



The village of Lacanche in Burgundy, France.

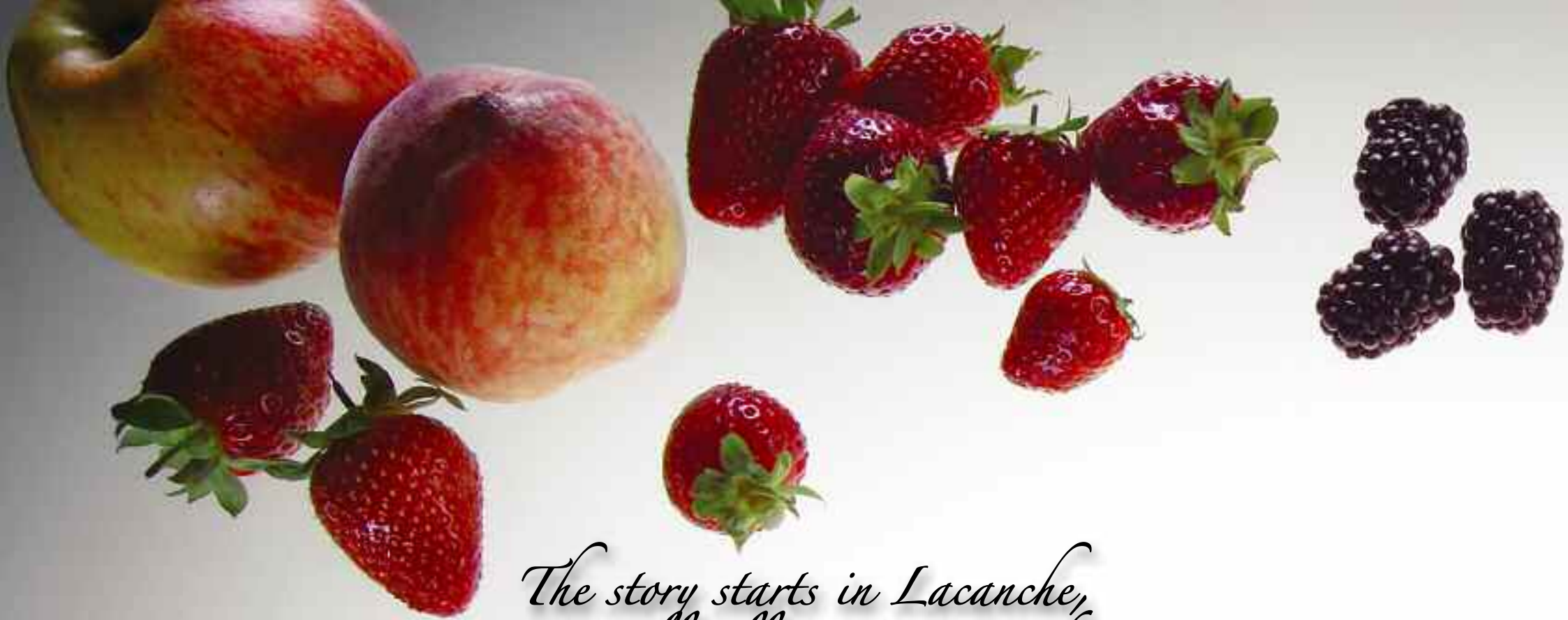


LES PIANOS GASTRONOMES

SIL ♦ LACANCHE ♦ 21230 ARNAY-LE-DUC ♦ FRANCE ♦ PHONE: 33 (0) 380 903 500 - FAX: 33 (0) 380 842 492
www.lacanche.com



LES PIANOS GASTRONOMES



The story starts in Lacanche, a small village in Burgundy

Perpetuating French culinary tradition for the pleasure of gourmet cooks all around the world

Following on from a long Burgundy tradition, ovens have been manufactured at Lacanche since the early 19th century. In this village of 700 inhabitants, located about fifteen miles from Beaune, Chagny and Saulieu, right in the heart of a region renowned for its wines and food, Lacanche cooking ranges perpetuate the art of fine cooking and a certain art de vivre so typically French.

Burgundy symphony

French chefs refer to their cooking ranges as “pianos”, and at Lacanche we have drawn inspiration from these gastronomic virtuosos. We play the high notes, creatively incorporating sophisticated technologies for a harmonious result.

The fine finish of our cooking ranges, and their reputation for truly professional performance and dependability, have made them a must in many countries around the world.



Masterfully orchestrated manufacturing

At Lacanche, we use only noble materials: steel, stainless steel, cast iron and enamel.

But our manufacturing secret lies in the jealously guarded know-how of our craftsmen. Just like musical instruments, our “pianos” are individually built and assembled by hand, as nothing can replace the expert’s eye and hand.

The incomparable colours of enamel

The fine quality of traditional enamelwork, with its intense, luminous colours, is another Lacanche speciality. Two or three layers are applied and baked at very high temperature (850°C) to achieve a long-lasting, easy to clean finish, in one of Lacanche’s fourteen exclusive shades.



The heart of a Lacanche range

A fine instrument, a companion for all day-to-day and festive gourmet emotions, the Lacanche cooking range is a cornerstone in any home. It adds essential warmth, and the numerous options (volume, colour, equipment, accessories, finishing) provide a personal, almost tailor-made touch.





Unique, tonic, artistic

Your Lacanche cooking range brings out your talents. There are no limits to what you can create with it. As good food comes into contact with this beautiful object, a true work of art is born in your kitchen. Just like a collector's item, it fits in anywhere, whether your style is contemporary or traditional. Find it a place of honour and it will stand proud in its coat of enamel.

LCF 1432G

LCF 1432GE

LCF 1432E

LCF 1432GCT

LCF 1432ECT

6 720 €
6 820 €



2 feux vifs
de 3 kW

The Lacanche style, always a higher note



Colour for gourmets

Porto blue, French blue, Delft blue, Burgundy red, Black, Provence yellow, White, Ivory, Sologne green, English green, Tangerine, Terracotta, Frangipane, Marron glacé or stainless steel: what a delight to choose a colour from Lacanche's pallet!

Your Lac



*Sealed,
self-contained
stainless steel
cooking table.*

*High performance professional deep fryer (3.3 kW, 6 litres).
Direct oil drain at the base. Pressed tank with rounded corners
for easier cleaning. Cold zone collects cooking residues.*

*Burners with varying power ratings (1.5 kW to 4 kW),
equipped with a thermocouple safety device to cut off
the gas supply if the flame is extinguished.*

*Enamel-plated
cast iron
removable
griddle plate,
to be placed
on a side pan
support.*

anche is a truly versatile performer

Ergonomic handles, safely grasped in all circumstances. Brass fittings.

Storage cabinet with access to the deep fryer drain valve.

Convection electric oven on the Cîteaux model.

Drawer mounted on runners for storing dishes.

Long-lasting, easy to maintain materials: vitrified enamel or stainless steel.

Plate warming cabinet designed for 'Gastronorm' oven dishes.

*Oven: acid-resistant enamel-plated metal panels.
3 versions available: gas, electric, electric with forced convection.*

Adjustable height legs.





Feel the power!

Fortissimo!



Essential for quick searing, easily adjusted, compatible with all cookware, responsive gas burners are preferred by professional chefs. As well as offering powerful heating capacity (1.5 to 5 kW), Lacanche burners have

the advantage of an automatically stabilised flame and a very low minimum flame, enabling you to modulate cooking at will.



Largo!

Lacanche's generously sized ovens are ideal for large family meals.

Three versions are available: gas for a more marked hearth effect, electricity for precise temperature control, or forced convection for quick warm-up times.



Con fuoco!

The cast iron wok stand enables all rounded-base frying and sauté pans to be used on the gas burners, ideal for quickly frying up chopped vegetables, meat or small shellfish.



*The plancha is perfect for searing fish
on one side or lightly grilling vegetables
and meat.*



Cook in unison with the experts

fritters to the core. To avoid overflowing, it also features an efficient emulsion zone.



Prestissimo! on the plancha.

For a quick and healthy meal, a plancha requires little or no added fat and is easy to control. Enjoy that holiday atmosphere all year round.

Fugato! in the deep fryer

Lacanche's professional deep fryer is powerful enough (3.3 kW) to fry all sorts of chips and



Allegro! on the grill

A radiant grill sears meat, fish or seafood on the outside and leaves the inside moist and tender.

Vivace! under the salamander

Keep an eye on a dish while it grills, browns, or caramelises: this technique favoured by professionals is at last available in the home. A true all-rounder, the salamander can also be used for spit roasting.





Technical perfection: unleash your talent!

Three variations on a multi-cooker

Whether used to cook foods or keep them warm, water and steam come to the fore on this finely crafted, versatile multi-cooker.

Steamer

Let the nutritional qualities of foods shine through unadulterated (vegetables, fish, white meat).



Pasta cooker

Ideal for pasta al dente, it can also cook vegetables just how you like them.



Bain Marie.

For keeping preparations warm.







Simmer "pianissimo"

Keep time under control at last!
With a controlled temperature gradient, the cast iron hot plate gives fine control over cooking and simmering, letting flavours develop slowly without any risk of sticking or burning.



The practical wooden chopping board slots into place above the multi-cooker.



The hot cabinet, used as a plate warmer, is also a flexible way of managing dishes and keeping them warm.



*CORMATIN
Classic, 3 burners.*

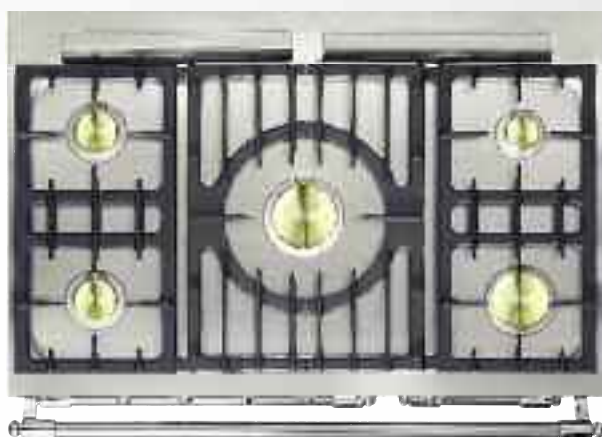


*CORMATIN
Tradition, 2 burners
and simmer plate.*



*CHASSAGNE
Classic, 3 burners and
electric griddle (Plancha).*

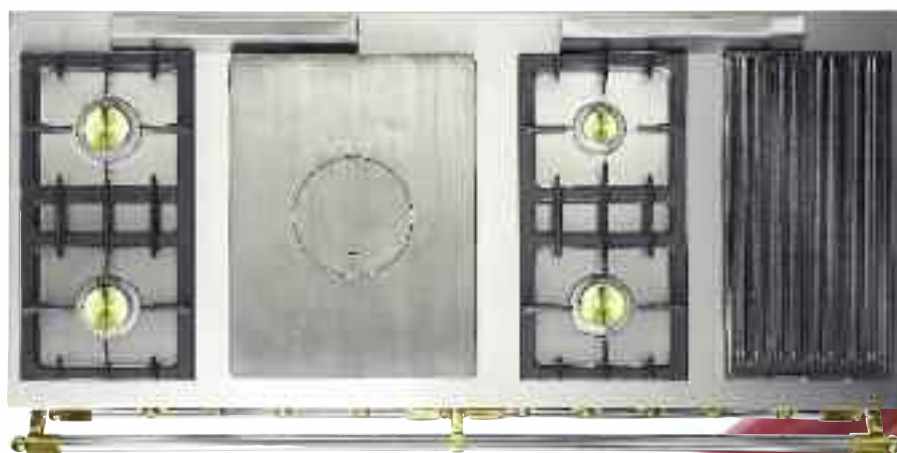
Now, compose your cooking table...



*VOUGEOT
Classic, 5 burners.*



*CHAMBERTIN
Tradition, 2 burners,
simmer plate and griddle
plate.*



*SULLY
Tradition, 6 burners simmer plate
and griddle plate.*



*CHAMBERTIN classic: 3 burners,
multi-cooker (Bain Marie).*

PETIT GUIDE GOURMET

ET RECOMMANDATIONS D'USAGE DES FOURNEAUX LACANCHE

LACANCHE
MAISON FONDÉE EN 1858

INGRÉDIENTS

POUR 4 PERSONNES

- 12 COGNACS SAINT-JACQUES
- 100 g DE CHEVETTES DÉCORATIVES
- 20 g DE BEURRE
- 1/2 VERRE DE VIN BLANC
- 1/2 VERRE À CAFE DE SUCRÉ
- 3 CUVILLES DE CRISTAL
- 1 BOUTEILLE D'ARÔME
- 1 CUVILLE À CAFE
- 1 CUVILLE À CAFE



... and set the scene

