



*ranges of passion, form and function*

# Final Installation & Setting-up Your Lacanche

Due to the mechanical nature of these ranges, every range needs to be tuned or “localized” after installation. Each home will have a slight difference in elevation, gas pressure, & gas compound mixture. The following is a list of tasks that should be performed if you wish to get the most out of your Lacanche.

## Preliminary Checklist -

- Ensure proper gas line size and gas pressure. Gas line size must be large enough to supply sufficient flow rate for the Maximum BTU output for the range. **The range WILL NOT function properly if supplied with more than ½ (0.5) psi.** Range fuel manifold pressure must static test @ 6” WC for NatGas, 10” WC for LP minimum. <http://www.frenchranges.com/support/video/GasConnection.html>
- Ensure proper installation of the power cord to terminal block connections on the back of the range. All terminal connections and jumper brackets must be properly in place and tight. **No loose connections.** <http://www.frenchranges.com/support/video/ElectricalConnection.html>
- Measure and install Wall Spacer / Island Spacer.
  - Wall spacer - <http://www.frenchranges.com/support/video/WallSpacerInstallation.html>
  - Island spacer - <http://www.frenchranges.com/support/video/IslandSpacerInstallation.html>

## After Final Installation -

- Reset the electric oven breaker if necessary.* This purely mechanical device happens to be sensitive to vibrations during shipping. If you have received your range and everything but the electric oven functions at the time of installation, watch this video:  
<http://www.frenchranges.com/support/video/OvenSwitchReset.html>
- Level your range.* On any of the grates, place a flat skillet with a puddle of water or oil in it to help find level and center. <http://www.frenchranges.com/support/video/RangeLeveling.html>
- Adjust air/fuel mixture* by manipulating the air collar on **each** burner, including the gas oven burner. <http://www.frenchranges.com/support/video/AirCollarAdjustment.html>
- Adjust the low-flame* for each top burner. <http://www.frenchranges.com/support/video/BurnerFlameAdjustment.html>
- Ensure proper installation of the oven base plates.* These plates are manufactured at a slight angle or “warp”; this is to provide pressure on one corner when slid under the metal lip at the front of the oven when properly installed. As described in this video:  
<http://www.frenchranges.com/support/video/ClunyOvenElementSupport.html>



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- ❑ *Ensure proper installation of the electric oven bottom element support bar.*  
<http://www.frenchranges.com/support/video/ClunyOvenElementSupport.html>
- ❑ *Ensure proper installation of the oven rack guides.*  
<http://www.frenchranges.com/support/video/OvenGuideTightening.html>
- ❑ *Check gas oven operating temperature.* A familiar recipe will be the easiest tell-all if you have used this type of oven before. Adjust as necessary (servicer may be required):  
<http://www.frenchranges.com/support/video/GasOvenCalibration.html>
- ❑ *Check Electric oven operating temperature.* Again, a familiar recipe will be the easiest tell-all if you have used this type of oven before. The same goes for an electric convection oven also. Adjust as necessary (Art Culinaire can provide the tool needed to make this adjustment, servicer may be required): <http://www.frenchranges.com/support/video/ElectricOvenCalibration.html>