

Art Culinaire Owner's Guide

FOR YOUR LACANCHE



Bienvenue!

Welcome to the Lacanche family

This guide is designed to aid you in the care and use of your new Lacanche range. It will cover such things as a use of ovens and burners, cooktop option, information, and care and cleaning tips.

Additionally, it will help identify the included accessories that come with the new range, as well as their placement and intended use. Thoroughly reviewing this material, will allow for a successful transition being ready to cook and bake in no time. Just like learning a foreign language, there can be a learning curve while familiarizing yourself with your new range. Don't be afraid to practice by trial and error, while simultaneously pushing your culinary limits. With this in mind, have fun and bon appétit!

For information on range installation, please refer to Art Culinaire Install Guide also enclosed. This guide contains essential information for the delivery and install of your range. This necessary technical information should be provided to your installer/contracting team. If you have questions, please contact us. We are happy to guide you through this process.



General Inquires: 800-570-2433
Customer Care: 425-481-8850 | care@frenchranges.com
Tech Support & Service: 888-222-2930 | support@frenchranges.com

Cover photo by Tessa Neustadt, Design-Owners Range: Ivory Saulieu with Brass

Above photo by Wynne H Earle, Designer-Distinctive Kitchens Range: Armor Saulieu with Brass

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About Art Culinaire & Lacanचे

Lacanचे Factory

In the 18th century Richard de Curtil decided to put the iron in his Burgundy region subsoil to good use by building an iron foundry. This foundry then became the site for the Lacanचे Factory. From 1796-1970, the Caumartin Family ran an iron-works factory. In 1981, a former factory worker, Andre Augagneur, bought the business with a goal of continuing the traditional values and village roots of the factory. Jean-Jacques, Andre's son, continues the family business today with an unwavering commitment to both the craftsmanship of each range and the culinary arts.



“Cooking is an expression meant to be enjoyed with those we love.”

- Jean-Jacques Augagneur, GM

Porcelain Enamel Factory

Over 100 years old, Emaillerie Rhenane is located North of Strasbourg and is the premier specialist in steel and cast iron enameling in Europe. Porcelain Enamel is a natural product created by fusing a blend of powdered glass & rare earth minerals to a steel substrate by kiln firing. This artisan process performed 100% by-hand and color-matched by a trained eye is closer to old-world alchemy, than modern-day science.

Art Culinaire

In 1991, Stan Barrett launched Professional Home Kitchens, now Art Culinaire, with the belief that establishing a culture of quality and trust was paramount to success. In 1994, he met Jean-Jacques Augagneur, General Manager of Lacanचे, and fell in love with the bespoke ranges. Art Culinaire, with its emphasis of quality and its customer-centric approach, was a natural fit to the Lacanचे culture.

An enduring cultural partnership was forged, and soon Art Culinaire became the sole distributor of Lacanचे Ranges in the USA. Today, Art Culinaire resides in Snohomish, WA, with showrooms in WA, CA, & NY. Art Culinaire continues to emphasize a caliber of service and a culture of sincerity. The business still has family roots with two of Stan's sons Taylor and Reese, working a combined 25+ years.

“We aim to cultivate a culture that celebrates the creativity of cooking and the joys of gathering together.”

- Stan Barrett, CEO

IMPORTANT: Please Read

Before using your range, please read Owners Guide completely. A separate Install Guide has been provided as well for your Install Team.

1. Do not use any handles/towel bars to pick up or move range
2. Any range hood installed should be in accordance with the hood manufacturer's instructions.
3. 50mm spacer supplied must be installed as instructed for proper venting of range.
4. The range must exceed the cabinet face by $1 \frac{14}{16}$ " to avoid damage to cabinets. See cabinet preparation document for proper installation.
5. The anti-tip device supplied with the range must be installed when the appliance is installed.
6. Remove all protective laser film coverings on range, cooktop and accessories. If not removed, irrevocable damage could occur.



Delivery & Install Quick Reference

Please see Install Guide for complete instructions on delivery & install.

Curbside Delivery: The freight company will deliver the range to a flat, paved sidewalk or driveway. The delivery doesn't include installation or moving the range inside or to a covered area. Range can be moved into garage with pallet jack if driveway is a smooth flat surface.

Inspection: Please inspect the outside of the crate and note any damage on the bill of lading stating 'subject to inspection' before the driver leaves. If major damage is evident, you are not required to accept delivery. If minor damage is apparent, let the driver go, uncrate the range, and inspect for damage. See Install Guide for uncrating range.

Damage: Physical damage to your range must be reported prior to installation. Please photograph and report damage to shipping@frenchranges.com. This should be completed within 7 days and prior to the range being removed from pallet to be covered under the shipper's insurance.

Part(s) Missing: In the unlikely event that a part or accessory is missing, please report to support@frenchranges.com. Missing parts or accessories must be reported within 7 days of delivery to be covered under the parts warranty.

Packaging Material: Please keep all packing material until all items on your packing slip are accounted for.

Storage of range/crate: The bottom of the pallet is not sealed. The range should be kept in a temperate, dry, pest-free location. Damage occurring to your range from improper storage is not covered under warranty. If storing for an extended period, please call to discuss the uncrating/storage process. Ph: 888-222-2930, support@frenchranges.com

Important Install Information: A licensed and bonded electrician, gas plumber or installer should be used for installation. Issues caused by improper install will not be covered under warranty and may void the warranty.

Installation Services: We have compiled a growing national list of 45+ high-end appliance installers. Please see our website under the "Support" menu. For more info call our Support Team at 1-888-222-2930. Many of our owners choose to have their General Contractor, Electrician, or Appliance Installer install the range. We have many resources available to ensure a successful install.

Converting from natural gas to propane and for high altitudes please refer to the Install Guide or contact us at 1-888-222-2930, support@frenchranges.com.

Accessories Included With Your Range



Wok Ring

The cast iron wok ring supports a large wok for stir frying. Primarily intended for use above the 18,000 BTU center burner on either the Classique or Traditional hob. Never store or use the Wok ring on the stainless cooktop surface as permanent damage to stainless steel may occur.



Reducing Trivet

The reducing trivet bridges the gap between the cooktop grates, allowing the use of very small pots over side burners. The range models less than 55 5/16" will receive one reducing trivet. Ranges larger than 55 5/16" will receive 2 reducing trivets.



Broiler Insert

Rests inside the drip tray as shown. Only applicable to ranges with an electric oven. The broiler insert helps separate the drippings and fluid from the protein during roasting or broiling.



Pastry Sheet

Interlocks on to the top of the oven racks as shown. The pastry sheet can be used for rolls, pastries, small pizzas, etc.



Oven Drip Tray

This tray can also slide directly onto the oven rack guides without a rack.

We didn't have any major issues during the installation. The customer service has been fantastic before, during and after the purchase. We can't be happier with our decision.

- M.L., California

Setting Up Your Range

Now that you have both your wall spacer and range installed, we have provided the following tips to ensure that you set up your range and its parts correctly.



Drawers

Drawers can be removed by fully extending and lifting off of the positioning pegs. To re-install, slide the back edge of the drawer in, first engaging the rear alignment dowels, then lowering the front edge onto the guide pins. Failing to align the drawer properly onto the alignment dowels or positioning pegs can cause the drawer to contact the adjacent surface, resulting in chipping.



Burner Assemblies

There are four sizes of burner assemblies (caps and bowls): 18,000, 15,000, 11,000, and 5,000. The physical size of the burner corresponds directly to their BTU output in order from largest to smallest. Each burner is paired with its range top counterpart. The easiest way to tell where to place the burner assembly is by the size of the cutout.



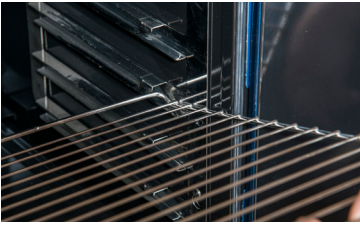
Oven Racks

The back bar of the oven rack should be at the rear of the oven. The safety-tip catch ensures rack is stopped prior to being over extended. To accommodate large roasts, a fully extended bottom rack will rest securely on corresponding open oven door. Telescoping racks are now available as an option.



Vertical Convection Oven Racks

Insert these oven racks in the same manner as the warming cupboard racks. Also available with a matching interlocking pastry sheet.



Warming Cupboard Oven Racks

The oven racks simply slide into one of the six rack positions with a backing bar slid under the rack stops.



Oven Vent Covers

These stainless clip-in vent covers prevent spills from entering the cutouts at the back of the cooktop or to direct the exhaust flow straight up and away from the rear wall or backsplash material.



Grates

The large, enameled grates come in pairs for the large center burners, and singles for the side grates. Place grates in corresponding position as shown.



Traditional Simmer Plate

(For Traditional Cooktops only) There are three exhaust ports (two on the sides, one in the rear). The rear exhaust port should sit in the back. The removable center disc can be used as a diffuser plate for any of the smaller burners. Once disc is removed, the wok ring will fit over this burner.



Portable Simmer Plate

(For Classique Cooktops only) The cast-iron Portable Simmer Plate allows Lacanche range owners to enjoy the functionality of a French plate without it being a “built-in” cooktop option. To use, simply set the portable simmering plate directly on a side grate, over a pair of side burners. The portable simmering plate will diffuse the heat of the burners to provide a softened, more gentle-tempered heating surface.

Operation of Your Gas Range

Gas Oven Ignition Procedure

If it is the very first time the gas oven is lit, then a purging process must be performed by depressing the control knob, rotating counter-clockwise to “HIGH” and holding the valve open until gas reaches the main oven burner and ignites. This may take up to two minutes.

Once fully purged and under normal use you will only need to hold the knob in for up to 20 seconds prior to ignition. It should spark for this period of time. With active use this will take approximately 10-15 seconds for the gas oven burner, 5-10 seconds for the surface burners due to length of fuel tube. Once the burner ignites the sparking should automatically stop. At this point continue to **hold the knob depressed for up to 10 seconds to allow the flame enough time to heat the flame sensor** (thermocouple). Once the flame sensor is hot enough the valve should stay open and you may release the knob, and turn to the desired temperature. Rotate the knob back to the “OFF” position to turn the oven off. *If you release the knob too soon before allowing the safety thermocouple to fully heat, the burner will simply go out. If this happens, repeat the process of ignition hold the knob in longer than previously attempted. The gas oven takes 20 minutes to preheat.



Gas Oven Low Flame Adjustment Hole

The small hole below the control knob is an access point for the low flame adjustment screw. This adjustment is done during our Quality Control process. This hole is meant to be open.



Range Top Gas Burners

To ignite, depress the control knob and rotate counter clockwise to “HIGH” and keep depressing for 5-10 seconds, which holds the valve open to ignite. Once burner ignites, continue depressing knob for 5 or more seconds allowing the thermocouple to fully heat. Once safety thermocouple is heated, release knob, and turn to desired temperature. If you release too soon the burner may go out. If so, repeat ignition process, holding knob in longer than previously attempted. This becomes very routine and simple with time.



Operation of Your Electric Range

Rotate control knob clockwise directly to the desired temperature. As a general rule, give the electric oven 30 minutes to preheat to 350. To broil, continue rotating the control knob clockwise one notch past “HIGH” to “BROIL”. Do not BROIL with the oven door open. The electric oven offers the possibility of lower temperature and even heat. It also provides a dry heat and is ideally suitable for baking & broiling.



Convection Ovens

The 21” width large-sized electric ovens and the 12 3/4” vertical ovens come with the ability to choose either static electric or electric convection depending on your needs. See the difference between static and convection on next page.



Convection Ovens Dual Modes

A toggle switch is located next to the control knob. When the switch is in the “up” position this is “static” mode, and the “down” position is “convection” mode. Since convection method uses a fan that circulates hot air uniformly and continuously, cooking time can decrease by 15%-20%.

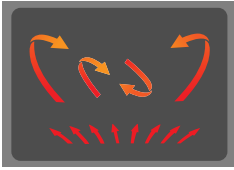


Petite Broiler Oven

The Chagny models come with a Petite Broiler Oven. This 6” high oven is useful for broiling and finishing dishes requiring browning. Because the petite oven has 700w less than its main oven counterpart, it will heat slower compared to the main ovens.

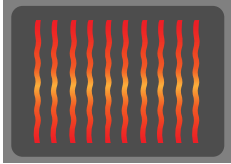


Advantages of Each Oven



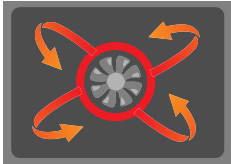
Gas Oven

- Rapid temperature rise and recovery
- Less flavor exchange between different dishes
- Recommended for browning and roasting
- Moisture created by open flame, so less drying



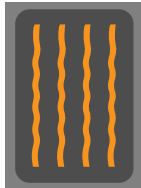
Static Electric Oven

- Low minimum temperature
- Very uniform and accurate temperature
- Recommended for baking needing precise heat
- Very good browning distribution
- Equipped with broilers which is ideal to accomplish browning or cooking a steak



Convection Electric Oven

- Cooks foods 15-20% faster
- Faster temperature rise than static electric oven
- Very regular and precise temperature
- Minimal flavor exchange between dishes
- More uniform coloring, even with several trays on several levels at once



Warming Oven & Keeping Foods Warm

- Low-temperature cooking
- Proofing bread
- Drying and preserving foods

General Oven Tips

- Always preheat thoroughly, 20 min for gas and convection ovens and 30 for static electric oven.
- Always load ovens centrally for height and width.
- Make sure there is at least ½" between the edge of items and wall of oven.
- Stagger multiple items on racks (don't align) to promote heat circulation.

Preheating Tips

Properly preheating an oven is much more than simply heating the air inside the oven cavity. The goal of a proper pre-heating cycle should be to saturate all of the oven walls with heat. The longer an oven (any oven, not just Lacanche) can pre-heat, the more stable the cooking environment will be and the quicker it will normalize when the door is opened and a room temp dish is introduced.

Preheat Times

Your preheating times will differ based on whether you are using your gas, electric convection, or standard electric oven. For the standard electric oven, we recommend a 30 minute preheat to get to 350 degrees. The gas and convection ovens will take 20 minutes to preheat to 350. The convection oven will cook dishes approximately 15-20% faster than a standard electric oven.

- When preheating, we recommended that any non-essential items are removed from oven cavity, such as, racks, drip trays and pastry sheets. Leaving them in can extend the preheat time.
- Putting a cold pan and food item into an oven not preheated properly can put a load on the heating element and result in a temperature spike.
- Opening and closing the oven door can cause heat loss which in turn can cause a temperature spike and result in uneven or longer cooking times.

Electric Oven Lights

The “amber” colored LED indicator is NOT intended to be a used a “preheat” indicator. This LED lamp is simply stating the electric oven elements are actively putting heat into the oven cavity. These elements cycle on and off the entire time your electric oven is active. This is how the electric oven regulates temperature. It’s best to open oven when the amber LED light is on. The red light simply lets you know that the oven is on.

Troubleshooting Common Baking Problems

Food too brown on top	Incorrect rack position Oven not preheated correctly
Food too brown on bottom	Oven door open too often causing temperature spike Incorrect rack position Incorrect temperature
Cakes burned on sides or not done in the center	Oven too hot Wrong pan size Oven not preheated correctly
Cookies too flat	Hot cookie sheet when dropping 2nd batch
Pies too light on top	Oven not hot enough Oven not preheated

Simmering Tips

The Lacanche was created with high output burners, so it is essential to use either your 5K burner, portable simmer plate, a diffuser, or the Traditional Plate to achieve a low simmer or to keep things warm at a consistent low temperature. To lower and diffuse the burner heat, here are some tips:

Portable Simmer Plate *(comes with Classique range models)*

The Portable Simmer Plate comes with all Classique range models. It can fit over your 5K and 11K or your two 15K depending on intensity of heat you want. This Portable Simmer Plate functions the same as the Traditional Plate except it is portable. *(See photo on pg. 7 bottom)*

The portable simmer plate rests securely on a side grate of any pair of burners. If you are trying to do a low temp place it over the lowest BTU burners and put one or both burners on low. This will heat up and retain heat like cast iron. For keeping things warm move your pot to the outside edge of the simmer plate, to increase heat move the pot toward the center of the heat source until you get the desired heat you want. At first, you may find yourself changing the position of the pot or pan to achieve your goal, but you will quickly learn the best positions and burners to use for each dish. This is a very popular method in French cooking.

Traditional Plate *(comes with Traditional range models)*

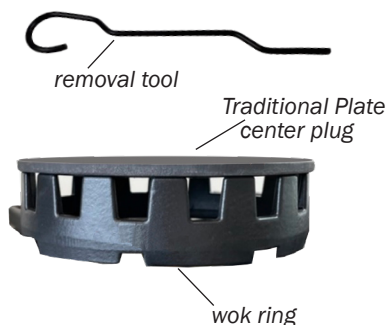
With using your Traditional Plate make sure to keep the burner on low and then move your pots and pans to the outside edges of the plate until you get the desired results. If the Traditional Plate is left on for a while it may build up enough heat that you can turn it off and it will stay warm for quite a while. You will become very adept at finding the perfect heat for your favorite dishes. *(See photo pg. 13 at top)*

Diffuser

There are many different types of one burner diffusers on the market. These are just placed directly over the burner and help to diffuse heat. If you have a Traditional Plate on your range, there is a round center plug on the plate that can be removed with the plug removal tool and used over one of the burners as a diffuser.

Wok Ring with Traditional Plate Cover

Place the wok ring on any burner locked into grates. Put the round center plug from the Traditional Plate on top of the wok ring. This lifts the pan up higher from the flame.



Cooktop Options

IMPORTANT: Remove any laser film protection before initial use. Failure to do so can cause irreversible damage. Position according to instructions for correct hook up, use, and venting.

French Plate/Traditional Top

The French Plate is a large, flat surface made of cast iron. A removable round “plug” sits in the center of the French plate, covering an 18,000 BTU burner directly below. The heat from this powerful burner will be diffused across the entire plate, with the heat being most intense in the center and radiating outward to the edges of the plate.



Use:

- It is not intended to be a direct cooking surface, always use cookware.
- Heat is distributed from the center – the center ring is hottest while the edges are cooler.
- It is designed to accommodate several pots cooking at different temperatures at the same time. The center is ideal for pasta or first stages of making your own soup. Simmer soups and stews a few inches from direct heat and melt butter or chocolate at the edges.
- Preheating of plate takes 15 to 20 minutes.
- Wok ring fits easily over open flame once the round Traditional plug is removed using the Traditional Plate Plug Removal Tool.
- Round Traditional plug can be used as a diffuser on one of the other burners.
- The cooktop can be challenging to clean. We do offer traditional plate covers to put into place when the cooktop is not in use.

Cleaning:

- Allow to cool before cleaning. Cleaning before cooling can cause damage.
- Use warm soapy water, sponge and/or scrub pad to wipe French Top surface. If needed, use soap with degreaser.
- Be sure to dry thoroughly to prevent rust.
- Special cast iron soaps, scrubs, and oils can be effective.
- Apply a small amount of oil on paper towel and spread evenly to protect from oxidation after each use.

Plancha

This high-heat non removable griddle option (made of chrome-plated steel) compares with Japanese teppenyaki grills. The design and high-heat features of the plancha are ideal for searing meat, seafood, or vegetables and provides a very healthy way to prepare food.



We advise lightly oiling to avoid any sticking. It's great for eggs and pancakes, searing meats and veggies, but not ideal for bacon/burgers because the trough surrounding the cooking surface isn't very deep. Because it's chrome and non-reactive, you can deglaze, great for caramelization.

Use:

- To begin, remove plastic protection. Initial use will cause smoke which is normal, no need for alarm.
- Use small amounts of high-temperature oil (high smoke point oil) a few seconds before cooking and between each use. This will help avoid sticking.
- Preheat 15-20 minutes for low to medium heat. For high heat searing, may take 30-40 depending on temperature desired.
- Splatter Guard for the Plancha is available from our Support Team.
- Do not put cover down until fully cool or it may cause warping. Plancha can remain hot for up to an hour.
- Use scraper included for removing any residue from heating areas.
- Do not use metal utensils or abrasive cleaning products.
- Note: Electric Oven Safety Reset can be partially tripped during transit. To reset, see Electric Oven Reset video online.

Perfect for:

Pieces of meat (steaks, chops, sirloin steaks, fish fillets, prawns, scallops, salmon and other fish steaks, etc.). Even thinly sliced vegetables such as onions, leeks, mushrooms, peppers, zucchini, asparagus etc.)

Cleaning:

- Do not use a steam cleaner to clean the plancha.
- While surface is warm, use tongs and a few ice cubes or a rag that has been dipped in a vinegar solution, wipe the heated surface to remove food residue.
- Use the included scraper tool scraping front to back to avoid gouging the surface. You can use a non-metallic abrasive sponge (Scotch Brite).
- Note: The Plancha will naturally develop a worn look after repeated use.
- For a more thorough cleaning, we recommend the 3M Griddle cleaning system. Follow the manufacturer's directions carefully.

Flame Grill

Flame Grill must be used under a high-capacity exhaust hood system. It essentially brings your outdoor grill indoors. Generates controlled heat without food juices dripping onto the heating elements, resulting in a healthier style of cooking. Cook quickly using radiant heat for meats, fish, or seafood to retain flavors. Operates just like a surface burner for igniting and temp control.

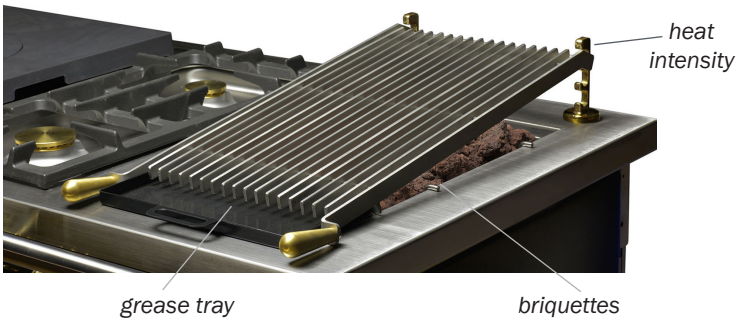


Use:

- Use no oils or fats when cooking over briquettes as these may burn and smoke.
- Best to preheat. Once preheated briquettes will maintain their heat for a long time which make them efficient for grilling.
- The incline of the grill rack allows for grease to run off the recovery rack and collect into the grease tray.
- The multiple levels of the grill rack allows adjustment of heat intensity by changing the distance from the heat source for faster or slower cooking.
- Thick pieces (e.g., ribs of beef) should not be seared too quickly to avoid a well browned outside and a raw inside. Untrimmed fat may burn, simply move food away from the flame.
- Use tongs to turn food, and clean the grill with a brush between each cooking to avoid the food sticking to the grill.
- Use oven gloves when taking hold of the grill brass handles to prevent burns.
- Cuts can be grilled lengthwise and crosswise once or twice; twice will more evenly distribute the juices and produce a better result.

Cleaning:

- Wait until the grill and grease tray has at least partially cooled before cleaning.
- Scrub grill and grease tray with metal brush in hot water and degreaser dishsoap.
- Empty ash drawer that sits inside warming cupboard under grill. Clean with degreaser and hot water.
- If needed, you can use stainless steel cleaner according to instructions. Do not use abrasive or chlorinated cleaners on stainless steel.



Multi Cooker

The Lacanche multi-cooker is a multi-use cooking tool that allows cooking of all kinds of food through three different cooking functions. It must be adjusted to the house water-hardness in order for the auto-fill feature to function properly. See Install instructions for procedure.



- The “Steamer” cooking function allows cooking of vegetables, fish, meat, or any preparations needing soft, regular and homogeneous cooking, with a high level of moisture. The steamer function can also cook in a multi-level tower to cook a high capacity of dishes, or various dishes simultaneously.
- The “Double-Bath” function maintains temperature of prepared food, the soft cooking at controlled temperature and the making of preserves.
- The “Boiling” function allows the cooking through immersion, the reheating of vacuum packed food, the reheating of pasta and rice, and convection cooking in temperature controlled water. The thermostatically controlled temperature offers the user a complete array of possible use.

Use:

- Temperature chart for foods is located in Lacanche manual.
- Heating time depends on the water level and the final temperature desired.
- The yellow/amber LED light situated at the center of the control panel will turn-off once the desired temperature is reached.
- Place food in sealed containers (preserves, cans, etc.) or food in sealed pouches (vacuum packed, frozen pack), or food in baskets (pasta, rice, vegetables, etc.), directly in the hot (slow cooking, maintaining temperature), simmering (preserving, canning) or boiling water (cooking and/or reheating) depending on the result you wish to attain.
- To manually reset, push the red button below the tank in the cupboard.

Cleaning:

- The low operating temperature of the multi-cooker makes it prone to bacteria development. Clean following steps below.
- Before any maintenance or cleaning make sure the electric supply is turned off, and tank is cool.
- After each and every use, drain and clean the tank thoroughly with soapy water and rinse thoroughly.
- Do not use chlorine based cleaning products.

Cabinet: Clean the inside with a non-abrasive cleaning product. If needed, unclip the gaskets and remove them while cleaning. Rinse and dry.

Enamel parts: Use soapy water, never use abrasive powders.

Body panels: You can use special-purpose products for stainless steel. Use according to directions. Do not use products with blue dye.

Induction

Induction is the latest development to be adopted as a heating method for cooktops. This technology uses the principle of the electromagnetic field – which is why it requires cooking utensils that have bases containing ferromagnetic material. The Induction coils may make slight vibration noises during its operation. This is normal. (see considerations below)



Benefits of Induction Cooking:

- Cooktops heat faster than electric. Only the cookware heats, not the burner.
- Offers precise temperature for more controlled cooking controls.
- Surface of cooktop remains cool to touch, for safety and easier cleaning.

Use:

- Induction is only compatible with cookware composed of magnetic materials such as stainless steel and cast iron. Not all stainless cookware works equally well on induction (see manufacturers info). There are many familiar brands that provide cookware that is compatible with induction.
- Generating a humming sound while cooking or boiling is normal. Slight sounds, like hums or buzzes may be produced by different types of cookware
- Must use right sized cookware and place in center of heating element to activate. Make sure pan has a flat bottom.
- Familiarize yourself with the different settings, some of them are power boosts and will turn off at a specified time.
- Induction cooktop can scratch easier due to the smooth glass. Avoid sliding your cookware on the surface, and using abrasive cleaning material.
- While in use, if pan is removed from the burner, power is cut automatically. If the pan is repositioned on the burner, the power automatically restarts.

Cleaning:

Please Note: Induction cooktops have a glass-ceramic surface which makes it vulnerable to scratches. Some stains if not cleaned can lodge themselves on the surface and hamper the cooktop.

- Switch off before cleaning and let it cool.
- Use a soft cloth or damp soft sponge to wipe off.
- Use a small amount of specialized cooktop cleaner cream to clean cooktop
- For crusted food residue, use a special scraper for glass and ceramic and scrape gently at a 45-degree angle.
- Do not use much pressure as they could cause scratches.
- Remove hard water stains or white splotches from your cooktop using white vinegar. Moisten cloth, let sit, then rub stains away. Rinse with distilled water.

Cleaning and Caring for Your Range

Before cleaning, be sure to close the gas supply and/or isolate from the main electrical supply.

Brass Burner Caps

With normal use, brass will lose its shine, become bronzed, and patina. Over-polishing the brass caps is not recommended because performance may be affected and result in burner malfunction. Simply clean with a cloth using dish soap and water. For heavier, baked-on grease splatter, submerge the caps with tongs into boiling white vinegar for 10-15 seconds. After, you may polish the caps with Mother's Mag & Aluminum Polish. Enameled steel burner cap covers are available as cosmetic covers for discolored brass burners.

Brass Trim

First clean the brass with soap and water. To remove heavier tarnish or grease, use a metal cleaner and polish (Mother's Mag). For the towel bar-holders, and oven door bar-holders, you may use tape to protect the surrounding enamel.

CAUTION: Do not allow any brass polish or cleaners to come in contact with the enamel. The chemicals will cause damage to the enameled finish.



Stainless Steel

All stainless steel parts should be cleaned regularly with hot, soapy water or a neutral, non-abrasive detergent. To remove the haze left from this step of cleaning, use either a good stainless steel cleaner (such as Zep or Sprayway stainless steel cleaners). Wiping with the grain will keep hazing and scratches less visible. These products made just for stainless steel can be purchased at your local hardware store.



Range Top

Clean regularly with hot, soapy water or neutral, non-abrasive detergent. To remove heavier or burnt-on contaminants from the range top, soak the range top in a degreaser or vinegar for 15-20 minutes, then using a fine-bristled nylon brush, scrub with the grain. Dry thoroughly. Wipe clean and finish by using stainless steel cleaner on a clean rag.

CAUTION:

- Do not use steel wool pads, abrasive cloths, powders, metals tools, abrasive cleaners as they can scratch stainless surfaces.
- Do not use chlorinated cleansers (bleach of any kind), ammonia, cleansers containing blue dye, or anything acidic, as it can permanently cause micro-pitting or erosion.

Cleaning Enamel Surfaces

Use a sponge and soapy water or a degreasing product applied with a soft cloth. A gentle, non-ammonia glass cleaner can be used if soap is not effective.

CAUTION: Abrasive cleaners and excessive/harsh rubbing can scratch enamel. Do not use any metal, cast iron, or brass polish cleaners. If Brasso, Copper Brite, Flitz, Mother's Mag and Aluminum Polish etc. comes in contact with any enameled surfaces, they will cause permanent damage to the enamel.



Cleaning Chrome, Nickel, Copper, or Brushed Stainless Trim

These upgraded trim options include the towel bar supports, oven door handle supports, temperature knobs and drawer pulls. The towel bar and oven door bars are always stainless steel. Wash all upgraded trim parts with soap and water, then dry with a soft cloth.

Aluminum Burner Buckets

For light soils, clean with dish soap, water and a sponge. For heavy soils, use a nylon bristle brush and a product called Bon Ami.

Cast Iron Grates

Using a brush or cleaning pad, wash with soap and water, then dry. For more heavily soiled grates, degreaser or Easy-Off can be used. Avoid soaking grates in soap and water as it may weaken adhesive for rubber grate feet.



Grill/Griddle Plate—Cast Iron Plate with Treated Finish

Using a brush or cleaning pad, wash with soap and water, then dry. Even though these plates have a treated finish, a light “seasoning” of these cooking surfaces will make for easier cleaning and provide a good non-stick surface. However, seasoning is not required.



Cleaning Your Oven

A standard oven cleaner (like Sprayway) should be sprayed onto a towel when cleaning oven walls. Refer to the Range Cleaning video on our website. Clean the rear cover(s) (electric oven or fan-assisted oven) to ensure the cooling louvers are not blocked with deposits. Do not spray cleaner directly through the louvers or it will go onto the back wall. After cleaning, and before use, make sure that the base plate of the oven is properly mounted at rear, slid forward and fitted under the front edge of the oven in order to avoid deformation of the base due to heat. (The bottom base enamel panel is purposefully designed with slight torsional twist so will not lay flat when loose or removed. It will be in compression when fitted properly).

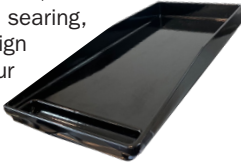
CAUTION: Do not use abrasive cleaners on oven walls. Keep oven cleaner away from electrical elements, thermal probes, rubber gasket seals, and hinges. Oven door gasket can be removed for cleaning but be sure to remove all cleanser residue.



Optional Accessories (Please call for pricing).

Griddle Plate

The enamel-coated cast iron griddle plate rests over any two side burners. Ideal for pancakes, French toast, and pan searing, its unique design locks on to your Lacanche grate.



Grill Plate

The cast iron grill plate is ideal for grilling steak, chicken, fish and burgers. Its design locks on to the Lacanche grate above two burners.



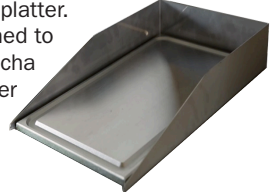
Grill Plate Splatter Guard

The stainless steel “shield” protects surrounding surfaces from grease or hot oil splatter. It is designed to fit the grill plate’s outer edge.



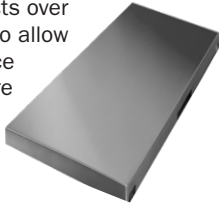
Plancha Splatter Guard

The stainless steel “shield” protects surrounding surfaces from grease or hot oil splatter. It is designed to fit the Plancha plate’s outer edge.



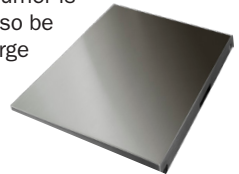
Side Burner Cover

This brushed stainless steel side burner cover rests over 2 side burners to allow for working space when burners are not in use.



Traditional Plate Cover

Provides generous work space when Traditional Plate burner is not in use; may also be utilized with the large Classique burner.



Large Reducing Trivet

The large reducing trivet bridges the gap between the Classique cooktop grates, allowing for the use of small to medium size pots on the 18k BTU burner. It also fits inside the Traditional Simmer Plate to convert it into an open flame burner.



Small Trivet

The trivet bridges the gap between the cooktop grate tins allowing for very small pots to fit over the 5K, 11k, & 15K burner.



Brass Cap Covers

Aesthetic covers for brass burners. May be used while burner is off or in use to reduce the amount of spills and stains.



Brass Burners Caps

Brass burners caps come in all BTU burner sizes. We recommend a good cleaning before deciding to purchase new ones.



Burner Bowls

These aluminum burners bowls sit directly underneath the brass burner caps.



Pastry Sheet

An enamel coated steel pastry sheet that can lock on the grates for use in baking and reheating. Pastry sheets available for standard, large, and vertical convection ovens.



Telescoping Rack

Telescopic rails attach to the oven walls and are perfect for use with heavier items. They are fully extendable making checking and lifting food from oven easier.



Drip Tray and Broiler Insert

With rack inserted on top, this tray can be used as a broiler pan. When used separately, it may be placed on bottom of oven to catch spill-over.



Butcher Block

Our portable butcher block is a heavy duty chopping surface that serves as a work station for food prep.



Additional Items:

We also carry parts such as racks, multicooker accessories, grates, etc. that are not represented above. To order, please contact our Support Team at 1-888-222-2930 or support@frenchranges.com.

We are enjoying the new range immensely! We use many of the cooktop accessories daily. The diffusers are great for simmering!

Service, Parts, and Warranty

For any service questions or issues, please follow these steps to a solution:

Step 1: Go to Art Culinaire’s online support menu @ frenchranges.com/support. The website includes essential videos for install and service, technical and user manuals, cabinet specifications, & gas and electric hook up.

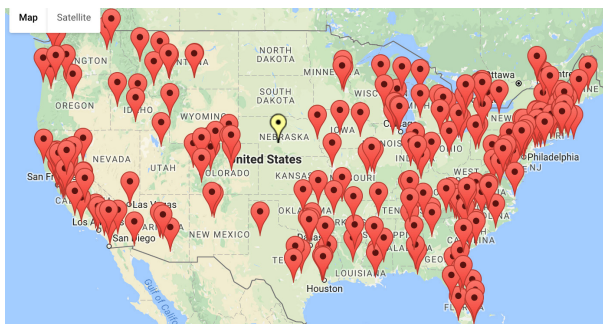
Step 2: If you are unable to find the information you need online, please contact Art Culinaire’s Support Team at 888-222-2930 or support@frenchranges.com. Troubleshooting can often be performed over the phone or via email with a representative from our professional service staff.

Step 3: If the issue requires parts or labor, Art Culinaire will contact a service company in your area through our national service database or you may contact your local servicer directly. Art Culinaire maintains parts and supplies in our Snohomish, Washington warehouse, and can ship any needed items ASAP by UPS. Occasionally, custom parts need to be ordered directly from the Lacanthe factory in France.

“Your service team is so knowledgeable and so quick to respond, which is why we’ve decided to purchase the same stove for our second home. Lacanthe offers customer service on another level!”

- J.S., New York

Although Lacanthe ranges are designed with simplicity and longevity in mind, there will come a time when service is necessary. We maintain a nationwide service network. These service companies typically repair ranges only and do not handle installation unless otherwise noted. If you experience an issue with your range within the warranty period, please contact our service department so that they can approve all repairs and issue any necessary parts. If you have a preferred service company with whom you are comfortable our Support Team can work with them providing any technical information or parts. We strive to make repairs as quick and easy for all of our owners and their beloved ranges. With proper care and maintenance, your Lacanthe range will be a timeless heirloom.



Example Only—does not reflect exact Installer locations. Please contact our Support Team for more info: support@frenchranges.com.

Join the Lacanche Community

Art Culinaire's mission is "Bringing the Family Back to the Table." We consider you part of our Lacanche family. If you have stories or photos of your Lacanche experience, we'd love to hear from you, and/or tag us. Send to care@frenchranges.com

We invite you to participate with the Lacanche community in several ways:



www.youtube.com/LacancheTV Join us on Youtube where you will find videos on how to use accessories and cooktop options, Art Culinaire's history, inspirational cooking videos and more.



www.instagram.com/lacanche.usa On this platform we share range and kitchen photos, resources, accessory help, recipe ideas, and inspirational reels. We often feature owners ranges in our Story section.



www.facebook.com/lacanche.usa There are several Lacanche interests groups and cooking communities on Facebook that share recipes, range excitement, and culinary tips. They span the globe and can connect you with other Lacanche lovers and culinary skills tips.



pinterest.com/lacanche_usa Photos galore in all your favorite colors.

Ambassador Program

Art Culinaire's Ambassador Program is a community of owners who are willing to share their Lacanche enthusiasm with a potential owner. If an owner is unable to make it to one of our three showrooms, an Ambassador will open up their home to host a viewing. In return, we show our appreciation with a thank you of a culinary related gift or a Lacanche accessory.

Usually we identify these potential ambassadors, but we also have owners that reach out and express interest. To find our more, please email care@frenchranges.com



*"We are happy to show off our beautiful range.
It makes us happy to cook on it and even just look at it."*

- S D., California



Photo by Rahel Collet. Range: Matte Black Sully, NY Showroom



ART CULINAIRE USA

General Inquires:
800-570-2433

Customer Care, Cleaning, & Usage:
425-481-8850
care@frenchranges.com

Tech Support, Parts & Service:
888-222-2930
support@frenchranges.com

frenchranges.com
@lacanche.usa