



**Notices Standard
04/2022**

65105016



MANUAL

04/2022




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INSTALLATION MANUAL

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS.**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.

	<p style="text-align: center;">! WARNING</p> <p style="text-align: center;"><u>Anti-tipping risk</u></p> <p>A child or adult can tip the range and be killed. See installation instructions for details.</p> <p>Install the anti-tip device to the structure and the range. Verify the anti-tip device has been properly installed and engaged. Engage the range to the anti-tip device after having secured the bracket to the structure (wall). Ensure the anti-tip device is re-engaged when the range is moved. Do not operate the range without the anti-tip device in place and engaged. Failure to do so can result in death or serious burns to children or adults.</p>	
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Summary

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CAUTION:

- The buyer agrees to install the appliance in accordance with recognised best practices and the regulations in force.
- Any technical operation such as installation, repair or adjustment of the appliance must be carried out by a qualified technician.
- Do not lift the appliance by the front rail. Damages caused in this way are not covered by the warranty.
- If the appliance is to be installed against a wall or partition, or close to furniture or decorative railing or skirting, these must be made of fireproof material. Otherwise, they must be lined with a fireproof material. Special attention must be given to all fire prevention regulations. The flooring in the room where the appliance is to be installed must be capable of withstanding temperatures above 65°C/149°F.
- Install a suitable extractor hood above the range cooker.
- Before installation, make sure that the local distribution conditions (type of gas and gas pressure) and the setting of the appliance are compatible.
- The setting conditions of this unit are written on the label or name-plate.
- This appliance is not connected to an combustion by-product extraction vent.
- It must be installed and connected in accordance with the applicable installation rules. Particular attention should be given to the applicable ventilation provisions.

DELIVERY AND UNPACKING:

The appliance is delivered on a wooden pallet, packed with cardboard.

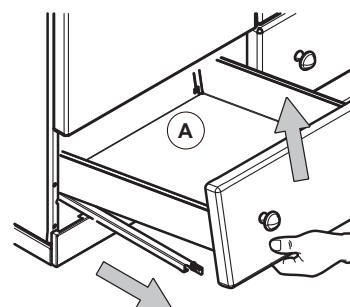
- Unpack and check the appliance for damage upon receipt. In case of damage, mark the delivery note accordingly, and within 48 hours notify the carrier in writing by registered mail with acknowledgement of receipt.
- To release the appliance from the pallet, use a 10 mm key to remove the screws under the pallet.
- Remove the wooden pallet and put the appliance on the floor, taking care not to lift it by the front rail.

MOVING AND POSITIONING:

The base of the appliance is made up of a stainless steel frame with rollers on jacks. Using these, the appliance can be raised in order to move it and to adjust its height. The stainless steel front plinth is fixed to the appliance. It can be removed by taking out the pins from the top edge of the plinth.

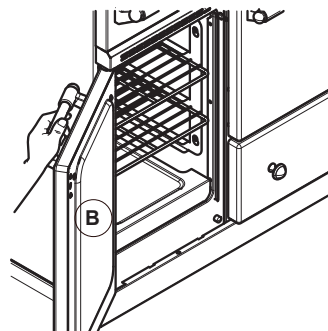
To be able to move the appliance and to adjust its height :

- Ⓐ Remove the drawers and, if required, open the side doors.

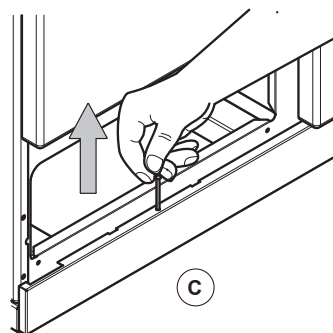


INSTALLATION / POSITIONING

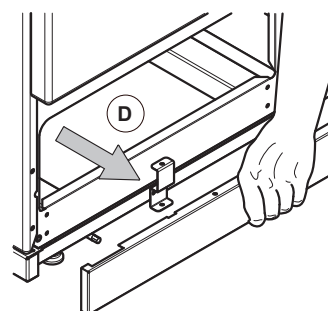
- Ⓑ (On certain Models) Open the side door if necessary.



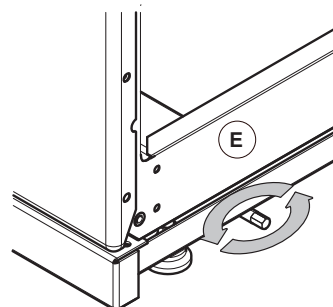
- Ⓒ Pull out the pins from the top edge of the plinth.



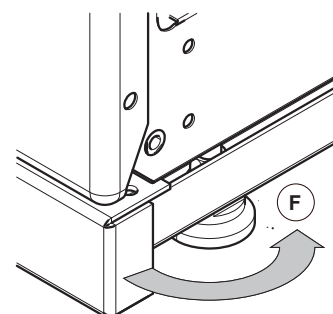
- Ⓓ Remove the plinth.



- Ⓔ Using the 7 mm - 0^{9/32}" in spanner supplied, turn the jacking screws. By doing this, the height of the appliance can be raised or lowered a few millimetres. The appliance can also be rested on the rollers, making it easier to move it to its final position.



- Ⓕ Adjust the jacks using the 20 mm - 0^{25/32}" spanner supplied.



IMPORTANT

Must be installed under an exhaust hood.

Do not install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered with adequate thermal insulation of the noncombustible type.

Making sure the resulting installation meets fire regulations.

THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE LOCAL CODES OR National Fuel Gas Code, ANSI Z223.1/NFPA 54 or in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

Manual shut-off valve should be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance.

The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in the following drawings are required.

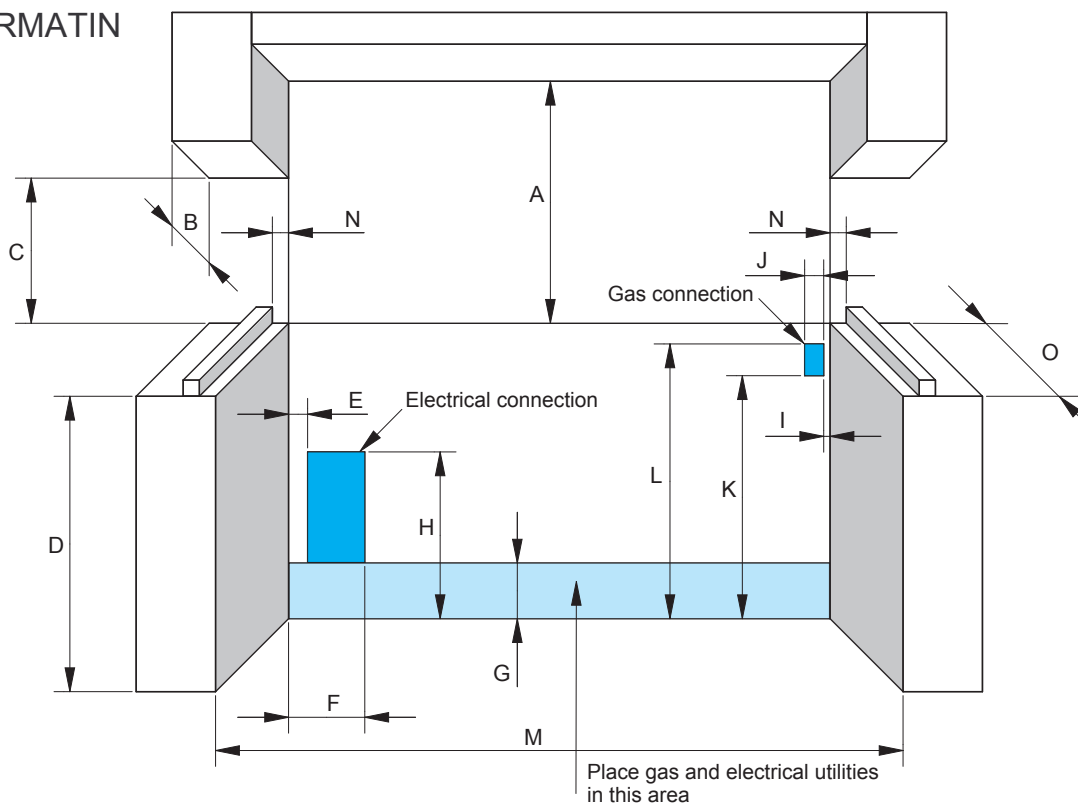
The top grate support must be 34 mm - 1^{5/8}" above the adjacent base cabinet countertop.

Min clearances to combustibles :

- 0" (0 mm) from rear.
- 0" (0 mm) from sides below 36" (914 mm) height.
- 2" (51 mm) from sides above 36" (914 mm) height.
- Cabinets 13" (330 mm) deep may be installed above the range at least 30" above the plane of the cooking surface.
- Use range only with factory supplied legs.

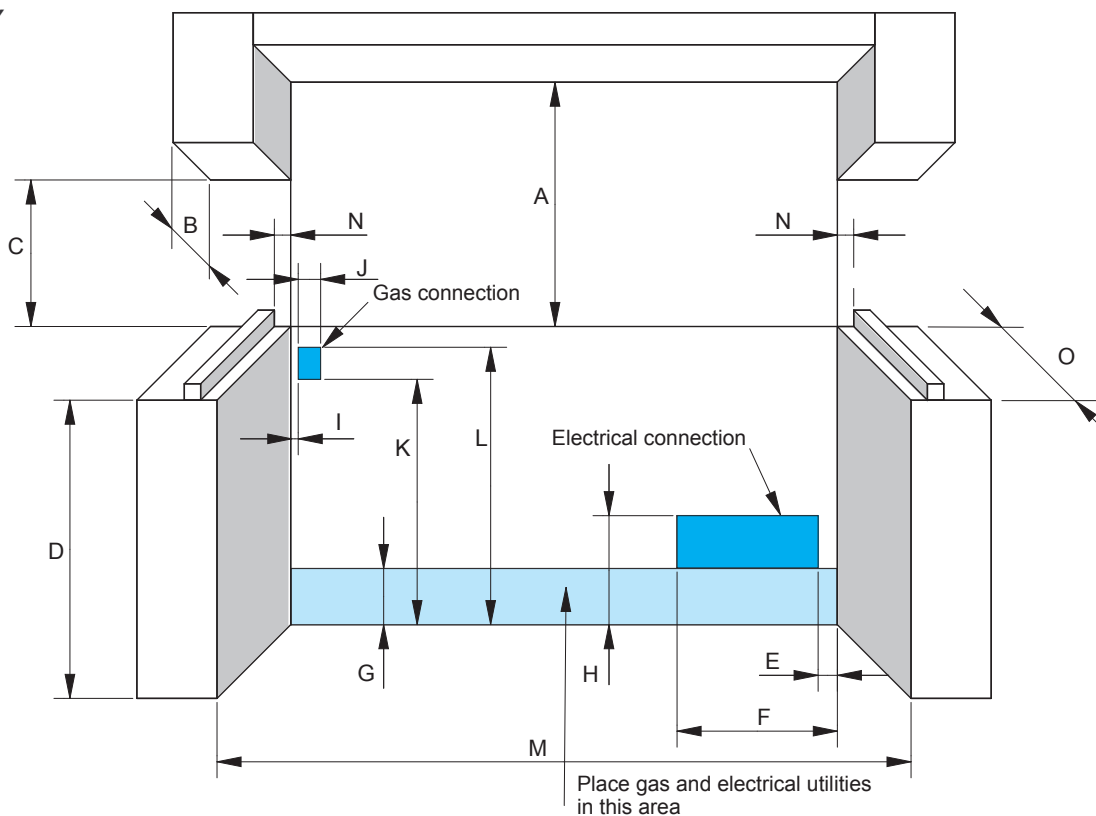
CABINET PREPARATION

CORMATIN



	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	50	250	175	525	20	70	765	865	710	51	645
"	30-36	13	18	36 ^{39/64}	1 ^{31/32}	9 ^{27/32}	6 ^{57/64}	20 ^{43/64}	0 ^{25/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	27 ^{61/64}	2 ^{1/64}	25 ^{25/64}

RULLY

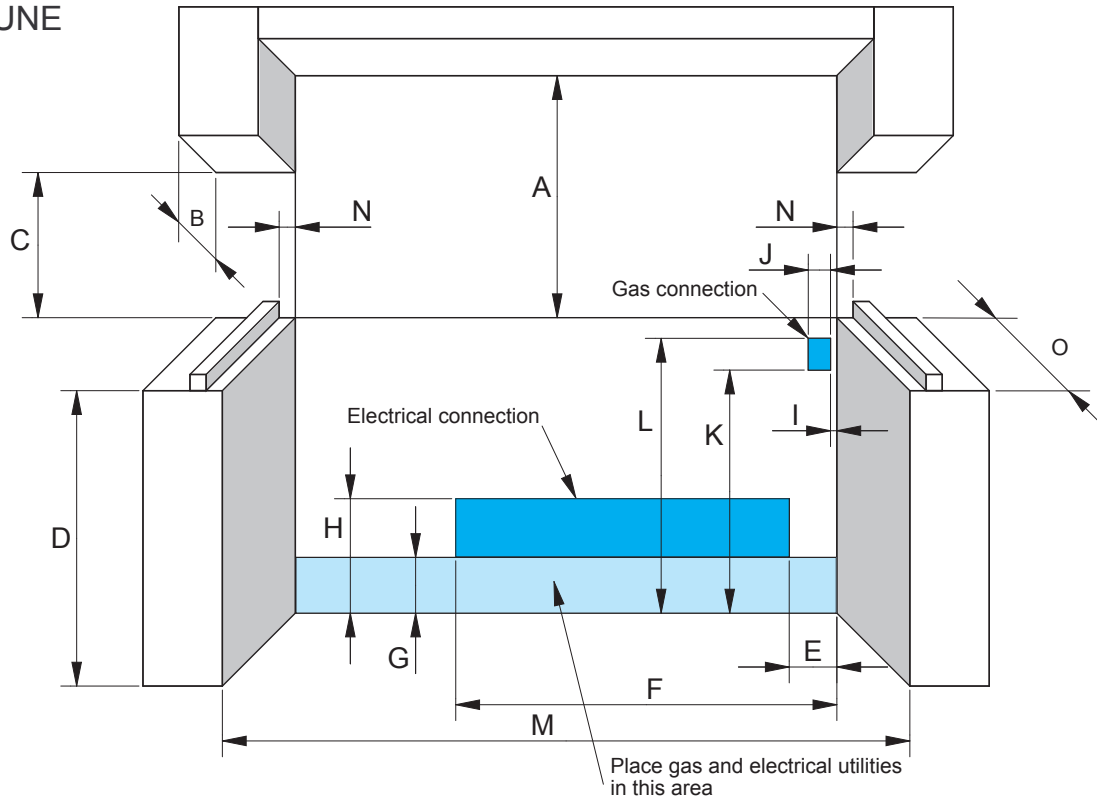


	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	50	250	175	340	20	70	765	865	710	51	645
"	30-36	13	18	36 ^{39/64}	1 ^{31/32}	9 ^{27/32}	6 ^{57/64}	13 ^{25/64}	0 ^{25/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	27 ^{61/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION

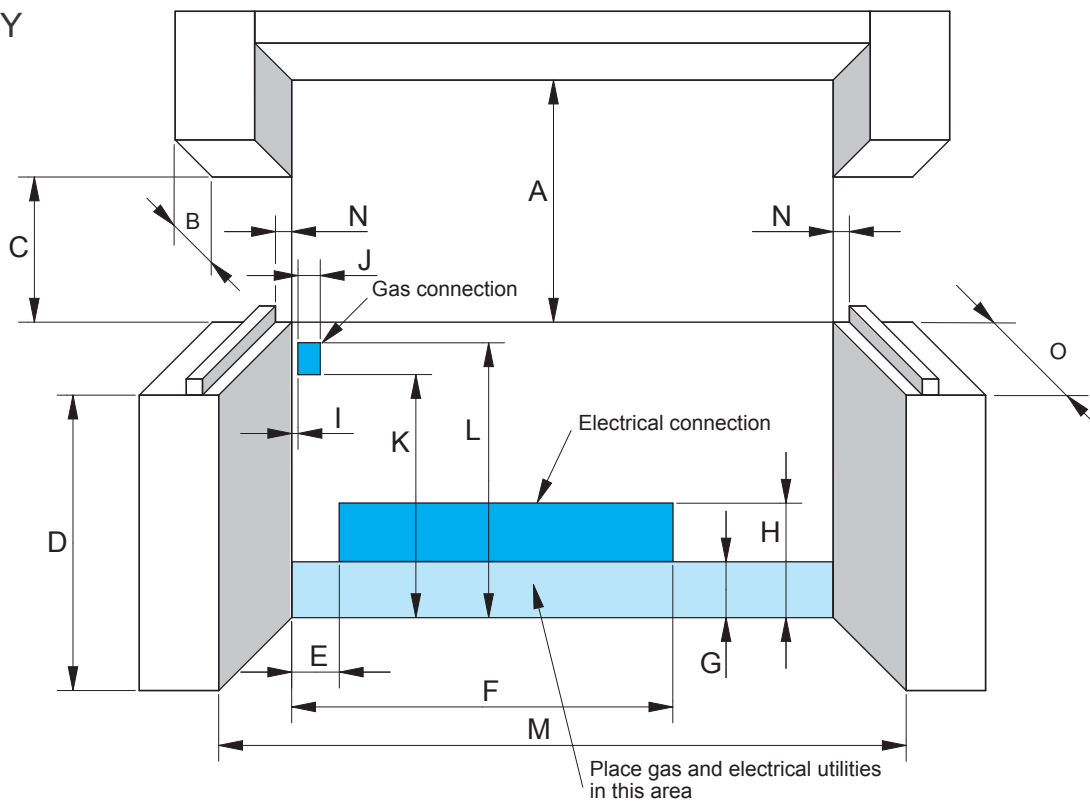


BEAUNE



	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	100	630	175	360	20	70	765	865	910	51	645
"	30-36	13	18	36 ^{39/64}	3 ^{15/16}	24 ^{51/64}	6 ^{57/64}	14 ^{11/64}	0 ^{25/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	35 ^{53/64}	2 ^{1/64}	25 ^{25/64}

BUSSY

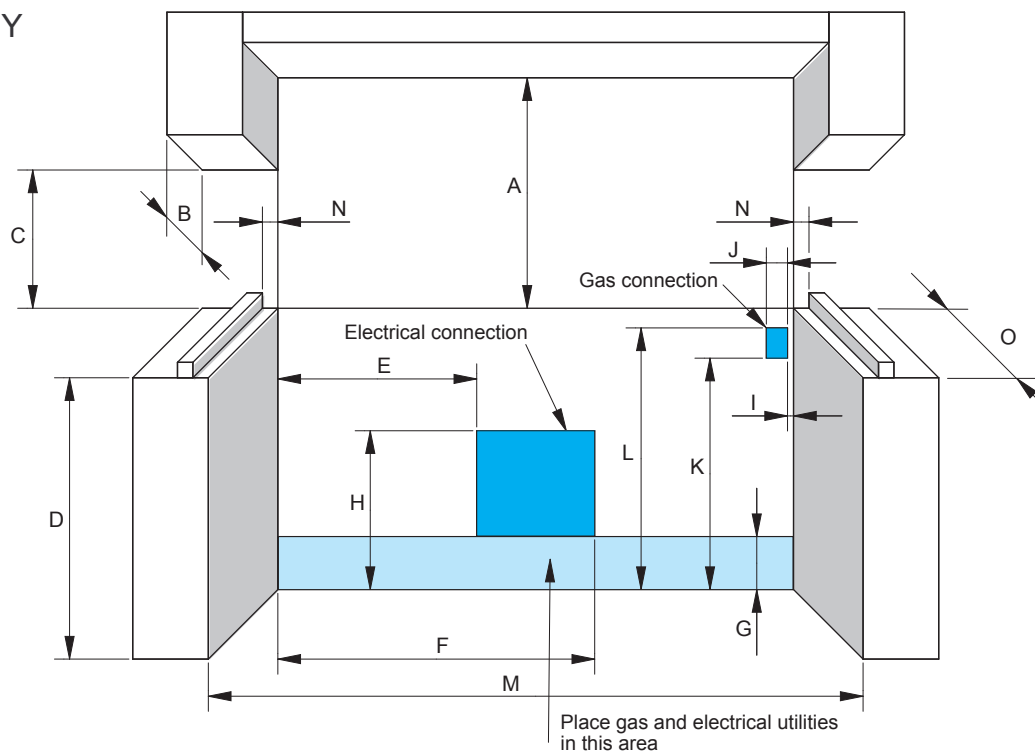


	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	100	630	175	360	20	70	765	865	910	51	645
"	30-36	13	18	36 ^{39/64}	3 ^{15/16}	24 ^{51/64}	6 ^{57/64}	14 ^{11/64}	0 ^{25/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	35 ^{53/64}	2 ^{1/64}	25 ^{25/64}

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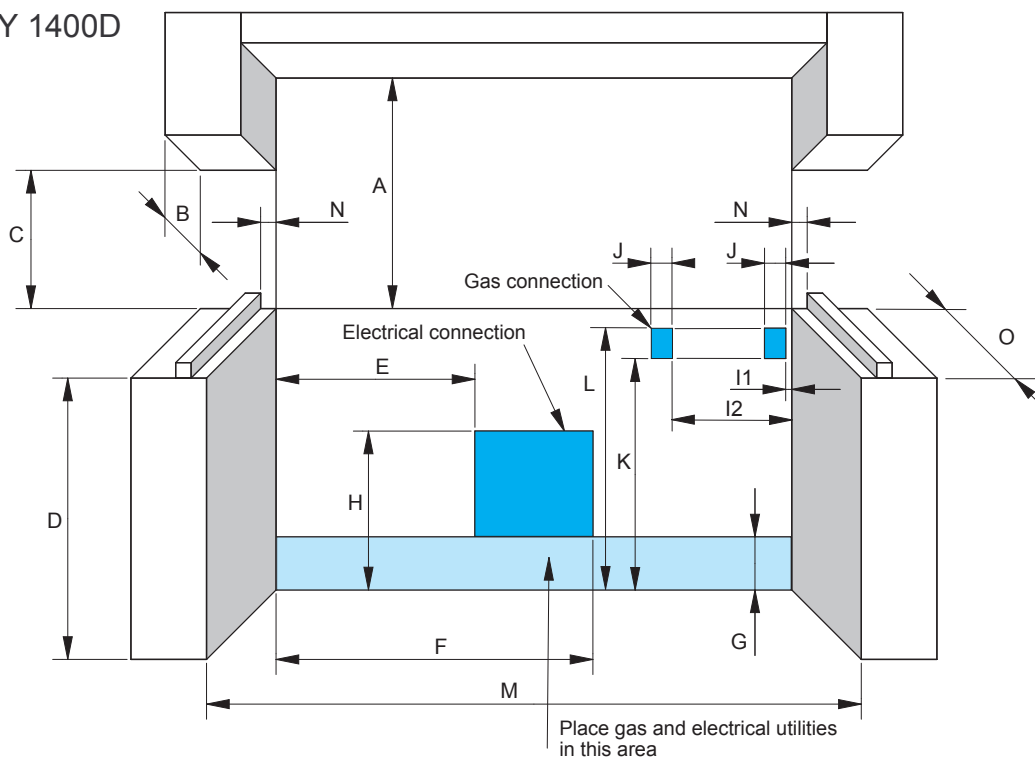
CABINET PREPARATION

CLUNY



	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	310	700	175	525	20	70	765	865	1010	51	645
"	30-36	13	18	36 ^{39/64}	12 ^{13/64}	27 ^{9/16}	6 ^{57/64}	20 ^{43/64}	0 ^{25/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	39 ^{49/64}	2 ^{1/64}	25 ^{25/64}

CLUNY 1400D



With right gas cooktop option

	A	B	C	D	E	F	G	H	I(b)	J	K	L	M	N	O
mm	762-914	330	457	930	312.5	702.5	175	525	22.5	70	765	865	1415	51	645
"	30-36	13	18	36 ^{39/64}	12 ^{19/64}	27 ^{21/32}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	55 ^{45/64}	2 ^{1/64}	25 ^{25/64}

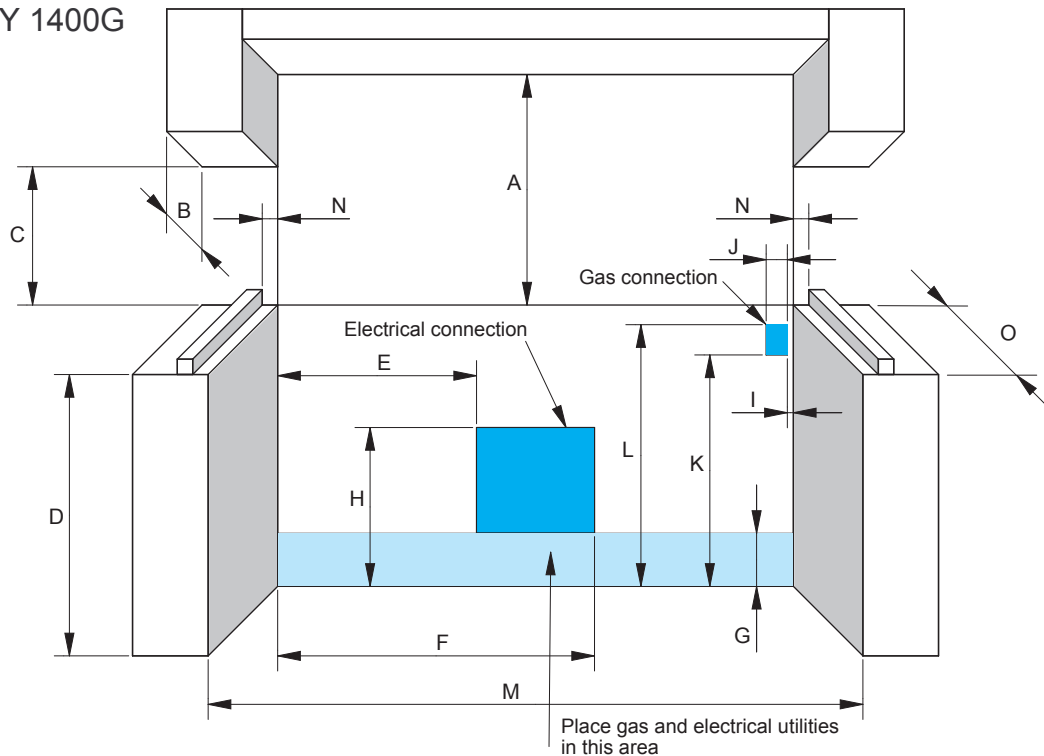
Without right gas cooktop option

	A	B	C	D	E	F	G	H	I2	J	K	L	M	N	O
mm	762-914	330	457	930	312.5	702.5	175	525	422.5	70	765	865	1415	51	645
"	30-36	13	18	36 ^{39/64}	12 ^{19/64}	27 ^{21/32}	6 ^{57/64}	20 ^{43/64}	16 ^{41/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	55 ^{45/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION

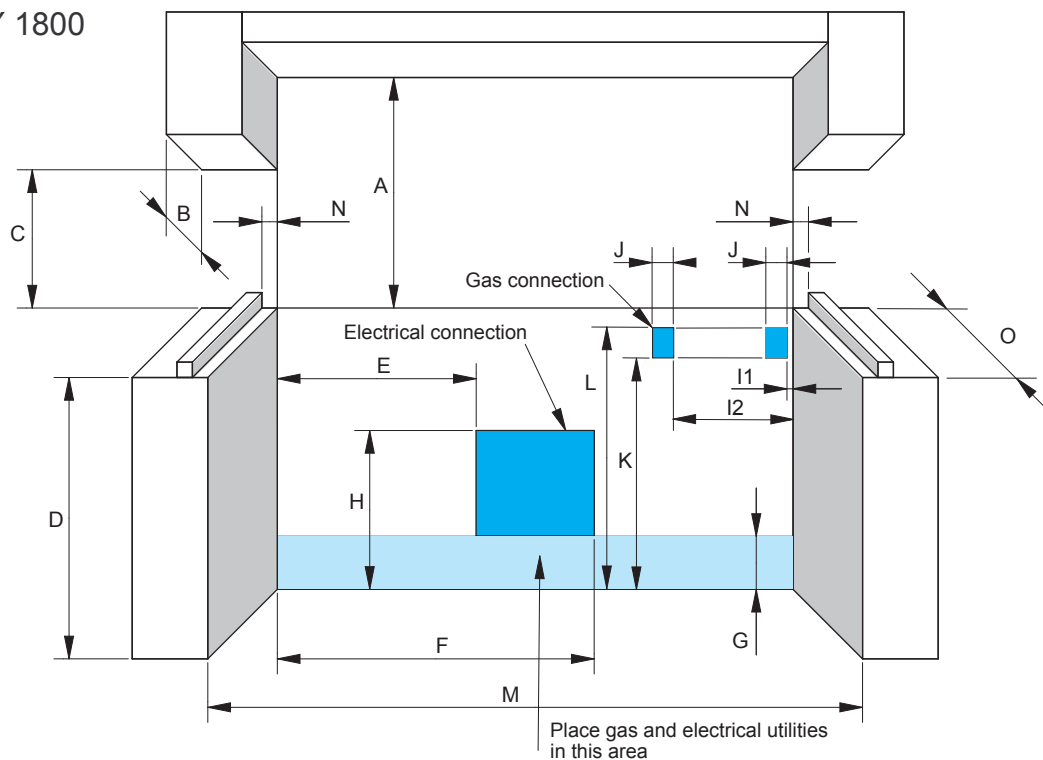


CLUNY 1400G



	A	B	C	D	E	F	G	H	I2	J	K	L	M	N	O
mm	762-914	330	457	930	712.5	1102.5	175	525	22.5	70	765	865	1415	51	645
"	30-36	13	18	36 ^{39/64}	28 ^{3/64}	43 ^{13/32}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	55 ^{45/64}	2 ^{1/64}	25 ^{25/64}

CLUNY 1800



With right gas cooktop option

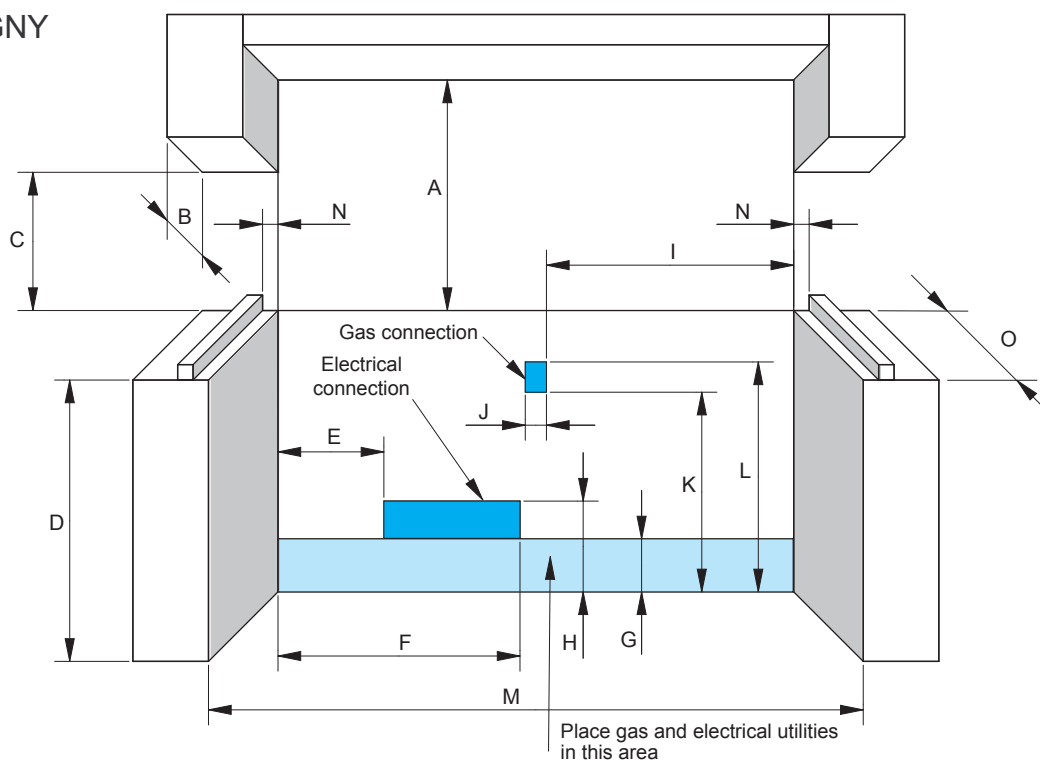
	A	B	C	D	E	F	G	H	I1	J	K	L	M	N	O
mm	762-914	330	457	930	712.5	1102.5	175	525	22.5	70	765	865	1815	51	645
"	30-36	13	18	36 ^{39/64}	28 ^{3/64}	43 ^{13/32}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	71 ^{29/64}	2 ^{1/64}	25 ^{25/64}

Without right gas cooktop option

	A	B	C	D	E	F	G	H	I2	J	K	L	M	N	O
mm	762-914	330	457	930	712.5	1102.5	175	525	22.5	70	765	865	1815	51	645
"	30-36	13	18	36 ^{39/64}	28 ^{3/64}	43 ^{13/32}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	71 ^{29/64}	2 ^{1/64}	25 ^{25/64}

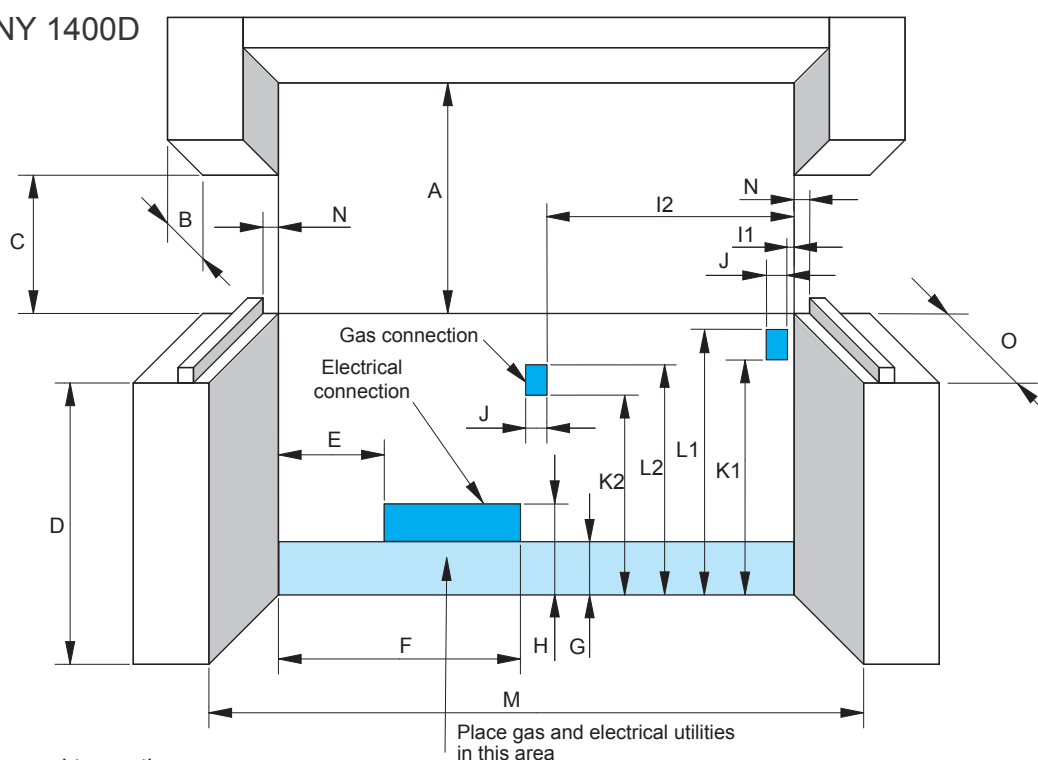
CABINET PREPARATION

CHAGNY



	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	300	480	175	300	480	70	660	760	1010	51	645
"	30-36	13	18	36 ^{39/64}	11 ^{13/16}	18 ^{57/64}	6 ^{57/64}	11 ^{13/16}	18 ^{1/2}	2 ^{3/4}	25 ^{63/64}	29 ^{59/64}	39 ^{49/64}	2 ^{1/64}	25 ^{25/64}

CHAGNY 1400D



With right gas cooktop option

	A	B	C	D	E	F	G	H	I1	J	K	L	M	N	O
mm	762-914	330	457	930	302.5	482.5	175	300	22.5	70	765	865	1415	51	645
"	30-36	13	18	36 ^{39/64}	11 ^{29/32}	19	6 ^{57/64}	11 ^{13/16}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	55 ^{45/64}	2 ^{1/64}	25 ^{25/64}

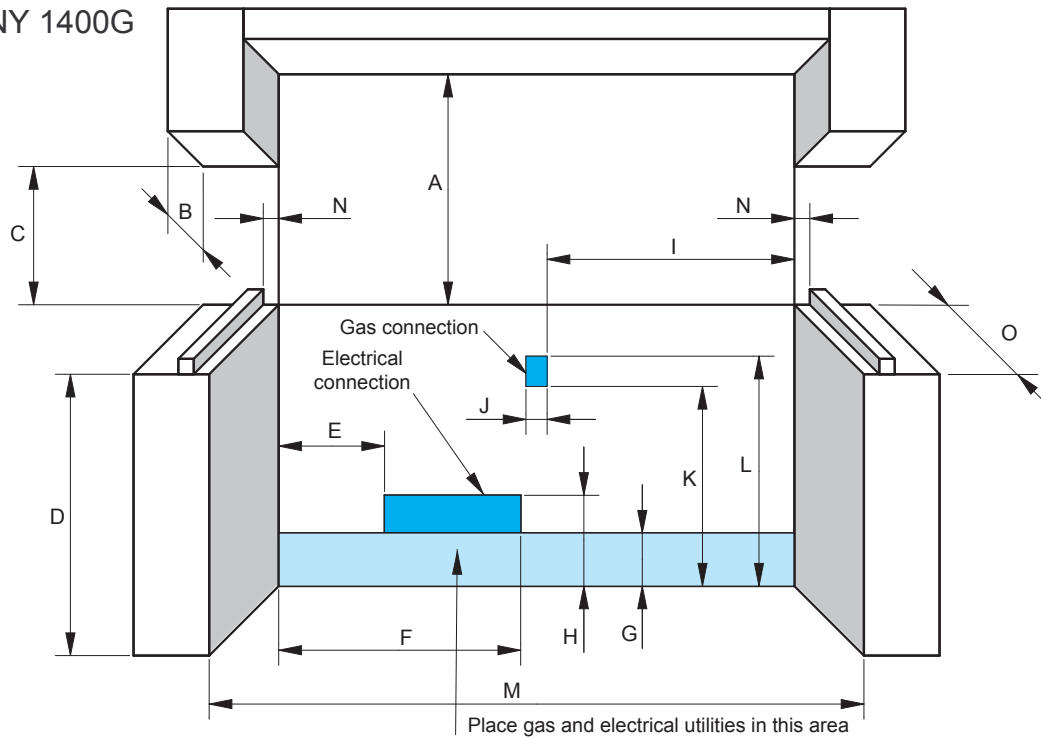
Without right gas cooktop option

	A	B	C	D	E	F	G	H	I2	J	K	L	M	N	O
mm	762-914	330	457	930	302.5	482.5	175	300	872.5	70	660	760	1415	51	645
"	30-36	13	18	36 ^{39/64}	11 ^{29/32}	19	6 ^{57/64}	11 ^{13/16}	34 ^{11/32}	2 ^{3/4}	25 ^{63/64}	29 ^{59/64}	55 ^{45/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION

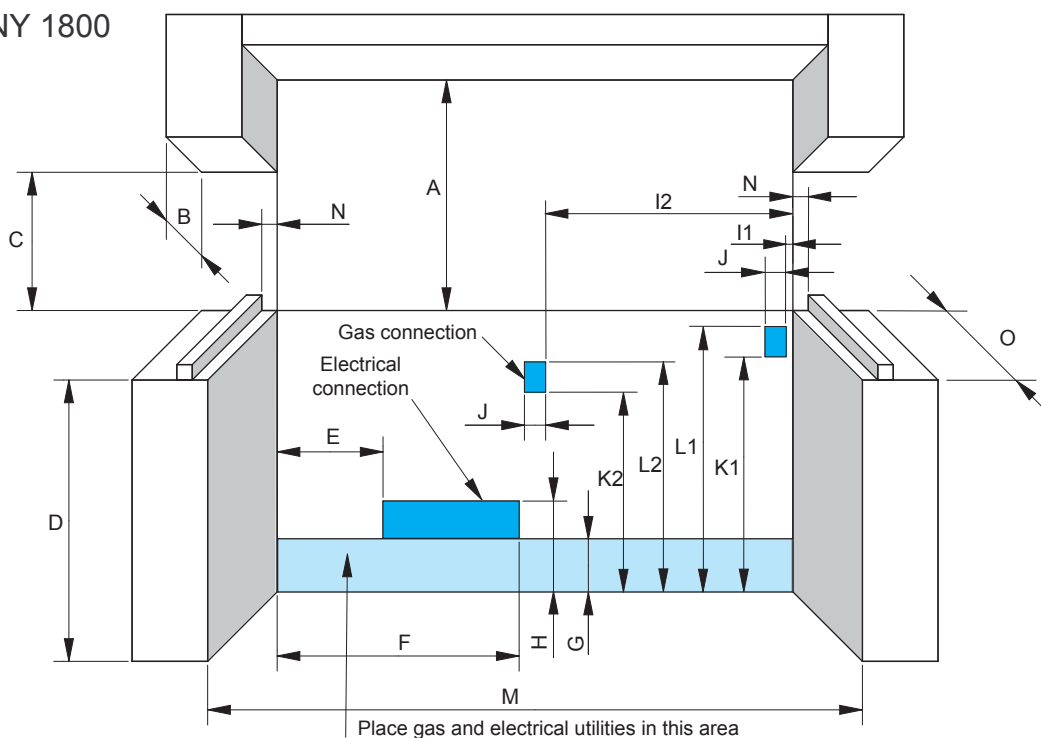


CHAGNY 1400G



	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	702.5	882.5	175	300	472.5	70	660	760	1415	51	645
"	30-36	13	18	36 ^{39/64}	27 ^{21/32}	34 ^{3/4}	6 ^{57/64}	11 ^{13/16}	18 ^{39/64}	2 ^{3/4}	25 ^{63/64}	29 ^{59/64}	55 ^{45/64}	2 ^{1/64}	25 ^{25/64}

CHAGNY 1800



With right gas cooktop option

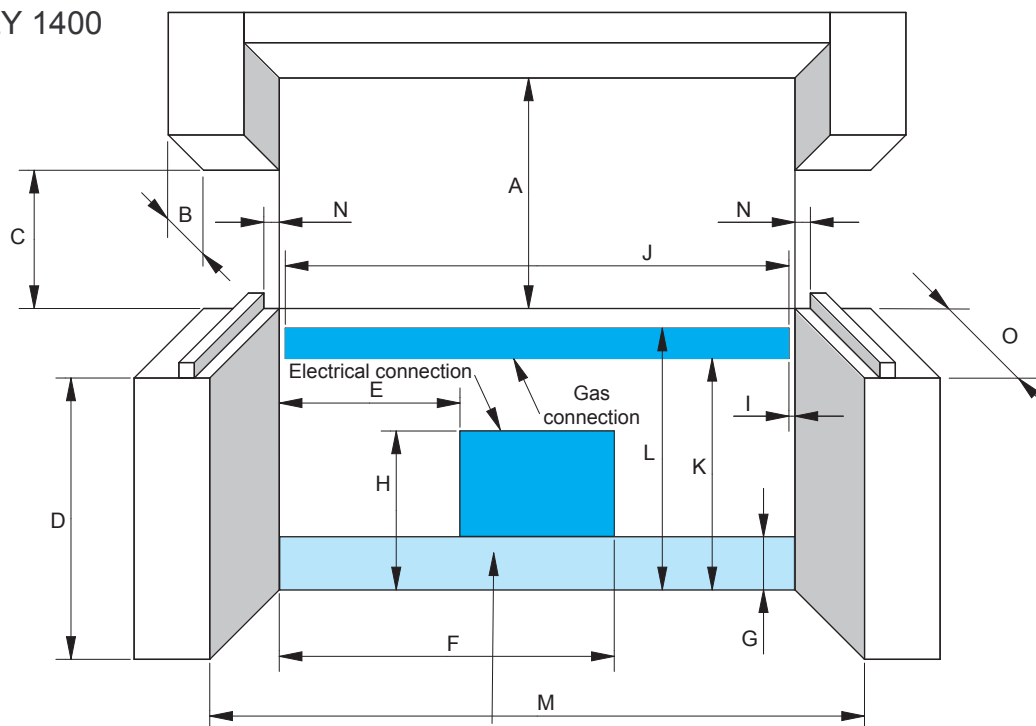
	A	B	C	D	E	F	G	H	I1	J	K	L	M	N	O
mm	762-914	330	457	930	702.5	882.5	175	300	22.5	70	765	865	1815	51	645
"	30-36	13	18	36 ^{39/64}	27 ^{21/32}	34 ^{3/4}	6 ^{57/64}	11 ^{13/16}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	71 ^{29/64}	2 ^{1/64}	25 ^{25/64}

Without right gas cooktop option

	A	B	C	D	E	F	G	H	I2	J	K	L	M	N	O
mm	762-914	330	457	930	702.5	882.5	175	300	872.5	70	765	865	1815	51	645
"	30-36	13	18	36 ^{39/64}	27 ^{21/32}	34 ^{3/4}	6 ^{57/64}	11 ^{13/16}	34 ^{11/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	71 ^{29/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION

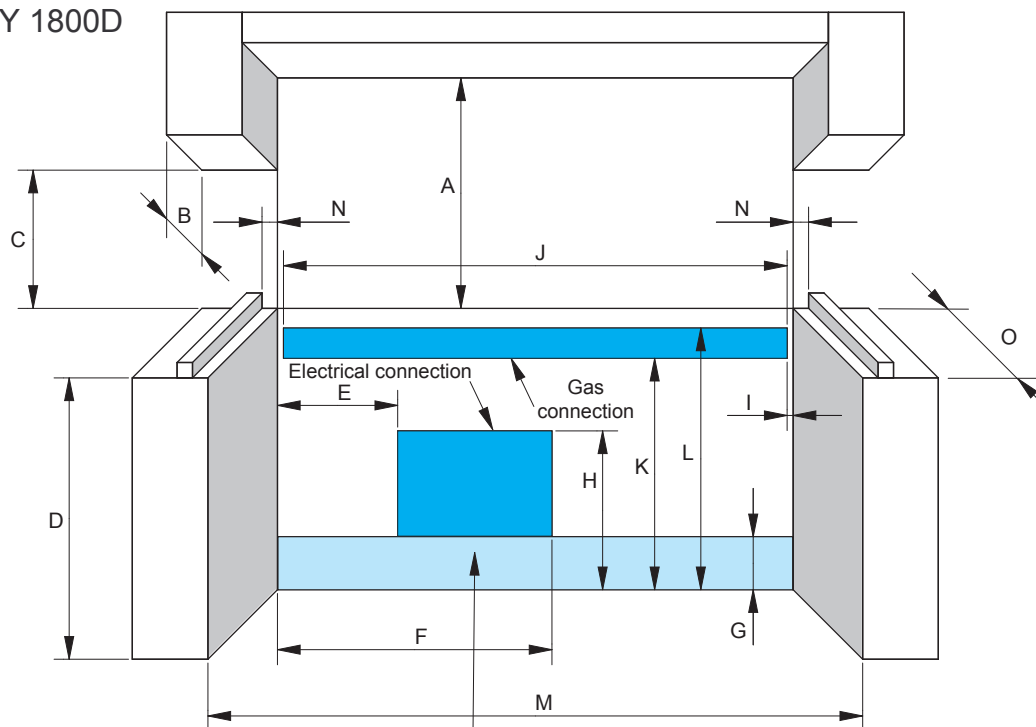
SULLY 1400



Place gas and electrical utilities in this area

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	452.5	962.5	175	525	22.5	1370	765	865	1415	51	645
"	30-36	13	18	36 ^{39/64}	17 ^{13/16}	37 ^{57/64}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	53 ^{15/16}	30 ^{1/8}	34 ^{1/16}	55 ^{45/64}	2 ^{1/64}	25 ^{25/64}

SULLY 1800D



Place gas and electrical utilities in this area

With right gas cooktop option

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	452.5	962.5	175	525	22.5	1770	765	865	1815	51	645
"	30-36	13	18	36 ^{39/64}	17 ^{13/16}	37 ^{57/64}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	69 ^{11/16}	30 ^{1/8}	34 ^{1/16}	71 ^{29/64}	2 ^{1/64}	25 ^{25/64}

Without right gas cooktop option

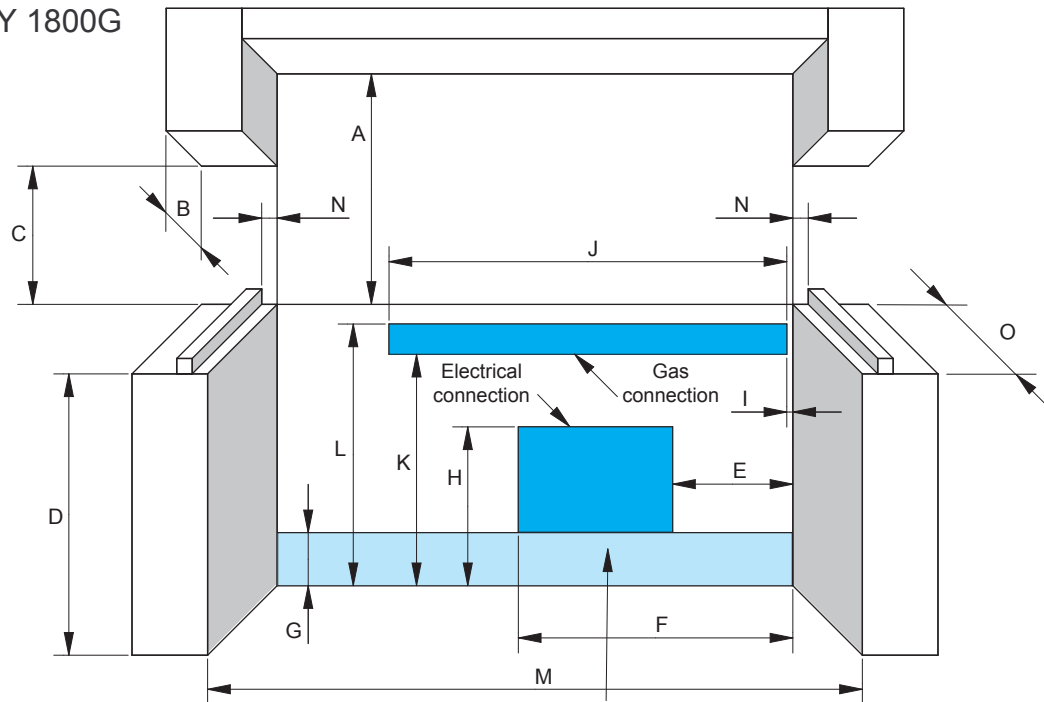
	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	452.5	962.5	175	525	422.5	1370	765	865	1815	51	645
"	30-36	13	18	36 ^{39/64}	17 ^{13/16}	37 ^{57/64}	6 ^{57/64}	20 ^{43/64}	16 ^{41/64}	53 ^{15/16}	30 ^{1/8}	34 ^{1/16}	71 ^{29/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION



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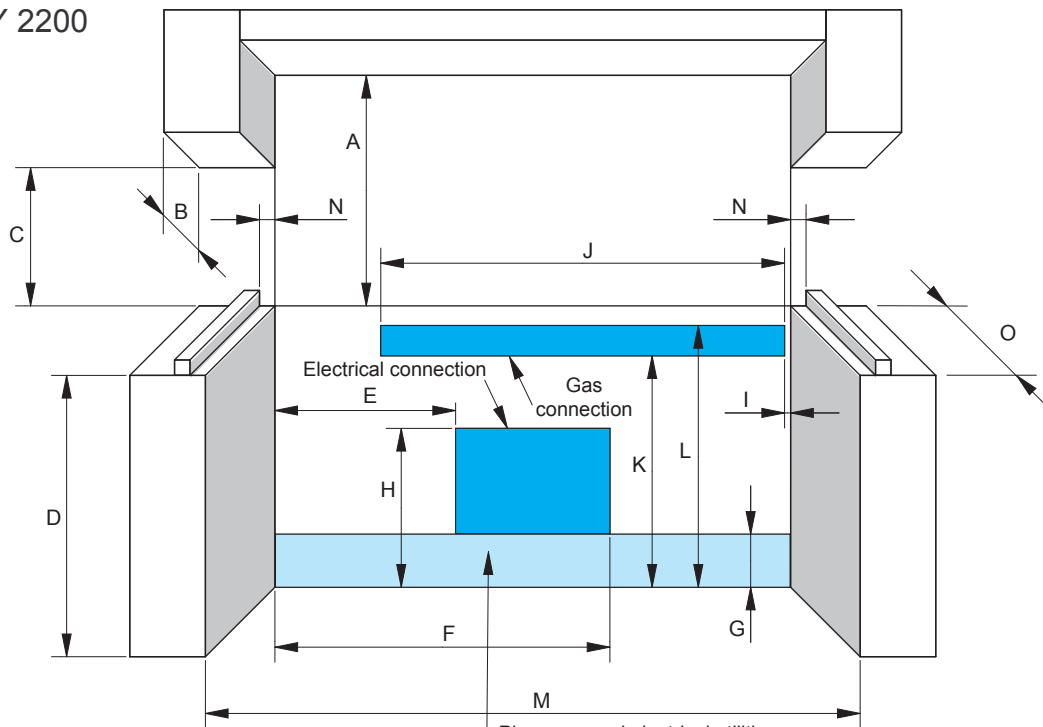
SULLY 1800G



Place gas and electrical utilities in this area

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	452.5	962.5	175	525	22.5	1370	765	865	1815	51	645
"	30-36	13	18	36 ^{39/64}	17 ^{13/16}	34 ^{57/64}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	53 ^{15/16}	30 ^{1/8}	34 ^{1/16}	71 ^{29/64}	2 ^{1/64}	25 ^{25/64}

SULLY 2200



Place gas and electrical utilities in this area

With right gas cooktop option

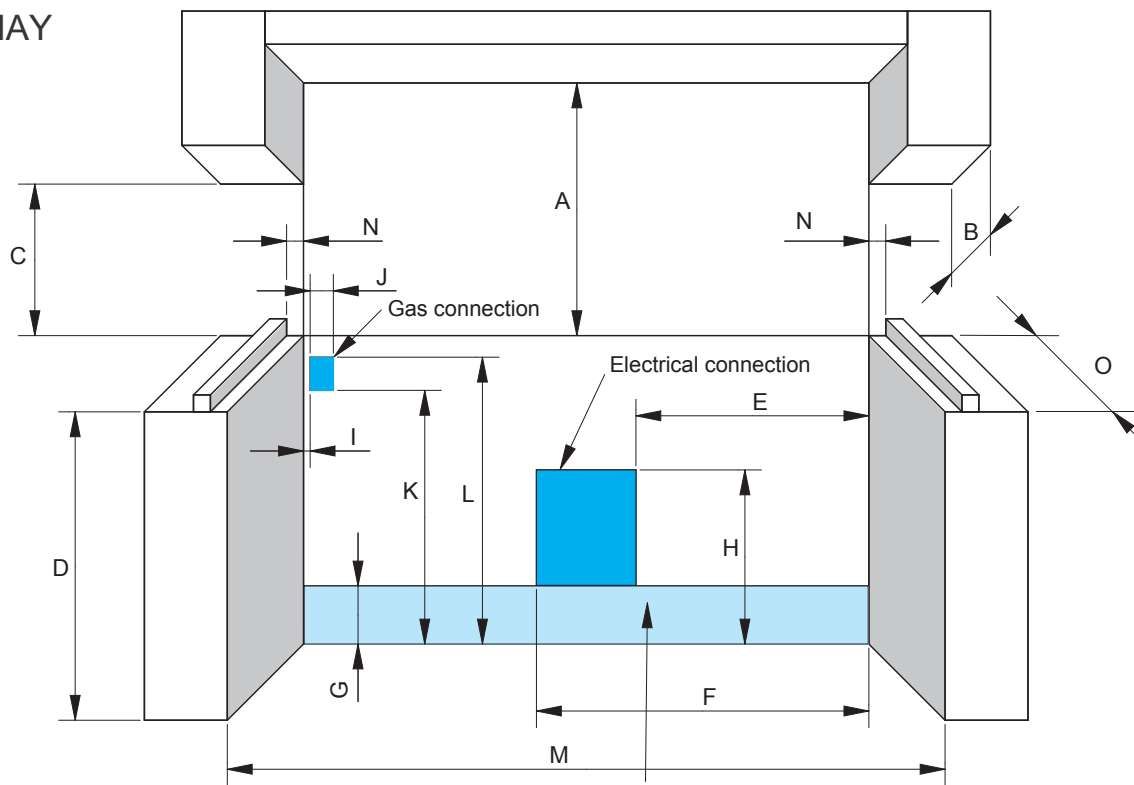
	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	852.5	1362.5	175	525	22.5	1770	765	865	2215	51	645
"	30-36	13	18	36 ^{39/64}	33 ^{9/16}	53 ^{41/64}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	69 ^{11/16}	30 ^{1/8}	34 ^{1/16}	87 ^{13/64}	2 ^{1/64}	25 ^{25/64}

Without right gas cooktop option

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	852.5	1362.5	175	525	422.5	1370	765	865	2215	51	645
"	30-36	13	18	36 ^{39/64}	27 ^{21/32}	53 ^{41/64}	6 ^{57/64}	20 ^{43/64}	16 ^{41/64}	53 ^{15/16}	30 ^{1/8}	34 ^{1/16}	87 ^{13/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION

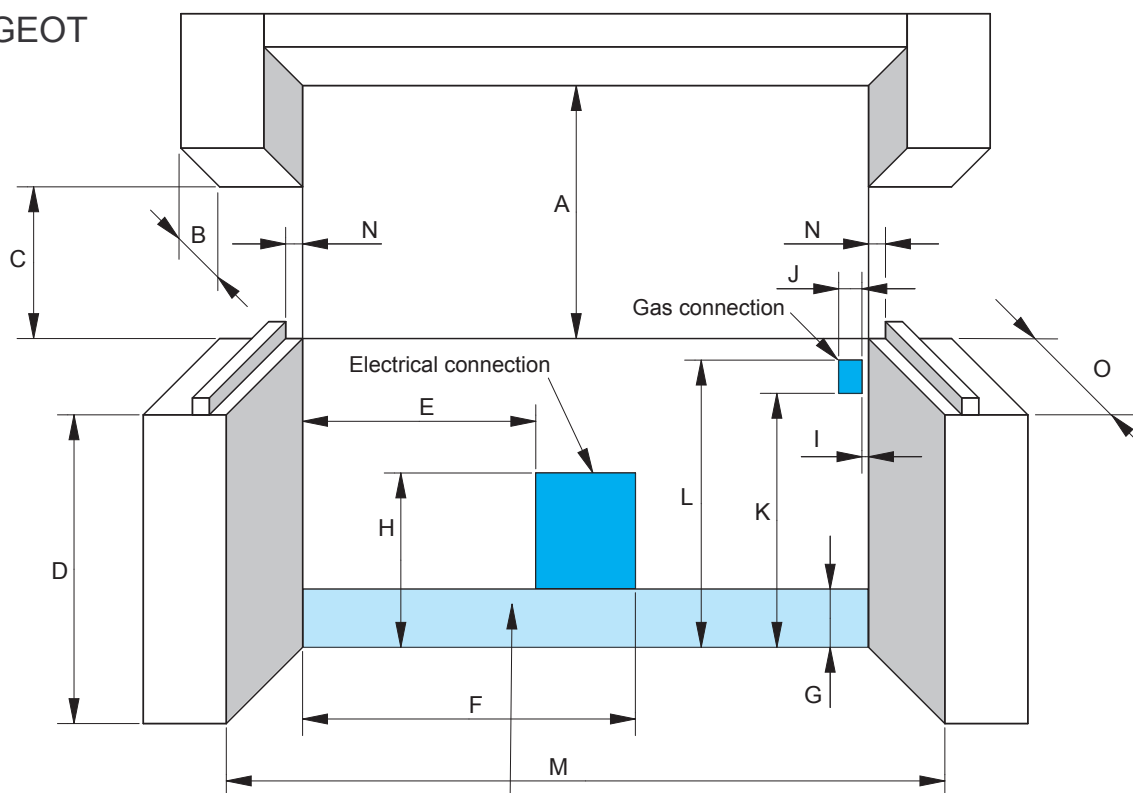
VOLNAY



Place gas and electrical utilities in this area

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	415	630	175	525	20	70	765	865	1010	51	645
"	30-36	13	18	36 ^{39/64}	16 ^{11/32}	24 ^{51/64}	6 ^{57/64}	20 ^{43/64}	0 ^{25/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	39 ^{49/64}	2 ^{1/64}	25 ^{25/64}

VOUGEOT



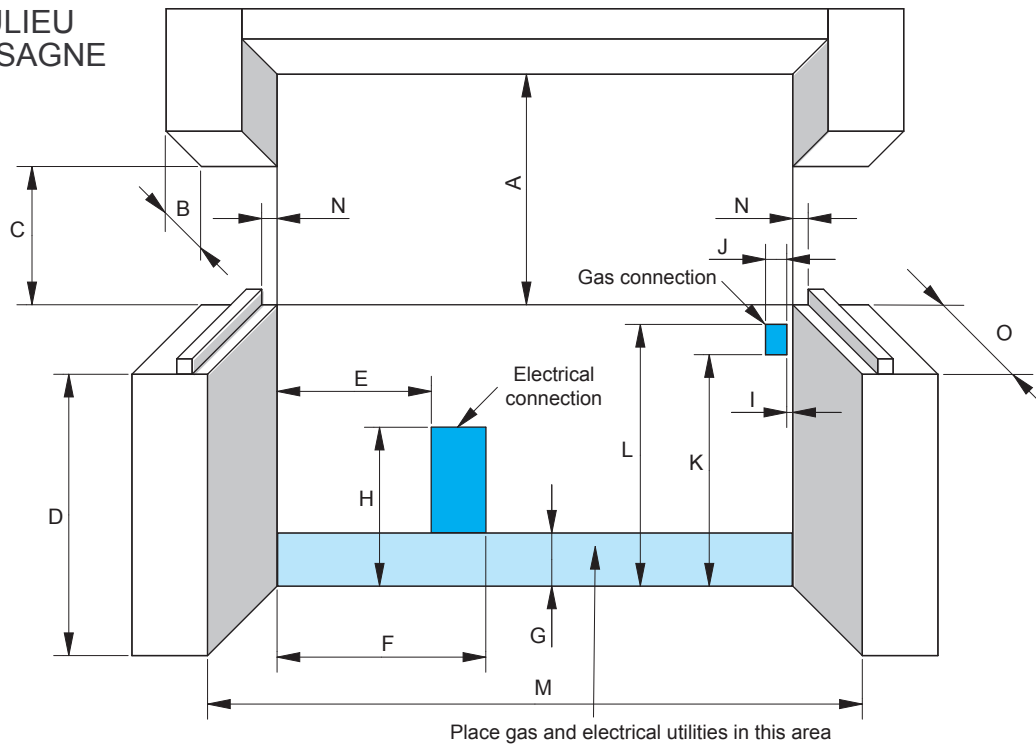
Place gas and electrical utilities in this area

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	415	630	175	525	20	70	765	865	1010	51	645
"	30-36	13	18	36 ^{39/64}	16 ^{11/32}	24 ^{51/64}	6 ^{57/64}	20 ^{43/64}	0 ^{25/32}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	39 ^{49/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION

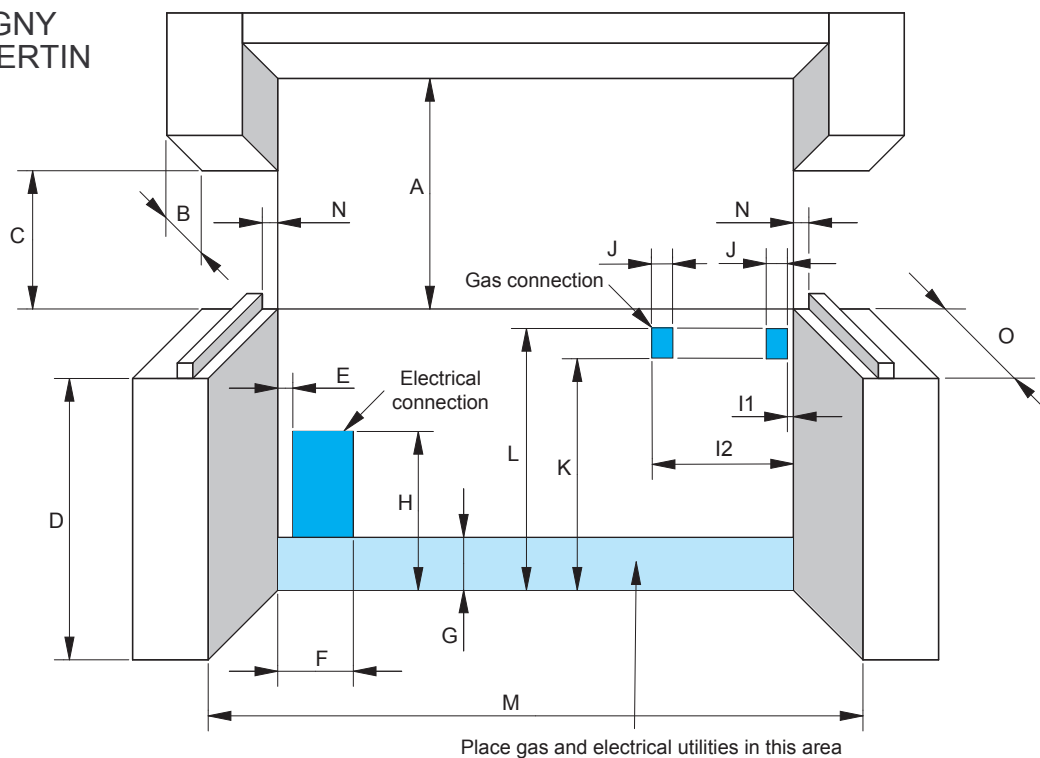


SAULIEU
CHASSAGNE



	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O
mm	762-914	330	457	930	452.5	652.5	175	525	21.5	70	765	865	1115	51	645
"	30-36	13	18	36 ^{39/64}	17 ^{13/16}	25 ^{11/16}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	43 ^{57/64}	2 ^{1/64}	25 ^{25/64}

SAVIGNY
CHAMBERTIN



With right gas cooktop option

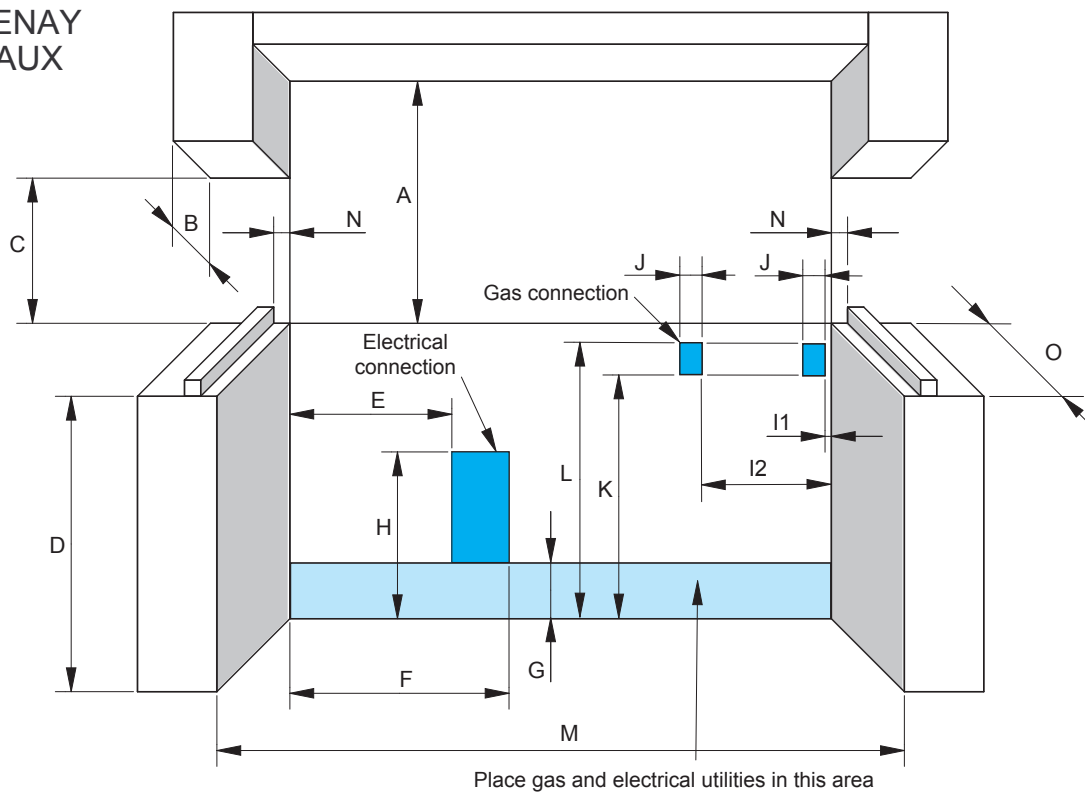
	A	B	C	D	E	F	G	H	I1	J	K	L	M	N	O
mm	762-914	330	457	930	52.5	252.5	175	525	22.5	70	765	865	1115	51	645
"	30-36	13	18	36 ^{39/64}	2 ^{1/16}	9 ^{15/16}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	43 ^{57/64}	2 ^{1/64}	25 ^{25/64}

Without right gas cooktop option

	A	B	C	D	E	F	G	H	I2	J	K	L	M	N	O
mm	762-914	330	457	930	52.5	252.5	175	525	422.5	70	765	865	1115	51	645
"	30-36	13	18	36 ^{39/64}	2 ^{1/16}	9 ^{15/16}	6 ^{57/64}	20 ^{43/64}	16 ^{41/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	43 ^{57/64}	2 ^{1/64}	25 ^{25/64}

CABINET PREPARATION

FONTENAY CITEAUX



With right gas cooktop option

	A	B	C	D	E	F	G	H	I1	J	K	L	M	N	O
mm	762-914	330	457	930	452.5	652.5	175	525	22.5	70	765	865	1515	51	645
"	30-36	13	18	36 ^{39/64}	17 ^{13/16}	25 ^{11/16}	6 ^{57/64}	20 ^{43/64}	0 ^{57/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	59 ^{41/64}	2 ^{1/64}	25 ^{25/64}

Without right gas cooktop option

	A	B	C	D	E	F	G	H	I2	J	K	L	M	N	O
mm	762-914	330	457	930	452.5	652.5	175	525	422.5	70	765	865	1515	51	645
"	30-36	13	18	36 ^{39/64}	17 ^{13/16}	25 ^{11/16}	6 ^{57/64}	20 ^{43/64}	16 ^{41/64}	2 ^{3/4}	30 ^{1/8}	34 ^{1/16}	59 ^{41/64}	2 ^{1/64}	25 ^{25/64}

WARNINGS:

Our gas supply connections on our products comply with the ISO EN 228-1 standard (parallel external thread). For cases in countries requiring fittings in accordance with EN ISO 10226-1 (conical external thread), an adapter fitting is supplied with the device (see table 7 in the technical appendix).

Lacanche's gas range cookers are designed to operate with natural gas (from a distribution network) or with Gas Propane (propane-butane gas in bottles).

The appliance must be connected to the gas supply in accordance with recognised best practices and the regulations in force in the country of installation by a qualified technician (professional plumber, gas technician).

CHECKS BEFORE THE CONNECTION:

In order to ensure the correct and safe supply and operation of the appliance, the following checks must be completed:

APPLIANCE COMPATIBILITY WITH THE GAS SUPPLY:

- Before the connection, check the compliance of the gas supply pressure with the pressure for which the appliance is adjusted. This information is indicated on the nameplate located on the cross frame that is visible after removing the drawer (generally the left drawer).

Should the gas supply be incompatible with the gas required for the appliance, the injectors will have to be changed and a number of adjustments will have to be made. The relevant instructions are included in the section "Change of gas" of this manual.

PIPING:

- The gas supply to the appliance must be provided by means of rigid or flexible piping of sufficient size to allow use of the appliance for extended periods with a flow rate consistent with the power rating. This must be validated by the qualified technician making the gas connection.
- The piping must be perfectly clean in order to avoid obstructions in the injectors and the faulty operation of the magnetic heads.

ELECTRICAL POWER SUPPLY:

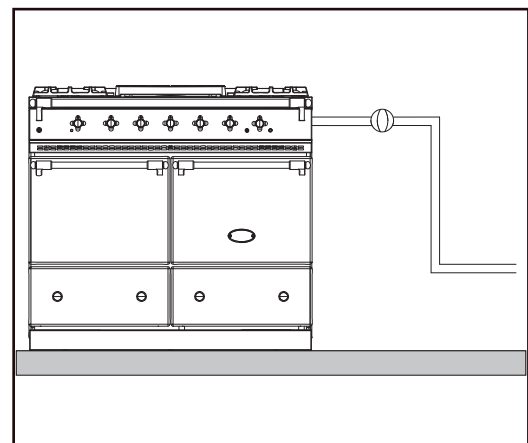
- The electrical ignition for the burners works if the appliance is connected to the electrical power supply. Check that the electrical connection has been or can be made (refer to Section "Electrical power connection").

AIR SUPPLY:

- The required flow rate of fresh air must be checked. The supply of air must be sufficient to enable a good combustion.

SUPPLY DEVICE / SHUT-OFF VALVE:

- A shut-off valve must be installed nearby and be accessible in order to shut off the supply to the appliance.



GAS CONNECTION

IMPORTANT

- Recommended to be installed under an exhaust hood.
- In the commonwealth of Massachusetts, the appliance must be installed by a licensed plumber or gas fitter.
- Do not install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered by adequate material of the non-combustible type.
- Making sure the resulting installation meets fire regulation

IMPORTANT

THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE LOCAL CODES OR National Fuel Gas Code, ANSI Z223.1/ NFPA 54 or in Canada, the Natural Gas and Propane Installation Code, CSA B149.1.

IMPORTANT

Manual shut-off valve should be installed in an accessible location in the gas piping external to the appliance for the purpose of turning on or shutting off gas to the appliance. A location at the back of an adjacent cabinet is recommended.

- **Before connection:**
Check:
 - Pipework is perfectly clean in order to prevent the injectors becoming blocked and malfunctioning of the magnetic heads.
 - The gas for which the appliance was set up: Rating plate and markings.
 - Cross-sectional area of gas supply pipework is compatible with the appliance's thermal output.
 - Provide adequate air supply during use of the appliance.
- **Gas connection:**
 - Female coupling Ø 15/21, 1/2" ID NPT on (A)
- **After connection:**
 - Check the manifold pressure on pressure connection Ø 15/21, 1/8"NPT on (B)
- **Change of gas:**
 - The appliance is designed to operate with the gases in Table 2.

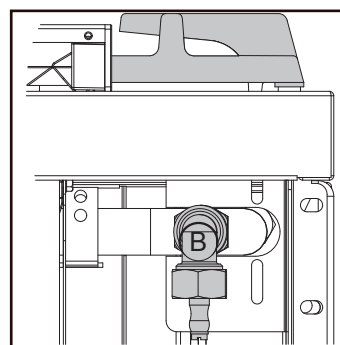
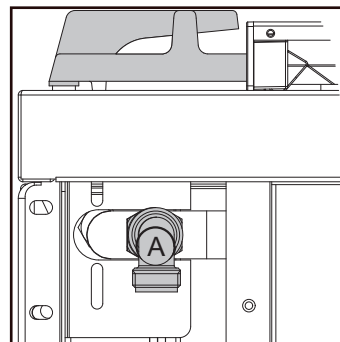


Table 2		
Country	Gas	Pressure (Pn)
US	Natural gas	6" WC
US	L.P. propane	10" WC

- **Check the pressure regulator:**
 - The pressure regulator is located in the right rear corner under the hob, to gain access to the pressure regulator, lift the table.
 - Follow the procedure on the next page to lift the table.

GAS CONNECTION

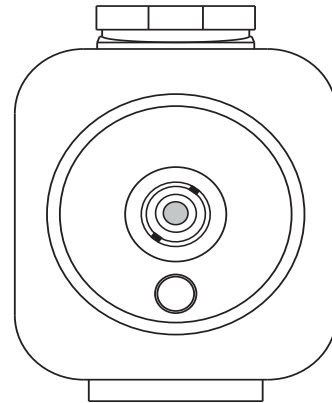
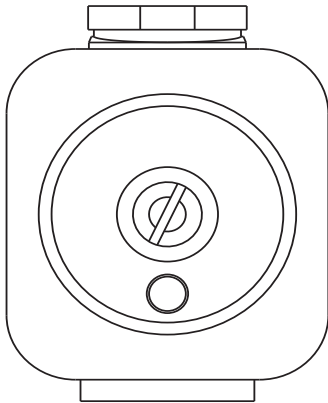


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Convertible regulator

The reversible cap is labeled either « Propane » or « Natural » and is easily recognized by the raised center screw slot (for natural) or the center depth (for Propane).

To change Propane to Natural or vice versa, the seal screw in the regulator lid is unscrewed, reversed and reinstalled to convert from one setting to another.



CAUTION!

When / if switching from Propane to Natural or invertly, refer to the section «**CHANGE OF GAS**» of this manual to adjust the burner settings.

WARNING:

The adjustment of burners must be carried out by a qualified technician.

OPERATIONAL TESTS AND CHECKS:

Once connected, check that the burners operate correctly (hob and oven) and adjust as required.

CHECKING THE OPERATION OF THE HOB BURNERS:

- Check that the appliance is connected to the electrical power supply. The electrical ignition works if the appliance is connected to the electrical power supply.
- Check that the gas shut-off valve is open.

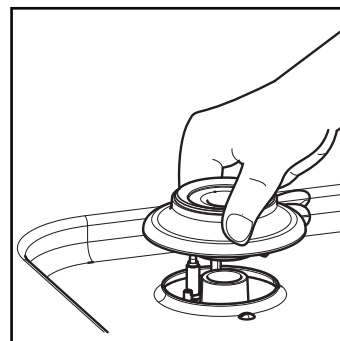
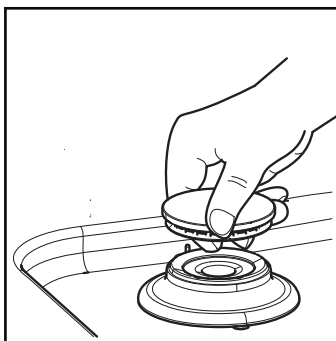
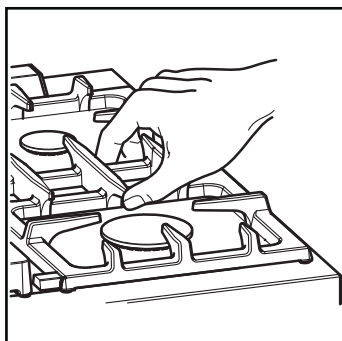
OPENING AND CLOSURE OF THE GAS HOB TABLE



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Opening the gas hob table allows access to the components under it.

This procedure is particularly required for:



- ☞ Replacement of burner injectors for a change of gas supply.
- ☞ Adjustment of the position of the safety thermocouple in the burner.
- ☞ Replacement of a control component.

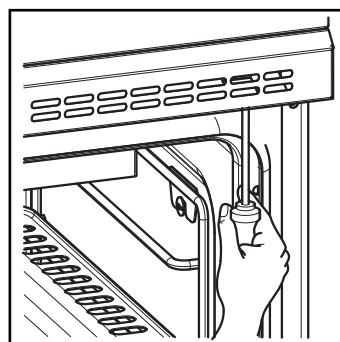
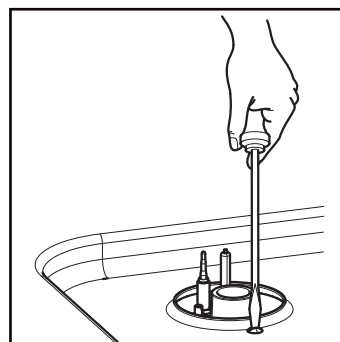
① Remove the pan stands and the solid top (for "Tradition" appliances); then remove the caps and bodies of the burners.

② Remove the fixing screws located under the burner bodies.

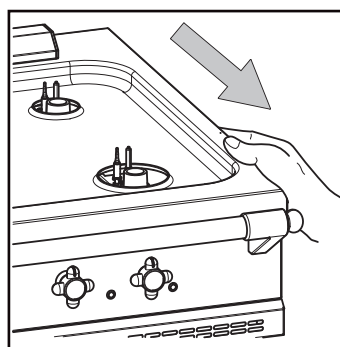
③ Two threaded spigots located under the air vent strip at either end hold the stainless steel table fixed to the control panel.

Open the oven / hot cupboard door(s).

Using a flat screwdriver, loosen without removing the two threaded spigots located under the air vent strip at either end.



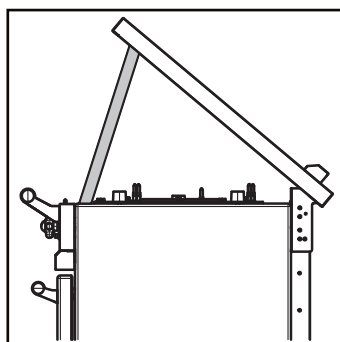
④ Pull the table slightly outward.



⑤ Lift the table.

Maintain safety by securing the table in the open position with a suitable pro.

⑥ To close the table, follow the procedure described above in the reverse order.



ADJUSTMENT OF THE HOB BURNERS



Lacanche's gas appliances are delivered fully adjusted in compliance with relevant regulations and for use with the particular gas supply (type, pressure) stated in the purchase order and indicated in the appliance's nameplate.

Nevertheless, after connecting the appliance, the correct operation of the burners (hob and oven) must be checked. If required, the height of the flame must be adjusted accordingly.

To do this, the gas delivery rate to the burner must be adjusted by screwing in or out the valve adjustment screw located behind the control knob.

This adjustment is essential when changing the gas supply after having changed injectors (refer to Section "**CHANGE OF GAS**").

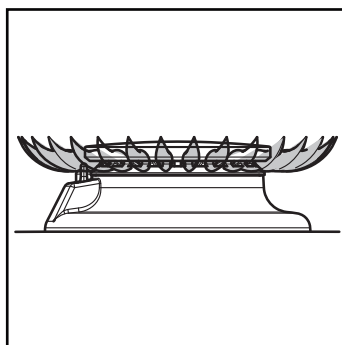
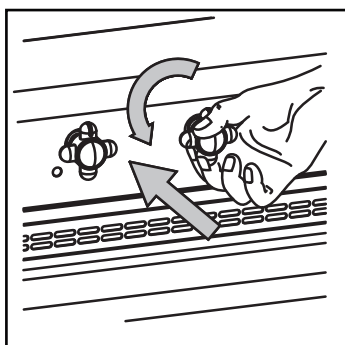
WARNING:

The adjustment of burners must be carried out by a qualified technician.

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OPERATION:

- ① Depress the control knob and turn it anticlockwise. You will hear the clicking of the ignitor. Once the burner is lit, hold the control knob pushed-in for 5 seconds to allow for the engagement of the thermocouple, release the control knob.



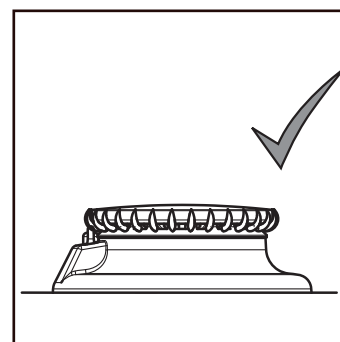
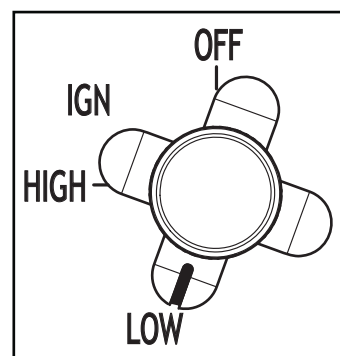
- ② Turn the control knob anticlockwise whilst keeping it pushed; set it to the "low flame" setting (LOW) .

Release the control knob.

- ③ In the low flame setting, the flame must be low, steady and covering slightly the tip of the thermocouple.

► If the flame goes off in the low flame setting, repeat the procedure. If after several attempts you are unable to hold the flame in the low flame setting, proceed to adjust the burner (refer to Section "ADJUSTMENT OF THE HOB BURNERS").

► If in the low flame setting, the flame is too strong, then the gas delivery rate to the burner needs to be reduced.

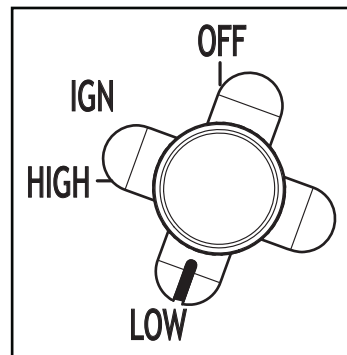


ADJUSTMENT OF THE HOB BURNERS

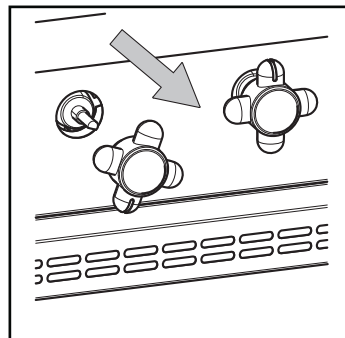
ADJUSTMENT OF THE FLOW RATE:

The adjustment of the low flame gas delivery rate is carried out with the burner on and the control knob removed, using a small screwdriver to screw in or out the screw in the gas valve located behind the control knob and the control panel.

① With the burner on, set the control knob LOW setting.



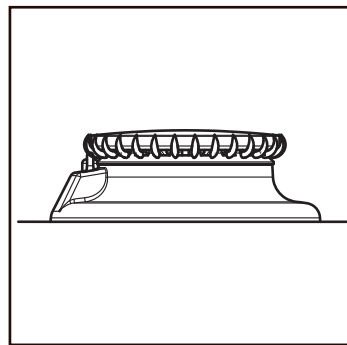
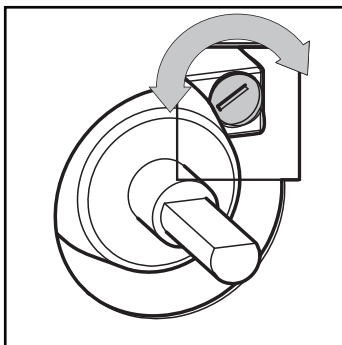
② Remove the control knob.



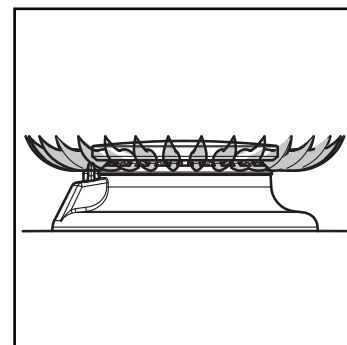
③ Screw in or out the gas valve screw to adjust the delivery rate for the low flame.

Screwing out increases the flame.

Screwing in reduces the flame.



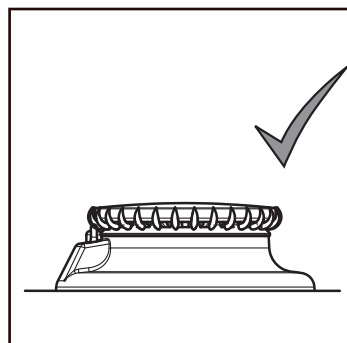
④ Replace the control knob and turn it to HIGH setting.



⑤ Turn quickly from the HIGH setting to the LOW setting.

When doing this, the flame must remain burning.

At its minimum size, the flame must be a quarter ($\frac{1}{4}$) in size of the full flame.



When this is not the case:

Repeat the procedure from ① to ⑤.

ADJUSTMENT OF THE HOB BURNERS



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PRIMARY AIR ADJUSTMENT:

The adjustment of the primary air (air-gas mixture) is done by adjusting the air ring located in the base of the burner, under the table. The mixture is correct when the flame is stable with blue cones.

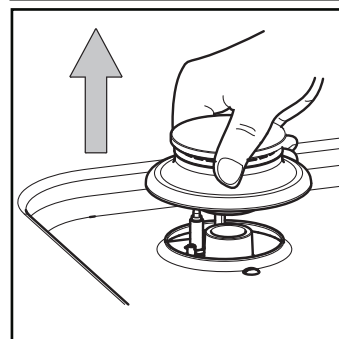
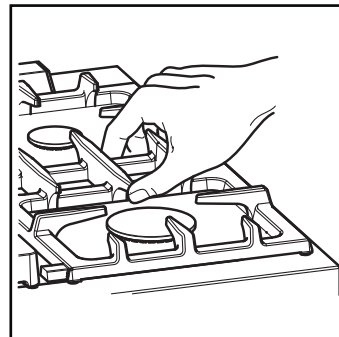
A soft flame with yellow tips is the result of lack of air.

A flame whose base is separated from the burner cap is the result of excessive air.

CAUTION: The adjustment of the air ring is done with the burner off.

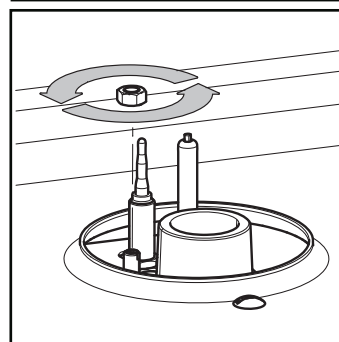
To avoid all risks of burns, ensure that all components likely to be handled manually (pan stands, burner caps...) and other elements in the working area are not hot.

- ① Remove the pan stands and the solid top (for “Tradition” appliances); then remove the caps and bodies of the burners.



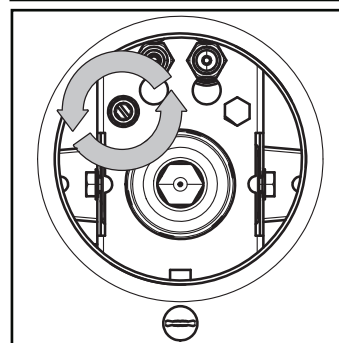
- ② Through the hole in the table, remove the locknut from the adjusting spigot of the air ring using a 7 mm - 0^{9/32}” spanner 7.

- ▶ When there is lack of air, turn the adjusting spigot clockwise to increase the opening of the air ring.
- ▶ When there is excess of air, turn the adjusting spigot anticlockwise to reduce the opening of the air ring.



- ③ Replace and tighten lightly the lock nut.

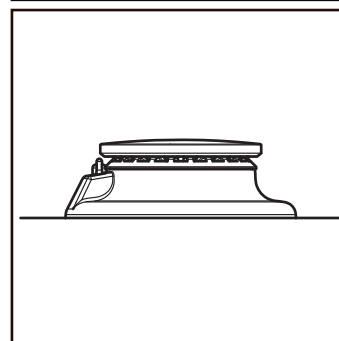
- ④ Once the adjustment completed, replace the burner body and cap and run a new test.



ADJUSTMENT OF THE FLAME SAFETY THERMOCOUPLE:

After the adjustment, when turning on a burner, if it goes off after having kept the control knob pushed down for 20 seconds and then releasing, check that :

- The tip of the thermocouple is well covered by the flame and does not touch the burner;
- The thermocouples and magnetic heads are clean.
- The magnetic head is tightened correctly (moderate torque).



ADJUSTMENT OF THE GAS OVEN BURNER



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Lacanche's gas appliances are delivered fully adjusted in compliance with relevant regulations and for use with the particular gas supply (type, pressure) stated in the purchase order and indicated in the appliance's nameplate.

Nevertheless, after connecting the appliance, the correct operation of the burners (hob and oven) must be checked. If required, the height of the flame must be adjusted accordingly.

To do this, the gas delivery rate to the burner must be adjusted by screwing in or out the valve adjustment screw located next to the control knob.

This adjustment is essential when changing the gas supply after having changed injectors (refer to Section "Change of gas").

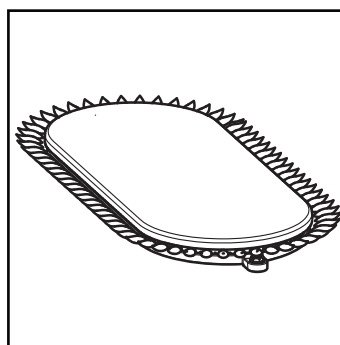
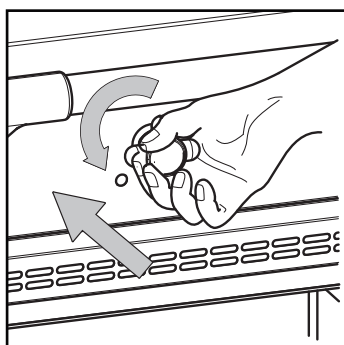
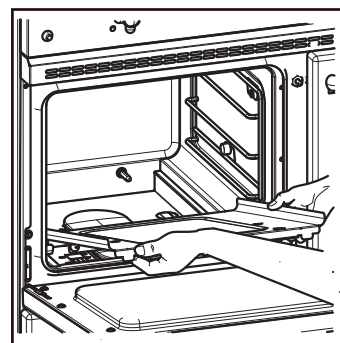
WARNING:

The adjustment of burners must be carried out by a qualified technician.

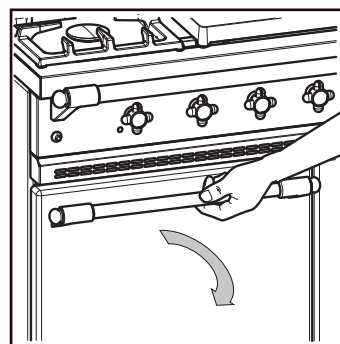
OPERATION:

- ① Open the oven door.
- ② Remove the bottom panel.
- ③ Push down on the control knob and turn it; press simultaneously on the ignition pushbutton.

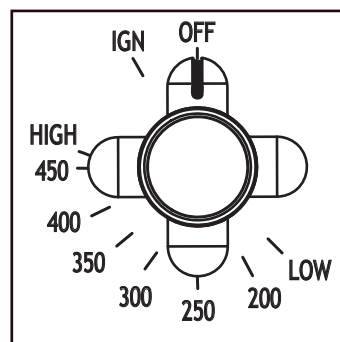
Once the burner is lit, release the ignition pushbutton.



- ④ Close the oven door.



- ⑤ Leave the oven to warm up for about 10 minutes (thermostat setting **HIGH**).



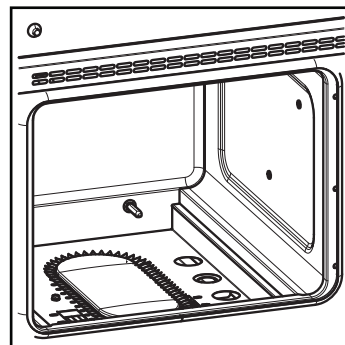
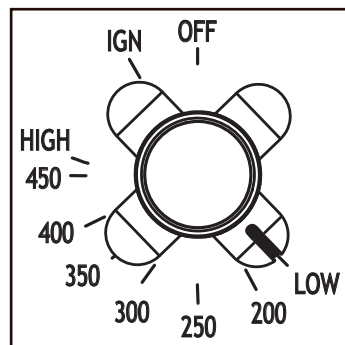
ADJUSTMENT OF THE GAS OVEN BURNER

- ⑥ Turn to low flame (thermostat setting **LOW**).

- ⑦ Open the oven door and check immediately that the height of the flame is low (a few millimeters) and covers slightly the tip of the thermocouple.

In the low flame setting, the height of the flame must be uniform.

- ▶ If in the low flame setting, the flame is too weak and the burner goes off after the release of the control knob, then the gas delivery rate to the burner needs to be increased.
- ▶ If in the low flame setting, the flame is too strong, then the gas delivery rate to the burner needs to be reduced (see below “ADJUSTMENT OF THE FLOW RATE”).



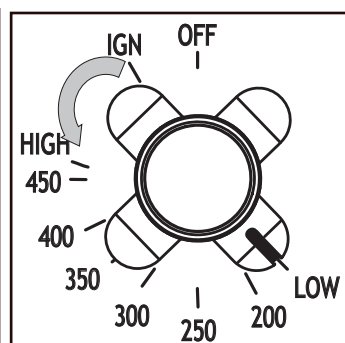
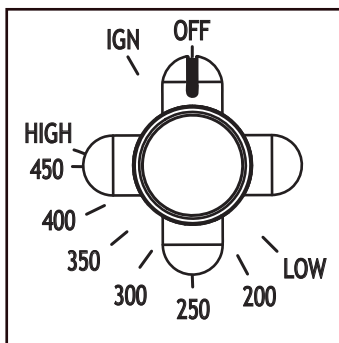
ADJUSTMENT OF THE FLOW RATE:

The adjustment of the low flame gas delivery rate is carried out with the burner on and the control knob removed, using a small screwdriver to screw in or out the screw in the gas valve through a hole in the control panel located to the left of the control knob.

- ① Once the burner is on, leave the oven to warm up in setting **HIGH** for 10 minutes.

Turn the control knob to the setting **LOW**.

- ② Open the oven door to check visually the height of the flame.

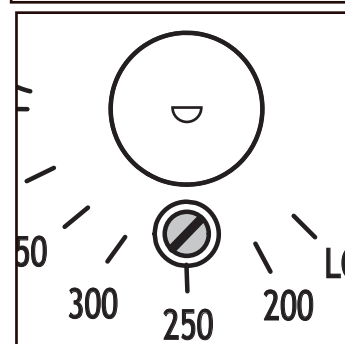


- ③ Remove the handle to access the adjustment screw.

- ④ Screw in or out the gas valve screw to adjust the delivery rate for the low flame.

Screwing out increases the flame.

Screwing in reduces the flame.



ADJUSTMENT OF THE GAS OVEN BURNER



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PRIMARY AIR ADJUSTMENT:

The adjustment of the primary air (air-gas mixture) is done by adjusting the air ring. The mixture is correct when the flame is stable with blue cones.

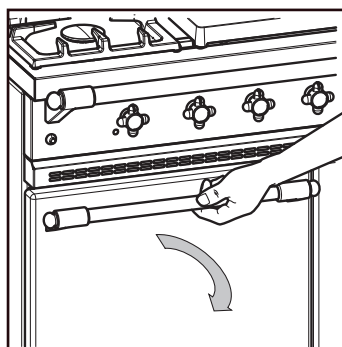
A soft flame with yellow tips is the result of lack of air.

A flame whose base is separated from the burner cap is the result of excessive air.

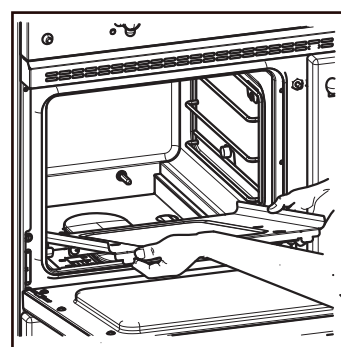
CAUTION: The adjustment of the air ring is done with the burner off.

To avoid all risks of burns, ensure that all components likely to be handled manually (trays, bottom panel...) and other elements in the working area are not hot.

① Open the oven door.



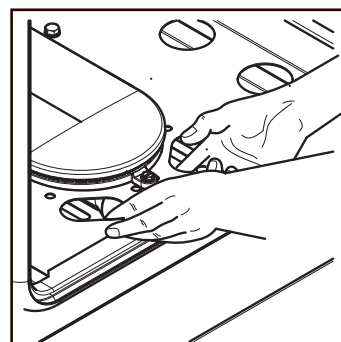
② Remove the bottom panel.



③ Gain access to the air ring through the two holes located in front of the burner.

④ Make the adjustment.

- Increase the supply of air by pulling the air ring towards the front.
- Reduce the supply of air by pushing the air ring towards the back.



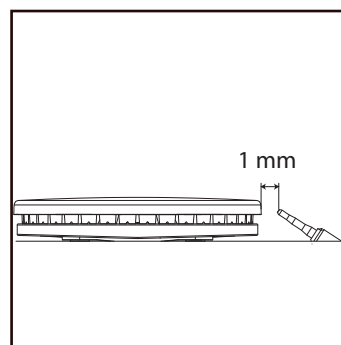
ADJUSTMENT OF THE FLAME SAFETY THERMOCOUPLE:

After the adjustment, when turning on a burner, if it goes off after having kept the control knob pushed down for ten seconds and then releasing, check that:

- The tip of the thermocouple is well covered by the flame and does not touch the burner.

The gap between the thermocouple and the burner is 1 mm - 0^{1/16}".

If the low flame is adjusted lower than the factory setting, it might be necessary to reduce this gap.



Check also:

- The thermocouples and magnetic heads are clean.
- The magnetic head is tightened correctly (moderate torque).

CHANGE OF GAS



UL 04-2022

Lacanche's gas appliances are delivered fully adjusted in compliance with relevant regulations and for use with the particular gas supply (type, pressure) stated in the purchase order and indicated in the appliance's nameplate.

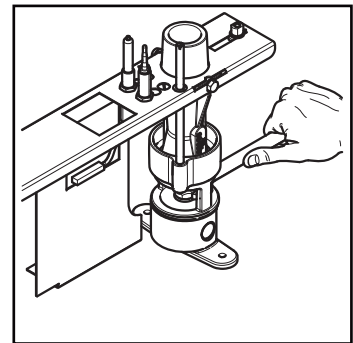
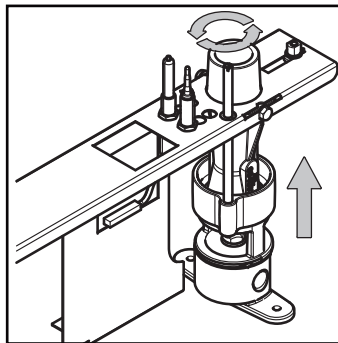
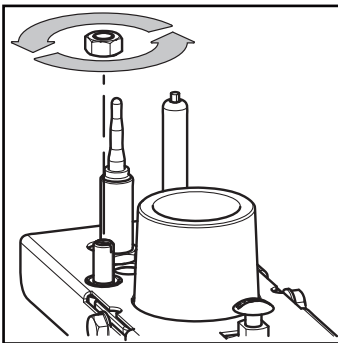
The diameter of the injectors are suitable for the power of the burners and the gas supply (refer to Table 5 in the annex).

When changing the type of gas, the injector must be changed (hob and oven burners), and the primary air and the flow rate of the burners must also be adjusted.

CHANGING THE BURNER INJECTORS:

CHANGING THE HOB BURNER INJECTORS:

- ① Open the table (refer to Section "Opening and closure of the gas hob table").
- ② Remove the locknut from the adjusting spigot of the air ring using a 7 mm - 0^{9/32}" spanner.
- ③ Lift the air ring by turning the adjusting spigot anticlockwise to gain access to the injector.
- ④ Remove the injector by unscrewing it using a 12 mm - 0^{15/32}" spanner.



- ⑤ Replace the seal.
- ⑥ Replace the injector.

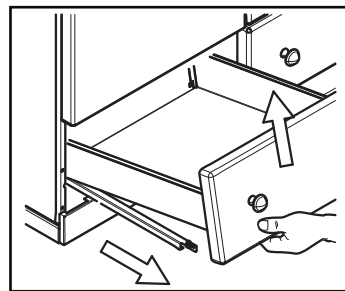
Injector diameters depend on the type of gas supply, as shown in Table 5 in the TECHNICAL ANNEX.

- ⑦ Close the table (refer to Section "Opening and closure of the gas hob table").
- ⑧ Proceed to the adjustment of the burners (refer to Section "Adjustment of the hob burners").
 - ▶ Adjustment of the low flame flow rate.
 - ▶ Adjustment of the primary air.
 - ▶ Adjustment of the thermocouples.
- ⑨ Once adjusted, replace and tighten the locknut.
- ⑩ Reconstitute the sealing of the idle screw, replace the labels indicating the diameter of the injectors, as well as the identification at the connection point of the nature of the gas and its pressure.

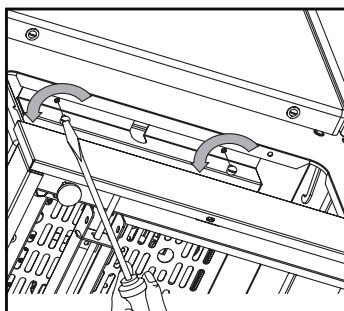
CHANGE OF GAS

CHANGING THE OVEN BURNER INJECTOR:

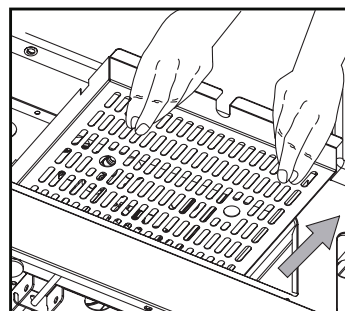
- ① Remove the drawer for access to the connection of the burner under the oven.



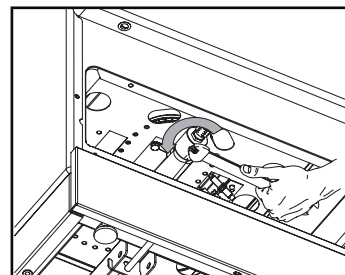
- ② Remove the 2 screws.



- ③ Remove the perforated protective box from the burner.



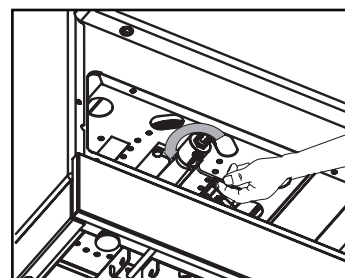
- ④ Using a 7 mm - 0^{9/32}" spanner, loosen without removing the nut in the air ring.



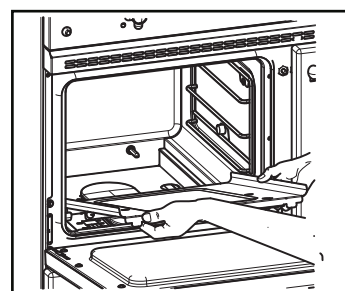
- ⑤ Using a 2 mm - 0^{5/64}" Allen key, loosen without removing the set screw to release the injector holder.

- ⑥ Remove the injector holder from the burner.

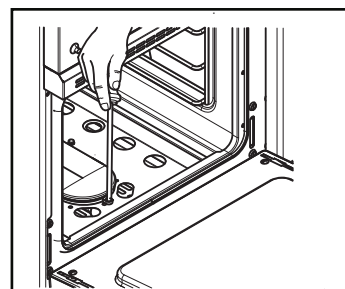
- ⑦ Open the oven door.



- ⑧ Remove the oven bottom panel.



- ⑨ Remove the screw holding the burner with a screwdriver.

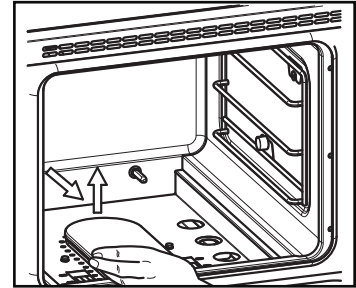


CHANGE OF GAS



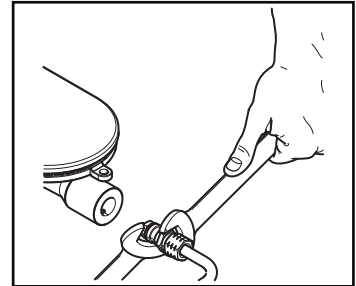
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- ⑩ Remove the burner by pulling it towards the front and lifting its back.



- ⑪ Through the opening exposed after the removal of the burner, remove the injector:

- ▶ Using a 16 mm - 0^{5/8}" spanner, hold the injector holder.
- ▶ Using a 12 mm - 0^{15/32}" spanner, unscrew the injector.



- ⑫ Replace the seal and the injector.

When refitting the injector holder, ensure that it is correctly located at the bottom of the burner.

Check the circuit for leaks.

Adjust the position of the burner to maintain the 1 mm - 0^{1/16}" gap between the thermocouple and the burner.

- ⑬ Proceed to the adjustment of the burners (refer to Section "Adjustment of the hob burners").

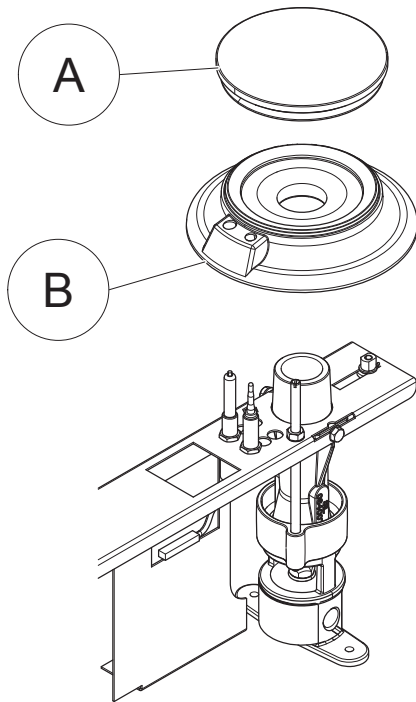
- ▶ Adjustment of the low flame flow rate.
- ▶ Adjustment of the primary air.
- ▶ Adjustment of the thermocouples.

- ⑭ Reconstitute the sealing of the idle screw, replace the labels indicating the diameter of the injectors, as well as the identification at the connection point of the nature of the gas and its pressure.

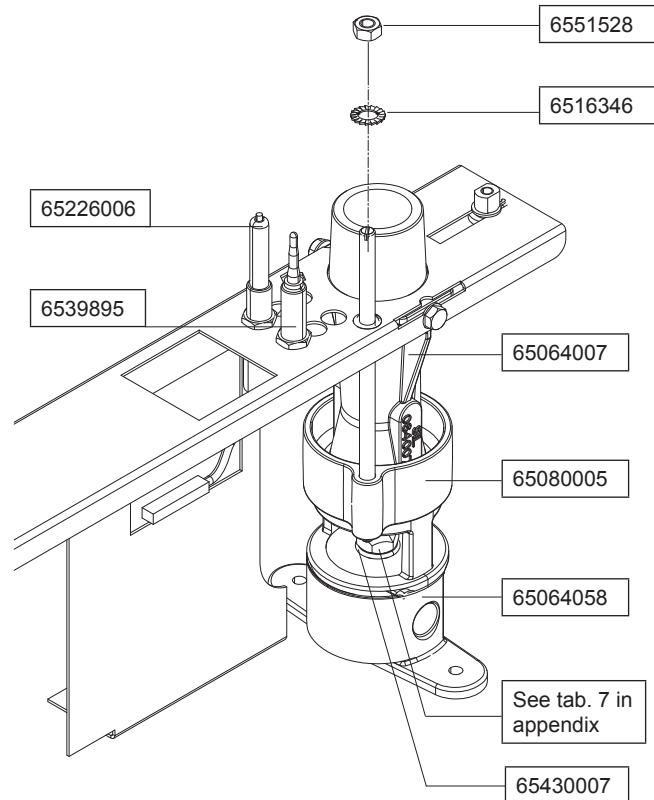
GAS CIRCUIT



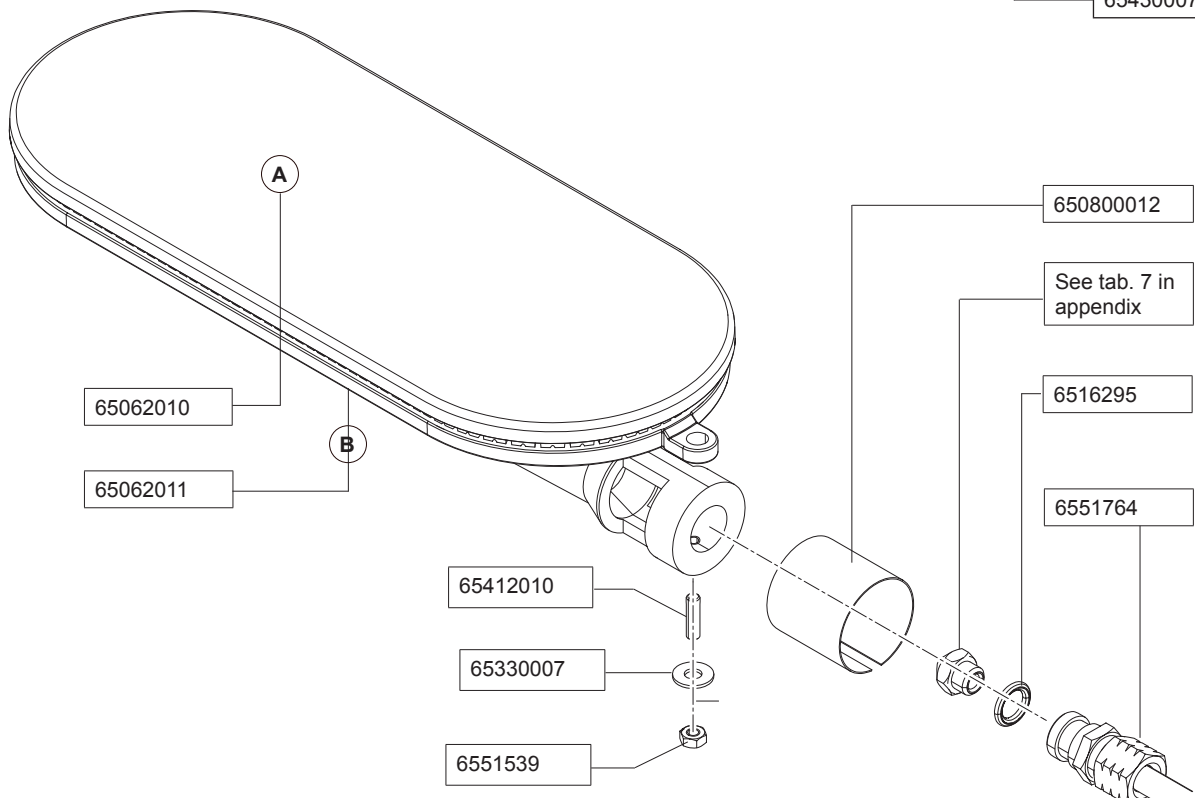
For references and descriptions of the various components refer to table 7 in appendix.



A	B	LPG	Natural gas
65330005	65640005	1,5 kW - 5 000 Btu	1,5 kW - 5 000 Btu
65330006	65640006	3 kW - 10 000 Btu	3 kW - 11 000 Btu
65330007	65330007	4 kW - 13 000 Btu	4 kW - 13 500 Btu
65330008	65640008	5 kW - 17 000 Btu	5 kW - 18 000 Btu
65062010	65062010	3.5 kW - 11 000 Btu	3.5 kW - 13 500 Btu



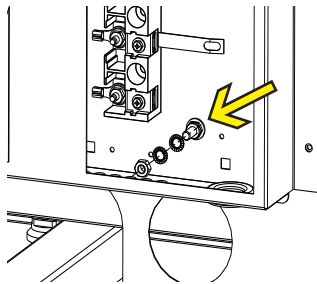
REFERENCE 90000003



IMPORTANT





It is hazardous to put the appliance into service without connecting it to suitable ground. No liability can be accepted for accidents resulting from non-compliance with this requirement or incorrect grounding. Connect the equipotential bonding terminal to the earth.



BEFORE CONNECTION:

Check that:

-  The mains supply is compatible with the voltage and power of the appliance.
-  The user's fixed installation features an approved main isolating device acting on all phases.

CONNECTION:

- Use a 3-wire grounded cord rated for 13 A or a 4-wire appliance cord rated for 30 A 125 / 250 VAC, type SRD, SRDT, S, SO or ST.
- Where local Codes do not permit grounding through neutral, use a 4-wire power supply cord or "pigtail" kit. Cord must be agency approved for use with household ranges.
- If the appliance is permanently connected to a fixed electrical installation, this installation must be fitted with a suitable leakage current protection device.
- If the appliance is connected with a cable fitted with a plug, the socket must be accessible at all times.




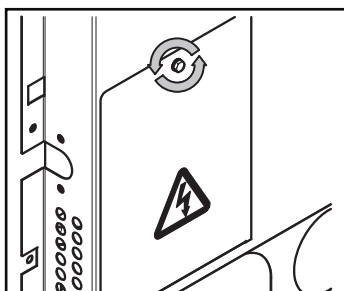
It is dangerous to operate the appliance without having it properly earthed.

We cannot be held responsible for accidents due to missing or incorrect earth connection.

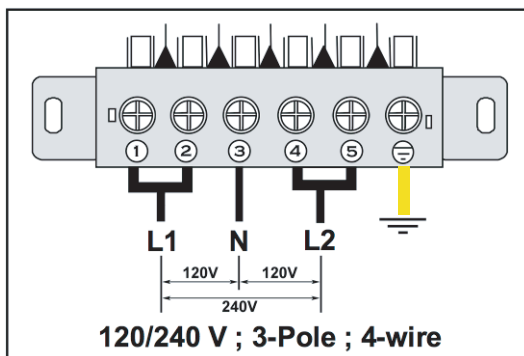
ELECTRICAL POWER CONNECTION

Connection:

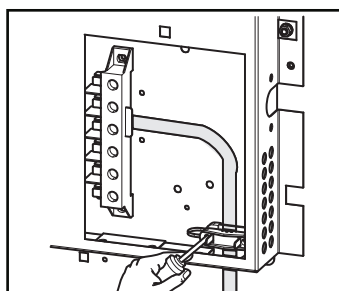
- ① Remove the cover(s) from the back of the appliance identified by the label .
- ② Pass the lead through the grommet.
- ③ Connect a standard cable suitable for the voltage to the terminals. (Ensure that the jumper connectors are correctly fitted).



- ④ Set each wire one by one in the power strip and if necessary set the shunt clips. Tighten each plug separately to the maximum.



- ⑤ Secure the cable with the cable clamp.



We cannot be held responsible for accidents due to missing or incorrect earth connection.

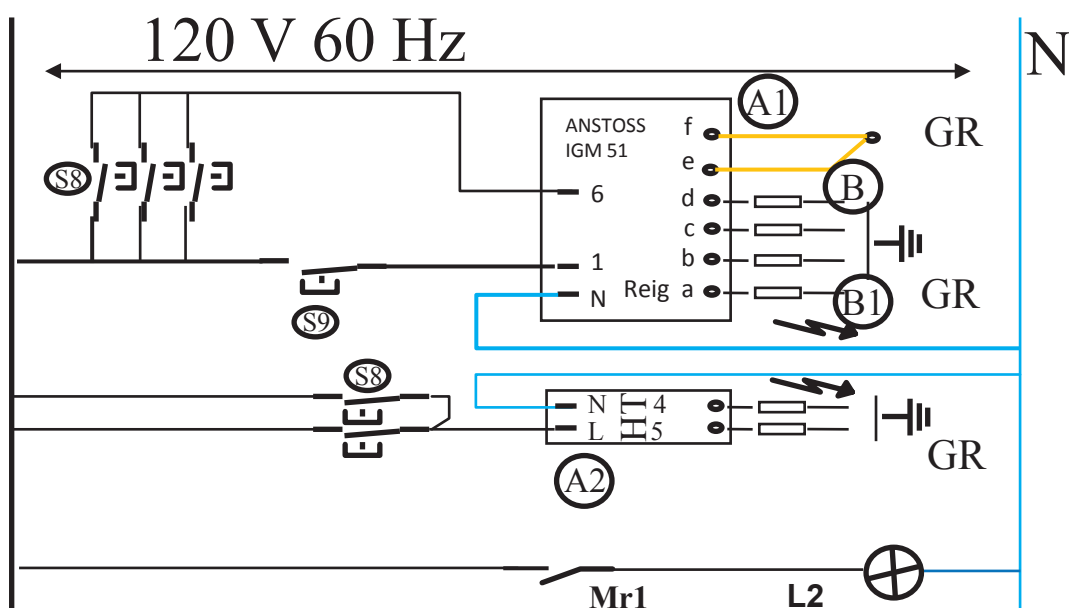
TOP GAS BURNERS & GAS OVENS

Applicable to the following models:

Cormatin, Rully, Beaune, Bussy, Chagny, Cluny, Vougeot, Volnay, Chassagne, Chambertin, Saulieu, Savigny, Citeaux, Fontenay, Sully

Brûleurs de table + four gaz 120 V

L1



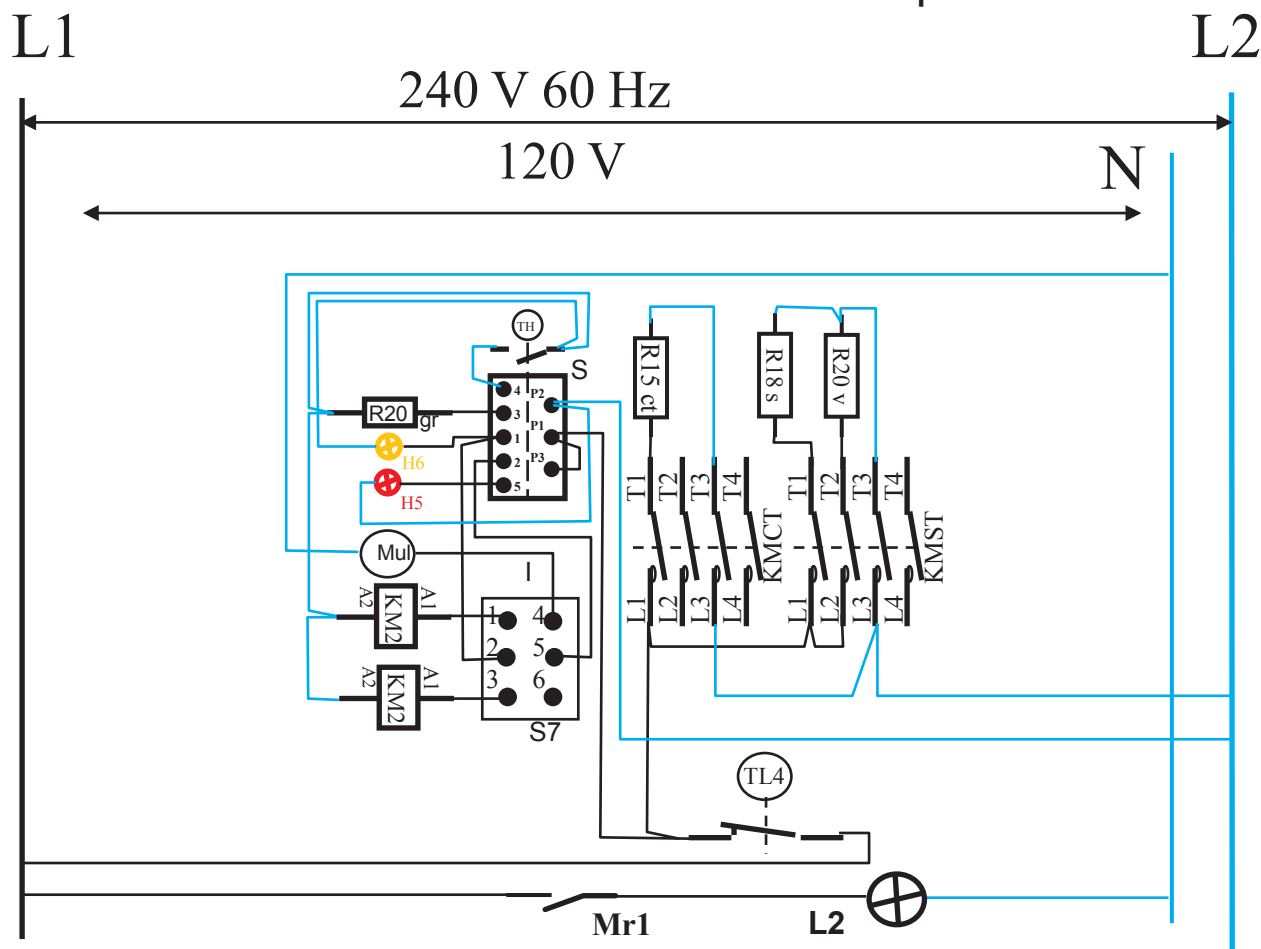
Item n°	Designation	Part Number
S9	Switch of oven	65103040
S8	Switch of top burner	65103030
A1	Module spark with re-ignit	65226012
A2	Module park 2 pts	65226002
B	Top burner electrode	65226006
B1	Oven electrode	65103004
Mr1	Oven lamp switch	65222011
L2	Oven lamp	65232007

CONVECTION AND STATIC ELECTRIC OVEN

Applicable to the following models:

Cormatin, Rully, Beaune, Bussy, Chagny, Cluny, Vougeot, Volnay, Chassagne, Chambertin, Saulieu, Savigny, Citeaux, Fontenay, Sully

Convection & four électro-statique



Item n°	Designation	Part Number
TH	Oven thermostat	65224010
R20	Heating element	65211043
R15	Heating element	65211028
R18	Heating element	65211046
S	Electric oven switch	6552194
S7	Switch	65222013
H5	Red indicator	65231008
H6	Orange indicator	65231009
Mu1	Motor 120V	65260012
KM2	Contactor	65223001
TL4	Safety thermostat	65224015

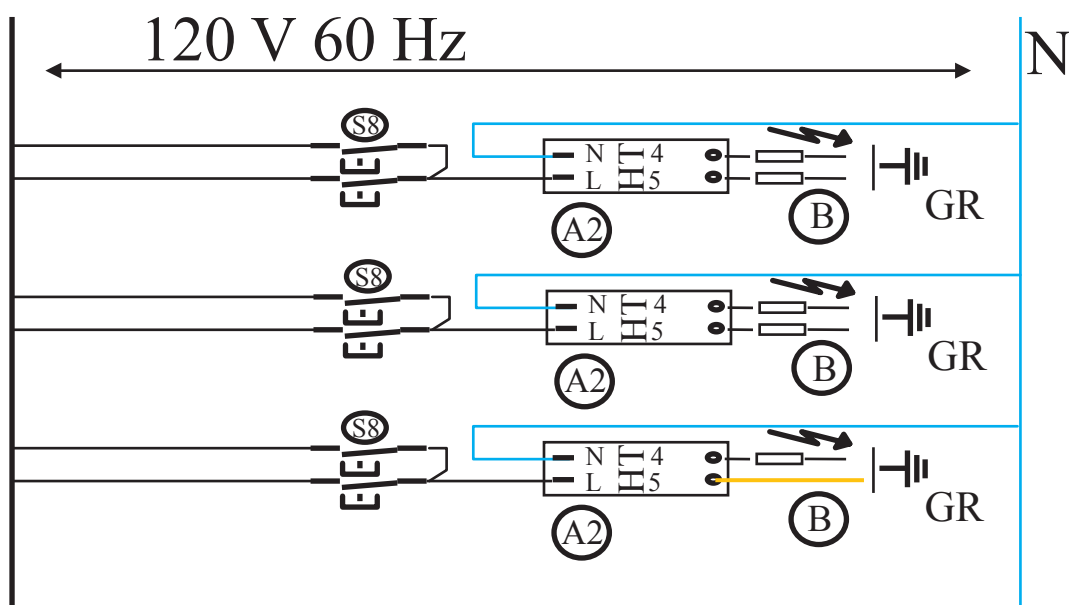
TOP BURNERS & GAS GRILL

Applicable to the following models:

Cormatin, Rully, Chassagne, Chambertin, Saulieu, Savigny, Citeaux, Fontenay, Sully, Vougeot, Volnay

Brûleurs de table et grill gaz

L1

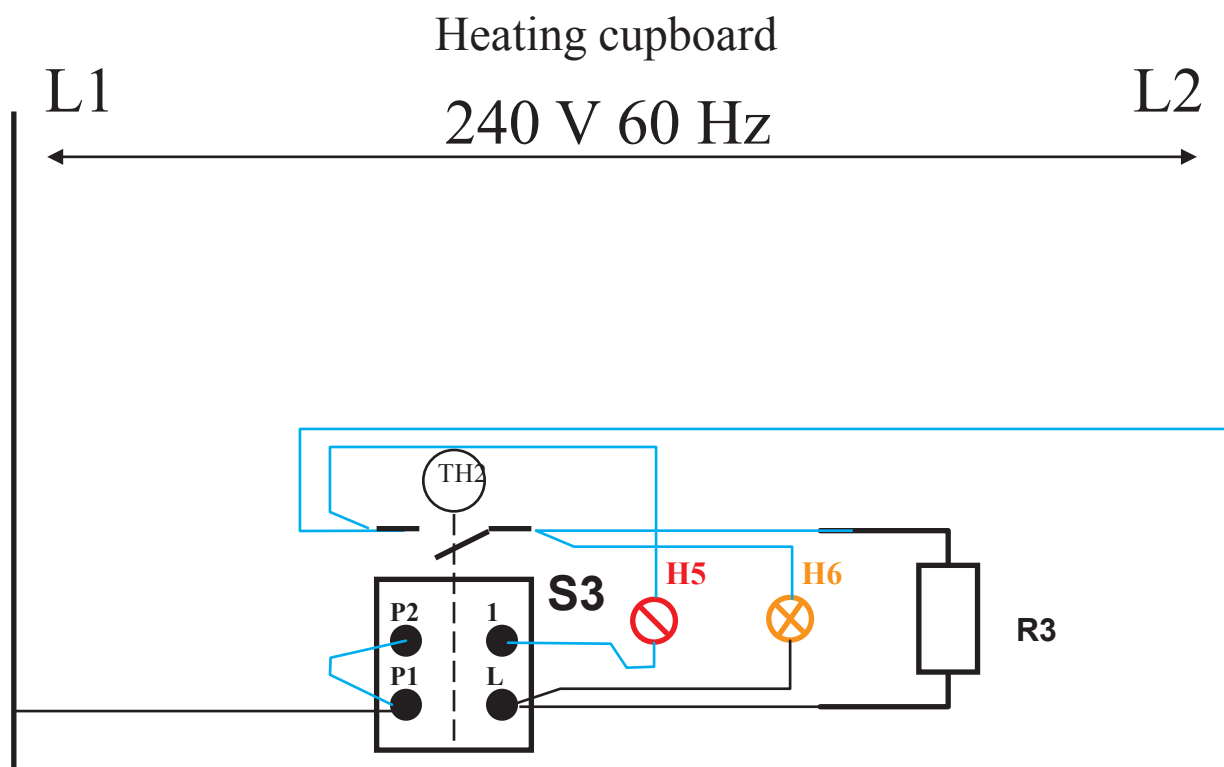


Item n°	Designation	Part Number
B	Top burner electrode	65226006
A2	Module spark 2 pts	65226002
S8	Switch of top burner	65103030

HEATING CUPBOARD

Applicable to the following models:

Vougeot, Volnay, Chassagne, Chambertin, Saulieu, Savigny, Citeaux, Fontenay,

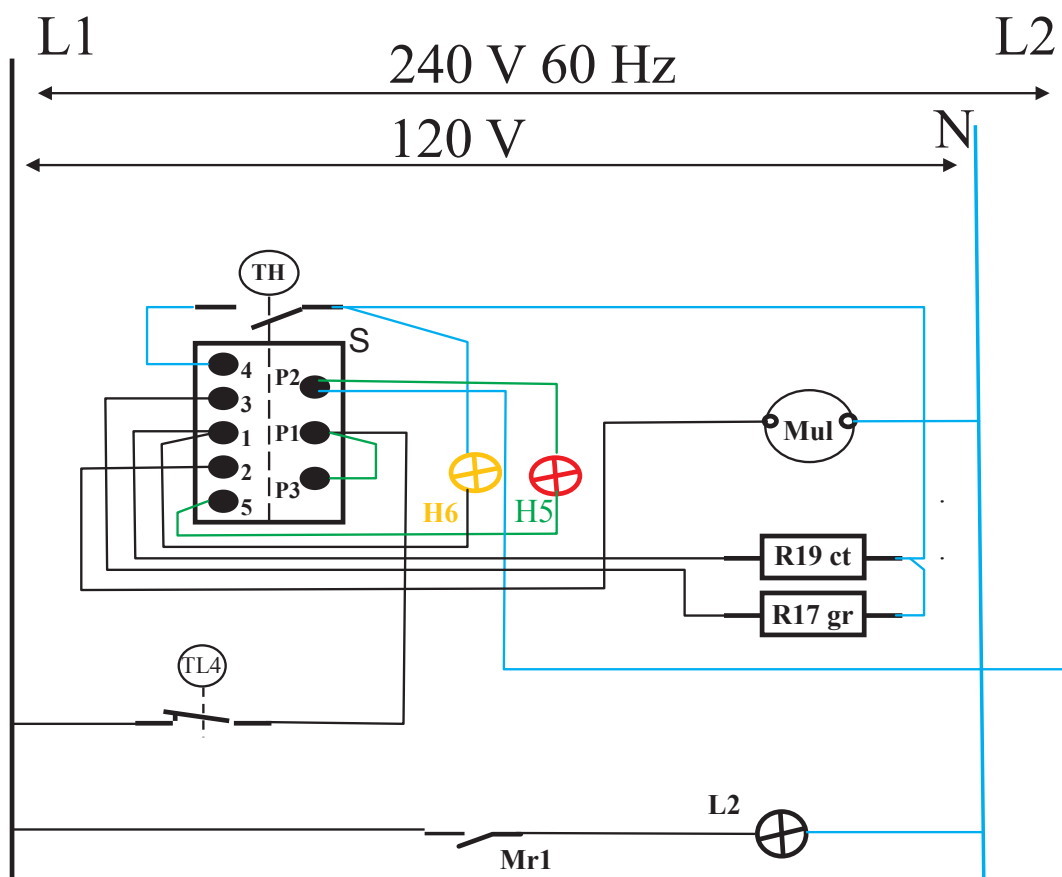


Item n°	Designation	Part Number
TH2	Thermostat	6528195
R3	Heating element	6530624
S3	Selector	6528979
H6	Orange lamp	65231009
H5	Red lamp	65231008

CONVECTION ELECTRIC OVEN

Applicable to the following models:
Cluny, Chagny

Four électrique à convection

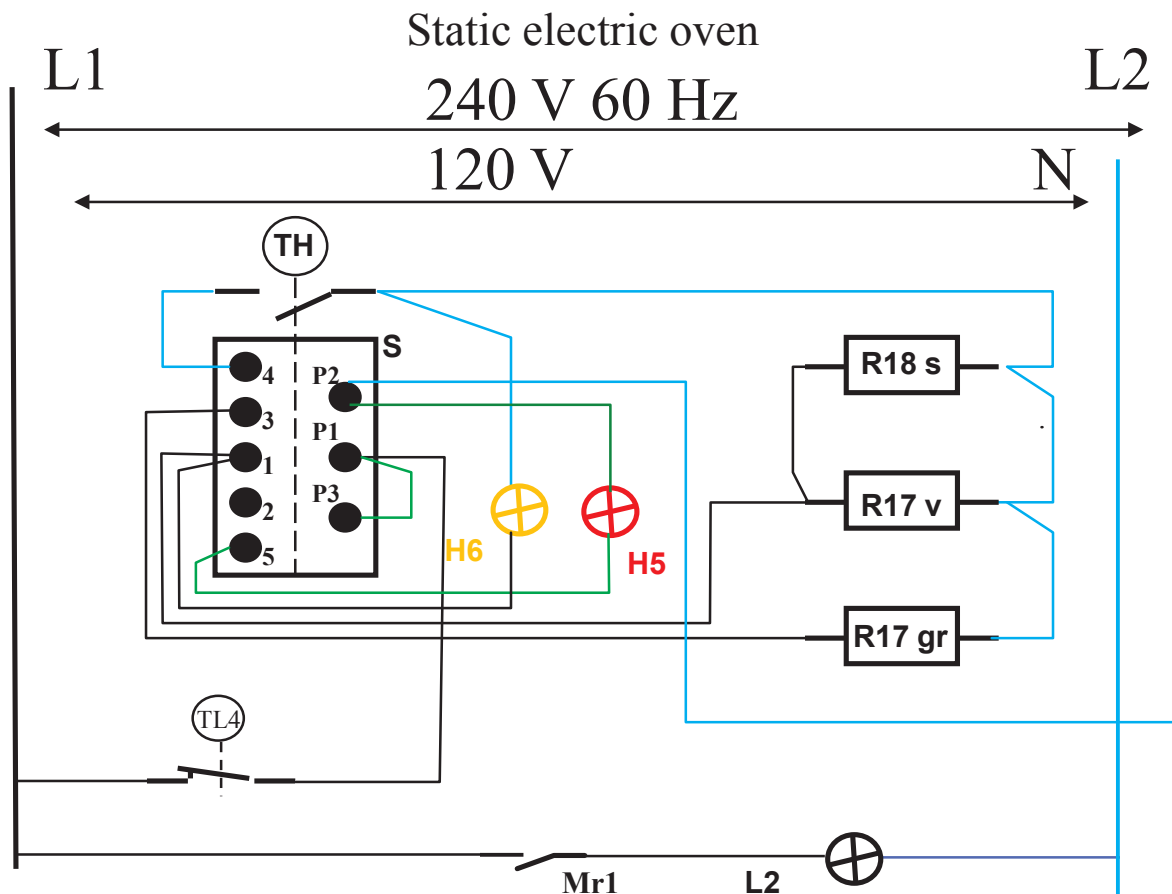


Item n°	Designation	Part Number
TH	Oven regulating thermostat	65.224010
Mul	Convection Fan Motor	65.260012
H6	Orange lamp	65.231009
H5	Red lamp	65.231008
L2	Oven lamp	65.232007
Mr1	Microswitch	65.222011
S	Oven switch	65.52194
TL4	Safety thermostat	65.224015
R19	Heating element	65.211045
R17	Heating element	65.211042

STATIC ELECTRIC OVEN

Applicable to the following models:

Cluny, Chagny, Beaune, Bussy

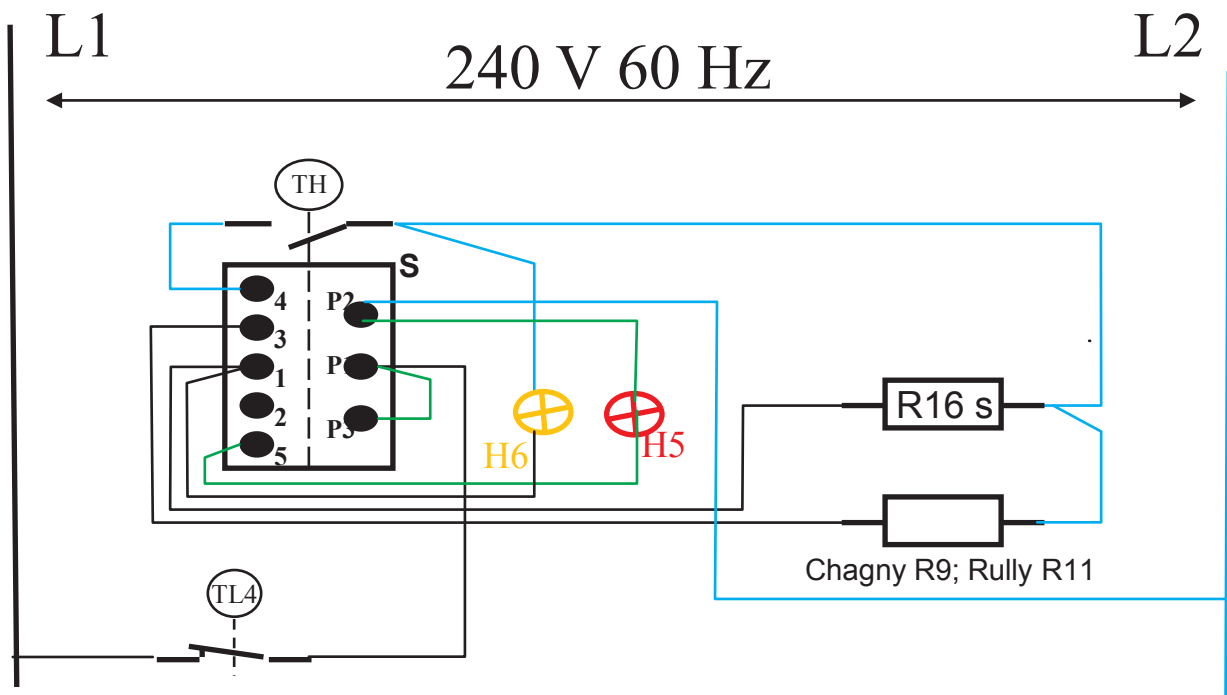


Item n°	Designation	Part Number
TH	Regulating thermostat	65.224010
S	Electric oven switch	65.52194
R18	Lower heating element	65.211046
R17	Top heating broil element	65.211042
H6	Orange lamp	65.231009
H5	Red lamp	65.231008
L2	Oven lamp	65.232007
Mr1	Switch oven lamp	65.222011
TL4	Safety thermostat	65.224015

ELECTRIC OVEN GRILL

Applicable to the following models:
Chagny, Rully

Electric oven grill Chagny and Rully

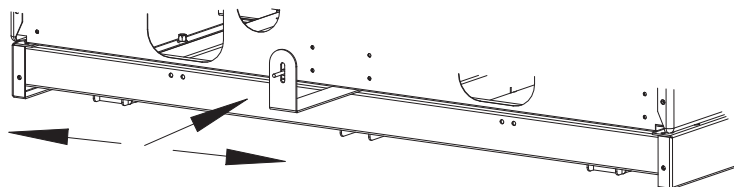
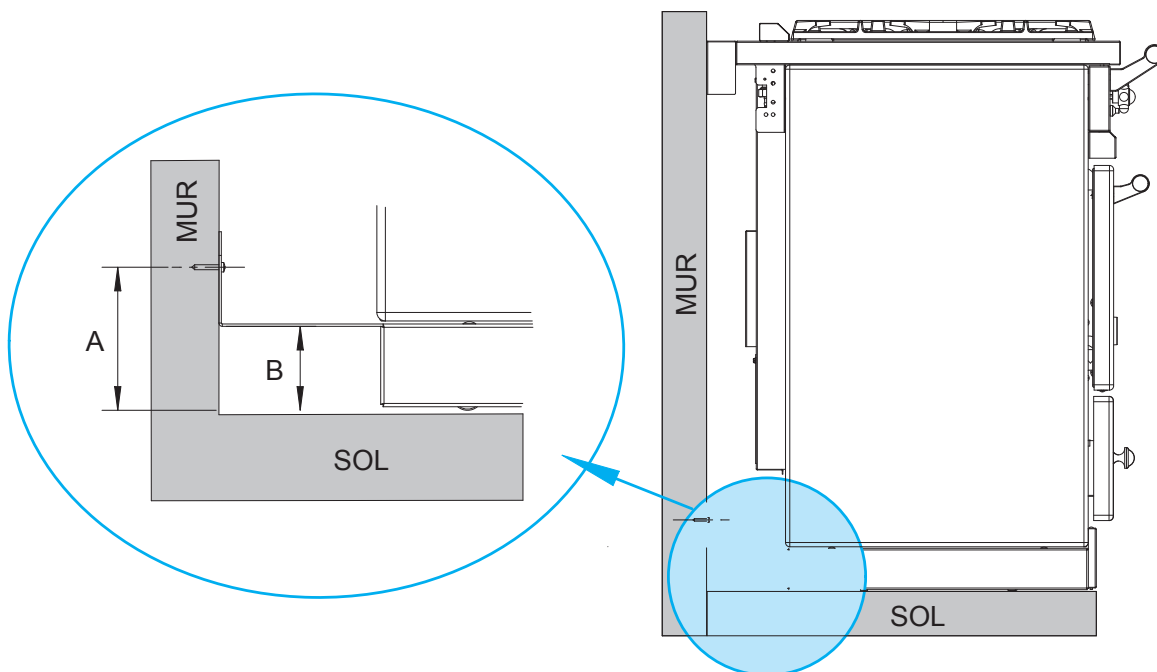


Item n°	Designation	Part Number
TH	Regulating thermostat	65.224010
S	Electric oven switch	65.52194
R9	Top heating broil element	65.211014
R11	Top heating element	65.211030
H6	Orange lamp	65.231009
H5	Red lamp	65.231008
R16	Heating element	65.211027
TL4	Safety thermostat	65.224015

VERTICAL ELECTRIC OVEN

Applicable to the following models:

Beaune, Bussy, Saulieu, Savigny, Citeaux



Item n°	Designation	Part Number
TL4	Safety thermostat	65.224015
TH	Regulating thermostat	65.224010
S	Electric oven switch	65.52194
H5	Red lamp	65.231008
H6	Orange lamp	65.231009
Mu1	Motor 120V	65.260012
S7	Switch	65.222013
Mr1	Oven lamp switch	65.222011
L2	Oven lamp	65.232007

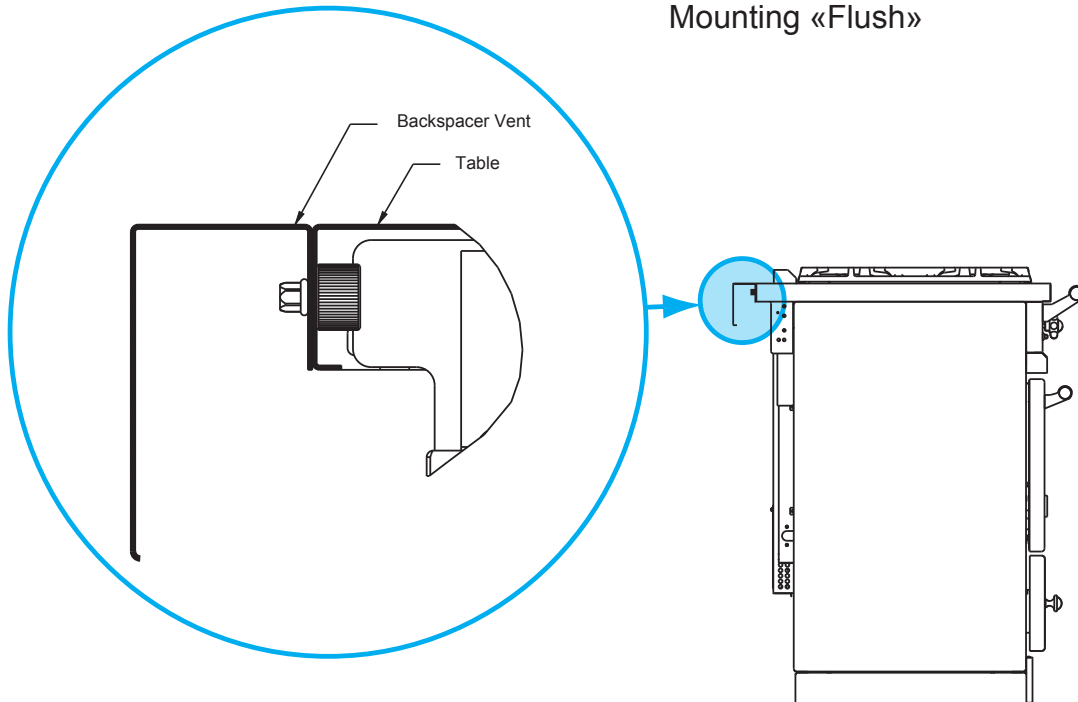
BACKSPACER VENT FITTING



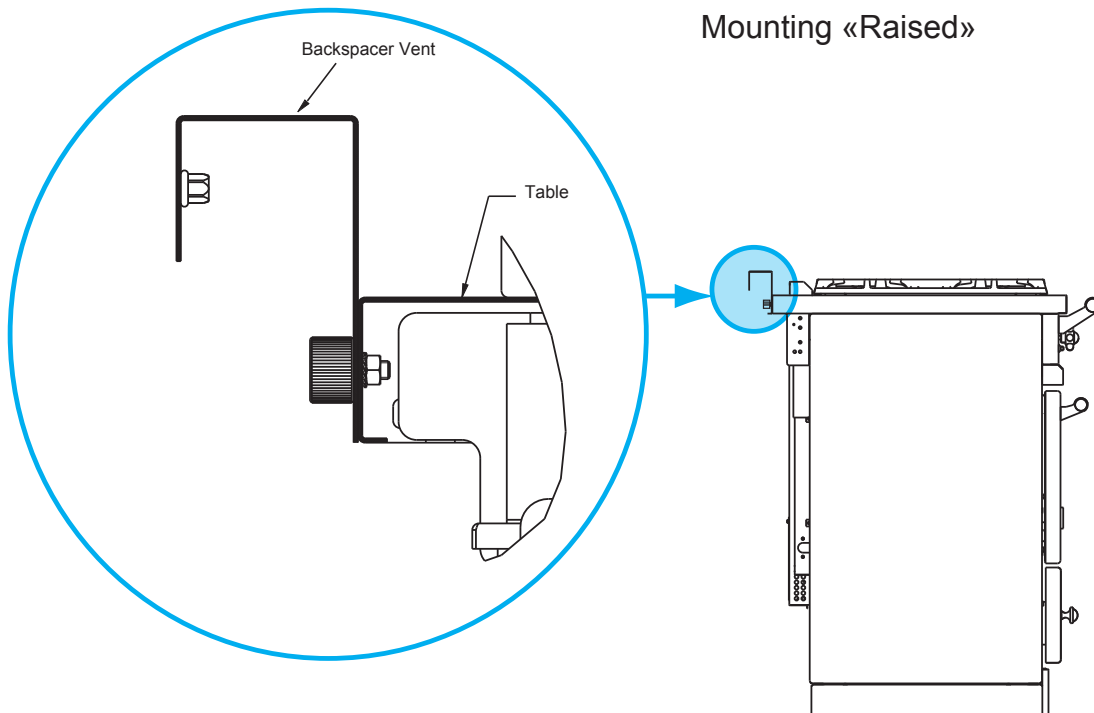
IMPORTANT

- It is mandatory to mount the backspacer vent supplied with the appliance.
- The backspacer vent can be «Flush» or «Raised» mounted according to your needs:
- Use the hardware provided to mount the backspacer

Mounting «Flush»



Mounting «Raised»



ANTI-TIP STABILITY DEVICE

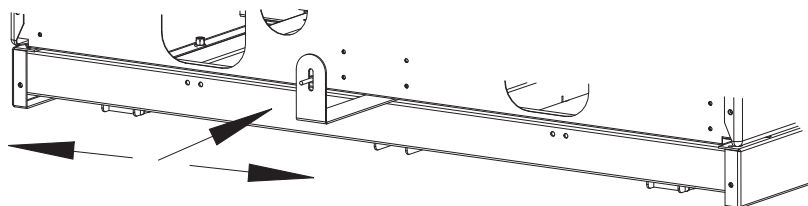
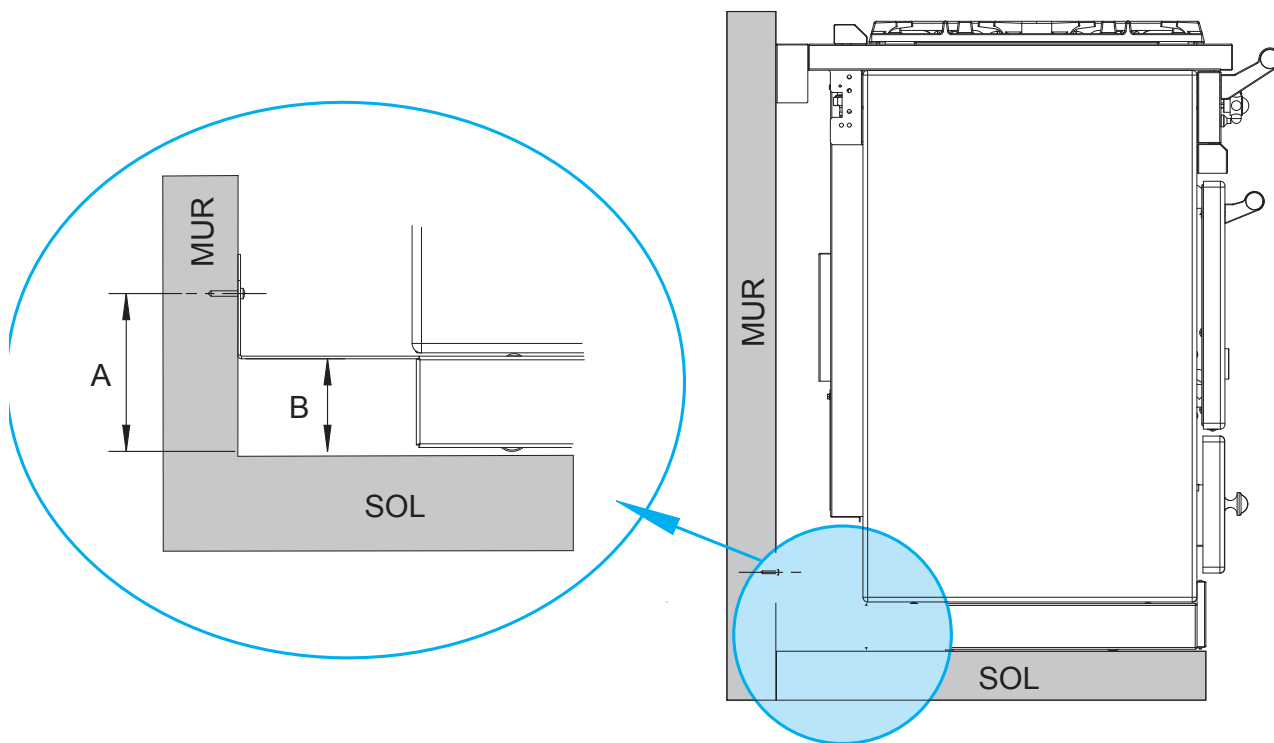


UL 04-2022

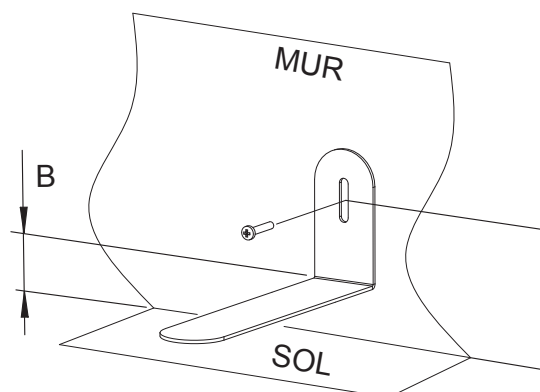
IMPORTANT It is mandatory to install the anti-tipping device.

Stability device installation instructions

Screw the anti-tip bracket to the wall (screws not supplied) according to the measurement chart below.



Please note: For installation convenience, the bracket can be positioned all along the back of the range.



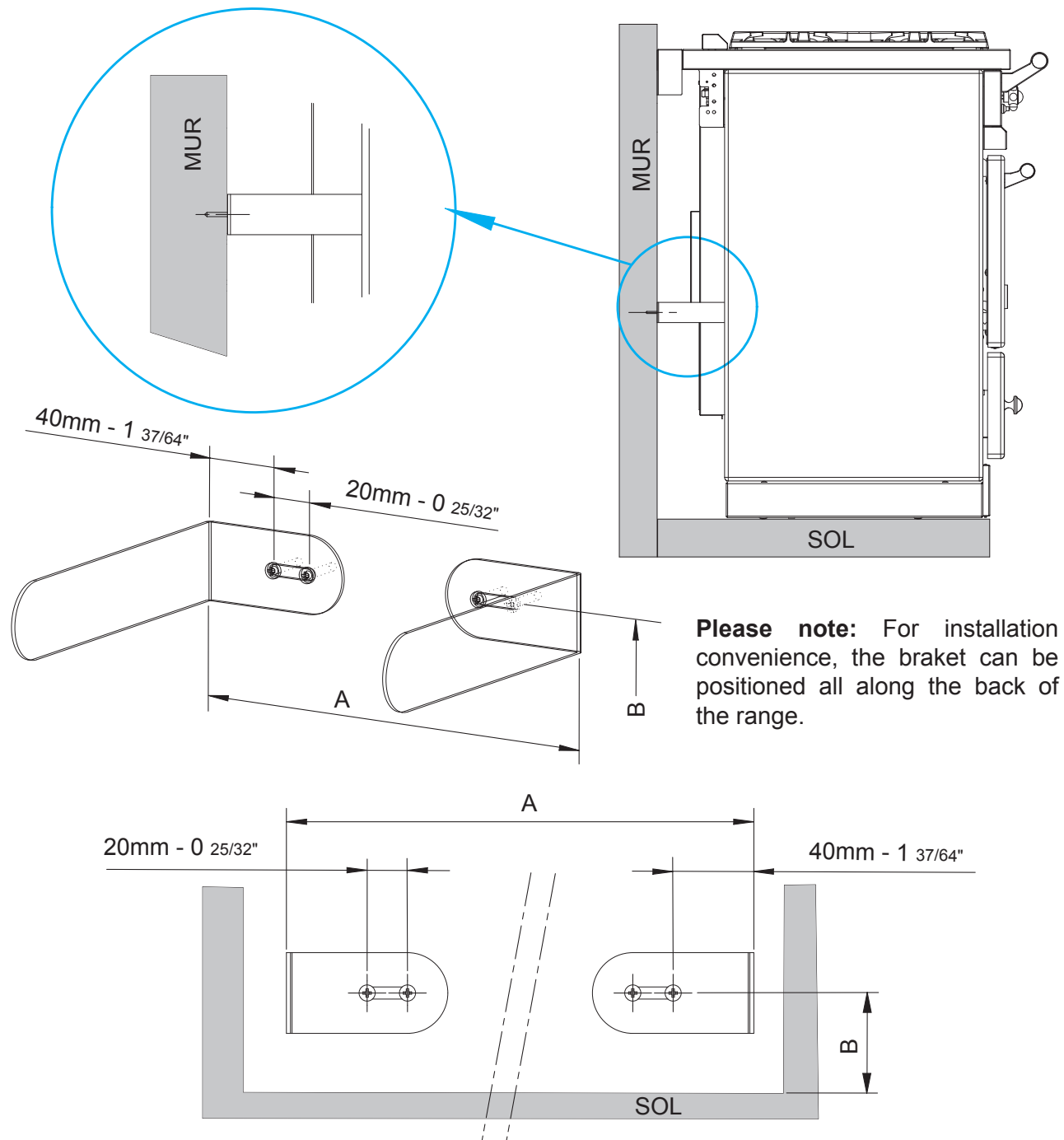
	A	B
900 mm model 35 ^{7/16"}	90 mm - 3 ^{5/64"}	40 mm - 1 ^{37/64"}
930 mm model 36 ^{39/64"}	120 mm - 4 ^{23/32"}	70 mm - 2 ^{3/4"}

ANTI-TIP STABILITY DEVICE

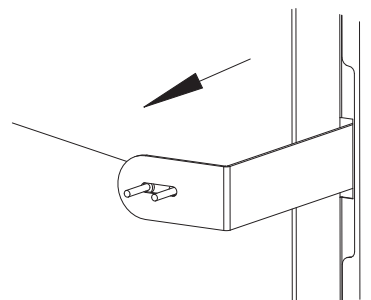
IMPORTANT It is mandatory to install the anti-tipping device.

Stability device installation instructions

Screw the anti-tip bracket to the wall (screws not supplied) according to the measurement chart below.



	A	B
HTR. 900 mm model 35 ^{7/16} "	965 mm - 30 ^{1/8} "	380 mm - 14 ^{51/64} "
HTR. 930 mm model 36 ^{39/64} "	965 mm - 30 ^{1/8} "	410 mm - 16 ^{9/64} "



RESETTING THE SAFETY THERMOSTAT OF ELECTRIC OVENS



Any servicing or repair work on this appliance must be performed by a qualified engineer.

SAFETY THERMOSTAT OF ELECTRIC OVENS:

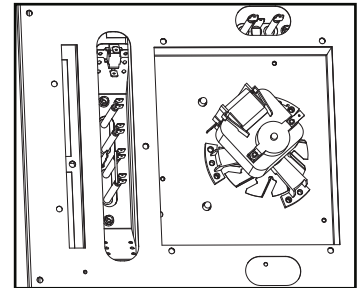
In accordance with relevant standards, the safety thermostat is intended for the protection of the appliance against overheating or voltage surges (for instance, lightning).

In the event of overheating, the thermostat is tripped, stopping the operation of the appliance's furnaces.

Because of this, the thermostat can trip unexpectedly when heating the oven for the first time, stopping its operation.

The functions will be automatically restored when the overheating disappears.

Note: ALWAYS INVESTIGATE the original cause of a thermostat trip.



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INSTRUCTION MANUAL

IMPORTANT

Provide adequate air supply during use of the appliance.

Provide adequate clearances for servicing and proper operation by not obstructing front or side of appliances.

This appliance must be installed in accordance with all relevant standards and regulations in force in a room with adequate ventilation.

This device is intended for use in domestic and similar applications such as:

- kitchen corners reserved for staff in shops, offices and other professional environments,
- in farms,
- the use by customers of hotels, motels and other residential environments,
- Bed and Breakfast type environments.

Any change of voltage from that for which the appliance is set up must be carried out by a qualified installer.

WARRANTY

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty.

This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.





Summary

INSTRUCTION MANUAL

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WARNINGS



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- Before using the appliance, remove all internal and external plastic protections; not doing this risks causing irreversible damage.
- This appliance is not intended for use by disabled persons or children.
- This appliance must not be moved or lifted by the front rail or the doors; doing this risks damaging the enamel finish. It is not advisable to lean on the front rail.
- Never keep flammable products in the oven, in the cupboard, in the drawers, in the plate warmer or on the top surface. Plastic materials and heat-sensitive objects can be damaged.
- Do not hang flammable materials above the appliance.
- During use the appliance becomes hot. Care should be taken to avoid touching heating elements inside the oven.
- This appliance is intended exclusively for cooking food. Do not use the hob or the oven for heating the room.
- When using the hob, do not touch the pan stands and the surrounding areas. The areas surrounding a gas or electric hob are hot and can cause burns. Keep children away from the appliance.
- When using the oven, do not touch the internal surfaces and surrounding areas with unprotected hands.
- Do not cover the hob with aluminium foil.
- Do not obstruct air vents and ducts. Ensure that there is an adequate renewal of the air in the room where the appliance is installed.
- Cut off the gas or the electricity supply to the appliance before starting any servicing or repair work on the appliance. Cut off the supply before replacing the lamp in the oven in order to avoid the risks of electric shock.
- This appliance is not intended to be operated by means of an external timer or a remote control system.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Unattended cooking on a hob with fat or oil can be dangerous and may result in a fire.
- The appliance must not be installed behind a decorative door in order to avoid over heating.

WARNINGS

- Children under 8 years old should be kept away from the appliance, unless they are under continuous surveillance.
- This unit can be used by children from 8 years and by people with of physical, sensory or mental capabilities or lack of experience and knowledge provided they have been placed under supervision or they have received instructions for using the machine safely and that understand the dangers. Children should not play with the appliance. The cleaning and maintenance by the user should not be performed by children without surveillance.
- Use only Cooktop protection devices designed by the Cooking appliance manufacturer or specified by the device manufacturer in instructions as appropriate or not appropriate guards can lead to accidents.
- Ceramic tables: If a crack in the surface appears visible, disconnect the device immediately from the power source to prevent a shock electric. Notify your installer.
- Avoid contact jewelery (ring, bracelet, ...) and any accessory metal cooking (forks, lids, knives ...) with the cooking surface operation, there is a risk of overheating.

Restrictions of use:

- **CAUTION:** The use of a gas cooking appliance leads to the production of heat, moisture and combustion by-products in the room where it is installed. Ensure that the kitchen is well ventilated, especially when using the appliance: keep the natural ventilation openings open, or install a mechanical ventilation device (mechanical ventilation hood).
- Intensive and prolonged use of the appliance may require additional ventilation, for example by opening a window, or more efficient ventilation, for example by increasing the power of the mechanical ventilation if it exists.

CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example space heating.

Glass hobs (induction or vitroceramic):

CAUTION: In case of broken glass on the hob:

- Immediately turn off all burners and all heating elements and isolate the appliance from all sources of energy.
- Do not touch the surface of the device.
- Do not use the device.
- Do not use kitchen containers that protrude from the work table.
- The minimum diameter of the receptacles that can be placed on each burner is 130 mm - 5 1/8" and 280 mm - 11" maximum.
- When using a smaller diameter container it is necessary to fit the supplied grid reducer.
- Caution: In case of fan fault, the device must be switched off. Contact a qualified person to perform the procedure.

SAFETY INSTRUCTIONS



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- If the range is to be installed on an area covered with linoleum or any other floor covering, make sure that the floor covering can withstand 90°F (65°C) above room temperature without warping, shrinking or discoloring. Do not install the range over carpeting.
- Never store anything in the oven or the cooktop. Flammable materials can catch fire, plastic items may melt or ignite and other types of items could be ruined.
- This appliance is for cooking. Based on safety considerations, never use the oven or cooktop to warm or heat a room. Also, such use can damage the cooktop or oven parts.
- Do not obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- When using the cooktop, do not touch the burner grates or the immediate surrounding area. Areas adjacent to the burners may become hot enough to cause burns.
- Do not hang articles from any part of the appliance or place anything against the oven. Some fabrics are quite flammable and may catch on fire.
- However, children should not be left alone in the kitchen while the range is in use. Do not store items of interest to children over the unit. Children climbing to reach items could be seriously injured.
- Do not use aluminium foil to line any part of the oven or cooktop.
- When using the oven, do not touch the interior surfaces of the oven, the exterior area immediately surrounding the door or the backtrim.
- Disconnect from power supply before servicing.

Highly valued by chefs because of their fast heating and ease of use, gas flame burners have always been traditional heat sources for cooking in large kitchens. Other heat sources have appeared in recent years but just as many users still prefer gas. It offers many advantages; gas provides a fast increase in temperature. The height of the flame can be checked easily at a glance in order to increase or reduce its power. Accessories such as wok rings and simmer & griddle plates may be used over gas burners.

Lacanche gas hobs for cook's stoves are fitted with burners of different power. These automatically stabilised flame burners offer a very low slow setting to facilitate simmering or high heat for quick sealing. Depending on their rating, they are suitable for various types of utensils.

Semi fast burner:

is recommended for small sauceboats, small saucepans or blini pans for example.

A trivet can be placed on the pan support to provide greater stability for smaller pans.

Fast and intensive burners:

are ideal for shallow frying pans, saucepans and cooking pots. Their high output provides very fast increases in temperature and very flexible use.

Ultra fast burner:

is a high-power burner. It is especially recommended when using large pans and woks for dishes that have to be sealed quickly (fricassees, fritters, grilled meat).

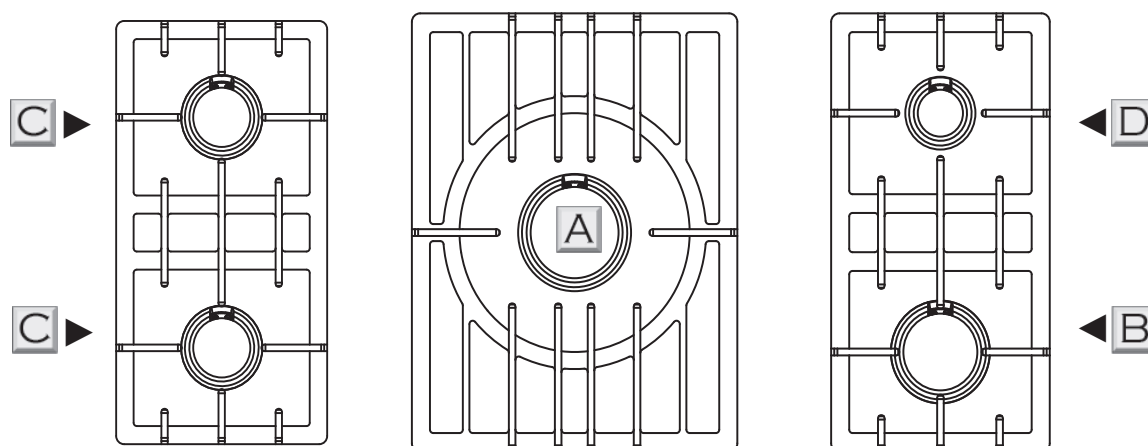
You will quickly learn how to use the various types of burners to achieve optimum cooking.

Description:

The burners are arranged on a stainless steel hob in various configurations depending on the model (See Figures below). Each burner is fitted with a thermocouple safety cut-out.

This device switches off the gas supply if the flame is accidentally extinguished.

The various types of burners can be identified by their respective diameter.



Designation		Diameter of the burner cap	Power
Ultra fast	A	Ø 107 mm - 4 ^{7/32"}	5 kW - 17 000 Btu
Intensive	B	Ø 90 mm - 3 ^{35/64"}	4 kW - 13 500 Btu
Fast	C	Ø 72 mm - 2 ^{53/64"}	3 kW - 10 000 Btu
Semi fast	D	Ø 55 mm - 2 ^{11/64"}	1.5 kW - 5 000 Btu

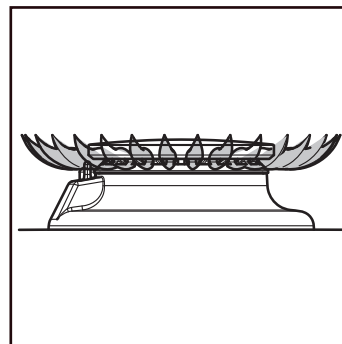
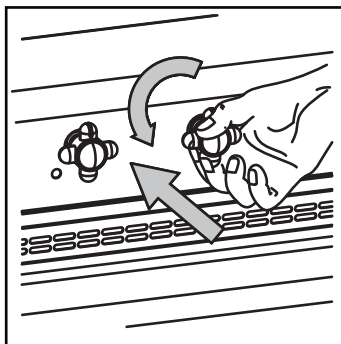
GAS HOB

Use:

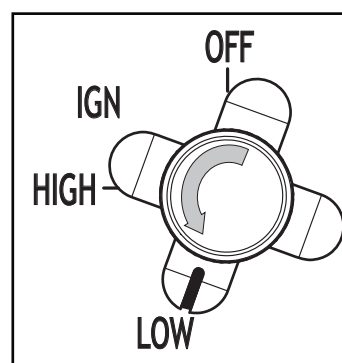
Depress the control knob and turn it anticlockwise to the IGN position. You will hear the clicking of the ignitor.

Once the burner is lit, hold the control knob pushed-in for 10 seconds to allow for the engagement of the thermocouple. Release the knob.

Turn the knob to the desired power.

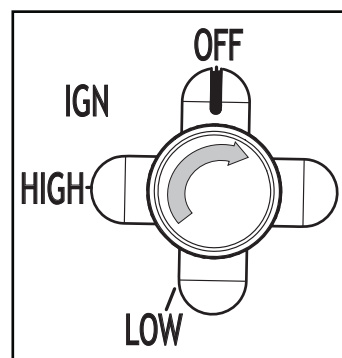


A reduced flowrate position (LOW) produces the preset minimum burner power (low flame).



To turn off, turn the control knob clockwise to the OFF position.

The control knob returns to its initial position, the latching mechanism operates and the gas safety cut-out is activated several seconds after the burner goes out.



Useful hint

Always choose a burner that matches the diameter of the utensil used.

CAUTION: During use of the cooking surface, accessible parts may become very hot during use. Warn users of the potential risks.

Cleaning:

The burners are made in two parts in order to facilitate cleaning. Clean them separately.

After removing the pan supports and burners, the cooking surface can be cleaned easily and thoroughly by simply using a sponge.

Do not use scouring pads or abrasive products such as oven cleaners and stain removers.

When cleaning, be careful not to splash liquid into the openings of the burners.


CAUTION: The temperature can reach more than 300°C (572°F).

Advise potential users of the risks that can be encountered.

The solid top features a cast iron plate with an enamel finish heated by a powerful gas burner. It provides a working surface with room for several pans at the same time.

Thanks to its cast iron material that absorbs and keeps the heat evenly over its entire surface, the dishes can be simmering slowly or cooking faster depending on the selected temperature.

By removing the central plate, the burner can be used as a conventional open burner.

“TRADITION” gas hobs are equipped with a solid top .

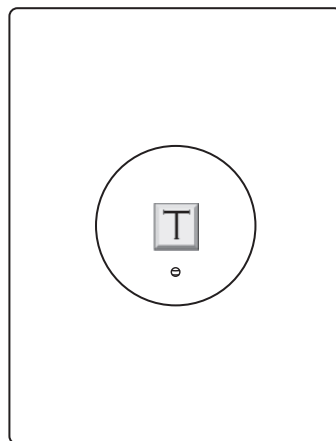
Description:


The solid top is made of cast iron with an enamel finish.

The size of the solid top is 511 x 386 mm - 20^{1/8}” x 15^{13/64}”.

It is made up of two parts; the main plate rests on the hob table, and in its centre is the smaller removable plate.

Heating is provided by an ultra-fast burner.



Description		Burner cap diameter	Power
Ultra-fast		Ø 107 mm - 4 ^{7/32} ”	5 kW - 17 000 Btu

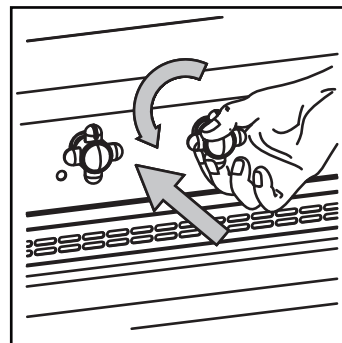
CAUTION: During use of the hob or the oven, all accessible parts can become very hot. Advise potential users of the risks that can be encountered.

Use:

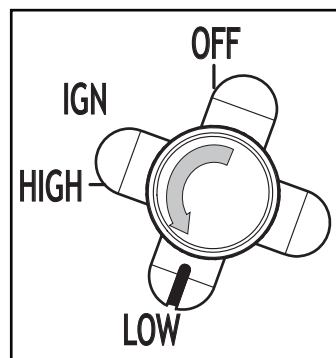
Depress the control knob and turn it anticlockwise to the IGN position. You will hear the clicking of the ignitor.

Once the burner is lit, hold the control knob pushed-in for 5 seconds to allow for the engagement of the thermocouple. Release the knob.

Turn the knob to the desired power.

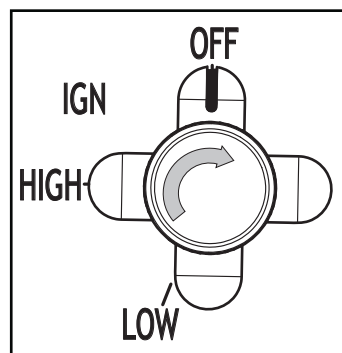


The low flame setting (LOW) delivers the pre-set minimum power from the burner.



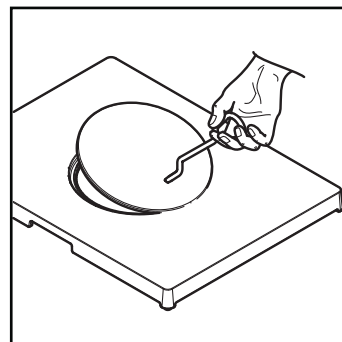
To turn off, turn the control knob clockwise to the OFF setting.

The control knob is now back to its initial position, with the mechanical lock engaged; the gas safety remains active for several seconds after the burner has been turned off.



Open burner:

The solid top can be used as an open burner by removing the central plate. This enables cooking in direct contact with the flame.



Cleaning:

Immediately remove any spillages to make cleaning easier. You can use commercially available special products for cleaning cast iron.

If the cast iron is heavily soiled, use scouring pads and grease after cleaning.

IMPORTANT: Do not clean the plate with water when it is hot! There are risks of serious injuries and damages to the plate!

RECOMMENDATIONS BEFORE USING OVENS



UL 04-2022

To ensure you use the oven under optimal conditions and to its best advantage please read the following recommendations which will undoubtedly improve your understanding of the principles of oven cooking.

An oven cooks and heats by using a heat source which is generally located inside the oven. This heat source heats the air and then the entire oven. The food therefore cooks thanks to the heat given off by the heating elements but also thanks to heat radiated from the oven walls.

A few preliminary recommendations:

Before using the oven for the first time, heat it while empty to the 230°C - 450°F position on the thermostat for approximately 2 hours to heat the rockwool oven insulation and burn off the grease used in the manufacturing process. All odours and smoke will disappear when the oven has been used a few times.

Oven dishes:

The material of which cookware is made influences cooking due to its thickness, ability to transmit heat and its colour.

- ✧ Aluminium, earthenware and aluminium with a non-stick coating reduce cooking and underside browning. These materials are recommended for cooking cakes and roasts.
- ✧ Enamelled cast iron, anodised aluminium, tin-plated iron, ovenproof glass, heat-resistant porcelain and aluminium with a non-stick coating and coloured exterior increase underside browning. These materials are recommended in particular for open tarts, quiches and all crispy preparations that must be browned on the underside as well as on the top.

Cooking recommendations:

We advise you:

- ☞ Pre-heat the oven for 10 to 12 minutes depending on the setting selected before placing your dish in the oven.
- ☞ When placing the dish in the oven, make sure that it is not too close to the oven walls in order to prevent the edges of dishes being exposed to excessive radiated heat.
- ☞ Not to place dishes directly on the floor of the oven or to cook meat directly in the dripping pan.
- ☞ To use dishes that retain considerable heat (earthenware or enamelled cast iron) with high sides, whose use is to be roasted and to turn red meat over half way through cooking to prevent smoke from the grease that is given off when meat is cooked.
- ☞ Place the drip tray at the bottom of the oven in order to collect any spillages when cooking fruit tarts.

Using the grill on electric ovens:

CAUTION: the grill cooks very quickly, always keep an eye on the food you are cooking.

- ☞ Lightly oil the surface of meat and fish before placing them on the sliding grid.
- ☞ Only place and use the drip tray under the oven rack in order to collect cooking juices and prevent spillages in the case of cheese dish.
- ☞ The grill is either on or off. You do not change its temperature. To adjust the speed of cooking or grilling, change the level of the food in the oven raising it closer to or further from the grill as required.
- ☞ Keep oven door closed when using in grill mode, except to check food cooking.

Using these tips, we recommend that you try cooking some simple & different dishes to help you get the feel of your oven.

RECOMMENDATIONS BEFORE USING OVENS

Gas ovens:

Security on ignition:

When switching on, the oven control knob must not be operated for more than 15 seconds. If at the end of these 15 seconds the burner has not ignited, stop acting on the device, open the door of the oven to ventilate the gas and wait at least 1 minute before attempting to re-ignite the burner.

Accidental extinction:

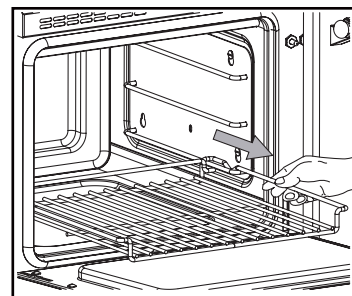
In the event of an accidental flame-out of the oven burner, shut-off the burner using the control knob and do not try to light the burner again for at least 1 min.

Malfunction of the thermostat:

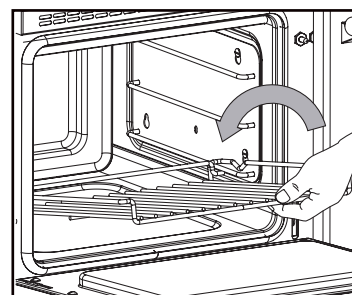
The thermostat needs to be checked and verified in case its malfunction causes an abnormal temperature change of the oven.

To remove the oven rack:

① Pull the rack toward you.

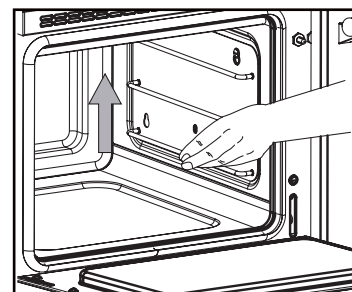


② Lift the rack to disengage the rack support.



Removal of the rack supports:

Disengage the racks by lifting them upward.



The gas oven is a high-performance oven. In the opinion of chefs who are unconditional supporters, the gas oven does not dry the dish during cooking. The results are excellent, with more economical energy consumption!

The gas oven is suited to long cooking for instance, for dishes prepared in earthenware (terrines, gratins, ragouts...), but also for meats requiring short cooking and sealing (loin of lamb), or even roasts that do not crust and remain really tender.

Moreover, the gas oven allows to cooking dishes that require the “bottom-up” (1) effect. For dishes requiring a dry atmosphere or very low temperatures (below 150°C - 302°F) such as meringues and some pasties, we recommend electric ovens.

(1) The “bottom-up” effect is achieved by the heat emanating from the bottom part of the oven, which in the gas oven is where the source of heat is located. This “bottom-up” effect is recommended, for instance, for baking fruit tarts, quiches, etc.

Description:

Built with steel plate that has been stove enamelled at 850°C - 1 562°F for corrosion resistance, the gas ovens feature runner slots at three levels with 70 mm - 2^{3/4}” pitch distance between them that allow easy sliding for oven trays.

The oven burner is controlled by means of a thermostatic valve. Safety is provided by a thermocouple that ensures the interruption of the gas supply to the thermostatic valve in the event of the flame in the burner dying off unexpectedly.

The large size of the oven burner ensures that the oven bottom panel is evenly heated..

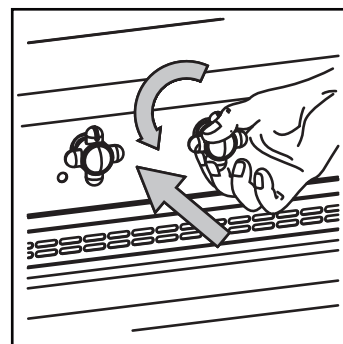
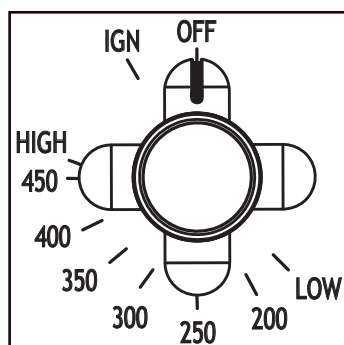
The gas oven is supplied as standard with a grid shelf and a roasting pan.

Use:

Depress the control knob and turn it anticlockwise to the IGN position. You will hear the clicking of the ignitor.

Once the burner is lit (open the oven door and look through the holes on the sole of the oven), hold the control knob pushed-in for 5 seconds to allow for the engagement of the thermocouple. Release the knob.

Turn the knob to the desired power.



WARNING:

During the operation of the oven, all accessible parts can become very hot. Keep children away at a safe distance. Handle pan and shelves with caution.



The air and heat dissipation vents must not be obstructed or covered.

Do not keep flammable products in the pan storage drawer.

GAS OVEN

Settings	52 L (1.84ft ³) - 3.5 kW (11 000 / 13 500 Btu) W.414 x H.288 x D.438 W.16 ^{5/16} x H.11 ^{5/16} x D.17 ^{1/4}	70 L (2.47ft ³) - 3.5 kW (11 000 / 13 5 000 Btu) W.550 x H.288 x D. 438 W.21 ^{5/8} x H.11 ^{5/16} x D.17 ^{1/4}
Cormatin		●
Rully		
Beaune/Bussy	●	
Cluny	●	
Chagny	●	
Vougeot/Volnay		●
Chassagne/Chambertin		●
Saulieu/Savigny		●
Cluny 1400	●	
Chagny 1400	●	
Sully		●
Fontenay		●
Citeaux		●
Cluny 1800	●	
Chagny 1800	●	
Sully 1800		●
Sully 2200		●

WARNING:



During the operation of the oven, all accessible parts can become very hot. Keep children away at a safe distance. Handle pan and shelves with caution.

The air and heat dissipation vents must not be obstructed or covered.

Do not keep flammable products in the pan storage drawer.

NEVER cover any slots, holes or passages in the oven bottom or cover an entire rack with materials such as aluminium foil. Doing so blocks air flow through the oven and may cause carbon monoxide poisoning.

Aluminium foil linings may also trap heat, causing a fire hazard.

ELECTRIC STATIC OVEN



UL 04-2022

The electric oven is simple to use and offers very good conditions for cooking the most common dishes.

Equipped with three heating elements, the electric oven can be used as an oven or as grill.

The electric oven is particularly recommended for all types of dishes, and is more especially suited for pastries such as almond tuiles, genoise sponges, etc.

Description:

Built with steel plate that has been stove enamelled at 850°C - 1 562°F for corrosion resistance, the ovens feature runner slots at three levels with 70 mm - 2^{3/4}" pitch distance between them that allow easy sliding for oven trays.

The electric oven is supplied as standard with a grid shelf and a roasting pan.

The heating for the oven is provided by a heating element at the base and a peripheral element at the top, both operating simultaneously.

For the grill there is a central element at the top.

The heating elements are controlled thermostatic switch.

In the electric oven version, the control panel features two indicator lights:

- Indicator light **A** indicates that one of the heating elements is in operation mode.
- Indicator light **B** indicates the state of the heating element in operation mode.

Operation:

The oven must be pre-heated at the thermostat setting required for cooking.

Turn the thermostatic control knob clockwise to the required setting.

Indicator lights **A** and **B** are switched on. When indicator light **B** is switched off, the selected temperature has been reached and you can then put your dish in the oven.

To stop the oven, turn the thermostatic control knob anticlockwise to the setting "OFF".

Electric grill:

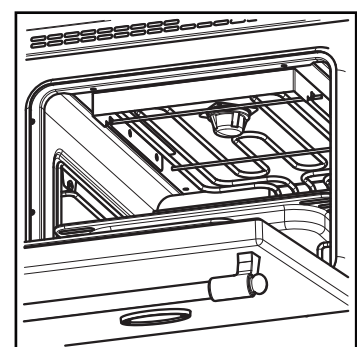
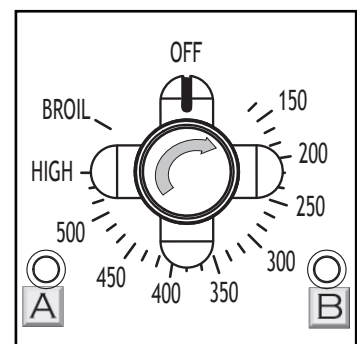
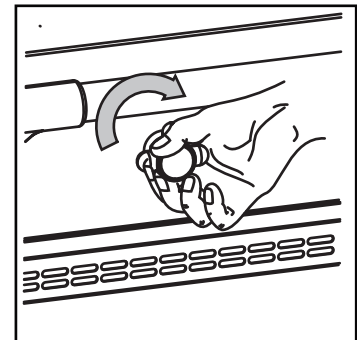
The electric oven is equipped with a grill which can grill meats as well as a wide range of different dishes.

It is the ideal equipment to finish, for instance, crèmes brûlées or the perfect rib of beef.

When grilling, the door must be closed and only opened to inspect the foods and then close again.

Operation:

Turn the thermostatic control knob to the BROIL mark. To turn off, turn the control knob anti-clockwise to the OFF position.



ELECTRIC STATIC OVEN

CAUTION:

- The grill cooks very quickly, always keep an eye on the food you are cooking
- Lightly oil the surface of meat and fish before placing them on the sliding grid
- Only place and use the drip tray under the grid in order to collect cooking juices and prevent spillages in the case of food cooked au gratin.
- Increase the distance between the heating element of the grill and the food to be grilled depending on its thickness in order to avoid overcooking the outer surface without cooking the inside of the food.
- Keep a careful eye on the food you are cooking; grilling generally does not take long.

Settings	56 L (1.98ft ³) - 2.2 kW (7 500 Btu) W.414 x H.291 x D.465 W.16 ^{5/16} x H.11 ^{7/16} x D.18 ^{5/16}	75 L (2.65ft ³) - 2.9 kW (10 000 Btu) W.550 x H.291 x D.465 W.21 ^{5/8} x H.11 ^{7/16} x D.18 ^{5/16}
Cormatin		●
Rully		●
Beaune/Bussy	●	
Cluny	●	
Chagny	●	
Volnay/Vougeot		●
Chassagne/Chambertin		●
Saulieu/Savigny		●
Cluny 1400	●	
Chagny 1400	●	
Sully		●
Fontenay		●
Citeaux		●
Cluny 1800	●	
Chagny 1800	●	
Sully 1800		●
Sully 2200		●

CONVECTION ELECTRIC OVEN



UL 04-2022

The electric oven is simple to use and offers very good conditions for cooking the most common dishes.

Equipped with three heating elements, the electric oven can be used as an oven or as grill.

The electric oven is particularly recommended for all types of dishes, and is more especially suited for pastries such as almond tuiles, genoise sponges, etc.

Description:

Built with steel plate that has been stove enamelled at 850°C - 1 562°F for corrosion resistance, the ovens feature runner slots at three levels with 70 mm - 2^{3/4}" pitch distance between them that allow easy sliding for oven trays.

The electric oven is supplied as standard with a grid shelf and a roasting pan.

The heating for the oven is provided by a heating element at the base and a peripheral element at the top, both operating simultaneously.

For the grill there is a central element at the top.

The heating elements are controlled thermostatic switch.

In the electric oven version, the control panel features two indicator lights:

- Indicator light **A** indicates that one of the heating elements is in operation mode.
- Indicator light **B** indicates the state of the heating element in operation mode.

Operation:

The oven must be pre-heated at the thermostat setting required for cooking.

Turn the thermostatic control knob clockwise to the required setting.

Indicator lights **A** and **B**, are switched on. When indicator light **B** is switched off, the selected temperature has been reached and you can then put your dish in the oven.

To stop the oven, turn the thermostatic control knob anticlockwise to the setting "OFF".

Electric grill:

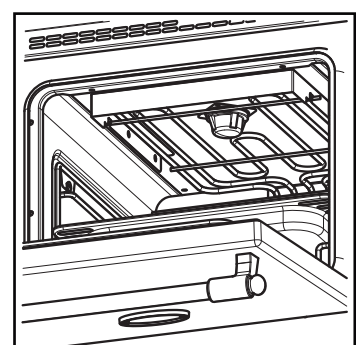
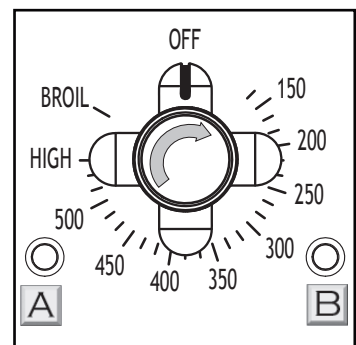
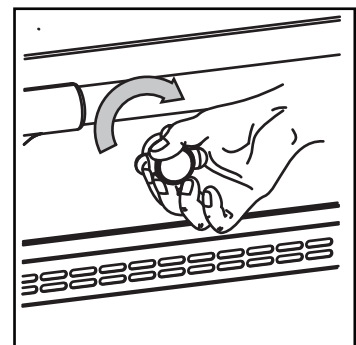
The electric oven is equipped with a grill which can grill meats as well as a wide range of different dishes.

It is the ideal equipment to finish, for instance, crèmes brûlées or the perfect rib of beef.

When grilling, the door must be closed and only opened to inspect the foods and then close again.

Operation:

Turn the thermostatic control knob to the BROIL mark. To turn off, turn the control knob anti-clockwise to the OFF position.





CONVECTION ELECTRIC OVEN

CAUTION:

- The grill cooks very quickly, always keep an eye on the food you are cooking.
- Lightly oil the surface of meat and fish before placing them on the sliding grid.
- Only place and use the drip tray under the grid in order to collect cooking juices and prevent spillages in the case of food cooked au gratin.
- Increase the distance between the heating element of the grill and the food to be grilled depending on its thickness in order to avoid overcooking the outer surface without cooking the inside of the food.
- Keep a careful eye on the food you are cooking; grilling generally does not take long.

Note: During operation of the grill, the turbine remains on.

Usage tips:

In the case of simultaneous cooking, pastries are preferably placed on the top rack, above the other items to cook.

Moreover, it appears that cooking in a convection oven is carried out at lower temperatures than in a conventional oven. Consider reducing the heating temperature.

Settings	51 L (1.80ft ³) - 2.4 kW (8 000 Btu) W.414 x H.291 x D.417 W.16 ^{5/16} x H.11 ^{7/16} x D.16 ^{7/16}
Cluny	●
Chagny	●
Cluny 1400	●
Chagny 1400	●
Cluny 1800	●
Chagny 1800	●

DUAL FUNCTION ELECTRIC OVEN



UL 04-2022

This oven has two functions: one to set the “Static Electric Oven” mode, and one to set the “Electric Convection Oven” mode.

- Static electric oven function:

Electric ovens are simple to use and are ideal for cooking all usual dishes.

The electric oven has three heating elements and can be used as both an oven and a grill.

The static electric oven is specially recommended for dry pastries such as almond biscuits, Genoese sponges, etc.

The heating elements consist of a element at the base and a peripheral element in the roof which operate simultaneously.

- Function oven with forced convection:

The forced convection oven is a development in cooking techniques. Its principle is straightforward: air circulates over a heating element, is heated when it comes into contact with the element and the heat thus obtained in the oven is used to cook food.

Air circulation is achieved by using one turbine inside the oven which draw in air and expel it onto one or two heating elements, thus producing movement of warm air referred to as “convection”.

Forced convection ovens have many advantages, the main benefit being that identical or different dishes can be cooked evenly at several levels. It is therefore particularly suitable for cooking cakes, pastries, Viennese bread or flaky pastry.

It heats quickly and defrosts frozen food evenly.

Different dishes can be cooked simultaneously without taste transference because odours are destroyed as the air passes over the heating element.

The oven is heated by a circular.

Description:

Built with steel plate that has been stove enamelled at 850°C - 1 562°F for corrosion resistance, the ovens feature runner slots at three levels with 70 mm - 2^{3/4}” pitch distance between them that allow easy sliding for oven trays.

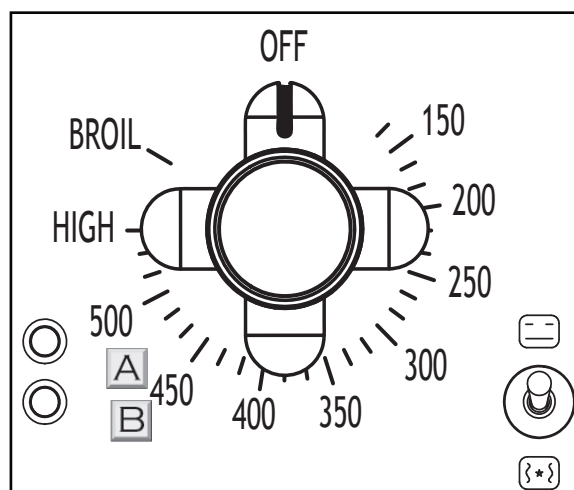
The electric oven is supplied as standard with a grid shelf and a roasting pan.

For the grill there is a central element at the top.

The heating elements are controlled thermostatic switch.



In the electric oven version, the control panel features two indicator lights :

- Indicator light **A** indicates that one of the heating elements is in operation mode.
- Indicator light **B** indicates the state of the heating element in operation mode.



DUAL FUNCTION ELECTRIC OVEN

Operation:

To select the operating mode switch must switch **I** is set to  for operation in static mode or on the  position

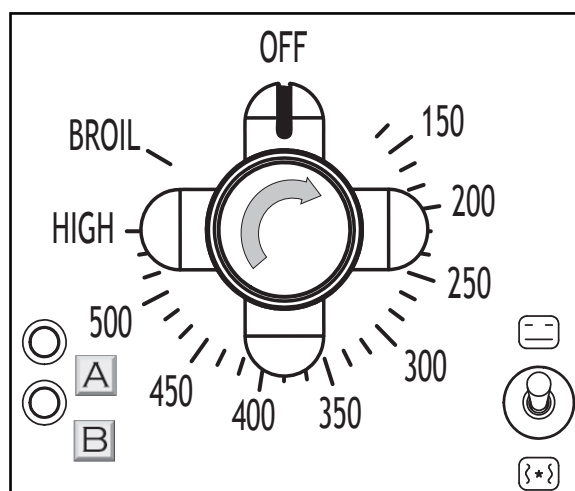
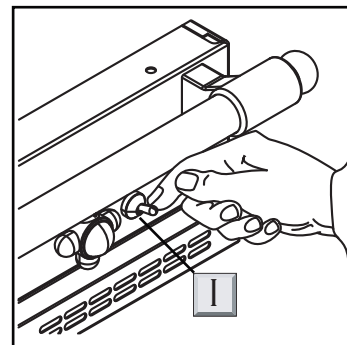
for operation in forced convection.

The oven must be pre-heated at the thermostat setting chosen for cooking.

Turn the thermostat switch clockwise to the required mark.

The indicator lamps, rep. **A** and **B**, are lit. When indicator lamp **B** is no longer lit, the selected temperature has been reached and you can then place your dish in the oven.

To turn off, turn the control knob anti-clockwise to the OFF position.



Electric grill:

The electric oven is equipped with a grill that can be used to grill meat and fish cook all types of dishes au gratin. The grill is ideal for finishing off crèmes brûlées or to obtain perfect cooking of a rib of beef.

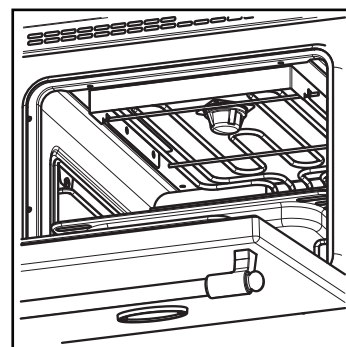
When grilling, the door must be closed and only opened to inspect the foods and then close again.

Operation:

Turn the thermostat control knob one click further to the BROIL mark.

To turn off, turn the control knob clockwise to the OFF position.

In the grill position, only the central element in the roof operates.



DUAL FUNCTION ELECTRIC OVEN



UL 04-2022

CAUTION:

- The grill cooks very quickly, always keep an eye on the food you are cooking
- Lightly oil the surface of meat and fish before placing them on the sliding grid
- Only place and use the drip tray under the grid in order to collect cooking juices and prevent spillages in the case of food cooked au gratin.
- Increase the distance between the heating element of the grill and the food to be grilled depending on its thickness in order to avoid overcooking the outer surface without cooking the inside of the food.
- Keep a careful eye on the food you are cooking; grilling generally does not take long.

Note: During operation of the grill, the turbine remains on.

Usage tips:

In the case of simultaneous cooking, pastries are preferably placed on the top rack, above the other items to cook.

Moreover, it appears that cooking in a convection oven is carried out at lower temperatures than in a conventional oven. Consider reducing the heating temperature.

Settings	67 L (2.37ft³) - 2.95 kW (10 000 Btu) W.550 x H.291 x D.417 W.21 ^{5/8} x H.11 ^{7/16} x D.16 ^{7/16}	Vert. 65 L (2.30ft³) - 2.65 kW (9 000 Btu) W.333 x H.458 x D.425 W.13 ^{1/8} x H.18 x D.16 ^{3/4}
Cormatin	●	
Rully	●	
Beaune/Bussy		●
Volnay/Vougeot	●	
Chassagne/Chambertin	●	
Saulieu/Savigny	●	●
Sully	●	
Fontenay	●	
Citeaux	●	●
Sully 1800	●	
Sully 2200	●	

GRIL OVEN



UL 04-2022

With two heating elements, electric grill oven can be used as a cooking oven and also as broiler. It is particularly intended for cooking quiches, pizzas or tarts. In the grill mode, it is perfect to finish a crème brûlée or a gratin, grilling sausages, bacon, toasting bread or just cooking a prime rib. The small volume of the cavity allows a fast rise in temperature and therefore decrease in preheating time.

In cooking mode, culinary preparations will be browned by a refractory effect of the oven vault.

Description:

Made of sheet steel antiacid enameled baked at 850°C - 1 562°F the oven is equipped with 3 x 70 mm - 3 x 2^{3/4}" rack support spaces allowing easy sliding of the racks.

The oven is equipped with an original grille toaster and flat pans.

The heating in the oven position is ensured by a sole resistance used as a grill, the heating is provided by a top heating element.

The heating elements are controlled by a thermostatic switch.

In its electric oven version, the control panel has 2 LEDs:

- The **A** light indicates the power of one of the two heating elements.
- The **B** light indicates the temperature regulation of the heating element.

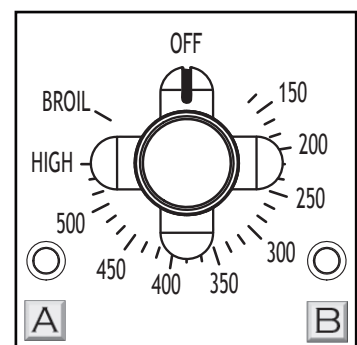
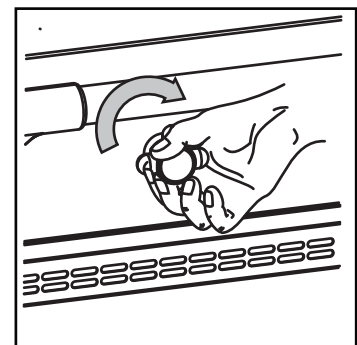
Use:

Preheating the oven must be on the thermostat mark selected for cooking.

Turn the temperature switch in the clockwise direction to the desired mark.

The lights **A** and **B** turn on. When the light **B** goes out, the selected temperature is reached. You can bake your preparation.

To turn off the oven, turn the knob of the thermostatic switch to the left up to the OFF mark.



GRIL OVEN

CAUTION:

- The grill cooks very quickly, always keep an eye on the food you are cooking
- Lightly oil the surface of meat and fish before placing them on the sliding grid
- Only place and use the drip tray under the grid in order to collect cooking juices and prevent spillages in the case of food cooked au gratin.
- Increase the distance between the heating element of the grill and the food to be grilled depending on its thickness in order to avoid overcooking the outer surface without cooking the inside of the food.
- Keep a careful eye on the food you are cooking; grilling generally does not take long.

Settings	27 L (0.95ft ³) - 1.5 kW (5 000 Btu) W.541 x H.115 x D.422 W.21 ^{5/16} x H.4 ^{1/2} x D.16 ^{5/8}	20 L (0.71ft ³) - 1.5 kW (5 000 Btu) W.405 x H.115 x D.422 W.15 ^{15/16} x H.4 ^{1/2} x D.16 ^{5/8}
Rully	●	
Chagny		●
Chagny 1400		●
Chagny 1800		●

SIMMER OVEN (OPTION)



The simmer oven has many uses such as plate warming, holding food, slow cooking, drying food etc. It offers great flexibility when organising your meals and cooking for large numbers. Its principle is straightforward and involves using a heating element to keep your simmer oven heated at the desired temperature.

Heating is obtained by means of a heating element located underneath the base plate.

Description:

Made of sheet steel with an acid-resistant enamel coating, the simmer oven have 4 shelf levels (125 mm - 45^{9/64}" spacing) allowing shelves and flarware to slide in easily, that can accommodate catering sized shelves GN1/1.

The simmer oven is supplied equipped with two oven racks. Others available separately.

The heating element is controlled by a thermostatic switch on the control panel.

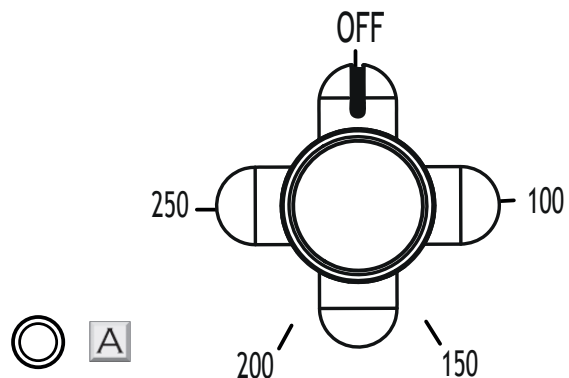
An indicator lamp next to the control knob indicates thermostat control of the heating element. It is lit or no longer lit depending on the programme temperature (see below).

Use:

The simmer oven should be pre-heated roughly one hour before plates or dishes are placed inside it.

Turn the thermostat switch clockwise to the selected mark. Indicator lamp (A) is lit and goes out when the desired temperature has been reached, at which point the simmer oven as ready to use.

In order to switch off, turn the thermostat control knob anticlockwise to the OFF position.



Useful hint:

Before using the simmer oven for the first time, it is advisable to switch it on without anything in it at the maximum thermostat position for 1/2 hour in order to eliminate the smell of fumes due to the composition of the mineral wool used to insulate the oven and residues from greases applied during manufacture. These odours will disappear after the oven has been used a few times.

- Never place plates directly on the base, crockery may break due to the rapid increase in temperature.
- Your dishes or plates may be extremely hot depending on the temperature selected.

Take the necessary precautions before handling them.

Caution: Always ensure that food is correctly cooked, especially when the slow cooking using lower temperatures. Ensure that any food has reached its regulatory or advisable temperature during cooking to make it safe and suitable for consumption. Always be careful when re-heating food and consult advice as required.

SIMMER OVEN (OPTION)

Settings	79 L (2.79ft ³) - 0.95 kW (3 300 Btu) W.328 x H.452 x D.535 W.12 ^{29/32} x H.17 ^{51/64} x D.21 ^{1/16}
Volnay/Vougeot	●
Chassagne/Chambertin	●
Cluny 1400	●
Chagny 1400	●
Fontenay	●
Citeaux	●
Cluny 1800	●
Chagny 1800	●
Sully 1800	●
Sully 2200	●

Before cleaning, shut off the gas supply and/or switch off the electricity supply.

Do not clean this appliance with chlorinated products.

Read carefully the warnings and directions of use of the products you use for cleaning and maintaining the appliance. Observe all directions of use.



Do not use a steam generator for cleaning the appliance.

Open burners:

Burners are made up of two parts to make cleaning easier. Clean them separately.

→ Burner caps:

The caps are made of solid brass. Clean them using a soft cloth and a special product for cleaning brass (for instance: MIROR®).

If the product is spilled on an enamelled surface, do not rub it at all (this type of product generally contains abrasive particles). Quickly rinse with clean water without rubbing.

If the caps are heavily stained, they should be polished using very fine sandpaper and then rubbed with a product for copper alloys.

→ Burner bodies:

The bodies are made of aluminium and get stained during normal use. Clean them regularly using an abrasive pad (Scotch Brite®).

After removal of the pan stands and the burners, the hob table can be cleaned easily using a sponge.

Avoid the use of abrasive or corrosive sponges and cleaning products that are used for the oven or some loose parts.

During cleaning work, take care not to spill any liquids down the openings for the burners.

Solid top plate:

Do not clean the plate whilst with water; doing this could damage it.

Wipe off immediately any spills; cleaning will be made much easier.

Use a sponge with soapy water or soap powder.

Ceramic hob:

The hob must ALWAYS be kept completely dry. Wipe your pans dry before putting them on the hob. Trace of limescale can be removed using white vinegar. Cover the stains with a damp cloth, leave for half an hour, and then rinse and dry carefully.

Stainless steel surfaces are cleaned with a wet sponge, adding a mild detergent to remove tough stains.

WARNING:

If a crack appears on the surface, disconnect immediately the appliance from its power supply to avoid the risks of electric shocks. Contact your installer.

Main body:

You can use special products for stainless steel (for instance ZIP stainless steel®, JOHNSON stainless steel®, PPZ stainless steel®); never use abrasive products.

Stainless steel hob surface:

The plate has been press formed into a shape that makes it easy to clean and improves hygiene (no catch points). Cleaning must be done with non-chlorinated liquid products to avoid scratching the surface.

If the hob is stained, use a clay- and soap-based paste cleaner (non-scratching “pierre d’argile”) available from high street stores.

Stainless steel:

Stainless steel can simply be cleaned with soapy water or with a clay- and soap-based paste cleaner. Dry with a soft cloth or with absorbent paper.

Do not use chlorinated products.

Brass:

Clean with a soft cloth and a special product for cleaning brass. If the product is spilled on an enamelled surface, do not rub it at all (this type of product generally contains abrasive particles), but rinse with clean water without rubbing.

Another option is to use a clay- and soap-based paste cleaner which is applied with a sponge to the surface to be cleaned.

This product is very good for cleaning and bringing back the shine to brass, chromed or stainless steel surfaces.

Enamelled surfaces:

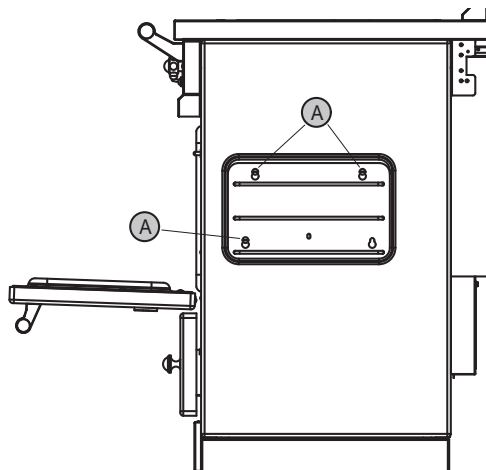
Use a sponge with soapy water or with window cleaner, but never with soap powder. You can also use methylated spirit, but only when the appliance is cold.

Ovens:

Remove the side rack panels with the shelf runners. To do this, loosen the knurled screw **A** and lift the panel slightly to release it.

CAUTION: When replacing the ladders it is imperative to make sure of their proper installation: namely that the ladders are well nested behind the 3 screws **A**.

These side rack panels have to be fitted back correctly to ensure the safe use of shelves and pans.



Cleaning of the internal walls of the oven and the oven door:

Clean with a stainless steel wire scourer and conventional detergent (washing-up liquid, clay- and soap-based paste cleaner or even sodium bicarbonate); apply pressure on the surface with a circular motion of the scourer.

Rinse with a sponge and clean water.

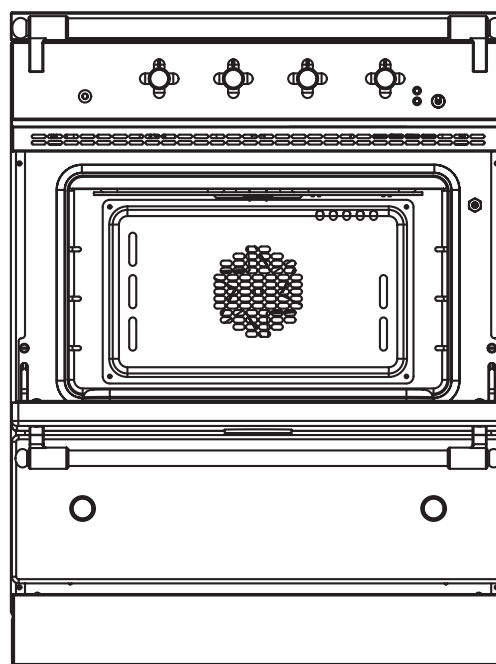
Cleaning of the fan cover (convection and multifunction oven):

Fat particles carried by the air flow during use at low temperature can produce smoke.

Clean at least once a year the area behind the fan cover.

Unscrew the four screws.

After cleaning, refit the fan cover with the screws and washers; take care to tighten the four screws correctly.



Advice:

- ☞ To avoid significant splashes of fat in the oven, it is advisable to use high-sided vessels (cast iron casseroles, earthenware pots) to roast meats (red or white meats, poultry). This technique produces an evenly cooked meat, and by using a lid, the final juices can be preserved.
- ☞ Avoid the use of strong detergents. If you need to use such products, first remove the door seal, and refit it after cleaning.
- ☞ Do not spray a descaler directly on the heating elements of electric ovens.



TECHNICAL SHEETS

CORMATIN

RULLY

BEAUNE/BUSSY

CLUNY

CHAGNY

VOLNAY/VOUGEOT

CORMATIN **85**

LG 731 G/E/CT	LG 741 G/E/CT	LCF 731 G/E/CT
LMG 731 G/E/CT	LMG 741 G/E/CT	LMCF 731 G/E/CT

RULLY **89**

LG 732 E/CT	LG 742 E/CT	LCF 732 E/CT
LMG 732 E/CT	LMG 742 E/CT	LMCF 732 E/CT

BEAUNE/BUSSY **93**

LG 962 GCT-D/ECT-D	LG 962 GCT-G/ECT-G
LMG 962 GCT-D/ECT-D	LMG 962 GCT-G/ECT-G

CLUNY **97**

LG 1052 G/GE/E/GCT/ECT	LCF 1052 G/GE/E/GCT/ECT
LMG 1052 G/GE/E/GCT/ECT	LMCF 1052 G/GE/E/GCT/ECT

CHAGNY **101**

LG 1053 G/GE/E/GCT/ECT	LCF 1053 G/GE/E/GCT/ECT
LMG 1053 G/GE/E/GCT/ECT	LMCF 1053 G/GE/E/GCT/ECT

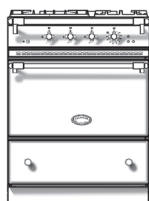
VOLNAY/VOUGEOT **105**

LG 1052 G/GE/E/GCT/ECT	LCF 1052 G/GE/E/GCT/ECT
LMG 1052 G/GE/E/GCT/ECT	LMCF 1052 G/GE/E/GCT/ECT

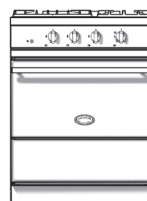
TECHNICAL SHEET

CORMATIN

LG 731 G/E/CT — LG 741 G/E/CT — LCF 731 G/E/CT
LMG 731 G/E/CT — LMG 741 G/E/CT — LMGF 731 G/E/CT



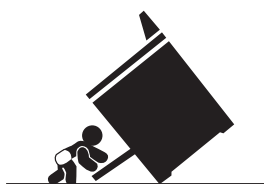
Classic



Modern

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS.**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



! WARNING

Anti-tipping risk

A child or adult can tip the range and be killed.

See installation instructions for details.

Install the anti-tip device to the structure and the range.

Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device after having secured the bracket to the structure (wall).

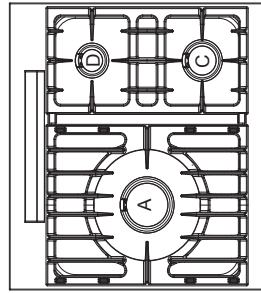
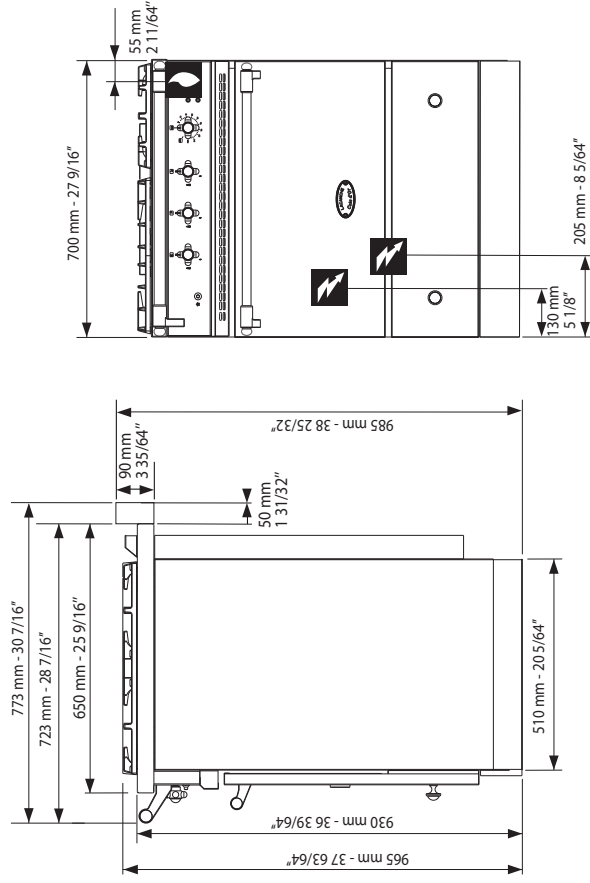
Ensure the anti-tip device is re-engaged when the range is moved.

Do not operate the range without the anti-tip device in place and engaged.

Failure to do so can result in death or serious burns to children or adults.

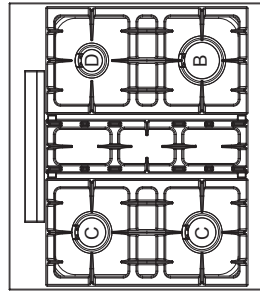


CORMATIN "CLASSIQUE" AND "TRADITION": GAS HOBS



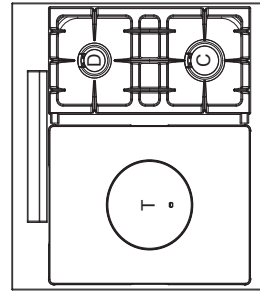
► CORMATIN "CLASSIQUE": 3 gas burners

- 3 burners in a range of different sizes and powers (see Burners A, C and D, Table 1, Technical annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► CORMATIN "CLASSIQUE": 4 gas burners

- 4 burners in a range of different sizes and powers (see Burners B, C and D, Table 1, Technical annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► CORMATIN "TRADITION": 2 gas burners and a solid top

- 3 burners in a range of different sizes and powers (see Burners T, C and D, Table 1, Technical annex).
- Central hob with a 385 x 510 mm (15 5/32" x 20 5/64") solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64").

Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your range cookers before installation.



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



Electric connection, on terminal block at the rear of the appliance



TECHNICAL SHEET CORMATIN

Over:

Oven type	Inside	Dimensions (mm / inches)	Volume (l / cu ft)	Power (Watt/ BTU)	Electric grill (Watt/ BTU)	Tray levels (mm / inches)	Safety device
Gas*	Enamelled steel	550 x 288 x 438 21 ^{5/8} x 11 ^{5/16} x 17 ^{1/4}	70 / 2.47	4 000 / 14 000	No	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermocouple
Electric static	Enamelled steel	550 x 291 x 465 21 ^{5/8} x 11 ^{7/16} x 18 ^{5/16}	75 / 2.65	2 800 / 9 554	Yes 2 850 / 9 725	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric multi-function	Enamelled steel	550 x 291 x 417 21 ^{5/8} x 11 ^{7/16} x 16 ^{7/16}	67 / 2.37	2 800 / 9 554 Static function. 2 650 / 9 000 Convection function	Yes 2 850 / 9 725	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat

*Controlled by thermostatic valve.

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Gas Oven	13500	11000
Top burner (A)	18000	17000
Intensive (D)	13500	13000
Fast (C)	11000	10000
Semi Fast (B)	5000	5000

Pressures and hourly consumption:

Appliance gas supplying can be switched.

Appliance	Width	Depth	Height	Weight
LG 731	700 mm / 43 ^{1/2} "	823 mm / 32 ^{13/32} "	985 mm / 38 ^{25/32} "	105 kg – 231 lb

Compliance with:

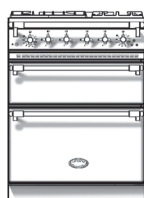
ANSI Z21.1 and CGA IR 58

TECHNICAL SHEET

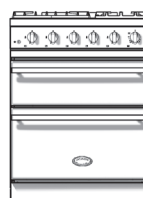
RULLY

LG 732 E/CT — LG 742 E/CT — LCF 732 E/CT

LMG 732 E/CT — LMG 742 E/CT — LMGF 732 E/CT



Classic



Modern

UL 04-2022

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS.**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



! WARNING

Anti-tipping risk

A child or adult can tip the range and be killed.

See installation instructions for details.

Install the anti-tip device to the structure and the range.

Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device after having secured the bracket to the structure (wall).

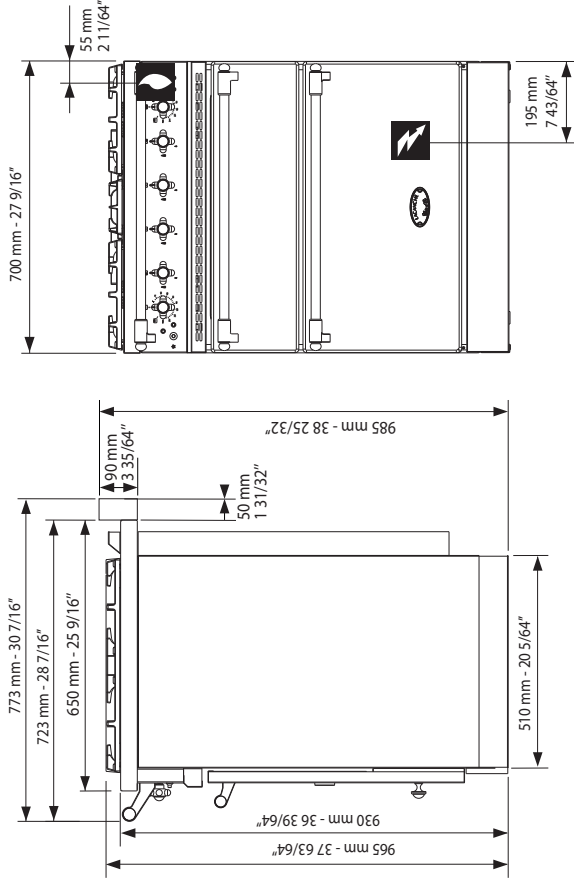
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Do not operate the range without the anti-tip device in place and engaged.

Failure to do so can result in death or serious burns to children or adults.



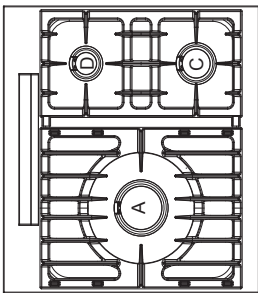
RULLY "CLASSIQUE": GAS HOBS



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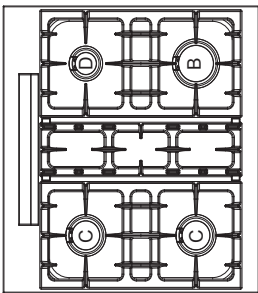
► RULLY "CLASSIQUE": 3 gas burners

- 3 burners in a range of different sizes and powers (see Burners A, C and D, Table 1, Technical annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



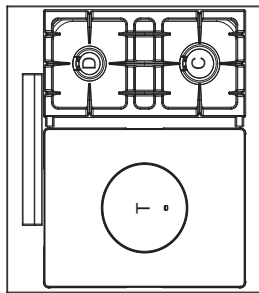
► RULLY "CLASSIQUE": 4 gas burners

- 4 burners in a range of different sizes and powers (see Burners B, C and D, Table 1, Technical annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► RULLY "TRADITION": 2 gas burners and a solid top

- 3 burners in a range of different sizes and powers (see Burners T, C and D, Table 1, Technical annex).
- Central hob with a 385 x 510 mm (15 5/32" x 20 5/64") solid top.
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- Electrical ignition with pushbutton.



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



Electric connection, on terminal block at the rear of the appliance



TECHNICAL SHEET RULLY

Over:

Oven type	Inside	Dimensions (mm / inches)	Volume (l/cu ft)	Power (Watt/ BTU)	Electric grill (Watt/BTU)	Tray levels (mm / inches)	Safety device
Electric static	Enamelled steel	550 x 291 x 465 21 ^{5/8} x 11 ^{7/16} x 18 ^{5/16}	75 / 2.65	2 800 / 9 554	Yes 2 850 / 9 725	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric multi-function	Enamelled steel	550 x 291 x 417 21 ^{5/8} x 11 ^{7/16} x 16 ^{5/16}	67 / 2.37	2 800 / 9 554 Static function 2 650 / 9 000 Convection function	Yes 2 850 / 9 725	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric grill	Enamelled steel	541 x 115 x 422 21 ^{5/16} x 4 ^{1/2} x 16 ^{5/16}	27 / 0.95	1 500 / 5 000	Yes 2 850 / 9 800	Level: 1	Thermostat

*Controlled by thermostatic valve.

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Gas Oven	13500	11000
Top burner (A)	18000	17000
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Pressures and hourly consumption:

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Appliance	Width	Depth	Height	Weight
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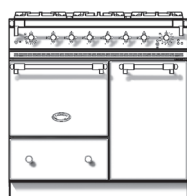
ANSI Z21.1 and CGA IR 58

TECHNICAL SHEET

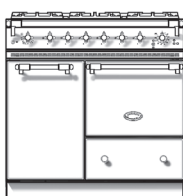
BEAUNE / BUSSY

LG 962 GCT-D/ECT-D — LG 962 GCT-G/ECT-G

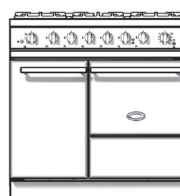
LMG 962 GCT-D/ECT-D — LMG 962 GCT-G/ECT-G



Classic

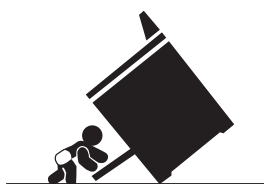


Modern



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 - Do not touch any electrical switch.
 - Do not use any phone in your building.
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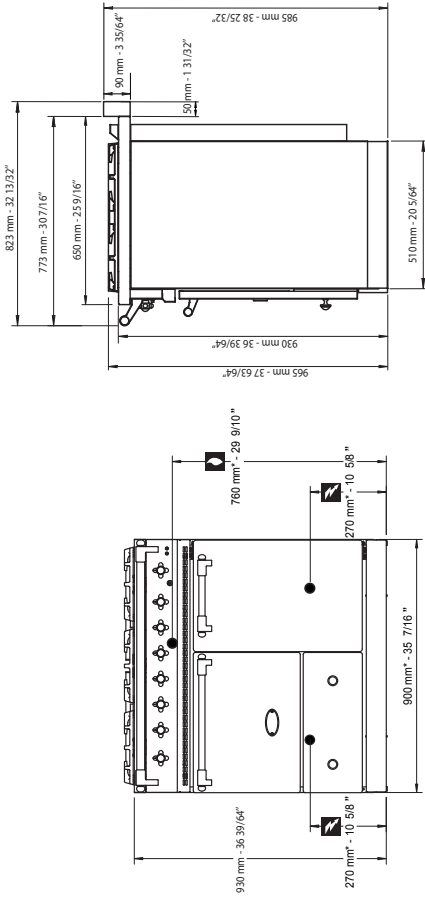
Ensure the anti-tip device is re-engaged when the range is moved.

Do not operate the range without the anti-tip device in place and engaged.

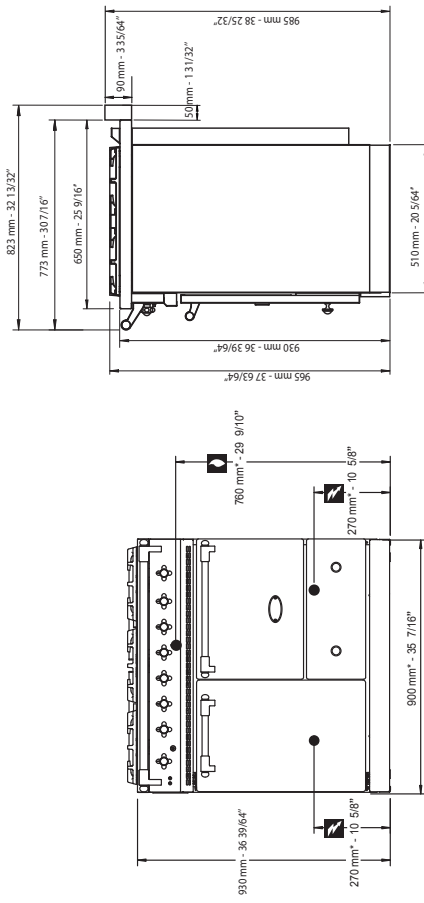
Failure to do so can result in death or serious burns to children or adults.



BEAUNE « CLASSIQUE »: GAS HOBS



BUSSY « CLASSIQUE »: GAS HOBS



CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64"). Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your range cookers before installation.

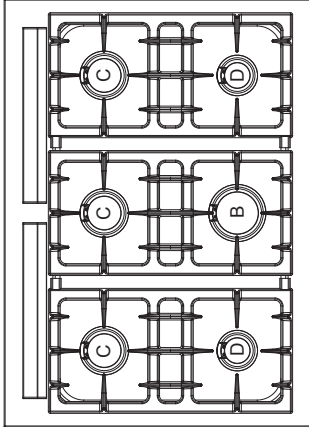


Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



Electric connection, on terminal block at the rear of the appliance

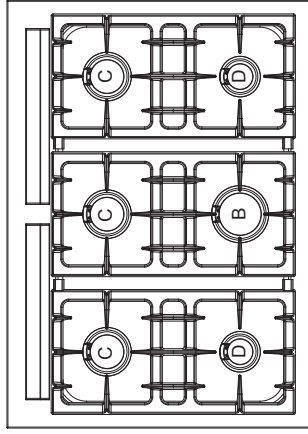
BEAUNE



6 gas burners

- 6 burners in a range of different sizes and powers.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with push and turn button.

BUSSY



Designation	Burner diameter
Intensive	Ø 90 mm - 3 35/64"
Fast	Ø 72 mm - 2 53/64"
Semi fast	Ø 55 mm - 2 11/64"

Appliance	Width	Depth	Height	Weight
LG 962	900 mm / 35 7/16"	823 mm / 32 13/32"	985 mm / 38 25/32"	110 kg – 243 lb



TECHNICAL SHEET BEAUNE/BUSSY



Oven:

Oven type	Inside	Dimensions (mm / inches)	Volume (l / cu ft)	Power (Watt/ BTU)	Electric grill (Watt/ BTU)	Tray levels (mm / inches)	Safety device
Gas*	Enamelled steel	414 x 288 x 438 16 ^{5/16} x 11 ^{5/16} x 17 ^{1/4}	52 / 1.84	3 500 / 12 000	No	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermocouple
Electric static	Enamelled steel	414 x 291 x 465 16 ^{5/16} x 11 ^{7/16} x 18 ^{5/16}	56 / 1.98	2 300 / 7 850	Yes 1 800 / 6 150	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric multi-function	Enamelled steel	333 x 458 x 425 13 ^{1/8} x 18 x 16 ^{3/4}	65 / 2.30	2 500 / 8 500 Static function 2 650 / 9 000 Convection function	Yes 1 800 / 6 150	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat

*Controlled by thermostatic valve.

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Oven	13500	11000
Intensive (I)	13500	13000
Fast (F)	11000	10000
Semi Fast (SF)	5000	5000

Pressures and hourly consumption:

Appliance gas supplying can be switched.

Compliance with:

ANSI Z21.1 and CGA IR 58

TECHNICAL SHEET

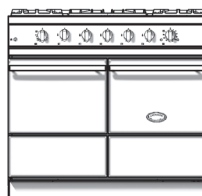
CLUNY

LG 1052 G/GE/E/GCT/ECT — LCF 1052 G/GE/E/GCT/ECT

LMG 1052 G/GE/E/GCT/ECT — LMCF 1052 G/GE/E/GCT/ECT



Classic



Modern

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS.**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



! WARNING

Anti-tipping risk

A child or adult can tip the range and be killed.

See installation instructions for details.

Install the anti-tip device to the structure and the range.

Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device after having secured the bracket to the structure (wall).

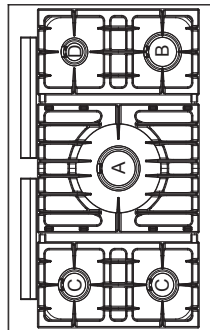
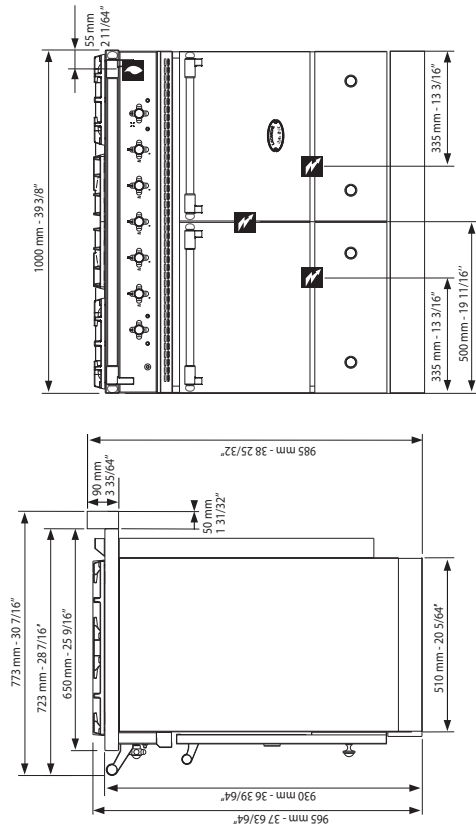
Ensure the anti-tip device is re-engaged when the range is moved.

Do not operate the range without the anti-tip device in place and engaged.

Failure to do so can result in death or serious burns to children or adults.

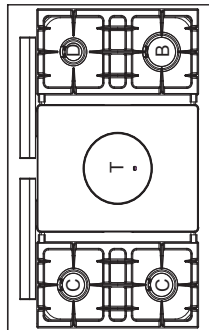


CLUNY « CLASSIQUE » AND « TRADITION »: GAS HOBS



► CLUNY «CLASSIQUE»: 5 gas burners

- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► CLUNY «TRADITION»: 4 gas burners and a solid top

- 5 burners in a range of different sizes and powers (see Burners T, B, C and D, Table 1, Annex).
- Central hob with a 385 x 510 mm (15 5/32" x 20 5/64") solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64"). Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your range cookers before installation.



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



Electric connection, on terminal block at the rear of the appliance



TECHNICAL SHEET CLUNY

Over:

Oven type	Inside	Dimensions (mm / inches)	Volume (l / cu ft)	Power (Watt/ BTU)	Electric grill (Watt/BTU)	Tray levels (mm / inches)	Safety device
Gas*	Enamelled steel	414 x 288 x 438 16 ^{5/16} x 11 ^{5/16} x 17 ^{1/4}	52 / 1.84	3 500 / 12 000	No	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermocouple
Electric static	Enamelled steel	414 x 291 x 465 16 ^{5/16} x 11 ^{7/16} x 18 ^{5/16}	56 / 1.98	2 300 / 7 850	Yes 1 800 / 6 150	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric convection	Enamelled steel	414 x 291 x 417 16 ^{5/16} x 11 ^{7/16} x 16 ^{7/16}	51 / 2.37	2 400 / 8 000	Yes 1 800 / 6 150	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat

*Controlled by thermostatic valve.

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Gas Oven	13500	11000
Top burner (A)	18000	17000
Intensive (D)	13500	13000
Fast (C)	11000	10000
Semi Fast (B)	5000	5000

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: Table 1, Annex 0).

Compliance with:

ANSI Z21.1 and CGA IR 58

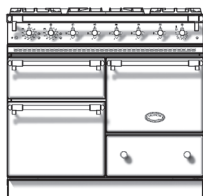
Appliance	Width	Depth	Height	Weight
LG 1052	1105 mm / 43 ^{1/2} "	823 mm / 32 ^{13/32} "	985 mm / 38 ^{25/32} "	120 kg – 265 lb

TECHNICAL SHEET

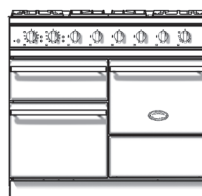
CHAGNY

LG 1053 G/GE/E/GCT/ECT — LCF 1053 G/GE/E/GCT/ECT

LMG 1053 G/GE/E/GCT/ECT — LMCF 1053 G/GE/E/GCT/ECT



Classic



Modern

UL 04-2022

WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS.**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



! WARNING

Anti-tipping risk

A child or adult can tip the range and be killed.

See installation instructions for details.

Install the anti-tip device to the structure and the range.

Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device after having secured the bracket to the structure (wall).

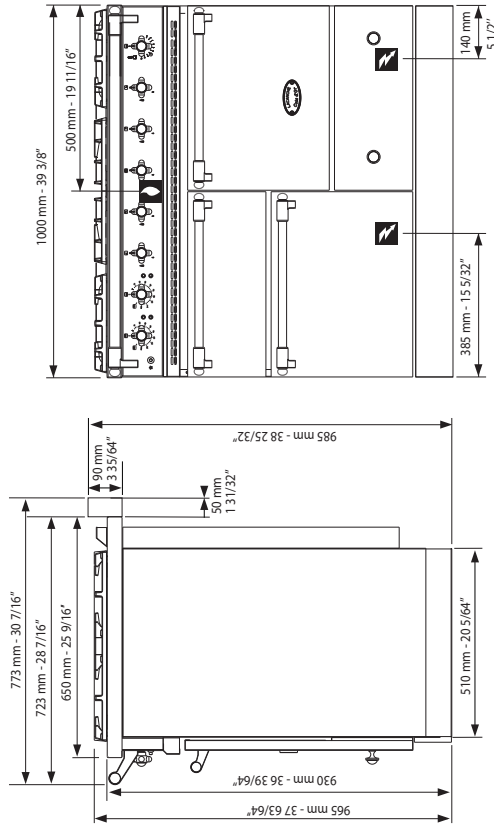
Ensure the anti-tip device is re-engaged when the range is moved.

Do not operate the range without the anti-tip device in place and engaged.

Failure to do so can result in death or serious burns to children or adults.

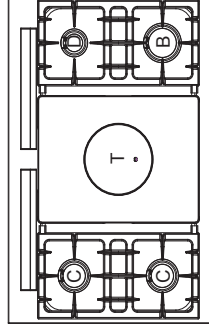
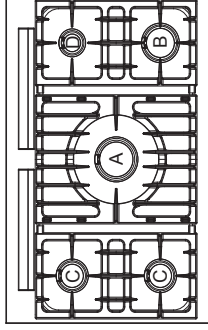


CHAGNY « CLASSIQUE » AND « TRADITION » : GAS HOBS



► CHAGNY «CLASSIQUE»: 5 gas burners

- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► CHAGNY «TRADITION»: 4 gas burners and a solid top

- 5 burners in a range of different sizes and powers (see Burners T, B, C and D, Table 1, Annex).
- Central hob with a 385 x 510 mm (15 5/32" x 20 5/64") solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64"). Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your range cookers before installation.



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



Electric connection, on terminal block at the rear of the appliance



TECHNICAL SHEET CHAGNY

Over:

Oven type	Inside	Dimensions (mm / inches)	Volume (l / cu ft)	Power (Watt/BTU)	Electric grill (Watt/BTU)	Tray levels (mm / inches)	Safety device
Gas*	Enamelled steel	414 x 288 x 438 16 ^{5/16} x 11 ^{5/16} x 17 ^{1/4}	52 / 1.84	3 500 / 12 000	No	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermocouple
Electric static	Enamelled steel	414 x 291 x 465 16 ^{5/16} x 11 ^{7/16} x 18 ^{5/16}	56 / 1.98	2 300 / 7 850	Yes 1 800 / 6 150	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric convection	Enamelled steel	414 x 291 x 417 16 ^{5/16} x 11 ^{7/16} x 16 ^{7/16}	51 / 2.37	2 400 / 8 000	Yes 1 800 / 6 150	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric grill	Enamelled steel	405 x 115 x 422 15 ^{5/16} x 4 1/2 x 16 ^{5/8}	20 / 0.71	1 500 / 5 000	Yes 2 400 / 8 200	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat

* Controlled by thermostatic valve.

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Gas Oven	13500	11000
Top burner (A)	18000	17000
Intensive (D)	13500	13000
Fast (C)	11000	10000
Semi Fast (B)	5000	5000

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: Table 1, Annex).

Compliance with:

ANSI Z21.1 and CGA IR 58

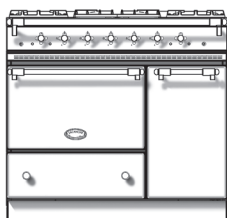
Appliance	Width	Depth	Height	Weight
LG 1053	1105 mm / 43 ^{1/2} "	823 mm / 32 ^{13/32} "	985 mm / 38 ^{25/32} "	120 kg – 265 lb

TECHNICAL SHEET

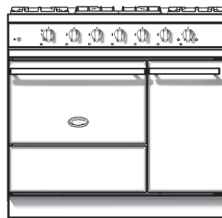
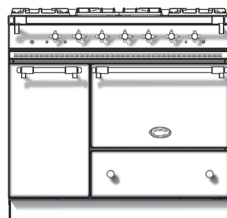
VOUGEOT / VOLNAY

LG 1051 G/E/CT — LCF 1051 G/E/CT
LMG 1051 G/E/CT — LMCF 1051 G/E/CT

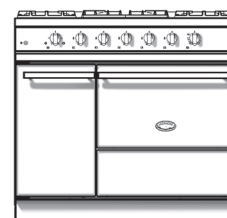
UL 04-2022



Classic



Modern



WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- **WHAT TO DO IF YOU SMELL GAS.**
 - Do not try to light any appliance.
 - Do not touch any electrical switch.
 - Do not use any phone in your building.
 - Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
 - If you cannot reach your gas supplier, call the fire department.
- Installation and service must be performed by a qualified installer, service agency or the gas supplier.



! WARNING

Anti-tipping risk

A child or adult can tip the range and be killed.

See installation instructions for details.

Install the anti-tip device to the structure and the range.

Verify the anti-tip device has been properly installed and engaged.

Engage the range to the anti-tip device after having secured the bracket to the structure (wall).

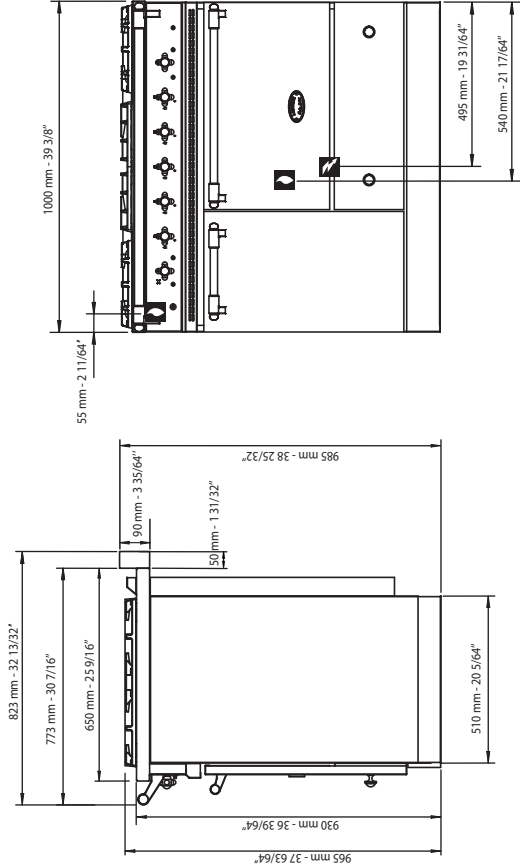
Ensure the anti-tip device is re-engaged when the range is moved.

Do not operate the range without the anti-tip device in place and engaged.

Failure to do so can result in death or serious burns to children or adults.

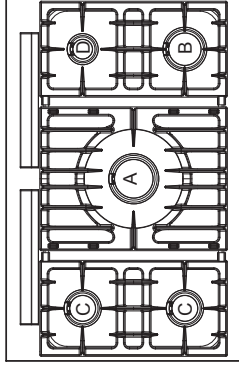


VOLNAY « CLASSIQUE » AND « TRADITION »: GAS HOBS



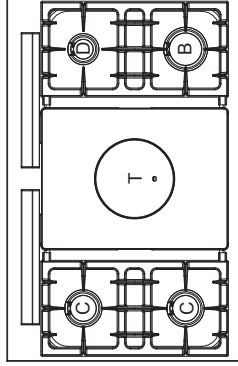
► VOLNAY «CLASSIQUE»: 5 gas burners

- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► VOLNAY «TRADITION»: 4 gas burners and a solid top

- 5 burners in a range of different sizes and powers (see Burners T, B, C and D, Table 1, Annex).
- Central hob with a 385 x 510 mm (15 5/32" x 20 5/64") solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64"). Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your range cookers before installation.

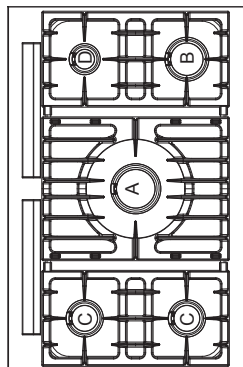
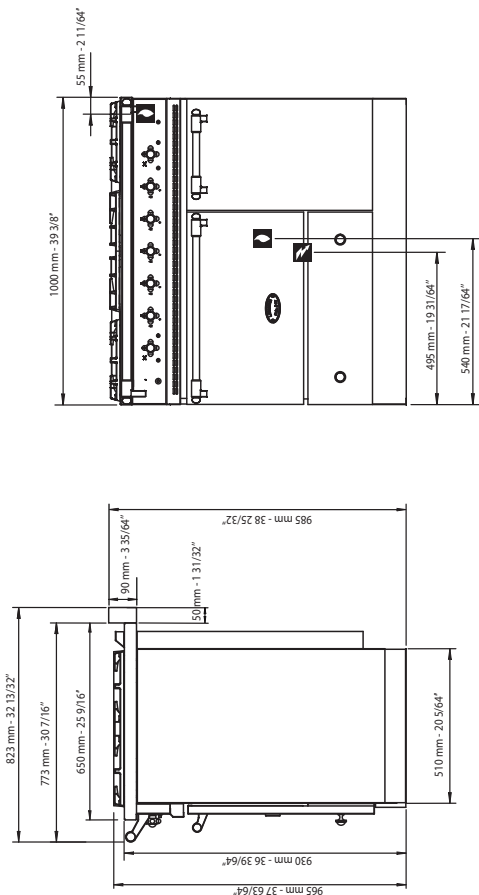


Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



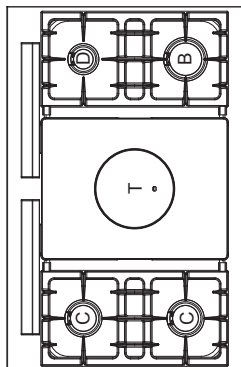
Electric connection, on terminal block at the rear of the appliance

VOUGEOT « CLASSIQUE » AND « TRADITION »: GAS HOBBS



► VOUGEOT «CLASSIQUE»: 5 gas burners

- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Annex).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► VOUGEOT «TRADITION»: 4 gas burners and a solid top

- 5 burners in a range of different sizes and powers (see Burners T, B, C and D, Table 1, Annex).
- Central hob with a 385 x 510 mm (15 5/32" x 20 5/64") solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.

CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64"). Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your range cookers before installation.



Gas connection : Tube Ø 15/21, 1/2" gas thread, on male coupling



Electric connection, on terminal block at the rear of the appliance



TECHNICAL SHEET VOLNAY/VOUGEOT

Oven:

Oven type	Inside	Dimensions (mm / inches)	Volume (l / cu ft)	Power (Watt/BTU)	Electric grill (Watt/BTU)	Tray levels (mm / inches)	Safety device
Gas*	Enamelled steel	550 x 288 x 438 21 ^{5/8} x 11 ^{5/16} x 17 ^{1/4}	70 / 2.47	4 000 / 14 000	No	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermocouple
Electric static	Enamelled steel	550 x 291 x 465 21 ^{5/8} x 11 ^{7/16} x 18 ^{5/16}	75 / 2.65	2 800 / 9 554	Yes 2 850 / 9 725	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric multi-function	Enamelled steel	550 x 291 x 417 21 ^{5/8} x 11 ^{7/16} x 16 ^{7/16}	67 / 2.37	2 650 / 9 000 Convection function	Yes 2 850 / 9 725	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat

*Controlled by thermostatic valve.

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Gas Oven	13500	11000
Top burner (A)	18000	17000
Intensive (D)	13500	13000
Fast (C)	11000	10000
Semi Fast (B)	5000	5000

Cupboard:

- ▶ Enamelled steel.
- ▶ Dimensions W x H x D: 328 mm x 502 mm x 535 mm. (12^{25/32}" x 19^{49/64}" x 21^{1/16}").
- ▶ 5 shelf levels with 70 mm spacing i between.
- ▶ Accessories: 2 grills.

Simmer oven:

- ▶ Enamelled sheet metal.
- ▶ Dimensions W x H x D : 328 mm x 452 mm x 538 mm (12^{25/32}" x 17^{5/16}" x 21^{1/16}").
- ▶ 4 shelf levels with 70 mm - 2 3/4" spacing i between.
- ▶ 2 grills.

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (T, A, B, C, D: Table 1, Annex).

Compliance with:

ANSI Z21.1 and CGA IR 58

Appliance	Width	Depth	Height	Weight
LG 1051	1005 mm / 39 ^{9/16} "	823 mm / 32 ^{13/32} "	985 mm / 38 ^{25/32} "	115 kg - 254 lb

ANNEXE TECHNIQUE
APPENDIX
ANEXO TÉCNICO





ANNEXE TECHNIQUE

- FR

L'INSTALLATION DOIT ETRE REALISEE CONFORMEMENT AUX REGLEMENTATIONS ET NORMES EN VIGUEUR .
- GB

THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE APPLICABLE REGULATIONS AND STANDARDS.
- ES

LA INSTALACIÓN DEBE REALIZARSE DE CONFORMIDAD CON LAS NORMATIVAS Y REGLAS EN VIGOR.

Table et carrosserie / Cooking surface and body panels / Encimera y carrocería:

Tableau / Table / Cuadro 1				
Repère / Item / Marca	Désignation / Designation / Designación	kW/h - BTU/h Propane Gaz	kW/h - BTU/h Natural gas	Diamètre brûleur / Burner diameter Diámetro quemador
T	Tradition	5 kW - 17 000	5.25 kW - 18 000	Ø 107 – 137 mm - 4 ^{3/16} - 5 ^{3/8}
A	Ultra-rapide / Ultra fast/ Ultra-rápido	5 kW - 17 000	5.25 kW - 18 000	Ø 107 – 137 mm - 4 ^{3/16} - 5 ^{3/8}
B	Intensif / Intensive / Intensivo	4 kW - 13 000	4 kW - 13 500	Ø 90 – 120 mm - 3 ^{9/16} - 4 ^{3/4}
C	Rapide / Fast / Rápido	3 kW - 11 000	3 kW - 10 000	Ø 72 – 102 mm - 2 ^{13/16} - 4"
D	Semi-rapide / Semi fast / Semi-rápido	1,5 kW - 5 000	1,5 kW - 5 000	Ø 55 – 85 mm - 2 ^{3/16} - 3 ^{3/8}
Grill	Gril gaz / Top gas grill 400	4 kW - 14 000	4 kW - 14 000	
Grill	Gril gaz / Top gas grill 600	7.5 kW - 26 000	8 kW - 27 000	



ANNEXE TECHNIQUE

Foyers induction (option)

Repère / Item / Marca	Tableau / Table / Cuadro 2		
	Ø (mm - ")	Max I	Puissance W - Btu
A	180 mm - 7 ^{1/32}		1850 W - 6 300
B	210 mm - 8 ^{17/64}		1850 W - 6 300
			3000 W - 10 000
			3000 W - 10 000

Composants électriques / Electrical component / Componente eléctrico

Tableau / Table / Cuadro 3		
Module / Module / Módulo	Max Amperes	Max Wattage/Btu
Electrical plancha	9.1 A	2200 W - 7 500
Heating cupboard	3.9 A	950 W - 3 000
Electrical oven grill Chagny	10 A	2400 W - 8 000
Electrical oven grill Rully	12 A	2900 W - 10 000
Static electric oven (alternate)	9.6 A	2300 W - 8 000
Convection electric oven (alternate)	10 A	2400 W - 8 000
Convection & static electric oven GN	11.8 A	2850 W - 10 000
Convection & static vertical electric oven	11 A	2650 W - 9 000
Electric multi-cooker	14.6 A	3500 W - 12 000



ANNEXE TECHNIQUE

Brûleurs à gaz / Gas burners / Quemadores de gas:

Tableau / Table / Cuadro 4				
Brûleur / Burner / Quemador	Gaz Propane / Propane gas		Gaz naturel / Natural gas	
	Injector size (mm)	W/h - BTU/h	Injector size (mm)	W/h - BTU/h
Open top burner Module 5 000	65 mm - 2 ⁹ / ₁₆	1.5 kW - 5 000 BTU	90 mm - 3 ⁹⁹ / ₁₆	1.5 kW - 5 000 BTU
Open top burner Module 11 000	90 mm - 0 ¹¹ / ₁₆	3 kW - 10 000 BTU	130 mm - 5 ¹¹ / ₈	3 kW - 11 000 BTU
Open top burner Module 15 000	105 mm - 4 ¹¹ / ₈	4 kW - 13 000 BTU	145 mm - 5 ¹¹ / ₁₆	4 kW - 13 500 BTU
Open top burner Module 18 000	120 mm - 4 ³ / ₄	5 kW - 17 000 BTU	170 mm - 6 ¹¹ / ₁₆	5 kW - 18 000 BTU
Gas oven burner Models «A3» and «B»	95 mm - 3 ³ / ₄	4 kW - 13 000 BTU	150 mm - 5 ¹⁵ / ₁₆	4 kW - 13 500 BTU
Gas oven burner Models «C»	95 mm - 3 ³ / ₄	3 kW - 11 000 BTU	140 mm - 5 ¹¹ / ₂	4 kW - 13 500 BTU
Heating plate burner	120 mm - 4 ³ / ₄	5 kW - 17 000 BTU	170 mm - 6 ¹¹ / ₁₆	5 kW - 18 000 BTU
*Top gas Grill 400	105 mm - 4 ¹¹ / ₈	4 kW - 14 000 BTU	150 mm - 5 ¹⁵ / ₁₆	4 kW - 14 000 BTU
Top gas Grill 600	2 x 105 mm - 2 x 4 ¹¹ / ₈	7.5 kW - 26 000 BTU	2 x 150 mm - 2 x 5 ¹⁵ / ₁₆	8 kW - 27 000 BTU



ANNEXE TECHNIQUE

Réglage de l'air primaire / Adjustment of primary air / Regulación del aire primario:

Tableau / Table / Cuadro 5		
Brûleur / Burner / Quemador	Gas Naturel / Natural gas / Gas natural	Gas Propane / Propane gas / Gas propano
5 kW - 17 000 BTU	7 mm - 0 ^{9/32}	7 mm - 0 ^{9/32}
4 kW - 13 500 BTU	Max	Max
3 kW - 10 000 BTU	2.5 mm - 0 ^{1/8}	Max
1.5 kW - 5 000 BTU	2.5 mm - 0 ^{1/8}	3.5 mm - 0 ^{1/8}
Four	1 mm - 0 ^{1/16}	4 mm - 0 ^{3/16}
Charcoal	1 mm - 0 ^{1/16}	4 mm - 0 ^{3/16}



ANNEXE TECHNIQUE

Référence éléments électriques

Tableau / Table / Cuadro 6		
Rep / Item n°	Désignation / Designation / Designación	Référence / Part number
B	Bougie de table / Top burner electrode / Bujía de encendido de encimera	226006
B1	Bougie de four / Oven electrode / Bujía de encendido de horno	53063



Tableau / Table / Cuadro 7

SCHEMA DE GAZAGE / GAS CIRCUIT DIAGRAMME / ESQUEMA DE GASIFICACIÓN

Désignation / Designation / Designación	Référence / Part number / N°
Chapeau de brûleur / Burner cap / Tapa de quemador 1.5 kW - 5 000 BTU	65.330005
Chapeau de brûleur / Burner cap / Tapa de quemador 3.0 W - 11 000 BTU	65.330006
Chapeau de brûleur / Burner cap / Tapa de quemador 4.0 W - 13 000 BTU	65.330007
Chapeau de brûleur / Burner cap / Tapa de quemador 5.0 W - 18 000 BTU	65.330008
Corps de brûleur / Burner bowl / Corpo del bruciatore 1,5 kW - 5 000 BTU	65.640003
Corps de brûleur / Burner bowl / Corpo del bruciatore 3.0 kW - 11 000 BTU	65.640004
Corps de brûleur / Burner bowl / Corpo del bruciatore 4.0 kW - 13 000 BTU	65.640005
Corps de brûleur / Burner bowl / Corpo del bruciatore 5.0 kW - 18 000 BTU	65.640006
Bouchon de prise de pression	65.32638
Porte injecteur (table)/ Injector holder (Cooking surface) / Portainyector (encimera)	65.30915
Thermocouple (table) / Thermokoppel (Cooking surface) / Termopar (encimera)	65.39895
Ens. Brûleur / Burner assy / Conjunto quemador	88.248300
Joint robinet gas / Gas valve / Junta de grifo de gas	65.119003



SCHEMA DE GAZAGE / GAS CIRCUIT DIAGRAMME / ESQUEMA DE GASIFICACIÓN

Désignation / Designation / Designación		Référence / Part number / N°
Robinet de table / Gas valve / Llave de seguridad encimera		65.103029
Bague d'air / Air Shuttler / Anillo de aire		65.080005
Tube mélangeur / Mixing tube / Tubo mezclador (1.5-3.0-4.0-5.0 kW - 5 000-11 000-13 000-18 000 BTU)		65.064007
Porte injecteur / Injector holder / Portainyector		65.033018
Rondelle d'étanchéité / Sealing ring / Arandela de estanqueidad		65.430007
Porte injecteur (four) / Injector holder / Portainyector		65.51764
Thermocouple / Thermokoppel / Thermokoppel / Termocoppia / Termopar / Termoelement / Termopar		65.39896
Robinet thermostatique (four) / Oven thermostat valve / Rubinetto termostatico del forno		65.103040
Régulateur de pression gaz / Gas pressure regulator / Regulador de presión de gas		65.103023



Référence éléments électriques

Tableau / Table / Cuadro 8		
Rep / Item n°	Désignation / Designation / Designación	Référence / Part number
A1	Allumeur avec ré-allumage / Module spark with re-ignit / Encendedor con reencendido	65.226012
A2	Allumeur 2 points / Module spark 2 points / 2 puntos de encendido	65.226002
S8	Commutateur de brûleur / Switch of top burner / Interruptor de quemador	65.103030
S9	Commutateur de four / Switch of oven / Conmutador de horno	65.10340
B	Bougie de table / Top burner electrode / Bujía de encendido de encimera	65.226006
B1	Bougie de four / Oven electrode Bujía de encendido de horno	65.53063
Mr1	Commutateur de lampe de four / Oven lamp switch / Interruptor de la lámpara del horno	65.222011
L2	Lampe de four / Oven lamp switch / Lámpara de horno	65.232007
TL4	Thermostat de sécurité / Safety thermostat / Termostato de seguridad	65.224015
TH	Thermostat régulation / Control thermostat Termostato de regulación	65.224010
TH2	Thermostat régulation / Control thermostat / Termostato de regulación	65.28195
S	Commutateur de four / Oven switch / Conmutador de horno	65.52194
S3	Commutateur / Commutator / Conmutador	65.28979
S7	Commutateur / Switch / Conmutador	65.222013
H5	Indicateur rouge / Red indicator / Indicador rojo	65.231008
H6	Indicateur orange / Orange indicator / Indicador naranja	65.231009
Mul	Moteur de 120 V / Motor 120 V / Motor de 120 V	65.260012
KM2	Contacteur / Contactor / Contactor de potencia	65.223001
R3	Résistance / Heating element / Resistencia	65.30624
R9	Résistance / Heating element / Resistencia	65.211014
R11	Résistance / Heating element / Resistencia	65.211030
R15	Résistance / Heating element / Resistencia	65.211028
R16	Résistance / Heating element / Resistencia	65.211014
R17	Résistance / Heating element / Resistencia	65.211042
R18	Résistance / Heating element / Resistencia	65.211046
R19	Résistance / Heating element / Resistencia	65.211045
R20	Résistance / Heating element / Resistencia	65.211043