



*ranges of passion, form and function*

## *Installing & 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.

### **INSTALLATION CHECKLIST -**

#### **FUEL**

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 1/2 (0.5) psi. Range fuel manifold pressure must dynamically test @ 6” WC for NatGas, 10” WC for LP minimum. [Gas Connection Video](#)

#### **POWER**

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 tightened. No loose connections. [Electrical Connection Video](#)

#### **MANDATORY BACK SPACER**

Measure and install Back Spacer.

Wall spacer - [Wall Spacer Install Video](#)

Island back spacer - [Island Back Spacer Install Video](#)

3<sup>rd</sup> option: Non-combustible (i.e. granite) countertop material @ 2 3/4” depth mounted to the wall directly behind the rangetop.

#### **MOVE THE RANGE INTO POSITION**

The range is equipped with nylon roller feet that may assist in moving the range straight back into position. Raise or lower these roller feet by manipulating the metal dowels hidden by the toekick. As shown in this video: [Range Leveling Video](#)

### **AFTER FINAL INSTALLATION -**

Check the proper operation of the top burner and gas oven valves & thermocouples. [Top Burner Ignition Video](#) / [Gas Oven Ignition Video](#)

Reset the electric oven breaker if necessary. This purely mechanical device happens to be sensitive to vibrations during shipping. Reset this switch if you have received your range and everything but the electric oven functions at the time of installation. [Electric Oven Reset Video](#)

Level your range. If you do not have a bar level; on the most center grate, place an oil lined flat skillet with a 1/2 tsp puddle of water inside to help find level and center. [Range Leveling Video](#)

Adjust air/fuel mixture by manipulating the air collar on each burner, including the gas oven burner & gas oven pilot. [Air Collar Adjustment Video](#)

Adjust the low-flame for each top burner [Low Flame Adjustment Video](#) / [Pilot Flame Adjustment](#)

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): [Gas Oven Temperature Adjustment Video](#)

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, a servicer may be required): [Electric Oven Temperature Adjustment Video](#)