www.lacanche.co.uk

LACANCHE RANGE COOKERS
2014

LACANCHE, BURGUNDY, FRANCE SINCE 1796

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A foundry was established in the village of Lacanthe, deep in the Burgundian countryside in France, over 200 years ago, and range cookers have been manufactured there by hand ever since, both for the commercial and domestic markets.

Apart from their extraordinary heritage, what makes Lacanthe range cookers so different from other range cookers on the market today, is that they are still made to exacting standards by hand to order. They are solid and built to last, offering years of service in a demanding environment. They offer phenomenal, truly professional performance, and extraordinary versatility. They have a deliberate, implicit simplicity, making them simple to use and maintain. There is an almost infinite variety of configurations combining the wide range of models with the various hob types, oven types, built in hob options, dual fuel options, shape and size. Lacanthe range cookers are individual, made to your own specification. They are also renowned for their elegant looks with 26 beautiful enamel finishes to choose from (or stainless steel) and four different trims.

Please take a little time to look at this brochure which hopefully imparts some of the tradition and sense of purpose behind Lacanthe range cookers. The factory is still independent and family owned and is guided by a belief that it is still worth creating a product of substance, combining beauty with strength.
and practicality; tradition and heritage with the latest technological innovations, to create a true centrepiece to a kitchen and home. Lacanche range cookers are enormous fun to use, make light of even the busiest cooking schedules, are responsive, versatile and elegant range cookers.

The brand has been selling successfully in the UK for nearly 20 years, and as in other countries, many of our most respected chefs, cooks, cookery writers and journalists have or use a Lacanche range cooker. These include Raymond Blanc, Jean-Christophe Novelli, Rowley Leigh, Lloyd Grossman, Kevin Woodford, Ken Hom, Rose Prince, Delia’s Canary Catering, Bruno Loubet and Anton Edelman to name but a few.

If you have any questions, would like more details, pricing or to see a display model or a live Lacanche demonstration, then please don’t hesitate to contact us directly or view our website www.lacanche.co.uk. Many customers have enjoyed years of pleasure and culinary fulfilment from their Lacanche range cookers. We hope you will too.
Enjoy cooking on a solid, reliable, heavily engineered and powerful professional cooker in your home. Have it made to your specification. Enjoy years of service. Put a centrepiece in your kitchen which does not cost the earth to run.

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

Choose from the wide range of 25 standard vitreous enamel colours, or stainless steel, or opt for a bespoke colour enamel.

Choose from Solid brass, chrome, nickle or brushed stainless steel trim.

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

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

Select and combine electric, convection, gas and low temperature simmer ovens.
The range of Lacanche cookers is extensive, and the options from which you can choose are many. One of the unique aspects of buying a Lacanche is that it is hand built to order – you choose everything about the cooker, and it is then made to your specification.

So how do you specify a Lacanche range cooker?
We have broken the process down into a series of simple steps. The next few pages will guide you through the process, or alternatively go to the “Build Your Cooker Tab” on the website, select a model, and then simply follow the Options from A) to G) in the tabs along the top of the page (right). Remember, your Lacanche is unique – simply choose what you want and we will build it for you.

What sort of cooking do I like? – maybe you like stir frying (so be sure to get a large 5kW gas burner and a wok ring accessory), or griddling (in which case either an inbuilt plancha (electric griddle) or griddle plate accessory over gas rings is advisable), or barbecuing (for which the gas grill is ideal). Do I want a gas or electric/induction hob?

More contemporary If you like what you are reading but would like all of the benefits and features of a Lacanche in a range cooker with a more contemporary style, then we also offer a contemporary looking range called Westahl Range cookers. These are made by hand in the same factory with all the same features as Lacanche but offering a more contemporary look, colour pallet and finish. Please just ring for details.

Create your dream cooker online www.lacanche.co.uk
There are many cooking traditions, and every cook has their preference of hob type. The selection of Classic (open hob), Traditional (hot plate over a 5kW burner) and Induction offers the cook a range of cooking options. Whichever hob you choose, you can be confident that it will offer the power and control needed for your various cooking techniques; from searing heat to slow simmer, you can cook with perfection and achieve fabulous flavours and textures.

The powerful hob elements, especially when used in conjunction with the hob top accessories, offer you the versatility of a professional kitchen in your home: searing, griddling, boiling, frying, simmering, steaming, wok frying, grilling, all with control and precision.

All of the hobs are designed and constructed for easy cleaning and hygiene. The simple Classic and Traditional Gas Hobs dismantle and reassemble easily, with easy access for cleaning.

Lacanche gas hobs will run off LPG without affecting the performance.

Induction cooking uses induction heating to directly heat a cooking vessel, as opposed to using traditional heat transfer from gas burners or electrical coils. The cooking vessel must be made of a ferromagnetic metal. (If a magnet sticks, it should work: think steel, cast iron. In general, the heavier base and better quality the vessel, the better the performance).

An induction cooker is faster and more energy-efficient than a traditional electric cooking surface. It allows instant control of cooking energy similar to gas burners. Because the surface of the cook top is heated only by contact with the vessel, the possibility of burn injury is less than with other methods. Having been switched on, an induction hob is only activated when a vessel is placed over it. Lacanche induction hobs are controlled in the traditional way by turning a Lacanche tap control on the control panel, and power settings and residual heat warnings are displayed digitally on the hob itself. As you would expect from Lacanche, our induction is extremely powerful with impressive performance. It is also designed to be serviceable, allowing for years of use. You can combine induction and gas hobs in many Lacanche range cookers, a truly unique feature. Lastly, induction hobs, being ceramic, are easy to clean. For more information on induction see page 65.
CHOOSE YOUR OPTIONAL HOB ELEMENTS FOR COOKERS OVER 1 METRE WIDE

Cookers over a metre wide are very popular, partly because the hobs on cookers over a metre wide offer space to include optional integrated hob elements. Before looking at the models, it is worth looking at what these options are: they are pictured opposite, and outlined below.

Many customers choose extra burners (on which the hob top accessories can be used). Also popular are the Plancha (Electric Griddle) the Multi Cooker and the Gas Chargrill.

Sometimes, on the larger cookers with numerous optional hob spaces, a space is left deliberately blank (stainless steel) providing a work surface and space for plating up and serving.

Note: The Traditional hob offers direct flame access to the 5kW burner via the removable round centre plate.

For more information on the optional integrated hob elements, see page 67.

Examples of optional hob element configurations

Classic Hob
3 Gas Burners With Plancha (Electric Griddle) On Left

Traditional Hob
3 Gas Burners (5kW Gas Burner Under Simmer Plate) With Chargrill On Right

Classic Hob
3 Gas Burners With Multi Cooker On Right

Traditional Hob
5 Gas Burners (5kW Gas Burner Under Simmer Plate) With 2 Induction Rings On Right

Plancha / Electric Griddle

Extra gas burners

Chopping Board over Multi Cooker

Large Simmer Plate / Traditional Hob

Multi Cooker used as bain marie

Stainless Steel Lay-off next to Simmer Plate

Deep Fryer

Induction Rings

Gas Grill / Chargrill

Multi Cooker used for boiling
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 67.

**Static Electric with Grill:** Thermostatically controlled with natural heat zones and independently controlled grill. Temperature range 50°C - 260°C. 5 sizes: 20L, 26L, 55L, 65L (dual function), 69L (dual function), 73L. 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. 3 sizes: 49L side oven, 49L, 65L (dual function), 69L (dual function). 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 55L, 74L. Approximate temperature range 160ºC - 290ºC. The high temperature of these ovens makes them ideal for high temperature cooking – brilliant for roasting, soufflés, pizzas etc.

**Dual Function Oven:** Available in 65L and 69L 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 50ºC - 260ºC. An extremely versatile general purpose oven, with a wide temperature range, dual function, and a large, powerful grill (for closed door grilling).

**Simmer Oven:** Thermostatically controlled, temperature range 30-110ºC. Its 85L size offers plenty of room for plate warming, holding food, proving dough, slow cooking such as meringues, stews etc, and drying food (mushrooms, tomatoes).

**Ovens** have drop down doors (swing door on Simmer Oven and 49L and 69L 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 26L ovens have one height).

**Size matters:** The standard 55L Lacanche oven is large enough to roast a very large turkey. The 73L oven fits standard catering “gastronorm 1/1” size dishes.
Lacanche is renowned for its wide range of beautiful colours. Our enamels are true vitreous enamels with a high silica content, and carefully chosen colours. They are fired at 850°C and literally fuse with the metal surfaces. The result is a deep lustre which looks as good after 20 years as the day it was fired.

Simply select the colour to suit your kitchen. Enamel swatches are available (on a deposit basis) to help you choose - SEE OUR SWATCH SERVICE ONLINE

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.

**BESPOKE COLOURS**

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.
The trim of your Lacanche 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 handles are always stainless steel. The burner caps are always brass.

We offer 4 smart trims to finish your Lacanche range cooker: Brass, Chrome, Nickel (a slightly yellow glossy finish), and Brushed Stainless Steel. Choose the trim to compliment the colour of your cooker and the design of your kitchen.
LACANCHE RANGE COOKERS
ONE METRE AND BELOW
Even the smallest Lacanche is still modelled on a bona-fide professional range cooker and is a powerful and versatile machine. The Cormatin accommodates a large 73 litre oven and storage drawer, and a powerful, versatile Lacanche hob. It perfectly compliments latent heat, permanently fired cookers, offering phenomenal performance, control and versatility in a small unit.

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

<table>
<thead>
<tr>
<th>CLASSIC HOB 3 BURNERS</th>
<th>CLASSIC HOB 4 BURNERS</th>
<th>TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)</th>
<th>INDUCTION HOB 3 RINGS</th>
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<td><img src="image1.png" alt="Image" /></td>
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<td>1 burner @ 5kW</td>
<td>1 burner @ 4kW</td>
<td>1 cast iron simmer plate over 5kW burner</td>
<td>Vitroceramic hob equipped with</td>
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<td>1 burner @ 3kW</td>
<td>2 burners @ 3kW</td>
<td>1 burner @ 3kW</td>
<td>1 ring Ø 145mm @ 1.4kW booster 1.8kW</td>
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<td>1 burner @ 1.5kW</td>
<td>1 burner @ 1.5kW</td>
<td>1 burner @ 1.5kW</td>
<td>1 ring Ø 200mm @ 1.85kW, booster 2.5kW</td>
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<td></td>
<td>1 ring Ø 270mm @ 2.4kW, booster 3.3kW</td>
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<td>LG 731 E</td>
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<td>LCF 731 E</td>
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<td>LG 731 CT</td>
<td>LG 741 CT</td>
<td>LCF 731 CT</td>
<td>LVI 731 CT</td>
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For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

Built in ceiling extraction unit see page 59
The Rully packs a punch well above what its 70cm width would suggest. A large 73 litre oven sits below the wide 26 litre electric oven and grill, while a choice of 3 hobs offers the power and versatility of Lacanche hob cooking. An ideal range cooker where space is at a premium, or as a very productive second cooker.

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

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<tr>
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<td>1 cast iron simmer plate</td>
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<td>1 burner @ 3kW</td>
<td>2 burners @ 3kW</td>
<td>over 5kW burner</td>
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<td>1 burner @ 1.5kW</td>
<td>1 burner @ 1.5kW</td>
<td>1 burner @ 3kW</td>
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<td>1 burner @ 1.5kW</td>
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- LG 732 E
- LG 742 E
- LCF 732 E
- LG 732 CT
- LG 742 CT
- LCF 732 CT

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

Built in ceiling extraction unit see page 59
Whether you are buying a 90cm wide range cooker for the first time, or replacing an existing 90cm cooker, there is now a serious contender in the market. This 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 new 69L dual function static/convection oven with grill, together with a choice of additional 55L gas oven or static electric oven offers comprehensive oven performance. The 6 burner hob accepts all the Lacanche hob top accessories, and there is a large capacity storage drawer.

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

CLASSIC HOB 6 BURNERS

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

INDUCTION HOB 6 RINGS

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

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

Product codes above are for Beaune. Product code for Bussy end in a "-G" rather than a "-D".

LG 962 GCT-D

LG 962 ECT-D

LVI 962 ECT-D

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

Product codes above are for Beaune. Product code for Bussy end in a "-G" rather than a "-D".
One metre wide is the standard width for a range cooker, and the Cluny is one of our best selling one metre models. Two 55 litre ovens offer dual fuel versatility, with ample storage space provided by the drawers. The simple, symmetrical design remains ever popular. For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.
CLUNY (W)1000 (H)900 (D)850mm

Choice Of Hobs

CLASSIC HOB 5 BURNERS

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

TRADITIONAL HOB 5 BURNERS

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

(5kW BURNER UNDER SIMMER PLATE)

INDUCTION HOB 5 RINGS

Vitroceramic hob equipped with
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

LG 1052 GE
LG 1052 E
LG 1052 GCT
LG 1052 ECT
LCF 1052 GE
LCF 1052 E
LCF 1052 GCT
LCF 1052 ECT
LVI 1052 E
LVI 1052 ECT

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.
Another best selling range cooker. The two 55 litre ovens offer dual fuel configurations, but a third 20 litre full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater flexibility. A single storage drawer has been maintained. 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.

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

**Cooker Details**
- Choice Of 3 Hobs
- 1 x 20l Oven
- 2 x 55l Ovens
- 1 x Drawer

**Choice Of Ovens**
- 20L static electric oven & grill (2.65kW) + 55L static electric oven & grill (2.4kW) + 55L gas oven (3.5kW)
- 20L static electric oven & grill (2.65kW) + 2 x 55L static electric oven & grill (2.4kW)
- 20L static electric oven & grill (2.65kW) + 49L convection oven & grill (2.65kW) + 55L gas oven (3.5kW)
- 20L static electric oven & grill (2.65kW) + 49L convection oven & grill (2.65kW) + 55L static electric oven & grill (2.4kW)

**Extraction Hoods Available For This Model:**
- Classic Hood FCEG see page 61
- Brasserie Hood see page 62
Choice Of Hobs

CLASSIC HOB 5 BURNERS
1 burner @ 5kW
1 burner @ 4kW
2 burners @ 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 burners @ 3kW
1 burner @ 1.5kW

INDUCTION HOB 5 RINGS
Vitroceramic hob equipped with
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 180mm @ 1.85kW, booster 2.5kW

LG 1053 GE
LG 1053 EE
LG 1053 GCT
LG 1053 ECT

LCF 1053 GE
LCF 1053 EE
LCF 1053 GCT
LCF 1053 ECT

LVI 1053 EE
LVI 1053 ECT

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.
VOUGEOT 1000mm wide range cooker

Still a one metre cooker, but offering the larger 73 litre main oven together with the capacious 85 litre simmer oven / cupboard. A large drawer offers ample storage. For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

VOLNAY (W)1000 (H)900 (D)650mm

Choice Of Ovens
- 73L gas oven (4kW) + 85L simmer oven (950W) or Neutral Cupboard
- 73L static electric oven & grill (3.1kW) + 85L simmer oven (950W) or Neutral Cupboard
- 65L dual function electric convection/static oven & grill (2.95kW) + 85L simmer oven (950W) or Neutral Cupboard

Cooker Details
- Choice Of 4 Hobs
- 1 x 73L Oven
- 1 x 85L (Vertical) Simmer Oven or Neutral Cupboard
- 1 x Drawer

Extraction Hoods Available For This Model:
- Classic Hood FCEG see page 61
- Brasserie Hood see page 62
### Choice Of Hobs

#### CLASSIC HOB 5 BURNERS

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

#### TRADITIONAL HOB 5 BURNERS

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

#### INDUCTION HOB 5 RINGS

Vitroceramic hob equipped with
- 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

<table>
<thead>
<tr>
<th>Classic Hob</th>
<th>Traditional Hob</th>
<th>Induction Hob</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG 1051 G-D</td>
<td>LCF 1051 G-D</td>
<td>LVI 1051 E-D</td>
</tr>
<tr>
<td>LG 1051 E-D</td>
<td>LCF 1051 E-D</td>
<td>LVI 1051 E-D</td>
</tr>
<tr>
<td>LG 1051 CT-D</td>
<td>LCF 1051 CT-D</td>
<td>LVI 1051 CT-D</td>
</tr>
</tbody>
</table>

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices. Product codes above are for Vougeot. Product code for Volnay end in a "-G" rather than a "-D".
LACANCHE RANGE COOKERS
OVER ONE METRE TO 1500MM

SAULIEU
SAVIGNY
CHABLIS
CHARLIEU
CHEMIN
CHAUSSIN
CHALONNAIS
CITEAUX
SAVIGNY 1105mm wide range cooker

A double oven, single drawer range cooker, incorporating a vertical 49 litre convection oven and grill on the left hand side, next to the large 73 litre main oven. The hob allows space for one optional integrated hob element.

The Savigny is the mirror image of the Saulieu, with the vertical convection oven on the right hand side and the space for the optional integrated hob element above it on the right.

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

SAULIEU (W)1105 (H)900 (D)650mm

Cooker Details
- Choice Of 5 Hobs
- 1 x 73l Oven
- 1 x 49l (Vertical) Convection Oven
- 1 x Drawer

Choice Of Ovens
- 73L gas oven (4kW) + 49L convection oven & grill (2.65kW)
- 73L static electric oven & grill (3.1kW) + 49L convection oven & grill (2.65kW)
- 65L dual function electric convection/static oven & grill (2.95kW) + 49L convection oven & grill (2.65kW)

Extraction Hoods Available For This Model:
- Classic Hood FCEG see page 61
- Built in extraction unit BFUS see page 64
- Built in ceiling extraction unit see page 59
- Brasserie Hood see page 62
Choice Of Hobs

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
- Vitroceramic hob equipped with
  - 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

Choice Of Integrated Hob Elements

One of the hob options illustrated below may be integrated (as an optional extra) on the right of the Savigny or left of the Saulieu hob top - see price list for specifying.

Stainless Steel Worktop
- 1 Burner at 5kW
- 2 Burners at 3kW
- 2 Burners at 4kW

Electric Griddle (Plancha)
- 2.2kW

2 Induction Rings
- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW

Can not be fitted next to a simmer plate

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

Product codes above are for Savigny. Product code for Saulieu end in a "-G" rather than a "-D".

LG 1132 G-D
LG 1142 G-D
LCF 1132 G-D
LG 1132 E-D
LG 1142 E-D
LCF 1132 E-D
LG 1132 CT-D
LG 1142 CT-D
LCF 1132 CT-D
LVI 1132 E-D
LVI 1132 CT-D
CHARLIEU 1405mm wide range cooker

Two 55 litre ovens, offering dual fuel potential, with an additional large simmer oven / cupboard on the right hand side, and with space for a single integrated hob element above it on the right, next to the standard five burner hob, making a very flexible range cooker. The Charlieu is the mirror image of the Chablis with the vertical simmer oven / cupboard on the left hand side and space for the optional hob element above it on the left.
For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

CHABLIS (W)1405 (H)900 (D)650mm

Cooker Details
- Choice Of 4 Hobs
- 2 x 55l Oven
- 1 x 85l (Vertical) Simmer Oven or Neutral Cupboard
- 2 x Drawers

Choice Of Ovens

<table>
<thead>
<tr>
<th>Option</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>55L gas oven (3.5kW) + 55L static electric oven &amp; grill (2.4kW) +</td>
<td>85L simmer oven (950W) or Neutral Cupboard</td>
</tr>
<tr>
<td>2 x 55L static electric oven &amp; grill (2.4kW) + 85L simmer oven (950W)</td>
<td>or Neutral Cupboard</td>
</tr>
<tr>
<td>55L gas oven (3.5kW) + 49L convection oven &amp; grill (2.65kW) +</td>
<td>85L simmer oven (950W) or Neutral Cupboard</td>
</tr>
<tr>
<td>55L static electric oven &amp; grill (2.4kW) + 49L convection oven &amp; grill</td>
<td>(2.65kW) + 85L simmer oven (950W) or Neutral Cupboard</td>
</tr>
</tbody>
</table>

Extraction Hoods Available For This Model:

- Classic Hood FCEG see page 61
- Built in extraction unit BFUS see page 64
- Built in ceiling extraction unit see page 59
- Brasserie Hood see page 62
### Choice Of Hobs

**CLASSIC HOB 5 BURNERS**
- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW

**TRADITIONAL HOB 5 BURNERS**
- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW

**INDUCTION HOB 5 RINGS**
- Vitroceramic hob equipped with
  - 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

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

Product codes above are for Charlieu. Product code for Chablis end in a "-D" rather than a "-G".

### Choice Of Integrated Hob Elements

One of the hob options illustrated below may be integrated (as optional extras) on the right of the Chablis or left of the Charlieu hob top - see price list for specifying.

<table>
<thead>
<tr>
<th>Element</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless Steel Worktop</td>
<td></td>
</tr>
<tr>
<td>2 Burners at 3kW</td>
<td></td>
</tr>
<tr>
<td>2 Burners at 4kW</td>
<td></td>
</tr>
<tr>
<td>1 Burner at 5kW</td>
<td></td>
</tr>
<tr>
<td>Electric Griddle (Plancha)</td>
<td>2.2kW</td>
</tr>
<tr>
<td>Multi cooker Steamer/Pasta Boiler/ Bain Marie 3.5kW</td>
<td>Available only over neutral cupboard (not simmer oven)</td>
</tr>
<tr>
<td>Electric Fryer 6 litre 3kW with draining cock</td>
<td>Available only over neutral cupboard (not simmer oven)</td>
</tr>
<tr>
<td>Gasgrill / Chargrill 4kW</td>
<td></td>
</tr>
<tr>
<td>2 Induction Rings</td>
<td>1 ring Ø 145mm @ 1.4kW booster 1.8kW</td>
</tr>
<tr>
<td></td>
<td>1 ring Ø 200mm @ 1.85kW, booster 2.5kW</td>
</tr>
</tbody>
</table>

Can not be fitted next to a simmer plate.
This cooker houses two 55 litre main ovens, a 20 litre electric oven and grill and a simmer oven on the left hand side as well as space for an integrated hob element above it on the left. This is one of the most popular over a metre models, offering all the fire-power of the Macon, along with the benefits of the versatile simmer oven, and the extended hob.

The Chaussin is the mirror image of the Chemin with the vertical simmer oven on the left hand side and space for the optional hob element above it on the left.

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

CLASSIC HOB 5 BURNERS
- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burners @ 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 burners @ 3kW
- 1 burner @ 1.5kW

INDUCTION HOB 5 RINGS
- Vitroceramic hob equipped with
  - 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 180mm @ 1.85kW, booster 2.5kW

Choice Of Integrated Hob Elements

<table>
<thead>
<tr>
<th>Stainless Steel Worktop</th>
<th>2 Burners at 3kW</th>
<th>2 Burners at 4kW</th>
<th>1 Burner at 5kW</th>
<th>Electric Griddle (Plancha) 2.2kW</th>
<th>Multi cooker Steamer/Pasta Boiler Bain Marie 3.5kW Available only over neutral cupboard (not simmer oven)</th>
<th>Electric Fryer 6 litre 3kW with draining cock Available only over neutral cupboard (not simmer oven)</th>
<th>Gasgrill / Chargrill 4kW</th>
<th>2 Induction Rings 1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW Can not be fitted next to a simmer plate</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG 1453 EG-D</td>
<td>LCF 1453 EG-D</td>
<td>LCF 1453 EE-D</td>
<td>LCF 1453 GCT-D</td>
<td>LCF 1453 ECT-D</td>
<td>LVI 1453 EE-D</td>
<td>LVI 1453 ECT-D</td>
<td>LVI 1453 ECT-D</td>
<td>LVI 1453 ECT-D</td>
</tr>
</tbody>
</table>
The graceful lines of this symmetrical range cooker belie the performance offered by the two large 73 litre ovens and hob. Two large storage drawers are included, together with space for two optional integrated hob element.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.
CHALONNAIS (W)1405 (H)900 (D)650mm

**Choice Of Hobs**

**CLASSIC HOB 3 BURNERS**
- 1 burner @ 5kW
- 1 burners @ 3kW
- 1 burner @ 1.5kW

**TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)**
- 1 cast iron simmer plate over 5kW burner
- 1 burners @ 3kW
- 1 burner @ 1.5kW

**INDUCTION HOB 3 RINGS**
- Vitroceramic hob equipped with
  - 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

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**Choice Of Integrated Hob Elements**

Two of the hob options illustrated below may be integrated (as optional extras) on either the left or the right side of the Chalonnais hob top - see price list for specifying, product codes and prices.

<table>
<thead>
<tr>
<th>Stainless Steel Worktop</th>
<th>2 Burners at 3kW</th>
<th>2 Burners at 4kW</th>
<th>1 Burner at 5kW</th>
<th>Electric Griddle (Plancha) 2.2kW</th>
<th>2 Induction Rings</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG 1432 GE</td>
<td>LCF 1432 GE</td>
<td>LCF 1432 GCT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
</tr>
<tr>
<td>LG 1432 E</td>
<td>LCF 1432 EE</td>
<td>LCF 1432 GCT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
</tr>
<tr>
<td>LG 1432 GCT</td>
<td>LCF 1432 GCT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
</tr>
<tr>
<td>LG 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
<td>LCF 1432 ECT</td>
</tr>
</tbody>
</table>

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.
Another elegant and best-selling over a metre range cooker, boasting up to three ovens (a 49 litre convection oven and grill on the left, a large 73 litre central oven and the 85 litre simmer oven / cupboard on the right), a large storage drawer, and space for two additional hob elements. A useful combination of oven sizes and types and the extensive hob top make this a very popular cooker.

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

#### Classic Hob 3 Burners

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

#### Traditional Hob 3 Burners (5kW Burner Under Simmer Plate)

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

#### Induction Hob 3 Rings

- Vitroceramic hob equipped with:
  - 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

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For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

### Choice Of 2 Integrated Hob Elements

Two of the hob options illustrated below may be integrated (as optional extras) on either the left or the right side of the Citeaux hob top - see price list for specifying.

#### Stainless Steel Worktop

- 2 Burners at 3kW
- 2 Burners at 4kW
- 1 Burner at 5kW

#### Electric Griddle (Plancha)

- Available only over neutral cupboard (not simmer oven)

#### Multi cooker Steamer/Pasta Boiler/Bain Marie 3.5kW

- Available only over neutral cupboard (not simmer oven)

#### Electric Fryer

- 6 litre 3kW with draining cock
- Available only over neutral cupboard (not simmer oven)

#### Gasgrill / Chargrill 4kW

- Available only over neutral cupboard (not simmer oven)

#### 2 Induction Rings

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW

Can not be fitted next to a simmer plate.
Jean-Christophe Novelli with his Provencal Yellow Lacanche Vezelay range cooker and Lacanche Salamander/Rotisserie - Why not book a course at the Novelli Academy? - www.jeanchristophenovelli.com
LACANCHE RANGE COOKERS
1800MM AND ABOVE

FLAVIGNY
BELMONT
BLIGNY
AVALON
VEZELAY
This elegant range cooker comes with two 55 litre main ovens and two 85 litre simmer ovens / cupboards. Beside the large hob there is space for two additional integrated hob elements, and there are two storage drawers.

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

### Cooker Details
- Choice Of 4 Hobs
- 2 x 55L Ovens
- 2 x 85L (Vertical) Simmer Ovens or 2 x Neutral Cupboard
- 2 x Drawers

### Choice Of Ovens

<table>
<thead>
<tr>
<th>Configuration</th>
<th>Details</th>
</tr>
</thead>
<tbody>
<tr>
<td>55L gas oven (3.5kW) + 55L static electric oven &amp; grill (2.4kW)</td>
<td>+ 2 x 85L simmer oven (950W) or Neutral Cupboard</td>
</tr>
<tr>
<td>2x 55L static electric oven &amp; grill (2.4kw) + 2 x 85L simmer oven (950W) or Neutral Cupboard</td>
<td></td>
</tr>
<tr>
<td>55L gas oven (3.5kW) + 49L convection oven &amp; grill (2.65kW) + 2 x 85L simmer oven (950W) or Neutral Cupboard</td>
<td></td>
</tr>
<tr>
<td>55L static electric oven &amp; grill (2.4kW) + 49L convection oven &amp; grill (2.65kW) + 2 x 85L simmer oven (950W) or Neutral Cupboard</td>
<td></td>
</tr>
</tbody>
</table>

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

### Extraction Hoods Available For This Model:

- Brasserie Hood see page 62
- Built in extraction unit BFUS see page 64
- Classic Hood FCEG see page 61
- Built in ceiling extraction unit see page 59
FLAVIGNY (W)1805 (H)900 (D)650mm

Choice Of Hobs

CLASSIC HOB 5 BURNERS

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

INDUCTION HOB 5 RINGS

Vitroceramic hob equipped with
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

Choice Of 2 Integrated Hob Elements

Any of the hob options illustrated below may be integrated (as optional extras) on either the left or the right side of the Flavigny hob top - see price list for specifying.

Stainless Steel Worktop
2 Burners at 3kW
2 Burners at 4kW
1 Burner at 5kW
Electric Griddle (Plancha) 2.2kW
Multi cooker Steamer/Pasta Boiler/Bain Marie 3.5kW
Available only over neutral cupboard (not simmer oven)
Electric Fryer 6 litre 3kW with draining cock
Available only over neutral cupboard (not simmer oven)
Gasgrill / Chargrill 4kW
2 Induction Rings 1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
Can not be fitted next to a simmer plate
This is a phenomenal cooker, boasting potentially five ovens and offering a large hob as standard, to which two further integrated hob elements may be added. A storage drawer is also maintained. A truly versatile range cooker. For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.
Choice Of Hobs

CLASSIC HOB 5 BURNERS

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

INDUCTION HOB 5 RINGS

Vitroceramic hob equipped with
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 180mm @ 1.85kW, booster 2.5kW

Choice Of 2 Integrated Hob Elements

Two of the hob options illustrated below may be integrated (as optional extras) on either the left or the right side of the Avalon hob top - see price list for specifying.

<table>
<thead>
<tr>
<th>Stainless Steel Worktop</th>
<th>2 Burners at 3kW</th>
<th>2 Burners at 4kW</th>
<th>1 Burner at 5kW</th>
<th>Electric Griddle (Plancha) 2.2kW</th>
<th>Multi cooker Steamer/Pasta Boiler Bain Marie 3.5kW</th>
<th>Electric Fryer 6 litre 3kW with draining cock</th>
<th>Gasgrill / Chargrill 4kW</th>
<th>2 Induction Rings 1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG 1853 EG</td>
<td></td>
<td></td>
<td></td>
<td>LG 1853 EG</td>
<td>LCF 1853 EG</td>
<td>LVTR 1853 E</td>
<td></td>
<td>D Z Y G F 1 85 3 E G</td>
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<td>LG 1853 E</td>
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<td>LCF 1853 E</td>
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<td>LG 1853 GCT</td>
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<td>LCF 1853 GCT</td>
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<td>LG 1853 ECT</td>
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<td>LCF 1853 ECT</td>
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</tr>
</tbody>
</table>
BELMONT 1805mm wide range cooker

The two large 73 litre main ovens are complimented by the ever useful simmer oven / cupboard on the right hand side. The huge hob allows up to three optional integrated hob elements.

The Bligny is the mirror image of the Belmont with the vertical simmer oven / cupboard on the left.

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

Cooker Details
- Choice Of 4 Hobs
- 2 x 73L Ovens
- 1 x 85L Simmer Oven or Neutral Cupboard
- 2 x Drawers
- Choice Of Ovens

Choice Of Ovens
- 73L gas oven (4kW) + 73L static electric oven & grill (3.1kW) + 85L simmer oven (950W) or Neutral Cupboard
- 2 x 73L static electric oven & grill (3.1kW) + 85L simmer oven (950W) or Neutral Cupboard
- 73L gas oven (4kW) + 65L dual function electric convection/static oven & grill (2.95kW) + 85L simmer oven (950W) or Neutral Cupboard
- 73L static electric oven & grill (3.1kW) + 65L dual function electric convection/static oven & grill (2.95kW) + 85L simmer oven (950W) or Neutral Cupboard

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

Product codes above are for Belmont. Product code for Bligny end in a “-G” rather than a “-D”.

Extraction Hoods Available For This Model:
- Brasserie Hood see page 62
- Classic Hood FCEG see page 61
- Built in extraction unit BFUS see page 64
- Built in ceiling extraction unit see page 59
Choice Of Hobs

CLASSIC HOB 3 BURNER

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

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

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

INDUCTION HOB 3 RING

Vitroceramic hob equipped with
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

Choice Of 3 Integrated Hob Elements

Three of the hob options illustrated below may be integrated (as optional extras), 2 on the left and 1 on the right of the Bligny hob top or 2 on the right and 1 on the left of the Belmont hob top - see price list for specifying.

Stainless Steel Worktop
2 Burners at 3kW
2 Burners at 4kW
1 Burner at 5kW
Electric Griddle (Plancha) 2.2kW
Multi cooker Steamer/Pasta Boiler/ Bain Marie 3.5kW Available only over neutral cupboard (not simmer oven)
Electric Fryer 6 litre 3kW with draining cock Available only over neutral cupboard (not simmer oven)
Gasgrill / Chargrill 4kW
2 Induction Rings 1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
Can not be fitted next to a simmer plate
The largest of the Lacanche range remains a well proportioned, elegant cooker. It comes with two large 73 litre main ovens and two large simmer oven / cupboards. The hob allows for up to four optional integrated hob elements. It is popular, a discreet giant capable of immense output, with clean lines and symmetrical design contributing to its appeal. For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.
### Choice Of Hobs

#### CLASSIC HOB 3 BURNER
- 1 burner @ 5kW
- 1 burners @ 3kW
- 1 burner @ 1.5kW

#### TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)
- 1 cast iron simmer plate over 5kW burner
- 1 burners @ 3kW
- 1 burner @ 1.5kW

#### INDUCTION HOB 3 RING
- Vitroceramic hob equipped with
  - 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

#### Choice Of 4 Integrated Hob Elements

Four of the hob options illustrated below may be integrated (as optional extras) on either the left and the right side of the Vezelay hob top - see price list for specifying.

<table>
<thead>
<tr>
<th>Hob Type</th>
<th>Option</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless Steel</td>
<td>LG 2232 GE</td>
</tr>
<tr>
<td>Worktop</td>
<td>LG 2232 E</td>
</tr>
<tr>
<td></td>
<td>LG 2232 GCT</td>
</tr>
<tr>
<td></td>
<td>LG 2232 ECT</td>
</tr>
<tr>
<td></td>
<td>LCF 2232 GE</td>
</tr>
<tr>
<td></td>
<td>LCF 2232 E</td>
</tr>
<tr>
<td></td>
<td>LCF 2232 GCT</td>
</tr>
<tr>
<td></td>
<td>LCF 2232 ECT</td>
</tr>
<tr>
<td></td>
<td>LVI 2232 E</td>
</tr>
<tr>
<td></td>
<td>LVI 2232 ECT</td>
</tr>
</tbody>
</table>

For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

### Choice Of Multi Hob Elements

Four of the hob options illustrated below may be integrated (as optional extras) on either the left and the right side of the Vezelay hob top - see price list for specifying.

<table>
<thead>
<tr>
<th>Hob Type</th>
<th>Option</th>
</tr>
</thead>
<tbody>
<tr>
<td>Stainless Steel</td>
<td>2 Burners at 3kW</td>
</tr>
<tr>
<td>Worktop</td>
<td>2 Burners at 4kW</td>
</tr>
<tr>
<td>Electric Griddle</td>
<td>1 Burner at 5kW</td>
</tr>
<tr>
<td>(Plancha)</td>
<td>Electric Griddle</td>
</tr>
<tr>
<td></td>
<td>(Plancha) 2.2kW</td>
</tr>
<tr>
<td>Multi cooker</td>
<td>Electric Steamer/P</td>
</tr>
<tr>
<td></td>
<td>Pasta Boiler/</td>
</tr>
<tr>
<td></td>
<td>Bain Marie 3.5kW</td>
</tr>
<tr>
<td></td>
<td>Available only over neutral cupboard (not simmer oven)</td>
</tr>
<tr>
<td>Electric Fryer</td>
<td>Electric Fryer</td>
</tr>
<tr>
<td></td>
<td>6 litre 3kW</td>
</tr>
<tr>
<td></td>
<td>with draining cock</td>
</tr>
<tr>
<td></td>
<td>Available only over neutral cupboard (not simmer oven)</td>
</tr>
<tr>
<td>Gasgrill / Charger</td>
<td>2 Induction Rings</td>
</tr>
<tr>
<td></td>
<td>1 ring Ø 145mm @ 1.4kW booster 1.8kW</td>
</tr>
<tr>
<td></td>
<td>1 ring Ø 200mm @ 1.85kW, booster 2.5kW</td>
</tr>
<tr>
<td></td>
<td>Can not be fitted next to a simmer plate</td>
</tr>
</tbody>
</table>
If you simply wish to incorporate the professional Lacanche hob into your kitchen without any ovens beneath, then we offer a selection of built-in / independent hob units for you to choose from. All of the Lacanche hob top accessories (pg 52) can be used on these hob units, so that you lose none of the power, performance and versatility for which these hobs are famous, and enabling you to griddle, wok fry, braise, steam, sauté, and fast boil.

They are ideal back-up to permanently fired ranges.

The same choices of colour and trim apply to the built-in/independent hob units as to the range cookers, and are available configured for LPG.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.
LACANCHE BUILT-IN / INDEPENDENT HOB UNITS

CLASSIC HOB 3 BURNERS
(W)700 (H)212 (D)650mm
1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW

CLASSIC HOB 4 BURNERS
(W)700 (H)212 (D)650mm
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW

TRADITIONAL HOB 2 BURNERS
AND SIMMER PLATE
(W)700 (H)212 (D)650mm
1 cast iron simmer plate
over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW

INDUCTION HOB
3 INDUCTION RINGS
(W)700 (H)212 (D)650mm
Vitroceramic hob equipped with
2 rings Ø 210 @ 2.1kW
2 rings Ø 140/210 @ 1kW/2.1kW

1000mm HOB UNITS
- Choice Of 5 Hobs
- LPG
- Natural Gas
- Electric

LSG 730
LSG 740
LSCF 730
LSI 730

CLASSIC HOB 5 BURNERS
(W)1000 (H)212 (D)650mm
1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW

TRADITIONAL HOB 4 BURNERS
AND SIMMER PLATE
(W)1000 (H)212 (D)650mm
1 cast iron simmer plate
over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW

INDUCTION HOB
5 INDUCTION RINGS
(W)1000 (H)212 (D)650mm
Vitroceramic hob equipped with
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

LSG 1050
LSCF 1050
LSI 1050

700mm HOB UNITS
- Choice Of 5 Hobs
- LPG
- Natural Gas
- Electric

LSG 730
LSG 740
LSCF 730
LSI 730
Wall Mounted Salamander Grill & Rotisserie

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 16 amp dedicated power supply.

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.
LACANCHE OVEN & HOB TOP ACCESSORIES

Ridged Griddle Plate over 2 Gas Burners
LACANCHE ACCESSORIES FOR HOBS

These accessories have been designed by Lacanche to help you get the most from your range cooker. From the roasting dishes, pastry plates and oven shelves, to the wok rings, simmer plates and griddle plates, every care has been taken to ensure that these are accessories designed and built to endure the exacting rigours of real cooking. For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

**Wok Ring**
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 (as shown left), 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.

**Ridged Griddle Plate**
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.

**Simmer Plate**
The Small Simmer Plate (510 x 260mm) sits over a pair of gas burners, on top of the pan-stands. It diffuses the heat from the burners (which is variable) 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.

**Smooth Griddle Plate**
The smooth griddle (500 x 210mm) 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 works the same way as the Ridge Griddle Plate.

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

**Cover For Traditional Hob**
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.

**Chopping Board**
The robust end grain chopping board is designed to sit over a multi cooker when the multi cooker is not being used, offering convenient preparation space right on the cooker.
**Perforated Gastro Containers With Lid**
(for multi cooker - steaming)
These are for use in steaming food. They are available in two sizes and can be used in two combinations.

**Pasta Baskets**
(for multi cooker - pasta boiling)
These permit vegetables and pasta to be cooked in the multicooker. 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 Lid**
(for multi cooker - Bain Marie)
These are for Bain Marie use. Choose a combination to suit your requirements.

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For the various configurations available, product codes and prices for all items on this page, see Lacanche Recommended Retail Price List.

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**SIMMER OVEN**

Our cupboards, providing they are not under a fryer or a multi cooker, can be configured as a simmer oven ideal for pre-heating, plate warming and keeping cooked food warm. They are ideal for slow cooking (stews, casseroles, meringues etc).

Internal dimensions: W325 x H495 x D530mm
Nominal power: 950w
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. The Back Infill Panel rises to a height of 180mm above the cooker hob top, against the back wall. Adjacent kitchen units need not be affected as the cookers are designed to sit proud in any case (see page 68). 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). Island spaces are also available - please enquire.

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.
LACANCHE BACKSPLASHES & UTENSIL RACKS
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.

Kevin Woodford with his Chemin in Portuguese Blue and Chrome and backsplash, utensil rack and hood.

"Having considered all of the available range cookers prior to setting up Birchfield House nothing came even close to this Lacanche. It is simply a joy to work with." Kevin Woodford.
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, The Auberge and The Restau hoods, and our own Built-In / Independent Extraction Units which can be built in to existing canopies.

All are powerful extraction systems, featuring variable motor speeds, dishwasher filters and halogen lights. They are of superior construction, high performance, and there is a choice of size and output. For a single motor hood running at full power (1000m³/H) the approximate maximum volume is 56 dba. On level 4 (the most powerful setting) the approximate noise at a distance of 1 metre from a single motor hood is 53 dba; at a distance of 3 metres it is approximately 44 dba. On the lowest setting (level 1) the noise level can be as low as 34 dba. The noise level of any extractor varies depending on the acoustics of a room, the straightness and length of the ducting and other factors.

We also sell 3 and 5 metre flexible ducting kits, 150mm in diameter suitable for all our extraction products. For a right angle turn in the flexible ducting a 215mm space is required.

For the various configurations available, product codes and prices see 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.

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.
NEW CEILING EXTRACTION

Ceiling extraction is an innovative extraction solution whereby the ‘inhaling’ part of the extractor is disguised in a smart stainless steel panel mounted in a ceiling/false ceiling. A high performance motor is mounted remotely (internally or externally to the building). Exhaust ducting connects the extractor to the remote motor. The benefits are several: discreet, quieter (remote motor), no bulky hood in the kitchen, you may choose to have more than one, they may be placed anywhere in the room (although for best results a ceiling extractor should be placed above the range cooker). Our ceiling extractors are remote controlled with variable speeds, and lights.

Choose a model and then choose a remote internal or external motor. Ducting kits sold separately – please enquire.

We offer three different sizes of ceiling extractor, and three different motors (see below*)

Choose your extractor:
SLT958 EM 900mm (w) x 440mm (d) x 200mm (h)
SLT953 EM 1100mm (w) x 700mm (d) x 200mm (h)
SLT950 EM 1500mm (w) x 1000mm (d) x 200mm (h)

Space required to install the extractor into a false ceiling or ceiling:
SLT958 EM 865mm (w) x 405mm (d) x 270mm (minimum height)
SLT953 EM 1065mm (w) x 665mm (d) x 270mm (minimum height)
SLT950 EM 1465mm (w) x 965mm (d) x 270mm (minimum height)

Colour Finishes: Stainless steel

Specification & Performance:
Controls: 4 speed remote control
Lights: halogen lighting (LED striplight on 900mm wide model)
Exit: Left, right and top exit 150mm diameter
Ducting: 150mm ducting
Filter: Concealed aluminium filter (dishwasher proof)

Choose your motor:
SEM1 remote internal motor: 1000m3/h - ducting required 150mm; Noise level 62 dBA
SEM2 remote external motor: 1000m3/h - ducting required 150mm; Noise level 64 dBA
SEM7 remote external motor: 1500m3/h using 150mm ducting; or 2000m3/h using 200mm ducting; Noise level 68 dBA

Installation
Ceiling mounted, with remote internal or external motor.
SLT958EM

SLT953EM

SLT950EM

SEM1
Remote internal motor 1000m3/h

SEM2
Remote external motor 1000m3/h

SEM7
Remote external motor 1500m3/h
THE AUBERGE HOOD
New powerful, classic French style extractor for the 90cm wide Beaune/Bussy model.

**Colour Finishes:** Stainless Steel

**Specification & Performance:**
- Controls: 4 speed electronic control, with timer
- Lights: halogen lighting
- Exit: Top
- Ducting: 150mm ducting
- Filter: Galvanised steel (dishwasher proof)

**Performance**
Extraction rate 1000m³/h

**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**
Chimney sections are telescopic.

THE RESTAU HOOD
A contemporary wedge styled extractor to go over the 90cm wide Beaune/Bussy model offering a lower profile and a greater feeling of space.

**Note on top exiting hoods.**
Top exiting extractors (such as these) mean that the flexible exhaust ducting exits from the hood vertically (within the chimney section). The flexible ducting can then be redirected/bent through 90° to exit rearwards or to the left or to the right of chimney section.
THE CLASSIC  The classic hood, designed to compliment your Lacanche Range Cooker

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

Colour Finishes: Stainless Steel

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

Performance
- Extraction rate 1000m3/h for a Classic Economy (FCIS1000)
- Extraction rate 1000m3/h for a Classic Hoods (FCE) single motor unit
- Extraction rate 2000m3/h for a Classic Hoods (FCE) twin motor unit

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
- Chimney sections are available to go above the Classic FCE hoods, with a minimum height of 310mm and maximum of 610mm
- They are sold separately - price on application.
THE NEW BRASSERIE HOODS (FMH)

The Brasserie offers high performance extraction with classic style and elegance. Finished by hand in any of the Lacanche colours, the Brasserie is truly a unique extractor. Available with internal or external motors, from 90cm wide to 2.2 metres, the Brasserie is the ultimate extractor for your Lacanche range cooker.

**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 cooker.

**Specification & Performance:**
- **Controls:** 4 speed electronic control, with timer & grease filter alarm
- **Lights:** halogen lighting
- **Exit:** Top/Rear
- **Ducting:** 150mm ducting
- **Filter:** Stainless steel (dishwasher proof)

**Performance**
- Extraction rate: single internal motor 1000m³/h with 1 x 150mm ducting
- Extraction rate: double internal motor 2000m³/h with 2 x 150mm ducting
- Extraction rate: triple internal motor 3000m³/h with 3 x 150mm ducting

**Performance External Motor**
- Extraction rate: External motor 3000m³/h with 2 x 150mm ducting

**Height Requirements**
- Minimum distance from top of cooker to hood 750mm
- Maximum distance from top of cooker to hood 900mm
- Distance from top of cooker using Lacanche splash back 850mm
**LOW PROFILE HOOD**

The Low Profile extractor is modern, discreet and elegant. Unique to this extractor is the Bi power feature which reduces energy consumption but still offers high performance extraction. Available in 90cm (Beaune/Bussy models) and 1 metre with a single motor.

**Colour Finishes:** Stainless Steel

**Specifications**
- Controls: 4 speed electronic touch control with timer and LED display
- Lights: Halogen lighting
- Exit: Top
- Ducting: 150mm diameter ducting
- Filter: Galvanised steel (dishwasher proof)

**Performance**
- Extraction rate 1000m³/h

**Height Requirements**
- Minimum distance from top of cooker to hood: 750mm
- Maximum distance from top of cooker to hood: 900mm
- Distance from top of cooker using Lacanche splash back: 850mm

**Chimney Sections**
- Telescopic chimney section supplied minimum height: 453mm
- Maximum height: 715mm

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**BISTRO**

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

**Specifications & Performance:**
- Controls: 4 speed electronic touch control, with timer
- Lights: Halogen lighting
- Exit: Top
- Ducting: 150mm ducting
- Filter: Stainless steel (dishwasher proof)

**Performance**
- Extraction rate 1000m³/h

**Height Requirements**
- Minimum distance from top of cooker to hood: 750mm
- Maximum distance from top of cooker to hood: 900mm
- Distance from top of cooker using Lacanche splash back: 850mm
BUILT-IN EXTRACTION UNITS

Our Built-In extractors offer the same high performance extraction but with the flexibility to build them into your kitchen furniture, over mantel or chimney. We offer two sizes, the BFUS900 for 1 metre and smaller ranges, and the BFUS1400 Twin for over 1 metre wide ranges.

Finish
Stainless steel.

Specifications
Controls: 4 speeds electronic control with timer
Lights: Halogen lighting
Exit: Top
Ducting: 150mm diameter ducting BFUS900
2 x 150mm diameter BFU1400 TWIN ducting for twin motor models
Filter: Galvanised steel (dishwasher proof)

Performance
Extraction rate 1000m³/h for a single motor unit
Extraction rate 2000m³/h for a double motor unit

Height Requirements
Minimum distance from top of cooker to hood 750mm
Maximum distance from top of cooker to hood 900mm

Models available:
For 1000 and 1100 wide cookers and below - BFUS900
For over 1400 metre cookers and above - BFU1400 TWIN

A built in extraction unit being fitted
PRODUCTION TIME AND DELIVERY DATE
All Lacanche cookers are built to order and the table below shows the approximate lead times from receipt of order from your dealer. Confirmation of delivery date will be made prior to delivery by FdF, once manufacture is completed and confirmed.

| Cookers up to and including 1m | 8-10 weeks* |
| Cookers over 1m | 10-14 weeks* |

*Custom colours add 4 weeks minimum. + 4 weeks approx. These lead times may vary

DELIVERY
Foumeaux 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 WIDTHS OF PROPERTY SHOULD BE A MINIMUM OF 750MM TO ALLOW ACCESS OF 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.

OVEN INTERIOR DIMENSIONS AND CAPACITIES

- **20 litre static electric oven & grill (2.65kW):** W400 x H120 x D420mm
  - Macon, Chemin, Chausson, Avalon
- **26 litre static electric oven & grill (2.85kW):** W530 x H120 x D420mm: Rully
- **49 litre convection oven & grill (2.65kW):** W305 x H400 x D405mm: Savigny, Saulieu, Citeaux
- **55 litre gas oven (3.5kW) and 55 litre static electric oven (2.4kW):** W400 x H 305 x D455mm: Cluny, Macon, Chablis, Charleu, Chemin, Chausson, Avalon, Flavigny
- **49 litre convection oven (2.65kW):** W400 x H305 x D455mm: Cluny, Macon, Chablis, Charleu, Chemin, Chausson, Flavigny, Avalon
- **65 litre Dual function static/convection electric oven (2.95kW):** W350 x H305 x D445mm: Cornatin, Rully, Chalonnaux, Citeaux, Vougeot, Volnay, Savigny, Saulieu, Belmont, Bligny, Vezelay

**69 litre Dual function static/convection electric oven (2.65kW):** W325 x H500 x D425mm: Beaune, Bussy
- **73 litre gas oven (4kW) and 73 litre static electric oven (3.1kW):** W350 x H305 x D455mm: Cornatin, Rully, Chalonnaux, Citeaux, Vougeot, Volnay, Savigny, Saulieu, Belmont, Bligny, Vezelay
- **85 litre simmer oven (0.95kW):** W325 x H495 x D530mm Vougeot, Volnay, Chemin, Chausson, Chablis, Charleu, Citeaux, Flavigny, Avalon, Belmont, Bligny, Vezelay
- **88 litre neutral cupboard:** W328 x H506 x D533mm Vougeot, Volnay, Chemin, Chausson, Chablis, Charleu, Citeaux, Flavigny, Avalon, Belmont, Bligny, Vezelay

**FEATURES**
- **Stainless Steel Hob:** Advanced one piece design with easy-clean rounded edges. Generous spillage retention. Noorners or gaps to trap dirt.
- **Heavy duty cast iron pan supports:** Safe design provides maximum pan stability in any position and a non slip finish, securely located on durable non-scratch feet. Easily removed for cleaning.
- **Burners:** Varied size burners for any cooking requirement. 2 piece design for easy cleaning and reassembly. Solid brass burner caps.
- **Advanced gas burner design for maximum performance.**
- **Flame failure safety system:** All burners incorporate a flame failure safety system as standard.
- **Electric ignition:** Electric push button ignition as standard.
- **Induction:** In an induction cooker, an alternating electric current flows through a coil of copper wire placed underneath the cooking pot (under the glass surface) and produces an oscillating magnetic field. This field induces an electric current in the pot. Current flowing in the metal pot produces resistive heating which heats the food. While the current is large, it is produced by a low voltage.
- **Flues:** The oven flue vents are removable for cleaning and are located at the rear of the hob. They should be positioned to direct flue gases away from the hob. Please note that it is advisable to have a wipe clean surface on the wall behind the vents.
- **Ambient storage drawer:** 1 or 2 large capacity drawers with enamel interior on smooth runners.
- **Ambient storage cupboard:** Stainless steel interior provides large capacity storage, with shelf positions.

**INTEGRATED HOB ELEMENTS**
- **Gas CharGrill:** 4kW: Outstanding performance with variable power, adjustable height heavy duty cooking surface (280x240mm), and lava rock for genuine outdoor, bbq flavour. Enamel burner housing for easy cleaning, and drip tray to catch grease/fat. Temperature is variable. Gasgrill option comes with chargrill accessories kit as standard (stainless steel griddle, lavastone support and lavastones).
- **Electric Fryer:** 6 litre 3.3kW: A large high temperature, professional deep fryer offering crisp, golden results. Comes with basket. Temperature is variable.

**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 ¾” water supply. Drainage is by 18mm hose to waste water pipe. Hose and connection to multi cooker supplied.

**Plancha (Electric Gridle)**: 2.2kW: Large flat stainless steel cooking surface (245x460mm) is for gridding and searing anything from breakfasts and dinner scones to whole fillets and legs of lamb. Seals in flavour quickly, with minimal use of fats and oils. Popular with the contemporary style of cooking.

**5kW Gas Burner:** Rapid power and high temperatures ideal for wok cooking, larger saucepans, stock pots etc.

**2x4kW and 2x3kW Gas Burners:** Additional gas burners for increased cooking capacity, on which the hob top accessories may be used, and which can be combined on certain models to create mixed gas/electric hobs.

**Induction Rings (Various Powers)**
- Induction technology offers the advantage of fast heating-up times with very precise temperature control. Ideal for simmering, bain marie work, bringing off a delicate sauce or custard. The induction rings sit under an easy to clean black vitroceramic hob surface. Lacanche hob top accessories can not be used over induction rings. Suitable (induction approved) cookware only may be used. Two induction rings may be added to certain models offering the option of combined induction/gas hobs. Lacanche induction is powerful, being fitted with multiple generators as required. Digital power display on vitroceramic hob, including residual heat warning.

**Radiant Rings (Various Powers)**
- Powerful radiant rings are housed under an easy to clean black vitroceramic hob surface. Residual heat warning display on hob. Two radiant rings may be added to certain models offering the option of combined electric/gas hobs.

**SUPPLIED WITH EACH OVEN**
- Every oven comes with one oven rack, except the simmer oven and 69L vertical dual function oven, which come with two. Every 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, Chausson 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 protect the cooker.

**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.

**POWER SUPPLY / SERVICES**
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 flexible hose 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
1. When the appliance is being built in to a run of units, a gap of 50mm must be allowed on both sides unless the sides of the unit adjacent to the cooker are covered with adequate thermal insulation. In the latter case, in addition to the thermal insulation, we recommend that either a Back Infill Panel be fitted (see page 58); or a gap of 70mm should be left between the cooker and the wall to the rear. Otherwise the units must not butt up to the sides of the cooker. An infill strip (worktop) can be used to conceal the 70mm gap at the rear of the cooker (above) and 50mm gaps to the sides.

2. Lacanche range cookers are designed to sit proud of adjacent units. Units and infill strips adjacent to the cooker should not sit flush or proud of the cooker doors (including oven, simmer oven and cupboard doors), but should sit flush with the main body of the cooker. For side opening cupboard or simmer oven doors to open wide enough to insert or remove shelves etc, the above dimensions must be adhered to. Fdf reserves the right to alter this specification without prior notice. SERIOUS COOKERS FOR SERIOUS COOKS ™ is a registered trademark of Fourneau de France Ltd. E&OE. Prices and specification correct at time of going to press.

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

4. 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 reserves the right to alter this specification without prior notice. SERIOUS COOKERS FOR SERIOUS COOKS ™ is a registered trademark of Fourneau de France Ltd. E&OE. Prices and specification correct at time of going to press.
1. Order and Acceptance

1.1 Subject to any variation under Condition 1.3, the Purchaser shall order the Products by giving the Supplier a written order, specifying the order, specification or other document shall form part of the Contract simply as a result of the Supplier's document being referred to in the Contract.

1.2 The Conditions to all apply to the Supplier's specification in writing and signed by a director of the Supplier which it has not relied on any statement, promise or other document presented by the Supplier which is not set out in the Contract or in the Conditions and the Supplier shall exclude or limit the Purchaser's liability for any error or omission in such specification.

1.3 The Supplier shall not deliver any Product to the Purchaser until order is given by the Purchaser in writing.

1.4 Each order or acceptance of a quotation for Products by the Purchaser from the Supplier shall be deemed to be an order by the Purchaser to buy the Products specified in the order, or where the specification is not in writing and complete, the Purchaser shall be deemed to have accepted the specification for the Products, that is to say, the Purchaser and the Supplier shall be deemed to have agreed the price to be paid for the Purchaser to buy the Products.

1.5 No order placed by the Purchaser shall be cancelled or amended after the Supplier has accepted the order (written confirmation of order, specification or other document shall form part of the Contract simply as a result of the Supplier's document being referred to in the Contract).

1.6 The Purchaser agrees to accept the price of any Product which the Supplier has accepted to supply.

2. Prices

2.1 Unless otherwise agreed by the Supplier in writing, the price for the Products shall be the price or prices set out in the Contract.

2.2 Unless otherwise agreed in writing and signed by a director of the Supplier which it has not relied on any statement, promise or other document presented by the Supplier which is not set out in the Contract or in the Conditions and the Supplier shall exclude or limit the Purchaser's liability for any error or omission in such specification.

3. Payment

3.1 Subject to Condition 11.2, payment shall be due on or before the 30th day after the date of invoice, such invoice to be rendered by the Supplier on or after the date of delivery or deemed delivery of the Products. Payment will be made by the Purchaser in pounds sterling by cheque, by credit transfer to a bank in the United Kingdom, or by some other method as agreed in writing.

3.2 Time for payment shall be of the essence.

3.3 No payment shall be deemed to have been made unless the Supplier has received cleared funds.

3.4 The Supplier shall make all payments due to the Supplier under this Contract in full without any deduction whatsoever, all of which are payable by the Purchaser to the Supplier.

4. Delivery and Non-Delivery

4.1 Unless otherwise agreed in writing by the Supplier, delivery of the Products shall take place at the Supplier's place of business.

4.2 Any dates specified by the Supplier for delivery (whether in the order or in any other document) or in the Supplier's list of "Storage Charges" (including, without limitation, storage and insurance) will be quoted in good faith and shall be conclusive evidence of the quantity received by the Purchaser on or before the due date and, in the event of any dispute as to the correctness of such quantity delivered, the written delivery documents of the Supplier shall be conclusive evidence of the contrary.

4.4 Without prejudice to Condition 4.7, the Purchaser shall check all Products for conformity with the Supplier's list of "Storage Charges" (including, without limitation, storage and insurance) in pounds sterling to be payable by the Purchaser.

4.5 The Supplier shall take delivery of the Products within 10 working days of the day of receipt of the Products (the "Estimated Delivery Date").

(b) pursuant to the circumstances of the (a) and (b) above, the Supplier may give to the Purchaser a written notice of default, or at the end of that period, to the extent permitted by law, the Supplier shall be entitled to sell the Products to any other person or firm in the ordinary course of business.

4.6 If:

(a) the Purchaser fails to pay the price of the Products within the time specified in Condition 4.1 above; or

(b) the Supplier is unable to deliver the Products on time because the Purchaser is unable to accept delivery of the Products from the Supplier's main business premises for any reason whatsoever, the Supplier shall be entitled to (i) cancel the Contract; or (ii) sell the Products to any other person or firm in the ordinary course of business.(b) the Supplier may give to the Purchaser a written notice of default, or at the end of that period, to the extent permitted by law, the Supplier shall be entitled to sell the Products to any other person or firm in the ordinary course of business.

4.7 Where the Purchaser elects for carriage from the Supplier's premises, the Supplier shall be deemed to have delivered the Products in accordance with Condition (b) above.
8.3 Subject to Condition 8.4 and 8.5, the Supplier’s liability under the Contract will be limited to the minimum of one Product supplied by the Supplier at the time the claim arises, unless the Purchaser is entitled to terminate the Contract in accordance with Condition 7.1 or 7.3. If the Purchaser is entitled to terminate the Contract, the Supplier will be liable for any loss or damage arising directly or indirectly from the termination of the Contract, including (where applicable) any costs or expenses incurred by the Purchaser in relation to the return of any Product to the Supplier.

9 Indemnity

9.1 The Purchaser acknowledges that it will be entirely responsible for ensuring that the Products are insured against all risks and is not entitled to any indemnity or reimbursement for any loss or damage to the Products or any equipment or machinery which is used in connection with the Products.

9.2 The Purchaser agrees to hold the Supplier harmless against all claims, demands, losses, damages or costs whatsoever that the Supplier may suffer or incur in respect of any such loss or damage.

9.3 The Purchaser agrees to indemnify the Supplier against all costs, losses, damages or expenses incurred by the Supplier in relation to any claim, demand, loss or damage arising out of or in connection with the Products.

10 Purchaser’s further obligations

10.1 In addition to the Purchaser’s obligations elsewhere as set out in the Contract, the Purchaser shall:

(a) not retouch, cover, deface or erase any notices or other notices or information on the Products;
(b) where the Purchaser is an appointed stockist of the Products, mark such Products (in the case of a small consignment of Products) with the Supplier’s mark before the time when the Purchaser discovers or ought to have discovered the defect; and
(c) at the Purchaser’s request, provide a receipt for the Purchaser’s inspection or the Purchaser’s stock control.

11 Termination

11.1 Without prejudice to any other rights to which it may be entitled, the Supplier may terminate the Contract if the Purchaser:

(a) withdraws any of its consent to the Contract;
(b) is unable to comply with its obligations under the Contract;
(c) defaults in any payment due under the Contract;
(d) makes a voluntary arrangement with its creditors; or
(e) applies for (or is granted) an insolvency event.

11.2 The Purchaser may terminate the Contract:

(a) if the Supplier fails to deliver the Products or any part thereof; or
(b) if the Supplier is in breach of any of its obligations under the Contract.

11.3 In the event of the Supplier exercising its rights under the Contract, the Purchaser shall:

(a) pay all sums due to the Supplier;
(b) return the Products to the Supplier;
(c) indemnify the Supplier against all costs, losses, damages or expenses incurred by the Supplier in connection with the Products; and
(d) indemnify the Supplier against all claims, demands, losses, damages or costs whatsoever that the Supplier may suffer or incur in relation to the Products.

12 Assignment

12.1 The Purchaser may not assign or transfer or purport to assign or transfer any Contract or the benefit thereof to any person, firm or company.

13 Force Majeure

13.1 If the Supplier is prevented from fulfilling any of its obligations under the Contract by any event which is beyond the control of the Supplier, the Supplier shall inform the Purchaser of the event and the period of time for which the Supplier is prevented from fulfilling its obligations under the Contract.

13.2 The Supplier shall be entitled to terminate the Contract if the Supplier is unable to perform its obligations under the Contract for a period of more than three months.

14 General

14.1 Each right or remedy of the Supplier under the Contract is cumulative and does not exclude any other remedy of the Supplier against the Purchaser.

14.2 If any provision of the Contract is found by any court, tribunal or administrative body to be invalid, void or unenforceable, it shall be severable and the remaining provisions of the Contract shall continue in full force and effect.

14.3 Failure or delay by the Supplier in exercising any right or remedy under the Contract or the Contract not being construed as a waiver of any of its rights under the Contract.

15 Law

Any and all Contracts shall be governed by and construed in accordance with the Laws of England and the Supplier and Purchaser shall be subject to the non-exclusive jurisdiction of the Courts of England.

16 Communications

16.1 All communications between the parties about the Contract shall be in writing and delivered by hand or sent by pre-paid first class post or sent by fax.

16.2 If any notice is sent by fax, it shall be deemed to have been received at the time of transmission and the day of transmission shall be deemed to be the date of dispatch.

16.3 Communications shall be deemed to have been received:

(a) if sent by pre-paid first class post, two days (excluding Saturdays, Sundays and bank and public holidays) after the date of dispatch (excluding the day of posting); or
(b) if delivered by hand, on the day of delivery; or
(c) if sent by fax on a working day prior to 4.00 pm, on the next working day; or
(d) if sent by fax on a working day after 4.00 pm, on the second working day after the day of dispatch.

16.4 Communications addressed to the Supplier shall be marked for the attention of Managing Director.

This brochures does not form the basis of a contract. PDF reserve the right to alter this specification without prior notice. SERIOUS Trades are covered by the Supplier’s registered trademark of Fourneaux de design, which is an appointed stockist of the Products. This Specification is correct at time of going to press.