



Lacanche Flavigny Classic 180

1805mm range cooker



STEP 1 Select your hob and oven options

Dec 2018



Classic hob 3 burners



Traditional hob 3 burners
with simmer zone



Induction hob 3 rings

2 x 55 litre gas ovens
2 x storage drawers

LG 1852 G **£10,790**

LCF 1852 G **£11,090**

1 x 55 litre gas oven
1 x 55 litre static electric oven with grill
2 x storage drawers

LG 1852 GE **£10,810**

LCF 1852 GE **£11,120**

2 x 55 litre static electric ovens with grills
2 x storage drawers

LG 1852 EE **£10,830**

LCF 1852 EE **£11,140**

LVI 1852 EE **£12,740**

1 x 55 litre gas oven
1 x 49 litre electric convection oven with grill
2 x storage drawers

LG 1852 GCT **£10,870**

LCF 1852 GCT **£11,180**

1 x 55 litre static electric oven with grill
1 x 49 litre electric convection oven with grill
2 x storage drawers

LG 1852 ECT **£10,890**

LCF 1852 ECT **£11,200**

LVI 1852 ECT **£12,840**

2 x 49 litre electric convection oven with grill
2 x storage drawers

LG 1852 ECT **£11,040**

LCF 1852 ECT **£11,350**

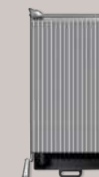
LVI 1852 ECT **£12,990**



Lacanche Flavigny Classic 180 1805mm range cooker



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



Blank worktop section
£0

2 x 3kW
burners
£570

2 x 4kW
burners
£580

1 x 5kW
burners
£560

Electric
Plancha
£1,350

Fryer
£1,430

Electric
Chargrill
£1,430

Gas Chargrill
£1,470

Multi Cooker
£1,890

2 x induction
rings
£1,300

Cannot be fitted
above simmer
oven

Cannot be fitted
above simmer
oven

More information about the Lacanche gas hob options



Additional gas burners

If you do more hob coking, adding more gas burners is perfect. You can do this in conjunction with the Traditional hob option, which includes a central simmer plate. 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.

You can cooker on the simmer zone with multiple pans at once and move pans around to adjust the heat. The further you move a pan away from the centre the cooler it gets.

Optional accessories

Wok support **£82** Ridged griddle **£220** Smooth griddle **£240**

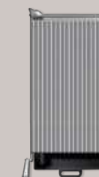




Lacanche Flavigny Classic 180 1805mm range cooker



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



Blank worktop section
£0

2 x 3kW
burners
£570

2 x 4kW
burners
£580

1 x 5kW
burners
£560

Electric
Plancha
£1,350

Fryer
£1,430

Electric
Chargrill
£1,430

Gas Chargrill
£1,470

Multi Cooker
£1,890

2 x induction
rings
£1,300

Cannot be fitted
above simmer
oven

Cannot be fitted
above simmer
oven

More information about the Lacanche Plancha hob option



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.





Lacanche Flavigny Classic 180 1805mm range cooker



More information about the Lacanche multi-cooker and optional accessories



Multi Cooker

The multi-cooker can be used as a steam cooker, a waterbath for cooking pasta or boiling vegetables, or as a bain-marie. Steam cooks food quickly, while preserving their nutritional qualities and leaving their original flavours intact. This method of cooking is especially suitable for vegetables, fish and also white meats. It also enables dishes cooked in advance to be kept warm until it is time to serve them. The multi cooker comes with a perforated stainless steel basin, cover included, for use in steamer mode. The utensils needed to operate the Lacanche multi-cooker as a pasta cooker or as a bain-marie are offered as optional extras.

Requires connection to a cold water supply.



Pasta baskets



- 1 x Large pasta basket **£250**
- 1 x Medium pasta basket **£230**
- 1 x Small pasta basket **£150**

Turn your Multi-cooker into a pasta boiler.

Use with one large, two medium, one medium and two small or four small baskets together.

Perforated containers for steaming



- 1 x Large steam container with lid **£150**
- 1 x Medium steam container with lid **£100**

Turn your Multi-cooker into a steamer.

Use one large or two medium together.

Bain Marie containers



- 1 x Large gastro container with lid **£90**
- 1 x Medium gastro container with lid **£80**
- 1 x Small gastro container with lid **£60**

Turn your Multi-cooker into a Bain Marie.

Use with one large, two medium, one medium and two small or four small containers together.

Chopping board accessory



- End-grain chopping board **£250**

This chopping board fits above your Multi-cooker when it is not in use.



Lacanche Flavigny Classic 180

1805mm range cooker



More information about the Lacanche electric fryer and chargrill hob options



Electric Fryer

Top quality deep frying requires a high-end fryer: to achieve the right results, the combination of high oil capacity and adequate power is essential. The Lacanche deep fryer has a 6-litre capacity, it cooks rapidly and guarantees excellent results. It has a cool zone, a safety thermostat and a large emulsion zone to ensure safe operation. The working parts, consisting of the heating element and control and safety components, can be lifted out as a unit for easy cleaning.

Includes a removable stainless steel splash guard and frying basket.



Chargrill

Entirely new in design, the Lacanche chargrill facilitates offer even grilling and healthy cooking, thanks to a device that recovers the juices of the food. It is also very easy to use and simple to maintain.

The Lacanche chargrill is very much like an indoor barbecue. Lava rock is perfect for rapidly sealing foods in order to trap all its flavours, whether it's a piece of meat, a fish or some shellfish, the grill enables you to cook using radiated heat, with no direct contact with the heat source. Available in gas and electric versions.



STEP 4 Select your left cavity (choose one)

1 x 84 litre simmer oven (fitted as standard)

Cannot be fitted under Fryer or Multi Cooker hob options

1 x neutral storage cupboard

1 x side dual function electric oven **£590**

Cannot be fitted under Fryer or Multi Cooker hob options

STEP 5 Select your right cavity (choose one)

1 x 84 litre simmer oven (fitted as standard)

Cannot be fitted under Fryer or Multi Cooker hob options

1 x neutral storage cupboard

1 x side dual function electric oven **£590**

Cannot be fitted under Fryer or Multi Cooker hob options



Lacanche Flavigny Classic 180

1805mm range cooker









STEP 6 Select your colour, trim and fuel options

Choose your colour

<input type="checkbox"/> Dark Blue	<input type="checkbox"/>	<input type="checkbox"/> Provencal Yellow	<input type="checkbox"/>
<input type="checkbox"/> Portuguese Blue	<input type="checkbox"/>	<input type="checkbox"/> Mandarin	<input type="checkbox"/>
<input type="checkbox"/> Prussian Blue	<input type="checkbox"/>	<input type="checkbox"/> Terracotta	<input type="checkbox"/>
<input type="checkbox"/> Teal Blue	<input type="checkbox"/>	<input type="checkbox"/> Burgundy Red	<input type="checkbox"/>
<input type="checkbox"/> Delft Blue	<input type="checkbox"/>	<input type="checkbox"/> Cherry Red	<input type="checkbox"/>
<input type="checkbox"/> Green	<input type="checkbox"/>	<input type="checkbox"/> Plum	<input type="checkbox"/>
<input type="checkbox"/> Marron Glace	<input type="checkbox"/>	<input type="checkbox"/> Rose Quartz	<input type="checkbox"/>
<input type="checkbox"/> Anise	<input type="checkbox"/>	<input type="checkbox"/> Chocolate	<input type="checkbox"/>
<input type="checkbox"/> Dark Olive	<input type="checkbox"/>	<input type="checkbox"/> Anthracite	<input type="checkbox"/>
<input type="checkbox"/> Light Olive	<input type="checkbox"/>	<input type="checkbox"/> Stainless steel	<input type="checkbox"/>
<input type="checkbox"/> Lime Green	<input type="checkbox"/>	<input type="checkbox"/> Slate Grey	<input type="checkbox"/>
<input type="checkbox"/> Silice	<input type="checkbox"/>	<input type="checkbox"/> Graphite	<input type="checkbox"/>
<input type="checkbox"/> Frangipane	<input type="checkbox"/>	<input type="checkbox"/> Mist Grey	<input type="checkbox"/>
<input type="checkbox"/> English Cream	<input type="checkbox"/>	<input type="checkbox"/> Black	<input type="checkbox"/>
<input type="checkbox"/> Ivory	<input type="checkbox"/>		
<input type="checkbox"/> White	<input type="checkbox"/>	Bespoke Colour	<input type="checkbox"/>
		- additional costs apply	

Choose your trim

<input type="checkbox"/> 	Brass	<input type="checkbox"/>
<input type="checkbox"/> 	Copper*	<input type="checkbox"/>
<input type="checkbox"/> 	Chrome	<input type="checkbox"/>
<input type="checkbox"/> 	Brushed Stainless	<input type="checkbox"/>
<input type="checkbox"/> 	Nickel	<input type="checkbox"/>
<input type="checkbox"/> 	Matt Chrome	<input type="checkbox"/>

*Call us for availability and additional pricing

Choose your fuel

<input type="checkbox"/> Natural (mains) gas	<input type="checkbox"/>
<input type="checkbox"/> LPG (bottled) gas	<input type="checkbox"/>
<input type="checkbox"/> No gas (all electric)	<input type="checkbox"/>

Colour swatch service

Visit the "accessories" section of our website or call us on 01244 402975 to order metal colour samples for £10 each.



Lacanche Flavigny Classic 180 1805mm range cooker



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.



Lacanche Flavigny Classic 150

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

The two full temperature ovens on the Flavigny Classic make this an ideal cooker, whether for your daily tasks or for those big occasions. You have a useful storage drawers and the option to add storage cupboards or simmer ovens.

Help choosing your hob fuel

Gas hob

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



You can add additional simmer plates to gas hob. The simmer plate is made from enameled cast iron. Cast iron heats evenly all around its surface, thus enabling you to either cook, simmer or just keep your dishes warm before serving.



You can also add griddles and wok supports.

Induction hobs

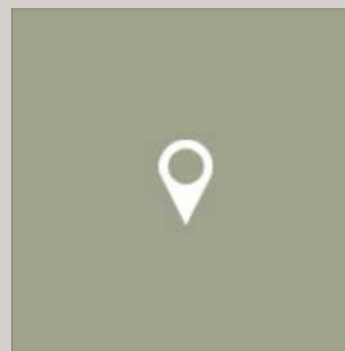
Induction is the latest development to be adopted by cooks and offers an easy clean glass-ceramic surface. The technology is safer and allows for rapid and easy adjustment of heating rates whilst giving a very precise control of cooking temperature



Flavigny, France

The medieval village of Flavigny is situated in Côte-d'Or in Burgundy. It is a beautiful village and home to fewer than 400 year-round residents. Various artists and artisans make their homes in the village, and it has become a popular tourist destination.

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.





Lacanche Flavigny Classic 180 1805mm range cooker



Help choosing your oven types

Convection oven with grill

Fan ovens are the most popular oven type. A convection oven heats up quicker and provides an even cooking environment – ideal for batch cooking multiple items together.



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 at different speeds.



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.



Simmer oven

The vertical electric warming oven can range from 30°C to 110°C. Ideal for keeping dishes warm, cooking at low temperatures or heating plates before dishing up.



Additional oven accessories for your model

Extra oven shelf	square ovens	flat shelf	£33
Extra oven shelf	simmer ovens	flat shelf	£37
Extra oven shelf	square ovens	dropped shelf	£35
Extra oven shelf	square ovens	anti-tilt shelf	£35
Pastry plate	square ovens	for anti-tilt shelf	£30
Roasting dish	square ovens		£70
Trivet insert		for roasting dish	£30

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

Lacanche wall mounted hoods

Lacanche Brasserie 180cm hood **£2290**
- choose any colour and trim
- includes internal motor as standard

Lacanche 180cm flat hood **£2290**
- choose any colour and trim
- includes internal motor as standard

Optional twin motors available. Call for price and options.

Optional motors for Brasserie & Modern 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 use when installing in another room (internal use only)
SEM8 is for use 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 1800	180cm Classic splashback stainless steel - without holes	£490
BKWH1800	180cm Classic splashback stainless steel - with holes for rail	£490
PR180	180cm Classic utensil rail with brass trim	£380
PRCH180	180cm Classic utensil rail with chrome trim	£380

Back Infill Panel

IP1800 70cm deep filler panel for spacing cooker from wall **£220**
(recommended for ranges with gas ovens or those with tiles above cooker)



Brasserie hood



Lacanche Flavigny Classic 180
1805mm range cooker



Order information

Billing information

TITLE

FULL NAME

ADDRESS

POST CODE

Delivery information

TITLE

FULL NAME

ADDRESS

POST CODE

TELEPHONE

ALT TELEPHONE

EMAIL

NOTES



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:

Rangecookers.co.uk
1 Colchester House
Seller Street
Chester
CH1 3AP