



— STOVE CURATORS —

THE FRENCH BARN

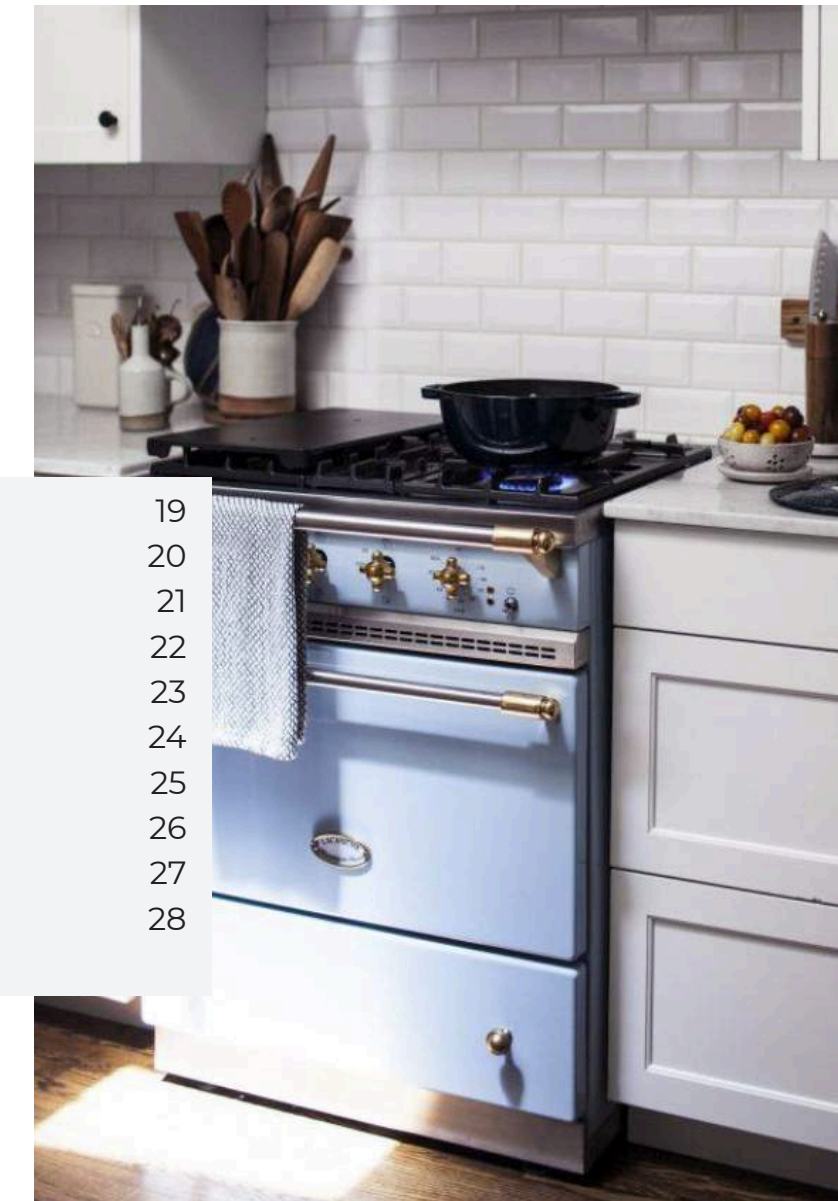


THE FRENCH BARN

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UNLEASH YOUR INNER CHEF

The Lacanche ranges are not just high end appliances, they are authentic pieces of art for your kitchen. Hand crafted by a team of skilled artisans in France, each range is a testament to your distinctive taste of design and excellence. Whether you are an avid amateur of gourmet dishes or a professional culinary expert looking for a durable and flexible instrument that can handle multiple cooking tasks with confidence, be ready to be impressed.

Available in gas or dual fuel, and in a large selection of sizes and stunning colors, all of our models are UL and CSA approved for installation in Canada.

Discover our entire collection and make your dream come true, and never hesitate to contact us for more information.

“When you acknowledge, as you must, that there is no such thing as perfect food, only the idea of it, then the real purpose of striving toward perfection becomes clear: to make people happy, that is what cooking is all about.”

—Thomas Keller, *Chef*



Alexander's houses/Fabienne Dupont

HOW TO DESIGN YOUR RANGE

1. Choose a model and a line: Lacanche Classic or Lacanche Moderne.
2. Choose a rangetop configuration: Classique, Classique 4 or Tradition.
 - Classique 4 is available on Cormatin, Rully, Chassagne, Chambertin, Savigny, Saulieu, Sully, Fontenay, Citeaux, Sully 1800 and Sully 2200.
3. Choose additional burners or top options (44" ranges and larger).
4. Choose your oven configuration:
 - Ovens are available in gas, electric or convection electric unless otherwise stated. If your favourite model has two main ovens, you may choose one for each.
 - All models (excluding Cluny and Chagny) with convection electric ovens will have a toggle switch that allows you to cook in either electric convection or regular static electric mode.
 - Convection is available but not recommended on Cluny and Chagny ovens.
 - Our grill and vertical convection ovens must be electric.
 - Gas ovens do not have a broiler, all other main ovens do.
 - Warming cupboards have an electric heat source and go from 80 to 230 F.
 - Two different range heights, 36" or 37"
5. Choose your details:
 - Colour — 30 enamel colours to choose from plus custom colours available.
 - Trim — Classic ranges are available with Brass, Chrome, Brushed Stainless, Nickel, Matte Chrome or Copper finishes. Moderne ranges are available with Chrome or Brushed Stainless.
 - Gas type — Natural Gas (NG) or Propane (LP).
6. Choose your shipping:
 - Sea freight — allow up to six months for delivery.
 - Air freight — allow 12-16 weeks for delivery, additional charges apply.
 - Please note that if your lead time includes August, add four weeks as the factory is closed during that time.

CORMATIN

Compact and efficient, the Cormatin range is the perfect complement to any kitchen, in a downtown condo or mountain cottage, and packs all the great attributes of a Lacanche range in a small package.

It is available with a full-size oven (with your choice of gas or electric convection) and three cooktop options, with three or four burners.

Cormatin is named after a small village in the south of Burgundy, famous for its 17th century Chateau erected on the foundations of an old fortress built in the 13th century to protect the Abbey of Cluny.



Overall dimensions:

27-9/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d for convection electric)

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

- One 18,000 BTU burner
- One 11,000 BTU burner
- One 5,000 BTU burner



Classique 4

- Two 11,000 BTU burners
- One 15,000 BTU burner
- One 5,000 BTU burner



Tradition

- One cast iron French Plate over an 18,000 BTU burner
- One 11,000 BTU burner
- One 5,000 BTU burner

RULLY

Just like Cormatin, Rully is proof that great things do come in small packages.

In addition to your choice of three or four burners (or two burners and a cast iron simmer plate), Rully features two separate ovens. The upper, smaller electric broiler is a perfect complement to the larger electric convection oven.

Rully is named after a small village of Burgundy, 20 km south of Beaune, located in the "Cote Chalonnaise" wine region and famous for its Chardonnay wines. Some of the best Rully wines are still produced in the Chateau de Rully, a medieval fortress built in the 12th century.



Overall dimensions:

27-9/16" w x 36" h
(see lacanche.ca for exact dimensions)

Grande Oven Interior Dimensions:

21" w x 6" h x 18" d

Large Oven Interior Dimensions:

21" w x 12" h x 16" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

- One 18,000 BTU burner
- One 11,000 BTU burner
- One 5,000 BTU burner



Classique 4

- Two 11,000 BTU burners
- One 15,000 BTU burner
- One 5,000 BTU burner



Tradition

- One cast iron French Plate over an 18,000 BTU burner
- One 11,000 BTU burner
- One 5,000 BTU burner

BEAUNE

Beaune is the newest addition to the Lacanche family! As the first 36" Lacanche range, Beaune is the perfect replacement for your current unit! Roast a turkey in its spacious gas oven while baking a pie or two in its convenient vertical electric convection oven, and keep your family and guests happy and impressed! Its 6-burner hob is also new but features the same efficient and powerful burners as the rest of the Lacanche series.

Beaune is known around the world as the Capital of Burgundy wines. Located in the heart of Burgundy, along the Route des Grands Crus, Beaune is also a city rich in history. Its Hospices de Beaune, founded in 1443 as a hospital for the poor, host a charity wine auction every November and continue to support local hospitals. The Hotel-Dieu building is easily recognizable by its Burgundian polychrome roofs, made of tiles glazed in terracotta, green, yellow and black and arranged in geometric patterns.

Overall dimensions:

35-7/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

16" w x 12" h x 18" d

Vertical Oven Interior Dimensions:

12-3/4" w x 19-3/4" h x 16-1/2" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique

Three 11,000 BTU burners
Two 5,000 BTU burners
One 15,000 BTU burner

Note: only one cooktop option for this model



BUSSY

Bussy is the newest addition to the Lacanche family, and brings all of the craftsmanship and exceptional quality you have come to expect of Lacanche into a standard 36"-width range. With 6 stepped burners and 2 ovens, Bussy is no compromise and is sure to impress your guests and family!

Bussy-Rabutin is a small village in the heart of the Auxois region, in Burgundy. Built in the 12th century and finished in 1649, the Chateau de Bussy is open to visitors year-round and let you enjoy its splendid Jardins a la Francaise, restored and recreated to their original beauty.

Overall dimensions:

35-7/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

16" w x 12" h x 18" d

Vertical Oven Interior Dimensions:

12-3/4" w x 19-3/4" h x 16-1/2" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique

Three 11,000 BTU burners
Two 5,000 BTU burners
One 15,000 BTU burner

Note: only one cooktop option for this model



CHAGNY

Chagny takes flexibility and versatility to a new level. With its five-burner hob (or four burners and a simmer plate, similar to Cluny) and three separate ovens, Chagny is the perfect complement to your culinary creativity. The smaller, high-performance broiling oven is ideal for pizzas and individual dishes. Because of its compact size, it heats up more quickly and keeps cooking time to a minimum. The two larger ovens are available in your choice of electric, convection electric or gas (right oven only).

Chagny gets its name from a small town in Burgundy, nestled between two renowned wine regions, the Côte de Beaune and the Côte Chalonnaise. Since medieval times, Chagny has been known for its exceptional gastronomy, wines, and peaceful landscapes.

Overall dimensions:

39-3/8" w x 36" h
(see lacanche.ca for exact dimensions)

Petite Oven Interior Dimensions:

16" w x 6" h x 17" d

Oven Interior Dimensions:

16" w x 12" h x 18" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique

Two 11,000 BTU burners
One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

Two 11,000 BTU burners
One cast-iron French Plate over
an 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner

CLUNY

Cluny is one of the most popular Lacanche models. With its single spacious hob, it features five stepped burners (or four burners and a cast iron simmer plate) and is perfect to cook several different dishes at the same time. Two separate full-size ovens (with your choice of gas, electric, or electric convection) allow you to choose the right cooking conditions for each dish, like baking and roasting at the same time.

Cluny gets its name from a village of Saone-et-Loire, in Burgundy, built around its 10th-century abbey. Shortly after its creation, the Abbey of Cluny became one of the wealthiest monasteries in the Western World, reporting directly to the Pope and with its influence spanning well beyond the boundaries of France. While monks usually live a frugal life, those at the Abbey of Cluny regularly enjoyed roasted chicken, cheese and wine from the local vineyards!

Overall dimensions:

39-3/8" w x 36" h
(see lacanche.ca for exact dimensions)

Oven Interior Dimensions:

16" w x 12" h x 18" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique

Two 11,000 BTU burners
One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

Two 11,000 BTU burners
One cast-iron French Plate over
an 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner

VOLNAY

Volnay combines the performance and capabilities of a large oven with the convenience of your choice of an ambient-temperature cabinet or warming oven in a medium-size Lacanche range for the enjoyment of true gastronomes.

The five-burner hob (or four burners and a cast-iron simmer plate) allows you to prepare several dishes or sauces at the same time.

The Volnay range is named after a small village of Burgundy, renowned for its vineyards and Premier Cru wines.



Classique

Two 11,000 BTU burners
One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner

Overall dimensions:

39-3/8" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Tradition

Two 11,000 BTU burners
One cast-iron French Plate over
an 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner

VOUGEOT

With its large oven and convenient warming cupboard, Vougeot is the perfect companion for the gastronome looking for performance and exclusivity in a medium-size range!

Choose between a Classique or Tradition top, and release your inner chef to create lasting memories with your family and guests!

The Vougeot range is named after a small village of Burgundy, renowned for its vineyards and Premier Cru wines



Classique

Two 11,000 BTU burners
One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner

Overall dimensions:

39-3/8" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Tradition

Two 11,000 BTU burners
One cast-iron French Plate over
an 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner

CHASSAGNE

The Chassagne range offers a very functional hob for you to personalize with three available configurations and one additional stovetop feature such as the gas grill, plancha, induction burners or multicooker. You can also add up to two additional burners for even more cooking power.

Chassagne also features a full-size oven perfect for the gastronome, that is nicely complemented by either an ambient-temperature cabinet or a warming cupboard to impress your guests with hot plates for their entrees.

Chassagne is named after the village of Chassagne-Montrachet, located in the Côte de Beaune wine region, in Burgundy, which produces some of the most expensive and long-lived white wines in the world.

Overall dimensions:

43-1/2" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner



Classique 4

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

CHAMBERTIN

With its large oven, a warming cupboard and many stovetop configurations available, Chambertin combines all of your favourite Lacanche features into one stunning range!

Create your very own cooking station by adding our gas grill, plancha, induction burners or multicooker to your Classique or Tradition top, and be prepared to impress your guests! Whether you prefer gas or convection electric, the large oven is the perfect instrument to cook or bake for your entire family!

Chambertin gets its name from an Appellation d'Origine Controlée (AOC), a symbol of quality and excellence for red wines, mostly from Pinot Noir grapes, within the village of Gevrey-Chambertin in Burgundy.

Overall dimensions:

43-1/2" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner



Classique 4

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

SAULIEU

Saulieu is the ideal range for the enthusiast looking for a compact yet powerful range. The main oven is perfect for cooking large dishes or baking bread, while the full-size vertical convection oven offers a solution for rapid cooking on up to four levels. Think about the many trays of delicious cookies your family will enjoy!

This model features a three or four-burners hob with additional space for an option of your choice (additional burners, plancha or induction burners).

The village of Saulieu, despite its small size, is the capital of the Morvan Regional Park, a mountainous region in the heart of Burgundy, home to century-old trees, streams and hiking trails.

Overall dimensions:

43-1/2" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Vertical Oven Interior Dimensions:

12-3/4" w x 19-3/4" h x 16-1/2" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner



Classique 4

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

SAVIGNY

Savigny is the ideal range for the enthusiast looking for a compact yet powerful range. The main oven is perfect for cooking large dishes or baking bread, while the full-size vertical convection oven offers a solution for rapid cooking on up to four levels. Think about the many trays of delicious cookies your family will enjoy!

This model features a three or four-burners hob with additional space for an option of your choice (additional burners, plancha or induction burners).

Savigny(-les-Beaune) is a village of the Cote de Beaune region, in Burgundy. Dating back to the 10th century, Savigny is now famous for its wines, mostly reds, some of which are still produced at the Chateau de Savigny, built in 1340.

Overall dimensions:

43-1/2" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Vertical Oven Interior Dimensions:

12-3/4" w x 19-3/4" h x 16-1/2" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner



Classique 4

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

CHAGNY 1400

The Chagny 1400 adds an ambient-temperature cabinet or warming oven to Chagny to make it even more versatile. The extra hob space allows you to add one of our six available options, or a stainless steel workstation.

The warming cupboard can hold up to 12 plates. Its temperature is thermostatically controlled and adjustable from 27°C (80 °F) to 110°C (230°F), ideal to serve your favourite entrées in hot plates or use it as a slow-cooking simmer oven.

The additional cabinet/warming oven can be added either to the left or to the right of the three ovens, depending on your kitchen configuration and ergonomics.



Classique (D cupboard shown)

- Two 11,000 BTU burners
- One 18,000 BTU burner
- One 15,000 BTU burner
- One 5,000 BTU burner

Overall dimensions:
55-5/16" w x 36" h
(see lacanche.ca for exact dimensions)

Petite Oven Interior Dimensions:
16" w x 6" h x 17" d

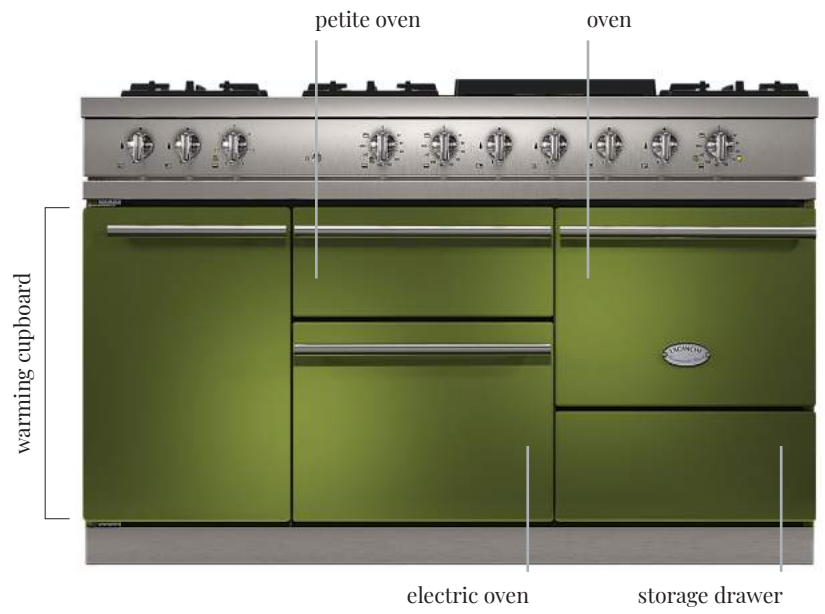
Oven Interior Dimensions:
16" w x 12" h x 18" d

Warming Cupboard Interior Dimensions:
13" w x 20" h x 21" d

Standard trim - Classic:
Brass & Stainless

Standard trim - Moderne:
Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:
Matte Black



Tradition (G cupboard shown)

- Two 11,000 BTU burners
- One cast-iron French Plate over an 18,000 BTU burner
- One 15,000 BTU burner
- One 5,000 BTU burner

CLUNY 1400

The Cluny 1400 expands to the capabilities of the Cluny by adding an ambient-temperature cabinet or warming cupboard to the two full-size ovens. The extra hob space allows you to add an option of your choice: gas burners, gas grill, plancha, induction burners or multicooker!

The warming cupboard can hold up to 12 plates. Its temperature is thermostatically controlled and adjustable from 27°C (80°F) to 110°C (230°F).

The additional cabinet/warming cupboard can be added either to the left or to the right of the two full-size ovens, depending on your kitchen configuration and ergonomics.



Classique (G cupboard shown)

- Two 11,000 BTU burners
- One 18,000 BTU burner
- One 15,000 BTU burner
- One 5,000 BTU burner

Overall dimensions:
55-5/16" w x 36" h
(see lacanche.ca for exact dimensions)

Oven Interior Dimensions:
16" w x 12" h x 18" d

Warming Cupboard Interior Dimensions:
13" w x 20" h x 21" d

Standard trim - Classic:
Brass & Stainless

Standard trim - Moderne:
Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:
Matte Black



Tradition (D cupboard shown)

- Two 11,000 BTU burners
- One cast-iron French Plate over an 18,000 BTU burner
- One 15,000 BTU burner
- One 5,000 BTU burner

SULLY

With its seven-burner hob (or six burners and a cast iron simmer plate) and your choice of any combination of gas or electric convection for its two full-size ovens, Sully is the powerhouse of the Lacanche family that will impress your guests and caterer alike.

Its professional layout and wide choice of colours and finishes available are sure to create a strong presence in your kitchen.

The village of Sully, just a short drive away from Beaune, is famous for its castle built in the Renaissance that was once home to the descendants of the Dukes of Burgundy and General MacMahon's birthplace. MacMahon was President of the French Republic from 1873 to 1879, and the only French President born in Burgundy.

Overall dimensions:

55-5/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3 (+2)

Two 15,000 BTU burners
One 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner



Classique 4

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner



Tradition (+2)

Two 15,000 BTU burners
One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

FONTENAY

With its spacious hob, available warming cupboard(s), and a generous central full-size oven, Fontenay is the perfect companion for the enthusiast cook and home entertainer. It is no surprise that Fontenay is one of the most popular Lacanche ranges and the unmistakable icon of the brand.

The Abbey of Fontenay is a beautiful example of Cistercian architecture - from the name of one of the largest monastic orders of the Middle Ages, the order of Cistercians, created at the beginning of the 12th century in Citeaux.

Overall dimensions:

59-5/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

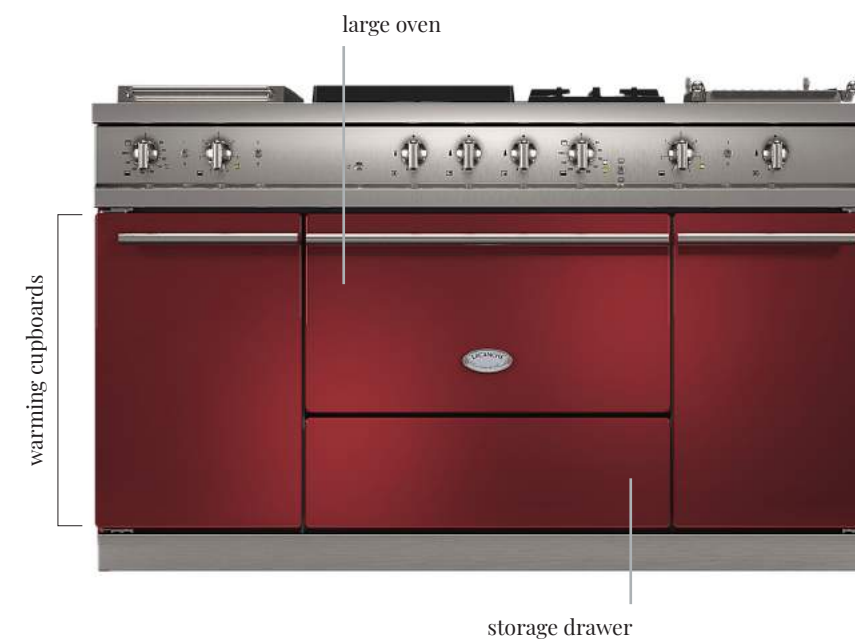
Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

One 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner



Classique 4

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

CITEAUX

In French, a Lacanche range is often referred to as "le piano". Citeaux is indeed the perfect instrument for preparing a delicious holiday dinner. The generous full-size oven (in your choice of gas or electric convection) is complemented by a vertical convection oven and a warming cupboard, giving you the flexibility to cook different dishes at different temperatures simultaneously while keeping your guests' plates warm before serving. The generous hob features three or four stepped burners and your choice of two additional options, including an electric plancha, extra burners or extra space with a 12" stainless steel workstation.

Citeaux gets its name from a village in Burgundy known around the world for its abbey founded in the 12th century, the place of origin of the Cistercian order of monks.

Overall dimensions:

59-5/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d
(16" d convection electric)

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Vertical Oven Interior Dimensions:

12-3/4" w x 19-3/4" h x 16-1/2" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3

- One 18,000 BTU burner
- One 11,000 BTU burner
- One 5,000 BTU burner



Classique 4

- Two 11,000 BTU burners
- One 15,000 BTU burner
- One 5,000 BTU burner



Tradition

- One cast-iron French Plate over an 18,000 BTU burner
- One 11,000 BTU burner
- One 5,000 BTU burner

CHAGNY 1800



The Chagny 1800 builds on the Chagny versatility, cooking power and performance by adding a vertical warming cupboard on either side of the two dual-fuel ovens.

The small and efficient broiling oven sits atop a full-size electric oven complemented by your choice of either a gas or electric oven on the right-hand side.

The additional hob space allows you to enjoy a stepped array of up to nine burners (or eight and a cast-iron simmer plate), or enjoy additional working space with one or two stainless steel workstations.

Overall dimensions:

71-1/16" w x 36" h
(see lacanche.ca for exact dimensions)

Petite Oven Interior Dimensions:

16" w x 6" h x 17" d

Oven Interior Dimensions:

16" w x 12" h x 18" d

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique

- Two 11,000 BTU burners
- One 18,000 BTU burner
- One 15,000 BTU burner
- One 5,000 BTU burner



Tradition

- Two 11,000 BTU burners
- One cast-iron French Plate over an 18,000 BTU burner
- One 15,000 BTU burner
- One 5,000 BTU burner

CLUNY 1800



The Cluny 1800 is a true masterpiece and adds two ambient-temperature cabinets or warming cupboards to the Cluny. The five-burner hob can be complemented by two of the following options: gas burners, gas grill, plancha, induction burners or multicooker.

Each warming cupboard can hold up to 12 plates. Their temperature is thermostatically controlled and adjustable from 27°C (80°F) to 110°C (230°F), ideal to warm up your guests' plates or use as a slow-cooking simmer oven.

Overall dimensions:

71-1/16" w x 36" h
(see lacanche.ca for exact dimensions)

Petite Oven Interior Dimensions:

16" w x 6" h x 17" d

Oven Interior Dimensions:

16" w x 12" h x 18" d

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique

Two 11,000 BTU burners
One 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner



Tradition

Two 11,000 BTU burners
One cast-iron French Plate over an 18,000 BTU burner
One 15,000 BTU burner
One 5,000 BTU burner

SULLY 1800



The Sully 1800 expands on the capabilities and cooking power of Sully by adding one warming cupboard to the two large ovens, perfect to impress your guests with hot plated entrees or catering to large events.

Its spacious hob includes up to nine burners (or eight burners and a cast-iron simmer plate). You can also choose to include an electric plancha or stainless steel workstation.

The two large ovens are available in your choice of gas or electric convection. The warming cupboard can be added to the left- or right-hand side of the ovens depending on your kitchen configuration. For efficiency, the warming cupboard should be on the side closest to your kitchen / dining table.



Classique (R cupboard shown)

Two 15,000 BTU burners
One 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

Overall dimensions:

71-1/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d



Classique 4 (R cupboard shown)

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless



Tradition (L cupboard shown)

Two 15,000 BTU burners
One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black

SULLY 2200



The Sully 2200 is without a doubt the most impressive range of the Lacanche collection.

With a large choice of colors, finishes and hob options, the Sully 2200 is the masterpiece your kitchen deserves. Its two large central ovens, available in any combination of gas or electric convection are the perfect instruments to bring your culinary creativity to the table.

Complemented by two warming cupboards, the Sully 2200 is sure to impress. Its wide, spacious hob lets you choose the best combination of burners and other accessories to fit your unique needs. With up to eleven burners, Sully 2200 rivals and even exceeds most of the ranges used in professional kitchens.

Overall dimensions:

86-13/16" w x 36" h
(see lacanche.ca for exact dimensions)

Large Oven Interior Dimensions:

21" w x 12" h x 18" d

Warming Cupboard Interior Dimensions:

13" w x 20" h x 21" d

Standard trim - Classic:

Brass & Stainless

Standard trim - Moderne:

Brushed Stainless or Chrome only

Standard colour - Classic & Moderne:

Matte Black



Classique 3 + 2

Two 15,000 BTU burners
One 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner



Classique 4

Two 11,000 BTU burners
One 15,000 BTU burner
One 5,000 BTU burner



Tradition + 2

Two 15,000 BTU burners
One cast-iron French Plate over an 18,000 BTU burner
One 11,000 BTU burner
One 5,000 BTU burner

RANGETOPS

Lacanche's low technology, high performance approach reintroduces chefs to timeless culinary principles. Performance and diversity separate Lacanche from other "professional style" ranges. The functional range top layout includes four different styles of ultra high and low output gas burners, each designed for durability and ease of cleaning. Every range features an 18 000 BTU centre burner for boiling, stir frying and intense cooking needs

Side burners provide versatility and room for removable griddle, grill and simmering plates.

Exclusive Lacanche Options:



Induction module:

These two induction burners provide precise temperature control, fast response to adjustments and additional safety as the cooking surface remains cool around the pot. The two rings feature varying power and size for maximum flexibility:
145 mm / 1400W-1800 W &
200 mm / 1850W-2500 W



Gas grill:

The Lacanche flame grill generates heat evenly without food juices dripping onto the heating elements, resulting in a healthier style of cooking. Cooked quickly using radiant heat, meats, fish or seafood retain all their flavor!

Available only over a side warming cupboard.



Multicooker:

The multicooker is used as a steam cooker, a waterbath for cooking pasta or boiling vegetables, or as a bain marie. Steaming cooks things quickly, while preserving their nutritional qualities. It also enables dishes cooked in advance to be kept warm until it is time to serve them.

Available only over a side cupboard.

For ranges 44" and up only.

Additional burners:



Classique:

One 18,000 BTU burner



Tradition:

Cast iron French Plate over 18,000 BTU burner



Burners:

Two 11,000 BTU burners



Burners:

Two 15,000 BTU burners



Plancha:

The plancha is a flat surface made of chrome plated steel. It is ideal for searing and cooking food by direct contact. The plancha is great for sliced vegetables, fish filets, or various meat cuts since it requires only a short cooking time with minimal use of oils. The intensity of the heat can be easily adjusted.



Stainless steel workstation:

The stainless steel workstation provides a convenient working surface on the range itself. Ideal for freestanding applications.

No additional charge.

HOODS

Colour matching hood enclosures are available to complement your Lacanche range!

Please contact us for information on sizes and pricing.

Stainless steel backsplash optional.



ACCESSORIES



Smooth griddle plate:

The cast iron two burner griddle plate is ideal for pancakes, French toasts and teppanyaki style flat grilling. Overflow channel all around, reservoir in front.

20" x 10-1/4"



Simmer plate cover:

This stainless steel covers sits over the 18 000 BTU burner or large simmer plate (Tradition) to provide a convenient work surface when the burner is not used.



Grill plate (ridged griddle):

The cast iron grill plate enables fish, meat and vegetables to be rapidly seared without fats or oils.

20" x 10-1/4"



Simmer plate:

This simmer plate sits over two side burners to provide a similar experience to the Tradition plate.

Included with all Classique ranges.



Cutting board:

This chopping board is designed to fit perfectly over the multicooker or the SS workstation.



Black burner cover:

Designed to cover a tarnished brass burner, this may be used while the burner is off or in use. Available for all burner sizes.



Cast iron diffuser:

This single burner diffuser disc will assist to achieve the lowest simmer on your range.

Included accessories:

Lacanche offers a full range of accessories fitted specifically to your range and designed to enhance your cooking experience. The following items are included with each range and each oven:

- 1 Wok Ring
- 1 Reducing Trivet
- 1 Portable Simmer Plate (on Classique models)
- 1 Pastry Sheet (per oven)
- 2 Oven Racks (per oven)
- 1 Drip Tray
- 1 Broiler Pan Insert (Cluny ovens only)



Wok ring



Trivet

TRIM FINISHES

For illustrative purposes only.

Classic finishes

Includes oven and burners controls, drawers knobs and rod ends.



Chrome
Premium trim



Matte Chrome
Premium trim



Stainless Steel
Premium trim



Chrome
Standard trim



Nickel
Premium trim



Brass
Standard trim



Brushed Stainless
Standard trim

COLOURS

Note: These color chips are for illustrative purposes only and may differ slightly from the actual enamel colour of your Lacanche.

Matte Black is the standard color, no charge. Custom colors available upon request.



GENERAL INFORMATION

UL Listing - Electronic Ignition

All Lacanche models described in this brochure are specially made for Canada requirements and carry a UL-listing and CSA-certification for zero clearance installation next to cabinetry. Lacanche ranges are approved for use in a residential installation.

Each gas burner is equipped with a separate electronic igniter, alleviating the annoying clicking many residential ranges experience during low simmers.

Please check with local authorities for code compliance before installing a custom range, as codes and permits vary among provinces and municipalities.

Ordering Process

Lacanche ranges are handmade to your specifications by Burgundy artisans. This unique, old world manufacturing practice distinguishes Lacanche from other mass produced units. Because each stove is custom built, a 40% deposit is required at the time the order is placed. Due to the custom nature of each order, deposits are non-refundable.

Customer may be liable for additional charges if changes are made after their order has been registered with the factory. The balance is due when the stove is released from the factory for shipment. Review sales order for details.

Prices

Please contact us or use our online configurator for a detailed quote on your favourite configuration.

Shipping and Installation

Lacanche ranges are shipped directly from France. Shipping charges include sea freight, crating, insurance, customs and lift gate delivery to your driveway. Installation should be handled by a local qualified professional.

Production Time

Production and shipping time for each range varies between 5-6 months, with additional time required for special orders. Air Freight is available for a 12-14 weeks delivery time. Consult your sales representative for specific dates.

Power and Fuel

Lacanche ranges will operate on 208-240 volts. All gas units may be ordered to run on 120V. Ranges are available in natural gas or liquid propane. High altitude installations may require special injectors. Please note high altitude requirements (4,500 feet and above) upon ordering.

Warranty

The French Barn believes in the function and performance of each Lacanche range. The service warranty supports the original user and guarantees that their range is free of manufacturing defects in materials and workmanship for a period of 2 years from the date of installation, not to exceed a period of 3 years from the date of shipment from the factory. Liability shall be limited to replacement of defective parts and corresponding labor required within the warranty period.

Service and Parts

The French Barn has an established network of technicians across Canada. Most parts are stocked in Canada and available to Lacanche owners by express delivery. For service, installation or parts inquiries, call us at (647) 479-5664 or visit french-barn.com/support

Technical Questions

For any service questions or issues, please visit our technical support page at french-barn.com/support where you will find user manuals, installations guides and more. For additional questions, please contact our Service Department at (647) 479-5664 or support@french-barn.com



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