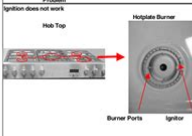


Something Wrong with your Cooker?

Before contacting your nearest Service Centre/Installer, check the problem guide below, there may be nothing wrong with your cooker.

Problem	Check
Ignition does not work 	If all burners fail to ignite Check that sparks appear at the burners. A clicking noise should be heard. If not Check that the plug is plugged in to a clamp electric socket and the supply is switched on. If all burners still fail to ignite Check and replace if necessary the 13amp fuse. If only one burner fails to ignite Check that the burner is dry and that spillage of food or cooking fluid remains are not affecting the ignitor or burner ports. Clean away any debris with a dry nylon brush such as an old dry toothbrush. If a wire wool pad has been used for cleaning around the burner ensure the ignitor or flame bars are not damaged. Any water on the burner should be dried with a cloth or kitchen towel. Do the hob/make sure that all burner ports are correctly seated.
Oven Temperature seems too high or too low	Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by 10°C to suit your taste.
Oven does not cook evenly	Check the temperature and door position are as recommended in the temperature charts. Check that the thermal being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hobplates are slow to heat or will not flame	Check that your area conforms to the recommendations in the user manual.
Obtain an answer when using your new cooker	This is normal and should cease after a short period.
Condensation / Steam in the Oven After Use	Condensation and steam is a by product of cooking food with a water content. To help minimise always: A) Try to avoid leaving food in the oven to cool after being cooked. B) Use a cover/banana whenever possible.
Condensation on the Wall at the Rear of the Cooker	Steam and/or condensation may appear from the wall at the rear of the appliance when using an oven, particularly when cooking foods with a high water content (such as Oven Chips or Chochers). This is normal and any excess should be wiped off.

26

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Remove all doors and lids where fitted. Remove the mains cable where fitted by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply. To help the environment, Local Authority instructions should be followed for the disposal of your product. This appliance must be installed in accordance with the regulations in force and the data badge is fitted on the rear panel. Read these instructions before installing or using the appliance and retain these instructions as they are only valid for the countries whose symbols appear in the manual. Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has the cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other. When first using the cooker ensure that the room is well ventilated e.g. open a window or use an extractor fan. It is suggested that any pets be removed. This odour is due to any temporary finish and also any moisture. Our policy is one of continual improvement in design and development, therefore strict accuracy of illustrations. This appliance conforms to the following EEC directives. Gas Appliances. Low Voltage Equipment. Electromagnetic Compatibility. Care should be taken to avoid touching heating elements. This may cause overheating of your cooker. NOTE The use of a gas cooking appliance results in the production of heat and moisture in the room in which it. In particular when using the grill or more than one hotplate burner, open a window if a mechanical ventilation. These individuals. This will ensure the food has not cooled down and does not require reheating before serving. Stews prepared by frying the Aluminium foil gives a good seal. Ensure the correct time of day is always set, before using your cooker. <http://xn--76-6kca8aqc6c.xn--p1ai/pic/userfile/diy-wormery-manual.xml>

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see Step 9. Turn the oven controls to the OFF position. When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button. When cooking automatically the End Time can be checked at any time by simply pressing the End Time button. Note 2 Step 2. Step 3. Place food onto the correct shelf position in the oven and close the oven doors. Turn the oven controls to the required temperature, and if necessary select the appropriate oven Step 5 Release all buttons. The Auto symbol will continue Step 6 Press the Manual button. The audible tone will be cancelled and the ovens will be Step 7 Step 2. The Auto symbol will go out. Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing The device within the timer Reset the timer to the correct time of day.

Food in the oven may, therefore, not The dual control wok burner consists of a smaller inner and a larger outer burner Use of the two burners together with large pans on maximum Use of the two Cookware of all sizes For small pans it is recommended that only the inner burner is The knob situated below the symbol The knob situated below the symbol The two normal simmering burners on the right hand side of the hotplate are oval in form and can be turned When using the griddle or for heating rectangular, square or large cookware use the two burners with their For medium size cookware use any of the two burners in any orientation. All pans should be placed centrally over the burners. When operating the dual Only turn the control knob between the large flame Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of the burners every time Remove any food spillage or cleaning materials from Access to the ignitor can be achieved by lifting off In the event of the burner flames being accidentally extinguished, turn off the burner controls and do not attempt If aluminium based pans are used, a silvery deposit may appear on the top edge of the pan support fingers. See Care and Cleaning section for cleaning information. Models with Hob Gas Burner Safety Devices to Prevent Leaks only available on certain models. These models can be identified by the presence of the device itself. Since the hob burners are equipped with a safety device, you must hold the control knob in for about 3 They should also be suited to the Hotplate. Rear left Frozen foods in particular will Do not use water or a fire extinguisher The griddle is To protect the nonstick coating Wooden or heat resistant plastic utensils Preheat the griddle plate for However when cooking drier foods eg. Once the griddle In the event of the burner flames being accidentally extinguished, turn off the burner controls and do not Rub in the fat. Add the dry ingredients.



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Beat the egg and mix to a soft dough adding a Cook on the preheated griddle for about 6 minutes They may be eaten hot or cold and should be split Turning the control knob clockwise will switch on the full width and turning anticlockwise will switch on just the A gentle flow of air will be

shelves. The heating of the oven is achieved by turning the pilot light. It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. The correct positioning of food is indicated on the temperature charts. Beef, lamb, mutton and poultry may be lightly floured, but pork should be scored, brushed lightly with oil and placed in the main oven meat pan supplied with your cooker. Small joints of meat should not be added, except for veal, very lean meat or poultry which can be larded with bacon. It is not necessary to baste, when roasting in an oven. For optimum cooking performance, there must be clearance between meat pan and oven sides. The meat pan must be placed lengthways in the oven to allow for air circulation. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, when a complete meal is being cooked in the oven, cooking time may need to be increased and temperature reduced. Yorkshire pudding to serve with roast beef.

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The suggested times and temperatures given below should be used as a guide. The weight of stuffing should be noted. If the door of the oven is left open for more than 10 minutes, the pilot light will go out. The correct positioning of food is indicated on the temperature charts. Note: Where times are stated, they are approximate only.

Conventional Oven. Meat. Preheat. Time approx. Beef. Yes. Lamb. Pork. Veal. Yes. Turkey up to 1.5kg. Yes. Turkey over 1.5kg. Yes. Casserole. Cooking. Position in Oven. In meat pan on Runner 2. Runner 3. If using aluminium foil, never use on Runner 2. Fan Oven. No. No. Turkey up to 1.5kg. No. Turkey over 1.5kg. No. Casserole. No. In meat pan on Runner 2. If using aluminium foil, never use on Runner 2. The most accurate method of testing the readiness of joints of meat or whole poultry is to insert a meat thermometer into the thickest part of the joint. Beef Rare. Poultry. Medium. Food. Temperature and Time. Position in Oven. Scones. Small Cakes. Victoria Sandwich. Runner 3. Sponge Sandwich fatless. Swiss Roll. Rich Fruit cakes. Runner 2. Semi Rich Cakes. Shortcrust Pastry. Puff Pastry. Yorkshire Pudding. Individual Yorkshire Pudding. Milk Pudding. Baked Custard. Bread. Meringues. Runner 1.

Conventional Oven Cooking. Food. Note: If soft margarine is used for cake making, temperatures recommended by the manufacturers should be used. They will hold at this temperature. The internal temperature of the food can be used for keeping warm. Movement of your cooker is most easily achieved as follows: When repositioning the cooker, ensure that it is level. Take care to ensure that any floor covering is not damaged. The higher the oven temperature, the more likely it is to be damaged. In most cases this cleaning operation will proceed during normal use. However, if high temperatures are not used regularly it may be necessary to run the oven empty at maximum temperature. If desired, they can be wiped over with a soapy cloth followed by a wipe with a clean cloth. It can then be taken to the kitchen sink. Unscrew the lens using a thick cloth to protect your fingers in the unlikely event of a lens fracture. Unscrew bulb. Fit new bulb and refit lens. Hotplate Traditional, pan supports, burner caps, Cloth wrung out in warm soapy water. Stubborn stains can be removed with a suitable cleaning agent. Check that the cleaning agent is approved by the Vitreous Enamel Association. Aluminium.

Burner bodies, door handles. Similar to paint cleaning above. Use a nylon brush to remove any grease.

should be taken when refitting the bodies over the Glass. As for enamel cleaning. Polish with a clean dry cloth or kitchen Chromium Plating. Oven shelves, grill pan grid, grill pan handle Wipe with a cloth wrung out in warm soapy water. A fine steel Plastic. Grill pan handle, control knobs, door handle Wipe with a cloth wrung out in warm soapy water. Stainless Steel Professional. Door trims, control panel, hotplate. Wipe with a cloth wrung out in warm soapy water. Polish with a For stubborn stains, use a Paint. Control panel and doors Traditional, side Wipe with a cloth wrung out in warm soapy water only. DO NOT This is normal and should cease after a short period. Oven cooks too fast or too slow. Check that the oven setting and shelf positions are as recommended in Ignition does not work. If all burners fail to ignite. Check that sparks appear at the burners; a clicking noise should be felt; If only one burner fails to ignite NOTE. Satisfactory ignition will only be achieved if all the hotplate Read the Timer instructions in this book carefully remembering that the. Cook period is the length of time that the timer will switch the ovens on Flashing. The electricity supply to the cooker may have been interrupted, but Set the correct time of day by following Fanned oven does not work, but the grill, The Timer may be set for an Auto Cooking programme. Check the Timer. If it is, follow the instructions given in the. Timer section of this book to cancel the Auto Cooking programme. Oven lamp does not work. The oven lamp is not covered by the guarantee. The part is easily A new lamp may be obtained from our Parts department, see back If there is still a problem contact your local Service office see back page. To minimise the risk of injury to children please dispose of your product carefully and safely.

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Remove all doors To help the environment, Local Authority instructions should be followed for the disposal of your product. Disposal of old electrical appliances Consumers should contact their local authority or retailer for information concerning the correct disposal of their The adjustment conditions for this appliance are stated on the data This appliance is not designed to be connected to a combustion products evacuation device. It must be It is the law that all gas appliances are installed by competent persons in accordance with the current edition of It is in your interest and that of safety to ensure compliance with the law. In the UK, CORGI registered installers work to safe standards of practice. The cooker must also be installed in accordance with BS 6172. Failure to install the cooker correctly could invalidate the warranty liability claims and could lead to prosecution. When adjusted for use on BUTANE G30 or PROPANE G31 the cooker must not be installed in a room or The room must have an opening window or equivalent; some rooms may also require a permanent vent. If the room has a volume of less than 5m³, it will require an air vent of 100cm² Width. Depth Pressure test point. Gas rate adjustment. Aeration adjustment. Electrical connection. Total electrical heat input. G30 at 28 30 mbar. G31 at 37 mbar. G20 at 20 mbar Centre Front Centre Front Centre Rear None. None Insert a narrow flat screwdriver centre of the tap spindle Replace the tap knob. Repeat this procedure with the other six hotplate taps. This requires a minimum distance of 600mm between cupboard When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above hotplate level, The diagram below illustrates the minimum clearance between the cooker and adjacent walls, cupboards etc. The wall behind the cooker, 50mm below and 450mm above, and the width of the cooker, must be a noncombustible material such as ceramic wall tiles.

If the cooker is to be fitted close to a corner on the left hand side, ensure that there is a clearance of at least 50mm Check that the following parts are present. Meat pan. Grill pan, grid and handle. Loose burner parts 14. Aluminium burner bodies 6. Wok Stand. Pan supports 3. LPG conversion kit. Oven shelves 4. Griddle. Literature pack. After unpacking your cooker, make sure that you remove all the packing from the oven and grill, and any The cooker is fitted with rear wheels Movement of your cooker is most easily achieved as follows. Your cooker must stand on a flat surface so that the

hob is perfectly level, and the cooker is stable and cannotThe M6 bolt at the top of the rear of the cooker can be used to engage a stability chain. Keep the chain clear ofThe chain must be fitted to the wall behind the cooker. NOTE If the cooker is to be placed on a base, precautions must be taken to prevent it from slipping off theAn adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to beIf a forward facing backplate is used, it must be chased into the wall.A length ofThe temperature rise of areas at the rear of the cooker that are likely to come in contact with the flexible hose do. LPG cookers should be connected with a hose suitable for LPG and capable of withstanding 50mbar pressure.The power supply cable should conform to BS6004 with a conductor size of 4mm². The control unit should be easily accessible in the event of an emergency. This appliance conforms to EN55014 regarding suppression of radio and television interference. Access to the mains terminals is gained by removing the rear access cover. The mains cable must pass through the cable clamp adjacent to the terminal block. Sufficient cable should be used to allow the cooker to be pulled out for servicing. After installation, check for gas soundness.

Fit the hotplate burner bodies, burner port rings, enamelled discs and pan supports referring to the instructionsCheck for a steady flame on the low setting.Instruct the user on the operation of the cooker.Your appliance has the benefit of our manufacturers guarantee, which covers the cost of breakdownThis gives you the reassurance that if, within that time, your appliance is proven to be defectiveThe guarantee is subject to the following conditionsThe guarantee does not coverThese include but are not limited to plugs,Cannon also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on youTo activate the extra parts warranty on your appliance, simply call ourExtended Guarantees. We offer a selection of protection plans that enable you to fully cover yourself against the expense ofTo find the ideal plan for you please call our advice line on 08448 226We have a dedicated team who can provide free advice and assistance with your appliance if youSimply call our Cannon Service Hotline on 08448 224 224 ROI 0818 313 413 for telephone assistance,After Sales Service. No one is better placed to care for your Cannon appliance during the course of its working life thanEssential Contact Information. Cannon Service. We are the largest service team in the country offering you access to 400 skilled telephone advisorsPlease note Our advisors will require the following information. Model number. Serial number. We supply a full range of genuine replacement parts as well as accessory products that protect andAppliance Registration. We want to give you additional benefits of Cannon ownership. To activate your FREE 5 year partsIndesit Company UK Limited, Morley Way, Peterborough, PE2 9JB. Indesit Company, Unit 49 Airways Industrial Estate, Dublin 17. Recycling and Disposal Information. As part of Cannons continued commitment to helping the environment, Cannon reserves the right toPlease dispose of packaging and old appliances carefully.

To minimise the risk of injury to children,Dispose of these parts. Very often issues with Cannon 10455G begin only after the warranty period ends and you may want to find how to repair it or just do some service work. Even oftener it is hard to remember what does each function in Electric Pressure Cooker Cannon 10455G is responsible for and what options to choose for expected result. Fortunately you can find all manuals for Electric Pressure Cooker on our side using links below. The data badge is fitted on the rear panel. Read these instructions before installing or using the appliance and retain them for future use. Part No. 195044520.00 1 2 3. 36 Summary of content 36 pages Page 1 PROFESSIONAL 1000 TRADITIONAL 1000 Use and Installation Instructions This appliance must be installed in accordance with the regulations in force and only used in a well ventilated space. Read these instructions before installing or using the appliance and retain them for future use. Part No. 195044520. Page 2 CONTENTS PAGE Introduction 3 For Your Safety 4 Oven Timer Operation 6 Hotplate 12 Griddle 14 Twin Grill 16 Fan Oven 17 Conventional Oven 19 Oven Cooking Charts 20 The Slow Cook Setting 22 Warming Compartment 22 Care and Cleaning 23 Something Wrong with your cooker 25 Installation Instructions 27 Key Contacts Back Cover DISPOSAL OF YOUR PRODUCT To minimise the risk to injury to children please dispose of your

product carefully and safely. Page 3 INTRODUCTION To help you make the best use of your cooker, PLEASE READ THIS BOOKLET CAREFULLY. Your new cooker is guaranteed and will give lasting service. The guarantee is only applicable if the cooker has been installed in accordance with the Installation Instructions. The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation. When first using the cooker ensure that the room is well ventilated e.g.

Page 4 FOR YOUR SAFETY Please read the precautions below before using your cooker. ALWAYS... ALWAYS make sure you understand the controls before using the cooker. ALWAYS check that all controls on the cooker are turned off after use. ALWAYS stand back when opening an oven door to allow heat to disperse. ALWAYS use dry, good quality oven gloves when removing items from the ovens. ALWAYS take care when removing items from the grill when the main oven is on, as the contents may be hot. Page 5 FOR YOUR SAFETY NEVER... NEVER leave children unsupervised where the cooker is installed as all surfaces will get hot during and after use. NEVER allow anyone to sit or stand on any part of the cooker. NEVER store items that children may attempt to reach above the cooker. NEVER heat up unopened food containers as pressure can build up causing the container to burst. Page 6 OVEN TIMER OPERATION The oven timer offers you the following features 1. Time of Day 2. Automatic Cooking 3. Minute Minder AUTOMATIC COOKING The fanned oven can be controlled automatically. 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. Page 7 OVEN TIMER OPERATION CLOCKFACE The timer incorporates a 24 hour clock. Ensure the correct time of day is always set, before using your cooker. Page 8 OVEN TIMER OPERATION SETTING THE TIME OF DAY Step 1 Make sure all oven controls are turned Off. 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. Page 10 OVEN TIMER OPERATION Note 1 When cooking automatically the Cook Period can be checked at any time by simply pressing the Cook Period button.

Note 2 When cooking automatically the End Time can be checked at any time by simply pressing the End Time button. Page 11 OVEN TIMER OPERATION TO CANCEL AN AUTO COOKING PROGRAMME BEFORE THE COOK PERIOD HAS FINISHED. Step 1 Turn the oven controls to the OFF 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. Page 12 HOTPLATE The hotplate has one dual control wok burner, one large high speed burner, three normal simmering burners and one small simmering burner. The dual control wok burner consists of a smaller inner and a larger outer burner that can operate either together or separately. Use of the two burners together with large pans on maximum setting gives a very high input and reduces cooking times with respect to conventional burners. Page 13 HOTPLATE SAFETY REQUIREMENTS FOR DEEP FAT FRYING 1. Never fill chip pans more than one third full with oil or fat. 2. Never leave oil or fat unattended during the heating or cooling period. 3. Never heat fat or fry with a lid on the pan. 4. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods in particular will cause frothing and spitting if added too quickly. 5. Always keep the outside of the pan clean and free from streaks of oil or fat. Page 14 GRIDDLE A nonstick griddle is supplied for use over the two burners on the right hand side of the hob. The griddle is made of cast iron and the surface is covered with a special nonstick finish. To protect the nonstick coating never use metal cooking utensils as they may scratch the surface. Wooden or heat resistant plastic utensils may be used. Do not use saucepans on the griddle plate. Turning the control knob clockwise will switch on the full width and turning anticlockwise will switch on just the grill half.

Page 17 FAN OVEN The heating of the oven is achieved by turning the control knob clockwise to the required temperature as recommended in the temperature charts. The pilot light will immediately come on and will automatically go off and on during cooking as the oven thermostat maintains the correct temperature. Page 18 FAN OVEN TEMPERATURE AND TIME When all three shelves are used to cook large quantities of food for home freezing or parties, it may be necessary to increase the cooking times given in the charts by a few minutes to allow for the loss of heat due to the extra time taken to load the oven, and the larger mass of food. Baking trays should allow an equal gap on all sides of the oven. NB. Recipes in cookery books give times and temperatures for cooking in ordinary ovens. Page 19 CONVENTIONAL OVEN OVEN CONTROL Heating of the oven is achieved by turning the control clockwise to the required oven temperature scale on the control panel, as recommended in the temperature charts. The pilot light will immediately come on and off during cooking as the thermostat maintains the correct temperature. The charts on pages 20 and 21 are a guide only, giving approximate cooking temperatures and times. Switch off the electricity supply and allow to cool before cleaning the cooker. 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. Before moving your cooker ensure that it is cool and note that it is heavy so you may require assistance. Page 24 CARE AND CLEANING COOKER FINISH CLEANING METHOD Vitreous Enamel Hotplate Traditional, pan supports, burner caps, roasting dish, grill pan, oven base, rear and roof, door inner panels, grill and warming compartments. Cloth wrung out in warm soapy water.

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