## STEP 1  Select your hob and oven options

<table>
<thead>
<tr>
<th>Hob and Oven Options</th>
<th>Options</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic hob 3 burners</td>
<td>LG 731 G</td>
<td>£3,680</td>
</tr>
<tr>
<td>Classic hob 4 burners</td>
<td>LG 741 G</td>
<td>£3,810</td>
</tr>
<tr>
<td>Traditional hob 3 burners with simmer zone</td>
<td>LCF 731 G</td>
<td>£3,910</td>
</tr>
<tr>
<td>Induction hob 3 rings</td>
<td>LVI 731 E</td>
<td>£5,160</td>
</tr>
<tr>
<td>1 x 73 litre gas oven 1 x storage drawer</td>
<td>LG 731 E</td>
<td>£3,720</td>
</tr>
<tr>
<td>1 x 73 litre static electric oven with grill 1 x storage drawer</td>
<td>LG 741 E</td>
<td>£3,850</td>
</tr>
<tr>
<td>1 x 65 litre dual function electric oven with grill 1 x storage drawer</td>
<td>LG 731 CT</td>
<td>£4,100</td>
</tr>
</tbody>
</table>

**Placing your order**

Call our range cooker experts on 01244 402975 to place your order. We offer free UK-mainland home delivery. Prices include VAT.
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.

**Induction hobs**

Induction technology has been used in professional kitchens for over 40 years. Induction cooking is still something of a mystery to many consumers, but the advantages are manifest, and new users of induction hobs will wonder how they ever coped with anything else.

Induction is fast, it powers up instantly and switches off immediately, making it controllable just like gas but almost twice as fast. It can take only seconds for water to begin to boil. Reducing the pan to simmering is equally quick. Heat is distributed evenly so there is less need to stir to spread the heat evenly.

**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.

More information about Lacanche hob options
**Lacanche Cormatin Classic 70**
700mm range cooker

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

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

**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 Cormatin Classic 70

700mm 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.

**Additional accessories for your model**

- Extra oven shelf - flat £39
- Extra oven shelf - dropped £40
- Extra oven shelf - anti-tilt £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
- Wok support ring £82
- Trivet £28

**Lacanche Cormatin Classic 70**

Compact and efficient, the Cormatin Classic has all the characteristics of a true kitchen range with its spacious hob and its gas or electric rings of different heating powers.

The generously-sized gas or electric oven is 530mm wide, 305mm tall and between 405mm and 455mm deep, giving you plenty of room for larger dishes.
**Lacanche Cormatin Classic 70**
700mm range cooker

**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.

**Dual function oven with grill**
These ovens allow you to swap between static, convection or grill functions at a flick of a switch.

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

**Gas ovens**
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.

---

**Lacanche wall mounted hoods**
- Lacanche Classic 100cm hood - stainless steel, without chimney section
  - £1370

- Lacanche Bistro 100cm hood - stainless steel, inc chimney section
  - £1370

- Lacanche Brasserie 90cm hood - choose any colour and trim - includes internal motor as standard
  - £1490

- Lacanche Café Moderne 90cm flat hood - choose any colour and trim - includes internal motor as standard
  - £1490

**Optional motors for Brasserie & Modern hoods**
- SEM1 motor 750m³/h for installing in another room (internal use only)
  - £380

- SEM8 motor 848m³/h for installing in another room (internal use only)
  - £700

- SEM2 motor 750m³/h for external mounting
  - £710

**Lacanche integrated hoods**
- Lacanche Built-in BFUS 900 hood
  - £700

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

**Splashbacks and utensil rails**
- BK 700 70cm Classic splashback stainless steel - without holes for rail
  - £240

- BKWH700 70cm Classic splashback stainless steel - with holes for rail
  - £240

- PR 700 70cm Classic utensil rail with brass or chrome trim
  - £220

- BKPRS700 70cm Modern splashback stainless steel with rail
  - £250

**Back Infill Panel**
- IP700 70cm deep filler panel for spacing cooker from wall
  - £150

**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.
### Order information

#### Billing information

<table>
<thead>
<tr>
<th>TITLE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>FULL NAME</td>
<td></td>
</tr>
<tr>
<td>ADDRESS</td>
<td></td>
</tr>
<tr>
<td>POST CODE</td>
<td></td>
</tr>
</tbody>
</table>

#### Delivery information

<table>
<thead>
<tr>
<th>TITLE</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>FULL NAME</td>
<td></td>
</tr>
<tr>
<td>ADDRESS</td>
<td></td>
</tr>
<tr>
<td>POST CODE</td>
<td></td>
</tr>
<tr>
<td>TELEPHONE</td>
<td></td>
</tr>
<tr>
<td>ALT TELEPHONE</td>
<td></td>
</tr>
<tr>
<td>EMAIL</td>
<td></td>
</tr>
<tr>
<td>NOTES</td>
<td></td>
</tr>
</tbody>
</table>

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