
LACANCHE
Fourneaux de France
SERIOUS COOKERS FOR SERIOUS COOKS™

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LACANCHE RANGE COOKERS - INTRODUCTION

A foundry was established in the village of Lacanche in the late 15th century by the Duke of Burgundy. In 1763, local landowner Jean-Baptiste Richard de Curtil constructed a blast furnace at the site. Following the French Revolution, in 1796, Jacques-Etienne Caumartin, "Maître de Forges de Lacanche," began manufacturing cast iron range cookers for the growing restaurant and hotel markets. Since then, range cookers for both commercial and domestic customers have continued to be handcrafted in Lacanche.

Lacanche range cooker from late 19th/20th Century



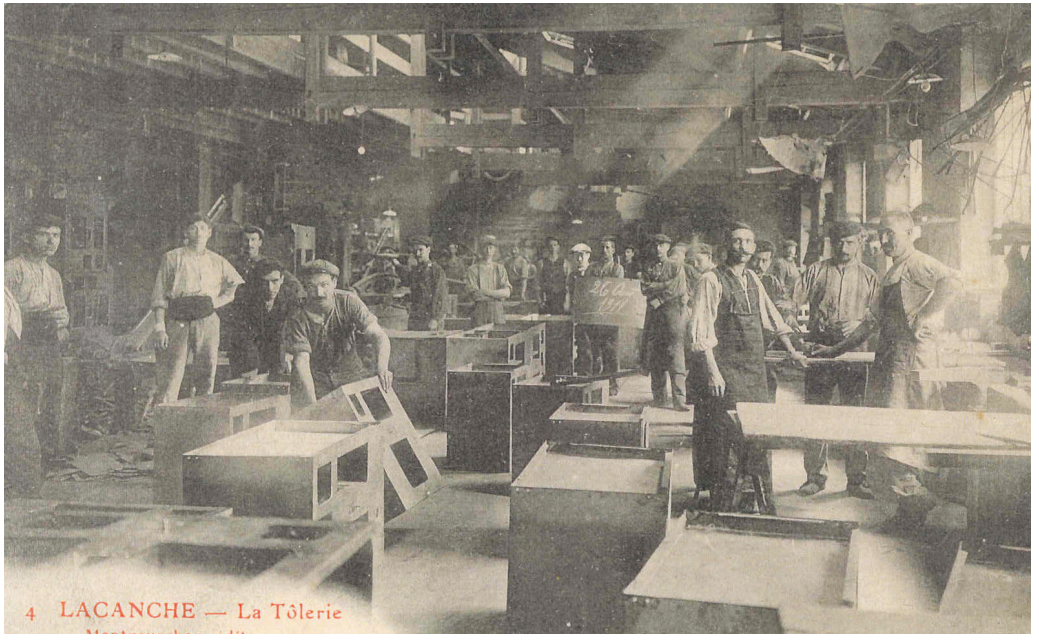


M. Jacques-Etienne Caumartin
1770-1825
Maitre de Forges de Lacanche de 1796 à 1825

For over two centuries, the Lacanche factory has remained proudly independent and family-owned. Guided by a timeless philosophy, we believe that in today's modern world, it is still worth creating products of true substance and beauty—crafted to deliver years of exceptional performance and enjoyment. This commitment runs through every detail of our work.

Each Lacanche range cooker is meticulously handcrafted to order by skilled artisans, built to exacting standards, and designed to last a lifetime. Combining professional-grade performance with extraordinary versatility, Lacanche brings the spirit of the French culinary tradition into your kitchen.

Personalisation is at the heart of every Lacanche range. Choose from a wide selection of hobs, oven sizes, dual-fuel configurations, and integrated hob elements. Every range can be specified for natural gas, LPG, or all-electric, ensuring it perfectly suits your cooking style and home.



Lacanche factory floor circa 1900

Every Lacanche range is as beautiful as it is powerful. The exceptional performance is perfectly matched by the quality of its finish. Each panel is hand-enamelled with three layers and fired at an intense 850ºC, creating a deep, lustrous colour that is easy to clean and designed to look as stunning in twenty years as it does on the day it leaves the factory.
In the UK, Lacanche has been trusted for over 20 years. Our ranges are the choice of many of the country's most respected chefs, cooks, and food writers. Renowned names such as Raymond Blanc, Simon Rogan, Jean-Christophe Novelli, Kevin Woodford, Rose Prince, and Delia's Canary Catering have all own or use Lacanche range cookers—a true testament to their professional performance and enduring appeal.



Vezelay *Classic* , Teal Blue, Chrome trim

If you have any questions, would like further details, or wish to view a display model, please contact us directly or visit our website at **www.lacanche.co.uk**

Lacanche, Burgundy, France since 1796









DESIGN YOUR DREAM RANGE COOKER

Lacanche *Classic*

Select and combine gas and induction hobs with traditional hot plates, planchas, chargrills, multi cookers and many other exciting additional hob elements.

Choose from brass, chrome, chrome matt, nickel, stainless steel trim.

Choose from the wide range of 32 standard vitreous enamel colours, or stainless steel, or opt for a bespoke colour enamel.

Select and combine electric, convection, gas and low temperature simmer ovens.

Deep, useful storage drawers for roasting tins and baking trays.

Configure an all electric range, or dual fuel electric and gas (LPG or Natural Gas).



Citeaux *Classic* , Mist Grey, Chrome trim

CREATE THE CENTREPIECE OF YOUR KITCHEN

Lacanche *Modern*

Select and combine gas and induction hobs with traditional hot plates, planchas, chargrills, multi cookers and many other exciting additional hob elements.

Choose from chrome or brushed steel.

Choose from the wide range of 32 standard vitreous enamel colours, or stainless steel, or opt for a bespoke colour enamel.

Select and combine electric, convection fan, gas and low temperature simmer ovens.

Deep, useful storage drawers for roasting tins and baking trays.

Configure an all electric range, or dual fuel electric and gas (LPG or Natural Gas).



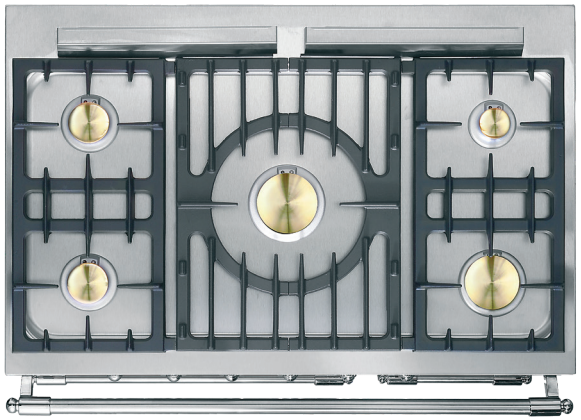
Chemin *Modern*, Mandarin, Chrome trim

CHOOSE YOUR HOB...

Standard hobs available on Lacanche range cookers

There's nothing more thrilling than cooking with the professional power of a Lacanche hob. From griddling and boiling to wok frying, steaming, and simmering, every technique becomes effortless—delivered with precision, control, and confidence.

Classic



Classic Hob: open burners

All classic Lacanche hobs feature open brass burners set on an easy-clean stainless steel top, complemented by robust, non-slip cast-iron pan supports. Every gas burner is equipped with a flame-failure safety device and child-proof controls, ensuring both professional performance and peace of mind.

Traditional



Traditional Hob: open burners with simmer plate

The traditional Lacanche hob combines open brass burners with a cast-iron enamelled simmer plate, offering unmatched flexibility. The simmer plate allows you to use multiple pans of different sizes at the same time—perfect for slow cooking and gentle heat. For maximum power, simply remove the centre disc to access the 5kW burner, ideal for wok frying or handling large stock pots with ease.

Induction

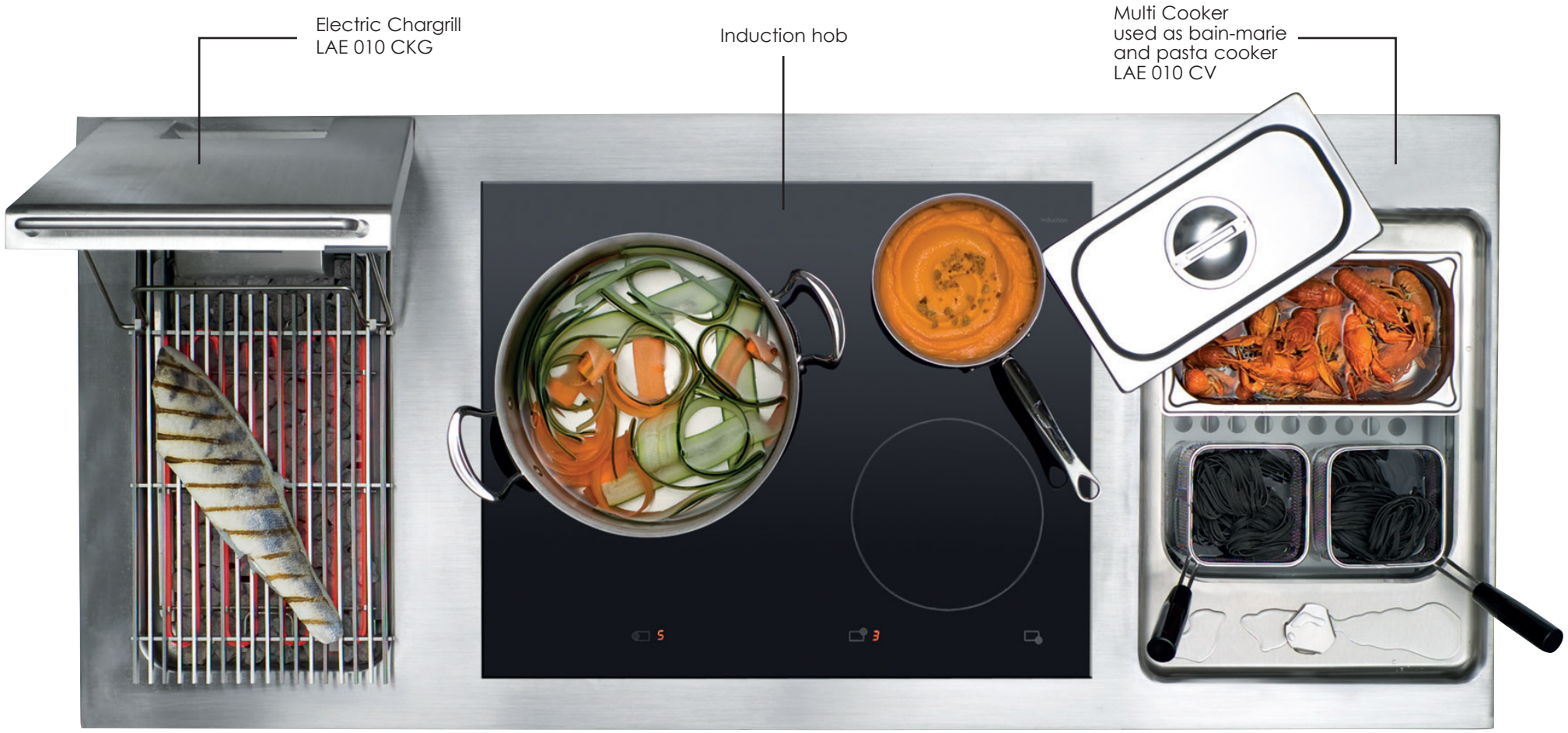


Induction Hob

As you would expect from Lacanche, our induction hobs deliver exceptional power, impressive performance, and precise temperature control. Just like their gas counterparts, each induction zone is operated via the signature Lacanche control knob on the front of the range—combining modern technology with timeless design.

Choose your integrated hob options

Only Lacanche's master craftsmen can create a hob top tailored to your exact requirements. On all Lacanche range cookers over one metre wide, you can specify integrated options that elevate your cooking experience. Choose from a gas or electric chargrill, or a versatile Multi-Cooker—perfect for steaming, boiling, or even as a bain-marie. Other popular additions include an electric Plancha (griddle) or extra gas burners. These bespoke options transform your hob into a true culinary workstation, giving you limitless possibilities to express your creativity in the kitchen.



Your hob options in detail



Additional 3kW open burners

LAG 020 R

Lacanche's 3kW open brass burners deliver outstanding performance with a gentle low setting for perfect simmering. Each burner features a simple two-piece design for effortless cleaning, while integrated flame-failure safety devices and electric ignition provide convenience and peace of mind. These versatile burners can also be paired with griddle and simmer plate accessories, giving you even more flexibility in the kitchen.



Additional 4kW open burners

LAG 024 R

Two powerful 4kW burners deliver exceptional heat, making them ideal for larger pans and Lacanche griddle plates. At full power, they provide rapid, impressive results for professional-level cooking. Like all Lacanche burners, they feature a flame-failure safety device and electric ignition for convenience and peace of mind. These burners can also be paired with griddle and simmer plate accessories, giving you even greater flexibility in the kitchen.



Additional 5kW open burner

LAG 010 UR

The 5kW burner delivers exceptional heat, making it perfect for wok cooking, large frying pans, and cast-iron casserole dishes up to 40cm in diameter. Designed for serious culinary performance, it combines power with safety—featuring a flame-failure safety device and electric ignition for convenience and peace of mind.



Additional 2 ring Induction hob

LAE 020 I

Lacanche induction rings deliver exceptional precision, giving you complete control over cooking temperatures. The front-mounted Lacanche control knobs allow rapid, effortless adjustment of heating levels, while power indicators beneath the sleek glass-ceramic surface provide instant visual feedback—so you always know exactly how your cooking zone is performing



Electric Griddle (Plancha) 2.2kW

LAE 010 TPK

From delicate fish to succulent meats and vibrant vegetables, the Lacanche electric griddle makes it effortless to achieve perfect results. Its thermostatically controlled, generously sized stainless steel surface (245 x 460mm) is ideal for griddling and searing everything—from hearty breakfasts and golden drop scones to whole fillets and legs of lamb. Designed to seal in flavour quickly while using minimal fats and oils, it delivers healthier cooking without compromising on taste.

Accessories for hobs



Ridged Griddle Plate

GR2

Achieve authentic professional results with Lacanche griddle plates—perfect for searing and griddling just like in a commercial kitchen. Whether you want perfectly striped steaks, beautifully grilled chops, tender liver, or Mediterranean-style vegetables, this is the ultimate tool. Crafted from heavy-duty materials to withstand extreme temperatures, it's built for serious griddle work. The plate sits securely over two gas burners and lifts easily on and off the pan stands for convenience. Dimensions: 510 x 260mm.



Smooth Griddle Plate

GSL

The smooth Lacanche griddle is the ultimate tool for versatility—perfect for everything from golden drop scones and hearty breakfasts to beautifully seared joints, fillets, and crisp-skinned fish. Crafted with a sturdy design to withstand extreme temperatures, it delivers professional results every time. The griddle sits securely over two gas burners and lifts easily on and off the pan stand for convenience. Dimensions: 500 x 210mm.



Simmer Plate

PCF 1

The small simmer plate is a chef's secret for gentle, controlled cooking. Sitting neatly over two gas burners on top of the pan stand, it diffuses heat to create a generous cooking surface with variable heat zones—perfect for simmering and slow cooking. Pans can be moved around with ease, just like on a traditional solid hob, but with the added benefit of infinite control. Dimensions: 510 x 260mm.



Wok Ring

WOKL

The Lacanche wok ring is designed for authentic, high-heat cooking. It fits securely over any gas burner and integrates seamlessly into the recess of the traditional hob once the centre plate is removed—giving you full open-flame power for wok cooking. Built with a sturdy design for maximum stability, even with the largest woks, it's finished in the same tough enamel as the pan stands for a smart, uniform look.



Trivet

LRG

The Lacanche small trivet is a practical accessory designed to support smaller pans with ease. It sits securely over our 1.5kW, 3kW, and 4kW gas burners, providing stability and precision for delicate cooking tasks. Finished in the same tough enamel as the pan stands, it offers durability and a smart, uniform appearance across your range.



Electric Chargrill

LAE 010 CKG

For that authentic outdoor BBQ experience, the Lacanche electric chargrill is a must-have hob option. Its thermostatically controlled 2.5kW heating elements warm lava stones to infuse your food with a subtle, smoky barbecue flavour. Featuring a heavy-duty, adjustable-height cooking surface (260 x 240mm), it lets you enjoy perfect grilling results—whatever the weather



Gas Grill

LAG 010 CKG

Chateaubriand, chicken breasts, whole fillets, or a boned leg of lamb—all can be perfectly cooked on the Lacanche gas chargrill. Delivering outstanding performance with variable power control, a heavy-duty adjustable-height cooking surface (260 x 240mm), and lava rock for that genuine outdoor BBQ flavour, it's the ideal choice for professional grilling indoors.



Deep Fryer

LAE 413 FR

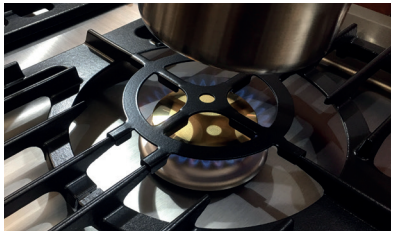
Not just for pommes frites—this professional 6-litre deep fryer delivers crisp, golden results every time. Its thermostatically controlled cooking temperature and powerful 3.3kW heating element ensure the oil reaches the perfect temperature quickly. For hassle-free cleaning, the element block is removable, and the oil can be conveniently drained from the base of the fryer



Multi Cooker used as Bain-Marie

LAE 010 CV

A versatile option for today's healthier lifestyle, the Multi Cooker offers exceptional flexibility. Use it as a steam cooker, a water bath for pasta or vegetables, or as a bain-marie. The steam function is particularly valuable—vegetables, fish, and white meat cook quickly while retaining their nutrients and natural flavours. As a bain-marie, it keeps pre-cooked dishes warm until serving time.
Simple to use, the Multi Cooker allows you to interchange steamer trays, pasta baskets, or bain-marie containers as needed. With thermostatically controlled temperature, an adjustable water level, and automatic refill during use, it combines convenience with precision.



Large Trivet

LRGC

The large trivet is a metal crosspiece which sits over the 5kW open burner. Enamelled in the same tough finish as the pan stands to give a smart uniform appearance.



Cover For Traditional Hob

LCPCF

This is a simple but very smart cover for the traditional hob plate. When the hot plate is not in use, it finishes the hob's appearance with style.



Perforated Containers with Lids

(For multi cooker - steaming)

BPGN 1/3 or 2/3

These are for use in conjunction with the multi cooker for steaming food. They are available in two sizes and can be used in two combinations.



Pasta Baskets *(For multi cooker - pasta boiling)*

23 LLP 2 / 4

These permit vegetables and pasta to be cooked in the Multi Cooker. Easy to handle, these perforated baskets allow water to drain. They are available in 3 sizes which allow up to 3 separate preparations to be cooked at the same time



Gastro Containers With Lids

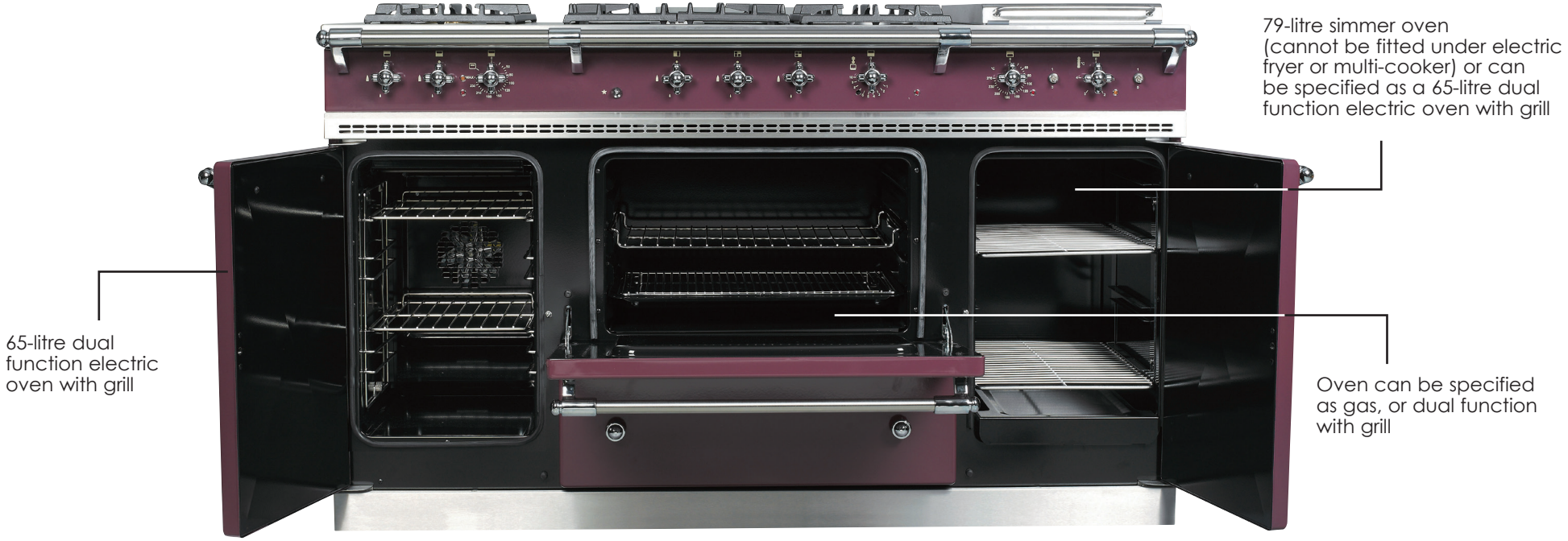
(for multi cooker - Bain-Marie)

23 GN 1/6 or 1/3 or 2/3

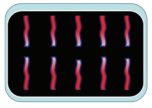
These are for bain-marie use. Choose a combination to suit your requirements.

CHOOSE YOUR OVENS...

100% genuine professional ovens deliver outstanding power and performance. With Lacanche cookers, true dual-fuel capability means you can combine different oven types in one appliance. Most configurations include at least one or two convection (fan) ovens for versatile cooking. Every Lacanche oven cavity is coated with three layers of enamel for effortless cleaning. Oven capacities are listed in litres (L); for internal dimensions, see page 78.



Citeaux *Classic*, Plum, Chrome trim



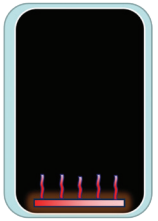
Static Electric with Grill: Thermostatically controlled oven which is ideal for baking and gentle or slow cooking. The oven is also equipped with independently controlled grill. Temperature range 50°C - 260°C. 6 sizes: 20L, 27L, 56L, 65L (dual function) and 67L (dual function). A versatile general purpose oven, with a large powerful grill (for closed door grilling).



Convection Electric Fan with Grill: A powerful fan means faster cooking, minimal transfer of smell & taste, with independently controlled grill. 1 size: 51L. Temperature range 50°C - 260°C. A versatile general purpose oven, with a wide temperature range, fast heating, and a large, powerful grill (for closed door grilling).



Gas Oven: Thermostatically controlled, very powerful, push button electric ignition. 2 sizes 52L, 70L. Approximate temperature range 100°C - 260°C. The high temperature of these ovens makes them ideal for high temperature cooking – brilliant for roasting, soufflés, pizzas etc.



Simmer Oven: Thermostatically controlled, temperature range 30-110°C. Its 79L size offers plenty of room for plate warming, holding food, proving dough, slow cooking such as meringues, stews etc. and drying food (mushrooms, tomatoes).



Chemin *Modern*, Mandarin, Chrome trim



Dual Function Oven: Available in 65L and 67L sizes, this oven boasts all the advantages of the convection fan oven with the ability to switch over to a static electric oven, both with independently controlled grills. Temperature range 50°C -260°C. An extremely versatile general purpose oven, with a wide temperature range, dual function, and a large, powerful grill (for closed door grilling).

Ovens: have drop down doors (swing door on simmer oven and 65L side oven), and the interiors are coated with an antacid smooth contour enamel for easy cleaning. Different height positions for oven racks and roasting trays permit adjustable heights for cooking (the 20L and 27L ovens have one height).

Size matters: the standard Lacanche oven is large enough to roast a very large turkey. The 70L oven fits standard catering gastronorm 1/1 size dishes.

CHOOSE YOUR COLOUR...

For your Lacanche *Classic* or *Modern* range cooker, choose from any of the 32 beautiful enamelled colours (or stainless steel), for a timeless finish created by our craftsmen.



The colours illustrated above are an approximate likeness and should not be regarded as accurate. We recommend seeing a colour swatch before confirming your colour.

Lacanche insists on an exceptional finish for every range cooker—which is why, even today, each one is enamelled by hand. Our vitreous enamels, rich in silica, are applied in three coats to every panel before being fired at 850°C, fusing the colour into the metal itself. The result is a deep, lustrous finish that looks as stunning after 20 years as the day it was created

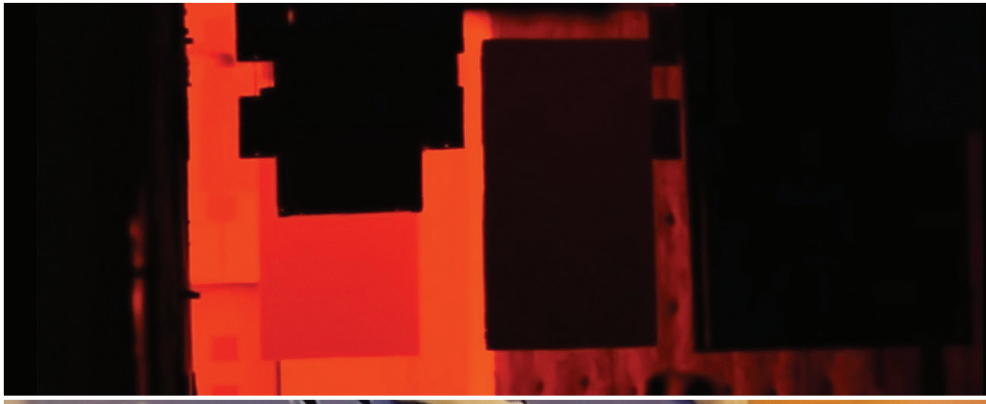


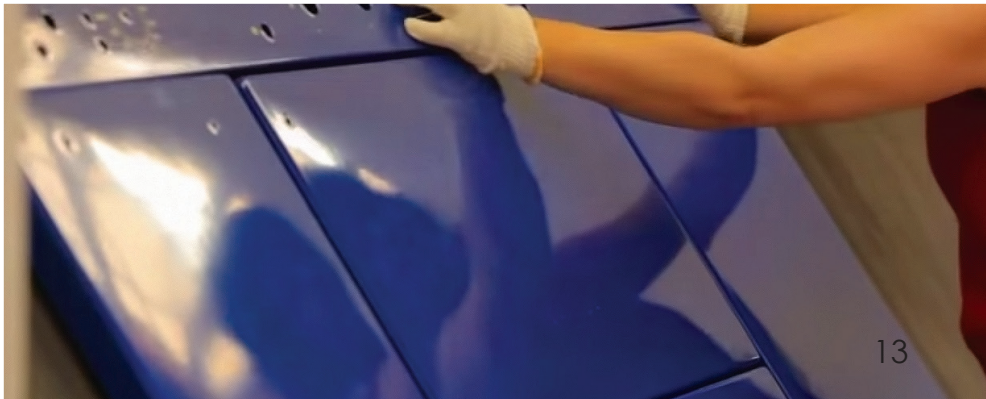
Macon *Classic* , Rose Quartz, Chrome trim

If your preferred colour is not available in our standard range, Lacanche can produce a custom enamel finish. Provide a physical sample, and we will create a colour swatch for your confirmation. A service charge applies and will be offset against the cost of your bespoke enamel once the order is placed. Please be aware that some pigments may not be compatible with high-temperature enamelling.





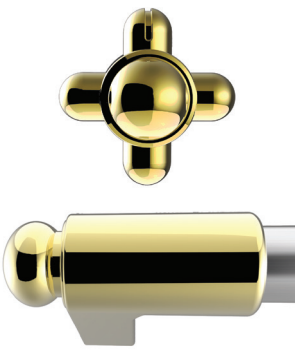




CHOOSE YOUR TRIM…

Lacanche *Classic* Trim

Every detail matters. The trim of your Lacanche *Classic* defines the elegance of your range cooker—from the control knobs and handrail ends to the badge frame and drawer handles. While the towel rail and oven door rails are always stainless steel, and burner caps always brass, you can choose from five exquisite trims: brass, chrome, chrome matt, nickel, or brushed stainless steel. Select the finish that perfectly complements your chosen colour and kitchen design.



Brass



Chrome



Chrome Matt



Nickel



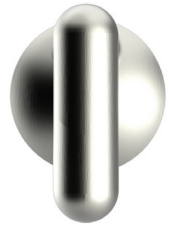
Stainless Steel

Lacanche *Modern* Trim

The Lacanche *Modern* range is designed with sleek simplicity and refined elegance. Choose from two sophisticated trim options for the control knobs: polished chrome or brushed steel. Oven door handles are always crafted in stainless steel, while the burner caps remain solid brass—a hallmark of enduring quality.



Chrome



Stainless Steel

Lacanche *Modern*, Chrome trim



LACANCHE *Classic* RANGE COOKERS



Bernard Savage Kitchens & Interiors Ltd
Lucy Rebecca Photography

CORMATIN *Classic* 700mm wide range cooker





Cooker Details

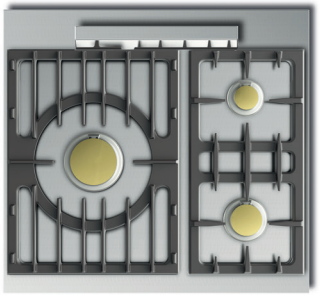
Even the smallest Lacanche is a true professional range,powerful, versatile, and beautifully crafted. The Cormatin combines a spacious oven and pan storage drawer with a high-performance Lacanche hob. With four hob configurations and two oven options, this 70cm masterpiece delivers exceptional control and performance in a compact footprint.

Available in natural gas, LPG, or all-electric, the Classic Cormatin is elegance and power perfectly combined.

Choice of 2 Oven configurations

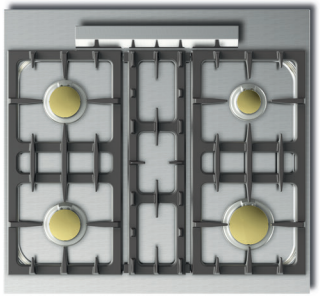
Option 1: G	Option 2: CT
 1 x 70L	 1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW



photographed by: In Tempo





Cooker Details

Compact yet commanding, the Classic Rully delivers performance far beyond its 70cm width. A generous oven sits beneath a 27-litre electric oven and grill, while three hob configurations provide the power and versatility synonymous with Lacanche. Perfect for kitchens where space is at a premium, the Classic Rully combines elegance with professional-grade capability. Available for natural gas or LPG.

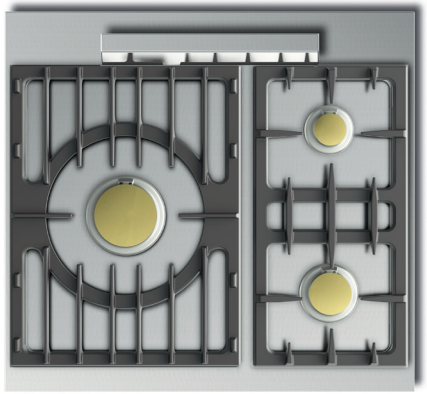
Choice of 1 Oven configuration

Option 1: G

 1 x 27L

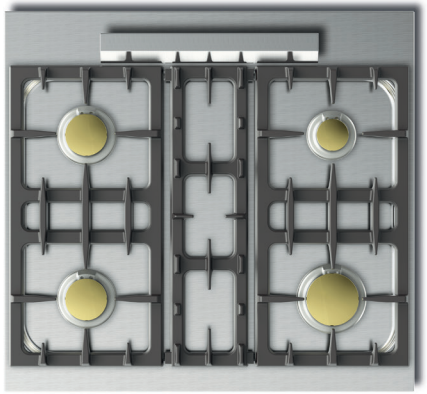
 1 x 67L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



BEAUNE / BUSSY *Classic* 900mm wide range cooker



Beaune *Classic*



Bussy *Classic*

Cooker Details

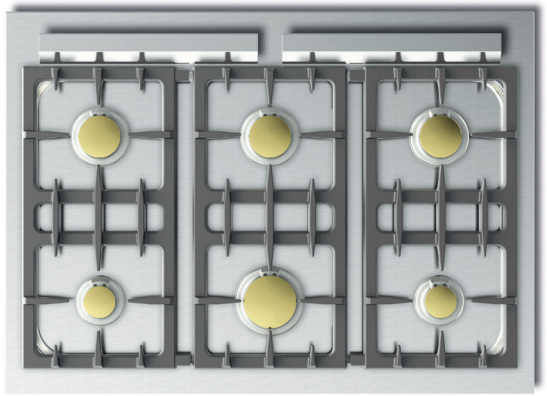
Whether upgrading to a 90cm range cooker or replacing an existing model, the Lacanche Beaune / Bussy embodies craftsmanship, versatility, and performance. A generous 65-litre dual-function oven with grill is paired with your choice of an additional gas, static electric, or convection fan oven, offering exceptional flexibility. The six-burner gas hob accommodates all Lacanche accessories, while a spacious storage drawer completes this elegant design.

Available in natural gas, LPG, or all-electric configurations.

Choice of 2 Oven configurations

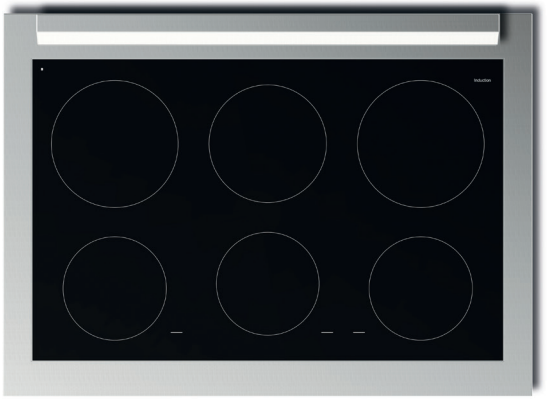
Option 1: GCT	Option 2: ECT	Option 3: CT
1 x 52L	1 x 56L	1 x 51L
1 x 65L	1 x 65L	1 x 65L

Choice of 2 Hob configurations



CLASSIC HOB 6 BURNERS

1 burner @ 4kW
3 burners @ 3kW
2 burners @ 1.5kW



INDUCTION HOB 6 RINGS

2 rings Ø 215mm @ 2.3kW booster 3kW
4 rings Ø 175mm @ 1.1kW, booster 2kW
1 ring Ø 200mm @ 2.3kW, booster 3kW
Residual heat indicator
Locking function
Auto-power
Keep warm function
Bridge function (center)
Startup booster



CLUNY *Classic* 1000mm wide range cooker





Choice of 6 Oven configurations

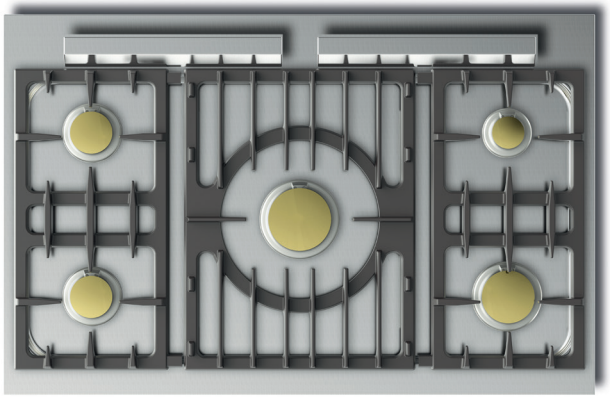
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
					Popular Choice

Cooker Details

One metre wide the classic standard for range cookers and the Classic Cluny remains one of our most sought-after models. With a choice of three hob configurations and six oven options, the Cluny allows you to tailor your range to your cooking style. Two spacious ovens provide dual-fuel versatility, with electric ovens featuring integrated grills and a gas oven ideal for roasting. The all-electric version boasts a powerful five-zone induction hob paired with two electric ovens with grills. Its timeless, symmetrical design ensures the Cluny is as elegant as it is functional.

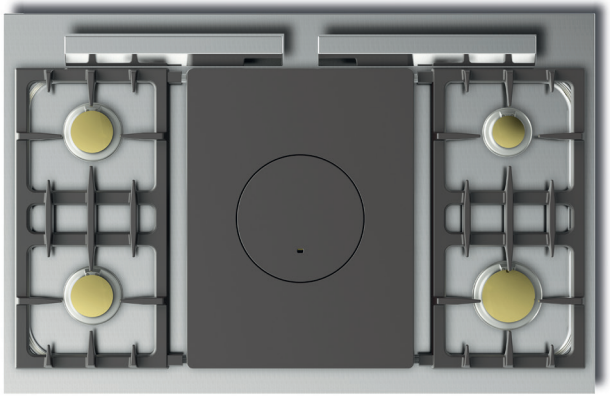
Available in natural gas, LPG, or all-electric.

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW



MACON *Classic* 1000mm wide range cooker



Choice of 5 Oven configurations

Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
				Popular Choice



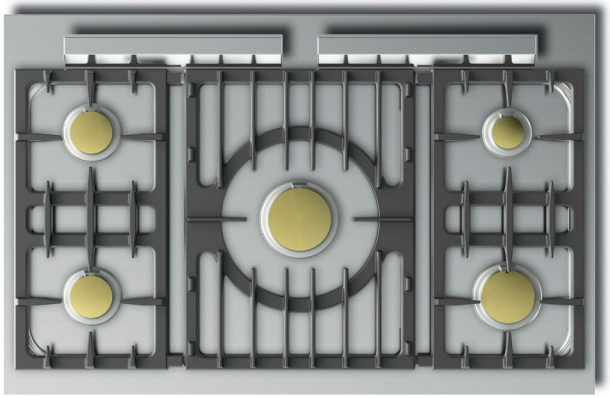
Cooker Details

The Classic Macon is one of our most celebrated range cookers. Designed for those who appreciate both beauty and performance in the kitchen. Its two expansive main ovens can be configured as gas, static electric or fan convection, offering precision and versatility for every culinary creation. A third full oven with integrated grill crafted to accommodate the same trays and racks as the main ovens adds even greater flexibility, ensuring you have the space and capability to entertain in style.

For the hob, you can choose between two premium gas options or a sleek five-zone induction surface, each delivering effortless control and exceptional responsiveness. The Macon is a true powerhouse, capable of producing lavish feasts with ease, yet refined enough for everyday meals.

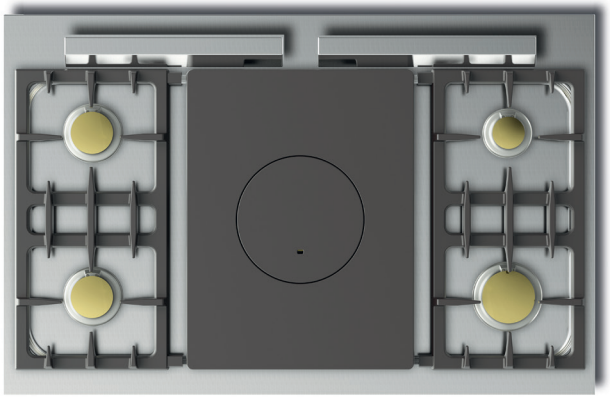
Available for natural gas, LPG (bottled gas), or as a fully electric model, the Macon adapts seamlessly to your lifestyle. More than a cooker, it is a centrepiece, a fusion of craftsmanship and innovation that elevates every kitchen it graces.

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW



VOUGEOT / VOLNAY *Classic* 1000mm wide range cooker



Vougeot *Classic*



Volnay *Classic*

Cooker Details

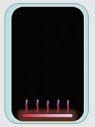
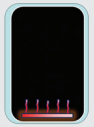
The Classic Vougeot/Volnay is a truly distinctive range cooker, combining refined design with exceptional performance in a sleek one-metre format. It offers a choice of three beautifully engineered hob tops, two gas and one induction, paired with a spacious main oven and a generous 79-litre simmer oven.

The main oven can be specified for gas, or dual-function electric with grill, ensuring precision for every culinary creation. The simmer oven adds remarkable versatility, allowing you to plate warm, hold dishes at the perfect temperature, or slow cook with ease.

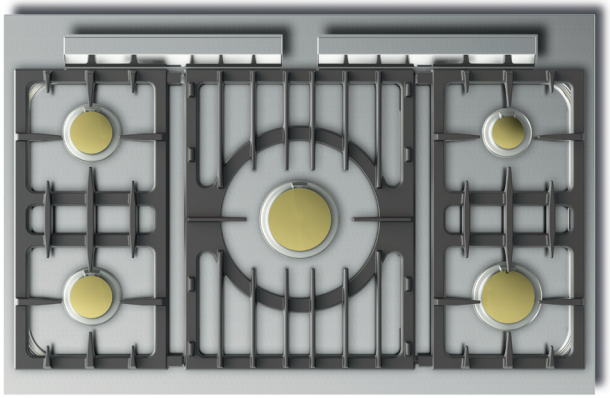
For those who prefer an all-electric configuration, the Vougeot / Volnay is available with a powerful five-zone induction hob, delivering effortless control and rapid responsiveness. Whether you choose natural gas, LPG (bottled gas), or full electric, this range cooker adapts seamlessly to your lifestyle.

More than an appliance, the Classic Vougeot/Volnay is a statement of sophistication, a fusion of craftsmanship and innovation that transforms your kitchen into a space of culinary artistry.

Choice of 2 Oven configurations

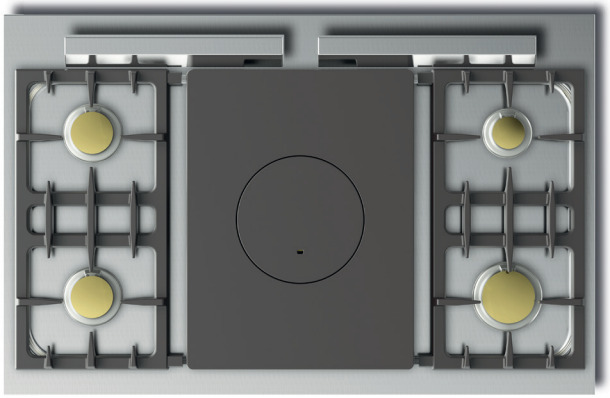
Option 1: G	Option 2: CT
 1 x 70L	 1 x 67L
 1 x 79L	 1 x 79L
	Popular Choice

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW



photographed by: Frank Tack

SAVIGNY / SAULIEU *Classic* 1105mm wide range cooker



Savigny *Classic*



Saulieu *Classic*

Cooker Details

The Classic Savigny/Saulieu is a distinguished double-oven range cooker, measuring an impressive 1105mm in width and crafted for those who demand versatility and style. At its heart lies a spacious main oven, which can be specified for gas, or dual-function electric with grill, ensuring flawless results fore very culinary creation. Complementing this is a vertical 65-litre dual-function electric oven and grill, designed for precision and convenience.

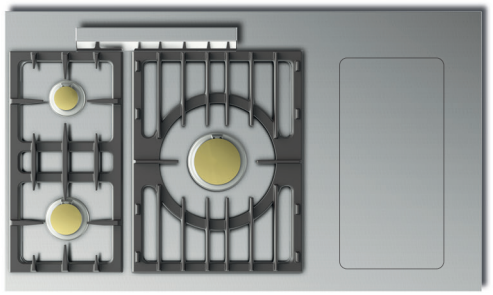
This exceptional range offers a choice of four beautifully engineered hob tops (three gas and one induction) allowing you to tailor your cooking experience. For added flexibility, an optional integrated hob element such as gas burners or an electric griddle can be selected, bringing professional-grade performance into your home.

Available for natural gas, LPG (bottled gas), or as a fully electric model, the Classic Savigny/Saulieu adapts effortlessly to your lifestyle. More than an appliance, it is a statement of craftsmanship and innovation, a centrepiece that transforms your kitchen into a space of culinary artistry.

Choice of 2 Oven configurations

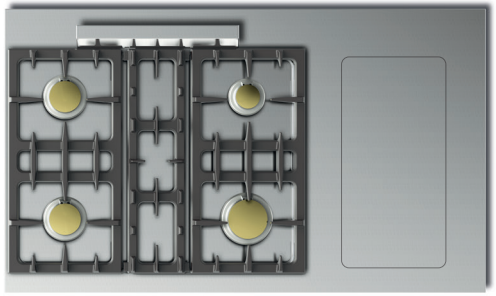
Option 1: G		Option 2: CT	
	1 x 70L		1 x 67L
	1 x 65L		1 x 65L

Choice of 4 Hob configurations



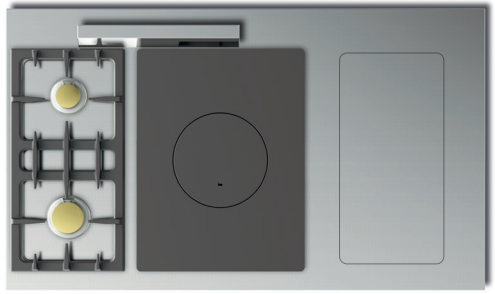
CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob option



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob option



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob option



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 1 integrated hob option

Savigny hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



CHARLIEU / CHABLIS *Classic* 1405mm wide range cooker



Charlieu *Classic*



Chablis *Classic*

Cooker Details

The Classic Charlieu/Chablis is a commanding 1405mm wide range cooker, designed for those who demand exceptional performance and uncompromising style. At its heart are two expansive main ovens, offering true dual-fuel potential for the ultimate in culinary flexibility. Complementing these is a generous 79-litre simmer oven, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision.

For those seeking even greater versatility, the simmer oven can be specified as an optional 65-litre dual-function electric oven and grill. The hob configuration offers a choice of three beautifully engineered tops (two gas and one induction) with space for an additional integrated element such as a chargrill, extra burners, or a multi-cooker, allowing you to tailor your cooking experience to perfection.

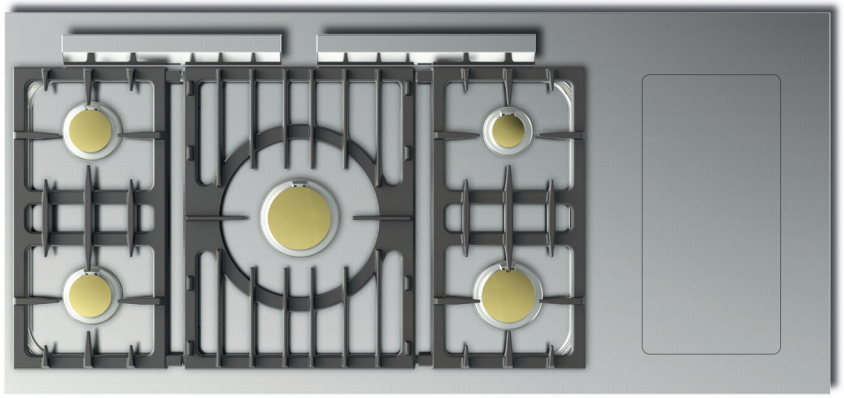
Available for natural gas, LPG (bottled gas), or as a fully electric model, the Classic Charlieu/Chablis adapts seamlessly to your lifestyle. More than a range cooker, it is a statement of craftsmanship and innovation.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L

Popular Choice

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob option



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob option



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 1 integrated hob option

Chablis hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

CHEMIN / CHAUSSIN *Classic* 1405mm wide range cooker



Chemin *Classic*



Chaussin *Classic*

Cooker Details

The Classic Chemin/Chaussin is one of our most sought-after range cookers, combining timeless design with exceptional versatility.

At its core are two expansive main ovens, which can be specified as gas, static electric, or convection (fan), ensuring precision for every culinary creation. Complementing these is a 20-litre electric oven and grill, alongside a generous 79-litre simmer oven, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with ease.

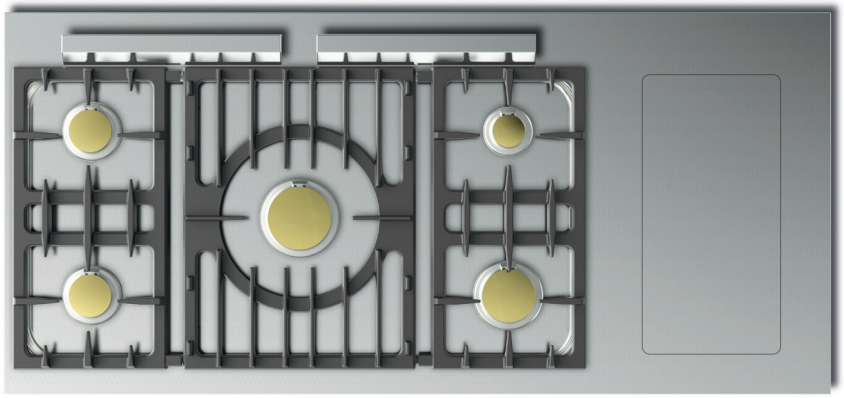
For those seeking even greater flexibility, the simmer oven on the Chemin model can be specified as an optional 65-litre dual-function electric oven and grill. The hob configuration offers a choice of three beautifully engineered tops, two gas and one induction-each with five burners or five induction plates, and space for an additional integrated element such as a chargrill, extra burners, or a Plancha.

Available for natural gas, LPG (bottled gas), or as a fully electric model, the Chemin/Chaussin adapts seamlessly to your lifestyle. More than a range cooker, it is a statement of craftsmanship and innovation—a centrepiece of your kitchen.

Choice of 5 Oven configurations

Option 1: GE	Option 2: EE	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob option



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob option



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 1 integrated hob option

Chemin hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Chaussin or 1 integrated hob option on the right for Chemin.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

CHALONNAIS *Classic* 1405mm wide range cooker



photography by:@paullmcraig



Cooker Details

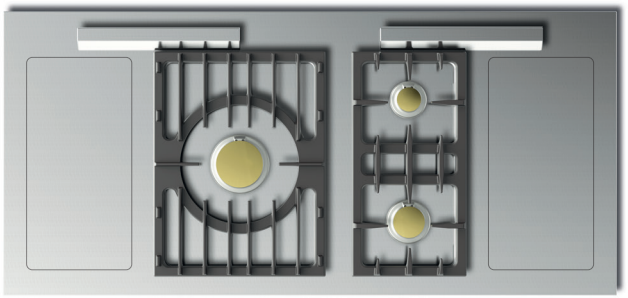
For those who desire exceptional oven capacity, the 1405mm wide Classic Chalonnais is the ultimate range cooker. Its graceful, symmetrical lines conceal a powerhouse of performance, with two expansive ovens that can be specified as gas, or dual-function electric. Each electric oven is equipped with a grill, ensuring versatility for every culinary creation.

The hob top offers generous space for two additional integrated elements, allowing you to tailor your cooking experience with options such as an electric plancha, extra burners, or induction plates. Whether you choose natural gas, LPG (bottled gas), or a fully electric configuration, the Classic Chalonnais delivers uncompromising performance with timeless elegance

Choice of 3 Oven configurations

Option 1: G	Option 2: GCT	Option 3: CT
1 x 70L	1 x 70L	1 x 67L
1 x 70L	1 x 67L	1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



photographed by: De Menagerie

CITEAUX *Classic* 1505mm wide range cooker



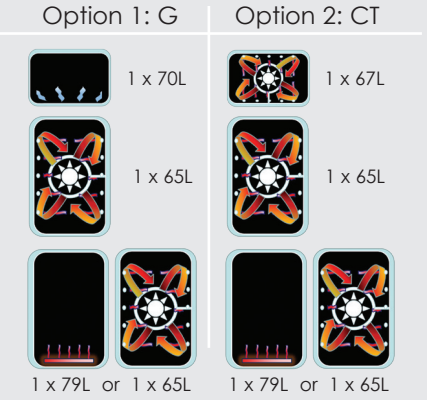
Cooker Details

The Classic Citeaux is an enduring favourite among Lacanche range cookers Admired for its graceful design and exceptional functionality. This over-a-metre masterpiece features two main ovens and a simmer oven, offering a perfect balance of capacity and flexibility. On the left, a vertical 65-litre dual-function electric oven provides precision and convenience, while the central oven can be specified as gas, or dual-function electric to suit your cooking style. To the right, a generous 79-litre simmer oven adds versatility, ideal for plate warming, holding dishes at the perfect temperature, or slow cooking with ease.

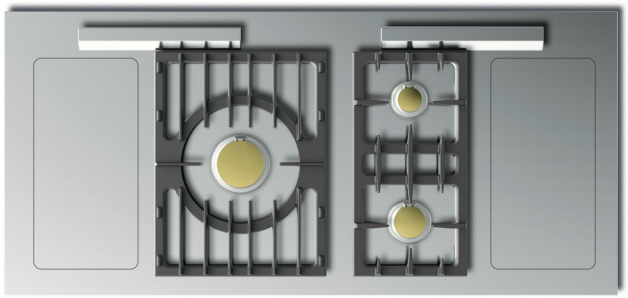
The hob top offers a choice of four beautifully engineered configurations (three gas and one induction) with ample space for two additional integrated elements such as a chargrill, extra burners, or a multi-cooker. This thoughtful combination of oven sizes and hob options makes the Citeaux one of the most popular range cookers in the collection.

For those seeking even greater flexibility, the simmer oven can be specified as an optional 65-litre dual-function electric oven and grill. Available for natural gas, LPG (bottled gas), or as a fully electric model, the Citeaux adapts seamlessly to your lifestyle.

Choice of 2 Oven configurations



Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

FLAVIGNY *Classic* 1805mm wide range cooker



Cooker Details

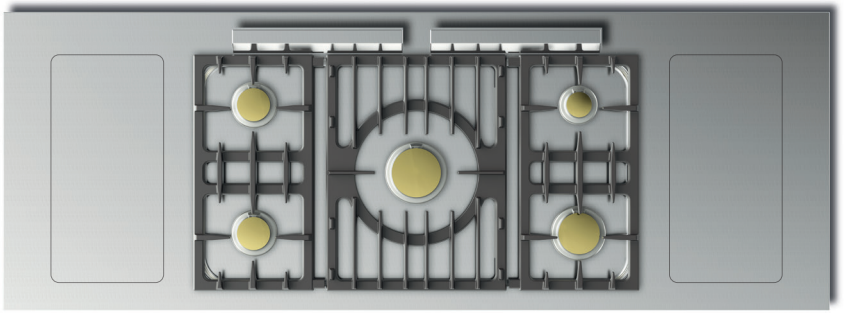
The Classic Flavigny is an exquisite range cooker combines graceful design with remarkable versatility. At its heart are two expansive main ovens, offering true dual-fuel potential and available in gas, static electric, or convection (fan) configurations. Complementing these are two generous 79-litre simmer ovens, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision. For those seeking even greater flexibility, both the simmer ovens can be specified as an optional 65-litre dual-function electric oven and grill.

The hob top provides a choice of three beautifully engineered configurations (two gas and one induction) with ample space for two additional integrated elements such as a chargrill, extra burners, a multi-cooker, fryer, or plancha. Available for natural gas, LPG (bottled gas), or as a fully electric model Every detail of the Flavigny is crafted to deliver uncompromising performance while elevating the aesthetic of your kitchen.

Choice of 6 Oven configurations

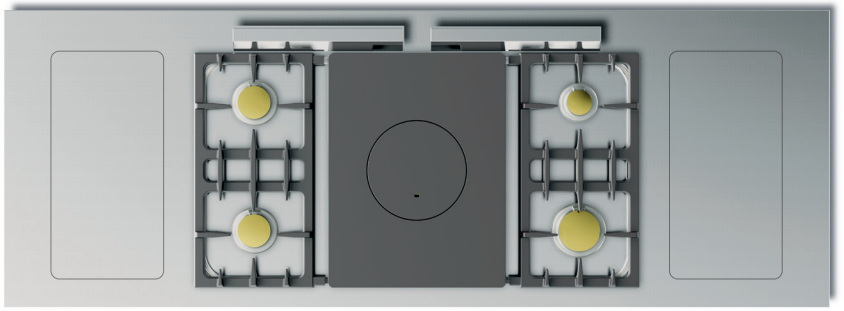
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

AVALON *Classic* 1805mm wide range cooker



Cooker Details

The Classic Avalon is a range cooker of exceptional presence and performance. At its core are two expansive main ovens, which can be configured for gas, static electric or as fully convection (fan), offering true dual-fuel versatility. A third full oven with integrated grill designed to accommodate the same trays and racks as the main ovens, adds even greater flexibility for ambitious culinary creations.

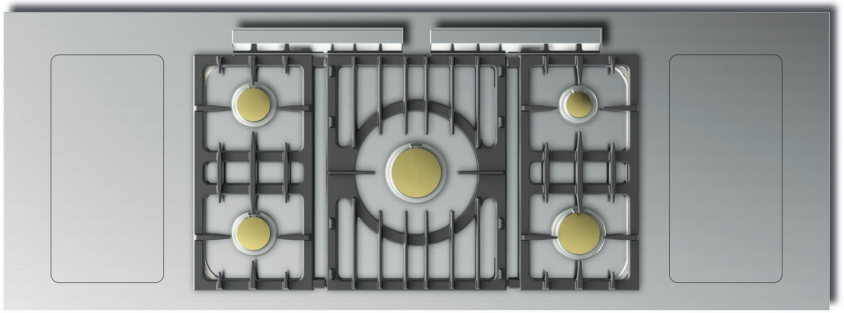
Complementing these is a pair of generous 79-litre simmer ovens, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision. For those seeking even more versatility, the simmer ovens can be specified as optional 65-litre dual-function electric ovens with integrated grills.

The hob top offers a choice of three beautifully engineered configurations, (two gas and one induction) with ample space for two additional integrated elements such as a chargrill, extra burners, a multi-cooker, fryer, or plancha. Available for natural gas, LPG (bottled gas), or as a fully electric model. Every element of the Avalon is engineered to deliver exceptional performance while enhancing the refined look of your kitchen.

Choice of 5 Oven configurations

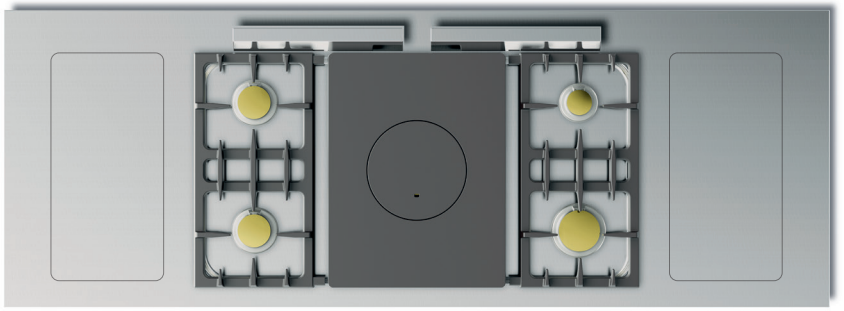
Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L
				Popular Choice

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

BELMONT / BLIGNY *Classic* 1805mm wide range cooker



Belmont *Classic*



Bligny *Classic*

Cooker Details

or those who demand exceptional oven capacity, the 1805mm wide Classic Belmont/ Bligny is the ultimate range cooker. Its graceful lines conceal a powerhouse of performance, with two expansive main ovens that can be specified as gas or dual-function electric. Each electric oven is equipped with a grill, ensuring versatility for every culinary creation.

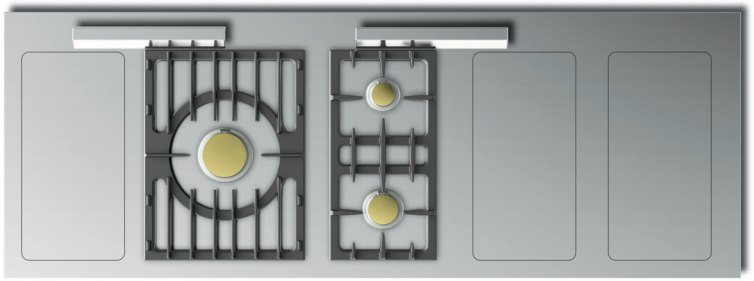
Complementing these is a generous 79-litre simmer oven, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision. For those seeking even greater flexibility, the simmer oven can be specified as an optional 65-litre dual-function electric oven and grill.

The hob top is available in four beautifully engineered configurations (three gas and one induction) and can be customised with up to three integrated elements, including an electric plancha, additional burners, a chargrill, multi-cooker, fryer, or induction plates. Offered in natural gas, LPG (bottled gas), or fully electric models, every aspect of the Belmont / Bligny is crafted to deliver uncompromising performance while enhancing the elegance of your kitchen.

Choice of 3 Oven configurations

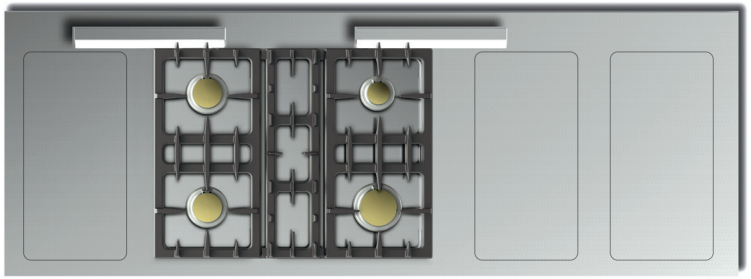
Option 1: G	Option 2: GCT	Option 3: CT
1 x 70L	1 x 70L	1 x 67L
1 x 70L	1 x 67L	1 x 67L
1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 3 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 3 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 3 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 3 integrated hob options

Belmont hob

Choice Of 3 Integrated Hob Options

Select 3 integrated hob options for the Belmont (2 option on the right & 1 option on the left) hob Select 3 integrated hob options for the Bligny (2 option on the left & 1 option on the right) hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

VEZELAY *Classic* 2205mm wide range cooker



Cooker Details

The largest model in the Lacanche collection, the Classic Vezelay combines balanced proportion with understated elegance. It features two expansive main ovens availabe in gas, or dual-function electric, with integrated grills on electric models for added versatility.

Two 79-litre simmer ovens provide flexible support for plate warming, holding dishes, or slow cooking, with the option to upgrade to a 65-litre dual-function electric oven with grill.

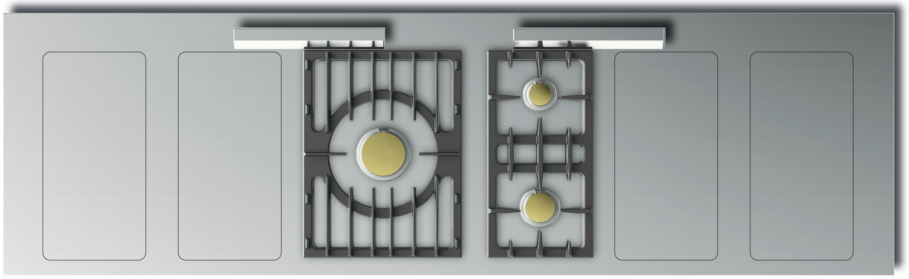
The Vezelay offers four hob configurations (three gas and one induction) and accommodates up to four additional elements, including a chargrill, plancha, extra burners, multi-cooker, fryer, or induction plates.

Defined by clean lines and a quietly commanding presence, the Classic Vezelay delivers exceptional performance with refined simplicity. Available in natural gas, LPG, or fully electric models, it represents the pinnacle of Lacanche luxury.

Choice of 3 Oven configurations

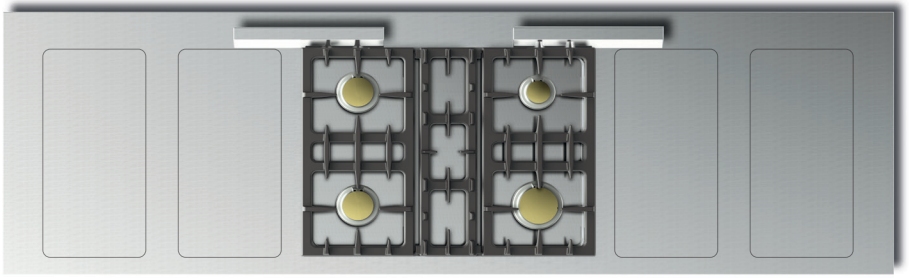
Option 1: G	Option 2: GCT	Option 3: CT
1 x 70L	1 x 70L	1 x 67L
1 x 70L	1 x 67L	1 x 67L
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 4 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 4 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 4 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 4 integrated hob options

Choice Of 4 Integrated Hob Options

Select 4 integrated hob options for the Vezelay hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV



Modern

LACANCHE, BURGUNDY, FRANCE SINCE 1796



photographed by: @paulcriag.com

CORMATIN *Modern* 700mm wide range cooker





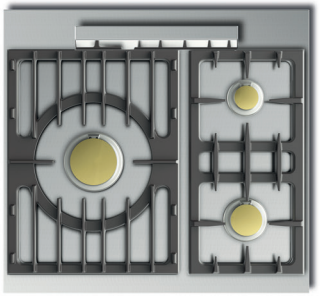
Cooker Details

Even the smallest Lacanche is a true professional range—powerful, versatile, and beautifully crafted. The Cormatin combines a spacious oven and pan storage drawer with a high-performance Lacanche hob. With four hob configurations and two oven options, this 70cm masterpiece delivers exceptional control and performance in a compact footprint. Available in natural gas, LPG, or all-electric, the Modern Cormatin is elegance and power perfectly combined.

Choice of 2 Oven configurations

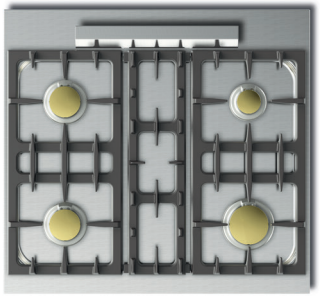
Option 1: G	Option 2: CT
1 x 70L	1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW







Cooker Details

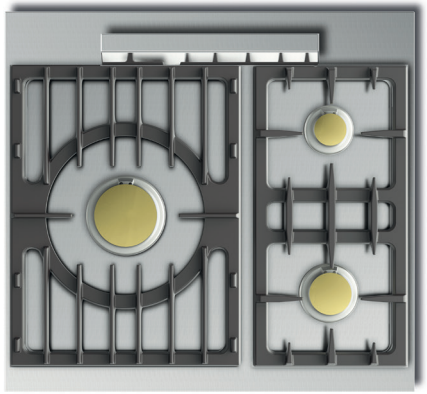
Compact yet commanding, the Modern Rully delivers performance far beyond its 70cm width. A generous oven sits beneath a 27-litre electric oven and grill, while three hob configurations provide the power and versatility synonymous with Lacanche. Perfect for kitchens where space is at a premium, the Modern Rully combines elegance with professional-grade capability. Available for natural gas or LPG.

Choice of 1 Oven configuration

Option 1: G

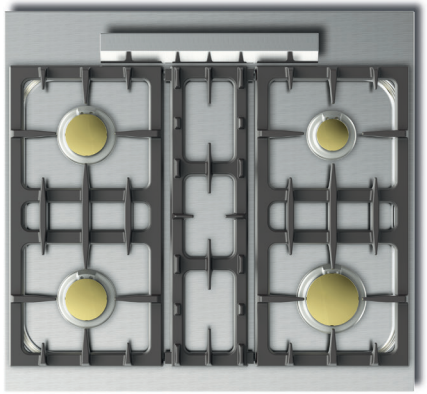
1 x 27L 1 x 67L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW



BEAUNE / BUSSY *Modern* 900mm wide range cooker



Beaune *Modern*



Bussy *Modern*

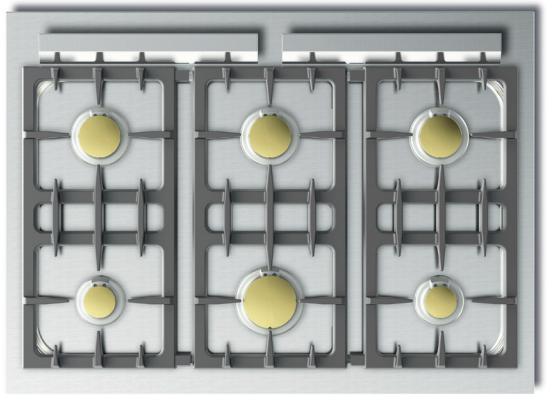
Cooker Details

Whether upgrading to a 90cm range cooker or replacing an existing model, the Lacanche Modern Beaune / Bussy embodies craftsmanship, versatility, and performance. A generous 65-litre dual-function oven with grill is paired with your choice of an additional gas, static electric, or convection oven, offering exceptional flexibility. The six-burner gas hob accommodates all Lacanche accessories, while a spacious storage drawer completes this elegant design. Available in natural gas, LPG, or all-electric configurations.

Choice of 2 Oven configurations

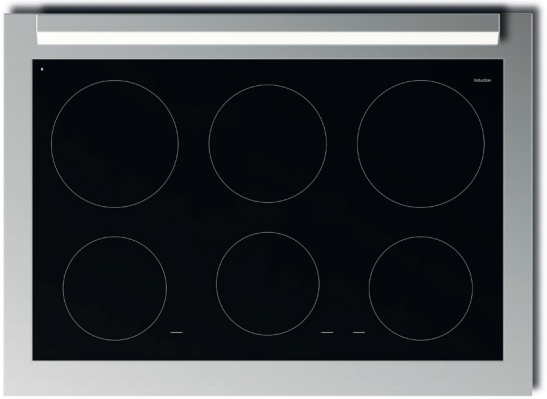
Option 1: GCT	Option 2: ECT	Option 3: CT
1 x 52L	1 x 56L	1 x 51L
1 x 65L	1 x 65L	1 x 65L

Choice of 2 Hob configurations



CLASSIC HOB 6 BURNERS

1 burner @ 4kW
3 burners @ 3kW
2 burners @ 1.5kW



INDUCTION HOB 6 RINGS

2 rings Ø 215mm @ 2.3kW booster 3kW
4 rings Ø 175mm @ 1.1kW, booster 2kW
1 ring Ø 200mm @ 2.3kW, booster 3kW
Residual heat indicator
Locking function
Auto-power
Keep warm function
Bridge function (center)
Startup booster





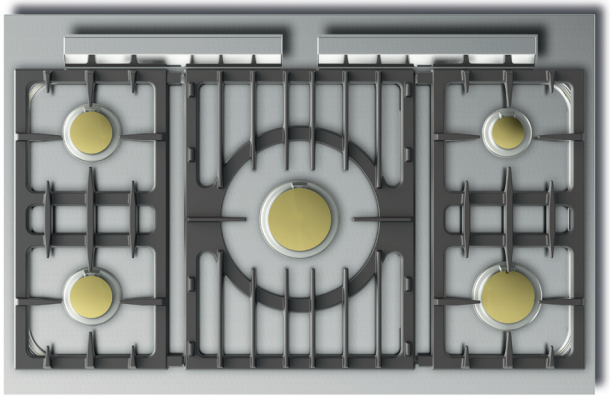
Cooker Details

One metre wide, the classic standard for range cookers and the Modern Cluny remains one of our most sought-after models. With a choice of three hob configurations and six oven options, the Cluny allows you to tailor your range to your cooking style. Two spacious ovens provide dual-fuel versatility, with electric ovens featuring integrated grills and a gas oven ideal for roasting. The all-electric version boasts a powerful five-zone induction hob paired with two electric ovens with grills. Its timeless, symmetrical design ensures the Cluny is as elegant as it is functional. Available in natural gas, LPG, or all-electric.

Choice of 6 Oven configurations

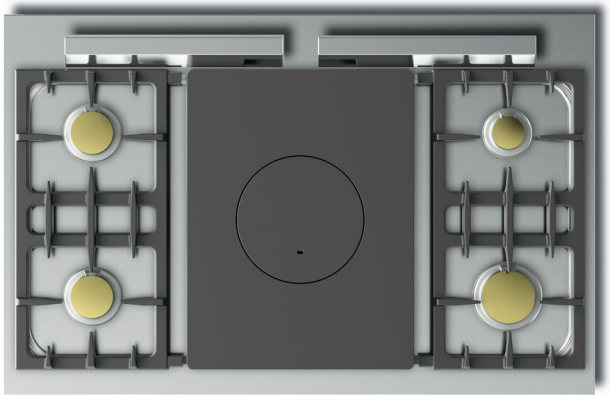
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
					Popular Choice

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW



photographed by: @paulcraig.com

MACON *Modern* 1000mm wide range cooker



Choice of 5 Oven configurations

Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
				Popular Choice

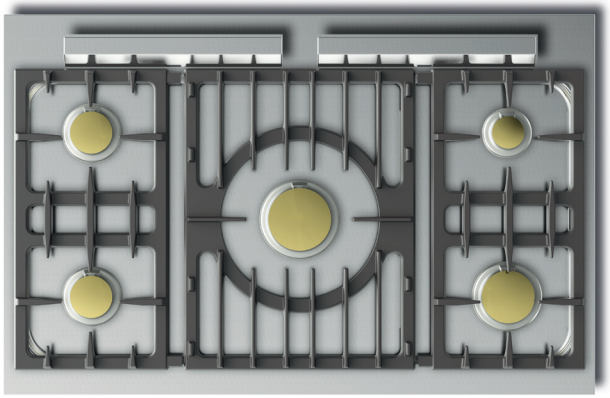


Cooker Details

The Modern Macon is one of our most celebrated range cookers, designed for those who appreciate both beauty and performance in the kitchen. Its two expansive main ovens can be configured as gas, static electric or convection, offering precision and versatility for every culinary creation. A third full oven with integrated grill—crafted to accommodate the same trays and racks as the main ovens—adds even greater flexibility, ensuring you have the space and capability to entertain in style.

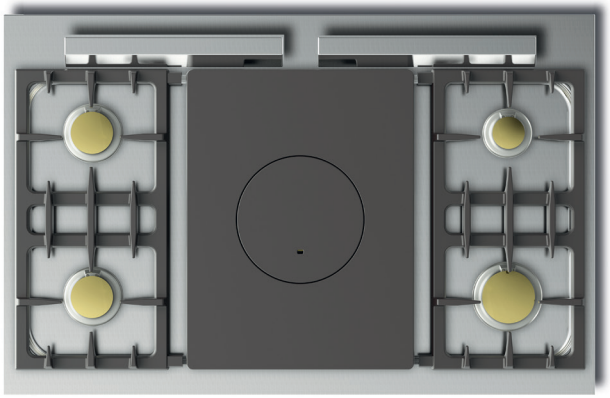
For the hob, you can choose between two premium gas options or a sleek five-zone induction surface, each delivering effortless control and exceptional responsiveness. The Macon is a true powerhouse, capable of producing lavish feasts with ease, yet refined enough for everyday meals. Available for natural gas, LPG (bottled gas), or as a fully electric model, the Macon adapts seamlessly to your lifestyle. More than a cooker, it is a centrepiece—a fusion of craftsmanship and innovation that elevates every kitchen it graces.

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW



VOUGEOT / VOLNAY *Modern* 1000mm wide range cooker



Vougeot *Modern*



Volnay *Modern*

Cooker Details

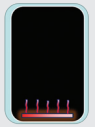
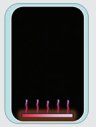
The Modern Vougeot/Volnay is a truly distinctive range cooker, combining refined design with exceptional performance in a sleek one-metre format. It offers a choice of three beautifully engineered hob tops, two gas and one induction,paired with a spacious main oven and a generous 79-litre simmer oven.

The main oven can be specified for gas, or dual-function electric with grill, ensuring precision for every culinary creation. The simmer oven adds remarkable versatility, allowing you to plate warm, hold dishes at the perfect temperature, or slow cook with ease.

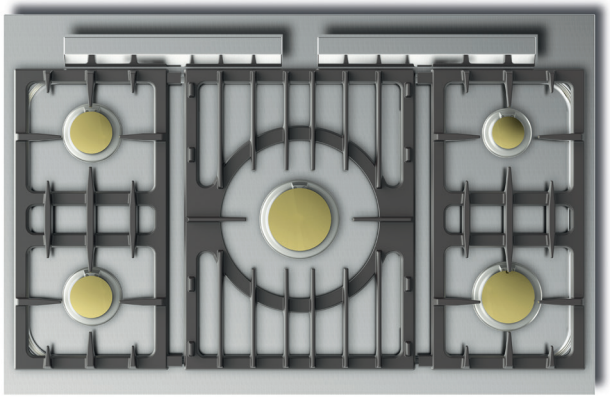
For those who prefer an all-electric configuration, the Vougeot / Volnay is available with a powerful five-zone induction hob, delivering effortless control and rapid responsiveness. Whether you choose natural gas, LPG (bottled gas), or full electric, this range cooker adapts seamlessly to your lifestyle.

More than an appliance, the Modern Vougeot/Volnay is a statement of sophistication, a fusion of craftsmanship and innovation that transforms your kitchen into a space of culinary artistry.

Choice of 2 Oven configurations

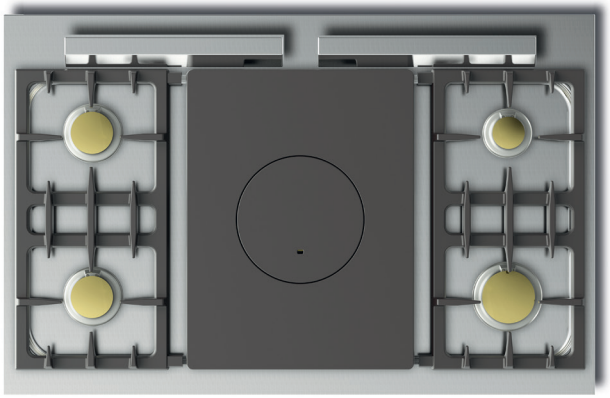
Option 1: G	Option 2: CT
 1 x 70L	 1 x 67L
 1 x 79L	 1 x 79L
	Popular Choice

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW



SAVIGNY / SAULIEU *Modern* 1105mm wide range cooker



Savigny *Modern*



Saulieu *Modern*

Cooker Details

The Modern Savigny/Saulieu is a distinguished double-oven range cooker, measuring an impressive 1105mm in width and crafted for those who demand versatility and style. At its heart lies a spacious main oven, which can be specified for gas, or dual-function electric with grill, ensuring flawless results for every culinary creation. Complementing this is a vertical 65-litre dual-function electric oven and grill, designed for precision and convenience.

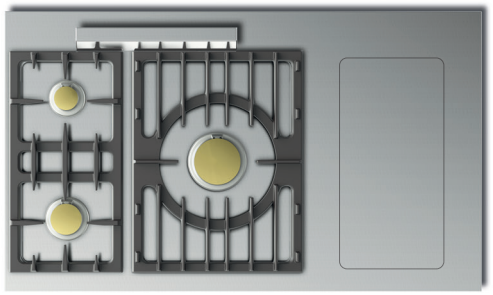
This exceptional range offers a choice of four beautifully engineered hob tops (three gas and one induction) allowing you to tailor your cooking experience. For added flexibility, an optional integrated hob element such as gas burners or an electric griddle can be selected, bringing professional-grade performance into your home.

Available for natural gas, LPG (bottled gas), or as a fully electric model, the Modern Savigny / Saulieu adapts effortlessly to your lifestyle. More than an appliance, it is a statement of craftsmanship and innovation—a centrepiece that transforms your kitchen into a space of culinary artistry.

Choice of 2 Oven configurations

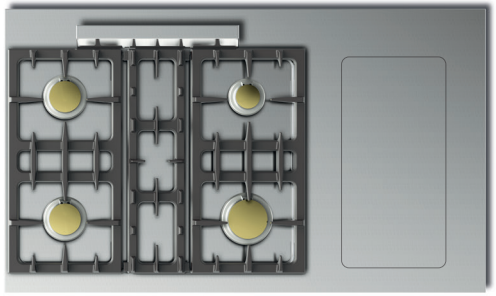
Option 1: G		Option 2: CT	
	1 x 70L		1 x 67L
	1 x 65L		1 x 65L

Choice of 4 Hob configurations



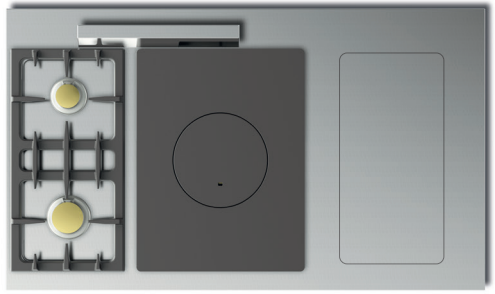
CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob options



TRADITIONAL HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob options



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 1 integrated hob options

Savigny hob

Choice Of 1 Integrated Hob Options

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



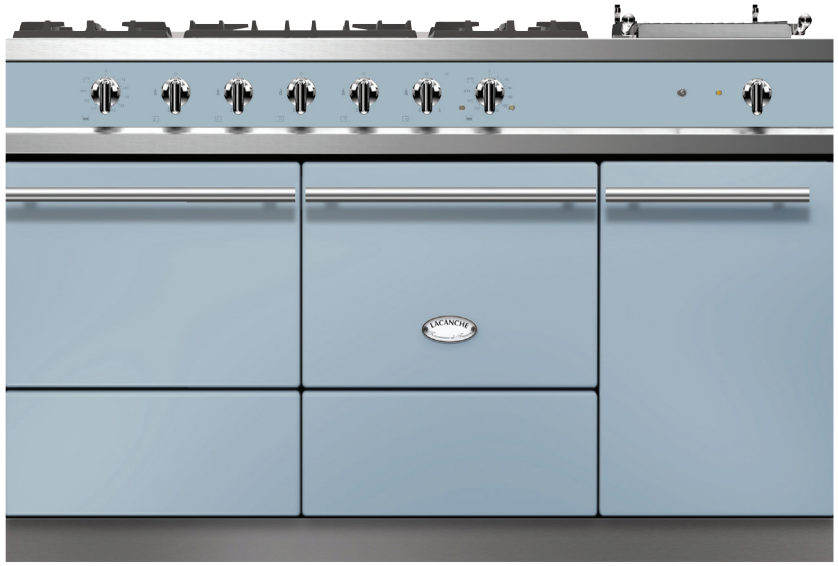
Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



CHARLIEU / CHABLIS *Modern* 1405mm wide range cooker



Charlieu *Modern*



Chablis *Modern*

Cooker Details

The Modern Charlieu/Chablis is a commanding 1405mm wide range cooker, designed for those who demand exceptional performance and uncompromising style. At its heart are two expansive main ovens, offering true dual-fuel potential for the ultimate in culinary flexibility. Complementing these is a generous 79-litre simmer oven, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision.

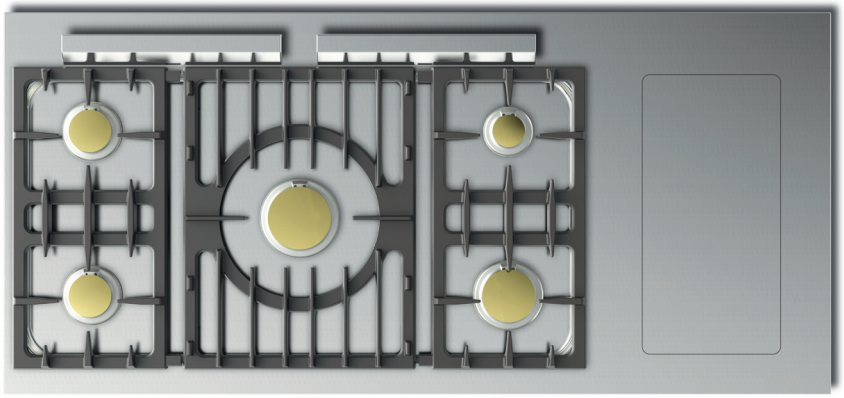
For those seeking even greater versatility, the simmer oven can be specified as an optional 65-litre dual-function electric oven and grill. The hob configuration offers a choice of three beautifully engineered tops (two gas and one induction) with space for an additional integrated element such as a chargrill, extra burners, or a multi-cooker, allowing you to tailor your cooking experience to perfection.

Available for natural gas, LPG (bottled gas), or as a fully electric model, the Modern Charlieu/Chablis adapts seamlessly to your lifestyle. More than a range cooker, it is a statement of craftsmanship and innovation—a centrepiece that transforms your kitchen into a space of culinary artistry.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L	1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob options



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 1 integrated hob options

Chablis hob

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

CHEMIN / CHAUSSIN *Modern* 1405mm wide range cooker



Chemin *Modern*



Chaussin *Modern*

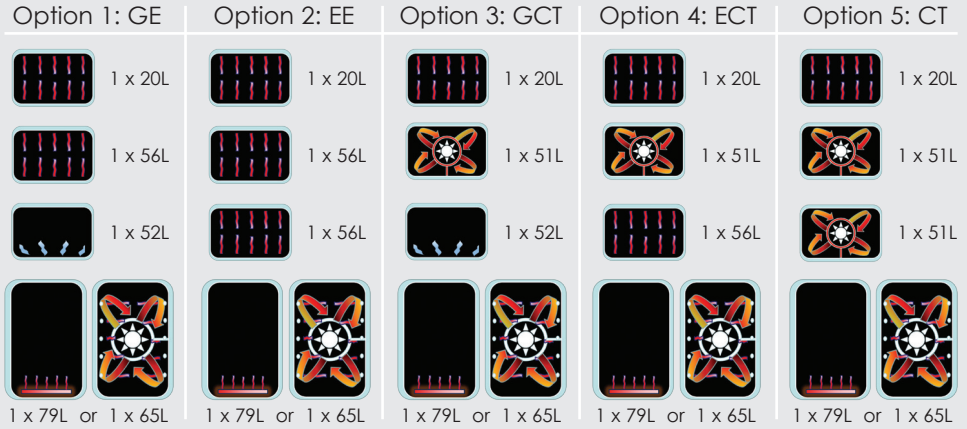
Cooker Details

The Modern Chemin/Chaussin is among the most coveted pieces in our collection, uniting timeless design with remarkable versatility in a perfectly balanced format just over one metre wide. At its heart lie two expansive main ovens, offered in gas, static electric, or convection (fan),each engineered to deliver precise, consistent results worthy of the most discerning cook. These are complemented by a 20-litre electric oven and grill, together with a generous 79-litre simmer oven ideal for plate warming, holding dishes at service temperature, or achieving beautifully controlled slow cooking.

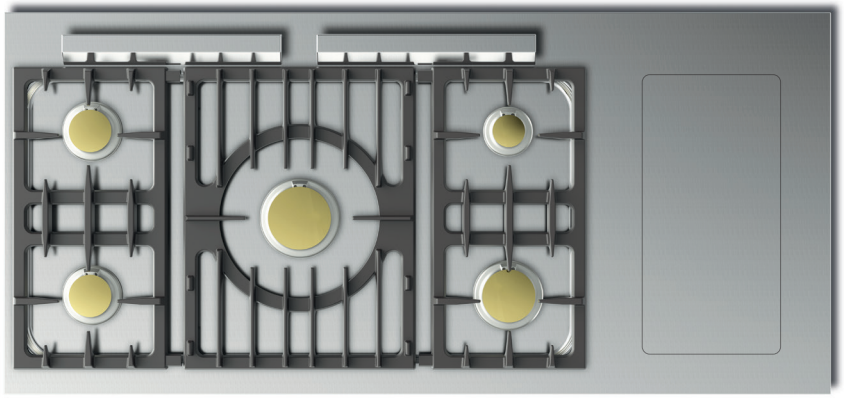
For those who desire enhanced capability, the simmer oven on the Chemin model may be specified as a 65-litre dual-function electric oven with integrated grill. Above, the hob can be configured with one of three impeccably crafted tops (two gas and one induction) each providing five burners or five induction plates, along with space for an additional bespoke element such as a chargrill, extra burners, or a plancha.

Available in natural gas, LPG (bottled gas), or as a fully electric model, the Chemin/ Chaussin adapts effortlessly to your culinary preferences. More than a range cooker, it is a statement of modern craftsmanship and refined engineering—a true centrepiece that elevates the character and performance of your kitchen.

Choice of 5 Oven configurations



Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 1 integrated hob options



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 1 integrated hob options

Chemin hob

Choice Of 2 Integrated Hob Options

Select 1 integrated hob option on the left for Chaussin or 1 integrated hob option on the right for Chemin.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

CHALONNAIS *Modern* 1405mm wide range cooker





Cooker Details

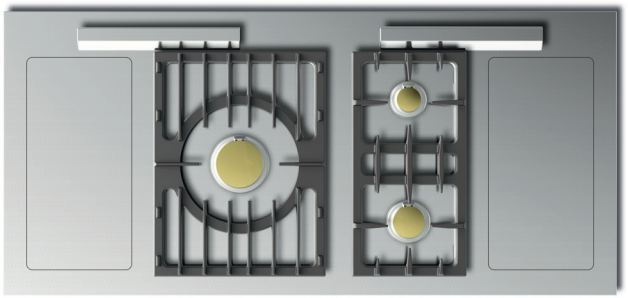
For those who desire exceptional oven capacity, the 1405mm wide Classic Chalonnais is the ultimate range cooker. Its graceful, symmetrical lines conceal a powerhouse of performance, with two expansive ovens that can be specified as gas, or dual-function electric. Each electric oven is equipped with a grill, ensuring versatility for every culinary creation.

The hob top offers generous space for two additional integrated elements, allowing you to tailor your cooking experience with options such as an electric plancha, extra burners, or induction plates. Whether you choose natural gas, LPG (bottled gas), or a fully electric configuration, the Classic Chalonnais delivers uncompromising performance with timeless elegance

Choice of 3 Oven configurations

Option 1: G	Option 2: GCT	Option 3: CT
1 x 70L	1 x 70L	1 x 67L
1 x 70L	1 x 67L	1 x 67L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



CITEAUX *Modern* 1505mm wide range cooker



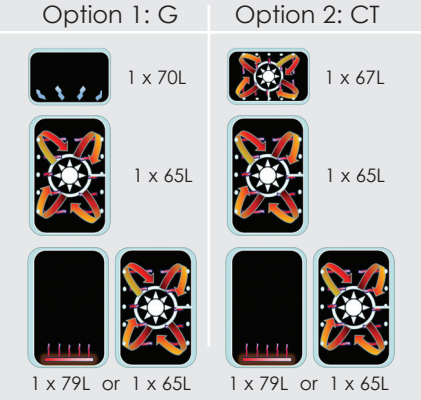
Cooker Details

The Modern Citeaux is an enduring favourite among Lacanche range cookers, admired for its graceful design and exceptional functionality. This over-a-metre masterpiece features two main ovens and a simmer oven, offering a perfect balance of capacity and flexibility. On the left, a vertical 65-litre dual-function electric oven provides precision and convenience, while the central oven can be specified as gas or dual-function electric to suit your cooking style. To the right, a generous 79-litre simmer oven adds versatility, ideal for plate warming, holding dishes at the perfect temperature, or slow cooking with ease.

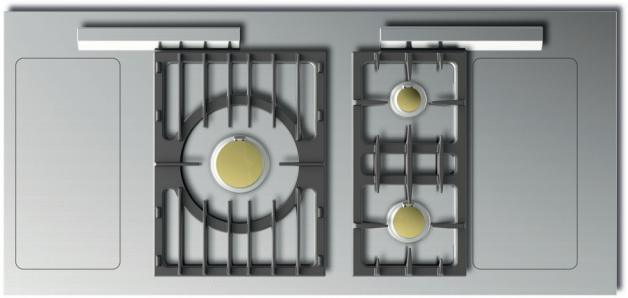
The hob top offers a choice of four beautifully engineered configurations (three gas and one induction) with ample space for two additional integrated elements such as a chargrill, extra burners, or a multi-cooker. This thoughtful combination of oven sizes and hob options makes the Citeaux one of the most popular range cookers in the collection.

For those seeking even greater flexibility, the simmer oven can be specified as an optional 65-litre dual-function electric oven and grill. Available for natural gas, LPG (bottled gas), or as a fully electric model, the Citeaux adapts seamlessly to your lifestyle.

Choice of 2 Oven configurations



Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

FLAVIGNY *Modern* 1805mm wide range cooker



Cooker Details

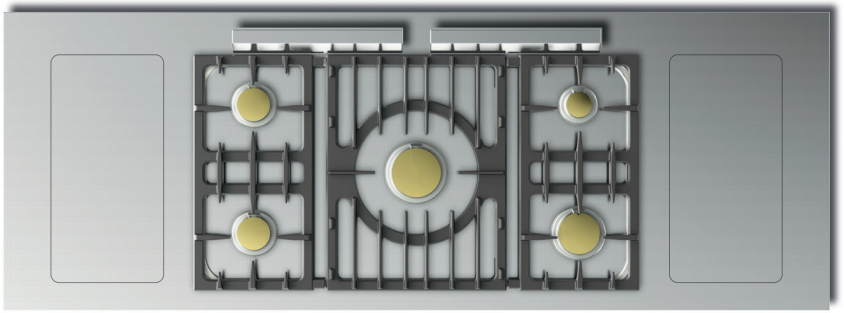
The Modern Flavigny is an exquisite range cooker combines graceful design with remarkable versatility. At its heart are two expansive main ovens, offering true dual-fuel potential and available in gas, static electric, or convection (fan) configurations. Complementing these are two generous 79-litre simmer ovens, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision. For those seeking even greater flexibility, the simmer ovens can be specified as an optional 65-litre dual-function electric oven and grill

The hob top provides a choice of three beautifully engineered configurations (two gas and one induction) with ample space for two additional integrated elements such as a chargrill, extra burners, a multi-cooker, fryer, or plancha. Every detail is crafted to deliver uncompromising performance while elevating the aesthetic of your kitchen.

Choice of 6 Oven configurations

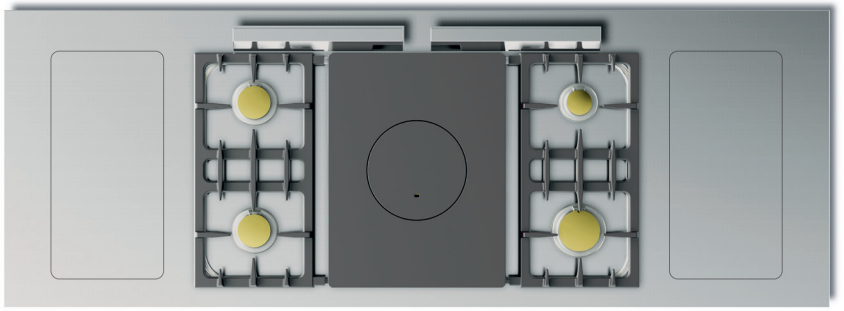
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

AVALON *Modern* 1805mm wide range cooker



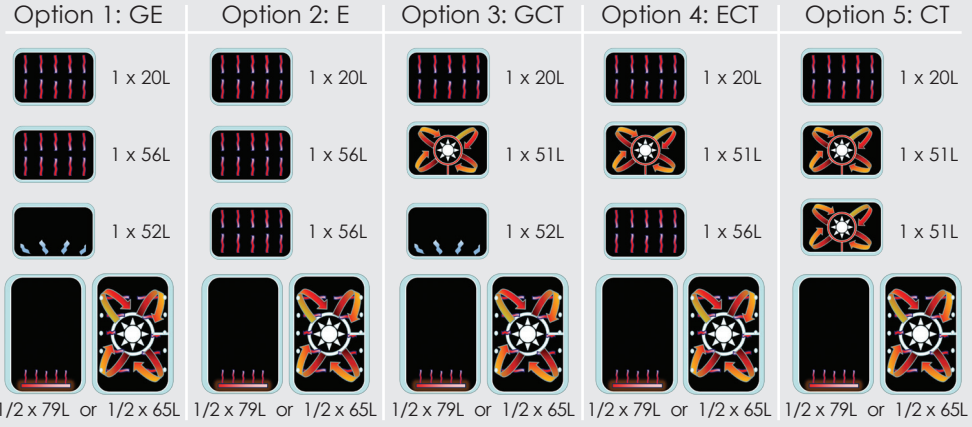
Cooker Details

The Modern Avalon is a range cooker of exceptional presence and performance. At its core are two expansive main ovens, which can be configured for gas, static electric or as fully convection (fan), offering true dual-fuel versatility. A third full oven with integrated grill designed to accommodate the same trays and racks as the main ovens, adds even greater flexibility for ambitious culinary creations.

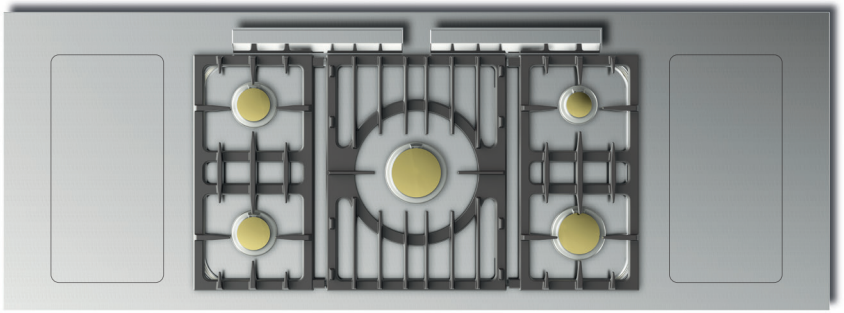
Complementing these is a pair of generous 79-litre simmer ovens, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision. For those seeking even more versatility, the simmer ovens can be specified as optional 65-litre dual-function electric ovens with integrated grills.

The hob top offers a choice of three beautifully engineered configurations (two gas and one induction) with ample space for two additional integrated elements such as a chargrill, extra burners, a multi-cooker, fryer, or plancha. Every detail of the Avalon is crafted to deliver uncompromising performance while elevating the aesthetic of your kitchen.

Choice of 5 Oven configurations

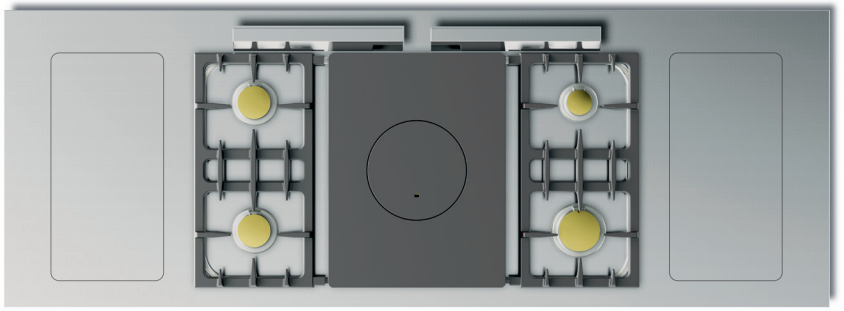


Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

1 burner @ 5kW
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 2 integrated hob options



INDUCTION HOB 5 RINGS

1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 180mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
1 ring Ø 145mm @ 1.4kW, booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
+ 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG

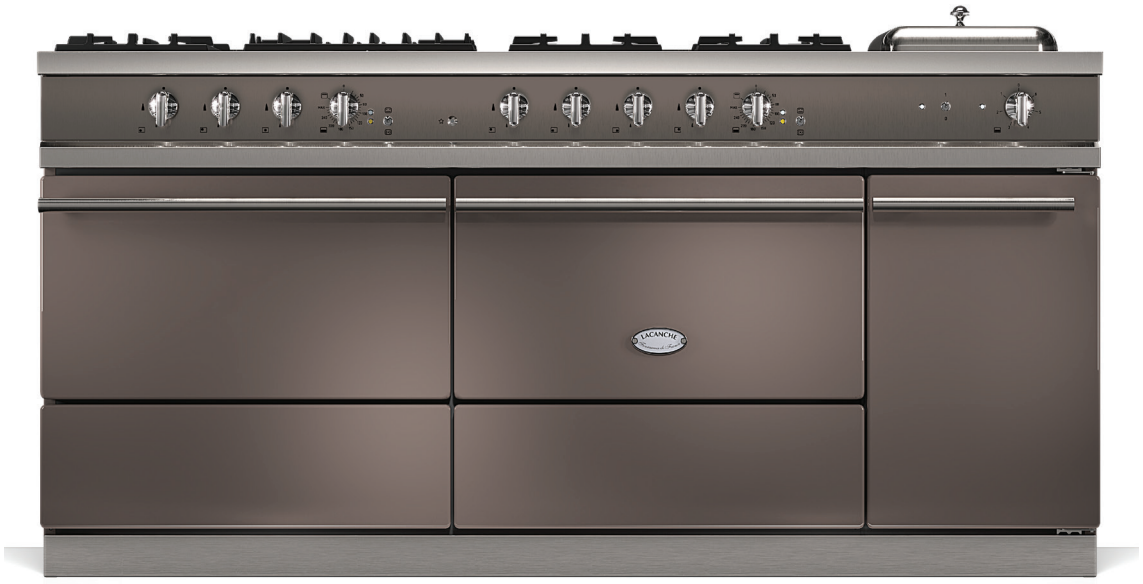


Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

BELMONT / BLIGNY *Modern* 1805mm wide range cooker



Belmont *Modern*



Bligny *Modern*

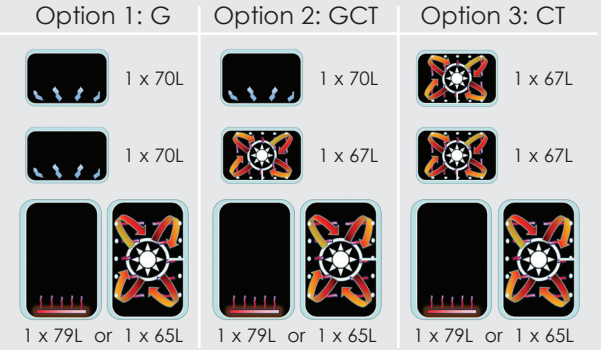
Cooker Details

For those who demand exceptional oven capacity, the 1805mm wide Modern Belmont/ Bligny is the ultimate range cooker. Its graceful lines conceal a powerhouse of performance, with two expansive main ovens that can be specified as gas, or dual-function electric. Each electric oven is equipped with a grill, ensuring versatility for every culinary creation.

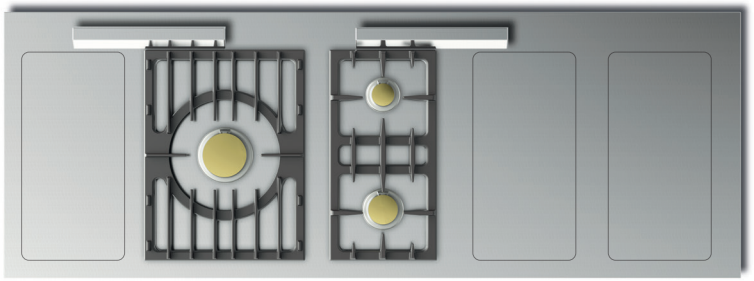
Complementing these is a generous 79-litre simmer oven, perfect for plate warming, holding dishes at the ideal temperature, or slow cooking with precision. For those seeking even greater flexibility, the simmer oven can be specified as an optional 65-litre dual-function electric oven and grill.

The hob top offers a choice of four beautifully engineered configurations (three gas and one induction) with space for three additional integrated elements such as an electric plancha, extra burners, chargrill, multi-cooker, fryer, or induction plates. Every detail of the Belmont / Bligny is crafted to deliver uncompromising performance while elevating the aesthetic of your kitchen.

Choice of 3 Oven configurations

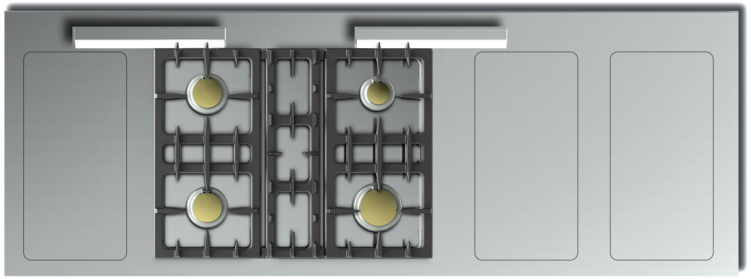


Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 3 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 3 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 3 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 3 integrated hob options

Belmont hob

Choice Of 3 Integrated Hob Options

Select 3 integrated hob options for the Belmont (2 option on the right & 1 option on the left) hob Select 3 integrated hob options for the Bligny (2 option on the left & 1 option on the right) hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW
LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG

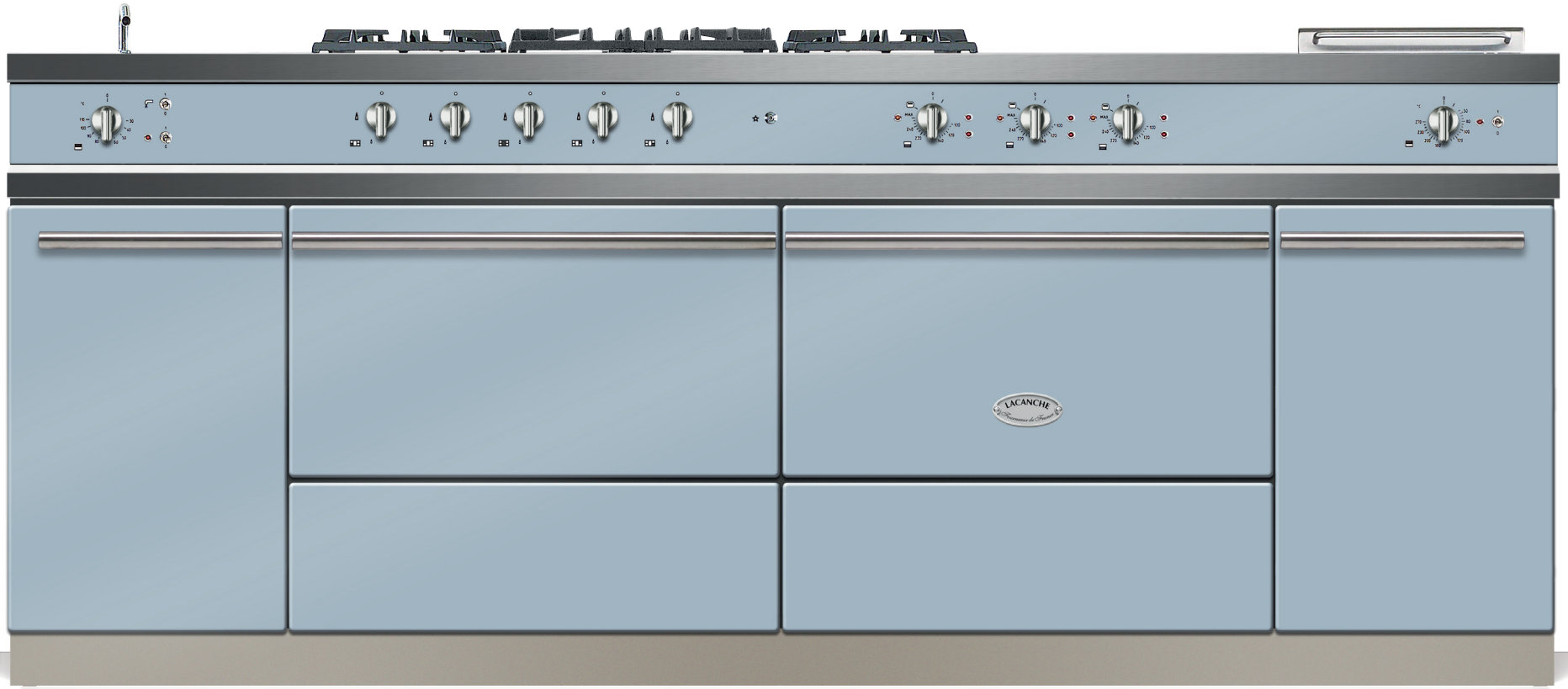


Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie
LAE 010 CV

VEZELAY *Modern* 2205mm wide range cooker



Cooker Details

The largest masterpiece in the Lacanche collection, the Modern Vezelay, is a triumph of proportion and elegance. Crafted for those who demand excellence, it features two expansive main ovens, available in gas, or dual-function electric configurations, each electric oven complemented by an integrated grill for ultimate versatility.

Beyond the main ovens, two generous 79-litre simmer ovens provide exceptional flexibility—perfect for plate warming, holding dishes at the ideal temperature, or indulging in the art of slow cooking. For added versatility, the simmer oven can be specified as an optional 65-litre dual-function electric oven and grill.

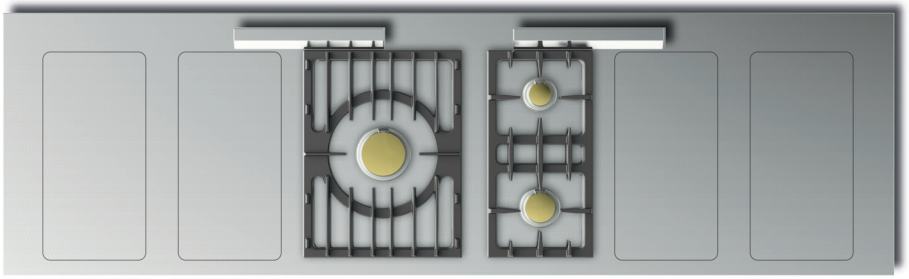
For those who seek bespoke performance, the Vezelay offers a choice of four refined hobs (three gas and one induction) and accommodates up to four additional integrated elements, including a chargrill, extra burners, multi-cooker, fryer, plancha, or induction plates.

With its clean lines, symmetrical design, and commanding presence, the Vezelay is a discreet giant, capable of extraordinary culinary output while maintaining an understated sophistication. Available in configurations for natural gas, LPG (bottled gas), or all-electric, the Modern Vezelay is the ultimate expression of performance and luxury.

Choice of 3 Oven configurations

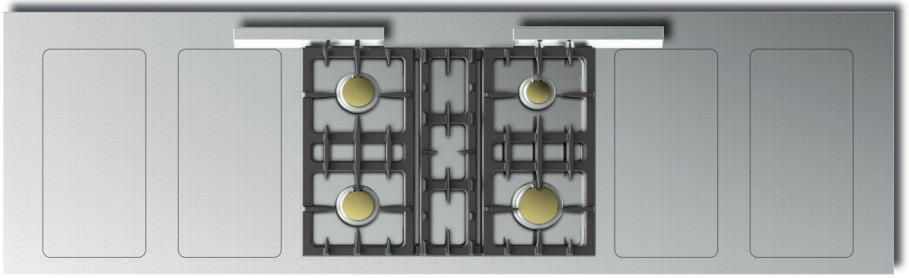
Option 1: G	Option 2: GCT	Option 3: CT
1 x 70L	1 x 70L	1 x 67L
1 x 70L	1 x 67L	1 x 67L
1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L	1/2 x 79L or 1/2 x 65L

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

1 burner @ 5kW
1 burner @ 3kW
1 burner @ 1.5kW
+ 4 integrated hob options



CLASSIC HOB 4 BURNERS

1 burner @ 4kW
2 burners @ 3kW
1 burner @ 1.5kW
+ 4 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

1 cast iron simmer plate over 5kW burner
1 burner @ 3kW
1 burner @ 1.5kW
+ 4 integrated hob options



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW
1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 4 integrated hob options

Choice Of 4 Integrated Hob Options

Select 4 integrated hob options for the Vezelay hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain-marie LAE 010 CV

OVEN CAPACITIES AND INTERIOR DIMENSIONS

TYPE	kW DIM. L.	 GAS OVEN	 STATIC ELECTRIC OVEN	 CONVECTION ELECTRIC OVEN	 DUAL FUNCTION OVEN	 SIDE DUAL FUNCTION ELECTRIC OVEN	 GRILL / STATIC ELECTRIC OVEN	 SIMMER OVEN
Cormatin Rully	kW DIM. L.	4kW W.550 x H.288 x D.438 70L Cormatin only			2.95kW W.550 x H.291 x D.417 67L		1.5kW W.541 x H.115 x D.422 27L Rully only	
Beaune / Bussy	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L			2.65kW W.333 x H.458 x D.425 65L		
Cluny	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L				
Macon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L			1.5kW W.405 x H.115 x D.422 20L	
Vougeot / Volnay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L			2.95kW W.550 x H.291 x D.417 67L			0.95kW W.328 x H.452 x D.535 79L
Saulieu / Savigny	kW DIM. L.	4kW W.550 x H.288 x D.438 70L			2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		
Charlieu / Chablis Chaussin / Chemin	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L Not available on Chaussin	1.5kW W.405 x H.115 x D.422 20L Chaussin/Chemin only	0.95kW W.328 x H.452 x D.535 79L
Chalonnais	kW DIM. L.	4kW W.550 x H.288 x D.438 70L			2.95kW W.550 x H.291 x D.417 67L			
Citeaux	kW DIM. L.	4kW W.550 x H.288 x D.438 70L			2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		0.95kW W.328 x H.452 x D.535 79L or optional side oven
Flavigny Avalon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven	1.5kW W.405 x H.115 x D.422 20L Avalon only	0.95kW W.328 x H.452 x D.535 79L
Bligny / Belmont	kW DIM. L.	4kW W.550 x H.288 x D.438 70L			2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L
Vezelay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L			2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L

LACANCHE BACK INFILL PANEL

Back infill panels

Crafted from premium stainless steel, the Lacanche Back Infill Panel is the perfect finishing touch for your kitchen. Designed to mirror the width of your cooker, it sits gracefully behind the appliance at top height, creating a refined and harmonious connection between cooker and wall.

Beyond its beauty, the Back Infill Panel serves a vital purpose: it enhances airflow by subtly increasing the space behind the cooker. This thoughtful detail ensures optimal performance while preserving the elegance of your installation. Each panel is precisely engineered to a depth of 70 mm, extending the overall profile of your cooker from 650 mm to 720 mm, without compromising its timeless proportions.

The result is a seamless, integrated aesthetic—easy to maintain, effortlessly sophisticated. It is especially recommended for cookers with gas ovens, for installations in compact spaces, and for kitchens where a decorative backsplash, such as tiles, replaces stainless steel.

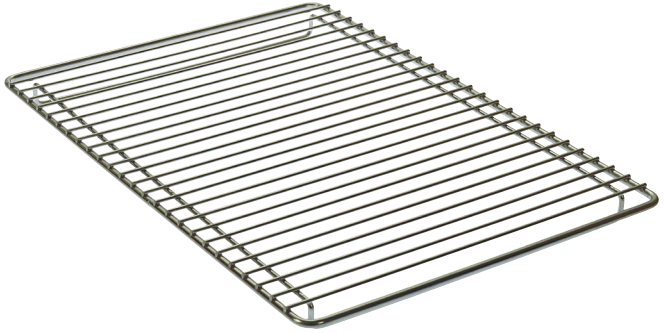


LACANCHE OVEN ACCESSORIES



Roasting Trays

Designed with precision and crafted for performance, Lacanche roasting trays are the perfect complement to your oven. Each tray fits effortlessly onto the oven shelf positions within the oven cavity, ensuring stability and ease of use. Finished with a high-quality enamel coating, they offer exceptional durability and effortless cleaning, preserving their flawless appearance over time.
Select models feature elegantly perforated edges, a detail that promotes superior heat circulation for perfectly even roasting. Combining practicality with refined design, these trays embody the uncompromising quality and attention to detail that define Lacanche.



Grill Inserts

Engineered for strength and versatility, Lacanche grill inserts are crafted from heavy-duty steel to deliver exceptional performance. Designed to nest perfectly within our roasting trays, they elevate food above the base, allowing heat to circulate freely for even cooking and beautifully crisp results.
Robust, practical, and refined, these inserts combine professional functionality with the elegance and quality synonymous with Lacanche



Oven Racks

Our oven racks are crafted for strength and durability, designed to withstand the demands of professional-grade cooking. Each rack offers a generous footprint, filling the entire oven cavity to provide maximum cooking space and stability. Precision-engineered to fit seamlessly into the shelf positions within the oven walls, they ensure effortless placement and secure support for your culinary creations.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

WALL MOUNTED SALAMANDER GRILL & ROTISSERIE



SALAMANDER GRILL AND ROTISSERIE

(W)550 (H)475 (D)500mm

Salamander Rotisserie LSE 610

Wall-mounted at your preferred height, it offers open sides and front for easy access, simple cleaning, and a sleek, modern presence in any kitchen.

Its powerful variable-temperature grill and integrated timer deliver precise control, while the generous 500 mm × 300 mm grill area handles everything from whole fish and prime cuts to game and poultry. The detachable gastronorm 1/1 grill pan also fits any Lacanche 74-litre oven for added versatility.

For exceptional roasting, the Salamander includes a robust rotisserie ideal for spit-roasting joints, producing succulent, evenly cooked results. Both the grill tray and rotisserie offer adjustable height settings for total flexibility.

Installation is straightforward, requiring a dedicated 13-amp supply for the grill and another for the rotisserie.

More than an accessory, the Lacanche Salamander is a statement piece—perfect for grilling, finishing dishes like gratins and crème brûlée, or spit-roasting whole joints with restaurant-quality performance.

EXTRACTION, BACKSPLASHES & UTENSIL RACKS



EXTRACTION
Range cooking is a sensory delight, filling your kitchen with irresistible aromas—but it also produces heat and steam that require careful management. At Lacanche, we have developed a collection of extraction systems designed to deliver powerful, efficient performance while complementing the elegance of your range cooker.

Whether your vision is classic sophistication, discreet integration, or a bold contemporary statement, Lacanche offers the perfect solution. Our portfolio includes the timeless **Classic Hood**, the sleek **Modern**, the professional **Bistro Hood**, the commanding **Brasserie**, and our versatile **Built-In and Independent Extraction Units**, which can be seamlessly incorporated into existing canopies.

Every option is engineered for exceptional functionality and refined aesthetics, ensuring your kitchen remains fresh, comfortable, and beautifully styled. To complete the installation, we also provide flexible and flat channel ducting kits, perfectly suited to all Lacanche extraction products.

For full details on configurations, product codes, and pricing, please refer to the Lacanche Recommended Retail Price List.

BACKSPLASHES
Crafted from brushed stainless steel, Lacanche backsplashes combine elegance with practicality, creating a flawless finish behind your range cooker. Designed to protect the wall from heat and splashes, they are as functional as they are beautiful—easy to clean and perfectly complementing the timeless aesthetic of your Lacanche.

Available in widths to match every Lacanche model, each backsplash stands at 850 mm high for complete coverage. For added versatility, they can be supplied with pre-drilled holes to accommodate a Lacanche utensil rack, allowing you to keep essential tools within easy reach while maintaining a refined, professional look.

A Lacanche backsplash is more than a detail—it is the finishing touch that elevates your kitchen to a space of enduring style and performance.

CLASSIC UTENSIL RACK
The utensil rack comprises a sturdy stainless-steel rail which attaches to a pre-drilled backsplash with brackets (provided). Rail ends are finished in brass or chrome.

Five hooks are supplied with the utensil rack. Additional hooks are available.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

EXTRACTION

THE BRASSERIE HOODS (FMH)

The Brasserie hood offers performance with classic style and elegance. Finished by hand in any of the Lacanche colours and stainless steel.

Each Brasserie is a truly unique and efficient extractor and is available in sizes from 700mm to 2200mm to match the width of your Lacanche range cooker.

The Brasserie can be specified with a number of different motor options: single internal motor, twin internal motor or replacing the internal motor with an external motor SEM1/2/8.

For those installations where it is not possible to duct the air to the outside, the Brasserie can be specified as a recirculation extractor complete with charcoal filters.



THE NEW BRASSERIE HOODS (FMH)

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range.

Height Requirements:
Minimum distance from top of cooker to hood 800mm
Maximum distance from top of cooker to hood 900mm
Distance from top of cooker using Lacanche splash back 850mm

Remote motors SEM1, SEM2 and SEM8 are additional charge.

Specification & Performance with Internal Motor:

Energy Efficiency Class:	Class A
Fluid Dynamic Efficiency Class:	Class A
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Sound Level:	61.6 dB (A)
Lights:	LED
Motor:	Single motor 800 m^3/hr.
	Airflow at intensive setting 775.3 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	58 kWh/annum

Specification & Performance with Remote Internal Motor SEM 1:

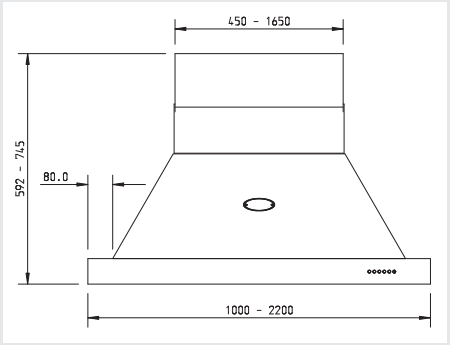
Energy Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote.
	Airflow at intensive setting 750 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	73 kWh/annum

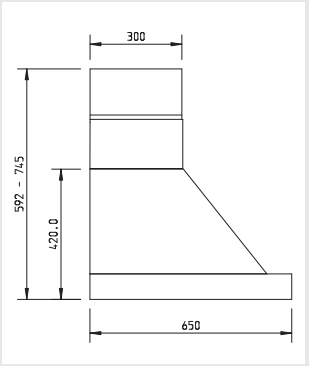
Specification & Performance with Remote External Motor SEM 2:

Fluid Dynamic Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote.
	Airflow at intensive setting 750 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	73 kWh/annum

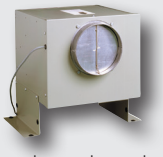
Specification & Performance with Remote Internal Motor SEM 8:

Energy Efficiency Class:	Class B
Fluid Dynamic Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote.
	Airflow at intensive setting 848 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	95 kWh/annum





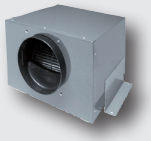
Moderne Hood Optional Motors



SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h



EXTRACTION

CAFÉ MODERNE (FMOD)

The Café Moderne is the ultimate expression of contemporary elegance, designed to complement the sleek lines of the Lacanche Modern range cooker. Each hood is handcrafted to order, available in any Lacanche colour and in sizes that perfectly match your chosen range.

Behind its refined design lies exceptional performance. Like the Brasserie, the Café Moderne offers a choice of motor configurations to suit your needs: a single internal motor, twin internal motors, or an external motor (SEM1/2/8) for maximum efficiency.

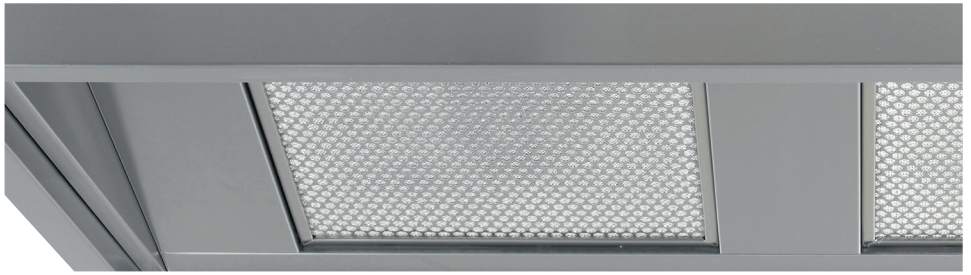
For installations where external ducting is not possible, the Café Moderne can be specified as a recirculation extractor, complete with charcoal filters to ensure clean, fresh air without compromise.

Combining modern aesthetics with professional-grade functionality, the Café Moderne Hood is a statement of style and performance for the contemporary kitchen.









CAFÉ MODERNE

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range

Height Requirements:
Minimum distance from top of cooker to hood 800mm
Maximum distance from top of cooker to hood 900mm
Distance from top of cooker using Lacanche splash back 850mm

Remote motors SEM1, SEM2 and SEM8 are additional charge.

Specification & Performance with Internal Motor:

Energy Efficiency Class:	Class A
Fluid Dynamic Efficiency Class:	Class A
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Sound Level:	61.6 dB (A)
Lights:	LED
Motor:	Single motor 800 m^3/hr. Airflow at intensive setting 795.8 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	59 kWh/annum

Specification & Performance with Remote Internal Motor SEM 1:

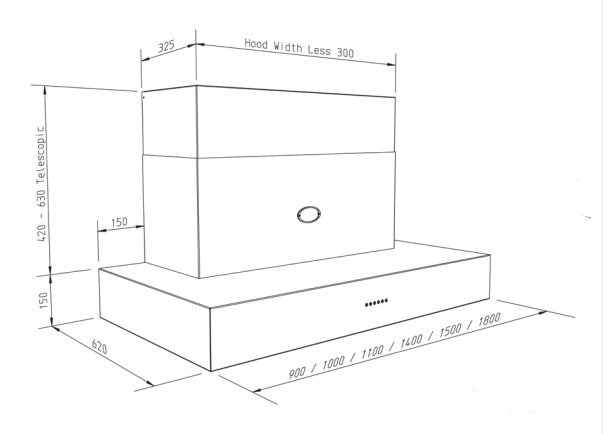
Energy Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote. Airflow at intensive setting 750 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	73 kWh/annum

Specification & Performance with Remote External Motor SEM 2:

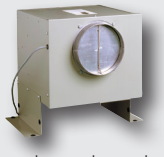
Fluid Dynamic Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote. Airflow at intensive setting 750 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 8:

Energy Efficiency Class:	Class B
Fluid Dynamic Efficiency Class:	Class B
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Lights:	LED
Motor:	Single external remote. Airflow at intensive setting 848 m^3/hr.
Grease Filters:	Dishwasher proof.
Ducting Exit:	Top/Rear
Ducting Size:	150mm
Annual Energy Consumption:	95 kWh/annum



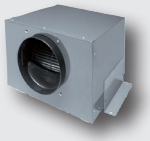
Moderne Hood Optional Motors



SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h



Macon *Modern*

EXTRACTION

THE CLASSIC (FCE)

Timeless in design and uncompromising in performance, the Lacanche Classic Hood is the perfect complement to your range cooker. Hand-finished in any of the 32 Lacanche enamel colours or in brushed stainless steel, it brings elegance and harmony to your kitchen.
Available in a variety of sizes to match every Lacanche model, the Classic Hood offers flexibility with single or twin motor configurations, as well as a recirculating option for installations where external ducting is not possible. Every detail is crafted to deliver powerful extraction while preserving the refined aesthetic that defines Lacanche.
The Classic Hood is more than an accessory—it is a statement of style and functionality, designed to elevate your cooking environment with effortless sophistication.



Model shown FCE1500



Model shown FCE1000

Models are available in widths to suit all of our cooker sizes, with either single or double motors.

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range.

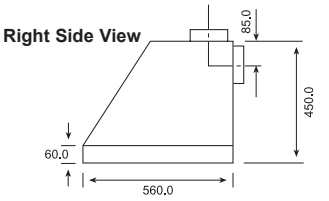
Specification & Performance:

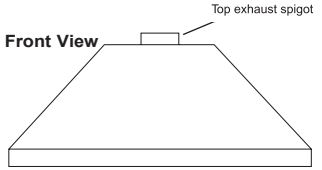
Controls:	4 speed electronic control, with timer
Lights:	LED lighting
Exit:	Top or rear (top exit for Classic Economy)
Ducting:	150mm ducting
Filter:	Galvanised steel (dishwasher proof)

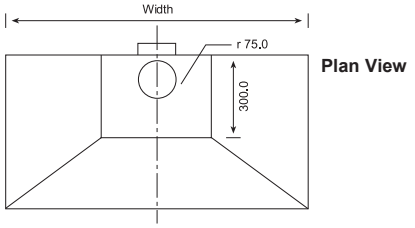
Energy Efficiency Class:		Airflow:
Classic range 1000:	Class A	Airflow at intensive setting 890 m^3/hr.
Classic range 1100:	Class A	Airflow at intensive setting 890 m^3/hr.
Classic range 1400:	Class A	Airflow at intensive setting 890 m^3/hr.
Classic range 1400 twin:	Class B	Airflow at intensive setting 1700 m^3/hr.
Classic range 1500:	Class A	Airflow at intensive setting 890 m^3/hr.
Classic range 1500 twin:	Class B	Airflow at intensive setting 1700 m^3/hr.

Height Requirements
Minimum distance from top of cooker to hood 800mm
Maximum distance from top of cooker to hood 900mm
Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections
The FCE Classic Lacanche Extractor is not provided with a chimney section. A chimney can be ordered to a maximum height up to 850mm. Please provide the height required at time of order.









Macon *Classic*

Classic Economy (FCIS1000)



Model shown FCIS1000.

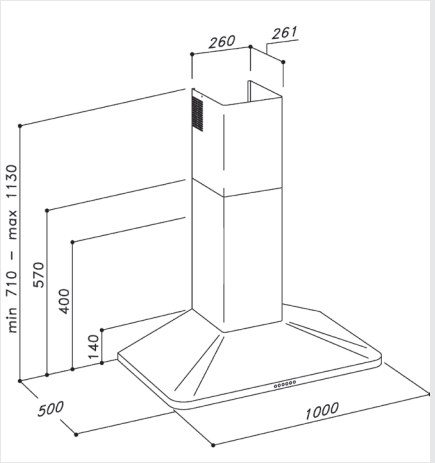
Classic Economy FCIS1000

Colour Finishes: Stainless Steel

Height Requirements:
Minimum distance from top of cooker to hood 800mm

Specification & Performance:

Controls:	4 speed electronic control, with timer
Lights:	LED
Exit:	Top or rear
Ducting:	150mm ducting
Filter:	Galvanised steel (dishwasher proof)
Energy Efficiency Class:	Class A
Fluid Dynamic Efficiency Class:	Class A
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class A
Sound Level:	65 dB (A)
Motor:	Airflow at intensive setting 712.0 m^3/hr.



BISTRO (BRH)



Macon *Modern*

The Bistro extractor exudes timeless elegance, with retro styling that pays homage to the professional heritage of our range cookers. Its distinctive semi-professional design combines classic sophistication with a contemporary edge, creating a statement piece for any kitchen. Crafted for exceptional performance, this crossover masterpiece blends heritage aesthetics with modern innovation. Available in a 1-metre size, featuring a powerful single motor for uncompromising efficiency.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls:	4 speed electronic control, with timer
Lights:	LED
Exit:	Top
Ducting:	150mm ducting
Filter:	Galvanised steel (dishwasher proof)
Energy Efficiency Class:	Class A
Fluid Dynamic Efficiency Class:	Class A
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class E
Sound Level:	65 dB (A)
Motor:	Airflow at intensive setting 890.0 m3/hr.

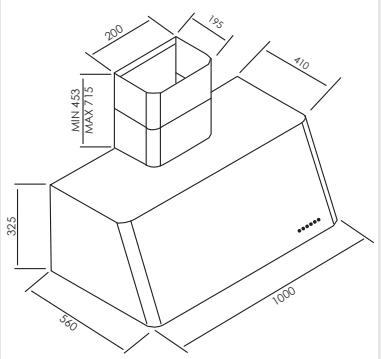
Height Requirements

Minimum distance from top of cooker to hood 800mm

Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm



LOW PROFILE HOOD (FMPS)



Beaune *Modern*

The Low Profile extractor combines modern sophistication with understated elegance, creating a sleek and discreet addition to any kitchen. Designed for those who appreciate refined simplicity, it delivers exceptional performance without compromising on style. Available in 90cm for Beaune and Bussy models, and in a 1-metre size for Cluny, Macon, Volnay, and Vougeot models, each featuring a powerful single motor for flawless efficiency.

Colour Finishes: Stainless Steel

Specification & Performance:

Controls:	4 speed electronic control, with timer
Lights:	LED
Exit:	Top
Ducting:	150mm ducting
Filter:	Galvanised steel (dishwasher proof)
Energy Efficiency Class:	Class A
Fluid Dynamic Efficiency Class:	Class A
Light Efficiency Class:	Class A
Grease Filter Efficiency Class:	Class B
Sound Level:	65 dB (A)
Motor:	Airflow at intensive setting 700.0 m3/hr.

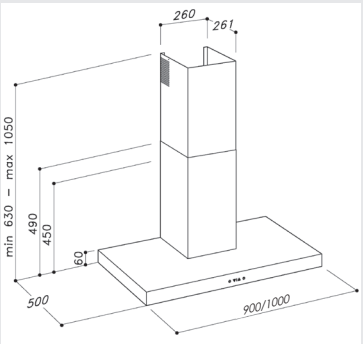
Height Requirements

Minimum distance from top of cooker to hood 800mm

Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm





LACANCHE BUILT IN EXTRACTOR

BUILT-IN SLIMLINE EXTRACTORS

BUILT IN SLIMLINE 900MM SINGLE MOTOR EXTRACTOR BFUG900SLIMLINE

The Built-in Slimline 900 extractor is a high-performance extractor which is designed to be installed in an over mantel or a fake chimney. It is ideally suited for ranges with a width from 900mm to 1100mm. The extractor comes complete with stainless steel baffle filters, LED strip light and a 4-speed electronic motor control and a full remote control. Manufactured from AISI 403 stainless steel this extractor is easy to install and maintain.

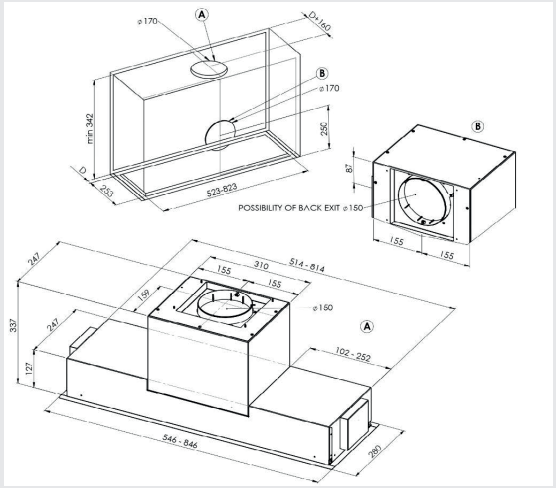
Colour Finishes: Stainless Steel

Specification & Performance:

Controls:	4 speed electronic control & remote control
Lights:	LED Strip Light
Ducting:	150mm dia ducting Top & Rear Exit
Filters:	Stainless Steel Baffle Filters (dishwasher proof) with drip tray
Energy Efficiency Class:	Class A
Motor:	754 m3/hr at intensive setting
Minimum distance from top of cooker to hood:	800mm
Maximum distance from top of cooker to hood:	900mm



Remote control







BUILT-IN CANOPY EXTRACTORS

BUILT-IN SLIMLINE TWIN MOTOR EXTRACTOR
BFUG1400TWIN

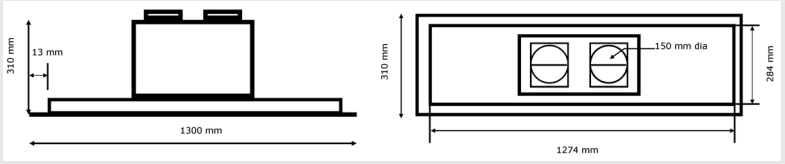
The BFUG1400TWIN is a premium slimline extractor designed for seamless integration into over-mantel or chimney-style installations. Engineered for larger cooking spaces, it's the ideal solution for range cookers between 1400mm, 1500mm and 1800mm wide, offering powerful extraction with minimal visual impact. With twin motors and 4-speed electronic controls, the BFUGTWIN offers customizable ventilation power to suit any cooking intensity—from gentle simmering to high-heat grilling. Whether you're preparing everyday meals or hosting a dinner party, this extractor combines performance, style, and convenience in one integrated unit.



Colour Finishes: Stainless Steel

Specification & Performance:

Controls:	4 speed electronic control & remote control
Lights:	LED
Ducting:	2 x 150mm dia ducting Top Exit
Filters:	Stainless Steel Baffle Filters (dishwasher proof)
Energy Efficiency Class:	Class A
Motor:	1700 m3/hr at intensive setting
Minimum distance from top of cooker to hood:	800mm
Maximum distance from top of cooker to hood:	900mm





BUILT-IN SLIMLINE EXTRACTORS

BUILT-IN PRO 900
CANOPY EXTRACTOR
BFUG900INSERT

Elevate your kitchen ventilation with the Built-in Pro Canopy 900mm Extractor from Lacanche. Designed for serious home cooking, this high-performance single motor extractor fits seamlessly into overmantles and chimney spaces, delivering powerful and efficient extraction without compromising your kitchen's style.

Ideal for busy family kitchens, Lacanche canopy extractors combine robust functionality with elegant integration—keeping your cooking space fresh, clean, and beautifully streamlined. The Built-in Pro Canopy 900mm Extractor is ideally suited to range cookers with a width of 900, 1000, 1100mm wide.



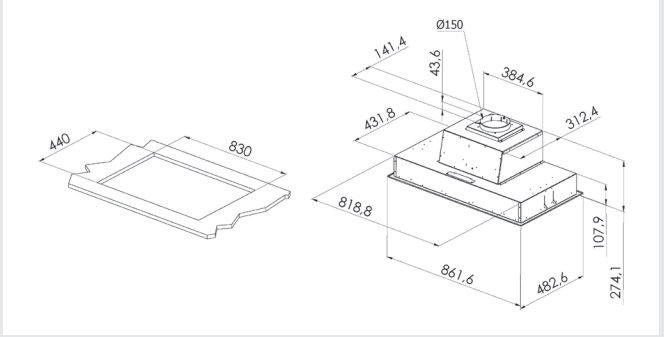
Colour Finishes: Stainless Steel

Specification & Performance:

Controls:	4 speed electronic control & remote control
Lights:	LED
Ducting:	150mm dia ducting Top Exit
Filters:	Stainless Steel Baffle Filters (dishwasher proof)
Energy Efficiency Class:	Class A
Motor:	754 m3/hr at intensive setting
Minimum distance from top of cooker to hood:	800mm
Maximum distance from top of cooker to hood:	900mm



Remote control





BUILT-IN CANOPY EXTRACTORS

BUILT-IN PRO 1200MM CANOPY EXTRACTOR BFUG1200INSERT

Experience premium kitchen ventilation with the Lacanche Built-in Pro Canopy 1200mm Extractor. Engineered for serious home cooking, this upgraded high-performance extractor features a larger 1200mm width and enhanced extraction capabilities, making it ideal for demanding culinary environments. Designed to fit seamlessly into overmantels and chimney spaces, it delivers powerful and efficient ventilation while maintaining the elegance of your kitchen. Perfect for busy family kitchens, Lacanche canopy extractors combine robust functionality with refined integration—keeping your cooking space fresh, clean, and beautifully streamlined. The Built-in Pro Canopy 1200mm Extractor is ideally suited to range cookers with widths of 1000mm, 1100mm, 1400mm, and 1500mm



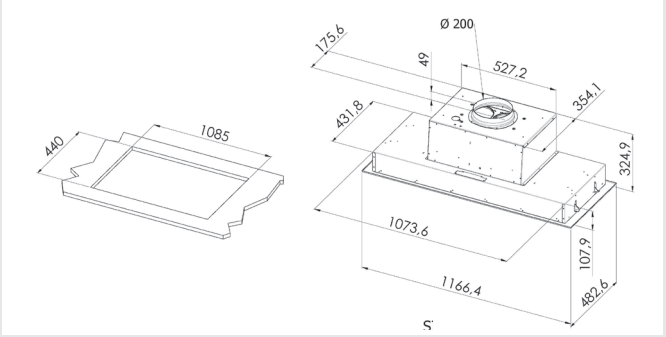
Colour Finishes: Stainless Steel

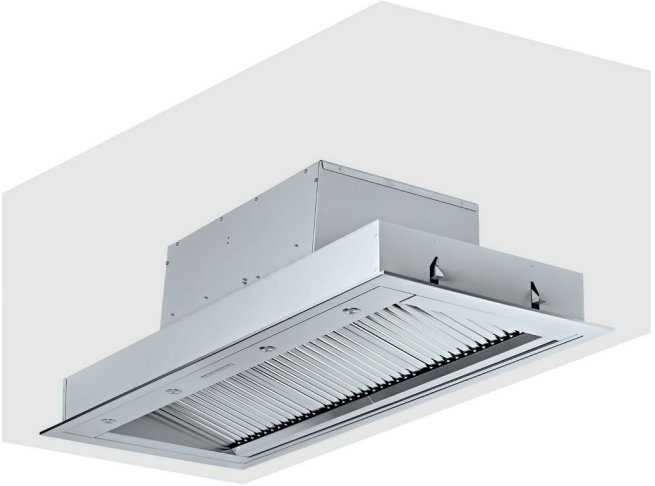
Specification & Performance:

Controls:	4 speed electronic control & remote control
Lights:	LED
Ducting:	200mm dia ducting Top Exit
Filters:	Stainless Steel Baffle Filters (dishwasher proof)
Energy Efficiency Class:	Class A
Motor:	1206 m3/hr at intensive setting
Minimum distance from top of cooker to hood:	800mm
Maximum distance from top of cooker to hood:	900mm



Remote control



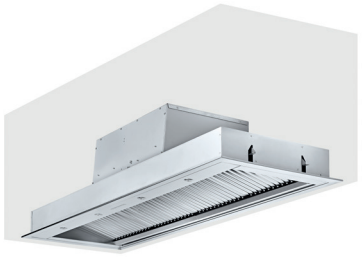


BUILT-IN CANOPY EXTRACTORS

BUILT-IN PRO 1500 CANOPY EXTRACTOR
BFUG1500INSERT

Enhance your kitchen ventilation with the Lacanche Built-in Pro Canopy 1500mm Extractor, designed for serious home cooks who value both performance and style. With its expanded 1500mm width and upgraded extraction power, this high-performance unit is ideal for larger cooking spaces and range cookers 1400, 1500, and 1800mm wide

Seamlessly fitting into overmantels and chimney spaces, it delivers powerful ventilation while maintaining a refined, streamlined look. Perfect for busy family kitchens, the Lacanche canopy extractor combines robust functionality with elegant design—keeping your cooking environment fresh, clean, and beautifully integrated





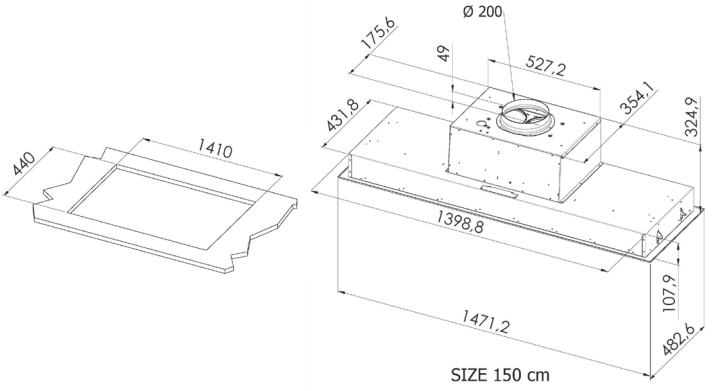
Colour Finishes: Stainless Steel

Specification & Performance:

Controls:	4 speed electronic control & remote control
Lights:	LED
Ducting:	200mm dia ducting Top Exit
Filters:	Stainless Steel Baffle Filters (dishwasher proof)
Energy Efficiency Class:	Class A
Motor:	1206 m3/hr at intensive setting
Minimum distance from top of cooker to hood:	800mm
Maximum distance from top of cooker to hood:	900mm



Remote control



ADDITIONAL INFORMATION

GAS TYPE
All Lacanche Cookers are suitable for Natural Gas or LPG (liquid petroleum gas [bottled or bulk storage]). Please specify whether you require natural gas or LPG. Please note that your cooker will be supplied for use with natural gas unless specified otherwise. There is no extra charge for LPG configuration.

PRODUCTION TIME AND DELIVERY DATE
All Lacanche range cookers are built by hand to order. For current estimated production times, please contact Fourneaux de France Ltd. Once your order is received from your dealer, Fourneaux de France Ltd will provide an estimated delivery into the UK. On arrival into the UK, your Lacanche range will be inspected prior to dispatch. A confirmed delivery date will be made after your Lacanche has been inspected.

DELIVERY
Fourneaux de France Ltd arranges delivery of its range cookers directly to end users. A standard FdF delivery is for a two man delivery by an FdF approved delivery company to a ground floor location, unpackaged for inspection. Delivery driver will take instructions regarding specific positioning of appliance from responsible people on site (e.g. house owner, tradesman). Delivery is subject to accurate completion of an FdF Delivery Schedule including all detail of any steps, stairs, corners, floor surfaces, access and turning circles or other restrictions. Failure to notify these may result in non-delivery. In the event of unforeseen access problems or Health and Safety related problems, it remains at the Driver's discretion to refuse delivery. Non delivery as a result of these reasons or the supply of incomplete or inaccurate information is chargeable. Door width of property should be a minimum of 735mm to allow access of your range. Please be sure to advise us of any hindrances or obstructions e.g. even a single step or change in level, or narrow passageways. Deliveries are made at any time during the day from 8.00am to 8.00pm. Old appliances and packaging will not be removed. Fourneaux de France Limited require 3 working days notice of cancellation of delivery. Additional charges will apply.

INTEGRATED HOB ELEMENT
Multi Cooker – Steamer / Pasta Cooker / Bain-marie: 3kW. A unique option, ideal for today's healthier lifestyle. Simply interchange the steamer trays, pasta baskets or bain-marie containers as required. Water is supplied through an integral tap operated by an electric switch on the control panel. Supplied complete with 1 medium pasta basket and 2 small bain-marie containers. Requires ¾'' water supply. Drainage is by 18mm hose to waste water pipe. Hose and connection to multi cooker supplied.

SUPPLIED WITH EACH OVEN
Every oven comes with one oven rack, except the simmer oven and 65L vertical dual function oven, which come with two. Every main oven comes with a roasting tray. Each range cooker with an electric oven with grill comes with one grill insert which fits into a roasting tray. However the small oven on the Rully, Macon, Chemin, Chaussin and Avalon come with only roasting dish and grill insert (no rack).

INSTALLATION AND COMMISSIONING
Installation and commissioning should be in accordance with the manufacturers Installer's Manual and current Gas Safe and IEE regulations.
In order that installation and commissioning is carried out correctly you should use a suitably qualified and registered Gas Safe engineer. Your local Lacanche stockist can advise. The appropriate installation guidance for your cooker will be sent with the order acknowledgement.
NOTE: *COMMISSIONING IS CRUCIAL* for the correct operation of your Lacanche. Failure to have your Lacanche commissioned correctly will result in over/under performance of burners and ovens and inconsistent temperatures.

POWER SUPPLY / SERVICES
After ordering your Lacanche range cooker, information will be sent to you detailing what services you will require to power the cooker.

Electricity
Electric feeds will be standard single phase 230 volt supply. On some larger models featuring many electric features, two such supplies may be required, and this will be notified in the information sent to you after placing your order. On request, Lacanche range cookers can be built for 3 phase electricity.

Gas
Information on the gas power/requirement of your cooker will be provided after your order has been placed. We offer the appropriate flexihose for the type of gas (LPG or Natural Gas), which is designed to plug into a female half inch / 15mm bayonet fitting on site (location to be advised in post order information).

BUILDING-IN GUIDANCE
(A) When the appliance is installed next to a worktop surface, the top surface of the appliance must be adjusted level with or above the adjacent surface.

(B) Above the level of top surface of the appliance there must be a minimum lateral clearance of 75mm between the edge of the appliance and any adjacent surface. This minimum clearance may be reduced to 50mm when the surfaces are made from a fireproof material (ceramics, glass, stone, metal).

(C) There must be a minimum vertical clearance of 800mm between the top surface of the appliance and any horizontal surface above.

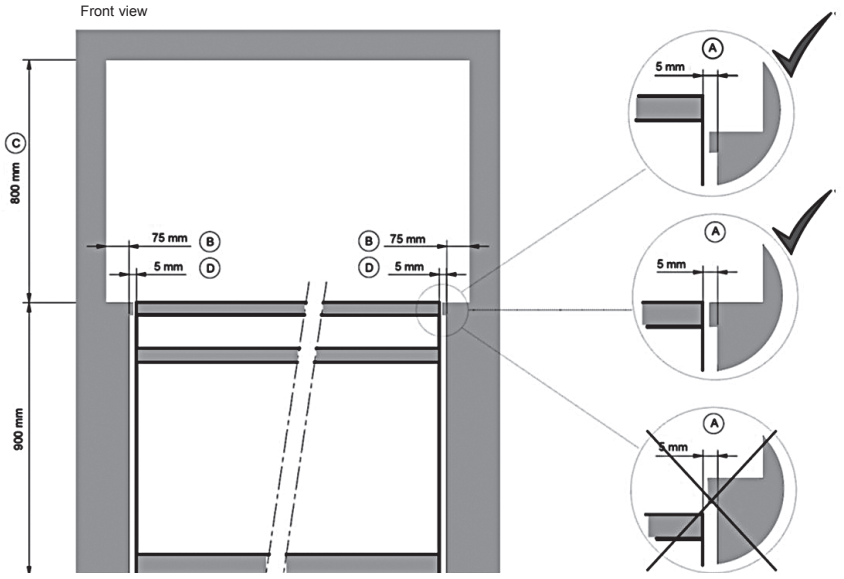
(D) A minimum lateral clearance of 5mm between the appliance and the adjacent walls is recommended so that the appliance can be moved and positioned. In order to facilitate other operations such as cleaning, maintenance or repairs, it is recommended that the appliance be kept free, without being permanently fixed to or enclosed within its location.

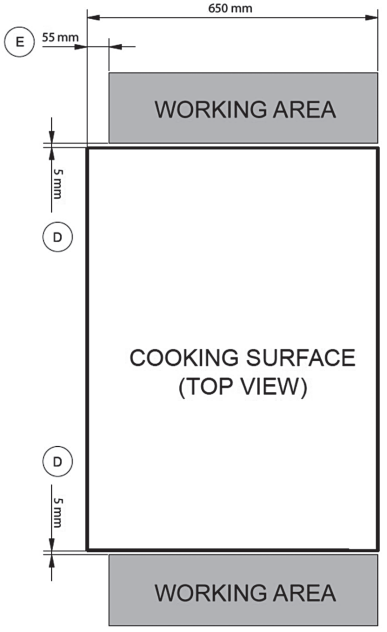
(E) It is recommended that the front edge of the appliance is 55mm further outward than the front edges of the adjacent units.

CAUTION: Lacanche range cookers official height is 900mm. Following your request, model on your order you place might have a different height (930mm, etc). Please verify the height of your range cookers before installation.

For cookers situated in confined spaces such as inglenooks, over-mantles or chimney breasts we recommend using a Back Infill Panel - see page 79.

The above list is a guide and not exhaustive. We recommend visiting www.lacanche.co.uk or if further assistance is required contacting Fourneaux de France Ltd





ADDITIONAL INFORMATION

WARRANTY

Lacanche Range Cookers come with a 36 month Warranty from the date of delivery. Fourneaux de France Ltd will repair any defects that arise (subject to the provisions listed below) due to faulty materials or workmanship, free of charge during this period.

The Warranty is subject to the following provisions: The warranty does not cover: accidental damage, misuse, neglect, incorrect installation, enamelled inner or outer panels, pan stands, oven cavity parts, oven or hood lamp bulbs, brass burners, burner bodies, door seals, brass/chrome or other trims. The product must be correctly installed, commissioned, and be operated in accordance with the instructions in the user's manual. It must be used solely for domestic purposes, and within the boundaries of the United Kingdom. The warranty will be rendered invalid if the product is resold or has been damaged by inexpert repair. Repairs due to the appliance being incorrectly commissioned will not be covered by this warranty. Re-commissioning of the range and gas fitting to the range are not covered by the Warranty. Faults covered by incorrect gas supply pressure are not covered by the Warranty. Fourneaux de France Ltd disclaim any liability for accidental or consequential damages. The warranty is in addition to and does not diminish your statutory legal rights.

EXTENDED WARRANTY

Your warranty may be extended by purchasing an Extended Warranty from Fourneaux de France Ltd prior to the delivery of your new Lacanche range. This comprehensive warranty will cover callout, labour and parts (subject to terms & conditions).

SERVICE AND SERVICING

Lacanche Range Cookers are not a latent heat cookers (on all of the time), and so therefore an annual service is not mandatory for their correct functioning. However, they are designed for heavy use and to least for many years. Therefore, once it is out of its initial three year warranty period, you may wish to consider a number of options we offer to help maintain your cooker in top condition:

If you are experiencing a problem with your Lacanche then the first thing to do is to call our Service Department on: 01202 733 011 (option 2) or by our website contact form.

As well as ascertaining the nature of the problem, we will need to take some simple details from you such as your name, postcode and address. We will also require the serial number or CE number of your cooker. This is contained on the orange/yellow piece of paper in French that comes in the information folder inside your cooker. If you cannot find this, we will help you locate the CE number on the appliance itself.

Breakdown Repair: This is a service call with a standard call out charge which includes the first 30 minutes labour and then a fixed cost for labour per 15 minutes thereafter. Parts are chargeable. All parts fitted will be covered by 1 year warranty. If your cooker is out of warranty and you would like to have it serviced, we offer a popular full service package:

Premier Service: The engineer carries out a full service of the cooker. Any parts required are charged at a discount of 10% from standard price. You receive a 12 month warranty covering all electro-mechanical parts and labour for parts replaced in the premier service.

Note: The term electro mechanical is used with the intention of differentiating faults concerning the workings and functionality of the product (which are covered by warranties), as oppose to problems with the exterior or aesthetic of the product such as chipped enamel or damage caused by lifting the product by the hand rail (which are not covered by the warranties).

Please Note: This brochure does not form the basis of a contract. FDF reserve the right to alter this specification without prior notice. SERIOUS COOKERS FOR SERIOUS COOKS ™ is a registered trademark of Fourneaux de France Ltd. E&OE. Specification correct at time of going to press.

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March 2026





www.lacanche.co.uk