



WELCOME TO THE ART OF COOKING

Behind every great cook is a great cooker. With a long established reputation for reliability and excellence, Cannon inspires people who love to cook.

Over the years we've learned a lot about what real cooks demand. We've lived up to their expectations with cookers that mean business; stylish, hard-working and packed with practical, useful features.

We know that people who are passionate about cooking demand the very best tools. So, we provide you with uncomplicated, high performance, multi-tasking electric, gas and dual fuel cookers that meet all the needs of the modern kitchen and give perfect results every time.

From the Professional and Traditional range cookers to our space-saving Classic models, our cookers take themselves seriously.



Cooking Perfection

Precision Cooking System

Professional & Traditional Range

Professional 110 Dual Fuel Professional 90 Dual Fuel Professional 1000 Dual Fuel Professional 1000 Gas Traditional 1000 Dual Fuel Traditional 1000 Gas

Mini Range

Professional 60 Dual Fuel Professional 60 Gas Traditional 60 Dual Fuel Traditional 60 Gas Traditional 60 Electric

Gas, Electric & Dual Fuel Cookers





Classic Range

Carrick Gas and LPG Harrogate Dual Fuel Kendal Electric Coniston Gas Coniston Electric Connemara Gas and LPG Langdale Electric

Product Information

Customer Care





Each function recommends the most appropriate shelf position to cook your recipe.

This unique technology gives you the ability to create perfect recipes time and time again.

Cannon has combined smart electronics and professional cooking expertise to bring out the best in every cook. For perfectly roasted meat and fish select a Profile Cook programme. Whilst with Perfect Bake programmes, you can be assured of delicious cakes and home baked bread at the touch of just one button.

The Precision Cooking System with its simple controls and digital temperature read-out puts you in control and gives guaranteed results every time. With all these functions plus a built-in digital clock, minute minder and automatic start/stop timer, your cooker is complete.

Profile Cook

Select a Profile Cook programme and the oven is automatically controlled to provide the optimum cooking conditions for meat and fish. This function works with you to ensure a perfect result every time.

Perfect Bake

With just one touch, Perfect Bake programmes automatically set the oven temperature and time to suit your recipe. For fresh bread and tasty cakes, Perfect Bake gives you the confidence to leave your creation entirely with the cooker.

Recipe Book

As a helpful introduction to the Precision Cooking System, a recipe book is included with the cooker.



The Precision Cooking System offers eight* functions:

Profile Cook Functions



Roast Meat

A profile programme specially designed for roasting meat



Roast Poultry

A profile programme specially designed for roasting poultry



Fish

Gentle top and rear heat to lightly poach fish



The cooking temperature can be adjusted up or down by 5° increments.

Perfect Bake Functions



Cake Cycle

This fully automatic cycle sets the temperature and time for baking perfect sponge based cakes



Bread Cycle

A fully automatic cycle which sets the optimum temperature and time for baking bread



Rising

Heats and holds the oven at 40° - perfect for proving bread

Oven Options



Fan Oven

Ensures even temperatures throughout the oven



Traditional Oven

Conventional heat, making the middle of the oven the optimum temperature for cooking

Available on: Professional 110 Dual Fuel, Professional 60 Dual Fuel, Traditional 60 Dual Fuel, and the Traditional 60 Electric Range Cooker.

*Professional 110 also features a grill function in the main oven.

HERBY CHICKEN WITH LEMON

SERVES 4-6

Ingredients

1 Free range chicken (approx 1.6 kg)

125g Butter softened

50g Mixed fresh herbs, finely chopped (such as parsley, tarragon, basil, oregano, thyme, chives, marjoram) 2 Lemons: zest and juice of

1, the other halved

Salt and black pepper

How to create

- 1. Wash the chicken and dry with kitchen towel.
- 2. Mix together the butter and herbs, season with salt and pepper. You can do this in a food processor. Add the lemon juice and zest, mix well.
- 3. Rub the butter mixture inside the chicken.
- 4. Make slits in the thighs and rub the butter under the skin on the breast and legs.
- Push the halves of lemon into the cavity. You can leave it in the fridge for 3-4 hours at this point or cook it straight away.

- 6. Place it onto a roasting tin and cover loosely with foil.
- .

Roast it in the oven at 190°C on the

Roast Poultry

mode for 25 minutes per 450g (1 hour 30 minutes approx). The chicken should be golden all over and the juices should run clear.

- 8. Remove the foil after 30 minutes.
- 9. Serve with pasta or rice.

Preparation Time: 20 MINUTES

Cooking Time: 1 HOUR 30 MINUTES APPROX







The new Cannon Range is endorsed by Tony Tobin, celebrity chef and restaurant proprietor





A choice of powerful Wok Burner and Cast Iron Wok Stand



Fish Kettle Burners

A taste of our other expert features

Hob

5kW Multi Wok Burner

A versatile and powerful 5kW burner, which features independent controls offering three different options for use:

- both the outer and inner ring together distributing the heat evenly under the base of the wok preventing cold spots;
- the outer ring only, which directs heat around the outside edge of the wok, leaving a cooler spot in the centre preventing oil from burning if left on the heat;
- and using the inner only ring which can be used to simmer food.

Triple Ring Wok Burner

A powerful 3.25kW burner with three rings of flames creating even heat distribution under the base of the wok.

Double Ring Wok Burner

This puts the hob at the heart of the action. Two rings of flames produce a powerful heat source. Ideal for stir-frying, this high-speed 4.15kW burner distributes heat evenly around the base of the wok for fast, efficient and perfectly cooked dishes.

Fish Kettle Burners

The versatile oval burners can be rotated 90 degrees depending on the usage. They can be used together, creating a more even heat distribution beneath large pans such as fish kettles or griddles, or the burners can be used independently as standard burners.

Ceramic Hobs

Ceramic hobs are efficient, easy to clean and look fantastic. Providing fast and responsive heat, ceramic hobs are tough enough to take the heat, saving you time on cooking and cleaning.







Solarplus Grill



Easy Glide Grill Pan

Hob

Solarglo Zones

Solarglo ceramic zones provide faster, more responsive heat than standard ceramic hobs – typical time to full heat is up to 5 seconds. Solarglo zones are also protected from overheating as they include a thermal limiter.

Oval Dual Solarglo Zone

A powerful 1.5kW oval shaped Solarglo zone that heats up in up to 5 seconds – perfect for large or irregular shaped pans. It can also be used as a standard sized zone for maximum versatility.

Grill

Solarplus Grill

Reaches full heat in just 15 seconds. The speed of the Solarplus grill means the food stays moist as more efficient cooking helps prevent food from drying out. It's 20% more efficient than a conventional grill too and offers variable heat control plus a twin grill option.

Powerful Gas Grills

Cannon gas grills provide fast and powerful heat along with excellent coverage and flexibility at the touch of a control.

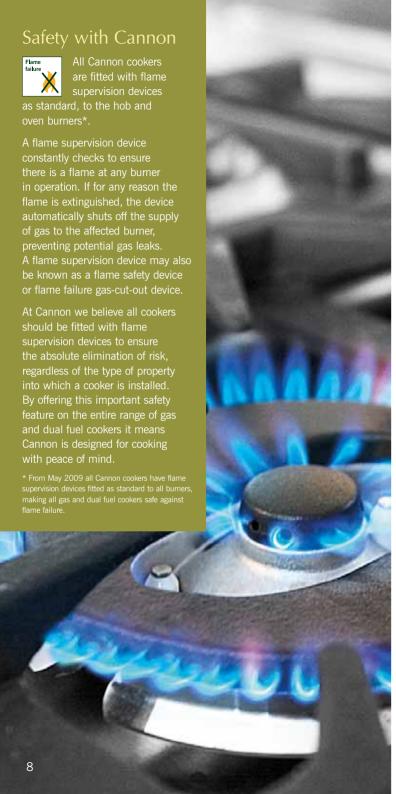
Twin Grills

You can choose to use the grill on full width or use just half the grill if you're grilling a small amount, which will save energy. With variable temperatures too, this makes the grill versatile and economic to use.

Easy Glide Grill Pan

The grill pan is secured and supported by telescopic runners, which support the grill pan when it is pulled out from beneath the grill. This leaves hands free to check on progress, turn food or baste in safety.







Zoned Gas Oven

Oven

Zoned Gas Oven

Has different temperature zones which allows a number of different dishes to be cooked at the same time. The centre shelf position maintains the selected temperature, while every shelf position above is a gas mark higher and every shelf position below is a gas mark lower.

Fan Oven

The fan creates an even temperature throughout the oven. It saves up to 10 minutes per hour in cooking time and you can set the temperature up to 20 degrees below a standard traditional oven and achieve the same result. This is ideal for helping you to save energy and it also helps prevents transfer of smells too.

Traditional Oven

A gentle and conventional heat without a fan makes the middle of the oven the optimum temperature for cooking.

Slow Cook Setting

The oven maintains a constant 90°C temperature setting, ideal for those dishes which need to be cooked slowly, such as casseroles and tenderising meat.



Individual Pan Supports

Safety Features

Safety Cut-Out

Our cookers with glass lids are fitted with a safety device. This cuts off the gas supply if you accidentally close the glass lid with the burners still switched on.

Automatic Ignition

For easy operation, the control knob has a push and turn action which ignites the burner using just one hand. The push action also acts as a safety device that prevents the gas being turned on by accident.



Warming/Storage Drawer

Other Features

Programmable Timer

Offers the ability to start and stop the oven automatically at a time that suits you. A handy minute minder and clock is also included.

Warming/Storage Compartment

The compartment is ideal for keeping food warm, proving bread or warming crockery. It can also be used as a handy storage compartment when not in use.

Warming and Storage Drawer

With 3 temperature settings: 40°C, 60°C and 80°C, this is ideal for keeping food warm and warming or storing all kinds of crockery.

Heat Clean Oven Liners

Catalytic agents work with the heat of the oven to break down grease and excess fats leaving you with more time to cook rather than clean. Liners can be replaced.

Four Individual Pan Supports

Four individual pan supports are designed to be easy to handle and clean by hand or in the dishwasher.

PRESENTING THE PROFESSIONAL & TRADITIONAL RANGE

THE NEW PROFESSIONAL 110 AND 90
RANGES HAVE CLEAN LINES PLUS A MODERN
AND STYLISH LOOK. THESE NEW MODELS
OFFER PROFESSIONAL FEATURES AND CREATE
THE PERFECT LOOK IN ANY MODERN KITCHEN.

THE ESTABLISHED PROFESSIONAL 1000 AND TRADITIONAL 1000 RANGES OFFER THE SAME PROFESSIONAL FEATURES BUT ARE CLASSICALLY STYLED FOR THE MORE TRADITIONAL KITCHEN.





PROFESSIONAL 110* 110cm Dual Fuel

Dual fuel range cooker with 2 electric ovens and combined electric grills



Professional style chimney hood

Perfect accompaniments to the Professional 110 cooker are the BHC110 chimney hood and matching splashback, BSS110 both available as optional extras. See page 37 for more details.









Stainless Steel C110DPX



Expert Cooking Feature

5kW Multi Wok Burner
With options for using the burner:

- Using both the outer and inner ring together distributing the heat evenly under the base of the wok preventing cold spots
- The outer ring only, which directs heat around the outside edge of the wok, leaving a cooler spot in the centre of the wok so oil won't burn if left on the heat
- If left on the heat the inner only ring which can be used to simmer food

Stainless Steel Hob

- Three heavy duty cast iron pan supports
- Five burners including a double ring 5kW Multi Wok burner
- · Flame supervision device
- Wok stand

Main Oven

- Precision Cooking System with 9 cooking options (refer to p.4)
- Fully variable grill
- Oven light
- · Heat clean oven liners
- · Heavy-duty enamelled roasting dish

Controls

- Fully programmable electronic timer for main oven, complete with clock and minute minder
- Automatic ignition

Second Oven

- Multi-function oven with 4 cooking options: Traditional, Bottom heat, Grill and Half grill
- Oven light
- Heat clean oven liners
- Grill pan



Additional Information

- Warming and storage drawer with 3 heat settings and soft close
- Hob LPG convertible kit supplied



Warming/Storage Drawer



5kW Multi Wok Burner





PROFESSIONAL 90* 90cm Dual Fuel

Dual fuel range cooker with 2 electric ovens and combined electric grills



*Available from selected retailers



Professional style chimney hood

Perfect accompaniments to the Professional 90 cooker are the BHC90 chimney hood and matching splashback BSS90, both available as optional extras.

See page 37 for more details.





Stainless Steel C90DPX



Expert Cooking Feature

Warming/storage drawer With 3 temperature settings: 40°C, 60°C and 80°C, this is ideal for keeping food warm and warming or storing all kinds of crockery.

Stainless Steel Hob

- Three heavy duty cast iron pan supports
- Five burners including a triple ring wok burner
- Flame supervision device



Main Oven

- Multi-function oven with 7 cooking options: Fan, Traditional, Baking, Grill, Half grill, Pizza, Fan grill
- Oven light
- Heat clean oven liners
- Heavy-duty enamelled roasting dish

Controls

- Mains automatic ignition
- Fully programmable electronic timer for main oven, complete with clock and minute minder

Second Oven

- Multi-function oven with 4 cooking options: Conventional, Bottom heat, Grill and Half grill
- Oven light
- · Heat clean oven liners
- Grill pan

Additional Information

- Warming and storage drawer with
 3 heat settings and soft close
- Hob LPG convertible kit supplied





PROFESSIONAL 1000

Dual fuel range cooker with 2 electric ovens and separate electric grill





Cooking Tip

'For a stylish and tasty canapé, try threading prawns on to lemon grass sticks and chargrilling or pan-frying. The prawns will be flavoured by the lemon grass from the inside out.'





Stainless Steel 10450GF



Stainless Steel Hob

- One piece stainless steel hob
- Three heavy-duty cast iron twin pan supports
- Six burners including a versatile Multi Wok burner and two rotating 90° fish kettle burners
- Cast iron griddle plate and wok stand
- Flame supervision device



Professional 1000 comes with cast iron griddle plate, wok stand and 2 fish kettle burners as shown

Fan Oven

- Electric fan oven
- Heat clean oven liners
- Slow cook economy setting
- Heavy-duty enamelled roasting dish

Conventional Oven

- Top / bottom heat electric oven
- Heat clean oven liners
- Slow cook economy setting

Grill

- Fully variable electric twin grill
- Heavy-duty enamelled grill pan

Controls

• Fully programmable electronic timer for fan oven, complete with clock and minute minder

Compartment

• Large storage compartment with warming facility, ideal for proving bread or warming plates







PROFESSIONAL 1000

Gas range cooker with 2 gas ovens and separate gas grill





Professional style chimney hood

Perfect accompaniments to the Professional 1000 cooker are the BHC100 chimney hood and matching splashback, both available as optional extras. See page 37 for more details.





Stainless Steel 10750GF



Cooking Tip

'It's best to grate fresh peeled ginger rather than chopping it as it is very fibrous. Also, before chopping lemon grass bash it a few times against the table to soften it.'



Stainless Steel Hob

- One piece stainless steel hob
- Three heavy-duty cast iron twin pan supports
- Six burners including a versatile Multi Wok burner and two rotating 90° fish kettle burners
- Cast iron griddle plate and wok stand
- Flame supervision device

Professional 1000 comes with cast iron griddle plate, wok stand and 2 fish kettle burners as standard



Bottom Oven

- Large gas zoned oven
- · Heat clean oven liners
- Slow cook economy setting
- Oven light
- Heavy-duty enamelled roasting dish

Top Oven

- Large gas zoned oven
- Heat clean oven liners
- Slow cook economy setting
- Oven light

Grill

- Large powerful gas grill with variable temperature
- Heavy-duty enamelled grill pan

Controls

 Fully programmable electronic timer for bottom oven, complete with clock and minute minder

Storage / Warming Compartment

• Large storage compartment with warming facility ideal for proving bread or warming plates





TRADITIONAL 1000

Dual fuel range cooker with 2 electric ovens and separate electric grill





Traditional style chimney hood

Perfect accompaniments to the Traditional 1000 cooker are the BHC100K chimney hood and matching splashback, both available as optional extras.

See page 37 for more details.







Cream 10455GF



Anthracite 10456GF





Cooking Tip

'When making bread, to be sure of good results, keep all utensils warm. Polythene measuring jugs and mixing bowls hold heat for much longer than glass or earthenware.'

Black Enamel Hob

- One piece black enamel hob
- Three heavy-duty cast iron twin pan supports
- Six burners including a versatile Multi Wok burner and two rotating 90° fish kettle burners
- Cast iron griddle plate and wok stand
- Hob can be converted to LPG (kit supplied)
- Flame supervision device



Traditional 1000 comes with cast iron griddle plate, wok stand and a warming oven, perfect for proving your bread

Controls

- Fully programmable timer for fan oven, complete with clock and minute minder
- Satin gold finish on handles and knobs (10455GF)
- Satin silver finish on handles and knobs (10456GF)

Fan Oven

- Electric fan oven
- Heat clean oven liners
- Slow cook economy setting
- Heavy-duty enamelled roasting dish

Grill

- Fully variable electric twin grill
- Heavy-duty enamelled grill pan

Conventional Oven

- Top / bottom heat electric oven
- Heat clean oven liners
- Slow cook economy setting

Storage / Warming Compartment

 Large storage compartment with warming facility for plates and proving bread





TRADITIONAL 1000

Gas range cooker with 2 gas ovens and separate gas grill





Traditional style chimney hood

Perfect accompaniments to the Traditional 1000 cooker are the BHC100K chimney hood and matching splashback, both available as optional extras.

See page 37 for more details.









Anthracite 10756GF

Cream 10755GF



Cooking Tip

'For professional-looking sauces, whisk in a few small cubes of cold butter at the end of the cooking time; the sauce will be richer and glossier, with a real depth of flavour.'



Black Enamel Hob

- One piece black enamel hob
- Three heavy-duty cast iron twin pan supports
- Six burners including a versatile Multi Wok burner and two rotating 90° fish kettle burners
- · Cast iron griddle plate and wok stand
- Flame supervision device

Controls

- Fully programmable electronic timer for bottom oven, complete with clock and minute minder
- Satin gold finish on handles and knobs (10755GF)
- Satin silver finish on handles and knobs (10756GF)

Traditional 1000 gas comes with a powerful 5kW Multi Wok burner as standard



Bottom Oven

- Large gas zoned oven
- Heat clean oven liners
- Slow cook economy setting
- Oven light
- Heavy-duty enamelled roasting dish

Grill

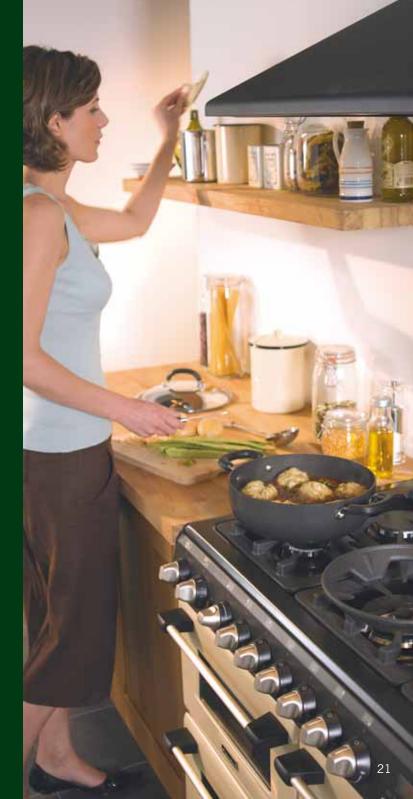
- Large powerful gas grill with variable temperature
- Heavy-duty enamelled grill pan

Top Oven

- Large gas zoned oven
- Heat clean oven liners
- Slow cook economy setting
- Oven light

Storage / Warming Compartment

 Large storage compartment with warming facility ideal for proving bread or warming plates



Presenting The MINI RANGE

CANNON'S MINI RANGE COOKERS ARE
DESIGNED FOR CONSUMERS WHO WANT
THE FEATURES AND STYLING OF A FULL SIZE
RANGE COOKER BUT ARE LIMITED ON SPACE.

THE COLLECTION ALSO HAS A RANGE OF COORDINATING SPLASHBACKS AND HOODS TO HELP CREATE THE PERFECT FOCAL POINT IN YOUR KITCHEN.



Professional 60 60cm Dual Fuel

Dual fuel range cooker with 2 electric ovens and gas hob

Hob

- Four individual cast iron pan supports
- Three burner sizes for improved cooking flexibility
- Powerful wok burner
- Hob can be converted to LPG (kit supplied)
- · Flame supervision device
- Stainless steel hob with satin silver handles and knobs (C60DPXF)
- · Black enamel hob with satin gold handles and knobs (C60DPCF)

Controls

- Mains automatic ignition
- Easy-to-grip soft touch control knobs
- · Fully programmable electronic timer for main oven, complete with clock and minute minder

Matching hood and splashback are available as optional extras. See page 37 for details.















Grill and Oven

- · High speed Solarplus electric twin grill
- Easy glide grill pan
- Unique Precision Cooking System with 8 cooking options (see page 4
- Conventional top oven provides additional cooking capacity
- Extra powerful halogen lights in both ovens
- · Main fan oven
- · Removable inner door glass for ease of cleaning
- · Heat clean oven liners in both ovens
- · Heavy-duty enamelled roasting dish and deep grill pan



Precision Cooking System Display





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Professional 60 60cm Gas

Gas range cooker with 2 gas ovens and programmable timer



LPG convertible (kit supplied)

Hob

- Four individual cast iron pan supports
- · Three burner sizes for improved cooking flexibility
- · Powerful wok burner
- · Flame supervision device
- · Stainless steel hob with satin silver handles and knobs (C60GPXF)
- Black enamel hob with satin gold handles and knobs (C60GPCF)

Controls

- · Mains automatic ignition
- Easy-to-grip soft touch control knobs
- Fully programmable electronic timer for main oven, complete with clock and minute minder

Matching hood and splashback are available as optional extras. See page 37 for details.







Stainless Steel C60GPXF Cream C60GPCF

Grill and Oven

- Large powerful gas grill with variable temperature
- Easy glide grill pan
- · Top oven provides additional cooking capacity
- Extra powerful halogen lights in both ovens
- Large gas zoned main oven
- Slow cook economy setting
- · Removable inner door glass for easy cleaning
- Heat clean oven liners in both ovens
- · Heavy-duty enamelled roasting dish and deep grill pan



Powerful Wok Burner

Traditional 60 60cm Dual Fuel

Lidded dual fuel range cooker with 2 electric ovens and gas hob



Hob

- · Toughened glass lid with safety cut-off
- Two burner sizes for cooking flexibility
- Four individual enamel pan supports
- Hob can be converted to LPG (kit supplied)
- Flame supervision device
- · Stainless steel hob with satin silver handles and knobs (C60DTXF)
- · Black enamel hob with satin gold handles and knobs (C60DTCF)

Controls

- · Mains automatic ignition
- · Easy-to-grip soft touch control knobs
- · Fully programmable electronic timer for fan oven, complete with clock and minute minder

Matching hoods and splashbacks are available as optional extras.

See page 37 for details.









Grill and Oven

- High speed Solarplus electric twin grill
- Easy glide grill pan
- Unique Precision Cooking System with 8 cooking options
- · Conventional electric top oven
- Main fan oven
- · Lights in both ovens
- Removable inner door glass for easy cleaning
- · Heat clean oven liners in both ovens
- Heavy-duty enamelled roasting dish and deep grill pan



Precision Cooking System Display



LPG convertible (kit supplied)



TRADITIONAL 60

Lidded gas range cooker with 2 gas ovens and programmable timer



LPG convertible (kit supplied)

Hob

- Toughened glass lid with safety cut-off
- Two burner sizes for cooking flexibility
- · Four individual enamel pan supports
- Flame supervision device
- Stainless steel hob with satin silver handles and knobs (C60GTXF)
- Black enamel hob with satin gold handles and knobs (C60GTCF)

Controls

- Mains automatic ignition
- Easy-to-grip soft touch control knobs
- Fully programmable electronic timer for main oven, complete with clock and minute minder

Grill and Oven

- Large, powerful gas grill with variable temperature
- Easy glide grill pan
- Top oven provides additional cooking capacity
- · Lights in both ovens
- Large gas zoned main oven
- · Slow cook economy setting
- Removable inner door glass for ease of cleaning
- · Heat clean oven liners in both ovens
- Heavy-duty enamelled roasting dish and deep grill pan

Matching hoods and splashbacks are available as optional extras. See page 37 for details.











Easy Glide Grill Pan

Traditional 60 60CM ELECTRIC

Electric range cooker with 2 electric ovens and Solarglo hob



Precision Cooking System Display

Grill and Oven

Hob

- · Ceramic hob with three Solarglo cooking zones and one Oval Dual Solarglo Zone
- Four hob hot lights for improved safety
- · Stainless steel hob trim with satin silver handles and knobs (C60ETX)
- · Black hob trim with satin gold handles and knobs (C60ETC)

Controls

- Easy-to-grip, soft touch control knobs
- Fully programmable electronic timer for fan oven, complete with clock and minute minder



Solarplus Grill











• Easy glide grill pan

- High speed Solarplus electric twin grill
- Unique Precision Cooking System with 8 cooking options
- Conventional electric top oven
- Main fan oven
- Lights in both ovens
- Removable inner door glass for easy cleaning
- · Heat clean oven liners in both ovens
- · Heavy-duty enamelled roasting dish and deep grill pan







Presenting The Classic Range

WITH VERSATILITY AND FUNCTIONALITY AT THE HEART OF THE RANGE, THESE 50CM AND 60CM COOKERS ARE PACKED WITH FEATURES IDEAL FOR THOSE THAT LOVE TO COOK.



CARRICK 60cm Gas and LPG

Lidded gas cooker with 2 gas ovens and programmable timer



Hob

- Toughened glass lid with safety cut-off
- Two burner sizes
- Four individual enamelled pan supports
- Flame supervision device

Controls

- Mains automatic ignition
- Fully programmable electronic timer for main oven, complete with clock and minute minder

Grill and Oven

- Large, powerful gas grill with variable temperature
- · Zoned top oven
- · Lights in both ovens
- · Large zoned main oven
- · Slow cook economy setting
- Removable inner door glass
- Heat clean oven liners in both ovens
- Heavy-duty enamelled roasting dish and grill pan





Black C60GCIK C60LCIK (LPG)



Metallic Silver C60GCIS C60LCIS (LPG)



White C60GCIW C60LCIW (LPG)



Individual Pan Supports

Ergonomically Designed Control Knobs







HARROGATE 60CM DUAL FUEL

Lidded dual fuel cooker with 2 electric ovens and gas hob



LPG convertible (kit supplied)

Hob

- Automatic ignition
- · Toughened glass lid with safety cut-off
- Two burner sizes
- Four individual enamel pan supports
- Hob can be converted to LPG (kit supplied)
- Flame supervision device

Controls

 Fully programmable electronic timer for main oven, complete with clock and minute minder

Grill and Oven

- High speed Solarplus electric twin grill
- · Conventional top oven
- Lights in both ovens
- · Main electric fan oven
- Slow cook economy setting
- Removable inner door glass
- Heat clean oven liners in both ovens
- Heavy-duty enamelled roasting dish and grill pan



Ergonomically Designed Control Knobs





Black C60DHKF



Metallic Silver C60DHSF White C60DHWF

KENDAL 60cm Electric

Electric cooker with 2 ovens and programmable timer

Hob

- Ceramic hob with three Solarglo cooking zones and one Oval Dual Solarglo Zone
- Four hob hot lights

Controls

 Fully programmable electronic timer for fan oven, complete with clock and minute minder

Grill and Oven

- High speed Solarplus electric twin grill
- Conventional top oven
- Lights in both ovens
- Main electric fan oven
- · Slow cook economy setting
- · Removable inner door glass
- · Heat clean oven liners in both ovens
- Heavy-duty enamelled roasting dish and grill pan



Fully Programmable Electronic Timer



Black C60EKK



Metallic Silver C60EKS





Oval Dual Solarglo Zone





CONISTON 50CM GAS

Lidded gas cooker with 2 ovens and programmable timer



Hob

- Toughened glass lid with safety cut-out
- 3 burner sizes
- Twin enamel pan supports
- Flame supervision device

Controls

- Mains automatic ignition
- Fully programmable electronic timer for main oven, complete with clock and minute minder

Grill and Oven

- Powerful gas grill with variable temperature in top oven
- Zoned gas top oven
- · Zoned gas main oven
- Slow cook economy setting
- · Removable inner door glass
- · Heat clean catalytic oven liners
- Light in both ovens
- Heavy duty enamelled grill pan





Black C50GCKF



Stainless Steel C50GCXF



Metallic Silver C50GCSF White C50GCWF



Fully Programmable Electronic Timer



Ergonomically Designed Control Knobs

CONISTON 50CM ELECTRIC

Electric cooker with 2 ovens and programmable timer



Hob

- Solarglo ceramic hob with 4 cooking zones
- Two ceramic zone sizes
- · Four hob hot lights

Controls

• Fully programmable electronic timer for main oven, complete with clock and minute minder

Grill and Oven

- Electric variable grill in top oven
- · Conventional electric top oven
- Main electric fan oven
- Slow cook economy setting

• Removable inner door glass

- · Lights in both ovens
- Heat clean oven liners

Metallic Silver C50ECS

· Heavy duty enamelled grill pan



White C50ECW

Cooking Tip

'When slicing an onion, avoid tears by cutting the onion from top to bottom, then lay each half cut side the halves without going right to finely chop, whilst leaving the root intact.'







CONNEMARA 50cm Gas and LPG

Gas single oven and separate grill with clock and minute minder



Hob

- · Toughened glass lid with safety cut-off
- Three burner sizes
- Twin enamelled pan supports
- Flame supervision device

Controls

- Mains automatic ignition
- Digital clock and minute minder

Grill and Oven

- Powerful separate gas grill with variable temperature
- Zoned gas oven
- Slow cook economy setting
- Oven light
- · Removable inner door glass
- Heat clean oven liners
- · Heavy-duty enamelled grill pan





Black C50GCIK/1 C50LCIK/1 (LPG)



Metallic Silver C50GCIS/1 C50LCIS/1 (LPG)



Stainless Steel C50LCIX/1 C50LCIX/1 (LPG)

White C50GCIW/1 C50LCIW/1 (LPG)



'Keep a jar of seeds, like sunflower, linseed or pumpkin seeds, handy in the kitchen to sprinkle over salads - they add good for you.'

LANGDALE 50cm Electric

Electric single oven and separate grill with clock and minute minder



Hob

- Ceramic hob with 4 cooking zones
- Two ceramic zone sizes
- Four hob hot lights

Controls

Digital clock and minute minder

Grill and Oven

- Electric variable grill in top cavity
- · Electric fan oven
- Slow cook economy setting
- · Oven light
- Removable inner door glass
- · Heat clean oven liners
- Heavy-duty enamelled grill pan



Black C50ELK

Stainless Steel C50ELX



Cooking Tip

'Mushrooms taste much better when they are fried over a mediumhigh heat; too low, and they steam in their own juices.

For a delicious and simple lunch dish, cook until the juices have evaporated, then add a squeeze of lemon to the pan and a knob of butter. Serve with salad and crusty bread.'





CHOOSE YOUR RANGE

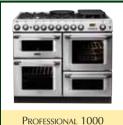
PROFESSIONAL & TRADITIONAL RANGES







100cm Dual Fuel



100cm Gas





TRADITIONAL 1000
100cm Dual Fuel
TRADITIONAL 1000
100cm Gas

MINI RANGE



Professional 60 60cm Dual Fuel



Professional 60 60cm Gas



Traditional 60 60cm Dual Fuel



Traditional 60 60cm Gas



TRADITIONAL 60 60CM ELECTRIC

CLASSIC RANGE



CARRICK 60CM GAS & LPG



Harrogate 60cm Dual Fuel



KENDAL 60cm Electric



CONISTON 50CM GAS



CONISTON 50CM ELECTRIC



CONNEMARA 50CM GAS & LPG



LANGDALE 50CM ELECTRIC

ACCESSORIES

PERFECT ACCOMPANIMENTS



Chimney Hood Professional Stainless Steel

13 speeds plus booster / 2 lights **Available in:**

• 110cm (BHC110)*



Splashback Professional Stainless Steel

110cm (BSS110)

- 1100mm x 750mm x 10mm
- 100cm (BSS100)
- 1000mm x 750mm x 10mm 90cm (BSS90)
- 900mm x 750mm x 10mm 60cm (BSS60)
- 600mm x 750mm x 10mm



Chimney Hood Professional Stainless Steel

13 speeds plus booster / 2 lights **Available in:**

• 90cm (BHC90)*



Splashback Traditional Anthracite

100cm (BSS100K)

- 1000mm x 750mm x 10mm
- 60cm (BSS60K)
- 600mm x 750mm x 10mm



Chimney Hood Traditional Anthracite

3 speeds / 2 lights **Available in:**

- 100cm (BHC100K)
- 60cm (BHC60K)



Chimney Hood Professional Stainless Steel

3 speeds / 2 lights

- Available in:
 100cm (BHC100)
- 60cm (BHC60)









Page	Features and Dimensions	Professional 110 Dual Fuel	Professional 90 Dual Fuel	Professional 1000 Dual Fuel	Professional 1000 Gas	Traditional 1000 Dual Fuel	Traditional 1000 Gas	Professional 60 Dual Fuel	Professional 60 Gas	Traditional 60 Dual Fuel	Traditional 60 Gas	Traditional 60 Electric
Section	Page Number	10				18	20		24	25	26	27
Section Column		10	+4			10	20	2.5		2.5	23	۷,
Min		C110DPX	COUDEX	10450GF	10750GF			C60DPXF	C60GPXF	C60DTXF	C60GTXF	C60FTX
Marie Mari		OTTODIA	030DI X	1043001	10/3001			OOODI AI	oodi Ai	0000170	OOOTAI	OOOLIA
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Majorie Sperie Media 1 x 5 0 0		Mains Automatic	Maine Automotic	Maine Buch Butter	Maine Bush Butter							
Majes 1	= -:-	Mains - Automatic	Mains - Automatic	Mains - Push Button	Mains - Push Button	Mains - Push Button	Mains - Push Button	iviairis - Automatic	Mains - Automatic			IN/A
Notes 1 × 3	, ,	1 v 5 0 W/-1	1 v 2 05 W-1	1 , 5 0 14/-1	1 v E O Wal-	1 v E O W-2	1 v E O W-1	1 v 4 1 W-1	1 v 4 1 \A/~1.			
Page 1	=											
Part	Matural Gas (KW)									2 x 2.0	∠ x ∠.U	NI/A
								2 X 2.U	2 X 2.0			IN/A
Page		1 x 1.0	1 X 1.U									
1	LDO (13M)	1 5 0 111 1	1 0 05 11/1		1 X 1.U		1 X 1.U	1 2 2 14 1	1 0 0 11/1	000	000	
Pame capproxision devices	LPG (kW)											21/2
Fame specified feeting Family Fame specified feeting Family Fame specified feeting Family					N/A		N/A			2 x 2.0	2 x 2.0	N/A
Fame supervision device								2 x 2.0	2 x 2.0			
States personal power Part States Part Pa		1 x 1.0	1 x 1.0									
Part Support Savage Conserved Hole (NAV) Savage Conserved Ho												
Pail Support		✓	✓	✓	✓	/	✓	✓	✓	✓	✓	
Pan Support 3 x Cast Iron 4 x Cast Iron	Solarglo Ceramic Hob (kW)											
Post												
Check-Minter Minter Y	Pan Support	3 x Cast Iron	3 x Cast Iron	3 x Cast Iron	3 x Cast Iron	3 x Cast Iron	3 x Cast Iron	4 x Cast Iron	4 x Cast Iron	4 x Enamel	4 x Enamel	N/A
Powerful Versiable Certifi Rating (W) 2.762.15 2.062.15 2.060.133 3.9 2.669.133 3.9 2.461.2 3.7 3.461.2 3.7 3.461.2	* *	✓	/	1	1	/	1	✓	✓	✓	✓	✓
Powerful Windshe Gelil Rating (WW) 2.72.15 2.00.15 2.601.33 3.9 2.601.35 3.9 2.601.25 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 2.41.2 3.7 3.7 2.41.2 3.7	Programmable Timer for Main Oven	✓	✓	Electric Fan Oven	Operates Bottom	Electric Fan Oven	Operates Bottom	✓	✓	✓	✓	✓
Top/Secondary Oven Type	-				·							
Top/Secondary Oven Type	Powerful Variable Grill Rating (kW)	2.7/2.15	2.0/2.15	2.66/1.33		2.66/1.33		2.4/1.2	3.7	2.4/1.2	3.7	2.4/1.2
Top-Secondary Oven Type	3 . ,											
Main Over Type	Top/Secondary Oven Type	Right:	Right:	Top right:	Top right:	Top right:	Top right:	·	Zoned gas		Zoned gas	· ·
Main Oven Type									9		5 · ·	
Slow Cook Economy Setting Slow Cook Economy Setting Se	Main Oven Type							Precision Cooking	Zoned gas	Precision Cooking	Zoned gas	Precision Cooking
Slow Cook Economy Setting								_	5	_		
Secondary Overn/Main Overn Capacity Right: Right: Top right:	Slow Cook Economy Setting	3 .,							/			*
In Litres		Right:	Right:				Top right:					
Left: 68								35/65	23/60	35/65	23/60	35/65
Firegy Efficiency Class (SecondaryMain Oven A/B								2 5, 55	_5,50	2 5, 30	, 50	/
Energy Efficiency Class (Secondary/Main Overs Both Ov												
Heat Clean Oven Linings Both Ovens Poth Ovens Pot	Energy Efficiency Class (Secondary/Main Oven)							B/R	N/A	B/B	N/A	B/B
Lights: Top/Secondary Oven												
Top/Secondary Oven		Dour Overis	Don't Overis	Dog Overio	Dour Overis	Don't Overis	Don't Overis	Don't Overis	Don't Overla	Dotti Overio	Don't Overis	Dotti Ovolis
Main Oven	=	,	1	./	,	1	1	Halogen Light	Halogen Light	1	./	./
Shelves: Top/Secondary Oven 1		,/	,				1			1		./
Top/Secondary Oven 1		•	•	•	· ·	V	٧	i lalugeti Ligiti	rialogeri Ligiti	•	V	V
Main Oven 2 2 2 2 2 2 2 2 2		1	1	2 in Each Oven	2 in Each Over	2 in Each Over	2 in Each Over	1 + Facy Clido Puppom	1 + Facy Clido Punnam	1 + Facy Clido Pupper	1 + Facy Clida Dunnam	1 + Facy Clide Puppers
Storage Compartment Capacity in Litres 55 45 35 35 35 N/A		1	1	Z III EaCH OVEH	∠ III EaCII UVBII	Z III EdCII UVEII	∠ III EdCII UVBII	-	-	-	-	-
Height Adjustable up to 30mm Additional Features Warming drawer LPG kit included LPG kit				25	25	25	25					
Additional Features Warming drawer LPG kit included LPG												
LPG kit included Cookware Grill pan, Roasting dish, Wok stand Approvals Approvals CE CE CE CE Dimensions (w x d x h) mm Height with Lid up (mm) Total Electrical Load (kW) Fitted 3 Pin Plug LPG kit included LPG kit plan, Roasting dish, Grill pan, Roasting dish, Grill pan, Roasting dish, Grill pan, Roasting dish, Grill pan, Roasting dish, Roast												
Wok stand Wok stand Roasting dish Roasting dish Wok stand Easy Glide Runners	Auditional reatures	-			vvarming compartment		vvarring compariment	LFG KIL (IICIUGEG	LFG KIL IIICIUGEG	LFG KIL INCluded	EFG KIL INCIUGEG	4 HOD HOL HIGHCALORS
Approvals CE	Cookware	Grill pan, Roasting dish,	Grill pan,	Grill pan, Roasting dish,	Grill pan, Roasting dish,	Grill pan, Roasting dish,	Grill pan, Roasting dish,	Deep grill pan,	Deep grill pan,	Deep grill pan,	Deep grill pan,	Deep grill pan,
Approvals CE		Wok stand	Roasting dish	Griddle plate,	Griddle plate,	Griddle plate,	Griddle plate,	Roasting dish,	Roasting dish,	Roasting dish,	Roasting dish,	Roasting dish,
Dimensions (w x d x h) mm 1100 x 625 x 900 900 x 625 x 900 1000 x 600 x 900 1000				Wok stand	Wok stand	Wok stand	Wok stand	Easy Glide Runners	Easy Glide Runners	Easy Glide Runners	Easy Glide Runners	Easy Glide Runners
Height with Lid up (mm) 5.3 5 6.8 - 6.8 - 4.9 - 4.9 - 4.9 - 10.6 Fitted 3 Pin Plug - - - ✓ (13amp) - <t< td=""><td>Approvals</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td><td>CE</td></t<>	Approvals	CE	CE	CE	CE	CE	CE	CE	CE	CE	CE	CE
Total Electrical Load (kW) 5.3 5 6.8 - 6.8 - 4.9 - 4.9 - 10.6 Fitted 3 Pin Plug	Dimensions (w x d x h) mm	1100 x 625 x 900	900 x 625 x 900	1000 x 600 x 900	1000 x 600 x 900	1000 x 600 x 900	1000 x 600 x 900	595 x 622 x 907	595 x 622 x 907	595 x 622 x 907	595 x 622 x 907	595 x 610 x 900
Total Electrical Load (kW) 5.3 5 6.8 - 6.8 - 4.9 - 4.9 - 10.6 Fitted 3 Pin Plug	Height with Lid up (mm)									1470		
Fitted 3 Pin Plug (13amp) (13amp)		5.3	5	6.8	-	6.8	-	4.9	-	4.9	-	10.6
									✓ (13amp)		√ (13amp)	
	20											

Carrick	Harrogate	Kendal	Coniston	Coniston	Connemara	Langdale
	Dual Fuel					
Gas/LPG	Dual ruel	Electric	Gas	Electric	Gas/LPG	Electric
29	30	31	32	33	34	35
			C50GCXF	C50ECX	C50GCIX/1 / C50LCIX/1	C50ELX
C60GCIW / C60LCIW	C60DHWF	C60EKW	C50GCWF	C50ECW	C50GCIW/1 / C50LCIW/1	C50ELW
C60GCIK / C60LCIK	C60DHKF	C60EKK	C50GCKF	C50ECK	C50GCIK/1 / C50LCIK/1	C50ELK
C60GCIS / C60LCIS	C60DHSF	C60EKS	C50GCSF	C50ECS	C50GCIS/1 / C50LCIS/1	C50ELS
Mains - Automatic	Mains - Automatic	N/A	Mains - Automatic	N/A	Mains - Automatic	N/A
✓	✓		✓			
2 x 3.0	2 x 3.0					
2 x 2.0	2 x 2.0		1 x 2.6		1 x 2.6	
			2 x 1.9		2 x 1.9	
		N/A	1 x 1.0	N/A	1 x 1.0	
		1471	1 / 1.0	1971	1 / 1.0	
2 x 3.0	2 x 3.0					
2 x 2.0	2 x 2.0		1 x 2.6		1 x 2.6	
			2 x 1.9		2 x 1.9	N/A
		N/A	1 x 1.0	N/A	1 x 1.0	
✓	✓		✓		✓	
		2 x 1.2		2 x 1.3		Standard ceramic
		1 x 1.8		2 x 1.9		2 x 1.2
		1 x 1.5 Oval Dual Zone		2 X 1.3		2 x 1.7
45	4 x Enamel		0 5	D1/0	0 5	
4 x Enamel		N/A	2 x Enamel	N/A	2 x Enamel	N/A
✓	✓	✓	✓	✓	✓	✓
✓	✓	✓	✓	✓		
3.7	2.4/1.2	2.4/1.2	2.5	2.8	2.5	1.5
	Solarplus	Solarplus				
Zoned gas	Conventional electric	Conventional electric	Zoned gas	Conventional electric	N/A	N/A
_			_			
Zoned gas	Electric fan	Electric fan	Zoned gas	Electric fan	Zoned gas	
Zonou guo	Liberio idii	Elocato tati	201100 800	Licotilo idii	201100 800	Electric fan
✓	✓	✓	✓	√	✓	✓
•	V	•	· · · · · · · · · · · · · · · · · · ·	· ·	v	
00/50	05/65	05/65	10/41	00/54	/43	/F.4
23/60	35/65	35/65	19/41	28/54	-/41	-/54
N/A	B/B	B/B	N/A	C/B	N/A	В
Both Ovens	Both Ovens	Both Ovens	Both Ovens	Both Ovens	Oven	Oven
✓	✓	✓	✓	✓	N/A	N/A
· ✓	, /	/	✓		✓	✓
•	•	•	•	· ·	·	
1	1	1	1	1	NI/A	NI/A
1	1	1	1	1	N/A	N/A
2	2	2	2	2	2	2
N/A	N/A	N/A	N/A	N/A	N/A	N/A
✓	✓	✓	✓	✓	✓	✓
	LPG kit included	4 hob hot indicators		4 hob hot indicators		4 hob hot indicators
Grill pan,	Grill pan,	Grill pan,	Grill pan	Grill pan	Grill pan	Grill pan
Roasting dish	Roasting dish	Roasting dish	•	·		*
CE	CE	CE	CE	CE	CE	CE
			CE		CE	
595 x 622 x 907	595 x 622 x 907	595 x 610 x 900	500 x 600 x 900	500 x 600 x 900	500 x 600 x 900	500 x 600 x 900
1470	1470		1425		1425	
-	4.5	10.2	-	10.9	-	9
√ (13amp)	-	-	√ (13amp)	-	√ (13amp)	-



TECHNICAL SPECIFICATIONS

Specification	Professional 110 Chimney Hood	Professional 1000 Chimney Hood	Traditional 1000 Chimney Hood	Professional 90 Chimney Hood	Professional 60 Chimney Hood	Traditional 60 Chimney Hood
Model number	BHC110	BHC100	BHC100K	BHC90	BHC60	BHC60K
Number of speeds	13 Plus booster	3	3	13 Plus booster	3	3
Number of motors	Super Silent	1	1	Super Silent	1	1
Direct extraction rate (m³/h)						
minimum	625	240	240	625	240	240
maximum	780	450	450	780	450	450
Number of lights	2	2	2	2	2	2
Noise level (dB)						
maximum	60	65	65	60	65	65
minimum	41	42	42	41	42	42
Filters: aluminium grease cassette	Yes - fitted	Yes - fitted	Yes - fitted	Yes - fitted	Yes - fitted	Yes - fitted
charcoal/cardon (recirculation only)	Optional extra	Optional extra	Optional extra	Optional extra	Optional extra	Optional extra
On/Off controls	Button	Slider	Slider	Button	Slider	Slider
Product requires earthing	Yes	Yes	Yes	Yes	Yes	Yes
Thermal cut-out motor	Yes	Yes	Yes	Yes	Yes	Yes
Ducting size (mm)	150-120	120	120	150-120	120	120
Dimensions (mm)						
width x height x depth	1100 x 740-1058 x 490	999 x 810-1125 x 515	999 x 810-1125 x 515	900 x 740-1058 x 490	599 x 810-1125 x 515	599 x 810-1125 x 515

Recommended installation height above cooker 750mm. If the hood is mounted on an external wall or into a ceiling cavity, the extraction mode is appropriate. If the hood is mounted on an internal wall then recirculation mode is likely to be more appropriate, otherwise the ducting could be visible.

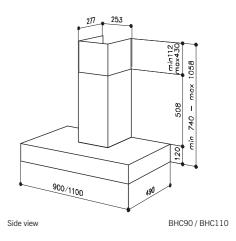
Specification Splashbacks

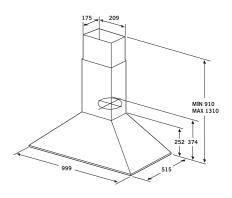
Model number	BSS110	BSS100 / BSS100K	BSS90	BSS60 / BSS60K
Dimensions (mm) width x height** x depth	1100 x 750 x 10	1000 x 750 x 10	900 x 750 x 10	600 x 750 x 10

^{**}Overall height including fixing points is 790mm.

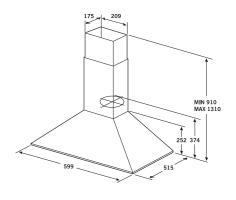
All dual fuel models require a 30amp electric supply in addition to a gas supply and should be installed by a qualified electrician who will supply the correctly rated cable. All dual fuel models are supplied with an LPG conversion kit for the hob. All gas models are supplied with a 13amp plug. All 60cm and 50cm gas models are supplied with an LPG conversion kit, except the Carrick and Connemara models which have dedicated LPG variants and the Coniston Gas which is not LPG convertible

All White cookers have white side panels. Black, Cream and Anthracite cookers have black side panels. The Professional 110 and 90 have Stainless Steel side panels. The Professional 1000 has black side panels. Silver 60cm cookers have silver side panels. Silver 50cm cookers have black side panels, Stainless Steel 60cm and 50cm cookers have Stainless Steel effect side panels. Please note that all 50cm and 60cm models have side opening main oven doors except 90cm and 110cm cookers, which have drop down doors. 100cm ranges have bottom left side opening oven door and drop down top right oven door. All dimensions do not allow for the door handles.







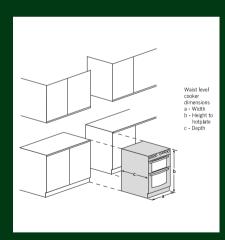


Side view BHC60 / BHC60K

CUSTOMER CARE

Cannon's policy is one of constant development and improvement. This brochure illustrates the very latest Cannon cooker range and technical specification. So, whilst accurate at the time of printing, it may be subject to change without notice.

We recommend that you view the appliance prior to purchase. For more detailed information and in depth technical advice please refer to the installation manual. Alternatively call the Cannon Information Line on **08000 92 19 22** or visit our website www.cannoncooking.co.uk.



For actual dimensions see individual product specifications pages 38-40

WARNING: Cookers become hot when in use and retain their heat for a long period of time after use. Children should be supervised at all times.

Installation: gas appliances must be installed by a CORGI registered installer. The installation must be in accordance with The Gas Safety (Installation and use) Regulations BS6172 and BS5440 part 2. The connection to the electricity supply must conform to the I.E.E. regulations. Complete installation instructions are supplied with each appliance. Electrical appliances should be installed by a qualified electrician.

Free parts for 5 years - guaranteed

Your Cannon appliance is covered for 12 months by a full parts and labour warranty. In addition, by registering with us you qualify for free parts for a further 4 years when the part is fitted by one of our engineers. Labour is charged at a simple flat rate.

Total service cover

- for complete peace of mind

We offer a selection of repair protection plans that enable you to fully cover any number of appliances, with new for old replacement in the event they cannot be repaired. For more information please call us on **08448 22 62 26**

Caring for your Cannon appliance - looking good for life

We have developed a range of products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life. These can be ordered on **08448 22 52 25.**

Satisfaction guaranteed

We have a dedicated team who provide free of charge advice and assistance within the first 90 days of ownership to deal with enquiries quickly and efficiently. In the unlikely event that a technical problem occurs, that cannot be resolved in this period, we will either replace your appliance or arrange a refund.

We're here for you - call us on 08448 22 42 24 or visit our website www.cannonservice.co.uk

Braille and Arthritic Controls

Braille and arthritic controls are available for a wide range of Cannon Cookers. To find out more or to place an order please call 08448 22 42 24 or go to the Special Needs section of www.cannoncooking.co.uk.

CUSTOMER CARE

Call us at your convenience - 364 days a year

We are open when you need us. Our operators are waiting to take your call every day, including weekends, on 08448 22 42 24. Alternatively, book online anytime at www.cannonservice.co.uk.

Appointments to suit you - not us

We do everything possible to fit in with your busy lifestyle. You can choose between morning or afternoon appointments, with the option of the engineer's first or last visit of the day. Saturday appointments are also available in most areas.

For Information on Cannon 08000 92 19 22

Mon-Fri 8.30am-5pm or visit our website www.cannoncooking.co.uk

Indesit Company Morley Way, Peterborough PE2 9JB www.cannoncooking.co.uk

Registered in England 67975

In line with our continuing policy of research and development and in the interest of everyone, we reserve the right to amend model specifications and services without notice. Colour reproduction of products in this brochure is as accurate as the printing process will allow.

Brochure No. - 65M/03.09/A/P672. Replaces brochure No. - 65M/04.08/A/P553

Local engineers - nationwide

We are the largest white goods service team in Europe to ensure you receive fast, reliable, local service.

Professional workmanship

- by the experts

All of our engineers are professionally trained at the Cannon School of Excellence. Only engineers employed by Cannon are qualified to repair your appliance to the highest standards. We fit only genuine replacement parts and guarantee our work for 90 days.

For After Sales Service and Spare Parts 08448 22 42 24

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