TASTE AND COLOURS

White  Ivory  Frangipane  Marron glacé  Terracotta  Armor blue
Delft blue  Portuguese blue  Dark blue  Light olive  Green  Chocolate
Provence yellow  Mandarin  Burgundy red  Black  Stainless steel  Anthracite

LES PIANOS GASTRONOMES
SIL - LACANCHE - 21230 ARNAY-LE-DUC - FRANCE - PHONE: 33 (0) 380 903 505 - Fax 33 (0) 380 842 492
www.lacanche.com
Lacanche range cookers are different to other range cookers, and boast an extraordinary heritage. They take their name from the village of Lacanche, situated deep in the heart of the Burgundian countryside in France. A foundry was established here some 200 years ago, and ever since then range cookers have been manufactured on the site, primarily for use in French commercial kitchens.

The standard colour of a Lacanche range cooker is black. Stainless steel or enamelled colours are available as an option. The control knobs, ends of handrail, drawer pulls and door handles are made of solid, cast, forged brass. The standard Lacanche trim is brass. They are also available in chrome-plated (mat or gloss), nickel-plated and brushed stainless steel finishes.

Hobs are made of a single piece of pressed 18/10 stainless steel. The various power burners come with electric ignition and flame failure safety device as standard. The pan stands in enamelled cast-iron and burners have been designed for maximum versatility: they accommodate pans and pots ranging from 10 to 40 cm.

The simmer plate available on various models is made of enamelled polished cast-iron. The central ring can be taken off for open-flame cooking. As an alternative to gas burners, some range cookers can be supplied with electric hobs (radiant or induction).

Lacanche range cookers are built with:

- One large 74 L. oven, which accepts 530 x 325 mm plates on all following cookers: Cormatin, Vougeot/Volnay, Chassagne/Chambertin, Sully, and Fontenay.
- Two 55 L. ovens, which accept 400 x 300 mm plates on Cluny and Chagny cookers.
- One large 74L. oven and one 49 L. side convection oven. The side oven accepts 292 x 400 mm plates on Saulieu/Savigny and Citeaux cookers.

In all cases, oven dishes can be inserted at 3 different heights. The interior of the oven is made of vitrified heavy-duty enamel. It is acid-resistant, easy to clean and provides a smooth surface. The ovens are offered in a choice of gas, static electric or convection electric versions.

Lacanche is maintaining the tradition of bespoke manufacturing. Any project involving specific dimensions or technical features should be transmitted to the Lacanche workshops, where a team of specialists will gladly check all aspects of the project in terms of feasibility, price and delivery time.

**NB:**
All Lacanche range cookers can be operated in either 230V 1 N~50 Hz or 400 V 3N~50 Hz (unless stated otherwise). The technical specifications comply with professional standards and with the CE norms EN 203.1 and EN 203.2 for gas cookers. The appliances feature the CE seal of approval. The specifications for gas burners are made for natural gas (G20-20 mb). LPG-compatible versions are available on request.

**IMPORTANT:**
The CE norms prescribe maximum operating temperatures, as measured on the back and side walls above the cooking table. Accordingly, the range cooker must always be placed at a certain distance from the walls. This can be achieved by using the DS Back Strip or the LCR stainless steel backsplash (details on page 30).

All necessary arrangements must be made at installation stage in order to prevent any flammable piece of furniture or decoration item from coming close to the range cooker at any time. If this should not prove possible, sturdy fire-proof insulating panels must be installed around the cooker.

Please take all applicable fire safety regulations into account when installing a Lacanche range cooker!

*This document does not form the basis of a contract. All technical specifications and product descriptions are subject to change without prior notice. This applies in particular to any change made by SIL (Société Industrielle de Lacanche) to the materials, manufacturing procedures, dimensions or performance data.*
**CLASSIC HOB 3 BURNERS**
- 1 x 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

**CLASSIC HOB 4 BURNERS**
- 1 x 4 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

**TRADITIONAL HOB 2 BURNERS AND SIMMER PLATE**
- 1 cast iron simmer plate over 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

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**Ovens:**

<table>
<thead>
<tr>
<th>Interior dimensions (mm)</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Static oven: W 530 x H 305 x D 455</td>
<td>LG 731 G</td>
</tr>
<tr>
<td>Convection elec. oven: W 530 x H 305 x D 405</td>
<td>LG 741 G</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG 731 E</td>
</tr>
<tr>
<td>LG 741 E</td>
</tr>
<tr>
<td>LG 731 CT</td>
</tr>
<tr>
<td>LG 741 CT</td>
</tr>
</tbody>
</table>

**Options:**
- Standard finish:
  - Black enamel
  - Trim: brass
- Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
- Stainless steel plinth: LRH 701 (increases height to 900/910 mm)
### RADIANT HOB

#### 4 RINGS
- Vitroceramic hob
- 2 x Ø 210 mm @2100 W rings
- 2 x Ø 140/210 mm double rings, @1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

### INDUCTION HOB

#### 3 RINGS
- Vitroceramic hob
- 1 ring Ø 145 mm @1400 W, booster 1800 W
- 1 ring Ø 200 mm @ 1850 W, booster 1800 W
- 1 ring Ø 270 mm @ 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

<table>
<thead>
<tr>
<th>Reference</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>LVTR 741 E (1)</td>
<td>LVI 731 E</td>
</tr>
<tr>
<td>LVTR 741 CT (1)</td>
<td>LVI 731 CT</td>
</tr>
</tbody>
</table>

(1) Voltage: 400 V 3N + T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V)
W 700 x H 900 x D 650mm
- Standard finish:
  - Black enamel
  - Trim: brass
- Options:
  - Enamelled colours and stainless steel: LOC 702
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)

CLASSIC Hob
3 burners
- 1 x 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

CLASSIC Hob
4 burners
- 1 x 4 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

Traditional Hob
2 burners and simmer plate
- 1 cast iron simmer plate over 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

Ovens:
- interior dimensions (mm)
  - Static oven: W 530 x H 305 x D 455
  - Convection elec. oven: W 530 x H 305 x D 405
  - Grill oven: W 530 x H 140 x D 450

Reference
- LG 732 E
- LG 742 E
- LCF 732 E

1 x 3.1 kW static elec. oven with grill
and 1 x 26 L/2.85 kW static elec. oven with grill
1 x 3.4 kW conv. elec. oven with grill
and 1 x 26 L/2.85 kW static elec. oven with grill

Reference
- LG 732 CT
- LG 742 CT
- LCF 732 CT
CLUNY 1000

W1000 x H 860 x D 650 mm

- Standard finish:
  - Black enamel
  - Trim: brass

- Options:
  - Enamelled coloured stainless steel: LOC 1052
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1001

CLASSIC Hob
5 burners

- 1 x 5 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- 1 x 4 kW burner
- Electric ignition and flame failure safety systems

TRADITIONAL Hob
4 burners and simmer plate

- 1 simmer plate above 5 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- 1 x 4 kW burner
- Electric ignition and flame failure safety systems

Ovens:

<table>
<thead>
<tr>
<th>Ovens</th>
<th>Interior dimensions (mm)</th>
<th>Reference</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Static oven</td>
<td>W 400 x H 305 x D 455</td>
<td>LG 1052 G</td>
<td>LCF 1052 G</td>
</tr>
<tr>
<td>Convection oven</td>
<td>W 400 x H 305 x D 405</td>
<td>LG 1052 GE</td>
<td>LCF 1052 GE</td>
</tr>
<tr>
<td>2 x 3.5 kW gas ovens</td>
<td></td>
<td>LG 1052 E</td>
<td>LCF 1052 E</td>
</tr>
<tr>
<td>1 x 3.5 kW gas oven and 1 x 2.5 kW static elec. oven with grill.</td>
<td></td>
<td>LG 1052 GCT</td>
<td>LCF 1052 GCT</td>
</tr>
<tr>
<td>2 x 2.5 kW static elec. ovens with grills.</td>
<td></td>
<td>LG 1052 ECT</td>
<td>LCF 1052 ECT</td>
</tr>
<tr>
<td>1 x 3.5 kW gas oven and 1 x 2.65 kW convection elec. oven with grill.</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 x 2.5 kW static elec. oven with grill and 1 x 2.65 kW convection elec. oven with grill.</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
RADIANT HOB
5 RINGS
- Vitroceramic hob
- 2 x Ø 210 mm @2100 W rings
- 2 x Ø 140/210 mm double rings, @1000 / 2100 W
- 1 x oval ring 170 x 265 mm, @1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

INDUCTION HOB
5 RINGS
- Vitroceramic hob
- 1 left ring Ø 145 mm @1400 W, booster 1800 W
- 1 left ring Ø 180 mm @ 1850 W, booster 2500 W
- 1 right ring Ø 145 mm @ 1400 W, booster 1800 W
- 1 right ring Ø 200 mm @ 1850 W, booster 2500 W
- 1 central ring Ø 270 mm @ 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

Reference
LVTR 1052 E (1)
LVTR 1052 ECT (1)

Reference
LVI 1052 E (1)
LVI 1052 ECT (1)

(1) Voltage: 400 V 3N + T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V)
CLUNY 1400 D

W1405 x H 860 x D 650 mm

- Standard finish:
  - Black enamel
  - Trim: brass
- Options:
  - Enamelled colours and stainless steel: LOC 1401
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1400

Ovens:

<table>
<thead>
<tr>
<th>Ovens</th>
<th>Interior dimensions (mm)</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Static oven:</td>
<td>W 400 x H 305 x D 455</td>
<td>LG 1452 G-D</td>
</tr>
<tr>
<td>Convection oven:</td>
<td>W 400 x H 305 x D 405</td>
<td>LCF 1452 G-D</td>
</tr>
<tr>
<td>Simmer oven:</td>
<td>W 328 x H 506 x D 533</td>
<td>LCF 1452 G-D</td>
</tr>
</tbody>
</table>

2 x 3.5 kW gas ovens.

1 x 3.5 kW gas oven
and 1 x 2.5 kW static elec. oven with grill.

2 x 2.5 kW static elec. ovens with grills.

1 x 3.5 kW gas oven
and 1 x 2.65 kW convection elec. oven with grill.

1 x 2.5 kW static elec. oven with grill
and 1 x 2.65 kW convection elec. oven with grill.

Optional extra, on right hand side only:
Simmer oven (see description p.29).

- 30% deposit to be paid on order registration.
- This appliance can neither be returned nor exchanged.
### RADIANT HOB

- **5 RINGS**
  - Vitroceramic hob
  - 2 x Ø 210 mm @ 2100 W rings
  - 2 x Ø 140/210 mm double rings, @ 1000 / 2100 W
  - 1 x oval ring 170 x 265 mm, @ 1000 / 2100 W
  - Rotating control power switch
  - Residual heat indicator

### INDUCTION HOB

- **5 RINGS**
  - Vitroceramic hob
  - 1 left ring Ø 145 mm @ 1400 W, booster 1800 W
  - 1 left ring Ø 180 mm @ 1850 W, booster 2500 W
  - 1 right ring Ø 145 mm @ 1400 W, booster 1800 W
  - 1 right ring Ø 200 mm @ 1850 W, booster 2500 W
  - 1 central ring Ø 270 mm @ 2400 W, booster 3300 W
  - Rotating control power switch
  - Residual heat indicator

---

**Reference**

- LVTR 1452 E-D (1)
- LVTR 1452 ECFD (1)
- ETL 001

---

**Reference**

- LVI 1452 E-D (1)
- LVI 1452 ECFD (1)
- ETL 001

---

(1) Voltage: 400 V 3N + T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V)

(2) Requires water supply and connection to waste.

(3) Cannot be fitted over simmer oven.

Any of the hob options illustrated below may be integrated (as optional extra) on the right hand side of the hob.

<table>
<thead>
<tr>
<th>Hob Type</th>
<th>1 x 5 kW burner</th>
<th>2 x 3 kW burners</th>
<th>2 x 4 kW burners</th>
<th>2 radiant rings, 1 x Ø 210 mm @ 2100 W, 1 Ø 140/210 mm @ 1000/2100 W</th>
</tr>
</thead>
<tbody>
<tr>
<td>LAG 010 UR</td>
<td>LAG 020 R</td>
<td>LAG 024 R</td>
<td>LAE 020 VTR</td>
<td></td>
</tr>
<tr>
<td>LAE 0201</td>
<td>LAE 010 TPK</td>
<td>LAE 010 GE</td>
<td>LAG 010 CKG</td>
<td></td>
</tr>
</tbody>
</table>

- Multi cooker 3.5 kW
- Electric fryer 6 L - 3.5 kW
- Electric griddle 3.5 kW
- Gas-grill 4 kW

---

**Reference**

- LAE010 CV (2) (3) LAE 413 FR (3)
CLUNY 1400 G

W1405 x H 860 x D 650 mm

- Standard finish:
  - Black enamel
  - Trim: brass

- Options:
  - Enamelled colours and stainless steel: LOC 1401
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1400

Ovens: interior dimensions (mm)

| Static oven: | W 400 x H 305 x D 455 |
| Convection oven: | W 400 x H 305 x D 405 |
| Simmer oven: | W 328 x H 506 x D 533 |

Reference

| 2 x 3.5 kW gas ovens. | LG 1452 G-G |
| 1 x 3.5 kW gas oven and 1 x 2.5 kW static elec. oven with grill. | LG 1452 GE-G |
| 2 x 2.5 kW static elec. ovens with grills. | LG 1452 E-G |
| 1 x 3.5 kW gas oven and 1 x 2.65 kW convection elec. oven with grill. | LG 1452 GCT-G |
| 1 x 2.5 kW static elec. oven with grill and 1 x 2.65 kW convection elec. oven with grill. | LG 1452 ECT-G |

Optional extra, on left hand side only:
Simmer oven (see description p.29).

ETL 001

30% deposit to be paid on order registration.
This appliance can neither be returned nor exchanged.
**RADIANT HOB**

5 RINGS

- Vitroceramic hob
- 2 x Ø 210 mm @ 2100 W rings
- 2 x Ø 140/210 mm double rings, @1000 / 2100 W
- 1 x oval ring 170 x 265 mm, @1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

**INDUCTION HOB**

5 RINGS

- Vitroceramic hob
- 1 left ring Ø 145 mm @ 1400 W, booster 1800 W
- 1 left ring Ø 180 mm @ 1850 W, booster 2500 W
- 1 right ring Ø 145 mm @ 1400 W, booster 1800 W
- 1 right ring Ø 200 mm @ 1850 W, booster 2500 W
- 1 central ring Ø 270 mm @ 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

Any of the hob options illustrated below may be integrated (as optional extra) on the right hand side of the hob.

- 1 x 5 kW burner
- 2 x 3 kW burners
- 2 x 4 kW burners
- 2 radiant rings, 1 x Ø 210 mm, Ø 140/210 mm @1000/2100 W
- Electric plancha 2.2 kW
- Electric griddle 3.5 kW
- Gas-grill 4 kW
- Multi cooker
- Steamer
- Pasta Boiler
- Bain Marie
- 3.5 kW

(1) Electric installation: 400v 3N + T~50Hz.
(2) Requires water supply and outlet connection to waste waters.
(3) Cannot be installed in top of simmer oven option.
**CLUNY 1800**

- **Standard finish:**
  - Black enamel
  - Trim: brass

- **Options:**
  - Enamelled colours and stainless steel: LOC 1852
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1800

**CLASSIC HOB**

- **5 BURNERS**
  - 1 x 5 kW burner
  - 2 x 3 kW burners
  - 1 x 1.5 kW burner
  - 1 x 4 kW burner
  - Electric ignition and flame failure safety systems

**TRADITIONAL HOB**

- **4 BURNERS AND SIMMER PLATE**
  - 1 cast iron simmer plate over 5 kW burner
  - 2 x 3 kW burners
  - 1 x 1.5 kW burner
  - 1 x 4 kW burner
  - Electric ignition and flame failure safety systems

**Ovens:**

- **Interior dimensions (mm):**
  - Static oven: W 400 x H 305 x D 455
  - Convection oven: W 400 x H 305 x D 405
  - Simmer oven: W 328 x H 506 x D 533

- 2 x 3.5 kW gas ovens.
- 1 x 3.5 kW gas oven
- 2 x 2.5 kW static elec. ovens with grills
- 1 x 3.5 kW gas oven
- 1 x 2.65 kW convection elec. oven with grill.
- Optional extra: on right or left hand side (must be specified when ordering):
  - Simmer oven (see description p.29).

- Reference:
  - LG 1852 GG
  - LG 1852 GEG
  - LG 1852 EG
  - LG 1852 GCTG
  - LG 1452 ECTG
  - ETL 001

- Reference:
  - LCF 1852 GG
  - LCF 1852 GEG
  - LCF 1852 EG
  - LCF 1852 GCTG
  - LCF 1852 ECTG
  - ETL 001

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30% deposit to be paid on order registration. This appliance can neither be returned nor exchanged.
**RADIANT HOB**

- Vitroceramic hob
- 2 x Ø 210 mm @ 2100 W rings
- 2 x Ø 140/210 mm double rings, @1000 / 2100 W
- 1 x oval ring 170 x 265 mm, @1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

**INDUCTION HOB**

- Vitroceramic hob
- 1 left ring Ø 145 mm @ 1400 W, booster 1800 W
- 1 left ring Ø 180 mm @ 1850 W, booster 2500 W
- 1 right ring Ø 145 mm @ 1400 W, booster 1800 W
- 1 right ring Ø 200 mm @ 1850 W, booster 2500 W
- 1 central ring Ø 270 mm @ 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

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Any of the hob options illustrated below may be integrated (as optional extra) on the left and right hand sides of the hob (position must be specified when ordering).

1 x 5 kW burner
2 x 3 kW burners
2 x 4 kW burners
2 radiant rings, 1 x Ø 210 mm @ 2100 W, 1 Ø 140/210 mm @ 1000/2100 W

LAG 010 UR  LAG 020 R  LAG 024 R  LAE 020 VTR

2 induction rings
1 x Ø 145 mm @ 1400 W, booster 1800 W
1 x Ø 200 mm @ 1850 W, booster 2500 W

LAE 0201  LAE 010 TPK  LAE 010 GE  LAG 010 CKG

Electric plancha 2.2 kW
Electric griddle 3.5 kW
Gas-grill 4 kW

Multi cooker
Steamer
Pasta boiler
Bain Marie
3.5 kW

LAE 010 CV (2)  LAE 413 FR (3)

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(1) Voltage: 400 V 3N + T ~ 50 Hz. as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V)
(2) Requires water supply and connection to waste.
(3) Cannot be fitted over simmer oven.
CHAGNY

L. 1000 x H. 914 x P. 650 m
- Standard finish:
  - Black enamel
  - Trim: brass
- Options:
  - Enamelled colours and stainless steel: LOC 1052
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)

**CLASSIC HOB**

5 BURNERS
- 1 x 5 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- 1 x 4 kW burner
- Electric ignition and flame failure safety systems

**TRADITIONAL HOB**

4 BURNERS AND SIMMER PLATE
- 1 cast iron simmer plate over 5 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- 1 x 4 kW burner
- Electric ignition and flame failure safety systems

<table>
<thead>
<tr>
<th>Ovens:</th>
<th>interior dimensions (mm)</th>
<th>Reference</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Static oven:</td>
<td>W 400 x H 305 x D 455</td>
<td>LG 1053 EG</td>
<td>LCF 1053 EG</td>
</tr>
<tr>
<td>Convection oven:</td>
<td>W 400 x H 305 x D 405</td>
<td>LG 1053 E</td>
<td>LCF 1053 E</td>
</tr>
<tr>
<td>Grill oven:</td>
<td>W 400 x H 145 x D 440</td>
<td>LG 1053 CTG</td>
<td>LCF 1053 CTG</td>
</tr>
</tbody>
</table>

- 1 x 3.5 kW gas oven, 1 x 2.5 kW static elec. oven with grill
  and 1 x 2.4 kW static elec. oven with grill.
- 2 x 2.5 kW static elec. ovens with grills
  and 1 x 2.4 kW static elec. oven with grill.
- 1 x 3.5 kW gas oven, 1 x 2.65 kW convection elec. oven with grill
  and 1 x 2.4 kW static elec. oven with grill.
- 1 x 2.5 kW static elec. oven with grill, 1 x 2.65 kW convection elec. oven with grill and 1 x 2.4 kW static elec. oven with grill.
RADIANT HOB
5 RINGS

- Vitroceramic hob
- 2 x Ø 210 mm @2100 W rings
- 2 x Ø 140/210 mm double rings, @1000 / 2100 W
- 1 x oval ring 170 x 265 mm, @1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

Reference

IVTR 1053 E (1)

IVTR 1053 ECT (1)

(1) Voltage: 400 V 3N + T~50 Hz as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V)
## Vougeot & Volnay

### Vougeot

- **Dimensions:** W 1000 x H 860 x D 650 mm
- **Standard finish:**
  - Black enamel
  - Trim: brass
- **Options:**
  - Enamelled colours and stainless steel: LOC 1051
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1001

### Volnay

#### CLASSIC HOB
5 BURNERS
- 1 x 5 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- 1 x 4 kW burner
- Electric ignition and flame failure safety systems

#### TRADITIONAL HOB
4 BURNERS AND SIMMER PLATE
- 1 cast iron simmer plate over 5 kW burner
- 2 x 3 kW burners
- 1 x 1.5 kW burner
- 1 x 4 kW burner
- Electric ignition and flame failure safety systems

<table>
<thead>
<tr>
<th>Ovens:</th>
<th>Reference</th>
<th>Reference</th>
</tr>
</thead>
</table>
| **Static oven:**        | W 530 x H 305 x D 455 | LG 1051 G
| **Convection oven:**    | W 530 x H 305 x D 405 | LG 1051 G
| **1 x 4 kW gas oven.**   |             | LCF 1051 G
| **1 x 3.1 kW static elec. oven with grill.** | LG 1051 E | LCF 1051 E
| **1 x 3.4 kW convection elec. oven with grill.** | LG 1051 CT | LCF 1051 CT
| Optional extra:          |             |                 |
| Simmer oven (see description p.29). | ETL 001 | ETL 001 |

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**RADIANT HOB 5 RINGS**
- Vitroceramic hob
- 2 x Ø 210 mm @2100 W rings
- 2 x Ø 140/210 mm double rings, @1000 / 2100 W
- 1 x oval ring 170 x 265 mm, @1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

**INDUCTION HOB 5 RINGS**
- Vitroceramic hob
- 1 left ring Ø 145 mm @ 1400 W, booster 1800 W
- 1 left ring Ø 180 mm @ 1850 W, booster 2500 W
- 1 right ring Ø 145 mm @ 1400 W, booster 1800 W
- 1 right ring Ø 200 mm @ 1850 W, booster 2500 W
- 1 central ring Ø 270 mm @ 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

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**Reference**

<table>
<thead>
<tr>
<th>Reference</th>
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</tr>
</thead>
<tbody>
<tr>
<td>LVTR 1051 E (1)</td>
<td>LVI 1051 E (1)</td>
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<tr>
<td>LVTR 1051 CT (1)</td>
<td>LVI 1051 CT (1)</td>
</tr>
<tr>
<td>ETL 001</td>
<td>ETL 001</td>
</tr>
</tbody>
</table>

(1) Voltage: 400 V 3N +T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V)
CHASSAGNE & CHAMBERTIN

W 1105 x H 860 x D 650 mm
• Standard finish:
  - Black enamel
  - Trim: brass
• Options:
  - Enamelled colours and stainless steel: LOC 1100
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1101

Ovens: interior dimensions (mm)
Static oven: W 530 x H 305 x D 455
Convection elec. oven: W 530 x H 305 x D 405

<table>
<thead>
<tr>
<th>Reference</th>
<th>Reference</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>LG 1131 G</td>
<td>LG 1141 G</td>
<td>LCF 1131 G</td>
</tr>
<tr>
<td>LG 1131 E</td>
<td>LG 1141 E</td>
<td>LCF 1131 E</td>
</tr>
<tr>
<td>LG 1131 CT</td>
<td>LG 1141 CT</td>
<td>LCF 1131 CT</td>
</tr>
</tbody>
</table>

30% deposit to be paid on order registration. This appliance can neither be returned nor exchanged.
Any of the hob options illustrated below may be integrated (as optional extra) on the left hand side (Chassagne) or the right hand side (Chambertin) of the hob.

**RADIANC HOB**

4 RINGS

- Vitroceramic hob
- 2 x 2100 W rings Ø 210 mm
- 2 x double rings Ø 140/210, 1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

**INDUCTION HOB**

3 RINGS

- Vitroceramic hob, induction rings
- 1 ring Ø 145 mm of 1400 W, booster 1800 W
- 1 ring Ø 200 mm of 1850 W, booster 1800 W
- 1 ring Ø 270 mm of 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

(1) Voltage: 400 V 3N + T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code : LAC 230 V).

(2) Cannot be fitted next to simmer plate.
(3) Cannot be fitted over simmer oven.
(4) Requires water supply and connection to waste.
Saulieu & Savigny

**SAULIEU & SAVIGNY**

- **CLASSIC HOB 3 BURNERS**
  - 1 x 5 kW burner
  - 1 x 3 kW burner
  - 1 x 1.5 kW burner
  - Electric ignition and flame failure safety systems

- **CLASSIC HOB 4 BURNERS**
  - 1 x 4 kW burner
  - 2 x 3 kW burners
  - 1 x 1.5 kW burner
  - Electric ignition and flame failure safety systems

- **TRADITIONAL HOB 2 BURNERS AND SIMMER PLATE**
  - 1 cast iron simmer plate over 5 kW burner
  - 1 x 3 kW burner
  - 1 x 1.5 kW burner
  - Electric ignition and flame failure safety systems

---

**SAULIEU**

- **W 1105 x H 860 x D 650 mm**
  - **Standard finish:**
    - Black enamel
  - **Options:**
    - Enamelled colours and stainless steel: LOC 1100
    - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
    - Stainless steel plinth (increases height to 900/910 mm): LRH 1101

---

**Ovens:**

<table>
<thead>
<tr>
<th>Type</th>
<th>Interior Dimensions (mm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Static oven</td>
<td>W 530 x H 305 x D 455</td>
</tr>
<tr>
<td>Convection elec. oven</td>
<td>W 530 x H 305 x D 405</td>
</tr>
<tr>
<td>Vertical conv. elec. oven</td>
<td>W 305 x H 400 x D 405</td>
</tr>
</tbody>
</table>

**Options:**

- Standard finish:
  - Black enamel
  - Trim: brass
- Options:
  - Enamelled colours and stainless steel: LOC 1100
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1101

---

**Reference**

- LG 1132 G
- LG 1142 G
- LCF 1132 G
- LG 1132 E
- LG 1142 E
- LCF 1132 E
- LG 1132 CT
- LG 1142 CT
- LCF 1132 CT

---

**Savigny**

- **Oven sizes:**
  - W 1105 x H 860 x D 650 mm

---

**Saulieu**

- **Oven sizes:**
  - W 1105 x H 860 x D 650 mm

---

**Savigny**

- **Oven sizes:**
  - W 1105 x H 860 x D 650 mm
Any of the hob options illustrated below may be integrated (as optional extra) on the left hand side (Saulieu) or the right hand side (Savigny) of the hob.

**RADIANT HOB**
- 4 RINGS
  - Vitroceramic hob
  - 2 x 2100 W rings Ø 210 mm
  - 2 x double rings Ø 140/210, 1000/2100 W
  - Rotating control power switch
  - Residual heat indicator

**INDUCTION HOB**
- 3 RINGS
  - Vitroceramic hob, induction rings
  - 1 ring Ø 145 mm of 1400 W, booster 1800 W
  - 1 ring Ø 200 mm of 1850 W, booster 1800 W
  - 1 ring Ø 270 mm of 2400 W, booster 3300 W
  - Rotating control power switch
  - Residual heat indicator

30% deposit to be paid on order registration. This appliance can neither be returned nor exchanged.

(1) Voltage: 400 V 3 N +T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code : LAC 230 V).
(2) Cannot be fitted next to simmer plate.
**Ovens:**

- **Static oven:** W 530 x H 305 x D 455
- **Convection elec. oven:** W 530 x H 305 x D 405

**Reference**

- LG 1432 G
- LG 1432 GE
- LG 1432 E
- LG 1432 GCT
- LG 1432 ECT

**Reference**

- LCF 1432 G
- LCF 1432 GE
- LCF 1432 E
- LCF 1432 GCT
- LCF 1432 ECT

**W 1405 x H 860 x D 650 mm**

**Standard finish:**
- Black enamel
- Trim: brass

**Options:**
- Enamelled colours and stainless steel: LOC 1400
- Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
- Stainless steel plinth (increases height to 900/910 mm): LRH 1401

**CLASSIC HOB 3 BURNERS**

- 1 x 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

**TRADITIONAL HOB 2 BURNERS AND SIMMER PLATE**

- 1 cast iron simmer plate over 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

---

30% deposit to be paid on order registration. This appliance can neither be returned nor exchanged.
Any of the hob options illustrated below may be integrated (as optional extra) on the left hand side or right hand side of the hob.

**RADIANT HOB**
- Vitroceramic hob
- 2 x 2100 W rings Ø 210 mm
- 2 x double rings Ø 140/210, 1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

**INDUCTION HOB**
- Vitroceramic hob, induction rings
- 1 ring Ø 145 mm of 1400 W, booster 1800 W
- 1 ring Ø 200 mm of 1850 W, booster 1800 W
- 1 ring Ø 270 mm of 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

**Reference**

| LVTR 1442 E (1) |
| LVTR 1442 ECT (1) |

| LVTR 1442 E (1) |
| LVTR 1442 ECT (1) |

(1) Voltage: 400 V 3N + T~50 Hz. as standard or double 230V single phase 50 Hz. (Code: LAC 230V).
(2) Can only be fitted over an electric oven (static or convection).
(3) Can only be fitted next to two gas burners.
(4) Can only be fitted next to gas hobs.
W 1505 x H 860 x D 650 mm

- Standard finish:
  - Black enamel
  - Trim: brass
- Options:
  - Enamelled colours and stainless steel: LOC 1500l
  - Trim: Chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1501

### CLASSIC Hob

3 Burners

- 1 x 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

### Traditional Hob

2 Burners and Simmer Plate

- 1 cast iron simmer plate over 5 kW burner
- 1 x 3 kW burner
- 1 x 1.5 kW burner
- Electric ignition and flame failure safety systems

<table>
<thead>
<tr>
<th>Ovens:</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Static oven:</td>
<td>W 530 x H 305 x D 455</td>
</tr>
<tr>
<td>Convection elec. oven:</td>
<td>W 530 x H 305 x D 405</td>
</tr>
</tbody>
</table>

1 x 4 kW gas oven.

1 x 3.1 kW static elec. oven with grill.

1 x 3.4 kW convection elec. oven with grill.

Optional extra:

Simmer oven (see description p.29).

30% deposit to be paid on order registration. This appliance can neither be returned nor exchanged.
Any of the hob options illustrated below may be integrated (as optional extra) on the left hand side or right hand side of the hob.

RADIANT Hob

4 Rings
- Vitroceramic hob
- 2 x 2100 W rings Ø 210 mm
- 2 x double rings Ø 140/210, 1000 / 2100 W
- Rotating control power switch
- Residual heat indicator

INDUCTION Hob

3 Rings
- Vitroceramic hob, induction rings
- 1 ring Ø 145 mm of 1400 W, booster 1800 W
- 1 ring Ø 200 mm of 1850 W, booster 1800 W
- 1 ring Ø 270 mm of 2400 W, booster 3300 W
- Rotating control power switch
- Residual heat indicator

Reference

LVTR 1541 E (1)
LVTR 1541 CT (1)
ETL 001

LV 1531 E (1)
LV 1531 CT (1)
ETL 001

(1) Voltage: 400 V 3N + T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V).
(2) Cannot be fitted next to simmer plate.
(3) Cannot be fitted over simmer oven.
(4) Requires water supply and connection to waste.
### CITEAUX

**W 1505 x H 860 x D 650 mm**

- **Standard finish:**
  - Black enamel
  - Trim: brass
- **Options:**
  - Enamelled colours and stainless steel: LOC 1500
  - Trim: chrome (LFC), nickel (LFN) and brushed stainless steel (LFS)
  - Stainless steel plinth (increases height to 900/910 mm): LRH 1501

#### Classic Hob

- **3 burners**
  - 1 x 5 kW burner
  - 1 x 3 kW burner
  - 1 x 1.5 kW burner
  - Electric ignition and flame failure safety systems

#### Traditional Hob

- **2 burners and simmer plate**
  - 1 cast iron simmer plate over 5 kW burner
  - 1 x 3 kW burner
  - 1 x 1.5 kW burner
  - Electric ignition and flame failure safety systems

---

### Ovens:

<table>
<thead>
<tr>
<th></th>
<th>Interior Dimensions (mm)</th>
<th>Reference</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>Static oven:</td>
<td>W 530 x H 305 x D 455</td>
<td>LG 1532 G</td>
<td>LCF 1532 G</td>
</tr>
<tr>
<td>Convection elec.</td>
<td>W 530 x H 305 x D 405</td>
<td>LG 1532 E</td>
<td>LCF 1532 E</td>
</tr>
<tr>
<td>Vertical conv. elec. oven:</td>
<td>W 305 x H 400 x D 405</td>
<td>LG 1532 CT</td>
<td>LCF 1532 CT</td>
</tr>
</tbody>
</table>

1 x 4 kW gas oven and 1 x 2.65 kW (vertical) convection elec. oven with grill (on left hand side).

1 x 3.1 kW static elec. oven with grill and 1 x 2.65 kW (vertical) convection elec. oven with grill (on left hand side).

1 x 3.4 kW convection elec. oven with grill and 1 x 2.65 kW (vertical) convection elec. oven with grill (on left hand side).

Optional extra (on right hand side only):

- Simmer oven (see description p.29).

ETL 001

30% deposit to be paid on order registration. This appliance can neither be returned nor exchanged.
Any of the hob options illustrated below may be integrated (as optional extra) on left hand side or right hand side of the hob.

**RADIANT HOB**

- 4 RINGS
  - Vitroceramic hob
  - 2 x 2100 W rings Ø 210 mm
  - 2 x double rings Ø 140/210, 1000 / 2100 W
  - Rotating control power switch
  - Residual heat indicator

**INDUCTION HOB**

- 3 RINGS
  - Vitroceramic hob, induction rings
  - 1 ring Ø 145 mm of 1400 W, booster 1800 W
  - 1 ring Ø 200 mm of 1850 W, booster 1800 W
  - 1 ring Ø 270 mm of 2400 W, booster 3300 W
  - Rotating control power switch
  - Residual heat indicator

---

**Reference**

<table>
<thead>
<tr>
<th>LVTR 1542 E (1)</th>
<th>LVI 1532 E (1)</th>
</tr>
</thead>
<tbody>
<tr>
<td>LVTR 1542 CT (1)</td>
<td>LVI 1532 CT (1)</td>
</tr>
<tr>
<td>ETL 001</td>
<td>ETL 001</td>
</tr>
</tbody>
</table>

(1) Voltage: 400 V 3N + T~50 Hz. as standard or double 230 V single phase 50 Hz. (Code: LAC 230 V).
(2) Cannot be fitted next to simmer plate.
(3) Cannot be fitted over vertical convection oven or simmer oven.
(4) Cannot be fitted over vertical convection oven.
(5) Requires water supply and connection to waste.
<table>
<thead>
<tr>
<th>ACCESSORIES &amp; OPTIONAL EQUIPMENT</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TRIVET.</strong> To go above 1.5 kW, 3 kW and 4 kW burners to allow the use of small pans.</td>
</tr>
<tr>
<td><strong>GRIDDLE PLATE.</strong> Enamelled cast iron ridged griddle plate which sits over two burner pan stand set; it is perfect for searing and then cooking through meats with the minimum of added fats. The optimal heat for searing or cooking through can be obtained simultaneously on both ends of the plate by adjusting each of the two burners accordingly. Dimensions: 510 x 260 mm.</td>
</tr>
<tr>
<td><strong>PLANCHA.</strong> Enamelled cast iron plate which sits over two burner set pan stand; it is ideal for English breakfasts, fried eggs, Welsh cakes etc. By adjusting each of the two burners, it is easy to fine-tune the heat of this sizeable plate. Dimensions: 500 x 210 mm.</td>
</tr>
<tr>
<td><strong>SIMMER PLATE.</strong> This enamelled cast iron plate sits over a pair of gas burners in place of the pan support. It provides a gentle, constant heat that can be easily adjusted by changing the pan's position. Ideally suited for sauces and for keeping cooked food warm. Dimensions: 510 x 260 mm.</td>
</tr>
<tr>
<td><strong>WOK RING.</strong> For supporting cookware with spherical bases. This accessory made of enamelled cast iron, supports wok bowl or similar utensils. It can sit over all gas burners (Classic traditional hobs).</td>
</tr>
<tr>
<td><strong>END-GRAIN CHOPPING BOARD.</strong> This board fits over the Multi cooker when not in use.</td>
</tr>
<tr>
<td><strong>ELECTRIC FRYER LID WITH SPLASH GUARD.</strong> This lid improves the overall look of your cooker when the fryer is not in use.</td>
</tr>
<tr>
<td><strong>CHARGRILL ACCESSORIES.</strong> For using gas grill as chargrill. This set of accessories includes 1 stainless steel griddle, 1 lavastones support, and lavastones.</td>
</tr>
</tbody>
</table>
**SIMMER OVEN.**

Our cupboards, providing they are not under a fryer or a multi cooker, can be specified as simmer ovens. These 84 liter ovens can be used for pre-heating dishes, slow cooking and keeping cooked food warm (internal dimensions: W325 x H495 x D530 mm).

Ref.: FTL 001

**SALAMANDER - ELECTRIC GRILL.**

For grilling and roasting meats and fish, nothing comes close to the convenience and performance of the salamander. This is also true for the browning of gratins or desserts: the salamander is second to none for turning out perfect ‘crèmes brûlées’, topped with the traditional caramelised sugar crust.

The electric revolving spit makes grilling and roasting in the genuine French tradition a breeze.

The salamander is wall-mounted. It is available in stainless steel, black or in a choice of enamelled colours.

- Salamander electric grill with wall-mounting bracket.
- Nominal power: 3 kW.
- Power supply: 230/240 V.
- Integrated timer (0 -120 minutes).
- Adjustable 3 kW heating element with removable heat protection for cleaning.
- Power supply cable included (without plug).
- Wall-mounting bracket included.
- Adjustable rack (4 different heights) for 1/1 'Gastronorm', sized dishes.

Ref.: LSE 610

- Revolving spit with rack-mounted stand.
- The electric spit is supplied with standard power cable and plug.
- Supplied with adjustable forks for securing joints in place.

Ref.: LTB 610

**PERFORATED GASTRO CONTAINERS WITH LID.**

(for multi cooker - steaming)

These are for use in steaming food. They are available in two sizes and can be used in two combinations:

1 x GN 2/3 - H100 or 2 x GN 1/3 - H100

Ref.: BPGN 2/3 - H 100 - Cap: 8.7 Litres

Dim: 354 x 325 mm.

Ref.: BPGN 1/3 - H 100 - Cap: 3.7 Litres

Dim: 325 x 176 mm.

**GASTRO CONTAINERS WITH LID.**

(for multi cooker – Bain Marie)

These are used as Bain Marie. Choose a combination to suit your requirements.

Ref.: BGN 1/6 - H 100 - Cap: 1.7 Litres

Dim: 176 x 162 mm.

Ref.: BGN 1/3 - H 100 - Cap: 3.7 Litres

Dim: 325 x 176 mm.

Ref.: BGN 2/3 - H 100 - Cap: 8.7 Litres

Dim: 354 x 325 mm.

**GRIDDLE SCRAPER.**

Supplied with 3 x smooth scraping blades and 3 x ridged scraping blades (to match griddle plates).

Ref.: RAC

**PASTA BASKETS.**

(for multi cooker – pasta boiling)

These permit vegetables and pasta to be cooked in the multi cooker. Easy to handle, these perforated baskets allow water to drain. They are available in three sizes, which allow up to three different preparations to be cooked at the same time.

4 combinations exist:

- 1 x LPP 1
- 2 x LPP 2
- 4 x LPP 4
- 1 x LPP 2 and 2 x LPP 4

Ref.: LPP 1
Ref.: LPP 2
Ref.: LPP 4
With the back strip in place, a 70 mm space remains between the range and the wall. The overall depth of the appliance (rail not included) then reaches 720 mm (an increase of 70 mm). The back strip prevents excessive heat transfer to the wall and makes cleaning easier. It is especially recommended for all ranges equipped with gas ovens or those with tiles on the wall above the cooker.

### STAINLESS STEEL BACKSPLASH WITH UTENSIL RAIL.

**LCR: height 720 mm.**

**LCH: for range + hood combination** (full details on page 31).

<table>
<thead>
<tr>
<th>Length in mm</th>
<th>Reference</th>
<th>Reference</th>
</tr>
</thead>
<tbody>
<tr>
<td>700</td>
<td>LCR 700</td>
<td>LCH 700</td>
</tr>
<tr>
<td>1000</td>
<td>LCR 1000</td>
<td>LCH 1000</td>
</tr>
<tr>
<td>1100</td>
<td>LCR 1100</td>
<td>LCH 1100</td>
</tr>
<tr>
<td>1400</td>
<td>LCR 1400</td>
<td>LCH 1400</td>
</tr>
<tr>
<td>1500</td>
<td>LCR 1500</td>
<td>LCH 1500</td>
</tr>
<tr>
<td>1800</td>
<td>LCR 1800</td>
<td>LCH 1800</td>
</tr>
</tbody>
</table>

### Flexible ‘Tubogaz’ gas connecting system:

This universal, highly flexible connecting system has been developed for heavy-duty professional use. It is based on a PVC tube protected by a fire-proof sheath of braided stainless steel.

<table>
<thead>
<tr>
<th>Ref.</th>
<th>RS 100</th>
<th>RS 150</th>
<th>RS 200</th>
</tr>
</thead>
<tbody>
<tr>
<td>Length</td>
<td>1 m</td>
<td>1.50 m</td>
<td>2 m</td>
</tr>
</tbody>
</table>

### AVAILABLE OVEN ACCESSORIES.

- **Oven rack**
- **Pastry plate**
- **Roasting dish**

<table>
<thead>
<tr>
<th>Available accessories</th>
<th>Ref.</th>
<th>Ref.</th>
<th>Ref.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Simmer oven</td>
<td>GF 530</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven (530 x 405/455)</td>
<td>GFD 530</td>
<td>TP 530</td>
<td>PR 530</td>
</tr>
<tr>
<td>- Cormatin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Volnay-Vougeot</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Chambertin-Chassagne</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Saulieu-Savigny-Sully</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Fontenay-Cîteaux</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vertical oven (305 x 405)</td>
<td>GFD 029</td>
<td>TP 029</td>
<td></td>
</tr>
<tr>
<td>- Saulieu-Savigny</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>- Cîteaux</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oven (400 x 405/455)</td>
<td>GFD 040</td>
<td>TP 036</td>
<td>PR 040</td>
</tr>
<tr>
<td>- Cluny-Chagny</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Lacanche extraction hoods have been developed to provide powerful and efficient extraction. Two options are offered.

- Hood, dishwasher filters, lights, with integrated extraction unit.
- Hood, dishwasher filters, lights, with independent fan units.

Integrated and independent fan units are low noise levels and particularly efficient.

- Controls: 3 speed motor control.
- Lights.
- Voltage: 230V single phase.

**Standard finish:**
- Canopy: black.
- Bottom frame: Stainless Steel.

**Optional colour finish:**
- for canopy with extra cost (ref: LOCH).

- The upper section of the hood can be adjusted from 0 to 70 mm.
### Hood, filter and integrated fan units.

Integral safety glass ceiling, lighting, 3 speed power switch.

<table>
<thead>
<tr>
<th>Cooker's type width</th>
<th>Code</th>
<th>LHM 900</th>
<th>LHM 1200</th>
<th>LHM 1300</th>
<th>LHM 1600</th>
<th>LHM 1700</th>
<th>LHM 2000</th>
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<tbody>
<tr>
<td>Duct diameter (mm)</td>
<td>125</td>
<td>150</td>
<td>150</td>
<td>150</td>
<td>2 x 125</td>
<td>2 x 125</td>
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</tr>
<tr>
<td>Extraction type</td>
<td>1</td>
<td>2</td>
<td>2</td>
<td>2</td>
<td>3</td>
<td>3</td>
<td></td>
</tr>
<tr>
<td>Extraction rate (m³/h)</td>
<td>1 600</td>
<td>2 1200</td>
<td>2 1200</td>
<td>2 1200</td>
<td>2 1200</td>
<td>2 1200</td>
<td></td>
</tr>
<tr>
<td>Dimensions</td>
<td>L 900</td>
<td>L 1200</td>
<td>L 1300</td>
<td>L 1600</td>
<td>L 1700</td>
<td>L 2000</td>
<td></td>
</tr>
<tr>
<td>Upper section width (mm)</td>
<td>208</td>
<td>508</td>
<td>608</td>
<td>908</td>
<td>1008</td>
<td>1308</td>
<td></td>
</tr>
</tbody>
</table>
## Hood, filter and independent fan units.

Integral safety glass ceiling, lighting, 3 speed power switch.

<table>
<thead>
<tr>
<th>Code</th>
<th>LHM 1200 D</th>
<th>LHM 1300 D</th>
<th>LHM 1600 D</th>
<th>LHM 1700 D</th>
<th>LHM 2000 D</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ducting diameter to independent fan units (mm)</td>
<td>2 x 125</td>
<td>2 x 125</td>
<td>2 x 125</td>
<td>2 x 125</td>
<td>2 x 125</td>
</tr>
<tr>
<td>Ducting diameter to exit (mm)</td>
<td>150</td>
<td>150</td>
<td>150</td>
<td>150</td>
<td>150</td>
</tr>
<tr>
<td>Extraction type</td>
<td>4</td>
<td>4</td>
<td>4</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>Extraction rate (m³/h)</td>
<td>2</td>
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<tr>
<td>Dimensions</td>
<td>L 1200</td>
<td>L 1300</td>
<td>L 1600</td>
<td>L 1700</td>
<td>L 2000</td>
</tr>
<tr>
<td></td>
<td>P 750</td>
<td>P 750</td>
<td>P 750</td>
<td>P 750</td>
<td>P 750</td>
</tr>
<tr>
<td>Upper section width (mm)</td>
<td>508</td>
<td>608</td>
<td>908</td>
<td>1008</td>
<td>1308</td>
</tr>
</tbody>
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