



Lacanche Macon Classic 100 1000mm range cooker



STEP 1 Select your hob and oven options

Jan 2020



Classic hob 5 burners



Traditional hob 5 burners
with simmer plate



Induction hob 5 rings

1 x 20 litre static electric oven with grill
1 x 55 litre static electric oven with grill
1 x 55 litre gas oven
1 x storage drawer

LG 1053 GE **£4,740**

LCF 1053 GE **£4,900**

1 x 20 litre static electric oven with grill
2 x 55 litre static electric ovens with grills
1 x storage drawer

LG 1052 EE **£4,790**

LCF 1053 EE **£4,960**

LVI 1053 EE **£6,130**

1 x 20 litre static electric oven with grill
1 x 49 litre convection electric oven with grill
1 x 55 litre gas oven
1 x storage drawer

LG 1053 GCT **£4,880**

LCF 1053 GCT **£5,050**

1 x 20 litre static electric oven with grill
1 x 49 litre convection electric oven with grill
1 x 55 litre static electric oven with grill
1 x storage drawer

LG 1053 ECT **£4,920**

LCF 1053 ECT **£5,080**

LVI 1053 ECT **£6,230**

1 x 20 litre static electric oven with grill
2 x 49 litre convection electric oven with grill
1 x storage drawer

LG 1053 CT **£5,070**

LCF 1053 CT **£5,230**

LVI 1053 CT **£6,380**

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.



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More information about Lacanche hob options



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.

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.





Lacanche Macon Classic 100

1000mm range cooker



STEP 2 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.



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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.

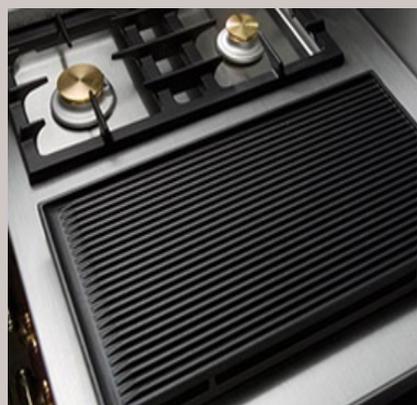
A high grade manufacturing process

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	£33
Extra oven shelf - dropped	£35
Extra oven shelf - anti-tilt	£35
Pastry plate - for anti-tilt shelf	£30
Roasting dish	£70
Ridged griddle	£220
Smooth griddle	£240
Wok support ring	£82
Simmer plate	£210
Small pan trivet	£28
Large pan trivet	£44



Lacanche Macon Classic 100

Spacious and efficient, the Macon Classic has all the characteristics of a true kitchen range with its spacious hob and its gas or electric rings. The three ovens will allow you to bake and roast separately. The small oven is useful when cooking single items.

The generously-sized drawer offer plenty of storage space for all your trays and dishes.



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Help choosing your oven types

Convection oven and 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. A grill is also included for browning and traditional grilling.



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 and convection functions at a flick of a switch.

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.



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 100cm hood
- stainless steel, without chimney section
Chimney section

£1370

£190

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

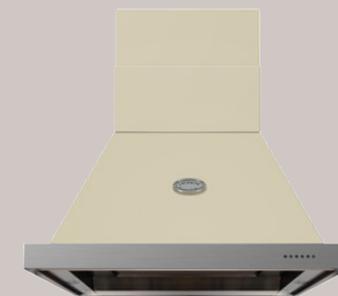
£1370

Lacanche Brasserie 100cm hood
- choose any colour and trim
- includes internal motor as standard

£1540

Lacanche Café Moderne 100cm flat hood
- choose any colour and trim
- includes internal motor as standard

£1540



Brasserie hood

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

£700

Lacanche Built-in BFUS 1400 twin motor hood

£1050

Splashbacks and utensil rails

BK 100 100cm Classic splashback stainless steel - without holes

£260

BKWH100 100cm Classic splashback stainless steel - with holes for rail

£260

PR100 / PRCH100 100cm Classic utensil rail with brass or chrome trim

£240

BKWHPR 100cm Classic splashback stainless steel Classic chrome/brass rail

£450

BKPRS100 100cm Modern splashback stainless steel with modern rail

£280

Back Infill Panel

IP1000 70cm deep filler panel for spacing cooker from wall

£170

(recommended for ranges with gas ovens or those with tiles above cooker)



Lacanche Macon Classic 100 1000mm 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