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

<table>
<thead>
<tr>
<th>Option</th>
<th>Model</th>
<th>Price</th>
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<tbody>
<tr>
<td>Classic hob 3 burners</td>
<td>LMG 731 G</td>
<td>£3,540</td>
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<tr>
<td>Classic hob 4 burners</td>
<td>LMG 741 G</td>
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<tr>
<td>Traditional hob 3 burners with simmer zone</td>
<td>LMCF 731 G</td>
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<tr>
<td>Induction hob 3 rings</td>
<td>LMVI 731 E</td>
<td>£5,020</td>
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<tr>
<td>1 x 73 litre gas oven with storage drawer</td>
<td>LMG 731 E</td>
<td>£3,580</td>
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<tr>
<td>1 x 73 litre static electric oven with grill with storage drawer</td>
<td>LMG 731 E</td>
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<tr>
<td>1 x 65 litre dual function electric oven with grill with storage drawer</td>
<td>LMG 731 CT</td>
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**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.
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.

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.

More information about Lacanche hob options
## Lacanche Cormatin Modern 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>
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</thead>
<tbody>
<tr>
<td>Dark Blue</td>
<td>Provençal Yellow</td>
<td>Natural (mains) gas</td>
</tr>
<tr>
<td>Portuguese Blue</td>
<td>Mandarin</td>
<td>LPG (bottled) gas</td>
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<tr>
<td>Prussian Blue</td>
<td>Terracotta</td>
<td>No gas (all electric)</td>
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<tr>
<td>Teal Blue</td>
<td>Burgundy Red</td>
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<tr>
<td>Delft Blue</td>
<td>Cherry Red</td>
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<td>Plum</td>
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<td>Marron Glace</td>
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<tr>
<td>Anise</td>
<td>Chocolate</td>
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<tr>
<td>Dark Olive</td>
<td>Anthracite</td>
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<tr>
<td>Light Olive</td>
<td>Stainless steel</td>
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<td>Lime Green</td>
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<td>Ivory</td>
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<tr>
<td>White</td>
<td>Bespoke Colour - additional costs apply</td>
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### Colour swatch service
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.

**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 Modern 70**

Compact and efficient, the Cormatin Modern 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 Modern 70
700mm range cooker

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 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 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 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.

Matching hoods and splashbacks

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

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

Lacanche Classic 100cm hood
- stainless steel, without chimney section
Chimney section
£1370

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

Optional motors for Brasserie and 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
Lacanche Built-in BFUS 1400 twin motor hood
£700
£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 (recommended for ranges with gas ovens or those with tiles above cooker) £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.
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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