





STEP 1 Select your hob and oven options

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Jan 2020				
	Classic hob 3 burners	Classic hob 4 burners	Traditional hob 3 burners with simmer plate	Induction hob 3 rings
2 x 70 litre gas ovens 2 x storage drawers	LMG 1432 G £7,980	LMG 1442 G £8,180	LMCF 1432 G £8,370	
1 x 70 litre gas oven 1 x 75 litre static electric oven with grill 2 x storage drawers	LMG 1432 GE £8,020	LMG 1442 GE £8,220	LMCF 1432 GE £8,420	
2 x 75 litre static electric ovens with grills 2 x storage drawers	LMG 1432 EE £8,060	LMG 1442 EE £8,260	LMCF 1432 EE £8,460	LMVI 1432 EE £9,390
1 x 70 litre gas oven 1 x 67 litre dual function electric oven with grill 2 x storage drawers	LMG 1432 GCT £8,400	LMG 1442 GCT £8,600	LMCF 1432 GCT £8,790	
1 x 75 litre static electric oven with grill 1 x 67 litre dual function electric oven with grill 2 x storage drawers	LMG 1432 ECT £8,440	LMG 1442 ECT £8,640	LMCF 1432 ECT £8,830	LMVI 1432 ECT £9,440
2 x 67 litre dual function electric oven with grill 2 x storage drawers	LMG 1432 ECT £8,790	LMG 1442 ECT £8,940	LMCF 1432 ECT £9,130	LMVI 1432 ECT £9,740







STEP 2 Select your left hob option (choose one option)









Blank worktop section **£0**

2 x 3kW burners £570

Cannot be fitted next to induction zones

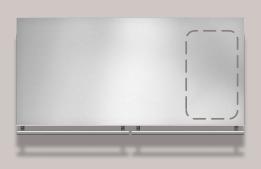
2 x 4kW burners £580

cannot be fitted next to induction zones

2 x induction rings £1,300

Can only be fitted next to electric hobs

STEP 3 Select your right hob option (choose one option)













Blank worktop section **£0**

2 x 3kW burners £570

Cannot be fitted next to induction

2 x 4kW burners £580

Cannot be fitted next to induction zones

1 x 5kW burners £560

cannot be fitted next to induction zones

2 x induction rings £1,300

Can only be fitted next to electric hobs

Electric Plancha £1,350







More information about the Lacanche electric Plancha and the Traditional simmer plate



Electric Plancha

The smooth cooking surface on this flat-top grill enables rapid, precise direct-contact cooking of a wide variety of ingredients. These include thinly sliced vegetables, fish, shellfish and meats.

The Lacanche electric Plancha is highly regarded for its ability to seal rapidly without the need for much oil or fat. The rate of cooking is easy to adjust.

Stainless steel lid and removable splash guard are also included.





Gas burners and a Traditional hob

The *Traditional* hob option includes a large simmer plate which is made from enameled cast iron. The simmer plate heats up thanks to a powerful 5kw gas burner.

Cast iron heats evenly all around its surface, thus enabling you to either cook, simmer or just keep your dishes warm before serving.

The further you move your cookware from the middle the lower the temperature – allowing you to simmer multiple pans together, and just using one flame.









STEP 4 Select your colour, trim and fuel options

Cho	ose your colour		Choose your trim	Choose your fuel
	Dark Blue Portuguese Blue Prussian Blue Teal Blue Delft Blue Green Marron Glace Anise Dark Olive Light Olive Lime Green Silice Frangipane English Cream Ivory White	Provencal Yellow Mandarin Terracotta Burgundy Red Cherry Red Plum Rose Quartz Chocolate Anthracite Stainless steel Slate Grey Graphite Mist Grey Black Bespoke Colour - additional costs apply	Chrome Brushed stainless	Natural (mains) gas LPG (bottled) gas No gas (all electric)

Placing your order
Colour swatch service

Call our range cooker experts on 01244 402975 to place your order. We offer free UK-mainland home delivery. Prices include VAT. Visit the "accessories" section of our website or call us on 01244 402975 to order metal colour samples for £10 each.







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.



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Lacanche Chalonnais Modern 140

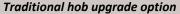
Its generous size makes the Chalonnais Modern a real pleasure to use. The hob allows integration of an additional hob choices.

The two large ovens on the Chalonnais Modern make this an ideal cooker, whether for your daily tasks or for those big occasions. You have two useful storage drawers, ideal for keeping all your trays and cookware in reach.

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.



The *Traditional* hob option includes a central simmer plate which is made from enameled cast iron. The simmer plate heats up thanks to a powerful 5kw gas burner. 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









Chalonnais, France

Côte Chalonnaise is a sub-region of the Burgundy wine region of France. Côte Chalonnaise lies to the south of the Côte d'Or. The principal grapes of the Côte Chalonnaise are the same major grapes found throughout Burgundy — Pinot noir and Chardonnay.

Should you be fortunate enough to visit the region you may begin to recognise many of the village and town names as those used to identify the Lacanche collection.







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.

Dual function oven with grill

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.

This oven allows you to swap between static, convection or grill functions at a flick of a switch.

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.







Additional oven and hob accessories for your model				
Extra oven shelf	flat shelf	£39		
Extra oven shelf	dropped shelf	£40		
Extra oven shelf	anti-tilt shelf	£38		
Pastry plate	for flat/drop shelf	£37		
Pastry plate	for anti-tilt shelf	£36		
Roasting dish		£145		
XL Roasting dish		£160		
Ridged griddle		£220		
Smooth griddle		£240		

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

£2090

Lacanche wall mounted hoods

Lacanche Café Moderne 140cm flat hood £2090

- choose any colour and trim

- includes internal motor as standard

Lacanche Brasserie 140cm canopy hood

- choose any colour and trim

- includes internal motor as standard

Optional motors for hoods

SEM1 motor 750m3h (internal use only) £380 SEM8 motor 848m3h (internal use only) £700 SEM2 motor 750m3h (external use) £710

Useful information

SEM1 is for used when installing in another room (internal use only) SEM8 is for used when installing in another room (internal use only) SEM2 is for external mounting outside the house (external use)

Lacanche integrated hoods

Lacanche Built-in BFUS 900 hood £700 Lacanche Built-in BFUS 1400 twin motor hood £1050

Splashbacks and utensil rails

BK 1400 140cm Classic splashback stainless steel - without holes £380 BKWH1400 140cm Classic splashback stainless steel - with holes for rail £380 PR140 / PRCH140 140cm Classic utensil rail with brass or chrome trim £260 BKPRS140 140cm Modern splashback stainless steel with modern rail £390

Back Infill Panel

IP1400 70cm deep filler panel for spacing cooker from wall £200 (recommended for ranges with gas ovens or those with tiles above cooker)









Order information

Billing information	Delivery information	
TITLE	TITLE	
FULL NAME	FULL NAME	
ADDRESS	ADDRESS	
POST CODE	POST CODE	
	TELEPHONE	
	ALT TELEPHONE	
Call us on 01244 402975 to place your order using a credit/debit card, or return this completed order form, enclosing a cheque payable to "Rangecookers" for total order amount to:	EMAIL	
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