



kitchen think

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 rediscover the delights of cooking.

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 all you have to do is make one simple selection.

To the Installer

Before installation fill in the product details on the back cover this book.
The information can be found on the rating plate.

To the User

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

CANNON COOKERS

Design and power

Cannon's attention to both the quality and design of its cookers has led to it being to the N°1 cooker manufacturer within the UK.

Cannon works hard to ensure that your cooker offers a quality finish with reliable cooking flexibility. We have developed a system that offers you 9 different cooking methods - each providing the perfect combination of humidity level, air (ventilated or not) and positioning of heat sources for your specific cooking needs.

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 cooker's technical specifications, cooking methods, functions, accessories etc.

ENJOY COOKING with

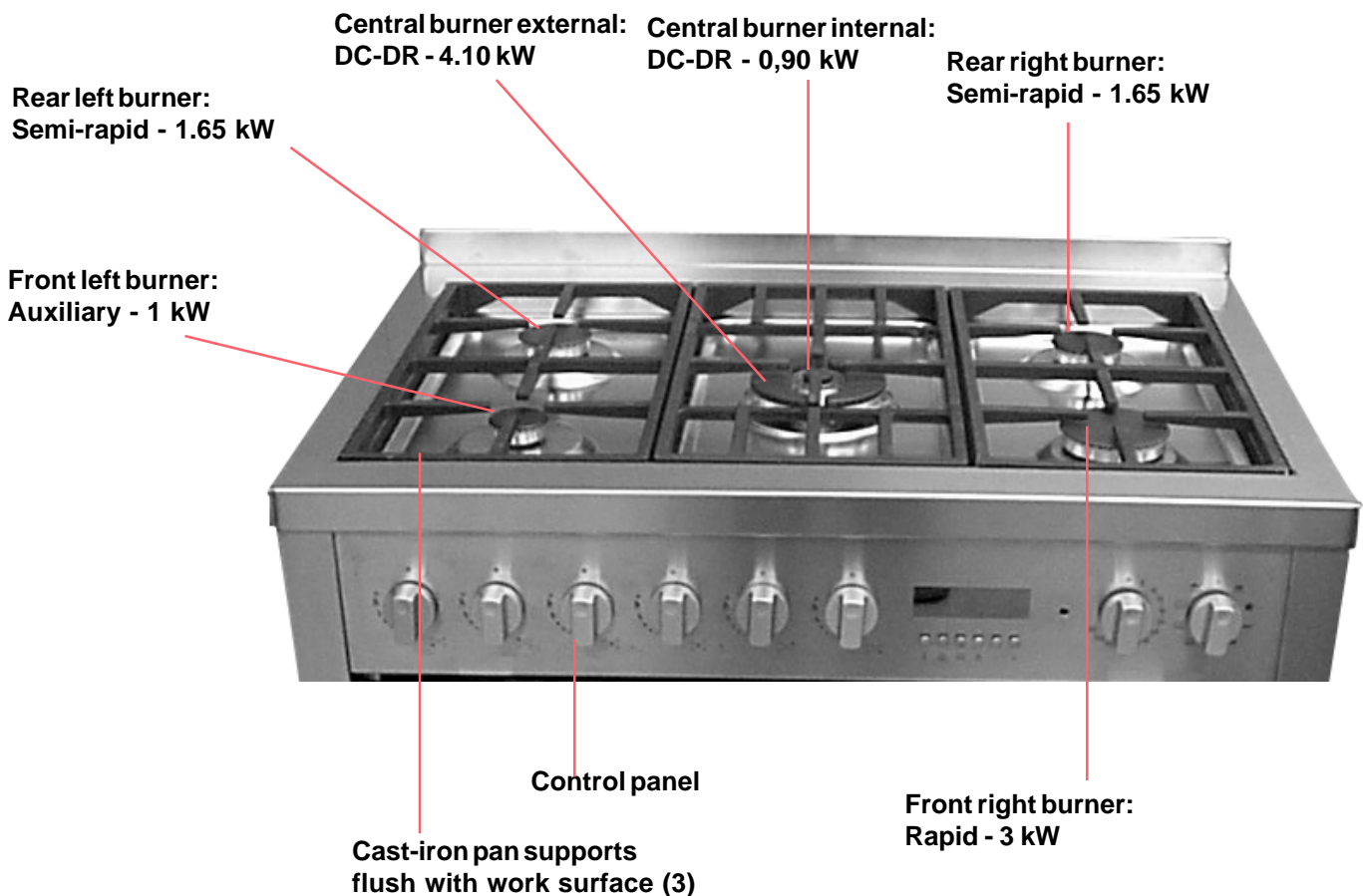
Safety precautions

1. **This appliance has been designed for private, non-professional use in normal dwellings.**
2. **Read the recommendations in this instruction booklet carefully, as they give important advice regarding safe installation, use and maintenance. Keep this booklet in a safe place for further reference when required.**
3. Oven accessories which may come into contact with food are made of materials which comply with the contents of EEC Regulation 89/109 of 21.12.88 and national regulations in force.
4. After having removed the packaging, check that the appliance is intact. If in doubt, do not use the appliance and contact professionally qualified personnel.
5. Some parts are covered with a removable scratch-proof film. Before using the appliance the film should be removed and the underlying part cleaned with a cloth and a non-abrasive household cleaning product. When switching on for the first time, it is advisable to heat the empty oven at maximum temperature for about 30 minutes to eliminate any residue from manufacture.
6. All installation and adjustment operations should be carried out by qualified technicians in accordance with current regulations. Specific indications are given in the "instructions for the installer" paragraph.
7. Before connecting the appliance, make sure that the data on the rating plate (situated on the rear part of the appliance and on the last page of the instruction booklet) correspond to those of the mains electricity and gas supplies.
8. During operation, the oven glass door and adjacent parts of the appliance become hot. Make sure, therefore, that children do not touch the appliance.
9. For greater safety, an additional child-safety device is available from our Head Office and our Authorised Service Centres (see enclosed list). When ordering this, please give the code: **BAB** - followed by the **appliance model**. The model is stamped on the plate which is visible on the front part of the oven upon opening the door.
9. Check that the capacity of the electrical system and the power outlets are suitable for the maximum power of the appliance, indicated on the rating plate. If in doubt, consult a professionally qualified technician.
10. Periodically check the condition of the gas connection pipe and have it replaced by a qualified technician as soon as it shows any signs of wear or anomaly.
11. Under no circumstances should the user replace the power supply cable or the gas connection pipe of this appliance. In the event of damage or the necessity for replacement, only contact an authorised service centre.
12. Do not leave the appliance plugged in if it is not in use. Switch off the main switch and gas supply when you are not using the cooker.
13. The burners and the cast-iron pan supports remain hot for a long time after use. Take care not to touch them.
14. To avoid accidental spillage do not use cookware with uneven or deformed bottoms on the burners.
15. Never use flammable liquids such as alcohol or gasoline, etc. near the appliance when it is in use.
16. Do not use steam cleaners to clean your oven.
17. If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.

Description of cooker




Description of the hob [clockwise, from left to right]



Using the burners

To **ignite a burner**, proceed as follows:




- Press in and turn the relative knob anti-clockwise until the pointer is on the high-flame symbol;
- press the knob down fully and activate the automatic gas ignition ;
- keep the knob pressed down for about 10 seconds with the flame lit to allow the safety thermocouple to be heated;
- release the knob, checking that the flame is stable. If it is not, repeat the operation.

For minimum power, turn the knob towards the low flame symbol. Intermediate positions are possible by simply putting the knob anywhere between the high and the low flame symbol.

To turn off the burner, turn the knob clockwise to the off position "●".

Adjusting the flame level

The flame level is adjusted by pressing the control knob and turning it anticlockwise to the following positions:

-  Black circle = off
-  full flame = on
-  small flame = reduced gas flow

Important:

- Do not activate the automatic ignition device for more than 15 consecutive seconds.
- Difficulty in ignition is sometimes due to air inside the gas duct.
- If a burner flame accidentally goes out, the gas continues to exit for a few moments before the safety device activates. Turn the control knob to the off position and do not attempt ignition again for at least 1 minute, thereby letting the gas disperse, which could otherwise be a danger.
- When the appliance is not in operation, check that the knobs are in the off position "●". The main gas supply cut-off cock should also be closed.

Using the burners

To obtain maximum efficiency from the burners, it is advisable to only use pans with a diameter suitable for the burner being used, so that the flame does not extend beyond the pan base (see following table).

When a liquid starts boiling, it is advisable to turn the flame down just enough to keep the liquid simmering.

Burner	∅ Cookware diameter (cm)
A. Auxiliary	6 – 14
B. Semi-Rapid	15 – 20
C. Rapid	21 – 26
D. Double Flame (DC DR internal)	10-14
D. Double Flame (DC DR external)	24-28

The "separate double flame" burner


This burner consists of two concentric burners which can operate either together or separately.


Use of the double flame on the maximum setting gives a very high power which reduces cooking times with respect to conventional burners.


Moreover the double flame crown provides a more uniform distribution of heat on the bottom of the pan, when using both burners on minimum.

Pots and pans of all sizes can be used. In the case of the smaller pots and pans we recommend the use of only the internal burner.

There is a separate control knob for each of the "separate double flame" burners.

The knob marked by the symbol  operates the external burner;

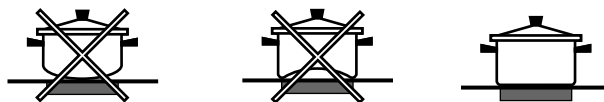
The knob marked by the symbol  operates the internal burner.

To turn on one of the rings, press the relative knob in all the way and turn it anti-clockwise to the high setting . The burner is fitted with an electronic igniter that automatically starts when the knob is pressed in.

Since the burner is equipped with a safety device "F", after lighting the burner keep the knob pressed in for about 10 seconds to allow the device which keeps the flame lit automatically to heat up.

To turn off a burner, turn the knob clockwise until it stops (it should be on the "●" setting).

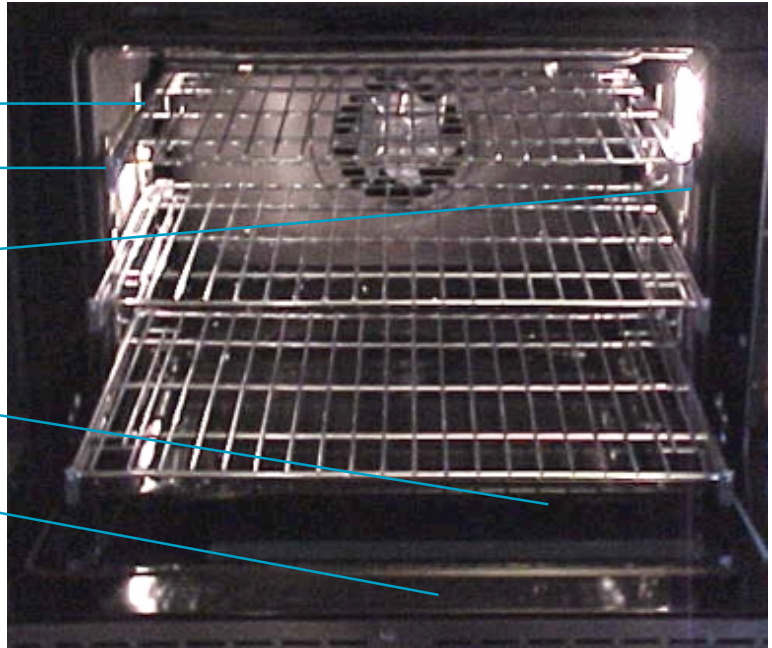
To obtain the best results with the cooktop, several fundamental rules should be followed while cooking or preparing food. Use cookware with a flat bottom to make certain that the pot sets properly on the cooking area.



Note When there is no electricity supply, the burners can be lit with a match after turning the control knob to the flame position.

Description of the oven

- Shelf
- Halogen lighting
- Spit unit
- Enamelled tray
- Door



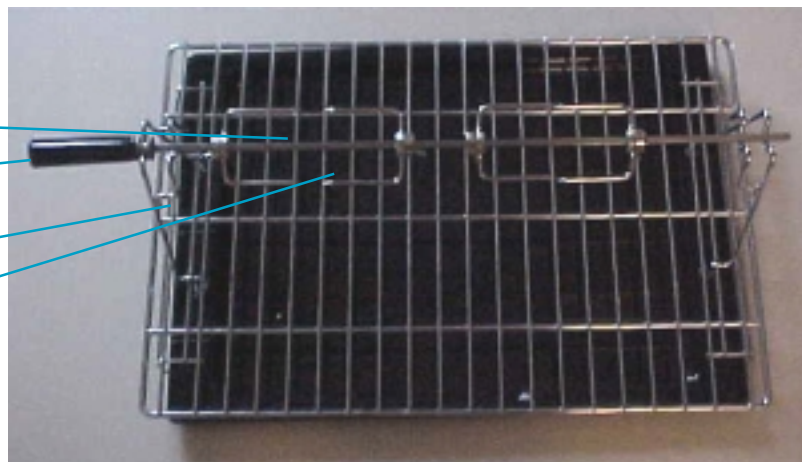
Oven accessories

Your oven has 3 racks that slide in and out on rollers for easy access.

- Level 3
- Level 2
- Level 1



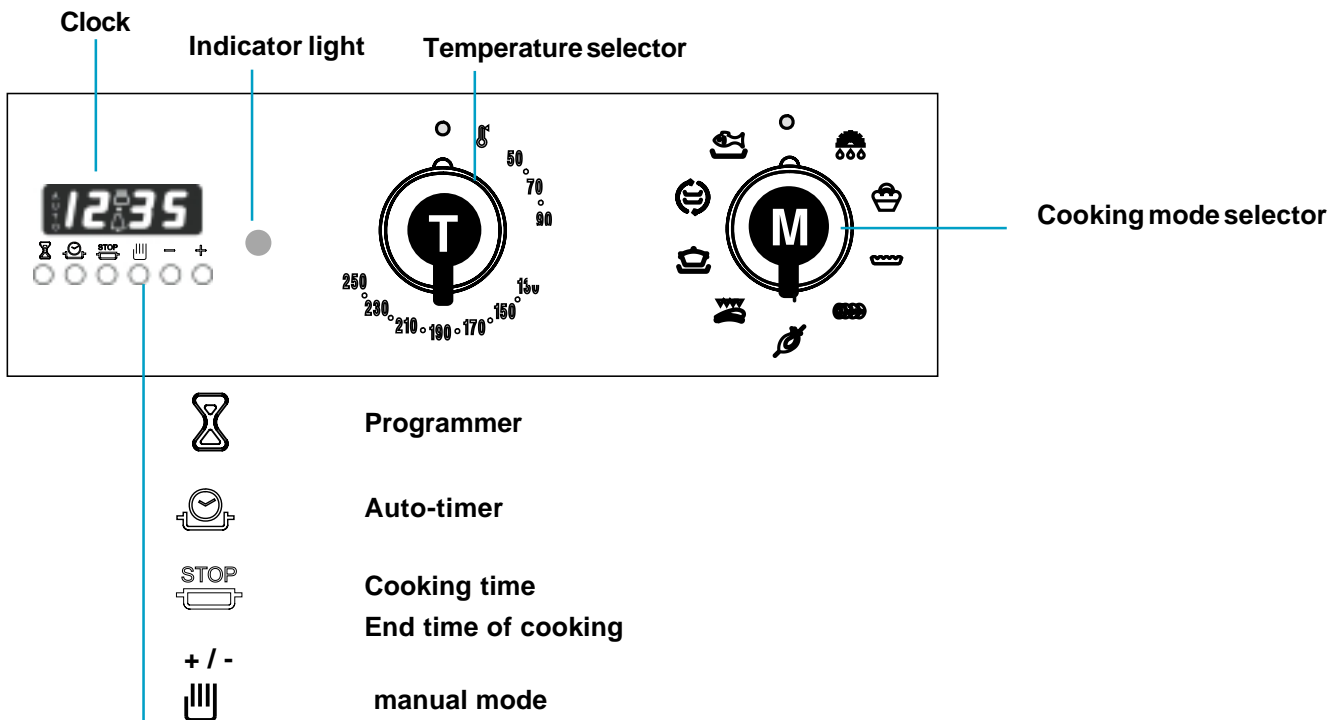
- 4 spit forks
- 1 handle
- 2 supports
- 1 spit rod



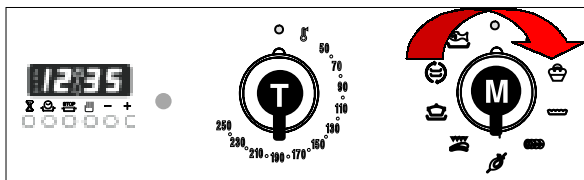
Your oven is supplied with:

- 2 nickel-plated shelves
- 1 enamelled tray
- 1 spit unit

Oven control panel



Knob selects «M» the cooking mode

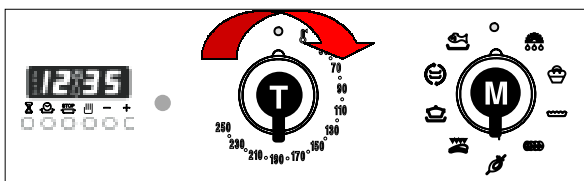


Turn knob «M» to select the temperature required.



The oven will begin to heat up as soon as the temperature is selected.

Knob «T» selects the temperature



Turn knob «T» to select the temperature required.




The indicator light comes on when you have selected the temperature. 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 comes on and goes out, it means that the thermostat is working properly to maintain the oven temperature.

Electric Timer

The electronic programmer has the function of automatically switching on the oven (at the required time) and switching it off at the end of the set cooking time. The 4 figure luminous display showing the actual time and the programming times, also shows the current state of the oven by means of the following symbols:


Oven on 

Minute minder 



Automatic programme **AUTO**

Point • (this divides the hour from the minutes on the display). All the functions may be programmed for a total of 23 h and 59 min. Maximum cooking time is 10 hours.

Adjusting the clock




(At installation, after power failures, clock in advance or behind). Select manual mode by pressing key , adjust the hour and minutes using the - and + keys.

Manual oven mode (Programming excluded)




Press the key ; and the oven is switched on, the **AUTO** symbol goes out and the  (oven on) symbol comes on. This operation erases any set programme.

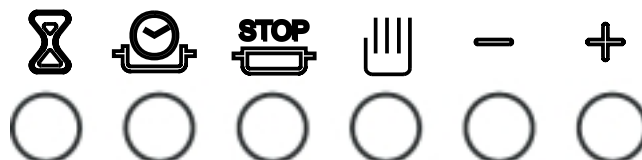
Semi-automatic oven mode

1st example: start in manual cooking mode - programmed cooking time.







- Put the food to be cooked in the oven.
- Press the  key (duration) and adjust the cooking time using the - and + keys: the oven switches on, the **AUTO** and  (oven on) symbols light up.
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- At the end of the set cooking time, the oven is automatically switched off, the symbol  (oven on) goes out and the **AUTO** symbol blinks; an acoustic signal sounds.

2nd example: start with manual cooking mode - end with programmed cooking mode.


- Put the food to be cooked in the oven.
- Press the  key (end of cooking) and adjust the end of cooking time using the - and + keys: the oven switches on, the **AUTO** and  symbols light up.
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- At the end of cooking, the oven is automatically switched off, the  symbol (oven on) goes out and the **AUTO** symbol blinks; an acoustic signal sounds.



Automatic oven mode (programmed cooking duration and end)

- Put the food to be cooked in the oven.
- Press the key  (Duration) and adjust the cooking time using the - and + keys: the **AUTO** and  (oven on) symbols light up (the oven switches on).
- Press the key  (end of cooking) and adjust the end of cooking time using the - and + keys: the  symbol goes out (the oven switches off).
- Turn the selector and the thermostat knobs onto the required function and temperature respectively.
- The programmer automatically sets the start of cooking time, which is shown by the symbol  (oven on) coming on. When the cooking time has elapsed, the oven is automatically switched off, the  (oven on) symbol goes out and the **AUTO** symbol blinks; an acoustic signal sounds.



Minute minder

Press the  key (minute minder) and set the time required using the - and + keys. An acoustic signal sounds at the end of the programme.


Buzzer

The buzzer emits a sound for 7 minutes after the end of the selected programme; it may be stopped by pressing any function key. It is possible to choose 3 different types of acoustic signal. By pressing the - key the actual signal tone appears. Now, within 7 seconds, every further press of the - key changes the signal tone.

Program control

Press the key  for the remaining time to be displayed, and the key  to check the end of cooking time.

Erasing programs

Once a program has been carried out, it is automatically erased; it can also be cancelled by pressing the key  (manual).

Comments from our cookery consultant



Your oven's various cooking modes were devised in consultation with the Cannon cookery consultant. He is a professional chef and is an integral member of Cannon research and development team.

The cooking modes, temperatures and oven shelf levels reflect our expert's own experience in the kitchen, and will allow you to achieve the best cooking results with a variety of dishes.

Recommendation:

- Take care not to touch the heating elements inside the oven during use, as they become very hot.
- Do not place dishes or aluminium foil on the interior base of the oven, as you will cause permanent damage to the enamel surface.

Cooking modes

Cannon ovens use different techniques to produce, circulate and preserve heat. Your oven has 9 cooking modes, each adapted for a different type of cooking style. 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



Spit-roasting 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

Defrosting



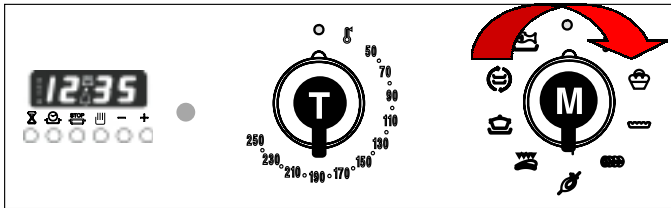
Care must be taken when defrosting food so that the outer parts, which defrost first, do not develop harmful bacteria. Food is generally defrosted in the refrigerator: this is known as slow defrosting. You can halve the defrosting time by using the oven.

This is suitable for:

- foods to be eaten raw/uncooked (strawberries, etc.),
- foods to be cooked - i.e. a chicken will defrost in half the normal time.



Defrosted foods should be eaten soon after defrosting. Place food to be defrosted on a shelf at level 1.



Turn knob «M» to select the symbol .



When the food has defrosted, do not forget to turn knob «M» to «0» to switch off the oven.

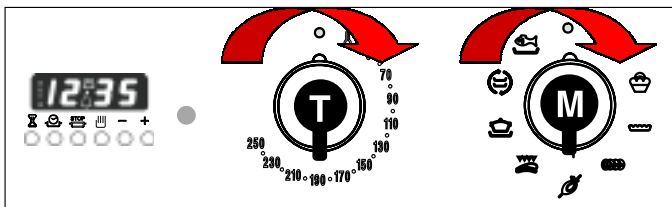
Baking




This mode is particularly suitable for pastries (preparations using baking powder). It helps prevent the dough drying out, and favours rising before the surface becomes golden and crusty, giving beautiful baking results.



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



1 - Turn knob «M» to select the symbol .

2 - Select the temperature with knob

Recommended temperature: 160°C.



Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven.

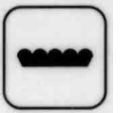


At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.



If you wish to delay the start of cooking, or programme a cooking time, see pages 6.

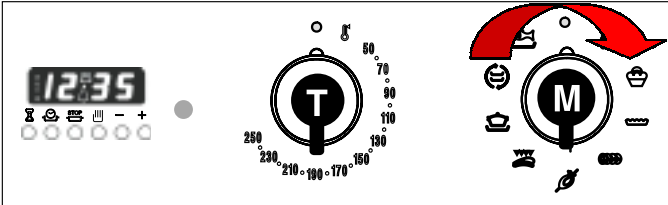
Pastry cooking



This cooking mode is particularly suited to tarts, quiches, etc. The pastry case bakes perfectly, while the filling does not overcook.



Use a shelf at level 1. We recommend that you preheat the oven.



1 - Turn knob «M» to select the symbol



2 - Select the temperature with knob «T».

Recommended temperature: 220°C



Note Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven.



Note At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.



Note If you wish to delay the start of cooking, or programme a cooking time, see pages 6.

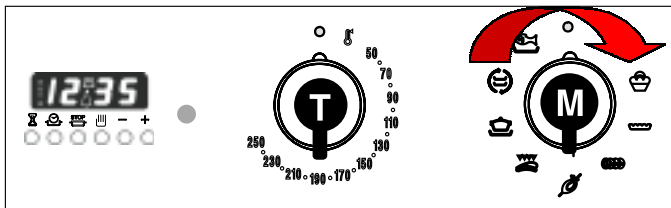
Roasting



This cooking mode is particularly suitable for red or white meats, au gratin dishes, etc. For roasting, we recommend a temperature of 200°C.



Use a shelf with the enamelled tray to catch the roasting juices, both at level 1. We recommend that you preheat the oven.



1 - Turn knob «M» to select the symbol



2 - Select the temperature with knob «T».

Recommended temperature: 200°C



Note Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven.



Note At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.



Note If you wish to delay the start of cooking, or programme a cooking time, see pages 6.



Note During grilling, do not set the thermostat knob to above 200°C and keep the oven door closed.



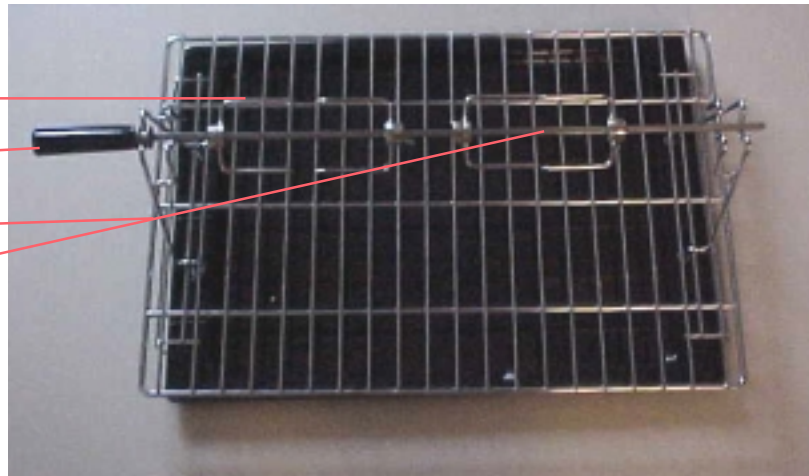
The spit unit supplied with your oven consists of:

4 spit forks

1 handle

2 supports

1 spit rod



- The 2 supports should be attached to the enamelled tray, which must be placed at level 1 so that the spit rod can be attached to the motor bracket inside the oven on the right.
- The meat is skewered by the spit rod and held in place with the four sliding forks which are then tightened onto the spit rod with thumbscrews.



Note

When you are assembling the spit unit, take care that the spit rod is properly fitted into the motor bracket.

- Push the spit rod through the centre of the piece(s) of meat,
- Ensure the meat is in the centre of the spit rod.

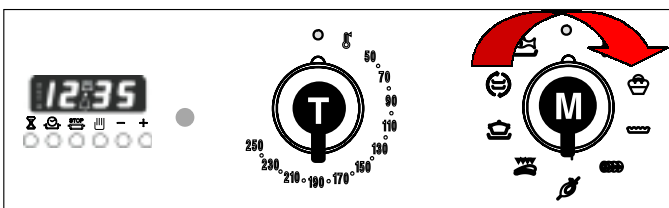
The detachable heatproof handle screws into the front end of the spit.

- This ensures the spit rod is sufficiently long for roasting large pieces of meat.
 - It prevents you from burning yourself when removing the meat after roasting.
- Screw the handle all the way on before removing the spit.

This cooking mode is particularly suitable for roasting on the spit with the oven door closed. The pieces of meat rotate slowly, browning evenly until they are cooked all the way through.



Use the enamelled tray to catch the roasting juices. We recommend that you start with a cold oven.



1 - Turn knob «M» to select the symbol



2 - Select the temperature with knob «T».

Recommended temperature: 200 °C.



Note

Wait until the oven has heated up and the indicator light has gone out before placing the food in the oven.



Note

At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.



Note

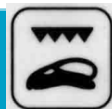
If you wish to delay the start of cooking, or programme a cooking time, see page 6.



Note

During grilling, do not set the thermostat knob to above 200°C and keep the oven door closed.

Barbecue cooking



Keep young children away from the oven when using the Barbecue mode as some exposed parts of the oven will be hot.

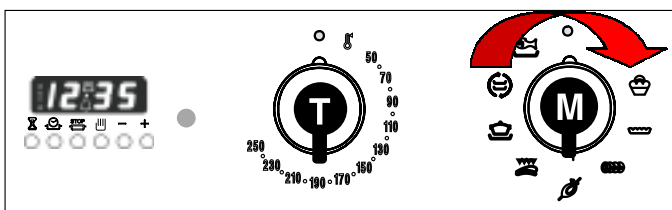
This mode is particularly suitable for cooking ribs of beef, grilling meat and au gratin dishes or similar.




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.



1 - Turn knob «M» to select the symbol .

2 - Select the temperature with knob «T».

Recommended temperature: 200 °C.



Note At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.

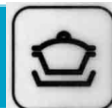


Note During grilling, do not set the thermostat knob to above 200°C and keep the oven door closed.



Note If you wish to delay the start of cooking, or programme a cooking time, see page 6.

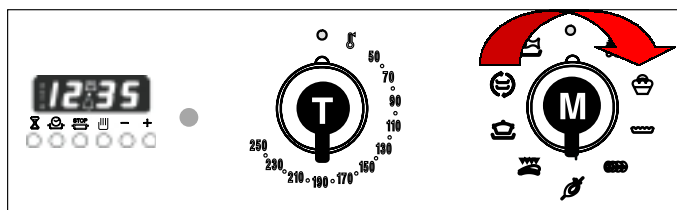
Traditional for classic cooking




This mode is particularly suitable for dishes that need to cook slowly in the oven (casseroles, etc.) or when using a bain-marie.



Use a shelf at level 1. We recommend that you preheat the oven.



1 - Turn knob «M» to select the symbol .

2 - Select the temperature with knob «T».

Recommended temperature: 190 °C.



Note Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven.



Note At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.



Note If you wish to delay the start of cooking, or programme a cooking time, see page 6.

Forced air cooking

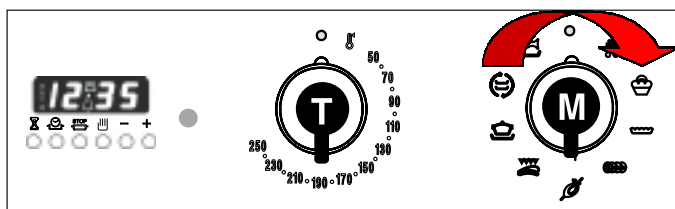



This mode is particularly suitable for cooking identical or different dishes on several levels. If you are cooking different types of dish at the same time, their flavours will not mingle.

To use this function, all dishes must require cooking at the same temperature.



We recommend that you preheat the oven.



1 - Turn knob «M» to select the symbol .

2 - Select the temperature with knob «T».

Recommended temperature: 200 °C.



Note Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven.



Note At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.



Note If you wish to delay the start of cooking, or programme a cooking time, see page 6.

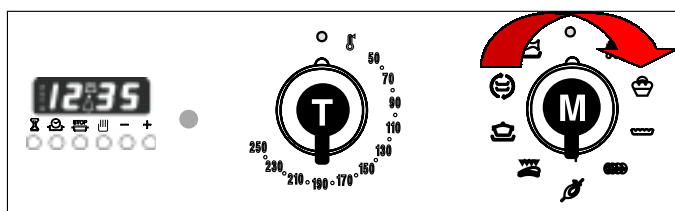
Fish cooking




This mode is particularly suitable for cooking all fish dishes, especially those that need to be left to cook slowly for a while.



We recommend that you preheat the oven. Use a shelf at level 1.



1 - Turn knob «M» to select the symbol .

2 - Select the temperature with knob «T».

Recommended temperature: 190 °C.



Note Wait until the oven has heated up and the indicator light has gone out before placing the dish in the oven.



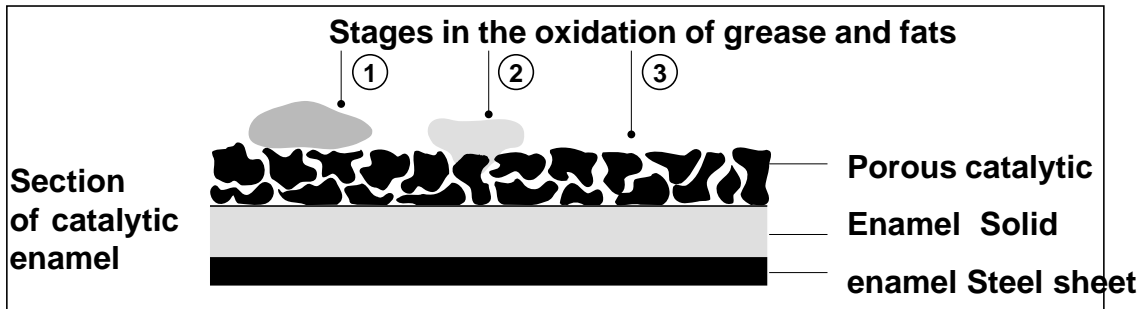
Note At the end of the cooking cycle, turn knob «M» to «0» to switch off the oven.




Note If you wish to delay the start of cooking, or programme a cooking time, see page 6.

Self-decreasing by catalysis

In this process, the interior **walls** of the oven are coated with a self-degreasing **catalytic enamel**. This enamel oxidizes and destroys all grease particles which splash on to the oven walls. The temperature of the walls must be **over 170°** for oxidation to occur. The porosity of the catalytic enamel increases the surface exchange required for oxidizing the grease particles by catalysis.



Towards the end of the cooking period, if there are still traces of grease particles, leave the empty oven turned on with the door closed, set the temperature selector to maximum, the function selection control to  for 60 to 90 minutes according to the amount of grease residue. 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 (a knife for example) or cleaning with detergents and abrasives should be avoided as this may cause irreversible damage to the self-degreasing agents in the enamel. The enamel is very resistant, and enables easy sliding action of the various accessories (main rack, drip-pan, spit) without risk of damage to the enamel. Fine white dust may appear where the surfaces make contact, however this is no cause for concern.

Observations:

1. If the walls need to be replaced, they are removable. Your local Cannondistributor will supply you with a new set.
2. The grill element and roof are self-cleaning by the automatic destruction of residues due to the heat emitted from the element itself .
3. Other parts inside the oven such as the floor, the door the light fixture, can be cleaned with a soapy sponge. Rinse well and dry.


The accessories are produced from quality materials for easy cleaning, like everyday tableware, in a dish-washer.

Tips and recommendations



First use:

- Before using your oven for the first time, heat it once while empty, in a well-ventilated room.

We recommend that you use the "Forced air"  mode at Maximum for 1 hour.

If your oven gives off a lot of smoke:

- Check that you have selected the appropriate function for the dish, that you are using the right accessories and cooking at the recommended level.
- Also check the displayed temperature: it is probably too high for the dish in question.
- Check whether the oven needs cleaning. Smoke and acrid odours are often the result of charred deposits stuck to the enamel.

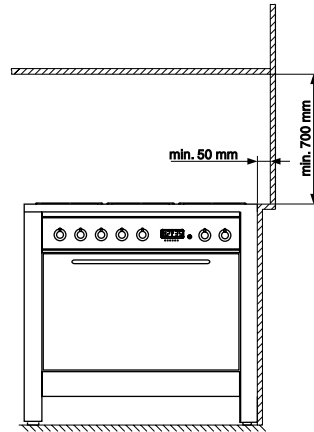
If the fan continues to operate after the cooking ends:

- Do not be surprised if the fan continues to function even if you have turned the oven off. It will stop automatically once the oven has cooled sufficiently.

If the oven does not heat up:

- Check:
 - that the electrical fuses have not blown,
 - that the circuit breaker has not been triggered,
 - that there is no mains power supply failure.

If the problem persists, contact your Distributor or After-Sales Service representative.



The air must be taken directly from the outside, from an area far from sources of pollution.

The ventilation aperture must have the following characteristics (fig.2A):

- total free cross section of passage of at least 6 cm² for every kW of rated heating capacity of the appliance, with a minimum of 100 cm² (the heating capacity is indicated on the rating plate);
- it must be made in such a way that the aperture, both on the inside and outside of the wall, cannot be obstructed;
- it must be protected, e.g. with grills, wire mesh, etc. in such a way that the above-mentioned free section is not reduced;
- it must be situated as near to floor level as possible.

The following instructions are provided for qualified installers so that they may accomplish installation, adjustment and technical maintenance operations correctly and in compliance with current regulations and standards.

Important: the hob should be disconnected from the mains electricity supply before any adjustment, maintenance, etc. is carried out. Maximum caution should be used whenever it is necessary to keep the appliance connected to the electricity supply.

The hobs have the following **technical characteristics**:

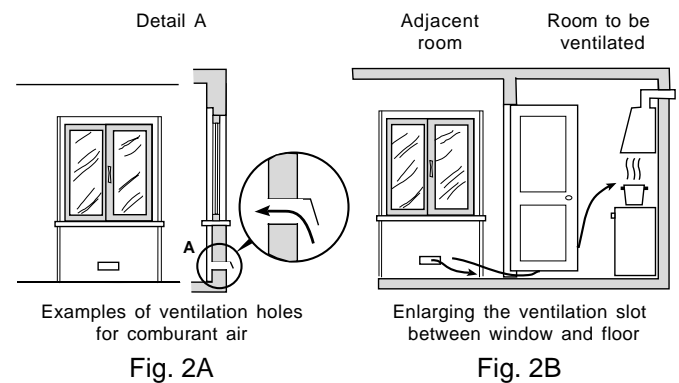
-Category II 2H3+

-Class 1

Positioning

This appliance may only be installed and operated in permanently ventilated rooms in compliance with provisions laid down by current regulations and standards. The following requirements must be observed:

- The appliance must discharge combustion products into a special hood, which must be connected to a chimney, flue pipe or directly to the outside (fig.1).
- If it is impossible to fit a hood, the use of an electric fan is permitted, either installed on a window or on an external wall, which must be switched on at the same time as the appliance.

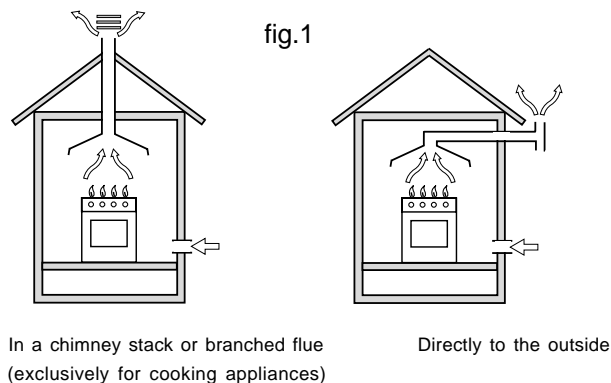


The air inflow may also be obtained from an adjoining room, provided the latter is not a bedroom or a room where there is a risk of fire, such as garages, mews, fuel stores, etc. and is ventilated in compliance with the standards in force.

Air from the adjoining room to the one to be ventilated may be made to freely pass through permanent apertures with a cross section at least equal to that indicated above. These apertures may also be obtained by increasing the gap between the door and the floor (fig.2B).

If an electric fan is used for extracting the combustion products, the ventilation aperture must be increased in relation to its maximum performance. The electric fan should have a sufficient capacity to guarantee an hourly exchange of air equal to 3-5 times the volume of the kitchen. Prolonged, intensive use of the appliance may require extra ventilation, e.g. an open window or a more efficient ventilation system by increasing the extraction power of the electric fan if installed.

Liquid petroleum gas descends towards the floor as it is heavier than air. Apertures in the outside walls in rooms containing LPG cylinders should therefore be at floor level, in order to allow any gas from leaks to be expelled. Do not store LPG cylinders (even when empty) in basements/rooms below ground level; it is advisable to keep only the cylinder in use in the room at any one time and connected far from heat sources which could raise its temperature to above 50°C.



In a chimney stack or branched flue (exclusively for cooking appliances)

Directly to the outside

Kitchen ventilation

The air flow into the room where the appliance is installed must equal the quantity of air that is required for regular combustion of the gas and for ventilating the same room. Air must be taken in naturally through permanent apertures made in the outside walls of the room or through single or branching collective ventilation ducts in compliance with the standards in force.

Gas supply connection

- Check that the appliance is set for the type of gas available and then connect it to the mains gas piping or the gas cylinder in compliance with current regulations and standards.
- This appliance is designed and set to work with the gas indicated on the label situated on the actual hob. If the gas supply is other than the type for which the appliance has been set, proceed with replacing the corresponding nozzles (provided), following instructions given in the paragraph "Adaptation to different types of gas".
- For trouble-free operation, suitable use of energy and longer life of the appliance, make sure that the supply pressure complies with the values indicated in the table 1 "burners and nozzles specifications, otherwise install a special pressure regulator on the supply pipe in compliance with current standards and regulations.
- Connect in such a way that the appliance is subjected to no strain whatsoever.

Either a rigid metal pipe with fittings in compliance with the standards in force must be used for connecting to the nipple union (threaded 1/2" BSP male fitting) situated at the rear of the appliance to the right (fig.3), or flexible steel pipe in compliance with the standards in force, which must not exceed 2000 mm in length.

Should it be necessary to turn the fitting, the gasket (supplied with the appliance) must be replaced.

Upon completion of installation, check the gas circuit, the internal connections and the taps for leaks using a leak-detection fluid. Also check that the connecting pipe cannot come into contact with moving parts which could damage or crush it. Make sure that the natural gas pipe is adequate for a sufficient supply to the appliance when all the burners are lit.

Important: A pressure regulator, in compliance with the standards in force, must be inserted when connecting to a liquid gas supply (in a cylinder).

Adaptation to a different type of gas

If the hob is to be converted for use with a type of gas other than that for which it was set in the factory (indicated on the label to be found on the hob), the burner nozzles should be replaced as follows:

- Remove the pan supports and the burners.
- Unscrew the nozzles "A" (fig.4) using a 7 mm socket wrench and replace them with the ones which have a diameter suitable for the type of gas to be used, according to the table 1 "burners and nozzles specifications).
- On completing the operation, replace the old rating label with the one showing the new type of gas; the sticker is available from our Service Centres.
- Reassemble the parts following the instructions in reverse order.

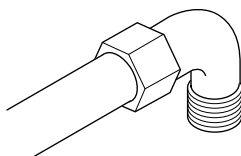


fig.3

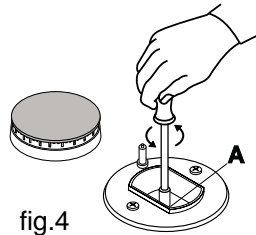


fig.4

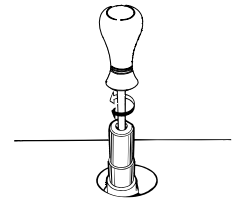


fig.5

Minimum Regulation

- Turn the gas valve to minimum.
- Remove the tap knob and turn the adjusting screw, situated inside of the tap stem (fig.5), using a screwdriver (loosening the screw increases the height of the flame, tightening decreases it).

N.B.: In the case of liquid gas, the regulation screw must be fully screwed in (clockwise).

- Make sure that, when the knob is turned rapidly high to low, the flame does not go out.
- In the event of a malfunction on appliances with the security device (thermocouple) when the gas supply is set at minimum, increase the minimum supply levels using the regulator screw.

Once the adjustment has been made, apply sealing wax, or a suitable substitute, to the old seals on the by-pass.

Replacing the nozzles on separate "double flame" burners:

- remove the grids and slide the burners from their housings. The burner consists of 2 separate parts (Fig. C and fig. D);
- unscrew the burners with a 7 mm wrench spanner. The internal burner has a nozzle, the external burner has two (of the same size). Replace the nozzle with models suited to the new type of gas (see table 1).
- replace all the components by repeating the steps in reverse order.

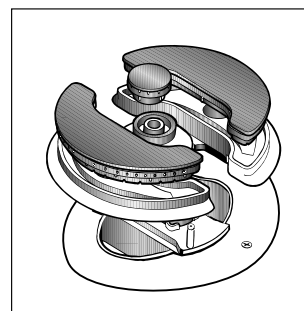


Fig. C

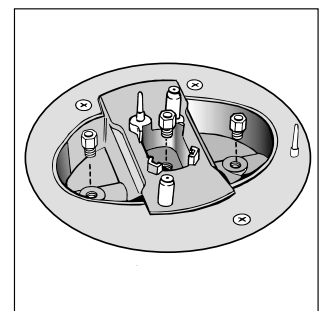


Fig. D

Regulation of Air Supply to the Burner

The burners do not need a primary air regulator.

Electrical connection

THE APPLIANCE MUST BE EARTHED

The hob is designed to work with alternating current at the supply voltage and frequency indicated on the rating plate (situated under the hob or at the end of the instruction booklet). Make sure that the local supply voltage corresponds to the voltage indicated on the rating plate.

Connecting the supply cable to the mains electricity supply

Installation

For models supplied without a plug, fit a standard plug, suitable for the load indicated on the rating plate, onto the cable and connect to a suitable socket. To connect directly to the mains supply, a double-pole switch with a contact separation of at least 3 mm suitable for the load and complying with current standards and regulations, must be fitted between the appliance and the mains supply outlet. The yellow-green earth wire must not be interrupted by the switch. The supply cable must be in such a position that no part of it can reach a temperature of 50 °C above room temperature. For installation above a built-under oven, the hob and the oven must be connected separately to the electricity supply both for safety reasons and for easy removal of the oven if necessary. Do not use adapters or shunts as they could cause heating or burning. Before connecting to the power supply, make sure that:


- the limiter valve and the domestic system can withstand the load from the appliance (**see rating plate**);
- the supply system is efficiently earthed according to standards and laws in force;
- the socket or double-pole switch are easily accessible when the appliance is installed.

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow - **Earth**
 Blue - **Neutral**
 Brown - **Live**

As the colours of the wires in the mains lead may not

correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Connect the Green & Yellow wire to terminal marked "E" or  or coloured Green or Green & Yellow.

Connect the Brown wire to the terminal marked "L" or coloured Red.

Connect the Blue wire to the terminal marked "N" or coloured Black.

FAILURE TO OBSERVE THE ACCIDENT-PREVENTION REGULATIONS RELIEVES THE MANUFACTURER OF ALL LIABILITY.

Replacing the cable

Use a rubber cable of the type H05RR-F with a suitable cross section 3 x 1.5 mm².

The yellow-green earth wire must be 2-3 cm longer than the other wires.


ENERGY LABEL

Directive 2002/40/EC on the label of electric ovens
 Norm EN 50304

Energy consumption for Natural convection

heating mode:  Convection

Declared energy consumption for Forced convection Class

heating mode:  Fan assisted

Burners and nozzles specifications

Table 1

BURNER	Diameter (mm)	Thermal power kW (H.s.*)		Liquid gas				Natural gas	
		Nomin.	Reduc.	By-pass 1/100 (mm)	Injector 1/100 (mm)	Flow * g/h		Injector 1/100 (mm)	Flow* l/h
						G30	G31		
C.Rapid	100	3.00	0.7	40	86	218	214	116	286
B. Semi-rapid	75	1.65	0.4	30	64	120	118	96	157
A. Auxiliary	55	1.00	0.3	27	50	73	71	71	95
D. Double flame DC DR (internal)	30	0.90	0.4	30	44	65	64	70	86
D. Double Flame DC DR (external)	130	4.10	1.3	57	70	298	293	110	390
Supply pressure		Nominal Minimum Maximum				28-30 20 35	37 25 45		20 17 25

This appliance conforms with the following European Economic Community directives:

- 73/23/EEC of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/EEC of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 90/396/EEC of 29/06/90 (Gas) and subsequent modifications;
- 93/68/EEC of 22/07/93 and subsequent modifications.

* At 15°C and 1013 mbar-dry gas
 Propane G31 H.s. = 50,37 MJ/kg
 Butane G30 H.s. = 49,47 MJ/kg
 Natural gas G20 H.s. = 37,78 MJ/m³





After Sales Service

As part of our commitment to you, all Cannon appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Cannon engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.theservicecentre.co.uk

Republic 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 white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Whether you have just one or a number of Cannon appliances in your kitchen, we offer two service cover plans to give you total peace of mind.

- Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories UK: 08709 077 077

www.theservicecentre.co.uk

Republic 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 all available on our web-site at:

For further product information: 08701 546 474

All Services are offered as an extra benefit and do not affect your statutory rights.

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