



File Name: cannon camberley cooker manual.pdf

Size: 3754 KB

Type: PDF, ePub, eBook

Category: Book

Uploaded: 1 May 2019, 17:22 PM

Rating: 4.6/5 from 784 votes.

Status: AVAILABLE

Last checked: 12 Minutes ago!

In order to read or download cannon camberley cooker manual ebook, you need to create a FREE account.

[Download Now!](#)

eBook includes PDF, ePub and Kindle version

[Register a free 1 month Trial Account.](#)

[Download as many books as you like \(Personal use\)](#)

[Cancel the membership at any time if not satisfied.](#)

[Join Over 80000 Happy Readers](#)

Book Descriptions:

We have made it easy for you to find a PDF Ebooks without any digging. And by having access to our ebooks online or by storing it on your computer, you have convenient answers with cannon camberley cooker manual . To get started finding cannon camberley cooker manual , you are right to find our website which has a comprehensive collection of manuals listed.

Our library is the biggest of these that have literally hundreds of thousands of different products represented.



Book Descriptions:

cannon camberley cooker manual

Read these instructions prior to using the cooker and retain them for future reference. 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. 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. 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. GUIDANCE ON AUTOMATIC COOKING 1. When planning your meal remember that the oven control setting refers to the temperature on the middle shelf; above this shelf it is hotter and below it is cooler. Therefore foods which require different temperatures can be cooked automatically at the same time. Ensure the correct time of day is always set, before using your cooker. Minute Cook Minder Period Time SYMBOLS Will light up when you select a Minute Minder Period and will remain lit for the period set. Step 2 Check the electricity supply to the cooker is turned on. The symbol will go out. The bleeping sound will continue for several minutes unless cancelled. Step 2 Place food onto the correct shelf position in the oven and close the oven doors. Step 3 Turn the oven controls to the required temperature, and if necessary select the appropriate oven function. Do not use the safety device as a means of controlling the hotplate burners. All spillages must be removed from the surface of the lid before opening. The shelf in the top oven has a heat shield fitted at the rear. The shield can be removed for cleaning and grilling, but must be replaced when using the oven. <http://www.akmeninerezidencija.lt/i/dishwasher-manual-kitchenaid.xml>

- **1.0, cannon camberley gas cooker manual, cannon camberley double oven manual.**

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. Cooking Time and Comments CAKES, PASTRIES AND BISCUITS Small Cakes 16 per tray 20 25 mins. Swiss Roll 3 egg quantity 10 12 mins. The handle can be fixed as follows 1. Grilling can be started from cold but for best results preheat for approximately two minutes. Most cooking is done with the heat on full, but it may be desirable to reduce it for thicker pieces of meat or for keeping food warm. Two shelves provide five possible cooking levels enabling full use of the different temperatures inside the oven. If food is to be frozen or not served immediately, cool it in a clean container as quickly as possible. 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. 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, aerosol cleaners or oven chemical cleaners of any kind. Polish with a clean dry cloth or kitchen roll. Chromium Plating Wipe with a cloth wrung out in warm soapy water. Oven shelves, grill pan grid, A fine steel wool soap pad e.g. Brillo, Ajax, or a grill pan handle support chrome or stainless steel cleaner may be used. PROBLEM CHECK If all burners fail to ignite Ignition does not work. Check that sparks appear at the burners; a clicking noise should be heard. The adjustment conditions for this appliance are stated on the data badge which is fitted below the oven door. This requires a minimum distance of 540mm between cupboard units of hotplate height. <http://ndesert.nazwa.pl/userfiles/dishwasher-manual-whirlpool.xml>

When installing next to a tall cupboard, partition or wall, for a minimum distance of 400mm above

hotplate level, allow a side clearance of at least 65mm. An adaptor backplate should, therefore, be fitted within the shaded area shown to allow the cooker to be pushed fully to the wall. If a forward facing backplate is used, it must be chased into the wall. CONNECT TO A 230/240V A.C. SUPPLY ONLY. Connection to the electricity supply should be made via a properly earthed, readily accessible wall socket which is adjacent to but not directly above, and not more than 1.25m away from the appliance and capable of electrical isolation. The supply pressure can be checked at the grill injector. Access to the injector is by first removing the baffle at the front of the grill fastened by two screws. Then remove the fastening screw on the right hand side of the burner and slide the burner off the injector. General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB
PRINTED BY SIMLEX. Use and Installation Instructions. The cooker must be installed in accordance with the regulations in force. Read these instructions prior to using the cooker and retain them for the Data Badge is located below the oven door. Part no. 446620000902. The guarantee is only Instructions. The cooker is designed specifically for domestic use and responsibility will not be. When first using the cooker ensure that the room is well ventilated e.g. open a window. Our policy is one of continual improvement in design and development. This appliance conforms to the following EEC Directive. Gas Appliances. Low Voltage Equipment.

Electromagnetic Compatibility NOTE The use of a gas cooking appliance results in the production of heat and always ensure that the kitchen is well ventilated. In particular when using the grill or more than one hotplate burner, open a window if necessary. Therefore foods which require different temperatures can be cooked automatically. This will ensure the food has not cooled down and does not become frozen. Meat and poultry should be thawed thoroughly. Shepherd's Pie, should not be cooked automatically if there is to be a delay period. Aluminium foil gives a good seal. Ensure the correct time of day is always set, before using your cooker. Minute Cook End. Minder Period Time Minute Cook End. Minder Period Time. Auto Cooking Programme. End. Cook Cook. End. Minute Minute. Period Period. Time Manual. Minder Minder. Time Minute. Cook Cook. End End. Minder. Period Period. Time Manual. Minder. Time Button. Here you can set a time period of up to 23 hours 59 minutes, that will count down. When it reaches zero, the timer will emit an audible tone. For Example If you set 20 minutes, the audible tone will occur 20 minutes later. End Time Button The time of day at which you want an "Auto Cooking" programme to end. You will hear Cooking Programme has finished. Notes Used to adjust the various timer function settings. Used to adjust pitch of audible tone see other notes on timer operation. Step 2 Check the electricity supply to the cooker is turned on. Minute Minute. Cook Cook. End End. Minder. Period Period. Time Manual. Minder. Time Minute Minute. Cook Cook. End. End. Minder Minder. Period Period. Time Manual. Time. Step 5 Release all the buttons simultaneously. The time of day is now set and the Note. Bell Symbol. You cannot adjust the time of day if the timer has been set for Step 2 Press and hold the Minute Minder Button. Minute. Minute. Cook Cook. End End. Minder. Minder. Period Period. Time Manual. Time Release all buttons and the timer display will revert back to the time of day.

Bell At the end of the set time a bleeping sound will be heard, and the The bleeping sound will continue for several minutes unless cancelled see step 4. End. Minute Minute. Cook Cook. End. Time. Minder Minder. Period Period. Time Manual. Step 4 To cancel the bleeping sound press the Minute Minder button, timer To cancel Minute Minder before the Minute Minder period has finished. Step 1 Press the minute minder button. Step 3 To cancel the bleeping sound press Minute Minder button. Note 1. When the Minute Minder has been set, the time remaining can be checked Step 1. Check that the correct time of day is set, if not follow instructions for setting the time Step 2 Place food onto the correct shelf position in the oven and close the oven doors. Cookpot Symbol End. Minute Minute. Cook Cook. End. Time. Minder Minder. Period Period. Time Manual Minute Minute. Cook Cook. End. Minder Minder. Period Period. Time Manual. Time Minder Period Time Manual Step 7 Turn the oven controls to the required temperature, and if The bleeping sound will continue for several minutes unless Minute Cook End End. Manual. Minder. Minder. Period Period. Time Time. Step 8. Press the

Cook Period button to cancel the bleeping sound. Step 9. Turn the oven controls to the OFF position. Step 10. Press the Cook Period and End Time buttons together to return the Cookpot symbol will light up. Note 1. When cooking automatically the Cook Period can be checked at any time. Note 2. When cooking automatically the End Time can be checked at any time by Step 2 Place food onto the correct shelf position in the oven and close the oven doors. Step 3 Turn the oven controls to the required temperature, and if necessary select the appropriate Cookpot Symbol. Example 1hr 30 minutes. End. Minute Minute. Cook Cook. End. Minder Minder. Period Period. Time Manual. Time. Note Cook Period is the length of time the food requires to cook. Step 5 Release all buttons. The bleeping sound will continue for several minutes unless cancelled.

see step 6 Minute Minute. Cook Cook. End. Time. Minder Minder. Period Period. Time Manual. Step 7 Turn the oven controls to the OFF position. Minute Cook End. Minute Minder. Cook Period. End. Time. Minder Period Time Manual. Note 1. When cooking automatically the Cook Period can be checked at any time. Note 2. When cooking automatically the End Time can be checked at any time by Reset the timer to the correct time of day. Food in the oven may, therefore, not have been cooked, before serving check food is. Do not use the safety device as a means of. All spillages must be removed from the surface of the lid before opening. The hotplate has two high speed burners and two simmering burners which will. All pans should. Continue to press. Only turn the control knob between the large flame symbol and the small. DO NOT operate the burners without pan supports. DO NOT use misshapen pans which may be unstable. DO NOT use round base woks directly on the pan supports. DO NOT use the glass lid as a working surface. Each burner is fitted with a spark ignitor for lighting the gas. To ensure rapid lighting of. When the hotplate burner bodies and caps are removed for cleaning, be careful not to. If aluminium based pans are used, a silvery deposit may appear on the top edge of the. Do not use water or a fire extinguisher as the force of it may spread the. The shelf in the top oven has a heat shield fitted at the rear. The shield can be removed. The shelf can be. It has a safety stop to prevent it from being pulled. The shelf is removed from the oven by pulling it. The baking dish and grill pan without the handle can be used in the oven. The. NOTE It is normal for a slight resistance to be felt to be felt when turning the control knob to the oven settings. Never place dishes on the oven base over the burner. You may wish to alter the setting to give a. When a different setting to that shown below is given in a recipe, the. Allow 15 minutes preheat for best results. Always turn the. Shelf position 1 is the highest. Food. Gas.

Mark. Approx. Cooking Time and Comments. Push dish right to. Shelf. Position. Casseroles Baked Sponge Puddings Baked Apples Meringue Topped Puddings Fruit Crumble Mark. Shelf. Positions. Small Cakes 16 per tray Swiss Roll 3 egg quantity Shortcrust Pastry Choux Pastry Bread rolls, plait Tea breads etc. Approx. Cooking Time and Comments Meringues For a fixed handle, replace the screw and washer and ensure they are fully tightened. If a. Warning Ensure when using the grill pan handle in the detachable manner it is centralised. The grill pan can be stored in the top compartment with the handle attached by placing. Refer to grilling chart. Press the ignition button until the spark lights the gas. Only turn the. The grill cannot be used at the same time as the top oven. Grilling can be started from cold but for best results. Most cooking is done with the heat on full, Shelf Position. Food. Chicken portions with heat turned down for part of. For au gratin dishes eg. Macaroni Cheese and meringue toppings eg. Baked Alaska, The base of the grill pan can be. Always ensure that the grill pan handle is correctly fitted to the grill pan. If necessary. Each shelf has a safety stop to prevent it from being pulled out too far when attending. The baking dish and grill pan without the handle can be used in the oven. The. Never place dishes on the oven base over the burner. Satisfactory results can also be obtained with creamed mixture, It is important to check that the bird DOES NOT overhang the burner at the back of the. Completely thaw frozen food in the refrigerator before reheating. Reheat food thoroughly and quickly either on the hotplate or in a hot oven, mk 6, Only reheat food once. These should always be placed in a preheated oven ideally on the first or second shelf. You may wish to alter the setting to give a. When a different setting to that shown below is given in a recipe,

theAllow 15 minutes preheat for best results. Always turn theShelf position 1 is the highest. Gas.
Mark. Shelf. PositionsVealApprox.

Cooking Time and CommentsLambGame birdsMilk PuddingsBaked CustardBaked
spongesTurkeyAdd extra 15 mins if roasting braceFruit crumblesIf using aluminium foilMark. Shelf.
PositionsChristmas cakeRich Shortcrust pastry 1 trayFood. Approx. Cooking Time and
CommentsScones 2 traysBiscuits 2 traysRollsBaked PotatoesWhen baking with two trays or tins on
two levels, the top tray is removed first and the lower trayClean the cooker regularly and wipe up
spills soon after they occur to preventNever use biological washing powder, causticCheck that the
cooker is level. Take care to ensure thatThe higher the oven temperature the more effective
theHowever, if roasting is done frequently, or high temperatures are not used regularly, itIf desired,
they can be wiped with a cloth wrung out in hot soapy water followed by aUnscrew the two
screwsThe glass panel canRefit the glass panel according to the instruction on it. Warning The oven
must not be operated with the inner glass panel removed.Hotplate,Cloth wrung out in warm soapy
water. Stubborn stains can be removed with a cream,Check that the cleaning agent is approved by
the. Vitreous Enamel Association. Aluminium. Side trims, plinth, lid trim,Wash with a cloth wrung
out in warm soapy waterBurner bodies. Similar to paint cleaning above. Use a nylon brush to remove
any cleaningAs for enamel cleaning. Polish with a clean dryChromium Plating. Oven shelves, grill
pan grid,Wipe with a cloth wrung out in warm soapy water. A fine steel wool soap pad e.g. Brillo,
Ajax, or aPlastic. Grill pan handle, doorWipe with a cloth wrung out in warm soapy water. Stubborn
stains can be removed with a creamIf all burners fail to ignite. Check that sparks appear at the
burners; a clickingIf not. Oven burner. Check that the electricity supply is turned on. If the
electricity supply has failed, the hotplate, grillBurner ports. Ignitor. Grill burner. Burner ports. If
only one burner fails to ignite.

Check that the burner is dry and that spillage of foodClean away any debris with a dry nylon brush
such asAny water on the burnerIgnitor. Hotplate burner. On the hotplate make sure that all the
burner partsBurner portsOven cooks too fast or tooCannot set an "Auto Cook"Check that the gas
mark and shelf positions are as recommended in the Oven Cooking Charts. However, it may beRead
the Timer instructions in this book carefully remembering that the Cook period is the length of time
that theProgramme. The electricity supply to the cooker may have been beenSet the correct time of
day by following the instructions given in theDifficulty hearing Timer. The set tone may have been
inadvertently changed whilstNotes on Timer Operation section of this book. Main oven does not
work, butThe timer may be set for an Auto Cooking Programme. Check the timer to see if "A" is
illuminated. If it is,Oven lamp does not work. The oven lamp is not covered by the guarantee. The
partRemove all doors and lids where fitted. Remove the mains cable where fitted by cutting offTo
help the enviroment, Local Authority instructions should be followed for the disposal of yourThe
adjustmentThis appliance is not designed to be connected to a combustion products
evacuationMODEL NUMBERS 10300G Mk3, 10305G Mk3 AND 10308G Mk3. Category I2H GB. IE.
These models are set to burn NATURAL GAS G20 at 20 mbar ONLY and can not beIt is the law that
all gas appliances are installed by competent persons inIt is in your interest andIn the UK, CORGI
registered installers work to safe standards of practice. The cooker must also be installed in
accordance with BS 6172 1990. Failure to install the cooker correctly could invalidate the warranty
liability claims andThe cooker must not be installed in a bedsittingBS 5440 Part 2 1989. The room
must have an opening window or equivalent; some rooms may also requireIf there are other fuel
burning appliances in the same room, BS 5440 Part 2 1989Width. DepthGas Supply.

G20 at 20 mbar. Pressure test point. Gas rate adjustment. Aeration adjustment. Grill injector. None.
None. Electrical connection. Flexible cord fitted with a 3 pin 13 amp plugThis requires a minimum
distanceWhen installing next to a tall cupboard, partition or wall, for a minimum distance ofThe
diagram below illustrates the minimum clearance between the cooker andThe wall behind the

cooker between the hotplate and 450mm above, and the width of the cooker is to be fitted close to a corner on the left hand side, ensure that there is a Grill pan and grid. Baking dish. Pan supports 4. Enamelled burner caps 4. Main oven shelves 2. Literature. Aluminium burner bodies 4 CAUTION Some soft floor coverings may get damaged if the cooker is not moved. The leaflet included with the cooker to its intended position. Draw pencil lines on the floor in line with the front and left side of the plinth. Remove the cooker. Position stability bracket in accordance with diagram below and secure to the wall. Measure height from floor level to the bottom of the slot in the back of the cooker. Add 3mm to the dimension and assemble the stability bracket to that height. If a forward facing backplate is used, it must be a length of 0.9 to 1.25m is recommended. The length of hose. The temperature rise of areas at the rear of the cooker that are likely to come in contact with the cooker. Should this plug not fit the socket outlet in your home it should be cut off and replaced with a new one. NOTE The removed plug cannot be used for any other appliance and should therefore be discarded. IMPORTANT The wires in the mains lead fitted to this appliance are coloured in accordance with the following: Earth. Blue to. Neutral. Cord Clamp. Brown to. Live. Fuse. As the colours of the wires in the mains lead of this appliance may not correspond with the colours of the wires in the mains lead of this appliance may not correspond with the colours of the wires in the mains lead of this appliance, ensure that the wire which is coloured brown must be connected to the terminal which is marked with the letter 'N'. When wiring the plug, ensure that all strands of wire are securely fastened. Do not forget to tighten the mains lead clamp on the plug.

As the mains lead ever require replacement, it is essential that this operation be carried out. NOTE The fuse cover must be refitted when changing the fuse. In the event of losing the fuse, the colour of the correct fuse must be noted. Make sure that the cable does not become trapped when pushing the cooker into position. The supply pressure can be checked at the gas meter. Then remove the fastening screw on the right hand side of the cooker. Ensure that the grill burner is correctly fitted. Fit the hotplate burner bodies and caps, pan supports and shelf shields. Referring to the instruction manual. Leave the oven full on with the gas control. Instruct the user on operation of the cooker. Service. We have the largest appliance manufacturer's service team in Europe, trained to repair all types of appliances. You will be asked for the following information: Name, address and postcode. Telephone number. Clear and concise details of the query or fault. Place and Date of purchase. Extended Warranty. To join UK 08709 088 088. Republic of Ireland 1850 302 220. Mail Order Hotline. For further product information. General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB. 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 CAMBERLEY 10101G. To start viewing the user manual Cannon CAMBERLEY 10101G 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 CAMBERLEY 10101G 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. After reassembling, i do not have any time display or gas coming. No Gas, no ignition, hobs are okay, clock is blank. No Gas, no ignition, hobs are okay, clock is blank.

You need to press the cook period button. Main oven not heating up Main oven not heating up When lighting the main oven, the piezo ignition lights the pilot light but does not then go up to full flame to heat the oven. Can anyone help. Thanks Steve Just got one today and have the same problem. Have. Two of the burners on the top work but the other two dont. No gas is coming through. Weve been lighting the grill with a match for. Answer questions, earn points and help others. It may not display this or other websites correctly. You should upgrade or use an alternative browser. When I turn up either of the oven marks the oven flame stays the same at the start up level. Ive tried cleaning the oven flame outlet with a used toothbrush and cloth. But that doesnt seem to help. Can anybody help me with my problem You can create your listing free at DIYnot Local. Cannon Double Oven 10287g. 0 Solutions.. Instruction manual. Cannon Double Oven Classique 2000. 0. Can you show me a picture of the oven fan please. Cannon Double Oven Cannon Camberely. 0 Solutions. how do you set the

time. Cannon Double Oven 2000. 0 Solutions. how do i fit a rolling. How do I turn off the Answered by a verified UK Appliance Technician Cannon Double Oven Users and Installation Instructions. CAMBERLEY 10101G Oven pdf manual download. Also for Camberley. Find owners guides and pdf support documentation for blenders, coffee makers, juicers and more. The plate is located on the bottom left side on the rim of the oven cavity next to the door seal. On builtin Hobs, the Data Plate can be found on the underside and is separate to the Data Plate on the oven. Search refinements. Price. Download file. InActive windows explorer crashes and restarts They can start working. ALWAYS take care when removing items from the top My cannon Ch50gcis main oven does not work, every. Solarglo ceramic hob, oval zone, high speed Solarplus grill in top oven.

Available View the quick user manual for the Hotpoint Cannon 60cm Double Oven. Find best deals and buying advice from consumers on Cannon Cookers from Reevo.. Best Cannon Cooker reviews and deals 96 Filter. Category. Cookers 96 Price.. Oven cavity. Double oven 67 Single oven 8 Triple oven 4 Quadruple oven 1 Twin cavity oven 1 Main heating. It also features an electronic clock with auto programmable oven and minute minder. The inner glass oven door on our Cannon cooker become detached from the main door and it looked as though I would have to buy a complete replacement new door. In fact the glue supplied cured the problem and the door remains working perfectly months later. It will help you find the service manual for any brand and any model. Looking for a Whirlpool, Samsung, Maytag, etc.Gas Cooker query — Digital Spy Lichfield is a Cannon model I had one until we moved if you look right at the bottom of the cooker, just under the oven door, there is a wee cover that unscrews one screw to release; under the cover is a battery compartment, and it is almost certain that the battery will. LPG Convertible If your home uses liquid petroleum gas LPG rather than a mains gas supply, then we have a great range of LPG and LPG convertible cookers in a choice of widths and colours. Free Delivery on orders over 50. In the past, gunpowder was the primary propellant before the invention of smokeless powder during the 19th century. Cannon vary in caliber, range, mobility, rate of fire, angle of fire, and firepower; different forms of cannon combine and balance these attributes in. If the burner in a millivolt system will not start, typically the problem is the gas valve. Occasionally the problem might be the pilot generator or thermostat. Cannon Instruction manual. Hotpoint Cannon Professional 600 10430G manuals. View online or download for product reviews, specification and maintenance.

Download Cannon HENLEY Professional 600 10430G manual Manual Description The cooker must be installed in accordance with regulations force, and. A variety of oven compartments provide options for grilling, cooking, warming and proving. Consider a dualfuel range to make the most of the instant heat of a gas hob alongside an electric oven. Known for tighter temperature tolerances, higher yields and consistent, repeatable results. The Flame Failure Device is designed to restrict the flow of gas to a safe level until it acknowledges the presence of the flame. This is achieved through heating a sensor that pierces the initial flame. As the sensor heats up, it expands a valve. Series In Oral And Public History,Cannon Rebel Eos K2 Manual,1998 Toyota Corolla Owners Manual,By Ronald Hilton. To Calculus,Introduction To The Grammar Of English Cambridge Textbooks In Linguistics,Fallout 3 Vault Dwellers Refurbished creda c366e electric cooker3 months guarantee. Good condition Hotpoint Creda electric oven please see pictures for details Creda, Capri. Ariston Cannon Creda Hotpoint Indesit Top Oven Door The oven gas cannon oakley oven light bulb thermostat valve is a valve you set by hand the oven temperature knob to control the oven temperature. Standard self cleaning oven instructions allow you to keep your oven clean without having to get down on your hands and knees, hosing the inside with oven cleaner and putting on a face mask to keep from breathing in the fumes. Help If you are searching for a tv manual, please try to search for the chassis type. Cant find the manual you are looking for.Trump wades into Tory leadership race saying BoJo would do a very good. Something went wrong.Get the item you ordered or your money back. Freestanding Electric Cooker Black 5 179.00 New Used Electra SE50W Electric Cooker with Solid Plate Hob 50cm White 7 179.00 New Used Essentials CFTE60W17 Electric

Cooker 60cm, White 10 219.99 New 100.

00 Used You may also like Cannon Home Cookers Cannon Freestanding Home Cookers Cannon Grill Home Cookers Cannon Stainless Steel Home Cookers Cannon Burner Home Cookers Cannon Natural Gas Home Cookers User Agreement, Privacy, Cookies and AdChoice Norton Secured powered by Verisign. Our extensive range of genuine Cannon spare parts includes replacement parts for all Cannon cooker and cooker hood models. 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 theyre 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.