



SERIOUS COOKERS FOR SERIOUS COOKS™

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LACANCHE RANGE COOKERS - INTRODUCTION

A foundry was established in the village of Lacanche late in the 15th Century by the Duke of Burgundy. In 1763, a local landowner Jean-Baptiste Richard de Curtil had a blast furnace constructed at the foundry. A few years following the French Revolution, in 1796, Jacques-Etienne Caumartin "Maitre de Forges de Lacanche" began to manufacture cast iron range cookers for the growing restaurant and hotel markets and since then, range cookers for both the commercial and domestic customers have been manufactured in Lacanche, by hand.

Lacanche range cooker
from late 19th/20th Century



200 years on and the factory is still independent and family owned. The family and the employees are guided by a belief that even in this modern age it is still worth creating a product of substance and beauty which will give many years of service and enjoyment. It is a simple belief, but it permeates through every aspect of the factory. Lacanche range cookers are made to exacting standards by hand to order. Each range cooker is built to last and offers truly professional performance and extraordinary versatility. With every Lacanche range cooker you can choose various hobs, oven sizes, dual fuel options and integrated hob elements. All Lacanche ranges can be specified for natural, LPG gas or all electric.



M. Jacques-Etienne Caumartin
1770-1825
Maitre de Forges de Lacanche de 1796 à 1825



Lacanche factory floor circa 1900

The substance and performance is equally matched by the quality of the finish. Each panel is hand enamelled with three layers and then fired at 850°C. The result is a beautiful deep intense colour that is easy to clean and will look just as good in twenty years as the day it was fired.

In the UK, Lacanche has been selling successfully for over 20 years. Many of our most respected chefs, cooks, cookery writers and journalists own or use a Lacanche range cooker. These include Raymond Blanc, Simon Rogan, Jean-Christophe Novelli, Kevin Woodford, Rose Prince and Delia's Canary Catering to name but a few.



Vezelay *Classic*, Silice, Chrome trim

If you have any questions, would like more details or to see a display model, then please do not hesitate to contact us directly or view our website www.lacanche.co.uk

Lacanche, Burgundy, France since 1796



DESIGN YOUR DREAM RANGE COOKER

Lacanche *Classic*

Select and combine gas and induction hobs with traditional hot plates, planchas, charrills, multi cookers and many other exciting additional hob elements.

Choose from brass, chrome, chrome matt, nickel, stainless steel and copper trim.

Choose from the wide range of 29 standard vitreous enamel colours, or stainless steel, or opt for a bespoke colour enamel.

Select and combine electric, convection, gas and low temperature simmer ovens.

Deep, useful storage drawers for roasting tins and baking trays.

Configure an all electric range, or dual fuel electric and gas (LPG or Natural Gas).



Citeaux *Classic*, Mist Grey, Chrome trim

CREATE THE CENTREPIECE OF YOUR KITCHEN



Lacanche *Modern*

Select and combine gas and induction hobs with traditional hot plates, planchas, chargrills, multi cookers and many other exciting additional hob elements.

Stainless steel control panel

Choose from chrome or brushed steel.

Choose from the wide range of 29 standard vitreous enamel colours, or stainless steel, or opt for a bespoke colour enamel.

Select and combine electric, convection, gas and low temperature simmer ovens.

Deep, useful storage drawers for roasting tins and baking trays.

Configure an all electric range, or dual fuel electric and gas (LPG or Natural Gas).



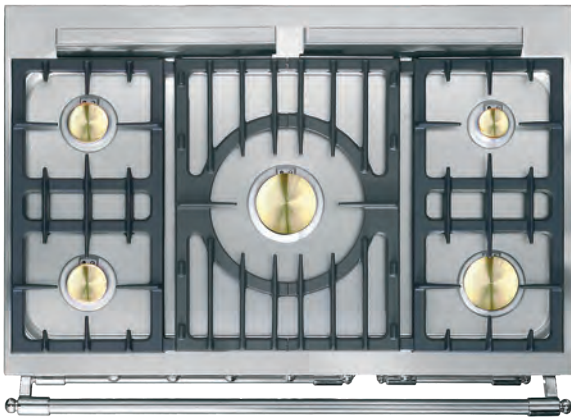
Chemin *Modern*, Mandarin, Chrome trim

CHOOSE YOUR HOB...

Standard hobs available on Lacanche range cookers

When cooking there is nothing more exciting than using the professional performance of a Lacanche hob. Griddling, boiling, wok frying, steaming and simmering are all made easy with control and precision.

Classic



Classic Hob: open burners

All classic hobs have open brass burners with easy clean stainless steel top and non-slip cast-iron pan stand. In addition each gas burner is fitted with a flame failure device and child proof controls.

Traditional



Traditional Hob: open burners with simmer plate

The traditional hob has a mix of open brass burners with a cast-iron enamelled simmer plate. The simmer plate allows the cook to use a number of different size pans on the plate at the same time. By removing the centre disc of plate you can have direct access to the 5kW burner for wok frying and large stock pots.

Induction

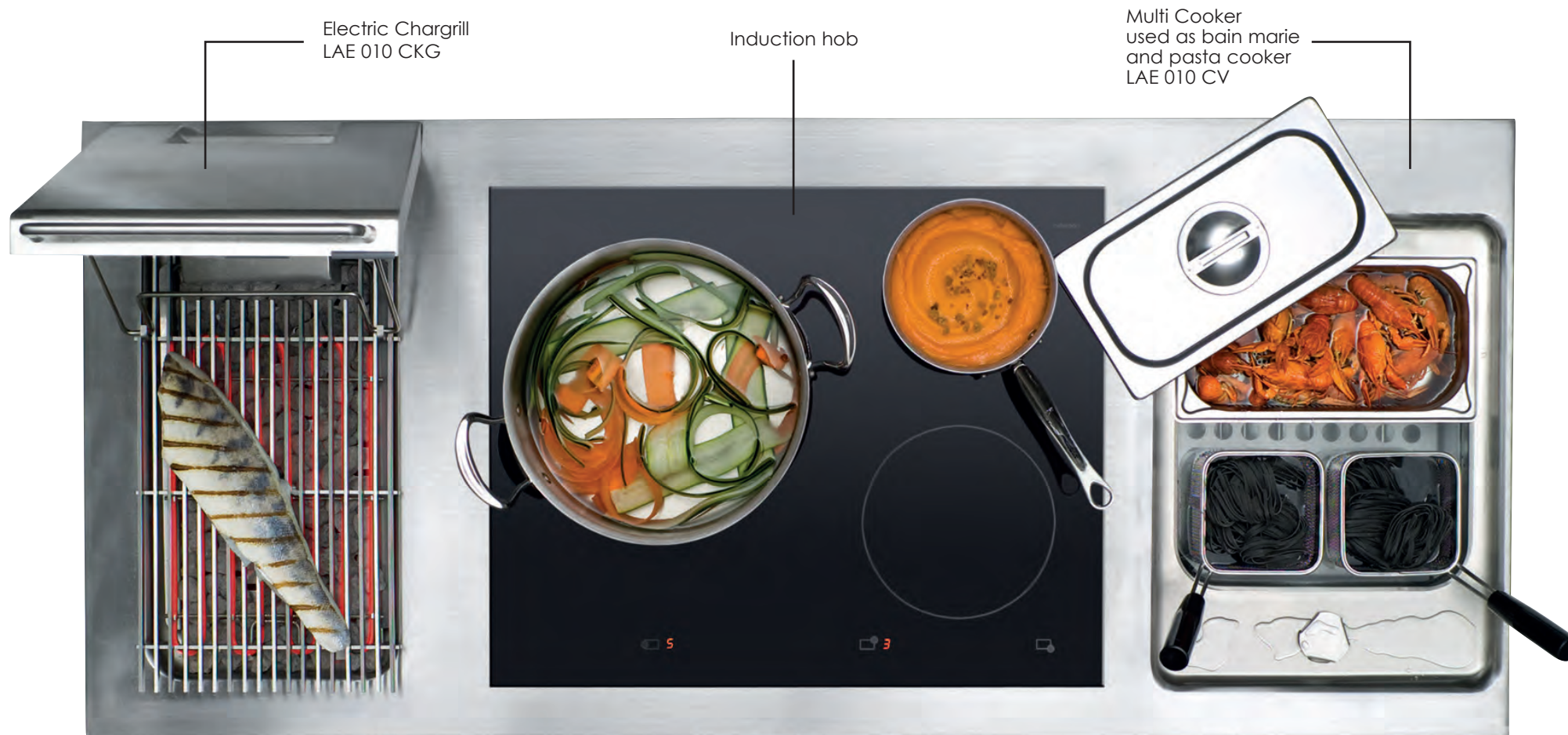


Induction Hob

As you would expect from Lacanche, our induction hobs are extremely powerful with impressive performance and outstanding cooking temperature control. Like its gas counterpart, each induction ring is controlled using the Lacanche control knob on the front of the range.

Choose your integrated hob options

Only Lacanche craftsmen can build your hob top with additional integrated options. On all over 1 metre Lacanche range cookers you are able to specify integrated options such as a gas or electric chargrill, a Multi Cooker - which can be used as a steamer, a boiling pan, or a Bain Marie. Other popular options include an electric Plancha (electric griddle) or additional gas burners. These integrated options transform your hob and offer the cook limitless options to express their culinary skills.



Your hob options in detail



Additional 3kW open burners

LAG 020 R

Lacanche 3kW open burners give fabulous performance and have a very gentle lower setting for simmering. Each brass burner is a simple two piece design, for easy cleaning. All Lacanche burners are fitted with a flame failure safety device and electric ignition. The burners can be used in conjunction with griddle and simmer plate accessories.



Additional 4kW open burners

LAG 024 R

Two powerful 4kW burners are ideally suited for larger pans and Lacanche griddle plates. When fully on they provide impressive heating power, with rapid results. All Lacanche burners are fitted with a flame failure safety device and electric ignition. The burners can be used in conjunction with griddle and simmer plate accessories.



Additional 5kW open burners

LAG 010 UR

The 5kW burner is ideally suited to Wok cooking, large frying pans and cast-iron casserole dishes. These can be up to 40cm in diameter. The 5kW burner is fitted with a flame failure safety device and electric ignition.



Additional 2 ring Induction hob

LAE 020 I

Lacanche Induction rings give very precise control of cooking temperature. The controls are mounted on the front of the Lacanche range, allowing rapid and easy adjustment of heating rates. Power-level indicators beneath the transparent glass-ceramic surface give you visual control over how the heating zone is responding.



Electric Griddle (Plancha) 2.2kW

LAE 010 TPK

Fish, meats and vegetables can all be cooked using the electric griddle. The thermostatically controlled, large flat (245 x 460mm stainless steel cooking surface) is ideal for griddling and searing anything from breakfasts and drop scones to whole fillets and legs of lamb. It seals in flavour quickly, with minimal use of fats and oils.

Accessories for hobs



Ridged Griddle Plate

GR2

These griddle plates enable you to sear and griddle food just like in a commercial kitchen. If you want perfectly striped steaks, beautifully grilled chops or liver, Mediterranean-style grilled vegetables, then this is what you need. It is of heavy construction and designed to withstand very high temperatures for real griddle work. It sits over two gas burners, and lifts on and off the pan stands. Dimensions 510 x 260mm.



Smooth Griddle Plate

GSL

The smooth griddle will do anything from drop scones and breakfasts to perfectly seared whole joints and fillets, and crisply finished fish fillets. It is of sturdy design and will withstand very high temperatures. It sits over two gas burners, and lifts on and off the pan stand. Dimension 500 x 210mm.



Simmer Plate

PCF

The Small Simmer Plate (510 x 260mm) sits over a pair of gas burners, in place of the pan-stand. It diffuses the heat from the burners offering a large cooking area on which pans can be shuffled around, with variable heat zones, ideal for simmering. If you're accustomed to a solid hob, this is the same type of idea, but with infinite control. Dimension 510 x 260mm.



Wok Ring

WOKL

The Lacanche wok ring sits over any of our gas burners. The wok ring also fits neatly into the recess of the traditional hob once the centreplate has been removed, allowing full open flame cooking on a traditional hob. It is of sturdy design, providing stability for even the largest wok, and is enamelled in the same tough finish as the pan-stands to give a smart uniform appearance.



Trivet

LRG

The small trivet (LRG) is a small metal crosspiece which sits over our 1.5kW, 3kW and 4kW gas burners to support smaller pans. Enamelled in the same tough finish as the pan stands to give a smart uniform appearance.



Electric Chargrill

LAE 010 CKG

For that genuine outdoor bbq flavour the electric griddle is a must have hob option. Thermostatically controlled heating elements (2.5kW) heat the lava stones to give mild bbq flavour to your food. With an adjustable height heavy duty cooking surface (260 x 240mm), you can bbq regardless of the weather.



Gas Grill

LAG 010 CKG

Chateaubriand, chicken breasts, whole fillets or a boned out leg of lamb can all be cooked using the Lacanche gas chargrill. Outstanding performance with variable power, adjustable height heavy duty cooking surface (260 x 240mm), and lava rock for genuine outdoor, bbq flavour.



Deep Fryer

LAE 413 FR

Not just for pommes frites, this professional 6 litre deep fryer will give crisp, golden results every time. The cooking temperature is thermostatically controlled and the powerful 3.3kW element will quickly heat the oil to the correct temperature. For easy cleaning the element block is removable and the oil can be drained from underneath the fryer.



Multi Cooker used as bain marie

LAE 010 CV

A unique option, ideal for today's healthier lifestyle. The Multi Cooker can be used as a steam cooker, a water-bath for cooking pasta or boiling vegetables, or as a bain-marie. The steam function is particularly useful - vegetables, fish and also white meat can be cooked quickly, while preserving their nutritional qualities and leaving their original flavours intact. Used as a bain-marie, dishes cooked in advance can be kept warm until it is time to serve them. The Multi Cooker is simple to use by interchanging the steamer trays, pasta baskets or bain-marie containers as required. The temperature is thermostatically controlled and the water level is adjustable and will auto fill when in use.



Large Trivet

LRGC

The large trivet (LRGC) sits over the 5kW open burner. Enamelled in the same tough finish as the pan stands to give a smart uniform appearance.



Cover For Traditional Hob

LCPCF

This is a simple but very smart cover for the traditional hob plate. When the hot plate is not in use, it finishes the hob's appearance with style.



Gastro Containers with Lids

(For multi cooker - steaming)

BPGN 1/3 or 2/3

These are for use in conjunction with the multi cooker for steaming food. They are available in two sizes and can be used in two combinations.



Pasta Baskets (For multi cooker - pasta boiling)

LPP 1 or 2 or 4

These permit vegetables and pasta to be cooked in the Multi Cooker. Easy to handle, these perforated baskets allow water to drain. They are available in 3 sizes which allow up to 3 separate preparations to be cooked at the same time



Gastro Containers With Lids

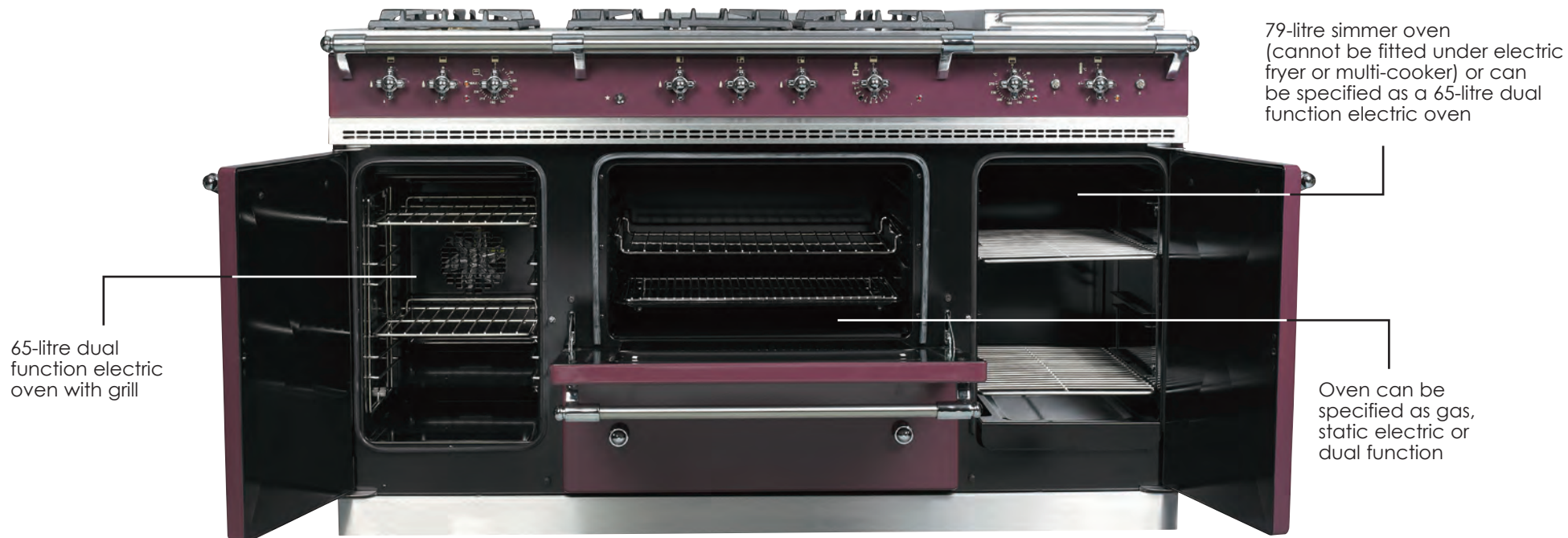
(for multi cooker - Bain Marie)

BNG 1/6 or 1/3 or 2/3

These are for Bain Marie use. Choose a combination to suit your requirements.

CHOOSE YOUR OVENS...

100% genuine professional ovens offer outstanding power and performance. Because Lacanche cookers are genuinely dual fuel, you can have a combination of gas and electric ovens in your cooker. Most people's choice includes at least one gas oven and one electric oven. Oven sizes are measured in litres (L). For internal dimensions see page 72. Every Lacanche oven cavity is coated with at least three layers of enamel for easy cleaning.

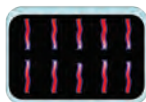


65-litre dual function electric oven with grill

79-litre simmer oven (cannot be fitted under electric fryer or multi-cooker) or can be specified as a 65-litre dual function electric oven

Oven can be specified as gas, static electric or dual function

Citeaux *Classic*, Plum, Chrome trim



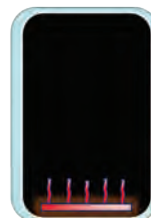
Static Electric with Grill: Thermostatically controlled oven which is ideal for baking and gentle or slow cooking. The oven is also equipped with independently controlled grill. Temperature range 50°C - 260°C. 6 sizes: 20L, 27L, 56L, 65L (dual function), 67L (dual function), 75L. A versatile general purpose oven, with a large powerful grill (for closed door grilling).



Convection Electric with Grill: A powerful fan means faster cooking, minimal transfer of smell & taste, with independently controlled grill. 1 size: 51L. Temperature range 50°C - 260°C. A versatile general purpose oven, with a wide temperature range, fast heating, and a large, powerful grill (for closed door grilling).



Gas Oven: Thermostatically controlled, very powerful, push button electric ignition. 2 sizes 52L, 70L. Approximate temperature range 100°C - 260°C. The high temperature of these ovens makes them ideal for high temperature cooking – brilliant for roasting, soufflés, pizzas etc.



Simmer Oven: Thermostatically controlled, temperature range 30-110°C. Its 79L size offers plenty of room for plate warming, holding food, proving dough, slow cooking such as meringues, stews etc. and drying food (mushrooms, tomatoes).



20-litre static electric oven and grill

Oven can be specified as static electric with grill or convection electric with grill

Oven can be specified as gas or static electric with grill or convection electric with grill

Cupboard (can be specified as 79-litre simmer oven or 65-litre dual function oven when not fitted under electric fryer or multi-cooker)

Chemin *Modern*, Mandarin, Chrome trim



Dual Function Oven: Available in 65L and 67L sizes, this oven boasts all the advantages of the convection oven with the ability to switch over to a static electric oven, both with independently controlled grills. Temperature range 50°C -260°C. An extremely versatile general purpose oven, with a wide temperature range, dual function, and a large, powerful grill (for closed door grilling).

Ovens: have drop down doors (swing door on simmer oven and 65L side oven), and the interiors are coated with an antacid smooth contour enamel for easy cleaning. Different height positions for oven racks and roasting trays permit adjustable heights for cooking (the 20L and 27L ovens have one height).

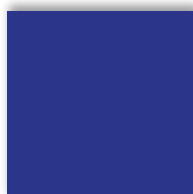
Size matters: the standard Lacanche oven is large enough to roast a very large turkey. The 70L oven fits standard catering gastronorm 1/1 size dishes.

CHOOSE YOUR COLOUR...

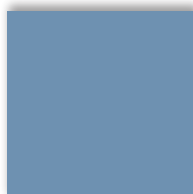
For your Lacanche *Classic* or *Modern* range cooker, choose from any of the 29 beautiful enamelled colours (or stainless steel), for a timeless finish created by our craftsmen.



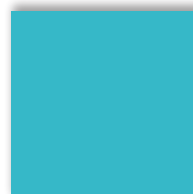
Dark Blue



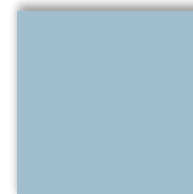
Portuguese Blue



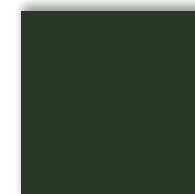
Prussian Blue



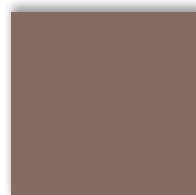
Teal Blue



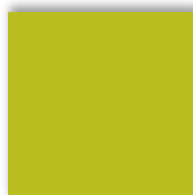
Delft Blue



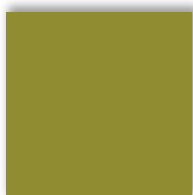
Green



Marron Glacé



Anise



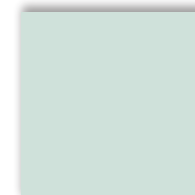
Dark Olive



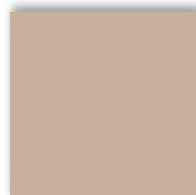
Light Olive



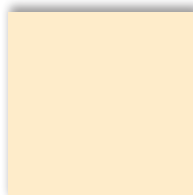
Lime Green



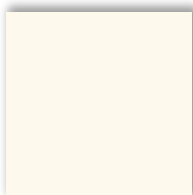
Silice



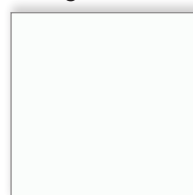
Frangipane



English Cream



Ivory



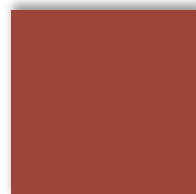
White



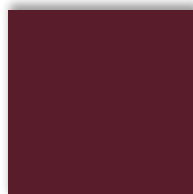
Provençal Yellow



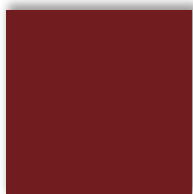
Mandarin



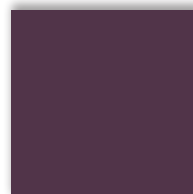
Terracotta



Burgundy Red



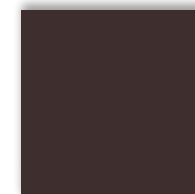
Cherry Red



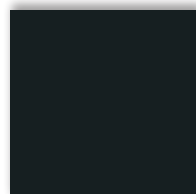
Plum



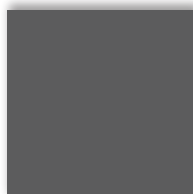
Rose Quartz



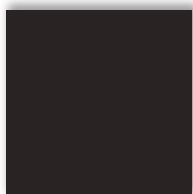
Chocolate



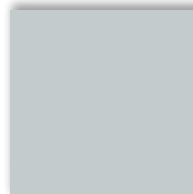
Anthracite



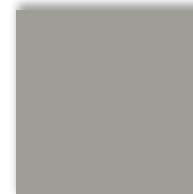
Slate Grey



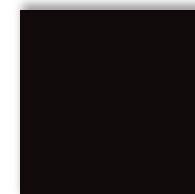
Graphite



Mist Grey



Stainless Steel



Black

The colours illustrated above are an approximate likeness and should not be regarded as accurate. We recommend seeing a colour swatch before confirming your colour.

Lacanche demands an outstanding high quality finish for its range cookers, which is why, still today, we enamel every range cooker by hand. Our enamels are true vitreous enamels with a high silica content. Our craftsmen apply three coats to every panel, they are then fired at 850°C and the colour is literally fused with the metal surface. The result is a beautiful colour with a deep lustre which will look as good after 20 years as the day it was fired.



Macon *Classic* , Rose Quartz, Chrome trim

If by chance we do not have the colour you desire, Lacanche can also make up bespoke colours for you. Simply provide us with a sample and we will produce an enamel colour swatch for your approval. There is a charge for this service which will be credited against the cost of your bespoke enamel colour once the order has been received. Please note that some colours may not be suitable for enamelling.

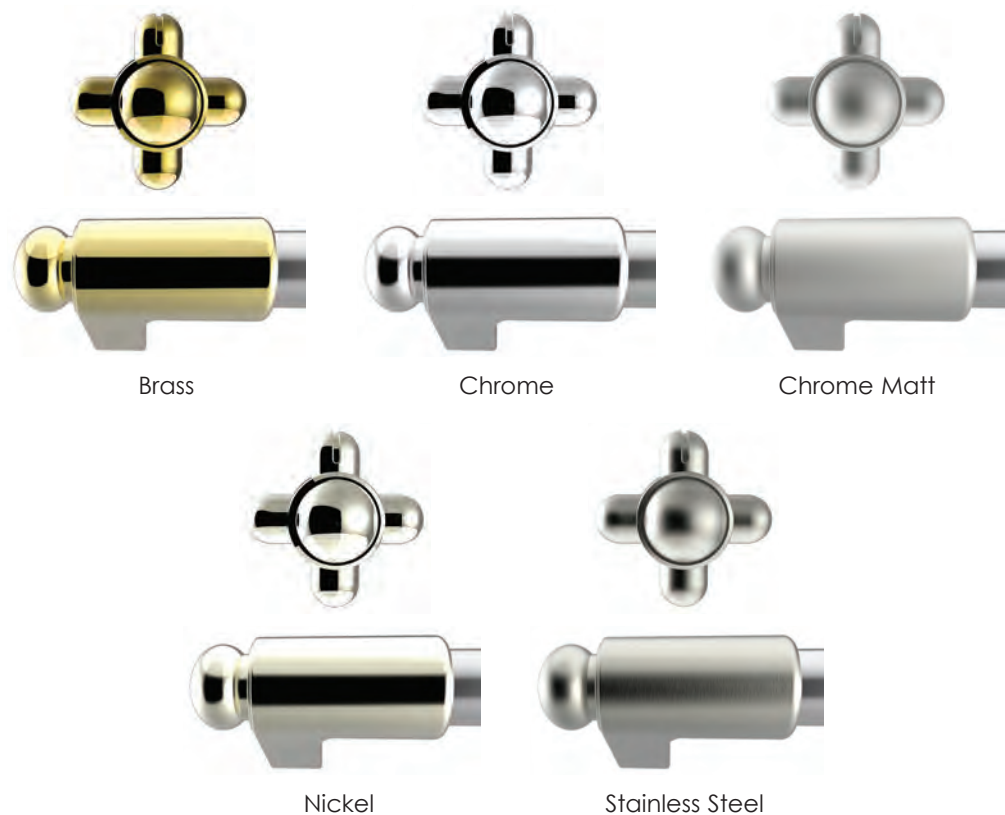


CHOOSE YOUR TRIM...

Lacanche *Classic* Trim

The trim of your Lacanche *Classic* refers to the finish of the control knobs, ends to the hand rail and door handles, the badge frame and drawer handles. The top towel rail and oven door rails are always stainless steel. The burner caps are always brass.

We offer 5 smart trims to finish your Lacanche *Classic* range cooker: brass, chrome, chrome matt, nickel, brushed stainless steel and copper. Choose the trim to complement the colour of your cooker and the design of your kitchen.



Lacanche *Modern* Trim

The Lacanche *Modern* is available with a choice of two trims: chrome or brushed steel control knobs. The oven door handles are always stainless steel. The burner caps are always brass.



Chrome



Stainless Steel

Lacanche *Modern*, Chrome trim

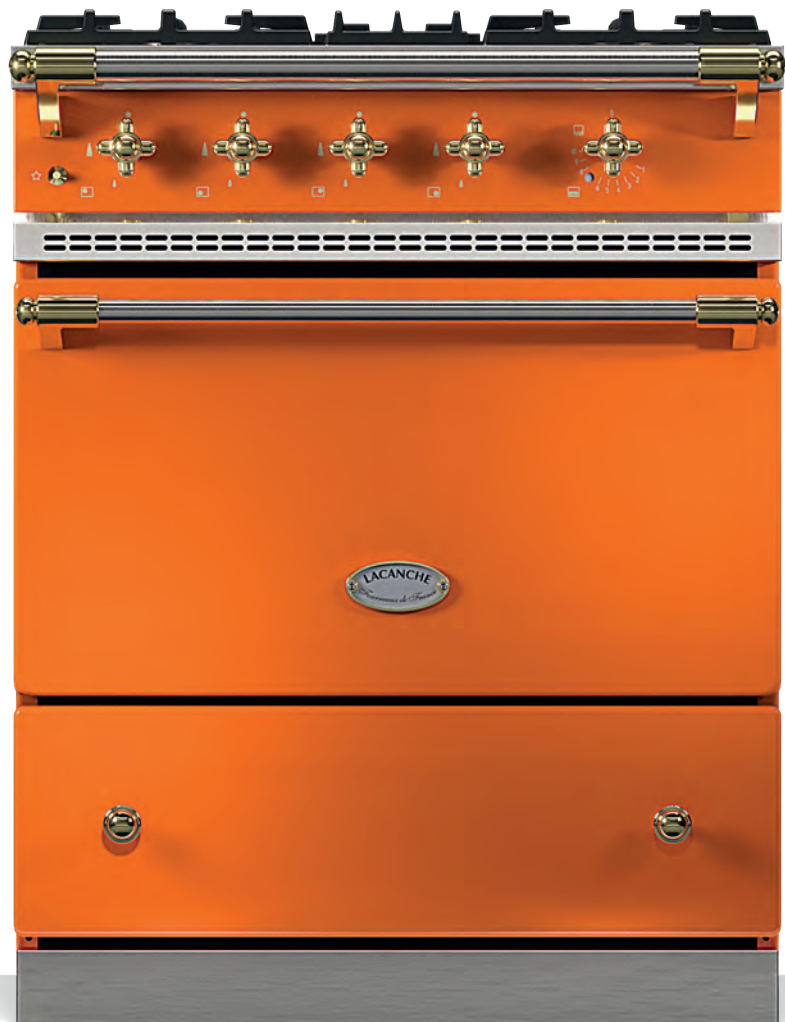




LACANCHE *Classic* RANGE COOKERS

Lacanche Macon in Black enamel with Chrome trim
Kitchen Furniture by Lewis Alderson & Co www.lewisalderson.com

CORMATIN *Classic* 700mm wide range cooker



Cooker Details

Even the smallest Lacanche is still modelled on a bona-fide professional range and is a powerful and versatile machine. The Cormatin accommodates a large 70-litre (gas) oven and pan storage drawer, with a powerful, versatile Lacanche hob. With a choice of four different hobs and three choices of ovens, the Cormatin offers phenomenal performance, control and versatility in a small unit.

The Cormatin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 70L

Option 2: E



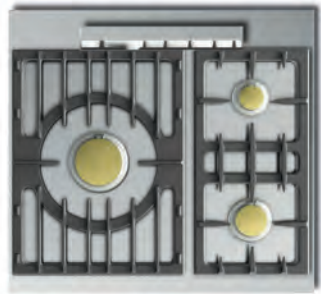
1 x 75L

Option 3: CT



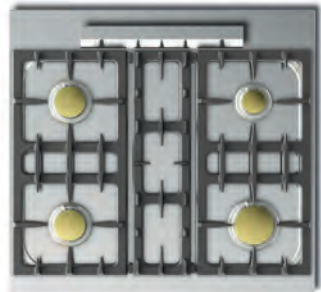
1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW



photographed by: In Tempo



Cooker Details

The Rully packs a punch well above what its 70cm width would suggest. A large oven sits below the wide 27-litre electric oven and grill, while a choice of three hobs offers the power and versatility of Lacanche hob cooking. The Rully is an ideal range cooker where space is a premium.

The Rully range cooker can be ordered for natural or LPG (bottled) gas.

Choice of 2 Oven configurations

Option 1: E

Option 2: CT



1 x 27L



1 x 27L

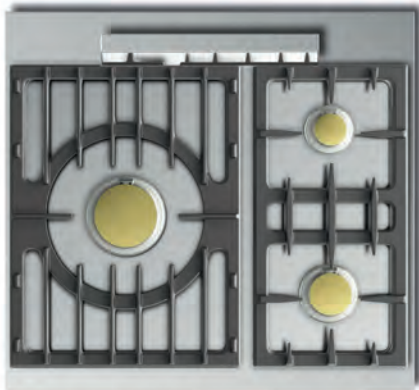


1 x 75L



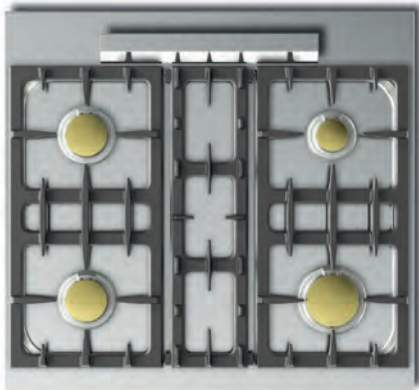
1 x 67L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW



BEAUNE / BUSSY *Classic* 900mm wide range cooker



Beaune *Classic*



Bussy *Classic*

Cooker Details

Whether you are buying a 90cm range cooker for the first time, or are replacing an existing 90cm cooker, there is now a serious range cooker for that market. The all new model boasts the build quality, versatility and performance for which Lacanche is famous as well as a host of exciting new features. Leaning on Lacanche's professional heritage, we are pleased to introduce this new small range cooker with a massive heart.

The Large 65-litre dual function static/convection oven with grill, together with a choice of additional gas or static electric oven offers comprehensive oven performance. The 6-burner gas hob accepts all the Lacanche hob top accessories and there is a large capacity storage drawer.

The Beaune and Bussy range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 2 Oven configurations

Option 1: GCT



1 x 52L

Option 2: ECT



1 x 56L

Option 3: CT



1 x 51L



1 x 65L



1 x 65L



1 x 65L

Choice of 2 Hob configurations



CLASSIC HOB 6 BURNERS

1 burner @ 4kW
3 burner @ 3kW
2 burner @ 1.5kW



INDUCTION HOB 6 RINGS

2 ring Ø 215mm @ 2.3kW booster 3kW
3 ring Ø 175mm @ 1.1kW, booster 1.4kW
1 ring Ø 200mm @ 1.4kW, booster 2kW



CLUNY *Classic* 1000mm wide range cooker



Cooker Details

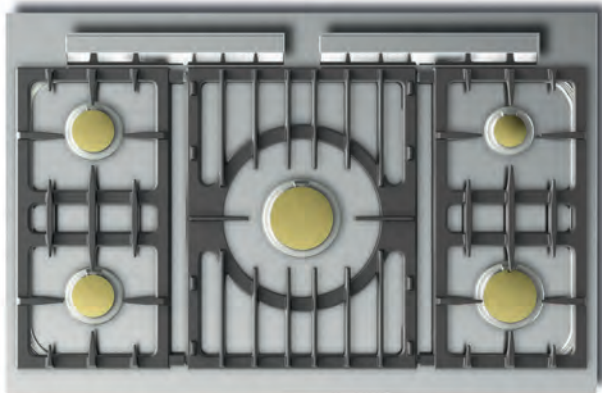
One-metre wide is the standard width for a range cooker, and the Cluny is one of our best-selling one-metre models. With a choice of three different hobs and six different oven configurations, the Cluny offers you the choice to select a range which suits your style of cooking. Two large ovens offer dual fuel versatility and electric ovens are all fitted with a grill. The gas oven is particularly suited to roasting. The all-electric model boasts a powerful 5-zone induction top with a choice of two electric ovens with grills. The simple symmetrical design of the Cluny range remains ever popular.

The Cluny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

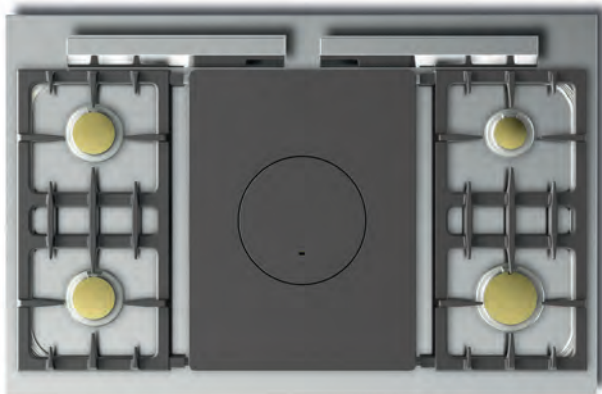
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 52L	 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



Doradas à La Nigoise
- 4 dorades portion.
1 oignon
- 1kg de Tomates
échalottes
Thym Frais
huile d'Olive
- Citrons non
Terités

MACON *Classic* 1000mm wide range cooker




Cooker Details

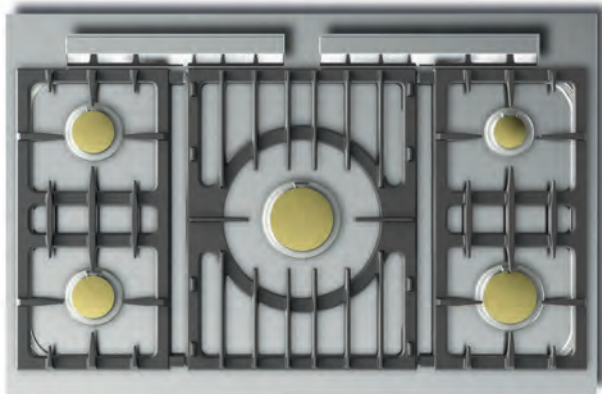
Another bestselling range cooker. The two large ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. There is a choice of two gas hobs or 5-zone induction hob. This is a workhorse of a cooker capable of prodigious output when needed, but with a fast-heating, small oven with grill when something smaller is required.

The Macon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

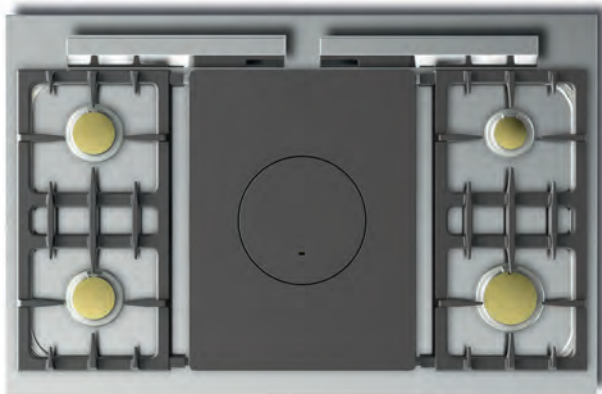
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



VOUGEOT / VOLNAY *Classic* 1000mm wide range cooker



Vougeot *Classic*



Volnay *Classic*

Cooker Details

The Vougeot / Volnay is a unique one-metre wide range cooker, offering a choice of three hob tops (two gas and one induction) with a large main oven and an 79-litre simmer oven. The main oven can be specified for gas, electric with grill or dual function electric with grill. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. The Vougeot / Volnay is also available in an all-electric configuration with a powerful 5-zone induction top.

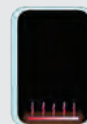
The Vougeot / Volnay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 70L

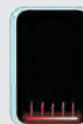


1 x 79L

Option 2: E



1 x 75L

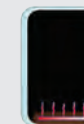


1 x 79L

Option 3: CT

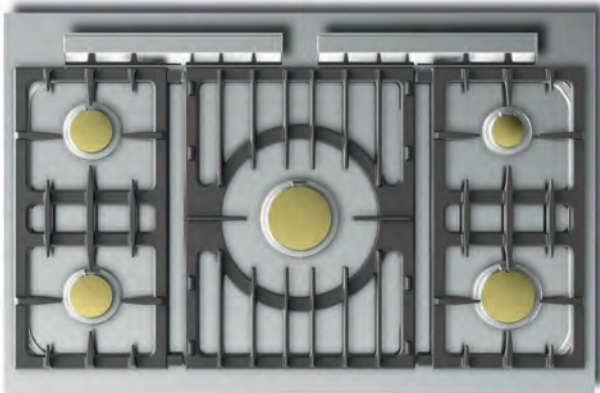


1 x 67L



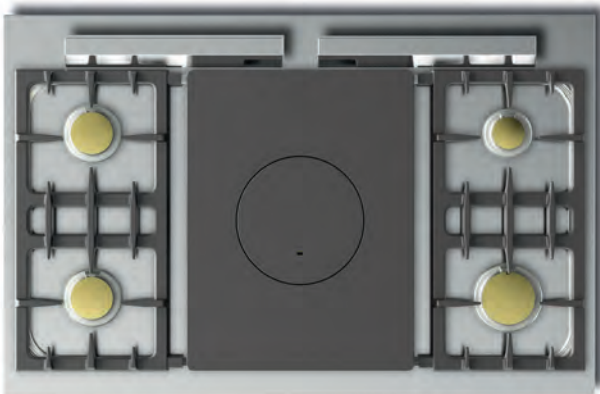
1 x 79L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



photographed by: Frank Tack

SAVIGNY / SAULIEU *Classic* 1105mm wide range cooker



Savigny *Classic*



Saulieu *Classic*

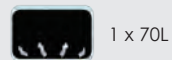
Cooker Details

The Saulieu / Savigny is a double oven 1100mm wide range cooker, incorporating a vertical 65-litre dual function electric oven and grill. The large main oven can be specified for gas, electric with grill or dual function electric with grill. There is a choice of four hob tops (three gas and one induction) and an optional integrated hob element such as gas burners or electric griddle can also be selected.

The Saulieu / Savigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 70L

Option 2: E



1 x 75L

Option 3: CT



1 x 67L



1 x 65L

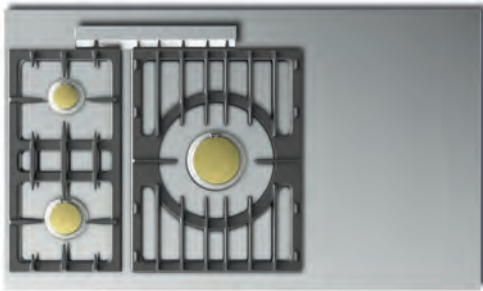


1 x 65L



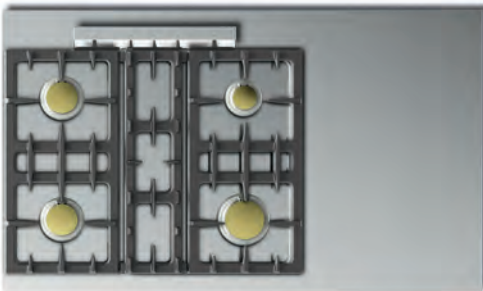
1 x 65L

Choice of 4 Hob configurations



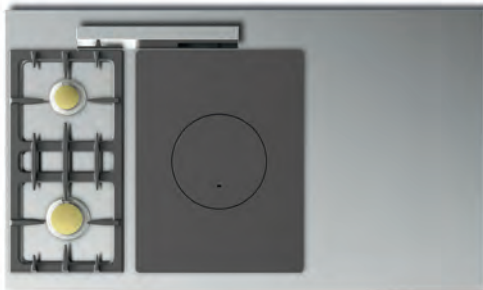
CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 1 integrated hob option

Savigny hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



CHARLIEU / CHABLIS *Classic* 1405mm wide range cooker



Charlieu *Classic*



Chablis *Classic*



Cooker Details

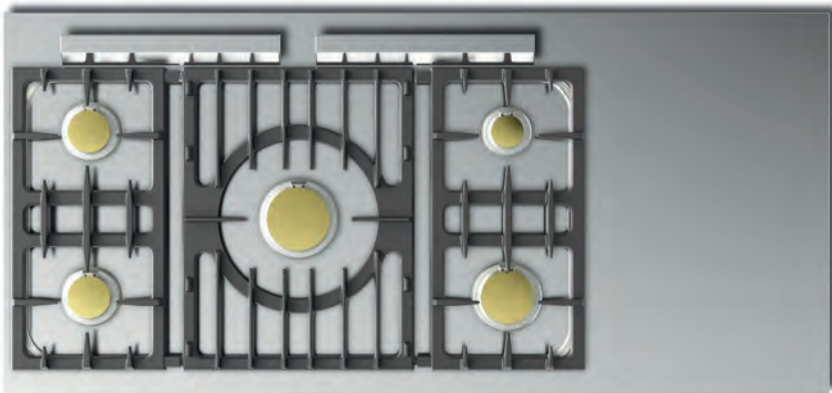
The 1400mm wide Chablis / Charlieu with two large main ovens, offers real dual fuel potential. In addition to the two main ovens, there is an 79-litre simmer oven. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for an additional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chablis range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 52L	 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L
 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob option

Chablis hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



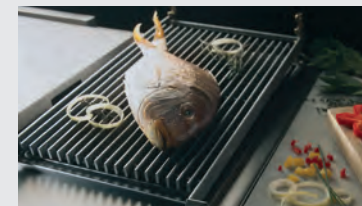
1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHEMIN / CHAUSSIN *Classic* 1405mm wide range cooker



Chemin *Classic*



Chaussein *Classic*



Cooker Details

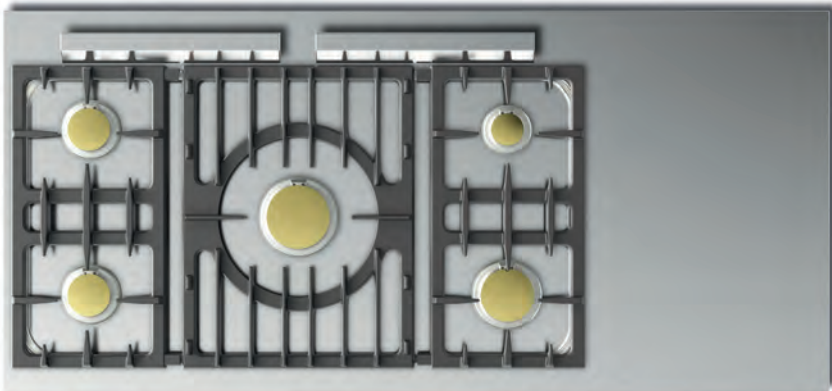
The Chemin and Chaussein range cooker is one of the most popular over a metre range cookers. The range comprises two large main ovens which can be specified as gas, static electric or convection (fan). There is a 20-litre electric oven/grill and an 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) each with five burners or five induction plates and an additional space for an optional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chemin and Chaussein range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: GE	Option 2: EE	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob option

Chemin hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Chaussin or 1 integrated hob option on the right for Chemin.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



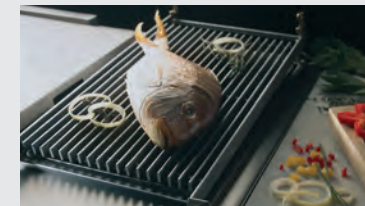
1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
LA E 010 TPK



Electric Chargrill LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
LA E 010 CV

CHALONNAIS *Classic* 1405mm wide range cooker



Cooker Details

For those who desire oven capacity the 1400mm wide Chalonnais is the perfect range cooker. The graceful lines of this symmetrical range cooker belie the performance offered by the two large ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. The hob top has space for two additional optional integrated hob elements such as an electric plancha, additional burners and induction plates. The Chalonnais range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 70L	 1 x 70L	 1 x 75L	 1 x 70L	 1 x 75L	 1 x 67L
 1 x 70L	 1 x 75L	 1 x 75L	 1 x 67L	 1 x 67L	 1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
 2 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over
 5kW burner
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW
 booster 1.8kW
 1 ring Ø 200mm @ 1.85kW,
 booster 2.5kW
 1 ring Ø 270mm @ 2.4kW,
 booster 3.3kW
 + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
 LAE 010 TPK



photographed by: De Menagerie

CITEAUX *Classic* 1505mm wide range cooker



Cooker Details

Another elegant and best-selling over a metre Lacanche range cooker. The Citeaux boasts two main ovens and a simmer oven. A vertical 65-litre dual function electric oven on the left. A large main oven that can be specified as a gas, static electric or dual function electric oven in the centre and an 79-litre simmer oven on the right. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of four hob tops (three gas and one induction) and space for two additional optional integrated hob elements such as a chargrill, extra burners or a multi cooker. A useful combination of oven sizes and types and the extensive hob top make the Citeaux a very popular range cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Citeaux range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



Option 2: E



Option 3: CT



Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
 2 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over
 5kW burner
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW
 booster 1.8kW
 1 ring Ø 200mm @ 1.85kW,
 booster 2.5kW
 1 ring Ø 270mm @ 2.4kW,
 booster 3.3kW
 + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LAE 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



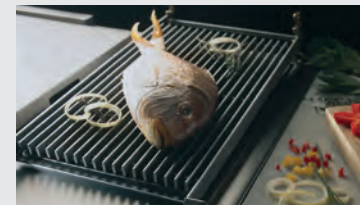
1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
 LAE 010 TPK



Electric Churrigero LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
 LAE 010 CV

























FLAVIGNY *Classic* 1805mm wide range cooker



Cooker Details

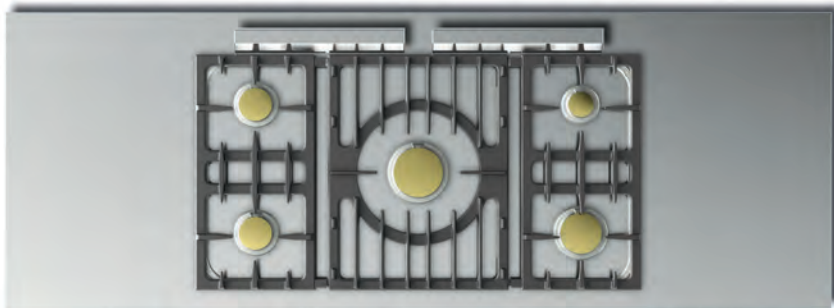
This elegant range cooker comes with two large main ovens which offers real dual fuel potential. The ovens can be specified as gas, static electric or convection (fan). In addition to the two main ovens, there are two 79-litre simmer ovens. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 52L	 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L
 	 	 	 	 	 
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

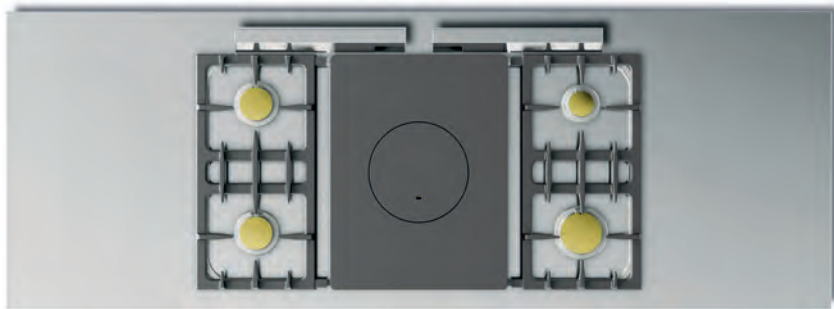
The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Flavigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



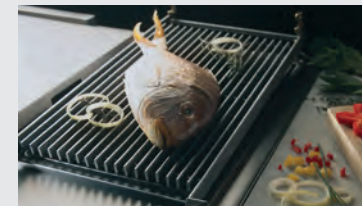
1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

AVALON *Classic* 1805mm wide range cooker



Cooker Details

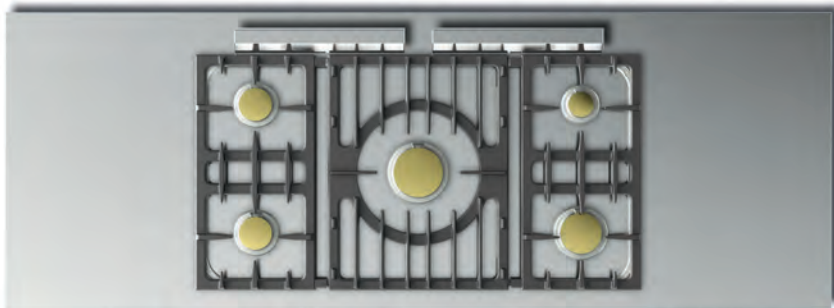
This is a phenomenal range cooker. The two large ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Avalon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

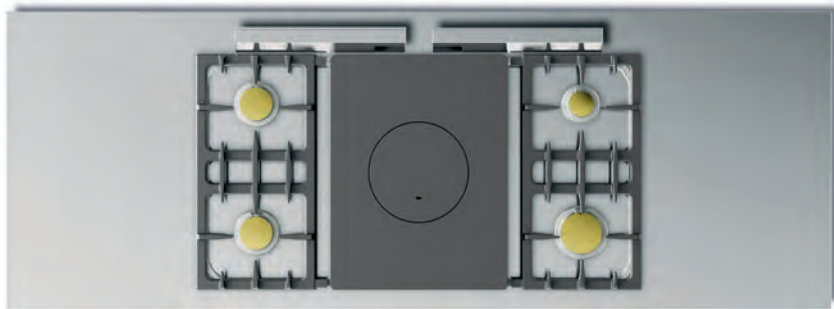
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



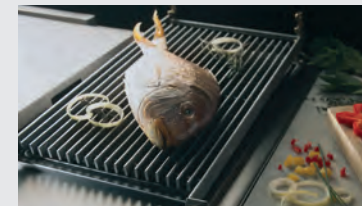
1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
LA E 010 TPK



Electric Chargrill LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
LA E 010 CV

BELMONT / BLIGNY *Classic* 1805mm wide range cooker



Belmont *Classic*















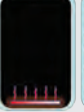
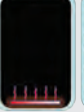
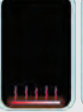
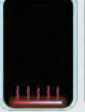
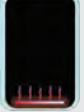

Bligny *Classic*

Cooker Details

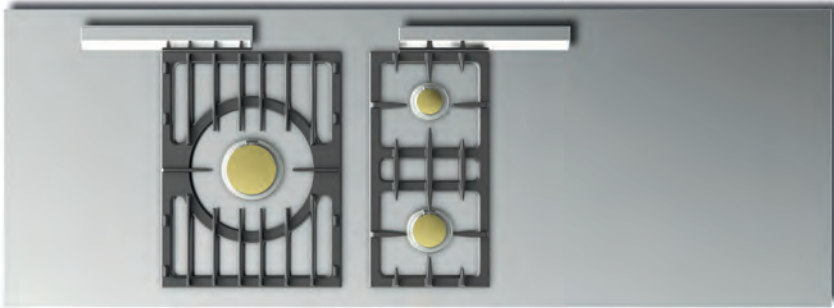
For those who desire oven capacity the 1800mm wide Belmont is the perfect range cooker. The graceful lines of this range cooker belie the performance offered by the two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there is a 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for three additional optional integrated hob elements such as an electric plancha, additional burners, chargrill, multi cooker, fryer and induction plates.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Belmont range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 70L	 1 x 70L	 1 x 75L	 1 x 70L	 1 x 75L	 1 x 67L
 1 x 70L	 1 x 75L	 1 x 75L	 1 x 67L	 1 x 67L	 1 x 67L
 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- + 3 integrated hob options

Belmont hob

Choice Of 3 Integrated Hob Options

Select 3 integrated hob options for the Belmont (2 option on the right & 1 option on the left) hob Select 3 integrated hob options for the Bligny (2 option on the left & 1 option on the right) hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



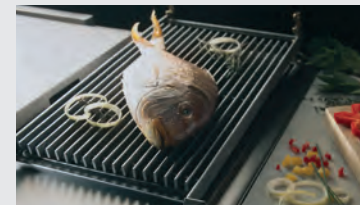
1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

VEZELAY *Classic* 2205mm wide range cooker

















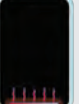

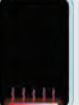

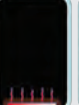

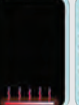



Cooker Details

The largest of the Lacanche range remains a well-proportioned, elegant cooker. It comes with two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for up to four additional integrated hob elements such as a chargrill, extra burners, multi cooker, fryer, plancha and induction plates.

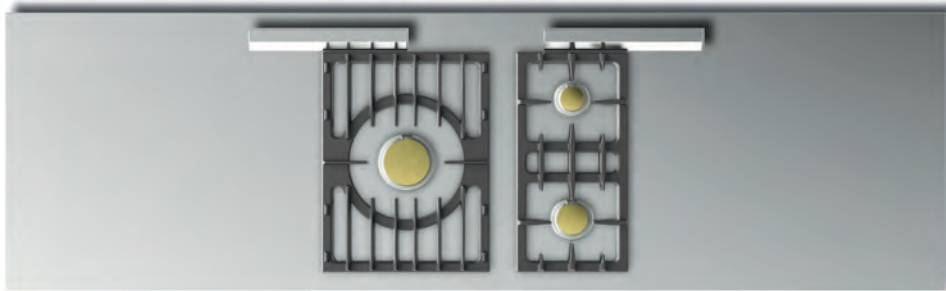
The Vezelay is a discreet giant capable of immense output, with clean lines and symmetrical design contributing to its appeal.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Vezelay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 70L	 1 x 70L	 1 x 75L	 1 x 70L	 1 x 75L	 1 x 67L
 1 x 70L	 1 x 75L	 1 x 75L	 1 x 67L	 1 x 67L	 1 x 67L
 	 	 	 	 	 
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS
 1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
 + 4 integrated hob options



TRADITIONAL HOB 3 BURNERS
 (5kW BURNER UNDER SIMMER PLATE)
 1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
 + 4 integrated hob options



INDUCTION HOB 3 RINGS
 1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
 + 4 integrated hob options

Choice Of 4 Integrated Hob Options

Select 4 integrated hob options for the Vezelay hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



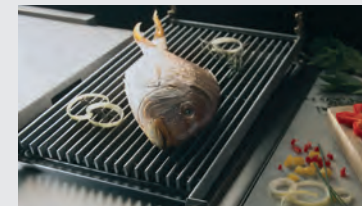
1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
 LA E 010 TPK



Electric Charrill LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
 LA E 010 CV



Modern

LACANCHE, BURGUNDY, FRANCE SINCE 1796



CORMATIN *Modern* 700mm wide range cooker



Cooker Details

Even the smallest Lacanche is still modelled on a bona-fide professional range and is a powerful and versatile machine. The Cormatin accommodates a large oven and pan storage drawer, with a powerful, versatile Lacanche hob. With a choice of four different hobs and three choices of ovens, the Cormatin offers phenomenal performance, control and versatility in a small unit.

The Cormatin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 70L

Option 2: E



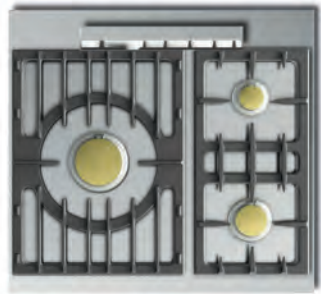
1 x 75L

Option 3: CT



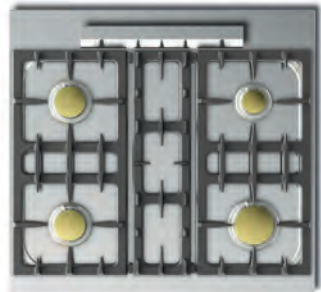
1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW



RULLY *Modern* 700mm wide range cooker



Cooker Details

The Rully packs a punch well above what its 70cm width would suggest. A large oven sits below the wide 27-litre electric oven and grill, while a choice of three hobs offers the power and versatility of Lacanche hob cooking. The Rully is an ideal range cooker where space is a premium.

The Rully range cooker can be ordered for natural or LPG (bottled) gas.

Choice of 2 Oven configurations

Option 1: E

Option 2: CT



1 x 27L



1 x 27L

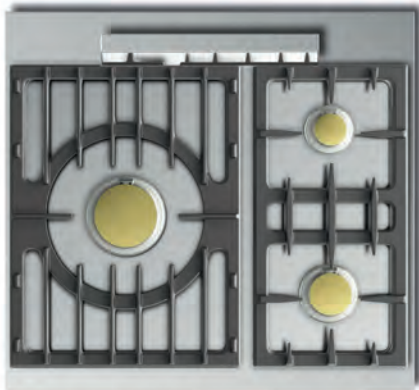


1 x 75L



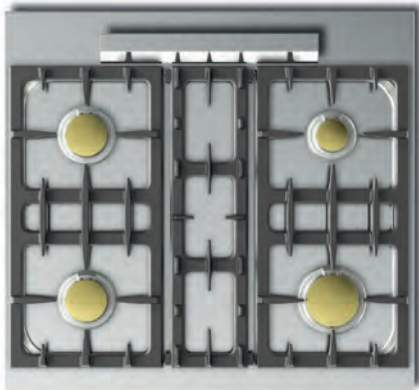
1 x 67L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW



BEAUNE / BUSSY *Modern* 900mm wide range cooker



Beaune *Modern*



Bussy *Modern*

Cooker Details

Whether you are buying a 90cm range cooker for the first time, or are replacing an existing 90cm cooker, there is now a serious range cooker for that market. The all new model boasts the build quality, versatility and performance for which Lacanche is famous as well as a host of exciting new features. Leaning on Lacanche's professional heritage, we are pleased to introduce this new small range cooker with a massive heart.

The Large 65-litre dual function static/convection oven with grill, together with a choice of additional gas or static electric oven offers comprehensive oven performance. The 6-burner gas hob accepts all the Lacanche hob top accessories and there is a large capacity storage drawer.

The Beaune range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 2 Oven configurations

Option 1: GCT



1 x 52L

Option 2: ECT



1 x 56L

Option 3: CT



1 x 51L



1 x 65L

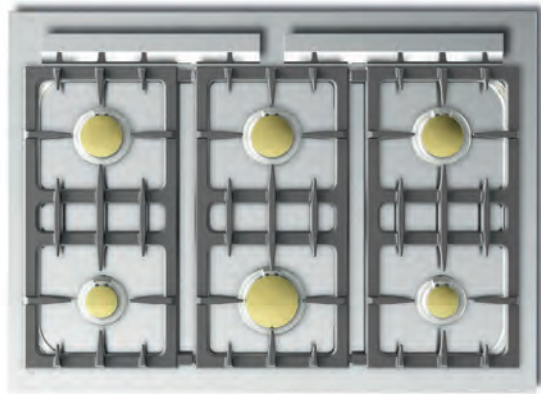


1 x 65L



1 x 65L

Choice of 2 Hob configurations



CLASSIC HOB 6 BURNERS

1 burner @ 4kW
3 burner @ 3kW
2 burner @ 1.5kW



INDUCTION HOB 6 RINGS

2 ring Ø 215mm @ 2.3kW booster 3kW
3 ring Ø 175mm @ 1.1kW, booster 1.4kW
1 ring Ø 200mm @ 1.4kW, booster 2kW



CLUNY *Modern* 1000mm wide range cooker



Cooker Details

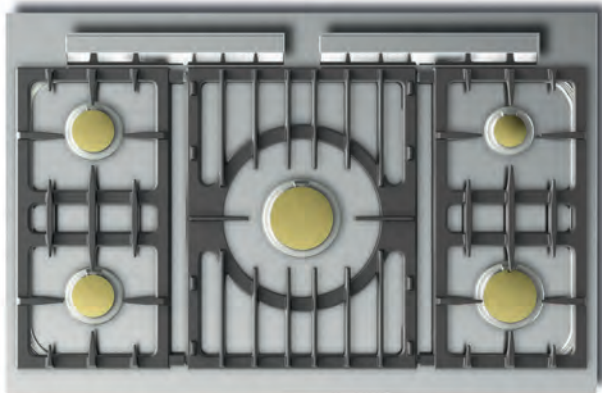
One-metre wide is the standard width for a range cooker, and the Cluny is one of our best-selling one-metre models. With a choice of three different hobs and six different oven configurations, the Cluny offers you the choice to select a range which suits your style of cooking. Two large ovens offer dual fuel versatility and electric ovens are all fitted with a grill. The gas oven is particularly suited to roasting. The all-electric model boasts a powerful 5-zone induction top with a choice of two electric ovens with grills. The simple symmetrical design of the Cluny range remains ever popular.

The Cluny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

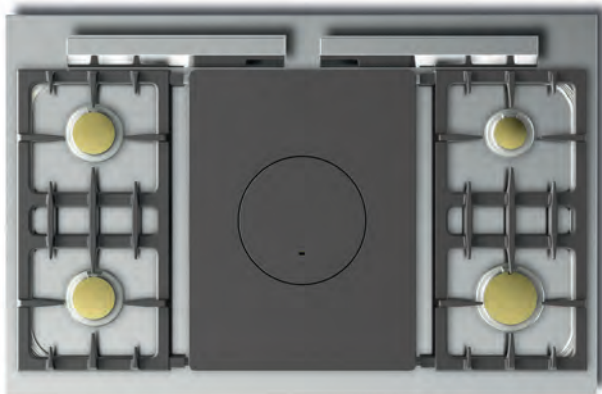
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 52L	 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



MACON *Modern* 1000mm wide range cooker



Cooker Details

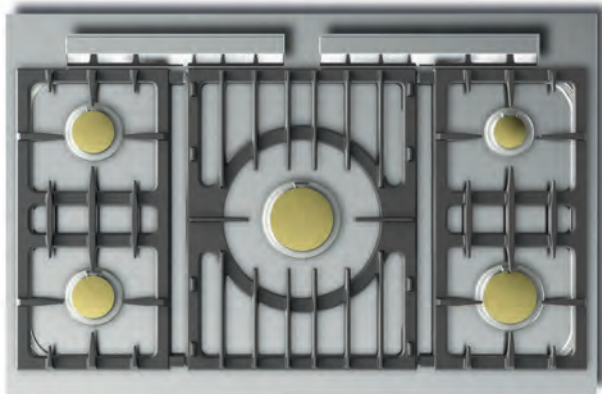
Another bestselling range cooker. The two large ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. There is a choice of two gas hobs or 5-zone induction hob. This is a workhorse of a cooker capable of prodigious output when needed, but with a fast-heating, small oven with grill when something smaller is required.

The Macon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

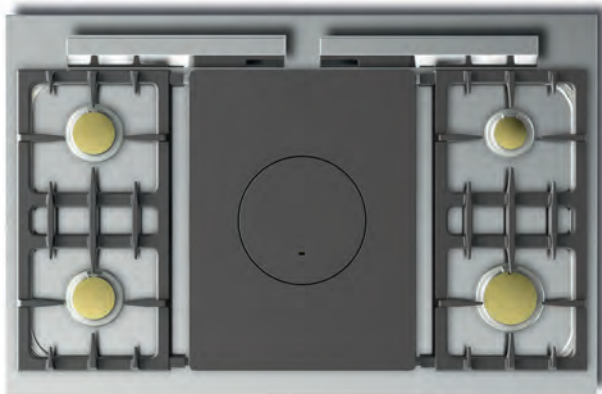
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



VOUGEOT / VOLNAY *Modern* 1000mm wide range cooker



Vougeot *Modern*



Volnay *Modern*

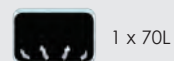
Cooker Details

The Vougeot / Volnay is a unique one-metre wide range cooker, offering a choice of three hob tops (two gas and one induction) with a large main oven and an 79-litre simmer oven. The main oven can be specified for gas, electric with grill or dual function electric with grill. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. The Vougeot / Volnay is also available in an all-electric configuration with a powerful 5-zone induction top.

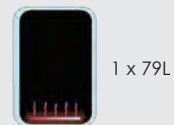
The Vougeot / Volnay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G

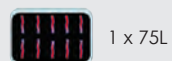


1 x 70L

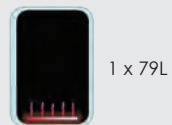


1 x 79L

Option 2: E



1 x 75L

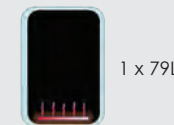


1 x 79L

Option 3: CT

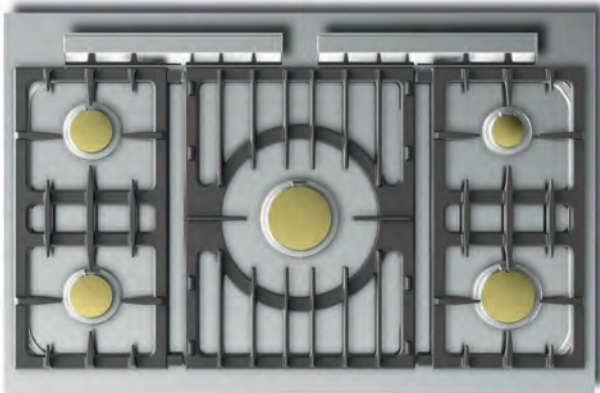


1 x 67L



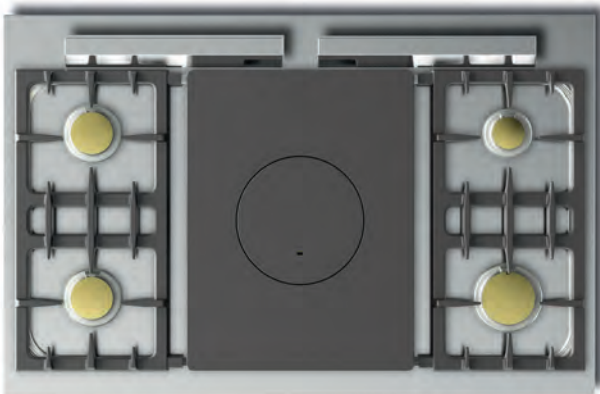
1 x 79L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW



SAVIGNY / SAULIEU *Modern* 1105mm wide range cooker



Savigny *Modern*



Saulieu *Modern*

Cooker Details

The Saulieu / Savigny is a double oven, 1100mm wide range cooker, incorporating a vertical 65-litre dual function electric oven and grill. The large main oven can be specified for gas, electric with grill or dual function electric with grill. There is a choice of four hob tops (three gas and one induction) and an optional integrated hob element such as gas burners or electric griddle can also be selected.

The Saulieu / Savigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G



1 x 70L

Option 2: E



1 x 75L

Option 3: CT



1 x 67L



1 x 65L

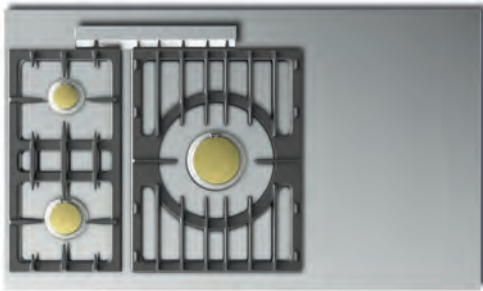


1 x 65L



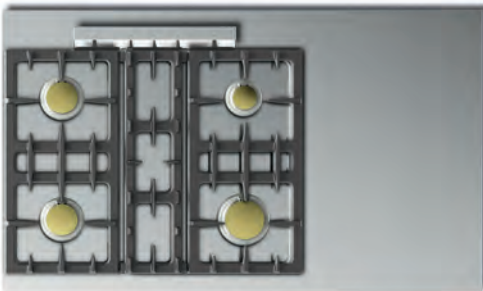
1 x 65L

Choice of 4 Hob configurations



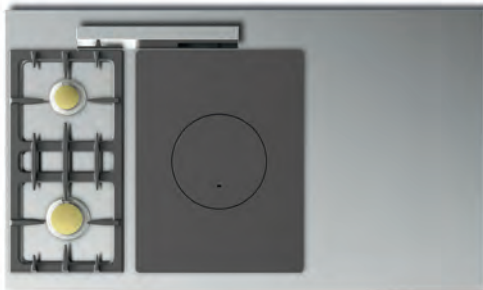
CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 1 integrated hob options

Savigny hob

Choice Of 1 Integrated Hob Options

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



CHARLIEU / CHABLIS *Modern* 1405mm wide range cooker



Charlieu *Modern*



Chablis *Modern*



Cooker Details

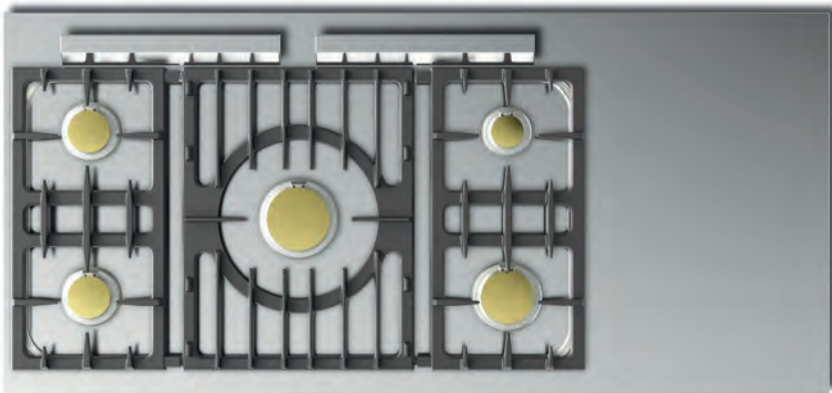
The 1400mm wide Chablis / Charlieu with two large main ovens, offers real dual fuel potential. In addition to the two main ovens, there is an 79-litre simmer oven. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for an additional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chablis range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 52L	 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L
 	 	 	 	 	 
1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob options

Chablis hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



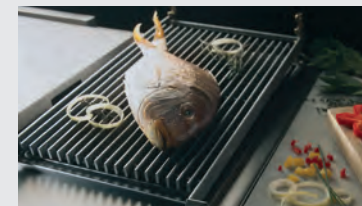
1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHEMIN / CHAUSSIN *Modern* 1405mm wide range cooker



Chemin *Modern*



Chausin *Modern*



Cooker Details

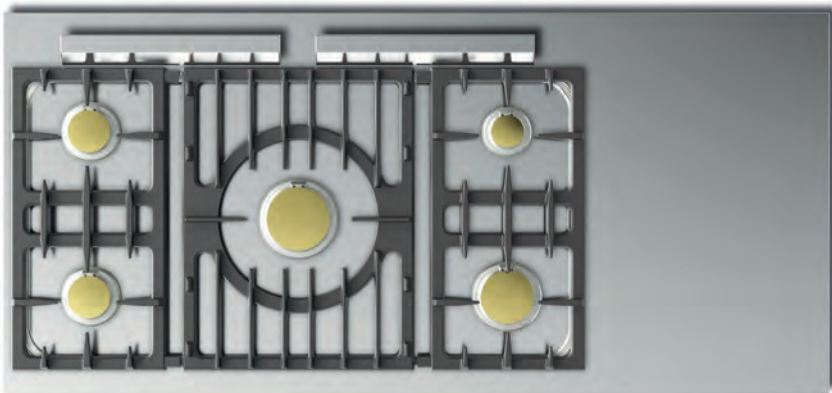
The Chausin / Chemin range cooker is one of the most popular over a metre range cookers. The range comprises two large main ovens which can be specified as gas, static electric or convection (fan). There is a 20-litre electric oven/grill and an 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) each with five burners or five induction plates and an additional space for an optional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chausin / Chemin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: GE	Option 2: EE	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 1 integrated hob options

Chemin hob

Choice Of 2 Integrated Hob Options

Select 1 integrated hob option on the left for Chaussin or 1 integrated hob option on the right for Chemin.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



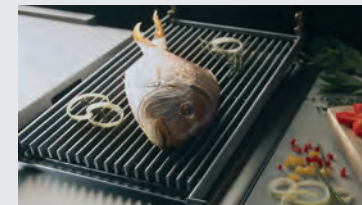
1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie
LAE 010 CV

CHALONNAIS *Modern* 1405mm wide range cooker



Cooker Details

For those who desire oven capacity the 1400mm wide Chalonnais is the perfect range cooker. The graceful lines of this symmetrical range cooker belie the performance offered by the two large ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. The hob top has space for two additional optional integrated hob elements such as an electric plancha, additional burners and induction plates. The Chalonnais range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 70L	 1 x 70L	 1 x 75L	 1 x 70L	 1 x 75L	 1 x 67L
 1 x 70L	 1 x 75L	 1 x 75L	 1 x 67L	 1 x 67L	 1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
 2 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over
 5kW burner
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW
 booster 1.8kW
 1 ring Ø 200mm @ 1.85kW,
 booster 2.5kW
 1 ring Ø 270mm @ 2.4kW,
 booster 3.3kW
 + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
 LA E 010 TPK



CITEAUX *Modern* 1505mm wide range cooker












Cooker Details

Another elegant and best-selling over a metre Lacanche range cooker. The Citeaux boasts two main ovens and a simmer oven. A vertical 65-litre dual function electric oven on the left. A large oven that can be specified as a gas, static electric or dual function electric oven in the centre and an 79-litre simmer oven on the right. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of four hob tops (three gas and one induction) and space for two additional optional integrated hob elements such as a chargrill, extra burners or a multi cooker. A useful combination of oven sizes and types and the extensive hob top make the Citeaux a very popular range cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Citeaux range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G	Option 2: E	Option 3: CT
 1 x 70L	 1 x 75L	 1 x 67L
 1 x 65L	 1 x 65L	 1 x 65L
 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
 2 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over
 5kW burner
 1 burner @ 3kW
 1 burner @ 1.5kW
 + 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW
 booster 1.8kW
 1 ring Ø 200mm @ 1.85kW,
 booster 2.5kW
 1 ring Ø 270mm @ 2.4kW,
 booster 3.3kW
 + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
 LA E 010 TPK



Electric Churrigero LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
 LA E 010 CV

FLAVIGNY *Modern* 1805mm wide range cooker















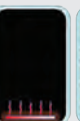











Cooker Details

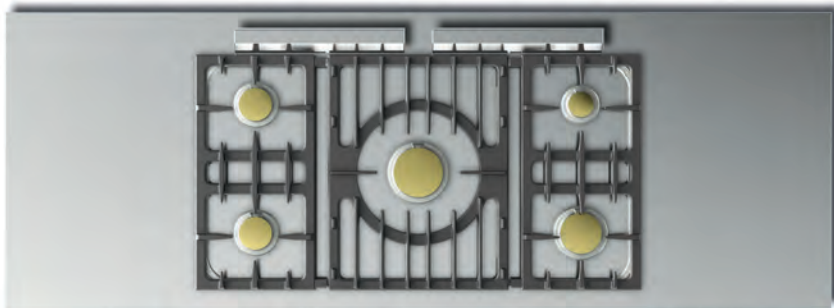
This elegant range cooker comes with two large main ovens which offers real dual fuel potential. The ovens can be specified as gas, static electric or convection (fan). In addition to the two main ovens, there are two 79-litre simmer ovens. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Flavigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

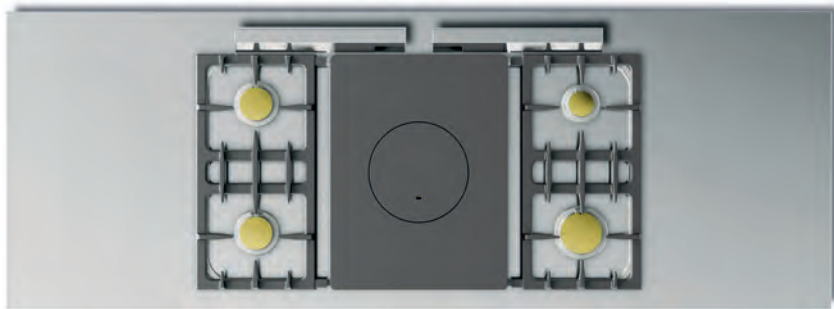
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 52L	 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L
 	 	 	 	 	 
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
LA E 010 TPK



Electric Chargrill LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
LA E 010 CV

AVALON *Modern* 1805mm wide range cooker




























Cooker Details

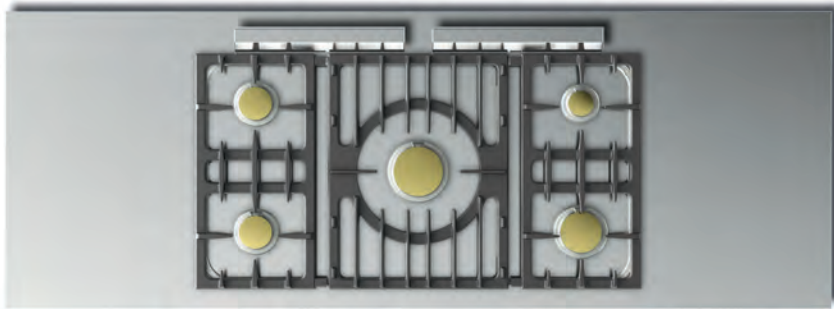
This is a phenomenal range cooker. The two large main ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Avalon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

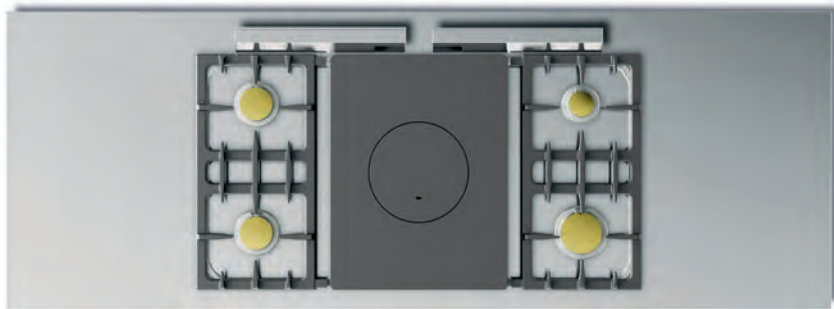
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L	 1 x 20L
 1 x 56L	 1 x 56L	 1 x 51L	 1 x 51L	 1 x 51L
 1 x 52L	 1 x 56L	 1 x 52L	 1 x 56L	 1 x 51L
 	 	 	 	 
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW,
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



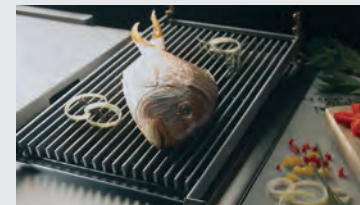
1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
LA E 010 TPK



Electric Chargill LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR

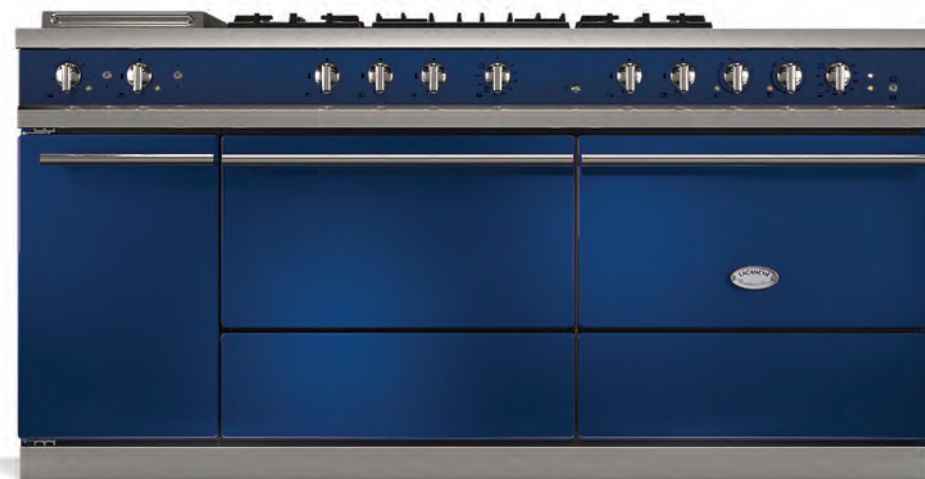


Multi Cooker used as bain marie
LA E 010 CV

BELMONT / BLIGNY *Modern* 1805mm wide range cooker



Belmont *Modern*





















Bligny *Modern*

Cooker Details

For those who desire oven capacity the 1800mm wide Belmont is the perfect range cooker. The graceful lines of this range cooker belie the performance offered by the two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there is an 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for three additional optional integrated hob elements such as an electric plancha, additional burners, chargrill, multi cooker, fryer and induction plates.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Belmont range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 70L	 1 x 70L	 1 x 75L	 1 x 70L	 1 x 75L	 1 x 67L
 1 x 70L	 1 x 75L	 1 x 75L	 1 x 67L	 1 x 67L	 1 x 67L
 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L	 1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over
5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW
booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW,
booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW,
booster 3.3kW
- + 3 integrated hob options

Belmont hob

Choice Of 3 Integrated Hob Options

Select 3 integrated hob options for the Belmont (2 option on the right & 1 option on the left) hob Select 3 integrated hob options for the Bligny (2 option on the left & 1 option on the right) hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LA E 010 CKG



Gas Grill LAG 010 CKG

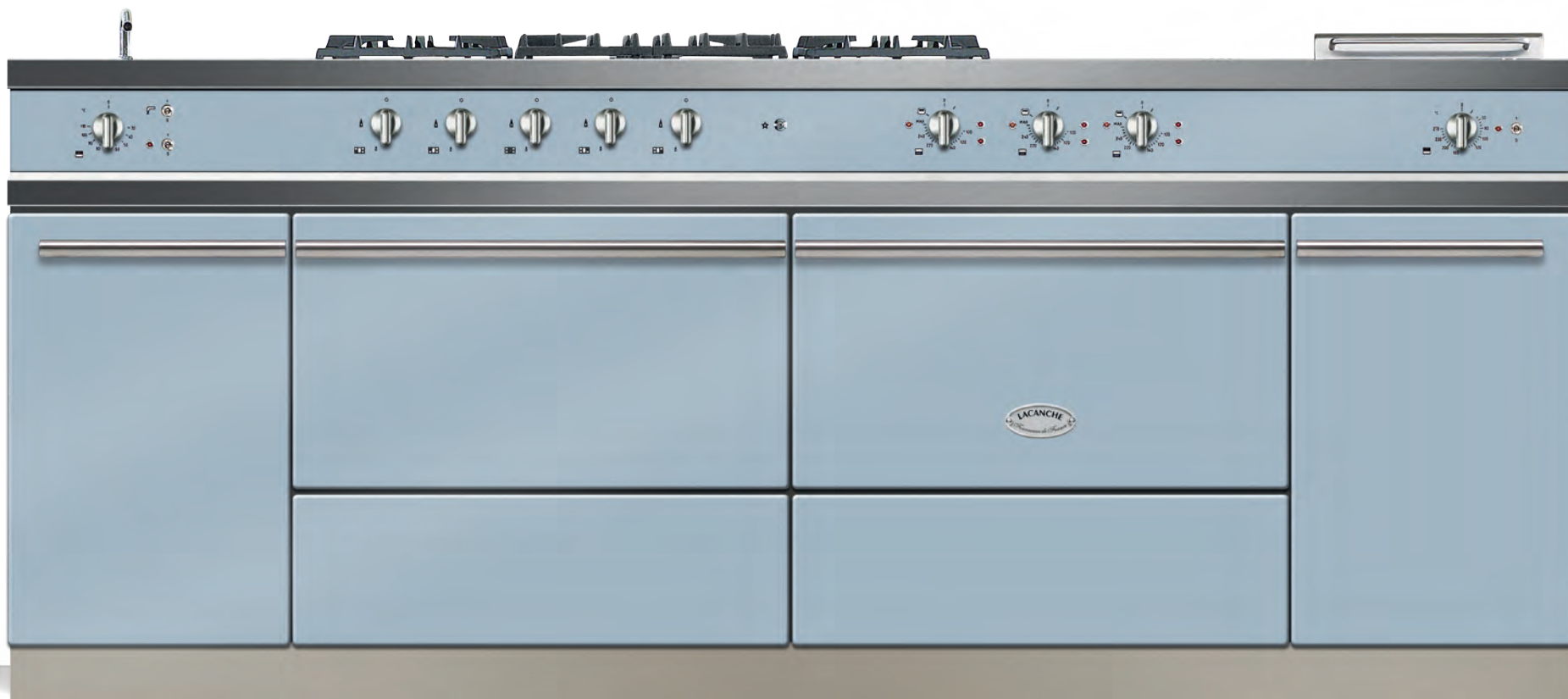


Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
LAE 010 CV

VEZELAY *Modern* 2205mm wide range cooker

















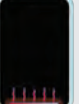

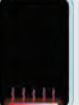

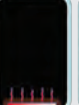

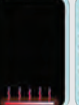



Cooker Details

The largest of the Lacanche range remains a well-proportioned, elegant cooker. It comes with two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for up to four additional integrated hob elements such as a chargrill, extra burners, multi cooker, fryer, plancha and induction plates.

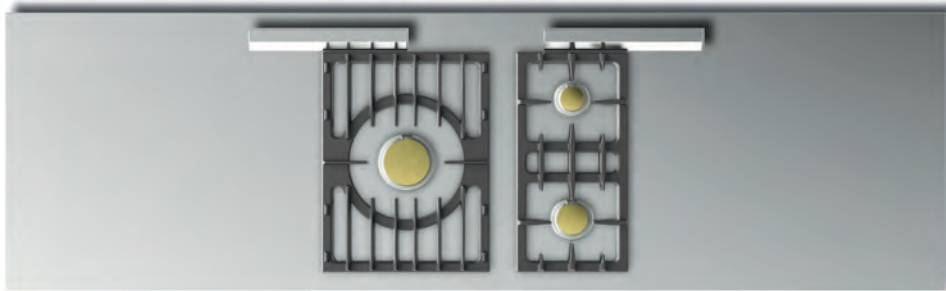
The Vezelay is a discreet giant capable of immense output, with clean lines and symmetrical design contributing to its appeal.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Vezelay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
 1 x 70L	 1 x 70L	 1 x 75L	 1 x 70L	 1 x 75L	 1 x 67L
 1 x 70L	 1 x 75L	 1 x 75L	 1 x 67L	 1 x 67L	 1 x 67L
 	 	 	 	 	 
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS
 1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
 + 4 integrated hob options



TRADITIONAL HOB 3 BURNERS
 (5kW BURNER UNDER SIMMER PLATE)
 1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
 + 4 integrated hob options



INDUCTION HOB 3 RINGS
 1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
 + 4 integrated hob options

Choice Of 4 Integrated Hob Options

Select 4 integrated hob options for the Vezelay hob.



Stainless Steel Worktop LA A 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



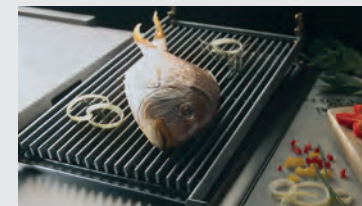
1 Burner at 5kW LAG 010U R



2 Induction Rings LA E 020 I



Electric Griddle (Plancha) 2.2kW
 LA E 010 TPK



Electric Charrill LA E 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LA E 413 FR



Multi Cooker used as bain marie
 LA E 010 CV

OVEN CAPACITIES AND INTERIOR DIMENSIONS

TYPE	kW DIM. L.	 GAS OVEN	 STATIC ELECTRIC OVEN	 CONVECTION ELECTRIC OVEN	 DUAL FUNCTION OVEN	 SIDE DUAL FUNCTION ELECTRIC OVEN	 GRILL / STATIC ELECTRIC OVEN	 SIMMER OVEN
Cormatin Rully	kW DIM. L.	4kW W.550 x H.288 x D.438 70L Cormatin only	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L		1.5kW W.541 x H.115 x D.422 27L Rully only	
Beaune / Bussy	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L			2.65kW W.333 x H.458 x D.425 65L		
Cluny	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L				
Macon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L			1.5kW W.405 x H.115 x D.422 20L	
Vougeot / Volnay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L			0.95kW W.328 x H.452 x D.535 79L
Saulieu / Savigny	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		
Charlieu / Chablis Chaussin / Chemin	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L Not available on Chaussin	1.5kW W.405 x H.115 x D.422 20L Chaussin/Chemin only	0.95kW W.328 x H.452 x D.535 79L
Chalonnais	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L			
Citeaux	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		0.95kW W.328 x H.452 x D.535 79L or optional side oven
Flavigny Avalon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven	1.5kW W.405 x H.115 x D.422 20L Avalon only	0.95kW W.328 x H.452 x D.535 79L
Bligny / Belmont	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L
Vezelay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L

LACANCHE BACK INFILL PANEL

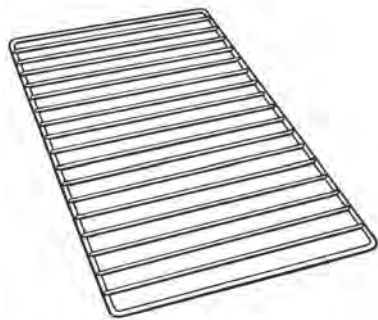
Back infill panels

A Lacanche Back Infill Panel is a piece of stainless steel of the same width as the cooker, designed to sit behind the cooker, between the cooker and the wall at cooker top height. The purpose of the Back Infill Panel is to increase the circulation of air around the cooker, by increasing the gap between the cooker and the wall to the rear. Back Infill Panels are available in all cooker widths, and are all 70mm deep (front to back). The effect of inserting a Back Infill Panel is that the overall depth of the cooker (excluding the hand rail) is increased by 70mm from 650mm to 720mm.

Back Infill Panels are easy to clean and bind the cooker to the wall with a smart, uniform appearance. They are particularly recommended for any cooker with gas oven, cookers being installed into tight spaces, and for cookers where anything other than a stainless steel backsplash is to be used on the back wall (e.g. tiles).

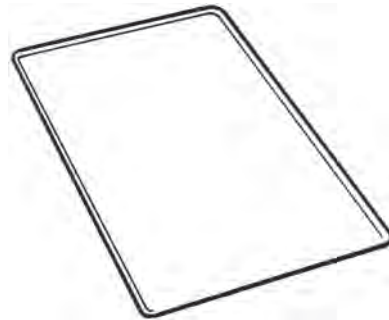


LACANCHE OVEN ACCESSORIES



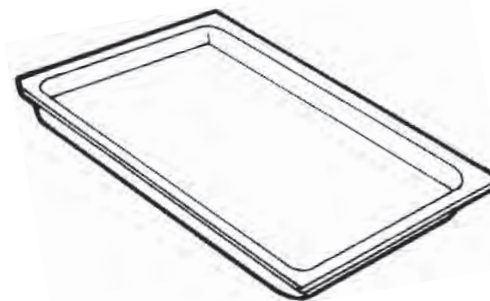
Oven Racks

Our oven racks are sturdy, heavy duty racks, with a large footprint filling the full area of the ovens. They fit into the various shelf positions moulded into the oven cavity walls.



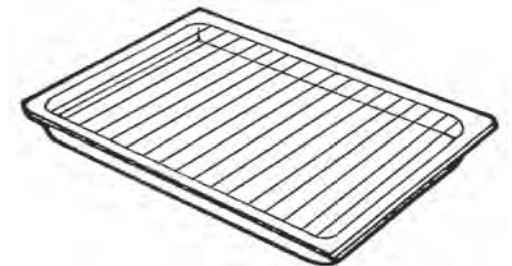
Pastry Plates

Lacanche pastry plates fit onto the oven racks. Their function is to diffuse heat in the oven under the base of a dish, giving a steady, even cooking heat. They are a must for pastry flan bases and quiches etc. They may also be used on the top shelf setting of an oven as a baffle when baking a delicate dish such as cake batter, again diffusing heat, this time from the top of the oven.



Roasting Trays

Our roasting trays fit into the various shelf positions moulded into the oven cavity sides. They are enamelled for ease of cleaning and some models have perforated edges to allow for heat circulation in the ovens.



Grill Inserts

Grill inserts are heavy duty steel racks which fit into our roasting trays to support food off the base of the roasting tray.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

WALL MOUNTED SALAMANDER GRILL & ROTISSERIE



SALAMANDER GRILL AND ROTISSERIE

(W)550 (H)475 (D)500mm

Salamander Rotisserie LSE 610

Mounted at the height of your choice, and with open sides and front, the Lacanche Salamander is easy to operate and keep clean. It features a powerful, variable temperature grill and timer. The huge grill area (500mm x 300mm) and detachable grill pan mean that you can grill whole fish, cuts of meat and game and poultry. The grill pan is a gastronorm 1/1 size pan and fits in to any of our 74 litre ovens.

The additional rotisserie allows you to spit roast food as you would find in the best restaurants and bistros. It is a substantial rotisserie (will happily take a boned leg of lamb for example). Chicken from the rotisserie looks and tastes like no other. There are different height settings for the grill tray and rotisserie.

It is easy to install requiring only a 13 amp dedicated power supply for the Salamander and a 13amp supply for the rotisserie.

The Lacanche Salamander Grill is a truly unique product that takes grilling onto another level of performance and convenience, providing professional grilling in the home. It is ideal for grilling fish, meat and vegetables, finishing whole dishes - gratins and crème brûlée - and for spit roasting whole joints. For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.



EXTRACTION, BACKSPLASHES & UTENSIL RACKS



EXTRACTION

Apart from the plethora of delicious smells, range cooking also generates a good deal of heat and steam, so good extraction should be carefully considered.

Our own extraction is developed to provide powerful and efficient extraction specifically over Lacanche range cookers. Whether you require classic elegance, a discreet inbuilt extraction system, or a contemporary, modern hood we can provide you with the right solution. We offer various options, to suit all tastes and requirements: The Classic Range of extraction hoods, The Low Profile extraction hood, The Bistro Hood, The Brasserie, and our own Built-In / Independent Extraction Units which can be built in to existing canopies.

We also sell complete flexible and flat channel ducting kits suitable for all Lacanche extraction products. For further details, please see the Lacanche Recommended Retail Price List.

CUSTOM BUILT EXTRACTION

If your requirements are not met by the standard products offered here, we would be pleased to discuss your own particular requirements for extraction.

Please contact us for details.

BACKSPLASHES

Our backsplashes are made from brushed stainless steel. They are designed to protect the back wall behind the cooker, and are easy to clean. They also compliment the look of your cooker.

They are available in the same widths as all of our cooker models, and can be chosen with pre-drilled holes to support a Lacanche utensil rack. They are 850mm high.

CLASSIC UTENSIL RACK

The utensil rack comprises a sturdy stainless steel rail which attaches to a pre-drilled backsplash with brackets (provided). Rail ends are finished in brass or chrome.

Five hooks are supplied with the utensil rack. Additional hooks are available.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

EXTRACTION

THE NEW BRASSERIE HOODS (FMH)

The Brasserie hood offers performance with classic style and elegance. Finished by hand in any of the Lacanche colours and stainless steel.

Each Brasserie is a truly unique and efficient extractor and is available in sizes from 900mm to 2200mm to match the width of your Lacanche range cooker.

The Brasserie can be specified with a number of different motor options: single internal motor, twin internal motor or replacing the internal motor with an external motor SEM1/2/8.

For those installations where it is not possible to duct the air to the outside, the Brasserie can be specified as a recirculation extractor complete with charcoal filters.



THE NEW BRASSERIE HOODS (FMH)

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there may be shading differences between the colour of the extractor and the Lacanche range.

Height Requirements:

Minimum distance from top of cooker to hood 800mm
 Maximum distance from top of cooker to hood 900mm
 Distance from top of cooker using Lacanche splash back 850mm
 Remote motors SEM1, SEM2 and SEM8 are additional charge.

Specification & Performance with Internal Motor:

Energy Efficiency Class: Class A
 Fluid Dynamic Efficiency Class: Class A
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Sound Level: 61.6 dB (A)
 Lights: LED
 Motor: Single motor 800 m³/hr.
 Airflow at intensive setting 775.3 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 58 kWh/annum

Specification & Performance with Remote Internal Motor SEM 1:

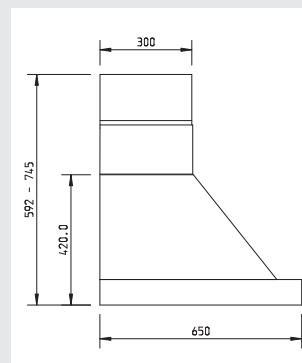
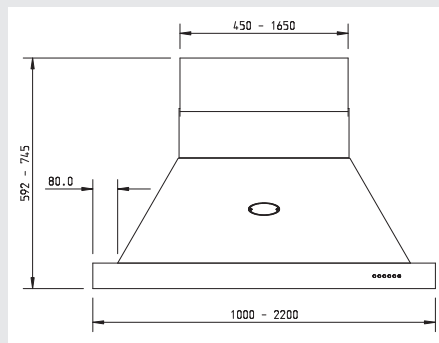
Energy Efficiency Class: Class B
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Lights: LED
 Motor: Single external remote.
 Airflow at intensive setting 750 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote External Motor SEM 2:

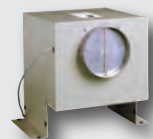
Fluid Dynamic Efficiency Class: Class B
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Lights: LED
 Motor: Single external remote.
 Airflow at intensive setting 750 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 8:

Energy Efficiency Class: Class B
 Fluid Dynamic Efficiency Class: Class B
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Lights: LED
 Motor: Single external remote.
 Airflow at intensive setting 848 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 95 kWh/annum



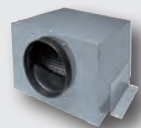
Moderne Hood Optional Motors



SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h



Macon Classic

EXTRACTION

CAFÉ MODERNE

The Café Moderne extractor offers stylish contemporary design which is an ideal match for your Lacanche Modern range cooker. Each Café Moderne is handmade to order and is available in any of the Lacanche range cooker sizes and colours.

Like the Brasserie extractor, the Café Moderne can be specified with a number of different motor options: single internal motor, twin internal motor or replacing the internal motor with an external motor SEM1/2/8.

For those installations where it is not possible to duct the air to the outside, the Café Moderne can be specified as a recirculation extractor complete with charcoal filters.



CAFÉ MODERNE

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there may be shading differences between the colour of the extractor and the Lacanche range

Height Requirements:

Minimum distance from top of cooker to hood 800mm
 Maximum distance from top of cooker to hood 900mm
 Distance from top of cooker using Lacanche splash back 850mm
 Remote motors SEM1, SEM2 and SEM8 are additional charge.

Specification & Performance with Internal Motor:

Energy Efficiency Class: Class A
 Fluid Dynamic Efficiency Class: Class A
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Sound Level: 61.6 dB (A)
 Lights: LED
 Motor: Single motor 800 m³/hr.
 Airflow at intensive setting 795.8 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 59 kWh/annum

Specification & Performance with Remote Internal Motor SEM 1:

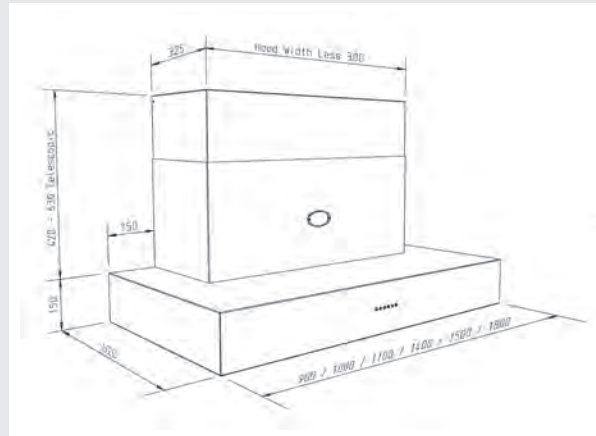
Energy Efficiency Class: Class B
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Lights: LED
 Motor: Single external remote.
 Airflow at intensive setting 750 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote External Motor SEM 2:

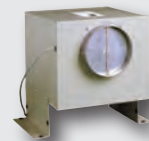
Fluid Dynamic Efficiency Class: Class B
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Lights: LED
 Motor: Single external remote.
 Airflow at intensive setting 750 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 8:

Energy Efficiency Class: Class B
 Fluid Dynamic Efficiency Class: Class B
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Lights: LED
 Motor: Single external remote.
 Airflow at intensive setting 848 m³/hr.
 Dishwasher proof.
 Ducting Exit: Top/Rear
 Ducting Size: 150mm
 Annual Energy Consumption: 95 kWh/annum



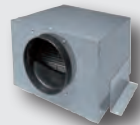
Moderne Hood Optional Motors



SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h



EXTRACTION

THE CLASSIC (FCE)

The Classic hood is designed to perfectly complement your Lacanche range cooker. The classic extractor can be finished in any of the 29 Lacanche enamelled colours and stainless steel. With various sizes, single and twin motor units or recirculating available, The Classic hood is the perfect extractor for your Lacanche range.



Model shown FCE1500



Model shown FCE1000

Models are available in widths to suit all of our cooker sizes, with either single or double motors.

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there may be shading differences between the colour of the extractor and the Lacanche range.

Specification & Performance:

Controls: 4 speed electronic control, with timer
 Lights: LED lighting
 Exit: Top or rear (top exit for Classic Economy)
 Ducting: 150mm ducting
 Filter: Galvanised steel (dishwasher proof)

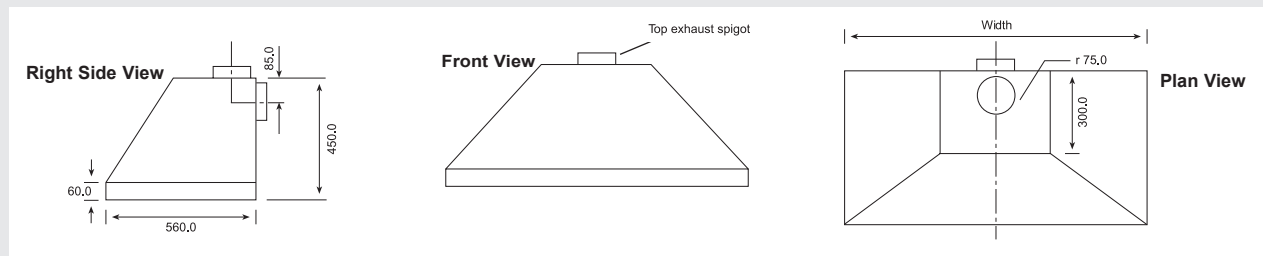
Energy Efficiency Class:	Airflow:
Classic range 1000: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1100: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1400: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1400 twin: Class B	Airflow at intensive setting 1700 m ³ /hr.
Classic range 1500: Class A	Airflow at intensive setting 890 m ³ /hr.
Classic range 1500 twin: Class B	Airflow at intensive setting 1700 m ³ /hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm
 Maximum distance from top of cooker to hood 900mm
 Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

The FCE Classic Lacanche Extractor is not provided with a chimney section. A chimney can be ordered to a maximum height up to 850mm. Please provide the height required at time of order.





Classic Economy (FCIS1000)



Macon *Classic*



Model shown FCIS1000.

Classic Economy FCIS1000

Colour Finishes: Stainless Steel

Height Requirements:

Minimum distance from top of cooker to hood 800mm

Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED

Exit: Top or rear

Ducting: 150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class A

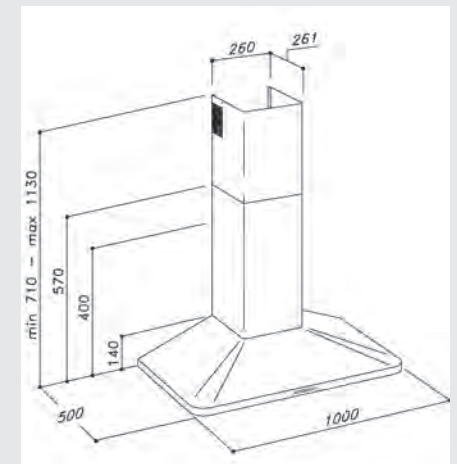
Fluid Dynamic Efficiency Class: Class A

Light Efficiency Class: Class A

Grease Filter Efficiency Class: Class A

Sound Level: 65 dB (A)

Motor: Airflow at intensive setting 712.0 m³/hr.



BISTRO



Macon *Modern*

The retro styling of the Bistro extractor tips a nod to the professional heritage of our range cookers, boasting a retro, semi professional look. This is a real crossover product, blending classic looks with a touch of modernity and high performance. Available in 1 metre with single motor.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer
 Lights: LED
 Exit: Top
 Ducting: 150mm ducting
 Filter: Galvanised steel (dishwasher proof)

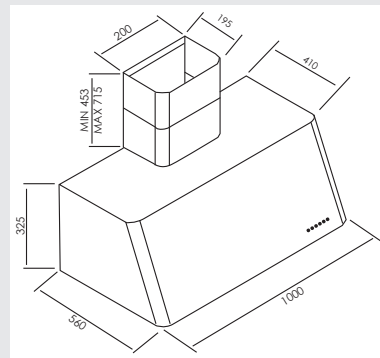
Energy Efficiency Class: Class A
 Fluid Dynamic Efficiency Class: Class A
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class E
 Sound Level: 65 dB (A)
 Motor: Airflow at intensive setting 890.0 m3/hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm
 Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm



LOW PROFILE HOOD

The Low Profile extractor is modern, discreet and elegant. Available in 90cm (Beaune/Bussy models) and 1 metre (Cluny/Macon models) with a single motor.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer
 Lights: LED
 Exit: Top
 Ducting: 150mm ducting
 Filter: Galvanised steel (dishwasher proof)

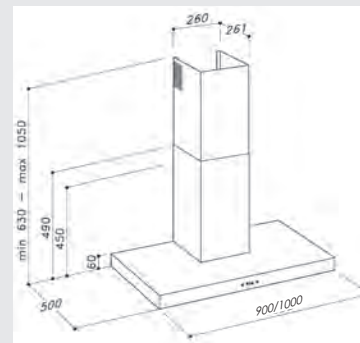
Energy Efficiency Class: Class A
 Fluid Dynamic Efficiency Class: Class A
 Light Efficiency Class: Class A
 Grease Filter Efficiency Class: Class B
 Sound Level: 65 dB (A)
 Motor: Airflow at intensive setting 700.0 m3/hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm
 Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm



Beaune *Modern*

BUILT-IN EXTRACTION UNITS



THE BFUS900

The BFUS900 built-in extractor is a high performance extractor which is designed to be installed in an over mantel or chimney. It is ideally suited for ranges with a width from 900mm to 1100mm. The extractor comes complete with stainless steel baffle filters, LED strip light and a 4-speed electronic motor control. Manufactured from AISI 403 stainless steel this extractor is easy to install and maintain.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED

Exit: Top

Ducting: 150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class B

Fluid Dynamic Efficiency Class: Class A

Light Efficiency Class: Class E

Grease Filter Efficiency Class: Class A

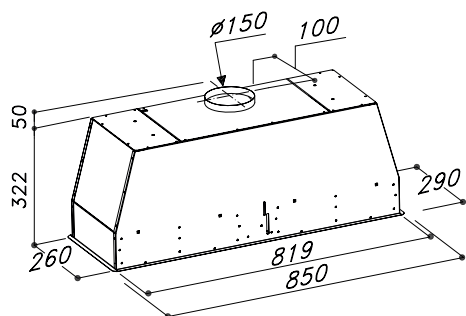
Sound Level: 63 dB (A)

Motor: Airflow at intensive setting 726.0 m³/hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm

Distance from top of cooker using Lacanche splash back 850mm



Model shown BFUS900

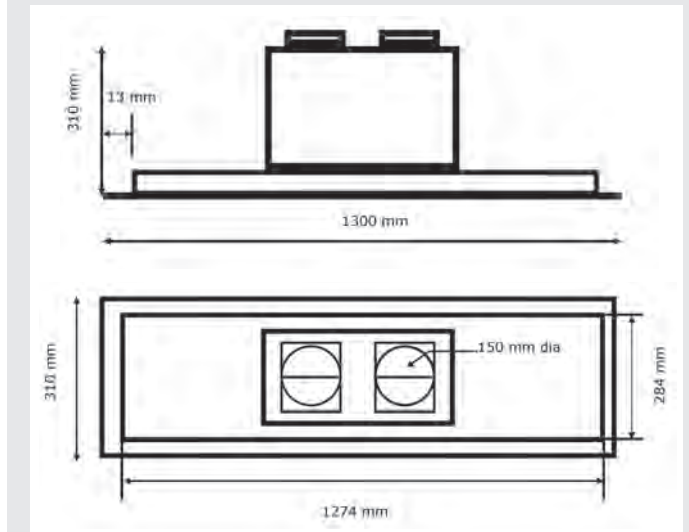
BUILT-IN EXTRACTION UNITS

BFUG1400 TWIN

This unique extractor is designed to be installed in an over mantel or chimney. With twin motors, the BFUG1400TWIN offers truly incredible performance for a built-in extractor. It is ideally suited for ranges with a width from 1400mm to 1800mm wide and comes complete with integrated flush grease filters, LED lamps and a 4-speed electronic motor control.



Model shown BFUG1400 TWIN



Colour Finishes: Stainless Steel

Specification & Performance:

Controls: 4 speed electronic control, with timer
Lights: LED
Exit: Top
Ducting: 2 x150mm ducting
Filter: Galvanised steel (dishwasher proof)
Energy Efficiency Class: Class B
Fluid Dynamic Efficiency Class: Class A
Light Efficiency Class: Class A
Grease Filter Efficiency Class: Class E
Sound Level: 73 dB (A)
Motor: Airflow at intensive setting 1700.0 m3/hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm
Distance from top of cooker using Lacanche splash back 850mm

CUSTOM BUILT EXTRACTION

If your requirements are not met by the standard products offered here, we would be pleased to discuss your own particular requirements for extraction.

By providing us with drawings and site information, the optimum extraction system can be specified by our experienced extraction engineers. Site visits can be made. They are chargeable. Please contact us for details.



ADDITIONAL INFORMATION



GAS TYPE

All Lacanche Cookers are suitable for Natural Gas or LPG (liquid petroleum gas [bottled or bulk storage]). Please specify whether you require natural gas or LPG. Please note that your cooker will be supplied for use with natural gas unless specified otherwise. There is no extra charge for LPG configuration.

PRODUCTION TIME AND DELIVERY DATE

All Lacanche range cookers are built by hand to order. For current estimated production times, please contact Fourneaux de France Ltd. Once your order is received from your dealer, Fourneaux de France Ltd will provide an estimated delivery into the UK. On arrival into the UK, your Lacanche range will be inspected prior to dispatch. A confirmed delivery date will be made after your Lacanche has been inspected.

DELIVERY

Fourneaux de France Ltd arranges delivery of its range cookers directly to end users. A standard FdF delivery is for a two man delivery by an FdF approved delivery company to a ground floor location, unpackaged for inspection. Delivery driver will take instructions regarding specific positioning of appliance from responsible people on site (e.g. house owner, tradesman). Delivery is subject to accurate completion of an FdF Delivery Schedule including all detail of any steps, stairs, corners, floor surfaces, access and turning circles or other restrictions. Failure to notify these may result in non-delivery. In the event of unforeseen access problems or Health and Safety related problems, it remains at the Driver's discretion to refuse delivery. Non delivery as a result of these reasons or the supply of incomplete or inaccurate information is chargeable. Door width of property should be a minimum of 735mm to allow access of your range. Please be sure to advise us of any hindrances or obstructions e.g. even a single step or change in level, or narrow passageways. Deliveries are made at any time during the day from 8.00am to 8.00pm. Old appliances and packaging will not be removed. Fourneaux de France Limited require 3 working days notice of cancellation of delivery. Additional charges will apply.

INTEGRATED HOB ELEMENT

Multi Cooker – Steamer / Pasta Cooker / Bain Marie: 3kW. A unique option, ideal for today's healthier lifestyle. Simply interchange the steamer trays, pasta baskets or bain marie containers as required. Water is supplied through an integral tap operated by an electric switch on the control panel. Supplied complete with 1 medium pasta basket and 2 small bain marie containers. Requires 3/4" water supply. Drainage is by 18mm hose to waste water pipe. Hose and connection to multi cooker supplied.

SUPPLIED WITH EACH OVEN

Every oven comes with one oven rack, except the simmer oven and 65L vertical dual function oven, which come with two. Every main oven comes with a roasting tray. Each range cooker with an electric oven with grill comes with one grill insert which fits into a roasting tray. However the small oven on the Rully, Macon, Chemin, Chaussin and Avalon come with only roasting dish and grill insert (no rack).

INSTALLATION AND COMMISSIONING

Installation and commissioning should be in accordance with the manufacturers Installer's Manual and current Gas Safe and IEE regulations.

In order that installation and commissioning is carried out correctly you should use a suitably qualified and registered Gas Safe engineer. Your local Lacanche stockist can advise. The appropriate installation guidance for your cooker will be sent with the order acknowledgement.

NOTE: COMMISSIONING IS CRUCIAL for the correct operation of your Lacanche. Failure to have your Lacanche commissioned correctly will result in over/under performance of burners and ovens and inconsistent temperatures.

POWER SUPPLY / SERVICES

After ordering your Lacanche range cooker, information will be sent to you detailing what services you will require to power the cooker.

Electricity

Electric feeds will be standard single phase 230 volt supply. On some larger models featuring many electric features, two such supplies may be required, and this will be notified in the information sent to you after placing your order. On request, Lacanche range cookers can be built for 3 phase electricity.

Gas

Information on the gas power/requirement of your cooker will be provided after your order has been placed. We offer the appropriate flexihose for the type of gas (LPG or Natural Gas), which is designed to plug into a female half inch / 15mm bayonet fitting on site (location to be advised in post order information).

BUILDING-IN GUIDANCE

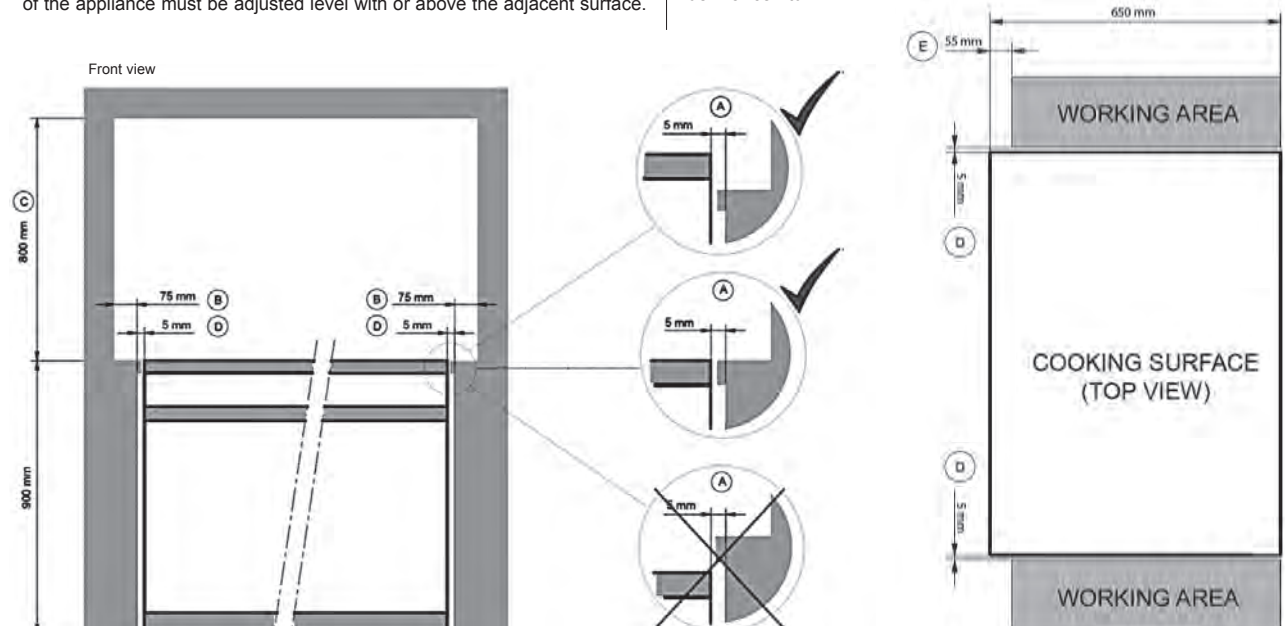
- (A) When the appliance is installed next to a worktop surface, the top surface of the appliance must be adjusted level with or above the adjacent surface.

- (B) Above the level of top surface of the appliance there must be a minimum lateral clearance of 75mm between the edge of the appliance and any adjacent surface. This minimum clearance may be reduced to 50mm when the surfaces are made from a fireproof material (ceramics, glass, stone, metal).
- (C) There must be a minimum vertical clearance of 800mm between the top surface of the appliance and any horizontal surface above.
- (D) A minimum lateral clearance of 5mm between the appliance and the adjacent walls is recommended so that the appliance can be moved and positioned. In order to facilitate other operations such as cleaning, maintenance or repairs, it is recommended that the appliance be kept free, without being permanently fixed to or enclosed within its location.
- (E) It is recommended that the front edge of the appliance is 55mm further outward than the front edges of the adjacent units.

CAUTION: Lacanche range cookers official height is 900mm. Following your request, model on your order you place might have a different height (930mm, etc). Please verify the height of your range cookers before installation.

For cookers situated in confined spaces such as inglenooks, over-mantles or chimney breasts we recommend using a Back Infill Panel - see page 79.

The above list is a guide and not exhaustive. We recommend visiting www.lacanche.co.uk or if further assistance is required contacting Fourneaux de France Ltd



ADDITIONAL INFORMATION

WARRANTY

Lacanche Range Cookers come with a 36 month Warranty from the date of delivery. On completion and return of the Warranty Validation Document, Fourneaux de France Ltd will repair any defects that arise (subject to the provisions listed below) due to faulty materials or workmanship, free of charge during this period.

The Warranty is subject to the following provisions: The warranty does not cover: accidental damage, misuse, neglect, incorrect installation, enamelled inner or outer panels, pan stands, oven cavity parts, oven or hood lamp bulbs, brass burners, burner bodies, door seals, brass/chrome or other trims. The product must be correctly installed, commissioned, and be operated in accordance with the instructions in the user's manual. It must be used solely for domestic purposes, and within the boundaries of the United Kingdom. The warranty will be rendered invalid if the product is resold or has been damaged by inexpert repair. Repairs due to the appliance being incorrectly commissioned will not be covered by this warranty. Re-commissioning of the range and gas fitting to the range are not covered by the Warranty. Faults covered by incorrect gas supply pressure are not covered by the Warranty. Fourneaux de France Ltd disclaim any liability for accidental or consequential damages. The warranty is in addition to and does not diminish your statutory legal rights.

EXTENDED WARRANTY

Your warranty may be extended by purchasing an Extended Warranty from Fourneaux de France Ltd before your original 3 year warranty expires. This comprehensive warranty will cover callout, labour and parts (subject to terms & conditions).

SERVICE AND SERVICING

Lacanche Range Cookers are not a latent heat cookers (on all of the time), and so therefore an annual service is not mandatory for their correct functioning. However, they are designed for heavy use and to last for many years. Therefore, once it is out of its initial three year warranty period, you may wish to consider a number of options we offer to help maintain your cooker in top condition:

If you are experiencing a problem with your Lacanche then the first thing to do is to call our Service Department on: 01202 733 011 (option 3) or by our website contact form.

As well as ascertaining the nature of the problem, we will need to take some simple details from you such as your name, postcode and address. We will also require the serial number or CE number of your cooker. This is contained on the orange/yellow piece of paper inside your cooker. If you cannot find this, we will help you locate the CE number on the appliance itself.

Breakdown Repair: This is a service call with a standard call out charge which includes the first 30 minutes labour and then a fixed cost for labour per 15 minutes thereafter. Parts are chargeable. All parts fitted will be covered by 1 year warranty. If your cooker is out of warranty and you would like to have it serviced, we offer a popular full service package:

Premier Service: The engineer carries out a full service of the cooker. Any parts required are charged at a discount of 10% from standard price. You receive a 12 month warranty covering all electro-mechanical parts and labour for parts replaced in the premier service.

Note: The term electro mechanical is used with the intention of differentiating faults concerning the workings and functionality of the product (which are covered by warranties), as oppose to problems with the exterior or aesthetic of the product such as chipped enamel or damage caused by lifting the product by the hand rail (which are not covered by the warranties).

This brochure does not form the basis of a contract. FDF reserve the right to alter this specification without prior notice. SERIOUS COOKERS FOR SERIOUS COOKS™ is a registered trademark of Fourneaux de France Ltd. E&OE. Prices and specification correct at time of going to press.



www.lacanche.co.uk



For details of your nearest dealer contact:

Fourneaux de France Ltd
3 Albion Close, Newtown Business Park
Poole, Dorset BH12 3LL

Tel **01202 733011**
Info **www.fdef.co.uk**
Email **info@fdef.co.uk**
Fax **01202 733499**

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