



**Notices Standard
09/2017**

CLUNY 1800



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INSTALLATION MANUAL

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

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



WARNING:
A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
SEE INSTALLATION INSTRUCTIONS FOR DETAILS.

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

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

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

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

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

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





Summary

INSTALLATION MANUAL

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CAUTION:

- The buyer agrees to install the appliance in accordance with recognised best practices and the regulations in force.
- Any technical operation such as installation, repair or adjustment of the appliance must be carried out by a qualified technician.
- Do not lift the appliance by the front rail. Damages caused in this way are not covered by the warranty.
- If the appliance is to be installed against a wall or partition, or close to furniture or decorative railing or skirting, these must be made of fireproof material. Otherwise, they must be lined with a fireproof material. Special attention must be given to all fire prevention regulations. The flooring in the room where the appliance is to be installed must be capable of withstanding temperatures above 65°C.
- Install a suitable extractor hood above the range cooker.

DELIVERY AND UNPACKING:

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

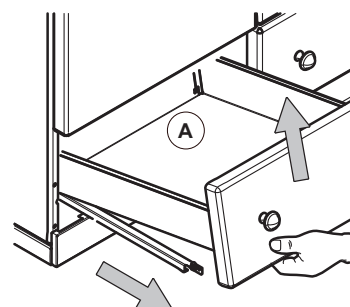
- Unpack and check the appliance for damage upon receipt. In case of damage, mark the delivery note accordingly, and within 48 hours notify the carrier in writing by registered mail with acknowledgement of receipt.
- To release the appliance from the pallet, use a 10 mm Allen key to remove the screws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

MOVING AND POSITIONING:

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

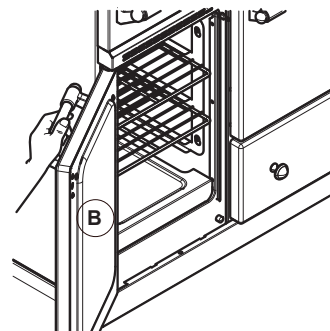
To be able to move the appliance and to adjust its height :

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

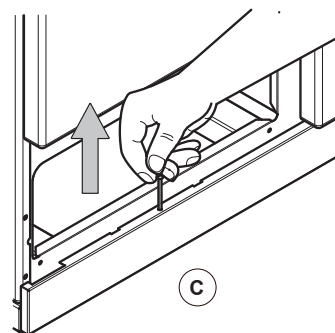


INSTALLATION / POSITIONING

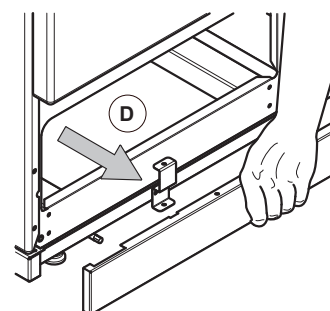
- Ⓑ (On certain Models) Open the side door if necessary.



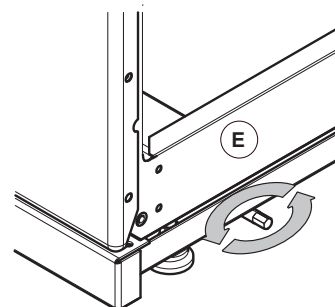
- Ⓒ Pull out the pins from the top edge of the plinth.



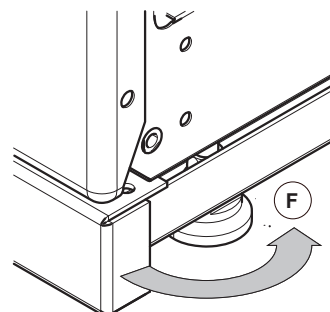
- Ⓓ Remove the plinth.



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



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



IMPORTANT

Must be installed under an exhaust hood.

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

Making sure the resulting installation meets fire regulations.

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

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

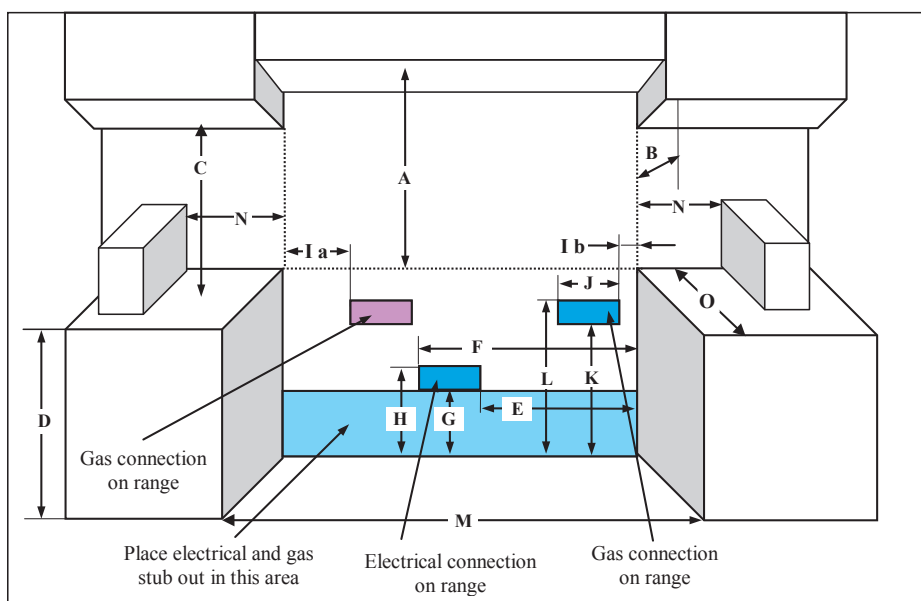
The range is a free standing unit. If the unit is to be placed next to cabinets, the clearances shown in the following drawings are required.

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

Min clearances to combustibles :

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

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Without right gas cooktop option

	A	B	C		E	F	G	H	I (a)	J	K	L	M	N	O
mm	762-914	330	457		550	660	175	395	420	60	765	865	1810	51	660
"	30-36	13	18		21 ^{11/16}	26	6 ^{7/8}	15 ^{9/16}	16 ^{5/16}	2 ^{3/8}	30 ^{1/8}	34 ^{1/16}	71 ^{1/4}	2	26

With right gas cooktop option

	A	B	C		E	F	G	H	I (b)	J	K	L	M	N	O
mm	762-914	330	457		550	660	175	395	20	60	765	865	1810	51	660
"	30-36	13	18		21 ^{11/16}	26	6 ^{7/8}	15 ^{9/16}	0 ^{13/16}	2 ^{3/8}	30 ^{1/8}	34 ^{1/16}	71 ^{1/4}	2	26

WARNINGS:

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

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

CHECKS BEFORE THE CONNECTION:

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

APPLIANCE COMPATIBILITY WITH THE GAS SUPPLY:

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

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

PIPING:

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

ELECTRICAL POWER SUPPLY:

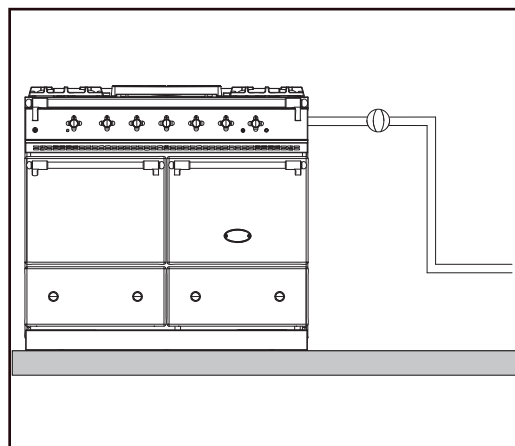
- The electrical ignition for the burners works if the appliance is connected to the electrical power supply. Check that the electrical connection has been or can be made (refer to Section "Electrical power connection").

AIR SUPPLY:

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

SUPPLY DEVICE / SHUT-OFF VALVE:

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



GAS CONNECTION

IMPORTANT

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

IMPORTANT

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

IMPORTANT

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

- **Before connection:**

Check:

- Pipework is perfectly clean in order to prevent the injectors becoming blocked and malfunctioning of the magnetic heads.
- The gas for which the appliance was set up: Rating plate and markings.
- Cross-sectional area of gas supply pipework is compatible with the appliance's thermal output.
- Provide adequate air supply during use of the appliance.

- **Gas connection:**

- Female coupling Ø 15/21, 1/2" ID NPT on (A)

- **After connection:**

- Check the manifold pressure on pressure connection Ø 15/21, 1/8"NPT on (B)

- **Change of gas:**

- The appliance is designed to operate with the gases in Table 2.

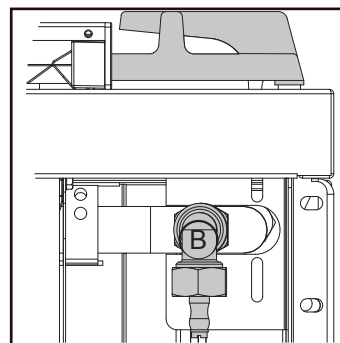
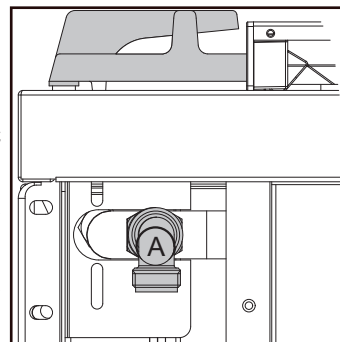


Table 2		
Country	Gas	Pressure (Pn)
CANADA	Natural gas	6" WC
CANADA	L.P. propane	10" WC

- **Check the pressure regulator:**

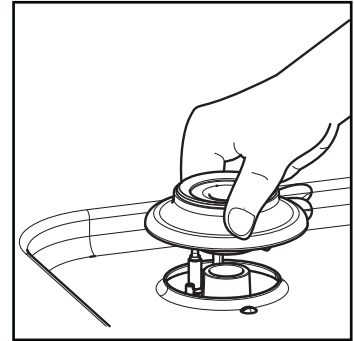
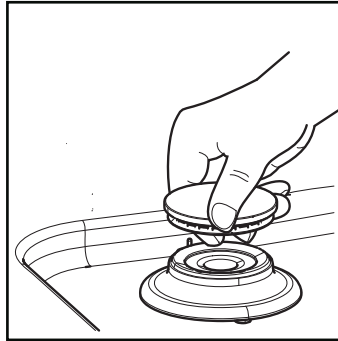
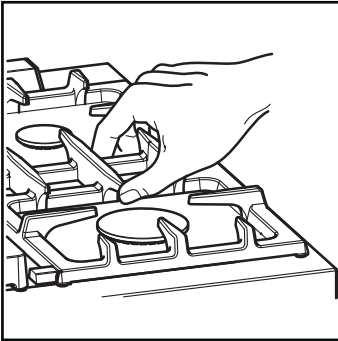
- The pressure regulator is located in the right rear corner under the hob, to gain access to the pressure regulator, lift the table.
- Follow the procedure on the next page to lift the table.

GAS CONNECTION

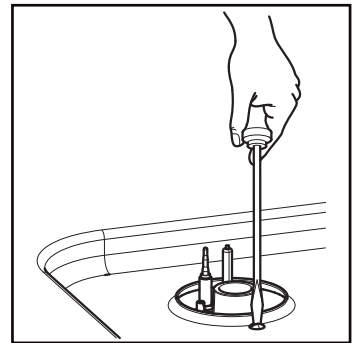


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- ① Remove the pan stands and the solid top (for "Tradition" appliances); then remove the caps and bodies of the burners.



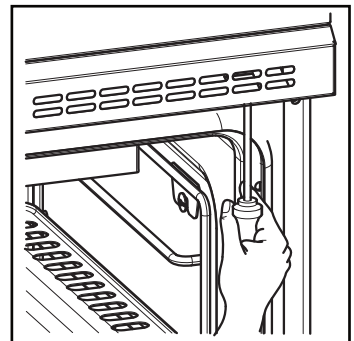
- ② Remove the fixing screws located under the burner bodies.



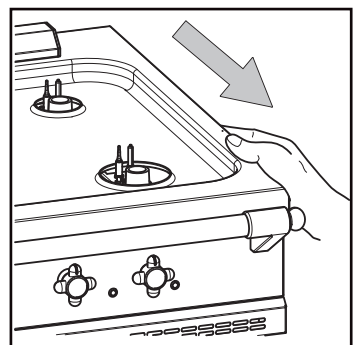
- ③ Two threaded spigots located under the air vent strip at either end hold the stainless steel table fixed to the control panel.

Open the oven / hot cupboard door(s).

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

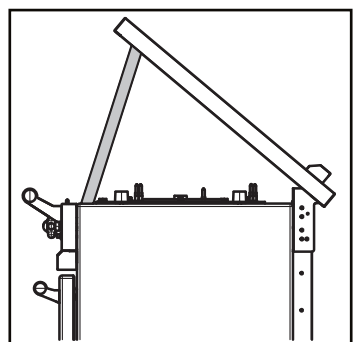


- ④ Pull the table slightly outward.



- ⑤ Lift the table.

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



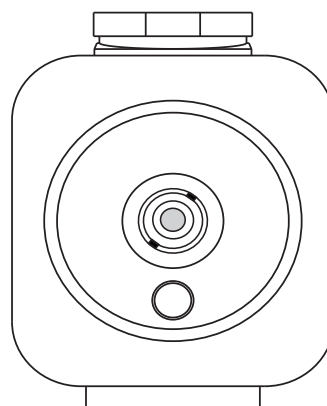
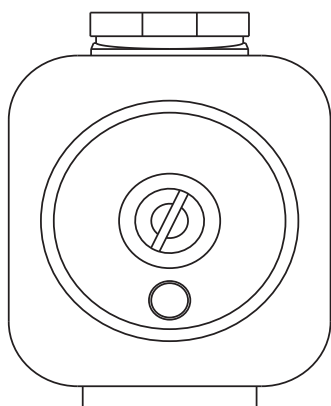
- ⑥ To close the table, follow the procedure described above in the reverse order.

GAS CONNECTION

Convertible regulator

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

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



CAUTION!

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

WARNING:

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

OPERATIONAL TESTS AND CHECKS:

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

CHECKING THE OPERATION OF THE HOB BURNERS :

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

ADJUSTMENT OF THE HOB BURNERS



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

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

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

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

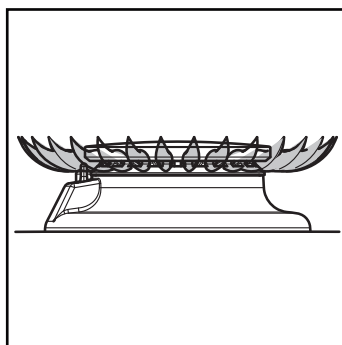
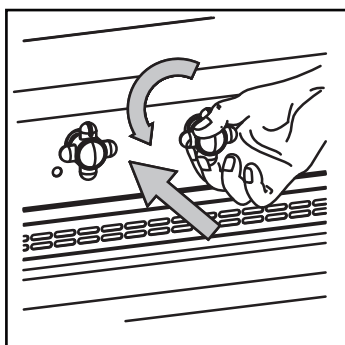
WARNING:

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

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OPERATION:

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



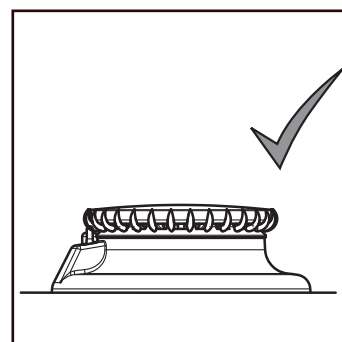
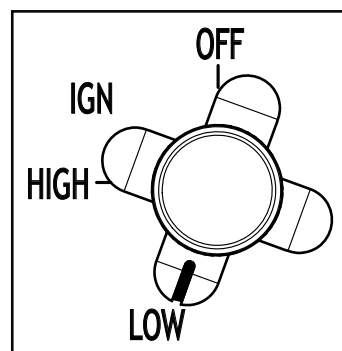
- 2 Turn the control knob anticlockwise whilst keeping it pushed; set it to the "low flame" setting (LOW) .

Release the control knob.

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

► If the flame goes off in the low flame setting, repeat the procedure. If after several attempts you are unable to hold the flame in the low flame setting, proceed to adjust the burner (refer to Section "Adjustment of the hob burners").

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

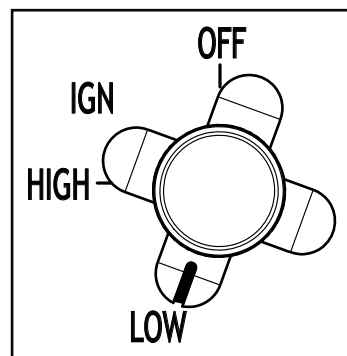


ADJUSTMENT OF THE HOB BURNERS

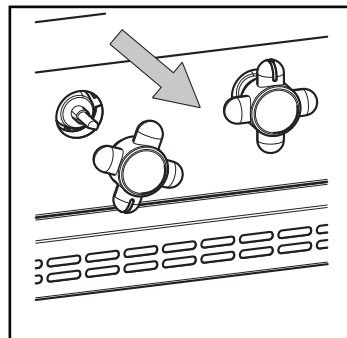
ADJUSTMENT OF THE FLOW RATE:

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

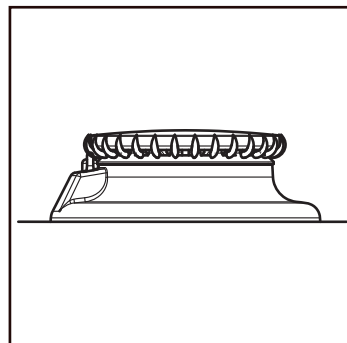
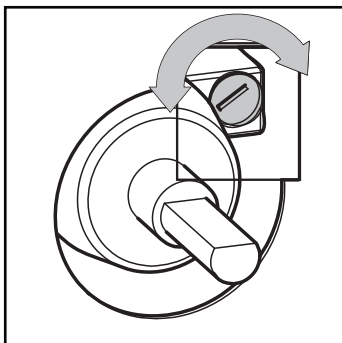
- ① With the burner on, set the control knob LOW setting.



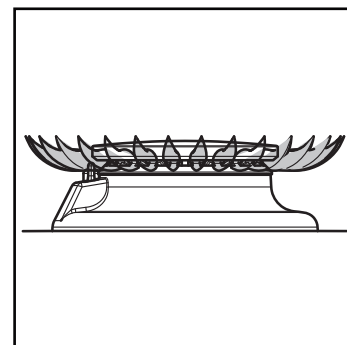
- ② Remove the control knob.



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



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



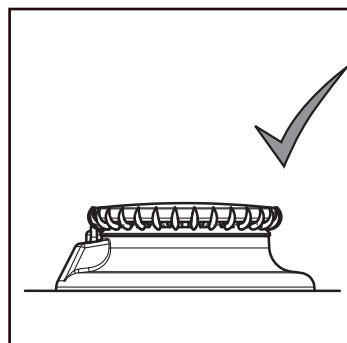
- ⑤ Turn quickly from the HIGH setting to the LOW setting.

When doing this, the flame must remain burning.

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

When this is not the case:

Repeat the procedure from ① to ⑤.



ADJUSTMENT OF THE HOB BURNERS



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PRIMARY AIR ADJUSTMENT:

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

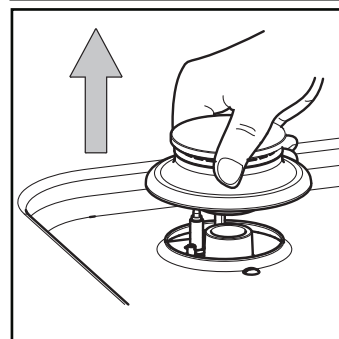
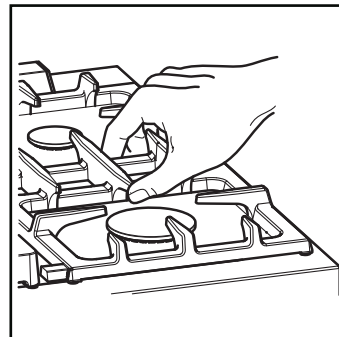
A soft flame with yellow tips is the result of lack of air.

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

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

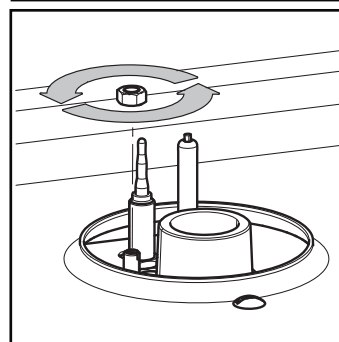
To avoid all risks of burns, ensure that all components likely to be handled manually (pan stands, burner caps...) and other elements in the working area are not hot.

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



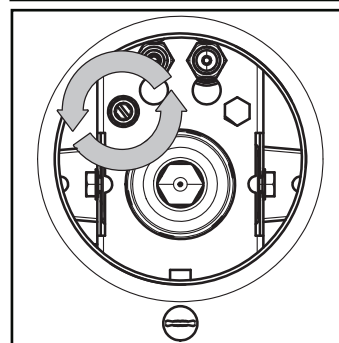
- ② Through the hole in the table, remove the locknut from the adjusting spigot of the air ring using a 7 mm - 0^{9/32}” spanner 7.

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



- ③ Replace and tighten lightly the lock nut.

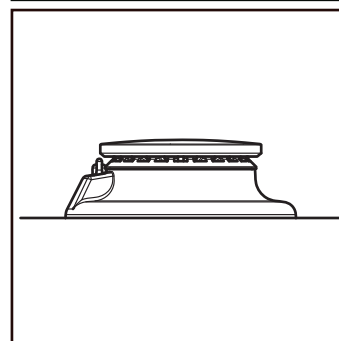
- ④ Once the adjustment completed, replace the burner body and cap and run a new test.



ADJUSTMENT OF THE FLAME SAFETY THERMOCOUPLE:

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

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



ADJUSTMENT OF THE GAS OVEN BURNER



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

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

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

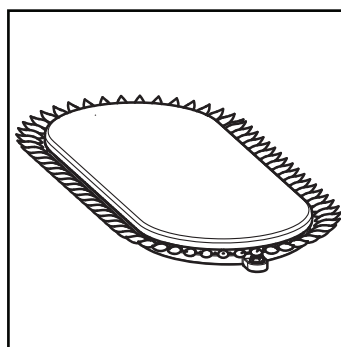
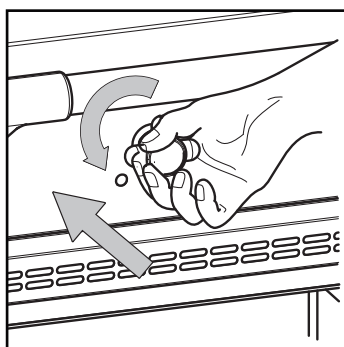
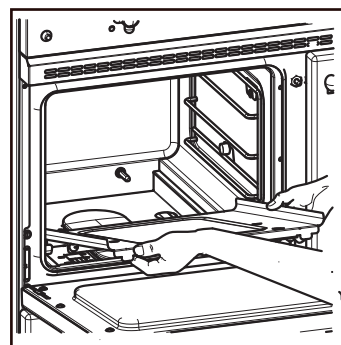
This adjustment is essential when changing the gas supply after having changed injectors (refer to Section "Change of gas").

WARNING:

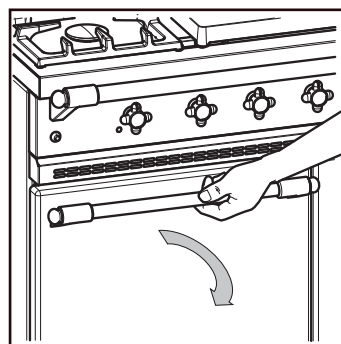
The adjustment of burners must be carried out by a qualified technician.

OPERATION:

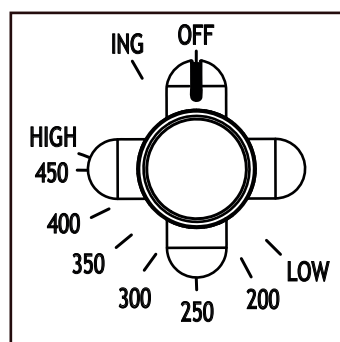
- ① Open the oven door.
- ② Remove the bottom panel.
- ③ Push-in the control knob and turn it anticlockwise. You will hear the clicking of the ignitor. Once the burner is lit, hold the control knob pushed-in for 5 seconds to allow for the engagement of the thermocouple, release the control knob.



- ④ Close the oven door.



- ⑤ Leave the oven to warm up for about 15 minutes (thermostat setting 10).

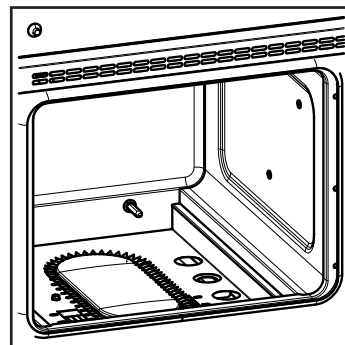
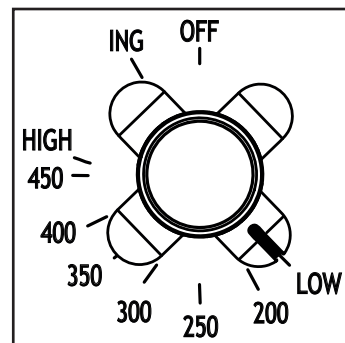


ADJUSTMENT OF THE GAS OVEN BURNER

- ⑥ Turn to low flame (thermostat setting 1).
- ⑦ Open the oven door and check immediately that the height of the flame is low (a few millimetres) and covers slightly the tip of the thermocouple.

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

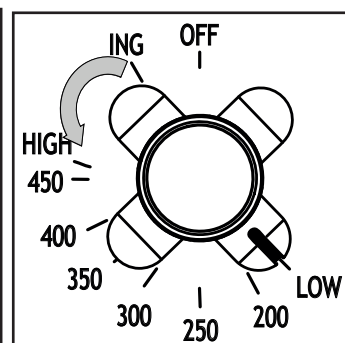
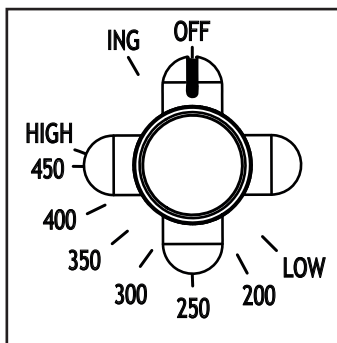
- ▶ If in the low flame setting, the flame is too weak and the burner goes off after the release of the control knob, then the gas delivery rate to the burner needs to be increased.
- ▶ If in the low flame setting, the flame is too strong, then the gas delivery rate to the burner needs to be reduced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



ADJUSTMENT OF THE FLOW RATE:

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

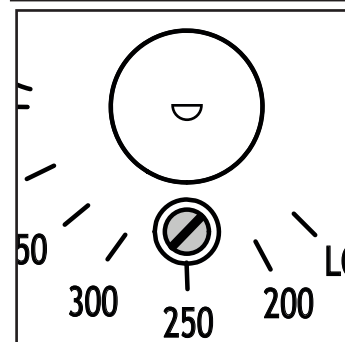
- ① Once the burner is on, leave the oven to warm up in setting 10 for 15 minutes.
Turn the control knob to the setting 1.
- ② Open the oven door to check visually the height of the flame.



- ③ Remove the handle to access the adjustment screw.
- ④ Screw in or out the gas valve screw to adjust the delivery rate for the low flame.

Screwing out increases the flame.

Screwing in reduces the flame.



ADJUSTMENT OF THE GAS OVEN BURNER



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PRIMARY AIR ADJUSTMENT:

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

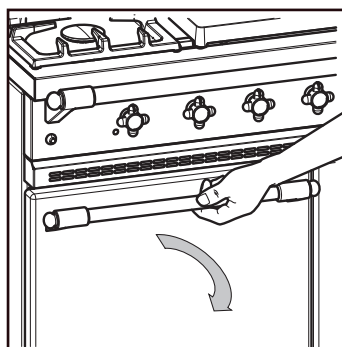
A soft flame with yellow tips is the result of lack of air.

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

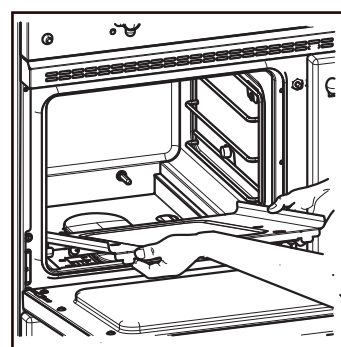
CAUTION: The adjustment of the air ring is done with the burner off.

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

① Open the oven door.



② Remove the bottom panel.

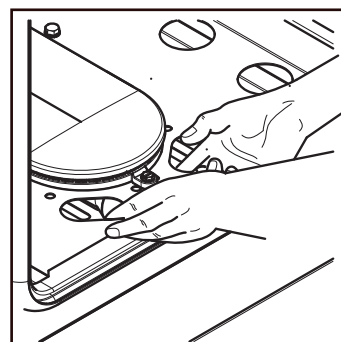


③ Gain access to the air ring through the two holes located in front of the burner.

④ Make the adjustment.

► Increase the supply of air by pulling the air ring towards the front.

► Reduce the supply of air by pushing the air ring towards the back.



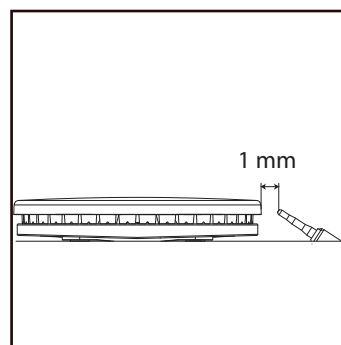
ADJUSTMENT OF THE FLAME SAFETY THERMOCOUPLE:

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

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

The gap between the thermocouple and the burner is 2 mm - 0^{5/64}".

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



Check also:

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

CHANGE OF GAS



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

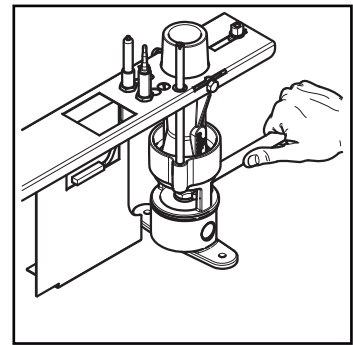
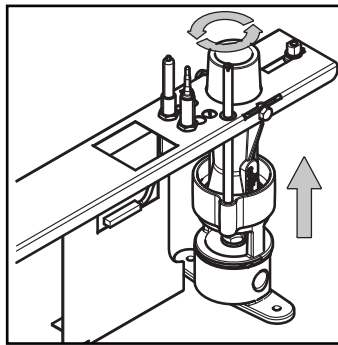
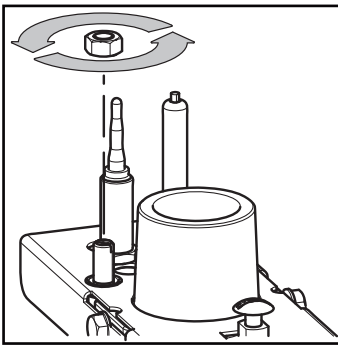
The diameter of the injectors are suitable for the power of the burners and the gas supply (refer to Table 6 in the annex).

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

CHANGING THE BURNER INJECTORS:

CHANGING THE HOB BURNER INJECTORS:

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



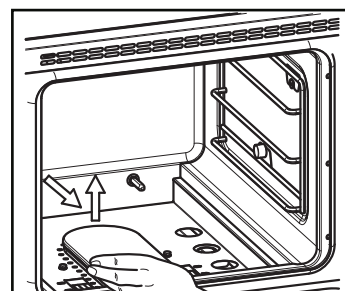
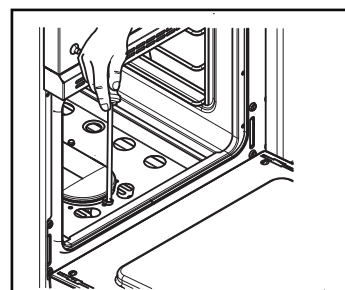
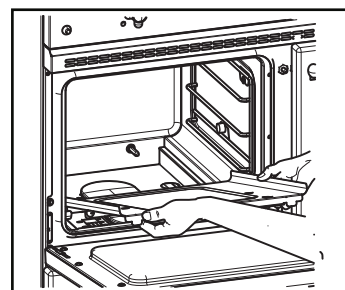
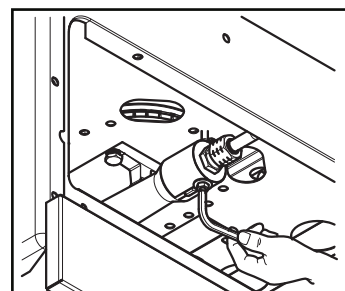
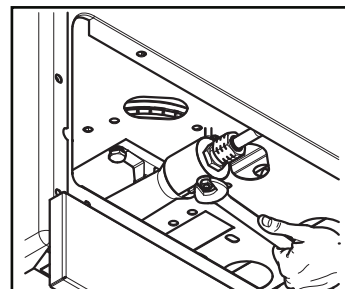
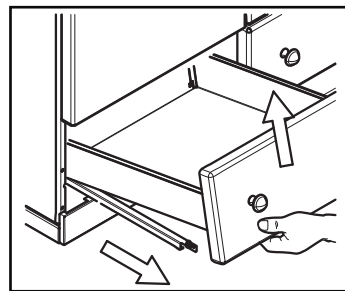
- ⑤ Replace the seal.
- ⑥ Replace the injector.

Injector diameters depend on the type of gas supply, as shown in Table 6 in the TECHNICAL ANNEX.

- ⑦ Close the table (refer to Section "Opening and closure of the gas hob table").
- ⑧ Proceed to the adjustment of the burners (refer to Section "Adjustment of the hob burners").
 - ▶ Adjustment of the low flame flow rate.
 - ▶ Adjustment of the primary air.
 - ▶ Adjustment of the thermocouples.
- ⑨ Once adjusted, replace and tighten the locknut.

CHANGING THE OVEN BURNER INJECTOR:

- ① Remove the drawer for access to the connection of the burner under the oven.
- ② Using a 7 mm - 0^{9/32"} spanner, loosen without removing the nut in the air ring.
- ③ Using a 2 mm - 0^{5/64"} Allen key, loosen without removing the set screw to release the injector holder.
- ④ Remove the injector holder from the burner.
- ⑤ Open the oven door.
- ⑥ Remove the oven bottom panel.
- ⑦ Using a 7 mm - 0^{9/32"} key, remove the screw that holds the burner.
- ⑧ Remove the burner by pulling it towards the front and lifting its back.



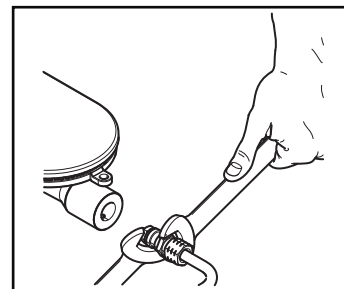
CHANGE OF GAS



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- ⑨ Through the opening exposed after the removal of the burner, remove the injector:

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



- ⑩ Replace the seal and the injector.

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

Check the circuit for leaks.

Adjust the position of the burner to maintain the 2 mm - $0^{5/64}$ " gap between the thermocouple and the burner.

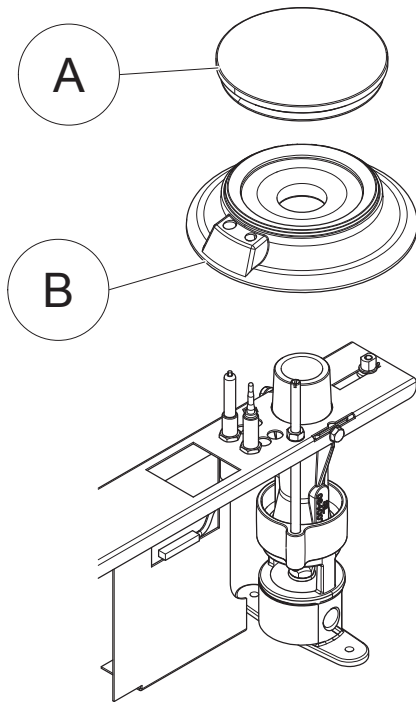
- ⑪ Proceed to the adjustment of the burners (refer to Section "Adjustment of the hob burners").

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

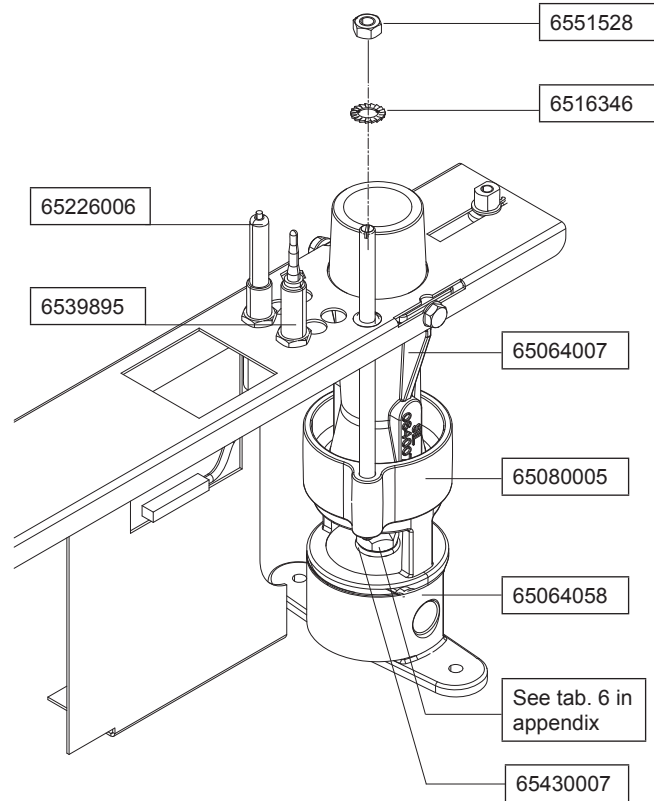
GAS CIRCUIT



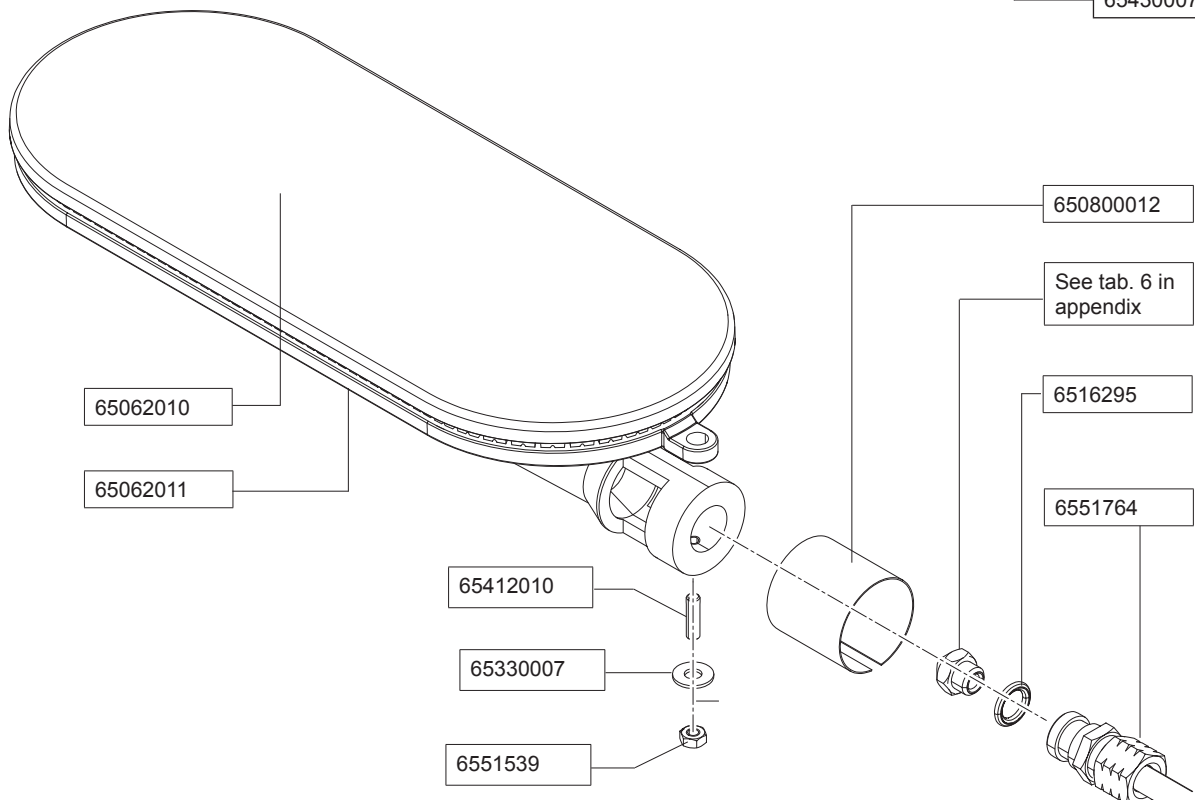
For references and descriptions of the various components refer to table 10 in appendix 0;



	A	B
1,5 kW - 5 200 Btu	65330005	65640005
3 kW - 10 500 Btu	65330006	65640006
4 kW - 14 000 Btu	65330007	65330007
5 kW - 17 000 Btu	65330008	65640008



REFERENCE 90000003



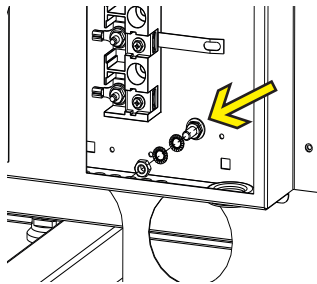
UL 09-2017

IMPORTANT

- ALL WORK ON OR REPAIR OF AN APPLIANCE MUST BE CARRIED OUT BY A QUALIFIED INSTALLER.
- THE APPLIANCE WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH THE LOCAL CODES OR The National Electrical Code, ANSI/NFPA 70 or the Canadian Electric Code, CSA C22.1.





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



BEFORE CONNECTION:

Check that:

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

CONNECTION:


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

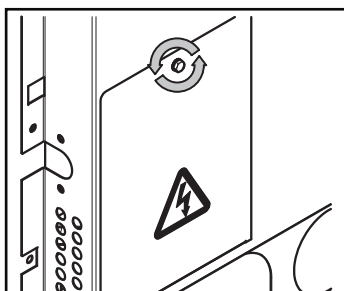


It is dangerous to operate the appliance without having it properly earthed.

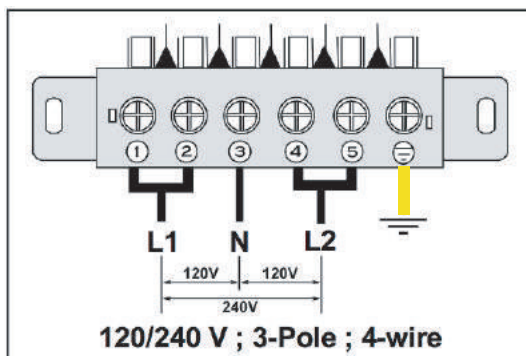
We cannot be held responsible for accidents due to missing or incorrect earth connection.

Connection :

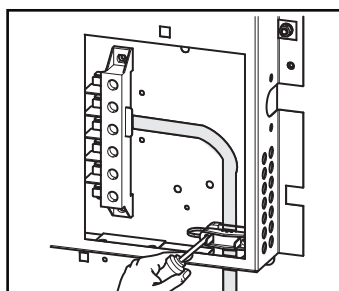
- ① Remove the cover(s) from the back of the appliance identified by the label .
- ② Pass the lead through the grommet.
- ③ Connect a standard cable suitable for the voltage to the terminals. (Ensure that the jumper connectors are correctly fitted).



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



- ⑤ Secure the cable with the cable clamp.



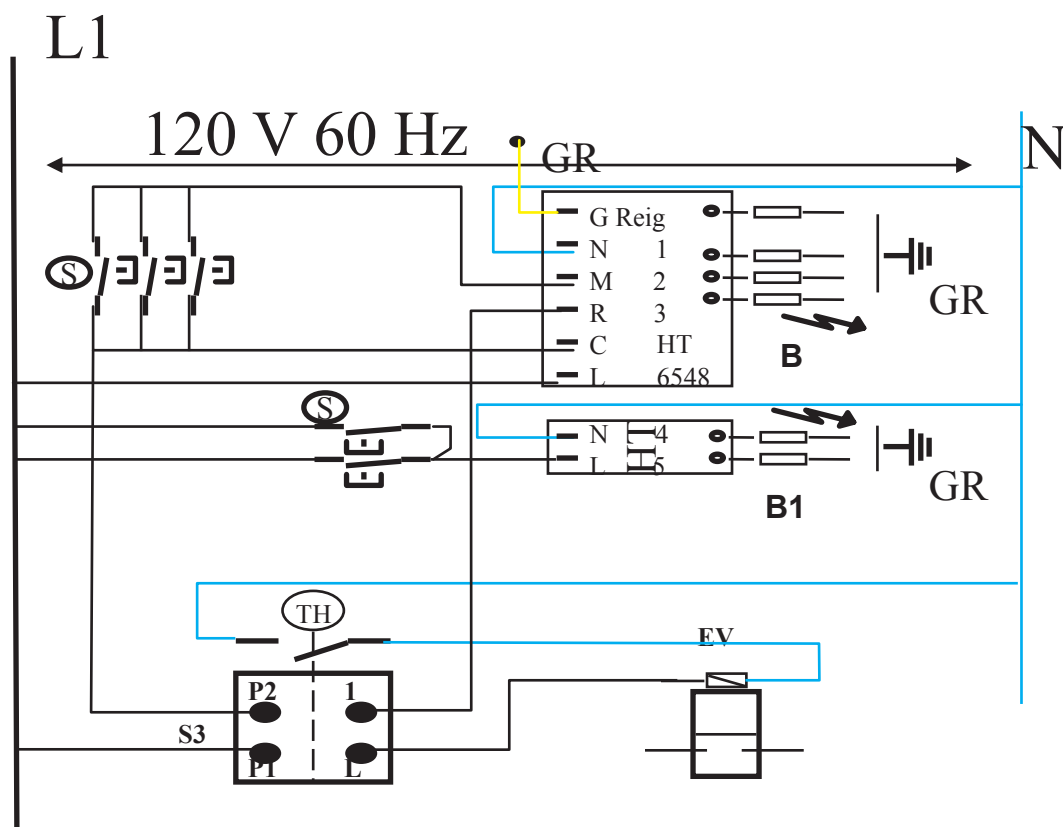
We cannot be held responsible for accidents due to missing or incorrect earth connection.

TOP GAS BURNERS & GAS & ELECTRIC OVENS

UL 09-2017

Applicable to the following models:

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

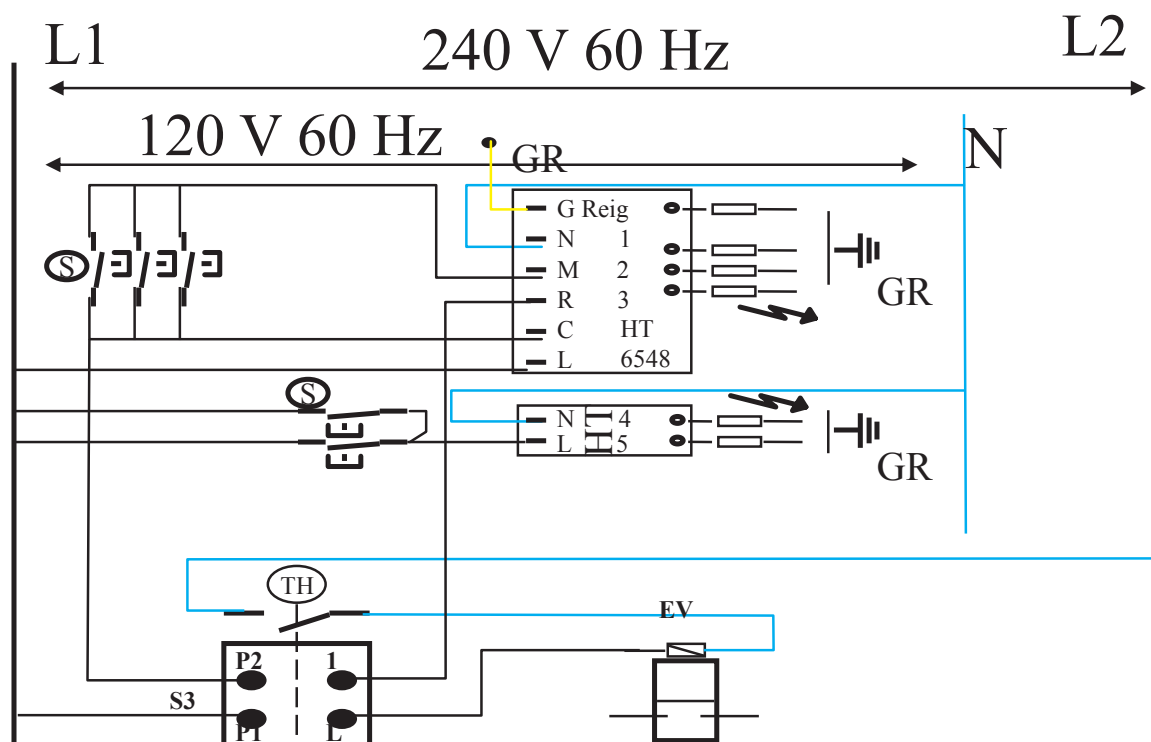


Item n°	Designation	Part Number
TH	Oven thermostat	6553670
S	Valve switch	65222002
S1	Thermostat switch	65222003
S3	Thermostat switch	6528979
B	Top burner electrode	65226006
B1	Oven electrode	65103004
EV	Gas valve	65103027

TOP GAS BURNERS & ALL GAS OVENS

Applicable to the following models:

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



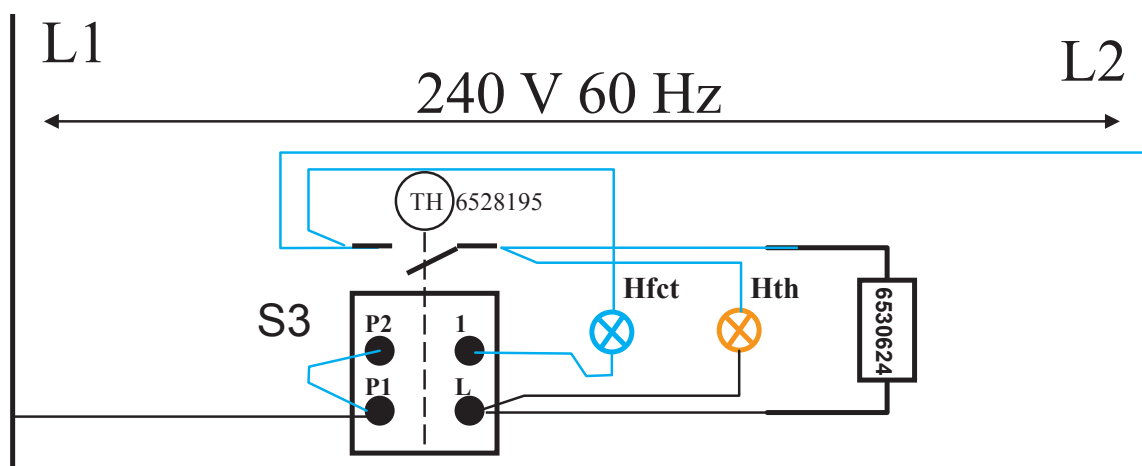
Item n°	Designation	Part Number
TH	Oven thermostat	6553670
S	Valve switch	65222002
S1	Thermostat switch	65222003
S3	Thermostat switch	6528979
B	Top burner electrode	65226006
B1	Oven electrode	65103004
EV	Gas valve	65103027

HEATING CUPBOARD

UL 09-2017

Applicable to the following models:

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

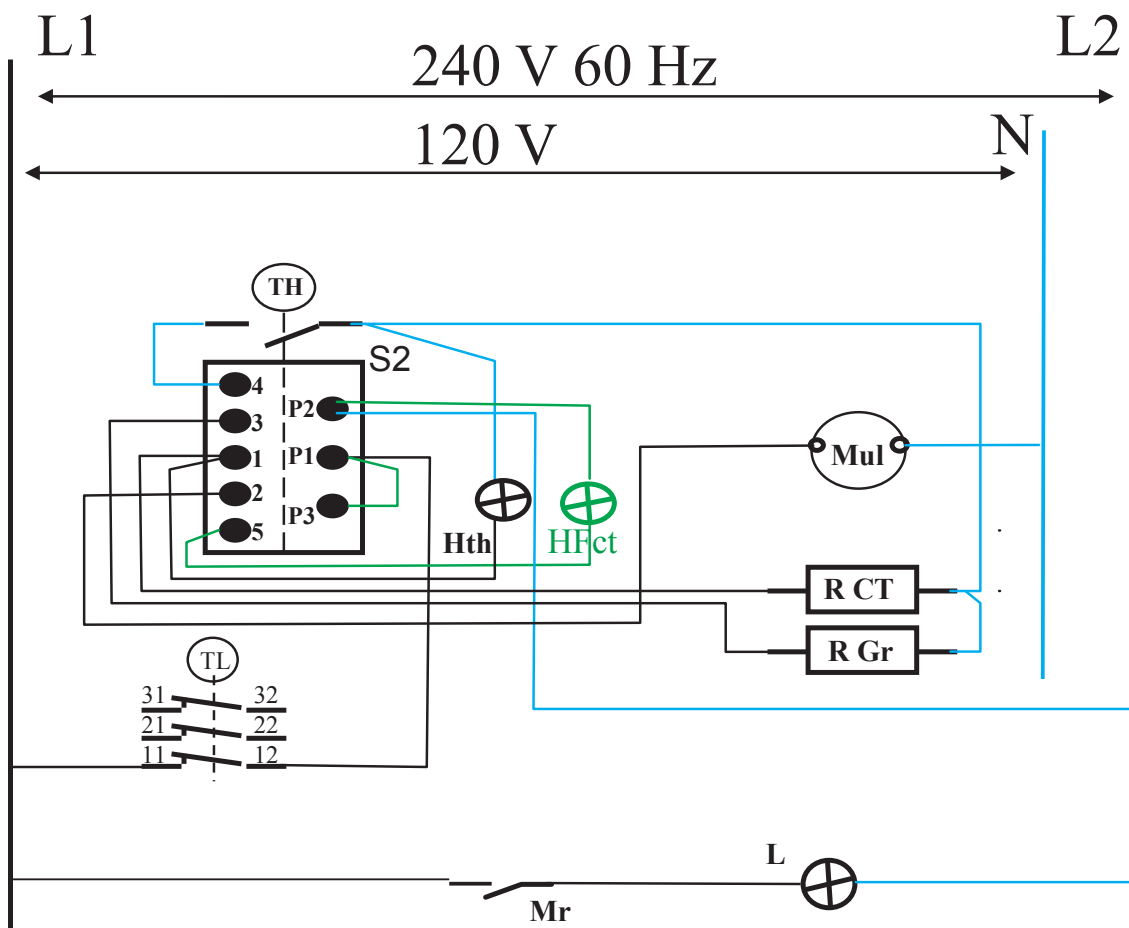


Item n°	Designation	Part Number
TH	Thermostat	65.28195
R	Heating element	65.30624
S	Selector	65.28979
H	Orange lamp	65.231007
H1	Cristal lamp	65.231017

CONVECTION ELECTRIC OVEN

Applicable to the following models:

Cluny, Chagny



Item n°	Designation	Part Number
TL	Three pole limiting thermostat	65.224003
TH	Regulating thermostat	65.53670
S	Electric oven switch	65.52194
R1	Top heating broil element	65.211029
R2	Convection heating element	65.211028
H	Orange lamp	65.231007
H1	Cristal lamp	65.231017
L	Oven lamp	65.232004
Mr	Switch oven lamp	65.222011

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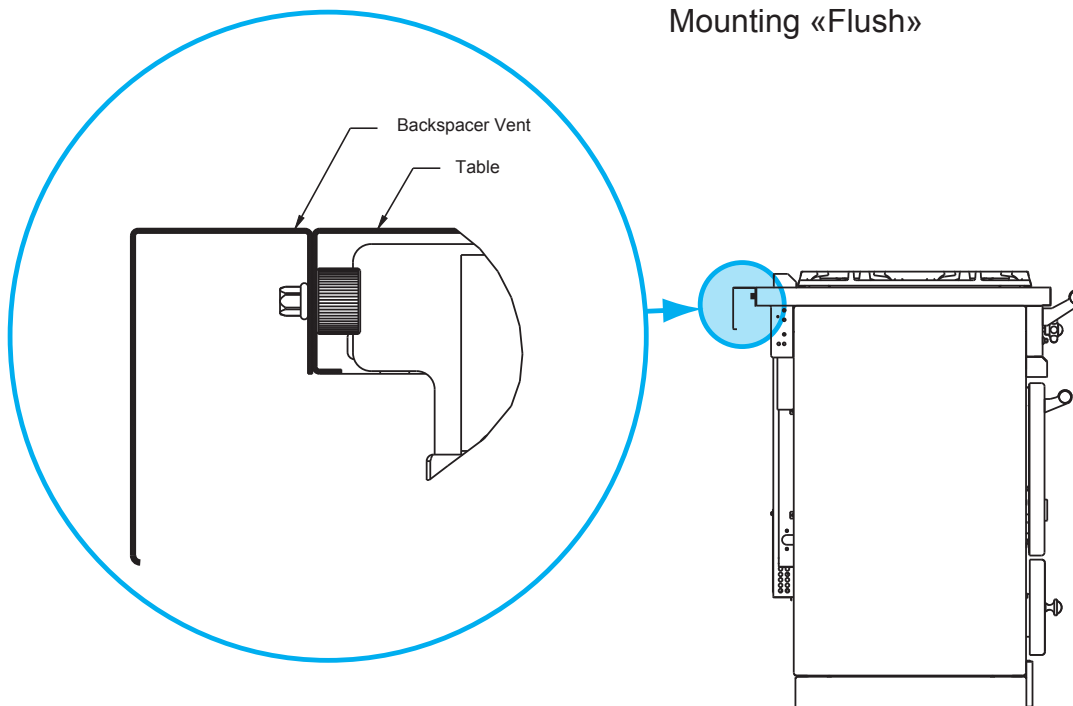
UL 09-2017

BACKSPACER VENT FITTING

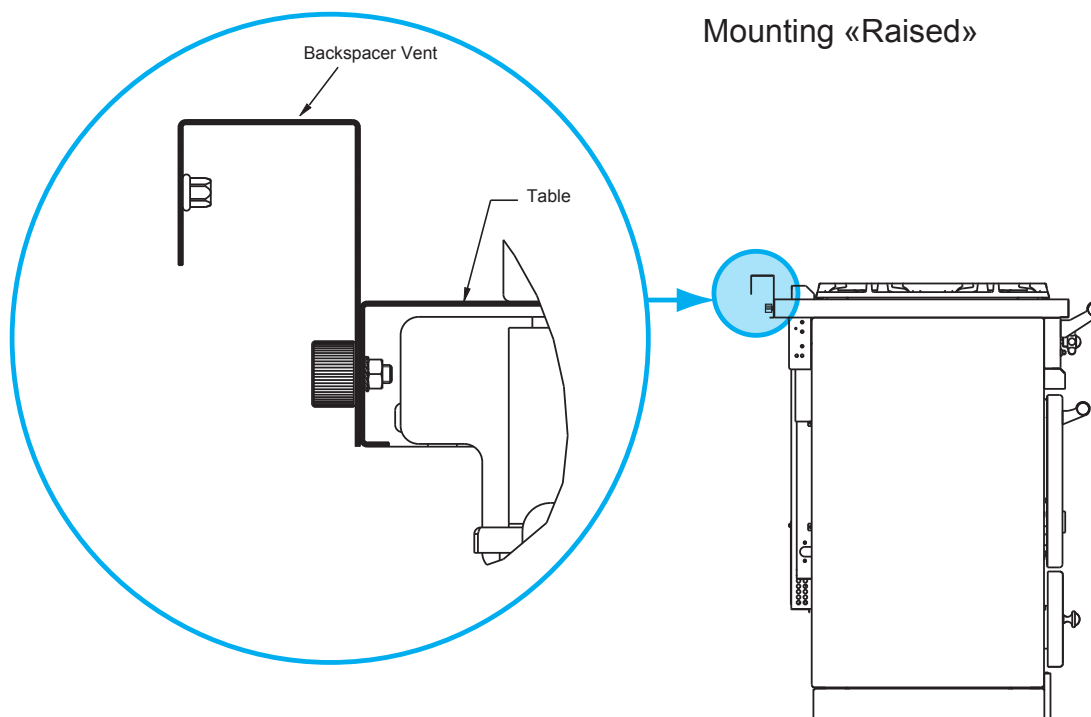
IMPORTANT

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

Mounting «Flush»



Mounting «Raised»



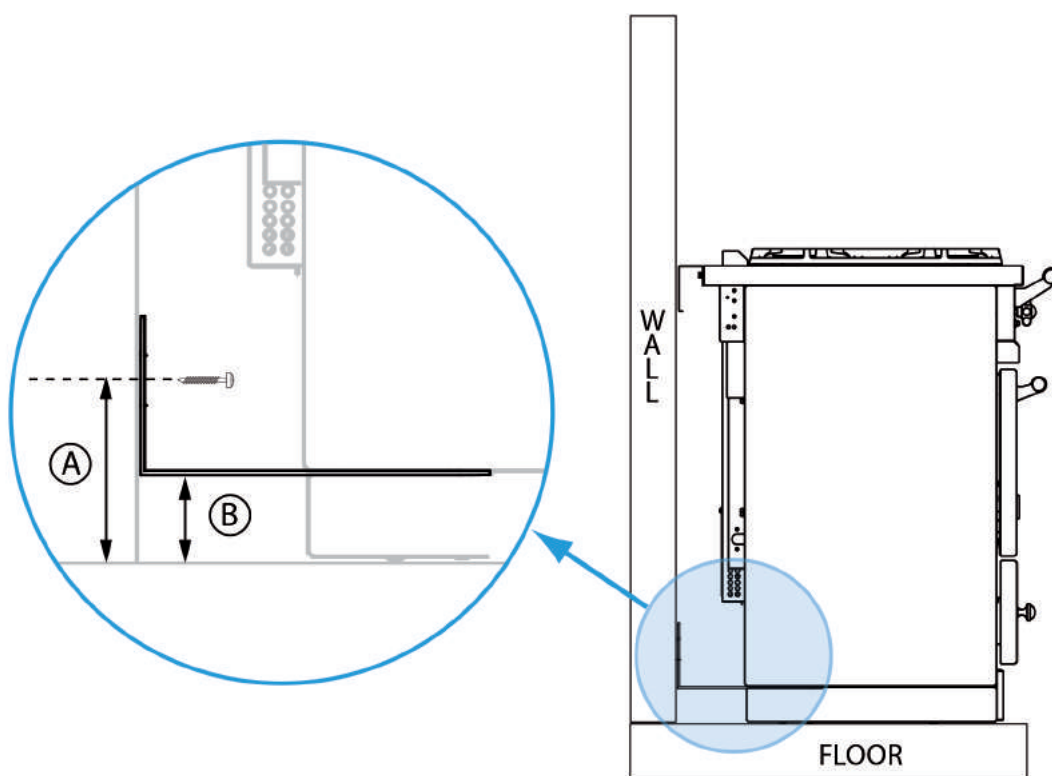
ANTI-TIP STABILITY DEVICE

UL 09-2017

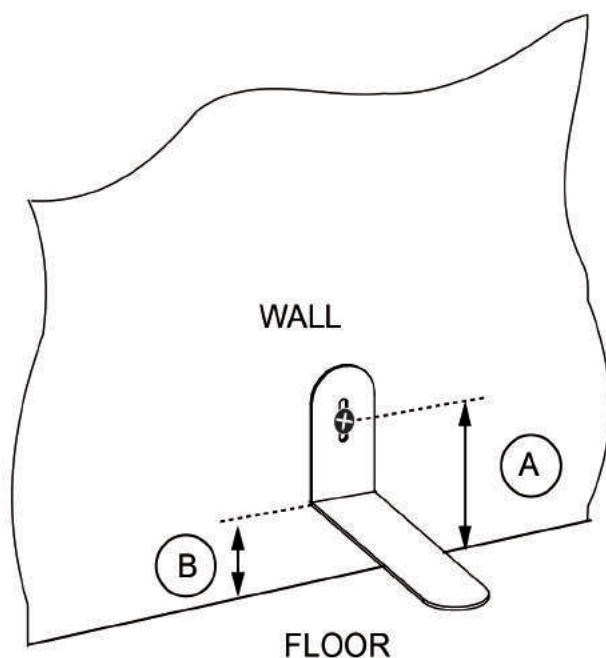
IMPORTANT It is mandatory to install the anti-tipping device.

Stability device installation instructions

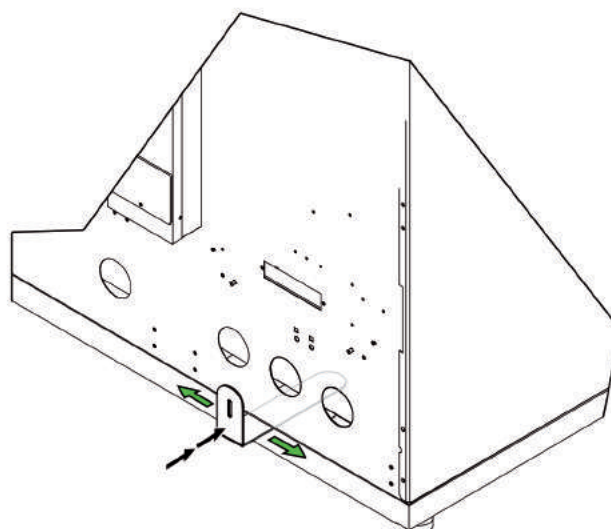
Screw the anti-tip bracket to the wall (screws not supplied) according to the measurement chart below.



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



	A	B
930mm model	105mm; 4 ⁹ / ₆₄ in	55mm; 2 ¹¹ / ₆₄ in
900mm model	75mm; 2 ⁶¹ / ₆₄ in	25mm; 0 ⁶³ / ₆₄ in



RESETTING THE SAFETY THERMOSTAT OF ELECTRIC OVENS



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

SAFETY THERMOSTAT OF ELECTRIC OVENS:

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

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

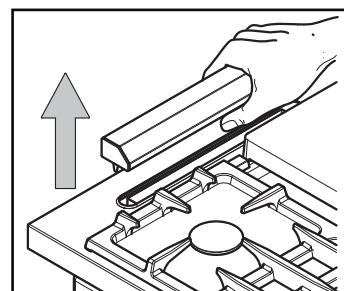
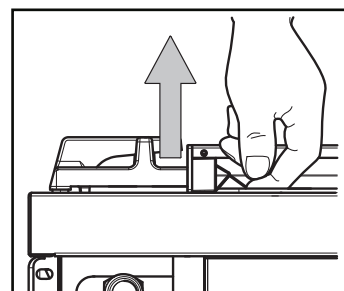
The safety thermostat is very sensitive to shocks and vibrations that can be produced during transport and handling of the appliance.

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

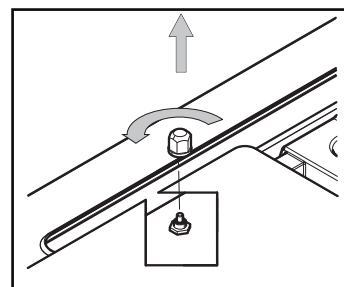
Note: ALWAYS INVESTIGATE the original cause of a thermostat trip:

Resetting the safety thermostat in the GAS HOB:

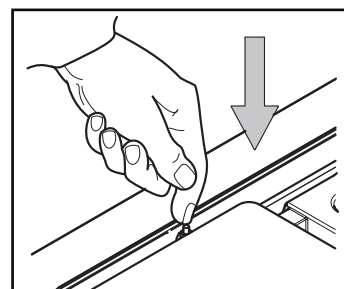
- 1 Remove the chimney cowl from the top by pressing on the clips located to the sides of the chimney and accessible from the back of the chimney.



- 2 Unscrew the pushbutton dust cap.



- 3 Press the pushbutton.



INSTRUCTION MANUAL

IMPORTANT

Provide adequate air supply during use of the appliance.

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

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

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

WARRANTY

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

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





Summary

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WARNINGS



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



WARNINGS

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

SAFETY INSTRUCTIONS



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

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

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

Semi fast burner:

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

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

Fast and intensive burners:

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

Ultra fast burner:

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

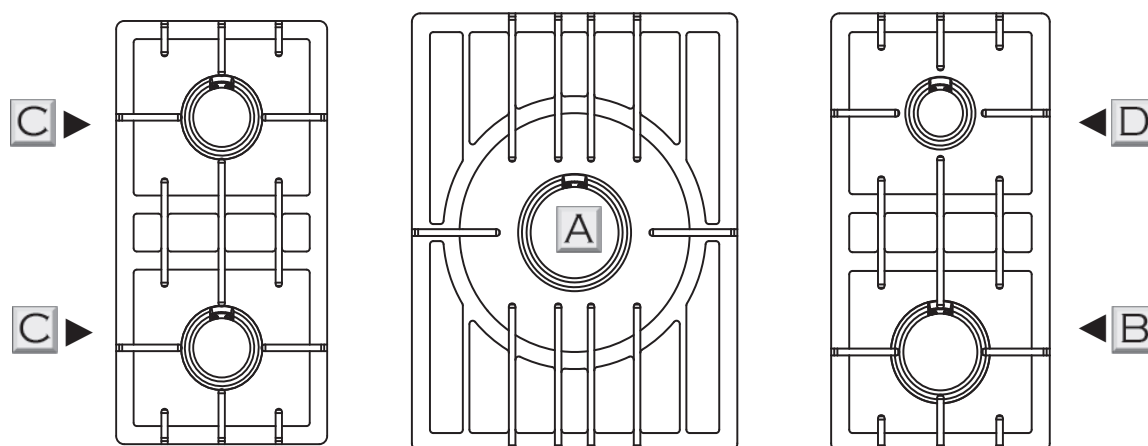
You will quickly learn how to use the various types of burners to achieve optimum cooking.

Description:

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

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

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



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

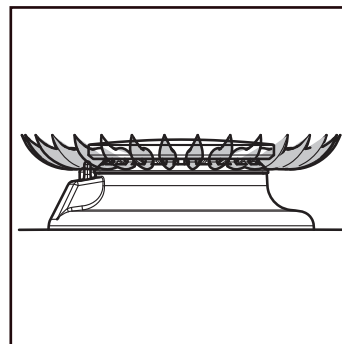
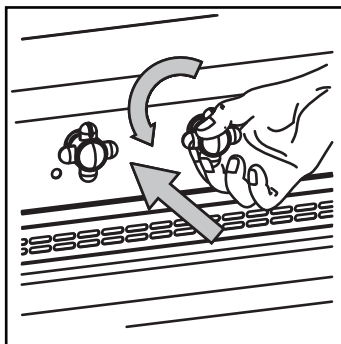
GAS HOB

Use:

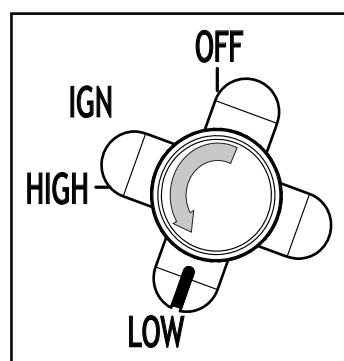
Depress the control knob and turn it anticlockwise to the IGN position. You will hear the clicking of the ignitor.

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

Turn the knob to the desired power.

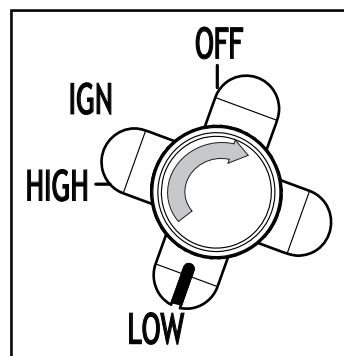


A reduced flowrate position (LOW) produces the preset minimum burner power (low flame).



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

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



Useful hint

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

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

Cleaning:

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

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

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


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

CAUTION: The temperature can reach more than 300°C. Advise potential users of the risks that can be encountered.

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

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

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

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

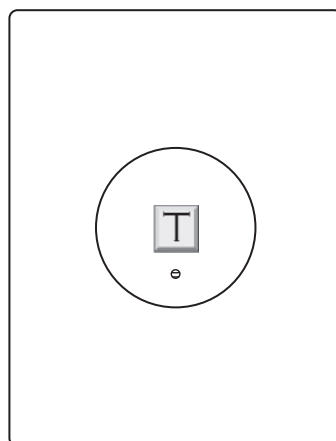
Description:


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

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

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

Heating is provided by an ultra-fast burner.



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

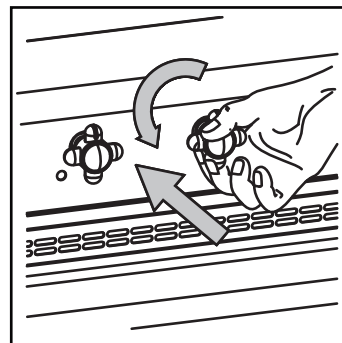
CAUTION: During use of the hob or the oven, all accessible parts can become very hot. Advise potential users of the risks that can be encountered.

Use:

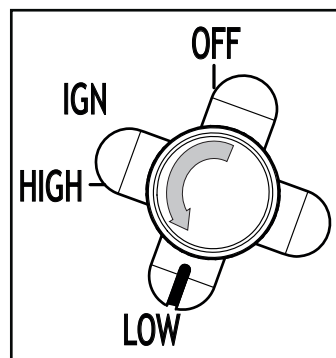
Depress the control knob and turn it anticlockwise to the IGN position. You will hear the clicking of the ignitor.

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

Turn the knob to the desired power.

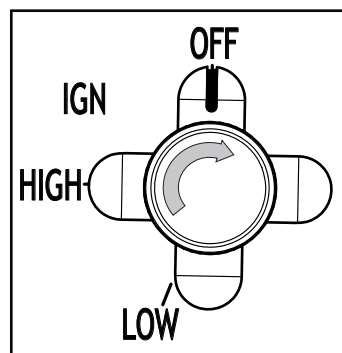


The low flame setting (LOW) delivers the pre-set minimum power from the burner.



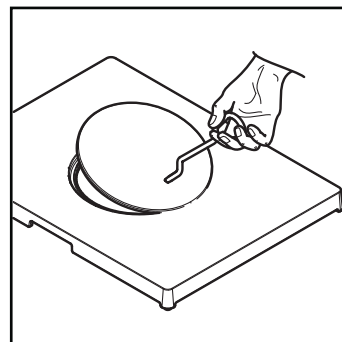
To turn off, turn the control knob clockwise to the OFF setting.

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



Open burner:

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



Cleaning:

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

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

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

RECOMMENDATIONS BEFORE USING OVENS



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

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

A few preliminary recommendations:

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

Oven dishes:

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

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

Cooking recommendations:

We advise you:

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

Using the grill on electric ovens:

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

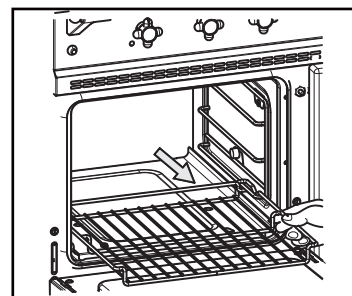
- ✎ Lightly oil the surface of meat and fish before placing them on the sliding grid.
- ✎ Only place and use the drip tray under the oven rack in order to collect cooking juices and prevent spillages in the case of cheese dish.
- ✎ The grill is either on or off. You do not change its temperature. To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

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

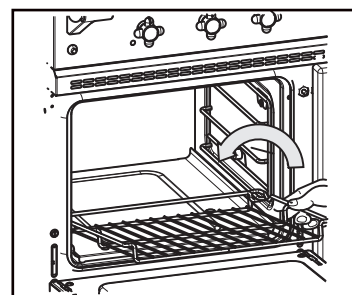
RECOMMENDATIONS BEFORE USING OVENS

To remove the oven rack:

- 1 Pull the rack toward you.



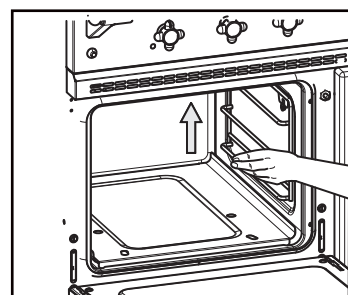
- 2 Lift the rack to disengage the rack support.



Removal of the rack supports:

Untighten the knob screws.

Disengage the racks by lifting them upward.



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

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

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

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

Description:

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

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

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

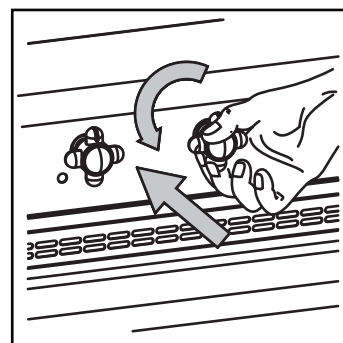
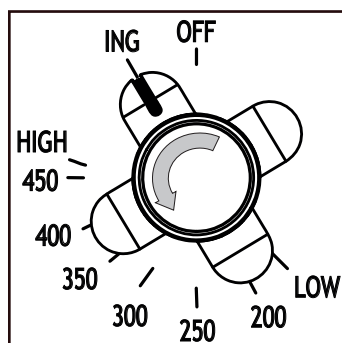
The gas oven is supplied as standard with a grid shelf and a roasting pan.

Use:

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

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

Turn the knob to the desired power.



WARNING:



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

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

Do not keep flammable products in the pan storage drawer.

GAS OVEN

Settings	57 L (2.03ft ³) - 3.5 kW (12 000 Btu) W.400 x H.307 x D.461 W.15 ^{3/4} x H.12 ^{3/32} x D.18 ^{5/32}	76 L (2.68ft ³) - 4 kW (14 000 Btu) W.536 x H.307 x D. 461 W.21 ^{7/64} x H.12 ^{3/32} x D.17 ^{29/32}
Cormatin		●
Rully		●
Beaune/Bussy	●	
Cluny	●	
Chagny	●	
Vougeot/Volnay		●
Chassagne/Chambertin		●
Saulieu/Savigny		●
Cluny 1400	●	
Chagny 1400	●	
Sully		●
Fontenay		●
Citeaux		●
Cluny 1800	●	
Chagny 1800	●	
Sully 1800		●
Sully 2200		●

WARNING:



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

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

Do not keep flammable products in the pan storage drawer.

ELECTRIC STATIC OVEN



UL 09-2017

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

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

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

Description:

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

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

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

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

The heating elements are controlled thermostatic switch.

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

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

Operation:

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

Turn the thermostatic control knob clockwise to the required setting.

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

To stop the oven, turn the thermostatic control knob anticlockwise to the setting "0".

Electric grill:

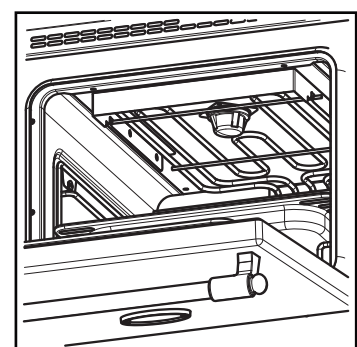
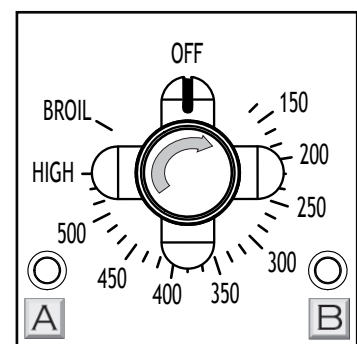
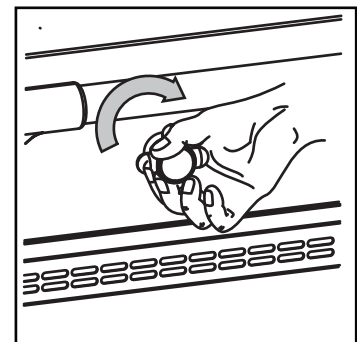
The electric oven is equipped with a grill which can grill meats as well as a wide range of different dishes.

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

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

Operation:

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



CAUTION:

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

Settings	57 L (2.03ft ³) - 2.2 kW (7 500 Btu) W.400 x H.307 x D.461 W.15 ^{3/4} x H.12 ^{3/32} x D.18 ^{5/32}	76 L (2.68ft ³) - 2.9 kW (10 000 Btu) W.536 x H.307 x D. 461 W.21 ^{7/64} x H.12 ^{3/32} x D.17 ^{29/32}
Cormatin		●
Rully		●
Beaune/Bussy	●	
Cluny	●	
Chagny	●	
Volnay/Vougeot		●
Chassagne/Chambertin		●
Saulieu/Savigny		●
Cluny 1400	●	
Chagny 1400	●	
Sully		●
Fontenay		●
Citeaux		●
Cluny 1800	●	
Chagny 1800	●	
Sully 1800		●
Sully 2200		●

CONVECTION ELECTRIC OVEN



UL 09-2017

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

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

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

Description:

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

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

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

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

The heating elements are controlled thermostatic switch.

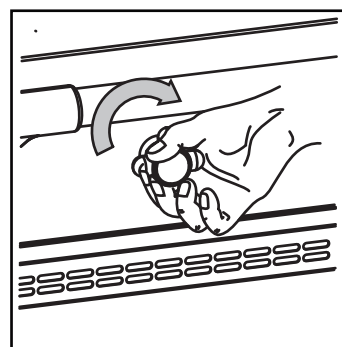
In the electric oven version, the control panel features two indicator lights:

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

Operation:

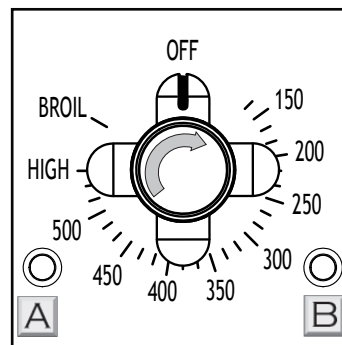
The oven must be pre-heated at the thermostat setting required for cooking.

Turn the thermostatic control knob clockwise to the required setting.



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

To stop the oven, turn the thermostatic control knob anticlockwise to the setting "0".



Electric grill:

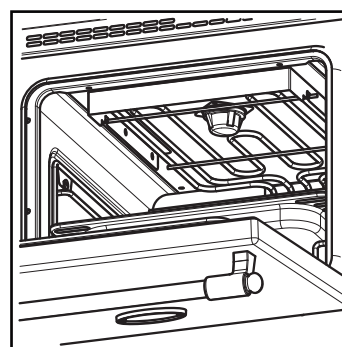
The electric oven is equipped with a grill which can grill meats as well as a wide range of different dishes.

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

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

Operation:

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





CONVECTION ELECTRIC OVEN

CAUTION:

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

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

Usage tips:

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

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

Settings	51 L (1.80ft ³) - 2.2 kW (9 000 Btu) W.400 x H.307 x D.461 W.15 ^{3/4} x H.12 ^{3/32} x D.16 ^{11/32}
Cluny	●
Chagny	●
Cluny 1400	●
Chagny 1400	●
Cluny 1800	●
Chagny 1800	●

SIMMER OVEN (OPTION)



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

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

Description:

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

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

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

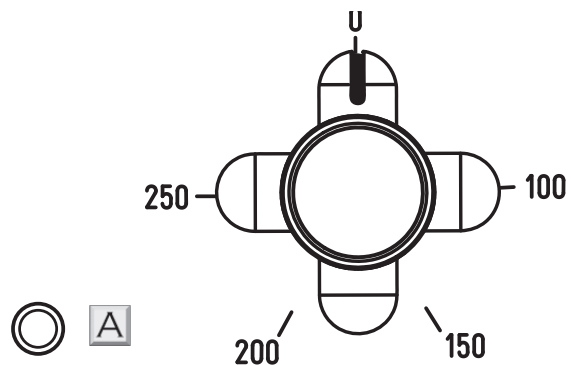
An indicator lamp next to the control knob indicates thermostat control of the heating element. It is lit or no longer lit depending on the programme temperature (see below).

Use:

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

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

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



Useful hint:

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

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

Take the necessary precautions before handling them.

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



SIMMER OVEN (OPTION)

Settings	79 L (2.79ft³) - 0.95 kW (3 300 Btu) W.328 x H.452 x D.533 W.12^{29/32} x H.17^{51/64} x D.20^{63/64}
Volnay/Vougeot	●
Chassagne/Chambertin	●
Cluny 1400	●
Chagny 1400	●
Fontenay	●
Citeaux	●
Cluny 1800	●
Chagny 1800	●
Sully 1800	●
Sully 2200	●

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

Do not clean this appliance with chlorinated products.

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



Do not use a steam generator for cleaning the appliance.

Open burners:

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

→ Burner caps:

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

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

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

→ Burner bodies:

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

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

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

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

Solid top plate:

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

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

Use a sponge with soapy water or soap powder.

Ceramic hob:

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

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

WARNING:

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

Main body:

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

Stainless steel hob surface:

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

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

Stainless steel:

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

Do not use chlorinated products.

Brass:

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

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

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

Enamelled surfaces:

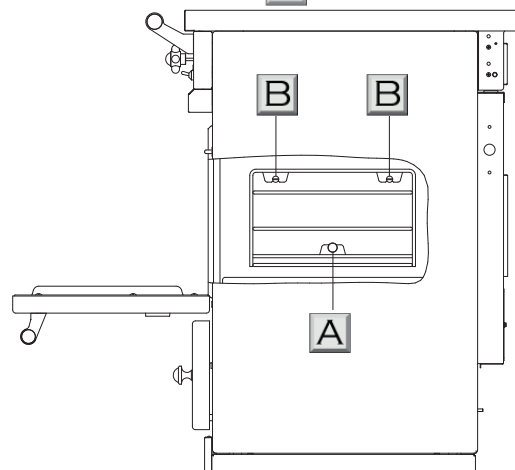
Use a sponge with soapy water or with window cleaner, but never with soap powder. You can also use methylated spirit, but only when the appliance is cold.

Ovens:

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

CAUTION: When fitting the side rack panels back, ensure that this is done correctly; the panels have to be secured by the two screws **B** and the knurled screw **A** has to be tightened. These side rack panels

have to be fitted back correctly to ensure the safe use of shelves and pans.



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

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

Rinse with a sponge and clean water.

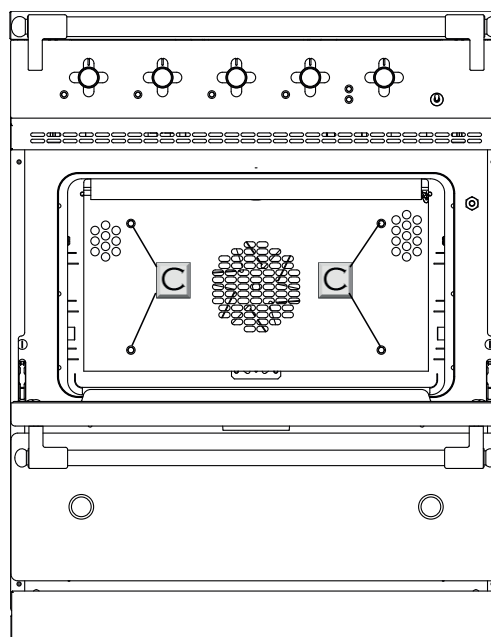
Cleaning of the fan cover (convection and multifunction oven):

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




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

Unscrew the four screws .

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



Advice:

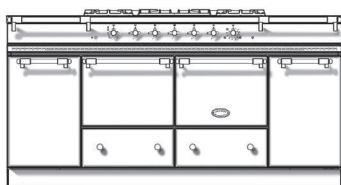
-  To avoid significant splashes of fat in the oven, it is advisable to use high-sided vessels (cast iron casseroles, earthenware pots) to roast meats (red or white meats, poultry). This technique produces an evenly cooked meat, and by using a lid, the final juices can be preserved.
-  Avoid the use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

TECHNICAL SHEET

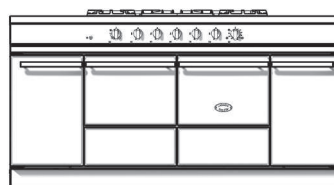
CLUNY 1800

LG 1852 G/GE/E/GCT/ECT — LCF 1852 G/GE/E/GCT/ECT — LVTR 1852 E/ECT — LVI 1852 E/ECT

LMG 1852 G/GE/E/GCT/ECT — LMGF 1852 G/GE/E/GCT/ECT — LMVTR 1852 E/ECT — LMVI 1852 E/ECT



Classic



Modern

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

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



WARNING:

**A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
SEE INSTALLATION INSTRUCTIONS FOR DETAILS.**

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

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

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

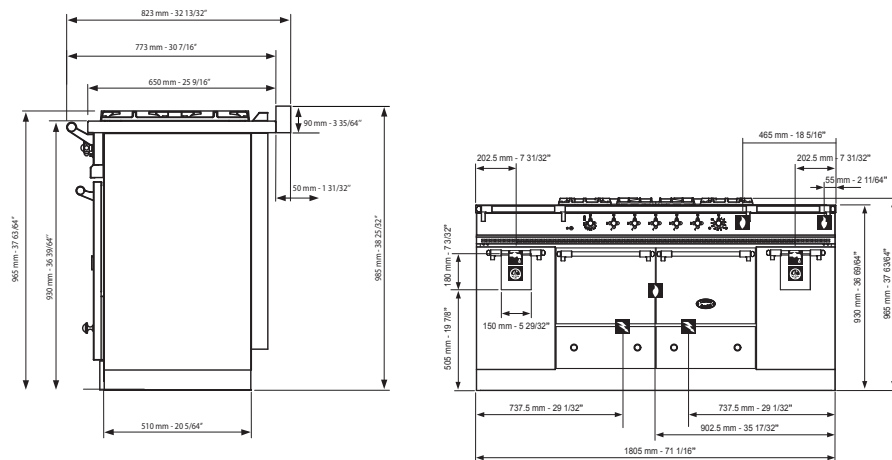
Ensure the anti-tip device is re-engaged when the range is moved.

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

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

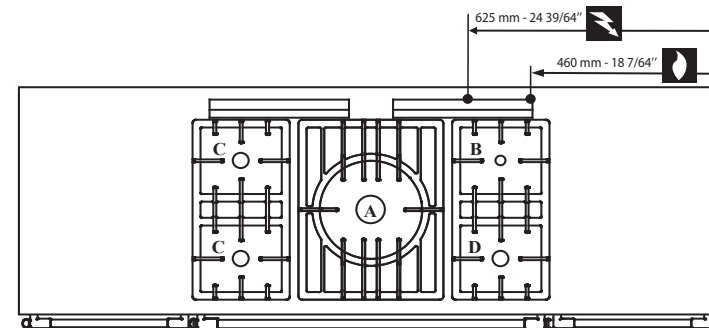


CLUNY 1800 « CLASSIQUE » AND « TRADITION » : GAS HOBS



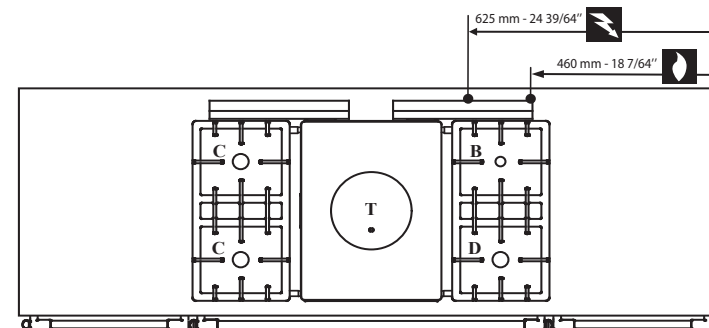
CAUTION: The appliance height can be adjusted between 930 mm (36 39/64") and 944 mm (37 11/64").
Lacanche range cookers official height is 930 mm (36 39/64"). Following your request, model on your order you place might have a different height (900 mm (35 7/16"), etc). Please verify the height of your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

- Gas connection : Tube \varnothing 15/21, 1/2" gas thread, on male coupling
- Water supply
- Electric connection, on terminal block at the rear of the appliance
- Waste water connection



► CLUNY 1800 «CLASSIQUE»: 5 gas burners

- 5 burners in a range of different sizes and powers (see Burners A, B, C and D, Table 1, Annex 0).
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



► CLUNY 1800 «TRADITION»: 4 gas burners and a solid top

- 5 burners in a range of different sizes and powers (see Burners T, B, C and D, Table 1, Annex 0).
- Central hob with a 385 x 510 mm (15 5/32" x 20 5/64") solid top.
- Individually controlled by a safety valve (thermocouple).
- Electrical ignition with pushbutton.



TECHNICAL SHEET CLUNY 1800



Oven:

Oven type	Inside	Dimensions (mm / inches)	Volume (l / cu ft)	Power (Watt/BTU)	Electric grill (Watt/BTU)	Tray levels (mm / inches)	Safety device
Gas*	Enamelled steel	400 x 307 x 461 15 ^{3/4} x 12 ^{3/32} x 18 ^{5/32}	57 / 2.01	3 500 / 12 000	No	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermocouple
Electric static	Enamelled steel	400 x 307 x 461 15 ^{3/4} x 12 ^{3/32} x 18 ^{5/32}	57 / 2.01	2 500 / 8 500	Yes 2 100 / 7 100	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat
Electric multi-function	Enamelled steel	400 x 307 x 415 15 ^{3/4} x 12 ^{3/32} x 16 ^{11/32}	51 / 1.80	2 900 / 10 000 Static function 2 950 / 10 100 Convection function	Yes 2 850 / 9 800	Levels: 3 Pitch: 70 / 2 ^{3/4}	Thermostat

*Controlled by thermostatic valve.

Cupboard:

- ▶ Enamelled steel.
- ▶ Dimensions W x H x D : 328 mm x 502 mm x 533 mm (12^{29/32}" x 19^{49/64}" x 20^{63/64}").
- ▶ 4 shelf levels with 70 mm - 2 ^{3/4}" spacing i between.
- ▶ Accessories: 2 grills.

Simmer oven:

- ▶ Enamelled sheet metal.
- ▶ Dimensions W x H x D : 328 mm x 452 mm x 533 mm (12^{29/32}" x 17^{51/64}" x 20^{63/64}").
- ▶ 4 shelf levels with 70 mm - 2 ^{3/4}" spacing i between.
- ▶ 2 grills.

Pressures and supply rates:

Appliance characteristics as per nameplate and marking in the drawer (F, T, A, B, C, D: Table 3, Annex 0).

Compliance with European regulations (EC):

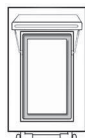
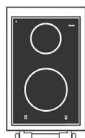
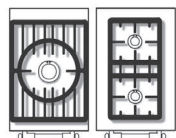
Gas appliances : 2009/142/CEE

Low Voltage Directive: 2014/35/EC.

Electromagnetic Compatibility (EMC) Directive: 2014/30/EC.

Appliance	Width	Depth	Height	Weight
LG 1852	1805 mm / 43 ^{1/2} "	823 mm / 32 ^{13/32} "	985 mm / 38 ^{25/32} "	275 kg – 606 lb

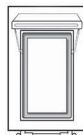
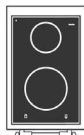
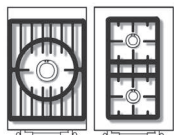
PRESSURE	6" WC	10" WC
GAS Burner	Natural gas - Btu / hr	L.P. Propane - Btu / hr
Gas Oven	13500	11000
Top burner (A)	18000	17000
Intensive (D)	15000	13000
Fast (C)	11000	10000
Semi Fast (B)	5000	5000



OPTIONS

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Hob top option

GAS BURNERS

LAG 010 UR - LAG 020 R - LAG 024 R

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

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



WARNING:

**A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
SEE INSTALLATION INSTRUCTIONS FOR DETAILS.**

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

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

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

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

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

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





Contents

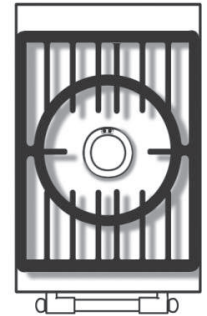
TECHNICAL DATA	2
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ELECTRICAL POWER CONNECTION	7
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TECHNICAL DATA



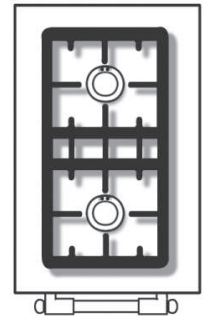
LAG010 UR: Cooking surface option with 1 burner located on left or right of central hob (depending on model).

- 1 burner : diameter 107/137 mm - $4^{7/32''}/5^{25/64''}$ (See A : table 1 appendix 0).
- Controlled by a thermocouple safety valve .
- Mounted in a dished recess (stainless steel Z7CN 18.09).
- Electric push button ignition.



LAG 024 R & LAG 020 R: Cooking surface option with 2 burners located on left or right of central hob (depending on model).

- 2 burners of different size and power (Voir B or C: table 1 appendix 0).
- Controlled by a thermocouple safety valve.
- Mounted in a dished recess (stainless steel Z7CN 18.09).
- Electric push button ignition.



Designation		Diameter of the burner cap	Power
Ultra fast	A	Ø 107 mm - $4^{7/32''}$	5 kW - 17 000 Btu
Intensive	B	Ø 90 mm - $3^{35/64''}$	4 kW - 14 000 Btu
Fast	C	Ø 72 mm - $2^{53/64''}$	3 kW - 10 000 Btu

Accessories:

- Two 1/2 enamelled cast iron pan supports.
- One gas pipe with sockets.



TECHNICAL DATA

Pressures and hourly consumption:

Appliance gas supplying can be switched, please refer to rating plate and marking at the rear of the appliance (A, B or C : table 3, appendix 0).

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
Ultra Fast (A)	18 000	17 000
Semi Fast (B)	15 000	13 000
Fast (C)	11 000	14 000

Directives:

Gas appliances : 2009/142/CEE

Low Voltage Directive: 2014/35/EC.

Electromagnetic Compatibility (EMC) Directive: 2014/30/EC.



Hob top option

«LAG 010 UR»

«LAG 020 R»

«LAG 024 R»

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.



UL 10-2016



SITTING

CAUTION:

- The buyer agrees to install the appliance in accordance with recognised best practices and the regulations in force.
- Any technical operation such as installation, repair or adjustment of the appliance must be carried out by a qualified technician.
- Do not lift the appliance by the front rail. Damages caused in this way are not covered by the warranty.
- If the appliance is to be installed against a wall or partition, or close to furniture or decorative railing or skirting, these must be made of fireproof material. Otherwise, they must be lined with a fireproof material. Special attention must be given to all fire prevention regulations. The flooring in the room where the appliance is to be installed must be capable of withstanding temperatures above 65°C - 32°F.
- Install a suitable extractor hood above the range cooker.

DELIVERY AND UNPACKING:

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

- Unpack and check the appliance for damage upon receipt. In case of damage, mark the delivery note accordingly, and within 48 hours notify the carrier in writing by registered mail with acknowledgement of receipt.
- To release the appliance from the pallet, use a 10 mm - 0^{25/64}" Allen key to remove the screws under the pallet.
- Remove the wooden pallet and put the appliance on the floor, taking care not to lift it by the front rail.

GAS CONNECTION



Natural gas:

Since 1st July 1997, an automatic shut-off valve must be fitted to all new installation or whenever an existing shut-off valve is replaced.

LPG (butane-propane):

Propane gas:

The installation must have a class-1 safety regulator.

Connect the appliance to the outlet of a 4 kg/h - 8.82 lbs/hour regulator. Recommended dual bottles to inlet of regulator for correct operation of the appliance during prolonged periods at full capacity. Supply from 35 kg - 77 lbs bottle or from tank is possible and recommended (connection to appliance using approved LPG flexible hose with maximum length of 2 m - 78^{47/64}").

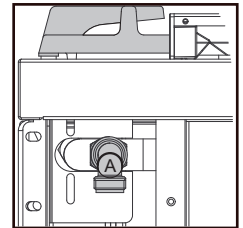
Butane gas:

The connection must be made using a butane safety regulator fitted to the bottle (connection to appliance using approved LPG flexible hose with maximum length of 2 m - 78^{47/64}").

Connect the appliance to the outlet of a 2.6 kg/h regulator. Recommended dual bottles to inlet of regulator for correct operation of the appliance during prolonged periods at full capacity.

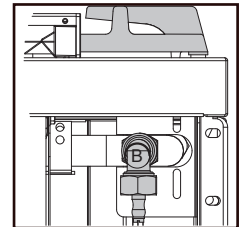
CONNECTION:

- The appliance is equipped with a Ø15/21 male connector (A), 1/2" ID NPT gas, thread, to the back of the appliance.
- For a correct supply, use an approved flexible connector of suitable characteristics, such as a wire-reinforced flexible connector.



- Once connected, check the supply pressure at the pressure port (B), to the back of the appliance, in one of the ends of the gas inlet manifold.

- Check the connection for leaks.



OPERATIONAL TESTS AND CHECKS:

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

CHECKING THE OPERATION OF THE HOB BURNERS:

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



ADJUSTMENT OF THE HOB BURNER

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

Nevertheless, after connecting the appliance, the correct operation of the burners (hob and oven) must be checked. If required, the height of the flame must be adjusted accordingly. To do this, the gas delivery rate to the burner must be adjusted by screwing in or out the valve adjustment screw located behind the control knob.

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

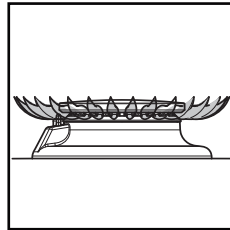
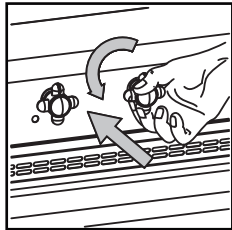
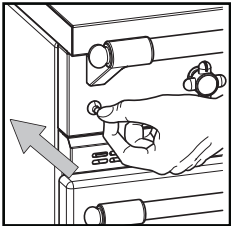
WARNING:


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

OPERATION:

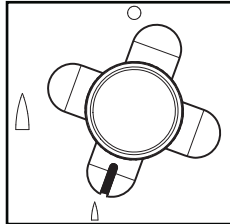
- 1 Push down on the control knob and turn it anticlockwise; press simultaneously on the ignition pushbutton.

Once the burner is lit, release the ignition pushbutton.



- 2 Still pushing down on the control knob, set it to the small flame «» setting.

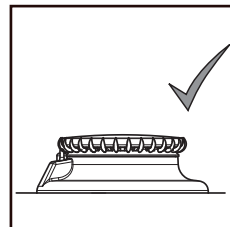
After about ten seconds to allow for the engagement of the thermocouple, release the control knob.



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

► If the flame goes off in the low flame setting, repeat the procedure. If after several attempts you are unable to hold the flame in the low flame setting, proceed to adjust the burner (refer to Section "Adjustment of the hob burners").

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




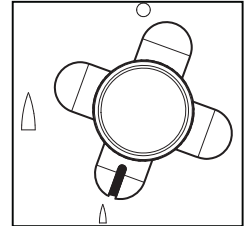
ADJUSTMENT OF THE HOB BURNER



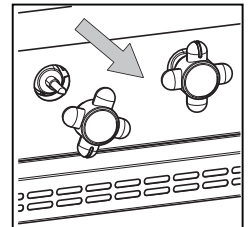
ADJUSTMENT OF THE FLOW RATE:

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

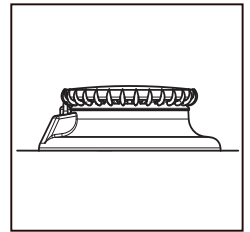
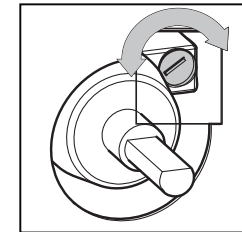
- 1 With the burner on, set the control knob to the small flame «» setting.




- 2 Remove the control knob.



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

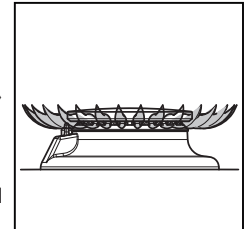


- 4 Replace the control knob and turn it to the large flame «» setting.

- 5 Turn quickly from the large flame «» setting to the small flame «» setting.

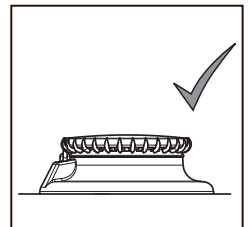
When doing this, the flame must remain burning.

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



When this is not the case:

Repeat the procedure from ① to ⑤.



ADJUSTMENT OF THE HOB BURNER

PRIMARY AIR ADJUSTMENT:

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

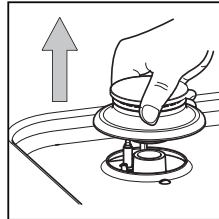
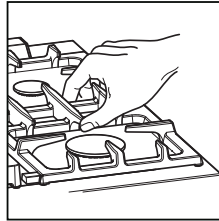
A soft flame with yellow tips is the result of lack of air.

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

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

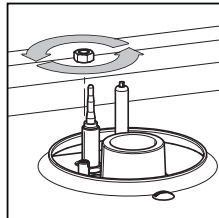
To avoid all risks of burns, ensure that all components likely to be handled manually (pan stands, burner caps...) and other elements in the working area are not hot.

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



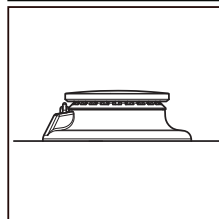
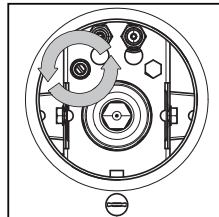
- ② Through the hole in the table, remove the locknut from the adjusting spigot of the air ring using a 7 mm - 0^{9/32"} spanner 7.

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



- ③ Replace and tighten lightly the lock nut.

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



ADJUSTMENT OF THE FLAME SAFETY THERMOCOUPLE:

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

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

ELECTRICAL POWER CONNECTION

The cooker must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

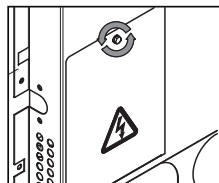
BEFORE CONNECTION:

Verify:

- That the electrical supply of the system is compatible with the voltage and power of the range.
- The user's fixed installation must include an all-pole circuit-breaker of approved type.

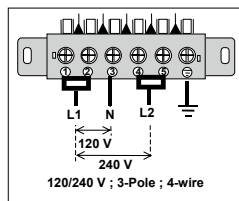
CONNECTION:

- Use a 3-wire grounded cord rated for 13 A or 4-wire rated for 30 A 125 / 250 VAC, type SRD, SRDT, S, SO or ST.
- The length of the conductors of the power cable between the strain relief device and the terminals must be such that the conductors become taut before the earth conductor in case of traction on the cable.
- If this unit is permanently connected to a fixed electrical cable, the cable should be equipped with a fault leak protector.
- If this unit is connected to a wall outlet, the outlet should be permanently accessible.

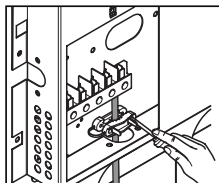


① Remove cover (or covers), to the back of the unit identified by

② Use a standard flexible cable to connect to terminal block.

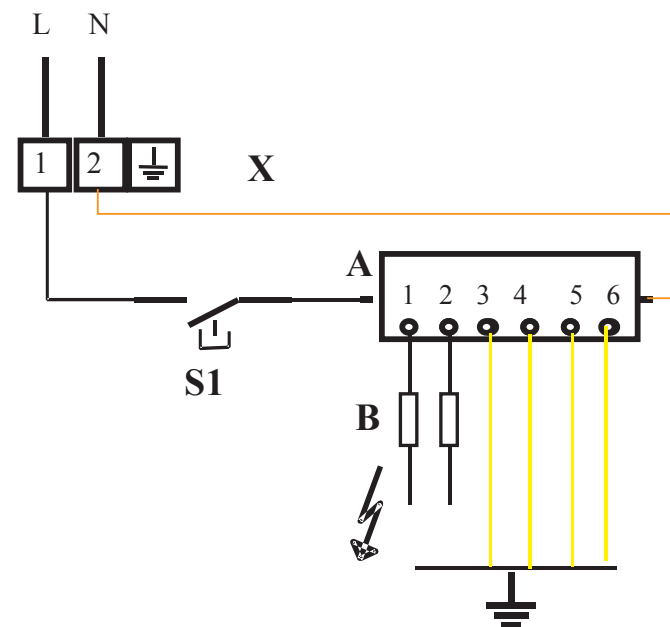


③ Secure the cable by means of cable clamp.



It is hazardous to put the appliance into service without connecting it to suitable ground.

WIRING DIAGRAM



Note: Ignition controller terminal lugs not in use are to be grounded.

Item n°	Designation	Part number
S1	Thermostat switch	65222003
B	Top burner electrode	65226006



Hob top option

«LAG 010 UR»

«LAG 020 R»

«LAG 024 R»

USER'S MANUAL

IMPORTANT

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

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

WARRANTY


The warranty is part of the sale contract. For any warranty work, please contact an authorized reseller. This warranty does not cover damage due to faulty installation, misuse or inadequate maintenance.





GAS HOB

Use:

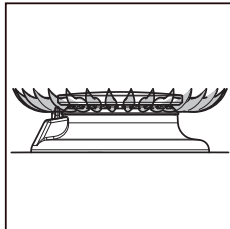
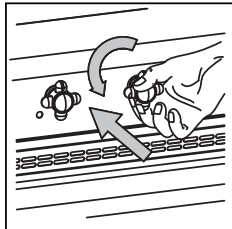
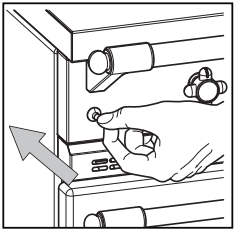
Simultaneously press in and turn the burner dial anti-clockwise to setting «».


Press the ignition button while maintaining pressure on burner dial for about 20 seconds to ignite burner and initialise safety thermocouple.

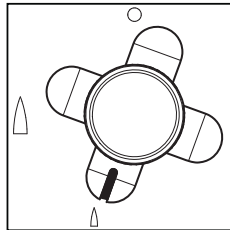
When the burner is lit, release the knob.


Turn the knob to the desired power.

Release the knob.

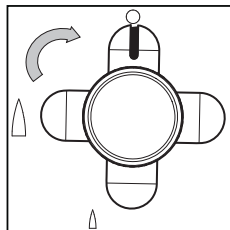


A reduced flowrate position identified by the «» mark produces the preset minimum burner power (low flame).



To turn off, turn the control knob clockwise to the «» position.

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



Useful hint:

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

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

CLEANING AND MAINTENANCE



Before any cleaning work, close the gas supply and/or isolate from the mains electricities supply

WARNING Do not use a steam cleaner to clean the range.

Gas hobs:

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

→ Burner cap:

Burner caps are made of solid brass. Use a special brass-cleaning product (e.g. MIROR® or BRASSO®) and a soft cloth.

If the product runs onto the enamel do not rub (these products generally contain abrasives). Rinse immediately with clean water without rubbing.

If the caps are very dirty polish them with very fine sand paper and then rub them with a copper cleaner.

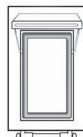
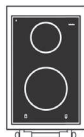
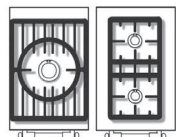
→ Burner body:

The aluminium bodies of the burners become stained with use. They should be cleaned regularly with a scouring pad (Scotch Brite®).

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

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

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



Hob top option

INDUCTION

LAE 020 I





Contents

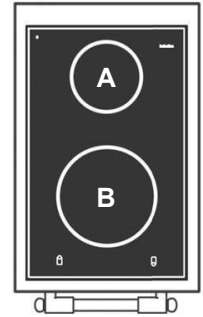
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TECHNICAL DATA



Induction rings: Option with 2 induction rings located on left or right of central hob (depending on model)

- ▶ 2 Induction zones of different sizes and power under a 4 mm - 0^{5/32}" glass-ceramic surface (Hob A, B table 2 in appendix 0)
- ▶ 9 power selections.
- ▶ "Booster" function on each induction zone.
- ▶ Programmable power setting with function accelerator.
- ▶ Warming functions (at approximately 42°C - 110°F and 70°C - 160°F in the bottom recipient)
- ▶ Classic «Push & Turn» Lacanche knob hob controls.
- ▶ Digital power display.
- ▶ Child safety function.
- ▶ Safety warming temperature setting with function accelerator (above 60°C - 140°F).



Item N°	Diameter (mm - ")	Power (W - Btu)	Booster (W - Btu)
A	180 - 7 ^{3/32}	1850 - 6 500	3000 - 10 000
B	210 - 8 ^{17/64}	1850 - 6 500	3000 - 10 000

Part number	P	U	I
LAE 020 I	3.7 kW - 13 000 Btu	220-240 V~ 50/60 Hz	16

Security:

Thermostated cooling fan.

Eco-design:

Standby consumption <0.5 W - 1.7 Btu.

Gas burners

Induction

Plancha

Chargrill

Multicooker



Hob top option

«LAE 020 I»

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.





INSTALLING / POSITIONING

CAUTION:

- The buyer agrees to install the appliance in accordance with recognised best practices and the regulations in force.
- Any technical operation such as installation, repair or adjustment of the appliance must be carried out by a qualified technician.
- Do not lift the appliance by the front rail. Damages caused in this way are not covered by the warranty.

DELIVERY AND UNPACKING:

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

- Unpack and check the appliance for damage upon receipt. In case of damage, mark the delivery note accordingly, and within 48 hours notify the carrier in writing by registered mail with acknowledgement of receipt.

ELECTRICAL CONNECTION

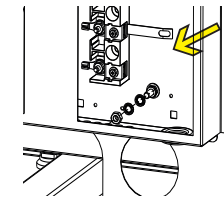


IMPORTANT

- ALL WORK ON OR REPAIR OF AN APPLIANCE MUST BE CARRIED OUT BY A QUALIFIED INSTALLER.
- THE APPLIANCE WHEN INSTALLED, MUST BE ELECTRICALLY GROUNDED IN ACCORDANCE WITH THE LOCAL CODES OR The National Electrical Code, ANSI/NFPA 70 or the Canadian Electric Code, CSA C22.1.



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



BEFORE CONNECTION:

Check that:

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

CONNECTION:

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



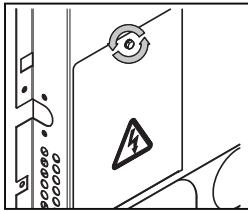
It is dangerous to operate the appliance without having it properly earthed.

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

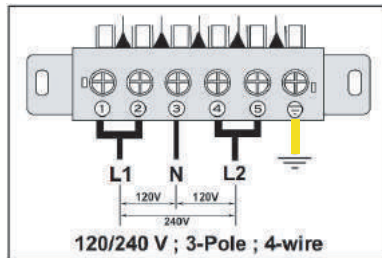
ELECTRICAL CONNECTION

Connection:

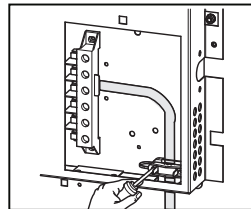
- ① Remove the cover(s) from the back of the appliance identified by the label
- ② Pass the lead through the grommet.
- ③ Connect a standard cable suitable for the voltage to the terminals. (Ensure that the jumper connectors are correctly fitted).



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



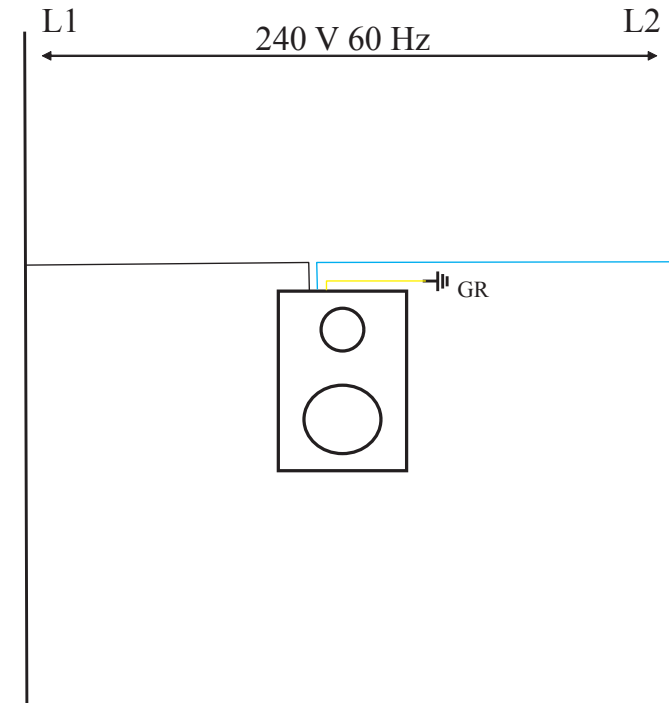
- ⑤ Secure the cable with the cable clamp.



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

ELECTRICAL CIRCUIT DIAGRAM

For references and descriptions of the various components refer to table 9 in appendix 0.





Hob top option

«LAE 020 I»

USER'S MANUAL

IMPORTANT

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

WARRANTY

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

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





INDUCTION

The vitro-ceramic covered induction hotplate is a revolutionary piece of cooking equipment.

An induction ring or zone consists of an induction unit placed underneath a vitro-ceramic hob top. The unit is powered by means of a high-frequency AC current.

Energy is transmitted electromagnetically to the cookware on the hob top.

This magnetic field passes through the cooking surface into the bottom of your pans.

The induction hob is used exactly like cast-iron or standard vitro-ceramic hobs. The differences are as follows:

- During cooking heat is generated inside the pans. The ceramic hob gets hot only as heat is reflected by the pans. It is not directly heated by induction.
- The induction unit only operates if there is contact between the induction zone and the pan in the cooking zone
- Reaction to adjustments is immediate, enabling the temperature to be changed quickly and accurately.

The electronic controls mean that the heat can be changed very accurately. The great efficiency of the system means that it is cheap to run and improves comfort for the user as it heats the pan, not the surrounding kitchen.

Cleaning induction hotplates is very easy since when pans boil over, the food they contain does not burn on the cooking surface.

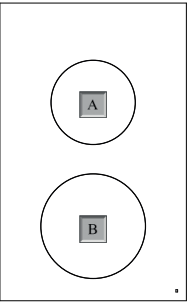
Description:

The induction hob version comprises a 4 mm thick vitroc ceramic plate equipped, according to the model, with the following :

- one 1850 W - 6 500 Btu zone Ø 180 mm - 7^{3/32"} and a 3000W - 10 000 Btu booster function (A).
- one 1850 W - 6 500 Btu zone Ø 210 mm - 8^{17/64"} (B) and a 3000 W - 10 000 Btu booster function.

Induction unit are fitted with:

- a «Push & Turn» rotating encoder control that gives 9 power selections
- an electronic display of the power being used.
- 2 warming positions (at approximately 42°C - 110°F and 70°C - 160°F in the recipient).
- Accelerator to pre-selected heat setting and then automatically switches to the preset power level.
- Booster function.
- Child safety function.
- Overheating cut out.



Note : Each ring is fitted with a waste heat indicator lamp. These lamps light up a short time after the corresponding unit has been switched on and go out when the heat in the zone of the ring has dropped to a value that no longer constitutes a risk to users (approximately 60°C - 140°F) : Is the Message «Hot».

A ventilator is located underneath the table, to refresh air for an optimum power of all units.

INDUCTION



USE:

Place food in pan.

Push and turn the control knob of the ring required (clockwise).


The power level is set on the display.

LAs heating is very rapid, select the target heat required immediately (i.e. no need to increase heat in stages).

The various positions are best suited to the following examples of cooking operations:

Positions	Use	
1 & 2	Keeping food warm or preparing sauces.	
3 & 4	Gentle simmer or maintain cooking	
5 & 6	Sustained simmer or cooking pasta or rice once water has boiled.	
7	Frying.	
8	Browning or seizing meat.	
9	Bring to or maintain rolling boil.	
P	Booster = Brings liquid to boil quickly.	
R	Potency level 9 during time to reach the temperature of the level preset then commutes automatically at the level of potency chosen.	
U	Assertion in temperature (42°C - 110°F).	
U	Assertion in temperature (70°C - 160°F).	

While in use, if the pan is removed from the cooking zone, the power is cut automatically, the symbol U is displayed. To stop this symbol, you have to cut the burner supply by positioning the knob to 0. Prior to this decision, if the pan is repositioned on the burner, the power automatically restarts.

 The display shows the letter U .

INDUCTION

BOOSTER FUNCTION:

The «Booster» can speed the rise of power of the induction burner.

It is controlled by positioning the lever on the landmark P. During 10 minutes, the maximum power of the burner is obtained.



The display shows the letter P.

After 10 minutes, the power is reset to level 9.



The display shows the number 9.

Note:

In case of simultaneous operation of dual induction burners, (Front / Rear), the Booster function can only be achieved on only one of the selected burners. The Booster function remains active on the last selected burner.

ACCELERATOR FUNCTION:

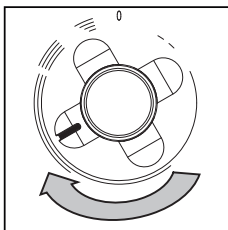
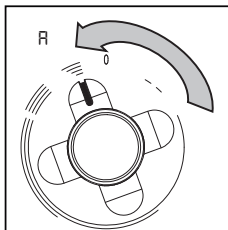
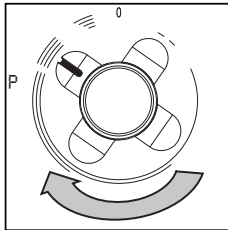
The Accelerator function allows to be on level 9 for 8 minutes then switch automatically back to the level of the selected power.

To use the accelerator function: from the position 0, turn the knob on the left (slight turn to the left).



The display shows the letter R.

Set the knob to the desired power level.



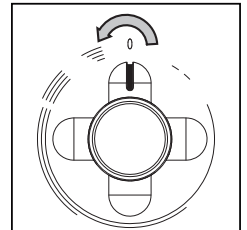
INDUCTION

ACTIVATING THE CHILD SAFETY FUNCTION:

Single heater :



Replace the knobs to zero, push and turn the knob of the burner anti-clockwise and hold in this position until activation (2 seconds approximately) This feature is symbolized by an L display.

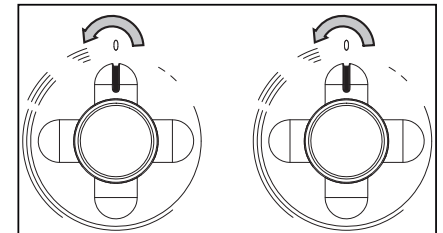


Double heater :



Push and urn the two right induction control knobs anti-clockwise and hold in this position for a couple of seconds to activate of child security function (signalled by the letter L).

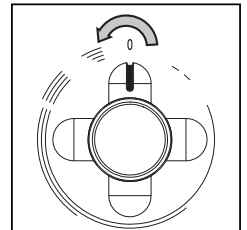
The child safety function is now active for the two right induction rings. If the control knobs for the two right zones are now turned, nothing will happen.



DESACTIVATE CHILD SAFETY:

Single heater :

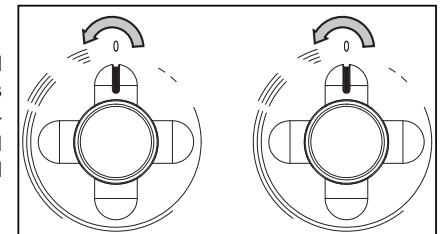
Repeating the process described above to a zone wich has been made safe, will re-activate the zone and the letter L will go out.



Double heaters :

To deactivate the child safety, turn the two handles of both burners in the anti-clockwise and hold it until the deactivation of the child safety function.

The letter L will go out.



OVER HEATING CUT OUT:

In case of overheating, the system will trip and render the burner innoperative.





In that case:

- Reset the controller of the burner in question to 0.
- Remove the pan from burner.
- Wait for the burner to cool before re-use.



INDUCTION

RECOMMENDATIONS:

- Heating is extremely fast.
 - We advise you to keep a careful eye on your dishes until you are familiar with to induction cooking.
 - Never leave oil or other greases to heat unattended.
 - We recommend for maximum efficiency of the induction hob to match the diameter of the cookware to the diameter of the circle printed on the glass-ceramic surface, particularly when using small ring. When using a cookware of larger diameter than the printed zone, offset the cookware towards the rear of the printed circle.
 - We advise against the use of cookware without a fully flat bottom; some pans have engravings, which may decrease efficiency.
 - Disregarding these precautions may decrease the efficiency of your induction hob.
 - Your food will not cook efficiently unless your pan is ferromagnetic and in direct contact with the selected induction zone. Ferromagnetic means iron/ steel cookware check to see if a magnet sticks to it.
 - Avoid scratching the cooking surface with metallic or abrasive objects.
 - If you remove a pan from the cooking zone for a moment the display flashes. It is advisable to turn off the power.
 - If the pan is repositioned on the zone, power restarts automatically at the same level and the flashing ceases.
-  Never place or leave enamelled, aluminium or any other type of empty pan on a heating zone. Similarly you should not place aluminium-packed products/ tin foil directly on the surface; this can do irreparable damage to your cooker.
-  Do not place unopened tins directly on a hotplate as this could cause them to explode under pressure.
-  Never obstruct ventilation zones (front panel, rear ventilation, etc.). The cooker may overheat and become less efficient. Furthermore you shorten the service life of your hob.
-  Do not store aerosols or flammable products under the cooking surface.
- Use a magnet to check that your pans are ferromagnetic. If they stick to the magnet, you can use them on induction hotplates.
 - Do not hang heavy items over the cooking surface. They can damage the vitro-ceramic surface if they fall.
 - Never apply more heat than can be absorbed by the food: too much heat causes loss of water, grease and wastes energy.
 - Whenever the recipe permits, cover your cookware with a lid in order to save energy.

SAFETY:

- The latest scientific research has found that people fitted with a heart pacemaker are not at risk from using induction cookers. However, if an induction cooker is used improperly a slight risk cannot be ruled out.











INDUCTION

- It is for this reason that we advise people with pacemakers to consult their physician before using an induction cooker.
- Avoid all contact between jewellery (rings, chains, etc.) and the cooking surface while it is switched on; it could cause jewellery to heat.

CAUTION:

- **If a visible crack appears in the vitro-ceramic surface of your hob, immediately disconnect the power supply and contact your installer.**

DISPLAY:

	The sensor for a particular hotplate is not working.	The rest of the surface can nevertheless continue functioning correctly - Contact your retailer
	Residual temperature	Indicates that the zone is hot - The display goes out when the temp has dropped below 60°C - 140°F
	Pan undetected	No pan or pans unsuitable for induction cooking
	Temperature hold: 70°C - 160°F	-
	Temperature hold: 42°C - 110°F	-
	Booster function	This function is only available on hotplates A and B.
	Child safety function	This function is activated and deactivated by holding the knob in position "A".
	Fault detected in the induction system	This function is activated and deactivated by holding the knob in position "A". Check the control encoder connectors. Check the connection to the encoders and inductors and for any damaged or cut wires.

IF THE INDUCTION COOKER DOES NOT WORK:

- Check your pans.
- First switch off the cooker. Then check ventilation of the generator
- First switch off the cooker. Then check the power supply and electrical connectors.



CLEANING AND MAINTENANCE

Before cleaning, shut off the electricity supply.

Do not clean this appliance with chlorinated products.

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

Observe all directions of use.

Ceramic hob:

The hob must ALWAYS be kept completely dry. Wipe your pans dry before putting them on the hob.

Trace of limescale can be removed using white vinegar. Cover the stains with a damp cloth, leave for half an hour, and then rinse and dry carefully.

Stainless steel surfaces are cleaned with a wet sponge, adding a mild detergent to remove tough stains (for instance, CIF®...).

WARNING:

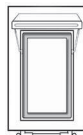
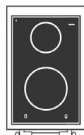
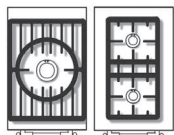
If a crack appears on the surface, disconnect immediately the appliance from its power supply to avoid the risks of electric shocks. Contact your installer.

Main body:

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

CAUTION: Do not use a steam generator for cleaning the appliance.





Hob top option

PLANCHA

LAE 010 TPK

UL 10-2016

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

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



WARNING:

**A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
SEE INSTALLATION INSTRUCTIONS FOR DETAILS.**

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

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

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

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

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

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





Contents

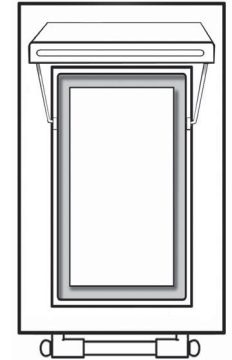
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TECHNICAL DATA



Plancha: Optional plate, smooth grill plate to the left or right of the central cooking surface.

- Plancha mild-steel .
- Dimensions 515 mm x 360 mm - 20^{9/32"} x 14^{11/64"} .
- 35-micron satin-finish chrome coating.
- The heat is generated by a 2200 W - 7500 Btu resistor, controlled by the thermostat.
- Limit-control plate protection.



Item No.	P	U	I
LAE 010 TPK	2200 W - 7500 Btu	230 V1N~ 50 Hz + T / E 400 V3N~ 50 Hz + T / E	9,50 5,50

Accessories:

- Removable anti-splash screen.
- A scraper.

Compliance with European regulations (EC):

Low Voltage Directive: 2014/35/EC.

Electromagnetic Compatibility (EMC) Directive: 2014/30/EC.

Gas burners

Induction

Plancha

Chargrill

Multicooker



Hob top option

«LAE 010 TPK»

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.





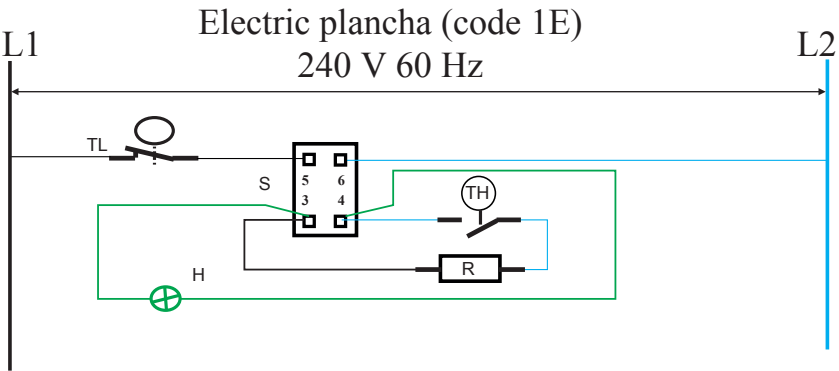
INSTALLING/ POSITIONING

See «Installing/ Positioning» in Cooker installer’s manual.

ELECTRICAL CIRCUIT DIAGRAM



For references and descriptions of the various components refer to table 9 in appendix 0.



Item n°	Designation	Part number
TL	Three pole limiting thermostat	65.38562
TH	Oven thermostat	65.38102
S	Switch	65.222012
R	Heating element	65.211016
H	Orange lamp	65.231007



Hob top option

«LAE 010 TPK»

USER'S MANUAL

IMPORTANT

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

WARRANTY

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

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





USE

Before using for the first time

→ Remove the plastic protection.

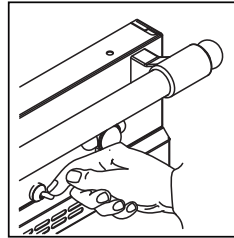
→ Initial usage will cause some smoke and is no cause for alarm.

Use:

→ Toggle switch.

Position 0 = off.

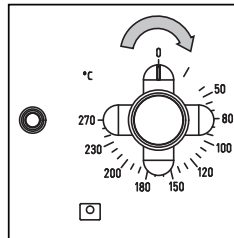
Position 1 = on.



→ Turn dial clockwise to preferred temperature.

→ Turn dial anti clockwise to reduce temperature.

→ To shut down, turn dial anti clockwise, then toggle switch.



Recommendations:

→ Oil griddle prior to use with a good quality vegetable oil, a few seconds before cooking begins.

→ Plancha is perfect for :

- pieces of meat (steaks, chops, sirloin steaks, medallions, meatballs, Chinese-style meat, etc.)
- fish (fillets, lobsters and prawns, sardines, salmon and other fish steaks, etc.). We recommend you flour cod, hake, etc. type filets and use the cover (special option) to finish the cooking. For fish seared on one side (filet with one side skin), cook them on the skin side without turning them over.
- even vegetables (thinly sliced vegetables such as leaks, mushrooms, peppers, courgettes, etc.)

→ For successive cooking operations use the scraper to remove any residue from the heating area.

→ To avoid scratches we advise against cutting food directly on the pan.

USE



Information on the cooking time:

		Thermostat	Cooking time
Fish and shellfish	Fresh floured hake filets	230	3min
	Cod filets	230	5 min
	Trout filet seared on one side, cooking finished under the cover	230	1 min 30
	Whole trout	230	11 min 30
	Fresh prawns	230	8 min
Meat	Fresh calf liver	230	3 min
	Pork chops, cooking finished under the cover	Maxi	6 min 30
	Minced beef	Maxi	3 min 30
	Whole steak	Maxi	3 min 30
Vegetables	Finely chopped vegetables, cooking under the cover: Carrots, onions, peppers	150	20 min
	Diced potato	150	20 min

(values stated for information only)

Turn on the plancha 10 minutes before cooking to get to temperature.



CLEANING AND MAINTENANCE

Before any cleaning work, isolate from the mains supply

Do not use a steam cleaner to clean the appliance.

Wait until the fire tray has at least partially cooled.

Plate:

Let cool and use wooden spatula to clean plate, then rinse with water or use coarse salt and a rag. Grease and wipe.

You can also use a non-metallic abrasive sponge (eg Scotch ® brite) white vinegar and alcohol to bleach the plate.

CAUTION : Do not use metal utensils or abrasive cleaning products on the hard chromium steel hot-plate. The plancha surface will form a patina with user time

Body panels:

You can use special-purpose products for stainless steel (e.g. SUMAINOX ®, JOHNSON STAINLESS STEEL ®, PPZ STAINLESS STEEL ®). Never use abrasive products.

CAUTION : Use **NO** chlorinated cleansers to clean this unit.



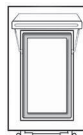
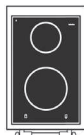
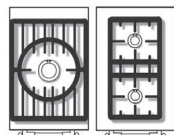
Gas burners

Induction

Plancha

Chargrill

Multicooker



Hob top option

GAS CHARGRIL ELECTRIC CHARGRILL

LAG 010 CKG - LAE 010 CKG

UL 10-2016

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

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



WARNING:

**A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
SEE INSTALLATION INSTRUCTIONS FOR DETAILS.**

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

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

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

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

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

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





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INSTALLATION / POSITIONING



Cautions:

The purchaser undertakes to install or arrange for his/her equipment to be installed in a workmanlike manner and in accordance with the applicable regulations and standards.

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

Shipment-Packaging:

Carton packing crate on wooden palette

Unpack and check the appliance is in good condition. In case of damage, note any reservations on the delivery note and confirm them within 48 hours by registered letter with confirmation of delivery to the carrier.

◇ Recommendations:

→ **Adjust** this appliance by using the levelling feet. Allow a minimum clearance of 50 mm - 1 31/32" between the appliance and any other surfaces (walls affected by heat).

→ **If** the appliance is to be built in between two surfaces, it is **CRUCIAL** to allow free circulation of air behind the appliance (provide shielding at rear). Cooktops should **NEVER** be installed lower than adjacent worksurfaces. It is also recommended to allow the unit front panel to protrude 50 mm - 1 31/32" relative to the adjacent units.

→ **Must** be installed under an exhaust hood.

→ **Do not** install this unit near combustible walls, partitions, pieces of furniture or decorative material unless these are covered with adequate thermal insulation of the noncombustible type. Making sure the resulting installation meets local fire regulations.

A shut-off valve must be install and accessible close to the appliance in order to isolate it from the gas applicable or to facilitate cutting the gas supply:

Please ensure that installation complies with local applicable regulations and standards

- Natural gas supply:

Mandatory to install an Automatic Shut-off Valve (since 1st July 1997 in France)

- LPG supply (butane, propane):

Propane : Class 1 Safety Expansion Valve.

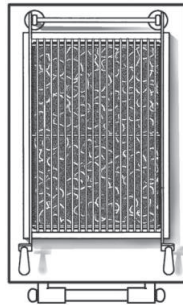
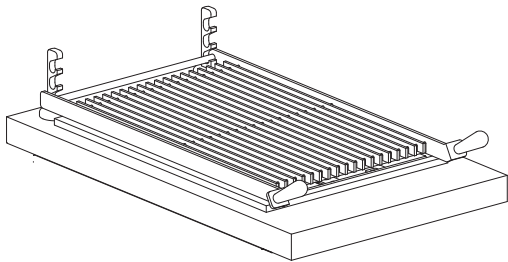
Butane : Butane safety expansion valve fitted to the cylinder (connected to the range by a LPG approved hose, maximum length 2 metres).



TECHNICAL DATA LAG 010 CKG

Charcoal: Hop top, gas lava rock chargrill left or right of central hob (depending on model).

- ▶ A 4-kW - 13 500 Btu gas burner, controlled by a thermocouple safety valve.
- ▶ A 260 x 460 mm - 10^{15/64"} x 18^{7/64"} grill resting on pillars is located above the fire tray.
- ▶ Electric push button ignition.



Electrical power supply:

230 V 1N~ 50 Hz + T / 400 V 3N~ 50 Hz + T (non switchable). Connect to base unit if other options are electrical.

Pressures and hourly consumption:

The gas lava rock chargrill can operate from a supply of either mains gas or LPG but it must be configured for either, please refer to power plate and marking at the rear of the range (**CKG** : table.3, appendix 0).

PRESSURE	6" WC	10" WC
GAS	Natural gas	L.P. Propane
Burner	Btu / hr	Btu / hr
	12 500	12 500

Accessories:

- ▶ Cooking grill.
- ▶ Grease trap.
- ▶ Ash-drawer.
- ▶ Refractory bricks kit.

Compliance with European regulations (EC):

Gas appliances : 2009/142/CEE.

Low Voltage Directive: 2014/35/EC.

Electromagnetic Compatibility (EMC) Directive: 2014/30/EC.



Hob top option

«LAG 010 CKG»

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.



UL 10-2016



ADJUSTMENT OF THE HOB BURNER

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

Nevertheless, after connecting the appliance, the correct operation of the burners (hob and oven) must be checked. If required, the height of the flame must be adjusted accordingly. To do this, the gas delivery rate to the burner must be adjusted by screwing in or out the valve adjustment screw located behind the control knob.

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

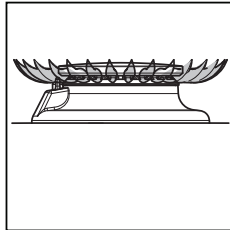
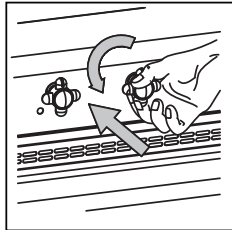
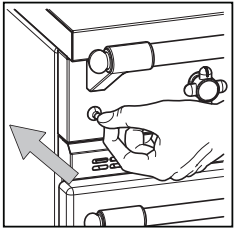
WARNING:

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

OPERATION:

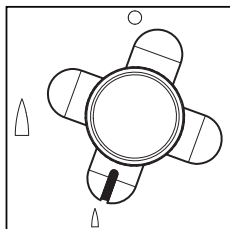
- ① Push down on the control knob and turn it anticlockwise; press simultaneously on the ignition pushbutton.

Once the burner is lit, release the ignition pushbutton.



- ② Still pushing down on the control knob, set it to the small flame « Δ » setting.

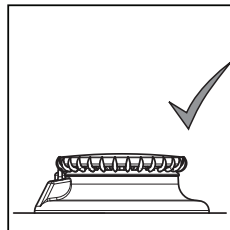
After about ten seconds to allow for the engagement of the thermocouple, release the control knob.



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

► If the flame goes off in the low flame setting, repeat the procedure. If after several attempts you are unable to hold the flame in the low flame setting, proceed to adjust the burner (refer to Section "Adjustment of the hob burners").

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



CHANGE OF GAS



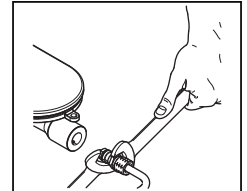
Lacanche's gas appliances are delivered fully adjusted in compliance with relevant regulations and for use with the particular gas supply (type, pressure) stated in the purchase order and indicated in the appliance's nameplate.

The diameter of the injectors are suitable for the power of the burners and the gas supply (refer to Table 6 in the annex).

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

CHANGING THE BURNER INJECTORS:

- ① Open the table (refer to Section "Opening and closure of the gas hob table").
- ② Using a 2 mm - $0^{5/64}$ " Allen key, loosen without removing the set screw to release the injector holder.
- ③ Remove the injector holder from the burner.
- ④ Using a 7 mm - $0^{9/32}$ " key, remove the screw that holds the burner.
- ⑤ Remove the burner by pulling it towards the front and lifting its back.
- ⑥ Through the opening exposed after the removal of the burner, remove the injector:
 - Using a 16 mm - $0^{5/8}$ " spanner, hold the injector holder.
 - Using a 12 mm - $0^{15/32}$ " spanner, unscrew the injector.



- ⑦ Replace the seal and the injector.

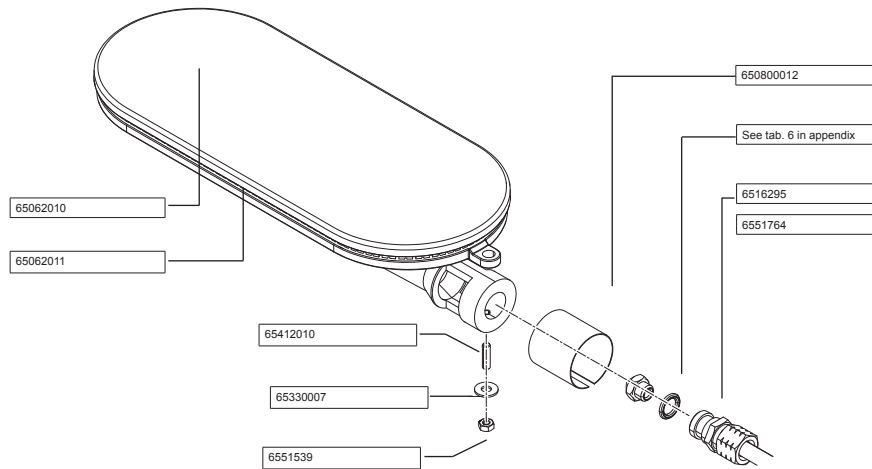
When refitting the injector holder, ensure that it is correctly located at the bottom of the burner.

Check the circuit for leaks.

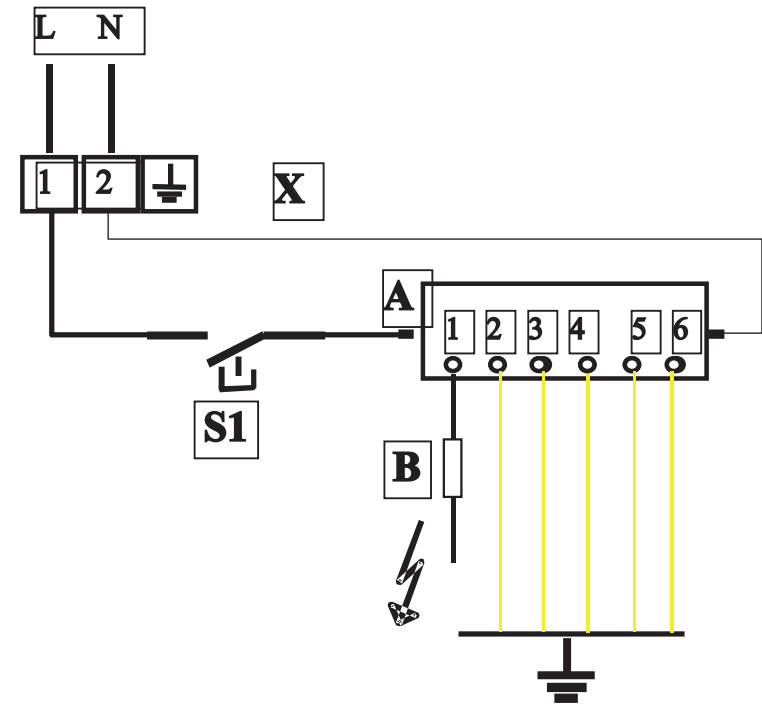
Adjust the position of the burner to maintain the 2 mm - $0^{5/64}$ " gap between the thermocouple and the burner.

- ⑧ Proceed to the adjustment of the burners (refer to Section "Adjustment of the hob burners").
 - Adjustment of the low flame flow rate.
 - Adjustment of the primary air.
 - Adjustment of the thermocouples.

GAS CIRCUIT



ELECTRICAL CIRCUIT DIAGRAM



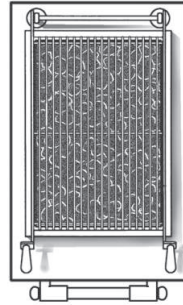
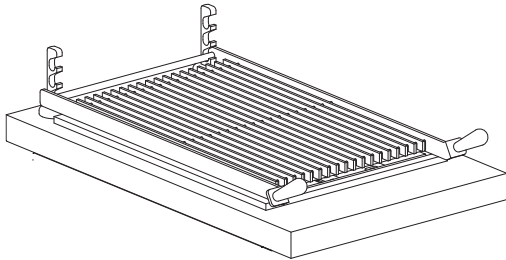
Note: Ignition controller terminal lugs not in use are to be grounded.



TECHNICAL DATA LAE 010 CKG

Charcoal: Hop top, electric chargrill left or right of central hob (depending on model).

- Power: 2.5 kW - 8 500 Btu.
- A 260 x 460 mm - 10^{15/64"} x 18^{7/64"} grill resting on pillars is located above the fire tray.



Items	P	U	I
LAE 010 CKG	2,5 kW - 8 500 Btu	230 V1N~ 50 Hz + T / E 400 V3N~ 50 Hz + T / E	10,8 6,25

Electrical power supply:

230 V 1N~ 50 Hz + T / 400 V 3N~ 50 Hz + T (non switchable). Connect to base unit if other options are electrical.

Pressures and hourly consumption:

The gas lava rock chargrill can operate from a supply of either mains gas or LPG but it must be configured for either, please refer to power plate and marking at the rear of the range (**CKG** : table.3, appendix 0).

Accessories:

- Cooking grill.
- Grease trap.
- Ash-drawer.
- Refractory bricks kit.

Compliance with European regulations (EC):

Gas appliances : 2009/142/CEE.

Low Voltage Directive: 2014/35/EC.

Electromagnetic Compatibility (EMC) Directive: 2014/30/EC.



Hob top option

«LAE 010 CKG»

INSTALLER'S MANUAL

Appliances must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

This manual should be handed over to the user after installation.



ELECTRICAL CONNECTION

The installation must be carried out in accordance with recognised best practices, the instructions given in this manual and the regulations in force in the country of installation.

BEFORE CONNECTION:

Check that:

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

Electrical power supply:

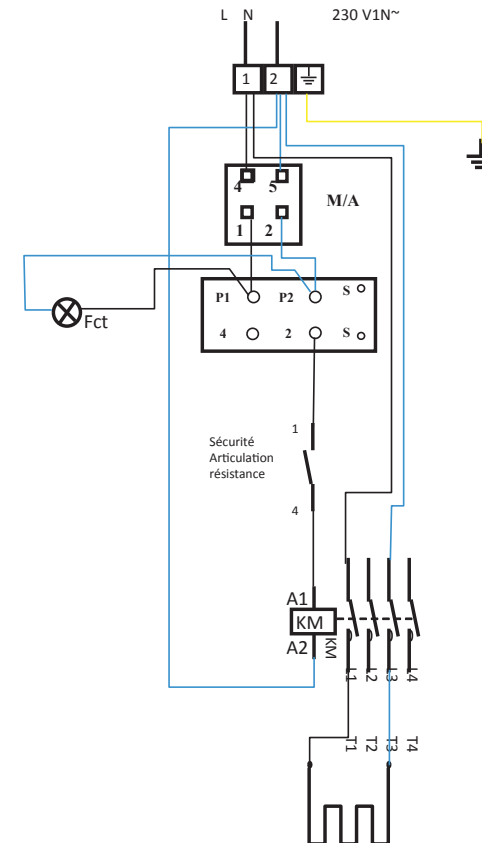
230 V 1N~ 50 Hz + T (non switchable). Connect to base unit if other options are electrical.



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

ELECTRICAL CIRCUIT DIAGRAM

For references and descriptions of the various components refer to table 9 in appendix 0.





Hob top options

«LAG 010 CKG»

«LAE 010 CKG»

USER'S MANUAL

IMPORTANT

It must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a gas other than that for which the cooker is set up must be carried out by a qualified installer.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

WARRANTY

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

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






GAS HOB

Before use, it is imperative to remove all the internal and external plastic packaging & coating, failure to do so will cause irreversible damage to the steel body.

Initial usage will cause some smoke and is no cause for alarm.

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

Use:

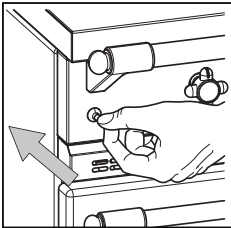
Simultaneously press in and turn the burner dial anti-clockwise to setting «»


Press the ignition button while maintaining pressure on burner dial for about 20 seconds to ignite burner and initialise safety thermocouple.


When the burner is lit, release the knob.

Turn the knob to the desired power.

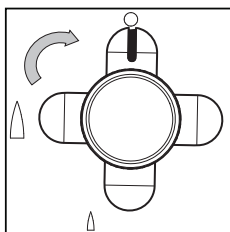
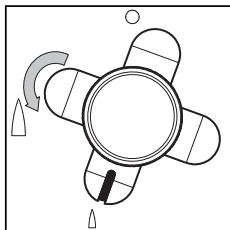
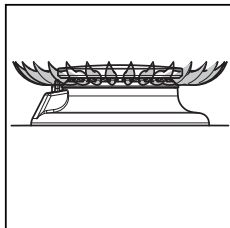
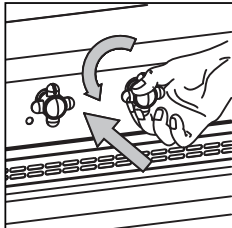
Release the knob.



A reduced flowrate position identified by the «» mark produces the preset minimum burner power (low flame).

To turn off, turn the control knob clockwise to the «» position.

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



ELECTRIC CHARGRILL



Useful hint:

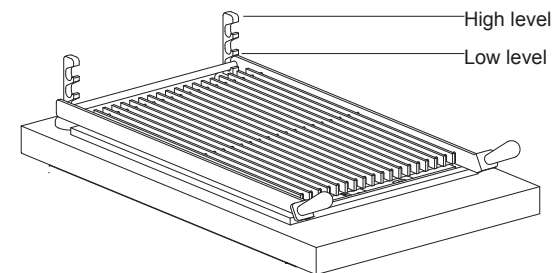
CAUTION:

- Use no oils or fats when cooking over lava rock as these may burn and smoke.
- Untrimmed fat may burn and smoke; simply move the food away from the flame.
- The grill can be fixed in a higher or lower position for fast or slow cooking.

Grilled meat tips:

- Do not score or «spear» the cut or it will lose its juices.
- Use tongs not a fork to turn and clean the grill with a brush between each cooking to avoid the meat sticking to the griddle.

CAUTION: Use oven gloves when taking hold of the grill brass handles to prevent burns.



Recommended temperatures:

- | | |
|------------------|--|
| Very hot: | Use for thin pieces or for blue and red pieces. |
| Hot: | For medium sized piece or medium-thick cuts cooked medium. |
| Medium: | Thick pieces (e.g., ribs of beef) should not be seared too quickly to avoid a well-browned outside and a raw inside. |

Grilles lengthwise and crosswise:

Cuts can be grilled length- and crosswise once or twice; twice will more evenly distributed the juices and produce a better result.



CLEANING AND MAINTENANCE

Before any cleaning work, close the gas supply and/or isolate from the mains electricities supply

Do not use a steam cleaner to clean the range.

Wait until the fire tray has at least partially cooled.

Cooking grill:

After use, scrub the grill on which the food has grilled with a metal brush, while still hot.

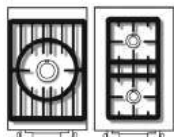
Ashes grease trap fall into the ash-drawer, which may be pulled out completely for emptying.

Body panels:

You can use special-purpose products for stainless steel (e.g. SUMAINOX ®, JOHNSON STAINLESS STEEL ®, PPZ STAINLESS STEEL ®). Never use abrasive products.

CAUTION: Use NO chlorinated cleansers to clean this unit.





Multicooker Module

MULTI-COOKER

LAE 010 CVA

UL 10-2016

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

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



WARNING:

**A CHILD OR ADULT CAN TIP THE RANGE AND BE KILLED.
SEE INSTALLATION INSTRUCTIONS FOR DETAILS.**

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

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

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

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

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

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





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Multicooker Module

«LAE 010 CVA»

TECHNICAL DATA MEASUREMENTS AND DIMENSIONS





TECHNICAL DATA, MEASUREMENTS AND DIMENSIONS

Description:

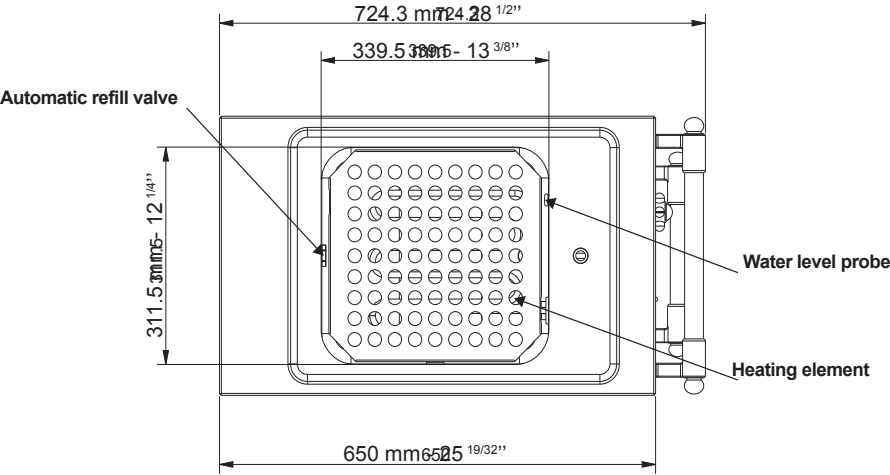
The Lacanche multi-cooker is a module offered as an option on the hobs and ranges above 1000 m - 39 3/8". This module is mounted on the right or left of the units.

Main characteristics:

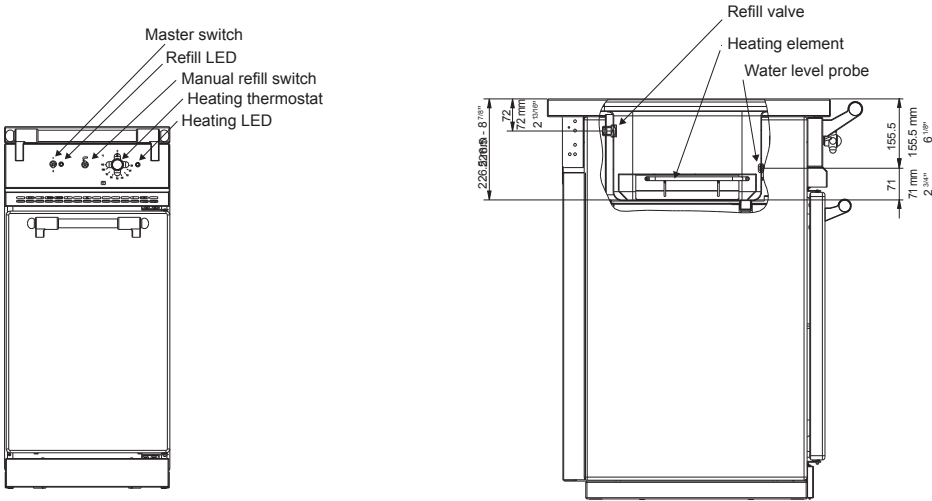
- ▶ Tank: 336 x 308 x 200 mm - 13 15/64" x 12 1/8" x 7 7/8" (GN 2/3) AISI316L (Z2 CND 17-12).
- ▶ Capacity:3.17 gal.
- ▶ Heating element power: 3.5 kW.
- ▶ Thermostat range: 30°C-110°C - 85°-230°F.
- ▶ Safety switch in the case of water supply failure.
- ▶ Temperature and water refill LEDs.
- ▶ Automatic refill system.
- ▶ Manual refill switch.
- ▶ Stainless steel, pivoting heating element.

Accessories:

- ▶ 1 Heating element shield/rack.
- ▶ 1 "Gastronorm 2/3" size perforated, stainless steel pan (3 7/8" height).
- ▶ 1 "Gastronorm 2/3" stainless steel lid.



TECHNICAL DATA, MEASUREMENTS AND DIMENSIONS



Ref.	P	U	I
LAE 010 CV	3500 W - 12 000 BTU	30 A 125 / 250 VAC	15,20



Multicooker Module

«LAE 010 CVA»

INSTALLER'S MANUAL

The installation must be executed according to the instructions of this notice and the local regulations of the city/region/country where the unit is installed. The instructions contained in this manual are destined to professional installers with a good knowledge of electrical and plumbing installation techniques.

This manual will be handed over to the user after installation of the unit.



ELECTRICAL CONNECTION

The cooker must be installed in a workmanlike manner in accordance with the instructions in this manual and locally applicable regulations.

BEFORE CONNECTION:

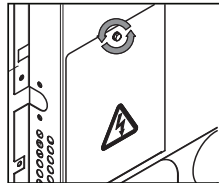
Verify:

- That the electrical supply of the system is compatible with the voltage and power of the range.
- The user's fixed installation must include an all-pole circuit-breaker of approved type.

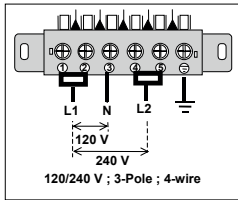
CONNECTION:

- Use a 3-wire grounded cord rated for 13 A or 4-wire rated for 30 A 125 / 250 VAC, type SRD, SRDT, S, SO or ST.
- The length of the conductors of the power cable between the strain relief device and the terminals must be such that the conductors become taut before the earth conductor in case of traction on the cable.
- If this unit is permanently connected to a fixed electrical cable, the cable should be equipped with a fault leak protector.
- If this unit is connected to a wall outlet, the outlet should be permanently accessible.

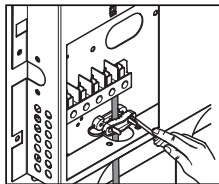
① Remove cover (or covers), to the back of the unit identified by



② Use a standard flexible cable to connect to terminal block.

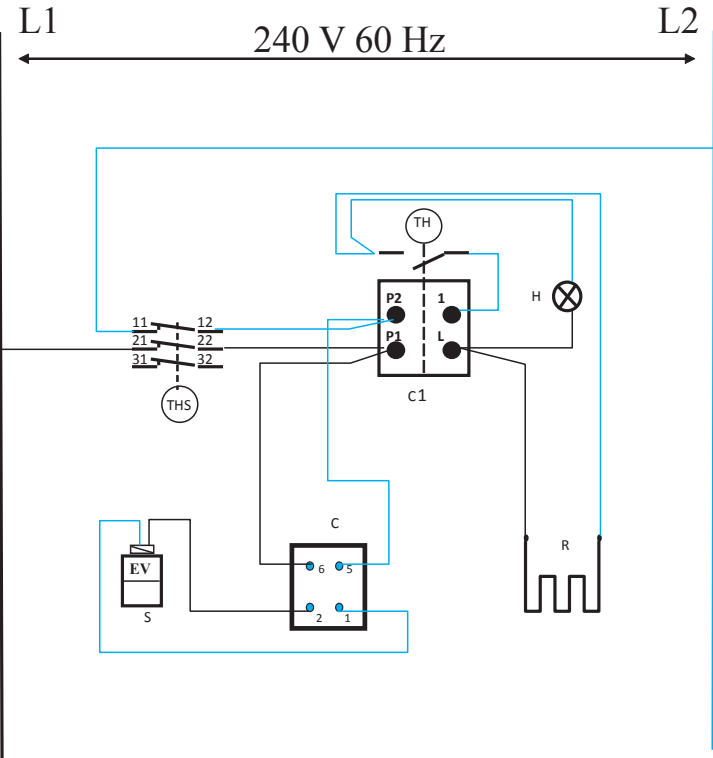


③ Secure the cable by means of cable clamp.



It is hazardous to put the appliance into service without connecting it to suitable ground.

WIRING DIAGRAM



Item n°	Designation	Part number
TL	Three pole limiting thermostat	6537789
TH	Regulating thermostat	6528195
S	Solenoid valve	65109014
R	Heating element	65211013
H	Orange lamp	65231005
C	Switch	65222004
C1	Switch	6528979

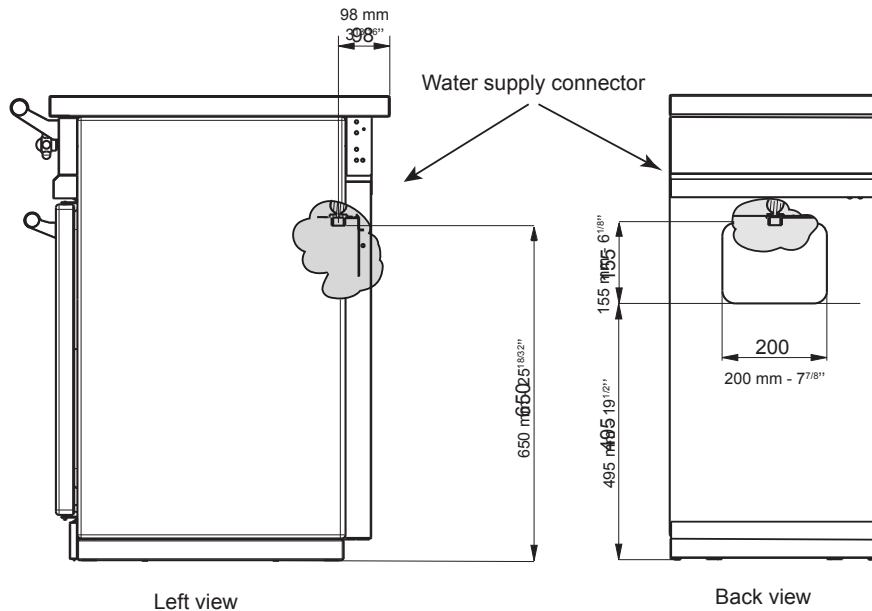
WATER SUPPLY CONNECTION

WATER SUPPLY HOOK-UP:

The multi-cooker must be connected to a potable water supply.

The minimal pressure of the water supply must be 1 bar - 14.5 Psi and the maximum must be 5 bar - 72.5 Psi.

Before connecting the final connection, the pipes, hoses and connectors must be cleaned to remove any debris and impurities.



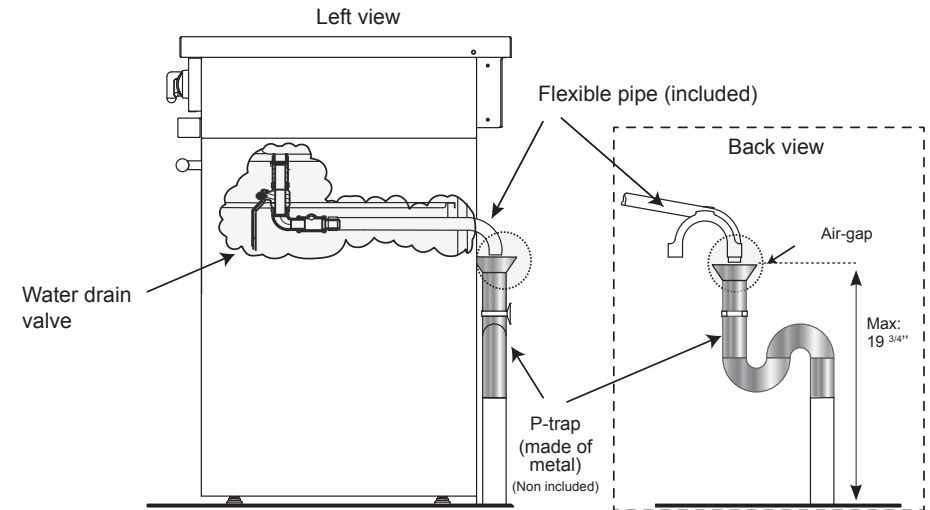
Water connection diameter: 3/4".

Maximum flow: 1,45 gal/mn.

Pressure: 14,5 à 72.5 psi.

WATER SUPPLY CONNECTION

DRAINING OF USED WATER:



IMPORTANT:

The P trap must be made of metal.

An "Air Gap" disconnect is required between the flexible water drain and the P trap leading to the local waste water network.

The disconnect must feature either an "air-gap" disconnect or an "air-vent" disconnect. See drawings below:

- 1: Drain pipe
- 2: Overfill level

E: Diameter

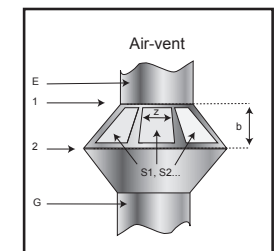
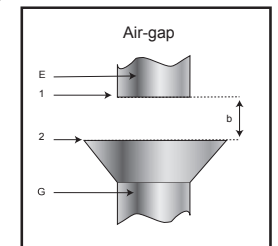
G: Diameter

S1, S2...: Air vents sections

Z: Smallest dimension for air vent

Calculation:

- $b \geq G$
- $b \geq 20 \text{ mm} - 0^{25/32}$
- $G > E$: G must be large enough to allow full drainage of E
- $S_1 + S_2 + \dots \geq b \times \frac{2G}{3}$
- $Z \geq 4 \text{ mm} - 0^{5/32}$





Multicooker Module

«LAE 010 CVA»

USER'S MANUAL

IMPORTANT

This unit must be installed in accordance with the applicable regulations and standards in an adequately ventilated room.

Any changeover to a voltage other than that for which the cooker is set up must be carried out by a qualified engineer.

WARRANTY:

The warranty is stated on the sales contract. Please contact your approved Dealer if any work has to be carried out under warranty. This warranty excludes damage resulting from incorrect installation, improper use or inadequate servicing.





USE

INTRODUCTION:

The Lacanche multi-cooker is a multi-use cooking tool that allows cooking of all kinds of food through three different cooking functions.

- The **“STEAMER”** cooking function allows cooking of vegetables, fish, meat, or any preparations needing soft, regular and homogenous cooking, with a high level of moisture.
- The **“DOUBLE-BATH”** function allows the maintaining in temperature of prepared food, the soft cooking at controlled temperature and the making of preserves.
- The **“BOILING”** function allows the cooking through immersion, the reheating of vacuum packed food, the reheating of pasta and rice, and convection cooking in temperature controlled water.

The thermostatically controlled temperature offers the user a complete array of possible use.

Numerous recipes are available on our website: <http://www.lacanche.com>.

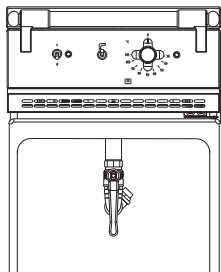
PRECAUTIONS:

→ This appliance is not for use by children. If unfamiliar with this appliance, use should be overseen by a competent person who has read all the relevant information. Before use, it is mandatory to remove all the internal and external plastic packing, failure to do so will cause irreversible damage to the steel walls of the cooker.

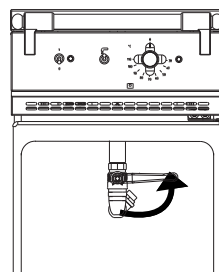
→ Wash the tank of the multi-cooker with non-aggressive soapy water.

Before any use:

- Make sure that the water-supply is opened.
- Shut the drain valve situated below the tank inside the cabinet.



Opened valve



Closed valve

IMPORTANT During any use, the unit must never be left unattended.

WARNING! NEVER USE ANY OTHER LIQUID THAN WATER IN THE MULTICOOKER

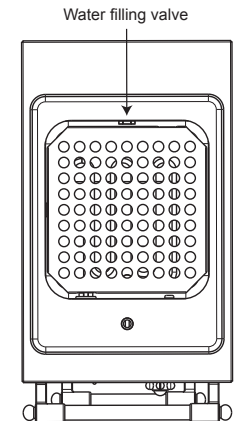
USE

USING THE MULTI-COOKER:

The tank of the multi-cooker fills-up with water through the water-filling valve situated on the back wall of the tank.

Depending on the selected cooking function, the multi-cooker can be filled-up in two different ways:

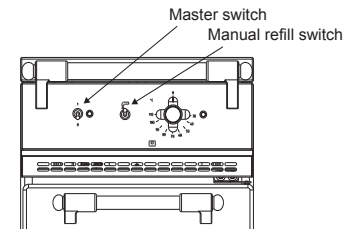
- **Automatically** for the **“STEAMER”** function
- **Manually** for the **“DOUBLE BATH”** and **“BOILING”** functions



FUNCTIONS:

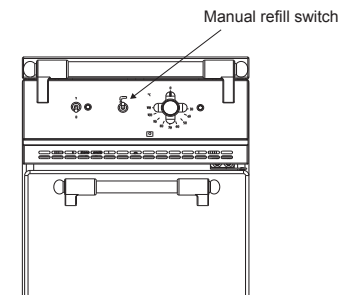
Make sure that the manual water supply switch is on the lower position.

Toggle the master switch to the 1 position.



1) **“STEAMER”** function: *steam cooking*

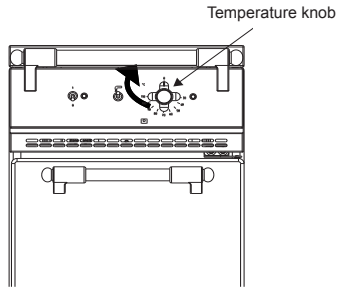
- Make sure that the manual water supply switch is on the lower position.



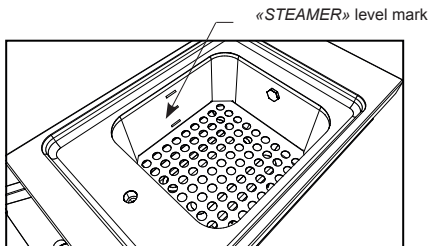


USE

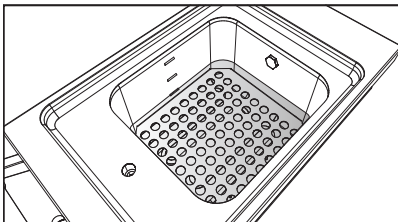
- Turn the temperature knob clockwise to desired temperature. The white LED turns-on.



- After a 15-second delay, the yellow LED turns-on. The multi-cooker fills-up to the first mark, through the water-filling valve situated on the back wall of the tank. (**“STEAMER”** level.)



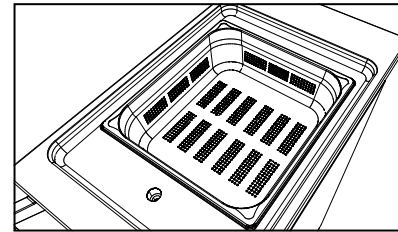
- To compensate for any evaporation during the cooking process, the automatic refill system will re-adjust the water level automatically by refilling the tank to the first mark. The yellow LED will turn-on each time the water refill activates.



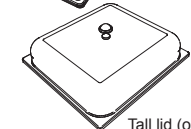
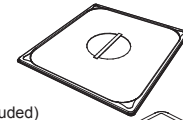
USE



- Place the perforated Gastronorm 2/3 perforated pan (supplied) in the tank of the multi-cooker. Place the food to be cooked in the pan and cover it with the lid (supplied) if necessary. Cook accordingly to the recipe.



Flat lid (included)

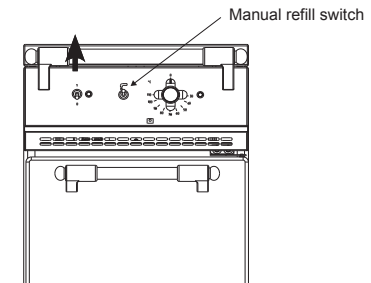


Tall lid (optional)

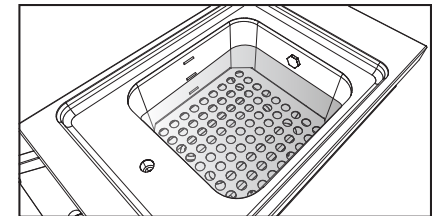
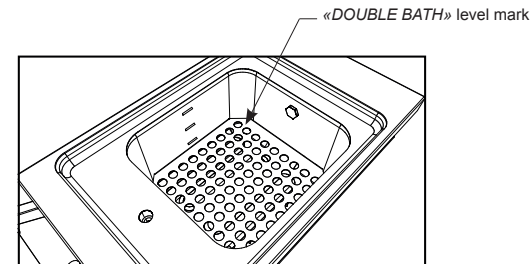
- To stop the function, place the thermostat on the 0 position.
- Drain the tank after usage

2) **“DOUBLE BATH”** function: *cooking, slow cooking, controlled temperature cooking, holding hot*

- Toggle the manual water supply switch upward. The yellow LED turns on. The multi-cooker fills-up through the water-filling valve situated on the back wall of the tank.
- Toggle the switch downward to stop the flow of water when the desired level is reached. The yellow LED turns off.



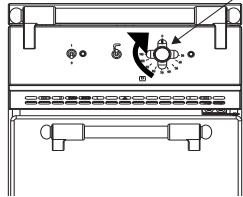
- Fill the tank to the middle mark on the right side of the tank (**“DOUBLE BATH”** water level).



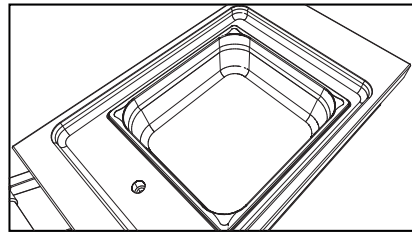
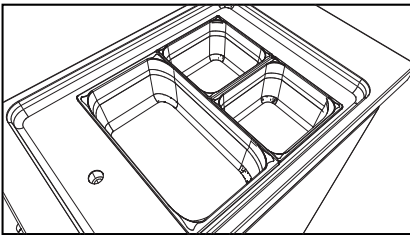
USE

- Turn the temperature knob clockwise to desired temperature. The white LED turns on.

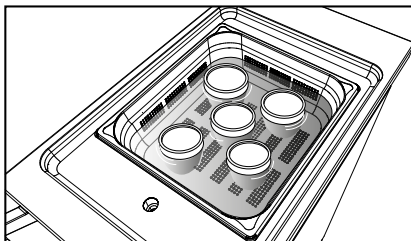
Temperature knob



- The White LED situated at the center of the control panel will turn-off once the desired temperature is reached. The multi-cooker is ready to use.
- To maintain food at temperature, place one or several Gastronorm pans (2/3, 1/3, etc.) containing food and preparation in the multi-cooker and cover it with the corresponding lid.



- It is also possible to place jars, terrines, dishes, pots and pans directly on the Heating element shield/rack, or in the perforated Gastronorm 2/3 pan supplied with the multi-cooker to maintain in temperature, and cook at low temperature (lower than 195°). In this case, the containers will be partially immersed according to their size, to insure sufficient heat exchange. To obtain best result, it is usually recommended to cover the items with a tight fitting lid.



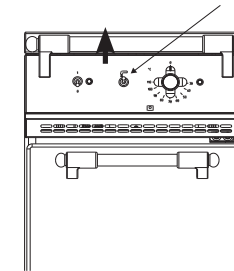
- To stop the **“DOUBLE BATH”** function, place the thermostat on the 0 position.
- Drain the tank after usage.

USE

3) **“BOILING”** function: *cooking, reheating, preserves*

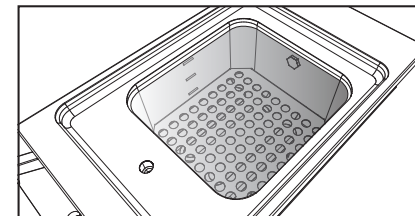
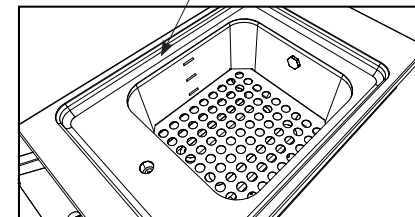
- Toggle the manual water supply switch upward. The yellow LED turns on. The multi-cooker fills-up through the water-filling valve situated on the back wall of the tank.
- Toggle the switch downward to stop the flow of water when the desired level is reached. The yellow LED turns off.

Manual refill switch



- Fill the tank to the middle mark on the right side of the tank. **“BOILING”** water level
- Toggle the switch downward to stop the filling process, once the desired level is obtained. Be sure not to fill the tank above the maximum mark (3.17 gal.)

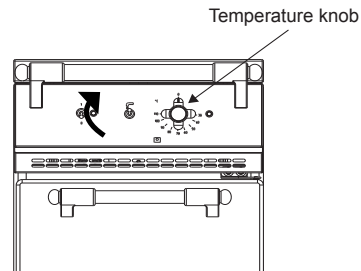
«BOILING» level mark



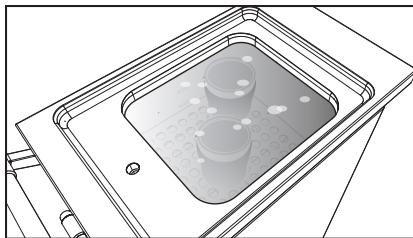


USE

- Turn the temperature knob clockwise to desired temperature. The white LED turns on.



- The heating time depends on the water level and the final temperature desired.
- The White LED situated at the center of the control panel will turn-off once the desired temperature is reached. The multi-cooker is ready to use.
- Place food in sealed containers (preserves, cans, etc.) or food in sealed pouches (vacuum packed, frozen pack), or food in baskets (pasta, rice, vegetables, etc.), directly in the hot (slow cooking, maintaining temperature), simmering (preserving, canning) or boiling water (cooking and/or reheating) depending on the result you wish to attain.



- To stop the **“BOILING”** function, place the thermostat on the 0 position.
- Drain the tank after usage.



USE

SUMMARY OF ESSENTIAL POINTS RELATING TO AUTOMATIC REFILL:

- As soon as the temperature handle is turned to the left (clockwise) the tank of the multi-cooker will start filling-up automatically, up to the first mark (**“STEAMER”** level)
- As a safety, the automatic water refill is set at the factory to reach the first mark at the bottom of the tank, situated right above the heating element.
- The automatic refill system maintains the level of water at the first mark (**“STEAMER”** level) automatically and indefinitely, so the heating element remains submerged at all time.
- Since the automatic water refill system functions only to the first mark level (**“STEAMER”** level), any water level above this mark (**“DOUBLE BATH”** and **“BOILING”** level) must be reached using the manual refill switch.
- It is possible to use the manual refill switch at any point before or during any cooking function to adjust the water level to your specific needs. This adjustment doesn't affect the minimum water level (**“STEAMER”** level) which is managed by the automatic water refill system. If the water level reaches the minimum level, the automatic water refill will take over.



USE

SAFETY SWITCH

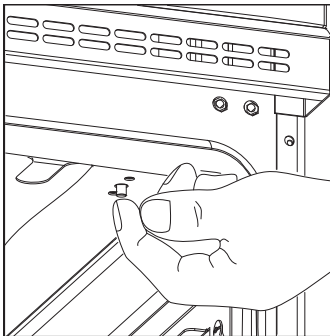
SAFETY AND SECURITY SWITCH:

FUNCTION:

To prevent any overheating, a security/safety switch will shut off the unit if the automatic water refill fails or if the water supply is cut-off, or if the water level in the tank drops below the level of the heating element. This safety/security switch will cut-off all electrical supply to the unit and it needs to be reset by hand.

MANUAL RESET OF THE SAFETY/SECURITY SWITCH:

The manual reset is done by pushing the red button **A** situated below the tank in the cupboard.



USE

UTILISATION DES FONCTIONS DU POLYCUISEUR

Below are a few examples of recipes made possible by the different functions along with the temperatures to use. A large number of recipes are available on our website: <http://www.lacanche.fr>.

1. STEAM FUNCTION

TEMPERATURES C° / °F		RECIPES
C°	°F	
110°	230°	← - Sterilization (Baby bottles, jars, utensils)
105°	220°	← - Vegetable cooking
100°	210°	← - Meat cooking (included pre-roasting)
95°	200°	← - Poultry cooking (included pre-roasting)
90°	195°	← - Finishing and holding (rice, bulgur, couscous, quinoa, etc.)
85°	185°	← - Whole fish
		← - Fish filets
80°	175°	← - Flans, custards
		← - Dim Sum
75°	170°	← - Risen doughs (cooking)
		← - Cakes, sponge cakes, angel-food cakes (cooking)
		← - Dumplings (heating, cooking)
70°	160°	← - Poached eggs
		← - Snow eggs, floating island
		← - Custards, pudding
65°	150°	
60°	140°	
55°	130°	
50°	120°	← - Foie gras (whole)
45°	115°	
40°	105°	← - Yogurt, farmer cheese
35°	95°	← - Yeast dough (proofing)
30°	85°	

2. DOUBLE BATH

TEMPERATURES C° / °F		RECIPES
110°	230°	
105°	220°	← - Jarring, preserves
100°	210°	← - Temperature holding (soups, sauces, garnishes, etc.)
95°	200°	← - Infusing (flavored oils, teas, butters, sauces, etc.)
90°	195°	← - Molded and dished cooking (meat based terrine, etc.)
85°	185°	
80°	175°	← - Egg based molded and dished cooking. (Fish and vegetable terrines & mousses)
75°	170°	← - Whole egg based dessert molded (Flans, crèmes caramel, custards, etc.)
70°	160°	← - Egg yolk based desserts
65°	150°	
60°	140°	← - Defrosting before cooking
55°	130°	← - Foie gras terrine
50°	120°	
45°	115°	
40°	105°	← - Chocolate melting and tempering
35°	95°	
30°	85°	

3. BOILING

TEMPERATURES C° / °F		RECIPES
110°	230°	
105°	220°	← - Sterilization, preserves
100°	210°	← - Pasta and rice cooking
100°	210°	← - Pasta and rice re-heating
95°	200°	← - Eggs in shells
95°	200°	← - Sausage and ham cooking
90°	195°	← - Risen doughs before oven cooking (Bagel, Pretzels)
85°	185°	← - Ballotines (meat, poultry, fish)
80°	175°	← - Galantine before roasting (meat, poultry, fish)
75°	170°	← - Towel wrapped cooking (whole ham)
70°	160°	← - Vacuum packed cooking (prepared dishes)
65°	150°	
60°	140°	← - De-frosting of sealed food before re-heating
55°	130°	← - Vacuum packed foie gras
50°	120°	
45°	115°	
40°	105°	
35°	95°	
30°	85°	

CLEANING AND MAINTENANCE

→ **Before any maintenance and/or cleaning, make sure the electric supply is turned off**

→ **Wait until complete cooling of the tank before any intervention**

ATTENTION : DO NOT USE chlorine based cleaning products to clean the unit.

CLEANING:

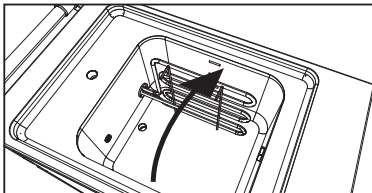
- The low operating temperature of the multi-cooker makes it prone to bacteria development. It is only through a very tight hygiene and systematic cleaning that complete food and sanitary safety can be ensured.
- After each and every use, clean the tank thoroughly with soapy water followed by a triple rinse with clear water.

CAUTION: Draining of the tank:

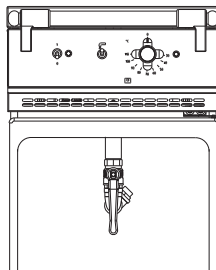
- Wait until partial cooling of the tank. Open the drain valve.

Cleaning the tank:

- Remove the heating element protection. It can be washed in the dishwasher.
- To facilitate the washing of the tank, the heating element pivots.



- Wipe the tank dry after rinsing
- Leave the drain valve open between use

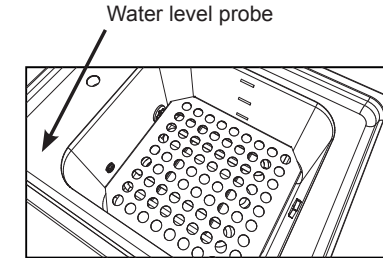


Open valve

CLEANING AND MAINTENANCE

IMPORTANT:

- Make sure that the water level probe located on the lower part of the inner facing of the tank is cleaned after each use.
- DO NOT use any abrasive and/or acid cleaning products or pads to clean the water level probe.



Cabinet:

Clean the inside with a non-abrasive cleaning product.

The use of aggressive cleaning solution is not recommended, but if needed, unclip the gaskets and remove them while cleaning. Rinse and dry thoroughly.

Enamel parts:

Use soapy water, never use abrasive powders.

Body panels:

You can use special-purpose products for stainless steel (e.g. SUMAINOX®, JOHNSON STAINLESS STEEL®, PPZ STAINLESS STEEL®). Never use abrasive products.

CAUTION : Use NO chlorinated cleansers to clean this unit.

ANNEXE 0
APPENDIX 0
ANHANG 0
ANEXO 0
ALLEGATO 0
BIJLAGE 0
ПРИЛОЖЕНИЕ 0

COMPLÉMENT À LA NOTICE D'INSTALLATION





ANNEXE TECHNIQUE

- (FR)** L' INSTALLATION DOIT ETRE REALISEE CONFORMEMENT AUX REGLEMENTATIONS ET NORMES EN VIGUEUR.
(GB) THE APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE APPLICABLE REGULATIONS AND STANDARDS.
(NL) DE APPARATEN MOETEN VOLGENS DE GELDENDE DE WEITTEN EN VOORSCHRIFTEN WORDEN GEINSTALLEERD.
(DE) DIE INSTALLATION MUSS NACH DEN GELTENDEN VORSCHRIFTEN UND NORMEN VORGENOMMEN WERDEN.
(IT) L'INSTALLAZIONE DEVE ESSERE REALIZZATA CONFORMEMENTE AIRE GOLAMENTI E ALLE NORME IN VIGORE.
(ES) LA INSTALACIÓN DEBE REALIZARSE DE CONFORMIDAD CON LAS NORMATIVAS Y REGLAS EN VIGOR.
(PT) A INSTALAÇÃO DEVE SER REALIZADA CONFORME OS REGULAMENTOS E AS NORMAS EM VIGOR.

Conformité du débit d'air neuf / Correct fresh air flowrate / Juiste doorvoerhoeveelheid verse lucht / Die Übereinstimmung des Frischluftdurchsatzes / La conformità del flusso di aria nuova / La conformidad del caudal de aire nuevo / A conformidade do débito de ar novo

2 m³/ h / kW

Table et carrosserie / Cooking surface and body panels / Kochfeld und Gehäuse / Piano e rivestimento esterno / Spisytta och chassi / Encimera y carrocería / Placa e estrutura :

Tableau / Table /Tabelle /Tabella / Tablă / Cuadro / Quadro 1			
Repère / Item	Désignation / Designation / Omschrijving / Designazione	Beskrivning/ Designación/ Designação	Diamètre brûleur / Burner diameter/ Brenner diameter/ Diametro bruciatore/ Brännardiameter/ Diámetro quemador/ Diâmetro queimador
T	Tradition	Tradition	Ø 107 – 137 mm
A	Ultra-rapide / Ultra fast/ Ultra snel/ Ultra-rápido	Extrasnabb/ Ultrarrápido/ Ultra-rápido	Ø 107 – 137 mm
B	Intensif / Intensive / Intensiv/ Intensivo	Intensiv/ Intensivo/ Intensivo	Ø 90 – 120 mm
C	Rapide / Fast / Schnell / Rapido	Snabb/ Rápido/ Rápido	Ø 72 – 102 mm
D	Semi-rapide / Semi fast / Semi snel/ Semi rapido	Halvsnabb/ Semirrápido/ Semi-rápido	Ø 55 – 85 mm



ANNEXE TECHNIQUE

Foyers radiants (option) / Ceramic hobs (option) / Glaskeramik-Kochfeld (option) / Fornelli radianti (opzione) / Glaskeramikhäll (tillval) / Zonas de cocción radiantes (opción) / Placas irradiantes (opção)

Repère / Item	Tableau / Table / Tabelle / Tabella / Tablå / Cuadro / Quadro 2	Ø	P
A	Foyer simple circuit / Single hotplate / Einkreis-Kochzone/ Fornello circuito semplice / Platta med enkel strömkrets / Zona de cocción simple circuito / Placas circuito simples	210	2100 W
B	Foyer double circuit, / Dual hotplate / Dubblecircuitovens/ Zweikreis-Kochzone/ Fornello circuito doppio / Platta med dubbel strömkrets i / Zona de cocción doble circuito / Placas duplo circuito	140/210	1000/2100 W
C	Foyer ovale / oval hob / Ovale kookzone/ Fornello ovale/ Oval zon / Zona de cocción ovalada / Zona de cocción ovalada	170 x 265	800/1400/2200 W

Foyers induction (option)

Repère / Item	Tableau / Table / Tabelle / Tabella / Tablå / Cuadro / Quadro 2		
	Ø	P	Booster
A	270	2400 W	3300 W
B	200	1850 W	2500 W
C	145	1400 W	1800 W

Table électrique (option) / Electric hotplates (option)

Tableau / Table 3					
Repère / Item	A	B	C	D	E
Ø	220	220	180	180	145
P	2600	2000	2000	1500	1500



ANNEXE TECHNIQUE

Débit calorifique nominal et consommations horaire / Pressures and hourly consumption/ Drukwaarden en energieverbruik per uur / Druck und Stundenverbrauch / Pressioni e consumo orario/ Tryck och timkonsumtion/ Pressões e consumos horários/ Pressões e consumos horários :

		G20		G 20		G 25		G 25		G 30		G 31		G 30		G 31		G 110		G 120	
		15 mbar		20 mbar		20 mbar		25 mbar		28-30 mbar		37 mbar		50 mbar		50 mbar		8 mbar		8 mbar	
		m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	m ³ /h	kW	kg/h	kW	kg/h	kW	kg/h	kW	kg/h	kW	m ³ /h	kW	m ³ /h	kW
F / O	55 litres	0,34	3,2	0,34	3,2	0,39	3,2	0,39	3,2	0,29	3,7	0,29	3,7	0,29	3,7	0,29	3,7	0,90	3,5	0,80	3,5
	60 litres	0,39	3,7	0,42	4	0,49	4	0,49	4	0,31	4	0,31	4	0,31	4	0,31	4	1,03	4	0,92	4
F BT*	55 litres	0,34	3,2	0,37	3,5	0,43	3,5	0,43	3,5	0,29	3,7	0,29	3,7	0,29	3,7	0,29	3,7	0,90	3,5	0,80	3,5
	60 litres	0,39	3,7	0,42	4	0,49	4	0,49	4	0,31	4	0,31	4	0,31	4	0,31	4	1,03	4	0,92	4
Charcoal	6 kW			0,65	6,1	0,75	6,1	0,75	6,1	0,48	6,1	0,47	6,1	0,48	6,1	0,47	86,1	1,57	6,1	1,40	6,1
SK/SR	4.8 kW			0,4	4	0,49	4,0	0,43	3,5	0,23	3,2	0,25	3,2	0,31	4,0	0,31	4,0				
T	5 kW	0,44	4,2	0,53	5	0,61	5	0,61	5	0,39	5	0,39	5	0,39	5	0,39	5	1,29	5	1,15	5
A	5 kW	0,44	4,2	0,53	5	0,61	5	0,61	5	0,33	4,2	0,32	4,2	0,33	4,2	0,32	4,2	1,29	5	1,15	5
B	4 kW	0,38	3,6	0,42	4	0,49	4	0,49	4	0,26	3,3	0,25	3,3	0,26	3,3	0,25	3,3	1,03	4	0,91	4
C	3 kW	0,32	3	0,32	3	0,36	3	0,36	3	0,20	2,6	0,20	2,6	0,20	2,6	0,20	2,6	0,77	3	0,69	3
D	1,5 kW	0,18	1,7	0,18	1,7	0,21	1,7	0,21	1,7	0,13	1,75	0,13	1,75	0,13	1,75	0,11	1,5	0,44	1,7	0,39	1,7

Puissances calculées sur pouvoir calorifique inférieur / Power calculated on lower calorific value / Leistung berechnet nach dem unteren Heizwert / Potenza calcolata su potere calorifico inferiore / Effekt beräknad på det undre värmevärdet./ Potencia calculada respecto al poder calorifico inferior./ Potência calculada no poder calorifico inferior.

* **F BT** : Four basse température / Low-temperature oven / Lage Temperatuur oven / Niedertemperaturofen / Forno Bassa Temperatura / Horno Baja Temperatura / Alternativ lågtemperaturugn / Baixa Temperatura

Débit calorifique nominal et débit réduit

		G20		G 20		G 25		G 25		G 30		G 31		G 30		G 31		G 110		G 120	
		15 mbar		20 mbar		20 mbar		25 mbar		28-30 mbar		37 mbar		50 mbar		50 mbar		8 mbar		8 mbar	
			kW		kW		kW		kW		kW		kW		kW		kW		kW		kW
F / O	55 litres	3,2	0,96	3,2	0,96	3,2	0,96	3,2	0,96	3,7	1,11	3,7	1,11	3,7	1,11	3,7	1,11	3,5	1,05	3,5	1,05
	60 litres	3,7	1,11	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2
F BT*	55 litres	3,2	0,96	3,5	1,05	3,5	1,05	3,5	1,05	3,7	1,11	3,7	1,11	3,7	1,11	3,7	1,11	3,5	1,05	3,5	1,05
	60 litres	3,7	1,11	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2	4,0	1,2
Charcoal	6 kW			6,1	2,25	6,1	2,25	6,1	2,25	6,1	2,25	6,1	2,25	6,1	2,25	6,1	2,25	6,1	2,25	6,1	2,25
SK/SR	4.8 kW			4	1,48	4,0	1,48	3,5	1,29	3,2	1,18	3,2	1,18	4,0	1,48	4,0	1,48				



ANNEXE TECHNIQUE

		G20		G 20		G 25		G 25		G 30		G 31		G 30		G 31		G 110		G 120	
		15 mbar		20 mbar		20 mbar		25 mbar		28-30 mbar		37 mbar		50 mbar		50 mbar		8 mbar		8 mbar	
			kW		kW		kW		kW		kW		kW		kW		kW		kW		kW
A	5 kW	4,2	1,26	5	1,5	5	1,5	5	1,5	4,2	1,26	4,2	1,26	4,2	1,26	4,2	1,26	5	1,5	5	1,5
T	5 kW	4,2	1,26	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5	5	1,5
B	4 kW	3,6	1,08	4,0	1,2	4,0	1,2	4,0	1,2	3,3	0,99	3,3	0,99	3,3	0,99	3,3	0,99	4,0	1,2	4,0	1,2
C	3 kW	3	0,9	3	0,9	3	0,9	3	0,9	2,6	0,78	2,6	0,78	2,6	0,78	2,6	0,78	3	0,9	3	0,9
D	1,5 kW	1,7	0,51	1,7	0,51	1,7	0,51	1,7	0,51	1,75	0,52	1,75	0,52	1,75	0,52	1,5	0,45	1,7	0,45	1,7	0,45



ANNEXE TECHNIQUE

Changement de gaz / Change of gas / Gaswechsel / Cambiamento di gas / Byte av gas / Cambio de gas / Mudança de gás :

PAYS / COUNTRY / LAND/ PAESE / PAÍS / PAÍSES	PRESSION (Pn) / PRESSURE (Pn) / DRUK (Pn) PRESSIONE(Pn) / TRYCK (Pn) / PRESIÓN (Pn) PRESSÃO (Pn)	CATEGORIE / CATEGORY / CATEGORIE / KATEGORIE / CATEGORIA / KATEGORI / CATEGORÍA / CATEGORIA
AT	20 ; 50	II2H3B/P
BE-FR	20/25 ; 28-30/37	II2E+3+
FR	20 ; 50	II2E+3B/P
DE	8 ; 20 ; 50	III1ab2ELL3B/P
DK	8 ; 20 ; 30	III1a2H3B/P
ES-IE-PT-GB-CH-GR	20 ; 28-30/37	II2H3+
FI	20 ; 30	II2H3B/P
LU	20 ; 28-30/37	II2E+3+
LU	20 ; 50	II2E3B/P
IT	8 ; 20 ; 28-30/37	III1a2H3+
NL	25 ; 50	II2L3P
NL	25 ; 30	II2L3B/P
NO	30	I3B/P
ES-CH	20 ; 50	II2H3P
IS	20	I2H
SE	8 ; 20 ; 30	III1ab2H3B/P



ANNEXE TECHNIQUE

Injecteurs / Orifice / Injector / Inietttore / Injektor / Inyector / Injektor :

Tableau / Table /Tabelle /Tabella / Tablă / Cuadro / Quadro 6						
Brûleurs / Burners / Brenners / Bruciatori / Brännare / Quemadores / Queimadores		1,5 kW D	3 kW C	4 kW B	5 kW A	5 kW PCF T
GAZ / GAS / GÁS	Pression / Pressure / Druk / Pressione / Tryck / Presión / Pressão					
G 20	15 mbar	105	140	160	170	170
G 20	20 mbar	100	130	150	170	170
G 25	20 mbar	110	140	160	180	180
G 25	25 mbar	100	130	150	170	170
G 30	28-30 mbar	65	80	90	100	110
G 30	50 mbar	50	70	80	90	100
G 31	37 mbar	65	80	90	100	110
G 31	50 mbar	50	70	80	90	100
G 110	8 mbar	170	250	320	370	370
G 120	8 mbar	170	230	300	320	320
G 20	10 mbar	105	140	165	175	175
G 31	27,5 mbar	65	90	105	110	110



ANNEXE TECHNIQUE

Réglage de l'air primaire / Adjustment of primary air / Einstellung der Primärluft / Regolazione dell'aria primaria / Reglage av luftintag / Regulación del aire primario / Ajuste do ar primário :

Tableau / Table / Tabelle / Tabella / Tablă / Cuadro / Quadro 7						
Brûleurs / Burners / Brenners / Bruciatori / Brännare / Quemadores / Queimadores		1,5 kW D	3 kW C	4 kW B	5 kW A	5 kW PCF T
GAZ/ GAS / GÁS	Pression / Pressure / Druk / Pressione / Tryck / Presión / Pressão					
G 20	15 mbar	1,2	2	2	3	3
G 20	20 mbar	1,2	2	2	3	3
G 25	20 mbar	1,2	2	2	3	3
G 25	25 mbar	1,2	2	2	3	3
G 30	28-30 mbar	1,2	2	2	3	3
G 30	50 mbar	1,2	2	2	3	3
G 31	37 mbar	1,2	2	2	3	3
G 31	50 mbar	1,2	2	2	3	3
G 110	8 mbar	1	2	2	3	3
G 120	8 mbar	1	2	2	3	3
G 20	10 mbar	1,2	2	3	3	3
G 31	27,5 mbar	1,2	2	2	3	3



ANNEXE TECHNIQUE

FOUR / OVEN / OFEN / FORNO / HORNO / UGN

Réglage de l'air primaire / Adjustment of primary air / Einstellung der Primärluft / Regolazione dell'aria primaria / Reglage av luftintag / Regulación del aire primario / Ajuste do ar primário :

Injecteurs / Orifice / Injector / Iniettore / Injektor / Inyector / Injector :

Tableau / Table / Tabelle / Tabella / Tablå / Cuadro / Quadro 8					
GAZ GAS / GÁS	Pression / Pressure / Druk / Pressione / Tryck / Presión / Pressão	Four /Oven / Ofen / Forno / Horno / Ugn 55 litres		Four /Oven / Ofen / Forno / Horno / Ugn 62 litres	
		Injecteurs / Orifice / Injector / Iniettore / Injektor / Inyector / Injector	Ouverture en mm./ Opening in mm./ Öffnungsweite in mm Apertura in mm./ Öppning i mm./ Abertura em mm	Injecteurs / Orifice / Injector / Iniettore / Injektor / Inyector / Injector	Ouverture en mm./ Opening in mm./ Öffnungsweite in mm Apertura in mm./ Öppning i mm./ Abertura em mm
G 20	15 mbar	145	1	155	1
G20	20 mbar	135	1	150	1
G25	20 mbar	155	1	160	1
G25	25 mbar	135	1	150	1
G30	28-30 mbar	95	4	100	4
G30	50 mbar	80	4	90	4
G31	37 mbar	95	4	100	4
G31	50 mbar	80	4	90	4
G110	8 mbar	260	1	280	1
G120	8 mbar	240	1	260	1



ANNEXE TECHNIQUE

Réglage de l'air de veilleuse (Option Basse Température)/ Adjusting pilot burner air supply (Option for Low Temperature) / Einstellung der Zündflammenluft (Option für Niedertemperaturofen) / Regolazione dell'aria della fiammella di sicurezza (Opzione per forno Basso Temperatura) / Regulación del aire de la llama piloto (Opción para horno Baja Temperatura) / Ajuste do ar do piloto (Opção para Baixa Temperatura) :

Tableau / Table /Tabelle /Tabella / Tablă / Cuadro / Quadro 9								
Four basse température / Low-temperature oven / Lage Temperatuur oven / Niedertemperaturofen / Forno Basso Temperatura / Horno Baja Temperatura / Alternativ lågtemperaturugn / Baixa Temperatura								
			Four /Oven / Ofen / Forno / Horno / Ugn				Veilleuse /Pilot / waakvlambrander / Zündflamme / Fiammella di sicurezza / Llama piloto / Piloto	
			55 litres		62 litres			
GAZ GAS / GÁS		Pression / Pressure / Druk / Pressione / Tryck / Presión / Pressão	Ø injecteur / injector / Iniettore / Inyector / Injektor	Ouverture en mm./ Opening in mm./ Öffnungsweite in mm Apertura in mm./ Öppning i mm./ Abertura em mm	Ø injecteur / injector / Iniettore / Inyector / Injektor	Ouverture en mm./ Opening in mm./ Öffnungsweite in mm Apertura in mm./ Öppning i mm./ Abertura em mm	Ø injecteur / injector / Iniettore / Inyector / Injektor	Ouverture en mm./ Opening in mm./ Öffnungsweite in mm Apertura in mm./ Öppning i mm./ Abertura em mm
G20	GNH	15 mbar	145	1	155	1	40	1/2
G20	GNH	20 mbar	135	1	150	1	40	1/2
G25	GNL	20 mbar	155	1	160	1	40	1/2
G25	GNL	25 mbar	135	1	150	1	40	1/2
G30	Butane	28-30 mbar	95	4	100	4	20	1/1
G30	Butane	50 mbar	80	4	90	4	20	1/1
G31	Propane	37 mbar	95	4	100	4	20	1/1
G31	Propane	50 mbar	80	4	90	4	20	1/1
G110		8 mbar	260	1	280	1	70	1/2
G120		8 mbar	240	1	260	1	70	1/2



ANNEXE TECHNIQUE

Référence éléments électriques

Tableau / Table / Tabelle / Tabella / Tablă / Cuadro / Quadro 10

Rep / Item n°	Désignation / Designation / Omschrijving / Designazione / Beskrivning/ Designación/ Designação	Référence / Part number
TL	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostat med säkerhet / Termóstato de segurança	38562
TL1	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostat med säkerhet / Termóstato de segurança	37879
TL2	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostat med säkerhet / Termóstato de segurança	39942
TL3	Thermostat de sécurité / Safety thermostat / Thermostaat met beveiliging / Thermostat mit Sicherheit / Termostato di sicurezza / Termostato de seguridad / Termostat med säkerhet / Termóstato de segurança	224003
TH	Thermostat régulation / Control thermostat / Regelthermostaat / Regelthermostat / Termostato di regolazione/ Termostato de regulación / Termóstato de regulação	224010
TH1	Thermostat régulation / Control thermostat / Regelthermostaat / Regelthermostat / Termostato di regolazione/ Termostato de regulación / Termóstato de regulação	224007
TH2	Thermostat régulation / Control thermostat / Regelthermostaat / Regelthermostat / Termostato di regolazione/ Termostato de regulación / Termóstato de regulação	28195
TD	Thermostat à disque	224009
S	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	52194
SA	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	40129
SB	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	53435
S1	Bouton d'allumage / Ignition button / Drukknop / Zündtaster / Pulsante / Botón pulsador / Tryckknapp / Botão de pressão	222004
S2	Doseur / Variable power control switch / Energieregelaar / Energiedosierer / Regolatore d'energia / Dosificador de energía / Variabel strömbrytare / Doseador de energia	35287
S3	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	28979
S4	Electrovanne / Solenoid valve / Magneetventiel / Elektroventil / Elettrovalvola / Electroválvula / Magnetventiel / Electroválvula	109014
S5	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	222005
S6	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	221005
S7	Commutateur / Switch / Omschakelaar / Schlater / Commutatore / Conmutador / Strömbrytare / Comutador	222013
D	Doseur d'énergie / Variable power control switch / Energieregelaar / Energiedosierer / Dosatore d'energia / Energidoserare / Dosificator	225001
D1	Doseur d'énergie / Variable power control switch / Energieregelaar / Energiedosierer / Dosatore d'energia / Energidoserare / Dosificator	35760
D2	Doseur d'énergie / Variable power control switch / Energieregelaar / Energiedosierer / Dosatore d'energia / Energidoserare / Dosificator	225003
A	Allumeur / Module spark / Ontsteking / Anzünder / Accenditore / Encendedor / Tändare / Acendedor	226007
B	Bougie de table / Top burner electrode / Kooktafel-ontstekingsplug / Zündkerze am Kochfeld / Candela del piano cottura / Bujía de encendido de encimera / Spishällens tändstift / Vela de mesa	226006
B1	Bougie de four / Oven electrode / Oven-ontstekingsplug / Zündkerze im Ofen / Candela del forno / Bujía de encendido de horno / Ugnens tändstift / Vela de forno	53063
C	Connecteur / Connector / Koppeling / Kontakt / Connettore/ Kontakt / Conector	251002



ANNEXE TECHNIQUE

Référence éléments électriques (suite)		
Rep / Item n°	Désignation / Designation / Omschrijving / Designazione / Beskrivning / Designación / Designação	Référence / Part number
X1	Bornier de raccordement / Terminal block / Aansluitklemblok / Anschusssklemmblock / Morsettiera / Placa de bornes de conexión / Kopplingsklämman / Caixa de terminais	51785
X	Bornier de raccordement / Terminal block / Aansluitklemblok / Anschusssklemmblock / Morsettiera / Placa de bornes de conexión / Kopplingsklämman / Caixa de terminais	51922
R	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	36147
RA	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211018
RB	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	32362
RC	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	32917
R1	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	30051
R1A	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	35970
R2	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	27752
R3	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	30624
R4	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	39168
R5	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211006
R6	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	652208
R7	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	32415
R8	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211007
R9	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211014
R10	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211024
R11	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211030
R12	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211026
R13	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211032
R14	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211029
R15	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211028
R16	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211027
RV1	Foyer / Hotplate / Stralingselement / Kochzone / Fornello / Zona de cocción / Platta / Placa	32987
RV2	Foyer / Hotplate / Stralingselement / Kochzone / Fornello / Zona de cocción / Platta / Placa	35285
RV3	Foyer / Hotplate / Stralingselement / Kochzone / Fornello / Zona de cocción / Platta / Placa	212004
RV4	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	36157
RV5	Résistance / Heating element / Weerstand / Widerstand / Resistenza / Resistencia / Motstånd / Resistência	211013
P1	Plaque / Electric plate / Kook plate Ø 145 - 1500 W	17745
P2	Plaque / Electric plate / Kook plate Ø 180 - 2000 W	50952
P3	Plaque / Electric plate Ø 220 - 2600 W	27688
P4	Plaque / Electric plate Ø 180 - 1500 W	50951



ANNEXE TECHNIQUE

Référence éléments électriques (suite)		
Rep / Item n°	Désignation / Designation / Omschrijving / Designazione / Beskrivning/ Designación/ Designação	Référence / Part number
H1	Voyant Orange / Orange indicator / Oranje controlelampje / Orangene Kontrollampe / Spia arancione / Piloto naranja / Orange kontrollampan / Indicador laranja	231007
P5	Plaque / Electric plate Ø 220 - 2000 W	50953
F	Fusible / Fuse / Zekering / Sicherung / Fusibile / Säkring / Fusible / Fusivel	390001
M	Ventilateur ref r2k 150 ac01-15 + ecrou borgne	39815
M1	Moteur / Motor / Motore	260007
M2	Moteur / Motor	260005
M3	Moteur / Motor / Motore	260012
MI	Minuterie / Timer / Timer 0-120 mn / Programmuhr 0-120 mn / Minuteria 0-120 mn / Timer 0-120 mn / Minutería 0-120 mn / Temprorizador 0-120 mn	28965
H2	Voyant Orange / Orange indicator / Oranje controlelampje / Orangene Kontrollampe / Spia arancione / Piloto naranja / Orange kontrollampan / Indicador laranja 220-240 V	40106
H3	Voyant Orange / Orange indicator / Oranje controlelampje / Orangene Kontrollampe / Spia arancione / Piloto naranja / Orange kontrollampan / Indicador laranja 400 V	40107
H4	Voyant cristal/Cristal indicator/ Kristal Kontrollampe	231017
KM1	Contacteur / Contactor / Contactsluiter / Schaltschütz / Contattore / Contactor de potencia / Contactor	223002
KM2		223001*
Q1	Connecteur mâle / Male connector / Mnl. Koppeling / Kontakstift / Connettore maschio / Conector macho / Hankontakt / Conector macho	31654
Q2	Connecteur femelle / Female connector / Vrl. Koppeling / Kontakthülse / Connettore femmina / Conector hembra / Honkontakt / Conector fêmea	31655
CRD	Témoin de chaleur résiduelle / Residual heat LEDs / Restwarmte-LEDs / Leuchtanzeige für Restwärme / Spia di calore residuo / Testigo de calor residual / Kontrollampa för restvärme /	231003
TT	Turbine tangentielle	26009
L	lampe	232003
Mr	Mini rupteur	222011

Four basse température / Low-temperature oven / Lage Temperatuur oven / Niedertemperaturofen / Forno Bassa Temperatura / Horno Baja Temperatura / Alternativ lågtemperaturugn / Baixa Temperatura		
S2	Micro-contact / Micro-switch	222001
A1	Allumeur / Module spark / Ontsteking / Anzünder / Accenditore / Encendedor / Tändare / Acendedor	226001
B2	Bougie four / Oven electrode / Oven-ontstekingsplug / Zündkerze im Ofen / Candela del forno / Bujía de encendido de horno / Ugnens tändstift / Vela de forno	103004



ANNEXE TECHNIQUE

THbt	Thermostat 50-300°C / Control thermostat 50-300°C / Regelthermostaat 50-300°C / Regelthermostat 50-300°C / Termostato di regolazione 50-300°C / Termostato de regulación 50- 300°C / Termóstato de regulação 50-300°C	53670
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Tableau / Table /Tabelle /Tabella / Tablå / Cuadro / Quadro 11

SCHEMA DE GAZAGE / GAS CIRCUIT DIAGRAMME / GASSCHEMA / GASSHALTBILD / SCHEMA DI GASATURA / ESQUEMA DE GASIFICACIÓN / ESQUEMA DO GÁS

Désignation / Designation / Omschrijving / Designazione / Beskrivning/ Designación/ Designação	Référence / Part number / N°
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlock / Espalhador 1,5 kW	65.330005
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlock / Espalhador 3,0 W	65.330006
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlock / Espalhador 4,0 kW	65.330007
Chapeau de brûleur / Burner cap / Branderdop / Brenneraufsatz / Cappello del bruciatore / Tapa de quemador / Brännarlock / Espalhador 5,0 kW	65.330008
Coprs de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 1,5 kW	65.640003
Coprs de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 3,0 kW	65.640004
Coprs de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 4,0 kW	65.640005
Coprs de brûleur / Burner bowl / Branderschacht / Sicherheitbrennerkörper / Corpo del bruciatore / Cuerpo de quemador / Brännarkropp / Corpo do queimador 5,0 kW	65.640006
Bouchon de prise de pression	65.32638
Porte injecteur (table)/ Injector holder (Cooking surface) / Injectorhouder (Kooktafel) / Düsenhalter (Kochfeld) / Porta-iniettore (tavolo) / Portainyector (encimera) / Injektorhållare (Klassisk spishåll) / Porta-injector (mesa)	65.30915
Thermocouple (table) / Thermokoppel (Cooking surface) / Thermokoppel (Kooktafel) / Thermokoppel (Kochfeld) / Termocoppia (tavolo) / Termopar (encimera) / Termoelement (Klassisk spishåll) / Termopar (mesa)	65.39895
Ens. Brûleur / Burner assy / Branderset / Brennersystem / Ins bruciatore / Conjunto quemador / Brännaraggregat / Conjunto quemador	88.248300
Joint / Gasket / Afdichting / Dichtung / Guarnizione / Junta / Packning / Junta	65.119003



ANNEXE TECHNIQUE

SCHEMA DE GAZAGE / GAS CIRCUIT DIAGRAMME / GASSCHEMA / GASSHALTBILD / SCHEMA DI GASATURA / ESQUEMA DE GASIFICACIÓN / ESQUEMA DO GÁS

Désignation / Designation / Omschrijving / Designazione / Beskrivning / Designación / Designação	Référence / Part number / N°
Robinet de table / Gas valve / Sicherheits-Kochfeldventil / Rubinetto tavolo / Säkerhetsventil värmeplattan / Llave de seguridad encimera / Torneira da placa com segurança	65.39140
Bague d'air / Air Shuttler / Luchtring / Luftring / Anello dell'aria / Anillo de aire / Luftringen / Anel de ar	65.080005
Tube mélangeur / Mixing tube (1,5-3,0-4,0 & 5,0 kW)	65.064007
Porte injecteur / Injector holder / Injectorhouder / Düsenhalter / Porta-iniettore / Portainyector / Injektorhållare / Porta-injector	65.033018
Rondelle d'étanchéité / Sealing ring / Dichtingsring / Dichtungsscheibe / Rondella di tenuta stagna / Arandela de estanqueidad / Tätningsbricka / Anilha de vedação.	65.430007
Robinet de table / Gas valve / Sicherheits-Kochfeldventil / Rubinetto tavolo / Säkerhetsventil värmeplattan / Llave de seguridad encimera / Torneira da placa com segurança	65.51114
Porte injecteur (four) / Injector holder / Injectorhouder / Düsenhalter / Porta-iniettore / Portainyector / Injektorhållare / Porta-injector	65.51764
Thermocouple / Thermokoppel / Thermokoppel / Thermokoppel / Termocoppia / Termopar / Termoelement / Termopar	65.39896
Robinet thermostatique de four / Oven thermostat valve / Thermostaatkraan van oven / Thermostatsches Ventil / Rubinetto termostatico del forno / Llave termostática de horno / Termostatventil / Torneira termostática	65.51110
Porte injecteur four / Injector holder / Injectorhouder / Düsenhalter / Porta-iniettore / Portainyector / Injektorhållare / Porta-injector	65.51764
Four basse température / Low-temperature oven / Lage Temperatuur oven / Niedertemperaturofen / Forno Bassa Temperatura / Horno Baja Temperatura / Alternativ lågtemperaturugn / Baixa Temperatura	
Veilleuse de four / Oven pilot /	65.103003
Vanne thermostatique / Thermostatic valve / Thermostaatklep / Termostatventil / Valvola termostato / Válvula termostática / Ventiltermostat / Válvula termostática	65.103001
Robinet four PEL 35s / Oven thermostat valve PEL 35s / Thermostaatkraan van oven PEL 35s / Thermostatsches Ventil PEL 35s / Rubinetto termostatico del forno PEL 35s / Llave termostática de horno / Termostatventil PEL 35s / Torneira termostática PEL 35s	65103027
Rallonge d'axe / Shaft extension / Asverlengstuk / Reglerachsenverlängerung / Prolunga del'asse / Alargadera de eje / Förlängningsståns / Prolongador de eixo	80.902459
Rallonge d'axe / Shaft extension / Asverlengstuk / Reglerachsenverlängerung / Prolunga del'asse / Alargadera de eje / Förlängningsståns / Prolongador de eixo	59907379
Ensemble brûleur de four / Oven burner assy / Ovenbranderset / Ofenbrennersystem / Ins bruciatore del forno / Conjunto quemador de horno / Ugnens brännaraggregat / Conjunto quemador de forno	88.32998
Thermocouple / Thermokoppel / Thermokoppel / Thermokoppel / Termocoppia / Termopar / Termoelement / Termopar	65.103024
Support robinet	59.907378