

SERIOUS COOKERS FOR SERIOUS COOKS™

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LACANCHE RANGE COOKERS - INTRODUCTION

A foundry was established in the village of Lacanche late in the 15th Century by the Duke of Burgundy. In 1763, a local landowner Jean-Baptiste Richard de Curtil had a blast furnace constructed at the foundry. A few years following the French Revolution, in 1796, Jacques-Etienne Caumartin "Maitre de Forges de Lacanche" began to manufacture cast iron range cookers for the growing restaurant and hotel markets and since then, range cookers for both the commercial and domestic customers have been manufactured in Lacanche, by hand.



200 years on and the factory is still independent and family owned. The family and the employees are guided by a belief that even in this modern age it is still worth creating a product of substance and beauty which will give many years of service and enjoyment.

It is a simple belief, but it permeates through every aspect of the factory. Lacanche range cookers are made to exacting standards by hand to order. Each range cooker is built to last and offers truly professional performance and extraordinary versatility.

With every Lacanche range cooker you can choose various hobs, oven sizes, dual fuel options and integrated hob elements. All Lacanche ranges can be specified for natural, LPG gas or all electric.



M. Jacques-Etienne Caumartin 1770-1825 Maitre de Forges de Lacanche de 1796 à 1825



Lacanche factory floor circa 1900

The substance and performance is equally matched by the quality of the finish. Each panel is hand enamelled with three layers and then fired at 850°C. The result is a beautiful deep intense colour that is easy to clean and will look just as good in twenty years as the day it was fired.

In the UK, Lacanche has been selling successfully for over 20 years. Many of our most respected chefs, cooks, cookery writers and journalists own or use a Lacanche range cooker. These include Raymond Blanc, Simon Rogan, Jean-Christophe Novelli, Kevin Woodford, Rose Prince and Delia's Canary Catering to name but a few.



Vezelay Classic, Silice, Chrome trim

If you have any questions, would like more details or to see a display model, then please do not hesitate to contact us directly or view our website www.lacanche.co.uk



DESIGN YOUR DREAM RANGE COOKER

Lacanche Classic



or opt for a

Deep, useful

for roasting tins

enamel.

CREATE THE CENTREPIECE OF YOUR KITCHEN



Lacanche Modern



CHOOSE YOUR HOB...

Standard hobs available on Lacanche range cookers

When cooking there is nothing more exciting than using the professional performance of a Lacanche hob. Griddling, boiling, wok frying, steaming and simmering are all made easy with control and precision.

Classic



Classic Hob: open burners

All classic hobs have open brass burners with easy clean stainless steel top and non-slip cast-iron pan stand. In addition each gas burner is fitted with a flame failure device and child proof controls.

Traditional



Traditional Hob: open burners with simmer plate

The traditional hob has a mix of open brass burners with a cast-iron enamelled simmer plate. The simmer plate allows the cook to use a number of different size pans on the plate at the same time. By removing the centre disc of plate you can have direct access to the 5kW burner for wok frying and large stock pots.

Induction



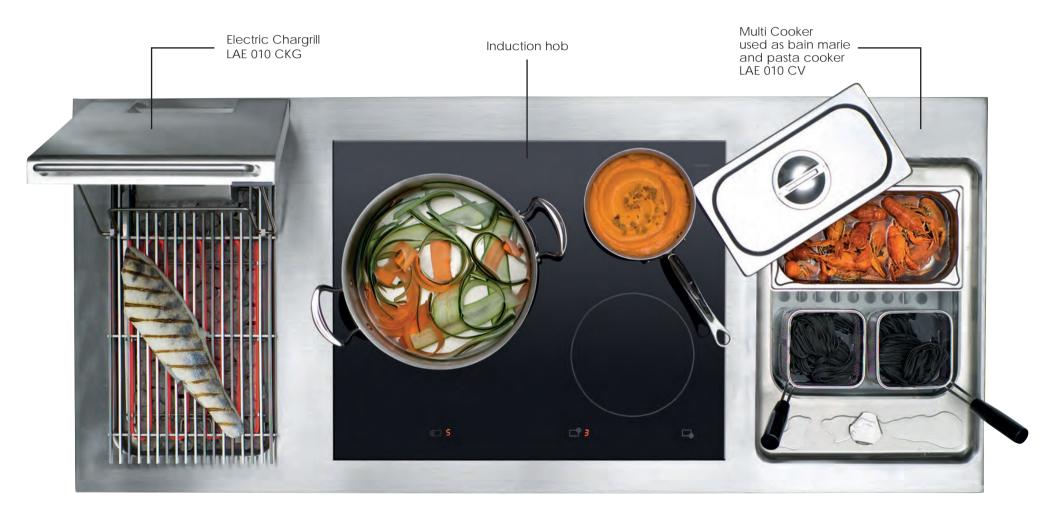
Induction Hob

As you would expect from Lacanche, our induction hobs are extremely powerful with impressive performance and outstanding cooking temperature control. Like its gas counterpart, each induction ring is controlled using the Lacanche control knob on the front of the range.



Choose your integrated hob options

Only Lacanche craftsmen can build your hob top with additional integrated options. On all over 1 metre Lacanche range cookers you are able to specify integrated options such as a gas or electric chargrill, a Multi Cooker - which can be used as a steamer, a boiling pan, or a Bain Marie. Other popular options include an electric Plancha (electric griddle) or additional gas burners. These integrated options transform your hob and offer the cook limitless options to express their culinary skills.



Your hob options in detail



Additional 3kW open burners

Lacanche 3kW open burners give fabulous performance and have a very gentle lower setting for simmering. Each brass burner is a simple two piece design, for easy cleaning. All Lacanche burners are fitted with a flame failure safety device and electric ignition. The burners can be used in conjunction with griddle and simmer plate accessories.



Additional 4kW open burners

Two powerful 4kW burners are ideally suited for larger pans and Lacanche griddle plates. When fully on they provide impressive heating power, with rapid results. All Lacanche burners are fitted with a flame failure safety device and electric ignition. The burners can be used in conjunction with griddle and simmer plate accessories.



Additional 5kW open burners

The 5kW burner is ideally suited to Wok cooking, large frying pans and cast-iron casserole dishes. These can be up to 40cm in diameter. The 5kW burner is fitted with a flame failure safety device and electric ignition.



Additional 2 ring Induction hob

Lacanche Induction rings give very precise control of cooking temperature. The controls are mounted on the front of the Lacanche range, allowing rapid and easy adjustment of heating rates. Power-level indicators beneath the transparent glass-ceramic surface give you visual control over how the heating zone is responding.



Electric Griddle (Plancha) 2.2kW

Fish, meats and vegetables can all be cooked using the electric griddle. The thermostatically controlled, large flat (245 x 460mm) stainless steel cooking surface) is ideal for griddling and searing anything from breakfasts and drop scones to whole fillets and legs of lamb. It seals in flavour quickly, with minimal use of fats and oils.

Accessories for hobs



 ${\it Ridged \ Griddle \ Plate}$

GR2

These griddle plates enable you to sear and griddle food just like in a commercial kitchen. If you want perfectly striped steaks, beautifully grilled chops or liver, Mediterranean-style grilled vegetables, then this is what you need. It is of heavy construction and designed to withstand very high temperatures for real griddle work. It sits over two gas burners, and lifts on and off the pan stands. Dimensions 510 x 260mm.



 ${\it Smooth \ Griddle \ Plate}$

GS

The smooth griddle will do anything from drop scones and breakfasts to perfectly seared whole joints and fillets, and crisply finished fish fillets. It is of sturdy design and will withstand very high temperatures. It sits over two gas burners, and lifts on and off the pan stand. Dimension 500 x 210mm.



Simmer Plate

The Small Simmer Plate (510 x 260mm) sits over a pair of gas burners, in place of the pan-stand. It diffuses the heat from the burners offering a large cooking area on which pans can be shuffled around, with variable heat zones, ideal for simmering. If you're accustomed to a solid hob, this is the same type of idea, but with infinite control. Dimension 510 x 260mm.



Wok Ring

The Lacanche wok ring sits over any of our gas burners. The wok ring also fits neatly into the recess of the traditional hob once the centreplate has been removed, allowing full open flame cooking on a traditional hob. It is of sturdy design, providing stability for even the largest wok, and is enamelled in the same tough finish as the pan-stands to give a smart uniform appearance.



Trivet LRG

The small trivet (LRG) is a small metal crosspiece which sits over our 1.5kW, 3kW and 4kW gas burners to support smaller pans. Enamelled in the same tough finish as the pan stands to give a smart uniform appearance.





Electric Chargrill

For that genuine outdoor bbq flavour the electric griddle is a must have hob option. Thermostatically controlled heating elements (2.5kW) heat the lava stones to give mild bbq flavour to your food. With an adjustable height heavy duty cooking surface (260 x 240mm), you can bbq regardless of the weather.



Gas Grill

Chateaubriand, chicken breasts, whole fillets or a boned out leg of lamb can all be cooked using the Lacanche gas chargrill. Outstanding performance with variable power, adjustable height heavy duty cooking surface (260 x 240mm), and lava rock for genuine outdoor, bbq flavour.



Deep Fryer

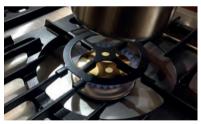
Not just for pommes frites, this professional 6 litre deep fryer will give crisp, golden results every time. The cooking temperature is thermostatically controlled and the powerful 3.3kW element will quickly heat the oil to the correct temperature. For easy cleaning the element block is removable and the oil can be drained from underneath the fryer.



Multi Cooker used as bain marie

A unique option, ideal for today's healthier lifestyle. The Multi Cooker can be used as a steam cooker, a water-bath for cooking pasta or boiling vegetables, or as a bain-marie. The steam function is particularly useful - vegetables, fish and also white meat can be cooked quickly, while preserving their nutritional qualities and leaving their original flavours intact. Used as a bain-marie, dishes cooked in advance can be kept warm until it is time to serve them.

The Multi Cooker is simple to use by interchanging the steamer trays, pasta baskets or bain-marie containers as required. The temperature is thermostatically controlled and the water level is adjustable and will auto fill when in use.



Large Trivet

The large trivet (LRGC) sits over the 5kW open burner. Enamelled in the same tough finish as the pan stands to give a smart uniform appearance.



Cover For Traditional Hob

This is a simple but very smart cover for the traditional hob plate. When the hot plate is not in use, it finishes the hob's appearance with style.



Gastro Containers with Lids

(For multi cooker - steaming)
BPGN 1/3 or 2/3

These are for use in conjunction with the multi cooker for steaming food. They are available in two sizes and can be used in two combinations.



Pasta Baskets (For multi cooker - pasta boiling)
LPP 1 or 2 or 4

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 3 sizes which allow up to 3 separate preparations to be cooked at the same time



Gastro Containers With Lids

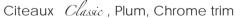
(for multi cooker - Bain Marie) BNG 1/6 or 1/3 or 2/3

These are for Bain Marie use. Choose a combination to suit your requirements.

CHOOSE YOUR OVENS...

100% genuine professional ovens offer outstanding power and performance. Because Lacanche cookers are genuinely dual fuel, you can have a combination of gas and electric ovens in your cooker. Most people's choice includes at least one gas oven and one electric oven. Oven sizes are measured in litres (L). For internal dimensions see page 72. Every Lacanche oven cavity is coated with at least three layers of enamel for easy cleaning.







Static Electric with Grill: Thermostatically controlled oven which is ideal for baking and gentle or slow cooking. The oven is also equipped with independently controlled grill. Temperature range 50°C - 260°C. 6 sizes: 20L, 27L, 56L, 65L (dual function), 67L (dual function), 75L. A versatile general purpose oven, with a large powerful grill (for closed door grilling).



Convection Electric with Grill: A powerful fan means faster cooking, minimal transfer of smell & taste, with independently controlled grill. 1 size: 51L. Temperature range 50°C - 260°C. A versatile general purpose oven, with a wide temperature range, fast heating, and a large, powerful grill (for closed door grilling).



Gas Oven: Thermostatically controlled, very powerful, push button electric ignition. 2 sizes 52L, 70L. Approximate temperature range 100°C - 260°C. The high temperature of these ovens makes them ideal for high temperature cooking – brilliant for roasting, soufflés, pizzas etc.



Simmer Oven: Thermostatically controlled, temperature range 30-110°C. Its 79L size offers plenty of room for plate warming, holding food, proving dough, slow cooking such as meringues, stews etc. and drying food (mushrooms, tomatoes).





Dual Function Oven: Available in 65L and 67L sizes, this oven boasts all the advantages of the convection oven with the ability to switch over to a static electric oven, both with independently controlled grills. Temperature range 50°C -260°C. An extremely versatile general purpose oven, with a wide temperature range, dual function, and a large, powerful grill (for closed door grilling).

Ovens: have drop down doors (swing door on simmer oven and 65L side oven), and the interiors are coated with an antacid smooth contour enamel for easy cleaning. Different height positions for oven racks and roasting trays permit adjustable heights for cooking (the 20L and 27L ovens have one height).

Size matters: the standard Lacanche oven is large enough to roast a very large turkey. The 70L oven fits standard catering gastronorm 1/1 size dishes.

CHOOSE YOUR COLOUR...

For your Lacanche *Classic* or *Modern* range cooker, choose from any of the 29 beautiful enamelled colours (or stainless steel), for a timeless finish created by our craftsmen.



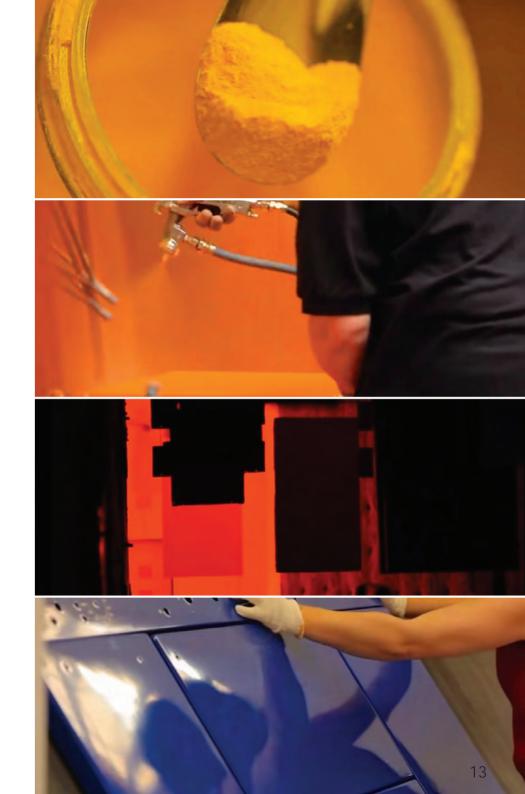
The colours illustrated above are an approximate likeness and should not be regarded as accurate. We recommend seeing a colour swatch before confirming your colour.

Lacanche demands an outstanding high quality finish for its range cookers, which is why, still today, we enamel every range cooker by hand. Our enamels are true vitreous enamels with a high silica content. Our craftsmen apply three coats to every panel, they are then fired at 850°C and the colour is literally fused with the metal surface. The result is a beautiful colour with a deep lustre which will look as good after 20 years as the day it was fired.



Macon Classic, Rose Quartz, Chrome trim

If by chance we do not have the colour you desire, Lacanche can also make up bespoke colours for you. Simply provide us with a sample and we will produce an enamel colour swatch for your approval. There is a charge for this service which will be credited against the cost of your bespoke enamel colour once the order has been received. Please note that some colours may not be suitable for enamelling.



CHOOSE YOUR TRIM...

Lacanche Classic Trim

The trim of your Lacanche *Classic* refers to the finish of the control knobs, ends to the hand rail and door handles, the badge frame and drawer handles. The top towel rail and oven door rails are always stainless steel. The burner caps are always brass.

We offer 5 smart trims to finish your Lacanche Classic range cooker: brass, chrome, chrome matt, nickel, brushed stainless steel and copper. Choose the trim to complement the colour of your cooker and the design of your kitchen.



Lacanche Modern Trim

The Lacanche *Modern* is available with a choice of two trims: chrome or brushed steel control knobs. The oven door handles are always stainless steel. The burner caps are always brass.





Lacanche Modern, Chrome trim









Even the smallest Lacanche is still modelled on a bona-fide professional range and is a powerful and versatile machine. The Cormatin accommodates a large 70-litre (gas) oven and pan storage drawer, with a powerful, versatile Lacanche hob. With a choice of four different hobs and three choices of ovens, the Cormatin offers phenomenal performance, control and versatility in a small unit.

The Cormatin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 2: E Option 1: G

Option 3: CT







Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW 1 ring Ø 270mm @ 2.4kW, booster 3.3kW







The Rully packs a punch well above what its 70cm width would suggest. A large oven sits below the wide 27-litre electric oven and grill, while a choice of three hobs offers the power and versatility of Lacanche hob cooking. The Rully is an ideal range cooker where space is a premium.

The Rully range cooker can be ordered for natural or LPG (bottled) gas.

Choice of 2 Oven configurations

Option 1: E Option 2: CT



1 x 27L



1 x 27L



1 x 75L



I x 67L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW







Beaune Classic

Bussy Classic

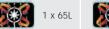
Whether you are buying a 90cm range cooker for the first time, or are replacing an existing 90cm cooker, there is now a serious range cooker for that market. The all new model boasts the build quality, versatility and performance for which Lacanche is famous as well as a host of exciting new features. Leaning on Lacanche's professional heritage, we are pleased to introduce this new small range cooker with a massive heart.

The Large 65-litre dual function static/convection oven with grill, together with a choice of additional gas or static electric oven offers comprehensive oven performance. The 6-burner gas hob accepts all the Lacanche hob top accessories and there is a large capacity storage drawer.

The Beaune and Bussy range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 2 Oven configurations

Option 1: GCT | Option 2: ECT | Option 3: CT









Choice of 2 Hob configurations



CLASSIC HOB 6 BURNERS

1 burner @ 4kW

3 burner @ 3kW

2 burner @ 1.5kW



INDUCTION HOB 6 RINGS

2 ring Ø 215mm @ 2.3kW booster 3kW 3 ring Ø 175mm @ 1.1kW, booster 1.4kW 1 ring Ø 200mm @ 1.4kW, booster 2kW





Choice of 6 Oven configurations							
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT		
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L		
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L		



One-metre wide is the standard width for a range cooker, and the Cluny is one of our best-selling one-metre models. With a choice of three different hobs and six different oven configurations, the Cluny offers you the choice to select a range which suits your style of cooking. Two large ovens offer dual fuel versatility and electric ovens are all fitted with a grill. The gas oven is particularly suited to roasting. The all-electric model boasts a powerful 5-zone induction top with a choice of two electric ovens with grills. The simple symmetrical design of the Cluny range remains ever popular.

The Cluny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW





Choice of 5 Oven configurations Option 1: GE Option 2: E Option 3: GCT Option 4: ECT Option 5: CT							
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L			
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L			
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L			



Another bestselling range cooker. The two large ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. There is a choice of two gas hobs or 5-zone induction hob. This is a workhorse of a cooker capable of prodigious output when needed, but with a fast-heating, small oven with grill when something smaller is required.

The Macon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 180mm @ 1.85kW, booster 2.5kW 1 ring Ø 270mm @ 2.4kW, booster 3.3kW 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW





Vougeot Classic

Volnay Classic

The Vougeot / Volnay is a unique one-metre wide range cooker, offering a choice of three hob tops (two gas and one induction) with a large main oven and an 79-litre simmer oven. The main oven can be specified for gas, electric with grill or dual function electric with grill. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. The Vougeot / Volnay is also available in an all-electric configuration with a powerful 5-zone induction top.

The Vougeot / Volnay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations



Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 180mm @ 1.85kW, booster 2.5kW 1 ring Ø 270mm @ 2.4kW, booster 3.3kW 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW







Savigny Classic

Saulieu Classic

The Saulieu / Savigny is a double oven 1100mm wide range cooker, incorporating a vertical 65-litre dual function electric oven and grill. The large main oven can be specified for gas, electric with grill or dual function electric with grill. There is a choice of four hob tops (three gas and one induction) and an optional integrated hob element such as gas burners or electric griddle can also be selected.

The Saulieu / Savigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

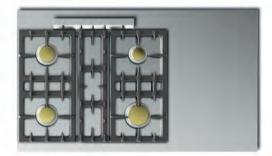
loice of 3 Over Configurations						
Option 1: G	Option 2: E	Option 3: CT				
1 x 70L	1 x 75L	1 x 67L				
1 x 65L	1 x 65L	1 x 65L				

Choice of 4 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



Savigny hob

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 1 integrated hob option

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAE 010 TPK





Charlieu Classic



Chablis Classic



The 1400mm wide Chablis / Charlieu with two large main ovens, offers real dual fuel potential. In addition to the two main ovens, there is an 79-litre simmer oven. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for an additional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chablis range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 79L or 1 x 65L					

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option

TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob option



Chablis hob

INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- + 1 integrated hob option

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV



Chemin Classic



Chaussin Classic



The Chemin and Chaussin range cooker is one of the most popular over a metre range cookers. The range comprises two large main ovens which can be specified as gas, static electric or convection (fan). There is a 20-litre electric oven/grill and an 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) each with five burners or five induction plates and an additional space for an optional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chemin and Chaussin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: GE	Option 2: EE	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L

1 x 79L or 1 x 65L 1 x 79L or 1 x 65L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 2 burner @ 3kW
- 1 burner @ 1.5kW

TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW

booster 1.8kW

booster 2.5kW

booster 3.3kW

booster 1.8kW

booster 2.5kW + 1 integrated hob option

+ 1 integrated hob option



Chemin hob

- 1 burner @ 5kW
- 1 burner @ 4kW

- + 1 integrated hob option



Choice Of 1 Integrated Hob Option

integrated hob option on the right for Chemin.

Select 1 integrated hob option on the left for Chaussin or 1

Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





For those who desire oven capacity the 1400mm wide Chalonnais is the perfect range cooker. The graceful lines of this symmetrical range cooker belie the performance offered by the two large ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. The hob top has space for two additional optional integrated hob elements such as an electric plancha, additional burners and induction plates. The Chalonnais range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 70L	1 x 70L	1 x 75L	1 x 70L	1 x 75L	1 x 67L
1 x 70L	1 x 75L	1 x 75L	1 x 67L	1 x 67L	1 x 67L









CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAE 010 TPK







Another elegant and best-selling over a metre Lacanche range cooker. The Citeaux boasts two main ovens and a simmer oven. A vertical 65-litre dual function electric oven on the left. A large main oven that can be specified as a gas, static electric or dual function electric oven in the centre and an 79-litre simmer oven on the right. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of four hob tops (three gas and one induction) and space for two additional optional integrated hob elements such as a chargrill, extra burners or a multi cooker. A useful combination of oven sizes and types and the extensive hob top make the Citeaux a very popular range cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Citeaux range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 2: E Option 1: G Option 3: CT 1 x 65L 1 x 79L or 1 x 65L









CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





This elegant range cooker comes with two large main ovens which offers real dual fuel potential. The ovens can be specified as gas, static electric or convection (fan). In addition to the two main ovens, there are two 79-litre simmer ovens. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L

1/2 x 79L or 1/2 x 65L 1/2 x 79L or 1/2 x 65L

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Flavigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





This is a phenomenal range cooker. The two large ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Avalon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: GE	Option 2: E	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
		1/2×70 or 1/2×45		

1/2 x 79L or 1/2 x 65L 1/2 x 79L or 1/2 x 65L



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





Belmont Classic

Bligny Classic

For those who desire oven capacity the 1800mm wide Belmont is the perfect range cooker. The graceful lines of this range cooker belie the performance offered by the two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there is an 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for three additional optional integrated hob elements such as an electric plancha, additional burners, chargrill, multi cooker, fryer and induction plates.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Belmont range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations





CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



Belmont hob

PLATE)

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 3 integrated hob options

Choice Of 3 Integrated Hob Options

Select 3 integrated hob options for the Belmont (2 option on the right & 1 option on the left) hob Select 3 integrated hob options for the Bligny (2 option on the left & 1 option on the right) hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV



The largest of the Lacanche range remains a well-proportioned, elegant cooker. It comes with two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for up to four additional integrated hob elements such as a chargrill, extra burners, multi cooker, fryer, plancha and induction plates. The Vezelay is a discreet giant capable of immense output, with clean lines and symmetrical design contributing to its appeal.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Vezelay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations Option 1: G Option 2: GE Option 3: E Option 4: GCT Option 5: ECT Option 6: CT 1 x 70L 1 x 67L 1 x 67L



CLASSIC HOB 3 BURNERS
1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
+ 4 integrated hob options



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)
1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
+ 4 integrated hob options



INDUCTION HOB 3 RINGS
1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 4 integrated hob options

Choice Of 4 Integrated Hob Options

Select 4 integrated hob options for the Vezelay hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV



Modern

LACANCHE, BURGUNDY, FRANCE SINCE 1796







Even the smallest Lacanche is still modelled on a bona-fide professional range and is a powerful and versatile machine. The Cormatin accommodates a large oven and pan storage drawer, with a powerful, versatile Lacanche hob. With a choice of four different hobs and three choices of ovens, the Cormatin offers phenomenal performance, control and versatility in a small unit.

The Cormatin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 1: G Option 2: E

Option 3: CT









CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW



CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 3 RINGS

1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW 1 ring Ø 270mm @ 2.4kW, booster 3.3kW







The Rully packs a punch well above what its 70cm width would suggest. A large oven sits below the wide 27-litre electric oven and grill, while a choice of three hobs offers the power and versatility of Lacanche hob cooking. The Rully is an ideal range cooker where space is a premium.

The Rully range cooker can be ordered for natural or LPG (bottled) gas.

Choice of 2 Oven configurations

Option 1: E Option 2: CT



x 27L





1 x 75L



x 67L



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW



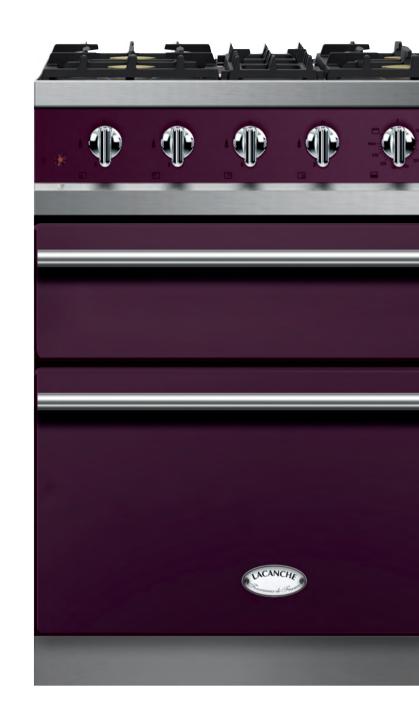
CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW







Beaune Modern

Bussy Modern

Whether you are buying a 90cm range cooker for the first time, or are replacing an existing 90cm cooker, there is now a serious range cooker for that market. The all new model boasts the build quality, versatility and performance for which Lacanche is famous as well as a host of exciting new features. Leaning on Lacanche's professional heritage, we are pleased to introduce this new small range cooker with a massive heart.

The Large 65-litre dual function static/convection oven with grill, together with a choice of additional gas or static electric oven offers comprehensive oven performance. The 6-burner gas hob accepts all the Lacanche hob top accessories and there is a large capacity storage drawer.

The Beaune range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 2 Oven configurations

Option 1: GCT | Option 2: ECT | Option 3: CT











CLASSIC HOB 6 BURNERS

- 1 burner @ 4kW
- 3 burner @ 3kW
- 2 burner @ 1.5kW



INDUCTION HOB 6 RINGS

2 ring Ø 215mm @ 2.3kW booster 3kW 3 ring Ø 175mm @ 1.1kW, booster 1.4kW 1 ring Ø 200mm @ 1.4kW, booster 2kW





Choice of 6 Oven configurations							
Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT		
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L		
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L		



One-metre wide is the standard width for a range cooker, and the Cluny is one of our best-selling one-metre models. With a choice of three different hobs and six different oven configurations, the Cluny offers you the choice to select a range which suits your style of cooking. Two large ovens offer dual fuel versatility and electric ovens are all fitted with a grill. The gas oven is particularly suited to roasting. The all-electric model boasts a powerful 5-zone induction top with a choice of two electric ovens with grills. The simple symmetrical design of the Cluny range remains ever popular.

The Cluny range cooker can be ordered for natural or LPG (bottled) gas or all electric.



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 180mm @ 1.85kW, booster 2.5kW 1 ring Ø 270mm @ 2.4kW, booster 3.3kW 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW





Choice of Option 1: GE	5 Oven cor	ofigurations Option 3: GCT	Option 4: ECT	Option 5: CT
	-		-	
1 x 20L	1 x 20L	1 x 20L	1 x 20L	1 x 20L
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L



Another bestselling range cooker. The two large ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. There is a choice of two gas hobs or 5-zone induction hob. This is a workhorse of a cooker capable of prodigious output when needed, but with a fast-heating, small oven with grill when something smaller is required.

The Macon range cooker can be ordered for natural or LPG (bottled) gas or all electric.



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 180mm @ 1.85kW, booster 2.5kW 1 ring Ø 270mm @ 2.4kW, booster 3.3kW 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW







Vougeot Modern

Volnay Modern

The Vougeot / Volnay is a unique one-metre wide range cooker, offering a choice of three hob tops (two gas and one induction) with a large main oven and an 79-litre simmer oven. The main oven can be specified for gas, electric with grill or dual function electric with grill. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. The Vougeot / Volnay is also available in an all-electric configuration with a powerful 5-zone induction top.

The Vougeot / Volnay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations





CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 180mm @ 1.85kW, booster 2.5kW 1 ring Ø 270mm @ 2.4kW, booster 3.3kW 1 ring Ø 145mm @ 1.4kW, booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW







Savigny Modern

Saulieu Modern

The Saulieu / Savigny is a double oven, 1100mm wide range cooker, incorporating a vertical 65-litre dual function electric oven and grill. The large main oven can be specified for gas, electric with grill or dual function electric with grill. There is a choice of four hob tops (three gas and one induction) and an optional integrated hob element such as gas burners or electric griddle can also be selected.

The Saulieu / Savigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations

Option 2: E Option 1: G Option 3: CT 1 x 70L 1 x 65L 1 x 65L 1 x 65L



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burners @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



Savigny hob

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 1 integrated hob options

Choice Of 1 Integrated Hob Options

Select 1 integrated hob option on the left for Saulieu or 1 integrated hob option on the right for Savigny



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK





Charlieu Modern



Chablis Modern



The 1400mm wide Chablis / Charlieu with two large main ovens, offers real dual fuel potential. In addition to the two main ovens, there is an 79-litre simmer oven. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for an additional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chablis range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: EE	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 52L	1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 52L	1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 79L or 1 x 65L					



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



.

INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- + 1 integrated hob options

Choice Of 1 Integrated Hob Option

Select 1 integrated hob option on the left for Charlieu or 1 integrated hob option on the right for Chablis.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV



Chemin Modern



Chaussin Modern



The Chaussin / Chemin range cooker is one of the most popular over a metre range cookers. The range comprises two large main ovens which can be specified as gas, static electric or convection (fan). There is a 20-litre electric oven/grill and an 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) each with five burners or five induction plates and an additional space for an optional integrated hob element such as a chargrill, extra burners or a multi cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Chaussin / Chemin range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations

Option 1: GE	Option 2: EE	Option 3: GCT	Option 4: ECT	Option 5: CT
1 x 20L				
1 x 56L	1 x 56L	1 x 51L	1 x 51L	1 x 51L
1 x 52L	1 x 56L	1 x 52L	1 x 56L	1 x 51L
1 x 79L or 1 x 65L				



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 1 integrated hob options



Chemin hob

INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- + 1 integrated hob options

Choice Of 2 Integrated Hob Options

Select 1 integrated hob option on the left for Chaussin or 1 integrated hob option on the right for Chemin.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





For those who desire oven capacity the 1400mm wide Chalonnais is the perfect range cooker. The graceful lines of this symmetrical range cooker belie the performance offered by the two large ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. The hob top has space for two additional optional integrated hob elements such as an electric plancha, additional burners and induction plates. The Chalonnais range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations

Option 1: G	Option 2: GE	Option 3: E	Option 4: GCT	Option 5: ECT	Option 6: CT
1 x 70L	1 x 70L	1 x 75L	1 x 70L	1 x 75L	1 x 67L
1 x 70L	1 x 75L	1 x 75L	1 x 67L	1 x 67L	1 x 67L









CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Chalonnais hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAE 010 TPK



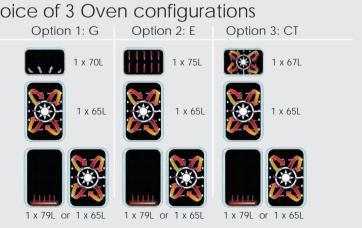




Another elegant and best-selling over a metre Lacanche range cooker. The Citeaux boasts two main ovens and a simmer oven. A vertical 65-litre dual function electric oven on the left. A large oven that can be specified as a gas, static electric or dual function electric oven in the centre and an 79-litre simmer oven on the right. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of four hob tops (three gas and one induction) and space for two additional optional integrated hob elements such as a chargrill, extra burners or a multi cooker. A useful combination of oven sizes and types and the extensive hob top make the Citeaux a very popular range cooker.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Citeaux range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 3 Oven configurations











CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

CLASSIC HOB 4 BURNERS

- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Citeaux hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





This elegant range cooker comes with two large main ovens which offers real dual fuel potential. The ovens can be specified as gas, static electric or convection (fan). In addition to the two main ovens, there are two 79-litre simmer ovens. The simmer oven offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Flavigny range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations



Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Flavigny hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





Cooker Details

This is a phenomenal range cooker. The two large main ovens can be configured for gas and electric or all electric. The third full oven and grill (taking the same size oven trays and racks as the main ovens) offers even greater performance and flexibility. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for two additional integrated hob elements such as a chargrill, extra burners or a multi cooker, fryer or a plancha.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Avalon range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 5 Oven configurations Option 1: GE Option 2: E Option 3: GCT Option 4: ECT Option 5: CT 1 x 52L

Choice of 3 Hob configurations



CLASSIC HOB 5 BURNERS

- 1 burner @ 5kW
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options

TRADITIONAL HOB 5 BURNERS (5kW BURNER UNDER SIMMER PLATE)

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 4kW
- 2 burner @ 3kW
- 1 burner @ 1.5kW
- + 2 integrated hob options



INDUCTION HOB 5 RINGS

- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 180mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- 1 ring Ø 145mm @ 1.4kW, booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- + 2 integrated hob options

Choice Of 2 Integrated Hob Options

Select 2 integrated hob options for the Avalon hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW I AF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV





Belmont Modern

Bligny Modern

Cooker Details

For those who desire oven capacity the 1800mm wide Belmont is the perfect range cooker. The graceful lines of this range cooker belie the performance offered by the two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there is an 79-litre simmer oven which offers the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for three additional optional integrated hob elements such as an electric plancha, additional burners, chargrill, multi cooker, fryer and induction plates.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Belmont range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations



Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS

- 1 burner @ 5kW
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



TRADITIONAL HOB 3 BURNERS (5kW BURNER UNDER SIMMER

- 1 cast iron simmer plate over 5kW burner
- 1 burner @ 3kW
- 1 burner @ 1.5kW
- + 3 integrated hob options



Belmont hob

PLATE)

INDUCTION HOB 3 RINGS

- 1 ring Ø 145mm @ 1.4kW booster 1.8kW
- 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
- 1 ring Ø 270mm @ 2.4kW, booster 3.3kW
- + 3 integrated hob options

Choice Of 3 Integrated Hob Options

Select 3 integrated hob options for the Belmont (2 option on the right & 1 option on the left) hob Select 3 integrated hob options for the Bligny (2 option on the left & 1 option on the right) hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAF 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Multi Cooker used as bain marie LAE 010 CV



Cooker Details

The largest of the Lacanche range remains a well-proportioned, elegant cooker. It comes with two large main ovens. The ovens can be specified as gas, static electric or dual function electric. Each electric oven is equipped with a grill. In addition to the main ovens, there are two 79-litre simmer ovens which offer the flexibility to plate warm, hold food and even slow cook. There is a choice of three hobs (two gas and one induction) and space for up to four additional integrated hob elements such as a chargrill, extra burners, multi cooker, fryer, plancha and induction plates. The Vezelay is a discreet giant capable of immense output, with clean lines and symmetrical design contributing to its appeal.

The simmer oven can be specified as an optional 65-litre dual function electric oven and grill. The Vezelay range cooker can be ordered for natural or LPG (bottled) gas or all electric.

Choice of 6 Oven configurations Option 1: G Option 2: GE Option 3: E Option 4: GCT Option 5: ECT Option 6: CT 1 x 70L 1 x 70L 1 x 70L 1 x 75L 1 x 75L 1 x 67L 1 x 67L

Choice of 3 Hob configurations



CLASSIC HOB 3 BURNERS
1 burner @ 5kW 1 burner @ 1.5kW + 4 integrated hob options



TRADITIONAL HOB 3 BURNERS
(5kW BURNER UNDER SIMMER PLATE)
1 burner @ 5kW 1 burner @ 3kW 1 burner @ 1.5kW
+ 4 integrated hob options



INDUCTION HOB 3 RINGS
1 ring Ø 145mm @ 1.4kW booster 1.8kW 1 ring Ø 200mm @ 1.85kW, booster 2.5kW
1 ring Ø 270mm @ 2.4kW, booster 3.3kW
+ 4 integrated hob options

Choice Of 4 Integrated Hob Options

Select 4 integrated hob options for the Vezelay hob.



Stainless Steel Worktop LAA 010 N



2 Burners at 3kW LAG 020 R



2 Burners at 4kW LAG 024 R



1 Burner at 5kW LAG 010U R



2 Induction Rings LAE 020 I



Electric Griddle (Plancha) 2.2kW LAE 010 TPK



Electric Chargrill LAE 010 CKG



Gas Grill LAG 010 CKG



Deep Fryer LAE 413 FR



Viulti Cooker used as bain marie LAE 010 CV

OVEN CAPACITIES AND INTERIOR DIMENSIONS

ТҮРЕ	kW DIM. L.	GAS OVEN	STATIC ELECTRIC OVEN	CONVECTION ELECTRIC OVEN	DUAL FUNCTION OVEN	SIDE DUAL FUNCTION ELECTRIC OVEN	GRILL / STATIC ELECTRIC OVEN	SIMMER OVEN
Cormatin Rully	kW DIM. L.	4kW W.550 x H.288 x D.438 70L Cormatin only	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L		1.5kW W.541 x H.115 x D.422 27L Rully only	
Beaune / Bussy	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L			2.65kW W.333 x H.458 x D.425 65L		
Cluny	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L				
Macon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L			1.5kW W.405 x H.115 x D.422 20L	
Vougeot / Volnay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L			0.95kW W.328 x H.452 x D.535 79L
Saulieu / Savigny	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		
Charlieu / Chablis Chaussin / Chemin	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L Not available on Chaussin	1.5kW W.405 x H.115 x D.422 20L Chaussin/Chemin only	0.95kW W.328 x H.452 x D.535 79L
Chalonnais	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L			
Citeaux	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		0.95kW W.328 x H.452 x D.535 79L or optional side oven
Flavigny Avalon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven	1.5kW W.405 x H.115 x D.422 20L Avalon only	0.95kW W.328 x H.452 x D.535 79L
Bligny / Belmont	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L
Vezelay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L

LACANCHE BACK INFILL PANEL

Back infill panels

A Lacanche Back Infill Panel is a piece of stainless steel of the same width as the cooker, designed to sit behind the cooker, between the cooker and the wall at cooker top height. The purpose of the Back Infill Panel is to increase the circulation of air around the cooker, by increasing the gap between the cooker and the wall to the rear. Back Infill Panels are available in all cooker widths, and are all 70mm deep (front to back). The effect of inserting a Back Infill Panel is that the overall depth of the cooker (excluding the hand rail) is increased by 70mm from 650mm to 720mm.

Back Infill Panels are easy to clean and bind the cooker to the wall with a smart, uniform appearance. They are particularly recommended for any cooker with gas oven, cookers being installed into tight spaces, and for cookers where anything other than a stainless steel backsplash is to be used on the back wall (e.g. tiles).

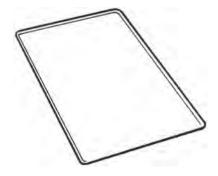


LACANCHE OVEN ACCESSORIES



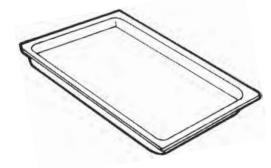
Oven Racks

Our oven racks are sturdy, heavy duty racks, with a large footprint filling the full area of the ovens. They fit into the various shelf positions moulded into the oven cavity walls.



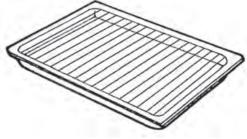
Pastry Plates

Lacanche pastry plates fit onto the oven racks. Their function is to diffuse heat in the oven under the base of a dish, giving a steady, even cooking heat. They are a must for pastry flan bases and quiches etc. They may also be used on the top shelf setting of an oven as a baffle when baking a delicate dish such as cake batter, again diffusing heat, this time from the top of the oven.



Roasting Trays

Our roasting trays fit into the various shelf positions moulded into the oven cavity sides. They are enamelled for ease of cleaning and some models have perforated edges to allow for heat circulation in the ovens.



Grill Inserts

Grill inserts are heavy duty steel racks which fit into our roasting trays to support food off the base of the roasting tray.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

WALL MOUNTED SALAMANDER GRILL & ROTISSERIE



It is easy to install requiring only a 13 amp dedicated power supply for the Salamander and a 13amp supply for the rotisserie.

There are different height settings for the grill tray and rotisserie.

The Lacanche Salamander Grill is a truly unique product that takes grilling onto another level of performance and convenience, providing professional grilling in the home. It is ideal for grilling fish, meat and vegatables, finishing whole dishes - gratins and crème brûlé - and for spit roasting whole joints.

of lamb for example). Chicken from the rotisserie looks and tastes like no other.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.



EXTRACTION, BACKSPLASHES & UTENSIL RACKS





EXTRACTION

Apart from the plethora of delicious smells, range cooking also generates a good deal of heat and steam, so good extraction should be carefully considered.

Our own extraction is developed to provide powerful and efficient extraction specifically over Lacanche range cookers. Whether you require classic elegance, a discreet inbuilt extraction system, or a contemporary, modern hood we can provide you with the right solution. We offer various options, to suit all tastes and requirements: The Classic Range of extraction hoods, The Low Profile extraction hood, The Bistro Hood, The Brasserie, and our own Built-In / Independent Extraction Units which can be built in to existing canopies.

We also sell complete flexible and flat channel ducting kits suitable for all Lacanche extraction products. For further details, please see the Lacanche Recommended Retail Price List.

CUSTOM BUILT EXTRACTION

If your requirements are not met by the standard products offered here, we would be pleased to discuss your own particular requirements for extraction.

Please contact us for details.

BACKSPLASHES

Our backsplashes are made from brushed stainless steel. They are designed to protect the back wall behind the cooker, and are easy to clean. They also compliment the look of your cooker.

They are available in the same widths as all of our cooker models, and can be chosen with pre-drilled holes to support a Lacanche utensil rack. They are 850mm high.

CLASSIC UTENSIL RACK

The utensil rack comprises a sturdy stainless steel rail which attaches to a pre-drilled backsplash with brackets (provided). Rail ends are finished in brass or chrome.

Five hooks are supplied with the utensil rack. Additional hooks are available.

For the various configurations available, product codes and prices see Lacanche Recommended Retail Price List.

EXTRACTION

THE NEW BRASSERIE HOODS (FMH)

The Brasserie hood offers performance with classic style and elegance. Finished by hand in any of the Lacanche colours and stainless steel. Each Brasserie is a truly unique and efficient extractor and is available in sizes from 900mm to 2200mm to match the width of your Lacanche range cooker. The Brasserie can be specified with a number of different motor options: single internal motor, twin internal motor or replacing the internal motor with an external motor SEM1/2/8. For those installations where it is not possible to duct the air to the outside, the Brasserie can be specified as a recirculation extractor complete with charcoal filters. 60 60 60 60 60

THE NEW BRASSERIE HOODS (FMH)

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range.

Height Requirements:

Minimum distance from top of cooker to hood 800mm Maximum distance from top of cooker to hood 900mm

Distance from top of cooker using Lacanche splash back 850mm

Remote motors SEM1, SEM2 and SEM8 are additional charge.

Specification & Performance with Internal Motor:

Energy Efficiency Class:
Fluid Dynamic Efficiency Class:
Class A
Light Efficiency Class:
Grease Filter Efficiency Class:
Class A
Class A
Class A
Class B
61.6 dB (A)
Lights:
LED

Motor: Single motor 800 m³/hr.

Airflow at intensive setting 775.3 m³/hr.

Grease Filters: Dishwasher proof.

Ducting Exit: Top/Rear Ducting Size: 150mm

Annual Energy Consumption: 58 kWh/annum

Specification & Performance with Remote Internal Motor SEM 1:

Energy Efficiency Class:
Light Efficiency Class:
Class A
Grease Filter Efficiency Class:
Class B
Lights:
LED

Motor: Single external remote.

Airflow at intensive setting 750 m³/hr.

Grease Filters: Dishwasher proof.

Ducting Exit: Top/Rear Ducting Size: 150mm

Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote External Motor SEM 2:

Fluid Dynamic Efficiency Class:
Light Efficiency Class:
Grease Filter Efficiency Class:
Class B
Lights:
Class B
LED

Motor: Single external remote.

Airflow at intensive setting 750 m³/hr.

150mm

Grease Filters: Dishwasher proof.
Ducting Exit: Top/Rear
Ducting Size: 150mm

Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 8:

Energy Efficiency Class: Class B Fluid Dynamic Efficiency Class: Class B Light Efficiency Class: Class A Grease Filter Efficiency Class: Class B Lights: LED

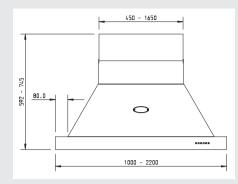
Ducting Size:

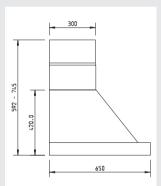
Motor: Single external remote.

Airflow at intensive setting 848 m³/hr.

Grease Filters: Dishwasher proof.
Ducting Exit: Top/Rear

Annual Energy Consumption: 95 kWh/annum





Moderne Hood Optional Motors



SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h





Macon Classic

EXTRACTION

CAFÉ MODERNE

The Café Moderne extractor offers stylish contemporary design which is an ideal match for your Lacanche Modern range cooker. Each Café Moderne is handmade to order and is available in any of the Lacanche range cooker sizes and colours.

Like the Brasserie extractor, the Café Moderne can be specified with a number of different motor options: single internal motor, twin internal motor or replacing the internal motor with an external motor SEM1/2/8.

For those installations where it is not possible to duct the air to the outside, the Café Moderne can be specified as a recirculation extractor complete with charcoal filters.



CAFÉ MODERNE

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range

Height Requirements:

Minimum distance from top of cooker to hood 800mm Maximum distance from top of cooker to hood 900mm

Distance from top of cooker using Lacanche splash back 850mm

Remote motors SEM1, SEM2 and SEM8 are additional charge.

Specification & Performance with Internal Motor:

Energy Efficiency Class:
Fluid Dynamic Efficiency Class:
Light Efficiency Class:
Grease Filter Efficiency Class:
Sound Level:
Class A
Class A
Class B
61.6 dB (A)
Lights:
LED

Motor: Single motor 800 m³/hr.

Airflow at intensive setting 795.8 m³/hr.

Grease Filters: Dishwasher proof.

Ducting Exit: Top/Rear Ducting Size: 150mm

Annual Energy Consumption: 59 kWh/annum

Specification & Performance with Remote Internal Motor SEM 1:

Energy Efficiency Class: Class B
Light Efficiency Class: Class A
Grease Filter Efficiency Class: Class B
Lights: LED

Motor: Single external remote.

Airflow at intensive setting 750 m³/hr.

Grease Filters: Dishwasher proof.

Ducting Exit: Top/Rear Ducting Size: 150mm

Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote External Motor SEM 2:

Fluid Dynamic Efficiency Class:
Light Efficiency Class:
Class B
Class A
Grease Filter Efficiency Class:
Class B
Lights:
LED

Motor: Single external remote.

Airflow at intensive setting 750 m³/hr.

Grease Filters: Dishwasher proof.

150mm

Grease Filters: Dishwasher producting Exit: Top/Rear Ducting Size: 150mm Annual Energy Consumption: 73 kWh/annum

Specification & Performance with Remote Internal Motor SEM 8:

Energy Efficiency Class:

Fluid Dynamic Efficiency Class:

Light Efficiency Class:

Grease Filter Efficiency Class:

Class B
Class A
Class B
Lights:

Class B
LED

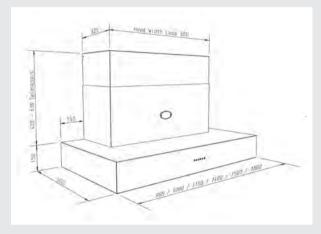
Ducting Size:

Motor: Single external remote.

Airflow at intensive setting 848 m³/hr.

Grease Filters: Dishwasher proof.
Ducting Exit: Top/Rear

Annual Energy Consumption: 95 kWh/annum



Moderne Hood Optional Motors



SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h





Macon Modern

EXTRACTION

THE CLASSIC (FCE)

The Classic hood is designed to perfectly complement your Lacanche range cooker. The classic extractor can be finished in any of the 29 Lacanche enamelled colours and stainless steel . With various sizes, single and twin motor units or recirculating available, The Classic hood is the perfect extractor for your Lacanche range.



Model shown FCE1500



Model shown FCE1000

Models are available in widths to suit all of our cooker sizes, with either single or double motors.

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range.

Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED lighting

Exit: Top or rear (top exit for Classic Economy)

Ducting: 150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class: Airflow

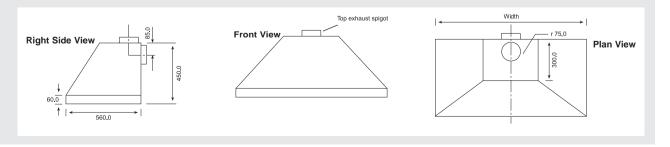
Classic range 1000: Class A Airflow at intensive setting 890 m³/hr.
Classic range 1400: Class A
Classic range 1400 twin: Class B
Classic range 1500: Class A
Classic range 1500 twin: Class B
Class B
Airflow at intensive setting 890 m³/hr.
Airflow at intensive setting 1700 m³/hr.
Classic range 1500 twin: Class B
Airflow at intensive setting 1700 m³/hr.
Airflow at intensive setting 1700 m³/hr.
Classic range 1500 twin: Class B
Airflow at intensive setting 1700 m³/hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm Maximum distance from top of cooker to hood 900mm Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

The FCE Classic Lacanche Extractor is not provided with a chimney section. A chimney can be ordered to a maximum height up to 850mm. Please provide the height required at time of order.





Classic Economy (FCIS1000)





Model shown FCIS1000.

Classic Economy FCIS1000

Colour Finishes: Stainless Steel

Height Requirements:

Minimum distance from top of cooker to hood 800mm

Specification & Performance:

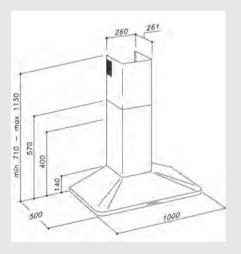
Controls: 4 speed electronic control, with timer

LED Lights: Exit: Top or rear 150mm ducting Ducting:

Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class A Fluid Dynamic Efficiency Class: Class A Light Efficiency Class: Class A Grease Filter Efficiency Class: Class A 65 dB (A) Sound Level:

Motor: Airflow at intensive setting 712.0 m³/hr.



Macon Classic

LOW PROFILE HOOD

The Low Profile extractor is modern,

discreet and elegant. Available in

90cm (Beaune/Bussy models) and 1

metre (Cluny/Macon models) with

The retro styling of the Bistro extractor tips a nod to the professional with single motor.

heritage of our range cookers, boasting a retro, semi professional look. This is a real crossover product, blending classic looks with a touch of modernity and high performance. Available in 1 metre

Colour Finishes: Stainless Steel Specification & Performance:

Controls: 4 speed electronic

control, with timer

Lights: LFD Exit: Top

Ducting: 150mm ducting Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class A Fluid Dynamic Efficiency Class: Class A Light Efficiency Class: Class A Grease Filter Efficiency Class: Class E Sound Level: 65 dB (A) Motor:

Airflow at intensive setting 890.0 m3/hr.

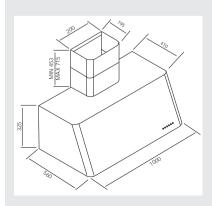
Height Requirements

Minimum distance from top of cooker to hood 800mm

Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm



Macon Modern

a single motor. Colour Finishes: Stainless Steel Specification & Performance: 4 speed electronic Controls: control, with timer Liahts: LFD Exit: Top 150mm ducting Ducting: Galvanised steel (dishwasher proof)

Class A

Class A

Class A

Class B

65 dB (A)

setting 700.0 m3/hr.

Energy Efficiency Class:

Light Efficiency Class:

Sound Level:

Motor:

Fluid Dynamic Efficiency Class:

Grease Filter Efficiency Class:

Height Requirements

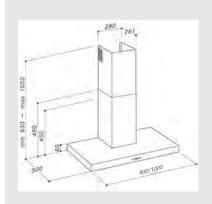
Minimum distance from top of cooker to hood 800mm

Airflow at intensive

Distance from top of cooker using Lacanche splash back 850mm

Chimney Sections

Telescopic chimney section supplied minimum height 453mm maximum 715mm





BUILT-IN EXTRACTION UNITS



THE BFUS900

The BFUS900 built-in extractor is a high performance extractor which is designed to be installed in an over mantel or chimney. It is ideally suited for ranges with a width from 900mm to 1100mm. The extractor comes complete with stainless steel baffle filters, LED strip light and a 4-speed electronic motor control. Manufactured from AISI 403 stainless steel this extractor is easy to install and maintain.

Colour Finishes: Stainless Steel Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED Exit: Top

Ducting: 150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class:

Fluid Dynamic Efficiency Class:

Light Efficiency Class:

Grease Filter Efficiency Class:

Class A

Class B

Class A

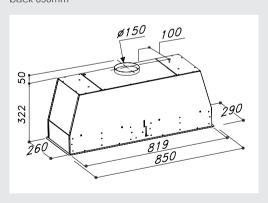
Sound Level:

63 dB (A)

Motor: Airflow at intensive setting 726.0 m3/hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm Distance from top of cooker using Lacanche splash back 850mm







BUILT-IN EXTRACTION UNITS

BFUG1400 TWIN

This unique extractor is designed to be installed in an over mantel or chimney. With twin motors, the BFUG1400TWIN offers truly incredible performance for a built-in extractor. It is ideally suited for ranges with a width from 1400mm to 1800mm wide and comes complete with integrated flush grease filters, LED lamps and a 4-speed electronic motor control.



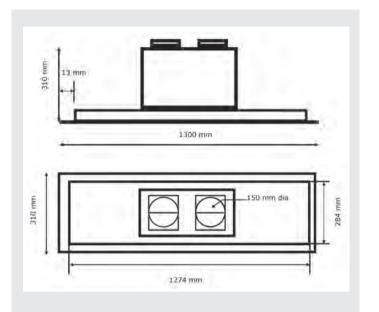
Model shown BFUG1400 TWIN

CUSTOM BUILT EXTRACTION

If your requirements are not met by the standard products offered here, we would be pleased to discuss your own particular requirements for extraction.

By providing us with drawings and site information, the optimum extraction system can be specified by our experienced extraction engineers. Site visits can be made. They are chargeable. Please contact us for details.





Colour Finishes: Stainless Steel Specification & Performance:

Controls: 4 speed electronic control, with timer

Lights: LED Exit: Top

Ducting: 2 x150mm ducting

Filter: Galvanised steel (dishwasher proof)

Energy Efficiency Class: Class B
Fluid Dynamic Efficiency Class: Class A
Light Efficiency Class: Class A
Grease Filter Efficiency Class: Class E
Sound Level: 73 dB (A)

Motor: Airflow at intensive setting 1700.0 m3/hr.

Height Requirements

Minimum distance from top of cooker to hood 800mm

Distance from top of cooker using Lacanche splash back 850mm

ADDITIONAL INFORMATION



GAS TYPE

All Lacanche Cookers are suitable for Natural Gas or LPG (liquid petroleum gas [bottled or bulk storage]). Please specify whether you require natural gas or LPG. Please note that your cooker will be supplied for use with natural gas unless specified otherwise. There is no extra charge for LPG configuration.

PRODUCTION TIME AND DELIVERY DATE

All Lacanche range cookers are built by hand to order. For current estimated production times, please contact Fourneaux de France Ltd. Once your order is received from your dealer, Fourneaux de France Ltd will provide an estimated delivery into the UK. On arrival into the UK, your Lacanche range will be inspected prior to dispatch. A confirmed delivery date will be made after your Lacanche has been inspected.

DELIVERY

Fourneaux de France Ltd arranges delivery of its range cookers directly to end users. A standard FdF delivery is for a two man delivery by an FdF approved delivery company to a ground floor location, unpackaged for inspection. Delivery driver will take instructions regarding specific positioning of appliance from responsible people on site (e.g. house owner, tradesman). Delivery is subject to accurate completion of an FdF Delivery Schedule including all detail of any steps, stairs, corners, floor surfaces, access and turning circles or other restrictions. Failure to notify these may result in non-delivery. In the event of unforeseen access problems or Health and Safety related problems, it remains at the Driver's discretion to refuse delivery. Non delivery as a result of these reasons or the supply of incomplete or inaccurate information is chargeable. Door width of property should be a minimum of 735mm to allow access of your range. Please be sure to advise us of any hindrances or obstructions e.g. even a single step or change in level, or narrow passageways. Deliveries are made at any time during the day from 8.00am to 8.00pm. Old appliances and packaging will not be removed. Fourneaux de France Limited require 3 working days notice of cancellation of delivery. Additional charges will apply.

INTEGRATED HOB ELEMENT

Multi Cooker – Steamer / Pasta Cooker / Bain Marie: 3kW. A unique option, ideal for today's healthier lifestyle. Simply interchange the steamer trays, pasta baskets or bain marie containers as required. Water is supplied through an integral tap operated by an electric switch on the control panel. Supplied complete with 1 medium pasta basket and 2 small bain marie containers. Requires 1/4" water supply. Drainage is by 18mm hose to waste water pipe. Hose and connection to multi cooker supplied.

SUPPLIED WITH EACH OVEN

Every oven comes with one oven rack, except the simmer oven and 65L vertical dual function oven, which come with two. Every main oven comes with a roasting tray. Each range cooker with an electric oven with grill comes with one grill insert which fits into a roasting tray. However the small oven on the Rully, Macon, Chemin, Chaussin and Avalon come with only roasting dish and grill insert (no rack).

INSTALLATION AND COMMISSIONING

Installation and commissioning should be in accordance with the manufacturers Installer's Manual and current Gas Safe and IEE regulations.

In order that installation and commissioning is carried out correctly you should use a suitably qualified and registered Gas Safe engineer. Your local Lacanche stockist can advise. The appropriate installation guidance for your cooker will be sent with the order acknowledgement.

NOTE: COMMISSIONING IS CRUCIAL for the correct operation of your Lacanche. Failure to have your Lacanche commissioned correctly will result in over/under performance of burners and ovens and inconsistent temperatures.

POWER SUPPLY / SERVICES

After ordering your Lacanche range cooker, information will be sent to you detailing what services you will require to power the cooker.

Electricity

Electric feeds will be standard single phase 230 volt supply. On some larger models featuring many electric features, two such supplies may be required, and this will be notified in the information sent to you after placing your order. On request, Lacanche range cookers can be built for 3 phase electricity.

Gas

Information on the gas power/requirement of your cooker will be provided after your order has been placed. We offer the appropriate flexihose for the type of gas (LPG or Natural Gas), which is designed to plug into a female half inch / 15mm bayonet fitting on site (location to be advised in post order information).

BUILDING-IN GUIDANCE

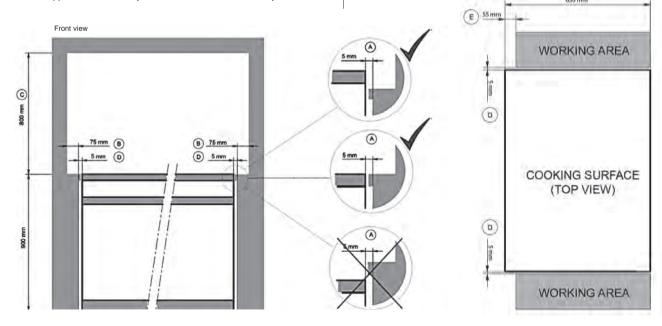
(A) When the appliance is installed next to a worktop surface, the top surface of the appliance must be adjusted level with or above the adjacent surface.

- (B) Above the level of top surface of the appliance there must be a minimum lateral clearance of 75mm between the edge of the appliance and any adjacent surface. This minimum clearance may be reduced to 50mm when the surfaces are made from a fireproof material (ceramics, glass, stone, metal).
- © There must be a minimum vertical clearance of 800mm between the top surface of the appliance and any horizontal surface above.
- A minimum lateral clearance of 5mm between the appliance and the adjacent walls is recommended so that the appliance can be moved and positioned. In order to facilitate other operations such as cleaning, maintenance or repairs, it is recommended that the appliance be kept free, without being permanently fixed to or enclosed within its location.
- (E) It is recommended that the front edge of the appliance is 55mm further outward than the front edges of the adjacent units.

CAUTION: Lacanche range cookers official height is 900mm. Following your request, model on your order you place might have a different height (930mm, etc). Please verify the height of your range cookers before installation.

For cookers situated in confined spaces such as inglenooks, over-mantles or chimney breasts we recommend using a Back Infill Panel - see page 79.

The above list is a guide and not exhaustive. We recommend visiting www.lacanche.co.uk or if further assistance is required contacting Fourneaux de France Ltd



ADDITIONAL INFORMATION

WARRANTY

Lacanche Range Cookers come with a 36 month Warranty from the date of delivery. On completion and return of the Warranty Validation Document, Fourneaux de France Ltd will repair any defects that arise (subject to the provisions listed below) due to faulty materials or workmanship, free of charge during this period.

The Warranty is subject to the following provisions: The warranty does not cover: accidental damage, misuse, neglect, incorrect installation, enamelled inner or outer panels, pan stands, oven cavity parts, oven or hood lamp bulbs, brass burners, burner bodies, door seals, brass/chrome or other trims. The product must be correctly installed, commissioned, and be operated in accordance with the instructions in the user's manual. It must be used solely for domestic purposes, and within the boundaries of the United Kingdom. The warranty will be rendered invalid if the product is resold or has been damaged by inexpert repair. Repairs due to the appliance being incorrectly commissioned will not be covered by this warranty. Re-commissioning of the range and gas fitting to the range are not covered by the Warranty. Faults covered by incorrect gas supply pressure are not covered by the Warranty. Fourneaux de France Ltd disclaim any liability for accidental or consequential damages. The warranty is in addition to and does not diminish your statutory legal rights.

EXTENDED WARRANTY

Your warranty may be extended by purchasing an Extended Warranty from Fourneaux de France Ltd before your original 3 year warranty expires. This comprehensive warranty will cover callout, labour and parts (subject to terms & conditions).

SERVICE AND SERVICING

Lacanche Range Cookers are not a latent heat cookers (on all of the time), and so therefore an annual service is not mandatory for their correct functioning. However, they are designed for heavy use and to least for many years. Therefore, once it is out of its initial three year warranty period, you may wish to consider a number of options we offer to help maintain your cooker in top condition:

If you are experiencing a problem with your Lacanche then the first thing to do is to call our Service Department on: 01202 733 011 (option 3) or by our website contact form.

As well as ascertaining the nature of the problem, we will need to take some simple details from you such as your name, postcode and address. We will also require the serial number or CE number of your cooker. This is contained on the orange/yellow piece of paper in French that comes in the information folder inside your cooker. If you cannot find this, we will help you locate the CE number on the appliance itself.

Breakdown Repair: This is a service call with a standard call out charge which includes the first 30 minutes labour and then a fixed cost for labour per 15 minutes thereafter. Parts are chargeable. All parts fitted will be covered by 1 year warranty. If your cooker is out of warranty and you would like to have it serviced, we offer a popular full service package:

Premier Service: The engineer carries out a full service of the cooker. Any parts required are charged at a discount of 10% from standard price. You receive a 12 month warranty covering all electro-mechanical parts and labour for parts replaced in the premier service.

Note: The term electro mechanical is used with the intention of differentiating faults concerning the workings and functionality of the product (which are covered by warranties), as oppose to problems with the exterior or aesthetic of the product such as chipped enamel or damage caused by lifting the product by the hand rail (which are not covered by the warranties).

This brochure does not form the basis of a contract. FDF reserve the right to alter this specification without prior notice. SERIOUS COOKERS FOR SERIOUS COOKERS ™ is a registered trademark of Fourneaux de France Ltd. E&OE. Prices and specification correct at time of going to press.



www.lacanche.co.uk



For details of your nearest dealer contact:

Fourneaux de France Ltd 3 Albion Close, Newtown Business Park Poole, Dorset BH12 3LL

Tel 01202 733011 Info www.fdef.co.uk Email info@fdef.co.uk Fax 01202 733499



November 2021

LACANCHE RETAIL PRICE LIST 2022



www.lacanche.co.uk



- 1 DELIVERY TERMS, CONDITIONS AND COSTS
- 2 OVEN CAPACITIES AND INTERIOR DIMENSIONS

nche <i>Classic</i> R	ange Cookers
CORMATIN	700mm
RULLY	700mm
BEAUNE	900mm
BUSSY	900mm
CLUNY	1000mm
MACON	1000mm
VOLNAY	1000mm
VOUGEOT	1000mm
SAULIEU	1105mm
SAVIGNY	1105mm
CHARLIEU	1405mm
CHABLIS	1405mm
CHAUSSIN	1405mm
CHEMIN	1405mm
CHALONNAIS	1405mm
CITEAUX	1505mm
FLAVIGNY	1805mm
AVALON	1805mm
BLIGNY	1805mm
BELMONT	1805mm
VEZELAY	2205mm
	CORMATIN RULLY BEAUNE BUSSY CLUNY MACON VOLNAY VOUGEOT SAULIEU SAVIGNY CHARLIEU CHABLIS CHAUSSIN CHEMIN CHALONNAIS CITEAUX FLAVIGNY AVALON BLIGNY BELMONT

nche Modern	Range Cookers
CORMATIN	700mm
RULLY	700mm
BEAUNE	900mm
BUSSY	900mm
CLUNY	1000mm
MACON	1000mm
VOLNAY	1000mm
VOUGEOT	1000mm
SAULIEU	1105mm
SAVIGNY	1105mm
CHARLIEU	1405mm
CHABLIS	1405mm
CHAUSSIN	1405mm
CHEMIN	1405mm
CHALONNAIS	1405mm
CITEAUX	1505mm
FLAVIGNY	1805mm
AVALON	1805mm
BLIGNY	1805mm
BELMONT	1805mm
VEZELAY	2205mm
	CORMATIN RULLY BEAUNE BUSSY CLUNY MACON VOLNAY VOUGEOT SAULIEU SAVIGNY CHARLIEU CHABLIS CHAUSSIN CHEMIN CHALONNAIS CITEAUX FLAVIGNY AVALON BLIGNY BELMONT

Laca	nche Classic and Modern Accessories
70	WALL MOUNTED SALAMANDER GRILL & ROTISSERIE
72	HOB ACCESSORIES
73	MULTI COOKER ACCESSORIES
74	OVEN ACCESSORIES
Laca	nche Classic and Modern Extraction
76	BRASSIRIE HOOD
78	MODERNE HOOD
80	CLASSIC HOOD
81	LOW PROFILE / CONTEMPORARY HOOD /
	CLASSIC ECONOMY HOOD / BISTRO HOOD
82	BUILT IN / INDEPENDENT HOOD
83	EXTRACTION - Ducting
Laca	nche Backsplash and Utensil Racks
84	BACKSPLASH - Classic / Classic & Modern
85	UTENSIL RACK / BACK INFILL PANELS
0/	TERMS AND CONDITIONS OF SALE AND SUPPLY
86	TERMS AND CONDITIONS OF SALE AND SUPPLY
88	LACANCHE COLOURS
89	UNIQUE COOKER BUILDER FROM LACANCHE



Prices quoted in this Price List include VAT and standard Fourneaux de France Delivery, which is defined as follows:

Standard Fourneaux de France delivery is by a two man delivery team by an Fourneaux de France approved delivery company to a ground floor location, unpackaged for inspection. Delivery driver will take instructions regarding specific positioning of appliance from responsible people on site (e.g. house owner, tradesman).

Delivery is subject to accurate completion of an Fourneaux de France delivery form which will be provided on receipt of order. When completing the from please include all detail of any steps, corners, stairs, floor surfaces, access and turning circles or other restrictions. Failure to notify these may result in non-delivery and additional charges.

In the event of unforeseen access problems or Health and Safety related problems, it remains at the Driver's discretion to refuse delivery.

Re-delivery due to provision of inaccurate or incomplete information or at the recipient's fault will be chargeable.

Door widths of property should be a minimum of 735 mm to allow access of your range. Please be sure to advise us of any hindrances or obstructions e.g., even a single step or change in level, or narrow passageways.

Deliveries are made at any time during the day from 8.00am to 8.00pm.

Old appliances will not be removed. The delivery survey below will need to be completed and received in order for delivery to take place by Fourneaux de France.

Additional delivery costs maybe charged for delivery to Highlands of Scotland, Northern Ireland and UK Islands - POA.

Please note prices shown do not include any additional lifting equipment.

ANY ADDITIONAL PERSONS REQUIRED/DELIVERY REQUIREMENT WILL BE CHARGED AS PER BELOW

Code		Guide Price £ Inc VAT
DEL 5	Hood Delivery (if separate)	108
DEL 6	Additional 1 man for standard delivery	168
SVC	Small Van Cost	180
SS 1	Site Survey	175
	Highlands of Scotland, Northern Ireland and UK Islands	POA

OVEN CAPACITIES AND INTERIOR DIMENSIONS



TYPE	kW DIM. L.	GAS OVEN	STATIC ELECTRIC OVEN	CONVECTION ELECTRIC OVEN	DUAL FUNCTION OVEN	SIDE DUAL FUNCTION ELECTRIC OVEN	GRILL / STATIC ELECTRIC OVEN	SIMMER OVEN
Cormatin Rully	kW DIM. L.	4kW W.550 x H.288 x D.438 70L Cormatin only	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L		2.2kW W.541 x H.115 x D.422 27L Rully only	
Beaune / Bussy	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		2.65kW W.333 x H.458 x D.425 65L		
Cluny	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L				
Macon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L			1.5kW W.405 x H.115 x D.422 20L	
Vougeot / Volnay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L			0.95kW W.328 x H.452 x D.535 79L
Saulieu / Savigny	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		
Charlieu / Chablis Chaussin / Chemin	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L Not available on Chaussin	1.5kW W.405 x H.115 x D.422 20L Chaussin/Chemin only	0.95kW W.328 x H.452 x D.535 79L
Chalonnais	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L			
Citeaux	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	2.65kW W.333 x H.458 x D.425 65L		0.95kW W.328 x H.452 x D.535 79L or optional side oven
Flavigny Avalon	kW DIM. L.	3.5kW W.414 x H.288 x D.438 52L	2.2kW W.414 x H.291 x D.465 56L	2.65kW W.414 x H.291 x D.417 51L		Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven	1.5kW W.405 x H.115 x D.422 20L Avalon only	0.95kW W.328 x H.452 x D.535 79L
Bligny / Belmont	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L
Vezelay	kW DIM. L.	4kW W.550 x H.288 x D.438 70L	2.9kW W.550 x H.291 x D.465 75L		2.95kW W.550 x H.291 x D.417 67L	Optional 2.65kW W.333 x H.458 x D.425 65L instead of simmer oven		0.95kW W.328 x H.452 x D.535 79L









Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.					(= 3.			
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 70L	☐ LG 731 G	3,910	☐ LG 741 G	4,040	☐ LCF 731 G	4,150		
1 x 75L	☐ LG 731 E	3,950	☐ LG 741 E	4,080	LCF 731 E	4,190	☐ LVI 731 E	5,350
1 x 67L	☐ LG 731 CT	4,340	☐ LG 741 CT	4,360	☐ LCF 731 CT	Γ 4,570	☐ LVI 731 CT	5,570

STEP 2. Select colour finish, trims, nature of gas and cooker height.

Trims	Code
Brass	LF 701 £0
Chrome	LF 701 B £0
Chrome matt	LF 701 M £0
Brushed steel	LF 701 BI £0
Nickel	LF 701 N £0
	Brass

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	✓ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 7-900	£0
Plinth for height 915mm to 929mm	LRF 7-915	£311
Plinth for height 930mm to 944mm	LRF 7-930	£325
Plinth for height 945mm to 959mm	LRF 7-945	£342
Plinth for height 960mm to 974mm	LRF 7-960	£445







Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)

STEP 1. Select main hob top and oven.							
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	
1 x 27L 1 x 75L	☐ LG 732 E	4,590	☐ LG 742 E	4,700	LCF 732 E	4,810	
1 x 27L 1 x 67L	☐ LG 732 CT	5,050	☐ LG 742 CT	5,200	LCF 732 CT	Г 5,280	

STEP 2. Select colour finish, trims, nature of gas, cooker height and confirm requested delivery date.

Colour Choice	Trims	Code	
Please specify	Brass	LF 702	£0
	Chrome	LF 702 B	£0
	Chrome matt	LF 702 M	£0
	Brushed steel	LF 702 BI	£0
	Nickel	LF 702 N	£0

LPG Gas	Nature of gas	Code
	LPG Gas	LPG
	Natural Gas	NG
Voltage 230 V	Voltage	✓ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 7-900	£0
Plinth for height 915mm to 929mm	LRF 7-915	£311
Plinth for height 930mm to 944mm	LRF 7-930	£325
Plinth for height 945mm to 959mm	LRF 7-945	£342
Plinth for height 960mm to 974mm	LRF 7-960	£445







Classic hob 6 burners (LG)



STEP 1. Select main hob top and oven.					
	Code	Guide Price & Inc VAT	Code	Guide Price £ Inc VAT	
1 x 52L 1 x 65L	LG 962 (GCT-D 4,980			

1 x 56L	1 x 65L	LG 962 ECT-D	5,000	LVI 962 ECT-D	5,680	

STEP 2. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	Trims	Code
Please specify	Brass	LF 902 £0
	Chrome	LF 902 B £0
	Chrome matt	LF 902 M £0
	Brushed steel	LF 902 BI €0
	Nickel	LF 902 N £0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	✓ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 9-900	£0
Plinth for height 915mm to 929mm	LRF 9-915	£311
Plinth for height 930mm to 944mm	LRF 9-930	£325
Plinth for height 945mm to 959mm	LRF 9-945	£342
Plinth for height 960mm to 974mm	LRF 9-960	£445







Classic hob 6 burners (LG)



Induction hob 6 rings (LVI)

STEP 1. Select main hob top and oven.		
	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT
1 x 65L 1 x 52L	LG 962 GCT-G 4,980	
1 x 65L 1 x 56L	LG 962 ECT-G 5,000	LVI 962 ECT-G 5680
1 x 65L 1 x 51L	LG 962 CT-G 5,110	☐ LVI 962 CT-G 5,790

STEP 2. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	Trims	Code
Please specify	Brass	LF 902 £0
	Chrome	LF 902 B £0
	Chrome matt	LF 902 M £0
	Brushed steel	LF 902 BI £0
	Nickel	LF 902 N £0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	NG
Voltage	✓ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 9-900	£0
Plinth for height 915mm to 929mm	LRF 9-915	£311
Plinth for height 930mm to 944mm	LRF 9-930	£325
Plinth for height 945mm to 959mm	LRF 9-945	£342
Plinth for height 960mm to 974mm	LRF 9-960	£445







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

		(LCF)					
STEP 1. Select main hob top and oven.							
		Code (Guide Price & Inc VAT	Code G	Guide Price £ Inc VAT	Code G	uide Price & Inc VAT
1 x 52L (1, 1 x 5	52L [LG 1052 G	4,630	LCF 1052 G	4,800		
1 x 52L 1 x 5	66L [LG 1052 GE	4,650	LCF 1052 GE	4,830		
1 x 56L 1 x 5	66L [LG 1052 EE	4,670	LCF 1052 EE	4,850	☐ LVI 1052 EE	6,120
1 x 52L 1 x 5	51L [LG 1052 GC	Г 4,710	LCF 1052 GC	T 4,890		
1 x 56L 1 x 5	51L [LG 1052 ECT	4,750	LCF 1052 EC	Т 4,930	LVI 1052 ECT	6,170
1 x 51L 1 x 5	51L [LG 1052 CT	4,900	LCF 1052 CT	5,080	☐ LVI 1052 CT	6,320
STEP 2. Select colour finish, trims,	nature of gas an	d cooker heigh	ıt.				
Colour Choice	Trims	Code	Nature of	f gas	Code	Cooker Height	Code

Colour Choice	Trims	Code
Please specify	Brass	LF 1052 £0
	Chrome	LF 1052 B £0
	Chrome matt	LF 1052 M £0
	Brushed steel	LF 1052 BI £0
	Nickel	LF 1052 N £0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	∠ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 10-900	£0
Plinth for height 915mm to 929mm	LRF 10-915	£311
Plinth for height 930mm to 944mm	LRF 10-930	£325
Plinth for height 945mm to 959mm	LRF 10-945	£342
Plinth for height 960mm to 974mm	LRF 10-960	£445







Classic hob 5 burners (LG)

☐ LF 1052 N £0



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

				(LCF)				
STEP 1. Select main hob top and	oven.							
		Code Guid	de Price & Inc VAT	Code Gu	iide Price £ Inc VAT	Code G	uide Price & Inc VAT	
1 x 20L 1 x 56L	1 x 52L	☐ LG 1053 GE	5,070	LCF 1053 GE	5,230			
1 x 20L 1 x 56L	1 x 56L	LG 1053 EE	5,120	LCF 1053 EE	5,290	LVI 1053 EE	6,460	
1 x 20L 1 x 51I	1 x 52L	LG 1053 GCT	5,210	LCF 1053 GCT	5,390			
1 x 20L 1 x 51I	1 x 56L	LG 1053 ECT	5,250	LCF 1053 ECT	5,420	LVI 1053 ECT	6,570	
1 x 20L 1 x 51I	1 x 51L	☐ LG 1053 CT	5,410	LCF 1053 CT	5,570	☐ LVI 1053 CT	6,720	
STEP 2. Select colour finish, to	rims, nature of gas	and cooker height.						
Colour Choice	Trims	Code	Nature	e of gas	Code	Cooker Height		Code

- · · · · · · · · · · · · · · · · · · ·	
Colour Choice	Trims Code
Please specify	Brass
	Chrome LF 1052 B £0
	Chrome matt LF 1052 M £0
	Brushed steel LF 1052 BI £0

Nickel

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 10-900	£0
Plinth for height 915mm to 929mm	LRF 10-915	£311
Plinth for height 930mm to 944mm	LRF 10-930	£325
Plinth for height 945mm to 959mm	LRF 10-945	£342
Plinth for height 960mm to 974mm	LRF 10-960	£445







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.			
	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT
1 x 70L	LG 1051 G-G 5,370	LCF 1051 G-G 5,640	
1 x 75L	LG 1051 E-G 5,410	LCF 1051 E-G 5,680	☐ LVI 1051 E-G 6,440
1 x 67L	LG 1051 CT-G 5,700	LCF 1051 CT-G 5,960	LVI 1051 CT-G 6,540

STEP 2. Select cupboard or simmer oven for position A, on left hand side.

Neutral cupboard

☐ NCL 001



Simmer oven ETL 001

1 x 79L (fitted as standard on the Volnay range)

STEP 3. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	irims
Please specify	Brass
	Chrome
	Chrome mat

Trims	Code
Brass	LF 1051 £0
Chrome	LF 1051 B £0
Chrome matt	LF 1051 M £0
Brushed steel	LF 1051 BI £0
Nickel	LF 1051 N £0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	∠ 230 V

Cooker Height	Code
Plinth Standard 900mm to 914mm	LRF 10-900 £0
Plinth for height 915mm to 929mm	LRF 10-915 £311
Plinth for height 930mm to 944mm	LRF 10-930 £325
Plinth for height 945mm to 959mm	LRF 10-945 £342
Plinth for height 960mm to 974mm	LRF 10-960 £445







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.			
	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT
1 x 70L	LG 1051 G-D 5,370	LCF 1051 G-D 5,640	
1 x 75L	LG 1051 E-D 5,410	LCF 1051 E-D 5,680	UVI 1051 E-D 6,440
1 x 67L	☐ LG 1051 CT-D 5,700	LCF 1051 CTD 5,960	LVI 1051 CT-D 6,540

STEP 2. Select cupboard or simmer oven for position A, on right hand side.

Neutral cupboard

☐ NCL 001



Simmer oven ETL 001

1 x 79L (fitted as standard on the Vougeot range)

STEP 3. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	Irims
Please specify	Brass
	Chrome
	Chrome m

Trims	Code
Brass	LF 1051 £0
Chrome	LF 1051 B £0
Chrome matt	LF 1051 M £0
Brushed steel	LF 1051 BI £0
Nickel	LF 1051 N £0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	✓ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 10-900 £	:0
Plinth for height 915mm to 929mm	LRF 10-915 &	311
Plinth for height 930mm to 944mm	LRF 10-930 &	325
Plinth for height 945mm to 959mm	LRF 10-945 &	342
Plinth for height 960mm to 974mm	LRF 10-960 &	445







Classic hob 3 burners (LG)

Nickel

☐ LF 1051 N £0



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)

Plinth for height 960mm to 974mm



Induction hob 3 rings (LVI)

							(LCF)		
STEP 1. Select main l	hob top and oven.								
		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	(Code Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 65L	1 x 70L	LG 1132	G-G 6,990	LG 114	2 G-G 7,120		LCF 1132 G-G 7,250		
1 x 65L	1 x 75L	LG 1132 l	E-G 7,050	LG 114	2 E-G 7,210		LCF 1132 E-G 7,190	☐ LVI 1132	E-G 7,530
1 x 65L	1 x 67L	☐ LG 1132 (CT-G 7,420	LG 114	2 CT-G 7,520		LCF 1132 CTG 7,380	☐ LVI 1132 (CT-G 7,870
STEP 2. Select a sin	igle hob top optic	on for position	A, (to be fitted on	the left hand	l side of the hob).			
	Code	Guide Price & Inc VAT			Code	Guide Pric Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner		LAG 024 R	630	2 induction rings	LAE 02	20 I 1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Plancha -	2.2 kW	LAE 010 TPK	1,450	(cannot be fitted to a simmer plate		
2 x 3 kW burner	LAG 020 R	600							
STEP 3. Select colo	ur finish, trims, n	ature of gas and	d cooker height.						
Colour Choice		Trims	Code	Nature of §	gas	Code	Cooker Height	(Code
Please specify		Brass	LF 1051 £0	LPG Gas		LPG	Plinth Standard 900mm to	914mm	LRF 11-900 £0
		Chrome	LF 1051 B £0	Natural G	as \square	NG	Plinth for height 915mm to	929mm	LRF 11-915 £342
		Chrome matt	LF 1051 M £0	Voltage	~	230 V	Plinth for height 930mm to	944mm 🔲 1	LRF 11-930 £357
		Brushed steel	LF 1051 BI £0				Plinth for height 945mm to	050mm	LRF 11-945 £373

LRF 11-960 £450







Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

		(LCF)					
TEP 1. Select main hob top and ov	ven.						
	Code Guide Price £ Inc VAT	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT			
1 x 70L 1 x 65	5L	LG 1142 G-D 7,120	LCF 1132 G-D 7,250				
1 x 75L 2 1 x 65	5L	LG 1142 E-D 7,210	LCF 1132 E-D 7,190	UVI 1132 E-D 7,530			
1 x 67L 1 x 65	5L	☐ LG 1142 CT-D 7,520	LCF 1132 CT-D 7,380	☐ IVI 1132 CT-D 7,870			
TEP 2. Select a single hob top o	option for position A , (to be fitte	ed on the right hand side of the ho	b).				
C 1	C :1 D: C	C 1	C :1 D: C	C 1 C : 1 D :			

STEP 2. Select a sir	igle hob top option	for position A	, (to be fitted on the right	hand side of the ho	ob).			
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burner	□LAG 024 R	630	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	(cannot be fitted next to a simmer plate LCF)	
2 x 3 kW burner	☐ LAG 020 R	600						
STEP 3. Select colo	ur finish, trims, na	ture of gas and	cooker height.					

Brushed steel

Nickel

LF 1051 BI £0

☐ LF 1051 N £0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	NG
Voltage	✓ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 11-900 £0	
Plinth for height 915mm to 929mm	LRF 11-915 £342	2
Plinth for height 930mm to 944mm	LRF 11-930 £357	7
Plinth for height 945mm to 959mm	LRF 11-945 £373	3
Plinth for height 960mm to 974mm	LRF 11-960 £450)







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.			
	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price £ Inc VAT
1 x 52L 1 x 52L	LG 1452 G-G 8,840	LCF 1452 G-G 9,270	
1 x 52L 1 x 56L	LG 1452 GE-G 8,860	LCF 1452 GE-G 9,290	
1 x 56L 1 x 56L	LG 1452 EE-G 8,980	LCF 1452 EE-G 9,310	☐ LVI 1452 EE-G 10,110
1 x 52L 1 x 51L	LG 1452 GCT-G 9,020	LCF 1452 GCT-G 9,340	
1 x 56L 1 x 51L	LG 1452 ECT-G 9,040	LCF 1452 ECT-G 9,370	LVI 1452 ECT-G 10,130
1 x 51L 1 x 51L	LG 1452 CT-G 9,140	LCF 1452 CT-G 9,470	☐ IVI 1452 CT-G 10,280

	Code	Guide Price £ Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	i 1,600			
2 x 4 kW burner			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			14

Side Dual Function Electric Oven NCL 001 Neutral cupboard Simmer oven ETL 001 (included as standard - cannot be fitted CTL 001 690 1 x 65L 1 x 79L under electric fryer or multi-cooker) *(cannot be fitted under electric fryer,* multi-cooker or chargrill) STEP 4. Select colour finish, trims, nature of gas and cooker height. Nature of gas Code Code Cooker Height **Colour Choice** Trims Code Please specify LPG Gas LPG **Brass** LF 1051 $\pounds 0$ Plinth Standard 900mm to 914mm LRF 14-900 £0 LF 1051 B £0 Natural Gas NG Plinth for height 915mm to 929mm LRF 14-915 £425 Chrome

Voltage

~

230 V

Plinth for height 930mm to 944mm

Plinth for height 945mm to 959mm

Plinth for height 960mm to 974mm

STEP 3. Select cupboard or simmer oven for position B, on left hand side or optional Dual Function Electric Oven.

LF 1051 M £0

LF 1051 BI £0

LF 1051 N £0

Chrome matt

Nickel

Brushed steel

LRF 14-930

LRF 14-945

LRF 14-960

£440

£456

£600







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.			
	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price £ Inc VAT
1 x 52L 1 x 52L	LG 1452 G-D 8,840	LCF 1452 G-D 9,270	
1 x 52L 1 x 56L	LG 1452 GE-D 8,860	LCF 1452 GE-D 9,290	
1 x 56L 1 x 56L	LG 1452 EE-D 8,980	LCF 1452 EE-D 9,310	LVI 1452 EE-D 10,110
1 x 52L 1 x 51L	LG 1452 GCT-D 9,020	LCF 1452 GCT-D 9,340	
1 x 56L 1 x 51L	LG 1452 ECT-D 9,040	LCF 1452 ECT-D 9,370	LVI 1452 ECT-D 10,130
1 x 51L 1 x 51L	☐ LG 1452 CT-D 9,140	☐ LCF 1452 CT-D 9,470	☐ IVI 1452 CT-D 10,280

STEP 2. Select a single hob top option for position A, (to be fitted on the right hand side of the hob, over the cupboard).									
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT	
Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350	
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450				
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650				
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600				
2-2021/2			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980				

Side Dual Function Electric Oven NCL 001 Neutral cupboard Simmer oven ETL 001 (included as standard - cannot be fitted CTL 001 690 1 x 65L 1 x 79L *under electric fryer or multi-cooker) (cannot be fitted under electric fryer,* multi-cooker or chargrill) STEP 4. Select colour finish, trims, nature of gas and cooker height. Nature of gas Code Colour Choice **Trims** Code Cooker Height Code LPG Please specify LF 1051 LPG Gas Plinth Standard 900mm to 914mm **Brass** £0LRF 14-900 £0 Chrome LF 1051 B £0 Natural Gas NG Plinth for height 915mm to 929mm LRF 14-915 £425 LF 1051 M £0 Chrome matt Plinth for height 930mm to 944mm LRF 14-930 £440 ~ 230 V Voltage

Plinth for height 945mm to 959mm

Plinth for height 960mm to 974mm

STEP 3. Select cupboard or simmer oven for position B, on right hand side or optional Dual Function Electric Oven.

LF 1051 BI £0

LF 1051 N £0

Brushed steel

Nickel

LRF 14-945

LRF 14-960

£456

£600







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.						
	Code	Guide Price & Inc VAT	Code G	uide Price & Inc VAT	Code (Guide Price & Inc VAT
1 x 20L 1 x 56L 1 x 52L	☐ LG 1453 GE-G	9,340	LCF 1453 GE-G	9,510		
1 x 20L 1 x 56L 1 x 56L	LG 1453 EE-G	9,490	LCF 1453 EE-G	9,630	☐ LVI 1453 EE-G	10,650
1 x 20L 1 x 51L 1 x 52L	LG 1453 GCT-0	G 9,550	LCF 1453 GCT-G	9,690		
1 x 20L	LG 1453 ECT-C	G 9,560	LCF 1453 ECT-G	9,710	LVI 1453 ECT-G	10,740
1 x 20L	LG 1453 CT-G	9,710	LCF 1453 CT-G	9,860	☐ LVI 1453 CT-G	10,890

STEP 2. Select a single hob top option for position	n A	, (to be fitted on the left hand side of the hob, over the cupboard).
or zr zr derect a dingre nob top option for poditio		, (to be littled on the left hand side of the hob, over the eapbourd).

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cupboard or simmer oven for position B, on left hand side or optional Dual Function Electric Oven.

Mouteal	auphoand	NCL 001
Neutrai	cupboard	NCL 001



x 79L

Simmer oven ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker)

STEP 4. Select colour finish, trims, nature of gas and cooker height.

Colour Choice
Please specify

Trims	Code	
Brass	LF 1051	£0
Chrome	LF 1051 B	£0
Chrome matt	LF 1051 M	£0
Brushed steel	LF 1051 BI	£0
Nickel	LF 1051 N	£0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	✓ 230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 14-900	£0
Plinth for height 915mm to 929mm	LRF 14-915	£425
Plinth for height 930mm to 944mm	LRF 14-930	£440
Plinth for height 945mm to 959mm	LRF 14-945	£456
Plinth for height 960mm to 974mm	LRF 14-960	£600







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.						
	Code	Guide Price & Inc VAT	Code Gu	ide Price & Inc VAT	Code (Guide Price & Inc VAT
1 x 20L 1 x 56L 1 x 52L	☐ LG 1453 GE-D	9,340	LCF 1453 GE-D	9,510		
1 x 20L 1 x 56L 1 x 56L	☐ LG 1453 EE-D	9,490	LCF 1453 EE-D	9,630	UVI 1453 EE-D	10,650
1 x 20L 1 x 51L 1 x 52L	☐ LG 1453 GCT-D	9,550	LCF 1453 GCT-D	9,690		
1 x 20L 1 x 51L 1 x 56L	LG 1453 ECT-D	9,560	LCF 1453 ECT-D	9,710	LVI 1453 ECT-D	10,740
1 x 20L	☐ LG 1453 CT-D	9,710	LCF 1453 CT-D	9,860	☐ LVI 1453 CT-D	10,890

STEP 2. Select a sin	ngle hob top option	n for position	$oldsymbol{A}$, (to be fitted on the right ha	and side of the ho	b, over the cup	board).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cupboard or simmer oven for position B, on right hand side or optional Dual Function Electric Oven. Side Dual Function Electric Oven NCL 001 Neutral cupboard Simmer oven ETL 001 (included as standard - cannot be fitted CTL 001 690 1 x 65L under electric fryer or multi-cooker) *(cannot be fitted under electric fryer,* multi-cooker or chargrill) STEP 4. Select colour finish, trims, nature of gas and cooker height. Code Nature of gas Code Colour Choice **Trims** Cooker Height Code LPG Please specify LF 1051 LPG Gas Plinth Standard 900mm to 914mm LRF 14-900 £0 **Brass** £0Natural Gas NG LF 1051 B £0 Chrome Plinth for height 915mm to 929mm LRF 14-915 £425 Plinth for height 930mm to 944mm LRF 14-930 Chrome matt LF 1051 M £0 £440 230 V Voltage

Plinth for height 945mm to 959mm

Plinth for height 960mm to 974mm

LF 1051 BI £0

LF 1051 N £0

Brushed steel

Nickel

LRF 14-945

LRF 14-960

£456

£600







Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.				(101)			
		Price & Code nc VAT	Guide Price & Inc VAT	Code G	uide Price & Inc VAT	Code Gu	ide Price & Inc VAT
1 x 70L 1 x 70L	LG 1432 G	8,410 LG 1442	G 8,610	LCF 1432 G	8,800		
1 x 70L 1 x 75L	☐ LG 1432 GE	8,450	GE 8,650	LCF 1432 GE	8,850		
1 x 75L 1 x 75L	☐ LG 1432 EE	8,490	EE 8,690	LCF 1432 EE	8,890	☐ LVI 1432 EE	9,590
1 x 70L 1 x 67L	☐ LG 1432 GCT	8,830	GCT 9,040	LCF 1432 GC	Г 9,230		
1 x 75L 2 1 x 67L	LG 1432 ECT	8,870	ECT 9,080	LCF 1432 EC7	9,270	LVI 1432 ECT	9,690
1 x 67L 1 x 67L	☐ LG 1432 CT	9,170 LG 1442 (CT 9,380	LCF 1432 CT	9,520	☐ LVI 1432 CT	9,940
STED 2 Salast a simple bob ton antion f	··· • • • • • • • • • • • • • • • • • •	Sec. 1 1 . 1 . 6 . 1 1 1	C.1. 1. 1.)				

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	2 x 3 kW burner (Can only be fitted next to gas hobs LG and LCF)	☐ LAG 020 R	600	2 induction rings LAE 020 I (cannot be fitted next to a simmer plate LCF or placed above a gas oven)	1,350
2 x 4 kW burner (Can only be fitted next to gas hobs LG and LCF)	□ LAG 024 R	630					22

STEP 3. Select a sir	igle hob top opti	on for position E	, (to be fitted on	the right h	and side of the h	ob).			
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burner (Can only be fitted gas hobs LG and I		LAG 024 R	630	2 induction rings (cannot be placed above a gas oven)	LAE 020 I	1,350
1 x 5 kW burner (Can only be fitted next to gas hobs LG and LCF)	LAG 010 UR	580	2 x 3 kW burner (Can only be fitted next to gas hobs LG and LCF)	d	LAG 020 R	600			
			Electric Plancha - 2	2.2 kW	LAE 010 TPK	1,450			
STEP 4. Select colo	our finish, trims,	nature of gas and	cooker height.						
Colour Choice		Trims	Code	Nature of	f gas	Code	Cooker Height	Code	
Please specify		Brass	LF 1051 £0	LPG Gas	; <u> </u>	LPG	Plinth Standard 900mm to 914mm	LRF 14-900	£0
		Chrome	LF 1051 B £0	Natural	Gas	NG	Plinth for height 915mm to 929mm	n	£425
		Chrome matt	LF 1051 M £0	Voltage		230 V	Plinth for height 930mm to 944mm	n	£440
		Brushed steel	LF 1051 BI £0				Plinth for height 945mm to 959mm	n	£456
		Nickel	LF 1051 N £0				Plinth for height 960mm to 974mm	n RF 14-960	£600







Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.								
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price & Inc VAT
1 x 65L 1 x 70L	☐ LG 1532 G	9,210	☐ LG 1542 G	9,340	LCF 1532 G	9,390		
1 x 65L 1 x 75L	LG 1532 E	9,250	LG 1542 E	9,380	LCF 1532 E	9,430	☐ LVI 1532 E	9,920
1 x 65L (1 x 67L)	☐ LG 1532 C	Г 9,560	☐ LG 1542 CT	9,740	LCF 1532 C	T 9,790	☐ LVI 1532 CT	10,020

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner	☐ LAG 024 R	630	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	(cannot be fitted next to a simmer plate LCF)		
2 x 3 kW burner	☐ LAG 020 R	600						
STEP 3. Select a si	ngle hob top option	n for position I	3, (to be fitted on the right	hand side of the ho	b, over the cupl	ooard).	-	
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price Inc VAT

STEP 3. Select a si	ngle hob top optior	n for position	B , (to be fitted on the right ha	nd side of the ho	b, over the cup	board).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
12-202			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			24

STEP 4. Select cupboard or simme	r oven for position ${f C}$, on right hand	d side or optional Dual F	unction Elect	ric Oven.		
Neutral cupboard NCL 001	1 x 791 (included a	en	d	Side Dual Function E 1 x 65L CTL 001 (cannot be fitted und multi-cooker or char	der electric fryer,	690
STEP 5. Select colour finish, trims	, nature of gas and cooker height.					
Colour Choice	Trims Code	Nature of gas	Code	Cooker Height	Code	,
Please specify	Brass	LPG Gas	☐ LPG	Plinth Standard 900mm to 914mm	LRF 15-900	£0
	Chrome	Natural Gas	☐ NG	Plinth for height 915mm to 929mm	LRF 15-915	£435
	Chrome matt LF 1051 M £0	Voltage	✓ 230 V	Plinth for height 930mm to 944mm	LRF 15-930	£450
	Brushed steel LF 1051 BI £0			Plinth for height 945mm to 959mm	LRF 15-945	£466
	Nickel LF 1051 N £0			Plinth for height 960mm to 974mm	LRF 15-960	£600







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.						
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 52L 1 x 52L	☐ LG 1852 G	11,200	LCF 1852 G	11,500		
1 x 52L 1 x 56L	LG 1852 GE	11,220	LCF 1852 GE	11,530		
1 x 56L 1 x 56L	☐ LG 1852 EE	11,240	LCF 1852 EE	11,550	☐ LVI 1852 EE	12,870
1 x 52L 1 x 51L	☐ LG 1852 GCT	11,280	LCF 1852 GCT	11,590		
1 x 56L 1 x 51L	☐ LG 1852 ECT	11,300	LCF 1852 ECT	11,610	LVI 1852 ECT	12,970
1 x 51L 1 x 51L	☐ LG 1852 CT	11,450	LCF 1852 CT	11,760	☐ LVI 1852 CT	13,120

STEP 2. Select a	single hob top option	n for position	A, (to be fitted on the left han	d side of the hob	o, over the oven).			
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 2 l-W/ l			Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 3 kW burner	LAG 020 R	600	Electric Chargrill - 2.5 kW	LAE 010 CKG	G 1,600			
2 x 4 kW burner	☐ LAG 024 R	630	Multi cooker - Steamer	LAE 010 CV	1,980			
1/22			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cup	board or simmer	oven for position	C, on left hand s	ide or opti	onal Dual Functi	on Electric	Oven.			
Neutral cupboard	☐ NCL 001	1111		s st an dard -	01 cannot be fitted nulti-cooker)		1 x 65L	Side Dual Function I CTL 001 (cannot be fitted un multi-cooker or cha	der electric fry	690 ver;
STEP 4. Select a sin	igle hob top optio	on for position B	, (to be fitted on t	he right ha	nd side of the ho	b, over the	cupboard).			
	Code	Guide Price & Inc VAT			Code	Guide Price & Inc VAT	•		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.	2 kW	LAE 010 TPK	1,450	2 indu	ction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L -	3 kW	LAE 413 FR	1,450				
2 x 3 kW burner	LAG 020 R	600	Gas Chargrill - 4 kW		LAG 010 CKG	,				
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2		LAE 010 CKG	ŕ				
2 x 4 kw burner	LAG 024 K	050	Multi cooker - Stean Pasta Boiler - Bain M		LAE 010 CV	1,980				
STEP 5. Select cup	board or simmer	oven for position	n D , on right hand	l side or op	tional Dual Fund	ction Electi	ric Oven.			
Neutral cupboard	☐ NCL 001	1111		s standard -	01 cannot be fitted nulti-cooker)		1 x 65L	Side Dual Function D CTL 001 (cannot be fitted un multi-cooker or cha	ıder electric fry	690 yer,
STEP 6. Select colo	our finish, trims, n	ature of gas and	cooker height.							
Colour Choice		Trims	Code	Nature of	gas	Code	Cooker Height		Code	
Please specify		Brass	LF 1051 £0	LPG Gas		LPG	Plinth Standard	l 900mm to 914mm	LRF 18	3-900 £0
		Chrome	LF 1051 B £0	Natural (Gas	NG	Plinth for heigh	nt 915mm to 929mm	LRF 18-	-915 £590
		Chrome matt	LF 1051 M £0	Voltage		230 V	Plinth for heigh	ht 930mm to 944mm	LRF 18-	-930 £605
		Brushed steel	LF 1051 BI £0				Plinth for heigh	nt 945mm to 959mm	LRF 18-	-945 £621
		Nickel	LF 1051 N £0				Plinth for heigh	ht 960mm to 974mm	LRF 18-	-960 £766







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.						
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price £ Inc VAT
1 x 20L 1 x 56L 1 x 52L	☐ LG 1853 GE	12,030	LCF 1853 GE	12,280		
1 x 20L 1 x 56L 1 x 56L	☐ LG 1853 EE	12,130	LCF 1853 EE	12,380	☐ LVI 1853 EE	13,380
1 x 20L 1 x 51L 1 x 52L	☐ LG 1853 GCT	12,230	LCF 1853 GCT	12,480		
1 x 20L	☐ LG 1853 ECT	12,330	LCF 1853 ECT	12,580	☐ LVI 1853 ECT	13,480
1 x 20L	☐ LG 1853 CT	12,480	☐ LCF 1853 CT	12,730	☐ LVI 1853 CT	13,630

STEP 2. Select a sin	gle hob top optio	n for position A	, (to be fitted on the left hand	d side of the hob	o, over the cupl	ooard).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 3 kw burner	LAG 020 K	000	Electric Chargrill - 2.5 kW	LAE 010 CKG	G 1,600			
2 x 4 kW burner	☐ LAG 024 R	630	Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cupl	board or simmer	oven for positio	n C, on left hand s	side or optio	nal Dual Functi	on Electric	c Oven.		
Neutral cupboard	☐ NCL 001	1111	1 x 701 (included a	n ETL 00 s standard - c ric fryer or m	annot be fitted				
STEP 4. Select a sin	igle hob top optic	on for position	B, (to be fitted on	the right ha	nd side of the ho	b, over th	e cupboard).		
	Code	Guide Price & Inc VAT			Code	Guide Price a Inc VAT	£	Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2	2.2 kW	LAE 010TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L	- 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	LAG 020 R	600	Gas Chargrill - 4 kV	W	LAG 010 CKG	i 1,650			
			Electric Chargrill -	2.5 kW	LAE 010 CKG	1,600			
2 x 4 kW burner	LAG 024 R	630	Multi cooker - Stea Pasta Boiler - Bain		LAE 010 CV	1,980			
STEP 5. Select cupt	board or simmer	oven for positio	n D, on right hand	l side or opt	ional Dual Func	tion Electi	ric Oven.	_	
Neutral cupboard	☐ NCL 001	шш			annot be fitted		1 x 65L CTL 001	nction Electric Oven itted under electric fr or chargrill)	690 ver;
STEP 6. Select colo	ur finish, trims, 1	nature of gas an	d cooker height.						
Colour Choice		Trims	Code	Nature of g	as	Code	Cooker Height	Code	
Please specify		Brass	LF 1051 £0	LPG Gas		LPG	Plinth Standard 900mm to 91	4mm LRF 18	3-900 £0
		Chrome	LF 1051 B £0	Natural G	as	NG	Plinth for height 915mm to 9	29mm	-915 £590
		Chrome matt	LF 1051 M £0	Voltage	~	230 V	Plinth for height 930mm to 9	44mm	-930 £605
		Brushed steel	LF 1051 BI £0				Plinth for height 945mm to 9	59mm	-945 £621
		Nickel	LF 1051 N £0				Plinth for height 960mm to 9	74mm	-960 £766







Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.								
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price & Inc VAT
1 x 70L 1 x 70L	LG 1832 G-G	11,650	☐ LG 1842 G-G	11,690	LCF 1832 G-G	11,990		
1 x 70L 1 x 75L	LG 1832 GE-G	11,810	LG 1842 GE-G	11,910	LCF 1832 GE-G	12,060		
1 x 75L 1 x 75L	LG 1832 EE-G	12,000	☐ LG 1842 EE-G	12,100	LCF 1832 EE-G	12,250	☐ LVI 1832 EE-G	12,810
1 x 70L 1 x 67L	LG 1832 GCT-0	G 12,120	☐ LG 1842 GCT-0	G 12,220	LCF 1832 GCT-	G 12,370		
1 x 75L 1 x 67L	LG 1832 ECT-0	G 12,310	LG 1842 ECT-G	12,410	LCF 1832 ECT-0	G 12,560	LVI 1832 ECT-G	12,910
1 x 67L 1 x 67L	LG 1832 CT-G	12,660	LG 1842 CT-G	12,760	LCF 1832 CT-G	12,910	☐ LVI 1832 CT-G	13,560
CTED 2 C-1	• (1.1	C. 1 .1	1.6.1 1.1 6.1	. 1. 1	1 1			

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	☐ LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
		-	Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 3 kW burner	LAG 020 R	600	Electric Chargrill - 2.5 kW	LAE 010 CKG	i 1,600			
2 x 4 kW burner	☐ LAG 024 R	630	Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cup	board or simmer	oven for positi	\mathbf{D} , on left hand \mathbf{S}	side or opti	ional Dual Functi	on Electri	c Oven.
Neutral cupboard	□ NCL 001	1111		s standard -	001 - cannot be fitted multi-cooker)		Side Dual Function Electric Oven 1 x 67L CTL 001 (Cannot be fitted under electric fryer, multi-cooker or chargrill)
STEP 4. Select a si	ingle hob top op	tion for positio	n B , (to be fitted on	the left ha	nd side of the hol	b).	
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burno (Can only be fi o gas hobs LG	itted next	LAG 024 R	630	2 induction rings LAE 020 I 1,35 (Cannot be fitted next to a simmer plate LCF or placed above a gas oven),
			2 x 3 kW burne (Can only be fi to gas hobs LG	itted next	LAG 020 R	600	
STEP 5. Select a si	ingle hob top op	tion for positio	n $f C$, (to be fitted on	the right l	nand side of the h	ob).	
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burn (Can only be j to gas hobs LC	fitted next	☐ LAG 024 R	630	2 induction rings
2 x 3 kW burner (Can only be fitted ne to gas bobs LG and Lo	LAG 020 R ext CF)	600	Electric Planch	na - 2.2 kW	LAE 010 TPK	1,450	
STEP 6. Select colo	our finish, trims,	nature of gas a	nd cooker height.		-		
Colour Choice		Trims	Code	Nature o	f gas	Code	Cooker Height Code
Please specify		Brass	LF 1051 £0	LPG Gas	s \square	LPG	Plinth Standard 900mm to 914mm LRF 18-900 £0
		Chrome	☐ LF 1051 B £0	Natural	Gas	NG	Plinth for height 915mm to 929mm LRF 18-915 £5
		Chrome matt	LF 1051 M £0	Voltage		230 V	Plinth for height 930mm to 944mm LRF 18-930 £6
		Brushed steel	LF 1051 BI £0			-	Plinth for height 945mm to 959mm LRF 18-945 £6
		Nickel	LF 1051 N £0				Plinth for height 960mm to 974mm LRF 18-960 £7







Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)



Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.								
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 70L 1 x 70L	☐ LG 1832 G-D	11,650	LG 1842 G-D	11,690	LCF 1832 G-D	11,990		
1 x 70L 1 x 75L	☐ LG 1832 GE-D	11,810	☐ LG 1842 GE-D	11,910	LCF 1832 GE-D	12,060		
1 x 75L 1 x 75L	☐ LG 1832 EE-D	12,000	☐ LG 1842 EE-D	12,100	LCF 1832 EE-D	12,250	☐ LVI 1832 EE-D	12,810
1 x 70L 1 x 67L	☐ LG 1832 GCT-	D 12,120	☐ LG 1842 GCT-I	12,220	LCF 1832 GCT-	D 12,370		
1 x 75L 1 x 67L	☐ LG 1832 ECT-I	12,310	☐ LG 1842 ECT-I	12,410	LCF 1832 ECT-I	12,560	☐ LVI 1832 ECT-I	12,910
1 x 67L 1 x 67L	☐ LG 1832 CT-D	12,660	☐ LG 1842 CT-D	12,760	LCF 1832 CT-D	12,910	UVI 1832 CT-D	13,560

STEP 2. Select a s	ingle hob top optio	n for position A	, (to be fitted on the left ha	and side of the ho	b).			
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner (Can only be fitted next o gas hobs LG and LCF)	☐ LAG 024 R	630	2 induction rings (Can only be fitted n	LAE 020 I next to induction bo	1,350 b LVI)
			2 x 3 kW burner (Can only be fitted next to gas bobs LG and LCF)	LAG 020 R	600			
:1/22			Electric Plancha - 2.2 kW	LAE 010 TPK	1,450			

STEP 3. Select a s	ingle hob top opt	ion for positio	n B, (to be fitted on	the right l	nand side of the ho	ob).			
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burn (Can only be j to gas hobs LG	fitted next	LAG 024 R	630	2 induction rings (Cannot be fitted above a g		1,350
2 x 3 kW burner (Can only be fitted no to gas bobs LG and L	LAG 020 R ext CF)	600	Electric Planch	na - 2.2 kW	LAE 010 TPK	1,450			
STEP 4. Select a si	ngle hob top optic	on for position	C, (to be fitted on t	the right h	and side of the hol	b, over tl	ne cupboard).		
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2	.2 kW	LAE 010 TPK	1,450	₽		1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L	- 3 kW	LAE 413 FR	1,450	(Cannot be fitted next to a s or placed above a gas oven)		
2 x 3 kW burner	LAG 020 R	600	Gas Chargrill - 4 kV	V	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2	2.5 kW	LAE 010 CKG	1,600			
2 A TRW ballet	IN V21 K	0,00	Multi cooker - Stear Pasta Boiler - Bain M		LAE 010 CV	1,980			
STEP 5. Select cuj	pboard or simmer	oven for posit	ion D , on right hand	l side or op	otional Dual Funct	tion Elec	etric Oven.		
Neutral cupboard	☐ NCL 001	1111	Simmer ove 1 x 79L (included a under electr	s st a ndard -	001 cannot be fitted multi-cooker)		Side Dual Function E 1 x 65L	der electric fryer,	690
STEP 6. Select col	our finish, trims,	nature of gas a	nd cooker height.						
Colour Choice		Trims	Code	Nature of	f gas	Code	Cooker Height	Code	
Please specify		Brass	LF 1051 £0	LPG Gas	;	LPG	Plinth Standard 900mm to 914mm	LRF 18-900	£0
		Chrome	☐ LF 1051 B £0	Natural	Gas	NG	Plinth for height 915mm to 929mm	LRF 18-915	£590
		Chrome matt	LF 1051 M £0	Voltage		230 V	Plinth for height 930mm to 944mm	LRF 18-930	£605
		Brushed steel	☐ LF 1051 BI £0				Plinth for height 945mm to 959mm	LRF 18-945	£621
		Nickel	☐ LF 1051 N £0				Plinth for height 960mm to 974mm	LRF 18-960	£766













Classic hob 3 burners (LG)

Classic hob 4 burners (LG)

Traditional hob 3 burners (5kW burner under simmer plate) (LCF)

Induction hob 3 rings (LVI)

STEP 1. Select main hob top and oven.								
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 70L 1 x 70L	LG 2232 G	14,560	☐ LG 2242 G	14,900	LCF 2232 G	15,590		
1 x 70L 1 x 75L	LG 2232 GE	14,810	LG 2242 GE	15,010	LCF 2232 GE	15,390		
1 x 75L 1 x 75L	LG 2232 EE	14,610	LG 2242 EE	15,150	LCF 2232 EE	15,410	UVI 2232 EE-D	15,950
1 x 70L 1 x 67L	LG 2232 GCT	14,720	☐ LG 2242 GCT	15,250	LCF 2232 GCT	15,670		
1 x 75L 1 x 67L	LG 2232 ECT	15,110	☐ LG 2242 ECT	15,390	LCF 2232 ECT	15,700	LVI 2232 ECT-I	16,250
1 x 67L 1 x 67L	LG 2232 CT	15,460	☐ LG 2242 CT	15,550	LCF 2232 CT	15,870	☐ LVI 2232 CT-D	16,500
STEP 2. Select a single hob top option	for position \mathbf{A} , (to be	e fitted on the	left hand side of t	the hob, over	the cupboard).			

STEP 2. Select a si	ngle hob top optio	n for position	\mathbf{A} , (to be fitted on the left \mathbf{A}	hand side of the ho	b, over the c	upboard).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	Multi cooker - Steamer	LAE 010 CV	1,980
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450	Pasta Boiler - Bain Marie 3.5 kW		
2 x 3 kW burner	LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKC	6 1,650	2 induction rings	LAE 020 I	1,350
2 x 4 kW burner	LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			

STEP 3. Select cupboard or simmer oven for position E, on left hand side or optional Dual Function Electric Oven.

NCL 001



Simmer oven ETL 001
1 x 79L (included as standard - cannot be fitted under electric fryer or multi-cooker)



Side Dual Function Electric Oven

1 x 65L CTL 001 (cannot be fitted under electric fryer, multi-cooker or chargrill) 690

	Code	Guide Price & Inc VAT			Code	Guide Price a Inc VAT	£	Code	Guide Price & Inc VAT
STEP 4. Select a sing	gle hob top option	n for position B	, (to be fitted on the l	eft hand s	side of the hob).				
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner (Can only be fitte	nd novt	☐ LAG 024 R	630	0 =	LAE 020 I	1,350
2 x 3 kW burner (Can only be fitted ne. to gas hobs LG and LC		600	to gas hobs LG an				(Cannot be fitted next to a or placed above a gas over		LCF
STEP 5. Select a sing	gle hob top option	n for position C	, (to be fitted on the r	ight hand	d side of the hob).				
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burner	_	☐ LAG 024 R	630	2 induction rings	LAE 020 I	1,350
2 x 3 kW burner	LAG 020 R	600	(Can only be fitte to gas hobs LG an				(Cannot be fitted above a	gas oven)	
(Can only be fitted ne to gas hobs LG and LG			Electric Plancha -	2.2 kW	LAE 010 TPK	1,450			
STEP 6. Select a sing	gle hob top option	n for position D	, (to be fitted on the r	ight hand	d side of the hob, ov	er the cupbo	oard).		
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2	kW	LAE 010 TPK	1,450	Multi cooker - Steamer] LAE 010 CV	1,980
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3	kW	LAE 413 FR	1,450	Pasta Boiler - Bain Marie 3.5 kW		
2 x 3 kW burner	LAG 020 R	600	Gas Chargrill - 4 kW		LAG 010 CKG	1,650	2 induction rings] LAE 020 I	1,350
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5	5 kW	LAE 010 CKG	1,600			
STEP 7. Select cupl	ooard or simmer	oven for position	on F , on right hand	side or o	optional Dual Fund	ction Electr	ic Oven.		
Neutral cupboard	☐ NCL 001	1111	Simmer over 1 x 79L (included as under electr	s standare	. 001 d - cannot be fitted r multi-cooker)		Side Dual Function 1 1 x 65L CTL 001 (cannot be fitted un multi-cooker or cha	nder electric fry	690 ver;
STEP 8. Select colo	ur finish, trims,	nature of gas ar	nd cooker height.						
Colour Choice		Trims	Code	Nature	of gas	Code	Cooker Height	Code	
Please specify		Brass	LF 1051 £0	LPG G	as	LPG	Plinth Standard 900mm to 914mm	LRF 22	-900 £0
		Chrome	LF 1051 B £0	Natura	al Gas	NG	Plinth for height 915mm to 929mm	LRF 22-	915 £683
		Chrome matt	☐ LF 1051 M £0	Voltage	e 🗸	230 V	Plinth for height 930mm to 944mm	LRF 22-	930 £698
		Brushed steel	LF 1051 BI £0				Plinth for height 945mm to 959mm	LRF 22-	945 £715
ı		Nickel	LF 1051 N £0				Plinth for height 960mm to 974mm	LRF 22-	960 £797











Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.								
	Code Gu	ide Price & Inc VAT	Code G	Guide Price & Inc VAT	Code G	uide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 70L	LMG 731 G	3,810	☐ LMG 741 G	3,940	LMCF 731 G	4,040		
1 x 75L	☐ LMG 731 E	3,850	☐ LMG 741 E	3,980	LMCF 731 E	4,090	☐ LMVI 731 E	5,250
1 x 67L	LMG 731 CT	4,240	LMG 741 CT	4,260	LMCF 731 CT	4,470	☐ LMVI 731 C	Т 5,470

STEP 2. Select colour finish, trims, nature of gas and cooker height. Colour Choice Trims Code Nature of gas

Colour Choice	
Please specify	
Required with stainless steel control panel?	

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 7-900	£0
Plinth for height 915mm to 929mm	LRF 7-915	£311
Plinth for height 930mm to 944mm	LRF 7-930	£325
Plinth for height 945mm to 959mm	LRF 7-945	£342
Plinth for height 960mm to 974mm	LRF 7-960	£445







Classic hob 3 burners (LG)



Classic hob 4 burners (LG)



Traditional hob 3 burners (5kW burner under simmer plate) (LCF)

STEP 1. Select main hob top and oven.			
	Code Guide P e & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price £ Inc VAT
1 x 27L 1 x 75L	☐ LMG 732 E 4,490	LMG 742 E 4,600	LMCF 732 E 4,710
1 x 27L 1 x 67L	LMG 732 CT 4,950	LMG 742 CT 5,100	LMCF 732 CT 5,180

STEP 2. Select colour finish, trims, nature of gas, cooker height and confirm requested delivery date.

Colour Choice
Please specify
Required with stainless steel control panel?

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 7-900	£0
Plinth for height 915mm to 929mm	LRF 7-915	£311
Plinth for height 930mm to 944mm	LRF 7-930	£325
Plinth for height 945mm to 959mm	LRF 7-945	£342
Plinth for height 960mm to 974mm	LRF 7-960	£445







Classic hob 6 burners (LMG)



Induction hob 6 rings (LMVI)

STEP 1. Select main hob top and oven.				
	Code Guide Pri Inc		e Price & Inc VAT	
1 x 52L 1 x 65L	LMG 962 GCT-D 4,	880		
1 x 56L 1 x 65L	☐ LMG 962 ECT-D 4,	900 LMVI 962 ECT-D	5,580	
1 x 51L 1 x 65L	LMG 962 CT-D 5,	010 LMVI 962 CT-D	5,690	

STEP 2. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	
Please specify	
Required with stainless steel control panel?	

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 9-900	£0
Plinth for height 915mm to 929mm	LRF 9-915	£311
Plinth for height 930mm to 944mm	LRF 9-930	£325
Plinth for height 945mm to 959mm	LRF 9-945	£342
Plinth for height 960mm to 974mm	LRF 9-960	£445







Classic hob 6 burners (LMG)



Induction hob 6 rings (LMVI)

STEP 1. Select main hob top and oven.						
	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT				
1 x 65L 1 x 52L	LMG 962 GCT-G 4,880					
1 x 65L 1 x 56L	LMG 962 ECT-G 4,900	LMVI 962 ECT-G 5,580				
1 x 65L 1 x 51L	LMG 962 CT-G 5,010	LMVI 962 CT-G 5,690				

STEP 2. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	
Please specify	
Required with stainless steel control panel?	

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 9-900	£0
Plinth for height 915mm to 929mm	LRF 9-915	£311
Plinth for height 930mm to 944mm	LRF 9-930	£325
Plinth for height 945mm to 959mm	LRF 9-945	£342
Plinth for height 960mm to 974mm	LRF 9-960	£445







Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

Plinth for height 945mm to 959mm

Plinth for height 960mm to 974mm

					(LMCF)				
STEP 1. Select main hob top and oven									
		Code Guid	le Pric Inc V	.C &	Code Gu	ide Price & Inc VAT	Code Guide Prio Inc V		
1 x 52L 1 x 5	52L	LMG 1052 G	4,5	30	LMCF 1052 G	4,700			
1 x 52L 1 x 5	56L	LMG 1052 GE	4,5	50	LMCF 1052 GI	E 4,730			
1 x 56L 1 x 5	56L	LMG 1052 EE	4,5	70	LMCF 1052 EE	4,750	LMVI 1052 EE 6,0)20	
1 x 52L 1 x 5	51L	LMG 1052 GCT	4,6	510	LMCF 1052 GO	CT 4,790			
1 x 56L 1 x 5	51L	LMG 1052 ECT	4,6	550	LMCF 1052 EC	CT 4,830	LMVI 1052 ECT 6,0)70	
1 x 51L 1 x 5	51L	LMG 1052 CT	4,8	600	LMCF 1052 CT	T 4,980	LMVI 1052 CT 6,2	220	
STEP 2. Select colour finish, trims, nature of gas and cooker height.									
Colour Choice	Trims	Code		Nature of gas		Code	Cooker Height	Code	
Please specify	Chrome Brushed steel	☐ LF 701 B £0 ☐ LF 701 BI £0		LPG Gas Natural Gas		LPG NG	Plinth Standard 900mm to 914m Plinth for height 915mm to 929	9mm	£311
Required with stainless steel				Voltage	~	230 V	Plinth for height 930mm to 944	4mm LRF 10-930	£325

control panel?

LRF 10-945

LRF 10-960 £445







Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.	STEP 1. Select main hob top and oven.					
	Code Guide Pr. Inc	rice £ Code VAT	Guide Price & Inc VAT	Code Guide Price & Inc VAT		
1 x 20L 1 x 56L 1 x 52L	LMG 1053 GE 4,	,970 LMCF 10	53 GE 5,130			
1 x 20L 1 x 56L 1 x 56L	LMG 1053 EE 5,	,020 LMCF 10	53 EE 5,190	☐ LMVI 1053 EE 6,360		
1 x 20L 1 x 51L 1 x 52L	LMG 1053 GCT 5,	,110 LMCF 10	53 GCT 5,290			
1 x 20L 1 x 51L 1 x 56I	LMG 1053 ECT 5,	,150 LMCF 10	53 ECT 5,320	LMVI 1053 ECT 6,470		
1 x 20L 1 x 51L 1 x 51L	LMG 1053 CT 5,	,310 LMCF 10	53 CT 5,470	☐ LMVI 1053 CT 6,620		
STEP 2. Select colour finish, trims, nature of	gas and cooker height.		_			
Colour Choice Trims	Code	Nature of gas	Code	Cooker Height	Code	
Please specify Chrome Brushed Required with stainless steel	☐ LF 701 B £0 steel ☐ LF 701 BI £0	LPG Gas Natural Gas Voltage	☐ LPG ☐ NG ☑ 230 V	Plinth Standard 900mm to 914mm Plinth for height 915mm to 929mm Plinth for height 930mm to 944mm	LRF 10-900 £0 LRF 10-915 £311 LRF 10-930 £325	
control panel?				Plinth for height 945mm to 959mm Plinth for height 960mm to 974mm	☐ LRF 10-945 £342 ☐ LRF 10-960 £445	







Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.				
	Code Guide Price £ Inc VAT	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	
1 x 70L	LMG 1051 G-G 5,270	LMCF 1051 G-G 5,540		
1 x 75L	LMG 1051 E-G 5,310	LMCF 1051 E-G 5,580	LMVI 1051 E-G 6,340	
1 x 67L	LMG 1051 CT-G 5,600	LMCF 1051 CT-G 5,860	LMVI 1051 CT-G 6,440	
STEP 2. Select cupboard or simmer oven for p	osition A. on left hand side.			

STEP 2. Select cupboard or simmer oven for position A, on left hand side

Neutral cupboard

☐ NCL 001



Simmer oven ETL 001

1 x 79L (fitted as standard on the Volnay range)

STEP 3. Select colour finish, trims, nature of gas and cooker height.

Colour Choice
Please specify
Required with stainless steel control panel?

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 10-900	£0
Plinth for height 915mm to 929mm	LRF 10-915	£311
Plinth for height 930mm to 944mm	LRF 10-930	£325
Plinth for height 945mm to 959mm	LRF 10-945	£342
Plinth for height 960mm to 974mm	LRF 10-960	£445







Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.			
	Code Guide Price & Inc VAT	Code Guide Price £ Inc VAT	Code Guide Price & Inc VAT
1 x 70L	LMG 1051 G-D 5,270	LMCF 1051 G-D 5,540	
1 x 75L	LMG 1051 E-D 5,310	LMCF 1051 E-D 5,580	LMVI 1051 E-D 6,340
1 x 67L	LMG 1051 CT-D 5,600	LMCF 1051 CTD 5,860	LMVI 1051 CT-D 6,440

STEP 2. Select cupboard or simmer oven for position A, on right hand side.

Neutral cupboard

☐ NCL 001



Simmer oven ETL 001

1 x 79L (fitted as standard on the Vougeot range)

STEP 3. Select colour finish, trims, nature of gas and cooker height.

Colour Choice
Please specify
Required with stainless steel control panel?

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	✓ 230 V

Cooker Height	Code
Plinth Standard 900mm to 914mm	LRF 10-900 £0
Plinth for height 915mm to 929mm	LRF 10-915 £311
Plinth for height 930mm to 944mm	☐ LRF 10-930 £325
Plinth for height 945mm to 959mm	☐ LRF 10-945 £342
Plinth for height 960mm to 974mm	LRF 10-960 £445







Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

							(LMCF)		
STEP 1. Select main	hob top and oven.								
		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT		Code Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 65L	1 x 70L	LMG 1132	2 G-G 6,790	LMG 1	142 G-G 6,920		LMCF 1132 G-G 7,050		
1 x 65L	1 x 75L	LMG 1132	2 E-G 6,850	LMG 1	142 E-G 7,010		LMCF 1132 E-G 6,990	LMVI 1132	E-G 7,330
1 x 65L	1 x 67L	LMG 1132	2 CT-G 7,220	LMG 1	142 CT-G 7,320		LMCF 1132 CT-G 7,180	☐ LMVI 1132	CT-G 7,670
STEP 2. Select a sii	ngle hob top optic	on for position	A, (to be fitted on	the left har	nd side of the hol	o).			
	Code	Guide Price & Inc VAT			Code	Guide Pric Inc VA		Code	Guide Price a Inc VAT
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burner		☐ LAG 024 R	630	2 induction rings	LAE 020) I 1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Plancha -	2.2 kW	LAE 010 TPK	1,450	(cannot be fitted next to a simmer plate LCF)		
2 x 3 kW burner	LAG 020 R	600							
STEP 3. Select colo	our finish, trims, 1	nature of gas and	l cooker height.						
Colour Choice		Trims	Code	Nature of	gas	Code	Cooker Height	С	ode
Please specify		Chrome	LF 701 B £0	LPG Gas		LPG	Plinth Standard 900mm to 914	ímm L	RF 11-900 £0
		Brushed steel	LF 701 BI £0	Natural (Gas	NG	Plinth for height 915mm to 92	29mm	RF 11-915 £342
Required with stainle	ess steel			Voltage	✓	230 V	Plinth for height 930mm to 94	44mm LI	RF 11-930 £357
control panel?				J L			Plinth for height 945mm to 95		RF 11-945 £373
							Plinth for height 960mm to 9	74mm	RF 11-960 £450







Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

							(LMCF)		
STEP 1. Select main l	hob top and oven.								
		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	(Code Guide Price & Inc VAT		le Price & Inc VAT
1 x 70L	1 x 65L	LMG 1132	2 G-D 6,790	LMG 1	142 G-D 6,920	I	LMCF 1132 G-D 7,050		
1 x 75L	1 x 65L	LMG 1132	2 E-D 6,850	LMG 1	142 E-D 7,010	I	LMCF 1132 E-D 6,990	LMVI 1132 E-D	7,330
1 x 67L	1 x 65L	LMG 1132	2 CT-D 7,220	LMG 1	142 CT-D 7,320	I	LMCF 1132 CT-D 7,180	LMVI 1132 CT-D	7,670
STEP 2. Select a sin	ngle hob top optic	on for position (A, (to be fitted on	the right ha	and side of the ho	ob).			
	Code	Guide Price & Inc VAT			Code	Guide Price Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burner		☐ LAG 024 R	630	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Plancha -	· 2.2 kW	LAE 010 TPK	1,450	(cannot be fitted next to a simmer plate LCF)		
2 x 3 kW burner	☐ LAG 020 R	600							
STEP 3. Select colo	our finish, trims, r	nature of gas and	l cooker height.						
Colour Choice		Trims	Code	Nature of	gas	Code	Cooker Height	Code	
Please specify		Chrome	LF 701 B £0	LPG Gas		LPG	Plinth Standard 900mm to 914mm	n LRF 11	-900 £0
		Brushed steel	LF 701 BI £0	Natural C	Gas	NG	Plinth for height 915mm to 929m	nm	-915 £342
Required with stainle	ess steel			Voltage		230 V	Plinth for height 930mm to 944m	<u></u>	
control panel?							Plinth for height 945mm to 959m		
77.77							Plinth for height 960mm to 974m	nm	·960 £450







Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.						
	Code (Guide Price & Inc VAT	Code G	Guide Price & Inc VAT	Code	Guide Price £ Inc VAT
1 x 52L 1 x 52L	LMG 1452 G-G	8,640	☐ LMCF 1452 G-G	9,070		
1 x 52L 1 x 56L	LMG 1452 GE-G	8,660	LMCF 1452 GE-G	G 9,090		
1 x 56L 1 x 56L	LMG 1452 EE-G	8,780	LMCF 1452 EE-G	9,110	LMVI 1452 EE-G	9,960
1 x 52L 1 x 51L	LMG 1452 GCT-C	G 8,820	LMCF 1452 GCT-	-G 9,140		
1 x 56L 1 x 51L	LMG 1452 ECT-0	6 8,840	LMCF 1452 ECT-0	G 9,170	LMVI 1452 ECT-	G 9,980
1 x 51L 1 x 51L	LMG 1452 CT-G	8,940	LMCF 1452 CT-G	9,280	LMVI 1452 CT-G	10,130

STEP 2. Select a single hob top option for position A, (to be fitted on the left hand side of the hob, over the cupboard).								
	Code	Guide Price £ Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
2021/2			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cupboard or simmer oven for position B, on left hand side or optional Dual Function Electric Oven. Side Dual Function Electric Oven Neutral cupboard ☐ NCL 001

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	b	É	S.

 $1 \times 65L$ CTL 001 (cannot be fitted under electric fryer, multi-cooker or chargrill)

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SIFP	4. Select col	lour finish.	trims.	nature of	gas and	COO	ker l	neight
-	20 002000 00.		•=======		5			

Colour Choice	
Please specify	
Required with stainless steel control panel?	

Trims	Code	
Chrome Brushed steel	LF 701 B	

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 14-900	£0
Plinth for height 915mm to 929mm	LRF 14-915	£425
Plinth for height 930mm to 944mm	LRF 14-930	£440
Plinth for height 945mm to 959mm	LRF 14-945	£456
Plinth for height 960mm to 974mm	LRF 14-960	£600







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

Code Guide Price & Code Guide Price & Code Guide Price & Inc VAT Inc VAT
1 x 52L
1 x 52L
1 x 56L
1 x 52L LMG 1452 GCT-D 8,820 LMCF 1452 GCT-D 9,140
1 x 56L
1 x 51L

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	G 1,600			
2-2024/22			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cupboard or simmer oven for position B, on right hand side or optional Dual Function Electric Oven. Side Dual Function Electric Oven Neutral cupboard NCL 001

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 $1 \times 65L$ CTL 001 (cannot be fitted under electric fryer, multi-cooker or chargrill)

690

STEP 4. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	
Please specify	
Required with stainless steel control panel?	

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas		Code
LPG Gas		LPG
Natural Gas		NG
Voltage	/	230 V

Cooker Height	Code	
Plinth Standard 900mm to 914mm	LRF 14-900	£0
Plinth for height 915mm to 929mm	LRF 14-915	£425
Plinth for height 930mm to 944mm	LRF 14-930	£440
Plinth for height 945mm to 959mm	LRF 14-945	£456
Plinth for height 960mm to 974mm	LRF 14-960	£600







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.						
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code G	uide Price £ Inc VAT
1 x 52L 1 x 20L 1 x 56L	LMG 1453 GE	-G 9,120	LMCF 1453 GF	E-G 9,290		
1 x 56L 1 x 20L 1 x 56L	LMG 1453 EE-	G 9,270	☐ LMCF 1453 EE	-G 9,410	LMVI 1453 EE-G	10,450
1 x 52L 1 x 20L 1 x 51L	LMG 1453 GC	T-G 9,330	LMCF 1453 GC	CT-G 9,470		
1 x 56L 1 x 20L 1 x 51L	LMG 1453 EC	T-G 9,340	LMCF 1453 EC	T-G 9,490	LMVI 1453 ECT-G	5 10,540
1 x 51L 1 x 20L 1 x 51L	LMG 1453 CT	G 9,490	☐ LMCF 1453 CT	G-G 9,640	LMVI 1453 CT-G	10,690

STEP 2. Select a sin	ngle hob top optior	n for position	A, (to be fitted on the left han	d side of the hob,	over the cupbe	oard).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cupboard or simmer oven for position B, on left hand side or optional Dual Function Electric Oven.

Neutral	cupboard
redual	Cupboard

1



1 x 79L

Simmer oven ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker)

STEP 4. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	
Please specify	
Required with stainless steel control panel?	

Trims	Code	
Chrome Brushed steel	LF 701 B LF 701 BI	

Nature of gas	Code
LPG Gas	LPG
Natural Gas	☐ NG
Voltage	∠ 230 V

Cooker Height	Code
Plinth Standard 900mm to 914mm	LRF 14-900 £0
Plinth for height 915mm to 929mm	LRF 14-915 £425
Plinth for height 930mm to 944mm	LRF 14-930 £440
Plinth for height 945mm to 959mm	LRF 14-945 £456
Plinth for height 960mm to 974mm	LRF 14-960 £600







Classic hob 5 burners (LG)



Traditional hob 5 burners (5kW burner under simmer plate) (LCF)



Induction hob 5 rings (LVI)

STEP 1. Select main hob top and oven.						
	Code	Guide Price £ Inc VAT	Code	Guide Price & Inc VAT	Code G	uide Price & Inc VAT
1 x 20L 1 x 56L 1 x 52L	☐ LMG 1453 GE	E-D 9,120	LMCF 1453 G	E-D 9,290		
1 x 20L 1 x 56L 1 x 56L	LMG 1453 EE-	-D 9,270	LMCF 1453 EF	E-D 9,410	LMVI 1453 EE-D	10,450
1 x 20L 1 x 51L 1 x 52L	LMG 1453 GC	CT-D 9,330	☐ LMCF 1453 G	CT-D 9,470		
1 x 20L 1 x 51L 1 x 56L	LMG 1453 EC	T-D 9,340	LMCF 1453 EC	CT-D 9,490	LMVI 1453 ECT-D	10,540
1 x 20L	LMG 1453 CT	D 9,490	LMCF 1453 C	I-D 9,640	LMVI 1453 CT-D	10,690

STEP 2. Select a si	ngle hob top option	n for position	$oldsymbol{A},$ (to be fitted on the right ha	and side of the ho	b, over the cup	board).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cupboard or simmer oven for position B, on right hand side or optional Dual Function Electric Oven. Side Dual Function Electric Oven NCL 00 Neutral cupboard

1		

Simmer oven ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker)

1 x 65L CTL 001 (cannot be fitted under electric fryer,

multi-cooker or chargrill)

690

STEP 4. Select colour finish, trims, nature of gas and cooker height.

Colour Choice	
Please specify	
Required with stainless steel control panel?	

Trims	Code
Chrome] LF 701 B &0] LF 701 BI &0

Nature of gas	Code
LPG Gas	LPG
Natural Gas	NG
Voltage	✓ 230 V

Cooker Height	Code
Plinth Standard 900mm to 914mm	LRF 14-900 £0
Plinth for height 915mm to 929mm	LRF 14-915 £425
Plinth for height 930mm to 944mm	LRF 14-930 £440
Plinth for height 945mm to 959mm	LRF 14-945 £456
Plinth for height 960mm to 974mm	LRF 14-960 £600







Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.			(EMCI)	
	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT	Code Guide Price & Inc VAT
1 x 70L 1 x 70L	LMG 1432 G 8,210	LMG 1442 G 8,410	☐ LMCF 1432 G 8,600	
1 x 70L 1 x 75L	LMG 1432 GE 8,250	LMG 1442 GE 8,450	LMCF 1432 GE 8,650	
1 x 75L 1 x 75L	LMG 1432 EE 8,290	LMG 1442 EE 8,490	LMCF 1432 EE 8,690	LMVI 1432 EE 9,390
1 x 70L 1 x 67L	LMG 1432 GCT 8,630	LMG 1442 GCT 8,840	LMCF 1432 GCT 9,080	
1 x 75L 1 x 67L	LMG 1432 ECT 8,670	LMG 1442 ECT 8,880	LMCF 1432 ECT 9,070	LMVI 1432 ECT 9,490
1 x 67L 1 x 67L	LMG 1432 CT 8,970	LMG 1442 CT 9,180	LMCF 1432 CT 9,320	LMVI 1432 CT 9,740
STEP 2. Select a single hob top option fo	or position A , (to be fitted on th	ne left hand side of the hob).		

	Code	Guide Price & Inc VAT	A, (to be fitted on the lef	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	2 x 3 kW burner (Can only be fitted next to gas bobs LG and LCF)	LAG 020 R	600	2 induction rings LAE 020 I (cannot be fitted next to a simmer plate LCF or placed above a gas oven)	1,350
2 x 4 kW burner (Can only be fitted	LAG 024 R	630					

CTED 2 C 1	111	c o	(-1 0-1	1 1.1	1 1 6 1 1	1 \			
STEP 3. Select a sin	gle hob top option	on for position B	, (to be fitted on t	the right h	and side of the ho	ob).	_		
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burner (Can only be fitted gas bobs LG and L		LAG 024 R	630	2 induction rings (cannot be placed above a gas oven)	LAE 020 I	1,350
1 x 5 kW burner (Can only be fitted next to gas hobs LG and LCF)	LAG 010 UR	580	2 x 3 kW burner (Can only be fitted next to gas hobs LG and LCF)	i	☐ LAG 020 R	600			
STEP 4. Select colo	ur finish, trims,	nature of gas and	Electric Plancha - 2	2.2 kW	LAE 010 TPK	1,450		_	
Colour Choice		Trims	Code	Nature of	gas	Code	Cooker Height	Code	
Please specify		Chrome	LF 701 B £0	LPG Gas		LPG	Plinth Standard 900mm to 914mm	LRF 14-900	0 £0
		Brushed steel	LF 701 BI £0	Natural (Gas	NG	Plinth for height 915mm to 929mm	LRF 14-915	£425
Required with stainles	ss steel			Voltage		230 V	Plinth for height 930mm to 944mm	LRF 14-930	£440
control panel?							Plinth for height 945mm to 959mm	LRF 14-945	£456

Plinth for height 960mm to 974mm

LRF 14-960 £600







Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and	oven.								
	Со		rice & c VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code G	uide Price & Inc VAT
1 x 65L	1 x 70L LM.	G 1532 G 8	3,940	LMG 1542 G	9,070	LMCF 1532	G 9,120		
1 x 65L	1 x 75L LM	G 1532 E 8	3,980	LMG 1542 E	9,110	LMCF 1532	Е 9,160	☐ LMVI 1532 E	9,770
1 x 65L	1 x 67L LM	G 1532 CT 9),290	LMG 1542 C	ET 9,470	LMCF 1532	CT 9,520	LMVI 1532 C	Г 9,870

STEP 2. Select a sin	ngle hob top optior	n for position	${f A}$, (to be fitted on the left ha	and side of the hob	, over the oven)).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	2 x 4 kW burner	☐ LAG 024 R	630	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	(cannot be fitted next to a simmer plate LMCI	Ð	
2 x 3 kW burner	☐ LAG 020 R	600						
STEP 3. Select a sin	ngle hob top optior	n for position	B, (to be fitted on the right l	hand side of the ho	b, over the cup	board).		
	Code	Guide Price &		Code	Guide Price £		Code	Guide Price &

STEP 3. Select a sin	ngle hob top option	a for position	B, (to be fitted on the right ha	nd side of the ho	b, over the cup	pboard).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
12-2021			Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			58

STEP 4. Select cupboard or simmer oven for position C, on right hand side or optional Dual Function Electric Oven. Side Dual Function Electric Oven ☐ NCL 001 Simmer oven ETL 001 Neutral cupboard (included as standard - cannot be fitted under electric fryer or multi-cooker) CTL 001 690 1 x 79L 1 x 65L (cannot be fitted under electric fryer, *multi-cooker or chargrill)* STEP 5. Select colour finish, trims, nature of gas and cooker height. Nature of gas Code Trims Code Colour Choice Cooker Height Code LPG Please specify LPG Gas Plinth Standard 900mm to 914mm LRF 15-900 £0 LF 701 B £0 Chrome Natural Gas NG Plinth for height 915mm to 929mm LRF 15-915 £435 Brushed steel LF 701 BI £0 Plinth for height 930mm to 944mm LRF 15-930 £450 230 V Required with stainless steel Voltage control panel? Plinth for height 945mm to 959mm LRF 15-945 £466

Plinth for height 960mm to 974mm

LRF 15-960

£600







Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.	
Code Guide Price & Code Guide Price & Code Guide Price & Inc VAT Guide Price & Inc VAT Inc VAT	
1 x 52L	
1 x 52L	
1 x 56L	
1 x 52L LMG 1852 GCT 10,970 LMCF 1852 GCT 11,280	
1 x 56L LMG 1852 ECT 10,990 LMCF 1852 ECT 11,300 LMVI 1852 ECT 12,640	
1 x 51L	

	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	☐ LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
-			Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 3 kW burner	☐ LAG 020 R	600	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
2 x 4 kW burner	☐ LAG 024 R	630	Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cup	pboard or simmer	oven for positio	n C , on left hand si	de or optio	nal Dual Funct	ion Electric	c Oven.				
Neutral cupboard	☐ NCL 001	1111	Simmer oven ETL 001 1 x 79L (included as standard - cannot be fitted under electric fryer or multi-cooker)				1 x 65L	Side Dual Function CTL 001 (cannot be fitted i multi-cooker or ck	under electric j		690
STEP 4. Select a s	ingle hob top opti	on for position	B, (to be fitted on t	he right har	nd side of the h	ob, over th	e cupboard).				
	Code	Guide Price & Inc VAT			Code	Guide Price & Inc VAT	È		Code	Guide P	Price & VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.2	2 kW [LAE 010 TPK	1,450	2 indu	ction rings	LAE 020 I	1,3	350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L -	3 kW [LAE 413 FR	1,450					
2 x 3 kW burner	LAG 020 R	600	Gas Chargrill - 4 kW	[LAG 010 CKC	,					
			Electric Chargrill - 2.	5 kW [LAE 010 CKG	1,600					
2 x 4 kW burner	☐ LAG 024 R	630	Multi cooker - Steam Pasta Boiler - Bain M		LAE 010 CV	1,980					
STEP 5. Select cu	pboard or simmer	oven for positio	n D , on right hand	side or opti	onal Dual Fun	ction Electi	ric Oven.				
Neutral cupboard	☐ NCL 001	1111	Simmer oven 1 x 79L (included as under electr	standard - co	annot be fitted		1 x 65L	Side Dual Function CTL 001 (cannot be fitted a multi-cooker or ch	under electric j		690
STEP 6. Select colo	our finish, trims, 1	nature of gas and	l cooker height.								
Colour Choice		Trims	Code	Nature of ga	ıs	Code	Cooker Height		Code		
Please specify		Chrome	LF 701 B £0	LPG Gas		LPG	Plinth Standard	d 900mm to 914mm	LRF	18-900 £	£0
		Brushed steel	LF 701 BI £0	Natural Ga	s	NG	Plinth for heigh	ht 915mm to 929mr	n LRF 1	18-915 £	£590
Required with stainl	less steel			Voltage	✓	230 V	Plinth for heigh	ht 930mm to 944mr	n LRF	18-930 £	£605
control panel?							Plinth for heigh	ht 945mm to 959mr	n LRF	18-945 £	£621
							Plinth for heigh	ht 960mm to 974mr	n	18-960 £	£766







Classic hob 5 burners (LMG)



Traditional hob 5 burners (5kW burner under simmer plate) (LMCF)



Induction hob 5 rings (LMVI)

STEP 1. Select main hob top and oven.						
	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price £ Inc VAT
1 x 20L 1 x 56L 1 x 52L	LMG 1853 GE	11,810	LMCF 1853 GE	12,070		
1 x 20L 1 x 56L 1 x 56L	LMG 1853 EE	11,920	LMCF 1853 EE	12,170	LMVI 1853 EE	13,170
1 x 20L 1 x 51L 1 x 52L	LMG 1853 GCT	12,020	LMCF 1853 GC	Т 12,270		
1 x 20L	LMG 1853 ECT	12,120	LMCF 1853 ECT	Г 12,370	LMVI 1853 ECT	13,270
1 x 20L	☐ LMG 1853 CT	12,270	LMCF 1853 CT	12,520	☐ LMVI 1853 CT	13,420

STEP 2. Select a si	ngle hob top option	n for position	$oldsymbol{A}$, (to be fitted on the left han	d side of the hob	o, over the cupb	ooard).		
	Code	Guide Price & Inc VAT		Code	Guide Price £ Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 xx 2 lxW/ by man on			Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 3 kW burner	☐ LAG 020 R	600	Electric Chargrill - 2.5 kW	LAE 010 CKG	1,600			
2 x 4 kW burner	LAG 024 R	630	Multi cooker - Steamer Pasta Boiler - Bain Marie 3.5 kW	LAE 010 CV	1,980			

STEP 3. Select cup	board or simmer	oven for position	n C, on left hand si	de or optio	nal Dual Functi	ion Electri	c Oven.		
Neutral cupboard	☐ NCL 001	1111	Simmer oven 1 x 79L (included as under electri	standard - c	annot be fitted				
STEP 4. Select a sin	ngle hob top optic	on for position	B, (to be fitted on t	he right ha	nd side of the h	ob, over th	ne cupboard).		
	Code	Guide Price & Inc VAT			Code	Guide Price Inc VAT	£	Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.	2 kW	LAE 010 TPK	1,450	2 induction rings] LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L -	3 kW	LAE 413 FR	1,450			
			Gas Chargrill - 4 kW	7	LAG 010 CK	G 1,650			
2 x 3 kW burner	LAG 020 R	600	Electric Chargrill - 2	2.5 kW	LAE 010 CKC	G 1,600			
2 x 4 kW burner	☐ LAG 024 R	630	Multi cooker - Stear Pasta Boiler - Bain M		LAE 010 CV	1,980			
Neutral cupboard	□ NCL 001		under electri	ETL 00	1 annot be fitted	ction Elect	Side Dual Function I 1 x 65L CTL 001 (cannot be fitted un multi-cooker or cha	ıder electric fry	690 er;
STEP 6. Select colo	our finish, trims, i	nature of gas and	d cooker height.						
Colour Choice		Trims	Code	Nature of g	as	Code	Cooker Height	Code	
Please specify		Chrome] LF 701 B £0	LPG Gas		LPG	Plinth Standard 900mm to 914mm	LRF 18-	·900 £0
		Brushed steel] LF 701 BI £0	Natural Ga	ıs	NG	Plinth for height 915mm to 929mm	LRF 18-9	915 £590
Required with stainle	ess steel			Voltage		230 V	Plinth for height 930mm to 944mm	LRF 18-9	930 £605
control panel?							Plinth for height 945mm to 959mm	LRF 18-9	945 £621
							Plinth for height 960mm to 974mm	LRF 18-9	960 £766







Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.								
	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT	Code	Guide Price £ Inc VAT
1 x 70L 1 x 70L	LMG 1832 G-G	11,450	LMG 1842 G-G	11,490	LMCF 1832 G-G	11,790		
1 x 70L 1 x 75L	LMG 1832 GE-C	11,610	LMG 1842 GE-G	11,710	LMCF 1832 GE-G	11,860		
1 x 75L 1 x 75L	LMG 1832 EE-G	11,800	LMG 1842 EE-G	11,900	LMCF 1832 EE-G	12,050	LMVI 1832 EE-G	12,610
1 x 70L 1 x 67L	LMG 1832 GCT	G 11,920	LMG 1842 GCT-	G 12,020	LMCF 1832 GCT-	G 12,170		
1 x 75L 1 x 67L	LMG 1832 ECT-	G 12,110	LMG 1842 ECT-C	G 12,220	LMCF 1832 ECT-	G 12,360	LMVI 1832 ECT-G	12,710
1 x 67L 1 x 67L	LMG 1832 CT-G	12,460	☐ LMG 1842 CT-G	12,560	LMCF 1832 CT-G	12,710	LMVI 1832 CT-G	13,260

STEP 2. Select a si	ingle hob top option	n for position A	, (to be fitted on the left han	d side of the hol	o, over the cupb	ooard).		
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	LAG 010 CKC	G 1,650			
2 x 3 kw burner	LAG 020 K	000	Electric Chargrill - 2.5 kW	LAE 010 CKC	G 1,600			
2 x 4 kW burner	☐ LAG 024 R	630	Multi cooker - Steamer	LAE 010 CV	1,980			
/22			Pasta Boiler - Bain Marie 3.5 kW					

STEP 3. Select cup	pboard or simmer	oven for position	D, on left hand side	e or optional	Dual Function	on Electri	ic Oven.		
Neutral cupboard	☐ NCL 001	1	Simmer oven ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker) for position B, (to be fitted on the left hand side of the hob).				Side Dual Function E 1 x 65L CTL 001 (Cannot be fitted un multi-cooker or chair	der electric fryer,	690
STEP 4. Select a s	single hob top opt	tion for position B	, (to be fitted on th	e left hand s	ide of the hob).			
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner (Can only be fitted o gas bobs LG and] LAG 024 R	630	2 induction rings (cannot be fitted next to a splaced above a gas oven)		1,350 r
			2 x 3 kW burner (Can only be fitted to gas bobs LG an] LAG 020 R	600			
STEP 5. Select a s	single hob top opt	tion for position C	, (to be fitted on th	e right hand	side of the ho	ob).			
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner (Can only be fitte to gas hobs LG an] LAG 024 R	630	2 induction rings (Cannot be fitted above a g	LAE 020 I gas oven)	1,350
2 x 3 kW burner (Can only be fitted no to gas bobs LG and L	LAG 020 R	600	Electric Plancha -	2.2 kW] LAE 010 TPK	1,450			
STEP 6. Select col	lour finish trims	nature of cas and	coolses height	_	_			_	
31E1 0. Select col	iour miisii, triiis,			0					
Colour Choice		Trims	Code	Nature of gas		Code	Cooker Height	Code	
Please specify		Chrome	LF 701 B &0	LPG Gas		LPG	Plinth Standard 900mm to 914mm	LRF 18-900	£0
		Brushed steel	LF 701 BI £0	Natural Gas		NG	Plinth for height 915mm to 929mm	LRF 18-915	£590
Required with stain	lless steel			Voltage	✓	230 V	Plinth for height 930mm to 944mm	LRF 18-930	£605
control panel?							Plinth for height 945mm to 959mm	LRF 18-945	£621
							Plinth for height 960mm to 974mm	LRF 18-960	£766







Classic hob 3 burners (LMG)



Classic hob 4 burners (LMG)



Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)



Induction hob 3 rings (LMVI)

STEP 1. Select main hob top and oven.								
	Code	Guide Price & Inc VAT	Code	Guide Price £ Inc VAT	Code (Guide Price & Inc VAT	Code C	Guide Price & Inc VAT
1 x 70L 1 x 70L	LMG 1832 G-D	11,450	LMG 1842 G-D	11,490	LMCF 1832 G-D	11,790		
1 x 70L 1 x 75L	LMG 1832 GE-I	11,610	LMG 1842 GE-D	11,710	LMCF 1832 GE-D	11,860		
1 x 75L 1 x 75L	LMG 1832 EE-D	11,800	LMG 1842 EE-D	11,900	LMCF 1832 EE-D	12,050	☐ LMVI 1832 EE-D	12,610
1 x 70L 1 x 67L	LMG 1832 GCT	-D 11,920	LMG 1842 GCT-	D 12,020	LMCF 1832 GCT-	D 12,170		
1 x 75L 1 x 67L	LMG 1832 ECT	·D 12,110	LMG 1842 ECT-I	12,220	LMCF 1832 ECT-	12,360	LMVI 1832 ECT-D	12,710
1 x 67L 1 x 67L	☐ LMG 1832 CT-D	12,460	LMG 1842 CT-D	12,560	LMCF 1832 CT-D	12,710	LMVI 1832 CT-D	13,260

STEP 2. Select a s	ingle hob top optio	n for position A	, (to be fitted on the left ha	and side of the h	ob).			
	Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT		Code	Guide Price & Inc VAT
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner (Can only be fitted next o gas bobs LG and LCF)	LAG 024 R	630	2 induction rings (Cannot be fitted next to a simmer plate LCF or] LAE 020 I	1,350
			2 x 3 kW burner (Can only be fitted next to gas bobs LG and LCF)	☐ LAG 020 R	600	placed above a gas oven)		

STEP 3. Select a si	ingle hob top opt	ion for position	B, (to be fitted on	the right ha	and side of the ho	b).			
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burne (Can only be fi to gas hobs LG	tted next	☐ LAG 024 R	630	2 induction rings (Cannot be fitted above a g	LAE 020 I gas oven)	1,350
2 x 3 kW burner (Can only be fitted ne to gas bobs LG and Lo		600	Electric Planch	a - 2.2 kW	LAE 010 TPK	1,450			
STEP 4. Select a sir	ngle hob top opti	on for position	C, (to be fitted on t	he right hai	nd side of the hol	b, over th	ne cupboard).		-
S. Steel worktop	LAA 010 N	no charge	Electric Plancha - 2.	2 kW	LAE 010 TPK	1,450	2 induction rings	LAE 020 I	1,350
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L -	3 kW	LAE 413 FR	1,450			
2 x 3 kW burner	☐ LAG 020 R	600	Gas Chargrill - 4 kW	,	LAG 010 CKG	1,650			
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2	.5 kW	LAE 010 CKG	1,600			
2 A T RW Duffer	12.10 021 K	3,0	Multi cooker - Stean Pasta Boiler - Bain M		LAE 010 CV	1,980			
STEP 5. Select cup	board or simmer	oven for positi	on D , on right hand	side or opt	ional Dual Funct	tion Elec	tric Oven.		
Neutral cupboard	☐ NCL 001	11111	Simmer over 1 x 79L (included as under electr	s standard - c	cannot be fitted		Side Dual Function E 1 x 65L CTL 001 (cannot be fitted unmulti-cooker or char	der electric fryer,	690
STEP 6. Select cold	our finish, trims,	nature of gas a	ıd cooker height.						
Colour Choice		Trims	Code	Nature of g	gas	Code	Cooker Height	Code	
Please specify		Chrome	LF 701 B £0	LPG Gas		LPG	Plinth Standard 900mm to 914mm	LRF 18-900	£0
		Brushed steel	LF 701 BI £0	Natural G	as	NG	Plinth for height 915mm to 929mm	LRF 18-915	£590
Required with stainle	ess steel			Voltage		230 V	Plinth for height 930mm to 944mm	LRF 18-930	£605
control panel?							Plinth for height 945mm to 959mm	LRF 18-945	£621
							Plinth for height 960mm to 974mm	LRF 18-960	£766













Classic hob 3 burners (LMG)

Classic hob 4 burners (LMG)

Traditional hob 3 burners (5kW burner under simmer plate) (LMCF)

Induction hob 3 rings (LMVI)

STEP 1. Select main l	nob top and oven.								
		Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT	Code	Guide Price & Inc VAT
1 x 7	OL 1 x 7	OL LMG 2232 G	14,260	LMG 2242 G	14,600	LMCF 2232 (5 15,290		
1 x 7	OL 1 x 7	5L LMG 2232 GI	14,510	LMG 2242 GE	14,710	LMCF 2232 (GE 15,090		
1 x 7	75L 1 x 7	5L LMG 2232 EE	14,610	LMG 2242 EE	14,850	LMCF 2232 F	EE 15,110	LMVI 2232 EE-I	15,650
1 x 7	OL 1 x O	77L LMG 2232 GO	T 14,720	LMG 2242 GC	Г 14,950	LMCF 2232 (GCT 15,370		
1 x 7	5L 25L 1 x 6	57L LMG 2232 EC	T 14,810	LMG 2242 ECT	15,090	LMCF 2232 F	ECT 15,400	LMVI 2232 ECT	D 15,950
1 x 6	57L 1 x 6	77L LMG 2232 CT	15,160	LMG 2242 CT	15,250	LMCF 2232 C	CT 15,570	LMVI 2232 CT-I	16,200
STEP 2. Select a sin	gle hob top opt	ion for position $f A$, (to b	e fitted on the	left hand side of t	he hob, over	the cupboard).			
	Code	Guide Price & Inc VAT		Code	Guide Pr Inc VA			Code	Guide Price & Inc VAT
S. Steel worktop	LAA 010 N	no charge Electric	Plancha - 2.2 kV	W LAE 01	0TPK 1,45			LAE 010 CV	1,980
1 x 5 kW burner	LAG 010 UI	R 580 Electric	Fryer - 6 L - 3 k	W LAE 41	3 FR 1,45	Pasta Boiler	- Bain Marie 3.5	kW	
2 x 3 kW burner	☐ LAG 020 R	600 Gas Ch	argrill - 4 kW	LAG 01	0 CKG 1,65	0 2 induction	rings	LAE 020 I	1,350
2 x 4 kW burner	LAG 024 R	630 Electric	Chargrill - 2.5 k	W LAE 01	0 CKG 1,60	0			
STEP 3. Select cupl	board or simme	oven for position E , or	left hand side	or optional Dual	Function Ele	ectric Oven.			

Neutral cupboard



NCL 001

 $1 \times 79L$ (in

Simmer oven ETL 001 (included as standard - cannot be fitted under electric fryer or multi-cooker)



Side Dual Function Electric Oven

multi-cooker or chargrill)

1 x 65L CTL 001 (cannot be fitted under electric fryer,

690

	Code	Guide Price & Inc VAT			Code	Guide Price a	£	Code	Guide Price & Inc VAT
STEP 4. Select a sin	ngle hob top option	n for position B	, (to be fitted on the le	eft hand s	side of the hob).				
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner (Can only be fitte	ed nevt	☐ LAG 024 R	630	2 induction rings [(Cannot be fitted next to	LAE 020 I	1,350
2 x 3 kW burner (Can only be fitted n to gas hobs LG and 1		600	to gas bobs LG an				or placed above a gas ove	*	LCI
STEP 5. Select a sin	ngle hob top option	n for position C	, (to be fitted on the ri	ight hand	d side of the hob).				
S. Steel worktop	☐ LAA 010 N	no charge	2 x 4 kW burner		☐ LAG 024 R	630		LAE 020 I	1,350
2 x 3 kW burner	LAG 020 R	600	(Can only be fitted to gas hobs LG an				(Cannot be fitted above a	ı gas oven)	
(Can only be fitted notes to gas hobs LG and L	next LCF)		Electric Plancha - 2	2.2 kW	LAE 010 TPK	1,450			
STEP 6. Select a sin	ngle hob top option	1 for position D	, (to be fitted on the ri	ight hand	l side of the hob, ov	er the cupbo	oard).		
S. Steel worktop	☐ LAA 010 N	no charge	Electric Plancha - 2.2	kW	LAE 010 TPK	1,450		LAE 010 CV	1,980
1 x 5 kW burner	LAG 010 UR	580	Electric Fryer - 6 L - 3	kW	LAE 413 FR	1,450	Pasta Boiler - Bain Marie 3.5 kW		
2 x 3 kW burner	LAG 020 R	600	Gas Chargrill - 4 kW		LAG 010 CKG	1,650	2 induction rings	LAE 020 I	1,350
2 x 4 kW burner	☐ LAG 024 R	630	Electric Chargrill - 2.5	kW	LAE 010 CKG	1,600			
STEP 7. Select cup	pboard or simmer	oven for position	on F , on right hand	side or o	optional Dual Fund	ction Electri	ic Oven.		
Neutral cupboard	☐ NCL 001	1111	Simmer oven 1 x 79L (included as under electri	s standard	.001 l - cannot be fitted r multi-cooker)		Side Dual Function 1 x 65L CTL 001 (cannot be fitted u multi-cooker or ch	ınder electric fry	690 ver,
STEP 8. Select col	lour finish, trims,	nature of gas ar	ıd cooker height.						
Colour Choice		Trims	Code	Nature	of gas	Code	Cooker Height	Code	
Please specify		Chrome [LF 701 B &0	LPG Ga	as	LPG	Plinth Standard 900mm to 914mm	LRF 22	-900 £0
		Brushed steel [LF 701 BI £0	Natura	l Gas	NG	Plinth for height 915mm to 929mm	n	-915 £683
Required with stainle	less steel			Voltage	e	230 V	Plinth for height 930mm to 944mm	n	-930 £698
control panel?							Plinth for height 945mm to 959mm	n	-945 £715
							Plinth for height 960mm to 974mm	n LRF 22-	-960 £797







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.

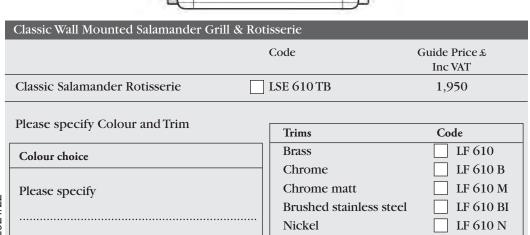
- Salamander electric grill with wall-mounting bracket.
- Nominal power: 3 kW. Power supply: 230/240 V.
- Integrated timer (0 -120 minutes).
- Power supply cable included (without plug).
- Wall-mounting bracket included.
- Adjustable rack (4 different heights) for 1/1 'Gastronorm', sized dishes.
- A 60 mm deep 1/1 'Gastronorm' pan and a grill insert are supplied with the salamander.

- Dimensions (mm): W550 x H 475 x D 500.
- · Choose colour and trim

Includes Rotisserie:

- 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.





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Modern Wall Mounted Salamander Grill & Ro	otisserie	
	Code	Guide Price & Inc VAT
Modern Salamander Rotisserie	LMSE 610 TB	1,940
Please specify Colour and Trim		
Colour choice	Trims	Code
Please specify	Chrome Brushed stainless steel	LM 610 B LM 610 BI





SMALL TRIVET.

To go above 1.5 kW, 3 kW and 4 kW burners to allow the use of small pans.



LARGE TRIVET.

To go above the large 5 kW classic open burner to allow the use of small pans.

LGRC

£ 46

Ref:



WOK RING.

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 and traditional hobs).

WOKL

£90



BLACK BURNER CAPS.

The black burner caps sit on top of the brass burners. They are finished in black enamel and are able to withstand the high temperature of the burners.

Ref: LRG £ 30



RIDGED GRIDDLE PLATE.

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.

Ref:

SMOOTH GRIDDLE PLATE.

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.



SIMMER PLATE.

This enamelled cast iron plate sits over two burner set pan stand. It provides a gentle, constant heat that can be easily adjusted by changing the pan's position. Ideally suited for cooking which requires a long simmer time and for keeping cooked food warm.

Dimensions: 510 x 260 mm.

1.5kW Burner - Dia 55mm
Ref: LCB150 £ 16

3kW Burner - Dia 72mm
Ref: LCB300 £ 17

4kW Burner - Dia 90mm
Ref: LCB400 £ 17

5kW Burner - Dia 107mm
Ref LCB500 £ 19



TRADITIONAL HOB COVER.

Stainless steel cover for Traditional hob when not in use.

Ref: LCPCF £ 210

Ref: GR2 £ 240

Ref: GSL £ 270

Ref: PCF-1 £ 230







MULTI COOKER ACCESSORIES.

As standard the Multi Cooker is supplied with a large steaming tray, and lid. Additional steamer trays, pasta baskets and Bain Marie containers for the Multi Cooker are available in large, medium and small sizes. They may be used in various combinations. (shown in Diagram A on right):



Dimensions are as follows:

Large: 354 x 325 mm - H 100 - Cap: 8.7 Litres Medium: 325 x 176 mm - H 100 - Cap: 3.7 Litres Small: 176 x 162 mm - H 100 - Cap: 1.7 Litres

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 below:



Large Ref:	BPGN 2/3	£ 150
Medium Ref:	BPGN 1/3	£ 100

GASTRO CONTAINERS WITH LID.

(for Multi Cooker-Bain Marie) These are used as Bain Marie.Choose a combination to suit your requirements from below:



Large Ref:	23-GN 2/3	£ 90
Medium Ref:	23-GN 1/3	£ 80
Small Ref:	23-GN 1/6	£ 60

Diagram A

L









S

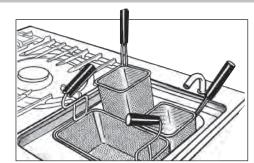
PASTA BASKETS.

(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, allowing for four different combinations below:



Large Ref:	23 LPP 1	£ 250
Medium Ref:	23 LPP 2	£ 230
Small Ref:	23 LPP 4	£ 150



OVEN ACCESSORIES

			Oven	racks				Pastry	Plate		Roastir	ng Dish	XL Roast	ing Dish	Grill	insert
	GF (flat)	GFD (dı	ropped)	GFA (a	nti-tilt)		oven rack GFD)		fit anti-tilt rack)	Co	ode	Со	de		sert for ng tray
Oven 51L, 52L & 56L	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price
Beaune-Bussy	44GF040	£35	GFD400	£ 37	GFA400	£ 37	-	-	TP350	£30	PR040	£70	-	-	GT1	£20
Cluny-Macon	44GF040	£35	GFD400	£ 37	GFA400	£ 37	-	-	TP350	£30	PR040	£70	-	-	GT1	£20
Charlieu-Chablis	44GF040	£35	GFD400	£ 37	GFA400	£ 37	-	-	TP350	£30	PR040	£70	-	-	GT1	£20
Chaussin-Chemin	44GF040	£35	GFD400	£37	GFA400	£37	-	-	TP350	£30	PR040	£70	-	-	GT1	£20
Flavigny-Avalon	44GF040	£35	GFD400	£ 37	GFA400	£ 37	-	-	TP350	£30	PR040	£70	-	-	GT1	£20
Oven 67L, 70L & 75L	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price
Cormatin-Rully	GF530	£41	GFD530	£42	GFA530	£45	TP530	£37	TP490	£36	PR530	£145	PXL530	£160	GT2	£30
Vougeot-Volnay	GF530	£41	GFD530	£42	GFA530	£45	TP530	£37	TP490	£36	PR530	£145	PXL530	£160	GT2	£30
Saulieu-Savigny	GF530	£41	GFD530	£42	GFA530	£45	TP530	£37	TP490	£36	PR530	£145	PXL530	£160	GT2	£30
Chalonnais	GF530	£41	GFD530	£42	GFA530	£45	TP530	£37	TP490	£36	PR530	£145	PXL530	£160	GT2	£30
Citeaux	GF530	£41	GFD530	£42	GFA530	£45	TP530	£37	TP490	£36	PR530	£145	PXL530	£160	GT2	£30
Bligny-Belmont	GF530	£41	GFD530	£42	GFA530	£45	TP530	£37	TP490	£36	PR530	£145	PXL530	£160	GT2	£30
Vezelay	GF530	£41	GFD530	£42	GFA530	£45	TP530	£37	TP490	£36	PR530	£145	PXL530	£160	GT2	£30
Vertical Oven 65L	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price
Saulieu-Savigny	GF325	£ 37	-	-	-	-	TP325	£31	-	-	PR325	£70	-	-	GT3	£32
Citeaux	GF325	£ 37	-	-	-	-	TP325	£31	-	-	PR325	£70	-	-	GT3	£32
Beaune-Bussy	GF325	£ 37	-	-	-	-	TP325	£31	-	-	PR325	£70	-	-	GT3	£32
Vertical Oven 49L Pre-January 2016	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price
Saulieu-Savigny	-	-	-	-	GFA290	£36	TP029	£29	TP240	£30	PR290	£65	-	-	GT3	£32
Citeaux	-	-	-	-	GFA290	£36	TP029	£29	TP240	£30	PR290	£65	-	-	GT3	£32
Simmer Oven	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price	Code	Price
All Simmer Ovens	GF1530	£38	-	-	-	-	-	-	-	-	-	-	-	-	-	-



EXTRACTION - BRASSERIE HOOD



Available in the following sizes:

900mm, 1000mm, 1100mm, 1400mm, 1500mm, 1800mm and 2200mm.

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range.

Height Requirements:

Minimum distance from top of cooker to hood 800mm
Maximum distance from top of cooker to hood 900mm
Distance from top of cooker using Lacanche splash back 850mm

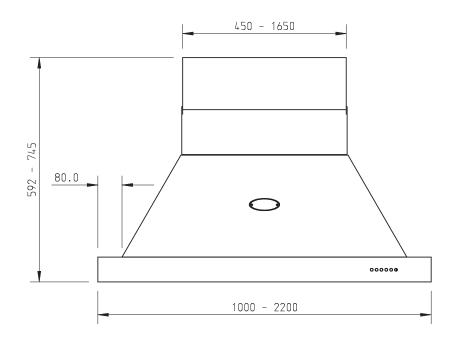
Remote motors SEM1, SEM2 and SEM8 are additional charge.

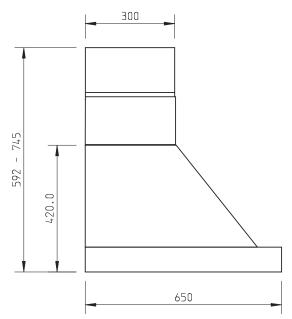


FMH - Brasserie Hood (coloured, French style hood in various widths)



Macon Classic





Single Interna	l Motor
Code	Guide Price
	& Inc.VAT
FMH 900S	1,510
FMH 1000S	1,560
FMH 1100S	1,610
FMH 1400S	2,010
FMH 1500S	2,160
FMH 1800S	2,370
FMH 2200S	3,120
Requires 1 x 150r	nm Ø Duct

Code	Guide Price & Inc.VAT
FMH 1000T	2,070
FMH 1100T	2,150
FMH 1400T	2,630
FMH 1500T	2,700
FMH 1800T	2,920
FMH 2200T	3,610
Requires 2 x 150m	m Ø Ducts

Recirculating with Internal Motor		
Code	Guide Price	
	& Inc.VAT	
FMH 900R	1,680	
FMH 1000R	1,790	
FMH 1100R	1,870	
FMH 1400R	2,480	
FMH 1500R	2,570	
FMH 1800R	2,770	
FMH 2200R	3,610	
No Ducting requir	red	

EM to be used with External Motor		
Code	Guide Price & Inc.VAT	
FMH 900EM	1,420	
FMH 1000EM	1,470	
FMH 1100EM	1,550	
FMH 1400EM	2,020	
FMH 1500EM	2,120	
FMH 1800EM	2,320	
FMH 2200EM	3,020	
Requires 1 x 150mi	m Ø Duct	





SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h

Code	Guide Price
	& Inc.VAT
SEM1	400
SEM2	730
SEM8	740

SPECIFY COLOUR:

SELECTTRIM:

BRASS

CHROME

CHROME MATT

NICKEL

STAINLESS STEEL

For Ducting see page 83

EXTRACTION - MODERNE HOOD

VACANCHE Commence Com

Available in the following sizes:

900mm, 1000mm, 1100mm, 1400mm, 1500mm, 1800mm and 2200mm.

Colour Finishes: Any Lacanche colour or stainless steel – due to the enamelling process there maybe be shading differences between the colour of the extractor and the Lacanche range

Height Requirements:

Minimum distance from top of cooker to hood 800mm Maximum distance from top of cooker to hood 900mm Distance from top of cooker using Lacanche splash back 850mm

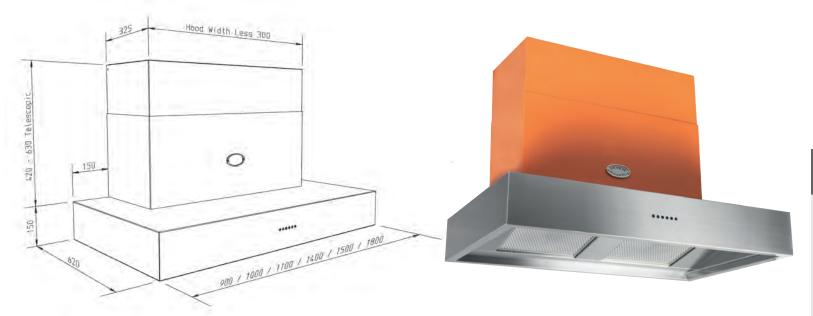
Remote motors SEM1, SEM2 and SEM8 are additional charge.



FMOD - Café Moderne (coloured, contemporary style hood in various widths)



Macon Modern







SEM1 - Internal remote motor 750m3h



SEM2 - External remote motor 750m3h



SEM8 - Internal remote motor 848m3h

(Code	Guide Price
		& Inc.VAT
	EM1	400
	EM2	730
	EM8	740

Twin Inte	rnal Motor
Code	Guide Price
	& Inc.VAT

	& Inc.VAT
FMOD 1000T	2,070
FMOD 1100T	2,150

FMOD 1400T	2,630
FMOD 1500T	2,700
FMOD 1800T	2,920

FMOD 2200T	3,610
Requires 2 x 150mm Ø	Ducts

			- /	
equires	2 x	150mm	Ø Ducts	

Code	Guide Price
	& Inc.VAT
FMOD 900R	1,680
FMOD 1000R	1,790
MOD 1100R	1,870
FMOD 1400R	2,480
FMOD 1500R	2,570
FMOD 1800R	2,770

3,610

FMOD 2200R

No Ducting required

Recirculating with Internal Motor

FMOD 1800EM	2,320
FMOD 2200EM	3,020
Requires 1 x 150mm (Ø Duct

EM to be used with External Motor

Guide Price

& Inc.VAT 1,420

1,470

1,550

2,020

2,120

Code

FMOD 900EM

FMOD 1000EM

FMOD 1100EM

FMOD 1400EM

FMOD 1500EM

SPECIFY COLOUR:	SELECT'TRIM:	BRASS	CHROME	CHROME MATT
		NICKEL	STAINLESS STEEL	

For Ducting see page 83

Single Internal Motor

Guide Price

& Inc.VAT

1,510

1,560

1,610

2,010

2,160

2,370

3,120

Code

FMOD 900S

FMOD 1000S

FMOD 1100S

FMOD 1400S

FMOD 1500S

FMOD 1800S

Requires 1 x 150mm Ø Duct

FMOD 2200S

EXTRACTION - CLASSIC RANGE



Available in the following sizes:

900mm, 1000mm, 1100mm, 1400mm and 1500mm.

Height Requirements:

Minimum distance from top of cooker to hood 800mm Maximum distance from top of cooker to hood 900mm Distance from top of cooker using Lacanche splash back 850mm





Model shown FCE1500

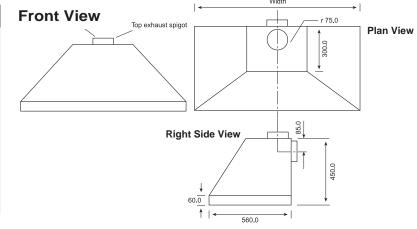
Model shown FCE1000

FCE Classic Hood (coloured, classic style hood in various widths)

Single Interna	l Motor				
Code	Guide Price				
	& Inc.VAT				
FCE 900S	1,400				
FCE 1000S	1,420				
FCE 1100S	1,440				
FCE 1400S	1,700				
FCE 1500S	1,720				
Requires 1 x 150mm Ø Duct					

Twin Internal Motor					
Code	Guide Price				
	& Inc.VAT				
FCE 1000T	1,920				
FCE 1100T	1,940				
FCE 1400T	2,240				
FCE 1500T	2,320				
Requires 2 x 150m	ım Ø Ducts				

Guide Price					
& Inc.VAT					
1,540					
1,640					
1,700					
2,150					
2,250					
No Ducting required					



CHROME STAINLESS STEEL	CHROME MATT

For Ducting see page 83

The FCE Classic Lacanche Extractor is not provided with a chimney section. A chimney can be ordered with to a maximum height up to 850mm. Please provide the height required at time of order.

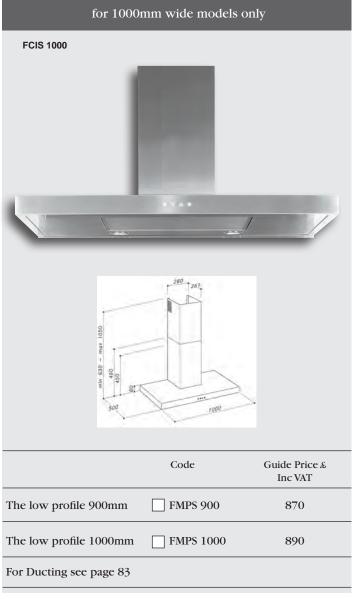
FCE Chimney (height variable) stainless steel or colour to 850mm high £330.00



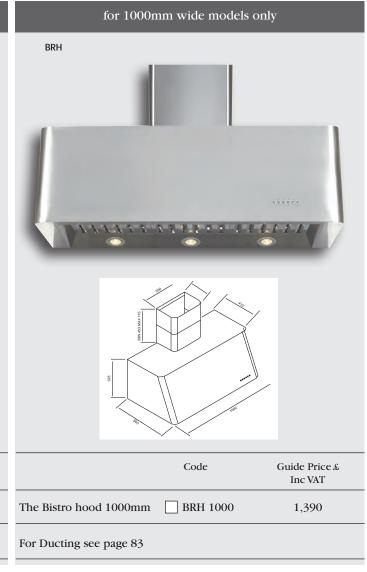
Classic Economy Hood

Low Profile / Contemporary Range

Bistro Hood

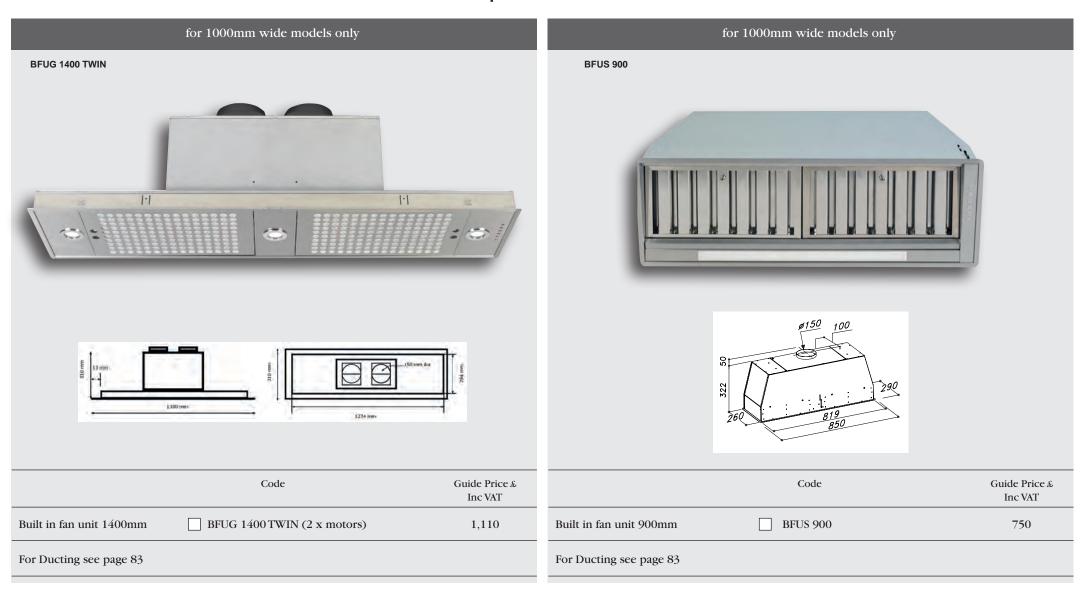








Built in / Independent extraction units



EXTRACTION DUCTING



Flat Channel Ducting 180mm x 95mm Equivalent To 150mm Round

		\otimes							
Ducting Kit: 3 metre flat channel ducting kit Complete with two 1 metre 180mm x 95mm flat channel ducts, Air brick, elbow, 90 degree horizontal bend, flexible ducting, wall plate and hose connectors	Flat Channel Ducting 1 metre 180mm x 95mm	Flat Channel Connector	Flat channel round to rectangular adapter	Flat channel Horizontal 90° Bend	Flat channel Vertical 90° Bend	Flat channel Elbow 90° Bend	Flat channel Flexible Bend	Flat channel wall plate	Flat channel clip
Code Price £ VVK668 100	Code Price & VKC651 24	Code Price £ VKC652 10	Code Price £ VKC650 14	Code Price £ VKC654 16	Code Price £ VKC653 12	Code Price £ VKC655 14	Code Price £ VVK676 22	Code Price £ VKC657 8	Code Price & VKC664 10

Round 150mm Ridged Ducting Systems

	0	0	60	9				0	
Ducting Kit:	150mm Round pipe	150mm Round pipe	150mm Round	150mm Round	150mm Round Pipe	150mm Round	150mm Threaded	150mm Round	PVC Flexible Hose
150mm Round pipe 1 metre length	1 metre length	2 metre length	Elbow 90° Bend	Connector	Fixing Clip	Wall Plate	Hose Connector	Connector with Damper	152mm dia, 3 Metres (Netted) To Be used with
150mm Gravity Outlet Round Spigot									VKC659
150mm Flexible Hose 1 metre length with									
connectors									
Code Price &	Code Price &	Code Price &	Code Price &	Code Price &	Code Price &	Code Price &	Code Price &	Code Price &	Code Price &
VVK689 82	VKC670 28	VKC673 44	VKC360 20	VKC365 12	VKC442C 10	VKC661 7.50	VVK659 11	VKC363 8.50	P0092/152/35 16

Grills & Shutters

		wity Outlet Spigot		vered Grille Spigot	150mm Stainless Steel Wall Outlet with Gravity Flaps		Bull-Nose	ainless Steel e Vent with avres	Airbrick w To be Use	nm Single ith Damper d with Flat Ducting
22	Code VKC292	Price &	Code VKC275	Price £	Code SS152	Price £ 40	Code SS150	Price &	Code VKC662	Price £

Notes:

For maximum efficiency, duct runs should be kept as short as possible Bends in the duct will degrade performance so the number of bends in a duct run should be kept minimum and be gradual and smooth.

Do not reduce the ducting diameter as this will result in the extractor not working and possible motor damage

Where possible for maximum extraction, the extractor should be mounted on an outside wall.

Do not install elbow VKC655 directly onto the motor spigot.

Flexible ducting should be kept to a minimum. It should only be used for short duct runs or the initial connection to the extractor, remote motor or exit shutter.

Flexible ducting must be pulled taut to prevent significant loss of performance.

Ridged ducting offers greater performance and is easy to install.



Classic

DACIZODI ACTICO		DAOIC
KALKIPLANHEN		RA(K
	(WITH HOLES FOR UTENSIL	

Code	Width	Height	Depth	Guide Price & Inc VAT
BKWH 700	700	850	10	240
BKWH 900	900	850	10	250
BKWH 1000	1000	850	10	260
BKWH 1100	1100	850	10	270
BKWH 1400	1400	850	10	380
BKWH 1500	1500	850	10	400
BKWH 1800	1800	850	10	490
BKWH 2200	2200	850	10	720

Classic

Width	Height		
	8	Depth	Guide Price & Inc VAT
700	850	10	240
900	850	10	250
1000	850	10	260
1100	850	10	270
1400	850	10	380
1500	850	10	400
1800	850	10	490
2200	850	10	720
	900 1000 1100 1400 1500 1800	900 850 1000 850 1100 850 1400 850 1500 850 1800 850	900 850 10 1000 850 10 1100 850 10 1400 850 10 1500 850 10 1800 850 10





Classic



UTENSIL RACK IN BRASS					
Code	Width	Guide Price £ Inc VAT			
PR 700	700	220			
PR 900	900	230			
PR 1000	1000	240			
PR 1100	1100	250			
PR 1400	1400	260			
PR 1500	1500	280			
PR 1800	1800	380			
PR 2200	2200	420			

UTENSIL	RACK IN	CHROME
Code	Width	Guide Price &
		Inc VAT
PRCH 700	700	220
PRCH 900	900	230
PRCH 1000	1000	240
PRCH 1100	1100	250
PRCH 1400	1400	260
PRCH 1500	1500	280
PRCH 1800	1800	380
PRCH 2200	2200	420



1000 MM BACKSPLASH AND UTENSIL RACK PACKAGE

Code	Guide Price & Inc VAT
BKWHPR-BR 1000 (BRASS)	450
BKWHPR-CH 1000 (CHROME)	450

HOOKS	
Code	Guide Price & Inc VAT
R01111 Additional Hooks x 5	23

BACK INFILL PANELS



With the back infill panel 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 infill panel 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.

Stove models	Reference	Guide price inc VAT
Cormatin-Rully	IP 700	£ 150
Beaune-Bussy	IP 900	£ 170
Cluny-Macon-Vougeot-Volnay	IP 1000	£ 170
Saulieu-Savigny	IP 1100	£ 170
Charlieu-Chablis-Chaussin-Chemin-Chalonnais	IP 1400	£ 200
Citeaux	IP 1500	£ 200
Flavigny-Avalon-Bligny-Belmont	IP 1800	£ 240
Vezelay	IP 2200	£ 240

TERMS AND CONDITIONS OF SALE AND SUPPLY

In these terms and conditions (Conditions) the following words and expressions shall have the following meanings:

Consumer rights: any rights that an individual Purchaser who is acting for purposes that are wholly or mainly outside that individual's trade, business, craft pr profession may have under the Consumer Rights Act 2015 or other legislation for the protection of consumers.

Contract: any contract between the Supplier and the Purchaser for the sale and purchase of the Products, incorporating the Conditions.

Delivery Point: the place where delivery of the Products is to take place under Condition 4.1.

Minimum Quantity: the minimum amount in pounds sterling to be payable by the Purchaser to the Supplier in respect of the purchase of Products (exclusive of packaging, loading, unloading, carriage, freight and insurance charges, VAT and other applicable taxes, duties or levies of any kind whatsoever) as specified in Appendix D in respect of each Year or another amount as may be agreed in writing between the parties in relation to each Year.

The Products: means any item of whatsoever nature or part thereof or service which is to be sold or supplied by the Supplier including any labelling and packaging as described in the order, including but not limited to Lacanche, Fornair and Alpes Inox products.

The Purchaser: means the person named in the order who buys or has agreed to buy the Products.

The Supplier: means Fourneaux de France Ltd whose registered office is at 3 Albion Close, Newtown Business Park, Poole Dorset BH12 3LL.

Warranty Validation Documents: means the Product registration documents duly completed by the Purchaser's customer(s) and returned, by post or on-line (as appropriate), to the Supplier in order to validate any additional warranty period from the contractual commencement date of the contract between the Purchaser and the Purchaser's customer.

Year: the period of 12 months from the date of execution of the Conditions by the Purchaser and each consecutive period of 12 months thereafter wherein a Contract is subject to the Conditions.

A reference to a law is a reference to it as it is in force for the time being taking account of any amendment, extension, application or re-enactment and includes any subordinate legislation for the time being in force made under it.

Words in the singular include the plural and in the plural include the singular.

A reference to one gender includes a reference to the other gender.

Condition headings do not affect the

interpretation of the Conditions.

1 Order and Acceptance

- 1.1 Subject to any variation under Condition 1.3 the Contract shall be subject to and in accordance with the Conditions to the exclusion of all other terms and conditions (including any former terms and conditions in existence between the parties and any terms or conditions which the Purchaser purports to apply under any purchase order, confirmation of order, specification or other document).
- 1.2 No terms or conditions endorsed on, delivered with or contained in the Purchaser's purchase order, confirmation of order, specification or other document shall form part of the Contract simply as a result of such document being referred to in the Contract.
- 1.3 The Conditions apply to all the Supplier's sales and any variation to the Conditions and any representations about the Products shall have no effect unless expressly agreed in writing and signed by a director of the Supplier. The Purchaser acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Supplier which is not set out in the Contract. Nothing in this Condition shall exclude or limit the Supplier's liability for fraudulent misrepresentation.
- 1.4 Each order or acceptance of a quotation for Products by the Purchaser from the Supplier shall be deemed to be an offer by the Purchaser to buy Products subject to the Conditions.
- 1.5 No order placed by the Purchaser shall be deemed to be accepted by the Supplier until a written acknowledgement of order is issued by the Supplier or (if earlier) the Supplier delivers the Products to the
- 1.6 The Purchaser shall ensure that the terms of its order and any applicable specification are in writing, complete and accurate whilst specifying the names of the Products, the quantity required and the preferred delivery date.
- 1.7 Any quotation is given on the basis that no Contract shall come into existence until the Supplier despatches an acknowledgement of order to the Purchaser. Any quotation is valid for a period of 30 days only from its date, provided that the Supplier has not previously withdrawn it.
- 1.8 The Purchaser may not cancel or amend any order already accepted by the Supplier or return any non-defective Products without the Supplier's prior written consent.

In the event that the Supplier agrees to consent to the cancellation or amendment of an order already accepted by the Supplier, the Supplier reserves the right to charge the Purchaser cancellation or amendment charges (as applicable) which shall be respectively the price set out in the Supplier's list of "Cancellation Charges" or "Amendment Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind

whatsoever) (the published "Cancellation Charges" and "Amendment Charges" as at the date of execution of the Conditions by the Purchaser being appended at Appendix E).

The parties hereby confirm that the cancellation and amendment charges as set out at Appendix E represent a genuine pre-estimate of the loss that the Supplier would suffer in the event of such cancellation or amendments

2 Prices

- 2.1 Unless otherwise agreed by the Supplier in writing, the price for the Products shall be the price set out in the Supplier's price list published on the date of delivery or deemed delivery (the published price list as at the date of execution of the Conditions by the Purchaser being appended at Appendix A).
- 2.2 Unless otherwise agreed in writing, the prices for Products are exclusive of packaging, loading, unloading, carriage, freight and insurance charges, VAT and other applicable taxes, duties or levies of any kind whatsoever, all of which are payable by the Purchaser in addition to the price.

3 Payment

- 3.1 Subject to Condition 11.2, payment shall be due on or before the 30th day after the date of invoice, such invoice to be rendered by the Supplier on or after the date of delivery or deemed delivery of the Products. Payment will be made by the Purchaser in pounds sterling by cheque made payable to Fourneaux de France Ltd, or by other method as agreed in writing.
- 3.2 Time for payment shall be of the essence.
- 3.3 No payment shall be deemed to have been received until the Supplier has received cleared funds.
- 3.4 The Purchaser shall make all payments due under the Contract in full without any deduction whether by way of set-off, counterclaim, discount, abatement or otherwise unless the Purchaser has a valid court order requiring an amount equal to such deduction to be paid by the Supplier to the Purchaser.
- 3.5 If the Purchaser fails to pay the Supplier any sum due pursuant to the Contract, the Purchaser shall be liable to pay interest to the Supplier on such sum from the due date for payment at the annual rate of 4% above the base lending rate from time to time of Barclays Bank plc, accruing on a daily basis until payment is made, whether before or after any judgment. The Supplier reserves the right to claim interest under the Late Payment of Commercial Debts (Interest) Act 1998.

4 Delivery and Non-Delivery

- 4.1 Unless otherwise agreed in writing by the Supplier, delivery of the Products shall take place at the Purchaser's customer's address as detailed on the invoice.
- 4.2 Any dates specified by the Supplier for delivery of the Products are intended to

be an estimate and time for delivery shall not be made of the essence by notice. If no dates are so specified, delivery shall be within a reasonable time.

- 4.3 Subject to the other provisions of the Conditions the Supplier shall not be liable for any direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and similar loss), costs, damages, charges or expenses caused directly or indirectly by any delay in the delivery of the Products (even if caused by the Supplier's negligence), nor shall any delay entitle the Purchaser to terminate or rescind the Contract unless such delay exceeds 180 days.
- 4.4 In the event that the Supplier cannot supply the Purchaser from its existing stock of the Products, the Supplier shall place an order with its own factory and, thereafter, the Supplier shall send the Purchaser an acknowledgement of order with an estimated delivery date (the "Estimated Delivery Date").
- 4.5 The Purchaser shall take delivery of the Products within 10 working days of the later of; (i) the Estimated Delivery Date, or (ii) the date the Supplier gives notice to the Purchaser that the Products are ready for delivery.
- 4.6 If:
- (a) for any reason the Purchaser fails to accept delivery of any of the Products within the timeframe set out at Condition 4.5 above; or
- (b) the Supplier is unable to deliver the Products on time because the Purchaser is not contactable at its main business premises for a period of three consecutive working days or the Purchaser has not provided appropriate instructions, documents. licences or authorisations.
- then at the earlier of such dates, the Supplier (entirely at its own discretion) may elect:
- (a) to treat any such Products as 'free' stock and to sell such Products to any other purchaser: or
- (b) that
- (i) risk in the Products pass to the Purchaser (including for loss or damage caused by the Supplier's negligence);
- (ii) the Products be deemed to have been delivered;
- (iii) the Supplier may duly invoice in accordance with Condition 3.1; and
- (iv) the Supplier may store the Products until delivery, whereupon the Purchaser shall be liable for all related costs and expenses (including, without limitation, storage and insurance) (Charges in respect of storage alone for the Products shall be the price set out in the Supplier's list of "Storage Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind whatsoever) (the published "Storage

Charges" as at the date of execution of the Conditions by the Purchaser being appended at Appendix B).

- 4.7 Subject to any Consumer Rights that may apply, where the Purchaser elects for carriage from the Delivery Point to another location it shall do so entirely at its own risk in accordance with Condition 5.1. Charges in respect of carriage for the Products to such other location from the Delivery Point shall be the price set out in the Supplier's list of "Carriage Charges" published on the date of delivery or deemed delivery (such charges being exclusive of VAT and other applicable taxes, duties or levies of any kind whatsoever) (the published "Carriage Charges" as at the date of execution of the Conditions by the Purchaser being appended at Appendix C).
- 4.8 Without prejudice to Condition 4.7 and subject to any Consumer Rights that may apply, the Purchaser must check all Products for patent or visible damage prior to signing for them and any such damage must be noted on the delivery docket and reported to the Supplier in writing within 3 working days:
- (a) of delivery; or
- (b) (pursuant to carriage of the Products) of receipt of the Products by the Purchaser.
- No claims for patent or visible damage to Products will be accepted by the Supplier if the procedure in this Condition 4.8 is not followed.
- 4.9 The Supplier may deliver the Products by separate instalments. Each separate instalment shall be invoiced and paid for in accordance with the provisions of the Contract.
- 4.10 Each instalment shall be a separate Contract and no cancellation or termination of any one Contract relating to an instalment shall entitle the Purchaser to repudiate or cancel any other Contract or instalment.
- 4.11 The quantity of any consignment of Products as recorded by the Supplier on delivery or despatch (where the Purchaser elects for carriage from the Delivery Point to the Purchaser's main business) respectively at or from the Supplier's place of business shall be conclusive evidence of the quantity received by the Purchaser on respectively delivery or actual receipt by the Purchaser unless the Purchaser can provide conclusive evidence proving the
- 4.12 Subject to any Consumer Rights that may apply, the Supplier shall not be liable for any non-delivery or non-receipt of Products (even if caused by the Supplier's negligence) unless the Purchaser gives written notice to the Supplier of the non-delivery or (where the Purchaser elects for carriage from the Delivery Point to the Purchaser's main business) non-receipt within 7 days of the date when the Products would in the ordinary course of events have been received.
- 4.13 Subject to any Consumer Rights that may apply, any liability of the Supplier for non-delivery, or non-receipt by the Purchaser, of the Products shall be limited to replacing the Products within a

reasonable time or issuing a credit note at the pro rata Contract rate against any invoice raised for such Products.

5 Transfer of Title and Risk

- 5.1 The Products are at the risk of the Purchaser from the time of delivery or deemed delivery.
- 5.2 Ownership of the Products shall not pass to the Purchaser until the Supplier has received in full (in cash or cleared funds) all sums due to it in respect of:
- (a) the Products; and
- (b) all other sums which are or which become due to the Supplier from the Purchaser on any account.
- 5.3 Until ownership of the Products has passed to the Purchaser, the Purchaser shall:
- (a) hold the Products on a fiduciary basis as the Supplier's bailee;
- (b) store the Products (at no cost to the Supplier) separately from all other products of the Purchaser or any third party in such a way that they remain readily identifiable as the Supplier's property:
- (c) not destroy, deface or obscure any identifying mark or packaging on or relating to the Products; and
- (d) maintain the Products in satisfactory condition and keep them insured on the Supplier's behalf for their full price against all risks to the reasonable satisfaction of the Supplier. On request the Purchaser shall produce the policy of insurance to the Supplier.
- 5.4 The Purchaser may resell the Products before ownership has passed to it solely on the following Conditions:
- (a) any sale shall be effected in the ordinary course of the Purchaser's business; and
- (b) any such sale shall be a sale of the Supplier's property on the Purchaser's own behalf and the Purchaser shall deal as principal when making such a sale.
- 5.5 The Purchaser's right to possession of the Products shall terminate immediately if:
- the Purchaser has a bankruptcy order made against him or makes an arrangement or composition with his creditors, or otherwise takes the benefit of any statutory provision for the time being in force for the relief of insolvent debtors. or (being a body corporate) convenes a meeting of creditors (whether formal or informal), or enters into liquidation (whether voluntary or compulsory) except a solvent voluntary liquidation for the purpose only of reconstruction or amalgamation, or has a receiver and/or manager, administrator or administrative receiver appointed of its undertaking or any part thereof, or documents are filed with the court for the appointment of an administrator of the Purchaser or notice of intention to appoint an administrator is given by the Purchaser

- (b) the Purchaser suffers or allows any execution, whether legal or equitable, to be levied on his/its property or obtained against him/it, or fails to observe or perform any of his/its obligations under the Contract or any other contract between the Supplier and the Purchaser, or is unable to pay its debts within the meaning of section 123 of the Insolvency Act 1986 or the Purchaser ceases to trade; or
- the Purchaser encumbers or in any way charges any of the Products (each event in Conditions 5.5(a) to (c) inclusive being an "Insolvency Event").
- 5.6 The Supplier shall be entitled to recover payment for the Products notwithstanding that ownership of any of the Products has not passed from the Supplier.
- 5.7 The Purchaser grants the Supplier, its agents and employees an irrevocable licence at any time to enter any premises where the Products are or may be stored in order to inspect them, or, where the Purchaser's right to possession has terminated, to recover them.
- 5.8 Where the Supplier is unable to determine whether any Products are the products in respect of which the Purchaser's right to possession has terminated, the Purchaser shall be deemed to have sold all products of the kind sold by the Supplier to the Purchaser in the order in which they were invoiced to the Purchaser.
- 5.9 On termination of the Contract, howsoever caused, the Supplier's (but not the Purchaser's) rights contained in this Condition 5 shall remain in effect.

6 Intellectual Property Rights

- 6.1 Save where the contrary is expressly provided for or indicated in respect of the Products delivered by the Supplier, the Purchaser shall leave in position and not cover, deface or erase any notices or other marks (including without limitation serial numbers and notices that a trade mark. design, patent or copyright relating to the Products is owned by the Supplier or a third party) which the Supplier may place on or affix to the Products.
- The Purchaser shall not in any of its stationery nor by any sign at its premises or otherwise indicate that it is in any way connected with the Supplier other than that it is an appointed stockist of the Products.
- 6.3 The Purchaser acknowledges that all intellectual property rights in the Products shall continue to belong to the Supplier and Purchaser agrees that it will not infringe any of the Suppliers intellectual property rights in any publicity material including without limitation over the internet without the Supplier's written consent.
- 6.4 The Purchaser agrees to notify the Supplier as soon as it becomes aware

of any third party infringement of the Supplier's intellectual property rights.

7 Warranties

- 7.1 The Supplier warrants to the Purchaser that all Products delivered to the Purchaser will be free of any defects in parts and workmanship for:
- (a) a period of 12 months from the date of delivery or deemed delivery; and
- (b) subject to the terms and conditions of the warranty or guarantee of the manufacturer of a particular Product. for any additional warranty period from the contractual commencement date of the contract between the Purchaser and the Purchaser's customer PROVIDED THAT such customer has duly completed and returned the Warranty Validation Documents.
- 7.2 Subject to any Consumer Rights that may apply, all samples, illustrations, colours, drawings and diagrams in the Supplier's catalogues, trade literature and other published matter are of a generally informative nature and approximate only and are subject to change without notice and none of these shall form part of any contract or give rise to any independent or collateral liability of whatsoever nature on the part of the Supplier.
- 7.3 The Supplier warrants that (subject to the other provisions of the Conditions) on delivery, the Products shall be:
- (a) of satisfactory quality within the meaning of the section 9 of the Consumer Rights Act 2015;
- (b) subject to any Consumer Rights that may apply, reasonably fit for any particular purpose for which the Products are being bought provided that the Purchaser had made known that purpose to the Supplier in writing and the Supplier has confirmed in writing that it is reasonable for the Purchaser to rely on the skill and judgement of the Supplier
- 7.4 Subject to any Consumer Rights that may apply, the Supplier shall not be liable for a breach of any of the warranties in Condition 7.1 or 7.3 unless:
- the Purchaser gives written notice of the defect to the Supplier:
- in respect of visible or patent damage in accordance with Condition 4.8; or
- otherwise, within three working days of the time when the Purchaser discovers or ought to have discovered the defect; and
- the Supplier is given a reasonable opportunity after receiving the notice of examining such Products and the Purchaser (if asked to do so by the Supplier) returns such Products to the Supplier's place of business at the Supplier's cost for the examination to take place there.
- 7.5 The Supplier shall not be liable for a breach of any of the warranties in Condition 7.1 or 7.3 if:
- the Purchaser makes any further use of such Products after giving such notice; or
- (b)the defect arises because the Purchaser failed to follow the Supplier's oral or written

instructions as to the installation, storage, supply, maintenance and use of the Products or (if there are none) good trade practice: or

(c) the Purchaser alters or repairs such Products without the written consent of the

8 Limitation of Liability

- 8.1 Subject to the provisions of Condition 4 and Condition 8.3 and any Consumer Rights that may apply,, the liability of the Supplier in respect of any breach of the warranties given in Condition 7, or any defect in or failure of any Products supplied, or any shortage in quantity of Products, or for any loss, injury or damage attributable directly or indirectly thereto shall be limited to (entirely at the Supplier's own discretion):
- 8.1.1 repairing defects or failures in the Products or making good the Products by replacement and delivering the repaired or replacement Products to the Purchaser (at the Supplier's expense), provided that the Supplier shall not be liable for the cost of any work or labour involved in fitting or refitting the Products or any part thereof; or
- 1.1.2 refunding any sums paid to the Supplier by the Purchaser for the Products, provided that the Supplier is reasonably satisfied that such defects or failure arose solely from the faulty design of the Products, defective materials or workmanship and that the Supplier shall not be liable in respect of defects to, or failure of, the Products caused by misuse or neglect of the Purchaser, accident or wear and tear.
- 8.2 Subject to any Consumer Rights that may apply, the Purchaser agrees that the Supplier shall not be liable:
- 8.2.1 for the cost of substitute goods, for any indirect or consequential loss (other than any provided for in Condition 8.1), for any loss of production, for any loss of profit or goodwill suffered or incurred by the Purchaser or any third parties, and for any costs, claims, expenses, loss or damage in excess of the Contract price for the Products or part thereof in respect of which a claim is made; or
- 8.2.2 in respect of any alterations made to the Products other than those made by the Supplier or its subcontractors: or
- 8.2.3 where the Products have been combined with, or incorporated into, other products: or
- 8.2.4 for any loss or damage arising from the Purchaser's design error or the Purchaser choosing the wrong or unsuitable Product for its purposes, save where the loss or damage arises solely out of the Supplier's negligence, as agreed by the Supplier.
- 8.3 Subject to Condition 8.4 and 8.5, the Supplier's total liability in contract, tort (including negligence or breach of statutory duty), misrepresentation, restitution or otherwise, arising in connection with the performance or contemplated performance of the Contract shall be limited to the Contract price.
- 8.4 Except as otherwise provided in these Conditions, all representations, guarantees, undertakings, conditions or

warranties, express or implied, in tort or contract, statutory or otherwise in relation to the Products are hereby expressly excluded to the extent so permitted by law.

- 8.5 For the avoidance of doubt, nothing in these Conditions shall exclude or restrict the Supplier's liability:
- 8.5.1 for any fraudulent misrepresentation made to the Purchaser on which the Purchaser relied in entering into any Contract: or
- 8.5.2 in relation to any statutory implied conditions as to title in the Products, or
- 8.5.3 to any person for death or personal injury to that person resulting from the Supplier's negligence; or
- 1.1.4 under the Consumer Protection Act 1987 (or any replacement or re-enactment thereof) to a person who has suffered damage (as defined therein) caused wholly or partly by a defect in a Product or to a dependent or relative of such a person.

9 Indemnity

9.1 The Purchaser shall (and shall ensure that any third party to whom any Products may subsequently be supplied) comply with all instructions of the Supplier in relation to the installation, storage, supply, maintenance and use of the Products or (if there are none) good trade practice, and, except to the extent any of these are caused by the negligence of the Supplier, the Purchaser shall keep the Supplier fully and effectually indemnified against all costs, claims, demands, expenses and liabilities of whatsoever nature and wheresoever arising, including without limitation, claims for consequential loss and loss of profit which may be made against the Supplier arising out of the Purchaser's failure so to comply and/or to ensure that any third party to whom any Products have subsequently been supplied so complies.

10 Purchaser's further obligations

- 10.1 In addition to the Purchaser's obligations elsewhere as set out in the Conditions, the Purchaser shall:
- at all times maintain a minimum of one Product supplied by the Supplier at all times in each of its showrooms; and
- in each Year place orders with the Supplier in respect of the Minimum Quantity for that Year.

11 Termination

- 11.1 Without prejudice to any other rights to which it may be entitled, the Supplier may give notice in writing to the Purchaser terminating any or all Contracts with immediate effect if:
- 11.1.1 there is any default or breach of any of the Purchaser's obligations under these Conditions, including without limitation any failure to make any payments due under a
- 11.1.2an Insolvency Event occurs; or
- 11.1.3the Purchaser breaches its obligation under Condition 10.1.1 to at all times maintain a minimum of one Product supplied by the Supplier at all times in each of its showrooms; or

- 11.1.4the Purchaser breaches its obligation under Condition 10.1.2 to, in each Year, place orders with the Supplier in respect of the Minimum Quantity for that Year (each event set out in Conditions 11.1.1 to 11.1.4 inclusive being a "Termination Event").
- 11.2 Following the termination of a Contract by the Supplier following a Termination Event, (a) all payments payable to the Supplier under the Contract shall become due immediately on its termination despite any other provision; and (b) any outstanding unpaid invoices rendered by the Supplier in respect of the Products shall become immediately due by the Purchaser, except where the Supplier exercises its rights under Conditions 11.2.1, 11.2.2 or 11.2.3 and invoices for Products ordered before termination but for which an invoice has not been submitted in which case such invoices will be due immediately on submission of the invoice, and the Supplier will be entitled to:
- 11.2.1 refuse to make delivery of any further consignment of any Products agreed to be supplied, including cancelling any outstanding delivery or stopping any Products in transit: and/or
- 11.2.2cancel or suspend any Contract (either in whole or in part) by notice in writing to the Purchaser; and/or
- 11.2.3sell or otherwise dispose of any Products which are the subject of any order by the Purchaser and apply the proceeds of sale to the overdue payment.

12 Assignment

- 12.1 The Purchaser may not assign or transfer or purport to assign or transfer any Contract or the benefit thereof to any
- 12.2 The Supplier may assign the Contract or any part of it to any person, firm

13 Force Majeure

- 13.1 If the Supplier is prevented from fulfilling any order or Contract within a reasonable time by force majeure, it will notify the Purchaser of the delay. The Supplier shall be under no liability to the Purchaser and shall be entitled to extend the time or times for delivery or otherwise performing such Contract for so long as such cause of prevention or delay shall continue
- 13.2 If the event of force majeure continues for a period of more than 3 months, both the Purchaser and the Supplier shall have the right on giving notice to the other to terminate any Contract.
- 13.3 For the purpose of these Conditions "force maieure" shall be deemed to be any cause affecting the performance of these Conditions arising from or attributable to acts, events, omissions or accidents beyond the reasonable control of the Supplier.

14 General

- 14.1 Each right or remedy of the Supplier under the Contract is without prejudice to any other right or remedy of the Supplier whether under the Contract or not
- 14.2 If any provision of the Contract is

- found by any court, tribunal or administrative body of competent jurisdiction to be wholly or partly illegal, invalid, void, voidable, unenforceable or unreasonable it shall to the extent of such illegality, invalidity, voidness, voidability, unenforceability or unreasonableness be deemed severable and the remaining provisions of the Contract and the remainder of such provision shall continue in full force and effect.
- 14.3 Failure or delay by the Supplier in enforcing or partially enforcing any provision of the Contract shall not be construed as a waiver of any of its rights under the Contract.
- 14.4 Any waiver by the Supplier of any breach of, or any default under, any provision of the Contract by the Purchaser shall not be deemed a waiver of any subsequent breach or default and shall in no way affect the other terms of the
- 14.5 The parties to the Contract do not intend that any term of the Contract shall be enforceable by virtue of the Contracts (Rights of Third Parties) Act 1999 by any person that is not a party to it.

15.1 Any and all Contracts shall be governed by and construed in accordance with the Laws of England and the Supplier and Purchaser submit to the non exclusive jurisdiction of the Courts of England.

16 Communications

- 16.1 All communications between the parties about the Contract shall be in writing and delivered by hand or sent by pre-paid first class post or sent by fax:
- (in case of communications to the Supplier) to its registered office or such changed address as shall be notified to the Purchaser by the Supplier; or
- (in the case of the communications to the Purchaser) to the registered office of the addressee (if it is a company) or (in any other case) to any address of the Purchaser set out in any document which forms part of the Contract or such other address as shall be notified to the Supplier by the Purchaser.
- 16.2 Communications shall be deemed to have been received:
- if sent by pre-paid first class post, two days (excluding Saturdays, Sundays and bank and public holidays) after posting (exclusive of the day of posting); or
- 16.2.2 if delivered by hand, on the day of delivery; or
- if sent by fax on a working day prior to 4.00 pm, at the time of transmission and otherwise on the next working day.
- 16.3 Communications addressed to the Supplier shall be marked for the attention of Steven Fielding.

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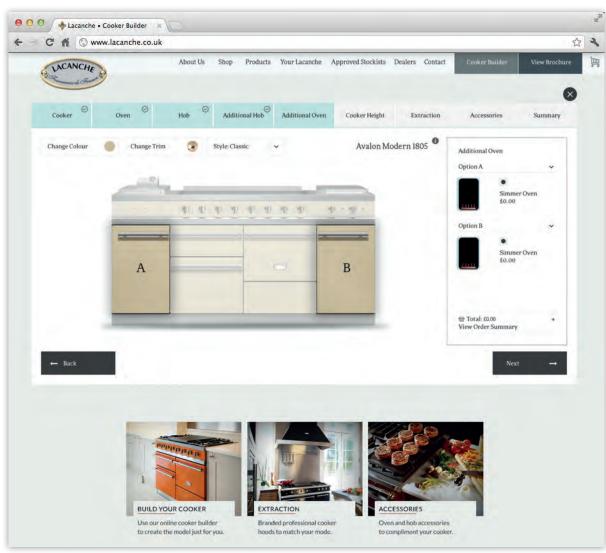


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