

MULTI-COOKER

MODULE

LAE 010 CVA



Sommaire

FICHE TECHNIQUE, COTES ET DIMENSIONS	3
MANUEL D'INSTALLATION	6
INSTALLATION ET PLACEMENT	7
RACCORDEMENT ELECTRIQUE	9
RACCORDEMENT EN EAU ET EVACUATION	11
MANUEL D'UTILISATION	13
NETTOYAGE & ENTRETIEN	26

Multicooker Module

LAE 010 CVA

**TECHNICAL DATA SHEETS,
MEASUREMENTS AND DIMENSIONS**

TECHNICAL DATA MEASUREMENTS AND DIMENSIONS



Description:

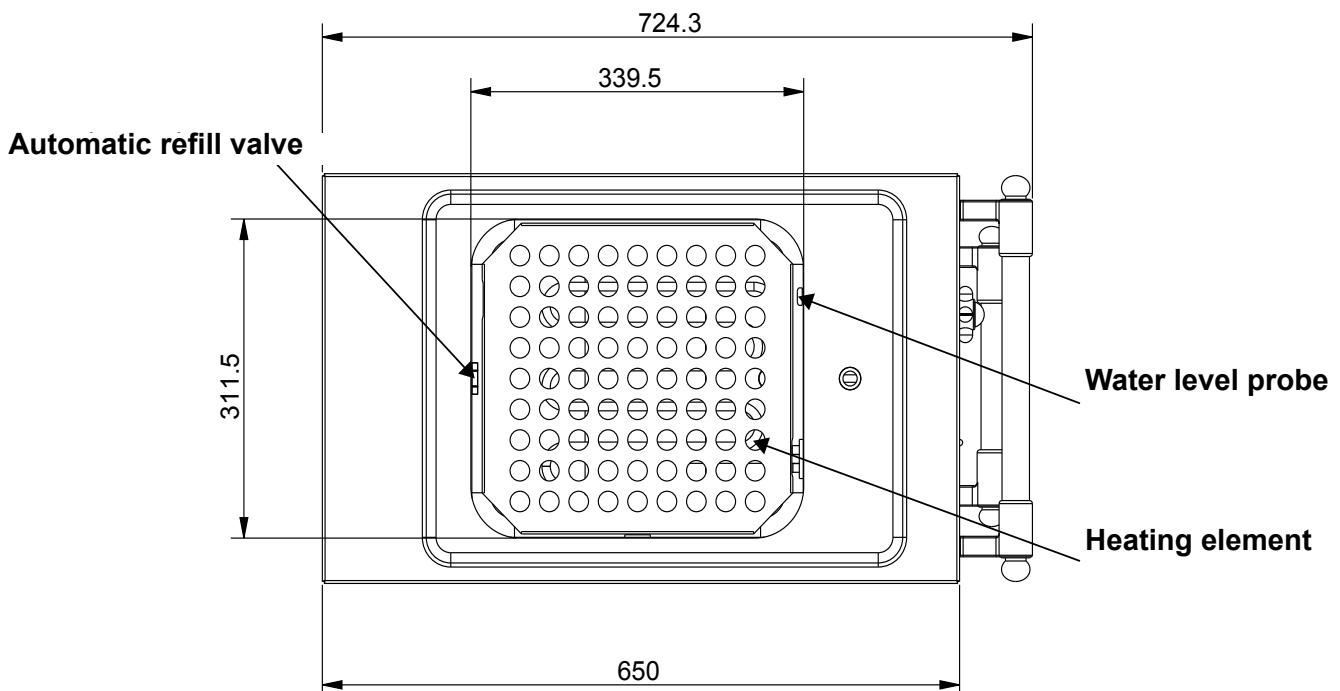
The Lacanche multi-cooker is a module offered as an option on the hobs and ranges above 1000 mm. This module is mounted on the right or left of the units.

Main characteristics: :

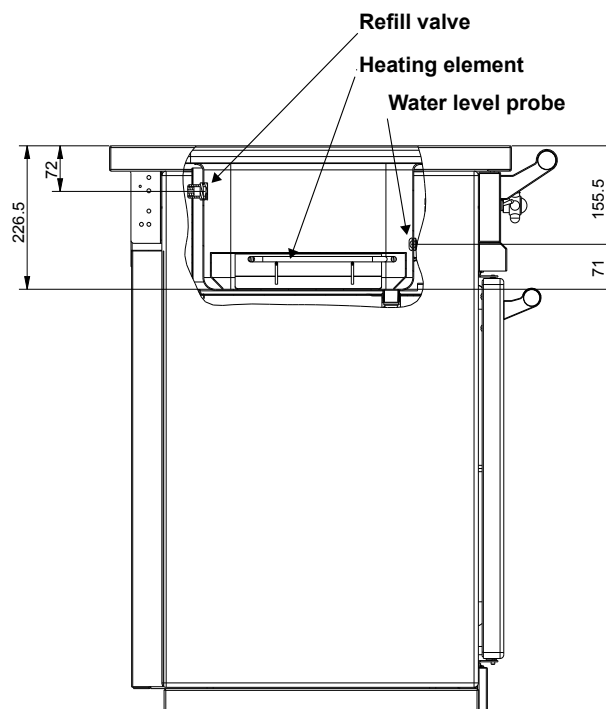
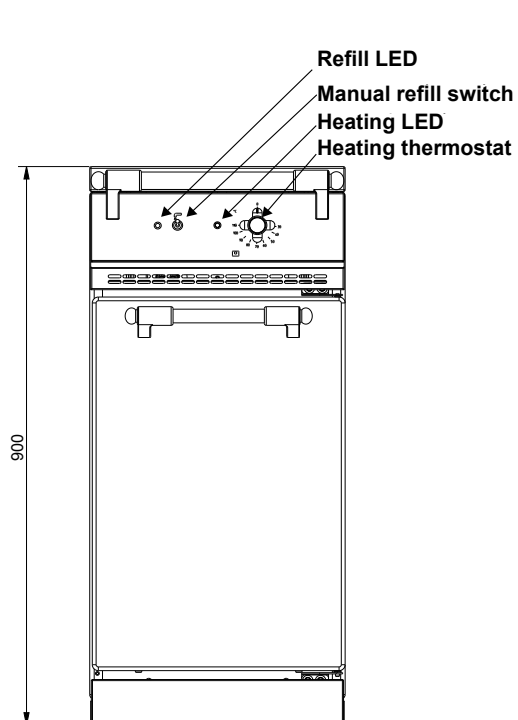
- ▶ Tank: 336 x 308 x 200 mm (GN 2/3) AISI316L (Z2 CND 17-12).
- ▶ Capacity: 12 litres.
- ▶ Heating element power: 3.5 kW.
- ▶ Thermostat range: 30°C-110°C.
- ▶ Safety switch in the case of water supply failure.
- ▶ Temperature and water refill LEDs.
- ▶ Automatic refill system.
- ▶ Manual refill switch.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

Accessoires :

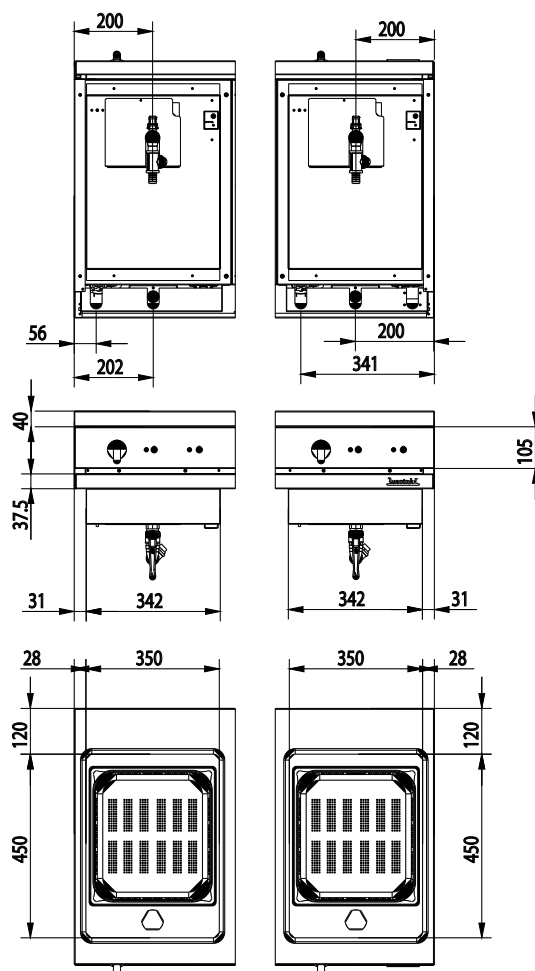
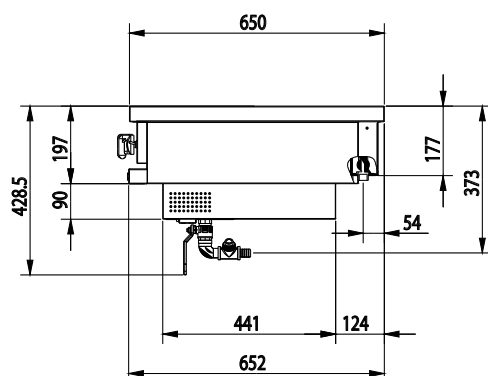
- ▶ 1 Heating element shield/rack.
- ▶ 1 "Gastronorm 2/3" size perforated, stainless steel pan (10cm height).
- ▶ 1 "Gastronorm 2/3" stainless steel lid.



RANGE MODEL



SNACK MODEL



Multicooker Module

LAE 010 CVA

INSTALLATION 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.

ELECTRIC CONNECTION



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

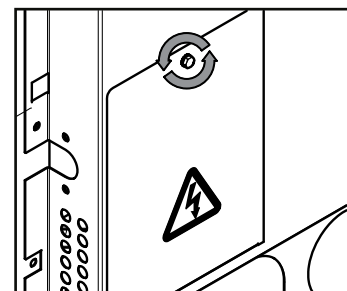
BEFORE CONNECTION:

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.

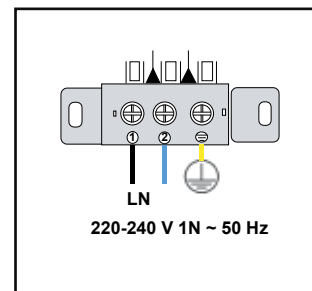
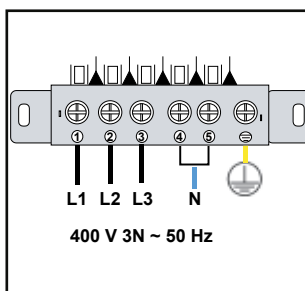
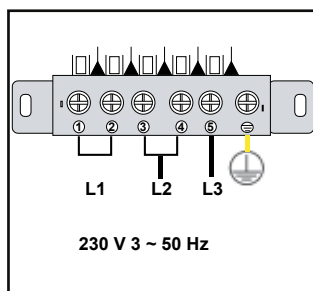
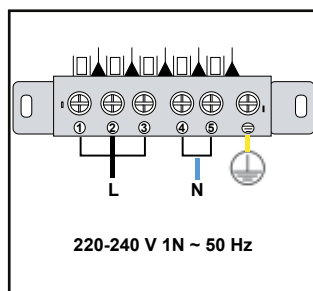
CONNECTION :

- Cable insulation must be type 245 IEC 57 or 245 IEC 66
- 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.

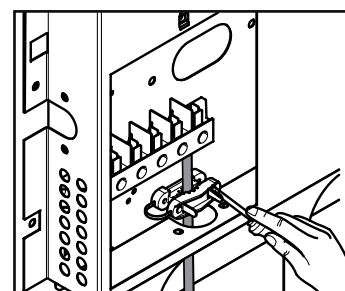


① Remove cover (or covers), to the back of the unit identified by

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.

WATER SUPPLY CONNECTION

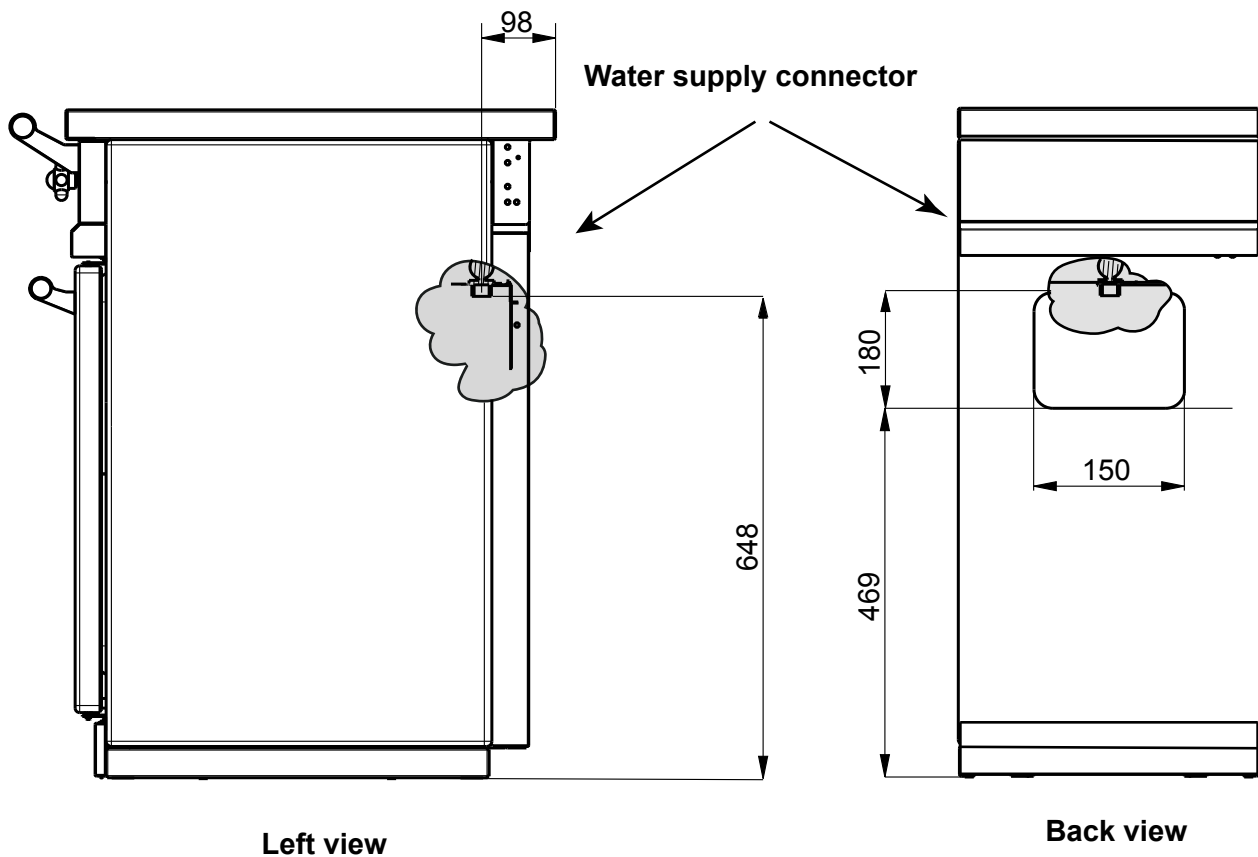


WATER SUPPLY HOOK-UP:

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

The minimal pressure of the water supply must be 1 bar and the maximum must be 5 bars.

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

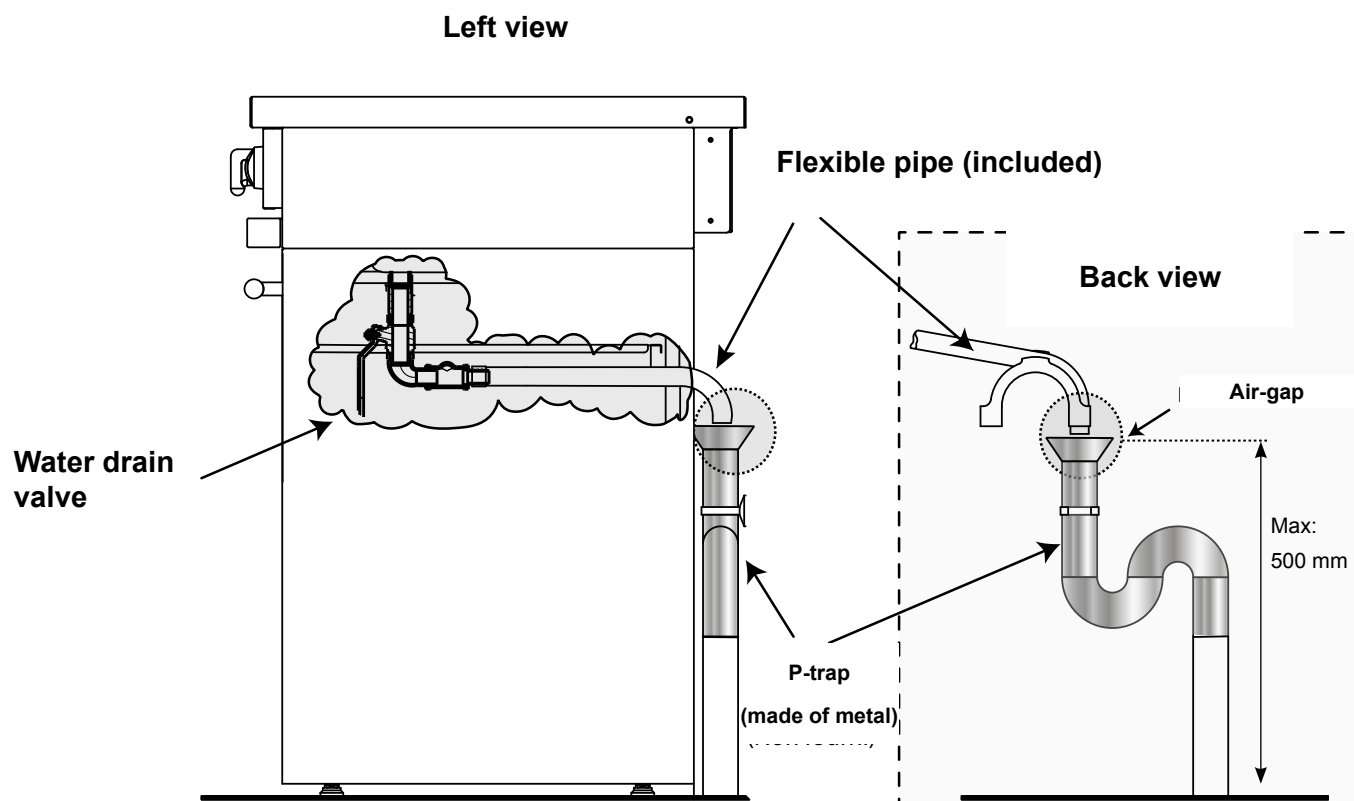


Water connection diameter : 3/4".

Maximum flow : 5,5 l/mn.

Pressure : 1 à 5 bars.

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

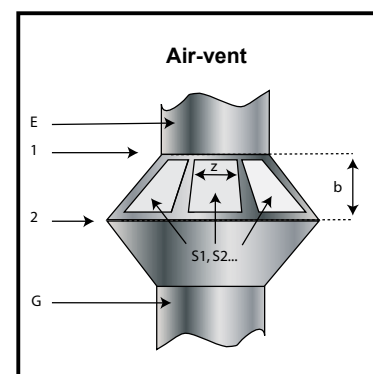
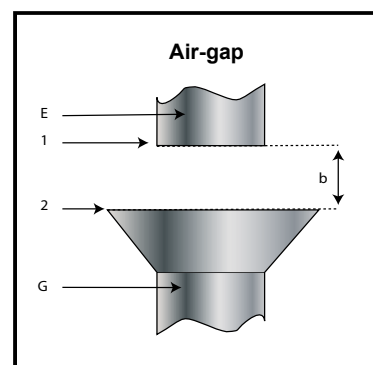
G: Diameter

S1, S2... : Air vents sections

Z : Smallest dimension for air vent

Calculation :

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



MULTI-COOKER MODULE

LAE 010 CVA

USER 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.



UTILISATION



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>.

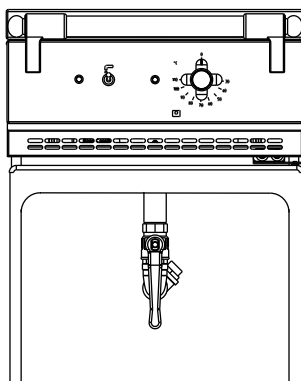
PRECAUTIONS :

➔ 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.

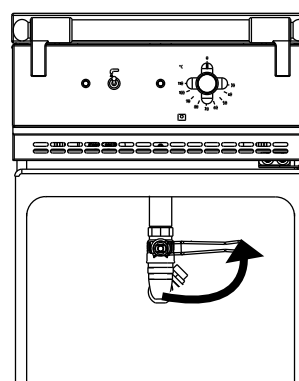
➔ Wash the tank of the multi-cooker with non-aggressive soapy water

Before any use:

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



Opened valve

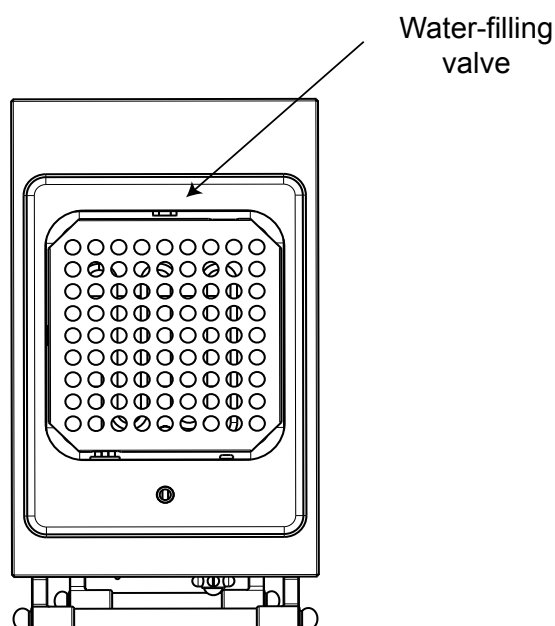


Closed valve

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

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

CALIBRATING THE WATER LEVEL PROBE ACCORDING TO THE LEVEL OF HARDNESS OF THE WATER:

ATTENTION! THIS WATER PROBE CALIBRATION MUST BE DONE BEFORE THE FIRST USE OF THE MULTICOOKER

The multicooker is equipped with a adjustment dial allowing the adjusting of the water level of the automatic refill according to the level of hardness of the water supply.

As the level of hardness of the water varies greatly depending on the region and country, it is very important to calibrate the water level probe before using the multicooker.

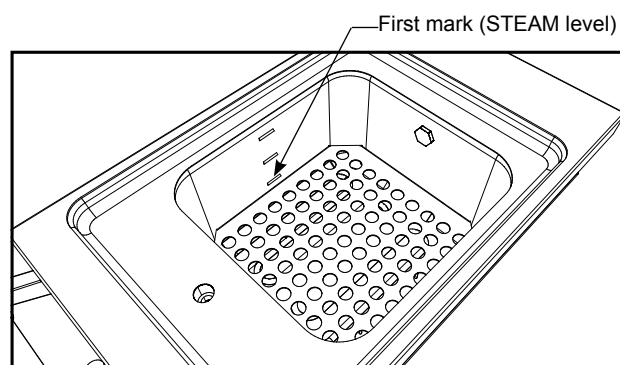
The water probe detects the minimum water level necessary for the proper use of the multicooker.

The factory calibration is set to respond to an average water hardness.

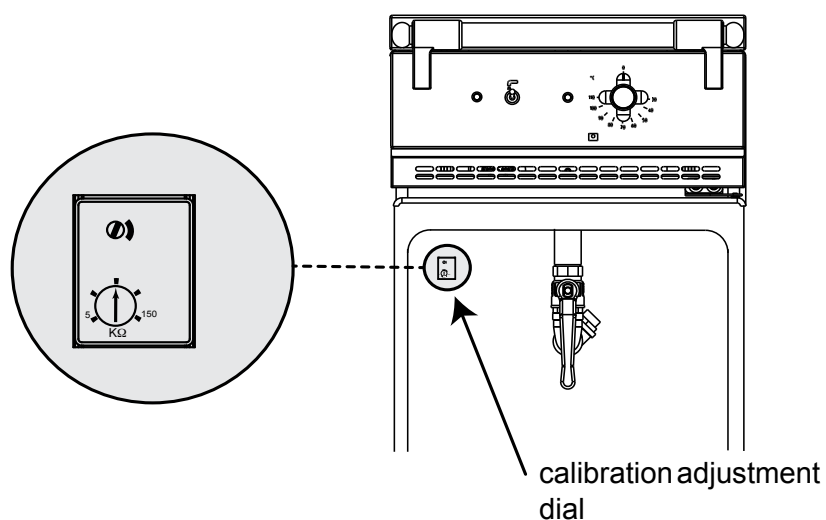
The calibration procedure is explained in the next chapter.

Calibrating of the probe:

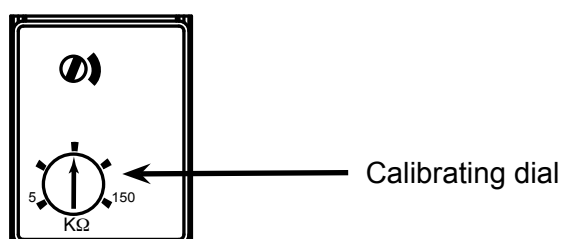
To calibrate the probe, first verify that once the automatic refill stops, the minimum level reaches the first mark (STEAM level).



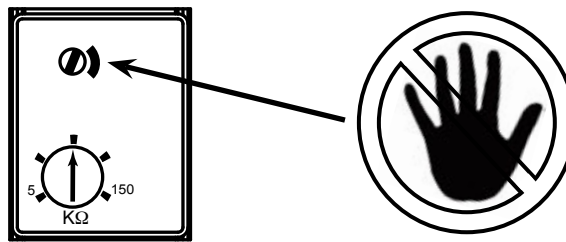
- If the water level is higher or lower than this mark, you need to proceed with an adjustment of the calibration module dial.
- The calibration adjustment dial is situated on the back wall of the lower cabinet, on the upper left corner (on the range model)



- The adjustment is made by turning the large dial on the lower part of the module.



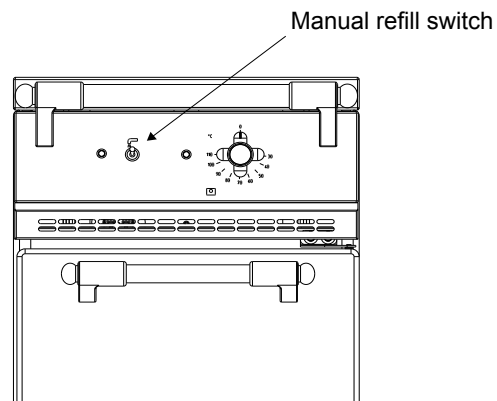
- **ATTENTION!** Never touch the voltage dial situated on the top end of the module.



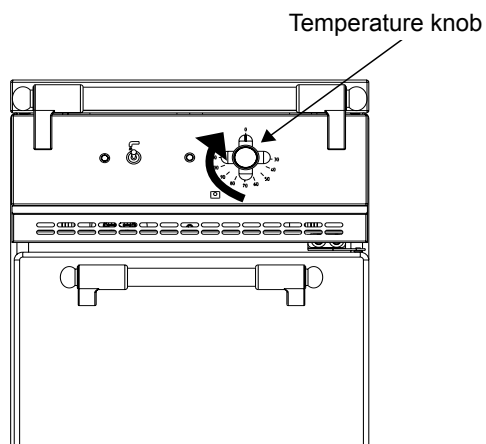
Calibration procedure:

If the water level is higher or lower than the first mark, proceed with an adjustment of the calibration module dial.

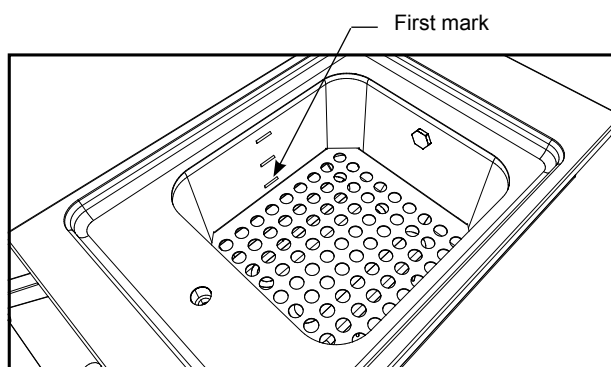
1. Make sure the manual refill switch is off (low position)



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




3. 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. Wait until the automatic refill stops.




4. Verify the water level.

If the water level is lower than the first mark :

- Turn the dial to the left 1/8 turn. 
- Empty the tank completely and proceed with a new automatic refill cycle to check if the water level is correct.
- Repeat the procedure until the proper level is reached.

If the water level is higher than the first mark:

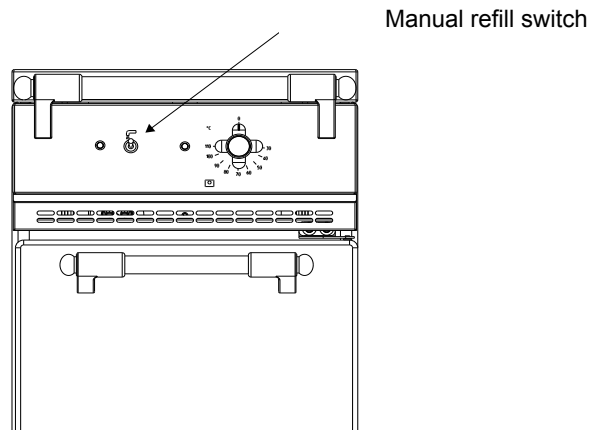
- Turn the dial to the right 1/8 turn. 
- Empty the tank completely and proceed with a new automatic refill cycle to check if the water level is correct.
- Repeat the procedure until the proper level is reached.

Once calibrated, the automatic refill probe is adjusted to level of hardness of the water supply.
 The automatic water level should remain constant.
 If a change in the hardness of water occurs, the water level may change (In the case of the addition of a water softener, for instance).
 It is possible to adjust the water level again by following the procedure described above.

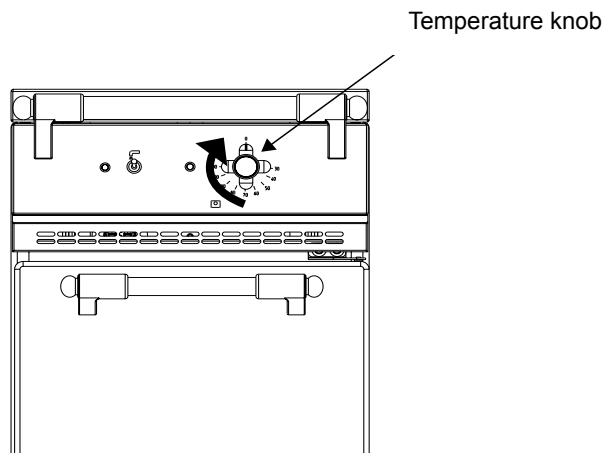
FUNCTIONS

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

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

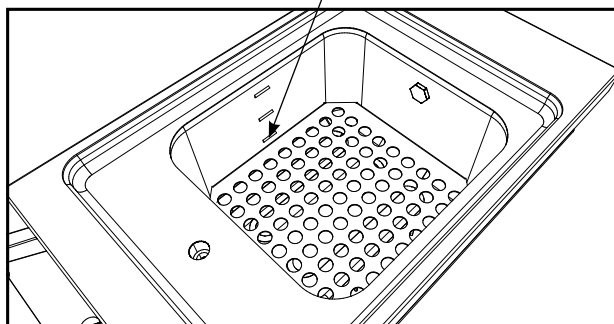


- Turn the temperature knob clockwise to desired temperature. The white LED turns-on.

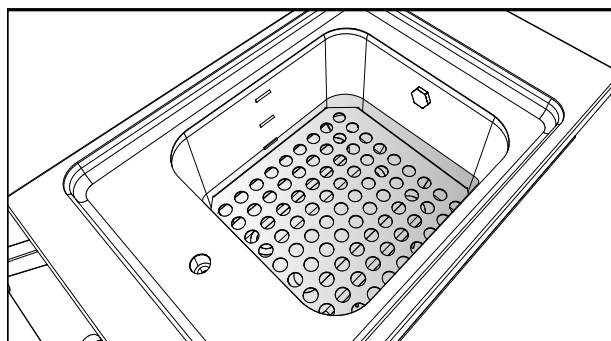


- After a 15-second delay, the yellow LED turns-on. The multi-cooker fills-up to the first mark, through the water-filling valve situated on the back wall of the tank. (**“STEAMER”** level.)

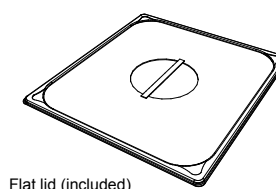
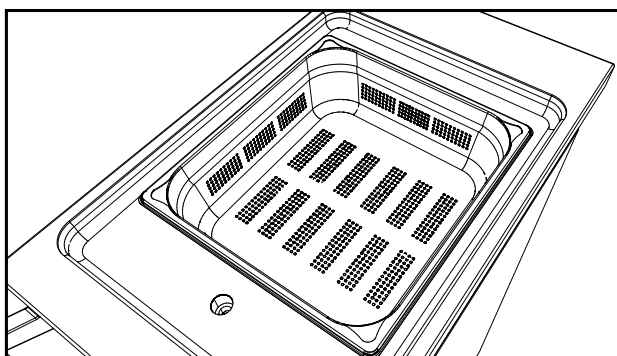
“STEAMER” level mark



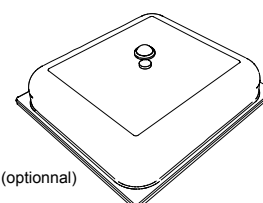
- To compensate for any evaporation during the cooking process, the automatic refill system will re-adjust the water level automatically by refilling the tank to the first mark. The yellow LED will turn-on each time the water refill activates.



- 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)



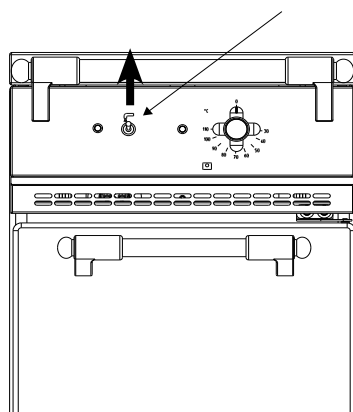
Tall lid (optional)

- 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**

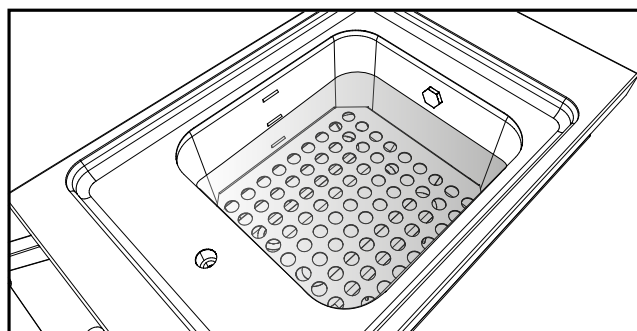
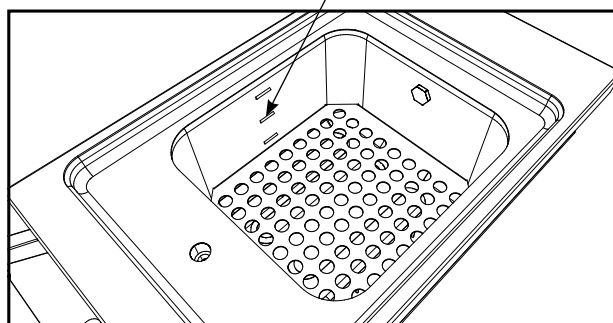
- Toggle the manual water supply switch upward. The yellow LED turns on. The multi-cooker fills-up through the water-filling valve situated on the back wall of the tank.
- Toggle the switch downward to stop the flow of water when the desired level is reached. The yellow LED turns off.

Manual refill switch

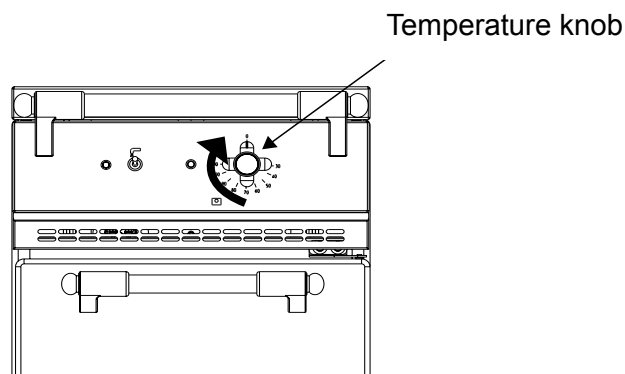


- Fill the tank to the middle mark on the right side of the tank (***“DOUBLE BATH”*** water level).

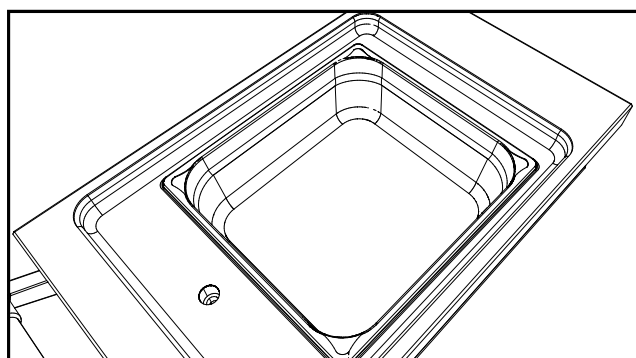
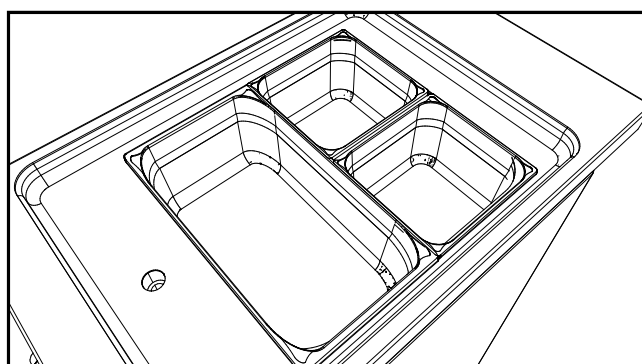
“DOUBLE BATH” level mark



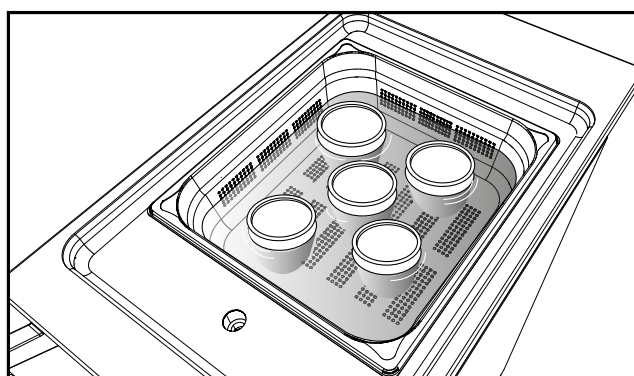
- Turn the temperature knob clockwise to desired temperature. The white LED turns on.



- 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.
- 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 90°). 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.

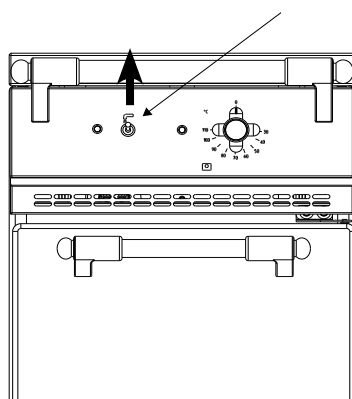


- To stop the **“DOUBLE BATH”** function, place the thermostat on the 0 position.
- Drain the tank after usage.

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

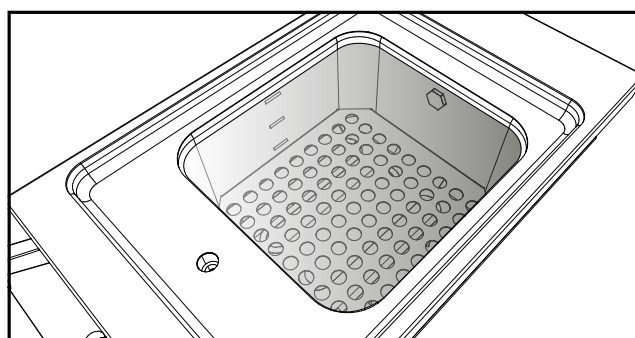
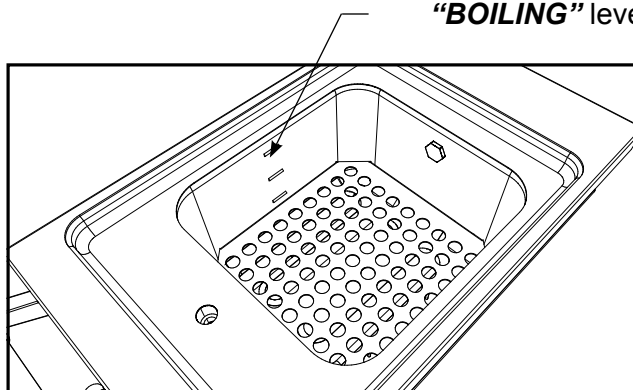
- Toggle the manual water supply switch upward. The yellow LED turns on. The multi-cooker fills-up through the water-filling valve situated on the back wall of the tank.
- Toggle the switch downward to stop the flow of water when the desired level is reached. The yellow LED turns off.

Manual refill switch

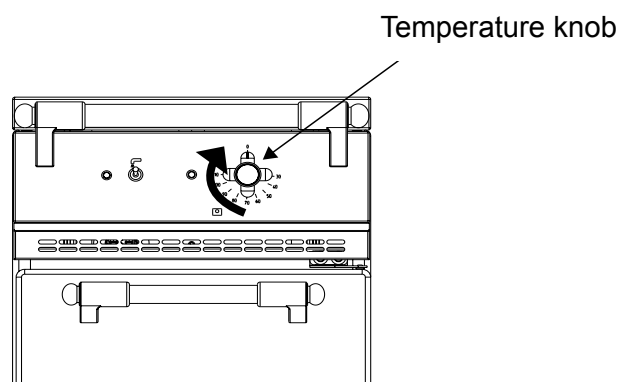


- Fill the tank to the middle mark on the right side of the tank. **“BOILING”** water level
- Toggle the switch downward to stop the filling process, once the desired level is obtained. Be sure not to fill the tank above the maximum mark (12 L.)

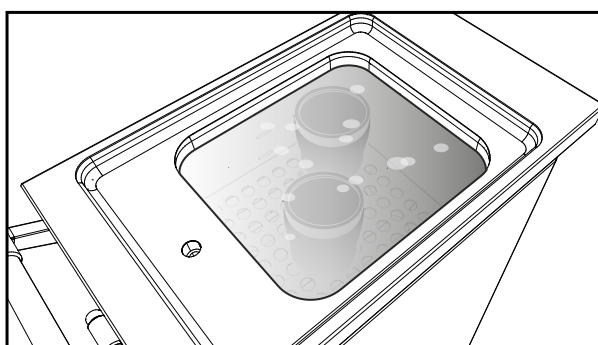
“BOILING” level mark



- 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.

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.

SAFETY SWITCH

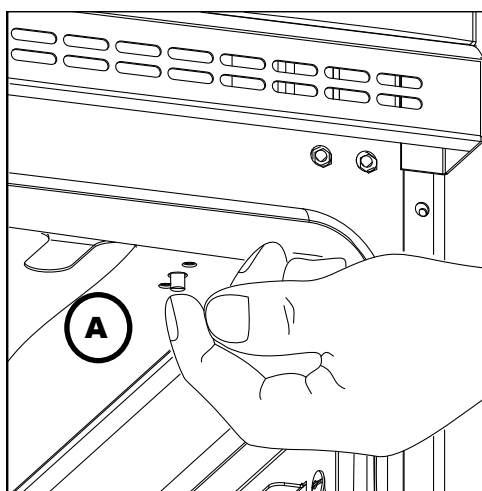
SAFETY AND SECURITY SWITCH :

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:

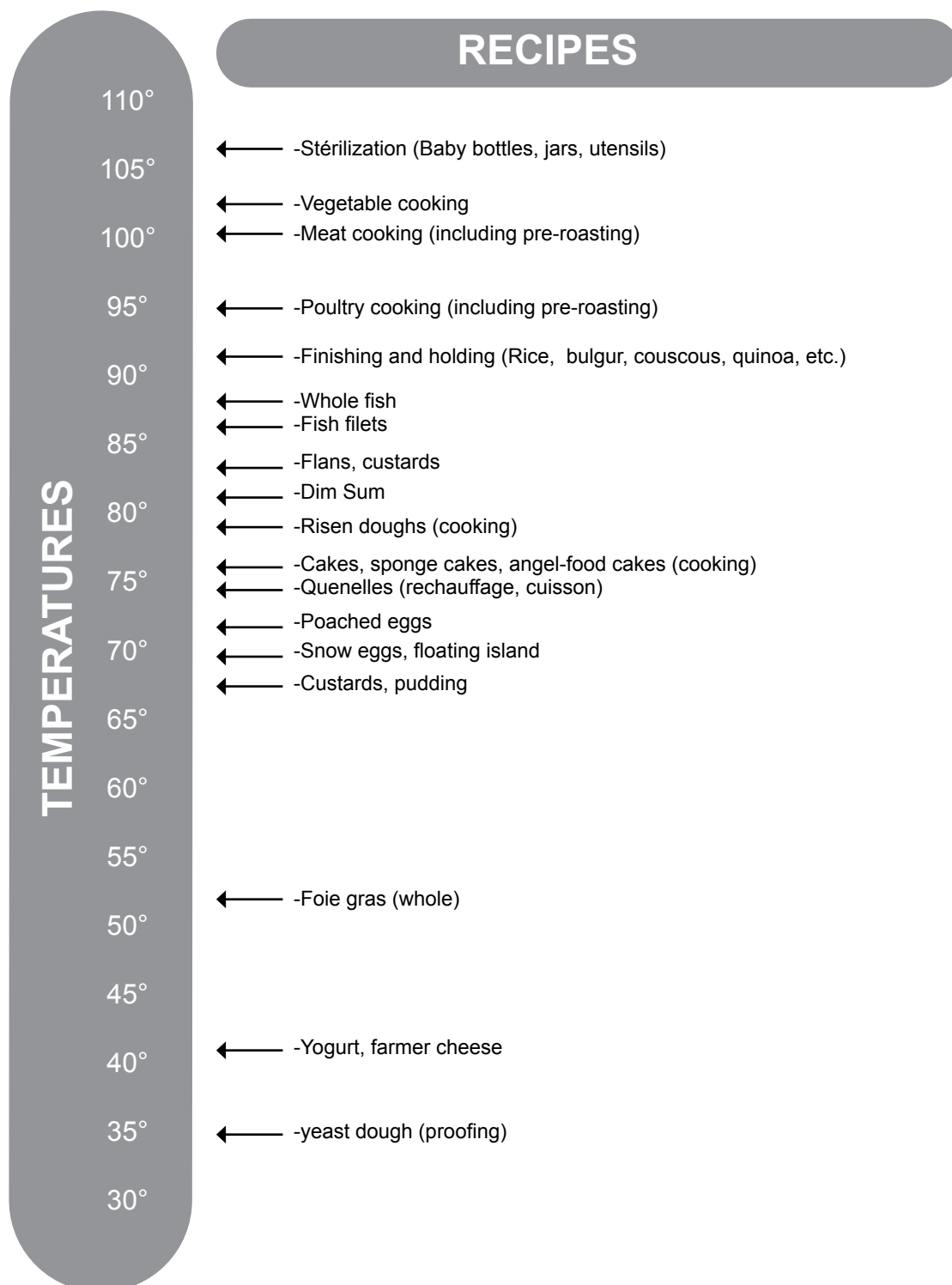
The manual reset is done by pushing the red button **(A)** situated below the tank in the cupboard.



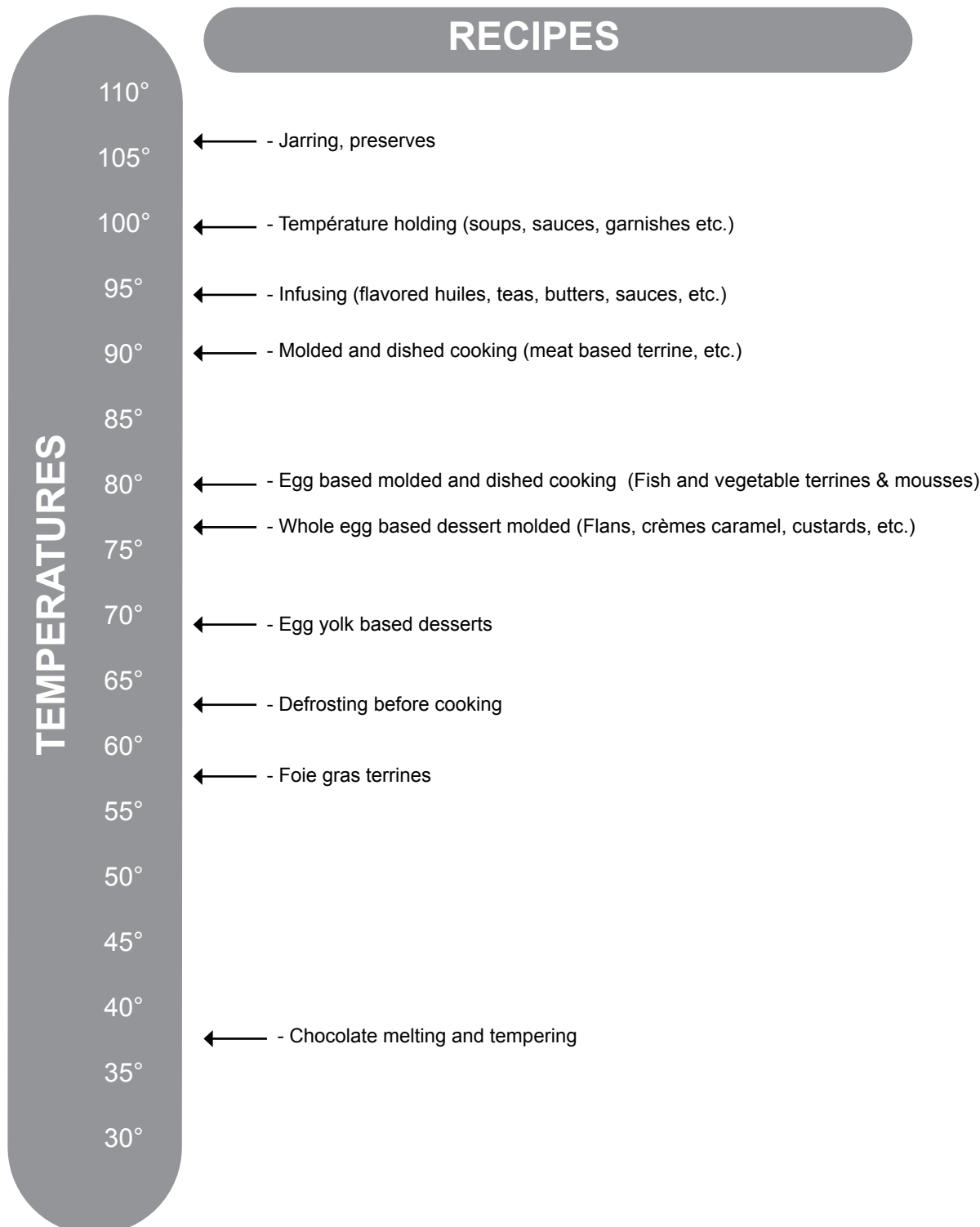
UTILISATION DES FONCTIONS DU POLYCUISEUR

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



2. DOUBLE BATH



3. BOILING

RECIPES

TEMPERATURES

110°

← - Stérilization, preserves

105°

← - Pasta and rice cooking

100°

← - Pasta and rice re-heating

← - Eggs in shells

95°

← - Sausage and ham cooking

90°

← - Risen doughs before oven cooking (Bagels, Pretzels)

85°

← - Ballotines (meat, poultry, fish)

← - Galantine before roasting (meat, poultry, fish)

80°

75°

← - Towel wrapped cooking (whole ham)

← - Vacuum packed cooking (prepared dishes)

70°

65°

60°

← - De-frosting of sealed food before re-heating

55°

← - Vacuum packed foie gras

50°

45°

40°

35°

30°

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 :

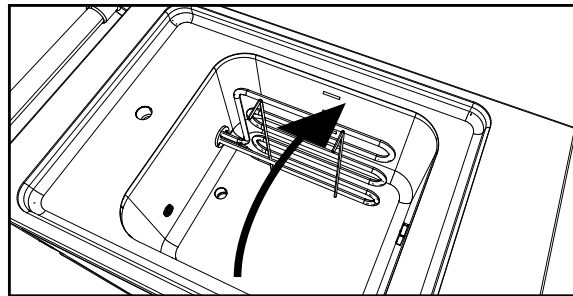
- The low operating temperature of the multi-cooker makes it prone to bacteria development. It is only through a very tight hygiene and systematic cleaning that complete food and sanitary safety can be ensured.
- After each and every use, clean the tank thoroughly with soapy water followed by a triple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

CAUTION: Draining of the tank:

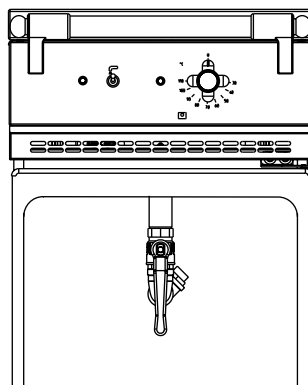
- Wait until partial cooling of the tank. Open the drain valve.

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

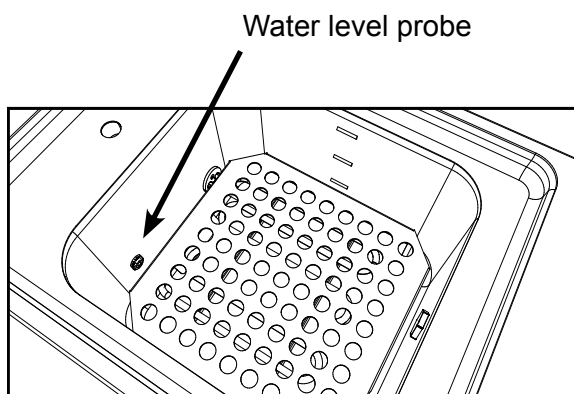


Opened valve

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.