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Book Descriptions:

cannon cooker user manual

The information can be found on the rating plate. You must read the instructions prior to installing and using the appliance and Langdale C50GLB C50GLK. Something Wrong With Your Cooker. Technical Characteristics Electronic timer. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet. To help make best use of your cooking equipment, please read this booklet carefully. The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation. In the UK, CORGI registered installers undertake to work to safe and satisfactory standards. Before moving your cooker check that it is cool, and switch off at the cooker control unit. Movement of your cooker is most easily achieved by lifting the front as follows Open the grill door sufficiently to allow a comfortable grip on the underside front edge of the oven roof, avoiding any grill elements. During installation of this product it is essential to fit an approved gas tap to isolate the supply from the appliance for the convenience of any subsequent removal or servicing. Connection of the appliance to the gas mains or liquid gas must be carried out according to the prescribed regulation in force, and only after it is ascertained that it is adaptable to the type of gas to be used. The cable must be routed away from the rear vents. Should you require it, you may use a longer cable, however, you must ensure that the cable supplied with the appliance is replaced by one of the same specifications in accordance with current standards and legislation. Always Remove all packing from inside the oven and grill compartments before switching on for the first time. Understand the controls prior to using the appliance. Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.<http://modern-pro.ru/files/a-u0026-e-awning-parts-manual.xml>

- **cannon cooker user manual, cannon cooker service manual, cannon cookers instruction manuals, cannon range cooker user manual, cannon oakley gas cooker user manual, cannon cooker user manual, cannon cooker user manual download, cannon cooker user manual instructions, cannon cooker user manual free, cannon cooker user manual guide, cannon cooker user manual 2017, cannon cooker user manual 2016, cannon cooker user manual online, cannon cooker user manual user.**

Do not allow children or persons who are not familiar with the appliance to use it, without supervision. Push in and turn the control knob clockwise to the large flame symbol. Continue to push in the control knob for at least a further 5 seconds after the gas has lit, to allow time for the safety device to operate. Two shelves enable full use of the temperatures inside the oven. Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. You may wish to alter the setting to give a result more to your satisfaction. When a different setting to that shown below is given in a recipe, the recipe instructions should be followed. Extra care should be taken when warming bone china, as it may be damaged in a hot oven. DO NOT place food or plates directly on the oven floor as this could damage both the oven lining and the plates which are being warmed. Wipe out the Grill compartment, use a fine steel wool soap pad to remove stubborn stains from the grill runners and the floor of the compartment. Problem Ignition does not work Top Cavity Hob Top Oven or Grill will not stay lit when the control knob is released Control Panel Oven Temperature seems too. To set Note This may be set while the oven is switched off or while it is switched on. The data badge is fitted on the rear panel. Read these instructions before installing or using the appliance and retain them for future reference. Part No. 195050411.00 Next Page 2 CONTENTSFor Your Safety 4. Oven Timer Operation 6. Hotplate 12. Twin Grill 14. Fan Oven. Page 3

INTRODUCTION. To help you make the best use of your cooker, PLEASE READ THIS BOOKLET. Please read the precautions below before using your cooker. Page 6 OVEN TIMER OPERATION. <http://farcornerssafaris.com/Uploads/distillation-operation-manual.xml>

The oven timer offers you the following features. Page 8 OVEN TIMER OPERATION. Page 11 OVEN TIMER OPERATION. The hotplate has one dual control wok burner, one large high speed burner, three. Page 13 HOTPLATE. Page 14 TWIN GRILL. The heating of the oven is achieved by turning the control knob clockwise to the. Page 16 FAN OVEN. Page 17 CONVENTIONAL OVEN. Note Where times. Page 19 OVEN COOKING CHART BAKING. With the fanned oven thermostat set to 90. Page 21 CARE AND CLEANING. Page 22 CARE AND CLEANING. Page 23 SOMETHING WRONG. Prior to installation, ensure that the local distribution conditions nature of the gas and Width 1000mm. Depth 600mm excluding door handles. Page 28 INSTALLATION INSTRUCTIONS. This requires a minimum. The cooker is designed to match the depth of standard 600mm worktops. An adaptor backplate should, therefore. Page 31 ELECTRICAL CONNECTION. Page 32 Key Contacts. Over 1100 trained specialists, directly employed by us, to ensure that you can have. Using the online preview, you can quickly view the contents and go to the page where you will find the solution to your problem with Cannon HARROGATE C60DH. To start viewing the user manual Cannon HARROGATE C60DH on full screen, use the button Fullscreen. However, if you do not want to take up too much of your disk space, you can always download it in the future from ManualsBase. The option to print the manual has also been provided, and you can use it by clicking the link above Print the manual. You do not have to print the entire manual Cannon HARROGATE C60DH but the selected pages only. paper. If you want to quickly view the content of pages found on the following pages of the manual, you can use them. Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions. The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When first using the cooker ensure that the room is well ventilated e.g. open a window or use an e. ALWAYS check that all controls on the cooker are turned off after use. ALWAYS stand back when opening an oven door to allow heat to disperse. ALWAYS use dry, good quality oven gloves when removing items from the ovens. NEVER allow anyone to sit or stand on any part of the cooker. NEVER store items that children may attempt to reach above the cooker. NEVER heat up unopened food containers as pressure can build up causing the container to burst. NEVER store chemicals, food stuffs, pressurised containers in or on the cooker, or in cabinets immediately above or next to it. GUIDANCE ON AUTOMATIC COOKING 1. Select foods which will take the same time to cook. 2. Set the oven timer so that the food has just finished or is just about to finish cooking on your return to the oven. This will ensure the food has not cooled down and does not require reheating before serving. 3. Food should ensure the correct time of day is always set, before using your cooker. Step 2 Check the electricity supply to the cooker is turned on. Step 3 When switched on the display will show 0.00 and the Auto symbol, flashing intermittently. Step 6 Release all the buttons simultaneously. Step 1 Check that the correct time of day is. Note 2 When cooking automatically the End Time can be checked at any time by simply pressing the End Time button. Step 2 Place food onto the correct shelf position. Step 2 Press the Manual button to return the ovens to "Manual" operation. Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button. OTHER NOTES ON TIMER OPERATION 1. When cooking Automatically the Cook Period can be checked at any time simply by pressing Do not use the safety device as a means of controlling the hotplate burners. All pans should be positioned centrally over the burners. TO USE THE HOTPLATE 1.

Remove any items or spillage from the top of the lid and Frozen foods in particular will cause frothing and spitting if added too quickly. 5. Always keep the outside of the pan clean and free from streaks of oil or fat. HOW TO D. Turning the control knob clockwise will switch on the full width and

turning anticlockwise will switch on just the left half. A gentle flow of air will be blown from underneath the control panel when it will then switch off and on during cooking as the thermostat maintains the temperature. Each shelf has a safety stop to prevent it from being pulled out too far when attending to food. Shelves are removed by pulling them out to the stop and then lifting at the front to withdraw. The oven cooking charts are a guide only, giving approximate cooking temperatures and times. To suit person Temperatures recommended in this chart refer to cakes made with block margarine only.

16 Top Oven Cooking Fan Oven Cooking Baking Pre Temperature	Position in Pre Temperature Food Time in mins.
Clean the cooker regularly and wipe up spills soon after they occur to prevent them from becoming burnt on. Never use biological washing powder, caustic cleaners, harsh abrasives, scouring pads, steam cleaners, aerosol cleaners or oven chemical cleaners of any kind. If it is necessary to remove the cooker for cleaning, ensure that it is cool and beware that it is heavy approximately 70 kg 155 lbs.	Stubborn Vitreous Enamel stains can be removed with a cream paste, Hotplate, pan supports, liquid cleaner or by rubbing with fine steel wool burner caps, roasting dish, soap pads.
Paint Wash with a cloth wrung out in warm soapy water	Control panel trim, side only. You can choose whether to manage these or allow them all. View Cookie Policy. You can choose whether to manage these or allow them all. See our cookies page for more information. For example they're used to recognise you when you return to our website.

If you do not allow these cookies then some or all of these services may not function properly. We use this data to customise the marketing content you see on websites, apps and social media. They also help us understand the performance of our marketing activities. These cookies are set by us or our carefully selected third parties. Please check your inbox, and if you can't find it, check your spam folder to make sure it didn't end up there. Please also check your spam folder. The information can be found on the rating plate. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet. It is suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver. Adjust the feet by tilting the cooker from the side. Then install the product into position. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in a corner setting. It can also be used freestanding. Any overhanging surface or cooker hood should not be nearer than 650mm. Each warning light will remain illuminated until each heating area has cooled down. It will then cycle off and on as the oven thermostat maintains the correct temperature.

Something went wrong. Cannon gas cooker 300.00
 4d 21h Make offer Cannon gas cooker Dual Fuel 6month Old Cannon cooker 275.00 Make offer Dual Fuel 6month Old Cannon cooker Cannon CH60GCIK Gas Oven 100.00
 2d 15h Make offer Cannon CH60GCIK Gas Oven Canon Combo Stove 450.00
 3d 12h Make offer Canon Combo Stove Smeg 120cm Dual Fuel range Cooker. 6 Burners and griddle. Stainless Steel. 239.00 Make offer Smeg 120cm Dual Fuel range Cooker. 6 Burners and griddle.

Stainless Steel. cannon gas cooker 200.00 Make offer cannon gas cooker gas oven 90.00 Make offer gas oven Cannon CH60GCIK Gas Oven black 295.00 Make offer Cannon CH60GCIK Gas Oven black Cannon 60cm Gas Cooker 250.00 Make offer Cannon 60cm Gas Cooker Cannon Salisbury Gas Cooker 50.00
 3d 8h Make offer Cannon Salisbury Gas Cooker Go to next slide Make an offer Fresh Deals this Way Find what you're looking for, for even less. Sell on eBay Sell Cookers User Agreement, Privacy, Cookies and AdChoice Norton Secured powered by Verisign. Instructions for Installation and Use. Model 10460G. The Recipe Book. Cannon has come up with a small recipe book which is practical, full of helpful tips and easy to use to help you. It contains a wide variety of handy tips to keep in mind to try out new dishes effortlessly. It also has 9 recipes preprogrammed into the oven, so thanks to the interactive display, once you have done the preparation To the Installer. Before installation fill in the product details on the back cover this book. To the User. You must read

the instructions prior to installing and using the appliance and We have developed a system Keep this booklet in a safe place and read it carefully; it will help you get the best use from your cooker. This booklet provides information on your cookers technical specifications, cooking methods, functions, accessories etc. ENJOY COOKING with. Safety precautions Make sure, therefore, that When ordering this, If in doubt, Switch off the main switch and gas supply when you are Take care not to touch them. Description of cooker. Raised rear edge Control panel. Multifunctional oven with Storage drawer. Rear left burner. Semirapid 1.65 kW. Central burner external Central burner internal. DCDR 4.10 kW. DCDR 0,90 kW. Rear right burner. Front left burner. Auxiliary 1 kW. Control panel. Castiron pan supports Front right burner.

Rapid 3 kW To ignite a burner, proceed as follows For minimum power, turn the knob towards the low flame To turn off the burner, turn the knob clockwise to the off. Adjusting the flame level. The flame level is adjusted by pressing the control knob Important The main gas supply cutoff cock should also be closed. Using the burners. To obtain maximum efficiency from the burners, it is When a liquid starts boiling, it is advisable to turn the flame A. Auxiliary. B. SemiRapid. C. Rapid. D. Double Flame DC DR internal This burner consists of two concentric burners which can Use of the double flame on the maximum setting gives a Moreover the double flame crown provides a more uniform Pots and pans of all sizes can be used. In the case of the There is a separate control knob for each of the "separate The knob marked by the symbol The knob marked by the symbol To turn on one of the rings, press the relative knob in all the To turn off a burner, turn the knob clockwise until it stops To obtain the best results with the cooktop, several Note. Note When there is no electricity supply, the burners can Description of the oven. Shelf. Halogen lighting. Spit unit. Enamelled tray. Door. Oven accessories. Your oven has 3 racks that slide in and Level 3. Level 2. Level 1 Your oven is supplied with Clock. Indicator light. Temperature selector. Cooking mode selector. Programmer. Auto timer. Cooking time. End time of cooking. Note. The oven will begin to heat up as soon as Note It indicates that the oven is heating up. When the light goes out, the required temperature has been reached inside the oven. When the light alternately Electric Timer. The electronic programmer has the function of automatically The 4 figure luminous Oven on. Minute minder. Automatic programme AUTO Adjusting the clock Manual oven mode Programming excluded. Press the key; and the oven is switched on, the AUTO This operation erases any set programme. Semiautomatic oven mode Press the.

AUTO and Press the Turn the selector and the thermostat knobs onto the At the end of cooking, the oven is automatically switched Automatic oven mode programmed cooking duration and Press the key Press the key Turn the selector and the thermostat knobs onto the The programmer automatically sets the start of cooking Minute minder. Press the An acoustic signal sounds at the Buzzer. The buzzer emits a sound for 7 minutes after the end of the Program control. Press the key Erasing programs. Once a program has been carried out, it is automatically Your oven's various cooking modes were devised in consultation with the Cannon cookery consultant. He is a professional The cooking modes, temperatures and oven shelf levels reflect our expert's own experience in the kitchen, and will allow Recommendation Cooking modes. Cannon ovens use different techniques to produce, circulate and preserve heat. Your oven has 9 cooking modes, each adapted The symbols make it very easy to choose the function you require. Defrosting. Baking for bread, buns and pizzas. Pastry cooking for tarts and quiches. Roasting for au gratin dishes, poultry and meat. Spitroasting for roasting on the spit. Barbecue cooking for au gratin dishes and grilling meats. Traditional for classic cooking. Forced air for cooking on several levels at once. Fish for cooking different types of fish Care must be taken when defrosting food so that the outer parts, which defrost first, do not develop harmful bacteria. Food is generally defrosted in the refrigerator this is known as slow defrosting. You can halve the defrosting time by using the oven. This is suitable for Defrosted foods should be eaten soon after defrosting. Place food to be defrosted on a shelf at level 1. Note Baking. This mode is particularly suitable for pastries preparations using baking powder. It helps prevent the dough

drying We recommend that you preheat the oven. Place your preparation on a shelf at level 1. Note.

Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven. Note. If you wish to delay the start of cooking, or programme a cooking time, see pages 6. This cooking mode is particularly suited to tarts, quiches, etc. The pastry case bakes perfectly, while the filling. Use a shelf at level 1. We recommend that you preheat the oven. Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven. Note. If you wish to delay the start of cooking, or programme a cooking time, see pages 6. This cooking mode is particularly suitable for red or white meats, au gratin dishes, etc. For roasting, we recommend that you use a shelf with the enamelled tray to catch the roasting juices, both at level 1. We recommend that you preheat the oven. Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven. Note. If you wish to delay the start of cooking, or programme a cooking time, see pages 6. This cooking mode is particularly suitable for roasting on the spit with the oven door closed. The pieces of meat. Use the enamelled tray to catch the roasting juices. We recommend that you start with a cold oven. Note. Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven. Note. If you wish to delay the start of cooking, or programme a cooking time, see page 6. Note. Keep young children away from the oven when using the Barbecue mode as some exposed parts of the oven may become hot. This mode is particularly suitable for cooking ribs of beef, grilling meat and au gratin dishes or similar.

We recommend that you start with a cold oven. Use the enamelled tray at level 1 to catch the cooking juices. Place the meat on a shelf; the level of the shelf will depend on the thickness of the meat. Note. Note. If you wish to delay the start of cooking, or programme a cooking time, see pages 6. This cooking mode is particularly suitable for dishes that need to cook slowly in the oven, casseroles, etc. or when using a shelf at level 1. We recommend that you preheat the oven. Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven. Note. If you wish to delay the start of cooking, or programme a cooking time, see pages 6. This cooking mode is particularly suitable for cooking identical or different dishes on several levels. If you are cooking different dishes, use a shelf at level 1. We recommend that you preheat the oven. Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven. Note. If you wish to delay the start of cooking, or programme a cooking time, see pages 6. This cooking mode is particularly suitable for cooking all fish dishes, especially those that need to be left to cook slowly for 1 hour. We recommend that you preheat the oven. Use a shelf at level 1. Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven. Note. If you wish to delay the start of cooking, or programme a cooking time, see pages 6. In this process, the interior walls of the oven are coated with a self-degreasing catalytic enamel. This enamel oxidizes and removes grease particles. Stages Section Email Porous Enamel. Solid. Email Steel sheet. Towards the end of the cooking period, if there are still traces of grease particles, leave the empty oven turned on with hot water and a soft brush can also help remove splatterings of grease. Important The Cannon catalytic enamel is very resistant.

However, scraping the enamel with sharp objects such as a knife is not recommended. The enamel is very resistant, and enables easy sliding action of the various parts. Fine white dust may appear where the enamel is scraped. Observations Your local Cannon distributor will supply you with a new set. The accessories are produced from quality materials for easy cleaning, like everyday tableware, in a dishwasher. Tips and recommendations. First use. We recommend that you use the "Forced air" function. If your oven gives off a lot of smoke, smoke and acrid odours are often the result of charred deposits stuck to the interior walls. If the fan continues to operate after the cooking ends. It will stop automatically. If the oven does not heat up, if the problem persists, contact your Distributor or AfterSales Service representative. The air must be taken directly from the

outside, from an areaThe ventilation aperture must have the followingThe following instructions are provided for qualified installersImportant the hob should be disconnected from theThe hobs have the following technical characteristicsPositioning. This appliance may only be installed and operated inThe followingIn a chimney stack or branched flue. Directly to the outsideKitchen ventilation. The air flow into the room where the appliance is installedAir must be taken in naturally through permanent aperturesDetail A. AdjacentRoom to beEnlarging the ventilation slotFig. 2A. Fig. 2B.

The air inflow may also be obtained from an adjoining room,Air from the adjoining room to the one to be ventilated mayIf an electric fan is used for extracting the combustionThe electric fanProlonged, intensive use of the appliance may require extraLiquid petroleum gas descends towards the floor as it isGas supply connectionEither a rigid metal pipe with fittings in compliance with theShould it be necessary to turn the fitting, the gasket suppliedUpon completion of installation, check the gas circuit, theAlso check that the connecting pipe cannotImportant A pressure regulator, in compliance with theAdaptation to a different type of gas. If the hob is to be converted for use with a type of gas otherMinimum RegulationN.B. In the case of liquid gas, the regulation screw mustOnce the adjustment has been made, apply sealing wax,Replacing the nozzles on separate "double flame "C and fig. D;Replace the nozzle with modelsFig. C. Fig. D. Regulation of Air Supply to the Burner. The burners do not need a primary air regulator. Electrical connectionConnecting the supply cable to the mains electricityInstallation. For models supplied without a plug, fit a standard plug, suitableTo connect directly to the mainsThe yellowgreen earth wire mustThe supply cable must be inFor installation above a builtunder oven, the hob and the oven must be connected separatelyDo not use adapters orImportant the wires in the mains lead are coloured inBlueBrownAs the colours of the wires in the mains lead may notConnect the Brown wire to the terminal marked "L" orConnect the Blue wire to the terminal marked "N" orUse a rubber cable of the type H05RRF with a suitable cross. The yellowgreen earth wire must be 23 cm longer than theEnergy consumption for Natural convectionConvection. Declared energy consumption for Forced convection Class. Fan assistedBurners and nozzles specifications. Table 1. Liquid gas. DiameterThermal power. Bypass Injector. Natural gas. InjectorReduc.Nominal. Minimum. Maximum.

This appliance conforms with the following European. Economic Community directivesAs part of our commitment to you, all Cannon appliances have the added benefit of a fully inclusive partsIn addition to this you also have the advantage of freeRepair Service and Information Help DeskRepublic of Ireland 1850 302 200. Note Our operators will require the Model number and the Serial number of your appliance. Available 364 days a year with a fast, effective and value for money service. We have the largest whiteAll repairs include aIf you require any information or have any questions about your appliance, our operators are on hand withAll this ensures that you will receive the best available after sales service possible. Extended WarrantiesRepublic of Ireland 1850 502 200. Whether you have just one or a number of Cannon appliances in your kitchen, we offer two service coverFREE service repairs for a single Hotpoint appliance during the periodFREE service repairs for all your Hotpoint appliances less than 8Genuine Parts and AccessoriesUK 08709 077 077Republic of Ireland 01 842 6836. A wide range of genuine parts and accessories are available from our hotline or through our web site. Genuine parts and accessories, extended warranties and service repairs are allFor further product information 08701 546 474. All Services are offered as an extra benefit and do not affect your statutory rights.Indesit Company UK Ltd, Morley Way, Peterborough, PE2 9JB.