

# LACANCHE RANGE COOKERS

2014



LACANCHE, BURGUNDY, FRANCE SINCE 1796

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LACANQUE (Côté-d'Or)  
Vue Générale sur les Usines

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# LACANCHE RANGE COOKERS - INTRODUCTION



Lacanche factory floor circa 1900

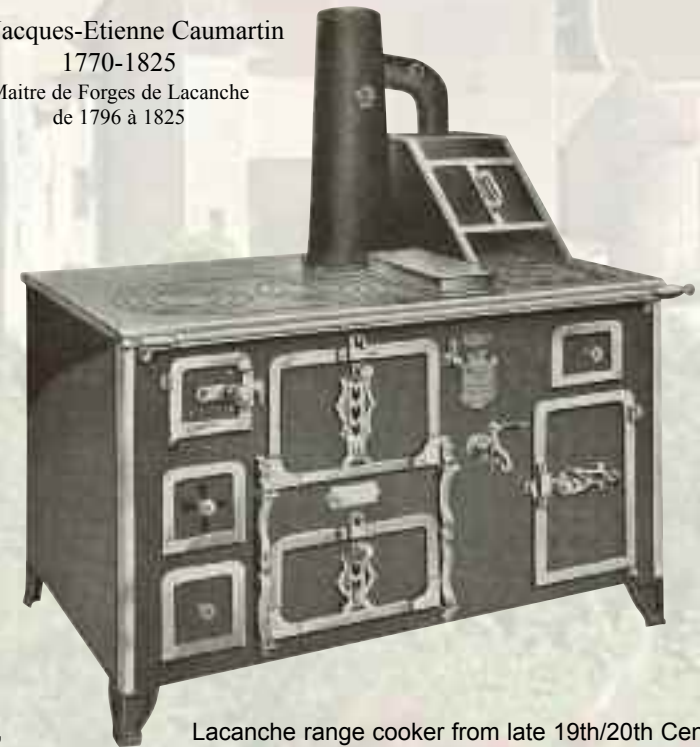
A foundry was established in the village of Lacanche, deep in the Burgundian countryside in France, over 200 years ago, and range cookers have been manufactured there by hand ever since, both for the commercial and domestic markets.

Apart from their extraordinary heritage, what makes Lacanche 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. Lacanche 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 Lacanche 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



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



Lacanche range cooker from late 19th/20th Century



Lacanche factory late 19th Century





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](http://www.lacanche.co.uk). Many customers have enjoyed years of pleasure and culinary fulfilment from their Lacanche range cookers. We hope you will too.



Jean-Christophe Novelli with his Lacanche at home



The original foundry in the Lacanche factory today



Hand building Lacanche cookers today



1505mm wide Lacanche Citeaux range cooker today

# DESIGN YOUR DREAM RANGE COOKER AND CREATE

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

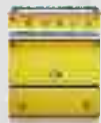
Configure an all electric range, or combine gas and electric (dual fuel), wherever you are (LPG or Natural Gas).

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

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

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

Model featured is a 1505mm Citeaux



Cormatin



Rully



Beaune/  
Bussy



Cluny



Macon



Volnay/  
Vougeot



Savigny/  
Saulieu



Chablis/  
Charlieu



Chaussin/  
Chemin



Chalonnais



Citeaux



Flavigny



# THE CENTREPIECE OF YOUR KITCHEN



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.



Avalon



Bligny/Belmont



Vezelay

Create your dream cooker  
online [www.lacanche.co.uk](http://www.lacanche.co.uk)



# CHOOSE YOUR HOB...

## STANDARD HOBS AVAILABLE ON LACANCHE RANGE COOKERS



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



# CHOOSE YOUR OVENS...




Citeaux range cooker with side convection oven (left) 73 litre oven (centre) and 85 litre simmer oven (right)

**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 160°C - 290°C. 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 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).

**Simmer Oven:** Thermostatically controlled, temperature range 30-110°C. 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.





# CHOOSE YOUR COLOUR...

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.

# CHOOSE YOUR TRIM...



**Brass**



**Chrome**



**Nickel**



**Brushed  
Stainless  
Steel**



JEAN CHRISTOPHE  
NOVEL

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.





Macon in Stainless Steel and Chrome  
Kitchen by: Martin Moore - [www.martinmoore.com](http://www.martinmoore.com)

CUISINIÈRE "BOURGUIGNONNE", en fonte



# LACANCHE RANGE COOKERS

## ONE METRE AND BELOW

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**CORMATIN**



**RULLY**



**BEAUNE/  
BUSSY**



**CLUNY**



**MACON**



**VOLNAY/  
VOUGEOT**



# CORMATIN

700mm wide range cooker



## Cooker Details

- Choice Of 5 Hobs
- 1 x 73l Oven
- 1 x Drawer

## Choice Of Ovens

73L static electric oven & grill (3.1kW)

65L dual function static/convection electric oven  
& grill (2.95Kw)

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.

## Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61

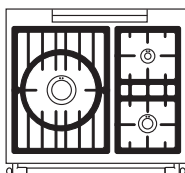


Built in extraction unit BFUS see page 61



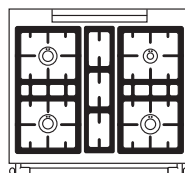
## Choice Of Hobs

### CLASSIC HOB 3 BURNERS



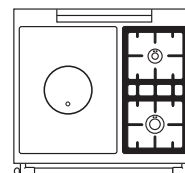
1 burner @ 5kW  
1 burner @ 3kW  
1 burner @ 1.5kW

### CLASSIC HOB 4 BURNERS



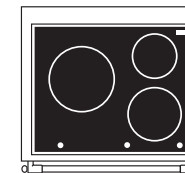
1 burner @ 4kW  
2 burners @ 3kW  
1 burner @ 1.5kW

### 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



Vitroc ceramic 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

✚ LG 731 E

✚ LG 731 CT

✚ LG 741 E

✚ LG 741 CT

✚ LCF 731 E

✚ LCF 731 CT

✚ LVI 731 E

✚ LVI 731 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







## Cooker Details

- Choice Of 3 Hobs
- 1 x 26l Oven
- 1 x 73l Oven

## Choice Of Ovens

26L static electric oven & grill (2.85kW)  
& 73L static electric oven & grill (3.1kW)

26L static electric oven & grill (2.85kW) & 65L dual function  
static/convection electric oven & grill (2.95Kw)

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.

## Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61

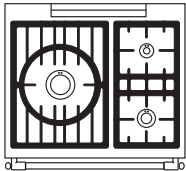


Built in extraction unit BFUS see page 64



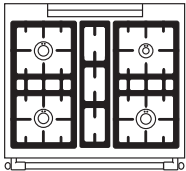
Choice Of Hobs

CLASSIC HOB 3 BURNERS



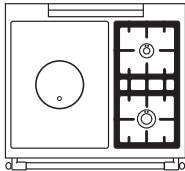
1 burner @ 5kW  
1 burner @ 3kW  
1 burner @ 1.5kW

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

✚ LG 732 E

✚ LG 732 CT

✚ LG 742 E

✚ LG 742 CT

✚ LCF 732 E

✚ 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.

## BUSSY (W)900 (H)900 (D)650mm



### Cooker Details

- 1 x 55l Oven
- 1 x 69l Dual Function Oven
- 6 Burner Gas Hob
- 1 x Drawer

### Choice Of Ovens

55L gas oven (3.5kW) + 69L dual function static/convection electric oven with grill (2.65kW)

55L static electric oven (2.5kW) + 69L dual function static/convection electric oven with grill (2.65kW)

### Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61

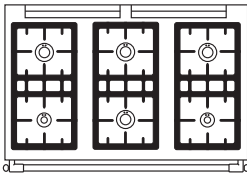


Brasserie Hood see page 62



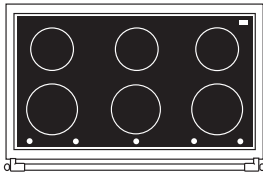
Choice Of Hobs

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

✚ 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”.



Auberge Hood see page 60



Restau Hood see page 60



Low Profile Hood see page 63



Built in extraction unit BFUS see page 64

Built in ceiling extraction unit see page 59







## Cooker Details

- Choice Of 4 Hobs
- 2 x 55l Ovens
- 2 x Drawers

## Choice Of Ovens

55L gas oven (3.5kW) + 55L static electric oven & grill (2.4kW)

2 x 55L static electric ovens with grills (2 x 2.4kW)

55L gas oven (3.5kW) + 49L convection oven & grill (2.65kW)

55L static electric oven & grill (2.4kW) + 49L convection oven & grill (2.65kW)

## Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61



Brasserie Hood see page 62

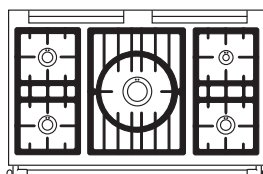
One metre wide is the standard width for a range cooker, and the Cluny is one of our best selling one metre models. Two 55 litre ovens offer dual fuel versatility, with ample storage space provided by the drawers. The simple, symmetrical design remains ever popular.

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



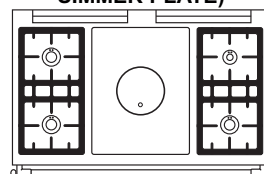
## Choice Of Hobs

### CLASSIC HOB 5 BURNERS



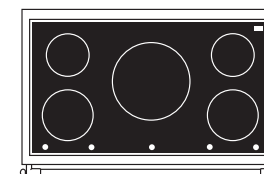
1 burner @ 5kW  
1 burner @ 4kW  
2 burners @ 3kW  
1 burner @ 1.5kW

### 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



Vitroc ceramic 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.



Bistro Hood see page 63



Low Profile Hood see page 63



Classic Economy Hood see page 61



Built in extraction unit BFUS see page 64



Built in ceiling extraction unit see page 59





## 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)

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.

## Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61

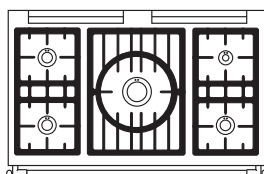


Brasserie Hood see page 62



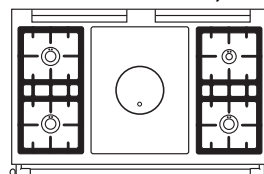
## Choice Of Hobs

### CLASSIC HOB 5 BURNERS



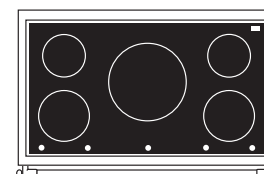
1 burner @ 5kW  
1 burner @ 4kW  
2 burners @ 3kW  
1 burner @ 1.5kW

### 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



Vitroc ceramic 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.



Bistro Hood see page 63



Classic Economy Hood see page 61



Low Profile Hood see page 63



Built in extraction unit BFUS see page 64



Built in ceiling extraction unit see page 59





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



### Cooker Details

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

### 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

### Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61

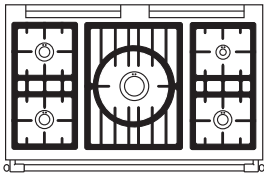


Brasserie Hood see page 62



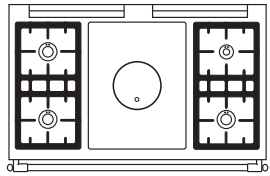
**Choice Of Hobs**

**CLASSIC HOB 5 BURNERS**



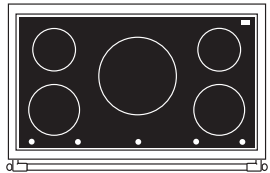
- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW

**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**



- Vitroc ceramic 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 1051 G-D

✚ LG 1051 E-D

✚ LG 1051 CT-D

✚ LCF 1051 G-D

✚ LCF 1051 E-D

✚ LCF 1051 CT-D

✚ LVI 1051 E-D

✚ LVI 1051 CT-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 Vougeot. Product code for Volnay end in a “-G” rather than a “-D”.



Bistro Hood see page 63



Classic Economy Hood see page 61



Low Profile Hood see page 63



Built in extraction unit BFUS see page 64



Built in ceiling extraction unit see page 59





FOURNEAU TOLE  
et FONTE  
à grillade et étuve



N° 494 à 505

CONSTRUCTION EXTRA FORTE

# LACANCHE RANGE COOKERS

## OVER ONE METRE TO 1500MM

---



**SAULIEU**



**SAVIGNY**



**CHABLIS**



**CHARLIEU**



**CHEMIN**



**CHAUSSIN**



**CHALONNAIS**



**CITEAUX**





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



Brasserie Hood see page 62



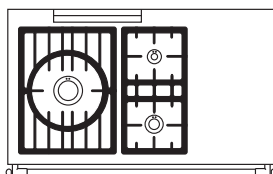
Built in ceiling extraction unit see page 59





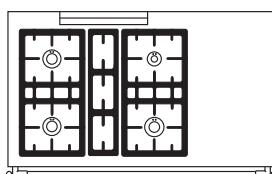
## Choice Of Hobs

### CLASSIC HOB 3 BURNERS



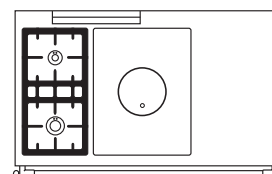
1 burner @ 5kW  
1 burner @ 3kW  
1 burner @ 1.5kW

### CLASSIC HOB 4 BURNERS



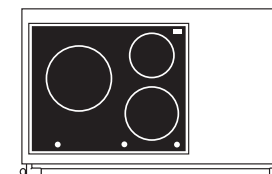
1 burner @ 4kW  
2 burners @ 3kW  
1 burner @ 1.5kW

### 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



Vitroc ceramic 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

✚ LG 1132 G-D

✚ LG 1142 G-D

✚ LCF 1132 G-D

✚ LG 1132 E-D

✚ LG 1142 E-D

✚ LCF 1132 E-D

✚ LVI 1132 E-D

✚ LG 1132 CT-D

✚ LG 1142 CT-D

✚ LCF 1132 CT-D

✚ LVI 1132 CT-D

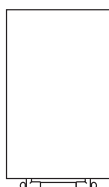
For choice of colour, trim, gas type (LPG or Natural) see page 12-13; for oven dimensions see page 67; see Lacanche Price List for specifying, product codes and prices.

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

## 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

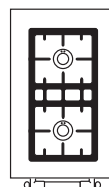
Stainless  
Steel  
Worktop



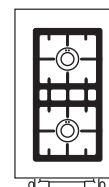
1 Burner at  
5kW



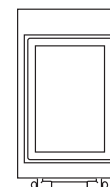
2 Burners at  
3kW



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



# 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

55L gas oven (3.5kW) + 55L static electric oven & grill (2.4kW) + 85L simmer oven (950W) or Neutral Cupboard

2 x 55L static electric oven & grill (2.4kW) + 85L simmer oven (950W) or Neutral Cupboard

55L gas oven (3.5kW) + 49L convection oven & grill (2.65kW) + 85L simmer oven (950W) or Neutral Cupboard

55L static electric oven & grill (2.4kW) + 49L convection oven & grill (2.65kW) + 85L simmer oven (950W) or Neutral Cupboard

### Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61



Built in extraction unit BFUS see page 64



Brasserie Hood see page 62



Built in ceiling extraction unit see page 59

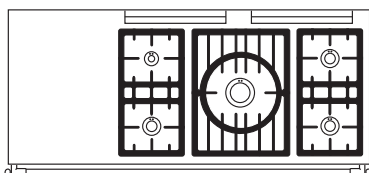






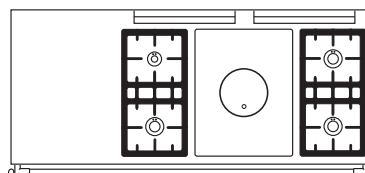
## Choice Of Hobs

### CLASSIC HOB 5 BURNERS



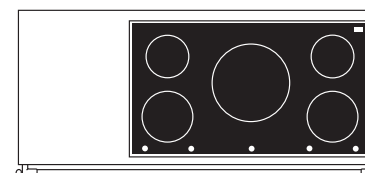
1 burner @ 5kW  
1 burner @ 4kW  
2 burners @ 3kW  
1 burner @ 1.5kW

### 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



Vitroc ceramic 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 1452 GE-G

✚ LG 1452 EE-G

✚ LG 1452 GCT-G

✚ LG 1452 ECT-G

✚ LCF 1452 GE-G

✚ LCF 1452 EE-G

✚ LCF 1452 GCT-G

✚ LCF 1452 ECT-G

✚ LVI 1452 EE-G

✚ LVI 1452 ECT-G

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".

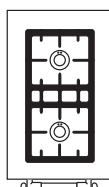
## Choice Of Integrated Hob Elements

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.

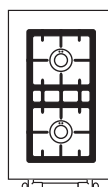
Stainless  
Steel  
Worktop



2 Burners at  
3kW



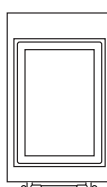
2 Burners at  
4kW



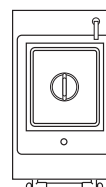
1 Burner at  
5kW



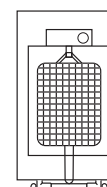
Electric  
Griddle  
(Plancha)  
2.2kW



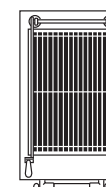
Multi cooker  
Steamer/Pasta Boiler/  
Bain Marie 3.5kW  
Available only over neutral  
cupboard (not simmer oven)



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 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.

## CHAUSSIN (W)1405 (H)900 (D)650mm



### Cooker Details

- Choice Of 3 Hobs
- 2 x 55l Ovens
- 1 x 20l Oven
- 1 x 85l (Vertical) Simmer Oven or Neutral Cupboard (NC)
- 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) + 85L simmer oven (950W) or Neutral Cupboard

20L static electric oven & grill (2.65kW) + 2 x 55L static electric oven & grill (2.4kW) + 85L simmer oven (950W) or Neutral Cupboard

20L static electric oven & grill (2.65kW) + 49L convection oven & grill (2.65kW) + 55L gas oven (3.5kW) + 85L simmer oven (950W) or Neutral Cupboard

20L static electric oven & grill (2.65kW) + 49L convection oven & grill (2.65kW) + 55L static electric oven & grill (2.4kW) + 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 Chemin.

Product code for Chaussin 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

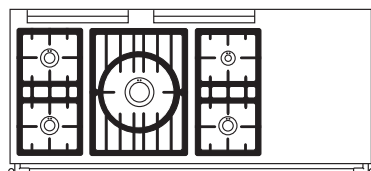


Built in extraction unit BFUS see page 64  
For ceiling extraction unit see page 59



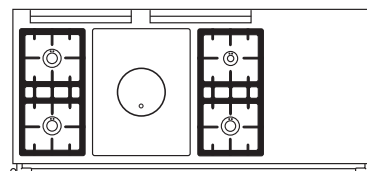
## Choice Of Hobs

### CLASSIC HOB 5 BURNERS



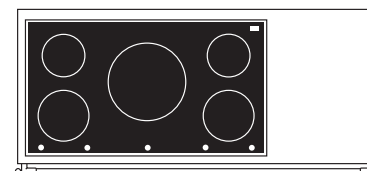
1 burner @ 5kW  
1 burner @ 4kW  
2 burners @ 3kW  
1 burner @ 1.5kW

### 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



Vitroc ceramic 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 1453 EG-D

✚ LG 1453 EE-D

✚ LG 1453 GCT-D

✚ LG 1453 ECT-D

✚ LCF 1453 EG-D

✚ LCF 1453 EE-D

✚ LCF 1453 GCT-D

✚ LCF 1453 ECT-D

✚ LVI 1453 EE-D

✚ LVI 1453 ECT-D

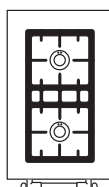
## Choice Of Integrated Hob Elements

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

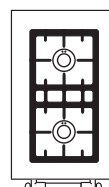
Stainless  
Steel  
Worktop



2 Burners at  
3kW



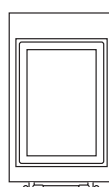
2 Burners at  
4kW



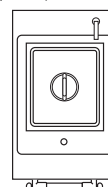
1 Burner at  
5kW



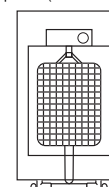
Electric  
Griddle  
(Plancha)  
2.2kW



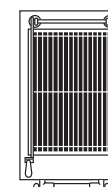
Multi cooker  
Steamer/Pasta Boiler/  
Bain Marie 3.5kW  
Available only over neutral  
cupboard (not simmer oven)



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







## Cooker Details

- Choice Of 4 Hobs
- 2 x 73l Ovens
- 2 x Drawers

## Choice Of Ovens

73L gas oven (4kW) + 73L static electric oven & grill (3.1kW)

2 x 73L static electric ovens & grills (2 x 3.1kW)

73L gas oven (4kW) + 65L dual function electric convection/static oven & grill (2.95kW)

73L static electric oven & grill (3.1kW) + 65L dual function electric convection/static oven & grill (2.95kW)

## Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61



Built in extraction unit BFUS see page 64



Brasserie Hood see page 62



Built in ceiling extraction unit see page 59

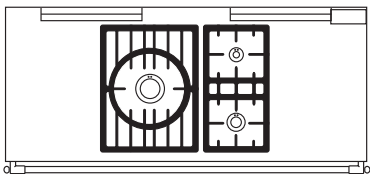
The graceful lines of this symmetrical range cooker belie the performance offered by the two large 73 litre ovens and hob. Two large storage drawers are included, together with space for two optional integrated hob element.

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



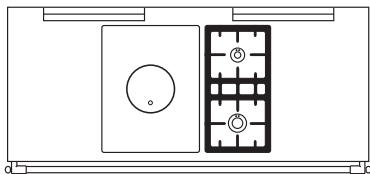
Choice Of Hobs

CLASSIC HOB 3 BURNERS



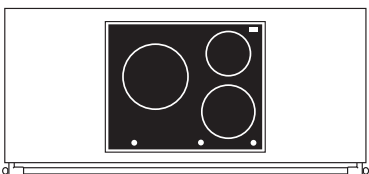
1 burner @ 5kW  
1 burners @ 3kW  
1 burner @ 1.5kW

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



Vitroc ceramic 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

✚ LG 1432 GE

✚ LG 1432 E

✚ LG 1432 GCT

✚ LG 1432 ECT

✚ LCF 1432 GE

✚ LCF 1432 EE

✚ LCF 1432 GCT

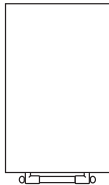
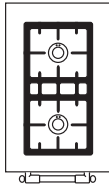
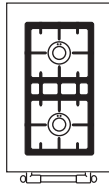

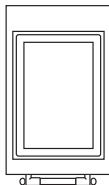
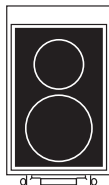
✚ LCF 1432 ECT

✚ LVI 1432 EE

✚ LVI 1432 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.

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 Chalonais hob top - see price list for specifying.					
Stainless Steel Worktop	2 Burners at 3kW Can only be fitted next to LG and LCF hobs	2 Burners at 4kW Can only be fitted next to LG and LCF hobs	1 Burner at 5kW Can only be fitted next to LG and LCF hobs	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
					



## Cooker Details

- Choice Of 4 Hobs
- 1 x 73l Oven [Central]
- 1 x 49l Convection Oven & Grill [On Left]
- 1 x 85l Simmer Oven [On Right] or Neutral Cupboard
- 1 x Drawer

## Choice Of Ovens

73L gas oven (4kW) + 49L convection oven & grill (2.65kW) + 85L simmer oven (950W) or Neutral Cupboard

73L static electric oven & grill (3.1kW) + 49L convection oven & grill (2.65kW) + 85L simmer oven (950W) or Neutral Cupboard

65L dual function electric convection/static oven & grill (2.95kW) + 49L convection oven & grill (2.65kW) + 85L simmer oven (950W) or Neutral Cupboard

## Extraction Hoods Available For This Model:



Classic Hood FCEG see page 61



Built in extraction unit BFUS see page 64



Brasserie Hood see page 62



Built in ceiling extraction unit see page 59

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.

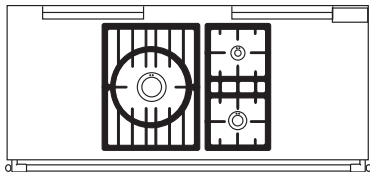
For the various configurations available, product codes and prices see  
Lacanche Recommended Retail Price List.





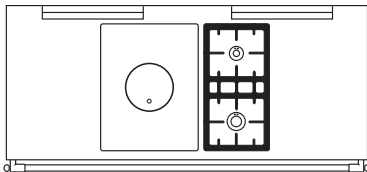
Choice Of Hobs

CLASSIC HOB 3 BURNERS



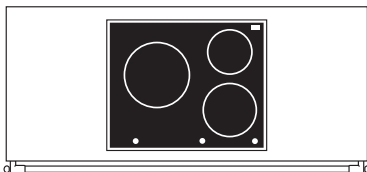
1 burner @ 5kW  
1 burners @ 3kW  
1 burner @ 1.5kW

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



Vitroc ceramic 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

✚ LG 1532 G

✚ LCF 1532 G

✚ LG 1532 E

✚ LCF 1532 E

✚ LVI 1532 E

✚ LG 1532 CT

✚ LCF 1532 CT

✚ LVI 1532 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.

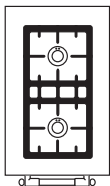
Choice Of 2 Integrated Hob Elements

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.

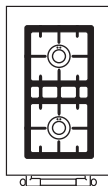
Stainless  
Steel  
Worktop



2 Burners at  
3kW



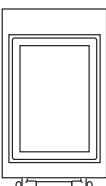
2 Burners at  
4kW



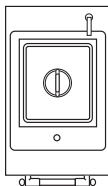
1 Burner at  
5kW



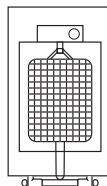
Electric  
Griddle  
(Plancha)  
2.2kW



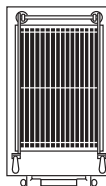
Multi cooker  
Steamer/Pasta Boiler/  
Bain Marie 3.5kW  
Available only over neutral  
cupboard (not simmer oven)



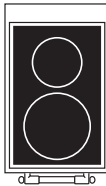
Electric Fryer  
6 litre 3kW  
with draining cock  
Available only over neutral  
cupboard (not simmer oven)



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





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](http://www.jeanchristophenovelli.com)



*Nous nous engageons de la satisfaction  
de tous fournisseurs spéciaux pour  
hôtels, restaurants, pensions, collèges,  
hospices, etc.*



*Nous nous tenons à la disposition  
de nos clients pour leur adresser  
gratuitement plans et devis.*

# LACANCHE RANGE COOKERS

## 1800MM AND ABOVE

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FLAVIGNY



AVALON



BELMONT



BLIGNY



VEZELAY





## 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

55L gas oven (3.5kW) + 55L static electric oven & grill (2.4kW)  
+ 2 x 85L simmer oven (950W) or Neutral Cupboard

2x 55L static electric oven & grill (2.4kw) + 2 x 85L simmer  
oven (950W) or Neutral Cupboard

55L gas oven (3.5kW) + 49L convection oven  
& grill (2.65kW) + 2 x 85L simmer oven (950W) or Neutral Cupboard

55L static electric oven & grill (2.4kW) + 49L convection oven  
& grill (2.65kW) + 2 x 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.

## 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

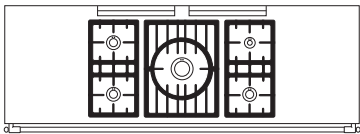
This elegant range cooker comes with two 55 litre main ovens and two 85 litre simmer ovens / cupboards. Beside the large hob there is space for two additional integrated hob elements, and there are two storage drawers.

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



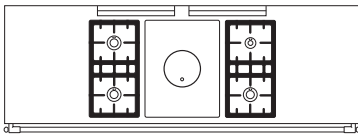
Choice Of Hobs

CLASSIC HOB 5 BURNERS



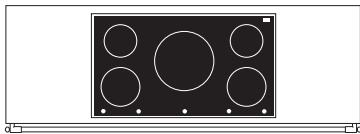
1 burner @ 5kW  
1 burner @ 4kW  
2 burners @ 3kW  
1 burner @ 1.5kW

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



Vitroc ceramic 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 1852 GE

✚ LCF 1852 GE

✚ LG 1852 E

✚ LCF 1852 E

✚ LVI 1852 E

✚ LG 1852 GCT

✚ LCF 1852 GCT

✚ LG 1852 ECT

✚ LCF 1852 ECT

✚ LVI 1852 ECT

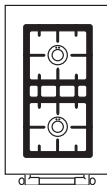
Choice Of 2 Integrated Hob Elements

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.

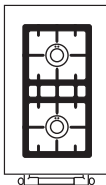
Stainless  
Steel  
Worktop



2 Burners at  
3kW



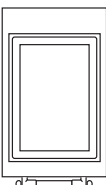
2 Burners at  
4kW



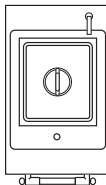
1 Burner at  
5kW



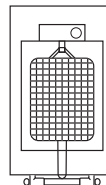
Electric  
Griddle  
(Plancha)  
2.2kW



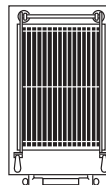
Multi cooker  
Steamer/Pasta Boiler/  
Bain Marie 3.5kW  
Available only over neutral  
cupboard (not simmer oven)



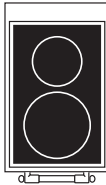
Electric Fryer  
6 litre 3kW  
with draining cock  
Available only over neutral  
cupboard (not simmer oven)



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





## Cooker Details

- Choice Of 3 Hobs
- 2 x 55l Ovens
- 1 x 20l Oven
- 2 x 85l Simmer Oven or Neutral Cupboard
- 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) + 2 x 85L simmer oven (950W) or Neutral Cupboard

20L static electric oven & grill (2.65kW) + 2 x 55L static electric oven & grill (2.4kW) + 2 x 85L simmer oven (950W) or Neutral Cupboard

20L static electric oven & grill (2.65kW) + 49L convection oven & grill (2.65kW) + 55L gas oven (3.5kW) + 2 x 85L simmer oven (950W) or Neutral Cupboard

20L static electric oven & grill (2.65kW) + 49L convection oven & grill (2.65kW) + 55L static electric oven & grill (2.4kW) + 2 x 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.

## 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

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.

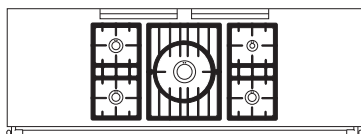
For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.





## Choice Of Hobs

### CLASSIC HOB 5 BURNERS



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

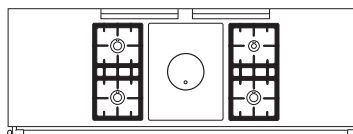
✚ LG 1853 EG

✚ LG 1853 E

✚ LG 1853 GCT

✚ LG 1853 ECT

### 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

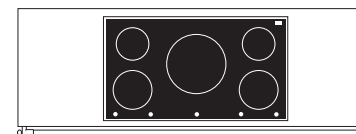
✚ LCF 1853 EG

✚ LCF 1853 E

✚ LCF 1853 GCT

✚ LCF 1853 ECT

### INDUCTION HOB 5 RINGS



Vitroc ceramic 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

✚ LVTR 1853 E

✚ LVTR 1853 ECT

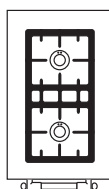
## Choice Of 2 Integrated Hob Elements

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.

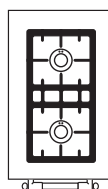
Stainless  
Steel  
Worktop



2 Burners at  
3kW



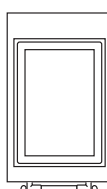
2 Burners at  
4kW



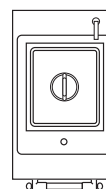
1 Burner at  
5kW



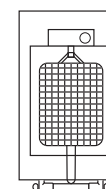
Electric  
Griddle  
(Plancha)  
2.2kW



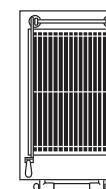
Multi cooker  
Steamer/Pasta Boiler/  
Bain Marie 3.5kW  
Available only over neutral  
cupboard (not simmer oven)



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





## Cooker Details

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

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.

## BLIGNY (W)1805 (H)900 (D)650mm



## 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



Built in extraction unit BFUS see page 64



Classic Hood FCEG see page 61

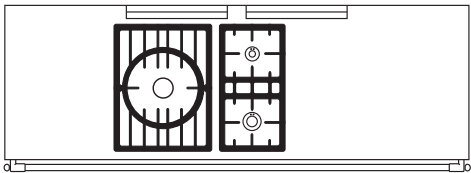


Built in ceiling extraction unit see page 59



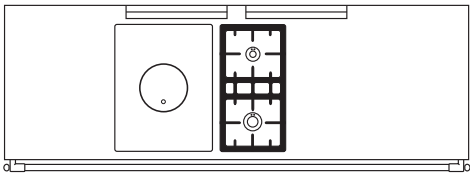
**Choice Of Hobs**

**CLASSIC HOB 3 BURNER**



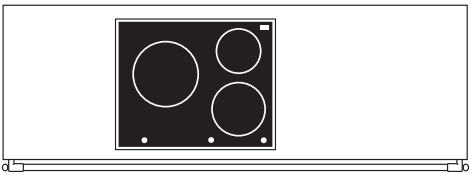
1 burner @ 5kW  
1 burners @ 3kW  
1 burner @ 1.5kW

**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**




Vitroc ceramic 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

 LG 1832 GE-D

 LG 1832 E-D

 LG 1832 GCT-D


 LG 1832 ECT-D


 LCF 1832 GE-D

 LCF 1832 E-D

 LCF 1832 GCT-D

 LCF 1832 ECT-D

 LVI 1832 EE-D

 LVI 1832 ECT-D

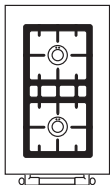
**Choice Of 3 Integrated Hob Elements**

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.

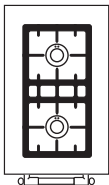
Stainless  
Steel  
Worktop



2 Burners at  
3kW



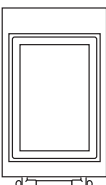
2 Burners at  
4kW



1 Burner at  
5kW



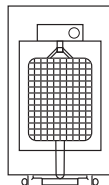
Electric  
Griddle  
(Plancha)  
2.2kW



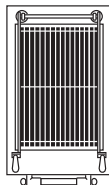
Multi cooker  
Steamer/Pasta Boiler/  
Bain Marie 3.5kW  
Available only over neutral  
cupboard (not simmer oven)



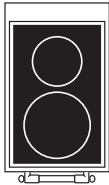
Electric Fryer  
6 litre 3kW  
with draining cock  
Available only over neutral  
cupboard (not simmer oven)



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







## Cooker Details

- Choice Of 4 Hobs
- 2 x 73l Ovens
- 2 x 85l (Vertical) Simmer Oven or Neutral Cupboard
- 2 x Drawers

## Choice Of Ovens

73L gas oven (4kW) + 73L static electric oven & grill (3.1kW) + 2 x 85L simmer oven (950W) or Neutral Cupboard

2 x 73L static electric oven & grill (3.1kW) + 2 x 85L simmer oven (950W) or Neutral Cupboard

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

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

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.

## 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

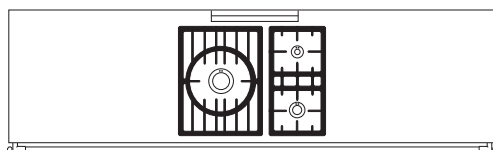


Built in ceiling extraction unit see page 59



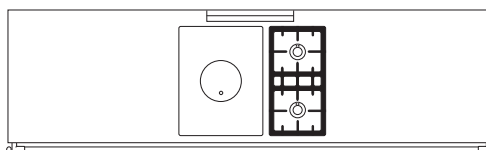
## Choice Of Hobs

### CLASSIC HOB 3 BURNER



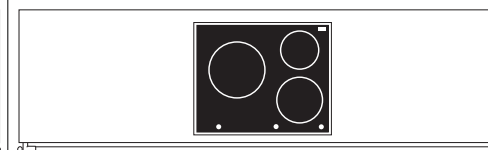
1 burner @ 5kW  
1 burners @ 3kW  
1 burner @ 1.5kW

### 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



Vitroc ceramic 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

✚ LG 2232 GE

✚ LG 2232 E

✚ LG 2232 GCT

✚ LG 2232 ECT

✚ LCF 2232 GE

✚ LCF 2232 E

✚ LCF 2232 GCT

✚ LCF 2232 ECT

✚ LVI 2232 E

✚ LVI 2232 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.

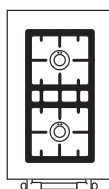
## Choice Of 4 Integrated Hob Elements

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.

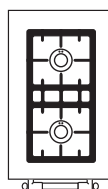
Stainless  
Steel  
Worktop



2 Burners at  
3kW



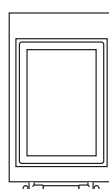
2 Burners at  
4kW



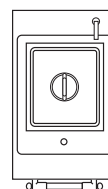
1 Burner at  
5kW



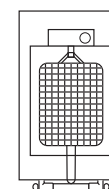
Electric  
Griddle  
(Plancha)  
2.2kW



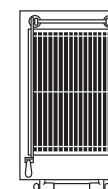
Multi cooker  
Steamer/Pasta Boiler/  
Bain Marie 3.5kW  
Available only over neutral  
cupboard (not simmer oven)



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





## BUILT-IN / INDEPENDENT HOB UNITS

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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.

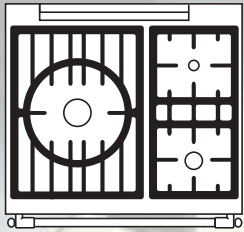
The same choices of colour and trim apply to the built-in/independent hob units as to the range cookers, and are available configured for LPG.

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

# LACANCHE BUILT-IN / INDEPENDENT HOB UNITS



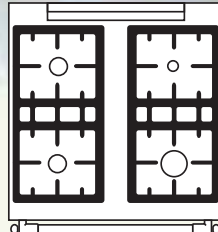
## CLASSIC HOB 3 BURNERS (W)700 (H)212 (D)650mm



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

✚ LSG 730

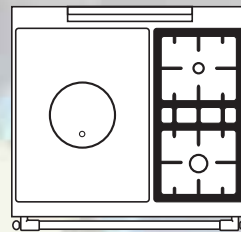
## CLASSIC HOB 4 BURNERS (W)700 (H)212 (D)650mm



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

✚ LSG 740

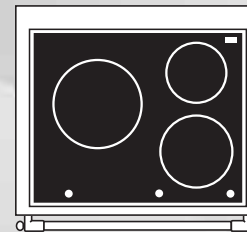
## TRADITIONAL HOB 2 BURNERS AND SIMMER PLATE (W)700 (H)212 (D)650mm



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

✚ LSCF 730

## INDUCTION HOB 3 INDUCTION RINGS (W)700 (H)212 (D)650mm

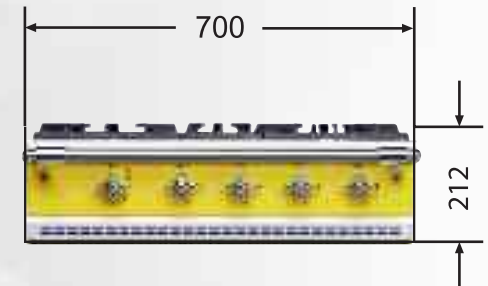


Vitrocereamic hob equipped with  
2 rings Ø 210 @ 2.1kW  
2 rings Ø 140/210 @ 1kW/2.1kW

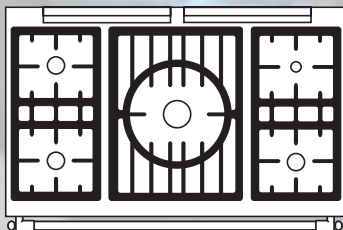
✚ LSI 730

## 700mm HOB UNITS

- Choice Of 5 Hobs
- LPG
- Natural Gas
- Electric



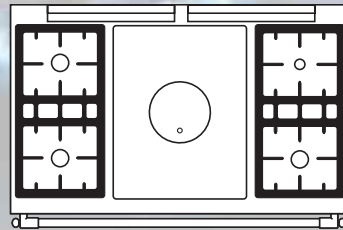
## CLASSIC HOB 5 BURNERS (W)1000 (H)212 (D)650mm



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

✚ LSG 1050

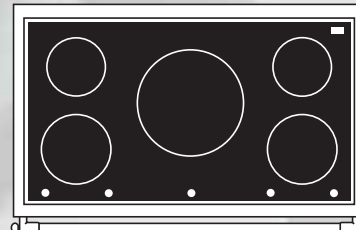
## TRADITIONAL HOB 4 BURNERS AND SIMMER PLATE (W)1000 (H)212 (D)650mm



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

✚ LSCF 1050

## INDUCTION HOB 5 INDUCTION RINGS (W)1000 (H)212 (D)650mm

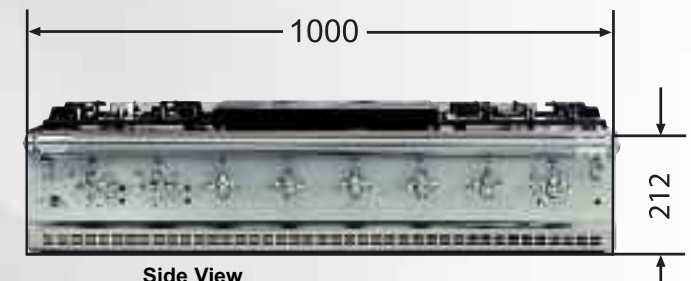


Vitrocereamic hob equipped with  
1 ring Ø 145mm @ 1.4kW, booster 1.8kW  
1 ring Ø 180mm @ 1.85kW, booster 2.5kW  
1 ring Ø 270mm @ 2.4kW, booster 3.3kW  
1 ring Ø 145mm @ 1.4kW, booster 1.8kW  
1 ring Ø 200mm @ 1.85kW, booster 2.5kW

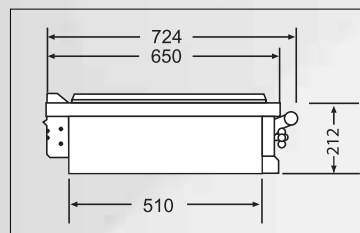
✚ LSI 1050

## 1000mm HOB UNITS

- Choice Of 4 Hobs
- LPG
- Natural Gas
- Electric

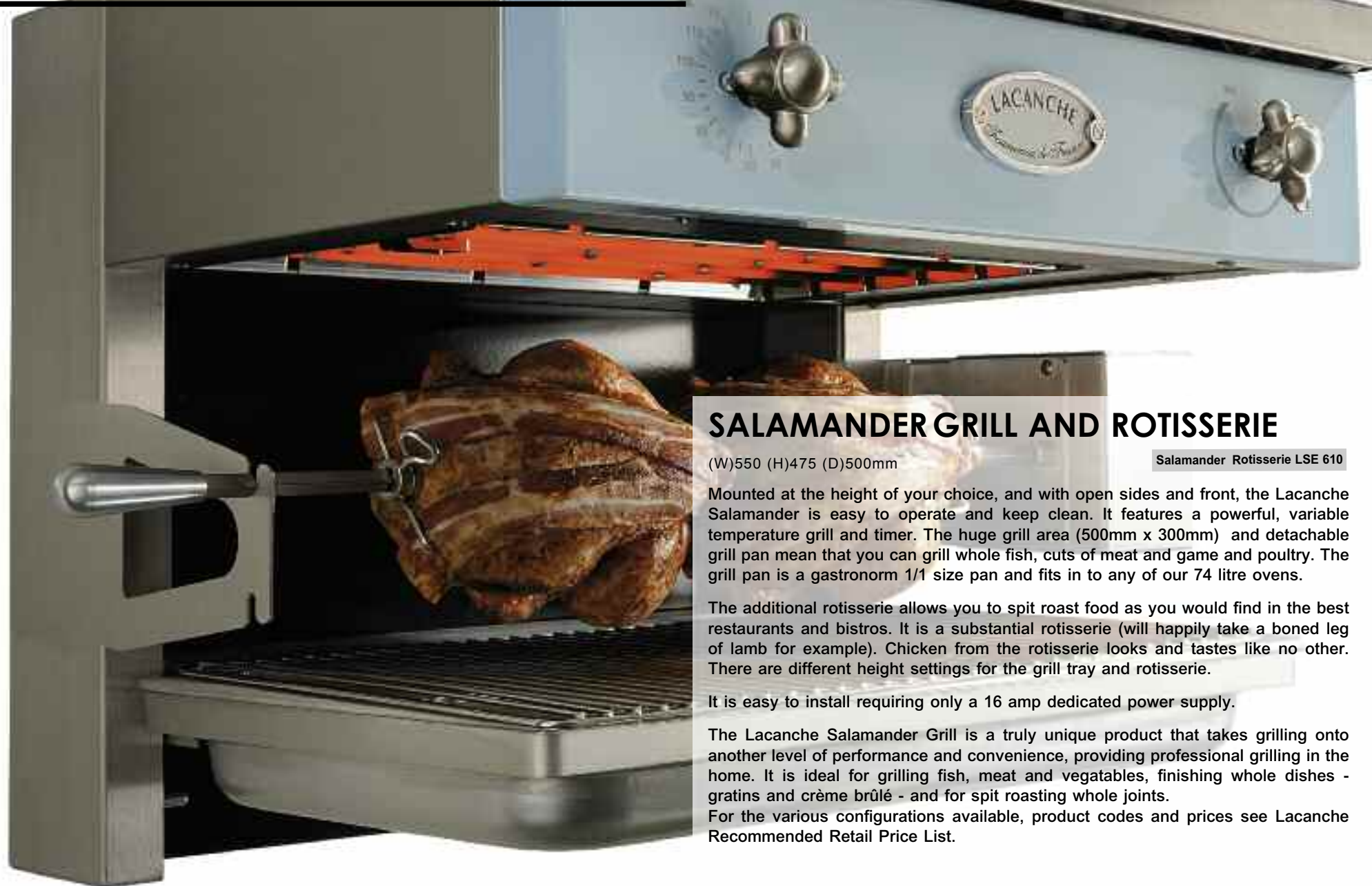


Side View





# 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 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 enameled in the same tough finish as the pan-stands to give a smart uniform appearance.



## 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.

## 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.



## 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 enameled in the same tough finish as the pan stands to give a smart uniform appearance.

## 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.



## 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.

## Griddle Scraper



Supplied with smooth scraping blades and 3 x ridged scraping blades (to match the griddle plates), this is the tool we recommend for keeping your griddle plate clean.



## 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.

# LACANCHE ACCESSORIES FOR MULTICOOKER



## 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.



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

## 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

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## 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.



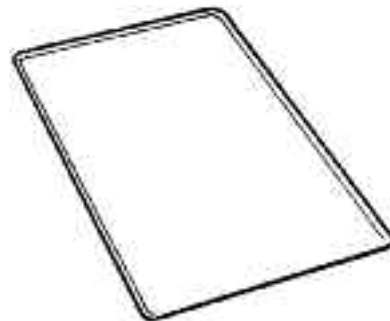
## LACANCHE OVEN ACCESSORIES

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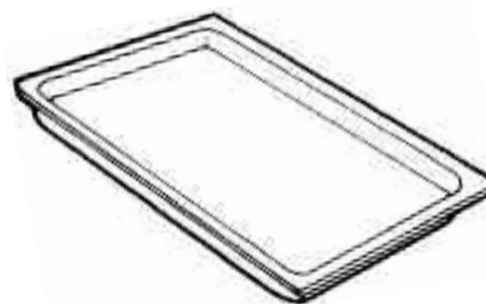
### Oven Racks

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**

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### 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.





## EXTRACTION FOR LACANCHE RANGE COOKERS

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, dishwasherable 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 (1000m<sup>3</sup>/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.

# EXTRACTION

## 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)

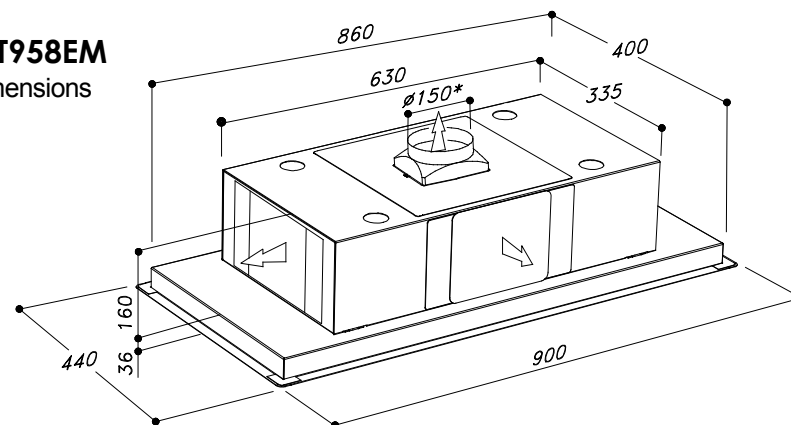
### Choose your motor:

SEM1 remote internal motor: 1000m<sup>3</sup>/h - ducting required 150mm; Noise level 62 dBA  
SEM2 remote external motor: 1000m<sup>3</sup>/h - ducting required 150mm; Noise level 64 dBA  
SEM7 remote external motor: 1500m<sup>3</sup>/h using 150mm ducting; or 2000m<sup>3</sup>/h using 200mm ducting; Noise level 68 dBA

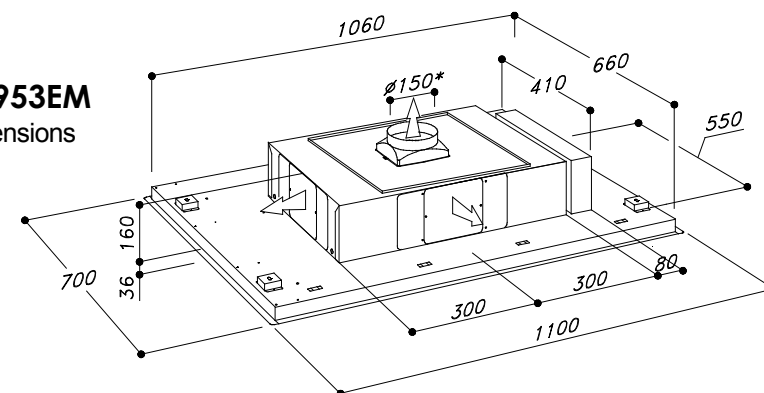
### Installation

Ceiling mounted, with remote internal or external motor.

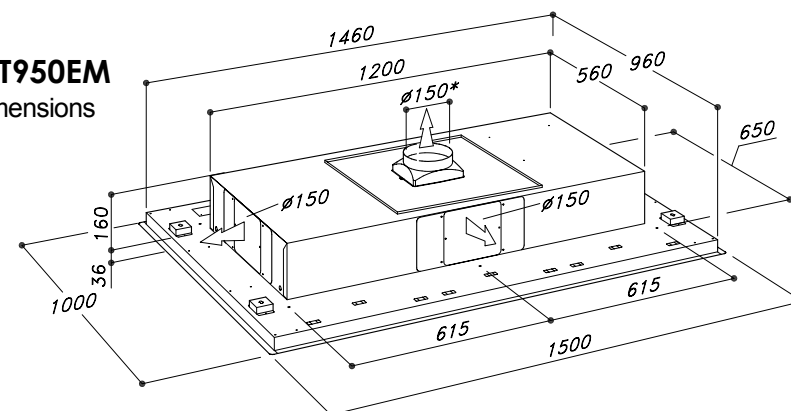
**SLT958EM**  
dimensions



**SLT953EM**  
dimensions



**SLT950EM**  
dimensions





**SLT958EM**



**SLT953EM**



**SLT950EM**



**SEM1**

Remote internal motor 1000m3/h



**SEM2**

Remote external motor 1000m3/h



**SEM7**

Remote external motor 1500m3/h



## EXCLUSIVE TO 90CM WIDE BEAUNE AND BUSSY MODELS:

### 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**

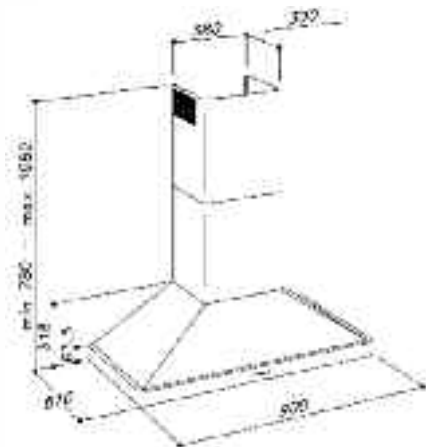
Extraction rate 1000m<sup>3</sup>/h

**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.

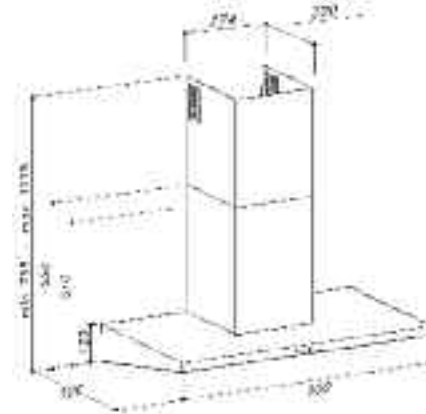


### THE RESTAU HOOD

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.



Auberge Hood SLTC53 over Beaune



Restau Hood SLTC56 over Bussy

# 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 1000m<sup>3</sup>/h for a Classic Economy (FCIS1000)  
 Extraction rate 1000m<sup>3</sup>/h for a Classic Hoods (FCE) single motor unit  
 Extraction rate 2000m<sup>3</sup>/h for a Classic Hoods (FCE) twin motor unit

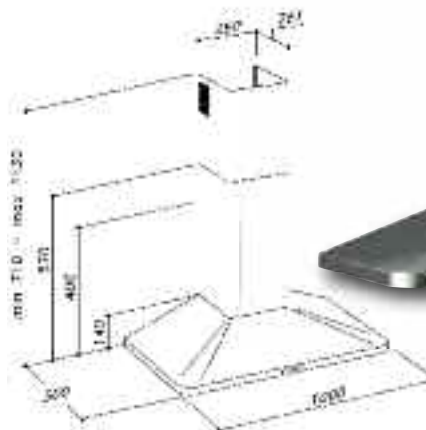
## Height Requirements

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.

## Classic Economy (FCIS1000)



Model shown FCIS1000. Supplied with a telescopic chimney section.

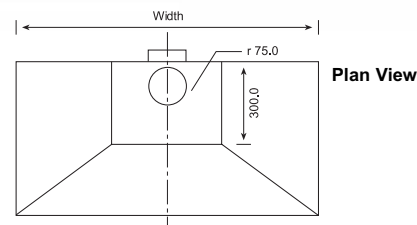
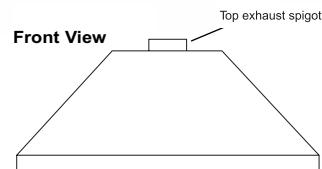
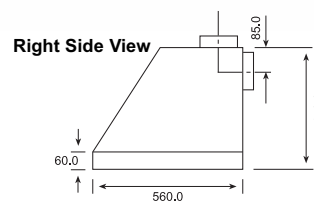
## Classic Hoods (FCEG)



Model shown FCE1500



Model shown FCE1000



Macon with Backsplash, Utensil Rack and Classic Hood in Burgundy Red and Chrome

# 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 1000m<sup>3</sup>/h with 1 x 150mm ducting

Extraction rate: double internal motor 2000m<sup>3</sup>/h with 2 x 150mm ducting

Extraction rate: triple internal motor 3000m<sup>3</sup>/h with 3 x 150mm ducting

## Performance External Motor

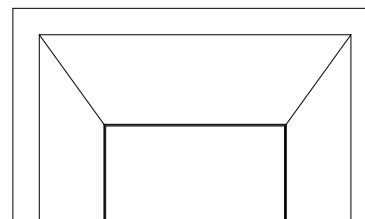
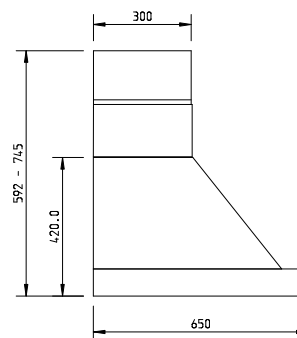
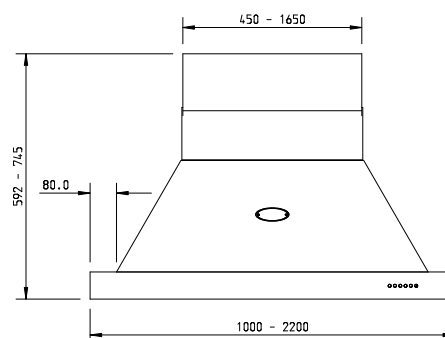
Extraction rate: External motor 3000m<sup>3</sup>/h with 2 x 150mm ducting

## 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



Macon with Backslash, Utensil Rack and Bistro Hood FMH1000



## 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

### Specification & Performance:

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

### Performance

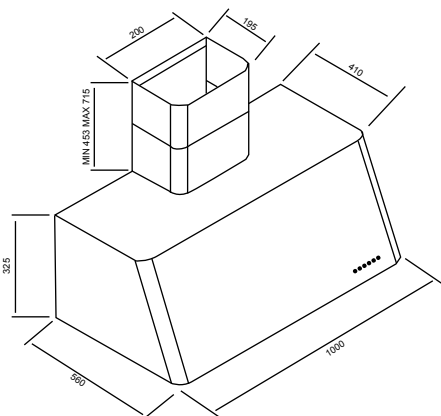
Extraction rate 1000m<sup>3</sup>/h

### 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 715mm



Macon with Backsplash, Utensil Rack and Bistro Hood BRH1000

## 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

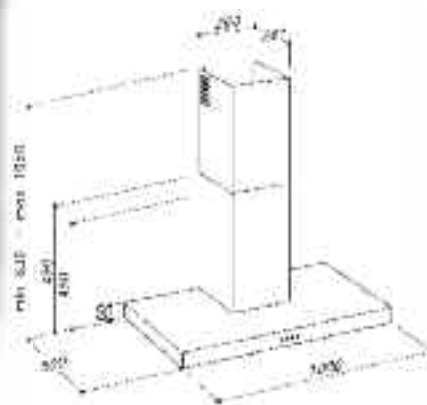
Controls: 4 speed electronic touch control with timer and LED display  
Lights: Halogen lighting  
Exit: Top  
Ducting: 150mm diameter ducting  
Filter: Galvanised steel (dishwasher proof)

### Performance

Extraction rate 1000m<sup>3</sup>/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



Cluny with Backsplash, Utensil Rack and Low Profile Hood FMPS1000

# 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 1000m<sup>3</sup>/h for a single motor unit

Extraction rate 2000m<sup>3</sup>/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

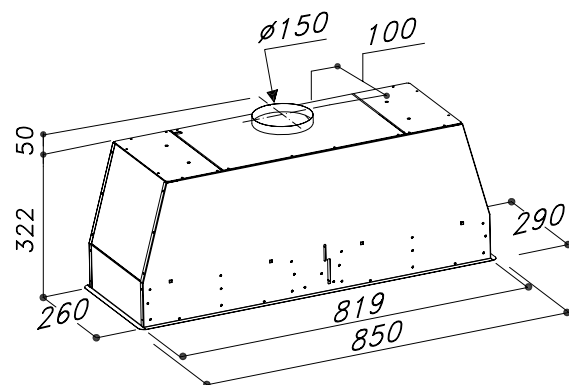
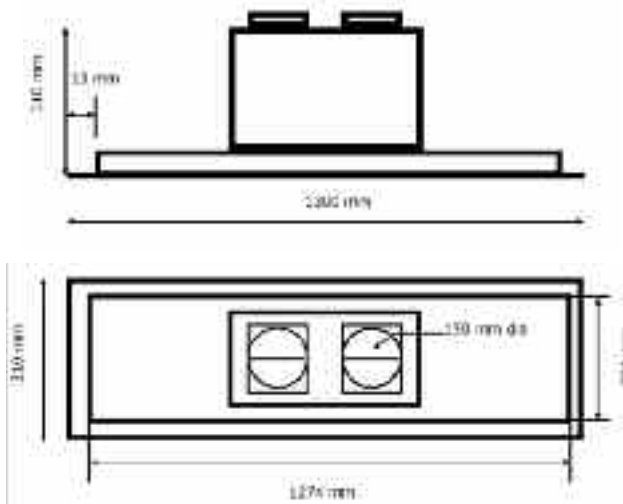
## Models available:

For 1000 and 1100 wide cookers and below - BFUS900

For over 1400 metre cookers and above - BFU1400 TWIN



Model shown BFU1400 TWIN



Model shown BFUS900



A built in extraction unit being fitted

# 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 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	
Black, stainless steel and standard colours	8-10 weeks*
Cookers over 1m	
Black, stainless steel or standard colours	10-14 weeks*
*Custom colours add 4 weeks minimum.	* + 4 weeks approx.
These lead times may vary	

## 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 widths of property should be a minimum of 750mm 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.

## OVEN INTERIOR DIMENSIONS AND CAPACITIES

**20 litre static electric oven & grill (2.65kW):** W400 x H120 x D420mm  
Macon, Chemin, Chaussin, Avalon

**26 litre static electric oven & grill (2.85kW):** W530 x H120 x D420mm: Rully

**49 litre vertical 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, Charlieu, Chemin, Chaussin, Flavigny, Avalon

**49 litre convection oven (2.65kW):** W400 x H305 x D405mm: Cluny, Macon, Chablis, Charlieu, Chemin, Chaussin, Flavigny, Avalon

**65 litre Dual function static/convection electric oven (2.95kW):** W530 x H305 x D405mm: Cormatin, Rully, Chalonnais, 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):** W530 x H305 x D455mm: Cormatin, Rully, Chalonnais, Citeaux, Vougeot, Volnay, Savigny, Saulieu, Belmont, Bligny, Vezelay

**85 litre simmer oven (0.95kW):** W325 x H495 x D530mm  
Vougeot, Volnay, Chemin, Chaussin, Chablis, Charlieu, Citeaux, Flavigny, Avalon, Belmont, Bligny, Vezelay

**88 litre neutral cupboard:** W328 x H506 x D533mm  
Vougeot, Volnay, Chemin, Chaussin, Chablis, Charlieu, Citeaux, Flavigny, Avalon, Belmont, Bligny, Vezelay

## FEATURES

**Stainless Steel Hob:** Advanced one piece design with easy-clean rounded edges. Generous spillage retention. No corners 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 (Available on cookers over 1m wide)

**Gas Chargrill:** 4kW: Outstanding performance with variable power, adjustable height heavy duty cooking surface (260x240mm), 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 3/4" water supply. Drainage is by 18mm hose to waste water pipe. Hose and connection to multi cooker supplied.

**Plancha (Electric Griddle) 2.2kW:** Large flat stainless steel cooking surface (245x460mm) is for griddling and searing anything from breakfasts and drop 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, 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.





# ADDITIONAL INFORMATION

## 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

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 Limited is not responsible for degradation of paintwork or materials adjoining the cooker.

3. The stainless steel hob of the appliance should not be lower than adjoining worktops. These worktops can butt up to the hob.

4. For cookers situated in confined spaces (eg inglenooks), with gas ovens, or with tiles on the back wall behind and above the cooker, we recommend using a Back Infill Panel - see page 58.

5. Wall units that are placed to the left and right of the cooker must be at a minimum distance of 450mm above the hob on both sides. All cookers over 1m wide are designed to be mounted against a wall and are not intended as free standing island cookers.

6. Any combustible materials directly above the cooker must be a minimum of 750mm from the top of the cooker, and the minimum height of an over mantle 750mm. Please note it is advisable to have a wipe clean surface on the wall above the cooker, such as our stainless steel backsplashes.

7. All Lacanche range cookers are built with a plinth incorporated into the base of the cooker. The plinth allows for greater manoeuvrability when putting the cooker in its final position and also allows for the cooker to be levelled. The height is adjustable (900mm to 910mm). A tool for making adjustments is supplied. The plinths have a brushed stainless steel kick plate on the front. The cookers also have adjustable front feet.

The above list is a guide and is not exhaustive and we recommend that you check the relevant Installer's Manual.

## 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 and the Republic of Ireland. 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.

## 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 in French that comes in the information folder inside your cooker. If you cannot find this, we will help you locate the CE number on the appliance itself.

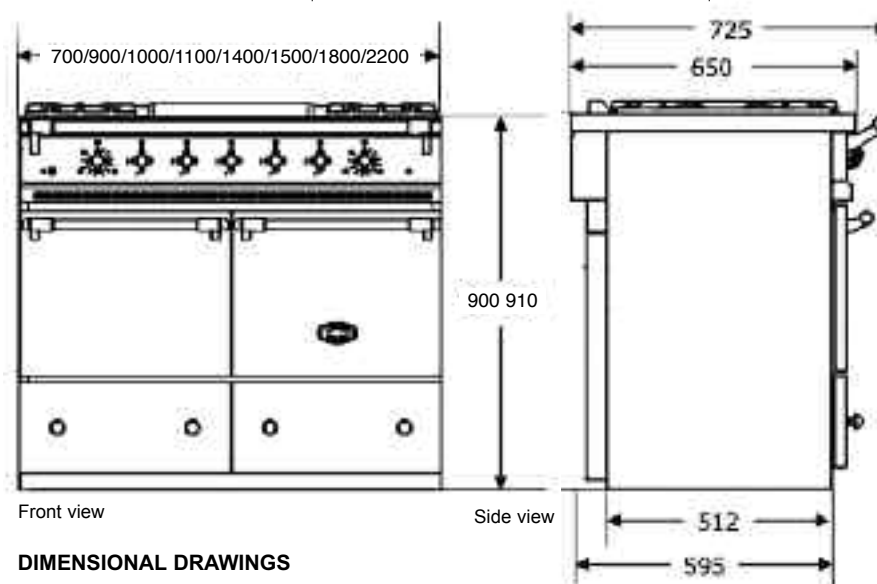
**Breakdown Repair:** This is a service call with a standard call out charge which includes the first 15 minutes labour and then a fixed cost for labour per half

hour 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:

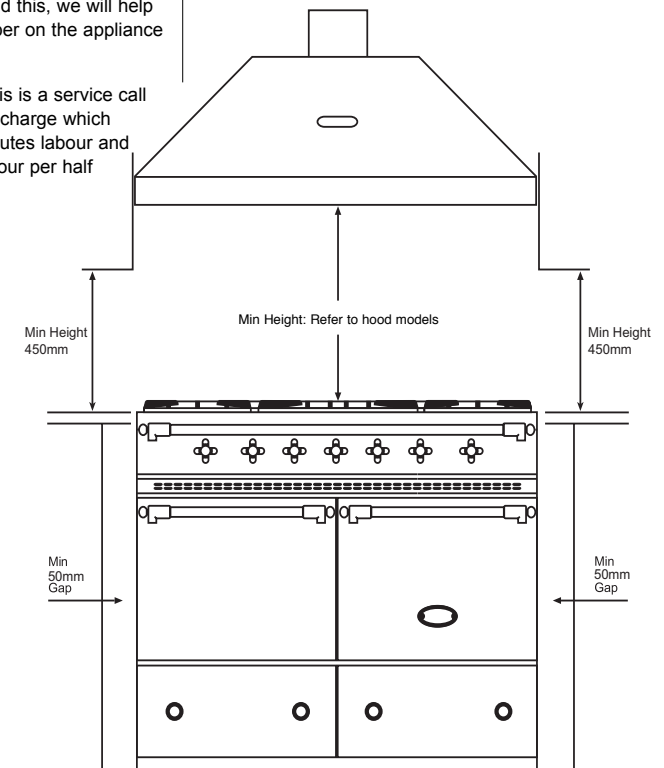
**Premier Service:** The engineer carries out a full service of the cooker. Any parts required are charged at a discount of 10% from standard price. You receive a 12 month warranty covering all electro-mechanical parts and labour for parts replaced in the premier service.

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.



DIMENSIONAL DRAWINGS



Further information and retail guide prices available from your nearest dealer: contact FdF for details.

# TERMS AND CONDITIONS OF SALE AND SUPPLY

In these terms and conditions (Conditions) the following words and expressions shall have the following meanings:

Contract: any contract between the Supplier and the Purchaser for the sale and purchase of the Products, incorporating the Conditions.

Delivery Point: the place where delivery of the Products is to take place under Condition

4.1. Minimum Quantity: the minimum amount in pounds sterling to be payable by the Purchaser to the Supplier in respect of the purchase of Products (exclusive of packaging, loading, unloading, carriage, freight and insurance charges, VAT and other applicable taxes, duties or levies of any kind whatsoever) in respect of each Year or another amount as may be agreed in writing between the parties in relation to each Year.

The Products: means any item of whatsoever nature or part thereof or service which is to be sold or supplied by the Supplier including any labelling and packaging as described in the order, including but not limited to Lacanche,

The Purchaser: means the person named in the order who buys or has agreed to buy the Products.

The Supplier: means Fourneaux de France Ltd whose registered office is at 3 Albion Close, Newtown Business Park, Poole Dorset BH12 3LL.

Warranty Validation Documents: means the documents duly completed by the Purchaser's custo-mer(s) and returned, by post or on-line (as appropriate), to the Supplier in order to validate any additional warranty period from the contractual commencement date of the contract between the Purchaser and the Purchaser's customer.

Year: the period of 12 months from the date of execution of the Conditions by the Purchaser and each consecutive period of 12 months thereafter wherein a Contract is subject to the Conditions.

A reference to a law is a reference to it as it is in force for the time being taking account of any amendment, extension, application or re-enactment and includes any subordinate legislation for the time being in force made under it.

Words in the singular include the plural and in the plural include the singular.

A reference to one gender includes a reference to the other gender. Condition headings do not affect the interpretation of the Conditions.

## 1. Order and Acceptance

1.1 Subject to any variation under Condition 1.3 the Contract shall be subject to and in accordance with the Conditions to the exclusion of all other terms and conditions (including any former terms and conditions in existence between the parties and any terms or conditions which the purchaser purports to apply under any purchase order,

confirmation of order, specification or other document).

1.2 No terms or conditions endorsed on, delivered with or contained in the Purchaser's purchase order, confirmation of order, specification or other document shall form part of the Contract simply as a result of such document being referred to in the Contract.

1.3 The Conditions apply to all the Supplier's sales and any variation to the Conditions and any representations about the Products shall have no effect unless expressly agreed in writing and signed by a director of the Supplier. The Purchaser acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Supplier which is not set out in the Contract. Nothing in this Condition shall exclude or limit the Supplier's liability for fraudulent misrepresentation.

1.4 Each order or acceptance of a quotation for Products by the Purchaser from the Supplier shall be deemed to be an offer by the Purchaser to buy Products subject to the Conditions.

1.5 No order placed by the Purchaser shall be deemed to be accepted by the Supplier until a written acknowledgement of order is issued by the Supplier or (if earlier) the Supplier delivers the Products to the Purchaser.

1.6 The Purchaser shall ensure that the terms of its order and any applicable specification are in writing, complete and accurate whilst specifying the names of the Products, the quantity required and the preferred delivery date.

1.7 Any quotation is given on the basis that no Contract shall come into existence until the Supplier despatches an acknowledgement of order to the Purchaser. Any quotation is valid for a period of 30 days only from its date, provided that the Supplier has not previously withdrawn it.

1.8 The Purchaser may not cancel or amend any order already accepted by the Supplier or return any non-defective Products without the Supplier's prior written consent.

1.9 In the event that the Supplier agrees to consent to the cancellation or amendment of an order already accepted by the Supplier, the Supplier reserves the right to charge the Purchaser cancellation or amendment charges (as applicable) which shall be respectively the price set out in the Supplier's list of "Cancellation Charges" or "Amendment Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind whatsoever) (the published "Cancellation Charges" and "Amendment Charges" as at the date of execution of the Conditions by the Purchaser).

1.10 The parties hereby confirm that the cancellation and amendment charges as set out at the date of execution of the Conditions by the Purchaser represent a genuine pre-estimate of the loss that the Supplier would suffer in the event of such cancellation or amendments.

## 2. Prices

2.1 Unless otherwise agreed by the Supplier in writing, the price for the Products shall be the price set out in the Supplier's price list published on the date of delivery or deemed delivery (the published price list as at the date of execution of the Conditions by the Purchaser).

2.2 Unless otherwise agreed in writing, the prices for Products are exclusive of packaging, loading, unloading, carriage, freight and insurance charges, VAT and other applicable taxes, duties or levies of any kind whatsoever, all of which are payable by the Purchaser in addition to the price.

## 3. Payment

3.1 Subject to Condition 11.2, payment shall be due on or before the 30th day after the date of in-voice, 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 made payable to Fourneaux de France Ltd, or by 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 received until the Supplier has received cleared funds.

3.4 The Purchaser shall make all payments due under the Contract in full without any deduction whether by way of set-off, counterclaim, discount, abatement or otherwise unless the Purchaser has a valid court order requiring an amount equal to such deduction to be paid by the Supplier to the Purchaser.

3.5 If the Purchaser fails to pay the Supplier any sum due pursuant to the Contract, the Purchaser shall be liable to pay interest to the Supplier on such sum from the due date for payment at the annual rate of 4% above the base lending rate from time to time of Barclays Bank plc, accruing on a daily basis until payment is made, whether before or after any judgment. The Supplier reserves the right to claim interest under the Late Payment of Commercial Debts (Interest) Act 1998.

## 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 of the Products are intended to be an estimate and time for delivery shall not be made of the essence by notice. If no dates are so specified, delivery shall be within a reasonable time.

4.3 Subject to the other provisions of the Conditions the Supplier shall not be liable for any direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and

similar loss), costs, damages, charges or expenses caused directly or indirectly by any delay in the delivery of the Products (even if caused by the Supplier's negligence), nor shall any delay entitle the Purchaser to terminate or rescind the Contract unless such delay exceeds 180 days.

4.4 In the event that the Supplier cannot supply the Purchaser from its existing stock of the Products, the Supplier shall place an order with its own factory and, thereafter, the Supplier shall send the Purchaser an acknowledgement of order with an estimated delivery date (the "Estimated Delivery Date").

4.5 The Purchaser shall take delivery of the Products within 10 working days of the later of:

- (i) the Estimated Delivery Date, or
- (ii) the date the Supplier gives notice to the Purchaser that the Products are ready for delivery.

4.6 If:

(a) for any reason the Purchaser fails to accept delivery of any of the Products within the timeframe set out at Condition 4.5 above; or

(b) the Supplier is unable to deliver the Products on time because the Purchaser is not contactable at its main business premises for a period of three consecutive working days or the Purchaser has not provided appropriate instructions, documents, licences or authorisations, then at the earlier of such dates, the Supplier (entirely at its own discretion) may elect:

(a) to treat any such Products as 'free' stock and to sell such Products to any other purchaser; or

(b) that:

- (i) risk in the Products pass to the Purchaser (including for loss or damage caused by the Supplier's negligence);
- (ii) the Products be deemed to have been delivered;
- (iii) the Supplier may duly invoice in accordance

with Condition 3.1; and

- (iv) the Supplier may store the Products until delivery, whereupon the Purchaser shall be liable for all related costs and expenses (including, without limitation, storage and insurance)

(Charges in respect of storage alone for the Products shall be the price set out in the Supplier's list of "Storage Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind whatsoever) (the published "Storage Charges" as at the date of execution of the Conditions by the Purchaser).

4.7 Where the Purchaser elects for carriage from the Delivery Point to the Purchaser's main business premises it shall do so entirely at its own risk in accordance with Condition 5.1. Charges in respect of carriage for the Products to the Purchaser's main business premises from the Delivery Point shall be the price set out in the Supplier's list of "Carriage Charges" published on the date of delivery or deemed delivery (such charges

being exclusive of VAT and other applicable taxes, duties or levies of any kind whatsoever) (the published "Carriage Charges" as at the date of execution of the Conditions by the Purchaser).

4.8 Without prejudice to Condition 4.7, the Purchaser must check all Products for patent or visible damage prior to signing for them and any such damage must be noted on the delivery docket and reported to the Supplier in writing within 3 working days:

(a) of delivery; or

(b) (pursuant to carriage of the Products) of receipt of the Products by the Purchaser. No claims for patent or visible damage to Products will be accepted by the Supplier if the procedure in this Condition 4.8 is not followed.

4.9 The Supplier may deliver the Products by separate instalments. Each separate instalment shall be invoiced and paid for in accordance with the provisions of the Contract.

4.10 Each instalment shall be a separate Contract and no cancellation or termination of any one Contract relating to an instalment shall entitle the Purchaser to repudiate or cancel any other Contract or instalment.

4.11 The quantity of any consignment of Products as recorded by the Supplier on delivery or despatch (where the Purchaser elects for carriage from the Delivery Point to the Purchaser's main business) respectively at or from the Supplier's place of business shall be conclusive evidence of the quantity received by the Purchaser on receipt of the Products or actual receipt by the Purchaser unless the Purchaser can provide conclusive evidence proving the contrary.

4.12 The Supplier shall not be liable for any non-delivery or non-receipt of Products (even if caused by the Supplier's negligence) unless the Purchaser gives written notice to the Supplier of the non-delivery or (where the Purchaser elects for carriage from the Delivery Point to the Purchaser's main business) non-receipt within 7 days of the date when the Products would in the ordinary course of events have been received.

4.13 Any liability of the Supplier for non-delivery, or non-receipt by the Purchaser, of the Products shall be limited to replacing the Products within a reasonable time or issuing a credit note at the pro rata Contract rate against any invoice raised for such Products.

## 5. Transfer of Title and Risk

5.1 The Products are at the risk of the Purchaser from the time of delivery or deemed delivery.

5.2 Ownership of the Products shall not pass to the Purchaser until the Supplier has received in full (in cash or cleared funds) all sums due to it in respect of:

(a) the Products; and

(b) all other sums which are or which become due to the Supplier from the Purchaser on any account.

5.3 Until ownership of the Products has passed to the Purchaser, the Purchaser shall:

(a) hold the Products on a fiduciary basis as the Supplier's bailee;

(b) store the Products (at no cost to the Supplier) separately from all other products of the Purchaser or any third party in such a way that they remain readily identifiable as the Supplier's property;

(c) not destroy, deface or obscure any identifying mark or packaging on or relating to the Products; and

(d) maintain the Products in satisfactory condition and keep them insured on the Supplier's behalf for their full price against all risks to the reasonable satisfaction of the Supplier.

5.4 The Purchaser may resell the Products before ownership has passed to it solely on the following Conditions:

(a) any sale shall be effected in the ordinary course of the Purchaser's business; and

(b) any such sale shall be a sale of the Supplier's property on the Purchaser's own behalf and the Purchaser shall deal as principal when making such a sale.

5.5 The Purchaser's right to possession of the Products shall terminate immediately if:

(a) the Purchaser has a bankruptcy order made against him or makes an arrangement or composition with his creditors, or otherwise takes the benefit of any statutory provision for the time being in force for the relief of insolvent debtors, or (being a body corporate) convenes a meeting of creditors (whether formal or informal), or enters into liquidation (whether voluntary or compulsory) except a solvent voluntary liquidation for the purpose only of reconstruction or amalgamation, or has a receiver and/or manager, administrator or administrative receiver appointed of its undertaking or any part thereof, or documents are filed with the court for the appointment of an administrator of the Purchaser or notice of intention to appoint an administrator is given by the Purchaser or its directors or by a qualifying floating charge holder (as defined in paragraph 14 of Schedule B1 to the Insolvency Act 1986), or a resolution is passed or a petition presented to any court for the winding-up of the Purchaser or for the granting of an administration order in respect of the Purchaser, or any proceedings are commenced relating to the insolvency or possible insolvency of the Purchaser; or

(b) the Purchaser suffers or allows any execution, whether legal or equitable, to be levied on his/its property or obtained against him/it, or fails to observe or perform any of his/its obligations under the Contract or any other contract between the Supplier and the Purchaser, or is unable to pay its debts within the meaning of section 123 of the Insolvency Act 1986 or the Purchaser ceases to trade; or

(c) the Purchaser encumbers or in any way charges any of the Products (each event in

# TERMS AND CONDITIONS OF SALE AND SUPPLY

Conditions 5.5(a) to (c) inclusive being an "Insolvency Event").

5.6 The Supplier shall be entitled to recover payment for the Products notwithstanding that ownership of any of the Products has not passed from the Supplier.

5.7 The Purchaser grants the Supplier, its agents and employees an irrevocable licence at any time to enter any premises where the Products are or may be stored in order to inspect them, or, where the Purchaser's right to possession has terminated, to recover them.

5.8 Where the Supplier is unable to determine whether any Products are the products in respect of which the Purchaser's right to possession has terminated, the Purchaser shall be deemed to have sold all products of the kind sold by the Supplier to the Purchaser in the order in which they were invoiced to the Purchaser.

5.9 On termination of the Contract, howsoever caused, the Supplier's (but not the Purchaser's) rights contained in this Condition 5 shall remain in effect.

## 6 Intellectual Property Rights

6.1 Save where the contrary is expressly provided for or indicated in respect of the Products delivered by the Supplier, the Purchaser shall leave in position and not cover, deface or erase any notices or other marks (including without limitation serial numbers and notices that a trade mark, design, patent or copyright relating to the Products is owned by the Supplier or a third party) which the Supplier may place on or affix to the Products.

6.2 The Purchaser shall not in any of its stationery nor by any sign at its premises or otherwise indicate that it is in any way connected with the Supplier other than that it is an appointed stockist of the Products.

6.3 The Purchaser acknowledges that all intellectual property rights in the Products shall continue to belong to the Supplier and Purchaser agrees that it will not infringe any of the Suppliers intellectual property rights in any publicity material including without limitation over the internet without the Supplier's written consent.

6.4 The Purchaser agrees to notify the Supplier as soon as it becomes aware of any third party infringement of the Supplier's intellectual property rights.

## 7 Warranties

7.1 The Supplier warrants to the Purchaser that all Products delivered to the Purchaser will be free of any defects in parts and workmanship for:

(a) a period of 12 months from the date of delivery or deemed delivery; and

(b) subject to the terms and conditions of the warranty or guarantee of the manufacturer of a particular Product, for any additional warranty period from the contractual commencement date of the contract between the Purchaser and the Purchaser's customer PROVIDED THAT such customer has duly completed and returned the

Warranty Validation Documents.

7.2 All samples, illustrations, colours, drawings and diagrams in the Supplier's catalogues, trade literature and other published matter are of a generally informative nature and approximate only and are subject to change without notice and none of these shall form part of any contract or give rise to any independent or collateral liability of whatsoever nature on the part of the Supplier.

7.3 The Supplier warrants that (subject to the other provisions of the Conditions) on delivery, the Products shall be:

(a) of satisfactory quality within the meaning of the Sale of Goods Act 1979;

(b) reasonably fit for the their common purpose; and

(c) reasonably fit for any particular purpose for which the Products are being bought if the Purchaser had made known that purpose to the Supplier in writing and the Supplier has confirmed in writing that it is reasonable for the Purchaser to rely on the skill and judgement of the Supplier.

7.4 The Supplier shall not be liable for a breach of any of the warranties in Condition 7.1 or 7.3 unless:

(a) the Purchaser gives written notice of the defect to the Supplier:

- (i) in respect of visible or patent damage in accordance with Condition 4.8; or  
- (ii) otherwise, within three working days of the time when the Purchaser discovers or ought to have discovered the defect; and

(b) the Supplier is given a reasonable opportunity after receiving the notice of examining such Products and the Purchaser (if asked to do so by the Supplier) returns such Products to the Supplier's place of business at the Supplier's cost for the examination to take place there.

7.5 The Supplier shall not be liable for a breach of any of the warranties in Condition 7.1 or 7.3 if:

(a) the Purchaser makes any further use of such Products after giving such notice; or

(b) the defect arises because the Purchaser failed to follow the Supplier's oral or written instructions as to the installation, storage, supply, maintenance and use of the Products or (if there are none) good trade practice; or

(c) the Purchaser alters or repairs such Products without the written consent of the Supplier.

## 8 Limitation of Liability

8.1 Subject to the provisions of Condition 4 and Condition 8.3, the liability of the Supplier in respect of any breach of the warranties given in Condition 7, or any defect in or failure of any Products supplied, or any shortage in quantity of Products, or for any loss, injury or damage attributable directly or indirectly thereto shall be limited to (entirely at the Supplier's own discretion):

8.1.1 repairing defects or failures in the Products or making good the Products by replacement and delivering the repaired or replacement Products to the Purchaser (at the Supplier's expense), provided that the Supplier shall not be liable for the cost of any work or labour involved in fitting or refitting the Products or any part thereof; or

8.1.2 refunding any sums paid to the Supplier by the Purchaser for the Products, provided that the Supplier is reasonably satisfied that such defects or failure arose solely from the faulty design of the Products, defective materials or workmanship and that the Supplier shall not be liable in respect of defects to, or failure of, the Products caused by misuse or neglect of the Purchaser, accident or wear and tear.

8.2 The Purchaser agrees that the Supplier shall not be liable:

8.2.1 for the cost of substitute goods, for any indirect or consequential loss (other than any provided for in Condition 8.1), for any loss of may be made against the Supplier arising out of production, for any loss of profit or goodwill suffered or incurred by the Purchaser or any third parties, and for any costs, claims, expenses, loss or damage in excess of the Contract price for the Products or part thereof in respect of which a claim is made; or

8.2.2 in respect of any alterations made to the Products other than those made by the Supplier or its subcontractors; or

8.2.3 where the Products have been combined with, or incorporated into, other products; or

8.2.4 for any loss or damage arising from the Purchaser's design error or the Purchaser choosing the wrong or unsuitable Product for its purposes, save where the loss or damage arises solely out of the Supplier's negligence, as agreed by the Supplier.

8.3 Subject to Condition 8.4 and 8.5, the Supplier's total liability in contract, tort (including negligence or breach of statutory duty), misrepresentation, restitution or otherwise, arising in connection with the performance or contemplated performance of the Contract shall be limited to the Contract price.

8.4 Except as otherwise provided in these Conditions, all representations, guarantees, undertakings, conditions or warranties, express or implied, in tort or contract, statutory or otherwise in relation to the Products are hereby expressly excluded to the extent so permitted by law.

8.5 For the avoidance of doubt, nothing in these Conditions shall exclude or restrict the Supplier's liability:

8.5.1 for any fraudulent misrepresentation made to the Purchaser on which the Purchaser relied in entering into any Contract; or

8.5.2 in relation to any statutory implied conditions as to title in the Products, or

8.5.3 to any person for death or personal injury to that person resulting from the

Supplier's negligence; or

8.5.4 under the Consumer Protection Act 1987 (or any replacement or re-enactment thereof) to a person who has suffered damage (as defined therein) caused wholly or partly by a defect in a Product or to a dependent or relative of such a person.

## 9 Indemnity

The Purchaser shall (and shall ensure that any third party to whom any Products may subsequently be supplied) comply with all instructions of the Supplier in relation to the installation, storage, supply, maintenance and use of the Products or (if there are none) good trade practice, and, except to the extent any of these are caused by the negligence of the Supplier, the Purchaser shall keep the Supplier fully and effectually indemnified against all costs, claims, demands, expenses and liabilities of whatsoever nature and wheresoever arising, including without limitation, claims for consequential loss and loss of profit which may be made against the Supplier arising out of the Purchaser's failure so to comply and/or to ensure that any third party to whom any Products have subsequently been supplied so complies.

## 10 Purchaser's further obligations

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

10.1.1 at all times maintain a minimum of one Product supplied by the Supplier at all times in each of its showrooms; and

10.1.2 in each Year place orders with the Supplier in respect of the Minimum Quantity for that Year.

## 11 Termination

11.1 Without prejudice to any other rights to which it may be entitled, the Supplier may give notice in writing to the Purchaser terminating any or all Contracts with immediate effect if:

11.1.1 there is any default or breach of any of the Purchaser's obligations under these Conditions, including without limitation any failure to make any payments due under a Contract;

11.1.2 an Insolvency Event occurs; or

11.1.3 the Purchaser breaches its obligation under Condition 10.1.1 to at all times maintain a minimum of one Product supplied by the Supplier at all times in each of its showrooms; or

11.1.4 the Purchaser breaches its obligation under Condition 10.1.2 to, in each Year, place orders with the Supplier in respect of the Minimum Quantity for that Year (each event set out in Conditions 11.1.1 to 11.1.4 inclusive being a "Termination Event").

11.2 Following the termination of a Contract by the Supplier following a Termination Event, (a) all payments payable to the

Supplier under the Contract shall become due immediately on its termination despite any other provision; and (b) any outstanding unpaid invoices rendered by the Supplier in respect of the Products shall become immediately due by the Purchaser, except where the Supplier exercises its rights under Conditions 11.2.1, 11.2.2 or 11.2.3 and invoices for Products ordered before termination but for which an invoice has not been submitted in which case such invoices will be due immediately on submission of the invoice, and the Supplier will be entitled to:

11.2.1 refuse to make delivery of any further consignment of any Products agreed to be supplied, including cancelling any outstanding delivery or stopping any Products in transit; and/or

11.2.2 cancel or suspend any Contract (either in whole or in part) by notice in writing to the Purchaser; and/or

11.2.3 sell or otherwise dispose of any Products which are the subject of any order by the Purchaser and apply the proceeds of sale to the overdue payment.

## 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.

12.2 The Supplier may assign the Contract or any part of it to any person, firm or company.

## 13 Force Majeure

13.1 If the Supplier is prevented from fulfilling any order or Contract within a reasonable time by force majeure, it will notify the Purchaser of the delay. The Supplier shall be under no liability to the Purchaser and shall be entitled to extend the time or times for delivery or otherwise performing such Contract for so long as such cause of prevention or delay shall continue.

13.2 If the event of force majeure continues for a period of more than 3 months, both the Purchaser and the Supplier shall have the right on giving notice to the other to terminate any Contract.

13.3 For the purpose of these Conditions "force majeure" shall be deemed to be any cause affecting the performance of these Conditions arising from or attributable to acts, events, omissions or accidents beyond the reasonable control of the Supplier.

## 14 General

14.1 Each right or remedy of the Supplier under the Contract is without prejudice to any other right or remedy of the Supplier whether under the Contract or not.

14.2 If any provision of the Contract is found by any court, tribunal or administrative body of competent jurisdiction to be wholly or partly illegal, invalid, void, voidable, unenforceable or unreasonable it shall to the extent of such illegality, invalidity, voidness, voidability, unenforceability or unreasonableness be deemed severable and the remaining provisions of the Contract and the remainder of such provision shall continue in full force and effect.

14.3 Failure or delay by the Supplier in enforcing or partially enforcing any provision of the Contract shall not be construed as a waiver of any of its rights under the Contract.

14.4 Any waiver by the Supplier of any breach of, or any default under, any provision of the Contract by the Purchaser shall not be deemed a waiver of any subsequent breach or default and shall in no way affect the other terms of the Contract.

14.5 The parties to the Contract do not intend that any term of the Contract shall be enforceable by virtue of the Contracts (Rights of Third Parties) Act 1999 by any person that is not a party to it.

14.6 FdF reserves the right to alter specifications herein without prior notice.

## 15 Law

Any and all Contracts shall be governed by and construed in accordance with the Laws of England and the Supplier and Purchaser submit 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:

16.1.1 (in case of communications to the Supplier) to its registered office or such changed address as shall be notified to the Purchaser by the Supplier; or

16.1.2 (in the case of the communications to the Purchaser) to the registered office of the addressee (if it is a company) or (in any other case) to any address of the Purchaser set out in any document which forms part of the Contract or such other address as shall be notified to the Supplier by the Purchaser.

16.2 Communications shall be deemed to have been received:

16.2.1 if sent by pre-paid first class post, two days (excluding Saturdays, Sundays and bank and public holidays) after posting (exclusive of the day of posting); or

16.2.2 if delivered by hand, on the day of delivery; or

16.2.3 if sent by fax on a working day prior to 4.00 pm, at the time of transmission and otherwise on the next working day.

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

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