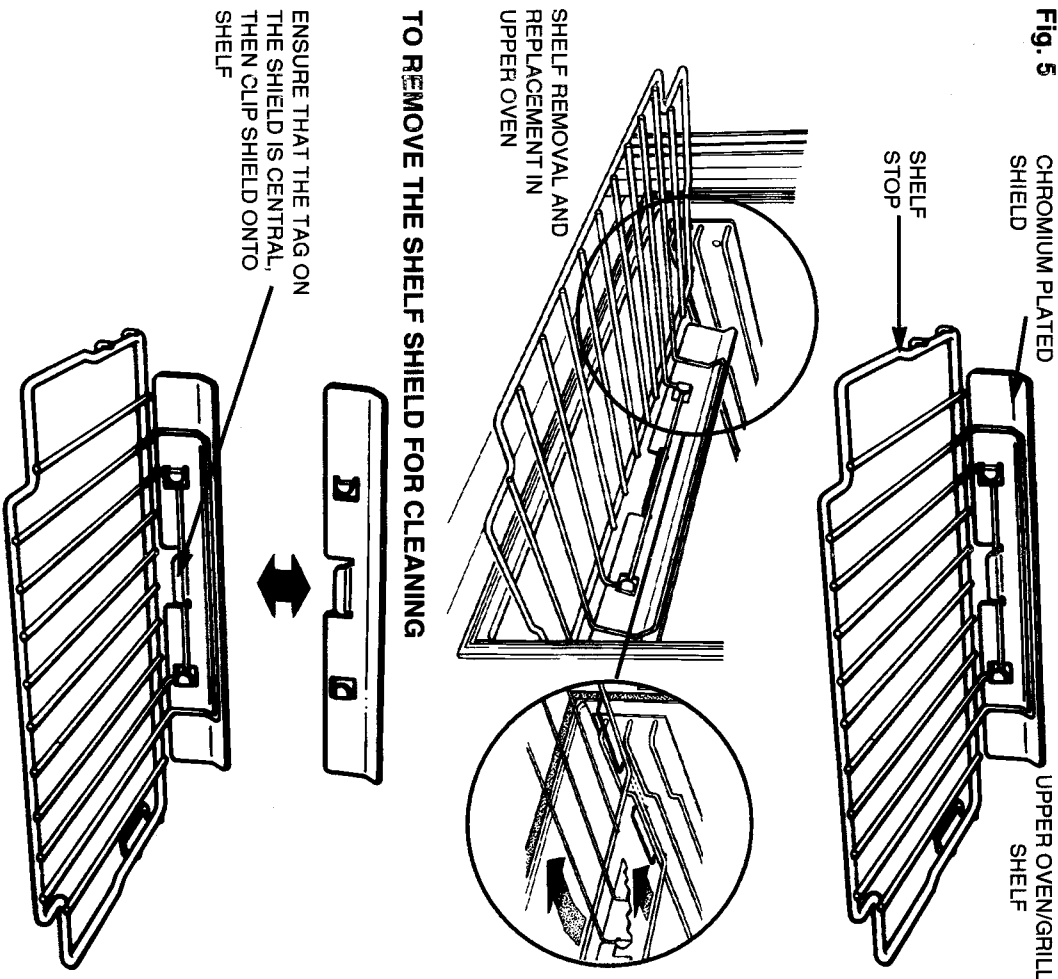
To store the grill pan, remove the handle and place the pan on the shelf.

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

THE GRILL

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

Fig. 5



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

'E' SETTING MENUS CONVENTIONAL MODE ONLY

Continued . . .

RECIPE	METHOD	SHELF POSITION
MOUSSAKA – 2 ¹ / ₂ pt (1.4L) Oval Casserole	<p>Sauté the onion and garlic in the oil until clear. Add the mince and cook until brown. Add the chopped mushrooms, tomatoes (strained), parsley and seasoning. Stir in the tomato purée and stock and put aside. Slice the aubergines (thinly) and fry on both sides in hot oil and drain on kitchen roll. Line a dish with the aubergines, cover with a layer of meat mixture, sprinkle with Parmesan cheese. Continue alternating layers finishing with a layer of aubergines. Whisk together the sauce ingredients and pour over the top. Sprinkle with grated Parmesan cheese, leave uncovered.</p>	4
<p>1 onion, chopped 2 cloves garlic, crushed 4tbsp (60ml) oil 1lb (450g) minced beef 8oz (225g) mushrooms, chopped 1 x 15oz (425g) tin tomatoes 2tbsp (30ml) parsley Salt and pepper 2tbsp (30ml) tomato purée 1/4pt (150ml) beef stock 2 aubergines Oil 6tbsp (90ml) grated Parmesan cheese Sauce 3 eggs 3 tbsp. (45ml) flour 1 x 5 fl. oz. (150ml) carton of natural yoghurt</p>		
DATE SHORTBREAD – Swiss roll tin 285mm x 190mm (11 ¹ / ₄ " x 7 ¹ / ₂ ")	<p>Rub the fat into the flour. Add sugar and knead well together. Divide into two. Roll into an oblong and line the tin. Stew the dates with the sugar and orange juice for 3 minutes. Spread this thickened mixture onto the shortbread base. Roll out the remaining piece of shortbread and cover the dates. When cold, cut into fingers.</p>	2
<p>12oz (350g) flour 8oz (225g) butter 4oz (100g) sugar Filling 8oz (225g) cooking dates 2oz (50g) sugar 1/4pt (150ml) orange juice</p>		

PLEASE NOTE

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

'E' SETTING MENUS

CONVENTIONAL MODE ONLY



RECIPE METHOD SHELF POSITION

CHICKEN RISOTTO – 2 1/2pt (1.4L) Oval Casserole with lid

3 uncooked chicken portions
 2oz (50g) butter
 1 large onion, chopped
 1 stick of celery, finely chopped
 1 clove garlic, crushed
 1 green pepper, finely chopped
 2oz (50g) mushrooms
 2oz (50g) bacon, chopped
 1/4pt (150ml) dry white wine
 1pt (550ml) chicken stock
 Salt and pepper
 Chopped herbs
 8oz (225g) long grain rice
 Grated Parmesan cheese

Skin and bone the chicken and cut the flesh into strips. Melt 1oz (25g) butter and fry half the onion and the garlic gently until soft. Add the chicken, vegetables and bacon – stir occasionally. Add the wine and allow to reduce. Pour over some chicken stock to cover, season and transfer to a casserole. Fry the remaining onion in 1oz (25g) of butter until soft. Add the rice and stir until transparent. Add the chicken stock and bring to the boil. Add the rice and liquid to the chicken in the casserole and cover tightly. Serve with Parmesan cheese.

PAVLOVA – Baking Tray

3 egg whites
 6oz (175g) caster sugar
 1/2tsp (2.5ml) vanilla essence
 1/2tsp (2.5ml) vinegar
 1tsp (5ml) cornflour

Draw a 7" (180mm) circle on baking parchment. Beat the egg whites until stiff, then beat in the sugar gradually. Beat in the vanilla essence, vinegar and cornflour. Spread the mixture over the circle keeping the sides higher than the centre. Pipe meringue mixture round the edge if desired. (When cooked top with whipped cream, fruit and nuts).

EGG CUSTARD – 2pt (1.1L) Oval Dish

1pt (550ml) milk
 4 eggs, beaten
 2oz (50g) sugar
 Grated Nutmeg

Warm the milk (do not boil) and add to the beaten eggs. Whisk until thoroughly mixed then whisk in the sugar. Pour into a greased pudding basin and sprinkle with grated nutmeg.

THE GRILL

THE GRILLING CHART

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

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

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

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

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

THE OVEN TIMER

The Cannon Pearl Duo Mode has a large capacity lower oven and a smaller upper oven/grill.

Both ovens can be used manually or automatically.

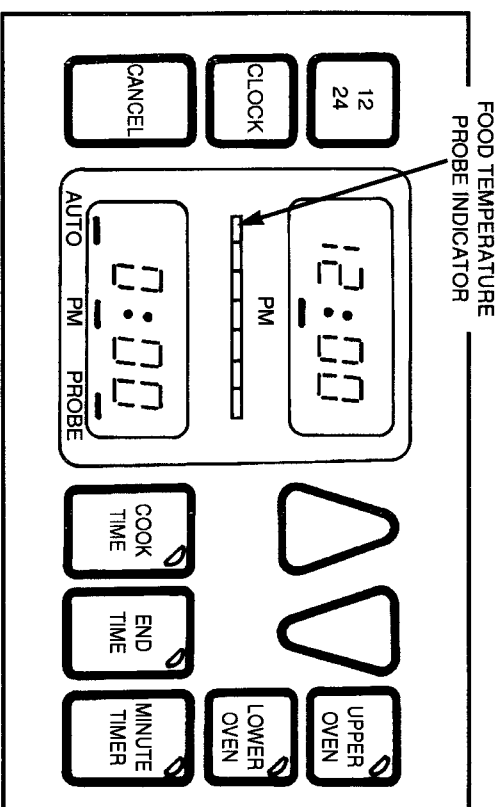
TO FIRST USE THE OVENS YOU MUST:

1. Switch on the electricity supply. The upper display will show 12:00 and flash. (Fig. 6)
2. Press the 'clock' button twice.
3. The ovens are now ready for use.

TO SET THE TIMER FOR AUTOMATIC COOKING SEE PAGE 17.

TO SET THE TIME OF DAY SEE PAGE 16.

Fig. 6



'E' SETTING MENUS CONVENTIONAL MODE ONLY

Continued . . .

RECIPE	METHOD	SHELF POSITION
<p>CASSEROLE OF BEEF IN RED WINE – 3pt (1.6L) Oval or Rectangular Casserole with lid</p> <p>1 1/2lb (700g) shin beef 4oz (100g) streaky bacon 1/2 pt (300ml) red wine 8oz (225g) carrots 8oz (225g) onions 4oz (100g) mushrooms 2oz (50g) butter 1 clove garlic, crushed 3 tbsp (45ml) tomato puree 1/4pt (300ml) beef stock 1 1/2oz (35g) flour Salt and pepper</p>	<p>Trim the fat off the beef and cut into 1" (25mm) cubes. Fry and chop the bacon into a large bowl and marinate in wine for at least 4 hours. Peel and slice the carrots. Finely chop the onions and slice the mushrooms. In 1oz (25g) of the butter fry the beef and the bacon until browned. (Retain the wine used for marinating). Place the meat into a casserole dish. In remaining butter fry the vegetables, garlic and tomato puree – add these to the meat and pour over the wine. Gradually stir the stock into the flour and bring to the boil stirring well. Season and pour over the casserole – mix well and cover.</p>	2
<p>RICE PUDDING – 2pt (1.1L) Oval dish</p> <p>2oz (50g) pudding rice Knob of butter 1oz (25g) sugar 1pt (550ml) milk Grated nutmeg</p>	<p>Place the rice into a greased dish and dot with butter. Dissolve the sugar in the heated milk and pour over the rice. Sprinkle the top with the grated nutmeg. Leave uncovered.</p>	4
<p>FLAP JACKS – Swiss roll tin 295mm x 195mm (11 1/2" x 7 1/2")</p> <p>4oz (100g) butter 1oz (25g) sugar 2tbsp (30ml) syrup 8oz (225g) rolled oats 1/4tsp (1/2x 2.5ml) salt 1oz (25g) sultanas</p>	<p>Place the fat, sugar and syrup in a sauce-pan and melt together. Stir in the dry ingredients and press into a greased baking tin. Leave uncovered. Whist warm cut into fingers – remove from tin when cold.</p>	2

'E' SETTING MENUS CONVENTIONAL MODE ONLY

THESE 'CONVENIENCE' MENUS ARE NOT DESIGNED AS COMPLETE MEALS, BUT AS INDIVIDUAL DISHES WHICH MAY BE USED AT A LATER TIME.



RECIPE	METHOD	SHELF POSITION
CANNON LIVER PÂTE – 2pt (1.1L) Rectangular Casserole 1lb (450g) bacon slices 1/2lb (225g) chicken liver 4 oz (100g) lambs kidney 1 onion 1lb (450g) pork sausage meat 1 beaten egg 1 clove garlic, crushed 2 tbsp. (30ml) parsley Pinch of celery salt Pinch of nutmeg Salt and pepper 1/4pt (150ml) brandy	Line a rectangular loaf dish with the bacon slices, reserving a few for the top. Mince finely the chicken liver, lambs kidney and the onion. Mix these with the sausage meat, egg, garlic, parsley, celery salt, nutmeg, salt, pepper and brandy. Pour into the lined dish and cover with bacon slices. Leave uncovered.	4
CREAM OF CELERY SOUP – 2 1/2pt (1.4L) Oval Casserole with Lid 1 head of celery 1 onion 1 oz (25g) butter 1 oz (25g) flour 1pt (550ml) chicken stock 1/2pt (300ml) milk Salt and pepper 1 bayleaf Pinch of coriander 2 tsp (30ml) double cream	Finely chop the celery and the onion and fry in the butter until soft. Stir in the flour, stock, milk and seasoning. Bring to the boil, stirring occasionally. Adjust the seasoning according to taste and place into a soup tureen or casserole and cover tightly. Float cream on top. Purée and reheat before serving float the cream on top.	Base of Oven

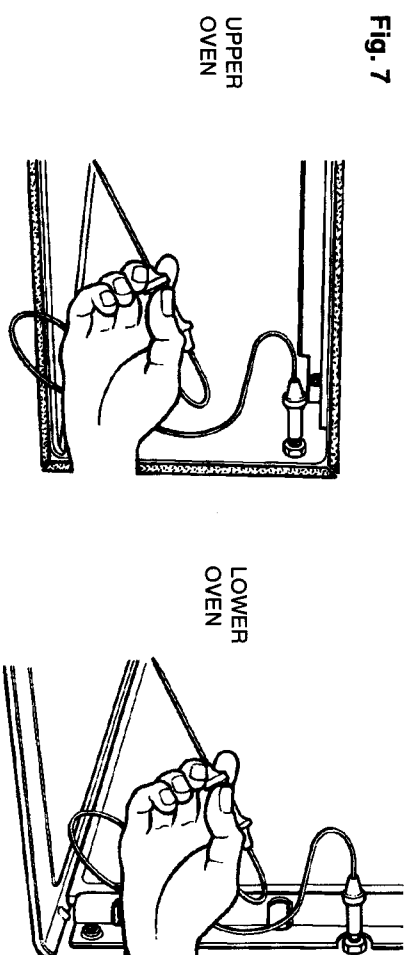
THE FOOD TEMPERATURE PROBE

The probe can be used in either oven, to indicate when food is cooked sufficiently rather than by time per lb.

This removes some of the guess work from cooking and gives a more accurate means of checking whether food is cooked or reheated sufficiently.

The food temperature probe, if used, should be plugged into the socket at the righthand side of either oven. See Fig. 7.

Fig. 7



ALWAYS USE DRY GOOD QUALITY OVEN GLOVES WHEN REMOVING THE PROBE FROM THE OVEN AND FROM FOOD BECAUSE IT WILL BE HOT. KEEP THE SOCKET CLEAR OF CLEANING MATERIALS, ETC.

TO USE THE PROBE

1. Insert the sharp end slantwise into the food to a depth of about 25mm (1" – 50mm (2"), as near to the centre as possible avoiding any bone, or pockets of fat. Ensure that the probe is facing the correct way for plugging into the oven.
(See notes on poultry and meat on the bone.)
2. Place the food in the oven.
3. Plug the 'jack' end of the probe into the socket, as far as it will go.
4. Close the oven door.
5. Turn the oven control knob to the required setting.
6. The food will be cooked when the appropriate coloured lights, yellow, orange or red are reached, on the scale shown on the timer fascia panel. (Fig. 6)

NOTE: When the probe is in use a bar symbol will appear above the word 'probe' on the lower clock display.

THE FOOD TEMPERATURE PROBE

As a rough guide, the length of cooking time will remain the same and with regular use, the time that a particular food takes to reach the desired point on the scale will become familiar. To begin with though, it is advisable to observe the progress of the scale at frequent intervals. Normally, the first light will not appear until at least a half to three quarters of the way through cooking.

If, with the exception of medium rare and rare beef and medium lamb, pink juices are still running from the meat when the appropriate light has been reached, this means that the probe is probably not positioned centrally and is picking up the temperature near the outside of the meat, near a bone or in a pocket of fat. Re-position the probe and return the meat to the oven.

Once meat has reached a 'safe' internal temperature, the point at which it is considered to be acceptably cooked depends a lot upon personal taste.

POULTRY AND MEAT ON THE BONE

- * Special care must be taken when cooking poultry to ensure that the probe is in the thickest part of the thigh against the body in order to get an accurate reading on the scale.
- * If the lights appear during the early stages of cooking then it is because the probe is positioned incorrectly, either near the bones or in a shallow piece of meat. Likewise with meat on the bone.
- * As a further check, make sure that there are no pink juices at the end of the cooking time.

RE-HEATED / 'COOK CHILL' DISHES

- * These should always be placed in a pre-heated oven, ideally on the middle shelf and heated until the SECOND ORANGE light shows on the scale.
The time this takes can vary between the upper and lower oven depending on the amount, density and temperature of the food.
- * To check that the correct temperature has been reached through out the dish, move the probe around gently in the food.

'E' SETTING MENUS CONVENTIONAL MODE ONLY



RECIPE	METHOD	SHELF POSITION
BAKED SHOULDER OF LAMB – Meat tin and grid Shoulder of lamb approx. 3lb (1.4kg) in weight	Wrap the lamb in foil and place on the grid over a roasting tin.	2 cranked
SPICED RED CABBAGE – 3pt (1.6L) Oval Casserole with lid 2 oz (50g) butter 2 onions, sliced 1lb (450g) cooking apples, sliced 1–1½lb (450g – 700g) red cabbage, finely chopped 3tbsp (45ml) cider & honey vinegar 1dsp (10ml) soy sauce 1tbsp (15ml) soft brown sugar 1dsp (10ml) honey 2tbsp (30ml) flour Salt and pepper Juice of ½ an orange	Melt the butter and fry the onions and apples. Add the remaining ingredients, stir well and transfer to a casserole. Cover tightly.	4
GARLIC POTATOES – Wrapped in foil and placed on a shallow tin 190mm x 290mm (7½" x 11½") 4 large potatoes 2 oz (50g) butter 1–2 cloves garlic, crushed Chopped parsley Salt and pepper	Peel the potatoes and slice almost through widthwise. Melt the butter with the crushed garlic and add the chopped parsley. Place the potatoes in foil squares, pour over the butter in between each slice – season and cover tightly with foil.	4
PEARS IN CIDER – 1½ pt (900ml) Casserole with lid 1lb (450g) pears 3–4 oz (75 – 100g) brown or white sugar Cider to cover	Prepare the pears and cut into quarters. Place with sugar and cider in a casserole and cover well.	Base of oven

'E' SETTING MENUS CONVENTIONAL MODE ONLY

Continued . . .

RECIPE	METHOD	SHELF POSITION
LEEKS IN WHITE SAUCE — 2pt (1.1L) Casserole with Lid	Wash the leeks and if small leave whole — otherwise cut into lengths suitable for dish to be used. Boil the vegetables in the water for 2 minutes. Strain the liquid into a measure. Place the vegetables into a casserole with a well fitted lid. Melt the fat in a pan, stir in the flour, cook for a minute and then gradually add the liquid (made up of 3 fl. oz (75ml) vegetable liquid and 3 fl. oz (75ml) milk. Cook the sauce until it thickens, season to taste and pour over the leeks. Cover tightly.	4
PINEAPPLE PUDDING — 205mm (8") Pyrex Soufflé dish	Strain pineapple, retaining the juice. Make up to ½ pt (300ml) with water. Place corn-flour, juice and water, sugar and egg yolks in blender and blend for about 30 secs. Pour into saucepan, bring to boil and cook until thick. Add butter. Stir in pineapple chunks. Transfer to dish.	4
MERINGUE	Whisk the egg whites until stiff and then whisk in the sugar. Pipe or pipe on top of the pineapple mixture. Leave uncovered.	

THE FOOD TEMPERATURE PROBE

A GENERAL GUIDE TO FOOD TEMPERATURES

NUMBER OF COLOURED LIGHTS ON SCALE	FOOD
1 or 2 yellow	rare beef
1 orange	med. beef
2 orange	med. lamb re-heated/cooked chilled dishes
3 orange	well done beef
1 red	well done lamb/pork
2 red	pork, game & poultry

NOTE: The orange and red lights may appear very similar in colour, please count the segments on the scale as a check.

REMEMBER

When using the probe in the upper oven the probe display can be viewed on the scale by pressing the 'upper oven' button.

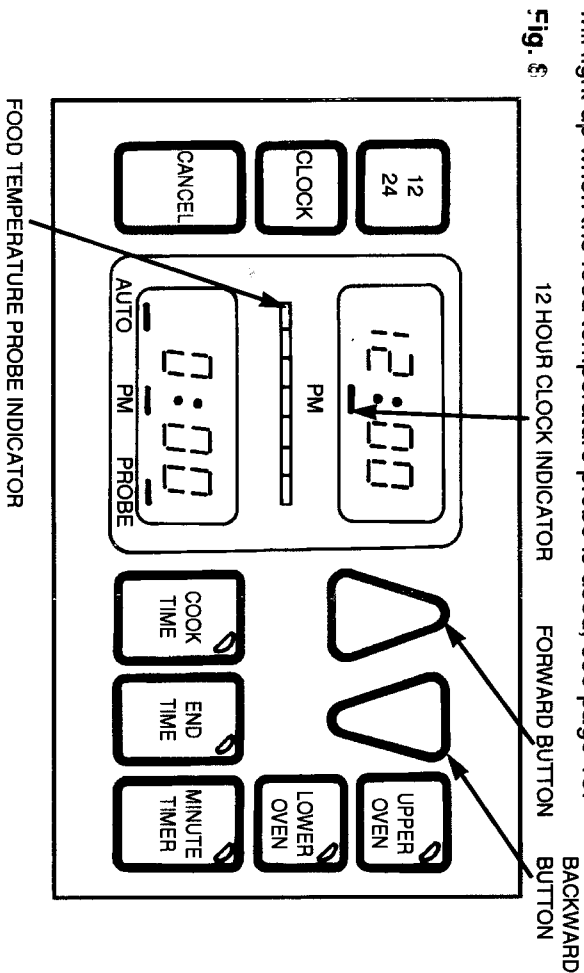
IMPORTANT

- * Only the temperature probe supplied with the cooker must be used. Replacement probes can be obtained from your dealer.
- * To CLEAN the soiled parts of the probe, use a cloth in hot soapy water.
- * If the probe is not being used do not leave it in the oven.

THE TIME OF DAY CLOCK

The electrically powered oven timer includes a time of day clock, a minute timer, and an automatic cooking control. The timer has push buttons which can be used with one finger. As each correct setting is made a short bleep will sound.

Also on the timer fascia panel, between the displays, is a coloured scale which will light up when the food temperature probe is used, see page 15.



TO SET THE TIME OF DAY CLOCK

The clock can be used as a 12 hr am/pm clock or as a 24 hr clock i.e. 1.00p.m. or 13.00 hrs. As each correct setting is made a short bleep will sound.

1. Switch on the electricity supply and the upper display will show 12:00 and flash. The lower display will show 00:00 and remain steady.
2. Press the button marked 'clock' and when released the colon ':' will flash. If the 24 hr setting is preferred, press the '12/24' button and the bar light above and pm sign will disappear. Press again and the setting will change back to a 12 hr. display.
3. Press the 'Δ' or '∇' button until the display reads the correct time of day. (The figures move slowly at first and gather speed after a short time). If there is a longer delay than 10 secs between these actions, the colon ':' will stop flashing and the display will not operate. It will be necessary to press the 'clock' button to continue.
4. If the time required is over-run, immediately press the '∇' button and adjust the setting. Should there be a delay in pressing the 'Δ' or '∇' button the colon ':' will stop flashing and it will be necessary to press the 'clock' button and then continue.
5. Finally, press the 'clock' button again, to start the clock.

'E' SETTING MENUS CONVENTIONAL MODE ONLY



RECIPE	METHOD	SHELF POSITION
<p>CHICKEN IN WINE - 3pt (1.6L) Casserole with lid</p> <p>3/4lb (1.6kg) boiling or poasting chicken 1/2 oz (35g) butter 1 tbsp (15ml) oil 4 oz (100g) streaky bacon, cubed 8 oz (225g) onions, chopped 2 sticks celery, finely chopped 6 oz (175g) mushrooms 1 clove garlic, crushed 1 oz (25g) flour 3/4 pt (400ml) cheap red wine 1/4 pt (150ml) water Bay leaf 1/2 tsp dried thyme Salt and pepper</p>	<p>Cut the chicken into 4-6 joints, remove the skin. Melt 1oz (25g) butter with the oil and fry the bacon cubes until golden. Remove and drain. Fry the chicken joints on both sides then put them with the bacon into a 3pt (1 1/2L) casserole. Melt the remaining butter and cook the mushrooms, onions and celery for about 2 minutes, add to the casserole. Blend garlic and flour with the fat remaining in the pan. Cook until brown then blend in the wine and the water, bayleaf, thyme, salt and pepper. Bring to the boil and simmer until thick. Pour over the chicken. Cover tightly.</p>	2
<p>LYONNAISE POTATOES - 2pt (1.1L) Rectangular Pyrex dish</p> <p>Butter for greasing 1lb (450g) peeled potatoes, thinly sliced 1 medium onion, sliced 1/4 pt (150ml) soured cream 2oz (50g) grated cheese Chopped parsley</p>	<p>Grease a shallow dish with butter. Arrange a layer of potato, then onion, and finally potato in the dish. Pour over the soured cream, sprinkle with grated cheese and parsley. Cover well with foil.</p>	2

Continued on next page

'E' SETTING MENUS CONVENTIONAL MODE ONLY



RECIPE	METHOD	SHELF POSITION
PORK PAPRIKA – 2 1/4pt (1.4L) Oval Casserole	Fry the onion with the paprika in the butter until soft. Transfer to a casserole dish. Cut up the pork into 1" (25mm) chunks and add to the casserole with the flour. Stir well. Mix in the stock and sherry, tomato purée, mushrooms and seasoning. Blend the cornflour with a little water and stir into the casserole. Cover tightly.	2
1 medium onion, chopped 1 tsp (15ml) paprika pepper 1oz (25g) butter 2lb (900g) fillet of leg of pork 1 tsp (15ml) flour 1/2pt (300ml) beef stock 6 tsp (90ml) sherry 1 tsp (15ml) tomato purée 6oz (175g) mushrooms Salt and pepper 1 1/2tbsp (25ml) cornflour		
BAKED POTATOES – Wrapped in foil and placed directly onto oven shelf.	Scrub the potatoes, prick well and wrap each in a piece of cooking foil.	2
4 large potatoes		
VICHY CARROTS – 2pt (1.1L) Rectangular Pyrex dish	Peel the carrots and slice them into long thin strips. Fry gently with the herbs in the butter for a few minutes. Transfer to a casserole. Pour in water to come half way up the carrots. Cover tightly.	4
1lb (450g) carrots 1oz (25g) butter 1 tsp (15ml) mixed herbs		
APPLE CRUNCH CAKE – 205mm (8") Pyrex Soufflé dish	Crush the ginger nuts and mix with the melted butter. Sprinkle the lemon juice over the apple slices. In a greased dish place a layer of apples then sugar, sultanas and biscuits. Continue this way finishing with a layer of biscuits.	4
2 x 8oz (225g) packets of ginger nuts 4oz (100g) butter 1 1/2lb (700g) apples (peeled, cored & sliced) Juice of 1 lemon 2oz (50g) demerara sugar 4oz (100g) sultanas		

AUTOMATIC TIMER AND MINUTE TIMER

MINUTE TIMER

The minute timer works separately from the time of day clock and can be set to time periods up to 9 hrs 59 mins.

TO SET (Fig. 9)

1. Press the 'minute timer' button and press the 'Δ' and '∇' buttons to set the required hours and minutes. The setting will show on the lower display and a red dot indicator on the 'minute timer' button will light up.
2. Press the 'minute timer' button again, to start the timer counting down. The countdown time will remain visible and will temporarily override any automatic cooking time already displayed.
3. At the end of the cooking time, a bleep will sound and the red dot will flash. These will continue indefinitely until cancelled.

REMEMBER TO PRESS THE 'MINUTE TIMER' BUTTON AFTER SETTING, TO START THE COUNTDOWN.

TO CANCEL THE SETTING

Press the 'minute timer' button first AND then the 'cancel' button.

TO CANCEL THE BLEEP

Press the 'minute timer' OR the 'cancel' buttons.

If the minute timer is already in use when an automatic programme is set, the display will return to the minute timer countdown, after the programme is set.

The minute timer may be used after an automatic programme has been set and will not alter the setting. The display will show the minute timer countdown. When the minute timer has finished, the display will then show the automatic time setting.

If for some reason the minute timer setting needs to be cancelled, this will **NOT** disturb the automatic programme already set.

AUTOMATIC COOKING CONTROL

This can be used to set an automatic cooking programme, that is, it turns the gas on or off at pre-set times. It can be used with both ovens, either separately or at the same time.

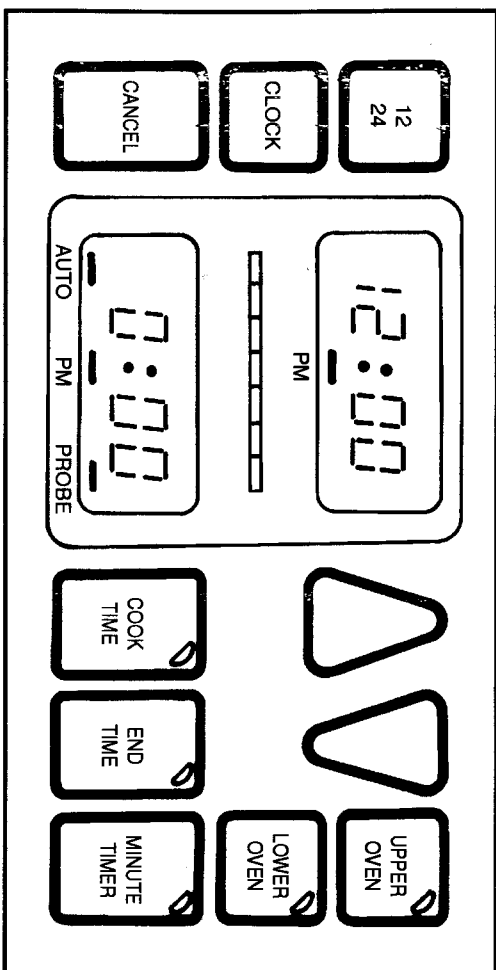
WARNING

It is inadvisable to use the lower oven for cooking manually whilst the upper oven is loaded with food for an automatic programme. The heat transferred from one oven to the other may create conditions suitable for pathogenic bacterial growth which could lead to food poisoning.

AUTOMATIC TIMER

Before setting the programme, check that the clock is telling the correct time of day, and have the following information to hand:-

1. The length of time you want the food to cook.
2. The time that you want the food to stop cooking.
3. The thermostat/oven control setting required.



TO SET AN AUTOMATIC COOKING PROGRAMME IN EITHER OVEN, SEPARATELY.

The maximum length of cooking programme which can be set is 23 hrs 59 mins. This must include the delay time, i.e. worked out from the time of day at which the programme is set, to the end of the cooking time.

If there is a longer delay than 10 secs. between any action, the display will not operate. Press the 'cancel' button and start again. As each correct setting is made a short beep will sound.

1. Press the chosen ('upper/lower') oven button. A red dot indicator will appear on the 'oven' button and the 'cook time' button.
2. Press the ' Δ ' button until the required length of cooking time shows in the lower display on the fascia.
3. Immediately press the 'cook time' button and the red dot indicator on the 'end time' button will appear. At this stage the display will show the time of day and the cook time added together.

Continued on next page ...

'E' SETTING MENUS CONVENTIONAL MODE ONLY

Continued ...

RECIPE	METHOD	SHELF POSITION
MUSHROOMS – 2pt (1.1L) Rectangular Pyrex dish		
⁹ 1lb (350g) mushrooms, sliced 1oz (25g) butter Salt and pepper Lemon Juice	Place the mushrooms in a casserole. Season and dot with butter. Cover with foil and then replace the lid.	4
APRICOT & RAISIN CHEESECAKE – 205mm (8") Soufflé dish		
Base 8 digestive biscuits 2oz (50g) caster sugar 2oz (50g) butter	Crush the digestive biscuits, mix with the sugar and stir in the melted butter. Mix well and press into the base of the dish. (Chill whilst making fillings).	4
Filling 10oz (275g) cottage cheese 1/pt (150ml) double cream 1oz (25g) plain flour 1oz (25g) caster sugar 3 eggs, beaten 3oz (75g) dried apricots 1oz (25g) raisins	Sieve the cottage cheese and combine with the cream, flour, sugar, beaten eggs, apricots and raisins. Pour over the chilled biscuit base. Leave uncovered.	

'ECONOMY' SETTING MENUS CONVENTIONAL MODE ONLY



RECIPE	METHOD	SHELF POSITION
TOMATO SOUP – 2 1/4pt (1.4L) Oval Casserole with lid	<p>1 small turnip 1 large carrot 1 onion 2 sticks celery 1oz (25g) butter 1 rasher bacon, chopped 1oz (25g) flour 1 x 15 oz (425g) tin tomatoes 2 tsp (10ml) salt Pinch of black pepper 1 tsp (5ml) sugar 1 tsp (5ml) mixed herbs 1 bayleaf 1 pt (550ml) stock</p>	2
CHILLI-CON-CARNIE – 2 1/4pt (1.4L) Oval Casserole with Lid	<p>1 1/2lb (700g) minced beef 1 tbsp (15ml) oil 1 large onion, chopped 1/2 red pepper, chopped 1/2 green pepper, chopped 1 x 15oz (425g) tin tomatoes Salt and pepper 1 1/2 tbsp. (25ml. approx.) chilli powder 2 tbsp (30ml) tomato purée 1 x 15oz (425g) tin red kidney beans</p>	2
LONG GRAIN RICE – 2pt (1.1L) Rectangular Pyrex dish	<p>10oz (275g) long grain rice 3.tbsp (45ml) oil 1 1/4pt (700ml) water salt</p>	4 cranked

4. Press the '∇' button until the end time is shown on the display.
 5. Immediately press the 'end time' button.
 6. Turn the oven control to the required setting. If this is not set, the red dot on the 'oven' button will flash.
- Whilst setting the cook time or end time, if the time is over-run, press the '∇' button to correct it.
- The 'auto' bar symbol will appear below the setting on the display and the red dot indicator will remain throughout the programme.

When the programme is set, the time showing on the display will be the start time. When cooking begins, the display will show the end time.

EXAMPLE FOR LOWER OVEN

The food requires 2 hrs 30 mins cooking at gas Mark 3. The cooking is to be finished by 18.00 hrs (6.00p.m. on the 12 hr clock).

1. Arrange the oven shelves in the oven and on them place the prepared dishes.
2. Check that the clock is showing the correct time of day (see page 16 for setting). Select fan mode if required.
3. Press the 'lower oven' button. A red dot indicator will appear on the 'lower oven' button and the 'cook time' button.
4. Press the '∇' button until 2hrs. 30 mins. appears.
5. Press the 'cook time' button. A red dot indicator will appear on the 'end time' button and the display will show the cook time plus the time of day. Press the '∇' button until 18.00hrs. (6.00p.m.) appears on the display.
6. Immediately press the 'end time' button.
7. Turn the thermostat control to Mark 3.
8. The start time will now be displayed.

AUTOMATIC TIMER

AUTOMATIC TIMER

TO CHECK THE SETTING

This can be done in one of two ways depending on which timer is fitted to your cooker:

1. Press the 'cook' time button or
2. Press the chosen oven button.

In both instances the display will show the cooking time followed by the end time.

TO CANCEL THE SETTING

Any programme may be cancelled by pressing the 'oven' button concerned and the 'cancel' button. However, when an automatic programme is set in both ovens at the same time, it is necessary first to turn off the oven controls before the 'cancel' button.

At the end of the cooking time a bleep will sound; press the 'cancel' button and turn off the oven control.

TO SET AN AUTOMATIC COOKING PROGRAMME IN BOTH OVENS AT THE SAME TIME.

(This can only be done if an identical programme is used for each oven).

Press both 'upper and lower' oven buttons at the same time and continue to follow the instructions above for setting one oven.

The 'auto' bar symbol will only light up when both oven controls are turned on.

TO SET AN END TIME ONLY, AUTOMATICALLY (when cooking has been started manually).

Press the chosen 'upper/lower' oven button. A red dot indicator will appear on the 'oven' and 'end time' button.

Immediately press the '∇' button until the end time is shown on the display.

Press the 'end' time button.

The 'auto' bar symbol will appear and the red dot indicator remain throughout the cooking time.

THE 'E' SETTING

CONVENTIONAL MODE ONLY

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

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

'COOK CHILL' DISHES

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

THE 'E' SETTING CONVENTIONAL MODE ONLY

When operated in conventional mode your Cannon Pearl Duo Mode lower oven has been designed to incorporate an extra low oven setting. This is called 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 latecomers.
- * 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. 8ozs (2 Kg.) are unsuitable for the 'E' setting.
6. Always stand covered joints on a rack over the meat tin, to allow good air circulation.
7. Pork joints can only be cooked, if by testing with a meat thermometer an internal temperature of at least 88°C is reached.
8. This method is unsuitable for stuffed meat and poultry.

AUTOMATIC TIMER

Points to remember

- * If the minute timer is already in use when an automatic programme is set, the display will return to the minute timer countdown, after the programme is set.
- * The minute timer may be used after an automatic programme has been set and will not alter the setting. The display will show the minute timer countdown. When the minute timer has finished, the display will then show the automatic time setting.

AUTOMATIC COOKING RULES

RULES TO FOLLOW WHEN COOKING AUTOMATICALLY

When planning your meal, remember that the oven control setting refers to the centre of the oven – it is warmer above and cooler below.

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

DUO MODE LOWER OVEN COOKING CHART

FAN OVEN MODE				CONVENTIONAL ZONED OVEN MODE			
Food	Pre Heat	Gas Mark	Approx. Cooking Time	Pre Heat	Gas Mark	Shelf Position	Approx. Cooking Time
CAKES, PASTRIES & BISCUITS							
Small cakes	No	5	17 – 25 mins.	20 mins.	5	2 & 4	17 – 25 mins.
Victoria sandwich	No	4	20 – 30 mins.	20 mins.	4	2 & 4	20 – 30 mins.
Fatless sponge	Yes	5	20 – 25 mins.	20 mins.	5	2	25 – 35 mins. 2 tins side by side
Christmas Cake	No	2	time depending on size	20 mins.	2	3 or 4	4 – 6½ hrs. depending on size of cake
Madeira cake	No	4	1 – 1½ hrs.	20 mins.	4	3	1½ – 1½ hrs.
Rich fruit cake	No	2	time depending on size	20 mins.	2	3	3 hrs. approx. depending on size of cake
Shortcrust pastry	No	6	15 – 45 mins.	20 mins.	6	2 or 3	15 mins. – 1 hr. depending on recipe
Flaky & puff pastry	Yes	7	10 – 30 mins.	20 mins.	7	1 & 3	10 – 30 mins. depending on recipe
Choux pastry – éclairs	Yes	6	30 – 40 mins.	20 mins.	6	2	35 – 40 mins.
Scones	Yes	7	10 – 15 mins.	20 mins.	7	1 & 3	10 – 15 mins.
Shorthread	No	2	50 – 60 mins.	20 mins.	2	4	55 mins. – 1 hr. depending on thickness
Biscuits	No	4	15 – 20 mins.	20 mins.	4	1 & 3	15 – 20 mins. depending on recipe
YEAST MIXTURES							
Bread	Yes	7	40 – 45 mins.	20 mins.	7 or 8	3 or 4	45 – 50 mins.
Rolls	Yes	7	15 – 20 mins.	20 mins.	7 or 8	2 or 3	15 – 20 mins.
Chelsea buns	Yes	5	20 – 30 mins.	20 mins.	5	2 or 3	30 – 40 mins.
MISCELLANEOUS							
Yorkshire pudding – large	Yes	7	40 – 45 mins.	20 mins.	7	1 or 2	45 – 50 mins.
Yorkshire pudding – individual	Yes	7	15 – 25 mins.	20 mins.	7	1 or 2	25 – 30 mins.
Soufflés *	Yes	4	25 – 30 mins.	20 mins.	4	3	30 mins.
Meringues	No	‘E’	2 – 5 hrs.	20 mins.	‘E’	4 & baseplate	2 – 5 hrs. starting on shelf 4 until ‘set’ and then on the baseplate until dried out – turn when necessary.

DUO MODE LOWER OVEN COOKING CHART

FAN OVEN MODE				CONVENTIONAL ZONED OVEN MODE			
Food	Pre Heat	Gas Mark	Approx. Cooking Time	Pre Heat	Gas Mark	Shelf Position	Approx. Cooking Time
STARTERS							
Patés & Terrines	No	3 or 4	1½ - 2 hrs.	20 mins.	3 or 4	4	2 hrs. in a bain-marie.
FISH							
Oily fish (whole)	No	4 or 5	20 - 50 mins.	20 mins.	4 or 5	3	25 mins. - 1 hr. depending on recipe and size of fish.
White fish	No	4 or 5	25 - 30 mins.	20 mins.	4 or 5	3	25 - 30 mins.
MEAT AND POULTRY							
Veal (medium)	No	5	25 mins. per 450g (1lb) + 20 mins.	20 mins.	5	4	25 mins. per lb + 25 mins.
Beef (medium)	No	4	20 - 25 mins. per 450g (1lb) + 20 mins.	20 mins.	4 or 5	4	25 - 30 mins. per lb + 25 mins.
Ham	No	5	35 mins. per 450g (1lb) covered with foil + 35 mins. uncovered	20 mins.	5	4	40 mins. per lb covered in foil + 40 mins. uncovered
Lamb	No	5	25 mins. per lb + 25 mins.	20 mins.	5	4	30 mins. per lb + 30 mins.
Pork	No	5	35 mins. per 450g (1lb) + 35 mins.	20 mins.	5	4	40 mins. per lb + 40 mins.
Chicken, duck & goose	No	5	20 - 25 mins. per 450g (1lb) + 25 mins.	20 mins.	5	4	25 mins. per lb + 25 mins.
Turkey	No	4 or 5	15 - 20 mins. per 450g (1lb) + 20 mins.	20 mins.	4 or 5	4 or 5	15 - 20 mins. per lb + 20 mins.
Game Birds	No	6	40-50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.	20 mins.	6	4	50 mins. Remove bacon for last 15 mins. Add extra 15 mins. if roasting a brace.
Casseroles	No	3	1½ - 6 hrs. (depending on type of meat)	20 mins.	3	3 or 4	1½ - 6 hrs. (depending on type of meat)
PUDDINGS							
Milk pudding	No	3	2 - 2½ hrs. on a baking tray	20 mins.	3	3 or 4	2¼ - 2½ hrs. on a baking tray and started with warm milk.
Baked custard	No	3	40 mins. in bain-marie	20 mins.	3	3 or 4	45 mins. in bain-marie
Meringue puddings	Yes	1	15 mins. or until 'tinged' with brown	20 mins.	1	4 or 5	15 mins. or until 'tinged' with brown
Apple pie or tart	No	6	40 - 45 mins. on a baking tray	20 mins.	6	3	45 - 50 mins. on a baking tray
Fruit crumbles	No	5	30 - 40 mins.	20 mins.	5 or 6	3	35 - 45 mins.

AUTOMATIC COOKING RULES

13. Potatoes should be par-boiled or brushed with fat to prevent discolouration during delay time.
14. Many foods which are usually cooked on a hotplate can, with a little thought, be cooked in an oven instead.
15. Stews and joints can be cooked by the long slow method, so that the delay period is kept to a minimum. Avoid using rolled joints of meat.
16. Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.

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

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

ADJUSTMENTS FOR MENU 1 - UPPER OVEN

Oven Setting - MEDIUM
Time - 1½ hours
Shelf position - 2

- * Halve the quantities and omit the pudding.

- * Place the Lamb in Red Wine on the shelf with the potatoes beside it, directly on the shelf.

- * The beans are placed in a shallow dish covered with foil on the baseplate.

ADJUSTMENTS FOR MENU 2 - UPPER OVEN

Oven Setting - MEDIUM
Time - 1¼ hours
Shelf position - 2

- * Halve the quantities, omit the pudding and substitute the carrots with 4oz (100g) frozen peas.

- * Place the Cumberae Liver on the shelf beside the dish with the oven potatoes.

- * The peas are placed on the baseplate in a shallow dish and covered with water and then foil.

MEALS FOR THE AUTOMATIC TIMER

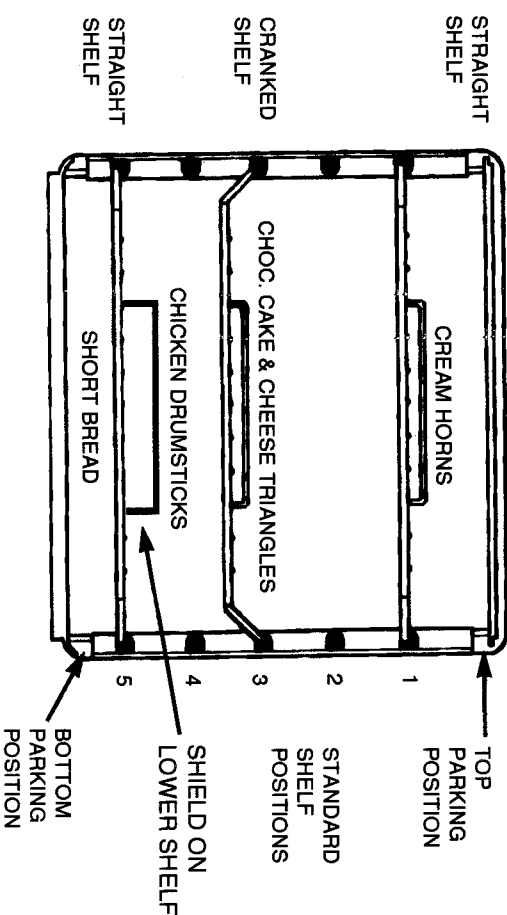


RECIPE	METHOD	SHELF POSITION
LAMB IN RED WINE — 2½ – 3pt (1.4L – 1.6L) Casserole with lid 1lb (450g) lean lamb ¼lb (100g) streaky bacon 2 medium onions 2 medium carrots 2oz (50g) mushrooms 1tbsp (15ml) tomato purée Seasoning 1 ½oz (35g) butter 1 ½oz (35g) flour ½pt (300ml) stock ¼pt (150ml) red wine	Chop bacon and onions. Slice carrots and mushrooms. Cut meat into squares. Melt butter and sauté bacon, onions and carrots. Add meat and sauté quickly until browned. Sprinkle on flour and cook a little. Remove from heat and gradually add wine and stock. Bring to the boil, add mushrooms, tomato purée and seasoning. Transfer to covered casserole.	4
BAKED JACKET POTATOES 4 large potatoes Salt	Wash and prick skins. Rub with salt. Place on shelf runner.	2
BROAD BEANS — 1 ½pt (900ml) Oval Casserole with Lid 1 x 15oz (425g) tin broad beans or French beans	Empty beans into casserole. Add seasoning. Drain off liquid and add a knob of butter before serving.	Base-plate
APPLE CRISP — 1 ½pt (900ml) Oval Pie dish 1lb (450g) Bramley apples Sugar to taste	Place prepared apples in pie dish with sugar, melt syrup, butter and caster sugar together. Mix in cornflakes and pile on top of the fruit.	4
Topping 1oz (25g) butter 1tbsp (15ml) golden syrup 1oz (25g) caster sugar 3 teaspoonful Cornflakes		

CONVENTIONAL MODE COOKING

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

Fig. 14



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

PREPARATION AND ROASTING OF LARGE POULTRY

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

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

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

When cooking on shelf positions 4 or 5 always use the shelf fitted with a shield to prevent scorching at the rear.

SHIELD ON LOWER SHELF

WHEN COOKING ON LOWER SHELF POSITIONS 4 & 5 WE RECOMMEND THAT YOU ALWAYS USE THE SHELF FITTED WITH THE SHIELD, SEE ABOVE. THIS WILL ENSURE EVEN COOKING.

CONVENTIONAL MODE COOKING

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

This system can be used for:

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

Points to remember when planning a bake load:

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

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

MEALS FOR THE AUTOMATIC TIMER



RECIPE	METHOD	SHELF POSITION
CUMBRAE LIVER - 2 1/2 - 3pt (1.4L - 1.6L)	Casserole with lid	4
1lb (450g) calves liver 1 medium onion 1 eating apple 5 rashers streaky bacon 1 stock cube 1 tbsp (15ml) tomato purée 1/4pt (150ml) water	Chop the liver and bacon into small pieces. Slice the onion and apple. Place a layer of onion in the bottom of the casserole followed by a layer of apple, the liver and bacon. Mix the stock cube and tomato purée into the water. Pour over the other ingredients. Cover.	
CARROTS - 1 1/2pt (900ml)	Oval Casserole with lid	2
1lb (450g) carrots Water to cover Salt Butter	Peel and slice carrots thinly. Place in casserole. Cover with salted water, place knob of butter on vegetables.	
OVEN FRIED POTATOES - 10 1/2" (260mm)	Oval dish	2
1lb (450g) prepared potatoes 1oz (25g) butter Seasoning Parsley	Slice potatoes thickly. Place in dish and season. Pour melted butter over them. Sprinkle on the parsley.	
BAKED APPLES - 2pt (1.1L)	Flat Oval dish	Base-plate
4 Med sized apples 2oz (50g) sultanas 1oz (25g) soft brown sugar 4tbsp (60ml) Golden syrup	Core the apples. Make a cut in the skin around the middle of each apple. Place apples in oval dish. Fill cavity with sultanas, syrup and brown sugar. Pour over apples.	

THE OVENS THE UPPER OVEN

Your Cannon Pearl Duo Mode has a large capacity lower oven and a smaller upper oven.

Both ovens can be used manually or automatically.

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

THE UPPER OVEN

The advantage in using the upper oven is that smaller amounts of food can be cooked leaving the lower oven free for bulk baking, entertaining, weekend cooking etc.

- * The oven controls for the upper oven are different from the lower oven. The controls are: **LOW**, **MEDIUM** and **HIGH**. It is just as simple to use and produces excellent results.
- * One shelf with a chromium plated shield is provided for the oven. It is different from the lower oven shelves and may **ONLY** be used in the upper oven/grill. See Fig. 9.
- * The upper oven/grill shelf can be used in three shelf positions, numbered 1 to 3 from the top, see Fig. 9.
- * The shelf has a safety stop to prevent it from being withdrawn too far.
- * The shield is easily removed for cleaning but must be replaced on the shelf for cooking. Fig. 9.

TO REMOVE AND REPLACE SHELF Fig. 9

- * Draw it out to the stop (See Fig. 9 for stop).
- * Lift the front edge of shelf and pull out.
- * Re-assemble in reverse order.

TIPS ON THE UPPER OVEN

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

THE DUO MODE LOWER OVEN

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

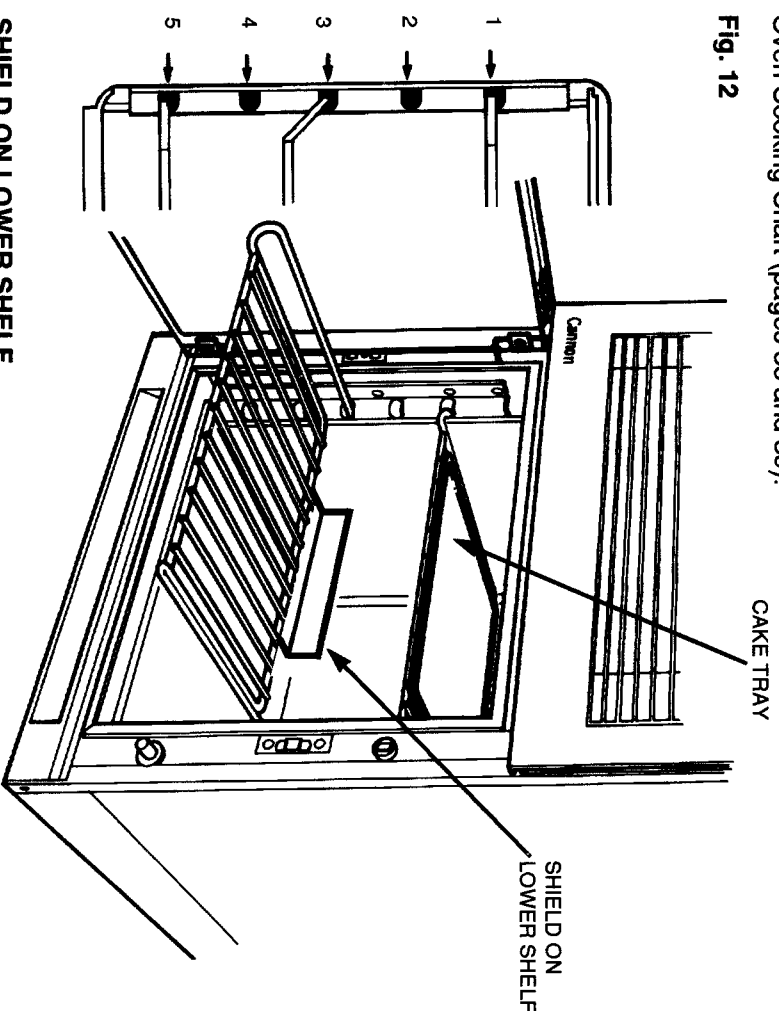
DO NOT place dishes on the oven baseplate beyond the burner shield at the rear of the oven.

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

SOFT MARGARINE

If soft margarine is used in a recipe, the method and oven settings recommended by the margarine manufacturers' should be followed and not those indicated in the Oven Cooking Chart (pages 38 and 39).

Fig. 12



SHIELD ON LOWER SHELF

WHEN COOKING ON LOWER SHELF POSITIONS 4 & 5 WE RECOMMEND THAT YOU ALWAYS USE THE SHELF FITTED WITH THE SHIELD, SEE ABOVE. THIS WILL ENSURE EVEN COOKING.

PLEASE NOTE: THE FAN GUARD AND RETAINING RING SITUATED IN THE BACK OF THE DUO LOWER OVEN WILL DISCOLOUR DURING USE. THIS IS NORMAL AND DOES NOT INDICATE THAT ANYTHING IS WRONG.

THE DUO MODE LOWER OVEN

TO USE THE LOWER OVEN

1. Check that the electricity supply is switched on.

The oven control is marked from 1 to 9 with the addition of an 'E' setting for slow cooking (see notes and recipes on pages 40 and 42).

2. Refer to the cooking chart (page 38) and place the oven shelf (or shelves) in the required position(s).

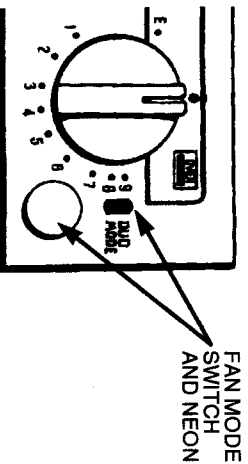
3. Push in and turn the oven control knob (Fig. 13) fully anti-clockwise to Mark 9 and then down to the required setting. The oven burner is lit when the ticking sound stops. Select fan mode if required.

Fan mode is operated by the switch on the fascia, when operational the neon above the button is illuminated.

To return to conventional zoned heat cooking press again and the neon will go out.

PLEASE NOTE: When using the fan mode there is a delay of approximately 4 – 5 mins. before the fan becomes operational.

Fig. 13



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.

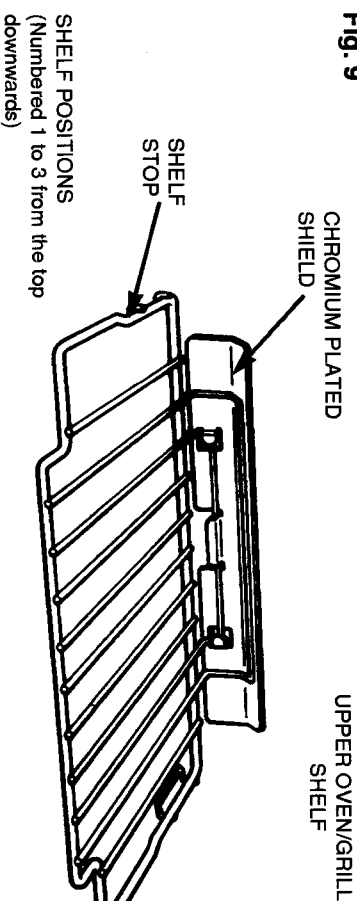
4. If there is no ticking sound and the burner does not light, check that the electricity supply is on and that the 'clock' button on the timer has been pressed twice.

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

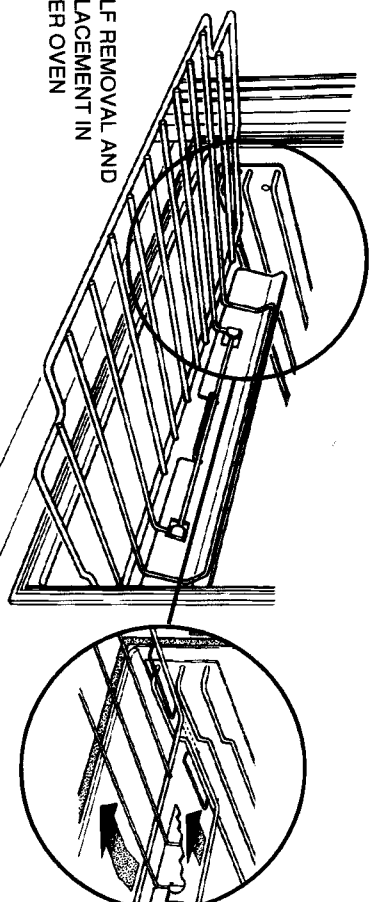
A smell may be noticed upon first lighting the oven; this is due to the newness and will quickly disperse.

THE UPPER OVEN

Fig. 9

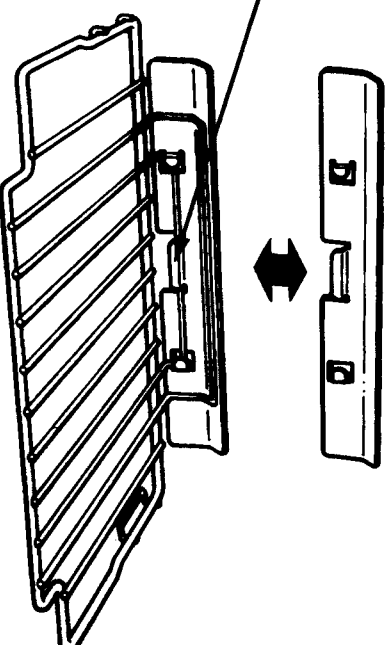


SHELF REMOVAL AND REPLACEMENT IN UPPER OVEN



TO REMOVE THE SHELF SHIELD FOR CLEANING

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



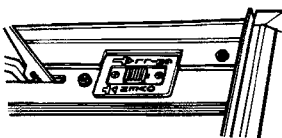
IMPORTANT: THE SHIELD MUST BE REPLACED BEFORE ANY COOKING IS COMMENCED.

THE UPPER OVEN

TO USE THE UPPER OVEN

1. Check that the electricity supply is switched on. Open the upper oven/grill door, push in the selector switch and slide it downwards to the 'oven' position. (Fig. 10) DO NOT use undue force on the selector switch.

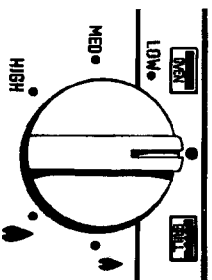
Fig. 10



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

2. Place the shelf in the required position. Turn the oven control knob (Fig. 11) anti-clockwise to the 'stop' and then push in and turn to HIGH before turning down to the required setting. A ticking sound should then be heard. The oven burner is lit when the ticking sound stops. DO NOT use undue force on the knob.

Fig. 11



If the burner fails to light after 5 seconds, turn off, wait 5 seconds for gas to disperse, then try again. There is a delay of about one minute whilst the safety device operates before the burner comes on full. If there is no ticking sound and the burner does not light, check that the electricity supply is on and that the 'clock' button on the timer has been pressed twice. Wait a few seconds and try again. If the oven door is accidentally slammed or closed sharply, the ticking sound will be heard again. This is the ignition system working to ensure that the burner is alight.

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

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

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

THE DUO MODE LOWER OVEN

The Lower Oven can be used in 2 modes.

1. FAN OVEN

Having selected the gas mark required for cooking simply switch on the button located on the fascia, the neon indicator will illuminate.

In fan mode the air is circulated around the oven providing an even temperature, which is ideal for batch baking and those family meals that need cooking at the same temperature.

As the oven does not require pre-heating, except for certain delicate dishes, faster cooking times are achieved without any significant increases in temperature, which makes cooking with gas more economical.

More importantly the fan mode makes cooking even easier since the temperatures within the oven allows any of the 3 shelves to be used for any dish, and due to the hot air being circulated around the oven there is no intermingling of smells.

PLEASE NOTE: When using the fan mode there is a delay of approximately 4 – 5 mins. before the fan becomes operational.

2. CONVENTIONAL ZONED OVEN

In this mode your oven has heat zones. This simply means that the numbers on the lower oven thermostat control knob refer to the centre oven temperature. Above this shelf is hotter and below is cooler.

This system can be used for:

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

This oven has two straight shelves and one cranked shelf, providing ten possible cooking levels, numbered from the top, see Fig. 12.

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

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

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

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

THE UPPER OVEN COOKING CHART

FOOD	Oven Control Setting	Shelf Position	Approx. Cooking time and Comments
Gingerbread	LOW	2	1½ – 2 hrs. depending on size & recipe.
Mince pies – 1 dozen	MED	2	20 mins.
Small cakes – 20	MED	2	18 – 22 mins.
Raspberry buns	MED	2	15 – 20 mins.
Scones – 20	HIGH	1	10 – 15 mins.
Sponge sandwich – fatless 2 x 7" (180mm) 2 egg mix	MED	2	20 – 25 mins. Tins placed side by side.
Swiss roll 9 x 13" (230mm x 310mm) 3 egg mix	HIGH	2	8 – 10 mins. – 3 egg mix
Victoria sandwich – 2 x 7" (180mm)	MED	2	16 – 18 mins. Tins placed side by side.
Biscuits			
Piped biscuits (Viennese)	MED	2	12 – 15 mins.
Shortbread	LOW	1	45 mins. – 1 hr
Miscellaneous			
Bread rolls	HIGH	2	15 mins.
Vol-au-vents	HIGH	1	10 – 15 mins.
Yorksdiire pudding (individuals)	MED	1	25 mins. Fat heated on HIGH for 10 mins. approx. of pre-heat period.

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

THE UPPER OVEN

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

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

POINTS TO BEAR IN MIND WHEN USING THE UPPER OVEN

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

Chart showing the equivalent thermostat settings and oven heat description

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

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

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

THE UPPER OVEN COOKING CHART

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

SHELF POSITION

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

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

THE UPPER OVEN COOKING CHART

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