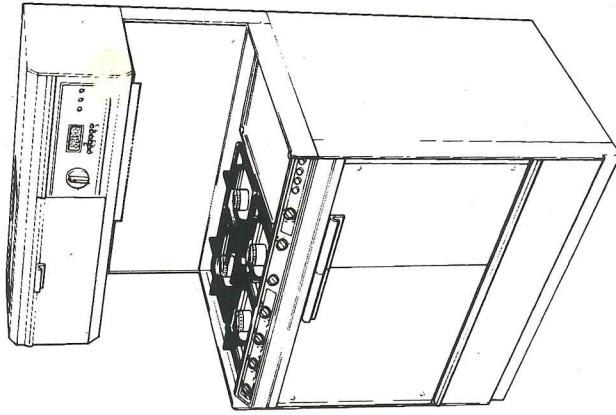


Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations and descriptions cannot be guaranteed.

# Cannon

## CORDON BLEU CLASSIQUE MK 2



# Cannon

THE FIRST NAME IN GAS

*Cannon Industries Limited,  
PO Box 446, Grindley Lane, Blythe Bridge,  
Stoke-on-Trent ST11 9LU.*

Sales: Telephone: 01782 385500 Facsimile: 01782 385544  
Service: Telephone: 01782 385550 Facsimile: 01782 388360  
Spares: Telephone: 01782 385555 Facsimile: 01782 388289  
Technical: Telephone: 01782 385560 Facsimile: 01782 399563

PRINTED BY SIMLEX · WOLVERHAMPTON & STOKE-ON-TRENT

### User's Booklet

Leave these instructions with the User.

Data Badge is located behind front L.H. support pillar.  
(Remove Storage Drawer for access)

A Natural Gas Appliance.

G.C. Appliance No. 11 132 94 (Brown)  
11 132 95 (White)

Part No. 910100104

## CONTENTS

	Page
INSTALLATION	1
GETTING TO KNOW THE CANNON CORDON BLEU CLASSIQUE GRILL	3
CONTROL FACIA PANEL	4
HOTPLATE	5
GRIDDLE	6
OVENS	7
OVEN COOKING CHART	9
'E' SETTING	11
'E' SETTING MENUS	13
ELECTRONIC CLOCK CONTROLS	14
MEALS FOR THE AUTOMATIC TIMER	25
STORAGE DRAWER	28
CARE AND CLEANING	30
CUSTOMER REPLACEABLE PARTS	30
CHECK POINTS	35
	35

## INSTALLATION

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

The appliance complies with British Standards Specification BS5386: Pt. 3: 1980.

## DIMENSIONS OF APPLIANCE

Height	Width	Depth
1470mm (58")	905mm (35 <sup>5</sup> / <sub>8</sub> ")	600mm (23 <sup>5</sup> / <sub>8</sub> ")

## YOUR CANNON COOKER SHOULD BE:

1. Installed according to Gas Safety (Installation & Use) Regulations 1984 and serviced when necessary by a competent person. CORGI installers work to safe standards.
2. Placed so that adjacent walls or cabinets do not overheat.  
The appliance may be close fitted below hotplate level, i.e. 908mm (35<sup>3</sup>/<sub>4</sub>") gap between cabinets, but allow a minimum gap of 50mm (2") between the appliance and any wall partition or tall cupboard unit above the hotplate.  
Allow a minimum distance of 1970mm (77<sup>1</sup>/<sub>2</sub>") from the floor to the underside of any overhead combustible surface such as overhanging cabinets. This gives 500mm (20") from the top of the grill to the underside of the overhead combustible surface.  
When positioning the cooker under a non-combustible surface, allow a minimum distance of 1820mm (71<sup>1</sup>/<sub>2</sub>") from the floor to give a clearance of 350mm (14") from the grill to the underside of the overhead surface.
3. Connected with an approved appliance flexible connection.
4. Levelled on installation using the adjustments provided so that the oven shelves are level.
5. Installed in a room of suitable size. The kitchen should be permanently ventilated if smaller than 11m<sup>3</sup> (390 cu. ft.). If less than 6m<sup>3</sup> (210 cu. ft.) the kitchen is not suitable. This cooker should not be installed in a bed-sitting room of less than 21m<sup>3</sup>.
6. Connected to the electricity supply using a properly earthed three pin socket outlet. This appliance must be protected by a 3A fuse.

## ELECTRICAL CONNECTION

The cooker should be plugged into a double pole switch or an unswitched socket outlet which is properly connected to the house electricity distribution system and efficiently earthed.

**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.

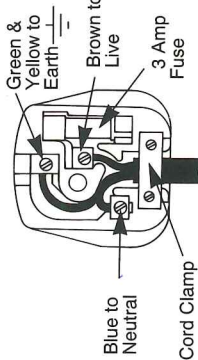
### APPLICABLE ONLY IF THE MOULDED PLUG IS REMOVED

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. 0.75mm<sup>2</sup> 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.

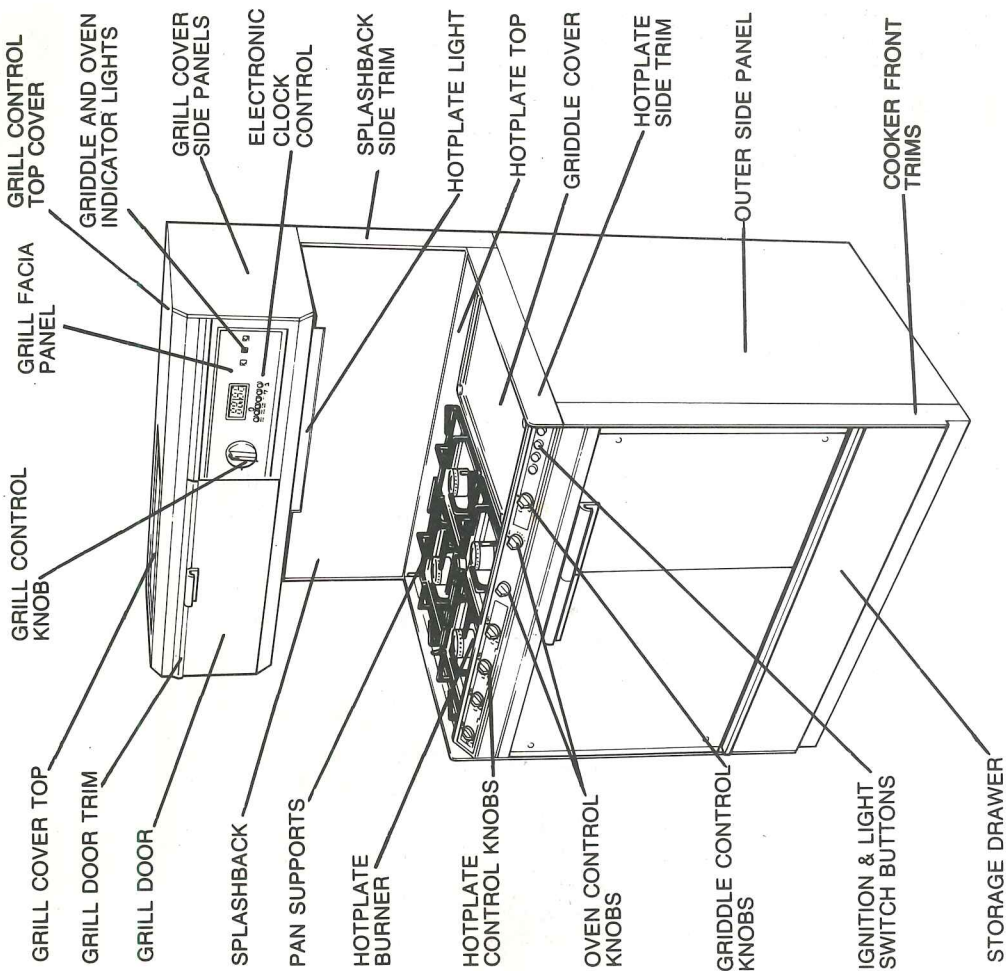
Ensure electric mains lead is kept clear of any hot surfaces.

## GETTING TO KNOW THE CORDON BLEU CLASSIQUE

Please take time to read these instructions carefully as they will help you to use and understand the Cannon Cordon Bleu Classique. Always keep the booklet handy.

**ALL COOKING APPLIANCES GET HOT; IN THE INTEREST OF SAFETY PLEASE KEEP CHILDREN OUT OF THE COOKING AREA AND AWAY FROM THE COOKER.**

**Fig. 1**



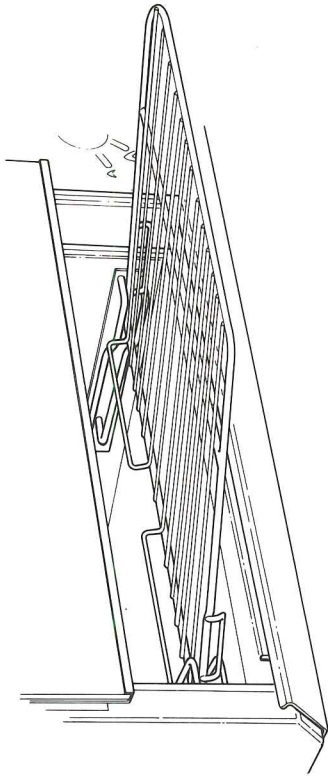
## THE GRILL

The high level grill provides two grilling levels, (sliding shelf) and a large grill pan containing a reversible wire grid.

### To use the Grill:

Check that the electricity supply is switched on. Open the grill door by holding the handle and lifting it directly upwards. (The grill ignition system incorporates a cut-out switch which prevents the grill burner being ignited when the grill door is closed.) Position the grill shelf (Fig. 2) as desired and slide in the grill pan.

**Fig. 2**



When replacing the grill shelf, lift the front edge to pass the shelf stops over the runners.

Push in and turn the control knob (Fig. 3) fully anti-clockwise to the large flame symbol. Press in the ignition button on the control fascia panel, (Fig. 4) 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 to the symbol. Before closing the grill door make sure that the burner is off. **DO NOT USE THE GRILL WITH THE DOOR CLOSED.** When the grill is off, plates may be warmed in the grill compartment if the oven(s) and hotplate are in use.

A smell may be noticed when first lighting the grill. This is due to the newness and will quickly pass.

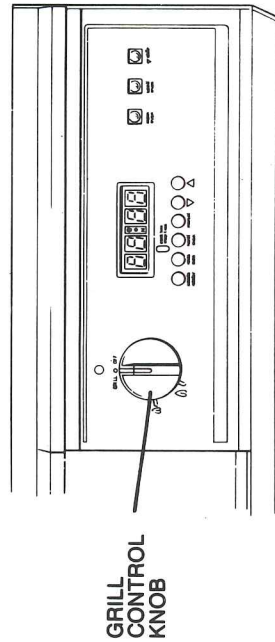
### DO NOT

- use any part of the grill to dry tea towels etc.
- block the grill flue outlet in the grill cover with plates, dishes etc.

### 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 AND CLEANING** Section Chromium Plating.

**Fig. 3**



## 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	SHELF POSITION	GRID POSITION	EXAMPLES OF USE
FULL ON	1	HIGH LOW	Toast Toast, crumpets, bacon, sausages, beefburgers, kidneys, fish fingers, tomatoes.
FULL ON	2	HIGH LOW	Thick sausages, fish fingers. Chicken portions, chops, toasted snacks, thick steaks.
		WITHOUT GRID	Fish filets and whole fish.

Due to normal usage it is possible that grill pan handles may become/work loose. It is recommended therefore that they are periodically checked and re-tightened if necessary, using a standard screwdriver.

For au gratin dishes e.g. Macaroni Cheese etc. and meringue toppings e.g. Baked Alaska, stand the dish either in the base of the grill pan or directly on the base of the compartment. The base of the grill pan can be used for warming fruit garnishes at the turn down setting or cooking onion rings and sauté potatoes at the full on setting. Take care that the flame does not go out when turning the grill down very low.

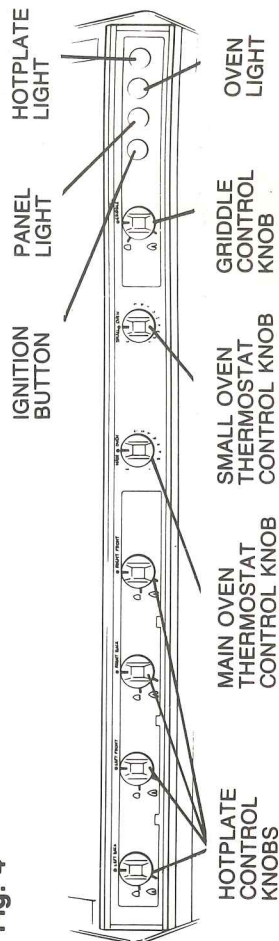
## DO NOT

- line the grill pan or cover the grill grid with foil as this can create a fire hazard.

## THE CONTROL FACIA PANEL

The oven, hotplate and griddle controls, together with the ignition button, and the panel, oven and hotplate light buttons are on the control fascia panel at the front of the hotplate, positioned at an angle for easy use. (Fig. 4)

Fig. 4

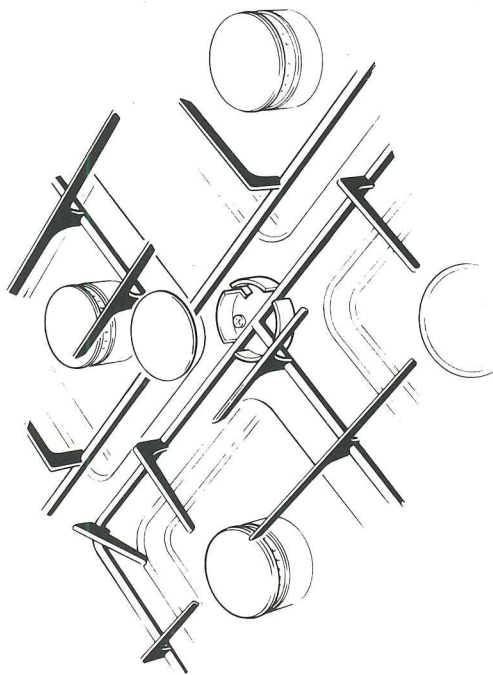


## HOTPLATE

The hotplate has four high speed burners which will accommodate pans of between 100mm (4") and 255mm (10") in diameter and can be adjusted to any cooking rate from a very fast boil down to a simmer without the aid of heat resisting mats or steel plates to spread the heat. Such simmering aids can cause damage to the pan supports and should not be used. If a pan boils over, it can be moved to another burner to avoid burnt on spillage.

The double pan supports are interchangeable and are designed so that pans can slide over them easily. The supports are secured on the hotplate by fitting them into the central metal ring which is then covered by a disc. (See Fig. 5).

Fig. 5



## TO USE THE HOTPLATE

Check that the electricity supply is switched on. Choose the burner to be used. Push in and turn the control knob (Fig. 4) fully anti-clockwise to the large flame symbol  $\Delta$ . Press in the ignition button (Fig. 4) until the spark lights the burner, then turn the control knob to the desired setting.

A simmer stop can be felt at the flame symbol  $\blacktriangle$  marked on the fascia. To turn off, turn the control knob fully clockwise to the symbol. The rear burners are the most suitable for very low simmering. 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.

## DO NOT

- allow larger sized pans to overhang the hotplate.
- press the ignition button when any of the burner caps are removed, as this may reduce the life of the spark generator.
- use badly designed or misshapen pans which may be unstable.
- allow pan handles to stick out beyond the hotplate (where they can be knocked) or over another burner.
- fill chip pans more than one third full.

# THE GRIDDLE

The griddle is on the right of the hotplate beneath the toughened glass cover. The griddle is made of cast aluminium, and the surface is coated with a special non-stick finish.

With proper care, this surface should last for years. If the surface becomes scratched, food will stick to that part and affect the general performance of the non-stick finish. Whenever possible use nylon, specially coated or wooden utensils, although metal tongs should not damage the finish if used with care. The griddle plate can be removed and taken to the sink for cleaning.

The glass griddle cover may be used as a pan rest. Take care not to place pans down heavily on the cover or slide them across the surface as this may scratch the glass.

## DO NOT

- use metal utensils such as forks and knives.
- use saucepans on the griddle.

## THE COVER MUST NEVER BE USED ON TOP OF THE HOTPLATE BURNERS.

## TO USE THE GRIDDLE

Check that the electricity supply is switched on. Remove the griddle cover. Push in and turn the control knob (see Fig. 4) fully anti-clockwise to the large flame symbol. Press in the ignition button on the control fascia panel (Fig. 4) until the electric spark lights the burner and adjust the control knob to the correct setting (see griddle cooking chart and recipes). The burner flame can be seen through the viewing slot at the front of the griddle plate.

Whilst the griddle is in use the griddle indicator light (see Fig. 1) will stay on. To turn off the gas; turn the control clockwise to the symbol ●.

## GRIDDLE COOKING CHART

The griddle plate should be pre-heated for 5-10 mins. before use. ALWAYS remove the cover before heating. Place the food directly on to the griddle; there is no need to use extra fat.

TYPE OF FOOD	PRE-HEATING	SETTING
Dropped scones	5-10 mins.	medium - high
Griddle scones	5-10 mins.	medium - high
Welsh cakes	5-10 mins.	medium - high
Oatcakes	5-10 mins.	medium - high
Bacon	5 mins.	medium - high
Steaks	5 mins.	medium - high
Chops	5 mins.	medium
Ham	5 mins.	medium
Hamburgers	5 mins.	medium
Fish cakes	5 mins.	medium
Meat cakes or beefburgers	5 mins.	medium
Eggs	5 mins.	medium - low

This chart is for guidance only and best results will be achieved by experience.

## SOME RECIPE IDEAS FOR USE ON YOUR GRIDDLE.

### DROPPED SCONES

- 4oz (100g) plain flour
- ¼ tsp (½ of 2.5ml) salt
- 1 level tsp (5ml) cream of tartar
- ½ level tsp (2.5ml) bicarbonate of soda
- 1 egg
- 1oz (25g) caster sugar
- ¼ pt (150ml) milk
- ½ oz (10g) margarine

### Method

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

### POTATO CAKES

- 8 oz (225g) warm creamed potatoes
- 2 oz (50g) plain flour
- ½ tsp (2.5ml) salt
- Pepper to taste
- 2 tsp (10ml) of milk

### Method

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

### GRIDDLE SCONES

- 8 oz (225g) flour
- 1 level tsp (5ml) bicarbonate of soda
- 2 level tsp (10ml) cream of tartar
- 1 level tsp (5ml) of salt
- ½ oz (10g) lard or margarine
- ½ oz (10g) sugar
- ¼ pt (150ml) milk

### Method

1. Sieve the flour, salt, bicarbonate of soda and cream of tartar into a bowl.
2. Rub in the fat and add the sugar.
3. Mix to soft dough with the milk.
4. Knead lightly and pat into 6-8 rounds.
5. Cook on pre-heated griddle plate for 5 mins. on each side.
6. When cool split and butter.

### WELSH CAKES

- 6 oz (175g) plain flour
- ½ level tsp (2.5ml) salt
- ¼ oz (5g) baking powder
- 2 oz (50g) margarine
- 2 oz (50g) sugar
- 2 oz (50g) currants or sultanas
- ¼ tsp (½ of 2.5ml) grated nutmeg
- 1 egg
- A little milk

### Method

1. Sieve the flour and salt into a bowl.
2. Rub in the fat.
3. Add the dry ingredients.
4. Beat the egg and mix to a soft dough adding a little milk to obtain a soft consistency.
5. Roll out ¼" (5mm) thickness.
6. Cut out with a 2" (50mm) plain cutter.
7. Cook on the pre-heated griddle for about 6 mins. on each side.
8. They may be eaten hot or cold, and should be split and buttered.

## THE OVENS

The Cordon Bleu Classique has a large main oven and a smaller secondary oven. Both ovens have two shelves and six shelf positions, which are numbered from the top. One shelf in the small oven has a plate warming rack which will hold 7 plates. This shelf should always remain in the lower position (Fig. 6) when warming plates.

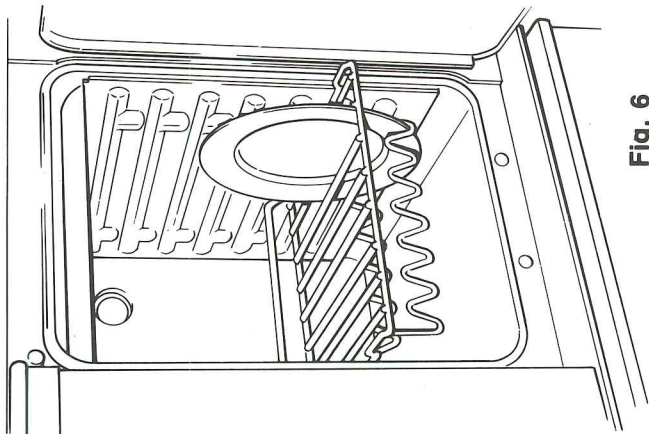


Fig. 6

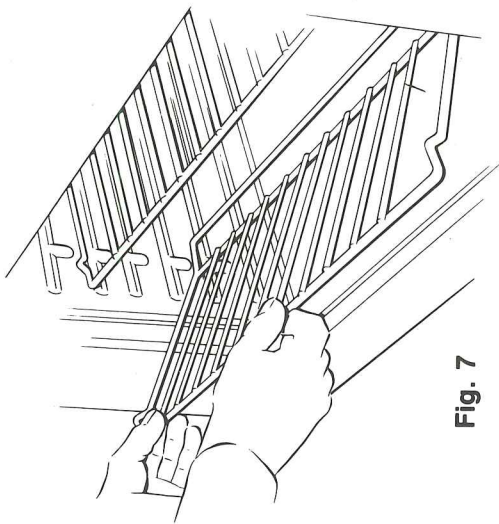


Fig. 7

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. (Fig. 7)

This type of oven has zoned heat. The thermostat setting refers to the middle of the oven. It is warmer above and cooler below. By using these zones of heat, food requiring different temperatures can be cooked together in the oven.

A meat tin and large baking tray are provided for the main oven and a smaller tray for the small oven. Place the tray in the oven with the lip over hanging the shelf at the front. (See Fig. 7a). These trays are the maximum size which should be used in each oven, but two dishes may be cooked side by side or one in front of the other almost equally as well even though the space they occupy in the oven may be larger than the tray. The trays must not be allowed to go over the tray stop on the shelves or the stop on the baseplate. The oven light switch is on the control fascia panel.

Both ovens can be used either manually or by setting the automatic timer controls for a cooking programme.

## TO USE THE OVENS MANUALLY

Check that the electricity supply is switched on, and that the automatic control is set to manual. (See page 25).

Both oven controls are marked from 1 - 9 with the addition of an 'E' setting (see page 13) for slow cooking (see notes and recipes on page 14). Refer to the cooking chart (page 11) and place the oven shelf (or shelves) in the required position(s). Push in and turn the oven control (Fig. 4) fully anti-clockwise to the highest Mark number and then down to the required setting. The oven burner is lit automatically when the ticking sound stops.

There is a delay of less than a 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. If there is no ticking sound, re-check that the electricity supply to the cooker is on, and that the automatic control is set to manual.

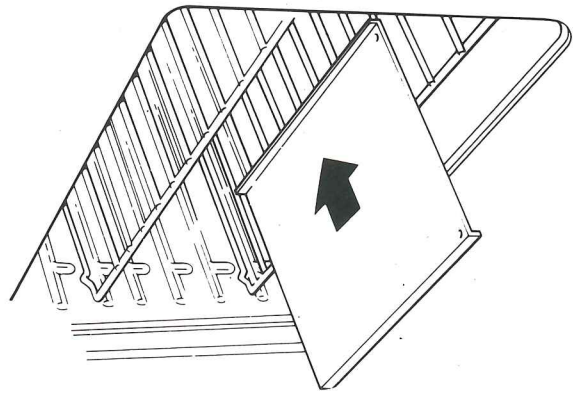
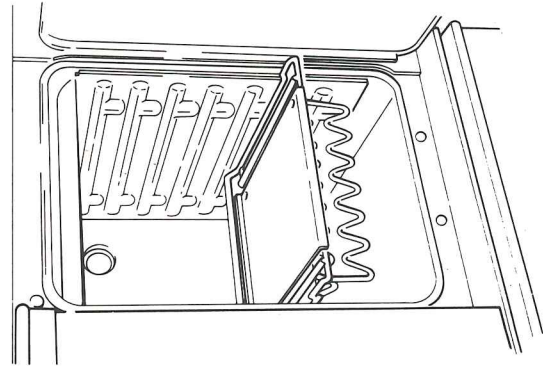
To turn off the oven, push in and turn the thermostat control knob fully clockwise to the symbol ●. Whilst each oven is in use the oven indicator lights will stay on.

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

## DO NOT

- use oven thermometers to check the temperature as they can be inaccurate and not necessarily correspond to those used by Cannon.
- leave the oven door open for long periods as this could cause damage to the control knobs.
- place dishes on the oven baseplate beyond the stop.
- block the oven outlet vents at the top rear, or burner opening, with foil used to cover food.

Fig. 7a



# OVEN COOKING CHART

This chart is for use with both ovens. 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.

Food	Gas Mark	Shelf Position	Approximate Cooking Time and Comments
Pates and terrines	3 or 4	4 or 5	2 hrs. in a bain-marie
<b>FISH</b>			
Oily fish (whole)	4 or 5	3 or 4	25 mins. - 1 hr depending on recipe and size of fish
White fish (fillets)	4 or 5	3 or 4	25 - 30 mins.
White fish (steaks)	4 or 5	3 or 4	25 - 30 mins.
<b>*MEAT AND POULTRY</b>			
Veal	3	5	35 mins. per lb + 35 mins.
Beef	3	5	40 mins. per lb + 40 mins.
Ham	3	5	40 mins. per lb + 40 mins.
Lamb	3	5	50 mins. per lb + 50 mins.
Pork	3	5	50 mins. per lb + 50 mins.
Chicken	3	5	50 - 60 mins. per lb + 50 - 60 mins.
Duckling and gosling	4	5	30 - 40 mins. per lb + 30 - 40 mins.
Turkey	3	5 or 6	35 mins. per lb + 35 mins.
Game	6	5	30 mins. per lb + 30 mins.
Rabbit	6	5	30 mins. per lb + 30 mins.
Casseroles	3	3 or 4	4 - 6 hrs. (depending on cut of meat)
<b>PUDDINGS</b>			
Milk pudding	3	3 or 4	2 1/2 - 2 1/2 hrs on a baking tray and started with warm milk
Baked custard	3	3 or 4	45 mins. in a bain-marie
Baked sponges	4	3 or 4	40 - 50 mins.
Baked apples	3	3 or 4	30 - 45 mins. depending on the size and type of apples
Meringue pudding	1	4 or 5	15 mins. or until 'tinged' with brown
Apple pie 1 x 9" (230mm)	6	3 or 4	45 - 50 mins. on a baking tray
Fruit crumbles	5 or 6	3 or 4	35 - 45 mins.

## CAKES, PASTRIES & BISCUITS

Food	Gas Mark	Shelf Position	Approximate Cooking Time and Comments
Small cakes - 2 trays	5	2 & 5	17 - 25 mins.
- 1 tray	5	3 or 4	25 - 35 mins.
Victoria sandwich 2 x 8" (205mm)	4	2 & 5	25 - 35 mins.
Fatless sponge 2 x 7" (180mm)	4	2 & 5	25 - 35 mins.
- 3 egg mix	5	3 or 4	20 - 25 mins. 2 tins. side by side
Christmas cake	2	4	4 - 6 1/2 hrs. depending on recipe
Madeira cake 7" (180mm)	4	3 or 4	1 1/4 - 1 1/2 hrs.
Rich fruit cake 9" (230mm)	2	3 or 4	3 1/4 - 3 1/2 hrs.
Shortcrust pastry	6	2 or 3	15 mins. - 1 hr depending on recipe
Rich shortcrust pastry - 1 tray	5	3 or 4	20 - 40 mins. depending on recipe
Flaky & Puff pastry - 2 trays	7	2 & 5	10 - 30 mins. depending on recipe
- 1 tray	7	3 or 4	10 - 15 mins.
Choux pastry, eclairs - 1 tray	6	3 or 4	35 - 40 mins.
Hot water crust pastry	4	3 or 4	1 1/2 - 1 3/4 hrs.
Scones - 2 trays	7	2 & 5	10 - 15 mins.
- 1 tray	7	3 or 4	15 - 20 mins. depending on thickness
Shortbread - 7" (180mm) round	2	4	55 mins. - 1 hr. depending on thickness
Biscuits - 2 trays	4	2 & 5	15 - 20 mins. depending on recipe
- 1 tray	4	3 or 4	
<b>YEAST MIXTURES</b>			
Bread	7 or 8	4 or 5	45 - 50 mins.
Rolls	7 or 8	3 or 4	15 - 20 mins.
Chelsea buns	5	3 or 4	25 - 40 mins.
<b>MISCELLANEOUS</b>			
Yorkshire pudding - large	7	2	45 - 50 mins.
- individual	7	2	25 - 30 mins.
Souffles	4	3 or 4	30 - 35 mins.
Meringues	E	5 & baseplate	2 - 5 hrs. starting on shelf 4 until 'set' & 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

\*Meat and poultry can be high temperature roasted at gas mark 6 or 7, the time over in each instance being halved. 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.

## COLD START COOKING

Casseroles and rich 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. (11.5 kg) 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 baseplate 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 30lbs (13.6 kg) in the large oven and 11lbs (5.0 kg) in the smaller oven provided it is of suitable shape.

## 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 2 hrs. 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. Opposite 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 temp. rise of at least 88°C is reached.
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

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 Mark 6, and then serve immediately.
4. Only re-heat food once.

# 'ECONOMY' SETTING MENUS

'E' Setting  
6-7 hours

Main Oven  
6-7 hours

Tomato Soup  
Chilli-Con-Carne  
Long Grain Rice  
Mushrooms  
Apricot and Raisin  
Cheesecake

3pt (1.7L) Oval casserole with lid  
2½pt (1.4L) Oval casserole with lid  
2 pt (1.1L) Rectangular Pyrex loaf dish  
2pt (1.1L) Rectangular Pyrex loaf dish  
8" (205mm) Soufflé dish

Small Oven

Chilli-Con-Carne  
Long Grain Rice  
Mushrooms  
Apricot and Raisin  
Cheesecake

Omit Tomato Soup  
2pt (1.1L) Round Casserole  
2pt (1.1L) Rectangular Pyrex loaf dish  
2pt (1.1L) Rectangular Pyrex loaf dish  
6" (155mm) Soufflé dish

Recipe

TOMATO SOUP

1 small turnip  
1 large carrot  
1 onion  
2 sticks celery  
1 oz (25g) butter  
1 rasher bacon, chopped  
1 oz (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  
2 pt (1.1L) stock

Method

Prepare the vegetables and cut into small pieces. Melt the butter and gently fry these with the bacon. Add the flour and cook for a few minutes before adding the tomatoes, seasoning, sugar, herbs and the stock. Bring to the boil, stirring occasionally. Adjust seasoning if necessary. Place in an oval casserole with a tightly fitting lid. When cooked remove the bayleaf, and liquidise the soup.

Shelf  
Position

3

**Recipe** **Method** **Shelf Position**

**CHILLI-CON-CARNE** 3  
 1½lb (700g) minced beef  
 1 tbsp (15ml) oil  
 1 large onion, chopped  
 ½ red pepper, chopped  
 ½ green pepper, chopped  
 1 x 15oz (425g) tin tomatoes  
 Salt and pepper  
 1½ tsp (25ml. approx.) chilli powder  
 2 tbsp (30ml) tomato purée  
 1 x 15oz (425g) tin red kidney beans

Fry the minced beef in the oil until browned. Add the onion and peppers and fry until soft. Stir in the tomatoes, seasoning, chilli powder and tomato purée. Fry for a further 5 minutes. Stir in the drained kidney beans. Transfer to a casserole and cover tightly.

Halve this amount for the small oven.

**LONG GRAIN RICE** 6  
 10oz (175g) long grain rice  
 3 tbsp (45ml) oil  
 1¼pt (700ml) water  
 salt

Fry the rice in the oil until lightly browned. Boil the water, add the salt and place with the rice in a covered casserole dish.

Half this amount for the small oven.

**MUSHROOMS** 6  
 ¾lb (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.

Use ½lb (225g) mushrooms and halve the remaining ingredients for the small oven.

**APRICOT & RAISIN CHEESECAKE** 6

**Base**  
 8 digestive biscuits  
 2oz (50g) caster sugar  
 2oz (50g) butter

**Filling**  
 10oz (275g) cottage cheese  
 ¼pt (150ml) double cream  
 1oz (25g) plain flour  
 1oz (25g) caster sugar  
 3 eggs beaten  
 3oz (75g) dried apricots  
 1oz (25g) raisins

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).

Sieve the cottage cheese and combine with the cream, flour, sugar, beaten eggs, apricots and raisins. Pour over the chilled biscuit base. Leave uncovered.

Halve this amount for the small oven.

\*\*\*

**'E' Setting**  
 6-7 hours

**Main Oven**  
 Pork paprika  
 Baked potatoes  
 Carrots  
 Apple Crunch Cake

**Small Oven**  
 Pork Paprika  
 Baked Potatoes  
 Carrots  
 Apple Crunch Cake

3pt (1.7L) Oval casserole  
 Wrapped in foil and placed directly onto oven shelf.  
 2pt (1.1L) Rectangular Pyrex loaf dish.  
 8" (205mm) Soufflé dish.

2pt (1.1L) Rectangular Pyrex loaf dish.  
 Wrapped in foil and placed directly onto oven shelf towards back.  
 2pt (1.1L) Rectangular Pyrex loaf dish  
 6" (155mm) Soufflé dish.

**Recipe** **Method** **Shelf Position**

**PORK PAPIKA** 3

1 medium onion, chopped  
 1 tbsp (15ml) paprika pepper  
 1oz (25g) butter  
 2lb (900g) fillet of leg of pork  
 1 tbsp (15ml) flour  
 ½pt (300ml) beef stock  
 6 tbsp (90ml) sherry  
 1 tbsp (15ml) tomato purée  
 6oz (175g) mushrooms  
 Salt and pepper  
 1½ tbsp (25ml) cornflour

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.

Use ½lb (225g) - ¾lb (350g) meat and halve the remaining ingredients for the small oven.

**BAKED POTATOES** 6

4 large potatoes

Scrub the potatoes, prick well and wrap each in a piece of cooking foil.

Halve this amount for the small oven.

**VICHY CARROTS** 3

1lb (450g) carrots  
 1oz (25g) butter  
 1 tbsp (15ml) mixed herbs

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.

Halve this amount for the small oven.

## Method

Recipe  
LYONNAISE POTATOES

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 with foil.

Halve this amount for the small oven.

## LEEKS IN WHITE SAUCE

1 lb (450g) leeks  
6 fl.oz (175ml) water  
3 fl.oz (75ml) milk  
½ oz (12g) butter  
½ oz (12g) flour  
Salt and pepper

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.

Shelf  
Position

## Method

Recipe  
APPLE CRUNCH CAKE

2 packets of ginger nuts  
4oz (100g) butter  
1½lb (700g) apples (peeled, cored & sliced - Bramleys if possible)  
Juice of 1 lemon  
2oz (50g) demerara sugar  
4oz (100g) sultanas

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. Leave uncovered.

Halve this amount for the small oven.

\* \* \*

'E' Setting  
6 - 7 hours

## Main Oven

Chicken in Wine 3pt (1.6L) Casserole with lid  
Lyonnaise Potatoes 2pt (1.1L) Rectangular Pyrex dish  
Leeks in White sauce 2pt (1.1L) Casserole with lid  
Pineapple Pudding 8" (205mm) Soufflé dish

## Small Oven

Chicken in wine 2pt (1.1L) Round casserole  
Lyonnaise Potatoes 1pt (550ml) Oval Pyrex au gratin dish  
Leeks in White Sauce 2pt (1.1L) Rectangular Pyrex loaf dish  
Pineapple Pudding 6" (155mm) Soufflé dish

Shelf  
Position

## Recipe

## CHICKEN IN WINE

3½lb (1.6kg) boiling or roasting chicken  
1½ 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  
¾ pt (400ml) cheap red wine  
¼ pt (150ml) water  
Bay leaf  
½ tsp (2.5ml) dried thyme  
Salt and pepper  
Chicken giblets, washed

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 (1.6L) 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, and the giblets. Cover tightly. (Remove chicken giblets before serving).

Use 2 chicken portions and halve the remaining ingredients for the small oven.

\* \* \*

'E' Setting  
6 hours only

**Main Oven**

Baked Shoulder of Lamb  
Spiced Red Cabbage  
Garlic Potatoes

Meat tin and cooling rack  
3pt (1.6L) Oval casserole with lid  
Wrapped in foil and placed directly on oven shelf

Pears in Cider

1½pt (900ml) Casserole with lid

**Small Oven**

Baked Shoulder of Lamb  
Spiced Red Cabbage  
Garlic Potatoes

Small meat tin and cooling rack  
2 pt (1.1L) Rectangular Pyrex loaf dish  
Wrapped in foil and placed directly on oven shelf

Pears in Cider

1pt (550ml) Oval Pyrex au gratin dish

**Recipe**

**BAKED SHOULDER OF LAMB**

Shoulder of lamb approx. 3lb (1.4kg) in weight

3

Halve this amount for the small oven.

**SPICED RED CABBAGE**

2 oz (50g) butter  
2 onions, sliced  
1lb (450g) cooking apples, sliced  
2lb (900g) red cabbage, finely chopped  
3tbsp (45ml) cider & honey vinegar

Melt the butter and fry the onions and apples. Add the remaining ingredients, stir well and transfer to a casserole.  
Cover tightly.

1dsp (10ml) soy sauce  
1tbsp (15ml) soft brown sugar  
1dsp (10ml) honey  
2tbsp (30ml) flour  
Salt and pepper  
Juice of ½ an orange

Use ¾lb (350g) - 1lb (450g) red cabbage and halve the remaining ingredients for the small oven.

**GARLIC POTATOES**

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.

Halve this amount for the small oven.

**Recipe**

**PEARS IN CIDER**

1lb (450g) ripe pears  
3 - 4 oz (75 - 100g) brown or white sugar  
Cider to cover

**Method**

Prepare the pears and cut into quarters. Place with sugar and cider in a covered casserole.

**Shelf Position**

Base of Oven

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

'E' Setting  
6 - 7 hours

**Main Oven**

Cannon Liver Paté  
Cream of Celery  
Soup  
Casserole of Beef  
in Red Wine  
Rice Pudding  
Flapjacks

2pt (1.1L) Rectangular casserole  
2½pt (1.4L) Oval casserole with lid  
3pt (1.6L) Oval casserole with lid  
2pt (1.1L) Oval dish  
Swiss roll tin 8" x 12" (205mm x 305mm)

**Small Oven**

Cannon Liver Paté  
Cream of Celery  
Soup  
Casserole of Beef  
in Red Wine  
Rice Pudding

1pt (550ml) Rectangular Pyrex pudding dish  
2pt (1.1L) Oval Casserole with lid  
2pt (1.1L) Round Casserole  
1pt (550ml) Rectangular Pyrex pudding dish

**Recipe**

**CANNON LIVER PATE**

11lb (450g) bacon slices  
½lb (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  
¼pt (150ml) brandy

**Method**

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.

**Shelf Position**

6

Halve this amount for the small oven.

**Recipe**  
**CREAM OF CELERY SOUP**

- 1 head of celery
- 1 onion
- 1 oz (25g) butter
- 1 oz (25g) flour
- 1pt (550ml) chicken stock
- ½pt (300ml) milk
- Salt and pepper
- 1 bayleaf
- Pinch of coriander
- 2 tbsp (30ml) double cream-

**Method**

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. (Stir in cream before serving)

Base of  
Oven

Halve this amount for the small oven.

**CASSEROLE OF BEEF IN RED WINE**

- 1½lb (700g) shin beef
- 4oz (100g) streaky bacon
- ½pt (300ml) red wine
- 8oz (225g) carrots
- 8oz (225g) onions
- 4oz (100g) mushrooms
- 2oz (50g) butter
- 1 clove garlic, crushed
- 3 tbsp (45ml) tomato puree
- ½pt (300ml) beef stock
- 1½oz (35g) flour
- Salt and pepper

Trim the fat off the beef and cut into 1" (25mm) cubes. Rind 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.

Halve this amount for the small oven.

**RICE PUDDING**

- 2oz (50g) pudding rice
- Knob of butter
- 1oz (25g) sugar
- 1pt (550ml) milk
- Grated nutmeg

Place the rice into a greased dish and dot with butter. Dissolve the sugar in the milk and pour over the rice. Sprinkle the top with the grated nutmeg. Leave uncovered.

This quantity is suitable for both main and small ovens.

**Recipe**

**FLAP JACKS**

- 4oz (100g) butter
- 1oz (25g) sugar
- 2tbsp (30ml) syrup
- 8oz (225g) rolled oats
- ¼tsp (½ x 2.5ml) salt
- 1oz (25g) sultanas

**Method**

Place the fat, sugar and syrup in a saucepan and melt together. Stir in the dry ingredients and press into a greased baking tin. Leave uncovered. Whilst warm cut into fingers - remove from tin when cold.

Omit this dish when using the small oven.

\* \* \*

**'E' Setting**

6 - 7 hours

**Main Oven**

- Chicken Risotto
- Moussaka
- Egg Custard
- Pavlova
- Date Shortbread

- 3pt (1.7L) Oval casserole with lid
- 2½pt (1.4L) Oval casserole
- 8" (205mm) Souffle dish
- Swiss roll tin 8" x 12" (205mm x 305mm)
- Swiss roll tin 8" x 12" (205mm x 305mm)

**Small Oven**

- Chicken Risotto
- Moussaka
- Egg Custard
- Pavlova
- Date Shortbread

- 1pt (550ml) Rectangular Pyrex pudding dish
- 2pt (1.1L) Rectangular Pyrex loaf dish
- 2pt (1.1L) Rectangular Pyrex pudding dish
- Swiss roll tin 8" x 12" (205mm x 305mm)
- Square non-stick tin
- 7¼" (185mm).

**Recipe**  
**CHICKEN RISOTTO**

- 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
- ¼pt (150ml) dry white wine
- 1pt (550ml) chicken stock
- Salt and pepper
- Chopped herbs
- 8oz (225g) long grain rice
- Grated Parmesan cheese

**Method**

Skin and bone the chicken and cut the flesh into strips. Melt 1oz (25g) butter and fry half the onion 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.

6

Recipe  
DATE SHORTBREAD

12oz (350g) flour  
8oz (225g) butter  
4oz (100g) sugar

## Filling

8oz (225g) cooking dates  
2oz (50g) sugar  
¼pt (150ml) orange juice

## Method

Rub the fat into the flour. Add sugar and knead well together. Divide into two. Roll into an oblong/square 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. Leave uncovered. When cold, cut into fingers.

Halve this amount for the small oven.

3

## Method

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.

Halve this amount for the small oven.

## EGG CUSTARD

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

6

This quantity is suitable for both the main and small oven.

## Method

Shelf  
PositionBase of  
Oven

Draw a 7" (180mm) circle on greaseproof paper. 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).

## Recipe

## MOUSSAKA

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  
¼pt (150ml) beef stock  
2 aubergines  
Oil  
6tbsp (90ml) grated Parmesan cheese

## Recipe

## PAVLOVA

3 egg whites  
6oz (175g) caster sugar  
½tsp (2.5ml) vanilla essence  
½tsp (2.5ml) vinegar  
1 tsp (5ml) cornflour

This quantity is suitable for both the main and small ovens.

## TO USE THE OVENS AUTOMATICALLY

### The Electronic Clock Controls

The electronic clock controls (see Fig. 8) include a time of day clock, a minute timer and an automatic cooking control which can be used with both ovens either separately from each other or at the same time. The clock controls are operated by press button.

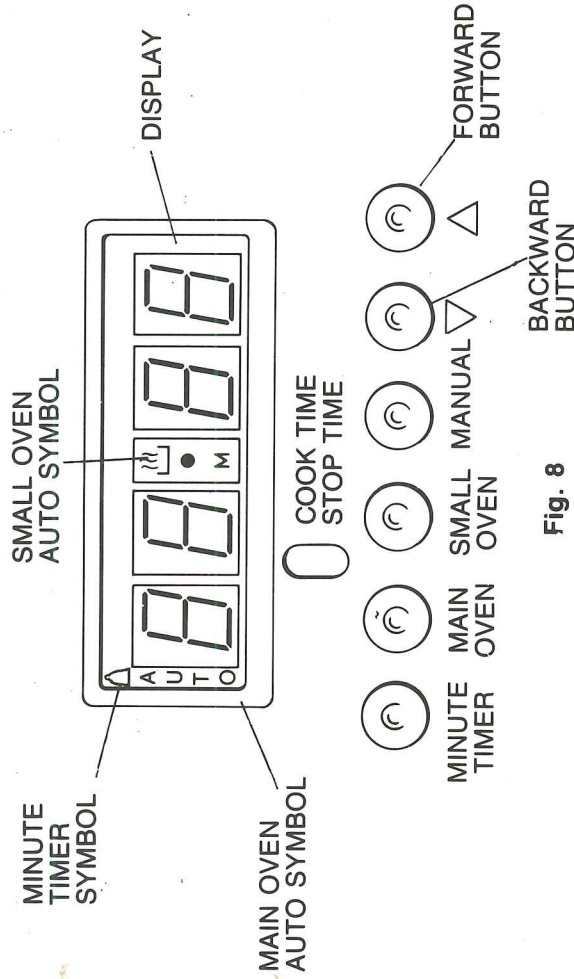


Fig. 8

### THE TIME OF DAY CLOCK

This is a 24 hr time of day clock, i.e. 13.00 hrs and not 1.0p.m. On connecting to electricity the display will flash 0:00 until the clock is set. (At this initial 0:00 setting the time can only be advanced).

To set the time of day:

1. Press firmly and hold the main oven and small oven buttons (Fig. 8) at the same time until the **red light only** is displayed.
2. Set the correct time of day by using the  $\Delta$  and  $\nabla$  buttons. (Fig. 8) If these buttons are pressed lightly, the minutes change slowly, if pressed in fully the minutes change faster. The AUTO symbol (Fig. 8) will flash.
3. The AUTO symbol will continue to flash until the manual button is pressed. Both ovens are now ready for manual use.

### THE MINUTE TIMER

The minute timer works separately from the time of day clock and can be set to time periods of up to 23 hrs 59 mins. To set the minute timer:

1. Press and hold the minute timer button and 00:00 will be displayed.
2. Set the required minutes or hours by pressing the  $\Delta$  and  $\nabla$  buttons.
3. Release the minute timer button and the  $\Delta$  symbol will be displayed. At the end of the set time a 'bleep' signal will sound. To stop the signal, press any of the four left hand buttons.

### To Cancel the Setting

The setting can be cancelled by pressing and holding the minute timer button and using the  $\Delta$  and  $\nabla$  buttons until the display reads 00:00, and the symbols disappear.

### To Check the Setting

The setting can be checked at any time by pressing the minute timer button.

### THE AUTOMATIC COOKING CONTROL

The automatic cooking control allows for a combined cooking and delay period of up to 23 hrs 59 mins.

The control can be used in two ways and in both ovens, either at the same time or separately:

1. Fully automatically, i.e. the oven can be set to come on after a delay period, cook the food and then turn off.
2. Automatically finish only, i.e. cooking is started manually, but the oven turns off at the end of the pre-set cooking time.

### To Set the Control for Fully Automatic Cooking

1. Check that the time of day is correct.
2. **Lightly** press and hold the selected oven button until the green light appears.
3. Press the  $\Delta$  and  $\nabla$  buttons until the correct cooking time is displayed.
4. Press the same oven button **more firmly**, until the red light appears, and hold.
5. Press the  $\Delta$  and  $\nabla$  buttons until the correct stop time is reached. Release all buttons.
6. The oven AUTO symbol should now appear if the main oven has been set or the  $\text{M}$  symbol if the small oven has been set.  
NOTE: If the AUTO symbol flashes, the programme is incorrect and needs to be re-set.
7. Turn the thermostat control to the required Mark.
8. At the end of cooking a 'bleep' signal will sound. To stop the signal, press the manual button.  
The oven(s) will then be ready for manual use again.
9. Turn off the thermostat.

### To Cancel a Setting (or one that still has time to run)

1. Press and hold the oven button until the green light shows.
2. Press the  $\nabla$  button until 00:00 is displayed.
3. Press the manual button.
4. Turn off the thermostat control.

### EXAMPLE OF AUTOMATIC COOKING

The time is now 9.30a.m. The food requires 1 hr 20 mins to cook at gas Mark 3. The food is to be cooked by 1700 hrs. (5.00p.m.)

1. Arrange the oven shelves and on them place the prepared dishes.
2. Check that the clock is telling the correct time of day.
3. Set the cook time (green light) to 1 hr 20 mins.

4. Set the stop time (red light) to 17.00 hrs. (5.00p.m.)
5. Set the thermostat to gas Mark 3.

When the programme has finished, turn off the thermostat and press the manual button.

#### TO SET THE CONTROL TO AUTOMATICALLY FINISH ONLY

1. Check that the time of day is correct.
2. Lightly press and hold the chosen oven button until the green light appears.
3. Press the  $\Delta$  and  $\nabla$  buttons until the correct cooking time is displayed. The oven AUTO symbol should now appear if the main oven has been set or the  $\square$  symbol if the small oven has been set.
4. Turn the thermostat control to the required Mark. The oven will start immediately and turn off when cooking has finished.
5. At the end of cooking a 'bleep' signal will sound. To stop the signal, press the manual button.
6. Turn off the thermostat control. The oven(s) will then be ready for manual use again.

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

#### RULES TO FOLLOW WHEN COOKING AUTOMATICALLY

1. Check that chosen utensils will fit into the oven.
2. When planning the meal, remember that the oven control setting refers to the centre of the oven; it is warmer above and cooler below.
3. Particular care should be taken over the selection of food in hot weather and in centrally heated houses.
4. All food should be as cold as possible when it goes into the oven, preferably straight from the refrigerator.
5. Never put food into a warm oven.
6. Warm food should never be left in the oven. Stews that are prepared beforehand by frying meat and vegetables and adding stock, must be made the night before and cooled in the refrigerator.
7. Stews can also be made by taking the raw ingredients straight from the refrigerator, placing them in the dish and covering with cold water or stock.
8. Thaw frozen meat and poultry thoroughly before it is put in the oven.
9. Stews and joints can be cooked by the long slow method, so that the delay period is kept to a minimum. The cooking chart gives details of the low temperature roasting method.
10. Dishes containing leftover cooked meat or poultry should not be cooked automatically if there is to be a delay period.
11. It is advisable to cover most dishes either with a lid or foil to keep the food moist. If the dish is to be served 'golden brown' it can be left uncovered or the lid removed for quick browning before serving.

12. Wine or beer may ferment and cream curdle during the delay period. It is best to add these ingredients just before serving.
13. To prevent boiling over, dishes that contain liquid should not be filled too full.
14. Discolouration of certain fruit and vegetables i.e. apples, pears, turnips, parsnips, can be prevented by adding a little lemon juice to the cooking liquid.
15. Potatoes should be par-boiled or brushed with fat to prevent discolouration during the delay time.

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

#### MEALS FOR THE AUTOMATIC TIMER

Meal 1

Mark 4 - 2 hours

#### Main Oven

Lamb in red wine  
Baked Jacket Potatoes  
Broad Beans  
Apple Crisp

2½ - 3pt (1.4L - 1.6L) Casserole with lid  
Place directly onto shelf.  
1½pt (900ml) Oval Casserole with lid  
1½pt (900ml) (900ml) Pyrex pie dish

#### Small Oven

Lamb in red wine  
Baked Jacket Potatoes  
Broad Beans  
Apple Crisp

2pt (1.1L) Casserole with lid  
Place directly onto shelf.  
1½pt (900ml) Oval Casserole with lid  
1pt (550ml) Oval Pyrex pie dish

#### Recipe

#### LAMB IN RED WINE

1lb (450g) lean lamb  
¼lb (100g) streaky bacon  
2 medium onions  
2 medium carrots  
2oz (50g) mushrooms  
1tbsp (15ml) tomato puree  
Seasoning  
2oz (50g) butter  
2oz (50g) flour  
½pt (300ml) stock  
¼pt (150ml) red wine

#### Method

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 puree and seasoning. Transfer to covered casserole.

Shelf  
Position

6

Halve this amount for the small oven.

#### BAKED JACKET POTATOES

4 large potatoes

Wash and prick skins. Rub with salt. Place on shelf runner.

Halve this amount for the small oven.

Recipe	Method	Shelf Position
<b>CARROTS</b> 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. Use the same quantity for the small oven.	3
<b>OVEN FRIED POTATOES</b> 1lb (450g) prepared potatoes 1oz (25g) butter Seasoning Parsley	Slice potatoes thickly. Place in the dish and season. Pour melted butter over them. Sprinkle on the parsley. Halve this amount for the small oven.	3
<b>BAKED APPLES</b> 4 med sized apples 2oz (50g) sultanas 2-3oz (50-75g) soft brown sugar 1tbsp (15ml) 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. Halve this amount for the small oven.	Base of Oven
<b>THE STORAGE DRAWER</b>	The large capacity storage drawer is below the oven, and it allows maximum storage space for pans and tins when they are not in use.	
<b>DO NOT</b>	- store items which may catch fire or melt. - use the compartment as a food store.	
<b>To Remove and Replace the Drawer</b>	Pull the draw forwards to the stops. Grip the sides of the drawer, lift upwards and pull out completely. Replace by gripping the sides of the drawer and placing the runners on the wheels. (Fig. 9) Gently tilt the drawer upwards at the front and then push forwards until closed.	
<b>CARE AND CLEANING GENERAL</b>	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 to prevent them from becoming burnt on and difficult to remove. Caustic solutions, washing soda, and some aerosol spray cleaners should not be used on hotplate burner bodies, burner caps, vitreous enamel parts, painted areas, and Heat Clean enamel oven linings. Check that the cleaning agent is approved by the Vitreous Enamel Development Council. Check that the electricity supply is switched off before starting to clean the cooker.	

Recipe	Method	Shelf Position
<b>BROAD BEANS</b> 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. Use the same amount for the small oven.	Base of Oven
<b>APPLE CRISP</b> 1lb (450g) Bramley apples Sugar to taste	Place prepared apples in pie dish with sugar. Melt syrup, butter and caster sugar together. Mix in the cornflakes and pile on top of the fruit.	6
<b>Topping</b> 1oz (25g) butter 1tbsp (15ml) golden syrup 1oz (25g) caster sugar 3 teacupsful cornflakes		
Halve this amount for the small oven.		
<b>Meal 2</b>	Mark 6 - 1¼ hours	
<b>Main Oven</b>		
<b>Cumbrae Liver</b> Carrots Oven fried potatoes Baked apples	2½ - 3pt (1.4 - 1.6L) Casserole with lid. 1½pt (900ml) Oval Casserole with lid. 10¼" (260mm) Oval dish 2pt (1.1L) Flat oval dish	
<b>Small Oven</b> Cumbrae Liver Carrots Oven Fried potatoes Baked apples	2pt (1.1L) Casserole with lid 2pt (1.1L) Round Casserole with lid 10¼" (260mm) Oval dish 1pt (550ml) Oval Pyrex au gratin dish	Shelf Position
<b>Recipe</b> <b>CUMBRAE LIVER</b> 1lb (450g) calves liver 1 medium onion 1 eating apple 5 rashers streaky bacon 1 stock cube 1 tbsps (15ml) tomato purée ¼pt (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. Halve this amount for the small oven.	6

### 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.

### COOKER MOBILITY

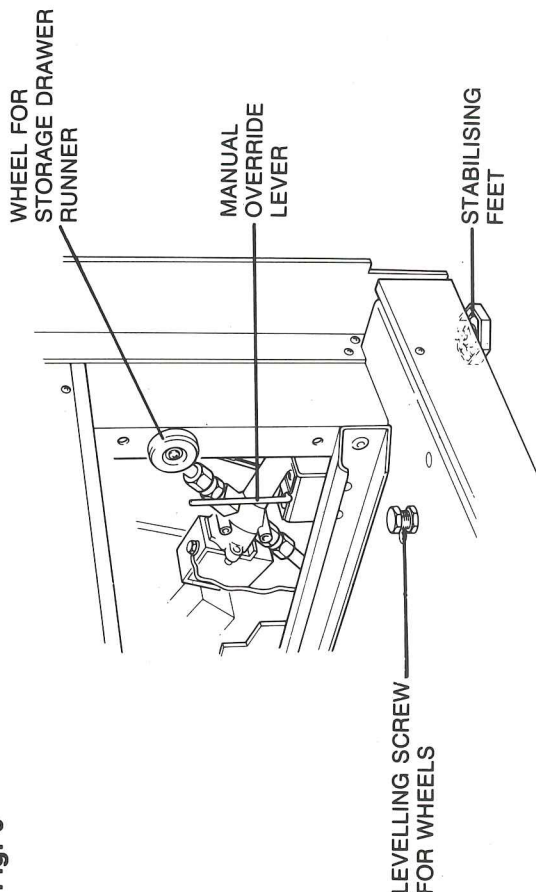
The cooker may be pulled out on its wheels for cleaning. Turn the two stabilising feet (Fig. 9) clockwise and screw up to clear the floor. Holding the sides of the cooker, pull forwards. Replace by pushing the cooker backwards. Turn the two stabilising feet anti-clockwise and lower to the floor. Check the level of the cooker by placing a spirit level or saucer of water on the hotplate and also on the shelves.

(Refer to LEVEL THE COOKER page 4 of Installation and Maintenance Instructions).

**WARNING:** Make sure that the flexible tubing is not stressed and is hanging freely when the cooker is pushed back in place.

**CAUTION:** Some soft floor coverings may be damaged by pulling the cooker across their surface. Do not allow loose floor coverings to block the gap between the floor and plinth panel.

Fig. 9



### COOKER PART FINISH

#### Vitreous enamel

- Grill cover top
- Hotplate top
- Pan supports
- Burner cap discs
- Roasting tin
- Baking trays
- Grill pan
- Oven baseplate
- Underside of Griddle cover

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 separately and taken to the sink or dishwasher. If aluminium based pans are used a silvery deposit may appear on the top edge of the pan supports.

#### Anodised Aluminium (Brown Cooker)

- Grill/Control panel top trim
- Grill/Control panel bottom trim
- Splash back side trims
- Fascia top trim
- Fascia front trim
- Oven door hinge trims
- Hotplate side trims
- Cooker front trims
- Trim above storage drawer

Wash with a cloth wrung out in hot, soapy water only.  
**DO NOT USE ABRASIVES.**

#### Anodised Aluminium (White cooker)

- Grill/Control panel top trim
- Grill/Control panel bottom trim
- Fascia top trim
- Hotplate side trims
- Cooker front trims
- Trim above storage drawer

Wash with a cloth wrung out in hot, soapy water only.  
**DO NOT USE ABRASIVES.**

#### Glass

- Hotplate control fascia panel
- Oven doors
- Grill door
- Splash back
- Grill control fascia panel
- Griddle cover

As for enamel cleaning above.  
Polish with a clean dry cloth or kitchen roll.  
**NOTE:** In cases of extreme soiling, the inner glass doors can be removed and taken to the sink for cleaning. Hold the door at the top and bottom and lift upwards, off the hinge pins. Replace by carefully lining up the hinges over the hinge pins and lower the door into place.

### CLEANING METHOD

### 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 works best if a pattern of low and high temperature cooking is followed. Fat splashes are gradually absorbed and dispersed and the linings will need no attention other than wiping off any globules of grease which may occur after roasting an excessively fatty joint. Light stains which may appear mean that this process has not completely finished. Excessive fat splashing can be avoided by using the low temperature roasting method suggested on the cooking chart. Should staining persist, running the oven empty at Mark 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 AND PREVENT THE CONTINUOUS CLEANING ACTION.**

### Replacing the Linings

During the life of the appliance these panels may become badly stained and their cleaning effect lessened. When this occurs replacement linings can be obtained from your local supplier.

### To Exchange the Linings

Remove the shelves from the oven, slide the roof forward and remove it from the oven, taking care not to touch the thermostat and lead, which is attached to the oven roof, as the oven performance may be affected. Slide the left hand side lining upwards until the top and bottom locating pins line up with the large part of the keyhole slots, then lift off. Remove the back by pulling it forward at the left hand side to clear the light; ease it over the utensil stop and lift it out. Remove the right hand lining in the same way as the left hand side. Replace the linings in the following order: right hand side, back, left hand side and then the roof. The sides should be replaced with the two small dents at the rear. Replace the roof with the large flat rim upwards and to the front. To ensure the correct replacement of the roof, it is stamped **BACK - OTHER WAY UP**.

### CLEANING METHOD

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.

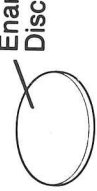
Wipe with a cloth dampened with hot soapy water. Stubborn stains may be removed with a cream cleaner, carefully applied.

As for enamel cleaning above.

**NOTE:** Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner cap 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 a sharp momentary shock may be felt, if the electricity supply has been left on by accident.

Enamelled Disc

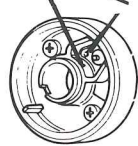


Burner Cap



Gas Way Hole

Air Hole



Wash with a cloth wrung out in hot soapy water only. **DO NOT USE ABRASIVES SUCH AS BRILLO PADS OR OTHER TYPES OF SCOURER.**

Splashback side trims  
Grill control top cover

### COOKER PART FINISH

#### Chromium plated

- Oven shelves and plate rack
- Grill shelf and runners
- Grill pan handles
- Grill pan grid

#### Plastic

- Grill door handle
- Oven door handles
- Light and ignition buttons
- Grill pan handle
- Control knobs

#### Aluminium

- \*\* Burner caps
- Burner bodies

Fig. 10

Keep all holes clear of obstructions.

#### Paint (Brown Cooker)

- Grill compartment inner and outer side panels
- Outer side panels (oven)
- Storage drawer
- Base plinth

#### Paint (White Cooker)

- As above plus the following:  
Fascia front trim
- Oven door hinge trims

## CUSTOMER REPLACEABLE PARTS

### Oven Lights

**Please note:** Light bulbs are not included in the manufacturers guarantee.

A new bulb can be obtained from your local gas showroom.

Disconnect the cooker from the electricity supply.

Unscrew the bulb lens and bulb anti-clockwise.

Replace the bulb and then the lens by screwing them clockwise into place.

### CHECK POINTS

#### Ignition Failure

If all the burners fail to light, see that the mains electricity is switched on. It is recommended that the mains be left on so that the automatic timer can be used, and for the convenience of lighting the cooker.

If a hotplate burner only fails to light ensure that the gasway and the airhole in the burner is not blocked. (See Fig. 10).

If the ovens will not light; check that the automatic timer is on manual. During an electricity power failure the main oven can be used by operating the manual override lever (See Fig. 9) by pulling it downwards. Turning the oven thermostat control to the required setting and light the oven burner with a match or taper. The hotplate, grill and griddle burners can also be lit with a match or taper. The storage drawer can then be replaced but will protrude slightly at the front.

If the above remedies fail to correct the fault, call in your supplier's Service Engineer.