

Introducing the...



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CANNON
THE ART OF COOKING





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. The Precision Cooking System with its simple controls and digital temperature readout puts you in control and gives guaranteed results every time.

Profile Cook

Select a Profile Cook function and the oven is automatically controlled to provide the optimum cooking conditions for meat and fish.

Perfect Bake

With just one touch, Perfect Bake functions automatically adjust the oven temperature and time to suit your cake or bread recipes.



The Precision Cooking System offers eight functions:

Oven Options



Fan Oven



Traditional Oven
Conventional oven function

Profile Cook Functions

System suggests optimum temperature and oven shelf position



Roast Meat
A profiled programme specially designed for roasting meat



Chicken
A profiled programme specially designed for roasting chicken



Fish
Gentle heat to lightly poach fish

Perfect Bake Functions

Temperature and time is automatically set



Cake Cycle
Fully automatic cycle for baking perfect sponge based cakes



Bread Cycle
Fully automatic cycle for baking bread



Rising
40° cycle - perfect for proving bread

Precision Cooking System Display



As a helpful introduction to the Precision Cooking System, there are two recipes included in the back of this leaflet.



PROFESSIONAL 60

60CM DUAL FUEL

Dual fuel range cooker with
2 electric ovens and gas hob



Stainless Steel
C60DPX



Cream
C60DPC



Stainless Steel Hob

- Automatic ignition
- Four individual cast iron pan supports
- Three burner sizes for improved cooking flexibility
- Powerful wok burner
- Hob can be converted to LPG (kit supplied)

Controls

- Easy-to-grip soft touch control knobs with clear, durable graphics
- Fully programmable electronic timer for main oven, complete with clock and minute minder
- Satin gold finish on handles and knobs (C60DPC)
- Silver finish on handles and knobs (C60DPX)

Grill and Ovens

- High speed Solarplus electric twin grill
- Easy glide grill pan
- Unique Precision Cooking System
- Extra powerful lights in both ovens
- Main fan oven – even temperature for faster cooking times and no need to preheat
- Removable inner door glass
- Heat clean oven liners in both ovens
- Heavy-duty enamelled roasting dish and deep grill pan

PROFESSIONAL 60
60CM DUAL FUEL



TRADITIONAL 60 60CM DUAL FUEL

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



Stainless Steel
C60DTX

Cream
C60DTC



Black Enamel Hob

- Automatic ignition
- 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)

Controls

- Easy-to-grip soft touch control knobs with clear, durable graphics
- Fully programmable electronic timer for main oven, complete with clock and minute minder
- Satin gold finish on handles and knobs (C60DTC)
- Silver finish on handles and knobs (C60DTX)

Grill and Ovens

- High speed Solarplus electric twin grill
- Easy glide grill pan
- Unique Precision Cooking System
- Illuminated electric top oven and fan main oven
- Main fan oven – even temperature for faster cooking times and no need to preheat
- Removable inner door glass
- Heat clean oven liners in both ovens
- Heavy-duty enamelled roasting dish and deep grill pan

TRADITIONAL 60
60CM DUAL FUEL



TRADITIONAL 60 60CM ELECTRIC

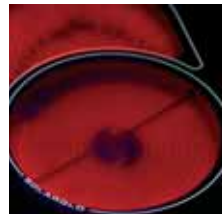
Electric range cooker with
2 electric ovens and Solarglo hob



Cream
C60ETC

Stainless Steel
C60ETX

Oval Dual Solarglo Zone
- ideal for fish kettles



Hob

- Ceramic hob with three Solarglo cooking zones and one oval dual Solarglo zone
- Four hob hot lights for improved safety

Controls

- Easy-to-grip, soft touch control knobs with clear, durable graphics
- Fully programmable electronic timer for main oven, complete with clock and minute minder
- Satin gold finish on the handles and knobs (C60ETC)
- Silver finish on the handles and knobs (C60ETX)

Grill and Ovens

- High speed Solarplus electric twin grill
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TRADITIONAL 60
60CM ELECTRIC

Precision Cooking System Recipes

ROAST LEG OF PORK WITH CAMELISED APPLES AND RED ONIONS

SERVES 6

How to create

1. Score the skin of the joint with a sharp knife. Dry the skin thoroughly and then rub well with salt. Insert the garlic into the slits in the skin and between the meat.
2. Drizzle a little oil into a roasting tin and place the joint into it. Sprinkle over some pepper.
3.  Place into the oven and roast on the **Roast Meat** mode at 180°C for 1 hour.
4. Remove the joint from the oven and arrange the onion, apples and thyme around the meat.
5. Return to the oven and cook for a further 1-1½ hours until the skin is dark and crispy and the apples are really soft.
6. Cover in foil and allow to rest for 10 minutes before carving. Serve with roast potatoes.

Preparation Time: 15 MINUTES

Cooking Time: 2-2½ HOURS




Ingredients

1.4-1.6kg Leg of pork, boned and rolled, with thick skin for crackling
Sea salt and black pepper
4 Cloves of garlic, crushed
Drizzle of olive oil
3 Red onions, cut into wedges
4 Small red apples, halved
Few sprigs of thyme

CARROT CAKE WITH WALNUTS & SULTANAS

MAKES 16 PIECES

How to create

1. Mix together all of the dry ingredients in a bowl.
2. Mix together the vanilla extract, eggs and oil and add to the dry ingredients together with the carrot, sultanas and walnuts.
3. Line a 30cm x 20cm deep baking tin with non-stick baking parchment and spoon the mixture into it.
4.  Even out the mixture and bake it in the oven on the **Cake Cycle**. Once cooked it should be firm and golden.
5. Leave to cool in the tin.
6. For the frosting, beat all of the ingredients together and spread over the cake.
7. Cut it into squares. Decorate as desired.

Preparation Time: 25 MINUTES

Cooking Time: 1 HOUR



Ingredients

300g Wholemeal flour
175g Soft brown sugar
5 Teaspoons of baking powder
1 Teaspoon of ground nutmeg
2 Teaspoons of ground cinnamon
1 Tablespoon of vanilla extract
5 Eggs
240ml Sunflower oil
250g Grated carrot
100g Sultanas
75g Walnut pieces
For the frosting:
300g Cream cheese
100g Icing sugar
Few drops of vanilla extract