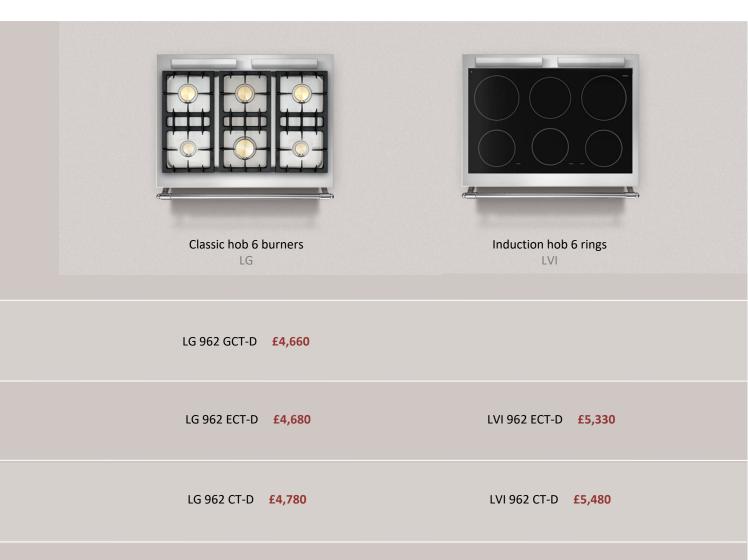






**STEP 1** Select your hob and oven options

Jan 2020



1 x 52 litre gas oven

1 x storage drawer

1 x storage drawer

1 x storage drawer

1 x 65 litre dual function oven with grill

1 x 65 litre dual function oven with grill

1 x 56 litre static oven with grill 1 x 65 litre dual function oven with grill

1 x 51 litre convection oven







**STEP 2** Select your colour, trim and fuel options

Choose your colour	Choose your trim	Choose your fuel
Dark Blue Provencal Yellow Mandarin Prussian Blue Terracotta	Brass	Natural (mains) gas  LPG (bottled) gas  No gas (all electric)
Teal Blue Burgundy Red  Delft Blue Cherry Red	Copper*	
Green Plum  Marron Glace Rose Quartz	Chrome	
Anise Chocolate  Dark Olive Anthracite  Light Olive Stainless steel	Brushed Stainless	
Lime Green Slate Grey Graphite	Nickel	
Frangipane Mist Grey English Cream Black	Matt Chrome	
White Bespoke Colour - additional costs apply	*Call us for availability and additional pricing	







#### More information about Lacanche

#### Beautiful enameled colours with a bespoke custom colour service available



Lacanche use quality enamel finishes, with its intense, glowing colours. They use multiple coats followed by intense baking at 850°C to achieve a finish that is both enduring and low-maintenance.

Contact us on 01244 402975 to discuss your bespoke choices.

#### A high grade manufacturing process

Lacanche range cookers may look beautiful, but behind the stunning exterior lies a seriously heavy-duty professional cooking platform engineered to perform in the world's toughest kitchens - If you take cooking seriously a Lacanche is the cooker you will have dreamt of for years.



#### Additional accessories for your model

Extra oven shelf Extra oven shelf Extra oven shelf	- flat - dropped - anti-tilt	£33 £35 £35
Pastry plate	- for anti-tilt shelf	£30
Roasting dish		£70
Ridged griddle		£210
Smooth griddle		£230
Wok support ring		£78
Trivet		£26
Traditional simmer	plate	£200

#### Help choosing your hob options

#### Classic gas hob

Appreciated for their performance and easeof-use, gas burners have always been preferred by chefs. Featuring solid brass burners and heavy robust cast-iron pan supports.

#### Traditional hob upgrade option

You can add a simmer plate to your hob. The simmer plate heats up thanks to a powerful gas burners. Cast iron heats evenly all around its surface, thus enabling you to either cook, simmer or just keep your dishes warm before serving.



Induction is the latest development to be adopted by cooks and offers an easy clean glass-ceramic surface. The technology is safer and allows for rapid and easy adjustment of heating rates whilst giving a very precise control of cooking temperature







#### Lacanche Beuane Classic 90

The Beaune Classic 90 range has six gas or induction hob zones and a combination of two ovens. A gas or electric oven and a vertical electric multifunction oven together give you a choice of three cooking modes: static, grill and convection.

The storage drawer is useful for cookware, baking trays and dishes.





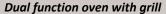




Help choosing your oven types

#### Static oven with grill

Heat travels into the oven from the top and bottom, and without a fan to dry the air, the oven is more moist – ideal for traditional meat cooking. Heat will raise making the top of the oven hotter than the bottom allowing you to cook different items are different speeds.



These ovens allow you to swap between static and convection functions at a flick of a switch.

Fan ovens the most popular oven type. A convection ovens heat-up quicker and provide an even cooking environment – ideal for batch cooking multiple items together. A grill is also included for browning and traditional grilling.

#### Gas oven

Always being famous for their high performance and recently improved for 2016 the new gas ovens now range from 100°C to 260°C. Great for roasting and slow cooking.







# \*\*\*\*\*\*\*\*\*

#### Expert advice and free home delivery

Call our range cooker experts on 01244 402975 or visit our National Display Centre in Chester to view our collection of range cookers, hoods and splashbacks.

#### **Exclusive promotions**

Visit our website to view our exclusive Lacanche offers.

All prices inc. VAT and free UK-mainland home delivery.

Matching hoods and splashbacks (other hoods available, including twin or external motors)

# Lacanche wall mounted hoods Lacanche Classic 90cm hood - stainless steel, without chimney section Chimney section Lacanche Bistro 100cm hood - stainless steel, inc chimney section Lacanche Brasserie 90cm hood - choose any colour and trim - includes internal motor as standard Lacanche Modern 90cm flat hood £1490 Brasserie hood

- choose any colour and trim
- includes internal motor as standard

Optional motors for Brasserie & Modern hoods	
SEM1 motor 750m3h for installing in another room (internal use only)	£380
SEM8 motor 848m3h for installing in another room (internal use only)	£700
SEM2 motor 750m3h for external mounting	£710

#### Lacanche integrated hoods

Lacanche Built-in BFUS 900 hood	£720
Lacanche Built-in BFUS 1400 twin motor hood	£1050

#### Splashbacks and utensil rails

£250
£250
£230
£270

#### **Back Infill Panel**

IP900 70cm deep filler panel for spacing cooker from wall	£170
(recommended for ranges with gas ovens or those with tiles above cooker)	







#### Order information

Billing information			Delivery information	on
TITLE			TITLE	
FULL NAME			FULL NAME	
ADDRESS			ADDRESS	
POST CODE			POST CODE	
			TELEPHONE	
			ALT TELEPHONE	
RANGECOOKERS CO.UK	Call us on 01244 402975 to place card, or return this completed or payable to "Rangecookers" for to	der form, enclosing a cheque	EMAIL	
	Rangecookers.co.uk 1 Colchester House Seller Street Chester CH1 3AP		NOTES	